

Feeding the Family

By ZOLA VINCENT
Food Editor

Take the Daze Out Of the Holiday Buffet

Have a holiday ham handy ready with appropriately colorful red cinnamon apples, a green molded lime salad or salad greens ready for tossing and you're ready for all comers. The buffet is ideal. Everyone happily helps himself when he feels like it. Grown-ups like it. Teen-agers love it.

Begin with ham. Ham is traditional holiday fare. Modern hams are no work at all to bake, but premium canned ham is almost too good to be true. Here's how we do it, as pictured. Cut a canned ham into three - eighths inch slices and tie back into shape. Many meat department men will do this for you upon request. For easy cleaning up, use aluminum foil to make a disposable containing pan. Cover ham with orange marmalade, red jelly or other favored jam. Heat a six-pound ham in 350 degree oven for one hour. Place on serving tray and carefully remove string. It's as easy as that!

Cinnamon apples can be made several days ahead if you like. However, be sure they are kept refrigerated in an air-tight container. Pare, core and poach apples in a heavy sugar syrup to which red cinnamon candies or cinnamon and red coloring have been added. They look handsome, taste wonderful. Spiced crabapples are a happy idea, too.

A jellied salad is a joy for early preparation. Celery and apples in a lime gelatin and cranberry and orange relish in a tart raspberry gelatin make a gay green and red salad.

Or a tossed green salad with cubed cranberry "jell" is sure to please.

Hot Vegetable? If you wish to offer a hot vegetable, buttered green beans with flecks of red canned pimiento do the trick. Candied sweet potatoes are a welcome addition.

A pitcher of cranberry juice cocktail is just about perfect. Family and friends can sip it first, sip it with the entree or with the fruitcake and cheese fingers which make an ideal dessert offering.

Instant coffee, of course. Like our picture setting? As an attractive background for the

colorful food, half-inch sheets of styrofoam are cut to silhouette frosty trees. Plump red candles and holly on a deep green linen, denim, tartan, net or paper cloth make a festive setting.

Flaming Nutmeg Sauce

Touch a match to cubes of sugar that have been dipped in lemon extract for a modern touch to an age-old ceremony; the flaming of the plum pudding or fruitcake. Place a heat resistant bowl in center of your hand-somest tray. Surround by sliced fruit cake which need not be heated. Combine one - half cup sugar, one tablespoon cornstarch, one-fourth teaspoon salt, one-half teaspoon nutmeg. Add one cup boiling water and cook until clear and slightly thickened. Add two tablespoons butter and stir until melted. Add 1 1/2 tablespoons lemon juice.

To serve, pour hot sauce into bowl and float lemon slices cut into one-third sections on top. Dip cubes of sugar into lemon extract and place one on each bit of lemon. Then touch a match to the sugar and listen to Oh's and Ah's.

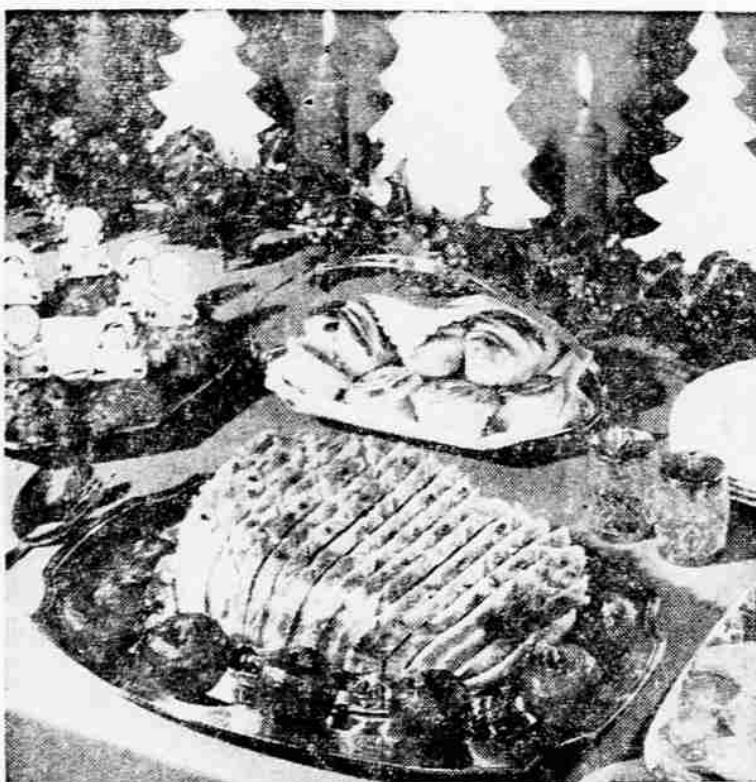
Scotch Shortbread

It isn't too late to make this traditional shortbread which requires only three ingredients. Do not overbake. Sprinkle shortbread, while still hot, with extra fine white, red or green tinted granulated sugar.

Cream two cups (one pound) butter and one cup sugar until the consistency of whipped butter. Add five cups sifted flour (measure after sifting), a cup at a time, and mix thoroughly after each addition. Roll out dough on a floured pastry cloth, board or waxed paper to a thickness of one-half inch. Cut into squares, rounds or any other desired shape or shapes and place on cookie sheet leaving a little space between. Prick in interesting pattern with fork tines. Bake in a slow oven, 275 degrees, for about 45 minutes or until lightly browned. Do not over-brown. Sprinkle with fine granulated sugar.

Cheese Topped Pie

Superb holiday or any day dessert is quickly made by pouring this melted cheese topping over a home-made or bakery-bought apple pie. Place three



ELIMINATES WORK—Menu in the modern manner is delicious, delightful and deliberately designed to eliminate work. Buffet for all ye faithful friends and family features easy-to-do glazed canned ham, red cinnamon apples.

cups grated cheddar cheese in pan of chafing dish or top of double boiler. Mix two tablespoons flour well with the cheese; then add one cup milk, slowly. Stir until cheese melts and sauce is smooth.

Marshmallow Chill

Make this molded dessert-salad in lightly greased ring mold and chill. Four generous servings. Dissolve one package lime gelatin in hot water as directed on package. Cut up 10 marshmallows (scissors are good for this) and melt in double boiler. Add to hot gelatin and beat until smooth. Stir in three-quarter cup cottage cheese and two stalks celery, minced. Fold in one-half cup commercial sour cream and pour into lightly greased ring mold and chill.

Mushrooms and Rice

Fine fare for accompanying any poultry, this mushrooms and rice recipe uses fresh mushrooms dressed up with commercial sour cream. A very good luncheon dish also. Serve in center of rice ring or over rice.

Saute one large onion, sliced, and two tablespoons chopped green pepper in two tablespoons butter, very slowly. Remove from skillet; add two tablespoons butter and saute 1 1/2 pounds fresh mushrooms about 10 minutes. Return cooked onions and pepper to skillet; add 1 1/2 cups commercial sour cream, one-half cup half and half, salt and pepper to taste. Heat and serve with rice.

Brazil Nut Chips

Thin, lengthwise slices of Brazil nuts, salted and toasted are a perpetual nut favorite. The salt and toasting process develops a more pronounced depth of flavor. For giving and for home enjoyment, proceed like this: Cover 1 1/2 cups shelled Brazil nuts with cold water. Bring slowly to a boil. Simmer two to three minutes. Drain and cut into thin lengthwise slices, about one-eighth inch thick. Spread out in shallow pan. Dot with two tablespoons butter; sprinkle with one teaspoon salt. Bake in moderate oven, 350 degrees, 12 to 15 minutes, stirring occasionally. Two cups nut chips.

Many Ways With the Merry Cranberry

Cranberries are ideal served in many ways from morning till night.

The bright color and tart taste of cranberry juice make it an excellent appetizer. Refreshing "as is", cranberry juice is also very good in combination with pineapple juice, grapefruit juice, orange juice, grapefruit juice, apple juice or cider.

For breakfast treat, add chopped cranberries to your favorite muffin or waffle recipe, adding a tablespoon or so of sugar. Cranberry sauce, home made or canned, with cranberries whole or strained and jellied, adds festive and zestful touch to any poultry, meat or fish.

Excellent uncooked cranberry relish is made by putting through

food chopper these items: four cups fresh cranberries; two cored but unpeeled apples, two whole oranges (quarter to remove seeds), one whole lemon cut in quarters. Mix well with 2 1/2 cups sugar. Chill several hours before serving. Makes 1 1/2 quarts or three half-pints of delicious relish.

Cranberry mold is quickly made like this. Dissolve one package lemon-flavored gelatin and a dash of salt in one cup hot water. Add one-half cup cold water and two teaspoons lemon juice. Chill until slightly thickened. Then fold in one cup fresh or canned whole cranberry sauce, one-half cup drained canned diced pineapple and one-half cup finely diced celery. Pour into one quart mold. Chill until firm. Unmold on crisp lettuce. Six servings.

Caramel Nut Buns

These caramel filbert buns are baked in muffin tins. Makes 10 buns. Serve warm. Preheat oven to 425 degrees. Mix topping of 1 1/2 tablespoons butter, one-fourth cup brown sugar, one-half teaspoon cinnamon. In each muffin tin, place butter-sugar mixture and a few chopped filberts. Recipes takes about one-third cup chopped nuts. Top with one refrigerated pan-ready biscuit recipe divided into 10 biscuits. Bake 15 to 18 minutes. Let stand in pan for a few minutes; then invert pan onto waxed paper or plate. Let stand for another few minutes, then pan lifts off leaving top handsomely intact.

WINDOW SHOWS

New York — This city's famed department store window decorations have devoted themselves during the Christmas season to entertaining the children, mostly with vocal, prancing, dancing displays. Among hundreds of window shows are a live two-ring circus, animated animals cavorting in costumes, performing fairy tale characters and elfin animals satirizing television shows with one window labeled "This Is Your Past."

Court Records

MUNICIPAL COURT
Howard Henry Blew, disobeyed traffic signal, \$5.
Rube Joseph Smith, disobeyed traffic signal, \$5.
Stanley Kalapus, disobeyed traffic signal, \$5.
George Raymond Robinec, disobeyed traffic signal, \$5.
Karl James Knutson, disobeyed traffic signal, \$5.
Thomson Arthur Dwyer, disobeyed stop sign, \$5.
Arnold Randolph Slaven, violation of basic rule, \$10.
Donald Milton Straus, violation of basic rule, \$10.
Lawrence Herbert South, violation of basic rule, \$10.
Lewis Martin Mahally, violation of basic rule, \$10.
Roger Gordon Smith, violation of basic rule, \$10.
Betty Jean Zander, violation of basic rule, \$10.
John Lewis Nealy, violation of basic rule, \$10.
Victor Joseph David, violation of basic rule, \$10.
Russell Roeben Womelsdorf, defective equipment, \$25.
Harrison Gray Otis Meyer, defective equipment, \$25.
William Lee Smith, excessive noise, \$10.
Geraldine Kay Moore, driving with learner's permit without licensed driver present, \$25.
Roy Edwin Smith, failure to maintain proper lookout, \$10.
Ada Deloris Haven, driving without tag lights, \$5.
John Wesley King, 3435 Table Rock rd., driving while under the influence of liquor, \$100.
James Elliott Brown, 2334 Capital ave., failure to pay traffic violation, \$15.

DISTRICT COURT
Eugene Victor Hunt, not having required lighting equipment, \$10.
Russell Gilbert Elder, truck speeding, \$15.
Royce Mark Pruitt, defective brakes, \$6.
Oren Wesley Rhodes, inadequate emergency brakes, \$6.
Harley D. McMaster, violation basic rule, \$15.
Marlyn Dee Ethridge, failure to stop at stop sign, \$10.
Wesley Earl Cookson, failure to dim lights, \$10.
Joseph William Lucas Jr., no muffler, \$10.
Ted Louis Knight, violation basic rule, \$15.
Kathleen May Oyler, failure to stop at stop sign, \$10.
Wendell York Globe, truck following too close, \$10.
Ronald Jene Martin, overloaded, \$50.
Donald Richard Straford, violation basic rule, \$15.
Wayne Willard White, no safety chain attached, \$10.
Floyd Henson White, driving without lights, \$6.

CIRCUIT COURT
Viola Tolman Lewis vs. Merrill Lewis, divorce complaint.
MARRIAGE LICENSE APPLICATION
Alvin Gifford Hamilton, 708 Garden Way, Ashland, and Dorothy Marie Hogue, Klamath Falls.
Dom Sylvan Provost, 99 Union st., Ashland, and Joyce Mary Beards, 25 Lozier lane, Medford.
David William Bigham, 122 Bigham dr., Central Point, and Ellen Elizabeth Hansen, route 3, box 86C1, Medford.

Freeway Hearing Held In Rogue River

Rogue River — More than 50 Rogue River area residents attended a public hearing Wednesday afternoon in the city hall by the state highway commission regarding the proposed freeway route and interchange in Rogue River.

The interchange would be constructed over Depot st. in Rogue River with a four-street diamond pattern for traffic to flow on and off the freeway.

The freeway would be constructed between the river and the railroad tracks. Heard during the hour and a half hearing were about eight residents, who would be affected by the proposed right-of-way. Brought out at the hearing was the possibility of flooding in the area of the fill for the freeway between Evans and Ward creeks. Officials said bridges would be constructed over the creeks, allowing the water to flow freely.

Syracuse, N. Y. — Nancy Rinaldo celebrated her 11th birthday on the 11th day of the 11th month by inviting 11 friends in for a party.

Friday, December 20, 1957

MEDFORD (OREGON) MAIL TRIBUNE—THREE

CAYON PAYMENT

Tewksbury, Mass. — School Supt. Everett G. Thistle received in the mail a note signed "Anonymous" which read: "Here is payment for one coloring crayon taken five years ago." Enclosed was a quarter.

DEPLETING AFFECTION

West Union, Iowa — James Lyons, 70, told authorities why he gave large sums of money, including his last \$10, to Virgil Dunn who told him "hard luck stories." "I kinda like him," Lyons said.

SIX DUCKS

Riverdale, N. D. — A Riverdale duck hunter took quick aim when he spotted two birds rising from the reeds. But, by the time Jerry Wilson fired, a whole flock had taken wing and his shotgun blast dropped six ducks.

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HUBBARD BROS. LAST MINUTE

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Sadler and Gibson brands

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Sets for Eight

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Gifts for Boys

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Genuine Case Brand

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Union Brand Skates—Beginners, Youths and Adults

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With Sheaths—American and German Makes

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