

COOKING Today?

Stock and cook and stir until sauce boils. Add lemon juice, anchovy paste and cayenne. Cook for five minutes longer. Serve with steamed Haddock.

Italian Dressing

1 clove garlic
3 tablespoons olive oil
1 teaspoon salt
2 tablespoons grapefruit juice
Few grains freshly ground pepper

Cut garlic very fine and place all ingredients in a small glass jar. Cover. Just before serving, shake

Our Special Served Every Day

Plate Lunch 35c

PATRICK'S CAFETERIA

"a tempting tray every day"

Rich... Smooth... Delicious!

JFG Special Coffee

Best Part of the Meal

Flavor Tested Teas

1/2-lb. Pkg. **OUR OWN 31c**
1/2-lb. Pkg. **NECTAR - 35c**

14-oz. Can **FLAKES - 15c**
2 17-oz. Glass **AGHETTI - 25c**
2 17-oz. Glass **INES - 25c**
Qt. Bot. **PLE JUICE - 21c**
1-lb. **EESE - 45c**
3 No. 2 Cans **AS - 29c**

LOW PRICE A & P COFFEE

1-lb. Bag **37c 2** 1-lb. Bags **73c**
1-lb. Bag **39c 2** 1-lb. Bags **77c**
1-lb. Bag **41c 2** 1-lb. Bags **81c**

3 lbs. **SH GREEN BEANS . 25c**
lb. **CHERRIES . 39c**
2 lbs. **LOW SQUASH . 25c**
5 for **IDA GRAPEFRUIT. 23c**
doz. **SH CORN . 50c**

Decoration Day Picnic



PICNIC FARE . . . Baked lima beans, a big cake . . .

By CHARLOTTE ADAMS
Associated Press Food Editor

Decoration Day is the first really official picnic day, though of course by this time the rushers-of-the-season have picnicked frequently.

In case Decoration Day should be on the chilly side this year, I suggest that you plan a picnic with at least one hot dish. You can make this dish at home and carry it to the picnic if you aren't going too far away. An oven-proof glass dish will keep food hot for a remarkably long time, especially if you put the top on it and wrap it up well for the trip in your picnic basket.

Baked Lima Beans

2 cups dried lima beans
1 quart water
1 tablespoon salt
1/2 teaspoon dry mustard
4 tablespoons fat
1/4 cup molasses
1/2 cup grated cheese
1 cup tomato juice
2 tablespoons chopped green pepper
6 onion slices
5 green pepper strips

Wash and look over lima beans, rejecting poor ones. Soak beans overnight in a quart of water. Add salt to beans and cook for one hour in the same water in which they were soaked. Remove from heat, drain, and stir into beans the mustard, fat, molasses, cheese, tomato juice and chopped green pepper. Arrange onion slices and green pepper strips on top of beans. Bake in moderate oven (350°) for about an hour in a heat-resistant glass casserole dish.

With that dish you can serve sliced meat sandwiches if you want to, though they really aren't need-

vigorously.

Veal Chops with Mushroom Glaze

4 loin veal chops
Salad oil
Salt
1/2 pound mushrooms
1 cup water
1 tablespoon cornstarch
1 tablespoon cold water
1/2 cup beef stock
1/2 teaspoon sugar
Mushroom liquor
Kitchen Bouquet
Salt

Cover stems and skins from mushrooms with water and cook until liquid is reduced to one half cup. Strain. Mix cornstarch with cold water. Add beef stock and cook, stirring constantly until smooth. Gradually add sugar and mushroom liquor. Add a few drops of Kitchen Bouquet to make a good brown color. Season with salt and cook until thick and clear. Trim chops and brush on each side with salad oil. Sprinkle with salt and broil ten minutes, turning occasionally. Spread with the glaze made

No Exotic Perfume Matches The Aroma of Baking Bread

By BETSY NEWMAN

WHAT are some of the most appetizing aromas in the world? Why bread baking in the oven, bacon or ham frying, coffee brewing?

I bet if a young man hovering on the brink of matrimony went to see his current girl friend and smelled those smells and discovered that she was wielding the utensils and mixing the ingredients that produced them, he would quickly ask her to be his'n. No exotic perfume would have the same effect as those delicious odors.

We'll take a fascinating recipe called "Three-Way Yeast Bread" and try to produce a delightful fragrance in our own kitchen.

Today's Menu

Fried or Boiled Ham
Parsley New Potatoes
Creamed Young Dandelion Greens
Carrot Sticks Pickles
Three-Way Yeast Bread
Rhubarb Pie Coffee
Creamed Young Dandelion Greens

Wash greens thoroughly and pick over; drain and put over slow heat to cook, adding no more water than clings to the leaves; add 1/2 tsp. salt. When tender, chop in the saucepan, add 1 tbs. butter, a dash of pepper and more salt if needed, and 1/2 c. top milk or cream. Bring to simmering point and serve at once.

Three-Way Yeast Bread

2 cakes compressed yeast
2 1/2 c. lukewarm water
1/4 c. molasses or brown sugar
2 tsp. salt
5 1/2 c. sifted flour
2 tbs. melted shortening
3 c. bran

PARSNIP SOUFFLE

1 pound parsnips
Salt and pepper
1/2 cup cream
2 egg yolks
2 egg whites

Scrub parsnips, peel if necessary. Cook in boiling salted water for half hour, or until tender. Mash and season to taste. Add cream and egg yolks beaten until light and lemon-colored. Fold in the stiffly beaten egg whites. Place in a buttered dish, set dish in warm water and bake for 20 minutes at

The best asparagus is firm and fresh, never stringy or wilted.

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U. S. GOOD BONE & ROLLED POUND

Chuck Roast 59c

TENDERIZED SMOKED POUND

PICNICS 45c

Kingon's Reliable Reg. & Tender Lb.	U. S. Good Porter House Lb.	SHORT RIBS OF Lb.
HAMS 59c	STEAKS 79c	BEEF 29c
DRESSED PAN POUND	BOSTON BUTT Lb.	SMOKED BACON Lb.
TROUT 25c	Pork Roast 52c	SQUARES 39c

DIXIE-HOME EVAPORATED MILK 3 TALL CANS 33c	12-oz. Can Oscar Mayer Luncheon MEAT - - - 32c	1-lb. Can Corn Beef HASH - - - 27c
25-LB. BAG ROSE ROYAL FLOUR - \$1.89	25-lb. Bag White Lace, Plain FLOUR - \$2.15	No. 2 Can Comstock Pie Apples - 19c
4-oz. Pkg. Dixie Home TEA - - - 19c	No. 2 1/2 Can Libby's or Del Monte FRUIT COCKTAIL-39c	Southern Gold-Ready Mixed 1-lb. Oleomargarine . . . 49c

GRAPEFRUIT

46-oz. Can 19c
No. 2 Can 3 for 25c

Coffee

SILVER CUP - - 41c
GOLD CUP - - - 43c

Frozen Food Freshness

1-lb. Pkg. Sliced PEACHES 25c | With Syrup | 3-oz. Pkg. Birdseye BROCCOLI 42c | 1-lb. Pkg. Bluefin FILLETS 33c

FROZEN SHRIMP pkg. 72c | ASPARAGUS SPEARS pkg. 42c

IN OUR GROCERY DEPARTMENT

2 lbs. Carolina GREEN BEANS 25c	2 lbs. Extra Fancy Washington Winesap Apples 33c	5 Ears Fresh Tender White CORN 25c
1-lb. Fresh Yellow SQUASH 15c	Large Bunch Fresh Spring ONIONS 10c	2 Large Bunches California CARROTS 15c
8-lb. Mesh Bag Fla. Valencia ORANGES 43c	Lb. Extra Fancy Florida TOMATOES 27c	1-1/2 c. Stalk U. S. No. 1 Golden Heart CELERY 19c
Fresh Mountain SPINACH lb. 10c	Extra Large Sunkist LEMONS doz. 27c	

DIXIE-HOME SELF SERVICE SUPER MARKET