



For the holiday meal this year, make a Cranberry-Glazed Ham, garnished with Cranberry Fruit Relish served in hollowed-out lemon halves.

## Come For Dessert

A new apartment is a great excuse for a young adult to show off ... and when all the furnishings and treasures are in place ... why it calls for sharing it with friends.

Make it a dessert party with this Fluffy Rocky Road Pie. Rich with marshmallows, nuts, whipped topping mix and Jell-o instant pudding and pie filling, it's quick and easy to prepare and a sure winner. Make it further easy on yourself by using a frozen pie shell, ready to bake from the freezer section of your local supermarket, or an equally tasty graham cracker crumb crust shell.

So don't hesitate ... extend the invitation to "Come for Dessert" and enjoy!

### Fluffy Rocky Road Pie

- 2 envelopes Dream Whip topping mix
- 2 3/4 cups cold milk
- 2 packages (4-serving size) Jell-o chocolate or chocolate fudge flavor instant pudding and pie filling
- 1 cup miniature marshmallows
- 1/2 cup chopped walnuts
- 1 baked 9-inch pie shell, cooled

Prepare whipped topping mix with 1 cup of the milk as directed on package, using large mixer bowl. Set aside 1/2 cup of the prepared whipped topping; if desired, add remaining milk and pie filling mix to remaining prepared whipped topping. Blend; then beat at high speed for 2 minutes, scraping bowl occasionally. Fold in marshmallows and nuts. Spoon into pie shell. Chill at least 4 hours or freeze several hours or overnight. Garnish with reserved whipped topping.

## 1980 Food Supply

### Picture Called "Bright"

Special To The Post  
WASHINGTON — The food supply picture for the coming year is "bright" and food price increases in early 1980 are likely to be smaller than in the first half of this year, according to the chairman of the U. S. Department of Agriculture's World Food and Agricultural Outlook and Situation Board.

Retail food prices currently are projected to average about 11 percent higher for all of 1979 with most of the increase in the first half. In remarks delivered at the Food Marketing Institute's fall conference here, J. Dawson Ahalt said a large availability of U. S. grains, oilseeds, pork, poultry, fruits and vegetables can be anticipated next year.

"With large supplies," Ahalt said, "food price increases in the first half of 1980 should moderate somewhat from the early 1979 pace, although continued inflation is expected to push up the costs of producing, processing and marketing food."

"The record Soviet grain purchases expected during the coming year will have little effect on U. S. food prices," Ahalt said, "because of large grain supplies in the U. S. including that in the farmer owned reserve." He said the U. S. is likely to increase its share of world grain trade during 1979-80 because labor and internal transportation problems have slowed up exports from Canada and Australia.

Ahalt said energy, inflation and transportation continue to be the major problems impacting on U. S. food prices. The farm value share of food price increases in 1979 is estimated at only about 40 percent, he said.

For the longer-term, he said:

—Most of the world in the early 1980's will experience some slowing of the general economic expansion, with the U. S. likely to slow more than the rest of the world. Worldwide consumption of animal proteins and feedstuffs should continue to grow, although somewhat lower than in recent years. This implies generally strong foreign markets for U. S. feedgrains and oilseeds.

—With some productivity gains in the future, inflation would ease and the economy would eventually recover.

The department's first official forecast of 1980 food

prices will be issued Nov. 5 in the opening session of the annual Agricultural Outlook Conference. For conference information, call (202) 447-3050.

### Fruit Trees

### Should Get

### Annual Pruning

All fruit trees should be pruned each year. The time to do this job depends on the age of the tree, according to N.C. Agricultural Extension Service specialists. Trees 20 years old and older can be pruned soon after the leaves drop in the fall. Young bearing trees should be pruned in late winter or just prior to bud swell in the spring.

Dead, diseased and broken branches should be removed first. Branches growing across the tree and those growing either straight up or straight down from any main branch should be removed. Branches growing directly on top of others should be removed.

Trees over 12 feet tall should be topped. The cut should be made on branches of nearly the same size and so little or no shoot growth will develop.

In pruning fruit trees you want to develop strong framework branches that will allow the tree to produce heavy crops of fruit.

Another objective of pruning is to keep the tree at a convenient height. Don't be afraid to cut your trees down to size and keep them open with strong well-spaced branches. It's better to prune your trees and make a few mistakes than to allow them to become a tall, tangled mess of branches.

For the pruning job you will need a crescent or curved blade pruning saw, long handled loppers, a pair of hand loppers and a pair of hand pruning shears. With these tools, you will be able to remove branches of all sizes.

There are only two really important rules to observe when making the cuts during pruning. First, when removing a branch, either small or large, make a smooth cut as close as possible to the branch or trunk from which you are removing the branch.

Chris Bennett, editor of the "The Seattle Medium," and his wife, Gloria, a master salmon preparer, shared their recipe with Kraft. Using abundant fresh vegetables and herbs, Mrs. Bennett first coats the inner cavity of the fish with mayonnaise to keep it moist, she then stuffs it with slices of tomatoes, onions, green peppers and parsley before baking. Delicious!

But, of course, everyone has his own special recipe for salmon.

No story on cooking would be complete without a special recipe for salmon so the Kraft Kitchens developed a stuff version, featuring cornbread, vegetables and seasonings, along with Lemon Parsley Sauce.

It's a spectacular dish for guest dinners. Garnish the fish with lemon slices and parsley for a more elegant finish. If salmon is unavailable in your supermarket, try other whole fish of similar size such as trout or red snapper. The stuffing can also be used with pork or poultry.

### STUFF SALMON

- 1 cup chopped celery
- 1 cup fresh mushroom slices
- 1/2 cup chopped onion
- 1 Parkay margarine
- 3 cups crumbled cornbread
- 2 eggs
- 1 teaspoon poultry seasoning
- 1/2 teaspoon salt

- 1/4 teaspoon pepper
- 1 1/2 to 6 lb salmon, pan-dressed with head on
- LEMON PARSLEY SAUCE

Saute vegetables in 1-3 cup margarine. Add cornbread, eggs and seasonings, mix well. Stuff fish with cornbread mixture, close opening with skewers. Place in large well-greased baking dish; brush with melted margarine. Bake at 350+, 1 hour and 15 minutes or until fish flakes easily with fork, basting occasionally with additional melted margarine. Serve with:

- LEMON PARSLEY SAUCE
- 1/2 cup Parkay margarine, melted

- 2 tablespoons lemon juice
- 1 tablespoon chopped parsley
- 1 teaspoon grated lemon rind

Combine ingredients, heat thoroughly. Makes 10 servings.

Fish doesn't have to be saved for special occasion eating, either. Any fish fillet can be breaded with this crisp, flavorful coating of parmesan cheese and cornmeal. For easier and more even coating use cake or pie pans, one to hold the egg and milk mixture, the other for the breading.

Keep this recipe for Crispy Parmesan Fish Filets handy for tackling hungry appetites at home.

To top off any meal with majestic splendor serve Molded Cornstarch Pudding, an old-fashioned favorite and forerunner of today's convenience pudding mixes. It has a delicate vanilla flavor and consistency creamier than standard molded desserts and made with gelatin. Corn Crown with a fruit topping of apricot or red raspberry preserves for a colorful contrast. With this dessert finale, we've reached the peak of our traditions and flavors can be explored by all. Try these recipes. You'll like them!

## Daylilies Have Place In Perennial Gardens

If you have a perennial garden and haven't included daylilies, you're missing out on one of the easiest to grow of the flowering plants.

They can be used effectively with other perennials such as daffodils, peonies, bearded iris and daisies. Daylilies are also effective if used in front of dark-foliaged evergreens or used as a mass

planting, suggest N. C. Agricultural Extension Service specialists.

Blooms may be achieved over a long season by using a combination of mid-season and late-blooming varieties.

Daylilies are tolerant of almost any soil type as evidenced by the daylilies found in abandoned fields and along road-sides. However, daylilies respond

best to good soil. Their fleshy roots thrive in loose, friable soil that contains high amounts of organic matter.

Daylilies can be planted anytime the ground is not frozen. However, for best results plant them in late fall or early spring.

Prepare the soil to a depth of 12 to 15 inches, which will allow adequate room for root development. Care should

be taken not to plant them too deeply. After the soil has settled, the crown or point where the roots and stem join

should be about an inch under the surface. Be sure to water the plants thoroughly after planting.

Add fertilizer to the beds prior to planting at the rate of three to four pounds of 8-8-8 per 100 square feet

**WIN A GIANT 50 TO 60 LB. AVG. WT. JACK-O-LANTERN PUMPKIN**

REGISTER FREE AT YOUR NEAREST A&P STORE

FOR YOUR SCHOOL OR CHURCH PARTY - GREAT FOR HOME DECORATIONS ALSO!

**ENTRY BLANK—(PUMPKIN GIVE AWAY) WIN A GIANT JACK-O-LANTERN PUMPKIN (50 TO 60 LB. AVG. WT.)**

NAME \_\_\_\_\_ PHONE \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_

Supply Print Your Name and Address and Drop this card in Box in Your Nearest A&P No Purchase Necessary

**ADVERTISED ITEM POLICY**

Each of these advertised items is required to be readily available for sale at or below the advertised price in each A&P Store, except as specifically noted in this ad.

PRICES EFFECTIVE THRU SAT. OCT. 27. AT A&P IN CHARLOTTE. ITEMS OFFERED FOR SALE NOT AVAILABLE TO OTHER RETAIL DEALERS OR WHOLESALERS

U.S.A. INSPECTED FRESH

# WHOLE FRYERS

# 39¢

FRESH FRYER BOX-O-CHICKEN 39¢

LIMIT 2 BAGS PLEASE

<p>A&amp;P QUALITY</p> <h2>SLAB BACON</h2> <p>WHOLE OR HALF LB.</p> <h1>68¢</h1> <p>You'll Do Better With A&amp;P's SMOKED MEAT SHOP</p>	<p>A&amp;P QUALITY CORN FED</p> <h2>PORK CHOPS</h2> <p>1/4 PORK LOIN SLICED LB.</p> <h1>\$1.28</h1> <p>You'll Do Better With A&amp;P's SAUSAGE SHOP</p>	<p>U.S.A. INSPECTED FRESH</p> <h2>FRYER LEGS</h2> <p>WHOLE FAMILY PKG (10 LBS. OR MORE) LB.</p> <h1>78¢</h1> <p>You'll Do Better With A&amp;P's POULTRY SHOP</p>	<p>A&amp;P QUALITY HEAVY WESTERN GRAIN-FED BEEF</p> <h2>WHOLE BONELESS BOTTOM &amp; EYE ROUND</h2> <p>1/2 LB. TO 24 LB. AVG. WT. LB.</p> <h1>\$1.88</h1> <p>You'll Do Better With A&amp;P's COUNTRY FARM PORK SHOP</p>	<p>A&amp;P QUALITY HEAVY WESTERN GRAIN-FED BEEF</p> <h2>ROUND ROAST</h2> <p>BONELESS BOTTOM LB.</p> <h1>\$2.28</h1> <p>You'll Do Better With A&amp;P's BUTCHER SHOP</p>
<p>A&amp;P QUALITY</p> <h2>SLICED BACON</h2> <p>1 LB. PKG.</p> <h1>99¢</h1>	<p>COUNTRY TREAT</p> <h2>SAUSAGE</h2> <p>A&amp;P QUALITY—MEAT BEEF OR TRUCK SLICED BOLOGNA</p> <p>ARMOUR STAR FULLY COOKED BONELESS HAM</p> <p>WHOLE HOG LB. \$1.18 PKG. \$1.39 LB. \$1.99</p>	<p>U.S.A. INSPECTED FRYING</p> <h2>CHICKEN LIVERS</h2> <p>HOLLY FARM BRAND CHICKEN FRANKS</p> <p>LB. 68¢ PKG. 99¢</p>	<p>A&amp;P QUALITY FRESH</p> <h2>PORK SPARE RIBS</h2> <p>32 OZ. JAR</p> <h1>\$1.18</h1>	<p>A&amp;P QUALITY HEAVY WESTERN GRAIN-FED BEEF</p> <h2>ROUND STEAK</h2> <p>BONELESS BOTTOM ROUND LB.</p> <h1>\$2.48</h1>

**THE FARM**

FIRST OF THE SEASON—READY TO EAT

# TANGELOS

LARGE SIZE ONLY

# 10¢

FOR YOUR HALLOWEEN PARTIES & TRICK OR TREATERS

3 TO 12 LB. AVG. WT. PUMPKINS EACH ONLY 88¢

A&P SWEET BREADLESS RAISINS 10 OZ. PKG. \$1.39

ANN PAGE SWEET APPLE CIDER GAL. JUG. \$2.29

A&P YELLOW POPCORN 2 1/2 LB. BAG 69¢

SWEET JUICY PLUMP RED EMPEROR GRAPES LB. 58¢

YOU'LL DO better WITH A&P'S grocery products

BUSH'S

## PINTO BEANS

OR NORTHERN BEANS

4 15-OZ. CANS

# \$1.00

ANN PAGE REG. OR CHEF STYLE

## FRENCH DRESSING

OR ITALIAN 100% ISLAND

2 8-OZ. BTL.

# \$1.00

CAMPBELL'S

## TOMATO SOUP

5 10 1/2-OZ. CANS

# \$1.00

ANN PAGE

## SPAGHETTI SAUCE

PLAIN MEAT MUSHROOM

32 OZ. JAR

# 99¢

OLD MILWAUKEE

## BEER

Good Only In Charlotte

CIN. OF 6 12-OZ. CANS

# \$1.69

A&P COUPON

CRISCO PURE VEGETABLE SHORTENING

SAVE 60¢

3 LB. CAN

# \$1.49

LIMIT ONE WITH THIS COUPON AND ADDITIONAL \$7.50 ORDER

A&P COUPON

ANN PAGE REALLY FINE

## MAYONNAISE

SAVE 21¢

QUART JAR

# 88¢

LIMIT ONE WITH THIS COUPON AND ADDITIONAL \$7.50 ORDER

A&P COUPON

OUR OWN—HEARTY & VIGOROUS

## TEA BAGS

SAVE 40¢

100 CT. PKG.

# \$1.49

LIMIT ONE WITH THIS COUPON

A&P COUPON

CONTAINS RICH BRAZILIAN COFFEES

## EIGHT O'CLOCK INSTANT COFFEE

SAVE 40¢

10-OZ. JAR

# \$3.59

LIMIT ONE WITH THIS COUPON

A&P COUPON

ANN PAGE

## FLOUR

PLAIN SELF RISING

SAVE 26¢

5 LB. BAG

# 59¢

LIMIT ONE WITH THIS COUPON AND ADDITIONAL \$7.50 ORDER

YOU'LL DO better WITH A&P'S action prices

VERY YOUNG SMALL

## LE SUEUR PEAS

1/2 LB. BAG

# 39¢

ANN PAGE

## HI-DRI TOWELS

2 BIG ROLLS

# \$1.00

YOU'LL DO better WITH A&P'S economy corner

ANN PAGE

## DOG FOOD

25 LB. BAG

# \$2.99

ANN PAGE

## BROWNIE MIX

10-OZ. PKG.

# 69¢

ANN PAGE—DESSERT TOPPING

ANN PAGE

## ORANGE JUICE

12 OZ. CAN

# 69¢

TOTINO'S

## PIZZA

HAMBURGER PEPPERONI 12 OZ. PKG.

# 99¢

ANN PAGE—DESSERT TOPPING

ANN PAGE

## HANDI WHIP

13 1/2-OZ. BOWL

# 69¢

A&P

## SLICED STRAWBERRIES

10-OZ. PKG.

# 49¢

YOU'LL DO better WITH A&P'S frozen foods

ANN PAGE

## ORANGE JUICE

12 OZ. CAN

# 69¢

TOTINO'S

## PIZZA

HAMBURGER PEPPERONI 12 OZ. PKG.

# 99¢

ANN PAGE—DESSERT TOPPING

ANN PAGE

## HANDI WHIP

13 1/2-OZ. BOWL

# 69¢

A&P

## SLICED STRAWBERRIES

10-OZ. PKG.

# 49¢

120th ANNIVERSARY 120 YEARS OF GREAT VALUES

A Limited Edition Keepsake

Commemorative Serving Trays

# \$1.20

EACH ONLY