



FESTIVE
Christmas
FOODS



Home Service Department
ROCHESTER GAS AND ELECTRIC CORPORATION



Christmas is a time for carol singing, gift giving and tree trimming--time to commemorate the Christ Child's birthday--time to make our homes bright with lights, fresh with flowers and greens. Let's have Christmas showing everywhere--on the door and mantel, in the windows, all through the house.

Your house will be the setting for many happy gatherings of friends and family during this Christmas season. Neighbors and friends will drop by to exchange holiday greetings. The youngsters may bring friends in for a snack after skating or caroling. Parties of all sorts, impromptu or planned, call for festive holiday foods. With a food freezer you can be ready weeks ahead of time.

In the way of a Merry Christmas greeting to you, we hope these party menus and recipes will add to the fun and gaiety of your holiday entertaining.



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CANDLELIGHT BUFFET



Saucy Chicken 'N Ham
Baked Squash Ring With Green Peas
Holiday Cranberry Mold Relish Tray
Finger Butter Rolls
Frosted Daiquiri Pie Coffee

SAUCY CHICKEN 'N HAM

Temp: 350°F Time: 1 hr.
then 15 min. longer

- | | |
|---|---|
| 3 chicken breasts, boned
and halved lengthwise | $\frac{1}{2}$ t dried rosemary |
| 2 T butter or margarine | 2 c water |
| $\frac{1}{2}$ c chopped onion | 1 envelope or can dry mushroom soup mix |
| 1 envelope or can dry
chicken noodle soup mix | $\frac{1}{3}$ c water or broth |
| $\frac{2}{3}$ c long grain rice | 1-3 oz. can broiled, sliced
mushrooms, drained |
| $\frac{1}{3}$ c wild rice | 6 thin slices boiled ham |

1. Brown chicken in butter; remove from skillet.
2. Add onion to drippings. Cook until tender.
3. Add chicken noodle soup mix, long grain rice, wild rice, rosemary and water. Bring to boiling.
4. Pour into $1\frac{1}{2}$ qt. baking dish; top with chicken.
5. Bake covered, in preheated oven 1 hr.
6. Prepare mushroom soup according to package directions. Add $\frac{1}{3}$ c liquid and mushrooms; set aside.
7. Lift chicken, slide ham under. Pour soup mixture over top.
8. Bake uncovered 15 min. longer.

BAKED SQUASH RING WITH GREEN PEAS

Temp: 325°F Time: 1¼ hrs.

- | | |
|-------------------------------------|---|
| 2 pkgs. frozen squash | $\frac{1}{4}$ t pepper |
| $1\frac{1}{2}$ T minced green onion | Dash cayenne pepper |
| 2 T melted butter or
margarine | 4 eggs, beaten |
| 1 t salt | 1 pkg. frozen peas, cooked
and seasoned. |

1. Defrost squash, season with onion, butter, salt, pepper, and cayenne pepper.
2. Fold in eggs. Pour into a well-greased 6 cup ring mold.
3. Bake in a preheated oven.
4. Unmold on a warm platter. Fill center with peas.

HOLIDAY CRANBERRY MOLD

- | | |
|---------------------------------------|---|
| 6 oz. pkg. orange flavored
gelatin | 1 c dairy sour cream |
| 2 c boiling water | 2 cans (16 oz.) whole cranberry
sauce, chilled |
| | Greens |

1. Dissolve gelatin in boiling water. Chill until slightly thickened.
2. Beat in sour cream and cranberry sauce.
3. Pour into a lightly oiled 2 qt. mold. Chill until firm.
4. Unmold and garnish with greens.

RELISH TRAY

On a large shallow tray arrange:

1. Mounds of crisp sliced cucumber pickles.
2. Pickled pears, peaches or crabapples.
3. Celery stuffed with smoked cheese.
4. Carrot curls or sticks.

FROSTED DAIQUIRI PIE

Crumb Crust

- | | |
|-----------------------------|-----------------------------------|
| 1 c vanilla wafer
crumbs | 3 T melted butter or
Margarine |
|-----------------------------|-----------------------------------|

1. Mix crumbs with butter.
2. Press evenly on bottom and sides of a 9" pie pan.
3. Chill while preparing filling.

Filling

- | | |
|------------------------------------|--------------------------------------|
| 1 T gelatine | 2 T rum flavoring |
| $\frac{1}{4}$ c cold water | Green food coloring |
| 3 egg yolks | 3 egg whites |
| $\frac{1}{4}$ c sugar | $\frac{1}{3}$ c sugar |
| $\frac{1}{2}$ t salt | $\frac{1}{2}$ c heavy cream, whipped |
| 1-6 oz. can frozen daiquiri
mix | Candied cherries |

1. Soften gelatine in cold water.
2. Beat egg yolks. Add sugar, salt and daiquiri mix.
3. Cook over low heat until mixture coats a silver spoon.
4. Remove from heat. Add softened gelatine. Stir until thoroughly dissolved.
5. Add lime rind, rum flavoring and a drop of food coloring. Cool until partially set.
6. Beat egg whites until stiff but not dry. Add sugar gradually.
7. Fold into gelatine mixture. Pour into crumb crust. Chill.
8. Garnish with whipped cream and cherries.



HOLIDAY SUPPER PARTY

Frozen Melon Balls

Orange Pork Curry Baked Sweet Potatoes

Christmas Beans

Jellied Cranberry Mold Butterflake Rolls

Pistachio Ice Cream Coffee

ORANGE PORK CURRY

Temp: 325°F Time: 40 min. per lb.

4-5 lb. loin pork roast 1 large orange

1. Have roast cut to within 1" of backbone in 1-1½" chops. Have back bone loosened from ribs, but leave attached.
2. Cut orange in ¼" slices, then in half.
3. Insert half-orange slices, peel side out, between every two chops.
4. Tie roast end to end with cord and in 3 places in between.
5. Place fat side up on a rack in a shallow uncovered roasting pan.
6. Roast in preheated oven according to weight. Last 15 minutes baste with Curry Sauce.
7. Remove meat from oven. Cut cord.
8. Skim fat from meat juices. Combine juices with remaining Curry Sauce plus water to make 1 c.
9. Mix ¼ c water with 1 T cornstarch. Stir into sauce and cook until thick. Serve over meat.

CHRISTMAS BEANS

Temp: 350°F Time: 15 min.

3-9 oz. pkgs. frozen whole

1 t seasoned salt

green beans

1 c dairy sour cream

½ c water

½ c canned, crumbled, French

1 t salt

fried onion rings

12 slices lean bacon

1-2 oz. jar whole pimientos

1. Cook green beans in salted water until tender-crisp, about 8 min. Drain.
2. Fry bacon until crisp, drain on paper towels; crumble and set aside.
3. Combine beans, crumbled bacon and seasoned salt. Place in a greased 1½ qt. casserole.
4. Spoon sour cream over center of beans in a large mound.
5. Sprinkle crumbled onion rings over top of sour cream.
6. Cut pimiento into tiny holiday shapes (stars, crescents, etc.). Place at random over area of beans not covered with sour cream.
7. Bake in preheated oven until heated through.

CHRISTMAS EVE SUPPER

Clam-Corn Chowder Seasoned Ry-Krisp
or
Seafood Quiche
Lettuce and Grapefruit salad
Cherry bubbles Coffee



CLAM-CORN CHOWDER

2 cans frozen clam chowder 2 chowder cans milk
2-7 $\frac{1}{4}$ oz. cans minced clams 2 T butter or margarine
2-1 lb. cans whole kernel corn Dash cayenne pepper

1. Combine chowder, clams, and corn. (Do not drain). Heat to boiling.
2. Scald milk. Add to clam mixture.
3. Season with butter and cayenne pepper.
4. Serve hot in soup bowls with seasoned Ry-Krisp.

SEAFOOD QUICHE

Temp: 375°F Time: 50-60 min.

1 $\frac{1}{2}$ c seafood (crabmeat,
shrimp or lobster) 4 eggs, lightly beaten
1 T chopped celery 1 $\frac{1}{2}$ c light cream
1 T chopped onion $\frac{1}{2}$ t salt
2 T chopped parsley $\frac{1}{4}$ t pepper
2 T cooking sherry $\frac{1}{2}$ t nutmeg
1-9" pie shell, unbaked 1/3 c grated sharp Cheddar
cheese

1. Combine seafood, celery, onion, parsley and cooking sherry. Refrigerate 1 hr. to combine flavors.
2. Spoon into unbaked pie shell.
3. Beat eggs lightly. Add cream and seasonings. Pour over seafood. Sprinkle cheese on top.
4. Cut in small wedge-shaped pieces and serve as a first course or as an appetizer.

CURRY SAUCE

$\frac{1}{2}$ c syrup from canned 1 T salad oil
peach or other fruit 1 T soy sauce
 $\frac{1}{4}$ c brown sugar 1 $\frac{1}{2}$ t curry powder
2 T vinegar

1. Combine all ingredients and cook 5 min.



CHERRY BUBBLES

$\frac{3}{4}$ c milk
 $\frac{1}{2}$ c sugar
1 t salt
 $\frac{1}{4}$ c butter or margarine
 $\frac{1}{2}$ c warm water
2 pkgs. yeast, dry or
compressed
4 c sifted all-purpose flour

Temp: 350°F Time: 30 min.

$\frac{1}{4}$ c butter or margarine,
melted
 $\frac{1}{4}$ t cinnamon
 $\frac{1}{2}$ c cherry preserves
Melted butter or margarine
for dipping
 $\frac{1}{2}$ c finely chopped walnuts

1. Scald milk, stir in $\frac{1}{4}$ c sugar, salt and butter. Cool to lukewarm.
2. Measure warm water into large warm bowl. Sprinkle in yeast; stir until dissolved. Add lukewarm milk mixture and 2 c of flour; beat until smooth.
3. Stir in enough remaining flour to make a soft dough.
4. Cover, let rise until double, about 30 min.
5. Mix melted butter, remaining $\frac{1}{4}$ c sugar and cinnamon.
6. Punch down dough, shape into 36 pieces. Flatten each piece. Spoon $\frac{1}{2}$ t preserves in middle. Pull up edges over preserves and shape into a ball, dip in melted butter.
7. Place 12 balls in bottom of greased 10" tube pan. Sprinkle with $\frac{1}{3}$ of the sugar-cinnamon mixture and $\frac{1}{3}$ of the walnuts.
8. Repeat this process, making three layers in all. Cover, let rise until doubled about 30 min.
9. Bake in preheated oven. Cool 5 min. before removing from pan.
10. To serve, pull bubbles apart with fork. Serve warm. Makes 36 bubbles.

NOTE: To freeze--cool 10 min. Wrap for freezing. Seal and label. Storage 6-9 months. To serve--heat in foil 325°F, time 30-45 min.

Make an extra Cherry Bubbles and store in freezer - excellent for a gift.



SANTA'S LUNCH

Baked Beans, Ham and Pineapple Casserole
Seafoam Salad Brown Nut Bread
Cranberry Glazed Cake Coffee

BAKED BEANS, HAM AND PINEAPPLE CASSEROLE

Temp: 350°F Time: 30-40 min.

- | | |
|---|---------------------------------|
| $\frac{1}{4}$ c chopped onion | 1 T prepared mustard |
| 1 T butter or margarine | 2-7 oz. cans luncheon meat |
| 2-1 lb. cans (4 c) pork
and beans in tomato
sauce | 3 pineapple slices, cut in half |
| $\frac{1}{4}$ c catsup | $\frac{1}{4}$ c brown sugar |
| | 1 T prepared mustard |
| | 1 T pineapple syrup |

1. Saute onion in butter.
2. Add to pork and beans with catsup and 1 T mustard.
Pour into a shallow 2 qt. baking dish.
3. Cut luncheon meat in 12 finger strip pieces. Arrange over
beans in herringbone design to resemble a Christmas Tree.
Center with half-slices of pineapple.
4. For a glaze blend brown sugar, mustard and pineapple syrup.
Spread over meat and pineapple.
5. Bake in preheated oven.

SEAFOAM SALAD

- | | |
|----------------------------|--------------------|
| 1 #2½ can pears, drained | 2 T salad dressing |
| 1 c pear syrup | Salad greens |
| 1-3 oz. pkg. lime gelatin | Frosted grapes |
| 2-3 oz. pkgs. cream cheese | |

1. Heat pear syrup to boiling. Add gelatin and stir to dissolve.
Chill until slightly thickened.
2. Blend cream cheese with salad dressing in mixer. Add
thickened gelatin.
3. Add whole pears and mix only enough to blend in small
pieces.
4. Pour into lightly oiled mold and chill until firm.
5. Unmold on serving plate. Garnish with salad greens and
frosted grapes.

CRANBERRY GLAZED CAKE

Temp: 350°F Time: 50-55 min.

1 large pkg. white cake
mix

4 eggs

1-3 oz. pkg. raspberry
gelatin

1/3 c cranberry juice

1/2 t lemon extract

2 c sifted confectioners'
sugar

1/2 c salad oil

2 T melted butter or
margarine

3/4 c water

1 T water

1. Combine cake mix with gelatin, lemon extract, salad oil, water and eggs in a large bowl. Beat on medium speed for 3 minutes until batter is smooth and creamy.
2. Bake in ungreased 10" tube pan in preheated oven.
3. Cool 10 minutes before removing from pan.
4. Blend cranberry juice, confectioners' sugar, butter and water.
5. Punch holes in top of cake with a toothpick.
6. Pour glaze on cake letting it run down through holes.

NOTE: Use any flavor gelatin with a corresponding juice for glaze - e.g. lime gelatin and lime juice.

BROWN NUT BREAD

Temp: 350°F Time: 1 1/4 hrs.

2 c sifted all-purpose flour

1 c chopped salted peanuts

1 1/2 t baking powder

1-1/3 c sour milk

1 t soda

1/4 c molasses

1 t salt

1 egg

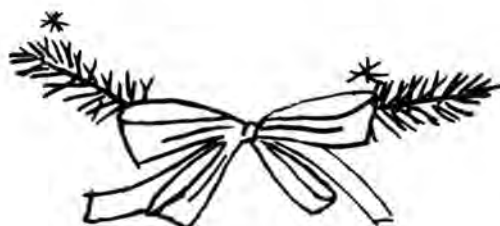
1/3 c brown sugar

2 T melted shortening

1 c whole wheat flour

1. Mix and sift flour, baking powder, soda, salt, and sugar.
2. Add whole wheat flour and nutmeats to dry ingredients.
3. Combine milk, molasses, egg and shortening.
4. Add to dry ingredients and stir only enough to mix.
5. Pour into a greased 9 x 5 x 3" loaf pan and bake in a preheated oven.

NOTE: For better flavor and easier slicing, make bread the day before it is to be served or make ahead and freeze.



CHRISTMAS BRUNCH

Consomme Madrilene
Broccoli Cheese Strata *Cranberry Sauce*
Avocado Salad *Celery Seed Dressing*
Lussekake *Coffee*



BROCCOLI CHEESE STRATA

12 slices white bread
 $\frac{3}{4}$ lb. sharp process
 American cheese, sliced
 2-10 oz. pkgs. frozen
 chopped broccoli,
 cooked & drained

Temp: 325°F Time: 55 min.

3 c thinly sliced cooked or
 canned ham
 6 slightly beaten eggs
 $3\frac{1}{2}$ c milk
 $\frac{1}{2}$ t salt
 2 T minced onion
 $\frac{1}{4}$ t dry mustard
 Shredded sharp cheese

1. Cut 12 "stars" from bread, set aside.
2. Fit the scraps of bread (top crusts removed) in bottom of 13 x 9 x 2" greased baking dish.
3. Place cheese in a layer over bread; add a layer of broccoli, then ham.
4. Arrange bread "stars" on top.
5. Combine remaining ingredients; pour over bread.
6. Cover and refrigerate at least 6 hrs. or overnight.
7. Bake uncovered and sprinkle with shredded cheese 5 min. before end of baking time.
8. Before cutting in squares, let stand 10 min. to firm.

Yield: about 12 servings.

NOTE: *If you freeze bread then cut "stars" while frozen edges of bread will be more even.*

AVOCADO SALAD

2 grapefruit 1-2 avocados
 2 oranges Salad greens

1. Peel and section grapefruit and oranges.
2. Peel avocado, cut in half and remove seed. Slice and dip in fruit juice.
3. Arrange alternate slices of avocado, grapefruit and orange sections on a bed of lettuce or cruly endive.
4. Serve with Celery Seed Dressing.

LUSSEKAKE OR LUCIA BUNS

- 1 c milk
- 1 t ground cardamon
- 2 t grated orange peel
- $\frac{3}{4}$ c sugar
- 1 t salt
- $\frac{1}{2}$ c soft shortening
- 2 pkgs. yeast, dry or compressed

Temp: 400°F Time: 12 min.

- $\frac{3}{4}$ c warm water
- 5½-6 c sifted all-purpose flour
- 2 eggs
- $\frac{1}{2}$ c seedless raisins
- $\frac{1}{2}$ c chopped walnuts
- Melted butter or margarine
- Confectioners' sugar icing

1. Scald milk. Add cardamon, orange peel, sugar, salt and shortening. Stir until shortening melts, cool to lukewarm.
2. Sprinkle yeast on warm water in large bowl, stir to dissolve. Add milk mixture.
3. Add 3½ c flour, beat until smooth. Beat in eggs, raisins and walnuts.
4. Add enough remaining flour to make a soft dough. Turn out on lightly floured pastry cloth. Cover with wax paper and let rest 10 min.
5. Knead until smooth and elastic, about 10 min.
6. Place in lightly greased bowl, turn to grease surface lightly. Let rise until double in bulk.
7. Punch down, turn onto a lightly floured pastry cloth. Roll 1/3 of dough into a 10" square. Cut in half to make two rectangles 5 x 10". Cut each rectangle crosswise into 12 strips, then roll each into pencil thin strips 6" long.
8. Arrange 2 strips on a lightly greased cookie sheet to make an X. Curl each end into a small coil.
9. Repeat until all of dough is used. Brush with melted butter. Let rise until light.
10. Bake in preheated oven until golden brown.
11. While still warm brush with confectioners' sugar icing. Decorate each tip with a raisin.

CRANBERRY SAUCE

- 1 lb. cranberries
 - $\frac{1}{2}$ to 2 c sugar
 - 1 c water
1. Cook cranberries, sugar and water together until cranberry skins pop.

OPEN HOUSE

Ruby Frost
Banana Nut Finger Sandwiches
Fruit Cake Christmas Cookies
Mallo - Creme Bonbons



RUBY FROST

1 pt. cranberry juice cocktail	2 qts. gingerale
$\frac{1}{2}$ c lemon juice	1 pt. raspberry sherbet
1 c sugar	Slices of lemon

1. Combine cranberry juice, lemon juice and sugar; stir to dissolve sugar. Chill.
2. To serve-pour over ice in punch bowl. Add gingerale and sherbet.
3. Garnish with lemon slices. Makes 24 - 4 oz. servings.

BANANA NUT BREAD

Temp: 350°F Time: 1 hr.

$\frac{1}{2}$ c shortening (part butter or margarine)	3 medium ripe bananas, mashed
1 c sugar	$\frac{1}{4}$ c chopped nuts
2 eggs	$\frac{1}{4}$ c maraschino cherries
2 c sifted all-purpose flour	$\frac{1}{4}$ c raisins
1 t baking soda	

1. Cream shortening. Add sugar gradually.
2. Beat in eggs.
3. Sift flour and baking soda together. Fold into first mixture.
4. Add remaining ingredients and stir until evenly blended.
5. Pour into greased 9 x 5 x 3" pan.
6. Bake in preheated oven.
7. Chill in refrigerator for ease in slicing. (May be frozen)
8. Slice thin, spread with softened cream cheese and cut into finger sandwiches.

NOTE: *If desired $\frac{1}{4}$ c chocolate chips may be added.*

NEW YEAR'S EVE

Iced Mint Mist
Poinsettia Pie
Cucumber-Cream Dip Assorted Crackers
Onion Toasted Walnuts



ICED MINT MIST

1-6 oz. can frozen lemonade	1 qt. water
1-6 oz. can frozen limeade	1 c green creme de menthe syrup
	1 qt. gingerale, chilled

1. Combine lemonade and limeade with water. Add creme de menthe syrup. Chill.
2. Add gingerale just before serving. Pour over ice in punch bowl.

POINSETTIA PIE

Temp: 350°F Time: 10 min.

$\frac{1}{4}$ c melted butter or margarine	1 - 8 oz. pkg. cream cheese
1 T cold water	1 T instant minced onion
1 c finely crushed cheese crackers	2 t Worcestershire sauce
2-4 $\frac{1}{2}$ oz. cans deviled ham	2 T pickle relish
$\frac{1}{2}$ c minced celery	1 T horseradish
	Pimiento
	$\frac{1}{4}$ c chopped parsley or celery leaves

1. Combine butter, water and cracker crumbs.
2. Press firmly on bottom of greased 9" spring form pan.
3. Bake in preheated oven. Cool.
4. Combine ham, celery, cream cheese, onion, Worcestershire sauce, relish and horseradish.
5. Spread over cooled crumb crust.
6. Cut pimiento to resemble poinsettia petals. Arrange in center of pie.
7. Sprinkle center of flower and outer edge of pie with parsley. Chill.
8. Remove outer ring from pan; place pie on serving tray.
9. To serve - cut circle 4 $\frac{1}{2}$ " in diameter about 2" from edge of pan. Then cut entire pie in wedge shape pieces.

CUCUMBER CREAM DIP

- | | |
|------------------------|--------------------------------|
| 1 pt. dairy sour cream | $\frac{1}{2}$ c finely chopped |
| 1 pkg. dried vegetable | cucumber |
| soup mix | |

1. Combine sour cream, vegetable soup mix and cucumber. Chill 2 hours.
2. Serve with corn chips or assorted crackers.

ONION TOASTED WALNUTS

Temp: 350°F Time: 15-20 min.

- | | |
|-------------------------------------|-----------------------------|
| 2 c shelled walnuts | 1 pkg. dried onion soup mix |
| $\frac{1}{4}$ c butter or margarine | |

1. Spread walnuts in shallow pan, dot with butter.
2. Bake in preheated oven until brown. Stir occasionally to evenly coat nuts with butter.
3. Remove from oven and sprinkle with onion soup mix.

EXTRA TID BITS TO TRY

BLUE CHEESE BITS

Temp: 400°F Time: 15 min.

- | |
|--|
| 2 T butter or margarine |
| 2 T blue cheese or sharp cheddar cheese crumbled |
| 1 pkg. refrigerator biscuits |

1. Melt butter, add cheese. Stir over low heat until melted.
2. Cut biscuits in quarters; dip each quarter in cheese mixture.
3. Arrange in 13" x 9" x 2" baking pan so that pieces do not touch.
4. Bake in preheated oven.

NOTE: *Biscuit pieces may be coated with cheese mixture and chilled for 1 hour before baking.*

PISTACHIO CHEESE DIP

- | | |
|--------------------------|---------------------------------------|
| 8 oz. pkg. cream cheese | $\frac{1}{4}$ c top milk |
| 3 T crumbled blue cheese | 1 T lemon juice |
| | $\frac{1}{2}$ c salted pistachio nuts |

1. Pour top milk into blender jar.
2. Add blue cheese, cream cheese cut into quarters, lemon juice and pistachio nuts. Blend until smooth.
3. Serve with wheat crackers or celery and carrot sticks.



TURKEY TALK

1. Clean, stuff and truss turkey; weigh; rub with vegetable shortening. Chill stuffing before adding to bird, if turkey is stored overnight.
2. Place turkey breast down on rack in roasting pan. Do not cover. Do not sear. Do not add any water.
3. Place in 325°F oven and roast according to weight:
 - 6 lbs - 35 min per lb - 3 to 3½ hrs.
 - 8 lbs - 30 " " " - 3½ to 4 hrs.
 - 10 lbs - 25 " " " - 3½ to 4 hrs.
 - 15 lbs - 16 " " " - 4 to 4½ hrs.
 - 20 lbs - 15 " " " - 4½ to 6 hrs.

NOTE: *For turkeys of 20 lbs. or over, 6 hours roasting is usually sufficient.*

HALF A TURKEY - Place cut side down over dressing in greased casserole. Place on rack in roaster. Roast according to chart.

TO ROAST A FROZEN TURKEY

1. A frozen turkey should be completely thawed before cooking. Place bird on shelf of refrigerator for 48 hours, let stand overnight at room temperature, or place in front of electric fan.
2. After turkey is thawed, stuff, truss and bake as directed.

FROZEN STUFFED TURKEY should be roasted without pre-thawing. Follow directions on freezer bag.

GIBLET GRAVY

6 T fat from roasting pan	¾ t salt
6 T flour	3 c broth
¼ t pepper	Chopped cooked giblets

1. Cook fat and flour until nicely browned.
2. Add seasonings and broth from giblets. If necessary, add enough water to make 3 cups.
3. Bring to boiling point and simmer 10 minutes.
4. Add chopped giblets, bring to boiling point. Serve.



TO ROAST A TURKEY IN ALUMINUM FOIL

1. Prepare turkey as in step 1 under Roast turkey.
2. Place turkey on a long sheet of foil. If bird is large, join two pieces lengthwise with a tight double fold, bring foil up over turkey, seal edges and mold to shape of bird.
3. Place wrapped turkey on rack in pan in 450°F oven and roast according to weight.

8 to 10 lbs	- 16 min per lb	- 2¼ to 2½ hrs.
10 to 12 lbs	- 14 " " "	- 2¾ to 3 hrs.
14 to 16 lbs	- 13 " " "	- 3 to 3¼ hrs.
18 to 20 lbs	- 10 " " "	- 3¼ to 3½ hrs.
22 to 24 lbs	- 9 " " "	- 3¼ to 3¾ hrs.
4. Open foil last 20 minutes to brown turkey and juices.

HOW TO TELL IF TURKEY IS DONE

1. Drum stick will turn easily in socket.
2. Meat on heavy part of leg feels soft when touched with a paper towel.

STUFFING FOR 10-12 LB TURKEY

1/3 c butter or drippings	2 t salt
¼ c chopped onion	½ t pepper
3 T chopped parsley	2 t sage or poultry seasoning
3 c diced celery	¼ c hot water
8 c soft bread crumbs*	

1. Melt butter or drippings. Add onion, parsley and celery. Cook until onion is transparent.
2. Combine with crumbs, add seasonings and hot water. Chill.
3. Stuff turkey loosely. Do not pack tightly, as stuffing will swell as it cooks.

*1 large loaf will make 8 cups. Use crusts, if desired.

NOTE: Vary flavor by adding any of the following:

1 pt. raw oysters	2 c chopped cranberries
2 c chopped apples	2 c cooked corn
1 lb. cooked chestnuts, chopped	1 lb. sausage, browned

CAUTION: Do not allow cooked turkey to stand at room temperature. Remove stuffing from bird and refrigerate turkey and stuffing promptly.

TO ROAST A TURKEY ON THE ROTISSERIE

10 to 12 lbs.

*Time: 3 to 4 hrs. on low heat
then 10 min. on high to
brown*

1. Prepare turkey as for roasting. It can be rotisised stuffed or without stuffing.
2. Put spit lengthwise through center of bird. Fasten securely with prongs.
3. Place the spit in rotisserie and roast using low heat. To brown turn to high heat for last 10 min.

SMOKED TURKEY

Whole smoked turkeys are cooked ready-to-serve. If frozen, thaw in the refrigerator.

Smoked turkey should be sliced very thin.

To serve hot, place on a rack in a roasting pan, add 1 c water and heat at 325°F. Time: 8 min. per lb.

or

Wrap in aluminum foil, place in baking pan and heat at 375°F 10 min. per lb.

To serve as an hors d'oeuvre spread sliced smoked turkey with cream cheese seasoned with Worcestershire sauce. Roll up and fasten with a toothpick.

ROASTED TURKEY ROLL WITH STUFFING

Temp: 450°F Time: 30 min. per lb.

1. Defrost frozen turkey roll 4 hrs. per lb. in refrigerator or 2 hrs. per lb. at room temperature.
2. Remove plastic bag and wipe meat dry with paper toweling.
3. Rub with vegetable shortening.
4. Place skin side up in center of large sheet of heavy foil. Bring foil up over turkey, seal edges and mold to shape of meat.
5. Place wrapped turkey on rack in pan and roast according to weight.
6. Prepare stuffing according to your favorite recipe. Place in greased baking pan.
7. One hour before end of roasting time, open foil and place turkey roll on stuffing.
8. Baste turkey with some of the drippings in foil. Use the rest for gravy. Place the foil over turkey, return to oven for 1 hour.

To complete your holiday dinner...



GREEN GODDESS SALAD DRESSING

- | | |
|------------------------------|--------------------------------------|
| 1 small garlic clove | 3 T chopped parsley |
| 1 c dairy sour cream | 1 t dried tarragon |
| 3 or 4 anchovies,
chopped | 1½ T tarragon vinegar |
| 1 t chopped onion | 1 T chopped chives or green
onion |

1. Rub bowl with garlic clove. Combine ingredients in bowl; mix well. Chill until ready to use.
2. Pour on salad greens and toss lightly.

BEETS IN ORANGE SAUCE

- | | |
|--|-----------------------------------|
| ¼ c flour | 1 c orange juice |
| ¼ c sugar | ¼ c lemon juice |
| ½ t salt | 4 c diced beets,
raw or canned |
| ½ c cold water or canned
beet juice | |

1. Mix flour, sugar and salt; add water and mix to a smooth paste.
2. Add orange and lemon juices. Cook until thickened.
3. Add drained canned beets and simmer 15 min., or add diced raw beets, cover and bring to the boiling point. Simmer 35-40 min.

CELERY ALMOND SAUTÉ

- | | |
|-----------------------------------|-------------------------|
| 4 c celery, sliced on bias | ½ c slivered almonds |
| 1 t salt | 2 T butter or margarine |
| ¼ c butter or margarine | ¼ t minced garlic |
| 2 T finely chopped green
onion | 1 T cooking sherry |

1. Cook celery with salt and butter in covered saucepan over low heat for 10 to 12 minutes.
2. Sprinkle onion over top and cook 1 minute longer.
3. Brown almonds in butter, garlic and sherry. Pour over celery which has been arranged in serving dish.

RAW CRANBERRY RELISH

- 1 lb. cranberries (4 c) 2 c sugar
2 medium oranges and apples

1. Wash cranberries.
2. Peel rind off oranges and discard white inner portion; put rind and pulp through the food chopper with cranberries.
3. If apples are used, pare if desired, core and put through the food chopper.
4. Mix with the sugar and allow to stand in refrigerator several hours before serving.

NOTE: *If desired, make several weeks ahead and store in food freezer.*

GLAZED DATE ORANGE PUDDING

Steamed 2 hrs.

- | | |
|--|-----------------------------------|
| $\frac{1}{2}$ c brown sugar | $2\frac{1}{4}$ t baking soda |
| 1 T cornstarch | $\frac{1}{2}$ t cinnamon |
| $\frac{3}{4}$ c water | $\frac{1}{2}$ t ginger |
| $1\frac{1}{2}$ c (8 oz.) pitted
dates, cut up | $\frac{1}{4}$ t cloves |
| $\frac{1}{2}$ c orange sections | $1\frac{1}{2}$ c dry bread crumbs |
| $1\frac{1}{2}$ c sifted all-purpose
flour | $1\frac{1}{2}$ c orange marmalade |
| 1 t salt | $\frac{1}{2}$ c vegetable oil |
| | 1 c milk |

1. Butter and sugar a 2 qt. mold.
2. Blend brown sugar and cornstarch; add water. Cook over medium heat, stirring constantly, until clear and thickened.
3. Add $\frac{1}{2}$ c cut up dates to hot sauce and pour into prepared mold. Arrange orange sections in sauce.
4. Combine flour, salt, soda, spices, bread crumbs, marmalade, oil, milk and remaining dates; stir until well blended.
5. Pour carefully into mold; cover (if mold has no cover use lightly buttered aluminum foil and tie securely.)
6. Steam 2 hours on rack in a large kettle $\frac{1}{4}$ filled with boiling water.
7. Let pudding stand in mold 5 min; then unmold onto serving plate. Serve with whipped cream if desired.

NOTE: *To flame - soak cube sugar in orange or lemon extract. Arrange on top of pudding and ignite with match.*



Planned Over Suggestions

TURKEY CHOW MEIN

- | | |
|-----------------------------|---------------------------|
| 2 c diced celery | 1 c cooked string beans |
| 1½ c sliced onions | 1½ T cornstarch |
| 2 T butter or margarine | 2½ T Worcestershire sauce |
| 1½ t salt | 1½ c diced cooked turkey |
| 1/8 t pepper | 2 eggs, well beaten |
| 2 c chicken or turkey stock | ½ t salt |
| or 2 chicken bouillon cubes | Chow mein noodles |
| and | |
| 2 c hot water | |

1. Brown celery and onions in butter. Add salt, pepper and stock or bouillon cubes dissolved in hot water.
2. Cover and cook 10 minutes. Add string beans.
3. Blend cornstarch with Worcestershire sauce, add to vegetables, cook until thickened. Add turkey and heat.
4. To well-beaten eggs add salt; pour in greased skillet. Fry without stirring until set into a thin omelet. Cut into thin strips.
5. Pour turkey vegetable mixture over noodles. Top with criss-crossed egg strips and serve.

TURKEY, HAM AND MUSHROOM CASSEROLE

Temp: 375°F Time: 30 min.

- | | |
|-------------------------------|-------------------------------|
| 6 oz. (3 c) noodles | ¼ t dry mustard |
| 2 T minced onion | Dash pepper |
| 1 T butter or margarine | 1¼ c diced cooked ham |
| 1 can condensed mushroom soup | 1¼ c diced cooked turkey |
| ½ c turkey broth or milk | ¼ c blanched toasted almonds, |
| ¼ t salt | cut into strips |

1. Cook noodles in boiling salted water until tender. Drain.
2. Saute onion in butter until transparent.
3. Add soup, broth and seasonings. Stir until well blended. Heat to boiling.
4. Put half of noodles in a greased 2 qt. casserole. Add half of the ham, turkey and mushroom sauce. Repeat with the rest of noodles, turkey, ham, and sauce. Sprinkle almonds over top.
5. Bake uncovered in preheated oven.

Fruitcake



WHOLE FRUIT CAKE

- $\frac{1}{2}$ c shortening
- 1 c sugar
- 3 egg yolks
- $1\frac{1}{2}$ c sifted cake flour
- 1 t baking powder
- $\frac{1}{2}$ t salt

Temp: 275°F Time: 2-2½ hrs.

- $\frac{1}{2}$ c milk
- $\frac{1}{2}$ t vanilla
- 1 c golden raisins
- $1\frac{1}{2}$ c chopped pecans
- 3 egg whites

Fruit Layer

- 1 lb. pitted dates
- $\frac{1}{2}$ lb. whole Brazil nutmeats.
- 1 lb. red and green candied cherries

- $\frac{1}{2}$ lb. green pineapple slices, cut in quarters

1. Cream shortening. Add sugar gradually. Beat in egg yolks.
2. Sift flour with baking powder and salt. Add to creamed mixture alternately with milk and vanilla.
3. Stir in raisins and nuts.
4. Beat egg whites stiff. Fold in batter.
5. Stuff dates with whole Brazil nuts.
6. Pour a very thin layer of cake batter in bottom of wax paper lined pans. Add a layer of red and green cherries, more batter, layer nut filled dates, batter, green pineapple and batter on top. To make loaves even, fill all pans at same time.
7. Bake in preheated oven.

NOTE: Makes 4¾ pounds.

Fruit cakes slice easily without crumbling if they are chilled thoroughly then sliced with a sharp knife.

GLAZE FOR FRUIT CAKE

- 3 T molasses
- $\frac{1}{2}$ c hot water

1. Combine ingredients and brush surface of fruit cake occasionally during last hour of baking.

NOTE: For a light fruit cake you may prefer to use light corn syrup in place of molasses.

TO FREEZE FRUIT CAKE

Fruit cake keeps very well in the freezer. Wrap in moisture-vapor-proof paper. Place in the freezer. To serve, remove from freezer several hours ahead to defrost.

FAVORITE FRUIT CAKE

Temp: 275°F Time: 3-5 hrs.

- | | |
|----------------------------|-------------------|
| 1 lb. raisins | 1 t nutmeg |
| 1 lb. currants | 1 t allspice |
| 1½ lb. mixed candied fruit | ¾ t salt |
| ¼ lb. dates, diced | 1 c shortening |
| 2 c sifted cake flour | 1 c sugar |
| 1½ t cinnamon | 6 eggs |
| ½ t mace | 2/3 c fruit juice |

1. Combine fruit. Mix and sift flour, spices and salt; add to fruit.
2. Cream shortening, add sugar gradually and the eggs. Beat well. (The mixture will look curdled.)
3. Add floured fruit mixture and fruit juice alternately to creamed mixture. Mix well.
4. Pour into wax paper lined pans, cover with wax paper and bake in preheated oven.
5. Small cakes will require 3 hrs. for baking while a large cake (all batter in one pan) will require 4-5 hrs.
6. Allow cake to cool thoroughly before storing away.
This cake will keep months. 7 lbs.

WHITE FRUIT CAKE

Temp: 275°F Time: 1½ hrs.

- | | |
|--------------------------|-----------------------|
| ¾ c dried apricots | ½ t salt |
| 1 c golden raisins | ¾ c shortening |
| 1 lb. mixed candied peel | ¾ c sugar |
| ¼ c sliced almonds | 4 eggs |
| 2 c sifted cake flour | ½ t grated lemon rind |

1. Wash apricots, cover with cold water, bring to the boiling point and simmer 1 min. Drain thoroughly and dice. Add rest of fruit and nuts.
2. Sift flour and salt, add to fruit.
3. Cream shortening, add sugar gradually. Add eggs and beat.
4. Add grated lemon rind and floured fruit.
5. Pack into wax paper-lined pans, cover with wax paper and bake in preheated oven. Cool thoroughly.

TO STEAM FRUIT CAKE

Fruit cakes may be first steamed and then baked. A 2 lb. cake should be steamed for 2 hours, then baked at 275°F for 1 hour. Uncover last 30 minutes of baking.



MILK CHOCOLATE BALLS

Temp: 350°F Time: 10-12 min.

Almond Filling:

$\frac{1}{2}$ c ground, blanched
almonds

1 T water

$\frac{1}{2}$ t almond extract

1 egg white

1. Combine almonds, egg white, water and almond extract. Set aside.

Dough:

4 oz. milk chocolate
candy

1 t vanilla

2 c sifted all-purpose flour

2 T milk

$\frac{1}{2}$ t salt

$\frac{3}{4}$ c butter or margarine

Confectioners' sugar

$\frac{1}{4}$ c sugar

1. Melt candy with milk over low heat.
2. Cream butter with sugar until fluffy.
3. Add vanilla and melted chocolate.
4. Sift flour and salt, add to creamed mixture.
5. Form into balls using about 1 T of dough.
6. Make a hole in center, fill with $\frac{1}{4}$ t of the Almond Filling. Seal the filling with more dough and place rounded side up, on ungreased cookie sheet.
7. Bake in preheated oven.
8. Roll in confectioners' sugar while still warm.

EGGNOG COOKIES

Temp: 400°F Time: 8-10 min.

$\frac{1}{2}$ c shortening

$\frac{1}{2}$ t vanilla

1-3 oz. pkg. cream
cheese

$\frac{1}{2}$ c sifted all-purpose
Flour

$\frac{1}{2}$ c sugar

$\frac{1}{2}$ t salt

1 egg yolk

$\frac{1}{2}$ t nutmeg

1. Cream shortening and cheese until soft.
2. Add sugar gradually, beating until light and fluffy.
3. Add egg yolk, vanilla; beat well.
4. Add flour sifted with salt and nutmeg.
5. Force through a cookie press onto an ungreased cookie sheet.
6. Bake in preheated oven.

NOTE: If desired form into balls and bake.

DATE CRESCENTS

Temp: 350°F Time: 20 min.

$\frac{1}{4}$ c sifted all-purpose
flour
 $\frac{1}{2}$ t soda
 $\frac{1}{2}$ t salt
 $\frac{1}{2}$ c sugar

1 c oatmeal
 $\frac{1}{2}$ c shortening (half butter
or margarine)
 $\frac{1}{2}$ c dairy sour cream

1. Sift flour with soda, salt and sugar into a mixing bowl. Add oatmeal.
2. Cut in shortening with mixer on low speed until mixture is as fine as cornmeal.
3. Add sour cream and mix only enough to blend with flour mixture.
4. Roll out onto a floured pastry cloth $\frac{1}{8}$ " thick. Cut into 2" squares and spread with Date Filling.
5. Starting at one corner, roll each square toward opposite corner. Shape into crescent and place on greased cookie sheet.
6. Bake in preheated oven.

DATE FILLING

$\frac{3}{4}$ c chopped dates
 $\frac{1}{2}$ c chopped nutmeats
 $\frac{1}{4}$ c sugar

$\frac{1}{2}$ c orange juice
1 T butter or margarine

1. Combine dates, nutmeats, sugar and orange juice.
2. Cook over low heat until thick stirring constantly. Add butter. Cool.

CRISSCROSS JELLY SQUARES

Temp: 350°F Time: 35 min.

$\frac{3}{4}$ c butter or margarine
 $\frac{3}{4}$ c confectioners' sugar
1 egg yolk
1 t vanilla

2 c sifted all-purpose
flour
 $\frac{3}{4}$ c red jelly or jam
Green candied pineapple
or cherries

1. Cream butter, add sugar gradually.
2. Blend in egg yolk, vanilla and flour.
3. Divide dough in half. Press one half on bottom of ungreased 9" square pan. Spread with jelly.
4. Shape other half of dough into thin, pencil like strips.
5. Place strips, crisscross fashion $\frac{1}{2}$ " apart on jelly. Sprinkle with pieces of candied fruit.
6. Bake in preheated oven. Cool. Cut into squares.

*Keep a supply of tempting treats
in your freezer - the secret of
holiday hospitality with ease.*



COFFEE WALNUT WANDS*Temp: 375°F Time: 10-12 min.*

- | | |
|-------------------------------------|---------------------------------|
| $\frac{1}{2}$ c butter or margarine | $\frac{1}{2}$ c chocolate bits |
| $\frac{3}{4}$ c brown sugar | 2 T sugar |
| $\frac{1}{4}$ c heavy cream | 2 T water |
| 2 c sifted all-purpose flour | $\frac{1}{2}$ t rum flavoring |
| $\frac{1}{2}$ t baking powder | $\frac{2}{3}$ c chopped walnuts |
| $\frac{1}{2}$ t salt | |
| 2 t instant coffee powder | |

1. Cream butter and brown sugar until fluffy, blend in cream.
2. Add flour sifted with baking powder, salt, and coffee. Chill.
3. Shape into "wands" about 3" long $\frac{1}{2}$ " wide. Place on ungreased cookie sheets.
4. Bake in preheated oven. Cool.
5. Combine semi-sweet chocolate, sugar, and water over low heat. Stir until chocolate melts, add flavoring.
6. Dip one end of wand in chocolate mixture, then in nuts.
7. Place on wax paper and chill until chocolate has set.

MOLASSES COOKIES*Temp: 375°F Time: 8-10 min.*

- | | |
|--|-----------------------|
| $\frac{2}{3}$ c shortening | 1 t ginger |
| $\frac{3}{4}$ c molasses | 1 t salt |
| 3 c sifted all-purpose flour (regular) | $1\frac{1}{2}$ t soda |

1. Cream shortening, add molasses and beat until creamy.
2. Sift dry ingredients together and add to first mixture. Chill if very soft.
3. Roll out $\frac{1}{4}$ " thick on lightly floured pastry cloth. Cut with fancy cutters. Place on cookie sheet.
4. Bake in preheated oven. Colored candies may be pressed into the dough before baking. This dough may be used for Gingerbread Men.

CUT-OUT COOKIES*Temp: 400°F Time: 10-12 min.*

- | | |
|--|-------------|
| 1 c shortening | 1 c sugar |
| 4 c sifted all-purpose flour (regular) | 4 T milk |
| $\frac{1}{2}$ t salt | 1 t vanilla |
| 2 eggs, beaten | 1 t soda |

1. Cut shortening into flour as in pastry and add salt.
2. Combine eggs and sugar and beat well. Combine milk, vanilla, and soda. Add alternately with flour to eggs and mix well.
3. Roll out $\frac{1}{4}$ " thick and cut with fancy cutters. Place on ungreased cookie sheet and bake in preheated oven.
4. Decorate before or after baking with colored sugar or spread confectioners' sugar frosting on cooled cookies and sprinkle with colored sugar.



Candy

ALMOND CARAMEL CLUSTERS

Temp: 350°F Time: 10-15 min.

2 c unblanched whole
almonds

$\frac{1}{2}$ c light corn syrup

1 c sugar

$\frac{1}{2}$ c butter or margarine

$\frac{1}{3}$ c light brown sugar

$\frac{1}{4}$ t salt

$\frac{3}{4}$ c milk

1 t vanilla

1. Spread almonds in shallow pan; toast in preheated oven, cool.
2. Combine sugar, brown sugar, milk, corn syrup, butter and salt in a saucepan.
3. Stir over low heat until sugar dissolves and butter melts. Continue to boil without stirring until mixture reaches a hard ball stage or 248°F.
4. Remove from heat, add vanilla and almonds. Stir lightly until mixture just starts to hold its shape.
5. Drop by tablespoon onto baking sheet. Cool (If mixture becomes too stiff to drop, place pan over low heat to soften.)

NOTE: *To store, wrap individually and store in a covered container.*

SPONGE CANDY

1 c light corn syrup

4 t baking soda

1 c sugar

6 oz. pkg. chocolate bits,
melted

1. Combine sugar and syrup in a large saucepan. Bring to boil over medium heat, stirring until sugar dissolves.
2. Continue cooking without stirring, to hard crack stage 305°F. or until mixture separates into hard and brittle threads when tested in very cold water.
3. Remove from heat. Quickly stir in baking soda; mix well.
4. Pour into lightly buttered shallow pan 9 x 13 inches. Cool, break into pieces. Makes one pound.
5. Coat with melted chocolate bits.

MALLO-CREME BONBONS

1 jar marshmallow creme
 $\frac{1}{4}$ c butter or margarine
4 c confectioners' sugar, sifted
1 t almond extract
Food coloring

Coconut
Chopped nutmeats
Semi-Sweet chocolate, melted
Candied cherries
Toasted almonds

1. Beat marshmallow creme with butter until smooth.
2. Blend in confectioners' sugar with flavoring. A few drops of food coloring may be added.
3. Shape into balls and roll in coconut or chopped nuts or dip in melted chocolate.
4. Place on wax paper covered cookie sheet.
5. Decorate with cherries and almonds.

NOTE: Use $\frac{1}{4}$ t peppermint for pink candies, $\frac{1}{4}$ t spearmint for green candies.

QUICKIE FUDGE

$2\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c butter or margarine
1-6 oz. can evaporated milk
 $\frac{1}{4}$ t salt

$\frac{1}{2}$ lb. marshmallows (about 32)
 $\frac{1}{4}$ c boiling water
2 c semi-sweet chocolate bits (2-6 oz. pkgs.)

1. Combine sugar, butter, milk and salt in a saucepan.
2. Bring to full rolling boil and boil 8 min., stirring constantly.
3. Remove from heat and add marshmallows, boiling water, and chocolate. Beat until marshmallows and chocolate are melted.
4. Pour into greased 9x13" pan. Cool thoroughly and cut into squares. Press an English walnut half into each piece.

HOLIDAY DIVINITY

3 c sugar
 $\frac{3}{4}$ c light corn syrup
 $\frac{3}{4}$ c hot water
 $\frac{1}{4}$ t salt
2 egg whites

1 pkg. red or green flavored gelatin
Red or green food coloring
1 c chopped nuts
 $\frac{1}{2}$ c shredded coconut

1. Butter sides of 2 qt. saucepan. In it combine sugar, corn syrup, water and salt. Cook stirring constantly until sugar is dissolved and mixture boils. Cook to hard-ball stage (250°F) without stirring.
2. Beat egg whites until soft peaks form. Gradually beat in gelatin until stiff peaks form.
3. Pour hot syrup slowly over egg-white mixture, beating constantly at high speed until soft peaks form and mixture starts to lose its gloss. Add a few drops of food coloring.
4. Stir in nuts and coconut. Drop by teaspoons on waxed paper or pour into buttered pan. Cut into squares when cool.

NOTES



Season's Greetings

This little book is to help you enjoy modern living. We try to assist all of our customers to get the best possible use out of electricity, gas, and steam.

This service is designed for you as a homemaker, and is also available to the farmer, business, and industry. Please call on us whenever you feel we can help.

