

LETTUCE

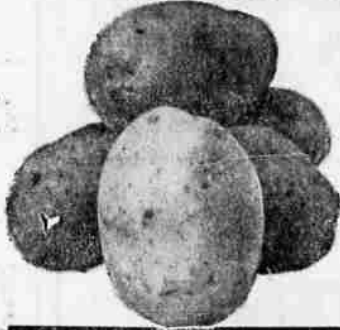
Large, Fancy, Solid
 Crisp, Popular.

Easy-to-Eat
 Vitamins...
 Indispensable for
 Salads...

10^c
 HEAD



POTATOES



Eat 'em, fry 'em, boil 'em
 FRESH, NEW
 ESSENTIAL
 ECONOMICAL
 OREGON GROWN

No. 2's
 20 lbs.

98^c

FANCY! LAST CHANCE FOR YOUR FREEZER

STRAWBERRIES

SWEET, FIRM, JUICY, RED RIPE

4 cups **98^c**
 crate **\$2.98**



POT ROASTS

BLADE CUT USDA GOOD



39^c
 LB.

All Grain-fed beef from local feed lots

7 BONE BEEF ROASTS

LB. 45c

ROUND BONE BEEF ROASTS

LB. 49c

CHUCK STEAK



USDA
 GOOD

49^c
 LB.

PURE GROUND BEEF



GROUND
 FRESH
 DAILY

39^c
 LB.

ORANGE JUICE

Qt. **49^c**

CANTALOUPE

Any Sizes, Mix 'Em or
 Match 'Em
 Highly Flavored
 Ready To
 Eat

9^c
 Lb.

NECTARINES

Full of Juice, Sweet, Firm
 Ripe, Plump. A Smooth-
 Cheeked Peach
 With A Special
 Taste

23^c
 Lb.

NABISCO PREMIUM SNOWFLAKES

Reg. 59c
2 lbs. 55^c

RED ROSE ALL-PURPOSE

FLOUR
 10^L **79^c**
 B
 S

"CESSNA 175" GASOLINE- POWERED MODEL PLANE



\$6.75 AND 2 LABELS
 Details in Package

12-Oz. Pkg. - 10 to a Pkg.
FRANKS 3 \$1
 pkgs.

Includes
 battery,
 fuel, and
 accessories



GROUND CHUCK

Lean,
 Won't
 Fry Away

59^c
 lb

BEEF STEW

Lean Cubes
 of
 Tender Beef

69^c
 lb

BOILING BEEF

Blade &
 Brisket Cut

15^c
 lb

Swiss Steak Round Bone **59^c**
 lb

Bakery Delights

FRESH DAILY

SPECIAL ORDER
 MINIATURE PASTRIES
 OF ALL KINDS

WEDDING CAKES

CAKE

Chocolate Almond Delight

8-in. Reg. 89c **79^c**

UPSIDE DOWN CAKE

Pineapple

8-in. Reg. 89c **79^c**

STRAWBERRY ANGEL FOOD

Reg. Size. With
 Strawberry Icing
 Reg. 99c **89^c**

SWEET BREAD

Hawaiian, Portuguese. 1-lb. loaf

Reg. 35c **29^c**

CORN BREAD

Buttermilk 1-lb. loaf

Reg. 30c **25^c**

VARIETY VALUES-OREGON FOOD NO. 2

JERGENS LOTION

EARLY AMERICAN
 HOENAIL DESIGN
 Reg. 1.25

SPECIAL **87c** Plus
 Tax

SPRAY SET

LUSTRE CREME
 By Colgate
 Reg. 99c.

SPECIAL **77c** Plus
 Tax

MEN'S HAIR DRESSING

NEW CODE 10
 By COLGATE

49c to 98c

7-QT. COLD PACK CANNERS

\$1.98

COUPON
 WORTH
25^c
 ON ANY HOME PERMANENT



QUART
 ICY-HOT
THERMOS
\$1.99

IRONING PAD & COVER

59^c

WATER GLASSES

Wide Selection
 To Choose From

10^c



BOY'S CREW SOX

White Elastic Tops
 For Back-to-School

3 Pr. **\$1.00**

GIRLS DRESSES

Back To School Sizes 3X to 6X and 7 to 14
\$1.98 to \$3.98

ATHLETIC SOX

Rockford 2 Pair **89c**

Tear Resistant, Allergy Free, Washable in Cold Water

BABY CRIB FOAM MATTRESS PAD Special **98c**

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 White Quantities Last
 Store Hours: Sundays & Holidays 10:00 A.M. to 7:00 P.M. Weekdays 9:00 A.M. to 9:00 P.M.

Tidbits For Travelers

Summer is traditionally the
 time for whole families to take
 to the road, setting off in the sta-
 tion wagon for a day's outing, a
 weekend excursion or a full two-
 week trip cross-country. What-
 ever the destination, it's always
 handy to have some easy-to-eat
 snack foods in the car when there
 are youngsters along.

Peanut butter cookies can't be
 beat, and this recipe produces
 some that the whole family will
 enjoy. Made with brown sugar
 and corn flakes, these drop cookies
 have raisins, too.

A nourishing but not overly
 sweet snack for travelers is a
 nut bread, perhaps spread with
 cream cheese to make simple
 sandwiches. Lemon nut bread,
 which contains 40 per cent bran
 flakes, has a pleasantly tart fla-
 vor that combines nicely with a
 cream cheese filling. Wrap the
 bread well in aluminum foil to
 keep the slices moist.

Another peanut butter snack
 that makes a hit with boys and
 girls is Kandy Klusters. This con-
 fection, combining corn syrup,
 (ready-to-eat high protein cere-
 al), is quick to make.

And when packing for the trip,
 remember that the most conveni-
 ent snack of all is an assortment
 of individual packages of pre-
 sweetened ready-to-eat cereals.

CORN FLAKES

PEANUT BUTTER COOKIES

¹/₂ cup soft butter or mar-
 garine

¹/₂ cup brown sugar, firmly
 packed
¹/₂ cup granulated sugar
 2 eggs
 1 teaspoon vanilla flavoring
 2 cups sifted flour
 1 teaspoon baking soda
 1 teaspoon baking soda
¹/₂ teaspoon salt
¹/₂ cup raisins
 4 cups corn flakes

Combine butter, peanut butter,
 sugars, eggs and vanilla; beat
 well. Sift together flour, baking
 soda and salt. Add to first mix-
 ture together with raisins and
 corn flakes, stirring until com-
 bined. Drop by teaspoonfuls onto
 ungreased baking sheets. Bake in
 moderately hot oven (400 degrees
 F.) about seven minutes.

Yield: About seven dozen cook-
 ies, two inches in diameter.

LEMON NUT BREAD

²/₃ cups sifted flour
 1 teaspoon baking powder
¹/₂ teaspoon baking soda
¹/₂ teaspoon salt
¹/₂ cup chopped nutmeats
¹/₂ cup soft shortening
 1¹/₂ cups sugar
 2 eggs
 1¹/₂ teaspoons finely grated
 lemon rind
¹/₄ cup lemon juice
¹/₄ cup milk
 1¹/₂ cups 40 per cent bran
 flakes

Sift together flour, baking pow-
 der, soda and salt; combine with
 nutmeats. Blend shortening and
 sugar; add eggs and lemon rind,
 beat well. Stir in bran flakes and
 milk. Stir in bran flakes. Add
 sifted dry ingredients, stirring
 only until combined. Spread in
 greased 9x5x3-inch loaf pan.
 Bake in moderate oven (350 de-
 grees F.) about 50 minutes. Cool
 before slicing.

Yield: One loaf.

KANDY KLUSTERS

¹/₂ cup sugar
¹/₂ cup corn syrup
¹/₂ cup peanut butter
 1 teaspoon vanilla flavoring
 4 cups Special K (ready-to-
 eat high protein cereal)

Combine sugar and corn syr-
 up in medium - sized saucepan.
 Bring to boiling point and cook,
 stirring constantly, until sugar is
 completely dissolved. Remove
 from heat. Stir in peanut butter
 and vanilla. Add Special K, stir-
 ring until well-coated. Quickly
 drop by teaspoonfuls onto waxed
 paper or buttered baking sheets.
 Let stand in cool place to harden.
 Yield: About 40 confections, 1¹/₂
 inches in diameter.

APRICOT CAKE ROLL

(Makes 8 servings)
 Filling
 1 11-oz package (two cups)
 dried apricots
 2 cups water
¹/₂ cup sugar
¹/₂ cup sliced almonds
 Cake Roll
¹/₂ teaspoon salt
 4 eggs
¹/₂ cup sugar
¹/₂ teaspoon lemon extract
¹/₂ cup pancake mix

Sweetened whipped cream
 For filling, place apricots and
 water in saucepan. Cook over
 low heat, stirring occasionally
 until thickened, about 25 minutes.
 Add sugar; cook an additional
 five minutes. Cool, then stir in
 almonds.

For cake roll, beat oven to hot
 (400 degrees F.). Grease bottom
 and sides of 10x15-inch jelly roll
 pan; line with wax paper; grease
 again and flour. Add salt to eggs;
 beat until thick and lemon colored.
 Add sugar, a little at a time,
 beating well after each addition.
 Add lemon extract and pancake
 mix; stir until smooth. Spread
 evenly in greased waxed paper-
 lined pan. Bake in preheated
 oven (400 degrees F.) eight to 10
 minutes. While cake is baking,
 sprinkle a towel well with con-
 fectioners' sugar. Immediately on
 taking cake from oven, loosen
 edges and turn out on towel.
 Peel off waxed paper. Roll cake
 in towel. Let stand 20 minutes,
 then unroll. Spread with apricot
 filling; roll up. Sprinkle lightly
 with confectioners' sugar. Slice
 and serve with sweetened whipped
 cream.

CHILLED AHEAD

Picnic on macaroni chicken sal-
 ad, made ahead and chilled well
 before packing in a cooler or in-
 sulated bag. Cook 8 ounces of
 macaroni as label directs. Drain,
 rinse with cold water and drain
 again.

Mix lightly with 2 cups of
 cooked chicken, 1 cup of drained
 pineapple chunks, ¹/₂ cup each of
 chopped celery and mayonnaise,
 1 teaspoon each of prepared must-
 ard and salt, and ¹/₂ teaspoon of
 pepper. Serves 4 to 6.

COOL, MAN, COOL

A tall cool fruit drink—what a
 blessing on a sultry day. We have
 a few favorites. Want to try
 them?

FRESH LEMON-ORANGE COOLER

(6 Servings)
¹/₂ cup sugar
¹/₂ cup water
 2 cups fresh orange juice
 1 cup fresh lemon juice
 1 teaspoon grated lemon
 rind
 Ice cubes
 Two 7-ounce bottles gin-
 gerale

Combine first five ingredients.
 Divide equally among six 8-ounce
 glasses. Add ice cubes. Finish
 filling glasses with gingerale.

FRESH WATERMELON-CITRUS FRUIT PUNCH

(Approx. 2¹/₂ Quarts)
 1¹/₂ quarts diced fresh water-
 melon
 2-3 cup fresh lime juice
 2-3 cup fresh lemon juice
 1 cup fresh orange juice
¹/₂ cup sugar
¹/₂ teaspoon salt
 Ice cubes

Put watermelon through a me-
 dium-fine strainer. Add lime, lem-
 on and orange juices, sugar and
 salt. Stir until thoroughly dis-
 solved. Chill and serve over ice
 cubes. Float fresh lime and or-
 ange slices over the top.

DAD'S DELIGHT

Here's a creamy, all-purpose
 blue cheese salad topper that's
 especially designed for the men
 in your family who like blue
 cheese dressing on any and all
 kinds of salads. Mix ¹/₂ cup (about
 three ounces) crumbled Ameri-
 can blue cheese with one cup
 dairy sour cream, ¹/₂ cup mayon-
 naise, two tablespoons vinegar,
 and a dash of salt and pepper.
 Chill and serve in generous
 amounts.

there's only one
SKIPPY
 TOPS IN QUALITY!
 BEWARE
 OF
 IMITATIONS
 LOOK
 FOR THE
 HAPPY
 LITTLE DOG
LOW IN PRICE

**SMALL APPLIANCE
 REPAIRS
 VACUUM
 CLEANERS**
 Most Makes
 Complete \$8.95 Plus
 Overhaul Parts
 Irons — Mixers
 Electric Fry Pans
 Coffeemakers — Fans
 Toasters — Heaters
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