BROILERS FRYERS

A variety of delicious entree items for February menus can be prepared by using Oregon grown broiler-fryer chickens.

Savory creamed chicken is easily prepared from broiler-fryers because the tender-meated birds can be simmered to doneness in about an hour or so. Simply simmer the birds until tender, allow to cool in the broth and then remove all bones. Chop, dice or slice the meat and it is ready to use in a host of tasty dishes.

Home economists have developed this basic creamed chicken recipe, which can be varied by adding cooked vegetables and or subtle seasonings of herbs and spices to the cream sauce, or by serving on a host of different "beds."

SAVORY CREAMED CHICKEN

4 tablespoons butter or other fat
1 cup celery, chopped
1 tablespoon onion, chopped
¼ green pepper, chopped
½ cup flour
3 cups chicken broth or chicken consomme
¼ to 1 cup cream
Salt
3 cups diced chicken

Cook the celery, onion and pepper in melted fat until sautéed. Stir in the flour and blend thoroughly. Slowly stir in broth and cream and cook until sauce is smooth and thickened. Season to taste with salt. Add the chicken. For fuller flavored stock, use consomme. Heat the mixture thoroughly and serve hot.

"BEDS"

Some of the "beds" which may be used for creamed chicken are: hot baked potato halves, rice rings, a bed of parsled rice, pattie shells, waffles, pancakes, crisp toast, crispy crackers, hot biscuits or buttered noodles.

Creamed chicken is delicious when served in individual casseroles, too. For variety, try some of these ideas:

Top each ramekin with a mound of mashed potatoes, place under broiler until potatoes are nipped with brown.

Divide baking powder biscuits into halves, place bottom halves in ramekins, add creamed chicken mixture, and cap with top part of biscuit.

Add 2 cups cooked spaghetti to the creamed chicken, pour into casseroles, sprinkle with grated cheese and bake 30 minutes in moderate oven.

FRICASSEED CHICKEN WITH DUMPLINGS

Place disjointed broiler-fryers in kettle, add water to cover and season with salt. Cover the kettle and simmer the chicken until tender (about 1 hour). When done remove chicken from broth and transfer to a covered dish, place in moderate oven until serving time.

Measure broth and combine together 1½ to 2 tablespoons each flour and melted shortening for each cup of broth. Add some of the hot broth to the flour-fat mixture, and then, stirring constantly, pour the mixture into the broth in the kettle. Cook the gravy until slightly thickened. Season to taste. The gravy is now ready for the dumplings.

DUMPLINGS

¾ cup sifted flour
½ teaspoon salt
2½ teaspons baking powder
1 egg
1-3 cup milk

Sift flour, baking powder, and salt together. Beat the egg, combine egg with milk and mix with the dry ingredients. Drop by spoonfuls into the boiling chicken gravy, cover tightly, and cook for 15 minutes. The cover must not be removed while the dumplings are cooking, for if the steam escapes, they will not be light.

After the dumplings are cooked, an egg yolk may be added to the gravy for color and richness. Beat the yolk and stir into it, one at a time, several spoonfuls of the hot gravy, then add to the rest of the gravy, stirring constantly until smooth. Continue the cooking for a few minutes, but be very careful not to over-cook as the egg will separate. Serve the hot dumplings and gravy over the chicken.

BLACK-EYED CORN

Ripe olives are the surprise. Use them to perk up flavor and appearance of corn dishes. Add quartered, pitted ripe olives to a can of corn and heat. Or, fold chopped ripe olives into corn bread batter (use a mix for real speed). Good in scalloped corn, too. For Black-Eyed Susans, stick a whole ripe olive in the center of corn muffins before baking. Try a little experimenting on your own, too. Example—ripe olives added to your favorite casserole.

What a lot of families need is a spare rod for spoiled children.

Safeway's Big 40th Anniversary Sale

CELEBRATING 40 YEARS OF SERVICE TO OREGON CONSUMERS

For forty years now, it has been our privilege and pleasure to offer a complete food service to Northwest families. This week, to celebrate our fortieth milestone, we have made plans to bring you this tremendous celebration sale. The big bargains are our way of saying "thank you" to the millions of customers we have served since 1921. Variety is great, supply is tremendous, quality is the kind that has helped make Safeway famous. Come in. Save even more during our gala 40th Anniversary Sale!

Allsweet MARGARINE. Swift & Co.'s. rich tasting, smooth-spreading favorite. Regularly 31c. Limit, please — 1-lb. **19c**

Ice Cream LUCERNE PARTY PRIDE. . . creamy smooth, extra rich. Many exciting flavors Regularly 89c — ½ Gal. **79c**

Fruit Cocktail TOWN HOUSE fancy quality. Great topping! — 7 8-oz. cans **$1.00**

Chunk Tuna WHITE STAR . . . All light meat. Lenten favorite — 2 No. ½ cans **49c**

Scot Tissue Famed for its fine quality. 800 sheets in every roll. — 7 Rolls **$1.00**

Snowdrift the superlative shortening. Creamy-smooth, all-vegetable shortening Limit, please — 3-lb. tin **49c**

Gold Medal Premium quality flour. Kitchen tested for finest results. Limit, please — 10-lb. bag **89c**

Kitchen Craft Premium quality flour Finest money can buy. Why pay more? — 10-lb. Bag **79c**

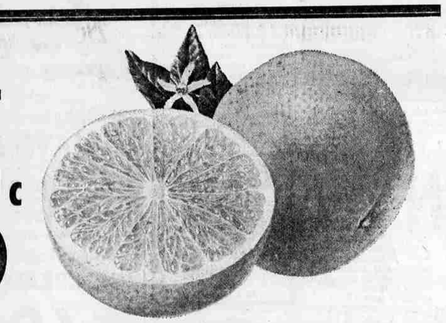
Post Breakfast Cereals

POST BRAN FLAKES 16-oz. pkg.
GRAPENUT FLAKES 16-oz. pkg.
POST TOASTIES 8-oz.
3 PKGS. $1.00

Hormel Foods You're Sure To Enjoy

Hormel Chili with beans. Made from finest ingredients. Seasoned just right — 3 15½-oz. cans 1.00
Spam Luncheon Meat Finest quality — 12-oz. can 49c
All-Beef Tamales Spicy, South of the Border treat — 15-oz. can 29c

TEXAS PINK GRAPEFRUIT



Just arrived! Another big shipment of these luscious, juice heavy Texas beauties. Unexcelled quality. Sweet, tantalizing flavor. You'll want plenty at this special low price.

5c EA.

New Spring Cabbage All green. Tops for quality. Grand for slaw — lb. **7½c**

No. 1 Russet Potatoes Klamath Russets Clean, smooth Shallow eyes — 10 lb. bag **49c**

Red Rome Beauty Apples Extra-fancy Northwest. Lge. size — lb. **19c**

TIME AGAIN FOR PEAT MOSS

Canadian Peat Moss	American Peat Moss
Extra-rich. 100% Sphagnum. 4 cu. ft. bale 2.98	90% Sphagnum Top Value. 50 lb. Bag 1.09 3 bags for 2.98

Avocados Fuerte variety - Excellent quality — 2 for 29c
Fresh Dates for quick energy. Calif. Deglet Noor — 1½-lb. Bag 49c

GRADE "AA" LARGE EGGS

Cream O' the Crop, ranch-fresh, candled and graded by hand. Each egg guaranteed perfect. ONE DOZ. **49c**

More Scott Paper Favorites

Wax Paper Cut-Rite - Heavy-duty — 125 ft. roll 29c
Scot Towels Ass't. colors. — 150 ft. roll 4 rolls 89c
Waldorf Tissue Ass't. colors. — 4 roll pack 39c

Fruits and Juices

Pineapple Dole, chunk — 3 No. 211 cans 69c
Peaches Town House, fancy clings, sliced — 5 303 cans 1.00
Peaches Town House, fancy Freestone slices — 5 303 can 1.00
Tang Easy to mix. Breakfast drink — 14-oz. jar 69c
Juice LaLoni, Pineapple-Grapefruit blend — 5 29-oz. cans 1.00
Portland Punch Fruit Juice Concentrate — 24-oz. size 89c

Frozen Foods

Strawberries Scotch Treat - Sliced — 4 10-oz. pkgs. 95c
Pineapple Dole, fancy quality chunks — 12-oz. can 29c
Young Peas Scotch Treat A real value — 6 10-oz. pkgs. 1.00
Onion Rings Birds Eye - Top Quality — 4-oz. pkg. 29c
Choc. Mints Roxbury - Kitchen-fresh — 9-oz. pkg. 39c
Green Giant Peas Small, tender — 4 303 cans 1.00
Cream-Style Corn Gardenside — 6 303 cans 1.00
Tomatoes Town House - Choice quality — 5 303 cans 1.00
Green Beans S&W Julienne — 303 cans 31c
Kidney Beans S&W Fancy — 5 303 cans 95c
Kraft Dressing French or Miracle — 8-oz. bottle 27c
French Dressing Kraft Foods — 16-oz. bottle 45c
Table Salt Sno-White Plain or Iodized — 2 25-oz. pkgs. 29c
Dog Food Pooch brand — Giant size 7 26-oz. cans 1.00
Friskies Dog Food — 3 16-oz. cans 49c 2 26-oz. cans 49c

Quality Baked Goods

Breakfast Rolls "Curtsy" brand Orange-Coconut — Pkg. 35c
Oatmeal Bread "New" Skytark — 22½-oz. loaf 35c
Bread Skytark Cracked Wheat or 100% Whole Wheat — Std. Loaf 29c
Graham Crackers Busy Baker — 2-lb. pkg. 65c

Prices in this advertisement in effect Thursday through Sunday, March 2-3-4-5 at Safeway in Klamath Falls. We reserve the right to limit. No sales to dealers or to their representatives.

SAFEWAY

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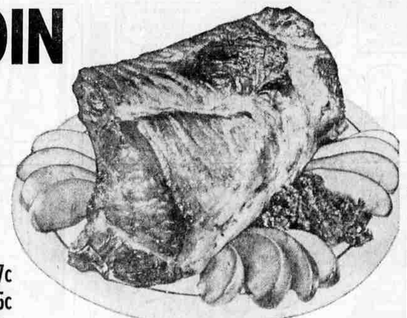
Instant Coffee Maxwell House — 6-oz. jar 89c
Dairy Topping New, Lucerne pressure can — 7-oz. cans 49c
Applesauce Hood River. Grand with pork — 5 303 cans 1.00

Aluminum Foil Kitchen Craft 12" width — Reg. roll 29c
Prepared Dinner Kraft Chicken and Noodle — pkg. 47c
Dried Prunes Town House - Extra-large — 2-lb. pkg. 89c

PORK LOIN

A wonderful buy at Safeway this weekend on pork loin roasts and chops from young, Midwest, corn-fed porkers. Safeway buys only the best



Rib Portion (Full ½ Loin) lb. **43c**

Pork Roast Loin portion (Full ½ loin) — lb. 47c
Full Half Loin Closely trimmed for full value — lb. 55c
Center-cut Chops closely trimmed — lb. 69c

Chuck Pot Roast "USDA CHOICE" well aged steer beef No neck cuts. More meat, less waste — lb. **49c**
Boneless Cross-Rib "USDA CHOICE" beef. Well aged. A delicious roast. — lb. **85c**
Boneless Beef Stew Lean, tender chunks of "USDA CHOICE" well-aged beef — lb. **79c**

SLICED BACON

Armour Star No. 1 Quality lever pack — 1-lb. pkg. 59c
"Safeway" No. 1 quality uniform slices — 1-lb. pkg. 57c
Thick-Sliced "Safeway" No. 1 quality — 2-lb. pkg. $1.09

Flank Steaks "USDA CHOICE" beef Thrifty & Flavorful — lb. 89c
Spare Ribs Country style. Cut from top-quality pork. — lb. 59c
Skinless Franks "Safeway" or "Sweetheart" — lb. pkg. 49c
Fresh Crabs 2 to 3 lb. size Sweet, rich meat — lb. 39c

at Safeway you get an EXTRA bonus in
GOLD BOND STAMPS

Shop regularly at Safeway and you will discover your saver's books fill up fast. Then, suddenly it's YOURS! A wonderful famous brand gift for your home, your family, yourself . . . FREE . . . with wonderful Gold Bond Stamps!

Soaps -- Cleaning Aids

Bath Soap "Scamper" Deodorant Bar. Pink or green — 2 bars 35c
Ivory Soap For a really luxurious bath — 2 bath bars 35c
Ivory Flakes for your finest fabrics — Reg. Pkg. 37c
Oxydol that famous hard-working washday detergent — 20-oz. pkg. 37c
Spic & Span Household cleaner for walls and woodwork — 16-oz. pkg. 30c

GOLDEN BOOK ILLUSTRATED ATLAS

Book No. 5 now on sale. Back copies if through at still available. Still time to get your complete 6 volume set of these wonderful books.

Book No. 1 **49c** Books 2-5 **99c**

$75,250 in CASH PRIZES. Play 'CROSS-OUT'

Here are more lucky winners of this family fun game. Congratulations to the following $1,000 winners:
Minnie M. Stark, P.O. Box 136, Culver, Ore.
Jacquele Brockway, 2367 Fairmount Blvd., Eugene, Ore.
Mrs. Esther Lais, Box 562, Gearhart, Ore.
Daryl Clark, Route 1, Clackamas, Ore.

and to the following $500 winners:
Lloyd Goble, P.O. Box 764, Klamath Falls
Forest E. Sandberg, 7624 S. E. Sunnyside Drive, Milwaukie, Ore.
Ethel C. Moore, Route 3, Junction City, Ore.

You too might be a winner. Join in the fun. Pick up your free card today at any Safeway store. No purchase is necessary.

More Than 1,980 Winners To Date!

GAME No. 7

1 2 5 10 14 17
18 22 25 29 37
38 41 42 45 50
53 54 58 61
62 65 70 74
77 78 82
90 94 98

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SAFEWAY

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Wax Remover Works Wonders

At last! A wax remover that really works. If you have been disillusioned in the past, have scraped and scratched, had your hands reddened by harsh substances and then given up in disgust, here's an answer to your troubles.

There's a brand new wax remover, absolutely guaranteed to remove old floor wax in five minutes that will make you forget for all time your past unfortunate experiences.

It's ready to use, nothing to add or heat or mix. Use it directly from the bottle on non-wood floors. You don't scrub or scour, there are no fumes or odor. This remarkable remover will not hurt floors, ruin clothing or harm your skin. Even hard-type self-polishing waxes are whisked off in the time allotted by the manufacturer, a company which specializes in products for floor cleaning and polishing.

Pour the wax remover directly from the bottle onto the floor, spread with a cloth or a sponge, thoroughly wetting the area, especially at the edges. Do only a small space at a time.

After five minutes, while the floor is still wet, wipe up dirty liquid and old wax with cloth, sponge or mop. No scrubbing will be needed. Be sure to wipe up while floor is still wet. Cut time until all the floor is done.

Usually one application does the job but you may have to repeat some areas where wax is especially heavy. Now rinse the floor with clear water and mop dry.

Your floor, looking clean-as-new, is now ready for a coat of self-polishing wax under the same well-known name as the remover.

Read the labels on cans of wax remover at the grocer's until you find one with the guarantee.

What President K Likes Best To Eat

The 35th President of the United States is a waffle and maple syrup buff. But he wants them the way he used to have them at home in Boston.

Other substantial American dishes on his list of favorites include New England fish chowder, preferably made of cod or halibut. But what else would you expect of a Boston boy?

New York gets a gastronomic nod from the vigorous new President, also. But in name only. His favorite meat is steak, particularly a New York cut. You can get a New York cut every place in the United States except New York, he lamented.

He is a big salad and fruit eater. His salads are always made of mixed greens and his favorite dressing is roquefort. He likes apples and oranges particularly but, except when campaigning, rarely eats them or anything else between meals.

Now let's face it — tapioca pudding is not a particularly glamorous dessert for a world leader. Nevertheless, it is one of our new President's favorites. So is fruit - flavored gelatin. Ice cream he likes, too. But he is not a cake eater.

His food habits delight American nutrition experts. He is a model of eating intelligently for better health. His appetite is moderate and he wants his meals at regular hours. Furthermore, he believes in a substantial breakfast. His is usually the same — fruit, shirred eggs, toast and milk. At breakfast he does not drink coffee.

Although not consciously a weight watcher, he never seems to overeat. Yet he does enjoy a man-size meal well cooked. When in the Senate, he liked to eat lunch in his office to save time, rather than in the Senate restaurant. His wife, Jacqueline, prepared it in their Georgetown home, packed it in a wicker basket, and Muggsy O'Leary of the Senate Office Building would rush it over to the senator's office. There Mrs. Evelyn Lincoln, his secretary, would set up a card table with cloth and silver, keeping the food warm on an electric hot plate. One of his favorite menus from his wife's hamper was a small piece of steak, green peas, potatoes and a green salad. He enjoys wine with his meals but at other times seems very happy with chilled carbonated cola drinks.

One other eating habit has helped keep him fit — he usually enjoys a relaxed meal at home before attending a public banquet.

LENTEN ENTREE

"Creamy Salmon Bake" is a Lenten entree you'll surely want to try. Make a white sauce with ¼ cup butter, 1-3 cup flour and 1 tall can evaporated milk. Season with salt, pepper and Worcestershire sauce. Add 1 lb. can blue lake green beans, undrained, 7½-oz. can salmon, coarsely-flaked, 2-3 cup cracker crumbs and 1 tablespoon instant minced onion. Bake in a moderate oven (350 degrees F.) for 20 minutes.