


Your Trade Invited By The BEST In Merchandise and Prices

Coffee Fresh Ground, 2 lbs.	23c
Santo	15c
LARD , 8 lb. carton	83c
COCOA , 2 lb. box	15c
Hershey's Chocolate Syrup	10c
Cocoa, 1 lb. box	15c
Appetizing KRAUT, No. 2 1/2 can ... 3 for 25c	
SPINACH, No. 2 1/2 can	15c
PUMPKIN, No. 2 1/2 can	10c
BIG HOMINY , No. 2 1/2 can ... 3 for 25c	
PORK & BEANS , No. 2 1/2 can, 3 for 25c	
SALAD DRESSING , qt. size	25c
PEARS , Yacht Club, No. 2 1/2 can, 2 - 30c	
SHREDDED WHEAT , NBC 2 for 25c	
CORN FLAKES	3 for 23c
CEREAL BOWL FREE	
 Waldorf	3 for 13c
Seminole	4 for 25c
LYE , Red Devil	10c
MILK Gold Medal 6 small .. 20c	
3 large .. 20c	

ONLY 25¢
FOR THIS
ST. GO' CHROMIUM-PLATED MONOGRAM TRAY
WITH ONLY 1 BOX TOP FROM
OCTAGON GRANULATED SOAP
Mail to OCTAGON, Jersey City, N. J.
OUR PRICE

SPECIAL WHILE LASTS
1 CAKE **OCTAGON** TOILET SOAP
1 10c CONCENTRATED PKG. **SUPER SUDS**
15¢ Value for 10c

BIRTHSTONE NECKLACE
FREE! FOR ONLY 20 COUPONS FROM THESE
OCTAGON PRODUCTS
12 OCTAGON LASHBURY SOAP
1 OCTAGON SOAP POWDER
1 OCTAGON TOILET SOAP
1 OCTAGON SOAP CHIPS
1 OCTAGON GRANULATED SOAP
1 OCTAGON CLEANSER
AVAILABLE AT ALL OCTAGON STORES
OR MAIL TO OCTAGON, JERSEY CITY, N. J.
GOLD-PLATE

3 Dionne Quin HANKIES
FOR ONLY 10¢ AND 2 BANGS FROM
PALMOLIVE SOAP
MAIL TO PALMOLIVE, JERSEY CITY, N. J.
OUR PRICE

Choice Vegetables and Fruits

OUR MARKET OFFERS YOU



Quality - Sanitation - Good Prices

HAM Boiled, per lb.	39c
Baked, per lb.	49c
Spiced, per lb.	29c

Tender Juicy Steaks Any Time

C. E. RAY'S SONS THE FOOD STORE

RECIPES

Most of us know our cooking has gotten in a rut, but we soothe our conscience by thinking that experiments are costly, take too much time and the family probably wouldn't like it anyway. So we keep right on scrambling eggs, frying steak and baking potatoes. A simple, yet different meal, perfectly prepared and unassuming served, will take the monotony out of cooking and will make the family feel proud of its house-keeper.

Creamed Tomatoes and Cheese.

3 large tomatoes
4 tablespoons fat
1 1/2 cup milk
1 teaspoon salt
8 slices buttered toast
Pepper
6 tablespoons grated cheese
8 hard-boiled eggs
Wash, stem and cut the tomatoes in halves crosswise. Dip in seasoned flour, then saute in the hot fat until golden brown on both sides. Arrange on the toast in the center of a platter. Then add the flour to the fat left in the skillet, stir until smooth, then add the milk gradually, the salt and pepper and the grated cheese. Cool gently, stirring until smooth. Add the eggs, which have been sliced. When thoroughly heated, pour over the tomatoes. Garnish with parsley.

Liver and Vegetable in Casserole

1 pound of liver
2 tablespoons fat
2 cups tomatoes
Hot mashed potatoes
2 cups corn
4 tablespoons flour
1 teaspoon salt
Dip slices of liver in flour, salt and pepper. Fry in the fat until a delicate brown. Put liver in casserole. Put tomatoes and corn in frying pan. Mix flour to a smooth paste in a little cold water and add to the tomato mixture. Add salt and pepper and bring to the boiling point, stirring constantly until thickened. Pour over the liver. Cover with mashed potatoes.

mounded in peaks and brush top with beaten egg diluted with milk. Bake in an oven 400 degrees about 20 minutes.

Tuna Fish and Green Pea Salad

1 can tuna fish
2-3 can green peas
Mayonnaise
1/2 cup chopped stuffed olives
1 head lettuce
Remove skin and bones from fish. Drain peas. Mix fish, peas and olives. Add mayonnaise to taste and mix lightly. Arrange on crisp lettuce. Sprinkle with sliced olives and capers.

Corn Turnovers

Season cooked or canned corn high-ly with salt, pepper, paprika and a little butter. Add chopped green pepper and pimientos, if desired. Drain if necessary. Make a rich pastry, roll very thin and cut in rounds with a large cookie cutter. Place a mound of the corn mixture on each round of pastry, fold over, moisten the edges with water or beaten eggs and press firmly together. Dip in beaten egg, place in frying basket and fry in deep fat or bake in an oven 400 degrees until golden brown.

Squash Surprise

Wash, scrape and dice enough yellow squash to make 6 cups. Put into a baking dish with 2 cups of tomatoes, cut into cubes. Add 1/2 cup grated cheese and 1 tablespoon of granulated tapioca, 1/2 tablespoon butter and salt and pepper. Mix lightly with a fork. Bake in an oven 350 degrees for an hour or until the squash is tender, stirring it lightly once or twice during baking. Just before serving, sprinkle with grated cheese, and run under the broiler to brown.

Casserole of Spaghetti and Beef

Have dried beef cut very thin. Separate in pieces, cover with hot water and let stand 10 minutes. Drain. Put a layer of hot canned spaghetti with tomato sauce in a greased baking dish, cover with the beef; repeat process and put a layer of spaghetti on top. Sprinkle with buttered crumbs. Bake in an oven 375 degrees until crumbs are brown. Serve with grat-tered Parmesan cheese.

SUPER QUALITY - VALUES

FLOUR , 24 lb. bag	69c
SUGAR , 10 lbs.	53c
COFFEE , Fresh Ground, lb.	11c
Irish POTATOES , 10 lbs.	19c
Sweet POTATOES , lb.	2c
Fresh Ripe TOMATOES , lb.	7 1/2c
EGGS , Strictly Fresh, doz	16c

Large Variety of Fresh Produce, Vegetables and Fruits

Farmers Exchange & Produce Co.

Country Produce Bought and Sold—Retail and Wholesale
C. D. KETNER, Mgr. East Waynesville Asheville Road

Lemon Pie Wheels
2 cups flour
2 teaspoons baking powder
1/2 cup shortening
1/2 teaspoon salt
1 egg
1/4 cup sugar
Grated rind and juice of one lemon.
Sift together flour, baking powder and salt, work in shortening and mix to a light dough with beaten egg and milk. Turn on floured board, work with fingers until smooth. Roll out in a rectangular sheet about half an inch thick, spread with softened buttered, then with the combined sugar, lemon rind and juice. Roll up like a jelly roll, cut into 12 portions and place in a well-greased baking sheet. Bake in an oven 400 degrees for 15 to 20 minutes. Five minutes before removing from the oven brush top with milk or melted butter and sprinkle with granulated sugar. Then return to oven to complete bak- ing.

BIRTH ANNOUNCEMENT

Mr. and Mrs. Newton B. ... announce the birth of a daughter, Caroline, on February the 27th, 1938, their home on the Balsam road.

STANDARD PACK
STRING BEANS, CORN or TOMATOES
4 No. 2 Cans 25c

IONA PLAIN OR SELF RISING FLOUR 24 lb. Bag 70c

SWIFT'S **JEWEL** 8lb. Ctn. 83c

TALCO GROWING **MASH** 100-lb. Bag \$2.35

ANN PAGE SPAGHETTI, NOODLES OR **MACARONI** Package 5c

WHOLE MILK **CHEESE** Pound 23c

TENDER ALASKA **PEAS** - 3 No. 2 Cans 20c

NBC **RITZ** Pound Package 22c

EIGHT O'CLOCK - Milk and Mellow **COFFEE** - Pound - 17c

GREEN BEANS 3 lbs. 25c
TOMATOES Fresh No. 1 lb. 10c
CABBAGE New Green 2 lbs. 5c
NEW POTATOES No. 1 3 lbs. 10c
CELERY 2 for 15c
LETTUCE 2 for 15c
ORANGES doz. 15c

A&P Food Stores

Save the Safe Way!
GET A GENUINE
1938 FRIGIDAIRE WITH NEW **SILENT METER-MISER**
SPECIAL! A BARGAIN AT THE PRICE! AND IT SAVES MORE ON CURRENT...FOOD...ICE...AND UPKEEP, TOO!

Easy Terms

SAVE ALL 4 WAYS...
or you may not Save at all!

- Why take a chance, when some refrigerators may waste through a "hidden extravagance" all that they may save in one, two, or even three other ways! Play safe... see this family-size Frigidaire with New Silent Meter-Miser that saves all 4 ways—on current, food, ice and upkeep! And gives you proof before your eyes, before you buy! Come in and see our 4-way Saving Demonstration, and see proof, too, of greater usability with Frigidaire's marvelous NEW "Double-Easy" Quickube Trays throughout! NEW Moisture-Seal Hydrator! NEW 2-Way Cold Storage Tray... and many more exclusive features—all at this amazing low price! Come in... it's a bargain you can't afford to miss!

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