

PRICES EFFECTIVE THRU SAT., JUNE 11 AT A&P IN RAEFORD, N.C. ITEMS OFFERED FOR SALE NOT AVAILABLE TO OTHER RETAIL DEALERS OR WHOLESALERS.

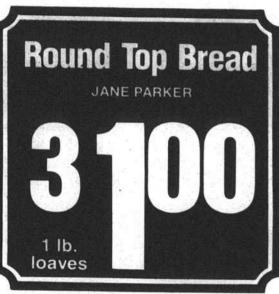
DOUBLE COUPONS

FOR EVERY \$10.00 YOU PEND, WE WILL DOUBLE MFG'S COUPONS

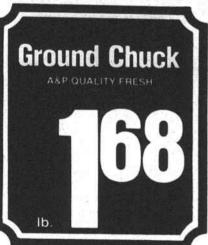
EXAMPLE:

ADDITIONAL COUPONS REDEEMED AT FACE VALUE!

Savings are Great with A&P's DOUBLE SAVINGS COUPONS! COUPON A 25 254 50 COUPON B 364 COUPON C \$1.00 COUPON D 25 \$1.00









Chuck Roast

WESTERN GRAIN FED BEEF

THE COUNTRY DAIRY

Savory Brand Bacon

FRESH LEAN COUNTRY FARM Assorted Chops THE COUNTRY STORE

Towels

THE COUNTRY FREEZER

U.S.D.A. INSPECTED



Juice Orange gal

BUTTER-ME-NOT **Ann Page Biscuits** SEALTEST

Sour Cream MINUTE MAID FRUIT PUNCH OR Lemonade

100

CATES **Sweet Salad Cubes** DISH DETERGENT

TEXAS

big

Lux Liquid A&P QUALITY Toddler Diapers 40 ct.

STOKELY CUT . FRENCH STYLE **Green Beans** 100

111 oz.

Macaroni & Cheese Pkgs. Tomato Ketchup 32 oz. 100 ALL VARIETIES **Totino's Pizza ANN PAGE Pot Pies** TATER BOY 100 Shoestring Potatoes Pkgs.

ALSO GREAT SAVINGS ON FIRST QUALITY TASTE MAKER

Towels

299

169

Pepsi Cola 8 Pak Ctn.

> MILLER Beer 12 oz. Pak

Watermelon **EASTERN GROWN Ripe Peaches** Cucumbers

Cantaloupe

Honeydews Tomatoes FOR YOUR SALAD NEEDS **Green Peppers**

Fresh With Quality

20% MORE REG. (6% oz.) - GEL (5% oz.) Colgate Toothpaste Signal Mouthwash 24.02 200 NORMAL/DRY - OILY

Hand Towel

Wash Cloth

Pert Shampoo

EDENBOROUGH CENTER

On The Front Burner

(Continued from page 4B) square (1 oz) semi-sweet chocolate Chocolate Crumb Crust

2 tablespoons rum or brandy I quart vanilla ice cream, softened 1 tablespoon milk

Cherries for garnish

Fold cherries and rum into softened ice cream. Melt chocolate over low heat; blend in milk. Spread ice cream in chocolate crumb crust. Swirl chocolate mixture through ice cream. Freeze until firm. Remove from freezer a few minutes before serving. Garnish with cherries. Makes 6 to 8 serv-

Chocolate Crumb Crush Crush chocolate wafers to measure

1 1/3 cups crumbs; combine with 3 tablespoons softened butter until crumbly. Press on bottom and sides of 9 inch pie pan. Bake at 375 degrees F. 8 minutes. Cool.

Cherry-Orange Gelatin Salad 1/2 cup water 1 pkg. (3 oz.) orange flavored

gelatin 's cup coarsely broken walnuts 3 tablespoons lime or lemon jello I cup chilled sparkling cider or

gingerale 1 cup Northwest fresh sweet cherries, pitted if desired

I teaspoon grated orange peel Combine water and lime juice; bring to boil. Pour over gelatin; stir to dissolve. Cool to room temperature. Stir in sparkling cider; refrigerate until partially thickened. Stir in remaining ingredients; pour into 3 or 4 cup mold. Chill until firm. Unmold before serving. Makes 4 to 6 servings.

Fresh Sweet Cherries With Fluffy Lime Dip

1/2 cup sugar 2 tablespoons fresh lime juice 1 cup heavy cream, whipped

1 egg, beaten 1 tablespoon grated lime peel Fresh or frozen Northwest sweet cherries

Combine sugar, egg, lime juice and peel in small saucepan. Cook and stir over low heat 2 or 3 minutes or until thickened. Cool. Fold in whipped cream. Chill thoroughly. Serve as a dip with fresh or frozen

cherries. Makes 2 ½ cups dip.
Since there is a lot of cheese in
Hoke County here is more cheese information and recipes. June is Dairy Month. Using cheese is one way to get dairy products in your

Processed Cheese is good for you. It is a good source of calcium and protein. If you are on a special diet, remember that processed cheese has about twice as much sodium (salt) as cheddar cheese, but the same amount of fat.

Cheese Casserole

6 slices of bread 1 1/2 cups cheese, cut in small pieces

3 eggs, well beaten l tablespoon mustard

1/8 teaspoon pepper 2 tablespoons butter or margarine 1/2 medium size onion, chopped 3 cups milk

1/4 teaspoon salt

Grease a baking pan with fat. Spread bread with butter. Cut each piece of bread in 4 pieces. Put bread in bottom of pan. Cut cheese in small pieces. Sprinke over bread. Peel onion and cut it in small pieces. Sprinkle onion over cheese. Break eggs in a bowl and beat. Add milk, mustard, salt and pepper. Stir. Pour milk and egg mixture in pan. Bake at 325

degrees for 40 minutes. Serves 6. Cheese Pea Salad

1 can (2 cups) English peas drained 2 hard cooked eggs, chopped 2 tablespoons chopped onion 1/4 to 3/4 cup mayonnaise or salad dressing

dash hot pepper sauce 1 cup cubed cheese (1/4 lb.)

1/4 cup celery (optional) 2 tablespoons chopped green pep-per (optional)

1/4 teaspoon salt

dash pepper In a large bowl combine, drained peas, cheese cubes, hard-cooked eggs, celery, onion and pepper. Combine mayonnaise or salad dressing with seasonings and add

to pea mixture. Toss to combine. Cover and refrigerate several hours or overnight.

Chicken Spectacula 3 cups cooked chicken

1 pkg. combination white and wild rice, cooked can water chestnuts, sliced 1 medium chopped onion

2 cups french style green beans drained 1 cup mayonnaise

I can cream of celery soup

I medium jar pimentos Mix all ingredients. Salt and pep-per to taste. Pour into 3 quart

casserole. Bake 25 to 30 minutes at 350 degrees. May be frozen before