

### Fresh Apples Flavor Recipes

Apples, apples, apples! Carloads of firm, tangy, orchard-fresh apples in our local markets are harbingers of a tremendous harvest. Recent arrivals are the all-purpose Jonathans, smaller in size than their broad-shouldered brothers, the Red Delicious. In-season prices will enable you to treat the family to dishes they like best. Keep a bowl of this crisp fragrant fruit handy for low-calorie, between-meal snacking and, best of all, make plenty of fresh-flavored applesauce.

Not only is freshly-made applesauce a dessert or meat accompaniment in itself, but it also is a meal- and recipe-stretcher. Besides the usual way of preparing applesauce (steaming sliced apples in a minimum amount of water, then adding sweetening and flavoring) we recommend the traditional method used by many growers' wives, "Fresh Oven Applesauce." This is an easily-prepared, chunk-style sauce which may come directly from oven-to-table. It's excellent served along with your main course. The "Applesauce Cookies" are chewy and flavorful, and excellent partners for a glass of mid-afternoon milk. The "Danish Applesauce Cake," though easily-prepared, is a festive dessert worthy of your favorite club group or dinner party.

#### FRESH OVEN APPLESAUCE

6 apples, peeled, cored and thinly sliced  
1/2 cup sugar  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg  
juice of 1/2 lemon

Place thin apple slices in oven-proof dish or casserole. Sprinkle with sugar and spices. Cover casserole and bake about 20 minutes at 350 degrees F., until apples are soft but not overcooked. (Too long cooking darkens them.) Remove from oven and sprinkle with lemon juice, if desired. Mix well. Serve as meat accompaniment, dessert or breakfast "starter."

#### APPLESAUCE COOKIES

1 1/2 cups sifted enriched flour  
1/2 tsp. soda  
1/2 tsp. salt  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg  
2 cups oats (quick or old-fashioned, uncooked)  
1 cup brown sugar  
1/2 cup shortening, soft  
1 egg  
1 cup fresh applesauce

Sift together flour, soda, salt, spices into bowl. Add remaining ingredients; beat until smooth, about two minutes. Drop by tablespoons onto greased cookie sheets. Flatten with bottom of glass dipped in a cinnamon-sugar mixture. Sprinkle with additional cinnamon-sugar. Top each with a shelled walnut half. Bake in moderate oven at 350 degrees F. for 12 to 15 minutes. Makes 2 1/2 dozen cookies.

#### DANISH APPLESAUCE CAKE

3/4 cup melted butter  
3 cups freshly ground dry bread crumbs  
1/2 cup sugar  
1 tsp. cinnamon  
4 cups thick fresh applesauce  
grated nutmeg  
Custard Sauce

Mix butter, crumbs, sugar, and cinnamon; brown in moderate oven, 325 degrees F., 10 minutes, stirring occasionally. Put 2-3 of crumb mixture into a 9-inch spring-form cake pan or other pan with loose bottom. Spread applesauce over crumbs; then top with remaining crumbs. Sprinkle with nutmeg. Bake in moderate oven, 350 degrees F., 45 minutes. Remove sides of pan. Serve warm or cold with custard sauce or whipped cream.

#### CUSTARD SAUCE

Scald two cups milk in top part of double boiler. Beat five egg yolks slightly; add 1/4 cup sugar and 1/4 teaspoon salt. Pour milk very gradually over egg yolks. Return to double boiler, and cook over simmering water, stirring constantly, until mixture coats spoon. Cool; add 1/2 teaspoon vanilla and chill.

#### BASIC APPLESAUCE

1/2 cup boiling water  
4 cups prepared apples (Wash, core, and cut apples into eighths. Peeling them is optional, but if you do leave the skins on, you will want to put the cooked sauce through a strainer.)  
1/2 to 1 cup sugar (For diets or diabetics, sugar may be omitted, or saccharine may be added. Also honey may be used as a natural sweetener.)  
dash of salt  
1 tsp. lemon juice  
1/2 tsp. grated lemon rind  
1/4 tsp. grated cinnamon  
1/4 tsp. grated cloves or nutmeg

Add cut-up apples to boiling water, already salted. Simmer until cooked through but not mushy, adding just enough wa-

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<h3>Facial Tissue</h3> <p>Truly Fine. White, Pink, Yellow, Aqua. Box of 400</p> <p><b>5 FOR \$1.00</b></p>	<h3>Orange Drink</h3> <p>or Grape. Shasta. 46 oz. Can</p> <p><b>4 FOR \$1.00</b></p>	<h3>Juice</h3> <p>Lalani Pineapple. Sweet goodness. 46 oz. can</p> <p><b>4 FOR \$1.00</b></p>
<h3>Frosty O's</h3> <p>Cheerios, 10 1/2 oz., Wheaties, 12 oz., Kix or Trix Cereals</p> <p><b>3 PKGS \$1.00</b></p>	<h3>S.O.S. Pads</h3> <p>Soap filled for cleanest pans. Pkg. of 10</p> <p><b>4 FOR \$1.00</b></p>	<h3>Spaghetti</h3> <p>Or Macaroni, Porters, Elbow and long. 24 oz.</p> <p><b>3 FOR \$1.00</b></p>
<h3>Ivory Soap</h3> <p>Personal size Ivory. Pure - Gentle - Mild</p> <p><b>16 FOR \$1.00</b></p>	<h3>Kernel Corn</h3> <p>Green Giant. Cream Style, too! No. 303 can</p> <p><b>5 FOR \$1.00</b></p>	<h3>Pork &amp; Beans</h3> <p>Van Camp. Family favorite. No. 300 can</p> <p><b>7 FOR \$1.00</b></p>

**Safeway's Big Fall Dollar Sale**

## Lamb Shoulder Roasts

U.S.D.A. Choice young lamb. Square-cut shoulder, neck and shank removed.

**lb. 39<sup>c</sup>**

<b>Beef Rib Roast</b>	U.S.D.A. Choice Standing Rib	lb.	<b>79<sup>c</sup></b>
<b>Canned Picnic Breast of Lamb</b>	Armour Star, 3-lb. No bone or waste	ca.	<b>\$1.89</b>
<b>Piece Bacon</b>	Freshly smoked, center cuts. Always fresh!	lb.	<b>45<sup>c</sup></b>
<b>Pork Roast</b>	Lean portion from top quality Mid-Western Pork	lb.	<b>49<sup>c</sup></b>
<b>Rib Steaks</b>	U.S.D.A. Choice grade, fully aged beef	lb.	<b>89<sup>c</sup></b>
<b>Lamb Chops</b>	Round bone. Minimum of waste. Choice lamb	lb.	<b>69<sup>c</sup></b>
<b>Wieners</b>	Armour Star franks. Always fresh	lb.	<b>49<sup>c</sup></b>
<b>Lamb Chops</b>	Rib Chops, Choice Lamb. Children's favorite	lb.	<b>79<sup>c</sup></b>

## Pork Chops

Cut From the Heart of Small Eastern Pork Loins

**POUND 69<sup>c</sup>**

**"BEST" FOR VALUE!**

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### Del Monte Buffets

Peaches • Fruit Cocktail • Cut Green Beans • Cream Style or Kernel Corn • Sweet Peas • Stewed Tomatoes • Mixed Vegetables • Spinach

Your Choice **7 \$1** 8-oz. Cans

### CANNED YAMS

Jack O' Lantern, fancy No. 2 1/2 can **29<sup>c</sup>**

### MARSHMALLOWS

Fluf-Puft, miniatures. 10 1/2-oz. **25<sup>c</sup>**

Large 22 1/2-oz. Loaf

## Ovenjoy Bread 31<sup>c</sup>

## EGG NOG 59<sup>c</sup>

Lucerne. 1/2 Gal. Ctn. - 99<sup>c</sup>

Instant Coffee	Folgers 10-oz. 1.49	6 oz. jar	99 <sup>c</sup>
Instant Coffee	Safeway 10-oz. 1.19	6 oz. jar	79 <sup>c</sup>
Bisquick	Favorite biscuit mix	60 oz. pkg.	69 <sup>c</sup>
Cheez-its	Sunshine party cracker	13 1/2 oz. pkg.	29 <sup>c</sup>
Heinz Ketchup	Real tomato flavor	20 oz. btl.	39 <sup>c</sup>
Potato Chips	Nalley's. Always fresh	6 1/4 oz.	39 <sup>c</sup>
Cocktail Peanuts	Planter's, party	13 1/2 oz. can	69 <sup>c</sup>
Planter's Peanuts	Cocktail party	7 oz. can	39 <sup>c</sup>

### Featured Bel-air Frozen Foods

- Green Beans • Mixed Veggies • Peas & Carrots
- Kernel Corn • Hash Browns • French Fries
- Sweet Peas • Potato Patties • Sinach

Mix 'Em or Match 'Em **6 for \$1**

### LUCERNE PARTY PRIDE ICE CREAM

Peach - Vanilla - Choc. - Maple Nut - Banana  
Nut - Neapolitan - Lemon Flake - Choc. Marble - Butter Pecan - Butterfinger - Butter-Brickle - Macadamia Nut - Cherry - Vanilla - Peppermint Candy - Choc. Marsh.

1/2 Gal. Waffle Cremes Busy Baker Cookie. 6 oz. **29<sup>c</sup>**

### Fresh From The Oven Baked Goods

- Skylark Tea Rolls Pkg. of 12 rolls **29<sup>c</sup>**
- Skylark Variety Rolls Pkg. of 12 rolls **39<sup>c</sup>**
- Skylark Potato Rolls Pkg. of 9 rolls **35<sup>c</sup>**

**PRESTONE or ZEREX** Anti-Freeze **1.79** Gallon