



FUDGE RECIPES—Professional-looking and wonderful-tasting are today's short-cut fudge and other recipes to delight the hearts of candy-making girls and boys. Fascinating shapes are trimmed in dozens of exciting new ways.

Feeding the Family

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Food Editor

Children of All Ages Find Joy in Making Candy

as easy as fudge? There's just nothing easier than making fudge, but today's fudge is different because it has a new look. It gets "trimmed" with Christmas tree and gift packages for imaginative decorations. There are hours of fun for the children and satisfaction, too, in turning out works of art that later will rate pleasurable explanations from the elders. From lucky recipients and from callers who said candy dishes. Our famed short-cut fudge has only two basic ingredients, require no thermometer. Simply melt over hot (not boiling) water, two six ounce packages or one 12 ounce (jumbo) package (two cups) semi-sweet chocolate morsels. Remove from heat. Stir in until smooth and satiny two-thirds cup sweetened condensed milk (not to be confused with evaporated milk) and one teaspoon vanilla. Do not heat! Chill until firm enough to handle.

Candy Shaping. Once the simple fudge mixture is made and chilled for a brief period, you can cut it into squares, diamonds or triangles for decorating, or you can mold it with your hands into balls, logs, crescents, patties, trees, cones or other shapes, just as Debra is doing in our picture.

Candy Trimming. Stick pieces of nut in fudge balls to make porcupine or roll balls in quick cocoa powder, instant cocoa, tinted coconut, chopped nuts, candied fruit, almond slivers. Dip ends in melted semi-sweet chocolate or tinted butter frosting, then in finely chopped nuts or tinted coconut and chill on waxed paper. Decorate plain or fancy design with colorful store candies such as "corn", tiny hard candies or tiny gum drops. Crush stick candies to powdered form, and sprinkle over, pressing in gently.

How to Tint Sugar. Place small amount of granulated sugar in bowl. Dilute with liquid vegetable coloring, one drop at a time. Blend and mix thoroughly with fork until sugar is evenly colored and you have color tone desired.

How to Tint Coconut. Half fill small glass with shredded coconut. Dilute soluble vegetable coloring on basis of one drop of coloring to two tablespoons of water. Sprinkle a few drops on coconut. Shake until coconut is evenly tinted. Spread on absorbent paper toweling to dry. Mocha Nut Roll

This candy achieves flavor distinction by the addition of instant coffee just as it comes from the jar. Can be rolled in colored sugar, colored coconut or finely chopped nuts or an assortment for that matter. Keeping quantities are excellent. Wrap in aluminum foil and store in tightly covered containers, until ready to use.

Combine one cup dark brown sugar, one-quarter cup white corn syrup and one-quarter evaporated milk, boil for two minutes stirring constantly. Remove from heat and add one

teaspoon vanilla, one six ounce package semi-sweet chocolate morsels and one tablespoon dry instant coffee. Beat until smooth. Add 1 1/2 cups coarsely chopped nutmeats of your choice and mix thoroughly. Shape into two 12 inch rolls on waxed paper. Wrap in waxed paper and chill in refrigerator. When ready to use, cut in one-half inch slices using sharp kitchen knife. You'll get about 1 1/2 pounds.

Coconut Patties. In bowl set over hot water, melt one quarter cup butter or margarine; slowly stir in one quarter cup evaporated milk and one teaspoon vanilla. Blend in gradually, three cups (about one pound) powdered sugar. Add about one half cup at a time, 1 1/2 cups one pound shredded coconut. Mix well until smooth and creamy. Using about one teaspoonful for each, shape into patties. Put on waxed paper. Chill in refrigerator.

Before chilling, each patty may be topped with strips of candied cherries, pineapple or orange peel, dried apricots, prunes or fresh dates.

Gift Wrapping Suggestion: Pour a fresh layer of paraffin or wax over the original seal on jelly glass, set in fresh flower head, lemon slice, mint leaf, etc. Carefully spoon melted paraffin over all. Let set until firm.

Rich Plum Pudding Is Rare Delight. A delicate combination of sugar and spice, fruits and nuts with enriched bread crumbs. Make any time; then reheat by steaming in the mold as you did in the beginning, for about two hours.

1 1/2 cups currants
3 cups raisins
1 cup brown sugar
3 cups soft, enriched bread crumbs
2 cups chopped suet
1 1/2 teaspoons nutmeg
1 teaspoon allspice
1/2 teaspoon cloves
3-ounce can (1/3 cup) chopped citron
candied pineapple
1/2 cup chopped nuts
6 eggs, beaten until light
1 cup grape juice

Put all ingredients into a very large bowl and mix until well blended. Pack into two well-greased pudding molds or two coffee cans leaving about one-fourth inch space at top for expansion. Cover with lid, waxed paper or aluminum foil. If you use waxed paper, use two layers and tie them on with string.

Place molds on a rack in a large kettle. Fill kettle with enough boiling water to come halfway up the sides of the molds. Cover and bring water to boil. Turn down heat but keep water boiling for from four to six hours; the longer the better. Add more boiling water as necessary to keep water at original halfway level. When done, remove mold from water and turn out on cake rack to

cool. Pudding can be made any time now, cooled, then wrapped in aluminum foil until the day of eating. It may be served cold surrounded by hard sauce pressed through a pastry tube or hot with a lemon sauce.

For serving hot, reheat by steaming it in the mold for about two hours.

Basic Hard Sauce: Sift one cup confectioner's sugar. Beat until soft two to five tablespoons butter. Add the sugar gradually. Beat until well blended then add one-eighth teaspoon salt and one teaspoon or more of vanilla, coffee, rum, whisky, brandy, lemon or orange juice. Chill. The sauce may be spread in a dish to the thickness of three-quarter inch and when firm cut into small shapes.

Fruit Cake Decorations
It is almost time to decorate those fruit cakes you made a while back, and here are the fancy touches we promised you. Fruit cakes may be either glazed or frosted and a special decorative design placed on top. For a preview that will make for perfection, cut a piece of waxed paper the size of the cake, then arrange pattern or design on the paper ready to transfer to freshly glazed or frosted cake.

Sparkling Glaze. Stir together one cup beet or cane sugar, one-fourth teaspoon each cream of tartar and salt, two teaspoons lemon juice and one-half cup water. Cook to a hard-crack stage; this is reached when one-half teaspoon syrup dropped into cold water separates into hard brittle threads or when your candy thermometer reads 300 degrees. Takes about eight minutes. Remove from heat and brush on top of cake with brush. Arrange design on glaze while it is still warm. Let set until firm.

Holly Wreath to go on glazed surface of your fruit cake. Cut small holly leaves from thin slices of green citron. Arrange in a circle to form wreath; use bits of candied cherry for berries. Make one large wreath or small overlapping wreaths on cake. Finish off with a bright red ribbon bow.

Pointsettia or Christmas Tree on glazed surface. Outline flower or tree with halves of candied cherry or green citron peel strips, first dipping fruit in sugar to make it sparkle. Use small yellow gumdrops crisscross cut on top for center of flower or for tree ornaments. Place small birthday candies on tree.

A Daisy Design of either a single large daisy or a number of small daisies is easily accomplished using blanched almond halves for the petals; bits of chopped orange rind for center; citron for stems and leaves.

Honey Glazed Fruits. Honey glazed dried apricots, prunes and fresh dates make attractive decorations for fruit cakes. Combine equal parts of honey, sugar and water and cook a few minutes to form nice syrup. In the meantime cook the dried fruits 15 minutes and drain thoroughly. Add the fruits to the honey syrup and simmer until nicely glazed. Drain thoroughly on wire rack.

The nickel mines in north Ontario are said to be the richest in the world.



SUCCEEDING Herbert Hoover, Jr., Christian Herter, retiring Massachusetts governor, is new undersecretary of state. (International)

Construction Starts On Dance Studio

Construction was started this week on a new \$28,000 Colleen Hope dancing studio at 45 Hawthorne ave., Medford. It is being constructed by Harold Falter, Rogue River contractor.

The one-floor structure will include both kindergarten and complete dancing facilities. There will be one large ballroom, three practice studios and a large dressing room.

The dancing studio is expected to be completed next May. It was designed by Harvey and Watkins, consulting engineers, Medford. Present address of the studio is 405 East Main st., Medford.

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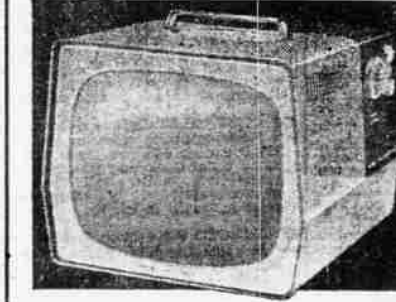
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