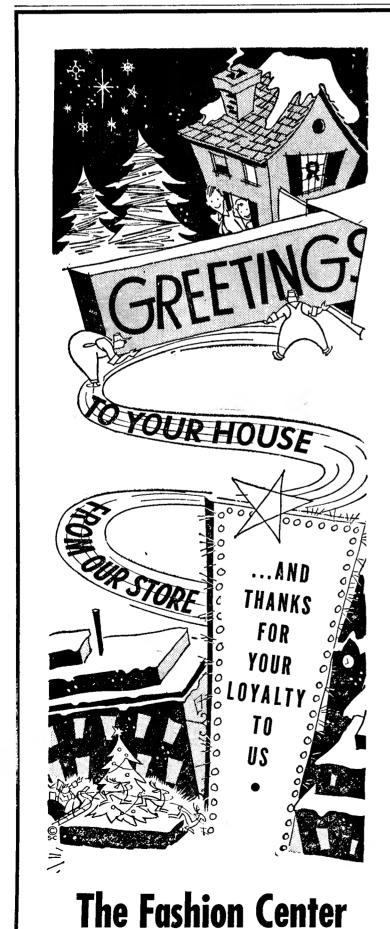


SUMPIN' FITTIN'—Christmas is sweet in more ways than one. Alvie and Ann Thomas do some holiday celebrating all their own by stirring up a batch of candy in the A. V. Thomas kitchen. Alvie can't wait for the finished product, so he gives the spoon a good going over.—Photo by Billy Benners.



HOMEMAKER'S CORNER

It's a topping idea: Please the family with one of their favorite pies, but lavish this dessert with a frothy covering or sauce made with sweetened whipped cream or cream cheese beaten to a fluff to which fruits, nuts, syrups, coffee, and spice are added. The idea is suited to today's busy homemakers

Orange-Cheese Topping

- 2 (3 oz.) packages cream cheese
- 3 tablespoons orange juice 1/4 cup confectioners' sugar 2 teaspoons grated orange

extract
Combine cream cheese and orange juice. Add confectioners' sugar, orange rind and orange extract. Beat until light and fluffy. Serve with an apple, pumpkin or mince pie. Yield: 1 cup Orange-

Cheese Topping. Chocolate Velvet Topping

- 1 (3 oz.) package cream cheese 1 cup confectioners' sugar
- 1/4 cup prepared sour cream 1 square (1 oz.) unsweetened
- chocolate, melted
 1/2 teaspoon ground cinnamon
 Combine cream cheese, sour
 cream, confectioners' sugar, melted chocolate and cinnamon. Spread
 evenly over top of pumpkin or custard pie. Yield: 1 cup Chocolate
 Velvet Topping.



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