

TKE Santa pack, your stock of minutes, of unit delication holiday goodies should be plentifive minutes on cake rack, then reful and interesting. Since callers will be as much present as holly and gifts during the holidays, do your baking of cakes and cookies, so your cupboard will be ready for any who might drop in.

The liquid may be water or left-over the coffee.

Home-made delicacies served during Christmas and New Year's during Christmas and New Year's are as heart-warming as the sound of the yule log crackling on the hearth. If you have a fruit cake, a variety of cookies and perhaps a few candies, and if you serve these with a festive beverage, you will have gone a long way in apalling. have gone a long way in spelling holiday cheer to those who come to say "Merry Christmas" at your

Here is a simple type fruit cake which does not need the aging that a traditional cake requires. The recipe makes two 9x4x3 inch loaves and is the perfect answer as to what should be served during the holidays:

> Raisin Fruit Cake (Makes 2 loaves)

- 4 cups seeded raisins 2 tablespoons grated lemon
- 1 tablespoon einnamon 1 tablespoon allspice
- *214 cups liquid 2½ cups chopped nutments 4 cups sifted cake flour
- 5 teaspoons double acting baking powder 2 teaspoons salt
- 1½ cups sugar ½ cup butter or shortening 2 eggs, well beaten
- 2 teaspoons vanilla

Combine raisins, lemon rind, spices and water in a saucepan. Cover and simmer gently for eight minutes. Drain, pressing out as much liquid as possible. Measure liquid and add water or coffee to make one and one-half cups, and reserve. Grind raisins with nutmeats.

Sift flour once, measure and add baking powder, salt and sugar; sift three times. Cream butter thorough. ly, and add flour mixture, eggs, vanilla and reserved liquid. Stir until all flour is dampened. Beat vigorously for two minutes. Add until all flour is dampened. Beat square pan and bake in a slow vigorously for two minutes. Add (325°) oven for 30 minutes. While raisin-nut mixture and mix thorstill warm, cut into 30 squares. oughly. Turn into two 9x4x3 inch Roll each square into a ball, turning toaf pans which have been greased, the top, crusty portion inwards as lined with brown paper and then greased again. Bake in a moderate in a bag. Shake the balls in the (350°) oven for one hour and 15 sugar to coat evenly.

TKE Santa pack, your stock of minutes, or until done. Let stand

over coffee. Kris Kringle cookies are a tasty concoction of dates and nuts. If stored in a tightly covered container, they will keep moist for several

Kris Kringle Cookies (Makes 30 balls) 1 cup butter cookie crumbs

- 14 teaspoon salt
- teaspoon baking powder 2 cup sifted all-purpose flour rup finely chopped, pitted dates
- I cup black walnuts, chopped 1/2 cup sugar
- 2 eggs, beaten
- 1 teaspeon vanilla 14 cup confectioners' sugar

Combine cookie crumbs, salt, baking powder and flour. Add dates and nuts. Add sugar gradually to



RAISIN FRUIT CAKE for a spicy boliday

beaten eggs. Blend in cookie crumb mixture and vanilla. Bake in a greased and floured nine-inch



Gay spirits are more commonplace during the Yule season than at any other time of the year. We hope you're fitting in.





May you prosper in the wealth with which Christmas abounds . .

Peace, love of life, kindliness and the brotherhood of all



Your FORD Deales

Subscribe To The Herald—\$2 Per Year



| Foods | All Flavors 49c |
|-------------------------------|---|
| PAGE POODS | ALL 5c CANDY Box 24-count 96c |
| MEST CARES | BRAZIL NUTS 99c lb. box |
| ves 2-oz. 23c | Worthmore Chocolate Covered |
| SSING Jar | PEANUTS |
| ipe Jam 2-lb 45c | 47c lb. box |
| ract 1-oz 17c \$ | No. 2 Cán Crushed Pineapple 27c |
| p 2 1012-02 19c | Marshmallows—lb box 27c |
| tmea 2-oz. 19c 🖁 | Candy Filled Plastic HORNS |
| ter 35c gage Gelatin Desserts | LANTERNS 23c |
| rkle _ 3 Pags. 20c \$ | Ann Page STRAWBERRY PRESERVES 41c |
| ins 2 16-oz. 19c 2 | Ann Page Chocolate or Vanilla SPARKLE PUDDING Pkg. 5c |
| ь 17с | Fruita |

Pound

TOMATOES

15c

Large Stalk CELERY

Red Emperor

Fresh Florida

Pound Cello bag

CRANBERRIES

Grapefruit—4 for

One Pound Dixie Cres-1

2 lb. Box Old Fashloned

Powdered Sugar 11c

CTICU CANDU

Brown Sugar

| Raisins Lb. 17c |
|-----------------------------|
| Mincemeat 9-0z 15c |
| Cranberry Sauce 16-oz. 15c |
| Peaches No. 21/2 25c |
| Corn 12-05 16c |
| Asparagus 16. 40c |
| Peas No. 2 27c |
| Tomato Soup 2 10 21c |
| Apple Sauce 2 No. 2 23c |
| Margarine 14 29c |
| Crisco or Snowdrift Can 79c |
| Coconut 27c |
| Milk 3 Cans 33c |
| Christmais Cardies NUTS |

| 发射的 | 3 can 3 3 c |
|-------------------|---------------------------|
| Christmas Cardies | NUTS |
| 2 W - | Brazil Pie 29c |
| | Walnuts 10 39c |
| | Pecans 1-10 37c |
| Christmas Mix | Mixed 150 |
| Pre 25c | 80-Count Marcel NAPKINS |
| Mints Fit 37c | Cheese to 43c |
| Props . Pre 27c | Cream Choos 100 160 |
| Cherries Pas 45c | Vera Sharp _ Pkg 286 |
| reams 1-10 29c | Velveeta 280 |
| Chocolates | Cocktail Peanuts |

59c 10 \$1.15

LO. Box \$2.85

30c

Pick O'Carolina Swee

MIXED PICKLES

BOL 17C

83c Really Fresh A&P COFFEE 8 O'CLOCK Bas 59c 3 8s \$1.71 Red Circle Bag BOKAR 55c 3 to \$1.89

> NECTAR TEA Pkg 27c

> > A&P Seedless

RAISINS

15-oz 15c

ORANGES

8 lb bag

35¢

1.4 box bag

Grade A Large EGGS 1 Dozen Cartoon **49c COCOANUTS** 7c lb. Italian CHESTNUTS 15. lb. Firm Head White CABBAGE 2 lbs. 9c

Tangerines

21bs. 13c

Winesap APPLES
U. S. No. 1—Bushel

\$3.75

Sunnybrook

Rome Beauty

APPLES

5 lb. box 43c

Western Delicious

APPLES

4 lbs. 43c

