

**Make a handsome layered cake for festive Christmas occasion**

A very special, handsome cake always seems part of the Christmas festivities. So let's take a look at these two gala recipes:

**Festive Fudge Stacked Cake**

- 1 package fudge coconut cake mix
- 1 1/4 cups water
- 2 eggs, unbeaten
- 2/3 cup butter or margarine
- 1/4 teaspoon salt
- 5 1/2 cups sifted confectioner's sugar
- 1 egg or 2 egg yolks
- 1 1/4 teaspoons vanilla
- 2 tablespoons milk (about)
- 1 teaspoon green food coloring

Empty cake mix into large bowl. Add water and 2 eggs. Beat 7 minutes until batter is smooth and creamy. Pour into a 13x9x2-inch pan, which has been lined on bottom with paper or greased and floured on bottom and sides. Bake in a moderate oven (350 degrees F.) 30 to 35 minutes. Cool in pan 10 minutes; then turn out on cake rack to finish cooling.

Cream butter until soft. Gradually add salt and part of the sugar, blending after each addition. Add egg and vanilla; blend well. Add remaining sugar alternately with milk until of right consistency to spread, heating after each addition until smooth. Add food coloring.

**Sweet Chocolate Nut Torte**

- 1/4 cup sifted cake flour
- 1/4 teaspoon double-acting baking powder
- 1/4 teaspoon salt
- 4 eggs (at room temperature)
- 1/4 cup sugar
- 1 teaspoon vanilla
- 2 tablespoons melted butter
- 1/4 cup finely chopped walnuts
- 1 package (3/4-pound) sweet cooking chocolate
- 1 1/2 tablespoons water
- 1 egg yolk, unbeaten
- 1 tablespoon confectioner's sugar
- 1 cup whipping cream
- 1 egg white, stiffly beaten
- 1 tablespoon non-alcoholic brandy extract, OR
- 1 1/2 tablespoons cognac
- 1/4 cup chopped nuts

Measure sifted flour, add baking powder and salt, and sift together. Beat 4 eggs in a large bowl with a sturdy egg beater or

**Spiced punch steaming joy for holidays**

A hot spiced fruit punch is an acceptable beverage for drop-in holiday visitors. It's nice to serve with fruit cake, cookies, or dainty open-face sandwiches.

**Hot Spiced Pineapple Cranberry Punch**

- 1 tablespoon whole cloves
- 1/2 tablespoon whole allspice
- 3 sticks cinnamon, broken
- 1/2 cup brown sugar, lightly packed
- 2 cups water
- 1/4 teaspoon salt
- 1 No. 2 can (2 1/4 cups) pineapple juice
- 1 pint bottle (2 cups) cranberry juice

Combine ingredients in 8-cup electric coffee maker. Heat for 10 to 15 minutes until spice flavor permeates. Strain in mugs or punch cups to serve. Makes 1 1/2 quarts (12 punch cups).

For larger quantities of punch (recipe quantities below) this method is advised: Simmer spices, sugar and water together for 10 to 15 minutes. Double-strain (to clear) into large kettle containing juices and salt. Heat; serve from warmed punch bowl, garnished with clove-studded orange slices.

For 3 quarts of punch (24 punch cups) use: 2 tablespoons whole cloves; 1 tablespoon whole allspice; 6 sticks cinnamon, broken; 1 cup brown sugar; 4 cups water; 1/2 teaspoon salt; 2 No. 2 cans (4 1/2 cups) pineapple juice; 2 pint bottles (4 cups) cranberry juice.

For 4 1/2 quarts of punch (36 punch cups) use: 3 tablespoons whole cloves; 1 1/2 tablespoons whole allspice; 9 sticks cinnamon, broken; 1 1/2 cups brown sugar; 6 cups water; 3/4 teaspoon salt; one 46-ounce can (5 1/4 cups) pineapple juice; 3 pint bottles (6 cups) cranberry juice.

**more meat**



**more flavors**

at high speed of an electric mixer. Add sugar gradually and beat until mixture becomes fluffy, thick, and light colored.

Gradually fold in flour mixture, vanilla, butter and 3/4 cup walnuts. Pour into a 15x10x1-inch pan, which has been greased on bottom and sides, lined with paper and greased again. Bake in hot oven (400 degrees F.) 13 minutes. Turn cake out on rack, remove paper, and allow to cool.

Meanwhile, melt chocolate in top of double boiler. Add water and blend; then remove from heat. Add egg yolk and beat vigorously until smooth. Add confectioner's sugar and brandy extract. Whip cream and fold into chocolate mixture. Then fold in egg white.

Cut cake into three 10x5-inch pieces. Place 1 piece, top side down, on serving plate. Spread top with 3/4 cup of the chocolate filling. Place remaining layers, top side up, over filling. Frost top and sides with remaining filling. Garnish sides of torte with 1/4 cup chopped nuts.

NOTE: The 1/4 cup chopped nuts used for garnish may be chopped finely or coarsely and may be toasted, if desired.

**Deviled soufflé good main dish**

**Deviled Potato Pie**

- 2 tablespoons melted butter or margarine
- 1 teaspoon salt
- 2 teaspoons onion powder
- 4 cups bite-size shredded rice biscuits crushed to 1 1/3 cups
- 2 tablespoons soft butter or margarine
- 1 1/2 cups smooth cottage cheese
- 2 cups hot mashed potatoes, rather stiff
- 1 can (2 1/2-ounces) deviled ham
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- 2 eggs, slightly beaten

**Use turkey, mushrooms, for luncheon**

- 3 cups diced turkey or chicken
- 1 1/2 cups diced celery
- 1/2 cup diced green pepper
- 1 can (6-ounces) chopped, broiled mushrooms, drained
- 1/4 cup dairy sour cream
- 3/4 cup salad dressing or mayonnaise
- 1 tablespoon lemon juice
- 1 teaspoon dehydrated, grated lemon peel
- 1 teaspoon prepared mustard
- Dash tabasco sauce

**Try cranberries, sweet potatoes**

Something different to serve with holiday turkey or ham is a casserole of two traditional feast-day foods — sweet potatoes and cranberries.

**Cranberry - Sweet Potato Bake**

- 1 1/2 pounds fresh medium sweet potatoes
- Boiling water to cover
- 1 1/2 cups fresh cranberries
- 1/4 cup fresh orange juice
- 2/3 cup sugar
- 1 teaspoon salt
- 3 tablespoons butter or margarine

Wash potatoes and place in a saucepan with boiling water to cover. Cook, covered until tender, about 30 minutes. Cool, peel and cut potatoes in quarters. Set aside while preparing cranberries.

**New cookbook gives recipe for rolled stuffed steaks**

Amy Vanderbilt, authority on etiquette and gourmet foods, has written a massive cookbook of 811 pages.

Sixty pages are devoted to menus for almost every contingency — breakfasts, brunches, parties, holidays, weddings, warm weather, midnight suppers, etc. Her recipes include not only gourmet foods but also home-style dishes everyone enjoys. This one is a sample.

**Rolls Stuffed Steaks**

- 4 small, thin, tender steaks
- 1/2 clove garlic
- 1 teaspoon salt
- Quick grind black pepper
- 3/4 cup sausage meat
- 3 tablespoons finely cut parsley
- 2 tablespoons finely cut peeled onion
- Flour
- 2 tablespoons bacon fat
- 1 cup red wine
- 1 teaspoon tomato paste
- 1/2 cup sliced olives

Add wine to pan. Mix tomato paste with little wine from the pan. Stir into pan. Cover. Cook slowly 1 hour, or a little longer. Sausage must be thoroughly cooked and steak tender and done. Add olives to pan. Stir with pan juices. Continue cooking 15 minutes. Serve hot.

Use 1 large steak cut thin, in same recipe. Steaks should serve 4 people. Increase amount of wine for larger steak, or mix wine with small amount of consommé or bouillon.

**SANDWICH VARIATION**

Combine instant minced onion, lemon juice, mayonnaise and 1/4 cup chopped ripe olives with a can of tuna (6 1/2 oz.) for a quick sandwich spread or salad. Garnish sandwiches or salads with tomato wedges and glossy whole ripe olives.

Drink **HELPHREY MILK** Featuring Quality Products ONLY! EV 2-3131

**WOULD ADMIT NEGROES**  
HOUSTON, Tex. (UPI)—Undergraduates at Rice University have voted overwhelmingly in favor of an admission policy which would allow Negroes to enroll. Unofficial returns announced Monday were 778 to 447 in favor of desegregation. There are no Negro students at this time at the private institution.

**REALLY GOOD! like home made**

SKIPPY Pet STEW DOGS & CATS

**MERRY CHRISTMAS**

from your **store!**

**TANG** . . . for your holiday salads, desserts or dips

**MAYONNAISE** quart **49¢**

A MUST on your holiday table

**NAPKINS** SOFLIN 80 ct. **9¢**  
white or asst. colors pkg.

Fix salads, desserts or cocktails for the Holidays

**ORANGES** TASTEWELL 6 11-oz. tins **\$1.00**  
MANDARINS

SANTIAM cut or sliced

**GREEN BEANS** 6 303 tins **\$1.00**

**CAKE MIX** PILLSBURY'S **3 FOR \$1.00**  
All 43c varieties!

**HI HO CRACKERS** Sunshine's 4 10 oz. pkgs. **\$1.00**

**CHEEZ-IT CRACKERS** BEST 3 8 oz. pkgs. **\$1.00**

**CREAM CHEESE** KRAFT'S PHILADELPHIA

Lindsay select **RIPE OLIVES** 4 No. 1 tins **\$1**

Early Calif. throw pak **STUFFED OLIVES** 3 oz. **29¢**

Borden's None Such **MINCE MEAT** 28 oz. **49¢**

**PUMPKIN** Libby's 2 1/2's **2/39¢**

**TURKEYS**

**NORBEST GRADE A**

10 to 16 pounds **35¢ lb**

16 to 24 pounds **29¢ lb**

**TURKEY ROLLS** boneless . . . easy to carve . . . lb. **99¢**

**T-BONE STEAKS** U. S. D. A. choice . . . lb. **1.09**

**PRIME RIB ROAST** U. S. D. A. choice . . . lb. **79¢**

**PORK SAUSAGE** fresh country style . . . lb. **39¢**

**BONELESS HAM** BAR-S . . . Half or whole . . . lb. **89¢**

**HAMS** HORMEL half or whole lb. **53¢**

**COFFEE** ALL BRANDS!  
Reg. or drip

1-lb. **57¢** 2-lbs. **\$1.13**

MAXWELL HOUSE INSTANT COFFEE 6-oz. jar **69¢**

Large Size U. S. No. 2 **ORANGES** lb. **13¢**

**POTATOES** 50 lbs. **98¢**

**CRANBERRIES** lb. **25¢**

**SWEET POTATOES** or YAMS 2 lbs. **29¢**

**FRESH CELERY** beh. **19¢**

**GRAPEFRUIT PINK** Each **5¢**

**FLAV-R-PAC QUALITY**

**FROZEN FRUIT PIES** 3 FOR \$1

**OLD SOUTH — Frozen** 6-oz. cans **5 FOR \$1**

**ORANGE JUICE** 6-oz. cans **5 FOR \$1**

**BIRD'S EYE BRAND FROZEN PEAS** 10 oz. pkgs. **5 FOR \$1**

**GRAPEFRUIT SEC.** Shurfine 303's . . . 5/51

**PIE CRUST MIX** Pillsbury . . . 10 oz. Pkg. **19¢**

**DESSERT TOPPING** Lucky-Whip . . . 9 oz. **49¢**

**ROASTED PEANUTS** Hoody's fresh 3 lbs. **\$1**

**CHRISTMAS NUTS** Fancy Walnuts . . . lb. **49¢**

**CHOC. COV. CHERRIES** Cherry Queen 10 oz. **49¢**

**CHRISTMAS CANDY** Satin Mix . . . bag **39¢**

**OCEAN SPRAY CRANBERRY SAUCE** STRAINED OR WHOLE No. 300 cans **2/39¢**

**EGG NOG** Pop. brands . . . qt. **59¢**

**TOILET TISSUE** Kaiser quilted 4 roll pkg. **3/51**

**ALUM. FOIL** 20 ft. roll **49¢**

**KODAK FILM** VP 127 or VP 620 **55¢** roll

**Top this with a sprinkle of CRESCENT Nutmeg!**

Shevy Chase **TOM and JERRY BATTER** **69¢**

Gallo Thunderbird **WINE** 4/5 qt. **85¢**  
1/2 gal. **\$1.69**

**BEVERAGES AND MIXERS**

**SHASTA** Ginger ale, cola soda water — all flavors **5 LARGE BOTTLES \$1**

**Congress Thriftway Mkt.**

EVERYDAY LOW PRICES at **Thriftway**

210 Congress EV 2-4711

**WATER SOFTENER**

Raindrops . . . **29¢**

**LAUNDRY AID**

Diaper Sweet . . . pkg. **39¢**

**TAMPAX**

Sanitary Pads . . . 10's **37¢**

**Dr. Ross DOG FOOD**

**more meat**

**more flavors**

**WATER SOFTENER**

Raindrops . . . **29¢**

**LAUNDRY AID**

Diaper Sweet . . . pkg. **39¢**

**TAMPAX**

Sanitary Pads . . . 10's **37¢**