

# Kids! WIN A CAR YOU CAN DRIVE!



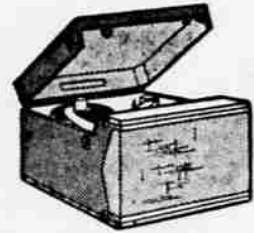
**1ST PRIZE!** Famous Big M Jr. Scale Model of Mercury Turnpike Cruiser!



**2ND PRIZE!** Ford Thunderbird, Jr. Scale Model of Ford Thunderbird

Both cars are electric motor driven - have built-in recharger - controlled speed - electric lights - foam rubber cushioning - puncture proof tires - ball bearing mounted wheels

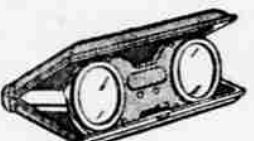
## 80 OTHER BIG PRIZES



**10-3RD PRIZES** RCA Portable Hi-Fi Sets!



**20-4TH PRIZES** RCA Transistor Radios!



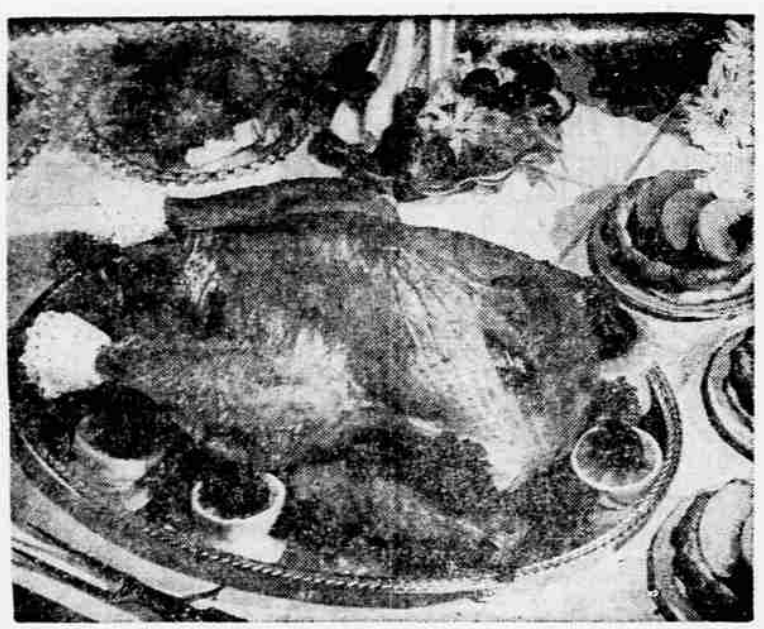
**50-5TH PRIZES** Folding Binoculars Pop open—Snap shut!

## enter the big SNOBOY APPLE coloring contest!

While you color for SNOBOY'S Contest, munch on a SNOBOY apple or two! They're the crisp, juicy, good kind because they're picked for flavor and guaranteed for quality. Get them at your grocers now. SNOBOY Apples!



**SNOBOY APPLES**  
PICKED FOR FLAVOR!



**DINNER FEATURES**—This traditional Thanksgiving dinner features many foodstuffs for which the West Coast is famous. Turkey, dried fruits, olives, grapes, oranges, and cling peaches are among the foodstuffs. Menu suggestions are included in today's Feeding the Family column.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### HOLIDAY PREPARATIONS

As we look ahead to the bountiful and beautiful repast we plan on serving Thanksgiving Day, we should consciously be giving thanks for the amazing variety, quality and availability of foodstuffs which many of us take for granted. America is truly the land of plenty.

Half the fun of a "feast day" is the planning and preparation, plus the looking forward to the meal itself in the company of loved ones. In order to be relaxed and able to enjoy same, the smart homemaker starts early and has as much done ahead of time as possible.

**The Turkey**  
California leads the nation in turkey production, and since they are budget-priced much of the year, we figure most homemakers prepare them often and hence know just how they like to do it. Our pet procedure is to dip a clean cloth in bacon drippings or melted butter and tuck it around the bird during roasting. We find it results in a most superior gold brown "finish."

Most turkeys nowadays are fresh or fresh frozen, ready-for-the-oven birds. If you choose a frozen bird, be sure to follow directions on wrapper for thawing and roasting. Don't try to out-guess the producer.

Turkey should be removed from oven one-half hour before serving. This gives it time to firm up. Makes carving easier. Helps keep slices from falling apart. Believe us, the carver will be most appreciative.

**Relishes, Garnishes, Desserts**  
Traditionally, Thanksgiving dinner includes more than an everyday array of relishes, nibble foods, gay garnishes and desserts. Frequently two or even three desserts are presented. We chose our suggested one with an eye to flavor and texture contrast attractiveness and having as much of the work as possible done before the big day.

How about serving two, three or more of the following: Ripe and stuffed green olives, crisp celery curls, a variety of homemade or store-bought pickles right out of the refrigerator for that extra crunchiness, fresh cranberry-orange relish, cucumbers and sour cream, spiced crab apples or peaches, homemade apple chutney or other traditional family relish. Any or all will add color, glamour and good nibbling.

**Black Olive Suggestion**  
Roll black olives quickly in a few drops of oil and they will stay shiny throughout the meal. Incidentally, California produces 99 per cent of all American grown olives.

Wonderful, Northwest-grown cranberries are especially good this year. Put 2 cups fresh cranberries, 1 orange, quartered and seeded, and one-half cup seedless raisins through food chopper using coarse blade. Add 1 teaspoon allspice and three-quarter cup sugar to cranberry mixture. Stir thoroughly. Chill well. Recipe makes about 1 pint.

**Thanksgiving Prune Pickles**  
These excellent, spicy pickles may be served as either a garnish or a relish. As a garnish we put them on orange rounds, but you'll want a bowl of them on hand for second helpings. We suggest you help the carver out by having an extra dish handy so he can clear the platter for action.

3 cups prunes, uncooked  
Whole cloves  
1 cup cider vinegar  
3 cups water  
2 cups brown sugar (packed)  
4 3-inch sticks cinnamon  
Rinse, drain prunes. Stick each with 2 cloves. Combine remaining ingredients; bring to boil. Add prunes; simmer 45 minutes to 1 hour. Chill prunes in syrup before serving. May be made days ahead of time and stored in refrigerator in covered container.

**Peach Mince Tarts**  
For that all-important dessert course, here are mince-tarts with a new look. Canned cling peach slices combine with mince-meat for a delightful taste treat. Simple, too.  
2 cups drained canned cling peach slices  
2 cups moist mince-meat  
Pastry for 8 3 1/2-inch individ-

ual pies (Basis 3 cups flour)  
Additional peach slices  
Hard sauce  
Dice the 2 cups peach slices and blend lightly with mince-meat. Fill pastry-lined individual pie pans with mixture. Bake in hot oven, 450 degrees, 15 minutes. Reduce heat to moderate, 350 degrees, and bake 10 to 15 minutes longer, until pastry is well browned. Just before serving top with additional peach slices and hard sauce. Serve warm or cold.

**Refreshing Salad Fare**  
This gay, shimmering, refreshing salad is a wonderful flavor and texture contrast to the heavier part of the meal. These fruity molds may be made early in the week and refrigerated until serving time. Be sure to keep them well-covered to avoid their picking up flavors of other refrigerated foods.

1 envelope plain gelatin  
1/4 cup cold water  
1 12-ounce can apricot whole fruit nectar  
2 tablespoons lemon juice  
Salt  
1 cup halved seeded grapes  
1 cup diced fresh or canned pears  
1/2 cup diced celery  
Soften gelatin in cold water. Heat nectar and dissolve gelatin in it. Blend in lemon juice and a few grains salt. Cool to consistency of unbeaten egg white. Fold in grapes, pear and celery. Turn into individual molds and chill until firm. Unmold on or garnish with crisp salad greens. Small clusters of grapes, attractively arranged, could well be added for an extra touch.

### Ohio Cemetery Belongs To Presidents of U.S.

Lancaster, Ohio—A cemetery here belongs to the presidents of the United States. A high stone wall encloses the ground which Nathaniel Wilson in 1817 "bequeathed to James Monroe, president of the United States, and his successors in office forever."

Wilson hoped that the presidents would be buried beside the grave he was buried in.

About one of every five married women in Britain is working at a full-time job and the ratio is increasing.



### IN VIEW-MASTER

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Next Space Cruiser Will  
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**"Name the Boydie" CONTEST**  
**BOYD'S COFFEE** 89¢ lb.  
Special Today!  
2 lbs. . . \$1.75

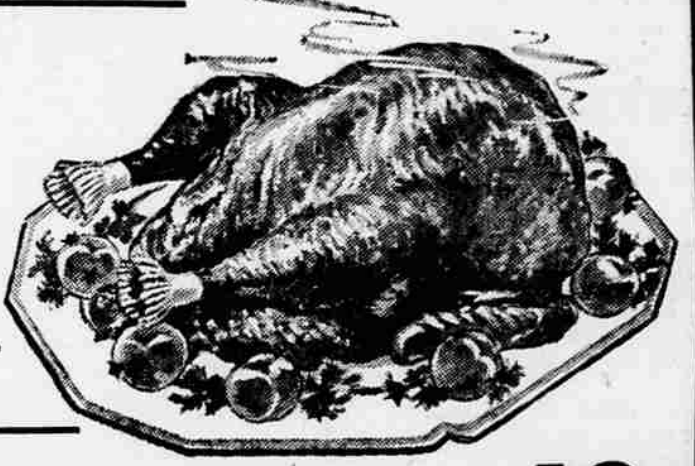
**RICHTEX GOLDEN**  
**Shortening**  
**3 lbs. 69¢**

**SHRIMP** PACIFIC PEARL SMALL SALAD **3 for \$1.00**

**Mayonnaise** BORDEN'S **Qt. 49¢**

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**CELERY** CRISP-GREEN **lb. 5¢**

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**CRANBERRIES** FANCY **lb. 19¢**

**Sweet Potatoes or Yams** **2 lbs. 19¢**

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