

NOT A GHOST OF A CHANCE TO BEAT THESE PRICES!



STOKELY'S FINEST

CATSUP Large Bottle **18c**

RED SOUR PITTED

CHERRIES No. 10 Can **95c**

PHILLIP'S

Orange Juice 3 46-oz. Cans **\$1**
Can 34c

ROYAL RIO

Grapefruit Juice 3 Cans 46-oz. **89c**

KRAFT

Parkay Oleo Lb. **29c**

TROPIC ISLE SLICED — IN HEAVY SYRUP

PINEAPPLE 3 No. 2 1/2 Cans **98c**

Mother's Best

FLOUR 10-lb. Bag **79c**

Carroll

Ice Cream 2 Pints **43c**
Fast Becoming Platts-mouth's Favorite Dessert

Ruback

RECIPE OF THE WEEK
By Mary Lee Taylor

Apple Nut Cake

Broadcast: October 28, 1950
3/4 cup sifted, all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1 cup pared, finely sliced apples
1 egg
1/2 cup sugar
1/4 cup Pet Milk
1 teaspoon vanilla

Turn on oven; set at moderately slow (350°). Grease well then dust with flour a baking pan 8 x 8 x 2 in. deep. Sift flour with baking powder, salt and cinnamon. Have apples and nuts ready. Beat egg until very light. Beat in sugar, about 1/4 cup at a time. Beat in milk and vanilla. Add flour mixture all at once. Beat vigorously 1 minute. Fold in apples and nuts. Pour into prepared pan. Bake 35 min., or until cake pulls from sides of pan. Turn out and cool. Makes 4 servings.

You Will Need:

Pet Milk, All-Purpose Flour, Apples, Nuts, Vanilla and Baking Powder.

YELLOW

Pop Corn 2 lbs. 29c

LARGE ENGLISH WALNUTS lb. 43c

HERSHEY'S CHOCOLATE CHIPS 6-oz. pkg. 19c

DEL MONTE

Chili Sauce 12-oz. Bottle **15c**

KRAFT'S VELVEETA

Cheese 2 Lb. Box **69c**

KRAFT

Miracle Whip Qt. Jar **49c**



FOR TRICKS OR TREATS

ALL 5c **CANDY BARS** ctn. of 24 **89c**

ALL 5c **GUM** ctn. of 20 **59c**

SUGAR COOKIES lb. **29c**

CRACKER JACKS box **4c**

TOP GRADE + LOW COST

Meats AND POULTRY

We feature the top government grades and top packer grades of Beef, Pork, Lamb and Luncheon Meats—all guaranteed, tender and tasty. Satisfaction guaranteed or your money cheerfully refunded.

FRESH, TASTY

Ground Beef LB. **43c**

CUDAHY'S PURITAN — ALL MEAT

Minced Ham LB. **39c**

CORN KING LAYER

Sliced Bacon LB. **47c**

SMALL, LEAN, TENDERIZED

Smoked Picnics LB. **39c**



CUT-UP CELLO WRAPPED FRYERS, LB. **59c**

BEST CUT U. S. GOOD

Beef Roast LB. **59c**

CENTER SLICED CURED

Ham LB. **89c** Lamb Shoulder Steak or **Roast** LB. **59c**

CENTER CUT PORK

Chops LB. **59c** LOIN END PORK **Roast** LB. **45c**

FISH AND SEA FOOD



Chesapeake Bay **OYSTERS**

Full Pint **79c**

WHITING

H & G DRESSED

POUND **15c**

SOLE FILLETS lb. **55c**

RED PERCH lb. **35c**

COD FILLETS lb. **32c**

Salmon **STEAKS** lb. **59c**

HALIBUT

STEAK lb. **73c**

HADDOCK

FILLETS lb. **45c**

JUMBO

SHRIMP lb. **98c**

Stokely's HONOR BRAND

FROZEN FOODS SPECIALS!

STOKELY'S HONOR BRAND **ORANGE JUICE** . . . 2 6-oz. cans **39c**

STOKELY'S HONOR BRAND **FRENCH FRIES** pkg. **23c**

STOKELY'S HONOR BRAND **PEACHES** pkg. **27c**

STOKELY'S HONOR BRAND **BROCCOLI** pkg. **29c**

PUMPKIN No. 2 1/2 CAN **17c**

Stokely's Finest **CRANBERRY SAUCE**

2 Cans **33c**

Winner of Last Week's Door Prize **MRS. HERMAN HENNINGS, LOUISVILLE**

Register For This Week's **DOOR PRIZE** No Purchases Necessary No Obligations

FOR BETTER NUTRITION **EAT MORE VEGETABLES**

GRIMES' GOLDEN

APPLES bushel **\$2.69**

TENDER CRISP CELERY

HEARTS **29c**

CAPE COD 1-LB. CELLO

CRANBERRIES **19c**

U.S. No. 1 Red Triumph or Cobbler

POTATOES 10 lbs. **25c**
100 lbs. **\$2.39**

TEXAS JUICE

ORANGES lb. **10c**

JERSEY

YAMS lb. **6c**

GREEN

PEPPERS 2 lbs. **29c**

U.S. No. 1 Jonathan

Apples

Bushel **\$2.98**

REAL GOLD ORANGE 5-oz. can

AID BASE **17c**

PETER PAN PEANUT **BUTTER** 12-oz jar **33c**

POWDERED OR BROWN **SUGAR** 2 1-lb. pkgs. **27c**

PARK ROW 6-oz. pkg. **PITTED DATES** **19c**

STOKELY'S FINEST 12-oz. jar **APPLE JELLY** **19c**

OHIO BLUE TIP **MATCHES** Ctn. of 6 **37c**

PILLSBURY PIE **CRUST MIX** 9-oz. pkg. **18c**

WHITE KARO **SYRUP** 5-lb. can **51c**

JUST ARRIVED
A SHIPMENT OF
JUMBO
FROG LEGS

Ruback SUPER STORES
EVERYDAY LOW PRICES * * * SUPER SAVINGS ON QUALITY FOODS * * * AMPLÉ PARKING SPACE