

Turkey Leftover

The odds and ends of the Thanksgiving turkey offer many menu possibilities. They can return to the table in a creamy sauce served over hot biscuits; layered in a noodle casserole topped with cheese or in "Turkey Almond Curry." This subtly-seasoned entree gains elegance with chopped almonds added just before serving. An enchanting texture contrast you'll agree! It can be an exciting company fare served in a chafing dish with a few almonds sprinkled over the top as garnish.

TURKEY ALMOND CURRY

1-3 cup chopped onion
2-3 cup thinly-sliced celery
1-3 cup butter or margarine
1-3 cup sifted all-purpose flour
1 to 2 teaspoons curry powder
1 cup milk
1 cup stock (or 1 cup water and 1 bouillon cube)
2 cups diced cooked turkey
1-3 cup chopped or ready-diced almonds
Hot cooked rice

Cook onion and celery slowly in butter until vegetables are wilted but not browned. Blend in flour and curry powder. Add milk and stock; cook and stir until thickened. Blend in turkey, cover and cook over very low heat about 5 minutes. Just before serving, stir in almonds. Serve on rice.

Makes 4 servings.

Cheese Royal In Fondue

As noble a dish as you can choose for some noontime soon is golden Cheese Fondue. Make it the magic-quick way with a condensed cream soup for the sauce.

The flavor is naturally grand because fondue teams cheese with eggs. And the soup-sauce adds the special goodness of mushrooms or celery. Fondue fits right in with your economy plan too; it calls for two cups of bread cubes, so you can use up those last slices from a loaf.

After baking, the fondue looks like a royal sight for the table. Puffy, golden brown. Such a lovely aroma. Plan it for your club luncheon and hear the girls exclaim. They'll savor every mouthful. For added attractions, have crunchy apple-nut salad and buttered bran muffins.

MUSHROOM CHEESE FONDUE

4 eggs, separated
1 cup (4 - ounces) grated sharp cheese
1/4 teaspoon dry mustard
1 can (1 1/4 cups) condensed cream of mushroom or celery soup
2 cups small bread cubes

Beat egg whites until stiff but not dry. Then beat egg yolks until thick. Combine egg yolks, cheese, mustard, soup (whichever flavor soup you prefer), and bread cubes. Gently fold in egg whites. Bake in a greased 1 1/2-quart casserole for one hour in a slow oven (325 degrees). Six servings.

Luscious Grape Cream

Crisp, beautiful Flame Tokay grapes add dazzle to the simplest of desserts. In "Tokay Cream," an orange-flavored variation of Snow Pudding, their wonderful texture and rosy color change this old favorite into a party-going Cinderella. Use these luscious grapes to vary other family standbys. Try them in fruit cocktails; add them at the last minute to meat sauces; toss them up with salad greens and a lively dressing and, by all means, keep a bowl of them handy for between-meal nibbling.

TOKAY CREAM

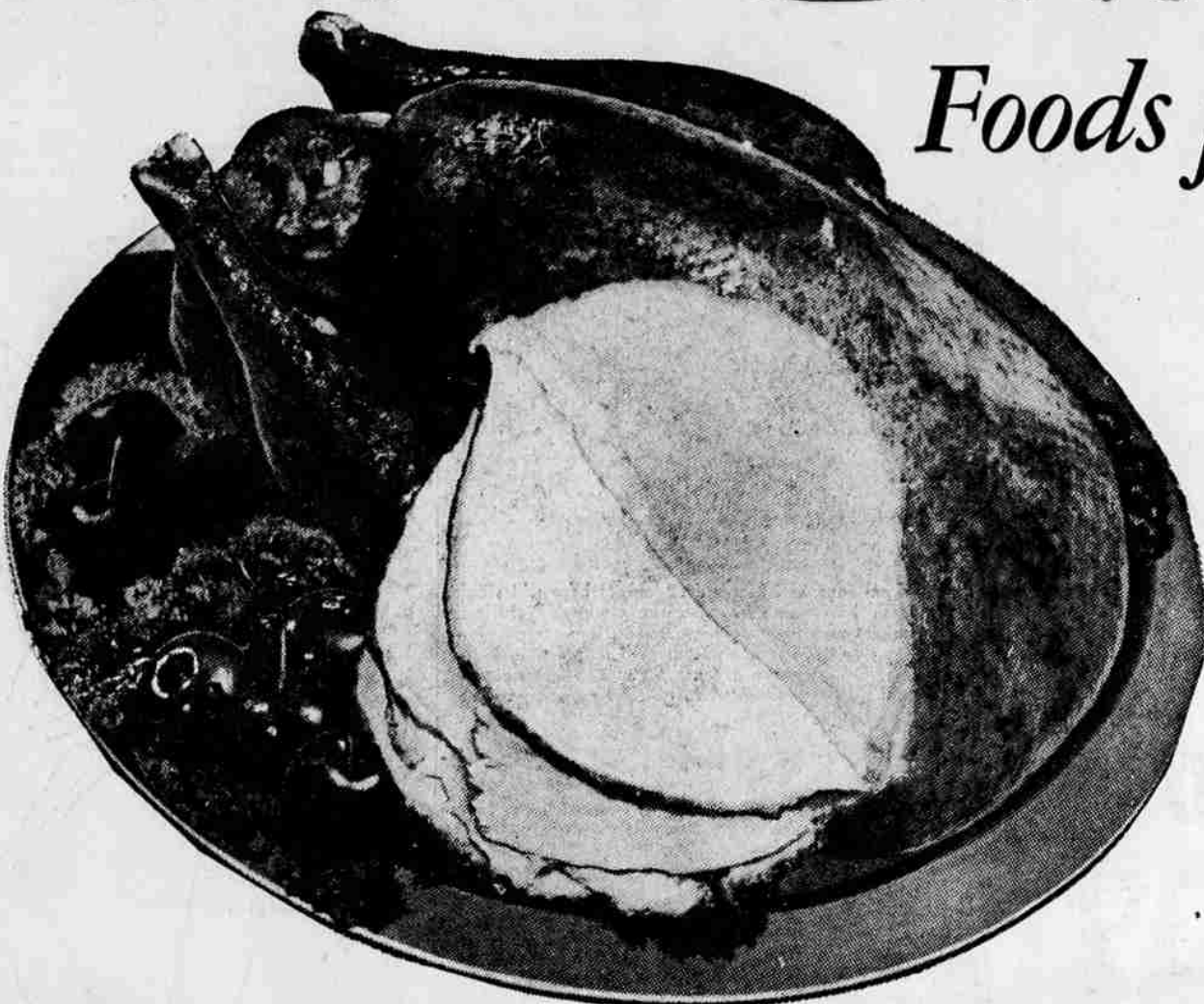
1 envelope plain gelatin
1/4 cup cold water
3 eggs, separated
2 cups orange juice
1/2 cup sugar
1 tablespoon lemon juice
1/4 teaspoon salt
2 cups halved, seeded Tokay grapes

Soften gelatin in cold water. Beat egg yolks slightly in top of double boiler. Add orange juice and 1/4 cup sugar, and cook over boiling water, stirring frequently, until mixture coats spoon. Add softened gelatin and stir until it is dissolved. Stir in lemon juice. Cool until mixture begins to jelly. Beat egg whites with salt until stiff. Gradually beat in remaining 1/4 cup sugar, beating until stiff peaks form. Fold egg whites and grapes into gelatin. Turn into individual molds, or heap into serving dishes; chill until firm. Makes six to eight servings.

OLIVES LIKE TO SHINE

No Thanksgiving dinner is complete without a relish dish of ripe olives and crisp celery. Dry the olives and roll in a few drops of oil to keep them glistening. Sprinkle lightly with finely chopped parsley for extra eye appeal. A few pieces of cracked ice in the bottom of the dish keep relishes crackling crisp and cold.

Pre-Thanksgiving



Foods for holiday needs!

Turkey

PLUMP, U.S. GRADE "A", 1960 YOUNG BIRDS

Broad-breasted, oven-ready, tender Hens and Toms.

Flash-frozen to protect and preserve delicate flavor and superb quality. Every turkey carries our famed money-back guarantee of complete satisfaction.

8 to
16 lbs.

49¢

17 lbs.
& over

45¢

For Your Holiday Feast

Mandarins Tiny, sweet Jap oranges 5 11-oz. cans 1.00

Green Giant Peas Small, tender 5 303 cans 1.00

Green Beans Highway cut beans 6 303 cans 1.00

Grapefruit Town House, fancy whole segments 4 303 cans 1.00

Fruit Cocktail Town House fancy fruit 4 303 cans 1.00

Caramel-Nut Rolls Pillsbury quick Reg. pkg. 39¢

Cinnamon Rolls Pillsbury refrigerated reg. pkg. 33¢

Sweet Dinner Wines

Burgundy or Chablis wine. Almaden fine quality California wines 5th 1.19

Haut Sauterne Another favorite from the Almaden vineyards 5th 1.19

Vino Rosso Vin Bianco or Grenache Rose, Paradise wines 5th 69¢

Vino Paisano Red California wine from the Gallo vineyards 5th 65¢

More Holiday Favorites

Cheese Dips Nalley's garlic, onion, clam or bleu cheese 8-oz. ctrn. 49¢

Lucky Whip Vanilla topping in pressurized can 9 1/4-oz. tin 48¢

Blanched Peanuts Circus brand salted nuts 13-oz. can 69¢

Empress, California Orange Marmalade Old-Fashioned glass 4 10-oz. glasses 1.00

More Holiday Feast Favorites

Beltsville Turkeys lb. 59¢

Young Grade "A", 4-8 lbs. flash-frozen roaster turkeys

Long Island Ducklings Flash-frozen lb. 55¢

Oven-ready. Small-family favorite. 4-4 1/2 lbs.

Fresh Pacific Oysters Medium-size 59¢

Oyster stuffing is always a delicious treat. 12-oz. jar

We also offer Manor House Frozen 4-6 lb. Roasting Chickens and Frozen 6-10 lb. geese. Available on your order

The Best in Coffees

Edwards Coffee

Rich, robust vacuum pack. Just the best coffee money can buy — that's all!

1-lb. tin 57¢

2-lb. tin \$1.13

Hill's Bros. Coffee

Richer, stronger, a pound lasts longer. For flavor or perfection, head for the Hills!

1-lb. tin 59¢

2-lb. tin \$1.17

Canterbury Tea Orange Pekoe 48 bag 59¢

COTTAGE CHEESE

LUCERNE — prize-winning quality and flavor. Creamy large curd, Farmer-style small curd, chived, Low Calorie or Fruit Salad. 1/2 Gal. 1.05

Pt. Ctn. 27¢ Qt. Ctn. 53¢

FRESH Dressed and Drawn Grade "A" Turkeys Available on Order

C & H POWDERED or BROWN SUGAR

Pure cane sugar from Hawaii. America's favorite for holiday baking. A regular 2/31c value. Limit, please.

1-lb. pkgs. 10¢

Mincemeat

NALLEY'S, fine quality at a thrifty price. For perfect mince pies

28-oz. jar 49¢

Pumpkin

LIBBY'S, fancy quality What is Thanksgiving without pumpkin pie?

5 2 1/2 cans \$1.00

Pumpkin Pie

or MINCE. Bel-air premium quality 24-oz. frozen pies.

8-in. pie 43¢

Lge. "AA" Eggs

Cream O' the Crop. Ranch-fresh. Doz.

59¢

Egg Nog

LUCERNE, rich, non-alcoholic. Finest quality money can buy. Kids love this nourishing drink.

Qt. 59¢

Aluminum Foil

25 ft. Roll

69¢

Reynolds, heavy duty, 18-inches wide. Turkey cooks tender and moist in Reynolds foil.

Marshmallow Creme

Kraft. Perfect with yams. 7-oz. jar 29¢

Easy-Off Oven Cleaner

Cleans ovens quickly easily. pint jar 98¢

Mrs. Cubbison's Stuffing Mix

Diced and Seasoned 7 1/2-oz. pkg. 29¢

Stuffing Bread

Mrs. Wright's unseasoned lge. loaf 31¢



Prices in this advertisement are effective through Sunday, November 20, at Safeway in Klamath Falls. We reserve the right to limit. No Sales to dealers.



NEW! EMPRESS IMPORTED OLIVES packed in fine beverage glass!

After you've enjoyed these fine pimiento-stuffed olives, you have an attractively designed beverage glass of many uses. Start now to collect a set.

8-oz. glass 39¢