

LOWEST FALL PRICES!



Shinulder noast Beef Stew Cubean Steak Cubued Steak chuck Roast

WESTERN GRAIN FED BEEF ,

(P) SAVE S.01LE.

New York Strip





White Bread
Double-Q Tuna

16 oz.
loaf
LIMIT ONE
WITH ADDITIINAL

## Com Flakes

Orange Juice

 $=$ Biscuits $4: 89^{\circ}$ Orange Juice yme 99

 Kratt Tressings
 (P) Save

Pepsi Cola

GUOD ONLY IN RAEFORD

Beer $\$ 229$


Tomato Ketchup


On The Front Burner
(Continued from page 4B)
damaged or missing.
In the case of critical illness or
death, a family records inventry death, a family records inventory would be valuable to the perso
who is trying to manage the family's business affairs.
To be on the safe side , you To be on the safe side, you
should make at least two copies of should make at least two copies of a family records and inventory goods list.

Seafood workshop
The fastest and most convenient method for storing fresh fish is a technique known as superchillling. To superchill, you need a
sulated ice chest with a lid.
Line the bottom of the ice chest with three to four inches of flaked or crushed ice. It's also a good idea to place a rack or tray in the bottom of the cooler to keep the fish
out of any water which may accumulate as the ice melts.
Next, layer the fish in a mixture Next, layer the fish in a mixture
of rock or table salt and flaked ice. Generally about a half-pound o salt should be used for every five While flake.
While flaked ice may be more over crushed and block ice since has greater surface area for chilling and is less likely to tear the fish Local seafood processors or fish
houses are probably the best houses are probably the bes
sources for flaked ice. If flaked ice is not available crushed ice is the next best substitute
Whole fish should be layered unwrapped, in the ice. Dressed fish heavy, clear plastic. Shucked shellfish can be treated much the same way as dressed fish. For maximum freshness shrimp should be stored in their shells with their a double layer of plastic or in heavy plastic pouch so that the shells will not puncture the wrap. As a general rule of thumb, use three pounds of ice per pound of
fish. When the cooler is filled, top it
with a generous layer of ice and securely close the lid and drain plug (if there is one).
On the road - Once the fish have been properly iced, place the ice
chest in a cool, shady section of your car. Avoid the trunk as that is probably the warmest part of the
car. If you're traveling car. If you're traveling for several days, it's a good idea to drain off
melt water at overnight stops and add more ice. Don't take the fish out of the cooler until you've reached your final destination Simply add more ice and salt.
Watch next week for directions flaking fish.

Mrs. Lois Long shared a Broc coli Casserole from her daughter Shirley Campbeil of Florida.

BROCCOLI CASSEROLE $1 / 2 \mathrm{lbs}$. fresh broccoli or 10 oz frozen (fresh is better)
$1 / 4$ cup grated carrots
$1 / 4$ teaspoon salt
$1 / 2$ cup sour cream
1 can cream of chicken soup 1 tablespoon dry onions
$1 / 8$ teaspoon pepper
Cook broccoli till tender and drai well, put in a greased baking dish Mix all other ingredients and pou over broccoli and bake at 35 degrees for 35 minutes. When done put the toppin
sprinkling well.
Topping: 2 tablespoons butter $3 / 4$ cup stuffing mix (herb season). Mix well and sprinkle over the broccoli mixture.

\section*{COTTAGE CHEESE} | PANCAKES |
| :--- |
| cups all-purpose flour |

## $1 / 2$ teaspoon sal

1 beaten egg
2 tablespoons oil
1 tablespoon sugar
1 cup milk
$1 / 2$ cup cottage cheese
Sift together dry ingredients.
Combine egg, milk oil and Chembine egg, milk, oil and cottage stirring just until moistened. Bake on hot griddle. Note: Whole whea flour can be substituted for half of the flour.

## ORANGE SYRUP

Mix $1 / 2$ cup frozen orange juice concentrate with $1 / 2$ cup light corn syrup and 1 tablespoon margarine. Simmer over low heat until heated through. Serve hot. Yields about cup.

NON-BAKE
ANANA COOK
BANANA COOKIES
cups finely crushed vanill
wafers $1 / 2$ cup mashed ripe $1 / 2$ cup mashed ripe bananas ( 1
medium) crushed cereal or wheat germ
$1 / 2$ cup wheat germ
1/4 cup shredded coconut
Combine first 4 ingredients in
blender and mix well Form blender and mix well. Form 1-inch
balls; roll in crushed cereal Store in covered container. Yields 3 dozen cookies.

