PRESS-HERALD Frenness You Can See and Taste With Foods Co. Frying Chicken This Week • Try This Menu Tip From Foods Co. A New Way To Serve Chicken! CHICKEN TOMATO GRILL ANY CHICKEN RECIPE broiled-fryer chicken, cut in serving pieces Paprika teaspoon salt, divided 4 teaspoon pepper, divided 2 tomatos, halved 1 small onion, finely chopped 1 shellspoon chopped parsley TURNS OUT BETTER WITH A FARM-FRESH

> Chicken . . . what fun! Take it on a picnic or pack a snack for motor trips with crispy fried chicken. No other food gives so much pleasure, yet costs so little. Foods Co. fryers are best because they are all California grown.

FOODS CO. FRYER . . .

California

Grown

USDA GOT. INSPECTED SPIT OR QUARTERED

-11-1

Foods Co.

UPERMARKETS

ALL JEGS, WINGS, BREASTS & THIGHS NO NECKS, BACKS OR GIBLETS

BEST OF THE

YERS

TURK & MECK FRESH FROZEN

VEAL

CUTLETS

USDA CHOICE STEER BEEF BLADE CIT BONE-IN

BREADED

PLAIN

BROILERS С

USDA OVT. INSPECTED BLEASTS, THIGHS &

DRJMSTICKS Freh FRYERS 59

LINCASTER FARMS ROASTING CHICKENS

CALIF. 49 USDA GOVT. INFECTED FRESH

FRYE LEGS STICK AND THIGH 551b

JOSEF'S OL' FASHIONED PASTRAMI



USDA CHOICE

BONELESS

SWISS STEAK

69

GROUND FRESH HOURLY GROUND ROUND

USDA CHOICE BONELESS

ROUND STEAK

2

USDA CHOICE

BONELESS

RUMP

ROAST

WASTE

USDA CHOICE BONELESS

BEEF

STEW

BONELESS

BEEF

STEAKS

CUBE . TOP ROUND . SIRLOIN TIP

•

lb

Full Cut

I teaspoon salt, divided I tablespoon chopped parsley Remove rack from broiler pan and line with aluminum foil. Place solt and pepper. Turn temperature control to (1960° F.) and broil 30 solt and pepper. Turn temperature control to (1960° F.) and broil 30 solt and pepper. Turn temperature control to (1960° F.) and broil 30 solt and pepper. Turn temperature control to (1960° F.) and broil 30 solt and pepper. Turn temperature control to (1960° F.) and broil 30 solt and pepper. Turn temperature control to (1960° F.) and broil 30 solt and remaining salt and pepper. Broil 15 to 30 minutes longer. At last 10 minutes cooking time, place tomato halves in broiler pan; sprinkl minutes cooking time, place tomato halves in broinon. To serve, spoon pan juices over tomato and chicken. Sprin-kle tomatoes with chopped parsley. YIELD 4 servings, 225 colories

Tested and approved by National Broiler Council

USDA GOVERNMENT INSPECTED

PAN READY

FRESH

FRYERS









C

DUBUQUE'S ROYAL BUFFET

SLICED

1-LB.

ACON

FIRST CALIFORNIA WATERMELONS

SWEET • RED • RIPE

JUNE 8, 1966

