

SAFEWAY



Vine-Ripe

Tomatoes

Firm and
Meaty,
Perfect for
slicing.

Lb. 19¢

Summer Squash **2 lbs. 29¢**
Italian

Fancy Dates **1 1/2-lb. Pkg. 49¢**

Yellow Onions **4-lb. 29¢**
Medium—Cooking onion bag

Ripe Bananas Golden Fruit at its best **Lb. 10¢**

Mandarins Zipper Skin Fruit **2 lbs. 39¢**

Avocados California Fuerte ea. **29¢**

Papayas Fresh Hawaiian fruit ea. **39¢**

Fresh Corn **3 Ears 35¢**

Fresh Hawaiian

Pineapple

Large Size Each **49¢**

Mushrooms Local Grown Large—Brown **Lb. 59¢**

Celery Hearts Waldorf Tender and Crisp **pkg. 29¢**

Crisp Carrots Adds flavor to meats and gravies **2-lb. pkg. 29¢**

Foods at their BEST!

• HIGHWAY BRAND •

- Kidney Beans • Garbanzo Beans
- Blackeye Peas

Old favorites at a real saving at Safeway **2 300 cans 29¢**

Pork & Beans Large 2 1/2 can **2 for 49¢**

FROZEN DINNERS

Captain's Choice Scallop (8-oz.)
Haddock (9-oz.) Halibut (10-oz.)

Your Choice 49¢ ea.

Shrimp Dinner Captain's Choice 8-oz. **59¢**

Grape Drink Cragmont Brand 48 oz. can **3 for 89¢**
Apple Juice Town House finest quality 48 oz. **39¢**
Grape Juice Tea Garden 24 oz. size **39¢**
Pineapple-Grapefruit Leland 29 oz. size **4 for 1**
Prune Juice Town House flavor rich 24 oz. **37¢**
Grape Drink Empress fresh flavor 22 oz. **3 for 1**
Orange Juice Town House 48 oz. can **55¢**
Apricot Nectar Town House 48 oz. can **49¢**
Orange Drink Cragmont 48 oz. can **3 for 89¢**
Canned Beverages Cragmont 12 oz. can **6 for 59¢**

Instant Fels **79¢**
Cinnamon Rolls Mrs. Wright's 9 1/2 oz. pkg. **29¢**
Zippy Relish Hot Dog or Burger 12 oz. **29¢**
Sandwich Spread Nu Made 24 oz. jar **49¢**
Cragmont Beverages Fruit Flavored Salsas Baking 24 oz. **53¢**
Westag Vanilla Flavored 16 oz. jar **39¢**
Med. Grain Rice Town House 2-lb. pkg. **59¢**
Small White Beans Town House 2-lb. pkg. **39¢**
Split Peas Town House, Yellow and Green 2-lb. pkg. **29¢**

Gelatins
Dill Pickles
Cake Mix
Tomato Sauce
Mayonnaise
Toilet Tissue

Jell-well—Black Cherry 3 oz. **5¢**
Raspberry, Cherry, Lime pkg.
Strawberry, Orange, Lemon

Zippy Fresh pack 22 oz. **29¢**
Zesty and Spicy jar

Mrs. Wright's 19 oz. **25¢**
Lemon, White, Spice pkg.
Yellow, Devil Food

Town House 8 oz. **4 for 29¢**
can

Nu Made 24 oz. **39¢**
Creamy-smooth jar
Creamy-rich

Truly Fine 3 **12 \$1**
White—Pink 4-roll
Aqua—Yellow pkgs. or rolls

SHORTENING
Royal Satin 3-lb. can **69¢**
Guaranteed Quality Shortening

PANCAKE MIX
Kitchen Craft 10-lb. **99¢**
Great for Waffles tool pkg.

APPLE JELLY
or Mint Apple Jelly 10-oz. jar **4 \$1**
Empress Pure Flavor

TABLE SYRUP
Pack Train 22 oz. **3 \$1**
Sunny Hearty btl.
Maple Flavor

Town House, Med., whole, sliced 303 can **2 for 35¢**
Fancy Beets
Town House, Vitamin rich 303 can **2 for 29¢**
Spinach
Town House, Perfect with Pork 303 can **2 for 29¢**
Sauerkraut
Town House, Florida Fruit 303 can **2 for 29¢**
Grapefruit 303 can **24¢**



IT'S SMART
Bufferin 81 100 **99¢**
Glo-Coat 46 cc. **1.59**
Modern Drug for Relief of Pain Johnson Floor Wax Self-polish

SAVE GOLD BOND STAMPS!
Time to start saving now for these all-important dates ahead—Graduations—June Weddings—Birthdays. Shop Gold Bond Gift Catalog.

Prices effective Thursday, Feb. 11th thru Sunday, Feb. 14th at Safeway in Klamath Falls. Open daily 9 a.m. to 9 p.m.

Pep Menus With Apples

Serve Fresh Apple Pancakes with pork sausages, and a dollop of sour cream, for a more - than - routine breakfast. The batter may be prepared the night before, then the apples and egg whites are added just before cooking. The Apple Orchard Bread includes whole wheat flour as well as fresh Winesap flavor—producing a hearty, tasty change from every-day toast. Prepare enough of the Baked Apple Halves to brighten breakfast. They're a flavorful balance to any meat roast.

FRESH APPLE PANCAKES

2 cups flour
2 tablespoons sugar
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
4 teaspoons baking powder

1 large egg (or 2 small)
2 1/4 cups fresh milk, or reconstituted dry skim milk
1/4 cup shortening (melted) or cooking oil
1 cup Washington apple, grated

Sift the dry ingredients together. Separate the egg. Beat egg white until stiff and the yolk until creamy. Add the milk to the beaten egg yolks. Stir in the melted shortening. Quickly stir in the sifted dry ingredients and beat until smooth with a hand beater or electric mixer. Fold in the beaten egg white and the grated apple. Heat a heavy frying pan or griddle; oil it slightly with vegetable oil or shortening. Then drop the batter by generous tablespoons on the griddle and fry on both sides. When golden brown on one side and full of bubbles, turn to cook the other side. Serve with apple syrup or dust with powdered sugar. Serves 6.

APPLE ORCHARD BREAD

1 1/2 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon soda
1 teaspoon salt

1 1/2 cups whole wheat flour
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 cup chopped nuts
1 cup Washington Winesap apples, chopped, peeled
1/2 cup seedless raisins
1 egg, slightly beaten
1 cup brown sugar
1 1/4 cup buttermilk or sour milk
2 tablespoons melted shortening

To sift all-purpose flour, add baking powder, soda, salt, cinnamon and nutmeg. Sift again and add whole wheat flour, apples, chopped nuts and raisins. Mix well. Add brown sugar, milk and melted shortening to slightly beaten egg. Pour into four mixture, and stir just enough to moisten dry ingredients. Do not beat. Turn into greased loaf pan, about 9 1/2 x 5 x 3 inches, and bake in a moderate oven, 350 degrees F., about one hour.

BAKED APPLE HALVES

4 Washington Winesap apples
1/4 cup marmalade (grapefruit or orange)
8 teaspoons brown sugar
1 teaspoon cinnamon
1 cup orange juice (fresh frozen, or canned)

Wash apples, cut in half lengthwise, and core; place in shallow pan. Fill apple centers with marmalade. Sprinkle a teaspoon of brown sugar and pinch of cinnamon over each apple half. Pour orange juice around and over apples; bake in a 375 degree F. oven for 30 to 40 minutes, basting occasionally.

CHERRY PARFAIT

NEW YORK (UPI) — Three ingredients and about as many minutes make cherry pudding parfait.

Prepare 1 (3 1/2-ounce) package of instant vanilla pudding mix as label directs. Stir in 1/4 cup of miniature marshmallows. Drain 1 (1 pound) can of pitted dark sweet cherries, reserving syrup for later use in fruit punch. Divide cherries among 4 parfait glasses, reserving 4 cherries for garnish. Add pudding and reserved cherries. Chill. Makes 4 servings.

FLAVOR'S HERE
in special
flavor-saver cans!



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