

FOOD FORUM

DOROTHY JOHNSON

TRIM-A-TREE PARTY TREAT



Sparkling Christmas tree ornaments come in many sizes and shapes—silver stars and bright colored balls, shiny metallic icicles, and yards of red and green streamers. But there are the wonderful homemade varieties, too. Strings of red cranberries, clusters of glistening popcorn balls, lollipops on a stick and peppermint candy canes. Have them all on hand for an old-fashioned tree-trimming party.

These kinds of social gatherings are the "in" thing among today's new fashion holiday hostesses; especially when sometime during the evening the gang is offered a delightful party treat. One such is a Dream Cake attractively decorated to look like a Christmas wreath. Dream Whip Whipped Topping Mix helps give this cake its unique qualities of moistness, lightness, fine flavor and greater volume. Serve with handsome mugs of hot coffee and your guests will continue with their joy and merriment on into the night.

CHRISTMAS WREATH DREAM CAKE

- 1 package (2 layer size) yellow, white, or devil's food cake mix.
- 1 envelope whipped topping mix*
- 4 eggs
- 1 cup cold tap water
- Glossy Lemon Glaze
- Gum Drop Leaves
- Maraschino Cherries

*Do not whip, use from envelope

Combine cake mix, whipped topping mix right from envelope, eggs and water in large bowl of electric mixer. Blend until moistened. BEAT AT MEDIUM SPEED FOR 4 MINUTES. Pour into greased floured 10-inch Bundt pan. Bake at 350 degrees for 40 minutes or until cake tester inserted into center of cake comes out clean. Cool in pan 15 minutes. Then loosen from sides and center tube with knife and gently remove cake. Finish cooling on rack. Glaze cooled cake. Decorate with leaves and cherries.

GLOSSY LEMON GLAZE

- 1 cup sifted confectioner's sugar
- 1 tsp. (approximately) hot milk
- 1 tsp. lemon juice

Place sugar in small bowl. Add milk gradually, blending well, until mixture is thin enough to be spread over cake. Stir in lemon juice. Spread over top and allow to run down sides of cake. Makes 1/3 cup glaze

GUM DROP LEAVES

sugar

REDDY KILOWATT'S

Helpful Hints For The Homemakers



"HOLIDAY BREAD MAKING" THE STAFF OF LIFE

Over the centuries, bread has been known as the Staff of Life. From the coarse-grained loaves of great grandmother's time to the fine, enriched breads of modern day, bread continues to play an important part in our daily diet. Now, it's time you add your personal touch to this story of bread. On the following page, you'll find one method of making rolls. The adventure awaits!

CINNAMON ROLL DOUGH

- 1 pkg. active dry yeast
- 1/4 cup warm water (not hot-110 to 115)
- 3/4 cup lukewarm milk, scalded then cooled
- 3 1/3 to 3 3/4 cups Gold Medal Flour
- 1/4 cup sugar
- 1 tsp. salt
- 1 egg
- 1/4 cup soft shortening

1. In mixing bowl, dissolve yeast in warm water.
 2. Add milk, sugar, salt, egg, shortening and half of flour. Mix with spoon until smooth.
 3. Add enough remaining flour to handle easily; mix with hand.
 4. Turn on to lightly floured cloth, covered board; knead until smooth and elastic (about 5 min.) Place greased side up in greased bowl.
 5. Cover; let rise in warm place (85) until double, about 30 min.
 6. Punch down; let rise again until almost double, about 30 min.
 7. Shape:
 - (a.) Roll dough into oblong 15 x 9". Spread 2 Tbsp. butter and 1/2 cup sugar and 2 tsp. cinnamon.
 - (b.) Roll up tightly, beginning at wide side. Seal well by pinching edges of roll together. Even up roll by stretching the dough slightly.
 - (c.) Cut roll into 1" slices. Slide string under roll. Then hold one end with each hand. Next bring ends together at top of roll dough.
 - (d.) Cross ends pull string tight to cut through roll. Place in greased 13 x 9" pan or 18 greased muffin cups, or lay on cookie sheet. Cover, let rise until, double, 35 to 40 min.
 8. Heat oven to 375 degrees (quick Mod.). Bake 25 to 30 min. Frost while warm with Quick White Ice. Makes 1 1/2 dozen rolls.
- (Frosting: 1 cup confectioner's sugar, 1 Tbsp. water, 1 1/2 Tbsp. cream, 1/2 tsp. vanilla)

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NEVADA POWER COMPANY

large Green Gum Drops

Sprinkle pastry board with sugar. Flatten gum drops with rolling pin to about 1/16 inch thick, turning frequently to coat with sugar. Cut flattened gum drops into holly leaf shaped. Let leaves stand uncovered overnight. Use to decorate cake.

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REBEL 70-71

SCHEDULE

- Mon. & Tues., Dec. 28-29, Long Beach -- Tulsa -- Indiana State -- UNLV -- Holiday Classic
- Thurs., Jan 7, *Loyola, Las Vegas
- Sat., Jan. 9, *Pepperdine, Las Vegas
- Thurs., Jan. 14 *U. Pacific, Stockton
- Sat., Jan. 16 *St. Mary's, Richmond
- Tues., Jan. 19, Houston University, Houston.
- Sat., Jan. 23, Southwestern Louisiana, Las Vegas
- Mon., Feb. 1, *Nevada-Reno, Reno
- Thurs., Feb. 11, *Loyola, Los Angeles
- Sat., Feb. 13, *Pepperdine, Los Angeles
- Thurs., Feb. 18, *Pacific, Las Vegas
- Sat., Feb. 20, *St. Mary's Las Vegas
- Thurs., Feb. 25, *San Francisco, San Francisco
- Sat., Feb. 27, *Santa Clara, San Jose
- Tues., Mar. 2, *Nevada-Reno, Las Vegas.
- *West Coast Athletic Conference Games



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7

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