

Willie Anderson is the newcomer in the meat department at Joe's Fine Foods.

Anderson joins Joe's meat department

Willie Anderson, a long time city resident, has joined the meat department at Joe's Fine Foods on Bowen Blvd. "I've been in the meat business for 17 years," Anderson said recently, "and five years in the grocery business. "I worked for the Meat House, Inc. on E. 5th Street where I was meat cutter and market manager." Anderson says he would like all of his friends to come out and greet

him on his new job with Joe's. "I would like to say to all the people in East Winston that Willie is back, so come on out and let me serve you again."

At Joe's, you can save on everything including the fresh meats. So, drop by and check out Willie's, Jean's, John's, and Buddy's meat department. They will gladly fill your request with the freshest meat in town.

Tips for baking muffins and assorted breads

Keep muffins and loaves shapely by using proper pan sizes. Muffins brown best in shiny metal pans, whereas loaf pans of glass or dull metal offer the most even browning. The bottoms of muffin and loaf pans should be well greased with solid shortening and filled no more than 3/4 full to allow for rising. Fill unused muffin cups 1/2 full of water before baking.

Generally, the most reliable doneness test is inserting a wooden pick in the center when the minimum baking time has elapsed. Signs of underbaking are pale color and a heavy, moist interior; a hard, dry crust results from overbaking. Don't fret about a cracked top on quick

breads -that's typical in the gently rounded, slightly bumpy top.

Muffins should be removed from cups at once to allow steam to evaporate and prevent sogginess. Most recipes suggest letting breads cool in pans a few minutes before removing to wire rack for complete cooling.

Muffins are best served fresh from the oven. Quick breads, however, usually have better flavor and slice more easily if made the day before serving. Wrap both muffins and breads tightly to retain moisture and store in refrigerator.

Joe's FINE FOODS

You're Gonna Love Our Low Prices!

Save a Bundle

NOTE NEW STORE HOURS

Delicious Fresh PORK TENDERLOIN \$1.59 Lb.
 Chuck Only No limit. While Supply Last
SLICED TENDERLOIN \$1.89 Lb.

Fresh Cut Fryer BREAST 99¢ Lb.

SARAN WRAP \$1.69
 100 Ft. Roll

Delicious Bar-B-Queed PORK SPARE RIBS 99¢ Lb.
 Fresh Cut Fryer **LEGS 69¢ Lb.**
 No Limit

U.S. Choice Whole Beef RIB EYES \$3.49 Lb.
 No Limit- While Supply Last
 Fresh 100% Pure **GROUND BEEF 99¢ Lb.**
 4 Lbs. or More Per Package

Willie Anderson
 I been in the Meat Business for 17 yrs. and 5 yrs. in the Grocery Business. I worked for The Meat House Inc. on E. 5th St. where I was meat cutter and market manager. I am now with Joe's Fine Foods. And I would like all my friends to come out and greet me on my new job. I would like to say to all the people in East Winston, and surrounding area that (Willie) is back. So come on out and let me serve you all again. (Thank You.)

Delicious Blue Riebler GRAPES 99¢ Lb.

Delicious Washington State Red Apples 49¢ Lb.

Delicious Golden BANANAS 4 Lbs. \$1.00

All Favors Flav-o-Rich ICE CREAM 1/2 Gal. CTN \$1.69

8 Bottle Ctn. 16 Oz. Diet, Caffeine Free Diet, Caffeine Free and Reg. COKES \$1.69
 All other 16 Oz. Products \$1.17 Ctn.

Purina CAT CHOW 4 Lbs. Ctn. \$2.62
 Purina 100 CAT FOOD 8.5 Oz. Can 28¢

Easy On Spray STARCH 22 oz. Can \$1.11
 16 Oz. bottle **WOOLITE LIQUID \$1.79**

Nabisco's Premium SALTINES 1 Lb. Box 79¢

Light or Reg. Flav-o-Rich COTTAGE CHEESE 12 Oz. Cup 69¢

Ortega Hot or Mild TACO SALSA 12 Oz. Jar \$1.34
 Ortega 10 ct. Pack **TACO SHELLS 4.8 Oz. 94¢**
 Ortega 10 Ct. Pack **TACO DINNERS 7 Oz. \$1.49**

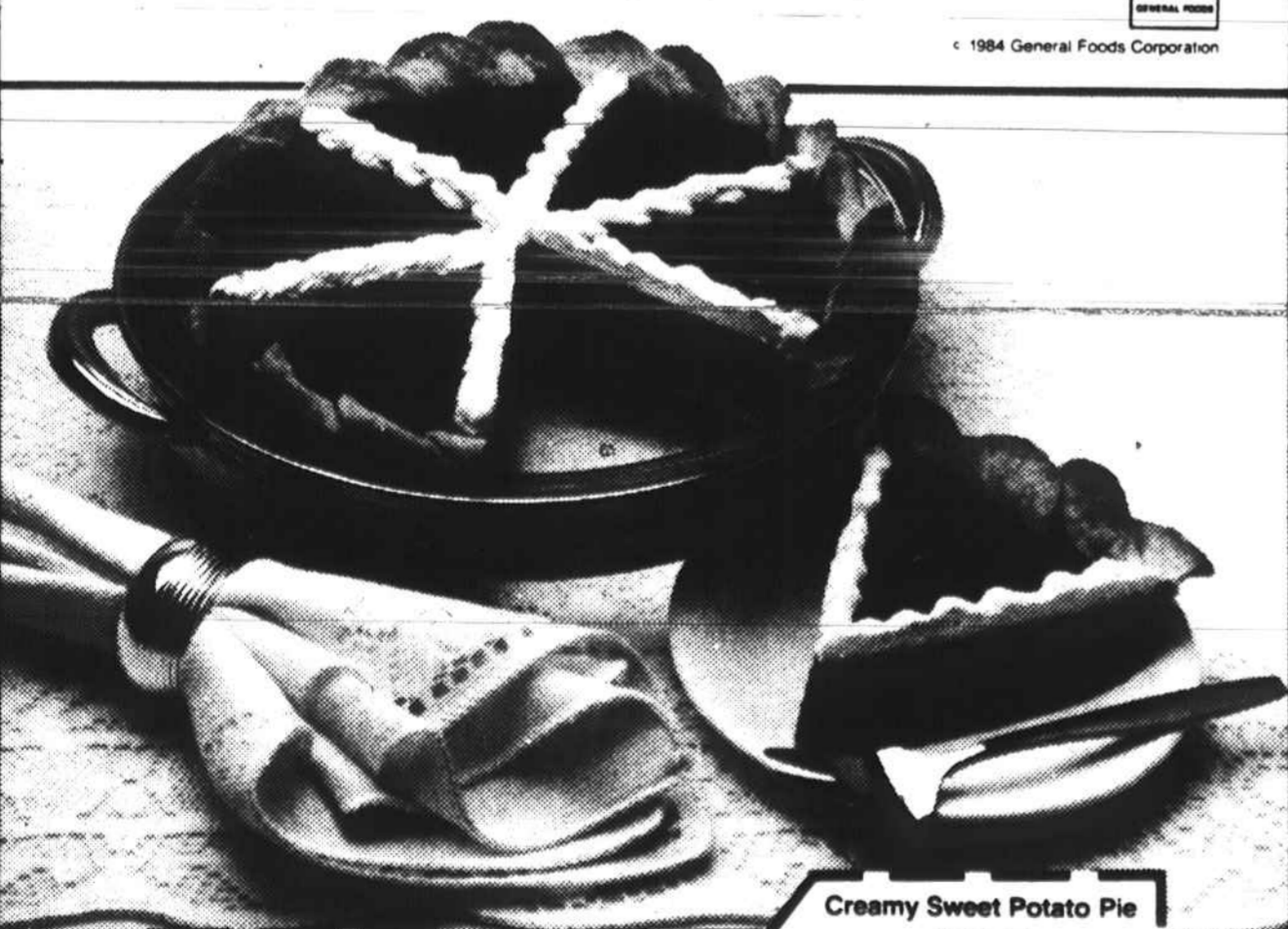
All Flavors Ragù Homestyle SPAGHETTI SAUCE 32 Oz. \$1.69
 Beef & Chicken Tony **DOG FOOD 15 1/2 Oz. Can 4/1.00**

Tropicana 100 Gold-N-Pure ORANGE JUICE 1/2 Gal. Ctn. 89¢

Country Fresh Grade A EGGS Med. Size 99¢ Doz.

Family Fast Food Fixin's

JELLO PUDDING AND PIE FILLING
 Pie for dessert! Not just pie. Sweet potato pie. And not just sweet potato pie—Creamy Sweet Potato Pie. Simple, with JELL-O® Brand Vanilla Flavor Pudding and Pie Filling. Quick 'n easy with the recipe below. Wait 'll they get a whiff of the cinnamon and ginger! They'll love it!



Creamy Sweet Potato Pie JELLO

1 can (18 oz.) vacuum-packed sweet potatoes	1/2 teaspoon cinnamon
1 cup water	1/2 teaspoon ginger
1 package (4-serving size) JELL-O® Brand Vanilla Flavor Pudding and Pie Filling	1/2 teaspoon nutmeg
2 tablespoons sugar	1-1/2 cups milk
	1 baked 9-inch shell, cooled

Mash potatoes, stir in water. Combine pie filling mix, sugar, spices, milk and sweet potatoes in saucepan. Cook and stir over medium heat until mixture comes to full bubbling boil. Remove from heat. Cool 5 minutes, stirring once or twice. Pour into pie shell. Chill. Garnish with prepared whipped topping and sprinkle with nutmeg, if desired.

PRICES GOOD THRU 3-18-84
BOWEN BOULEVARD 8-8 DAILY, 12-8 SUNDAY

WE RESERVE THE RIGHT TO LIMIT QUANTITIES
PATTERSON AVENUE 3501 S. MAIN STREET 8-7 DAILY, 12-8 SUNDAY