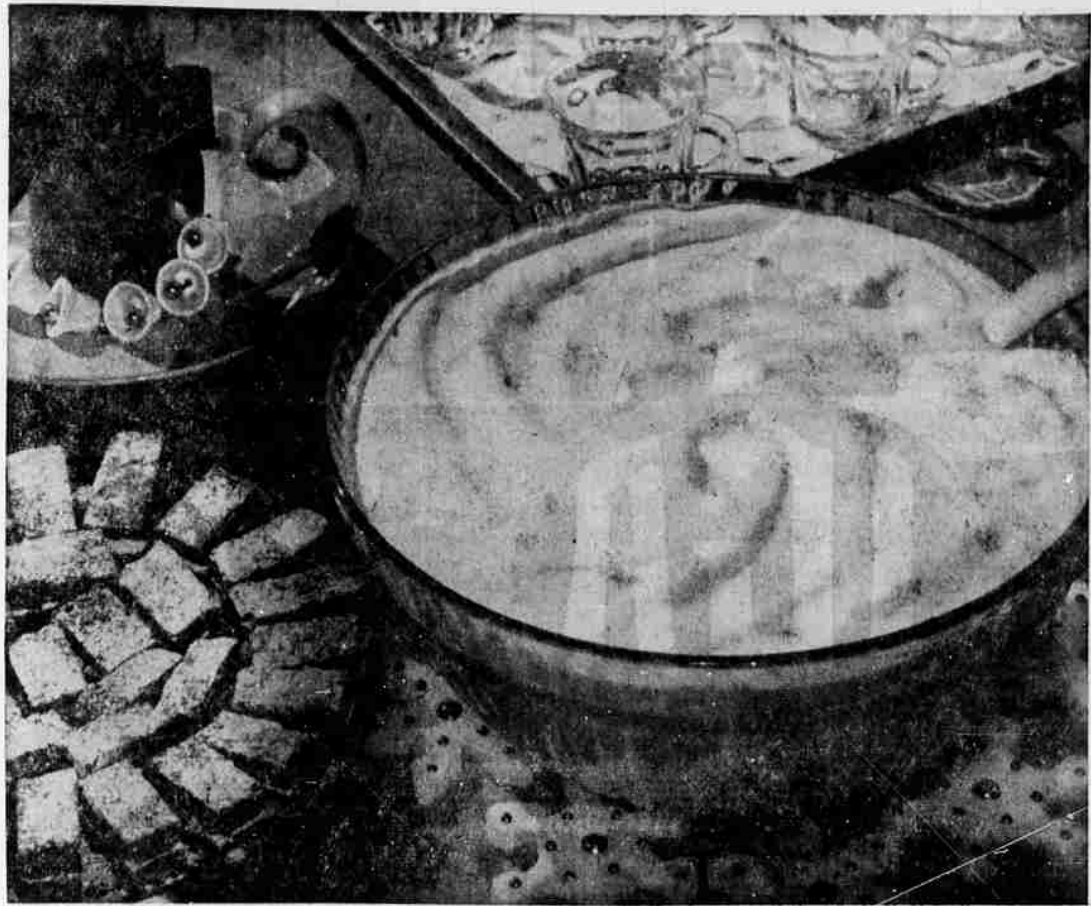




Punches Good for Holidays

A pleasing holiday drink is this Holiday Pineapple Eggnog. Or you may like the Merry Red Pineapple Punch.

Holiday Pineapple Eggnog
6 eggs
1/2 cup powdered sugar
1/2 teaspoon cloves
2 cans (No. 2) pineapple juice

Beat eggs until thick and lemon colored. Add powdered sugar and cloves gradually and beat thoroughly. Heat pineapple juice to boiling and slowly stir into egg mixture. Serve immediately with a dash of cloves over the top. Serves 12.

Merry Red Pineapple Punch
2 cans (No. 2) pineapple juice
2 bottles cranberry juice
Have pineapple and cranberry juice thoroughly chilled and pour over cracked ice in a large punch bowl. Serve in punch cups. Serves 10.

Beets Good With Turkey Leftovers

Roast turkey is on the menu once again, and homemakers will be wondering what to do with the food that's always left over when Christmas festivities are over. After the big dinner preparations, no one wants to spend hours in the kitchen so it's smart to plan meals that use plenty of canned foods. Canned beets are a perfect choice for serving with leftover turkey. In addition to their rich, red color they have a wholesome, nutlike flavor that's delicious with turkey or chicken. Here are two simple suggestions using holiday leftovers.

Sliced Turkey and Beets in a Skillet
(Makes 4 servings)
2 cups turkey gravy
1 large onion, thinly sliced
8 slices turkey
1 No. 303 can sliced beets, well drained

Salt and pepper
Pour gravy into large skillet. Add onion. Bring to a boil over medium heat. Reduce heat and cook until onion is tender. Add turkey and beets. Sprinkle with salt and pepper. Cover and cook over low heat 15 minutes, or until thoroughly heated.

Beet Cottage Pie
(Makes 4-6 servings)
2 tablespoons butter or margarine
1/2 cup chopped onions
1 12-ounce can luncheon meat, chopped
1 1/2 cups turkey gravy
1 cup cooked peas
1 No. 303 can whole beets, drained

3 cups seasoned mashed potatoes
Melt butter or margarine and add onions and meat. Cook over medium heat until meat is browned. Add gravy, peas and beets. Mix well and heat to boiling point. Arrange potatoes around outer edge of greased 2-quart casserole. Fill center with beet mixture. Bake in moderate oven (350) 40 minutes.

Champion Team

Sizzling, browned ground beef and spaghetti are a champion team for supper. And this meal gets a cheer from you if you're hustling to be ready for holiday season. Keep cans of spaghetti in tomato sauce on hand for this dish. To start, brown 1/2 pound ground beef and a diced green pepper or some diced celery in a skillet. Add 2 cans of the spaghetti (about 4 cups). Heat well. Season the mixture with chili powder if you like — try about 1 teaspoon of it. The spaghetti-beef team goes well with a crisp salad of sliced apples. Your fans will sing out a happy fanfare for the results.

Fruit Drops Liked At Christmas Time

You'll like these delicious "drops" among your Christmas cookies:

Christmas Fruit Drops
1 1/2 cups sifted enriched flour
1/2 teaspoon soda
1 teaspoon salt
1/2 cup shortening
1/2 cup sugar
1 egg
1/2 teaspoon vanilla extract
1 cup finely chopped candied fruit

Sift together flour, soda and salt. Cream together shortening and sugar until light and fluffy. Add egg and vanilla extract. Beat well. Blend candied fruit with flour mixture and add to creamed mixture. Mix well. Drop by teaspoonfuls on ungreased baking sheets. Bake in moderate oven (375 degrees F.) 10 minutes. Remove from baking sheets immediately and cool. Makes about 5 dozen 2-inch cookies.

Despite All Jokes, Turkey Hash is Good

Regardless of all the joking about turkey hash, Turkey Hash can be mighty good. Try it this way:

Turkey Hash
2 cups diced turkey
2 cups stuffing
2 cups gravy
1/2 cup cream
2 cups (or less) mashed potatoes or sliced candied sweet potatoes

Combine cream and gravy thoroughly. Blend gently with other ingredients. Bake at 350 degrees for 30 minutes or heat in heavy skillet over moderate heat until hot. Serves six.

Canned Boiled Onions Boon for Busy Times

About those canned Whole Boiled Onions we were talking about the other day, they are really something. And so easy to fix in very festive ways.

Creamed Onions Amandine
2 pounds small boiling onions or 2 cans of these whole boiled onions, drained (discard liquid from can)
4 tablespoons butter or margarine
4 tablespoons enriched flour
1/2 teaspoon of salt
2 cups of milk
1/2 cup chopped filberts

Method: Peel the onions and cook until tender in boiling salted water. OR, simpler, open the cans of whole boiled onions and drain, then heat. Melt butter or margarine and blend in flour and salt. Add milk and cook until sauce boils and is thickened. Pour over drained onions and top with finely chopped filberts. This makes six servings. If you like, use sliced almonds.

Onions in Cheese Sauce

1 can whole boiled onions.

Hot Ham Treat

For a tempting combination, make the biscuits from your favorite recipe or a quick-to-fix packaged mix. While baking, panbroil 2 slices of ham and remove to hot platter. Then pour 1/2 cup of evaporated milk into the frying pan and bring to a boil. Four servings of flavorful some gravy to serve with biscuits and ham.

Three Easy Holiday Cookies

Three more cookie recipes—you can not have too many at Christmas time. And these are the easy variety.

One is a new recipe made with an unusual ingredient, candy bars. But this one ingredient takes the place of three. For three distinct flavors are added by the candy: rich caramel, malted milk nougat and good chocolate. Best of all, the recipe is simple to prepare.

Christmas Stars

1/2 cup butter
1 cup verifine sugar
1 egg
2 1/2 cups flour
2 teaspoons baking powder
dash of salt
3 chocolate malted milk candy bars
1/4 cup milk

Cream butter and sugar very well. Add egg. Mix together. Sift together flour, baking powder and salt. Add to butter mixture. Mix well.

Melt candy bars with milk in top of double boiler. Add to above mixture. Mix well. Form dough into oval loaf. Smooth surface with hands. Store 2 hours in refrigerator. Roll out small amount of dough on lightly floured board. Cut with star-shaped cookie cutter. Bake on greased baking sheet in 350 degree F. oven 12 to 15 minutes.

Store remaining dough in refrigerator until ready to bake.

Cherry Winks

2 1/4 cups sifted flour
1 teaspoon double-acting baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1/2 cup shortening
1 cup sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla
1 cup pecans, chopped
1/2 cup maraschino cherries, drained and chopped

2 1/2 cups corn flakes.
Sift together flour, baking powder, soda and salt. Blend together shortening and sugar, creaming well. Add eggs, milk and vanilla. Beat well. Blend dry ingredients into above mixture. Mix thoroughly. Add pecans, dates and maraschino cherries. Mix well. Drop by rounded teaspoonfuls into crushed corn flakes. Toss lightly to coat; form into balls. Place on greased baking sheet. Top each with 1/4 maraschino cherry. Bake in moderate oven (375 degrees F.) 12 to 15 minutes. Makes about 5 dozen cookies.

Candy Cane Cookies

1 pound butter
1 egg
1/2 cup sugar
2 1/2 cups sifted flour
Pinch of salt

1. Soften butter to room temperature, add egg and sugar and mix well.
2. Sift flour twice, add slowly to butter with salt and mix well.
3. Divide dough into halves, coloring one-half with red vegetable coloring and kneading till smooth.
4. Roll each half of dough into six-inch lengths about finger-size in width.
5. Twist two halves together in candy cane fashion.
6. Bake on ungreased cookie sheet six minutes at 500 degrees F.

Yield: three dozen cookies.

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