$120,000.00 Cash Give-Away
With Profit Sharing PREMIUM CARDS!

Pick Up Your Cards At Any Oregon Food Store. No Purchase Necessary . . . No Obligation!

Pick up your FREE PREMIUM CARD today! You will win up to $1,000.00 IN CASH!

Pick Up Your Free Profit Sharing Premium Card Today

BREAD 22½ Oz. LOAF **18c**

EGGS LARGE AA FARM FRESH Doz. **45c**

COFFEE KORY DRIP OR REG. LB. **39c**

Cottage Cheese Crater Lake Pint **19c**

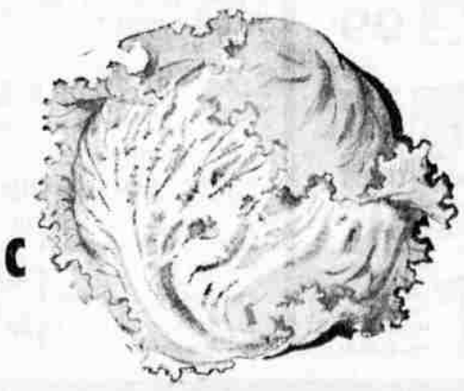
MELLORINE Big Treat ½ Gal. **49c**

Shortening Cream Flake 3-Lb. Tin **49c**

Instant Dry Milk	Non Fat Pet 8-Qt.	59c
Syrup	Log Cabin 24-Oz.	49c
Jello	3-oz.	3 FOR 25c
MJB Instant Coffee	10-Oz. jar	99c
Rice	MJB Long Grain 42-Oz.	59c
Kotex	12s - New	39c
Gaines Burgers	New! 18-Oz.	49c
Kleenex	600s Asst. Colors	3 FOR 1.00

LETTUCE
Large, Green Heads - Garden Fresh

2 Heads 29c



CARROTS Crisp and Crunchy 1-lb. Cello Bags **3 bags 25c**

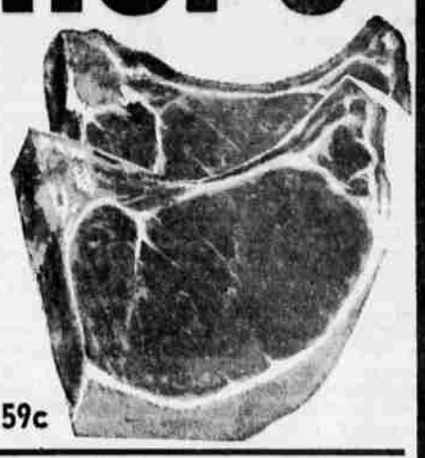
TOMATOES Vine Ripened, Salad Variety, Tray Pack **19c**

AVOCADOS Thin Skinned Salad Variety **2 FOR 19c**

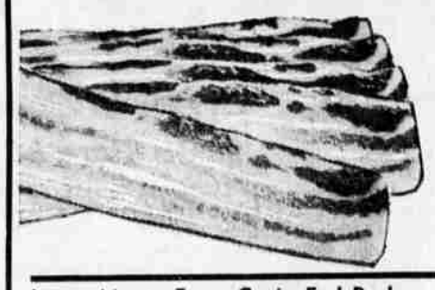
CAULIFLOWER Cello Packed Snow White Heads Ea. **19c**

APPLES RED DELICIOUS Use for Salads, Eating or Pies 4-lb. plio bag **39c**

PORK CHOPS
Center Cut Rib Chops from Tender Grain Fed Porkers **49c lb**



CENTER CUT LOIN CHOPS . . lb. 59c

SLICED BACON


Swift's Premium Thin Sliced 2 lbs. 88c **45c lb.**

Lean, Meaty From Grain Fed Porks
SPARE RIBS Light Lean Sides **39c lb.**

Loin or Rib End, Real Tasty Eating
PORK LOIN ROAST **39c lb.**

Country Style, Seasoned Just Right
PORK SAUSAGE **33c lb.**

Fresh Fryers Grade A, Cut Up, Pan Ready - **39c lb.**

Pure Gr. Beef Ground Fresh Daily - Lb. **39c lb.**

Annual Boy Scout Exposition
KLAMATH COUNTY FAIRGROUNDS
SAT., April 6, 6:00-9:00 p.m.

CRATER LAKE **Ice Cream** Half Gal. **89c**

MY LADIES' BARGAINS

Curlers by Lady Lora	All Valued at $1.00	Metal 59c, Plastic 49c
Woodbury Hand & Body Lotion	Value $1.00 Now only	39c
Woodbury Dry-Hair Formula Shampoo	Value $1.00 Now Only	44c
Hair Dryer, Case & Fingernail Dryer	Reg. $15.95 Now only	8.87
VO-5 Shampoo	Reg. $1.75 Now	1.09
Rayette Hair Spray	$2.00 Value	99c
Personal Brushes	By Empire	⅓ OFF
Crest Toothpaste	Reg. 83c Only	69c
Flannel-Back Plastic Table Cloths	Reg. $1.29 Now	99c
Towels	Reg. 98c each Now	2 FOR 1.00
All 98c Plastic Items: Waste Baskets, Dish Pans, Utility Pans, Handitubs. Only		77c

Oregon FOOD STORES
• KLAMATH FALLS • MEDFORD • GRANTS PASS • ASHLAND • LAKEVIEW

If You're Not Shopping Here, You're Spending Too Much!
We Reserve The Right To Limit
★ 4480 South 6th ★ 1315 Oregon Ave. ★ Avalon and Shasta Way

Prices Effective Through Sunday Night While Quantities Last—Store Hours 9:00 a.m. - 8:00 p.m.

Baked Custard

2 eggs (or 4 yolks)
1-3 cup sugar
¼ teaspoon salt
2 cups milk, scalded
1 teaspoon vanila

Beat eggs slightly; add sugar and salt; mix well. Add scalded milk gradually, stirring constantly. Stir in vanilla. Pour into lightly buttered 5 or 6 ounce custard cups. Place in warm water in shallow pan. Bake in moderate oven, 350 degrees, 25 to 30 minutes, or until silver knife inserted 1 - inch from edge of dish comes out clean. Makes 4 servings.

For a large custard use 3 eggs or 6 egg yolks; pour into lightly buttered 1 quart baking dish. Bake as directed above until done, 45 to 50 minutes.

Pecan-Caramel Topping

Ten minutes before end of baking time, sprinkle custards with chopped pecans. Servo chilled with caramel or butterscotch sundae sauce.

Helpful Hints

Try powdered sugar instead of granulated in whipped cream. It will be in "peak" condition when ready to serve.

Try a salad dressing with a different taste. Thin mayonnaise with pickle juice.

Cook roasts with the fat side up. Then the juices will soak down in the meat keeping it moist and basted.

Table cloths folded lengthwise and hung on hangers with clothespins will have fewer folds. Cover with a plastic garment bag until needed.

Don't use ammonia on glasses or glass fruit dishes with metal trims. It may cause the trim to tarnish.

Marble surfaces should be treated like any other valuable piece of furniture. Use coasters under glasses, and wipe up spilled liquid or food immediately.

A small, flexible spatula makes frosting a cake easy.

Sagging or loosened cane chair seats can be tightened by sponging both sides of the cane with hot soap suds into which you have dissolved a handful of salt. Rinse with a cloth dampened with clean water and put chairs outside to dry. When nearly dry, cover the cane with a cloth and go over it with a hot iron.

A rich entree calls for a light soup; a highly seasoned one needs a bland introduction.

Wash your hands in salted water to remove fish odors.

Cabbage and potatoes will retain more of their vitamin content if cooked in salted water.

Pre-blended herb seasonings, such as a fines herbes mix of French favorites, take some of the guesswork out of cooking for the beginner.

Store your salt shakers on the back of the kitchen stove when they are not in use.

Real hickory wood is charred to make Old Hickory Smoked Salt. Use it not only at barbecues but also on egg dishes and in fish and vegetable soups.

One-half cup of mashed potatoes added to the butter and sugar when making a cake will slow the cake's drying.

Take the wrinkles out of plastic material by placing a damp, thick bath towel over the plastic. Iron with a hot iron and the wrinkles will disappear.

It's easier to peel an onion if you first slice it, then slip off the bands of skin in thin circles.

Shower curtains really get a good scrubbing if they're washed along with a bath towel.

Remove blood stains from fabric with meat tenderizer. Cover stain with tenderizer; apply warm water to make a paste. After 15 to 30 minutes, sponge with cool water. Launder as usual.

Use a pastry brush to clear a vegetable grater if tapping won't dislodge the gratings.

Clean the lint traps on both the washer and dryer before laundering fabrics such as corduroys and dark cottons, which attract lint.

When fixing study areas in the home, keep desks and table surfaces dull and light colored. This will add to the avilable light for reading.

CREAMY ONION DRESSING

Combine 2 tablespoons instant minced onion with 1 cup sour cream, 1 tablespoon vinegar, 1 tablespoon sugar and dash of salt. Chill. Serve over salad greens tossed with cucumber and radish slices.