

amed Tuna Fish an tuna fish ns butter or fortiarine

diagonal slices green

ushrooms, sliced cup) * ns all-purpose flour

strips pimiento, m tuna fish and put double boiler with partly tender, about pienty! d flour and salt and

whole or sliced caps y be used instead of shrooms called for, room liquid may be part of the milk. If figurd is used, howce should be tasted is added, since in alt may be required,

Chops in Mushroom Gravy

in year chops ins fat

ns (1 small) finely ce can condensed mushroom soup

spoon soy sauce, de-

on taste fat in large skillet, ings. cook over low heat a side lightly. Add inely grated onion. o a boil, cover skiln heat low and simor 25 to 30 minutes

are tender. Remove tillet; add condensed broom soup slowly to Het, brending it in a whisk-type beater Add soy sauce and do not cover skillet. ut 15 minutes longer

wide cooked noodles - there will be a generous amount of gravy-4 servings

Sunday Night Supper

For the above easy-to-get supper menu either homemade or ready - prepared vegetable soup may be used. The croutons may be made from bread that is a day or so old, to perpare them, the slices are usually trimmed of crusts and then they are cut in small squares. They are spread out on a cooky sheet or shallow pan, put in garine. Heat gently a 300 F. oven and turned occasionat; add celery and ally to brown evenly; this will take cook over low heat about 15 or 20 minutes. Make

Corn muffins, served with peaso that vegetables nut butter and a conserve, may Hemove from heat, also be homemade or ready-preally, stirring after pared, I find that packaged corn ntil sauce is smooth. muttins (to which egg and milk ium heat and book, are added before paking) are ntly until mixture among the best of the mixes on oils. Place over hot the market and they may be tuna fish into large counted on for a reasonablyd with pimiento to priced and filling addition to a r 10 or 15 minutes light meal. Since peanut butter is ring carefully a few on the list of plentiful foods this d, but being careful month—and is likely to be other una Serve on toast months because we have a large peanut crop-it can be used to mall can of mush- good advantage in many meals.

Old Fashioned Cream Dressing

I teaspoon salt 1 teaspoon sugar

z teaspoon dry mustard teaspoon celery salt

teaspoon paprika I tablespoon prepared horserad-

1 tablespoon tarragon vinegar

2 tablespoons cider vinegar 12 cup evaporated milk or cream,

whipped Put the salt, sugar, mustard, celery salt, paprika, horseradish, tar- it flakes easily from the bone and ragon and cider vinegar in a small bowl. Mix well. Beat in the Cooking fish only until it is done whipped evaporated milk or cream. one or two tablespoons at a time, until well combined. Serve over finely shredded cabbage and drainchops with a damp ed, crushed pineapple. 4 to 6 serv-

> Anchovy Tomato Sauce 4 tablespoons butter, fortified

margarine, salad or olive oil 3 medium-size (about 1 pound) onions

clove garlic, peeled (if desired) 1 No. 2 can (21/4 to 21/2 cups) tomatoes

1 6-ounce can tomato paste 1 2-ounce can anchovy fillets

2 teaspoon (about) crumbled dry thyme or oregano 2 teaspoon salt

14 teaspoon freshly-ground pepper Heat fat in large skillet or sauce-

A&P FANCY APPLE SAUCE

D STORES

iced or Halves Yellow Cling CHES • Can FIELD Self-Rising

DUR . 10-Lb. 81° • Bag Label Standard Pack

No. 2 29⁰ Cans perican 52°

Own Vegetable Shortening 1-Lb.

42° • Can MARVEL ENRICHED Mellow

CLOCK HOME STYLE BREAD CFFEE

l's lb. Loaf 18c 0° 3 Lb. 8115

FERS

TUCE 19⁰ for

RROTS 19° Bunches

MATOES **33**° · Lb.

ON SETS 15⁰ · Lb.

Turnip and Mustard

ENS

Fish Learn New Tricks For Lent



By CECILY BROWNSTONE

about 160 varieties of fish sold when cut in thin rings. throughout the country, the average family in the United States other primary color, red, toma-

stretch budgets. cooking. A good test for telling green, whether fish fillets are done is if they flake easily with a fork; when fish with bones is being cooked you should be careful to see that is a uniform color throughout.

insures its being moist and tender and brings out its delicate flavor. One of the most readily-accepted ways of serving fish is creamed -especially when it's coupled with another well-liked food. Served in pastry shells or over hot bakingpowder biscuits, with pimiento or olives or hard-cooked egg added, it usually makes a hit. If you are using home - cooked rather than canned fish for such a dish, it's well to remember that one pound

of fillets will make about two cups

of flaked cooked fish. Almost more than any other food, fish that is fried, sauteed or broiled needs garnishing. I know people who go into frenzies if fish partment and put rack aside; cooked in this way and served without a sauce is unaccompanied by a wedge of lemon. Since there are so many garnishes that "go to find something in the refriger-

matter what the time of year, show on the platter.

are, of course, the other two ping will burn. Serve immediately, green vegetables that do worlds for 4 servings

pan. Add onions which have been peeled, cut in half lengthwise and slive in very thin halt-rings; add garlic clove which has been crushed and finely minced (if desired). until onions are tender and yellow. Add tomatoes, tomato paste, diced policies. anchovy fillets and oil from can. thyme or oregano, salt and pepper Bring to a boil and simmer for at least 20 minutes to develop flavors. Serve over hot cooked spaghetti, \$1,174 on another 4 to 6 servings.

State Sales Tax Bites Into Family Income

CHICAGO (UP)-A state-wide a family of three.

The survey was drawn up by the North Carolina, and Chicago Retail Merchants Associa- It further appearing that this actaxes are deductible on federal in- separation.

est years since the tax was placed once a week for four successive into effect in 1942.

HOW TO SLEEP WELL

MILWAUKEE (UP)-A Milwaukeean, bothered by insomnia, was told by a psychiatrist there was nothing wrong with him "that do- to the complaint of the plaintiff, or ing less housework and getting out the relief will be granted. in the open air won't cure." Sc he gave up helping around the 1948. house and now goes ice skating every night while his wife does the dishes. He says he comes home feeling fine and sleeps like a bear. 1708-Feb. 27, Mar. 5-12-19

BROILED FISH FILLETS . . . The trick is in the sauce . .

fish, Both of them not only add color but give good texture contrast with their crunchiness. They Although there are actually are most attractive for garmshing

When garnishing with that uses only about six of them on the toes and radishes are favorites. If dinner table. This Lent why not you are a window-pot gardener try a kind of fish you've never serv- you may have some chives or basil ed before? This is the time, too, to to chop finely and sprinkle over try different ways of preparing the tomato slices. Or dribbled familiar varieties, Besides its ap- with a little ofive oil and basil propriateness for Lenten tables, vinegar, seasoned with salt and fish is an economical, high-qual- freshly-ground pepper, these toity protein food that can help mato slices make any plain fish taste wonderful. Serve radishes The most common fault in pre- whole or slice them thinly to circle paring fish of all kinds is over- a fish platter along with a lealy

> In the east many people like tartar sauce - mayonnaise mixed with chopped pickle and sometimes other seasonings-with fish fillers; others reserve it for scafood such as scallops or shrimp. An interesting use of tartar sauce with broiled fish is given in the following recipe-and the results are shown in the accompanying photograph, The broiled-on sauce gives the fillets one of the most beautiful goldenbrown toppings I have ever seen Small boiled new potatoes sprinkled with chopped parsley complete the picture.

Broiled Fish Fillets with Puffy Sauce

8 very thin skinned fish fillets (about 1 pound)

egg white 12 cup comercially - prepared 1

mayonnaise 2 tablespoons pickle relish

Remove pan from broiling comaluminum foil may be placed on oan to hold fillets for ease in removing fish and washing pan, Wipe fillets with a damp cloth and I with" fish it's usually not hard place on pan. Prefical broiling compartment for 10 minutes or ator to accompany it. Here are follow directions given by range some of the garnishes that make manufacturer. Beat egg white unfish most attractive and are most til it is stift enough to hold peaks popular; fortunately there are al- when rotary beater is withdrawn. ways a few of them in season, no Fold in mayonnaise and pickle relish in several additions. Place When it comes to something broiling pan with fish fillets a few green, parsley and watercress head mehes from source of heat and the list. But do you know the lit- broil for about 5 minutes, until just tle professional trick of using these about cooked through. Remove pair garnishes? Hide the stems. Tuck from broder, put about 2 tablethem in under the fish and let spoons of egg white mixture on only the curly green head of the each fillet and spread; Mixture will parsley and the bright smooth be runny. Put pan back in broiler green of the watercress leaves and broil about 3 minutes longer, until sauce has puffed and is gold-Green pepper and cucumbers en-brown, watch carefully or top-

LONG LIFE PAYS OFF

LEAD, S. D. (UP) Charles A Windolph, a veteran of Custer's Last Stand and the oldest holder of the Congressional Medal Cook over medium heat, stirring er of the Congressional Medal frequently, for about 10 minutes, of Bonor, has become the benefits. ary of two of his life insurance

Windolph, 96, exceeded the life span covered by misurance murtality tables. So he has collected \$2.-000 on one insurance policy and

ORDER OF PUBLICATION In the Superior Court SORTH CAROLINA. HAYWOOD COUNTY LEOTA McDANIEL

WILLIAM MCDANIEL

It appearing from the affidavit survey based on the average fam- of Mrs. Leota McDaniel, the plainily revealed that Illinois residents tiff, in the above entitled action, would have paid a total of \$41 in that the defendant. William Mcstate sales taxes last year on the Daniel, is not to be found in Haybasis of a \$3,000 income to support wood county, and that he can not after due diligence be found in

tion and was offered to the public tion has been commenced by the as a guide in computing their fed- plaintiff against the defendant, for eral income taxes. State sales an absolute divorce, on two years IT IS THEREFORE, ordered,

Illinois collected \$152,529,543 in considered and adjudged that nosales tax last year, one of the high- tice of this action be published weeks, in a newspaper published in Haywood County, setting forth the title of the action, the purpose of the same, and requgiring the defendant to appear on the 4th day of March 1948, at the office of the clerk of the superior court of Haywood County, and answer or demur This the 24th day of February,

> DIXIE CAMPBELL, Asst. Clerk of the Superior Court of Haywood County.

Old Grad At 80 Still Attends Lectures

CINCINNATI, O. (UP) - Alton, Ky, still attends university law enforcement agency, tectures.

Campus authorities reported that Creakhead, 80, has renewed us membership in the university's 27th annual business and professional men's group, weekly current affairs forum.

Creaghead, who received his degree from the university in 1889, is he retired head of the Creakhead Engineering Co., Cincinnati.

Thief In a Hurry Leaves His Trousers

ELKHART, Ind. (UP) - Police said they had reason to believ the thief who ransacked the Trinity Methodist church and stole \$100

Most Missing Persons Eventually Located

CHICAGO (UP)-Police officials lough graduated nearly 60 years of the persons reported missing had lost her ring, valued at \$1,250. go from the University of Cincin- each year eventually turn up at and thought she had dropped it in nati, Thomas J. Creakhead, Coving- their homes or are found by some the snow when she got out of an

Local records indicate that on a

PIG IN POKE FOOLS HIM

VANCOUVER, B. C. (UP) George Dupuis would like to convince his wife he really knows the difference between garden seed and bird gravel. At an unclaimed railway freight auction Dupuis paid \$1.75 for 60 pounds of "bird seed. It turned out to be bird gravel.

CAKE KEPT 48 YEARS

PROCTON Mass. (UP) - Mrs. made a fast gelaway. They found Fred Forest cherishes as a souvenir a pair of trousers near the front a piece of cake from her parents' door the next morning.

Sleuth Finds Hunting For Ring No Task

NEW YORK (UP) - Miss Lisa estimate that at least 95 per cent Buckwald reported to police she automobile in front of her home.

Detective Joseph Straining talked yearly average about twice as many to Miss Buckwald and then went men are reported missing than with her to the spot. The deteclive walked straight to the ring, Chicago's Missing Person Bureau picked it out of the slush and pled condition caused by diabetes, last year handled 4,925 cases and handed it to the astonishea Miss made it necessary for me to close Buckwald. The diamond had sparclosed the records on 4,691 of them. kled in the sun at just the right moment.

TRACK STAR STILL GOOD

was collared after a half-mile run. home near Bethel school

American Indians in the United States were made citizens in 1924. 1709-Mch 5-9-12

AGE NO BARRIER

221 and 144.

CANTON, N. Y. (UP) - Cyrus Clark, 91-year-old member of the Canton Bowling League, scored a 513 triple by rolling games of 148,

NOTICE

Notice is hereby given that I will re-open my office in the Ferguson Building in Waynesville, North Carolina, for the practice of law, on March 15, 1948. My cripmy office on August 20, 1947, After confinement in hospitals and at home, alternately, and after following prescribed treatment, for the last five months, I am now making such progress toward nor-PHILADELPHIA (UP) - Charles mal condition of health that I can White, former high school track resume my law practice on and afstar, won another race-this time ter March 15, 1948. I hereby exin hare feet and pajamas. White, tend to my clients my deepest apa former unfer at a local high prelation of their patronage durschool dashed downstairs after his ing my sickness and absence from wife heard a prowler in the house, my office. Up to and including White and the intruder sprinted March 15, 1948, I will prepare inalong the street, but the suspect come tax returns for clients at my

R. E. SENTELLE Attorney at Law.

POUND PACKAGE SLICED BACON 59c

SMOKED HAMS

10 TO 14 Lb. Sizes

Strawberries 390

Beginning This Week - end We Will Have

Choice Cuts Chicken

Assorted Flavors **Royal Gelatine** 3 For 25c

ALL Sc **CANDY & GUM**

BRACHS CANDY CORN Pound 39c

GREEN

SOAP

IVORY

LARGE

19c

FLAKES

IVORY

LARGE

36c

CAMAY

MEDIUM

10c

DUZ

LARGE

36c

U. S. NO. 1

3 pounds 23c

SWEET, JUICY, FULL OF GOODNESS

GOLDEN DELICIOUS

FRESH, CRISP, FLORIDA

33c

14c

CABBAGE

DUZ

MEDIUM

15c

SOAP

SWEETHEART

REGULAR

10c

SOAP

SWEETHEART

BATH SIZE 2 FOR

29c

FLAKES

BLUE WHITE

9c

APPLE

POUNDS

POUNDS

EXTRA FANCY, PREMIUM QUALITY

U. S. NO 1

IRISH POTATOES

POUNDS

WE ARE NOW SELLING THE NEW CROP FLORIDA

VALENCIA ORANGES. THESE ARE THE BEST THAT

FLORIDA PRODUCES AND ONLY THE BEST IS GOOD

ENOUGH FOR DIXIE-HOME CUSTOMERS.

ANIOU PEARS

"TOP QUALITY" Frankfurters

Slab Bacon

Sirloin Steak 79c

CHOPS PORK

49 c

2-1 POUND BAGS COFFEE 890

DEL MONTE SPICED

NO 21/2 GLASS JAR

2 LB. PKG.

WHITE LACE FLOUR 10 POUND BAG 99c

TURNIP No. 2 CAN

GREENS 10c DAISY CHEESE

SPINACH 2 For 33c ARGO SUGAR POUND PEAS, 2 For _33c

Hunt's Fancy California

POUND BLACKEYED Lb. Cello .53c | PEAS, Bag _ 27c

JIFFY

PIE CRUST 2 For 33c JIFFY Biscuit Mix

26c G. E. 60 WATT Light Bulbs

12c

STOKELY'S SUGAR PEAS NO. 2 CAN 21c

Argo Blended Asparagus

SPEARS NO. 2 CAN 35c

PREMIUM CRACKERS POUND BOX 25c

TREET

12 Oz. Con 49c SNOWDRIFT POUND

43c **WESSON OIL**

PINT 41c CRISCO 3 POUND JAR

123

CIE HOME SUPERMAR