

Now Is the Time to Convert Surplus Vegetables into Pickles and Relishes

These days, while the sun shines and the vegetables are ripening, the wise housekeeper makes pickles, catsup, chili sauce and relishes. Why not convert your surplus vegetables into pickles?

- Pickles**
- 2 heads cabbage
 - 8 green peppers
 - 15 onions
 - 15 carrots
- Grind through food chopper, with the medium knife. Add 1/2 cup salt and let stand 2 hours. Drain very dry. Add 3 pints vinegar, 6 cups sugar, 1 tablespoon celery seed. Mix well and seal.

- Relish**
- 1 select large bell peppers half green and half red. Remove the seed and fibre. Put through the food chopper. Use green tomatoes and onions, measure each after they have been put through the food chopper. Use half as much tomatoes as peppers, half as much onions as tomatoes. Mix well, salt generously. Put in a bag and let drip over night. Next morning drain. To each 5-gallon vinegar put 3 cups of sugar and 1 teaspoon each of cinnamon, allspice, cloves, nutmeg, turmeric and black pepper. Mix thoroughly by stirring and boil 5 minutes. Fill sterilized jars and seal.

Congressional Comment
by **Dondoro**
The Automobile Tax
A fifth comment is written, the new tax bill is hastily to be reported in this issue. Among its proposals are increases in excise taxes on automobiles, trucks, automobile parts and accessories. These increases, which double the present rate, are not in all the way of added tax. This is not all in the way of added tax. This is not all in the way of added tax. This is not all in the way of added tax.

- Pimento Sandwich Spread**
- 1 peck red bell peppers
 - 1 pint vinegar
 - 1 pint sugar
 - 4 tablespoons flour (rounded)
 - 1 jar prepared mustard
 - 1 tablespoon salt
- Remove the white fibre and the seeds from the peppers. Stir all together and add 1/2 cup of mustard. Cook until thick, about 15 minutes. Put mustard in jars and cover with parafin. This will keep several months. When ready to use mix with grated cheese.

- Pepper Hash**
- 2 dozen bell peppers
 - 1 quart vinegar
 - 1 cup sugar, 3 onions
- Remove the white fibre and seed from the peppers and peel the onions. Chop finely, then put in boiling water. Pour into stand 5 minutes and drain. Cook together the vinegar, sugar and salt, add the peppers and onions. Boil up once. Put in sterilized jars and seal closely.

- Cucumber Catsup**
- Parse very thinly 6 large cucumbers, chop finely, add a scant 1/2 teaspoon of salt and let drain in colander for an hour or two. Add 1 large onion chopped finely, 1/2 teaspoon of white pepper, 4 or 5 drops of vinegar. Stir thoroughly and seal in jars. This keeps well and retains the flavor of the fresh cucumbers so perfectly that those who like the vegetable are sure to like the catsup.

- Tomato Catsup**
- 1 peck tomatoes
 - 5 gallon vinegar
 - 3 onions
 - 1 teaspoon mace
 - 2 tablespoons cloves
 - 2 tablespoons cinnamon
 - 1 teaspoon spice
- Sugar and salt to taste. Slice tomatoes and onions, add 1 pint of water, boil until soft, mash through a sieve. Add vinegar, mace, cloves, cinnamon, spice, sugar and salt. Rip until ready. Pour into bottle and seal.

- Sweet Pickled Beets**
- Wash beets thoroughly and cook in clear boiling water until tender. Plunge into cold water and slip the skins off. Make a sweet pickle syrup by boiling together sugar and vinegar in the proportions of 2 cups of sugar to 1 cup of vinegar. Place beets in hot syrup and let beets boil a minute or two. Pack in hot sterilized jars. Cover with hot liquid and seal.

- Tomato Jam**
- 6 lbs. ripe tomatoes
 - 1 lb. raisins
 - 3 lbs. brown sugar

Drive your car, don't let your car drive you.

THE AMERICAN FAMILY



I've traveled extensively, too, until last summer I thought my dad's silo was the biggest thing in the world. That was before I saw the water tower at Centerville.

Obituary

Sabah Allen Peersall
Mrs. Sarah Allen Peersall, passed away Wednesday morning at her home, 848 Chestnut street, in Birmingham. Funeral services will be held Saturday morning at 11 o'clock from the Bell Funeral home, with the Rev. Charles C. Becker officiating. Burial will be in Crofts Cemetery, Troy Township.

Mrs. Peersall has lived in this vicinity all of her life, having been born in Troy Township 52 years ago. She was married to

George D. Peersall, a Birmingham man when he was 16 years old. In 1902 Mr. Hutchison was married to Anne Adams in Birmingham and one daughter, Mildred Burns, of Birmingham.

Funeral services for William Hutchison were held Monday afternoon at 2 p. m. at the Bell Funeral Home, with the Rev. Thomas Anderson, D. D. of the Westover Baptist Congregational Church officiating. Burial was in the Greenwood Cemetery.

Mr. Hutchison died Saturday July 19, after an illness of one year. He was born in Walsby, England, attended the Duke of York University at New Castle, England, and came to the United

States when he was 16 years old. In 1902 Mr. Hutchison was married to Anne Adams in Birmingham and one daughter, Mildred Burns, of Birmingham.

Funeral services for William Hutchison were held Monday afternoon at 2 p. m. at the Bell Funeral Home, with the Rev. Thomas Anderson, D. D. of the Westover Baptist Congregational Church officiating. Burial was in the Greenwood Cemetery.

Mr. Hutchison died Saturday July 19, after an illness of one year. He was born in Walsby, England, attended the Duke of York University at New Castle, England, and came to the United

States when he was 16 years old. In 1902 Mr. Hutchison was married to Anne Adams in Birmingham and one daughter, Mildred Burns, of Birmingham.

Funeral services for William Hutchison were held Monday afternoon at 2 p. m. at the Bell Funeral Home, with the Rev. Thomas Anderson, D. D. of the Westover Baptist Congregational Church officiating. Burial was in the Greenwood Cemetery.

Mr. Hutchison died Saturday July 19, after an illness of one year. He was born in Walsby, England, attended the Duke of York University at New Castle, England, and came to the United

States when he was 16 years old. In 1902 Mr. Hutchison was married to Anne Adams in Birmingham and one daughter, Mildred Burns, of Birmingham.

Funeral services for William Hutchison were held Monday afternoon at 2 p. m. at the Bell Funeral Home, with the Rev. Thomas Anderson, D. D. of the Westover Baptist Congregational Church officiating. Burial was in the Greenwood Cemetery.

Mr. Hutchison died Saturday July 19, after an illness of one year. He was born in Walsby, England, attended the Duke of York University at New Castle, England, and came to the United

States when he was 16 years old. In 1902 Mr. Hutchison was married to Anne Adams in Birmingham and one daughter, Mildred Burns, of Birmingham.

Funeral services for William Hutchison were held Monday afternoon at 2 p. m. at the Bell Funeral Home, with the Rev. Thomas Anderson, D. D. of the Westover Baptist Congregational Church officiating. Burial was in the Greenwood Cemetery.

Mr. Hutchison died Saturday July 19, after an illness of one year. He was born in Walsby, England, attended the Duke of York University at New Castle, England, and came to the United

YOUR A & P SUPER
FOOD DEPARTMENT STORE
OFFERS YOU VALUES LIKE THESE SIX DAYS IN THE WEEK

Get Top Quality and Savings... In A & P Meat Departments... EAT MORE MEAT... A GOOD SOURCE OF B-VITAMINS

ANY CHUCK CUT, YOUNG STEER	2 1/2 lbs. Cello	21c	GROUND BEEF	1 lb.	15c
BEEF ROAST	None Higher	21c	GROUND BEEF	2 lbs.	19c
YOUNG STEER-GRAIN FED RIB ROAST	STANDING	27c	VEAL ROAST	1 lb.	25c
SUNNYFIELD SLICED BACON	1/2 lb. Cello	15c	GENUINE 1941 SPRING LEG OF LAMB	1 lb.	25c
LAMB CHOPS	Shoulder cut	25c	BAGON SQUARES	1 lb.	15c
VEAL ROAST	Leg or Knop	23c	SLAB BACON	1 lb.	22c
VEAL BREAST	For broiling	11c	SMOKED HAM	1 lb.	29c
BREAST OF LAMB	For stewing	11c	SKINLESS FRANKFURTERS	1 lb.	19c
COLD CUTS			POLE STAR FILETS	1 lb.	18c
BOLOGNA	King of Large	19c	MACKEREL	1 lb.	17c
SPICED HAM	Sliced	21c	HALIBUT	1 lb.	23c
BOILED HAM	Sliced	20c	FLOUNDERS	1 lb.	10c
BEER SALAMI	Fresh	27c	MACKEREL	1 lb.	12c
LIVER SAUSAGE	Fresh	23c	PORK LOAF	1 lb.	23c
HONEY LOAF	1 lb.	23c			

DAIRY
EGGS
33c
CREAM BUTTER 35c
OLEOMARGARINE 42c
LARD 23c
LOAF CHEESE 40c
MILK CHEESE 26c
BORDEN'S OMEYATE 35c
SWISS CHEESE 31c
BRICK CHEESE 24c
CREAM CHEESE 15c
OLEOMARGARINE 33c
LIMBURGER CHEESE 27c

HOUSEHOLD
SOAP GRAINS
MAKES DISHES GLASSWARE SPARKLE
GETS CLOTHES CLEANER
2 Lg Pkgs 27c
FLAKES 23c
SOAP POWDER 10c
SOAP GRAINS 39c
BLEACH 15c
CLEANSER 18c
HAND SOAP 15c
WOODBURY'S SOAP 23c
SUPER SUBS 29c
FLOOR WAX 37c
SILVER CREAM 33c

Learn What Real Values Are In A & P Produce Departments... GET YOUR VITAMINS NATURALLY... EAT MORE FRESH FRUITS AND VEGETABLES

GOLDEN RIPE BANANAS	4 lbs	25c	RIPE-RED PLUMS	1 lb.	10c
24 LB. AVERAGE WATERMELONS	1	43c	LUSCIOUS HONEY DEW MELONS	1	23c
ELBERTA PEACHES	1 lb.	5c	HOMEGROWN RADISHES	4 Bolls	10c
U.S. NO. 1 MICHIGAN NEW POTATOES	15 LB. PECK	29c	GREEN PEPPERS	3 For	10c
OUTDOOR TOMATOES	2 lbs.	19c	U.S. NO. 1 YELLOW ONIONS	4 lbs.	19c
MICHIGAN CELERY	1 Stalk	5c	HOMEGROWN CARROTS	1 Bunch	5c
JUMBO, 48 SIZE CANTALOUPE	Each	10c	HOMEGROWN BEETS	1 Bunch	5c

ANN PAGE 33 WAYS TO SAVE ON FINE FOODS
ANN PAGE PRESERVES 2 lb 29c
ANN PAGE MUSTARD 9 Oz 8c
MATINEE TEA 30c
HERSHEY'S COCOA 15c
SALADA TEA 15c
STUFFED OLIVES 23c
PICKLES 23c
TUNA FLAKES 21c
RED SALMON 25c
ARMOUR'S TREE 25c
RED MEAT 23c
BABY FOODS 4 Cans 25c
BALL WAGON JARS 60c
JAR CAPS 19c
TEX-WAX 12c
SHOW YOU SAUCE 18c
SUNSWEEP PRUNES 19c
Custom Ground Coffee is Coffee Ground for You!
8 O'CLOCK COFFEE 3 45c
RED CIRCLE 2 39c
BOKAR COFFEE 22c
SUNBRITTE CLEANSER 6 26c
IONA PEAS 3 25c
HEINZ CUCUMBER PICKLES 24 Oz Jar 20c
HEINZ KETCHUP 14 Oz Bottles 2 35c

CANDY
CIRCUS PEANUTS
1 lb. Cello Bag 10c
LIFE SAVERS 19c
GUM DROPS 10c
GUM 19c
FLORIDA SLICES 10c
CANDY BARS 19c
COCONUT BOM BONS 15c
MARSHMALLOWS 10c
CRACKER JACK 13c
BAKER'S BARS 10c
NESTLE'S MORSELS 23c

ANN PAGE 33 WAYS TO SAVE ON FINE FOODS
ANN PAGE PRESERVES 2 lb 29c
ANN PAGE MUSTARD 9 Oz 8c
MATINEE TEA 30c
HERSHEY'S COCOA 15c
SALADA TEA 15c
STUFFED OLIVES 23c
PICKLES 23c
TUNA FLAKES 21c
RED SALMON 25c
ARMOUR'S TREE 25c
RED MEAT 23c
BABY FOODS 4 Cans 25c
BALL WAGON JARS 60c
JAR CAPS 19c
TEX-WAX 12c
SHOW YOU SAUCE 18c
SUNSWEEP PRUNES 19c
Custom Ground Coffee is Coffee Ground for You!
8 O'CLOCK COFFEE 3 45c
RED CIRCLE 2 39c
BOKAR COFFEE 22c
SUNBRITTE CLEANSER 6 26c
IONA PEAS 3 25c
HEINZ CUCUMBER PICKLES 24 Oz Jar 20c
HEINZ KETCHUP 14 Oz Bottles 2 35c

210 SOUTH WARD AVENUE
SUPER A & P MARKET
MEATS and FISH • FRUITS and VEGETABLES • GROCERIES • BAKERY • DAIRY
OWNED AND OPERATED BY THE GREAT ATLANTIC & PACIFIC TEA CO.
Open Friday and Saturday Evenings