

# Plan Ahead with Tasty Foods for Easily Prepared Summer Cookouts



Ask your friends over for a back yard barbecue during the week. It's easy when you make Cheese 'n' Beef Barbecue and Banana Cake the night before.

Even the Young Working Wife Can . . .

## Entertain with A Cookout

Even the youngest working wife in the office can entertain at a cookout during the week if she plans ahead. The Cheese 'n' Beef Barbecue and the Banana Cake with its Chocolate Butter Frosting are easily prepared the night before.

Choose a simple menu—battered sweet corn, fresh relishes, potato chips, and ice cold milk—to complete the meal; then you can enjoy the evening with your friends.

- CHEESE 'N' BEEF BARBECUE**  
6 servings  
Large skillet  
3 tablespoons butter  
1/2 cup chopped green pepper  
1 cup chopped onion  
1 pound ground beef  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon sweet basil  
1/2 teaspoon Tabasco sauce  
1/2 cup catsup  
1 can (6 oz.) tomato paste  
1 can (4 oz.) sliced mushrooms, drained

- 1 cup (4 oz.) shredded Cheddar cheese  
6 hamburger buns  
Butter

In a large skillet melt butter; brown green pepper, onion, and beef; add salt, pepper, basil, Tabasco sauce, catsup, tomato paste, and mushrooms. Heat thoroughly. Just before serving add cheese and stir until cheese is melted. Serve over buttered toasted buns. Top with additional cheese if desired.

- BANANA CAKE**  
Buttered baking pan, 13x9x2-inch  
Preheated 350° oven  
1/2 cup (1 stick) butter  
1 1/4 cups sugar  
2 eggs, well beaten  
1 teaspoon grated lemon rind  
1 teaspoon vanilla  
2 1/2 cups sifted regular all-purpose flour  
1 1/4 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup mashed bananas

- 1/2 cup buttermilk  
1/2 cup chopped walnuts

In a mixing bowl cream butter and sugar until light and fluffy; add eggs, lemon rind, and vanilla; mix well. Sift together flour, baking powder, baking soda and salt; add alternately with bananas and buttermilk to creamed mixture. Blend in walnuts. Pour batter into pan and bake 30-35 minutes. Cool in pan and then frost with Chocolate Butter Frosting.

- CHOCOLATE BUTTER FROSTING**  
1/2 cup (1/2 stick) butter  
2 cups confectioners sugar  
1 teaspoon vanilla  
Dash of salt  
3 tablespoons milk  
2 squares unsweetened chocolate, melted
- In a mixing bowl cream butter and sugar until light and fluffy; add vanilla, salt and milk. Blend in chocolate; mix well and frost Banana Cake.

For Tasty Coolers, Mix . . .

## Milk and Ice Cream

"Everyone to his own taste," said the old lady as she kissed the cow! And a tastier group of milk coolers you never tried than these.

Mixing milk, ice cream and any of several flavors can let you please every individual in your crowd. Be sure to add the garnishes of bits of fruit or marshmallows and striped straws to make these coolers as appealing on sight as they are to taste.

### BANANA FROTH

- 1 cup mashed bananas  
1 cup milk  
2 tablespoons sugar  
1 teaspoon vanilla (optional)
- 1 pint sparkling water, chilled  
1 pint vanilla ice cream  
Banana slices, unpeeled (optional)
- Beat together banana, milk, sugar and vanilla; divide into 4 tall glasses. Mix in a little sparkling water. Add scoop of ice cream to each glass; fill with sparkling water and stir. Garnish glasses with unpeeled banana slice, if desired.

### APRICOT FIZZ

Yield: 4 1/2 cups

- 1 1/2 cups (12-oz. can) apricot nectar  
1 pint ginger ale or sparkling water, chilled  
1 pint vanilla ice cream or lemon sherbet

Divide apricot nectar into 4 tall glasses. Mix in a little ginger ale. Add scoop of ice cream to each glass; fill with ginger ale and stir.

### FRUIT PUNCH FROST

Yield: 5 cups

- 1 pint vanilla ice cream  
1 pint sparkling water, chilled  
1 cup diced fresh fruit  
1/4 cup sugar  
1/2 cup orange juice  
1/2 cup pineapple juice  
2 tablespoons lime juice  
1 tablespoon lemon juice  
Fruit kabobs
- In a tall glass for each serving combine 1 tablespoon softened ice cream and a little sparkling water; mix well. In a mixing bowl combine fruit, sugar and juices; divide into tall serving glasses. Top each glass with scoop of ice cream and garnish with Fruit Kabobs.

### HAWAIIAN MIST

Yield: 6 cups

- 1 cup (8 1/2 to 9-oz. can) crushed pineapple  
1 can (6 oz.) frozen pineapple-lemon punch concentrate, thawed  
1 1/2 pints vanilla ice cream  
1 1/2 pints sparkling water, chilled
- Combine pineapple and fruit punch concentrate; divide into 6 tall glasses, about 2 tablespoons per glass. Stir in about 1 tablespoon ice cream and a little sparkling water. Add scoop of ice cream to each glass; fill with sparkling water and stir.

For a Dilly of a Summertime Dinner . . .

## Zesty North Woods Meal

A zesty North Woods meal need not be limited to the adventuresome. Angle an over-the-coals recipe for fish, hook it to some freshly caught walleyed pike, and catch the flavor of northern lakes in your back yard.

If walleyed pike are not available, substitute other fish. Fill with this butter-flavored stuffing, foil-wrap, and grill over charcoal.

Fresh fish needs only butter to enhance its delicate flavor. But a stuffing as savory as this adds substance and gives a fish dinner new interest. Bits of dill pickle add extra zing to packaged bread stuffing.

For succulent ears of corn, whip plenty of butter; it spreads so easily and melts so readily over the hot ears. Here's how to prepare the rest of the meal.

### GRILLED FISH IN FOIL

8 servings

- 4 walleyed pike, 1 1/2 to 2-lb. each  
1 package (8 oz.) bread stuffing  
1/2 cup chopped dill pickle  
1/2 cup (1 stick) butter  
2 teaspoons sesame seed

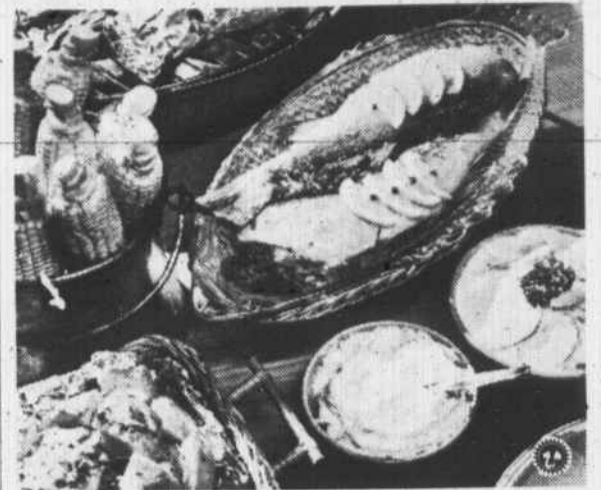
Wash and dry fish; salt inside and out. Prepare stuffing according to package directions; add dill pickle. Fill cavity with stuffing; fasten with skewers and cord. Top each fish with 2 tablespoons butter and 1/2 teaspoon sesame seed; wrap in double thickness heavy duty aluminum foil. Place on grill 5-6 inches from coals. Turn several times. Cook 35-45 minutes or until fish flakes when tested with fork.

### CUCUMBERS IN SOUR CREAM

8 servings

- 1/2 cup water  
1 cup vinegar  
2 tablespoons sugar  
1 teaspoon salt  
Dash of pepper  
4 large cucumbers  
1 pint dairy sour cream

In bowl combine water, vinegar, sugar, salt, and pepper.



What a delightful summer meal is this Grilled Fish in Foil dinner that smacks of the North Woods! Buttered fresh corn, Cheese Bread with Caraway, and Cucumbers in Sour Cream taste as good in your back yard as they do in the North.

Slice cucumbers and marinate in vinegar mixture 2-3 hours; drain. Gently mix cucumbers with sour cream.

### CHEESE BREAD WITH CARAWAY

6-8 servings

- 1 loaf Vienna bread  
1/2 cup (1 stick) butter  
3/4 cup shredded Cheddar cheese  
1/2 cup shredded Cheddar cheese  
1 teaspoon caraway seed

Cut bread on the diagonal in-

to 1-inch wide slices; then cut diagonally in opposite direction forming diamond-shaped wedges. Cream butter until fluffy; beat in 3/4 cup cheese. Spread cheese mixture on all cut surfaces of wedges of bread. Top bread with remaining 1/2 cup cheese and caraway seed. Wrap in aluminum foil. Put on charcoal grill, folded side down, 10 minutes; turn and heat 10 minutes more.

## Glass of Milk Furnishes Energy To Walk a Mile, Dance an Hour

Everytime you drink a glass of milk it provides enough energy to walk a mile, or dance an hour, or to climb 196 stairs, or play cards for 3 1/2 hours. If you are a homemaker, one glass of milk supplies enough energy to houseclean for 2 hours, or sew for a couple of hours.

You have more energy for work or play with that remarkable combination of proteins, vitamins, and minerals

with fat and milk sugar—milk.

It is a universal combination of nutrients that makes it basic to any diet.

Milk is the foundation of a well-balanced program for losing weight, gaining weight, for maintaining bones and teeth. Calcium is also important for proper functioning of the muscles. Calcium soothes the nerves; is important in the normal clotting of the blood.

### INSURANCE

AUTO-FARM TO MARKET FIRE AND HAIL-HOMEOWNERS-FARMOWNERS  
TENANT DWELLINGS-FARM EQUIPMENT-FARMERS COMPREHENSIVE  
PERSONAL LIABILITY-TOBACCO BARNs  
Phone Collect: 934-7403-Smithfield, N. C.  
Mailing Address-P. O. Box 85, Smithfield, N. C. CLIFTON D. MOSS

### Lucky

Rufus--Did you hear about the man who was murdered last night for his money?  
Goofus--Yes. Wasn't it lucky that he didn't have a cent on him at that time.

### If You Can Afford It--

Magistrate -- Prisoner, you are charged with habitual drunkenness. What excuse have you to offer?  
Offender (brightly)--Habitual thirst, your honor.

## About Your Home

Not many tools are needed in flower arrangement. A collection of good holders will

save time and effort but one could make out without them, if necessary. Try, in place of a holder, evergreen clippings, the Japanese method of a forked stick wedged across the mouth of the container, or making the arrangement in sections in your hand and tying each bunch with wire, florist's tape or a rubber band.

However, for the surest way to achieve an attractive flower arrangement, have on hand a sharp knife, wires and wire cutters, floral clay, assorted holders and a good pair of garden shears.

Training in the skill of the effective use of garden shears teaches one how to prune with care for the elimination of every unnecessary detail. When choosing a branch, select one which includes as many as possible of the characteristic features of the plant. Then when you arrange a group of branches, they will suggest the character of the tree or shrub itself.

It is not easy to make cut flowers look natural. Just sticking them into a vase as they come from the garden will not accomplish it. A dozen roses, all the same length, all the same stage of bloom, crammed into a vase, cannot possibly look natural. It takes thoughtful use of the shears to cut the stems to varying lengths and remove the unnecessary foliage to give them their own elegance.

Daffodils are too often arranged like so many pins in a pin cushion. Clever use of the shears can make an arrangement of daffodils look like daffodils. When these flowers grow in a field you look down on them, so why not keep the arrangement low?

A book on flower arranging will be a big help. Try to find one that is well illustrated if you are just beginning, because some of the terms in the more advanced books will be hard to understand without a drawing.

### In Fashion

Yokes of lace or ribbon sashes, high up under the bust, are used and straight hair, worn with bangs or parted in the middle; accents the little-girl look.

Shifts are very popular--many of them very short--above the knee. One of the newer shifts features a loose belt several inches below the waist.

Self-control is a virtue that individuals recommend to their friends.

Taylor's gives you French Provincial with a fashion flair...so low priced..

CHOOSE WHAT YOU NEED \$99 each

Nationally advertised in leading magazines

- For breakfast china
- For round ext. table
- For set of 6 chairs
- For spacious buffet
- For oval ext. table



Above: 48" x 70" breakfast china, 56" x 40" oval table extends to 70" with 1 leaf, set of 6 side chairs and arm chair.

For years, French Provincial has been the most expensive furniture to make, because of its intricate detail, carving and style. That's why this authentic new group by Bassett is a particular triumph. Not one detail of construction or finish has been skimped--yet see the fabulously low prices! Notice the interesting door treatments, legs and chair backs... and the graceful drawer pulls. DuPont "Dulux" protective coating on the new Cavelo cherry finish. Selected veneered construction. Firm sheen (no-stain) drawer interiors. Steel-extension slides on tables prevent sticking, sagging or warping.

Above: 58" buffet, 42" round table extends to 54" with one leaf, set of 6 side chairs and arm chair.

You will always find friendly and reliable salesmen waiting to serve you.

**H.C. TAYLOR**  
HARDWARE FURNITURE

## What a Feast for Father



GRADE A  
**FRYERS 28¢ Lb.**

CHATHAM  
**FRANKS 3 1 Lb. \$100 Pkgs.**

MAXWELL HOUSE  
**COFFEE 1 Lb. Bag 75¢**

FAMILY SIZE  
**WESSON OIL 73¢**

CARNATION  
**MILK 3 TALL CANS 43¢**

HAWAIIAN  
**PUNCH 3 46 Oz. CANS \$1**

CHEF BOY-AR-DEE  
**SPAGHETTI & MEAT BALLS 2 CANS 45¢**

DUKES  
**MAYONNAISE PT. 25¢**

CRISPY  
FRESH  
**Produce**

NICE LARGE  
**LETTUCE HEAD 29¢**

**CUCUMBERS Lb. 10¢**

**CELERY STALK 10¢**

Buy Ahead and Save!  
**FROZEN FOODS**

Beef-Chicken-Turkey-Macaroni & Cheese  
**POT PIES 5 FOR 1.00**

PET RITZ - 9 In.  
**PIE SHELLS 3 FOR 1.00**

DOMINO  
**SUGAR 5 Lb. Bag 29¢**

**WYNNE'S SUPER MARKET**  
Open Til 10 P.M. 6 Days A Week  
We Reserve The Right To Limit Quantities. Free Delivery

WITH PURCHASE OF 4 LIGHT BULBS