Try These **New Recipes**

Are you observing Lent, cutting down on the meat budget, or looking for new ideas for serving foods to the family?
You will enjoy trying

these new recipes. Serve with a crunchy salad and a dessert for lunch or sup-

POTATO CHEESE SOUFFLE

2 cups mashed potatoes 1 cup milk

½ teaspoon prepared mustard Salt, pepper, cayenne

pepper to taste 1 cup (4oz.) Cheddar or Swiss cheese, grated

3 eggs, separated Blend mashed potatoes with milk. Add butter and prepared mustard. Taste and adjust the seasoning with salt, pepper, and a dash of cayenne Stir grated cheese into the potato mixture. Cook over low heat, stirring con-stantly, just until the cheese melts. Cool slightly.

Beat egg whites until very stiff but not dry. With the same beater (no need to wash it) beat the egg yolks. Add the egg yolks to the cheese mixture and blend well. Fold 2-3 of the beaten egg white into the mixture very thoroughly, then fold in the rest lightly. Bake in a 2-quart straight-sided casserole, ungreased, at 375 F., about 40 minutes or until the souffle is well puffed, and browned.

Serve at once. (Note: Cooking time required in testing was approximately 1 hour. Ovens temperatures are not always accurate, hence, cooking time may vary.)

SPINACH AND POTATO SOUFFLE

2 tablespoons butter 1 package (10 oz.) frozen chopped spinach 11/2 cups mashed potatoes (2 medium size potatoes) Salt & pepper to taste

4 eggs, separated Melt butter in a small pan. Add frozen chopped spinach. Cover and cook, without allowing the butter to brown, until the spinach is thawed. Hasten the thawing by breaking up the frozen block. Combine with mashed potatoes, leftover of freshly made. Add salt and pepper to taste. Cool slightly. Beat in egg yolks, one at a time. Beat egg whites until stiff but not dry and fold in. Bake in a buttered 6-cup straightsided baking dish, about 40 minutes at 375 F. until the souffle is puffed and richly browned. Serve at once. (Note: This would probably be equally good with chopped broccoli.)

CHEESY BARBECUED POTATOES

2 cups (8 oz.) shredded Cheddar cheese 1 can (10% oz.) condensed cream of mushroom soup

1-3 cup milk

2 tablespoons barbecue sauce 1/4 teaspoon oregano

1/4 teaspoon salt 1/2 teaspoon pepper 4 cups thinly sliced potatoes

½ teaspoon paprika Combine 1½ cups cheese, soup, milk, barbecue sauce seasonings; mix well. Stir in potatoes. Pour potato mixture into buttered 1134x7½-inch baking dish. Cover with aluminum foil; bake in preheated 350 F. oven 45 minutes. Remove foil; bake 15 minutes longer. Sprinkle with remaining cheese and paprika. Return to oven until cheese begins to melt. Yields 4 to 6 servings.

(Note: Tested with raw slicd potatoes, but leftover sliced boiled potatoes could be used to cut cooking time.)

Harris Teeter

More Value Foods

Quality Meats



Vernedale Grade "A" **Large White Eggs**



(Medium Size-Do	(Medium Size-Doz. 6/c)			
U.S. Choice Quality Trimmed Beef				
Arm Shoolder	\$449	Vernedale Brand (12 Oz. \$1.19)		\$44
Roast Lb.	11.0	Meat Franks	Lb.	41-
U.S. Choice Quality Trimmed Beef Arm Shoulder		Zion Brand Griddle Franks Or Kos	her	\$929
Steak Lb.	\$159	Knockwurst	12 Oz.	-2-
U.S. Choice Whole Untrimmed Beef		Oscar Mayer Brand (Pork Or Beef) Lean & Tasty		
(Cut Into Steaks & Trimmings FREE)	\$299	Strips	12 Oz.	\$15
Holly Farms Chicken		Carolina Pride Brand, Beef Smoke		-
Franks Lb.	\$109	Sausage	20 Oz.	\$225
Yates Brand, Sliced		Hormel Brand		\$499
Country Ham. 120	\$249	Wranglers	Lb.	47 33
Dinner Bell Brand		Smithfield Brand		\$ 1 59
Sliced Bacon. Lb.	\$1 59	Ham Sausage	12 Oz.	4 1 33
Holly Farms Fresh Chicken	000	Booth, Fillets		\$249
Livers Lb.	89°	Flounder	Lb.	2
H-T Brand (Meat Or Beef) Sliced	\$419	Booth I.Q.F.		\$189
Bologna 120	Z	Booth, Breaded	12, Oz.	1000
U.S. Choice Quality Trimmed Shoulder	\$499	Ovsters	10 Oz.	\$ 1 79
Lamb Chops. Lb.		- J - - - - - - - - - -	10 02.	

Holly Farms Grade 'A' Young Turkey (10 To 22 Lbs.) Lb. (Holly Farms Self-Basting Turkey (All Weights-Lb. 89c)



U.S. Choice Chuck Steak or Roast QUALITY-TRIMMED USDA CHOICE BEEF Lb.



Great Easter Menus Begin

Spring and Easter, traditionally a wonderful time in the Carolinas...a time to visit and be close with friends and family. As you plan your spring get-togethers, think of Harris-Teeter for all your needsfrom...tasty hams to chocolate Easter eggs. Good Memories this season from



We Will Be Closed **Easter Sunday** So Our People May Enjoy This **Special Day**

Harris-Teeter.

Whole Quality Trimmed **U.S.** Choice Leg-O-Lamb Lb. (Halves Lb. \$2.49)

Bikini Brand Cottage Cheese 24 Oz. \$1.09

Easter

Brach's Jelly Eggs Brach's Chicks &	19 Oz.	89°
Rabbits		
Panned Eggs Brach's Mellocreme		
Pets	10 Oz.	59°
Speckled Eggs	8 Oz.	79°

Designer, Decorator & Assorted

Bounty

Towels

Sugar..... 5 Lb. Bag

Dinner..... 3 7.25 Oz. \$100

Coconut 70z. 59°

Jumbo Roll

1 Ltr. Returnable Diet Pepsi, Pepsi Light, Mtn. Dew Or

Pepsi-(Save) Cola....

Mix...... 5 8.5 Oz.

Pure Cane

Easter Flowers

Single Cymbidium Corsages Orchids	Ea.	\$2 ⁴⁹	Potted Mums. Ea.	\$359
Carnations	Ea.	\$2 59	Fresh Tulips Ea.	\$359
Easter Lilies	Ea.	\$379	Pom Pom Mums E	a \$118

Fresh Produce



Fresh, Green California BroccoliBur Washington State Extra Fa Delicious ApplesL	nch 6 ncy Go	9c Iden 9c
Asparagus	Lb.	89°
Tomatoes Kraft Or Kingston Orange Juice	Ctn. 64 Oz.	\$119

Solid Head Green Cabbage

Frozen Foods

Bag

Whip

Topping 2 10 Oz.

Tater Tots..... 2 Lb. 79

Hash Browns 24 Oz.

Seabrook Farms Cut Corn Or Green Peas 3 10 Oz.

Ca	1110	лу	Pet Ritz		
	19 Oz.	89°	Pie Shells 22 P	ks. 9	9
		59°	Classic Crisp Crust Pepperoni Or Sausage Totino's Pizzas	20 Oz.	\$2
	10 Oz.		Mrs. Paul's Sweet Potatoes		8
		59°	Mrs. Paul's Sweets-n-Apples	12 Oz.	5
gs	8 Oz.	79°			

Grocery Variety

1 99



Spinach 2 10 Oz. 99 Chilly Bites.... 18 \$149 **Red Band** Flour 5 Lb.



Brown & Serve H-T Rolls 12 Ct. Pkgs.

All Flavors Layer Cake, Pudding Recipe And Butter Recipe **Duncan Hines** Mix

Vegetable Wesson Oil \$489 48 Oz. Btl.

Jov Liquid

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