

'AA' EGGS LARGE 'CAKCLIN' FRESH Doz. **39¢**

SALAD OIL WESTERN CHEF 32-Oz. **39¢**

Cottage Cheese Crater Lake Pint - 19c Qt. **37¢**

MELLORINE BIG TREAT 1/2 Gal. **49¢**

FLOUR HACIENDA ALL PURPOSE 10-lb. Bag **79¢**

MILK COTTAGE TALL TINS **10¢**

Mayonnaise COTTAGE Qt. **39¢**

COFFEE KORY Drip or Reg. lb. **39¢**

BISQUICK 40-Oz. PKG. **39¢**

BISCUITS BETTY CROCKER 8-Oz. Tube For **4 39¢**

SHRIMP SEA SURF 4 1/2-oz. Tins **3 FOR 1.00**

BREAD OREGON FOOD LARGE 22 1/2-oz. Loaf **29¢**

10c Off Reg. Price **79¢** Giant Size Only

NEW Salvo

Ivory Soap, Large 2/37c
 Ivory Soap, Medium 3/35c
 Personal Ivory 4/29c
 Bath Camay 2/35c
 Pink Camay 3/37c
 Zest Bath 2/37c
 Zest Complexion 2/29c
 Lava, Large 2/35c
 Lava, Reg. 3/41c
 Ivory Flakes, Giant 87c
 Ivory Snow, Giant 80c
 Ivory Liquid, 22-oz. 69c
 Dreft, Giant 89c
 Joy, 22 oz. 69c
 Thrill, 22-oz. 69c
 Oxydol, Giant 89c
 Tide, Giant 87c
 Cheer, Giant 87c
 Duz, Giant 77c
 Dash, 10-lb. 2.59
 Cascade, Reg. 49c
 Spic and Span, Giant 99c
 Comet, Reg. 2 for 35c
 Mr. Clean, 28-oz. 75c
 Downy, Quart 89c

FROZEN FOOD SALE

Orange Juice Product
 Golden Goblet 6-Oz. **6 FOR 1.00**

Peas, Corn, Mixed Veggies. Peas & Carrots Hi West 10-Oz. Pkg. **.10**

Fish Sticks Icelandic 8-Oz. 27c — 16-Oz. **.49**

Lemonade MCP 6-Oz. **3 FOR .49**

Orange Juice MCP 6-oz. **3 FOR 85c**

Orange Juice MCP 12-oz. **53c**

Grape Juice Flav-R-Pac 6-oz. **6 FOR 1.00**

Meat Pies Cottage Chicken, Turkey, Beef. 8-oz. **6 FOR 1.00**

Fruit Pies Cottage 22-oz. **3 FOR 1.00**

Drug And Sundry Specials At Oregon Food No. 2

BAYER ASPIRIN 100 Count, Reg. 79c **69¢**

JOHNSON'S MICRIN Regular 98c **79¢**

SUN TAN LOTIONS A Wide Variety **79¢ to 2.50**

YOUNG HEN TURKEYS



29¢ lb

SWIFT'S EMPIRE, 10-16 lb. AVERAGE, OVEN READY

CHICKEN PARTS AND PIECES



Breasts Lb. **49¢** NECKS and BACKS Lb. **15¢**
 LEGS Lb. **49¢** WINGS Lb. **19¢**
 Thighs Lb. **49¢** GIBLETS With LIVER Lb. **39¢**

Filet of Sole **49¢** lb

FRESH OCEAN CAUGHT

Pure Ground BEEF Ground Fresh Daily. **49¢** lb.

PORK SAUSAGE Country Style. Seasoned just right. **33¢** lb.

Boiling Beef Plate and Brisket Cuts **15¢** lb.

Rib Steaks U.S.D.A. Grade "Good" All Excess Bone and Fat Removed **89¢** lb.

VARIETY VALUES-OREGON FOOD NO. 2

Ladies Capris, Shorts & Pedal Pushers Values to 5.98 **1.98**

Ladies Knit Tops and Blouses Values to 3.98 **1.29**

POODLE MITT For Washing, Polishing and Cleaning. Reg. 98c **59¢**

LAWN or GARDEN SOAKER 20 Ft. **49¢**

AQUA SLED Wonderful for Water Play **99¢**

MEN'S CREW SOX PR. **59¢** 2 PR. **1.00**

DAISY PINWHEELS **98c**

BIRD BATHS **2.98**

SPARKLERS ALL SIZE... PLAIN and COLORED

LAWN WEED KILLER End-O-Weed Makes 32 Gal. **2.98**

WEED-B-GON Ortho — Covers 4800 Sq. Ft. **1.69**

Lafayette Adj. Lawn Sprinkler Reg. 4.95, NOW 3.98 With 98c Brass Nozzle **FREE**

DECORATIVE GARDEN CARTS NOW **4.98**

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 Sunday Night While Quantities Last—Store Hours 9:00 a.m.—9:00 p.m.



SOUPS ARE VERSATILE — A luncheon treat and hearty enough for the man in the family is Baked Cheese Fondue prepared with canned cream of mushroom soup. Serve with crisp salad greens and hard rolls.

Cheese Fondue Is A Treat

Truly satisfying... and delectable, too... is baked cheese fondue. Bubbling hot from the oven, this tempting main dish is made so easily with a can of cream of mushroom soup mix as its base. Smooth and flavorful, this soup mix is ideal for all cookery... everyday dishes and party fare. Delight your family tonight with this sure-to-please treat.

BAKED CHEESE FONDUE
 1 can (1 1/2 ounces) cream of mushroom soup mix
 2 cups milk
 3 eggs, slightly beaten
 1/2 teaspoon prepared mustard
 6 slices white bread, toasted and buttered
 2 cups 1-inch cubes process American cheese (8 ounces)

Empty mushroom soup mix into saucepan; gradually blend in milk; mix until smooth. Heat, stirring constantly, until thickened. Stir in eggs and mustard. Cut each slice toast into 4 triangles. In 2-quart casserole, arrange alternate layers of toast and cheese; pour sauce over. Bake in moderate oven (350 degrees) for 30 minutes or until puffy and bubbling. Makes 6 servings.

Another tempting treat... a continental main dish... with canned onion soup mix...
MEATBALLS STRAGANOFF
 1 1/2 pounds ground beef
 1 can (1 1/2 ounces) onion soup mix
 1/2 cup milk
 1 tablespoon butter
 1/4 cup flour
 1 1/2 cups water
 2 tablespoons chopped parsley
 1/2 cup sour cream

In large bowl, combine ground beef with 2 tablespoons onion soup mix and milk. Mix thoroughly; shape firmly into 24 meatballs. In skillet, brown meatballs in butter. Remove pan from heat. Stir in flour, remaining soup mix, water, and parsley. Cover; simmer for 10 minutes, stirring now and then. Gradually blend in sour cream; quart casserole, arrange alternate heat. Makes 6 servings.



OCEAN PERCH GERMAN POTATO PANCAKES
Fish Pancakes For Luncheon

1 pound ocean perch fillets or other fish fillets, fresh or frozen
 3 eggs, beaten
 2 tablespoons flour
 2 tablespoons grated onion
 1 tablespoon chopped parsley
 2 teaspoons salt
 Dash nutmeg
 Dash pepper
 2 cups finely grated raw potatoes
 Applesauce

Thaw frozen fillets. Skin fillets and chop finely. Combine all ingredients except applesauce; mix thoroughly. Drop one-third cup fish mixture onto a hot, well-greased griddle or frying pan. Flatten slightly with a spatula. Fry until brown on one side; turn carefully and brown the other side. Cooking time approximately six to eight minutes. Drain on absorbent paper. Keep warm. Serve with applesauce. Serves 6.

Sunburst Salad

Nothing could be much sunnier-looking than the golden canned cling peach slices that are arranged sunburst-fashion and centered with a cream cheese-orange mixture for gala "Peach Sunburst Salad."

Store the syrup from the can of clings in the refrigerator, and use it as part of the liquid next time you concoct a gelatin fruit mold.

PEACH SUNBURST SALAD
 1 can (4 1/2 lb. 13 oz.) cling peach slices
 1 package (3 oz.) cream cheese
 3 to 4 tablespoons orange juice
 1/2 teaspoon grated orange rind
 Salad greens
 Maraschino cherries

Drain peaches. Soften cheese with a fork; gradually blend in orange juice and rind. Arrange peach slices sunburst-fashion on greens-garnished salad plates; center with cheese mixture topped with a cherry. Makes four or five servings.

Blue Cheese Dip
 1 cup (1/4 lb.) crumbled Blue cheese
 2 cups dairy sour cream
 Toasted crackers, bread sticks, etc.
 Celery stalks

Beat together Blue cheese and 1/2 cup sour cream; fold in remaining sour cream. Place in "crock," cover with saran or aluminum foil and chill. Serve with a knife or "scoop" to spread on crackers, or as a "dunk" for bread sticks and celery.