



Proper Temperature Need of Yeast Dough

East Lansing, Mich.—(U.P.)—Yeast dough used in holiday pastries needs the proper temperature and rest before use, Michigan State University food specialists say.

Rest is necessary for all yeast doughs, and rolls, especially the more elaborately shaped ones, will keep their shape during rising and baking if the dough is allowed to rest about 10 minutes after it has been kneaded down for shaping.

The rest period gives the dough a chance to regain its elasticity, making it easier to handle and shape.

Temperature is important when making yeast breads because yeast ferments or grows best between 80 and 85 degrees, the MSU food specialists said.

They cautioned against adding yeast directly to hot liquids and suggested cooling hot ingredients by adding some flour before the yeast.

'Year Without Summer' Remembered in Boston

Boston —(U.P.)—Eighteen-hundred-and-froze-to-death. That is what generations of New Englanders called the year 1816—also known as "the year without a summer."

The average temperature in May was only 52. On the night of June 5, at Salem, Mass., the temperature dropped from 92 to 43 degrees. And at Williams-town, Mass., it went down to 35. The following night, at Danville, Vt., water froze an inch thick.

People wore mittens on the Fourth of July.

On Aug. 29, the temperature sank to 37. The green corn crop was destroyed and hundreds of fruit trees were killed.

September and October were abnormally cold—and then winter set in.

Bits of pimiento or sliced pimiento stuffed olives will add holiday color as well as flavor to the sauce. Ten servings.

Christmas Soup Magic

Truly, here is a way to achieve a red and green soup that looks as though a magician had thought it up. In separate sauce pans, dilute canned tomato soup and canned green pea soup according to can directions. Now the trick.

Pour each heated soup into bowl at the same time, pouring from each side. The two will meet but not merge in the middle of the bowl. For a further fancy twist, swirl the soup in the bowl slightly with point of a knife.

Presto, Christmas soup.

Orange Glazed Ham

So you're having ham to help feed the multitude of "droppers-in" during the holidays. This glaze will help make it handsome as well as delicious. Place ham or half ham, fat side up in uncovered roaster, broiler tray or oven ware. Bake in slow oven, 300 degrees, 25 to 30 minutes per pound. Forty-five minutes before ham is done, cut off rind and pour off most of the fat in pan. Cut surface of ham diagonally and decorate with whole cloves. Blend one tablespoon grated orange peel with one cup orange juice and one cup brown sugar. Spread over ham, return to oven and bake often. Garnish with unpeeled, thin slices of oranges and oversize sprigs of parsley.

Tuck in Tangerines. Tangerines have a very short season but fortunately they're here for tucking into toes of Christmas stockings, for adding drama to fruit bowls, for hanging on Christmas tree or becoming colorful part of a wreath, cellophane wrapped and arranged singly or in clusters.

Clam Tempter. Cut clove of garlic in half and rub mixing bowl thoroughly. Soften one eight-ounce package cream cheese. Place in garlicked bowl and cream until smooth. Add one-half teaspoon salt, dash of pepper, one teaspoon lemon juice, four tablespoons cream, two tablespoons mayonnaise and two teaspoons onion juice. Blend all until smooth. For variety, add two cloves crushed garlic or some anchovy paste.

Cranberry Dip. Colorful cranberries give festive look, add wonderful tart flavor here. Soften two three-ounce packages cream cheese; cream until smooth and add one cup whole cranberry sauce; mix, blending well. Garnish with diced fresh mint or chopped parsley.

Sour Cream-Onion Dip. Even though this California dip has been popular some years now, people still ask what it is while smacking their lips. To one pint seasoned sour cream, add one envelope dried onion soup and mix well. Let stand in refrigerator several hours before serving. Of course you can do a half pint of sour cream, half an envelope onion soup.

Mushroom Creamed Onions. Tiny white onions in a cheese flavored mushroom sauce offers the ultimate in vegetable appeal during holiday rushing-about because the onions can be prepared ahead (or you can use the increasingly popular canned onions) ready to drop into this easy-to-do sauce. Blend one can condensed cream of mushroom soup with one-half cup shredded processed or natural cheddar cheese. Pour over three pounds cooked little white onions which have been arranged in a baking pan or in individual ramekins. Top with buttered bread crumbs.

Feeding the Family

By ZOLA VINCENT
Food Editor

Let Children Dispense Their Own Hospitality

Increasingly as families grow bigger, grownups and children too like the idea of having a special buffet or table for the youngsters where they can offer their own brand of hospitality, enjoy their special brand of conversation, indulge in appropriate beverages and eatables. Fine social experience for young hosts and hostesses as well as for the fortunate guests!

Decorate the children's table (a card table is excellent for the very young) with Christmas ornaments and place some of them on strings with little wire hooks over the rim of any large bowl for the beverage as we did in our picture today.

A fancy punch bowl isn't necessary at all. The very best mixing bowl of the transparent heat-proof glass type of appropriate color is just as effective. Or use a big pitcher for the beverage. Laddering or pouring is easy, gracious. If no punch glasses are available, use cups. The whole idea is fun.

Arrange trays of assorted fancy cookies or offer thinly sliced fruit cake, along with dishes of nut and candies. A spoon in the nut and candy dishes is a good idea to avoid "handling." Holiday paper napkins, of course.

Party Size Strawberry Foam

For 25 or 30 servings, plan on three quarts icy cold milk, six packages strawberry soft drink powder. Pour one quart of the milk into a gallon container. Add three-fourth cup sugar, then six packages strawberry soft drink powder. Stir until powder is partly dissolved. Add two quarts milk, 12 (yes 12 is right) eggs, beaten. Pour back and forth into another gallon container until well mixed and foamy. Pour over ice block or a dozen ice cubes if you like. Serve at once.

Raspberry Eggnog. For each serving add a "dividend," combine two teaspoons of raspberry soft drink powder, three tablespoons sugar and one cup ice cold milk. Add one well beaten egg and mix well. Serve soon.

Peppermint Pink Eggnog. This one is done with evaporated milk, is very pretty, makes 22 half-cup servings. Separate five eggs and beat egg yolks; stir in three tall cans (five cups) cold evaporated milk, 1 1/2 cups cold water, 2 1/2 teaspoons peppermint extract, a very few drops red food coloring. Beat the five egg whites until stiff but not dry. Add one-half cup sugar gradually beating until smooth and shiny. Fold into evaporated-milk mixture. Ladle into cups and sprinkle with crushed peppermint candy, if desired.

Hot Calypso Cider. Looking for something different? For each 10 or 12 servings (two quarts), heat two quarts cider or apple juice with one-fourth cup brown or maple sugar. Stir until sugar is dissolved. Add three thin orange slices and three thin lemon slices; let simmer 10 minutes. Add two tablespoons Angostura bitters; stir and serve.

Eggnogs for Grownups. Perfect accompaniment for eggnog is said to be thinly sliced fruit cake and salted almonds. The eggnog used can be the kind your milk man leaves on special order, can be picked up in the grocery store's dairy section or made in your own kitchen like this: Beat four egg whites to a dry froth. Into the egg white, beat four tablespoons powdered sugar and then the beaten egg yolks combined with four tablespoons brandy or rum. Add three cups milk and a slight grating of nutmeg. Serve on plain or topped by whipped cream or egg whites.

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