



Orange Cups Of Sweet Spuds Good

Sweet potatoes "just belong" with the holiday dinner, but that does not mean they can not be "fancied up" a bit. Try these "Sweet Potato Cups." They are easy, just combine raisins, a bit of orange rind and butter or margarine with the mashed sweets or yams, heap the mixture into orange shells or put into a baking dish and top with marshmallows and pop into the oven until the marshmallows are a golden brown.

Sweet Potato Cups
2 pounds sweet potatoes or yams
2 tablespoons butter or margarine
2 teaspoons grated orange rind
1/2 teaspoon salt
1/2 cup seedless raisins
Orange shells

Cook sweet potatoes in small amount of boiling water 20 minutes, or until tender. Cool enough to handle. Peel and mash. Add butter, orange rind and salt, and beat until fluffy, adding a little orange juice or milk if potatoes seem dry. Stir in raisins. Heap into orange shells or turn into buttered baking dish. Top with marshmallows. Bake in moderate oven (350 degrees F.) 20 minutes or until thoroughly heated. Makes 6 servings.

Gifts of Jam Easy These Days

For those who make little extra gifts of jellies and jams, it is no trick at all today with frozen fresh fruits and powdered pectin, or with dried fruits.

Here are two suggestions.

Strawberry Date Jam

(Using quick-frozen strawberries)

Yield: about 6 medium glasses (3 lbs. jam)

2 cups (14 oz.) sugar

2 1/2 cups (two 10-oz. boxes) quick-frozen sliced strawberries, thawed

2 tablespoons lemon juice (1 lemon)

1/4 cup water

1/2 box (about 3 1/2 tablespoons) powdered fruit pectin*

1/2 cup diced pitted dates

Measure sugar and set aside. Measure thawed strawberries into a large saucepan. Add lemon juice, water, and powdered fruit pectin and mix well. Place over the heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and stir in dates; mix thoroughly. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/4 inch hot paraffin.

*Mix contents of box thoroughly before measuring.

Apricot Jam

(Using dried apricots)

Yield: about 10 medium glasses (3 lbs. jam)

4 cups prepared fruit (1/4 lb. dried apricots)

1/2 cup lemon juice (2 lemons)

7 cups (13 lbs.) sugar

1/2 bottle liquid fruit pectin

First, prepare the fruit. Add 3 1/2 cups water to 1/2 lb. (about 1 1/2 cups) dried apricots. Cover and let stand 4 hours or overnight. Drain, reserving liquid. Grind apricots or chop fine; mix with the liquid. Measure 4 cups into a very large saucepan. Squeeze the juice from 2 medium-sized lemons. Measure 1/4 cup into saucepan with fruit.

Then make the jam. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/4 inch hot paraffin.

This Spaghetti Dish Rates for Company

Creole type cookery is a favorite with many, and here is what is known as Company Spaghetti Creole:

Company Spaghetti Creole
8 ounces long spaghetti
4 hard-cooked eggs
4 tablespoons butter or margarine

1 cup finely chopped onion
1/4 cup chopped green pepper
1 can (17 or 20 ounces) tomatoes

1 can (6 ounces) tomato paste
1/2 cup water
1/4 teaspoon salt

1/4 teaspoon dried basil, crumbled
1/2 cup shredded Cheddar cheese (2 ounces)
1/4 cup grated Parmesan cheese

Cook spaghetti in boiling salted water until tender (about 7 minutes). Drain and rinse. While spaghetti is cooking, melt butter or margarine in large saucepan.

or skillet. Add onion and green pepper and brown lightly. Stir in tomatoes, tomato paste, water, salt, pepper and basil. Cook gently about 15 minutes. Chop three of the eggs and add to sauce. Continue cooking about 3 minutes longer. Place spaghetti in bottom of a large heat-proof platter or shallow casserole. Spoon sauce over spaghetti. Slice remaining egg and arrange on top of sauce. Sprinkle cheese over top. Place under broiler, about 5 inches from heat, until cheese is melted and lightly browned (about 3 to 5 minutes). Makes 6 to 8 servings.

Time-saving tip for the holidays: Instead of white sauce, use canned condensed soups as a sauce for macaroni casseroles these busy days. Just thin the soup with milk to the consistency of sauce. Adds extra-rich flavor, too.

Model Food Market

275 N. High St. Phone 3-4111

Free Delivery on Orders of 2.00 or More
Weekly or Monthly Accounts

Christmas Foods from our own Bakery

MOLD FRUIT CAKE 1 to 3 lbs. each Lb. \$1.00

Plain Pudding 60c each Hard Sauce \$1.00 Pr.

Pies—Pumpkin 50c—Cherry—Apple—Mince—
B. Berry 60c each—Rolls—Butter—Parker
House—Cinnamon—Butter.

GOOD HOLIDAY BUYS

Break-up Chocolate Lb. 80c

E. Z. Popcorn 39c

(Pops in Container)

Nestle Choc. Morsels 12 oz. 59c

Hershey Chocolate 24 Bars \$1.00

Hershey Miniatures and Kisses 29c

Large Pitted Ripe Olives Lindsey Pts. 35c

Hills Tom and Jerry Baller Pts. \$1.00

Oregon Prunes 2 lb. cello 59c

Shelled Pecans 4-oz. 39c Almonds 5-oz. 39c

Hi-Ho Crackers 1-lb. 35c

Pillsbury Angel Cake Mix 2 for 99c

Nabisco All American Assortment 49c

Blue Plate Cove Oysters 5-oz. 39c

Blue Plate Cleaned Shrimp 5-oz. 49c

Lindsey Colossal Olives Pts. 39c

Graco Maraschino Cherries 12-oz. Jar 39c

ERNIE'S QUALITY MEATS

Oregon Sliced Bacon

55¢ LB.

Order early to get the weight you want.

Fresh Dressed Oregon Turkeys

MODEL QUALITY FRUITS and VEGETABLES

Oranges 5-lb. 49c

Indian River Grapefruit 2 for 29c

Rome Beauty Apples 3-lb. 29c

Everything in Vegetables for Your Christmas Dinner



WE GIVE
"J.N."
GREEN STAMPS

It has been a very pleasant year serving you and we want you to know we appreciate your continued patronage. Although Christmas Week finds us at our busiest, we like to take time off to wish you and yours the very best Christmas you have ever had! Sincerely, your Piggly Wiggly Store!

GET YOUR
"J.N." GREEN
STAMPS AT
Piggly-Wiggly



Shop Our Candy Department
For Your Xmas Candy

Fresh Roasted
PEANUT Lb. 39c

Mixed, Brazil, Almond, Pecans
NUTS Lb. 49c

Kraft
MAYONNAISE Quart 59¢

Holiday
MARGARINE 4 lb. 99¢
A superb butter
Substitute or
Cooking

Velveeta
CHEESE 2 lb. Pkg. 89¢
A delicious Mild Cheese
For Many Uses

Sunshine
Hydrox Cookies 12-oz. Pkg. 39¢



Dromedary
COCONUT Pkg. 10c

Heinz Kosher Dill
Pickles 25 oz. Jar 39c

Cadet Regular Ripe
Olives No. 211 Tin 2/43c

Sun Girl—Fresh Pitted or Unpitted
Dates 35c lb. 3/100



Curly's
Cottage Cheese 1 lb. carton 2/49¢

Luxury
Parker House Rolls Pkg. 30¢

