

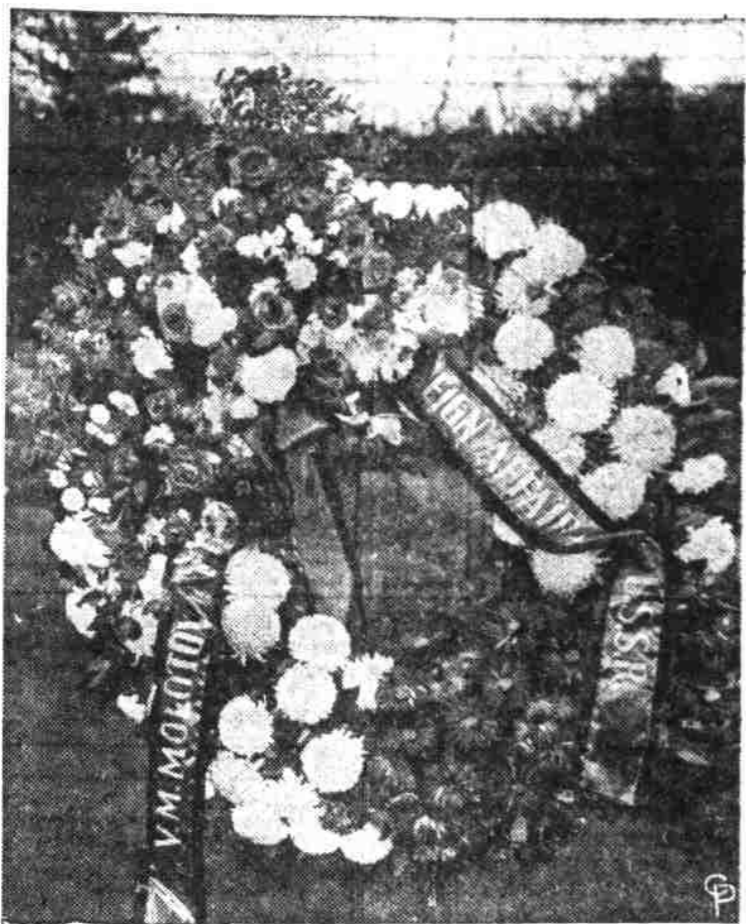
Marah Anne's COOKING CLASS

Remove skin and bone. Place in baking dish and brush over with melted butter or margarine, salt and paprika. Melt one tablespoon butter or margarine in saucepan, add cornstarch, cream, cheese, cut in small pieces, salt, mustard and cayenne. Stir and cook until cheese is melted. Pour over fish. Make crosswise lines on the sauce with tomato catsup and bake 30 minutes at 400°. Cover head, skin and bones of fish with three cups cold water and put in refrigerator to make a fish chowder for tomorrow's luncheon.

Pear and Ginger Betty
4 tablespoons melted butter or margarine
2 cups bread crumbs
2 cups pears, pared, cored and cut in pieces
1/2 cup sugar
Few grains salt
2 tablespoons preserved ginger, chopped
Cream
Mix butter or margarine with bread crumbs. Cover bottom of baking dish with one-third of the crumbs. Combine the pears, sugar, salt and preserved ginger. Place this mixture on top of crumbs and top with more crumbs. Cover and bake 30 minutes at 350°. Uncover and bake until brown. Serve warm with cream.

Mashed Sweet Potatoes Baked With Apples
2 large apples, cut in halves
1/2 cup sugar
1/2 cup water
2 large cooked sweet potatoes, mashed
Scrap out core of apples and place in baking dish. Cook sugar and water for three minutes and pour around the apples. Bake for 20 minutes at 400°, basting frequently. Mash and season the sweet potatoes and heat until fluffy. Pile in and on the apples and bake until apples are soft, basting several times.

MOLOTOV WREATH ON FDR'S GRAVE



WHEN MEMBERS of the United Nations Assembly paid their respects to the memory of the late President Franklin D. Roosevelt at Hyde Park, N. Y., the above wreath was placed on the grave by Russia's Molotov. Representatives of 51 nations made the pilgrimage. (International)

Roast Wild Duck
Single, pick and clean the duck. Stuff if you wish. Place duck on a trivet in a roasting pan, breast side up. Rub breast well with butter or oil and place in a pre-heated 350° oven, allowing 15 minutes to the pound. Baste with melted butter or red wine. Salt and pepper to taste and remove to a hot platter.

Potatoes Stuffed With Onions
4 medium-sized potatoes
Tiny pickling onions
Melted butter or margarine
Pare potatoes and remove center lengthwise of potato with an apple corer. Fill space with tiny onions. Boil ten minutes, drain and

replace onions, if necessary. Brush with melted butter or margarine and bake in oven until tender.

Melon Cream
3/4 cup cream
1/2 teaspoon salt
1 1/2 tablespoons powdered sugar
1/2 cup melon, cut in very small pieces
8 marshmallows
Beat cream until stiff with salt and powdered sugar. Fold in melon and marshmallows cut into bits with scissors. Pile in tall glasses and serve very cold.

The vitamins that we must have are abundant in greens. One-half cup of spinach, kale and other greens give you two and one-half days supply of vitamins and minerals. Cook leafy vegetables with little or no water.

to the boiling point stirring constantly. Add well beaten egg yolks and the chopped spinach. Remove from heat and cool. Fold in the stiffly beaten egg whites. Turn into a greased baking dish and bake for 50 minutes in an oven 350°. Serve immediately.

Spinach and Tomatoes
Fresh or canned spinach
Tomatoes canned
Buttered crumbs
Put a layer of cooked spinach in a greased casserole, then a layer of well seasoned tomatoes. Repeat. Top with buttered crumbs and bake 20 minutes in an oven 375°.

Spinach with Bacon
1 quart can spinach or fresh cooked spinach
1 teaspoon mustard
6 slices of breakfast bacon
1 teaspoon salt
1/4 cup cold water
1 teaspoon sugar
1/4 cup vinegar
2 hard boiled eggs
Paprika
Drain the spinach thoroughly. Broil bacon in hot skillet and put on absorbent paper and keep in a warm place. To bacon drippings add cold water, vinegar, mustard, salt, sugar and paprika. When thoroughly blended and hot add the spinach and cook 3 to 5 minutes, stirring constantly. Remove to hot platter and garnish with strips of bacon and sliced eggs.

Old Fashioned Dutch Greens
2 cups cooked greens
3 slices bacon
1 tablespoon sugar
2 tablespoons flour
2 teaspoons mustard
1/2 cup vinegar
Cut bacon in small pieces and fry until crisp. Mix these with the greens. Add other ingredients to the bacon fat and cook until thick. Pour over the greens and serve hot.

Beet Cups
Whole beets of uniform size
1 pint cooked greens
2 hard boiled eggs chopped
1 tablespoon vinegar
Salt and pepper
Wash the beets well and drop into boiling water. Cook until tender, then drop in cold water and slip off the skins. Remove the center of the beets to form cups. Brush the inside with a little salt and butter. Place in top of double boiler to keep warm. Then fill with the greens prepared as follows:

Drain the water from the greens and chop. Add the 2 chopped eggs. 2 tablespoons butter, vinegar, salt and pepper to taste. Mix well and fill the beet cups heaping full of this mixture. Sprinkle with chopped beets taken from the center. Serve hot.

Spinach Souffle
2 tablespoons butter or margarine
3 tablespoons flour
1 teaspoon salt
1 cup milk
1 cup finely chopped cooked spinach
3 eggs
Melt fat, add flour and salt. Mix well; add milk gradually and bring

to the boiling point stirring constantly. Add well beaten egg yolks and the chopped spinach. Remove from heat and cool. Fold in the stiffly beaten egg whites. Turn into a greased baking dish and bake for 50 minutes in an oven 350°. Serve immediately.

DUAL MEAT SPECIALISTS

Quality Controlled
Trained Personnel

Shoulder **PORK ROAST** lb 49c Pure Pork **SAUSAGE** lb 49c

OYSTERS Direct From Coast To You **PINT** 67c

Center Cut **Pork Chops** lb 69c Economy Cut **Pork Chops** lb 59c Fresh Sliced **Pork Liver** lb 31c

U. S. GOOD BEEF—FANCY CUTS
ROUND, SIRLOIN STEAKS- lb **59c**

All Meat **FRANKS** .. lb 49c Steer Beef **LIVER** .. lb 49c Chuck **Beef Roast** lb 39c

TABLE-DRESSED **FRYERS** lb 69c TABLE-DRESSED **HENS** lb 55c

VEAL SIRLOIN CHOPS lb. 57c Fresh Ground **Hamburger** ... 39c
RIB CHOPS lb. 55c
SHOULDER CHOPS lb. 39c **Ground Daily**
SHOULDER ROASTS lb. 39c

SMOKED HAM Good U. S. **LAMB**
Economy Cuts lb 75c Cross Cut **Shoulder Roast** lb 45c
Sliced, Center Cuts lb 89c **Shoulder Chops** lb 59c

All Meats In Our Markets Come From Plants That Are Federally Inspected and Graded.

DIXIE CRYSTAL **SUGAR** 5 LB BAG **42c**

1/4 Oz. Can Sauer's Black **PEPPER** 15c PILLSBURY OR RED BAND **FLOUR** 25 lb Bag Plain \$2
Limited Supply 25 lb Bag S-R \$2.04
10 lb. Bag Plain 86c - - - 10 lb. Bag Self-Rising 87c

LIBBY'S HOME-MADE SWEET PICKLES Pint 24c	303 SIZE OCEAN SPRAY Cranberry Sauce 25c
NO. 2 CAN VAN CAMP'S PORK & BEANS 20c	DIXIE-HOME 14-OZ. EVAPORATED MILK 3 cans 38c
TENDERIZED SUNSWEET PRUNES 1 lb 26c	15-OZ. PACKAGE SEEDLESS RAISINS 28c
SHELLED ALMONDS 4 oz pkg 23c	SOFT SHELL ALMONDS 1 lb 47c
CALIFORNIA DRIED PEACHES 1 lb 37c	NO. 2 CAN SWEET ARGO PEAS 15c
NO. 2 CAN GREEN GIANT PEAS 20c	46-OZ. CAN ORCHARD GARDEN Grapefruit Juice 25c
NO. 2 CAN REAGAN'S Grapefruit Juice 10c	7 1/4-OZ. DROMEDARY PITTED DATES 23c

FROZEN FOODS 1-LB. SUGARED, SLICED **STRAWBERRIES** 64c

Bargains In FRUITS - VEGETABLES

FLORIDA ORANGES 5 lbs 23c	SWEET POTATOES 2 lbs 13c
TEXAS PINK GRAPEFRUIT lb 8c	WHITE POTATOES 10 lbs 33c
NICE RED GRAPES 2 lbs 27c	EXTRA LARGE STALK GOLD HEART CELERY 10c
RED DELICIOUS APPLES 2 lbs 27c	FRESH CRANBERRIES ... 1 lb 39c

DIXIE-HOME SUPER MARKET
E. S. LANE, Manager

Ask For—

JFG Special COFFEE

The Best Part of the Meal

always safe
always delicious
always drink

PET
PASTEURIZED MILK

WHITE HOUSE
Evaporated **MILK**
3 TALL CANS 38c

Eveready Apricot NECTAR No. 2 Can 16c	Our Own TEA BALLS 16 Ct Pkg. 11c
All Brands Except Golden Tap and Dromedary Fla. Grapefruit Juice 2 No. 2 Cans 27c	Sunnyfield Enriched White FLOUR 5 lb. Bag 39c
A. & P. Fancy APPLE SAUCE -- No. 2 Can 19c	Sunnyfield Flour For PANCAKES 20 oz Pkg. 11c
Standard Quality PEAS 2 No. 2 Cans 25c	Florida ORANGES 8 lb. Bags 35c
White U. S. No. 1 POTATOES 10 lb. Bag 34c	Large Size CELERY Stalk 12c
Pink Meat GRAPEFRUIT --- lb. 8 1/2c	TANGERINES - - 2 doz for 25c