

Easter Food Specials YOU WILL NEED.

NEW SCALLOPED TOMATOES:
4 slices buttered bread.
1 No. 2 can standard tomatoes.
1/2 teaspoon salt.
1/2 teaspoon pepper.
1 tablespoon sugar.
If desired, grated onion, bread crumbs, grated cheese.
Line a 1-quart baking dish with bread, butter side out. Mix tomatoes with seasonings, pour into dish, top with crumbs and cheese mixed together. Bake in moderate oven, 350° F., for 25 to 30 minutes.

LYONNAISE CARROTS
(serves 4 to 6)
2 cups carrot strips.
1 small onion.
1 teaspoon salt.
1/2 teaspoon pepper.
Cut cooked carrots into match-like strips. Combine with chopped onion. Add seasoning. Brown lightly in a skillet well greased with lard. Garnish with parsley.

TOMATO SAUCE
(Italian)
1/2 cup oil.
1/2 teaspoon black pepper.
1 onion (chopped).
3 tablespoons tomato paste.
1/2 cup water.
2 cups tomatoes.
1 bay leaf.
1 teaspoon salt.
1 tablespoon sugar.
Put the oil into a saucepan, add the black pepper and heat two minutes. Add the onion and cook until it is a very delicate brown. Mix the tomato paste with the 1/2 cup water and add this to the oil in three installments, allowing the mixture to boil up after each addition. Add tomatoes, bay leaf, and salt and cook slowly for 45 minutes. Put in the sugar and cook 15 minutes longer.

Read The Ads

BAKED GREEN PEPPERS STUFFED WITH SALMON
2 tablespoons butter.
2 tablespoons flour.
1 cup milk.
1 pound can cold stream salmon.
2 tablespoons chili sauce.
1 hard-cooked egg, chopped.
1/2 teaspoon salt.
1/2 teaspoon pepper.
3 large or 6 medium-sized green peppers.
Buttered crumbs.
Make white sauce of butter, flour and milk. Add salmon which has been freed from bones and skin and flaked. Add chili sauce, egg and seasoning. Cut large peppers in half, or remove stem end from medium-sized peppers. Remove seeds and white portion. Par-boil peppers in salted water for 5 minutes. Drain, fill with salmon mixture, cover with buttered crumbs. Place peppers in baking dish, add a little water, bake in moderate oven, 350° F. 30 minutes.

SOUFFLE POTATOES

Select potatoes suitable for baking. Pare and cut into even slices about 1/4 or 1/2 inch thick. Soak in ice-water for a few minutes—not longer than five. Have two kettles of deep lard ready, one heated to only 200°-225° F. and one heated to 425° F. Drain the potato slices. Drop a few at a time into the warm lard and fry 4 or 5 minutes. Transfer the partially fried slices to the hot lard, where they should immediately start to puff. When golden brown and puffed, remove to unglazed paper to drain. Let cool. If not crisp, return to the hot grease for a few minutes.

DOUGHNUTS

(2 dozen medium-sized)
3 tablespoons lard.
Two-thirds cup sugar.
2 eggs.
4 cups flour.
4 teaspoons baking powder.
1/2 teaspoon cinnamon.
1/4 teaspoon cloves.
1/4 teaspoon mace.
1 teaspoon salt.
Two-thirds cup milk.

EPICURE'S MEAT LOAF

4 slices bacon.
1 cupful bread crumbs.
1/2 cupful hot water.
1 pound ground round steak.
1 egg.
1/2 teaspoonful nutmeg.
2 tablespoonfuls flour.
1 teaspoonful salt.
1/2 teaspoonful pepper.
1/2 teaspoonful celery salt.
1/4 teaspoonful thyme.
1/4 teaspoonful sage.
1/2 teaspoonful all-spice.
Cut bacon into cubes and saute until crisp. Add bread crumbs and stir until well mixed. Add hot water, stir, turn into mixing bowl and add steak, egg (slightly beaten) and the spices. Mix well and shape into a loaf. Bake in a hot (375° F.) oven for 1 hour. When done add flour to the gravy in the pan and serve with the loaf. This mixture may also be made into cakes, sauteed, and served with gravy made from juice in the pan.

QUEEN OF PUDDINGS

2 cups hot milk.
1 cup bread crumbs.
3 tablespoonfuls sugar.
1/2 teaspoon salt.
2 eggs.
1/2 teaspoon vanilla.
Strawberry or raspberry preserves.
1 cup sugar.
Combine milk, bread crumbs, sugar, and salt. Cool slightly, add beaten egg yolks and vanilla. Pour into buttered baking dish, bake in a moderate oven, 350° F., for about 25 minutes, or until custard is almost firm. Spread top of pudding with preserves and cover with a meringue made from whites of the eggs and sugar. Return to oven and bake 18 minutes longer, until the meringue is firm and delicately browned.

PUFFY ORANGE CUSTARDS

1/2 cup milk.
1 cup soft bread crumbs.
Juice of 2 oranges.
Rind of 1 orange.
2 eggs.
1/2 cup sugar.
Soak bread in milk and rub through coarse sieve. Add orange juice and rind. Blend well-beaten egg yolks with sugar and add to bread mixture. Fold in stiffly beaten egg whites. Pour into baking dish, set in pan of hot water and bake in moderate oven, 375° F., for 30 or 40 minutes. Serve plain or with any desired pudding sauce.

ONE-EGG CAKE

2 cups sifted cake flour.
2 teaspoons baking powder.
1/4 teaspoon salt.
4 tablespoons butter or other shortening.
1 cup sugar.
1 egg, unbeaten.
3/4 cup milk.
1 teaspoon vanilla.
Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes. Spread chocolate butter frosting on top and sides of cake. This cake may be baked in two greased 8-inch layer pans in moderate oven (375° F.) 25 minutes.

BUTTERCRUNCH ICE CREAM
3 tablespoonfuls butter.
3/4 cup fine corn flake crumbs.
5 tablespoonfuls brown sugar.
3/4 cup finely chopped nuts (toasted)
1 quart vanilla ice cream.

RICE AND CHEESE CROQUETTES
(8 to 10 croquettes)
1 tablespoon lard.
1 tablespoon flour.
1/2 teaspoon salt.
8 ozs. cheese (1 cup).
1/2 cup milk.
2 cups cooked rice.
1 egg.
Coating.
1 egg.
1/2 cup dry bread crumbs.
2 tablespoonfuls milk or water.
Melt lard and blend with flour and salt. Stir in milk and cook until mixture thickens. Add cheese broken into pieces. Cook over low heat until smooth.

ORANGE DESSERT SQUARES

Two 8-inch layers)
1/2 cup butter.
2 eggs.
2 cups flour.
2 teaspoons baking powder.
Two-thirds cup sugar.
3/4 cup milk.
1/2 teaspoon salt.
Grated rind of 1 orange.
Blend butter with the sugar and egg yolks. Add sifted dry ingredients alternately with milk. Cut and fold in the stiffly beaten egg whites and grated orange rind. Pour into square cake pans which have been greased with lard. Bake in a moderately hot oven 375° F. When done, cut in squares and serve hot with orange sauce.

ORANGE SAUCE

Two-thirds cup sugar.
1/4 teaspoon salt.
2 oranges, juice and grated rind.
2 teaspoons cornstarch.
1 cup boiling water.
1 teaspoon butter.
Mix sugar, cornstarch, and salt. Pour boiling water over mixture, stirring constantly. Cook until mixture thickens and is clear. Add butter and juice and grated rind of oranges just before removing from the fire.

LEMON CHEESE TARTS

(6 to 8 tarts)
1 cup cottage cheese.
1/4 teaspoon salt.
2 tablespoonfuls cream.
1/4 teaspoon nutmeg.
1 teaspoon grated lemon peel.
1/2 cup sugar.
2 eggs.
1/4 cup currants.
Press cheese through fine sieve, add salt, cream, nutmeg.

COTTAGE CHEESE CUSTARD

1/2 cup dry bread crumbs.
1/2 cup sugar.
1/4 teaspoon salt.
1/4 teaspoon nutmeg.
Grated rind of 1/2 lemon.
2 egg yolks.
1 cup milk.
1 cup (1/2 lb.) cottage cheese.
2 egg whites, stiffly beaten.
Combine dry ingredients, and grated rind. Beat egg yolks, add milk and cottage cheese. Combine liquid and dry ingredients, mix well. Fold in egg whites. Pour into greased casserole, set in pan of hot water. Bake in moderate oven 375° F. for about 45 minutes. Serve warm with cream or crushed fruit.

SHOULDER OF LAMB WITH SAVORY DRESSING
4 shoulder lamb chops.
Salt and pepper.
1 medium-sized onion, chopped.
2 cups soft bread crumbs.
1 teaspoon thyme or sage.
Crown chops on both sides in hot skillet, season with salt and pepper, remove to shallow covered baking dish. Pour off excess fat. Brown onion lightly in skillet, add bread crumbs, thyme or sage, season with salt and pepper. Place a mound of dressing on each chop, top with rings of onion and green pepper if desired. Cover, roast in moderate oven, 350° F. 45 minutes. Remove cover, continue roasting 15 minutes longer.

CHEESE PUDDING

Bread.
Butter.
1/4 lb. 1 cup grated cheese.
1 pint milk.
1 egg, slightly beaten.
1/2 teaspoon salt.
Paprika.
Place layer of buttered bread in a round baking dish, sprinkle with grated cheese and paprika. Repeat until dish is full. Combine egg, milk and salt and pour over bread and cheese. Bake in moderate oven, 350° F., 45 minutes. Remove cover, continue roasting 15 minutes longer.

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