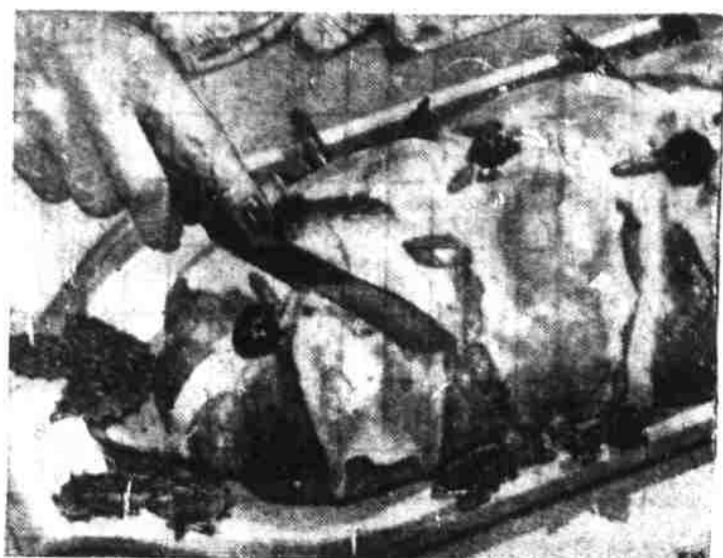


Fragrant Yule Loaves From The Oven



CHRISTMAS BREAD LOAF . . . Twist it into shape.



SWEDISH BRAID . . . Top it with icing, cherry garnish.

By CECILY BROWNSTONE
Associated Press Food Editor

There's nothing more satisfying for holiday feasting than a special loaf of yeast bread fragrant with spices, sweet with frosting, and fresh from your own oven. If you've never tried your hand at one of these loaves before, why not have a pre-Christmas rehearsal? Your family would think you had! For when you make the bread for Christmas, fresh you can add extra festive decorations.

As a piece on which to hang your reborn air grooves December 13th. That the day on which the Christmas season is formally ushered in Sweden by "Lucia Brides," and

the youngsters in your family will get a thrill out of being introduced to this holiday tradition of another country. Here is Anna Olsson Coombs' delightful description of the custom in her fine "Modern Swedish Cookbook," published by A. A. Wynne, New York (\$2.50).

"This custom originated during pagan times, when this festival was a celebration to greet the returning of the sun. The Swedish winters are long and cold and dark and people have always cherished this occasion to plunge into a veritable abundance of light in the way of torches, bonfires and candles, which in our times have given way somewhat to the Christmas tree. As you probably already know,

each day in the Swedish calendar has a name, and Lucia's day happens to come (or it may have been prearranged) on December 13. Well do I remember those frosty, clear, starlit mornings, when we rushed to make coffee and set bountiful trays with fresh saffron buns, drape ourselves in long white nightgowns, and crown our heads with wreaths of pine boughs and as many candles as we dared to carry. Then, with the candles burning we proceeded to dispense our bounty, first to our parents and then to our neighbors and friends, singing Christmas carols and thus in a solemn and somewhat awed spirit, inaugurating the holiday season. . . . The Lucia Tray, with its buns, stars, and Santa Claus, still, over the flight of years, wafts a spicy fragrance of almonds, raisins, and cardamom seeds.

Although the following recipe does not come from Mrs. Coombs' cookbook, it has the same food feasting qualities she conjures up.

Swedish Christmas Bread

Ingredients: 1 package granulated yeast, 1/4 cup lukewarm water, 1 cup scalded milk, 3/4 cups sifted flour, 1/4 cup melted vitaminized margarine, 1/3 cup sugar, 1 egg (well beaten), 1/2 teaspoon salt, 1/2 teaspoon almond extract, 1/8 teaspoon crushed cardamom seeds, 1 egg yolk (slightly beaten), 1 1/2 teaspoons water, confectioner's sugar icing, candied cherries, slivered toasted almonds.

Method: Dissolve yeast in 1/4 cup lukewarm water. Stir in 1/4 cup of

the scalded milk which has been allowed to cool until lukewarm. Add 1/2 cup flour, beat thoroughly, cover, and let rise. When light, add remaining milk and 2 cups flour. Stir until well mixed, cover, and again let rise; add margarine, sugar, well beaten egg, salt, almond extract, crushed cardamom seeds, and remaining 1/4 cup flour. Turn onto floured board and knead, using 1/4 cup extra flour; cover and let rise. Divide dough into three equal parts and roll, using hands, in long pieces of uniform size. Place rolls on baking sheet greased with vitaminized margarine, then braid. Cover and let rise. Bake in moderate (350° F.) oven for 20 minutes. While still warm frost with icing made by adding confectioner's sugar to 1 tablespoon water to make a rather stiff mixture. Garnish with candied cherries and slivered toasted almonds. Makes 10 to 12 servings. This bread will stay fresh several days if covered closely. It can be easily freshened by heating for a brief time in a warm oven.

OUT OF BOUNDS

FREEMONT, Ill. (UPI)—Two Wisconsin hunters learned from police that it's good to know a little geography. Hansel P. Jones, Milwaukee, and Gerald Shmiek, Madison, were fined when they went pheasant hunting in Wisconsin and accidentally wandered across the state line into Illinois, where the season was closed.

ANN PAGE
CREAMY SMOOTH
PEANUT BUTTER

16-Oz. Jar **35c**

Libby's
Fruit Cocktail . . . No. 303 Can **27c**

Shortening—Swift
JEWEL 1-Lb. Ctn. **30c**

Red Band Self Rising
FLOUR 5-Lb. Bag **52c**

Quaker
OATS 20-Oz. Pkg. **16c**

Ann Page Gelatin Desserts
SPARKLE . . . 3 Pkgs. **20c**

ANN PAGE SALAD
DRESSING . . . Pint Jar **31c**

ANN PAGE — With Pork and Tomato Sauce
BEANS 16-Oz. Can **10c**

PECANS 1-Lb. Pkg. **37c**

Mild and Mellow
8 O'CLOCK 3 Lb. Bag **\$1 15**

Jane Parker
Fruit Cakes . . . 3-Lb. Cake **\$2.45**

Large Size
ORANGES . . . 2 Doz. **35c**

Large
Grapefruit . . . 5 For **29c**

Assorted Flavors
STICK CANDY 2 1/2-Lb. Box **49c**

ASSORTED CHOCOLATE
CANDIES . . . 1-Lb. Box **59c**

Chocolate Drop
CANDY 1-Lb. Box **37c**

It's A Popular, Mid-Morning, Office Refreshment

JFG SPECIAL COFFEE

The Best Part Of The Meal

From Santa's Castle of Goodies...

Princess Pet ICE CREAM

To Make Your Holiday Parties As Festive As A Palace Ball!

Princess Pet is the richest, creamiest, most delectable Ice Cream you've ever tasted! It's made only of daily fresh whole milk and daily fresh sweet cream!

Buy Princess Pet Ice Cream at your dealer's, today! It's a real Holiday treat!

Four popular standard flavors—Vanilla, Chocolate, Strawberry, Buttered Pecan—and the Flavor of the Month—Royal Fruit Supreme—full of delicious Holiday Fruits!

Now 40¢ PINT

TASTE THE FRESH CREAM IN PRINCESS PET ICE CREAM

Festive Holiday Desserts

YULE ROLL CAKE . . . Centerpiece Dessert.

By CECILY BROWNSTONE
Associated Press Food Editor

If you want to prepare a festive dessert that tastes as good as it looks for a holiday meal or party, try the Yule Roll Cake pictured here. For a dinner, a tea, or a buffet supper it will not only make a scrumptious dessert but will serve as a lovely centerpiece. Here's how to do it:

Yule Roll Cake
Ingredients: 4 eggs, 3/4 cup sugar, 1/2 teaspoon vanilla, 3/4 cup sifted cake flour, 3/4 teaspoon baking powder, 1/2 teaspoon salt. Butter Cream frosting (recipe follows), 1 package semi-sweet chocolate bits, toasted coconut.

Method: Beat eggs thoroughly. Add sugar gradually, beating until thick and pale colored. Add vanilla. Mix and sift flour, baking powder and salt. Gently fold into egg mixture, blending well. Pour into 10 x 15-inch cake pan that has been greased and lined with waxed paper that has also been greased. Bake in a moderately hot oven of 375° F. for about 12 to 15 minutes. Turn cake out immediately on a towel that has been sprinkled with sifted confectioner's sugar. Trim edges and roll up. Prepare one recipe of butter cream frosting. Reserve one-third cup of frosting for top of cake. To remaining frosting add one-half package semi-sweet chocolate bits, that have been melted over hot water and cooled. Unroll cake and spread with chocolate mixture. Reroll and frost outside of cake with the white frosting. Spell the word YULE on top of cake with whole chocolate bits and sprinkled edges of cake with toasted coconut. Makes one 9-inch cake roll.

Butter Cream Frosting
Ingredients: 4 tablespoons butter, 2 cups sifted confectioner's sugar, 1/8 teaspoon salt, 1/2 teaspoon vanilla, 2 to 4 tablespoons milk.

Method: Cream butter, sugar, salt and vanilla thoroughly together. Add milk gradually, beating until mixture is smooth and of spreading consistency.

If you are thinking of buying yourself a new cookbook to help with your holiday entertaining, you won't go wrong with "At Home on the Range," by Margaret Yardley Potter (Lippincott, Philadelphia and New York, \$2.75). The author of this delightful little book of good food talk and recipes says she learned "how to cook and entertain the hard way." With a tradition of formal Philadelphia party food behind her—two children, no cooking experience, and little help in front of her—she learned from scratch how to prepare some of the most delicious, but easiest, of the dishes she had known. When you work out a way of entertaining so that it is no burden to you or your family, she says, you can give guests a heartfelt welcome. "At Home on the Range" lets you into the author's secrets.

For afternoon or evening holiday snacks try Mrs. Potter's Shrimp Pate or her Ham Puffs. They'll help to make any party a success. The Shrimp Pate can be readied beforehand. But encourage your school or teenage daughter to take a hand with the Ham Puffs. If she rehearses their making beforehand (let her try them on the family!), she will be so proud, the day of the party, when she brings in her handiwork from the kitchen—baked to a golden brown, delect-

Odell Bradley Dennis Morgan Serves With Army Post Of Sh
In Kyushu, Japan

Pfc Odell Bradley Dennis Morgan, a student at Waynesville, is now serving with the 24th Division Artillery, a unit of the 24th Infantry Division. The famed "Victory Division" now occupies the entire island of Kyushu, third largest and southernmost of the Japanese chain.

Pfc Bradley enlisted in the Navy in January of 1945 and out of the Navy in August 1946. Then in 1947 and was sent to Camp Stoneman, Calif., port of embarkation for overseas assignment. Arriving in Japan in February of 1948 he joined the 24th Infantry Division and was assigned to the 24th Division Artillery.

Prior to his enlistment, he attended the Waynesville high school.

able to taste, to offer them to your guests.

Shrimp Pate—Remove the black veins from 2 cups of canned or cooked shelled shrimps and put them twice through the fine cutter of the food chopper. Melt one-quarter cup of butter with 1 branched clove of garlic. Remove the garlic and add butter to the shrimps. Stir in one-quarter cup of tart mayonnaise, one-half teaspoon salt, one-quarter teaspoon of black pepper, and perhaps a few drops of Worcestershire sauce and tomato catsup. Form into a roll, wrap in wax paper, and let season and harden overnight in the refrigerator.

Ham Puffs mustn't be kept waiting. Mix one-half teaspoon of dry mustard with a 4 ounce can of deviled ham. Add one-half cup of finely grated Parmesan cheese and a few grains of cayenne. Fold into the stiffly beaten white of 1 egg. Toast 12 or 15 small rounds of bread on one side. Heap the teaspoonfuls of ham mixture on the toasted side, place on a cookie sheet, and bake 5 minutes in a 450° oven.

"KISS AND TELL"

OUR EXTRA SERVICE SAVES YOUR TIME

OUR EXTRA QUALITY SAVES YOUR MONEY

Wilson's 16-Oz. Can
CORNED BEEF HASH . . . 37c

Wilson's 12-Oz. Can
CORNED BEEF 51c

Wilson's 16-Oz. Can
TAMALES 27c

Colonial 15-Oz. Can
BEEF WITH GRAVY 59c

PET MILK 3 LARGE **42c**

Franco American 15 1/2-Oz. Can
SPAGHETTI 16c

Whole Kernel Yellow
CORN 12-oz. Can 15c

Libby's 46-Oz. Can
TOMATO JUICE 31c

Bush's No. 2 Can
HOMINY 10c

Cardinal No. 2 Can
BEETS, Sliced 15c

DOG FOOD 3c

MEAT

Wilson's Laurel
BACON, Sliced

VEAL
ROUND STEAK

Tender Chuck
STEW BEEF

DUZ 34c

Camay Bath Size 2 for 27c

CASH GROCERY
The Best the Market Affords
MAIN STREET HAZELWOOD

LAFF-A-DAY

"What if she did smile at you? When I met her I laughed!"