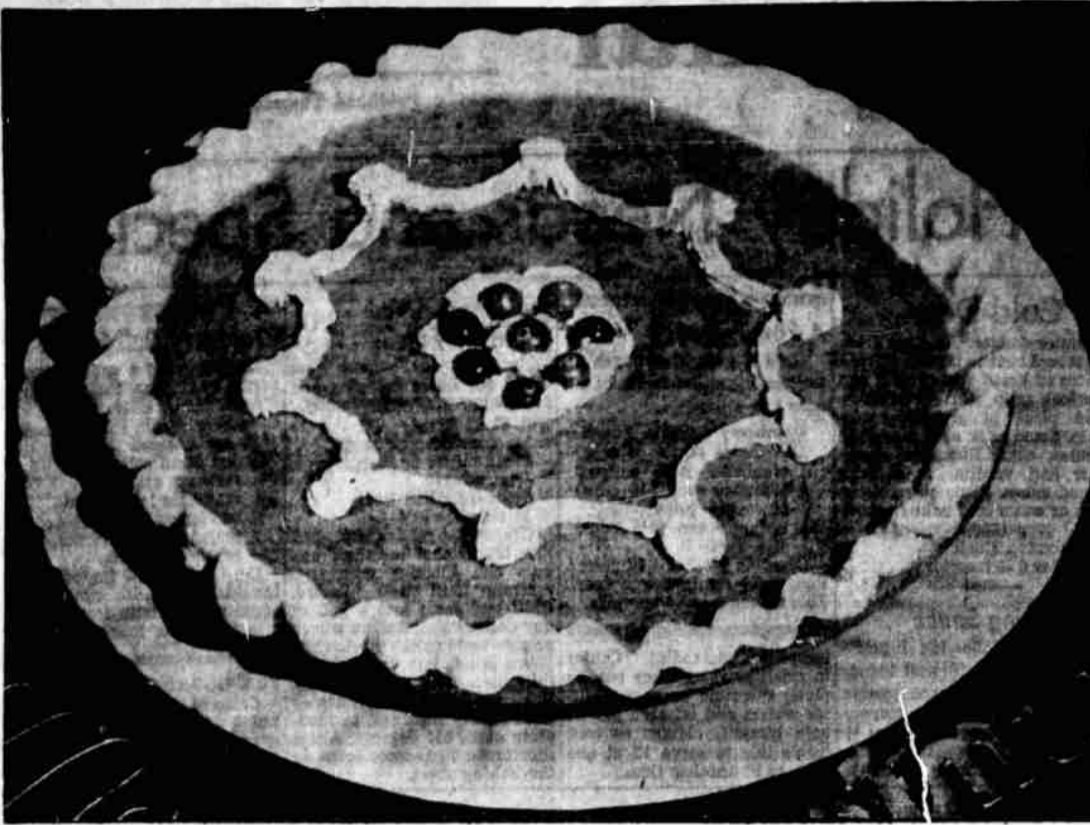


3 Festive Pies for Holiday Time



Treat your family to a Cranberry Party Pie this Christmas. Here are three festive cranberry fillings for pre-baked pie shells or gingersnap crusts. As easy to make as opening a can of cranberry sauce.

If you're looking for a light dessert to serve with a heavy Christmas dinner, you'll want to try Cranberry Parfait Pie. Add a wreath of pale green whipped cream just before serving.

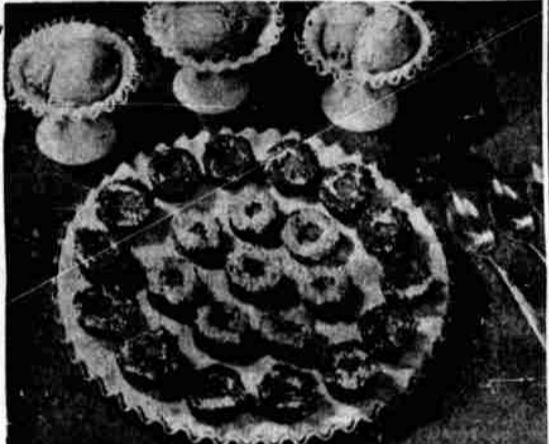
Cranberry Parfait Pie
 1 pound can whole or jelly cranberry sauce
 1/4 teaspoon cinnamon
 1 package raspberry-flavored gelatin
 1 pint vanilla ice cream
 1/4 cup nut meats, finely chopped
 1 baked 9-inch pie shell (cooled)
 Crush cranberry sauce and bring to boil in saucepan. Add cinnamon and gelatin, stirring

until gelatin is dissolved. Add ice cream by spoonfuls stirring until melted. Fold in nuts. Turn into a cooled pie shell and chill until firm. Garnish with whipped cream.

Here's another festive cranberry filling for a Christmas Pie. A ruby red cranberry glaze tops a snowy white almond flavored filling. It's light as a breeze. You'll be glad you tried this . . .

Cranberry Regal Pie
 1 baked pastry shell (9-inch)
 1 pound can whole cranberry sauce
 1 tablespoon cornstarch
 1/2 cup granulated sugar
 1/2 cup water
 1 envelope unflavored gelatin
 1/2 cup cold water
 2 egg whites
 1/2 teaspoon salt
 2 teaspoons lemon juice
 1 teaspoon almond extract
 1 cup heavy cream
 Cook cranberry sauce and cornstarch until thickened. Cool. Cook sugar and 1/2 cup water to soft ball stage (238 deg.). Add gelatin softened in 1/2 cup water. Slowly pour this syrup over stiffly beaten egg whites. Add salt, lemon juice

Dainty Marguerites Take Place in Holiday Goodies



At Christmas time the kitchen becomes a fairy land! It's here that all the wonderful holiday treats have their beginning and here where the fruit cakes, spiced pumpkin pies, candies and cookies are set aside to await the important day. For something as special as Christmas, only the very best of holiday recipes are in order. Certainly this recipe for Marguerites is just that! Easy to make, these Marguerites have a real holiday charm about them. Tiny little cup cakes, decorated with swirls and circles of butter cream frosting and sprinkled with colored sugar. Marguerites have their own way of saying "try me."

Marguerites
 (Makes 4 1/2 dozen cookies)
 1 cup butter or margarine
 1/2 cup brown sugar
 1 egg
 1 teaspoon vanilla
 1 cup sifted enriched flour
 1/2 teaspoon salt
 1/4 teaspoon baking powder

1/2 cup rolled oats (quick or old-fashioned, uncooked)
 1 cup chopped nuts
 Beat butter until creamy; add sugar and beat well. Beat in egg and vanilla. Sift together flour, salt, baking powder and soda into creamed mixture and mix thoroughly. Blend in rolled oats and nuts.

Drop by teaspoons into small well-greased muffin cups. Bake in a moderate oven (375 deg.) for 15 to 18 minutes. Loosen edges with a sharp knife and remove from pans immediately by inverting on a wire rack. Cool. Turn right side up and pipe edges with Butter Cream Frosting; sprinkle with colored sugar.

Butter Cream Frosting
 Mix together 2 tablespoons soft butter or margarine, 1 1/2 cups sifted confectioners' sugar, 2 tablespoons milk and 1/2 teaspoon vanilla until smooth.

Freeze cranberry juice in ice cube trays; float in glasses of pineapple juice.

How to "sweeten" your CHRISTMAS TREE
 to keep it fresh and reduce fire hazard

Add a cup of U and I sugar to two-thirds of a pail of water and stand your tree in the solution for 2 or 3 days before it's mounted in the living room. The treatment will freshen up the foliage and delay the time when the needles start dropping off.

Always buy U and I
 Grown and Made in the COLUMBIA EMPIRE

Dramatize Turkey With Pear-Cranberry Relish

Every homemaker appreciates unusual trimmings for the festive holidays ahead. The turkey, roasted and brown from the oven, is not complete until the cranberries are placed near by.

Here is that different way to serve both cranberries and pears: the most delicious method of serving you have ever tasted. We guarantee! Fresh, juicy, white Anjou pears were made to complement both the color and flavor of the bright tangy berries.

These pears are at their peak of sweet perfection from November through March. It is not even necessary to peel them before adding the relish. The skins tinged with yellow add the extra color appeal so necessary in the preparation of modern meals. Use a soft clean cloth to polish the skins. You

will have as much fun as if you were polishing your finest crystal.

Take care after purchasing that your pears do not become over ripe. Keep in a cool place. Use for salads or in this recipe as soon as they feel soft but are still firm.

Pears with Holiday Relish
 4 pears, Anjou, Comice or Bosc
 2 cups cranberries
 1 large orange
 1 cup sugar
 Select pears of uniform size and shape. Cut in half and remove the core, leaving a cavity about the size of a large walnut. To prepare the tangy relish for the center, grind cranberries and orange which has been quartered, using both pulp and skin. Add the sugar and refrigerate until thoroughly chilled. Place the relish on the pears just before serving.

Oregon Filbert Cookies

These two cookie recipes are especially for Oregon where so many filberts grow.

Filbert Sugar Crispies
 1 cup chopped filberts
 1/2 cup shortening
 1 cup sugar
 1 egg
 2 tablespoons milk
 1 teaspoon flavoring
 2 1/2 cups sifted flour
 1/2 teaspoon salt
 2 teaspoons baking powder
 Cream sugar and shortening. Add egg and mix well. Add milk and vanilla and beat until smooth. Sift together the flour, salt and baking powder, then sift into the creamed mixture, working in well. Chill for 1 hour. Turn out on lightly floured board and roll to about 1/4 inch thickness. Cut with cookie cutter and place on greased cookie sheet. Sprinkle with sugar and press chopped filberts into center of each cookie. Bake at 400 degrees about 10 minutes.

Sweet Potatoes and Apples in Bake Dish
 Plenty of sweet potatoes and yams around; plenty of fine flavorful apples.

Sweet Potatoes and Apples
 4 large tart apples
 3 medium sweet potatoes
 1/2 cup brown sugar
 1/4 cup margarine
 1/2 cup hot water
 Pare potatoes and core apples; cut in quarters. Arrange layer of apples in oiled baking dish; cover with layer of potatoes. Mix brown sugar and margarine until well blended; then spread over "sweets." Cover with remaining apples and water. Cover and bake in preheated 350 degrees oven 1 1/2 hours. Remove cover during last 15 minutes.

Filbert Noel Bars
 1/2 cup chopped filberts
 1/2 cup shortening
 1 cup sugar
 1 egg
 1/4 cup molasses
 1/4 cup water
 3 cups sifted all-purpose flour
 1/2 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1/4 cup raisins
 Cream shortening and sugar. Add egg and beat until light and fluffy. Add molasses and water alternately with dry ingredients that have been measured and sifted together. Soak



Cranberry Ice Cream Pie
 Blend together:
 1 1/2 cups finely crushed ginger snaps
 2 tablespoons sugar
 1/4 cup softened butter, not melted
 Line pie plate with crumbs, pressing well against plate. Bake in 350 deg. oven 10 to 15 minutes. Cool. Then chill in freezing compartment.

Filling
 1 quart vanilla ice cream
 1 pound can whole cranberry sauce
 Turn refrigerator freezing control to normal. Spoon vanilla ice cream into ginger snap crust. Top with whole cranberry sauce. Place in freezing compartment of automatic refrigerator until serving time.

BIGGEST LITTLE MARKET IN TOWN

Where Your Dollar Gets Time and a Half

T-Bone Steak Lb. 55c Tender	GROUND Beef 4 lbs. \$1.00	CAPONIZED FRYERS Fancy \$1.29 ea. R. I. Reds
OYSTERS 59c Pint	Beef Roast lb. 29c	RIB STEAK Lb. 39c
SHORT RIBS OF BEEF 19c	Aged Cheese lb. 49c	For Your Xmas Dinner TURKEYS, CHICKENS HAMS—ORDER NOW
Swt. Potatoes Fancy Lb. 10c	SWEET NAVEL ORANGES SWEET NAVEL Box \$3.65 Half Box \$1.89 Toler Bag 49c GUARANTEED SWEET	CELERY 15c Bunch
POTATOES 10-lb. Bag 19c U. S. No. 2	MILK 2 Tall cans 25c All Popular Brands	POTATOES 50 lbs. 69c U. S. No. 1
SUGAR Brown & Powdered Lb. 10c	OYSTERS Can 35c Fancy Cove—Cottage	NUTS, to You Peanuts, lb. 39c Mixed Nuts, lb. 45c Almonds, lb. 45c Brazil Nuts, lb. 49c
COFFEE Lb. 89c Folgers	NUCOA Lb. 29c Save 5c—Clip Coupon from page 1, food section Limit	MARGARINE 2 lbs. 45c Sweet Sixteen
OLIVES Tall Can 19c Jumbos—Cot. Brand	BROADWAY MARKET Broadway and Market St. Store Hours 8 a.m. till 8 p.m. Every Day Including Sundays Prices Good Fri., Sat., Sun.	

Woodroffe's
SAVING CENTERS
 At the Foot of the Bridge | 1/2 Mile North of the Underpass
W. Salem | Salem
 OPEN EVERY DAY 8 A.M. TO 10 P.M.
 PRICES GOOD FRIDAY - SATURDAY - SUNDAY

ORANGES
1-CENT Each
 LIMIT

U. S. No. 2
POTATOES
50 Lb. Sack 65c
 LIMIT

RADISHES AND GREEN ONIONS 3 bun. 10c

An Avocado Free
 of extra charge
 With Each Quart of
Best Foods MAYONNAISE
 Quart **65c** Quart
 LIMIT
 Avocado & Mayonnaise Spread Over Krispy Crackers
 Sampled FREE Friday & Saturday

Sunshine
Krispy Crackers 23c
 LIMIT

FIG BARS 2 lbs. 39c
 LIMIT

25-ft. Roll Reynolds
Aluminum Foil ea. 19c
 LIMIT

Good Smoked Flavor
Frankfurters lb. 19c
 LIMIT

Country Style
Sausage Pork lb. 29c
 LIMIT

EASTERN OREGON
BABY BEEF
 YOUNG AND TENDER
 Your Satisfaction Guaranteed!

100% Pure Beef
HAMBURGER Lb. 25c
CHUCK ROASTS Lb. 29c
RIB STEAKS Lb. 29c
SIRLOIN STEAKS Lb. 39c
T-BONE STEAKS Lb. 39c
SWISS STEAKS Lb. 39c
STEWING MEAT Lb. 15c

HALF or WHOLE
LOCKER 25c **BEEF**
 Pound