

Dress Up Your Thanksgiving Dinner

Dress up your Thanksgiving chicken or turkey dinner with some of the stuffings, gravies, glazes and side dishes suggested by Kings Mountain area good cooks.

Or, serve up a hearty, stick-to-the-ribs meal, main dishes that will be both hot and filling, tasty but not too expensive.

Three new ideas: Rib pork chops filled with a fragrant herb and raisin stuffing; cabbage leaves rolled around an unusual beef-veal-rice combination and flavored with onions, mushrooms and a touch of garlic; and, for lovers of Italian food, tangy chicken cacciators. We serve ours with polenta-cooked yellow

cornmeal.
CORN FLAKE CHICKEN
You can give this chicken its corn flake coating ahead of time and refrigerate it, oven-ready, till baking time.
Bake at 400 degrees for 45 minutes. Makes four servings.
1 broiler-fryer, cut up,

about three pounds
¼ cup buttermilk
¼ cup packaged corn flake crumbs
¼ cup all-purpose flour
1 teaspoon salt
1 teaspoon poultry seasoning
¼ cup (½ stick) melted butter or margarine.
Dip chicken pieces in buttermilk in shallow pan;

coat with mixture of corn flake crumbs, flour, salt, and poultry seasoning combined in second shallow pan; arrange chicken pieces in single layer in a shallow baking pan; pour melted butter or margarine over. (This much may be done ahead).
Bake in hot oven, 400 degrees, 45 minutes, or

until tender and golden.
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Jiffy - quick to fix and good with turkey. Makes eight servings.
1 can (1 pound) cling peach halves
1 tablespoon mixed pickling spices
Drain syrup from peaches into a small saucepan; stir in pickling

spices. Bring to boiling, then simmer five minutes. Strain syrup over peaches; cover; chill several hours or overnight to blend flavors.
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ORANGE-LEMON CRANBERRY RELISH
4 cups (1 pound) fresh or frozen cranberries

1 large orange, quartered and seeded
1 lemon, quartered and seeded
1½ cups sugar
1 teaspoon ground cinnamon
¼ teaspoon ground cloves
Wash cranberries; drain and remove any stems. Put cranberries, orange and lemon quarters through coarse blade of food chopper. Add sugar, cinnamon, and cloves to cranberry mixture in a large bowl. Mix thoroughly. Cover. Refrigerate several hours or overnight.
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BROWN RICE STUFFING
9 cups water
1 tablespoon salt
3 cups brown rice (1½ boxes, 12 ounces each)
2 cups chopped celery
1 medium size onion, grated
¼ cup (1 stick) butter or margarine
¼ cup chopped parsley
2 teaspoons salt
1½ teaspoons poultry seasoning
Combine water and the one tablespoon salt in a kettle. Bring to boiling. Stir in rice; lower heat; cover. Simmer 45 minutes, or until rice is tender. Drain; place in a large bowl. Saute celery and onion in butter until soft in a medium-size skillet. Stir in parsley, the remaining two teaspoons salt and poultry seasoning. Pour over rice, stir lightly until evenly mixed.
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LONDON BROIL
3 pounds top round steak 1½ to 2 inches thick Make marinade consisting of:
¼ cup vegetable oil
¼ cup red wine vinegar
1 tablespoon herb seasoning
Prick steak and sprinkle with Adolph's tenderizer. Place in marinade, turning every 15 minutes. Allow to stand in marinade four hours.
Charcoal on grill over hot coals about 45 minutes. Sear both sides. Baste with marinade. Slice diagonally and serve with salt and pepper.
To prepare in oven, broil 10 to 15 minutes on each side.
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COCONUT YAMS
1 large can yams
¼ can shredded coconut
½ brown sugar
¼ teaspoon salt
¼ pound butter, melted
Orange juice, optional
Drain yams. Mash with fork. Add coconut, brown sugar, salt and melted butter. Bake in 800 degree oven for 30 minutes. If more moisture is needed or when reheated, add orange juice. Makes six servings.



It's a happy occasion—with family, feasting, and fun. Let us take the time before the festivities begin to give our thanks for all the good things we enjoy in our daily lives.

18 - 22 LB. AVG. **TURKEYS**
SWIFT ROYAL ROCK
LIMIT ONE PER CUSTOMER
37¢
LB.



- SWIFT CORNISH Hens 20 OZ. PKG. **\$1.19**
FRESH TURKEY PARTS Breast LB. **99¢**
VALLEYDALE CENTER SLICES Smo. Ham .. LB. **\$1.39**
HOLLY FARMS 18-22 LB. AVG. Tom Turkey LB. **55¢**
SWIFT CAN Ham 3 LB. **\$4.49**
SWIFT 7-9 LB. AVG. B/BALL Turkeys LB. **75¢**
VALLEYDALE SHANK PORT. Smo. Ham .. LB. **69¢**

U.S. CHOICE BONELESS **CHUCK ROAST** **99¢**
LB.



- 12 OZ. CANS **35¢** VEG ALL MIXED NO. 303 CANS **33¢**
7 OZ. PKG. **43¢** O & C FRIED ONIONS NO. 300 CANS **45¢**
1 LB. PKG. **45¢** PLANTERS Mixed Nuts 6 ½ OZ CAN **89¢**
1 LB. PKG. **59¢** KELLOGGS CROUFFETTES . 7 OZ. PKG. **55¢**

- 1 LB. QTRS. CHAMPION **MARGARINE** **29¢**
VALLEYDALE BUTT PORTION Smo. Ham .. LB. **89¢**
U.S. CHOICE BONELESS Beef Stew . LB. **99¢**
EXTRA LEAN Gr. Beef LB. **\$1.09**
CHAMPION PORK Sausage ... 1 LB. PKG. **78¢**
CHAMPION Bacon 1 LB. PKG. **\$1.18**


10 - 12 LB. AVG. HOLLY FARMS GRADE 'A' HEN **TURKEYS** **59¢**
LB.



CANIELMONTE **SHAMP.** **29¢**
PUMPKIN



25 FT. ROLL REYNOLDS **ALUM. FOIL** **28¢**
Reynolds Wrap



MARION COUNTRY 12 OZ. PKG. **\$1.99**
U.S. CHOICE CUBED Chk. Steak. LB. **\$1.38**
U.S. CHOICE SIRLOIN Steak LB. **\$1.68**
U.S. CHOICE T-BONE Steak LB. **\$1.78**
FRESH TURKEY PARTS Wings LB. **29¢**
FRESH TURKEY PARTS Drumsticks. LB. **59¢**


FRESH, CRISP **CELERY** STALK **18¢**



FRESH, RED LB. **JUICY GRAPES** **33¢**
FRESH Cr/berries.. 1 LB. PKG. **39¢**



10 - 14 LB. AVG. **SWIFT BUTTERBALL TURKEYS** **69¢**
LB.



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WE ARE OPEN: 8:30 A.M.-9 P.M. (MON-SAT)
WE ARE OPEN: 1 P.M.-7 P.M. (SUNDAY)

Lowes Foods
Home of the never ending sale.

- 2-3 cup semi-sweet chocolate chips
1 cup chopped nuts
2 eggs, beaten
1 cup sugar
1 stick margarine melted and cooled
¼ cup flour
1 teaspoon vanilla
Mix ingredients together and pour into unbaked nine inch pie shell. Bake at 350 degrees 80 minutes.
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MILLION DOLLAR PIE
1 can Eagle Brand condensed milk
¼ cup lemon juice
1 can Angel Flake coconut
1 can crushed pineapple drained
1½ cups Cool Whip
1 can chopped pecans.
Mix ingredients. Pour into two eight inch Graham Cracker crusts.
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Macks Stores
Has Dividend
The Board of Directors of Macks Stores, Inc. has announced the declaration of a quarterly dividend of 5 cents per share on the common stock of the Company, payable on December 15, 1976 to stockholders of record at the close of business on December 1, 1976.
Macks Stores, Inc. operates 90 variety stores in North Carolina, South Carolina, Virginia, and Georgia.