

Today's COOKING

THE CHOCOLATE IS SET, CAREFULLY PEEL OFF THE PAPER CUPS AND THE CHOCOLATE CUPS WILL REMAIN IN THE SAME PATTERN. FILL WITH A SCOOP OF ICE CREAM AND SERVE AT ONCE.

Eggplant Casserole
 1 large eggplant
 3 large onions
 3 tablespoons finely chopped parsley
 1 tablespoon chopped fresh basil leaves
 1 teaspoon rosemary
 Butter or margarine
 Salt
 Freshly ground pepper
 Butter bread crumbs
 Peel and cut eggplant into cubes. Boil in salted water for 5 minutes. Drain. Slice onions and separate into rings. Saute in butter or margarine for 3 minutes. Don't brown. Place a layer of eggplant cubes in the bottom of casserole, dot with butter or margarine and sprinkle with salt, freshly ground pepper and a little of the herbs. Cover with the onion rings. Continue layering until all ingredients are used. Top with bread crumbs and dot with butter or margarine. Bake in a 375 oven for half an hour. This casserole can be prepared ahead of time and baked just before serving.

Tongue With Mushrooms and Tomatoes
 4 strips of bacon
 1 onion, sliced thin
 1/4 pound mushrooms, peeled sliced
 1 cup stewed tomatoes
 1 can sliced tongue
 Brown bacon in frying pan. Remove to warming oven and pour off most of the fat. Add the onion and cook until delicately browned. Add the mushrooms and cook for 2 minutes. Add the tomatoes (drained) and the sliced tongue. Cook gently for 15 minutes. Garnish with the reserved bacon.

Pastry Shells
 1 cup butter or margarine
 1/2 cup sugar
 1/2 cup milk
 2 cups flour
 1 egg
 1/2 tsp. salt
 1/2 tsp. Worcestershire sauce
 1 cup milk
 2 hard-cooked eggs, coarsely chopped
 1 cup corn flakes
 2 tps. melted butter or margarine
 Remove leaves and stalk of cauliflower. Soak in salted water about 30 minutes, drain. Cook in boiling salted water about 20 minutes. Drain carefully, put into greased baking dish.
 Melt butter; stir in flour, salt, pepper and Worcestershire sauce. Gradually add milk. Cook until thickened, stirring constantly. Fold in eggs. Pour over cauliflower. Sprinkle with buttered corn flakes crumbs. Bake in moderate oven 375 degrees F. about 25 minutes or until crumbs are browned.
 Yield: Four servings.
 Courtesy Kellogg company.

Chocolate Cups
 1/2 cup butter or margarine
 1/2 cup sugar
 1/2 cup milk
 2 cups flour
 1 egg
 1/2 tsp. salt
 1/2 tsp. Worcestershire sauce
 1 cup milk
 2 hard-cooked eggs, coarsely chopped
 1 cup corn flakes
 2 tps. melted butter or margarine
 Remove leaves and stalk of cauliflower. Soak in salted water about 30 minutes, drain. Cook in boiling salted water about 20 minutes. Drain carefully, put into greased baking dish.
 Melt butter; stir in flour, salt, pepper and Worcestershire sauce. Gradually add milk. Cook until thickened, stirring constantly. Fold in eggs. Pour over cauliflower. Sprinkle with buttered corn flakes crumbs. Bake in moderate oven 375 degrees F. about 25 minutes or until crumbs are browned.
 Yield: Four servings.
 Courtesy Kellogg company.

ANN PAGE BEANS
 2 16-oz. Cans 27c

CHERRIES - 2 No. 2 Cans 29c

POTATOES - 2 No. 2 Cans 25c

SPAGHETTI - 2 15 3/4-Oz. Cans 27c

ALL PEAS - No. 2 Can 17c

PEAS - No. 2 Can 18c

FRUIT COCKTAIL - 18-oz. Can 16c

SAUCE - 2 For 23c

POTATOES - 2 Lbs. 17c

CORN CUPS - 2 Lbs. 15c

PEAS - 3 Lbs. 25c

Seafood Takes To The Grill



GOOD EATIN'... Lobster grilled over charcoal.

By CHARLOTTE ADAMS
 Associated Press Food Editor
 There is no reason why your outdoor picnic should cease this fall just because the price of meat is beyond your budget for a party. Almost anything tastes better cooked over coals and fish is no exception. If you live where fresh fish is not available, try using some of the quick-frozen fillets.

An outdoor fireplace party is one of the most ways to entertain anybody, but teenagers love this informal entertaining best of all. Be sure to have the proper equipment handy, in particular remembering that outdoor eating is likely to be messy. Follow the line of famous fish restaurants and provide big bibs to catch all spills (and to wipe hands on too). The best way I've found to achieve a really useful bib for this purpose is to use Irish linen dish towels of generous size. Cut a circle at one end to fit the neck and hand with bias binding which extends beyond the neck to make ties.

Charcoal Broiled Lobster
 Have the butcher prepare your lobsters for broiling at the very last minute, if you possibly can. If not, be brave and slit them open yourself, being sure to remove the stomach sac in the head and the black intestinal vein from stomach to tail. Preserve the green liver and coral roe. They're the best part of the lobster, in this writer's opinion.
 Flatten the lobster, shell side down, on your grill. Brush the split side generously with butter or margarine and sprinkle with salt. Turn, broiling with shell side up for 10 to 12 minutes. Broil with shell side down approximately 10 minutes.

Lobsters need something to zip up their rather bland flavor. Of course they're served with melted butter or margarine. This may be sharpened by the addition of lemon juice or lime juice. Or perhaps you'd like to try adding finely chopped dill pickle or dill pickle relish. Dill has an affinity for shell fish and the pickle adds the desired sharpness to the sauce.
Charcoal Broiled Codfish Fillets
 6 fillets of cod or other fish
 1/2 cup butter or fortified margarine
 Salt and pepper
 Brush fillets with butter and sprinkle with salt and pepper. Place in a closely wired hand grill or on the grid of a closely paced broiler. Cook over glowing coal, turning slowly, approximately 5 minutes to each side. Serve with tartar sauce.

Tartar Sauce
 1 cup mayonnaise
 4 tablespoons chopped sweet pickles
 1 tablespoon chopped capers
 1 tablespoon minced parsley
 1 tablespoon finely chopped onions or chives
 1 tablespoon tarragon vinegar
 Chill mayonnaise thoroughly. Combine all ingredients just before serving.

Broiled Fish Steaks
 Have steaks of cod, halibut, salmon, or what you will, cut at least an inch thick. Broil in the same way you do fish fillets, allowing approximately 8 minutes for each side. And here's a good spicy sauce to go with them:
Spley Sauce
 1/4 cup butter or margarine
 2 teaspoons catsup
 2 teaspoons Worcestershire sauce
 1/2 teaspoon paprika
 1 teaspoon prepared mustard
 1 teaspoon liquor from sweet pickles
 1 clove garlic, cut in half
 1/4 teaspoon black pepper
 1/4 cup chopped sweet pickles
 Combine all ingredients, except pickles, in top of double boiler. Place over boiling water. Stir constantly 2 minutes until fat is melted and mixture thickens. Take from fire. Remove garlic. Add pickles.

The invention of portable timepieces dates from the end of the 15th century.

Speaking Of Homemaking

By ELIZABETH GREENWOOD
 Home Service Representative
 Carolina Power and Light Company

VEGETABLE MEALS ARE THE FASHION
 Are you tired of cold foods? Wish you could think of something new? Just too hot to eat? The answers seem simple enough. It's never too hot for the right choice of foods. In fact, hot foods often have a cooling effect.

The summer harvest brings a bountiful supply of beautiful vegetables and there are always new ways to prepare them. Have you tried cauliflower with egg sauce, or corn pudding in green pepper shells?
Corn Pudding in Green Pepper Shells
 3 tps. butter or margarine
 3 tps. flour
 1 cup milk
 2 cans cream style corn
 1 cup corn flakes
 1 tsp. melted butter or margarine
 2 eggs, slightly beaten
 1 tsp. sugar
 1 tsp. salt
 6 green peppers
 Melt butter or margarine; stir in flour. Add milk, cook until thickened, stirring frequently. Remove from heat. Stir in corn, eggs and seasonings.
 Select firm green peppers about the same size and cut a thin slice off the bottom so that they will stand erect. Be sure the stem end of the pepper is intact, otherwise the custard will seep out. Fill peppers with custard and place in baking dish. Pour boiling salted water around peppers about one inch in bottom of pan. Bake in moderate oven until custard is set.
Cauliflower with Egg Sauce
 1 medium-sized cauliflower
 2 tps. butter or margarine

Adopt An Old Southern Custom Cut Living Cost

WASHINGTON (AP) — The Agriculture Department suggested today that one way to help beat the high cost of living is to adopt an old Southern custom: Eating leafy greens and pot liquor.

"A rich and inexpensive source of minerals and vitamins," a department bulletin said. And it added:
 "The old Southern practice of serving pot liquor as well as the greens insures against loss of soluble nutrients."
 "For Yankees who haven't tried it, pot liquor is the liquor which remains in the cooking vessel after the greens are taken out."

Home For Aged Given A Gift Of \$60,000

GREENSBORO— (AP) — A bequest of almost \$60,000 for a home for the aged if one is established in High Point is given to the will of Mrs. Mary Bell Atkins Burris, late of High Point, now on file in the office of the Guilford clerk of court.

Mrs. Burris, who was the widow of Dr. John T. Burris, died September 8.
 Her will provides that the request shall be held in trust for 15 years. If no suitable home for the aged is established within that period, she directed that one-third of the money go to Converse college at Spartanburg, S. C., and the other two-thirds to the Baptist orphanage at Thomasville.

FOOD VALUES

- SUGAR 5 POUND BAG 47c
- 2—NO. 2 CANS
- TOMATOES 25c
- NO. 2 CAN
- CHERRIES 29c
- ROYAL ALL FLAVORS 2 PACKAGES
- PUDDINGS 15c

- IDEAL 2 No. 1 Cans
- DOG FOOD 25c
- The Famous 7 Course Meal
- SAMA CHERRY 1 LB.
- Preserves 35c
- SNIDERS 14 OZ. BOTTLE
- CATSUP 23c
- Dixie-Home 3 tall or 6 Small
- MILK 33c
- LONG GRAIN 2 lb. pkg.
- RICE 41c
- 3 POUNDS
- Snowdrift 1.05
- LA CHOY CHINESE DINNER 55c
- SWIFT'S CLEANSER \$41,000 PRIZE CONTEST ENTER NOW 2 CANS 21c

DEL MONTE OR LIBBYS NO. 2 1/2 CAN

FRUIT COCKTAIL 39c

CHARMIN 200 COUNT 2 BOXES

FACIAL TISSUES 25c

BOX

YES FACIAL TISSUE 30c

ARMOUR'S 16 OUNCE CAN

CORN BEEF HASH 29c

ARGO Y. C.

PEACHES 27c

NO. 2 1/2 CAN

SOAP 25c

3 CAKES FOR

WOODBURYS

GRAPEFRUIT JUICE 19c

TORCH GREEN & WHITE NO. 2 CAN

LIMA BEANS 21c

46 OZ. CAN

DIXIE HOME Super Markets

- Fresh Fruits-Vegetables**
- CAROLINA SWEET 3 LBS. 20c
 - POTATOES 20c
 - EXTRA FANCY CALIF. TOMATOES lb. 15c
 - U.S. NO. 1 WHITE 10 lbs. BULK POTATOES 41c
 - FRESH GREEN MOUNTAIN CABBAGE 2 lbs. 9c
 - FRESH CROWDER PEAS 2 lbs. 25c
 - U.S. No. 1 Idaho Baking 10 lb. mesh POTATOES 69c
 - CALIF. FLAME TOKAY GRAPES 2 lb. 21c
 - WHITE ONIONS 3 lbs. 22c
 - YELLOW ONIONS 3 lbs. 20c
 - MICHIGAN 2 LARGE STALKS CELERY 25c

U. S. GOOD BEEF "STEAKS" GOVERNMENT INSPECTED GOVERNMENT GRADED

- SIRLOIN lb. 87c
- CLUB lb. 87c
- DEL MONICO lb. 89c
- ROAST & STEWS
- CHUCK lb. 53c
- RIB lb. 69c
- SHOULDER lb. 69c
- Smoked Picnics lb 57c
- Porter House lb. 89c
- RIB lb. 79c
- lb. 89c
- STEW BONELESS lb. 49c
- Boneless Rump lb. 69c
- SHORT RIBS lb. 35c
- Pork Brains lb. 29c

FILLET'S RED PERCH lb. 33c

DRESSED PAN TROUT lb. 25c

FILLET'S ROCK COD lb. 25c

RED SALMON STEAKS lb. 49c

HALIBUTS STEAKS lb. 49c

FILLET'S COD FISH lb. 31c

FRESH OYSTERS

12 Oz. Can 18c

Niblets FRESH CORN OFF THE COB

OIL 1/4s MAINE—CAN

SARDINES 15c

DIXIE-HOME SUPER MARKET

DUFFS HOT ROLL MIX 27c

15 OZ. Can 25c

EAGLE BRAND SWEETENED CONDENSED MILK

Super Savings ★ Super ★ Savings ★ Super Savings