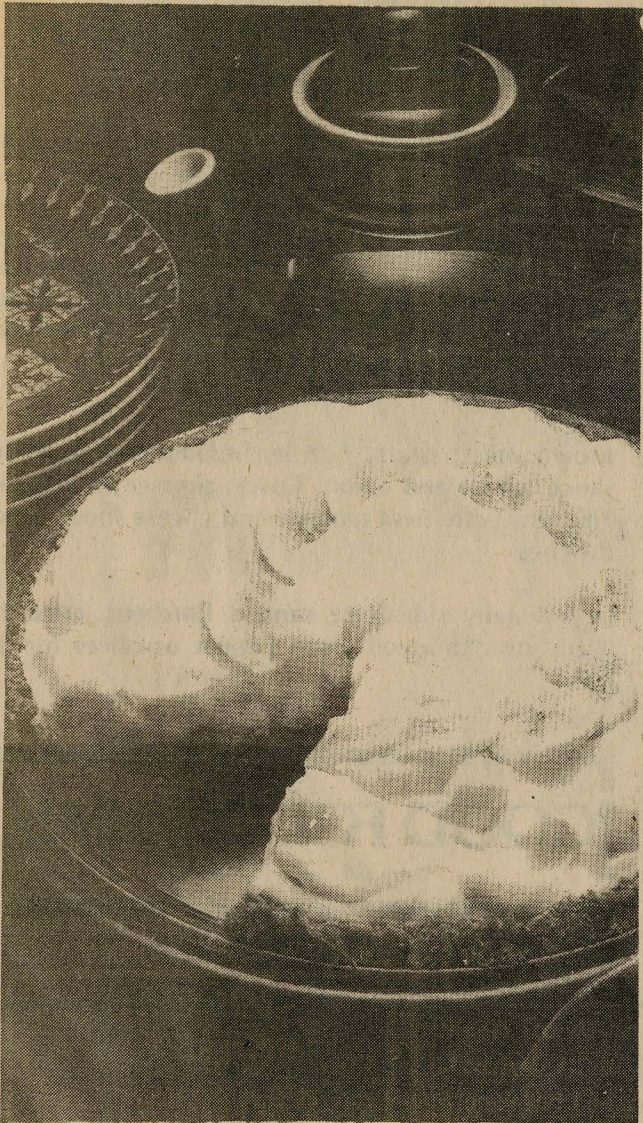


Special Desserts For That Special Dinner



BANANA MALLOW PARTY PIE

A Kraft original that has appeared repeatedly on television commercials and in magazine ads.

- 1 3-1/8 pkg. vanilla pudding and pie filling mix
- 1 1/2 cups Kraft miniature marshmallows
- 1 cup heavy cream whipped
- 2 bananas
- 1 9-inch baked vanilla wafer crust, chilled

Prepare mix as directed for pie filling on package, except using 1 3/4 cups milk. Cover surface of pie filling with waxed paper or transparent wrap; chill. Mix until well blended; fold in marshmallows and whipped cream. Slice bananas into crust. Pour filling over bananas. Chill several hours or overnight.

STRAWBERRY CREAM CHEESE PIE

A glorious strawberry pie with a marvelous cream cheese layer!

- 1 8-oz pkg. Philadelphia Brand cream cheese
- 2 tablespoons milk
- 2 tablespoons sugar
- 1 9-inch baked pastry shell
- 2 pts. whole strawberries
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/2 cup water

Combine softened cream cheese, milk and sugar, mixing until well blended. Spread onto bottom of pastry shell; cover with 1 pint strawberries. Combine sugar and cornstarch in saucepan; gradually add water. Bring to boil, stirring constantly. Cook 1 minute or until mixture is clear and thickened. Halve remaining strawberries; add to cornstarch mixture. Pour over whole strawberries. Chill several hours or overnight.

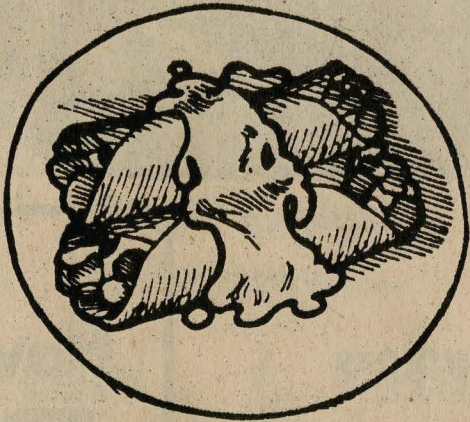
CHEDDAR-CRUST APPLE PIE

Apples and cheese are natural companions. This golden cheddar crust is something special for the spicy apple filling.

- 1 1/2 cups flour
- Dash of salt
- 1/2 cup shortening
- 1 1/2 cups (6 ozs.) shredded Kraft sharp cheddar cheese
- 4 to 6 tablespoons water
- 1/2 cup sugar
- 2 tablespoons flour
- 1/4 teaspoon cinnamon
- 6 cups peeled apple slices
- 2 tablespoons margarine

Combine flour and salt; cut in shortening until mixture resembles coarse crumbs. Stir in cheese. Sprinkle with water while mixing lightly with a fork; form into ball. Divide dough in half. On lightly floured surface, roll one half to 12-inch circle. Place in 9-inch pie plate.

Combine sugar, flour and cinnamon; toss with apples. Place in pastry shell; dot with margarine. Roll out remaining dough to 12-inch circle; place over apple mixture. Seal and flute edges of pastry; cut slits in top. Bake at 425°, 35 minutes.



RINDERROULADEN

A specialty from the Kraft Kitchens in Germany, unique steak roll-ups in tangy Catalina French dressing that flavors and tenderizes the meat as it cooks-an excellent recipe for a slow cooker.

- 2 lbs. lean, boneless round steak, 1/2 inch thick
- 12 carrot sticks
- 6 dill pickle spears
- 3/4 cup Catalina French dressing
- 1 1/4 cups water
- 1 medium onion, sliced

Cut meat into six pieces. For each serving, wrap on piece of meat around two carrot sticks and one pickle spear; secure with picks. Brown in 1/2 cup dressing. Add remaining dressing, water and onion; bring to boil. Cover; simmer 1 hour or until meat is tender. Thicken gravy, if desired. Six servings.

To Make in Slow Cooker: Prepare roll-ups as directed. Place roll-ups, dressing and water and onion in slow cooker. Cover; cook on high setting 4 hours or low setting 8 hours. Thicken gravy, if desired.

HERB RICE

A colorful rice specialty-uniquely seasoned with dill-that can be prepared in advance and reheated just before serving.

- 1 cup thinly sliced carrots
- 1 cup chopped onion
- 1/4 cup Parkay margarine
- 3 cups water
- 2 cups rice
- 2 teaspoons salt
- 1/2 teaspoon dill weed
- Dash of pepper
- 2 tablespoons chopped parsley

Saute carrots and onion in margarine 5 minutes, stirring occasionally. Add water, rice, salt, dill weed and pepper; bring to a boil. Cover; simmer 20 to 25 minutes or until rice is tender. Stir in parsley. Eight to ten servings.

ZUCCHINI STICKS AU GRATIN

New way with an old-favorite-parmesan makes the flavor difference.

- 4 medium zucchini, cut into julienne sticks
- 1/4 cup Squeeze Parkay margarine
- Salt and pepper
- 1/2 cup dry bread crumbs
- 2 tablespoons grated parmesan cheese

Stir-fry zucchini in margarine until crisp-tender. Season to taste. Stir in combined crumbs and cheese; heat thoroughly. Four to six servings.

TURKEY & WILD RICE SALAD

- 2 1/2 cups water
- 1 package (6 oz.) Original Long Grain & Wild Rice
- 2 cups cut-up cooked turkey
- 1/4 pound fresh mushrooms, quartered
- 1 cup firmly packed spinach leaves, cut into thin strips
- 2 green onions with tops, sliced
- 1/2 cup dry white wine
- 1/4 cup vegetable oil
- 2 teaspoons sugar
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 10 cherry tomatoes, halved

Combine water and contents of rice and seasoning packets in medium saucepan. Bring to a boil. Cover and simmer until all liquid is absorbed, about 25 minutes. Transfer to large bowl. Cover and chill. Add turkey, mushrooms, spinach and green onions to rice; mix well. Blend wine, oil, sugar, salt and pepper. Add to rice mixture; mix well. Chill. Add tomatoes before serving. Makes 6 servings.

TREAT YOURSELF TO QUALITY and LOW PRICES AT TRADEWELL!!!

FARM FRESH PRODUCE

VINE RIPENED CANTALOUPE

23¢

lb.

LEAF LETTUCE Fresh Red, Green, Romaine, or Butter Leaf each **39¢**

SEEDLESS GRAPES Red or White "The Natural Snack" lb. **79¢**

BARTLETT PEARS Northwest lb. **39¢**

CLIP TOP CARROTS Fresh 4 in. / 1 lb. **49¢**

LARGE STALKS of CELERY each **49¢**

BAKING POTATOES No. 1 Premium Size 3 lbs. **1.99**

RED-RIPE SALAD TOMATOES

49¢

lb.

*** FROZEN FOODS ***

Van de Kamp's Dinners 12 oz. **99¢**

Grape Juice SQUADY Concentrate 12 oz. **75¢**

Crispers Potatoes One Side 20 oz. **\$1.19**

Cookin' Bag Ass'd. Entrees 4 or 5 oz. **49¢**

*** BAKERY DEPT. ***

French Bread Family Favorite 1 Saz. loaf **59¢**

Wheat Bread Family Favorite 22 Saz. loaf **65¢**

Bread Cascade Mills Honey Wheat Berry 24 oz. loaf **85¢**

Wheat Bread Country Heart Whole Wheat 24 oz. loaf **99¢**

*** DAIRY DEPT. ***

Country Spread Shredded 3 lb. **\$1.69**

Lemonade Minute Maid Refrig. 64 oz. **\$1.19**

Soft Parkay 1/2 lb. **73¢**

*** Health & Beauty Aids ***

Hair Conditioner Best Regular 7 oz. **\$1.99**

LAYER CAKE MIXES PILLSBURY PLUS

Ass'd. Varieties

78¢

18.5 oz.

M.D. BATH TISSUE Ass'd. or White

4 Pack

88¢

FIRESIDE SALTINE CRACKERS

59¢

16 oz.

Cream Cheese 8 oz. **98¢**

Cream Cheese 36 oz. **36¢**

Soft Margarine 3 lb. **59¢**

Planter's Snacks 98¢

Tablemaid Spread 49¢

Parkay Spread 1.39

Clam Chowder 88¢

KINGSFORD CHARCOAL BRIQUETS

\$2.98

10 lb. Bag

POWDERED LAUNDRY

SUN DETERGENT 42 oz. **\$1.39**

ASSTD. FLAVORS

CUP-O-NOODLES 2.25 oz. **2/1**

KRAFT MIRACLE WHIP SALAD DRESSING

\$1.39

32 oz.

C & H SUGAR GRANULATED

\$1.48

5-lb. Bag

Paper Towels Soft 119 oz. **79¢**

Toasty-O's 10 oz. **79¢**

Honey Nut Cheerios 14 oz. **\$1.69**

Cap'n Crunch 16 oz. **\$1.79**

Frosting 16.5 oz. **\$1.39**

Apple Juice 32 oz. **89¢**

No Pest Strips 2.69

Oreo Creme Cookies 15 oz. **\$1.79**

Graham Crackers 16 oz. **\$1.29**

Pepsi Cola 16 oz. **\$1.99**

Yoplait Yogurt 6 oz. **59¢**

Uncle Dan's 2/1

Worcestershire Sauce 10 oz. **\$1.49**

Pine-Sol Cleaner 40 oz. **\$3.33**

French's Mustard 16 oz. **88¢**

Taco Shells 4 oz. **75¢**

Tostada Shells 4 oz. **75¢**

Taco Seasoning 1 1/2 oz. **39¢**

Paper Towels 85 ct. **79¢**

Bath Tissue 4 Pack **\$1.25**

GROUND COFFEE

MJB: Regular, Drip, Elec. Pork

\$6.98

3 lb.

FLAKE COFFEE

MJB: Premium Flake

\$6.18

39 oz.

TOTINO'S PIZZA

Sausage, Hamburger, Cheese, Combination, Nacho Cheese.

98¢

10 oz. to 12.5 oz.

QUALITY FRESH MEATS

BOTTOM ROUND ROAST BONELESS

\$1.78

U.S.D.A. CHOICE BEEF

LAMB SHANKS 1 lb. **\$1.38**

TOP ROUND STEAKS 1 lb. **\$2.28**

EYE of ROUND ROAST 1 lb. **\$2.68**

CUBE STEAKS 1 lb. **\$2.68**

FRESH SILVER SALMON HALF or WHOLE

\$2.38

4 lb. to 6 lb. Avg. Head Off

PORK SPARE RIBS 1 lb. **\$1.68**

SUCED BACON 1-lb. Pkg. **\$1.88**

LITTLE SIZZLERS 12-oz. Pkg. **\$1.58**

CHEESE HOT DOGS 1-lb. Pkg. **\$1.98**

TURKEY ROAST JENNIE-O BRAND

48¢

3 lb. to 6 lb. Avg. Frozen

MEAT HOT DOGS 1-lb. Pkg. **\$1.98**

AMERICAN CHEESE 16 oz. Pkg. **\$2.28**

FRESH SNAPPER 1 lb. **\$1.78**

FISH STICKS 1 lb. **\$1.38**

FRESH PORK RIB CHOPS

\$1.88

Cut from 14 lb. to 17 lb. Loins