

Make your own gingerbread house

Isn't this the year when you're finally going to do something you've been threatening to do for ever so long, and that is to build an irresistible gingerbread house in time for the fast-approaching holiday season? They're traditional, they're charming, and they're a great project for the entire family. And best of all, they will by their very presence add a new dimension of joy and happiness to Christmas 1983. Why not do it this Saturday?

Bakers across the country have joined the gingerbread boom by dramatically increasing commercial production. But the "storeboughts" cannot compete in volume with the hundreds of thousands made by Moms and Grandmas as well as by youngsters in Home Economics classes from coast-to-coast.

Although most gingerbread house builders stick to traditional designs many, in recent years, have begun to create new, quite imaginative hamlets. In some cases, geographic influences have been noted. From the Southwest in Arizona and New Mexico the houses are likely to take the shape of adobes. California bakers display contemporary designs while New Englanders, of course, love their traditional Cape Cods.

How to make dough:

- 5 cups sifted all-purpose flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 3 teaspoons ginger
- 1 cup shortening
- 1 cup sugar
- 1 cup molasses

Sift together flour, soda, salt, nutmeg and ginger. Melt shortening in saucepan large enough for mixing dough. Add sugar and molasses; mix well. Gradually stir in 4 cups flour mixture. Work in remaining flour mixture with hands. Divide dough into 3 equal portions. Form each portion into a ball.



How to roll, cut and bake:

Place each ball on ungreased baking sheet. Place a damp towel underneath baking sheet to prevent sliding. Roll into a rectangle 1/4-inch thick.

Lay pattern of house on dough, with front and back walls on first rolled portion of dough; two sides end to end on second portion; and roof on third portion. Cut through dough on all lines of pattern with pointed knife. Do not remove windows or door. Remove all excess dough from around sides of pattern; reserve.



Roll out excess dough 1/4-inch thick. Use to cut out chimney pieces. If desired, any remaining dough may be used for fences, trees or gates.

Bake in moderate oven (375°F.) 13 to 15 minutes, or until lightly browned. Remove from oven. While hot, with point of knife, retrace outline of windows and door. If necessary, cut house edges to straighten. Do not remove from baking sheets until cold. Remove with spatula; remove windows and door.

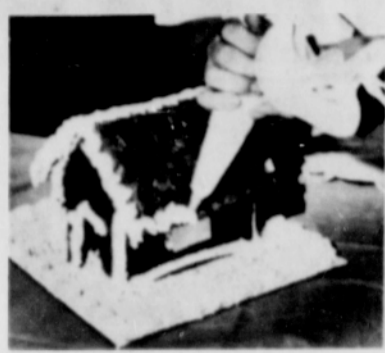


How to assemble and decorate house:

Have Ornamental Frosting prepared. Use cake decorator or paper cornucopia to put together and decorate house. If desired, a portion of the frosting may be colored with vegetable food coloring to decorate house.

Have display board ready (cardboard, bread board or tray) approximately 26 inches x 16 inches.

Join the 4 walls by applying frosting to the edges. Hold in place a few minutes to set. When walls are firm, attach roof, one side at a time,



chimney pieces and door in same fashion. When frosting is firm, decor-

ate roof, chimney, windows and door.

ORNAMENTAL FROSTING

- 2 1/2 to 3-cups confectioners' sugar
- 1/4 teaspoon cream of tartar
- 2 egg whites
- 1/2 teaspoon vanilla

Sift together confectioners' sugar and cream of tartar; add egg whites and vanilla. Beat with an electric beater or wooden spoon until frosting holds its shape. Cover with a damp cloth when not in use.

20% OFF SPECIAL

ON RETAIL PRICE OF CUT GLASS & MIRRORS

UNION AVENUE GLASS COMPANY

ALL TYPES OF AUTO, PLATE and WINDOW GLASS
Storm Doors and Windows

6105 N.E. Union Avenue

Portland, Oregon 97211

PHONE 289-8887

OPEN SAT. 9-12

ONE COUPON PER PURCHASE

WITH COUPON



Crisco Shortening
Regular Or Butter Flavor
3-Pound Can **\$2.89**



Mrs. Smith's Bake & Serve Pie Pumpkin Custard
Pumpkin Custard Pie
Mrs. Smith's 26-Ounce Size **99¢**



Lindsay California Pitted Ripe Olives
Jumbo Olives
Lindsay Pitted 5.7-Oz. **68¢**

SAFEWAY

Merry Christmas




M & M Candies
Plain Or Peanut 16-Oz. Pkg. **\$1.79**



Whipping Cream
Lucerne Premium Pint Size **69¢**

Boneless Hams
Armour Melowsweet Fully Cooked Whole Hams. Half Hams Are \$1.49 Pound **\$1.39 Lb.**

Beef Rib Roast
Large End Cut, Safeway Quality Beef. The King Of Roast. **\$2.79 Lb.**

Turkeys Manor House. Naturally Fresh **79¢ Lb.**

Pork Roast Fresh Sirloin End **\$1.28 Lb.**



Crest Toothpaste
Regular, Mint Or Gel, 4.6-Ounce Tube **99¢**



Disposable Diapers
Daytime, 18 Ct. Newborn, 24 Ct. Overnight, 14 Ct. Or Toddler, 12 Ct. **\$2.94** Huggies.



Tangerines
Coachella Valley's Finest **18¢ Lb.**
Ocean Spray, 12-Oz. **79¢**
RED DELICIOUS Apples **39¢ Lb.**
No.1 Yams 3 Lbs. **\$1**
Tomatoes Red Ripe **59¢**

Sales Limited To Retail Quantities. Prices Good Wed., Dec. 21 Thru Tues., Dec. 27, 1983 At All Safeway Stores In The Immediate Area Of Originating Publication.

