CLOSED THANKSGIVING SPECIALS GOOD THRU THANKSGIVING

WE RESERVE THE RIGHT TO LIMIT QUANTITES

TEACHEY'S

ACROSS STREET FROM PINK HILL SCHOOL PINK HILL, N. C.

WHERE YOUR FOOD STAMPS GO FURTHER



WINNER LOIS HATCH PINK HILL, N.C.



Happy Thanksgiving

GOOD SUPPLY-TURKEYS-FRESH HAMS-CORNED HAMS-SMOKED TENDERIZED HAMS

> SEE US FOR YOUR THANKSGIVING NEEDS.



69°

49

RECIPE OF THE

MEEK

TOP ROUND ROAST BEEF

1 - 4-5 lb. top roast 1 clove of garlic, halved melted butter

salt and pepper to taste 1 cup hot vegetable or meat stock 1 tbsp. cornstarch

Trim excess fat from beef, rub with garlic. Place roast on rack in a baking pan. Brush with butter, sprinkle with salt and pepper. Pour vegetable stock in pan. Bake at 425 degrees for 30 minutes, reduce oven temperature to 300 degrees. Bake for 15 minutes per pound for rare, 20 minutes for medium and 25 minutes per pound for well done. Baste every 15 minutes with butter. Remove beef. Cool for 15 minutes before slicing. Stir cornstarch into small amount of water. Add to drippings gradually. Cook, stiring until thickened. Serve with beef.

COUPON COUPON

CREAM FLOUR

WITHOUT COUPON 75' COUPON

PALMOLIVE DISH 22 OZ. SCOTT FAMILY 8 OZ. PKG. 59° 21/2 CAN

GENERIC 100 CT.

46 OZ.

DIXIE CRYSTAL 10X

OCEAN SPRAY CRANBERRY

gauce



LB. \$1.49

FRESH BAKING

69°

GIZZARDS AND

LIVERS

PICNICS

12 OZ. PKG.

CHICKEN

LB. BREASTS

32 OZ.

SMOKED

CATES SALAD

10 OZ. NESCAFE

TOWN TALK ICE

42 OZ. CAN

EARLY MOUNTAIN CUT GREEN

4/\$1

OLD SOUTH ORANGE

89 JUICE 64 OZ.

GLENN PARK APPLE

4/\$1 SAUCE 303 CAN

3/51 DEAS 17 OZ. CAN

PRIDE OF FARM CREAM STYLE

3/\$1 CORN 303 CAN

HI DRY TOWELS

JAMBOREE GRAPE AND APPLE

69' 2-LB. JAR

"THANK YOU" APPLE PIE

59° NO. 2 CAN

ELPHIA CREAM

8 OZ.

39" 8 OZ.

85