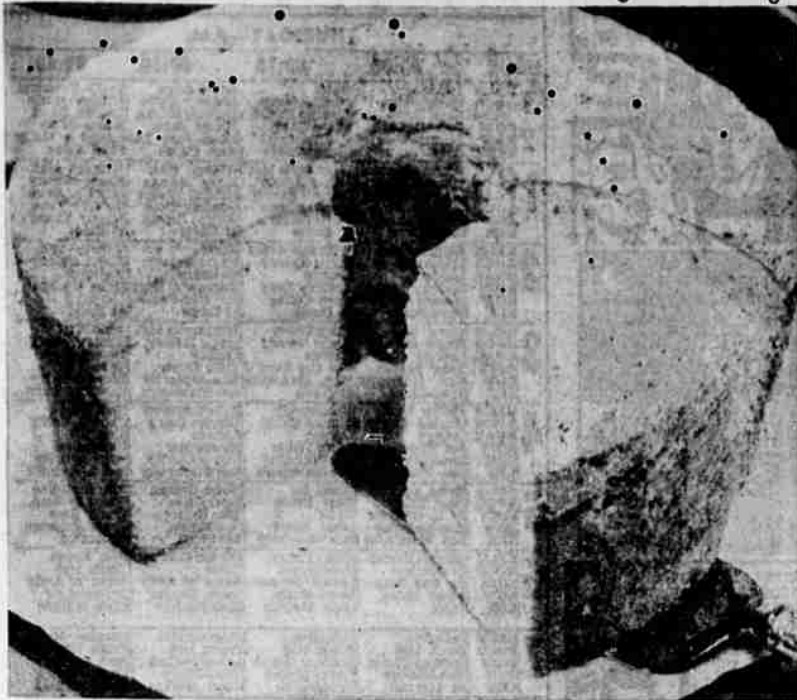


A Chiffon Bake With Bananas



An elegant but simple dessert is Banana Chiffon Cake.

A banana cake is always popular, and you will especially like this banana chiffon cake. Because of its fine fruit flavor, it is a tasty dessert for the holiday period. Mashing the bananas thoroughly is one of the tricks bringing out the full flavor.

Banana Chiffon Cake

- 2 1/2 cups sifted cake flour
 - 1 1/2 cups sugar
 - 1 tablespoon double-acting baking powder
 - 1 teaspoon salt
 - 1/2 cup cooking or salad oil
 - 5 medium-sized egg yolks, unbeaten
 - 1 cup mashed ripe bananas (2 or 3 bananas)
 - 1 tablespoon fresh lemon juice
 - 1/2 teaspoon cream of tartar
 - 1 cup egg whites (7 or 8)
- Use fully ripe bananas. Yellow peel flecked with brown.

Sift together flour, sugar, baking powder and salt into mixing bowl. Make a "well" in dry ingredients and add in order, oil, egg yolks, bananas and lemon juice. Beat until smooth. Add cream of tartar to egg whites. Beat egg whites in a large mixing bowl until they form very stiff peaks. DO NOT UNDERBEAT. Gradually and gently fold banana mixture into egg whites, just until blended. DO NOT STIR. Pour into ungreased, 10-inch tube pan, 4-inches deep. Bake in a moderate oven (325 degrees F.) about 1 hour 5 minutes, or until cake is done. Immediately turn pan upside down, placing the tube part over a small-necked bottle or funnel so that the pan is elevated about 1 inch above surface of table. Let cake hang until cold. Loosen cake from sides and tube of pan with spatula. Turn pan over and tap edge sharply to loosen cake. Spread top and sides of cake with your favorite frosting, if desired. Makes one 10-inch tube cake (16 to 20 servings).

Fudge With Gelatine Base

Of all things! A fudge without chocolate! It's done with cherry flavored gelatin, chopped candied cherries and walnuts. So easy! Luscious and different. Recipe yields 20 to 24 pieces.

Cherry Nut Fudge
 3 1/2 tablespoons (1/2 package) cherry-flavored gelatine
 1 1/4 cups sugar
 1/2 teaspoon soda
 1/2 cup milk
 2 tablespoons butter
 1/4 cup chopped candied cherries
 1/4 cup chopped walnuts

Combine gelatine, sugar, soda and milk in saucepan. Cook and stir over medium heat until the gelatine and sugar are dissolved. Continue boiling, without stirring, until a small amount of mixture forms a soft ball in cold water (or to a temperature of 232 degrees, if you've a candy thermometer.) Remove from heat; add butter. Cool to lukewarm (about 120 degrees). Then beat until mixture thickens and loses its gloss. Quickly stir in chopped candied cherries and chopped walnuts. Turn at once into greased 8x8 inch pan. When firm cut into squares. Top with walnut halves or bits of green or red maraschino cherries.

With Scrambled Eggs

Here's how to add nutrients to the family's scrambled eggs! For each serving, put an egg in a bowl. Add two tablespoons of milk, a tablespoon of nonfat milk solids and a dash of salt and pepper. Beat until smooth and scramble as usual.



For Christmas Eve supper, serve a hot soup, made from the new frozen soups, in a tureen and drink it from cups.

Hot Soup For Special Supper

As one of the dishes for that Christmas Eve supper serve Oyster Stew. And to be a bit different, arrange the soup in your punch bowl or tureen and serve in cups. Around the bowl or tureen put

fruits, such as grapes or figs and dates; cookies, assorted cheeses and crackers, along with cranberry sauce, stuffed celery or pickled fruits - peaches, apricots, etc., and plenty of hot coffee.

For this soup use one of the elegant new frozen soups, in this case, oyster stew. And it could be old-fashioned potato soup or green pea with ham.

USE TWEEZERS

A stout pair of tweezers will help you remove the pinfeathers from a duck.

Use Turkey Bones

Save those turkey bones when you are roasting a turkey. Cover the carcass with water and add a bay leaf, carrot, onion, celery tops, peppercorns and salt. Cook the stock slowly for a couple of hours; strain and mix with condensed tomato soup and canned whole-kernel corn. Add the liquid from the corn, too.

GOOD LAD

Dress canned green beans (drained) with mayonnaise mixed with cream; add 1/2 of anchovy fillets and serve surrounded with greens for a supper salad. Nice with sliced roast veal.

BEAN POINTER

Soak dried beans gently and stir very little if you don't want their skins to burst.

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We hope your Christmas will be the finest ever. And we hope we can help make your Christmas dinner the best you ever had. For weeks we have been accumulating fine foods from all over the country and now here they are — ready for your enjoyment! You can see for yourself when you shop Piggly Wiggly how much we want to please you — Merry Christmas!

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