

Sweet Snacks For Holidays

Here's a recipe for a very pretty jelly roll sort of cake with the rich flavor of peanut butter and bananas. It would be especially nice as the sweet snack for a party and it will give a "party atmosphere" to any luncheon or dinner. Just one thing before we get to the recipe. To make sure that pinwheels hold together firmly, follow instructions about the self-sealing cellophane wrapper. Slice pinwheels first and then remove the cellophane from each slice. Very simple and very effective. Here's all you need:

PEANUT BUTTER PINWHEELS
 1-3 cup peanut butter
 1/2 cup raspberry jam
 1 tsp. salt
 3 peeled bananas
 1 loaf soft sandwich bread, unliced.

Blend peanut butter, jam and margarine with a fork until soft. Trim crusts from loaf with very sharp bread knife. Cut 3 lengthwise slices 1/4" thick.

Spread slices with the peanut butter mixture. Place 1 banana across end of each slice and roll up like jelly roll. Shear off banana ends. Wrap each roll in self-sealing cellophane. Chill in refrigerator until firm. Slice each roll into 6 pinwheels. Remove cellophane. Makes 18 pretty pinwheels.

We can almost smell plum pudding and fruit cake in the air these days and here's a type fruit cake that is so easy to make. You will note it contains peanuts and citron. Nothing complex about it. And it is certain to be one of those popular items for which you will happily take many "encores."

Chances are you have all the ingredients in your pantry now, except possibly peanuts and citron. So if you want to try this really delightful cake—better put them on your shopping list right now.

PEANUT FRUIT CAKE
 1 1/2 cups margarine
 1/2 cup milk
 1 cup granulated sugar
 1/2 cup chopped peanuts
 1/2 cup chopped citron
 2 teaspoon baking powder,
 sifted with flour
 2 1/2 cups well sifted flour
 4 egg whites

Cream the butter and sugar. Sift dry ingredients and add alternately with the milk to the creamed mixture. Fold in egg whites. Add peanuts and citron bits which have been flour-dusted. Bake 45 minutes in a moderate oven; flavor icing with lemon extract, and garnish top with split peanuts.

The kids will love 'em, especially during the holidays—and you'd better make some "extras" because Pop will be reaching for them too. Homemade doughnuts with peanut candy bar topping. Sound good? They are delicious, easy to make and quite inexpensive.

What makes you well please you most is the discovery of peanut oil for shortening and deep frying. This amazing oil has a very high smoke point, so it's next to impossible to scorch food in it. It does not retain flavor. After it cools, strain it, and it's as good as new again for frying.

Here's a chance to try something really wonderful in cooking and at the same time fix a delightful treat for the whole family.

PEANUT CANDY DONUTS
 3 cups flour
 1 cup sugar
 1/2 cup milk
 2 eggs
 2 tbsps. Peanut Oil
 1/2 tsp. nutmeg
 3 tsp. baking powder
 1/2 tsp. cinnamon
 1/2 tsp. salt

Sift flour, salt, baking powder, spices together. Beat eggs well, add milk, sugar and oil; stir into dry ingredients which have been sifted together, roll on floured board, cut, and fry in deep peanut oil, very hot, until light brown; remove and lay on paper towel to absorb oil. Make topping by melting chocolate peanut candy bars in double boiler. Cover cooled doughnuts with melted topping which has been cooled but is still spreadable.

During the holiday season appetites are hearty and sweets, particularly homemade cakes, have a special attraction.

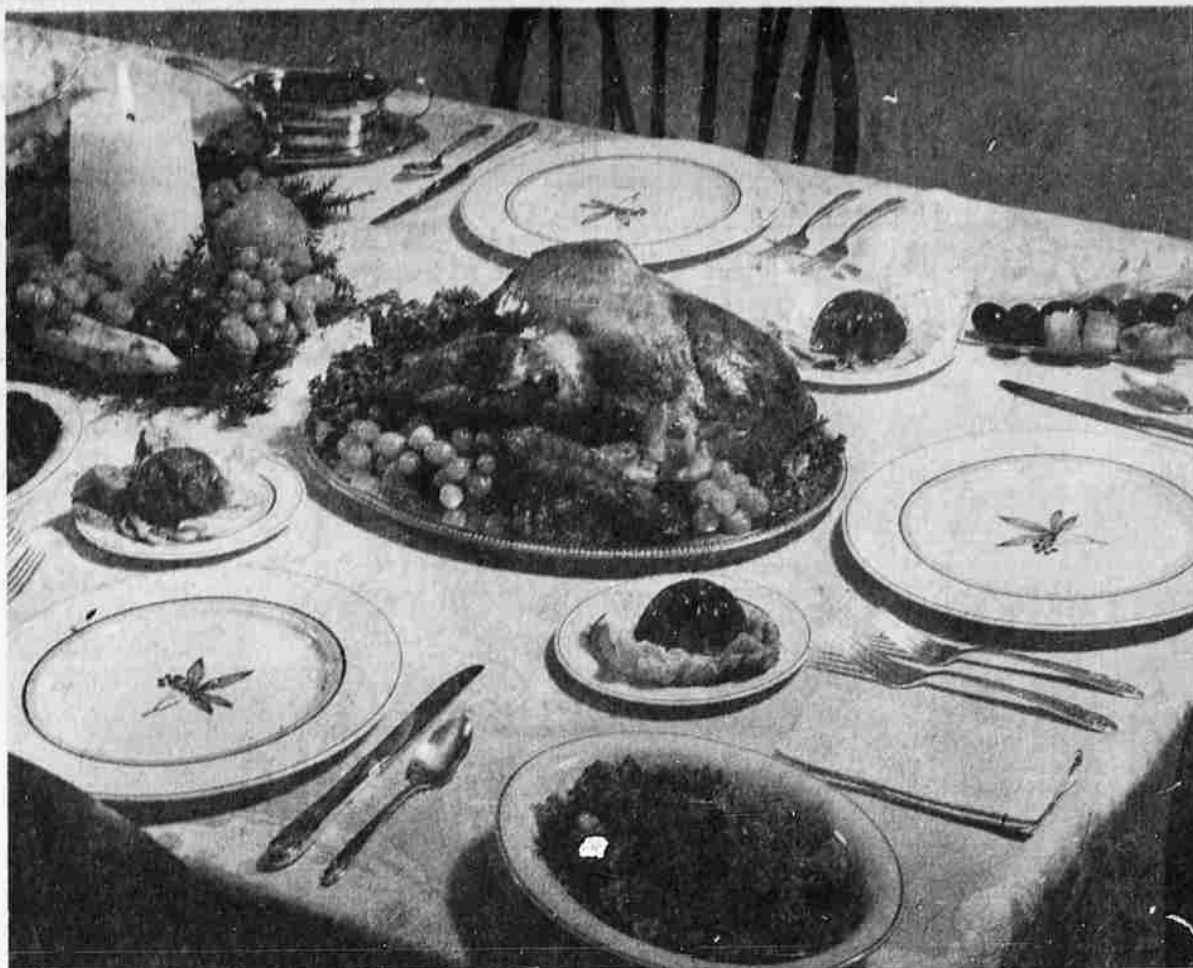
You will love this rich, yet economical Peanut Candy Molasses Cake. Everyone likes peanuts, and the combination flavor of peanuts, chocolate and molasses has a popularity that confectioners discovered long ago.

If you want to "take the cake" around your house, for making a marvelous dessert here's all you need to do.

PEANUT CANDY CAKE
 1-3 Cup shortening
 1 cup sugar
 1 egg
 3 tablespoons molasses
 2 cups flour
 1/4 teaspoonful baking powder
 1/4 cup sour milk or buttermilk
 1 teaspoonful soda
 1 teaspoonful vanilla

Cream shortening and sugar together. Add molasses and well beaten egg. Sift flour, measure and sift again with salt and baking powder. Add alternately with sour milk in which soda has been dissolved. Add vanilla. Pour into two 8-inch cake pans. Bake 25 to 30 minutes in a 350 F. to 375 F. oven. (For the Filling)

1 cup chopped peanut candy bars or peanut brittle
 1 cup whipping cream or evaporated milk
 Chop the candy bars into small bits. Whip the cream or evaporated milk. Mix in the chopped candy. Use for filling and frosting.



EACH NEW HOLIDAY SEASON adds its own measure of traditions for every family. The festive feast is the natural climax of such an occasion. Add new zip to the holiday bird with this deliciously different stuffing. It's made light and fluffy with the addition of crumbled shredded breakfast food. Use one pound of pork sausage meat, 1 cup chopped onion, 1/2 cups chopped celery, 1/2 cup chopped parsley, 2 1/2 quarts cubed bread, 12 shredded biscuits, crumbled, 1 tablespoon salt, 1/2 teaspoon pepper, 2 tablespoons milk, poultry seasoning to taste. Brown sausage meat and onions, add celery and cook until tender. Add to remaining ingredients, toss lightly. Stuffing swells lightly in cooking so pack lightly. Will stuff a 12 pound bird.

PTA Notes

MILLS PTA

By Mrs. James M. Barnes
 The monthly meeting of Mills PTA was held in the auditorium Wednesday, Dec. 10th, 2:15 p.m. First on the program was a music class, demonstrated by the fourth grades under the direction of Madeline Adler. The group sang several selections including some Christmas carols.

The talented children of Mr. and Mrs. H. E. Buehler entertained the group with Christmas music. Jean Ray was piano accompanist for her brothers, Joe with the violin, and Dick, with the flute.

The group was pleased with "The Christmas Message," given by Rev. David Barnett Jr.

A short business meeting followed with Mrs. Clifford Kenyon, secretary conducting in the absence of Mrs. Arthur Anderson, President.

The membership drive under the leadership of Mrs. Leona Strack was a success with a total of 465 members. Room winners of the contest were Mr. Hardin and Mrs. Elliott.

Room count was tied in the lower grades by Mrs. McLin and Mrs. Elliott and won by Mr. Long for the upper grades.

Following the meeting a tea was served in the cafeteria by the 4th grade mothers.

Want a new spread for crackers to serve with tomato juice or some other first-course beverage? Put creamed cottage cheese through a sieve so it's smooth and blend with a small can of deviled ham. Season with plenty of Worcestershire sauce, salt and freshly-ground pepper.

Delicious Christmas Breads Easy

One of the many nice things about the Christmas season is the fragrant, delicious fruit breads that many homemakers bake each year. They are grand to have on hand to serve the many guests who drop in to extend season's greetings. A platter of buttered sliced Christmas bread served with coffee or eggnog will assure your guests that they are genuinely welcome!

Looking for a nice way to say thank you to a neighbor or friend for several favors she has done for you recently? Take her a pan of Christmas fruit bread for Christmas morning breakfast. It's a wonderful way to reaffirm an old friendship or make a new one!

ENGLISH FRUIT RING
 1 package yeast, compressed or dry
 1/2 cup lukewarm water
 1/2 cup milk
 1/4 cup butter
 1/4 cup sugar
 1/4 tsp. salt
 1 egg, beaten
 1/2 cup sifted flour
 2 Tbsp. chopped citron
 2 Tbsp. chopped orange peel
 1 cup chopped candied cherries
 1/4 cup raisins
 1/4 cup currants
 1/4 cup chopped nuts

Soften yeast in lukewarm water. Scald milk. Add shortening, sugar and salt. Let cool to lukewarm. Add softened yeast and egg. Mix well. Add flour to make a rather stiff batter. Beat until smooth. Let rise until doubled in bulk (about 1 1/2 hours). Stir down and add citron, orange peel, cherries, raisins, currants and chopped nuts. Fill into greased fluted ring pan. Let rise until doubled in bulk and puffy. Bake in moderate oven 375 F. about 35 minutes. Ice with confectioners' sugar icing and sprinkle with chopped nuts.

NORWEGIAN TEA BREAD

(Makes 3 loaves)
 2 cups milk
 1 cup butter
 1 cup sugar
 1/2 tsp. salt
 1 cake compressed yeast
 9 cups sifted flour
 2 tsp. ground cardamom
 1/2 cup finely sliced citron, packed in cup
 1/2 cup raisins

Scald milk; add butter, sugar and salt and cool. When lukewarm, crumble yeast into milk mixture in mixing bowl. Add 4 cups of the sifted flour; and beat until smooth. Pour into a large clean, buttered bowl, cover closely, and set in a warm place until doubled in bulk (about 2 1/2 hours). Then stir in rest of flour, turn out on floured board and knead thoroughly until smooth and elastic. Knead in cardamom, citron and raisins a little at a time. Total time given to kneading should be at least 15 minutes. Replace in buttered bowl, cover, and again let rise to double in bulk. Turn out onto floured board and again knead down. Divide into 3 equal portions, shape in loaves and place in buttered loaf pans. Cover and set in warm place until slightly more than doubled in bulk; then slash each loaf 3 times across the top and brush with melted butter. Bake in a moderately hot oven 375 F. for 10 minutes; then reduce to 300 F. and bake 40 to 50 minutes longer. Remove to cake racks and cool.

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Home Extension News

LINDLEY HEIGHTS
 Despite unfavorable weather, there was a good turnout for the meetings of Lindley Heights Extension Unit held Dec. 10 and 11. The making of aluminum trays was the project. In addition a Christmas party and gift exchange was held. A new member, Mrs. Ruth Johnson, 2835 Ward, was welcomed into the unit.

OTI
 OTI Home Extension unit met in the Student Lounge, Thursday, Dec 11, 10 a.m. Fourteen members and two guests were present. After a

short business meeting, Mrs. George Harper and Mrs. Jack LeGrande gave the demonstration on "Aluminum Trays." Eleven trays were designed and painted with asphaltum. On Friday afternoon, the group met at the same place and completed the trays. The next meeting will also be held at the student lounge Jan. 15. The demonstration will be on "Basic Tools."

HINTS

When you are preparing cooked fruit, be sure to add a dash of salt; it heightens flavor.

Lemon custard sauce — made from a package of lemon pie and filling mix — is delicious served over Brown Betty or baked apples.

Serve both tea and coffee at a large party. Place the tea service on a tray with sugar, cream or milk, and lemon. Have the coffee another container of sugar and one of cream.

Always wipe off the top of a can of food with a clean cloth before opening it.

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