

Specialties in Gourmet

By RUTH KING

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HOLIDAY TIME IS HOSPITALITY TIME

When friends come calling on New Year's Day or if you plan guests for New Year's Eve, share with them the warmth of your home... and the goodies from your kitchen. It's fun to have open house when you are prepared. These recipes are planned to help you be prepared for those wonderful occasions when friends just "drop in." These recipes may be made in advance or on short notice—keep them on hand to be placed readily on an attractively decorated buffet table. This sure they will be enjoyed and remember when you're preparing them to use an Oregon product.

MULLED CIDER
4 quarts apple cider
1/2 cup beet sugar
1 cup fresh orange juice
1/2 cup fresh lemon juice
2 (2 1/2-inch) sticks cinnamon
1 1/2 teaspoons whole cloves
Cut-up rind of 1 orange and 1 lemon

Heat 2 quarts of the cider with beet sugar, orange and lemon juice, cinnamon, cloves and cut-up rind. Simmer 10 minutes. Strain into remaining 2 quarts cold cider. Serve warm. Yield: 4 1/2 quarts.

Mulled wine: Substitute 2 quarts water for the cider that is heated and 2 bottles red wine for the cold.

Serve in warmed mugs with cinnamon stick stirrers.

SPARKLING PUNCH
2 cups beet sugar
1 cup water
2 pints bottled cranberry

A bright eye opener idea for breakfast comes to you in these hot jam sandwiches. They're made with store-bought raisin bread, rich in the flavor of the little fruit with the taste surprise. You can make this coffee cake treat almost instantly.

A scrumptious coating of butter and flaked coconut browns to fragrant golden goodness in a skillet or sandwich grill. The sweet spicy filling is apricot jam accented with a whiff of cinnamon.

You'll find this a wonderful idea for a man-sized breakfast when you serve these hot jam sandwiches with bacon and eggs. When it's coffee time for the girls, make the sandwiches the same way but cut them in dainty fingers after they're browned.

HOT JAM SANDWICHES
1/4 cup butter or margarine

Hearty Appetizer

Biscuit mix, seasoned with cheese, parsley, bacon and zesty instant minced onion, makes the hearty "Savory Onion Appetizers." Great idea for holiday entertaining, the squares can be mixed up just before guests arrive, then baked and served piping hot. Men like these tasty tidbits, and they're a wonderful salad accompaniment, too.

SAVORY ONION APPETIZERS

2 cups biscuit mix
1 cup grated sharp American cheese
4 strips crisp cooked bacon
2 tablespoons chopped parsley
2-3 cup milk
1 tablespoon instant minced onion
2 tablespoons bacon drippings
1/4 cup grated Parmesan cheese
Seasoned salt

Combine biscuit mix, cheese, crumbled bacon, and parsley; mix lightly with a fork. Combine milk, onion and bacon drippings, and stir into dry mixture. Turn dough out onto floured board; roll to thin rectangle about 10x14 inches; transfer to lightly-greased baking sheet. Sprinkle with Parmesan cheese and seasoned salt. Bake in hot oven (425 degrees) about 15 minutes, or until browned. Cut into squares and serve hot, as appetizer or as a salad accompaniment. Makes about 33 (two-inch) squares.

BANANAS CONVENIENCE FOOD
Bananas come wrapped in their own neat little package. They are endowed by nature with the qualities of a "convenience food." Although this delicious fruit can be served with no preparation, it has been adapted to many variations to satisfy the home-maker's varied taste appetites.

juice
2 cups canned pineapple juice
2 cups orange juice—fresh, frozen or canned
1 cup lemon juice—fresh, frozen or canned
1 quart ginger ale
Lemon and orange slices

Combine beet sugar and water, heat to boiling; chill. When ready to serve punch pour all liquids over a tray of ice cubes in punch bowl. Float paper-thin orange and lemon slices on surface. Yield: 4 quarts.

Champagne may be substituted for the ginger ale.

The delightful rosy color of this punch when served in crystal is all the "decoration" needed.

PECAN MERINGUE SQUARES

Batter:
2-3 cup shortening
1 1/2 cups brown beet sugar
1 teaspoon salt
1 teaspoon vanilla
2 egg yolks
2 tablespoons milk
1 1/2 cups sifted all-purpose flour
2 teaspoons baking powder
1 cup chopped pecans

Topping:
2 egg whites
1/2 teaspoon vanilla
1 cup brown beet sugar
1/2 cup chopped pecans

To mix the batter: Cream the shortening and brown beet sugar until light and fluffy; beat in egg yolks, salt and vanilla. Blend in sifted dry ingredients alternately with the milk. Stir in pecans. Spread the batter (it will be quite crumbly) evenly into greased 15"x10"x1" pan, press down firmly.

To mix the topping: Beat egg whites until peaks form, add vanilla. Beat in brown Beet Sugar gradually and continue to beat (about five minutes) until meringue is very thick. Stir in pecans. Spread meringue over batter in baking pan.

Bake in 325 degree oven 30 minutes (do not overbake). Remove from oven and cut immediately into one and one-half inch squares. Cool in pan. Makes 54 squares. A rich bar cookie with a crusty meringue topping.

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THIS ALMOND ANGEL party cake has a delicate eggnog and almond filling. If you are planning a New Year's Eve buffet party this is an excellent dessert choice.

BANANA TANGO
—bananas with only 88 calories low calorie dessert is the Banana Tango. Just slice one ripe medium banana. Cover with 1/4 cup reducing diets. Another dessert suggestion that ranks high as an orange juice.

PARTY FARE FOR NEW YEAR'S

This gala refrigerator cake makes a perfect dessert for holiday entertaining. Cut angel cake into layers, spread a toasted almond and eggnog filling between layers and frost it all with whipped cream and more toasted almonds for this party "Almond Eggnog Cake."

Toasted almonds and the rum-flavored buttery filling are a delicious flavor combination with fluffy angel cake.

This is such an easy dessert to prepare, it is a good choice if you are serving a crowd. For a large party it doesn't take much more effort to double or triple the recipe.

ALMOND EGGNOG CAKE

1/2 cup butter or margarine
3 cups sifted powdered sugar
3 egg yolks
1 teaspoon vanilla
Dash nutmeg
1-3 cup rum, brandy or Sherry
1 cup toasted slivered blanched almonds
1 (10-inch) angel food cake
1/2 pint whipping cream
Cream butter until light; add sugar gradually and beat until light and fluffy. Beat in egg yolks, one at a time. Add vanilla and nutmeg. Gradually beat in rum. Fold in 2-3 cup almonds. Cut angel food cake into four horizontal layers and spread eggnog mixture between each one. Whip cream until stiff, sweeten to taste if desired. Frost top and sides of cake. Sprinkle top with reserved toasted almonds. Chill until serving time. Makes 12 servings.



1 lb. 75c
Keno Store
Keno, Ore.

THRIFTY Party Fun Foods

WHITE STAR—No. 1/2 Tins.

TUNA 249c

LOG CABIN—

SYRUP 49c

APPIAN WAY - SERVES 6

PIZZA MIX 29c

FISHER'S - NEW GOLDEN

PANCAKE MIX 69c

DUNDEE

MARGARINE 349c

Per-T-Pak

MIXER or POP 39c

Lucky Lager

BEER 98c

Bar Needs

Grenadine

Laura-Scudder

Chips for Dips 69c

Delicious

Dips 89c

Fresh - Local

EGGS 87c

DROMEDARY

CORN BREAD MIX 19c

BLUES-AS-IT-WASHES

RINSO BLUE 59c

DUNDEE FLORIDA

GRAPEFRUIT 100c

CAMPBELL'S

TOMATO SOUP 10c

FINER

DOG FOOD 49c

Hygrade
Canned Hams
5 lb. tin \$4.29

Sliced Bacon Hygrade 59c

Wieners Hygrade 49c

Sausage Rolls Nebergall's 39c

Cheese Full Cream Cheddar 45c

TURKEYS

All Sizes 49c

Per-T-Pak

MIXER or POP 39c

Lucky Lager

BEER 98c

Bar Needs

Grenadine

Laura-Scudder

Chips for Dips 69c

Delicious

Dips 89c

Fresh - Local

EGGS 87c

DROMEDARY

CORN BREAD MIX 19c

BLUES-AS-IT-WASHES

RINSO BLUE 59c

DUNDEE FLORIDA

GRAPEFRUIT 100c

CAMPBELL'S

TOMATO SOUP 10c

FINER

DOG FOOD 49c

PILLSBURY BUTTERMILK

BISCUITS 10c

DUNDEE OR SPRUCE

OYSTERS 100c

DELICIA • ICE CREAM

TOMATO JUICE 15c

MOUNTAIN BARS

BREAD Large - Fresh 30c

MILK Medo-Bel - Homogenized 51c



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