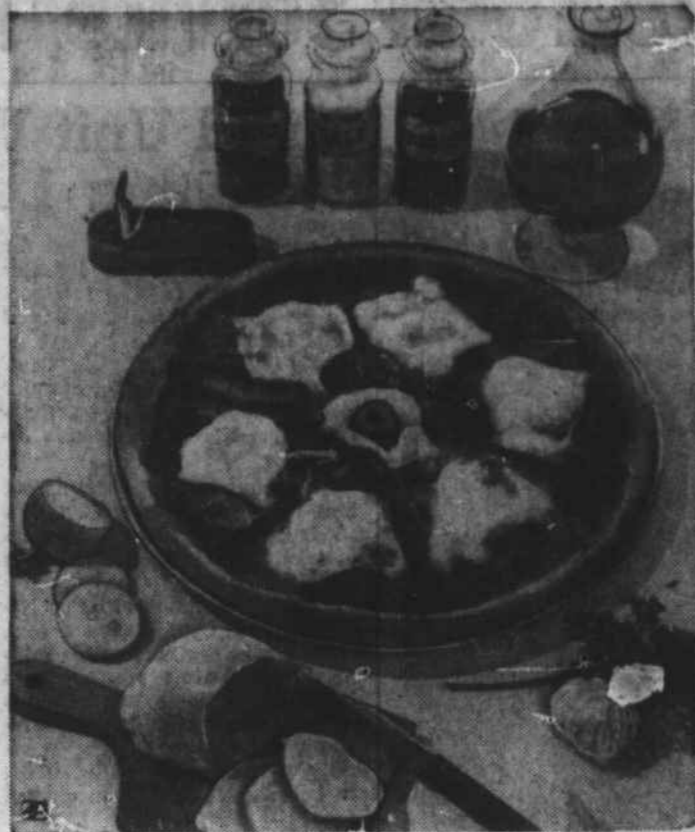


Pizza Is Perfect During Lent



FLAVORSOME PIZZA—For Lenten eating.

By CECILY BROWNSTONE
Associated Press Food Editor

JUST RIGHT for a Lenten supper: pizza made with a yeast-dough base and a topping of tomato, cheese and anchovies plus olive oil and seasonings. When we baked this wonderful Italian dish recently, four of us ate up the two huge pizzas this recipe makes. If you serve less greedy eaters, you may be able to make these pies go further.

Crunchy vegetables taste good with pizza, so have a tray of them

on hand—carrot and celery sticks, radishes. If you like them, add raw cauliflowerets to the vegetable tray. And we've just discovered a gadget that is a lot of fun: a radish roser. It can be bought at a dime store, is made of plastic and looks something like a small lemon or orange squeezer. When you press a radish down over its points the result is something that vaguely resembles a petaled flower. Bring the gadget into the living room if you want a conversation piece, but have plenty of radishes on hand so guests can try their hand at rosin!

Don't try to eat our pizza out of hand. It's beautifully gooey and needs a knife and fork. If you like, have a salad of crisp greens tossed with French dressing as an accompaniment for the Pizza, instead of the vegetable appetizer tray. And bring on lots of good strong hot coffee.

The large flat metal pans on which pizza is traditionally baked may be had in many housewares stores. We have some of these, but we've also used 11-inch (inside diameter) pie pans with success. So don't let a little thing like lack of special pizza pans keep you from trying this very savory recipe. It's a favorite with our family and friends. It will bring your repete!

LENTEN PIZZA

Ingredients: 1 1/4 cups milk, 2 1/2 tablespoons sugar, 1 1/2 teaspoons salt, 1/4 cup shortening, 1/4 cup warm (but not hot) water, 2 packages active dry compressed yeast, 3 1/4 cups sifted flour, Pizza Filling, olive oil (for brushing).

Method: Scald milk by heating in a saucepan over low heat until bubbles appear around edge; stir in sugar, salt and shortening. Cool to lukewarm. Measure warm water into bowl; sprinkle in yeast. Stir until dissolved. Stir in lukewarm milk mixture and flour. Beat 2 to 3 minutes. Cover. Let rise in warm place, free from draft, until doubled in bulk—about 30 minutes. Stir batter down. Beat about 1/2 minute. Spoon into 2 greased 12-inch (inside diameter) pizza pans or divide in half and spoon onto greased baking sheets. Spread evenly with greased hands. (If baking sheets are used spread dough in rounds about 12 inches in diameter.) Press around edge to form a standing rim of dough. Brush dough with olive oil. Bake in a hot (400 degrees) oven 5 minutes. Add filling and continue baking as directed in Pizza Filling recipe.

PIZZA FILLING

Ingredients: 1 can (1 pound and 12 ounces) tomatoes (well drained), 1 can (6 ounces) tomato paste, 1 large clove garlic (minced), 1/2 pound Mozzarella cheese (thinly sliced), 1 can (2 ounces) anchovy fillets (drained), 1/4 cup grated Parmesan cheese, 1 teaspoon salt, 1/2 teaspoon dried crushed oregano, 1/4 teaspoon pepper, 2 to 4 tablespoons olive oil.

Method: Mix drained tomatoes, tomato paste and garlic; spoon onto pizza shells after they have baked 5 minutes. Arrange Mozzarella cheese and anchovies over tomatoes. Sprinkle with Parmesan cheese, salt, oregano, pepper and olive oil. Continue to bake in hot (400 degrees) oven about 25 minutes. Cut into wedges and serve at once.



"I came here looking for a position. Is this it?"



It's an American Custom—
...the NEWS with a cup of good coffee

And when you think of good coffee, you can't help thinking of JFG Special. With every sip it's new because it has that unmistakable flavor character that comes only from its 100% Premium flavored coffees.



"The Best Part of the Meal"

TUNE TO THRIFT!

Fresh Local **PULLET EGGS doz 39c** | Swansdown **CAKE MIX 2 Pkgs 49c** | Pillsbury's **FLOUR 10 lb Bag 83c**

Birdseye **ORANGE JUICE 3 6-oz Cans 49c** | Swift's Jewel **SHORTENING 3 lb Carton 65c**

J.F.G. **INSTANT COFFEE 6 oz Jar \$1.19**

Jumbo **PEANUT BUTTER 12 oz Jar 33c**

N.B.C. **FIG NEWTONS 14 oz Pkg 29c**



Real Elegant Eating!
RATH BLACK HAWK DAINTEES
Boneless and Trimmed—Savory Corn-Fed Flavor Boil, Bake or Fry. **lb 59c**

Morrell's Sliced **BACON lb 29c**

SIR-LOIN U. S. GOOD **T-BONE STEAKS lb 69c**

Blue Bonnet **OLEO lb 29c**

Realemon **ORANGE DRINK 2 46-oz Cans 39c**

F.F.V. Pecan **CHOCOLATE BON BONS Pkg 29c**

GRAPEFRUIT 8 lb BAG 33c

Golden **BANANAS lb 14c**

U. S. No. 1 Irish **POTATOES 10 lb Bag 35c**

Chase & Sanborn **INSTANT COFFEE 2-oz Jar 45c**

ARMOUR'S CHILI WITH BEANS 16-oz Can 25c

WITHOUT BEANS 29c

Old Virginia **APPLE SAUCE No. 303 3 Cans 35c**

Snowdrift 3 lb Can 79c

Gold King **FLOUR 25 lb Bag \$2.10**

JELL-O 3/25c

RALPH'S CASH GROCERY
MAIN ST. FREE PARKING HAZELWOOD

ENJOY THE BEST PRODUCE!

Sweet & Juicy **FLORIDA GRAPEFRUIT**
• PLENTY of JUICE
• BEAUTIFUL FRUIT
• WONDERFUL FLAVOR
Fresh Bunch **TURNIPS 2 Large Bunches 29c**
Mustard or Turnip **GREENS 3 Pounds 29c**

Plentiful Supply Your Best Buy!

FRYERS Dressed & Drawn Lb. 33c
Tray Packed ONLY

Fancy, Dressed & Drawn Hen **TURKEYS** Lb. Only **49c**
Lykes Pure Pork **SAUSAGE** Lb. **19c**
Tainadge Country **CURED HAMS** Lb. **89c**
Quality-Tender U. S. Choice **CUBE STEAKS** Lb. **69c**

Smoky Mountain All Meat **FRANKS** 2 1/2 Lb. Pkg. **79c**
Flint River Lean **SLI. BACON** Lb. **29c**
Dairy Treats!
Oven-Ready, Borden's **BISCUITS** . 10 Cans **99c**
Philadelphia Cream **CHEESE** . . . 2 3-Oz. Pkgs. **29c**

Fruit Cocktail, Raspberry Pineapple, Lime-Pineapple, Orange-Peach
JELL-O SALADS Pound Plastic Cup **19c**

Dixie Home Super Markets
Cheese Food 2 Lb. Box **59c**

CLOROX QUART BOTTLE
BLEACHES REMOVES STAINS DEODORIZES and Disinfects
It's a 4 in 1 product!
17c

Homogenized Shortening **Spry 3 Lb. Can 85c**
Tasty Downyflake Frozen **Waffles 5-Oz. Pkg. 17c**
Delicious Coffee **Luzianne Lb. 85c**
The Soap For Beautiful Skin **Camay 3 Bath Size 39c**
Cleans Dirty Hands Fast **Lava Soap 2 Reg. Size 23c**

U. S. Good Beef **Chuck Roast** . Lb. **31c** | Fresh Ocean King **Mackerel Steaks** Lb. **29c**
Boneless Chuck or **Shoulder Roast** Lb. **51c** | Ocean Fresh **Large Mulletts** Lb. **19c**

Stokely's Pure **APPLE SAUCE** . . . 3 No. 303 Cans **35c**
Dixie-Home **GRAPEFRUIT SECTIONS** 2 No. 303 Cans **27c**
Florida's Finest **GRAPEFRUIT JUICE** 2 46-Oz. Cans **37c**

Powdered Cream **PREAM** . . . 4-Oz. Jar **29c** | Duke's Homemade **MAYONNAISE** Pint **35c**
Jim Dandy **GRITS** . . . 2 Lb. Pkg. **15c** | Del Monte **CATSUP** . . 2 12-Oz. Bottles **43c**

Alaska **PINK SALMON** Tall Can **47c**
Astor's Finest **SHORTENING** 3 Lb. Can **67c**
Red Cap or Harvest Cream **FLOUR 25 Lb. Bag 1.49**

Stokely's Finest, Tender **LIMA BEANS** 2 No. 303 Cans **47c**
Carr's "Crack'n Good" **FIG BARS** 2 Lb. Pkg. **39c**

GREEN STAMPS

FROZEN FRESH FOODS!
Dixie-Home **GARDEN PEAS** 2 10-Oz. Pkgs. **29c**
Agen Fordhook **LIMAS** . . . 2 10-Oz. Pkgs. **39c**
Libby's Sliced **PEACHES** . 2 10-Oz. Pkgs. **39c**

Save Double With **J.N. Green Stamps**

STORE HOURS: Mon. - Tues. - Thurs. 8:30 a.m. - 6:30 p.m. | Wednesday 8:30 a.m. - 12 Noon | Fri. & Sat. 8:30 a.m. - 7 p.m.