











ANY BRAND pound  
**COFFEE \$1.09**

# HITCHING POST

FOR SMART SHOPPERS

CORN, Kounty Kist, 2 cans ..... 29c

TOMATOES, Diamond, 2 No. 303 cans .. 25c

PEACHES, Cal Top, 4 No. 2 1/2 cans ..... 98c

ALL REGULAR SIZE carton

**Cigarettes . \$2.05**

DOG FOOD, Kim, 3 cans ..... 19c



**PET MILK**  
 2 tall cans  
 27c

CHEESE, Kraff's Velveeta, 2 lb. box ... 89c

POST TOASTIES, giant box ..... 23c

**Pinto Beans . 19c**  
2 lb. sack

TOMATO JUICE, Libby's, 46 oz. can ... 25c

TISSUE, Charmin, 4 roll pkg. .... 39c

HONEY BOY 1 lb. can  
**SALMON . . 39c**

KLEENEX, 200 Size, 2 boxes ..... 29c

*Finest Quality* **MEATS**

LEAN, TENDER

**Round Steak**

pound  
**69c**

FRESH GROUND  
 HAMBURGER, lb. .... 39c

SHOULDER ROUND OR CHUCK  
 ROAST, lb. .... 45c

GOOD FOR BAR-B-CUEING

**SHORT RIBS**

pound  
**29c**

FOR YOUR SANDWICHES  
 PRESSED HAM, lb. .... 49c

RATH'S SUNVALE  
 BACON, lb. .... 59c

HOME MADE  
 CHILLI, pint box ..... 59c

LEAN, TENDER

**Club Steak**

pound  
**59c**

ALL MEAT  
 WIENERS, lb. .... 45c

LONGHORN  
 CHEESE, lb. .... 49c



● **VEGETABLES** ●

LETTUCE, Firm Crisp, 2 large heads .... 25c

BANANAS, Golden Ripe, 2 lbs. .... 25c

CRISP, GREEN pound  
**Cabbage . . . 05c**

GOLDEN SWEET

**YAMS**  
pound  
 12 1/2c

CELLO  
**CARROTS**  
 package  
 10c

TOKAY  
**GRAPES**  
pound  
 15c

U. S. NO. 1 IDAHO pound  
**Potatoes . . 06c**

TURNIPS, Rutabaga, lb. .... 07c

**BLACK'S**

**RECIPE OF THE WEEK**

*By Mary Lee Taylor*  
**Orange Raisin Coffee Cake**

*Broadcast: September 18, 1954*  
 3/4 cup brown sugar 1 teaspoon salt  
 1 teaspoon cinnamon 1/2 cup sugar  
 1 1/2 Tablespoons butter or margarine 3/4 cup soft shortening  
 2 1/2 teaspoons grated orange rind 3/4 cup seedless raisins  
 3 cups sifted all-purpose flour 3/4 cup finely cut, unsalted nuts  
 4 1/2 teaspoons baking powder 2 slightly beaten eggs  
 1/2 cup orange juice 1/4 cup Pet Evaporated Milk  
 3 Tablespoons water 1/2 cup orange juice

Mix with fork until crumbly the brown sugar, cinnamon, butter and 3/4 teaspoon grated orange rind. Let stand. Sift into a 2 1/2-quart bowl the flour, baking powder, salt and sugar. Work in with fork the shortening and 1 1/2 teaspoon grated orange rind. Add raisins and nuts. Stir in quickly a mixture of beaten eggs, milk, orange juice and water. Spread batter to the very edge of a well-greased 9-inch square pan. Sprinkle crumb mixture over top. Bake on rack slightly below center of 425 oven (very hot) about 25 minutes or until cake pulls from sides of pan. Serve warm or cold.



**BLACK'S**  
**FOOD STORE**



PHONE 297