

Holiday Recipes

Spiced Cider Punch

- 6 cups hot tea (strained)
- 1 1/2 gallons cider
- 3 cups dark brown sugar
- 1 cup lemon juice
- 1 cup orange juice
- 1/2 teaspoon salt
- 1/2 cup dark cinnamon
- 2 tablespoons whole cloves

Cover and let the ingredients simmer together for 10 minutes. Strain. Re-heat and serve.

Molasses Snaps

- 1/2 cup fat
- 1/2 cups dark brown sugar
- 1/2 cup molasses
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- 1/2 cups flour
- 1/2 teaspoons soda
- 1/2 teaspoon baking powder

Cream the fat and sugar. Add the molasses and spices. Beat well. Add the rest of the ingredients. Chill the dough and then roll it out on a floured board and cut out cookies. Bake 10 minutes in moderate oven.

Cherry Cookies

- 1/2 cup butter
- 1/2 cup granulated sugar
- 2 eggs, beaten
- 1/2 cup red cherry juice
- 1/2 teaspoon grated lemon rind
- 1/2 teaspoon grated orange rind
- 1/2 teaspoon salt
- 1/2 cups flour
- 1/2 teaspoons baking powder
- 1/2 sliced red cherries

Cream the butter and sugar. Add the eggs and juice. Mix well. Blend in the rinds, salt, flour and baking powder. Chill the dough. Drop portions of dough from tip of a spoon onto greased baking sheets. Flatten each cookie and top with cherry slice. Bake.

Cornbread Stuffing

- 1/2 cup fat
- 3 cups cubed bread
- 1/2 cup chopped onions
- 1/2 cup chopped celery
- 2 tablespoons minced parsley
- 2 cups broken, baked cornbread
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 1/2 cup butter, melted
- 2 eggs, beaten

Heat the fat in a frying pan. Add bread, onions and celery. Cook slowly for 5 minutes. Stir frequently with a fork. Mix in the rest of the ingredients. Stuff turkey.

Candied Sweet Potatoes

- 10 cooked sweet potatoes, peeled
- 2 cups brown sugar
- 1 cup water
- 1/2 teaspoon butter
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves

Arrange the potatoes in a buttered baking dish. Boil the rest of the ingredients together for three minutes. Pour over potatoes and bake in moderate oven.

Cranberry-Nut Mold

- 8 cups cranberries
- 2 cups water
- 3 cups granulated sugar
- 1/2 cup shaved Brazil nuts (or others)
- 1/2 teaspoon salt

Cook the berries and water in a covered pan until the berries are soft. Press through a coarse sieve. Mix the juice and sugar together and



Handy Pies

A PUMPKIN pie is a mighty handy thing to have around during the holidays, even if you aren't a movie comedian. People do other things with pumpkin pies besides plastering them all over other people's faces, you know. So here's a good way to make a simple

Country Pumpkin Pie: Smooth one-half cup cottage cheese, or pass it through a sieve, then mix with one and a third cups canned pumpkin. Mix two-thirds cup sugar with two-thirds teaspoon salt, two-thirds teaspoon ginger, two-thirds teaspoon cinnamon and one-fourth teaspoon nutmeg. Add with two beaten eggs and one and a third cups milk. Heat in a double boiler and pour into a pie tin lined with pastry. Bake, having oven hot, 450 degrees, for ten minutes, then reducing it to 325 degrees for remaining time, about thirty minutes or until a knife inserted comes out clean. This makes one pie.

Or Else

If you're feeling dreary, you can doll up a pumpkin pie so that its country cousin wouldn't recognize it on the table. If you feel that way about it, try this:

Pumpkin Pie with Marshmallows: Add two-thirds cup sugar, one-fourth cup dark molasses, one-half teaspoon salt, one-half teaspoon cinnamon and one teaspoon ginger to two cups canned pumpkin (or half the contents of a No. 3 can). Add two beaten eggs, one cup milk and one-half cup cream, and beat in double boiler. Pour into tin lined with pastry and bake at 450 degrees for ten minutes, then at 325 degrees for thirty minutes or till set. Cut twelve marshmallows in halves and lay over top. Return to oven until marshmallows are browned. Makes one large pie.

boil for five minutes. Stir frequently to prevent scorching. Add nuts, salt. Put in mold. Chill.

You can dry mint right out of your mint bed and use it for seasonings. Dip fresh mint into boiling water, shake dry and then place in a pan and set in a moderately hot oven. Bake until the mint will crumble in your fingers. Store in a covered glass jar.

Fine Fruit Cakes

White Fruit Cake

- 2 cups butter
- 2 cups granulated sugar
- 1/2 cup lemon juice
- 1/2 cup orange juice
- 10 eggs
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla
- 1/2 teaspoon grated lemon rind
- 1/2 teaspoon grated orange rind
- 1/2 cup shredded almonds
- 1/2 cup chopped candied orange peel
- 1/2 cup chopped candied lemon peel
- 1/2 cup chopped candied pineapple
- 1/2 cup chopped raisins
- 1/2 cup coconut
- 1/2 cup sliced red cherries
- 1/2 cups flour
- 2 teaspoons baking powder

Cream the butter until soft. Add sugar and beat until very creamy. Add juices and eggs. Beat two minutes. Mix in rest of ingredients. Half-fill loaf pans lined with waxed papers. Bake two hours in moderately slow oven. Store, wrapped in waxed paper, in a cool place.

Rich Spicy Fruit Cake

- 1/2 cup butter
- 1/2 cups dark brown sugar
- 9 eggs
- 1/2 cup grape juice
- 1/2 cup orange juice
- 2 tablespoons lemon juice
- 2 teaspoons salt
- 1 tablespoon vanilla
- 2 tablespoons cinnamon
- 1 tablespoon mace
- 1 tablespoon nutmeg
- 2 teaspoons cloves
- 2 cups chopped raisins
- 2 cups chopped dates
- 1 cup chopped candied fruit peel
- 1 cup chopped candied pineapple
- 1/2 cup sliced candied cherries
- 1/2 cup sliced blanched almonds
- 1/2 cup chopped citron
- 4 cups flour
- 1/2 teaspoon soda

Cream the butter until very soft. Slowly add the sugar and beat until creamy. Add eggs and juices and beat well. Mix in rest of the ingredients and half-fill loaf pans lined with buttered papers. Bake for four hours in a slow oven. Boil together 3 minutes half a cup of dark brown sugar, two-thirds cup of water. Cool slightly. Brush over top of cake.

To carry out holiday motifs prick the top crusts of your pies with a fork in bell, star and tree shapes.

Ripe Olives Used In Fowl Stuffing

The importance attached to the proper stuffing for the holiday fowl is apparent to anyone who prepares the family bird. Cornmeal bread baked on the skillet forms the epicurean base for the accompanying recipe. To this is added a medley of savory flavor in the form of chopped or sliced ripe olives, bacon, green pepper and onion. It may be used with various fowl and almost any kind of meat. Ripe olives give it mushroom-like character and richness of flavor and are easily cut from the pits of whole ripe olives. Or save time and effort by taking advantage of the ready-prepared chopped or sliced ripe olives so suitable to this purpose.

Flavorous Ripe Olive Stuffing

- 3 cups sifted all-purpose flour
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon soda
- 3 tablespoons granulated sugar
- 1 cup yellow corn meal
- 2 1/2 cups milk
- 1/2 cup finely cut bacon
- 1/2 cup finely cut onion
- 1/2 cup chopped green pepper
- 1 cup sliced ripe olives
- 1/2 teaspoon poultry seasoning
- 1/2 cup butter
- 1 cup hotly
- 1/2 cup flour, salt, baking powder, soda and sugar together. Add corn meal and mix. Add milk and beaten eggs and beat well. Fry on hot griddle as for griddle cakes. When all are fried, break into small pieces. Fry bacon until brown but not crisp and remove from pan; add onion, green pepper and try until onion is slightly brown. Combine with crumbled griddle cakes, ripe olives, poultry seasoning, salt, pepper and broth and mix well. Use to stuff chicken. Remaining portions are baked separately in pan, in which case more broth may be needed.

Rice Stuffing For Fowl

- 4 tablespoons fat
- 4 tablespoons chopped onions
- 1 cup diced celery
- 2 tablespoons chopped green pepper
- 1/2 cup boiling water
- 2 cups boiled brown rice
- 2 cups soft bread
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 3 tablespoons butter, melted

Heat fat in a frying pan. Add and brown onions. Add celery, peppers and water. Cover and cook five minutes. Lightly mix in remaining ingredients. Stuff fowl.

Holiday Tips

Pop-Corn Mixing

Pop-corn used in balls or confections should be very crisp before you mix it into other ingredients. Spread a thin layer of popped corn in a shallow pan and heat it 10 minutes in a very slow oven. Cool it slightly and then mix in. The foods will be much better flavored.

The Spice of Life

Some spice touches—mix a little cinnamon in sugar used for coating dates; a dash of mace does a lot for oyster or mushroom soup; a speck of cloves put into tomato juice cocktail gives zip!

Christmas Candles

Cut out mats from heavy waxed paper and keep them under lighted candles during the holidays. The mats will catch any candle drippings and save the furniture.

Frosted Cakes

To cook small cakes with frosting, stick a skewer into the cake and dip the cake into a deep bowlful of coconut, chopped nuts or spiced sugars.

If you like the flavor of curry add some to scrambled eggs the next time you make them, or put a little in veal, pork or beef gravy. Curry also adds flavor to rice and chesse or macaroni and tomato sauce. Go sparingly, however; an overdose can spoil the whole dish.

Nut Stuffing

- 1/2 cup butter
- 1/2 cup finely chopped onions
- 2 tablespoons chopped parsley
- 1/2 cup diced celery
- 8 cups cubed white bread
- 1/2 cups sliced nuts
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 1/2 teaspoon poultry seasoning

Gum on Rugs

To remove chewing gum from rugs, rub with any dry-cleaning fluid. Rub different ways on the rug and soon the gum will loosen so that it can be picked off. The cleaning fluid then removes the gum stains.

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The darker outer leaves of cabbage and lettuce contain more iron than the paler inside leaves, so be sure to use them. If they have wilted, soak them 5 minutes in cold water and then store them, covered, in a cold place for an hour or so. Or you can shred them and use in salad or as an edible garnish for salads, meats or fowl.

Christmas Box Candy

- 5-pound Assortment \$1.39
- 2 1/2-pound Hand-made Assortment 98c
- Commercial Best Grade, all vanilla, lb. 10c
- Gum Drops, Jumbo, lb. 12c
- French Creams, pound 20c
- Dollar Minis, creamy, lb. 20c
- Hard Mix, Schaefer's own, 2 lb. 25c
- Chocolate Cherries, pound 29c



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We Extend to All Our Friends and Customers Our Very Best Wishes for a Very Merry Christmas

MIXED NUTS

1939 Crop

- Peanuts .2 lbs. 19c
- Fresh Roasted Fancy Virginias
- Almonds .2 lbs. 35c
- IXL Soft Shell
- Pecans, lb. 23c
- Jumbo Paper Shells
- Bra. Nuts 2 lbs. 29c
- Large Maras

Asparagus

Raycroft Center Cuts, No. 1 cans 10c

CRANBERRY SAUCE

Ocean Spray 17-oz. can 10c

Pumpkin

Ray Mal Fancy Solid Pack, No. 2 1/2 for 13c

CORN

Del Monte Golden Bantam, No. 303 cans 3 for 25c

Crab

GEISHA, No. 1/2 can 25c

Cocktail

S & W No. 1 tall cans. 1 for 29c

GINGER ALE or SODA WATER

Cliquot, Full Qt. Bottle—Plus Bottle Deposit 10c

Cinnamon, N'meg, Cloves

5c

SOUPS

10 1/2-oz. 3 for 25c
Schilling's 202 can Campbell's (Except Chicken and Mushroom)

TOMATO JUICE

Del Monte—Pressed from Whole Ripe Tomatoes, 46-oz. can 19c

DATES

Selected Sair, 3 lbs. 19c

MINCE MEAT

richly flav'd, 3 lbs. 25c

SHRIMP

Gulf Kist wet, No. 1 can 10c

Sweet Potatoes

Delaney's, Packed in Syrup No. 2 cans 3 for 25c

CHRISTMAS CANDY SPECIALS

- CHOCOLATES, Old Fashioned Vanilla, Choc. 2 lbs. 19c
- Strawberry centers 2 for 25c
- SATIN FINISH MIX, lb. 10c
- CREAM MIX, No Gum Drops, All Creams 2 for 25c
- YULE BROKEN MIX, 2 lbs. 25c
- Assorted Gums & Creams 3 lbs. 25c

Oranges

Shopping Bag Full 150 - 220 size 45c BAG

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- HENS FOR BOILING or FRICCASEE lb. 14c
- Ground Beef or Sausage 3 lbs. 20c
- PURE LARD OPEN KETTLE 3 lbs. 20c
- Sirloin or T-Bone Steak lb. 12 1/2c
- Cottage Cheese 2 lbs. 15c | Sliced Bacon No Rind, pound 20c
- SWIFT'S PREMIUM HAM 1/2 or Whole Ham lb. 24c
- RATH'S BLACK HAWK
- VALLEY PACK HAM
- ARMOUR'S STAR
- OUR OWN

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—Contains blended spices, margarine, thyme, sage and pepper, loaf 10c

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Free Christmas Decorated Cookies to Every Child Accompanied by an Adult, Saturday.

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