

Appetizing Food Specials YOU WILL NEED

Helpful Hints to Housewives

Chicken Salad Mold
 1 package lemon gelatine.
 1 1/2 cups warm chicken stock, free from fat.
 Dash of Cayenne.
 2 tablespoons vinegar.
 1/2 teaspoon salt.
 1 cup celery, chopped.
 1 cup chicken, cut in small pieces.
 Dissolve gelatine in warm water. Chill. Combine Cayenne, vinegar, salt, celery, and chicken. When gelatine is slightly thickened, fold in chicken mixture. Turn into loaf pan. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6.

DELICIOUS COTTAGE PUDDING
 2 cups sifted flour
 2 teaspoons baking powder
 1/2 teaspoon salt
 3 tablespoons butter
 1 cup sugar
 1 cup milk
 1/2 teaspoon vanilla
 Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 to 60 minutes, or until done. Serve hot with lemon, chocolate or fruit sauce. Or serve with creamy sauce, made by folding chocolate or butterscotch sauce, or slightly crushed sweetened berries into whipped cream.

STANDARD RECIPE FOR CREAM OF VEGETABLE SOUP
 2 tablespoons butter
 2 tablespoons flour
 2 cups milk
 1/2 teaspoon salt
 1/4 teaspoon pepper

1 cup cooked vegetable pulp or finely chopped cooked vegetables.
 Melt butter and blend in the flour. Add the hot milk gradually, stirring constantly. Cook until the mixture boils vigorously.
 Combine this white sauce with the heated vegetable pulp. Add salt and pepper. Serve immediately. Other seasonings such as onion juice or celery salt may be added as desired.

Salmonettes
 (12 small croquettes.)
 1 cup canned salmon.
 1 cup soft bread crumbs.
 1 egg, beaten.
 1 tablespoon minced onion.
 1 tablespoon chopped parsley.
 1 teaspoon lemon juice.
 1/2 teaspoon pepper.
 1/2 teaspoon salt.
 1 tablespoon melted lard.
 Bone fish. Flake and combine with soft bread crumbs. Add egg, seasonings, and melted lard. Mix thoroughly and form into croquettes. Roll in fine, dry bread crumbs in deep hot lard heated to 375-385 degs. F., or hot enough to brown an inch cube of bread in 40 seconds. Serve with white sauce alone or combined with green peas.

Suggestions for Sandwich Filling Suitable for Children's Lunches
 Peanut butter and orange marmalade.
 Minced ham, hard boiled egg yolk and mayonnaise, butter or cream.
 Cream cheese and raspberry jam.
 Minced chicken, celery, and green peppers moistened with cream or mayonnaise.
 Fried liver and bacon finely chopped and mixed with piccalilli.
 Flaked salmon and chopped cucumber pickles moistened with mayonnaise.
 Chopped figs, dates, and nuts moistened with lemon juice.
 Shredded leaf lettuce and mayonnaise.
 Chopped dates and nuts moistened with orange juice.

Louisiana Spice Cake
 2 cups sifted Cake Flour.
 2 teaspoons Baking Powder.
 1/4 teaspoon salt.
 1/2 teaspoon ginger.
 1 1/2 teaspoon cinnamon.
 3/4 teaspoon cloves.
 3/4 teaspoon nutmeg.
 1/2 cup butter or other shortening.
 1 cup sugar.
 2 eggs, well beaten.
 2 tablespoons molasses.
 7 tablespoons cold Coffee.
 Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then molasses and blend. Add flour, alternately with coffee, a small amount at a time, beating after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes.

Chocolate Souffle
 1/2 cup Tapioca.
 1/2 cup sugar.
 2 teaspoons salt.
 2 squares Unsweetened Chocolate, cut in pieces.
 2 cups milk.
 2 teaspoons butter.
 3 egg yolks, beaten until thick and lemon-colored.
 3 egg whites, stiffly beaten.
 Combine Tapioca, sugar, salt, chocolate, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter. Remove from boiling water; let cool slightly while beating eggs. Add egg yolks and mix well. Fold in egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350° F.) 50 to 60 minutes, or until souffle is firm. Serves 8.

Baked Tapioca Custard
 1/2 cup Tapioca.
 1/2 cup sugar.
 1/4 teaspoon salt.
 4 cups milk.
 3 eggs, slightly beaten.
 1 teaspoon butter.
 Nutmeg.
 Combine Tapioca, sugar, salt, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Pour slowly over eggs, stirring vigorously. Add butter. Pour into greased baking dish and sprinkle with nutmeg. Place dish in pan of hot water and bake in slow oven (325° F.) 1 hour, or until knife inserted comes out clean. Serves 8.

Meat Loaf Roast
 (Using cooked meat)
 4 tablespoons Tapioca.
 1/2 teaspoon salt.
 Dash of Cayenne.
 Dash of black pepper.
 1 teaspoon Worcestershire sauce.
 1 teaspoon minced onion.
 1 tablespoon minced parsley.
 3 1/2 cups ground cooked meat (veal, pork, ham, etc.)
 3/4 cup tomato juice or meat broth.
 1/2 cup water and 2 tablespoons butter.
 Combine Tapioca, seasonings, onion, parsley, meat, and tomato juice. Shape into loaf in roaster or turn into loaf pan. Bake in hot oven (450° F.) 30 minutes, basting frequently with mixture of water and butter. Serve hot or cold. Serves 6.

Codfish Balls
 (12 small croquettes)
 2 cups potatoes cut into pieces.
 1 cup shredded salt codfish.
 1 egg.
 1 tablespoon melted lard.
 Cook fish and potatoes together in boiling water until soft. Drain and mash thoroughly. Add beat-

en egg, melted lard and dash of pepper. Drop by spoonfuls into deep fat heated to 375°-385° F., or until a cube of bread browns in 40 seconds. Fry until golden brown. Drain on absorbent paper. Serve with egg sauce.

Banana Cream Pie
 3/4 cup sugar.
 2 tablespoons flour.
 2 tablespoons cornstarch.
 1/2 teaspoon salt.
 2 egg yolks.

2 cups milk.
 1 teaspoon vanilla.
 2 bananas.
 Blend together half the sugar, flour, cornstarch, and salt. Stir slowly into hot milk and cook until thick. Add yolks beaten with remainder of sugar and cook one minute longer. After removing from fire, stir in vanilla. Slice bananas into a baked crust. Pour over the filling, cover with meringue, and return to a slow oven (325° F.) to brown.

FOODS For Winter Warmth

- LARD, 8 lb. carton 85c
- FLOUR Roll Call, 24 lbs. 75c
- FLOUR Yukon's Western .. \$1.00
- COFFEE Santo, 2 lbs. 35c
- COFFEE Maxwell House, lb. ... 31c
- FAT BACK, 2 lbs. 25c
- OUR MOTHERS
- COCOA 1 pound 10c
- COCOA 2 pounds 15c



Pet Milk

- Small 6 for 22c
- Large 3 for 22c

Marshmallows 1-2 lb 10c
 1 lb. 15c
 (Package Maple Mix FREE With Each Pound)

- RAISINS 3 for 25c
- Confectioners SUGAR 3 for 25c
- Swans Down CAKE FLOUR 27c
- JELLO, any flavor 5 for 25c
- Hershey's Chocolate Syrup, 1 lb. ... 10c
- KELLOG'S
- Wheat Flakes, glass free, 2 for 25c
- Fresh COCONUTS 2 for 15c
- GRAPEFRUIT 4 for 19c
- TANGERINES, per doz. ... 19c and 30c

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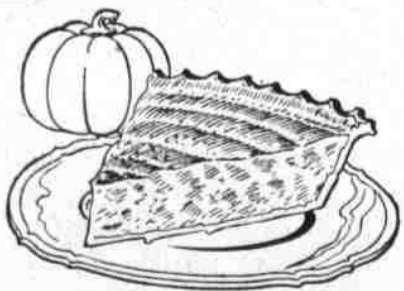
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- 1 30% Bran Flakes, all for 26c
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- KRAUT, 3 cans 25c
- GREEN BEANS, 3 cans 25c
- SALMON, 2 cans 25c
- SODA, 6 boxes 25c
- COFFEE, 2 lbs. 25c
- FLOUR Good Value 73c
- FLOUR White Water Rose .. 95c
- KNOX-JELL, 6 flavors, pkg. 5c
- JELLO, 4 boxes 25c



Old Fashioned Pumpkin Pie
 1 1/4 cups steamed pumpkin
 3/4 cup brown sugar
 1 teaspoon cinnamon
 2 eggs
 1 teaspoon ginger
 2 tablespoons orange juice
 1/2 teaspoon salt
 1 cup Carnation Milk diluted with 1/4 cup water
 Unbaked pastry shell
 Mix ingredients in order given and pour into an unbaked pastry shell. Bake in a hot oven 450° F. for 10 minutes to set the crust. After 10 minutes, reduce the temperature to moderate 250° F. for 50 minutes. Serve with whipped Carnation Milk. 6 servings.

Carnation MILK
 6 Cans
 23c

- Fruit Cake Supply's
- HERSHEYS COCOA, lb. box 15c
- Confectioners SUGAR, 3 boxes ... 25c
- Cotton Seed Meal .. \$1.50 || Hulls .. 55c

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- MULTANA PEANUT BUTTER 2 lb. Jar 23c
- NUCOA Pound 19c
- FRIED BLACK EYE PEAS - Pound - 5c
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- POPULAR BRANDS CIGARETTES Carton \$1.15
- ANN PAGE BAKING POWDER 1-lb. Can 15c
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- CABBAGE 4 lbs. 10c

A&P Food Stores