

## A Christmas Wreath to Eat Is Worthy Cooking Project

Here's a Christmas wreath you will love to eat—a sweet light yeast cake chock full of sugar and spice and everything nice. It's colorful enough to be a centerpiece. The tricky twist is easy to do and allows a peep of the fruited filling.

**Fruit Ring**  
One half cup milk, 1/4 cup sugar, 4 tablespoons shortening, 1 1/2 teaspoons salt, 1/2 cup warm, not hot, water (lukewarm for compressed

yeast) 2 packages or cakes yeast, active dry or compressed, 2 eggs, beaten, 5 cups enriched flour.  
Scald milk; stir in sugar, shortening and salt. Cool to lukewarm. Measure water into a large mixing bowl (warm, not hot, for active dry yeast, lukewarm for compressed yeast). Sprinkle or crumble in yeast; stir until dissolved. Blend in lukewarm milk mixture. Add eggs and half the flour. Beat

until smooth. Stir in remaining flour. Turn dough out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush the top with butter. Cover; let rise in a warm place, free from draft, about 1 hour 15 minutes or until doubled in bulk. Punch down and turn out on lightly floured board. Roll dough into a rectangle 13 inch thick. Spread dough with Fruit Filling and roll

jelly-roll fashion. Cut in half lengthwise. Twist the two strips of dough, cut edge up; form into a ring. Place on a greased baking sheet. Cover and let rise in warm place free from draft until doubled in bulk, about 1 hour. Bake at 375 degrees F. (moderate oven) 35 to 40 minutes. While warm brush with confectioners' sugar frosting and decorate as desired.

## Two-in-One Vegetable Dish

A two-in-one vegetable dish that can go to the table in a casserole is a great convenience. Cauliflower and asparagus au gratin is a combination that you will like. Here's a suggestion for the rest of the meal: Salmon patties with lemon butter sauce, oven French fried potatoes, celery and pickles and broiled grapefruit with spiced honey.

**Cauliflower And Asparagus Au Gratin**  
1 medium cauliflower  
1 No. 1 can asparagus tips  
2 cups medium cream sauce  
1 1/2 cups grated American cheese  
1/2 cup buttered bread crumbs  
If farmers gave their wheat away, a 21-cent loaf of bread still would cost the consumer 18 cents.

## Ham Is Economical Treat For Holiday Meal This Year

Today's very low prices on hams and other pork cuts make this an economy choice for the holiday feast.

You get more ham meat for your money this season. One nationally famous packer is offering a ham with a newly patented process to provide pinker, juicier and leaner hams from the selected cuts which make up their top quality brand.

As a garnish for the Christmas ham, bake thick round slices of acorn squash, cooking extra squash for mashing, mixing with butter and brown sugar and spooning into the centers of the squash slices. This is a good day-before job. Refrigerate the slices after preparing and reheat the big day while the ham bakes.

You can serve the ham leftovers in a handsome party dish, Ham Mousse, accompanied by a horseradish whipped cream sauce.

**Ham Mousse**  
(Yield: 16 servings of 1/2 cup each)  
One and three-quarters pounds cooked (6 cups) finely chopped ham; 2 1/2 tablespoons gelatin; 2 1/2 tablespoons cold water; 1 1/3 cups boiling water; 1 tablespoon prepared mustard; few grains cayenne pepper; 1 1/3 cups whipping cream. Combine gelatin and cold water. Add boiling water, mustard and cayenne. Cool. Whip cream until stiff. Combine cooled gelatin, ham and whipped cream. After dividing mixture into serving portions, chill until ready to serve.

The Mousse may be served in the following ways:

1. One-half cup mixture placed in paper muffin liners in muffin pans. If the number of pans is limited, the paper liners containing the mixture may be removed from the muffin pans after chilling until it is firm. When ready to serve, invert and remove paper.
2. One-half cup mixture placed directly in muffin pans (bottom oiled slightly).
3. Mixture spread in each of two oiled 8x8x2-inch pans. When ready to serve, cut each pan into 8 squares.

**TOMORROW'S DINNER:** Fruit cup, baked ham, parsley potatoes, special squash slices, rye bread, butter, celery and cucumber sticks, ready-mix chocolate brownies, coffee, tea, milk.

## Onion Soup Gives Flavor to Dish

Combine a package of onion soup with sour cream—then add this to your noodle and tuna casserole. Result—wonderfully good.

**Noodle and Tuna Casserole**  
(Makes 6-8 servings)

One package (8 ounces) wide noodles; 1 can (7 ounces) tuna fish; 2 tablespoons butter; 1 teaspoon salt; 1/2 teaspoon pepper; 1 cup "California Dip"; 1 cup milk; 1/4 cup buttered cracker crumbs. Cook noodles according to package directions. To drained noodles add tuna fish, butter, salt and pepper. Heat "California Dip" to boiling and whip with rotary egg beater; slowly add milk. Add this sauce to tuna fish noodle mix. Pour into a 1 1/2 quart casserole and sprinkle with cracker crumbs. Cover and bake 30 minutes in moderate oven (350 degrees F.), removing cover the last 10 minutes so crumbs will brown.

**California Dip:** Combine 1 pint sour cream and 1 package onion soup mix just as it comes from the package. For one cup of mix use 1/2 pint sour cream and 3 tablespoons (1/4 package) well-blended onion soup mix.

Try this Maple Nut Sauce for a delicious treat over ice cream or pudding.

**Maple Nut Sauce**

One and one-third cups (1 1/2-ounce can) sweetened condensed milk; 2 teaspoons maple flavoring; 1-3 cup canned crushed pineapple; 1 teaspoon instant coffee; 1/2 cup finely chopped walnuts or pecans. Blend sweetened condensed milk, maple flavoring, crushed pineapple, instant coffee and chopped nuts. Chill well before serving. Serve over ice cream or pudding.

## Chicken Dinner Time Again?

Isn't it about time for chicken dinner? You'll like this recipe for Plantation Chicken. Serve it with fluffy mashed potatoes, chopped broccoli with buttered crumbs, apple date salad, buttered rolls, ice cream and butter cookies, and milk and coffee.

**Plantation Chicken**

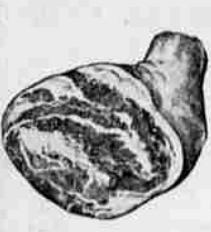
3 1/2 to 4 lb. chicken, cut up  
Flour  
1/2 cup butter  
1 cup milk  
1 cup cream  
1 1/2 teaspoons salt  
Pepper to taste  
Roll pieces of chicken in flour and brown on all sides in the butter. Transfer to baking dish; add milk and cream and sprinkle with salt and pepper to suit taste. Cover and cook at 300 degrees F. until tender (about 1 1/2 to 2 hours). Arrange chicken on platter, garnish with parsley and make a gravy with the liquid left in the baking dish. Serve with this a separate bowl of steaming hot cooked rice or fluffy mashed potatoes. This method of cooking is particularly adaptable for large roasting or young stewing chickens. Makes 6 servings.

# A Merry Christmas To All And To All A Grand Feast



## With Quality Foods From Thriftway

It's quite a task for you, Mrs. Housewife, to plan a Christmas menu pleasing to everyone. It takes a bit of planning. To assist you we're offering (of course at special budget prices), the highest quality traditional Christmas foods. You can be assured of the finest quality foods for a successful Christmas Dinner, when you select your foods from Thriftway.



Popular Brands

Shank Half or Whole

Hams

Fresh Country Style

Sausage

Tom Turkeys

Hen Turkeys

Peanuts

Mixed Nuts

Walnuts

Cherries

Xmas Candy

Choc. Drops

Choc. Mints

Cream Cheese

Cottage Cheese

Cleaned Shrimp

Crab Meat

Cocktail Sauce

Corn Thins

Mince Meat

Fruit of the Vine

Muffin Mix

HAMS

Congress

THRIFTWAY

Wishes

You All a

Very

Merry

Xmas

To all of our wonderful

friends and neighbors...

we hope that Santa arrives

bearing a sleighload of all the

good things in life. May the

season find you rich in the

blessings of Happiness, Peace

and Health. The season's best

to all from all of us at Con-

gress Thriftway Market.

**PICNICS**  
Tender  
Delicious  
Economical  
**lb. 29¢**

**Grade Good**  
**Swiss Steak** ... lb. **59¢**

**Fresh Pacific Small Size**  
**Oysters** ... Pt. **69¢**

**Fresh Local**  
**Eviscerated**  
**Tom Turkeys** 18-22 lb. average **49¢**

**Fresh Local**  
**Eviscerated**  
**Hen Turkeys** 12-16 lb. average **57¢**

**Coffee**  
**Shortening**  
**Sugar**  
**Pineapple**  
**Cranberry Sauce**  
**Ripe Olives**

**Golden West**  
**Regular**  
**or Drip** 1-lb. tin **87¢**

**Shurfine**  
**Pure**  
**Vegetable** 3-lb. tin **59¢**

**Powdered**  
**or Brown** 1-lb. pkg. **10¢**

**Dole or**  
**Del Monte** 3 No. 2 1/2 Tins **\$1.00**

**Ocean Spray**  
**Strained** 300 or Whole tin **19¢**

**Early California**  
**Cadet Size** 12-oz. tin **19¢**

## Our Annual Gift to You

Thriftway Stores Have Renewed Their Subscription for Your Reading Pleasure to

**Western Family Magazine**

It's Our Pleasure to Continue to Bring You This FREE Publication Each Month.

**Popular Brands Cigarettes**

**Xmas Wrapped A Welcome Gift**

**Reg. Size Carton \$1.69**

**Plus tax in Washington**

**Columbia Genuine Whole** 24-oz. Jar **35¢**

**Early California** 3 1/4-oz. Bot. **39¢**

**Beverages** 12-oz. tin **23¢**

**Par-T-Pak** Plus Deposit **6**

**Heidelberg-Olympia-Blitz, etc.** 12-oz. tin **\$1.10**

**Western Beer** 12-oz. tin **6**

**Cherry Chase, Regular, 12-oz. ctn.** **69¢**

**Tom & Jerry Batter** 13-oz. pkg. **29¢**

**Nabisco Waverly** 13-oz. pkg. **29¢**

**Wafers** 13-oz. pkg. **29¢**

**Congress Thriftway Market**

**210 Congress**

**Phone 360**

Buy Extra Food for the Sunshine Barrel

**Saladettes** Quality Half 300 Tin **25¢**

**Asparagus** Walla Walla 10-oz. Cut Spears tin **27¢**

**Fancy Peas** Shurfine 3-Sieve 303 tin **18¢**

**Shurfine Fancy Fruit** 303 tin **23¢**

**Cocktail** 303 tin **23¢**

**Grapefruit** Shurfine Sections 303 Tin **19¢**

**Bartlett Pears** Hood River 303 Tin **25¢**

**Red Cherries** Diamond A Pitted No. 2 Tin **29¢**

**CRANBERRIES**

**ORANGES**

**CELERY**

**GRAPEFRUIT**

**Sweet Potatoes**

**YAMS**

**TANGERINES**

**LETTUCE**

**Frozen Peas**

**Flav-R-Pac**

**Strawberries**

**Flav-R-Pac, Frozen**

**Reddi Wip**

**Instant Cream**

**Maple Nut Sauce**

**Plantation Chicken**

**Chicken Dinner**

**Time Again?**

**Onion Soup**

**Flavor to Dish**

**Ham Mousse**

**Two-in-One Vegetable Dish**

**Christmas Wreath**

**Economical Treat**

**For Holiday Meal**

**This Year**

**With Quality Foods**

**From Thriftway**

**A Merry Christmas**

**To All And To All A**

**Grand Feast**