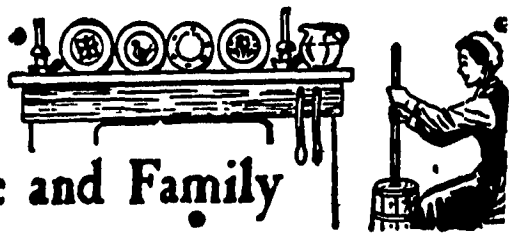


For the Farm Wife and Family



Christmas Dinner With A Flair



SPENCE

Add variety to your traditional Christmas dinner. Vegetable casseroles are easy to prepare, keep hot and serve.

Sweet potatoes are almost as traditional as turkey, but they can be changed into a gourmet treat. Add either chopped walnuts, drained canned crushed pineapple, nutmeg, or orange juice and grated rind. Or, mash the sweet potatoes with a combination of nutmeg, powdered cloves and grated orange rind. For convenience, use the new instant mashed 'yams. Or, bake the sweets in their jackets for 45 minutes at the same time as the turkey.

An American favorite dating from colonial days is succotash. Add sautéed, sliced mushrooms or a dash of nutmeg to the traditional corn-lima bean succotash or try a mixture of green beans or peas with corn for a different kind of succotash.

Steamed or baked acorn squash is another fall favorite. Try filling the squash halves with buttered peas, Brussel sprouts or creamed onions. For another idea bake the halves with honey and cinnamon or brown sugar and butter. Hubbard squash, another old-time food, has gone modern in a frozen pureed form for casseroles. Add orange juice, grated orange rind and nutmeg and top with marshmallow bits and brown.

To vary creamed onions, add either slivered nuts, buttered peas, diced avocado, grated American cheese, nutmeg or sautéed, minced green pepper. Whole cooked onions can be stuffed with seasoned chopped squash.

To dress up Brussel sprouts, add either small seedless grapes, chestnuts, buttered peas, sautéed, sliced mush-

ferent relish to serve with your Christmas dinner.

RAISIN RELISH

- 1 1/2 cups seedless raisins (approximately 1/2 pound)
- 1 cup firmly packed brown sugar
- 3 cups water
- 2 tablespoons cornstarch
- 2 tablespoons water
- 1 teaspoon grated lemon peel
- 1/4 cup lemon juice
- 2 teaspoons finely chopped candied ginger
- 1/2 cup chopped pecans or walnuts

Combine raisins, brown sugar and 3 cups water in saucepan. Bring to boil and simmer, uncovered, for 30 minutes or until raisins are tender and liquid is cooked down. Blend cornstarch and 2 tablespoons water to make a smooth paste. Stir into raisin mixture; bring to a boil and cook, stirring frequently until cornstarch is thoroughly cooked, about 10 minutes. Add grated lemon peel and juice, candied ginger and chopped nuts. Reheat for a few minutes. Makes 2 cups relish. Serve warm with turkey, ham or pork. May be made ahead of time and reheated just before serving.

Here's a make ahead salad that's colorful, nourishing and thrifty.

RED APPLE SALAD

- 4 firm tart apples
- 1 1/2 cups sugar
- 1/4 teaspoon salt
- 1/2 cup red cinnamon candies
- 3 cups water
- 1/2 cup cottage cheese, or 3 or 4 ounces cream cheese
- 1/4 cup chopped green pepper

Here is a delicious and dif-

ferent relish to serve with your Christmas dinner.

Add sugar, salt and candies to bowl. Add onion and celery; mix lightly. Gradually add eggs and water, tossing lightly. Cook apples slowly in this syrup in a covered pan until just tender, turning occasionally to color evenly. Drain and chill. Mix cheese with green pepper and stuff the apples. Serve on watercress or other dark greens. 4 servings.

SERVING SUGGESTIONS:

As a main dish salad for Sunday supper triple the ingredients for cottage cheese mixture. Stuff the apples and mound the rest of the cheese mixture in the center of a platter and place the apples around the rim. As an extra variation, place pineapple slices around the mound of cheese and stick a red cherry in the center of each slice.

Here is a tasty stuffing for your traditional Christmas turkey—

CRANBERRY-CORN BREAD DRESSING

- 3 cups chopped fresh cranberries
- 1/2 cup sugar
- 2 cups chopped onion
- 2 cups chopped celery
- 1/2 cup butter or margarine
- One recipe corn bread, coarsely crumbled*
- 6 cups dry bread cubes
- 4 teaspoons salt
- 2 teaspoons sage
- 1 teaspoon poultry seasoning
- 1/2 teaspoon pepper
- 4 eggs, slightly beaten
- 1 1/2 cups water

Combine cranberries and sugar; set aside. Sauté onion and celery in butter. Combine corn bread, bread cubes, cranberries, salt, sage, poultry seasoning and pepper in large

bowls. Add onion and celery; mix lightly. Gradually add eggs and water, tossing lightly. Stuff about two-thirds of dressing lightly into body cavity and neck region of turkey. Roast according to standard roasting directions. Bake remaining dressing in a covered 1 1/2 quart casserole during last 45 minutes of roasting time. Enough for one 12-pound turkey and 1 1/2 quart casserole.

*CORN BREAD

- 1 cup sifted regular all-purpose flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup yellow corn meal
- 1 egg
- 1 cup buttermilk
- 2 tablespoons melted butter

In a large mixing bowl sift together flour, sugar, baking powder, salt and baking soda. Thoroughly mix in corn meal. Make a well in center of dry ingredients. Add egg, buttermilk and butter. Stir together quickly until dry ingredients are moistened. Pour immediately into buttered 8-inch square pan or 12-stick buttered corn stick pan. Bake in preheated 425 degree oven for 20 minutes.

Check Vegetables in Storage

Make sure ventilation is adequate and remove any decaying vegetables. Decay spreads rapidly, reminds James O. Dutt, Penn State extension vegetable specialist.

A strike, once the course of last resort, now seems the soning and pepper in large path of least resistance.

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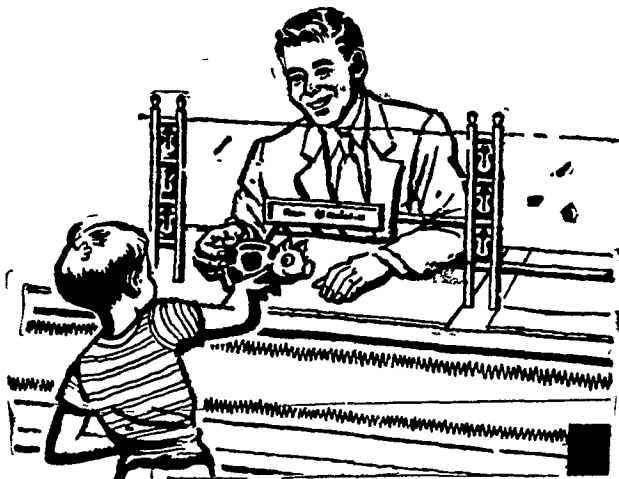
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