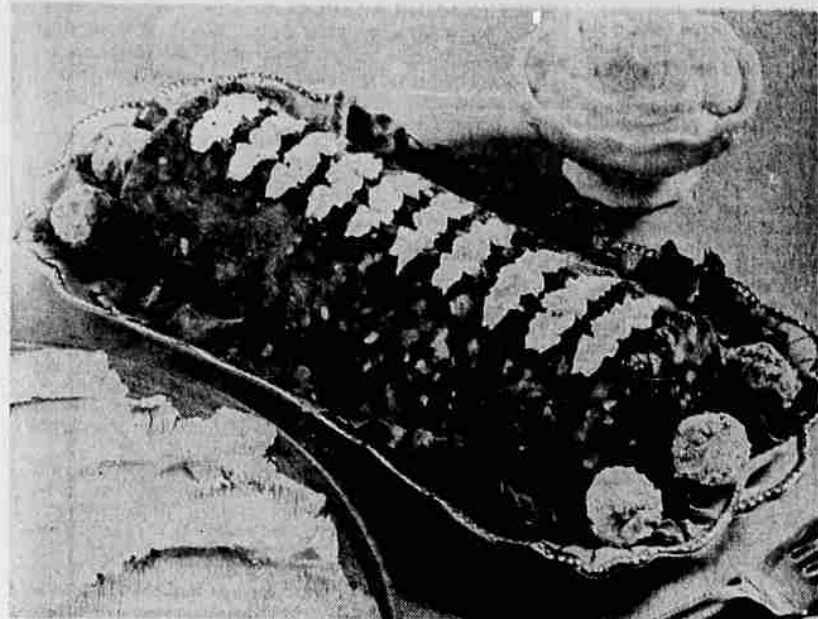




Christmas wreaths



apple jellied loaf

Tart, Crunchy Apple Jellied Loaf Festive Relish With Holiday Foods

Serve this Apple Jellied Loaf as a salad, a thick slice or two on tender greens for each one. Or slice and offer it as a festive relish with turkey, ham, chicken or duck. Either way, it is tart and crunchy, a light and most welcome contrast to rich holiday foods. And it's as gay a note for your table as you could wish.

Its tartness is the bright refreshing tartness of fruit—citrus, oranges, pulp, juice and pungent rind, and canned apple sauce for lively apple tang and body. Its crunchiness is that of chopped nuts and celery bits. All these are crowded companionably into just enough cherry jelly to hold them together.

You can make this sparkling ruby jelly in a round mold, star mold, ring mold or, as here, in loaf shape. The loaf makes possible neat, solid slices. The loaf, too, has a festive holiday air when served in a long dish, garnished with cream cheese-nut balls, and with pastry tube decoration of cream cheese on top. But plain or dressed up, this jelly is a gloriously refreshing addition to holiday fare. You can make it at a leisure moment in the morning, or even a day or two before you plan to serve it. It will rest quite happily in the refrigerator, ready for you when you are ready for it.

Ruby Apple Jellied Loaf
2 pkgs. (3 oz. ea.) Cherry flavored gelatin
1½ cups boiling water
2 cups canned apple sauce
2 medium size oranges
1 cup coarsely chopped walnut meats

Cream cheese and nuts for garnish
Salad greens
Mayonnaise
Dissolve gelatin in boiling water.

Holiday Pies, Cakes Enriched By Prunes

Prunes, winy and tart-sweet, belong to the holiday season. Their fine, fruity meatiness can be counted on to lend richness to holiday pies and cakes, to confections and desserts and add to the enjoyment of same. Here, then, are a few suggestions that show just how:

Stocking Stuffers
Wrap handfuls of the new soft moisturized prunes in foil or saran. Tie with ribbon and slip into Christmas stockings. . . . to be joyfully eaten out of hand by the recipients.

Prunes Flambe
(Blazing holiday excitement!)
1 pound prunes
1 quart cold water
½ teaspoon cinnamon
½ teaspoon cloves
1 can Mandarin orange sections, drained
1 tablespoon cornstarch (more if a thicker sauce is desired)
½ cup brandy
Place prunes in sauce pan. Cover with cold water. Add cinnamon and cloves. Bring to boil and simmer gently for 10 minutes. Place prunes in shallow serving dish, saving liquid. Arrange orange sections on top of prunes. Add an equal amount of cold water to cornstarch; make smooth paste and add to prune liquid. Simmer gently until thickened. Pour over fruit. Gently heat ½ cup brandy in brandy warmer or saucepan. Pour over fruit; ignite and bring to table "flambe."

Hot Prune Juice Toddy
(Perfect to warm up Christmas Eve carolers.)
1 quart prune juice
½ cup strained honey
12 whole cloves
1 2-inch stick cinnamon broken in pieces
1½ teaspoons rum extract

Frozen Prune Mousse
1½ cups plumped chopped prunes
½ cup sugar
3 tablespoons grated lemon rind
¼ cup lemon juice
Dash salt
2 egg whites
1 cup heavy cream
Combine chopped prunes, ¼ cup sugar, lemon rind and juice and salt. Beat egg whites stiff; gradually add remaining ½ cup sugar, beating constantly until stiff. Whip cream until soft peaks form. Combine prune mixture, egg white mixture and cream; mix thoroughly. Pour into freezing tray of refrigerator and freeze until firm. Makes 8 servings.

Casserole of Turkey Stuffing
1½ cups sliced onion
½ cup butter or margarine
3 cups cooked rice
1 cup chopped celery
1 cup plumped pitted prunes
1 teaspoon poultry seasoning
1 teaspoon salt
Dash pepper
½ cup silvered toasted almonds
Sauté onion in butter or margarine until delicate brown; combine with rice, celery, prunes, poultry seasoning, salt and pepper. Spoon into greased 1½ quart covered casserole. Bake in moderate oven, 350 degrees, 30 minutes. Just before serving, sprinkle with almonds. Makes 8 servings.

Potato Chips Are Versatile

Potato chips are completely versatile. We used to think of them as a fill-in for picnics and lunches, but now they appear everywhere—in dips, entrees and desserts. During the party season, potato chips are used in many different ways.

Here are three unusual recipes featuring potato chips:

Weight-Watchers Dip
1 cup dry cottage cheese
6 or 7-ounce can white tuna (packed in salt water)
2 tablespoons grated onion
3 tablespoons chopped pimiento
salt and pepper to taste
In an electric blender or high-speed electric mixer, blend cottage cheese and seasonings. (Tell your dieting guests—a whole cup of this delicious dip contains only 135 calories.)

Sweet Potato Souffle
3 cups rice or mashed cooked sweet potatoes
3 tablespoons melted butter
2 well-beaten eggs
¼ cup milk
¼ teaspoon salt
dash of nutmeg
1 cup crushed potato chips
Combine all ingredients. Pour into greased casserole and bake 20 to 25 minutes at 350 degrees. Serves six.

Holiday Crunch Apple Cake
2 cups finely crushed potato chips
½ cup butter or margarine
mixture of 1 cup sugar, 2 teaspoons cinnamon
2½ cups applesauce
1 tablespoon lemon juice
Combine potato chips with melted butter or margarine. In a 9-inch pie pan place ½ of chip mixture. Spread ½ of applesauce over chips. Sprinkle with cinnamon and sugar. Add alternate layers of these, ending with chip mixture on top. Bake at 350 degrees about 30 minutes. Serve hot or cold with bits of jelly. Serves six to eight.

Gift from small Granddaughter to Grandmother: A jar of apple sauce with Christmas stars pasted all over it and a fancy bow tied around its cap. And Granddaughter, of course will do all the star pasting and bow tying her very self.

Colorful Christmas Wreaths Hospitality Symbols

During the Christmas season homes are open to everyone at all hours of the day. For this reason a colorful buffet is an easy way to entertain at holiday time.

A wonderful welcome for friends and neighbors would be a buffet of individual Christmas Wreaths and hot chocolate. Christmas breads play an integral part in most holiday customs. Although they may take many different forms the home-baked goodness of the bread will please everyone from preschoolers to grandparents.

Butter provides the tender, rich goodness for the Christmas Wreaths. Once the yeast dough is made, the children will enjoy helping to form the individual wreaths. After baking frost each wreath with a Creamy White Frosting and decorate with bits of red and

green cherries.
The Christmas Wreaths made with real butter can be made ahead of the holidays without losing their perfect fresh flavor. They may be stored in the freezer. When cool, arrange them on waxed paper or cardboard. Place in a freezer bag and press out as much air as possible. Seal tightly, label, and freeze, the wreaths will be ready at a moments notice to serve the holiday callers.

Christmas Wreaths
1 stick (½ cup) butter
2 packages dry yeast
½ cup lukewarm water (110-115 Deg. F.)
½ cup milk
½ cup sugar
1 teaspoon salt
1 cup flour
1 teaspoon cardamom
2 eggs, beaten
4 to 4½ cups sifted flour

1 cup currants
½ cup chopped walnuts
Dissolve yeast in lukewarm water. Allow mixture to stand 5 to 10 minutes. Heat milk in a saucepan until simmering. Remove from heat. Add butter, sugar, and salt, stirring until well

BROWNED RICE

Saute 1 cup thinly sliced celery and 3 tablespoons each of chopped onion and green pepper in 2 tablespoons butter until tender. Add 1 and one-third cups packaged pre-cooked rice and saute until golden brown, stirring constantly. Then add ½ teaspoon salt and a dash of pepper. Slowly stir in 1 and one-third cups water. Quickly bring to a boil. Cover; remove from heat. Let stand 5 minutes for a savory dish of browned rice.

blended. Cool to lukewarm and add yeast. Stir in 1 cup of flour and cardamom. Beat well. Combine beaten eggs with flour mixture. Add enough of the remaining flour, until you have an easily handled soft dough.

Turn dough onto a lightly floured pastry cloth or board. Allow dough to rest 5 to 10 minutes until smooth and elastic. Place dough in a lightly oiled bowl, and swirl to coat surface. Cover with a damp cloth and let rise in a warm place until dough is doubled in bulk, about 1½ hours. Punch down and let rise again until almost doubled, about 30 minutes. Add the currants and the walnuts, a small amount at a time, and knead until the fruit is evenly distributed throughout the dough. Divide dough in half.

Cover and let rest 10 minutes. Roll or pat out each half into 12 by 8 inch rectangle. Cut each half into 12 strips. Twist each strip and shape into a wreath. Place on baking sheets. Cover and let rise until doubled in bulk. Bake in a moderate oven (375 Deg. F.) for 10 minutes. Cool slightly and frost with creamy white frosting.

Creamy White Frosting:
3 ounce package cream cheese
2 cups sifted confectioners sugar
½ teaspoon vanilla
1 to 2 teaspoons light cream
Soften cream cheese and add sugar and vanilla. Add cream gradually. Beat well until smooth and good spreading consistency.

Mon., Dec. 23, 1963—The News-Review, Page 5

drive-n-save FIRST-OF-THE-WEEK Food Specials

Shop the Drive-N-Save Way and Save!

WE WILL CLOSE AT 6 P.M. TUESDAY (CHRISTMAS EVE) CLOSED CHRISTMAS DAY

MARGARINE SHORTENING MELLORINE CAKE MIXES

COFFEE MAXWELL HOUSE Regular or Drip 1# Tin 55¢
FLOUR OCCIDENT 10# Bag 87¢

EVAPORATED MILK All Pure Tall Tins 6/75¢

ZEE TOILET TISSUE 4 Roll Pack 3/89¢

BISCUITS Betty Crocker or Borden's 8 Oz. Tube 4/25¢

U&I SUGAR 10# Bag 99¢

FRUIT COCKTAIL Flav-R-Pak 303 Tin 5/99¢

PUMPKIN Pheasant #2½ Tin 2/27¢

NU MAR 1# Yellow Quarters 8/\$1

CREAMFLAKE 3# Tin 49¢

MEADOW BROOK 79¢
Vanilla, Choc., Strawberry. GAL.

BETTY CROCKER Reg. 41c Pkg. 4/99¢

2# Tin \$1.09 3# Tin \$1.59
87¢ 25# Bag \$1.69

CRANBERRY SAUCE Ocean Spray 300 Tin 5/99¢

MINCE MEAT Pannant 26 Oz. Jar 39¢

MILK CHOCOLATES 5# Box \$1.99
ALL BOXED CHOCOLATES REDUCED

MARSHMALLOWS Curtiss Fluffy 1# Pkg. 2/35¢

SWEET POTATOES Blue Plate #3 Squat Tin 5/99¢

PLUS MANY OTHER SPECIALS FROM LAST WEEKEND'S AD

NEBERGALL'S -- FULLY COOKED

HAMS Semi-Boneless Half, lb. 65¢
Whole Ham . . . lb. 69¢
Boneless Half . . . lb. 75¢

HEN TURKEYS U.S.D.A. GRADE A FROZEN YOUNG . . . lb. 43¢

TOM TURKEYS U.S.D.A. GRADE A FROZEN YOUNG . . . lb. 39¢

BANANAS Luscious tropical flavor fruit. . . . lb. 12¢

BRAZIL NUTS lb. 29¢

YAMS U. S. No. 1 Red Velvet lb. 10¢

DATES Colav 1½# Tray 49¢

CAULIFLOWER Locally Grown, lb. 8¢

Prices Good

MONDAY and TUESDAY
Dec. 23 & 24

SPECIAL DRIVE-N-SAVE SERVICES

- Postage Stamps For Sale
- Payroll Money Orders
- Payroll Checks
- Cash
- Floor Polisher For Rent

drive-n-save

SPECIAL DRIVE-N-SAVE SERVICES

- Film Processing
- Hunting & Fishing Licenses
- Duck Stamps
- Year Ahead Lay-Away