Enjoy **Oysters** All Year

By ELLY

Great piles of oyster shells found along shorelines by the early settlers were evidence that coastal Indians enjoyed this seafood in large quan-

this sealood in large quantities.

Today, oysters are more popular than ever, and the old superstition of eating oysters only in the "R" months long has been disproved. Oysters are good to eat any time they are available.

are available.
FORTUNATELY for oyster fanciers, they can be enjoyed year around, thanks to modern freezing and canning processes. They are also ready to use with no waste.
The meat of the oyster is an excellent source of protein, minerals and vitamins, and they are easily digested. Because of the high mineral content, oysters are often recommended by doctors for patients with anemia.

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To retain the oyster's delicate flavor and tender texture, never overcook. Oysters should be cooked just long enough to heat through so they will remain plump and tender. A good rule is to cook just until the edges curl.

Oyster mushroom stew, a National Marine Fisheries Service recipe, has all the goodness of the traditional oyster stew but with a modern

OYSTER-MUSHROOM

2 cans (12 oz. each) oysters, 2 cans (12 oz. each) oysters, fresh or frozen
1 can (10½ oz.) cream of mushroom soup
2 c. oyster liquid and milk ½ c. butter or margarine
½ t. Salt
1 T. sherry
Paprika

Pork

Chops

Sliced Bacon ...

Roll Roast....

Boston

U.S. GOV'T GRADED CHOICE BONELESS

I.T. sherry
Paprika
Thaw frozen oyslers. Drain
oysters and reserve liquor.
Combine all ingredients except oysters and sherry in
three-quart saucepan. Heat,
stirring occasionally. Add
oysters. Heat three to five
minutes longer, or until edges
of oysters begin to curl. Add
sherry. Sprinkle with paprika.
Makes six servings.

OYSTERSAUTE

OYSTERS SAUTE 8 T. butter

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8 T. butter
14 c. finely chopped onion
11. dried tarragon
15. d. dry wine
Salt and pepper
24 oysters
Crisp buttered toast
14 c. finely chopped parsley
Melt the butter in a skillet.
Add the chopped onion and
saute until the onion is just
soft. Add the tarragon, wine,
and salt and pepper to taste.
Add the oysters and cook just
long enough to curl the edges,
shaking the pan from side to
side to bathe all the oysters in
the sauce. Serve on toast and
sprinkle with parsley. Serve
four for six.
OYSTER STUFFED
2 slices hallbut about 1-inch
thick
Oyster stuffing

2 slices halibut about 1-it hick Oyster stuffing ¼ t. salt ¼ ¼ t. pepper 2 T. lemon juice ½ c. white wine OYSTER STUFFING:

OYSTER STUFFING:
1s pt. oysters
2. T, butter
1s. c bread crumbs
1. salt
2. T. lemon juice
1. tonion juice
1. t

OYSTERS POULETTE (For Two)

(For Two)
12 oysters
Oyster liquor or chicken
bouillon
2 T. butter
½ c. cream
2 egg yolks
Salt, pepper and lemon juice
to taste

Salt, pepper and temon jutes to taste
Chopped parsley and chives
Poach the oysters in 23 cup
liquor or bouillon for one
minute. Remove to a hot dish.
Add the butter, cream and egg
volks which have been mixed
with a little of the cream. Stir with a little of the cream. Stir until mixture thickens slightly. Season with salt, pepper and lemon juice and pour sauce over oysters. Garnish with chopped parsley and chives.

Kroder

FOOD STORES

NEW STORE HOURS: MOST KROGER STORES OPEN

MON-TUE-WED

THUR-FRI-SAT

8 a.m. 10 p.m. SUNDAY 10a.m. to 5p.m. plus TOP VALUE

FARM FRESH

MIXED FRYER PARTS or

HYGRADE'S VALLEYBROOK BRAND WATER ADDED **SEMI-BONELESS**

WHOLE HAM

HALF HAM LB 79¢

Turbot Fillets

U.S. GOV'T GRADED CHOICE BONELESS
New York Strip Steak \$2.79 U.S. GOV'T GRADED CHOICE

Round Steak \$1.49 COUNTRY CLUB POINT CUT SERVE 'N SAVE Chunk Braunschweiger.....

Ring Bolognas \$1.09 HERRUD FAMILY PAK Bologna HERRUD FAMILY PAK

Salami FARMER PEET WHOLE WATER ADDED Bonanza Boneless Ham..... Turkey Drumsticks

Smokey Links wi PKG 89° Sportsman Bologna 12-02 88° Sliced Bologna115-LB, \$1.29

GORDON'S Pork Sausage.....

Ktra coupon special SAVE 19

SAVE 10°

FABRIC

With this coupon and \$5 additional purchase (excluding beer, wine, & cigarettes)

ALL FLAVORS

CLOVER VALLEY ICE CREAM

Mera coupon special WITH THIS COUPON SAVE 10°

OFF TOWARDS THE PURCHASE OF ANY

2-LB CAN KROGER

LARGE EGGS

SAVE 31°

SAVE WITH THESE COUPONS

10' OFF STEUHOWERS SIZZLE STEAKS

DOW DISINFECTANT 14-02 69 LINIT THE COUPOIN PARTY VILLAGE BACEST WHITE BREAD THAT I SHE THE COUPOIN PARTY VILLAGE BACEST WHITE BREAD THAT I SHE THE COUPOIN PARTY VILLAGE BACEST WHITE BREAD THAT I SHE THE COUPOIN PARTY VILLAGE BACEST WHITE BREAD THAT I SHE THE COUPOIN PARTY VILLAGE BACEST WHITE BREAD THAT I SHE THE COUPOIN PARTY VILLAGE BACEST WITH THE COUPOIN PARTY

FUDGE BROWNIE MIX

SHEER OR HUDE TO THE WAIST
Ugly Duckling Punty Hose 18D VALUE OF STATE OF

50' OFF 5 OR 8-LB CANNED HAM

10' OFF KROGER PUDDINGS 10' OFF

GOLD CREST MARSHMALLOWS PALMOLIVE BAR SOAP KROGER LOUR **39**⁶

HOMO. MILK 99°

CHERRY

Grape Jelly......2 🕍 44° HICKEN OF THE SEA

Morton 11-OZ WT PKGS Dinners. FOOD STAMPS

LAUNDRY AID

Drive 3-LB 1-oz PKG
Detergent.....

KROGER LOWFAT, HI-NU OR

\(()) \$\ TOMATOES

Seltzer Buttercrust Bread 2 LOAYES 69 Skim Milk......2 5-GAL 88° Orange Juice...... 46-02 39° Hamburger Helper... 48-bz 44° Thin Spaghetti 2 PKG 39

FRESH FRUITS AND VEGETABLES ldaho Potatoes..... California Celery..... FLORIDA 125 SIZE

Temple Oranges...... 12 FOR 59¢ California 24 FOR CO C Tangerines..... Navel -

Oranges.....