

**Quaint Gift
In The Mail**

Christmas is an exciting time even to a food editor because the mail brings the most unexpected gifts.

This week it was a little Dutch "speculaas" board, an exact replica of an antique speculaas board used centuries ago by Dutch and German cooks to make little cookies with raised designs.

Speculaas, pronounced spee-coo-las, meaning mirror, is an appropriate name for these cookies because they mirror the designs in the board.

The traditional Netherlands tale of speculaas boards is that, on Dec. 5 St. Nicholas arrives. He sails into the land on a boat from Spain and brings sacks full of toys and dolls of speculaas for all good children.

If you look you can find some of these boards about town. Any child would love to find a speculaas board tucked into a stocking.

SPICY SPECULAAS COOKIES

- 3 cups sifted enriched flour
- 3 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup softened butter
- 1/2 cup shortening
- 1 1/2 cups light brown sugar
- 2 to 3 tablespoons milk

Sift together flour, cinnamon, cloves, nutmeg, baking powder and salt. Add butter, shortening and brown sugar. Mix at low speed on mixer or with wooden spoon until mixture is crumbly and well blended. Add milk a tablespoon at a time to form a very stiff dough. Press small amount of dough into each carved section of speculaas board and press down firmly with palm of hand to completely fill mold. With sharp knife, gently cut away excess by running knife across top of board using a sawing motion. Invert sheet and top one end so cookies fall onto sheet. If some cookies break, gently push together. Place cookies close together on sheet. Repeat with remaining dough. Bake in moderate oven (350 degrees F.) about 15 minutes or until lightly browned around edges.

Makes about 6 dozen small cookies or 3 1/2 dozen large cookies.

If you don't sift and in the absence of other directions, spoon flour directly from container into dry measuring cup, level off, then remove two level tablespoons, according to U.S.D.A. recommendations.

Note: If self-rising flour is used, omit salt and baking powder.

Cookies will come out of cooled sections more easily if board has been seasoned first. To season, fill sections with solid shortening, using about 2 tablespoons altogether, plus a coating on aluminum foil or baking pan. Place in slow oven (200 degrees F.) for about 45 minutes. Remove from oven and wipe off excess shortening. Cool board before using.

**Deviled
Fig Canapes**

A new kind of canape just in time for holiday entertaining. Deviled ham Toast rounds California Dried Figs Grated cheese Spread deviled ham over toast rounds. Cut each California Dried Fig into 4 slices. Arrange one fig slice on each round. Sprinkle with cheese. Place under broiler until cheese is bubbly. Serve hot.

FRUIT DESSERT

Easy to fix but fit for a company dinner - that sums up "Tropical Fruit Dessert." Scoop fruit from California avocado halved. Mash the avocado and add lemon juice. Fold into whipped cream flavored with ginger and grated orange rind. Fill the halved with chilled cream fruit cocktail and orange sections. Top with the avocado mixture.

to please any cat...



- all tuna
- liver 'n meat
- chicken
- fish
- meaty mix
- kidney 'n meat

**6 Dr. Ross
CAT FOODS**

SAFEWAY



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December 25
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Thurs., Dec. 19th
thru Tuesday, Dec-
ember 24th.

**ANGEL FOOD
CAKES**

Mrs. Wright's. Regular white, Cherry Chip, and Custard Angel. 3 delicious varieties.

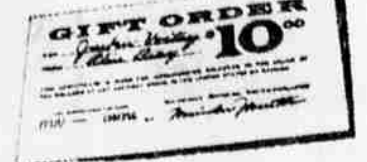
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SAFEWAY

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For Happy Feasting...

Round Steak
U.S.D.A. Choice grade beef

79¢ lb.

Beef Rump Roast Choice grade beef, aged for peak flavor and tenderness. **79¢ lb.**

Bar-S Bacon Thick sliced Freshly packed **59¢ lb.**

Bar-S Franks Skinless wieners vacuum packed **49¢ lb.**

Season's Finest...

TURKEYS
U.S.D.A. Grade A

39¢ lb.

Oysters Captain's Choice Medium Size 12 oz. jar **59¢**

Sausage Safeway pure pork. Mildly seasoned **45¢ lb.**

Turkeys Manor House Frozen 8 to 16 lbs. **43¢ lb.**

Fresh Leg O' Pork Whole or Half **59¢ lb.**

SAFEWAY

Fruit Cake Ring
1-lb. **\$1.09**
5-oz.

BONELESS HAMS Bar-S Fully Cooked **79¢ lb.**

Prices effective Thurs., Dec. 19th thru Tuesday, Dec. 24th.

**Clean Metal
Easy Way**

By FRANCES C. HALL
County Extension Agent

As the holidays approach, many homemakers are looking for new products that can ease the chore of keeping silver, copper, brass and other metals shiny clean. For example, silver polishes are now available which both clean and protect against tarnishing.

For a simple way to quick-clean a quantity of silver tableware, fit a piece of aluminum foil into the bottom of a pan and put the silver on top of it. The foil should be the size of the pan bottom. Cover the silver with hot water and add a teaspoon of baking soda. In a few minutes, tarnish will be deposited on the foil.

Caution: Do not use this method for hollow-handled pieces or for oxidized silver patterns. When not in use, store silver in tarnish-resistant (Lanex) or airtight plastic wraps.

Brass and copper accessories will stain tarnish if given a beauty treatment with kitchen cleaning wax. First, remove tarnish with a copper cleaner or with vinegar and salt. Wash in hot sudsy water, rinse, and polish with a soft cloth. Then apply wax, the type used for the exterior of the refrigerator. Lacquer sprayed on the outside of clean silver, copper or brass also provides a protective coating but don't apply it to items which come in contact with food, the specialist emphasizes. These lacquers and waxes are available at most hardware and department stores.

If stainless steel looks spotted or dull, wash it with warm water, soap or a synthetic detergent. Rinse, and polish dry with a soft cloth.

Chromium finishes, such as found on toasters and other appliances, do not tarnish but become dull and covered with film. Clean with silver polish, wash in warm suds, rinse and polish with a cloth.

Pewter, an alloy of tin and other metals, is very soft and must be handled carefully to avoid scratching. Wash in hot, sudsy water, rinse and polish dry with a soft cloth. If tarnished, use a silver polish. A soft luster enhances pewter.

Crystal vases and bowls will have added sparkle if washed in warm suds to which a few drops of household ammonia are added. Rinse well and dry. Wooden trays should be wiped with a cloth wrung out of cold water, then dried. Do not stand on edge to dry. Wood absorbs water and cracks or warps easily if left in contact with water. Salad bowls should be washed quickly in warm suds, rinsed with warm or cold water, and dried immediately. Do not soak woodenware or put it in an automatic dishwasher.

Salad servers and bowls which have lost their finish can be smoothed when dry with sandpaper, then rubbed with linseed oil. Wipe off surplus oil and expose to air until odor is gone.

A leaflet "Care of Metals and Kitchenware" is available for the asking at the county extension office, 1940 Main Street or phone TU 4-8151.

A MERRY CHRISTMAS TO ALL

Rich Lucerne Ice Cream
16 Ass't. Flavors
1/2 Gallon **69¢**

Cottage Cheese
Quart 38c
1/2 Gal. 75c
Pint Ctn. **19¢**

Cranberry Sauce
Jellied or Whole No. 300 Can **19¢**

Powdered or Brown Sugar
1-lb. Pkg. **329¢**

Lucerne AA Butter
1-lb. Print **59¢**

Check This List

Mince Meat	Borden's None Such	28 oz. pkg.	59c
Soup Mix	Knorr, Cr. of Leek or Onion	Pkg.	43c
Poultry Seasoning	Crown Colony	1 oz. tin	23c
Sour Cream	Lucerne extra rich	pint carton	59c

Holiday Values

Egg Nog	Lucerne	Half Gall	98c
Karo Syrup	Red Label	1 1/2 lb.	29c
Marshmallows	Fluff-Puff, miniatures	10 1/2 oz.	25c

Hot Dog & Hamburger BUNS
8-Ct. Pkg. **29¢**

Rolls Skylark Brown 'n Serve Pkg. of 12 **3100**

Greater Savings at Safeway

Fruit Cake Mix	Lyon's	1-lb. pkg.	69c
Sweet Yams	Jack O' Lantern	No. 2 1/2 can	29c
Reynold's Wrap	Heavy duty	25 ft. roll	35c
Fruit Cocktail	Town House No. 303 can		4100
AA Large Eggs	Cream O' The Crop Dozen		49c
Dairy Topping	Lucerne. Real cream. 7-oz.		49c
Delicate Peas	Small size No. 303 can		25c
Party Dips	Lucerne. 7 grand varieties. 8-oz.		39c

SUNKIST NAVEL ORANGES
Sugar Sweet 'n Juicy
12-lb. carton **1.98**

RED DELICIOUS APPLES
Hood River Red Delicious. Firm and crisp. 10-LB. BAG **100**

Avocados Fuerte variety Rich - meaty **229¢**

Crisp Celery Serve with cheese stuffing **10¢ lb.**

Assorted Nuts Holiday nuts at a holiday price **2 lb. 89¢**

Boiler Onions Always welcome... "Creamed" onions **5 lb. 39¢**

Fresh Mushrooms Perfect complement to all meats **49¢ lb.**

THE LIFE BOOK OF CHRISTMAS
Now Available at Safeway - In 3 Wonderful Vols.

- "The Glory of Christmas"
- "The Pageantry of Christmas"
- "The Merriment of Christmas"

Plus: Hi-Fi record of Christmas Music.

Individual Book or Record **\$1.49 Each**

Penney Savers

Westag Vanilla	Favorite flavoring	16 oz. btl.	39c
Cragmont Beverages	Mixers and pop	Quart bottle	6100
Stuffing Mix	Mrs. Wright's	7 1/2 oz. pkg.	29c
Stuffing Bread	Mrs. Wright's	22 1/2 oz. loaf	33c

Save More at Safeway

MBJ Coffee	(Limit, please)	3-lb. 1.75	1-lb. 59c
Edwards Coffee	(Limit, please)	3-lb. 1.69	1-lb. 57c
Instant Coffee	MJB Brand	10-oz. 1.49	6-oz. 99c
Instant Coffee	Safeway	10-oz. 1.29	6-oz. 83c
Canterbury Tea	Save 10c on 40 bags		49c
Bel-air Corn	or Frozen Peas	10 oz. pkg.	359c

Food Hints

Sunday supper (or any other quick meal) takes on a party-taste with a main dish like this: In saucpan, combine a 1-pound can beans and franks in tomato sauce with a cup drained apricot halves, cut in quarters. Heat, stirring now and then. Serve with a tossed salad to 2 or 3.

That great meal-in-one-tray, the frozen 3 course Salisbury steak dinner, gets its Italian airs with the addition of wine. Just fold back foil over the steak and top the meat with 1 tablespoon sliced stuffed olives. Reheat; heat according to label directions.

Here's a soup to serve at a lunch or as a prelude to the evening meal in a saucpan: cook 1 slice bacon (diced) until crisp. Pour off all but 1 tablespoon drippings. Add 2 tablespoons chopped green onions; cook until tender. Remove from heat and add a 2 1/2-ounce can cream of potato dry soup mix; gradually stir in 2 cups cold water until smooth. Bring to boil, stirring. Partially cover; simmer 10 minutes, stirring now and then. Add 1 cup milk, dash marjoram, and dash thyme. Heat, stirring. Makes 3 to 4 servings.

For a cleverly delicious hot beverage these rippy days, try heating a 12-fluid ounce can V-8 and 1/2 teaspoon soy sauce. Simmer a few minutes and serve to 3 or 4.

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— you are now.**