

SAUSAGE SANDWICHES

Here is a quick, hot sandwich made with sausage links and apple sauce. The links are placed in a frying-pan with a small amount of water, the pan covered and the sausage cooked until the water evaporates. The cover is then removed and the sausage links allowed to brown. In the meantime, each slice of toast is spread with two tablespoons of applesauce. Two sausage links are arranged on each sandwich, topped with strips of American cheese. The sandwiches are placed on the broiler rack and slowly heated until the cheese is melted.

PORK, GRAPE-APPLE SAUCE

Here's a dish to match winter appetites. Dredge pork shoulder steaks in seasoned flour and brown them in hot lard. Add $\frac{1}{2}$ cup of water, cover the pan tightly and let the steaks cook slowly until done — about 45 minutes. In the meantime, peel and core apples and cut them into quarters. Dissolve grape jelly in boiling water, add apples and cook until tender. For an attractive platter picture, the jelly apple quarters are arranged around the hot pork steaks.

"Here we go 'round the mulberry tree" is correct. Mulberries don't grow on bushes.

The first women colonists came to Virginia in 1608.

HERE'S A CHRISTMAS COOKY TREAT NOT IN GRANNY'S BOOK

Cookies and Santa come hand-in-hand. In the Christmas parade, cookies come in all sorts of shapes and sizes — chewy and crunchy — large and small — to please everyone from junior to grandpa. From the pages of grandma's cook book have come the secrets of many of these creations, but there's one type of cookie grandma's cook book probably didn't include — refrigerator cookies.

According to Reba Staggs, refrigerator cookies are perhaps the handiest of all for Christmas time occasions. Dough, made extra rich and flavorful with lard, may be made up at a convenient time. It is formed into a roll, wrapped in waxed paper and placed in the refrigerator until cookie baking time comes. At that time, the roll is removed from the refrigerator, sliced and the cookies quickly baked. This way the homemaker has fresh, crisp cookies to serve with hot fruit juices, cocoa or coffee when folks drop in during the holidays.

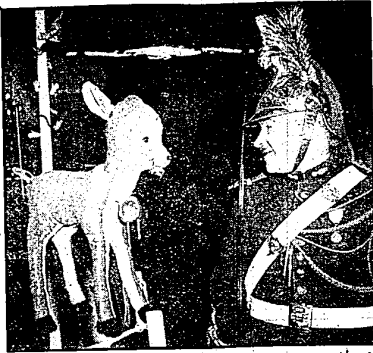
For an attractive assortment with one baking, the dough may be divided into several parts and individually flavored or filled. Tempting dough additions include: chopped nuts, dates, chocolate, coconut, mince-meat, citron and spices.

MINCEMEAT ROLLS DESIGNED FOR TEA OR DESSERT

Mince-meat pie brings appealing visions to many people, but why stop with mince-meat in pie? Use this spicy-sweet mixture in yuletide dainties, suggests Reba Staggs, home economist. Joined with rich biscuit dough, it's the perfect treat for tea or dessert time.

For clever rolls, mince-meat is spread on biscuit dough, rolled up in jelly roll fashion, cut into pin-wheels and baked. For tea-size rolls, the dough should be rolled thin, for dessert-size, a thicker dough should be used. And for even more appeal, dessert rolls are topped with a hard sauce.

Mince-meat also takes its place in adding flavor to cookies and pies — including apple, pear, cranberry and pineapple. One-half cup of mince-meat is spread over the fruit filling just before it is covered with pastry. Thinned with unsweetened pineapple juice, mince-meat is a delicious topping for ice cream or a tangy stuffing for baked apples.



BAMBI GOES TO PARIS—Stuffed toy "Bambi" seems as pleased to make the acquaintance of the French Republican guard as the guard is to meet Bambi. Bambi was one of the Christmas toys on display at the Paris Exhibition, "Childhood, Youth and Family."

Suggests Festive Ham To Ease Yuletide Meal Planning

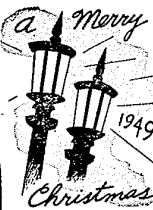
During the Christmas season, "feast-fixings" are on the minds of many homemakers. Children are home from school, there are big family get-togethers, there are times when friends drop in. And to ease meal planning, choose a good size ham for serving either hot or cold, suggests Reba Staggs, well-known home economist.

Tangy flavored baked ham may easily be given a festive holiday dress. During the last 30 minutes of cooking time, it may be basted with strained honey, then when removed from the oven, garnish decorated with red and green maraschino cherries. Almond halves may be arranged in diagonal rows over the ham. Orange slices simmered in ginger flavored syrup may be placed on the ham by piercing them with cloves. Or the ham may be spread with orange marmalade, grape or current jelly and returned to the oven for a glistening glaze. Baked ham is the attractive center of any meal, whether it is served whole or stored in the refrigerator for the basis of many dishes. Slices cut from the ham may be wrapped around bundles of asparagus tips, reheated and topped with a snappy cheese sauce for an interesting dish.

Creamed ham made with bite-size cubes of ham and green pepper makes an appealing luncheon dish served over hot biscuits or in a noodle ring. Ham slices may be reheated on scalloped potatoes for a hearty one-dish dinner. For another treat especially designed to follow a heavy holiday meal, cooked ham is cut into cubes and tossed lightly with diced cooked sweet potatoes, sliced celery, apples and moistened with mayonnaise. Croquettes are another wise use of ham. The meat is chopped and

HOLIDAY BREAKFAST

This holiday breakfast treat combines sausage and eggs in an unusual manner. Completely cover hard-cooked eggs with $\frac{1}{4}$ -inch of bulk sausage. Place the covered eggs on a rack in an open shallow pan and bake in a moderate oven (350 degrees F.) for 40 to 45 minutes or until sausage is well done. Just before serving, cut each sausage covered egg lengthwise. If desired, a gravy may be made from the drippings and served over the eggs.



TELEGRAPH
DELIVERY SERVICE
Milotte's Florist
PHONE 0975
33216 Grand River

SURPRISE ENCORE TREAT — CHOP SUEY OR CHOW MEIN

Letover pork in the refrigerator? Then prepare a satisfying chop suey or chow mein dinner, suggests Reba Staggs, home economist. It's an interesting meal, whether the homemaker uses fresh pork or cooked pork.

For preparing this dish, cubes of pork are first browned in added fat. (When using cooked pork, it is combined with the vegetables just long enough before the end of cooking time so it will be thoroughly heated). Finely cut onion, sliced celery, and a little liquid from the bean sprouts or water is added. The utensil is covered and the mixture is allowed to cook slowly until the vegetables are tender and the meat is completely cooked.

Traditional ingredients include bean sprouts, but the homemaker may substitute finely shredded cabbage. Either the sprouts or cabbage is added to the mixture and heated. For the zestful sauce, cornstarch, pepper, soy sauce and water are combined and added to the mixture, stirring constantly until thick. The mixture is then ready to be served as chop suey over crunchy Chinese noodles in a truly Oriental fashion.

Today's grandest gift is tomorrow!

ENTERPRISE CLASSIFIEDS
WANT ADS BRING RESULTS!

Season's Greetings

— and to all of you we extend our wishes for a Merry Christmas — and a year ahead chock full of good health, happiness and prosperity!

Woodcroft
EARL LATHRUP



For a smile on every face
and a carol in every heart
we commend you to the spirit
of Christmas
Happy holiday

TAVERN AUTO SALES

Hudson Sales and Service

28001 GRAND RIVER



Once again we pause as
another joy-filled Yuletide season
arrives, to wish our many patrons and
friends prosperity, health, contentment and peace
this Christmas Day, and throughout the year to follow.

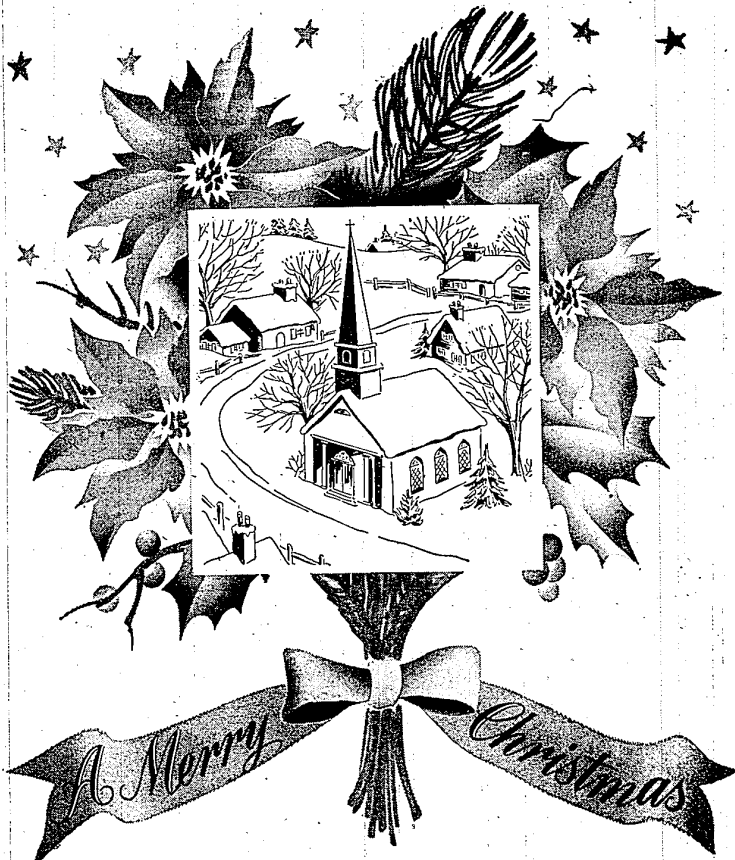
TOMLINSON STANDARD SERVICE

TIRES — BATTERIES — ACCESSORIES

2 and 4-WHEEL TRAILERS FOR RENT

GRAND RIVER at EIGHT MILE ROAD

Farmington, Michigan



Riches and expensive gifts do not alone make a Christmas merry. The simple, familiar wishes of neighbors and friends are just as important for a full enjoyment of the holiday. Mindful of this we are anxious to voice our homey, old-fashioned greeting: "To all a Merry Christmas and a Happy New Year."

THE FARMINGTON STATE BANK

Farmington, Michigan

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION