

# Christmas Ice Cream Pie



When grandma prepared Christmas dinner, she had to get up early in the morning to bake her Christmas pies. But today's homemaker is luckier what with such recipes as this Christmas Party Pie on hand. You can whip it up while the turkey is roasting because it need never see the inside of the oven. It's a "top-of-the-range" pie. The crust is made from melted butter, or margarine, marshmallow creme and rice cereal and is rich and sweet as befits a holiday dessert. The filling can be your favorite flavor ice cream or pudding. Decorate with a sprinkling of red or green sugar to resemble a Christmas tree.

**Christmas Party Ice Cream Pie**  
1 teaspoon butter or margarine  
½ cup marshmallow creme  
2 cups popped rice cereal  
Ice cream or pudding filling

Melt butter or margarine in saucepan. Add marshmallow creme and stir until well blended. Remove from heat. Add rice cereal and stir until coated with syrup. Press into pie pan to form shell. Chill. When ready to serve, fill with ice cream and top with fruit, if desired. Or sprinkle red or green sugar to resemble a Christmas tree.

## They Still Want Some Fruit Cake

There is still time to bake a fruit cake, and we have had requests for another recipe.

Here's one:  
**Famous Fruitcake**  
Heat oven to 275 deg. (slow). Mix together 1 cup salad oil, 1½ cups brown sugar (packed in cup), 4 eggs.

Beat vigorously with spoon or electric mixer for 2 minutes. Sift together 2 cups sifted all-purpose flour, \*1 teasp. double-action baking powder, \*2 teasp. salt, 2 teasp. cinnamon, 2 teasp. allspice, 1 teasp. cloves.

Stir into oil mixture alternately with 1 cup apple or orange juice.  
Mix 1 cup more sifted flour into 1 cup thinly sliced citron, 1 cup chopped candied cherries, 1 cup raisins, 1 cup chopped figs, 1 cup coarsely chopped walnuts, 2 cups coarsely chopped mixed nuts.

Four batter over fruit, mixing thoroughly.

Line with brown paper 2 greased loaf pans, 8½ by 4½ by 2½ in. Pour batter into pans. Place a pan of water on lower oven rack. Bake cakes 2½ to 3 hours in slow oven (275 deg.). After baking, let cakes stand 15 minutes before removing from pans. Cool thoroughly on racks without removing paper. When cool, remove paper. To insure freshness, seal in cellophane or heavy waxed paper with "Scotch" cellophane tape, then put in covered jar in a cool place to ripen. For holiday gifts, add a decorative bow of ribbon.

\*When using self-raising flour, omit baking powder and salt.

## Thirst Quenchers

Oranges are outstanding source of vitamin C particularly when eaten out of hand, as segments in fruit cups or salads and when squeezed for juice. The thin-skinned Valencia type is best for juicing; these have few seeds and are harder to separate into segments. Buy thick-skinned oranges for slicing and segmenting. Any way, they're fine thirst-killers. Oranges should be stored in unheated pantry at 40-60 degrees.

## Sugar Plum Cake Christmas Delight

So Christmasy to look at. A delight for both children and grown-ups. Baked in a square pan with gum drops mixed into the batter, then topped with tree outline in gumdrops. Make two, one for the family, then tie a fancy ribbon around the other and send it to a good neighbor.

**Sugar Plum Cake**  
½ cup butter or margarine  
1 cup brown sugar  
1 egg  
1½ cups flour  
½ teaspoon soda  
½ teaspoon cinnamon  
2 tablespoons fresh orange juice  
2 tablespoons grated orange peel  
½ cup small gum drops  
½ cup coconut  
Gum drops for top design  
Cream butter or margarine and sugar; add slightly beaten egg. Sift and measure dry ingredients and add them alternately with orange juice. Add orange peel, coconut and gum drops. Pour batter into greased 9-inch square pan and bake in moderate oven, 350 degrees, 30 minutes or until golden brown. Make Christmas tree design on top with gum drops either before or after baking.

Tender raisins, chunky pieces of dates or prunes give a gay note to cookies, cup cakes, puddings and even cooked cereal when arranged in eye, nose and mouth fashion.

## Onion Casserole

Small white onions are in season and taste extra special fixed like this. Place drained boiled onions in a casserole and dot with butter. Top with a mixture of 1 can condensed cream of mushroom soup, ¼ cup chopped walnuts and ¼ cup cream. Sprinkle with grated cheese and bake half an hour in a moderate oven.

## Avocado and Clam Dip for Holidays

"Dips" are becoming more and more popular for holiday entertaining so it's important to have several favorites at your beck and call. This recipe for "Avocado Clam Dip" features sieved avocado blended with clams and clam juice. For further seasoning add lemon juice, salt, pepper and just a dash of Tabasco sauce.

**Avocado Clam Dip**  
½ cup sieved avocado  
½ cup minced clams and clam juice  
2 tablespoons lemon juice  
1 teaspoon salt  
Dash pepper  
Dash Tabasco sauce

To prepare avocado, cut into halves lengthwise, remove seed and skin and force fruit through a sieve. Add remaining ingredients and blend well. Makes about 1½ cups spread.

# TURKEYS

Yes, you can be sure of getting the best of the Northwest's top quality young turkeys at your favorite Busick Market. Every one personally selected by our own men, every one freshly dressed. To be sure of getting the size you want, order early, either by phone or in person. Also young Geese, Ducks, Chickens and fancy Hams. Yes, you can be sure it's the finest if it's from Busick's.

<b>YOUNG HENS</b> 12 to 16 lbs.	<b>YOUNG TOMS</b> 16 to 25 lbs.	<b>Young, Freshly Dressed Geese</b> 10 to 12 lbs.
<b>63¢</b>	<b>49¢</b>	

And of course our regular young **Fryers and Plump Young Hens** are always a popular item. **\$1.19**

You can get real good eating meat at our economy meat cases. Nicely Trimmed

<b>Pot Roasts of Beef</b> lb. <b>35¢</b>	<b>Pot Roasts</b> lb. <b>49¢</b>
<b>NICE STEAKS</b> ROUND or SIRLOIN lb. <b>59¢</b>	<b>Rib Roast</b> lb. <b>79¢</b>
<b>Ground Beef</b> 3 lbs. <b>\$1.00</b>	<b>Steaks</b> T-Bone . . . lb. 95c Sirloin . . . lb. 89c
<b>Banner Bacon</b> lb. <b>55¢</b>	<b>Leg of Genuine Lamb</b> (Not Mutton) Per pound . . . <b>69c</b>
	<b>Lamb Shoulder Roast</b> lb. <b>49c</b>
	<b>Lamb Stew</b> lb. <b>23c</b>
	<b>Oreole Bacon</b> lb. <b>65c</b>

Keep the Salvation Christmas Kettles Boiling to Bring Cheer to the Needy

 <b>JONATHAN APPLES</b> Firm, Solid, Bright Red For Cooking or Eating 2 pkgs. <b>25c</b> Bushel <b>\$2.75</b> Plus Box	 <b>SUNKIST ORANGES</b> Box of 144—Nice size for Slicing or Juicing <b>\$2.95</b> 50-lb. sk. <b>\$3.75</b>
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<b>Trellis Vacuum Pack</b> <b>Whole Kernel Corn</b> 2 cans <b>29c</b>	<b>Hot House</b> <b>Cucumbers</b> Large, green Smooth—2 for <b>15c</b>
<b>CALOVAS</b> Nice size 2 for <b>29c</b>	<b>Sweet Peas</b> Minnesota Valley Tender—2 cans <b>29c</b>
<b>Nestle's MILK</b> Tall cans 2 for <b>25c</b>	<b>Mount Angel CHEESE</b> As long as stock lasts 2-lb. brick <b>95c</b>
<b>Seedless Raisins</b> Sun Maid Pkg. <b>17c</b>	<b>Spreckels Sugar</b> 10 lbs. <b>97c</b>
<b>DATES</b> Bordo Pitted Pkg. <b>39c</b>	<b>California Dates</b> Fresh Pkg. <b>39c</b>
<b>Baker's Premium Chocolate</b> <b>39c</b>	<b>Macaroon Coconut</b> ½ lb. <b>17c</b>
<b>Del Monte Cream Style CORN</b> 2 cans <b>33c</b>	<b>Heinz Baked Beans</b> No. 1 can 2 for <b>29c</b>

**WESSON OIL** quart **63¢**

Marion St. **BUSICKS** Court St. Phone 37962 Phone 39176

**SUGAR** Powdered or Brown lb. **9¢**

**PUMPKIN** Cottage Large 2½ Size Cans Each **11¢**

<b>5 oz. Can Cottage SHRIMP</b> 37¢ can	<b>CANVAS GLOVES</b> 10-oz. Pair <b>29¢</b>	<b>Sunshine SHREDDED WHEAT</b> 14¢ Pkg.
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**CRANBERRY SAUCE** 2 cans **29¢**

**2-lb. BAG COTTAGE RAISINS** Per Bag **25¢**

**TALL-211-SIZE COTTAGE Pineapple** Fancy Chunks Per can **15¢**

**FRESH PRODUCE FRESH**

<b>Fancy CELERY HEARTS</b> 19¢ Pkg.	<b>Brussel Sprouts</b> 19¢
<b>Cello Bags Salads</b> Bag 5¢	<b>Fresh Cranberries</b> lb. 19¢

<b>15 oz.—Reg. 43c Skippy P-Nut Butter</b> 35¢ Jar	<b>3 LB. CAN SWIFTNING</b> While Quantities Last 59¢
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HERE IS THE RECIPE THAT WON... **\$25,000.00**  
LAST TUESDAY AT PILLSBURY'S 5th GRAND NATIONAL RECIPE AND BAKING CONTEST

**MY INSPIRATION CAKE**  
\$25,000 1st prize winner in Pillsbury's 5th grand national recipe and baking contest won by Mrs. A. B. Kanago, Webster, South Dakota.  
Bake at 350 degrees F. for 35 to 40 minutes. Make two 9-inch round layers.  
Place . . . 1 cup finely chopped nuts evenly over bottoms of two well greased and lightly floured 9-inch round layer pans.  
Grate . . . 2 ounces sweet or semi-sweet chocolate reserve.  
Mix together . . . 2½ cups sifted Pillsbury's best enriched flour, 4½ teaspoons double-acting baking powder, 1 teaspoon salt and 1½ cups sugar into mixing bowl.  
Add . . . ¼ cup shortening, 1½ cups milk and 1 teaspoon vanilla.  
Beat . . . for 1½ minutes, 150 strokes per minute, until batter is well blended. With electric mixer blend at low speed, then beat at medium speed for 1½ minutes.  
Add . . . ½ cup egg whites (4 large or 3 medium) unbeaten.  
Beat . . . for 1½ minutes.  
Spoon . . . one-fourth batter carefully into each well-lined pan, using about half of the batter. Sprinkle with the grated chocolate, half in each pan. Spoon remaining batter into pans, spreading carefully so chocolate is not disturbed.  
Bake . . . in moderate oven (350 degrees F.) 35 to 40 minutes. Let cool in pans 10 to 15 minutes before turning out. Cool thoroughly and frost layers, outside up, with chocolate frosting. Spread frosting between and on sides of layers, but frost only ¼ inch around top edge of cake and about 1 inch in center. Decorate chocolate frosting with reserved ½ cup white frosting thinned with 1 to 2 teaspoons water for easier spreading.  
Chocolate Frosting . . . Combine 1 square 3 oz. chocolate, ¼ cup granulated sugar and ¼ cup water in saucepan. Cook over low heat, stirring constantly, until chocolate melts and mixture is smooth and thick. Remove from heat. Add 4 egg yolks. Beat thoroughly. Cool.  
Cream ¼ cup butter or margarine and 1 teaspoon vanilla. Blend in gradually 2 cups sifted confectioners sugar, creating well. Reserve ¼ cup of this mixture to decorate cake. Add cool chocolate mixture to remaining butter-sugar mixture. Beat until smooth.

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