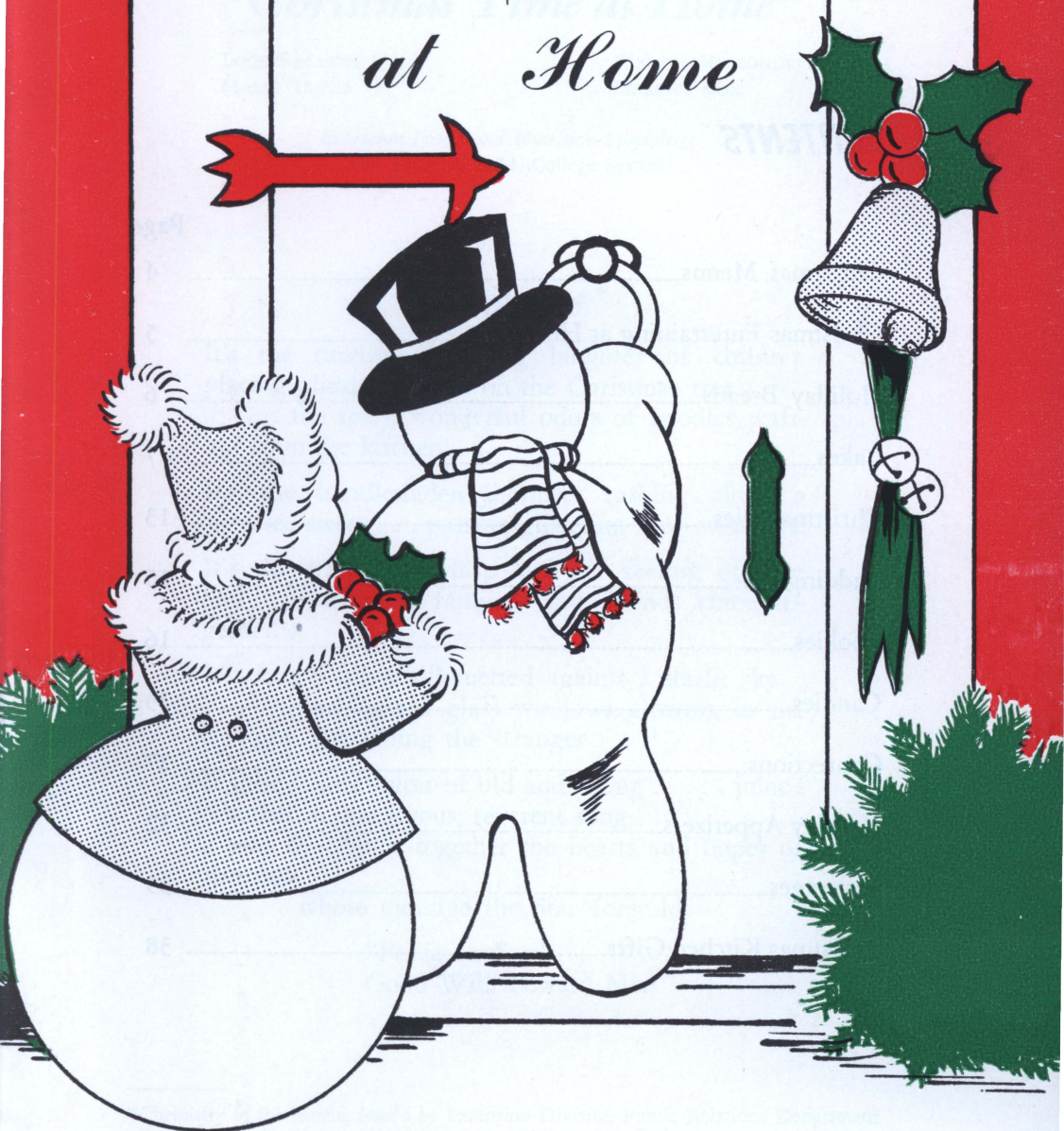


Christmas Time

at Home



TEXAS AGRICULTURAL EXTENSION SERVICE
J. E. Hutchison, Director, College Station, Texas

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Christmas Time at Home

LOUISE MASON
MARIE TRIBLE

FRANCES REASONOVER
MAEONA COX

Extension Foods and Nutrition Specialists
The Texas A. & M. College System

Christmas *

It's the tinkling, bubbling laughter of children
placing glittery baubles on the Christmas tree
. the spicy, wonderful odors of goodies waft-
ing 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 to-
gether.

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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Beth Peterson, Editor

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



Christmas Menus

BREAKFAST

Broiled Grapefruit Halves
Canadian Bacon Baked Eggs
*Jule Kaga Holiday Bread
Coffee Milk

DINNER

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

'T WAS THE NIGHT BEFORE

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

*Recipes in this publication.

Christmas Entertaining at Home



OPEN HOUSE

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

BUFFET SUPPER

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

SIP AND CHAT

*Pizza Appetizers

*Cheese Sticks

*Divinity *Caramel Crunch

*Hot Spiced Tea

*Recipes in this bulletin.



Holiday Breads

JULE KAGA

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

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

Turn out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush with shortening. Cover. Let rise in 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 4 teaspoons milk
¼ teaspoon vanilla
Mix all ingredients until well blended.

STOLLEN

- | | |
|--------------------------------------|---|
| 1 large potato | 1½ teaspoons salt |
| 1 cup water | ¼ pound seedless raisins |
| 2 packages or cakes yeast | 1 pound currants |
| 2 cups milk | ⅓ pound citron |
| 1 cup cream | ½ pound almonds, blanched
and sliced |
| 2 cups sugar | ¼ pound candied pineapple |
| 8 cups flour | ½ pound candied cherries |
| 2 egg yolks, beaten | 5 drops oil of cinnamon |
| 1 cup butter or margarine,
melted | 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 $\frac{1}{2}$ 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 into 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 $4\frac{1}{4}'' \times 8\frac{1}{4}'' \times 3''$. Let rise until doubled in bulk. Bake in 275° F. oven, 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.

CRANBERRY QUICK BREAD

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

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

Cakes

WHITE FRUIT CAKE

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



Leave cherries and pecans whole. Chop almonds. Cut candied fruit into inch cubes. Grate fresh coconut. Combine fruits and nuts and sprinkle with flour. Cream butter or margarine; add sugar gradually and beat until well blended and light. Sift flour, measure and combine with baking powder. Add flour and milk alternately to the mixture, beginning and ending with flour. Add fruits and nuts. Fold in stiffly beaten egg whites.

Grease two 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.

FAMOUS OLD FRUIT CAKE

1 pound grapefruit peel or citron	½ cup fruit juice or sweet
1 pound pecans or black walnuts	pickles syrup
½ pound almonds, if desired	1 cup brown sugar, well packed
1 pound candied pineapple	6 eggs
1 pound candied red watermelon rind or cherries	4 cups flour
3 pounds seeded raisins or cur- rants	1 teaspoon cinnamon
1½ pounds figs, dates or apricots	½ teaspoon cloves
½ pound butter or margarine	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.

ALMOND PASTE FROSTING

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

Blanch or skin almonds and put through food chopper; use medium blade. Mix in sifted confectioners' sugar. Beat egg whites slightly, then mix 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.

CANNING FRUIT CAKE

Grease or line plain tin cans with waxed paper. Fill cans with batter 1 inch from top. Tie heavy brown wrapping paper which has been greased on top of the cans to keep water out during steaming. Place cans in pressure canner which contains about 3 inches of boiling water. Fasten lid, but leave petcock open. Steam No. 1 cans 60 minutes and No. 2 cans 75 minutes. Remove paper covers from cans; seal and place cans back in the canner. Process at 10 pounds pressure for 30 minutes.

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

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

DECORATING FRUIT CAKE

Cakes may be decorated by placing 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 unwrap while thawing.

FROZEN FRUIT CAKE

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

DATE CAKE

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

Dates, nuts and cherries may be left whole if desired. Sift dry ingredients together three times, sifting over fruit and nut mixture the

last time. Add beaten egg yolks. Fold or work in stiffly beaten egg whites to which vanilla has been added. Let stand for 30 minutes and mix again. Line 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 in water in oven. Bake at 250° F. for 2 hours. Remove waxed paper from top of pans during last 15 minutes of baking.

UNCOOKED FRUIT CAKE

3/4 pound seeded raisins	3/4 cup bread crumbs
1/4 pound dried currants	1 cup rolled oats
1/2 pound dates, chopped	1/2 cup grape juice
1/4 pound figs, chopped	1/2 cup orange juice
1/4 pound candied cherries, chopped	3/8 cup strained honey
1/4 pound candied pineapple, chopped	2 tablespoons butter or margarine
2 tablespoons citron, chopped	2 allspice berries
1/2 pound pecans, chopped	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	3/4 teaspoon cinnamon
1/2 cup soft shortening	1/2 teaspoon cloves
2 cups sugar	1/2 teaspoon allspice
1 egg	1/4 cup water
2 7/8 cups cake flour or	1 1/2 cups walnuts or pecans, chopped
2 1/2 cups flour	1 cup seeded raisins, chopped
1 1/2 teaspoons soda	
1 1/2 teaspoons salt	

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.

ORANGE DATE CAKE

- | | |
|--------------------------------|----------------------------------|
| 1 cup butter or margarine | $\frac{3}{4}$ teaspoon salt |
| 2 cups sugar | 4 cups flour |
| 4 eggs | 2 tablespoons grated orange peel |
| $1\frac{1}{3}$ cups buttermilk | 1 cup dates, chopped |
| 1 teaspoon soda | 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. from 1 to $1\frac{1}{2}$ hours.

APRICOT CAKE

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

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 steam 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.

MAGIC FRUIT CAKE

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

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 steam 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.

POPCORN CAKE

Syrup

- | | |
|------------------------|-------------------------|
| 1 cup sugar | 2 tablespoons butter or |
| 1 cup white corn syrup | margarine |
| ½ cup water | |

Combine and cook over medium heat stirring constantly until sugar is dissolved. Cook to soft ball stage 240° F. Add a few drops of food coloring.

Filling

- | | |
|--|--|
| Popped corn to fill a 10-inch
tube cake pan | 1 cup shelled pecans |
| 1 cup colored small gum drops
(no black ones) | ½ cup chopped candied pine-
apple or cherries |

Mix the popped corn, gum drops, nuts and candied fruit in large mixing bowl. Pour syrup over mixture. Mix until each grain of corn is coated. Press into well greased 10-inch tube cake pan. Unmold immediately on greased platter. When firm cut into slices for serving.

Christmas Pies



MILE HIGH PIE

- | | |
|--------------------------------|------------------------------|
| 1 envelope unflavored gelatin | ½ cup lemon juice |
| 1 cup sugar, divided in halves | 1 teaspoon grated lemon rind |
| 5 eggs, separated | 1 9-inch baked pie shell |
| ½ cup water | |

Mix ½ 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 ½ 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.

NESSELRODE PIE

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

Combine slightly beaten egg yolks, milk, salt and $\frac{1}{3}$ 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 $\frac{1}{4}$ 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 $\frac{1}{3}$ 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	$\frac{1}{4}$ cup orange juice
$\frac{1}{2}$ cup crushed pineapple, drained	$\frac{1}{4}$ cup sugar
1 cup peeled and diced apples	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.

LIME CHOCOLATE PIE

Crust

1 $\frac{1}{4}$ cups chocolate cookie crumbs (about 20 cookies)	$\frac{1}{3}$ cup margarine or butter (melted)
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Combine crumbs and melted fat. Press firmly into buttered 9-inch pie pan. Chill until firm.

Filling

- | | |
|----------------------------------|-------------------------------|
| 1 package lime flavored gelatin | evaporated milk |
| 1 cup hot water | 2 tablespoons lemon juice |
| $\frac{1}{4}$ cup sugar | 2 teaspoons grated rind |
| $\frac{2}{3}$ cup heavy cream or | Few drops green food coloring |

Combine gelatin and water, stir until dissolved. Add sugar. Chill until thickened and partly set. Whip cream or milk until stiff. Add lemon juice. Fold in gelatin mixture. Add rind and food coloring. Pour into crust. Chill about 4 hours or until firm. Garnish with whipped cream and candied cherries.

Puddings



ENGLISH PLUM PUDDING

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|--|-------------------------|
| 1 pound chopped suet | 2 cups flour |
| 2 pounds raisins, 1 pound dark—1 pound light | 1 teaspoon mixed spices |
| 1 pound currants, figs or dates | 2 cups brown sugar |
| 1 pound mixed peel or $\frac{1}{2}$ pound cherries | 2 cups bread crumbs |
| | 8 eggs |

Mix suet, fruit and peel and dredge with some of the flour. Mix together remaining ingredients. Stir the fruit and suet into this mixture and mix thoroughly. Pour into greased molds and steam—small molds 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

- | | |
|-----------------------------------|--|
| 2 tablespoons butter or margarine | 1 cup boiling water |
| $\frac{1}{2}$ cup sugar | $1\frac{1}{4}$ tablespoons lemon juice |
| 1 tablespoon cornstarch | Lemon slices |
| $\frac{1}{2}$ teaspoon nutmeg | Sugar cubes |
| $\frac{1}{4}$ teaspoon salt | 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: $1\frac{1}{4}$ 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.

CHRISTMAS PLUM PUDDING

1 cup seedless raisins	$\frac{1}{2}$ cup finely chopped suet
$1\frac{1}{2}$ cups mixed diced candied fruits and peel	$\frac{1}{4}$ cup strong coffee
$\frac{1}{2}$ cup chopped walnuts or pecans	1 cup fine, dry, breadcrumbs
1 cup flour	$\frac{3}{4}$ teaspoon soda
2 eggs, beaten	$\frac{1}{4}$ teaspoon each of cloves, allspice, cinnamon and nutmeg
$\frac{3}{4}$ cup molasses	$\frac{3}{4}$ teaspoon salt
$\frac{3}{4}$ cup buttermilk	

Combine fruits, peels, nuts and $\frac{1}{2}$ 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 $1\frac{1}{2}$ -quart mold. Set on rack in deep kettle; add boiling water to 1 inch below cover of mold. Cover. Steam $1\frac{1}{2}$ to 2 hours.

HARD SAUCE SNOWBALLS

$\frac{1}{2}$ cup butter or margarine	Few grains salt
2 cups powdered sugar	2 teaspoons rum flavoring
2 teaspoons boiling water	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.



Cookies

Bar Type Cookies

DATE NUT BARS

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

Beat egg yolks until thick; beat in sugar. Sift flour, baking powder and salt over dates and nuts; mix well. Combine mixtures and blend.

Fold in stiffly beaten egg whites and spread mixture in a well-greased and floured shallow pan. Bake at 350° F. for 25 minutes. Cut into bars and roll in powdered sugar while warm.

GUMDROP COOKIES

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

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

DATE-FILLED BARS

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

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

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

CHEWY JIFFY COOKIES

18 graham crackers	1 small package chocolate bits
1 can sweetened condensed milk	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.

DATE FILLS

1 pound pitted dates, cut up	1 teaspoon salt
½ cup granulated sugar	1 cup shortening (at room temperature)
¾ cup white corn syrup	1 cup brown sugar, firmly packed
¼ cup orange juice	½ cup water
2 teaspoons grated orange rind	2½ cups uncooked rolled oats
¼ teaspoon salt	
2½ cups flour	
1 teaspoon baking soda	

Combine dates with sugar, syrup, orange juice, rind. Bring to boil; cook slowly, stirring frequently, until thick. Cool. Sift together flour, soda and salt. Add shortening. Blend well with fork. Add brown sugar and water. Work until smooth. Stir in oats. Knead if necessary to blend. Spread half of dough over greased 15" x 11" baking pan. Roll remaining dough between two sheets of waxed paper; make a 15" x 11" rectangle. Chill until firm. Spread date mixture over oatmeal layer in pan. Cover with chilled layer of oatmeal mixture. Bake at 350° F. for 30 minutes. Cool in pan; cut in squares. Yield: 3 dozen.

BROWNIES

2 squares chocolate or 6 tablespoons cocoa*	2 eggs
¼ cup butter or margarine	1 cup flour
1 cup sugar	¼ 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.

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

CHOCOLATE FROSTING

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

*If cocoa is used, sift with flour.

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.

CRANBERRY CRUNCH

- | | |
|---------------------------------------|---------------------------|
| 1 cup uncooked rolled oats | 2 cups cranberry sauce |
| $\frac{1}{2}$ cup flour | (jellied or whole) |
| 1 cup brown sugar | 1 quart vanilla ice cream |
| $\frac{1}{2}$ cup butter or margarine | |

Mix oats, flour and brown sugar. Cut in butter or margarine until crumbly. Place half of this mixture in an 8" 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.

Drop Cookies

FRUIT CAKE COOKIES

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

Cream butter or margarine and sugar. Beat in 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.

DATE-NUT MACAROONS

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

Beat eggs in top of double boiler, add sugar and salt and beat again. Cook in double boiler beating until mixture becomes sugary around the edges; add nuts, dates and vanilla. Drop by teaspoonfuls on a well

greased baking sheet. Bake at 250° F. for 20 minutes or until set. Yield: 2 dozen cookies.

CHOCOLATE PECAN CLUSTERS

¼ cup butter or margarine	melted, or 4 tablespoons
½ cup sugar	cocoa*
1 egg	½ cup flour
1½ teaspoons vanilla	¼ teaspoon baking powder
2 cups pecans	½ teaspoon salt
1½ squares bitter chocolate,	

*Add cocoa to dry ingredients

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.

NUT DROP COOKIES

1 cup butter or margarine	1 teaspoon soda
2 cups brown sugar	1 teaspoon salt
2 eggs, beaten	1½ cups pecans
½ cup buttermilk	Pecan halves for garnish
3½ cups flour	

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 2½-inch cookies.

COCONUT CRUNCHIES

½ cup butter or margarine	¼ teaspoon soda
½ cup sugar	½ teaspoon baking powder
½ cup brown sugar	⅛ teaspoon salt
½ teaspoon vanilla	1 cup oats
1 egg, beaten	1 cup cornflakes
1 cup flour	½ 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.

Shaped Cookies

SAND TARTS

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

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.

CHERRY WINKS

$2\frac{1}{4}$ cups flour	cherries
1 teaspoon baking powder	$\frac{3}{4}$ cup butter or margarine
$\frac{1}{2}$ teaspoon soda	1 cup sugar
$\frac{1}{2}$ teaspoon salt	2 eggs
1 teaspoon vanilla	2 tablespoons milk
1 cup chopped nuts	$2\frac{1}{2}$ cups cornflakes, crushed
1 cup chopped dates	12 candied cherries, cut in quarters
$\frac{1}{3}$ cup chopped candied	

Sift together the dry ingredients (except sugar). Cream fat and sugar; add eggs and beat well. Stir in milk and vanilla. Add dry ingredients together with nuts, dates and cherries. Mix well. Shape dough into balls, using tablespoon dough for each. Roll in crushed corn flakes. Place on greased baking sheets. Top each cookie with a quartered cherry. Bake at 375° F. for 12 minutes or until lightly browned. Yield: 4 dozen cookies, 2 inches in diameter.

JAM-FILLED COOKIES

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

WALNUT THUMB PRINTS

1 cup butter or margarine	halves for top
1 3-ounce package cream cheese	2½ cups flour
1 cup sugar	½ teaspoon salt
1 egg yolk	½ teaspoon nutmeg
½ teaspoon vanilla	½ cup chopped walnuts
Candied cherries and walnut	

Cream butter 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.

Pressed Cookies

SPRITZ COOKIES

1 cup soft butter or margarine	or vanilla) or 4 tablespoons
⅔ cup sugar	grated almonds
3 egg yolks, beaten	2½ cups flour
1 teaspoon flavoring (almond	

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.

Rolled Cookies

PFEFFER NUESSE

(*Pepper Nuts*)

2 cups sugar	1 teaspoon baking powder
6 eggs	¼ to ½ teaspoon black pepper
1 teaspoon cinnamon	Flour enough to roll
1 teaspoon cloves	

Beat eggs; add sugar gradually. Start with 2 cups flour; sift dry ingredients and add to egg mixture. Add additional flour, if necessary. Roll, cut with small cutter and bake at 350° F. for 20-25 minutes. Yield: 5 dozen cookies.

CAKE DOUGHNUTS

4 egg yolks, or 2 whole eggs	4 teaspoons baking powder
1 cup sugar	½ teaspoon salt
2 tablespoons soft shortening	¼ teaspoon nutmeg
¾ cup milk	¼ teaspoon cinnamon
3½ cups flour	

Beat eggs well; beat in sugar and shortening. Stir in milk. Sift dry ingredients and add. Chill dough 2 hours. Turn part of dough on floured cloth-covered board. Keep the rest chilled. Turn dough to cover lightly with flour. Roll out gently to ⅓ 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 ⅓ 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 ½ cup finely chopped nuts, ½ cup sugar and 1 teaspoon cinnamon.

Candies



PEANUT BRITTLE

3 cups sugar	2 tablespoons butter or
1 cup white corn syrup	margarine
1 cup water	1 teaspoon salt
2½ cups raw Spanish peanuts	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.

PECAN ROLL

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

Cook all ingredients together except butter or margarine and pecans until the mixture forms a soft ball when dropped in cold water. Remove from fire; add butter or margarine and cool. Beat until creamy. Turn out on pastry board or marble slab dusted with powdered sugar. Knead until firm. Shape in a roll about 2 inches thick. Roll in chopped pecan meats. Press nuts firmly into candy. Keep in a cool place until firm enough to slice.

BUTTER TOFFEE

½ cup butter or margarine	or pecans, halved
2½ cups sugar	2 squares unsweetened chocolate, optional
¼ teaspoon salt	
½ pound blanched almonds	

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.

CHOCOLATE FUDGE

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

Mix sugar, milk and cut-up chocolate or cocoa, 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.

CHEESE CHOCOLATE FUDGE

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

Add all ingredients except cheese, vanilla and nuts and mix well before cooking and do not stir again. Cook slowly until it forms a soft ball in cold water. Set off stove, add 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 out into a greased container. Cut into pieces.

MILLION DOLLAR FUDGE

4¼ cups sugar	2 6-ounce packages chocolate chips
6 tablespoons butter or margarine	1 8-ounce jar marshmallow cream
1 large can, 14½-ounce, evaporated milk	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.

CARAMEL FUDGE

3 cups white sugar	¼ cup butter or margarine
1 cup cream or top milk	½ teaspoon vanilla
⅛ teaspoon soda	½ to 1 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 dissolved.) When syrup is right, add to boiling cream and sugar, very slowly, stirring vigorously to keep it from curdling. Continue cooking, without stirring, until mixture forms a firm ball in cold water or reaches 245° F. on candy thermometer. Take it off the stove; mix in the soda. Add butter or margarine, allowing it to melt into candy. Let candy cool for 20 to 30 minutes. Add vanilla and beat until mixture is thick and heavy and shines like satin. Add as many pecans as the mixture will hold. Pour into an 8-inch buttered pan. Mark off squares; place a pecan half on each piece. Cut when firm.

DATE LOAF

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

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

HOLIDAY DELIGHT

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

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

1/2 pound Brazil nuts, halved	1/2 pound walnuts, coarsely chopped
1/2 pound pecan halves	
1/2 pound candied cherries	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.

EASY-DO PRALINES

- | | |
|------------------------------------|----------------------------------|
| 1 package butterscotch pudding mix | ½ cup evaporated milk |
| 1 cup sugar | 1 tablespoon butter or margarine |
| ½ cup brown sugar | 1½ cups pecans |

Combine ingredients 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.

DIVINITY

Mixture One—

- 3 cups sugar
- ¾ cup water
- 1 cup corn syrup
- 3 egg whites, beaten stiff

Mixture Two—

- 1 cup sugar
- ½ 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 1¼-inch squares.

Confections



DATE CRISP

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

CARAMEL CRUNCH

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

FROSTED GRAPES

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

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

SUGAR-COATED NUTS

1 cup sugar	½ teaspoon vanilla or peppermint
½ cup water	1 cup nut meats

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

POPCORN BALLS

5 quarts popped corn	2 cups sugar
1½ cups water	⅓ teaspoon salt
½ cup light corn syrup	1 teaspoon vinegar
1 teaspoon vanilla extract	

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

SUGAR-COATED POPCORN AND PEANUTS

½ cup sugar	1 tablespoon butter or
⅔ cup light molasses	margarine
⅓ cup water	⅛ teaspoon soda
1 tablespoon vinegar	4 cups popped corn
¼ teaspoon salt	2 cups shelled peanuts

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.

PEANUT BUTTER AND FRUIT ROLL

⅔ cup pitted dried prunes	½ cup peanut butter
⅔ cup dried apricots	Sifted powdered sugar
⅔ cup seedless raisins	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.

TRUFFLES

1 6-ounce package semi-sweet chocolate pieces	Pinch of salt
⅓ cup sweetened condensed milk	½ 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.

PEANUT CLUSTERS

½ pound sweet chocolate	1 cup whole peanuts or
⅔ cup sweetened condensed milk	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.

MARSHMALLOW CRUNCH

$\frac{1}{3}$ cup butter or margarine	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ pound marshmallows (about 30)	1 $5\frac{1}{2}$ -ounce package crisp rice cereal

Melt fat and marshmallows in top of double boiler. Add vanilla. Pour over cereal and mix well. Pour into a greased bread pan and pack well. Cut into squares for serving. Yield: 20 squares.

CRYSTALLIZED GRAPEFRUIT PEEL

To crystallize in strips:

Step 1. Select six medium-sized or four large grapefruit with thick rinds, free of blemishes or scale. Remove peel from fruit in quarters and cut into narrow strips or 1-inch squares with kitchen scissors. Place the peel in a large vessel, cover with cold water and bring to a quick boil. Pour off the water and repeat the process twice. Drain the peel in a colander. Handle lightly.

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

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

Step 4. Cook syrup and peel until syrup is very thick. Red or green food coloring may be added to the syrup if desired. Spread out

peel and let cool and dry until it is not sticky. Roll in granulated sugar. Pack in layers on waxed paper in tin containers. The peel is good to use in fruit cakes, chopped in little wedges on the top of cookies, ground up as a topping for ice cream, or as a candy.

To crystallize whole: Cut out the top of grapefruit; scoop out the center pulp: Proceed as above.

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

CANDIED CHERRIES AND PLUMS

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

CANDIED ORANGE SLICES

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

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.



Holiday Appetizers

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

CHILI CHEESE DIP

- | | |
|--------------------------------|-----------------------------------|
| 2 teaspoons grated onion | 1 tablespoon Worcestershire sauce |
| 1 small can green chiles | |
| 1 8-ounce package cream cheese | Dash garlic salt |
| $\frac{1}{2}$ teaspoon salt | 3 tablespoons sour cream |
| 1 teaspoon seasoned salt | |

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: $1\frac{1}{2}$ cups.

AVOCADO DIP SAUCE

- | | |
|---|---------------------------------------|
| 3 ripe avocados | $1\frac{1}{2}$ tablespoons mayonnaise |
| $\frac{1}{2}$ cup grated sharp cheddar cheese | $\frac{1}{2}$ cup water |
| $\frac{1}{2}$ cup grated mild cheddar cheese | 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.

ONION DIP

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

DEVILED HAM DIP

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

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

PARTY CHEESE BALL

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

CHEESE OLIVE LOAF

- | | |
|---------------------------|----------------------------|
| ½ pound blue cheese | 1 tablespoon minced olives |
| ½ pound cream cheese | 1 tablespoon lemon juice |
| ¼ cup butter or margarine | Salt to taste |

Cream the cheese with the butter or margarine. Add other ingredients. Shape into a 1½" x 8" loaf. Wrap and chill in refrigerator until firm. Slice in ¼-inch slices. Serve on hot crackers.

CHEESE LOG

- | | |
|-------------------------------------|--------------------------------|
| ½ pound grated sharp cheese | 1 tablespoon minced pimento |
| 2 tablespoons minced onion | 1 hard-cooked egg, shredded |
| 3 tablespoons minced green pepper | ½ cup saltines, finely crushed |
| 3 tablespoons minced stuffed olives | ¼ cup mayonnaise |
| 2 tablespoons minced pickles | ½ teaspoon salt |
| | 1 cup finely chopped pecans |

Add ingredients as listed. Form into two logs 12" x 2". Roll in finely chopped pecans. Wrap in aluminum foil and store in refrigerator. Slice and serve with crackers.

Baked Appetizers

CHEESE STICKS

- | | |
|-----------------------------------|---------------------------|
| 2 cups milk | cheese |
| 6 tablespoons flour | 2 egg yolks, beaten |
| 6 tablespoons butter or margarine | ⅛ teaspoon cayenne pepper |
| ½ pound grated Parmesan | 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. The cheese mixture may be stored in refrigerator for a week. Yield: 6 dozen cheese sticks.

CHEESE DAINTRIES

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

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.

CREAM CHEESE PUFF CANAPES

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

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 under broiler until they puff. Serve hot. Yield: 1 dozen puffs.

PIZZAS APPETIZER

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

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.

CEREAL SNACKS

- | | |
|-------------------------------------|-----------------------------------|
| 8 cups assorted bite-size cereals | 1 tablespoon Worcestershire sauce |
| 1 cup mixed nuts, pecans or peanuts | ½ teaspoon garlic salt |
| ½ cup melted margarine or butter | ½ teaspoon celery salt |
| | ¼ teaspoon tabasco sauce |
| | 1 teaspoon salt |

Combine cereal and nuts in a large flat pan. Add other ingredients and mix well. Bake at 275° F. for 30 minutes—stir often. Yield: 10 cups.

Beverages



HOT SPICED TOMATO JUICE

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

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.

SPICED TEA

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

Simmer spices, orange and lemon rind with water for 20 minutes. Remove from heat. Add tea; cover and let steep 1 to 3 minutes. Strain out tea leaves, rind and spices. Add fruit juice and sugar. Serve hot or cold. Serves 50.

MEXICAN CHOCOLATE

4 squares unsweetened chocolate	1 tablespoon vanilla
4 cups hot coffee	2 cups heavy cream, divided
½ cup sugar	
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.

CRANBERRY EGGNOG

4 cups cranberries	6 eggs
4 cups water	1 pint heavy cream
¾ cup sugar	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.

ORANGE EGGNOG

6 eggs	2 quarts chilled orange juice
¼ cup sugar	½ cup lemon juice
¼ teaspoon cinnamon	1 quart vanilla ice cream
¼ teaspoon ginger	1 quart ginger ale
¼ teaspoon cloves	Nutmeg

Beat eggs until light. Add sugar, cinnamon, ginger and cloves. Stir in orange juice and lemon juice. Cut ice cream into cubes and place in chilled punch bowl. Pour orange juice mixture over this. Add ginger ale last. Sprinkle with nutmeg. Serves 8 to 10.

HOT MULLED CIDER

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

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

Apple, grape, raspberry, loganberry and other fruit juices may be used in the same way as cider. Change the amount of sugar to taste, and dilute the fruit juice with hot water to suit taste. A small amount of lemon juice may be added. Serves 20 to 25.

LEMONADE-CRANBERRY PUNCH

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| 4 pints cranberry juice | 1/2 teaspoon cinnamon |
| 4 6-ounce cans frozen lemonade concentrate | 1/2 teaspoon allspice |
| 1/2 teaspoon salt | 4 cups water |

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

HOT BUTTERED CRANBERRY PUNCH

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| 3/4 cup brown sugar | 2 1-pound cans jelled cranberry sauce |
| 1 cup water | 3 cups water |
| 1/4 teaspoon salt | 1 quart pineapple juice |
| 1/4 teaspoon nutmeg | Cinnamon sticks |
| 1/2 teaspoon cinnamon | Butter or margarine |
| 1/2 teaspoon allspice | |
| 3/4 teaspoon cloves | |

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

WASSAIL CUP

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| 2 cups sugar | 1 tablespoon grated orange rind |
| 2 cups water | 1 tablespoon chopped, candied ginger |
| 6 cloves | 1 1/2 cups orange juice |
| 1 stick cinnamon | 3/4 cup lemon juice |
| 1/2 teaspoon allspice berries | 2 cups apple cider |
| 1 tablespoon grated lemon rind | |

Boil sugar and water for 5 minutes. Add cloves, cinnamon, allspice berries, lemon rind, orange rind and ginger. Cover and let stand for several hours. Add orange juice, lemon juice and apple cider. Bring to a simmer and serve hot. Serves 6 to 8.



Christmas Kitchen Gifts

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

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

If you're good at baking yeast breads, make some 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 baking the plum pudding is to fill individual custard cups or a large casserole with the pudding mixture and bake. The folks will eat the pudding in a jiffy, but the cups and casseroles will pop back on their tables for years.

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

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



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