

Ham Also is Festive Holiday Meat

Your Christmas dinner will be easy to prepare if you choose a fully cooked ham for your holiday meal. All you have to do is place it, fat side up, on a rack in an open pan in a slow (325 F) oven. We beg you not to add any water to the pan. Ham should bake, not steam!

You'll need to allow two hours heating time for an 8 to 10 pound ham, 2 to 2½ hours for a ham of 10 to 12 pounds, and 2½ to 3 hours for one weighing 12 to 15 pounds.

Make the vegetable accompaniments to your ham easy to do, too. Buttered onions and green beans taste good together and look pretty on the same platter; use canned or home-cooked onions, and canned, frozen or fresh snap beans.

For a food-fun touch, mash and season sweet potatoes and pat into small buttered bell-shaped pans; bake along with the ham for 30 to 40 minutes, then unroll with the help of a small spatula or knife. Garnish with a cranberry "clapper" and an edge of parsley. Some of the leftover ham probably will be served cold

with a salad; some will go into sandwiches. The rest will make a delicious hot dish if you treat it this way:

Ham Divine

Ingredients—1 bunch broccoli, 3 tablespoons butter or margarine, 3 tablespoons flour, ½ teaspoon salt, ¼ teaspoon pepper, 1 cup milk, one 3-ounce can sliced broiled mushrooms 4 ounces diced process cheddar cheese, ½ pound sliced cooked ham.

Method: Trim broccoli, cut into serving size lengths and cook in a small amount of boiling salted water in a skillet until just tender. Meanwhile melt butter; blend in flour, salt and pepper. Add milk and mushrooms, including liquid in mushroom can. Bring to a boil over moderately low heat, stirring constantly. Add cheese and continue to stir until cheese is melted. Remove from heat. Arrange ham on heat-proof serving platter; run under boiler for a few minutes to heat thoroughly. Drain broccoli lightly and arrange over ham. Pour cheese sauce over broccoli stems; serve immediately. Makes 4 servings.



Fully Cooked Ham which needs only heating can make life easy for the holiday cook.



Ham Leftovers taste divine when they are served with broccoli and mushroom sauce.

Fish Fillets Good For Quick Meals

Planning Christmas dinner is one thing but it seems that the family eats regularly on other days too, so here's a helpful suggestion. Fish fillets are wonderfully quick and easy. Choose sole, sea bass or rockfish among the westerners or haddock, perch or cod among the easterners; all are available frozen in packages. Place enough oil or other fat in shallow baking pan to cover bottom of pan generously. Place in preheated oven, 500 degrees and heat oil or fat about 2 minutes. Place breaded fillets of sole in hot oil, turning once immediately to coat both sides with oil. Bake at 500 degrees for 10 minutes; turn, then bake 10 minutes longer. Drain on absorbent paper. Serve with plenty of lemon wedges and generous supply of parsley.

Peppermint Sauce For Holiday Sundaes

Ice cream sundaes with peppermint sauce have a Christmas spirit all their own, especially when served with Christmas cake. Special shaped cake pans are available, and billowy seven-minute frosting can be tinted pale green. Garlands of red icing, candles and frosting ornaments complete the decoration.

Peppermint Marshmallow Ice Cream Sauce

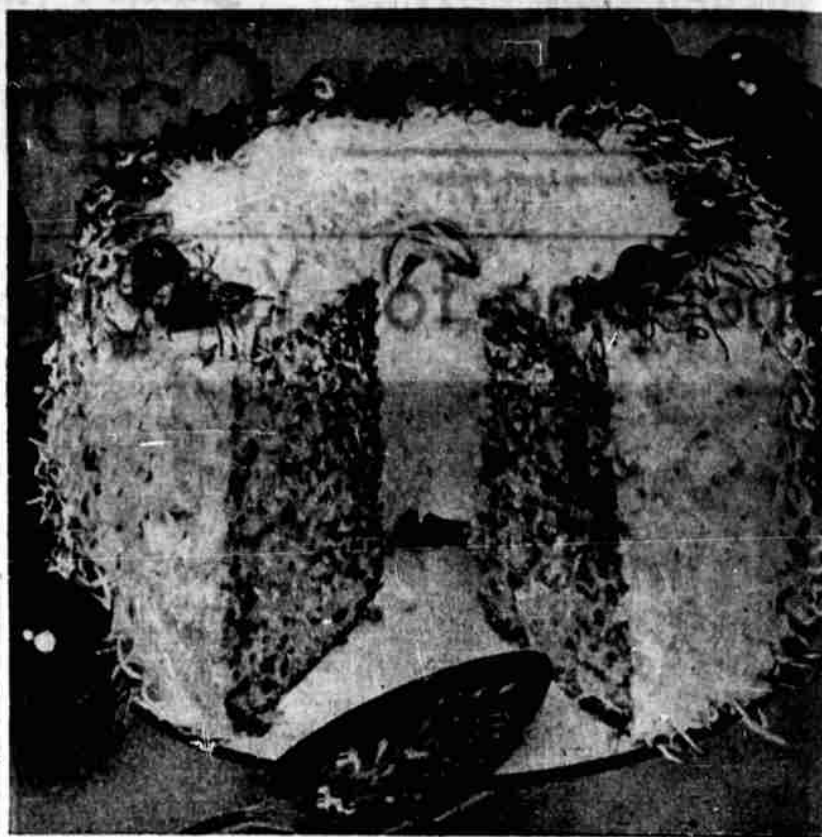
1 cup sugar
1 tablespoon cornstarch
½ cup water
¼ cup light corn syrup
¼ teaspoon peppermint flavoring
Red food coloring

Mix together sugar and cornstarch; add water and corn syrup. Place over low heat; stir constantly until sugar is dissolved, and mixture comes to a boil. Remove from heat; add flavoring and several drops of red food coloring; cool to lukewarm. Cut marshmallows in pieces; add to sauce. Serve over pre-packaged ice cream. Yield: 10 to 12 servings.

Christmas Tree Party Cake

1 package white cake mix
Seven Minute Frosting
Food coloring

Prepare cake mix according to package directions. Turn into 2 prepared Christmas tree cake pans, 10 inches long and 1½ inches deep. Bake according to directions; cool. Prepare Seven Minute Frosting. Remove one cup; reserve. Tint remaining frosting pale green; fill and frost cake. Add small amount confectioners' sugar to reserved frosting; color half of the reserved frosting red. Force through cake decorator to make "garlands" on tree. Shape remaining frosting into small balls; roll in tiny silver candies, chocolate shot or colored sprinkles. Place on tree to represent decorations.



White Cake at Yuletide...

Again this year Betty Crocker offers a new recipe for a glamorous cake, White Christmas Chiffon cake. For giving or serving at Christmas gatherings, make it this way:

White Christmas Chiffon Cake

2 cups sifted flour
1½ cups sugar
3 tsp. baking powder
1 tsp. salt
½ cup cooking (salad) oil
7 unbeaten egg yolks
¾ cup cold water
1 tsp. vanilla
1 tsp. almond extract
1 cup egg whites (7 or 8)
½ tsp. cream of tartar

Triple Combination

Concoct yourself a rich zesty chili by combining a can of spaghetti sauce with meat and a can of cooked red kidney beans. Stir the meat sauce (1½ cups) into the beans (2½ cups). Season the mixture with 1 tablespoon chili powder—more or less—according to your likes. Heat well. This adds up to 4 servings of chili. Ladle it into big bowls and pass the chili around. Eat with crusty buttered bread and relishes of pickles and celery.

¾ cup shredded coconut
Heat oven to 325 degrees (slow moderate). Have ready ungreased tube pan 10x4."

Sift dry ingredients into bowl. Make a well and add oil, egg yolks, water, vanilla, almond extract. Beat with spoon until smooth or with electric mixer on medium speed 1 minute.

Measure egg whites and cream of tartar into large mixing bowl. Beat by hand until whites form very stiff peaks or with electric mixer on high speed 3 to 5 minutes. Do not underbeat. Pour egg yolk mixture gradually over beaten whites—folding just until blended. Do not stir. Fold in the coconut. Pour into-greased pan.

Bake 55 minutes in slow moderate oven (325 degrees), then increase to 350 degrees and bake 10 to 15 minutes longer, or until top springs back when lightly touched.

Turn pan upside down with tube over neck of funnel or bottle. Let hang until cold. Loosen from sides and tube with spatula; turn pan over, hit edge sharply on table. Frost with Fluffy Marshmallow Icing. Sprinkle top and sides of cake with coconut.

Tasty Eggnog
Eggnog is a truly Christmas treat and here is one recipe for it:
Holiday Egg Nog
¼ cup sugar
¼ teaspoon cinnamon
¼ teaspoon clove
¼ teaspoon ginger
6 well-beaten eggs
2 quarts of orange juice, chilled
¼ cup lemon juice, chilled
1 quart vanilla ice cream
1 quart of ginger ale, chilled
Nutmeg
Beat sugar and spices into beaten eggs. Stir in chilled juices. Cut ice cream in chunks; put in punch bowl. Pour gingerale over ice cream. Then stir in egg mixture. Sprinkle with nutmeg. This makes about 20 servings.

1 minute.
Measure egg whites and cream of tartar into large mixing bowl. Beat by hand until whites form very stiff peaks or with electric mixer on high speed 3 to 5 minutes. Do not underbeat. Pour egg yolk mixture gradually over beaten whites—folding just until blended. Do not stir. Fold in the coconut. Pour into-greased pan.

Bake 55 minutes in slow moderate oven (325 degrees), then increase to 350 degrees and bake 10 to 15 minutes longer, or until top springs back when lightly touched.

Turn pan upside down with tube over neck of funnel or bottle. Let hang until cold. Loosen from sides and tube with spatula; turn pan over, hit edge sharply on table. Frost with Fluffy Marshmallow Icing. Sprinkle top and sides of cake with coconut.

Many Delicious Ways to Use Any Leftover Turkey

Comes the day after Christmas. Something must be done with what's left of the feasting foods from the big family dinner.

First priority must be given to turkey because of its perishable character. Popular as ever, the casserole seems the best way of re-introducing the turkey at the table.

Turkey Tetrazzini

6 ounces long spaghetti
¼ cup turkey fat
¼ cup enriched flour
1 teaspoon salt
½ teaspoon celery salt
2 cups milk
1 bouillon cube
1 cup diced cooked turkey
½ cup sliced mushrooms (1 4-ounce can)
½ cup grated Parmesan cheese

Cook spaghetti in boiling salted water until tender (about 12 minutes). Drain and rinse. While spaghetti is cooking, add bouillon cube to turkey fat and melt in saucepan. Stir in flour, salt and celery salt. Add milk and bouillon cube and cook until thickened, stirring constantly. Add spaghetti, turkey and mushrooms. Mix well. Pour into greased 1½-quart casserole. Sprinkle with Parmesan cheese. Bake in moderate oven (350 degrees F.) about 20 minutes. Serve hot.

Makes 6 servings.
Turkey Dandy uses macaroni, peas and sliced carrots in colorful combination. Complete the menu with garlic bread and tossed salad.

Turkey Dandy

4 ounces elbow macaroni
¼ cup butter or margarine
¼ cup enriched flour
1 teaspoon salt
2 cups milk or turkey stock
1 cup cooked turkey
1 cup cooked peas
1 cup cooked sliced carrots
Cook macaroni in boiling water until tender (about 10 minutes). Drain and rinse. While macaroni is cooking, melt butter or margarine in saucepan. Stir in flour and salt. Add milk or turkey stock. Cook until thickened, stirring constantly. Place macaroni in 8-inch square baking dish. Arrange layer of turkey over macaroni and top with carrots and peas. Pour white sauce over all. Bake in a moderate oven (350 degrees F.) about 30 minutes. Makes 4 servings.

Use some of the turkey in the omelet you will make for that leisurely brunch on Saturday. Serve cranberry sauce with it for a bright morning meal.

Turkey Omelet
4 ounces medium noodles
3 eggs, separated

Tangerine Season On at This Time

Tangerine season is short and synonymous with Christmas. They belong in the fruit bowl and make a fine dessert offering teamed with nuts, raisins and perhaps cheese. Add their bright, sweet sections to cabbage slaw, to sautéed potatoes, fruit cups, salads.

Spiced Tangerines

A spicy, tart accompaniment for meat, especially pork or ham; good with poultry.
Wash, peel and section 8 tangerines. Remove all white fiber. Mix 1½ cups water, ½ cup sugar, 5 sticks cinnamon 2 inches long, 6 whole cloves and rind from 3 tangerines in a 2 quart saucepan. Bring to a boil and boil ten minutes. Remove rind. Add tangerine sections and bring to a boil. Boil 1 minute. Pour in a bowl or in fruit jars. Cover and cool. Add 2 tablespoons lemon juice. Chill.

Ham Leftovers

Ham leftovers taste divine when they are served with broccoli and mushroom sauce.

Peppermint Marshmallow Ice Cream Sauce

1 cup sugar
1 tablespoon cornstarch
½ cup water
¼ cup light corn syrup
¼ teaspoon peppermint flavoring
Red food coloring

EBNER'S HOLIDAY VALUES

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| <p>Fresh Creamery BUTTER 69¢ lb.</p> <p>SUGAR BROWN OR POWDERED 1-lb. Pkg. 10¢</p> <p>JELLO Six Delicious Flavors 4 pks. 29c Golden Ukelele 2 No. 2 cans 45c</p> <p>COFFEE Maxwell House 1-lb. tin 84¢</p> <p>BISQUICK Large Pkg. 39c MARGARINE Tastewell Colored and Cubed 1-lb. pkg. 19c</p> <p>SUNSHINE CRACKERS 1-lb. pkg. 23c</p> <p>NESTLES CHOCOLATE MORSELS Pkg. 19c BORDEN'S OR PHILADELPHIA CREAM CHEESE 3-oz. pkg. 27c</p> <p>TOM AND JERRY BATTER Pint 65c</p> <p>BETTY CROCKER Cake Mix White, Chocolate, Yellow—Reg. 37c ea. 25¢</p> <p>BORDEN'S BISCUITS Oven-ready 2 pks. 25c</p> <p>SMOKED OYSTERS 3½-oz. can 35c</p> <p>POP CORN Little Buster 2 lbs. 35c COLORED PRESTO LOGS Carton 3 Logs 89c</p> <p>SHRIMP Blue Plate Medium Cleaned 5-oz. can 65c</p> <p>Stuffing BREAD 1-lb. Loaf 19¢</p> | <p>U.S. No. 1 Sw't Potatoes 2 lb. 25¢</p> <p>SNOWBOY Cranberries lb. 25¢</p> <p>Crisp & Sweet RED DELICIOUS Apples 2 lb. 29¢</p> <p>Fresh Crisp SNOWBOY Celery lb. 7¢</p> <p>HAMS Your choice of Armour's Star, Nebergall's or Hormel's ½ or Whole lb. 69¢</p> <p>TURKEYS All Grade A Oven-Ready Birds HENS 59¢ lb. TOMS 53¢ lb.</p> <p>Be Sure, Buy the Best!</p> <p>ARMOUR'S Banner Bacon lb. 59c</p> <p>LONG ISLAND DUCKS Oven-ready lb. 69c</p> <p>FRESH OYSTERS Pint 59c</p> |
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Garden Fresh Fruit and Vegetables

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| <p>Swt. Potatoes Fancy Lb. 10c</p> <p>CRANBERRIES 2 lbs. 39c</p> <p>MARGARINE 2 lbs. 45c Sweet Sixteen</p> <p>HONEY 89c Big 5-lb. Pail</p> | <p>SWEET NAVEL ORANGES Box \$1.89 Half Box 49¢ Toler Bag 49¢ 9-lb. Bag Onions FREE with ½ Box</p> | <p>CELERY 15c Bunch</p> <p>POTATOES 50 lbs. 69c U.S. No. 2</p> <p>JELLO 3 pks. 25c</p> <p>OLIVES Tall Can 19c Jumbos—Cot. Brand</p> |
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Tom & Jerry BATTER
55c
14-oz. Jar

HOMINY
White or Golden
10c
Els. Fcy. 303 Size

NUCOA
Lb. **29c**
Limit

PINEAPPLE
25c
2½ Can Summer Isle Broken Slice

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