

FALL BRINGS FESTIVAL MOOD

Miss Camp Gives Recipes For An Autumn Festival

By MISS JOHNNIE CAMP

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Capture the festive mood of the Fall Season for your table—and have a gay dinner. The kiddies and the grown-ups will be appreciative.

This year the Nation's trend to toward early traditions, ideals, psychologies, and simplicities. Lay away all cares and smile away the wrinkles on your brow, make this a feast day, jolly and amusing.

Create a "homey" atmosphere. If possible, have a log fire in the living room, draw the shades low enough to use candles, which may be set in pumpkin holders. Decorate the room profusely with autumn leaves.

Crepe paper of gay orange accentuated with black—a jar of paste, a pair of scissors and a wee bit of imagination and creative ability can be fashioned into most attractive decorations and favors for the table.

A gay basket of fruit or a pot plant may be your center piece for the table—a cover of paper may be shaped into petals, etc.—and if you wish, have some amusing favors hidden away underneath the fruit.

And now for the feast itself—

Dinner Menu

- Harvest Fruit Cocktail
- Baked Spiced Ham with Glace
- Sweet Potatoes
- Asparagus Tips in Butter

- Salad Greens
- Southern Spoon Bread
- Lettuce Salad
- Pumpkin Pie with Cream Cheese
- Salted Nuts and Raisins
- Coffee.

Harvest Fruit Cocktail

Have very cold—
2 honey-dew melons
1 No. 1 can of grapefruit juice
1 cup sweet cider
1-4 cup confectioners sugar.
Cut out melon meat in tiny balls and fill cocktail glasses with them. Mix the grapefruit juice, cider, and sugar and pour over fruit. (Garnish with green and red maraschino cherries.)

Spiced Ham—Baked (If very salty, soak)

Place a whole or half cured ham in a roaster. Add two cups gingerale, one tablespoon whole cloves and a handful of raisins. Cover roaster.

Bake in a slow oven (325 deg.) allowing 20 minutes a pound for a large whole ham, 25 minutes a pound for smaller (up to twelve pounds) hams or half hams.

When ham is done, remove from oven. Lift off rind. Score surface and dot with cloves; rub with mixture of one-half cup brown sugar and one tablespoon flour. Brown, uncovered for about twenty minutes in a moderate oven (375 degrees).

Pumpkin Pie

Make your favorite fluffy pumpkin pie.

Mix one package of cream cheese with a half pint of whipping cream. Whip until fluffy. Place on pie with pastry tube or by tablespoonsfuls.

TOWN TALK

Mrs. E. T. Throckmorton and daughter, Frances, of Belmont, spent the week-end with Mrs. W. J. Chambliss.

Miss Pauline Hux returned home Sunday, after spending the week in Durham.

Mr. and Mrs. W. C. Ricks and children spent the week-end in Suffolk.

Mr. and Mrs. P. H. Hux spent the week-end in Durham, and Raleigh.

Mr. and Mrs. Edward Boice and children, of Rich Square, were the week-end guests of Mrs. E. B. Davis.

Miss Flossie Griffin who has been visiting her sister, Mrs. E. T. Blowe, has returned to her home in Boykin.

Misses Alma and Ruth Williams have returned from Dunn.

Messrs Lokie and G. L. Outland of Rocky Mount, spent the week-end with Mrs. George Outland.

Mrs. Jesse Speight, of Fayetteville, is the guest of Mrs. Lettie Finch.

Mr. and Mrs. Matt Ricks, spent some time last week in Northampton County.

Mrs. Mamie Bryant and family of Hopewell, Va., spent Sunday with her mother, Mrs. Kate Denton.

Mrs. Nellie Denton, Mrs. J. B. Coley, R. C. Coley and Rossie Hancock, spent the week-end in Scotland Neck.

Miss Dolly King spent Sunday in Farmville.

Cold Weather Salads



Their Health Properties Are Required in Winter Diet

SALADS are particularly desirable items for the winter diet. They not only serve to whet jaded winter appetites, but they supply many important health-giving properties not usually present in cold weather fare.

Although fresh green vegetables are not readily available at this season, the needed colorful salad ingredients may be obtained in a number of effective and tasty substitutes.

For example, the tender inside leaves of cabbage are an excellent substitute for lettuce. The greenery of summer-time vegetables may be supplied in winter by several kinds of pickles, which contain needed carbohydrates, vitamins and mineral salts.

Among the popular, simple winter salads are:

Devilled Egg Salad

6 hard-cooked eggs; 1½ teaspoons butter; 1 teaspoon cream; 2 tablespoons vinegar; 1 tablespoon prepared mustard; pinch of cayenne; ¼ teaspoon salt.

Split the eggs lengthwise; remove the yolks. To the yolks add the other ingredients and mix to form a paste. Refill the whites and serve on lettuce or cabbage leaves with mayonnaise.

Stuffed Dill Pickle Salad

6 dill pickles; ¼ cup chopped celery; 1 cup finely shredded cabbage; 2 tablespoons chopped green pepper; ¼ cup mayonnaise.

Cut pickles in half lengthwise and scoop out centers. Mix celery, cabbage, green pepper and mayonnaise together. Add removed pickle centers, finely chopped. Fill pickle halves with the mixture and arrange two on a bed of lettuce or cabbage leaves for serving.

Potato and Pickle Salad

1 quart cold cooked potatoes, diced; 2 tablespoons onion, grated; 1 six-ounce bottle sweet pickles, coarsely chopped; mayonnaise to moisten.

Boil potatoes with skins on and allow to cool before peeling. Peel potatoes and cut into small dice. Add onions, pickles and sufficient mayonnaise to moisten and bind ingredients. Serve in a nest of lettuce or cabbage leaves, and garnish with paprika. Should be served very cold.

Notice the low prices... the fine quality foods. You'll enjoy trading at the "M" System—where everything is so convenient and handy—equipment so clean—and employees are so courteous and sincere in their efforts to help and serve you. And, too, you'll enjoy selecting your groceries from the wide variety of quality foods—nationally known brands of canned goods—and the freshest fruits and vegetables. Our prices may be depended upon as consistent with HIGH QUALITY.

SPECIALS for FRIDAY and SATURDAY—NOV. 3rd and 4th.

FRESH FISH and OYSTERS At Lowest Market Prices	BANANAS	4 lbs.	25c
	Salad DRESSING	Qt. Jar	23c
	DUKES	Mayonaise or Rel'sh—8-Oz.	15c
	RICE	5 Pounds	23c
LOOSE GROUND COFFEE Pure			2 lbs. 25c
Carnation Milk 'Recommended for Babies'	8 Small or 4 Large for	25c	
CAMPBELL'S Tomato Soup	4 Cans for	25c	
WHIPPING CREAM	Guaranteed to Whip in 1½ Min.	Half Pt.	15c
ORANGES	Dozen	18c to 30c	
PICNICS	Smoked—lb.	10c	
STEAK	Good Quality	15c--20c	
FRESH BRAINS	3 lbs.	25c	

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3 Food Pages - Read Them All