

A well chosen collection of cheeses serves as a very practical gift for a man on your list, or for the neighbor up the street. Here is pictured such an assortment, including Gouda in its bright red case, lacy swiss, several soft cheeses in glasses for spreading and a blue type or two. You'll find a wonderful assortment at most grocers'.

Long History **Behind New** Pie Interest

Once upon a time pie was spelled "pighe," an Irish word. Through the years the spelling of pie was shortened but the variety of pie was broadened until today it includes fruit, gelatine and chiffon, Apple Muffins meringue and cream pies.

Cream pies are a late develop- Day's Opener ment. From vanilla cream pies there came chocolate, butterscotch, ana honey cream pie. Honey cream cately tender. Anyone who cooks ity varieties. should scurry to her pastry board and double boiler.

Bananas have a tropical flavor everyone likes. They are in season year 'round, make this a year 'round recipe. For your pie, choose bananas that have yellow peel flecked with brown. These are fully ripe bananas at peak of flavor, sweetness and digestibil-

BANANA HONEY CREAM PIE

- 5 tablespoons flour 1/4 teaspoon salt
- 1/2 cup honey 13/4 cups milk
- 2 egg yolks, slightly beaten 1 tablespoon butter or
- margarine 12 teaspoon vanilla
- 3 ripe bananas.

1 baked 9-inch pie shell

Combine flour and salt in top of double boiler. Stir honey into the milk. Add honey mixture slowly to flour mixture, mixing thoroughly. Cook over rapidly boiling water until well-thickened, stirring constantly. Cook 10 minutes longer, stirring occasionally. Stir small amount of hot mixture into egg yolks, then pour back into or margarine and vanilla. Cool thoroughly. Cover bottom of pie shell with a thin layer of cooled top of the thin layer of filling. spice. Simmer 5 minutes. Cover immediately with remaining filling. Top with meringue or sweetened whipped cream and additional slices of ripe banana, if desired. Makes 1 pie.

TART RELISH

To make 1 quart of cranberryorange relish-put 4 cups of cranberries, 2 quartered and seeded

As unusual way to serve pumpkin pie is to accompany it with twin bowls of cream cheese which adding a little cream or top milk, and, in the second bowl, a sharp erature. cheese spread which has been treated in the same fashion. Pinein place of the cream cheese. The fruit adds an interesting flavor too.

and now a new flavor treat, Ban- the whole family on Sunday mor- frigerator until firm (about 1 hr.) ning, and get the day off to a Bake in a hot oven (400° F.) 10 filling and sweet and mellow slices rousing start, are these delicious minutes or until crisp. Serve hot. of fully ripe banana come in a spicy apple muffins. Local mar- Variation: Roll balls in chopped pastry shell that's flaky and deli- kets are now featuring top qual- nuts or coconut before placing in

FRESH APPLE MUFFINS

- 21/4 cups all-purpose flour 4 teaspoons baking powder
- 1/2 teaspoon salt
- tablespoons sugar 1 cup red apple, coarsely
- cup grated American cheese egg, beaten with
- cup milk 3 tablespoons melted shorten-
- 18 apple slices, 1/8 inch thick
- 2 tablespoons sugar, mixed

1 teaspoon cinnamon Sift flour, measure and sift twice again with baking powder, salt. Mix thoroughly. Spread on salt and sugar. Add grated apple slices of tast. Broil, open face, unand cheese. Add liquid, stirring til golden brown. Serve immediajust until ingredients are dampened. Add shortening last. Fill greased muffin tins 2/3 full. Top batter with apple slices dipped in sugar-cinnamon mixture. Bake in hot oven (425°) for 25 minutes. Makes 112 doz. small muffins.

MULLED JUICE

Use these proportions for a good hot mulled juice to serve to holiremaining hot mixture, beating day visitors with thin slices of vigorously. Cook 1 minute longer. fruit cake - a 12-ounce can apri-Remove from heat and add butter | cot whole fruit nectar, 2 teaspoons lemon juice, 1/2 teaspoon grated lemon rind, few grains of salt, 2 tablespoons sugar and a teaspoon filling. Peel bananas and slice on each whole cloves and whole all-

To 1 cup filberts and 1 tablespoon butter or cooking oil, add 1 teaspoon garlic salt. Serve on rel-

EASY TO FIX

A salad that's quick and easy oranges through food chopper; to prepare, is made of diced, juicy add 2 cups sugar; mix well and red apples, sliced bananas and refrigerate several hours before chopped dates. Serve with mayonnaise or French dressing.

Cheese Used As Gifts, on **Daily Menus**

Cheese plays an important part in effective menu plans for the holidays. Ideal for pick-up snacks or appetizers and just the right finishing touch for a large meal, versatile cheese demands top billing on your Christmas shopping

Among your selections, mildflavored processed cheese food that melts quickly and slices easily is important to sandwiches, broilers, sauces, and combination dishes. A sharper vintage cheese, also, is a good investment. Try it in our Tree Trimmer's Cheese Delights for Christmas eve or when friends call unexpectedly. Then include several 5-ounce jars of handy cheese spread, a package or two of the tasty dessert cheeses such as a gay red ball of Edam and baby Gouda for the connoisseur, and you're prepared for a variety of holiday adventures in good eating.

For best possible goodness in the cheeses you serve, keep them stored in a cold place, in the original wrappers, in foil or covered. When serving cheese uncooked in appetizers or for dessert, let it "warm up to the crowd" first. has been whipped to a fluff after | Cheese is at its rich, full-flavored peak when served at room temp-

When cooking cheese, keep in mind that it's a protein, and, like apple cheese spread may be used all protein foods, requires low cooking temperatures. Important,

HOLIDAY CHEESE BITES

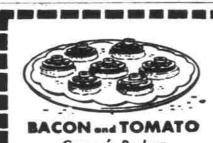
34 cup shredded cheese 1/4 cup butter or margarine

1/2 cup flour Combine ingredients with a pastry blender. Roll into balls about Something different to cheer 1/2 inch in diameter. Chill in rerefrigerator. Makes 24 appetizers.

TREE TRIMMER'S CHEESE DELIGHTS

- 4 slices bacon, cut in 1/4 inch
- 1 tablespoon finely chopped
- 1 cup shredded cheddar cheese 1 tablespoon Worcestershire sauce
- 1/8 teaspoon celery salt 6 slices toast

Cook bacon and onion in skillet until bacon is just done and onions are yellow. Remove from heat. Pour off excess fat. Add cheese, Worcestershire sauce and celery tely. Makes 6 sandwiches.



Canapés Parleur

There's nothing like an interesting canape to steal the conversational show. You'll be the talk of the neighborhood when you serve this one: Toast rounds of bread the size of tomato slices. Spread with crisp chopped bacon blended with mayonnaise. Top with tomato slice, cucumber slice and stuffed-

Serve with sparkling OLYMPIA Beer (better get a case, it's more economical that way).



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