

## Use Tangy Cranberries Often Now

What could be easier? Chop raw cranberries with a triple-bladed spring-action chopper, combine them with other fruits, and you have a wonderful relish to serve with holiday turkey, chicken, duck or ham.

This good raw cranberry relish has an extra advantage—it

benefits from being made ahead of time. Put it into a covered container, in the refrigerator, so its flavor will blend and mellow. All the fuss out of the way at serving time, and you have such a delicious accompaniment to ladle into your prettiest dish.

### Cranberry Pineapple Relish

Ingredients: One No. 2 can (1 pound and 4 ounces) crushed pineapple, 2 pounds fresh cranberries, ½ cup sugar

Method: Drain pineapple and empty into refrigerator dish. Wash and pick over cranberries. Place cranberries on several thicknesses of waxed paper on wooden board. Rumples edges of waxed paper. Chop cranberries with triple-bladed spring-action chopper. Mix with pineapple and sugar. Taste and add more sugar if desired. Chill at least 8 hours.

If you would also like to serve a cooked cranberry sauce, here's one we know everyone will enjoy.

### Cranberry Pineapple Sauce

Ingredients: 2 cups sugar, 1 cup water, 4 cups fresh cranberries, ¼ cup pineapple preserves, rind and juice of 2 lemons, 1 cup blanched almonds.

Method: Mix sugar and water in saucepan; stir over low heat until sugar dissolves; boil 5 minutes. Add cranberries; cook rapidly 5 minutes or until cranberry skins pop open. Stir in preserves, lemon rind and juice; chill. Just before serving, stir in almonds.



Cranberry Relish gives pep to Chicken and Turkey.



So easy to chop cranberries when you have a triple-bladed spring action chopper to do it with.

### Toasted Olive Roll Ups Special

Oftentimes we prepare these "Toasted Olive Roll Ups" for broiling long before the party begins so all we have to do at the last minute is to pop them into the broiler for a quick browning. The wonderful-tasting filling is a combination of canned salmon, chopped ripe olives and chopped unblanched almonds.

#### Toasted Olive Roll Up

1 1-lb. loaf unsliced bread

Butter or margarine

1 ½ cups flaked canned salmon

1 4 ½-oz. can chopped ripe olives

½ cup chopped unblanched almonds

Few drops tabasco sauce

Mayonnaise

Trim crusts from bread. Cut loaf lengthwise into 6 equal slices and spread one side of each slice with butter. Combine salmon, ripe olives, almonds, tabasco sauce and enough mayonnaise to give spreading consistency. Spread on buttered side of bread slices and roll each slice as for jelly roll, fastening together with picks. Cut each roll crosswise into 3 equal portions and toast under broiler. Remove picks before serving. Makes 18 small sandwiches.

## 'Come for Brunch' Say These Holiday Treats



Baked eggs are perfect for that holiday brunch.

A holiday brunch is such fun. You set the hour that suits you—sometime between 11 and 1. Folks drop over to exchange holiday news, relax over good food and hot coffee, and bask in warm family cheer.

Have a big pitcher of freshly squeezed orange juice ready for a pick-up when guests arrive. Or if you're in the mood to offer a surprise, try this brand-new recipe for Speeded Cranberry Tomato Cocktail.

For the main course, we recommend that most accommodating of brunch dishes—baked eggs. But these are baked eggs with a difference because they're flavored with tarragon. Prepare the eggs in individual baking dishes and they'll be simple to serve.

Top the eggs with slices of crisp bacon. Easy way to prepare a pound of bacon at a time is by this method. Allow the bacon to stand at room temperature so you can separate the slices. Then spread the slices out on a rack in a shallow pan. Bake in a hot (400 F.) oven about 10 minutes or until well browned. You won't have to turn the bacon and it will be pleasantly crisp. Drain on brown paper or paper towels and keep hot while you turn the oven down to 325 F. for the baked eggs.

Hot biscuits are a must with this brunch, and may be prepared from a mix. If you want to save time, "drop" the biscuits, according to the directions on the package. Instead of rolling them out. We like to serve the first rounds of biscuits with squares of butter; then split the last round and spread with butter and a mixture of honey and chopped pecans. Good!

For a refreshing last course, make an attractive arrangement of crunchy apples, juicy pears, tangerines, oranges and grapes; then add persimmons and pomegranates, if they're available. Just because they look exotic and are fun!

Speeded Cranberry Tomato Cocktail

### Herbed Baked Eggs

Ingredients: 4 tablespoons butter or margarine, 3 tablespoons fine dry bread crumbs, ¼ teaspoon crumbled whole tarragon, 12 eggs, 6 tablespoons heavy cream, 6 tablespoons grated cheddar cheese, paprika.

Method: Grease 6 individual pie plates or shirred egg dishes generously with 2 tablespoons butter. Combine crumbs with tarragon. Sprinkle inside of dishes with the crumb mixture. Break two eggs into each dish, being careful not to break yolks. Pour 1 tablespoon cream over eggs; sprinkle with cheese and paprika. Dot with 2 tablespoons butter. Bake in slow (325 F.) oven about 15 minutes or until eggs are of desired doneness. Makes 6 servings.

### Quick Sauce Pan Fudge Cake Delicious

If a cake is on your baking schedule and you'd like one that goes together in seconds—"Sauce Pan Fudge Cake" is your answer. No creaming, no beating of eggs, and it's made in the sauce pan that the shortening is melted in. Crunchy bits of walnuts throughout the cake and a deliciously-rich fudge frosting will make everyone "ah" with the first bite! Try it and see.

#### Sauce Pan Fudge Cake

¼ cup shortening  
2 squares unsweetened chocolate  
½ cup warm water  
1 cup granulated sugar  
1 egg  
1 cup sifted all-purpose flour  
1 ½ teaspoons baking powder  
½ teaspoon salt  
¼ cup milk  
½ teaspoon vanilla extract

½ cup chopped walnuts  
Fudge frosting

Melt shortening and chocolate together in sauce pan set in hot water. Blend in warm water and sugar, stirring until sugar is dissolved. Cool to room temperature. Add unbeaten egg and beat well. Sift together flour, baking powder and salt. Stir into chocolate mixture alternately with milk. Blend in vanilla, and beat thoroughly. Stir in walnuts. Turn into greased 8-inch square pan. Bake in moderate oven (350 degrees F.) 30 to 35 minutes. Cool. Frost with fudge frosting.

Makes 1 (8-inch) square cake.

### CHURCHILL PLANS BOOK

Stockholm, Sweden (AP)—Lady Churchill, wife of Britain's Prime Minister, said here Tuesday night that Sir Winston is planning a new book, but refused to give any details.

## Coffee Cake For Holiday

In our estimation, one of the best coffee cakes is made with almonds, and on our "extra delicious" list is "Almond Coffee Cake." This one is baked in a square pan and has a crunchy baked-on-topping. Serve to holiday guests and the family on Christmas morning.

### Almond Coffee Cake

Topping:  
½ cup chopped unblanched almonds  
¼ cup sugar  
¼ teaspoon cinnamon  
1 tablespoon soft butter or margarine

Batter:  
½ cup shortening  
1 can (1 ½ cups) sweetened condensed milk  
2 eggs  
1 ½ cups sifted all-purpose flour  
3 teaspoons baking powder  
½ teaspoon salt  
¼ cup milk

Topping: Blend almonds, sugar, cinnamon and butter until crumbly.

Batter: Cream shortening. Blend in condensed milk and beaten eggs. Sift together flour, baking powder and salt. Add alternately with milk to creamed mixture. Spread batter in greased pan (13 by 9 ½ by 2 inches); cover with topping. Bake in moderate oven (350 degrees F.) about 25 minutes. Serve warm.

## Merit System To Be Upheld

Washington (AP)—All members of the Civil Service Commission joined Wednesday in a statement that they are "of one accord in supporting the position of President Eisenhower that the sanctity of the merit system must be preserved."

They added in a general declaration of policy on handling federal employment problems:

"That is not to say that we will protect the relatively few who are found to be unfit.

"And we certainly do not intend to take the part of employees who may be dragging their feet in regard to the administration's program."

The Civil Service Commission announcement of the statement said it was made through Chairman Phillip Young just before a regular commission meeting Tuesday.

### VISHINSKY GIVEN AWARD

London (AP)—Moscow radio said Wednesday that Andrei Vishinsky, chief Soviet delegate at the United Nations, has been awarded the order of Lenin upon the occasion of his 70th birthday.

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