

Food SECTION

Dip Cones Vary Color Of Flames

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 Throughout the year the fireplace is the center of warmth and memories. At Christmas time, the fireplace is the heart of our holiday decorations.

The hearth can be made a dancing rainbow of color with a few chemicals which may be purchased at the local drug store. Although they are safe to use as directed, they should be kept above the reach of pets or children. Mix only in pottery, glass, wooden or baked enamel containers, since many of these chemicals react on metals. Wear household rubber gloves.

An onion or potato mesh bag makes a good dipping sack. If none is available, fashion one of cheesecloth of a size to hold about 8 medium cones at a time. Select the color you wish to produce and mix 1/2 pound of that particular chemical in about 1/4 gallon of water. Mix each chemical separately with water. Do not mix the various chemicals together.

Dip pine cones suspended in the sack, into the solution and soak thoroughly. Drain well and spread out on thick pads of newspaper to dry. Drying in a warm place requires 3 or 4 days.

From this list select the color you would like for your cones.

- COLORS**
- Lithium Chloride or Potassium Chlorate violet
 - Strontium Nitrate red
 - Potassium Nitrate yellow
 - Copper Nitrate emerald
 - Copper Sulphate (Blue Vitrool) or orange
 - Perls (Very poisonous) blue
 - Borax bright green
 - Calcium Chloride orange
 - Barium Nitrate apple-green

To make your own colored-fire mix for tossing onto the burning logs in your fireplace, mix the dry chemicals with 2 or 3 times the same amount of sawdust. Pour in gradually sufficient shellac to make a "crumbly" mix. Toss and turn all the while the shellac is being added, to avoid the sawdust's packing down. A cup of this mix thrown on the fire will produce myriad colors.

Sausage Loaves En Casserole

This interesting main dish is a boon to the homemaker during these busy days when winter activities cut into the regular meal-planning schedule—for it can be quickly made and yet not appear to have been hastily "tossed together."

Made acquainted with a tangy barbecue sauce, individual loaves are made with pork sausage meat, corn flakes, onions and seasonings. And so that its rich flavor can really permeate the meat, the sauce is poured over the loaves before baking. Served simply with a crisp green salad, rolls and beverages this is a tasty and most economical entree.

- INDIVIDUAL BARBECUED SAUSAGE LOAVES**
- 4 cups corn flakes
 - 1 pound bulk pork sausage
 - 1/2 cup milk
 - 2 tablespoons minced onions
 - 1 egg, slightly beaten
 - 1 teaspoon salt
 - 1/2 cup catsup
 - 2 tablespoons Worcestershire sauce
 - 1/2 cups Tabasco sauce
 - 1/2 cup chopped onions (For sauce)

Crush corn flakes slightly; combine with sausage, milk, onions, egg and salt; mix well. Shape into 8 individual loaves. Place in greased shallow pan.

Combine catsup, Worcestershire sauce, Tabasco sauce and 1/2 cup onions in small saucepan and heat to boiling point. Pour over loaves. Bake in moderate oven (350 F.) about 30 minutes. Yield: 8 servings.

BAKED RIGHT
 Over-baking a meringue-topped pie may result in a tough and crumbly topping.

COMPANY DESSERT
 Fold crushed pineapple (strained) into soft vanilla ice cream; place in freezing compartment of refrigerator until ice cream is firm and serve for a company dessert.



Jams and jellies dressed up for the holidays make good Christmas presents even at the last minute. These gifts, though relatively inexpensive, are very much welcomed by bachelors and householders alike. Using inexpensive goblets or apothecary jars, the gift is doubly attractive.

Homemade Gifts of Jam Good

Homemade sweets make welcome gifts. A small jar of jam or a glass of jelly may represent a minimum outlay of money, yet it is a gift beyond price because something of an individual's thought and skill is in it. It is this spirit of wanting to give something of oneself and not of one's substance only, that impels many persons who do not "make things" any other time to do so at Christmas.

Those who usually make some of their gifts, and other who would like to begin this nice custom, will find these new recipes appealing. Apricot jam and apple relish can be made to supplement supplies already made with bottled or powdered fruit pectin. Small glass apothecary jars, and goblets are pretty carriers for the sweets as well as gifts as themselves. These are washed and scalded, as a jelly glass or jar would be, before filling. Imaginative Christmas decorations enhance these gifts, of course.

- APRICOT JAM**
 (Using dried apricots)
 5 cups prepared fruit (1/2 lb. dried apricots)
 4 cups (1 lb. 10 oz.) sugar
 1 box (1 1/2 oz.) powdered fruit pectin

First, prepare the fruit. Add 5 cups water to 1/2 pound (about 1 1/2 cups) dried apricots. Cover and let stand 4 hours or overnight. Drain, reserving liquid. Grind apricots or chop very fine; combine with liquid. Measure 5 cups into a very large saucepan.

- APPLE RELISH**
 4 cups prepared apples (about 2 lbs. ripe apples)
 7 cups (3 lbs.) sugar
 1/2 cup vinegar
 1/2 cup finely chopped nuts
 1/2 cup (1/4 lb.) seedless raisins
 1/2 bottle liquid fruit pectin

First, prepare the apples. Core and grind about 3 pounds fully ripe apples. Measure 4 cups into a very large saucepan.

Then make the relish. Add sugar, vinegar, nuts, and raisins to fruit in saucepan; mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating.

SEASONED UP
 You can pop up commercially prepared mayonnaise to be used for cold slaw by adding sugar, vinegar, salt and pepper to it.

Filbert Dessert Recipes Made as Special Dishes

A pudding that is light and fluffy, yet is nice for special occasions is welcomed by most families. This pudding, Filbert Mold, uses mince-meat and filberts to give it a party tone.

- FILBERT MOLD**
- 1 cup filberts
 - envelope unflavored gelatin
 - 1/2 cup cold water
 - 1/2 cup dark corn syrup
 - 1/2 teaspoon cinnamon
 - 1/2 teaspoon salt
 - 1/2 cup water
 - 3 eggs, separated
 - 3 tablespoons sugar
 - 1 cup mince-meat

Coarsely chop and toast filberts. Soften gelatin in cold water. Stir together the syrup, cinnamon, salt and water. Beat egg yolks and add to the syrup mixture. Cook over medium heat, stirring constantly until slightly thickened. Add softened gelatin, stirring until dissolved. Chill until syrupy.

Beat egg whites until stiff; add sugar. Fold mince-meat and nuts into the gelatin and then the egg whites. Spoon into a mold and chill until firm. Serve with whipped cream. For a festive touch, garnish with nuts and candies and Christmas greens or huckleberry leaves. Serves 8 to 10.

GOOD LOOKER
 Serve canned figs and fresh orange segments together for a fruit compote. For company, top with whipped cream.

CREAMY EGGS
 Try cooking your scrambled eggs over very low heat and stirring only as eggs set if you want a delightfully creamy dish.

NIPPY TOPPING
 Dice syrup-preserved ginger and sprinkle it over orange or lemon sherbet, but remember a little ginger goes a long way.

JUST RIGHT
 Be sure to add paper-thin slices of orange or lemon when you are cooking prunes. The citrus gives just-right flavor.

CASCADE QUALITY HAMS

- Country Smoked
- Sugar Cured

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Peach Meringue Pie, Crumb Shell

A Peach Meringue tastes especially good with a crumb shell as a change from pastry. Crushed vanilla wafers—or graham crackers, if you prefer—and melted butter make the easy shell. The filling is a quick one with golden cling peaches sliced ready to use as they come from the can.

- PEACH MERINGUE PIE**
- Crumb Shell: 2 cups finely crushed vanilla wafers
 - 1/4 cup melted butter or margarine
 - 2 1/2 cups canned peach slices
 - 1 1/2 cups liquid (syrup from peaches plus water)
 - 1/2 cup sugar
 - 4 tablespoons cornstarch
 - 1/2 teaspoon salt
 - 3 eggs
 - 2 tablespoons lemon juice
 - 1 teaspoon grated lemon rind
 - 1 tablespoon butter or margarine
 - 6 tablespoons sugar for meringue

Crumb Shell: Blend together cookie crumbs and melted butter. Press against bottom and sides of lightly buttered 9-inch pie pan. Bake in hot oven (400 degrees) 70 minutes.

Filling: Drain peaches. Heat liquid to boiling. Blend together sugar, cornstarch and salt, and add to hot syrup gradually, stirring constantly. Cook over hot water until thick and clear. Add to beaten egg yolks, return to heat and cook 2 minutes longer. Stir in lemon juice, rind and butter. Cool. Pour 1/2 of filling into baked crumb shell. Arrange peaches on filling and top with remaining cream filling. Beat egg whites stiff, add sugar gradually, beating thoroughly after each addition. Pile meringue on top of filling. Bake in hot oven (400 degrees) 8 minutes. Cool before cutting. Makes 1 (9-inch) pie.

Condensed Milk Begins Rich Candies

A can of sweetened condensed milk is the common denominator of all these candies. Richness comes in the milk, which also helps in making the recipes simpler.

- PENUCHI**
- 2 cups brown sugar, firmly packed
 - 1 1/2 cup water
 - 1 1/2 cups (1 can) sweetened condensed milk
 - 1 tablespoon butter
 - 1/2 teaspoon vanilla

Restaurants Get Lots of Money

At least a fifth of the money people in the U. S. spend for food now goes to the restaurant industry, according to the U. S. Department of Agriculture. If the population grows, as expected, and if the pattern of "eating out" continues, the number of meals purchased away from home should increase 75 per cent by 1975. Department marketing specialists, who recently made a survey of the use of frozen foods in restaurants, estimate that by 1975 demand from restaurants will boost the frozen vegetable pack 14 per cent and the frozen fruit pack 4 per cent.

Restaurants are using a much greater proportion of frozen foods today than they did a few years ago, especially the larger restaurants and those serving more expensive meals. Continually rising income plus the trend toward higher priced meals and larger restaurants will further increase restaurant use of frozen foods.

The survey showed that 31 per cent of vegetables purchased by restaurants were frozen; 38 per cent were canned; 21 per cent were fresh. For fruits, purchases were about equally divided among fresh, frozen and canned. About 71 per cent of the orange juice now served in restaurants is from the frozen product. Only 23 per cent is squeezed from fresh oranges, and 6 per cent is canned juice. Restaurants purchase two-thirds of their turkey frozen but most of their chicken and other meat fresh.

- 1/2 cup chopped nut meats (optional)
- Mix brown sugar, water, and milk in heavy saucepan. Cook, stirring constantly, over medium heat to 230 degrees F. or until mixture will form firm ball when tested in cold water. Remove from heat. Add butter, vanilla, and nut meats. Beat at once, until thick and creamy. Pour into butter pan. When cool, cut into squares. Makes 1 1/2 pounds.

- CHOCOLATE CARAMELS**
- 2 squares unsweetened chocolate
 - 1 1/2 cups (1 can) sweetened condensed milk
 - 1/2 cup corn syrup
 - Dash of salt
 - 1 teaspoon vanilla
 - 1/2 cup chopped nut meats (optional)

Melt chocolate in heavy saucepan. Add milk, corn syrup and salt. Cook slowly, stirring constantly, over low heat until mixture will form firm ball when tested in cold water. (Approximately 20 minutes.) Remove from heat. Add vanilla and nut meats. Pour at once into buttered pan (8 x 8 inches). When cool, remove from pan. Cut into squares. Makes 1 1/2 pounds.

- MAGIC QUICK FONDANT**
- 1/2 cup sweetened condensed milk
 - 1 teaspoon vanilla
 - 3 cups sifted confectioners'

Cheese Biscuits Go With Salads

A little cheese added to the biscuit dough can do a lot to take this old favorite out of the ordinary.

- CHEESE BISCUITS**
- 1/2 lb. American cheese, grated
 - 2 cups flour
 - 4 teaspoons baking powder
 - 1 teaspoon salt
 - 1 tablespoon shortening
 - Mix and sift dry materials, rub in the shortening and cheese, add milk gradually, toss on slightly floured board, roll one-half inch thick, and cut. Place on a baking sheet, and bake in a hot oven 12 to 15 minutes.

(4X) sugar
 Mix milk and vanilla. Add confectioners' sugar gradually, mixing until smooth and creamy. Makes 1 1/2 pounds.

Fondant Variations
 Use fondant plain between halved nut meats or as a stuffing for dates.
 Or form into small balls and roll in chopped nut meats, shredded coconut, grated chocolate, or chopped candied fruits.
 Or flavor variously and form into round flat creams.

Olive Sandwich Has Eggs, Cheese

There's no prettier sight than an olive tree, unless it's an orchard of them. The leaves are silvery gray-green; slender and delicate like willow leaves. The trunk and branches are black, and the branches spread at interesting angles. It's only natural to expect anything so handsome to produce handsome fruit, but black olives—picked green—are puckery, bitter things. After brining though, it's a different story. They become ripe olives with a unique flavor that enhances the flavor of other dishes. Particularly do they bring out the best in eggs. Try this Egg and Olive Broiled Sandwich. It's a simple recipe, but you'll see what we mean. Or put some chopped ripe olives in your scrambled eggs next Sunday morning.

- EGG AND OLIVE BROILED SANDWICH**
- 1/2 cup ripe olives
 - 2 hard-cooked eggs
 - 1/4 cup mayonnaise
 - 1/2 teaspoon salt
 - 1/4 teaspoon prepared mustard
 - 1/4 teaspoon Worcestershire sauce
 - 6 slices bread
 - Grated American cheese
- Cut olives into small pieces. Chop eggs. Blend olives and eggs with mayonnaise and seasonings. Toast bread under broiler. Spread with olive-egg mixture, sprinkle with cheese and broil until heated through and cheese is melted. Serves 4 to 6.



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MARINER DIP

- 1/2-oz. pkg. cream cheese
- 1 cup crab meat
- 1 tablespoon minced onion
- 1/2 cup Nalley's Tang
- 1/2 teaspoon salt
- 1 tablespoon chopped Nalley's Dill Pickles

Break each unit into four pieces. Add cream cheese, minced onion and salt. Add Tang and chopped dill pickles and mix well.

GREEN GODDESS DIP

- 1 dove minced garlic
- 1/2 tablespoon anchovy paste
- 1/2 tablespoon finely chopped chives
- 1/2 tablespoon lemon juice
- 1/2 tablespoon terrapin vinegar
- 1/2 cup cultured sour cream
- 1 cup Nalley's Mayonnaise
- 1/2 cup finely chopped parsley

Combine ingredients in order given. Chill for several hours to allow flavors to blend.

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