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Wreaths- Bears - Geese - Candles CHRISTMAS GIFTS OF ALL KINDS! 100's Of Tree Ornaments And

GoBigRed

## Go Trailiways

## Holiday Travel Pass <br> 30 DAYS FOR

*Sale Price Good Through Dec. 31st.

Good on Good on and participating carriers only!

The Perfect Way To Get Home For The Holiday And Back Again! (Or For The Husker Bowl Game)

Bring This Ad In For An Additional \$2 Savings and Guaranteed Rate.

130 N. 10th $476-0318$ Call Or Come In For Scheduled Rate

## Home

## for the Holidays

## Spicing up the season with favorite recipes

Other Christmas Decorations. 818 P Street
Haymarket Square
Haymarket Square
(Courtyard)
476.7951 10:00.5:30 M-Sat.

Compiled by Deb Hooker and Adare O'Conner
 holiday cheer. Normally weight-conscious people shift their attention away from their waistlines to more satisfying spots exception.
Here are some holiday recipe sugges tions by famous local and non-local personalities on how to get your "fill" of what they love best.

1/2 cup brown sugar 1/2 cup margarine Filling:
1 cup chopped dates
$1 / 2$ cup sugar
$1 / 2$ cup margarine
1 egg , well beaten
2 cups Rice Krispies
1 cup chopped nuts
Frosting:
2 cups powdered sugar $2-3$ tsps. milk
$1 / 2$ tsp. vanilla
3 oz. cream cheese, softened
For crust: Mix all crust ingredien
by-9inch pan Bake at 375 derees for
$10-12$ minutes.
For filling: Combine dates, sugar and
margarine and cook over medium heat
until boiling, stirring constantly. Sim-
mer 3 minutes. Slowly blend hot mix-
mer 3 minutes. Slowly biend hot mix-
ture into beaten egg and return mixture
to saucepan. Cook until mixture bubbles, stirring stirring constantly. Remove from heat and stir in rest of
ingredients. Spread over crust and cool completely.
For frosting: Combine all ingredients, beat until smooth. Spread over filling.
Refrigerate. Makes two dozen bars.
1 cups crunchy peanut butter
12-oz. package chocolate chips
1/2 bar parafin
2 cups Rice Krispies
Melt margarine. Add peanut butter, sugar and Rice Krispies and form into balls the size of walnuts. Chill for an hour or over night. Melt chocolate chips and paraffin, mix well and dip baper. Makes 6 dozen.


As UNL Athletic DirectorBob Devane
always claims - quickness counts.
The Devaney's enjoy making a quick
and easy cranberry salad during the

Former Lincoln Mayor Helen Boosalis amily just can't get enough of Helen's Fruitnut Cake. When you're thinking all the ruming for governor, you need
Helen's Fruitnut Cake

## 2 cups sifted cake flour

$11 / 2$ cups sugar
$11 / 2$ tsp. soda
$11 / 2$ tsp. salt
2 Tbsp. cocoa
1/2 tsp. (or less) each of cinnamon, cloves, nutmeg and allspice
$1 / 2$ cup shortening
$11 / 2$ cups unsweetened applesauce
2 eggs, unbeaten
$3 / 4$ cup dates, chopped 3/4 cup raisin, chopped

Please see RECIPES on 10
Bob Devaney's
$\quad$ Cranberry Salad
2 plkgs, lemon Jell-O
1 ib. cranberries
2 oranges
1 large apple
1 cup diced celery
$11 / 2$ cups sugar
Put cranberries and oranges through
food processor. Add sugar, let stand
overnight. Make Jell-0 as indicated on
package and cool. Add diced apple,
celery, cranberries and oranges. Refrig
erate until firm.
fease see RECIPES on 10

Mom Keating's Old-Fashioned Brownies are ASUN President Gerard Keating's holiday favorite. They're called "Mom Keating's" brownies because she's the only one who will eat them. (Just kidding, Gerard says they're
great!) Mom Keating's
Old-Fashioned Brownies
4 eggs
2 cups sugar
1 cup margarine
1/2 tsp. balcing powder
2 cups flour
Beat eges well, add sugar and baking powder. Melt butter and cocoa together and add to other ingredients. Add flour 1-by-16-inch pair weil. Put mixture in at 325 degrees.

