

# Christmas Time

*at Home*



TEXAS AGRICULTURAL EXTENSION SERVICE  
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# Christmas Time at Home

EXTENSION FOODS AND NUTRITION SPECIALISTS  
Texas A. & M. College System

*Christmas is a time of Tradition — of church services and caroling, Santa Claus, glistening trees, surprise gifts and hospitable entertainment. Let the food served at holiday parties help carry the gala spirit of entertainment.*

## Christmas Menus



*“Twas the night . . . .”*

Scalloped oysters  
Oven-crisp potatoes  
Tossed salad  
Hard rolls                      Butter  
\*Sugar cookies                      \*Hot cranberry punch

### *White Christmas Breakfast*

\*Frosted grapes  
Scrambled eggs                      Grits                      Link sausage  
Hot cranberry muffins                      Butter or margarine  
Coffee

### *Yuletide Dinner*

Shrimp cocktail  
Roast turkey                      Cornbread dressing  
Giblet gravy  
Candied yams                      Buttered broccoli  
Ruby-red grapefruit and avocado salad with French dressing  
Ripe and green olives                      Cranberry Sauce                      Celery curls  
Hot rolls                      Butter or margarine  
\*Fruit cake                      Old fashioned boiled custard  
Coffee

\*Recipes on following pages

## *Evening "At Home"*

- Chopped ham salad
- Cheese puffs
- \*Date cake
- \*Christmas candies
- \*Sugar-coated nuts
- \*Candied orange slices
- \*Hot mulled cider

## *Fireside Chatter*

- Turkey-filled toasted buns
- Pimiento lima beans
- Orange cranberry relish
- Pickles
- Olives
- Stuffed celery
- \*Holiday tea ring
- Coffee



## *Holiday Breads*

### *Jule Kaga*

- |  |                                |
|--|--------------------------------|
| 1 cup milk   | 4½ cups flour                  |
| ½ cup sugar  | 1½ teaspoons ground cardamon   |
| 1 teaspoon salt  | ½ cup raisins                  |
| ½ cup shortening                                       | ¼ cup chopped citron           |
| ¼ cup water  | ¼ cup chopped candied cherries |
| 2 packages or cakes yeast, active<br>dry or compressed | ¼ cup chopped almonds          |

Scald milk. Stir in sugar, salt and shortening. Cool to lukewarm. Pour water into bowl. Use warm (not hot) water for active dry yeast, or cool to lukewarm for compressed yeast. Stir until dissolved. Stir in lukewarm milk mixture. Add 2 cups of the flour. Beat thoroughly. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Stir down. Stir in cardamon, raisins, citron, cherries, almonds. Then stir in remaining flour.

Turn out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush with shortening. Cover. Let rise in

\*Recipes on following pages

warm place, free from draft, until doubled in bulk, about 55 minutes. Punch down. Form into round ball and place on large, greased baking sheet. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in hot oven at 400°F. for 10 minutes; reduce to moderate heat at 350°F. and continue baking for 40 minutes. Cool. Frost with plain icing; decorate with nuts and candied fruit.

### *Plain Icing*

1 cup sifted confectioners' sugar      4 teaspoons milk  
 ¼ teaspoon vanilla

Mix all ingredients together until well blended.

### *Stollen*

1 potato (large)	1 cup butter or margarine (melted)
1 cup water	¾ pound seedless raisins
2 yeast cakes	1 pound currants
2 cups milk or evaporated milk diluted	⅛ pound citron
1 cup cream or evaporated milk	½ pound almonds, blanched, sliced
2 cups sugar	¼ pound candied pineapple
8 cups flour	½ pound candied cherries
2 egg yolks (beaten)	5 drops oil of cinnamon
1½ teaspoons salt	10 drops oil of lemon

Peel potato and cut into small pieces. Cook in boiling water until soft. Pour off water and use to dilute evaporated milk if it is used in place of whole milk. Mash potato. Scald milk and cream. Cool to lukewarm. Dissolve yeast in the milk and add ½ cup of sugar and the mashed potato. Add 4 cups of flour and beat well. Let this sponge rise until doubled in bulk—about 1 hour. Add egg yolks, salt, remaining sugar, butter or margarine, fruit and nuts, oil of lemon, oil of cinnamon and remaining 4 cups of flour. Turn out onto a well floured canvas and knead 8 to 10 minutes. Knead in enough additional flour to make a soft dough which can be handled. Let rise until doubled in bulk. Punch down and shape into loaves. Put into waxed paper lined pans 4¼" x 8¼" x 3". Let rise until doubled in bulk. Bake in 275°F. oven, gradually increased to 325°F. for about 1 hour. Makes 4 loaves.

Ice with plain icing. When cool, wrap in aluminum foil or wax paper and store at least 10 days in an air-tight container.

### *Holiday Tea Ring*

1 cake dry or compressed yeast soaked in	Rind and juice of $\frac{1}{2}$ lemon
$\frac{1}{4}$ cup lukewarm water	$\frac{3}{4}$ cup chopped nuts, raisins, citron, or candied orange peel, if desired
1 cup milk	2 eggs
$\frac{1}{2}$ cup butter or margarine	$\frac{1}{4}$ teaspoon ground nutmeg, mace or cardamon
1 teaspoon salt	4 to 5 cups all-purpose flour
$\frac{1}{2}$ cup sugar (honey or corn syrup)	

Sprinkle yeast on top of water. Water should be warm (not hot) for active dry yeast or cool to lukewarm for compressed yeast. Scald milk and pour over salt, sugar and soft butter or margarine. Cool to lukewarm. Add slightly beaten eggs, lemon, spice, nuts or fruit and soaked yeast. Mix thoroughly. Add enough flour to make a soft dough which can be handled easily. Dough should be somewhat softer than for loaf bread. Turn onto a canvas covered board that is floured. Cover and let rest 10 minutes. Knead dough until smooth, satiny and elastic (8 to 10 minutes). Place dough in greased bowl and turn over once or twice so that whole surface is thinly greased. Cover with clean cloth and place out of draft to rise. (Keep dough between 80°F. and 85°F.)

When dough has risen to double bulk, punch down in center and pull sides over center of dough. Divide in two parts and place on canvas covered board. Let rest for 10 minutes. Roll each piece of dough into an oblong 14 x 12 x  $\frac{1}{4}$ -inch roll. Brush lightly with melted margarine or butter. Cover with filling of  $\frac{1}{4}$  cup sugar, 2 teaspoons cinnamon and  $\frac{3}{4}$  cup pecans. Roll as for jelly roll. Place on greased baking sheets. Form into a circle and seal ends together firmly. Cut 1-inch slices almost through with scissors. Turn each slice partly on its side, pointing away from the center. Cover with towel. Let rise in warm place, free from draft, until doubled in bulk. Brush rings with egg and milk mixture (proportion, 1 egg yolk to  $\frac{1}{4}$  cup top milk or cream). Bake in a moderate oven at 350°F. about 30 minutes. Top with plain icing. Decorate with cherries and other candied fruits.

## *Cranberry Relish Bread*

2 cups sifted all-purpose flour	3 tablespoons white vinegar plus
1 teaspoon baking soda	water to make $\frac{2}{3}$ cup
1 teaspoon salt	1 teaspoon grated orange rind
$\frac{3}{4}$ cup sugar	$\frac{1}{4}$ cup melted shortening
1 egg	1 cup halves or coarsely chopped
$\frac{1}{3}$ cup orange juice	raw cranberries
	1 cup chopped nuts

Sift together flour, soda, salt and sugar into mixing bowl. Beat egg; add liquids, orange rind and melted shortening. Add all at once to flour mixture; stir until flour is just dampened. Add cranberries and nuts; stir just enough to blend well. Turn into greased  $8\frac{3}{4}$  x  $4\frac{1}{2}$  x  $2\frac{1}{2}$ -inch loaf pan. Bake 60 to 70 minutes or until done at  $350^{\circ}\text{F}$ . (moderate oven). Remove from pan; cool several hours or overnight before slicing.

## *Doughnuts*



### *Cake Doughnuts*

4 egg yolks (or 2 whole eggs)	4 teaspoons baking powder
1 cup sugar	$\frac{1}{2}$ teaspoon salt
2 tablespoons soft shortening	$\frac{1}{4}$ teaspoon nutmeg
$\frac{3}{4}$ cup milk	$\frac{1}{4}$ teaspoon cinnamon
$3\frac{1}{2}$ cups flour	

Beat eggs well; beat in sugar and shortening. Stir in milk. Sift dry ingredients and add. Chill dough 2 hours. Turn part of dough onto floured cloth-covered board. Keep the rest chilled. Turn dough to lightly cover with flour. Roll out gently  $\frac{1}{3}$  inch thick. Cut with floured sharp doughnut cutter. Lift doughnuts on wide spatula, slide quickly into hot fat ( $390^{\circ}\text{F}$ .) which is 3 to 4 inches deep. Fry as many as can be turned easily. Turn doughnuts as they rise to surface and show a little color. Fry for 3 minutes to completely brown on both sides. Lift from fat with long fork. Don't prick doughnuts. Drain over kettle and place on absorbent paper in warm place. Serve plain, glazed or sugared.

To glaze doughnuts, add  $\frac{1}{3}$  cup boiling water gradually to 1 cup confectioners' sugar. Mix well. Dip warm doughnuts into the warm glaze.

To sugar doughnuts: just before serving shake doughnuts, one at a time in a paper bag with a little confectioners' or granulated sugar.

To coat with nuts and sugar: dip warm doughnuts into warm glaze, then into mixture of  $\frac{1}{2}$  cup finely chopped nuts,  $\frac{1}{2}$  cup sugar and 1 teaspoon cinnamon.

### *Raised Doughnuts*

2 cakes dry or compressed yeast soaked in	4 eggs
$\frac{1}{2}$ cup lukewarm water	$\frac{1}{4}$ teaspoon ground nutmeg
1 pint milk	$\frac{1}{4}$ teaspoon cinnamon
1 cup butter or margarine	Rind and juice of 1 lemon, if desired
2 teaspoons salt	8 to 10 cups all-purpose flour
1 cup sugar (honey or corn syrup)	

Scald milk and cool. Cream together butter, salt and sugar. Add slightly beaten eggs, lemon, spice, lukewarm milk and soaked yeast. Work in flour.

When thoroughly mixed and the dough no longer sticks to the mixing bowl, turn on clean canvas covered board that is lightly floured and work with palm of the hands until the dough is smooth and elastic.

Place ball of dough in greased bowl and turn over once or twice so that whole surface is thinly greased. Cover with clean cloth and lid. The bowl may be placed in a pan of warm water to raise the temperature of the dough which should be kept between 80° and 85°F.

When the dough has risen to double its original bulk, test by pressing lightly with the finger. If a dent is left, the dough is ready to be punched down. If the dough springs back in place, it should be allowed to rise longer.

When dough is light enough, the center should be punched in, the sides pulled over and pressed into the center and the ball of dough turned with smooth side up. *It should not be kneaded at this stage.*

Allow dough to rest 10 or 15 minutes. Roll into a sheet  $\frac{3}{4}$  inch thick. Cut into rings. Let rise again until doubled in bulk. Fry putting raised side down into the fat. Fry in enough fat to cover food. Fry at 350°-375°F. Drain. Roll in sugar, or glaze as follows: add  $\frac{1}{3}$  cup boiling water gradually to 1 cup confectioners' sugar. Mix well. Dip warm doughnuts into warm glaze.



## Cakes



### *Famous Old Fruit Cake*

1 lb. grapefruit peel or citron	1/2 cup fruit juice or
1 lb. pecans or black walnuts	sweet pickle syrup
1/2 lb. almonds, if desired	1 cup brown sugar (well packed)
1 lb. candied pineapple	6 eggs
1 lb. candied red watermelon	4 cups flour
rind or cherries	1 teaspoon cinnamon
3 lb. seeded raisins or currants	1/2 teaspoon cloves
1 1/2 lb. figs, dates or apricots	1 teaspoon nutmeg
1/2 lb. butter or margarine	1/4 teaspoon allspice
	1/2 teaspoon salt

Wash and dry raisins or currants. Cut grapefruit peel, candied pineapple and other fruit in half inch cubes. Leave cherries and nuts whole. Sift flour and spices. Cream butter or margarine and sugar in another container. Add beaten egg yolks to fat mixture. Mix a small amount of the flour mixture with raisins and dates to keep them from sticking together. Add flour mixture alternately with fruit juices to the creamed fat mixture. Add fruits and nuts. Mix thoroughly. Add beaten egg whites.

Grease pans. Line with brown paper to fit pan, and extend one inch above pans. Grease paper. Pack batter firmly into pans with hands to 1/2 inch of top of pan. Cover top with waxed paper and place pan of water in oven under cakes. Bake in a 250°F. oven. Bake a 1 pound cake 2 to 2 1/2 hours; a 2 pound cake 3 1/2 hours; a 3 pound cake 4 hours. Remove waxed paper from top of cake during last 15 minutes of baking.

### *White Fruit Cake*

1 cup butter or margarine	1/2 lb. candied pineapple
3 cups sugar	1 lb. citron or drained watermelon
4 cups flour	rind preserves
1 cup milk	1 lb. candied cherries
3 teaspoons baking powder	4 cups pecans
8 egg whites, well beaten	1 cup almonds (blanched)
1 medium coconut (grated)	

Leave cherries and pecans whole. Chop almonds. Cut candied fruit into inch cubes. Grate fresh coconut. Combine fruits and nuts and sprinkle with flour. Cream butter or margarine; add sugar gradually and beat until well blended and light. Sift flour, measure and

combine with baking powder. Add flour and milk alternately to the mixture, beginning and ending with flour. Add fruits and nuts. Fold in stiffly beaten egg whites.

Grease two one-pound bread pans. Line with brown paper cut to fit pans and extend one inch above pans. Grease paper. Pack batter firmly into pans with hands. Cover top with waxed paper and place pan of water in oven under cake. Bake in 250°F. oven for about 2 hours. Remove cover from top of cake during last 15 minutes of baking.

### *Almond Paste Frosting*

1 pound almonds                      3 egg whites  
1 pound confectioners' sugar      1 teaspoon almond extract

Blanch or skin almonds and put through food chopper; use medium blade. Mix in sifted confectioners' sugar. Beat egg whites slightly, then mix them in. Add almond extract. Because this makes a heavy and stiff paste, place it on the cake and work it into a smooth even layer with hands.

### *Canning Fruit Cake*

Grease or line plain tin cans with waxed paper. Fill cans with batter one inch from top. Tie heavy brown wrapping paper which has been greased on top of the cans to keep water out during steaming. Place cans in pressure canner which has about three inches of boiling water in it. Fasten lid, but leave petcock open. Steam No. 1 cans 60 minutes and No. 2 cans 75 minutes. Remove paper covers from cans; seal and put cans back in the canner. Process at 10 pounds pressure for 30 minutes.

Fruit cake packed in a No. 3 can is difficult to cook done to the center. If attempted, add 25 minutes steaming and 15 minutes processing time.

Plum puddings need 2 or 3 inches head space. Steam the same as for fruit cake, but if canning process 15 minutes at 10 pounds pressure.

### *Decorating Fruit Cake*

Cakes may be decorated by placing a few extra pieces of fruit or nuts on the top either scattered or in a set design. Decorations should be added when the cake has almost finished cooking because fruits

and nuts tend to discolor in the oven. Fruit may be added after the steaming period if the cake is steamed or when the glaze is put on an oven-baked cake. If the surface of the cake is dry, dip the decorations in egg white or corn syrup to make them stick.

To glaze a fruit cake, brush the surface of dark fruit cakes with a mixture of molasses and water or a light fruit cake with a mixture of honey and water or egg white and water about an hour before the baking time is completed.

### *Care after Baking and Wrapping for Storage*

After the cake is removed from the oven, cool thoroughly in the paper in which it was baked. Then wrap securely in a second layer of heavy waxed paper or moisture-vapor-proof packaging materials as cellophane, aluminum foil, pliofilm or laminated wrapping paper and store in a tightly covered container in a cool place. Fruit cakes are generally considered best after one to three months storage in a cool dark place.

### *Fruit Cakes in the Freezer*

Well wrapped fruit cakes may be kept in the freezer for one year. When ready to use, remove cake from the freezer and thaw. Do not unwrap while thawing.

### *Uncooked Fruit Cake*

$\frac{3}{4}$ lb. seeded raisins	1 cup rolled oats
$\frac{1}{4}$ lb. dried currants	$\frac{1}{2}$ cup grape juice
$\frac{1}{2}$ lb. dates	$\frac{1}{2}$ cup orange juice
$\frac{1}{4}$ lb. figs	$\frac{3}{8}$ cup strained honey
$\frac{1}{4}$ lb. candied cherries	2 tablespoons shortening
$\frac{1}{4}$ lb. candied pineapple	2 allspice berries
2 ounces citron	1 inch stick cinnamon
$\frac{1}{2}$ lb. pecans	2 whole cloves
$\frac{3}{4}$ cup bread crumbs	

Simmer fruit juices and spices 5 minutes. Strain; add oatmeal and bread crumbs to fruit juice. Cool; stir in honey and fat. Cover batter tightly and let stand over night.

Mix fruits and nuts and let stand over night.

Combine mixture and blend thoroughly. Pack tightly in paper lined pan (use wax paper oiled) or place in aluminum foil freezer containers and cover. Store in covered containers for several weeks in refrigerator.

### *Date Cake*

2 lbs. dates	1 cup sugar
4 cups pecan halves	2 teaspoons baking powder
1 lb. candied cherries	1 teaspoon salt
1 teaspoon vanilla	4 eggs
1 cup flour	

Dates, nuts and cherries may be left whole if desired. Sift dry ingredients together three times, sifting over fruit and nut mixture the last time. Add beaten egg yolks. Fold or work in stiffly beaten egg whites to which vanilla has been added. Let stand for 30 minutes and mix again. Line pans with wax paper. Cut to fit pan and extend one inch above top of the pan. Grease paper. Pack batter tightly into pan. Cover top of cake with waxed paper and place pan of water under cake. Bake in 250°F. oven for 2 hours. Remove cover from top of cake during last 15 minutes of baking.

### *Apple Sauce Cake*

3 cups apple sauce	$\frac{3}{4}$ teaspoon cinnamon
$\frac{1}{2}$ cup soft shortening	$\frac{1}{2}$ teaspoon cloves
2 cups sugar	$\frac{1}{2}$ teaspoon allspice
1 egg	$\frac{1}{4}$ cup water
$\frac{2}{8}$ cups cake flour or	$1\frac{1}{2}$ cups walnuts or pecans,
$2\frac{1}{2}$ cups all-purpose flour	chopped
$1\frac{1}{2}$ teaspoons soda	1 cup seeded raisins, chopped
$1\frac{1}{2}$ teaspoons salt	

Cream together sugar and shortening. Beat egg in thoroughly. Stir in apple sauce. Sift together flour, soda, cinnamon, cloves and allspice. Stir into flour mixture alternately with water. Stir in walnuts or pecans and raisins. Grease and flour a 13" x 9" oblong pan. Pour in batter. Bake 45 to 50 minutes in a 350°F. oven.

For a decorative effect, sift confectioners' sugar through paper doily onto top of cake.

### *Orange Date Cake*

1 cup butter, margarine or shortening	4 cups flour
2 cups sugar	2 tablespoons grated orange peel
4 eggs	1 cup dates, chopped
$1\frac{1}{3}$ cups buttermilk	1 cup pecans, chopped
1 teaspoon soda	$\frac{3}{4}$ teaspoon salt

Cream fat with sugar. Add eggs one at a time. Beat well. Sift dry ingredients. Add alternately with buttermilk. Add orange peel,

dates and pecans. Pour in brown paper-lined stem pan. Bake in 275°F. oven for 1 to 1½ hours.

### *Apricot Cake*

1 cup dried apricots	1/3 cup citron
3/4 cup shortening	1/2 cup green and red pineapple
1 1/4 cups sugar	1 teaspoon grated lemon rind
4 eggs, separated	1/2 cup slivered almonds
1 cup raisins	2 cups pecans or other nuts
1 cup candied cherries	2 cups flour
1/3 cup candied orange peel	1/2 teaspoon soda
1/2 teaspoon salt	

Cover apricots with cold water. Bring to boil, boil one minute. Drain and slice coarsely. Cream shortening and sugar. Add egg yolks and beat until light. Stir in fruits and nuts. Sift flour, salt and soda together. Add alternately with beaten egg whites. Pour into 10-inch stem cake pan or one pound loaf bread pan, lined with brown paper. Cover with wax paper. Bake at 275°F. two hours or longer depending on thickness.

### *Christmas Wreaths*

1/2 cup butter or margarine	2/3 cup milk
1 cup sugar	4 egg whites, stiffly beaten
1 teaspoon vanilla	Wintergreen Frosting*
2 cups sifted cake flour	Green leaf gumdrops, red hots,
3 teaspoons baking powder	silver balls
1/2 teaspoon salt	

Cream butter or margarine, sugar and vanilla. Sift together flour, baking powder and salt. Add sifted dry ingredients alternately with milk. Blend well. Fold egg whites into batter gently but thoroughly. Remove both lids from two empty No. 2 1/2 cans and place a can in center of each 9-inch round layer cake pan (bottom lined with brown or waxed paper). Pour batter around cans in cake pans. Bake in a moderate oven (375°F.) 25 minutes. Cool 10 minutes. Remove from pans. Frost each cake with Wintergreen Frosting. Decorate with green leaf gumdrops, red hots and silver balls. Makes two 9-inch wreath cakes.

#### *\*Wintergreen Frosting*

Cream together 1/3 cup butter or margarine, 1/2 cup cream, and 1/4 teaspoon wintergreen extract. Stir in 4 1/2 cups sifted confectioners' sugar until mixture is thick enough to spread. Stir in a few drops green food coloring.



## *Cookies*

### *Date Nut Bars*

3 eggs, beaten separately	$\frac{1}{8}$ teaspoon salt
1 cup sugar	2 cups dates, chopped
1 cup flour	1 cup pecans, chopped
1 teaspoon baking powder	

Beat egg yolks until thick; beat in sugar. Sift flour, baking powder and salt over dates and nuts; mix well. Combine mixtures and blend. Fold in stiffly beaten egg whites and spread mixture in a well-greased and floured shallow pan. Bake in a moderate oven (350°F.) 25 minutes. Cut in bars and roll in powdered sugar while warm.

### *Gumdrop Cookies*

2 cups brown sugar	1 cup pecans, chopped
4 eggs, beaten	1 cup shredded gumdrops (no black ones)
1 tablespoon cold water	$\frac{1}{8}$ teaspoon salt
2 cups flour	
1 teaspoon cinnamon	

Gradually add sugar to beaten eggs and cold water. Sift dry ingredients over nuts and gumdrops and mix until each piece is coated. Combine mixtures and stir until well blended. Pour into a greased and floured shallow pan and bake in a moderate oven (350°F.) 30 minutes. Cut in squares while still warm.

### *Spritz Cookies*

1 cup soft butter or margarine	1 teaspoon flavoring (almond or vanilla or 4 tablespoons grated almonds)
$\frac{2}{3}$ cup sugar	
3 egg yolks	$2\frac{1}{2}$ cups sifted flour

Mix together thoroughly butter or margarine, sugar, egg yolks and flavoring. Work in flour. Chill dough. Force through cookie press on ungreased baking sheet in letter S's, rosettes, fluted bars or other desired shapes. Bake until set, but not brown in a 400°F. oven (about 7 to 10 minutes). Makes 6 dozen.

### *Pfeffer Nuesse* (*Pepper Nuts*)

2 cups sugar	1 teaspoon baking powder
6 eggs	$\frac{1}{4}$ to $\frac{1}{2}$ teaspoon black pepper
1 teaspoon cinnamon	Flour enough to roll
1 teaspoon cloves	

Beat eggs, add sugar gradually. Start with 2 cups flour; sift dry ingredients and add to egg mixture. Add additional flour, if necessary. Roll, cut with small cutter and bake at 350°F. 20-25 minutes.

### *Fruit Cake Cookies*

$\frac{1}{2}$ cup butter or margarine	1 teaspoon allspice
$\frac{2}{3}$ cup brown sugar	1 teaspoon cloves
1 egg, beaten	$\frac{1}{4}$ teaspoon salt
1 teaspoon soda	$\frac{1}{4}$ cup fruit juice
$1\frac{1}{2}$ tablespoons milk	1 pound candied pineapple
$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ pound candied cherries
1 teaspoon cinnamon	4 cups pecans
1 teaspoon nutmeg	

Cream butter or margarine and sugar. Beat in the egg. Dissolve soda in the milk. Sift together the flour, cinnamon, nutmeg, allspice, cloves and salt. Add the dry ingredients, alternately with the milk and fruit juice, to the fat and sugar mixture. Mix in fruit and nuts. Drop by spoonfuls on greased baking sheets. Bake at 300°F. for 20 to 30 minutes. Makes 9 or 10 dozen cookies.

### *Merry Christmas Cookies*

Light Dough:	$2\frac{3}{4}$ cups flour
$\frac{1}{3}$ cup soft shortening	1 teaspoon soda
$\frac{1}{3}$ cup sugar	1 teaspoon salt
1 egg	1 teaspoon vanilla
$\frac{2}{3}$ cup honey	

Mix together thoroughly the shortening, sugar, egg and honey. Sift together and stir in the flour, soda and salt. Chill dough. Roll out  $\frac{1}{4}$ -inch thick. Cut into desired shapes. Place 1 inch apart on lightly greased baking sheet. Bake at 375°F. until, when touched lightly with finger, no imprint remains, about 8 to 10 minutes. When cool, ice and decorate, as desired. Makes 5 dozen,  $2\frac{1}{2}$ -inch cookies.

Dark Dough:

Follow recipe for light dough except substitute molasses for honey and brown sugar for white sugar. Use 2 teaspoons cinnamon and 1 teaspoon ginger, instead of the vanilla.

To Decorate:

#### *Decorating Icing*

Into 1 cup sifted confectioners' sugar, stir just enough water (about 1 tablespoon) to make icing easy to force through pastry tube, yet hold its shape. Tint, if desired, with a few drops of food coloring. Pile into pastry tube and squeeze.

#### *Colored Sugar*

Measure  $\frac{1}{2}$  cup sugar into small bowl. Blend in vegetable food coloring with a fork: 6 drops, for light color—12 drops, for medium color—24 drops, for dark color. Allow sugar to dry on waxed paper at room temperature.

#### *Stars*

Cut out cookies using a star shaped cookie cutter. Cover cookies with white decorating icing. Sprinkle with blue sugar.

#### *Wreaths*

Cut cookies using a scalloped cutter, using a smaller cutter for the center. Cover with white icing. Sprinkle with green sugar and decorate with clusters of berries made of red icing and leaves of green icing, to give the realistic effect of holly wreaths.

#### *Bells*

Cut cookies using a bell-shaped cutter. Outline with red icing. Make clapper of red icing.

#### *Christmas Trees*

Cut cookies, using a tree-shaped cutter. Spread with white icing. Sprinkle with green sugar. Decorate with silver dragees and tiny colored candies.

#### *Date-nut Macaroons*

2 egg whites	1 cup finely chopped dates
1 cup sugar	1 cup chopped nuts
$\frac{1}{8}$ teaspoon salt	1 teaspoon vanilla

Beat eggs in top of double boiler, add sugar and salt and beat again. Cook in double boiler beating until mixture becomes sugary around the edges; add nuts, dates and vanilla. Drop by teaspoonfuls on a well greased baking sheet. Bake in 250°F. oven until set, about 20 minutes.



### *Date Pinwheels*

1 pound dates, chopped	1/2 cup brown sugar, firmly packed
1/2 cup water	1/2 cup white sugar
1/2 cup sugar	1 egg, well beaten
2 cups all-purpose flour	1/2 teaspoon vanilla
1/2 teaspoon soda	1 cup finely chopped nuts
1/4 teaspoon salt	
1/2 cup butter or margarine	

Combine dates, water and sugar in a saucepan and cook until thick, about 5 minutes, stirring constantly. Cool. Sift flour, measure, and resift with soda and salt. Cream butter or margarine until soft and smooth, blend in brown and white sugar, and add egg; beat until light and fluffy. Stir in vanilla. Stir in flour and place dough in refrigerator to chill at least half an hour. Turn half of chilled dough out onto waxed paper and pat out with floured hands to form a rectangular sheet; roll carefully with a lightly floured rolling pin until it is 1/8 inch thick and still rectangular. Combine cooled date mixture with the nuts, and spread half the mixture over the sheet of dough. Roll up like jelly roll, the long way of the sheet, peeling off the waxed paper as you roll. Then wrap the roll snugly in the waxed paper. It should be slender in proportion to its length. Repeat with remaining dough and filling. Chill wrapped rolls in refrigerator until firm; then slice thin, using a sharp, slender-bladed knife. Place on lightly greased cookie sheet and bake in a 400°F. oven for 7 minutes, until lightly browned. Transfer to cake coolers to cool. Make 5 to 10 dozen cookies, depending on diameter of rolls and thickness of cookies. If daintier cookies are desired, divide the dough into 4 portions instead of 2, and make 4 small rolls.

### *Date-filled Bars*

1 cup dates	1/4 teaspoon salt
1/2 cup sugar	1/4 teaspoon cinnamon
1/2 cup water	1/4 teaspoon cloves
1/2 cup chopped nuts	1/2 cup shortening
2 cups flour	1 cup brown sugar (packed)
1/2 teaspoon baking powder	1 egg, beaten

Combine dates, sugar and water in a saucepan. Cook over direct heat, stirring constantly until thick. Cool. Add nuts.

Sift flour, baking powder, salt, cinnamon and cloves. Cream shortening and sugar. Add egg. Blend in dry ingredients gradually; mix thoroughly. Spread half of dough in well-greased 12 x 8-inch

pan. Spread date mixture over dough in pan and cover with remaining dough. Bake in 375°F. oven, 10 to 12 minutes. Cut into bars or squares. Makes 3½ dozen bars.

### *Brownies*

2 squares chocolate or 6 tablespoons cocoa*	½ cup sugar
¼ cup butter, margarine or shortening	2 eggs
½ cup white corn syrup	1 cup sifted flour
	¼ teaspoon salt
	1 cup chopped nuts

Melt chocolate and fat together in saucepan over low heat. Beat eggs, add sugar and corn syrup. Blend well. Add to cooled chocolate mixture. Blend in flour to which salt has been added.

Pour into greased 8-inch square pan. Bake in 350°F. oven for 30 minutes. Cut into bars. Makes 20 bars 1½" x 2". When cool spread with chocolate frosting, if desired.

### *Chocolate Frosting*

1 cup sifted confectioners' sugar	2 tablespoons butter or margarine
3 tablespoons cocoa	1½ tablespoons milk

Sift cocoa with sugar. Cream butter or margarine; stir in sugar mixture. Add milk and beat until smooth. Spread on Brownies. Sprinkle with chopped nuts, if desired.

### *Sand Tarts*

⅞ cup butter or margarine	4 tablespoons confectioners' sugar
2 cups flour	2 teaspoons vanilla
1 tablespoon water	1 cup nuts, chopped

Cream fat, add sugar, then flour and water, nuts and vanilla. Chill dough. Measure 1 tablespoonful of dough. Roll and shape into crescents. Bake on ungreased cookie sheet in a 275°F. to 300°F. oven 25 to 30 minutes. Do not brown. Roll in confectioners' sugar while still warm.

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\*If cocoa is used, sift with flour.

## Puddings



### *English Plum Pudding*

1 lb. chopped suet	2 cups flour
2 lbs. raisins, 1 lb. dark— 1 lb. light	1 teaspoon mixed spices
1 lb. currants, figs or dates	2 cups brown sugar
1 lb. mixed peel or 1/2 lb. cherries	2 cups bread crumbs
	8 eggs

Mix suet, fruit and peel and dredge with some of the flour. Mix together remaining ingredients. Stir the fruit and suet into this mixture and mix thoroughly. Pour into greased molds and steam—small molds one hour, larger molds two hours or longer. Place water half-way up molds. Unmold; serve hot or cold with hard sauce.

To serve a flaming pudding dip cubes of sugar in lemon extract (80% alcohol content). Place atop each serving. Touch a match to the sugar to set aflame just before serving.

### *Hard Sauce*

1/2 cup butter or margarine	1 1/2 cup sifted confectioners' sugar
2 teaspoons vanilla	

Cream butter until soft. Blend in sugar gradually. Add vanilla.

### *Flaming Lemon Nutmeg Sauce*

2 tablespoons butter or margarine	1 cup boiling water
1/2 cup sugar	1 1/4 tablespoons lemon juice
1 tablespoon cornstarch	Lemon slices
1/4 teaspoon salt	Sugar cubes
1/2 teaspoon nutmeg	Lemon extract (80% alcohol)

Combine sugar, cornstarch, salt and nutmeg. Add water and cook until clear and slightly thickened. Add butter or margarine and stir until melted. Add lemon juice. Makes 1 1/4 cup of sauce.

To serve, float one-third sections of lemon slices on hot sauce. Dip cubes of sugar into lemon extract and place one on each slice of lemon. Touch a match to the sugar to set aflame. Serve hot over fruit cake or steamed pudding.



## Desserts

### *Marshmallow Refrigerator Roll*

32 marshmallows ( $\frac{1}{2}$  lb.)       $\frac{1}{2}$  cup finely chopped dates  
 $\frac{1}{2}$  cup sweetened condensed milk     $2\frac{1}{2}$  cups graham cracker  
 $\frac{1}{4}$  cup water                              crumbs (30)  
 $\frac{1}{2}$  cup chopped nut meats

Cut marshmallows in quarters and put in mixing bowl. Add water. Add sweetened condensed milk, nut meats and dates. Blend well. Add cracker crumbs and blend well. Form into roll about 6 inches long and 3 inches in diameter. Cover with waxed paper. Chill in refrigerator 12 hours or longer. Cut in slices. Garnish with whipped cream, and top with a cherry. Makes 10 servings.

### *Cranberry Velvet*

1 envelope gelatin                      1 tablespoon lemon juice  
    (1 tablespoon)                       $\frac{1}{4}$  cup sugar  
 $1\frac{1}{2}$  cups cranberry juice               $\frac{1}{2}$  cup whipping cream

Sprinkle gelatin over  $\frac{1}{2}$  cup cranberry juice; let stand to soften. Heat remaining 1 cup cranberry juice; add to gelatin along with lemon juice and sugar; stir until dissolved. Cool; chill until syrupy.

Whip cream. With same beater, beat cranberry gelatin until light and foamy; add cream; fold in with a few turns of the beater. Spoon into sherbet glasses. Chill until set. If desired, garnish with sweetened whipped cream. 4 servings.

### *Mallow-walnut Torte*

#### *Torte*

1 cup walnut meats                      1 teaspoon baking powder  
3 eggs                                         $\frac{1}{4}$  teaspoon salt  
 $\frac{3}{4}$  cup sugar                                 $\frac{1}{2}$  teaspoon cinnamon  
1 cup fine zwieback crumbs

Chop walnuts fine. Beat eggs until light and lemon-colored. Beat in sugar, a little at a time. Combine crumbs, walnuts, baking powder, salt and cinnamon; fold into egg mixture. Turn into greased 8-inch square pan. Bake at 325°F., 40 to 45 minutes. Cool in pan.

### *Topping*

1½ teaspoons (½ envelope) plain gelatin	¼ cup sugar
1 cup milk	⅛ teaspoon salt
1 egg, separated	6 marshmallows, cut in eighths
1 square (1 ounce) unsweetened chocolate, finely cut	¼ cup whipping cream
	½ cup walnut meats, chopped

Soften gelatin in ¼ cup of the milk. Beat egg yolk lightly. Combine remaining milk, egg yolk, chocolate, sugar and salt. Stir over hot water until mixture thickens slightly. Blend in softened gelatin; stir until dissolved. Cool until mixture thickens. Fold in marshmallows, stiffly beaten egg white, whipped cream and walnuts. Spoon over cooled Torte and chill until firm. Cut in squares to serve. Makes 9 servings.

### *Cranberry Crunch*

1 cup uncooked rolled oats	2 cups cranberry sauce
½ cup all-purpose flour	(jellied or whole)
1 cup brown sugar	1 quart vanilla ice cream
½ cup butter or margarine	

Mix oats, flour and brown sugar. Cut in butter or margarine until crumbly. Place half of this mixture in an 8 by 8-inch greased cake pan. Cover with cranberry sauce. Top with balance of mixture. Bake 45 minutes at 350°F. Serve hot in squares topped with scoops of vanilla ice cream. Serves 6 to 8.



## *Candies and Confections*

### *Pecan Roll*

2 cups sugar	1 cup evaporated milk
1 cup brown sugar	¼ cup corn syrup
2 tablespoons butter or margarine	Pecans
⅛ teaspoon soda	

Cook all ingredients together except butter or margarine and pecans until the mixture forms a soft ball when dropped in cold water. Remove from fire, add butter or margarine and cool. Beat until creamy. Turn out on pastry board or marble slab dusted with powdered sugar. Knead until firm. Shape in a roll about two inches thick. Roll in chopped pecan meats. Press nuts firmly into candy. Keep in a cold place until firm enough to slice.

### *Peanut Brittle*

3 cups sugar	2 tablespoons butter or
1 cup white corn syrup	margarine
1 cup water	1 teaspoon salt
1 pound (2½ cups) raw	1 tablespoon soda
Spanish peanuts	

Cook sugar, corn syrup and water until it forms a hard ball in cool water (250°F.-260°F.). Add unblanched peanuts and continue to cook until the mixture turns a golden brown. Remove from heat and stir in butter or margarine and salt. Stir in soda. Pour onto a greased slab and pull out to thin sheet. Break into pieces when cold.

### *Butter Toffee*

½ cup butter or margarine	½ lb. blanched almonds or
2½ cups sugar	pecans (halved)
¼ teaspoon salt	2 sq. unsweetened chocolate
	(optional)

Melt butter or margarine in skillet; add sugar, salt. Heat slowly, stirring constantly to dissolve sugar. Mixture should turn a light brown; add almonds or pecans, stirring until nuts become light brown or about 10 minutes. Pour immediately into well-buttered pan. If used, melt chocolate over hot water, then spread over surface of candy. Break into serving pieces when cold.

### *Caramel Fudge*

3 cups white sugar	¼ cup butter or margarine
1 cup cream or top milk	½ teaspoon vanilla
⅛ teaspoon soda	½ to 1 lb. pecans

Put 1 cup of sugar into a small saucepan, remaining sugar with cream in a large kettle. Put both on at the same time over very low heat. Stir the sugar constantly with a wooden spoon until it is a light brown syrup. Give the other mixture a stir occasionally. (Do not let this boil until sugar is completely dissolved.) When syrup is right add to boiling cream and sugar, very slowly, stirring vigorously to keep it from curdling. Continue cooking, without stirring, until mixture forms a firm ball in cold water or reaches 245°F. on candy thermometer. Take it off the stove; mix in the soda. Add butter or margarine, allowing it to melt into candy. Let candy cool for 20 to 30 minutes. Add vanilla and beat until mixture is thick and heavy and shines like satin. Add as many pecans as the mixture will hold. Pour into an 8-inch buttered pan. Mark it off in squares; place a pecan half on each piece. Cut when cold.

### *Chocolate Fudge*

4 cups sugar	2 cups nuts
1 cup boiling water	1 teaspoon vanilla
4 squares unsweetened chocolate	1 4-oz. package cream cheese
6 tablespoons corn syrup	1/4 cup butter or margarine
1/2 teaspoon salt	

Add all ingredients except cheese, vanilla and nuts and mix well before cooking and do not stir again. Cook slowly until it forms a soft ball in cold water. Set off stove, add 1/4 cup butter or margarine and cream cheese to mixture. Let set one hour, then add vanilla and beat. When mixture loses its glossy appearance, add nuts and pour out into a greased container. Cut into serving size pieces.

### *Million Dollar Fudge*

4 1/4 cups sugar	2 6-oz. packages chocolate chips
6 tablespoons butter or margarine	1 jar marshmallow cream (8 oz.)
1 large can (14 1/2-oz.) evaporated milk	1 lb. nuts (chopped)

Boil together the sugar, butter or margarine and evaporated milk for about 7 minutes after first bubbles come, or until a soft ball stage (235° to 240°F.) is reached. Put chocolate chips, marshmallow cream and nuts in a large bowl. Pour syrup over and stir until chocolate is melted. Beat until cool and creamy. Drop on waxed paper or pour into greased pan, cool and cut into serving size pieces.

### *Date Loaf*

3 cups sugar	1/2 pound pitted dates
1 cup milk	1 cup chopped nuts
1/4 cup white corn syrup	

Cook sugar, milk, corn syrup and dates to soft ball stage (235° to 240°F.). Stir as needed to prevent burning. Remove from fire. Cool to 104°F. which is just above lukewarm. Beat until it begins to harden. Add nuts and turn on to a damp cloth. Shape into a roll 2 inches in diameter. Let stand until firm. Cut into slices as needed. This candy will keep some time if tightly covered. 25 to 30 slices, 1/4-inch thick.

### *Easy-do Pralines*

1 package butterscotch pudding powder	1/2 cup evaporated milk
1 cup sugar	1 tablespoon butter or margarine
1/2 cup brown sugar	1 1/2 cups pecans

Combine all the ingredients and cook slowly until dissolved. Add the pecans and boil slowly until candy reaches the soft ball stage, 235°

to 240°F. Remove from heat and beat until mixture thickens. Drop by spoonfuls on waxed paper. Makes 15 4-inch patties.

### *Divinity*

2 cups sugar	1/4 teaspoon salt
1/2 cup corn syrup	2 egg whites
1/2 cup water	1 teaspoon vanilla

Stir sugar, corn syrup, water and salt until dissolved. Boil to medium ball stage (240°F.). While syrup is cooking, beat egg whites until stiff. Slowly pour 1/3 of syrup over egg whites, beating constantly. Cook remaining syrup to very hard ball stage (265°F.). Slowly pour heavy syrup in candy mixture and continue beating. When mixture holds its shape when dropped from a spoon, add 1 teaspoon vanilla. Drop from teaspoon onto a greased cookie sheet. Swirl each piece to a peak. If divinity gets too hard to drop attractively, set bowl over pan of hot water to warm and stir until of dropping consistency.

### *Caramel Crunch*

1 1/2 cups shredded cocoanut	1/3 cup light corn syrup
2 1/3 cups sugar-coated rice cereal	1/3 cup sugar
1/2 cup chopped salted peanuts	1/2 cup heavy cream
14 vanilla caramels or 1/4 pound	1/4 teaspoon vanilla

Mix cocoanut, cereal and peanuts in large well-buttered bowl.

Place caramels, syrup, sugar and cream in small heavy saucepan. Cook, stirring constantly, over very low heat to 234°F. or until a few drops in cold water form firm soft ball. Remove from heat. Add vanilla; stir in quickly. Pour over cocoanut-cereal-nut mixture; work in very quickly. Press into well-buttered 8-inch pan. Cut into 36 squares. Cool.

### *Holiday Delight*

3 cups sugar	1 1/2 cups light cream
1 cup light corn syrup	1 1/2 teaspoons vanilla

Combine sugar, corn syrup and light cream and cook to a soft-ball stage over medium heat. Remove from heat and begin beating immediately. It will begin to thicken and change color. Add vanilla and continue beating. Have ready the following fruits and nuts, and add slowly to mixture:



1/2 lb. Brazil nuts, halved	1/2 lb. walnuts, coarsely chopped
1/2 lb. pecan halves	1/2 lb. candied pineapple, cut in
1/2 lb. candied cherries	large pieces

When these are all added, mixture will be thick and sticky. Pack into waxed paper lined loaf pan, pressing down firmly with a wet spoon. Place in refrigerator to chill. After a few hours the sticky syrup will become firm and almost white in color. Cut into pieces after 24 hours. Store in refrigerator until ready for use.

### *Frosted Grapes*

2 egg whites	2 bunches grapes
2 teaspoons water	Loaf sugar, crushed

Beat egg whites and water together until frothy. Dip grapes into mixture, coating each one well. Drain slightly, then sprinkle with crushed sugar. Let stand overnight in a cool dry place.

### *Sugar-coated Nuts*

1 cup sugar	1/2 teaspoon vanilla or peppermint
1/2 cup water	1 cup nut meats

Dissolve sugar in water and bring to a boil. Cook until syrup spins a thread (228° to 230°F.). Add flavoring and stir until white and creamy. Blend with nuts and spread on waxed paper, separating each coated nut. If sugar mixture hardens too rapidly, place over hot water to soften.

### *Popcorn Balls*

5 quarts popped corn	2 cups sugar
1 1/2 cups water	1/3 teaspoon salt
1/2 cup light corn syrup	1 teaspoon vinegar
1 teaspoon vanilla extract	

Keep popcorn hot and crisp in slow oven (300° to 325°F.). Boil sugar, water, salt and corn syrup until it forms a very hard ball. Add vinegar and vanilla and boil to light crack stage. Slowly pour over corn stirring well so that every kernel is covered. Press into balls and let stand in cool place until hard. Wrap in moisture-proof paper.

### *Sugar-coated Popcorn and Peanuts*

1/2 cup sugar	1 tablespoon butter or margarine
2/3 cup light molasses	1/8 teaspoon soda
1/3 cup water	4 cups popped corn
1 tablespoon vinegar	2 cups shelled peanuts
1/4 teaspoon salt	

Combine sugar, molasses, water, vinegar and salt; stir until sugar dissolves. Cook to light-crack stage (270°F.). Remove from heat;

add butter and soda. Stir well. Pour over popcorn and peanuts. Toss well.

### *Cheese Dainties*

1/4 lb. (1/2 cup) butter or margarine	1 tablespoon Worcestershire sauce
1/4 lb. (1 cup) grated sharp cheddar cheese	1/4 teaspoon Cayenne pepper
1 1/2 cups sifted flour	1/4 teaspoon paprika
	1 teaspoon salt

Mix all ingredients with electric mixer and then by hand until well blended. Shape into small balls. Place on ungreased cookie sheet. Press with fork and place nut on top. Brush nuts with slightly beaten egg white to make them stick. Bake 25 minutes in 325° F. oven. Makes about 50 cheese dainties.

### *Jellied Dainties*

4 tablespoons gelatin	1/4 teaspoon salt
1 cup cold water	Red and green coloring
1 1/2 cups boiling water	1/2 teaspoon peppermint extract
4 cups sugar	1 teaspoon cinnamon extract

Soak gelatine in cold water about 5 minutes. Heat sugar, salt and boiling water to boiling point; add softened gelatin and boil for 15 minutes. (Boil slowly.) Remove from fire and divide into two equal parts. Color one part a delicate red and flavor it with cinnamon extract; color the other part a delicate green and flavor with the peppermint extract. Rinse two pans (about 8 x 4-inch size) in cold water and pour in candy mixture to the depth of about 3/4-inch and put in a cool place (not a refrigerator) allowing candy to thicken for at least 12 hours. With a wet, sharp knife, loosen edges of pan, turn out on board lightly covered with powdered sugar. Cut into cubes and roll in powdered or fine granulated sugar. Makes about 200 pieces of candy; weighs about 2 1/2 pounds.

NOTE: If lemon flavoring is desired, add three tablespoons lemon juice and two teaspoons lemon extract to one part of the candy and leave it uncolored. Any preferred flavoring or coloring may be used.

### *Crystallized Grapefruit Peel*

To crystalize in strips:

*Step 1.* Select 6 medium sized or 4 large grapefruit with thick rinds, free of blemishes or scale. Remove peel from fruit in quarters and cut into narrow strips or 1-inch squares with kitchen scissors.

Place the peel in a large vessel, cover with cold water and bring to a quick boil. Pour off the water and repeat the process twice more. Drain the peel in a colander. Handle lightly.

*Step 2.* Prepare in another large sauce pan, 2 quarts of syrup using 8 cups sugar to 4 cups water. For a smoother texture substitute 2 cups corn syrup for 2 cups sugar. Bring sugar to a rapid boil. Add the drained peel. Cook at a rapid boil until the peel is transparent throughout. This will take from 20 to 40 minutes, depending on the amount of water that the peel retained. Lift the peel lightly out of the syrup and spread on a shallow cookie pan or tray. Spread out so that the pieces do not touch each other. Cover with the syrup and let stand 24 hours.

*Step 3.* The syrup in which the peel stands will be thin because it will take up some of the water from the peel. Boil peel and syrup until the syrup is about the thickness of preserving syrup. Lift peel from syrup and spread on a shallow cookie pan or tray. Cover with the syrup and let stand 24 hours.

*Step 4.* Cook syrup and peel until syrup is very thick. Red or green food coloring may be added to the syrup if desired. Spread out peel and let cool and dry until it is not sticky. Roll in granulated sugar. Pack in layers on waxed paper in tin containers. The peel is good to use in fruit cakes, chopped in little wedges on the top of cookies, ground up as a topping for ice cream, or just as a candy. To crystalize whole:

Grapefruit peel may be candied whole. Cut out the top of the grapefruit; scoop out all of the center pulp. Proceed as above.

The whole peel filled with the sliced peel make nice Christmas gifts.

### *Candied Cherries and Plums*

Remove seeds from ripe cherries or plums. Dissolve two cups of sugar in 2 cups of water. Add  $\frac{1}{4}$  teaspoon cream of tartar, and boil until it forms a thick syrup. Skim, add the fruit and cook slowly until tender. Drain well, place on platters or in baking tins lined with absorbent paper. Dry in a slow oven, 250°F., changing the paper often. When free from moisture, sprinkle well with sugar and pack in boxes or jars which have been lined with waxed paper. Place waxed paper between each layer of fruit. Seal and store in a cool place.

### *Candied Orange Slices*

Peel and quarter oranges; make a syrup of 2 cups of sugar and 2 cups of water. Boil until it forms a hard ball when dropped in cold water. Remove from heat; dip orange quarters in the syrup. Drain until cool in a fine sieve placed over a platter or bowl so that the syrup will not be wasted. The sugar will be crystallized. Grapefruit and tangerines may be candied in the same way.



## *Beverages*

### *Hot Spiced Tomato Juice*

4 cups tomato juice	1 lemon, juice and grated rind
2 tablespoons catsup	1/2 teaspoon tabasco sauce
1 teaspoon salt	1 tablespoon Worcestershire sauce
1/8 teaspoon pepper	

Combine all ingredients and bring just to the boiling point over medium heat. Serve at once. Serves 6 to 8.

NOTE: This may be served in small coffee cups in the living room before a meal.

### *Hot Mulled Cider*

1 gallon cider	1 teaspoon ground cinnamon
1 cup sugar	1 teaspoon whole cloves
1/2 teaspoon ground allspice	8 inch stick cinnamon

Tie allspice, cloves and ground cinnamon in a small cloth about 6 inches square. Add sugar, bag of spices and stick cinnamon to cider. Heat about 20 minutes under the boiling point or until flavor suits taste. Longer cooking develops a more spicy flavor. Do not boil. Serve hot in teacups or punch bowl.

Apple, grape, raspberry, loganberry and other fruit juices may be used in the same way as cider. Change the amount of sugar to taste, and dilute the fruit juice with hot water to suit the taste. A small amount of lemon juice may be added.

### *Cranberry Punch*

Simmer one quart cranberries in 1 1/2 quarts water until all skins pop. Strain. Add juice of 12 lemons. Make sugar syrup of two cups sugar and 2 cups water. Add enough water to make about 1 gallon of punch.

Refrigerate until ready to serve. Just before serving, add 1 quart ginger ale and finely chipped ice. Stir well and serve.

### *Cranberry Eggnog*

4 cups cranberries	6 eggs
4 cups water	1 pint heavy cream
$\frac{3}{4}$ cup sugar	Ground cloves

Cook cranberries in water until skins pop open. Strain and chill. Separate eggs, beat yolks until frothy; add  $\frac{1}{2}$  cup of sugar and beat again until smooth and creamy. Beat whites until they form soft peaks; add remaining sugar and beat until smooth and shiny. Fold yolks into whites; pour in cream and juice. Mix well. Sprinkle with cloves, if desired.

### *Orange Eggnog*

6 eggs	2 quarts chilled orange juice
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ cup lemon juice
$\frac{1}{4}$ teaspoon cinnamon	1 quart vanilla ice cream
$\frac{1}{4}$ teaspoon ginger	1 quart ginger ale
$\frac{1}{4}$ teaspoon cloves	Nutmeg

Beat eggs until light. Add sugar, cinnamon, ginger and cloves. Stir in orange juice and lemon juice. Cut ice cream into cubes and place in chilled punch bowl. Pour orange juice mixture over this. Add ginger ale last. Sprinkle with nutmeg.

### *Hot Buttered Cranberry Punch*

$\frac{3}{4}$ cup brown sugar, firmly packed	$\frac{3}{4}$ teaspoon cloves
1 cup water	2 1-pound cans jelled cranberry sauce
$\frac{1}{4}$ teaspoon salt	3 cups water
$\frac{1}{4}$ teaspoon nutmeg	1 quart pineapple juice
$\frac{1}{2}$ teaspoon cinnamon	Cinnamon sticks
$\frac{1}{2}$ teaspoon allspice	Butter or margarine

Bring to a boil sugar, water, salt and spices. Crush cranberry sauce with a fork. Add water and beat with rotary beater until smooth. Add cranberry liquid and pineapple juice to hot spiced syrup and simmer about 5 minutes. Keep steaming hot over hot water. To serve, ladle punch into mugs. Add dots of butter or margarine. Serve with cinnamon stick stirrers. Makes  $2\frac{1}{2}$  quarts.

### *Wassail Cup*

2 cups sugar	1 tablespoon grated orange rind
2 cups water	1 tablespoon chopped, candied ginger
6 cloves	
1 stick cinnamon	1½ cups orange juice
½ teaspoon allspice berries	¾ cup lemon juice
1 tablespoon grated lemon rind	2 cups apple cider

Boil sugar and water together for 5 minutes. Add cloves, cinnamon, allspice berries, lemon rind, orange rind and ginger. Cover and let stand for several hours. Add orange juice, lemon juice and apple cider. Bring to a simmer and serve hot.

### *Spiced Tea*

5 tablespoons tea	4 orange rinds
16 cups (1 gallon) water	3 lemon rinds
1 tablespoon whole allspice	2 cups orange juice
1 tablespoon whole cloves	1 cup lemon juice
4 small pieces stick cinnamon	1 to 1½ cups sugar

Simmer spices, orange and lemon rind with water for 20 minutes. Remove from heat. Add tea; cover and let steep 1 to 3 minutes. Strain out tea leaves, rind and spices. Add fruit juice and sugar. Serve hot or cold.



## *Christmas Kitchen Gifts*

What would be more welcome than sweetmeats from the kitchen gaily wrapped and tied with Christmas ribbon?

One-pound fruit cakes and larger, decorated with candied fruits and nuts, and wrapped in cellophane are beautiful and most acceptable. A box of homemade jams, preserves or jellies put up in uniform jars and wrapped in holiday attire would be hard to resist. Fill a clever cookie jar with luscious homemade cookies—decorated or plain.

If you're good at baking yeast breads, make some Holiday Tea Rings, Jule Kaga and loaves of bread. Wrap attractively and presto—your next door neighbor and other friends welcome your thoughtfulness. Aluminum foil is attractive for wrapping and protects gifts of food.

Pack cookies in decorative tins or gaily wrapped boxes. They will be gratefully enjoyed throughout the yuletide season.

Homemade candies always make a hit. Make them several days ahead of time and pack in tin boxes.

Bottles of homemade salad dressing are another idea for Christmas giving.

If you have a pressure canner, can fruit cakes; then wrap cans and label. They'll wish they had another can before it is gone.

Gala popcorn balls or popcorn and peanuts wrapped in colored cellophane and tied with bright ribbon are good gifts for children.

Plum pudding is a traditional Christmas goody. Include with the pudding suggestions for serving, plus a recipe of hard sauce to serve with the pudding. An idea for baking the plum pudding is to fill individual custard cups or a large casserole with the pudding mixture and bake. The folks will eat the pudding in a jiffy, but the cups and casseroles will pop back on their tables for years.

Other ideas for Christmas gifts are wooden bowls with Texas pecans and a nutcracker; a Mexican basket filled with colorful fruits and homemade sandwich spreads in little pottery jars. Canned chicken or other meats on your pantry shelf would make a lovely gift.

Jams, jellies, cakes, pies or whatever you decide to give from your kitchen will always be appreciated, and you'll be remembered for a gift with its personal touch.



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