



TURKEY is a holiday dish but there are lots of other days when meals are to be planned, too. The Betty Crocker Kitchens have a lot of suggestions for good eating. Shown here is the big bird (the dressing features pecans for extra goodness), Cranberry Pork Chops, Barbecued Beefies and Chicken en Casserole.

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News

COTTON TOWELS decorative guest towels for gifts attractive rows of cotton rickrack Here's an easy way to make trim inexpensive huck towels with in varying widths and colors.

SUBSTITUTE
For children who don't like salads, try serving a fruited cole slaw. Combine shredded cabbage with drained canned fruit cocktail and enough salad dressing to moisten. Add a handful of raisins for extra flavor and nutrition.

WITH HAM
For a savory accompaniment for baked ham, top canned cling peach halves with a mixture of grated lemon rinds, brown sugar and soft butter. Heat bubbling hot under broiler before serving.

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Entertaining

Nothing is stodgy or fixed in today's entertaining. Even the traditional is brimming with new ideas. The sparkling originality of modern hostesses is aided and abetted by gay pretties for table settings appearing everywhere in the stores. Thus the hostess honors her guests, and provides ice-breakers for new neighborhood arrivals.

Two definite trends run through modern table settings. One is to show off as much of your table top as possible. Even if yours is a formica top, show it. If you've re-finished a beat-up wood table, wax it to a high gloss as if you had a priceless antique. Then use the tiniest under-place mats you can find.

Vary this with an inexpensive and beautiful idea: Two or more crossed ribbon streamers to take the place of a formal cloth or place mat. Cross in the center of a brilliant red or soft rose ribbon with green for your Christmas-through-New Year's table. Let the streamers hang about 6 inches below your table. For a birthday or a bride, paste gilt letters of the honor guest's name on one streamer, and "happy birthday," or "happy landing," on the other. Use the crossed ribbon setting for snack tables, too, for TV suppers, and teeners' holiday parties.

The second new trend is this: make it easy, make it disposable. Modern disposable paper napkins and towels that double as place mats fit right into this imaginative trend. Nothing so inexpensive, so luxurious and disposable! The non-skid napkins have the deluxe feel of soft cloth and, indeed, they are a unique non-woven combination of cotton and rayon.

Gay designs inspire bright ideas. With the new emphasis on important centerpieces, holiday wreaths, sprays and shining colored Christmas balls make stunning arrangements to match Masslin napkins in identical designs. The bamboo design napkin calls for a Chinese dinner with a centerpiece of bamboo or a Chinese tureen. The herb or foolstuffs design for a man's party suggests a centerpiece of real or fake fruits and vegetables.

The hostess, who pretties her powder room will hang disposable hand towels in Christmas designs to match her table setting. She can let her imagination go on the other designs, too—and so can the bachelor—with ferns, flowers, classic hemstitch, Victorian feathers, or lush gilt initials.

The decorating ideas can help solve knotty gift-giving problems without wrecking one's budget—with the many sizes and designs available. Teen-agers will certainly appreciate this angle.

Buffet-dinner size suits more formal gatherings, luncheon size suits breakfast as well, towels double as place mats, while the cocktail size goes for teenage pretzel and cider parties, sophisticated Christmas - to - New Year punch bowl galas, formal after-dinner coffee.

Free Booklet

If the task of doing up a banquet-size table cloth and a dozen napkins gives you nightmares, then you'll be interested in a new leaflet, "Guide to Laundering Table Linens" which covers the subject from removing stains to final storing.

The leaflet is available free from Corn Products Company, 17 Battery Place, New York 4, New York.

The notes on starching are especially interesting. According to the leaflet, it is only through starching that you can replace the body and smooth finish that are lost in washing table cloths and napkins. A light starching, which is easily done in the washer, not only makes table linens look better but it makes them easier to wash and easier to iron.

SANDWICH FILLING

Remove stems from six dried figs; steam figs over boiling water until soft. Cool and chop and add to two (3-ounce) packages of Philadelphia cream cheese, 2 tablespoons cream, a pinch of salt, 1 teaspoon grated lemon rind and 1/4 cup chopped nuts. It is especially good with whole wheat bread.

LEMON CROUTONS

Blue Lake canned green beans are a quick and easy vegetable to have on hand. Try serving them with lemon croutons for a flavor change. Mix 1 tablespoon melted butter with 1 teaspoon each grated lemon rind and juice and toss with crisp croutons. Mix gently with the heated and drained beans to serve.

GOOD EATING

Of course there will be the traditional turkey and dressing for a holiday, but what about the days in between? Let's make this whole season a holiday season with good food. Not too fancy for a week day dinner, yet with the proper touches ordinary food becomes a king's fare.

Take pork chops, for instance. Perk them up with deep red cranberries... wonderful flavor and what a color! Or try hamburger made into individual loaves and covered with red tomato sauce. Add touches of parsley for a bit of red and green.

Are you a "chicken every Sunday" fan? Fine! Try it with vegetables in a casserole, whole pieces of chicken and vegetables cooked all together.

And for that turkey try a new Pecan Crumble Dressing recently developed by Betty Crocker, just in time for the holiday season.

No matter what the meal, give it a holiday touch. Fine meats cooked in individual ways will keep your spirits high... and what a delight for the family!

PECAN CRUMBLE DRESSING
6 cups dry bread crumbs
1 tsp. poultry seasoning
2 tsp. celery seed
2 tsp. salt
1/2 tsp. pepper
2 cups chopped celery
1 cup chopped onion
1 cup pecans, coarsely chopped
1 1/2 cups butter, melted (3/4 lb. or 3 sticks)

To make bread crumbs, use hamburger buns for unusual flavor and light texture. Dry about 10 hamburger or wiener buns split in half, in low oven (250) 45 to 60 minutes, until toast-crisp but not brown. Turn once to dry both sides. Crumble with fingers for coarse crumbs. Or use dry coarse bakery crumbs.

Toss crumbs and seasonings together. Mix in rest of ingredients. Enough dressing for 10 to 12 lb. turkey. Bake extra dressing in separate pan during last 30 to 45 minutes of roasting time.

TURKEY TIPS

Do roast the turkey breast down in a V rack, so the fat and flavor from the back permeate the meat. Turn breast up during last hour of roasting. (Use several thicknesses of paper towelling for pot-holders.) Baste or brush breast with drippings. Rack marks in breast disappear after roasting.

Do not cover or add water. Make "patches" of aluminum foil over spots that darken most... tips of drumsticks, around stuffing opening, and parts of wings. Protect wing tips by twisting wings under back; then tie the tips with string. After filling neck cavity loosely with dressing, pull skin over wing tips and fasten with skewers.

CRANBERRY PORK CHOPS

4 pork chops
2 cups cleaned cranberries
1/2 cup water
1/2 cup sugar
1/4 tsp. cloves
1/4 tsp. nutmeg

Heat oven to 350 (moderate). Brown and season pork chops. Mix rest of ingredients and cover pork chops. Cover and bake 1 1/2 hours.

BARBECUED BEEFIES

1 lb. ground beef or veal

1/2 lb. ground lean pork
3 med. slices soft bread, torn in pieces, and 1 cup milk or 1 cup dry bread crumbs and 1/4 cups milk
1 egg, beaten
2 tsp. salt
1/4 tsp. each pepper, dry mustard, sage, celery salt, and garlic salt
1 tbsp. Worcestershire sauce

Heat oven to 350 (moderate). Mix all ingredients thoroughly. Shape into 8 individual loaves (3x2x1"). Place in greased shallow pan with thin slices of onion on each. Pour Texas Barbecue Sauce (recipe below) over all. Bake often. Bake 1 1/2 hours, 8 servings.

TEXAS BARBECUE SAUCE: Mix in saucepan 2 tbs. brown sugar, 1 tbs. paprika, 1 tsp. salt, 1 tsp. dry mustard, 1/4 tsp. chili powder, 1/4 tsp. cayenne pepper, 2 tbs. Worcestershire sauce, 1/4 cup vinegar, 1 cup tomato juice, 1/4 cup catsup, 1/2 cup water. Simmer 15 minutes or until slightly thickened.

CHICKEN EN CASSEROLE

4 to 5-lb. roasting chicken, cut up
1 cup flour
2 tsp. salt
1 tsp. pepper
1/2 cup butter

1 clove garlic, quartered
2 med. onions, sliced thin
2 cups chopped celery
3 small carrots, chopped
1/2 cup fresh mushrooms, sliced
2 tbs. minced parsley
pinch thyme and marjoram
dash Worcestershire sauce
6 peppercorns, slightly bruised

Heat oven to 350 (moderate). Dip chicken in mixture of flour, salt and pepper. Put butter and garlic in skillet over medium heat. When butter bubbles, remove garlic. Brown chicken in butter. Transfer to 3-qt. baking dish. Saute onions, celery, carrots, and mushrooms in same skillet until slightly browned. Stir in rest of ingredients. Simmer a few minutes to blend flavors. Season with salt to taste; pour over chicken. Cover. Bake about 2 1/2 hr. until tender. Serve hot. 6 to 8 servings.



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