

Fire Hazards at Christmas Can Be Minimized With Care

By ERMINA FISHER

Marion County Home Demonstration Agent

Experts tell us that the average home contains more fire hazards during the Christmas season than at any other time. Does this mean your home?

Christmas trees may be especially hazardous. Unless fresh and moist, they are easily ignited and burn swiftly. Keeping the tree standing in water has been determined the most practical, satisfactory and convenient method for reducing the fire hazard and preventing the needles from discoloring and falling. The larger the tree, the more difficult to keep thoroughly moist, and therefore the more hazardous from the standpoint of possible fire. The tree should be well supported, away from sources of heat—radiators, stoves and especially fireplaces.

Entertaining in Holiday Calls For "Extras"

Whether you are having lots of company for the holiday season, or just the usual run of drop-in guests or small informal gatherings, there will be some extra garnishing and dress-up dishes on the schedule.

Here are some miscellaneous pointers for making something extra special of the good all-season foods.

Use that leftover pastry for some tidbits. Cut the rolled-out dough in small squares and sprinkle with bits of filleted anchovies; fold to make triangles, press together to seal, prick with the tines of a fork and bake in a hot oven. Serve hot with a tomato-vegetable juice cocktail.

Chilled pineapple chunks, seedless white grapes and ginger ale make a delightful fruit compote for a company dinner.

Spoon a little whole cranberry sauce into the cavities of broiled canned peaches; makes a pretty garnish for a platter of roast chicken or turkey.

Garnish your pumpkin pie with toasted coconut for a flavor change.

Cream a quarter cup of butter or margarine with a quarter cup of honey; serve with pancakes, hot biscuits or muffins.

These sandwiches are good enough for company. Use a slice of cheese and one of ham between two slices of bread; dip the sandwiches in a French toast batter, then brown on both sides in butter or margarine. Serve with your favorite variety of pickles or with olives. Tiny bouquets of watercress sprigs and radish roses will look pretty with the sandwiches, too.

Serve this as a starter for one of your important sit-down company dinners. Spoon drained, chilled canned fruit cocktail into sherbet glasses and top with a large spoonful of bottled cranberry juice cocktail frozen to a mush consistency.

Plan a fireside snack for your holiday guests. Serve tiny rolled-up sandwiches spread with a cream cheese, watercress and ripe olive filling, hot spiced apricot whole fruit nectar, fruit cake slices, walnut-stuffed prunes coated with granulated sugar and fresh dates stuffed with fondant.

Fresh orange and cranberry relish, large chunks of walnuts and thinly sliced celery molds in cherry-flavored gelatin for a beautiful jewel-toned salad. If it's for a party, chill it in a ring mold. Unmold and fill the center with golden peach halves.

Crisp celery hearts, glistening ripe olives, balls of nippy cheese and cinnamon apple slices make a nice assortment for a holiday meal. Dry the ripe olives with a paper towel, then roll in a few drops of oil. Roll the cheese balls in chopped parsley to add an extra dash of color.

Brown rice cooked in consommé, then tossed with buttered sliced roasted almonds, finely chopped parsley and pimiento, makes a real Christmas dish to serve on a party menu.

You'll draw many compliments from family or guests if you edge pineapple slices or half slices with

Cheese Boxes Containers for Creamed Food

Parmesan Bread Boxes can do more than house the creamed meat, fish or fowl, by their very nature they add richness, flavor and character to an often bland filling.

Look at this recipe, which provides you with a more-than-speaking acquaintance with a less familiar cheese—Parmesan.

This cheese of Italian descent is used as a seasoning for countless good things to eat. Never a dull dish in the menu when Parmesan cheese is around to add the final fillip of flavor to crust of bread or French onion soup, the unusual to fried or scrambled eggs, the crusty-topped counterpane to many a creamed fish or vegetable dish, the enticing appeal to spaghetti with meat balls.

PARMESAN BREAD BOXES
Cut unsliced bread into 2 inch slices. Cut off crusts of squares or cut with large round cookie cutter. Hollow out each with a knife (a grapefruit knife does a neat job), leaving sides and bottom about 3/8 inch thick.

Brush all surfaces generously with melted butter, then dip into and sprinkle on lots of grated Parmesan cheese. Place on a cookie sheet. These may be prepared in the morning. To serve—bake in a moderately hot oven (400°) until the cheese and crust are lightly browned (10 to 12 minutes).

Fill the hot bread boxes with creamed chicken and mushrooms or turkey, ham, sea food or fish in a rich cream sauce. Many of the condensed cream soups are excellent cream sauce bases.

Almonds Make Curried Chicken

This is one for the night you've got only half an hour to fix supper. (You could do it in less time if the rice were cooked ahead).

For Curried Chicken with Almonds, you just stir chopped leftover chicken (or use canned) into a curry-seasoned white sauce and heat through. Spoon over rice and top with chopped almonds. That little trick of adding chopped almonds makes a dish seem extra-special; camouflages the fact you've put supper together in a hurry.

CURRIED CHICKEN WITH ALMONDS

- 1 medium-sized onion
 - 2 tablespoons butter or margarine
 - 3 tablespoons flour
 - cup chicken broth
 - 1/2 cup milk
 - 1/2 teaspoon salt
 - 1 teaspoon curry powder
 - Black pepper
 - 1 cup diced cooked chicken
 - 1/2 cup chopped or ready-diced almonds
- Steamed or boiled rice
- Slice onion and cook slowly in butter until limp and yellow. Blend in flour. Add broth and milk, and cook, stirring until thickened. Blend in seasonings and chicken. Simmer 5 minutes. Add almonds just before serving. Serve hot on fluffy rice. Makes 2 or 3 servings.

TWIST 'EM

Even the toughest bottles and jars will open fairly easily if a piece of sandpaper is held under the palm of the hand during the struggle.

PAINT FROM TOP

When painting a clapboard house, start at the highest point and apply the paint in horizontal strips about three feet wide, working from left to right. If you leave your ladder for any great length of time, make sure the strip you are working on is finished.

SHAVING LEGS

Before shaving your legs, work up a soapy lather. It makes shaving smoother, and, it's safer if you nick the skin.

Dressy Salads Now Popular and Seasonal

Winter calls for dressed-up recipes. This molded fruit salad combines oranges and bananas with whipping cream and delicious flavormore walnuts. Everyone will like this — from the youngsters right up to Grandmother.

CREAMY FRUIT SALAD

- 1 envelope (1 tablespoon) plain gelatine
- 1 1/2 cups water
- 1/2 teaspoon grated lemon rind
- 1/4 cup lemon juice
- 1/4 cup honey
- 2 tablespoons sugar
- Few grains salt
- 1/4 cup whipping cream
- 1 cup orange sections
- 1 large banana

SILK BRUSH

Corn silks can easily be removed with a small stiff vegetable brush.

1/2 cup chopped walnuts
Salad greens
Soften gelatine in 1/4 cup cold water. Heat remaining water and dissolve softened gelatine in it. Blend in lemon rind and juice, honey, sugar and salt. Cool until syrupy. Fold in whipped cream, orange sections, sliced banana and walnuts. Turn into individual molds and chill until firm. Unmold on salad greens to serve. Makes 6 (6-ounce) molds.

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Prices Effective Wed., Thurs. & Fri., Dec. 22, 23 & 24

IGA Extra Rich	MAYONNAISE	Pint	29¢
		Qt.	49¢
IGA Ripe 'n Ragged	Apricots, Peaches or Pineapple	3 No. 2 1/2 Cans	\$1 35¢ Ea.
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regular price of 50¢ Jar

You save 80¢ or more with this special offer, compared to 2 lbs. of ground coffee, and get more cups. Borden's Economy Size gives you 5 oz., not 4 oz. like many brands.

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BEEF ROAST	Lb.	25¢
POTATOES 50 lbs.		85¢
ONIONS 50 lbs.		49¢
PUMPKIN No. 2 1/2 size can		5¢
MAYONNAISE Quart		49¢

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