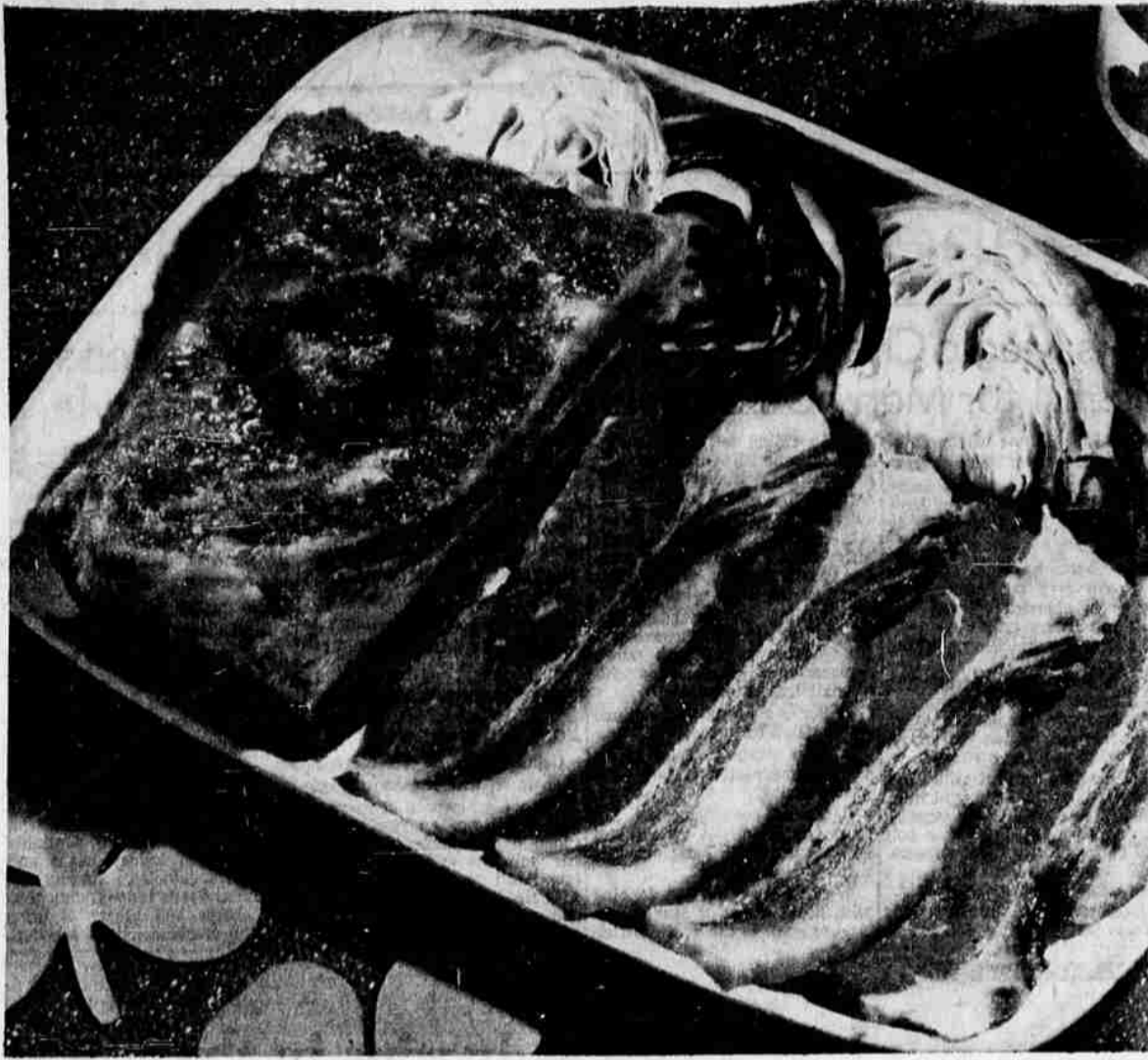


Cornbeef and Cabbage Mighty Good



Irish or not, the traditional "boiled dinner" of corned beef and cabbage makes a mighty satisfying meal. Dress up the cured brisket with a brown sugar glaze and a clove or two for decoration, and this wholesome, appealing dish becomes fine fare for a super party.

This old-fashioned favorite now has new-fashioned convenience in packaging, which will make it especially popular with homemakers. The corned beef briskets, cut in two to four pound pieces to suit your family's needs, are packaged in a neat transparent wrapping which seals in the flavor and quality of the brisket. The handy package bears a well-known brand name to assure you of a consistently fine flavored, quality product, and cooking directions as a guide to fine eating. Corned beef brisket should be water cooked, allowing plenty of

time to develop its full-flavored, tender goodness. Although this meat is the basis for "boiled dinner," it should not be boiled, but covered with water and gently simmered until done. To glaze the brisket, remove it from the broth and spread the fat covering with prepared mustard and sprinkle with brown sugar. Add a shamrock of whole cloves to do honor to good St. Patrick. Place the meat in a shallow pan and bake in a hot oven (400 degrees F.) for about 20 minutes to melt the glaze. While the corned beef is browning to a golden color, cook wedges of red and green cabbage in the flavor-giving broth in which the meat was cooked.

The rosy slices of flavorful corned beef with the wedges of cabbage will present a colorful platter that not only looks wonderful, but tastes wonderful, too.

Parsley potatoes, hot buttery rolls and a fruit salad will help make this a truly memorable meal.
Corned Beef and Cabbage
(Yield: 8 Servings)
Cooking time: About 4 hours.
4 pounds corned beef
1 head cabbage
Cover the corned beef with water in a kettle and simmer slowly about 4 hours or until tender. Do not boil. Cut the cabbage into 8 wedges. About 15 minutes before the corned beef is done, add cabbage. Cook uncovered 10 to 15 minutes.

PERK UP SPREADS

Sandwich time can be a bore unless you perk up your spread ideas every so often. Try blending honey with cream cheese, peanut butter, or chopped dried fruits and nuts for sandwich spreads.

Carrots Vichy Dress

The lowly carrot can be a dish of elegance if a little time and imagination are used. Here's a recipe:

Carrots Vichy
Ingredients: 1 quart thin round carrot slices (about 1/8-inch thick) 1 chicken bouillon cube (dissolved in 1 cup hot water), 1/4 cup lightly packed parsley sprigs, 1 teaspoon sugar, salt and pepper (to taste).

Method: Put carrots, bouillon, parsley, sugar, salt and pepper in saucepan; bring to a boil. Reduce heat but cook rapidly, covered, until carrots are very tender and most of liquid has evaporated—about 15 minutes. Remove parsley sprigs if desired. Serve hot. Makes 4 servings.

Lent Starts Soon; Fish Dishes More in Demand

Fish dishes will be coming into their own soon with Lent starting in early March. Today are presented two fish dishes, one using oysters, the other shrimp.

Oysters Rockefeller
1 pint oysters
1 cup cooked spinach
1 small onion
2 sprigs parsley

1 bay leaf
Salt, celery salt, Tabasco and cayenne to taste
3 tablespoons of butter or margarine
1/4 cup fine bread crumbs
Lemon slices
Arrange oysters in a greased, shallow baking dish or on an oven-proof platter. Put spinach, onion, parsley and bay leaf through food chopper, using finest blade; season well; cook mixture in butter for 5 minutes; add bread crumbs. Spread this mixture over oysters. Bake in a hot oven (450) about 10 minutes. Garnish with lemon slices. Serves three.

Patties of Lamb Good

If you've resolved to be a wise food buyer, here's a suggestion for you. Plan a tasty and quick broiler meal around ground lamb patties.

To prepare the patties combine 1 pound of ground lamb with 1 teaspoon salt, 1/2 teaspoon pepper, 1/4 teaspoon marjoram, 1/4 cup soft bread crumbs and 1/4 cup milk. Mix thoroughly, then shape into four patties, about 1 inch thick.

In the meantime brown 2 tablespoons of grated onion in lard or drippings. Then add 2 cups boiled rice and 1 can of tomato soup. Season with salt and pepper and spread the rice mixture in your broiler pan. Drain 1 No. 303 can of green beans or 1 package of cooked frozen green beans and arrange around the edge of the rice. Place the patties on top of the rice and the beans. When one side is browned, 10 to 12 minutes, turn and continue broiling until the other side is brown, about 8 minutes.

Complete your meal with a citrus fruit salad, French bread and a simple dessert.

Shrimp-Egg Casserole
1 pound small raw prawns
2 tablespoons of butter or margarine
2 tablespoons of minced parsley
1/2 teaspoon each of salt and paprika
6 hard cooked eggs
1 1/2 cups sour cream
1/2 cup grated American cheese
Shell and clean prawns. Melt butter in saucepan, add the prawns and parsley. Simmer over low heat for about 5 minutes, then season with salt and paprika. Slice the eggs and arrange alternate layers of shrimp and sliced eggs in a small shallow casserole. Spread with the sour cream and sprinkle with the grated cheese. Brown in a very hot oven (450), but do not allow to bubble and boil or shrimp will toughen and sour cream separate. Serves 6.

Many Ways With Oranges Are Listed

This season's crop of oranges is heavy in the smaller sizes. They offer excellent buys. Slice them, section them or chunk them.

Oranges are delicious in salads no matter how they're used. For a colorful family-style salad bowl, combine chunks of juicy oranges with red-skinned apples and bananas. Orange sections arranged on a plate and topped with coconut are popular with everyone. Or arrange five or six thin orange cartwheel slices with a few slices of sweet onion rings scattered over and pass French dressing.

Dress up Sherbet

Sherbet is a popular dessert. And well it might be. It gives just the right finishing touch to a heavy meal. Next time you serve a lemon or orange sherbet, dress it up with just a touch of honey placed at the peak of the sherbet scoop. It's delicious!

Sweet Treat

Apple or plum butter, when served with the meal, add that extra polish that brands a homemaker as a good cook. For fun mix a little honey into the apple or plum butter before you serve it; it will be a sweet treat for your family.

Honey Drop Cookies Crisp and Crunchy

Here are some cookies that will be popular, their ingredients including nutsmeats, dates and rice cereal.

Honey Drop Cookies
1/2 cup cup shortening
1/2 cup honey
2 eggs, well beaten
1/2 cup sour cream
1 1/2 cups sifted flour
1 teaspoon baking powder
1 cup popped rice cereal
1/2 teaspoon soda
1/2 teaspoon salt
1/2 cup chopped nutsmeats

1/2 cup chopped dates
1/2 teaspoon nutmeg or 1 teaspoon vanilla
Blend shortening and honey. Stir in eggs and sour cream. Sift together flour, baking powder, soda and salt; stir into first mixture. Stir in nutsmeats, dates, flavoring and rice cereal. Drop by teaspoonsfuls onto lightly greased baking sheets. Bake in moderate oven (375 F.) about 20 minutes.
Yield: 2 dozen cookies, 4 inches in diameter.



THINK OF IT! WONDERFUL BERRY JAM

MADE ANYTIME... FOR 15c A GLASS!... WITH FROZEN BERRIES... AND WITHOUT COOKING... with amazing new uncooked jam recipes developed exclusively by M.C.P. Jam and Jelly PECTIN! But, you say... frozen berries are expensive. They are... yet, this fine, economical M.C.P. recipe (below) makes more than 13 (3 1/2 lb.) glasses for less than 15c a glass! And what extra delicious jam it is!... for it has ALL the natural berry flavor and color because cooking and boiling are eliminated! Make some today!

Uncooked Berry Jam Recipe*
(Using Frozen Strawberries or Red Raspberries)
3 - 16 oz. or, 4 - 12 oz., or 5 - 10 oz. packages

- Partially thaw the frozen berries and put them in a 2 or 4 quart kettle. Using a potato masher, crush berries thoroughly to obtain enough liquid to dissolve the pectin. Place kettle over slow fire and warm to 100°F. (or temperature you'd use for baby's milk). No hotter, please! Remove from fire.
- Stir 1 package (3 1/2-oz.) M.C.P. Jam and Jelly Pectin into thawed berries, stirring vigorously. Set aside for at least 20 minutes, stirring occasionally to assure that pectin is fully dissolved.
- Stir in 1 cup light corn syrup, and stir well.
- Now, stir in 6 level cups beet or cane sugar (previously and accurately measured). Mix well.
- With Red Raspberries the jam is ready to eat when sugar is dissolved. With Strawberries, add 1/4 cup lemon juice after sugar is dissolved; mix well. Makes 5 full pints or 13 (3 1/2 lb.) glasses.

NOTE: If jam is to be kept for a time, put in pint jars or paper cartons, well covered (no paraffin needed), and chill for 24 hours in deep freeze, or freezing or ice cube compartment of refrigerator. Then, store as you would milk, and use as desired. Never store these jams on pantry shelf. They will not keep without refrigeration.

CUT OUT AND KEEP THIS RECIPE!
(It's not in the folder in the M.C.P. Recipe package. Or, write Mutual Citrus Products Co., Anaheim, California, for complete uncooked jam recipe folder.) *Copr. 1953 M.C.P. Co.

YOU CAN MAKE FINE GRAPE OR APPLE JELLIES, TOO, ANYTIME YOU LIKE!

JUST USE BOTTLED JUICES... and the easy recipe on back page of the Recipe Folder in the package of M.C.P. Jam and Jelly PECTIN. A batch of fresh-made, homemade jelly is a big "lift" to the family larder... and the M.C.P. Pectin recipe takes only a few minutes time, a minimum of effort, and just little. Surprise your family with delicious grape or apple jelly made the easy M.C.P. way... with bottled juices!

BIGGEST LITTLE MARKET IN TOWN

Where Your Dollar Gets Time and a Half

Aged Cheese
Year Old lb. **49c**
Best in Town

Ground Beef
3 lbs. **1.00**
Best in the West

SAUSAGE
3 lbs. **1.00**
Pure Pork

Pork Loin Roast
Rib or Loin End lb. **59c**

Beef Roast . . . lb. **39c**

FRYERS Caponized Large Size . . . EACH **\$1.39**
FRYERS Caponized Extra Large . . . EACH **\$1.59**
R. I. REDS

COTTAGE CHEESE
19c Pint
Fischer's

Sliced Bacon
69c lb.
Swift's or Armour's

RIB STEAK
55c lb.
Delicious

GARDEN-FRESH FRUITS AND VEGETABLES

POTATOES
10 lbs. **29c**
U. S. No. 1

PEAS
10c can
Cot. Brand—303 Size

TUNA
29c
Reg. Size

NUCOA
29c lb.

FRESHEST THING IN TOWN, OUR **EGGS**
Direct from the Hen House

BANANAS
2 lbs. **29c**
Golden Ripe

CHILI
With Beans **25c**
Dennison's

MILK—TALL
2 cans **25c**
All Popular Brands

Mayonnaise
59c Quart
Best Foods

HOT MASTER BREAD
4:30 P.M. Every Day
Except Tues. and Sat.
Tomorrow's Bread Today
Every Day

GRAPEFRUIT
8-lb. bag **45c**
Arizona Sweet

SHRIMP
39c can
Cottage Brand

Green Beans
2 cans **29c**
Capitol—303 Size

RICE
5 lbs. **59c**
California White Pearl

BROADWAY GROCERY
BROADWAY and MARKET STREET
Store Hours, 8 a.m. till 8 p.m. Every Day
Including Sundays
Prices Good Friday, Saturday, Sunday

POTATOES
50 lbs. **69c**
U. S. No. 2

Tomato Juice
2 cans **25c**
Cot. Brand—46 oz.

BISQUICK
39c
Large Size

Margarine
2 lbs. **45c**
Sweet Sixteen

New!

Better'n ever puffs of wheat... sugar-toasted and candy-sweet!

Note to Mothers: It's a real sweet trick: it's a cereal that's so much fun to eat that your small ones won't object to its being good for them, too! And Smacks are wonderful for kids because every delicious mouthful is charged with wheat's powerful food values and sugar's healthful energy. Your grocer's got 'em now!

SMACKIN' GOOD for Breakfast or Snacks

Kellogg's SUGAR SMACKS