

**They'll Do It Every Time**

By Jimmy Hatlo



**No Break in Sight For Paper Strike**

New York—(UPI)—No break was in sight today in the 10-day-old deliverers' strike which has stilled the presses of New York City's nine major newspapers since Dec. 10. Federal mediators Thursday summoned representatives of the striking Newspaper and Mail Deliveries Union and the Newspaper Publishers Association of New York, which represents the affected papers, to a joint meeting Monday afternoon. But there was a slim possibility that an earlier joint session would be held.

**TRY SODA CRACKERS**

Marion, Ind.—(UPI)—Prisoner Walter Smith likes to whistle while he works. Trouble with Smith, though, he was whistling in the dark while jimmying the door of his cell with a bent wire. Guard Charles Flanagan attracted by the whistling, caught Smith red-handed.

**Feeding the Family**

By ZOLA VINCENT  
Food Editor

**Cherry Sliced Ham  
Ideal for Busy Days**

Ideally suited to the busy holidays is a boned ham or picnic. These seem almost too good to be true. Some are the cook-at-home type, but there are also fully cooked boned hams and picnics ready to slice and serve; heat, slice and serve; or perhaps slice and heat.

For hot service, slice the fully cooked ham or picnic into uniform one-fourth inch slices. Spread the slices in a large pan. Cover with any favored flavorful fruit sauce. But for Christmas, whatever the sauce, add some red and green maraschino cherries. Cover the pan or use foil as a cover.

Heat in a slow oven, 325 degrees, for 30 minutes or so. Another good thing about this is that a 30-minute wait won't hurt if the ham slices are covered with sauce.

**Golden Tuna Sandwich  
Satisfying Supper**

Santa's helpers will be happily satisfied with one or more of these generous sandwiches at noontime or supertime.

2/3 cup (small can) undiluted evaporated milk

1/2 teaspoon salt  
2 teaspoons dry mustard  
2 cups (about 8 ounces) grated process American cheese

2 7-ounce cans solid-pack tuna, drained  
6 slices bread, toasted  
3 egg whites

1/4 teaspoon cream of tartar  
Simmer evaporated milk, salt and mustard in saucepan over medium heat to just below boiling (about 2 to 3 minutes). Add cheese; stir over medium heat until cheese melts. Arrange tuna on toast in baking dish. Top with cheese sauce. Combine egg whites and cream of tartar; beat until stiff but not dry. Top sandwiches with egg whites, covering each one completely. Bake in hot oven, 450 degrees, four to five minutes or until lightly browned.

**Yule Oyster Loaf  
Family Favorite**

Many families look forward to a traditional oyster loaf supper during the holiday season. This savory loaf is easily achieved; makes six generous servings. You'll need a pound loaf of unsliced bread, three dozen small fresh, frozen or canned oysters.

1 loaf bread, unsliced  
3 tablespoons melted butter or margarine  
3 dozen small oysters, drained

1 cup butter or margarine  
1/4 cup celery salt  
3/4 teaspoon paprika  
1/2 teaspoon pepper  
3/4 teaspoon salt  
3 drops Tabasco sauce  
1 cup light cream  
Paprika and parsley garnish

Cut off top of bread and scoop out inside leaving one-half inch shell. Mix about one-third of the scooped out crumbs with the three table-spoons butter and toast golden brown in the oven.

Fry oysters gently in the one-fourth cup butter about five minutes or until plump and edges curl. Add seasonings and cream. Stir carefully to blend. Fold in toasted crumbs. Turn into loaf shell. Sprinkle with additional buttered crumbs. Bake in a moderate, 350 degree oven 20 to 25 minutes or until heated through and golden brown.

Sprinkle generously with paprika and minced parsley just before serving. Slice with a sharp knife. Lemon wedges on the side.

**Festive Waldorf**

Waldorf salad takes on special holiday appeal when you toss together your usual combination of apples, celery and nut meats, then add chunk pineapple, miniature marshmallows, orange or mandarin orange sections, chopped dates, canned or fresh white seedless grapes, cream cheese cubes, cinnamon, nutmeg or apple pie spice, celery seed, mint or mustard. Mayonnaise, mayonnaise and sour cream, or a French dressing, of course.

**Apple Sauce Confections**

Plentiful, flavorful canned apple sauce goes into these distinctive confections that will keep tree trimmers and onlookers happy. A pitcher of cider and/or milk alongside. Maybe a steaming pot of coffee handy.

1 cup canned apple sauce  
1 1/2 cups sugar

- 1/2 cup butter
  - 1/4 cup cocoa
  - 1/4 teaspoon salt
  - 3 cups quick rolled oats
  - 1 cup chopped walnut meats
  - 1/2 teaspoon pure vanilla extract
  - 1/2 teaspoon almond extract
- Simmer apple sauce gently five minutes; add sugar, butter, cocoa and salt; boil one minute. Remove from heat. Immediately add oats, walnuts, vanilla and almond extracts and mix well. Drop by teaspoonfuls onto waxed paper. When cool, roll in sifted confectioners' sugar. Makes close to 50 confections.

**Filbert Nesselrode  
Gets Santa's Nod**

Nuts and especially filberts are as much a part of holiday tradition as holly berries and mistletoe. Santa and all his helpers will sing the praises of this rich and wonderful frozen dessert called a "nesselrode." Six generous servings.

1/2 cup toasted, halved Oregon filberts  
1 quart vanilla ice cream  
1/2 cup heavy cream, whipped, (optional)

1/4 cup green maraschino cherries  
1/4 cup red maraschino cherries

1/4 cup pineapple chunks  
1/4 cup raisins

2 tablespoons rum or brandy or 1/2 teaspoon rum extract

Slice maraschino cherries into small, thin slices. Cut pineapple into small chunks. Whip cream (if ice cream is the rich variety, this may be omitted). Fold into softened ice cream along with the filberts, cherries, pineapple, raisins and flavoring. Pour into refrigerator freezer tray. Freeze until firm.

**BABY COUNT DOWN**

Cape Canaveral, Fla.—(UPI)—The wife of missileman Tom Skelley of McKeesport, Pa., was having labor pains during the launching of the Atlas missile Thursday night. Asked how many children he had, Skelley replied: "Two and counting down."

**Wardrobe-Builder**



by Marian Martin

That all-important slim slim skirt—basis of fall's smartest wardrobes—in a new version with an easy-swinging back pleat. Real pockets trim front. Tomorrow's pattern: Misses sheath dress.

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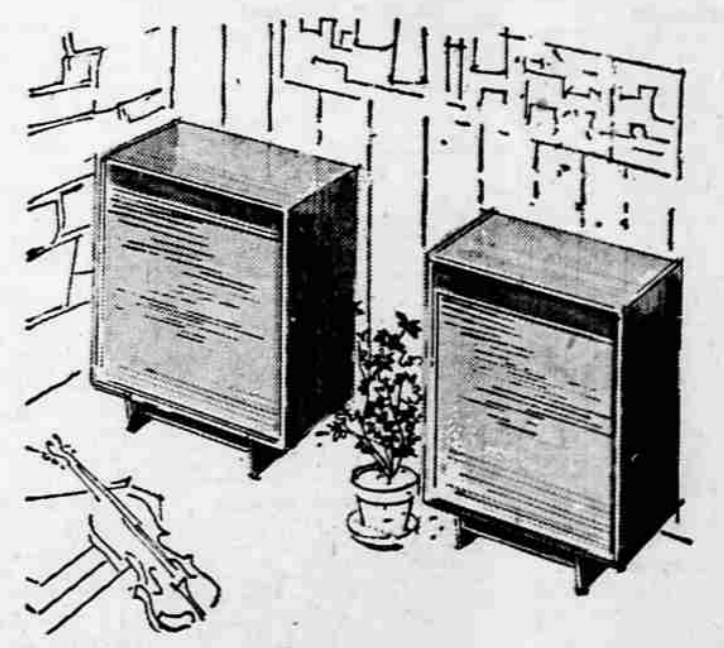


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