## THE KROGER FOOD FOUNDATION

to help you add healthful variety to your meals... make fewer food dollars go farther... help you practice thrift with pleasure and with pride

NOW, at this timeliest of times, THF, KROGER FOOD FOUNDATION comes to you with the welcome news of a new service-two specially developed groups of "Budget-Saving" Menus, for breakfasts, luncheons and dinners, for fourteen days. Menus selected by experts of THE KROGER FOOD FOUNDATION for proper balance and health-giving nutrients. Menus approved by domestic scientists as having the greatest appetite appeal for the most families. Menus that you will approve, too, because they will show you how to spend less, and get more for every food dollar that you do spend.

To give you a "sample" of this new service, one group of "Budget-Saving" Dinner Menus is printed here. Fourteen of them-planned to appeal to your sense of thrift, and, at the same time, help you keep up the food standards on your table.

To fit in with these dinner menus, THE KROGER FOOD FOUNDATION has also developed breakfast and luncheon menus for each of these fourteen daysall overlapping, one dependent on the other, so you can do your planning and your marketing for days in advance. And that's another sure way to save, you know. This first group of menus can be served to a family of four at a cost of $\$ 30$, or less, for the two weeks (based on the prevailing prices in a large midwestern city).

For those whose food budget is less than $\$ 15$ a week, THE KROGER FOOD FOUNDATION offers a second group of menus-three a day for fourteen days-which can be served to a family of four for $\$ 10$ (or less) a week.

Both groups of "Budget-Saving" Menus are offered to you in THE KROGER FOOD FOUNDATION'S latest bulletin, "Budget-Saving Menus for 14 Days." This bulletin also gives weekly shopping orders, with exact quantities, together with recipes and such helpful suggestions as how to serve left-overs disguised in new and appetizing dishes ... how

SUNDAY
Stewed Chicken with Dumplings
Mashed Potatoes
Rashed otatoes
Radishes
Fried Parsnips
Celery
$\underset{\text { Fresh Apple Pie }}{\substack{\text { Butter } \\ \text { Bread }}} \underset{\text { Fit }}{\text { Fin }}$ Fresh Apple Pie
Beverage Beverage
(Milk for Children)

MONDAY
Chicken Pie (from left-over chicken) Potato Cakes
Waldorf Salad Creat Creamed Cabbage
 Chocolate Pudding
Beverage Beverage
(Milk for Chidren)

TUESDAY
Fresh Ham Roast
Browned Potatoes Mashed Rutabagas Baking-Powder Biscuit
Baking-Powder Biscuit
Bread Pudding Honey Bread Pudding
Beverage (Milk for Chilidren)

WEDNESDAY
Scalloped Pork and Cabbage (from left-over Baked Potatoes Fruit Salad Baked Potatoes
Whole Wheat Bread Butter Brown Betty Pudding with cream and sugar Beverage

THURSDAY
Pot Roast of Beef with Vegetables (Carrots, potatoes, turnips, celery and onions)

SATURDAY
Roast Beef Pie (made from left-over beef, with carrots, onions and potatoes)
Sliced Tomatoes carrots, onions and potatoes)
$\begin{aligned} & \text { Sliced Tomatoes } \\ & \text { Baking-Powder Biscuit Honey } \\ & \text { Canned Pears }\end{aligned}$ Beverage Canned Pears
(Milk for Children)

SUNDAY
Vegetable Soup
Stuffed Shoulder of Lamb Mashed Potatoes Buttered Green Beans
Cole Slaw Whole Wheat Bread Butter Cole Slaw Whole Wheat Bread Butte
Prune Souffle with Orange Sauce Beverage
(Milk for Children)

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\text { Glazed Carrots }
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MONDAY
Ragout of Beef Kidney
$\begin{array}{cc}\begin{array}{c}\text { Bread } \\ \text { Baked Apples }\end{array} & \begin{array}{c}\text { Butter } \\ \text { Cookies }\end{array}\end{array}$ Beverage

TUESDAY



WEDNESDAY
Baked Noodles and Sausages
Vegetables in Curry Bran Muffins Head Lettuce French Dressing Baked Bananas with Custard Sauce Beverage
(Milk for Childre) (Milk for Children)

THURSDAY
Tomato Bouillon Beef Stew with Vegetables
Cole Slaw Bread Cole Slaw $\begin{gathered}\text { Bread } \\ \text { Apricot Whip }\end{gathered}$ Beverage (Milk for Children)

## FRIDAY

Creamed Codfish Baked Potatoes
Vegetable Salad Baking-Powder Biscuit Caramel Pudding Beverage

SATURDAY
to save back vegetables and fruits to combine in salads . . . how to cook tomorrow's luncheon with tonight's dinner. Of course, you will want a copy of this bulletin, and you can get it at your neighborhood Kroger Store tomorrow morning. But better go in early, as there is always a big demand for these Foundation Bulletins. Or, if you prefer, write direct to The Kroger Food Foundation, Cincinnati, O. <br> \title{
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