



**PEACH SHORTCAKE** brings a welcome touch of summer to your winter table. Use a yellow cake mix, bake a two-layer cake and cool. Drain a No. 2½ can chilled, sliced peaches (or use a package of frozen sliced peaches). At serving time, arrange the peaches over bottom layer. Spread with sweetened whipped cream or your favorite whipped topping. Put on second layer, top cake with rest of peaches and whipped cream. Bake in photograph. Bananas, apricots or canned fruit cocktail can replace peaches in recipe. — Photo Courtesy Duncan Hines Mixes

**Tasty Dish for Dinner**

The "What-to-have-for-dinner" question is easily answered with this unusual version of the time-tested favorite, Tamale Casserole. It is a versatile dish; can be doubled or tripled for large crowds and can be carried successfully to potlucks because it retains heat so well.

**TAMALE CASSEROLE**  
All measurements are level. Sift flour before measuring. Measure into a heated skillet—  
3 tablespoons oil or drippings  
1 medium-size onion, finely chopped  
1 pound uncooked ground lean beef (2 cups)  
Cook until meat is lightly browned and onion soft. Stir in 2¼ cups canned tomatoes (No. 2 can)  
1½ cups undrained whole kernel corn (12 oz. vacuum

pack can)  
1 teaspoon salt  
1 tablespoon chili powder  
¼ cup uncooked yellow corn meal  
Simmer for five to ten minutes, then turn hot mixture into an 8x8x2-inch baking pan or casserole. Pour corn bread topping evenly over hot filling. Arrange over top of batter one-half cup ripe olives. Bake in preheated hot oven, 425 degrees, for 35-40 minutes or until crust is lightly browned. Makes six to eight servings.

**CORN BREAD TOPPING**  
Sift together into a small bowl ½ cup sifted enriched flour ½ cup uncooked yellow corn meal  
1½ teaspoons double-acting baking powder  
½ teaspoon salt  
Add ½ cup milk  
1 large egg, beaten  
3 tablespoons melted butter or margarine  
Sift to a smooth batter. This amount of batter covers filling in a thin layer but is sufficient topping when baked.



**TAMALE CASSEROLE** ranks high in popularity among Western dishes and good cooks constantly seek new versions with which to tempt their families. This interesting recipe artfully tops its rich chili-flavored filling with delicious airy-light cornbread. — Photo Courtesy Sperry Home Service

**Baked Bean Salad**

Wintertime calls for hearty salads. The Home Economics Department of Best Foods, Inc., suggest this one:  
1 1-lb can baked beans in tomato sauce  
½ cup diced celery  
½ cup chopped green pepper  
2 tablespoons minced onion  
½ cup mayonnaise  
¼ teaspoon salt  
Fresh ground pepper  
Salad greens  
Drain beans to remove most of sauce. Combine all ingredients in a large bowl and mix together. Pile lightly on salad greens. Serve with cold cuts and cheese, if desired. Yield, four servings.



<b>Borden's</b> <b>Mayonnaise</b> Qt. ?	<b>Swiftning</b> <b>Shortening</b> 3-lb. Tin ?	<b>Springbrook</b> <b>Butter</b> 1-lb. ?	<b>Sperry's</b> <b>Flour</b> 10 lbs. ?	<b>?????</b> <b>Margarine</b> 3 lbs. ?
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<b>SELF-SERVICE MEATS</b> Cut Right, Trimmed Right, Priced Right		<b>Kraft</b> <b>Dinners</b> 8-oz. Pkg. 3 for 35c	<b>Pink</b> <b>Grapefruit</b> Florida, Sno-Boy Medium Size lb. 10c
<b>Fryers</b> Cut up, ready to fry—Fresh frosted. No waste. Unconditionally guaranteed! lb. 49c	<b>Fresh Crabs</b> Fresh Pacific Ocean lb. 29c	<b>"AA" Large Eggs</b> Dox. ?	<b>Tomatoes</b> Field Ripened, Slicing Size 2 lbs. ?
<b>Sliced Bacon</b> Morrell's Standard Quality lb. 59c	<b>Pork Chops</b> Nice, lean, light Center Cuts lb. 65c	<b>Orange Juice</b> Standby 46-oz. tin 39c	<b>Oranges</b> California Sno-Boy Eating Size 2 lbs. 23c
<b>Beef Round Steak</b> Cut from Federally Grade "Good" Beef lb. 65c	<b>Beef Boil</b> Lean and Meaty lb. 29c	<b>Catsup</b> HEINZ 14-oz. bottle 2 for 39c	<b>Delicious APPLES</b> Washington Sno-Boy 2 lbs. 29c
<b>Frankfurters</b> Lge., juicy, very economical lb. 35c	<b>Picnic</b> SHOULDER HAM. Light weight and tenderized lb. 49c	<b>Syrup</b> Sunblest Ranch Style 23-oz. bottle 29c	

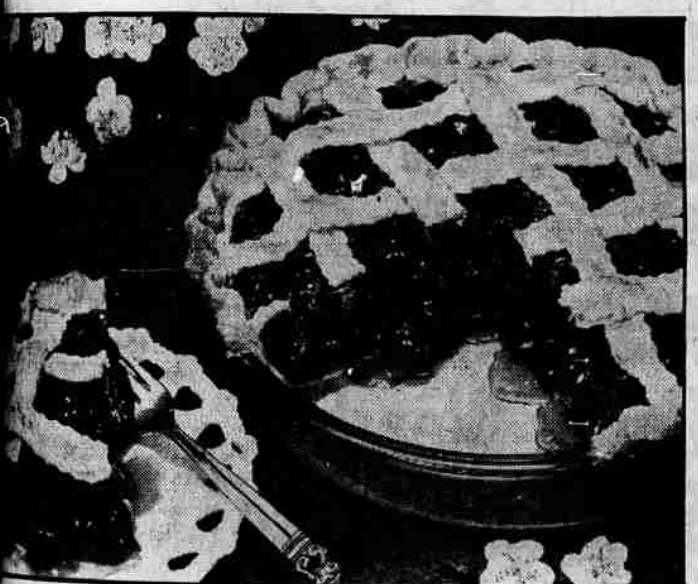
<b>Pineapple</b> Dole Chunks No. 2½ tin 2 for 63c	<b>Cake Mix</b> White, Chocolate Yellow Swansdown 4 for \$1.00	<b>Beans</b> Pinks, Large Whites Pintos and Reds 2 lbs. 29c	<b>Tree Tea</b> Black 48 bags 45c	<b>Beets</b> Diamond 'A' Sliced or Whole 303 tin 15c	<b>Fig Bars</b> White or Dark 2 lb. pkgs. 55c	<b>Green Beans</b> Diamond 'A' Vertical Pack 303 tin 2 for 49c	<b>Corn</b> Three Sisters Whole Kernel 303 tin 2 for 29c	<b>Pancake Flour</b> Hungry Jack 4-lb. bag 45c	<b>Scotch Cleanser</b> 3 cans 35c	<b>Mothers Oats</b> Quick or Slow large pkg. 49c	<b>Grapefruit</b> Garden 303 tin 2 cans 33c
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<b>Mary Ellen Jam</b> <b>Strawberry</b> 28-oz. jar 59c	<b>Snowflake</b> <b>Crackers</b> 2-lb. pkg. 49c	<b>Happy Isle</b> <b>Figs</b> No. 1 Tin 2 for 25c	<b>Borden's American</b> <b>Cheese</b> 1½-lb. Loaf 59c	<b>Muir's</b> <b>Peaches</b> No. 2½ tin 25c
<b>Bonnie</b> <b>Dog-E-Stu</b> 3 cans 29c	<b>Chase &amp; Sanborn</b> <b>Inst. Coffee</b> 4-oz. jar 89c	<b>White House</b> <b>Peanuts</b> Salted 8-oz. tin 2 for 65c	<b>Waldorf</b> <b>Tissue</b> 4 Roll Pack 29c	<b>Sunpakt</b> <b>Tuna</b> Brine Pack No. ½ tin 29c

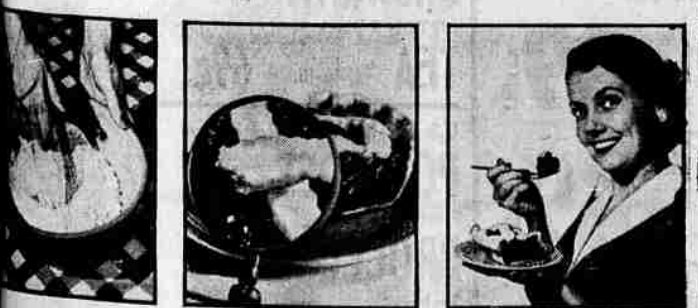
Prices Effective Thurs. Through Sat.

<b>Scotties Facial TISSUE</b> 400 Sheets 25c	<b>Emil's</b> 9th and Pine Right Reserved to Limit	<b>White King SOAP</b> Giant Pkg. 49c
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What every good cook knows:



Just a little difference in ingredients makes a big difference in cooking results



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