

More Good Recipes

Because of so many requests for more recipes from "100 Years In The Kitchen" the cooking corner today includes some of those favorites.

TRI HIGH MEAT LOAF

- 1 cup cracker crumbs
- 1 1/2 lbs. extra lean ground beef
- 1 can(6 oz) tomato paste
- 2 eggs beaten
- 1 cut finely chopped onion
- 1/3 cup finely chopped green pepper
- 3/4 t. salt
- 1/8 t. pepper
- 1 1/2 cup small curd cottage cheese

VEGETABLE CASSEROLE Ginnie Arnette

- 1 pkg. frozen vegetable mixture of broccoli, cauliflower, and carrots
 - 1 small onion, chopped
 - 5 oz. can water chestnuts, chopped
 - 1 can cream of mushroom soup
 - 1/2 cup sour cream
 - 1/2 cup sharp cheese
- Mix soup and sour cream. All other ingredients except cheese. Pour into 9x12 pyrex dish which has been greased with butter. Sprinkle grated cheese on top. Bake 350 degrees 30 to 45 minutes.

ORANGE CRUSH POUND CAKE Jean Swofford

- 1 c. shortening
 - 1 stick margarine
 - 2 3/4 c. sugar
 - 5 eggs
 - 3 c. plain flour
 - 3/4 c. orange crush
 - 2 tbs. orange flavoring
 - 1/4 t. salt
- Cream salt, shortening and margarine. Add eggs. Alternate flour and Orange Crush to creamed mixture. Add flavoring and salt. Spoon into tube pan. Bake at 325 degrees for 1 hour or until done.

ICING

- 1 stick margarine
 - 8 oz. cream cheese
 - 1 1/2 c. powdered sugar
- Blend together. Add enough Orange Crush to cream.

EASY PECH CRISP A.B. Snow

- 1/2 c. butter, softened
 - 3 lbs. peaches, peeled, 6 c. sliced
 - 1/2 c. packed brown sugar
 - 1/2 c. flour
 - 3/4 cup rolled oats
 - 1/2 t. cinnamon
 - 1/2 t. nutmeg.
- Spread 2 tbs. butter in bottom of shallow 1 1/2 qt. baking dish. Arrange peaches in an even layer. Combine brown sugar, flour, oats, cinnamon and nutmeg. Blend in rest of butter with fork until mixture is crumbly. Sprinkle evenly over peaches. Press lightly with fork to cover entire top. Bake in preheated oven at 375 degrees until tender, 35-40 minutes.

CHERRY SURPRISE BALLS Juanita Goforth

- 1 c. butter
 - 1/2 c. sifted confectioners sugar
 - 2 c. sifted flour
 - 1 t. vanilla
 - 1/2 c. chopped pecans
 - 1 lg. candided red cherries
- Cream butter and confectioners sugar. Add flour and vanilla. Stir in pecans. Wrap dough in waxed paper and chill for several hours. Roll enough dough around each cherry to make 3/4 inch ball. Put on ungreased cookie sheet. Chill for 15 minutes. Bake in 350 degree oven for 20 minutes. While still warm, roll in sifted confectioners sugar. Yield: about 6 dozen cookies.

ASPARAGUS CASSEROLE Fran Sincox

- 2 cans asparagus
 - Salt and pepper
 - 1/2 stick margarine
 - 1/2 cup water
 - 2 tbs. flour
 - 1 cup grated cheese
- Drain one can of asparagus juice and add salt and pepper and margarine. Heat and boil a little. Mix 1/2 cup water and 2 tablespoons flour. Add juice and thicken. Add grated cheese in juice mixture and melt. Pour asparagus and heat until bubbly at 400 degrees. Serves 8-10.

Harris Teeter

Helpin' out in the kitchen.

Meal-A-Day Ideas For Big Appetites, Sirloin & T-Bone For Samples.



USDA Choice Western Beef "Bone-In"
Sirloin Steak Lb. \$2.99

In-Store Recipe Ingredient



4c OFF
Clorox Bleach .. 64 Oz. 49¢

Limit 1 With \$10.00 Or More Purchase Per Customer, Please



California
Iceberg Large Lettuce .. Head 49¢

In-Store Menu Item



Holly Farms Grade "A"
Leg Quarters Lb. 59¢

Breast Quarters...Lb. 79c

In-Store Menu Item




2 Ltr. Non-Returnable Tab, Sprite, Mello Yello
Diet Coke or Coca-Cola Btl. 1.09



Florida Sweet n' Tender
Yellow Corn ... 8 Ears 99¢

In-Store Menu Item



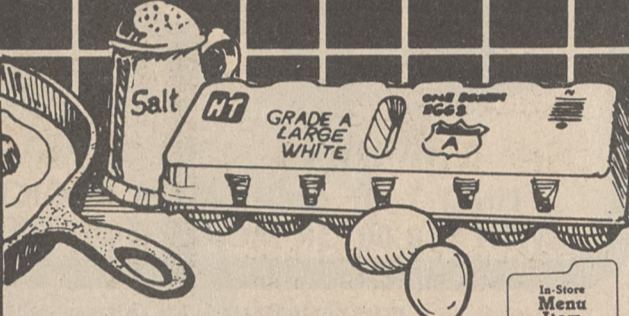
USDA Choice
Cubed Steak Lb. \$1.99

Limit 5 Lbs. Per Customer, Please

In-Store Menu Item



Vanity Fair 2 Towels..... Rolls 88¢



H-T Grade "A"
Large White Eggs Doz. 69¢

In-Store Menu Item

QUALITY MEATS

"Fully Cooked" Whole Or Half
Semi-Boneless Ham Lb. \$1.29

USDA Choice Western Beef "Bone-In"
T-Bone Steak Lb. \$3.09

In-Store Menu Item

USDA Choice Western Beef "Bone-In"
Porterhouse Steak Lb. \$3.19

USDA Choice Western Beef "Bone-In"
Semi-Boneless Strip Steak..... Lb. \$3.69

Sliced Meat Or Beef
Oscar Mayer Bologna 8 Oz. 99¢

Gwaltney Of Smithfield
Meat Franks 12 Oz. 99¢

YOUR DAILY BREAD

H-T "Homestyle"
Dinner Rolls 11 Oz. 69¢

In-Store Menu Item

H-T French, Split Or Flaky
Brown 'n Serve Rolls 2 12 Ct. 99¢

H-T
Un sliced French Bread Ea. 79¢

H-T
Apple Sauce Cake 12 Oz. \$1.29

Earth Grain Stone Ground
Wheat Bread..... Loaf \$1.29

Store Hours

Mon.-Sat. 8 A.M. Til 9 P.M.

GREAT GROCERIES

Nabisco
Oreo Cookies..... 20 Oz. \$1.89

H-T Regular Or Ripple
Potato Chips 8 Oz. 69¢

Final Touch 20c OFF
Fabric Softener..... 33 Oz. 99¢

Seneca
Apple Juice 48 Oz. 99¢

Phillips
Pork n' Beans 2 16 Oz. 69¢

Realemon "Bonus Jar"
Lemon Juice 24 Oz. 69¢

Fireside
Snack Crackers..... 11 Oz. 79¢

Superman
Peanut Butter 18 Oz. \$1.39

Bama
Apple Jelly..... 16 Oz. 79¢

Armour
Potted Meat..... 4 3 Oz. 99¢

Pepsi Colas 6 Oz. Or Cans \$1.79

Maxwell House Reg., E.P., A.D.C. Or Master Blend
Brik Pak Coffee..... 16 Oz. \$1.99

Limit 1 With \$10.00 Or More Purchase Per Customer, Please

PICK OF THE CROP

Medium New Crop
Yellow Onions.... 3 Lb. 99¢

Cape
Granny Smith Apples Lb. 59¢

Washington State
Anjou Pears Lb. 39¢

In-Store Menu Item

Green Top Radishes 3 Bchs. 99¢

In-Store Menu Item

DAIRY & FROZEN

Parkay
Margarine Quarters Lb. 59¢

In-Store Menu Item

H-T Homestyle Or
Buttermilk Biscuits 6 Pk. \$1.09

In-Store Menu Item

Velveeta
Cheese Spread 16 Oz. \$1.79

Venedale
Ice Cream..... Gal. Half \$1.19

In-Store Menu Item

McKenzie
Vegetable Blends 16 Oz. 99¢

In-Store Menu Item

Morton Chicken, Beef Or Turkey
Pot Pies 3 8 Oz. \$1.00

Morton Chicken, Turkey, Salisbury Steak, Spaghetti & Meatballs Or Beans & Franks
Frozen Dinners 11 Oz. 79¢

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