

## Two Festive Desserts For Holiday Open House

A gala open house is a good way to say "season's greetings" at Christmas time. It is an easy, informal way to entertain a host of friends. You can make this holly-bright occasion as simple or as elaborate as you choose.

To make this occasion an extra festive one, charm guests with tempting holiday-time desserts — fresh and fragrant from the oven.

Golden Fluff Pie is the glamorous name for light and airy Egg Nog Chiffon Pie. The rich, smooth, rum-flavored filling is heaped high in the flaky tender pastry. A large tray of holiday fruits, salted nuts and a bowl of sparkling red cranberry punch will complete the setting of your yule table.

Pink Angel Cakes are light and delicate sweets. They're pretty, Christmasy, and have a surprise peppermint flavor. Swirl the fluffy frosting like snowdrifts atop the little cakes.

**Pink Angel Cakes**  
2 cups sifted enriched flour  
3 teaspoons baking powder  
1 teaspoon salt  
1/2 cup shortening  
1 cup sugar  
2 eggs  
1/2 cup milk  
1/4 cup crushed peppermint stick candy  
Few drops red food coloring  
Fluffy Frosting  
Crushed peppermint stick candy

Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add eggs and beat well. Add milk alternately with flour mixture, mixing well after each addition. Stir in crushed candy and food coloring, mixing until thoroughly blended. Spoon batter into greased or paper-lined muffin cups. Bake in moderate oven (350F.) about 25 minutes. When cool, frost with Fluffy Frosting and sprinkle with crushed peppermint stick candy.

Makes 18 2 1/2-inch cup cakes.  
**Fluffy Frosting**  
2 egg whites  
1 1/2 cups sugar  
1 1/2 teaspoons light corn syrup

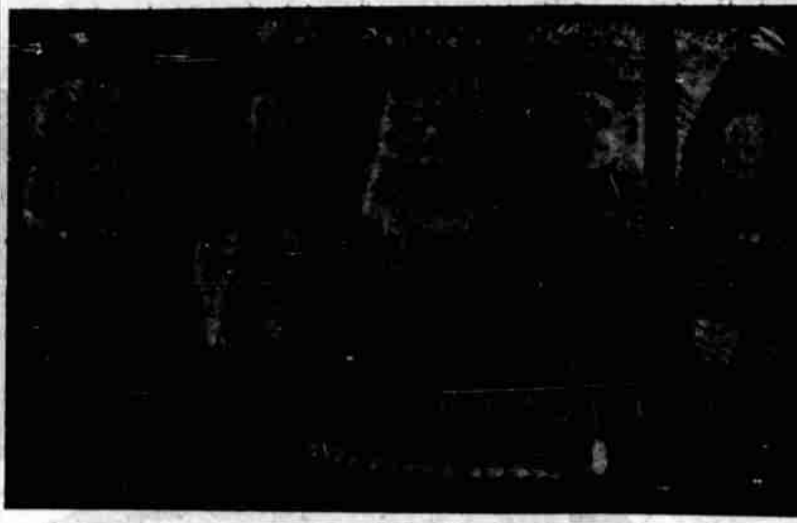
1/4 cup water  
Dash salt  
Few drops peppermint flavoring  
Combine all ingredients except peppermint flavoring in top of double boiler. Beat 1 minute with electric mixer or rotary beater. Cook over boiling water, beating constantly until mixture thickens and forms peaks (about 7 minutes). Remove from heat and add peppermint flavoring, mixing well. Makes enough frosting for 18 2 1/2-inch cup cakes.

**Golden Fluff Pie (Egg Nog Chiffon Pie)**  
**Pastry**  
1 cup sifted enriched flour  
1/2 teaspoon salt  
1/2 cup shortening  
2 tablespoons cold water (about)

Sift together flour and salt. Cut or rub in shortening. Sprinkle with water, mixing lightly until dough begins to stick together. Turn out on floured pastry cloth and press dough together. Roll out into circle 1/4 inch thick and use to line 9-inch pie pan. Trim and flute edge. Prick with fork. Bake in hot oven (425F.) 10 to 12 minutes or until lightly browned. Cool and fill with Egg Nog Chiffon.

**Egg Nog Chiffon**  
1 envelope unflavored gelatin (1 tablespoon)  
1/4 cup cold water  
1 1/2 cups milk  
1/2 cup sugar  
1/2 teaspoon salt  
3 eggs, separated  
1/4 teaspoon cream of tartar  
2 teaspoons rum extract  
Nutmeg

Soften gelatin in water. Scald milk. Add 1/4 cup sugar and salt. Beat egg yolks. Gradually stir in scalded milk mixture. Return to heat and cook until thickened, stirring constantly. Add softened gelatin, mixing until well blended. Set aside to cool. Beat egg whites and cream of tartar until stiff, gradually beating in the remaining 1/4 cup sugar. Fold beaten egg whites into custard mixture. Add rum extract. Pour into cooled pie shell. Sprinkle with nutmeg. Chill until firm. Makes one 9-inch pie.



**For Gala Birthdays**—The young fry will delight in these gala birthday cakes that are as delicious as they are decorative. Designs for these cakes include, left to right: Kris cake, Sammy Sentinel, Clancy Clown, Lariat Lad and Sugary Sue for little girls, also the tug boat cake, pictured in front. These cakes are now put out by a local bakery. They are easily cut by slicing straight down center then slicing from both sides.

**Cauliflower Good With Many Things**  
Of course plentiful cauliflower is pretty wonderful just cooked whole with a cheese sauce poured over either the whole head or flowerets. But it is so plentiful and of such good quality, perhaps you'd like to have it twice this week; once hot, once as a salad of distinction like this:  
**Tasty Salad**  
1 head cauliflower cooked and chilled  
1 large ripe avocado  
2 tablespoons lemon juice  
1 1/2 tablespoons grated onion  
1 tomato, chopped  
1/2 teaspoon salt  
Black pepper  
4 slices bacon  
Lettuce leaves

If you think this reminiscent of Middle America's "guacamole," you're right. Separate chilled cauliflower carefully into small flowerets. Mash avocado or press through a sieve. Add lemon juice, onion, tomato and seasonings. Fry bacon until crisp. Crumble and add to avocado mixture. Place a flattened lettuce leaf on each plate. Arrange a small circle of cauliflower on each lettuce leaf and pile avocado mixture in center. Four to six servings.  
Pass a simple French dressing of oil and lemon or lime juice at the table if you like but avocados are naturally so rich that it isn't necessary to have a separate dressing.

### Baked Winter Pears For Cold Day Meal

Superb for fresh eating. Winter pears are also delectable cooked. For most purposes they may be cooked and baked the same as apples. Usually, however, pears require less sweetening than apples because of their high natural content. Ordinarily firm, slightly under-ripe pears are best for cooking because they keep their shape better. Heat also completes the flavor cycle. For best flavor, appearance and nutrition, bake until barely tender. Bake them pared, unpared, halved or whole.

Serve these warm, at room temperature or chilled. Figure two halves per serving.  
**Baked Winter Pears**  
8 medium size fresh pears  
1/2 cup mild honey  
2 tablespoons lemon juice  
1 teaspoon grated lemon rind  
1 cup water  
Wash pears. We prefer not to pare but merely core them. Place in 3-quart casserole. Combine honey, lemon juice and rind and water. Pour over pears. Cover and bake in moderate oven, 350 degrees about 1 hour or until pears are tender. Serve hot or cold.

### Lima Luncheon Salad Hearty One

If you are tired of trying to think of new and different ways to use left-over ham, you will love this hearty "Lima Luncheon Salad." It is an economical, substantial luncheon dish.

**Lima Luncheon Salad**  
1 1/2 cups cooked large dry limas\*  
1 1/2 cups shredded cabbage  
1/2 cup diced cooked ham  
2 tablespoons diced green sweet pepper  
1/2 cup mayonnaise  
2 tablespoons undrained pickle relish  
1/2 teaspoon prepared mustard

### Tuna and Vegetable Pie for Dinner Time

What could be more appetizing on a chilly night than this piping hot and hearty Tuna and Vegetable Pie? Flavorful pieces of tuna, lima beans and small whole onions are blended in a creamy mushroom sauce and baked until the pastry crust is crisp and golden brown.

**Tuna Vegetable Pie (Makes 4 servings)**  
1 9-oz. package pie crust mix  
2 10 1/2-oz. cans cream of mushroom soup  
1 10-oz. package frozen lima beans  
1 6 1/2-oz. can tuna, drained  
14 small whole onions, cooked  
1/2 cup milk  
Mix pie crust according to package directions. Roll out to 1/4-inch thickness on a floured board. Line a shallow 8-inch casserole with pie crust. Mix remaining ingredients and turn into lined casserole. Bake in moderately hot oven (400 F.) 40 minutes, or until sauce is bubbly and crust is browned.

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## Airy, Light Is This Pie Using Tasty Cranberries



Well, here it is again—the sizzle of roasting turkey, the spicy stuffing, the rosy-red cranberries and the all-pervading scent of coffee.

Speaking of cranberries, there are few berries that can equal them for sharply delicious, distinctive flavor. This being so, it's a shame to limit them to cranberry sauce, however important and honored an accessory that may be. With cranberries so plentiful just now, so fully and beautifully ripe, they reserve a course of their own at least on this one

day. Give your family a special treat with Cranberry Chiffon Pie, an airy-light pie that still retains the full, delectable cranberry flavor.  
Here's one dessert that's incredibly quick and easy to make—a great asset on such a busy day. Only the pie-shell needs to be baked. The filling can be whipped up in a jiffy. After being subjected to thorough chilling, it emerges from the ice-box with a lower layer of glowing berries and an upper layer of frothy, bright pink gelatine. So no w y whipped cream tops it off. Your family will vow it never tasted anything so good, nor more suited to the occasion.

**Cranberry Chiffon Pie**  
1 package lemon-flavored gelatine  
1 cup hot water  
2 cups 10-minute cranberry sauce\*  
1 9-inch baked pie shell  
1 cup whipping cream  
Dissolve gelatine in hot water. Drain cranberry sauce thoroughly and add syrup, reserving berries. Chill until consistency of unbeaten egg white. Beat until light and fluffy. Fold in cranberries and turn into pie shell. Chill until firm. Top with whipped cream.  
\*Ten-minute Cranberry Sauce—Combine 1 cup sugar and 1 cup water in saucepan. Bring to boil, stirring until sugar dissolves. Add 2 cups cranberries and simmer until berries burst open, about 10 minutes.

There's an art to serving fresh fruit for dessert. Apples should be washed and rubbed with a soft towel until they are shiny. Pears, too, should be rinsed and then lightly polished with a towel.  
Grapes should be rinsed in cold water, dried on a soft towel and then cut into serving-size bunches. If you have a grape scissors to place on your fruit bowl, it is not necessary to pre-cut the fruit. Ivy or huckleberry leaves around the edge of your fruit bowl will make it most attractive.

### Cranberry Meat Balls Delicious

Forget about limiting cranberries to just Thanksgiving and Christmas feasting. Try this unusual main dish of meat balls in cranberry sauce.  
**Cranberry Meat Balls**  
1 pound ground beef  
1 1/2 cups soft bread crumbs  
1/2 cup milk  
1 egg  
3 tablespoons chopped onion  
1/4 teaspoon nutmeg  
1 1/2 teaspoons salt  
1/4 teaspoon pepper  
1 (16 ounce) can cranberry sauce  
1/2 cup vinegar  
1 tablespoon cornstarch  
Soak bread crumbs in milk; add slightly beaten egg, onion and seasonings. Mix with ground beef. Shape into 20 balls; roll in flour and brown in 1/4 cup lard or other fat. Drain off excess fat. Break up cranberry sauce with a fork and combine with vinegar. Add to meat balls, cover and cook over low heat for 5 minutes, turning once. Remove balls to hot platter and thicken liquid with cornstarch mixed with 1 1/2 tablespoons cold water. Top balls with hot sauce. 4 servings.

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