



This noodle ring provides a glamorous main dish.

Curried Noodle Ring a Tasty Dish....

A glamorous way of using left-over turkey or chicken from your holiday meals is Curried Noodle Ring. Raisins are added for a bit of dressiness.

Curried Noodle Ring
 6 ounces medium noodles
 1 1/2 cups milk
 1 cup shredded process American cheese (1/2 pound)
 2 eggs
 1/2 teaspoon salt
 1/2 teaspoon curry powder
 1/2 teaspoon pepper
 1/2 cup soft bread crumbs
 1/2 cup seedless raisins
 Add 1 tablespoon salt and noodles to 4 1/2 cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 10 minutes. Meanwhile, scald milk. Add cheese and stir over low heat until cheese is melted and mixture is smooth. Beat eggs in large mixing bowl. Beat in salt, curry powder and pepper. Add milk-cheese mixture gradually, stirring constantly. Rinse noodles with warm water and drain well. Add crumbs, raisins and noodles to milk mixture. Mix well. Spoon into well-greased 8-inch ring mold. Set mold in larger pan that has been filled with hot water to a depth of about 1 inch. Bake in moderate oven (350 degrees F.) until set (about 45 minutes). Remove from oven and let cool 10 minutes. Loosen noodle ring from sides of mold with knife or spatula. To serve, unmold on platter and fill center of ring with leftover turkey or chicken and gravy.
 Makes 6 servings.

Cereal in Crust for This Cake

This pineapple cereal cheese cake is a delicious one for the dessert at an informal holiday week party.

Pineapple Cereal Cheese Cake
 Wheat and Barley Kernel Crust:
 2 cups ground wheat and barley kernels
 1/2 cup sugar
 1/2 teaspoon cinnamon
 1/2 cup melted butter or margarine

Combine ground wheat and barley kernels, sugar, cinnamon, and melted butter or margarine. Mix thoroughly. Press 2-3 of mixture into bottom of 8-inch spring form pan. Reserve remaining crumbs for decorating top of cheese cake.
 Filling:
 2 envelopes unflavored gelatin
 1/2 cup cold water
 2 beaten eggs
 1/2 cup sugar
 1/2 teaspoon salt
 1/2 cup milk
 2 teaspoons vanilla
 1/2 cup pineapple juice
 1 (8 ounces) package cream cheese
 2 teaspoons grated lemon rind.



Once again we have requests for a cheese cake idea and here is a pineapple-cereal crust one.

optional
 1 cup well-drained crushed canned pineapple
 2 cups small-curd dry cottage cheese
 1 cup heavy cream
 Remove from heat. Add gelatin, stir until dissolved. Cool. Add vanilla and pineapple juice to cream cheese; stir until smooth. Blend in lemon rind, pineapple and cottage cheese. Whip cream and fold into mixture. Pour into crumb lined spring form pan. Sprinkle top with reserved crumbs. Chill overnight. Garnish. Yield: 12 servings or fills one 8-inch spring form pan.

Raisin and Walnut Pinwheels Are Liked

Streaks of rich filling make "Raisin-Walnut Pinwheels" pretty as a picture. Let the yeast dough raise to feathery lightness; then roll and spread with a mixture of raisins, sugar, butter, cinnamon and chopped walnuts. Roll up as you do for jelly roll; cut into thick slices and arrange them in a pan to raise. When it's baked, you'll have one of the best-tasting of all breads to go with hot coffee folks enjoy so much on cold winter days.

Raisin-Walnut Pinwheels
 Filling:
 1 cup light or dark raisins
 1/2 cup chopped walnuts
 1/2 cup sugar
 1/2 cup butter
 1/2 teaspoon cinnamon
 Dough:
 1 cup milk
 1 1/2 teaspoon salt
 3 tablespoons sugar
 3 tablespoons butter or margarine
 1 cake or package yeast
 2 1/2 to 3 cups sifted all-purpose flour

Filling: Cover raisins with water and boil 5 minutes. Drain and chop. Combine raisins with walnuts, sugar, butter and cinnamon. Heat until butter melts.
 Dough: Combine milk, salt, sugar and butter. Heat to lukewarm. Add crumbled yeast and stir to dissolve. Mix in flour. Lift to floured board and knead until smooth (a little flour may be added if needed to make dough easy to handle). Return to pan, cover and let rise in warm place away from drafts until double in bulk (about 1 1/2 hours). Punch down and let rise again until double in bulk (about 1 hour). Pat and roll out into a thin rectangle about 11x15 inches. Spread filling thinly over dough, spreading well to the edges. Roll up as for jelly roll. With a sharp knife, cut into about 1/2-inch thick slices. Place on a well-greased pan. Do not crowd. Let rise about 25 minutes or until light. Brush tops with butter. Bake in moderately hot oven (375 degrees F.) about 20 minutes. Raise temperature to hot (400 degrees F.) and bake about 5 minutes. Remove from oven and brush tops with melted butter. Serve hot. May be reheated.
 Makes about 20 pinwheels.

Sausage in Bake for Brunch

For a holiday time brunch, or a New Year's one, try this sausage bake with mushroom sauce.

Holiday Sausage Bake
 1/2 pound bulk pork sausage
 1/2 cup finely chopped celery
 2 tablespoons finely chopped green pepper
 2 tablespoons finely chopped onion
 Salt and pepper
 1 4-oz. can refrigerated biscuits
 Method: Fry sausage, celery, green pepper and onion until golden brown and tender. Drain off fat and season to taste. Open can of refrigerated biscuits and separate each biscuit; flatten out and place a teaspoon of the mixture on one-half of each biscuit. Fold the biscuit dough around the meat; moisten ends of dough and pinch together so that meat is entirely enclosed. Place on baking sheet and bake at 425 degrees F. for 10 to 15 minutes or until biscuit dough is done. Serve with mushroom sauce. Serves 4 to 5.

Mushroom Sauce
 2 tablespoons butter or margarine
 2 tablespoons flour
 1 bouillon cube dissolved in 1 cup boiling water
 2 tablespoons dry sherry
 1 4-oz. can mushrooms
 Method: Melt butter, stir in flour, add bouillon cube, water and sherry, stirring constantly. Add mushrooms and simmer until sauce is thick and flavors blended. Makes approximately 1 cup sauce.
 For a quicker sauce, use canned mushroom soup, thinned with milk to a sauce consistency.

Quick Pudding

Children like this: To 1 package chocolate pudding add 2 cups milk. Cook over low heat stirring constantly until it thickens and boils up once. Remove from heat, cool to lukewarm. Add 1/2 teaspoon vanilla extract and 6 cut-up marshmallows stirring only to mix in but not melt them. Pour into mold and chill until firm. Six servings.

KUBLA KHAN Complete CHINESE DINNER



Just Heat and serve... in minutes

Tureen Supper

Use your soup tureen for several happy, gather-round-the-table meals during the holidays. A memorable seafood bisque results when you heat together one can each of condensed cream of asparagus and cream of mushroom soup, with one can of frozen shrimp soup, two cups of whole milk or light cream, and one can of tuna fish flakes, drained. Serve with hot brown-and-serve rolls and a snappy-seasoned green salad. Chocolate pie and coffee bring this supper to a perfect conclusion.

ABOUT CUSTARD SAUCE
 Make sure that the water in the lower part of your double boiler does not touch the top part of the boiler when you are preparing a custard sauce. Keep the water simmering — not boiling.



It's back to the simple foods now, including fruit desserts.

Fine Time To Bake The Apples

Soon to the busy homemaker is baked apples which may be prepared in advance, even a whole day ahead. Then when dinner time comes around, reheat them and serve. No one needs to be reminded that apples are at peak of their eating goodness, plentiful in our markets.
 Apple Buying: It's wise to buy apples with an eye to how they are to be used. There are broad-shouldered red delicious apples which hail from Washington State's famous apple valleys, ideal for eating out of hand and salad making. There are crisp, juicy, all-purpose apples like the rosy Jonathans and golden Delicious and the red and yellow striped Ripette Beauties which are unsurpassed for baking.

of salt, 2 tablespoons shredded orange rind and 1/4 cup softened butter or margarine. Add 1/2 cup orange juice combined with 1/2 cup water. Add a little red food coloring if you like.
 Four sunny side filled apples in deep baking dish. Bake uncovered in moderate oven, 300 degrees, about 45 minutes or until tender. Baste frequently with pan sauce to glaze. Serve plain or with whipped cream flavoured with a little shredded orange rind. Six servings.
 Sugar and Cinnamon: Fill center of each apple with sugar and cinnamon, place 1 teaspoon butter on each apple. Bake with a little water in pan.
 Cinnamon Candy and Raisins: Stuff apples with combination of equal amounts of seedless raisins and chopped apple. Make syrup using equal amounts of light corn syrup and water; add 2 tablespoons red cinnamon candies. Pour cinnamon syrup over apples and bake.

Orange Marmalade Fill apples with orange marmalade and bake. Just before apples are ready to come out of oven, place a marshmallow on top of each and return to oven just long enough for marshmallow to puff and brown lightly.

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