Fresh Vegetables Hard To Beat

Garden fresh vegetables are hard to be at this season.

With a number of vegetables at their peak production, it is an opportunity to serve simply prepared vegetables such as hot buttered corn on the cob or green beans seasoned with ham or bacon drippings, fresh, sliced tomatoes, cucumbers and onions. Weight-watchers know that many vegetables seasoned primarily with salt, pepper, spices or bouillon can be indulged in plentifully with little damage to the conscience or waistline.

Some suggestions:

VEGETABLE COMBOS

Cook vegetables separately and then serve them mixed together for added mealtime variety. Try the following. Onions and green peas Tomatoes and zucchini Green lima beans in a corn squash halves.

Okra and tomatoes. Stuffed tomatoes and buttered green peas

Summer squash, tomatoes and onions

Green lima beans and corn Green cabbage and red cabbage

Corn and green peas.

CREAMY GARDEN RELISH

envelope unflavored 1 gelatin

2 tablespoons sugar 1/4 teaspoon salt

³/₄ cup boiling water 1 cup (8 oz.) sour cream 2 tablespoons white vinegar

1 cup drained shredded cucumber 1/4 cup shredded radishes

2 tablespoons finely chopped scallions (green onions)

In medium bowl, mix unflavored gelatin, sugar and salt; add boiling water and stir until gelatin dissolves. Blend in sour cream and vinegar; chill, stirring occasionally, until mixture is consistency of unbeaten egg whites. Fold in cucumber, radishes and scallions; turn into 3-cup mold and chill until firm, about 3 hours. Makes about 6 servings.

GINGE RED VEGETABLE MELANGE

1 pound yellow summer squash 2 tablespoons butter 1 medium onion, thinly

2 tablespoons butter 2 tablespoons flour 1 teaspoon salt 1/2 teaspoon paprika 1/4 teaspoon dry mustard Dash pepper

Shuck fresh corn and remove silk; cut enough kernels from ears to measure 2

cups. Heat oven 350 degrees F. Cook and stir onion and green pepper in 2 tablespoons butter until onion is tender. Remove from heat. Stir in flour and seasonings. Cook over low heat, stirring until mixture is bubbly. Remove from heat. Gradually stir in milk. Heat to boiling, stirring constantly.

Boil and stir 1 minute. Stir in corn and egg. Pour into ungreased 1-quart casserole. Combine cracker crumbs and the 1 tablespoon melted garine, melted butter; sprinkle evenly over corn mixture. Bake uncovered 30 to 35 minutes. Yields 4 servings.

3/4 cup milk 1 egg, slightly beaten 1-3 cup cracker crumbs 1 tablespoon butter or mar-

> BAKED STUFFED TOMATOES

6 medium tomatoes (about 2 crisply fried bacon

$\frac{1}{4}$ cup fin	ely cho	pped green
epper ¼ cup	grated	Parmesan
heese 1-3 cup c	routons	

1 teaspoon salt Parsley sprigs or crumbled and remaining ingredients

Heat oven to 350 degrees F. Wash tomatoes; remove stem ends. Remove pulp from each tomato, leaving a ¹/₂-inch wall; chop pulp to measure 1-3 cup. Stir together tomato pulp

HOLLY FARMS GRADE A WHOLE FRESH

(CUT UP LB. 59c) (LIMIT 4 PER CUSTOMER PLEASE)

except parsley or bacon to tomatoes with tomatoche mixture. Place filled toma in ungreased baking dish, x 71/2 x 11/2 inches. Bake201 minutes or until tomatoe heated through. Garnish parsley or crisp crum bacon. Yields 6 servings.

In Fryers on Sale Harris-Teeter makes summer picnics easier!

Fried, baked or barbecued for soups or creamed, chicken is an all-time favorite. Now more than ever chicken is an excellent and moneysaving way to give your family high protein meals. Start your meal-planning around a Holly Farms Whole Fryer. Make Fried Chicken from the legs, thighs and breasts. Then use the wings, backs and other parts for creamed chicken or soups or salads.

Holly Farms Chicken...packed fresh never frozen. Government inspected Grade A to assure you of plump, firm delicious chicken for your money, everytime. Always look for Holly Farms on the label it's "the one to pick to be sure."

FRESHLY SLICED

VEINLESS AND SKINLESS

FiozenFiesh

Corn...... 310 Oz. 89°

Green Peas .. 310 oz. 89°

Brown Mule 12 PK. \$19

BANQUET SPAGHETTI & MEAT 3 8 OZ.

DULANY SHOE-PEG

DULANY TINY

PFT



HY-TOP

Chickens

Sliced Bacon ... 12

(FORMERLY GROUND CHUCK) MORE 3 LBS. OR MORE

Ground Beef

Pork Steaks

Bologna

SLICED (3 LBS. OR MORE)

Fish Sticks

HY-TOP SLICED

TRADE WINDS

TURBOT

69°

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FRESH

white seedless

DairyF	ies
MERICO TEXAS STYLE BUTTER	
Biscuits	12 Oz.
HY-TOP SINGLE WRAP	
Slice Cheese	12 Oz
BIKINI CORN OIL	
Margarine	Lb

ROUND THE CLOCK

27 Oz.

b

8 Oz.

G Ct.

1 medium green pepper, cut into ¹/₄-inch strips 3 medium tomatoes, peeled and quartered

- 1 teaspoon salt
- 1 teaspoon ginger

Wash squash; remove stem and blossom end but do not pare. Cut into 1/2-inch slices or cubes. Melt butter in large skillet. Add squash, onion and green pepper; cook and stir over medium heat until vegetables are slightly brown. Cover; cook until squash is tender, about 6 minutes, stirring occasionally. Stir in remaining ingredients. Cover; cook 2 to 3 minutes longer or until tomatoes are heated through. Yields 4 to 6 servings. SCALLOPED CORN

4 ears fresh corn ¹/₄ cup chopped onion 1/4 cup chopped green pepper

Bride-Elect

Ann Colvin

Is Honored

Miss Ann Colvin of Bessemer City, whose wedding to John Patrick Bridges took place Sunday, was honored at a bridal shower recently in the Fellowship Hall of Chestnut Ridge Baptist Church.

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Entertaining together were Mrs. Margaret Rayfield, Mrs. Beatrice Warlick, Mrs. Barbara Lowder, Mrs. Nell Neal and Mrs. Sheila Whitley.

Punch and party refreshments were served from a bride's table made festive with yellow roses, snapdragons and daisies. At either end of the table were a punch bowl decorated with ivey and a candelabra of yellow tapers.

The hostesses presented the bride-to-be with a corsage and an appliance for her new home. The 28 guests showered Miss Colvin with miscellaneous household gifts.

Tropicana FLORIDA FROZEN CONCENTRATI BAT 20 orange Juice



Peanuts	8 Oz.	59°	
Soap Pads3	Large Boxes	\$100	
HEINZ BONUS PACK			



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	WHY	OUR		WHY	OUR
T. DAYTIME	PAY	PRICE	7 OZ. LEMON	PAY	PRICE
ampers	\$213	\$ 2 ⁰⁹	Pledge	\$109	99 °
DZ. FRENCH'S	-	-	5 LBS. PURINA		
ustard	55c	49°		\$121	\$ 19
DZ. WELCH'S	00	43	Dog Chow		
	95°	87°	10 LBS.	\$973	\$049
		01	Gravy Train	Ľ.	\$ 2 ⁴⁹
DZ. FRENCH'S COUNTRY S	\$ 1 07	70c		\$433	\$ 4 25
		79 °	Gainesburgers	5	
DZ. CHEF BOY-AR-DEE	EO c	400	4 PK. BATHROOM TISSUE	700	
avioli	53°	49 °	Waldorf	13	71°
DZ. ARMOUR	\$4 07	000	100 CT. 9" WHITE	050	
reet .		89 °	Paper Plates	95 °	79°
ART REALEMON	000	000	64 OZ. PRIVATE LABEL	-	
lice	89°	69 °	Drinks	79°	65°
CT. LIPTON	03 4.9	¢	17 OZ. PEPPERIDGE FARMS (ALL VARIE	TIES)
ea Bags	2 23	\$ 45	Layer Cakes ^{1/2} GALLÓN PRIVATE LABEL () FUDGE RIPPLE, NEOPOLITAN	\$1 22	\$ 49
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ine Cleaner	\$103	85°	12 OZ. PRIVATE LABEL COTT	AGE	
OŻ. WAX			Cheese	59°	57°
lop & Glo	\$ 75	\$ 1 59	Pet RITZ 9" (2 PK.) Pie Shells		
			rie Snells	59°	53°
ESE PRICES EFFEC	TIVE THE	ROUGH SA	TURDAY JULY 26, 1975		

WITH LEMON 4 OZ.	\$-119
BATHROOM CLEANER 20 Mule Power. 22 Oz.	99°
CNO TID CUULA	
Salmon No. 1/2 Can HANOVER	
Pork & Beans 416 oz.	
Preserves 16 Oz.	
Potato Chips 9 Oz.	yy ^c
Rich N Chips 14 Oz.	87°

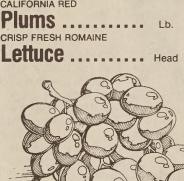
Meow Mix 7 Lbs. \$219

HEAVY DUTY REYNOLDS

Wrap







Strawberries Qt



49°

59°

79°

59



TICKETS TO

HUNT'S





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WE GLADLY REDEEM FEDERAL FOOD STA

89°

12 Oz.

H-T, THIN-SLICED

Breac

1% LB

2012125

paste..

EAST KING STREET - KINGS MOUNTAIN, N.C.