

Cool Shrimp On A Hot Day

There's nothing more refreshing on a scorching summer day than a cool shrimp salad attractively served as the main dinner dish. Even finicky eaters who flinch at the thought of fish frequently consider shrimp a delicacy.

Luckily, there's an abundance of these delightful little shellfish, and modern fishing, processing, and shipping methods make them available—fresh, frozen, cooked, and canned—in all parts of the country.

Also, luckily, today's new electric refrigerator—freezers are roomy enough to hold numerous salads without sacrificing space for fresh staples and summer supplies of cold drinks in cans, bottles, or tall frosty pitchers.

Here's one tasty shrimp dish to serve four or five people:

'RAYOU' SALAD

Dice a pound of cleaned cooked shrimp, one unpeeled cucumber, and a piece of pimiento; chop a stalk or two of celery and a wedge of Romaine lettuce. Toss all these ingredients with 1/2 cup each of vinegar and oil, plus salt and pepper to taste. Cover and chill for a few hours in the refrigerator before serving on a bed of crisp, bite-size salad greens. Garnish generously with tomato wedges, quartered hard-boiled eggs, stuffed green and pitted ripe olives, and thin strips of green pepper.

You might serve this handsome one-dish meal with hot buttered rolls, followed by a big bowl of sliced fresh peaches and strawberries topped with lightly sugared sour cream.

If you have a new electric refrigerator—freezer, you'll have an ample supply of ice for cool summer drinks. If you're serving on the patio, use bowls of crushed ice to keep the salad crisp and the dessert cold.

Barbecue Briefs

SMOKE YOUR OWN FISH! Salmon and whitefish can be smoked on a hooded or regular barbecue. Add dampened hickory or apple chips to a glowing bed of wood charcoal briquets for best results. Smoked salmon served cold with mayonnaise is an epicurean dish.

A GRILL FOR SEAGERS A new charcoal grill for marliners attaches to the side of a boat, swings out when cooking is in progress, swings in for serving. After a hearty meal the grill resumes its over-water position and can release the used wood charcoal briquets into the sea.

GOOD GOBBLER NEWS Boneless turkey rounds can be grilled on the spit over wood charcoal briquets. Brushing beforehand with a dark and savory barbecue sauce helps seal in juices and gives deep color.

SECRET OF THE PYRAMIDS Wood charcoal briquets start a fire faster when placed pyramid fashion in the grill, then ignited. Heat travels upward to all briquets. The chef should then use tongs or poker to spread the briquets evenly around the fire.

CANNED HAM BARBECUE A canned ham topped with pineapple or cranberries prospers from the dry, radiant heat of a wood charcoal briquet fire. A three-pound ham, plus charcoal-roasted potatoes, should serve 10.

FARE FOR YODELING Swissburgers, for a change of pace, are thick hamburger patties with a center of Swiss cheese and hot mustard, grilled over wood charcoal briquets.

STEAKMASTERY AT THE GRILL Juicy red steak sizzles over wood charcoal briquets should be an inch or more thick. It should have fat trimmed first and should be turned with tongs.

Saucy Vegetables

Saute instant minced onion gently in butter, then add a squeeze of lemon juice. Wonderfully on new potatoes, asparagus, green beans and cauliflower!

MUFFIN TRAY FOR SNACKS

Does the menu call for hot dogs grilled over wood charcoal briquets? Then use one or more muffin trays to serve the trimmings. The bowl-shaped compartments are ideal to hold mustard, catsup, sauerkraut, chopped onions, chili and corn relish.

Small spoons in each compartment encourage diners to help themselves. The tray can be refilled in one trip to the kitchen. A muffin tray also holds toppings for charcoal-roasted potatoes. Crumbled bacon, chopped onions, bits of butter, minced olives and cottage cheese are good choices. Use the tray to hold dips when snacks are grilled on the charcoal hibachi.

If the tray is a permanent patio utensil, you can decorate it with colored tape or other festive touches. It's a handy addition to all barbecue parties.

SAFEWAY

**Piedmont
Mayonnaise**
Qt. **39¢**

COFFEE
FOLGER'S EDWARDS
3-lb. \$1.75
2-lb. \$1.17
1-Lb. can Instant Coffee **59¢**
Safety 10 oz. 1.19 6 oz. 79¢
3-lb. \$1.69
2-lb. \$1.13
1-Lb. can Instant Coffee **57¢**
Folger's 10 oz. 1.49 6 oz. 99¢

Green Giant

CORN NIBBLES Cream style or Whole Kernel, 303 can
Whole Kernel, 12-oz. can No. 303
Mexican, 12-oz. PEAS
6 for \$1
Asparagus Cut Green Spears 10 1/2-oz. can **29¢**
Peas Delicate, small sweet 303 can **2 1/2 45¢**

SAFEWAY

CHUNK TUNA
Bumble Bee, light tuna.
1/2 Can
4 For \$1

Quick Tricks With Preserves

Nest to the diamond, preserves in the pantry can be a home-maker's best friend. For delicious desserts in a hurry, to add a gourmet touch to plain foods and to glamorize leftovers, reach for the jam jar or jelly tumbler.

Take a plain vanilla pudding that requires no cooking, or a dish of quick rice, for example. Add a spoonful of a bright, tart jelly, such as currant, and you add interest and color. Or spread grape jelly across the top and add whipped cream in the center. Try a tablespoon of jelly melted in butter or margarine and poured over hot vegetables. The jelly submerges itself in the flavor of the vegetable and gives it a fresh-from-the-garden taste. You'll find this melted butter and jelly treatment equally good for fresh, frozen or packaged vegetables such as carrots, peas, lima beans, beets (packed without sugar), corn and mixed vegetables.

For special occasions, use additional jelly or preserves and butter to form a glaze. Melt one-half cup of jelly and one-fourth cup of butter or margarine over low heat, stirring constantly. Pour over cooked vegetables and spoon the glaze over them for five to eight minutes. Currant, mint, apple or grape jelly, peach, apricot or pineapple preserves, or orange marmalade make delicious glazes.

Then there's the English jam sandwich, a yellow cake in two layers with jam as a filling and confectioner's sugar on top. For speed, use a cake mix; for glamor, put a lace paper doily on top of the cake and sprinkle the confectioner's sugar over it. Remove the doily and you have a pretty pattern.

Jams and jellies make fine sweeteners for fresh fruits. Instead of sugar, melt a little apple jelly or peach jam and pour over sliced peaches. Try quince jelly with fresh strawberries. Or strawberry preserves or mint jelly with fresh pineapple. The preserves add their own flavor to bring out the freshness of the fruit.

Steak Wins

Take a survey of favorite foods, and you will find that steak always comes out a winner. Through the years steak has made a name for itself as a symbol of good eating. Here is the story behind the names for this popular meat.

Steak comes from an old Saxon word, "steak," meaning "meat on a stick." The Saxons and Jutes who lived in what is now Denmark brought their skills as cattlemen and some of their tame animals when they conquered Great Britain. They favored broiled beef and cooked it on a pointed stick over a campfire, anticipating our cookouts by some 16 centuries. Some credit the origin of sirloin to the English. Legend has it that a British monarch became so enthused with the meat that he pulled out a sword and dubbed it "Sir Loin." The less romantic tell us that sirloin comes from the French word, "surloin," i.e., over the loin.

The French gave us the expression, "fillet mignon meaning small steak." Fillet means a piece of meat without bone; mignon means small, petite. Chateaubriand was named for the French viscount, writer and statesman of that name who lived during the Napoleonic era.

There are a number of tales of how the porteriuse steak received its name. The most generally accepted story is that a proprietor of a New York porter and ale house in the 1800's satisfied an overflow of customers by cutting through a sirloin roast to produce steaks. The local butcher had never heard of sirloin being used for anything but roasting but met the new demand for the cut and called it porteriuse after the ale and porteriuse in which it originated.

The club steak, from the rib end of the short loin, obtained its name because its convenient size made it a frequent choice of clubs and restaurants. The steak that adorns the club steak is named after its T-shaped bone. Even though there are only about 30 pounds of broiling steaks in a 1,000 pound steer, this easily prepared, flavorful meat seems to have made quite an impression on our vocabulary and menu preferences.

Date Relishes

Chow-chow, hamburger, hot dog or corn relish become chutneys like mixtures by adding coarsely chopped fresh California dates.

FOR YOUNG SET Beansiches have become a favorite with the young set... and the youngsters can make them easily with canned barbecue beans. Partially cook six slices bacon (cut in half); drain. Spread a one-pound can of barbecue beans on six slices of toast. Top each with slice of tomato and two pieces of bacon. Broil about four inches from heat until bacon is crisp. This makes six open-faced sandwiches.

BARGAIN FESTIVAL

Shopping Hints From Safeway

Hi Ho Crackers Sunshine party cracker 16 oz. **43¢**

Corn Chips Nalley's. For TV nibbling Reg. pkg. **29¢**

French Dressing Kraft. Spice & Tomato 8 oz. **31¢**

Blue Cheese Kraft Roka Dressing 8 oz. **45¢**

Italian Dressing Kraft. Low calorie 8 oz. **43¢**

1000 Island Kraft Dressing 8 oz. jar **35¢**

Mrs. Wright's Angel Cakes Regular Angel, Custard Angel or delicious Cherry Chip Angel. Each **29¢**

Orange Rolls Pkg. **43¢**

Skylark Rolls 10 Cr. **35¢**

Club Rolls Skylark 6 Cr. **33¢**

Garden Supplies

LOAMITE 20 lb. Bag **1.98**

GARDEN HOSE Half inch, reinforced garden hose. Guaranteed! 50-ft. length **\$4.95**

APRICOTS 2 lbs. **29¢**

Jumbo Yellow Onions Hamburger size. 1b. **10¢**

Potatoes U.S. 1 White Rose 10-lb. **59¢**

Tomatoes Firm Red Slicers 1b. **25¢**

Oranges Sunkist Valencia 5 lb. **1.00**

Pineapple Juice Lalani. Bit of Hawaiian sunshine. 46-oz. can **5.10**

Apple Sauce Highway. Extra good served with meals. 303 can **6.89**

Spaghetti Franco-American. Easy to heat and serve. 20-oz. can **5.10**

Facial Tissue Truly Fine, white, pink, yellow, aqua. Box 400 **5.10**

Lucerne Salads Cole Slaw, Carrot-Raisin, Macaroni, Potato. **29¢**

Baked Beans Lucerne, ready to serve. Carton **29¢**

Lucerne Spaghetti or Macaroni & Cheese. Carton **29¢**

Sour Cream Lucerne. Adds a flavor touch. Pt. **59¢**

RED HAVEN PEACHES Large Size, Sweet - Juicy

2 LBS 25¢

20-lb. Lug 2.89

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Expect to find an especially festive atmosphere at Safeway this week. When bargains like these beckon from all over the store, folks always have great fun with their food shopping. It's a pleasure you're welcome to share. Come see all the features in fine meats, produce, and in all the other departments too. You'll want to stock your home shelves at these low prices.

Lucerne Party Pride

ICE CREAM

Choc. Marble, Cherry Vanilla, Chocolate, Butterfinger, Vanilla, Macadamia Nut, Butterfingers

Peppermint Candy, Banana Nut, Marshmallow, Maple Nut, Neapolitan, Choc. Chip Almond, Butter Pecan

14 Ass't Flavors 1/2 Gal. **69¢**

Famous Brand Feature

COTTAGE CHEESE

1/2 Gallon 75¢ Quart 38¢

High in protein, Low in calories

19¢

PINT...

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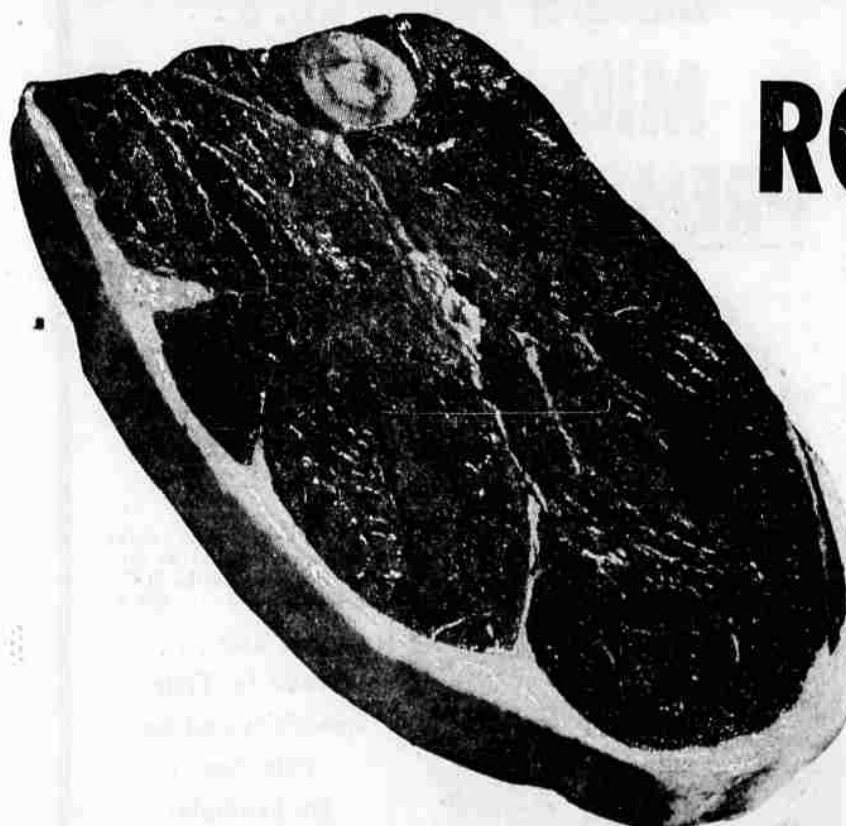
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ROUND STEAK

U.S.D.A. Choice Beef Full Cut

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Prices effective Thursday, July 18 thru Sunday, July 21 at Safeway in Klamath Falls. Limit rights reserved.



SAFEWAY