

What's Cookin'

Poached Flounder With Oysters
 4 fillets of flounder
 3 tablespoons butter or margarine
 2 tablespoons lemon juice
 Salt and pepper
 1/3 cup dry bread crumbs
 1/2 pint oysters
 2 teaspoons Worcestershire sauce

Salt and paprika
 Place flounder fillets in pan with three tablespoons of butter or margarine and add lemon juice. Sprinkle with salt and pepper. Cook for 20 minutes, turning once. The liquid should be almost entirely absorbed. Place on serving platter and keep warm. Place two tablespoons of butter or margarine in a pan with the bread crumbs and stir until hot and brown. Cover

the fish with buttered crumbs. Poach oysters in their own liquid until edges curl, adding Worcestershire sauce, salt and paprika. Pour around the fish and serve.

Do you know how to select fish? Look for bright and bulging fish eyes; bright red gills; firm flesh which shows no imprint when handled; scales which adhere lightly to the skin; and no slime present.

COOKING FOR TWO



KRAUT TRICK . . . Serve in mashed potato nests

By CHARLOTTE ADAMS
 Associated Press Food Editor

People who cook for two usually are very busy people, working in an office all day and doing housework at night. Such cooks want to plan meals which are quick and easy to prepare.

Such planning naturally involves the use of canned goods, quick-frozen foods and the like. The big trouble is that it's hard to find those nice little cans which contain just enough food for two. Then comes the problem of what to do with what's left, if you open a big can.

It takes careful planning, as does every part of cooking for two, but it can be done. If you keep the left-over food in question well and tightly covered in the refrigerator, it will keep nicely for several days. Thus, you needn't serve the same thing two or three nights running.

Let's just take a big can of sauerkraut for an example and show how it can be used up by two people, with no boredom or complaint from anybody.

How about spareribs and sauerkraut for the first night? It's one of the world's most delectable dishes.

Baked Spareribs and Sauerkraut

(For Two)
 2 cups sauerkraut
 1 lb. spareribs
 Salt
 Pepper

Place sauerkraut in shallow baking pan. Sprinkle spareribs with salt and pepper, and a light dusting of flour if desired, and place on top of the sauerkraut. Bake in a

moderate (350 degree) oven for one hour.

Then a couple of nights later you could serve these quick and easy Mashed Potato Nests. They make a good main dish for a meatless dinner, with their flavorful combination of sauerkraut and cheese. Plan to have mashed potatoes the night before and to have same left over, so you'll be set for this dish.

Mashed Potato Nests

2/3 cup sauerkraut
 1/2 teaspoon shortening or drippings
 1 tablespoon finely diced onion
 1 tablespoon finely diced green pepper
 1/3 cup grated sharp cheddar cheese
 1 egg yolk, well beaten
 1 cup warm mashed potatoes
 Grated cheese for top

Drain sauerkraut and cut into smaller pieces with a pair of scissors. Melt shortening in frying pan; add onion and green pepper and saute five minutes. Add sauerkraut and cheese and mix well. Add beaten egg yolk to the warm mashed potato and mix well. Make two mounds of the potatoes on a greased baking pan and shape a well in the center with the back of a spoon. Brush the nests with melted butter or margarine. Fill each nest with half the sauerkraut mixture. Top with grated cheese. Bake in 425 degree oven for 20 minutes.

Here's the third suggestion. It's an old Pennsylvania Dutch favorite in a modern version.

ANNIVERSARY SALE

The Very **BEST**

SCOCO LARD 4 lbs. \$1.40
 Sauer's 1 1/4 oz.
BLACK PEPPER Limited 15c

Borden's HEMO lb. Jar 59c	Baker's COCOA 12c
Welch's TOMATO JUICE Qt. Bottle 29c	Van Camp's PORK & BEANS 21c
Monarch CRABAPPLES No. 2 1/2 Jar 39c	Monarch PUMPKIN No. 2 can 21c
Phillip's BEANS With FRANKS 22c	Pinto BEANS No. 1 can 10c
Monarch PRUNE PLUMS No. 2 1/2 Jar 39c	Monarch Kurly-Kut BEETS No. 2 can 21c
Yacht Club—Cream Style CORN No. 2 can 20c	Stokley's All Green Asparagus No. 2 can 46c
APRICOT NECTAR 20c	Blue Diamond ALMONDS Pkg. 25c
Quaker Maid SYRUP No. 1 Jar 25c	Quaker OATS Large Pkg. 32c
B. & O. Molasses No. 2 can 35c	15-ounce Strawberry Preserves 86c

YOUKONS BEST FLOUR 24 lb S. R. \$1.97

XXXX **SUGAR** lb. 10c
 Brown **SUGAR** lb. 10c

MEAT SPECIALS

HAMBURGER lb. 35c
BONELESS STEW lb. 45c
CENTER CUT PORK CHOPS lb. 49c
VEAL STEAK lb. 55c
VEAL CHOPS lb. 45c
SKINLESS FRANKS lb. 39c
U. S. GOOD CHUCK ROAST lb. 43c

BRADLEY'S
 SUPER MARKET
 On The Highway Hazelwood

A&P FOOD STORES	IONA SWEET PEAS
2 No. 2 Cans	25c
A & P. FANCY APPLE SAUCE No. 2 Can	19c
A & P. WHOLE PEELED OR HALVES UNPEELED APRICOTS No. 2 1/2 Can	35c
WHOLE KERNEL NIBLET BRAND CORN 12-oz. Can	15c
MILD & MELLOW COFFEE 8 O'CLOCK - 2 1-lb. Bags	71c
FRUIT JUICES	
ALL BRANDS EXCEPT DROMEDARY OR GOLDEN TAP FLORIDA Grapefruit - - 3 No. 2 Cans	25c
Orange-Blended 46-oz Can	19c
DAIRY FEED	
16'	\$3.87
20'	4.32
24'	4.50
SCRATCH FEED	4.03
SCRATCH FEED 25 lb	1.14
FRESH	
Green Beans - 2 lbs. For	29c
Tangerines - - 3 lbs. For	25c
LETTUCE Large Size	13c
MUSTARD OR TURNIP GREENS Pound	10c

Start the NEW YEAR right **WITH THESE FOODS**
 from **RAY'S Super Market**



Swift's Jewel SHORTENING 4 lbs. \$	Swift's Jewel OIL Quart
Libby's DEEP BROWN BEANS	Blue Bird ORANGE JUICE No. 2 Can 11 1/2c 46-oz Can
No. 2 Can PORK and BEANS	Rinso (Sinks & Dishwasher) Sml. 14c Lge. 35c
Bon Ami 10c	LIFEBUOY (Toilet Soap) 11c Cake 11c Co
No. 2 Can Tomatoes 18c	LUX (Toilet Soap)
No. 2 Can Apple Sauce 17c	MONARCH SOUP
Bottle Boon Cleaner 18c	Chicken Noodle 15c
DEVILED HAM	Cream O' Mushroom 17c
Cudahy's 15c	2 lbs., 5-oz. can B & O MOLASSES 29c
Libby's 17c	Florida HONEY 5 lbs. 2.25
DRIED BEANS	Old Mansion COFFEE lb 46c
Pinto lb. 21c	Large Size Quaker Oats 27c
Great Northern 16 1/2c	GREEN GIANT (Great Big Tender Peas) 20c Can
No. 2 1/2 Can Our Best Sweet Potatoes 20c	20-oz. Jar Little Women Mince Meat
Heinz Strained Baby Food 43c	Gallon Size FRUIT COCKTAIL Crushed Pineapple \$1.59
IN OUR LARGE	GARDEN-FRESH
Grade A Market	Fruits - Vegetables
Dressed and Drawn HENS lb 52c	Large Florida GRAPEFRUIT 3 for
HAMBURGER lb 39c	Sweet Potatoes 2 lbs
Sirloin or ROUND STEAK lb 59c	Fancy TOMATOES lb
SLICED BACON lb 69c	RED GRAPES lb
Whole or Half HAMS lb 65c	Idaho Bake Potatoes 10 lb bag
SPICED HAM lb 55c	Golden or Red Delicious APPLES 2 lbs
BOLOGNA lb 39c	Green CABBAGE lb
Skinless WEINERS lb 39c	
PORK CHOPS lb 55c	
RAY'S SUPER MARKET	PLEASE IN QUALITY-PRICE-CONVENIENCE