

Sliced Bacon
(x)

1 lb
pkg
pkg.

HONEYMOON BRAND Whioleor that
Baneless
Ham

## TRE COUNTBY DARS

Ann Page Biscuits


Breyer's Yogurt ${ }^{2} .8^{2} 89^{c}$ Velveet Slices. Ras 169 Cool Whip on ${ }^{\circ . \mathrm{m}} \mathbf{7 9}^{c}$

Pepsi Cola
cooo omy in nasforad
BUDWEISER
Beer
$\$ 469$ GOOD ONLY IN RAEFORD

western grain fed beef


ARMOUR STAR
TURKEY BOLOC Turkey
Franks
0
THE COUNTRY STORE




## Green Beans <br>  4100 $151 / 2 \mathrm{oz}$.

TH: COUNTRY FRPTMR



U.S.D.A. INSPECTED FRESH

E. Morton Peachor







On The Front Burner

## (Continued from page 4B)

3 zucchini, cut in $1 / 2$ inch slices 3 zucchini, cut
(about 4 cups)
1 green pepper cut in strips 1 teaspoon garlic salt
$1 / 4$ cup grated parmesan cheese Meit butter in skillet; add zucchine, cauliflower, green pepper,
onion and garlic salt. Cover; sim. mer 12 to 15 minutes or until vegetables are almost tender, stirring occasionally. Top with tomatoes; cook 3 minutes longer. sprinkle with cheese. Variation:
Substitute 2 packages ( 10 oz , each) frozen cauliflower, thawed for fresh cauliflower. Yield: 8 servings

Easy Cauliflower
Tomato Cheese
large head cauliflower $1 / 8$ teaspoon nutmeg
1 cup (4 oz.) shredded cheddar cheese
$2-3$ tom
2-3 tomatoes, cut in wedges
1 tablespoon chopped parsley $1 / 2$ teaspoon salt
dash of pepper
2 tablespoons butter, melted $1 / 2$ cup shredded cheddar cheese $1 / 1 / 2$ quart buttered shallow
casserole
Preheat oven to 400 degrees $F$ Preheat oven to 400 degrees $F$.
Rinse cauliflower and separate into flowerets. Cook in a 3 quart covered saucepan, in 1 inch boiling
salted water, for $8-15$ minutes or salted water, for $8-15$ minutes or
until just tender; drain. Place in casserole. Sprinkle with salt, nutmeg and pepper. Cover with 1 cup cheddar cheese. Drizzle butter
all over. "Tuck" in wedges, sprinkle over an additional $1 / 2$ cup cheese and bake 5 minutes or until cheese is slightly melted. Serve garnished with cauliflower has cooled cooked assembling casserole, heat in oven 5 minutes with 1 cup cheese and butter before tucking in tomato wedges and sprinkling with $1 / 2$
cup cheese.

3 or 4 cooked or canned 3 or 4 cooked or canned sliced car-
rots
$1 / 2$ cup grated sharp cheese 2 teaspoons butter or margarine 1 can cream of celery soup $1 / 4$ cup dry bread crumbs $1 / 3$ cup crushed potato chips Place carrots in buttered $11 / 2$
quart casserole. Blend soup and
cheese; pour cheese; ; pour over carrots. Sprinkle
with crumbs; dot with butter. Add potato chips. Bake, uncovered, at 350 degrees $F$. for 20 minutes.
Yield: 6 servings.

> Stir Fried Vegetables and Chicken 4 cups shredded cabbage 4 cups shredded cabbage
1 small onion thinly sliced 1 green pepper, thinly sliced in 1 large tomato, cut into thin 2 cups broccoli flowerets, broken into small pieces 2 teaspoons sugar
1 cup cooked chicken, cubed salt and pepper to taste
Prepare vegetables. Sprinkle cabbage with sugar, salt and pepper and toss lightly. Heat oil in skillet. Add vegetables inen pepper, cabbage and broccoli, Toss together. Add tomatoes and toss. Add
chicken. Cover and cook 2 . chicken. Cover and cook 2 to 3
minutes over medium heat. Serves
. . .Cut Sodium (Continued from page 4B) MOCK CREAM CHEESE
120 calories per $1 / 4$ cup
1 cup (8 ounces) unsalted dry cot $1 / 4$ cup margarine** softened Mix margarine and cottage cheese thoroughly in blender. If mixture appears too thick to spread, add skim milk, 1 teaspoon at a time. until the desired consistency is
reached. Cover tightly and store in refrigerator

MOCK WHIPPED CREAM 100 calories per 2 tablespoons
(makes 2 cups)
$11 / 2$ cups ( 12 ounces) unsalted dry
cottage cheese
$1 / 2$ cup tub margarine*
1 cup powdered sugar
2 Ieaspoons lemon juice
Mix all ingredients
blender until smooth. May be stored in refrigerator up to 1 week: available in unsalted form

