

Marshmallow Treats Holiday House

Create a bit of holiday magic for your home with a gaily decorated Marshmallow Treats House. Just make two pans of everyone's favorite Marshmallow Treats, cut out and assemble the house, and add miniature decorations - peppermint shrubs, gum drop door knob, licorice windows. The result is a holiday treat for everyone.

Prepare one 15 1/2 x 10 1/2 x 1-inch pan of Marshmallow Treats using the following:
 1/2 cup margarine or butter
 1 package (16 oz., about 60) regular marshmallows
 10 cups Kellogg's Rice Krispies cereal

Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Cook over low heat 3 minutes longer, stirring constantly. Remove from heat. Add cereal. Stir until well coated. Using buttered spatula or waxed paper, press mixture evenly into buttered pan. Cool completely. Let stand 8 hours or overnight.

NOTE: Remember that 1 cup of Rice Krispies cereal weighs about 1 ounce. So a 6-oz. package of Rice Krispies cereal will contain about 6 cups. Best results are obtained when using fresh marshmallows.



Cutting Out The House

Using the measurements shown in Fig. 1, cut out patterns from paper or cardboard for each piece of the house. Then lay the patterns over the 15 1/2 x 10 1/2 x 1-inch pan of Treats and cut around them. Remove pieces from the pan and lace on waxed paper.

Decorating The House
 Prepare Icing:

2 egg whites
 2 1/2 cups sifted confectioner's sugar
 Assorted candies for decorating

In small bowl of electric mixer, beat egg whites until foamy and slightly thickened. Add sugar, 1/2 cup at a time, beating after each addition. Beat on medium speed for 5 minutes until a stiff icing is formed. Using the icing as "glue," decorate the front, back and sides of the house with assorted candies. Allow to dry completely.

Assembling The House

Remove, in one piece, the Marshmallow Treats from the 13x9x2-inch pan. This will serve as the base for the house. Set on heavy cardboard or a tray.

Assemble the house, using icing to cement the decorated walls together. (see Figs. 2 and 3) Prepare more of the above icing if needed.

Ice peaks of both end walls. Fold an 8 1/2 x 11-inch piece of colored cardboard in half crosswise. Place the cardboard over the peaks to form roof. Hold in place until icing sets.

Ice the chimney sections together. Place in position on roof using icing to anchor it. Hold in place until icing sets.

Cover roof with icing using a spatula or pastry bag. Swirl surface to look like snow. With leftover icing, add "snowdrifts" around base of house. Add angel hair or evergreen boughs to complete the holiday scene.

Tortillas Dip Into

The Holiday Spirit

When it comes to making the most of the Christmas holiday season, we can find lots of ideas from our south-of-the-border neighbors in Mexico who celebrate with holiday parties and pinata breaking ceremonies. The holiday foods served throughout the season are generous and delicious.

Even Mexico's daily bread, tortillas, takes on new charm and flavor in a variety of dishes at holiday tables. For examples, the traditional Mexican Christmas cookies, delicate, flaky, sugared wafers, are remarkably easy to make with flour tortillas. Just cut the tortillas into your favorite holiday shapes, fry crisps and sprinkle with sugar and cinnamon. For a change of pace, Pinata Foods home economists have adapted the recipe, using corn tortillas cut into pinata shapes, and fried for dipping into a spicy bean dip as a party appetizer.

To order your own Pinata Cookie Cutter, send 60 cents without proof of purchase to P. O. Box 9046, Clinton, Iowa 52736, or send five proofs of purchase from any size of Pinata or La Tolteca Brand flour tortillas or enclose two proofs of purchase and 50 cents and mail to: Pinata Cookie Cutter, P. O. Box 8187, Clinton, Iowa 52736.

Cut out the word "FLOUR" from front of packages.

HOLIDAY BEEN DIP WITH PINATAS

- 1 can (17 ounces) refried beans
- 2 tablespoons sour cream
- 2 tablespoons each chopped green pepper and sliced green onions
- 3 to 4 tablespoons green chili salsa
- Dash liquid hot pepper sauce
- 2 packages (2 dozen) Pinata corn tortillas
- Oil for frying

In mixing bowl combine beans, sour cream, green pepper, onion, salsa and hot pepper sauce. Chill. Using pinata cookie cutter, cut 1 form from each tortilla; set aside scraps. In large skillet heat 1/4 inch oil to sizzling. Fry cut-outs, a few at a time, about 2 minutes until crisp. Drain on paper toweling. Serve warm or cooled with bean dip. Makes 8 appetizer servings.

Note: Your favorite cookie cutter may be substituted for Pinata cookie cutter.

Note: Cut tortilla scraps in bit-size pieces. Bake in 400 degree oven 8 to 10 minutes until crisp. Serve in tossed salads, or soups or with your favorite dip.

This Recipe Has Been Tested By a Consumer Test Panelist.

Lower Hot Water

Usage Saves Money

Heating water uses about 15 percent of the energy used in the home.

Conserving hot water can result in significant savings of your energy dollars, say Agricultural Extension specialists at North Carolina State University.

A temperature of 100 degrees F. is all that is needed for some hot water uses, but 140 degrees F. water is recommended for heavy-soiled, oil-stained laundry and for washing dishes in a dishwasher. This makes it wise to keep the water heater set at 140 degrees F. Lowering the temperature would save money, but mixing hot and cold water meets varied household needs more effectively.

Twenty to thirty percent of the heat used by a water heater is lost through the

insulation around the tank. Increasing the insulation on gas-fired or oil-fired heaters from one to four inches could result in a savings of twenty-one percent. For electric water heaters, increasing the insulation thickness from two to three inches could result in a savings of about five percent.

When you purchase a new heater, specialists advise you to be sure to find out about the amount of insulation.

To keep your water heater operating efficiently, keep it clean and in good repair.

One way to help keep it clean is to drain a pail or two of water from the faucet located near the bottom of the heater several times a year.

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