



BOYSENBERRY DESSERT IS easily fashioned by rolling your favorite ice cream or sherbet by the scoopful in coconut. Upon serving, it takes on airs with a sauce made from the frozen berry which is more and more popular with westerners.

Favorite Dessert Is Rolled for Elegance

A recipe right out of a famous hostess' file of favorite desserts is this easy, yet elegant ice cream-coconut-boyseberry sundae.

Large scoops of ice cream are rolled in coconut in advance, stored in freezer until needed, then, at serving time, topped with a colorful, flavor-packed boyseberry sauce... all topped with a decorative frozen boyseberry for garnish.

Frozen boyseberries are individually packed, there's no need to thaw an entire package when just a few are needed for garnish... just use the required berries, save the rest for more sundaes.

Our hostess sometimes uses unusual ice creams such as berry ripple, pineapple or raspberry sherbet, or tutti-frutti ice cream, or at holiday time, tints the coconut to achieve variety of color and flavor.

BOYSENBERRY COCONUT SURPRISE
Roll large scoops of your favorite ice cream or sherbet in shredded or flaked coconut. Place on cookie sheet or shallow dish and return to freezer until ready to serve.

Place coconut balls in serving dishes and top with large frozen boyseberry. Serve with Boyseberry Sauce.

BOYSENBERRY SAUCE
1 package Frozen Boyseberries (reserve a few for garnish for coconut balls)
1 cup sugar
1 tablespoon lemon juice
1 teaspoon butter or margarine

Crush berries, combine with sugar and lemon juice. Simmer gently 5 minutes. Remove from heat and add butter or margarine. Serve warm or cold over coconut balls.

Place balls on metal tray and chill for 1 1/2 hours. Place grated chocolate in top of double boiler over hot water. Bring to 130 degrees, stirring slowly. Remove from heat.

Refill bottom of double boiler with cold water. Stir chocolate until it cools to 82 degrees. Refill bottom of double boiler with water of this temperature to maintain consistency while dipping balls.

Dip singly. Allow excess to drip off; drop balls on waxed paper to firm. When completely firm, store balls in airtight container. Makes 6 dozen bourbon balls.

AMONG MY SOUVENIRS
One gala party after another during the holiday season makes it necessary for the homemaker to have goodies on hand for those friends who come to bid you Merry Christmas.

Make these Bourbon Balls to add to your varieties of cookies and fruit cake.

BOURBON BALLS
3/4 cups confectioners' sugar
8 tsp. Ancient Age bourbon
1/2 cup chopped nuts
1 1/2 lbs. grated semi-sweet chocolate

Cream sugar, butter and bourbon until smooth. Add nuts and mix well. Form into 3/4-inch balls. If too soft, work more confectioners' sugar into mixture.

Place balls on metal tray and chill for 1 1/2 hours.

Place grated chocolate in top of double boiler over hot water. Bring to 130 degrees, stirring slowly. Remove from heat.

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ECONOMICAL BEEF RATES HIGH AS BUDGET ITEM

Here's an idea for presenting popular round steak in a new light. The meat is cut into individual servings and pounded with a meat hammer or edge of sturdy pie pan.

Then each section is rolled around piece of celery stuffed with cheese and bacon spread.

These beef rolls are cooked in an easy sauce of tomato soup.

CELERY STUFFED BEEF ROLLS
1 beef round, cut 1/2-in. thick
2 to 3 stalks celery
1/2 cup cheese-bacon spread (about)
2 lbs. shortening
1/4 tsp. salt
2/3 cup condensed tomato soup
1/4 cup water

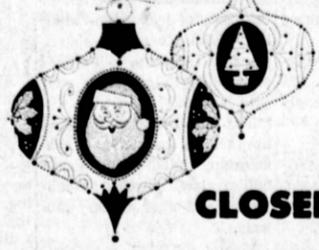
Cut steak into 6 servings and pound until each is 1/4-inch thick. Cut celery into six 3 to 4-inch pieces. Fill each with cheese-bacon spread.

Place piece of celery on each piece steak and roll jelly-roll fashion, securing each with wooden picks. Brown meat in shortening. Pour off drippings. Season with salt. Combine soup and water and pour over meat. Cover tightly and cook 1 1/2 to 2 hours or until meat is tender. Serve sauce with meat rolls.



6 MAGIC SALE DAYS—DECEMBER 20, 21, 22, 23, 24 & 26

SEASON'S GREETINGS



CLOSED CHRISTMAS ALL DAY DECEMBER 25th

DELICIOUS **DEL MONTE FRUIT COCKTAIL** no. 303 can **15c**

SWEET & TENDER **BIRDSEYE FROZEN PEAS** 2 10-oz. pkgs. **25c**

MINCE - APPLE - PUMPKIN **JOHNSTON FROZEN PIES** 9 inch pies **49c**

BEST BAKING **FISHER'S BISCUIT MIX** 40-oz. pkg. **29c**

GOLDEN CREME **PREMIUM ICE CREAM** 1/2 gal. round **59c**

CUT OR WHOLE **PRINCELLA YAMS** 40-oz. can **39c**

PICTSWEET CUT GREEN BEANS, CUT CORN, CUT BROCCOLI SPEARS MIXED VEGETABLES 2 frozen reg. pkgs. **29c**

ASSORTED BEVERAGES **CLICQUOT CLUB** 8 quart bottles **\$1**

ALUMINUM **KAISER BROILER FOIL** 14" x 20" roll **39c**

GOLDEN RANCH **STUFFING MIX** 14-oz. pkg. **49c** all purpose or corn bread

ISLAND SUN **SLICED PINEAPPLE** 2 8 1/2-oz. flat cans **25c**

FLAVORFUL **LAWRY'S DIP MIXES** onion, green onion, chili con queso **23c**

TOM SAWYER **MIXED NUTS** 13-oz. can **69c**

TENDER & SUCCULENT **DUBUQUE HAM** 5 pound tin **\$3.89** 9 pound DUBUQUE CANNED HAM **\$6.49**

KRAFT PHILADELPHIA **Cream Cheese** 8-oz. pkg. **33c**

GALLO—SLICED **Italian Salami** 3 3-oz. pkg. **\$1**

ASSORTED **Bob's Dressings** 3 8-oz. jars **\$1** (Roquefort dressing only 43c)

MINCE MEAT AND PUMPKIN PIES 69c
WHITE MOUNTAIN DINNER ROLLS doz. **31c**
CHRISTMAS COOKIES Pheffernuss, Springerlee, Butter Cookies

NEW YORK HOSCO **CHEDDAR CHEESE** 89c
A MARVELOUS TASTING BOLOGNA **ITALIAN MORTADELLA** 89c

SWEET **RED EMPEROR** 10c lb.

