

**MARY WISE**



THIS DESSERT FROM Switzerland is made with apples. Serve it plain or with whipped cream.

**MAKE APFELBROISI**  
**Borrow from Abroad for Apple Dessert**

Apfelbroisi is a dessert! You make it with apples, and if you live in Switzerland, in the canton of Basel, you make it often as a family dessert. This time of year, when apples are plentiful, we suggest that you borrow a bit of Switzerland and make Apfelbroisi for your family.

- APFELBROISI**  
16 slices firm, day-old bread  
1 cup Mazola corn oil margarine  
4 firm, medium apples, pared, cored and thinly sliced  
¼ cup raisins  
2 tablespoons sugar
- Remove crusts from bread, then cut slices into 1-inch cubes. Melt margarine in skillet; add bread and cook, turning constantly with spatula, until toasted. Add apples; toss lightly. Cover, and cook over low heat 15 minutes. Add raisins and sugar; toss. Cover and cook 30 minutes, tossing occasionally. Serve warm with whipped cream, if desired. Makes 8 servings.

**Sweets Make Appealing Winter Fare**

Sweet potatoes are a winter vegetable rich in the source of vitamin A and a good provider of food energy. To preserve the maximum of nutrients, cook sweet potatoes in their jackets. When cooked this way, the thin skin is easily removed and it takes with it less of the goodness underneath.

**Scalloped Sweet Potatoes**  
Place alternate layers of sliced, cooked sweet potatoes and sliced raw apples in buttered baking dish. Sprinkle apple layers with sugar and a little salt; dot with butter. Add just enough hot water to cover bottom of dish. Bake covered at 375 degrees for 30 to 40 minutes or until apples are tender.

If desired, uncover dish for last 15 minutes of cooking and top with crushed dry cereal mixed with a little butter.

**Variations**  
Used peeled orange slices, cranberry sauce, whole fresh grapes or sliced fresh pears in place of the apples. With pears or grapes, use brown sugar instead of granulated sugar. Top with bread crumbs and bake 20 to 30 minutes. For a main dish, use chopped ham in place of the apples. Omit sugar and bread crumbs. Bake until hot through. For a different flavor, use chopped roasted peanuts instead of apples. Omit butter and crumbs and if nuts are salted, omit salt. Bake 20 to 30 minutes.

**Sour Cream Adds Spark to Entree**

Meat dishes with sour cream sauce take on an air of elegance. When pork tenderloin is prepared this way you have an entree you will proudly serve any time. Just remember that to prevent curdling, sour cream requires no cooking—just heating.

- PORK TENDERLOIN SOUR CREAM GRAVY**  
6 to 8 pork tenderloin patties  
¼ cup flour  
3 tbs. drippings  
1 tsp. salt  
¼ tsp. pepper  
2 tbs. chopped onion  
2 tbs. water  
2 tsp. flour  
¼ cup milk  
1 cup dairy sour cream  
1 tsp. Worcestershire sauce  
1 tbs. chopped parsley  
¼ tsp. sage
- Dredge meat in flour; brown in drippings. Pour off drippings. Season meat with salt and pepper. Add onion and water. Cover tightly and cook slowly 45 minutes. Remove meat. Stir in flour. Add milk and cook, stirring constantly, until thickened. Stir in sour cream, Worcestershire sauce, parsley and sage. Cook until just heated through. Serve with meat.

**MIX AND COAT FOR PERKY FRENCHIES**

French fries never had it better flavor-wise than as presented here.

**SESAME-TOASTED FRENCH FRIES**  
1 pkg. frozen French fried potatoes  
1 tbs. butter  
2 tsp. instant minced onion  
2 tsp. sesame seeds  
2 tbs. grated Parmesan cheese

Salt to taste  
Heat potatoes according to package directions. Melt butter over low heat; add onion and sesame seeds. Cook over low heat, stirring constantly until onion and sesame seeds are toasted. Add mixture to hot cooked potatoes; sprinkle with cheese and salt. Toss gently until potatoes are coated.



**COOKIE CORNER**

The family is bound to deplete this supply of cookies for they are so good but cookies are for eating!

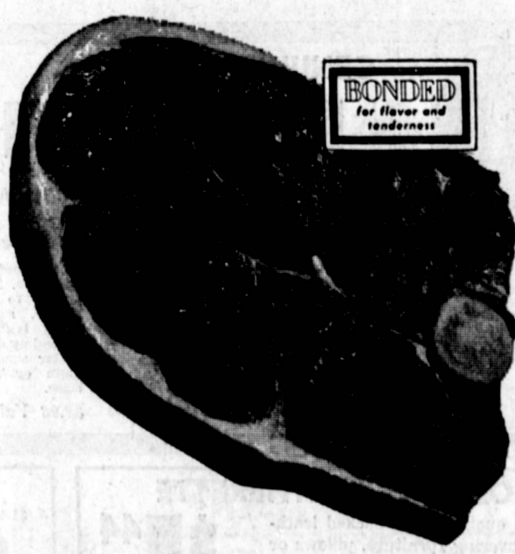
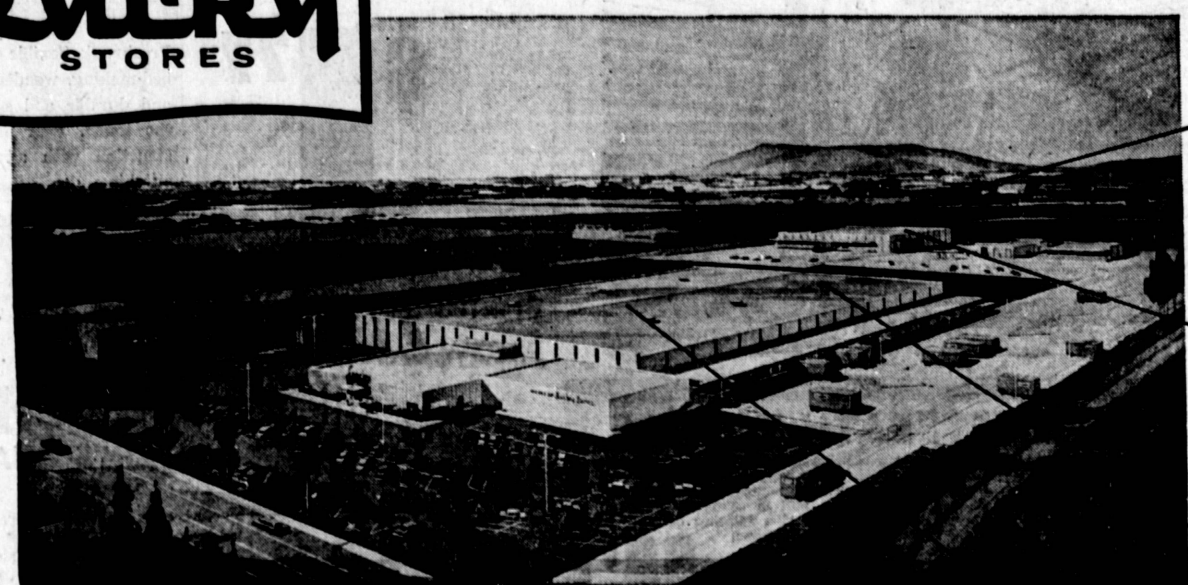
**GINGER DATE CRISPIES**  
2 cups fresh dates  
½ cup shortening  
½ cup butter  
½ cup brown sugar, packed  
2 eggs  
2 cups sifted flour  
½ tsp. salt  
½ tsp. baking powder  
1 tsp. vanilla  
¼ cup semi-sweet chocolate pieces  
¼ cup candied ginger, chopped

Cut dates into small pieces. Cream shortening and butter well; beat in brown sugar. Beat in eggs until light. Sift flour, salt and baking powder together. Stir into butter mixture. Stir in vanilla, date pieces, chocolate and ginger. Drop by teaspoonfuls onto greased cookie sheet. Flatten cookies with bottom of glass dipped in sugar. Bake at 350 degrees 12 to 15 minutes, until golden brown. Makes about 4 dozen cookies.

**NEW WAREHOUSE SALE!**

**ACRES 'N ACRES**

WE'RE CELEBRATING THE GRAND OPENING OF OUR NEW M



**LUCKY BONDED OR USDA CHOICE ROUND STEAK 73¢ lb.**

Every Lucky-Hiram's bonded round steak is cut from the center of the round. From the finest Lucky bonded or USDA choice grain fed beef. Every round is carefully selected according to our rigid specifications for this outstanding "Acres 'n Acres of Values Sale" each round has that bright pink "blossom" that assures you it's freshly cut . . . It's tender juicy flavor is sure to please everytime! And remember you pay no more than for ordinary meat.

**RUMP ROAST 73¢ lb.** Lucky Bonded or USDA Choice  
Freshly cut . . . so easy to carve . . . delicious to eat

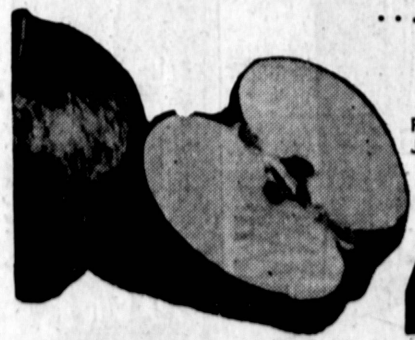
**GROUND ROUND 73¢ lb.**  
Tender lean pieces of succulent beef . . . loaded with natural flavor.

- SLICED BACON** 2-lb. pkg. 1.05 53c  
Lucky—Every slice is especially nice.
- ACRES OF DELICATESSEN VALUES**
- FRANKS** lb. 53c  
Farmer John . . . All meat.
- MARIA'S PIZZA** 16-Oz. 73c  
Chili or cheese . . . easy to prepare.
- TURKEY WHITE MEAT** 3 1/2-oz. pkg. 39c  
Leo's . . . Delicious for the white meat turkey lovers
- LEO'S MEATS** Turkey Dark Meat 3 1/2-oz. 35c  
Chipped Beef, Ham, Corned Beef, Beef Thins

- TOP ROUND STEAK** lb. 89c  
The best part of the round . . .
- ROUND STEAK BONELESS** lb. 85c  
Absolutely no waste . . . Genuine boneless round.
- SIRLOIN TIP STEAK** lb. 89c  
The very best yet costs you less.
- SIRLOIN TIP ROAST** lb. 85c  
Genuine boneless . . . Lucky Bonded or USDA choice
- E-Z CUT CUBE STEAK** 98¢  
Ideal for quick steak sandwich.

- FRESH PICNIC SHOULDER** lb. 33c  
Glistening pink with freshness . . . Rich nutty flavor.
- BABY BEEF LIVER** lb. 49c  
Sliced . . . serve broiled with bacon or onion.
- FRESH SPARE RIBS** lb. 49c  
Small sizes . . . for a flavorful meal of ribs.
- HAM SLICES CENTER CUT** lb. 98c  
Sliced thick or thin according to your choice.
- HALIBUT STEAK** lb. 69c  
Sliced . . . Firm meat white fish . . . It's so tasty.

. . . Acres 'n Acres of Values! . . . Fresh Fruits and Vegetables!



**APPLES**  
Fancy Red Delicious . . . Sweet, Juicy, fine grained and firm.

**4 lb. Cello Bag 39¢**



**BANANAS**  
Special low price for our "Acres of Values Sale"!

**2 lbs. 25¢**

**CARROTS** lb. cello 3 for 25c  
Young firm and fresh! . . . in sanitary film bags!

**BROWN ONIONS** 3 lbs. 14c  
For extra zest and wonderful flavor.

**SALAD and SLAW** cello pkg. 2 for 19c  
Pre-cut garden fresh vegetables.

**RUTABAGAS** lb. 9c  
Mild sweet flavor . . . tender roots.

**BANANA SQUASH** lb. 5c  
Thick meat . . . excellent quality!

**BUTTERNUT SQUASH** 7c  
Delicate flavor . . . delicious to bake!

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| <b>COLGATE AJAX CLEANER</b><br>28-oz. Bottle 73c | <b>COLGATE AJAX CLEANSER</b><br>14-oz. can 2 for 33c | <b>COLGATE SANDWICH BAGGIES</b><br>25 ct. Pkg. 43c | <b>COLGATE FAB DETERGENT</b><br>Large Pkg. 30c | <b>FLORIENT AEROSOL</b><br>5 1/2-oz. can 79c | <b>COLGATE VEL LIQUID</b><br>22-oz. Bottle 55c |
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**NEW PRO**

Mammoth scientific rooms insure absolute . . . A vast fleet of vegetables and stores in pre-dawn . . . ness that counsil

**NEW DE**

Large varieties of cold meats from this huge dis . . . and lower prices . . . Come in . . . price . . . Find mean to you!

**NEW NON**

Now an . . . Sundries . . . Hea . . . the most advance . . . every savings me . . . more at lucky's.

**NEW BRO**

Super-shippers w . . . ings the will hav . . . acre distribution . . . methods of distri . . . outstanding value . . . and trust . . . G . . . Chip . . . too!

**M.J.B. C**

- DOLE JU**  
Pineapple . . . Orange
- PINAP**  
Dole's sliced . . . fresh
- FRUIT C**  
Dole's . . . for fine
- PINAP**  
Dole's . . . Flavor
- STAR KI**  
Chunk . . . light
- BLEND**  
Harvest . . . pineap
- POTATO**  
WHOLE . . . Harvest
- TOMAT**  
Harvest . . . Pe
- FROZEN**  
Pictsweet . . . Flav
- MEAT**  
Birds Eye . . . Chic
- TOLET**  
Northern . . . In th
- THINFL**  
1-lb. box Pacific
- BABY**  
Swift's . . . Feeding
- SOUP**  
Lipton Chicken No
- CAT FO**  
Cale . . . Satisf
- COOKI**  
Langdon . . . Fig B
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THUR