



BIG Y

Best Wishes
FOR THE
HOLIDAY
SEASON

GALA Holiday Feast

HERE IS YOUR BIG Y CHRISTMAS BONUS!

TURKEYS OVEN READY

18 to 24 lbs. lb. Only **35^c**
16 to 18 lbs. POUND **43^c** | 14 to 16 lbs. POUND **49^c** | 8 to 14 lbs. POUND **53^c** | 4 to 8 lbs. POUND **57^c**

Chicken—Ducks and Geese—A Complete Selection Oysters —
Crab Meat and Shrimp—The Very Best Bulk Mincemeat —
Available in Our Meat Department.

CRANBERRY SAUCE

OCEAN SPRAY
Whole or Jellied No. 300 Can
2 cans for **25^c**



POP CORN NEW CROP YELLOW 2 LB. BAG **29^c**
CHRISTMAS HARD MIX 2-LB. BAG **59^c**
Choc. Cherries Luden's 10-Oz. Box **39^c**
Chocolates Old Fashioned 1-Lb. 12-Oz. **53^c**
Filled Candy Societies' 100s 1-Lb. Bag **49^c**

FILLET OF RED SNAPPER lb. 29^c

PUMPKIN

DEL ROQUE
NO. 2 1/2 CANS
3 cans for **23^c**



Betty Crocker
PIE CRUST
MIX 4 Crust Pack pkg. **33^c**

FRESH LOCAL
Whipping Cream 1/2 pt. **32^c**

Really Fresh Produce
AVOCADOS
firm ripe 4 for **25^c**



ORANGES New Crop Navel 12 lb. bag **89^c**

CELERY CRISP GREEN lb. **7^c**

APPLES DELICIOUS Large Fancy 2 lbs. **35^c**

MINCEMEAT Borden's None Such 28-oz. Jar **49^c**

NUTS PEANUTS WALNUTS, PECANS, BRAZILS, FILBERTS, ALMONDS. BULK OR CELLO

Girls' Wool and Orlon Skirts
Sizes 7 to 14\$5.98 to \$7.98
Subteen 8 to 14.....\$5.98 to \$8.98

Large Selection of
SWEATERS
Slip-ons—Wool—Nylon—Orlon
3⁹⁸ AND 4⁹⁸
CARDIGANS TO MATCH
5⁹⁸ AND 6⁹⁸

NEW SHIPMENT OF
YOUNGLAND DRESSES
Sizes 3 to 12
3⁹⁸ to 12⁹⁸



ALWAYS A PLACE TO PARK
WE RESERVE THE RIGHT TO LIMIT QUANTITIES

HERE IS THE RECIPE THAT WON...
\$25,000.00
LAST TUESDAY AT PILLSBURY'S 6th GRAND NATIONAL
RECIPE AND BAKING CONTEST

OPEN SESAME PIE
Submitted by Mrs. Bernard A. Kotten, Washington, D.C. Bake at 450 degrees F. for 10 to 12 minutes. Makes 9 inch pie. Toast 2 to 4 tablespoons sesame seeds in 9-inch piepan at 225 degrees F for 8 to 10 minutes until light golden brown. Remove seeds, then turn oven to 450 degrees F. Sift together 1 cup sifted Pillsbury's Best enriched flour and 1/2 teaspoon salt into mixing bowl. Add the toasted sesame seeds. Cut in 1/3 cup shortening until particles are the size of small peas. Sprinkle 3 to 4 tablespoons cold water, over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to moisten particles, pushing lumps to side, until dough is just moist enough to hold together. Form into a ball. Flatten to about 1/2 inch thickness. Smooth dough at edges. Roll out on floured pastry cloth or board to a circle 1 1/2 inches larger than inverted 9-inch pie pan. Fit loosely into pie pan. Gently pat out air pockets. Fold edge to form a standing rim. Flute, prick generously with fork. Bake in a hot oven 450 degrees F. 10 to 12 minutes until golden brown. Cool. Date Chiffon Filling—Soften 1 envelope 1 tablespoon gelatin in 1/4 cup cold water. Beat together 1 1/4 cups milk, 2 egg yolks, 1/4 cup sugar and 1/2 teaspoon salt in top of double boiler until well blended. Cook over hot water—directly over low heat stirring constantly—until mixture will coat a metal spoon. Add the softened gelatin. Stir until dissolved. Chill until almost set, stirring occasionally. Fold in 1/2 cup whipping cream, beaten until very thick, 1 teaspoon vanilla and 1 cup pitted dates, chopped very fine. Beat 2 egg whites until slight mounds form when beater is raised. Add 2 tablespoons sugar gradually, beating well after each addition. Continue beating to make a meringue which stands in stiff, glossy peaks when beater is raised. Fold into the date mixture. Spoon into cooled, baked pie shell, heaping into fluffy mounds. Chill until firm. If desired, sprinkle lightly with nutmeg before serving.

Adapted by Mrs. Pillsbury
All recipes won with Pillsbury's BEST Flour...
For perfect results use only Pillsbury's BEST!
Pillsbury's BEST
THE GRAND NATIONAL EUROPEAN RECIPE FLOUR
10-lb. Bag **98^c** 25-lb. Bag **\$1.98**