



Classy Cherry Rolls

Eye-Appealing, Easy To Prepare

Here's an easy idea to dress up any eating occasion... whether it be regular meals, a party, or a late evening snack. These Classy Cherry Rolls add a "special-occasion" touch to any dining event, especially that fancy breakfast for guests. They can be served individually, or heaped in a basket (as shown) to form a conversation piece for your table. They're attractive, tasty and easy to make.

1 No. 303 (1 lb.) can water pack red cherries
1/2 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1/4 teaspoon almond flavoring
1 package hot roll mix
3 tablespoons soft butter
1 cup sifted confectioners' sugar
2 tablespoons cream
Combine the cherries, sugar, cornstarch and salt. Cook until the mixture is thick and clear, stirring constantly. Add the al-

mond flavoring. Cool. Prepare the hot roll mix according to package directions for rich dough. When the dough is ready for shaping, roll it to a 12 x 8-inch rectangle. Dot with a tablespoon of the butter. Fold the dough. Repeat twice. Roll to about 1/4-inch thickness. Cut into 2-inch rounds. Place on greased baking sheet. Let rise in a warm place until light, about 30 minutes. Press an indentation in center of each roll. Fill each with the cherry filling. Bake in a moderate oven, 350 degrees, for 15 to 18 minutes. Make icing by combining confectioners' sugar and cream; drizzle over baked rolls.

Yield: 24 rolls.
Omit sugar if sweetened red cherries are used.



THE DELICIOUS flavor of beef is imparted to the vegetables cooked with it, in this old favorite beef stew. It will be a treat any time you serve it.

BEEF STEW COUNTRY STYLE

If beef stew is as popular with your family as it is with most, you can serve it often with no danger of monotony if you give thought to the variety of vegetables you can cook with it. One secret of successful stew making is to avoid overcooking the vegetables. Since the meat calls for long slow cooking, vegetables should be added just long enough before the end of the cooking time so that they will be tender but not overcooked by the time the meat is done.

The flavorful gravy you make by thickening the liquid after meat and vegetables have been removed is another good feature about stew.

Country-Style Beef Stew
2 pounds boneless beef for stew
2 tablespoons lard or drippings
1 teaspoon salt
1/4 teaspoon pepper
2 cups water
6 medium potatoes
6 small whole carrots
1 package (12 ounces) frozen Brussels sprouts
3 tablespoons flour
Brown meat in lard or drippings. Pour off drippings. Add salt, pepper and water. Cover tightly and cook slowly for two hours. Add potatoes and carrots, cover and cook 30 minutes longer. Add Brussels sprouts and cook an additional 15 minutes or until meat is tender and vegetables are done. Remove meat and vegetables to serving platter. Add water to cooking liquid to make two cups. Thicken liquid with flour for gravy. Yield: six servings.

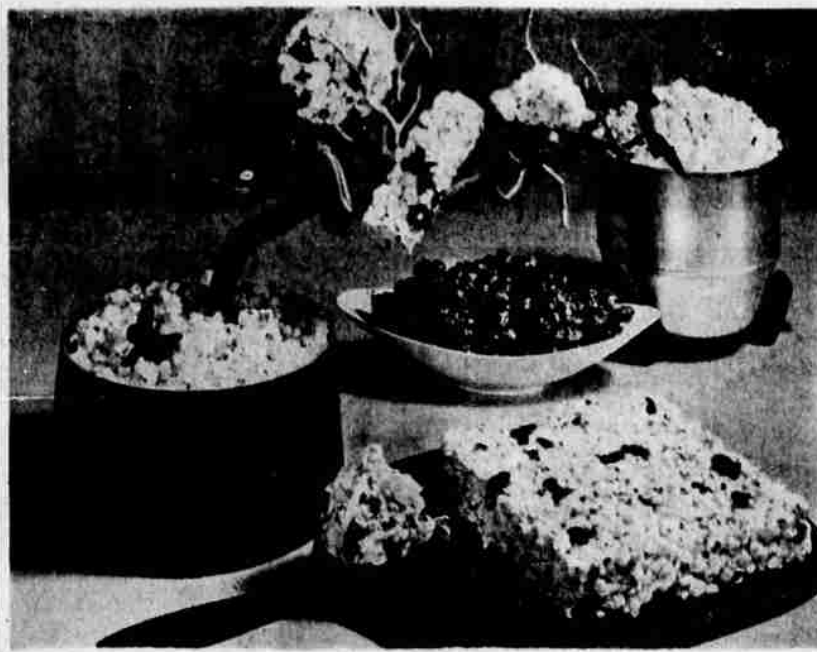
Time Saver

Many hands make light the work—and a water conditioner in the kitchen can be like another hand for the busy homemaker at Christmas dinner time.

When the whole family gathers together over the holidays, the normally tedious job of cleaning leafy greens, fresh fruits and vegetables becomes overwhelmingly time-consuming for Mom who has ordered three times her usual supply. Here's how to ease this tiresome chore: Simply fill the sink or any large container with warm water. Add one tablespoon of water conditioner per gallon of water. Soak greens and vegetables for at least ten minutes. This soaking in conditioned water will help remove sand or soil, bugs, many spray residues, and fertilizers. Before placing leafy greens in water, separate the leaves to facilitate cleansing. Rinse thoroughly in cold water and you are all done. While the salad greens and vegetables are soaking clean, Mom and her holiday helpers can be stuffing the turkey, baking the pies and decorating the table.

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WHETHER you hang popcorn balls on the Christmas tree or on a bare Manzanita branch, Swedish style, this is the time of year to get out the popper and get busy. Electric poppers are a far cry from the kind we used to use when we watched the kernels burst into bloom inside the metal wire container. Perhaps you'd prefer chocolate coated popcorn or merely a popper full of freshly popped corn with butter and salt. Anyway, it's popcorn time.

Have Fun, Make Popcorn Treats

Although the Indians popped corn on hot stones and our grand- parents popped it in wire-covered tin poppers, today we are auto- mated with electric poppers.

With the new hybrid popcorns and improved methods of popping it, the ritual of popping corn is no longer limited to the Christ- mas season. Any old time is pop- corn time. This time of year, however, we must admit, does suggest popcorn treats. An old fashioned popcorn ball, updated, of course, and Quick Chocolate Coated Popcorn are two for a start.

In case you're new at popping corn, directions for that are given, too.

QUICK POPCORN BALLS AND BARS
10-12 cups popped corn
1/4 cup coarsely chopped red candied cherries
1/4 cup coarsely chopped green candied cherries
1/2 cup dark corn syrup
1/2 cup sugar
1/2 teaspoon salt

MOOSE CRAB FEED
SATURDAY,
December 3

Mix popcorn and candied cher- ries. Combine corn syrup, sugar and salt in a heavy saucepan; cook over moderate heat for 2 minutes or until sugar is dis- solved, stirring constantly. Add popped corn and cherry mixture and stir over medium heat three to five minutes or until corn is evenly and completely coated with mixture. Remove from heat. Mold into balls or press into lightly greased pan (8x8x2 inches). When cool and set, turn out of pan and cut into squares. Makes 16 squares or about 10 balls.

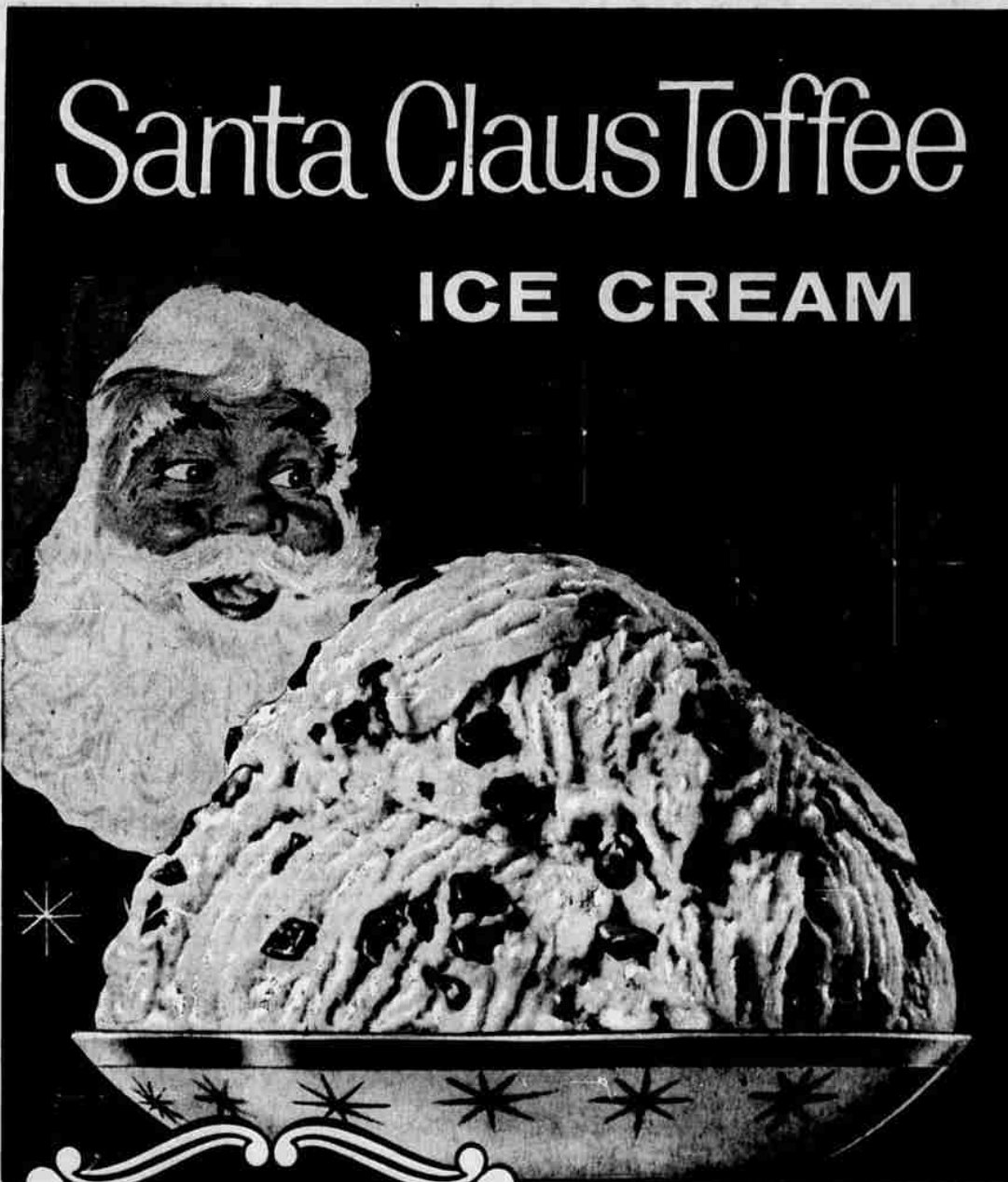
QUICK CHOCOLATE COATED POPCORN
1/2 cup light or dark corn syr- up
1 6-ounce package semi-sweet chocolate pieces
5 cups popped corn

Place corn syrup and chocolate pieces in top of a double boiler and heat over hot water until chocolate is melted; stir to blend well. Pour over popped corn, stir until corn is coated with mixture. Spread onto waxed paper and sepa- rate into clusters.

HOW TO POP CORN
If using an electric popper, fill and use following manufacturer's directions. Otherwise, pour 1/4 cup corn oil in a large heavy skillet or kettle. Heat about three min- utes. Add 1/2 cup popcorn. Cover, leaving a small air space at the edge. Shake frequently until pop- ping stops. Salt to taste. Makes two quarts (eight cups).

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Holiday Dessert

Refreshingly flavored with mint, "Noel Parfait" is the ideal finale to a rich holiday meal. Make it ahead of time by layering a mixture of bright and gay candied fruit cocktail, sour cream and flav- orings with chocolate cookie crumbs in parfait glasses. Chill well and serve with a flourish.

NOEL PARFAIT
1 (1 pound 14-ounce) can fruit cocktail
1/2 pint sour cream
1 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon grated lemon rind
2 tablespoons Creme de Menthe or 1/2 teaspoon mint extract
1 cup finely-rolled chocolate cookie crumbs

1/4 cup melted butter or mar- garine
Drain fruit cocktail thoroughly. Combine sour cream, sugar, salt, lemon rind and Creme de Menthe. Fold in drained fruit cocktail. Toss together cookie crumbs and butter to form a crumbly mixture. Layer crumbs and fruit mixture in parfait glasses; chill before serv- ing.
Makes five to six servings.

ZIPPY TOMATO SALAD
A sprinkling of instant minced onion over sliced tomatoes on crisp salad greens brings good zesty flavor to this ever-popular salad.



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