

Lewis Won't Talk



Honor Prisoners Take Walk From Camp In Jackson

The prisoners of war reported the arrival of their first pay check. It will be used to buy necessities for their families.

The prisoners of war at Camp Jackson, Jackson, Miss., are to be honored by a parade on Sept. 12. The parade will be held at 10 o'clock and will start from the camp. It will be led by the prisoners of war and will include bands and floats.

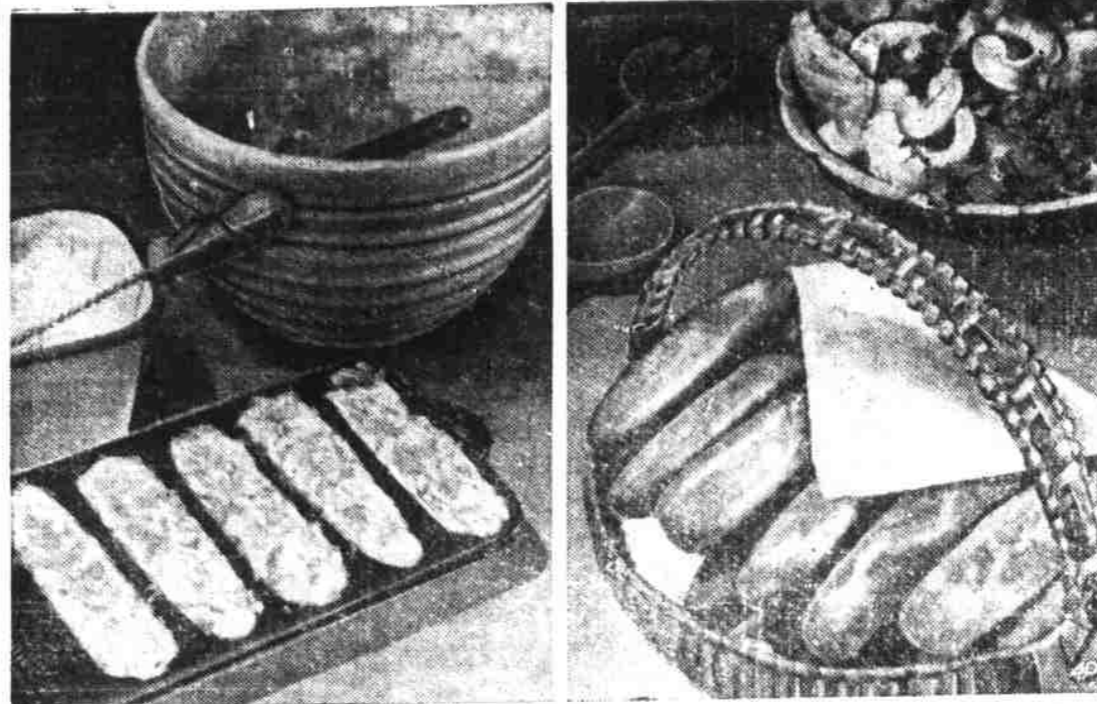
President Will Visit State Tues.

Franklin D. Roosevelt has come to the State of Tennessee to make a special trip to the State of Tennessee. He will be in the State from Tuesday to Thursday. He will be in the State to see the progress of the war effort and to see the people of the State.

Excuse Gets Across

WILSONVILLE, Miss. (U.P.)—A Wilsonville man got out of a speeding ticket when he told police he was hurrying home to get his teeth fixed so he could eat his lunch.

CAN SHE MAKE HOT BREADS?



BRIDE'S CORNSTICKS... She'll be prepared when he asks for hot breads.

By CECILY BROWNSTONE
Associated Press Food Editor

Maybe friend husband just lets the words slip out carelessly when he asks for hot breads. But if he's from the South and maybe even from the North—he might be in dead earnest! Here are two recipes to test a bride's skill—the cornsticks are easy, the pineapple biscuits take a little more "do".

BRIDE'S CORNSTICKS

Ingredients: 3 tablespoons shortening, 1/4 cup sugar, 1 egg, 1 1/2 cups milk, 1 cup ready-to-eat bran, 3/4 cup cornmeal, 1 1/2 cups sifted all-purpose flour, 1 teaspoon salt, 1/2 teaspoon baking powder.

Method: Cream the shortening and sugar together thoroughly; add the egg and beat until creamy. Add the milk, bran, and cornmeal. Let soak until most of the moisture is taken up. Mix and sift the flour and baking powder together; add to the first mixture and stir until dry ingredients are moistened. Fill greased cornstick molds and bake in a moderate hot (400 F.) oven for about 30 minutes. Makes 16 cornsticks.

Note: Leftover cornsticks may be closed tight in a brown paper bag and reheated in a hot oven; or they may be split and toasted.

Sauce For The Goose - - - Or Gander

CREAMED SALMON AND PEAS... Made with cream sauce.

By CECILY BROWNSTONE
Associated Press Food Editor

Every once in a while someone asks me for a recipe for white sauce using corn starch instead of the usual flour. Because it's handy to have such basic rules on tap in your kitchen I think you'll want to clip and save the following table.

BASIC WHITE SAUCES
(Made with Corn Starch)

1. THIN WHITE SAUCE (for soups)

Ingredients: 1 tablespoon butter or margarine, 2 teaspoons corn starch, 1/2 teaspoon salt, 1/2 teaspoon pepper, 1 cup milk.

Method: Melt butter or margarine in saucepan. Remove from heat. Blend in corn starch, salt, and pepper. Gradually add milk, mixing until smooth. Heat to boiling over direct moderate heat and then boil gently 2 minutes, stirring constantly. Makes 1 cup sauce.

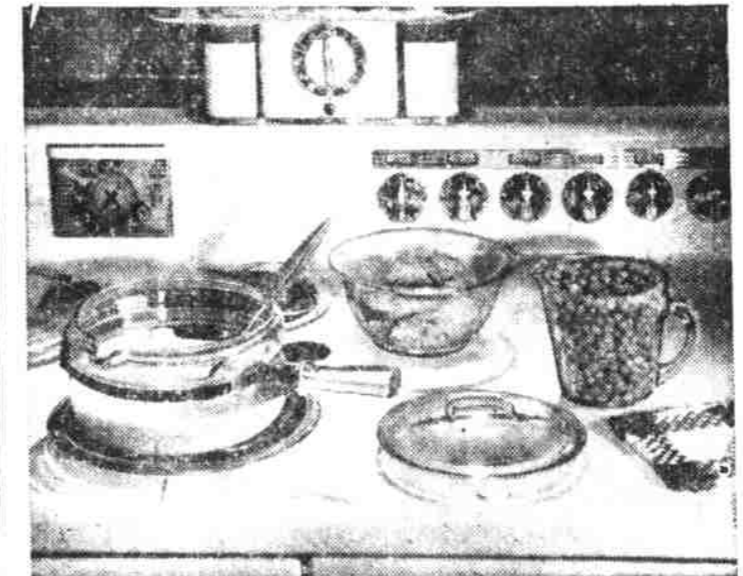
FOR CREAM SOUPS heat the above sauce with 1 1/2 cups cooked

3. **THICK WHITE SAUCE** (for croquettes and souffles).
Increase butter or margarine to 2 tablespoons and corn starch to 2 1/2 tablespoons. Proceed as directed in method under thin white sauce. Makes 1 cup sauce.

FOR CROQUETTES mix with 2 cups cooked or canned chopped meat, vegetables, eggs, or flaked fish. Chill. Shape into 8 croquettes. Roll in fine bread crumbs and brown in 2 to 3 inches of hot fat. Drain on absorbent paper. Serve hot. Makes 4 servings.

FOR SOUFFLES mix with 1/4 pound American cheese (grated), or with 1 1/2 cups flaked fish, cooked or canned chopped vegetables or meat. Add 2 slightly beaten egg yolks. Fold in 2 stiffly beaten egg whites. Pour into greased casserole. Bake in slow (325 F.) oven 50 minutes or until knife inserted in center comes out clean. Makes 4 servings.

And here's how to make creamed salmon and peas using one of these basic sauces.



or canned strained vegetable. Makes 4 servings.

2. MEDIUM WHITE SAUCE (for creamed vegetable, meat, fish, eggs or scalloped dishes)

Increase butter or margarine to 1 1/2 tablespoons, and corn starch to 1 tablespoon. Proceed as directed in method under thin white sauce. Makes 1 cup sauce. Mix with 2 cups drained, cooked or canned vegetables, diced meat, flaked fish, or 4 hard-cooked, sliced eggs for 4 servings.

FOR SCALLOPED DISHES

place creamed vegetables in greased baking dish. Sprinkle with one-half cup soft bread crumbs mixed with 1 tablespoon melted butter or margarine. Bake in a moderate (375 F.) oven about 20 minutes or until crumbs are browned.

Ingredients: 3 tablespoons butter or margarine, 2 tablespoons corn starch, 1 teaspoon salt, 1/2 teaspoon pepper, 2 cups milk, 1 fifteen-ounce can salmon, 2 cups cooked or canned drained peas.

Method: Melt butter or margarine in a 1 1/2 quart heat resistant glass saucepan. Remove from heat. Stir in corn starch, salt, and pepper. Gradually add milk, stirring constantly until smooth. Continue stirring as you heat sauce to boiling over moderate heat, and boil gently for 2 minutes. Flake salmon; add with peas to white sauce. When thoroughly heated through (in about 10 minutes) serve on toast or over crisp-cross gashed baked potato. Makes 6 servings.

Guardsmen May Compete For West Point

The officers of Haywood County's National Guard units today pointed out that the enlisted men of the Guard may compete for 15 appointments to the United States Military Academy at West Point. The appointments will be for the year starting July 1, 1950.

In all, approximately 60 National Guardsmen from each of the states, the District of Columbia, and the Territories will compete for the appointments at the regular West

Point examinations next March.

The general requirements are that the applicants must be between 19 and 22 years of age, with the maximum age limit 24 for war veterans who have at least a year of honorable service; and they must meet the regular entrance requirements of the Academy.

Eligible to compete are recruits who enlisted in the Guard before July 1 this year.

Out of the Kitchen in Time

WORCESTER, Mass. (U.P.)—Moments after Sarah Quist left her kitchen, a 15-ton tractor-trailer loaded with 20 tons of dirt went out of control, shot 400 yards downhill and crashed into the kitchen.

TREAT YOUR FAMILY... BUY ECONOMICALLY

BEANS	YELLOW EYES 2 lbs. 29c
NEW CROP PINTOS 2 lbs. 27c	
Sweetose Syrup 5 lb. Jar 49c	Libby's Catsup 14-oz. Bottle 18c
	Pure Lard 4 lb. Carton 73c
FLAT CANS	DIXIE CRYSTALS
SARDINES 3 for 29c	SUGAR 5 lbs. 45c
DELIGHTFUL 46-oz. CAN 29c	HUNT'S 300 TALL FRUIT COCKTAIL Can 21c
	BUSH'S BIG HOMINY 3 cans 25c
	HUNT'S CALIFORNIA NO. 2 1/2 CAN PEACHES - Heavy Syrup 25c

VEGETABLES

NO. 1 CAROLINA Sweet Potatoes 3 lbs. 25c
RED TOKAY GRAPES 2 lbs. 25c
FRESH GREEN CABBAGE 3 lbs. 17c
HOMI GROWN Mustard Greens 2 lbs. 23c
HAYWOOD COUNTY Stayman Apples 2 lbs. 19c

CHOICE MEATS

SLICED BACON lb. 49c
PORK SHOULDER ROAST lb. 49c
FRESH MEATY SPARE RIBS lb. 49c
FRESH DRESSED FRYERS lb. 49c
FRESH DRESSED HENS lb. 49c

SAVE 15¢ ON DUFF'S PRIZE-WINNING WHITE CAKE MIX WITH THIS VALUABLE COUPON

Make 2 High 8" Layers. Eggs and Milk already in—Add Water—Mix—Bake—That's All!

Reg. Price 35c
Less Coupon 15c
You Pay 20c

REDEEMABLE ONLY AT CASH GROCERY CO.

Octagon Laundry SOAP Bar 7c

BRING US YOUR OXYDOL COUPONS SWAN SOAP Large 13c

PILLSBURY'S FLOUR 10 lb. Bag 95c

CAMPBELL'S TOMATO SOUP 2 Cans 21c	KRAFT'S MAYONNAISE Pint 35c
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CASH GROCERY
"The Best the Market Affords"
MAIN STREET ... HAZELWOOD

All The BRANDS YOU READ ABOUT



Famous Creamy Luden's Chocolate Drops Per lb. 25c

Brock's Chocolate Covered CHERRIES Lb. Box 49c

Hershey's Silver Bell KISSES 7-oz. Bag 29c

LIBBY'S Bartlett Pears No. 300

DEL MONTE EARLY GARDEN Lima Beans 300

CAMPBELL'S Tomato Juice 46-oz.

WHITE HOUSE Apple Sauce 2-No. 300

LIBBY'S Tomato Catsup 14-oz.

OCEAN SPRAY Cranberry Sauce, 2-17-oz.

DEL MONTE Cream Golden Corn 300

7-MINUTE Pie Crust Mix 9-oz.

ALASKA Pink Salmon Tall

Pond's 2 boxes of 300s TISSUES 49c

Charmin box of 300 TISSUES 19c

Kleenex box of 300 TISSUES 27c

SEA FOOD

Dressed Va. Pan Trout lb. 25c
Halibut Steaks lb. 49c
Medium Green Shrimp lb. 49c
Fillet of Whiting lb. 25c
Spanish Mackerel lb. 29c
Fresh Dressed Catfish lb. 45c
Red Salmon Steaks lb. 49c
King Mackerel Steaks lb. 45c

AIRLINE Lemon Pie Filling 16-oz. pkg. 25c

NESTLES SEMI SWEET MORSELS 6-oz. pkg. 21c

MARCAL NAPKINS 2-80 count pkgs. 23c

SWEETHEART SOAP 3 Regular Cakes 23c

SWEETHEART SOAP 2 Bath Cakes 21c

BLUE WHITE FLAKES Package 9c

OLD DUTCH CLEANSER 2 Cans 23c

DIAL SOAP Cake 25c

WAXTEX WAX PAPER 125-Fl. Roll 21c

"Hot Dog"

Oscar Mayer's Yellow Band

WIENERS . lb.

U. S. Good Grade Baby Beef Club T-Bone

SIRLOIN STEAK

SLICED BEEF LIVER

CENTER CUT RIB PORK CHOPS

ALL MEAT SLICED BOLOGNA

APPLE

CRISP RED JONATHAN Or DOUBLE RED ROME BEAUTY

CALIFORNIA FLAME TOKAY GRAPES

FRESH MOUNTAIN POLE BEANS

U. S. NO. 1 IRISH POTATOES

FRESH HONDURAS COCOANUTS

FRESH Turnip or Mustard Greens

FANCY SNO-BALL CAULIFLOWER

SUGARY SWEET CAROLINA YAMS

IN OUR FROZEN FOODS

FROZEN Welch Grape Juice

PICTSWEEP Baby Lima Beans 12-oz.

PICTSWEEP Sliced Peaches 16-oz.

PICTSWEEP Asparagus Spears 12-oz.

FROZEN PREPARED Deviled Crabs

DIXIE HOME SUPER MARKET
Fine Foods Quality Tender Meats