

WHAT'S COOKING Today?

Creamed Dried Beef With Horseradish Sauce

- 2 tablespoons butter or margarine
 - 2 tablespoons flour
 - 1/4 teaspoon salt
 - 1/2 cup top milk
 - 1 cup liquid from string beans
 - 1 beaten egg yolk
 - 2 tablespoons grated horseradish
 - 1/2 teaspoon lemon juice
 - 1/4 pound dried beef
 - 2 cups shredded string beans
 - 1 cup boiling water
- Melt butter or margarine and blend in flour and salt. Add milk and string bean liquid and stir until sauce boils. Cook for ten minutes, stirring frequently. Add the beaten egg yolk and horseradish mixed with lemon juice. Cook two minutes longer. Add dried beef torn into pieces. Cook string beans until tender in boiling water. Drain and add to first mixture.

Once you have tasted smoked turkey you will know why epicures everywhere hail it as one of the rarest, most tempting of food delicacies. Many delightful dishes may be made with smoked turkey—in canapés, casseroles, aspics, omelets, as a main dish, soup or salad. Seasoning should be limited to give all benefit to the rich, piquant flavor of the turkey.

Smoked Turkey Rolls

- Asparagus tips
 - Mayonnaise
 - Slices of smoked turkey
- Dip asparagus tips in mayonnaise. Wrap in slices of smoked turkey and fasten with tooth picks.

Hot Canapés

Spread small cocktail pastries with prepared goose liver and slices of smoked turkey. Or make small baking powder biscuits. While they are hot split them, spread with butter and add thick slices of turkey. Parsley biscuits are especially good this way. Serve hot.

Stuffed Tomatoes

- 6 medium sized tomatoes
- 1 cup cubed smoked turkey
- 1 cup cubed avocado pears
- 1/2 cup mayonnaise

Stuffed Cauliflower
Cook cauliflower whole, until tender in boiling salted water. Drain and scoop out center. Fill with the Creamed Dried Beef with Horseradish Sauce.

You can make a good cocktail with equal parts of sauerkraut and tomato juice.

FIRST WOMEN TO FACE HANGMAN IN CANADA



AWAITING EXECUTION BY HANGING. In Toronto, these three women are the first in Canada's history to go to the gallows. They are (L. to r.): Mrs. Evelyn Dick, scheduled to die January 7 for slaying her husband; Mrs. Marie Desmeules, who must die November 26 for the murder of her landlady, and Mrs. George Popowich, who will die with her husband for the ride-murder of a neighbor, from whom they stole \$100. (International)

17 stuffed olives sliced
Letting
chop out tomatoes. Mix smoked turkey and avocado with mayonnaise. Fill the tomatoes with this mixture. Garnish with slices of stuffed olives. Serve on crisp lettuce.

Turkey Fondue

- 2 cups thin white sauce
 - 2 cups diced smoked turkey
 - 1/2 cup bread crumbs
 - 1 egg yolks beaten slightly
 - 1 tablespoon finely chopped parsley
 - 2 egg whites beaten stiff
- Heat sauce in double boiler. Add crumbs and cook 2 minutes. Remove from fire. Add smoked turkey, egg yolks and parsley. Fold in egg whites. Turn into a buttered baking dish and bake 35 minutes in an oven 325°.

Smoked Turkey a la King

- 3 tablespoons butter or margarine
- 1/2 pound mushrooms sliced
- 3 tablespoons flour
- 1 cup milk
- 1 cup thin cream
- 1 cup smoked turkey diced
- 1 sliced pimiento
- 1 egg yolk
- 2 hard boiled eggs chopped
- 1/2 cup blanched almonds chopped
- 2 tablespoons sherry wine
- Salt and pepper to taste

Saute mushrooms about four minutes in hot fat, stirring constantly. Blend in flour, add milk and cook over low heat stirring constantly until liquid is the consistency of rich cream. Add turkey, and pimiento and part of sauce to

Holiday Dinner To Be Costly

Comparison With 1939 Prices Is Shocking, Especially Turkey And Other Meats

By NOEL YANCEY

RALEIGH—(AP)—When the little woman tells you that the Thanksgiving spread is going to cost a whole lot more this year than ever before, you can be sure she's not talking through that cute little bonnet that set you back 20 bucks.

If you are planning to have a big fat turkey grace the Thanksgiving board, it will hit the pocketbook for something like 67 cents a pound. In the halcyon days of 1939 before the war, the gobblers sold for approximately 25 cents a pound.

Maybe you were counting on a Long Island duck, which would cost 45 cents a pound compared with 17.5 cents in 1939. A sirloin steak that retailed for 29 cents in 1939 would set you back about 62 cents a pound.

And how about fatback meat for cooking those vegetables southern style or shortening for the pies, or eggs for the pound cake. Back in 1939, you could get the fatback for 7.5 cents, the shortening six pounds for 92 cents and the eggs

egg yolk. Stir well. Add to sauce and mushrooms. Add hard boiled egg and chopped almonds. Add sherry wine. Cook about 1 minute. Serve on toast, waffles, hot biscuits or patty shells. Top with a sprig of parsley on each. Sliced olives may be added after cooking for color and flavor.

Turkey Omelet

- 4 egg yolks
 - 4 tablespoons milk
 - 1/4 teaspoon salt—pepper
 - 4 egg whites beaten stiffly
 - 2 tablespoons butter or margarine
 - 4 cups smoked turkey cubes
 - 1/4 cup mushrooms sauteed
- Beat yolks with milk, add seasonings and beat together until foamy. Fold the beaten egg whites into the mixture. Melt butter in heavy frying pan, tilling to grease sides. Add egg mixture and cook over low heat until omelet is browned on the bottom. Place in an oven 350 degrees about 3 minutes until almost dry on top. Put smoked turkey and mushrooms on sides. Fold and place on platter.

Two Dinner Dishes Prepared From Left-over Chicken Meat

By BETSY NEWMAN

THE initial cost of chicken is high for the average pocketbook, and the average family eats a good-sized fowl at a meal, too, which is discouraging. The best one can do in that case is to collect the bones, skin, etc., with any small amount of leftover gravy, add some vegetables, cover with cold water and simmer for a couple of hours for soup. However, if you salvage a cupful or two of the meat, you can make a Bride's Chicken Leaf or Chicken a la King.

Today's Menu

- Breakfast**
Oranges in Shells or Juice
Oatmeal Milk
French Toast
Syrup, Jelly or Honey
Coffee Milk
- Luncheon**
Creamed Rice and Cheese
Rau Vegetable Salad
Cookies Tea Milk
- Dinner**
Bride's Chicken Leaf or Chicken a la King
Grilled Apricots
Baked Sweet Potatoes
Waldorf Salad Spanish Cream Tea

Bride's Chicken Leaf

- 1 can chicken soup
- 1 c. chicken
- 1 1/2 c. soft bread crumbs
- 2 eggs
- 1 tbs. pimiento
- 1 tbs. parsley
- 1/2 tbs. chopped bread crumbs
- 1/2 tsp. salt

Strain rice, celery and chicken from canned soup, combine them with the chicken and put through the food chopper. Add chicken

broth and remaining ingredients to this mixture. Put in greased loaf pan and bake in moderate oven (350 deg. F.) or until firm. Grilled apricots and mushroom sauce are nice to serve with this loaf.

Chicken a la King


- 1 can cream of mushroom soup
- 1/2 c. top milk or light cream
- 3 tbs. cooked green pepper, cut in strips
- 3 tbs. chopped pimiento
- 1 egg yolk, beaten
- 1 c. diced chicken

Empty soup into a saucepan and stir well; add light cream or milk and egg yolk. Stir in pimiento and green pepper (the green pepper may be cooked in boiling water or sauteed in butter or margarine). Heat, but do not boil. Serve on toast or in patty shells. Serves 4 or 5.

Spanish Cream

- 1 tbs. gelatin
- 1/4 c. cold water
- 1 qt. milk
- 1/2 c. sugar
- 1/4 tsp. salt
- 4 or 5 eggs
- 1/4 tsp. almond extract or 1 tsp. vanilla

Soak gelatin in cold water for 5 min. Heat milk in double boiler and add to it the sugar and salt. Beat egg yolks, gradually add hot milk, mix well, pour back into double boiler, set over low heat and cook mixture until it coats a spoon. Remove it from fire, add softened gelatin, stir well and chill until partly set. Beat egg whites, add flavoring, fold in well beaten egg whites, pour into pudding dish and set away to become firm. Serve with cream or crushed fruit sauce.



ALL BRANDS EXCEPT GOLDEN TAP OR DROMEDARY FLA. GRAPEFRUIT JUICE

46-Oz. Can **31c**

CAMPBELL'S TOMATO SOUP 10 1/2-oz. Can **11c**

TEN GRAND VEGETABLE JUICE COCKTAIL - - - No. 2 Can **16c**

A. & P. FANCY APPLE SAUCE - - - No. 2 Can **19c**

SUNNYFIELD FLOUR FOR PANCAKES - - - 20-oz. Pkg. **11c**

FUNNYFIELD ROLLED OATS - - - 20-oz. Pkg. **11c**

WHITE HOUSE EVAP. MILK - - - - - 3 Tall Cans **38c**

SUNNYBROOK GRADE A LARGE FRESH EGGS - - - - - 1 Doz. Ctn. **67c**

PUMPKIN - - - - - Large Can **22c**

CRANBERRIES - lb. **49c**

BROCCOLI - - - - lb. **17c**

SIZE 216 FLORIDA ORANGES - - - doz. **27c**

TANGERINES - - - lb **10c**

LARGE STALKS CELERY - - - - - **12c**

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Thanksgiving Quality—Quantity

MEAT SELECTION

DRESSED AND DRAWN SMALL HEN TURKEYS - - - - - lb

WHOLE OR HALF, SMALL SIZES FULL PACK STANDARD

PORK HAM lb 55c **OYSTERS**

TOP GRADE Sliced BACON - - - - - lb

U. S. GOOD BEEF

CHUCK ROAST lb 39c **Shoulder ROAST**

STANDING RIB ROAST lb 49c **Picnic ROAST**

BONELESS Shoulder ROAST lb 49c **LOIN ROAST**

FRESH HAMBURGER lb 39c **Center CHOPS**

Boneless Stew lb 44c **Economy CHOPS**

DRESSED AND DRAWN HENS lb 55c **PORK STEAK**

U. S. GOOD SPRING LAMB Shoulder ROAST lb 45c **Bulk SAUSAGE**

LEGS lb 65c **DRESSED AND DRAWN FRYERS**

WHOLE OR HALF SMOKED HAMS - - - - - lb

LONG ISLAND DUCKLING

SEE US FOR FROZEN FOODS

Pound Package Sugared 12-oz. Package Ford Hook 12-oz. Green

Strawberries 64c Lima Beans 46c Asparagus

FOODS For Your FEAST

ONE POUND CAN OCEAN SPRAY

Cranberry Sauce 25c **1 LB. BOX LARGE SUNSWEET PRUNES**

NO. 2 CAN WHITE HOUSE APPLE SAUCE 18c **15-OZ. PKG. WHITE SEEDLESS RAISINS**

NO. 2 1/2 CAN DEL MONTE SLICED OR HALVES PEACHES 30c **DRIED CALIFORNIA PEACHES**

NO. 2 1/2 CAN LIBBY'S KADOYA FIGS 35c **4-OZ. PACKAGE SHELLED ALMONDS**

TEXAS GRAPEFRUIT JUICE	FLORIDA ORANGE JUICE	FLOU KANSAS
No. 2 Can 10c	No. 2 Can 17c	25 lb. bag self-rising
46 oz Can 23c	46 oz Can 43c	25 lb. bag plain

Choice Fresh Fruits - Vegetables

LARGE STALK CELERY 2 for 27c **NICE SNOWBALL CAULIFLOWER**

FRESH CRANBERRIES lb 49c **CHOICE FLORIDA ORANGES** 8 lb box

LARGE HEAD ICEBERG LETTUCE 15c **WHITE MAINE POTATOES** 10 lb

DIXIE HOME SELF SERVICE SUPER MARK

E. S. LANE, Manager

Ask For



JFG

Special COFFEE

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