

DEAR SALLY

BY SALLY SHAW

DEAR SALLY: I hear so much talk and diversified opinions regarding the strict as opposed to the lenient method of rearing children. I'd very much appreciate learning your views on this subject. NEW PARENT.

DEAR NEW PARENT: Well, I go along with the results of one recent study about which I read. This indicated that the parents who grant their children more responsibility, encourage them to voice their opinions, listen closely to these, tolerate different viewpoints . . . and then make the final decision and enforce it, these parents rear a much happier and more successful family than those parents who go in for the "permissiveness" idea.

DEAR SALLY: A blind date was arranged for me last weekend by a good friend with a very attractive young widow with a young child. We had a very enjoyable evening together . . . but then as I drove up to her home at the end of the evening she blandly informed me that I owed a fee of \$2.50 to her baby sitter! I was stunned, and I told her so. I told her this was not my responsibility, but she refused to see it my way. So . . . I finally coughed up the \$2.50 to her sitter. This really bugs me! Wasn't I right in my contention? JIM.

DEAR JIM: You were right, I'll agree -- but on the other hand your making such a big issue of the \$2.50 fee wasn't exactly in the best of taste either . . . made you sound a bit on the stingy side!

DEAR SALLY: A certain college boy I know is compelled to keep a close guard over his expenses. He has asked me to go steady with him, and suggested that we can go "Dutch".

on our dates. I like him very much, but still I'm not too keen on the idea of sharing the expenses of all our dates. What do you say about this? DAKOTA.

DEAR DAKOTA: An occasional Dutch date is all right under certain circumstances, but not as a steady arrangement. If this boy must watch his pennies so closely, either he should cut out all dating or make only the dates he can afford to pay for himself. Certainly you should not be financing or helping to finance ALL his good times.

DEAR SALLY: My husband was a widower with a 19-year-old daughter when I married him two years ago. The girl has been living with her late mother's parents since our marriage and, sadly enough, neither these people nor the girl have accepted me as a friend. Now the girl is going to be married, and they have invited my husband to the wedding and reception -- but no invitation to me. Do you think, just as a matter of principle, that I should attend the wedding anyway? OSTRACIZED.

DEAR OSTRACIZED: I fail to see just what principle you would serve by crashing an affair to which you haven't been invited . . . or what happiness and satisfaction you would gain. I think you'd do much better to say at home . . . and forget their rudeness.

NOTE TO LOSING-OUT: Verbal belittling of the competition serves only to lower oneself in the estimation of others. Best to continue being the kind of girl who attracted this boy in the first place. Maybe this will in time wake him up. If not, be happy that you're well rid of the kind of fellow who is so easily lured away.

Negro History This Week In

AN "NPI" FEATURE
July 1, 1896 - Harriet Beecher Stowe, author of "Uncle Tom's Cabin" died.
July 1, 1955 - Walter White, executive secretary of NAACP, died.
July 2, 1964 - President Lyndon B. Johnson signed the Civil Rights bill.
July 4, 1831 - Nat Turner's

insurrection against slavery began in Virginia.
July 4, 1881 - Booker T. Washington began his work at Tuskegee.
July 4, 1900 - Louis Armstrong, internationally known jazz trumpeter and bandleader, born in New Orleans.
July 4, 1952 - Mrs. Charlotte Bass, a Negro woman, was nominated for the vice presidency by the Progressive Party.

July 5, 1809 - Abyssinian Baptist Church, where Rep. Adam Clayton Powell, Jr., serves as pastor, was organized in New York City with 19 members.
July 5, 1924 - Sidney Poitier, TV actor, and movie star, was born.
July 5, 1921 - Ezzard Charles, former heavyweight boxing champion, was born in Atlanta.

Health, Labor and Welfare

The cost of Health, Labor and Welfare programs in 1968 was \$46½ billion of the taxpayer's money.

Course Set For Water Safety Tutors
A Water Safety Instructor's Course will be given beginning July 7 at Quail Hollow Swim Club from 7-9 p.m. The Course will be taught on Monday, Tuesday, and Thursday nights for four weeks. Mr. Walter H. Mason will be the instructor. All interested candidates should be 17 years or older and hold a current Sr. Lifesaving certificate. For more information and enrollment contact the American Red Cross at 833-3017.

Families on the go need hearty foods. Meat and Potato Casserole will please the family and Mom, too, because it is easy to prepare. Velvety evaporated milk insures a creamy sauce, so important to tasty casseroles. Serve Meat and Potato Casserole for a quick summer meal. A chilled fruit platter rounds out your menu deliciously.



MEAT AND POTATO CASSEROLE
(Makes 6 to 8 servings)

- ¾ cup chopped onion
- 2 tablespoons melted butter
- 2 tablespoons flour
- 1 teaspoon salt
- ¾ teaspoon pepper
- 1½ cups undiluted Carnation Evaporated Milk
- ¼ teaspoon Worcestershire sauce
- ¼ cup beef broth
- 4 or 5 medium potatoes
- ½ teaspoon paprika
- 1 can (12 ounces) luncheon meat
- 1 cup shredded process American cheese

Saute onion in butter in saucepan until tender. Add flour, ¾ teaspoon salt, and ½ teaspoon pepper. Stir until blended. Gradually stir in Carnation Evaporated Milk, Worcestershire sauce and broth. Cook over medium heat until thickened, stirring constantly. Pare potatoes. Cut in very thin crosswise slices to make 4 cups. Place half of potatoes in shallow 1½ quart buttered casserole. Sprinkle with paprika and remaining ¼ teaspoon salt and ¼ teaspoon pepper. Slice half of luncheon meat ¼-inch thick. Place on potatoes. Pour 1 cup sauce over meat. Top with remaining potatoes. Pour remaining sauce over all. Cover and bake in moderate oven (350° F.) 45 minutes. Slice remaining luncheon meat and cut into small triangles. Place around top of potatoes. Sprinkle cheese in center. Return to oven and bake uncovered 15 minutes longer or until potatoes are tender.

"SUPER-RIGHT" QUALITY U.S.D.A. INSPECTED COOK-IN OR COOK-OUT VALUE! FRESH

FRYERS

• WHOLE
2 OR MORE
IN A BAG
• Lb.

33¢

PAN-READY CUT-UP FRYER Lb. 37c
SPLIT FRYER WITHOUT GIBLETS Lb. 41c

1/4 FRYER LEG WITH BACK Lb. 39c
1/4 FRYER BREAST WITH WING Lb. 43c

we care

If unable to purchase any advertised item please request a RAIN CHECK!

Shop Ahead!
A&P Will Be Closed
Friday July Fourth

TURKEYS

"SUPER-RIGHT" QUALITY 14 TO 18 LB. AVERAGE — SMOKED

HAMS

• Whole
• Shank Half
• Butt Portion
Lb.

49¢
53¢

HAM HALVES

"SUPER-RIGHT" FANCY, BONELESS, FULLY COOKED
3 1/2 TO 4 1/2 LB. AVERAGE Lb. \$1 19

SHRIMP

CAP'N JOHN'S FROZEN, BREADED
10-Oz. Pkg. 79c 2 Lb. Pkg. \$2 45
CAP'N JOHN'S SEA SCALLOP OR
SHRIMP DINNER 8-Oz. Pkg. 55c

BEEF

GREAT COOK-OUT VALUE!
"SUPER-RIGHT" QUALITY
LEAN, FRESHLY
GROUND Lb. 49¢



FINE TEXTURED AND FLAVORED

CANTALOUPE

FRESH—TENDER
YELLOW CORN 10 Ears 59c

Produce!
SIZE '27' 3 For 79¢
JUICY—SWEET—SEEDLESS
WHITE GRAPES Lb. 39c

4TH OF JULY VALUE JUICY-RED-RIPE

WATERMELONS

• WHOLE ONLY 79¢
• HALF-MELON Only 45c

Fine Quality Groceries!

REGULAR — FRUIT FLAVORED
CHEERI-AID DRINK MIX 6 1/2-Oz. Pkgs. 25c
ANN PAGE COOK OUT VALUE!
SALAD MUSTARD 1-Lb. Jar 23c

ANN PAGE REALLY FRESH
MAYONNAISE Quart Jar 59c
SPECIAL LOW PRICE ON SULTANA
SALAD DRESSING Quart Jar 39c

HOLIDAY VALUE ON ANN PAGE RICH — RED TOMATO

KETCHUP 2 14-Oz. Btls. 39¢

INTRODUCTORY PRICE
FRESH-BREWED FLAVOR
IN AN INSTANT!

WITH LEMON AND SUGAR—OUR OWN INSTANT
TEA MIX 14-Oz. Jar 59c

A&P DRY NON-FAT INSTANT DRY
MILK SOLIDS Package Makes 8 Quarts 85c

SPECIALY PRICED A&P CHARCOAL
BRIQUETS 10-Lb. Bag 59c 20-Lb. Bag \$1 09

A&P BRAND GRAPEFRUIT
JUICE 3 4 1/2-Oz. Cans 79c
LIBBY'S FROZEN FRUIT
DRINKS 6-Oz. Can 10c

GOLDEN RISE 10-COUNT
BISCUITS 4 8-Oz. Cans 33c
YUKON CLUB
BEVERAGES 10 12-Oz. Cans 79c

GREAT HOLIDAY VALUE! ASSORTED FLAVORS — MARVEL BRAND

ICE MILK 1/2-Gal. Ctn. 39¢

JANE PARKER BROWN N' SERVE
FLAKY ROLLS 2 12-Oz. Pkgs. 49c
JANE PARKER FRESHLY MADE
BLACKBERRY PIE 24-Oz. Pkg. 49c

SERVE MARVEL ICE MILK WITH JANE PARKER
ANGEL FOOD RING 17-Oz. Pkg. 45c
JANE PARKER FRESH — CRISP
POTATO CHIPS 1-Lb. Ctn. 69c

JANE PARKER ENRICHED REGULAR OR SANDWICH — WHITE

BREAD 4 24-Oz. Loaves 99¢

EXTRAORDINARY EVENT!
COLORFUL CASUAL IRONSTONE

BONUS VALUE THIS WEEK!
CUPS
each with every \$5 you spend no limit

BONUS VALUE THIS WEEK!
4 SALAD PLATES \$1 99
no purchase required no limit

WATCH FOR 2 BONUS VALUE FEATURES EVERY WEEK!