

**EASTER OUTFIT WINNERS**

From FASHION VILLA:  
 Lady's — Shirley Borden, 803 A 4340 West-  
 brook Dr.  
 Children's — Maxine Switzer, 4343 Barry, and  
 Susan Lind, 1628 Mitchell.  
 From BON BAZAAR:  
 Lady's — Dorothy Porter, 1611 Warden.  
 Children's — Joyce Bryant, 4002 Fawn, and  
 Darlene Zlomke, 2943 Clinton.



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**EGGS** LARGE AA FARM FRESH Doz. **39¢**

**ICE CREAM** THRIFT MAID 1/2-Gal. **49¢**

**Mayonnaise** OREGON FOOD qt. **39¢**

**Salad Oil** WESTERN CHEF 32-oz. **39¢**

**Cottage Cheese** Crater Lake Pint **19¢**

Instant Py-O-My 3-Oz.

**Mashed Potatoes** **10¢**

**CANNED FOODS Sale**

- MIX 'EM OR MATCH 'EM!**
- Pineapple Typhone, Sliced No. 2 **4<sup>1</sup>/<sub>2</sub> 1.00**
  - New Potatoes Val Vita No. 300 **11<sup>1</sup>/<sub>2</sub> 1.00**
  - Kidney Beans Drows No. 300 **8<sup>1</sup>/<sub>2</sub> 1.00**
  - Tuna White Spray Chunk No. 1/2 **5<sup>1</sup>/<sub>2</sub> 1.00**
  - Applesauce North Coast No. 303 **6<sup>1</sup>/<sub>2</sub> 1.00**
  - Cranberry Sauce Eatmor No. 300 **5<sup>1</sup>/<sub>2</sub> 1.00**
  - Fruit Cocktail Dainty Mix No. 303 **6<sup>1</sup>/<sub>2</sub> 1.00**
  - Pork & Beans Drows No. 2 1/2 **5<sup>1</sup>/<sub>2</sub> 1.00**
  - Green Beans Double Luck No. 303 **8<sup>1</sup>/<sub>2</sub> 1.00**
  - Corn Payette Valley, Cr. or Wh. Kernel, No. 303 **8<sup>1</sup>/<sub>2</sub> 1.00**
  - Peas Cottage No. 303 **8<sup>1</sup>/<sub>2</sub> 1.00**
  - Blackeye Peas Drows No. 300 **8<sup>1</sup>/<sub>2</sub> 1.00**
  - Spinach Blue Sky No. 303 **7<sup>1</sup>/<sub>2</sub> 1.00**
  - Tomatoes Blue Sky No. 303 **7<sup>1</sup>/<sub>2</sub> 1.00**
  - Tomatoes Blue Sky No. 2 1/2 **5<sup>1</sup>/<sub>2</sub> 1.00**
  - Oysters Miss Lou, Cove 8-oz. **4<sup>1</sup>/<sub>2</sub> 1.00**
  - Dog Food Delight No. 1 **15<sup>1</sup>/<sub>2</sub> 1.00**
  - Oysters Orchid, Whole 8-oz. **3<sup>1</sup>/<sub>2</sub> 1.00**

**CORSAGES**



Fresh Cut Easter Special

**Real Orchid Corsage**  
 \$5.00 Value **1<sup>00</sup>** Each

**AVALON & SHASTA WAY**

**For Your Home at Easter**

Beautiful flower arrangements for your home at Easter and other occasions in our Garden and Gift Shop.

- Easter Baskets from **10¢**  
(And all have special items added)
  - Easter Bunnies **89¢**
  - Girls Easter Purses Reg. 1.00 only **69¢**
  - Willow Baskets Reg. 98c NOW **79¢**  
(Or buy at the regular price and receive a 29c bag of Easter Grass FREE!)
- Easter Cards by Ambassador

**For Your Yard!**

Spring has sprung (?) ... yard work is to be done! Stock up at Avalon & Shasta Way.

- Vigoro Reg. 4.79 only **3.98**
- Yard Baskets Extra Large, Reg. 2.98 only **1.99**
- Vigoro Rose Food Reg. 1.89 only **1.49**
- Sulphate of Ammonia, reg. 1.98, 25 lbs. **1.59**  
(A quick source of readily available nitrogen)
- Vigoro All purpose, complete plant food 10-lbs. **1.49**
- Garbage Cans Reg. 3.98 20-gal. **2.99**
- Garbage Cans Reg. 5.49 25-gal. **4.49**

Excellent selection of Plant Sprays and Foods, and Lawn and Garden Seeds.

**Bakery Delights**  
 FRESH DAILY

- Let Us Plan Your Beautifully Decorated **Wedding Cake**
- Dinner Rolls Assorted Reg. 45c doz. **39¢**
- Hot Cross Buns Reg. 75c doz. **59¢**
- CHOCOLATE, WHITE or BANANA CAKES—8-in., Reg. 1.25 **1.19**
- Corn Bread 1-lb. Loaf Reg. 30c **25¢**

**your EASTER HAM**

Oregon Food Brings You A Variety of Ham Values!

MORRELL'S PRIDE, FULLY COOKED **SMOKED HAMS** **44¢ lb.**  
 SMALL SIZES, FULL SHANK HALF  
 WHOLE OR FULL BUTT HALF, **49¢**

SWIFT'S PREMIUM, FULLY COOKED **CANNED PICNICS** 3-LB. TIN **\$1.69**  
 LEAN, BONELESS, NO WASTE

SWIFT'S PREMIUM, Fully Cooked **CANNED HAMS** 5-LB. TIN **\$3.29**  
 LEAN, BONELESS, NO WASTE

Whole Drawn, California Grown **FRESH FRYERS** 2-3 lb. Avg. **29¢ lb.**  
 CUT-UP FRYERS, 35¢ lb.

FANCY, OVEN READY **HEN TURKEYS** **37¢ lb.**  
 GRADE A, 8 to 12-LB. AVERAGE

Pure **GROUND BEEF** Ground Fresh Daily **Lb. 39¢**  
**Country Style PORK SAUSAGE** Seasoned Right **Lb. 33¢**

Large Green Heads, Solid, Crisp **Lettuce** 2 Heads **29¢**

Golden Ripe Fancy Hands **Bananas** 5 Lbs. **69¢**

Red Velvet No. 1 Fancy **Candied Yams** 3-Lbs. **39¢** Fancy Variety Thin Skinned **Avocados** **3<sup>29</sup>/<sub>100</sub>¢**

Large Fancy No. 1's **PINEAPPLE** Perfect For Easter Ea. **49¢** No. 1 Fancy Large Red Vine Ripened **TOMATOES** Lb. **19¢**

**Large Asparagus** No. 1 Fancy Lb. **19¢**

**A Large Selection of Easter Lilies!**

**Oregon FOOD STORES**

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 Saturday Night While Quantities Last - Store Hours 9:00 A.M. - 8:00 P.M.

**Cow Belles Corner**

By MRS. TED HYDE  
 Ground beef provides an almost endless array of economical and varied dishes. Every family has its favorites, but new and different ways of using ground beef are always welcome. Here are a few.

First of all here are some ways of varying the old standby, hamburger patties:

**CRUSTY HAMBURGERS** (4 servings)  
 1 1/2 lbs. lean ground beef  
 1 egg, well beaten  
 3 tablespoons seasoned flour  
 1/2 cup fine bread crumbs  
 4 tablespoons bacon fat  
 Shape beef into cakes. Dip in egg, roll in seasoned flour and dip in egg again. Roll in bread crumbs and fry in hot bacon fat until golden brown.

**FOLD-OVER HAMBURGERS** (4 servings)  
 1 lb. lean ground beef  
 1 teaspoon salt  
 Pepper  
 2 teaspoons Worcestershire sauce  
 4 tablespoons onion, finely chopped  
 4 thin slices tomato  
 4 hamburger buns, toasted

Mix ground beef with salt and pepper; flatten into a large square. Divide into eight equal parts and make a thin patty of each part. Combine Worcestershire sauce and onion. On half the patties place a slice of tomato and a tablespoon of onion mixture. Top with a second patty and pinch edges together. Place in a shallow pan; broil about 15 minutes turning once. Serve on toasted buns.

**THREE-DECKER HAMBURGERS** (6 servings)  
 2 lbs. lean ground beef  
 Salt and pepper  
 1/2 lb. blue cheese  
 1/2 cup onion, minced  
 1/2 teaspoon Worcestershire sauce  
 Few drops Tabasco  
 Strong, cold coffee  
 6 hamburger buns

Season beef with salt and pepper. Form into 12 thin patties. Break up cheese and add onion, Worcestershire sauce and Tabasco. Beat until well blended. Add enough coffee to make a soft, spreading consistency; spread between hamburger patties, sandwich-fashion. Broil, turning once. Serve on hot toasted hamburger buns.

**OPEN-FACE BURGERS** (4 servings)  
 1 lb. lean ground beef  
 Salt and pepper  
 1/4 teaspoon Accent  
 2 tablespoons onion, minced  
 3 to 4 tablespoons milk or cream  
 4 hamburger buns  
 Prepared mustard  
 Butter or margarine

Mix meat lightly with seasonings, onion and milk. Split buns; spread bottom halves with mustard. Spread meat mixture so that it completely covers bottom half of each bun. Broil about five to six inches from heat for eight to 10 minutes. Top each broiled patty with thin part of butter or margarine and remaining half bun.

For a teen-age gathering:

**BARBECUED HAMBURGERS** (12 servings)  
 2 1/2 lbs. lean ground beef  
 1 large onion, minced  
 2 tablespoons fat or oil  
 1/2 cup brown sugar  
 1 cup hot ketchup  
 1 tablespoon Worcestershire sauce  
 Salt and pepper  
 12 hamburger buns

Brown meat and onion in hot fat or oil. Break up meat with fork while cooking. Stir in remaining ingredients. Simmer for about 15 minutes. Spoon over toasted buns.

For those who like things hot:

**HAMBURGERS HAWAIIAN** (4 servings)  
 1 lb. lean ground beef  
 1 onion, finely chopped  
 1 garlic clove, minced  
 1/2 cup soy sauce  
 1/2 teaspoon ginger, ground

Mix beef and onion. Shape into eight patties, each 1/2 inch thick. Combine garlic, soy sauce, and ginger; pour over patties. Let stand for 30 minutes. Remove patties from sauce; broil on pan three inches from heat source for about five to seven minutes on each side.

**Dr. Ross' DOG FOOD**



made naturally... so naturally it's better