

THE MARKET BASKET

HINTS FOR HOUSEWIVES

RECIPES - HOME ECONOMICS

SPONSORED IN THE INTEREST OF BETTER FOODS AND EDIBLES.

MORE FOR YOUR MONEY—

—REAL COFFEE—
 "A TRADE MARKED NAME"
 4 POUNDS **\$1.90**

T. P. ESKRIDGE
 ROYSTER BUILDING. PHONE 394.
 CITY DELIVERY.

**A STORE THAT WILL GIVE YOU
 REAL GENUINE SERVICE**

THE BEST GRADE OF HEAVY AND FANCY
 FANCY GROCERIES AT
REASONABLE PRICES

McBRAYER-HOEY CO.
 TWO CARS OF HAY EXPECTED.

**YOU CAN
 TRADE HERE**

WE HAVE A SPLENDID
 SUPPLY OF MEATS ON
 HAND AND WILL BE
 GLAD TO SERVE YOU
 AT ANY TIME.

C. H. Shull & Son
 PHONE 134.

**LOOK BOYS!
 FREE!
 —WAGON—**

To the boy selling the
 most packages of Washing
 Powder out of a lot of 100.
SALE STARTS MONDAY

Call us for the best
**GROCERIES
 QUICK DELIVERY.**
 We sell the famous Ire-
 dell and Nosoca Flour.

BASIL GOODE
 PHONE 74.

**PIGGLY
 WIGGLY**

**SEASONABLE ITEMS
 PRICED TO MEET YOUR APPROVAL**

Fruits and Vegetables at PIGGLY WIGGLY stores are
 received FRESH every morning—are conveniently ar-
 ranged INSIDE the store, away from the dust and dirt
 —and are ALWAYS the choicest stock that can be ob-
 tained.

BACON

1 Pound Box
 Kingans **52c**

BAKING POWDER

RUMFORD, 3 pound can **81c** RUMFORD 1 pound can **30c**
 RUMFORD 1-2 pound can **17c**

WESSON OIL

PINT CAN **28c** QUART CAN **52c**

CHEESE

FULL CREAM,
 Per pound **30c**

BUTTER

SHELBY GILT EDGE,
 Per pound **54c**

Recipes Made By Home Folks

Combination Salad.
 1. head lettuce.
 1 cucumber.
 1 teaspoon grated onion, salt and
 per to taste.
 2 tomatoes.
 1-2 cup French dressing.
 Wash crisp lettuce, cut with scis-
 sors into shred, peel and dice toma-
 toes and cucumbers. Season and add
 dressing. Toss about to mix and serve
 with vegetables. Everything must be
 cold and crisp.—Mrs. Roscoe Lutz.

Hot Rolls.
 Soak one compressed yeast cake in
 a glass of water with two teaspoon-
 fuls of sugar, sift two quarts of
 flour and two teaspoonfuls of salt,
 work in one large spoonful of lard
 then add yeast and sufficient water
 to mix a rather stiff dough, grease
 well and let rise all night. The next
 morning make into rolls well greased
 and let rise two hours, then bake in
 moderate oven. When nearly done
 dash top with cream.—Mrs. T. W.
 Lattimore.

Southern Spoon Bread.
 1 cup corn meal.
 1-2 cups boiling water.
 1 cup sweet milk.
 1 teaspoon salt.
 2 teaspoons baking powder.
 3 eggs.
 Sift meal with boiling water and
 stir until blended. When cool, add
 well beaten eggs, then salt and bak-
 ing powder. Put two tablespoonfuls of
 butter in baking dish and let get
 smoking hot; put batter into this and
 bake immediately in quick oven.—
 Mrs. F. O. Gee.

Chow Chow Pickle
 1 gal. cabbage.
 1-2 gal. green tomatoes.
 1 qt. onions.
 Grind in food chopper put in a sack
 with a single handful of salt and let
 drip over night. Put in a boiler and
 cover with vinegar with the follow-
 ing: 10 cts. tumeric, cloves, cinnam-
 on celery and white mustard. Brown
 sugar to taste. Let boil until tho-
 roughly done. Seal.—Mrs. Z. C. Mau-
 ney.

Graham Muffins.
 Two cupfuls of Graham flour, one
 teaspoon of sugar and two teaspoon-
 fuls of baking powder, sift together,
 tablespoonful of melted butter or
 mix with one cupful of milk and one
 lard, add last 1 egg beaten very light
 Put in well greased gem pans and
 bake 20 minutes in hot oven.—Mrs.
 Colin Hull.

Kiss Pudding.
 4 egg yolks.
 3 tablespoonfuls flour.
 1 qt. milk.
 5 tablespoonfuls sugar.
 Flavor with vanilla, bake and put
 whites of egg on top.—Mrs. Oscar
 Palmer.

Vegetable Hash.
 Chop 1 cup of celery and 1 cup of
 Irish potatoes, add 1 finely chopped
 onion, pepper and salt. Cook until
 done, add 2 cups of chopped cooked
 chicken, beef, veal or pork. Add 2
 tablespoonfuls of butter and 1 of flour
 and 1-2 cup milk. Serve on buttered
 toast. Very good.—Mrs. C. R. Hoey.

The Star Market Page On Fridays

This issue introduces The Star's
 market page which we hope to have
 appear each Friday, representing the
 grocers, meat dealers and bakers.
 Housewives buy 90 per cent of the
 supplies that enter every home and
 they are entitled to have some shop-
 ping guide. It is quite a problem for
 a housewife to plan her meals day
 in and day out. Such planning calls
 for ingenuity such as is not demand-
 ed in any other industry. Our Shel-
 by merchants are, therefore, anxious
 to help her plan and are always will-
 ing to give us the best variety the
 markets afford. They are alert busi-
 ness men, always scouring the mar-
 ket of farmers and manufacturers
 for wholesome things to eat. They
 are constantly looking ahead, buying
 to replenish their stocks daily. What
 this class of merchants have one
 day to offer the housewife might not
 be available next day, but they al-
 ways have another edible that is
 wholesome and nutritious. House-
 wives, read this page each Friday.
 It will have good suggestions for you
 in your daily problem of feeding the
 family. Now and then you will see
 bargains that will repay you hand-
 somely.

Cheese Souffle.
 Two tablespoonfuls of butter, one
 table spoon flour, half cup of milk,
 1-2 teaspoon of salt, three eggs one
 cup grated cheese, dash cayenne.
 Stir flour in the butter while heat-
 ing in a saucepan. Pour in the milk
 slowly and let it come to a boil; add
 seasoning, the yolks of the eggs well
 beaten and cheese. Pour into a bowl
 whites of eggs beaten stiff. Pour into
 small pans or one shallow pan and
 bake in a moderate oven 20 minutes.
 —Mrs. J. S. McKnight.

Beef Loaf.
 2 1-2 lbs of beef, 1 lb. pork chop-
 ped fine, 1 pt. of grated crackers,
 yolks of 3 eggs, 11 cup of rich milk
 pepper and salt to taste, 2 large
 tablespoonfuls of butter, make in shape
 of a loaf and bake 1 hour.

Oyster Toast.
 Make a slice of dry toast, butter it
 and lay it on a hot dish, put 6 oys-
 ters half teaspoon of their own liquor,
 and half a cup of milk, put in a basin
 and boil one minute. Season with a lit-
 tle butter, pepper and salt. Then
 pour over the toast and serve.

**GARDNER INTRODUCED AS
 NEXT GOVERNOR OF STATE**

Greensboro, Nev. 11.—Max Gard-
 ner, of Shelby, who came here to
 make an address at the Armistice
 Day memorial service Wednesday, was
 a guest last night of the Florist asso-
 ciation. He was introduced by Julian
 Price, of this city, president of the
 Jefferson Standard Life Insurance
 company, as the next governor of
 North Carolina. Mr. Gardner made a
 few remarks, but would not talk poli-
 tics.

Card of Thanks.
 illness of our mother etain shru
 We wish to thank the neighbors and
 friends for the kindness and helpful-
 ness shown us during the sickness and
 death of our father and the severe ill-
 ness of our mother.
 The Family of B. F. Gold.

\$2.15 Value For Only \$1.20 Saturday

Proctor and Gamble soaps and wash-
 ing powders are household necessi-
 ties and a special bargain offer is
 available in Shelby Saturday. Pied-
 mont Grocery Company, McBrayer-
 Hoey Co., Oscar O. Palmer, Piggly-
 Wiggly, Cash Grocery store, Basil
 Goode, J. N. Dellinger and Camp-
 bell's Department store offer for a
 Saturday special \$2.15 worth of Pro-
 ctor and Gamble products which you
 should not overlook. Here is the
 list of the pan full which you get for
 only \$1.20 at either of the above
 named grocers:
 5 cakes P. and G. White Naptha,
 2 cakes Guest Ivory, 1 cake Ivory
 Soap (medium size), 4 cakes Star
 Soap, 2 packages Star Naptha Pow-
 der and 2 packages Chipso (medium
 and 1 Large White Enamel Dish
 Pan.

Broiled Chicken.
 Have the chicken split for broil-
 ing and place it out, spread on a
 roasting pan with 1-2 cup of boiling
 water, cover lightly, cook on top of
 the stove over a hot fire for 20 min-
 utes, turning the chicken occasion-
 ally. Watching it closely to keep
 from burning. At the end of that time
 the water should be just gone. Spread
 the chicken with a generous coating
 of butter on both sides, cook 10 min-
 utes longer adding more butter if
 needed.—Mrs. W. H. Jennings.

Broilied Trout.
 After fish has been dressed, open
 it out flat. Have pan very hot, grease
 it with mop. Put fish in pan direct-
 ly over fire. Baste it with melted but-
 ter. Turn when brown. Pour a little
 butter over it and serve on hot plat-
 ter with sliced lemon.

CENTRAL HOTEL

DICK BRABBLE, Lessee.
Dinner, Nov. 15, 1925

- Soup
- Consomme au Rice
- Mixed Pickles, Sliced
- Tomatoes
- Fried Spring Chicken, country
- style.
- Roast Fresh Pig Ham, Apple
- sauce
- Candied Yams, Louisiana
- Steamed Rice
- Early June Peas, Brown
- Potatoes
- Fruit Salad
- Ice Cream and Cake
- Coffee, Tea or Milk

Catering to Civic, Bridge and
 Dinner Parties.

Save Bost's Bread Wrappers

AND GET A FREE TICKET TO WEBB THEATRE

FOR RETURN OF 25 BOST'S TOP-NOTCH, BUTTER FLAKE, BOST'S BETTER
 BREAD OR BOST'S CAKE WRAPPERS BROUGHT TO BOST'S BAKERY YOU WILL
 GET A TICKET GOOD FOR ANY SHOW AT THE WEBB THEATRE.

Children's Tickets for 25 Wrappers, all of a kind or assorted, just so you have 25.
 Tickets for Adults are Are 35 Wrappers.

BE SURE AND SAVE THESE BOST'S WRAPPERS AND GET A FREE TICKET.
 NOT GOOD AFTER JANUARY 1, 1926.

In addition to this great offer we have added to our plant a nice retail store where you
 can get Fancy Cakes, such as Lemon Snaps, Vanilla Wafers, Drop Cakes, Cinnamon Buns,
 Butter Horns and all nice little cakes, also Pound Cake in any size pieces, Layer Cake
 cut in any size pieces. That famous Betty Brown cake and all other flavors you want.
 This is now open for you. These goods are all guaranteed to be made of nicest fresh
 eggs, butter and shortening that can be bought and made with very nicest methods of
 baking and made up by skilled labor which assures you of finest bread and cakes that
 can be had.

Patronize your home industry and get the best goods. Bost's Bakery has been here
 16 years and has grown with the town, and we appreciate your patronage.

BOST'S BAKERY, Shelby, N. C.
 TELEPHONE 158.

PIEDMONT GROCERY and MEAT MARKET

We don't have to label our products fresh—Every-
 one knows we keep only the best.

This is just to remind you that we still back our
 products.

GROCERIES and MEATS
 Phone 231. Phone 570

STOWE BROTHERS MARKET

We are offering to the people of Shelby and sur-
 rounding territory the services of experienced butchers.

We use absolutely the best grade of Western Meats
 obtainable, and stand back of every package delivered or
 carried from our store.

We carry a full line of cured meats.

STOWE BROTHERS MARKET
 HIGH QUALITY FRESH MEATS, FISH & OYSTERS,
 COUNTRY EGGS AND DRESSED CHICKENS.
 —PHONE 587—

—TO SAVE MONEY—

Yet Get The Best The Market Has To
 Offer Is The Desire Of Every
 Housewife.

YOU WILL FIND IN OUR STORE THE BEST THAT
 THE MARKET AFFORDS AND A FAIR PRICE
 ON EVERY ARTICLE.

PAUL WELLMON
 HEAVY AND FANCY GROCERIES.

**BRING YOUR
 BASKET HERE—**
 And you will be able
 to fill it with Better
 Groceries for less
 money.
 Our prices prove
 the saving and our
 products are of the
 best quality.

SWOFFORD
 Grocery Co.
 PHONE 71

**MANY AND
 VARIED—**
 Are the cuts of fine
 Fresh Meats that
 you can buy here at
 all times—And the
 prices are as low as
 you would have to
 pay anywhere.

E. F. McKINNEY
 —Phone No. 5—

A MARKET

CONDUCTED ON A "CLEAN CUT,"
 SANITARY BASIS—

And Only The Best Meats That We Can
 Obtain Are Delivered To Your Home.

A Glance At These Prices Will Convince
 You Of Our Fairness—

- Pork Sausage 30c lb.
- Mixed Sausage 20c lb.
- Pork Chops 35c lb.
- Best Cuts of Steaks 30c lb.
- Cured Hams (Center Cuts) 45c lb.
- Breakfast Bacon, sliced thin, skin off, 50c
- Fresh Country Butter 40c lb.
- Liver 25c lb.
- Lamb (all cuts) 20c to 45c lb.
- Dressed Chickens, hens 30c lb.
- Fryers 40c lb.

Let Us Have Your Orders For Thanks-
 giving Turkeys Early.

—SANITARY MEAT MARKET—
 PHONE 48 — PHONE 48