

Bulletin FOOD News

Include Eggnog Peach Tarts In Menu for Christmas Day

Egnog is a traditional part of the holiday season. But in these egnog peach tarts we have a modern variation on that favorite theme.

Flavor them with vanilla and almond extracts or an equal amount of rum or cherry flavored. Tart shells or a 9-inch baked pie crust hold the filling. If packaged pastry crust is used, all ingredients for this modern holiday dessert will be pastry shell and refrigerator handy.

Egnog Peach Tarts
(Yield: 8-10 tarts)

One envelope unflavored gelatin, 1/4 cup sugar, 1/4 teaspoon salt, 2 cups commercially prepared egnog, 1 cup whipping cream, whipped 1 1/2 teaspoons vanilla, 1/4 teaspoon almond extract, 1 can (29 ounces) cling peach slices, thoroughly drained, 8 to 10 baked tart shells.

Nesselrode Pie

The light elegance of Nesselrode pie makes it ideal for Christmas season dinner parties. It's combination of flavors—blended fruit, almonds, vanilla and bitter chocolate—make it exciting eating at any time of year.

Nesselrode Pie
(6 servings)

One envelope unflavored gelatin, 1/4 cup water, 2 1/2 cups sugar, 1/4 teaspoon salt, 4 eggs, separated, 1 cup light cream, 1/2 cup mixed glazed fruit, 1/4 cup sliced blanched almonds, 1 1/2 teaspoons pure vanilla extract, 3-inch baked pie shell, 1/2 cup heavy cream, 1 tablespoon sugar, 1/4 teaspoon vanilla extract, 1/2 square bitter

Mix gelatin, sugar and salt. Gradually stir in egnog. Warm over direct low heat until gelatin is dissolved. Chill until mixture mounds when dropped from a spoon. Fold in whipped cream, flavorings, 1 1/2 cups drained peaches, diced. Chill again until mixture mounds. Spoon into baked tart shells. Garnish each tart with remaining peach slices and finely cut maraschino cherries. Chill 2 to 4 hours.

Here is another seasonal dessert with pantry-available products:

Cranberry Clifton Dessert
(Yield: 6-8 servings)

One envelope unflavored gelatin, 1/4 cup sugar, divided, 1/2 cup orange juice, 2 eggs, separated, 1/4 teaspoon salt, 1 tablespoon grated orange rind, 1 can (1 pound) whole cranberry sauce, 1 cup heavy cream, divided.

Mix together gelatin and 2 tablespoons of the sugar in top of double boiler. Beat together orange juice, egg yolks salt and orange rind; stir into gelatin mixture. Place over boiling water and cook mixture thickens slightly, about 5 minutes. Remove from heat; blend in cranberry sauce. Chill until mixture mounds slightly when dropped from a spoon. Beat egg whites until stiff, but not dry. Gradually add remaining 2 tablespoons sugar and beat until very stiff. Fold into gelatin mixture. Whip 1/2 cup of the heavy cream; fold in. Spoon into dessert dishes; chill until firm when ready to serve. Whip remaining 1/2 cup cream. Spoon on top of each serving.

TOMORROW'S DINNER: Have broiled pork sausages, mashed sweet potatoes, buttered spinach, enriched bread, butter, celery, egnog peach tarts, coffee, tea, milk.

This Ham Souffle Fine Party Dish

When you want an especially fine dish for your parties, turn the pages of the new "Dione Lucas Meat and Poultry Cook Book." It contains over 300 recipes for beef, veal, lamb, ham and pork, chicken, turkey, goose, duck, etc. by the noted Dione Lucas and well-known Ann Roe Robbins.

This ham souffle is one of the book's fine dishes. Really worth trying.

Ham Souffle
(Serves 4-6)

Two cups ground cooked ham, 5 tablespoons butter, 3 tablespoons flour, 1/2 teaspoon dry mustard, cayenne, 1/4 cup milk, 4 egg yolks unbeaten, 1 pound mushrooms, 6 egg whites, stiffly beaten.

Put enough ham through the fine cutter of a meat grinder to make 2 cups. Melt 3 tablespoons of butter in a medium-size saucepan. Blend in, off the fire, 3 tablespoons of flour, 1/2 teaspoon of dry mustard and a pinch of cayenne. Pour on 1/4 cup of milk and stir over the fire until the mixture comes to a boil. Remove from the fire. Add the ground ham. Then add 4 egg yolks, one at a time, stirring well after each addition. Let cool a little—in fact at this stage the mixture can stand for several hours.

Remove the stems from a pound of mushrooms and slice the caps. Saute in a tablespoon of butter until lightly browned. Grease a souffle dish with butter and tie a band of buttered waxed paper around the outside. Stiffly beat 6 egg whites and fold them gently into the ham mixture. Place a third of the souffle mixture in the dish and cover with half the sauteed mushrooms. Then another third of the souffle mixture, the rest of the mushrooms and the remaining souffle.

Bake in a moderate oven at 375 degrees F. for 30 to 40 minutes until nicely browned. Remove carefully take off the waxed paper and serve immediately.

Note: The mushrooms may be omitted and the souffle sprinkled with grated Parmesan cheese before it is baked.

SUNDAY DINNER: Serve clear tomato bouillon in cups, ham souffle, fried sweet potato halves, tiny peas with white onions, crusty rolls, butter, mixed green salad, French dressing, pineapple tarts, coffee, tea, milk.

Salad Perfect With Turkey

Cranberry-cottage salad is perfect to serve with turkey or chicken. On crisp lettuce leaves, the servings are very attractive.

Cranberry-Cottage Salad

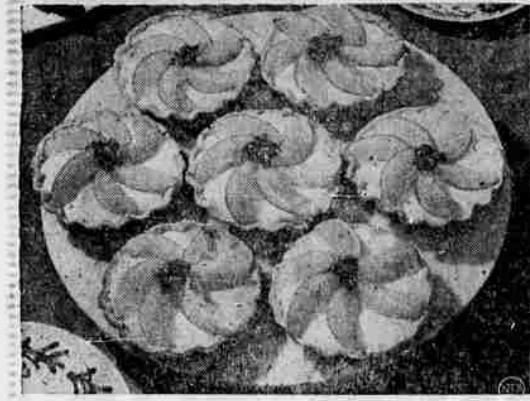
1 quart cranberries
2 cups sugar
1 cup whipping cream
1 tablespoon sugar
3 cups cottage cheese

Wash cranberries and pick out any imperfect ones. Put through food chopper. Arrange chopped cranberries and 2 cups sugar in alternate layers in a saucepan and allow to stand 10 minutes, or until

some juice is drawn out. Then place over low heat until juice flows freely; boil 6 or 8 minutes, stirring constantly. Turn into a shallow pan (about 9x9x1 1/2 inches); cool, cover and place in refrigerator to stiffen. About half an hour before serving time, whip the cream until stiff; add 1 tablespoon sugar and fold into cottage cheese. Spread mixture evenly over cranberries and return to refrigerator to chill. To serve, cut in squares and place on lettuce leaves. No salad dressing is necessary. Serves 8.

GOOSE REPLACES DEER
ALLEGAN, Mich. (UP)—Denver Anderson and Douglas Parker were returning home after an unsuccessful day of deer hunting when they spotted a wild Canadian goose walking down the street at Allegan's main intersection. They caught the goose bare-handed and dined on it later.

LOST SHEEP
HAZEN, N. D. (UP)—Maybe Bo Peep didn't have it so bad after all. Jacob Benz reported recently that 76 head of sheep had strayed from his farm here.



BLAND EGGNOG lends its delicate flavor to Fruit Tarts, a dessert with a festive appearance.

BIKE BILL
WAUPACA, Wis. (UP)—Waupaca's city council decided the use of a bicycle for city business is a legitimate expense and granted the building inspector, Frank Clayton, \$100 for use of his bicycle the past year.

EXPLANATION
MEXICO CITY (UP)—Silvano Delgado, hospitalized with a deep wrist cut, explained to doctors today he was so disgusted with his "ugly face" he smashed his bathroom mirror with his fist.

We hope you have the **Merriest Christmas Ever!**

Finest Quality MEATS

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Pacific OYSTERS 69c pint	Swift Premium SLICED BACON 1 lb. 49c
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WHITE SATIN Brown or Powdered Sugar 1-lb. Pkg. 10c	
PILLSBURY'S Hot Roll Mix Pkg. 29c	
PURETEST In Heavy Syrup Sweet Potatoes No. 2 1/2 Can 25c	
FASCINATION Choc. Covered Cordial Cherries Pound Box 59c	
SILVER FALLS Pumpkin 2 No. 2 1/2 Cans 25c	
DURKEE'S Mayonnaise 21-oz. Jar 49c	
Beer - Mixers FROZEN FOODS Beverages	

CRAMER'S DRAPE MIXES
White - Devils Food - Honey 'n Spice
Yellow and Pound Cake
5 pgs. \$1.00

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AI's DRIVE-IN-MARKET

SNOWDRIFT 3 lb. can 69c	
Garden-Fresh VEGETABLES	
Jonathan APPLES 4 lb. bag 29c	Arizona GRAPEFRUIT 8 lb. bag 59c
SW. POTATOES or YAMS 3 lbs. 29c	Fancy - Valencia ORANGES 5 lb. bag 49c
Fancy - Utah CELERY HEART pkg. 23c	FANCY Snow-White Heads CAULIFLOWER lb. 10c
Yellow - Denver DRY ONIONS 3 lbs. 19c	Fancy - Florida TOMATOES lb. 29c

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How the experts whip cream in less than two minutes!

1. Use 1 or 1/2 pint of Medo-Land Whipping Cream.
2. Chill Whipping Cream, small deep bowl and beater in refrigerator. THIS IS IMPORTANT!
3. After chilling, pour Whipping Cream into bowl and start whipping slowly and then increase tempo. Be sure cream comes half way up on the blades of the beater. It will whip stiff and fluffy in less than two minutes.

MEDO-LAND CREAMERY CO.