

Vegetables Found In Odd Places—Look

The golden pumpkin and sweet with orange and lemon juices, potato pies of Thanksgiving and Christmas are a reminder that vegetables have a place in desert planning. Let's take a look at some possibilities.

Carrots are a desert surprise in a luscious pudding. Grate the carrots finely to give appeal—mon are right at home with the color and unexpected flavor to squares of this baked dessert made with whole bran cereal, Syon Golden Sauce, which also contains a touch of carrot along

MARKET BASKET

By U. S. Department of Agriculture

Onions, western grown, are plentiful this week. The globe variety—yellow, red and white types—is in plentiful supply right now, and is easily recognized by its globular shape. In size, these onions are up to about 2½ inches in diameter, with three to 10 the number per pound. Globe onions are full-flavored with a thickish skin covering that is easily removed under cold running water to avoid tear shedding.

When selecting onions, choose firm, and well shaped with dry skins. It is best to buy onions when since home storage conditions frequently vary and onions are best when kept in a cool, dry place.

The size onions to be purchased will vary with their use. The smaller ones are best for boiling whole, stewing or creaming, medium ones for serving stuffed and thick slices to top off delicious hamburgers and other sandwiches, and for onion rings. All of them are equally good for grating, chopping, dicing or slicing.

Vegetable du jour

As the vegetable of the day, try boiling or baking whole medium-sized onions with skins on. When the onions are tender, slip off the skins and serve piping hot with a parsley-flavored cream sauce.

Sliced Onions

Fried onions are a popular accompaniment for liver, hamburgers, meat balls, and steaks. For pleasant flavor surprise use sugar instead of salt for seasoning fried onions.

Last Minute Christmas Tips

The in-a-hurry cook needs every time-saving suggestion she can get for that perfect Christmas dinner—especially when guests are coming as thick and fast as the snowflakes.

Here are some suggestions that are guaranteed to unfreeze the frazzled nerves of the last minute cook.

Combine two cups of sugar and two cups of water in a saucepan and stir until the sugar is dissolved. Heat to boiling and boil this 5 minutes. Add 1 pound of 4 cups of cranberries and cook until the skins pop, about 5 minutes. The result is no secret—10 minute cranberry sauce, quick, tasty, and attractive.

If you're a cook whose family just adores mince pie, and you don't have the time to devote to your favorite old-fashioned recipe, here's one that is slated for fame on your Christmas dessert list.

The ingredients you need are cups of prepared mince meat, cups of thin-sliced pared tart apples, 1 recipe for plain pastry, meat and the apples and spoon into six 4-inch pastry-lined tart pans. For lids, cut six 5-inch pastry circles. With a tiny star cutter, cut out the center of each. Adjust the top crusts, crimping the edges to seal well.

For sparkle, brush the tops with milk and sprinkle with sugar. Bake the tiny pies in a hot oven (400 degrees) 25 to 30 minutes or until the apples are done. When the tarts are cool, place a little red candle in the star opening of each and set aglow at serving time. And the name for these quick and delicious miniatures—Mince-meat Pies.

MINCEMEAT PEACHES

Fill canned cling peach cups with spoonful of mince meat. Bake in moderate oven about 20 minutes, basting with a little Sherry or orange juice. Top each half with spoonful of hard sauce or whipped cream.

DATES PERK POPCORN

TV munchers who like popcorn will love it even more when you add chopped fresh dates to the hot buttered popcorn. Bits of date add wonderful flavor and chewiness to old fashioned popcorn balls too!



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GARDENSIDE tender all green cut spears. Fine quality.

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Lamb Steak Boneless shoulder 69c

Lamb Roast Small center cuts 89c

Rib Chops "USDA CHOICE" Lamb 69c

Breast O' Lamb For Stews 19c



CALIFORNIA WALNUTS can be used in dozens of ways to add that festive touch to the holiday season. A bowl of walnuts and a nutcracker beside it say "Welcome" to guests and family.

Nuts Traditional For Holiday Food

Sure as there was an orange in the top of your grandmother's Christmas stocking, a handful of walnuts has been tucked in too. For walnuts were—and still are—traditional to the holiday season as holly wreaths.

But the walnuts we use are a far cry from the ones grandmother cracked — and probably even less like the ones grown in ancient Persia where they were reserved for the royal table.

Walnuts have a long and glamorous history. Some times not so glamorous, maybe. An English herb specialist writing in 1551 recommended walnuts for "The bytting both of men and doges."

They were first grown in the Middle East, and were gradually carried to Greece, Rome and the Mediterranean countries.

Today, most of our walnuts come from California where they were first planted by Spanish missionaries. About 140 million pounds are produced annually. The plump, flavorful kernels are a result of careful growing and scientific experimenting. Right tests and quality control standards in branded walnuts assure the home-maker that she will find perfect kernels when she cracks them.

Something grandmother would stir over hot water until mixture thickens and coats a spoon. Add softened gelatin and stir until gelatin is dissolved. Cool. Add flavoring. Beat egg whites until stiff and gradually beat in remaining 1/4 cup sugar. Fold into gelatin mixture. Fold in whipped cream. Pour into chilled shell and chill until firm. Serve garnished with a wreath of whipped cream decorated with walnut halves.

WALNUT CRUMB CRUST

1 cup fine graham cracker crumbs

1/2 cup finely chopped California walnuts

1/4 cup granulated sugar

1/4 cup soft butter

Mix all ingredients. Press into 9-inch pie pan. Chill or bake at 375 degrees about seven minutes.

CHRISTMAS WALNUT ROLL

1 1/4 cups chopped walnuts

1 cup small-sized marshmallows, cut in half

1/4 cup red and green maraschino cherries, quartered

1 cup dates, sliced

1/4 cup graham cracker crumbs

1/2 cup orange juice

Whipped Cream

Walnut halves

Combine all ingredients except whipped cream. Turn out onto a large sheet of aluminum foil. Shape into the size of roll desired. Wrap in foil and chill overnight. Cut into slices to serve. Mixture is rich. Small portions are suggested. Top each slice with fluff of whipped cream; decorate with walnut half. Makes eight to 12 servings, depending upon size of roll, and portions preferred.

TINY TIM APPLES

1 cup (7 1/2-ounce package) pitted dates

1 cup seedless raisins

8 ounces dried figs

1 cup walnuts

1 teaspoon grated orange rind

1 tablespoon orange juice

Put fruits, walnuts, and grated orange rind through food chopper, using coarse blade. Add juice and knead until well blended. Shape into "apples" about one inch thick. Roll some in finely chopped walnuts, some in powdered sugar. Insert whole cloves in center. Roll in sugar and trim with walnut halves.

NO-BAKE WALNUT BALLS

Mix together two cups vanilla wafer crumbs, 1/3 cup granulated sugar, 1/4 teaspoon salt, 1/2 teaspoon cinnamon, 1/2 cup chopped maraschino cherries, one cup chopped walnuts. Add one teaspoon lemon juice, 2/3 cup sweetened condensed milk. Form in balls. Roll in sugar and trim with walnut halves.

EGGNOG WALNUT PIE

1 envelope unflavored gelatin

1/4 cup milk

3 eggs, separated

1/4 cup granulated sugar

1/4 teaspoon nutmeg

1/4 teaspoon salt

1/2 cup milk

1 tablespoon cognac or brandy (or use 1/2 teaspoon rum flavoring or vanilla)

1/4 cup granulated sugar

1/4 cup whipping cream, whipped

1 9 - inch baked pie shell or neutral flavored pie crust

Salted gelatin in the 1/4 cup milk. In top of double boiler, beat egg yolks together with the 1/4 cup sugar, nutmeg and salt. Stir in the 1/2 cup milk until thick and smooth. Stir over hot water until mixture thickens and coats a spoon. Add softened gelatin and stir until gelatin is dissolved. Cool. Add flavoring. Beat egg whites until stiff and gradually beat in remaining 1/4 cup sugar. Fold into gelatin mixture. Fold in whipped cream. Pour into chilled shell and chill until firm. Serve garnished with a wreath of whipped cream decorated with walnut halves.

Gone, too, are the days when walnuts were scooped out of a bin or a burlap bag. Modern cellophane packages now hold walnuts for cracking. And for today's home-maker who prefers convenience, California walnuts come already shelled and packed in vacuum cans or clear bags—ready to stir right in to holiday recipes.

A bowl of walnuts with a nutcracker beside it on the table still reflects the friendly warmth of holiday hospitality. And another pleasant custom that has come down to us is that of small packages of goodies to give a favorite neighbor or relative.

The holidays are a time of special desserts as well. Two new recipes made with California walnuts are especially good to serve with tea or coffee for an evening dessert, or as a finale for the big holiday dinner. There's the traditional egg nog served in pie form, set in a delicious, crunchy walnut crust. Or rich Christmas Walnut Roll, a flavorful combination of colorful maraschino cherries, dates, crisp, fresh walnuts, sticky marshmallows, and graham cracker crumbs mixed together and sparkled with orange juice. Both of these can be made ahead of time, too, for unexpected entertaining.

Treats the whole family can pinch in to help make, like candy and cookies, are especially well

leg O' Lamb Tender meaty 69c

leg O' Lamb blade cut 59c

Lamb Steak Boneless shoulder 69c

Lamb Roast Small center cuts 89c

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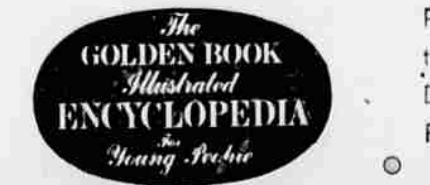
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