## Orange, Honey Add New Flavor

If you've never prepared carrots with an orange and honey sauce, then you are in for a treat when you try this recipe:

## ORANGE HONEY CARROTS

- 1 bunch carrots
- Salt % cup melted butter or
- margarine
  4 cup honey
  1 tbs. grated orange peel

Wash and scrape carrots; Wash and scrape carrots; cook, covered, in one inch of boiling, salted water until crispy-tender, about 15 to 20 minutes. Drain. Blend melted butter, honey and orange peel. Pour over cooked carrots and place over low heat until carrots are the control of the cooked carrots and place over low heat

GREEN BEAN SAUCE

Heat ¼ of butter or mar-garine until melted, then blend in a tablespoon EACH of instant minced onion and lemon juice and ¼ cup ripe olive wedges or rings. Pour over hot, well-drained green

until carrots are thoroughly glazed. Makes 4 servings.





SERVE CHICKEN AT THE PARTY—in an elegant Chicken Amandine with Rice Ring. The dish is not difficult to make and it adds a gourmet touch to the dinner. Serve with a tossed salad.

**Festive** 

Is Easy

Chicken

All through the holiday season, chicken turns up at dinner parties. For chicken is a convivial bird, and when there's fun afoot a

variety of wonderful dishes. It can be roasted, baked, sauteed, simmered, broiled— in fact, prepared by any ba-sic cookery method.

chopped parsley and pimi-ento cutouts for color. This recipe is designed for "com-pany," and yields 12 serv-

CHICKEN AMANDINE

WITH RICE RING cups chicken stock (reserved from Sim-mered Chicken\*)

cup butter or margarine lbs. mushrooms, sliced

3 cups light cream

tsp. salt tsp. Tabasco

6 cups diced cooked

for Simmered Chicken) ½ cup toasted slivered almonds

Combine chicken stock and cream; reserve. Melt butter over low heat. Add mushrooms and cook, stirmusirooms and cook, stirring occasionally, 10 min-utes. Add flour; stir to a paste. Add chicken stock mixture. Cook, stirring con-stantly, until mixture thick-ens and comes to a boil. Stir in salt, Tabasco, chicken; heat to serving tempera-ture. Turn into Rice Ring\*\*; sprinkle almonds on top. Yield: 12 servings.

\*SIMMERED CHICKEN 3 broiler-fryer chickens (2½ lbs. each), whole

or cut in pieces
4 cups water
3 small onions
6 celery tops

2 tsp. monosodium glutamate 2 tsp. salt

3 bay leaves

Put chicken in large kettle with tight-fitting lid. Add water and remaining ingre-dients; cover. Bring to a boil; reduce heat and sim-mer 40 minutes. Remove from heat; strain stock and

from heat; strain stock and reserve. Remove meat from bones in as large pieces as pos-

\*\*RICE RING

Press 12 cups cooked rice in 12-cup ring mold. Turn out on large platter.



HERE ARE THREE DIFFERENT ideas to add interest to the holiday bird, lamb or pork entree. Made from a ready-mix cornbread stuffing, they are wel-

2 64-oz. bags Mrs. Cubbison's Corn Bread "Stuffin'"

ground 1 cup butter, melted 1 cup water

14 cup pitted prunes, chopped 1 whole lemon, ground 114 cups whole cranberries,

Whether you are planning to serve beef, pork, lamb or poultry for your holiday dinners, you'll find a fruit or vegetable dressing side dish will add interest

and flavor to your entree.

One ready-to-use stuffing (Mrs. Cubbison's) is an all purpose dressing, me 1b at coasted and seasoned to bring out the flavors of fruits or vegetables. Melba

## Popcorn Brittle Always Favorite With Children

For impromptu snacking, here's a goody which chil-dren love, a variation on familiar popcorn balls.

POPCORN BRITTLE

Combine sugar, syrup, water and salt in a saucepan, stirring well until 
sugar is completely blended. 
Cook rapidly to 260 degrees 
(a small amount of syrup 
in cold water forms a hard 
ball); add molasses and butter. Cook slowly to 280 de-

store, keep in an air-



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And a lot of other extraction of the care stay at the delightful Hotel Stewars stay at the delightful Hotel Stewars like city's foremost moderate-priced hotel—with all the advantages you usually pay extra for: downtown location steps from Union Square—rooms that are newly redecorated in fresh, modern dought parking in an indoor garage—two cocktall lounges—a coffee cale—and famous Handlery Service. So pack your swimming trunks. Spend less and enjoy yourself more. .. at the Hotel stewart, Children under 14 stay free with

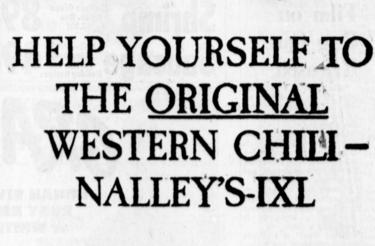
Hotel Stewart

% cup butter, melted % cup pineapple juice

Combine corn bread stuffing with mint, brown sugar and pineapple. Blend in melted butter. Add pineapple juice and toss thoroughly but lightly. Spoon into greased 11/2-quart covered casserole. Bake at 325 degrees 40 to 45 minutes. Garnish with a pineapple

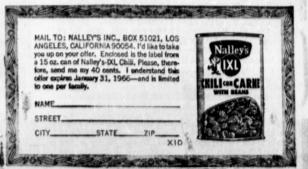






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44 cup sugar
44 cup light corn syrup
45 cup water
45 tsp. salt
1 tbs. light molasses
46 cup butter
2 cups mixed unsalted whole nut meats
3 cups salted freshly
popped Jolly Time
popcorn

> ball; and moiasses and but ter. Cook slowly to 280 de-grees (soft crack test). Pour immediately over nuts and popcorn; mix light-ly until nuts and popcorn are thoroughly coated. Pour out onto a lightly but-tered sheet, cake pan and tered sheet cake pan and spread out with two forks When cold, break into



IT'S MELBA TOASTED more flavors READY-TO-USE Seasoned Just Right