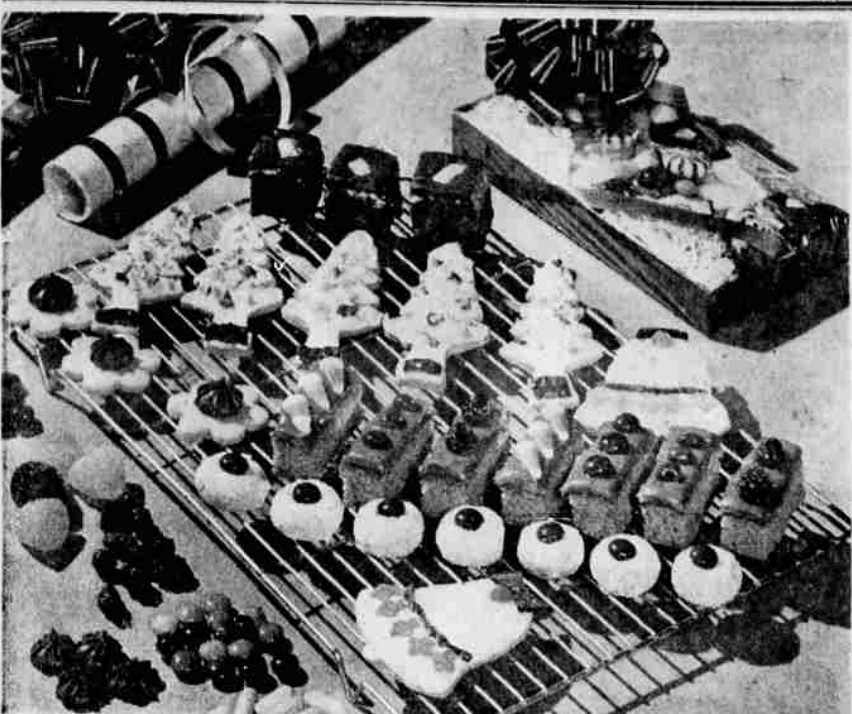




CANDY RATES high as a special treat and as a colorful decoration for cakes and cookies. Pack a few candies in with your box of home made goodies and you'll have extra beauty and good taste. The photo and recipe are from the National Confectioner's Association.

GOODIES

Candy, as a decoration for cakes and cookies and as a touch of color in gift boxes of cookies, ranks high with both the one who gives it and the one who receives it. For the one who is preparing the boxes, confections add delightful effects that are obtainable no other way. And, perhaps best of all, they are easily applied.

For the one who receives these tasty morsels, they represent added flavor as well as attractive appearance.

So, here are some suggestions for preparing your gift boxes:

CHOCOLATE MINT BROWNIES

1 packaged prepared brownie mix

12 to 16 chocolate-coated mint cream patties.

Method: Prepare cake - like brownies as directed by manufacturer on package label, omitting nut meats called for if desired. Spread batter in well-greased oblong pan (11x7x2 inch). Bake in moderate oven (350 degrees) until done, about 25 minutes. Remove from oven and immediately space mints evenly over top of hot brownies. Let candies soften and then spread mints over entire top of cookies. Cool and cut into squares. Makes 28 to 36 generous brownies.

CHRISTMAS TREE AND BELLS

Make your favorite sugar or rich rolled cookie dough. Roll and cut into fancy Christmas shapes and bake. When cool, frost with a rich powdered sugar-butter frosting and decorate with finely chopped Christmas hard candies or jelly candies rolled thin, on sugar, then cut into fancy decorative shapes.

CHOCOLATE STAR COOKIES

Make your favorite sugar or rich rolled cookie dough. Roll and cut into small round fluted shapes. Bake. Just as cookies are removed from oven, top each with a chocolate star candy and melt slightly so as to adhere to the cookie.

CANDY-TOPPED SNOW BALLS

Make your favorite rich cookie dough, pecan shorts, or wedding cake cookies and bury a small jelly ball in the center of the dough ball. Top with candy-coated chocolate pieces. Bake as recipe directs. When removed from oven roll in confectioners' sugar.

CARAMEL SQUARES

Cookie Butter

3 1/2 cups sifted all-purpose flour

1 teaspoon salt

3 teaspoons baking powder

2-3 cup milk

1 1/2 teaspoons vanilla

3/4 cup butter or margarine

1 cup well-packed dark brown sugar

2 eggs

Caramel Frosting

3/4 lb. (about 15) vanilla or toffee caramels

2 tablespoons butter or margarine

2 tablespoons milk

1 1/2 cups sifted confectioners' sugar

Sift flour, salt, and baking powder together. Combine milk and vanilla. Cream butter or margarine, sugar, and eggs together until fluffy. Add 1/2 of the dry ingredients and blend well after each addition. Spread batter evenly over bottom of 2 well-greased 9x9x2 inch square pans. Bake in moderate oven (350 degrees) until done, 25 to 30 minutes. Cool. To make frosting - combine caramels, butter or margarine, and milk in saucepan. Cover with tight-fitting cover and place over low heat until caramels melt, about 5 minutes.

Uncover; stir until smooth. Reduce heat to very low and add sugar all at one time. Beat with mixer or beater until creamy. Remove from heat and continue beating by hand until of spreading consistency. Additional confectioners' sugar may be added if too thin and additional milk if too stiff. Spread atop cookie layers. Cut into squares. Garnish each square with a chocolate candy drop or a chocolate frosting star and candy corn. Makes 50 to 70 squares.

Keep candy in a covered container in your kitchen and it will be ready for all your cooking and decorating activities.

FANCY GARNISH

Soak long wooden cocktail picks in water for an hour or two so they won't burn under the broiler. Thread pieces of pineapple, cherries, bread pieces and watermelon pickle on the picks and brush all with melted butter. Place the skewered fruits under the broiler for 2 to 3 minutes, turning once, so brown flecks appear on all sides. Serve as a garnish with roast duck, goose, turkey or ham.



A FESTIVE FLOURISH is added to the portrait Christmas gift by adding a bit of decorative color to the photograph's folder. Bits and pieces of ribbon, decorative gift paper and sparkling beads or sequins will create a unique coating for your Christmas package.

Decorator's Touch

Wrap your Christmas presents with a dash of ingenuity this year. A few simple tricks will make them stand out packages under the tree.

For pepping up the perennially popular gift, portrait photographs of you and the family, add a bit of color and design to the plain white folder.

Use delicate wrapping papers that are not particularly seasonal in pattern to cover the outside of the folder. An elegant effect can be created with a gold-and-white paper, another with a blue-and-silver flecked paper.

A bit of silk in pale pink, cut to fit the cover, can be pasted on the folder and outlined with deep red velvet ribbon. Glue little clusters of pearls in the corner, and your portrait gift becomes a personal treasure as well as a delightful present. As a final touch, band the mat around the photograph with the same fabric and ribbon. Odds are the portrait and decorated cover will be framed for the home.

Bits and pieces of gold paper, odd scraps of decorative paper and sample scraps of fabric, along with broken strings of beads and assorted colored sequins, can be used to create your own masterpiece of design.

Each decorated folder with a big ribbon bow and place it under the tree.

CLUB SANDWICH

Melt 1/2 pound sharp cheddar cheese over low heat. Add 1-3 cup of milk and stir until smooth. Season with 1/4 teaspoon salt, 1/4 teaspoon pepper, 1 teaspoon Worcestershire sauce and 1/2 teaspoon dry mustard and a dash of Tabasco. Remove the sauce from the heat and serve over slices of toast. Garnish with crisp pieces of bacon. Served with fruit, coffee and milk, this makes a good lunch-dish.

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Rosarita MEXICAN FOOD

And it's fun that bears repeating! Rosarita's complete variety of frozen and canned meals makes it easy to offer change-of-pace flavor with every meal. Easy to prepare, too! Just heat 'n' enjoy.

For snacks and parties, serve ROSARITA'S BEEF COCKTAIL TACOS.

24 delicious, bite-size beef & cheese, miniature corn tortilla shells filled with juicy, flavorful meat. Served with "Bean Dip" - a conversation starter. Warning: Have plenty!

Rosarita MEXICAN FOODS

Look for me at your grocery store

BEWARE OF IMITATIONS

LOOK FOR THE HAPPY LITTLE DOG

TOPS IN QUALITY!

LOW IN PRICE

SKIPPY

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Apple Desserts

There's no end to the number of ways that apples can brighten winter-time menus, especially in the realm of desserts.

One of the simplest to make is

Apple Crunch

today's recipe for Apple Crunch—a dessert that brings out the natural delicious flavor of this fruit which is now at its biggest, reddest, juiciest best.

APPLE CRUNCH

6 cups sliced, pared apples

1 1/4 cups light brown sugar, firmly packed *

1/4 teaspoon nutmeg

1 teaspoon grated lemon rind

4 cups Corn Flakes

1/4 cup butter or margarine, melted

Arrange apples in buttered 9x9-

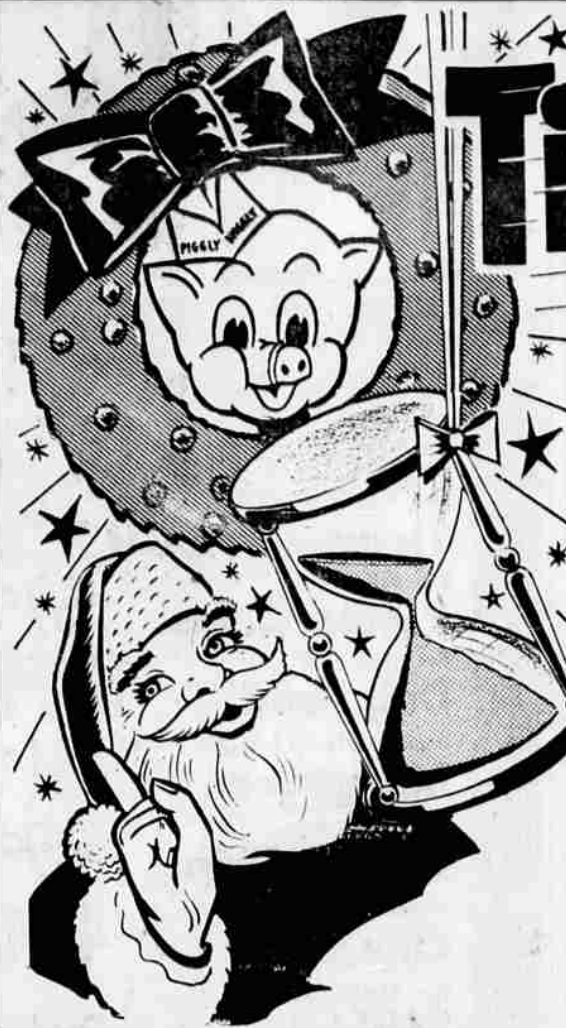
inch pan or shallow casserole. Cover with one cup of the brown sugar.

Sprinkle with nutmeg and lemon rind. Crush Corn Flakes into fine crumbs; combine with remaining sugar and the butter. Sprinkle over apples. Bake in moderate

oven (375 degrees) about one hour or until apples are tender. Serve warm with cream.

Yield: six servings, about 2-3 cup each.

Featured Product: Kellogg's Corn Flakes.



Time's Flying!

Christmas is really crowding us now! This is the LAST WEEKEND before the big day! NOW is the time to get that big Christmas dinner settled down to final details. Shop Piggly Wiggly's wonderful selection of traditional holiday foods... and don't forget the hurried meals between now and then! Piggly Wiggly has lots of quick-to-fix foods that'll save you time and trouble during this busy season.

SunPakt	Pennant
Oysters	MINCE MEAT
Fancy, Small Size!	
8-oz. cans	26-oz. Jar
3^F \$1^R	43^c

Eggs	Gooding's, Local Guaranteed Fresh! "AA" Large	Doz.
		51^c

Sugar	Spreckel's, Brown or Powdered	Lb.
		10^c

Swiftning	Swift's Shortening	3 Lb. Tin
		59^c

Cranberry Sauce	Eatmor, whole or strained — 15-oz. cans	2 ^F 35 ^c
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HAMS 57^c lb.
Spare Ribs 49^c lb.
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Swift's Butterball Hen 10-14 Lb. Average, US No. 1 Real First Grade Birds

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3^L \$1^B 3^S

Famous MJB COFFEE 75^c 1-lb. Tin

Lucky Whip 39^c 12-oz. can
Mayonnaise 59^c Qt. Jar
Pie Crust Mix 25^c 2 Pkgs.
Corn 98^c 6 for

Pennant Pure Preserves 4^F \$1^R 12-oz. Jars

Choice of Pure Fruit Flavors —

Flickettes 55^c 6-oz. Pkgs. 3 for

Hi-Ho Crackers 35^c 1-lb. Pkg.

Sunshine Choc. Covered CHERRIES 69^c 13-oz. Box

Sunshine Hydrox Cookies 49^c 16-oz. Pkg.

Produce For Your Christmas Needs!

CRANBERRIES 19^c lb.

Fresh, Plump Tasty Western Berries

Carrots 15^c 2 for

Cauliflower 19^c Snowy White, Head

Lettuce 10^c Solid green heads, Head

Yams 10^c Lb. Fancy, No. 1 Quality

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