

Big Game Season

(Continued from Page 5-B)

skinned - out immediately, field dress and skin it in the field. Hanging the big game animal in a tree is preferred but if this is impractical, remove the hide while the deer is lying on the ground. Use the skin, boughs and meat sacks to keep meat clean while skinning. After the skin is off, quarter the carcass and put the pieces in individual meat sacks. Pack back to camp and hang it up at once. If it is not practical to carry the meat back to camp right away, hang it in a tree or lay it upon poles or racks on the ground. The poles or racks allow air to circulate around the meat, speeding up the cooling process. Skinning speeds up the cooling process but deer eventually will cool down when hung with the hide on. In some cases, deer are skinned in circumstances which make skinning impractical. Elk must be skinned immediately to permit proper cooling.

If you transport game meat by automobile be careful not to expose it to the heat of the motor or exhaust gases. Wrap it loosely and place it in a cool location. Chill and quarter big game, such as elk, before the homeward trip. If you have a ski rack or luggage carrier on top of your car, chill and wrap the whole deer carefully and travel at night on long trips.

Big game should be cooled quickly, kept clean and dry, and cut into the correct pieces, and cooked according to the cuts. Most fat should be removed from deer meat before it is cooked or stored. Deer fat is strong in flavor and becomes rancid quickly, even in frozen locker storage.

Suggestions for cutting up big game:

Many deer hunters and families prefer to cut up their own big game meat at home. Others prefer to have it done by a commercial locker man. Whichever method is used, the cut meat can be taken home to remove the fat and properly package, label, weigh and mark the products for freezing.

Here are a few suggestions if you are not sure what to request when getting meat cut up: Steaks should be cut from the loin and rib sections for the best quality. Cut steaks 1 1/2 inches thick. Cut the shoulder in meat cubes or roasts and mix each five pounds of ground venison with one pound ground beef.

For more economical locker storage, bone shoulder cuts. Double wrap meat before freezing. Place pieces of locker paper between the individual steaks for quick thawing. Mark each package with name of cut, weight, and date. Use in six months for the best quality. Freeze quickly. Consider getting venison quick-frozen if your locker is too full to freeze all the meat promptly.

Using Big Game Meat. Deer meat has a different flavor than domestic animals. Described as wild game, or strong, it is still different from any other we know. Round and shoulder steaks can be cooked by most heat methods; 1 1/2-inch steaks can be cooked without drying and becoming tough. Venison flavor may be diluted by adding other ingredients such as salt pork, bread crumbs and fruits, as when making minicemeat; or mask flavor with spices, onions, sauces and herbs. You can learn to handle big game meat so skillfully that none of the strong flavor develops and you learn to like it.

Minicemeat: If your family still does not enjoy big game, one way of using much of the trim meat is making minicemeat. If you make fairly dry minicemeat, use it as a substitute for date fillings in cookies and yeast coffee cakes. Try the following minicemeat recipe:

BIG GAME MINICEMEAT

2 lbs. cooked venison, antelope or elk, chopped
4 lbs. chopped apples
2 lbs. raisins
4 cups brown or white sugar
1 lb. chopped suet or butter
1 teaspoon mace
1/2 teaspoon cloves
1/2 teaspoon nutmeg
2 teaspoons salt
1 1/2 teaspoons cinnamon

Remove fat from big game meat before simmering. Simmer until tender. Cool and grind. Combine all ingredients and add about one quart of cider to cover. Other fruit juices may be substituted for cider, by adding 1/2 cup vinegar to the juices. Reduce sugar if sweet fruit juices are used. Cook mixture very slowly until the fruits are tender (about an hour). Stir often. Freeze in amounts sufficient for a pie. If minicemeat is canned, process as for ground beef; 90 minutes at 10 pounds pressure for quarts, 75 minutes at 10 pounds pressure for pints.

Three-year-old bear fed on blueberries or roots are best for eating. Bear meat is high in fat and should always be cooked well-done because it is subject to contamination by trichinae, in the same way as pork.

It is generally cut up for roasts and steaks if the meat is tender. Less tender meat from older animals is best cooked in well-seasoned sauce of garlic, onion, tomato and herbs, or pickle juice.



Here's the wonderful bargain event you've been waiting for. Carload after carload of new-pack canned goods have been arriving for days now, filling our stores with famous-brand buys especially for this sale. Low, low prices like those listed below always make our annual Canned Food Sale a popular stock-up time. Be sure to get in on these values at Safeway.

Tomato Juice

Snowdrift

Shortening

Cheese

MIX 'EM or MATCH 'EM

Fruit Cocktail

Grapefruit

Blended Juice

Sauerkraut

Empress Grapeade

Pineapple Juice

Del Monte Juice

Applesauce

Pineapple Chunks

Pineapple Slices

Libby Pears

Cling Peaches

Lipton Orange-Pekge Tea

Enjoy a refreshing cup of America's favorite tea

Town House fancy
Reg. 3 for 89c
Save 10c on 3

All vegetable shortening.
Reg. 85c value. Save 26c

Royal Satin, finest all
vegetable. Why pay more?
Reg. 83c

Safeway mild natural chunk & snack bar
Cheddar, Monterey Jack loaf, chunk &
snack bar and Longhorn 1/2 moon. Factory
seal wrapped for extra freshness. Random
weights 12 to 28 oz.

Town House, fancy
Ass't'd. 303 can

Fancy sections
Town House 303 can

Lalani Pineapple-
Grapefruit. 29-oz. can

Town House. Tops
with wiener. 2 1/2 can

MORE GRAND SAVINGS...BUY THE CASE

	BUY 12 & SAVE	SAVE MORE BUY 24
2 lbs. cooked venison, antelope or elk, chopped	3 32-oz. cans 85c	\$3.29
4 lbs. chopped apples	4 46-oz. cans 89c	\$2.59
2 lbs. raisins	4 29-oz. cans 95c	\$2.69
4 cups brown or white sugar	6 303 cans 95c	\$3.19
1 lb. chopped suet or butter	4 No. 2 cans 95c	\$2.69
1 teaspoon mace	5 1 1/4 flats 1.00	\$2.29
1/2 teaspoon cloves	4 303 cans 1.00	\$2.89
1/2 teaspoon nutmeg	3 No. 2 1/2 cans 69c	\$2.73
2 teaspoons salt		
1 1/2 teaspoons cinnamon		
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Give your Child
"The Golden Treasury"
Book of Knowledge
Buy a book a week. Book No. 1, 49c
All others 99c ea. 16 volumes

STOCK UP NOW

CANNED



PEAS
Del Monte
"Early Garden"
Tasty, tempting, and tender



PEAS
Town House
Sweet, young, tender peas. Why pay more?

GRAPEFRUIT JUICE

Town House Sweetened
or Natural. 12 for \$3.69

3 46-oz. cans 95c

Apple Jelly & Apricot. Pineapple Jars 2-lb. glass 49c

Peanut Butter Real Roast Creamy or chunky 3-lb. jar 1.39

Quik Nestle's family size 16-oz. size 45c

Kraft Cheese American Swiss & Pimento 8-oz. jar 39c

Raisins Market Day Seedless 4-lb. pkg. 89c

PORK 'N BEANS

Fine quality Highway
12 for \$1.29 24 for \$2.49

9 303 cans 1.00

Margarine Coldbrook fine quality 1-lb. pkg. 19c

Cherry Turnovers Mrs. Wright's pkg. of 6 49c

Donut Sticks Mrs. Wright's crunch sticks pkg. 39c

Facial Soap Brocade white & Multi Pack 10 bar poly bag 49c

Two-Ten Lucerne fortified skim milk 2 1/2 gals. 91c

JONATHANS

Fancy grade apples, economically priced for large families. IN A HANDY TOTER BAG ONLY



23 pound Box only 1.98

lb. 10c

Bright Clusters of TOKAY GRAPES

Sugar Sweet beauties.

2 lbs. 29c

For fresh or freezing 12 lb. crate 99c

lb. 10c

Broccoli Fresh Oregon Ocean Spray 2 lbs. 29c

Cranberries Pascal vty. lb. 10c

Crisp Celery Wonderful baked, mashed and candied 2 lbs. 29c

Yams Marinated hearts 3 6-oz. 1.00

Artichoke

DURING SAFEWAY'S BIG OCTOBER

FOOD SALE

The More you Buy... The More you Save!

Lady Elberta

Freestone peaches, halves & slices
Town House cling and free-
stone halves and slices.

4 No. 2 1/2 cans \$1.00 \$2.95 \$5.85

Chunk Tuna

Sea Trader Fancy quality, all
light meat. Reg. 4 for \$1.00.

4 6 1/2-oz. cans 89c \$2.59 \$4.99

Beans & Tomatoes

Fine quality Gardenside brand.
Reg. 6 for \$1.00
Like getting 1 can FREE.

7 303 cans \$1.00 \$1.69 \$3.29

Santiam Beans

Cut, sliced or waxed and
Town House fancy cut or sliced.

5 303 cans 95c \$2.19 \$4.29

Tomatoes

Town House fancy quality choice
or stewed. Another great
stock-up item.

5 303 cans 95c \$2.19 \$4.29

Del Monte Corn

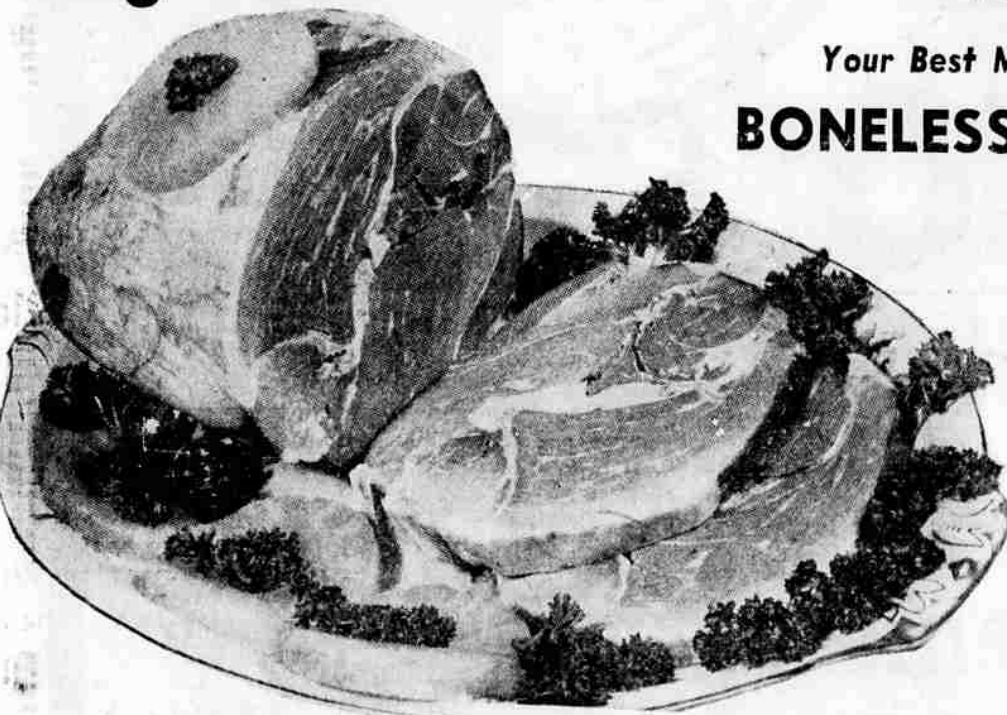
Delicious cream style or whole
kernel Golden Bantam Corn.

4 303 cans 89c \$2.59 \$4.99

Dog Food

Peach regular or liver
flavored. Cats like it, too.

12 tall tins 95c \$1.79 \$3.49



Your Best Meat Buys! Armour Star

BONELESS

HAMS

Famous Armour Star, completely waste-
free with a fresh smokehouse flavor.

Av. 5 to 8 lbs. special price.

Half Butt

lb. 79c

SEMI-BONELESS HAMS

"USDA CHOICE" Beef

No wasteful hip bone cuts at
Safeway. Tender "USDA"
"CHOICE" beef. Well
aged, close trimmed.

lb. 89c

Lucerne Cottage Cheese

Finest country-fresh flavor. 5 varieties.
Qt. 49c 1/2 Gal. 98c Full Pint 25c

Empress Preserves

Apricot-pineapple grape plum preserves and
grape and mixed 4 10-oz. \$1.00

Case of 12 for \$2.69

Remember...We Give Gold Bond Stamps

Safe Way



Prices in this advertisement are effective
Thursday thru Sunday, Oct. 5 - 8 at Safe-
way in Klamath Falls. We reserve the
right to limit.

SAVE ON COFFEE

Hills Bros.

Regular or drip grind.
Limit, please.

2 lbs. \$1.17 1 lb. 59c

Safeway Instant Coffee \$1.39 6-oz. 89c

NOB HILL

COFFEE

1 lb. 55c

2 lbs. \$1.09

AIRWAY COFFEE

1-lb. .53c 2 lbs. .1.59

TOWN HOUSE FANCY

DRY BEANS

Great Northern. Fix up
a heaping dish for to-
night. Enjoy it with
Safeway ham chunks.

4-lb. bag 49c

Market Basket

OREGON STATE UNIVERSITY
EXTENSION SERVICE
FRUITS

Crisp fresh apples by the bush-
el are coming to market these
days. Take your pick from North-
west Gravenstein, Red Delicious,
Washington Jonathans or Golden
Delicious. Try this continental
inspired dessert: arrange freshly
cut apple wedges, dipped into
lemon juice to keep them white,
with a variety of mild to zippy
cheese-cheddar, blue, gouda and
swiss, on a pretty plate. Season
is near the end for two favorites
—peaches and cantaloupes. Enjoy
Bartlett pears now. Grapes of all
kinds can lend color to your fall
table arrangements. Local Oregon
Grapes are in good supply.
Other fruits to include in menus
this week are bananas, pears,
and Honeydew. Persian, Cran-
shaw and Casaba melons. Avoca-
dos, papayas, pineapple, pomegra-
nates, and coconuts are available.
Fresh cranberries from Oregon
bogs are arriving.

Local cucumbers and peppers
are in good supply. It's fall at the
vegetable counters. Look for col-
orful displays of Danish and hub-
bard squash, red and white cab-
bage, parsnips, turnips, potatoes,
spinach, rutabagas, carrots, rad-
ishes, cauliflower and broccoli.
Local tomatoes are plentiful. For
a salad treat stuff tomato shells
with cabbage slaw. Still time to
include sweet corn and green on-
ions in your market basket.

MEATS

Turkeys and broiler-fryers are
good main dish choices. Consider
pork. The pork barbecue cuts, like
parerisis, for value meals. Look
for lower prices in slab bacon.
Smoked pork prices have in-
creased slightly. Best beef buys
this week may be in hindquarter
steaks and loin cuts. Look for specials on
Porterhouse, T-Bone and club
steaks, sirloin steaks or roasts,
round steaks or roasts, rump
steaks, flanks and stewing beef.
Lamb supplies are about the same
as last week.

DAIRY

Sour cream and cottage cheese
go well with fruits in season.
Look for special cheese displays
denoting October as Cheese Festi-
val Month.

BEANS 'N' CHEESE

For these green beans with
cheese, select the blue lake vari-
ety of green beans, grown in the
Pacific Northwest's cool climate
to insure tender, crisp, flavorful
beans. Heat the canned pole
beans with a little prepared must-
ard. Drain well and sprinkle
with shredded Jack or Swiss
cheese. Cover until cheese melts.
Stir together lightly, and sprinkle
with paprika to serve.

Bel-air Premium Quality

Cut & French green beans, 9 oz., Chopped broccoli, ker-
neled vegetables, peas, peas & carrots, 10 oz.
French Fries, 9-oz., Spinach, 12-oz. Mix or Match.

12 for \$2.19 24 for \$4.29

12 for \$3.98 24 for \$7.96

Bel-air Frozen Fruits & Juice

Raspberries or Sliced
Strawberries, 10 oz.
Orange Juice, 6 oz.
Mix or Match.
12 for \$2.69 24 for \$4.99

4 95c

CRANBERRY SAUCE

Ocean Spray
Great with
Safeway meats

12 for \$2.29 24 for \$4.99 4 303 89c

Apricot Halves Town House fancy 3 303 cans 1.00

Jell-well Gelatins, Seven flavors 12 for 79c 4 3 pkgs. 29c

Pancake Mix Kitchen Craft buttermilk 10-lb. bag 1.19

Buttermilk Lucerne Dairy-fresh Half Gal. 41c

Canned Yams Jack-O-Lantern 303 can 19c

Black Pepper Crown Colony 4-oz. tin 39c

Pilgrim Aspirin 100 tablets 19c

BROWN 'N' SERVE ROLLS

Skylark mixed, white twin, multi-grain, sesame cluster
rolls, 12 cans or 12 poppy seed, 3 pkgs. \$1.00

10 count. 35c each/pkg. or, 3 for \$1.00

Beef Rib Roast For Special Meal

When you want to serve some-
thing elegant for a company din-
ner or fine family meal, a beef
standing rib roast takes the spot-
light. Tender, juicy roast beef
slices are the ultimate in good
eating.

Now is an especially fine time
to consider standing rib roast for
menu plans. High-quality beef is
very abundant on the market.
This will result in savings for
you on many cuts of beef.

To help you cook that magni-
ficent roast to just the degree of
doneness you like best, a meat
thermometer is a great aid. It
indicates the internal temperature
of the meat, which should be 140
degrees F. for rare beef, 160 de-
grees F. for medium, and 170 de-
grees F. for well done. A low
oven temperature (300 degrees F.)
is for best results.

For this special meal, the plat-
ter becomes quite attractive with
a garnish. Delicious deviled mus-
hrooms make a fine accompani-
ment.

BEEF RIB ROAST— DEVILED MUSHROOMS

2 to 3-rib beef standing rib
roast

Salt and pepper

Deviled Mushrooms

Have the market man remove
the chine bone to make carving
easier. Season. Place fat side up
on rack in open roasting pan. In-
sert meat thermometer so the
bulb reaches the center of the
thickest part, being sure that the
bulb does not rest in fat or on
bone. Do not add water. Do not
cover. Roast in a slow oven (325
degrees F.) to the desired degree
of doneness. The meat thermom-
eter will register 140 degrees F. for
rare; 160 degrees F. for medium
done; 170 degrees F. for well
done. Allow 18 to 20 minutes per
pound for cooking a rare roast;
22 to 25 for medium; and 27 to 30
for well done. Serve with Deviled
Mushrooms.

DEVILED MUSHROOMS

6 large fresh mushrooms

1 can (2 1/2 ounces) deviled
ham

2 teaspoons chopped parsley

Remove stems from mush-
rooms. Fill centers of mushrooms
with deviled ham. Place on broil-
er rack about three inches from
heat and broil eight to 10 min-
utes. Sprinkle with chopped par-
sley. Yield: six stuffed mush-
rooms.

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