

# Food Forum \* Dorothy Johnson

## For Busy Christmas Eve

The night before Christmas is usually so busy with holiday preparations, you may find yourself short of time in which to prepare dinner. Yet if you so plan it, this family meal can be a festive prelude to the holidays--All can be timed for your usual supper hour or, if you prefer, served later in the evening after trimming the tree, exchanging gifts or attending church.

### SHERRIED OXTAILS

This savory oxtail stew is as colorful as it is hearty. Serve it with a green salad, that includes sliced oranges and red onion rings, mashed potatoes (for color and flavor, cook and mash 1 carrot together with every 3 potatoes).

Blend 1/4 c. unsifted all-purpose flour, 1 tsp. salt, and 3 tsp. paprika. Coat 4 lbs. oxtails with the flour mixture, reserve remaining flour. In a large frying pan with a lid, melt 1/4 c. butter or margarine. Brown floured oxtails in hot butter on all sides. Add 2 c. boiling water. Cover and simmer the oxtails about an hour and a half. Stir in 1/2 lb. sliced mushrooms, one thinly sliced, seeded red pepper, 2 thinly sliced large onions, 1 mashed clove garlic, 2 each beef and bouillon cubes, and 3 tsp. curry powder. Cover again and continue cooking about 1 hour and a half longer or until meat is very tender. Blend in 1 c. dry sherry (or tomato juice), and simmer uncovered for about 15 minutes longer. Gradually stir a little of the cooking liquid into the reserved seasoned flour in a small bowl to form a smooth paste; blend flour paste into oxtails and cook, stirring constantly until thickened and bubbling. Put into casserole until ready to be served.

### TANGY TORTILLA CASSEROLE

You can make this cheese topped tortilla and ground beef casserole a day ahead, cover and refrigerate, then bake it just before supper (increase baking time to about 35 minutes).

1-1/2 lbs. ground meat crumbled, 1 med. onion chopped, 1 can (1 lb.) tomatoes, 1 can (10 oz.) enchilada sauce, 1 can (2-1/2 oz.) sliced ripe olives including liquid, 1 tsp. salt, 1/4 tsp. garlic powder, 1/8 tsp. pepper, 1/4 c. salad oil, 8 thawed frozen corn tortillas, 1 c. small curd Cottage cheese, 1 egg, 1/2 lb. Jack cheese thinly sliced, 1/c. each shredded Cheddar cheese and finely crushed tortilla chips.

Brown ground meat and onion in a large frying pan. Blend in tomatoes, enchilada sauce, ripe olives with liquid, salt, garlic powder and pepper. Bring mixture to a boil, reduce heat and simmer, uncovered, for about 20 minutes stirring constantly. Meanwhile, heat salad oil in a small frying pan; in it saute tortillas one at a time, for a few seconds on each side or just until softened. Drain tortillas on paper towels; cut drained tortillas in half. Beat Cottage cheese with egg. Spread 1/3 of meat sauce in a greased shallow 3-quart casserole; top with the Jack cheese, half the Cottage cheese mixture, and half of the tortilla halves, arranging each in an even layer. Repeat using 1/3 more of the meat sauce and the remaining Jack cheese, Cottage cheese mixture and tortilla halves. Spread with remaining meat sauce; top with Cheddar cheese and crushed tortilla chips. Bake uncovered in a moderate oven 350 degrees for about 20 minutes or until casserole is thoroughly heated and Cheddar cheese is melted.

### SCALLOPED OYSTERS

Oysters in some form are a traditional Christmas Eve dish with many families. These scalloped oysters contain the usual elements--cracker crumbs, oysters, butter, but bake more crisply than most.

Generously butter a shallow baking dish (10 to 12 inches in diameter or square). Crush enough salted soda crackers to make 1-1/2 c. fine crumbs; spread 3/4 c. of the crumbs over the bottom of the baking dish. Melt 1/2 c. (1/4 lb.) butter. Drain 2 jars (12 oz. ea.) oysters. Dip oysters into melted butter to coat well on all sides. Arrange oysters in a single layer over crumbs, drizzle with any melted butter remaining in pan. Sprinkle lightly with salt and pepper. Top with remaining 3/4 c. cracker crumbs. Melt 1/4 c. (1/8 lb.) more butter; driz-

# WALKER FURNITURE • 301 SO. HIGHLAND

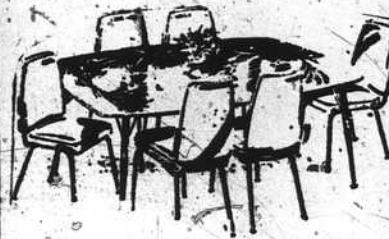


### SUPREME RECLINER

Stunning glove soft vinyl that reclines into a perfect position for that man around the house.

**SPECIAL \$79**

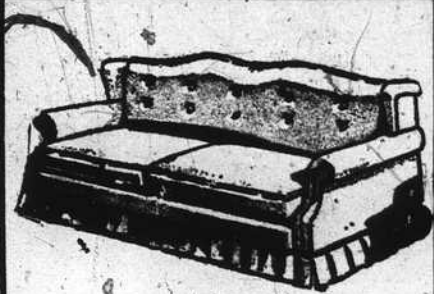
### CHRISTMAS GIFTS



### FAMILY SIZE 7PC DINETTE

Graceful inlay table top, tapered bronze finish by Semi hi-back chairs with stain resistant upholstery.

**SPECIAL \$89**



### EARLY AMERICAN SLEEPER

Full-size Early American Hide-A-Bed with full size "Serta" inner-spring mattress wood trim - wing arms.

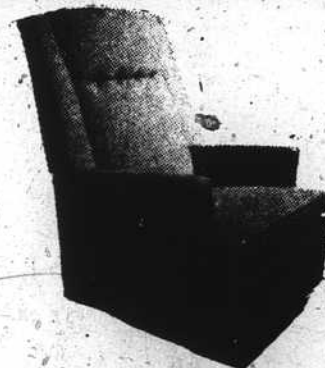
**SPECIAL \$249**



### 8PC MAPLE BUNK BED

This fine maple finish bunk bed complete with 2 bunk boards, 2 mattresses, rail & ladder.

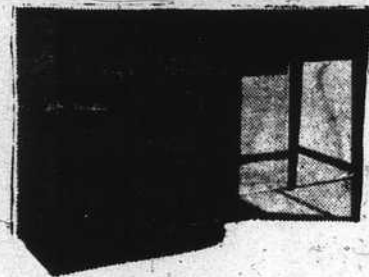
**SPECIAL \$89**



### LA-Z-BOY RECLINA-ROCKER

The magical all-in-one chair - Rocking, T.V. viewing or full bed napping. Just one of many styles.

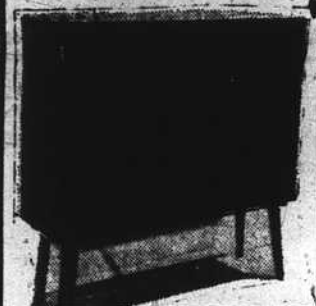
**SPECIAL \$179**



### MODERN WALNUT DESK

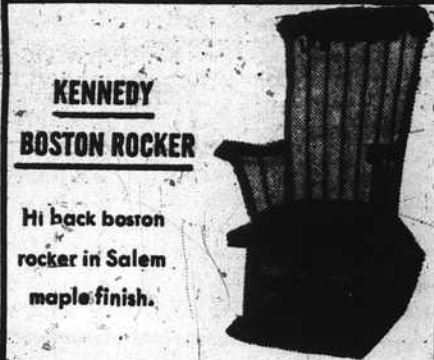
See for yourself 4 large drawers beautiful walnut finish that will lend charm to any room in your home.

**SPECIAL \$49**



### GLASS DOOR BOOKCASE

Walnut finish  
**SPECIAL \$29**



### KENNEDY

### BOSTON ROCKER

Hi back boston rocker in Salem maple finish.

**SPECIAL \$29**

**VISIT WALKER EARLY AMERICAN FURNITURE DEPT.**

# Walker FURNITURE

301 SO. HIGHLAND AVE.  
BETWEEN CHARLESTON and BONANZA

## Neighborhood Council Election At Highland

On Friday 16 December current, there will be a meeting for the election of the Highland Neighborhood Service Worker. This worker will be a paid employee of the Economic Opportunity Board serving the Highland Neighborhood Council and community of that area. Those persons desiring election to this office should have or be accessible to transportation thus allowing their ability to meet the demands of the community. The meeting will be held at Highland Elementary School at 7:00 P.M. on date mentioned above.

Signed: McKinley Underwood, Jr., Chairman Highland Neighborhood Council

zle evenly over crumbs. Place baking dish on an oven rack near top of the oven; bake, uncovered in a hot oven (400) for about 15 minutes or until crumbs on top are well browned.

**Trudi Fur Distinction**

COMPLETE FUR SERVICE  
Cleaning & Glazing  
Done Overnight

818 EAST STEWART 382-7613

**KING'S**

EVERYTHING FOR M'LADY  
DRESSES, SPORTSWEAR  
LINGERIE, HANDBAGS  
SHOES AND JEWELRY

12 Years at the Same Location

412 W. BONANZA RD. LAS VEGAS, NEVADA  
DREW OLSON  
DUPELY 4-3526