



A TOQUE blooming with fuchsia and violet flowers accents this New Yorker's black afternoon frock. She wears fuchsia nail polish and an artificial flower bracelet in the same tone. Belle Northrup characterizes her as a Yang-Between.

Old-Fashioned Spice Cake

- 1/2 cup fat
 - 1 1/2 cups dark brown sugar
 - 3 eggs, beaten
 - 2 teaspoons cinnamon
 - 1 teaspoon cloves
 - 1/2 teaspoon nutmeg
 - 1/2 teaspoon salt
 - 1 teaspoon soda
 - 1 cup baking powder
 - 1 cup chopped raisins
 - 1 cup broken nuts
 - 1 teaspoon vanilla
 - 1 cup buttermilk
 - 2 1/2 cups flour
- Cream fat and sugar together. Add rest of the ingredients and beat for two minutes. Half-fill two layer cake pans fitted with waxed paper. Bake for 25 minutes in a moderate oven.
- Fenouche Frosting**
- 1 1/2 cups dark brown sugar
 - 1 1/2 cups granulated sugar
 - 1 cup milk
 - 2 tablespoons butter
 - 1 teaspoon vanilla
- Boil gently, stirring frequently, sugars, milk and butter. When a soft ball forms when a portion of hot frosting is tested in cold water, remove from the heat. After 20 minutes, add vanilla and beat until thick and creamy. Frost the cake.

Cabbage Surprise Salad Unusual

- 1 package lemon-flavored gelatin
 - 1 1/2 cups boiling water
 - 3 tablespoons vinegar
 - 1 tablespoon granulated sugar
 - 1/2 cup chopped pimientos
 - 1/2 cup diced apples
 - 1 1/2 cups diced cabbage
 - 1/2 teaspoon salt
 - 1/2 teaspoon paprika
- Dissolve gelatin in water. Add vinegar and sugar. Cool and let thicken slightly. Pour in remaining ingredients. Chill in mold and serve, unmolded, on shredded lettuce—or any other salad green. Pass salad dressing or mayonnaise.

Roast Loin of Pork Delicious

- 5 pound pork roast
 - 1 teaspoon salt
 - 1/2 cup paprika
 - 3 tablespoons flour
- Wipe off roast with a damp cloth. Sprinkle with seasonings and flour. Sprinkle in an open roaster and bake for 30 minutes in a hot oven to brown. Cover. Add half a cup of boiling water and bake two and one-half hours in a moderate oven. (Pork needs long slow cooking.) Inspect frequently and baste with drippings.

Mix-up Salad

- 1 cup shredded lettuce
 - 1/2 cup cream or chickory
 - 1/2 cup diced celery
 - 1/2 cup diced green peppers
 - 2 tablespoons minced parsley
 - 3 tablespoons sliced onions
 - 1 cup cooked green beans
 - 1/2 teaspoon salt
 - 1/2 teaspoon white pepper
 - 1/2 cup French dressing
- Combine ingredients. Let chill two hours. Mix with a fork.

Royal Prune Salad Novel

The once lowly prune has come a long way in the last dozen years. Regarded at one time as typical boarding house fare, it now appears in many places where only the elite dine or feast, as the case may be.

The reasons for this change of status may be summed up in two statements: First, prunes taste better today than they ever have before, because of better methods in growing, drying, processing and packing them. Second, prunes have received recognition for outstanding health properties — vitamins,

- high iron content, laxative effect, etc.
- Little wonder that the once lowly prune is now considered a royal food. And thus the following delightful salad has been named:
- Royal Prune Salad**
- 16 cooked prunes
 - 4 canned peach halves
 - Lettuce for garnish
 - 1/2 cup grated Brazil nut kernels
 - 1/2 cup thinly cut red radishes
 - 1/2 cup salt
 - Tabasco sauce
 - Mayonnaise
 - Shredded lettuce
 - Cream and mayonnaise dressing
- Split prunes down one side and remove pits. Place peach halves cup side up in centers of lettuce garnished salad plates. Combine nuts, radishes, salt to taste, few drops Tabasco sauce, and sufficient mayonnaise to moisten and blend lightly.

- Use to refill prunes. Place stuffed prunes around peach halves. Fill peach "cups" with shredded lettuce and dress with cream-mayonnaise dressing (or plain mayonnaise may be substituted.) Serves 4.
- Tenderized Round Steak for Six**
- 1 1/2 pounds round steak
 - 3 tablespoons flour
 - 1/2 teaspoon salt
 - 1/2 teaspoon paprika
 - 2 tablespoons fat
- 2 tablespoons minced parsley
2 tablespoons minced onions
1/2 cup boiling water
Select steak cut one-third of an inch thick. Pound well on both sides and sprinkle with flour, salt and paprika. Heat fat in a frying pan. Add and quickly brown steak on both sides. Add remaining ingredients. Cover and cook slowly for one hour—or until the steak is very tender when tested with a fork. Turn several times to allow even browning.

Specials for Wednesday and Thursday, March 22 - 23

- DE WITTS -
Cottage at Ferry Free Delivery Phone 7707

Eggs Extra Large dozen 20c

Lettuce Large Crisp head 5c

Peanut Butter 2 lbs. 19c

Cheese Cream Loaf lb. 15c

Grapefruit Large Arizona 6 for 19c

Sugar 10 Pounds 48c

Strawberries Fresh 2 lbs. 29c
Frozen

Oxydol Large Package 19c

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HINTS TO THE WISE

To remove red wine stains from table linens, cover the stain with salt as quickly as possible and moisten it with cold water. After thirty minutes, rinse in cold water and wash out in warm soapsuds. Do not let the salt remain too long; it might damage the material.

After laundering blankets, raise the nap by brushing them gently with a clean stiff whisk broom. Shake the blankets well and they will look like new, if they have been laundered carefully.

A good way to use up hard soap scraps is to put them through the coarse knife in food chopper and use them as you would soap flakes for general washing purposes.

A long-handled stiff brush, hung near the bathtub will facilitate cleaning the tub after each using. And it saves a lot of back-bending.

Do you want a different glass for baked ham? Here is a delicious flavor blend: Mix one cup apple sauce with one-half cup brown sugar, two tablespoons vinegar and a teaspoon of cinnamon. Spread half of this over top of ham after it has baked an hour. Use up rest during the rest of baking time.

When refinishing a coat have the lining and coat finished separately at the lower hems. Loosely tack together at the seams. The coat will then

hang better and the lining fit more comfortably than if lining and hem of coat are sewed together.

If your cake burns on one side it may be that the oven heat is distributed unevenly, the oven may be over-crowded, the pan may be set too near the sides, or, finally, the oven may be too hot.

If the water boils out of the lower part of your enamelware double boiler, let it cool before adding wa-

ter. Water poured in while the boiler is very hot may crack the enamel.

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"GEE" it dident take you long did it?

We were chatten with a couple our boys the other day, and by way of keepin the conversation grocy wize, we hapened to remark: "Say," we says, "we've found out one thing about these markets and our ads in particular." "Purty good," remarked one of em. "Seen you only been in the business twenty-five years, dosent seem too long for you to find our somethin—what is it?" We answered, after gulpin down a big bitea apple turn-over the Bakery boy'd just brought out: "We found out that as long as our pricen's right, don't make no difference about our grammar or spellin." "One of em in turnin around, remarked over his shoulder to the nearest one to em: "Wished I was that smart—he dosent know that our customers have knowed that for ages." Anyway, here's your mid-week hot shots . . .

| | | |
|---|---|--|
| Golden West Coffee One Pound Can 23c | Freshly Roasted Mellow Blend Coffee Ground When You Buy It 3 lbs. 35c | Fruit Dept. Hot Shots Wed. & Thurs. Choice Naval Oranges Ripe, juicy, thin skin—You'll likely want one of these when you see them, so we're making a real Hot Shot price— Full Case \$1.33 1/2 Case 70c |
| Hills Brothers M.J.B. Coffee 25c | Instant Postum Large Size 35c | Ripe Tomatoes 2 lbs. 15c New Asparagus 2 lbs. 25c |
| Or if coffee bothers you any soes you can't sleep, why not try strictly Fresh Coffee, free from that stale, acidy taste? Old Golden fills that bill to a T. New low price . . . | Old Golden Coffee 21c per pound | Pure Cane Sugar Packed in new clean, sanitary cloth bag 25 lbs. 1.19 10 lbs. 47c |
| Baby Lima Beans 3 lbs. 11c | Orbis Hard Wheat Flour 49lb.sk. 95c | Snowdrift Crisco Spray Shortening 3 lb. pail 49c |
| Six Pounds19c | Wesson Oil, pt. 18c | Margarine, per lb.10c |
| FRESH SWEET CREAM GRADE A BUTTER, pound..... 24c, 2 lbs. 47c | We still have a few cases of Hunt's Fresh Prune Juice, big No. 2 cans 6c | Dr. Fooley, or somebody said Every Day, in Every Way, Somethin was Gittin Better While he probly wasn't thinkin' of our bakery products, but he couldn't of hit it any more correct if he had—for that's a fact, our Bread and Pastry is truly good—made of the finest ingredients including Occident Flour, than which there's none better. |
| Slightly Smaller cans 25c | Graham's 17c | HUCKLEBERRY PIE 25c |
| Golden Bantam Whole Kernel Corn No. 2 cans 3 for 27c | Hunt's Supreme 2 cans 22c | FRESH FROZEN CHERRY PIE 25c |
| Armour's Pork and Beans 5 for 25c | Kraft American Cheese 2 lb. loaf 43c | APPLE PIE 25c |
| Kraft Brick or Swiss Cheese 2 lb. loaf 48c | Here's a Real Treat—ROSTIN EARS Maybe the spellin's wrong but this Monarch Corn on the Cob is not. Regular price 20c... Special treat price . . . 2 for 29c | BOSTON CROM PIE 2 for 25c |
| | | JELLY ROLLS 2 for 25c |
| | | DO ENUTS, MAPLE BARS, HOT CROSS BUND, BUTTER ROLLS, per. doz 15c |
| | | TEA STICKS, dozen 20c |
| | | BREAD STICKS, dozen 15c |
| | | BREAD—Pound Loaf, not sliced 7c |
| | | 1 1/2-pound loaf 10c |
| | | Sliced Bread 8c, 12c (Either White or Wheat) |
| | | PURE HONEY 5 pound pail 33c |
| | | Mid-week shoppers at these markets will find it to their advantage to visit either of these markets . . . and that's no idle statement. |