## **Armed Forces**

Armeda roomal and the feature of the serving aboard the destroyer USS Taussing participated in a large-scale firing, carrier of naval operations, off the coast of Southern California. More than 40 Navy ships and the coast of Southern California.

The 82nd, a major Strategie USN, son of Mr. and Mrs. Car-Army Corps (STRAC) unit, roll K. Enoch, 2415 Grand constantly mintains an im- Summitt Road, arrived in mediate readiness force for Yokosuka, Japan, Dec. 2, airborne deployment to any aboard the heavy cruiser USS

. . . for helping in the fight against tuberculosis. For your Christmas Seal contribution, for your gen-erosity with time and ef-fort, our heartfeft thanks, Your TB as-sociation could not get along without your help. Thank you very much .... from your TB association



TASTY BLACK OLIVES make this snack treat. Use this recipe often as a quick treat with cups of tea or coffee. It is a welcome snack for the neighbors

## Make Neighborliness

Resolution for 1962

OLIVE SNACK BREAD

1/2 tsp. salt 21/2 cups grated Cheddar cheese

14 sap shortening 3 cups biscuit mix

% cup milk 1 tsp. caraway seed

1 cup ripe olives 1 egg

14 cup milk

Say "Hi Neighbor!" with out to fit a greased oblong this snack bread the next ime you ask friends over for an informal visit. The good aroma eminating from your kitchem is a greased sover topping over dough and caraway seeds over topping. Bake at 425 degrees for 15 to 20 minutes, until bubbly welcome in itself. Cheese, caraway seed, onion and black olives are the ingredients responsible for this. This bread is also delight rule served with a hearty uncheon or supper salad or your favorite casserole. OLIVE SNACK BREAD

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**Corned Beef Pie Boasts** 

New Top Hat 1 ths. instant minced onion OR ¼ cup finely chopped raw onion

New 1 op filat Corned beef and chibbage is generally accepted to belong to the Irish. In this country, the New Englanders favor this savory combination. However, corned beef can be seen in combination with other foods, teo-bread, as in a anniwich; pastry, as in corned beef roll or with potato and onion for corned beef hash. Williams, famous for corned beef offers this method of preparation, Place a corned beef offers this method of preparation. Place a corned beef in center of a large square of aluminum foll. Com-bine 23% cataup with 23%-or. your favorite barbeeue sauce and pour over corned beef. I tap, caraway seed Cut olives in large wedges. Beat egg slightly, add milk, instant onion and sait. Add cheese and olives and set side while preparing dough. Cut shortening into biscuit mix. Stir in milk to make moderately stiff dough. Roll

Onion Ouick Bread Use this delicious quict bread to serve with pot rossi stew or roast leg of lambi Meit & cup butter in an 8 or pinch square baking pan and soup mix. Add 2 additional the ontool mix and stir. Four in % cup. Tog with remaining butter onion mixture and bake 10 to 16 425 degrees. Marking pan. Bake a 380 degrees and place in a store for securely around corned beef and place in a sour attracting pan and the sandwiches, make a sour detart of the source CORNED BEEP PIE 1 the, soft butter 2 cups corned beef hasb 2 cup dairy sour cream 2 cup da

2 eggs 1 ths, soft butter 3/ cup dairy sour cream 1 ths. chopped parsley Combine instant onion and water and let stand a few minutes. Stir into corned beef hash Beat eggs until foamy



129 Lomita Ave. of Main WILMINGTON





Thank You .