

### Flame Fruits For Dessert

Gather the fall harvest of fruits for cold-weather desserts, and enhance their rich color and flavor with a glamorous hot sauce. Serve them ablaze, for extra excitement.

Try Tipped Oranges, the outer skin, or peeled away and slivered into a liquor basting sauce that takes on intense orange flavor, the whole fruit glazed with caramel topping.

Winter pears make a brilliant dessert, the halves stuffed with a spicy mixture of brown sugar, butter, and candied ginger, baked in a white wine sauce brightened at serving-time with flaming Vodka. Cubes of sugar in the Vodka make the flame burn more vividly, last longer.

Baked bananas make a magnificent ending for a winter meal. Baking heightens the fruit's flavor, turns it into an exotic dessert. A light gliding with tart jelly, a crisp coat of macaroon crumbs, and the bananas are ready to be served dramatically, ablaze with rum.

#### TIPPED ORANGES

6 thick-skinned oranges  
3 tablespoons whiskey or Vodka

1 cup orange juice  
2 1/2 tablespoons sugar  
2 tablespoons butter  
2 tablespoons sugar

1/4 cup whiskey or brandy  
With a very sharp knife or a potato peeler, cut the thin outer orange rind, or zest, from three of the oranges. Cut the zest into slivers, cover with three tablespoons whiskey, and let stand 30 minutes. Combine with orange juice and sugar to taste, and boil five minutes, until the syrup thickens slightly. Meanwhile, carefully peel all the oranges, removing the white pith but leaving the oranges whole. Arrange in a flame-proof serving dish. Cream butter with two tablespoons sugar and top each orange with two teaspoons of mixture. Broil six inches from source of heat until the topping caramelizes. Watch carefully to prevent burning. All this may be done ahead. Just before serving, add the prepared syrup to the dish and cook over medium heat for 10 minutes, basting often or until the oranges are heated through. Warm 1/4 cup whiskey or brandy, set it aflame, and pour it into the dish. Spoon the blazing syrup over the fruit until the flame dies. Serve at once, with whipped cream, if desired. Or chill the oranges in the syrup and serve them cold. Makes six servings.

#### GINGERED PEARS

6 firm winter pears  
1 tablespoon chopped candied ginger  
1/4 cup brown sugar  
1/4 cup soft butter

1 cup sweet white wine  
2 tablespoons brown sugar  
1/4 cup Vodka  
3 sugar lumps

Peel, halve, and core the pears. Combine ginger, 1/4 cup brown sugar, and butter, and fill the cavities. Arrange filled halves in a baking dish, pour the wine around them, and bake in a 350 degree F. oven for about 30 minutes, basting often, until the fruit is tender enough to be pierced with a fork or skewer. Just before removing from the oven, sprinkle each pear half with one teaspoon more brown sugar. To serve, heat Vodka in a metal spoon with the lump sugar, set it aflame, and pour over the hot fruit. Makes six servings.

#### MACARON BANANAS

6 bananas  
2 tablespoons melted butter  
Salt, white pepper, powdered cloves  
1/2 cup tart jelly (currant or elderberry)

1 generous cup macaroon or stale cake crumbs  
1/4 cup rum

Choose uniform, barely ripe bananas with still-green tips. Peel them and roll in melted butter. Arrange in a baking dish and sprinkle lightly with salt, white pepper, and powdered cloves. Bake in a 350 degree F. oven about 15 minutes, until the fruit looks translucent. Meanwhile, melt jelly and crush macaroon or stale cake to make crumbs. With a pastry brush, coat each baked, still-raw banana with jelly, then roll it in crumbs. Arrange on a serving dish and bring to the table. Warm the rum, set it aflame, and pour it over the bananas. Serve as soon as the flames die. Makes six servings.

#### Sausage Macaroni

Here's a quicky main dish for one of those extra busy days. Put canned macaroni with cheese sauce in individual casseroles or a baking dish. Top with drained canned cocktail sausage or stuffed olives. Bake in a hot oven until heated through.

#### COOKED OR RAW

Have you ever placed a hard-cooked egg in the refrigerator, and then forgotten it was hard-cooked or raw? Try this test. Spin the egg. If it wobbles it is raw. If it spins smoothly it has been cooked.

# SAFEWAY

Here again! The great event that means

**Marshmallows** Fluffiest brand 1-lb. package **25¢**

**Brocade Soap** Multi-Pack in a poly bag. 10 bars. **49¢**

**Tomato Catsup** Town House, full flavor. 14 oz. bot. **50¢** **\$1.00**

**AA Large Eggs** Cream 'O' The Crop. Dozen **49¢**

**Mild Cheese** Safeway washed Curd Cheese. Per pound **59¢**



Finest Quality, Town House

### VEGETABLES

Green Beans, Beets, Corn, Peas, and Tomatoes. 303 can.

Mix 'Em or Match 'Em. **60¢** **\$1.00**

# BRANDS SALE!

extra-savings for you!

**Jello** Gelatin dessert. 23 flavors to choose from! 3-oz. Pkg. **5¢**

**Chunk Tuna** Sea Trader, finest quality. No. 1/2 can **48¢** **89¢**

**Dog Food** Pooch, Regular or Liver. 12 pack too. Toll can **128¢** **89¢**

**Pineapple Juice** Lohani 26 oz. can **40¢** **\$1.00**

Bel-air "Premium Quality" **FROZEN FOODS**

**68¢** **89¢**

Reg. Pkg.

Green Beans, Chopped Broccoli, Kernel Corn, Mixed Vegetables, Peas, Hash Browns, Peas & Carrots, French Fries, Potato Patties, Leaf and Chopped Spinach.

**KITCHEN CRAFT FLOUR**

Finest all-purpose flour assures you of perfect baking results each time. 10-lb. bag **89¢** 25-lb. bag **\$1.89**

## SODA CRACKERS

## ICE CREAM

## CAMPBELL SOUPS

Busy Baker Just a whisper crisper. 2-lb. pkg. **39¢**

Snow Star, Vanilla, Chocolate, Strawberry Neapolitan. (Gallon 98¢) 1/2 Gal. **49¢**

All meat and vegetable base soups to choose from. Reg. can **70¢** **1.00**

Extra Savings on S-Brands

### NYLONS

Truly Fine, lovely and sheer. (Seamless — 2 pr. \$1.00)

51-15 3 pr. **\$1.00**

### COFFEE

Edwards Rich and Aromatic

1-lb. can **47¢**

Mayonnaise No. Made. Wholesale and fancy. 24 oz. **49¢**

Puddings Jell-wall. Instant desserts. Pkg. **20¢** **23¢**

Sliced Cheese Safeway. 3 varieties. 8 oz. pkg. **30¢** **\$1.00**

Skylark Rolls Brown 'n Serve Package of 12 **33¢**

### Instant Milk

Lucerne. Makes 12 full quarts of delicious milk. Pkg. **89¢**

Orange Drink Lucerne. Half Gal. **29¢**

Grape Drink Lucerne. Half Gal. **29¢**

Party Dips Lucerne. 6 oz. tin. **39¢**

Shasta Jam Strawberry, Peach, Apricot, Grape. 4 oz. jar. **69¢**

### Canned Beverages

Cragmont. Lge. variety of fruit flavors. 12 oz. **10¢** **95¢**

Aspirin Safeway brand. Bottle of 100 **21¢**

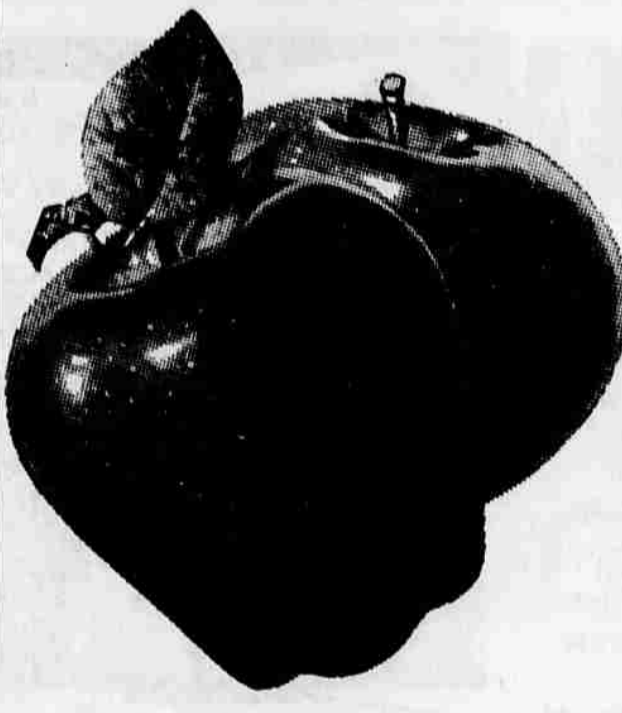
Multi-Vitamins Safeway brand. 60 tablets of 100 **89¢**

Envelopes Desk Pack 2 1/2" size **30¢** **1.00**

Book Racks Convenient size for your library **59¢**

History of the U.S. Volume No. 3 **99¢**

Prices effective Thursday, Oct. 3 thru Sunday, Oct. 6 at Safeway in Klamath Falls. Limit rights reserved.



## APPLE SALE!

Red Delicious Golden Delicious or Jonathan. **99¢** **99¢**

YOUR CHOICE

• FINEST PRODUCE •  
Tokay Grapes Flame Tokays 3 lbs. 49¢  
Yellow Onions 3 lbs. 19¢  
Celery Hearts Tender - crisp 23¢  
Fancy Yams Try them baked! 2 lbs. 29¢  
Fruit Juice Pineapple-Orange, Tropicana Qt. 49¢

U.S. No. 1 Russet **POTATOES**  
All-purpose potato. 10-lb. bag **39¢**  
Potatoes U.S. No. 2 Russets 30-lb. bag 1.39

Sausage Macaroni  
**MUSHROOMS** lb. **59¢**  
Fresh. Complement to steaks.  
**LARGE BROILERS** 8-oz. **59¢**  
Fresh — whole, add flavor

**PRESTONE ANTI-FREEZE**  
Cold weather ahead! Be prepared! **1.79**  
Gallon



Tender, Juicy, Full cut USDA "Choice"

## ROUND STEAKS

All first cuts - no "heel" cuts at Safeway.

**79¢** **lb.**

## SMOKED PICNICS

Lean, fully smoked. Delicious!

**Lb. 33¢**

**Rump Roast** Boneless oven roast. CHOICE beef. lb. **79¢**  
**Fancy Bacon** Safeway or Armour Star lb. **69¢**  
**Beef Shanks** More flavorful! Economic! lb. **39¢**

**Breaded Shrimp** Captain's choice 10-oz. pkg. **79¢**  
**Skinless Franks** Safeway 1-lb. pkg. **49¢**  
**Sirloin Tip** Boneless, oven roast. CHOICE beef. lb. **89¢**

### City Grade School Menus

Monday, Oct. 7  
Cubed Lunches Meat with Buttered Potatoes  
Seasoned Green Beans  
Hot Buttered Rolls  
Fresh or Canned Fruit  
1/2 Pint Milk

Tuesday, Oct. 8  
Creole Spaghetti  
Tossed Vegetable Salad  
Hot Hard Rolls - Buttered  
Fruit or Cobbler  
1/2 Pint Milk

Wednesday, Oct. 9  
Beef - Vegetable Soup  
Cheese Stick  
Filled Sandwich (Meat or Egg)  
Fresh Fruit  
Cobbler  
1/2 Pint Milk

Thursday, Oct. 10  
John Marzetti  
Carrot Chips  
Hot Vegetable  
Hot Buttered Rolls or Muffins  
Dish of Applesauce  
1/2 Pint Milk

Friday, Oct. 11  
Grilled Cheese Sandwiches  
Filled Celery Sticks  
Harvard Beets - Potatoes  
Fruit Jello  
1/2 Pint Milk

### Tokay Salad

Joining the parade today of molded salad hits is "Tokay Salad Mold Italiane," a tempting autumn mélange with overtones of sunny Italy.

The star attraction of this salad spectacular is radiant Flame Tokay grapes, presently at the height of their season. The halved and seeded Tokays are folded into a mixture of lettuce, gelatin and Italian dressing with slivered asparagus, diced green pepper and crumbled blue cheese. Then chilled until firm. No extra salad dressing is needed when you serve this eye-catching palate pleaser.

Removing the seeds from Tokay grapes is no trick at all if you cut the grapes a little off-center. The seeds are customarily found in the larger half, so just flip them out with the tip of the knife.

Since Tokays are one of the fruit joys of the fall season, enjoy them frequently in salads, desserts and various sauces for meat and fish. They make delightful out-of-hand eating, of course, and are ideal as tuckers for lunch boxes. The cry-hung grapes may also double as rich-looking dining table centerpieces before being eaten.

### TOKAY SALAD MOLD ITALIENNE

1 1/2 cups Tokay grapes  
1 package (6 oz.) lemon gelatin  
1/2 teaspoon salt  
2 cups boiling water  
1 cup cold water  
1 1/2 cup Italian dressing  
1/2 cup diced green pepper  
1/2 cup slivered asparagus  
1/4 cup blue cheese, crumbled  
Salad greens

Halve and seed Tokays. Dissolve gelatin and salt in boiling water. Stir in cold water and Italian dressing. Chill until mixture mounds on spoon. Fold in grapes, green pepper, asparagus and cheese. Turn mixture into eight-inch square pan. Chill until firm. Cut into squares; serve on greens. Makes six to eight servings.

### Pork And Rice In Casserole

Pork chops and rice aren't what you'd call a new combination, but prepared in this manner you'll have to admit it's an innovation.

These pork chops bake on top of rice pudding accented with raisins and cinnamon. While the chops are browning the rice can be cooking. The remaining ingredients are then mixed in a 9" x 13" baking dish. Arrange the chops on top, cover and bake. The milk will be absorbed by the rice and raisins.

This dish is particularly appropriate right now for pork and rice are two of the season's most plentiful foods. Keep on the lookout for pork "specials."

### PORK CHOP-RICE PUDDING CASSEROLE

8 loin or rib pork chops, cut 1 inch thick  
2 tablespoons lard or drippings  
1 teaspoon salt  
1/4 teaspoon pepper  
1 cup rice  
1/2 cup raisins  
3 cups cold water  
1/4 teaspoon cinnamon  
3 to 4 tablespoons sugar  
1 teaspoon salt  
1/2 cups milk

Grease a 12x8-inch baking dish. Brown chops in lard or drippings. Season with 1 teaspoon salt and pepper. Add rice and raisins to cold water. Bring to a boil, stir, cover tightly and simmer 15 to 18 minutes or until rice is tender and water is absorbed. Stir in cinnamon, sugar, 1 teaspoon salt and milk into rice-raisin mixture. Pour into baking dish. Place seasoned chops on rice mixture. Cover tightly and bake in a moderate oven (350 degrees F.) 30 minutes. Uncover and continue baking 15 minutes. 6 servings.