BITS OF PIMIENTO and green pepper give a festive look to this cheddar cheese salad. Use cucumber curls and wedges of bright red tomatoes about base and fill center with crisp leaf vegetables.

Molded Cheese Holiday Salad

Sumptuous holiday meals usually mean overeating. If you are like many homemakers a light yet nourishing luncheon or supper entree will be a welcome suggestion.

Molded Cheddar Cheese Salad with Vegetables is just such an entree and with the green pepper and red pimiento it is a very festive looking dish, too. Nutritious is the word for this molded salad since it contains two dairy foods, milk and cheese, that are two important high quality protein foods with added vitamins and minerals. Tastewise the cheese adds a tangy flavor along with the other ingredients.

For a suggested menu serve Molded Cheddar Cheese Salad with Vegetables, tomatoes and cucumbers, herb-buttered bread, warm apple cobbler with cream and hot spiced chocolate milk.

MOLDED CHEDDAR CHEESE SALAD

2 teaspoons salt
1 teaspoon dry mustard
2 tablespoons sugar
Dash of pepper sauce
1 envelope (1 tablespoon) unflavored gelatin
2 eggs, slightly beaten
1¼ cups milk
1 cup shredded sharp American cheese (¼ pound)
¼ cup vinegar
¼ cup pepper relish, well drained
1 cup chopped celery
¼ cup chopped pimiento

Mix salt, mustard, sugar, pepper sauce, gelatin, eggs and milk in top of a double boiler. Cook and stir over simmering water until the mixture coats a metal spoon. (Do not have water touching top part of boiler.) Remove from heat at once and add cheese; stir until melted. Stir in vinegar; chill until mixture is consistency of unbeaten egg white, then fold in pepper relish, celery and pimiento. Pour into eight individual molds or a 1½ quart mold and chill until firm. Unmold and garnish with vegetables and salad greens. Serve with French dressing or lemon mayonnaise. Makes eight servings.

HOT HORS D'OEUVRES

Serve tasty, hot hors d'oeuvres at your next party to keep the conversation flowing. Heat large pitted ripe olives in a little olive oil or butter and roll in grated Parmesan cheese. Keep them warm in a chafing dish; serve on picks.

THANKSGIVING USA

Let's make it a Thanksgiving USA dinner. Into our traditional harvest menu, we can use a date pecan pie with a Southern accent, oyster stuffing with a seacoast flavor, and a garnish of spiced oranges from Southern California or Arizona, black bean soup with lemon, Louisiana baked sweet taters, white onions, lima beans, corn sticks and rolls, butter or margarine, celery, olives, carrot sticks, radish roses, nuts and cider. Good eating all the way.

OYSTER STUFFING

Enough for 14 to 16-pound turkey

One pint oysters, drained and chopped; 1 cup chopped onion, 1 cup (2 sticks) margarine, 1 tablespoon salt, ½ teaspoon pepper, 1 teaspoon poultry seasoning, 1½ cups oyster liquor and hot water, 3¼ quarts (14 cups) small bread cubes (firmly packed), ½ cup chopped parsley.

Saute onion in margarine until soft. Combine seasonings with bread cubes. Add margarine with onion. Add chopped oysters and parsley. Add oyster liquor and stir lightly. Stuff bird lightly; do not pack.

SPICED BAKED ORANGES

Three whole, medium oranges; 36 whole cloves, ¼ cup water, 1 cup sugar, ¼ teaspoon salt, ½ cup light corn syrup, 1 teaspoon grated lemon peel.

Remove very thin layer of outside yellow peel from orange with grater. Drop whole oranges carefully into boiling water. Cover, boil gently ½ hour or until oranges are tender. Remove from water; drain. Cut oranges in half and stick cloves into round surface. Place orange halves close together, cut side down, in shallow pan. Combine remaining ingredients in saucepan; stir over low heat until sugar is dissolved. Pour hot syrup over oranges. Cover pan. Bake in medium oven (350 degrees) about 45 minutes or until well-glazed. Baste oranges occasionally with syrup mixture. Serve hot or cold; cut side up.

DATE PECAN PIE

Two tablespoons butter or margarine, melted; ¼ cup light cream, 2 tablespoons flour, ¼ cup sugar, 1 teaspoon salt, 1 cup dark corn syrup, 2 eggs, ½ cup pecan halves, 1 cup finely chopped dates, 1 teaspoon vanilla, 1 unbaked 9-inch pastry shell.

Melt butter or margarine; cool, stir into cream. Set aside. Mix flour, sugar and salt together in bowl. Add corn syrup and blend well. Beat eggs in with a fork, one at a time. Stir in cream mixture, then nuts, dates and vanilla. Pour into unbaked pastry shell. Bake in hot oven (400 degrees) 15 minutes; reduce heat to moderate (350 degrees) and bake 30 to 35 minutes longer, or until filling is firm except for center which should be slightly less set.

These Cookies Good Keepers

Spicy, flavorful mincemeat gives zest to these easy-to-make cookies. The recipe makes lots but they are good keepers. The ingredients—sugar, cereal, mincemeat and nuts—make these cookies particularly nutritious quick-energy snacks.

Mincemeat drops are good travelers, too — wonderful for the lunchbox or for sending to the college student or serviceman.

MINCEMEAT DROPS

1 cup beet sugar
½ cup shortening
1 tablespoon dark molasses
1 egg
1 cup sifted all-purpose flour
¾ teaspoon baking powder
1 teaspoon salt
1¼ teaspoons cinnamon
¾ cup prepared mincemeat
2 teaspoons vanilla
1 cup rolled oats
1 cup chopped walnuts

Cream beet sugar and shortening together. Beat in molasses and egg. Sift dry ingredients together, stir into creamed mixture alternately with mincemeat. Add remaining ingredients. Drop by teaspoonsful onto well - greased cookie sheets. Bake in 350 degree oven for 10 to 12 minutes. Yields about 6 dozen.

HOLIDAY FARE

Now that the holidays are almost upon us correct serving temperatures for the best enjoyment of wines are more important than ever. Experts on the subject like the vintners of California fine wine suggest serving white wines well chilled, two to four hours in the refrigerator. More and more these days, red wines are being served slightly cool. The same is true for dessert wines like port tokay or muscatel. "Room temperatures" nowadays frequently are too warm a temperature for serving wine. Much care and skill goes into producing fine wines. A little thought on proper serving makes for a greater enjoyment of them. Wines then make every meal holiday fare.

• Newspaper SPOT ADS are inexpensive

Wonderful Safeway Foods for Feasting

We know how a homemaker takes pride in serving a sumptuous Thanksgiving feast for her family! She puts a lot of time, thought, and loving care into this... the biggest holiday meal of the year. We take the same kind of pride in bringing Safeway shoppers the very best in fine foods for this occasion. Much time, thought and special attention has gone into choosing the wide variety of good things we feature for you this week!

We Will Be Closed All Day Thanksgiving Day Thursday, Nov. 24th

Cranberry Sauce OCEAN SPRAY whole or jellied styles — 3 300 cans 69¢

Mincemeat BORDEN'S. What's Thanksgiving dinner without a steaming-hot mince pie. Fine quality. Thrifty price — 28-oz. jar 49¢

Mince Pie OR PUMPKIN PIE. Famous BEL-AIR premium quality frozen pies. Ready to bake. 24-oz. Reg. 49c. — 8-in. pies 39¢

Lucerne Egg Nog Rich, non-alcoholic. Finest quality money can buy. — Full Qt. 59¢

Lge. "AA" Eggs CREAM O' THE CROP. Ranch - fresh, candled and graded by hand to make sure each egg is perfect. — 2 Doz. $1.25

Libby Pumpkin Fancy quality. A must for festive Thanksgiving menus. — 5 2½ cans $1.00

Del Monte Corn Finest cream style golden bantam. — 303 21¢

Frozen Peas BEL-AIR "Premium quality." All the flavor and goodness of freshly picked tender all green peas. — 16-oz. pkgs. 29¢

Canned Yams	Jack O' Lantern Heavy Syrup 40-oz. can	39c
Candied Yams	Bel-air "premium" frozen 14-oz. pkg.	29c
Sweet Potatoes	Town House heavy syrup 23-oz. can	29c
Green Beans	Town House cut or sliced 5 303 cans	$1.00
Fancy Peas	Town House sweet 'n tender 6 303 cans	$1.00
Pineapple	Lalani sliced; heavy syrup No. 2 can	35c
Cling Peaches	Town House halves or slices 3 2½ cans	$1.00
Peaches	Town House, freestone halves or slices 3 2½ cans	$1.00
Fruit Cocktail	Town House fancy quality 4 303 cans	$1.00

More Holiday Favorites!

Pitted Olives	Town House large ripe No. 1 can	39c
Ripe Olives	Town House standard size 4 No. 1 cans	$1.00
Stuffed Olives	Empress. Handy reusable glass 5-oz. glass	39c
Cucumber Chips	Zippy fancy dill slices 16-oz. jar	25c
Large Shrimp	Sea Trader fancy quality 4½-oz. can	49c
Med. Shrimp	Sea Trader fancy quality 4½-oz. can	49c
Cocktail Sauce	Stokely's finest 12-oz. bottle	29c
Tomato Juice	Town House. Full flavor 46-oz. can	29c

Have a *Pheasant* Dinner

LIVE·FRESH DRESSED·FROZEN
Mongolian Pheasants
Grown and processed at
GREEN ACRES PHEASANT FARM
Klamath Falls
Phone TU 2-5741

Orders gladly filled for
• Banquets • Luncheons • Parties
Restaurant and Commercial ORDERS

LUCERNE Premium quality sweet cream
GRADE "AA" BUTTER Naturally, you'll want the finest spread money can buy for your holiday dinner. Here it is. Delicious creamy fresh Lucerne butter. 1-lb. print 59¢

Whipping Cream	Lucerne 36% Pint	65c
Half & Half	Lucerne 12% Cream Pint	29c

Gold Bond Stamps mean MORE gifts, BETTER gifts for LESS total stamps. Save them regularly for EXTRA Safeway savings

Fancy Golden **YAMS** Gold Rush variety. Excellent mellow flavor. lb. 10¢

Ocean Spray Cranberries lb. 19¢

Crisp Pascal Celery Thick straight stalks. Crunchin' good. lb. 10¢

Avocados Green, Large Size ea. 29¢

No. 1 Potatoes	Klamath Gems Purchased Locally 10 lb. bag	79c
Juice Oranges	Sweet, juicy thin-skinned lb.	15c
Red Delicious	Extra-fancy Northwest apples lb.	19c
Emperor Grapes	For dessert and snacks lb.	15c
Cauliflower	Compact, snowy white heads lb.	13c
Boiler Onions	Mild flavor; for creaming 5-lb. bag	29c
Celery Hearts	Extra tender; fresh, crisp pkg.	29c
Fresh Nuts	Filberts, Walnuts, Brazils, Almonds lb.	49c

Remember these items for your Holiday meal: Cucumbers, Green Peppers, Sweet Potatoes, Fresh Dates, Brussel Sprouts, Lettuce, Radishes, Green Onions, Vine-ripened Tomatoes, and Fresh Mushrooms.

Prices in this advertisement are effective through Wednesday, November 23, at Safeway in Klamath Falls. We reserve the right to limit.

SAFEWAY

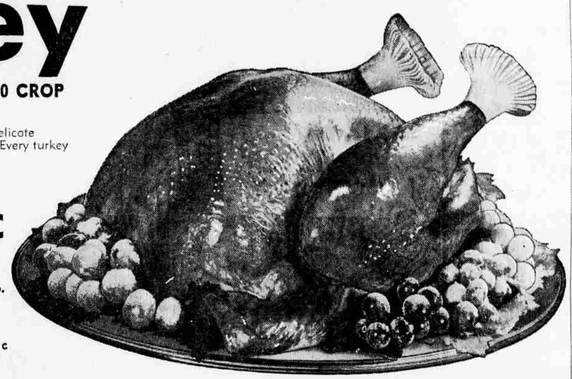
...for the best Thanksgiving ever!

Turkey

U.S. GRADE "A" YOUNG, 1960 CROP

Plump, broad-breasted, oven-ready birds. Flash-frozen to protect and preserve delicate flavor and superb quality. Every turkey guaranteed to please you 100%.

8-16 lbs. 45¢ lb. — 17 lbs. & over 43¢ lb.



Perfect for the small family
Beltsville Roaster Turkeys Manor House - flash-frozen, oven ready 4-8 Per. lb. 59¢

Stuffing, Dressing Spices

Stuffing Bread	Mrs. Wright's unseasoned Lge. loaf	31c
Stuffing Mix	Mrs. Cubbison's Diced, Seasoned 7½-oz. pkg.	29c
Poultry Seasoning	Crown Colony finest quality 1-oz. size	19c
Crown Colony Rubbed Sage	½-oz. size	19c
Chopped Walnut Meats	Tigard brand 6-oz. pkg.	59c
Apple Pie Spice	Crown Colony enhances flavor 1¼-oz. size	35c
Westag Vanilla	Imitation Flavoring 16-oz. btl.	39c

BEEF RIB ROAST "USDA CHOICE" beef . . . scientifically aged for peak tenderness, flavor and good eating . . . carefully trimmed of all excess fat, bone and waste. Here's a terrific value on the "King of Oven Roasts" lb. 69¢

Canned Hams	Morrell's Pride. Fully cooked, boneless 5-lb. tin	$4.39
Pacific Oysters	Fresh pack; medium size 12-oz. jar	59c
Ground Beef	Fresh daily; it doesn't cook away lb.	49c

HAMS Fully smoked, skinned, shortshanked, grand eating. A festive favorite.

BONELESS PORTION No waste, easy to carve roast. 2 to 2½ lbs. lb. 79c

Butt End Piece	lb.	59c
Ham Cntr. Slices	lb.	98c
Wh. or Shnk. Half	lb.	59c

Select These Items For A Hearty Breakfast

Orange Juice	BEL-AIR "Premium" frozen concentrate	4 6-oz. cans 89¢
Cereals	Special "K", 10½-oz.; Post Tens, or Carnation Instant. Mix 'em - match 'em.	2 pkgs. 89¢
Instant Coffee	Safeway 100% pure coffee. Why pay more	6-oz. jar 89¢
Raspberry Twist	Curtsy Oven-fresh pastry feature.	pkg. 35¢

Almaden Wines	Burgundy, Sauterne	Fifth	$1.19
Paradise Wines	Sweet varieties	Half Gal.	$1.39
Cal-Ore Wines	Sweet varieties	Half Gal.	$1.39
Vino Paisano	Gallo wine	Half Gal.	$1.39
Famiglia Cribari	Red Wine	Half Gal.	$1.39
Soda Pop	Cragmont, canned Five flavors	10 12-oz. cans	$1.00
Alka-Seltzer	Speedy Relief	Lge. Pkg.	54¢

Safeway Meats . . . Guaranteed to please

Beef Rib Steaks	"USDA CHOICE" closely trimmed	lb.	98c
L. I. Ducklings	Quick frozen, oven-ready. 4 to 4½ lbs.	lb.	55c
Pure Pork Sausage	Delicately seasoned	lb.	49c
Frozen Veal Steaks	Manor House 6 3-oz.		$1.00
Swifts Bacon	"Premium" sliced sweet smoke flavor	1-lb. pkg.	69c

Oven-ready Geese. 6 to 10 pounds and Fresh Dressed Turkeys available on special orders.

LITTLE GOLDEN BOOKS
Illustrated Encyclopedia!
16 Magnificent Volumes . . . A New World of Knowledge.
VOLUME 12 NOW ON SALE
A Safeway Exclusive Offer

NEW Skylark BROWN & SERVE ROLLS
Enjoy the delicious assortment of "premium quality" dinner rolls from safeway's modern Portland Bakery. Easy to prepare.

Skylark Twin Rolls	pkg. of 12	35c
White Twin Rolls	Light, fluffy pkg. of 12	35c
Multi-Grain Rolls	Heat 'n serve pkg. of 12	35c
Mixed Rolls	White and Multi-grain pkg. of 12	35c

NEW Skylark Premium Quality
WHOLE WHEAT or WHITE
New, richer recipe! Softer, better tasting. It's the greatest! Try it today.
22½-oz. loaf 33c

Mrs. Wright's Bread White or wheat lge. 31c

SAFEWAY

Care In Cooking Preserves Flavor

Here is a recipe for smothered pheasant that is equally good for grouse or quail, and is bound to please the mightiest of hunters.

Clean the pheasant—grouse or quail—and cut in serving pieces. Roll in seasoned flour and place in a Dutch oven. Brown the meat slowly on both sides in ¼ cup of hot fat, turning once. Top with two cups of sliced onions. Next, pour over one cup of water, milk or light cream. Cover tightly and cook on top of the range over low heat or bake in a slow oven (325 degrees) until tender, or about one hour. Serve with gravy made from the drippings. Partridge and woodcock may also be prepared this way or in sour cream.

Roast wild duck, goose, or turkey is perfect in the main course slot when stuffed with quartered onions and apples. Truss the bird if large and place breast up on a rack in a shallow roasting pan. Brush with salad oil, melted butter or margarine, or lay bacon slices over the breast.

If the bird is of uncertain age, you may want to pour about one cup of boiling water in the pan. Roast in a slow to moderate oven (325 degrees to 350 degrees) for 15 to 20 minutes per pound or until the bird is tender. Baste frequently, and discard the stuffing before serving.

If the duck or goose has had a fish diet or the bird is not so young, stuff with pared carrot or quartered potato and precook in simmering water for 10 minutes. Then remove the stuffing, and stuff with the apple-onion mixture before regular roasting, says the book.

If you're among those who prefer the real gamy flavor, roast tender young ducks whole or split or in half and place in a very hot oven (450 degrees) just long enough to acquire a crispy brown crust, about 20 minutes.

Here is an ideal—and delicious—stuffing to go with pheasant, duck, goose, or any of the small-game birds.

Toss together four cups of dry bread cubes, one cup of chopped celery, ½ cup of chopped onion, 1½ teaspoons of poultry seasoning or sage, 1¼ teaspoons of salt, and ¼ teaspoon of pepper.

Add 1/3 cup of melted butter or margarine, then just enough hot water to moisten, and mix lightly.

This mixture is also good with pork shoulder, says the meat cook book.

To top off this hunting season main course, add baked or whipped potatoes, the vegetable of your choice—snap green beans or limas—a dish of cranberry relish or sauce, and a mellow pumpkin or tangy apple pie.

Cranberry Sauce On Holiday Menu

A dish of cranberry sauce will enhance a menu any time during the year. But, holiday time is when those red, red berries are a special treat.

Cranberries make holidays brighter days. And, bright they'll be with the record crop in this holiday season. Canned whole or jellied cranberry sauce is wonderfully convenient to use. While turkey and all the trimmings are under way in your kitchen, canned cranberries are ready to chill and serve, or use in your favorite recipe.

For a tasty change, serve Frozen Cranberry Sauce Relish as your holiday main dish accompaniment. This fluffy, citrus flavored relish is a winner teamed with meat, fish or poultry.

FROZEN CRANBERRY SAUCE RELISH

1 can (1 pound) whole cranberry sauce
1 tablespoon grated orange rind
Juice of one orange
1 teaspoon grated lemon rind
2 tablespoons lemon juice
1 cup water
1 egg white

Combine all of the ingredients except the egg white. Turn into freezing tray. Freeze to the mushy stage; remove to a bowl and beat with a rotary beater. Fold in stiffly beaten egg white; return to the refrigerator and freeze until firm. Serve with meat, fish or poultry. Ten to 12 servings.

SPEKPANNEKOEKEN (Bacon Pancakes)

2 cups flour
½ ounce yeast cake
2 cups of lukewarm milk (or slightly less for thicker pancakes)
1 egg
Salt to taste
¼ to ½ pound bacon square, sliced ⅛ to ¼" thick
Margarine or other shortening

In a bowl, mix flour, softened yeast, half the milk, egg and salt to a smooth batter. Keep stirring while adding the rest of the milk. Cover and let rise one hour.

Lightly brown the bacon. Grease and heat an iron skillet. Pour in some of the batter, place three or four pieces of bacon evenly on it, and cover with more batter. Brown quickly on both sides and serve at once with molasses or brown sugar. Makes two large of four smaller pancakes.

This is a traditional Dutch winter dish which serves as a full-course dinner. True lovers of a Dutch pancake meal insist upon having an apple pancake for dessert. Instead of placing the bacon in the pan, tart apple slices are added to the remainder of the batter. Apple pancakes, too, are served with molasses or brown sugar.

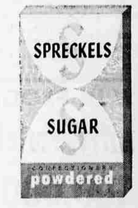
Freeze-Dried Foods In Supermarkets

Freeze-dried foods are beginning to appear in supermarkets. Before long what's now a trickle could turn into a flood. The preservative process is simple . . . the food is dried in a vacuum chamber where it is kept at zero temperature. The result: dry, brittle meat, fish, fowl, fruits and vegetables, from which all but about two per cent of the moisture has been removed.

Then the foods are put immediately into airtight cans or pouches where they will keep at room temperatures for years. The food is reconstituted to practically its normal weight, flavor and texture by dropping it into water for a few minutes. In addition to the long-term preservation, big advantage is compactness and ease of shipment and storage. Prices for freeze-dried foods won't be much higher than for canned, frozen and dried products.

Oregon State College food technologists have helped the Army develop successful freeze - dried items. Now on the shelves are soup mixes with a well known brand name containing freeze-dried chicken. Check your labels. After processing they may be stored indefinitely without refrigeration.

Two sweet reasons for buying SPRECKELS SUGAR



SPRECKELS POWDERED SUGAR—finer, fluffier, blends faster to give you perfect frostings every time! Try the basic Quick 'n Easy Fluffy Frosting recipe on every Spreckels Powdered Sugar package.

SPRECKELS BROWN SUGAR—with that old-fashioned molasses flavor. Sprinkle it on hot cereals, use it in baking... sweet things happen when you cook with Spreckels Brown Sugar!

Bonus reason for buying Spreckels Sugar: You can't buy any better! It's no wonder... WESTERNERS ARE SWEET ON SPRECKELS SUGAR.