Corned Beef Toastwiches

These tasty Corned Beef Toastwiches will have your family reaching for seconds, even when they're anxious to leave for the football game.

Double - rich Carnation Evaporated Milk gives a golden - brown color and crispness to the crust, makes these sandwiches extra delicious.

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CORNED BEEF Toastwiches are made with 1 can (12 ounces) corned beef, 1 cup (¼ pound) grated process - type, American cheese, ¼ cup mayonnaise, ½ cup chopped pickles, 1 tablespoon grated onion, 12 slices bread, Prepared mustard, 2 eggs, 3/4 cup undiluted CARNATION EVAPORATED MILK

Mix corned beef, cheese, mayonnaise, pickles and onion. (This will be a very stiff mixture.) Spread bread lightly with prepared mustard, if desired. Spoon corned beef mixture on 6 slices of bread. Spread evenly.

TOP WITH remaining bread slices. Cut in half diagonally. Beat eggs lightly in pie plate. Add Carnation. Mix well. Dip both sides of sandwich into egg-milk mixture. Place on cookie sheets. Broil in preheated broiler 6 to 7 inches from heat.

When one side is brown, turn over to brown other side allowing 5 to 7 minutes for browning of both sides of the sandwich. Serve hot.

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YOU CAN SERVE your baked custards either in custard cups or inverted onto serving plates with cups removed. Garnish the custards with chopped nuts or whipped cream, grapes, cranberry sauce, or other fruit.

Your basic custard recipe may be used, too, for a BAKED CUSTARD PIE. Just fill an unbaked pie shell half full of custard mixture, place pie in position in oven, and pour the last cup of filling into the pie. This avoids spilling the filling.

HOLIDAY DESSERT — This is no ordinary pumpkin pie. There's a layer of praline in the bottom, a flavor of Sherry throughout the filling. For show, sprinkle extra pecans on top. If you are calorie carefree,add whipped cream, too. A glass of California dessert wine to accompany it makes it seem even more festive.

Biscuit-Sausage Wheels

There'll be no need to call the family twice for breakfast on mornings when Biscuit-Sausage Wheels are the menu headliner.

Twirls of biscuit dough are baked around cooked pork sausage for a unique way to include both a bread and meat serving in your first meal of the day.

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THESE DELICIOUS biscuit treats help your family get off to a good start nutritionally, too. Biscuit-Sausage Wheels begin with enriched flour in the biscuit dough for its nutritional contribution of three essential B-vitamins and the mineral iron. The sausage adds protein goodness.

Serve Biscuit - Sausage Wheels with soft-cooked eggs and pineapple-orange juice. For extra meaty flavor prepare the biscuit dough with cooking the sausage.

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BISCUIT-SAUSAGE wheels require 1 pound pork sausage meat, 2 cups sifted enriched flour, 1 tablespoon baking powder, 1 teaspoon salt, ¼ cup shortening, oil or sausage dripping, ½ to 2/3 cup milk

Cook sausage in skillet until all red color disappears, but do not brown. Drain off as much fat as possible. Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add milk to make a soft dough.

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TURN OUT on lightly out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll to 8 x 12-inch rectangle. Scatter cooked sausage evenly over dough. Starting at wide end, roll up like a jelly roll.

Cut into 1-inch slices and place cut-side up on ungreased baking sheet. Bake in hot oven (425 degree F.) about 15 to 20 minutes or until lightly browned. Makes 12 sausage wheels, 2 per serving.

If desired, use oil or sausage drippings in place of solid shortening, stirring into the dry ingredients with the milk.

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APRENTICESHIP TRAINING

WASHINGTON (NNPA)—Under a program sponsored by the Labor Department, 100 Washington youngsters will get an opportunity to become apprentice carpenters. Secretary of Labor W. Willard Wirtz announced the project Monday at an Equal Opportunity Day luncheon.

Fascinating Fancies

By SUSIE STROTHER

Mrs. A.M.F. writes to say she had a time when she first married, trying to keep from burning some of her cooking every day. If it wasn't the bread, it was the meat or something.

She either became so interested in washing, or the other chores, or sometimes the telephone, she forgot she was cooking. She remedied this by saying a prayer before she started her meal and giving thanks after the meals were completely cooked.

Mrs. J. W. writes she had a very difficult time in getting her family to eat 'new dishes.' It came to her to prepare the dish and leave it in the kitchen and never mention it. The children or the husband always became curious . . . then she would put it on the table and the whole pie, casserole or pudding or whatever it was would disappear.

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ASSORTED COLORFUL cookies make a delightful Christmas gift, when you have a great number of gifts to consider on a limited budget.

The cookies can be boxed, made into a center piece, Christmas Bells, Holiday trees and the nicest name-tag to put on a Christmas gift is edible-a cookie, shaped like a Christmas stocking-or a tree-or a star with the person's name written with a cake decorator, makes it personal yet excitingly different

SUSIE STROTHER

Now for our cookies, a basic recipe can be dolled up to our own imagination; Good Old-Fashioned Sugar Batter is the key - Bake 4-Way Cookies; These are soft cookies. To be at their best they must not be baked too long. 2 or 3 minutes overtime in the oven dries them out. They don't brown, except lightly around the edges and on the bottom.

Test for doneness by touching lightly with the finger. They are done when the batter is set. Uniformity is necessary, so use a measuring tablespoon as a scoop, leveling it off for each cooky.

Directions are: Sift together, 4 cups sifted all-purpose flour, 1¼ teaspoon salt, 1 teaspoon soda-Combine in large bowl or electric mixer: 1 cup Food Fair shortening 2 cups sugar-Beat until light:

Add 2 egg yolks - Continue beating until light and fluffy. Combine 1 cup of Fyne Taste Evaporated milk, 1 tablespoon lemon juice-Add dry ingredients alternately with liquid to creamed mixture.

Beat in: 1 teaspoon vanilla -Beat until stiff but not dry: 2 egg whites - Fold beaten egg whites into batter. Divide dough into four parts.

To the first part add: ¼ cup grated coconut - To the second part add: ¼ cup of chopped nuts - To the third part add: ¼ cup of pineapple (Fre-Mar brand-crushed and well drained) - Combine and set aside: ½ cup sugar, 1 teaspoon nutmeg.

Drop batter by rounded tablespoons 3 inches apart on greased cooky sheet. Sprinkle sugar mixture over cookies. Bake in a moderate oven, 375 degres 5 to 7 minutes or until slightly brown around the edges. Remove from cooky sheet and cool on wire rack, when cool you can redecorate in Christmas designs. Makes 4½ dozen cookies.

Remember, I'm your friend and I do love you for taking time to read me. Won't you join others in dropping me a card, sharing with me your ideas, your problems (if any), your suggestions and criticisms, write me;

SUSIE STROTHER,
Fascinating Fancies
P.O. Box 6990-Baltimore 16,
Maryland 21216

PATRONIZE OUR ADVERTISERS

Lamb Stew

Generally speaking, lamb is one of the more economical meats at the markets, so you'll be a wise shopper to use it more frequently in family meals. It's a versatile meat, lending well to every method of meat cooking — broiling, pan-frying, roasting, braising, pot roasting and stewing.

Braised lamb chops are delicious and easy to prepare. You can use loin, rib, or shoulder chops for the purpose. Sprinkle chops with salt, pepper, and flour. Brown in a little fat or oil in a fry pan. Cover and cook over low heat 2/4 to 1 hour and it's ready to serve.

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A LAMB ROAST makes a fine dress-up meal, yet is well-suited too for everyday fare. Use the leg, shoulder or rolled shoulder for the purpose. Using a 325 degree F. oven, a 6 to 7-pound leg of lamb takes about 3-1/4 to 4 hours to roast.

Allow 2-1/4 to 3-1/4 hours for a 3 to 6-pound shoulder. And 2-1/2 to 3 hours for a 3 to 5-pound rolled shoulder.

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HERE'S A RECIPE for one of the more popular lamb dishes, IRISH STEW, that's recommended by USDA home economists.

Use one pound lean lamb, cut in cubes, salt; pepper, flour, one onion, sliced, two tablespoons fat or oil, water, two potatoes, diced, four small carrots, diced, one turnip, diced and one tablespoon chopped parsley.

Sprinkle the meat with salt, pepper, and flour, brown it with the onion in the fat. Add water to cover. Cover pan and cook slowly until meat is almost done—about 1-1/2 hours. Add potatoes, carrots, and turnip and cook until tender—20 to 30 minutes. Add parsley. Makes 4 servings.

San Antonio hires 1st transit driver

SAN ANTONIO, Texas — The first colored driver in the transit system of San Antonio is Lionel Jones, 29, a Navy veteran and former resident of Baton Rouge, La.

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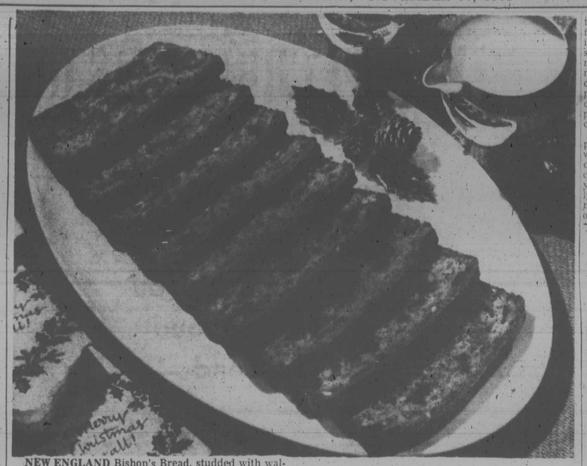

NEW ENGLAND Bishop's Bread, studded with walnuts, marachino cherries, citron and chocolate pieces, is a delicious specialy perfect for serving to guests during the holidays.

New England Bishop's Bread add to holiday treats

Long ago, just as today, homemakers liked to serve their most praise-worthy delicacies on special occasions.

Among those special times were the days the Bishop came to call. New England homemakers often served a favorite quick bread in honor of his visit and the bread has traditionally been known as New England Bishop's Bread.

NEW ENGLAND Bishop's Bread is a very rich, delicious quick bread flavored with chopped walnuts, maraschino cherries, citron and semi-sweet chocolate pieces.

1 cup chopped nuts
Lemon Glaze (below)

Mix shortening, sugar, egg and molasses thoroughly. Stir in milk. Measure flour; blend dry ingredients; add to milk mixture. Stir in raisins and nuts. Spread in greased oblong pan, 13 x 9½ x 2 inches. Bake at 350 degrees F. 25 to 30 min., or until toothpick stuck in center comes out clean.

When cool, spread with Glaze. Cut into 4 doz. bars. For Lemon Glaze: Gradually beat ½ cup confectioner's sugar into 1 egg white, stiff beaten. Add ¼ teaspoon salt and ½ teaspoon grated lemon rind. Blend until smooth.

In freezing cookies, store them in a firm box or container with plastic wrap between layers, covering all well. Place dough in frozen food container or wrap securely in plastic covering for best results.

A favorite cookie of the Washington Gas Company Staff is the recipe for 'Lizzies.' These delectables are nutty, spicy and fruitty—just right for the Christmas Holidays.

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LIZZIES

1½ cups sifted flour
1½ teaspoons baking soda
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon cloves
¼ cup butter
½ cup brown sugar, sieved and packed
2 eggs
1½ tablespoons milk
1/2 cup bourbon
1 pound raisins, washed and dried (4 cups)
1 pound pecans (4 cups)
½ pound citron, chopped (1½ cups)
1 pound candied cherries (3 cups)

Mix and sift flour, soda and spices. Cream butter, add sugar gradually and cream until fluffy. Add well-beaten eggs and mix. Add sifted dry ingredients and mix. Add combined milk and bourbon and mix well.

Add remaining ingredients and mix. Drop by spoonfuls on ungreased baking sheets and press together lightly to form small mounds. Bake at 325 degrees for 12 min. Makes about 10 dozen.

For a recipe that's real cool for teenagers, make scads of these cookies:

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SALTED PEANUT CRISPS

1 cup shortening, part butter
1½ cups brown sugar, packed
2 teaspoons vanilla
2 eggs
3 cups all-purpose flour
½ teaspoon soda
1 teaspoon salt
2 cups salted peanuts

Heat oven to 375 degrees F. Mix shortening, sugar, eggs, and vanilla thoroughly. Measure flour. Blend together flour, soda, and salt; stir in. Mix in peanuts. Drop rounded teaspoonfuls of dough about 2-inches apart on lightly greased baking sheet.

Flatten with bottom of greased glass dipped in sugar. Bake 8 to 10 min., or until golden brown. Makes about 6 doz. cookies.

From the oven comes a delightful aroma, whenever this recipe is made. It's easy, too. The batter is spread in a pan, and—after a few minutes of baking, some of the best eating ever.

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HOLIDAY FRUIT BARS

¼ cup shortening
½ cup sugar
1 egg
½cup molasses
½ cup milk
2 cups all-purpose flour
1½ teaspoon baking powder
½ teaspoon salt
¼ teaspoon soda
1½ cups raisins or cut-up dates
two cups sifted enriched flour*, one tablespoon baking powder, one teaspoon salt, one cup chopped walnuts, and one cup chopped maraschino cherries, well drained, one - half cup chopped candied citron, two-thirds cup semi-sweet chocolate pieces, four eggs, separated, one cup sugar.

Sift together flour, baking powder and salt. Combine walnuts, cherries, citron and chocolate. Coat with one-half cup flour mixture. Beat egg yolks until light, then gradually beat in sugar. Stir in fruit mixture. Mix in remaining one and one-half cups flour.

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That spirit lives in the professions, businesses and industries that serve you today—enterprises built and run by free and independent people. Businesses like your electric company, owned by investors—by people like you and your neighbors—who still prize their freedom and their individuality.

Yet some other people think that our federal government—rather than individuals—should own certain businesses. Investor-owned electric light and power companies—like us—are one of their chief targets. Our company was built and is run and owned by people who believe in individual effort. We believe we have served you well, and you have helped us grow by your support.

When you consider what our country has always stood for, can you see why anyone should want our federal government to do any job it doesn't have to do—such as owning and managing the electric light and power business? Isn't it best to leave that to individuals, like you, who believe individual effort is the quality that will always keep our nation strong?

OUR 147TH YEAR
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From Mildred's Kitchen

By MILDRED BROOKS

Timely tips for holiday cookies

Be a "Sweet Cookie" and start making those luscious holiday morsels now! Enjoy this "Old - Fashioned" pastime at your leisure. Do you know that cookies or the dough can be stored in your freezer from nine to twelve months? Begin, your Holiday Cookie-Cookery - with this colorful recipe:

CRANBERRY COOKIES

½ cup Butter
1 cup granulated sugar
¾ cup brown sugar, packed
¼ cup milk
2 tablespoons orange juice
1 egg
3 cups sifted flour
1 teaspoon baking powder
¾ teaspoon baking soda
½ teaspoon salt
1 cup chopped nuts
2½ cups coarsely chopped raw cranberries

Cream butter and sugars together. Beat in the milk, orange juice and egg. Sift together flour, baking powder, baking soda and salt. Combine with creamed mixture and blend well.

Stir in chopped nuts and cranberries. Drop by teaspoon onto greased cooky sheet. Bake at 375 degrees F. for 10 to 15 min. Makes about 12 doz. tea-size cookies.

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"Now that's what I call fresh bread," says Althea Gibson, top woman athlete!
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NEW AIR-TIGHT WRAPPER KEEPS TIP*TOP 'JUMBO' SO FRESH IT FOLDS!
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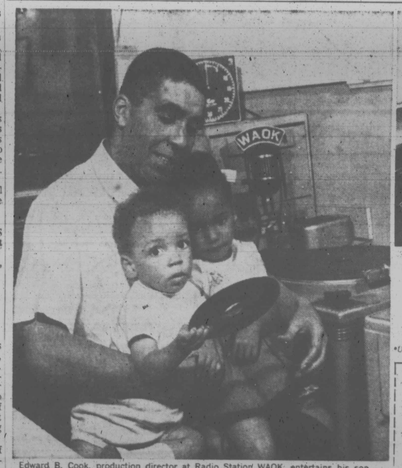

Edward B. Cook, production director at Radio Station WAOK, entertains his son Edward, Jr., 1½, and daughter Kimberly, 3½, at his turntable. Both children started on formulas made with Carnation, world's leader for infant feeding.

Mrs. Phyllis Cook prepares a bedtime snack for Kimberly—eggnog made with Carnation (her own recipe is below). "The children love cocoa made with Carnation, too—it's so creamy. And Carnation is the only milk they drink." Even when you add an equal amount of water, Carnation is richer than sweet, whole milk.*

*U.S.D.A. Handbook #8, "Composition of Foods."

Popular Atlanta disc jockey presents his "Small Combo"

They started on Carnation, stayed on Carnation... the milk with extra Vitamin D for strong bones, sound teeth and steady growth.

How does a law student become a radio star? Edward Cook did it with a dynamic personality and an urge to entertain that just wouldn't go away. As a pre-law student at Fisk University, he also concentrated on dramatics.

Both Mr. and Mrs. Cook are active in little theater groups. Mrs. Cook, a 1957 graduate of Louisville General Hospital School of Nursing, is an amateur artist—and an artist in the kitchen as well. When the Cooks entertain small groups at dinner, there is always a homemade cake, a frozen dessert, or a fabulous pie.

"Carnation makes such a heavenly cream pie filling," Mrs. Cook volunteers, "and such a tender cake. Best of all, it whips beautifully for homemade ice cream and frozen desserts!"

recipe:

CARNATION HIGH-PROTEIN EGGNOG
(Makes 1 large glassful)

1 egg
1 heaping teaspoon sugar
1 small can (⅔ cup) chilled undiluted CARNATION EVAPORATED MILK
½ cup cold water
Nutmeg
Vanilla

Separate egg white from yolk. Beat yolk and sugar with rotary beater until light. Add water to Carnation, then add to egg yolk mixture. Beat well. Chill. Beat egg white until fluffy. Beat well into mixture. Add a drop of vanilla flavoring if desired. Pour into large glass, and sprinkle with nutmeg.

Carnation EVAPORATED MILK WHIPPED INCREASES

"from Contented Cows"