

Appetizing Food Specials YOU WILL NEED

Helpful Hints to Housewives

Sweet Potato Surprises (8 balls)
2 cups mashed sweet potatoes.
1 egg.
1/2 teaspoon salt.
1/2 teaspoon pepper.
Marshmallows.
1/2 cup crushed cornflakes.
Boil and peel potatoes. Mash or put through ricer. When partly cool, add beaten egg, salt and pepper. If mixture too dry, add a little milk. With greased hands, form into 8 balls with marshmallow hidden inside. Roll in cornflakes crushed finely. Fry in deep lard heated to 375-385 degs. F. but not enough to brown an inch cube of bread in 40 seconds. Fry until brown, drain on absorbent paper.

Yum-Yum Popcorn
Provide a deep aluminum vessel with a lid. Pour in cooking oil to a depth of one inch. When hot, pour 1/2 cup of corn from a well-sealed package. Place lid on tightly. Shake newly popped and slightly salted popcorn over corn a syrup made of 1/2 cup sugar to one-fourth cup of water, and stir the popcorn until well coated.

Nesselrode Pudding
1/2 envelope gelatin, dissolved in 1/2 cup cold water.
2 cups sweet milk.
4 egg yolks.
1 cup pineapple juice.
1 1/2 cups sugar.
1 cup candied fruit chopped fine.
1 teaspoon vanilla.
1/4 teaspoon salt.
1 pint whipped cream.
1 cup pecans.
1 cup pineapple.
Soak gelatin. Cream sugar and egg yolks. Scald milk and pour over eggs and sugar. Put nuts and fruit in bowl, pour over pineapple juice, and let stand 10 minutes. Then add to custard. Last, add 1 pint whipped cream and vanilla. Pour in mold.

Sandwich Nut Bread
3 cups sifted flour.
3 teaspoons baking powder.
1 teaspoon salt.
3/4 cup sugar.
1 cup chopped nut meats.
1 1/4 cups milk.
4 tablespoons melted butter or other shortening.
Sift flour once, add baking powder, salt, and sugar, and sift again. Add nuts and mix well. Combine eggs and milk; add to dry ingredients and blend. Add shortening. Bake in greased pan, 8x4x3 inches, in moderate oven (350 degs. F.), 1 1/4 hours.

Punched by Japs



Carol Lathrop

Carol Lathrop, one of two American girls kicked and pushed around by Japanese soldiers in Shanghai several weeks ago, returns to the U. S. and is seen in San Francisco. The reported attack on the two U. S. women threatened to create an international incident.

Southern Spoon Bread
3/4 cup yellow corn meal.
1 teaspoon salt.
3 tablespoons melted butter.
1 cup boiling water.
2 eggs, well beaten.
2 teaspoons baking powder.
Combine corn meal, salt and butter. Stir in boiling water slowly and beat until smooth. Add milk, eggs, and baking powder. Mix well. Turn into greased casserole or pan, 8x8x2 inches, and bake in moderate oven (350 degs. F.), 40 to 50 minutes, or until firm.

Chicken Pot Pie
2 1/4 tablespoons Minute tapioca.
1/4 teaspoon salt.
Dash of pepper.
Dash of paprika.
2 cups cooked chicken, cut in pieces.
1 1/4 cups milk or chicken stock.
2 tablespoons melted butter.
6 to 8 unbaked baking powder biscuits, rolled 1/4 inch thick.
Combine ingredients in order given. Turn into greased casserole and bake in hot oven (425 degs. F.) 25 minutes, stirring mixture twice during first 10 minutes of baking. Place biscuits on top of chicken mixture after it has baked 10 minutes; return to oven and bake 12 to 15 minutes longer, or until browned. Serves 4.

Scalloped Cabbage
Cut cabbage into pieces. Plunge into boiling water and cook for a few minutes. Drain. Into a well-greased baking dish put a layer of the par-boiled cabbage and season with salt and pepper. Cover with a layer of white sauce. Repeat until the dish is filled to the desired height. Sprinkle the surface with dried bread crumbs blended with one or two tablespoons of butter or lard. Bake in a moderately hot oven (375 degs. F.) until the top is brown.

Orange Sponge Cake
(2 eggs and 1 egg yolk.)
1 1/4 cups sifted cake flour.
1 1/4 teaspoons baking powder.
1/4 teaspoon salt.
1 cup sugar.
1 tablespoon grated orange rind.
2 eggs and 1 egg yolk.
1/2 cup orange juice.
1/2 cup water.
Sift flour once, measure, add baking powder and salt, and sift together three times. Add 1/2 cup sugar and orange rind to eggs, and beat with rotary eggs beater until thick and lemon-colored; add remaining sugar gradually, beating very thoroughly; then add orange juice and water. Add flour gradually, beating with rotary egg beater until smooth. Bake in ungreased tube pan, in moderate oven (350 degs. F.), 55 minutes, or until done. Remove from oven and invert pan 1 hour, or until cold.

Potato Puff (Serves 4)
2 cups mashed potatoes.
2 eggs.
2 tablespoons butter or lard.
1/2 cup milk.
1/2 teaspoon salt.
Add melted lard to potatoes and beat until creamy. Add well-beaten eggs, milk and seasoning. Place in greased baking dish and bake until brown in a moderate oven, (350 degs. F.)

French Toast
2 eggs.
4 tablespoons milk.
1/4 teaspoon salt.
5 slices bread.
Beat eggs slightly and stir in milk and salt. Dip bread quickly, one slice at a time, into the mixture. Add enough fat to a hot skillet to cover the bottom well. Place the bread slices in the hot fat, turning to brown both sides. Serve hot with jelly or maple syrup.

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POPULAR BRANDS
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STAR OR LIBBYS
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NUCOA — Pound — 21c

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KETCHUP 2 14-oz. Bots. 25c
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COFFEE 2 lbs. 25c
Maxwell House Coffee . 29c
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CASH GROCERY CO.
HAZELWOOD — MAIN STREET

GINGERBREAD
2 cups sifted flour
2 teaspoons baking powder
1/4 teaspoon soda
1/2 teaspoons ginger
1 teaspoon cinnamon
1/2 teaspoon salt
1-3 cup butter or other shortening
1/2 cup sugar
1 egg, unbeaten
2-3 cup molasses
3/4 cup sour milk or buttermilk.
Sift flour once, measure, add baking powder, soda, spices, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well; then molasses. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes, or until done. Serve with Molasses Whipped Cream.

Yankee Hash (Serve 4 to 6)
3 tablespoons lard.
2 tablespoons chopped onion.
2 cups chopped corned beef (cooked)
2 cups cubed boiled potatoes.
1 cup milk or water.
Melt lard in frying pan. Add onion and brown slightly. Add other ingredients, stirring in thoroughly. Then spread out evenly to cover bottom of pan and cook slowly. As bottom browns, keep lifting it and cutting it in so that crusty brown bits are worked throughout the hash. Just before removing from skillet, fold hash over like a omelet. Serve with fried apple rings. If moist hash is desired, more milk or water may be added.

BLACK WALNUT CRACKING MACHINE—Hand operated, automatic adjusting to nuts 1/2 to 2 inches, breaks shell outward leaving kernels in large pieces. No nut pick needed. B. M. Daniel, 217 Burritt Ave., Stratford, Conn. Oct7-14-21

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Western, 24 lbs. \$1.00
LARD 8 lb. pail 95c
8 lb. carton 89c
Carnation Milk 6 small cans . 23c
3 large cans . 23c
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CORN, 2 No. 2 cans 25c
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VARY YOUR MEATS
Habits become strongly entrenched. Habits instead of thought frequently becomes our master. When this happens, habits become vicious.
You our customers, we notice, frequently get the habit of buying the same meat. Day after day, week after week, many of you buy the same meats, alternating perhaps between two.
The meats offered in our markets are many and varied. Beef in all its grades and in its many cuts. Mutton and lamb. Veal. Pork. Bacon. Seafoods of which we may mention, fish, oysters, and shrimp. Salmon in cans. Chickens and turkey. Geese and duck.
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Mr. Husband — Ask your wife — Why not a Change?

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