



COUNTRY *Christmas*

HALIFAX COUNTY HOMEMAKERS

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COOPERATIVE EXTENSION SERVICE
VIRGINIA POLYTECHNIC INSTITUTE AND STATE UNIVERSITY

P. O. Box 757
Halifax, Virginia 24558

Dear Friends:

We hope you enjoy this book. It was prepared by the Hartford County Extension Homemakers Club in Maryland. The educational information is worth sharing with all persons interested in homemaking.

We appreciate the opportunity to work with you. Thank you for your cooperation and interest in The Virginia Cooperative Extension Service.

HAPPY HOLIDAYS!

Sincerely,

Sarah U. Bane

(Mrs.) Sarah U. Bane
Extension Agent

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My Kitchen Prayer

Bless my pretty kitchen, Lord,

And light it with Thy love.

Help me plan and cook my meals,

From Thy heavenly home above.

Bless our meals with Thy presence,

Watch over me as I do my work -

Washing pots and pans and plates.

The service I am trying to do

Is to make my family content.

So bless my eager efforts, Lord,

And make them heaven sent.

A CHRISTMAS SALAD

Red and green candied cherries	1 box instant pistachio pudding
1 large bowl Cool Whip	1 med. can fruit cocktail, drained
1 large can crushed pineapple, drained	1 can mandarin orange slices, drained

Oil salad mold with liquid oil. Then place red and green candied cherries over the bottom. Mix the Cool Whip, pineapple, dry pistachio pudding well; then add the fruit cocktail and mandarin orange slices. Mix well, and pour into salad mold. Refrigerate for at least two hours. Serve on lettuce leaves, or very good as is.

LIME SOUFFLE SALAD

Dissolve one package lime Jello in $\frac{1}{2}$ cup boiling water and then add $\frac{1}{2}$ cup cold water. Chill until it begins to thicken. Add $\frac{1}{2}$ cup cottage cheese, whip with beater until fluffy. Add:

$\frac{1}{2}$ C. crushed pineapple	$\frac{1}{4}$ cup salad dressing or mayonnaise
$\frac{1}{4}$ C. chopped nuts (pecans)	$\frac{1}{4}$ cup milk
green food coloring	

Blend well and pour into mold greased with mayonnaise. Chill. When unmolded on serving dish, encircle with slices of cranberry sauce and slices of pineapple.

QUICK PINEAPPLE SALAD

1 pint carton small curd cottage cheese	1 large package lime Jello
1 (9 oz.) container Cool Whip	10 oz. can crushed pineapple, drained
	$\frac{1}{2}$ C. walnuts, chopped (optinal)

Mix all ingredients together. Chill and serve.

FROSTED CRANBERRY SALAD

1 13 $\frac{1}{2}$ -oz. can crushed pineapple	1 2-oz. pkg. dessert topping mix
2 3-oz. pkgs. lemon Jello	1 8-oz. pkg. cream cheese, softened
1 7-oz. bottle ginger ale	$\frac{1}{2}$ C. chopped pecans
1 1-lb. can (2 C.) jellied cranberry sauce	

Drain pineapple, reserve syrup, add water to make 1 cup; heat to boiling. Dissolve gelatin in hot liquid; cool. Gently stir in ginger ale. Chill until partly set. Blend fruits; fold into gelatin. Turn into 9x9x2" dish. Chill until firm. Prepare topping. Blend in cream cheese; spread over gelatin. Toast nuts in 1 Tbsp. butter at 350°F. for 10 minutes. Sprinkle on top. Chill. Serves 9.

CRANBERRY SALAD

1 pkg. red gelatin
1 $\frac{1}{4}$ C. boiling water
1 lb. fresh ground cranberries
1 large Cool Whip

1 cup crushed pineapple (drained)
1 $\frac{1}{2}$ C. miniature marshmallows
1 $\frac{1}{2}$ C. sugar

Dissolve gelatin in boiling water. Set aside to chill. Grind cranberries in blender. Add pineapple, marshmallows, and 1 cup sugar to berries. Chill this mixture while Jello is cooling. Add Cool Whip to berry mixture and fold all into slightly thickened Jello. Pour into mold and chill for several hours. Serves 10-12 (or more).

To save on oven useage, you can fix both of the following recipes at once.

SPICED NUTS

Beat: 1 egg white lightly (not frothy)
Add: 1 Tbsp. water, blend into egg white

Moisten 2 C. nuts (Pecans & Walnuts). Place on greased, flat pan and sprinkle with the following mixture:

$\frac{1}{2}$ C. sugar
 $\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ tsp. cloves
 $\frac{1}{4}$ tsp. nutmeg

1 tsp. cinnamon

Bake in 200^oF oven for 2 hours. Stir occasionally while baking.

WESTERN STYLE PECANS

1 lb. pecans
almost 1 stick butter or
margarine

2 Tbsp. Worcestershire sauce
Dash Tabasco
Dash Cayenne

Bake as above, but turn frequently while baking.

POPCORN BALL ORNAMENTS

6 Tbsp. butter or margarine
3 C. miniature marshmallows
3 qts. unsalted popped corn

2 C. chopped nuts
1½ C. golden raisins
Decorative ribbon

Melt butter in saucepan. Add marshmallows; stir until melted. Combine popped corn, nuts and raisins in large bowl. Pour marshmallow mixture over popcorn mixture stirring to coat all ingredients. Shape into 16 balls with well-buttered hands. Place balls on waxed paper. Let stand several hours until firm. Wrap with decorative ribbon and hang on tree or wrap in cellophane.

STRAWBERRIES IN DECEMBER

3 small size strawberry jello
(dry mix)
1 C. ground walnuts and pecans
1 7-oz. pkg. coconut

1 C. sweetened condensed
milk
red granulated sugar
green cake frosting

Mix first four ingredients together. Chill two hours. Form into strawberry shape using about 1 tsp. of mixture for each. Roll in red sugar. Make a stem and two leaves of cake frosting. Store in covered container.

SPICE TEA

2 C. orange Tang
2 C. sugar
½ C. instant tea

1 tsp. cloves
1 tsp. cinnamon
1 pkg. lemonade mix

Mix together. Use one tsp. to a cup of hot water. Nice to put in small jars for Christmas gifts.





GINGER COOKIES

3 cups sugar
1½ cups lard
2 cups molasses

5 Tablespoons ginger
8 Tablespoons hot water
4 teaspoons soda dissolved in the water

Stir in enough flour to make soft dough. Let stand overnight. It is easier to roll. Roll dough on floured board. Cut with cookie cutters. Bake at 350°F.

CHOCOLATE MINT BROWNIES

1 C. sugar
½ C. butter (not margarine)
4 eggs, beaten

1 C. flour
1 tsp. vanilla
1 16-oz. can Hershey's syrup

Mix ingredients. Spread in greased 9x13" pan. Bake 350°F. for 30 minutes. Cool.

Mix:

2 C. powdered sugar
2 Tbsp. creme de menthe
½ C. butter

Spread on brownies. Refrigerate 1 hour; then melt together

1 C. chocolate chips 6 Tbsp. butter

Mix well and cool slightly. Pour over mint frosting. Refrigerate about 1 hour. Cut in bars. Not necessary to store in refrigerator. Freezes very well.

PECAN PUFF COOKIES

½ C. real butter
2 Tbsp. sugar
1 tsp. vanilla

1 C. very finely chopped pecans
1 C. flour

Cream together butter, sugar and vanilla. Stir in pecans and flour. Form into 1" balls; place on cookie sheet. Bake in a slow oven, 325°F for 20 minutes. Remove from cookie sheet, cool slightly, and roll in confectioners sugar. Cool completely and roll in confectioners sugar again. Yield: 2 dozen.

BOURBON BALL COOKIES

Mix together:

1 C. crushed vanilla wafers
1 C. powdered sugar
1 C. finely chopped pecans

In separate bowl, combine till well blended:

1/3 C. bourbon
1½ Tbsp. honey or white corn syrup

Mix it all together and let stand for 1 hour. Shape dough into 1" balls and roll in powdered sugar. Let stand in covered air-tight container, overnight or longer. Taste improves with age.

This would be a fun idea to give to a small child during the Holiday Season, so he or she and their Mom could stir up some cookies together. Anyone who sends it as a gift, should of course enclose directions for making it into cookies.

HOMEMADE COOKIE MIX

2½ C. flour, stir to aerate before measuring	1½ C. solid white shortening
1 tsp. baking soda	3½ C. quick-cooking oats
¼ tsp. salt	1 C. raisins
1 C. granulated sugar	1 C. semi-sweet chocolate pieces
1 C. packed dark brown sugar	

Sift together the flour, soda and salt; stir in the sugars. Cut in the shortening until blended. Thoroughly stir in the oats. Makes about 10 cups.

Measure half of Mix (about 5 cups) into a plastic bag; add ½ C. of the raisins and ½ C. of the chocolate pieces; close bag tightly. Turn the remaining Mix, raisins and chocolate pieces into another bag and close tightly. May be stored at room temperature for several weeks.

To bake cookies: empty one bag of the cookie mix into a bowl; with a wooden spoon, make a "hole" in the center, into the hold drop 1 egg, 1/3 C. milk, ½ tsp. vanilla; with the spoon or a fork mix the liquids well, gradually stirring in the dry ingredients. Drop by teaspoonsful, a few inches apart, onto ungreased cookie sheets. Bake in a preheated 350° oven, 12-15 minutes. Remove to wire racks to cool. One bag of mix makes about 4½ dozen cookies



CREAM CHEESE COOKIES

1 C. margarine	1 8-oz. pkg. cream cheese
2/3 C. sugar	1 tsp. vanilla
2 C. sifted flour	dash salt
colored sugar	

Thoroughly blend margarine, softened cream cheese, sugar and vanilla. Add flour and salt; mix well. Chill. Force dough through cookie press onto ungreased baking sheets; sprinkle with colored sugar. Bake at 400°F. for 8 - 10 minutes. Yields 8 to 8½ dozen.

RAISIN TASSIES

$\frac{1}{2}$ C. margarine	1 Tbsp. soft bread crumbs
3 oz. pkg. cream cheese	1 Tbsp. lemon juice
1 C. all-purpose flour, sifted	2 tsp. grated lemon rind
1 egg, large	$\frac{3}{4}$ C. finely chopped raisins
$\frac{1}{2}$ C. sugar	$\frac{1}{8}$ C. finely chopped walnuts
$\frac{1}{8}$ tsp. salt	

Cream the margarine and cream cheese; gradually beat in the flour. Chill if very soft. Using a scant tablespoon for each, shape dough into 24 balls; press each over bottom and sides (up to the rim) of small muffin-pan cups (1- $\frac{3}{4}$ " across top). Beat the egg slightly and stir in the remaining ingredients. Spoon mixture into the lined cups, it will come almost to their tops. Bake in a preheated 400°F. oven for about 18 minutes. Makes 1 $\frac{1}{2}$ doz.

ST. JOSEPH'S DAY FRITTERS

1 envelope dry yeast	6 Tbsp. butter, at room temperature and cut into pieces
2 eggs	$4\frac{1}{2}$ C. flour
$\frac{2}{3}$ C. sugar	Lard or olive oil or fat for frying
$\frac{1}{2}$ tsp. ground cinnamon	Confectioner's sugar
1 tsp. salt	

Note: frying the fritters in lard gives them
a characteristic flavor

Measure $\frac{1}{4}$ C. lukewarm water into a small bowl and sprinkle the yeast over it. Let stand for 3 or 4 minutes. Meanwhile, measure $\frac{3}{4}$ C. warm water into a bowl. Add the eggs, sugar, cinnamon, salt and butter. Mix well. Beat in 1 cup of the flour, a little at a time, beating well after each addition. Beat in dissolved yeast and remaining $3\frac{1}{2}$ C. flour. Mix thoroughly. Knead until smooth and elastic. Put the dough into a greased bowl, cover it with a kitchen towel, and let it rise in a warm place until doubled in bulk. Punch down again. Roll out the dough on a floured board to the thickness of about $\frac{1}{4}$ inch. With a doughnut cutter, cut into 3 inch rings. Place rings on greased cookie sheets, cover with kitchen towels, and let rise in a warm place for 30 minutes. In a deep fryer, heat the lard to 375°F. on a frying thermometer. Fry a few fritters at a time, turning them once, until golden brown on both sides. Drain on paper towels. Sprinkle with confectioners' sugar and serve immediately.
Yield: 2 $\frac{1}{2}$ to 3 dozen.



CHOW MEIN NOODLE AND PEANUT COOKIE

Melt:

2 pkgs. Nestle's (6 oz.) Butterscotch Morsels in double boiler.

Add:

1 3-oz. can chow mein noodles
1 C. peanuts

Drop by teaspoonsful on waxed paper.

PEANUT BUTTER CHIP CHOCOLATE COOKIES

1 C. butter or margarine	2/3 C. Hershey's Cocoa
1½ C. sugar	¾ tsp. baking soda
2 eggs	½ tsp. salt
2 tsp. vanilla	2 C. (12-oz.) Reese's Peanut Butter Chips
2 C. unsifted all-purpose flour	

Cream butter or margarine, sugar, eggs and vanilla until light and fluffy. Combine flour, cocoa, baking soda and salt; add to creamed mixture. Stir in Peanut Butter Chips. Drop by teaspoonsful onto ungreased cookie sheet. OR - chill until firm enough to handle and shape small amounts of dough into 1" balls. Place on ungreased cookie sheet and flatten slightly with fork. Bake at 350°F. for 8 - 10 minutes. Cool 1 minute before removing from cookie sheet onto wire rack. Makes about 5 dozen 2½" cookies.

RANGER COOKIES

Mix together in order given:

1 C. shortening	¼ tsp. baking powder
1 C. sugar	1 tsp. baking soda
1 C. brown sugar	1½ tsp. salt
2 eggs	2 C. oatmeal
1 tsp. vanilla	2 C. Rice Krispies
2 C. flour	1 C. coconut

Make into 1" balls, pat down with fork. Bake at 350°F. on greased cookie sheet until crispy (about 10 minutes). Yields 8 dozen.

HOT MULLED CIDER

2 sticks cinnamon	1 C. light brown sugar
12 whole cloves	2 C. dark rum or brandy
2 tsp. allspice	1 lemon sliced in thin rounds
4 qts. apple cider	

In a heavy-bottomed saucepan, bring cinnamon, cloves, allspice, cider and sugar to the boil. Reduce heat and simmer, uncovered, 15 minutes. Strain into a heat-proof glass or metal punch bowl. If desired, heat the rum, pour on top, add lemon slices and set the punch on flame. Serve hot or cold. Makes 24 servings.

HOT BUTTERY SPICED WINE

1 qt. dry wine (Chablis or Rose)	10 whole cloves
2 C. water	10 whole allspice
1 C. sugar	2 cinnamon sticks
2 Tbsp. butter	$\frac{1}{2}$ sliced lemon (1/8" slices)

In 3-qt. saucepan, combine wine, water, sugar and butter. Stir until sugar is dissolved. Add cloves, allspice, cinnamon sticks and lemon. Cook over medium heat; stirring occasionally, till heated through; about 10 to 15 minutes. Serve piping hot. Makes 8 (6-oz.) servings.

HOT CIDER

1 gallon cider	1 grated nutmeg
2 (6 oz.) cans lemon concentrate, or 1 fresh lemon (slice the rind)	1 tsp. ground mace
1 orange stuffed with cloves and cut into quarters	1 tsp. whole mace
	3 cinnamon sticks

Simmer one hour. Serve warm.

EGGNOG

4 Tbsp. sugar	1 C. half and half cream
3 egg yolks, well beaten	1 ounce rum
3 egg whites, beaten stiff	1 C. brandy
1 cup milk	Nutmeg

Add sugar to yolks and beat well. Fold whites and yolks together; add milk and cream. Blend in rum and brandy. Chill until very cold; pour into a large bowl and ladle into mugs. Serve with a dash of nutmeg.

SOUTHERN COFFEE PUNCH

4 qts. strong coffee, refrigerated until cold

Whip:

1 qt. heavy cream
5 Tbsp. granulated sugar
5 tsp. vanilla

2 qt. vanilla ice cream

Spoon or slice ice cream into large punch bowl. Add whipped cream. Pour cold coffee over all and mix well. Serve in cups. Yield: 50-60 cups.

CHAMPAGNE PUNCH

1 qt. Sauterne	1 qt. club soda
2 qts. champagne	½ gal. fruit sherbet
8 oz. cognac (may substitute fruit brandy in place of cognac)	

Mix Sauterne and cognac. Pour over ice ring in punch bowl. Add champagne and club soda. Float scoops of sherbet on top. Serves 50.



MOTHER'S DARK FRUIT CAKE

Soak overnight in 1 cup brandy:

2 lb. currants	3/4 lb. citron
2 lb. raisins	Some mixed fruit
1 lb. figs (cut up)	

Next day, flour fruit lightly. Cream 1 pound butter and 1 pound sugar. Add 1 dozen eggs, one at a time, beating after each addition. Sift 1 pound flour with some salt, 1 tsp. ground allspice, 1 tsp. ground nutmeg, 1 tsp. ground cloves, 3/4 tsp. ground cinnamon. Add flour mixture to butter mixture. Mix thoroughly. Add this mixture to fruits alternately with:

1 small jar strawberry preserves
1/2 C. whiskey

beginning and ending with the flour mixture. Mix well.

To prepare pans: Spray with PAM. Fit brown paper in bottom of each pan. Spray again with Pam. Fill pan or pans. (I use small aluminum pans.) Bake at 275°F for 1 1/2 hours (baking time depends on size of pan). Place a pan of hot water beneath pans on lower shelf.

SHERRY TRIFLE

2 packets lady fingers (plain)	Jello egg custard pudding
raspberry jam	1/2 pint heavy double cream
sherry (cheap sherry is advisable, good sherry is wasted in trifle)	slivered almonds, glace cherries, or any favorite decoration

Split open lady fingers and spread sparingly with the raspberry jam (too much jam makes it very sweet). Put in the bottom of bowl and add sherry gradually until all lady fingers are absorbed. Mash together. Make up Jello custard pudding as directed on packet and pour over mashed mixture. When custard pudding is cold, whip up the heavy double cream until fairly stiff and add this in a layer over the custard pudding. Decorate with almonds, cherries or any other favorite decoration.
Serves 8.

BANANA NUT BREAD

2 C. sifted flour	$\frac{1}{2}$ C. soft butter
$1\frac{1}{2}$ tsp. baking powder	2 Tbsp. buttermilk (or milk)
$\frac{1}{2}$ tsp. salt	1 tsp. lemon juice
$\frac{1}{2}$ tsp. baking soda	2 C. sugar
$\frac{1}{4}$ tsp. nutmeg	3 medium bananas
2 eggs	2 C. chopped nuts

Preheat oven to 350°F. Grease a 9x5x3" loaf pan. Sift flour, baking powder, salt, baking soda and nutmeg together in a large bowl and set aside. Put eggs, butter, buttermilk, lemon and sugar into blender, cover and process at "mix" until smooth. Add bananas and continue processing until smooth. Add chopped nuts. Pour into dry ingredients and mix only until flour is moistened. Bake 45-50 minutes.

HOLIDAY HEARTH LOAVES

$\frac{1}{3}$ C. butter or margarine, softened	2 C. flour
$\frac{2}{3}$ cup sugar	2 tsp. baking powder
2 tsp. grated lemon peel	1 tsp. salt
$\frac{1}{4}$ tsp. cinnamon	$\frac{1}{4}$ tsp. baking soda
2 eggs	$1\frac{1}{2}$ cups peeled shredded apple
3 Tbsp. milk	1 C. chopped raisins (seedless, currants, muscats, or golden)
1 tsp. lemon juice	$\frac{1}{2}$ C. chopped nuts

Cream together butter, sugar, lemon peel and cinnamon. Beat in eggs until light and fluffy. Beat in milk and lemon juice. Stir together dry ingredients; add to creamed mixture, stirring until moistened. Fold in apple, raisins, and nuts. Spoon batter into 3 greased miniature loaf pans, about 3x6". Bake at 350°F, 40-45 minutes, or until toothpick inserted in center comes out clean. Makes 3 loaves. Batter may be baked in 5x9" loaf pan. Increase baking time to about 1 hour.

DATE NUT BREAD

1 tsp. baking soda	1 C. sugar
1 C. boiling water	1 tsp. vanilla
1 C. pitted dates, cut up	1 egg
$\frac{3}{4}$ C. raisins	$1\frac{1}{3}$ C. sifted flour
2 Tbsp. soft butter	$\frac{3}{4}$ C. chopped pecans

Pour soda and boiling water over dates and raisins. Set aside. Cream butter and sugar. Add vanilla, then egg. Beat well. Add flour and mix. Pour in fruit mixture (including water) and pecans. Mix. Bake in buttered 9x5" loaf pan at 350°F. for 45-55 minutes.

INDIANA FRUIT BREAD

2 pkgs. active dry yeast	$\frac{1}{2}$ C. sugar
$\frac{1}{2}$ C. warm water	2 tsp. salt
$\frac{1}{2}$ C. boiling water	4 eggs
$\frac{1}{2}$ C. soft margarine	6 C. sifted flour
$\frac{1}{3}$ C. each: raisins, candied cherries, lemon & orange peel, nuts	Melted butter or margarine

Dissolve yeast in warm water. Pour boiling water over butter, sugar and salt in large bowl. Stir until dissolved. Add eggs and beat until well blended. Stir in half of the flour, then add softened yeast. Add rest of flour and fruit and nuts. Turn out on floured surface and knead until smooth (7-10 min.) Butter bowl, cover and let rise until double in size (about 2 hours). Shape into two 9x5" loaf pans and let rise again until doubled. Bake at 350°F for 45-50 min. Brush with butter after it comes out of the oven.

PUMPKIN BREAD

Cream:

$\frac{1}{2}$ C. shortening
 $1\frac{1}{2}$ C. sugar

Add:

$\frac{1}{2}$ C. water
2 eggs
2 C. canned pumpkin

Combine, then add to above mixture:

1- $\frac{2}{3}$ C. flour
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. baking powder
1 tsp. soda
 $1\frac{1}{2}$ tsp. cinnamon

Bake in a greased loaf pan (9x5) at 350°F. for one hour.

SUPER POUND CAKE

$1\frac{1}{2}$ C. butter or margarine	1 C. lukewarm milk
3 C. sugar	2 tsp. vanilla extract
5 eggs	1 tsp. lemon extract
3 C. sifted all-purpose flour	$\frac{1}{2}$ tsp. ground mace

Thoroughly cream butter and sugar. Add eggs one at a time, beating after each addition. Heat milk. Fold in flour, alternately with combined milk and flavorings. (You can put flavoring in cup and add heated milk to make 1 cup.) Pour into a greased and lightly floured tube pan. Bake at 325°F. for 1 hour and 20 minutes.

BITTER CHOCOLATE ICING

3 squares chocolate	$\frac{1}{4}$ C. soft butter
2 eggs, beaten	$\frac{1}{2}$ tsp. vanilla
1 cup 4X sugar	

Melt chocolate over very low heat. Add sugar to beaten eggs, mix well. Add to melted chocolate. Cook until thick, stirring constantly. Add butter while stirring. Add vanilla. When thick and well blended, remove from stove. Can be spread while warm or can be cooled.

We can't celebrate Christmas without this.

RED VELVET CAKE

$\frac{1}{2}$ C. shortening	1 tsp. salt
2 oz. red food coloring	1 Tbsp. vinegar
2 Tbsp. cocoa	2 eggs
$\frac{3}{4}$ C. flour	1 tsp. vanilla
$1\frac{1}{2}$ C. sugar	1 C. buttermilk
	1 tsp. soda (baking)

Cream shortening, sugar and eggs. Make paste of food coloring and cocoa and mix in. Add salt, buttermilk with flour and vanilla. Add vinegar and soda. Do not beat hard, just enough to blend. Bake at 350°F. for 30 minutes in two 8" round pans.

FROSTING

2 Tbsp. flour	1 C. butter
1 C. milk	1 C. powdered sugar
1 tsp. vanilla	

Cook flour and milk over low heat until thick. Cool. Cream sugar and butter until fluffy. Add flour and milk mixture. Beat long enough to mix well. Ice cake and decorate with Christmas candies.



CHRISTMAS CAKE

Our family kept this cake to eat late on Christmas night with a cup of tea. It is an elegant kind of pound cake and slices thinly. It will keep well if stored properly. Nice to serve any time. We seldom fail to make it for the Christmas holidays.

2¼ C. cake flour	5 eggs
1 tsp. baking powder	1 tsp. lemon flavoring
½ tsp. salt	1 Tbsp. brandy flavoring
½ C. shortening	¾ C. chopped almonds or pecans
½ C. butter	1 C. shredded coconut (moist)
1 C. sugar	¼ C. chopped candied lemon peel

Sift flour, measure; add baking powder, salt and sift again. Cream shortening and butter together; add sugar, cream until well blended. Add eggs one at a time, beating after each addition. If you use a mixer, beat with slow speed throughout. Mix in lemon and brandy flavoring, almonds, coconut and lemon peel. Stir in dry ingredients. Turn batter into greased and floured 9" tube pan. Bake in slow oven, 300°F. for 1¼ hours. When cooled store in airtight container.

Here's a modern frosting to add the day before the party:

2½ C. confectioners sugar	1/8 tsp. salt
3 oz. package cream cheese	red and green gumdrops
4 Tbsp. light cream	

Sift confectioners sugar. Soften cream cheese; blend in cream. Add salt and gradually beat in sugar until frosting is fluffy and of a consistency to spread. Decorate the cake with red dot and green leaf gumdrops or cut holly leaves out of large gumdrops.

GINGERBREAD LAYER CAKE

(Abraham Lincoln's favorite Christmas dessert)

1 C. honey	1 tsp. baking powder
1 tsp. ground ginger	1 tsp. baking soda
1 tsp. ground cinnamon	½ tsp. salt
½ tsp. ground cloves	¼ C. buttermilk
½ C. butter or margarine	1½ C. whipping cream
½ C. brown sugar	1 Tbsp. granulated sugar
½ tsp. grated lemon peel	2 tsp. shredded orange peel
1 egg	1 1-oz. square semisweet chocolate, grated
2¼ C. sifted all-purpose flour	

In small saucepan combine honey, ginger, cinnamon, and cloves; bring to boiling. Remove from heat; cool. In large mixing bowl cream butter or margarine and brown sugar till light and fluffy. Gradually beat in honey mixture at high speed on electric mixer. Add lemon peel and egg; mix thoroughly. Sift together flour, baking powder, soda, and salt. Add flour mixture and buttermilk alternately to butter mixture, stirring well after each addition. Pour into 2 greased and lightly floured 8x1½" round pans. Bake at 350°F. for 30-35 minutes. Cool in pans 10 minutes. Turn out onto rack and cool completely.

Just before serving, whip cream with granulated sugar till soft peaks form. Spread one layer with half of the whipped cream. Sprinkle with half of the orange peel and half the chocolate. Top with second cake layer. Spread with remaining cream; sprinkle with remaining orange peel and grated chocolate.

The following recipe came from a family of three maiden ladies. Their names were Martha, Ida, and Hattie - last name unknown. They lived on a farm in a large house whose kitchen was separated from the other rooms. Saturday was their baking day and their kitchen was filled with many pies and cakes which were prepared for Sunday. They may not have been expecting invited guests, but when friends or family came, their table was loaded with goodies.

They never married but they reared two families of children whose mothers had passed away. Their home was filled with kindness and good living.

APPLESAUCE CAKE

Cream together:

2 C. sugar
1 C. shortening

Add:

1 qt. applesauce

Sift together:

4 C. flour	2 tsp. cinnamon
2 tsp. soda	2 tsp. nutmeg
1 tsp. salt	1 tsp. cloves

Add this to liquid mixture.

Beat well and add:

2 tsp. vanilla

Add:

2 box raisins dredged in $\frac{1}{2}$ C. flour

Place in greased and floured tube pan. Bake in 325^oF. oven for about 1 $\frac{1}{2}$ hours or until well done.

EGGNOG TORTONI

(Frozen Italian Dessert)

1 C. dairy eggnog	$\frac{1}{4}$ C. almonds, toasted & finely chopped
1 egg yolk, slightly beaten	$\frac{1}{4}$ C. coconut, fine-grated & toasted
$\frac{1}{4}$ tsp. vanilla	1 egg white, stiffly beaten
$\frac{1}{4}$ tsp. almond extract	2 Tbsp. sugar
$\frac{1}{4}$ tsp. salt	$\frac{1}{3}$ C. whipping cream, whipped
$\frac{1}{3}$ C. vanilla wafer crumbs	

Combine eggnog and egg yolk. Cook and stir just till mixture starts to bubble. Cool slightly; add flavorings and salt. Stir in crumbs, almonds and coconut. Beat egg white to soft peaks; gradually add sugar and beat to stiff peaks. Fold into eggnog mixture. Fold in whipped cream. Spoon into 8 paper cupcake liners set in a muffin pan and garnish with whole almonds and a cherry. Freeze 4 hours or overnight; should be firm.

TURKEY DIVAN

Slices of leftover turkey breast	$\frac{1}{2}$ C. water
1 20-oz. pkg. frozen cut broccoli, cooked tender	2 cans cream of mushroom soup
	1 C. mayonnaise
	$\frac{1}{2}$ tsp. curry powder

Put cooked, drained broccoli in casserole. Cover with turkey. Mix other ingredients and pour over turkey. Bake at 350°F for 35 minutes. Cover with grated or sliced mozzarella cheese and bake an additional 10 minutes. For extra special occasions, add sliced almonds.

FOOL PROOF CHICKEN

1 can cream of celery soup	1 Soup can dry white wine
1 can cream of chicken soup	1 C. rice (not instant)
1 pkg. onion soup mix, dry	3 split <u>OR</u> 6 single chicken breasts

Preheat oven to 350°F. Mix soup, wine and rice and let stand for several hours. Arrange chicken on top of rice mixture and sprinkle with onion soup. Cover with foil and bake one hour. Uncover and bake 45 minutes to one hour longer.

BEEF CUBE CASSEROLE

Put 1 to 1½ lbs. of beef cubes in a buttered dish. Add 1 can of cream of mushroom soup and a little chopped onion. Bake at 275°F. for 2 hours.

SWEET POTATO BALLS

3 C. cooked yams or sweet potatoes	2 Tbsp. milk
$\frac{1}{4}$ C. margarine	$\frac{1}{4}$ tsp. salt
$\frac{3}{4}$ C. brown sugar	8 marshmallows
$\frac{1}{2}$ tsp. grated orange rind	1 C. corn flakes, crushed

Mash sweet potatoes. Add margarine, sugar, milk, salt and orange rind. With tablespoon scoop up $\frac{1}{4}$ C. mixture and shape around marshmallow, using more potatoes as needed to make balls. Roll each ball in crushed corn flakes, place on buttered baking dish, cover with foil and freeze. When ready to serve, bake until marshmallows begin to ooze, about 20 minutes. Makes 8 balls. (If desired, add chopped nuts to sweet potatoes.)

(Dumplings with cheese)

2 C. flour
1 egg, beaten

pinch salt
3/4 C. water

Place in a bowl, flour, pinch of salt and add egg that has been whipped with fork and water. Mix well. Knead dough on floured board or table and roll thin with floured rolling pin. Cut circles out with mouth of cup or glass that has been dipped in flour.

Place filling on center of each circle, turn over one half of circle of dough, like a tart, and seal edges with fork or pinch tightly along edges with fingers. Drop into pot of salted boiling water for 10 minutes. Put in a colander to drain, then fry in butter on low flame. Don't brown. May be served with sour cream. Makes about 2 dozen.

Cheese filling:

1 lb. dry cottage cheese
1 yolk of egg
pinch salt

1 level Tbsp. flour
1/2 C. sugar
1/4 tsp. vanilla

Mix well all ingredients until smooth. Place about 1 heaping Tbsp. of filling on each circle of dough

TOMATOES BROWNE

2 slices stale bread (broken
into small crumbs)
1/2 onion, chopped
1 C. brown sugar

skin and quarter tomatoes to equal
4 cups
salt and pepper to taste

Bring ingredients to boil slowly for 10 minutes. Reduce heat to simmer for 3 hours or more and stir occasionally. Eat as stewed tomatoes or as a covering or mix with whatever. Put on as a topping the last 10 minutes of roasting time.

ZUCCHINI CASSEROLE

6 C. squash
1 C. chopped onion

Cook 5 minutes and drain.

Add:

1 can cream of chicken soup
1 C. sour cream
1/2 C. grated carrots

Melt one stick margarine in pan. Mix one package chicken flavored boxed stuffing mix. Spread one half stuffing mix on bottom of 9x13" casserole. Add the squash mixture and top with remaining stuffing mix. Bake 30 minutes at 350°F.

CHRISTMAS REMEMBERED

I have very fond memories of my childhood in a loving home of mother, father, sister and myself. Although raised during the depression, we were never made to feel we were poor poor. We accepted the fact that we didn't have much, but what we now know we had were loving, giving, thoughtful parents.

At Christmas time my mother always made her traditional hutzelbrot, which is a bread made from yeast and dried fruits and nuts. I cannot make it--never has my hutzelbrot tasted like hers. The tree was always trimmed with lovely fragile ornaments; each year something new, plus suet balls and corn outside for the birds. She never let us forget that there were those more unfortunate than ourselves, thus a basket was always made up for "Walter", an individual known by everyone in town, as he got around everywhere in his "wheelchair" which he navigated himself - no fancy motorized job like the handicapped have now - but pumped by hand similar to rowing a boat.

The tree, when we were small, was decorated by "St. Nicholas" while we were participating in the Christmas Eve program at church. In later years we were permitted to decorate the tree. It was always set in a wooden housing painted like a chimney on a roof top. It was surrounded by a reindeer and sleigh.

Upon returning home from church, "St. Nick" would distribute gifts, but only after he had looked in his big ledger which had our names in it, to see if we got gifts, or a lump of coal. How we trembled for fear we had not been "good enough" during the year.

We had a special ritual of opening our gifts. Each one took a turn, so the rest could see what they had received. Then came the final, "special" gift. My dear father, God rest his soul, would compose a poem to be read by my mother. This poem always "thanked God for our blessings"; it also contained clues. We each had a chance to "guess" the meaning of his cryptic verse. Never once did my mother ever guess what her gift from my father was from the clues in the verse! Wasn't she clever!

The festivities for Christmas Eve ended with the singing of carols followed by a light lunch of "oyster stew", cookies and a thin slice of buttered hutzelbrot.

These memories I hold dear, so as my own children arrived I tried to carry on some of these traditions handed down by my parents.

My father played "Santa" always arriving with the sound of sleigh bells ringing. In he came with his pack stuffed with toys and goodies. Then he would go out the front door and come back in the back, go into our basement and change. This worked successfully until the oldest child, then around 7, said "How come Pa is never here when "Santa" comes, but he comes right after he's gone?" Well, we still had two more to surprise with Santa's visit so he was pledged to secrecy until they were no longer fooled.

Each year I would purchase some small new ornament for each child to put on the tree. They helped "Santa" out by putting the decorations on the tree as he was always so very busy. Now two of our children have left

the fold, so the ornaments purchased for them have gone to their own homes to be placed on their own trees.

We still have our Christmas on Christmas Eve. We have had a mystery gift from my father complete with poem until the Christmas of 1976. He is now with many loved ones.

We still remember our less fortunate neighbors. Our feathered friends always have something for them in the feeder.

We still have a light lunch after we have taken turns opening our gifts. However, now our light lunch is sandwiches, thinly sliced "Bishop's Bread" (recipe from another Extension Office booklet) and eggnog. We still thank God for the blessings He has so generously bestowed upon us.

This year we will have two grandchildren to help us celebrate. I have a feeling that "Santa" will once again make an appearance.

"Merry Christmas to all and to all a good night!"

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CHRISTMAS FROM THE CUPBOARD

Remember when Christmas was homemade ornaments and handmade gifts? Maybe this is the year for Christmas past. All it takes is a batch of dough, cookie cutters, and then watch your family have fun. While you're at it, have the kids sign and date each ornament they do. Years from now they'll make interesting memories.

1 C. salt
2 C. flour
1 C. water

First, mix salt and flour together. Then add water a little at a time. Knead 7 to 10 minutes until dough is smooth and putty-like. Roll dough about 1/4 inch thick, then use gingerbread boy cookie cutter to cut the basic shape. Roll small pieces of dough for eyes, cheeks, etc., and simply moisten with water to attach. Poke hole at top for thread.

Bake on cookie sheet at 325°F. until light brown or let air dry 48 hours on a window screen. When cool, varnish to protect from moisture, or paint any color you like. Then just hang on tree or give as gifts.

"JEWELED" CONTAINERS
FOR GIFTS FROM YOUR KITCHEN

Good things from your own kitchen are still the most true expression of your affection for friends at Christmas.

And, if they are given in a jeweled container, the gift will be more exciting to receive and the container itself a decorative object to be used long after its contents have been enjoyed.

Use a simple new technique called "stringing" to convert jars and goblets that once held pickles and other humdrum contents into fascinating containers. All you will need is some firm heavy string, white glue, spray-on adhesive, 12" wide standard weight aluminum foil, magic markers in color and trimmings from your old jewelry or Christmas tree trimming box.

First, outline a simple design on the jar or other container using the magic marker. Next, go over the outline with the glue, then follow the outline with string, pressing it on firmly. Now, take a sheet of 12" wide standard weight aluminum foil large enough to encircle the jar. Crush it, then smooth it out to give it a crinkled effect.

Spray it on the dull side with the adhesive, then spray the jar. Wait a minute or two, then press the foil over the jar or container, using the fingers to bring out details of the string design.

Smooth foil over top edges and under bottom neatly, trimming off excess. Color the foil with magic markers. Decorate the jars with ribbons, beads from broken necklaces or other Christmas trimmings.



— RECIPE —

for

HAPPY LIVING

- 2 heaping cups of Patience
- 1 heartful of Love
- 2 handfuls of Generosity

Add a dash of Laughter and a full cup of Understanding. Blend in 2 cups of Loyalty, mix well, and sprinkle generously with Kindness. Garnish with Humility and compassion.

Spread this irresistible delicacy over a lifetime and serve everyone you meet.

