On The Front Burner

(Continued from page 3B)

VENISON Salt and pepper venison. Cut in 1/2 to 3/4 inch pieces. Sear. Pour off excess fat. Add can of chicken soup, can of mushroom soup, I package California dehydrated onion soup mix, fresh orange slices and water. Cover and cook on low heat until tender. Water will need to be added from time to time. Stir to keep from sticking. (Frank Kicklighter)

ROAST DUCK

Place dried apples in cavity of duck. Cook in pressure sauce pan about 20 minutes. Place in 350° oven to dry duck out. Mix brown sugar and water for a glaze. Put over duck and slip under broiler to brown. (Neil McFadyen).

CALIFORNIA QUAIL

10 quail, split 4 cups water

1 can cream of mushroom soup 1 1/2 cups long grain rice (uncook-

1 pkg. dried onion soup mix Place rice in bottom of shallow baking pan, add quail. Spoon mushroom soup over birds. Add water and sprinkle with onion soup mix. Cover pan with aluminum foil and bake 2 hours at 350°. Uncover last 10 minutes to brown. There is no need to add salt and pepper as mushroom and onion soup mix contain adequate season-ing. Serves 5. (Agnes Walters)

VENISON CHILI WITH BEANS

2 lbs. ground or chopped venison 1 bell pepper, chopped 1/8 teaspoon black pepper

1/4 teaspoon crushed red pepper

2 tablespoons chili powder 2 cans whole tomatoes

2 tablespoons vegetable oil

medium onion, chopped 1/2 teaspoon salt

15 oz. can red kidney beans or 1

large can chili bens 1/8 teaspoon hot sauce

1 16 oz. can tomato sauce Cook onions and green pepper until tender in vegetable oil. Add venison and cook until brown, stirring often. Add remaining ingredients, bring to boil, cover, reduce heat to simmer and cook for 1 hour. Serves 6-8. (Gloria Walters

BUTTERMILK SQUIRREL PIE

2 squirrels (cut up) 1 can cream of mushroom soup

1 can mixed vegetables

Boil squirrels and remove meat from bones. Mix these together in casserole dish.

Topping: 1 cup buttermilk

1 stick margarine melted

1 cup self rising flour

Mix and pour over top of squirrels in casserole dish. Bake at 375° for 30 to 45 minutes. (Agnes Walters original)

VENISON VEGETABLE POT PIE

Neck or backbone broken in chunks

2 teaspoons salt

1 beef bouillon cube 1/2 teaspoon salt

4 tablespoons ice water 1/2 cup canned peas

1/2 cup canned corn

1/4 cup all purpose flour 1/2 cup milk

1 rib celery, chopped

1/2 teaspoon black pepper

1 cup all purpose flour 1/3 cup vegetable shortening

2 carrots cooked and diced

2 medium potatoes cooked and diced

1/2 cup melted butter or margarine 2 cups venison broth

Place venison, water, celery, salt, pepper and bouillon cube in pot, cover and boil. Reduce heat and simmer for 2 hours. Remove bones from pot, let cook, pick meat and dice. Strain broth and set aside. Sift 1 cup flour with 1/2 teaspoon salt in a bowl, add shortening, and work with hands until flour and shortening have blended. Add water and mix quickly. Place dough on plate, cover with wax paper and refrigerate 15 minutes. Then roll out dough to make top crust for the pot pie. When finished preparing dough melt 1/2 cup butter in a saucepan. Add 1/4 cup flour and stir until paste becomes almond colored. Stir in venison broth, add milk after sauce thickens. Add vegetables folding in

gently and put in casserole dish. Cover with pastry, brush with melted butter and bake in 425°

oven until crust is lightly browned.

(Shirley Melton).



Each of these advertised items is required to be readily available for sale at or below the advertised price in each A&P Store, except as specifically noted in this ad.

PRICES EFFECTIVE THRU SAT., FEB. 25 AT AGP IN RAEFORD ITEMS OFFERED FOR SALE NOT AVAILABLE TO OTHER RETAIL DEALERS OR WHOLESALERS. WE RESERVE THE RIGHT TO LIMIT QUANTITIES.





SAVE 50° LB.

Fryer Legs

A&P COUPON E 40° ON Iomato Catsup

A&P COUPON SAVE 60° #629

Butcher, Sx LIMIT TWO P WESTERN GRAIN FED BEEF 9-12 lb.

P SAVE 70 LB. Chuck Roast Bone lb

WESTERN GRAIN FED BEEF BONELESS **Rib Eye Steaks** WESTERN GRAIN FED BEEF BONELESS

Whole

N.Y. Strip Steak AAP QUALITY FRESH 3 LBS. OR MORE

Ground Chuck

Multi-Grain Bread

JANE PARKER HOMESTYLE

WESTERN GRAIN FED BEEF BONE-IN **Shoulder Roast** WESTERN GRAIN FED BEEF

Save

10

Cubed Steak

CIE D

AP

Cherry Pie Filling

Brunswick Stew 25-02

CONVENIENCE PACK SMALL (64 CT.) MEDIUM (48 CT.) LARGE (32 CT.)

MARTHA WHITE JIM DANDY

Luv's Diapers

Quick Grits

DINTY MOORE

64-oz.

ctn.

ARMOUR STAR Sliced Bacon FRESH LEAN COUNTRY FARM COUNTRY STYLE Pork Ribs

A&P QUALITY WHOLE Smoked Picnic

Save

62

Ann Page Biscuits 1.5-02. 99

Cheese Food Slices 12-oz. \$ 169

SAVE 49° EACH

OMON · CLAM · CUCUMBER ONIO

Margarine Quarters

Sealtest Dip

Grange Juice

CHILLED

A&P (BEEF 1.29) Meat Wieners OLD HICKORY PORK

Bar-B-Que COTTAGE BRAND

Smoked Sausage

Cream **ALL FLAVORS**

ctn.

A&P Pizzas

RS. SMITH 8 INCH

Cherry Pie

BEEF · CHICKEN · TURKEY

Morton Pot Pies

Morton Dinners

EATLOAF - SALIS, STEAK - TURKEY - CHICKEN



1/2 gal.

PEPPERONI - SAUSAGE - CHEESE

Save 90¢

MAHATMA

Long Grain Rice 📸 PREGO · REGULAR · MEAT · MUSH · NO SALT ADDED Spaghetti Sauce

24-oz.

loaf

Pork & Beans 3

Bavarian Kraut Grocery Specials Spaghetti

REGULAR . THIN 16-oz box

OLD MILWAUKEE

Wine Beer \$379

GOOD ONLY IN RAFFORD

CALIFORNIA CRISP Fresh With Quality псац

large heads

Navel Oranges 5 🚉

White Grapes

Avocados

White Grapefruit 4 Fresh Plums RED OR GREEN **Leaf Lettuce**

Crisp Carrots 2 15. SAVE 70°

Coca Cola

Health & Beauty Aids Pert Shampoo BONUS - GET 3 OZ FREE Normal Dry Oily Save 18 oz. 60° btl. You Pay Only 139 25 OFF LABEL SAVE 60 Efferdent & 30" OFF LABEL You Pay Only Listerine

30º OFF LABEL You Pay Only **Aqua Fresh** 6.4 oz. DEODORANT SAVE 50 **Sure Roll-on A&P COUPON**

Senior Citizens Discount

5% Off Total Purchases on Wednesday With This Coupen And I.D. (Must Be Age 62 or evec.)

EDENBOROUGH CENTER

INGLENOOK

MON.-SAT. 8:00 A.M. - 10:00 P.M. SUNDAYS 9:00 A.M. - 6:00 P.M.