

### New Slants On Snacks

Whether our budgets can stand it or not, most of us throw our financial discretion to the winds during the holiday season and have a merry time buying gifts and entertaining with elaborate parties.

A look at our bank balance after the holiday spree is apt to indicate a period of strict economy with no entertainment whatsoever. This decision, according to the experts on family living, is a big mistake because fun and relaxation are as important as the everyday necessities.

It's still easy to manage gracious hospitality even though dinner guests and large parties cannot be afforded. You'll find that informal get-togethers for bridge or TV lends itself to a gay, congenial evening where you can relax with your friends and enjoy their visit.

A few serve-yourself snacks and a beverage are the only refreshments needed but, no matter how simple they are, serve them with an air of importance. Pretty arrangement of cheese and crackers—or cold cuts—on your most handsome tray or serving platter.

Add a few perky relishes like radish roses or celery curls and use brightly colored plates and napkins. Remember that eye appeal means taste appeal and that the simplest food becomes party food when it's served attractively. When you consider the great variety of delectable party snacks for serving with entertainment beverages, it's amazing that so many hostesses fall into the potato chip and popcorn rut.

With little more effort than it takes to tear open a packaged snack, you can serve interesting tidbits that will intrigue guests and make entertainment more fun.

Here are some suggestions—all subtle seasoning tricks for snacks to serve with a refreshing glass of beer when friends drop in.

#### CEREAL CRUNCHIES

Melt 1/4 cup melted butter in a large shallow pan. Add 2 drops Tabasco, 1/2 teaspoon salt and 1/2 teaspoon paprika. Stir in 5 cups ready-to-eat wheat or rice cereal squares and 3/4 grated parmesan cheese. Mix well. Bake in moderate oven (350 degrees) about 15 minutes, stirring occasionally.

#### SPICED NUTS

For each cup of shelled pecan or walnut halves, heat 1/2 to 1 tablespoon salad oil or butter in a shallow pan. Add nuts. Sprinkle lightly with cinnamon, clove and

### Malin Party

MALIN—Mrs. Dick Henzel was hostess Dec. 18 for the annual Christmas social meeting of the Malin Ladies Aid.

Christmas greens, Nativity scene candles and a fire in the fireplace added to the Christmas spirit.

Christmas music was sung by the group and Karen Rajnus sang a solo with Mrs. Gladys Rajnus at the piano. Mrs. Lucille Gray played several numbers on the organ and Mrs. Edith Browning pleased the audience with a Christmas reading, "The Birthday of Hope."

Gifts were brought by those present for the Salem Hospital for mental patients but no gift exchange was held.

Refreshments were served from a table covered with a poinsettia red cloth centered with Christmas Christmas figurines, Mrs. Browning presided.

Hostesses were Mrs. Harry Wilson and Mrs. Jack Ratliff. Present were Mrs. T. C. Haggerty, president; Mrs. Merie Loosley, Mrs. J. Perry Haley, Mrs. Gertrude Johnson, Mrs. Emma Wilson, Mrs. C. M. Kirkpatrick, Mrs. A. E. Street, Mrs. Teresa McComb, Mrs. George Spallevy, Mrs. Halbert Wilson, Mrs. Charles Hamilton, Mrs. Milo Smith, Mrs. Laddie Rajnus and Karen, Mrs. Jack Ratliff, Mrs. Edith Browning, Mrs. Sybil Hall, Mrs. Lucille Gray, Mrs. Florence Stubblefield, Mrs. Margaret Fowler, Mrs. Irene Herringshaw and Mrs. Peg Shuman.

nutmeg. Heat in a moderate oven (375 degrees) about 15 minutes, stirring occasionally.

#### GARLIC OLIVES

Two or three days before needed, pour contents of 1 or 2 cans of ripe olives into a glass jar which can be covered. Add 1 clove of garlic, thinly sliced for each can of olives. Shake lightly. Cover. Chill in refrigerator, repeating shaking a few times to distribute garlic flavor.

#### PRETTY PLATTER

There's nothing like a salad platter to give eye and taste appeal to your buffet supper. Select one particular fruit and let it be the keynote. Slices of keep golden-colored papaya fresh from the Islands is an excellent choice. Pineapple rings, sliced prunes, almond-stuffed canned peach halves filled with cream cheese balls make delectable accessories.

### New Year's Confection Fruit Cake

Sift flour before measuring. Use level measurements for all ingredients.

Beat until foamy—  
2 large eggs  
Add—  
2-3 cup brown sugar (firmly packed, free from lumps)  
1 teaspoon vanilla  
2 tablespoons soft or melted butter

Continue beating until well blended. Sift into egg mixture—  
1 cup sifted enriched flour  
1/2 teaspoon double-action baking powder  
1/2 teaspoon salt

Mix into a smooth batter. Add—  
2 cups whole candied cherries (3/4 to 1 pound)  
1 cup candied pineapple cut in large chunks (4 slices)  
2 cups pecan halves (1/2 pound)  
1 1/2 cups pitted dates, halved

(7 1/2 oz. package)  
Blend with spoon or hands until fruit and nuts are well mixed. (Batter will barely coat mixture.) Turn into a well greased 8-inch square pan. Distribute mixture evenly in pan. Bake in a preheated slow-moderate oven, 325 F., for 40-45 minutes. Let stand in pan until partially cool before turning out onto wire rack. Cool thoroughly before storing. When this fruit cake has "aged" 3-4 days it may be sliced very thin with a very sharp knife. The large chunks of fruit give a "mosaic" appearance to the slices. Makes 1 very rich fruit cake square, (3 pounds).

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### DANCE New Year's Eve Bonanza

High School Gym  
ANNUAL  
Fireman's Ball

Benefit Bonanza  
Volunteer Fire Dept.

Music By  
Les Gardner  
and his  
Western Swing Band

\$1.00 Per Person

# ONE BIG FULL WEEK of VALUES

We Wish You All a Very Happy New Year!

Prices effective thru Saturday, Jan. 3rd.



**Start the New Year Right -- Shop at Piggly Wiggly!**

<b>Coca-Cola</b>	Swansdown	6 Bottles (plus deposit)	<b>35¢</b>
<b>CAKE MIX</b>	Devil's Food	4 PKG.	<b>\$1</b>
<b>TUNA</b>	House of Lords — fancy solid pack. No. 1/2 tins	4 CANS	<b>\$1</b>
<b>PEACHES</b>	Baqley Freestone No. 2 1/2 cans	4 CANS	<b>\$1</b>
<b>PEAS</b>	Pictsweet No. 303 Tins	8 CANS	<b>\$1</b>
<b>CHEESE SYRUP</b>	Pabstett	2 Lb. Loaf	<b>79¢</b>
<b>FLOOR WAX</b>	Pennant — Maple Blend. 24 oz. bottle	3 FOR	<b>85¢</b>
<b>BORENE</b>	Gran. Soap — Large	3 FOR	<b>69¢</b>
<b>DOG FOOD</b>	Crown — Wafers of Granules	4 lbs.	<b>35¢</b>
<b>BOON</b>	Household Cleanser	15¢ Qt.	<b>29¢</b>
<b>PRUNES</b>	Tracy's confectionized No. 2 cans, Oregon grown	6 FOR	<b>\$1</b>

WE'LL BE  
**CLOSED**  
NEW YEAR'S DAY  
Thursday, Jan. 1

Trader Vic's  
**GINGER BEER**  
Non-Alcoholic. 12 oz. bottles  
**2 for 39¢**

Georgetti  
**Pepperoncini**  
(pickled peppers)  
8 oz. Jar  
**27¢**

Sunblest  
**PICKLED ONIONS**  
5 oz. Jar  
**45¢**

Sunblest  
Maraschino  
**CHERRIES**  
Cocktail style with stems  
8 oz. Jar  
**36¢**

## SO FINE FOR SANDWICHES

Whether it's for tiny "cocktail" dainties or man-sized "Dagwoods" you'll find it perfect.

### ONLY MORNING FRESH





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## FAMOUS FORMULA

**ESSENTIALLY ENRICHED**  
8 slices provide you with a daily minimum requirement of vitamins and minerals.

**ENERGY-PACKED**  
Made from a balanced blend of nature's own vital food ingredients.

**EXTRA-FRESH**  
Comes to you in patented "Super-Seal" protection locking in oven-fresh goodness.



Morning FRESH ENRICHED WHITE BREAD

LOOK FOR BLUE WRAPPER FOR ENRICHED WHITE.  
LOOK FOR GOLDEN BROWN WRAPPER FOR WHEAT (NATURAL)

### PRODUCE FEATURES

<p>Large Heads <b>Cauliflower</b> each <b>19¢</b></p> <p><b>Avocados</b> each <b>10¢</b></p> <p>Sweet Potatoes or U.S. No. 2 <b>YAMS</b> lb. <b>5¢</b></p> <p>U.S. No. 1 Klamath <b>Potatoes</b> 10 lbs. <b>49¢</b></p> <p><b>APPLES</b> Orley's 6 lbs. <b>39¢</b></p>	<p>Kerr's Pure Fruit <b>PRESERVES</b> 2-lb. jar Assorted Flavors <b>65¢</b></p> <p>Frisbie Golden Marshmallow <b>SYRUP</b> 5 lb. can <b>69¢</b></p> <p><b>Shelled Walnuts</b> 8 oz. <b>89¢</b></p> <p>Penguin <b>Frozen Peas</b> 12 oz. pkg. 2 for <b>29¢</b></p> <p>Pride Of Oregon Frozen <b>Strawberries</b> 1 lb. pkg. <b>35¢</b></p> <p style="text-align: center;">SUNSHINE</p> <p><b>CHEEZ-IT Crackers</b> 6-oz. pkg. <b>19¢</b></p> <p><b>HYDROX Cookies</b> 12-oz. <b>39¢</b></p> <p><b>Mint Pillow Candy</b> 12-oz. <b>33¢</b></p>
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### FOR HIGHEST QUALITY IN MEATS AND POULTRY

## BUD HANSON'S MARKET

701 Pine St.

<p><b>ROASTING HENS</b> Fresh Dressed Rhode Island Reds <b>49¢ lb.</b></p> <p>Tenderized <b>HAMS</b> Skinned, Short Shunk 12 to 14-lb. average <b>65¢ lb.</b></p> <p><b>BEEF ROASTS</b> U.S. Grade "Good" <b>59¢ lb.</b></p> <p><b>SLICED BACON</b> Swift's, heat sealed pkg. <b>55¢ lb.</b></p>	<p>PAN READY—Fresh Dressed <b>COLORED FRYERS</b> <b>69¢ lb.</b></p> <p><b>PORK ROASTS</b> Loin end or Shoulder <b>49¢ lb.</b></p> <p><b>BEEF STEAKS</b> U.S. Grade "Good" Sirloin or Rib <b>79¢ lb.</b></p> <p><b>PORK SAUSAGE</b> Old fashioned country style - Seasoned just right <b>39¢ lb.</b></p>
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**HAPPY NEW YEAR!** We appreciate your patronage and friendship this past year... May you have the best for '53!

# PIGGLY WIGGLY