

KNOWING WIFE STOCKS UP FOR SURPRISE GUEST

Canned Goods Are Essential on Emergency Shelf, Is Contention.

Has your husband that habit of telephoning just before he starts for home that he is bringing a guest for dinner?

Here's where your emergency shelf will save you many an anxious moment.

Of course an emergency shelf must be composed chiefly of canned products, the best meats, vegetables, fruits and condiments, since often there isn't time for the dressing up and manipulating that makes cheaper brands appetizing.

If possible, your shelf should contain the makings of a full meal—soup, meat, vegetables, salad and dessert—each article chosen for its compatibility with other foods so that there is no effect of an impromptu hit-or-miss meal.

Keep Menus Handy, Too

It's a good idea to have some emergency menus and recipes where you can put your hand on them, too. This will save many precious minutes and much pondering.

To further the company touch, have on hand a can of shelled nuts, a tin box of marshmallows, a tin of extra fine salad wafers, a bottle of olives, a jar of mayonnaise and a package of long-keeping cheese.

Home-made catsup or chili sauce added to the mayonnaise will make a Russian dressing for head lettuce. Or the nuts and olives can be finely chopped, combined with cheese and made into tiny balls to be served on lettuce leaves if the amount of lettuce is short and must be stretched to go around.

Salad wafers lightly buttered and quickly toasted are particularly acceptable if the portions are small.

Hot Biscuits Suggested

A can of salmon, tuna fish, crab meat, shrimp, boned chicken, ham or corned beef will solve the lunch-eon salad or any one of these can be made into a delicious hot dish.

The fish or chicken will be satisfactory served in a well-seasoned cream sauce on hot split baking powder biscuits. The hot biscuits take but a few minutes to make—if you use the ready-prepared flour or dough.

Canned soups need only to be reheated as they come from the can, or in some cases diluted with milk or water to increase their volume.

Macaroons can be kept almost indefinitely in tightly closed cans and are good with canned fruit or plain custard pudding. Then there are the many varieties of canned puddings and quickly mixed packages of desserts that are delicious and easy to use.

They may cost a few cents more than a home-assembled pudding would but the comforting convenience of having them there ready to open more than justifies their cost.

Canned Goods Are Handy

Everybody knows how many varieties of canned vegetables there are—asparagus tips served on toast with melted butter poured over for luncheon or dinner. This goes especially well with fish salad for lunch. Poached eggs or sliced hard-cooked eggs can be served on the toast with the asparagus if a heartier dish is wanted and a green vegetable or fruit salad is planned.

Peas are good served in a thin cream sauce. String beans, too. Corn is delicious baked like a custard with eggs and milk. Add some pimientos for color and flavor.

Canned spinach carefully seasoned with butter and lemon juice and arranged with a garnish of hard-cooked eggs is a rival to fresh, and some like it better. At least, there is no grit!

Preparing the Pan

Grease your cake pan and line with paraffin paper before you pour the cake mixture in if you want the cake not to stick. Never flour the bottom of the pan, as it makes for a tough crust.

BUEHLER BROS.

42 N. Pennsylvania St. Call RI. 6045 Have your order laid away

100% PURE PORK **LARD 3 LBS. 35c**

100% PURE GROUND **BEEF Lb. 10c**

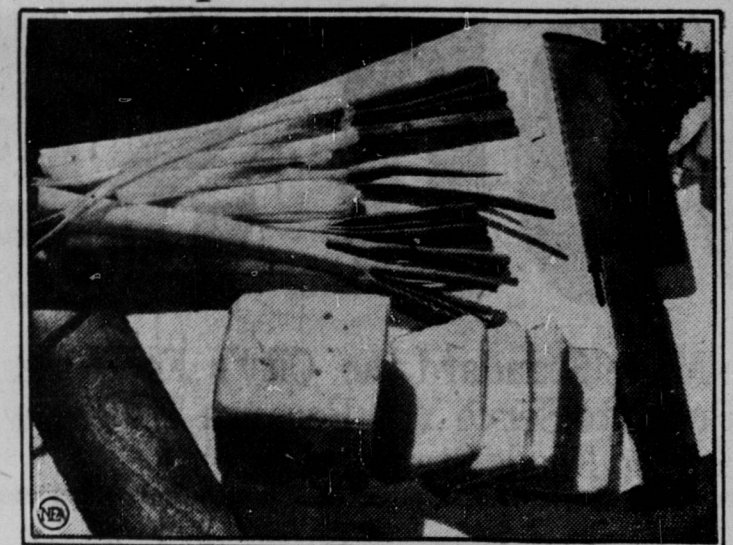
FANCY SHORT RIBS **BEEF Lb. 10c**

SPARE RIBS **12 1/2c Lb.** SWISS STEAK **13 1/2c Lb.**

Veal Chops...lb. 12 1/2c Lamb Breast...lb. 10c Sliced Liver...lb. 12 1/2c Pork Steak...lb. 19 1/2c Pork Sausage...lb. 13 1/2c

NUT OLEO **11 1/2c Lb.** PORK CHOPS **18 1/2c Lb.**

Green Onions Are Source of Important Nutriment



Spring brings the green onion very much into its own—the ideal accompaniment for rich, pungent cheeses like Liederkranz. The onions may accompany the sandwich or be finely chopped and mixed with it.

Variety of Uses Suggested for Tangey Spring Vegetable.

The home-maker must certainly know her onions, for this pungent vegetable stands third among the truck-garden crops of the United States and is of high food value.

New onions come under the head of succulent vegetables. As a source of vitamins and mineral salts they rank with the best of the leafy vegetables. The dry winter onions differ considerably in their food properties, although they are rich in mineral constituents and are a nourishing vegetable. The onion bulb is a mass of thickened leaves, but the tops are thin leaves full of the important nutriment found in such vegetables as spinach, chard and so forth.

Top Furnish Vitamin A

The tops of spring onions, being an excellent source of vitamin A, should be used rather than thrown away. Carefully washed, crisped and sliced, they can be used with other vegetables to give an appetizing tang to the mixture. Minced onion tops combined with cottage cheese is a good combination to serve with fish.

The tender spring onions are much easier to digest than the strong-juiced dry ones and are a good raw food for this reason. When cooked they naturally are less strong-flavored than the winter varieties and therefore delicate and inviting cooked vegetables.

Green onions in a rich cream sauce on toast are the best yet. Cook them with two or three inches of the green top in boiling salted water until tender. Make a rich cream sauce, using a little of the cooking water, and pour over onions arranged on hot toast. If topped with poached eggs, this makes an appetizing main dish for supper or luncheon. Grated cheese added to the sauce increases the protein content. Or sprinkle grated cheese over onions and sauce on toast and put into a hot oven long enough to melt the cheese.

Liederkranz-Onion Sandwich

New onions make good sandwiches, too. Cut the little onions in thin slices and spread evenly on thin slices of buttered bread. Sprinkle lightly with salt, cover with buttered bread, trim off crusts and serve.

Mash a package of Liederkranz with a fork until soft and smooth. Add 2 tablespoons beer and blend to a smooth paste. Fold in 2 table-spoons of finely minced onion, chives or green tops of young onions, and spread on buttered rye bread.

Tomato catsup spread over the cheese mixture or plain cheese

without onion is a satisfying sandwich, too. Garnish these with stuffed olives.

Serve these sandwiches some noon when the whole family is at home for luncheon. Begin with a clear tomato bouillon and finish with rhubarb tarts.

Beating in the Air

In making a cake beat the whites of your eggs stiff and then beat again with part of the sugar. This meringue effect insures a lighter cake of more even texture.

STEIN'S MARKET
3338-02 N. Capitol—TA-6009—TA-6004

COFFEE Maxwell House Lb. 25c
Chipso or Oxydol Lb. 18c
CRISCO 3 Lb. 50c
SUGAR Quaker in Carton Lb. 27c
Sliced Pineapple or Peas 2 Large Cans 29c
Del Monte Peas 2 Cans 25c
CLIMALENE 3 Pkgs. 17c

Special on Wonder Crackers and Cookies Baked Fresh in Indianapolis Daily
Wonder Munchies...lb. 20c
Soda Crackers—Wonder, lb. 17c
Butter Cookies—Wonder, lb. 17c
Vanilla Wafers—Wonder, 2 Pkgs. 29c

BEER
Circle City — Per Case \$1.35
Lieber Lager — \$1.59
Patrick Henry —

Kamm — \$1.69
Berghoff —
Cooks and Sterling — Beer or Ale

Fancy Fruits and Vegetables
NEW POTATOES 7 Lb. 25c
ORANGES California—2 doz. 29c
Winesap Apples 7 Lb. 25c
New Peas—Green Beans—Berries—Cauliflower — Broccoli—Asparagus at special sale prices.

SWIFT'S SELECT MEATS
Chuck Roast Lb. 17c
Shoulder Lb. 21c
Baby Beef Steak Lb. 25c
Fresh Ground Beef 2 Lbs. 27c
Hilgemeier's Pure Pork Lard 2 Lbs. 25c
Loin Lamb Roast Lb. 22c
Loin Lamb Chops Lb. 27c
Veal Shoulder Lb. 19c
Veal Chops, rib Lb. 27c
Brookfield Butter Lb. 31c
Hilgemeier's Sliced Bacon Lb. 30c

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FOR TOMORROW—SATURDAY, APRIL 25th
932-934 S. MERIDIAN ST.

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3-Pc. Kitchen Set \$1.79

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NATURE'S FINEST CORN CROP • WHILE IT LASTS

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THE FINEST CORN CROP

FINEST CORN CROP in many a year was 1935's. And pick of the season's rich crop—young, tender, milky corn—is our famed Country Club Country Gentleman. Picked at peak freshness and packed right at the fields. AND NOW THIS IS THE LAST of it. It's top quality, tested and approved by our Food Foundation and pronounced "perfect." You'll agree it's perfect too, when you taste the cornfield flavor.

3 No. 2 Cans 25c

GOLD MEDAL NAVY BEANS

CORN FLAKES

PORK & BEANS

CHERRIES

COFFEE

FLOUR

BUTTER

FLOUR 24-lb. bag **93c**

Choice Hand Picked 10 lbs. **27c**

Country Club 2 large pkgs. **19c**

Country Club 4 cans **17c**

Avondale 3 No. 2 cans **25c**

Red Sour Pitted 3 No. 2 cans **25c**

JEWEL HOT-DATED 3-pound bag 45c **15c**

Miller's Special 24-lb. bag **59c**

COUNTRY CLUB 1/4-lb. prints 31c roll lb. **30c**

GET THE TOP LAYER FROM CALIFORNIA'S PEACH BOWL!

Country Club

Halves or Slices 2 No. 2 1/2 cans **29c**

Selecting the best fruit that comes off the trees is our business! Where the best fruit grows—in California's celebrated Peach Bowl—that's where the majority of our peaches are grown. They are canned on the spot, in rich syrup, so that their fine-mellow flavor is "held fast" for your enjoyment. These are fine, fully developed peaches that impart a tempting flavor to your favorite recipes. Try them spiced in pies, tarts, cakes, mousses, salads, and ice creams. Every one will prove a separate treat with

Country Club Peaches!

WESTINGHOUSE LAMPS

30-60 Watt Each **10c**

MAZDA 25-40-60 Watt, each **15c**

PALMOLIVE SOAP

3 bars **14c**

Supersuds small pkg. **9c**

large pkg. **17c**

\$1 Nail Brush with 2 tops small or 1 lge, and 10c

Crystal White Soap

5 bars **17c**

FRESH FRUITS AND VEGETABLES

BANANAS 4 Lbs. **17c**

ORANGES Extra Large Size Florida Seedless Valencias doz. **29c**

FRESH PEAS Well Filled Pods Lb. **10c**

Apples Fancy Western Box Winesap Lb. 5c

Pineapples Fresh, Ripe each **15c**

White Onions New Texas Lb. 5c

NEW POTATOES Large Size No. 1 Red Triumphs 4 lbs. **19c**

Cabbage New, Solid Florida Lb. 4c

Cauliflower Snow-White Heads each **17c**

Tomatoes Fancy Red-Ripe Lb. **15c**

Controlled Quality Beef Is Inspected, Selected and Protected

BEEF Chuck Roast Lb. **19c**

Round Steak Lb. 33c

Loin Steak Lb. 33c

Boiling Beef Lb. 15c

Ground Beef 2 lbs. 29c

LUNCHEON MEATS Armour's Assorted Minced Luncheon, Lb. 20c **25c**

Smoked Cottage Butts Lb. 35c

Haddock Genuine Lb. 17c

Dressed Perch Lb. 17c

BACON Armour's Star 1/2-lb. Cello Wrapped **17 1/2c**

KROGER STORES & PIGGLY WIGGLY