

Food For Thought

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3 squares (1 oz each) semi-sweet chocolate, melted
Decorations for garnish (optional)
Beat together brown sugar, butter, and egg yolks in a large bowl until fluffy. Gradually beat in flour until smooth. Chill several hours or overnight until firm. Preheat oven to 375°. Grease cookie sheet with vegetable oil. Roll out dough on a floured surface of 1/8-inch thickness. Cut out with floured 2-inch round cookie cutter. Arrange 1 1/2 inches apart on the prepared cookie sheets and bake for eight to ten minutes. Transfer from cookie sheets to wire racks to cool. When completely cool,

drizzle cookies with melted chocolate, or red and green candy decorations.

OLD FASHIONED MOLASSES COOKIES

4 cups sifted all purpose flour
1 tsp baking soda
1 tsp baking powder
1/2 cup butter softened
1 tbsp grated orange rind
1 cup granulated sugar
1 egg
1 cup light molasses
vanilla decorating icing
Silver Dragees for garnish
Sift together the flour, baking soda and baking powder onto wax paper. In

a large bowl blend together butter and orange rind until creamy. Add sugar, and egg. Beat until light and fluffy. Beat in molasses. Add flour to mixture and beat until well blended. Divide dough in half; wrap in wax paper and refrigerate overnight. When ready to make cookies preheat oven to 375°. Lightly grease cookie sheets with vegetable oil. Roll out dough on lightly floured board to 1/8-inch thickness. Cut out cookies with floured cookie cutter. Arrange 1 1/2 inches apart on prepared cookie sheets. Bake in preheated oven for ten to twelve minutes or until firm. Remove cookies from cookie sheets to wire

rack, cool completely. Spoon vanilla decorating icing into a pastry bag filled with a writing tip. Pipe decorations onto cooled cookies. Decorate with silver dragees.

VANILLA DECORATING ICING
In a bowl blend 1 box (1 lb) 10X Confectioner's sugar, with 1/2 tsp salt, 1 tsp vanilla and 3 to 4 tbsp milk to make smooth, firm frosting.

NOTE: Each recipe makes six dozen cookies.

Pot pourri of gifts

Christmas is for kids... all ages from one to 100. It's the joys and the delight of sharing the yuletide season with family, friends and neighbors that makes the holidays so fulfilling and meaningful. It's a very, very special time, so experience it to its fullest.

Capture the "spirit" of an "Olde Lyme" Christmas. Let your thoughts soar to an era long since gone. Picture the effervescence and sparkle of a majestic evergreen; the veritable storehouse of wondrous toys and beautiful gifts piled beneath it; the crackle of cedarwood burning in the fireplace; and the intoxicating aroma of succulent goodies—turkey roasting, pastries, cake and pie baking, vegetables cooking—emanating from the kitchen, small talk, joyful laughter, firm handclaps, affectionate hugs and kisses.

Whether you're beginning the tradition of Christmas in America, or continuing it; before you rush out and fight hordes of last-minute shoppers to purchase insignificant and inferior merchandise, why not utilize your kitchen or your sewing room and make a lovely and unique gift for that special person on your gift list. Homemade gifts are becoming more appreciated in our so-called high tech society. In fact such gifts as jams, jellies, relishes, pot holders, dish towels, wreaths, fruit cakes, cookies, and candies and nut treats and decorative candles are the "in" thing this year.

Cooking and making gift items is both economical and enjoyable. Consider the fact that you can make four or five gift items for the price you would pay for one in the specialty shops, supermarkets, or department stores.

Follow these recipes. You can make a lot of people happy this yuletide season.

SUGAR BALLS

Assorted nuts (use only halves of Brazil or Walnuts)
1 cup milk
1 cup confectioner's sugar
1 cup granulated sugar

Pour milk into a shallow bowl. Dip nuts one at a time in the milk and then in the powdered sugar. Let dry on wax paper. Repeat the process five times, then roll in the granulated sugar and let harden.

NOTE: 1/2 tsp nutmeg or cinnamon may be added to some of the granulated sugar for variety and a different taste. Place sugar balls in fluted cups. Wrap.

STUFFED DATES

50 dates
Remove pits from dates or use pitted dates. Stuff with chopped nuts, chunky peanut butter, chopped dried apricots, slivers of candied ginger, or chopped candied maraschino cherries.
NOTE: Place dates in fluted cups (two or three to a cup) before wrapping. Make cellophane pouch. Secure with narrow red or green ribbon.

APRICOT-MARZIPAN CANDIES

1 pkg (7 oz) marzipan or almond paste
4 tsp frozen orange juice concentrate, thawed
2 pkg (1 oz each) apricot fruit rolls
Mix marzipan and orange concentrate in a small bowl until well blended and smooth. Unroll fruit rolls. Spread half the marzipan mixture to edges over each fruit roll. Roll up tight, peeling plastic film from fruit roll as you go. Wrap loosely in foil. Store in refrigerator. Cut in 1-inch slices and place in fluted cups before wrapping.

SWEET SNACK PAKS

3 cups crisp bite-size corn cereal squares
2 pkg (12 oz) semisweet chocolate pieces
2 cups golden raisins
1 cup pitted dates, sliced
1 cup flaked coconut

SAND COOKIES

1 1/2 cups dark brown sugar (firmly packed)
1 cup butter, softened



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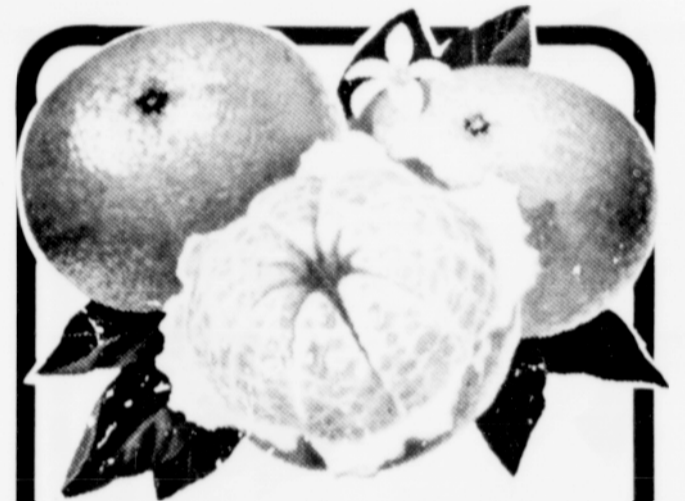
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