

# Crystal Makes a Tinkly Christmas!

BY EDNA MILES

THE holidays always mean more parties, more dinners, more hospitable gatherings for everyone. And this, in turn, means more work for the housewife. It's the season of the year in which she gets out her best glassware, her fine linens and polishes up her good silver.

If you're doing a great deal of entertaining this year, you might prefer to leave your crystal packed away and depend upon modern, moderately priced glassware. The latter will need only reasonable care to keep it intact and sparkling. This means less work for you. It also means that you can relax and enjoy your own parties.

To keep your inexpensive glassware shiny and bright during the holidays, try these tips for its care:

Wash it in hot, not boiling, water. And never put glasses that have just contained ice straight into hot water. Warm them gradually, then give them a quick rinse under the cold water faucet. They'll sparkle anew.

Try adding a small amount of ammonia or detergent to the water for a high shine. Then rinse the glasses in water of equal temperature and air-dry with the rims down. If you do use soap, you should towel the glasses dry.

It's best to place a rubber mat or towel in the bottom of the sink, particularly if you're washing stemware. Never crowd either the sink or the drying rack. The rack should be rubber-covered. If you haven't a rack, place the glasses rim-down on a towel to dry.

You can clean sticky milk glasses by rinsing them in lukewarm water before you wash them. Then use more lukewarm water softened with soda to remove stubborn stains.

Often, glass dishes are stacked out in the kitchen during the rush of the holidays. If this happens and if the dishes stick together, don't try to pry them apart. Instead, put cold water in the inner glass and hold the outer one in warm water. They'll separate easily.



Informal table setting is very modern, is achieved with dime-store glassware, inexpensive place mats and napkins. Flower container is a budget-priced basket that can have many uses.

When you put glassware away, place the different sized pieces in rows from front to back of the shelf. This way you need not bother to reach over a low piece for a tall one. And never crowd glassware when putting it away. Crowding can cause chipping or breakage.

## Fruit Cake Favorite Often On Festive Holiday Menus

Beet or cane sugar, creamed carefully with the shortening into light fluffiness, makes the fine-textured tender background for the candied (glace) fruits in this cake. Cut the fruits in good-sized pieces and coat them with part of the flour mixture. As a measuring guide, approximately 1/2 pound candied (glace) fruit or rind will make 1 1/2 cups cut-up.

3 cups sifted all-purpose flour  
1 t. each baking powder, salt  
1 cup halved candied cherries  
1 cup cubed citron  
1/2 cup each cut-up candied orange and lemon rinds  
1 1/2 cups golden seedless raisins  
1 cup coarsely cut unblanched almonds  
1/2 cup shortening  
1/2 cup butter or margarine  
1 T. finely grated lemon rind  
2 T. lemon juice  
1 cup beet or cane sugar  
4 eggs  
1/2 cup water

medium-sized muffin pans; set aside. Into a large bowl or flat pan sift dry ingredients over prepared fruits and almonds.

In a second large mixing bowl cream shortening and butter or margarine with lemon rind and juice; add sugar gradually, continue creaming until mass is light and fluffy.

Add eggs, one at a time, beating well after each addition.

Stir in dry ingredients, mixed with fruit and nuts, alternately with water.

Spoon heavy batter into prepared pans, "pushing" down slightly to even batter.

BAKE IN A slow oven (300° F.) until top is firm to light touch.

NOTE: Place a shallow pan of hot water on the rack under the cakes during baking period. The steam helps to keep the cakes moist and plumps the fruit.

Baking times: cupcakes, 1 1/2 hours; 1 1/2 quart ring mold, 2 hours. Cool out of pans on cake racks; peel down paper on ring mold cake.

When thoroughly cold, wrap cakes in several thicknesses of waxed paper or aluminum foil.

PREPARE BAKING PANS. Grease a 1 1/2 qt. ring mold; line with heavy paper (easier if a shaped pattern is cut); grease again. Place paper ramekins in me-

diun-sized muffin pans; set aside. Into a large bowl or flat pan sift dry ingredients over prepared fruits and almonds.

## Food Tips

Left-over turkey needs only a touch of ingenuity to become tasty and appetizing. Michigan State College home economists suggest heating turkey slices in the oven and covering with a highly seasoned tomato sauce, a barbecue

store in a tightly covered container in a cool place. Yields: One 2 1/2 lb. ring cake and 12 cupcakes.

HOW TO CUT UP CANDIED FRUITS AND ALMONDS. For cherries: with a sharp knife cut each cherry in halves from stem to bottom.

For citron: with a sharp knife cut each half into 4 lengthwise strips; cut across these to make about 6 cubes.

For orange or lemon rind: use sharp kitchen scissors to cut halves into 4 triangles; then cut each one of these into 4 smaller triangles.

sauce or a sweet-sour sauce.

Try these different sandwich filler combinations: bacon and turkey liver, cheese and carrot, raisin and nut, cheese and walnut, bacon and peanut butter, slice ham and raisin. A "surprise" in the lunch pail these winter days will be a treat for your family.

Now is a good time to take stock of the space in your home freezer. With poultry prices reasonable at this time of year it may be a good time to add a few birds to your freezer supply.

The stainless steel flatware on the market now is a combination of iron, nickel and chromium making it tough and tarnish-proof say Michigan State College home economists.

As a general rule, leftovers do not freeze successfully, according to Michigan State College home economists. This is especially true if the left-over is a vegetable or contains vegetables.

Society deadline is 3 p.m. each Tuesday.

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## MENU NEWSREEL



Your family will love this Magic Fruit Cake. It has such excellent keeping qualities, you might want to send some to folks away from home, too.

- 1 Break one 9-ounce package condensed milk into a quart saucepan. Add 1/2 cup water. Heat and stir until lumps are thoroughly broken. Boil briskly one minute, stirring constantly. Remove from heat. Cool.
  - 2 Coarsely chop and add 1 cup almonds and 1/2 cup mixed candied fruit. Add 1 egg, well-beaten and one 15-ounce can sweetened condensed milk. Blend.
  - 3 Stir in 3/4 cup flour and 1/2 teaspoon baking soda until just blended. Do not over-mix. Grease 10x4-inch loaf pan, line with waxed-paper, grease again. Pour in mixture. Bake in 350° F. oven, 1 1/2 hours or until center springs back when lightly touched with finger.
  - 4 To send cake as gift to friends cover with double sheets of aluminum wrap.
- Magic Fruit Cake is thrifty 2 ways! Saves time and money. And it's one-of-a-kind!
- Emily Adams