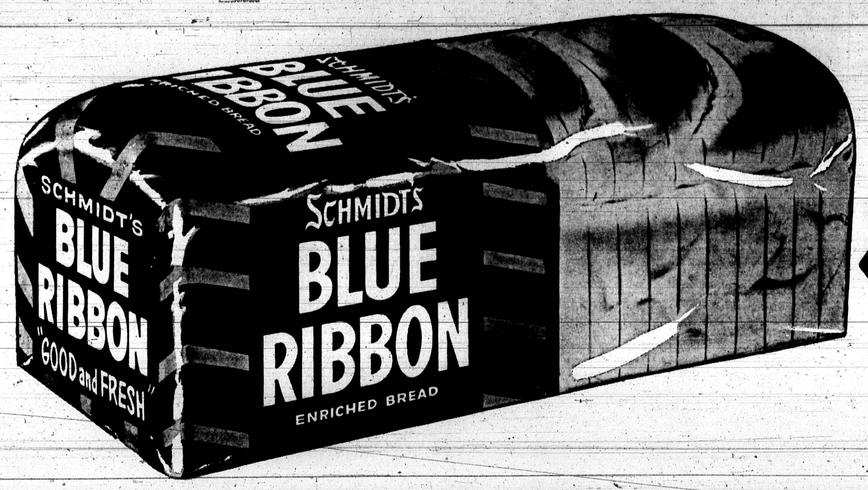
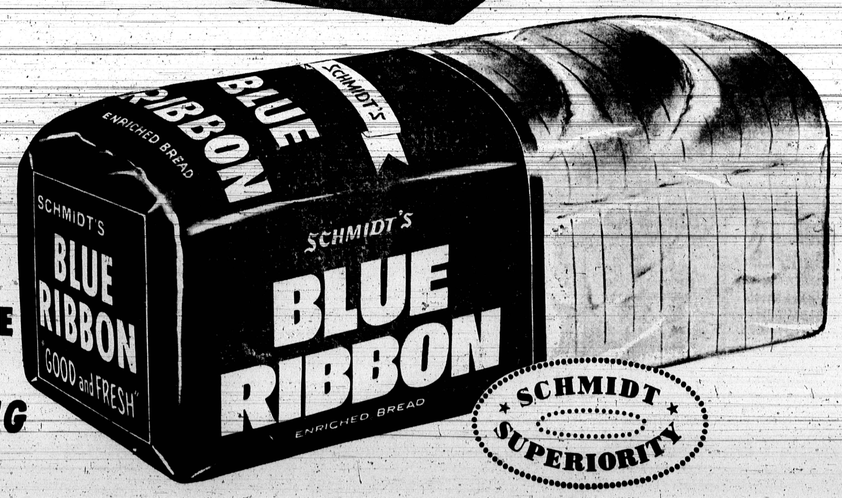


IT LOOKED LIKE THIS

BUT NOW - -

WHEN YOU GO TO YOUR FRIENDLY GROCER SCHMIDT'S BLUE RIBBON ENRICHED BREAD WILL LOOK LIKE THIS

A NEW WRAPPER FOR YOUR CONVENIENCE IN QUICK SHOPPING



SCHMIDT SUPERIORITY

Honey Cereal

Honeyed Cereal Crunch Sundae Pie with butterscotch sauce is a unique way to combine nutritious team of cereal and milk into a delicious but easy - to - make dessert.

This pie can be made ahead and frozen or it can be served immediately. If frozen, remove from freezer and allow to mellow for a short time before serving.

Honeyed Cereal Crunch Sundae Pie requires one and one - half cups puffed wheat, regular or presweetened, one - fourth cup honey, two tablespoons sugar, one-fourth teaspoon salt, one tablespoon butter or margarine, one - half cup flaked coconut toasted, and one quart vanilla ice cream.

MUELLER'S Menu for Tonight

by Barbara Allen of the Mueller Kitchens

"Quickie" Spaghetti Dinner
Toasted Green Salad
Frozen Berries with Cream
Oatmeal Cookies
Coffee • Tea • Milk

You're going to love me for this quick, quick way to do spaghetti. And your family is going to love you for serving it. One big secret of its success: it's made with Mueller's Spaghetti or Thin Spaghetti. Mueller's, remember, is made from a blend—not just one kind of wheat, but two. Semolina plus easy-to-digest farina. That brings to your table the most tender, most flavorsome spaghetti ever!

"QUICKIE" SPAGHETTI SAUCE

1-8 oz. pkg. Mueller's Spaghetti or Thin Spaghetti
1 to 2 cups leftover beef or veal, lemon juice, chopped parsley, onion, seasoning to taste
1 can tomato soup (condensed)
Grated Parmesan or Cheddar cheese

Prepare sauce while spaghetti is cooking. Cook spaghetti according to package directions. Chop leftover meat, add to soup, heat, season to taste, pour on the well-drained spaghetti and serve with grated cheese. Use freshly ground hamburger if you have no leftovers. But brown the meat before adding it to the soup. Great meal for 4.

P.S. Don't think you'll get the same mouth-watering results with just any spaghetti. It must be Mueller's . . . always "Tops for Taste" and so digestible, too. Tonight, win praise with a Mueller spaghetti dinner!

MUELLER'S SPAGHETTI

MACARONI DIPLOMA SALAD — Refreshments for graduation parties might include this salad, garnished with bologna slices and parsely to resemble diplomas. Chocolate layer cake and milk complete the menu.

Delicious macaroni salads extra easy on the budget

Macaroni salads are favorite fare. Perfect for such an occasion is a macaroni and vegetable salad garnished with bologna slices rolled up look like diplomas.

Tiny parsley sprigs are used for the diploma bows.

Homemakers appreciate When menus are planned macaroni salads are a good item to remember.

Delicious to eat, attractive to serve, and easy on the budget, main course macaroni products for meals the year round. The Skillet Macroni recipe, a flavorful combination of macaroni, beef and tomato juice, shows why homemakers depend upon macaroni for dishes which are tasty, nutritious and inexpensive.

* * *

MACARONI DIPLOMA salad is made with 1 tablespoon salt, 3 quarts boiling water, 2 cups elbow macaroni (8 ounces), 1 quart finely shredded cabbage, ½ cup sour cream, 2 teaspoons vinegar, 2 teaspoons salt, dash pepper, ¼ pound sliced bologna, and parsley.

Also ½ cup chopped green pepper, 1 cup thinly sliced carrots, 2 tablespoons sliced scallions.

Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water; drain.

Combine macaroni, cabbage, green pepper, carrots, scallions, cream, vinegar, 2 teaspoons salt and pepper; mix lightly but thoroughly. Chill thoroughly. Roll bologna jelly - roll fashion. Serve macaroni mixture with bologna "diplomas" garnished with parsley "bows."

* * *

MAKE SKILLET Macaroni with 1 tablespoon shortening, 1 pound ground beef chuck, 1 quart tomato juice, 1 teaspoon onion salt, 2 teaspoons salt, ¼ teaspoon pepper, ¼ teaspoon garlic salt, and 2 cups elbow macaroni (8 ounces).

Melt shortening. Add beef and cook until browned. Add tomato juice and seasonings. Cook over low heat 30 minutes, stirring occasionally.

Gradually add macaroni so that tomato juice mixture continues to boil. Cook, uncovered, stirring occasionally, until macaroni is tender.

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Rice and Bean Bake handy for housewife with busy day

This is a new way to fix green beans. They're "dressed up" and made extra interesting with tender white rice and creamy mushroom soup. Over the top is an irresistible "crust" of bubbly cheese.

How handy for you to fix dinner's vegetables in a casserole early in the day!

* * *

INGREDIENTS FOR rice and bean bake are 2/3 cup uncooked, white rice, 1 1/3 cups water, 1 ½ teaspoons sa 2 cups cooked and seasoned green beans, cut in 1 inch lengths, 1 can (1 ¼ cups) condensed cream of mushroom soup, 1 cup milk, ¼ teaspoon pepper, 1 ½ cups American cheese, shredded, and paprika.

Put the rice, water and ½ teaspoon of salt into a 2 - quart saucepan. Bring to a vigorous boil. Turn the heat down low. Cover the saucepan with a lid. Simmer over this low heat for 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes.

Stir in the green beans, mushroom soup, milk 1 teaspoon salt and pepper.

Pour into a well-greased glass 2-quart oven dish or into individual oven dishes. Sprinkle the cheese over the top or mix some of the cheese with the rice and bean mixture and place the rest over the top. Sprinkle well with the paprika.

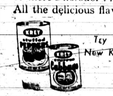
This recipe makes 8 servings.

new! blue detergent Super Suds 25c
Palmolive Soap Reg. Size 4-30c
FAB Giant Size 72c
M. Smelkinson & Sons
1017 E. Lombard St.

Smart Folks Know . . .

KREY TAKES THE CHORE OUT OF CHITTLINS

Here's the modern, quick way to enjoy an old-time favorite—tasty KREY Chitterlings. Already cooked, so there's no odor . . . no *waste-away*. All the delicious flavor is still there, however, when you prepare tempting dishes like Chitterling Fillets. Two wonderful party recipes for Chitterlings on the can label.



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Try KREY Chitterlings . . . soon!

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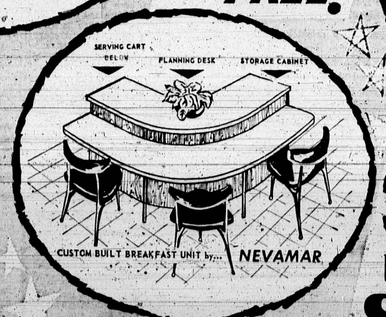
BIGGER + BETTER 3 GRAND PRIZES and many others too numerous to mention ALL FOR FREE!

200 FOOD BAGS

WATCH... the Tuesday and Friday AFRO for COUPONS!



3 BIG SHOWS!

Wednesday Nite, MAY 10th
Thursday Matinee and Thursday Nite MAY 11th