

Edited by Marian Lowry Fischer

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# Shopping for Your Holiday Produce Easy in Salem Markets



## It's Good Marketing In Stores

December's end and January will find most stores featuring dry onions, fresh and processed grapefruit and winter pears. Third largest crop of onions on record (more than 35 1/2 million 50-pound bags); prices low, quality good. Plenty of grapefruit, fresh and processed and that goes for both canned and frozen.

Succulent winter pears are of excellent quality with Anjou and Bosc varieties joining Comice, Nelis and other winter types.

**Vegetables**  
Potatoes and cabbage, along with onions head best buys with low and reasonable prices marking cauliflower, lettuce, bunched vegetables, celery, cucumbers. Winter squash, sweet potatoes.

**Christmas Fruits**  
Wide variety for the making of table and other "arrangements," for eating out-of-hand and for ingredient purposes. Plenty of small oranges, loose pack apples, Emperor grapes from cold storage. Grapefruit and Winter pears plentiful as mentioned earlier. Good supplies of pineapples, bananas and avocados. Larger stores have persimmons, pomegranates, limes and tangerines at moderate cost, though they are not exactly plentiful. Plenty of raisins!

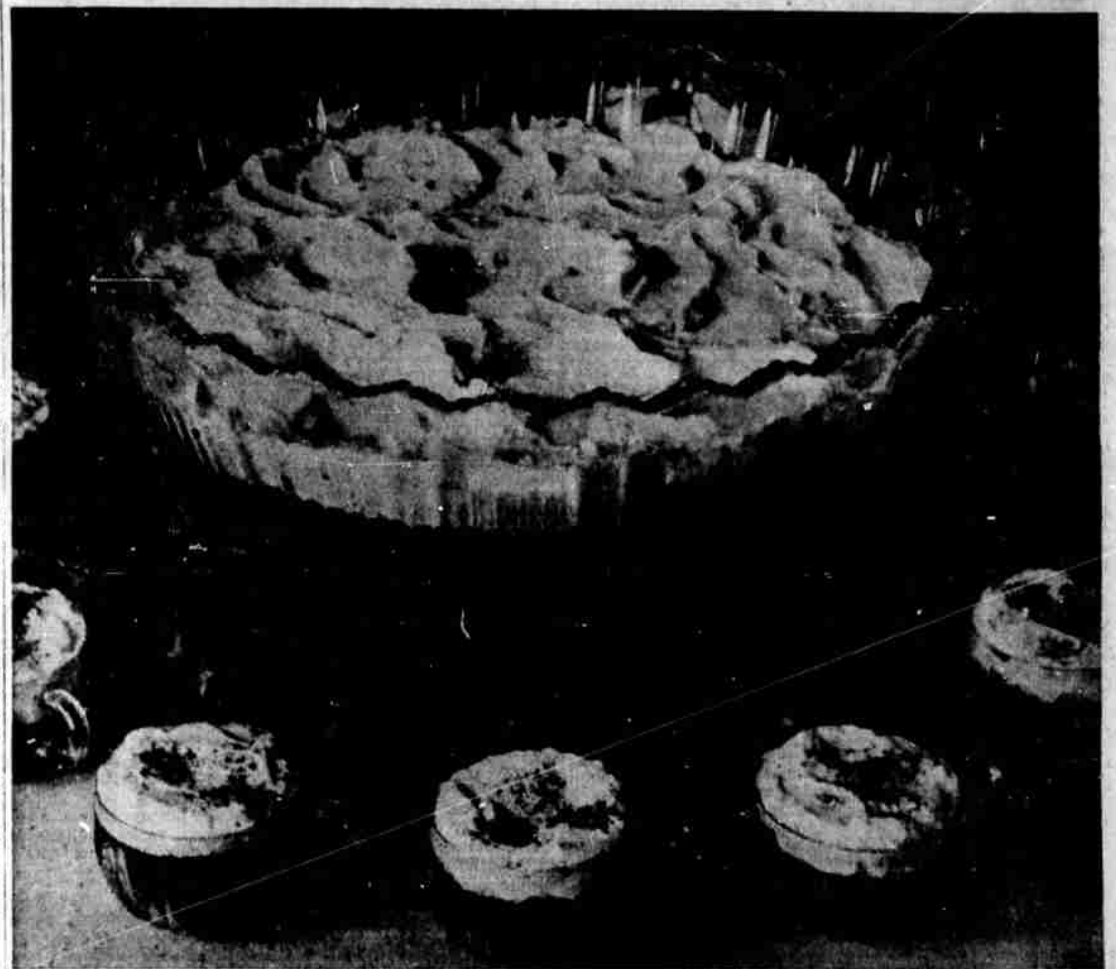
**Nut Bowl**  
Pecans are the big news in nuts with this year's crop about 46 percent above the 10 year average; largest crop ever produced. Western walnuts, almonds and pecans are also widely featured. All make fine eating... welcome gifts.

**Broilers, Turkeys**  
are readily available; of good quality.

**Fishing and Shellfish.** Frozen white and ocean perch are particularly plentiful, along with frozen scallops. Salmon season is ending. Fresh and frozen filets are in good variety. Steak and baking varieties include yellow pike, ling cod, sablefish. Pan-readies are brook trout, lake whitefish, rex sole, Mississippi catfish, smelt, sandabs, whiting and yellow perch. Good supplies of oysters, both eastern and western. Eureka crabs, fresh local lobsters, scallops, Mexican shrimp.

**Staples.** Good buys in large dry limas, peanut butter, peanut butter, fats and oils.

Good Marketing for a Merry Christmas!



## Cranberry Nog for Holiday Time..

One of the first things that comes to mind when planning a holiday or New Year's Eve party is "What to put in the punch bowl?" A generously filled punch bowl catches the eye of youngsters and oldsters alike for everyone likes to drink a toast to the New Year. This year make it a cranberry toast with one of these sparkling new cranberry combinations.

Here's a wonderful cranberry nog that can be increased according to the guests you expect to serve. If you don't have a punch bowl, use a pretty

glass salad bowl. Bank the bowl in greens and tuck in some Christmas tree lights for extra show. This is all you'll need for 32 servings.

**Cranberry Nog**  
1 dozen eggs, separated  
2 cups milk  
4 pints cranberry juice cocktail  
2 teaspoons vanilla  
3/4 cup sugar  
Nutmeg

2 1-lb. cans jellied cranberry sauce  
3 cups water  
1 quart pineapple juice  
Cinnamon sticks  
Butter or margarine  
Bring to a boil sugar, water, salt, spices. Crush cranberry sauce with fork. Add water and beat with rotary beater until smooth. Add cranberry liquid and pineapple juice to hot spiced syrup and heat to boiling.  
Serve hot. Dot with butter or margarine. Serve with cinnamon stick stirrers.

## Tree-Trimming Party Food

By ZOLA VINCENT  
(Foods Writer)

Fancy punches, egg-nogs and all that sort of thing are pretty wonderful and have their place. But for the family get-together before, during and after the tree-trimming, we suggest lots of good, fragrant steaming hot coffee... and perhaps a chafing dish specialty such as oysters and mushrooms or a rarebit sandwich, or oyster stew.

Stores are well stocked with delectable Pacific Coast oysters, frozen canned or in a stew. They offer something distinctively different from the Christmas day turkey, ham, roast goose... or prime ribs of beef which many are having this year.

If you've a chafing dish handy, this is a fine chance to use it. If not, don't let it worry you; just use a heavy frying-type pan and place it on a trivet and serve right from the buffet or table. For each four persons plan 1 pint or two cans oysters and 1/2 pound mushrooms.

Saute mushrooms in 2 tablespoons butter until tender; about 10 minutes. Brown oysters over low heat in 3 tablespoons butter until plump and done through; about 15 minutes. Salt slightly. Place mushrooms and oysters in same pan and drain off butter to use in sauce. Keep mushrooms and oysters warm while preparing sauce.

**Oysters Supreme**  
2 tablespoons drippings from oysters and mushrooms

1 tablespoon flour  
1/2 teaspoon mustard  
1/2 teaspoon salt  
Dash of pepper  
1 1/2 cups milk  
2 egg yolks, slightly beaten  
If insufficient drippings are left from oysters and mushrooms, add enough butter to make 2 tablespoons. Blend drippings, flour, mustard, salt and pepper. Slowly add milk and stir until slightly thickened. Then gradually add egg yolks and stir gently until bubbly, but do not boil. Sauce is quite thin. Arrange oysters and mushrooms on toast points or toast cups and pour sauce over all. Serves four, so you'll want to "keep it coming." Have extra toast cups handy for "seconds."

**Toast Cups.** Remove crusts from thin slices of bread; press each slice in section of muffin pan. Spread generously with melted butter or margarine. Place in hot oven, 500 degrees, to brown.

**Rarebit Sandwich Royal**  
On toast points, arrange 3 or 4 medium size Pacific oysters that have been fried. Over this, pour a rarebit made like this:

Melt 2 tablespoons butter in chafing dish or heavy frying pan. Grate 1 pound good American cheese, add to butter and melt very slowly, stirring constantly. Mix 1 tablespoon prepared mustard, 1/2 teaspoon Worcestershire, salt, pepper and dash of cayenne in a cup with a tablespoon of beer; add 1 egg and beat together. As the cheese melts, add 1/2

cup beer, a little at a time, stopping when the mixture has the consistency of thick cream. Stir constantly in the same direction. Be careful that it never bubbles or you'll have a stringy mess on your hands. When perfectly smooth, stir in the egg. The cheese mixture should be hot enough so that the egg thickens it slightly. Of course you know that the beer should be opened before hand and held at room temperature.

**Oysters in Sherry Cream**  
Drain and dry 1 quart oysters between folds of paper towel. Save liquid. Heat 1 cup heavy cream almost to boil; add 1/2 cup sherry and bring to bubble. Place in shallow casserole and add 1 quart oysters; spread evenly, season with salt and pepper; top with bread crumbs. Dot with butter, dust with paprika. Place in pre-heated oven, 400 degrees for 15 minutes. Serves four.

## Foreign Ways With Coffee

Holidays and every day, many foreign country - folk make a ritual of coffee making. Perhaps you'd like to offer holiday visitors something a little different? The French drink coffee in one of three ways.

**Coffee au Lait** is the simplest way. Prepare your coffee in your favorite manner. Bring a small pot of milk to a boil. Hold the coffee pot in one hand and the hot milk pot in the other. Pour the two together into cups so they mix as you pour.

**Coffee D'laie**  
Pour into a chafing dish, 1 quart strong coffee prepared your favorite way, 1 teaspoon cloves, 1 stick cinnamon, 12 lumps sugar, grated rind of one orange. Light burner under dish and heat contents thoroughly. Using 1/2 cup brandy, pour brandy in chafing dish ladle and ignite it with match. Dip the ladle into the heated contents of the chafing dish, mixing the brandy with the other contents. Continue filling ladle with brandy and igniting until half cup is thoroughly mixed with other contents. Serve in small demitasse cups. Serves twelve.

**Black Coffee.** The French prefer using drip pots to make coffee. Many like it black.

**French Coffee, New Orleans.** Mix 1/4 large cup of regular brewed coffee, 1/2 cup milk, 1/4 cup light cream in a small pot and bring to a boil. Serve immediately. One cup.

**Turkish Coffee**  
The Turks drink their coffee black. To make it, they use a

tall tapering pot called a Birka which is never covered. Try it in your own kitchen for a different coffee sensation: Combine 8 heaping tablespoons extra fine ground coffee, 4 teaspoons powdered sugar, 8 cups boiling water. Bring to a boil and remove from flame. When bubbling stops, put back on stove and bring to a boil again. Repeat this three times. Let pot stand off flame for a few minutes before serving. Serves 8 or 10. No milk, no cream?

**Cuban Coffee.** Simmer 1/2 cup regular ground coffee (not brewed; just the ground coffee), 2 cups milk and 1 cup cream, together in pot for 5 minutes. Strain through an extra fine sieve or cloth filter and serve with sugar and whipped cream.

**Italian Coffee.** The Italians prefer to make their coffee in a contraption called a Mochinetta or in an Espresso maker. If you haven't one, better hunt up an Italian friend.

**Arabic Coffee**  
Many Arabic families like to have cinnamon and cloves with their "qahwah" (coffee). They grind these spices and add to their coffee at the table.

**Viennese Coffee.** Use a drip pot. Pour 3 cups boiling water over 1 cup regular freshly ground coffee. The pot should be kept on the stove but not boiling. Repeat, pouring the now darkened water over the coffee grounds about 10 times. You should have two cups of extract as a result. Pour one tablespoon of extract into a cup of milk, heat to boiling

## Pork Chops In Oriental Fashion

Most of us like pork chops and here we present a brand new version—quite different and, we think, very good. We have borrowed from the cooks of the East, who are more than expert in combining varied textures into one harmonious whole, mixing the blandness of pork, the crispness of water chestnuts and the delicate flavor of canned broiled mushrooms.

**Oriental Pork Chops**  
4 loin pork chops, 1 inch thick  
2 teaspoons kitchen bouquet  
2 tablespoons fat  
1 tablespoon finely minced onion  
1 teaspoon salt  
1/2 teaspoon rubbed marjoram  
3-ounce can sliced broiled mushrooms  
8-ounce can water chestnuts  
2 tablespoons cornstarch  
1 tablespoon vermouth or sherry, optional

Brush chops on all sides with Kitchen Bouquet. Place fat in Dutch oven or large frying pan over moderate heat. Brown chops quickly on all sides. Add onion and cook 1 minute. Add salt, marjoram and broth from mushrooms. Cover tightly and allow to simmer over low heat until chops are tender, about 20 minutes. In the meantime, drain chestnuts, reserving the broth, and cut in slices about the thickness of the mushrooms. Add sufficient water to the chestnut broth to make 1 cup. When chops are tender pour in 1/2 cup of the chestnut broth. Combine and add cornstarch with remaining chestnut broth, stirring until sauce thickens. Add vermouth if desired. Add mushrooms and chestnuts and let heat thoroughly, but not boil, about 5 minutes. Serve immediately with hot buttered rice.

Yield: 4 servings.

point and serve with sugar on the side. In countries like Chile, Brazil, Argentina, etcetera, this is a favorite way of using coffee.

## Use that leftover bird in good pie

Bubbling hot chicken pie is about as nice a second-day way as you can find to use up the Christmas bird... be it chicken or turkey.

A company for the pie, feed your flock a colorful fruit salad and hot broccoli with lemon-butter sauce. Here's the new-fashioned recipe for the pie.

**Dandy Chicken (or Turkey) Pie**  
4 small white onions, thinly sliced  
1 tablespoon chopped green pepper  
2 tablespoons shortening  
1 can (1 1/4 cups) condensed cream of mushroom or chicken soup  
1/2 cup milk or light cream  
1 cup cubed, cooked chicken  
1/4 cup dried cooked carrots (or cooked peas)  
1 cup biscuit mix

Cook onion and green pepper until soft in shortening in a skillet. Combine with soup, 1/4 cup milk, chicken and carrots; pour into an 8-inch pie plate or a shallow baking dish. Add remaining 1/4 cup milk to biscuit mix; roll out dough about 1/2-inch thick. Cut biscuits. Place on top of chicken mixture. Bake in a hot oven (450 degrees F.) for 15 minutes. 4 servings.

## Chicken Gourmet Tasty

Chicken and rice always go well together. Add crushed pineapple, currants and lime juice—well, the result is a dish to satisfy the grandest of tastes.

Chicken Gourmet is a wonderful dish for a buffet dinner, with hot French bread and a tossed salad. You can prepare it in advance, leaving only the rice to cook at the last minute as the casserole itself finishes baking. Serve the rice as a crown for the chicken dish, or serve it separately, as you prefer.

**Chicken Gourmet**  
2 2 1/2-pound chickens, quartered  
2 tablespoons lime juice  
1 teaspoon salt  
1/2 teaspoon pepper  
4 tablespoons flour  
4 tablespoons butter or margarine

1/2 cup chopped onion  
3 tablespoons currants  
1 teaspoon brown sugar  
1 teaspoon grated lime rind  
2 fresh tomatoes, peeled and chopped  
1 cup crushed pineapple, drained  
4 cups hot cooked rice  
Wash and dry chickens. Brush with lime juice. Sprinkle with flour, salt and pepper which have been mixed. Brown chicken lightly in butter or margarine and remove to baking dish. Sauté onion in fat remaining in skillet. Mix with currants, brown sugar, lime rind, tomatoes, pineapple. Spoon over chicken in baking dish. Cover and bake in a moderate oven (350 degrees F.), about 1 1/2 hours, or until tender. Serve with hot rice. Makes 8 servings.

## Fruit Salads for Holiday Follow-up

Fruit salad proves a favorite for post-holiday meals, aiding in recovery from richer than usual foods. Also uses up some of those fruits used for table decorations. Prime requisite is freshness. Some fruits can be prepared ahead of time; others positively cannot. Bananas, fresh pears, avocados and apples are best peeled and sliced just before serving. If they must stand, be sure they are sprinkled with lemon juice to keep them from darkening.

Dressings such as those made by combining equal parts of whipped cream and mayonnaise or cooked salad dressings should be folded into the fruit after it is thoroughly drained and of course just before serving.

Personally, we'll take a tart French dressing with our fruit salads, every time, passed at the table so each can take as much or as little as he likes.

## When Buying Nuts

The question of whether it is more economical to purchase nuts in their shells or out of their shells depends somewhat upon the economy of time and labor involved in their preparation for use. Taking everything into consideration, it is generally conceded that it probably is more economical per unit to buy nuts that have already been shelled. So says a government bulletin. In nuts, flavor is the important thing and nuts readily become rancid if not properly stored. Keep them in an airtight container in a cool, dry place away from light.

## Pear-Nut Salad

Wash and dice 2 fresh ripe western pears and sprinkle with a 1 tablespoon lemon juice. Add 1 cup diced celery, 1/2 cup salted peanuts, 1/4 cup capers to the pears. Moisten with mayonnaise. Chill and serve in lettuce cups. Four servings.

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