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-crumb topped, 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 tespoon 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 "Delmonico Potatoes" stir into hot sauce 2 cups shredded sharpaged 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 buter wafers, coarsley 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,

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

Cooked Relish 2 cups fresh cranberries ½ cup water

1/2 cup sugar

1 Florida grapefruit, sectioned

Combine cranberries, water and suar in saucepan. Bring to a boil; boil until berries pop. Remove from heat. Dice Florida grapefruit sections; stir into cranberry mixture. Chill. *Yield: 21/2 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, repot it to a larger pot, prune it back severly and start watering it for another growth cycle.







MAGIC CHEF

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 MAYONNA

24-ounce Jar Includes "5c off"

Can

KERMIN'S

Beef Chicken Reg. Turkey

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

MA PERKIN'S • Tall No. 303 Can • Hearty meal for cold evenings!

2 For 259

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

2-oz. 2 For 256

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

MA PER



or Slices Large No. 21/2

F&P • Large No. 21/2 Can • Festive Vegetable! SOLID PACK

TOMATOES

GLOBE A-1

POUND PACKAGE

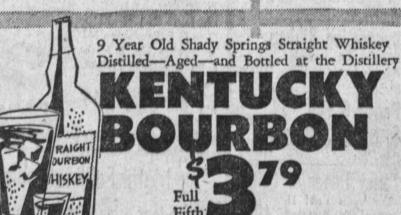
PACKRITE . WHOLE . PEELED

3-BEE

THRIFTY BLUE ROSE OR LONG GRAIN

SAXON'S

MAGIC CHEF . Smooth or Chunky



CHAVEL BLANC Pink Champagne-sparkling Burgundy Make Every Occasion Festive

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



KERMIN'S FROZEN

HOLLOWAY HOUSE • FROZEN • A quick au MACARONI & BEEF

SUPERMARKET • FROZEN • Wonderful righ RED RASPBERRIES

THRIFTY • DELICIOUS • Tempting to your

PINTO BEANS

PILLSBURY • 16-ounce Package • Price include POTATO



PRODUCE

Only the best from the fertile California farm country is chosen to fill Magic Chef's produce stands—dewy crisp lettuces; 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. violet rays. Magic Chef produce is handled as tenderly as a first baby—and shows it.

