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HRISTMAS
TIME
AT HOME





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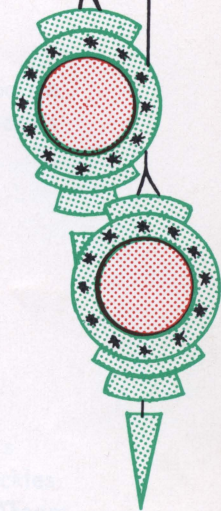
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C HRISTMAS TIME AT HOME



MARIE TRIBBLE FRANCES REASONOVER
LOUISE MASON MAEONA COX
Extension Foods and Nutrition Specialists
Texas A&M University



*Christmas**

It's the tinkling, bubbling laughter of children
placing jittery baubles on the Christmas tree
..... the spicy, wonderful odors of goodies
wafting from the kitchen.

It's the bundle-laden shoppers rushing along a
crowded street . . . passing glittering shop
windows. It's the warm handclasp and the feeling
of love and friendship as families and friends
come together.

It's church spires silhouetted against a starlit sky
. and stained glass windows glowing in the
twilight, welcoming the stranger.

It's the muted voices of old and young . . . joined
together in one joyous, reverent song . . .
a song that binds together the hearts and hopes of
America

..... whose message the Star foretold:

*"Peace on Earth,
Good Will Toward Men"*

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Let the food served during the holidays help carry the gala spirit of the season.

BREAKFAST

Orange Slices
 Canadian Bacon Baked Eggs
 *Jule Kaga Holiday Bread
 Coffee Milk

*Turkey and Pecan Dressing
 Mashed Rutabaga Sweet Potatoes
 Cranberry Sauce
 Celery, Olives, Pickles
 *Magic Fruit Cake Boiled Custard
 Coffee

DINNERS

Hot Tomato Juice Cocktail
 (served in living room)
 Roast Turkey Cornbread Dressing
 Giblet Gravy
 Broccoli with Mushroom Sauce
 Sweet Potatoes and Marshmallows
 Tossed Vegetable Salad French Dressing
 Cranberry Sauce Celery Curls Pickles Olives
 Hot Rolls Butter or Margarine
 Ambrosia *Assorted Cookies *Fruit Cake
 Coffee

*Turkey and Giblet Dressing
 Broccoli with Buttered Almonds
 *Merry Christmas Salad
 Green and Ripe Olives
 *Pumpkin Chiffon Pie
 Coffee

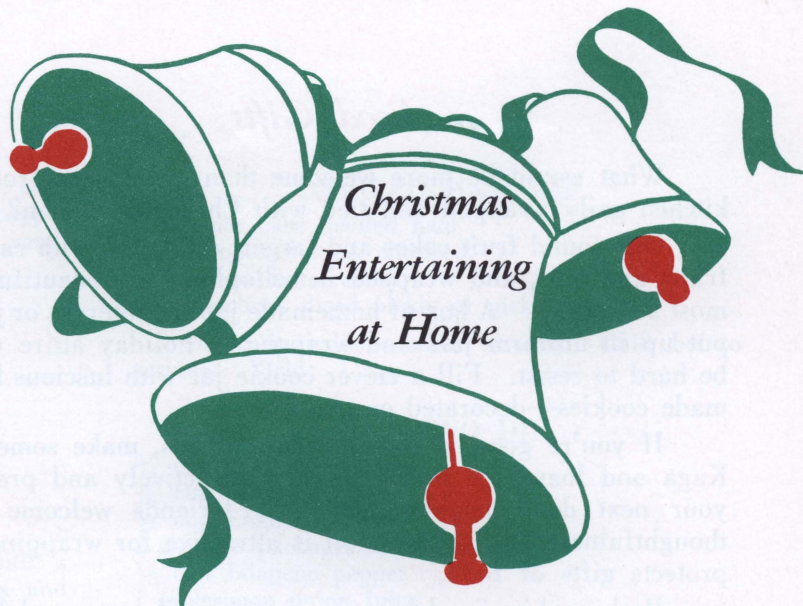
*Turkey and Dressing
 Giblet Gravy
 Fluffy Cheese Potatoes Nutmeg Squash
 Relish Tray
 Cranberry Sauce
 *Marshmallow Fruit Dessert
 Coffee

Cornbread
 *Turkey and Cornbread Dressing
 Sweet Potatoes with Marshmallows
 Buttered Zucchini
 Cranberries
 Pickles, Spiced Crab Apples, Watermelon Pickles
 Hard Rolls
 *Ambrosia
 Coffee

*Recipes in this publication.

*Turkey and Oyster Dressing
 Potato Fluff Creamed Onions
 Cranberry Sauce, Pickles
 *Cranberry Sherbet
 Coffee





'T WAS THE NIGHT BEFORE

Oyster Stew Bread Sticks
 Orange and Grapefruit Salad with
 Poppyseed Salad Dressing
 *Nesselrode Pie Coffee

OPEN HOUSE

Tiny Cream Puffs Filled with
 Creamed Chicken or Turkey
 *Cranberry Bread Sandwiches
 *Assorted Candies and Cookies
 Olives Salted Nuts
 Coffee Hot Spiced Tea or Cranberry Punch

SIP AND CHAT

*Pizza Appetizers
 *Cheese Sticks
 *Divinity Caramel Crunch
 *Hot Spiced Tea

LARGE PARTIES

*Fruit Punch *Hot Cocoa
 Open-face Sandwiches
 *Shaggies Sugar Cookies
 Salted Pecans

BUFFETS

Sliced Turkey Whipped Cream Cheese
 Peas and Cauliflowerets with Curry Butter
 Tossed Green Salad Fresh Whole-Cranberry Sauce
 Hot Biscuits
 Fresh Fruit Walnuts Coffee

*Turkey Chow Mein
 Tossed Green Salad
 French Bread
 Fruit Cake Egg Nog
 Coffee

*Turkey Creole
 *Ribbon Salad
 Cocoanut Crunches
 Coffee

*Christmas
 Entertaining
 at Home*

*Turkey-Macaroni Loaf Mushroom Sauce
 Buttered Green Beans with Toasted Almonds
 Olives Stuffed Celery
 *Cranberry Salad
 *Holiday Eggnog Pie
 Coffee

Baked Ham with Cranberry Glaze
 Scalloped Potatoes
 Sweet Sour Green Beans
 Relish Tray of Celery and Carrot Sticks
 Stuffed Eggs Olives Pickles
 Individual Mincemeat Tarts with Whipped Cream
 Coffee *Hot Cider Punch

CHILDREN'S CHRISTMAS PARTY

Ice Cream Cone Santa Claus
 *Gumdrop Cookies
 *Popcorn Balls
 Cranberry Lemonade

TEENAGE PARTIES

*Turkey Salad Sandwiches on Buns
 Pickles Olives
 Fresh Fruit
 *Divinity *Sugarcoated Nuts *Popcorn Balls
 Hot Chocolate

*Deviled Ham Dip Jalapeno Dip
 Carrot, Celery, Radish and Cracker Dippers
 *Nesselrode Pie
 *Mexican Chocolate

*Recipes in this publication.

Food 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 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.

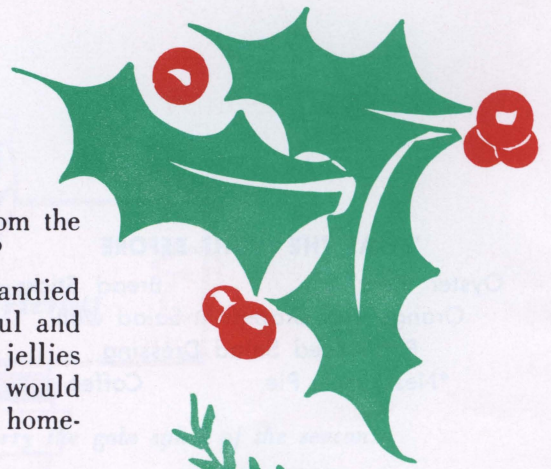
If you have a pressure canner, can fruit cakes; then wrap cans and label.

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 making 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.





Appetizers

Dips may be served with assorted crackers, corn chips, potato chips or celery, carrot or green pepper sticks. They also may be used as spreads for sandwiches.

AVOCADO DIP SAUCE

3 ripe avocados
1/2 cup grated sharp cheddar cheese
1/2 cup grated mild cheddar cheese
1 1/2 tablespoons mayonnaise
1/2 cup water
1 tablespoon finely minced onion
Salt to taste

Peel avocados; remove seeds. Mash until a smooth paste. Add the remaining ingredients and blend until smooth. Pour into a container and cover tightly and chill. Use as a dip, spread or salad dressing. Yield: 4 cups of sauce.

BLUE CHEESE AND CHIVE DIP

1 envelope garlic salad dressing mix
1 tablespoon vinegar
1/2 cup crumbled blue cheese
1/4 cup finely chopped chives
1 pint sour cream

Combine all ingredients. Chill at least 1 hour to blend flavors. Serve as a dip for crisp raw vegetable sticks, corn or potato chips or assorted crackers. Yield: 2 cups.

CHEESE PUFFS

2 cups grated natural sharp cheese
1/2 cup butter or margarine
1 1/4 cups flour
1/2 teaspoon salt
1 teaspoon paprika
48 small stuffed olives

Blend cheese with butter or margarine. Stir in mixed flour, salt and paprika. Mix well. Wrap 1 teaspoon dough around each olive. Arrange on flat pan. Freeze. Put in plastic bag. Store in freezer. When ready to use, remove from bag, arrange on cookie sheet. Bake at 400° F. for 15 minutes. Yield: 48 puffs.

CHILI CHEESE DIP

2 teaspoons grated onion
1 small can green chiles
1 8-ounce package cream cheese
1/2 teaspoon salt
1 teaspoon seasoned salt
1 tablespoon Worcestershire sauce
Dash garlic salt
3 tablespoons sour cream

Remove seeds from chiles and chop finely. Mash cream cheese with a fork. Work in other ingredients. Stir and beat until of desired consistency. Yield: 1 1/2 cups.

DEVILED HAM DIP

2 3-ounce cans deviled ham
2 hard-cooked eggs, chopped
1 teaspoon horseradish
2 tablespoons diced pickle or pickle relish

Blend ingredients until smooth. Chill before serving. Yield: 1 cup.

JALAPENO DIP

3/4 cup very sharp cheese
3/4 cup pimiento cheese
3/4 cup English cheese
2 3-ounce packages cream cheese
1/2 can Jalapeno pepper
1 tablespoon onion juice
1 pod grated or crushed garlic
1/2 cup chopped pecans

Blend all ingredients well (except nuts). Stir in nuts last. Serve with corn or potato chips, assorted crackers or crisp raw vegetables (carrot or celery sticks, cauliflower).

ONION DIP

Combine one package onion soup with one pint sour cream and blend well. Yield: 2 cups.

SHRIMP DIP

4 tablespoons milk
1 cup mayonnaise
1 tablespoon Worcestershire sauce
Dash of garlic salt
1 small onion
5-ounce can shrimp, drained
1/2 pound cheddar cheese, cubed
3 drops tabasco sauce

Put ingredients in blender in order given. Cover and run at high speed until well blended. Chill. Serve as dip for crackers or potato chips.



CHEESE LOG

- 1/2 pound grated sharp cheese
- 2 tablespoons minced onion
- 3 tablespoons minced green pepper
- 3 tablespoons minced stuffed olives
- 2 tablespoons minced pickles
- 1 tablespoon minced pimiento
- 1 hard-cooked egg, shredded
- 1/2 cup saltines, finely crushed
- 1/4 cup mayonnaise
- 1/2 teaspoon salt
- 1 cup finely chopped pecans

Add ingredients as listed except pecans. Form into two logs 12"x2". Roll in finely chopped pecans. Wrap in aluminum foil and store in refrigerator. Slice and serve with crackers.

GARLIC CHEESE APPETIZERS

- 1 pound Old English Cheese
- 1 5-ounce jar sharp cheese
- 1 tablespoon butter or margarine
- 1 tablespoon mayonnaise
- 3 or 4 pods grated garlic
- Red pepper to taste
- Paprika

Cream cheese with fork. Add rest of ingredients, using mixer. Roll in a piece of waxed paper sprinkled with paprika and place in refrigerator to chill. When ready to serve, cut in thin slices and place on crisp wafers. Serves 50.

PARTY CHEESE BALL

- 2 8-ounce packages cream cheese
- 1 8-ounce package cheddar cheese, grated
- 1 tablespoon chopped pimiento
- 1 tablespoon chopped green pepper
- 1 teaspoon finely chopped onion
- 1 teaspoon lemon juice
- 2 teaspoons Worcestershire sauce
- Dash of cayenne pepper
- Dash of salt
- Pecans, finely chopped

Cream the cream cheese, add the grated cheese and mix until well blended. Add other ingredients and mix well. Shape into a ball; roll into finely chopped pecans. Wrap and chill for 24 hours in refrigerator.

BITE-SIZE TURNOVERS

- 1 stick butter or margarine
- 1 3-ounce package cream cheese
- 1 cup plus 2 tablespoons flour
- 4 1/2 ounce can deviled ham, mincemeat or preserves (filling)

Cut butter or margarine, cream cheese and flour together with pastry blender or knives until the consistency of meal. Form all into a ball and roll out on a floured board or pastry cloth to between 1/16 inch and 1/8 inch thick. Cut with round biscuit cutter. Spread thinly with filling to within 1/8 inch of edges. Fold over and seal edges with fork prints. Place on an ungreased cookie sheet and bake at 400° F. for about 10 minutes or until a golden brown.

Note: These may be frozen and then properly packaged for storage in the freezer. If baked right from the freezer, baking time will be increased to about 15 minutes; baking temperature will be the same, 400° F.

CHEESE DAINTIES

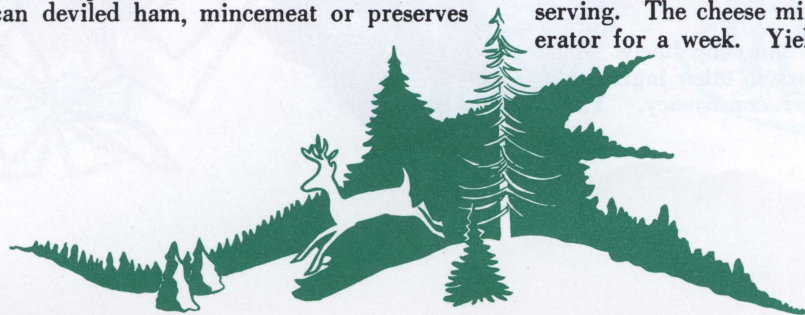
- 1/2 cup butter or margarine
- 1/4 pound (1 cup) grated sharp cheddar cheese
- 1 1/2 cups flour
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon paprika
- 1 teaspoon salt
- 1 egg white—nuts

Mix ingredients with electric mixer and then by hand until well blended. Shape into small balls. Place on ungreased cookie sheet. Press with fork. Brush nuts with slightly beaten egg white and place on top of each ball. Bake at 325° F. for 25 minutes. Yield: about 50.

CHEESE STICKS

- 2 cups milk
- 6 tablespoons flour
- 6 tablespoons butter or margarine
- 1/2 pound grated Parmesan cheese
- 2 egg yolks, beaten
- 1/8 teaspoon cayenne pepper
- Salt to taste
- Un sliced fresh bread

Make a stiff white sauce with fat, flour and milk. Add cheese to hot sauce. Stir in the egg yolks, cayenne and salt. Slice bread into thin slices and remove crusts. Spread each slice with cheese paste and roll to about the size of a pencil. Fasten with tooth picks. Fry in deep fat at 375° F. until brown. Drain. Serve piping hot. The cheese sticks may be made the day before they are to be served and wrapped in aluminum foil and stored in refrigerator. Reheat before serving. The cheese mixture may be stored in refrigerator for a week. Yield: 6 dozen.



CHEESE SNACKS

- 1½ cups flour
- ½ teaspoon cayenne pepper
- ½ teaspoon paprika
- ½ teaspoon salt
- ½ pound grated sharp cheese
- ½ pound butter or margarine
- 1 tablespoon Worcestershire sauce
- Pecan halves
- 1 egg white, slightly beaten

Sift dry ingredients together into a bowl; blend in cheese and butter or margarine until smooth, add Worcestershire sauce. Make into balls size of walnut, place on ungreased cookie sheet, mash with bottom of water glass covered with a damp cloth. Press pecan half on each snack, brush pecan with slightly beaten egg white. Bake at 325° F., 20 to 25 minutes. Yield: about 50 snacks.

CREAM CHEESE PUFF CANAPES

- 3 ounces cream cheese
- 1 teaspoon vinegar
- 1 teaspoon minced onion
- Salt and pepper to taste
- Yolk of one egg

Cream the cheese, add other ingredients and blend until smooth. Spread on small bread rounds which were fried in butter or spread on crackers. Place on cookie sheet and broil until they puff. Serve hot. Yield: 1 dozen puffs.

CRANBERRY EGGNOG

- 4 cups cranberries
- 4 cups water
- ¾ cup sugar
- 6 eggs
- 1 pint heavy cream
- Ground cloves

Cook cranberries in water until skins pop open. Strain and chill. Separate eggs, beat yolks until frothy; add ½ cup of sugar and beat 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. Serves 8 to 10.

CHRISTMAS PUNCH

- 3 6-ounce cans frozen lemonade concentrate
- 1 package frozen strawberries
- 1 quart gingerale
- Ice

Dilute the lemonade according to directions on the can and pour into punch bowl. Stir in thawed strawberries. Just before serving add gingerale and ice. Yield: 1½ gallons.

PIZZAS APPETIZER

- 1 recipe for biscuits
- ½ can (6-ounce size) tomato paste
- ½ teaspoon oregano
- Anchovy fillets or chopped sausage or mushrooms
- 2 cups shredded American cheese

Roll biscuit dough between two sheets of waxed paper until as thin as pastry. Peel off top paper. Spread dough with tomato paste seasoned with oregano.

Cut with 2-inch biscuit cutter. Top each with anchovy fillet, chopped sausage or mushrooms. Sprinkle with cheese. Bake at 450° F. 10 minutes. Yield: 30 appetizers.



Beverages

DANISH COFFEE

- 1½ squares unsweetened chocolate
- 1 cup water
- ½ cup sugar
- ¼ cup instant coffee
- ¼ teaspoon salt
- 1 quart milk
- Whipping cream

Mix chocolate, water, sugar, coffee and salt in saucepan. Simmer, stirring until chocolate melts and comes to a boil; cook for 3 minutes, stirring occasionally. Turn off heat; stirring constantly, add milk. Return to simmer and heat coffee until scalded, not boiled. Serve coffee piping hot and top with whipped cream. Serves 12 to 15.

FRUIT PUNCH

- 10 cups sugar
- 5 cups water
- 4 5½-ounce cans lemon juice
- 1 46-ounce can grapefruit juice
- 1 46-ounce can orange juice
- 2 46-ounce cans pineapple juice
- 1 ounce bottle almond extract
- Food coloring
- 3 gallons iced water

(Continued on next page)



Boil 5 cups of water and sugar together to make a syrup. Chill. Combine fruit juices, extract, syrup and iced water. Add coloring to give desired shade. Makes approximately 4½ gallons. Serves about 100.

HOT MULLED CIDER

- 1 gallon cider
- 1 cup sugar
- ½ teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon whole cloves
- 1 8-inch stick cinnamon

Tie allspice, ground cinnamon and cloves 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 taste. A small amount of lemon juice may be added. Serves 20 to 25.

HOT SPICED TOMATO JUICE

- 4 cups tomato juice
- 2 tablespoons catsup
- 1 teaspoon salt
- ⅛ teaspoon pepper
- 1 lemon, juice and grated rind
- ½ teaspoon tabasco sauce
- 1 tablespoon Worcestershire sauce

Combine all ingredients and bring to the boiling point. Serves 6 to 8.

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

HOT'N SPICY CRANBERRY WASSAIL

- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice
- 3 tablespoons tea
- 2½ cups boiling water
- 1 pound can clear cranberry sauce
- 1½ cups water
- ¾ cup sugar
- ½ cup orange juice
- ¼ cup lemon juice

Tie nutmeg, cinnamon, allspice and tea in a cloth bag. Put into 2½ cups boiling water. Cover and steep 5 minutes. Beat cranberry sauce with mixer and heat with 1½ cups water. Remove spice bag from steeped tea. Add sugar, hot cranberry liquid, orange and lemon juice. Serve hot. Serves 8 to 10.

LEMONADE-CRANBERRY PUNCH

- 4 pints cranberry juice
- 4 6-ounce cans frozen lemonade concentrate

- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ teaspoon allspice
- 4 cups water
- Cinnamon sticks

Combine ingredients and simmer gently for 15 minutes. Pour into punch bowl and serve in mugs with cinnamon sticks. Yield: 1 gallon.

MEXICAN CHOCOLATE

- 4 squares unsweetened chocolate
- 4 cups hot coffee
- ½ cup sugar
- 1 tablespoon vanilla
- 2 cups heavy cream, divided
- Red sugar
- Candy canes

Melt chocolate over hot water and add coffee and sugar. Stir until sugar dissolves. Remove from heat and add vanilla. Beat 1½ cups heavy cream with hot mixture until very foamy. Pour into mugs. Whip remaining cream and top each mug with a teaspoonful. Sprinkle with red sugar. Add a candy cane to each mug. Serves 6 to 8.

SPICED TEA

- 5 tablespoons tea
- 16 cups (1 gallon) water
- 1 tablespoon whole allspice
- 1 tablespoon whole cloves
- 4 small pieces stick cinnamon
- 4 orange rinds
- 3 lemon rinds
- 2 cups orange juice
- 1 cup lemon juice
- 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. Serves 50.



Breads

APRICOT STRUDEL

- 1 cup soft butter or margarine
- 1 8-ounce package soft cream cheese
- 2¹/₄ cups flour
- 2 cups chopped nuts
- 1 15-ounce package white raisins, chopped
- 1 14-ounce package flaked coconut
- 2 cups apricot preserves

Cream together butter or margarine and cheese. Blend in flour until mixture forms a ball. Chill 3 to 4 hours or overnight. Divide dough in 4 parts. Roll out each part on floured surface into 14"x16" rectangle. Spread preserves on dough, being careful not to tear dough. Sprinkle with raisins, nuts, coconut. Roll as for jelly roll, turning ends under. Place on ungreased baking sheet and bake at 350° F. for 45 minutes. Cool. Place in refrigerator for several hours or freeze before slicing. Yield: 8 dozen 1/4-inch slices.

CRANBERRY QUICK BREAD

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup sugar
- 1 egg
- 1/3 cup orange juice
- 3 tablespoons white vinegar plus water to make 2/3 cup
- 1 teaspoon grated orange rind
- 1/4 cup melted shortening
- 1 cup halves or coarsely chopped 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 8³/₄" x 4¹/₂" x 2¹/₂" loaf pan. Bake at 350° F. for 60 to 70 minutes. Remove from pan; cool several hours or overnight before slicing.

QUICK BREAKFAST RING

- 2 cans refrigerator biscuits
- 1/2 cup brown sugar
- 1 teaspoon cinnamon
- 1/3 cup chopped walnuts
- 1/4 cup melted butter or margarine

Shape biscuits into balls. Mix together sugar, cinnamon and nuts. Roll each ball in melted fat, then in the sugar-cinnamon-nut mixture. Arrange balls in the bottom of a well-greased 8¹/₂-inch ring mold leaving about 1/4 inch between each. Make a second layer placing the balls over the spaces. Bake at 450° F., for about 15 minutes or until done. Turn out on plate immediately and decorate top with a thin powdered sugar frosting and cherries, if desired. Serve piping hot.

STOLLEN

- 1 large potato
- 1 cup water
- 2 packages or cakes yeast
- 2 cups milk
- 1 cup cream
- 2 cups sugar
- 8 cups flour
- 2 egg yolks, beaten
- 1 cup butter or margarine, melted
- 1¹/₂ teaspoons salt
- 1/4 pound seedless raisins
- 1 pound currants
- 1/8 pound citron
- 1/2 pound almonds, blanched and sliced
- 1/4 pound candied pineapple
- 1/2 pound candied cherries
- 5 drops oil of cinnamon
- 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 used in place of whole milk. Mash potato. Scald milk and cream. Cool to lukewarm. Dissolve yeast in the milk and add 1/2 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 four loaves. Put into waxed paper lined pans 4¹/₄" x 8¹/₄" x 3". Let rise until doubled in bulk. Bake in 275° F., gradually increased to 325° F. for about 1 hour.

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

GALA FIG COFFEE CAKE WITH SPICY CRISP TOPPING

- 2 cups flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1¹/₂ teaspoons salt
- 1/2 cup shortening
- 1 tablespoon grated orange rind
- 3 tablespoons water
- 3 eggs and 1 egg yolk, unbeaten
- 1 cup fig preserves, drained, mashed
- 1 egg white, beaten until foamy

Sift measured flour, sugar, baking powder and salt into mixing bowl. Drop in shortening and orange rind. Add water, 3 eggs and 1 egg yolk, and beat about 2 minutes at medium speed. Add drained,

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mashed figs and blend. Spread batter in greased 14"x9" pan. Pour egg white over batter and sprinkle with Spicy Crisp Topping. Bake at 400° F. for 25 to 35 minutes. Serve warm.

Spicy Crisp Topping: Mix together 6 tablespoons brown sugar, 1 tablespoon cinnamon, ½ cup chopped nuts and 2 tablespoons melted butter.

JULE KAGA

1 cup milk
 ½ cup sugar
 1 teaspoon salt
 ½ cup shortening
 ¼ cup water
 2 packages or cakes yeast
 4½ cups flour
 1½ teaspoons ground cardamon
 ½ cup raisins
 ¼ cup chopped citron
 ¼ cup chopped candied cherries
 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 luke-

warm 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 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 at 400° F. for 10 minutes; reduce to 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
 ¼ teaspoon vanilla
 4 teaspoons milk

Mix all ingredients until well blended.

Cakes

FAMOUS OLD FRUIT CAKE

1 pound grapefruit peel or citron
 1 pound pecans or black walnuts
 ½ pound almonds, if desired
 1 pound candied pineapple
 1 pound candied red watermelon rind or cherries
 3 pounds seeded raisins or currants
 1½ pounds figs, dates or apricots
 ½ pound butter or margarine
 ½ cup fruit juice or sweet pickle syrup
 1 cup brown sugar, well packed
 6 eggs
 4 cups flour
 1 teaspoon cinnamon
 ½ teaspoon cloves
 1 teaspoon nutmeg
 ¼ teaspoon allspice
 ½ 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. Makes 11 pounds of batter. May be baked in loaf bread pans, coffee cans or stem cake pan.

Grease pans. Line with brown paper to fit pan, and extend 1 inch above pans. Grease paper. Pack batter firmly into pans with hands to ½ inch of top of pan. Cover top with waxed paper and place pan of water in oven under cakes. Bake 250° F. Bake a 1 pound cake 2 to 2½ hours; a 2 pound cake 3½ hours; a 3 pound cake 4 hours. Remove waxed paper from top of cake during last 15 minutes of baking.

GERMAN FRUITCAKE

¾ cup butter or margarine
 2 cups sugar
 4 eggs
 3 cups flour
 ½ teaspoon allspice
 ½ teaspoon cinnamon
 ½ teaspoon nutmeg
 ¾ teaspoon soda
 1 cup buttermilk
 ⅔ cup cherry preserves
 ⅔ cup apricot preserves
 ⅔ cup pineapple preserves
 1 cup chopped pecans
 1 teaspoon vanilla

Cream butter or margarine, sugar and eggs until light. Sift dry ingredients together. Add to creamed mixture alternately with buttermilk to which soda has been added. Fold in remaining ingredients. Bake in two 9"x5"x3" greased and floured loaf pans or one large tube cake pan at 325° F. for 1½ hours. Cool in pan 15 minutes before removing.

WHITE FRUIT CAKE

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

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 1-pound bread pans. Line with brown paper cut to fit pans and extend 1 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 at 250° F. for about 2 hours. Remove waxed paper from top of cake during last 15 minutes of baking.

ALMOND PASTE FROSTING

- 1 pound almonds
- 1 pound confectioners' sugar
- 3 egg whites
- 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 in. Add almond extract. Because this makes a heavy and stiff paste, place it on the cakes and work it into a smooth even layer with hands.

DECORATING FRUIT CAKE

Cakes may be decorated by placing extra pieces of fruit or nuts on the top either scattered or in a set design. Add decorations 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 1 hour before 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 such as cellophane, aluminum foil, pliofilm or laminated wrapping paper, and store in a tightly covered container in a cool place. Fruit cakes generally are considered best after 1 to 3 months' storage.

FRUIT CAKES IN THE FREEZER

Well-wrapped fruit cakes can be kept in the freezer for 1 year. When ready to use, remove cake from the freezer and thaw. Do not upwrap while thawing.

FROZEN FRUIT CAKE

- 2 cups milk
- 1/2 cup sugar
- 1/4 cup flour
- 1/4 teaspoon salt
- 2 cups crumbled macaroons or cookie crumbs
- 1/2 cup chopped candied cherries
- 2 eggs, well beaten
- 1 teaspoon vanilla
- 1 cup white raisins
- 1 cup chopped nuts
- 1 cup cream whipped

Scald the milk; mix flour, sugar and salt and add to milk. Stir until smooth. Cook over low heat for 10 minutes. Add small amount of mixture to the beaten eggs. Add egg mixture to remaining milk mixture. Continue cooking over low heat until thickened, stirring constantly. Add the vanilla, raisins, nuts, crumbs and cherries. Fold in the whipped cream. Pour into a well oiled 9-inch square pan. Cover with aluminum foil. Place in food freezer or freezing compartment of refrigerator until solidly frozen. Slice or cut in squares. Garnish with whipped cream and candied cherries.

MAGIC FRUIT CAKE

- 1 pound candied cherries
- 1 pound candied pineapple
- 1 pound pitted dates
- 1 pound shelled pecans (4 cups)
- 1 can sweetened condensed milk
- 1 4-ounce package dry coconut

Cut up the fruit, and chop pecans coarsely. Combine with milk and coconut, mixing with your hands. Pack into waxed paper-lined pans. Bake 1 hour for loaf size cake at 300° F. for 1 hour 15 minutes if baked in stem cake pan. Bake about 45 minutes in small molds.

Remove cake from the oven, turn out of pan. Peel off the paper and let cake cool on cake rack.

Wrap cakes in aluminum foil and store.



UNCOOKED FRUIT CAKE

- 3/4 pound seeded raisins
- 1/4 pound dried currants
- 1/2 pound dates, chopped
- 1/4 pound figs, chopped
- 1/4 pound candied cherries, chopped
- 1/4 pound candied pineapple, chopped
- 2 tablespoons citron, chopped
- 1/2 pound pecans, chopped
- 3/4 cup bread crumbs
- 1 cup rolled oats
- 1/2 cup grape juice
- 1/2 cup orange juice
- 3/8 cup strained honey
- 2 tablespoons butter or margarine
- 2 allspice berries
- 1 inch stick cinnamon
- 2 whole cloves

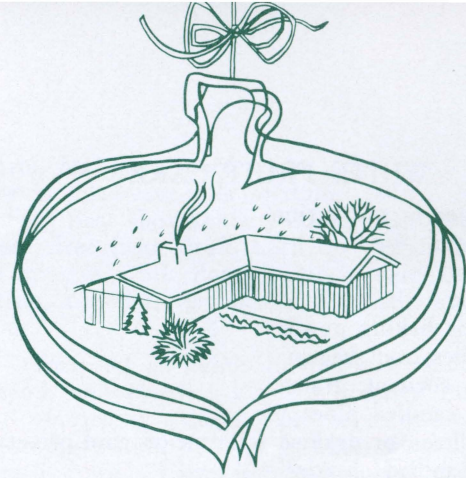
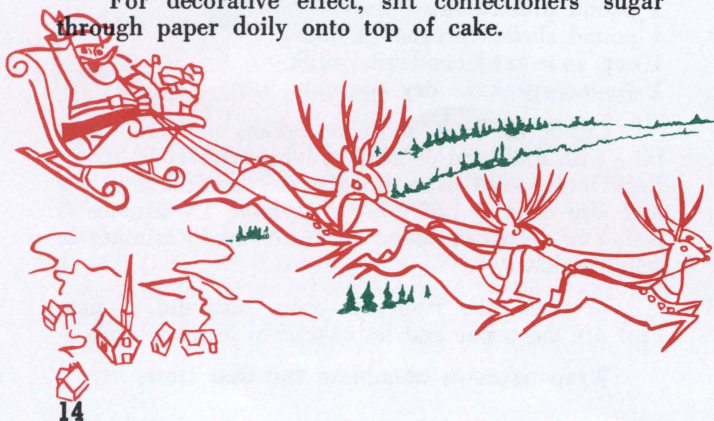
Simmer fruit juices and spices for 5 minutes. Strain; add oatmeal and bread crumbs to fruit juice. Cool; stir in honey and fat. Mix fruits and nuts. Combine mixtures and blend thoroughly. Pack tightly in pans lined with waxed paper or place in aluminum foil containers and cover. Store for several weeks in refrigerator before serving. Serves 10 to 12.

APPLE SAUCE CAKE

- 3 cups apple sauce
- 1/2 cup soft shortening
- 2 cups sugar
- 1 egg
- 2 7/8 cups cake flour or 2 1/2 cups flour
- 1 1/2 teaspoons soda
- 1 1/2 teaspoons salt
- 3/4 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1/4 cup water
- 1 1/2 cups walnuts or pecans, chopped
- 1 cup seeded raisins, chopped

Cream 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 at 350° F. for 45 to 50 minutes.

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



APRICOT CAKE

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

Cover apricots with cold water. Bring to boil and boil 1 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 1 pound loaf bread pan, lined with brown paper. Cover with waxed paper. Bake at 275° F. for 2 hours or longer, depending on thickness.

DATE CAKE

- 2 pounds dates
- 4 cups pecan halves
- 1 pound candied cherries
- 1 teaspoon vanilla
- 1 cup flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 4 eggs

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 two 1-pound loaf bread pans with waxed paper. Cut to fit pan and extend 1 inch above top of pan. Grease paper. Pack batter tightly into pans, filling each about one-half full. Cover top of the pans with waxed paper and place pan of water in oven. Bake at 250° F. for 2 hours. Remove waxed paper from top of pans during last 15 minutes of baking.

MINCEMEAT CAKE

- 2/3 cup shortening
- 1 cup sugar
- 1 teaspoon vanilla
- 3 eggs
- 2 1/2 cups flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup buttermilk
- 1 cup mincemeat
- 1/2 cup nuts, chopped

Cream shortening and sugar; add vanilla. Add eggs and beat until light. Sift dry ingredients together; add alternately with buttermilk. Fold in mincemeat and nuts. Bake in two 9-inch greased and floured cake pans at 350° F. for 20 to 25 minutes. Cool and frost.

Frosting:

- 1/4 cup soft butter or margarine
- 1 pound confectioners powdered sugar
- Applesauce
- 1/2 cup mincemeat
- 1/8 teaspoon salt

Mix all ingredients except applesauce. Add applesauce to spreading consistency.

OATMEAL CAKE

- 1 cup oatmeal
- 1 1/2 cups boiling water.

Pour hot water over the oatmeal and set aside to cool. Combine the following ingredients:

- 1 cup brown sugar
- 1 cup white sugar
- 1/2 cup butter or margarine
- 2 eggs
- 1 1/2 cups flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt

Mix well; add oatmeal which has been soaking in hot water. Pour into well greased and floured large loaf pan. Bake at 325° F. 50 to 60 minutes or until cake pulls away from sides of pan.

Icing:

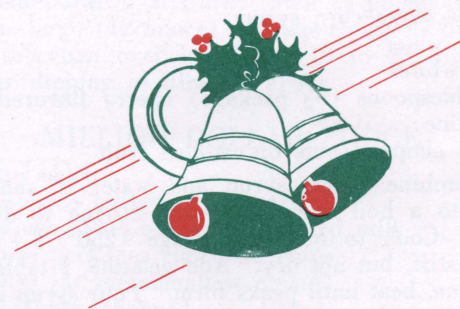
- 9 tablespoons butter or margarine
- 1 cup brown sugar
- 1 box flake cocoanut
- 1 teaspoon vanilla
- 1/2 cup evaporated milk
- 1/2 cup pecans, chopped

Mix and pour over hot cake and place under the broiler about 3 minutes.

ORANGE DATE CAKE

- 1 cup butter or margarine
- 2 cups sugar
- 4 eggs
- 1 1/3 cups buttermilk
- 1 teaspoon soda
- 3/4 teaspoon salt
- 4 cups flour
- 2 tablespoons grated orange peel
- 1 cup dates, chopped
- 1 cup pecans, chopped

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 cake pan. Bake at 275° F. 1 to 1 1/2 hours.



Candies

BUTTER TOFFEE

- 1/2 cup butter or margarine
- 2 1/2 cups sugar
- 1/4 teaspoon salt
- 1/2 pound blanched almonds or pecans halved
- 2 squares unsweetened chocolate, optional


Melt butter or margarine in skillet; add sugar and salt. Heat slowly, stirring constantly to dissolve sugar. Mixture should turn a light brown; add almonds or pecans, stirring about 10 minutes or until nuts become light brown. 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
- 1 cup cream or top milk
- 1/8 teaspoon soda
- 1/4 cup butter or margarine
- 1/2 teaspoon vanilla
- 1/2 to 1 pound pecans

Put 1 cup of sugar into a small saucepan, remaining sugar with cream in a large kettle. Begin cooking both at the same time over very low heat. Stir the sugar constantly with a wooden spoon until it is a light brown syrup. Stir the other mixture occasionally. (Do not let this boil until sugar is completely

(Continued on next page)



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 heat; 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 off squares; place a pecan half on each piece. Cut when firm.

CHEESE CHOCOLATE FUDGE

4 cups sugar
1 cup boiling water
4 squares unsweetened chocolate
6 tablespoons corn syrup
½ teaspoon salt
2 cups nuts
1 teaspoon vanilla
1 3-ounce package cream cheese
¼ cup butter or margarine

Add all ingredients except nuts, vanilla, cheese and butter or margarine. Mix well before cooking and do not stir again. Cook slowly until it forms a soft ball in cold water. Set off heat, add ¼ cup butter or margarine and cream cheese to mixture. Let set 1 hour, then add vanilla and beat. When mixture loses its glossy appearance, add nuts and pour into a greased container. Cut into pieces.

CHERRY DIVINITY CANDY

3 cups sugar
¾ cups white corn syrup
¾ cup water
2 egg whites
3½ tablespoons (½ package) cherry flavored gelatine
½ cup chopped nuts or candied fruit

Combine sugar, syrup and water in saucepan. Bring to a boil over low heat; stirring to dissolve sugar. Cook to hard ball stage (250° F.) Beat whites stiff, but not dry. Add gelatine, 1 tablespoon at a time, beat until peaks form. Pour syrup in fine stream over beaten eggs, beating until mixture will stand in peaks and loses gloss. Add nuts and candied fruits. If too stiff, add a few drops of hot water. Drop on wax paper.

CHOCOLATE FUDGE

2 cups sugar
¾ cup milk
2 squares bitter chocolate or 6 tablespoons cocoa
2 tablespoons white corn syrup
¼ teaspoon salt
2 tablespoons butter or margarine
1 teaspoon vanilla
1 cup pecans

Mix sugar, milk and cut-up chocolate or cocoa, and corn syrup and cook without stirring until a soft ball is formed in cold water, 234° F. Remove from heat and add butter or margarine and vanilla. Do not stir until the mixture is cool. Beat until creamy

and add nuts. Pour into buttered pan and cut in squares.

CHOCOLATE NUT CLUSTERS

1 package chocolate pudding powder (not instant kind)
½ cup evaporated milk
1 cup sugar
1 tablespoon butter or margarine
1 cup small, salted peanuts, chopped pecans or fresh roasted peanuts or coconut

Mix all ingredients except nuts in heavy 1½ quart saucepan. Bring to a boil stirring constantly. Lower heat and continue stirring while mixture boils slowly for 3 minutes or to soft ball, 235° to 240° F. Remove from heat. Stir in nuts and heat until candy starts to thicken. With teaspoon and knife, quickly spoon onto waxed paper to form 24 large clusters. Or pour in pan, cool and cut in squares.

CREAMY PECAN PRALINES

½ cup sugar
2 cups sugar
⅔ cup milk
2 cups pecans
1 teaspoon vanilla
2 tablespoons butter or margarine

In small heavy skillet over medium heat, caramelize ½ cup sugar until melted, stirring frequently. In the meantime, cook sugar and milk in 2 to 3 quart saucepan stirring frequently; add caramelized sugar and pecans. Cook on medium heat until mixture will form a soft ball when dropped into cold water (236 degrees). Add vanilla and butter or margarine—do not stir. When cool beat until it begins to hold shape. Drop into mounds on waxed paper. Makes 40 pralines.

DATE LOAF

3 cups sugar
1 cup milk
¼ cup white corn syrup
½ pound pitted dates
1 cup chopped nuts

Cook sugar, milk, corn syrup and dates to soft ball stage (235° to 240° F.). Stir as needed to prevent burning. Remove from heat. Cool to 104° F. which is just above lukewarm. Beat until it begins to harden. Add nuts and turn onto a damp cloth. Shape into a roll 2 inches in diameter. Let stand until firm. Cut into slices as needed. This candy may be stored for some time if tightly covered. Yield: 25 to 30 ¼-inch slices.

PEANUT CLUSTERS

1 package (6 ounces) chocolate bits
½ cup sweetened condensed milk
1 cup salted peanuts

Melt chocolate bits over hot water or very low heat. Remove from heat and add sweetened condensed milk and peanuts. Drop by spoonfuls onto waxed paper. Chill thoroughly.

DIVINITY

Mixture One—

- 3 cups sugar
- $\frac{3}{4}$ cup water
- 1 cup corn syrup
- 3 egg whites, beaten stiff

Mixture Two—

- 1 cup sugar
- $\frac{1}{2}$ cup water
- 1 teaspoon vanilla
- 1 cup coarsely chopped nuts

Cook sugar, water and corn syrup of Mixture One until it forms a fairly hard ball, 250° F., stirring only until sugar dissolves. Remove from heat. Pour slowly with constant beating over egg whites. At this time start Mixture Two, cooking to a very hard ball, 265° F. Pour in first mixture which has been beaten all the while. Continue beating until candy begins to hold its shape. Add vanilla and nuts. Pour into greased pans. Cut into squares when cold.

Candy may be shaped into a loaf or formed into irregular pieces by dropping from tip of spoon on greased paper. Yield: 64 $1\frac{1}{4}$ -inch squares.

EASY-DO PRALINES

- 1 package butterscotch pudding mix
- 1 cup sugar
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup evaporated milk
- 1 tablespoon butter or margarine
- $1\frac{1}{2}$ cups pecans

Combine ingredients except pecans and cook slowly until dissolved. Add 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 teaspoonfuls on waxed paper. Yield: 15 4-inch patties.

HOLIDAY CANDY SLICES

- 1 cup brown sugar
- 1 cup sugar
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ teaspoon cream of tartar
- 1 teaspoon vanilla
- $\frac{3}{4}$ cup diced roasted almonds

Combine sugars, water and cream of tartar and stir over low heat until sugar is dissolved. Heat to boiling, cover and boil slowly 3 or 4 minutes to dissolve any crystals accumulated on sides of pan. Uncover and boil without stirring to medium hard ball (242° F.) Pour at once on platter that has been rinsed in cold water. Allow to cool until barely warm. Add vanilla and stir until creamy.

Shape into two rolls 1 inch in diameter. Roll each in almonds and wrap in waxed paper and allow to set until firm. Cut in slices with sharp knife. Makes about $1\frac{1}{2}$ pounds.

HOLIDAY DELIGHT

- 3 cups sugar
- 1 cup light corn syrup
- $1\frac{1}{2}$ cups light cream
- $1\frac{1}{2}$ teaspoons vanilla

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

- $\frac{1}{2}$ pound Brazil nuts, halved
- $\frac{1}{2}$ pound pecan halves
- $\frac{1}{2}$ pound candied cherries
- $\frac{1}{2}$ pound walnuts, coarsely chopped
- $\frac{1}{2}$ pound candied pineapple, cut in large pieces

When these are 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. Yield: 4 dozen pieces.

MARTHA WASHINGTON CHOCOLATE CANDY

- 1 can flaked coconut
- 1 cup pecans, chopped
- 1 can sweetened condensed milk
- $\frac{1}{4}$ pound soft margarine or butter
- 2 boxes confectioners powdered sugar

Blend all ingredients and roll by hand into small balls about $\frac{3}{4}$ inch in diameter. Chill in refrigerator, (about 1 hour or longer). Insert toothpick into each ball and dip into chocolate-paraffin mixture to coat thoroughly.

Chocolate-Paraffin Mixture: Melt $\frac{1}{4}$ pound paraffin and one large (12 ounce) package chocolate bits in a small saucepan over low heat (10 to 15 minutes). Use for dipping as directed above.

MILLION DOLLAR FUDGE

- $4\frac{1}{4}$ cups sugar
- 6 tablespoons butter or margarine
- 1 large can, $14\frac{1}{2}$ -ounce, evaporated milk
- 2 6-ounce packages chocolate chips
- 1 8-ounce jar marshmallow cream
- 1 pound nuts, chopped

Boil the sugar, butter or margarine and evaporated milk together 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 mixture and stir until chocolate is dissolved. Beat until cool and creamy. Drop on waxed paper or pour into greased pan, cool and cut into pieces. Yield: 5 pounds candy.

MINT PUFFS

- $1\frac{1}{4}$ cups sugar
- 2 tablespoons light corn syrup
- $\frac{1}{4}$ cup water
- 1 egg white, beaten stiff
- Red or green food coloring
- Wintergreen or peppermint flavoring

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Combine sugar, syrup and water; stir until sugar dissolves. Cook to 240° F. (A drop forms semi-firm ball in cold water.) Pour slowly over egg white, beating constantly until mixture holds shape. Let stand 10 minutes. Add 2 or 3 drops coloring and 1 drop flavoring and beat until smooth and blended. Drop from teaspoon on waxed paper, swirling top of each puff. Yield: 2 dozen puffs.

PEANUT BRITTLE

- 3 cups sugar
- 1 cup white corn syrup
- 1 cup water
- 2 1/2 cups raw Spanish peanuts
- 2 tablespoons butter or margarine
- 1 teaspoon salt
- 1 tablespoon soda

Cook sugar, corn syrup and water until it forms a hard ball in cool water or candy thermometer registers 250° F. to 260° F. Add unblanched peanuts and continue to cook until the mixture turns a golden brown or candy thermometer registers 300° F. Remove from heat and stir in butter or margarine and salt. Stir in soda. Pour on a greased slab and pull out to thin sheet. Break into pieces when cold.

POPCORN BALLS (Light corn syrup)

- 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

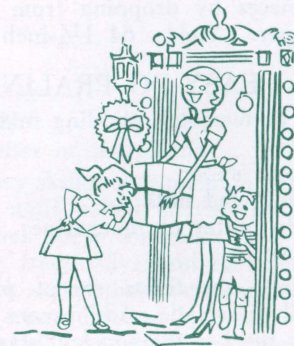
Keep popcorn hot and crisp in slow oven, 300° to 325° F. Boil sugar, water, salt and corn syrup

until it forms a hard ball. Add vinegar and vanilla and boil to light crack stage. Slowly pour over corn stirring well so that every kernel is coated. Press into balls and let stand in cool place until hard. Wrap in moisture-proof paper.

POPCORN BALLS (Molasses)

- 1 1/2 quarts popped corn
- 1/2 cup molasses
- 1/4 cup sugar
- 1/2 tablespoon butter or margarine
- 1/4 teaspoon salt

Place popped corn in a large bowl. Cook molasses, sugar, butter or margarine and salt. Brittle threads form when syrup is dropped into cold water, (305° F.). Pour hot syrup over popcorn and stir vigorously until popcorn is thoroughly coated. Press popcorn lightly into balls. Dip hands in cold water. Insert colored or metallic string if popcorn balls are to be hung on the Christmas tree.



Confections

ANGEL MYSTERIES

- 3/4 cup pitted dates
- 3/4 cup seedless raisins
- 3/4 cup dried apricots
- 3/4 cup broken nuts
- 3 cups bite-size shredded rice biscuits
- 1 3 1/4-ounce can flake coconut
- 1 package instant vanilla pudding
- 1/2 cup light corn syrup
- 2 tablespoons lemon juice
- 1/4 cup confectioners' sugar

Put fruits, nuts and cereal through food grinder. Alternate them for thorough mixing. Mix in coconut. Add pudding mix to corn syrup and lemon juice. Stir until well blended. Pour over fruit mixture. Mix lightly.

Shape into 1-inch balls. Let stand 1 hour. Roll in confectioners sugar. Store in tightly covered container. Yield: 4 1/2 dozen 1-inch balls.

APRICOT BALLS

- 1 pound dried apricots
- 1 medium orange
- 2 cups sugar
- 1 8-ounce package coconut
- 1 box confectioners powdered sugar

Grind apricots and orange together in food chopper using fine grind blade. Cook apricot-orange mixture with sugar in top of double boiler until all sugar is dissolved. Remove from heat and add finely chopped coconut. Cool on tray. Shape into balls the size of small walnuts and roll in powdered sugar. Store several days in a closed container. Roll again in powdered sugar. Serve as a Confection or with boiled custard for dessert. Yield: 40 to 50 balls.

APRICOT ROLLS

- 2 cups dried apricots
- Hot water
- 2 cups shredded coconut
- 1 1/2 teaspoons orange rind
- 1 1/2 teaspoons lemon rind
- 3 tablespoons orange juice

Soak apricots in hot water to cover 5 minutes. Drain. Put apricots and coconut through a grinder. Mix rinds and orange juice. Knead together and shape into balls or rolls. If used at once, roll in confectioners' sugar. Roll in granulated sugar if you let stand a few days before serving. Serves about 48.

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.

CARAMEL CRUNCH

1½ cups shredded coconut
2⅓ cups sugar-coated rice cereal
14 vanilla caramels (¼ pound)
½ cup chopped salted peanuts
⅓ cup light corn syrup
⅓ cup sugar
½ cup heavy cream
¼ teaspoon vanilla

Mix coconut, 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 coconut-cereal-nut mixture; work in quickly. Press into well-buttered 8-inch pan. Cut into 36 squares. Cool.

COCONUT BALLS

Blend 2 packages 3-ounce size cream cheese with enough sour cream to barely soften. Shape into balls the size of walnuts. Roll in flaked coconut.

DATE CRISP

1 pound dates, chopped
2 eggs, beaten
1 cup sugar
3 tablespoons butter or margarine
1 cup finely chopped nuts
1 teaspoon vanilla
3 cups rice cereal
Flake coconut

Cook dates, eggs, sugar and fat over low heat for 7 minutes, stirring constantly. Cool; add nuts, vanilla and rice cereal. Form into three or four rolls and roll in flake coconut. Chill and slice.

FROSTED GRAPES OR CRANBERRIES

2 egg whites
2 teaspoons water
2 bunches grapes or 2 cups cranberries
Loaf sugar, crushed

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

HOW TO COLOR COCONUT

Add enough food coloring to 1 tablespoon water to make desired shade. Fill a pint jar three-fourths full of shredded coconut. Add the colored water. Close jar and shake until coconut is evenly tinted. Spread the colored coconut on paper towels to dry.

HOW TO COLOR SUGAR

Place sugar on waxed paper. Add food coloring a drop at a time. Work with tips of fingers until color is evenly distributed. One drop of food coloring will color 1 or 2 tablespoons sugar a pastel shade. Add more coloring for a darker shade.

HUNGARIAN CHRISTMAS BALLS

1 cup sugar
Grated rind of 2 oranges
2 tablespoons orange juice
1 teaspoon lemon juice
½ cup chopped walnuts or pecans
1 cup finely ground walnuts or pecans
½ cup finely chopped candied fruits
½ cup Dutch process cocoa

Over low heat, melt sugar with grated orange rind, orange juice and lemon juice. Cool. Add nuts and fruits and, with hands, work until well mixed. Pinch off pieces of dough and roll into ¼-inch balls. Roll in cocoa until covered. Yield: About 30 balls.

PEANUT BUTTER AND FRUIT ROLL

⅓ cup pitted dried prunes
⅓ cup dried apricots
⅓ cup seedless raisins
½ cup peanut butter
Sifted confectioners powdered sugar
Finely chopped nuts

Grind first three ingredients in food chopper, using fine blade. Add peanut butter and blend. Shape into roll 1-inch thick. Roll in powdered sugar, then in chopped nuts. Wrap in waxed paper. Chill. Cut in ½-inch slices. Yield: 36 to 40 slices.

PEANUT CLUSTERS

½ pound sweet chocolate
⅓ cup sweetened condensed milk
1 cup whole peanuts or raisins

Melt chocolate in top of double boiler. Remove from heat. Add milk and peanuts or raisins and mix well. Drop by teaspoonfuls on greased baking sheet. Chill several hours before serving. Yield: 12 pieces.

SUGAR-COATED NUTS

- 1 cup sugar
- 1/2 cup water
- 1/2 teaspoon vanilla or peppermint
- 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.

SUGAR-COATED POPCORN AND PEANUTS

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

BAR-TYPE COOKIES

BROWNIES

- 2 squares chocolate or 6 tablespoons cocoa
- 1/4 cup butter or margarine
- 1 cup sugar
- 2 eggs
- 1 cup flour
- 1/4 teaspoon salt
- 1 cup chopped nuts

Melt chocolate and fat in saucepan over low heat. Beat eggs; add sugar. Blend well. Add to cooled chocolate mixture. Blend in flour to which salt has been added. If cocoa is used, sift with flour. Pour into greased 8-inch square pan. Bake at 350° F. for 30 minutes. Cut into bars. Yield: 20 bars 1 1/2 inches x 2 inches. When cool, spread with chocolate frosting, if desired.

CHOCOLATE FROSTING

- 1 cup sifted confectioners' sugar
- 3 tablespoons cocoa
- 2 tablespoons butter or margarine
- 1 1/2 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.

CREAM CHOCOLATE FROSTING

- 1 tablespoon butter or margarine
- 1 cup sifted confectioners' powdered sugar
- 2 teaspoons canned powdered cream
- 4 1/2 teaspoons hot water
- 1/4 teaspoon vanilla
- 1/2 one-ounce square unsweetened chocolate, melted

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.

TRUFFLES

- 1 6-ounce package semi-sweet chocolate pieces
- 1/3 cup sweetened condensed milk
- Pinch of salt
- 1/2 teaspoon vanilla
- 3 tablespoons ground nuts

Heat chocolate in top of double boiler. Remove from heat and add milk, salt, flavoring and nuts. Stir until smooth. Pour into waxed-lined pan. Chill until firm. Turn out of container, remove paper and cut into pieces. Yield: 12 pieces.



Cookies

Cream butter or margarine and blend in sugar and cream. Add sugar-cream mixture to butter or margarine alternately with water combined with vanilla. Stir in chocolate and mix until smooth. If frosting becomes too hard, add one or two drops of hot water. If desired, substitute 4 1/2 teaspoons fresh cream for canned cream and water.

CHEWY JIFFY COOKIES

- 18 graham crackers
- 1 can sweetened condensed milk
- 1 small package chocolate bits
- 1/2 cup pecans, chopped

Break graham crackers into small pieces (not crumbs). Add milk, chocolate bits and nuts. Mix thoroughly and pour into greased 8-inch square pan. Bake at 350° F. for 30 to 35 minutes. Cut into squares while warm and remove from pan. They may not appear to be cooked, but they are a chewy cookie and will set when cool.

CRANBERRY CRUNCH

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

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

DATE-FILLED BARS

- 1 cup dates
- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup nuts, chopped
- 2 cups flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/2 cup shortening
- 1 cup brown sugar, packed
- 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" pan. Spread date mixture over dough in pan and cover with remaining dough. Bake at 375° F. for 10 to 12 minutes. Cut into bars or squares. Yield: 3 1/2 dozen bars.

GUMDROP COOKIES

- 2 cups brown sugar
- 4 eggs, beaten
- 1 tablespoon cold water
- 2 cups flour
- 1 teaspoon cinnamon
- 1 cup pecans, chopped
- 1 cup gumdrops, shredded (no black ones)
- 1/8 teaspoon salt

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 at 350° F. 30 minutes. Cut into squares while still warm.

ORANGE SLICE SQUARES

- 4 eggs, well beaten
- 1 box brown sugar
- 1/2 teaspoon vanilla
- 2 cups flour
- 1/8 teaspoon salt
- 18 candy orange slices, chopped
- 1/2 cup chopped nuts

Gradually add sugar to eggs. Add vanilla. Sift dry ingredients over nuts and chopped candy orange slices until each piece is coated. Combine mixtures and stir until well mixed. Pour into a greased 15"x11" shallow pan and bake at 350° F. for 30 minutes. While still hot spread with glaze.

Glaze:

- 3/4 cup confectioners powdered sugar
- Orange juice

Combine sugar with orange juice to spreading consistency. Cut into 1 1/2-inch squares while still warm. Yield: 35 squares.

DROP COOKIES

AMBROSIAS

- 1 cup shortening
- 1 cup brown sugar
- 1 cup sugar
- 2 eggs
- 1 tablespoon orange rind, grated
- 1 tablespoon lemon rind, grated
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups quick cooking oatmeal
- 1 cup walnuts, chopped
- 1 cup seedless raisins, chopped
- 1 cup dates, chopped
- 1 cup flaked coconut

Cream shortening and add sugars gradually. Add eggs, orange and lemon rind and vanilla. Beat until fluffy. Sift flour, baking powder, baking soda and salt together; then add to creamed mixture. Add oatmeal and mix well. Add walnuts, raisins, dates and coconut, mixing thoroughly after each addition. Drop from a teaspoon on ungreased cookie sheet and bake at 375° F. for 10 to 12 minutes. Yield: about 8 dozen cookies.

BEACON HILL COOKIES

- 1 cup semi-sweet chocolate pieces
- 2 egg whites
- 1/8 teaspoon salt
- 1/2 cup sugar
- 1/2 teaspoon vinegar
- 1/2 teaspoon vanilla
- 3/4 cup chopped nuts

Melt chocolate over hot water. Beat egg white and salt until foamy. Gradually add sugar, beating well after each addition. Continue beating until stiff peaks will form. Beat in vinegar and vanilla. Fold in chocolate and nuts. Drop by teaspoons on greased cookie sheet. Bake at 350° F. for 10 to 12 minutes. Leave cookies on sheet about 1 minute before removing. Yield: 3 dozen small cookies.

COCONUT CRUNCHIES

- 1/2 cup butter or margarine
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/2 teaspoon vanilla
- 1 egg, beaten
- 1 cup flour
- 1/4 teaspoon soda
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 1 cup oats
- 1 cup cornflakes
- 1/2 cup shredded coconut

Cream fat, sugars and vanilla. Add egg and mix until smooth. Sift dry ingredients together and add to first mixture. Mix in oats, cornflakes and coconut. Drop by teaspoon on a baking sheet. Bake at 325° F. 15 to 20 minutes. Yield: 4 dozen cookies.



CHOCOLATE PECAN CLUSTERS

- 1/4 cup butter or margarine
- 1/2 cup sugar
- 1 egg
- 1 1/2 teaspoons vanilla
- 2 cups pecans
- 1 1/2 squares bitter chocolate, melted, or
4 tablespoons cocoa*
- 1/2 cup flour
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt

Cream fat and sugar. Add egg and vanilla; mix well. Add melted chocolate or cocoa and dry ingredients which have been sifted together. Stir in pecans. Drop teaspoonfuls 1 inch apart onto a cookie sheet. Bake at 350° F. for 10 minutes. Yield: 3 dozen cookies.

CHOCOLATE TWINKLES

- 1 cup flour
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 1/4 cup shortening
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 1 egg, beaten
- 1 1/2 one-ounce squares unsweetened chocolate, melted
- 1/4 cup milk
- 1/2 cup chopped nuts
- Peppermint candy

Sift dry ingredients together. Cream shortening, sugar and vanilla until fluffy. Stir in egg and chocolate. Add sifted dry ingredients to creamed mixture alternately with milk. Stir in nuts. Drop by teaspoons on greased baking sheet. Bake at 350° F. for 12 minutes. Remove from baking sheet; cool. Frost with creamy chocolate frosting. Sprinkle with crushed peppermint candy. Yield: 2 dozen cookies.

CREAMY CHOCOLATE FROSTING

- 1 3-ounce package cream cheese
- 2 1/2 cups sifted confectioners' powdered sugar
- 1 tablespoon milk
- 1 teaspoon vanilla
- 1/8 teaspoon salt

Blend the cream cheese and the milk. Add the sugar gradually, blending well. Add chocolate which has been melted and slightly cooled, vanilla and salt. Blend well.

DATE-NUT MACAROONS

- 2 egg whites
- 1 cup sugar
- 1/8 teaspoon salt
- 1 cup finely chopped dates
- 1 cup chopped nuts
- 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

*Add cocoa to dry ingredients.

nuts, dates and vanilla. Drop by teaspoonfuls on a well greased baking sheet. Bake at 250° F. for 20 minutes or until set. Yield: 2 dozen cookies.

FRUIT CAKE COOKIES

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



Cream butter or margarine and sugar. Beat in egg. Dissolve soda in the milk. Sift together flour, cinnamon, nutmeg, allspice, cloves and salt. Add 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. Yield: 9 or 10 dozen cookies.

NUT DROP COOKIES

- 1 cup butter or margarine
- 2 cups brown sugar
- 2 eggs, beaten
- 1/2 cup buttermilk
- 3 1/2 cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 1/2 cups pecans
- Pecan halves for garnish

Mix fat, sugar and beaten eggs. Stir in milk. Add dry ingredients which have been sifted together. Chill 1 hour. Drop rounded teaspoonfuls 2 inches apart on greased baking sheet. Garnish each cookie with a pecan half. Bake at 400° F. 8 to 10 minutes or until set. Yield: 6 dozen 2 1/2-inch cookies.

PRESSED COOKIES

SPRITZ COOKIES

- 1 cup soft butter or margarine
- 2/3 cup sugar
- 3 egg yolks, beaten
- 1 teaspoon flavoring (almond or vanilla) or 4
tablespoons grated almonds
- 2 1/2 cups flour

Mix 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 shapes. Bake at 400° F. for about 7 to 10 minutes. Do not brown. Yield: 6 dozen cookies.

REFRIGERATOR COOKIES

NUT COOKIES

1 cup butter or margarine
2 cups brown sugar
2 eggs, beaten
3 cups flour
1 teaspoon soda
1 teaspoon cream of tartar
1 cup black walnut meats or pecans

Cream butter or margarine, add sugar and mix well. Add eggs. Mix and sift flour, soda and cream of tartar, and add nuts. Add to first mixture. Put out on floured pastry cloth and make into a roll. Wrap in waxed paper. Shape in roll $1\frac{1}{2}$ inches in diameter. Chill in refrigerator about 24 hours. Cut in slices $\frac{1}{4}$ inch thick and place on ungreased baking sheet. Bake at 375° F. about 15 minutes.

ROLLED COOKIES

CAKE DOUGHNUTS

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

Beat eggs well; beat in sugar and shortening. Stir in milk. Sift dry ingredients and add. Chill dough 2 hours. Turn part of dough on floured cloth-covered board. Keep the rest chilled. Turn dough to cover lightly with flour. Roll out gently to $\frac{1}{3}$ inch thick. Cut with floured doughnut cutter. Lift doughnuts on wide spatula and slide them quickly into hot fat (390° F.) 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. Do not prick doughnuts. Drain over kettle and place on absorbent paper in warm place. Serve plain, glazed or sugared. Yield: 3 dozen doughnuts.

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.

PFEFFER NUESSE

(Pepper Nuts)

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

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. for 20-25 minutes. Yield: 5 dozen cookies.

SHAPED COOKIES

JAM-FILLED COOKIES

1 cup butter or margarine
 $\frac{1}{2}$ cup brown sugar
2 egg yolks
2 cups flour
2 egg whites
1 cup finely chopped nuts

Cream fat and sugar; beat in egg yolks. Add flour and mix well. Roll dough into 1-inch balls; dip in slightly beaten egg whites. Roll in chopped nuts. Place balls on greased cookie sheet; with back of measuring spoon make a dent in center of each cookie. Bake at 325° F. for 5 minutes. Press down centers and continue baking for 15 minutes. Cool slightly and fill centers with jam, jelly or marmalade. Yield: 6 dozen cookies.

SAND TARTS

$\frac{7}{8}$ cup butter or margarine
2 cups flour
1 tablespoon water
4 tablespoons sifted confectioners' powdered sugar
2 teaspoons vanilla
1 cup nuts, chopped

Cream fat; add sugar, flour, water, nuts and vanilla. Chill dough. Measure 1 tablespoonful of dough. Roll and shape into crescents. Bake on ungreased cookie sheet at 275° F. for 25 to 30 minutes. Do not brown. Roll in confectioners' sugar while warm. Yield: 3 dozen sand tarts.



WALNUT THUMB PRINTS

1 cup butter or margarine
1 3-ounce package cream cheese
1 cup sugar
1 egg yolk
 $\frac{1}{2}$ teaspoon vanilla
 $2\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ cup chopped walnuts
Candied cherries and walnut halves for top

Cream fat and cream cheese together until blended and smooth. Gradually beat in sugar. Add egg yolk and vanilla; beat until fluffy. Sift flour, salt and nutmeg into creamed mixture. Fold in chopped walnuts. Cover bowl and chill overnight in refrigerator. Pinch off small pieces of dough and roll into small balls. Place on cookie sheet about 2 inches apart. Make a thumb print in each. Press halved candied cherry in part, walnut halves in remaining cookies. Bake at 350° F. for about 15 minutes or until golden brown. (This dough may be shaped into rolls for refrigerator cookies.) Yield: 6 dozen cookies.

Desserts

AMBROSIA

12 oranges
2 cups pineapple chunks
1 cup frozen angel flaked coconut, or 1 shredded fresh coconut
About $\frac{1}{2}$ cup sugar (depends on sweetness of oranges)
Pare and slice oranges. Alternate layers of orange, pineapple and coconut. Sprinkle with sugar; chill. Serves about 12.

BUTTERSCOTCH NUT TORTE

6 eggs, separated
 $1\frac{1}{2}$ cups sugar
1 teaspoon baking powder
2 teaspoons vanilla
1 teaspoon almond extract
2 cups graham cracker crumbs
1 cup chopped nuts

Beat yolks well, slowly adding sugar, then baking powder and flavoring. Mix well. Beat whites until they hold stiff peaks; fold into yolk mixture—fold in crumbs and nuts. Pour in two 9-inch layer pans, greased and lined with wax paper. Bake at 325° F. for 30 to 35 minutes. Cool in oven 10 minutes, then remove. Frost when completely cool; or wrap unfrosted layers and freeze for later use.

To frost: Whip 2 cups heavy cream, adding 3 tablespoons of confectioners' powdered sugar. Spread between layers and over top. Pour sauce over frosting.

For sauce: Add $\frac{1}{4}$ cup water to $\frac{1}{4}$ cup melted butter in saucepan. Blend in 1 cup of brown sugar and 1 tablespoon flour, add 1 egg well beaten, $\frac{1}{4}$

cup orange juice, $\frac{1}{2}$ teaspoon vanilla. Bring to boil and cook till thickened. Cool. Pour over the whipped cream and dribble over the sides.

CRANBERRY SHERBET

1 pound (4 cups) cranberries
2 cups boiling water
1 teaspoon unflavored gelatine
 $\frac{1}{4}$ cup water
2 cups sugar
1 pint ginger ale

Wash and pick over cranberries. Add water. Cook covered for 15 minutes. Press through strainer. Add gelatine, softened in cold water, and sugar; stir until dissolved. Cool. Add ginger ale. Freeze in refrigerator tray to mushy consistency. Turn into chilled mixing bowl; beat with rotary or electric beater. Freeze until firm in tray or paper cups or freeze in hand freezer from beginning. Serves 8 to 10.

MARSHMALLOW FRUIT DESSERT

14 large marshmallows, cut in quarters or 24 miniatures
 $\frac{3}{4}$ cup grated or flaked coconut
1 No. 1 can sliced pineapple, well drained and cut in wedges
1 No. $2\frac{1}{2}$ can pears or fruit salad, well drained and cut
 $\frac{1}{2}$ pint thick sour cream

Combine marshmallows, coconut, pineapple and drained fruit. Place in refrigerator for 3 or 4 hours or overnight to blend flavors. Add sour cream just before serving. Serves 8 to 10.





Main Dishes

ROAST WHOLE TURKEY

Start with a ready-to-cook turkey. Salt inside of turkey. Fill body and neck cavities loosely with stuffing. Stuffing swells as it cooks, thus needs room to expand. Fold neck skin toward back and fasten with skewers or a few stitches. For stitching use clean white wrapping cord and large needle. Tuck legs under band of skin at tail or tie down. To do this wrap cord around legs and under tail. This will hold legs close to the body. Fold the wing tips back on the wings. This will help to hold the neck skin in place. Grease skin of turkey with melted or softened fat. Place breast down on rack in shallow pan. Do not add water, and do not cover. Place in preheated oven set at proper temperature indicated on time table. Baste with fat from bottom of pan during baking, and turn from one side of the breast to the other, then breast up. Or cover the top and sides of bird with a loosely woven cloth which has been moistened in fat. Moisten cloth with fat from bottom of pan if cloth dries during cooking.

Time Table for Roasting Whole Birds

Ready-to-cook weight	Oven temperature	Time
Pounds	°F.	Hours
5-7	325	2½-3
8-11	300	3½-4½
12-15	275	5 -6
16-20	250-275	6½-7½
21-25	250	8 -9

Bread Stuffing

- 1 cup fat
- 1 cup chopped onion
- 4 cups chopped celery
- 9 cups cornbread crumbs
- 7 cups bread cubes
- 1 tablespoon salt
- ½ teaspoon pepper
- 2 teaspoons poultry seasoning
- 1½ to 2 cups broth, milk or water
- 4 eggs, raw or hard cooked

Use 2 to 4-day old light bread for bread cubes, or dry out bread in the oven. Cut into cubes. Cook onion and celery in fat over low heat until onion is soft but not browned, stirring occasionally. Meanwhile, blend seasonings with bread cubes. Add the onion, celery and fat. Pour liquid and beaten eggs (if used raw) gradually over the surface, stirring lightly. Add more seasonings as desired. Stuffing for a 14-18 pound turkey.

Variations:

1. The proportion of cornbread and light bread may be varied to suit taste. Light bread and biscuit or cornbread and biscuit may be combined.

2. Giblet stuffing: Simmer giblets until tender. Chop and brown in the fat before adding onion and celery.

3. Parsley stuffing: Add ½ cup finely chopped parsley to bread with seasonings.

4. Oyster stuffing: Cook 1 to 2 pints of oysters in the oyster liquid until edges curl. Add to bread with seasonings. Include oyster liquid as part of liquid in stuffing. Chop oysters if they are large.

5. Pecan stuffing: Add 2 cups pecans to bread and seasonings.

GIBLET GRAVY

- 3 tablespoons pan drippings
- 3 tablespoons flour
- 2 cups water, broth or milk
- Salt and pepper
- Chopped giblets
- Sliced hard cooked eggs, if desired

Cover giblets with water and simmer in a covered saucepan until tender. Drain the giblets and chop. Pour the pan drippings into a bowl leaving the brown residue in the roasting pan. Let the fat rise to the top and skim off. The meat juice under the fat should be used as part of the liquid. Place 3 tablespoons of the fat back in the roasting pan. Add flour and blend well. If desired, brown the fat and flour slightly to give additional color and flavor. Add liquid all at once. Cook, stirring constantly until uniformly thickened. Season to taste. Add chopped giblets and sliced hard cooked eggs.

FROZEN TURKEY

Thawing frozen ready-to-cook turkey before cooking saves cooking time. If not thawed first, allow 1½ times as long as usual to cook. There is no better place than the refrigerator for thawing whole birds or parts. For thawing in the refrigerator follow this guide:

Large whole bird—about 2 days

Small bird, half, quarter, half breast—at least overnight

Cut-ups (legs, thighs, drumsticks)—3 to 9 hours

Large parts or small whole birds may be thawed at room temperature (around 70° F.) if cooked immediately after thawing. This method takes at least an hour per pound of bird, and so is not advisable for very large birds.

It is sometimes convenient to combine room temperature thawing and thawing at about 40° to 45° F. Allow a large turkey to stand in a cool kitchen (around 70°) for a day. Then put it in the refrigerator overnight and roast the next day.

ROASTING HALF TURKEY

Tie tail and leg of half turkey together. Place bird cut side up. Sew loose skin at neck to form a pocket. Fill loosely with stuffing. Rub body cavity with salt and then stuff. Cut heavy paper or aluminum foil and lay over stuffing. Lace across, catching skin on each side. Or mound stuffing on heavy paper or aluminum foil on rack and place bird over stuffing. Rub skin with fat. Roast at 300° F. in the same manner as for a whole turkey except the half is not turned.

ROASTING TURKEY PARTS

Thighs, drumsticks and other turkey parts may be roasted. This is a practical and economical method for using turkey parts, especially for the small family. Follow same general directions as for roasting a whole turkey.

RECIPES USING COOKED OR LEFT OVER TURKEY

CREAMED TURKEY

3 tablespoons butter or margarine
4 tablespoons flour
1 cup broth
1 cup milk
1/2 teaspoon salt
1/2 teaspoon paprika
1/8 teaspoon pepper
1 teaspoon finely grated onion
1 1/2 cups diced cooked turkey

Melt fat, add flour and stir over low heat until blended. Add cold broth and milk all at once. Cook, stirring constantly until uniformly thickened. Then set over hot water. Add the seasonings and turkey and heat thoroughly. Add more seasoning if desired. Serve over biscuit, toast, plain or fried noodles or rice. Serves 6.

Note: If creamed mixture is thicker than desired, thin with hot milk or water.

Variations: All recipes make six servings.

Turkey A La King: Cook 1/4 cup finely chopped green pepper in the butter or margarine for a few minutes before adding flour. Proceed as for Creamed Turkey. Add 1 chopped pimiento and a small can (4 oz.) well-drained mushrooms with seasonings.

Turkey Terrapin: Prepare Creamed Turkey reducing the turkey meat to 1 cup. Just before serving add 4 chopped hard-cooked eggs and 1/4 cup chopped ripe olives.

Creamed Turkey and Pineapple: Prepare Creamed Turkey. Just before serving add 1/2 cup well-drained canned, shredded pineapple or 1/2 cup finely diced fresh pineapple and 1/4 cup slivered almonds. Top with Parmesan cheese and place in broiler as far as possible from heat. Broil until top is lightly browned.

Turkey Rarebit Style: Prepare Creamed Turkey reducing the turkey meat to 1 cup. Add a well-drained 4 oz. can of mushrooms. Just before serving stir in 1/2 cup grated Cheddar cheese and chopped pimiento (canned). Serve over toast. For variation top each serving with a slice of pineapple heated in its own juice or sauteed in a small amount of fat.

Creamed Turkey and Ham: Prepare Creamed Turkey substituting 3/4 cup diced cooked ham for half of the turkey (3/4 cup).

Creamed Turkey and Shrimp: Prepare Creamed Turkey substituting 3/4 cup cooked or canned shrimp for half of the turkey (3/4 cup).

Creamed Turkey with Vegetables: Prepare Creamed Turkey substituting 1/2 cup cooked vegetables (peas, corn or mixed vegetables) for 1/2 cup of turkey.

HOT TURKEY SALAD

2 cups diced, left-over turkey
2 cups diced celery
1/2 cup slivered toasted almonds
1/2 teaspoon salt
2 teaspoons grated onion
2 tablespoons lemon juice
1 cup mayonnaise
1/2 cup grated American cheese
1 cup crushed potato chips

Combine turkey, celery, almonds, salt, onion, lemon juice and mayonnaise. Toss until well mixed. Pile lightly into greased 2-quart baking dish. Sprinkle with cheese and potato chips. Bake at 450° F. for 10 minutes. Serve hot. Serves 6.

TURKEY CHOW MEIN

2 1/2 cups diced, cooked turkey
3 tablespoons soy sauce
1 cup water
1 bunch celery, cut in 1/2-inch pieces
1 small onion, chopped
2 tablespoons cornstarch
1/4 cup water
1 No. 2 can (2 1/2 cups) bean sprouts, drained
1 two-ounce can mushrooms
Salt and pepper

Combine turkey, soy sauce, water, celery and onion. Simmer 1 1/2 hours. Blend cornstarch and water. Stir into meat mixture. Add bean sprouts and mushrooms. Mix thoroughly. Season. Serve over cooked rice, sprinkle with chow mein noodles. Flavor individual servings to taste with soy sauce.



TURKEY CREOLE

2 cups diced, cooked turkey meat
1 tablespoon shortening
1 tablespoon flour
2 small onions (little garlic may be used, if desired)
1 green pepper
2 teaspoons chopped parsley
 $\frac{3}{4}$ cup chopped celery
2 cups canned tomatoes
1 small can mushrooms
2 teaspoons Worcestershire sauce
Salt and pepper

Put shortening, flour, onions, green pepper and parsley in skillet and cook until onions are brown. Add tomatoes, chopped celery and mushrooms. Season with salt and pepper. Add cooked turkey meat and cover. Let cook very slowly for one hour. One-half hour before serving, add Worcestershire sauce. Serve over cooked rice and sprinkle with chow mein noodles, or serve rice and creole separately.

TURKEY-MACARONI LOAF

$1\frac{1}{2}$ cups hot milk
 $\frac{1}{4}$ cup fat
4 eggs, well beaten
1 cup soft bread crumbs
1 cup grated cheese ($\frac{1}{4}$ lb.)
2 cups diced cooked turkey
2 cups cooked macaroni or noodles
2 tablespoons chopped parsley
1 small onion, finely chopped
1 tablespoon chopped pimiento
1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper



CHOCOLATE ALMOND PIE

6 small chocolate almond bars
16 large marshmallows
 $\frac{1}{2}$ cup milk
1 cup whipping cream
Baked pastry or graham cracker shell

Melt candy bars, marshmallows and milk in top of double boiler. Cool thoroughly. Whip cream and fold into candy mixture when cool. Pour into pie shell. Chill until serving time.

Melt fat in the hot milk. Combine the remaining ingredients. Pour milk and fat over mixture, stirring constantly. Pour into a $2\frac{1}{2}$ " x 8" x $3\frac{1}{2}$ " loaf pan. Set in a pan of hot water. Bake in a 350° F. oven until a knife inserted halfway between center and outside edge comes out clean, 50 to 60 minutes. Let stand in pan about 5 minutes before inverting on platter. Slice or cut in squares. Serve plain or with mushroom sauce. Serves 8 to 10.

TURKEY SALAD

2 cups diced, cooked turkey
2 cups diced celery
1 cup mayonnaise or salad dressing
Salt and pepper
Lemon juice
Lettuce or other greens

Combine turkey, celery and salad dressing. Season to taste with salt, pepper and lemon juice. Chill and serve on lettuce or other greens. Serves 4 to 6. Variations:

Almond: Add $\frac{1}{4}$ to $\frac{1}{2}$ cup slivered toasted almonds just before serving.

Avocado: Add $\frac{1}{2}$ cup diced avocado. If desired, serve in halved avocados.

Cranberry: Garnish or serve salad with cranberry sauce.

Egg-Vegetable: Add 2 chopped hard-cooked eggs, 2 tablespoons chopped green pepper and 1 teaspoon finely grated onion.

Grape: Add 1 cup fresh seedless white grapes.

Pineapple: Add 1 cup diced fresh or canned pineapple.

Pies

HOLIDAY EGGNOG PIE

1 teaspoon plain gelatin
1 tablespoon cold water
 $\frac{1}{2}$ cup sugar
2 tablespoons cornstarch
 $\frac{1}{4}$ teaspoon salt
1 cup scalded milk
3 egg yolks, beaten
 $1\frac{1}{2}$ teaspoons vanilla
1 teaspoon rum flavoring or $\frac{1}{4}$ teaspoon almond extract
1 cup heavy cream, whipped
 $\frac{1}{2}$ cup almonds, chopped, toasted*
4 maraschino cherries, cut in pieces
1 baked pie shell

Add gelatin to cold water to soften. Mix sugar, cornstarch, salt. Add to scalded milk; cook on low heat until thick and smooth; then cook 15 minutes longer, stirring constantly. Stir a small amount of mixture into beaten egg yolks; return to saucepan and

(Continued on next page)

*To toast almonds place in 350° F. oven, stirring frequently until slightly brown. Chop.

cook a few minutes longer. Add softened gelatin and flavoring and cool. Fold in whipped cream, almonds and cherries. Pour into baked pie shell. Sprinkle with nutmeg or decorate with cherry "poinsettias." Chill thoroughly (1 to 2 hours or more).

MILE HIGH PIE

- 1 envelope unflavored gelatin
- 1 cup sugar, divided in half
- 5 eggs, separated
- 1/2 cup water
- 1/2 cup lemon juice
- 1 teaspoon grated lemon rind
- 1 9-inch baked pie shell

Mix 1/2 cup sugar and gelatin in top of double boiler. Beat egg yolks slightly; stir in water and lemon juice. Add to gelatin mixture. Place over boiling water and cook, stirring constantly until gelatin is dissolved and mixture is slightly thickened. Add lemon rind. Chill until mixture is slightly thicker than the consistency of unbeaten egg white. Beat egg whites until stiff; gradually add remaining 1/2 cup sugar and beat until stiff. Fold into the chilled gelatin mixture. Mixture should be thick enough to hold its shape. Pour into prepared pie shell. Chill until firm. Garnish with whipped cream and maraschino cherries.

PUMPKIN CHIFFON PIE

- 1 cup brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 cups canned pumpkin
- 3 egg yolks, slightly beaten
- 1 envelope gelatin
- 1/4 cup water
- 3 egg whites
- 3 tablespoons sugar
- 1 baked pastry shell

Mix brown sugar, spices and salt; add milk, pumpkin and egg yolks. Cook in double boiler until slightly thickened. Remove from heat and add gelatin which has been soaked in the 1/4 cup of water. Make meringue of egg whites and sugar. Fold into hot mixture. Refrigerate until mixture begins to congeal. Pour into baked pastry shell. Refrigerate. Serve with whipped cream. Serves 6.

YAM PECAN PIE

- 1 cup mashed sweet potatoes, cooked or canned
- 1/3 cup brown sugar
- 3/4 teaspoon cinnamon
- 3/4 teaspoon ginger
- Dash salt
- 3/4 cup scalded milk
- 2 eggs, well beaten



Combine sweet potatoes, brown sugar, cinnamon, ginger, salt, milk and eggs. (If fresh sweet potatoes are used, add 1/3 cup granulated sugar). Fill pie shell. Bake at 375° F. for 20 minutes. Sprinkle with topping.

Topping:

- 1/4 cup butter or margarine, softened
- 1/2 cup brown sugar
- 3/4 cup pecans, finely chopped

Combine ingredients. Continue baking for an additional 25 minutes. Serve with whipped cream when cool.

NESSSELRODE PIE

- 3 eggs, separated
- 1 1/3 cups milk
- 1/4 teaspoon salt
- 2/3 cup sugar
- 2 tablespoons butter or margarine
- 1 tablespoon unflavored gelatin
- 1/2 cup heavy cream
- 3 tablespoons chopped almonds
- 1/4 cup chopped maraschino cherries
- 1 teaspoon maraschino cherry juice
- 2 tablespoons rum flavoring
- Shaved sweet chocolate
- 9-inch baked pie shell

Combine slightly beaten egg yolks, milk, salt and 1/3 cup sugar in top of double boiler. Cook, stirring constantly over hot, not boiling, water until custard coats a spoon. Remove from hot water. Add fat. Soften gelatin in 1/4 cup cold water; stir into egg mixture until dissolved. Let cool; stir in cream. Chill until mixture begins to thicken. Fold in chopped almonds, cherries, cherry juice and rum flavoring. Beat egg whites until stiff; beat in remaining 1/3 cup sugar. Fold into custard mixture, blend well. Pour into 9-inch baked pie shell. Chill until firm. Before serving, sprinkle chocolate over top.

PEEK-A-BOO MINCEMEAT PIE

- 2 cups mincemeat
- 1/2 cup crushed pineapple, drained
- 1 cup peeled and diced apples
- 1/4 cup orange juice
- 1/4 cup sugar
- Pastry for two 9-inch pies, divided in half

Combine ingredients. Pour into pastry lined 9-inch pie pan. Moisten edges of lower crust. Roll pastry for top crust. Cut out six Christmas designs in top pie crust and remove designs. Space cuttings so that each serving of pie will have a cut-out on it. Place the top crust carefully on fruit-filled pie; flute edges. Bake at 450° F. for 15 minutes; reduce heat to 325° F. and bake for 20 minutes longer. Serves 6.

Puddings

CHRISTMAS PLUM PUDDING

- 1 cup seedless raisins
- 1½ cups mixed diced candied fruits and peel
- ½ cup chopped walnuts or pecans
- 1 cup flour
- 2 eggs, beaten
- ¾ cup molasses
- ¾ cup buttermilk
- ½ cup finely chopped suet
- ¼ cup strong coffee
- 1 cup fine, dry, breadcrumbs
- ¾ teaspoon soda
- ¼ teaspoon each of cloves, allspice, cinnamon and nutmeg
- ¾ teaspoon salt

Combine fruits, peels, nuts and ½ cup flour. Mix together eggs, molasses, buttermilk, suet and coffee. Combine remaining flour, crumbs, soda, spices, salt and add to egg mixture. Add to fruit and mix well. Pour into well greased 1½-quart mold. Set on rack in deep kettle; add boiling water to 1 inch below cover of mold. Cover. Steam 1½ to 2 hours.

HARD SAUCE SNOWBALLS

- ½ cup butter or margarine
- 2 cups powdered sugar
- 2 teaspoons boiling water
- Few grains salt
- 2 teaspoons rum flavoring
- Shredded coconut

Cream fat and add sugar gradually. Cream until fluffy. Add remaining ingredients. Chill until firm. Shape into balls; roll in shredded coconut; chill again. Garnish the plum pudding.

ENGLISH PLUM PUDDING

- 1 pound chopped suet
- 2 pounds raisins, 1 pound dark—1 pound light
- 1 pound currants, figs or dates

- 1 pound mixed peel or ½ pound cherries
- 2 cups flour
- 1 teaspoon mixed spices
- 2 cups brown sugar
- 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 1 hour, larger molds 2 hours or longer. Place water halfway up molds. Unmold; serve hot or cold with hard sauce.

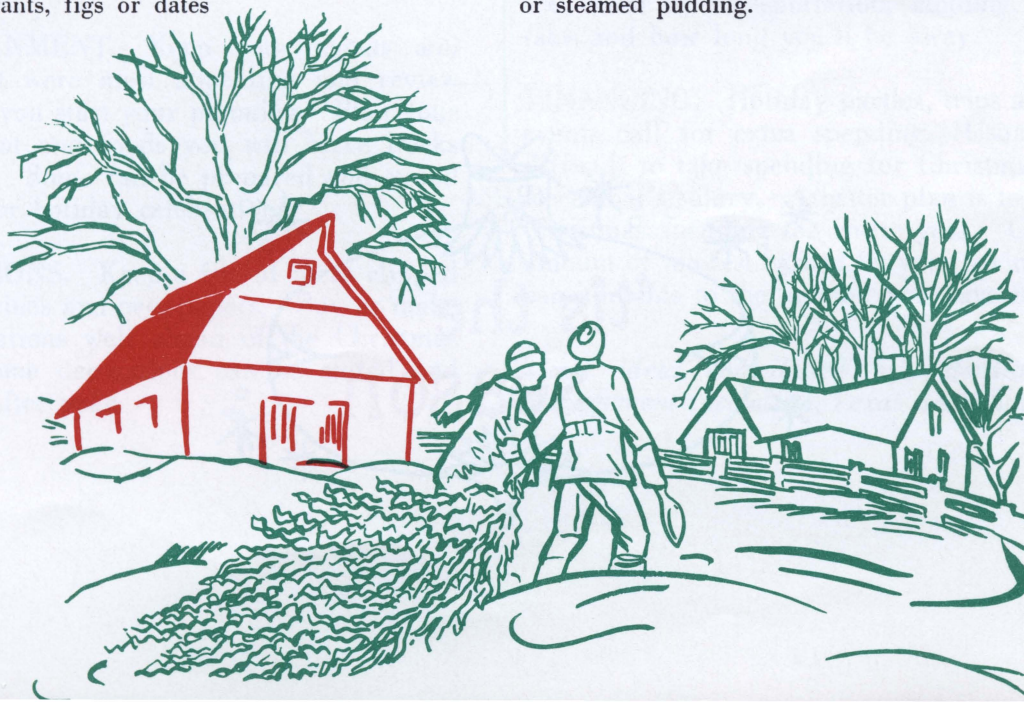
To serve a flaming pudding, dip cubes of sugar in lemon extract (80 percent alcohol content). Place cube atop each serving. Touch a match to the sugar to set aflame just before serving.

FLAMING LEMON NUTMEG SAUCE

- ½ cup sugar
- 1 tablespoon cornstarch
- ¼ teaspoon salt
- ½ teaspoon nutmeg
- 1 cup boiling water
- 2 tablespoons butter or margarine
- 1¼ tablespoons lemon juice
- Lemon slices
- Sugar cubes
- Lemon extract (80 percent 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. Yield: 1¼ cups.

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.



Salads

CRANBERRY SALAD

- 1 quart cranberries
- 1½ cup sugar
- 2 tablespoons granulated gelatin
- ½ cup orange juice
- 1 cup finely chopped celery
- 1 cup chopped nuts
- 1 cup diced, unpeeled apples

Grind cranberries, using fine blade; add sugar, mix and let stand for at least 1 hour stirring occasionally. Soften the gelatin in the orange juice for 5 minutes; then stir over hot water until dissolved. Mix gelatin mixture with cranberries, celery, apples and nuts. (Miniature marshmallows also can be added.) Place ingredients in individual molds or flat dish, which have been rinsed in cold water. Chill in refrigerator until set. Unmold (or in dish cut in squares) and serve on crisp lettuce leaf, with mayonnaise (if desired).

MERRY CHRISTMAS SALAD

- 1 cup drained diced peaches
- 1 cup drained pineapple tidbits
- ½ cup diced maraschino cherries
- 1 package strawberry-flavored gelatin
- 1 cup hot water
- ½ cup combined peach and pineapple juice
- 1 tablespoon cherry juice
- 1 package cream cheese
- 1 tablespoon lemon juice
- ½ teaspoon salt
- 2 tablespoons mayonnaise
- ½ cup whipping cream, whipped
- 1 cup miniature marshmallows

Drain fruits and chill. Reserve juice. Dissolve gelatin in hot water. Add fruit juices and chill until partially congealed. Blend cream cheese with lemon juice, salt and mayonnaise. Fold in whipped cream. Beat chilled gelatin until light and fluffy. Fold into cream cheese mixture. Add fruits and marshmallows. Pour into chilled buttered 9-inch pie plate. Freeze until firm. Serve on crisp lettuce. Garnish with coconut balls. Serves 6.

RIBBON SALAD

- 2 3-ounce packages lime-flavored gelatin
- 5 cups hot water
- 4 cups cold water
- 1 3-ounce package lemon-flavored gelatin
- ½ cup miniature marshmallows, cut into pieces
- 1 cup pineapple juice
- 1 8-ounce package cream cheese
- 1 1-pound 4-ounce can crushed pineapple
- 1 cup heavy cream, whipped
- 1 cup mayonnaise
- 2 3-ounce packages cherry flavored gelatin

Dissolve lime gelatin in 2 cups hot water. Add 2 cups cold water. Pour into 14"x10"x2" pan. Chill until partly set.

Dissolve lemon gelatin in 1 cup hot water in top of double boiler. Add marshmallows and stir to melt. Remove from heat. Add pineapple juice and cream cheese. Beat until well blended and stir in pineapple. Cool slightly. Fold in whipped cream and mayonnaise. Chill until thickened. Pour in layer over lime gelatin. Chill until almost set.

Dissolve cherry gelatin in 2 cups hot water. Add 2 cups cold water. Chill until syrupy. Pour over pineapple layer. Chill until firm. Makes 24 servings.



GETTING READY

What is the theme, the essence of the Christmas season in your home? Do you overspend, eat too much, go too many places, sleep too little and simply collapse once it's over? The spirit of the Christmas season in your home is what you make it.

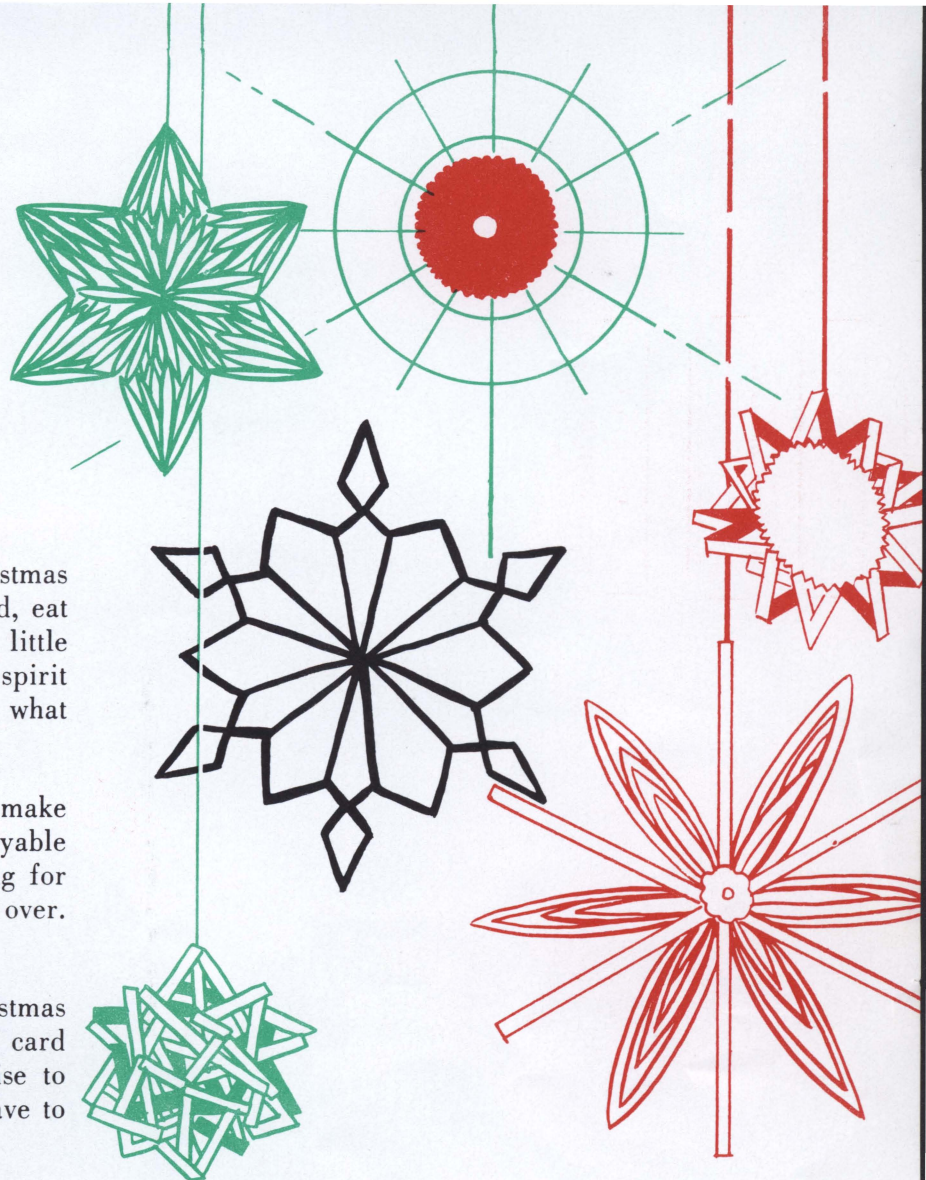
Management is a tool that you can use to make Christmas less strenuous and more enjoyable for you and your family. Begin planning for the next Christmas as soon as this one is over. Try these ideas for size:

CHRISTMAS CARDS. As soon as Christmas is over, consider revising your Christmas card list. This also is a good time money-wise to buy your cards—but, remember, you'll have to store them for almost a year.

GIFTS. Make your gift list early in the year. Keep a record of names, gifts given and the amount you spent. If you compile a gift list early in the year, you will have a better opportunity to buy what you selected at the price you decided to pay.

ENTERTAINMENT. Keep your menus and recipes that were most appealing and review them when you start your planning. Plan your entertainment and foods you will serve weeks in advance. Some can be prepared and stored or frozen for holiday celebrations.

DECORATIONS. Keep a file of ideas clipped from magazines and newspapers. Buy or make your decorations well ahead of the Christmas season. Some decorations can be stored and used year after year.



TRIPS. If travelling is part of your holiday plans, think through early and in detail about the mode of transportation, clothing, gifts to take and how long you'll be away.

FINANCING. Holiday parties, trips and other events call for extra spending. Usually it is difficult to take spending for Christmas out of December's salary. A better plan is to save for Christmas spending the entire year. Check the amount of interest earned by your savings. You can add this to the amount you have to spend!

These ideas contributed by extension home management specialists, Texas A&M University.



*Merry Christmas to all and to all
a goodnight.*