



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.

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 list.

Among your selections, mild-flavored 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. Cheese is at its rich, full-flavored peak when served at room temperature. When cooking cheese, keep in mind that it's a protein, and, like all protein foods, requires low cooking temperatures. Important, too.

Long History Behind New Pie Interest

Once upon a time pie was spelled "pighie," 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, meringue and cream pies.

Cream pies are a late development. From vanilla cream pies there came chocolate, butterscotch, and now a new flavor treat, Banana honey cream pie. Honey cream filling and sweet and mellow slices of fully ripe banana come in a pastry shell that's flaky and delicately tender. Anyone who cooks 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 digestibility.

BANANA HONEY CREAM PIE

- 5 tablespoons flour
- 1/4 teaspoon salt
- 1/2 cup honey
- 1 1/4 cups milk
- 2 egg yolks, slightly beaten
- 1 tablespoon butter or margarine
- 1/2 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 remaining hot mixture, beating vigorously. Cook 1 minute longer. Remove from heat and add butter or margarine and vanilla. Cool thoroughly. Cover bottom of pie shell with a thin layer of cooled filling. Peel bananas and slice on top of the thin layer of filling. 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 cranberry-orange relish—put 4 cups of cranberries, 2 quartered and seeded oranges through food chopper; add 2 cups sugar; mix well and refrigerate several hours before serving.

IN TWIN BOWLS

As unusual way to serve pumpkin pie is to accompany it with twin bowls of cream cheese which has been whipped to a fluff after adding a little cream or top milk, and, in the second bowl, a sharp cheese spread which has been treated in the same fashion. Pine-apple cheese spread may be used in place of the cream cheese. The fruit adds an interesting flavor touch.

Apple Muffins Day's Opener

Something different to cheer the whole family on Sunday morning, and get the day off to a rousing start, are these delicious spicy apple muffins. Local markets are now featuring top quality varieties.

FRESH APPLE MUFFINS

- 2 1/4 cups all-purpose flour
 - 4 teaspoons baking powder
 - 1/2 teaspoon salt
 - 2 tablespoons sugar
 - 1 cup red apple, coarsely grated
 - 1/4 cup grated American cheese
 - 1 egg, beaten with 1 cup milk
 - 3 tablespoons melted shortening
 - 18 apple slices, 1/4 inch thick
 - 2 tablespoons sugar, mixed with 1 teaspoon cinnamon
- Sift flour, measure and sift twice again with baking powder, salt and sugar. Add grated apple and cheese. Add liquid, stirring just 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 1 1/2 doz. small muffins.

MULLED JUICE

Use these proportions for a good hot mulled juice to serve to holiday visitors with thin slices of fruit cake — a 12-ounce can apricot whole fruit nectar, 2 teaspoons lemon juice, 1/2 teaspoon grated lemon rind, few grains of salt, 2 tablespoons sugar and a teaspoon each whole cloves and whole allspice. Simmer 5 minutes.

GARLIC FILBERTS

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

EASY TO FIX

A salad that's quick and easy to prepare, is made of diced, juicy red apples, sliced bananas and chopped dates. Serve with mayonnaise or French dressing.

HOLIDAY CHEESE BITES

- 3/4 cup shredded cheese
 - 1/4 cup butter or margarine
 - 1/2 cup flour
- Combine ingredients with a pastry blender. Roll into balls about 1/2 inch in diameter. Chill in refrigerator until firm (about 1 hr.) Bake in a hot oven (400° F.) 10 minutes or until crisp. Serve hot. Variation: Roll balls in chopped nuts or coconut before placing in refrigerator. Makes 24 appetizers.

TREE TRIMMER'S CHEESE DELIGHTS

- 4 slices bacon, cut in 1/4 inch pieces
- 1 tablespoon finely chopped onion
- 1 cup shredded cheddar cheese
- 1 tablespoon Worcestershire sauce
- 1/4 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 salt. Mix thoroughly. Spread on slices of toast. Broil, open face, until golden brown. Serve immediately. Makes 6 sandwiches.



BACON and TOMATO
Canapés Parler

There's nothing like an interesting canapé 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-olive slice.

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



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