## 原园 BIG SPRING Daily HERALD

PAKISTAN CLAIMS： India Launches All－Out Offensive
 broadcast said today India＂has launched an all－out
offensive against East Pakistan＂without a formal
declaration of war． The Pakistan government broadcast in English
from Karachi was monitored here． It said＂the Indian army has concentrated
all its might in the Jessore area where the atack
has been launched by nine Indian infantry divisions， all its might in the Jessore area where the attack
has been launched by nine Indian infantry ivivisons，
four Indian mountain divisions and two Indian four Indian mountain divisions and two Indian
tank regiments．
＂Fierce fighting continued in Jessore The Pakistan government broadcast claime the offensive followed increasing attacks，minor
and major skirmishes and a buildup of more than
12 Indian infantry divisions around East Pakistan in recent months．
The UUtite Utates，the Soviet Union and
Communist China all have urged restraint by India and Pakistan．
clash absouticials said twe twey wrigades of Indian army a major forces， Clast habout two brigades of Incian army forces，
but had ondting to confirm that anything more
than a border incident had taken pace than a border incident had taken place．
There was no inclination by these officials
to believe that India had committed large forces

 ywiver

## Thanksgiving

Traffic Toll

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Bond Issue OK Expected


## Rape－Murder

Clues Sought

COAL WAGE PACT DISAPPOINTS CONNALLY
Richest Nations To Meet In Rome


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Panel Okay In Close Vote emmite sane animurar Amain inem animian Toe mominuss．apowal and
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Score One For Women
$\qquad$
GOP Leaders Seeking Removal Of State Official Bullock


## Why Did Early Texas Homes Have Seperate Kitchens?

## 


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ind
feet from the resider-




## safieway Fine Foods for

## Dog \& Cat Food 7 ; <br> Liquid Bleach mun uock 38  Facial Tissues ....min ound inc 18 Paper Napkins trus......men nes. $10^{4}$ <br>  <br> 



## Pork \& Beans

 Canned Biscuits "wne Chunk Tuna Tomato Catsup $.=1=$ Tomato Soup …........... 10 Canned Pop Lux Liquid$=1$.

| Reynolds Wrap | Breck ${ }^{\text {lotion }}$ One | Visine ${ }_{\text {cosem }}$ |  | Joy Liquid | -namemen 61 l |
| :---: | :---: | :---: | :---: | :---: | :---: |
| $x^{2 x}$ | $\$ 1.39$ | Glad Trash Bags ${ }_{-1 \text { manm }} 79$ | Rod's Dressings jom <br>  | Thrill Liquid | -nammene $61{ }^{\circ}$ |

Cake Mixes 28

 Crisco Shortening vemilue.





## Attention, Cloak And Dagger Dolls: Uncle Sam Needs You

## a Happy Feast safeway

nications and search and seiz-
ure.
If the women make the grade Is Secret Service agents, they
can expect similar trainingcan expect similar training-
but more of it. Quotable Quotes

Aluminum Foil 25;


Marshmallow Creme woot ${ }^{2+0}$ 25


Cream Cheese
Whipping Cream weme vente $40^{c}$
Compare These Safewar Values!
Marshmallows $21^{4}$

Spiced Crabapples

Maraschino Cherries
Fruit Cocktail $\stackrel{y}{10} 26^{\circ}$
Mandarin Oranges :oit !ean 31c
Apple Cider roon romeoreot




Stuffing Mix 29


Poultry Seasoning cien t.... $33^{\ddagger}$
Black Pepper matron uno ..... t... 39






Salad Dressing Hajuas Heerything



Milk of Magnesia nimer $12=83$;






## Sherbet 59 <br> Strawberries

 Bayer Aspirin rat row sotent beace 87 Vaseline Lotion "numbicis tini. $69{ }^{\circ}$
 Baby Shampoo sumen autan lititich
49

French Fries

Banquet Dinners

Bananas 10
Rome Apples 19

Party Mixers 15
Paper Plates .rocte mum Potato Chips ratrome in 49



SAVE CASH INSTANTLY!
When you shop at Safeway..
without the inconvenience of accuwithout the inconvenience of accu-
mulating and redeeming coupon or booklets to obtain speciall
priced items.
Avocados

| Artichokes Sunkist Lemons Walnut Meats Almond Meats $m+0=0$ Pitted Prues Golden Raisins |
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|  |
| Party |
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| Iips |
| French's Mustard storn 514 |
| xed Nuts ro.nsentotaral |


Crisp Celery

rices Effective Nov. 22-24, in Big Spring, Texas.


 $=5$ $=\sqrt{2}=$ $=5=3$ = mis $+5$ $==5$ of movie director Bryan Forbe
in an interview.
$\qquad$
$\qquad$
$\qquad$ the controversy. I realized this
might be an event in my
husband's life in the next few $=2=5$ $4=$


Troops Under Umbrella Of U.S. Air Power Launch Offensive

Sands To Get Mayor Welch, Challenger Amerian Flag Oiling Up Their Campaigns

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Unscramble these fou
one letter to each
form four ordina
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Seeks Author






Holiday Schedule




 Saturray schedule colopos off






## Meany Will Force Nixon To Kick Him Off Board?

For Best Results, Use Herald Want Ads

Rainfall To Taper Off

died early Saturday.
Prior on coming tor Worth,
Randall had worked at stations
in Missouri.










CRANBERRIES

POTATOES
GRAPES $\begin{gathered}\text { Red or } \\ \text { whlte } \\ \text { L }\end{gathered}$

| WE |
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| WILL |
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| THANKS- |
| GIVING |
| DAY, |
| Nov. 25th |



BANANAS

## CELERY

GOLDEN GODDESS DRESSING ${ }^{\text {BORR }}$ GREEN GODDESS DRESSING ${ }^{\text {sior }}$ SAESAR DRESSING siar



SLICED CARROTS ${ }^{\text {KMmbll }} 303$ CAN
SPINACH Huncis



Time To Share The Load




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 Expanding on hits policy change, Secerear)

 up their paneor nitions ios.



## We Lose A Good Friend

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| (eameme | who is not noted tor sounding |
|  | liat comes long te neevertheer |
|  | He has been one of tis mosit mivential |

2
'Language' Barrier
Around The Rim

| Yankee wayfarers who conclude they are 'home' when they descen upon England ultimately will decid it is easier to communicate in it to get through to the British. | A carnival is a fancy word for "fair." The first balcony becomes the "upper circle" up and down Flee we call the "orchestra" at a musi hall in England. you ask for "stalls |
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| GE Englishm |  |
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| TV person |  |
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| chasm, but not by much. | Over there, molasses are properly "black treacle." A hot |
| SAY "mail box," they refer | dog bun is a "bridge roll." |
| "pumps" are | OK TO THE baseboards in your |
|  | , |
| , | ing." A derby to us |
|  |  |
| you'll get a blank stare. They refer |  |
| ns | referred to as bootlaces by the people |
| baby pacifier is a "dumm |  |
|  | The English wonder why we insist |
| y stroller is identified |  |
| Ention a ves | crumpet is identified on our side of |
| nk of an undershirt. A vest, |  |
| 㖪g the walkways in front of | and and America are deved |
| windbreaker is more | common language." Perhaps |
| aisle is, in fact, a "gang |  |

Hop Sing's Cleaver

Fellow dropped by the office 4her day. causing eonsideral
onsternation anon the more timid
He was wearing strage
 the pionerere ready to exterminate all
So
was not long until the conHATchers do dot seem at first
glance to be a particuarly Texas Until you reall that there is
anoter word for hatchet and that Tother word



 one of Texas' 'rreat herees and nou It is a Bowie im Bowie who died in ine Alamo. THE BowIE kiife is simply a large
hatchet with the handee turred to a lifterent popsition hande turned to a blade probably four inchese wide and
pertaps
do anythat hat inch thick it
it could anything a hatchet could. Well the office visitior was Hop We rurid puabled that some of the more
 Or dopending on reruns, he may
be known as No. 2 son in the Charlie
 For the recerd, his name is Victor
Sen Yung, and he was in Dallas




My Answer
Billy Graham


Fatal Accidents At Home


## A Devotion For Today






Laura Drifts Had No Report Of

Toward Death

My Lai Atrocities
num Iap - Remant

LOCATIONS New Administrator Takes Over Duties
Church Surpasses Needed Revenue

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ninor damage in isolated cosst-
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## WEATHER

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Dowdy Trial To Reconvene

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UF GAINS

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Snyder College $\qquad$


Vote Tuesday


## Proper Listing Of Your Home

 Most Important Selling Link

CREIGHTON TIRE CO.
Seiberling Rodial tires so
Seiberling Radial Tire Is


## Experience Is

 HastonPromiseFW:N $\begin{gathered}\text { News of } \\ \text { Big Spring }\end{gathered}$ Business and Industry


| HOME OF: |
| :---: |
| Schwinn Bicycles |
|  |
| Suzuki Motorcycles |
| Sales \& Service |
| CECIL THIXTON |
| Motorcycle \& Bicycle Shop |
| 908 w. 3rd |

CARTER FURNITURE HAS THE BEST
SELECTION OF SPANISH AND EARLY AMERICAN
FURNITURE IN TOWN FURNITURE IN TOWN
100 To 110 RUNNELS

## Trase <br> U.S. POSTA SUBSTATION <br> HIGIILAND SHOPPING CENT



Lio Tex




Assures Governors They'll Have 'A Piece Of Action'

## Abba Eban Calls OnEgypt To 'Stop Public Bombast'

Flood Control Bonds Approved
SINTON, Tex. (AI) - Rest
dents of this south Texas town dents of this south Texas toun,
which is plagued by floding which is plagued by hooding
from heary rains, have ap. proved a $\$ 6 c, 000$ bond issue for


 chief of operations, the No. ${ }^{2}$ election Saturday.
joe in the Israeli military hier.
archy.
Sinton is the San Patricio
Sounty seat. In a recent balnt,



## WHITE POLYGLAS

 TIRES-1/3 OFFYou save now on Goodyear white letter Polyglas! Your choice of these two high performance Polyglas tires..




## GOODYEAR SERVICE STORE

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RAY PERKINS, Mgr.
Saturday 8.5

Big Spring HERALD

Wönan's World
BIG SPRING, TEXAS, MONDAY, NOVEMBER 22, 1971

Section B
Activities Food
Fashions The Home


FESTIVE EGG NOG, BUTTERSCOTCH Combine for pretty dessert





GOLDEN BROWN TURKEY WITH SPECIAL STUFFING


Cook, Sewer, Hostess; All This, Plus More







 $\qquad$


ENCIRCLE APPETTTE
With rosy ring

Pecans And Berries In A Christmas Ring Just right tor holday erving CRN NERRY-ORNGE
$\qquad$






Pears Are Tasty Trim For Meats


















RECOMMENDED RECIPES
Of Mrs. Hugh Mac Richart


WElGHT watchers Calorie-Cutting






Chilled Dips Go With All Party Occasions



## Relax! You're





|  |  | PANTRY |
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| $\qquad$ discovering that extra, unnec- |  |  |
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| 1 larg pay uncoked sirimp |  |  |
|  |  |  |
| 2 garlic cloves, minced Parmesan cheese, grated |  |  |
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Cheese Appetizers Are Popular Holiday Treat








##  <br> Fresh Fruit Pie Sugar Frosting  Titwit ourcesiones. fruil   orm mumins shemevers Toass <br>  <br> We Deliver The Goods!



Put your business profits into high gear by using the vehicle that is powerful enough to do the job alone. Phone or come by our Want Ad

Big Spring Daily Herald

Attend Of Far
Bilagraves

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Pretty Jars Of
Delicious Gifts





## Kitchen Santas Can

'Put The Love In'

## Men, Women Using Same Beauty Salons

## Poithait chnistmas SPECIAL

NOTE THE SIZE: This is not just a baby picture special! This is a lo




## TEXAS DISCOUNT FURNITURE



d-B Big Spring (Texos) Herold, Monday Nov 22 I9n

## B

Upsetting Analysis





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 Dr. G. C. Thosteson


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 information on her solicitations
for symphony subscriptions.
A few days it you have any this.
sugestions on how to handle











 None of those preciections is risespond to to temale hormone, but the dosage may give you al handiling.

IDUS F Sargrean


## Yellow Onions wisw Grapefruit Ruby Red Cranherries

Kounty Kist COPn mmokement Sliced Pineapple andew med $5{ }^{120} \mathrm{com}^{\mathrm{com}} 1$

Del Monte Tomato Juice ${ }_{4}$.60acm $35^{\circ}$
Libby's Fruit Cocktail fuen wive 4 iox con $89^{\circ}$


## 




Cairo's Oldest Street Is Due To Be Restored


## Multiple Listing Service





| W. J. <br> SHEPPARD <br> \& $C O$. <br> "RFALTORS" <br> 1417 Wood 267-2991 | Jack <br> Shaffer <br> 2000 Birdwell <br> 2638251 JUANITA CONWAY ........... 267-2244 HOMES - FA | REEIDER \& ASSOC. <br> 506 EAST 4th St. 267-8266 | MARIE ROWLAND | COOK \& TALBOT |
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|  |  |  | Margie Bortner .... $263 \cdot 3565$ |  |
|  |  |  | fha va listings | 72 |
| AISALS - Fquitirs | - |  |  | Jeff Painter ........ 263-220 |
| ULTIPLE LISTIN <br> SERVICE | (1) |  |  | $\begin{array}{\|c\|c\|} \hline \text { KEN } \\ \text { oven } \\ \text { one } \end{array}$ |
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THRIFTY SHOPPERS USE WANT ADS - WHAT DO YOU HAVE TO OFFER THEM?



 Tough Parole Hearing

\section*{| DIRECTORY OF $^{\text {SHOPS }}$ |
| :---: |
| AND |
| SERVICES |}



BUSINESSES-




MR. WILSON REALLY LIKES ME! HE SAYS
I'VE GOT A LOT OFNERVE!


## H $\mathcal{M E}$



103 Permian Bldg. 263.46 s
"SEFF BROWN-Realtor,
"SELLING BIG SPRING


$\qquad$

## LAUNCHED IN HOPES OF SPARING PRESIDENT

## Effort To Defeat Child-Care Bill

| White House-led lobbying effort to defeat a multibilion-dollar antipoverty bill has been launched in the fouse Nixon the choice of signing or vetoing it. <br> The bill, a compromise be ready passed by the House and Senate, contains a provision 'for which has aroused intense opposition from conservatives. However, it has equally strong support from civirights, labor and women's organizations, and Nixon will be in trouble with one side or the other no matter what he does. <br> JOB TRAINING <br> In an effort to free him from dilemma, White House con- |
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|  | tional services for children of |
| :---: | :---: |
| the child-care program, voted | Tamilies with incomes |
| arately as an amend | fees would be charged families |
| nt, was approved by only | with higher incomes. |
| entire bill was passed 251 to | The bill authorizes $\$ 100 \mathrm{mil}$ |
| 115. | lion this fiscal year to p |
| Since then, co | program and $\$ 2$ billion next |
| ming that the child-care pro- |  |
| gram would undermine paren- | The final version was agreed |
| tal responsibility and | House and Sena |
| ent indoctrinat |  |
| children. Some conservative |  |
| al leade | approval. Secretary of Healt |
| spects of Nix | Education and Welfare Elliot L. |
| am, have said he will lose | Richardson seemed in basic |
| ir waning support if he signs bill. | greement on the final version. |
| sliding scale |  |
|  |  |
|  |  |
| ealth, educational and nutri- | Republican leaders. |





# 'Holiday Hospitality' 

SPECIAL SUPPLEMENT OF THE BIG SPRING DAILY HERALD

Extra Copies At The Herald
35

## Serve Light Dessert After Filling Meals <br> Holiday desserts deserve a <br> apples from pan. Drain and

PANT SHOES
The best selection in
West Texas!

starring role, not just an "I'm-too-full" part on. the menu. After a main course of turkey and all that goes with it,even he heartiest eater can lose interest in traditional pies and puddings. But set the stage with light, fluffy dessert, served about on wire rack - edges. Start rolling up cake at leisure, perhaps with coffee combine $1 / 2$ cup sugar, water open end of cake on underside. y the fireside, and see how and cinnamon drops in 8 -inch Cut into crosswise slices.
It's the perfect finale for a I's the perfect finale for a until sugar and cinnamon drops ${ }^{\text {In }}$, Anderson Minsle Co. one that's bound to be, and ar aissoive, stirring constand. 113 Main Mh. 263-2491 for parties and festive occasions ome.
ROSY APPLE LOG
$115^{\prime \prime} \times 10^{\prime \prime} \times 1^{\prime \prime}$ jelly roll $1 / 2$ cup sugar
$3 / 4$ cup water $1 / 4 \mathrm{cup}$ red cinnamon drops 1 lb .4 oz . can pie-sliced aps
ples, well drained 2 tbsps. sugar $1 / 2 \mathrm{tsp}$. vanilla apples from pan. Drain and
cool. Just before serving, combine heavy cream, sugar combine heavy cream, sugar and vanilia in mixing bowl.
Whip until stiff. Fold in glazed Whip until stiff. Fold in glazed
pie-sliced apples. Carefully Prepare and bake your pie-siiced apples. Carealy spread cake Prepare
avolly roll recipe. Roll
unroll cake. Quckiy spread cake
filling to within 1 inch of ap and cool on wire rack - $\begin{aligned} & \text { with flling to within } \\ & \text { edges. Start rolling up cake }\end{aligned}$





KEEP YOUR BALANCE!
It's easier to keep track of
expenditures with a checking account and it's reassuring to know that
your cancelled checks are proof
of payment. Open an account today!
FIRST NATIONAL BANK


MEMBER FDIC.

## Vary Tradition With Salads

Turkey and the holidays go|molds, loaf pan or refrigerator |sliced tomatoes and sardines.|juice
together, but sneak some ice cube trays; cover and freeze Makes 4 servings. variety into the meal by firm. Unmold, slice, spoon or complementing the festive bird scoop out onto crisp lettuce with. The choices are many. $\left\lvert\, \begin{aligned} & \text { Garnish with a few whole cran- } \\ & \text { berries, if desired. Makes about }\end{aligned}\right.$ FROZEN CRANBERRY SALAD $41 / 2$ cups or 8 servings.

2 cups fresh cranberrie
1 medium-size orange
$3 / 4$ cup sugar
$1 / 8$ tsp. salt
$1 / 8$ tsp. salt
1 tbsp. lemon juice
1 cup small curd creamed cup whiping
1 cup whipping cream
using medium plate of grinder)
using medium plate of grinder) in wedges, remove any seeds; grind the orange, peel included. Combine ground fruits with skin. Brush cut surfaces with hour or longer, hice or longer. Blend lemon sait. Mix together the celery juice into cottage cheese. and cucumber with enough Gradually blend in the fruit French dressing to moisten whipping cream. Turm intorange on salad cavities. Ar


TRADITIONAL TREAT
Welcomes friends Welcomes friends

## Egg Nog Adds A Warm Glow

Egg nog adds a warm glow $11 / 2$ cups cold water to any gathering, anytime, but 1 pint vanilla ice cream especially when the weather 4 cups ( 1 -quart can) canned outside turns cold. This Egg Nog Party Royale, which serves 22, says: "The more the merrier " It's a rich blend of instant coffee, vanilla ice cream 2 cups finely crushed ice
stant coffee, vanilla ice cream,
Dissolve instant canned egg nog and whipped water; stir in cold water. Scoop heavy cream, decked with rut- ice cream into a punch bowl neg and scoops of ice cream. add coffee. Bleń in egg nog (Makes 29 an servings) Add crushed whipped cream (Makes 22 4-0z. servings) Add crushed ive. If desired,
3 tbsps. plus 1 tsp. instant
$1 / 2$ cup hot water may be added. Sprink.e with nutmeg. Serve.

## The Recipe for Sportswear Can

Be Found In Our Shop
in any style or color - In Sizes 1 to 20
The Tom Boy ${ }_{\text {Anam }}^{\text {nean }}$

SPECIAL SALAD
1 head Romaine lettuc
1 head Bibb lettuce
1 small head Iceberg lettuce
1/2 cup shredded Parmesan
cheese
2 -ozs. blue cheese, crumbled 3 (1/2 cup)
3 avocados
1 large cucumber, pared and sliced ( $11 / 2 \mathrm{cups}$ )
$1 / 2 \quad$ cups halved cherry
6 slices er
halved
Red and green pepper slices $1 / 2$ cup sliced ripe olives Italian salad dressing
Tear salad greens into bite size pieces, and combine in

Imperial


Details on packages. . . SUGAR $65^{\circ}$ AT FOODWAY


Franklin's is happy to invite you to try their recipe for lovely fashions in day and evening wear. The secret? Lovely prices! See them soon!

## Franklin's

267-8111
large salad bowl. Sprinkle cheeses over greens. Halve peel. Slice crosswise with fluted vegetable cutter. Arrange avocado slices, cucumber avocado slices, cucumber, ill tomatoes, bacon, pepper slices ix Italian dressing over tops and to toss. Makes 12 to 14 servings. un-


220 Main
$1 / 4$ cup finely chopped onion 1 tbsp. lemon juice
$1 / 4$ cup catsup
$1 / 4$ tsp. pepper amount of water with bacon and olives atop salad. Pour remaining ingredients. Add to covered, until most of the liquid is absorbed. Serves 6 .
QUICK CONCENTRATE GELS 1 envelope unflavored gelatin $1 / 2$ cup cold water
$1 / 4$ cup sugar
1 can (6-oz.) frozen juice or punch concentrate, kept row $3 / 4$ cup ice water sprinkle gelatin over cold water in medium saucepan. stantly until gelatin dissolves (until there are no visible granules), about 3 minutes. Remove from heat. Stir in sugar. Add frozen concentrate and stir until melted. Stir in ice water. Pour into individual dishes or 2-cup moid or bow. Chill until set. Serves 4.
or ange Juices: Choose from orange juice
orange-grapefruit, grape or apple juice concentrate, or fruit punches. Do not use frozen pineápple juice or punches containing pineapple

Sugarplumes frore Sugar llard


Ladies,
for that gift for the man in your life, choose from
the finest in
Men's Wear at . . .

Elmo Whasson the men's

## Gala Holiday Dinners Merit Pie Versatility

By CECILY BROWNSTONE Associated Press Food Editor
Sleuthing through early AmerSleuthing through early Amer-two-fruit combination-Cranberries and apples-that's stil relished by knowing cooks.
An excellent way to team the fruits is in a sauce; another intersting way is to bake them in a pie. Sometimes modern cooks use a larger amount of apple than cranberries,
sometimes
it's just the other sometimes it's just the other
way around. This pie takes the way around
latter way.
Eaters who like a tangy pie will enjoy this one ungarnished or diners with a sweet tooth whipped cream.
MORE CRANBERRY THAN MORE CRANBERR
Flaky pastry for 2 -crust 9 -inch pie
$11 / 2$ cups sugar
$1 / 2$ tsp. salt
${ }_{2}^{1 / 2}$ cups fresh sat $11 / 2$ cups diced pared apple 2 tsps. grated orange rind 3 tbsps, water
2 tbsps. butter or margarine Roll out half of pastry about 1/2-inch thick; line a 9 -inch pie plate with it. Roll out other hal of pastry about $1 / 8$ inch
top and cut vents in it.
Stir cut vents in it.
tapioca and salt. sugar, cranberries, apple, grated orange rind and water. Turn into pastry-lined pie plate; dot with butter. Cover with top pastry; trim, turn under and flute edge. Bake in a
10 to 15 minutes. Continue baking in 350

PUMPKIN PIE
$11 / 2$ cups canned or mashed $11 / 2$ cups canned
cooked pumpkin
3/4 cup sugar
/2 tsp. salt
1 to $11 / 4$ tsps. ground cin
$1 / 2$ to 1 tsp. ground ginger $1 / 4$ to $1 / 2 \mathrm{tsp}$. ground nutme
$1 / 4$ to $1 / 2$ tsp. ground cloves
3 eggs, slightly beaten
$11 / 4$ cups milk
1 6-oz. can evaporated milk 1 (2/3 cup)
19 -inch unbaked pastry shell Thoroughly mix pumpkin sugar, salt and spices. Blen in eggs, milk and evaporate milk. Pour into unbaked pastry is generous). Bake at 400 de grees for 50 minutes or until knife inserted halfway between center and edge comes out clean. Cool before serving. Trim with giant walnut halves.
MINCEMEAT PUMPKIN PIE (Makes one 9-Inch ple) (9-0z.) pkg. condense mince meat
1 ( 9 -inch) unbaked pie shell
1 cup canned or cooked pump
$1 / 2$ cup sugar
$1 / 2$ tsp. cinnsmon
$1 / 4$ tsp. nutmeg
$1 / 4$ tsp. nutme
2 eggs, well beaten
2// cup milk
2. cup milk
Break mincemeat into sma pieces; place in saucepan. Ad $1 / 2$ cups water. Place over medium heat and stir until lumps are thoroughly broken. Bring to a boil and boil briskly together mincemeat, pumpkin sugar and seasonings, Combine eggs and milk. Stir into minceeggs and milk. Stir into minceinto pie shell. Bake in 400 degree oven 35 to 40 minutes, or
until sharp knife when inserte
near center, comes out clean.
NO-BAKE MINCE PIE
(Makes an 8-inch pie) $11 / 2 \quad$ cups ready-to-use mi meat
$\qquad$ crumb crus
$1 / 2$ cup heavy Heat mincemeat whipped our into ncemeat slightly ell, Cover with whipped. Chil

## before serving.

 $1 \begin{gathered}\text { FAMILY (9.oz.) } \\ \text { FAVORITE } \\ \text { mincemeat }\end{gathered}$$11 / 2$ cups hot water
1 to 3 tbsps. sugar
1 pkg. pie crust mix or
Break mincemeat into sm ieces; add water and sugar, lace over heat; stir until lumps are thoroughly broken. Boil 1 minute. Cool slightly. Line 8 -inch pie plate with pastry; fill with mincemeat Fold top crust pastry in half; make several slits near center.
Place on top of filling; unfold. Place on top of filling; unfold.
Flute edges. Brush crust with milk. Bake at 400 degrees for
mith 30 minutes or until golden brown.
CHOCO-MINT SWIRL 1 ( $51 / 2$-oz.) pkg. mint wafers $1 / 4$ cup butter or margarine 4 cups Team Flakes
1 envelope unflavored gelatin
$3 / 4$ cup milk $3 / 4$ cup milk
1/2 cup granulated sugar
12 -oz. cream cheese, soften $1 / 2$ tsp. vanilla extract
$1 / 2$ cup heavy cream, whipped
Sever Several drops red food color Melt mint wafers and butter margarine over hot, not boil
g, water. Pour over Team lakes in large bowl; toss until well coated. Distribute over botpan. Chill. Meanwhile, soften gelatin in milk in top of double boiler. Beat in egg yolks and $1 / 4$ cup sugar. Cook over simmering water until slightly thickened. Beat cream cheese until fluffy; gradually beat in hot mixture and vanilla extract. Cool in ice bath or refrigerator, stirring occasionally. Beat egg
whites until foamy; gradually whites until foamy; gradually
add remaining sugar, beating add remaining sugar, beating
until moist, distinct peaks form. Fold with cream into cheese mixture. Scatter red food color over surface; swirl through mixture with spatula. Pour into
chocolate crust. Chill until set, about 3 hours. Makes 10 (about FRENCH AP
Pastry for 1 APPLE TART Pastry for 1-crust pie
2 medium 2 medium apples
3 tbsps. sugar
$1 / 3$ cup apricot jam
Line a 9 -inch pie pan with pastry; turn under edge and press with a fork, or flute. Pare, core and cut apples into thin slices. Spoon applesauce into unbaked pastry shell. Arrange apple slices in a circle with sugar. Bake in a 375 de with sugar. Bake in a 375 de-
gree oven for 35 to 40 minutes or until pastry is golden. Cool Melt apricot jam over low heat Brush top of pie with jam. Chill Brush top of pie with jam.
thoroughly before serving.

2 pkgs. (each 3 -oz.) cream $1 / 4$ cupe plus 2 tbsps. sugar
1 egg 12 egg
2 tsps. vanilla
$1 / 4$ tsp. salt
$3 / 4$ tsp. s
salt
$3 / 4 \operatorname{cup}_{\text {syrup }}$
1 unbak
shell


## Do You Shop

 For Different
## Things?


$11 / 4$ cups chopped pecans
In a small bowl, beat together In a small bowl, beat together egeam cheese, 1 teaspoon vanilla and salt egg, theaspoon vanila and salt; reserve. In another small bowl, beat 3 eggs just until yolks and whites are combined. Add corn yrup, 2 tablespoons sugar and teaspoon vanilla; beat gently only until blended. mixture in the bottom of the unbaked pastry shell. Sprinkle with pecans. Gently pour the syrup mixture over the pecans. Bake in a 375 degree oven until center is firm to the touch MINCE'N APPLE PIE Pastry for double crust pie $1-\mathrm{lb} .61 / 2 \mathrm{oz}$. can mincemeat pie filling
ples, well drained
1/2 cup sugar
$1 / 2$ tsp. cinnamon
Divide pastry
Divide pastry in half. Roll out
Fit one round into a 9 -inch pie edge of plate. On round, using a small cookie cutter, make 8 Christmas tree cutouts. From remaining dough, cut small pastry rounds, the size of a penny. Brush rim of on rim, slightly over-lapping. on rim, silghtly over-lapping, press lightly
mincemeat filling evenly in bottom of pie shell. Combine apples, sugar, cinnamon, and nutmeg and spoon over mincemeat. Place Christmas tree cutouts on top. Bake in a 425 -degree oven for $25-30$

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## Cornish Hens Star In Buffets

There's nothing that says 1 tsp. paprika turkey has to be the main meat course during holiday meals, and roast game hens or quail have already worked their way nto the ouday favorites delicate meat will be a source of enjoyment for everyone ROAST GAME HENS
Coast Game he
6 Cornish game hens
$1 / 2$
cup butter, melted
$1 / 2$ cup butter, melted
1 cup bottled lemon juice
tsp. Rosemary
1 tsp. salt
Parsley Kumquats Pear Halves Mint jelly

Remove giblets and rinse hens in water; pat dry. Arrange on a rack in an uncovered pan,
breast side up. Combine butter lemon juice, chicken broth, and seasonings. Pour sauce over hens and roast at 425 degrees for one hour or until tender Base freqently with sauce and use sauce with make gravy. juice, chives, salt, pepper and
Garnish willy-filled

Serves 6.
2 lbs scallops
$1 / 2$ cup bottled lime juice $1 / 4$ cup butter, melted 1 tblsp. chives
1 tsp. pepper
1 tsp. paprika
4 cups cooked, long-grain rice $11 / 2$ cups peas, cooked cup crabmeat, flaked
Marinate scallops in mixtur Garnish with mint jelly-filled paprika. To broil, place in a
shallow pan, basting frequently with marinade. Turn scallops to broil on toth scallops to 5 minutes. Combine rice, peas minutes. Combine rice, peas and crabmeat. Top with broiled Combine lemon juice, milk, 1 scallops and drizzle with $1 / 2$ cups sugar, butter and egg remaining marinade. Serve hot. gently Add cake cubes and toss Serves 6-8.
LEMON ANGEL SOUFFLE
3/4 cup bottled lemon juice
$3 / 4$ cup milk
11/2 cups sugar
$1 / 2$ cup butter, melted
4 egg yolks,

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## Holiday Time Is Cookie Time

Nothing pleases children or browned. Yield: Approx. 8 Multicolored cake decorations shape cookies into desired gradually add to creamed grandchildren more than a filled dozen. Into a mixing bowl, sift shapes on baking sheets. Bake mixture. Divide dough into two cookie jar. So when the clan DECORATING IDEAS together flour, baking powder i. a preheated 375 degree cven equal parts; add chocolate to gathers during this holiday sea- Balls may be dipped into and baking soda. Cut in butter 1012 minutes. Decorate as one part and blend dark doughs riety of snacks for those "in-be- dough may be shaped in fingers $\begin{aligned} & \text { meal. Beat eggs; add sugar and } \\ & \text { PINWHEEL COGKIES }\end{aligned}$ for ease in handling. On wellween' eaters. and ends dipped in colored beat well. Combine wi'h flour $1 / 2 \mathrm{cup}$ ( 1 stick) butter floured board, roll light dough sugar. Balls may also be and butter mixture. Chill dough. $1 / 2$ cup ( 1 stick) butter cup (2 sticks) butter 1 cup sugar
1 egg
1 cup light molasses
2 tbsps. vinegar
41/2 cups regular all-purpose
flour
$11 / 2$ tsps. baking soda
1 tsp. cinnamon
1 tsp. ground cloves
$1 / 2$ tsp. salt
In a mixing bowl cream butter; gradually add sugar and in egg. Blend in molasses and vinegar. Sift together flour, baking soda, ginger, cinnamon, cloves and salt; gradually add to creamed mixture. Chill at least 3 hours. On well floured
surface roll dough to $1 / 8$-inch surface roll dougn to $1 / 8-1$ inch and vanilla; beat well. 1 tsp. almond extract thickness. With floured cookie $\begin{aligned} & \text { Gradually blend in flour; chill. } \\ & \text { Roll balls } 1 \text { 1-inch in } \\ & 21 \\ & \text { cups regular all-purpose }\end{aligned}$ cutters cut into desired shapes.
With wide spatula transfer to With wide spatula tratse the on butbuttered baking sheet. Bake in ered baking sheet. Press a preheated 375 degree oven 6-7 cherry halve in center. Bake minutes. Remove immediately in a preheated 350 degree oven together butter and sugar until to wire rack to cool. Decorate $10-12$ minutes; remove to wire light and fluffy. Beat in egg or frost with Confectioners
Frosting shown below Yield: 8 8 $\quad \begin{gathered}\text { rack to cool. Yield: } 30 \text { dozen. } \\ \text { CHRISTMAS CUT-0UTS }\end{gathered}$ ald agether flour extract. Sift

Frosting shown below. Yield: 8 dozen.
HOLIDAY YEAST COOKIES
2 pkgs. active dry yeast
$1 / 4$ cup warm water
2 cups ( 1 lb .) butter
1 cup sugar
${ }_{41 / 2}$ egg
$41 / 2$ cups sifted regular all-
purpose flour
Dissolve yeast in water. In a large mixing bowl cream together butter and sugar until light and fluffy. Add egg and beat thoroughly. Blend in yeast. WHO Gradually add flour. Chill for 5 Anderson Music Co. Gradually add flour. Chill for
ease in handling. Shape into
113 Main Ph. $263-2991$
Everrming in Mosic balls 1 -inch in diameter; place on buttered baking sheet. Bake in a preheated 375 degree oven
$10-12$ minutes or unil lightly

Christmas cut-ouTs
3 cups sifted regular all-
3 cups sifted regular all-
purpose flour
$1 / 2$ tsp. baking powder
$1 / 2$ tsp. baking powde
$1 / 2$ ts. baking soda
$1 / 2$ ts. baking soda
1 cup (2 sticks) butter
2 eggs
1 cup sugar $\underset{\text { FROSTING }}{ }$
Frosting
11/2 cups conectoned
1 tbsp. butter, melted
1 tbsp. hot water
Red and green food coloring Colored sugar



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## Thin French Crepes Are Elegant Anytime

If you have never made
French Crepes, then here is your chance to try a delightful recipe. These thin pancakes are un and satisfying to make. sizzling french Crepes
2 cups (Crepes)
2 cups unsifted flour
2 tsps. baking powder
21/2 cups milk
${ }_{2}$ eggs
$1 / 4$ cup corn oil
$1 / 4$ cup light corn syrup (Orange Sauce) 1\%/4 cups light corn syrup
Trade Duplicate
Gift For Roaster
Gift For Roaster
The new bride who receives $\begin{gathered}\text { To prepare sauce and serve } \\ \text { Combine corn syrup, orange }\end{gathered}$ more coffee pots and toasters marmalade and margarine in than she can use will do well large skillet. Place over to exchange one of these medium heat and stir ocduplicate gifts for a durable c a s io n a 11 y until margarine porcelain-on-steel roaster with a melts and ingredients are tray lined with non-stick. Most blended. Add folded pancakes; hardware and department
stores carry a line roasters, , Sprinkle sauce with extract stores carry a the roasters, for their durable Ignite and serve when flaming construction. A wide range of stops. Makes 6 servings, about sizes is available. 30 pancakes.

1 cup orange marmalade
$1 / 4$ cup margarine
$1 / 4$ cup margarine
1 tblsp. orange, almond rum extract.
To prepare crepes: Sift flour baking powder and sal corn oil and corn syrup mixing bowl. Beat with rotary beater until blended. Add dry ingredients and beat until batte is smooth. Refrigerate severa hours or overnight, if possible
Bake batter on ungreased Bake batter on ungreased ho
griddle, using about tablespoons for each pancake Fold each in half, then in half again while still hot. Set aside. ming
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##  <br> 8

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## Ham With Trimmings <br> CURRANT-GLAZED HAM <br> 1 egg beaten

$\qquad$ 14 to 16 lb . fully cooked ham Whole cloves
3/4 cup currant jelly
1/2 cup dark corn syrup
$1 / 4$ tsp. prepared horseradish
1/8 tsp. dry mustard
rack in shallow baking pan, on insert meat thermometer. Heat in 325 degree oven for 3 to $31 / 4$
hours, until meat thermometer hours, until meat thermometer
registers 130 degrees. About 30 minutes before ham is done, remove from oven, score diagonally, making cuts about $1 / 1$-inch deep, across ham sur-
face. Stud with cloves. Return face. Stud with cloves. Return with currant gaste frequently
wade by with currant glaze made by
combining jelly, corn syrup, combining jelly, corn syrup,
horseradish and dry mustard in horseradish and dry mustard in
saucepan, and stirring over medium heat until blended. PECAN-SHERRIED ONIONS 1 lb . small white onions ${ }_{2}$ tbsps. butter or margarine 2 tbsps. all-purpose flour $1 / 2$ tsp. salt
$11 / 2$ cups milk
1 tbsp. dry sherry
1/4 cup coarsely broken pecans Cut any large onions in half Cook onions in boiling, salted water for 15 to 20 minutes, until ender. Drain. In large sauceBlend in flour and salt. Add milk all at once, and cook, stiring, over medium heat until mixture thickens and bubbles, Remove from heat and blend in sherry. Add onions, and heat through. Top with pecans. serves 5 or 6 .
CREAMY POTATO BAKE
Instant mashed potatoes
1 4-oz carton whipped cre
cheese
tbsps. finely chopped green onion
1 tbsp. finely snipped parsley 1 tbsp. butter or margarine egg, green onion and parsley Prepare instant mashed $\quad$ well-greased one-quart baking tatoes according to package ith paprika with butter. Sprinkle directions to serve six. Omit ${ }^{\text {degree for } 30 \text { minutes. Serves } 6 .}$


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## Desserts For Happy Holidays <br> Holiday sweets can be, into well-greased and floured 10 - about $\%$-inch wide. Boil peel

 presented in colorful containers inch bund or tube pan and bake with 6 cups cold water unthe home. These containers can 50 minutes, or until cake tests and rinse. Repeat process with be as economical or costly as done. Let stand 10 minutes 6 cups fresh water .. (Note, the giver desires. before turning out on wire rack if you are preparing tangerine Recipes for traditional holiday to cool. Spread cream cheese peel, omit second boiling.) sweets, to be given as gifts or frosting around side of cake, In large saucepan combine served at Yuletide festivities, leaving top bare.; Place almonds $11 / 2$ cups sugar, honey and follow. They are guaranteed to around "crown." add their fragrance to the CREAM CHEESE FROSTING preholiday aromas.CHRISTMAS CROWN CAKE
( 10 -inch tube or bundt cake)
1 cup shortening
$11 / 2$ cups sugar
4 eggs, separated
3 cups sifted cake flour
2 tsps. baking powder
1 tsp. soda
$1 / 2$ tsp. salt
1 cup freshly squeezed orange
juice freshly squeezed orange
4 tsps. freshly grated orange
1 cup chopped almonds with
skins
Cream cheese frosting
Whole almonds for garnish
Cream together shortening and sugar until fluffy; add egg yolks, one at a time, beating well after each addition. Sift together dry ingredients. Add to creamed mixture in 3 additions, alternately with orange juice, each addition. Fold in orange peel and almonds. Beat egg whites with cream of tartar until stiff but not dry Stir a spoonful of beaten 1 large pkg. (8-oz.) cream 1 cup sifted powdered sugar tsp. freshly grated oran peel
1 tsp. freshly squeezed orange juice
cheese must be sof tened to avoid overmixing Stir tened to avoid overmixing. Stin sugar by hand until smooth Stir in grated peel and juice Makes about 10 cups. Note: Double the recipe if you
use a regular 10 -inch tube pan and wish to frost entire cake.

HOLIDAY CANDIED CITRUS PEEI
(1 pound)
3 cups citrus peel, cut into strips from:
4 to 5 medium oranges, or 6 medium lemons, or
2 medium to large grapeficuit or
8 to 9 large tangerines, 12 cups cold water $11 / 2$ cups suga
$13 / 4$ cups boiling water sir a spoonful of beaten score peel into quarter whites in remaining whites. Pour fingers; cut into uniform strip

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HOLIDAY CROWN CAKE
Party or dinner fare
Party or dinner fare
$1 /$ cup water in recipe.
CHRISTMAS SPARKLE ORANGE BUFFET DESSERT ( 8 to 10 servings) 8 to 10 oranges

## 1/2 to $3 / 4$ cup sugar <br> 1/4 cup cornstarch

\%/3 cup sugar
Freshly squeezed orange jutce
$1 / 4$ cup cream sherry
Whipped cream
Peel oranges; cut in half, Peenwise. With a shallow "V" center core. Cut fruit into anks; sprinkle with $1 / 2$ to $3 / 4$ least $\quad 30$ minutes. in loast minutes. In cornstarch and $\%$ cup sugar Drain all excess juice from sweetened oranges; add enough freshly squeezed juice to yield freshly squeezed juice to yield
2 cups. Stir into cornstarch boil over medium Bring to stirring constantly; boil 1 to minutes. Add sherry, if desired; chill. When ready to serve, spoon oranges into individual dishes; pour over sauce and top with dollop of whipped cream. For a festive appearance,
garnish with sprig of mint or garnish with sprig of mi
green cherry with stem.

CRANBERRY ORANGE
UPSIDE DOWN CAKE ( $13 \times 9 \times 2$ inch cake)

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## SENSIBLY PRICED <br> Holiday Oni

PARTY ROOMS . . . for Meetings, Teas, Luncheans, Receptions, Bridge Parties.
tblsps, melted butter or margarine
cup firmly packed brown sugar
2 oranges, peeled, sliced into cartwheels
2 cups raw cranberries
$1 / 2$ cup shortening
$11 / 2$ cups sugar
$11 / 2$ cups
2 geps
2 eggs
2 cups sifted flour
1 tsp. baking powder
$1 / 2 \mathrm{tsp}$. soda
$1 / 2$ tsp. salt
$1 / 2$ cup mik
$1 / 2$ cup fresh squeezed orange juice
tsps. freshly grated orange peel
Cover bottom of $13 \times 9 \times 2$ inch baking pan with melted butter; top with an even layer lices in half; Cut orange n top of sugar. Sprinkle over ranberries; set aside. Cream intil fuffy and sugar together mooth ngredient together dry nixture alternately to cream nd orange juice, mooth Stir ce, beating unt batter. Pour over peel int range mixture. Bake at 350 legrees for 45 to 50 minutes. mmediately turn out onto platter or tray. Serve warm or cool.

OLD FASHIONED ENGLISH LEMON CURD
(about four 8 ounce glasses) 6 eggs, wel beaten
2 cups sugar
2 tsps. freshly grated lemon peel
$1 / 2$ cup freshly squeezed lemon juce
$1 / 4$ cup butter or margarine
Beat eggs in small mixer bowl for 1 full minute. Add to remaining ingredients in heavy saucepan. Cook slowly, gradually increasing to medium heat, stirring constantly. Cook about 8 to 10 minutes, or unti mixture thickens and appears not allow to boil Immediately pour into sterilized jars; cover with sterilized lids. Stores sev with sterilized lids. Stores sev-
eral weeks in refrigerator. Excellent to keep on hand for tart fillings, topping for tea or pound cake, filling between cookies or sliced angel cake, or spread on hot toast. Makes an unusual homemade gift from your kitchen

dELICIOUS HOLIDAY DESSERT Other fruit adaptable

## Book Offers Dessert Ideas

## Just Say 'Cheese', Watch Them Smile

When you have a lot of en-|flour, salt and pepper. consin Swiss cheese slices tertaining to do but you're short
on time, Gradually stir in milk. Cook, 6 eggs on time, let cheese come to the stirring occasionally, until the In a small saucepan, melt rescue. These easy cheese mixture is smooth and margarine over low heat. Add CREAMY BLUE CHEESE DIP Stir slowly IN ONE DIREC. flour, salt and pepper; stir until 1 cup ( 4 oz .) crumbled Blue TION 30 to 40 minutes 1 cup ( 4 oz.) crumbled Blue $\begin{aligned} & \text { TION } 30 \text { to } 40 \text { minutes or until heat. Gradually stir in milk. } \\ & \text { cheese is well blended. Just }\end{aligned}$ 1 pkg. ( 3 oz .) cream cheese $\quad$ before serving, add Sauterne $\begin{aligned} & \text { Place over medium heat; stir } \\ & \text { constantly until sauce thickens }\end{aligned}$ $1 / 4$ cup tomato juice $\quad$ wine and stir steadily in one and becomes smooth Simmer 1 tbsp. prepared horseradish direction until mixture is 1 minute. Simmer Vegetable stick relishes velvety. Serve accompanied by add
In a small mixing bowl beat toasted buttered bread squares Add both cheeses; stir until together Blue and cream cheese or toasted buttered half-slices $\begin{aligned} & \text { melted. Add eggs one at a time; } \\ & \text { until smooth. Add tomato juice } \\ & \text { beat well after each addition }\end{aligned}$ until smooth. Add tomato juice of French bread. Provide guests $\begin{aligned} & \text { beat well after each addition. } \\ & \text { and horseradish. Cover and chill }\end{aligned}$ to blend flavors. Use as a dip dipping long-handled forks for ${ }_{(81 / 2}^{P}$ inch diameter) ring mold. with vegetable stick relishes or mixture Keep mixture warm Set mold in a 1 -inch deep hot as a filling for celery sticks. over gentle chafing dish heat water bath. Bake in a moderate Yield: Approx. 1 cup.

CHICKEN BAKE
13 to 4 pound chicken
2 cups cooked rice
$4 \begin{aligned} & \text { cups ( } 1 \text { pound) Chateau } \\ & \text { cheese spread shredded }\end{aligned}$ cheese spread shredded $2 \underset{\text { mushrooms, cans sliced }}{ }$ mushrooms, drained $1 / 2$ cup coarsely chopped or $11 / 2$ cups light cream $1 / 3$ to $\%$ cup cooking sherry sherry
$1 / 2$ cup slivered or whole blanched almonds
Cut chicken into serving pieccombined salt cken lightly with combined salt, pepper and flour. Cook, in hot fat in skillet until done.
For the homemaker, no other bottom layer cake pan or buttime of year presents better tered pie pan, spread crust mix- Layer half the chicken, rice, than the holidays. And no other sides of pan. Combine 1 cup mushrooms and olives in 2 time can provide her with more granulated sugar, 2 tablespoons quart casserole. Pour half of satisfaction from cooking. flour and $1 / 8$ teaspoon cinnamon; cream and sherry over this. With this thought in mind, add to blueberries and toss Layer the remaining Imperial Sugar Company de-lightly to cover berries with mushrooms and olives over veloped a bright new cookbook, four mixture. Pour into crust. mixture.
"Sugarplum s from Sugar Bake at 400 degrees for 45 Add remaining cream and swand Ninety-nine celicate, minutes to 1 hour. Cool and re-- sherry. Sprinkle with almonds. sugarplum fantasies of Christ- powdered sugar Serves 8 to 10 Bake in moderate oven (375) mastime. BLUEBERRY KUCHEN favorite canned pie apples, or almonds are browned and BLUEBERIY KUCN $\quad$ favorite canned fruit may be cheese is melted - Serves 6.

1 cup plus 2 tbsps. allpurpose tsp sal
$1 / 8$ tsp. salt
1 cup plus 2 tbsps. Imperial
Granulated Sugar
$1 / 2$ cup margarine or butter
1 tbsp. white vinegar
$1 / 8 \mathrm{tsp}$. cinnamon
/ tsp. cinnamon
cups blueberries, fresh or $\begin{aligned} & \text { The new cookbook is available, } \\ & \text { boxed and ready for immediate }\end{aligned}$ frozen Combine powdered Sugar dollar and the red pure cane salt and 2 cup flour, $1 / 8$ tsp. block from any Imperial bag sugar. Work in margarine with $\begin{aligned} & \text { dress and zip code to Imperial }\end{aligned}$ fingers or pastry blender. Mix Sugar Company Sugar Land in vinegar. Using a 9 -inch loose ${ }^{\text {Tex. }} 77478$.
mr-rial mailing, upon sending one Adjust amount of flour and sugar, depending on juiciness and sweetness of fruit. Imperial Brown Sugar may be substituted for all or part of the sugar. boxed and ready for immediate may be used.)
may be used.) $\underset{\text { FONDUE }}{\text { Fiter }}$
$1 / 4$ cup butter
$1 / 2$ tsp. salt
1/8 tsp. white pepper
3 cups homogenized milk
6 cups (four 6-0z. packages or 24 one-ounce portions) shredded Gruyere cheese 2 tbsps
al
Melt butter in chafing dish


Serving Hours


## Turkey Orange Relish Right With Holiday Dinners

 BasicsWhat's round and firm and 4 cups fresh cranberries packed with luscious, healthful 2 cups sugx

\section*{The table below shows} juice? course! number of servings per turkey, Orange and cranberries through peel based on weight: Dicious way to enjoy fresh Chill in refrigerator mixture Pounds No. Servings oranges during the holiday hours before serving. (The | 6 to 8 | 6 to 10 | season. It's easy to make (no relish will also keep well in |
| :--- | ---: | :--- | :--- | :--- |
| 8 to 12 | 10 to 20 | cookin!), and so good with ham, refrigerator several weeks.) | 12 to $16 \quad 20$ to 32 chicken, turkey, frash pork and Makes 1 quart. $\begin{array}{lrl}16 \text { to } 20 & 32 \text { to } 40 & \text { game. } \\ 20 & \text { to } 24 & 40 \text { to } 50 \\ \text { ORANGE CRANBERRY } & \text { NOTE: For holiday garnish, } & \text { erve Orange Crankerry }\end{array}$ 20 to 24 TURKEY ROASTING $\quad 40$ to $\begin{gathered}\text { ORANGE CRANBERRY } \\ \text { TUELISH }\end{gathered} \quad \begin{gathered}\text { erve Orange Crankerry Re!'sh } \\ \text { in orange cups with picot edge }\end{gathered}$ URKEY ROASTING

TIMETABLE TIMETABLE
(325 degree oven)

| (325 degree oven) |  |
| :---: | :---: |
| Pounds | Cooking time |
| 6 to 8 | 3 to 31/2 hrs |
| 8 to 12 | $31 / 2$ to $41 / 2 \mathrm{hrs}$. |
| 12 to 16 | $41 / 2$ to $51 / 2 \mathrm{hrs}$. |
| 16 to 20 | $51 / 2$ to $61 / 2 \mathrm{hrs}$. |
| 20 to 24 | $61 / 2$ to 7 hrs. |
| Meat thermometer should reg- |  |
| ister 180 to 185 degrees for all |  |
| turkeys. Cooking times are only |  |
|  |  |

$2 \begin{aligned} & \text { oranges, quartered and } \\ & \text { seeded }\end{aligned}$

Display Cookware To prepare, make a pencil
fuideline around the center suideline around the center of ozange. Insert in sriall-bladed orange at an an $r^{\circ} \stackrel{y}{c}$ to make ouie side of a point. Remove knife: All decorated ceramicware point. Continue around orange, All decors wandles for hang- ollowing line to ke⿰p halves turkeys. Cooking times are only bottoms to lend a festive touch oranges for juice; remove approximate.
when displayed in the kitchen.

## 'All-American' Turkey

Once again the warm and wonderful spirit of Thanksgiving and Christmas prevails. 'Tis the season for Santa Claus and sugarplums, pudding cookies, candy canes, carols and of course, Christmas dinner. The season just wouldn't ie holiday meal planned festiv holump roasted turkey, basted in buttery goodness.
Turkey is an "All-American"
bind. It's a native America game bird, related to the pheasant, domesticated by the Indians even before the arrival of the early settlers.
Over the years the turkey became so popular it is said have liked to see it picked over the bald eagle to be our national bird. In a letter he wrote: wish the Bald Eagle had no been chosen as the Representa tion of our Country, he is a Bird of bad moral character like those among men whin by sharpening and robbing respectable bird, and withal true original Native of America."
BUTTER BAKED TURKEY
16-20 pound turkey
1 tsp. salt
Few sprigs parsley
OYSTER STUFFING
$1 / 2$ cup ( 1 stick) butter
cup thinly sliced celery
$1 / 2$ cup coarsley grated carrot
1 pt. oysters with liquid ${ }_{2}^{1}$ pt. oysters with liquid pgks. (8-oz. each) he Broth or water If the turkey is frozen, ha thawed giblets. Simmer turkemove the giblets in water to cover with giblets celery leaves and parsley
salt,
until fork tender. Strain liguid efrigerate for gravy
Remove meat from neck; chop with giblets into small pieces. Refrigerate until ready wise in stuffing.
When the turkey is ready to stuff, rinse the body and neck avities with cold water. Drain. alt cavities lightly

To prepare staffing
In medium-size skillet, melt butter, add celery, onion and arrot, saute 5 minutes. Add ysters with hquid and simmer, ang occasionally, until edges oysters curl. In a large bowl combine stuffing with sauteed vegetables and oysters. Toss (amount depending on moisture lesired in stuffing)

To stuff the turkey Pack stuffing lightly into body and neck cavity. Fastern neek back akimbo or with a poultry pin. Fastern legs of turkey according to packer's direc accord
tions.

To roast turkey Place the bird in a roasting

Brush with melted butter. Cover loosely with tent of heavy aluminum foil. Place pan on low rack in oven. Brush turkey
during roasting about once during roasting about once every hour with melted butter or drippings in pan. Roast at
325 degrees for $33 / 4$ ot $41 / 2$ hours. To test for doneness, protect thumb and forefinger with portion or cloth. Pinch thickest portion of the drumstick. The neat should feel very soft, 15
0 servings. BUTTER PECAN SQUASH CASSEROLE
5 lbs. (4-5 cups cooked) acorn or butternut squash $1 / 4$ cup ( $1 / 2$ stick) butter 1 tbsp. grated onion
1 tsp. salt
$1 / 2$ tsp. crushed rosemary
$1 / 4$ tsp. ground coriander
Salted pecans, coarsely chopped

Cut squash in hal eeds. Place cut side down in large shallow baking dish. Pour in boiling water to a depth 400 degree Bake in a preheated or until tender. Reduce oven temperature to 325 degrees Scoop out squash into a large mixing bowl and beat until mooth. Beat in butter, onion, Turn into $11 / 2$-quart buttered casserole, sprinkle chopped pecans around edge and dot with butter. Return to oven for 30 minutes or until thoroughly
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## How To Preserve <br> A Husband

(Paste this recipe in your cook book) Select one not too young, but once chosen, give your entire thoughts to prepare him for domestic use.

Some wives keep them in a pickle, others are constantly getting them in hot water. This makes them sour, hard to get along with and sometimes bitter

Even poor varieties become sweet, tender and good, if garnished with patience, well sweetened with kisses,

Keep them warm with a steady fire of do mestic devotion, a mantle of charity and forgiveness and serve with peaches and cream.

Prepared this way, they will last and taste good for many years.


DIAL 267-2506 PRESCRIPTION CHEMISTS

## Dips, Chips,

Snacks
Beginning soon: the merry-goround of cocktail parties that won't let up 'til past New wouldn't miss it for the whirl! This year, send out a batch of invitations yourself for a late afternoon cocktail fete. These parties are just as much fu to give as they are to attend. SWINGIN' PARTY SQUARES $2(91 / 2$ oz. $)$ packages pie crus
Sour cr
Sour cream topping
${ }_{S}$ Salt
2 (4 oz.) packages thin sliced cooked ham or, 2 cups thin pieces cooked ham, turkey or chicken
Prepare pastry mix as package directs. Roll each ball of pastry to a rectangle about 9 X 12 inches. Place the two pastry rectangles on baking sheets; a fork. Bake until crisp wid golden brown at 475 degrees about 8 to 10 minutes. Mix up sour cream topping. When ready to serve, arrange very thin tomato slices over pastry; sprinkle lightly with salt. Cover with ham, turkey or chicken. Spoon sour cream topping over meat, spreading gently to cover. Broil about 3 inches from heat nui bubbly and flecked with from burning Trim off edges, then cut each rectangle into 2 , nch squares. Makes about dozen squares
Sour cream topping: Beat 1 egg. Stir in 1 cup sour cream, 1 cup grated cheddar cheese, 1 teaspoon prepared mustard, $1 / 2$ teaspoon salt and 2 teaspoons
toasted instant minced onion. toasted instant minced onion.
Note: These are delicious finger-size appetizers that are specially good when eater ho ro also good when cooled) Pastry strips may be baked ahead, sour cream topping made up and even tomato and ham sliced.


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## Easy As Eggnog Pie, And, Oh, So Pretty

Delectable Eggnog Pie, fluffy|until thickened but not set. Be as an angel's wing, is a knock- until fluffy and uniform in tex out dish for the holiday buffet. ture; fold in whipped cream The pie has that wonderful Chill a few minutes until a little - and can be made in two of the mixture mounds when shakes of a reindeer's tail. a spoon. Turn into Brazil Nut EGGNOG CHIFFON PIE $\quad \begin{aligned} & \text { Chocolate Crust. Chill until set. } \\ & \text { Cover and refrigerate - over }\end{aligned}$ 2 envelopes unflavored gelatin $\begin{aligned} & \text { Cover and right, if you like - until serving } \\ & \text { nig }\end{aligned}$ $1 / 4$ cup sugar time.

quart non-alcoholic eggnog until stiff

BRAZIL NUT CHOCOLATE
CRUST
Brazil Nut Chocolate Crust
Mix together 1 cup finely In the top of a double boiler, ground Brazil nuts, 2 sugar; stir in 1 cup of the egr. chopped semi-sweet chocolate nog. Cook and stir constantly pieces. Press over bottom and over boiling water until gelatin sides of 10 -inch pie plate. Bake is dissolved. Remove from heat; in 300 degree oven 15 minutes. stir in remaining eggnog. Chill
Cool.

## Hearty Stuffings For Variety <br> Of Tastes

For the family who likes more liquid. Add water to make 1 Make broth by cooking neck than one kind of dressing, here cup. Place in large saucepan and giblets.
is an array of gala stuffings with butter and heat until butter CELERY STUFFING for your holiday turkey. is melted. Stir in stuffing, Prepare one package herbPrepare one variation to stuff almonds and salt. Cut apricots seasoned stuffing according to the bird with and another to in strips and add to mixture. directions and add $1 / 2$ cup diced bake in a roasting pan along $\begin{aligned} & \text { Bake with turkey roll last } 30 \\ & \text { minutes of roasting time }\end{aligned}$
OLD-FASHIONED PECAN STUFFING
minutes of roasting time or MUSHROOM STUFFING
OLD-FASHIONED PECAN
$11 / 2$ cups finely chopped onion $1 / 1 / 2$ cups finely chopped celery $2 / 3$ stick ( $1 / 3$ cup) butter or m garine
8 cups dry
$11 / 2$ tsps. salt
$1 / 8$ tsp. pepper
$1 / 2$ tsp. poultry seasoning $1 / 2$ tsp. sage
1 egg well beaten
1 cup broken pecans
Cook onion and celery in butter in a skillet until tender. Ad mixture to bread cubes which have been placed in large pan. Sprinkle with seasonings which have been mixed together. Combine. Add water, egg and pecans. Toss together with mediately and roast.
APRICOT-ALMOND STUFFING

## 1 cup dried apricots

## 1 cup water

1 tbsp. brown sugar
1 tbsp. lemon juice
$1 / 2$ cup butter or margarine
1 pkg. ( 7 oz.) herb seasone
cube stuffing
$1 / 2$ cup slivered almonds
$1 / 4$ tsp. salt
Simmer apricots, water place in a 1-quart baking dish Prepare one package herb and bake alongside turkey for seasoned stuffing according to
the last 30 minutes.
directions and SAUSAGE STUFFING drained, sliced, cooked or 1-lb, pork sausage meat $1 / 2 \mathrm{lb}$. ground veal $1 / 2 \mathrm{lb}$. ground pork anned mushrooms. cooked
CRANBERRY STUFFING $3 / 4$ cup chopped onions (2) Prepare one package herb $11 / 4$ cups chopped celery ${ }^{\text {seasoned stuffing according to }}$ leaves ( 6 stalks) celery and
1/4 cup chopped parsley directions and add 1 cup OYSTER STUFFING chopped spinach (cooked seasoned stuffing package herb according to package direc- directions and add $1 / 2$ pint tions)
cup) drained, chopped, fresh or 4 eggs
1 cup grated Parmesan
cheese
$18-0 z$. package stuffing mix
$1 / 2$ tsp. rubbed sage
$1 / 2$ tsp. rubbed sage
1 clove garlic
1 clove garlic, chopped
2 tbsps. olive oil
1 tbsp. butter
Cook sausage meat until cooked through; break apart and add ground veal and pork; cover and cook 15 minutes. Add chopped onions, celery and Cook onion and celery in but parsley; cook, covered, 20 min - ter in skillet until tender. Add utes longer. Stir to mix mixture to bread crumbs which thoroughly. Meanwhile, beat have been placed in a large eggs lightly; add spinach and pan. Sprinkle with seasonings ag mix in bowl; add meat mix- gether. Combine. Add water and in small saucepan for $5 \mathrm{~min}-$ fork. Spinach may be omitted $\mid$ and roast. Yird immediately

rozen oysters.
TRADITIONAL BREAD
STUFFING
$11 / 2$ cups finely chopped onion $11 / 2$ cups finely chopped ceiery $1 / 3$ cup butter
8 cups dry bread cubes
$11 / 2$ tsps. salt
$1 / 8$ tsp. pepper
1/2 tsp. poultry
$1 / 2$ tsp. sage
$1 / 4$ cup water
1 egg , well beate

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## Baked Bread Aroma Goes With Holidays <br> There's nothing like the $9 \times 13 \times 2$ inch baking pan. Cover 1 egg white, slightly beaten

fragrance of fresh-baked bread and let rise in warm place until to make holiday guests long to doubled in bulk, 30 to 45 min sit at the dinner table. The utes. Beat egg white lightly and Christmas tree. Here is a vith sugar mixed with cinna variety of choices - some non Bake on lower shelf in variety of choices -some traditional.
HONEY HOT CROSS BUNS
$1 / 2$ cup all-bra
$1 / 2$ cup dried currants
$1 / 2$ cup milk
2 cups sifted flour
4 tsps. baking powder
1 tsp, salt
$1 / 4$ cup shortening
Combine all-bran, currants, milk and honey; let stand unti most of moisture is taken up. Sift together flour, baking powder and salt. Cut in shor oorse corn meal Add cerea mixture, stirring only unti combined. Turn dough out on ightly floured board and knead ently a few times. Divide in Mix well. Slowly blend in honey 2 equal portions and shape Sift dry ingredients together each into a ball. Place on flour make well in center of greased baking sheets. Flatten flour. Add milk, egg, oil and out to about $1 / 2$ inch in thick- until dry ingredients are moisness.
Brush with mixture of 1 tbsp. honey and 1 tbsp. melted butter. minutes. As soon as the buns come from oven, make a cross on the top with an icing made f 1 cup confectioner's sugar tbsps. milk and $1 / 4$ tsp. vanill lavoring. Yield: 12 buns, nches in diameter
FRUIT AND NUT BREAD
(9-oz.) pkg. condense
mincemeat
2 cups sifted flou
$3 / 4$ cup sugar
$1 /$ tsp. salt
$1 / 4$ tsp. salt
$1 / 2$ cup chopped nut meats
3 tbsps. butter
2 eggs, well beaten
Break mincemeat into sma
pieces. Sift together flour sugar, baking powder and salt Add mincemeat and nut meats; blend well. Blend milk and melted butter into eggs; add to dry ingredients. Stir only until pour ingredients are moistened. $\times 5 \times 21 / 2$-inch) loaf pan. Bake a 325 degrees for one hour.

BUCHTY
1 ( $133 / 4-\mathrm{oz}$.) pkg. hot roll mix
$1 / 4$ cup warm water
$1 / 2$ cup boiling hot milk
$1 / 4$ cup sugar
$1 / 4$ tsp. salt
$1 / 4$ cup butter
$1 / 2$ tsp. grated lemon peel
1 egg, beaten
Cottage Cheese Filling
1 egg white
$1 / \mathrm{tsp}$. cinnamon
$1 / 2$ tsp. cinnamon
Dissolve yeast from hot roll mix in warm water. Combin hot milk with sugar, salt, butter and lemon peel. Cool to luke Twist and form into a coil on ture. . Blend 88 and yeast mix-ungreased cookie sheet. Spoon . ough. Cover and let rise a soft relish on each roll. Bake at 400 oubl. Cover and let rise until degrees for 8 to 12 minutos until doubled, about 11/2 hours. Punch golden brown. Drizzle with Poll on lightly floured board to thinned with about 1 tsp warm a 15 -inch square. Let rest while water. Serve warm. preparing the Cottage Cheese CHOCO-NUT CRES
Filling (found below). Cut $1 / 4$ cup sugar
d 0 ugh into $36 \quad(21 / 2$-inch $) \quad 1 / 4 \mathrm{tsp}$. cinnamon
squares. Place a heaping teaspoon filling on center of each square; fold dough over to make little loaves, pinching adges together (stretch dough lightly to cover filling well) Place rolls close together seam-side đown, in greased
non. Bake on lower shelf in
75 degree oven $a^{*}$ jut 30 to 35 ninutes, until done and nicely rowned. Cool in pan. Makes dozen tiny rolls.
OTTAGE CHEESE FILLING Combine l (80z) contain Combine 1 (8-0z.) container mall curd creamed cottage sugar, $1 / 2$ tsp. grated lemon peel, 1 tbsp. soft butter, $1 / 4$ tsp. alt and $1 / 2$ cup chopped raisins HONEY-PECAN MUFFINS $11 / 2$ cups sifted flour
2 tsps. baking powder
$1 / 2$ tsp. salt
$1 / 2$ cup honey
12 egg
1 cup milk
Combine sugar and cinamon; set aside. Separate rescent dough into 8 triangles. Brush with meltert butter; mixture and half of the almonds iver dough. Stack three squares
of chocolate on shortest side of riangle. shortest side of triangle and roll opposite noint; curve to In center press ends to cookie sheet. shave one crescent into a circle. Place remaining rescents around circle to form sunburst. Brush with egg sugar mixture with remaining Bake at 375 and almonds. 20 minutes unti If desired, drizzle with powdered sugar glaze with a with chocolate curls. Serve warm.

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## Brew Up Beverages In Holiday Fashion <br> To accent your fun ' $n$ festive

holiday season wherever you ay be - in the sun, on the Buttermilk ki slopes or home on the sofa of the each serving, put $1 / 4$ cup vanilla and almond extracts - enjoy these beverages that just as it comes from the can in blender. Or mash berries are quick to refresh and set in a tall glass. Pour in $3 / 4$ cup fine, then beat ingredients with you in a holiday mood. buttermilk. Stir well; serve at rotary beater.) Strain and HOT MULLED CRANBERRY CITRUS PUNCH (about $1-3 / 4$ quarts)
2 cups water
2 sticks cinnamon
1 tsp. whole cloves
$1 / 2$ cup sugar
1 qt. cranberry juice cocktail
1 cup freshly squeezed orange
juice
$1 / 2$ cup freshly squeezed lemon
juice
Lemon slices
Combine water, spices and ugar in large saucepan uncovered, for 5 minutes. Add remaining ingredients except
lemon slices: heat until warm, lemon slices; heat until warm,
but do not boil. Strain. Serve but do not boil. Strain. Serve
in mugs with fresh lemon slices. HOLIDAY SKI LIFT ( 2 servings)
1 orange, peeled
2 oz. bourbon
1 oz . freshly squeezed lemon juice
4 jice cubes
Dash of bitters or grenadine Cut peeled orange in half, lengthwise; with a shallow "V" shaped cut, remove white center core. Cut into chunks; place in electric blender with remaining ingredients. Whirl on until blended and ice is crushed Serve at once in lo-ball glasses. SURPRISE ORANGE NOG


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