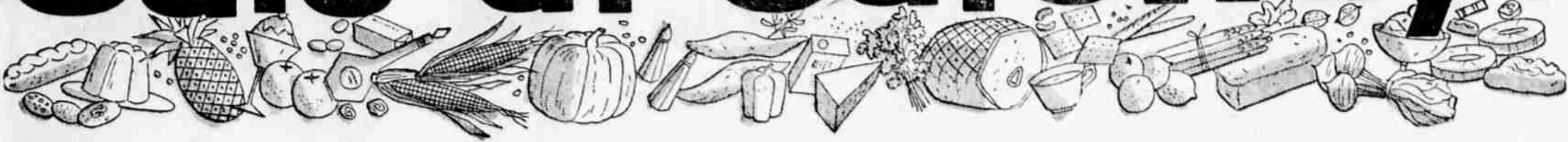


Sale at Safeway!



Foods for the week end, too!

This week, homemakers are faced with the dual problem of buying ahead for the Thanksgiving feast and planning delicious meals for the week end ahead! This is why we bring you this timely Pre-Thanksgiving Sale which features foods to meet both needs. Shop ahead at Safeway for good things for the holiday...and take advantage of the bargains in food you'll need this week end, too.

Margarine

SUNNYBANK.
Finest quality
greater savings.

5 1-lb. pkgs. **\$1⁰⁰**

Detergent

WHITE MAGIC.
Finest quality
Why pay 87c.

4 1/2-oz. pkgs. **69^c**

Napkins

ZEE. Dinner size.
Large paper napkins
in white, only

2 pkgs. of 70 **39^c**

Cookies

Busy Baker. Oatmeal,
Sugar or Coconut.
Mix 'em or match 'em.

3 1-lb. pkgs. **\$1⁰⁰**

Cereals

Kellogg's Pep, 10-oz. Posts
Grapenuts, 10 1/2-oz. or Post
Toasties, 12-oz. Your choice

4 pkgs. **\$1⁰⁰**

Flour

KITCHEN CRAFT
Finest quality
enriched flour

25-lb. bag **\$1⁸⁸** 10-lb. bag **88^c**

HEINZ KETCHUP

America's flavor favorite.
Famous for years for its
fine quality. Perks up the
flavor of your meat dishes.
BIG-FAMILY SIZE
20-oz. bottle

29^c

Highway Catsup Big-Family size 20-oz. **25c**

Pancake Flour	Kitchen Craft, Buttermilk	4-lb. pkg.	49c
Margarine	Sunnybank. Made with Corn Oil	1-lb. pkg.	35c
Chili Beans	Haley's	7 300 cans	1.00
Honey Grahams	NBC Crackers	1-lb. pkg.	39c
Hydrox Cookies	Sunshine Bakers	11 1/2-oz. pkg.	39c
Cheer Detergent	Washes whiter	21-oz. pkg.	37c
Dreft Detergent	for dishes or duds	37-oz. pkg.	89c
Soda Pop	or Mixers. Cragmont	6 32-oz. btl.	1.00



Beef Pot Roast

Patiently aged to eating perfection. Expertly cut to give you a maximum of good-eating meat. Carefully trimmed of all excess bone, fat and waste before weighing.

BLADE CUTS

49^c

Fresh Fryers

Plump, whole chickens.
Completely dressed and drawn.
Weight range 2 to 3 lbs.

35^c

Cut-up Fryers

Fresh young frying chickens
disjoined, ready for your
frying pan. 2-3 lbs.

39^c

Caramel-Apple Breakfast Rolls

Curtis special of the week Reg. 49c pkg. **45^c**

Mrs. Wright's Fresh Doughnuts

Oven-fresh cake doughnuts Reg. 39c Dozen **29^c**

FRESH FRYER PARTS

Chicken Breasts	Thighs and Drumsticks	Chicken Wings	Backs and Necks
lb. 69c	lb. 69c	lb. 25c	lb. 19c
Boneless Beef Roast	Cross-Rib cut. Aged "USDA CHOICE" steer beef	lb. 79c	
Beef Chuck Steaks	Rich flavor. Well-aged "USDA CHOICE" steer beef	lb. 59c	
Canned Hams	Morrell's Pride, fully cooked boneless, de-fatted hams	5-lb. cans 4.39	
Fresh Ground Beef	100% pure beef. Guaranteed to cook tender and juicy	lb. 49c	
Pure Pork Sausage	Our own wonderful bulk sausage Seasoned just right	lb. 49c	

Pumpkin Puddin' Pie

Adventures? In the kitchen? Here is an adventure in Thanksgiving dessert. Pumpkin Puddin' Pie straight from the great rolling prairies of Kansas.

PIE CRUST

One cup rolled oats (quick or old-fashioned, uncooked), 1-3 cup sifted enriched flour, 1-3 cup brown sugar, 1/4 cup melted butter or margarine.

FILLING

One envelope unflavored gelatin, 1/4 cup cold water, 3 egg yolks, 1/2 cup sugar, 1/2 teaspoon salt, 1 cup cooked pumpkin, 1/2 cup cold milk, 1/4 teaspoon ginger, 1/4 teaspoon cinnamon, 1/4 teaspoon cloves, 3 egg whites, 1-3 cup sugar, 1/4 cup chopped walnuts, sweetened whipped cream, chopped walnuts.

For crust combine all ingredients, mixing well. Pack firmly onto bottom and sides of nine-inch pie plate. Set another pie plate inside to hold crumbs in place. Bake in moderate oven (375 degrees) 12 to 15 minutes. Remove inside pie plate and cool.

For filling, soften gelatin in cold water. Beat egg yolks and 1/2 cup sugar until thick and lemon colored. Add salt, pumpkin, milk and spices; cook over low heat or in double boiler until thick, about 10 minutes, stirring frequently. Remove from heat. Add softened gelatin, stir until dissolved. Chill until mixture will mound when dropped from a spoon. Beat egg whites until frothy; add 1-3 cup sugar, a little at a time, beating well after each addition; beat until glossy. Fold egg whites and chopped walnuts into pumpkin-gelatin mixture. Pour into pie crust. Chill until set. Garnish with whipped cream and chopped walnuts.

Stuffing

Southern cooks have long been aware of the culinary assets of peanuts, so here's a stuffing with a Southern accent. "Peanut Stuffing," a toothsome blend of stuffing mix, celery, raw apple and peanuts, is seasoned beautifully with instant minced onion and adds appeal to the holiday roast turkey, goose or chicken.

PEANUT STUFFING

2 tablespoons instant minced onion
1/2 cup butter or margarine
1 cup water
1 (7 1/2 or 8-ounce) package seasoned stuffing mix
1 cup sliced celery
1 cup coarsely chopped raw apple
1/2 cup coarsely chopped peanuts

Combine onion, butter and water and heat together slowly until butter melts. Pour slowly over stuffing mix, tossing lightly to blend. Add celery, apple and peanuts, and mix lightly. Stuff lightly into turkey, goose or chicken for roasting, or turn into greased baking dish. Cover and bake in moderate oven (350 degrees) about one hour.

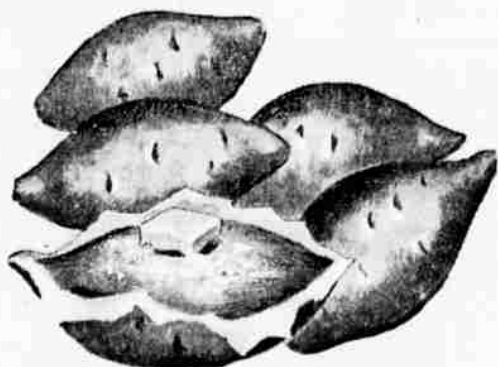
Makes about seven cups stuffing.

Winning Recipes

MERRILL — Mrs. Lillian Geaney, Tulelake, chairman of the Potato Foods Contest for the potato festival, reported the following persons as first place winners: Junior Division—Linda Chance, Merrill, potato meat loaf; Connie Whitman, Malin, dinner rolls, raised doughnuts, and cinnamon rolls; Peggy Long, Malin, chocolate cake, and Marlene Moore, Merrill, potato coconut balls. Senior Division first place winners were Mrs. Ellen Fiege, Merrill, with potato and celery soup, German baked hash, oven baked potato, white bread, and mashed potato doughnuts; Mrs. Warren Walker, Merrill, potato ham salad; Mrs. F. Herrick, Merrill, potato light rolls; Mrs. George Mattson, Merrill, potato devils food cake; Francis Fox, sour cream rolls, and Mrs. Cliff Ongman, Klamath Falls, potato lefse. Mrs. Ruth Dyer, Klamath Falls, served as judge for the contest and Mrs. Thelma Mitchell, Tulelake, as clerk. Also helping with the contest were Mrs. Jim Chance, Mrs. George Mattson, Mrs. Ellen Fiege, and Mrs. Cliff Ongman.

Season's Finest Fruits and Vegetables for Your Feast

Cauliflower	Snowy white compact heads	lb. 13c
No. 1 Potatoes	Klamath Gems	10-lb. bag 79c
Fancy Nuts	Walnuts, Almonds, Filberts, Brazils	lb. 49c
Emperor Grapes	No. 1 quality	2 lbs. 29c
Red Rome Apples	Extra fancy	lb. 19c
Juice Oranges	Florida. Excellent Quality	lb. 15c



GOLDEN YAMS

Famous Gold Rush variety. No. 1 quality, sugar sweet, excellent flavor. Serve 'em piping hot with plenty of butter. Your satisfaction guaranteed by Safeway

10^c lb.

Crisp Pascal Celery

Finest quality Long shanks **10^c**

Yellow Boiler Onions

5-lb. Bag **29^c**

Pink Grapefruit

Texas Thin-skins 36 size **4⁴⁹**

Fresh Cranberries

Ocean Spray, Grown and Packed in Oregon 1-lb. pkg. **19^c**

REALLY GOOD!
like home made



Remember...
GOLD BOND
GIFTS are YOURS faster
because it takes less books!