

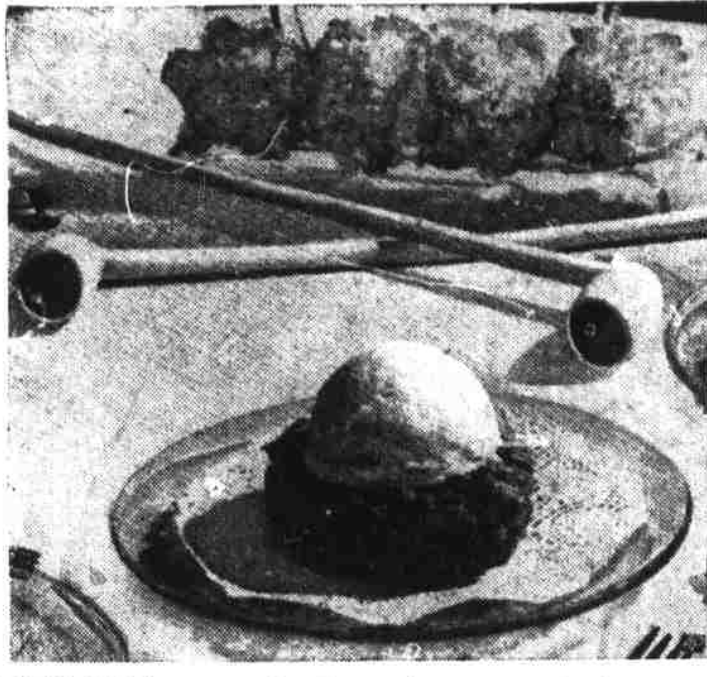
WHAT'S COOKING Today?

and Wholesome

- Mushroom Canapes
- Oxtails with Vegetables
- Buttered Noodles
- Red Tomato Salad
- Apple and Strawberry Pie
- Peppercorns (Serves Four)
- Oxtails with Vegetables

2 oxtails
4 tablespoons butter or margarine
Salt
Paprika
2 cups stock
4 peppercorns
8 small onions
1/2 cup diced celery

1/4 cup diced carrots
1 cup peas
Flour
Disjoint oxtails or have your butcher do it for you. Melt the butter or margarine in a skillet and saute the oxtails until they are browned. Season with salt and paprika. Add the stock and peppercorn and bring to the boiling point. Place in a casserole, cover tightly, and bake in a moderate oven, 350 degrees until tender (about three and a half hours). The last half hour of cooking add the vegetables and continue cooking until vegetables are done. Strain stock and thicken with flour. Return the oxtails and vegetables to the thickened gravy and serve in center of a platter surrounded by buttered noodles.



PARTY FARE . . . Cereal crunch rings with ice cream.

Thrifty Meat Balls

Cream of Cauliflower Soup
Savory Meat Balls
Fluffy Mashed Potatoes
Green Beans
Tossed Green Salad
Fresh Fruit Cup
(Recipes Serve Four)
Savory Meat Balls
1 1/2 pounds ground meat
1/2 pound beef, 1/2 pound pork
1/2 pound veal
2 eggs
1 slice bread, 1 inch thick
1 tablespoon butter or margarine
1/4 cup finely minced onion
3 tablespoons chopped parsley
1 1/4 teaspoon salt
1/4 teaspoon paprika
1/2 teaspoon grated lemon rind
1 teaspoon lemon juice
1 teaspoon Worcestershire sauce
3 cups vegetable stock
2 tablespoons capers
2 tablespoons chopped parsley

Cereal Crunch Rings

1/2 cup honey or molasses
1/4 cup sugar
1/2 teaspoon salt
1/2 tablespoon butter or margarine
6 cups corn flakes
Combine honey, sugar and salt and cook ten minutes, or until a small amount of syrup forms a firm ball in cold water. Add butter or margarine. Add cereal, stirring lightly to coat flakes. Press into greased individual ring molds. When cold, unmold and fill centers with pistachio ice cream. Serve with Regal Chocolate Sauce.

Regal Chocolate Sauce

2 squares unsweetened chocolate
6 tablespoons water
1/2 cup sugar
Dash of salt
3 tablespoons butter or margarine
1/4 teaspoon vanilla
Add chocolate to water and place over low heat, stirring until blended. Add sugar and salt. Cook until sugar is dissolved and mixture very slightly thickened, stirring constantly. Add butter and vanilla. Makes about a cup of sauce.

Soak bread in water. Put the meat through the food grinder twice. Beat eggs. Melt butter or margarine and saute the onion until brown. Add it to the meat. Squeeze water from bread and add to meat with the chopped parsley, salt, paprika, grated lemon rind and juice and Worcestershire sauce. Combine all ingredients well and shape lightly into balls. Drop them in the boiling vegetable stock and simmer covered for about 15 minutes. Remove from stock and thicken with a flour paste. Add more seasoning if necessary. Cook stock, stirring constantly until smooth and boiling. Add the capers and chopped parsley. Reheat meat balls in the gravy and serve.

Sure-Fire Hit

Stuffed Celery
Deviled Pork Chops
Baked Potato
Spinach au Gratin
Beet and Egg Salad
Caramel Custard
(Recipes Serve Four)
Deviled Pork Chops
4 pork chops, cut thick
3 tablespoons chili sauce
1 1/2 tablespoons lemon juice
1 tablespoon grated onion
1/4 teaspoon dry mustard
2 teaspoons Worcestershire sauce
1/8 teaspoon curry
1/2 teaspoon salt
1/4 teaspoon paprika
1/2 cup water
Marinate the chops for one hour in a combination of all the ingredients except the water. Drain chops, reserving the marinade. Wipe dry. Brown in a hot greased skillet. Heat the marinade and water. Pour around the chops and reduce heat simmering chops, covered, until they are tender.

Spinach au Gratin

Spread cooked spinach in a thin layer in an oven-proof dish. Cover it with grated cheese and season with salt, paprika and a few grains of cayenne. Pour over all three tablespoons of cream and broil until the cheese is melted.

To give a fresh fruit flavor to dried fruit sauce or compote, squeeze lemon, orange, or grapefruit juice over it just before serving.

It pays to use Want Ads.

Ask For

JFG

SPECIAL COFFEE

The Best Part of the Meal

Choice Cuts MEATS At CASH Grocery

Standards	Pure Pork
STERS Pint 65c	SAUSAGE lb 49c
STEW lb 29c	Pork CHOPS lb 49c
Ground HAMBURGER lb 39c	Cured BACON SQUARES lb 39c
FRUIT PUDDING lb 25c	Wilson's Picnic HAMS lb 49c
FRANKFURTERS lb 39c	All Meat BOLOGNA lb 39c

5 Ft. Roll WHITE WAX 25c	Blue Bird Juice 3 No. 2 Cans	SUPER SUDS
er 25c	Orange-Grapefruit 25c	LUX FLAKES
80 Count AN PAPER	Large Tender Green GIANT PEAS can 20c	LUX SOAP
skins 15c	Yacht Club Fancy SHRIMP 7 oz can 79c	PALMOLIVE
ER PLATES 12 15c	Campbell's TOMATO SOUP, can 11c	CHEESE
AS EGG pkg 10c	Sailor Man No. 2 Can LIMA BEANS 19c	Borden's 5-Oz. Jar Spread 19c
Morton's SIZED SALT 8c	12-Oz Can Sandwich Meat TREET or MOR 43c	Beardsley's PEANUT BUTTER Pint Jar 32c
	N.B.C. RITZ Crackers lb 29c	7-Minute Pie Krust Pkg 17c

Quality Fruits & Vegetables

Golden Ripe BANANAS lb 15c	Snow White CAULIFLOWER 2 lbs 29c
ome PLES 2 lbs 25c	Canadian RUTABAGAS 3 lbs 12c
pefruit 3 for 17c	New Red Bliss POTATOES 5 lbs 25c
Baking POTATOES 10 lbs 49c	Waxed PARSNIPS 2 lbs 25c
IONS doz 33c	Pinto BEANS lb 21c
ION SETS lb 10c	15-Oz. Can SEA HERRING 21c
SEED POTATOES	Lady Royal No. 2 Can TOMATO JUICE 14c
GARDEN SEEDS	Summer Haven No. 2 Can GREEN BEANS 15c
rtening 4 lb ctn \$1.57	Newport No. 2 Can PEAS 15c
1/2 Bushel RN MEAL \$1.59	
nia Large Head TUCE 2 for 25c	

Ann Page with Tom. Sauce

BEANS

2 16-Oz. Cans 25c

Snow's Pollock FISH FLAKES - 14-Oz. Can 19c
A&P Sections GRAPEFRUIT - No. 2 Can 19c
A&P APPLE SAUCE - No. 2 Can 17c
Columbia Smoked SALMON - 7-Oz. Can 39c
Green Tag Prepared PRUNES - No. 2 1/2 Can 19c
Hit Parade DICED PEARS - No. 2 1/2 Can 29c
Phillip's Chicken or Chicken Noodle SOUPS - 2 10 1/2 -Oz. Cans 25c
Tilghman's (Canned Fish) SILVER HAKE - 15-Oz. Can 15c
Sweet Tender IONA PEAS - 2 No. 2 Cans 25c
Ten Grand Vegetable Juice COCKTAIL - No. 2 Can 10c
Hunt's Tomato SAUCE - 8-Oz. Can 8c
LETTUCE Large Size 2 for 25c
CELERY 15c
COLLARD GREENS 2 lbs 15c
ORANGES 8 lb Bag 45c

DIXIE-HOME MEATS

LEADING BRANDS

Smoked HAMS

Whole or Half 69c

Top Grade Mar-Pak-O Sliced Bacon - - - lb 73c	Fresh Ground Hamburger lb 39c
Beef Short Ribs - lb 29c	Sliced Pork Liver - lb 35c
Economy Cut Pork Chops lb 49c	Fancy Steer Beef Liver - lb 57c
CENTER CUTS 65c	
Skinless All Meat Frankfurters lb 49c	Dressed Pan Trout - - - lb 25c
(The Kind Children Can Eat)	
Country Style Pure Pork Sausage - - - lb 52c	

VISIT OUR FROZEN FOOD DEPT.

Sugared STRAWBERRIES 71c	8-Oz. Package Grated COCOANUT 34c
12-Oz. Package GREEN LIMAS 42c	1-Lb. Sugared APPLE SAUCE 29c
12-Oz. Package FORDHOOK LIMAS 46c	10-Oz. Package Cut GOLDEN CORN 26c
12-Oz. Package BRUSSEL SPROUTS 43c	French Fried Potatoes
Sugared PUMPKIN PIE MIX 29c	

CHOICE FRUITS & VEGETABLES

Imperial Valley LETTUCE 11c	White POTATOES 10 lb bag 43c
Texas Pink GRAPEFRUIT 3 for 25c	Mustard Or Turnip GREENS 2 lbs 35c
Maine SUPER SPUDS 10 lbs 57c	California CARROTS 2 bchs 15c
California AVOCADOS each 25c	Fancy California Sno-Ball CAULIFLOWER 2 lbs 31c
Louisiana YAMS 2 lbs 17c	Fresh Tropical PINEAPPLES each 25c
Western Winesap APPLES 2 lbs 33c	

COFFEE

Silver Cup - 41c
Gold Cup - 43c
Del Monte - 49c

No 2 1/2 Can Libby's FRUIT COCKTAIL 39c

No. 2 Can Red Ring Cooked LIMA BEANS 10c

Armour's Pure LARD 3 lbs \$1.14 (One Pound 38c)

SHORTENING 3 lbs \$1.23

Stokley's No. 2 Can Diced CARROTS 13c

12-Oz. Can Libby's Vacuum Packed CORN 17c

No. 2 1/2 Can Stokley's KRAUT 2 cans 25c

Large Package DREFT Large Pkg 32c

FLOUR

25 Lb. Bag - Self-Rising

Kansas Gold \$2.25
White Lace \$2.23
Rose Royal \$1.95 (Plain)

SOAP and POWDERS

Camay - Octagon Laundry - Palmolive - Super Suds - Duz - Oxydol

DIXIE-HOME SELF-SERVICE SUPER MARKET