

**Meaty Fillers**  
Homemade gifts are among those which are most appreciated. One of the nicest gifts you can give your friends and neighbors is a Christmas box of baked goods. Individual mince pies, a jar of cookies or a cake baked in a gift pan are a nice way to say "hello" or "Merry Christmas" to those close to us. And is an ideal shortening for baking, from the standpoint of economy as well as flavor.

**ROAST BEEF FOR NEW YEARS**  
Rit roast of beef is a truly elegant meal to serve for the New Year. Whether your plans call for a buffet on New Year's Eve or a full-course meal on Jan. 1, you can serve roast beef with pride. Not only does a roast look elegant, it also has the wonderful, full flavor of beef, and it is easy to prepare.

**HAM BUY**  
In choosing smoked pork cuts, don't forget the shank half of ham, one of the most economical of ham buys. The shank half of ham can be used by baking the whole piece or having a generous shank end cut off for a boiled dinner or soup, and then baking the remaining piece.

**NEW YEARS CUSTOM**  
Once folks believed that eating sausage on New Year's Day would guarantee good health for the coming year. It is the flavor and versatility that make sausage part of current New Year's menus, but the proteins and B vitamins of sausage can help you to feel your best, too.

**DEFINITION**  
Mortadella is an Italian-type Bologna made of finely chopped, cured pork and beef with added cubes of pork fat. It is delicately spiced with garlic, smoked at high temperatures and air-dried. The pieces weigh from four to eight pounds. Serve mortadella in sandwiches and on cold plates. To serve hot, brush barbecue sauce over a one to two-pound cut of mortadella and bake.

**OLD WIVES' TALE**  
Do you know people who won't eat pork? While there are sound reasons for dietary restrictions for people who are ill, fancy rather than fact seems to influence some people into giving up this nutritious meat. The Council on Foods and Nutrition of the American Medical Association lists pork as one of a group of basic foods recommended for daily consumption, even for persons on a weight reduction diet. The council recommends a well-balanced diet chosen from the four basic food groups: The milk group; the meat group; the vegetable-fruit group; and the bread-cereal group. In the meat group, the American Medical Association lists: Beef, veal, lamb, pork, poultry, eggs and fish.

**COLD CUTS FOR BUFFET**  
If you've envied the hostess who entertains with ease and poise, here's a hint to help you plan a party with a minimum of work. Serve a handsome platter of cold cuts. It's fun for the guests to choose their favorite meats, and it's an easy solution for you.

When selecting an assortment of ready-to-serve meats, keep these four points in mind. Choose meats which:  
1. Contrast in color, such as head cheese and Bologna.  
2. Contrast in flavor, as jelly-bell tongue and salami.  
3. Contrast in size and shape as jelly-bell tongue and summer sausage.  
4. Contrast in texture, as liver sausage and spiced ham.

Arrange the meat prettily on your handsome tray or platter and then relax. The main part of your dinner is ready.

**Raisinable Shorts**  
Raisin Meringue Kisses: A perfect party cookie! To make kissies heat 2 egg whites until frothy. Add 1/2 cup sugar, beating until stiff. Fold in 1 cup chopped raisins, 2 tablespoons chopped candied cherries, and 1/2 teaspoon almond extract. Drop by tablespoons onto fat covered baking sheet. Bake 10 to 15 minutes in 250 degree oven.

**Piquant Raisin Sauce**: Serve this flavorful sauce hot over ham. Mix together 1/2 cup dark seedless raisins, 1/2 cup currant jelly, 1/2 cup pineapple juice, 1 tablespoon cornstarch and 1/2 teaspoon dry mustard. Cook over low heat, stirring, until sauce clears. It's enough for six servings.

**Raisin Bush Puppies**: Pork is a perfect accompaniment for these crispy mealtime fritters. Mix together 1 cup cornmeal, 1/2 cup flour, 1/2 teaspoon baking powder, 1/2 teaspoon salt and 1/2 cup dark seedless raisins. Stir in 1 beaten egg combined with 1/2 cup milk, stirring just to moisten flour. Drop by teaspoons into fat heated to 375 degrees; brown lightly, turning once. Makes about 20 puppies.

**The Finest Holiday Meats Sold Anywhere!**  
SERVE THE FINEST WITH MORE MOIST WHITE MEAT  
Swift's Empire or Nulaid Esquire BROAD BREASTED

**TURKEYS** 33<sup>c</sup> lb.  
FANCY YOUNG TOMS 16 to 22 lb. Average

**HAMS** 43<sup>c</sup> lb.  
ARMOUR STAR - Fully Cooked, SHANK HALF  
USDA GOOD CHUCK STEAK 49<sup>c</sup> lb.  
PALACE THIN-SLICED SLICED BACON 2: 98<sup>c</sup>

**POT ROAST** 39<sup>c</sup> lb.  
USDA GOOD - ALL BLADE & 7-BONE CUTS ROUND BONE CUTS 49<sup>c</sup> lb.

**FRESH TURKEYS** 39<sup>c</sup> lb.  
ESQUIRE TOMS 16-22 Lb. Average

**BONELESS HAMS** 73<sup>c</sup> lb.  
ARMOUR STAR - Fully Cooked, Half or Whole CENTER CUTS

**GROUND BEEF** 33<sup>c</sup> lb.  
GROUND DAILY  
PORK SAUSAGE Country Style Seasoned Just Right 33<sup>c</sup> lb.

**RIB ROAST** 69<sup>c</sup> lb.  
ALL EXCESS BONE & FAT REMOVED  
SHORT RIBS LEAN & MEATY 29<sup>c</sup> lb.  
BONELESS BEEF STEW Lean Cubes of Tender Beef 69<sup>c</sup> lb.  
SMOKED PICNICS 33<sup>c</sup> lb.  
SWIFT'S PREMIUM - FULLY COOKED

**FRESH PRODUCE** FANCY, RED-RIPE SALAD VARIETY TOMATOES  
Look What Will Buy 10<sup>c</sup> 25<sup>c</sup>

**Apples** 10<sup>c</sup> lb.  
Fancy Red Delicious  
**Apples** 10<sup>c</sup> lb.  
Fancy Golden Delicious  
**Apples** 10<sup>c</sup> lb.  
Sunkist Juice  
**Oranges** 10<sup>c</sup> lb.  
1-Lb. Bag  
**Carrots** 10<sup>c</sup> lb.  
Red Velvet  
**Yams** 10<sup>c</sup> lb.  
Med. Yellow  
**Onions** 10<sup>c</sup> lb.

**CELERY HEARTS** 25<sup>c</sup> Pkg.  
**UNPITTED DATES** 49<sup>c</sup> 1 1/2 LB.  
**MIXED NUTS** 39<sup>c</sup> lb.  
NO PEANUTS

**MIX 'EM OR MATCH 'EM**  
BUTTER CRUST BREAD Lb. 19<sup>c</sup> Loaf  
PRUNE CAKE BUTTERMILK 8-INCH 2-LAYER \$1.19  
CHEESE BORDEN'S AMERICAN SWISS, PIMENTO, CHATEAU 6 OZ. PKGS. 4 FOR \$1



**GREEN STAMPS**  
GIVE A FOOD GIFT CERTIFICATE FROM OREGON FOOD

**MIX OR MATCH**

APPLESAUCE	Payette Valley No. 303	7/S1
TOMATOES	Blue Sky No. 303	7/S1
SPINACH	Blue Sky No. 303	7/S1
GREEN BEANS	Rose Valley No. 303	8/S1
PEAS	Cottage No. 303	8/S1
SPINACH	Del Monte No. 303	6/S1
PEACHES	Del Monte No. 303	5/S1
GREEN BEANS	Fav-R-Pac No. 303	5/S1
PINEAPPLE	Typhoe Sliced No. 2	4/S1
ASPARAGUS	Dew Drop All Green No. 300	4/S1
YAMS	Hume No. 2 1/2	4/S1
FRUIT COCKTAIL	Del Monte No. 303	4/S1
APRICOTS	Blue Sky No. 2 1/2	4/S1
TOMATOES	Blue Sky No. 2 1/2	4/89c
TOMATO SAUCE	Del Monte 8-oz.	11/S1

**Bakery Delights**  
OREGON FOOD FRUIT CAKES THE MOST DELICIOUS YOU'VE EVER TASTED 1 & 2-lb. Sizes  
For Your Christmas Breakfast! CALIFORNIA BUTTER HORNS 329<sup>c</sup> FOR  
MINCE PIES 59<sup>c</sup> Deep - 8-in.  
BUTTERMILK PRUNE CAKE 8-INCH 2-LAYER \$1.19

**NEW! Kellogg's CROUTETTES**  
HERB SEASONED STUFFING CROUTETS  
Makes Perfect Old-fashioned Stuffing Quick and Easy 3 7-OZ. PKGS. \$1.00

**CHEESE** BORDEN'S AMERICAN SWISS, PIMENTO, CHATEAU 6 OZ. PKGS. 4 FOR \$1

FOOD BARGAINS FOR YOUR

WE WILL BE CLOSED Christmas Eve at 6:00 P.M. ALL DAY CHRISTMAS DAY

**Merry Christmas DINNER**

Ocean Spray '300' CRANBERRY SAUCE 19<sup>c</sup>  
NALLEY'S Potato CHIPS 49<sup>c</sup> Reg. 69c Bag  
MONTE BELLO GEM RIPE OLIVES 19<sup>c</sup> NO. 1 TALL TIN

**BUTTER** 59<sup>c</sup> Lb.  
CRATER LAKE  
LARGE AA DOZ. 49<sup>c</sup>  
FARM FRESH EGGS 49<sup>c</sup>  
MAXWELL HOUSE COFFEE \$1.17 2 lb. tin

**BREAD** 387<sup>c</sup> FOR  
OREGON FOOD 22 1/2-oz. Loaf

**CANNED MILK** TALL TINS 10<sup>c</sup>  
VARIETY VALUES-OREGON FOOD NO. 2

ANGEL HAIR Box 19<sup>c</sup>  
CHILDREN'S PLAY TV RADIO \$2.50  
TOOL SET \$3.25  
REX RED WAGON \$6.00  
BARBIE & KEN'S HOT ROD \$6.99  
ROAD RACE SET \$10.05

FOR THE WHOLE FAMILY  
CHILD'S Phonograph \$12.25  
Lullaby Baby CRYING DOLL 75c  
TINY CHATTY BABY \$8.99  
PEBBLES DOLL \$8.97  
NANCY NURSE AND BED \$11.25

TICKLES The Doll That Laughs & Cries \$8.75  
TINY KISSY DOLL \$8.99  
ELECTRIC RIFLE RANGE \$15.98  
SHUGGLE SOFTEE DOLL NOW ONLY \$4.00

U-HAUL SET \$1.75  
TEENIE DOLL \$3.25  
LIONEL TRAIN SET \$21.00  
SYLVANIA FLASH BULBS AG 1 \$1.09 PRESS 25 \$1.39 PRESS 25B 1.69  
M-2 \$1.19 M-2B \$1.39  
CHATTY STROLLER \$6.75  
Chatty 9-Way BUGGY SET \$12.99

ETCH-A-SKETCH Fascinating For Everyone \$2.55  
DIAPER BAG SET 1.65

**Crater Lake TUN FOOD**  
RICH, THICK CHRISTMAS EGG NOG 59<sup>c</sup>  
TOM & JERRY BATTER PINT 80<sup>c</sup>

**NEHI PARTY PAC MIX** 5 QUARTS \$1

**JELLO** 6 FOR 59<sup>c</sup>  
**COPPER MOLDS** 98<sup>c</sup> to 1<sup>98</sup>

**POWDERED OR BROWN SUGAR** 3 FOR 29<sup>c</sup> Lb. CARTON

**CRATER FREEZE** 1/2 GAL. 49<sup>c</sup>  
**CHRISTMAS PAK HARD CANDY** 2 LB. BAG 69<sup>c</sup>

**MINIATURE MILK CHOCOLATES** 98<sup>c</sup> POLKA DOT - BOX  
DERAN'S BOXED ASSORTED Chocolates 3 LB. \$2.49 3 BOX

**SHRIMP** 3 CANS \$1 TINY  
**FROZEN FOOD SALE** STOCK YOUR FREEZER NOW!

**MINCE & PUMPKIN PIES** 3 FOR \$1  
ROSEDALE FRUIT PIES 20 Oz. YOUR CHOICE  
MORTON CREAM PIES 14 Oz.

**ORANGE JUICE** 6 oz. 5 FOR \$1.00  
**SEA BREEZE FISH STIX** 4 FOR \$1

**Oregon FOOD STORES**  
If You're Not Shopping Here You're Spending Too Much!  
We Reserve The Right To Limit 4430 South 6th • 1315 Oregon Ave. Astoria and Shasta Way

Prices Effective Through Sunday, Dec. 29, While Quantities Last  
STORE HOURS: SUNDAYS & HOLIDAYS 10 a.m. to 7 p.m. WEEKDAYS 9 a.m. to 8 p.m.

**Pork Patter**  
No matter how fresh pork is prepared, it is important to remember that it always should be cooked until well-done. This way you can be sure the meat is entirely free of danger from trichinosis. A meat thermometer in pork roasts takes away any guesswork in determining when pork is done. Roast pork at a constant low temperature of 325 degrees F. until the internal temperature shown on the meat thermometer is 195 degrees F. The low temperature means more food value, better flavor, more servings per pound, and a cleaner oven.

Many like to braise pork chops to assure moist, well-done meat. After meat has been browned, add seasoning and a small amount of water—no little as 1/4 cup is usually enough. Cover pan tightly and simmer over low heat until meat is tender. Remove lid during last few minutes of cooking.

Pork sausage patties should be browned lightly in a heavy skillet. Reduce heat and cook slowly until well-browned, about 15 minutes.

Start pork links in a cold skillet with 2 or 3 tablespoons water. Cover pan and simmer over low heat for five minutes. Remove cover, drain and continue cooking over low heat until well-browned and thoroughly cooked. Do not puncture skins.

**SWEET AND SOUR PORK**  
1 1/2 lbs. lean pork shoulder steak, cut in strips 2 inches long, 1/2 inch wide  
2 tablespoons fat  
1 cup water  
1/4 cup brown sugar  
2 tablespoons cornstarch  
1/4 teaspoon salt  
1/4 to 1/2 cup vinegar  
1/4 cup pineapple juice  
2 tablespoons soy sauce  
1/4 cup green pepper, cut in strips  
1/4 cup thinly sliced onion, cut in strips  
1 No. 2 can pineapple chunks (drained)

Brown pork slightly in hot fat. Add water, cover, and cook slowly until tender, about 90 minutes. Combine the brown sugar, cornstarch, salt, vinegar, pineapple juice and soy sauce. Mix. Cook until slightly thick, stirring constantly. Pour over hot, cooked pork; let stand at least 10 minutes. Add green pepper, onion and pineapple chunks, and cook only 2 or 3 minutes. Serve with hot, fluffy rice or noodles.

**COOKING TIPS**  
ADD ZEST  
Ripe olives and cheese add zest to this vegetable dish. A good go-along with broiled beef patties or meat loaf. Slice thinly sliced onion and green pepper rings in butter until tender-crisp. Add ripe olive wedges and a generous portion of shredded Cheddar cheese. Cover and melt cheese over low heat.

**SWEET GIFT**  
What could be easier and tastier for gift-giving than old-fashioned stuffed dates? Blend 2 cups sifted powdered sugar, 2 tablespoons butter and about 2 tablespoons orange juice or Sherry wine. Stuff into pitted fresh California dates. Decorate with candied ginger strips, cherries, orange peel or nuts. Fill apothecary jars, brass trays or pretty baskets with the date delicacies and wrap in bright Christmas trimmings for a thoughtful, welcome gift.

**COLORFUL TOUCH**  
Ring your holiday bird with a gay garnish of golden peach cups and spiced crab apples. Brush drained, canned cling peach halves with a little of their syrup, lightly dust with ground cinnamon and cloves. Broil until heated through. Pop a spiced crab apple into each peach half and arrange around turkey, duck or goose.

**QUICK SALAD**  
On busy days, fix an easy, nourishing salad of cottage cheese, grapefruit sections and California avocado wedges for lunch. Contrast the mellow avocado flavor with mellow rye wafers.

**HOLIDAY FOOD**  
Have a holiday hors d'oeuvre to make ahead of time and chill. Blend 1 package (8 oz.) cream cheese, 1/2 cup chopped ripe olives, mayonnaise to moisten and salt to taste. Remove rind from 6 slices large salami. Put 3 salami slices together with cheese-olive filling club-sandwich fashion; repeat with remaining salami slices and filling. Chill thoroughly. At serving-time, cut into cubes with a sharp knife and serve on picks.  
**SALTY BEAN CASEROLE**  
One hot and hearty vegetable dish can be the mainstay of a light meal. Drain a can of blue lake green beans and mix the bean liquid with a can of condensed cream of mushroom soup. Layer the sauce in a casserole with the beans and chunks of parboiled eggplant, ending with sauce. Sprinkle with grated Parmesan cheese. Bake in 350-degree (moderate) oven until eggplant is tender.