

# Eating Outdoors Is One Of The Joys Of Summer

Eating outdoors is one of the joys of summer and entertaining outdoors can be simple and fun.

Try these suggestions:

**SIRLOIN TIPS  
EN BROCHETTE**  
Great On Grill

- 1/4 cup soy sauce
- 1/2 cup sherry
- 10 1/2 oz. can beef bouillon, undiluted
- 1 clove garlic, split
- 1 1/2 teaspoon ginger
- 2 pounds sirloin tips, cut into 1 1/2 inch cubes
- 1 tablespoon cornstarch

In small saucepan, combine soy sauce, sherry, bouillon, garlic, ginger and 1/4 cup water; bring to boiling. Reduce heat; simmer uncovered 5 minutes. Remove from heat, discard garlic. Let mixture cool to room temperature. In shallow baking dish, marinate sirloin cubes in soy sauce mixture 2 1/2 hours, turning occasionally. Drain cubes, reserving 3/4 cup soy sauce mixture. Thread cubes on skewers 4 or 5 cubes each. Place skewers across shallow pan, so ends rest on its sides. In small saucepan, combine reserved soy sauce mixture with cornstarch, mix well. Bring to boiling, stirring. Reduce heat; simmer, stirring, until thickened and translucent. Use to brush cubes on all sides, reserving some of sauce for later usage. Broil, 4 inches from heat, about 3 minutes or until browned. Turn; brush again with soy sauce mixture. Broil 3 minutes longer, or until nicely browned. Place a skewer on rice on each plate. Spoon rest of soy sauce mixture over cubes.

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**RED, WHITE AND BLUE SALAD**

- 2 envelopes unflavored gelatin
- 1/3 cup sugar
- dash of salt
- 2 cups milk
- 1 1/4 cups cottage cheese, unsweetened
- 1 teaspoon lemon peel
- 1 cup sliced strawberries
- 1/2 cup blueberries

In a 1 1/2 qt. saucepan, combine gelatin, sugar, and salt. Stir in 1/2 cup milk. Place over low heat, stirring constantly, until gelatin is dissolved. Remove from heat, add re-

maining 1 1/2 cups milk. Stir in cottage cheese, pineapple, and lemon peel. Arrange a few of the strawberries and blueberries in the bottom of a 6-cup mold. Pour over 1 cup of gelatin mixture; chill just

until set. Arrange some strawberries and blueberries in a design against the side of the mold. Fold remaining berries into gelatin mixture. Turn into mold. Chill until firm. Serves 8-10.

**OATMEAL COOKIES**  
1 cup brown sugar  
1 cup white sugar  
1 cup shortening  
2 eggs, well beaten  
pinch of salt

1 teaspoon soda  
1 teaspoon cinnamon  
1 teaspoon cloves  
1 teaspoon nutmeg  
2 cups oatmeal  
3 cups white flour  
Cream sugar and shorten-

ing. Add eggs and beat well. Add dry ingredients and oatmeal. Chill in refrigerator, then drop on ungreased cookie sheet. Bake at 350 degrees F. for 6-10 minutes.

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2 1/4 Inches & Up  
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Limit 2 With \$10 Food Order, Please

H-T Grade "A"  
**Large White Eggs**  
Dozen **59¢**



WADE RANDALL

## Wade Notes Birthday

Wade Randall, son of David and Diane Randall, celebrated his third birthday on July 4th.

A birthday was held on Saturday, July 6th, and Wade's decorated birthday cake was decorated with American flags. The cake was cut and served with ice cream and guests enjoyed red, white and blue helium balloons and pony rides.

Wade has a six-months-old sister, Pamela. Grandparents are Howard and Lucille Randall and Kenneth and Joan Carroll.

Guests were Pamela Randall, Clint Hardin, Alan Gibson, Erika Randall, Douglas Peterson, Vanielle and Denesha Sweat, Sabra Gaffney, Joy Dixon and Anna Ramsey.

USDA Choice <b>Sirloin Steak</b> Lb. <b>\$289</b> <small>Western Beef Bone-In</small>	Gwaltney <b>Sliced Bacon</b> Lb. <b>\$169</b> <small>Regular Or Thick Sliced</small>	Fresh, Lean & Boneless <b>Pork Loin</b> Lb. <b>\$249</b> <small>Boneless Pork Chops... Lb. \$2.69</small>
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California <b>Red Plums</b> Lb. <b>99¢</b>	Large <b>Del Monte Pineapples</b> Ea. <b>\$169</b>	Fresh <b>California Broccoli</b> Bunch <b>77¢</b>
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<b>Oscar Mayer Wieners</b> Lb. <b>\$149</b> <small>Franks... Lb. \$1.69</small>	5¢ Off Label <b>Clorox Bleach</b> Gal. <b>69¢</b> <small>Limit 1 With \$10 Food Order, Please</small>	Glad <b>Trash Bags</b> 10 Ct. <b>99¢</b> <small>Tall Kitchen Bags... 15 Ct. 99¢</small>
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<b>Kiwi Fruit</b> 4 For <b>\$1.00</b>	Single Wrap <b>Kraft Cheese Food</b> 12 Oz. <b>\$149</b>	Shedd's <b>Margarine Spread</b> 3 Lbs. <b>\$149</b>
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H-T <b>Brown n' Serve Rolls</b> 2 12 Ct. <b>89¢</b> <small>Flake Or French</small>	Creamy Or Crunchy <b>Peter Pan Peanut Butter</b> 28 Oz. <b>\$229</b>	Nabisco <b>Premium Crackers</b> 16 Oz. <b>99¢</b>
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Assorted Flavors <b>Autocrat Ice Milk</b> Half Gal. <b>89¢</b>	Chicken, Beef Or Turkey <b>Morton Pot Pies</b> 8 Oz. <b>29¢</b>	Chicken, Turkey & Salisbury Steak <b>Morton Dinners</b> 11 Oz. <b>99¢</b>
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2 Ltr. Mtn. Dew, Pepsi Free, Sugar Free Pepsi Free. <b>Diet Pepsi Or Pepsi Cola</b> Btl. <b>\$119</b> <small>No Return</small>	<b>Success Rice</b> 14 Oz. <b>\$109</b>	<b>Scott Napkins</b> 450 Ct. <b>\$239</b>
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H-T <b>Apple Sauce</b> 50 Oz. <b>\$109</b>	<b>Tetley Tea Bags</b> 24 Ct. <b>\$139</b>	<b>Bunker Hill Chili</b> 10 Oz. <b>79¢</b>
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Prices In This Ad Effective Through Saturday, July 13, 1985 In Harris-Teeter Stores Only. We Reserve The Right To Limit Quantities. We Gladly Redeem Federal Food Stamps.