

**The Younger Set**  
AT W.T.H.S.  
NANCY NOLAND — Editors — PATSY CLARK




Well, student body and fans of W.T.H.S. we want to congratulate you on last Friday night. I don't think we could have asked for a more perfect cheering section. You sure did a swell job. All it takes is spirit. Let's keep the good work up. We also were very proud of our team. They certainly played a good ball game.

The Sub-Deb Club had initiation last Monday night. They all met in front of the courthouse at 7:30. New members were Phyllis Morgan, Jewell Campbell, June Hendrix, Lynette McClure, Delores Hembree, and Martha Howell. They did everything from scrubbing the courthouse steps to going through the Police Department. If anyone saw girls going up the street Monday night doing the bunny hop, that was them.

The "Green Hands" are planning to have their initiation next Wednesday. In case you are wondering, that is the Department of Agriculture.

The Talley-Ho Club also had its initiation last Thursday night. New members are Mary Ann Fisher,

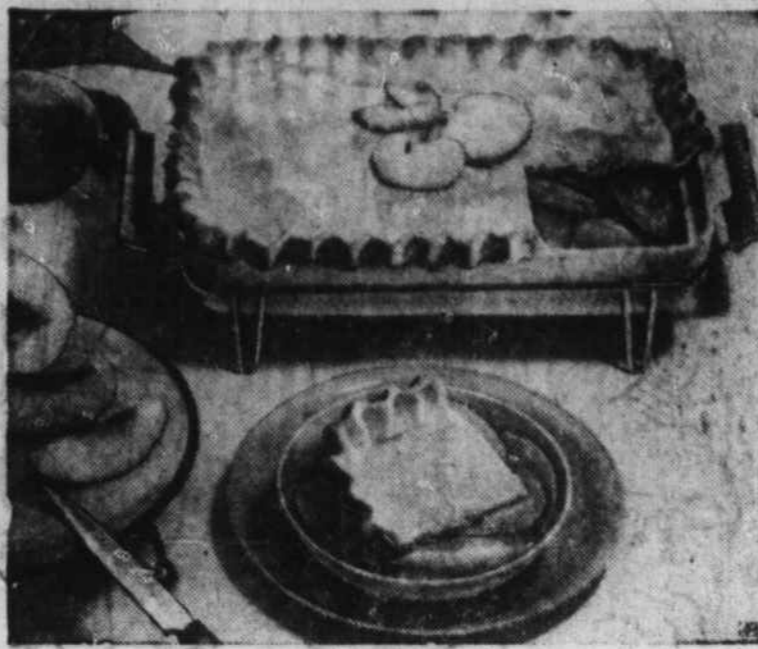
Jerry Buchanan, Howard Rhinehardt, Jack Nichols, Leon Turner, Shirley Bridges, Jewell Campbell, Freddie Calhoun, Judy Davis, Evelyn Hightower, Wanda Turner, Melba Coward, June Hendrix, David Hardwick, Tom Garrett, Dan Sayer, Nancy Noland, Eugene Brackett, Janice Belk, Sara Abel, Deanna Jo Farmer, Lib Reeves, and Patsy Clark. I think they all had a wonderful time.

The band will go to Bristol Saturday, leaving the band building about 9 a.m. on two chartered buses, to enter the 1956 South-eastern band festival. Bands from Tennessee, Virginia, West Virginia, and North Carolina will be present. Members of the band will stay overnight in homes at Bristol. They will go to the First Presbyterian Church Sunday morning and then will leave for home.

Wonder why everyone you pass is looking at a book, and not anyone going out at nights this week. Could it be the six weeks test?

We would like to welcome Enka

**Two Fresh Peach Pie Recipes**



DEEP-DISH FRESH PEACH PIE — serves eight.

By CECILY BROWNSTONE  
Associated Press Food Editor

PEACH PIE comes two luscious ways: deep-dish and two-crust. Take your choice. Serve either variety with a pitcher of heavy cream or scoops of vanilla ice cream and no one will complain.

**DEEP-DISH FRESH PEACH PIE**

Ingredients: 6 to 7 cups ripe sliced peeled fresh peaches (about 4 pounds), 1 1/4 cups sugar, 1/4 teaspoon salt, 3 tablespoons quick-cooking tapioca, 1/2 teaspoon almond extract (if desired), 3 table-

spoons butter or margarine, pastry for topping (using 1 cup flour).

Method: Place peaches in a baking dish (about 10 by 6 by 2 inches). Stir sugar, salt, tapioca and — if used — almond extract together; sprinkle over peaches. Dot with butter. Cover with pastry rolled 1/4-inch thick into a rectangle 2 inches wider and 2 inches longer than the baking dish. Trim, turn under, seal and flute edge. Cut several gashes in pastry to allow for escape of steam. Bake in hot (425 degrees) oven 45 minutes or until crust is lightly browned. Serve warm. Makes 8 servings.

Note: The amount of pastry specified makes a thin topping; use more and roll out thicker if you prefer a thick crust. To garnish pie, cut 2 peaches with leaves out of a small piece of pastry; place in small pie pan or on aluminum foil; bake at same time as pie but watch because baking for cut-out will be a matter of minutes. At serving time, place baked cut-out on center top of pie crust.

**TWO-CRUST FRESH PEACH PIE**

Ingredients: Pastry for two-crust 9-inch pie, 5 cups ripe peeled sliced fresh peaches (about 3 pounds), 1 tablespoon lemon juice, 1/4 teaspoon vanilla, 3/4 cup sugar, 1/4 teaspoon salt, 3 tablespoons cornstarch, 2 tablespoons butter or margarine.

Method: Line a 9-inch pie plate with pastry rolled to 1/8-inch thickness. Sprinkle peaches with lemon juice and vanilla. Stir sugar, salt and cornstarch together; mix with peaches. Turn into pastry-lined pie plate; dot with butter. Cover with remaining pastry rolled 1/8-inch thick and 1 inch larger than diameter of top of pie plate. Trim, turn under and flute edge. Cut several gashes in the top to allow for escape of steam. Bake in a hot (425 degrees) oven 45 minutes or until crust is browned. Serve warm.

**PASTRY TIPS**

Try chilling your pie dough before rolling. This refrigerator treatment sometimes helps to make pastry flaky.

Be a miser when you add water to the pie dough; an abundance of liquid usually produces a tough crust. When you add the water, sprinkle it gradually over the mixture as you work the dough with a fork and use a light hand.

Be a spendthrift when you add shortening to pie dough; a little extra often helps produce an especially flaky crust.

Want your pie to have a lovely look? Before baking, brush the top of the pastry with egg yolk mixed with a tablespoon of water. For a sweet topping, brush pastry top—before baking—with milk and then sprinkle with granulated sugar.

**PEACHY IDEAS**

FOR ICE CREAM — Peel and slice peaches thin; sweeten to taste with sugar and add a little vanilla for that extra oomph. Serve over vanilla ice cream.

SALAD — Peaches take to cream-style cottage cheese. Add grated orange rind and a little sugar to the cheese and serve romaine or other crisp greens with it and the fruit.

PUDDING — Peaches combined with blueberries make a fine two-some for a cobbler.

MEAT ACCOMPANIMENT — Skillet-cook fresh peach halves with a little butter and brown sugar. Delicious served hot with lamb chops, pork chops or ham.

to our field Friday night. Let's hope our boys do a swell job, and let's do our part by supporting them.



"Going to a fire?" you ask. Why I don't know there is one around here."

**Opportunist**

DARLINGTON, S. C. (AP) — Lightning struck a ground wire and set James Waldron's rural store afire. The fire burned out

the store's stock.

And while the fire was burning, somebody stole more than \$100 from the cash drawer and a brand new \$15 hat.

**Gonna Rain Today?**

HUTCHINSON, Minn. (AP) — The jokester who asks the Hutchinson resident "do you think it's

going to rain?" better get ready to duck. Over one eight-day period this summer the skies dumped almost 11 inches of rain. One farmer reported carps swimming in his cornfield.

OUR 97th ANNIVERSARY FEATURES STOREWIDE SAVINGS! LOOK AT THESE...



**Buy For The Pantry!**

**ANN PAGE**

Blended  
**SYRUP**  
• 43c  
24-Oz. Bottle

SAVE MONEY WITH A&P'S ANNIVERSARY SPECIALS

**Stokeley Shellie Beans** 2 16-Oz. Cans 35c

**Bob's Butter Brittle** 10-Oz. Pkg. 27c

**Mild American Cheese** - - Lb. 43c

**LEMON PIES** JANE PARKER Each 39c

**DEL MONTE CANNED FOODS**

**GREEN PEAS** - - No. 303 16-Oz. Can 21c

**PINEAPPLE SLICES** No. 2 Can 29c

**ASPARAGUS ALL GREEN** 14 1/2-Oz. Can 40c

**PEAR HALVES** - - 16-Oz. Can 27c

**Herb-Ox Bouillon Cubes** - - Each Tin 8c

**Libby Tomato Juice** - - 2 No. 2 Cans 29c

**Libby Small Green Peas** - - 16-Oz. Can 21c

**OCEAN SPRAY CRANBERRY SAUCE** 2 16-Oz. Cans 39c

YOU'LL SAVE MONEY WITH A&P'S FINE FROZEN FOODS

**Limeade** - - - - 4 6-Oz. Cans 47c

**Cream Style Corn** 2 10-Oz. Pkgs. 35c

**A&P Limas** 2 10-Oz. Pkgs. 35c

**A&P Sliced Strawberries** - - 2 10-Oz. Pkgs. 39c

**Seabrook Farms** - - 2 10-Oz. Pkgs. 33c

**Seabrook Farms** - - 10-Oz. Pkg. 25c

**MINUTE MAID JUICES**

**Orange** - - - - 2 6-Oz. Cans 35c

**Grapefruit** - - - - 6-Oz. Can 15c

**Lemonade** - - - - 2 6-Oz. Cans 29c

**VEAL CUTLETS**

**Excelsior** - - - - 8-Oz. Pkg. 59c

**Waffles**

**Downflake** 2 6-Oz. Pkgs. 29c

SAVE MONEY WITH A&P'S "SUPER-RIGHT" QUALITY MEATS

**Strongheart DOG FOOD**

2 1-Lb. Cans 19c

**STARCH**

**Niagara**

12-Oz. Pkg. 19c

**Linit Starch**

2 12-Oz. Pkgs. 29c

**Argo Starch**

8-Oz. Pkg. 7c

**Cheer**

Lg. Pkg. 31c Gt. Pkg. 75c

**Spic & Span**

1-Lb. Pkg. 27c

**Crisco SHORTENING**

1-Lb. Can 35c 3-Lb. Can 93c

**Bab-O Cleanser**

2 Reg. Cans 25c

**GERBER'S BABY FOOD**

**Chopped** 2 Jars 29c

**Strained** 3 Jars 31c

**All Sweet MARGARINE**

1-Lb. Pkg. 27c

**"Super-Right" Heavy Western Grain Fed Beef — WHOLE TRIMMED**

**FULL LOIN** 45 TO 60 LB. AVG. - - Lb. 75c

**"Super-Right" Heavy Western Grain Fed Beef — Bone-In**

**Sirloin Steaks** - - Lb. 89c

**"Super-Right" Old Fashioned Pure Pork**

**Sausage** 2-Lb. Roll 69c

**"Super-Right" All Meat**

**Franks** - - - - 1-Lb. Pkg. 39c

**Cap'n John's Standard**

**Oysters** - - - - Sealed Pint 95c

SAVE MONEY WITH A&P'S FRESH FRUITS & VEGETABLES

**Fresh Cranberries** Large Size 1-Lb. Bag 25c

**Cauliflower** - - - - Large Head 29c

**Lettuce** - - - - 2 Large Heads 35c

**Carrots** - - - - 2-Lb. Cello Bag 19c

**RED TOKAY GRAPES**

SPECIAL PRICE Lb. 10c

FRESH NEW CROP — U. S. No. 1 WHITE

**Potatoes** - 10-Lb. Bag 33c

**HEINZ'S PREPARED**

**Baked Beans** 2 1-Lb. Cans 37c

**Spaghetti** - - 15 1/2-Oz. Can 15c

**Macaroni** - - 15 1/2-Oz. Can 19c

**LIBBY MEATS**

**DEVILED HAM** - - 3-Oz. Can 17c

**CORNER BEEF HASH** - - 16-Oz. Can 29c

**POTTED MEATS** 2 3 1/2-Oz. Cans 17c

**VIENNA SAUSAGE** 2 4-Oz. Cans 35c

**VIENNA SAUSAGE** w/ht B.B.Q. Sauce 5-Oz. Can 19c

**CORNER BEEF** - - - - 12-Oz. Can 45c

**GAUCHO BURRY COOKIES** - 11-Oz. Pkg. 37c

**CRISP STRIETMANN ZESTAS** 1-Lb. Pkg. 27c

**SUNSHINE VANILLA** Wafers 12-Oz. Pkg. 31c

**HAWAIIAN PUNCH** - - 46-Oz. Can 35c

STORE ADDRESS 304 S. MAIN ST.  
Prices This Ad Effective Through Sat., Oct. 13th

**A&P Super Markets**

**SCORE WITH THESE QUICK-SERVE FOODS**

**Welch's GRAPE JUICE** 24 oz. Bottle 29c Save 10c

**Yelloweye BEANS** Lb. Pkg. Cello 2 for 29c

**Cudahy's POTTED MEAT** Large 5 1/2 oz. Cans 10 for 99c

**PURE LARD** - - - - 3 lb Ctn. 53c

**Cedar Rock GREEN BEANS** No. 303 Can 10c

**Old Black Joe No. 300 BLACK EYE PEAS** 3 Cans 29c

**Bush's No. 303 HOMINY** - - - - 3 Cans 29c

**Bush's No. 1 Can PINTO BEANS** - - - - 3 Cans 29c

**Old Virginia No. 303 APPLE SAUCE** - - - - 2 Cans 25c

**Campbell's TOMATO SOUP** 10 1/2 oz. Cans 2 for 23c

**Swift's Jewel COOKING OIL** Quart 55c

**SANTO COFFEE** 3 lb Bag \$2.49

**Duke's Salad Dressing** Quart Jar 39c

**Bliss COFFEE** Lb. Can 89c

**Uncle Ben's Converted Rice** 28-oz Pkg 35c

**Pork Chops**

**Economy Cut** - - - - lb. 45c

**Center Cut** - - - - lb. 69c

**Fresh Country Style Pork Sausage** Lb. 49c

**NEW EASY OPEN Pillsbury Buttermilk Biscuits** 2 Pkgs 25c

**1 Lb. Cello CARROTS** 10c

**Duke's MAYONNAISE** Pint Jar 35c

**Jewel SHORTENING** 3 lb Carton 57c

**Morrell's SNACK** 12 Oz. Cans \$1.00

**Colgate's DENTAL CREAM** Large 29c

**Lustre Cream SHAMPOO** Large Bottle 59c

**Swansdown CAKE MIX** - - - - 2 Pkgs 49c

**Swift's Jewel SWIFTNING** - - - - 3 lb Can 79c

**Henard's MAYONNAISE** - - - - Quart 49c

**Instant Coffee**

**Chase & Sanborn** - - - - 6-oz Jar \$1.19

**RALPH'S CASH GROCERY**

MAIN ST. FREE PARKING HAZELWOOD