

### Turkey Partner Is Potatoes Au Gratin

Turkey hot or turkey cold, a casserole of Potatoes au Gratin is the perfect partner—fine-flavored Idaho potatoes elegant in a rich white sauce, plain or with the nip of sharp Cheddar cheese, butter-crumbed, baked to a delicate brown. This dish along with the Royal Bird, chilled cranberry juice; a colored molded salad makes a perfect sitdown or a buffet meal.

#### How to Have Perfect Potatoes Au Gratin

Choose your potatoes: you will want the variety which cooks up mealy and dry, the kind you desire for baking, such as the full-of-flavor Idaho-grown Russets. No place, except in potato salad, does a soapy "boiled" potato show its nature by way of texture and taste as it does in creamed potatoes, the basis of this dish.

Amount to cook: 4 cups diced potatoes in sauce will make 6 servings. Cook 6 to 8 scrubbed medium "Idahos" in their jackets in small amount of water in covered kettle, about 45 minutes. Test for doneness with a thin skewer. When almost tender, pour off water, shake kettle over low heat to dry off any remaining water. When cool enough to handle, peel off skins and cut potatoes lengthwise into finger-size strips, crosswise to form even-size cubes. Whether to be used in a sauce or in salad, warm potatoes take on the sauce or dressing flavor much better than do cold.

Sauce with care: allow 1/2 cup medium white sauce for each cup diced potatoes. For the 2 cups sauce needed, melt 4 tablespoons butter in heavy saucepan over low heat or in double boiler top over boiling water. Add 4 tablespoons flour, 1/2 teaspoon salt, 1/8 teaspoon pepper. Stir until smooth, giving time to cook a little. Add slowly 2 cups milk, stirring all the while until sauce is thickened and smooth. Right here, for "Demonio Potatoes" stir into hot sauce 2 cups shredded sharp-aged Cheddar cheese.

Finishing off: stir warm diced potatoes into hot sauce; place in casserole. Top with fine dry bread crumbs or with soft crumbs from fresh bread, and dots of butter. Or use corn flakes, slightly crushed or crisp butter wafers, coarsely crumbled. Sprinkle with grated Parmesan cheese if desired. Bake in a 400 degree F. (moderately hot) oven for 20 minutes or more, longer if the dish is "made yesterday" and refrigerated. Potatoes should be hot through and top lightly browned. Serve piping-hot.

### Tasty Combination Relish for Holidays

Grapefruit and cranberries combine to make a tasty and attractive relish for holiday dinner tables. Both the raw and cooked versions of the relish can be stored for several weeks, so why not make up some now for your own Thanksgiving and Christmas menus and to give as gifts, too?

Although Florida citrus suffered some hurricane damage this year, there is still plenty of quality fruit available in local markets to enjoy often and in a variety of ways. Citrus is one of the richest sources of daily-needed vitamin C so Florida oranges and grapefruit are a good investment in health as well as pleasure.

#### Raw Relish

2 cups fresh cranberries  
1 cup sugar  
1 Florida grapefruit, sectioned

Put cranberries through food chopper. Add sugar, mix well. Dice Florida grapefruit sections; stir into cranberry mixture. Chill. \*Yield: 3 1/3 cups.

#### Cooked Relish

2 cups fresh cranberries  
1/2 cup water  
1/2 cup sugar  
1 Florida grapefruit, sectioned

Combine cranberries, water and sugar in saucepan. Bring to a boil; boil until berries pop. Remove from heat. Dice Florida grapefruit sections; stir into cranberry mixture. Chill. \*Yield: 2 1/2 cups.

\*Both these relishes will store well in refrigerator several weeks.

#### POINSETTIAS

Poinsettias can be saved for bloom another year. After the final blooms fade, let the plant dry out in the garage or other dry place. Along about April or early May, re-pot it to a larger pot, prune it back severely and start watering it for another growth cycle.

# MAGIC CHEF





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## MAGIC CHEF IS A DREAMLAND OF HOLIDAY BUY

Dolls and drums and-sugarplums dance in the dreams of children now that Christmas time is near! You can make their dreams come true by cashing in the Blue Chip stamps Magic Chef gives you on every purchase. And you might take a Santa's stroll thru our festive non-foods department too!

4 Yuletide Sale Days  
Thursday thru Sunday  
December 8, 9, 10, 11

## KRAFT MAYONNAISE

24-ounce Jar  
Includes "5c off"

# 39¢

## SPAM LUNCH MEAT

12-ounce Can

# 39¢

## WESS OIL

FULL QUART

# 2

KERMIN'S

## MEAT PIES

Beef  
Chicken  
or  
Turkey

# 5

Reg. 8-oz. Pies

# \$1

MANN'S • Tall No. 303 Can • Spice it with cinnamon!

**APPLE SAUCE** 2 For 25¢

MA PERKINS • Tall No. 303 Can • Hearty meal for cold evenings!

**KIDNEY BEANS** 2 For 25¢

ERLAND'S Stems and Pieces • Serve with steak for added glamour!

**MUSHROOMS** 2-oz. Cans 2 For 25¢

DOLE'S • No. 2 Can • Serve with cherry & mint for Holiday flavor!

**PINEAPPLE JUICE** 2 For 25¢

MA PERKINS

## YELLOW PEACH

Halves or Slices Large No. 2 1/2 Can



F&P • Large No. 2 1/2 Can • Festive Vegetable!

## SOLID PACK TOMATOES

# 19¢

## GLOBE A-1 SPAGHETTI

ONE POUND PACKAGE

# 19¢

## KERMIN'S FROZEN CASSEROLES

- HOLLOWAY HOUSE • FROZEN • A quick and easy dinner!
- MACARONI & BEEF**
- SUPERMARKET • FROZEN • Wonderful right for the family!
- RED RASPBERRIES**
- THRIFTY • DELICIOUS • Tempting to your taste!
- PINTO BEANS**
- PILLSBURY • 16-ounce Package • Price includes shipping!
- MASHED POTATOES**

PACKRITE • WHOLE • PEELED

## APRICOTS

No. 2 1/2 Can

# 19¢

3-BEE

## BLENDED HONEY

1-LB. JAR

# 95¢

THRIFTY BLUE ROSE OR LONG GRAIN

## RICE

2 LB. CELLO

# 25¢

SAXON'S

## APPLE JUICE

FULL QUART

# 25¢

MAGIC CHEF • Smooth or Chunky

## PEANUT BUTTER

3-LB. JAR

# \$1.19

Golden Rip

## BANANAS

# 3




9 Year Old Shady Springs Straight Whiskey Distilled—Aged—and Bottled at the Distillery

## KENTUCKY BOURBON

# \$3.79

Full Fifth

CHAVEL BLANC Pink Champagne—sparkling Burgundy Make Every Occasion Festive

## CHAMPAGNE

# \$1.79

Full Fifth

80 Proof Distilled From Grain Won't Breath It to a Soul

## Sarnoff Vodka

# \$2.98

Full Fifth

Magic Chef's Delicious Tasty

## LARGE BOLOGNA

# 39¢ lb.

Kraft, Natural, Sliced, 6-ounce Package

## SWISS CHEESE

# 35¢

Grand Taste All Beef

## SALAMI CHUBS

# 49¢

12-oz. Package




### PRODUCE

Only the best from the fertile California farm country is chosen to fill Magic Chef's produce stands—dewy crisp lettuce; firm, close-leaved artichokes; big, rosy-red strawberries; tender young peas. And what comes into the market good stays good—special lighting protects Magic Chef produce from the harmful effects of ultraviolet rays. Magic Chef produce is handled as tenderly as a first baby—and shows it.

