



FANCY LEFTOVERS — Turn leftovers into spectacular with canned gravy. Here canned mushroom gravy transforms extra pieces of turkey into a Creole-Style Turkey dish, served on fluffy white rice. All that's needed to complete the menu is a green salad and a dessert of frosted grapes in the Southern tradition.

Canned Gravy Sparks Leftovers

The word leftover should be banished from the English language, at least as far as it applies to food. Today, with the wealth of canned foods to abet the cause, leftovers become the basis of some very fancy main dishes.

Those extra pieces of turkey remaining from last night's dinner arrive again at the table in a dish from the South. . . and with canned gravy on hand, this Creole-Style Turkey takes only minutes. Smooth rich mushy to a party, too, with roomy gravy launches this meal.

Chopped cooked turkey is the main ingredient. The creole touch comes with the addition of NEAR EASTERN TURKEY tomatoes, green pepper, bay leaf, garlic and onion.

Fluffy white rice is the perfect accompaniment. A tart green salad will complement the meal.

Chilled frosted grapes make a colorful conclusion. . . and for the Southern touch, supreme why not serve pecan pralines for nibbling with the coffee?

CREOLE-STYLE TURKEY
1 cup sliced onion
1/2 cup chopped green pepper
1 medium clove garlic, minced
1 small bay leaf
2 tablespoons butter or margarine

1 can (10 1/2 ounces) mushroom gravy
1 cup diced cooked turkey
1/2 cup drained cooked tomatoes
2 cups cooked rice
In saucepan, cook onion, green pepper, garlic, and bay leaf in butter until green pepper is tender. Stir in remaining ingredients except rice and nuts. Heat, stirring now and then, until rice is tender. Sprinkle with nuts. Makes 4 servings.

City Grade School Menus

Monday, Sept. 30
Vienna Sausages
Buttered Potatoes
Peas
Hot Buttered Rolls
Fresh Fruit
1/2 Pint Milk

Tuesday, Oct. 1
Noodle Medley
Cole Slaw
Hot Cornbread and Butter and Honey
Fresh Fruit
1/2 Pint Milk

Wednesday, Oct. 2
Hamburger gravy over Potatoes or Buttered Rice

Thursday, Oct. 3
Chili Beans
Raw Vegetable Finger Foods
Hot Buttered Rolls
Dish of Sliced Peaches
Cookie
1/2 Pint Milk

Friday, Oct. 4
Creamed Tuna on Biscuits
Extra Buttered Biscuits
Spinach and 1/2 Egg
Carrot Curls
Fresh Fruit or Melon
1/2 Pint Milk



RED CARPET TREATMENT — The Pillsbury Company entertained contestants royally during the 15th annual Pillsbury Grand National Bake-Off in the Beverly Hilton in Los Angeles. Cash awards totaling \$100,000 in prize money and appliances went to the 80 senior and 20 junior contestants who were entertained by Pillsbury in individual rooms with patios in the Beverly Hilton. All were flown to Los Angeles, received even tipping money from the host company and other gifts. Mrs. V. H. Shermer of Klamath Falls entered this "Brown Velvet Cake," and as Klamath County entrant won an electric range and mixer, and several food items.

You can Figure on Savings

COFFEE MJB 49¢
3 Lb. . . . \$1.47
2 Lb. . . . 98¢
LB.

BREAD OREGON FOOD LARGE 22 1/2-OZ. LOAF 387¢

PORK CHOPS CENTER CUTS GRAIN FED PORKERS 69¢
Nebergall's 11b. Rolls 3 Lbs. 98¢

SAUSAGE 98¢
SKINLESS WIENERS 3 PKGS. 98¢
SCOTT'S PURE PAK 12-oz. Pkgs. 10 to a Pkg. 3

BACON 2 Lbs. 98¢
MORRELL'S PALACE THIN-SLICED 2 Lbs. 98¢

GR. BEEF 3 Lbs. 98¢
PURE GROUND FRESH DAILY 3 Lbs. 98¢

PORK LOIN ROASTS LOIN END 49¢
SPARE RIBS 49¢
Country Style Lean & Meaty

TOILET TISSUE 4 SOFLIN ROLL PACK 29¢

ZEE NAPKINS 4 pkgs. 49¢
ZEE WAX PAPER 4 rolls 89¢
ZEE SANDWICH BAGS 2 Pkgs. 39¢

CHIFFON FACIAL TISSUE 4 Boxes 1.00
DEL MONTE - 211 Tin PINEAPPLE 5 F O R 1.00

NABISCO SUGAR HONEY GRAHAM CRACKERS 2 LB. BOX 69¢

HALEY'S NO. 1 CHILI CON CARNE WITH BEANS 4 F O R 1.00
FISHER'S 40 OUNCE BISQUIT MIX 3 F O R 85¢
TRI MOR PITTED OLIVES No. 1 Tins 4 F O R 1.00
STANDBY CIDER OR WHITE VINEGAR GAL. 59¢

AT THESE LOW PRICES

SILVER BOW HONEY PLUS 39¢
LB. JAR
4 LB. TIN \$1.09
SEE THE BEES AT WORK! AT ANY OF OUR THREE STORES
STORE NO. 3 4480 South Sixth Street
OPEN UNTIL MIDNIGHT FRIDAY SEPT. 27

MIX OR MATCH CANNED FOODS Sale

Peaches Del Monte No. 2 1/2	4 F O R 1.00
Peaches Serra Mission No. 2 1/2	5 F O R 1.00
Applesauce Payette Valley No. 303	7 F O R 1.00
Apricots Blue Sky Whole No. 2 1/2	5 F O R 1.00
Green Lima Beans Vernal No. 303	6 F O R 1.00
Peaches Del Monte No. 303	5 F O R 1.00
Yams Yamy No. 2 1/2	4 F O R 1.00
Sauerkraut Del Monte No. 303	6 F O R 1.00
Pineapple Typhoon Sliced No. 2	4 F O R 1.00
Spinach Del Monte No. 303	6 F O R 1.00
Asparagus Dew Drop No. 300	4 F O R 1.00
Stewed Tomatoes Del Monte No. 303	5 F O R 1.00
Tomato Sauce 8 oz. Valley Rose No. 303	11 F O R 1.00
Green Beans Cottage No. 303	8 F O R 1.00
Peas Payette Valley Cream or Whole No. 303	8 F O R 1.00
Corn Tastewell Pickled No. 303	8 F O R 1.00
Beets Del Monte No. 303	8 F O R 1.00
Tomatoes No. 303	5 F O R 1.00
Dog Food Delight No. 303	13 F O R 1.00
Tomatoes "Delicious" No. 303	5 F O R 1.00
Tomatoes Blue Sky No. 303	7 F O R 1.00

Frozen Food Festival!

STRAWBERRIES Full-Flavor 10 Ounce	5 F O R 1.00
FRUIT PIES Rose-Dale 20 Ounce	3 F O R 85¢
MEAT PIES Cottage 8 oz.	6 F O R 1.00
TV DINNERS BANQUET 17 Ounce	49¢
ORANGE JUICE MCP 6 Ounce	2 F O R 49¢
SNOW PEAK VEGETABLES CARROTS & PEAS — PEAS CUT BEANS, MIXED VEGETABLES 8 oz.	10¢
ICELANDIC — 8 OUNCE FISH STICKS	3 F O R 89¢

EGGS LARGE AA CACKLIN' FRESH Doz. 49¢

CINCH - LB. BOX CAKE MIX 5 Pkgs. \$1.10

MILK BORDEN'S TALL TINS 10¢

PORK & BEANS VAN CAMPS NO. 2 TINS 6 For \$1.10

STRAWBERRY PRESERVES MARKET 40-OZ. 69¢

DEL MONTE '303' PEAS 1/25 5 F O R 1.00

PAMPA CORNED BEEF 12 Oz. Cans 39¢

CHUBBY No. 1 Cans DOG FOOD 15 F O R 1.00

VARIETY VALUES OREGON FOOD NO. 2

HUNTERS' NEEDS

DEER BAGS 69¢ REG. \$1.00	CAMP SKILLETS IDEAL FOR CAMPFIRE 69¢ TO \$3.98	COFFEE MUGS POTTERY . . . 29¢	METAL KNIVES 25¢	FORKS 10¢	SPOONS 10¢
"ICY-HOT" INSULATED CHESTS Reg. 12.50 \$9.49	HUNTERS' CAPS BRIGHT COLORS 99¢	FLASHLIGHT BATTERIES 2:29¢	COFFEE MUGS 5:59¢	HERMOS JUGS One Gal. \$2.89	HANDI PLASTIC PAIL Five Quart 39¢
QUILTED UNDERWEAR 2-PIECE SUIT \$9.98	HOODED - RED & GREY SWEAT SHIRTS \$2.29	PRESTONE GAL. \$1.69	SISAL ROPE 50 Feet 39¢	LARGE SIZE BATH TOWELS 1.98 Value 98¢	

HUNTERS' SPECIALS

GRAPES TOKAYS - FANCY No. 1's - DELICIOUSLY REFRESHING - SWEET & JUICY 10¢ Lb.

POTATOES KLAMATH GEMS - BOIL 'EM - FRY 'EM - EAT 'EM 10¢ Lb.

BANANAS FANCY, GOLDEN, RIPE HANDS TEMPTING, FLAVORFUL 4 LBS. 59¢

RED DELICIOUS CRISP, SWEET, JUICY APPLES Shining Red Best Eating 2 Lbs. 35¢

GARDEN FRESH - CRISP & CRUNCHY CARROTS 1-LB. PLIO BAG 3:25¢

MEDFORD YELLOWS - VERY MILD ONIONS 3-LB. PLIO BAG 25¢

WHITE STAR CHUNK TUNA 4 F O R 1.00

HAMLET LUNCHEON MEAT 12 OUNCE 39¢

Bakery Delights FRESH DAILY

COFFEE CAKE REG. 89¢ 79¢
ALMOND CHOCOLATE DELIGHT 8-IN. REG. 89¢ 79¢
RYE BREAD LB. LOAF REG. 35¢ 29¢
HARD ROLLS Dozen 39¢

Oregon FOOD STORES
Prices Effective Through Sunday Night While Quantities Last
STORE HOURS: SUNDAYS & HOLIDAYS 10 a.m. to 7 p.m. WEEKDAYS 9 a.m. to 9 p.m.



COOKING AID — The fact that frozen orange juice is concentrated makes it uniquely valuable as an ingredient in many cooked dishes. It not only adds valuable Vitamin C, but gives a distinctly tart-sweet flavor of oranges. Try it on baked ham with Orange Burgundy Glaze, for Orange Butter Frosting, filling for layer cakes, and Orange Hollandaise for frozen asparagus, pictured above here.

Frozen Orange Juice Seasons

This fall marks the 47th anniversary of the planting of the first orange trees in the Western Hemisphere, and the 20th anniversary of the introduction of orange juice concentrate. It's no wonder then that frozen concentrate orange juice is one of the biggest features of September's Frozen Food Buy Time.

We've come a long way since Columbus planted the first orange seeds on the island of Hispaniola in 1493. For that matter, we've made tremendous strides since the first orange juice concentrate was sold in 1943. For now we've succeeded in preserving the natural taste-sweet flavor and rich juice by quick-freezing, at the same time concentrating it to save storage space.

The fact that frozen orange juice is concentrated makes it uniquely valuable as an ingredient in many cooked dishes—for instance, as a glaze for baked ham or corned beef, carrots or sweet potatoes. And it does four-ly in dessert by adding nutrients as well as flavor to cake frostings, puddings and other sweets. You'll probably want to keep one or two extra cans of frozen orange juice on hand just for preparing such treats.

Baked Ham with Orange Burgundy Glaze
1 (6-oz.) container frozen orange juice, undiluted
10 to 15 lb. ham
Whole cloves
1/2 cup brown sugar, firmly packed
1 cup Burgundy
1/2 teaspoon cinnamon
1/2 teaspoon dry mustard
Let frozen orange juice stand at room temperature while baking ham according to packer's instructions. One hour before end of cooking time, remove ham from oven, off excess fat. Brush with orange juice. Add orange rind and score fat in a diamond pattern. Center each diamond with a clove. Combine brown sugar, orange juice, Burgundy, cinnamon and mustard in a saucepan. Simmer, stirring, for five minutes. Pour over ham and return to oven. Bake every 15 minutes until ham is done. If desired, serve remaining sauce in gravy boat after skimming fat from the top.

ORANGE HOLLANDAISE FOR FROZEN ASPARAGUS
2 packages frozen asparagus spears
1/2 cup butter or margarine
1/2 cup frozen orange juice, undiluted
1/2 teaspoon salt
4 egg yolks
2 cups cooked rice

Cook liver slowly in lard or drippings until well browned. Remove from frying-pan and cut into thin pieces. Melt butter or margarine in saucepan. Add onion and mushrooms and cook until lightly browned. Add flour, salt, pepper and curry powder. Blend well. Add milk. Cook, stirring constantly, until thickened. Add liver pieces and heat. Cook bacon until crisp. Drain and break into small pieces. Serve liver curry over cooked rice and sprinkle bacon on top. 4 servings.

ORANGE BUTTER FROSTING FILLING FOR LAYER CAKE
1 (6-oz.) container frozen orange juice
1/2 cup granulated sugar
Dash salt
1 egg yolk, beaten lightly
1 tablespoon butter or margarine
1/2 cup orange juice (do not add water) for frosting. Combine cornstarch, sugar and salt in a saucepan. Add two tablespoons of water and bring to a boil, stirring constantly, over low heat. Cook until thick and clear. Add a small amount of the hot mixture to egg yolk, then stir into remaining mixture in saucepan. Cook one minute longer. Remove from heat and add butter or margarine. Cool, then fill a nine-inch layer cake.

ORANGE BUTTER FROSTING
1/2 cup softened butter or margarine
4 cups (1 lb.) confectioners' sugar, sifted
1 egg yolk
1/2 of (6-oz.) container frozen orange juice (reserved from Orange Filling above)
beat in half of the sugar. Add egg yolk, and while still beating, add remaining sugar. Add orange juice, mix well, and frost top and sides of layer cake.

Liver Curry
1 pound sliced beef liver
4 to 6 slices bacon
2 tablespoons lard or drippings
3 tablespoons butter or margarine
2 tablespoons finely chopped onion
1 can (2 ounces) mushroom stems and pieces, drained
2 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon pepper
1 teaspoon curry powder
1/2 cups milk
2 cups cooked rice

CHILLED CORN CROCAD
Mexican-style canned corn gets an added south-of-the-border touch with a semi-tropical California avocado cut into cubes. Drain whole kernel corn and combine with avocado cubes. Marinate in refrigerator in an oil and vinegar dressing. Serve chilled as a relish or heap on greens for a salad.

SKIPPY TOPS IN QUALITY!
BEWARE IMITATIONS! LOOK FOR THE HAPPY LITTLE DOG
LOW IN PRICE