

Helpful Tips

DATE DESSERT SAUCE
To dress up cottage pudding, make your favorite lemon sauce, using honey instead of sugar, and add sliced fresh California dates. Wonderful on ice cream, too.

TOKAYS LIVE! SALADS
Crisp Flame Tokay grapes are in good supply now. Enjoy these delicious grapes often for out-of-hand eating. Add them to fruit and Waldorf salads and to cole slaw, too.

PEACHY FALL DESSERTS
Warm desserts with a waxy touch in autumn are easy to make if you keep a supply of golden canned cling peaches on hand. Sweet and spicy gingerbread squares, topped with warm peach sauce, make a happy dessert for the family. Drain one cup syrup from canned cling peach slices, stir in two tablespoons each brown sugar, cornstarch and butter. Bring to boiling and cook until thick, stirring often. Add 4 peach slices and, if tart accent is desired, a squeeze of lemon juice. Bake in hot oven about 15 minutes. Serve fragrant and hot right from the oven.

SEASY GRAVY FOR BEEF
For a change of pace with ever-popular roast beef, try this seasy gravy. Blend mixture of sour cream, chopped ripe olives, instant minced onion and chili sauce into the meat juice. Heat slowly just to boiling and serve.

RICH ALMOND BROWNIES
Sprinkle semi-sweet chocolate pieces over a pan of brownies as soon as they come from the oven. Let stand until chocolate softens, then spread with a spatula and sprinkle generously with chopped or ready-diced almonds. Cut in tiny squares for tea, or to generous ones to top with ice cream for dessert.

ENGLISH-STYLE DESSERT
Need a dessert in a hurry? Take an old English tradition to heart—serve frothy fresh, Flame Tokay grapes with crisp crackers and the cheese of your choice. Slice Tokays in the refrigerator to retain their cool crispness.

SAVES ON DIBBES
It's perfectly safe to store part of a can of food not used in the original container. Because now, adds the inside of the container is lacquered, even an acid food such as tomatoes will not take on a metallic taste when stored this way for a few days.

EARLY READING
ATLANTIC CITY, N. J. (AP)—Dr. Harry G. Scott, of the Coatesville, Pa., dentist who directs the annual National Football Clinic has turned "author" of "What I Know About Football," is the title of his book.

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CHEERY BEAN ROMAN PIES
Succulent canned blue lake beans in Roman Pie add zest. Combine one cup drained blue lake green beans, one cup cooked spring vegetables of your choice and 1/2 cup cooked macaroni in a creamy cheese sauce. Enclose in individual pastry pie and bake. Makes a good meatless entree.

ICE CREAM FLOAT
1 quart chocolate milk
1 pint vanilla chocolate or peppermint ice cream
Fill four tall glasses three-fourths full of cold chocolate milk. Add a scoop of ice cream whatever flavor preferred. Makes 4 servings.

SANDWICHES
Bologna and cheese sandwiches, dipped in egg and fried like French toast, make a noon hour meal to satisfy the heartiest appetites. Make them with stretch bread to supply essential food iron and the three B vitamins.

DELUXE TOUCH
Dried apricots and prunes add a deluxe touch to old-fashioned pot roast. Season the roast with a couple tablespoons mixed pickling spice and cook until fork tender. Add the dried apricots and prunes for the last half hour's cooking.

SMOKY OLIVE RELISH
Combine chopped ripe olives with a blend of catsup, prepared mustard, smoke salt or liquid smoke and instant minced onion for a quick hamburger relish for an after-the-game feast. The tangy flavor combination is one the whole crowd will enjoy.

SALAD OR DESSERT
Luscious fruit gelatin doubles for salad and dessert. Prepare a package of lime-flavored gelatin and chill until set. Whip until fluffy and add 1 cup each well-drained canned fruit cocktail, shredded coconut and miniature marshmallows; fold in 1 cup whipped cream. Spoon into molds or serving dishes and chill until set.

GINGERBREAD SAUCE
Bake a suggestion to dress up the spicy gingerbread. Drain and thicken the syrup from a can of fruit cocktail. Add a little grated lemon rind and heat the fruit gently in this sauce until just warm. Spoon sauce over warm gingerbread and serve at once.

Safeways Merry



We will close at 6:00 P.M., Saturday, December 24th
CLOSED ALL DAY, CHRISTMAS, SUNDAY, DECEMBER 25th
We will be OPEN our regular hours, Monday, December 26th

Give Her Finest Quality
TRULY FINE NYLONS

60-15, sizes 9 1/2 to 11 Beige or Taupe. Plain Seam—Pr. 69c 2 pair 1.29
Stretch Nylons, 60 gauge, 15 Den. in Beige or Taupe. Pr. 89c 2 pr. 1.69

HOLIDAY FRUIT CAKE

Fruit Cake Ring 179c
Sliced Cake Loaf 67c
Special Tin 198c

For Happy Feasting...

EGG NOG

59c
QT.

LOOK!
FREE EGG NOG WILL BE SERVED FROM 10 a.m. - 6 p.m. FRIDAY & SATURDAY AT THE 6th STREET SAFEWAY.

FROZEN FOODS

Pumpkin Pies or Mincemeat 24 oz. 49c
Candied Yams Bel-air, frozen 14 oz. 29c

Ice Cream

79c
1/2 Gal.

Green Peas

4 No. 1 \$1.00
Tins

Chili

3 15 1/2 \$1.00
oz. tins

Fine Wines

Arriba Wine Italian Swiss 79c
Gallo V. Pansano & Famiglia, Caribari Red 1/2 \$1.39

Ripe Olives

4 No. 1 \$1.00
Tins

Apple Sauce

5 303 95c
tins

FRESH BUTTER
1 lb. 59c
Lucerne 1-lb. Print or Shady Lane

COTTAGE CHEESE
1 pint 25c
Lucerne "Bonus Quality" In 5 Delicious Varieties
Quart 49c Half Gal. 98c



Holiday NUTS

Mixed Nuts 14 oz. 59c
Walnut Meats 6 oz. 65c
Almonds 12 oz. 49c
Hood's Cashews 10 oz. 69c
Peanuts 13 oz. 69c



Christmas CANDY
Each Bag 39c
BABY RUTH 14-oz. Pkg. 39c
BUTTERFINGER & BABY RUTH 5c CANDY BARS 6 for 25c
BUTTERFINGER & BABY RUTH SMALL BARS 3 4-oz. 29c

Christmas Foods

Meats for Holiday Enjoyment...

TURKEYS

US Grade "A" oven-ready turkeys. Spotlessly clean! Ready for stuffing and roasting. Plump and tender with lots of sweet meat.

17-lbs. & up **43c**
8 to 16 lbs. **45c**



Pork Picnic Roast

Fresh shoulder corn-fed pork. Avg. 6 to 8 lbs. **29c**

Long Island Duckling

Oven-ready Avg. 4 to 5 lbs. **49c**

Canned Hams

Morrell's Pride Fully Smoked 5-lb. **\$4.49**

Beef Swiss Steaks

"USDA CHOICE" beef, bone-in **79c**

Fresh Oysters

Medium size from the Pacific Ocean 12-oz. jar **59c**

Ground Beef

Guaranteed not to fry away **49c**

Breaded Shrimp

Capt. Choice quick frozen **10 oz. 59c**

Rump Roast

"USDA CHOICE" well-aged beef **89c**

Round Steak

Full cut, bone-in "USDA CHOICE" beef **89c**

Boneless Roast

"USDA CHOICE" beef **79c**

Cranberry Sauce

Whole, Jelly Limit please 3 200 tins **59c**

Curtsy Pastry

"Cherry Turnovers" 5-bar **39c**

Facial Soap

Brocade white, pink yellow, turquoise **39c**

Presto Logs

with an attractive "Color Flame" carton **89c**

Del Monte Apricots

Unpeeled **303 29c**

Cling Peaches

Highway **303 19c**

Fruit Cocktail

Town House Fancy **4 303 5 1 00**

Pineapple

Enchanted Isle Fancy sliced **No. 2 29c**

Stuffing Bread

Mrs. Wright's 22 1/2 oz. loaf **31c**

36% Wh. Cream

Lucerne 1/2 pint **35c**

Cat Food

Dr. Ross, kidney and meat **2 6 oz. 25c**

Cat Food

Dr. Ross, liver and meat **2 6 oz. 25c**

Season's Finest...

Beautiful Sun-drenched Arizona Ruby Red GRAPEFRUIT

Reg. price 8 lb. bag **79c**

Their flavor is something special — the tangy sweet lively taste that adds a bright touch to any meal — breakfast, lunch, or dinner. Packed and distributed by Sunkist. The name you can depend upon for quality.

8 lb. bag 49c

Boiler Onions

5-lb. Bag **19c**

Navel Oranges

Large Sunkist **12 1/2c**

Delicious Apples

Extra fancy reds. A holiday favorite **19c**

Fresh Dates

Famous Deglet Noor - Calif. 1 1/2-lb. pkg. **59c**

Tokay Grapes

U.S. No. 1 Flame Tokays **2 lbs. 25c**

Plump - sweet meated. A must for Christmas **19c**

Pascal Variety - thick, meaty stalks **10c**

Pre-packaged. A holiday favorite **29c**

U.S. No. 1 Grade **10 lbs. 59c**

YAMS
An absolute must for your holiday feast. They're grand served baked, boiled, candied, fried or roasted. **19c**

Sweet Potatoes & YAMS
An absolute must for your holiday feast. They're grand served baked, boiled, candied, fried or roasted. **19c**

Prices in this advertisement are effective Wednesday, thru Saturday, December 24th, at Safeway in Klamath Falls. We reserve the right to limit.



Kitchen Tips

DATE SPARKLE SALAD
Exciting touch to Waldorf Salad: Simply add chopped fresh California dates and a cup of fresh grapefruit sections. You may want to cut down on the quantity of apple and celery in this case, but you will find the other two fruits a refreshing addition to a time-honored salad.

PERK UP THE SOUP
On a cold winter day nothing tastes better than a bowl of hot soup. To tempt the family add a tablespoon of instant minced onion and a dash of curry powder to a can of celery or mushroom soup.

TASTY ALMOND SPREAD
Blend crunchy chopped almonds and chopped crisp green pepper with softened cream cheese. Add a little lemon juice and spread on thin slices of whole wheat bread for sandwiches or on crackers for appetizers.

NEW IDEA
Run clear out of breakfast, lunch or supper ideas? Make up your favorite waffle or pancake batter, then add a cup of crisp bacon bits or chopped cooked sausage to the batter before baking. Raisins, chopped nuts, bits of apple, pineapple or cheese add delicious variety to pancakes and waffles. Serve with hot honey sauce or syrup with a little lemon juice added.

THRIFTY CASSEROLE
Make a thrifty meat and vegetable casserole by combining browned ground beef and slightly cooked sliced zucchini in alternate layers, covering each layer with a cheese sauce flavored with instant minced onion, prepared mustard and Worcestershire sauce. Bake in a moderate oven (350 degrees F.) 20 minutes.

HERBS BRIGHTEN BEANS
Add eating interest to the vegetable portion of your menu with variety in the dressing. Butter is delicious on hot vegetables, but for a change heat canned blue lake green beans with a bit of dried chili and marjoram, and top with sour cream.

FRAGRANT DIP
Try this curried avocado dip the next time you're entertaining. Combine softened cream cheese with mashed avocado and season to taste with a little instant minced onion, garlic powder and curry powder. Serve with sliced crackers or potato chips.

SARDINE BURGER SURPRISE
For a really zesty lunch, toast hamburger rolls under the broiler. Spread with catsup and chili sauce, place Maine Sardines atop and cover with American cheese slices. Broil about two minutes or until the cheese is bubbling hot. Good for you and so delicious, too!

CHILI REASONING
A dash of chili powder adds sprightly flavor to condensed vegetable soup or vegetable beef soup. Add chili powder while soup is heating. Adjust amount of seasoning according to your preference. Enjoy this soup with a hamburger and sweet pickles.

SPAGHETTI DELUXE
For a grand spaghetti main dish, use a can of spaghetti in tomato sauce and the best of the cooked beef from a roast. Cut the beef in cubes so you have 1/2 cup. Brown meat slightly in one tablespoon butter or margarine in skillet. Gently stir in one can spaghetti (1 1/2 cups) and 1/2 cup sliced stuffed olives. Heat well. Serve spaghetti with a salad of lettuce and cucumbers. Three servings.

APPETIZER
Serve ice cold mixed vegetable juices for guests to enjoy while they chat before your dinner party. Around the room place bowls of cheese crackers and corn chips. The juice, with its nippy flavor of tomato and seven other vegetables, makes a pleasing contrast to the tidbits.

QUICK FRUIT DESSERT
Bake a bright fruit combination in individual servings for warm instant-minute dessert. Arrange canned cling peach slices, pineapple chunks, banana slices and maraschino cherries in individual baking cups. Combine some of syrup from fruits with few drops almond flavoring; pour over fruits, top with coconut flakes and bake in moderate oven about 30 minutes.

HOT SPICY BEVERAGE
After the basketball game a hot drink is in order. Serve this one with ginger cookies: Combine 2 cups canned apricot nectar with dash salt, one (5-inch) stick cinnamon and 5 whole cloves. Heat just to boiling and serve with cinnamon stick stirrers in tall mugs.

HURRY-UP CASSEROLE
Take a can of fruit cocktail, one of luncheon meat and another of sweet potatoes or yams and put them together for a hurry-up whole-meat casserole. Drain syrup from fruit cocktail and add 3 tablespoons brown sugar, teaspoon prepared mustard and dash cloves. Arrange alternate layers of sliced meat, potatoes and fruit cocktail in baking dish or pan. Spoon on syrup mixture and bake in moderate oven about 30 minutes. Slip a pan of corn bread into the oven to bake along with the casserole. Toss green salad with zesty dressing, and dinner is ready.