



Season's Greetings

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FREE CHRISTMAS DINNER DRAWING!

Mail or bring this entry form to any Clackamas County Bank office and you will be entered in our drawing for a free ham with all the trimmings!

Name _____
Address _____
Phone _____
Do you presently bank at CCB? _____

Drawing will be held on Dec. 18, 1987, for 3 dinners at each office. Winners will be notified by phone. Not being an account holder will not affect your chances of winning.



CLACKAMAS COUNTY BANK
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HOLIDAY RECIPES & HINTS

HELPFUL HINTS

When storing wool sweaters between seasons, use aromatic cedar chips instead of moth balls. Add sachet to the cedar to make an even more pleasant fragrance.

Colleen Benelli
"The Better Sweater"
Sandy

To avoid extra abuse when machine washing your sweaters, turn them inside out and wash them in a pillow case!

Colleen Benelli
"The Better Sweater"
Sandy

Handwash your silks! Use baby bath warm water and mild soap. Rinse well. Roll in a towel and step on the towel to wring excess water. Place the garment in a dry towel and put it in the freezer. When frozen, iron with a dry warm iron!

Colleen Benelli
"The Better Sweater"
Sandy

SALAMI

3 lbs. ground beef
1 cup cold water
2 tsp. liquid smoke
1 Tbsp. peppercorns
1/4 tsp. garlic powder
1/2 tsp. onion powder
1 tsp. mustard seed
3 Tbsp. Tenderquick
Mix all ingredients. Form into 2 or 3 rolls about 3" in diameter. Roll in about 3 thicknesses of boiling foil.

Refrigerate at least 24 hours. Punch holes at about 1-inch intervals along bottom of rolls with cooking fork and bake on broiling pan. Bake 1 hour at 40-45 min. at 325°.

Remove from oven, remove foil and absorb all grease and liquid with paper towels. When cool and dry, wrap in foil and refrigerate. Keep cool.

Christine Bierman
Sandy

Christmas Cheese Bread

1 loaf unsliced French bread
2 cups sharp cheddar cheese, shredded
2 bunches green onions, chopped

1 1/2 cup mayonnaise
Cut French bread lengthwise and butter. Mix together cheddar cheese, onions and mayonnaise. Spread on bread. Cut 1/2 way through. Bake at 350° for 20 minutes. Serve warm. Good for Christmas brunches.

Margie Budworth
Gresham

Apricot Nut Bread

1-1/3 cup dried apricots
1-3/4 cup sugar
3 Tbsp. soft butter
2 eggs, beaten
1/3 cup water
3/4 cup orange juice
3 cups flour
3 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
3/4 cup chopped nuts (I use almonds)

Chop apricots in small pieces. Soak in warm water for 1/2 hour. Drain well. Mix sugar, butter, eggs, water, and orange juice together. Combine dry ingredients and add to creamed mixture, mixing thoroughly. Fold in apricots and chopped nuts. Pour batter into large greased loaf pan or 2 small pans. Bake at 350° for 55 minutes; less for small loaves.

Sheryl J. Lehr
Sandy

TOMATO REFRESHER

2 qt. tomato juice
4 Tbsp. sugar
2 cloves garlic, sliced
1 lemon, juiced
1 grapefruit, juiced
1 medium orange, juiced
1/2 tsp. celery salt
1 tsp. Worcestershire sauce
Combine and stir. Serve hot or cold. (Remove garlic before serving.) A delicious holiday drink!

Edna S. Haneberg
Sandy

HOLIDAY TRADITION

On Christmas Eve, our family reads aloud the Christmas story from the Bible. It is then that our children place the baby Jesus in the crib that has been on display in the weeks before Christmas. We also move the shepherds closer to the manger and, on the Twelfth Day, bring in the Wise Men.

Our children have been too young to help with the reading but, as they learn to read, we might well have them take turns. Besides, that would free us to take pictures!

Christine Bierman
Sandy

Ha PENNIES

8 oz. shredded sharp cheddar cheese (2 cups)
1 cup all-purpose flour
1/2 cup margarine (softened)
3 Tbsp. dry onion soup mix
(1) Place all ingredients in large bowl. Knead into smooth ball. Divide in half. Shape each half into log roll about one inch in diameter. Wrap in waxed paper. Refrigerate at least 2 hours.

(2) Heat oven to 375°. Cut rolls into 1/4" slices. Bake on ungreased baking sheet until golden brown, 10-12 minutes.

Serve immediately. You may freeze for up to two months after wrapped in wax paper before cooking. Thaw slightly in refrigerator before slicing and baking.

Dann Christiansen
Sandy

TEXAS FRUIT CAKE

Oven 250°

1 1/2 lb. dates
1 lb. red pineapple
1 lb. green pineapple
1 lb. white pineapple
3/4 lb. green cherries
3/4 lb. red cherries
3/4 lb. dried apricots (chopped)

1 lb. walnuts
3/4 lb. almonds
Mix above with 1/2 cup flour
1 lb. butter
3/4 lb. brn. sugar
3/4 lb. white sugar
12 eggs
Cream together
1 lb. flour less 1/2 cup
1 Tbsp. cinnamon
1 tsp. cloves
1 1/2 tsp. soda
1 1/2 tsp. mace
1 tsp. salt
Sift together
1 1/2 Tbsp. milk
1/2 cup lemon juice
1 1/4 Tbsp. vanilla
Mix together
Mix dry ingredients alternate-

ly with liquids into creamed butter mixture, fold into fruit mixture. Line pans with greased waxed paper. Fill pans 3/4 full. Bake small pans 2 1/2 hours, large pans 4 hours. Recipe makes 8-1 1/2 lb. cakes.

Glaze cake while still warm with boiled Karo syrup, drizzle with brandy. Wrap in foil. Store in cool, dark place.

Ann Fenwick
Sandy

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