



THE LONGHORN STEER
History Of Beef

Part III
Since the white man first set foot in the Oregon country, cattle have played an important part in his livelihood and were a potent factor in the economic stability and development of the territory and the state. Prior to 1827, practically all of the cattle in the area were owned by the Hudson's Bay Fur Trading Company. However, shortly after this date, in an attempt for the settlements to become as independent as possible, a large importation of cattle from California was driven in by Ewing Young.

Later, more Spanish cattle were brought in from the south and others were brought across

Cling Peaches
In Fall Pie

With the fragrance of a canned cling peach pie made with our cream emanating from the kitchen, there'll be no need for you to sound the dinner gong more than once when you eat this "Sour Cream Peach Pie."

Heating canned cling slices and halives for various desserts and most sauces accents the fruit's orchard-fresh aroma and does wonders for the sunny pie cream.

SOUR CREAM PEACH PIE
1 can (1 lb. 12 oz.) cling peach slices
Unbaked pastry for single 9-inch crust and lattice top

1 cup sugar
1/2 teaspoon salt
5 tablespoons all-purpose flour
1 cup dairy sour cream
2 tablespoons sugar
1/4 teaspoon cinnamon
Drain peaches thoroughly and arrange in pastry-lined pie pan. Combine 1 cup sugar with salt, flour and sour cream; spoon over peaches. Blend 2 tablespoons sugar with cinnamon and sprinkle over filling. Top with strips of pastry, arranged lattice-fashion. Bake in 450-degree oven (very hot) over 15 minutes. Reduce heat to 350 degrees (moderate) and bake 45 minutes longer. Cool before serving. Makes 6 servings.

Almonds For
Cookie Treat

Nothing goes into the oven for "Chevy Chocolate - Almond Squares." They are prepared in a double boiler and a bowl. Marshmallows are melted in butter, then combined with crunchy roasted diced almonds, rice cereal and chocolate pieces before the mixture is cooled and cut into squares. The appealing texture and flavor of the almonds insure a short but happy life in the cookie jar for these cookies.

CHEVY CHOCOLATE-ALMOND SQUARES
1/2 cup butter or margarine
2 cups miniature marshmallows
Dash salt
1/2 cup roasted diced almonds
3 cups crisp rice cereal
1 package (16 oz.) semi-sweet chocolate pieces
Combine butter, marshmallows and salt in top of double boiler. Heat over simmering water until marshmallows melt and mixture is smooth, stirring occasionally. Combine almonds, cereal and chocolate pieces in large bowl; add marshmallow mixture and stir well. Press into greased 8-inch square pan; cool. Cut into squares to serve. Makes 16 squares (2 inches each).

APPETIZERS
Whip together cream cheese, Thousand Island dressing and a squeeze of lemon juice. Fold in sliced crab meat and tiny strips olive oil. Dab on crisp crackers or toast rounds for tasty party appetizers.

LISTEN FOR THE ALARM CLOCKS
SET TO RING AT EACH CHECK STAND. LUCKY SHOPPERS HAVING GROCERIES CHECKED OUT AT CHECK STANDS WHERE AN ALARM CLOCK RINGS WILL RECEIVE A FULL SACK OF GROCERIES ABSOLUTELY FREE!

WIX OR MATCH

- APPLESAUCE Fayette Valley No. 303 7/51
- CHERRIES RTP Indian Gem No. 303 4/51
- PINEAPPLE Typhone Sliced No. 2 4/51
- ASPARAGUS Dew Drop No. 300 4/51
- PORK & BEANS Van Camp's No. 2 5/51
- RIPE OLIVES Monte Bello Gem No. 1 5/51
- YAMS Home No. 2 4/51
- SPINACH Del Monte No. 303 6/51
- SPINACH Blue Sky No. 303 7/51
- TOMATOES Blue Sky No. 2 4/89c
- TOMATOES No. 303 7/51
- TOMATO SAUCE Del Monte No. 8-oz. 11/51
- TOMATO SAUCE Argo No. 8-oz. 13/51
- DOG FOOD Delight No. 1 13/51
- OYSTERS Miss Lou Cove - Pcs. No. 8-oz. 5/51
- APRICOTS Blue Sky No. 2 1/2 tin 4/51
- PEACHES Del Monte No. 303 5/51
- CORN Del Monte No. 303 WK 5/51
- PEAS Cottage No. 303 8/51
- GREEN BEANS Rose Valley No. 303 8/51

FROZEN FOODS

- COTTAGE - 8-oz. 5/51
- MEAT PIES 5/51
- ORANGE JUICE MCP - 6-oz. 5/51
- ROSEDALE PIES Apple, Peach, Berry, Mince & Pumpkin EACH 29c
- SNO PEAK - 8-oz. VEGETABLES 10c
- Rhodes WHITE BREAD 6/99c
- NEW CHEESE BREAD 2 for 59c

FLAY-R-PAC

POLY BAGS - FAMILY SIZE

- PEAS 1 1/2-lb. 39c
- PEAS & CARROTS 1 1/2-lb. 39c
- CUT CORN 1 1/2-lb. 39c
- FRENCH FRIES 1 1/2-lb. 39c

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AT OREGON FOOD STORES 2, 3 & 4
FRIDAY & SATURDAY, NOV. 15-16

COFFEE 49c/lb
MJB 1 & 2-lb. TINS
MJB INSTANT COFFEE 10-oz. 109

DEL MONTE 1/25 CHUNK TUNA 4/100

OREGON FOOD BLACK TEA 48 COUNT 39c

SNOWDRIFT SHORTENING 3-LB. TIN 49c

CRATER LAKE MELLORINE 1/2 GAL. 49c

FISHER'S BISKIT MIX 40-oz. Pkg. 29c

SOFLIN TOILET TISSUE 4 Roll Pkg. 29c

SOFLIN FACIAL TISSUE 400 SHEET 19c

CRATER LAKE ICE Cream 1/2 Gal. 79c

CRATER LAKE EGG NOG Qt. 59c

CHEESE SALE FREE SAMPLES FRIDAY - 1-5 p.m. SATURDAY - 10-4 p.m.

KRAFT MACARONI DINNERS 5/1.00

CRACKER BARREL CHEESE BY KRAFT

MILD 43c 10-oz.	MELLOW 45c 10-oz.	SHARP 53c 10-oz.	EXTRA SHARP 55c 10-oz.
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KRAFT SLICED NATURAL CHEESE

SWISS MOZZARELLA SHARP 6-oz. pkgs. 3/1.00	CARAWAY - MELLOW MONTEREY 6-oz. Pkgs. 3/89c
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VELVEETA 2 lb. 79c

KRAFT 8-oz. BABY GOUDA 49c

KRAFT DELUXE PROCESSED AMERICAN, PINEAPPLE, 6-oz. SLICED CHEESE 2/55c

3-oz. GLASS ALL VARIETIES KRAFT CHEESE SPREADS 3/89c

MORTON TV DINNERS ALL VARIETIES 11-oz. 39c

AEROWAX Qts. 69c

ROYAL CROWN COLA 16-oz. Bottles, 6 PAK CARTON 55c Plus Deposit

UPPER 10 16-oz. Bottles 6 PAK 55c Plus Deposit

IVORY 9 BARS 1.00

free vegetable brush

Rice Jollytime 2-lb. bag 59c

Popcorn 29c

Clorox - 1/2 gal. 39c

Hip-O-Lite Marshmallow Creme pt. 25c

12-oz. Nestle's Morsels 3/51

Gold Medal Flour - 10-lb. bag 89c

FREE

LISTEN FOR 60-SECOND SPECIALS

LOWEST PRICES IN TOWN on specials to be announced periodically over the store's public address system. Shoppers have one minute to pick up these RED HOT ITEMS and bring them to the check stands. ALL IN ADDITION TO THIS WEEK'S ADVERTISED BARGAINS!

KLAMATH NETTED GEMS CRATER LAKE'S FARMER'S TATER

POTATOES NO. 1 FANCY 8lb. Plio Bag 29c

GARDEN FRESH, CRISP CARROTS 1-lb. BAG 2 FOR 19c

Fancy, Solid Green Heads Cabbage 5lb Garden Fresh 5lb

Large, Green Bunches Broccoli No Waste Bunch 21c

Bakery Delights FRESH DAILY

MINIATURE DANISH PASTRIES ORDER DELICIOUS OREGON FOOD FRUIT CAKES NOW

OLD FASHIONED CINNAMON ROLLS Full Of Cinnamon Sugar 59c Doz.

ALMOND DELIGHT CHOCOLATE CAKE 8-Inch Layer 69c

8-INCH, 2 LAYER MARBLE CAKE \$115

PLAIN CAKE DOUGHNUTS DOZ. 39c

BETTY CROCKER BISCUITS TUBE 9c

TREASURE No. 2 1/2 PEACHES 5/51

RIPE PITTED OLIVES LINDSAY MEDIUM NO. 1 3/1.00

TREASURE No. 2 1/2 PEARS 4/51

PRESTONE ANTI-FREEZE 1.69 gal.

PORK ROASTS PICNIC STYLE USDA INSPECTED GRAIN-FED PORKERS 29c/lb.

FRESH FRYERS GRADE A SWIFT'S PREMIUM WHOLE DRAWN CUT UP 35c/lb. 29c/lb.

FRYER PARTS AND PIECES

LEGS 49c	BREASTS .. 49c	BACK, NECK 15c
THIGHS 49c	WINGS 25c	GIBLETS (With Liver) 39c

COUNTRY STYLE Pork Sausage SEASONED JUST RIGHT 29c/lb.

ROUND STEAK USDA GOOD 89c/lb.

RUMP ROAST USDA GOOD 69c/lb.

FANCY, GOLDEN RIPE BANANAS 3 LBS. 39c

FLAVORFUL POPULAR

Fancy No. 1's - Golden Sweet Meat SWEET POTATOES OR YAMS LOADED WITH VITAMIN A 2/29c

VARIETY VALUES-OREGON FOOD NO. 2

THREE PIECE BATH MAT SET \$2.98 4.98 Value

BOYS NYLON - INSULATED PILE LINING JACKETS 14.95 Value \$7.95

Unbreakable Toy LIDO JEEP WITH MOVING WHEELS 8-IN. X 16' \$1.29

MEN'S, CREW SOX WHITE, IRREGULARS 39c pr.

SEAMLESS NYLONS MESH OR CLEAR STITCH 3 pr. \$1.19

BLUE RIBBON WALKING DOLL 24" TALL \$6.98

BROWN DRIP COFFEE MUGS 19c ea

WOODBURY GOLDEN RICH SHAMPOO 1.00 VALUE 49c

NEW SOFTGUE BEAUTY BATH OIL For the Feet of Luxury plus tax 1.25

Oregon FOOD STORES

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Prices Effective Through Sunday Night White Quantities Last

STAKE HUNDS, BURGERS & HURDAYS 10 a.m. to 7 p.m. WEEKDAYS - 9 a.m. to 8 p.m.

LIVELY FLAVOR - Here are pretzels in new guise in a baked apple crunch.

Put In Crunch With Pretzels

Everyone likes pretzels. But did you ever use them with apples, now so plentiful, in a baked apple crunch? Try it. It's fun.

BAKED APPLE CRUNCH (Serves 6 or more)
1 1/2 pounds cooking apples
1 1/2 cups light brown sugar
1 teaspoon cinnamon or nutmeg
1 teaspoon grated lemon or orange rind
2 cups coarsely crushed pretzels (about 3 dozen twisted regular or thin pretzels)
1/2 cup melted unsalted butter or margarine
Wash, peel, core and slice apples to measure six cups. Place in large shallow casserole (1 1/2 to 2 quarts). Blend 1 cup sugar with cinnamon and grated rind; sprinkle over apples. Combine pretzel crumbs with remaining 1/2 cup sugar and melted butter; blend well. Sprinkle evenly on top of apples.

Bake in moderate (375 degrees) oven for about 45 minutes or until apples are tender. Serve either hot or well chilled, with or without cream or milk in separate dish.

The "salty balls" are a stunt. We used an old recipe and adapted it to pretzels instead of salt-stuffed-cholesterol candy. Pretty good, we think.

SALTY BALLS (About 10 balls)
Place 3 dozen twisted thin pretzels between waxed paper or in plastic bag; crush with rolling pin into coarse crumbs, the size of finely chopped nuts. Meanwhile melt 1/2 lb. semi-sweet chocolate and 2 tablespoons butter over hot water. Add pretzel crumbs and mix well. Cool slightly. Using two metal teaspoons (dipped in cold water) form mixture into balls; drop piece by piece on waxed paper; cool until firm.

Brussels Sprouts Succulent Dish

To prepare fresh Brussels sprouts, remove any loose or discolored leaves. Cut off a bit of the stem, and wash thoroughly in cold water. They may be soaked 10 - 15 minutes in cold salted water and then rinsed.

There are two schools of thought on how to cook Brussels sprouts. Some like to cook them in a small amount of salted boiling water with a cover on the pan. This probably preserves more of the nutrients and is the method usually recommended on the packages of the frozen Brussels sprouts. Others prefer to cook in an uncovered pan with just enough water to cover the vegetable. This method offers greater retention of the green color, a somewhat milder flavor and the elimination of the aroma of cooking cabbage.

Whichever method is used, do not overcook. Cook frozen sprouts 8-10 minutes and fresh ones 4-6 minutes or until they reach just-tender stage. Serve immediately. Brussels sprouts are not good "waiters"—color and flavor both suffer when vegetable is allowed to stand.

Because of their bright color, attractive shape and distinguished flavor, sprouts are often served plain, seasoned only with salt, pepper, and butter. They are delicious served this way, but they also lend themselves to additional seasonings or mouthwatering mergers with other vegetables.

A trick learned from a Swedish friend is to sprinkle a little fresh nutmeg over the buttered sprouts. Grated cheese, minced parsley, sour cream topping, crumbled bacon, and silvered almonds are other ingredients that can be used to vary the preparation of this delightful vegetable. Sprouts combine well with small, round peas, green beans, celery or sauted mushrooms.

Give corned beef and cabbage a new look with "Little Cabbage." The last 4-6 minutes of cooking. Their interesting shape, bright green color, and extra flavor add spark to this old favorite.

Try it sliced bacon until crisp. Drain well, reserving 2 tablespoons drippings; crumble bacon.

Chop 1 cup ripe olives. Combine 3 cups biscuit mix and 1/2 teaspoon dill weed. Stir in 2 beaten eggs, 1/2 cup milk and bacon drippings; add bacon and olives and mix lightly. Turn into greased muffin pans. Bake in 400-degree (hot) oven 18 to 20 minutes. Serve hot. This makes 1 dozen muffins.

Fruit Salad In Meat Sauce

Give ham or pork a new look by serving it with "Mustard Fruit Sauce."

It takes no time to stir up this colorful sauce of canned fruit cocktail and its syrup given a mustard sting. And the combination of fruits and meat is a real flavor winner.

MUSTARD FRUIT SAUCE
1 can (1 lb. 12 oz.) fruit cocktail
1 tablespoon cornstarch
1 tablespoon brown sugar
1/2 teaspoon dry mustard
2 tablespoons vinegar
Drain fruit cocktail syrup into measuring cup. Add water, if necessary, to make 1 cup liquid in saucepan, blend cornstarch, brown sugar, mustard and vinegar. Stir in fruit syrup. Cook and stir until clear and thickened. Add fruit cocktail and heat gently. Serve with ham or pork.
Makes about 2 cups.

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