

Round Steak Spanish Style

"Ole," the Spanish shout when something strikes them as being especially fine. Your family will shout "Ole" when you serve them round steak, Spanish style. Flavorful round steak takes on new taste appeal prepared this way. The unique flavor is due to a skillful blending of celery, onion, tomatoes, stuffed olives, garlic salt and red wine vinegar with round steak. Long, slow cooking makes the beef juicy and fork-tender.

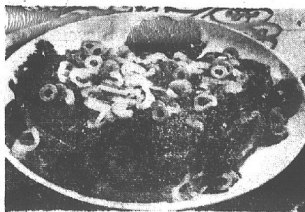
Church Burns

PRINEVILLE (UPI) — Fire heavily damaged the Church of Christ Friday night. Pastor Robert Cummings said the damage probably will be in excess of \$5,000. The fire apparently was caused by an electric heater in a front office of the building.

Plan to serve the inexpensive cuts of beef often. Best rump, round, chuck or stew meat may be prepared in scores of interesting ways, and long, slow cooking in the presence of moisture will make these less tender cuts of meat deliciously tender.

ROUND STEAK SPANISH-STYLE
3 pounds boneless round steak, cut 1 1/4 inches thick
1 1/2 cup flour
1 1/2 teaspoon salt
1/4 teaspoon garlic salt
1/4 teaspoon pepper

2 tablespoons shortening
1 cup sliced celery
1 can (8-ounce) tomato sauce
1/4 cup red wine vinegar
1/4 cup sliced, stuffed olives
Combine flour, salts and pepper. Pound seasoned flour into meat on both sides. Brown meat on both sides, in hot shortening turning once. Sprinkle remaining flour mixture over meat. Add onion, celery, tomato sauce and vinegar. Cover; simmer until meat is tender, 2 to 2 1/2 hours. (A small amount of water may be added to pan if needed.) Sprinkle olives over meat 15 minutes before end of cooking time. Yield: 8 servings.



RIGHT TASTY — Round steak, Spanish-style, is tender and flavorful, skillfully blended with aromatic spices, tomatoes, onions and stuffed olives.

Directors OK Paving Plans

Klamath Falls elementary school directors Monday afternoon decided to ask the city government for plans and estimated costs of paving Main Street in front of Ponderosa School.

Say 'Prunes' Please

Back in this century's youth, dried prunes were nearly dehydrated; they were almost hard, and so they required longer preparation. Not so today, since modern processing methods partially cook, plump and pasteurize the fruit. In fact, some dried prunes contain as much as 30 per cent moisture, and they arrive at food stores packed in sealed containers or wraps to preserve their moistness. You'll find them easier to prepare, too.

up on prunes lately, you probably will notice a newcomer to the group—plumped prunes. A rule of thumb for using the various sizes: Small and medium sizes are excellent for where the size and shape of the fruit are not important, cookies, cakes, pies and pudding. The larger sizes are fine for salads, compotes and appetizers where size of the fruit is an important attribute.

To Cook, To Plump Prunes
Boiling Water Method: Cover one pound dried prunes with one quart boiling water. Cover container, cool and refrigerate for 24 hours. The longer the fruit soaks, the plumper it becomes. Juice is light-bodied.

Steaming Method: Turn dried prunes into a colander, cover and set over a pan of boiling water for 30 minutes or more, until plumped. No sirup with this method.

Soak - and Cook Method: Cover one pound prunes with one quart water and soak overnight. Next day bring to a quick boil, then turn down heat and simmer 3 to 5 minutes. Makes a thick, syrupy juice.

Cold Water Method: Turn one pound prunes into a jar or bowl; add one quart cold water. Cover and soak for 24 hours, then refrigerate. Easy way to plump up the prunes you use for baking and such.

Just Cook Method: Add one quart cold water to one pound prunes. Bring to boiling, then reduce heat and simmer for 10 to 20 minutes. For plumper fruit, richer juice, refrigerate overnight in the sirup.

Look, Ma—No Sugar!
Since prunes have been endowed with an abundance of natural fruit sugars, it really isn't necessary to add more sugar. You may, if you wish to perk up the flavor, add a d orange or lemon slices to the fruit while it soaks and simmers. You also may spice up the prunes with stick cinnamon, whole cloves or a bit of candied ginger.

Fryer Parts
FRESH Meaty Parts
Now each member of the family can enjoy their favorite fryer part.

lb. **49¢**

PICNICS
FRESH PORK
Full flavored tender... Fresh pork. A real money-saver too.

lb. **33¢**

Russet Potatoes
U.S. No. 1 All-Purpose
10-lb. Bag

79¢

Safeway!

- | | |
|---|---|
| Beef Sausage Safeway, Handy 1-lb. roll 29¢ | BREADED Shrimp Trophy Brand 8 oz. pkg. 49¢ |
| CORNISH Roasters Shenandoah USDA Grade A. lb. 49¢ | Ground Chuck Extra Lean and Flavorful lb. 59¢ |
| Ham Slices Breakfast Favorite lb. 89¢ | Fresh Oysters Captain's Choice 12 oz. jar 59¢ |
| Boneless Roast Sirloin Tips Tender USDA Choice Beef lb. 88¢ | |

- Low Prices Always
- Peanut Butter** No Made, Save 4c. 18 oz. jar **59¢**
 - Santiam Beans** er Kernel Can No. 303 can **5 for \$1**
 - Quaker Oats** Reg. and Quick 42 oz. pkg. **49¢**
 - Grapefruit Juice** Town House Natural, 46 oz. **3 for \$1**
 - Barbecue Chips** Nalley's Potato Chipt. 5 oz. pkg. **39¢**

BREAD SPECIAL OF THE WEEK

Skylark Fresh Bread

Oatmeal - Butter & Egg Western Farms. 1-lb. 6 1/4 oz. **3 for \$1**

Your Choice

- Pop Corn** Town House, Yellow & White, 2-lb. pkg. **29¢**
- Salad Oil** No Made, Light, delicate, 24 oz. **39¢**
- Instant Coffee** Safeway 6 oz. jar **\$1.09**
- Instant Coffee** MJB 6 oz. jar **\$1.15**
- Lunch Bags** Kitchen Craft Pkg. of 50 **25¢**
- Swiss Cheese** American, or Pimento Safeway, 8 oz. pkg. **3 for \$1**

Special! SAVE 48¢

Grape Juice

Delightfully tantalizing fruit drink

4 \$1

24 oz. btl.

- Hair Spray** Hard-to-hold Hair Spray. You just can't miss it when you Lanolin Plus it. 14-oz. size **66¢** (Plus Tax)
- Shinola Shoe Polish** Black, Brown White **29¢**
- K-2 Spot Lifter** Textile, for all fabrics. 11 oz. **98¢**

- BIRDS EYE FROZEN FOODS**
- FRENCH BEANS** (with Almonds) **SMALL ONIONS** (with Cream Sauce) **GREEN PEAS** (with Mushrooms) **MIXED VEGETABLES** (with Onion Sauce) **RICE & PEAS** (with Mushrooms) **YOUR CHOICE**, Pkg. **39¢**

- | | | |
|---|--|---------------------------------------|
| RAISINS Town House 4-lb. pkg. 98¢ | Prunes 3 lb. 1 | Radishes 3 bun. 25¢ |
| | Cucumbers 2 for 25¢ | Apricots 8 oz. pkg. 59¢ |
| | Peaches Town House 12 oz. pkg. 59¢ | |

- CELERY** California Pascal Crisp green celery Wonderful stuffed with Cheese. lb. **10¢**
- Apples** Extra Fancy Red Dell-flavor 8-lb. bag **\$1**
- Oranges** Sweet and Juicy Navels 8-lb. bag **\$1**

PANCAKE FLOUR Kitchen Craft Buttermilk

10 LB. BAG 99¢

Save 46c

It's Here! Shop Safeway For The All New 1965

GOLDEN SAVINGS CALENDAR

HELP YOURSELF TO THE WORLD'S MOST EXTRAORDINARY GIFTS WITH COUPONS WORTH **25¢**

16,775 EXTRA GOLD BOND STAMPS PLUS **\$15.45** in Cash Savings

Prices effective Thursday, Jan. 28th through Sunday, Jan. 31st at Safeway in Klamath Falls. Open 9 AM to 9 PM daily.

SAFEWAY

NEW BRA-SLIP Printed Pattern

9172
SIZE 10-20
by Marion Martin

New! Sew a sleek, side-slipped bra-slip of crepe, Dacron, cotton to underline knits, shifts, sheaths. Sew separate bra for fine uplift.

Printed Pattern 9172: Misses' Sizes 10, 12, 14, 16, 18, 20. Size 16 bra-slip takes 2 1/2 yds. 36-in.; bra 3/4 yd.

Fifty cents in coin for this pattern—add 15 cents for each pattern for first-class mailing and special handling. Send to: Marian Martin, Herald and News, 402, Pattern Dept., 222 West 10th St., New York, 11, N. Y. Print plainly name, address with zone, size and style number.

350 SPRING DESIGNS plus ONE PATTERN FREE — any as you choose in new Spring-Summer Pattern Catalog. Send now for biggest pattern book bargain ever! Only 50 cents.

Libby's

FLAVOR'S HERE in special Flavor saver can.