

Young Turkeys

**REGULAR BEAN** 

LIMIT ONE WITH ADDITIONAL 10.00 OR MORE PURCHASE.

FRESH NEVER FROZEN

LIMIT ONE

Ham

WHOLE FRESH OR SMOKED

Perk Roast

COUNTRY FARM WHOLE

Fresh

Pork Ham

**I Be Closed Christmas Day.** WHOLE moked 19-23 LBS. AVG.

CUDDY DINNER STYLE BUFFET "Ham

LIMIT ONE

**REGULAR · BUTTER Crisco** 

can

LIMIT ONE WITH ADDITIONAL 10.00 OR MORE PURCHASE.



U.S.D.A. INSPECTED FROZEN **Breast** 

Meat

FRESH NEVER FROZEN Baking Hens

COUNTRY PRIDE Fresh Roasters

Specials

8-10 lb. avg.

**Buffet Ham** 

P Specials

Dairy 2 Specials Margarine, Quarters

ANN PAGE **Waffles** BIRD'S EYE EX-CREAMY - REG. **Cool Whip** TROPIC ISLE Coconut **DEANS FRENCH OR** 

**DUNCAN HINES** Green Onion Dip 102. 996 REGULAR

Shells Grocery (P) Specials

Coca Cola 109 2-ltr.

SUPER COUPON, WE Orange Juice

GOOD ONLY IN RAEFORD, N.C.

**8**c

Grocery P Specials **DUNCAN HINES** 

18.5 oz

box

**Frostings** Dole Pineapple 20 02. ALL VARIETIES icanco Unarican Gravies KEEBLER CARMEL . MINT . WALNUT Soft Batch

A&P - LIGHT OR DARK BROWN OR Confectioners

Produce P Specials Red

**Grapes Green Leaf** Lettuce

Apples Golden

240 South Main St. - Raeford, N.C. Mon.-Sat. 8 a.m.-9 p.m.

88¢ STANDING - BONE IN RIB EYE Roast U.S.D.A. CHOICE BONELESS Roast Roast U.S.D.A. CHOICE BONELESS

語。 Steak **Bacon** 

REGULAR OR LITE Coors Beer

Produce P Specials Sweet 100

Potatoes 2 **Snow White** Mushrooms :::

**Red Grapefruit** 

lb. 98¢ FRESH REG. OR COUNTRY STYLE Pork Ribs

Loin 5-7 lb. U.S.D.A. INSPECTED FRESH Fryer Leg Qtrs. COUNTRY PRIDE FRYER

Livers or Gizzards ... PINK or WHITE

Andre Champagne **4** GOOD ONLY IN RAEFORD, N.C.

General P Specials

FINAL TWO WEEKS TO COMPLETE YOUR SET! OFFER EXPIRES DEC. 28th FINE

**Porcelain** China

Porcelain **Dinner Plate** WITH EVERY \$3.00 PURCHASE

"BONUS COUPON"

\$1.00 OFF Fine Porcelain China Completer Piece

CHOOSE PROM 15 DIFFERENT ITEMS COUPON GOOD SUN, DEC. 15 THRU SAT, DEC. 21 LIMIT: ONE COUPON PER CUSTOMER

#611

Sun. 9 a.m.-6 p.m.

## . . . Front Burner

(Continued from page 4B) tie with a bow, include a variety of teas and the recipe.

Cranberry Delight Dessert 21/2 cups fresh cranberries 11/2 cups sugar, divided 1/4 cup chopped nuts 3 EGGS 1 cup all-purpose flour 1/2 cup butter, melted ¼ cup margarine, melted Whipped cream (optional) Vanilla ice cream (optional)

Vanilla ice cream (optional)
Wash cranberries; place in a
greased, 10-inch pie pan; sprinkle
with ½ cup sugar. Top with nuts,
and set aside. Beat EGGS until
lemon colored; gradually add remaining sugar, beating well. Add
flour, butter, and margarine; mix
well. Pour batter evenly over
cranberries. Bake at 325° for 1
hour or until golden brown. Cool;
spoon into individual dishes, and spoon into individual dishes, and top with whipped cream or ice cream, if desired. Yield 8-10 serv-

ings.

Gift giving suggestions:

— place squares in decorator tin or waxed paper lined decorator box. include recipe.

Christmas Coconut Cake

1 cup butter, softened 2 cups sugar

7 EGGS

23/4 cups all-purpose flour 1 teaspoon baking powder 1 teaspoon baking soda

Dash of salt

1 cup buttermilk 2 tablespoons vegetable oil 1 teaspoon vanilla extract 1 teaspoon coconut extract

Coconut Frosting
1 cup flaked coconut Red and green candied cherries, optional

Cream butter; gradually add sugar, and beat 10-15 minutes at medium speed of electric mixer. Add EGGS, one at a time, beating well after each addition. Combine flour, baking powder, soda, and controlled to creamed mixture after. salt; add to creamed mixture alter-nately with buttermilk and oil, beginning and ending with flour mixture, mixing well after each addition. Stir in flavorings. Pour batter into 3 greased and floured 9-inch round cake pans. Bake at 350 F. for 20-25 minutes or until a wooden pick inserted in center comes out clean. Cook cake in pans 10 minutes. Remove layers from pans; place on wire racks, and let cool completely. Spread coconut frosting between layers and on top and sides of cake. Sprinkle top and sides with 1 cup coconut; garnish with candied cherries if desired. Course with the candied comprises if desired. cherries, if desired. Cover and chill before serving. Yield: One 3-layer

## Frosting:

1 cup milk 1/4 cup all-purpose flour 1/2 cup butter, softened

1/2 cup shortening 1 cup sugar 1 teaspoon vanilla extract

I teaspoon coconut extract I cup flaked coconut

Combine milk and flour in a medium saucepan; cook over medium heat, stirring constantly, until mixture thickens. Remove saucepan from heat, and let mix-ture cool completely. Add butter, shortening, and sugar; beat well. Add flavorings and I cup coconut, stirring well. Yield: Enough frosting for one 3-layer cake.

Gift giving suggestions: present in a cake saver and tie with a ribbon.

- include recipe.

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