

TRY MAKING GOOD CANDY

FONDANT
 1/2 cups sugar
 1/2 teaspoon cream of tartar
 3/4 cup boiling water
 1 teaspoon vanilla
 1/2 teaspoon lemon extract
 Mix sugar, cream of tartar and water. Let stand 5 minutes, mix again and place over low fire. Boil gently and without stirring until a soft ball forms when portion is tested in cup of cold water. Remove from fire at once and pour into 2 shallow dishes (soup dishes are fine). Do not touch for 15 minutes. Add vanilla to one of the dishes and lemon to the other.

Beat one dish of the candy at a time until the mixture thickens and whitens. When it is stiff, take in the hands and knead 5 minutes. Wrap in waxed paper and store in ice box. If desired, the fondant can be shaped into small balls, and nuts or candied fruits pressed on top. It can be melted in double boiler and, when soft, poured from a spoon onto waxed paper into patties (1 1/2-in. circles). Nuts, candied fruits, coconut or grated sweet chocolate can be added to fondant during the kneading.

ORANGE CREAM CANDY ROLL
 2 cups sugar
 1/2 cup cream
 1/2 cup milk
 1/2 cup orange juice
 2 teaspoons grated orange rind
 1/2 teaspoon salt
 1/2 teaspoon lemon extract
 Boil gently the sugar, cream, milk, juice, rind and salt, stirring frequently. When soft ball forms when small portion is tested in cold water, remove the pan from fire and let stand 15 minutes. Add extract and beat until creamy and thick. Shape into 2-inch roll on waxed paper. Chill until firm and serve out in thin slices or squares.

For a variety and quite a delicacy, pour the creamy thickened candy, after beating, onto waxed paper, patting down until 1/2-inch thick. Melt 1/2 pound sweet chocolate candy bar in double boiler and pour over top of orange candy. Chill. Cut into squares.

Buffet Combinations Make Tempting Christmas Supper



CHRISTMAS NIGHT TABLE
 A bowl of appetizing fruit is a simple but effective centerpiece for the informal Christmas night supper table. Rough linen mats in bright colors make an attractive background for the cream-colored china.

Christmas night supper in the home where there are holiday guests can be made almost as delightful as the Christmas dinner. The hostess, seeking to tempt turkey-jaded appetites, may easily prepare foods quite different from those she served at the noon meal.

A salad platter of crisp vegetables or fish... a tray of relishes, assorted cheese and a variety of wafers... a Welsh rabbit and a bowl of fruit—

all of these combinations are a pleasing deviation from the usual pickup of holiday dinner leftovers. Coffee, tea, chocolate or cider may complete the menu.

The kitchen is often a cozy gathering place—especially if the guests help to make their own sandwiches from an assortment of fillings and breads conveniently placed about.

FILLINGS ARE SUGGESTED
 From the following list of fillings you may find several which will fit into your menu:

Mincéd hams and pickle relish, liverwurst mixed with cream, sliced cold meats, creamed cheese and olives, minced celery and shrimp, Swiss cheese and slices of dill pickle, minced onions blended with French dressing, sliced tomatoes and lettuce, cheese and dates, orange marmalade and cream cheese, scrambled eggs and broiled bacon bits.

Any of these mixtures may be spread on hot buttered toast or crackers. Or they may be used as fillings for bread or toast sandwiches.

Steamed and home-baked breads are especially good made into sandwiches. Among them are nut, date, prune, raisin, fig, orange, banana-nut, bran or Boston brown breads. Since all of them will remain moist for several days they may be made a day before being used.

BUFFET SOUPS POPULAR
 The hostess may prefer a buffet supper with foods previously prepared for Christmas night, however. In that case she may plan jellied fish or fruit salad molds, a gaily garnished baked ham, trays of relishes, a variety of piquant sandwiches, tiny cheese biscuits or small hot rolls, a sherbet and a plentiful supply of Christmas cakes, cookies and confections.

Since informality is always linked with Yuletide festivities the more informal the supper is the better. So bowls and trays of foods may be placed on a table or a buffet in the dining room or on tables in the various other rooms where the guests can help themselves.

Dishes of cracked nuts, figs, raisins, dates (stuffed or plain), salted nuts, candied fruit peels, cookies, sliced fruit and pound cakes, assorted fruits and doughnuts will also prove popular.

For a change serve fish or meat salad in popovers, baked and cooled.

Drippings Ideal For Flavoring

Saving the meat drippings is a habit with thrifty housewives, and a wise one too, for meat drippings can be used to add the distinctive flavor

to otherwise bland and uninteresting foods. Most vegetables are improved by addition of meat drippings as seasoning. And what would gravy be without that delicious meat flavor? The meat drippings usually consist of fat, moisture, and flavoring, al-

though this depends to a great extent on the kind of meat from which they come. Ham and bacon drippings, because of their characteristic flavor, frequently are used for flavoring vegetables, and hot breads, such as muffins and corn bread.

It is said that meats cooked by braising, such as a pot-roast or Swiss steak, make the best gravies and sauces, as each time moisture is added and cooked away, the drippings become that much browner and the gravy that much more delicious.

A roast, cooked as it should be, at a low temperature, will produce drippings of a light color, but the brown color and caramel flavor which everyone likes in gravy may be obtained by allowing flour to brown in drippings before liquid is added.

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- | | | |
|-----------------|----------------------------|-------------------|
| ALMONDS | IXL SOFT SHELL | lb. 27c |
| PECANS | GEORGIA PAPER SHELL | lb. 35c |
| WALNUTS | FANCY FRANQUETTE | 2 lbs. 35c |
| FILBERTS | OREGON | lb. 15c |
| BRAZILS | LARGE MANOA | 2 lbs. 35c |

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|--------------------------------------|--|
| Hard Plain Xmas Mix | 2 lbs. 23c |
| Xmas Broken Mix | 2 lbs. 25c |
| Old Fashioned Chocolate Cones | 2 lbs. 23c |
| Plain cream mix | 2 lbs. 29c |
| French Fancy Mix | 20c |
| Jelly Beans or A B Gum Drops | 2 lbs. 25c |
| PUMPKIN | Del Monte Golden 2 1/2's can 7c |
| CAKE FLOUR | Swansdown pkg. 23c |
| Baking Powder | Clabber Girl Quality & Price 2 lb. cans 19c |

- CLICQUOT CLUB**
GINGER ALE
 Or Sparkling Water, full pints **10c**
 12 for \$1.10
 Full Quarts 18c; 12 for \$2.05
 Fresh Roasted **2 lbs. 23c**
 Peanuts **15c**
 Dromedary Cranberry Sauce, **15c**
 17-oz. tins **19c**
 S-W Fancy Grecian Currants, **19c**
 pkg.

- Knights - Libby - Del Monte**
Tomato Juice
 1's **4 cans 25c**
 46 oz. cans—23c
 10's, can—35c

- Dole's or Del Monte Fancy Crushed Tidbits or Pineapple Juice **8 oz. can 5c**
 Homestead Pure Milk Chocolate Coating, 1 lb. cakes **19c**
 Jolly Time Popcorn, 10-oz. cans **15c**
 San Wan Sugar Peas. Noted for their tenderness, 2's **2 cans 25c**
 Del Monte Golden Bantam Cream style or Niblets **2 cans 25c**
 Corn **2 cans 25c**
 Dole's Hawaiian Crushed Pineapple, new 211 fins, can **9c**
 Del Monte Melba Halves **15c**
 Peaches, 2 1/2's, can **15c**
 Dole's Hawaiian Pineapple Juice, 1's **2 cans 15c**
 46-oz. Cans 25c; 10's 45c
 Del Monte or S. & W. Fruit Cocktail, 1's tall, can **15c**
 Six different varieties, cubed and ready for use.
 Lucky Strike or Camel Cigarettes, carton **\$1.17**
 Prince Albert Tobacco, for that last minute gift, **73c**
 16-oz. tins **59c**
 George Washington Tobacco, **59c**

CHRISTMAS DESSERTS

Of course you must serve the traditional desserts on Christmas day. Everyone will expect it and your guests will be disappointed if you did not. But they also expect from a modern hostess something new—a surprise—an up-to-date dessert that they have never before tasted. Surprise is one of the most important elements of Christmas in food as well as in the presents which Santa Claus brings, so be sure to have something novel up your sleeve or in your recipe book.

Desserts form the climax of the meal, and for that reason we're going to tell you about some desserts that will make your guests sit up and take another bite after the most bounteous dinner. It doesn't matter how simple these extra touches are, if they're new to your guests.

FOR A WHITE CHRISTMAS
YULETIDE SNOWBALL: Scoop up vanilla ice cream, using a round ice cream dipper and making the balls as nearly round as possible. Roll the balls in canned moist coconut until thickly coated. Pour hot chocolate sauce in the bottom of ice cream glasses, and deposit the snowballs on top. Serve at once.

CHOCOLATE ICICLES OR SNOWBALLS: Melt three squares of chocolate in double boiler, add the contents of one can condensed milk, and stir for two or three minutes or until very thick. Remove from fire and add two tablespoons butter and one-half teaspoon vanilla. Then add about two cups confectioner's sugar, cooking it until stiff. When cold,

form with palms of hands into slim little rolls like icicles or into small balls like snowballs. Roll thickly in canned moist coconut.

A PUDDING WITH A PUNCH
FROZEN CHRISTMAS PUDDING
 —Mix two tablespoons cornstarch with one-half cup sugar, add to two cups scalded milk, and cook in double boiler until thick and smooth.

Beat two egg yolks slightly, add the hot mixture slowly, return to double boiler and cook a minute or two longer. Cool. Add one cup cream, beaten. Add one and a half teaspoons rum flavoring and freeze in refrigerator trays. Serves eight.

YULE PUNCH: Mix one quart cider, the contents of a No. 2 can pineapple juice, one cup bottled cranberry juice, one cup orange juice and one-fourth cup lemon juice, and sweeten with sugar if desired. Chill; then pour over ice in a large bowl. Slice into the bowl one banana and a slice of pineapple. Makes from 16 to 18 punch glasses. If desired, this punch may be slightly diluted with water.

CHRISTMAS COOKIES
 A really good Christmas dinner should tempt even a hermit to come out and eat. Perhaps that's why the following cookies were called

CHRISTMAS HERMITS
 Cream one-third cup butter and one-half cup brown sugar, and add one well-beaten egg. Add one cup canned mincemeat and one cup flour sifted with two teaspoons baking powder. Drop by spoonfuls onto a greased cookie sheet. Bake in a hot 400 degree oven for from eight to ten minutes. Makes about thirty small cookies.

Hang Up The Christmas Stocking With Tangerines In Every Toe!



Even the oldsters can have stockings, too, if they are these gay, new paper kind, and the children's just must be "hung by the chimney with care!"

Here's a Hint for the Holiday Party!
 HORNS, games, dolls, books—every stocking must have something special in the toe, and no more festive fruit exists than sunny Florida tangerines; they're traditional as the tree! Tangerines are the children's fruit, because they can peel them by themselves, and are so clean and tidy and healthful, so be sure to have plenty on hand during the holidays. The season for these "kid glove oranges" doesn't last long, so have plenty while ships and trains rush them from Florida to your markets. Keep a bowlful of the tawny fruit

on the table, hang it on the tree, or use it to decorate your cakes and salads. Want something grand for our next holiday party? Then try this Florida recipe, brand new!
Tangerine Salad Mold
 1 package lemon gelatine
 1 cup boiling water
 1 cup cold water
 1/2 cup grated cabbage
 1 cup tangerine segments, cut in halves
 1/2 cup sliced cashew nuts
 Pinch of salt
 Dissolve lemon gelatine according to package directions and divide among 6 or 8 individual molds. Mix other ingredients and add to gelatine. Place in refrigerator until set and serve on lettuce, with mayonnaise on the side.

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Pork Roast Young Pork lb. 18c **Fresh Oysters pint 23c**

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