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DECEMBER 7, 1966



TART AND ZESTY is the flavor of these glamorous grapefruit dressing shells, served along with the holiday ham. Shells may be prepared the day before; they are wrapped in foil before baking.

GRAPEFRUIT ADDS ZEST

Particularly appealing is tart and zesty flavor of Particularly appealing is the tart and zesty flavor of grapefruit fresh from Call-fornia's Coachella Valley when it's added to melba toasted, ready-to-use dress-ing and baked in the natural

ing and baked in the natural grapefruit shells. Serve with a holiday ham. Use Mrs. Cubbison's Com-bread Stuffn' as a base for the dressing shells, to which you add fresh fruit, chopped vegetables and liquid. Fill, the hollowed out shells and wrap shells completely. In foil before baking. Shells may be prepared the day before and baked with the

during the last 45 min utes of the cooking time. GRAPEFRUIT DRESSING SHELLS

1 6¹2-oz. bag Mrs. (bison's cornbread stuffin' 112 cups cooked rice

2 cups grapefruit segments (3 grape-fruit) 1 cup tangerine segments 14 cup chopped celery & cup chopped onion 's cup melted butter. 1 cup liquid (grapefruit juice plus water)

Cub-

Empty dressing into large bowl; add rice. Cut grapefruit in half and carefully cut around shells to remove pulp. Cut segments from membrane over bowl. Peel tangerines; pull segments apart and remove seeds. Drain fruit, reserving julce.

Drain fruit, reserving juice. Add fruit, celery and on-ion to dressing and rice mixture. Blend in butter. Stir in liquid, blending gent-ly but thoroughly. Fill grapefruit shells and wrap-securely in foll. Bake at 325 degrees 45 minutes. Remove foll, garnish with mint and serve. Makes 6 dressing shells.

OLIVES ADD ZIP

Garlic-flavored ripe olives

your buffet. Buy the super-coloss al California ripe olives. For 2 to 3 cups, add 3 tablespoons olive oil, 3 finely minced garlic cloves and 1 tablespoon grated hereon volt far tablespoon

and 1 tablespoon grated lemon rind. Let stand for a while before serving.

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additional interest to

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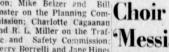


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Starting tomorrow, appli-cations for class elections will be available in the student activities office. Support your class and run for office! your class and run for office! Thursday, the German Club, sponsored by Mr. Vernon Brewer, will present the an-nual Foreign Language Christmas Party. The scene will be set in the main cafe-teria from 7 'til 10 p.m. Each club will provide an original skit and the evening will be topped off by the breaking of a pinata. The price is only 50 cents so come out for an evening of Christmas fun to the Foreign Language Christthe Foreign Language Christ-

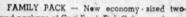
Welcome to a new member welcome to a new member of the senior class. He is Daniel Darre, our own for-eign exchange student from Argentina. Daniel is living with junior Mike Belzer and his family. Welcome aboard.

Last Tuesday, the THS stu-dent council was treated to









INGA JAKLIN, motion picture actress currently appearing in "In Like Flint," takes time out from a

usy schedule to enjoy one of her favorite "quickie"

12.50

12 JUMBO FISH CAKES

dishes-Tater Tots. She gives her Tater Tots a special gourmet accent by sprinkling them with freeze-

dried chopped chives.

FRIDAY AND Saturday, members of the student council will attend a meeting of the 19th school district at Riverside sponsored by the California Association of Stu-

pound package of Certi-Fresh Fish Cakes, each containing 12 cakes. Product is also available in reqular 8-oz. package. Certi-Fresh Sea Foods is the West's largest supplier of fisheries products.

SALAD DAY

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SALAD DAY Every day is salad day, so let fresh lemon juice dress-ing liven all your salads and help cut calories the easy way. Fresh lemon juice con-tains only 4 calories per ta-blespoon and gives the aro-ma and flavor you get only with fresh lemon.





Ideal delicacy for Holiday en-tertaining. For free recipe ideas write Peter Pan Seafoods, Dexter Horton Bidg., Seattle, Wash

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