2 eggs



SOCIETY MUSIC The HOME

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MAXINE BUREN Editor

Spiced Nuts Make Holiday Candy

Let's make the very most of nuts as this year's confections. There are several variations of candied nuts, and then of course, the simpler buttered nuts.

SPICED NUTS 1 cup sugar

% cup water teaspoon cinnamon 1/2 teaspoon nutmeg

Dash of cloves and ginger 1 cup nuts Cook sugar, spices and water to the soft ball stage. Add nuts and heat over a very slow fire until the syrup starts to granulate, around 5 minutes, stir gently. Remove from fire and separate nuts, allowing to cool on waxed paper. May roll in granulated sugar while

still warm. GLACE NUTS 2 cups sugar

1 cup boiling water 1/2 teaspoon cream of tartar

CREAMED NUTS

2 cups sugar % cup thin cream tablespoon butter

cold water. Stir constantly until lated sugar in the bottom. until lukewarm. Then beat until frosting. Different as night and creamy. Break off small pieces, day! put a roasted filbert or walnut in and then in finely chopped nuts 'n' easy confections. Kids love it! to coat outside.

white and water, or evaporated dressing in the centers, and bake milk. Molasses and water may be about 30 minutes in moderate brushed over dark fruit cakes.

WOOLY

BEAR PAWS

SHUFFLERS

BOOTEES

VELVET

MULES D'ORSAYS

Every type imagin-

able. Hard leather soles or soft padded

soles. Every color represented. Speci-

ally priced for

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Today's Menu

Spanish pot roast is to be the day's main dish. Lettuce and onion salad Spanish pot roast Stewed celery root Apple crisp dessert

SPANISH POT-ROAST

4 pounds beef rump or chuck clove of garlic 8 teaspoons salt

teaspoon pepper 3 tablespoons fat 1 cup water

1/2 cup chili sauce 1/2 teaspoon Worcestershire

sauce 2 onions, sliced 1 green pepper, diced 6 small potatoes

8 carrots

Brown the garlic in the fat. Add salt and pepper. Remove the garlic and brown the meat on all sides in the fat. Add water, Wor-Boill ingredients without stir- cestershire sauce and chili sauce. ring, until syrup reaches the hard Cover tightly and simmer gently. crack when tried in cold water. Turn the pot-roast occasionally Keep sugar wiped down from sides and add more water, if necessary, of pan with damp cloth on a spoon. a little at a time. One-half hour Remove saucepan from fire at before the cooking is completed. once and place in a larger pan of add onions, green pepper, potagold water to stop boiling. Re- toes and carrots. It will take move from cold water and place in about 31/2 hours to cook a roast a pan of hot water. Put nuts on this size. Make gravy by thickenskewers or toothpicks and dip in ing liquid with flour smoothed in the syrup. Place on tin sheet to water.

Candy Quirks for stablespoons light corn syrup Christmas Cooks

Cook all but vanilla until it To sugar stuffed dates, shake makes a soft ball when tried in them gently in a sack with granuit boils, and occasionally after- Before cutting fudge into wards. Add vanilla and let stand aquares, frost it with white sugar

Dip the cut end of a marshmalthe center of each, roll into balls low in colored cocoanut for quick

Turkey timbales tastefully take Glazing puts a shine on fruit care of leftover fowl. Mix two cakes. When cakes are half-way cups chopped, cooked turkey meat baked or just ready to be removed with one egg, salt and pepper. from the oven, brush tops with Line well-greased ramekins with mixture of hency and water, egg the mixture, press fresh - made oven (350 degrees). Serves six.

The children and the

grown folks will be glad 🍂

ent as these! They're

Bring Your Gift List

Here!

all quality made!

rearrererererererererer

GIRT

Slippers

TOPS IN GOODNESS-It's ham for Christmas this year, with its delightful appearance and an excellent taste. It is easy to roast and it is a grand buy. Decorate it, of course, with holly. Cut the leaves from large green gumdrops. Make the berries ter and sugar; add beaten eggs from glazed cranberries. Serve your ham with Brussels sprouts, tiny onions, and cranberries. Then you can relax for the sighs of approval that will surely greet you.

Ham Is Baked for the Festive Table, It's Ready, Willing and Able

a paste; spread paste over fat sur-

ORANGE GLAZE

light or dark. Sprinkle with gra-

(450 degrees) 25 to 30 minutes.

POINSETTIA CORSAGE

ientos (contents of one 7-ounce

tin); arrange three or four poin-

settias on glazed fat side of ham,

keeping in place with toothpicks.

Green pepper may be used for

stems, leaves, centers of flowers.

HAM TIMBALES

tablepsoons salad oil

1/2 teaspoon dry mustard

cup soft bread crumbs

eggs, beaten slightly

cup ground cooked ham

Add flour and seasonings to

salad oil, stir until well blended.

tard cups. Set molds in pan of hot

(350 degrees) about 30 minutes,

until firm. Serve with cheese or

HAM LOAF

2 cups ground, cooked ham 1 cup bread or cracker crumbs

\$ tablespoons chili sauce cup grated carrots

Combine all ingredients, mixing

teaspoon prepared mustard

Cook noodles in boiling salted

water 7 minutes; drain. Stir mus-

tard into white sauce, add noodles

and diced ham and pour into

top with grated cheese and min-

ced ham and bake in a hot oven

well. Bake in a loaf pan in a mod-

utes, until brown. Serves 6 to 8.

HAM-NOODLE CASSEROLE

cups thin white sauce

1 cup minced cooked ham

2 cups diced cooked ham

% cup grated cheese

package noodles

tomato sauce. Serves 6.

1 cup milk

tablespoons flour

14 teaspoon salt

Dash pepper

1 cup milk

Cut poinsettias from whole pim-

Harbinger of holidays, fitten Place fat side up in uncovered food for all times-is ham! What roasting pan. Score fat surface. else with such flavor, good looks, Mix firmly packed brown sugar personality? What else so suited and mustard, add yinegar to make to all uses, all budgets?

The ham (like you) dresses up face. Stud with cloves to spell for festivities with a corsage of "Merry Christmas." Bake in hot pimiento poinsettias; cloves spell oven (450 degrees) about 80 min-'Merry Christmas' across its utes, basting frequently with sy- Thrill of a Life broad back; brown sugar folds it rup from bottom of pan. in a shiny cloak. Accessories for the well-dressed ham include cups of relish, garlands of greenery baked ham and fat is scored, (red and green), and grilled brush with 1/2 cup corn syrup, orange or tomato halves. Ham left over-and you'll be ted orange rind, stud with cloves

glad! Make croquettes, casser- and orange slices, held in place oles, timbales. Soup it, curry it, with toothpicks. Bake in hot oven loaf it and love it all the while. Whole hams are true economy basting frequently with orange for small families; they may be di- juice. vided into three parts at your meat man's, thus: the butt end for baking, the shank end for simmering, center slices for broiling.

Whole or half hams, remember,

cost less per pound than ham bought by the slice.

TIME TABLE No missing the boat when you bake your ham by this time table! dishes: If Ham Weighs: Bake for: 15 lbs. or more 15 min. per lb. 12-15 lbs. 16-17 min. lb. 10-12 lbs. 18 min. per 1b. 10 lbs. or under 20 min. per lb.

Half hams 22 min. per lb. If ham is taken from refrigerator and is thoroughly chilled throughout, add 5 minutes per pound to cooking time. Bake ham in slow oven (325 degrees.) Glaze your hame to make it look pretty, taste even better.

BROWN SUGAR GLAZE 2 cups brown sugar 1 tablespoon prepared mustard 1 tablespoon vinegar Whole cloves Remove skin from baked ham.

Sweet Bread Is For Holiday

Here's a Spanish sweet bread,

PAN DULCE cup cold water tablespoons sugar cups flour (about) cup melted shortening teaspoon orange flavoring

egg beaten teaspoon anise flavoring cup shredded almonds 2 cup currants 1/2 cup raisins

teaspoon salt

2 tablespoons shredded citron Add water to milk, add yeast stirred with 1 tablespoon sugar. to get slippers as differ-Add 1 cup flour. Beat with rotary beater, rise until light. Add remaining ingredients and enough flour for stiff dough. Knead, form into a round loaf, gash across the top like a cross, glaze with egg yolk. Bake 45 minutes starting at 375, resetting at 350 after 10 minutes. Good toasted.

'Day After' Turkey Is in Pie

"Day-after" turkey baked in a deep-dish pie has a holiday touch when topped with star-shaped biscuits. Toast rounds sprinkled with grated cheese are also delicious topping for chicken or turkey cas-

Let the holiday feast start off with colorful "appetite teasers" and chilled tomato juice or fruit juice. Cut bread into attractive sapes with cookie cutters, toast, spread with cream cheese, and decorate with bits of red pimiento and green pepper. Or, bake tiny baking powder biscuits to split and fill with cheese spread.

Well seasoned bread stuffing is as important to Christmas dinner as cranberry sauce. If pocketbook or preference requires a holiday roast that is small, serve the dressing in stuffed shoulder, beef or veal birds, or stuffed chops.

Salads Are Good On Holidays

When sweets are found in generous supply and tables are rich-ly provisioned with holiday foods, it's a great relief to enjoy the crispness of a non-filling and refreshingly cool salad. Here's one that touches the spot at any holiday meal:

JEWEL SALAD 1 tablespoon gelatine cup boiling water cup sugar cup pineapple juice cup mild vinegar tablespoon lemon juice

cup cucumber cup canned pineapple teaspoon salt Soak gelatine in cold water. dissolve in boiling water, add sugar, fruit juice, vinegar, salt. Cool, and when starting to thickof. Court and Liberry Salem, Ore. Son add diced cucumber, pineapple. Turn into meld and chill. Grepefruit may replace pineapple.



The holiday season calls for all sorts of good foods to aug-ment the principal meal. Here's a tested recipe of a cookie delicacy that's just the thing to serve with ice cream, puddings, or other desserts. They're as delicious as they sound.

FIG OATTES 1 % cups dried figs 1 cup butter 2 cups granulated sugar

% teaspoon salt

% cup milk 1 teaspoon vanilla extract 14 cups sifted all-purpose flour 2 teaspoons baking powder

5 cups quick-cooking oats

Boil figs about 5 minutes in water to cover; drain, clip stems and cut figs into thin strips (scissors are handy). Cream butand stir to blend. Add milk, flavoring, and flour sifted with salt and baking powder, and beat. Add figs and oats and stir until well blended. Drop by small spoonfuls onto greased cookie sheet and flatten slightly. Bake in a moderately hot oven (400 degrees) 13 to 15 minutes. Press sizes too, so everyone should be happy. a nut meat, strips of fig or cherry into tops before baking if desired. For a glazed top brush with hot honey after baking and place

In Popcorn Ball After skin is removed from

sized cookies.

under broiler for a minute or

two. Makes 5 1/2 dozen medium-

Remember when popcorn balls this generation enjoys many of the same thrills and popcorn balls the same thrills and popcorn balls Nowowjeiski and son of Mon-have remained throughout years Nowowjeiski and son of Mon-Turner Pupils as youth's big favorite sweet at mouth brought a number of anholiday time. The making is so simple, yet the result so satisfac-

POPCORN BALLS cup molasses cup dark corn syrup tablespoon vinegar 8 tablespoons butter 8 quarts salted popped corn

Combine molasses, dark corn syrup and vinegar in saucepan; Try these made with left-over cook over low heat, stirring constantly, until the soft-ball stage (228 degrees) is reached. Continue cooking, stirring constantly, until the hard-ball stage (270 degrees) is reached. Remove from heat, add butter and stir only enough to mix. Slowly pour over the popped corn. Form into balls with hands, using as little pressure as possible. Makes 16-18 balls.

Toast slices of white bread on Add milk slowly, stirring con- one side, and spread untoasted stantly over low heat until mix- sides with hot mincemeat. Cover ture thickens and boils. Add with meringue made by beating bread crumbs, ham and slightly sugar into beaten egg white, 2 tabeaten eggs, and mix well. Pour blespoons sugar for each egg into greased timbale molds or cus- white. Brown lightly for 10 minutes in moderate oven (350 dewater, bake in moderate oven grees). Serve hot.

The Campfire caroling for the 20th has been called off, according to those who are directing

West Salem Folk To Visit Idaho

WEST SALEM-Monday Mr. erate oven (350 degrees) 45 minand Mrs. Arthur Brown will leave for Cottonwood, Idaho to spend Christmas with their son and daughter-in-law, Mr. and Mrs. Claud Brown. Claud Brown is a minister in the Cottonwood Methodist church.

Mr. and Mrs. Ross Brown will accompany his parents, the Arthur Browns, to Idaho. Ross is a student at Oregon State college.

greased casserole dish. Sprinkle Are Toledo Visitors

LINCOLN-Weekend guests at the home of Mr. and Mrs. George (450 degrees) 10 minutes, until Marr were his daughter and soncheese is melted and browned, in-law, Mr. and Mrs. Glen Cooper and children of Toledo.



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CHANGE TO THE PROPERTY OF THE PERSON OF THE

IN A JIFFY-Prepared Christmas puddings are short-cuts to holiday cookery. The desserts come canned and ready, there's a choice of plum, fig and date. The puddings come in three

Talk on Antiques

Christmas program and gift ex-A small crowd was present ow- Mrs. Dick Tom and Mrs. R. Se- Assistant hostess was Mrs. T. J. ing to the mild flu epidemic in hanaman of Suver. the community.

nuts and fruits were distributed by the refreshment committee from a beautifully decorated drawn for a gift exchange.

A Christmas gift exchange was held and members also brought becember 20 and extends to Janfrom a beautifully decorated

table. The men will be responsible for the January meeting. H. F. Coney is chairman of the program committee and W. J. Kerr of the refreshment committee.

Club Women Sew Curtains, Airlie

AIRLIE - The Woman's club met at the home of Mrs. Rolan Phelphs, Thursday, and helped Mrs. Phelps make curtains for

While there the annual elec- Goodwill Members her living room. tion of officers resulted in Mrs. Is Given, Suver Glen Hadley, president; Mrs. Charles Tarter, vice president; Mrs. H. P. Whitaker, treasurer. At the close of the meeting SUVER — The Suver Com-munity club held its annual ed and coffee, cake and candy tion at the meeting of the Linserved by the hostess. All mem- coin Goodwill club Thursday at change Friday night at the hall. bers were present. Visitors were the home of Mrs. Ivan Merrick.

gave a talk on them and the grades are presenting the Christ- community club. The gift exchange caused a the high school. Names have been the treasury.

uary 2.

are the for Men!

ward Christmas treats for Lincoln school which will be added TURNER-The high school and to the \$3 donated by the local mas program at 2 o'clock Friday Mrs. L. Mickey, secretary treaschanges made to the present day. afternoon in the auditorium of urer stated there was \$14.92 in

ber, Mrs. Celia Walling, 91.

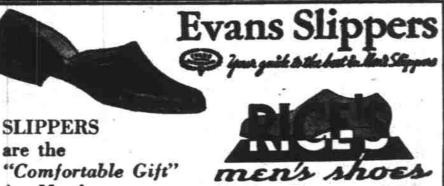
Meet at Lincoln

LINCOLN-A decorated Christ-

Mrs. E. E. Buckles conducted

the business session when the

group voted to donate \$3.50 to-



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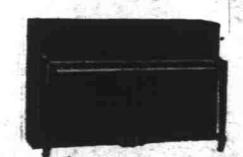
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