



CHRISTMAS COOKIES - Here are festive, fragrant cookies that are easy to make, exciting to decorate; eye-appealing, taste tingling. Christmas cut-outs, vanilla coconut bars, brown sugar crescents, and other recipes are included in today's food columns for home parties and for packing in appropriate containers as family presents.

Feeding the Family

By ZOLA VINCENT
Food Editor

Bessie's Biscuits Recipe Repeated

We're sorry as we can be. We goofed. We thought we were infallible and then we fell. In a recipe last week for Bessie's Bacon Biscuits, we omitted "how much" vinegar and how much milk for the making of better biscuits. It seems that a lot of people are interested in old-fashioned biscuits baked with soda, phoned to ask "how much". All were kind and understanding, and we're deeply appreciative of that.

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

Personalized Cooky Creations

Home made cookies, artfully decorated are a joy to make, easy to bake. Festive and fragrant, they can be excitingly different in their delicious taste and as beautifully varied in design as an artist's repertoire of holiday cards.

Let the children help! Make it a family affair with favorite relatives, friends and good neighbors in mind so that the message may read "from our family to yours with love". Experiment first, perhaps, on a few batches for your very own family parties, letting the children have their fill then and there of the "samples".

Christmas cookies are among our happiest back-to-childhood memories; the smell of pure vanilla extract mingling with the scent of pine and the sound of carols. We think the use of pure vanilla extract important because it retains its delicious true flavor throughout baking.

For giving, make the gift's joy linger longer by packing the cookies in an interesting container; anything from a refrigerator dish like the one pictured to a gleaming black teakwood bowl. Crumpled packing.

Pressed Cookies

These easy-to-make cookies are shaped with an inexpensive cookie press especially beloved of present teen-age cooky makers. They may be decorated with colored sugar or glazed fruit before baking.

Or decorate them with confectioners' sugar and water frosting after baking. Store in tightly closed tin box or jar. You'll get about seven dozen cookies.

2 1/4 cups sifted all-purpose flour
1/4 teaspoon salt
1 teaspoon double-acting baking powder
3/4 cup butter or margarine
1 cup sugar
1 teaspoon pure vanilla extract
1 egg

Sift the first three ingredients together; set aside for later use. Cream butter or margarine, sugar and pure vanilla extract together until fluffy. Beat in egg. Gradually stir in flour mixture. Fill cookie press with the dough. Form cookies on ungreased cookie sheets, two inches apart to allow room for spreading. Bake only until edges are lightly brown, 10 to 12 minutes, in a preheated hot oven, 400 degrees.

Chocolate Dipped Cookies.

Dip ends in semi-sweet chocolate, melted over hot water (not boiling). Then dip into or sprinkle with sesame seed, colored decorates or chopped nuts.

Cut-Out Cookies

Fancy cooky cutters come in many appropriate holiday shapes; stars, crescents, bells, Christmas trees and turkeys, among others. Any size round or diamond shaped cutters at hand are fine. These cookies may be frosted as desired with confectioners' sugar and water icing. Decorate with glazed fruit, colored sugar, chocolate decorates, colored decorates or silver dragees. Four dozen cookies, assorted shapes.

4 cups sifted cake flour
2 1/2 teaspoons double-acting baking powder
1/2 teaspoon salt
3/4 cup butter or margarine
1 1/2 cups sugar
2 teaspoons pure vanilla extract
2 eggs
4 teaspoons milk

Sift the first three ingredients together and set aside to use later. Stir butter or margarine in a mixing bowl until soft. Gradually blend in sugar. Beat in pure vanilla extract and eggs. Stir in sifted flour mixture and milk. Chill one to two hours or until dough is stiff enough to handle.

Roll dough out one-quarter-inch thick on lightly floured board. Shape as desired with cooky cutters. Bake on lightly greased cooky sheets in a preheated hot oven, 400 degrees, 10 minutes or until cookies have browned around edges. Cool on wire racks.

Brown Sugar Crescents

In these easy-to-make cookies, dough is shaped into crescents, baked, then rolled in sifted confectioners' sugar or partially dipped in semi-sweet chocolate that has been melted over hot water (not boiling), then sprinkled with sesame seed, colored decorates or chopped nuts. Recipe makes five dozen cookies.

1 cup softened butter or margarine
1/2 cup light brown sugar
1/4 teaspoon salt
2 teaspoons pure vanilla extract
2 1/4 cups sifted all-purpose flour
Confectioners' sugar
Cream softened butter or margarine with brown sugar until fluffy and smooth. Blend in salt and pure vanilla extract. Gradually add flour, mixing well after each addition. Chill dough one to two hours or until stiff enough to handle. Shape into crescents. Bake in preheated moderate oven (350 degrees) 12 to 15 minutes or until lightly brown. Remove from cooky sheets. Cool then store in a tightly closed cooky jar or box. Note decorating ideas above.

Toppings for Gift Goodies

Everybody loves chocolate and those tiny semi-sweet

morsels or bits of chocolate are ideal for decorating cookies. As buttons on snowmen, points on stars, balls on Christmas trees; place whole chocolate morsels or bits on cookies before baking.

Snow frosting for spreading on baked cookies is made like this: combine 1 1/2 cups sifted confectioners' sugar and two tablespoons water (a little more if necessary) and stir until smooth. Tint frosting with drop of red or green food coloring, if you like.

For decorating cookies use a decorator's tube or a cornucopia made with a paper drinking cup or other cone of paper. Combine and melt one cup semi-sweet chocolate morsels or bits and one tablespoon shortening over hot (not boiling) water; let cool slightly. Spoon a small amount of melted chocolate into cone. Fold over top. With scissors, cut off tip of paper cup or cone of paper.

This Minced Clam Sauce Makes Macaroni Magnifique

Give new flavor and texture excitement to macaroni by dredging it with this intriguingly different sauce originated to capture the full flavor of canned minced clams, minced onion, wine if you wish, and other fine seasonings for a magnificent macaroni dish. Definitely party-worthy. Eight servings.

3 tablespoons instant minced onion or 3/4 cup finely chopped raw onion
1/4 teaspoon garlic powder or 2 finely crushed cloves garlic
1/3 cup white table wine or chicken broth
1/4 cup butter, margarine or cooking oil
1/4 teaspoon powdered rosemary
1/2 teaspoon salt
2 (7-ounce) cans undrained minced clams
1/4 teaspoon gravy coloring
2 teaspoons cornstarch
1/2 cup minced parsley
1 (12-ounce) package large macaroni shells
2 tablespoons soft butter
*If raw onion or garlic is used, cook in the one-quarter cup butter until soft; continue as directed in recipe.

Combine onion, garlic, wine, one-quarter cup butter, rosemary, salt and clams. Simmer for 20 to 25 minutes. Blend in gravy coloring and cornstarch. Simmer five minutes longer; blend in half of parsley. Meanwhile, cook macaroni in boiling salted water just until tender; drain. Stir the two tablespoons butter into hot macaroni and arrange on large hot platter. Pour clam sauce over all and sprinkle remaining parsley over top.

Almond Blanching

To "blanch" almonds means to remove their little brown skins. However, except for light fruit cakes, we're inclined to leave the skins on the almonds. If you want them blanched, however, do it this way: Cover almonds with water. Bring to a boil. Drain off water and as soon as cool enough to handle, slip off their skins individually by holding nut between thumb and forefinger and pressing gently.



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Finance Head Urges Major Overhaul of State Government

Salem—(UPI)—State Finance Director John Richardson has recommended a major overhaul of state government to make state agency programs more responsive to the general public and less subject to pressure from special interest groups.

Richardson recommended the reorganization by the executive department as he issued a chart showing current organization of Oregon's government.

The chart showed that Oregon had a total of 1159 agencies including 86 boards and commissions plus 26 advisory

boards and commissions. The finance director said faulty state organization was graphically illustrated by his chart.

Benefits Listed
Reorganization would bring many benefits, Richardson said.

It would:
-Make possible efficient utilization of costly equipment.
-Lessen the possibility of warping of state policy by one or two major departments.
-Improve the effectiveness of programs by securing bet-

ter coordination of related activities and putting first priority programs at the top.

-Improve the opportunities to attract and hold better management personnel.

-Increase the productivity of the tax dollar substantially. Richardson suggested that the 1959 Legislature give government reorganization a top priority, based on the report of the Interim Committee on Government Reorganization. Executive Council Lead.

He had no objection to the executive department taking the lead in reorganization as

he felt there were adequate legislative checks on the executive's power.

Gov. Robert D. Holmes had suggested such a reorganization to eliminate and consolidate functions of many boards and commissions.

Included in the organizational chart were 10 bodies composed solely of ex-officio officers, 4 inactive agencies and 19 professional and occupational licensing boards and commissions.

He counted 17 elective offices, 116 operating agencies, including the 86 boards and

commissions and 26 advisory bodies, all of them boards or commissions, for a total of 159.

UN General Assembly Marks Human Rights

United Nations, N. Y. —(UPI)—The United Nations General Assembly met Wednesday to celebrate the 10th anniversary of the Universal Declaration of Human Rights.

The bill weevil destroys an average 352 million dollars worth of cotton in the South each year.

Gas Odor Investigated By Medford Firemen

An odor of gas discovered coming from a storm sewer manhole in the 900 block on North Riverside ave., about 6:50 p.m. Tuesday was traced to solvent allowed to enter a storm drain, firemen said.

Street department crews and an official of California Pacific Utilities assisted in the search to find the source of the odor.

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