



HOLIDAY FRUIT CAKE—This beautiful unbaked holiday fruit cake doesn't have to be prepared weeks before holiday time. Five days of aging in the refrigerator and you'll have a delightfully moist fruit and nut confection ready to be topped with an elegant almond paste frosting. Recipes for this and other holiday foods are included in today's food columns.

Feeding the Family

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Food Editor

Holiday Fruit Cake Gets Cold Treatment

Unbaked fruit cakes for enjoyment by family and friends and for gifting neighbors are a joy, because they do not have to be prepared weeks and weeks before holiday time.

We've chosen one which takes just five days in the refrigerator to turn the delightful combination of nuts, dried and candied fruits, and other ingredients into a smooth symphony of flavor and texture. Then out of the cold it comes to be frosted with an elegant almond paste, decorated with nuts and preserved fruits and served to admiring onlookers. Recipe makes one seven-pound cake.

2 cups cooked prunes
1 cup dried figs
2 cups light or dark raisins
1 cup quartered candied cherries
1/4 cup finely sliced candied pineapple
2 cups finely cut citron
1 cup finely cut preserved orange peel
2/3 cup finely cut preserved lemon peel
1/2 teaspoon allspice
1/2 teaspoon cloves
2 teaspoons cinnamon
1 teaspoon nutmeg
2 teaspoons vanilla
1 teaspoon salt
1 1/2 cups butter
1 cup honey
8 1/2 cups fine zwieback crumbs
1 1/2 cups chopped nuts

Cut prunes from pits into small pieces. Rinse and drain figs and raisins. Steam figs over boiling water 15 minutes. Clip off stems and cut figs into thin strips. Combine fruits, citron, peels, spices, vanilla and salt. Cream butter and blend in honey. Combine with fruit mixture, cover and let stand overnight. To prepare crumbs, put zwieback through food chopper twice, using fine knife, or roll fine. Add crumbs and nuts to fruit mixture, mixing thoroughly. Pack very firmly into buttered nine-inch tube pan or spring mold. Cover and chill five days or more in refrigerator before unmolding. Frost with this Almond Paste Frosting.

Almond Paste Frosting
2 1/4 cups sifted powdered sugar
1 egg white
Few drops almond extract
2 tablespoons melted butter
1 tablespoon hot milk
Few drops vanilla

Put almonds through food chopper using fine knife. Mix

with one cup of the powdered sugar. Beat egg white slightly and blend into almond mixture. Add almond flavoring to taste. Mix well and spread on top of fruit cake. For the glaze, mix the remaining 1 1/2 cups powdered sugar with the melted butter and hot milk until smooth. Flavor with vanilla to taste. Spread in thin layer over almond paste frosting. Decorate with nuts and/or preserved fruits as desired.

Brownie Fruit Balls
During the holidays with its accent on rich foods it is nice to have some holiday sweets that aren't too sweet. These Brownie Fruit Balls are a delightful fruity and flavorsome confection starring succulent raisins. Recipe makes 2 dozen small balls.

1 cup light or dark raisins
2 tablespoons ground sweet chocolate
Powdered sugar
2 tablespoons light corn syrup
1/4 cup finely chopped nuts
1 cup finely rolled vanilla wafer crumbs
Rinse raisins, drain and chop very fine or put through food chopper, using medium knife. Blend in chocolate, 1/4 cup powdered sugar, corn syrup and nuts, mixing well. Blend in crumbs, form into small balls and roll in additional powdered sugar.

Exotic Guatemala Beef Economical Main Dish
Guatemala Beef is an exotic entree which economically feeds six to eight people and feeds them well! The distinctive combination of flavors is highlighted by the addition of light amber colored California Sauterne or other white table wine.

3/4 cup light or dark raisins
1 cup ripe olives
3 tablespoons shortening
1/2 cup uncooked rice
1 large onion
1 small clove garlic
1 pound ground beef chuck
2 to 3 teaspoons chili powder
2 teaspoons salt
1/2 cup tomato catsup
1 No. 2 can tomatoes
1 cup California Sauterne or other white table wine

Rinse and drain raisins; cut olives into medium-size pieces. Heat shortening in skillet, add rice and lightly brown. Peel onion and cut into thin slices; peel and chop garlic fine. Add onion and garlic to rice and mix thoroughly. Add beef and chili powder. Cook until beef is lightly browned, stirring now and then. Stir in salt, catsup, tomatoes and wine. Cover and cook, stirring several times, until rice

is tender, about 20 to 25 minutes. Add raisins and olives the last 5 to 10 minutes of cooking.

Bessie's Bacon Biscuits

One of our favorite cooks, Bessie, makes bacon biscuits with baking soda; says there's nothing like a mixture of bacon drippings, vinegar and milk with soda to make better biscuits. Here's how:

Sift together two cups sifted all-purpose flour, one teaspoon baking soda, one-eighth teaspoon salt and one-eighth teaspoon pepper together. Add one-fourth cup finely chopped cooked bacon and one-fourth cup bacon drippings; mix well. Combine vinegar with milk; mix well. Combine vinegar with milk; Add to flour mixture, mixing lightly. Drop by tablespoonfuls on greased baking sheet. Bake in hot oven, 425 degrees, 10 to 12 minutes or until lightly browned. For party tidbits, make tiny ones.

Real Mayonnaise-Based Party Dips and Dunks

Many people find real mayonnaise an ideal starting point or base for innumerable dips and dunks. So we've rounded up a few favorites that are popular with parents and with teenagers who like to do things like the adults. These, then, are obviously ideal for family "at homes" with beverages of assorted kinds.

Roquefort Dip. Using crumbled imported roquefort or an American blue cheese, mix one cup real mayonnaise, one-fourth cup crumbled cheese, one-fourth teaspoon Worcestershire sauce, one-half teaspoon minced chives. Chill. Just before serving, sprinkle capers on top. Serve with fresh vegetables, assorted small crackers, potato or corn chips.

Curried Cheese Dunk. Mix together one cup cottage cheese, one-fourth cup real mayonnaise, two tablespoons heavy cream, 1 1/2 teaspoons curry powder, one-half teaspoon salt. Beat until creamy and fluffy. Chill. Serve with cubes of chicken or turkey, with crackers, potato or corn chips.

Fresh Parsley Dip. Christmas-pretty! Mix one-half cup real mayonnaise with two tablespoons sour cream, one-fourth cup chopped fresh parsley, one-half teaspoon lemon juice, one teaspoon cider vinegar, one-fourth teaspoon dry tarragon, one-half teaspoon dried chives, one-eighth teaspoon salt and a dash of pepper. Beat until creamy and fluffy; chill. Serve with shellfish, cubes of chicken or turkey, crackers or chips.

Cranberry 'Jell'
The high natural pectin content is what makes fresh cranberries "jell" so beautifully. For a quart of old-fashioned cranberry sauce, boil two cups sugar and two cups water for five minutes; add four cups fresh cranberries and boil again until all the berries pop . . . five minutes more. Chill until ready to serve.

Blanched Almond Tip
Blanched almonds sliver easiest when they're warm. Use the tip of a paring knife



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Financing One of Alaska's Greatest Needs in Statehood

Anchorage, Alaska.—(UPI)—Financing, and lots of it, is one of Alaska's greatest needs as the huge, toddling territory steps into statehood.

Richer than other states in natural resources, Alaska is poorest of all in ready capital. Its seven federal and 11 territorial banks have total deposits of only 170 million dollars, enough to meet only a

fraction of the loan demands expected in a state that wants to grow up in an area two and a half times the size of Texas.

As Bob Baker, one of this city's leading bankers, explained, "Most of the money that will develop Alaska will have to come from other states. We believe Washington State will supply most of it, because the people there understand us better."

Remains To Be Seen

Whether their brief on-the-spot inspection will result in more investment dollars for

Alaska remains to be seen. But a hint came from Frank Jerome, president of the Seattle First National Bank system, who said:

"We have made a lot of screw-ball, high-risk loans in Alaska, but we haven't had them go sour on us. I attribute this to the fact that Alaskans, by-and-large, are of an energetic, industrious, imaginative and completely honest nature."

Alaskans will go along with that. They consider themselves their most important collateral.

He refers to private capital for home-owned business and industries, not defense dollars which so far have played the biggest part in building Alaska's population to a total of 212,000, including 45,000 military personnel, 16,000 Eskimos and 12,000 Indians.

Not Soft Pedaled

Alaskans don't soft pedal the part huge defense appropriations have played in the territory's growth. But they look forward to the day when Alaska's economy can go it alone, no more dependent than any other state on

defense spending. Baker recently had a chance to explain the 49th state's financial situation to the heads of Washington state's leading banking and investments firms. They were on a four-day "goodwill tour" of Alaska with other business leaders.

Valhalla, N.Y.—(UPI)—A policeman watched an amphibian plane land and take off five times at the Kenosha reservoir, then drove five miles miles at 75 miles an hour to arrest the pilot when he set down at Westchester County Airport.

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