

**TABLE GRAPES** — The Emperor, Ribier and Calmeria grapes may be served with French Grape Cheese, Roquefort and imported Edam for dessert, continental style.

**Versatile Grapes Used Many Ways**

California not only has more people and more movie stars than any other state—it also has more grapes, lots more grapes, handfull, hamperfull, truckloads and trainloads of grapes. There are also many varieties of the classic Old World Vitis vinifera vines, planted at San Diego by the first Mission Fathers almost 200 years ago. Such grapes immediately loved the sloping foothills and blazing sunshine of the West Coast. The simplest thing to do with table grapes is to pop them into your mouth, one by one, and eat them! But grapes also combine delightfully with all kinds of other food as well. They can be teamed in best Continental fashion, with assorted cheeses as a dessert, or stirred into an curry. (This is a marvelously good contrast.)

Baked chicken with grapes is another conversation piece. Add pitiful halves of grapes to the chicken gravy just as it's being removed from the heat. For a bridge handout or a Sunday night supper, team grapes with shrimp, and just because it is so good, add a bit of curry powder to the mayonnaise.

**CURRIED GRAPE AND SHRIMP SALAD**  
1 lb. cooked devilled shrimp  
1 cup Emperor, Almeria or Calmeria grapes, halved and pitted  
1/2 cup diced celery  
1/2 teaspoon salt  
1/2 teaspoon curry powder  
1/2 teaspoon ground black pepper  
1/2 cup mayonnaise  
2 tablespoons sour cream  
Salt and pepper  
Fresh parsley

Save out of the largest and most attractive whole shrimp for a party. Cut remaining shrimp into about 3 pieces each. Combine with grapes and celery. Add seasonings to mayonnaise and mix with sour cream. Add to shrimp mixture. Toss lightly. Serve on a salad greens. Garnish each with parsley and a whole shrimp.  
Yield: 6 servings.

**BAKED CHICKEN WITH GRAPES**  
2 lb. ready-to-cook broiler chicken  
1 1/2 cups chicken broth or 1 1/2 bouillon cubes and 1 1/2 cups boiling water  
2 tablespoons finely chopped fresh onion  
1 1/2 teaspoons salt  
1/4 teaspoon ground thyme  
1/4 teaspoon ground black pepper  
1/4 teaspoon finely chopped fresh garlic  
2 teaspoons cornstarch  
5 teaspoons water  
1 cup Emperor grapes, pitted and halved  
1 tablespoon cooking sherry

Wash and split chickens. Place in a 12 1/2 x 10 1/2 x 3 1/2 inch baking dish. Add enough chicken broth to half cover the chicken. Combine onion, a 1/4 t. thyme, 2 r o u n d black pepper

there's only one **SKIPPY** TOPS IN QUALITY!

BEWARE OF IMITATIONS! LOOK FOR THE HAPPY LITTLE DOG!

**LOW IN PRICE!**

**OBERTI OLIVE CO.**  
P. O. BOX 194 - MADRAS, CALIF.

# Holiday Fare for your Christmas Feast

All specials good through next Tuesday (meats and produce excepted) as long as stocks last. We will close at 7 P.M. Christmas Eve, and all day Christmas Day. Be sure to save your Big-Y cash register tapes. Volumes 1 through 25. Encyclopedias, complete set now available.

**STANDBY SELECT**

## OLIVES RIPE

Tall Tins

**5 FOR \$1.00**

**Standby Fancy**

## Tomato JUICE

Vienna Bar

46-oz. Tins

**5 FOR \$1.00**

## Drifted Snow FLOUR

25-lb. BAG

**\$1.67**

Crater Lake Top Quality

## ICE CREAM

All Flavors

1/2 Gallon

**69c**

Sample Fri. & Sat. 10-6

Betty Crocker, Reg. 59c White Angel Food

## Cake Mix

1 or 2-lb. Tins

INSTANT 6-Oz. 79c

**39c**

**57c** lb.

**57c** lb.

**29c**

STUFFING MIX Kellogg's 7-oz.

**Nalley's POTATO CHIPS**  
Reg. 69c Box  
**49c**

**Peter Pan Solid TUNA**  
The Very Best There Is  
7-oz. tins  
**3 FOR \$1.00**

**STANDBY**  
For The Very Best Quality  
**HOLIDAY SPECIALS**

Whole or Jellied **CRANBERRY SAUCE** 300 Tin **19c**

**PUMPKIN MANDARINS JELLY** Strawberry 11-oz. tin **4 FOR \$1.00**

**MINCEMEAT** 28-oz. jar **37c**

**GRAPES AND SHRIMP CURRY**

2 lbs. raw fresh or frozen shrimp  
1 1/2 tablespoons chopped shallot or onion  
1 teaspoon curry powder  
1 tablespoon butter or margarine  
1/2 cup shrimp stock  
1/2 teaspoon salt  
2 tablespoons flour  
2 tablespoons butter or margarine  
1 1/2 cup milk  
1 cup Emperor grapes, halved and seeded

Peel and devein shrimp, re-serving shrimp shells for making stock. Sauté shallot or onion and curry powder until onions are limp in butter or margarine in a 1 1/2 quart saucepan. Add shrimp, shrimp stock and salt. Cover and cook over very low heat 11 minutes or until shrimp turns red. Remove shrimp to a heat-proof serving dish and keep warm while making sauce. Cook pan liquid until it has reduced one-third. Blend flour with butter or margarine and add to sauce along with milk. Stir and cook 1 to 2 minutes or until thickened. Add grapes and pour over shrimp. Garnish with small clusters Emperor grapes.

To make shrimp stock: Wash shrimp shells, place in a saucepan with 2 cups cold water, 1/2 teaspoon salt and 6 peppercorns. Cover and simmer 20 minutes. Pour through a sieve to strain out shells. Yield: 6 servings.

**GRAPES AND CAULIFLOWER SLAW**

2 cups shredded raw cauliflower  
1 cup Emperor, Almeria or Calmeria grapes, halved and seeded  
3 tablespoons mayonnaise  
2 tablespoons sour cream  
1/4 teaspoon salt  
1/4 teaspoon onion seed  
1-10 teaspoon ground white pepper  
Head lettuce  
Small clusters grapes  
Fresh parsley

Place cauliflower and grapes in a bowl. Combine the next 5 ingredients. Add to cauliflower and grapes. Mix lightly. Serve on head lettuce. Garnish with small clusters of grapes and parsley. Yield: 6 servings.

**BAKED CHICKEN WITH GRAPES**

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1 1/2 teaspoons salt  
1/4 teaspoon ground thyme  
1/4 teaspoon ground black pepper  
1/4 teaspoon finely chopped fresh garlic  
2 teaspoons cornstarch  
5 teaspoons water  
1 cup Emperor grapes, pitted and halved  
1 tablespoon cooking sherry

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**YAMS**

**Oranges**

**CELERY**

**TANGERINES** Large Size **19c** lb.

**MIXED NUTS** Fancy Snobboys—No Peanuts **39c** lb.

**RADISHES or GREEN ONIONS** 5c bunch

**U.S. No. 1 Fancy, Medium Size** **10c** lb.

**Sweet Navels** Full 5-Layer 40-lb. Box **2.98**

**Large Crisp Stalks** **19c** ea.

**NEW OBERTI RIPE OLIVES**

Ascolano variety olives are famous for their size, tenderness and rich, nut-like flavor. They have more olive meat in relation to pit than any other named ripe olive variety. Remember Oberti — it's the Big Olive!

Write for FREE color folder, illustrated olive recipe booklet.

**Also Slicing Cucumbers, Fresh Cranberries, Grapes, Salad Greens and Other Guaranteed Produce Always Available At BIG-Y!**

**Fruit Cake Mix** White's 14-oz. **45c**

**Snack Crackers** Sunshine **3 FOR 1.00**

**Cookie Mix** Betty Crocker 16-oz. Brownie, Date Bar, Vienna Dream Bar - Butterscotch **3 FOR 1.00**

**Banquet Dills** Nalley's 22-oz. **3 FOR 1.00**

**Sweet Nubbins** Nalley's 22-oz. **39c**

**FROZEN FOODS**  
Make Holiday Dinners Easy!

Bradley 8" Frozen **FRUIT PIES** **39c** Ea.

Apple • Mince • Pumpkin

**STRAWBERRIES** 6 FOR \$1.00

Super Market 10-oz. packages. Topp for part of your Christmas dessert. Fill your freezer for later, too!

**Flav-R-Pac Frozen Vegetables**

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**ONION RINGS**

**CAULIFLOWER**

**BRUSSEL SPROUTS**

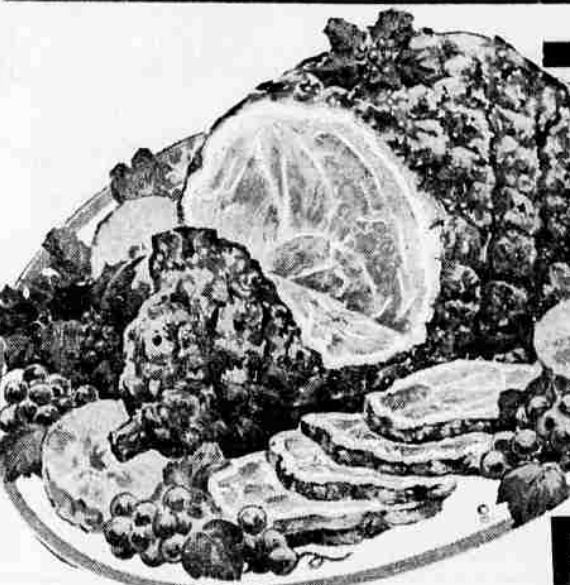
**PEAS, 10-oz.**

**PEAS & CARROTS**

**SPINACH, LEAF CUT CORN**

**GREEN BEANS**

**POTATOES,** Krinkle Cut - Hash Brown - French Fries **6 PKG \$1**



Princess Tiny Cove **OYSTERS** 8-oz. **29c**

Surf Maid Alaskan Broken **SHRIMP** Cleaned 1/2 Tin **3 FOR \$1**

New Blue Mountain **DIET FOR DOGS** Tall Tins **6 FOR \$1.00**

Blue Mt. Chicken & Liver **CAT FOOD** tall tins **7 FOR 1.00**

Carnation **MILK** Tall Tins **7 FOR 1.00**

Red Label **WHITE KARO** 24-oz. **29c**

Kaiser heavy duty Alum. **FOIL** 18"x25" **59c**

Zee Toilet **TISSUE** 12 rolls **1.00**

Chiffon Soft Dinner **NAPKINS** 60 Count **2.49c**

Schilling's Black **PEPPER** 4-oz. **3 FOR 1.00**

**SWIFT'S PREMIUM or OREGON CHIEF**

## HAM

Shank End

**37c** lb.

**BUTT END 47c** lb.

**BONELESS CENTER CUTS 69c** lb.

**HAM SLICES 79c** lb.

**79c** lb.

Famous Bar-S or Sweetheart Fully Cooked, Defatted No Waste!

**Boneless Hams**

SWIFT PREMIUM CANNED HAMS - 5-lb. tin each **3.79**

**Christmas TURKEYS**

Fresh Frozen Plump, Tender, Parts Missing **31c** lb.

Also Fresh **SWIFT'S PREMIUM BUTTERBALL TURKEYS**, Fresh **SORAN'S TURKEYS** . . . and other **FRESH Grade "A"** and "B" Turkeys available at competitive prices. Order Now!

Fresh **OYSTERS** 12-oz. Jar **55c**

**STEAK** **77c** lb.

ROUND - RIB - SIRLOIN Fine Klamath Beef

**BIG-Y THRIFT DEPARTMENT!**

Reg. 1.00 **DOLLS GAMES** Asst. **77c**

**ASST. DOLLS** Up to 7.95 **HALF PRICE** ALL DOLLS

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7-Light Series **LIGHT SETS** 49c

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Oven Proof 4-Pc. Colored **MIXING BOWL SET** 1.88

Kitchen **TERRY TOWELS** 39c

Free Yo-Yo with Reg. 49c **CREST TOOTHPASTE** 49c

**HOLIDAY NUT SPECIALS**

**MIXED NUTS, Chef's Choice, 13-oz.**

**BUSTER CASHNUTS, 12-oz.**

**MIXED NUTS, Planter's, 12 1/2-oz.**

**DRY ROAST NUTS, PLANTERS:** Peanuts, 9 1/2-oz. Mixed Nuts, 8 1/2-oz. Cashews, 8 1/4-oz.

**YOUR CHOICE 59c**

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**STILL WONDERING** — If you are "stuck," still trying to figure out what to give, go to the First National Bank Friday and buy a Beef Certificate or a copy of "Round-up of Beef Cookery." Right, Mrs. Dale Goods shows Doran Turner, assistant manager of First National, one of the colorful certificates.

**Cow Belle Corner**

By MRS. TED HYDE  
Here are several recipes for quick meals when you've been downtown shopping. You know the family likes hamburgers but you have a little extra feeding and want to give them something, yet doesn't take time! Frozen shredded potatoes cook up quickly for hashed browns, a vegetable or salad, and pudding or fruit served in pre-baked or purchased tart shells with whipped cream, and your family will think you've been working over a hot stove all day!

**HAMBURGER-ONION ROLLS**

1 lb. lean ground beef  
1 medium-sized onion, grated  
Dash Tabasco  
2 tablespoons chili sauce  
1 egg  
1 teaspoon Worcestershire sauce  
1 teaspoon prepared mustard  
Salt and pepper  
Hamburger rolls, or split French bread

Combine all ingredients except rolls, mix well. Split rolls; spread meat mixture on cut surfaces. (Be sure to bring meat to edges.) Broil for about 10 minutes, with surface of meat three inches beneath heating unit or element. Serve at once.

If you've searched high and low and can't find the right gift for someone, why not try a Beef Gift Certificate. So many people have said to us, "I wish someone would give me one!" Why don't you try it this year for someone on your list?

Cow Belles will be at the First National Bank, Friday, Dec. 20, with Beef Gift Certificates and our cookbook, "Round-up of Beef Cookery." Merry Christmas to all. See you next year!

**CANNING INDUSTRY**

The canning industry accounts for a large per cent of the food that goes into shoppers' carts. Cans are laden with canned soups, main course foods, soups, juices, fruits and vegetables and a variety of sauces. There will be small cans of some foods such as snacks, sauces and baby foods and large cans for large families. But the greatest demand is for the size suited to average size families.

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No forget-to-wind, no overwind with this ingenious automatic watch. More accurate because the main spring is always fully-powered when you wear it. Immune to water, dust, jinx and jolts; even magnetism. 14K gold case, 17-jewel movement, raised 18K gold hour-markers. Fed. tax included. \$25.00.

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