

**A Sweet and Tart Pie for Christmas**

For something a bit different for your holiday dinner, try this pie—it is a variation on tradition, but it makes for good eating.

**Sweet-Tart Christmas Pie**

1 can (1 lb.) grapefruit sections  
 1/2 cup sugar  
 Dash salt  
 1 tablespoon plain gelatin  
 1/2 cup cold water  
 Green food coloring  
 1 cup whipping cream  
 30 vanilla wafers  
 1/2 cup crushed peppermint sticks

Drain grapefruit, save syrup. Combine syrup with sugar and salt. Soften gelatin in cold water. Heat syrup to boiling point. Remove from heat and add gelatin. Stir until completely dissolved. Cut grapefruit sections into pieces. Add to gelatin and cool until beginning to thicken. Beat with rotary beater until fluffy. Tint with food coloring until slightly darker than color desired. Whip cream and fold into gelatin mixture. Arrange vanilla wafers to cover

**Celery Balls**

Another variation of the popular cheese and fresh vegetable combination for an hors d'oeuvre spread is that for celery balls.

1 cup finely chopped celery  
 1/2 oz. package pimiento or chive cream cheese  
 1/2 teaspoon salt  
 Pepper  
 Chopped parsley

Mix all ingredients except parsley. Form into very small balls and roll in chopped parsley. Chill until ready to serve. Makes 1 doz. balls.

**FOUR FRUIT PIES**

You can make pies of fruit that's out of season if you use the frozen variety. But if it's already sweetened, use only half the amount of sugar in your recipe.

bottom and sides of 9 inch pie plate. Spoon filling into plate on top of wafers. Sprinkle crushed peppermint stick on top. Chill until time to serve. Makes eight servings.

**Plum Puddings at Christmas Time . . .**



For many, no Christmas dinner is complete without its plum pudding.

By ZOLA VINCENT  
(Foods Writer)

To paraphrase a well-known line from an old poem, "Fruits and spice and everything nice, that's what Christmas puddings are made of." True also of breads, candies and other festive cooking.

Pre-holiday food planning seems to center on spicy rich desserts such as Plum puddings with their wonderful variety of sauces. Today we give you two plum-wonderful plum puddings—with nary a plum in them, but so many other good things that blend to perfection, with unsulphured molasses.

Make these any time now. The sooner the better, because we think you'll want to make a second batch as soon as the family taste-test these. Remove from mold after steaming, cool thoroughly and wrap in waxed paper, then in metal foil, if you like. Store in refrigerator. Put back in mold and re-steam about one hour before serving. Serve warm with your favorite sauce.

Molds? A fancy one is fine but unnecessary. Coffee cans, oven-proof casseroles or individual custard cups are good. If covers are not available, tie waxed paper or aluminum foil over mold. If regular steamer is not available, a deep covered kettle with a wire rack in bottom is fine. Trick is to keep the steam in. This bakes the pudding. To remove from mold, loosen sides with a small spatula and invert on heated serving dish.

Plum and moist with nuts of your choice or mixed nuts, fruit and spice. Make recipe in one or two molds for six or twelve servings. Serve warm with your favorite sauce.

**Nut Plum Pudding**

1/2 cup orange juice  
 1 1/4 cups seedless raisins  
 1/2 cup diced citron  
 1 apple, peeled and chopped  
 1 tablespoon grated orange rind  
 2 eggs, slightly beaten  
 1/2 cup unsulphured molasses

1 cup chopped nuts  
 1/2 cup (2 ounces) ground suet  
 1/2 cup dry bread crumbs  
 1/2 cup sifted all purpose flour  
 1 teaspoon baking powder  
 1/2 teaspoon baking soda  
 1/4 cup sugar  
 1/2 teaspoon salt  
 1/2 teaspoon cinnamon  
 1/4 teaspoon allspice  
 1/4 teaspoon ground cloves

Pour orange juice over raisins, citron, apple and orange rind; let stand for 1 hour. Combine eggs and molasses. Stir in nuts, suet and bread crumbs. Sift in remaining ingredients. Blend well. Add fruit mixture and mix thoroughly. Turn into a greased 2-quart mold with tight fitting cover. Place on rack in deep kettle and pour boiling water to half the depth of the mold. Cover. Steam 5 hours, adding more boiling water as needed. Makes twelve servings.

This rich fragrant dessert will give you ten generous servings. As with all plum puddings, serve warm with sauce.

**Molasses Plum Pudding**

1 1/2 cups sifted all purpose flour  
 3 tablespoons sugar  
 1/2 teaspoon salt  
 1/4 teaspoon soda  
 1 teaspoon cinnamon  
 1/4 teaspoon cloves  
 1/4 teaspoon nutmeg  
 1/4 cup finely cut dates  
 1/4 cup chopped nuts  
 1 cup raisins  
 1/2 cup sliced citron  
 1 egg, beaten  
 1/2 cup unsulphured molasses  
 3 tablespoons milk  
 3 tablespoons melted shortening

Mix and sift flour, sugar, salt, soda and spices. Stir in nuts and fruit. Combine egg, molasses, milk and shortening. Pour into dry ingredients and mix well. Turn into a greased and floured 2-quart pudding mold or casserole with a tight fitting cover. Or cover tightly with aluminum foil or two thicknesses of waxed paper. Place on rack in deep kettle, adding boiling water as needed. Ten servings.

No plum pudding is complete without a sauce. So here are some suggestions for sauces we think you'll like.

**Hard Sauce**

This basic hard sauce recipe is hard to beat for simplicity. Cream together 1/2 cup butter or margarine with 1 cup sifted confectioners' sugar. Now let your taste buds be your guide and add your choice of 1 teaspoon vanilla or 2 tablespoons of brandy or sherry. Beat in flavoring. Sprinkle with nutmeg. Makes about 1 cup.

**Molasses Hard Sauce**

A nice variation. Cream 1/2 cup butter or margarine. Add 2 1/4 cups sifted confectioners' sugar alternately with 1 tablespoon milk and 2 tablespoons unsulphured molasses. When well mixed, stir in 1 teaspoon grated orange rind. Makes 1 1/2 cups sauce.

**Lowly Carrots Get Fancy Dress Here**

A friend fixed these for us in New York a while back and they're really something to write home about. The bits of chopped onion and celery add zest, but it's really the butter that does it.

**Butter Baked Carrots**

Cook 6 or 7 medium size carrots in 3/4 cup water in a saucepan until tender, 15 to 20 minutes. Drain and save liquid. Melt 1/2 pound 1/4 tablespoons butter in pan. Sauté 2 tablespoons chopped onion and 1/4 cup chopped celery until tender. Add 3 tablespoons flour, salt and pepper to taste and mix well. Combine carrot liquid and enough milk to make 1 1/2 cups liquid. Add gradually to saucepan. Cook, stirring constantly, until sauce is smooth and thick. Cut carrots in lengthwise strips and put into a baking dish. Pour sauce over carrots. Combine 1/2 cup fine dry bread crumbs with 3 tablespoons melted butter, mix well. Sprinkle over carrots. Bake in preheated, 350 degree oven for 20 minutes or until crumbs are nicely browned.

**Coffee Sendoff at End of Party**



Party's over. It's "one for the road" time. Be certain that each guest's "one for the road" is a cup of hot, bracing coffee.

The season of gay entertaining is on and many parties go on to late hours. One aid in cutting down on highway accidents during the party season is to see there is plenty of hot coffee on hand.

When the party starts to break up, that's the time to bring out a big pot of fresh coffee. See to it that each guest gets a cup of the hearty brew, plus some of these bite-size pies, filled with a turkey-ham-walnut mixture. Delicious little So-Long pies can be made in advance, then warmed in the oven for serving at the last minute.

A generous cup or two of the coffee and a bite to eat make your guests better drivers. They'll feel alert, ready for the ride home—and you'll know you've helped make all of us safer!

**"So Long Pies"**

3/4 cup well-seasoned thick white sauce  
 1 small can (2 1/2 oz.) deviled ham  
 1/2 cup chopped walnuts  
 1 cup finely diced turkey or chicken  
 2 pkgs. pie crust mix  
 Combine first four ingredients. Prepare pie crust mix as directed on package. Roll out 1/4-inch thick. With cookie cutters cut 36 circles 2 1/2 inches in diameter and 36

circles 1 1/2 inches in diameter. On larger circles place 1 1/2 teaspoons filling. Place smaller circles on top. Overlap edges and press with lines of fork. Fry in deep fat heated to 375 degrees F., until golden brown. Drain on absorbent paper. Makes 36.

Note: These can be made ahead of time and reheated in moderate oven, 350 degrees F., just before serving.

Here is the recipe for the heavy cream sauce.

**Heavy Cream Sauce**

2 1/4 tablespoons butter or margarine  
 2 1/4 tablespoons flour  
 3/4 cup milk  
 1/4 teaspoon salt  
 1/4 teaspoon pepper

In a heavy saucepan, melt butter over low heat. Add flour gradually and blend well. Cook, stirring, for 5 minutes. Add milk slowly, continuing to stir. Season with salt and pepper. Cook and stir the sauce until it is smooth and just comes to the boil. Combine with other ingredients at once.

**Chicken Giblets**

Chicken giblets need from 1 to 1 1/2 hours when they are being simmered in water. Turkey giblets take from two to three hours. Put the giblets through a food chopper, then mix them with crisply-crumbled bacon, molasses, salt and pepper for a fine sandwich spread.

**COMPANY FARE**

Company coming? Cooked-rabbit flowerets dressed with browned butter and toasted chopped blanched almonds make a delicious vegetable to serve with roast meat or fowl.



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For 10 to 12-Pound Turkey

- 1/2 cup chopped celery
- 1/2 cup butter
- 6 cups day-old bread crumbs
- 1 bay leaf
- 1 teaspoon poultry seasoning
- 1/2 cup milk and oyster liquor
- 1/2 cup chopped onion
- 1 tablespoon chopped parsley
- 3 cups chopped oysters
- 2 beaten eggs

Cook celery and onion in butter until soft, not brown. Add crumbs and parsley, mix thoroughly. Add oysters, bay leaf, seasonings and eggs. Add enough liquid to moisten.



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**Sweetbreads and Chips Dish Good**

A delightfully different meat dish. Cranberry sauce or other tart relish goes especially well with this. Add a buttered green vegetable, hot rolls and dinner is ready.

**Sweetbread and Chips**

1 pound sweetbreads  
 1 egg  
 1/4 cup orange juice  
 1 teaspoon salt  
 1 1/2 cups crushed potato chips  
 1 tablespoon butter

Place sweetbreads in boiling salted water. Lower flame and simmer gently for 25 minutes. Cool. Remove thin outer membrane, then cut in half lengthwise. Combine egg, orange juice and salt. Dip sweetbreads into mixture and then

into crushed potato chips. Arrange in a small baking pan. Pour remainder of egg mixture over top and cover with remaining potato chips. Dot with butter and bake in moderate (350 degree) oven for 20 minutes.

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