

'Let's eat folks!'

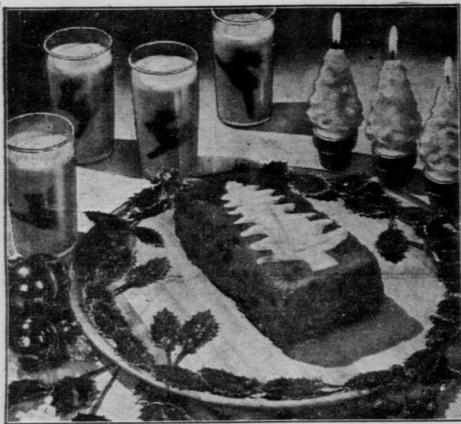
How familiar the ring of the merry voice... how pleasingly welcome was mother's or dad's, "Come and get it."

But this year those words will have a tinge of sadness for those whose empty chairs around the table... for those who are serving their country on the far-flung battlefronts of this global world... perhaps it's dad, aunt Helen, uncle Bob or brother Bill or sister Mary... perhaps they may never again occupy their chair... but when you sit down to eat... with every forkful, every spoonful, every handful, every bite you take... think of them... have you done your part on the home front for them... say a little prayer for those boys and girls of ours who are not with us this season... whose absence grimly reminds us that we are at war... that we here in America owe to them much... that they stand between us and our enemies... fighting for the very foundation of the day for which we celebrate the birth of Jesus Christ who exemplified the true way of life... and which they do battle to preserve.

To these dear absent ones we owe very, very much, standing on the battlefields as Christ once stood, for us... that we, Americans, particularly, may enjoy this season, without fear of shattering bombs, devastation and the horrors of war in our beloved land.

Oh! Happy Day! when once again the lights of the world come on again and peace shall reign... when our beloved ones take their places beside us as someone hollers, "Let's Eat Folks!"

A Festive Cake on Christmas Eve Forecasts Happy Holiday Cheer



AFTER the children are tucked all snug in their beds on Christmas Eve and you've finished trimming the tree and the last carol has been sung, it's time to bring out a refreshment tray. On the night before Christmas, everyone will appreciate something festive. A raisin fruit cake decked with holly is a happy foretaste of holiday cheer that's sure to win applause. It's wise hostess technique to co-star it with this novel Yuletide Froth made with decaffeinated coffee so that everybody can relax taut nerves over extra toasts without worrying about pillow tossing later on. Be sure to "perk" the decaffeinated coffee a little longer than the ordinary kind to bring out its rich coffee flavor. A raisin fruit cake takes the place of expensive fruit cakes of other years and is a happy choice for informal refreshments throughout the holiday season. It keeps well, can be made ahead of time, and it enjoys traditional sanction as a special Christmas treat.

Raisin Fruit Cake
4 cups seeded raisins
2 tablespoons grated lemon or orange rind
1 tablespoon cinnamon
1 tablespoon allspice
2 1/2 cups water, or water and strong decaffeinated coffee
2 1/2 cups nut meats
4 cups sifted cake flour
5 teaspoons double-acting baking powder
2 teaspoons salt
1/2 cup sugar
1/2 cup shortening
2 eggs, well beaten
2 teaspoons vanilla
Combine raisins, rind, spices, and water in saucepan. Cover and cook gently for 8 minutes. Drain, pressing out as much liquid as possible. Measure liquid, add water or coffee to make 1 1/2 cups, and reserve. Grind raisins with nuts.
Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Cream shortening very thoroughly, add flour mixture, eggs, vanilla, and reserved raisin liquid. Stir until all flour is dampened. Then beat vigorously 2 minutes. Add raisin-nut mixture and mix well. Turn into two 9x4 1/2 inch loaf pans which have been greased, lined with brown paper, and again greased. Sprinkle with chopped nut meats, if desired. Bake in moderate oven (350° F.) 1 hour and 15 minutes, or until done. Let stand 5 minutes on cake rack; remove from pan, leaving paper attached. Cool. Wrap in cloth to store.

HITS THE SPOT

PEPSI-COLA
MADE ONLY BY PEPSI-COLA COMPANY, LONG ISLAND CITY, N. Y.
AMERICA'S BIGGEST NICKEL'S WORTH

Authorized Bottler: **HARDING'S—Omaha**

SENTENCE SERMON

by Rev. Frank Clarence Lowry for ANP
A hard head usually presents a problem that no doctor can solve, and the undertaker must cover up.

HERE'S HOW TO SAVE POINTS AND TIME



Here's a recipe which is easy on your ration points and easy to serve. All you have to do is ask your butcher for Old Fashioned Loaf. There's no waste or shrinkage for it's baked when you get it.

Stuffed Old Fashioned Rolls
3/4 lb. St. Old-Fashioned Loaf (4 whole slices, each about 1/4 inch thick)
1/4 cup bacon drippings or margarine
1 cup onions
6 cups toasted bread cubes (about 6-7 slices)
1 1/2 teaspoons salt
1/2 teaspoon pepper
1/2 teaspoon poultry seasoning
1/2 cup boiling water

A Help Yourself Cheese Buffet Is Sure of Applause as Holiday Treat



EVERY day is a red letter holiday when the boys in service are home on leave; and, of course, you'll want to give party plans in their honor an A-1 priority rating. A sure way to win their applause as a successful hostess is to arrange a cheese buffet, starring prime male favorites like Camembert and Liederkranz cheese that don't appear on camp menus. Then give your guests the "come and get it" signal for mixing their favorite sandwich combinations.
Basic strategy calls for a tray or platter of cheese flanked by generous supplies of sandwich makings and fruit. You can follow pre-war etiquette and let the cheese lovers cut their own portions of Camembert and Liederkranz cheese because both these favorites have low ration values. For three brown points you get six generous wedges of Camembert, and only two brown points are needed for a package of Liederkranz cheese that serves six. There's no waste to these epicurean treats, either, for even the crust of Liederkranz cheese and Camembert is considered a delicacy. Like other cheeses, they are excellent sources of protein and are so rich in butter that no butter at all is needed for sandwich alliances. Toasted split rolls, crackers and rye and pumpernickel bread have a special flavor affinity for these high-flavored delicacies.
Co-star apples, grapes and winter pears in your fruit bowl. Sophisticated cheese usage prescribes slices of apple spread with Camembert cheese. Big black grapes stuffed with Liederkranz cheese are another traditional delicacy that will add interest to your refreshments.
Lettuce Heart Appetizer
For a highly flavored appetizer, spread crisp curly leaves from the very heart of a head of lettuce with a dab of Liederkranz cheese.
Liederkranz Cheese and Onion Sandwich Spread
1 package Liederkranz cheese
2 tablespoons salt
2 tablespoons finely minced onion
Mash Liederkranz cheese with a fork until soft and smooth. Add beer gradually and blend to a smooth paste. Fold in onion. Keep in tightly covered jar in refrigerator. Use as a sandwich spread on rye bread or spread on crisp crackers as an appetizer. May also be used as a stuffing for celery.

Merry-Making Christmas Cake

Here's a cake that really says "Merry Christmas"—Fruited Chocolate Marble Cake. It has dates and nuts for festive flavor, is baked in a tube or square pan and topped with creamy chocolate frosting!

Of course you'll want to send the same kind of cake to your boy and girl in the service. Well, bake theirs in square pans, wrap well in waxed paper, and fit into sturdy boxes. This cake stays fresh, keeps moist a long time, and travels well. Point-thrifty Spry, you see, is the pure bland shortening that gives you cake with wonderful stay-fresh-ness and rich flavor.

As a Gift Cake for friends, a birthday or special-treat cake any time, Fruited Chocolate Marble Cake is a winner. Let it win carols of praise for you this Christmas!



Fruited Chocolate Marble Cake

1/2 cup Spry
1 1/2 teaspoons salt
1 1/2 teaspoons vanilla
1 1/2 cups sugar
2 eggs, unbeaten
3/4 teaspoon baking powder
5 cups sifted flour
1 cup water
1 1/2 ounces chocolate, melted
1/2 cup nuts, finely chopped
1/2 cup dates, finely chopped

Blend Spry, salt and vanilla. Add sugar gradually and cream well. Add eggs, singly, beating well after each addition. Sift baking powder with flour 3 times. Add to creamed mixture, alternately with 1 cup water, mixing after each addition until smooth... Divide batter into 2 parts. Add chocolate and 3 tablespoons water to 1/2 of batter; then add nuts. To other half of batter, add dates. Place the two batters by tablespoons, alternately, in Sprycased 10-inch tube pan. Draw a tablespoon through batter once to give marbled effect. Bake in moderate oven (350° F.) 1 1/4 hours. Frost with My Chocolate Frosting... Variation. Place two batters alternately through batter two or three times to give marbled effect. Bake in moderate oven (350° F.) 1 1/4 hours.

My Chocolate Frosting

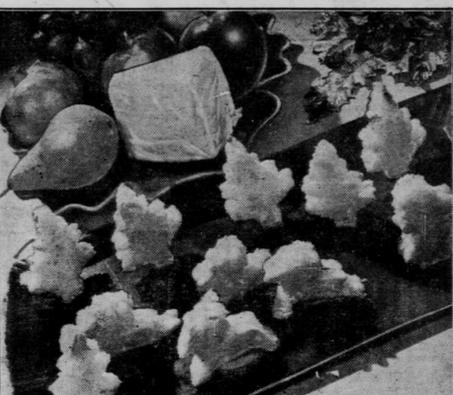
Melt 3 tablespoons Spry with 2 ounces chocolate over hot water... Pour 4 tablespoons hot milk over 2 cups sifted confectioners' sugar and 1/2 teaspoon salt and stir until sugar is dissolved... Add 1/2 teaspoon vanilla; then chocolate mixture and beat until thick. (177)

Make dressing, melt drippings, add onions; cook until clear. Pour over bread cubes. Add seasonings. Pour boiling water over mixture. On each slice of Old Fashioned Loaf, place a few spoonfuls of dressings. Roll slice around dressing; fasten with toothpick. Bake 30 minutes in 350° F. oven. Serve with vegetable cream sauce.

Information Aide

Appointment of Mrs. Edna G. Harris as aide to the District information executive in Cincinnati, O., was announced this week by John E. Robinson, Director of the Cincinnati District OPA.

Cream Cheese Reindeer Sandwiches Star as Christmas Party Treats



NO matter how little entertaining you do nowadays, it's good strategy for the children. Whatever age group you have on your invitation list, the fundamentals of a successful party are the same—plenty to do and plenty to eat.
Your young guests will be delighted if you cut sandwiches with Christmas cookie cutters and arrange a scene from Santa Claus land, with Christmas trees, reindeer and the jolly saint himself, as a centerpiece. Cream cheese is a ration-wise choice as a sandwich spread because, besides being thrifty and nutritious, it is so rich in butter that you won't have to touch the family's precious butter quota. You can count on a six-ounce wedge cut of cream cheese, which costs only two brown ration points, to make generous fillings for a dozen triangular sandwiches—or a whole flock of little sandwich reindeer. The cream cheese wedges come in chive, pimento and relish, as well as the plain variety, so an appetizing assortment of fillings is easily and quickly achieved. With a good supply of these festive sandwiches as a starting point, milk or fruit juice, ice cream and cake can be counted on to round out a properly gala menu.
Cut the sandwich shapes before spreading them, and use the discarded bread for crumbs and crotons. It's quite satisfactory to make the sandwiches ahead of time if you wrap them in waxed paper, then in a cloth wrung from cold water, and store them in the refrigerator until half an hour before needed. Remove from the wet cloth and leave, protected by the waxed paper, at room temperature until needed.
Cream Cheese, Nut and Orange Spread
Blend half a six-ounce wedge cut of cream cheese, 2 tablespoons orange juice and pulp and 2 tablespoons finely chopped nut meats with a silver fork. Makes 1/2 cup.
Cream Cheese and Peanut Sandwiches
Blend half a six-ounce wedge of cream cheese, 1/2 cup chopped peanuts, 1/2 teaspoon lemon juice, 1/2 teaspoon salt, 6 slices white or whole wheat bread. Cream the cheese until soft. Add nuts, lemon juice and salt. Spread between slices of bread. Makes three sandwiches.

For Christmas Hospitality



Turkey is king of the Christmas feast! Be sure yours is tender, brown and juicy—let it be filled with a good old-fashioned bread stuffing, deliciously savory with its subtle blend of seasonings.

And here's the tip-off. For a smooth, unbroken, golden-brown crust on the bird, plus tender, juicy meat that fairly melts in your mouth, roast your turkey or chicken this new way. Just follow directions in the recipe. Also be sure to try the bread crumbs and onions lightly in hot Spry. Spry, you see, is the purer shortening that lets all the savory goodness come through.
Share your Christmas and share your feast with some of the boys

in the service. Better clip the recipe now, so you'll be all set for the big occasion.

Roast Stuffed Turkey or Chicken

Roasting turkey or chicken (rub inside with salt)
Savory Stuffing
Brush trussed, stuffed turkey or chicken with melted Spry, cover with a piece of white cloth, and brush cloth thoroughly with melted Spry. Leave cloth on during roasting. Roast bird in moderate oven (350° F.), allowing 20 to 25 minutes per pound.
Turn during latter part of roasting to brown bird uniformly all over.

Savory Stuffing

3 quarts soft bread crumbs
2 tablespoons parsley, chopped
2 1/2 teaspoons salt
1/2 cup onion, minced
1/2 teaspoon pepper
1/2 cup butter
1/2 teaspoon sage
1/2 cup boiling water (about)
Combine bread crumbs, salt, pepper, sage, thyme and parsley, and mix thoroughly. Melt Spry in skillet, add onion, and fry 2 minutes. (Do not brown onion.) Add bread crumbs and fry until very lightly browned, stirring constantly from bottom.
Melt butter in boiling water and pour over crumbs, tossing lightly with two forks. Add more water if additional moisture is needed. Makes enough stuffing for one 8-pound bird.

DON'T FORGET

Union Church Services will start the first Sunday of 1944. Rev. Goodlett will preach the opening sermon.

start "an endless and vicious procession until every vestige of economic stability in the country is destroyed.

Mixed Vegetable Juices Accent Turkey Flavor



Your can of mixed vegetable juices does double duty for... Serve ice-cold in glasses as the appetizing prelude to this hearty feast and use a full cup in the basting of that noble bird. Then try this special gravy combination for a flavor accent that is simply delicious.

V-8 Gravy

2 tablespoons fat or drippings
2 tablespoons flour
1 beef bouillon cube
1 cup boiling water
1 1/2 cups V-8 Vegetable Juices
1. Melt fat or drippings; gradually add flour and brown over low heat.
2. Dissolve bouillon cube in boiling water.
3. Add to browned flour mixture slowly, stirring until smooth.
4. Add V-8; bring to a boil and cook 2 minutes, stirring occasionally. Makes 2 cups.
Use with leftover meat for pies, ragouts, croquettes; serve over mashed potatoes or slices of enriched white bread.

"So that peace may prevail for all mankind"

Christmastide, hallowed season of joy and happiness, this year finds all of us in America striving constantly to hasten the day of Victory. Nevertheless it is fitting that we should pause both to recall our Christmas days of yesteryear and to look forward into the future with profound confidence and hope. We people of Safeway—including those who have taken leave of absence to join the fighting forces—unite in sincerely wishing every one of you a Merry Christmas! May your families be happy and well. May your dinners be hearty. And may the Christmas prayers of all of us be answered, "So that Peace may prevail for all mankind..."



NAACP URGES SUBSIDIES

Washington, D. C. —In a statement to the Senate Committee on Banking and Currency December 10, the NAACP urged the continuance of subsidies to hold down prices and prevent inflation. Failure to retain subsidies, said the statement, will

GREETINGS

—OF THE—
SEASON
from the
MILLERS
of

DMAR Wonder Flour