



Safeway Produce

FACTORS IN FOOD

By USDA Marketing Service
Cheese . . . one of the most exciting and flavorful foods available, is the feature item on the United States Department of Agriculture's Plentiful Foods list for October.

Also to be plentiful will be cranberries, small turkeys, broiler-fryers, beef, lamb, new potatoes, rice.

An "October Cheese Festival" is to be sponsored by the dairy industry, and western consumers will find cheese featured in many retail stores.

The United States produces more cheese than any other nation in the world, and stocks are plentiful. Don't forget that cheese is high in the needed proteins. Cheddar is especially in good supply and high in demand.

The cranberry industry plans an intensive merchandising campaign for the 1960 cranberry crop, and Secretary of Agriculture Ezra Taft Benson has pledged the help of the USDA to restore and expand the cranberry market.

The biggest cranberry crop on record, forecast at 1,288,500 barrels, will begin arriving in the markets during the first week in October. An increasing volume of fresh cranberries will be available to consumers as October progresses, along with an ample supply of processed berries.

Turkeys are plentiful in western markets and they have been designated by the USDA as the "Plentiful Food to Feature" this week. Many hostesses are giving turkey casserole dishes top billing on company menus.

A tasty creation, Turkey-Noodle Scallop, is a basic recipe that offers limitless possibilities to the creative homemaker.

TURKEY - NOODLE SCALLOP
3 cups medium white sauce
1/4 cup finely minced onion
3 cups cooked noodles (6-ounce package)
1/2 cup cooked or canned peas
2 cups diced cooked turkey
1/2 cup grated cheese
Bread or cracker crumbs mixed with melted butter or margarine

Use turkey broth, if available, as part of the liquid in the white sauce. Add onion to sauce. Place layers of noodles, peas, turkey, cheese, and sauce in a greased baking dish. Sprinkle crumbs over top. Brown in 400 degree oven about 20 minutes or until sauce starts to bubble through crumbs.

Variations — Cooked rice, fancy-shaped macaroni, fat to thin strands of spaghetti broken into three-inch lengths may be substituted for the cooked noodles.

The vegetable exchange might include cooked baby lima beans, thin-sliced stewed celery, diced carrots, diamonds of green pepper, bits of pre-cooked turnips, cream or whole style corn. Use individually or in colorful combinations. Just be sure the total is the equivalent of the 1/2 cup of cooked green peas.

Grind, slice or cut the turkey into julienne strips rather than dicing. And be sure to try one of the varieties of cheddar cheese — each has a distinctive taste flavor which will impart subtle variations. Grated Romano, Sapsago or Parmesan cheese may also be used.

Garnishes — In place of regular bread crumbs try brown bread crumbs, or use sesame seed, blue cheese or soda cracker crumbs. Simply roll the crackers into crumbs and sprinkle atop the casserole. Fancy pie-dough cutouts is another idea.

Tiny buttermilk biscuits always make a hit and can be substituted for bread on the menu. When adding the biscuits bake the casserole 10 minutes, remove from the oven and arrange the biscuits attractively. Continue the baking until biscuits are golden brown.

PARTY-STYLE CANTALOUPE
Next time you entertain serve cantaloupe a la mode party-style over cracked ice. Fill a large salad bowl with crushed ice and top with scoops of pineapple, raspberry and lime sherbet. Set on large tray and surround with bright wedges of California mid-summer cantaloupe. Let each guest choose his favorite sherbet to enjoy with the juicy sweet melon.

Have dessert in a wink! As a cool refresher, serve chilled, drained canned fruit cocktail over mint ice cream with packaged chocolate wafers. Pretty and tasty with no fuss at all.

PRESERVES
Strawberry preserves can be prepared quickly and easily using this method. In kettle combine 2 cups sugar, 2 tablespoons water and 1 tablespoon strained lemon juice; place on medium heat until bubbles form on surface, about 5 minutes. Add 2 cups washed and hulled strawberries; bring to a boil, stirring often; boil just 4 minutes. Pour into shallow platter, skim. Let stand at room temperature 48 hours, stirring occasionally. Push into hot, sterilized jars; seal at once. Makes about 2 half pints.

Sweet, Tender,
Dewey Fresh



CORN
10 ears 49¢

You're assured of the finest quality when you choose Safeway "farm-fresh" produce and USDA graded meats . . . GUARANTEED to please or your money back.

No. 1 Potatoes	Klamath Russets direct from the Carl Dehlinger Farm.	10-lb. Bag	59¢
Tokay Grapes	Colorful and flavorful.	lb.	10¢
Green Peppers	Bell variety. Great stuffed.	3 for	10¢
Fancy Bananas	Golden ripe.	lb.	15¢

& Meats...BEST!

GROUND BEEF

At A Special Low Price

Tremendous value on the finest quality Fresh ground beef. It's made fresh daily; guaranteed to not fry away. Enjoy some burgers tonight or stuffed peppers. Put some away in your freezer too, for later.

39¢ lb.

Limit 15 lbs. per customer

FRESH FRYERS

Plump 'n Tender Beauties

These are the tender, high quality, sweet meated birds Safeway is famous for. Their average weight is from 2 to 3 pounds. Guaranteed fresh.

39¢ lb.

Cut-Up Fryers from 2 to 3 pounds . . . lb. 45c

RIB ROAST

"USDA CHOICE" beef standing cuts. Often called the King or Roasts.

79¢ lb.

MEAT PIES

Manor House frozen Chicken, Turkey, beef, or tuna.

5 8-oz. pies **\$1**

"USDA CHOICE" Beef Boneless	Spencer Steak	lb.	1.49
"USDA CHOICE" Beef Tender plate cuts	Boiling Beef	lb.	19c
Captain's Choice Breaded Pkg. 10	Fish Sticks	3 8-oz. pkg.	51c
"USDA CHOICE" Beef and Swiss Steaks	Round Steaks	lb.	98c
"USDA CHOICE" Beef Tender bone-in roast	Rump Roast	lb.	89c
"USDA CHOICE" Beef Meaty Blade Cut	Pot Roast	lb.	55c
"USDA CHOICE" Tender - Well-aged beef	Chuck Steaks	lb.	69c
"USDA CHOICE" Cross ribs	Boneless Roast	lb.	89c
"USDA CHOICE" Boneless - close trimmed	Stew Beef	lb.	89c

GRADE "A" TURKEYS

These are the finest, selected, quick-frozen birds — they are plump, oven ready beauties. Each turkey averages from 8 to 12 pounds. Here is a great way to cut the family food budget.

49¢ lb.

INSTANT COFFEES

FOLGER'S Has an extra rich flavor. 10-oz. jar \$1.59 6-oz. jar 99¢

"Safeway" Finest quality. Why pay more? 10-oz. jar \$1.49 6-oz. jar 89¢

FLAPJACK FLOUR

ALBER'S Famous for quality for years. 3-lb. pkg. **53¢**

Kitchen Craft Finest sweet cream buttermilk. Why pay more? 3-lb. pkg. **49¢**

Cinnamon Twist Curtsy Oven-Fresh. Made of the finest ingredients. pkg. **35¢**

Cereals Kellogg's All Bran, 16-oz. Post Alpha Bits, 8 1/2-oz. Sugar Jets. Mix 'em or match 'em. 3 pkgs. **89¢**

Dog Food Pooch dry dog food — so easy to fix — Just add water. Give your pet a balanced diet. 10-lb. bag **\$1.19**

Facial Soap New Scamper, regular size pink and green beauty deodorant bar. 8 bars **98¢**

ROXBURY TOP-QUALITY PEANUT BRITTLE

Kitchen fresh — with a generous amount of peanuts.

You'll like its fine flavor. 14-oz. pkg. **39¢**

BISQUICK

Betty Crocker's variety baking mix. Tops for biscuits, waffles, etc.

3 40-oz. pkgs. **\$1.00**

Try the New FRITOS



Keep several bags on hand for unexpected guests . . . TV snacks, etc. Their sealed cello wrap keeps them really fresh and crispy.

A SAFEWAY EXCLUSIVE!

Help Your Child in School



- A brand new world of knowledge
- Every page in glorious color
- 15 years in the making

Volume 1 still on sale only **49¢** Volume 2 through 16 only **99¢ ea.**

BUY A BOOK-A-WEEK

VOLUME NO. 6 NOW ON SALE

This is truly a great offer. You can get all 6 volumes now at Safeway.

crispy-fresh corn chips

The more you eat, the more you want

King Size 11-oz. pkg.	School Size & party pack	Barbecue 4-oz. pkg.
49¢	29¢	19¢

Cheetos Corn chips - tasty snacks 4-oz. pkg. **25¢**

Cottage Cheese

There's none finer anywhere! Extra rich, "Bonus Quality" cottage cheese at no extra cost. Choose from 5 dairy fresh varieties.

Qt. Ctn.	Half Gal.	pint Ctn.
49¢	98¢	25¢

Prices in this advertisement are effective through Sunday, Oct. 16, at Safeway in Klamath Falls. We reserve the right to limit.