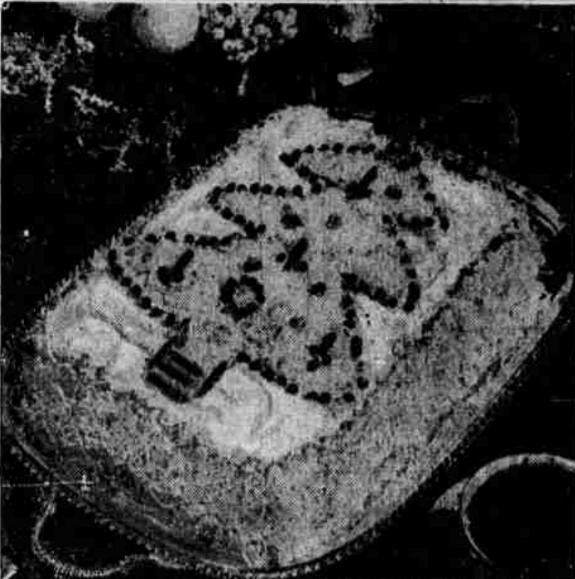


Bulletin FOOD News

Tuesday, December 21, 1954



SPECIAL CHRISTMAS CHOCOLATE TREE CAKE is colorful with coconut and red, green and silver candies.

This Christmas-Tree Cake Will Be a Beautiful Surprise

If you're planning a holiday party for a group of young people, you can't go wrong with a tender chocolate cake decorated with a frosty Christmas tree with coconut and red, green and silver candies. It's a lovely cake, festive and luscious, perfect for any holiday entertaining.

Two cups sifted cake flour, 1 1/2 teaspoons soda, 1/2 teaspoon salt, 1-3 cup butter, margarine or other shortening, 1 1/2 cups sugar, 1 egg, unbeaten; 3 squares unsweetened chocolate, melted; 1 teaspoon vanilla, 1/2 cup thick sour cream, 1 cup sweet milk. Fluffy frosting,

tinted green, 1 1/2 cups shredded coconut, red cinnamon candies, silver dragees, and gumdrops. Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg and beat thoroughly. Stir in chocolate and vanilla. Add about 1/4 of the flour and beat well; then add sour cream and beat thoroughly. Add remaining flour, alternately with milk, beating after each addition until smooth.

Pour batter quickly into 13x9x2-inch pan, which has been lined on bottom with paper. Bake in moderate oven (350 degrees F.) 25 to 30 minutes, or until cake springs back when pressed lightly.

When cake is cool, frost top and sides with fluffy frosting and sprinkle coconut on sides. On top of cake trace Christmas tree, using a toothpick, then fill in with coconut. Outline tree with red cinnamon candies and silver dragees, then decorate with gumdrop "candies" and additional candies.

TOMORROW'S DINNER: Frozen fish steaks, croole sauce, whipped potatoes, buttered broccoli, crusty rolls, butter, raw carrot sticks, baked apples, cream, coffee, tea or milk.

This Pickle Duo Spices Up Gift From Kitchen

Are you planning a special box of treats-from-the-kitchen for a family Christmas gift? Tuck in small jars of these home-fixed pickles, converted from the store-bought kind. Use matching jars with Christmas seals or floral designs on the tops. Half-wrap them in bronze-colored foil paper to look like metal holders. Here are the recipes.

Pickles with Personality
4 medium dill pickles, thinly sliced
3 canned pimentos, cut into strips
1 cup light-brown sugar, packed
1/2 cup cider vinegar
Into small bowl place half of pickles; top with half of pimentos and half of sugar; repeat. Pour vinegar over all; cover; refrigerate 3 to 4 days, or until crisp. Makes about 1 pint. Especially delicious with meats.

Quick-Curried Pickles
1-3 cup cider vinegar
1-3 cup light-brown sugar, packed
1 tsp. curry powder
1 drained 12-oz. jar sliced cucumber pickles
In saucepan, combine first 3 ingredients; simmer over low heat 10 minutes. Pour over pickles; let stand 24 hours before serving. (Any leftover curry vinegar is nice to use in your salad dressing.)

If you're good with a crochet needle, you can make cotton yard, the heavy kind, into a nice throw rug for a baby or child's room. Cotton is good here because it washes easily and babies and children are hard on rugs.

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For Gala Dessert Try Yule Wreath

We've been on the lookout for recipes to add to Christmas festivities. This Christmas-wreath pudding comes from a Michigan test kitchen. The Cranberry Shrub is from the famous Toll House in Whitman, Mass. It is to start Christmas dinner with a toast to Santa Claus.

Christmas-Wreath Pudding
(Yield: 1 wreath, 9 inches in diameter)
Candied fruits to decorate, 1 1/2 cups sifted flour, 1 teaspoon baking powder, 1/2 teaspoon salt, 1/2 cup sugar, 1/2 teaspoon cinnamon, 1/2 teaspoon allspice, 1 cup dates, chopped, 1/2 cup chopped nut meats, 1 cup unsweetened pineapple juice, 1 teaspoon vanilla flavoring, 1/4 cup melted shortening, 1/2 cup ready-to-eat bran.

Arrange candied fruits in bottom of greased 9-inch ring mold. Sift together flour, baking powder, salt, sugar and spices; stir in dates and nut meats. Combine pineapple juice mixture to dry in and ready-to-eat bran. Add pineapple juice, vanilla, shortening, stirring only until combined.

Pour batter carefully over candied fruits; bake in moderate oven (350 degrees F.) about one hour. Turn out on serving plate while hot and serve either hot or cold with lemon or hard sauce.

Toll House Fruit Shrub
(Yield: 3 to 4 servings)
One cup cranberry juice cocktail, 1/4 cup lemon juice, 1/2 cup orange juice, 1 tablespoon rum, 1/2 cup syrup from spiced peaches, spiced watermelon rind, or other sweet pickled or spiced fruit.

Combine all ingredients and chill thoroughly. Add sugar if necessary.

TOMORROW'S DINNER: Lamb stew with vegetables and biscuit topping, whipped potatoes, cabbage, hot biscuits, butter, fig torte, coffee, tea, or milk.

If you find that your self-polishing wax is being tracked into adjoining rooms, you have too much wax on the floors. Remove all wax and rinse thoroughly. Let the floor dry and start over again.

Bulletin Readers Offered Recipes by Maren Gribkov

By ILA S. GRANT
Women's Director

Whenever fine cooking is discussed in Central Oregon, the name of Miss Maren Gribkov is sure to be brought into the conversation. In fact, her reputation for skill in the culinary arts has outgrown the geographic boundaries of the local area, and has spread far and wide, largely because of the praises broadcast by tourists who visit the well-known restaurant at the foot of Oregon avenue.

Miss Gribkov knows that careful preparation and subtle seasoning can make any dish a masterpiece. American-born of Danish ancestry, Miss Gribkov came to Bend over 30 years ago, following her graduation from Oregon State college as a home economics major.

For the Christmas issue of The Bulletin's food section, Miss Gribkov has chosen several recipes that are appropriate for holiday entertaining, but are good to serve at any season. The group includes Veal Paprika and Rice Pilaf, Cheese Fondue, French Dressing, Deviled Crab, Wild Rice Dressing and the famous Pine Tavern Chocolate Cake.

Veal Paprika with Rice Pilaf

Veal Paprika:
2 lb. veal
1 cup sour cream
Small can mushrooms
1 small onion
Clove of garlic
Accent

1 Tsp. paprika
Salt and pepper
Cut veal in small slices, add onion and garlic and brown in butter, add Accent, paprika, salt and pepper to taste, place in a casserole and pour over sour cream. Bake slowly at 300 for 1 hour.

Rice Pilaf:

1 cup rice
1/4 cup Vermicella
3 cups chicken broth
Season to taste
Brown rice and vermicella together, season to taste, add chicken broth, steam in oven for 45 minutes.

Cheese Fondue

5 slices of bread

Plum Pudding Time is Coming

Nary a plum in plum pudding, but it's "plumb" full of spice and fruits, their flavor blended with delicate molasses. Molasses Plum Pudding can be made one day, several days, or a week before the feast. Remove it from the mold after steaming, cool and wrap in waxed paper; then store in refrigerator. Re-steam it about one hour before serving, in the in the same greased mold originally used.

Molasses Plum Pudding

1 1/2 cups sifted all-purpose flour
3 tablespoons sugar
1/2 tsp. salt
1/2 tsp. soda
1 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg
1/2 cup chopped nuts
1/2 cup finely cut pitted dates
1 cup raisins
1/2 cup sliced citron
1 egg, beaten
1/2 cup unsulphured molasses
3 tablespoons milk
3 tablespoons melted shortening

Sift together flour, sugar, salt, soda, and spices. Stir in nuts and fruit; mix well. Combine egg, unsulphured molasses, milk, and shortening; stir into dry ingredients, mixing well. Turn into a greased and floured 6-cup pudding mold with a tight-fitting cover. Or cover with aluminum foil, or two thicknesses waxed paper; tie securely. Place on rack in deep kettle; pour in boiling water to half the depth of mold. Cover; steam 2 hours, 45 minutes, adding more boiling water during steaming if necessary. Serve warm with a hard sauce, ice cream sauce, or molasses whipped cream. Yield: 10 to 12 servings.

Hard Sauce

1-3 cup butter or margarine
1 cup sifted confectioners' sugar
1 tsp. vanilla, or
2 tsp. brandy or sherry
Cream butter; gradually add sugar, creaming until light and fluffy. Beat in flavoring. Sprinkle with nutmeg. Yield: about 1 cup.

Molasses Hard Sauce

1-3 cup butter or margarine
2 1/2 cups sifted confectioners' sugar
1 tsp. milk
2 tsp. unsulphured molasses
1 tsp. grated orange rind
Cream butter, add confectioners' sugar alternately with milk and unsulphured molasses. Stir in orange rind. Yield: 1 2/3 cups.

Ice Cream Sauce

Break up 1 pint pre-packaged vanilla ice cream with a fork; add brandy or rum flavoring to taste. Beat with a rotary or electric beater until smooth and half frozen. Yields: 2 cups.

Molasses Whipped Cream

Add 2 tablespoons unsulphured molasses to each cup of whipped cream.

1/2 tsp. salt
1/2 tsp. mustard
1/4 tsp. red pepper
Dash of Tabasco sauce
3 eggs
3 cups milk
1/2 pound aged cheddar cheese

Butter bread slices and cut into cubes. Place half of the cubes in the bottom of a buttered casserole dish. Add the cheese (grated) and the seasoning. Add the remaining bread cubes. Beat eggs and add milk and pour this over the bread. Place a few strips of cheese over the top. Let stand for 2 hours (it is better if it can stand over night). Place casserole in a pan of water and bake at 350 for 45 minutes.

Deviled Crab

2 Tbsp. butter
2 small onions, minced
1/2 cup chopped mushrooms
2 Tbsp. flour
2 Tbsp. sherry
1 pint crab meat
1 Tbsp. chopped parsley

Melt butter in large frying pan. Add onions and mushrooms and cook a few minutes. Then add flour, stir until smooth and blend in sherry. Add crab meat and parsley. Turn down and cook all together gently for a minute or two. Pour into a shallow casserole, cover with buttered crumbs. Bake brown in moderate oven.

Wild Rice Dressing

1 1/2 cups wild rice
Boil the rice about 20 minutes in three quarts of boiling water, drain well and let cool.
1 1/2 loaves of stale cracked wheat bread (white or whole wheat bread may be used.)

1 cup cooked chopped celery
2 heaping teaspoons finely chopped parsley
1 large onion, well minced
1 cup bacon drippings or butter or a combination of the two
2 well beaten eggs
1 level teaspoon curry powder (optional)

Salt, if desired
Salt and pepper to taste
Fry the onion in fat until clear, taking care that it does not scorch. Crumb the bread finely. Mix together all ingredients, fold in the beaten eggs and toss the dressing lightly. This amount makes enough to stuff a 12 to 15 lb. turkey. A wild rice dressing such as this may be used in any type of fowl and with veal or pork. If you are fortunate enough to buy a smoked turkey, you will have an Epicurean dish when stuffed with wild rice dressing.

Pine Tavern Chocolate Cake

(It is best to use an electric mixer for this recipe.)

1/2 cup butter
1 1/2 cup sugar
2 tablespoons melted unsweetened chocolate
1 tsp. vanilla
1/4 tsp. red vegetable coloring
Place the above together in a mixing bowl with high speed, cream well, then add all at one time the following:

1 cup cold water
2 cups flour sifted with:
1 tsp. soda
1/2 tsp. baking powder
Chopped nuts may be added
Beat on high speed until well blended then add 3 eggs, one at a time, beating well after each egg. After last egg has been added, continue beating for about 30 seconds.

Pour batter into two well greased and floured cake pans, and bake in a moderate oven (350) for 25 minutes. Ice with your favorite chocolate frosting.

French Dressing

2 cups oil
1 cup vinegar
1 cup tomato catsup
2 tablespoons sugar
2 tablespoons worcestershire sauce
2 tsp. minced onion
1 tsp. salt
2 cloves minced garlic
Dash of tabasco sauce
Mix all ingredients and shake well. This dressing is much better if allowed to stand several hours. Use with any vegetable salad or salad greens.

Minnesota Town Lacking Name

AURORA, Minn. — Minnesota's newest community has everything but a name.

More than 1,200 people live in the new town being created for the Erie Mining Company's new taconite (low-grade iron ore development five miles south of here. Two hundred homes have been built and 2,200 more are in the planning stage.

The town has a citizens committee governing body which has set up traffic laws and other ordinances, a fire engine, and streets with names. But the town still is nameless.

Most of the early residents call their community Partridge Lakes, but there is talk of making the official name Hoyt Lakes. The official name may not be decided until the new community incorporates as a village or city.



CULINARY ARTIST — Miss Maren Gribkov draws on Danish background for unusual dishes. She specializes in smorgasbords, both public and for friends. (Bend Bulletin Photo)



NEW DECORATION — Take-home favors for children's party are gay as the red-suited little man himself!

Popcorn Santas Fun for The Kids

There is something new in holiday decorations this year! And, best of all, you can make these gay, amusing pop corn Santas yourself . . . for only pennies.

Could anything delight a child more when planning a small-fry Christmas party? They'll love helping make Santa, too. A name added across each cap band transforms a bit of fantasy into a place marker and take-home favor. And, why not arrange several pop corn Santas as an unusual table centerpiece? Such an original touch guarantees to bring a smile! But you needn't stop there! Hang some pop corn Santas on the Christmas tree as a cheerful addition to your decorations.

Make a syrup of the following ingredients:

2 cups granulated sugar
1 cup dark corn syrup
1 cup water
Cook syrup to 260 degrees, or "soft crack" stage. Pour over three quarts popped pop corn, and mix thoroughly. Form into large balls. Use small sugar wafers for eyes, and with blue food coloring and a small water-color brush . . . paint in the iris of the eyes in which-ever direction you want him looking. A large, round kernel of popcorn forms his nose;

These Recipes Gift-Minded

Home-made sweets are delectable Christmas gifts. These two, Winter Conserve and Fig-Nut Bread, are sure to score a hit. The conserve is a pleasant accompaniment to any meat course, and so easy to make. Wrap it in clear cellophane so its own pretty colors show; tie bow, rosette style, on top of jar with "Merry Christmas" ribbon. The bread is a delicious loaf that tastes like a yeast bread, perfect for tea-time. Wrap it in heavy silver-coated paper, tie with green satin ribbon, and garnish with little silver balls.

Winter Conserve

1 lb. dried prunes
1 cup dried apricots
5 cups water
1 orange, unpeeled
1 cup canned crushed pineapple
5 cups granulated sugar

Rinse prunes and apricots; place in medium saucepan; add water. Cover and cook over low heat 15 minutes; cool. Pit, then quarter, prunes. Quarter orange; then slice thin. Combined prunes, apricots, and sugar. Cook over low heat, stirring occasionally, 20 minutes, or until thickened. Pack into hot sterilized pint jars or jelly glasses; seal. Makes 3 1/2 pints.

Fig-Nut Bread

1 cup hot water
1 tsp. grated lemon rind
1 cup finely chopped dried figs
3 cups sifted all-purpose flour
3 tsp. double-acting baking powder
1 1/2 tsp. salt
3/4 cup granulated sugar
1/2 cup chopped walnuts
1 egg, well beaten
1/4 cup melted shortening

Start heating oven to 350 degrees F. Grease bottom of 9x5x3 loaf pan. Add water and lemon rind to figs; set aside for 10 minutes. Into large bowl, sift flour with next 3 ingredients. To fig mixture, add walnuts, then egg and shortening. Thoroughly blend with flour. Turn into loaf pan; bake 1 hour 10 minutes, or until done. Store for several hours or overnight before slicing. Makes 1 loaf.

Dairy Council Recommends Cheese For Christmas Gifts

Puzzling over your Christmas shopping list? Here are some grand ideas for those special people you just can't think of what to give. Gift-wrap cheese and send it with snack tray, a cheese board or plate. It's a thoughtful, original way to say Merry Christmas.

Almost everyone likes cheese. There are so many wonderful varieties you are sure to find a flavor to suit every taste. And cheese will have a special welcome spot on the holiday table since it is ready to serve with fruit and crackers whenever friends drop in.

Your gift of cheese can be as simple or elaborate as you wish. Special gift boxes of cheese are available from many dairies during the holiday season. These gift boxes are packed with an assortment of cheeses and are especially nice to send as out-of-town gifts.

Here are some other cheese gift ideas which will help solve your

gift problems and be most welcome additions under any Christmas tree:

Half a wheel of Blue cheese, red apples and large pears wrapped in aluminum foil and tied to matching cheese trays with red ribbon. Decorate with holly leaves and a cluster of small ornaments.

A small wicker hamper packed with sharp slicing cheese, glassed cheese spreader. Wonderful for a cheese spreader. Wonderful for a college student.

Round Cheddar cheese centered on crystal cheese plate with wood-center. Wreath cheese with holly, arrange crackers around plate and wrap the whole thing in cellophane, red and green ribbons decorated with gold stars. Nice for a close neighbor.

A shallow wicker basket filled with assorted rolls of appetizer cheeses. Fill in with greenery, tie with red ribbon and tag with silver bells. Basket can be used later to serve hot rolls, biscuits, etc.

Glassed cheese spread with a paper doily ruff set in a Toby jug. Stick gold star on lid and hang tag on handle.

Foil wrapped wedges of favorite cheeses on a crystal cheese plate. Include a cheese knife, wrap all with cellophane, tie with red ribbon and deliver Christmas Eve.

Your Presence Is Finest Gift

PORTLAND, Me. (UP)—Maine State Police have offered both rhyme and reason for safe holiday driving.

Take it easy, Christmas shopper. Drive that car so you can stop 'er. Give the finest gift—it's free—Your presence at the family Christmas tree.

SLIGHT DELAY

MT. MORRIS, Mich. — (UP)—On Nov. 30, 1954, Paul Paulson received a postcard mailed April 25, 1912. The card was mailed to him at Boyne City, Mich., where Paulson lived at the time. There was no explanation for the 42-year delay in forwarding.

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