

Appetizing

gaked Onions With Rice and Nuts + read sized onions. cupful cooked rice. , cupful chopped, unblanched al-

4 cupful chopped pecans. (gg. slightly beaten. Pepper and salt to taste. What only but do not peel. Put max cover with boiling water and tenspoonful salt. Simmer for their drain and dry. Remove out-

is skin and scoop out center of ona being careful not to break shell. En monds, pecans, egg, salt, gid pepper and stuff onion cavities ath this. Put in buttered baking data brush with melted butter, and the m a moderate (350 degs, F.) an 5 haur.

Barbecued Ham

"enter slice ham (% inch thick.) thraspoolis dry mustard. addispoons brown sugar app vinegar. tenspoon cargenne. traspoon paprika. tablesproms water.

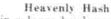
tablespannis jelly. have have on both sides in hot Reduce heat, cook slowly until set tender. Combine dry ingrepets, and vinegar, water, and jelly; gral on top of ham. Cover. Simsoluty 15 minutes.

Cinnamon Flop top granulated sugar.

teaspoon shortening. cap milk. plaspoons baking powder. % cups flour. , teasphoin sult,

sum together sugar and shorteng Sift together flour, baking er and salt. Add flour and milk

Grease and dust two pie ins with flour. Put in batter, dust maker on top, then sprinkle with in pan of ice water, add egg whites, is all over batter and fill with mer. Bake in a moderate oven 20 to which sugar has been added. Chill until firm, serve with whipped cream.



Mix in a large bowl a small can of shredded pineapple, six apples and two bananas cut up, a cup of white in sherbet cups. Top with whipped cream and a cherry. Serve with mac-

Crumb Cake 4 cups flour.

- 2 cups sugar. 1 cup butter.
- 1 cup buttermilk. 2 eggs.
- 1 teaspoon soda.

aroons.

- 1 teaspoon ginger. I teaspoon cinnamon.
- 12 tenspoon nutmeg.

Crumble butter into flour until fine

Add sugar, and mix. Spread mixture in bottom of greased pan. Set aside 112 cups mixture for top of cake Into remainder stir spices, beaten eggs, and soda dissolved in buttermilk. Beat well, pour into pan, and sprinkle over the crumbs which were

set aside. Bake 45 minutes in medium oven (350 degs, F.) in pan about 8x14 inches. Stuffed Pimientos I cupful whole shrimps. 1 tablespoonful chopped alive-1 tablespoonful chopped parsies. <sup>34</sup> cupful chopped celery.

French dressing. Sliced beets. 6 small canned Spanish pimientors 34 cupful mayonnaise. Mix shrimp, olives, and celery with

mayonnaise. Fill pinientos with the shrimp mixture and top with a slice of beet that has been marinated in minced fine. French dressing for 34 hour.

### Southern Snow Pudding 1 package raspberry flavored gel-

atin. 1 pint of strained watermelon juice.

- cup watermelon pulp.
- 4 tablespoons powdered sugar. 2 egg whites, unbeaten.
- Dissolve gelatin in watermelon juice that has been warmed. When it cooks and begins to get syrupy, place bowl creant,

gen sugar and cinnamon. Punch and whip with rotary egg beater until fluffy. Fold in watermelon pulp,

English Eggs 6 hard boiled eggs.

> tablespoon chopped watercress. I tablespoon peeled, chopped tomato

## Dash of cayenne. Salt to taste. Capers.

Mayonnaise. Cut eggs in half lengthwise, renove yolks, mash very smooth and

this mixture, cont with mayonnaise

## Danish Apple Cake •4 cups crumbs.

1 quart mushy apple sauce. 3 tablespoons butter. Whipped cream:

Jelly. Butter baking dish. Line with crumbs ', to ', inche thick. Add layer apple sauce, dot with butter. Add second layer crunibs 34 inch thick,

then a layer apple same 1 inch thick. Dot with butter. Continue with alternate layers until dish is full and all ingredients used. Top with crumbs Pat mixture until firm, Bake 45 minutes in slow over (325 deg. F.).

#### **Creole Tomatoes**

2 tablesprons butter. I teaspoon onion, chopped fine.

# <sup>a</sup>4 teaspoon salt. li tomatoes.

112 cups hot corn, freshly boiled. I tablespoon cream or butter. Melt butter, Add pepper or pibut not browned, over low flame

with salt. Add corn and butter or Ham Croquettes

2 tablespoons butter, It tablespoons flour.



## EASY GRAHAM BREAD 2 Loaves.

J

- I tablespoon chopped onion. 12 cake yeast soaked in 14 cup lukewarm water 2 cups more lukewarm liquid (water
- milk or a mixture of these) 1 tablespoonful mayonnaise. 2 teaspoons salt
  - 2 tablespoons shortlning 3 cups whole wheat or graham flour
- 3 cups white flour At night break and soak yeast in a cup lukewarm water. Mix the two mix with onion, watercress, tomato, flours well in bread bowl, keeping mayonnaise, cayenne, mustard, and back a little in case dough should be salt. Fill cavities in egg whites with come too stiff. When yeast is soft add it to the remaining liquid in which and put two capers on each. Set in have been dissolved the salt and sugar refrigerator for half an hour before (or molasses). Blend liquid mixture

with flour, then add melted shortening Knead into a smooth, somewhat soft dough. Cover closely, Let rise overnight at about 75° F. In the morning when dough has doubled in bulk, shape at once into 2 loaves. Let rise in greased tins until doubled. Bake in a medium hot oven about 1 hour.

### Stuffed Flank Steak (Serve 4-6)

2 flank steaks. 2 cups brend crumbs, (not too dry.) 3 tablespoons lard. 1 minced onion.

12 teaspoon poultry seasoning,

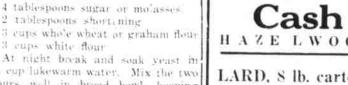
Score the steaks in criss cross fashvool. Turn out of dish and top with bread, onion, hard, and seasoning. Moisten it with a little boiling water and spread on one flank steak. Place the other one on top, and the together securely. Sear well in hot lard, put I sweet green pepper or pimiento, in casserole or baking dish, add one cup boiling water, and cook slowly, covered, until tender-about two and one-half hours.

## French Fried Cauliflower

Remove leaves from cauliflower, wash, separate flowers and soak them miento and onion. Cook until savory, hour. Cook until tender in boiling in cold salted water about half an tabout 5 minutes). Cut tomatoes in first in beaten egg, then in bread water to cover. Drain, cool, and dip quarters and add to savory mixture crumbs. Drop into deep lard heated to 375 degs. F., or until a cube of bread browns in 40 seconds. Drain and serve hot with or without a cream SHUCP

WATCH THIS PAPER

For Opening Dates Of The



PEANUT BUTTER 

Sanctions, if we understand the word in its present employment, are apply in old-fashioned woodsheds,

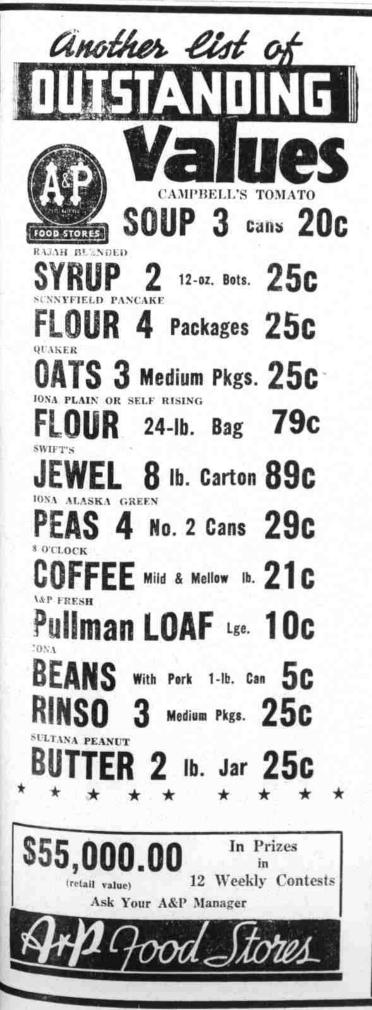
There is quite a bit of opposition against a president having a third term. Of course, those who want a what old-fashioned fathers used to third term are not kicking-on a third Lermy.

YOU WILL NEED





Corn, yellow or white, No. 2 can, 3 - 25c Big Hominy, No. 21/2 can ..... 3 for 25c





20g Cabin Syrup 22   Catsup 14 oz
Catsup, 14 oz
A Complete Line Of Groceries Standard Brands Of Known Quality
<b>Meats Must Move</b>
Certain meats improve with age up to a certain point. Steaks especially benefit from an aging process —but only under the proper conditions of sanitation and efrigeration.
Meats generally, and especially those referred to as resh meats, can be kept for a reasonable length of time with proper refrigeration.
Many fresh meats, however, blacken, lose their uicy freshness, and become unappetizing after a very ew days.
Such meats can be handled successfully only by tose markets doing an active business and having mod- n equipment. In buying meats, its a good idea to follow the crowd.
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