Old favorite stages a comeback



versatile. There are at least three meals in this delicate cut of meat.

IGA TABLERITE® BEEF

Blade Cut

Chuck Steaks

In years gone by, leg of lamb was served in every household at least once a week — often for Sunday's midday dinner because the cold alleed lamb was so good for supper that evening and in sandwiches the next day. But lamb suffered in popularity after World War II. As a result of eating mutton sometimes overcooked and mistreated by mees half cooks, veterans of the war came of pre-war vistage became accustomed to American foods and switched from Moussaka to hamburgers, lowering lamb consumption even further.

Today, the good news is that lamb is staging a come-back. More and more lamb is showing up on American tables — at home and in restaurants simply because sheep producers are growing more lamb.

Now is the ideal time to get away from the "sameness" experienced in daily menu planning and take advantage of this year's abundant lamb crop.

A good place to begin is with a leg of lamb. There are at least three mosts in this versatile piece of meat. The effect of the complete of the control of the co

casseroles, soups and stews for the third meal.

ROAST LEG OF LAMB WITH CORIANDER
(6 servings)
1 leg of lamb (5 to 9 les evings)
2 thep, lemon jusc
2 cloves garlic, peeled and thinly siliced
1 tap, sail
1 tap, sroand coriander
'4 tap, pepper
2 thep, cooking oil
Wilb point of sharp knife, cut many small slits in surface of lamb. Push a garlic sliver into each incision. Mix
coriander, lemon juice, sail and pepper together, add oil.
Rub into incisions, then coat outside of lamb leg with
remaining mixture. Place lamb on rack in rosting pan
and roast in 325 degrees oven for 20 to 25 minutes per
pound, or util linternal temperature reaches 104 degrees
for rare doneness, 160 degrees for medium and 170 degrees for well-done. Sife can derve with pan grayy.







88 75°





QT. JAR



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