

GRAPE CATSUP SUGGESTED AS NEW CONSERVE

Cranberries Also Available
for Conversion Into
Spicy Dishes.

Now is the time for women to think of those spicy conserves which can give an otherwise ordinary dinner the extra flip that turns a meal into something special.

Grapes and cranberries, both plentiful just now, can, with little effort, be made into delicious conserves to be served with meat. Another good treat with meat is apple chutney. And how many housewives know that grapes make nice catsup?

The time is ripe for making kettles of fragrant mixtures that will be welcomed at meals in the weeks to come.

Grape Catsup
Wash and skin five pounds of grapes. Cook pulp and skins in separate utensils, press pulp through a sieve, then combine the two lots. Add one pound of sugar, one pint of vinegar, a teaspoon each of cloves, cinnamon, allspice and pepper. Cook until thicker than cream, then put into bottles and seal.

Grape Conserve
Squeeze the skins from three quarts of grapes. Cook pulp, press through a sieve, combine with the skins and put in a preserving kettle with one-half pound of raisins, four pounds of sugar, one tablespoon of lemon juice and the pulp and grated rind of an orange. Cook slowly for an hour. Ten minutes before taking from the fire add a cup of chopped walnuts.

Cranberry Conserve
From Massachusetts, where some of the world's finest cranberries are grown, come receipts for making them into appetizing concoctions. This recipe for cranberry conserve is from "Cape Cod Kitchens."

One quart cranberries, one pound each raisins and dried currants, six

BUFFET SUPPER LIGHTENS BURDENS ON HOSTESS



Fresh fruit, a pot of home-made pork and beans, creamed lobster in chafing dish, appetizers, veal and ham meat loaf and mixed green salad are included in this buffet supper menu.

By NEA Service

Buffet suppers are the answer to an eternal question: "How can I give large parties in a small house or a two-room apartment?" The modern procedure of letting each person serve himself from a laden table solves the problem entertainingly. Your guests will like the idea of choosing their own dinner portions, and they'll have a better time because their hostess is having fun, too.

After preparing a large dinner and worrying about how it is going to be served, any woman is really too worn out to enjoy her own party. However, once she gets the buffet supper habit, she'll be able to face her guests with a calm, so-called you-came expression.

Four delicious food items are quite enough for the average party. Have one hot dish—preferably something in casserole—a hearty salad, hot breads or sandwiches, meat or chicken, dessert and coffee.

Put everything on one long table oranges peeled and cut in pieces, one can shredded pineapple, one-half pound almonds. Combine, weigh and add the equal weight of sugar, also a cup of boiling water. Cook until thick.

along with plates, silver, cups and saucers and let guests help themselves. They then can find their own seats and decide whether they want to balance plates on their knees or sit at card tables which you have provided.

The hot dish should be rather substantial. You can serve a hot meat loaf or, if you're having cold cuts or a roast, you might prepare a large casserole of baked macaroni and cheese or Spanish rice. Baked beans, particu-

larly if you're having baked ham, is a good suggestion. The salad not only gives zest to the menu but adds a decorative note to the table. You can serve a simple one of lettuce or other salad greens, cubes of fresh tomatoes and diced cucumbers or so in for fancy jellied varieties in individual molds. Better not serve the dressing on the salad. Put bowls of various dressings on the table and let each guest help himself.

VEAL MOUSSE SUITED FOR SUPPER'S CENTER
Finely Chopped Meat Prepared With Gelatin.

A veal mousse is suggested as the central dish for a supper. Here is a pretty way to serve it.

fold in stiffly beaten cream. Turn into cold, wet ring mold and chill. Turn out on lettuce garnished platter. Serve with horseradish sauce in a tall stemmed compote set in the center of the ring made by the mousse.

FRESH EGGS
Small, per doz.29c
Standard, per doz.32c
Extra Large, per doz.35c
Frys, Full Dressed, lb.27c

BOYER'S HATCHERY 335 N. Delaware RI-5479

OYSTERS GIVE FIVE VITAMINS

Sea Food Possesses Elements Recommended for Child's Diet.

Although long recognized as an easily digested source of protein, the high water content of oysters makes them an expensive source of energy. Today they are valued as sources of iodine and compare favorably with eggs as sources of iron. They are rich in vitamins B and D, good in vitamins A and C, and contain some vitamin G. These properties along with their easy digestibility make them an important food for growing children.

Also they are a splendid food for a reducing diet, being low in calory content. Raw oysters are almost as easily digested as raw eggs and are an exceedingly nutritious food to serve to invalids. Steamed, baked and in a plain stew they offer appetizing variety for children and persons in all health.

Digestibility of cooked oysters depends largely on the care used in cooking. They contain an albuminous substance that must be cooked at a low temperature. Excessive heat and an overlong cooking period will make them tough and leathery and consequently hard to digest.

There are innumerable inviting ways of serving them that require little time and work. As cocktails they make popular beginnings for winter dinners.

It's Time to
Can
CRANBERRIES

for FUTURE use

Fresh Eatmor cranberries now on sale at grocery and fruit stores are just right for home canning and jelly making.

For that magic, ever ready cranberry sauce, use this recipe—

"TEN-MINUTE" CRANBERRY SAUCE
Rich in Vitamin C
1 lb. or qt. (4 cups) cranberries
2 cups water
1½ to 2 cups sugar
Boil sugar and water together 5 minutes; add cranberries and boil without stirring (5 minutes is usually sufficient) until all the skins pop open. Remove from the fire when the popping stops. For canning . . . put the Ten-Minute Sauce in sterilized jars, pouring the sauce hot into the jars, and sealing tightly. Keep in a dark cool place.

For strained cranberry sauce, follow this recipe—

JELLIED CRANBERRY SAUCE
4 cups cranberries 2 cups water
2 cups granulated sugar
Boil cranberries with water until berries stop popping. Strain through fine sieve; add sugar and stir; then boil rapidly for 8 to 10 minutes—or until a drop jells on a cold plate. Pour into glass tumblers, porcelain or crockery molds and cover with paraffin.

A real appetizing relish that is so good with meats of all kinds is made this way—

CRANBERRY ORANGE RELISH
(No cooking)
1 lb. cranberries 2 cups sugar
1 to 1½ oranges
Put cranberries through meat grinder. Pare orange with sharp knife, remove seeds; trim off white membrane (leaving the pulp exposed on the surface). Put rind and pulp through grinder, mix with sugar and berries. Let set a few hours before serving. For future use pour in glass jars, cover with paraffin.

Quality Graded
and
Trade Marked

Eatmor
Cranberries

EVANS
EZ-BAKE
FLOUR
FOR ALL PURPOSES

WARNING!
Be Sure the Name
on Bottle and Cap
are the Same

"For 37 Years Your Local Grocer"



VISIT Standard's
New Broad Ripple
Super-Market
The most outstanding and most modern super-market in America . . . offering the country's finest quality foodstuffs.
63rd and Bellefontaine
Open Friday Till 8:30 P. M.
Saturday Till 10 P. M.

FLOUR

KING OF WAYNE BRAND

Whether it's light, fluffy biscuits, pie crust, cake or bread here is a uniform, 24-dependable flour Lb. that's excellent, milled from the country's finest wheat.

79c

Potatoes 15 Lb. 15c

Soap Chips 5 Lb. 25c

Sugar Fine Granulated 10 Lbs. 50c

Pure Lard Hilgemeier's Kettle Rendered 2 Lbs. 25c

Wilson's MILK Tall Cans 4 Cans 25c

Maxwell House 1-Lb. 31c

Navy Beans Fancy Michigan 6 Lbs. 23c

Butter Jackson's Pasteurized COUNTRY ROLL Lb. 30c

Sugar Corn Sweet and Tender 3 Cans 25c

Green Beans Cut Stringless Largest No. 2½ Can 10c

Van Camp's KRAUT Largest No. 2½ Can 10c

Van Camp's HOMINY Largest No. 2½ Cans 15c

Fresh New Pack PUMPKIN Largest No. 2½ Cans 25c

Del Monte COFFEE 1-Lb. Can 30c

Pillsbury's Pancake Flour 20-Oz. Pkgs. 19c

Vegetable SOUP Garden Fresh Brand Tall Giant Cans 25c

New, Fresh Packed California PRUNES 1-Lb. Pkg. 10c 2-Lb. Pkg. 19c

Large Spicy Apple or Spicy Pumpkin PIES Baked by Butter Crust Pie Co. 25c

FINEST QUALITY MEATS

FANCY FRYING OR BAKING CHICKENS Lb. 23c

Fresh Picnics Small Lean Lb. 11c

Pork Sausage Extra Quality Lb. 15c

Pork Roast Fresh Cottage Lb. 16c

Chuck Roast Choice Cuts Lb. 15c

Shoulder Roast Round Lb. 17c

Rib Roast Standing Lb. 19c

Rib Roast Boned, Rolled Lb. 25c

Steak Round or Sirloin Lb. 23c

CRISP, DEWY, GARDEN-FRESH FRUITS and VEGETABLES

HEAD LETTUCE Fresh Crisp Iceberg, Ea. 5c

Bananas Golden Yellow Fruit 3 Lbs. 17c

Oranges Large Juicy New Florida 2 Doz. 35c

Tokay Grapes Large Red Clusters 3 Lbs. 25c

Leaf Lettuce Fancy Home-Grown 2 Lbs. 9c

Apples Fancy Grimes Golden 6 Lbs. 25c

Spinach Young and Tender 3 Lbs. 10c

Grapefruit Large Juicy Florida 4 for 15c

APRICOTS California Packed in Sugar Syrup 2 Tall 19c

CHERRIES California Royal Anne Packed in Sugar Syrup 2 Tall 19c

HERSHEY'S COCOA Full 1-Lb. Pkg. 12c

SUGAR CREEK BUTTER 1-Lb. Pkg. 33c

ANGEL FOOD CAKE Cake, Large Family Size Dougherty's Sun, Dinner 39c

CALUMET BAKING POWDER 1-Lb. Pkg. 21c

POST'S BRAN FLAKES 8-Oz. Pkg. 10c

Hershey's Chocolate Bars 3 for 10c

Musselman's APPLE SAUCE No. 2 Can 10c

GRAPE NUTS FLAKES 2 Pkgs. 19c

MACARONI Spaghetti or Noodles Regular Size Pkg. 5c

SODA CRACKERS Oven Fresh 2 Lb. Pkg. 19c

CRYSTAL WHITE SOAP 10 Cakes 29c

WYANDOTTE CLEANSER 2 Cans 15c

BEST FRIEND DOG FOOD 4 Cans 25c

SEALSKIN Toilet Tissue 3 Rolls 19c

***1.05 value for 29c**
3 packages LAUNDRY GEMS (washes - bleaches - softens water) regular price 30c
1 bottle GARDENIA by VERNÉ perfume All for 29c . . . regular price 75c
DON'T MISS THIS GREAT INTRODUCTORY OFFER!

REGAL STORES QUALITY!

INDIVIDUALLY OWNED FOOD MARKETS As Well as LOW PRICES

SALMON 3 Tall Cans 29c

PLUMS Delicious in Syrup 2 No. 2 Cans 17c

SUGAR 100% Pure Cane 5 Lb. Carton 29c

RASPBERRIES 2 No. 2 Cans 27c

GELATIN Dessert 3 Pkgs. 13c

Grape-Nut Flakes 2 Pkgs. 19c
Puffed Wheat Quaker 2 Pkgs. 17c
Quaker Oats 20-Oz. Pkgs. 2 Pkgs. 17c
Maxwell House Coffee Lb. 32c
Rumford Baking Powder 12-Oz. Can 18c
Wheat Biscuits Kellogg's Pkg. 11c
Syrup Cane and Maple, 22-Oz. Bottle 19c

Green Beans Stringless 3 No. 2 Cans 25c
Regal Kraut 2 No. 2½ Cans 23c
Pork and Beans Regal Can 5c
Catsup Heart of Ind., 14-Oz. Bottle 10c
Dill Pickles Little Sport Qt. 15c
Relish Spread Little Sport Qt. 25c

TOMATOES REGAL BRAND
Extra Fancy — Whole, Red Ripe Tomatoes, Hand Packed. No. 2 Can 12c

AIDS for FALL HOUSECLEANING
20 MULE TEAM
BORAX Lb. Pkg. 15c
Satina Tablets Pkg. 7c
La France Powder Pkg. 9c
Scouring Powder 2 Cans 9c

RINSO Large Size Pkg. 20c
Small Pkgs., 3 for 25c

GOLD DUST Lge. Pkg. 16c
Washing Powder

Prices Above Good in Indianapolis, Beech Grove and Plummers

Announcing
ANOTHER NEW
REGAL STORE
for West Indianapolis
E. D. HARRIS
1285 Oliver Ave.
Modern and Complete!

BUTTER
We Say It With QUALITY
GOLD BROOK In ¼-Lb. Prints Lb. 31c
HOOSIER GOLD A Pound of 'Golden Goodness' Lb. 33c

delicious young Pork
Fresh Cottage Boston Butts for Roast
Serve With Applesauce Lb. 14c

Swiss Steak Lean, Tender Off the Round Lb. 23c

Pan Sausage Lb. 18c

Wrap with sliced bacon and fry

Armour's Star Bacon ¼-Lb. 17c

Sliced—Fixed flavor. For breakfast with eggs.

Spiced Luncheon Lb. 31c

Baby Haddock FILLETS Lb. 15c

There's a difference in Haddock. These are all meat, no bones or waste—and fresh frozen. We purchased a solid car load that we might serve you delicious fish at this low price.

Lettuce Iceberg 2 Hds. 13c

Crisp, Solid Large Heads

Potatoes No. 1 Mich. 15 Lbs. 15c

Leaf Lettuce 2 Lbs. 9c

Carrots 3 Bchs. 10c

Jonathan Apples 6 Lbs. 25c

Oranges Valencias Doz. 21c

CAMAY Toilet Soap 3 Cakes 14c

SHINOLA Shoe Polish Can 9c

REGAL STORES

MONEY SAVING FOOD DISTRIBUTION

STANDARD GROCERY CO. FOOD STORES