

Party Foods And Gift Ideas For Holidays

Whipped cream, optional
Place chocolate pieces in blender container. Blend at medium speed 10 seconds. Scrape down sides of blender container with rubber spatula, if necessary. Add coffee. Blend at medium speed 5 seconds. Add eggs, sugar and extract. Blend at medium speed until smooth, about 30 to 45 seconds. Pour into 6 pot de creme cups.

Refrigerate overnight. Garnish with whipped cream, if desired.
BUTTERED NUT BALLS
1/2 lb. butter
1 c. sugar
2 egg yolks
2 egg whites
2 3/4 c. flour
1 1/2 c. chopped pecans
12 candied cherries
Cream the butter. Add the sugar and beat until light and

fluffy. Add egg yolks one at a time, beating well after addition. Add flour and mix well. Form into balls about the size of a walnut. Roll in slightly beaten egg whites then roll in chopped pecans. Press 1/4 of a candied cherry into center of each ball. Place cherry side up on a greased cookie sheet. Bake in 350 degree oven for about 30 minutes. Watch carefully after they begin

to rise because ovens vary. Coconut can be substituted for the pecans.
STRAWBERRY-NUT BREAD
2 c. all-purpose flour
1 t. baking soda
1 t. salt
1 T. ground cinnamon
2 c. sugar
4 eggs, beaten
1 1/4 c. vegetable oil
2 c. thawed sliced frozen

strawberries
1 1/4 c. chopped pecans
Combine dry ingredients. Add eggs, oil, strawberries, and pecans; stir until all the ingredients are moistened. Spoon batter into 2 well-greased 9x5x3-inch loaf pans. Bake at 350 degrees for 60 to 70 minutes or until bread tests done. Cool in pans 5 minutes; remove to wire rack to cool. Yield: 2 loaves.

SUGAR COOKIES (rolled)
1 c. soft shortening
1 1/2 c. sugar
1/2 t. salt
2 eggs, unbeaten
1 t. vanilla
1/4 t. almond extract
1/4 t. soda (baking)
3 T. cream
3 c. sifted flour
Cream the shortening; add the sugar gradually and continue creaming for 5 minutes. Add the salt, eggs (unbeaten) vanilla and almond extract. Mix thoroughly. Dissolve the baking soda in the cream and add to the creamed mixture, blending well. Sift and measure out the flour, gradually adding to the above mixture. Mix well after each addition. Place the bowl in the refrigerator and chill until the dough is easy to handle. Roll out on a floured board to 1/8 inch thickness. Cut out with various shaped Christmas cookie cutters and place cut-outs on Ungreased cookie sheets. Bake cookies in preheated 400 degree oven for 6 to 8 minutes. (Time passes so quickly - watch out!) Remove cookies from cookie sheets with spatula onto wire cooling racks. This makes about 75 cookies and is a favorite with young and old.

PARTY CHICKEN TARTS
1 1/2 c. cooked broiler-fryer chicken, chopped
2 T. butter
1 c. fresh mushrooms, chopped
1/4 c. finely chopped celery
1/4 c. finely chopped onion
2 T. flour
6 T. sour cream
1 t. garlic salt
1 pkg. (10 oz.) flaky refrigerator biscuits
1 T. butter, melted
Grated Parmesan cheese
In frypan melt butter and saute mushrooms, celery, and onion for about 5 minutes. Sprinkle with flour and stir in sour cream and chicken. Heat only until hot. Add garlic salt and set aside. Break each biscuit in quarters by splitting vertically and horizontally. Brush each piece with melted butter. Shape each piece into tart shell by pressing into tiny muffin tins. Bake in 400 degree F. oven for 6 minutes. Remove from oven and reduce heat to 350 degrees F. Fill each tart generously with chicken filling and sprinkle with Parmesan cheese. Return to oven for about 15 minutes. Serve hot on warming tray. Makes 40-48 tarts.

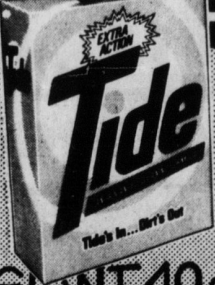
BUTTERED HONEY CHICKEN/TURKEY BITES
6 broiler-fryer chicken thighs or turkey thighs, boned (about 3 or 4 turkey thighs)
4 T. butter
4 T. honey
1 t. teriyaki sauce
1 t. seasoning salt
1/2 t. garlic salt
1/4 t. pepper
1/2 c. sesame seeds, toasted
Cut each boned chicken or turkey thigh into 6 to 8 pieces. Pat dry and chill overnight. In small saucepan melt butter and honey over low heat. Add teriyaki sauce. Sprinkle chicken or turkey with seasoning salt, garlic salt and pepper; dip each piece into honey-butter sauce and roll in sesame seeds. Place chicken or turkey pieces on baking sheet. Bake at 350 degrees F. for about 30 minutes, turning once to brown evenly. Reheat remaining honey-butter sauce to serve with cooked chicken pieces. Makes 36 to 48 bite-size hors d'oeuvres.




3 LB. CAN...
CRISCO
\$1.69



WHITE CLOUD BATHROOM
TISSUE
4 ROLL PK.
99¢



GIANT 49 OZ. BOX
TIDE
\$1.39



2 LITER NO DEPOSIT
PEPSI
89¢

... SAVINGS STORES!

- FRESH DAIRY SPECIALS**
- LIGHT-N-LIVELY..24oz. \$1.19
 - COTTAGE CHEESE \$1.19
 - SEALTEST. 1/2 GAL. FRESH.. \$1.09
 - ORANGE JUICE \$1.09
 - BORDENS..12oz. SLICED... \$1.49
 - AMER. CHEESE
 - BORDENS HALF MOON 16oz. \$1.99
 - LONG HORN CHEESE \$1.99
 - SHEDD'S LB. QTRS 3 \$1.00
 - MARGARINE 3 \$1.00
 - HUNGRY JACK 10oz. CAN FLAKY BISCUITS 2/99¢



WHITE OR PINK
GRAPEFRUIT
99¢ 5 LB. BAG

5 LB. BAG FLA.
TANGELOS 99¢

USDA CHOICE BEEF...
"THE BEST MEAT IN TOWN"
BONE-IN
CHUCK ROAST
\$1.39 LB.

- US CHOICE BONELESS
- SHOULDER ROAST \$2.19 LB.
 - TENDER BEEF \$2.69 LB.
 - CUBED STEAK \$1.89 LB.
 - US CHOICE BONELESS CHUCK STEAK \$2.29 LB.
 - SHOULDER STEAK \$2.29 LB.
 - COUNTRY STYLE..CUT-UP... 69¢ LB.
 - FRYERS 2 TO A PACK 3 LBS. OR MORE LEAN... \$1.79 LB.
 - GROUND CHUCK \$1.19 LB.
 - FRESH BOSTON BUTT \$1.29 LB.
 - PORK ROAST BOSTON BUTT... \$1.99 LB.
 - PORK STEAK ARMOUR..3/4 LBS... \$1.99 LB.
 - BONELESS HAM

US CHOICE BONELESS...
CHUCK ROAST \$1.69 LB.

USDA CHOICE
STANDING RIB ROAST
\$2.39 LB.

US CHOICE PACK-O-6 8oz.
RIB EYE STEAKS
\$12.99 PK.

ARMOUR 12oz. PACK SLICED
BACON
\$1.29 PK.

US CHOICE....
DELMONICO STEAKS
\$2.99 LB.

- COOKED CHICKEN
- BREAST PATTIES.. \$1.99 LB.
 - CELLO WRAPPED \$1.59 LB.
 - PERCH FILLETS \$1.89 LB.
 - OSCAR MAYER... \$1.89 LB.
 - FRANKS MEAT OR BEEF \$1.59 LB.
 - BOLOGNA MEAT OR BEEF \$1.69 EA.
 - 12oz. BREAKFAST STRIPS... \$1.69 EA.
 - LEAN N TASTY BEEF OR PORK

ELMONTE 32oz
CATSUP 89¢

MAX-HOUSE 10oz
INSTANT COFFEE \$3.79

COZY KITCHEN..24oz.
CAKES \$1.59 EA.

BANQUET..2 LB. BOX
FRIED CHICKEN \$2.29

MRS PAUL 9oz.
LIGHT BATTER \$1.19

FISH FILLET \$1.19

Jaycees Sponsor Orion Concert

Bessemer City Jaycees are sponsoring a concert by popular singer "Orion" on Sunday, December 14, at 3 p.m. in the auditorium of Hunter Huss High School in Gastonia. Tickets for \$7.50 are now on sale and can be purchased from any Jaycee. Tickets can also be purchased from Barbara Carpenter at Bessemer City's First Union National Bank. Ronald Burselson is Jaycee president. Charlie Weast had charge of booking Orion for the concert. Orion recently presented a concert to a full house at Ovens Auditorium in Charlotte.