

How Wise Housewives Fill Market Basket on Budget



It's the berries. Cranberry marmalade has a lot of uses and it's a good thing to have on hand. Try it with baked ham, as shown here, or with fresh roast ham or pork loin.

By MISS LOUISE

It's a harvest of big savings you'll get again this week when you shop at Colonial and A&P. Look at all the items you can trundle home with you for just \$5 at A&P:

Four pounds ground beef, 3-pound bag of yellow onions, two 16-ounce cans of cherries, a Jane Parker pumpkin pie, 8-ounce package of mild A&P cheese, 2 cans golden cream corn, a pound sliced bologna, 1 pound of Zesta crackers, dozen glazed doughnuts, and a 15-ounce jar of Heinz fresh cucumber pickles. And would you believe it? A penny change.

Five dollars at Colonial this weekend will buy a 5-pound chicken (fryer), loaf of bread, 4-pound beef rib roast, pound of cranber-

ries, 12 brown 'n serve hard rolls and a cookie mix roll.

See the food page ads in this section to make up the shopping list to fit your family and budget.

Since cranberries are coming in style on the table again, here's a recipe for cranberry marmalade you might like. It's wonderful with roasted meats. A circle of marmalade around a bowl of freshly-made applesauce is a delightful combination.

Cranberry Marmalade
 Ingredients: 1 orange, 1 lemon, 4 cups (1 pound) fresh cranberries, 2½ cups sugar, 2 cups water, 1 cinnamon stick, 6 whole cloves.

Method: Wash orange and lemon; cut into halves or quarters; discard seeds.

With a very sharp knife slice

This is What Happened to Little Carolyn One Halloween Night...

Little Carolyn was about out of breath—it isn't easy for a 3-year-old to keep up with older children on their Halloween trick-or-treat rounds.

She had piped "Trick or treat!" to dozens of people in the neighborhood, and had filled a bag almost as big as its proud possessor.

Whether the other children grew tired of waiting for Carolyn, or whether she stopped to thrust a tiny hand into the sack for treats—no one knows why she got behind so far she had to run to catch up. She was hit and killed in the middle of an intersection by a car.

No wonder parents are especially concerned with the welfare of their children on Halloween night. It's a night when bedtime is moved back an hour—or two, if the protests are long and loud enough—and little ones are allowed the unaccustomed privilege of roaming a dark street.

Little wonder, then, that organizations such as the National Safety Council are urging parents—and children, too—to go all out to make this Oct. 31 safe from Halloween hazards.

"No one," the council points out, "wants to spoil the fun of youngsters on Halloween. But Halloween need not be a time of tragedy."

How can parents make Halloween free from tragedy? Turn your attention to these items, the Council advises:

Buy your children light-colored costumes—they're easier to see at night. And make sure the outfits aren't tripping hazards. They should be flameproof.

Masks are dangerous because they restrict vision. They're also hot and some are scratchy, so kids will welcome a painted false face. A little rouge, eyebrow pencil and moustache stick can make children miniature ghosts, goblins, pirates or clowns—but with the added safety factor of allowing them to see danger in time to avoid it.

Remind children that on Halloween, as during the rest of the year, such safety precautions as these should be observed:

1. No dashing from between parked cars, no playing in the street, no crossing the street without first looking both ways.
2. To make doubly sure motorists can see costumed children, put reflectorized tape or bands on their outfits.
3. Motorists can help by slowing down a bit on Halloween, and by keeping in mind that there'll be lots of children out that night—excited children who may dash into the street without advance warning.

Take Your Choice

Zionsville, Ind. (AP)—Graduating seniors of Zionsville High School heard both sides of the story when they attended baccalaureate and commencement services. One speaker held forth on "The Value of Ignorance," and the other orated on "The Beginning of Wisdom."

wafers; reserve. Mix cranberries, sugar and water in a large saucepan or kettle; stir over moderate heat until sugar dissolves; bring rapidly to a boil. Continue to cook rapidly until cranberries' skins pop open—about 5 to 8 minutes. Stir in reserved sliced orange and lemon, cinnamon and cloves. Reduce heat and simmer, stirring often, until thickened—about 10 minutes. Skim off foam as it rises. Pour into hot sterilized jars; seal at once. Makes about 1½ quarts.

Kitchen Cue: Sweet potatoes will not turn dark if you put them in salted water immediately after peeling, using 5 teaspoons of salt to 1 quart of water.

Rain Delays Bookmobile

Because of the rain Monday, the bookmobile could not make any of its scheduled stops. Therefore, the stops scheduled for Monday will be made this coming Tuesday, Oct. 28.

The schedule follows:
Monday: Harlowe, 9:15-9:55—Mrs. E. R. Bowlin's book station, 10:06-10:45—Mrs. John Ives' book station.

Mill Creek, 10:55-11:40—Mrs. J. C. Skinner's book station; route 2 Newport, 12:40-12:55—Mrs. Madge Reynolds.

Masontown, 1:00-1:15—Mrs. M. L. Simmons; 1:20-1:35—Mrs. Pearl Simmons; 1:40-1:55—Mrs. Mayola Finer; 2:00-2:15—Mrs. Harold Simmons; 2:20-2:35—Mrs. Verna Gould. Nine-Foot Road, 2:45-3:15—Mrs. Alice Simon's book station; 3:20-3:50—Mrs. Daisy Cannon's book station.

Tuesday: Gales Creek, 9:45-10:00 Mrs. Freida Lewis; Bogue, 10:20-11:00—Mrs. Leola Smith's Store; 11:05-11:15—Mrs. Essie Smith; Broad Creek, 11:25-11:40—Mrs. Nellie Parker.

Wildwood, 12:40-1:00—Mrs. Edna Murdock; 1:05-1:25—church.

Camp Glenn, 1:30-2:10—Mrs. Frances York's book station; 2:15-2:25—Mrs. Lola McCabe; Crab Point, 2:40-3:20—Mrs. H. H. Scott's book station.

Long, Long, Distance!



Photo by Reginald Lewis

Mrs. George Warren, Morehead City, and her young son, Clayton, talk to "Daddy", Sgt. George E. Warren, of the Third Marine Division, in Okinawa. Due to mail troubles, Mrs. Warren said she hadn't heard from her husband in six months, so decided to give him a call. She talked from here Saturday night, Oct. 4. He talked to her on a Sunday, Oct. 5—the international date line made the difference.

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As chic and trim as your new fall ensemble, a modern electric range with automatic timing controls can cook entire meals whether you're home or not. And does it in perfect safety because there are no flames, no fumes—no soot, no smoke. Just set the timer and away you go!

If your kitchen is dated to the flame-type age, or perhaps your remodeling plans call for a new electric range, be sure to check into the special fall prices offered by many electric dealers. Take time to visit an electric dealer soon. Then take your choice of the streamlined, clean-lined models now available. You'll strike a happy keynote to modern kitchen comfort with a new, automatic electric range.

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