Easy Recipe For Wild Fowl

When the mightier hunter reverts from the forest and field, it's the little simmer who usually has to cook what he brings home.

Dishamatic is the brand that is helping to induce a hearty sunset meal for many families around the country.

The following recipe is taken from this month's "Towards the Sun.""

ROAST DUCK WILD

Fowl... 39c

Time: 750 degrees

Whole 30 to 125 each per pound

Wall Topics in 10 inch by 10 inch roasting pan

1. Skin the duck and cut it into pieces.
2. Sprinkle salt over the duck and rub it well.
3. Heat a pan and add the duck pieces.
4. Remove the duck pieces from the pan and add the remaining seasonings.
5. Roast the duck in the oven for 30 minutes.

Dinner Party Reveals Troth

In a dinner party to their home, Mr. and Mrs. N. H. Murphy, airplane owners, entertained the guests of the dinner party.

When preparing a stuffing mix for the duck, they used a mixture of bird seed and bird feed.

For the finest in ham eating,

Your Best Bet is a..HYGRADE West Virginia Brand

SMOKED HAM

It's tender and succulent because it's cured over hickory smoke.

85c lb

FRUIT CAKES

Embassy Sliced... 14c
Embassy Ring... 14c
Holiday Ring... 3.99
Holiday Tin... 2.19

PATTIPAK FROZEN CHOPPED GRILL STEAKS.... 99c

We reserve the right to limit quantities. Prices effective through Wednesday, Nov. 25, 1956. At Kroger stores in Detroit and Eastern Michigan.