

GRACIOUS LIVING IS AN ART

The art of gracious living is most rewarding. Why not initiate a little ceremony in your life? Admittedly it is more trouble, but it is also apt to be more pleasant and memorable. For instance, serve a Cranberry Glazed Game Hen—an elegant dish for elegant entertaining. Bright, flavorful whole cranberry sauce, used in the glaze over the game hens, gives a festive appearance to your main dish that's a delight. To do right by the birds, serve them on your sterling holloware. Dust off your best china and stemware and unfold your finest linens. Your family and guests

will be due for a real treat, both in elegant eating and glamorous appearance. What could taste better with these birds than a Sweet Potato Cranberry Casserole? **CRANBERRY GLAZED CORNISH GAME HENS** (6 servings) 6 cornish game hens 1 one-pound can whole berry cranberry sauce 1/4 cup melted butter or margarine 1/4 cup concentrated frozen orange juice 2 teaspoons grated orange rind pinch of poultry seasoning

ing Truss game hens, sprinkled inside and out with salt and pepper, and roast on a rack at the temperature on the package. About 30 minutes before they are done heat cranberry sauce with remaining ingredients. Brush game hens liberally with the sauce every 5 minutes until they are done. Serve garnished with parsley. **SWEET POTATO CRANBERRY CASSEROLE** (Serves 6) 6-8 large sweet potatoes 1/4 cup pineapple juice 1 cup drained pineapple tidbits

1/2 teaspoon salt 1 one-pound can whole berry cranberry sauce 1-3 cup cornflake crumbs 2 tablespoons butter or margarine Cook sweet potatoes until tender. Peel and mash. Mix mashed sweet potatoes with pineapple juice, tidbits and salt. Spoon 1/2 the mashed sweet potatoes into a well-buttered casserole. Top with whole berry cranberry sauce. Cover cranberry sauce with remaining sweet potatoes. Cover with cornflake crumbs and dot with butter. Bake at 350 degrees for 20-30 minutes or until top is lightly browned.



**ENTERTAIN ROYALLY** — The holiday season is the time of year for regal dinners. While these are game hens, that need to be ordered from your butcher in advance of your dinner plans, Long Island ducklings, (we find some in a market) or pheasants may be substituted. All are delicious with Cranberry Glaze.

Spaghetti Casserole

1 pound ground beef 1/2 cup chopped onion 1/4 cup chopped green pepper 2 tablespoons butter or margarine 1 can (10 1/2 ounces) condensed cream of mushroom soup 1 can (10 1/2 ounces) condensed tomato soup 1 soup can water 1 clove garlic, minced 1 cup shredded sharp process cheese 1/2 pound spaghetti, cooked and drained

Cook beef, onion, and green pepper in butter until meat is lightly browned and vegetables are tender; stir to separate meat particles. Add soup, water, and garlic; heat. Blend with 1/2 cup cheese and cooked spaghetti in a 3-quart casserole; top with remaining cheese. Bake in a 350 degree oven 30 minutes or until bubbling and hot. 4 to 6 servings.

EASY PEACH TREAT

Dutch lunches remain the perennial favorite for hurry-up meals. In keeping with this quick "spread," serve an equally effortless sweet treat as a finale. Turn canned cling peaches with their syrup into refrigerator trays and chill in freezing compartment until crystal-cold but not solid. Serve with crisp cookies.

**BEST AFTER-CHRISTMAS BUYS TO-**  
**Brighten your WINTER MENU**



**CATSUP** Standby Fancy 14-oz. Bottle **10¢**  
**TUNA** C-H-B Chunk Style Light Meat 1/2 tins **5 FOR 1.00**

All grocery specials good through Tuesday, December 31st while stocks last. Shop early — we will close at 7 P.M. New Year's Eve and all day New Year's Day.

**BANQUET MEXICAN STYLE**  
Plus 8 other styles of  
**Frozen Dinners**  
**3 FOR 1.00**

**PETER PAN ALASKAN KING**  
**CRAB MEAT** 7 1/2-oz. Tins **67¢**

REG. 79c Blue Bell  
**POTATO CHIPS** 4-Pack **49¢**

**SODA POP** Par-T-Pak, Royal Crown or Upper 10 (Plus Deposit) **6 FOR 1.00**

**THRIFT DEPT.**  
**1/3 OFF SALE!**  
Remember . . . Through December 31st you get 1/3 OFF all the merchandise in our Thrift Department. Magazines and most health and beauty aids excepted. Come and save as we clear for year-end inventory!

**BIG-Y MEATS!**  
Try A New Taste Treat With Big-Y  
**CORNED PORK** Tastes Just Like Ham **37¢ lb**  
**Canned Hams** Swift's Premium 5-lb. tin **2.79**  
**Beef Roast** Boneless **87¢ lb.**  
**STEAK** Big-Y Round or Sirloin **73¢ lb.**  
**Pot Roast** All Shoulder Cuts **49¢ lb.**

Philco Beef, Veal or Pork Pkg. **10.98¢**  
**Frozen Steaks** Nalley's Creole 15-oz. **4.10**  
**Meat Balls** Khubla Khan Frozen Pacific Cleaned **59¢**  
**Cocktail Shrimps** White King 1/2 Tin **29¢**  
**Cleanser** Tall Tin **10¢**

Try With Crater Lake Fresh Dips — Nabisco  
**Snack Crackers** All Varieties **39¢**  
**Corn Chips** Nalley's Reg. 69c 4-pack **49¢**  
For Tasty Dip Mixers Try Dry  
**ONION SOUP MIX** Lipton's 2-Pack **3.10** Wylers Reg. 2/33c **2.25**

**WHITE KING** "D" or Soap King Size **89¢**  
Swift's Canned **TAMALES** 15-oz. **5.10**  
**Chopped Ham** Reg. 63c 12-oz. Tin **47¢**

Bradley 8-in. Frozen **FRUIT PIES** While they last **3 FOR \$1**

Use First National Bank Money Orders - Up to \$300 -- 20c

**BIG-Y FRESHER PRODUCE**  
Fresh Portland Green **CABBAGE** **5¢ lb**  
Med. Size Thin Skinned **AVOCADOS** **3 FOR 29¢**  
Snoboy Indian River **PINK GRAPEFRUIT** Med. Size **8 FOR \$1**

**BIG Market**  
**EASY FREE PARKING**  
Right Reserved to Limit — Closed Sundays 4710 So. 6th

**Specialties in Gourmet**  
By RUTH KING



**Have You Forgotten?**

We still need your help. We have not heard from a large number of people in the community and we want you to know your help is needed.

A gift now would help build our county and help our people living here. To keep our local agencies operating for this coming year we need \$150,000. We now have \$128,000. We ask you to consider any size donation.

Please send your donation to Klamath County United Fund, P.O. 839, Klamath Falls, Ore.