Heavy cream

Lemon juice to laste

Soak relatin in a quarter eur of

cold water. Place three quarters

of a cup of sugar and remaining

quarter cup of water in saucepan and stir until sugar is dissolved.

in the first portion and the



stock and cook and stir until sauce LOTTE ADAMS holls Add lemon juice, anchovy paste and cayenne. Cook for five Serve conutes longer. steamed Haddock.

Italian Dressing

- clove garlic
- 3 tablespoons olive oil teaspoon salt
- 2 tablespoons grapefruit juice Few grains freshly ground pep-

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

Our Special

Served Every Day

le Plate Lunch 35c

ATRICK'S CAFETERIA

"a tempting tray every day"



Flavor Tested Teas

OUR OWN 3lc

NECTAR

HFLAKES - 14-07 PS-RITH MEAT SAUCE

2 17-oz. Glass

21 45⁰

MCKERS LABEL 29⁰ LOW PRICE A & P COFFEE

Clock Haz 1 16. 73с 37c 2

OTTLE BODIED Circle East 39c 2 1 lb. 77c TA WINEY ar - 1 16.

41c 2 1 1b. 81c SH GREEN BEANS 3 lbs. 25c

CHERRIES lb. 39c OW SQUASH 2 lbs. 25c

DAGRAPEFRUIT.... 5 for 23c

doz. 50c

Decoration Day Picnic



... Baked lima beans, a big cake

By CHARLOTTE ADAMS Associated Press Food Editor

Decoration Day is the first really official pienic day, though of course like the one believ, and take a son have picknicked frequently.

be on the chilly side this year, I the picture 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 dishwill 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 pienic basket.

Baked Lima Beans

- 2 cups dried lima beans quart water
- tablespoon salt
- 12 teaspoon dry mustard 4 tablespoons fat
- 14 cup molasses cup grated cheese
- cup tomato juice
- pepper
- 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

glass casserole dish.

and some fruit to eat from the hand. Some Louibes just have b have a sweet Bake them a a 2 by this time the rushers-of-the-sea- the picnic in it, pan Again a heat resistant class one is good, because In case Decoration Day should it looks from and next to take to

Graham Cracker Lieure Cake

- emp hogh me
- cup manufated acar fear-poon vanillasi segal.
- 45.2325 cop maliani charles si tunti
- cup also d floor. teac-poon bakens posider
- ten-poon will cup milk

Cream shortening and best sugar gradually Beat in varials." Add two eags, one of a time, heating weil. Stir in graham cracker erumbs. Add 142 cups flour, baking powder and salt, suited to gether, alternately with milk from 2 tablespoons chopped green batter into a well greased heal resistant glass square cake disheight inch size. Bake in 350 oven for about 40 minutes

> Topping: 2 tablespoors butter or man-

- garine cup brown sugar
- 2 tablespoons flour
- 16 walnut meat-

Melt butter in sancepan, Add juice and chopped green pepper, brown sugar, flour and egg, well Arrange onion slices and green beaten. Mix well Cook over low pepper strips on top of beans direct heat about six to engid-Bake in moderate oven (350°) for minutes, starring constantly. Reabout an hour in a heat-resistant move from heat and pour over top of cake. Arrange walnut With that dish you can serve meats on topping Return cake to sliced meat sandwiches if you want 350° over for about five to seven o, though they really aren't need-1 minutes or until topping as firm

4 loin yeal chops

- pound mushrooms
- Tablespoon cornstarch
- tablespoon cold water
- cup beef stock teaspoon sugar

rold water. Add beef stock and der sabout "a minute smooth. Gradually add sugar and butter or margarine mushroom liquor. Add a few drops of Kitchen Bouquet to make a good Jellied Ekuborh and Strawberries brown color. Season with salt and cook until thick and clear. Trim chops and brush on each side with 13 z table poors, relating salad oil. Sprinkle with salt and broil ten minutes, turning occasion-

from mushroom stems and skins Serve on hot platter with the Veal Chops with Mushroom Glaze mushroom caps, which have been broiled; surrounding the ebops

> Mashed Potato With Mint Prepare mashed putators usual. Serve covered thickly with

> > Breiled Duckling

Have your butcher plit and remove rib bones and a cefrom two micklen; wet cheesecloth and prinite with Cover stems and skins from salt and pepper Place on mushrooms with water and cook greased breder each and bred to until liquid is reduced to one half fen norms. Then I.d. on next cup, Strain. Mix cornstarch with until thoroughts good of and fen cook, stirring constantly until to platter and lead to till melted

- 2 cups chain in parit strawlacter
- a cuit cold water
- emps srese
- ally. Spread with the glaze made

No Exotic Perfume Matches The Aroma of Baking Bread

fragrance in our own kitchen.

Today's Menu Fried or Boiled Ham Parsley New Potatoes Creamed Young Dandelion Greens Carrot Sticks Pickies
Three-Way Yeast Bread
Coffee

Wash greens thoroughly and pick over; drain and put over slow heat to cook, adding no more water than cings to the leaves; add ½ tsp. salt.

When tander show in the sense of the cook is the sense of the cook. When tender, chop in the saucepan, add 1 the butter, a dash of pepper and more salt if needed, and ½ c. top milk or cream. B-ing to simmering point and serve at once.

Three-Way Yeast Bread 2 cakes compressed yeast 2½ c. likswarm that water 2 tsp. sait four 2 tbs. melted shortening

brown sugar 3 c. bran

By BETSY NEWMAN Water and stream of the most apprizing aromas in the world? Why wread baking in the oven, bacon or ham frying, coffee brewing.

I bet if a young man hovering on the brink of matrizzony went to see his current gul 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. No exotic perfume would have the same effect as those delicious odors.

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

Crumble yenst into lukewarm water and streamly seat water and streamly seat and streamly seat water and streamly seat and streamly seat water and streamly seat and streamly seat well. Stir in shertening: said bran and remaining flour and mix smooth and clastic, about 20 minties.

Place in greased bowl, trush with melted shortening. The dough is now ready to be stored in the tefrigerator it you wish. However, if it is to be baked at once, cover and let stand in warm place until it is to be baked at once, cover and let stand in warm place until it is to be baked at once, cover and let stand in warm place until it is to be baked at once, cover and let stand in warm place until it is to be baked at once, cover and let stand in warm place until it is to be baked at once, cover and let stand in warm place until it is to be baked at once, cover and let stand in warm place until it is to be baked at once, cover and let stand in warm place until it is to be baked at once, cover and doubles in bulk. Punch down. Let once it is to be stored in the terming the interest in the place in produced board and streamly seat warm of the place in seat well and the place in the seat warm of the place i and beautifully brown - about 46 to 60 min. Makes three smallish leaves. Or make one loaf and store the rest until another day.

Bran Raised Muffins

Form one-third of above bread dough into balls; place in greated muffin cups. Brush with melted Creamed Young Dandelion Greens shortening, cover and let stand in a

Roll one-third of bread daugh 12 In thick. Spread with 'i.c. honey or corn cyrup, and springe with 1 c, raisins. Or spread with jam or mar-malade. Roll up like jelly roll, cut in PARSNIP SOUFFLE

pound parsnips

- Salt and pepper
- 2 cup cream
- 2 egg volks
- 2 egg whites

Wash and cut rhubarh in thin Scrub parsnips, peel if necesdays and add Cook until rhubarb sary. Cook in boiling salted water is tender. Add gelatin Wash and for half hour, or until tender. Mash hull strawberries. Cut in quar-Sprinkle with remaining and season to taste. Add cream position of a cap of sugar and and erg volks beaten until light add for chuliarly with the salt. Add and lemon-colored. Fold in the current tence to tasks. Steam off. stiffly beaten egg whites. Place in by Third of the liquid and when a buttered dish, set dish in warm water and bake for 20 minutes at have no partial plasses, afternat-

The best asparagus is firm and heaten portion and heavy cream | fresh, never stringy or wilted.

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

SILVER CUP - - 4lc GOLD CUP - - - 43c



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> ONIONS Lb. Extra Fancy Florida 43c TOMATOES

10c CARROTS Lge. Stalk U. S. No. 1 Golden Heart 27c | CELERY 19c

CORN

Extra Large Sunkist LEMONS

doz. 27c

2 Large Bunches California

malade. Roll up like jelly roll, cut in 1-in. slices. Put on greased cookie sheet or in greased muffin tine and brush with melted shortening. Cover and let rise until double in bulk. Bake in moderately not oven (400 F.) 20-25 min. Makes 10 whirls 24 inches in diameter.