Christmas Gifts You Can Bake

By JOYCE TOTTEN

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One of the joys of the holiday season is preparing something special from your kitchen
to give to someone special,
And walmuts are fine aids for
such gifts.
Many of the foods you prepare will probably contain some
walmuts either in larger pieces
or cracked up in finer bits.
BE SURE to take advantage
of the many containers that
are available to wrap your gift
so it is all dressed up and
ready to arrive at its new
destimation.
A loaf of homemade bread
placed on a wooden cutting board
(include a knife, if you wish),
wrap in plastic film. Attach
a body to one corner of the
a body to one corner of the

a bow to one corner of the package.
Cookles in various shapes, stazs and flavors are delightful to see and deliclous to eat. Arrange with their best faces to the outside of an apothecary jar. Tie a bow at the top or base of the jar.

THERE ARE many wicker baskets that make a nice base

baskets that make a nice base for your (avorite goodle. Plas-tic film or colored foil over your specialty adds to the ap-pearance.

pearance, Isn't it time you tried some-thing exciting for a change? Start now cracking up those walnuts for a family favorite recipe that will help you win a round of applause during your hollday entertaining.

BANANA-NUT BREAD

1 3/4 c, sifted flour
2 t, baking powder
1/4 t, soda
1/2 t, salt
1/3 c, shortening
2/3 c, sugar
2 eggs, well beaten
1 c, ripe bananas, mashed
1/2 c, nuts, chopped

Sit together dry ingredients.
Cream shortening and sugar.
Add eggs, beat well, Mad Sugar.
Institute a sugar with the sugar was a sugar with the sugar was a sugar

PUMPKIN BREAD

2 2/3 c, sugar
2/3 c, shortening
4 eggs
1 No. 1 can pumpkin
2/3 c, water
3 1/2 c, sitted flour
1/2 t, baking powder
1/2 t, cinnamon
1/2 t, cinnamon
1/2 t, coda
1/2 t, salt
2/3 c, wainuts
2/3 c, dates

Cream sugar and shortening Cream sugar and shortening. Stir in eggs, pumpkin and water. Sit dry ingredients together. Add to pumpkin mixture slowly. Blend in dates and nuts. Bake in two greased 9 X 5 X 3 inch pans. Bake 1 hour at 350 F.

WALNUT WONDER CAKE

l c. butter or margarine l c. granulated sugar

lc. granulated sugar
2 eggs
1 t. vantila
1c. sour cream
2 c. sifted all-purpose flour
1 t. baking powder
1 t. baking soda
1/2 t. salt

Cream butter or margarine with sugar until flutfy; beat in eggs and vanilla; blend in sour cream alternately with stifted dry ingredients.

Spread half in floured, greased baking pan, 13 X 9 X 2; top with walnut layer; end with rest of batter.

Bake in moderate oven (350) 35 minutes. Cut in squares. Serve warm.

WALNUT LAYER - Mix 1/3c. brown sugar, 1/4c. granulated sugar, 1t. cinnamon and 1c. chonned walnuts. chopped walnuts. Yield: 12 to 16 servings.

PLAN AHEAD

R takes only a fraction of a second to have an auto accident for the first poor mind and eyes are not on the road ahead. The limiting of the American Mutual Liability Insurance Company reports a driver must recognize the development of dangerous conditions early enough to plan and carry out necessary exaction. A driver who divides his attention between driving the vehicle and looking at he scenary, a road map, lighting a cigarryte article.

"Super-Right" Mature, Corn-Fed Beef we care



ats so

And we think it's great because of what goes into it.

You see, the best fruit cake has less cake... more fruits and nuts. And Jane Parker Fruit Cake is

OVER 2/3 FRUITS AND NUTS...

with just enough delicious cake to hold the fruits and nuts in place.

It's literally bursting with imported and domestic cherries, pineapple from the Far East, sun-drenched raisins from California, citron from the Caribbean and pecans from the South.

What else can we tell you to convince you that Jane Parker Fruit Cake is great? Well, we can tell you about the price.

What would you expect to pay for a fruit cake like this? \$8, \$7, \$6, \$5? How about \$4.59 for our 5-lb. cake. That's great too. Isn't it?

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PRICES EFFECTIVE THROUGH SUNDAY, DEC. 15th

ALLGOOD BRAND

Racon ced

Jane Parker **Fruit Cake**s

I-LB. DARK **O**¢ 5-LB. LIGHT

11/2-LB. LIGHT 79

Jane Parker MIX OR **Bread Sale**

Whole Wheat, Cracked Wheat or Old Fashioned Wheat

Sugared Donuts . . OF 12 27° Lemon Pie CRUST . . SIZE 45°

EACH 399 Spanish Bar Cake White Bread . . . 2 LOAVES 47°

FRESHLIKE SALE CORN, PEAS or GREEN BEANS

12-OZ. CANS

200-CT. 25° Scotties . Aspirin

CREST

Toothpaste

PRELL SHAMPOO

Concentrate

3 LOAVES 85° **PLUMROSE Deviled Ham** 00

Peanut Butter . . 202. 59° 2:LB: 69°

Chocolate Quik

SECRET SPRAY-12c Off Label

Deodorant

PRELL LIQUID

Shampoo

EΔ



lb

KING OF ROASTS-7 Inch Cut

B ROA

First Three

Fourth and Fifth Rib

7-Inch Cut

Pork Chops

Cut from 1/4 Pork Loins Ends and Centers Mixed 9 to 11 Chops in Pkg.

. - 49°
. 1b. 2 29
ь 89°
. 16. 59 °

Weight Watchers

FISH DINNERS

Franks..... 1.LB. 55° 2.LB. 109 COUNTRY STYLE
Spare Ribs... **⊪49**° Shrimp Pieces . . . Mild Pork Sausage ROLL 39'

Capn' Johns

FISH STICKS

CALIFORNIA SIZE 113 NAVEL

FLORIDA ZIPPER SKIN---176 SIZE

angerines doz. SUGAR SWEET, HAWAIIAN
Pineapple 5-SIZE EACH 49°

Calavos 20.51ZE... 2 FOR 49°

Tossed Salad B.OZ. 19°

WINS FAVOR Asparagus 14½-0Z, CANS

12-0Z. 48° Luncheon Meat

Luncheon Meat 12-0Z. 46°

5-LB. 4-OZ. PKG.

MICHIGAN **Beet Sugar**

Mr. Clean 1-QT. 8-OZ.

304 OFF LABEL

Grapefruit Juice 3 14-07. Apple Sauce . . . 3-02. 41°

Tomato Ketchup 14-02. 19° Salad Dressing Tomato Juice 4 1407 99° SAVE 76 WITH COUPON ON
BOUNTY DECORATED

KING SIZE

TOWELS

WITH COUPON

SAVE 7c WITH THIS COUPON **Bounty Decorated Towels**

2 PKG. 34°

25c Off Label