

Bake a Holiday Baba...



Yeast cake with currants makes a French Baba au Rhum.

By CECILY BROWNSTONE

A French Baba au Rhum makes a delightful Christmas dessert. Prepared with yeast, this cake has an airy texture that benefits from the apricot syrup that is poured over it. For holiday serving it is accompanied with whipped cream and glazed fruit. Your family may like it so much they'll want it to be a tradition—along with Plum Pudding and Mince-meat Pie.

Christmas Baba

Ingredients: 1/4 cup milk, 1/4 cup butter, 1/4 cup water, 1 package active dry yeast or 1 cake compressed yeast, 2 egg yolks, 1/4 cup sugar, 1 egg, 1/2 teaspoon grated lemon peel, 1 1/2 cups flour, 2 tablespoons dried currants, Apricot Syrup.

Method: Scald milk; add butter and blend. Cool to lukewarm. Measure water into a small cup; use warm water into a small cup; use warm water (about 105 deg.) for active dry yeast; use lukewarm water (about 95 deg.) for compressed yeast. Sprinkle or crumble in yeast. Stir until dissolved. Beat egg yolks in a mixing bowl. Gradually add sugar. Vigorously beat in the whole egg. Add milk and yeast mixtures and the lemon peel. Stir in flour and beat until smooth. Cover and let batter rise for 3 1/2 hours in a warm place free from draft. Stir down; mix in currants. Spoon into a large well-greased ring mold. Let rise uncovered until doubled in bulk. Bake at 350 degrees 40 to 45 minutes or until a cake tester comes out clean. Remove cake from pan and cool on a rack. Carefully pour Apricot Syrup over cake. Return cake to mold for several hours to marinate.

Apricot Syrup: Combine 1/2 cup sugar and 1/4 cup apricot juice in a saucepan. Simmer for 10 minutes. Remove from heat and stir in 1 teaspoon lemon juice and, if you like, some rum flavoring.

French Holiday Recipes

If you want more French influence in your kitchen this holiday, you will do well to look up a little cookbook called "Cooking for Christmas" by Charlotte Turgeon (Oxford University Press, New York). Mrs. Turgeon learned some of the secrets of foreign cuisines when, living abroad with her college-professor husband, she studied at a famous French cooking school. There are menus and recipes not only for Christmas dinners but for buffet and open-house parties during the holidays.

Baked 'Doggies'

For an indoor Doggie-Roast bake, fix this casserole of franks (filled with cheese) and spaghetti. Your little cowboys and girls will cheer for it. First pour 2 cans of spaghetti (in tomato sauce) into a big shallow casserole or baking pan. That's 3 1/2 cups of spaghetti. Next fix 6 franks this way; slit each frank and lay a stick of cheese in the slit. Lay a half slice of bacon over the cheese in each frank; toothpick bacon in place. Lay franks (bacon side up) on spaghetti. Bake at 400 deg. F. about 20 minutes or until done. Watch how your gang goes for this.

NUTRITIOUS SANDWICH FILLING

Grated carrots, raisins and mayonnaise make a nutritious sandwich spread for youngsters. Plum the raisins by letting them stand in very hot water a few minutes, then drain well.

Leftover Turkey in Timbales

Most of us are always on the lookout for distinctive ways to make the most of turkey, so here is a recipe that does just that. Chicken or tuna may replace the turkey with equally delicious results.

Turkey Timbales

6 tablespoons butter or margarine
6 tablespoons flour
1 1/2 cups rich milk (light cream)
1 cup turkey stock or canned or bouillon-cube chicken broth
1/2 cup California Sauterne or other white table wine
2 cups ground, cooked turkey (include gizzard and heart, if you like)
1/4 cup firmly packed soft bread crumbs
2 eggs, slightly beaten
Salt and pepper
2 tablespoons minced parsley
1 2-ounce can mushroom stems and pieces

Melt butter and stir in flour; add milk, stock and wine; cook stirring constantly, until mixture is thickened and smooth; season to taste with salt and pepper. To 1 cup of sauce add turkey, bread crumbs and eggs. Blend well. Spoon mixture into 6 well greased custard cups. Set in shallow pan of hot water and bake in moderate oven (350 degrees) for 30 minutes or until firm. Meantime, add parsley and mushrooms, including liquor, to remaining sauce. Heat thoroughly over boiling water or very low flame. Unmold baked timbales, garnish with parsley and serve at once with sauce. Six servings.

Pimientos Add Color to Dishes

Pimientos can add much color to your snacks and special dishes during the entertaining period. Try one of these:

Pimiento-Chicken Liver Spread

1/4 cup canned pimiento, chopped
1/2 cup chopped, cooked chicken livers
2 hard-cooked eggs, diced
1 teaspoon chopped onion
1 teaspoon prepared mustard
Dash of Worcestershire sauce
Cream or mayonnaise to moisten
Blend together all the ingredients and spread the mixture on crisp crackers or toasted rounds of bread. Garnish each canape with a sprig of parsley. Makes about 3/4 cup.

Pimiento Ham Stix

Slice sandwich bread into finger lengths and toast it. Cool, and spread with a mixture of butter and mustard. Cut boiled ham to fit the bread and lay strips of pimientos over the ham. Garnish each ham stick with a slice of pimiento-stuffed olive.

Pimiento-Avocado Dip

1 can (or jar (4 oz.)) pimiento, finely chopped
1 package (8 oz.) cream cheese
1/2 oz. American blue cheese
1 cup mashed avocado pulp
3 tablespoons lemon juice
2 teaspoons horseradish
1 teaspoon salt
Evaporated milk, mayonnaise, or sour cream
Gradually add the pimiento and avocado to the softened cheeses, blending until smooth. Mix in the rest of the ingredients and enough evaporated milk, mayonnaise, or sour cream to make the mixture of good dipping consistency. This recipe makes about 1 1/4 cup.

SMART SANTAS... SHOP AT NAMELESS... for Holiday Foods!
SALEM'S FRIENDLY... FAMILY... FOOD STORE

Fine Young 15 to 20 lb.
TOM TURKEY 43^c
Pound

Tender 8 to 13 lb.
HEN TURKEYS 49^c
Pound

Del Monte—2 1/2 Size Tins
PUMPKIN 2 for 29^c

Swift's Sweet Smoked
SLICED BACON lb. 29^c

TILLAMOOK CHEESE 2 lbs. \$1¹⁹

BEEF ROAST lb. 29^c

Cascade Picnic lb. 35^c

Hams Cascade - Hormel lb. 49^c

Chef's Delite
CHEESE FOOD 2 lbs. 59^c

Swanson's or Chet's
TV DINNERS each 73^c

Cottage or Holiday
OLEOMARGARINE 5 lbs. 95^c

Sunshine
HI-HO CRACKERS Pound Box 33^c

Reg. 39c Williams
POTATO CHIPS 25^c

80 Count Zee
PAPER NAPKINS 2 pkgs. 19^c

NAMELESS CARRIES FINE M.J.B. COFFEE

Canned—Morrell
PICNICS 3 lbs. Each \$1.89

In a desire to allow our employees to spend the holiday with their families we will close Christmas Eve at 6:00 P.M. and remain

CLOSED CHRISTMAS DAY
MERRY CHRISTMAS TO YOU ALL

Stock Up Now
SWEET SPUDS 5^c lb.

For Your Holiday Feast
CRANBERRIES FRESH 2 lbs. 29^c

Cottage Brand
COTTAGE CHEESE 23^c pt.

Fresh, Crisp
CELERY 10^c lb.

Sweet, Juicy, Choice
ORANGES 2 doz. 49^c

Rath's Ends and Pieces
BACON 19^c lb.

Save \$30.00—Reg. \$39.95
Deep Fryer \$9⁹⁵



DAIRY FOODS "Chefs Delight"
Low Calorie
Delicious Flavor
CHEESE SPREAD
2 Pound Brick **59^c**
BERGS

NAMELESS FOOD MARKET

1940 Mission St.

Salem

Phone 2-7661