

## Tasty Dishes

## Fluffy Omelet Tomato Sauce

Beat 5 egg yolks until thick and lemon colored; add 5 tablespoons tomato juice,  $\frac{3}{4}$  teaspoon salt; carefully fold in 5 stiff-beaten egg whites. Melt 1 tablespoon butter in heavy skillet. Pour in omelet; spread evenly; cover with heated skillet lid. Cook over very slow heat 15 minutes. Crease through center; fold. Serve with tomato sauce between layers and around omelet. Tomato Sauce: Combine 2 $\frac{1}{4}$  cups tomatoes, 2 tablespoons quick-cooking tapioca,  $\frac{1}{2}$  teaspoon salt in double boiler. Cook 15 minutes; add  $\frac{1}{2}$  cup diced cheese; cook until cheese melts. Serves 6.

Note: Use 1 No. 2 can tomatoes for sauce, reserving 5 tablespoons juice for omelet. For breakfast serve cilled canned figs, ready-to-eat cereal. Fluffy Omelet With Tomato Sauce, bacon muffins, milk and coffee.

## Egg and Bacon Souffle

Fry  $\frac{1}{4}$  cup finely diced bacon until light brown. Brush 3 slices bread with bacon drippings; cut slice in small pieces to fit deep casserole; arrange in layers, sprinkling each with bacon. Combine 3 slightly beaten eggs, 1 cup milk  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon mustard,  $\frac{1}{4}$  teaspoon paprika; pour over bread. Bake in moderate oven (350 degrees) until puffy and mixture doesn't adhere to inserted knife, about 45 minutes. Serves 4.

## Egg Shortcake

Sift 2 cups flour,  $\frac{1}{2}$  teaspoon salt, 4 teaspoons baking powder; cut in 1 tablespoon shortening; add 1 cup grated cheese, 1 beaten egg,  $\frac{1}{2}$  cup milk. Roll  $\frac{1}{2}$  inch thick on lightly floured surface; cut in squares or in rings; bake in hot oven (400 degrees) 20 minutes. Split; serve with Egg Sauce. Make cream sauce of 3 tablespoons butter, 4 tablespoons flour; 2 cups milk. Add  $\frac{1}{2}$  teaspoon salt, 1-16 teaspoon red pepper, 1 tablespoon minced parsley, 6 chopped, hard-cooked eggs. Serves 6.

For a luncheon serve Egg Shortcake with asparagus garnished with

## Dancer to Represent Maryland in Beauty Contest



Miss Yolanda Ugarte... "Miss Maryland"

Maryland selects Miss Yolanda Ugarte, 19, of Baltimore, as "Miss Maryland" to represent the state in the Atlantic City, N. J., beauty contest. Miss Ugarte, daughter of a former Ziegfeld beauty, is a professional dancer.

red pimiento, pickled peach and hot chocolate.

## Scrambled Surprise

Beat 4 eggs; add 4 tablespoons milk,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon pepper,  $\frac{1}{2}$  cup cooked, mashed carrots. Melt 1 tablespoon butter in double boiler; add egg mixture; stir until firm but not dry; garnish with watercress. Serves 4.

For a child's lunch—Scrambled surprisee apple-cabbage slaw, peanut cookies.

## Grandma's Chocolate Cake

Heat 1 cup brown sugar,  $\frac{1}{2}$  cup milk, and 3 ounces grated, unsweetened chocolate in double boiler until

chocolate melts. Cool. Cream  $\frac{1}{2}$  cup shortening and 1 cup brown sugar; add 3 beaten eggs; beat thoroughly. Add alternately with  $\frac{1}{2}$  cup milk, 2 cups flour, sifted with  $\frac{1}{4}$  teaspoon salt, 1 teaspoon soda. Add chocolate mixture, 1 teaspoon vanilla extract; beat. Bake in two 9-inch pans in moderate oven (350 degrees) 30 minutes. Chocolate Frosting: Combine 2 egg whites,  $\frac{1}{2}$  cups sugar, 5 tablespoons water, 1 tablespoon light corn syrup in double boiler. Cook and beat 7 minutes add 1 teaspoon vanilla extract; cool. Gently stir in  $2\frac{1}{2}$  ounces melted, unsweetened chocolate.

## Chocolate Dessert Cake

Add gradually  $\frac{3}{4}$  cup sugar to 4 stiff-beaten egg whites, fold in 4 well-beaten egg yolks; add 6 tablespoons cake flour sifted with  $\frac{1}{4}$  teaspoon salt and  $\frac{1}{2}$  teaspoon baking powder; fold in 2 ounces melted unsweetened chocolate, 1 teaspoon vanilla extract. Spread thinly 11 by 16 inch pan lined with wax paper. Bake in hot oven (400 degrees) 15 minutes. Turn out on cloth sprinkled with confectioners' sugar; trim edges. Remove paper; cool; cut in quarters. Spread 3 quarters with  $\frac{3}{4}$  cup flavored whipped cream. Stack; top with plain layer; match edges. Spread top and sides with Hungarian Chocolate Frosting: Melt 2 ounces unsweetened chocolate in double boiler; add  $\frac{1}{2}$  cup confectioners' sugar, 1 tablespoon hot water; blend. Add 1 egg; beat; add 3 tablespoons butter.

## Oatmeal Chocolate Cake

Cream 1-3 cup shortening and 1-2 cups sugar; 2 well-beaten eggs, 1 teaspoon vanilla extract; beat. Sift 1 cup flour,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon soda, 1-3 cup cocoa. Add alternately with 1 cup buttermilk. Add 2 cups rolled oats,  $\frac{1}{2}$  cup chopped nut meats. Bake in 9 by 13-inch pan in moderate oven (350 degrees) 35 minutes. Peanut Butter Frosting: Blend 3 tablespoons peanut butter,  $\frac{1}{4}$  cup milk,  $\frac{1}{2}$  cup cocoa,  $\frac{1}{2}$  cup shortening, 1-2 cups cake flour sifted with  $\frac{1}{2}$  teaspoon salt, 1 teaspoon soda; add  $\frac{1}{2}$  cup boiling water, 1 teaspoon vanilla extract; beat 3 minutes. Bake in muffin pans in slow oven (325 degrees) 30 minutes. Frost with mocha frosting.

## Hard Sauce

$\frac{1}{4}$  cup butter or margarine. 1 cup powdered sugar. 1 tablespoon molasses.  $\frac{1}{4}$  teaspoon cinnamon.  $\frac{1}{4}$  teaspoon grated orange rind.  $\frac{1}{2}$  teaspoon vanilla flavoring. Salt. Cream butter or margarine and su-

gar. Add molasses, cinnamon, rind, flavoring, and a few grains salt. Mix thoroughly. Chill.

## Creamed Coffee Cake

1-2 cups cake flour. 1-2 teaspoons baking powder.  $\frac{1}{4}$  teaspoon salt. 1-3 cup butter or margarine. 1 cup brown sugar. 1 egg, well beaten.  $\frac{1}{2}$  cup chopped nuts. Grated rind  $\frac{1}{2}$  lemon.  $\frac{1}{2}$  cup milk.

Sift flour, measure and sift with baking powder and salt. Cream butter or margarine with sugar. Add egg. Add dry ingredients alternately with milk. Add nuts and rind. Mix thoroughly. Pour into well-oiled pan. Combine 1 teaspoon cinnamon, 1 tablespoon brown sugar, and  $\frac{1}{4}$  cup rolled nuts. Sprinkle over top. Bake in moderate oven (350 degrees F.) 35 minutes.

## FILLET OF HALIBUT WITH BROWN SAUCE

Cut a slice of halibut weighing one and one-half pounds in eight short fillet, sprinkle with salt and pepper, put in greased pan, and bake five minutes in hot oven 400 degrees F.; drain, pour over one and one-half cups Brown Sauce I. Cover with one-half cup buttered cracked crumbs and bake until crumbs are brown.

## History of Beginnings

## Petticoat

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## Coffee Santo, 2 lbs. . . . 29c Maxwell House, lb. . . . 27c

## Cash Grocery Co.

HAZELWOOD — MAIN STREET

## CHEESE AND CRAB DELIGHT

2 tablespoons chopped green pepper. 2 tablespoons butter.  $\frac{1}{2}$  teaspoon mustard.  $\frac{1}{4}$  teaspoon salt. 1 cup cooked and strained tomatoes. 1 cup grated cheese. 1 egg, slightly beaten.  $\frac{3}{4}$  cup milk. 1 cup crab meat. Dash of cayenne pepper.

Cook green pepper in butter for five minutes, blend in flour, add seasonings, tomatoes, cheese and egg; cook a few minutes. Heat the milk before adding the other ingredients, then add crab meat. Serve on rounds of toast or crackers. Save one tablespoon of cheese to be sprinkled on top when

serving.

Has your aluminum ware become discolored? Try this method of restoring it: In the dissolved state place six lemon halves in a pan with the juice has been removed. Fill with water and let the acid of the lemon halves simmer for 10 minutes. Drain, and then wash the ware with warm water and soap. You will find it will shine like new.

Cocktail tidbits for new year crackers or toast, but a good one has been creamed and mixed with a bit of minced parsley, green green peppers. Top with a garnish combined with salad dressing. Finish with tiny pearl onions.

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