Singer Seeks Child

Tasty Dishes

SALMI OF DUCK Half of a cold roast duck.

- 1 tablespoon butter.
- 2 tablespoons flour.
- 1/2 glass cooking sherry. 1 sprig thyme.
- 1 small onion.

2 shallots.

- 1 dozen queen olives.
- 1/2 bay leaf.
- 1 sprig parsley. 1/2 teaspoon Worcestershire sauce.
- 1 cup water or soup stock. Salt and pepper.

Melt the butter in a saucepan and add to it chopped shallots and onion. As these begin to brown, add flour, mix well and let all brown together. Pour in water or soup stock, add chopped thyme, parsley, the brokenup bay leaf, Worcestershire sauce, sherry, and salt and pepper. Simmer very gently for fifteen minutes. Add to the sauce the pieces of cold roast duck, from which all the stuffing has been removed, and the pitted olives. Cook five minutes longer. This salmi may be served at table from a ehaffin-dish,

COTTAGE CHEESE CROQUETTES Two cups cottage cheese, two cups mashed potatoes, two eggs, salt and pepper to taste, one cup dry bread erumbs, one egg well-beaten and fat for frying.

Combine cottage cheese, mashed potatoes, eggs and seasoning. Form into carrot-shaped croquettes. Roll in dry bread crumbs. Fry to a golden brown in deep fat, 375 degrees. Garnish croquettes with parsley tops

SOAP SPECIALS

Palmolive 3 for 200
(Red Box) Super Suds, small3 for 25
(Red. Box) Super Suds, large 2 for 350
(Blue Box) Super Suds, small3 for 25c
(Blue Box) Super Suds, large 2 for 43c
Octagon Soap, giant 6 for 25c
Octagon Powder, large 6 for 25c
Octagon Toilet4 for 19c
Octagon Cleanser 2 for 9c
Octagon Chips 2 for 18d
Octagon Granulated2 for 18d
Crystal White Soap 3 for 14c

Junaluska Supply Co. Lake Junaluska, N. C.

beans

CUP AND SAUCER

HEALTH CLUB

F. F. V. SALT SODA

10 lbs.

SUGAR

49c

FAT BACK

2 Pounds 15c

Potatoes 3 lb. 10c

Lettuce 2 for 15c

NEW

WE DELIVER

and serve with hot tomato puree. When the new crop of Winter spin-

ach needs something attractive to commend it to appetites of youth or age serve it with cottage cheese dumplings for novelty and added nutritive elements or combine these two ingredients for a most interesting chaffing-dish.

ONION SOUFFLE

- 6 medium-sized onions.
- 3 eggs.
- 1 cup milk.
- 1 tablespoon flour. 1 tablespoon butter.

Peel and cut the onions in quarters and boil them until very soft, changing the water once. Drain well by allowing to stand in a sieve five minutes; chop very fine and drain again. Season with salt and a very little pepper.

Cream the butter and flour together. Bring the milk to a boil and pour it on the mixture of butter and flour, gradually, to avoid lumping. Beat the eggs (yolks) to a pale lemon yellow and add them to the cream sauce, then add the onion pulp, and finally fold in the stiffly beaten whites. Pour into a butter bakingdish and bake in a moderate oven 25 to 30 minutes. Serve at once with beefsteak.

KIDNEY BEANS WITH TOMATOES

- 1 cup kidney beans.
- 1 cup peeled chopped tomatoes.
- 1/2 green pepper. ½ pod red pepper.
- 3 thick slices of bacon.
- 1 medium-sized onion.

Let the beans soak in cold water overnight. Drain off the water and set to boil in fresh cold water one hour. Put the bacon in a saucepan with coarsely chopped onion and green pepper, and fry until the onion begins to color. Add tomatoes, chopped red pepper, and salt, the beans, and a cup of the water in which they have cooked. Simmer very c gently until the beans are tender, adding more of the bean water as needc ed. When done, there should only be enough of the liquid to form a thick tomato sauce.

MUSHROOMS ON TOAST

- 1 pound mushrooms.
- 2 tablespoons butter.
- Juice of one-half lemon.
- 1 teaspoon chopped parsley.
- Buttered toast. Salt and pepper.

"we are your

NATIONAL OATS 3 lb. 25c

Wilberts PASTE WAX, lb.39c

BAKING POWDER, 25c size19c

CRACKERS 2 lb. 15c

Peel and cap the mushroom tops and stems and let stand in cold water ten minutes. Drain thoroughly. Put butter in a frying-pan and when hot add the mushrooms. Cover, and let cook slowly ten minutes, tossing constantly. Add lemon juice and choppparsley, salt, and pepper, and place on the pieces of buttered toast, which have been arranged on a hot

PINTOS 2 lb. 15c

YELLOW EYE2 lb. 15c

MICHIGAN WHITES5c

BLACK EYED PEAS5e

MIXED 3 lb, 10c

24 lb. bag

FLOUR

59c

EGGS

Beans ... 5 lb. 25c

Lemons, doz. 18c

SWEET

Cabbage 4 lb. 5c Potatoes 3 lb. 10c

Farmer's Exchange

17c Doz.

PHONE 130-M



Marion Talley

Marion Talley, one-time Metropolitan opera singer, enters New Youk supreme court where she is contesting with her husband, Adolph Eckstrom, voice teacher, for the custody of their daughter. Betty Ruth-Susan, age four. Eckstrom calls the child "Betty Ruth," while the singer insists the tot's name is "Susan."

A FAVORITE LEMON PIE

- 1 cup sugar. 1 cup wet light bread.
- 3 eggs.
- Juice of 1 large lemon.
- 3 tablespoons sugar for the mer-

Butter the size of an egg.

Remove the crust from fresh bread and dip into a bowl of water until it will take up enough to be wet thoroughly. Squeeze out the water and measure in a cup-not packing too tight. Put the wet bread, sugar, yolks of eggs, lemon juice and butter nto a double boiler and cook unti thick enough to stand when cut. Pour into a baked crust. Make meringue of the whites and sugar, cover the top and bake in a slow oven for ten minutes or until brown.

DRIED LIMA BEANS WITH TOMA

- 2 cups dried lima beans,
- 1 onion. 2 tablespoons bacon grease.
- 14 teaspoon sage. 1 cup strained tomato juice.
- 1 carrot. 4 sprigs parsley,
- Salt and pepper.

Soak the lima beans overnight in cold water. Fry the chopped onion in bacon grease, add tomatoe juice, carrot, parsley, sage, salt, pepper,

and the drained beans. Cover with water and cook gently until the beans are tender, adding more boiling water when needed, and stirring from time to time from the bottom of the pot. Remove the carrot and parsley and serve. Almost all of the liquid should have cooked away.

MUSHROOM CHEESE SOUFFLE

- 3 tablespoons butter.
- 4 tablespoons flour. 11/2 cups milk.
- ½ cup grated cheese. ½ teaspoon salt.
- ¼ teaspoon paprika. 14 tablespoon celery salt.
- 1 tablespoon chopped pimentos. 1/2 cup cooked mushrooms.
- 3 egg yolks.
- 3 egg whites beaten.

Melt butter and add flour. When mixed, add milk and cook until creamy sauce forms. Stir constantly. Add cheese seasonings, mushrooms and yolks. Beat two minutes. Fold in whites and pour into buttered baking dish. Bake in pan of hot water 35 minutes in moderate oven.

BANANA FRITTERS

- 1 cup flour.
- 1/2 cup milk. 1 tablespoon butter.
- 1 tablespoon sugar.
- 2 eggs. 2 teaspoons baking powder.

Mix into batter, let stand until ready to use. Add whites beaten stiff. slice bananas in half lengthwise, cut each half in two pieces, dip in batter, fry in deep fat. Serve with sauce made as follows:

One-half cup sugar, one-half cup water, boil together for three minutes. Add half cup tart jelly, flavor with sherry jell Serve over hot fritters. Orange or other fruit may

Presidents as Slave-Owners

Ten men who have occupied the presidency were owners of slaves. They were Washington, Jefferson, Madison, Monroe, Jackson, Tyler, Polk, Taylor, Johnson and Grant. The first eight of these were slaveowners in the full sense of the term and most of them had slaves while holding the office of President. Andrew Johnson bought a few slaves whom he kept as personal servants, but he never sold one of them. Ulysses S. Grant was at one time joint owner of at least one slave and accordingly was technically a slave-owner. After his marriage his father-in-law presented a slave boy to him and his wife.

'Mother Goose' Jingles Old The first collection of the rhymes and jingles of "Mother Goose" was published about the year 1760, but they were found scattered in chap-books and had been current orally

for centuries.

SOAP SPECIALS

Palmolive3	for	20c
Super Suds, Small 3	for	25e
(Red Box) Super Suds, Small3 (Red Box) Super Suds, large2 (Blue Box)	for	35e

Super Suds, small 3 for 25c (Blue Box) Super Suds, large 2 for 43c

Octagon Soap, giant . . 6 for 25c Octagon Powder, large 6 for 25c Octagon Toilet 4 for 9c Octagon Cleanser 2 for 9c

Octagon Chips2 for 18c Octagon Granulated . . . 2 for 18c Crystal White Soap . . . 3 for 14c

W. A. BRADLEY Hazelwood, N. C.



4 oz. Jar										.10c
8 oz. Jar		Ļ								.15c
16 oz. Jar	•									.25c
32 oz. Jar		â	٠	•						.43c
Sauers Va										

SOAP SPECIALS

SUPER SUDS, Blue Box3 for 25c
SUPER SUDS, 1 Large—1 Small, Both for24c
OCTAGON LAUNDRY SOAP 6 for 25c
OCTAGON WASHING POWDERS
OCTAGON CLEANSER
SUPER SUDS, Red Box
OCTAGON TOILET SOAP
OCTAGON CHIPS 3 for 25c
OCTAGON GRANULATED SOAP
PALMOLIVE SOAP 3 for 25c
2 for 170

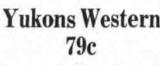
Cash Grocery Co. HAZELWOOD, N. C.



Shortening 4 lb. carton ...

FLOUR

Roll Call 24 lb. bag ...61c





MIRACLE WHIP

Salad Dressing

SKINNERS

Macaroni or Spaghetti 2 for 1



Green Giant PEAS

Country Kist CORN 3 for SODA CRACKERS 2 lb. box1

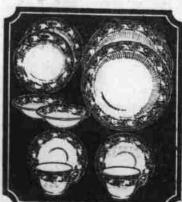
SOAP SPECIALS

Palmolive 3 for 1 Small Super Suds (red box) 3 for 2 Large Super Suds (red box) 2 for 3 Small Super Suds (blue box) 3 for 2 Large Super Suds (blue box)2 for 4 Octagon Soap, giant 5 for 1 Octagon Soap, small 10 for 2 Octagon Powder, large 5 for l Octagon, Powder, small ... 10 for 2 Octagon Granulated 2 for



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