

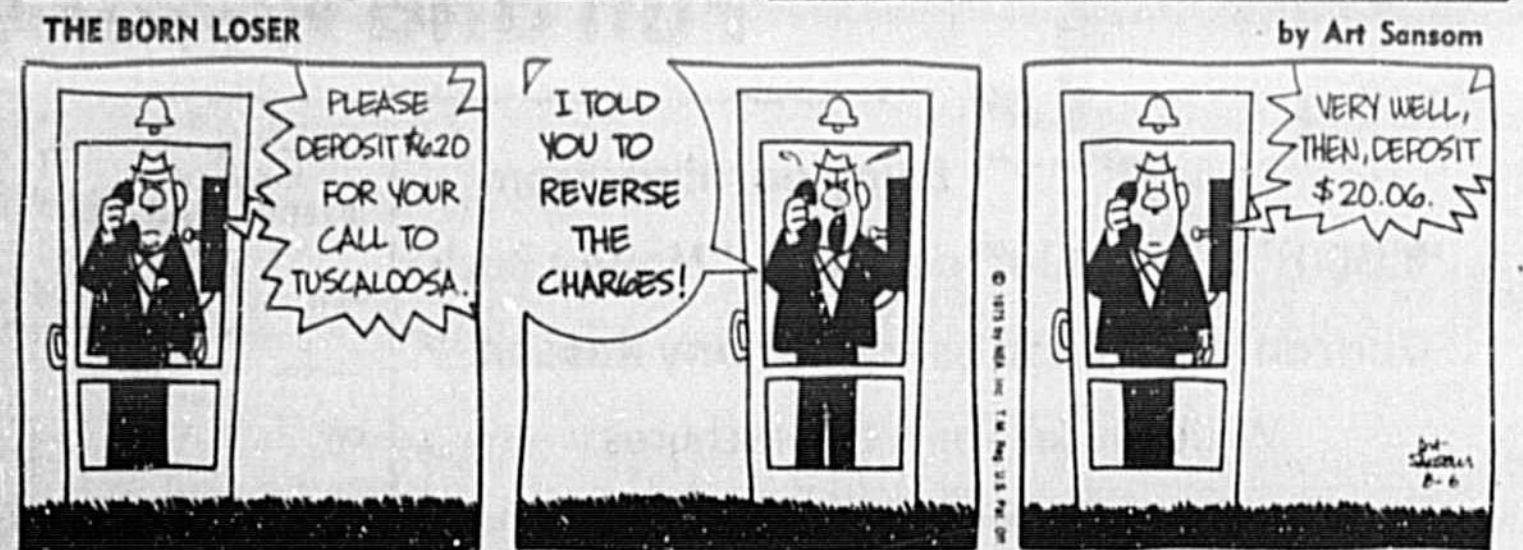
BEEBLE BAILEY



Mort Walker



by Dave Graue



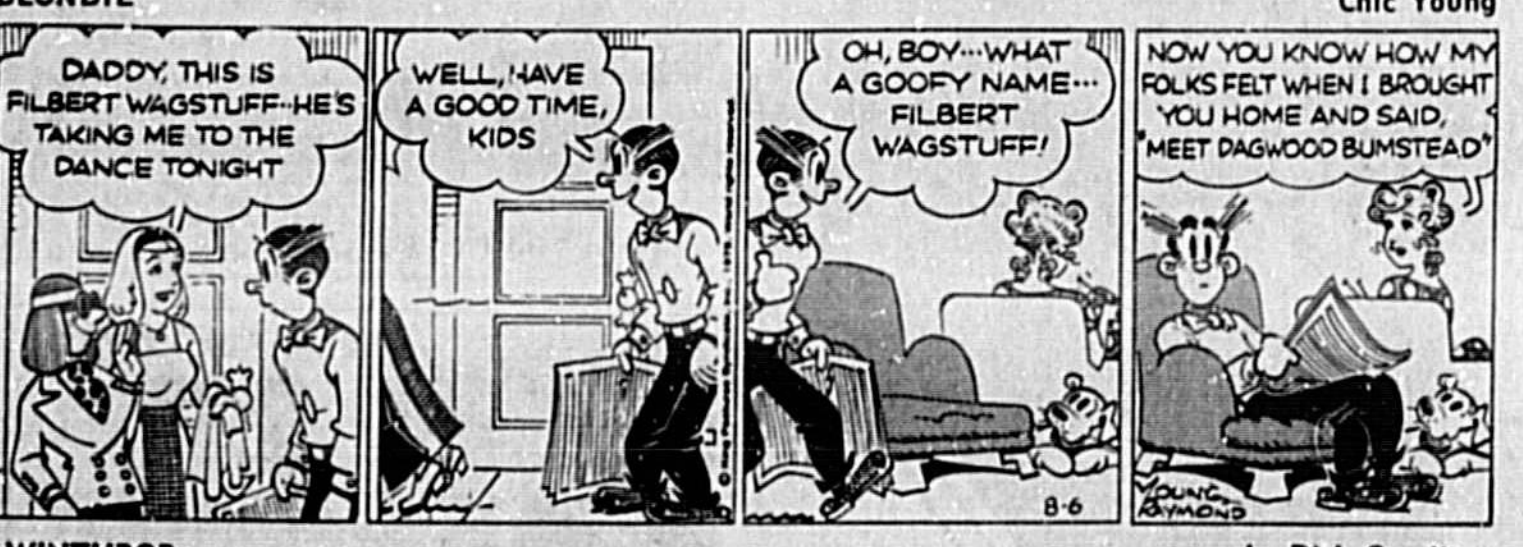
by Art Sanson



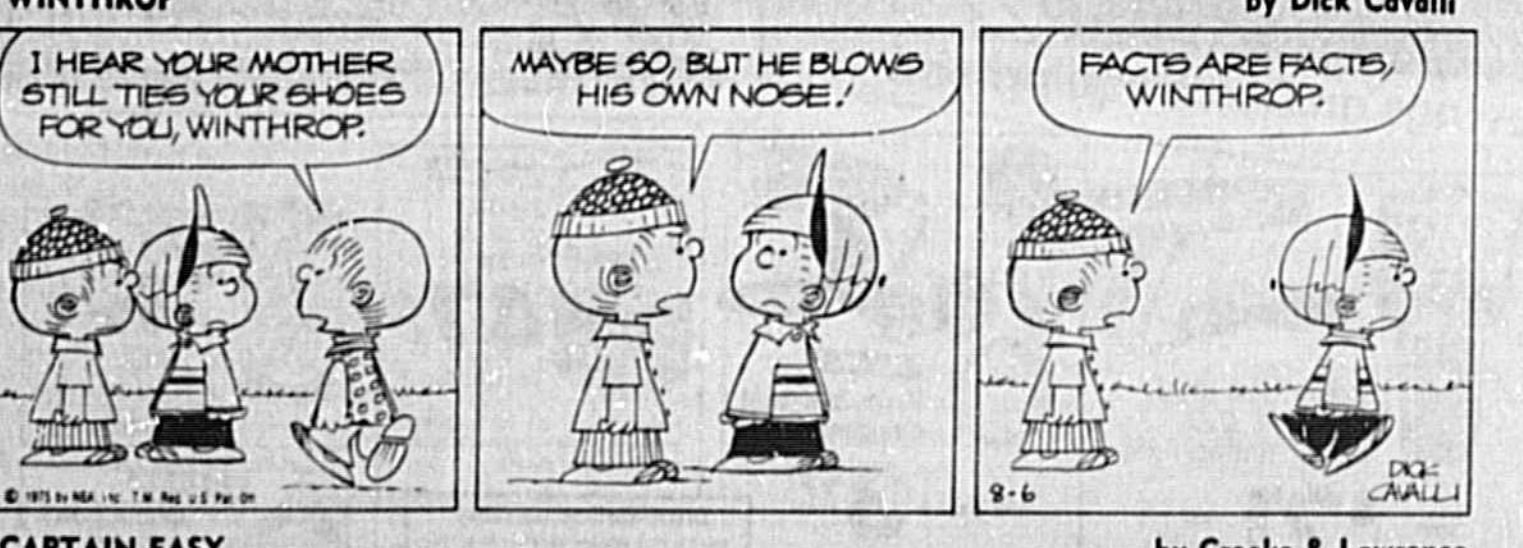
by Lorry Lewis



by Heimdohl & Steffel



Chic Young



by Dick Cavalli



by Crooks & Lawrence



by Bob Thaves

WIN AT BRIDGE

By OSWALD and JAMES JACOBY

Bridge score table showing North and South hands and tricks.

By Oswald & James Jacoby

South can squeeze him, but he must go through the preliminary of rectifying the count.

CARNIVAL

by Dick Turner



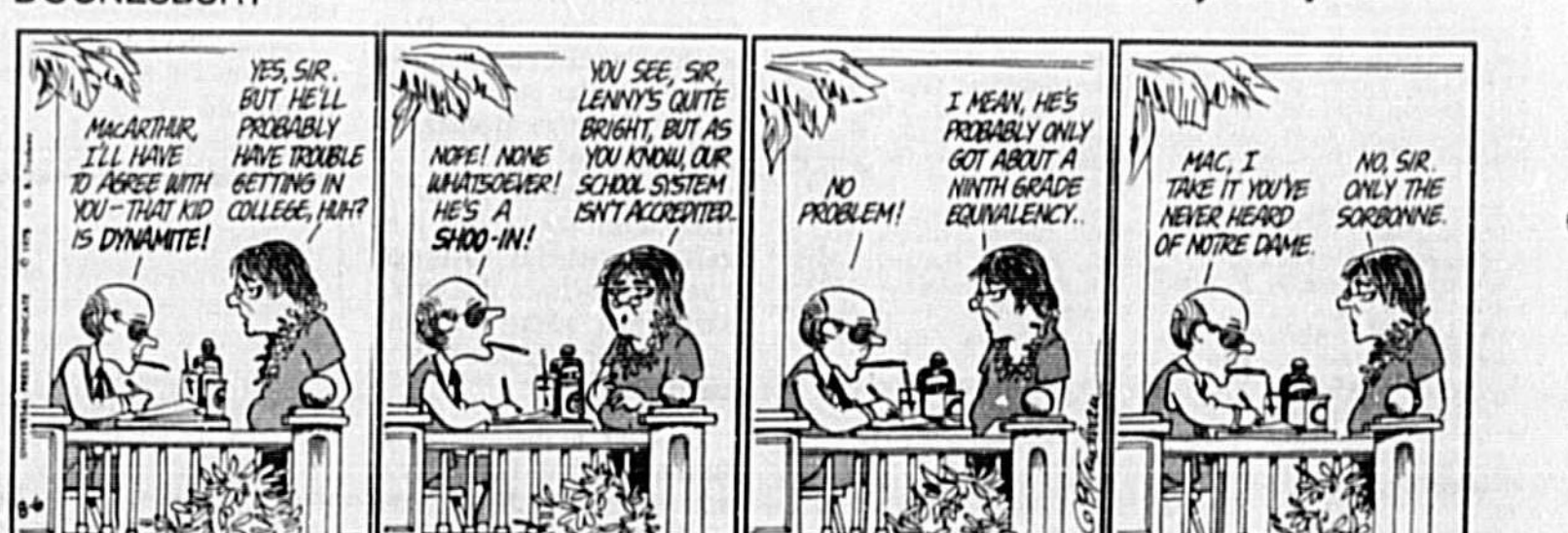
"Trouble is, Mom, whenever Dexter's around Dad it seems all his good points are hidden behind his guitar!"



By Roger Rober

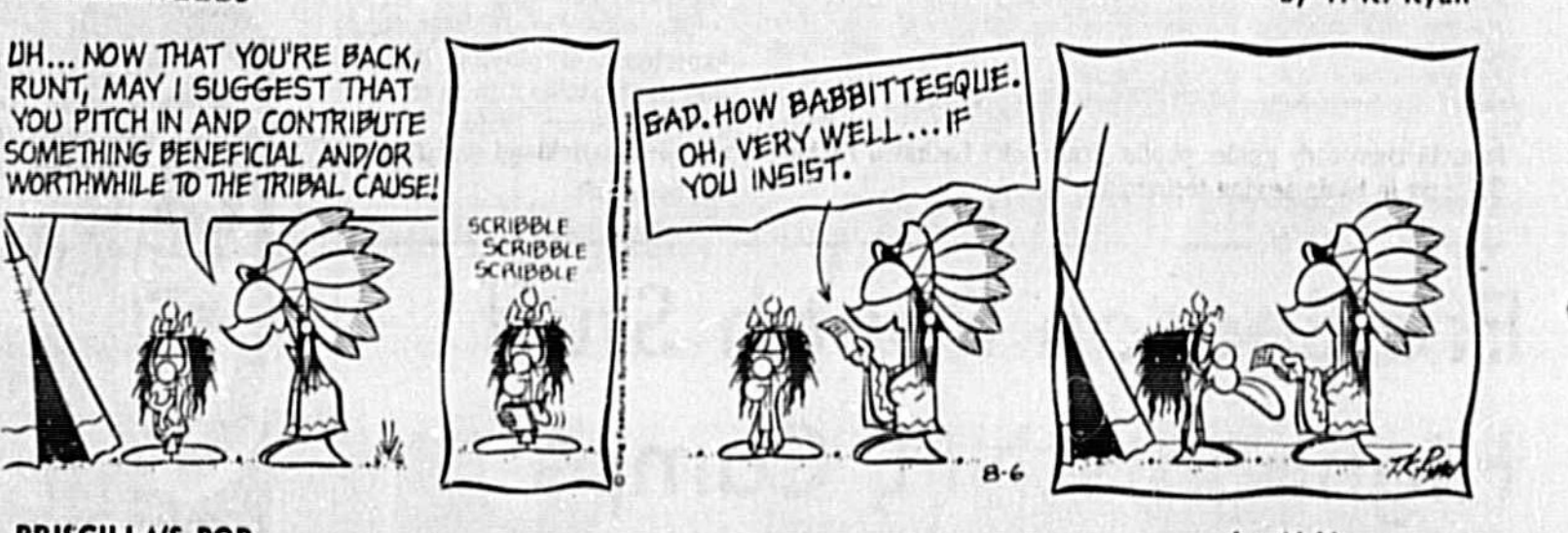
DOONESBURY

by Garry Trudeau



TUMBLEWEEDS

by T. K. Ryan



PRISCILLA'S POP

by Al Vermeer



ARCHIE

by Bob Montana



EK & MEEK

by Howie Schneider



SHORT RIBS

by Frank Hill



Sew-In: Kids Learn By Doing

By JEAN PATTESON... The kids think it's fun; their teacher thinks it's educational.



Pamela Dunwoody guides pupils (from left) Lashawn Richardson, Felicia Strickland and Tonya Barrows in basic sewing techniques.

Kids Say Parents Unjust

DEAR ABBY: We are supposed to be living under a democratic system, right? Well, what kind of justice is there when the mother and father of a family can do anything they want including things they tell their kids they can't do...

Hastings Couple Celebrates Fifty Wedded Years



Mr. and Mrs. L.D. Hastings cut cake in celebration of their 50th wedding anniversary.

A reception honoring Mr. and Mrs. L. D. Hastings on their 50th wedding anniversary was held Sunday at the Lake Reservoir home of Miss Mabel Chapman with Mrs. E. L. Drebert as co-hostess.

Advertisement for Princess Margaret Beauty Salon, Grand Opening Specials: Frosting Reg. \$35.00 \$10.00, Shampoo & Set Reg. \$3.00 \$2.50, Haircut Reg. \$2.00 \$1.50. Includes phone number 322-9472.

WOMEN

Americans Are Geared Up For Entertainment

Over five million parties a day are given in the U. S. with a total number of "entertaining" occasions of 163 million per month.

Advertisement for Princess Margaret Beauty Salon, Grand Opening Specials: Frosting Reg. \$35.00 \$10.00, Shampoo & Set Reg. \$3.00 \$2.50, Haircut Reg. \$2.00 \$1.50. Includes phone number 322-9472.

Advertisement for Malone Glamourpedic Intoductory Sale: SALE PRICE \$59.95. Includes address 1409 W. 25th St., Sanford, FL.

Advertisement for Melodee Skating Rink: You're Never Too Old --SAYS ZINN BECK Skating Is Fun. Includes Summer Schedule and Coupon for Saturday Matinee.

Blueberries Provide Variety Of Ideas For Sweet Treats

The Herald Services
 For thousands of years blueberries have been a favorite fruit. Considered one of the most distributed of fruits, this special berry is eaten by those in the tropics and the tundra. Many still gather their blueberries wild, but thanks to a New Jersey woman's interest in the early 1900s, more varieties of blueberries were developed and now specially bred blueberries keep fans munching away year round. Fresh blueberries are good eaten - out - of - hand or cooked in jams, citrus marmalades or as mincefruit for relishes and pies. Quick freeze fresh blueberries now for use throughout winter months.

BLUEBERRY RHUBARB JAM
 3 cups rhubarb cut into 1-inch pieces
 3 cups fresh blueberries, rinsed and drained
 5 cups sugar
 2 packages (3 ounces each) raspberry jelly
 Juice from 1/2 lemon

Mix rhubarb and blueberries (frozen blueberries may be used) with sugar and lemon juice and let stand in refrigerator overnight. Following day bring mixture to a boil over low heat and cook for 12 minutes. Remove from heat and stir in jelly. Chill before serving. Ladle into sterilized jelly glasses and pour a 1/4-inch deep layer of melted paraffin over tops. Makes about 10 glasses.

BLUEBERRY CITRUS MARMALADE
 2 navel oranges
 2 lemons
 2 green apples, peeled, cored and chopped
 1/2 cup water
 3 cups crushed fresh blueberries
 5 cups sugar
 1 bottle (6 ounces) liquid fruit pectin
 With a sharp knife thinly slice off colored part of orange and lemon peel. Cut peel into thin shreds and place in a large saucepan. Add apples and water. Cover and simmer 10 minutes, stirring occasionally. Slice away white membrane and seeds of oranges and lemons and chop pulp. Add fruit pulp and blueberries (frozen blueberries may be used) to saucepan. Cover and simmer 12 minutes. Stir in sugar. Bring mixture to a full rolling boil. Boil hard for 1 minute. Stir in fruit pectin. Remove from heat and skim foam. Ladle mixture into sterilized 1/2 pint jars. Pour 1/4-inch deep layer of melted paraffin over tops. Store in a cool, dry, dark place. Makes 7 1/2 pint jars.

BLUEBERRY MINCEMEAT
 1/2 cup water
 1 tablespoon lemon juice
 1 beef bouillon cube
 3 green apples, unpeeled, cored and finely chopped
 1 pint fresh blueberries, rinsed and drained
 2 medium zucchini squash, trimmed and finely chopped
 2 tablespoons finely chopped orange peel
 1/2 cup sugar
 1/2 teaspoon cinnamon

(Note: Use as a relish for meats or poultry, or as a filling for pie. Two cups of the mincemeat is enough for one 8-inch double crust pie. Bake pie as usual for mincemeat pie, serving warm or cold. This mixture cannot be frozen, since freezing would break down the jelling action of the gelatin. Keeps easily two months in the refrigerator.)



Sprouts Break Menu Monotony

The Herald Services
 Everyone wants some variety in his foods. Too often changes in menu get lost in the shuffle of busy schedules or through reluctance of family members to sample new dishes. The saying, "Try it, you'll like it," may not always hold true but it often opens new eating horizons for the more venturesome. Brussels sprouts fans will want to share a great menu asset — Brussels sprouts in an egg cream sauce — as the next cooking venture.

BRUSSELS SPROUTS IN EGG CREAM SAUCE
 3 packages (10 ounces each) frozen Brussels sprouts
 1/4 cup butter or margarine
 3 tablespoons flour
 2 cups milk
 1 egg, slightly beaten
 1/2 teaspoon salt
 1/2 teaspoon parsley flakes
 1/2 teaspoon nutmeg
 1 hard-cooked egg, sliced



Peanut butter panocha is version of colonial favorite.

Try Peanut Butter Candy

The Herald Services
 Candy as we know it was a rare treat for American colonists. Sugar was scarce and very expensive. But when they did satisfy their sweet tooth, a favorite was panocha. It was a fudge-like treat with a brown-sugary texture. Antique cookbooks include recipes of four different types of panocha and reflected what ingredients were available. Here is a panocha based on an old Vermont recipe. The 18th century version used local maple sugar and butternuts. Updated version uses light brown sugar and crunchy peanut butter for that same melt-in-the-mouth goodness the colonials enjoyed.

PEANUT BUTTER PANOCHA
 3 cups firmly packed light brown sugar (1 pound)
 1/4 teaspoon salt
 1/2 cup milk
 1 cup crunchy peanut butter
 2 teaspoons vanilla
 1/4 cup chopped salted peanuts

In a large saucepan combine brown sugar, salt and milk. Cook at a boil without stirring until a candy thermometer registers soft ball or 238-degrees or until a small amount of syrup dropped into cold water forms a soft ball. Remove from heat and stir in peanut butter and vanilla. Stir until mixture is well blended. Pour mixture into a buttered 8-inch square pan. Sprinkle top with peanuts. Let stand at room temperature until mixture hardens. With a sharp knife cut panocha into small squares. Wrap each square in plastic wrap and store until ready to serve. Makes one pan — 8 inches square.



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NOTICE! PRICES IN THIS AD GOOD
 Thurs., Aug. 7 thru Aug. 9th

GREEN GIANT CREAM STYLE OR NIBLETS CORN
 2 10-oz. PKGS. **89¢**

RICH'S COFFEE RICH
 4 16-oz. CTNS. **\$1.00**

OIL SOUTH BLACKBERRY, PEACH OR APPLE COBLERS
 2 LB. PKG. **\$1.29**

DOWNYFLAKE FRENCH TOAST
 9 1/2-oz. PKG. **39¢**

MAZOLA CORN OIL MARGARINE
 1-LB. PKG. (QTRS.) **75¢**

SUPERBRAND (TWO 8-oz. CUPS) MARGARINE
 2 1-LB. PKGS. **\$1.00**

FRESH PEACHES
 3 LBS. **\$1.29**

SIZE 12 CANTALOUPE
 2 FOR **\$1.29**

VINE RIPE TOMATOES
 4 LBS. **\$1.49**

JUMBO Honeydews
 EACH **99¢**

U. S. No. 1 VENT VU WHITE POTATOES
 10 POUND BAG **\$1.29**

CABBAGE (NO HEAD OVER 2 1/2)
 10 LB. **10¢**

WHITE SEEDLESS GRAPES
 2 LBS. **\$1.29**

VALUE FOR YOUR MONEY ALL FLAVORS THRIFTY MAID ICE MILK
 HALF GALLON **59¢**

BANQUET ALL VARIETIES BUFFET SUPPERS
 2 LB. PKG. **\$1.19**

FOX DE LUXE CHEESE, HAMBURGER OR SAUSAGE PIZZA
 14-oz. PKG. **69¢**

FROZEN SHOESTRING POTATOES
 4 1/2-LB. BAG **89¢**

ALL VARIETIES MORTON CREAM PIES
 16-oz. PKG. **59¢**

ASTOR BROCCOLI SPEARS OR BRUSSELS SPROUTS
 10-oz. PKGS. **3 \$1**

PRICES GOOD IN THESE COUNTIES

ORANGE, SEMINOLE, OSCEOLA, LAKE, CITRUS, SUMTER, CHARLOTTE, BREVARD, LEE, MARION AND COLLIER (NOTE . . . NOT GOOD IN VOLUSIA COUNTY)

USDA CHOICE W-D BRAND HEAVY WESTERN FEDERALLY INSPECTED NATURALLY AGED BEEF BEEF BOTTOM ROUND ROAST
\$1.29 LB.

USDA CHOICE W-D BRAND HEAVY WESTERN FEDERALLY INSPECTED NATURALLY AGED BEEF BONELESS BEEF SIRLOIN TIP ROAST
\$1.49 LB.

USDA CHOICE W-D BRAND HEAVY WESTERN FEDERALLY INSPECTED NATURALLY AGED BEEF BONELESS BEEF CHUCK ROAST
\$1.39 LB.

USDA Grade 'A' Fresh Fryer Split Breast or Round Roast
 Thighs **89¢** LB.
 Quarters **69¢** LB.
 Cooked Ham **\$2.29** 12-oz. PKG.
 Salami **89¢** 8-oz. PKG.

W-D Brand All Meat Regular, Thick or Beef Bologna **\$1.19** LB.
 W-D Brand All Meat Regular or Beef Franks **89¢** 12-oz. PKG.
 W-D Brand (In the Paper) Stick Br'n'schweiger **89¢** LB.
 Capeland Rolled Bag Hot or Mild Sausage **\$1.39** 8-oz. PKG.

Quality Meats All Meat Regular or Beef Bologna **79¢** 8-oz. PKG.
 Hygrade Bull Pork Franks **\$1.39** LB.
 Woody's Sharp or Port Wine (SHIP ONE & GET ONE FREE) Cheese Spread **\$1.05** 8-oz. JAR.
 Sunnyland Smoked Sausage **\$2.19** 22-oz. SIZE

USDA CHOICE W-D BRAND HEAVY WESTERN FEDERALLY INSPECTED NATURALLY AGED BEEF Boneless Beef Loin (In Cry-O-Vac) 16 to 20 lb. Average
 Whole N. Y. Strips **\$2.89** LB.
 Whole Tenderloins **\$2.99** LB.
 Whole Sirloin Tip **\$1.39** LB.
 Strip Steaks **\$9.99** EIGHT 8-oz. AVG.
 Delmonico Steaks **\$10.99** EIGHT 8-oz. AVG.
 Whole Chuck Roll **\$1.29** LB.

USDA Choice W-D Brand Heavy Western Federal Insps. Naturally Aged Beef
 W-D BRAND USDA CHOICE FILL YOUR FREEZER SALE!
89¢ 160 TO 180 LBS. AVG.
 CUSTOM CUT INTO:
 DELMONICO STEAKS RIB STEAKS CHUCK STEAKS RIB ROAST
 BRISKET GROUND BEEF BONES AND FAT
 CHUCK ROAST SHORT RIBS STEW MEAT PLATE STEW
 W-D BRAND USDA CHOICE HIND-QUARTERS
\$1.29 150 TO 170 LBS. AVG.
 CUSTOM CUT INTO:
 ROUND STEAK OR ROAST TOP AND BOTTOM SIRLOIN TIP STEAK OR ROAST RUMP ROAST OR STEAKS
 CUBED STEAKS BONELESS STEW GROUND BEEF PORTERHOUSE STEAKS T-BONE STEAKS NEW YORK STRIP STEAKS TENDERLOIN STEAKS BONES AND FAT

SWIFT PREMIUM ALL WHITE TURKEY ROAST
 2-LB. BOX **\$3.49**

CRACKIN' GOOD (12-oz. CAN) BISCUITS
 2 15-CT. CANS **49¢**

SUPERBRAND INDIVIDUALLY WRAPPED SLICED CHEESE
 12-oz. PKG. **99¢**

PHILADELPHIA BRAND CREAM CHEESE
 2 8-oz. PKG. **99¢**

SUPERBRAND WISCONSIN MILD DAISY CHEESE
 LB. **\$1.39**

W-D BRAND HANDI-PAK PURE GROUND BEEF
 WHEN YOU PURCHASE 5-LBS. OR MORE
79¢ LB.
 W-D Brand Pure Handi Pak Beef GROUND ROUND **\$1.39**
 W-D Brand Pure Handi Pak Beef GROUND CHUCK **\$1.29**

USDA CHOICE W-D BRAND HEAVY WESTERN FEDERALLY INSPECTED NATURALLY AGED BEEF BEEF E-Z CARVE 3rd, 4th & 5th RIB RIB ROAST
\$1.59 LB.
 Beef Rib Small End Boneless DELMONICO STEAK **\$2.99**
 Beef Boneless RIB EYE STEAKS **\$3.99**
 Beef Whole or Half Boneless RIB EYE ROAST **\$3.19**

WESTERN CORN FED 1/4 PORK LOIN ASSORTED PORK CHOPS
\$1.39 LB.
 Fresh Meaty Pork (3 lb. Average) SPARERIBS **\$1.49**

SUPERBRAND REGULAR OR STA FIT LOW FAT COTTAGE CHEESE
59¢ 1-LB. CUP
 Superbrand Sour Cream **59¢**
 Superbrand Regular or Sta Fit Low Fat Cottage Cheese **99¢**

Chowder, Pound Cake Make Light Supper Popular Meal

By CECILY BROWNSTONE
Associated Press Food Editor
LIGHT SUPPER
Fish-Vegetable Chowder
Bread Tray
Fruit Mini-Pound Cake
MINI-POUND CAKE
Sour cream version popular in North Carolina
1 1/4 cups sifted flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon mace
1/2 cup butter or margarine

1 1/2 cups sugar
1/2 teaspoon grated lemon rind
1/2 teaspoon vanilla
3 eggs, separated
1/2 cup commercial sour cream
Sift together the flour, baking soda, salt, nutmeg and mace. Cream butter, 1 cup of the sugar, lemon rind and vanilla; beat in egg yolks, then sour cream. Fold in flour mixture. Beat egg whites until stiff; gradually beat in remaining sugar until very stiff; fold into batter. Turn into a greased and floured 6-cup fluted tube (bundt-style) pan. Bake in a preheated 325-degree oven until a cake tester inserted in center comes out clean — about 1 hour. Loosen edges and around tube; turn out on a wire rack to cool.



COMPANY SUPPER
Chilled Veal with Tuna Sauce
Salad Bowl Crusty Bread
Mock Cheese Cake
MOCK CHEESE CAKE
From the 1950s and worth re-

viving.
2 tablespoons butter or margarine
1/2 cup fine zwieback crumbs
1/4 cup finely chopped walnuts
1 tablespoon sugar

4 eggs, separated
14-ounce can condensed milk
1 teaspoon grated lemon or lime rind
1/3rd cup lemon or lime juice
Melt butter; off heat stir in crumbs, nuts and sugar. Beat together yolks, condensed milk, lemon rind and lemon juice until blended. Beat whites until stiff; fold into lemon mixture. Pat half of crumb mixture into an 8 by 8 by 2 inch baking dish. Pour in lemon mixture.

Sprinkle with remaining crumb mixture. Bake in a preheated 325-degree oven 30 minutes; let stand in oven with heat turned off and door closed for 1 hour. At its fluffiest and highest serve warm soon after this; but also delicious when chilled, although it sinks as it cools. Makes 8 servings.

Antipasto Lunch Can Be Thrifty For Budget-Minded

By CECILY BROWNSTONE
Associated Press Food Editor
Omar Khayyam thought that a jug of wine, a loaf of bread and a favorite companion was paradise now. At this season of the year we think that a pitcher of iced tea, a loaf of bread and half a dozen good friends is pleasure enough. With these at hand one can enjoy offering a platter of antipasto for a summer noontime meal. Antipasto is easy to assemble and can be thrifty or luxurious.

Because it is usually composed of meat, fish, eggs, cheese and vegetables, there's great latitude. Meat first. The choice can be the thriftest of cold cuts instead of the traditional but more expensive Genoa salami or prosciutto. A group of U. S. Dept. of Agriculture staff members who recently made a survey of ready-to-eat meats in New York found that the most economical ones were "chubs" (chunks) of unsliced bologna

and liverwurst, often priced between 79 and 99 cents per pound. The fish served with antipasto is usually canned anchovies or sardines or both. If there's a fisherman in the family who smokes his catch, there's no reason why it can't substitute for the canned fish. Hard-cooked eggs, cut in quarters, often appear with antipasto. But the eggs can play a more attractive and filling role on a thrifty platter if you have

them, mash the yolks with a little mayonnaise, mustard and lemon and pile the mixture back into the egg-white cavities. For cheese, choose a semisoft mild variety. Mild cheddar, for example, costs less than sharp or extra-sharp cheddar. For a vegetable you can choose carrots from your market or garden and serve them raw or cooked and marinated in French dressing. Cooked snap beans and cooked celery also

take to the marinade treatment. Cherry tomatoes or regular ones are good to serve with other vegetables. Ripe or green olives, though traditional, may be omitted. The loaf of bread? Whether home-baked or bought, it should be a crusty variety. With it you might offer crunchy bread sticks that also may be baked at home or bought. And now to that pitcher of tea. Brew it by your favorite method for serving it.

SATURDAY REFRESHER
Sherry Cheese Spread
Crackers Pita Bar Cookies
Heverage
SHERRY CHEESE SPREAD
It's a good keeper.
8 ounces cheddar cheese, grated
1-3rd cup pimiento-stuffed green olives, chopped medium fine
1/2 cup walnuts, chopped fine
1/2 cup mayonnaise
3 tablespoons medium or dry sherry

With a wooden spoon, thoroughly beat together all the ingredients. Makes about 2 cups.
SUNDAY SUPPER
Assorted Cold Meat
Potato Salad
PICKLED MUSHROOMS
Peach Melba
PICKLED MUSHROOMS
Takes the place of a relish.
1-3rd cup sugar
1-3rd cup red wine vinegar
1 teaspoon salt
1 teaspoon white mixed pickling spices
Bay leaf

Two 4 1/2-ounce jars whole mushrooms in their own juice, drained
Small onion, thinly sliced and separated into rings
In a small saucepan bring sugar, vinegar, salt, mixed spices and bay leaf to a boil, stirring until sugar dissolves. Remove from heat. Add mushrooms and onion. Turn into a jar; cover tightly and chill overnight to allow flavors to blend. Drain before serving.



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NOTICE! PRICES IN THIS AD GOOD THURS., AUG. 7 thru AUG. 9

BONUS PACK AIM TOOTH PASTE
8-oz. TUBE **99c**

NOXZEMA SKIN CREAM
6-oz. JAR **\$1.29**

SCHICK CHROME INJECTOR BLADES
4-CT. PKG. **89c**

CLAIROL BALSAM HAIR COLOR KIT
PKG. **\$1.69**

CLAIROL HERRAL ESSENCE BODY POWDER
4-oz. SIZE **79c**

ARRID XX ANTIPERSPIRANT
6-oz. CAN **77c**

SUAVE SHAMPOO
16-oz. SIZE **66c**

MIX OR MATCH THRIFTY MAID 16-oz. CANS GREEN LIMA BEANS 16-oz. CANS CREAM STYLE CORN 16-oz. CANS WHOLE KERNEL CORN 3 FOR \$1	MIX OR MATCH THRIFTY MAID 16-oz. CANS PEARS 16-oz. CANS STEMS & PIECES MUSHROOMS 16-oz. CANS CUT BEANS 3 FOR \$1	MIX OR MATCH THRIFTY MAID 16-oz. CANS APPLE SAUCE 16-oz. CANS TOMATO CATSUP 16-oz. CANS MEDIUM PEAS 4 FOR \$1
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Deep South Hamburger 28-oz. JARS \$1.00	Cat Food 7 6 1/2-oz. CANS \$1.00	Foil 25-5/8" ROLLS \$1.00
Paper Plates 150-CT. PKG. \$1.29	Spaghetti 2 15-oz. CANS 88c	Muffin Mix 4 8 1/2-oz. PKGS. 88c
Lemon Juice 32-oz. BOTTLE 69c	Dog Food 15-oz. CANS \$1.00	Tea Mix 24-oz. PKG. \$1.39
Dog Ration 25-LB. BAG \$3.49	Creamer 16-oz. JAR 89c	Softener GALLON JUG 99c

THRIFTY MAID TOMATOES Limit 5 with \$5.00 or more purchase excluding cigarettes. 5 16-oz. CANS \$1	MAXWELL HOUSE COFFEE Limit 1 with \$5.00 or more purchase excluding cigarettes. 79c 1-LB. CAN
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MIX OR MATCH THRIFTY MAID 15-oz. CANS BLACKEYE PEAS 15-oz. CANS SPAGHETTI 16-oz. CANS SLICED BEETS 5 FOR \$1	MIX OR MATCH THRIFTY MAID VEGETABLE, MUSHROOM, CHICKEN & RICE, TOMATO OR CHICKEN NOODLE SOUPS 6 10 1/2-oz. CANS \$1	DEEP SOUTH MAYONNAISE 32-oz. JAR 79c	ARROW BLEACH GAL. JUG 49c
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FRENCH AVE. & 25th ST. SANFORD 419 E. FIRST ST.

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PRICES GOOD IN THESE COUNTIES
ORANGE, SEMINOLE, OSCEOLA, LAKE, CITRUS, SUMTER, CHARLOTTE, BREVARD, LEE, MARION AND COLLIER (NOTE . . . NOT GOOD IN VOLUSIA COUNTY)



MIX OR MATCH THRIFTY MAID 16-oz. CANS LARGE PEAS 24-oz. CANS VIENNA SAUSAGE 16-oz. CANS MIXED VEGETABLES 4 FOR \$1	MIX OR MATCH THRIFTY MAID 16-oz. CANS SAUERKRAUT 15-oz. CANS NORTHERN BEANS 16-oz. CANS SPINACH 4 FOR \$1	MIX OR MATCH THRIFTY MAID 16-oz. CANS PORK & BEANS 16-oz. CANS WHOLE OR SLICED WHITE POTATOES 3-oz. CANS POTTED MEAT 5 FOR \$1
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Beef Stew 24-oz. CAN 69c	Saltines 2 1-LB. PKGS. \$1.00	Pretzels 3 7-oz. PKGS. \$1.00
Tea Bags 100-CT. PKG. \$1.19	Detergent 30-oz. BTL. \$1.19	Dog Chow 25-LB. BAG \$5.69
Sauce 2 18-oz. BTL. 88c	Modess 24-CT. PKG. \$1.39	Coffee 6-oz. JAR \$1.44
Drinks 2 46-oz. CANS 88c	Modess 12-CT. PKG. 73c	Coffee 16-oz. CAN \$1.12

ASTOR SHORTENING Limit 1 with \$5.00 or more purchase excluding cigarettes. 3 L.B. CAN 99c	VALUE FOR YOUR MONEY PINEBREEZE GRADE "A" MEDIUM EGGS 2 DOZ. \$1
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CRACKIN' GOOD BIG 60 DUPLEX 24-oz. PKG.	1000 ISLAND OR FRENCH KRAFT DRESSING 16-oz. BTL. 69c	LIQUID LILAC DETERGENT 32-oz. BTL. 88c	THRIFTY MAID CORNED BEEF 12-oz. CAN 99c
BIG 60 ASSORTMENT 24-oz. PKG.			
BIG 60 LEMON 24-oz. PKG.			
BIG 60 VANILLA FUDGE PKG. 88c			

419 E. FIRST ST. SANFORD FRENCH AVE. & 25th ST.

