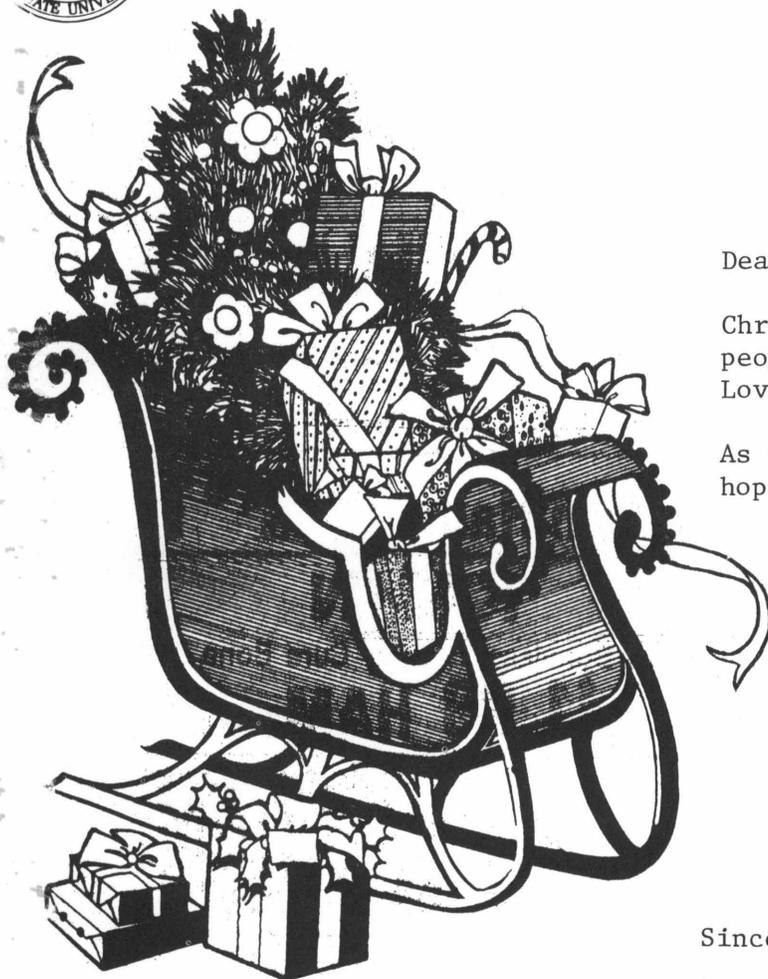




COOPERATIVE EXTENSION SERVICE
VIRGINIA POLYTECHNIC INSTITUTE AND STATE UNIVERSITY

P. O. Box 510
Marion, VA 24354
November, 1979



Dear Friend:

Christmas means many things to many people. It is a time of Caring, Sharing, Loving, Living, and Giving.

As you use these ideas and recipes, I hope they will add enjoyment to this 1979 Christmas season and many more to follow.

It has been a pleasure to work with you this year.

Merry Christmas and a Happy New Year.

Sincerely,

Anna B. Crabtree

(Mrs.) Anna B. Crabtree
Extension Agent

Merry Christmas

The Virginia Cooperative Extension Service by law and purpose is dedicated to serve all people on an equal and nondiscriminatory basis.
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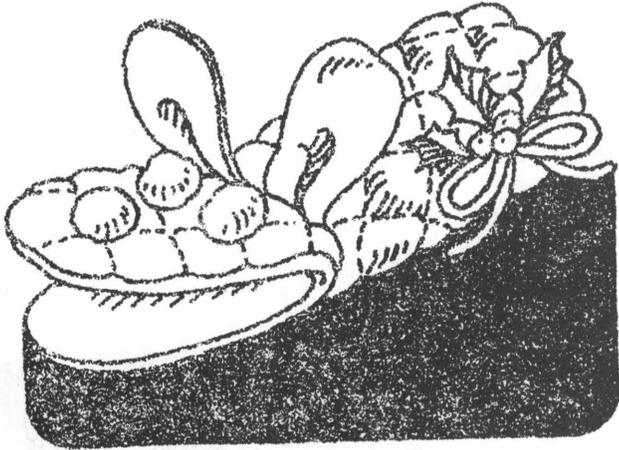
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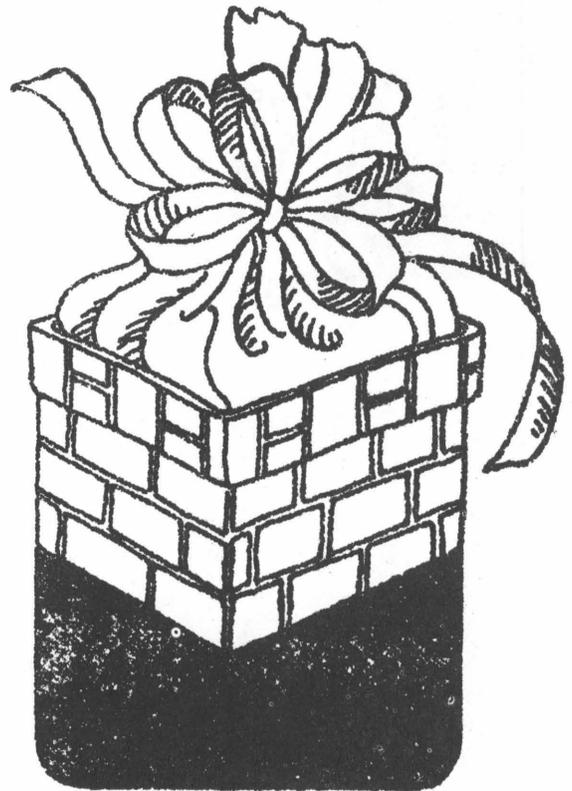
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GIFTS AND WRAPS

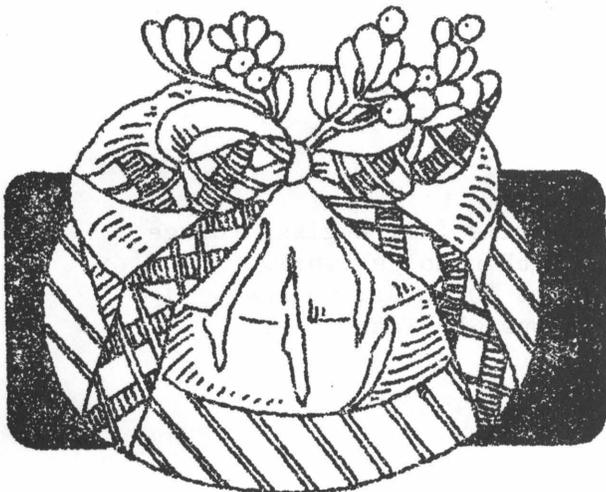


Hot pad puppet of quilted fabric is filled with Christmas cookies for a cook. Pin on holly and ribbon.

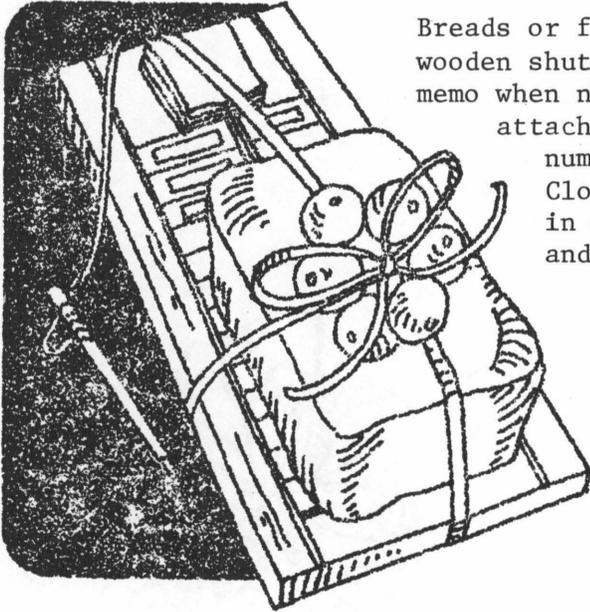
Cookies overflow from an open chimney top. Trim top of lid, cover a box with brick-patterned crepe paper. Tie with holly and fluffy bow.



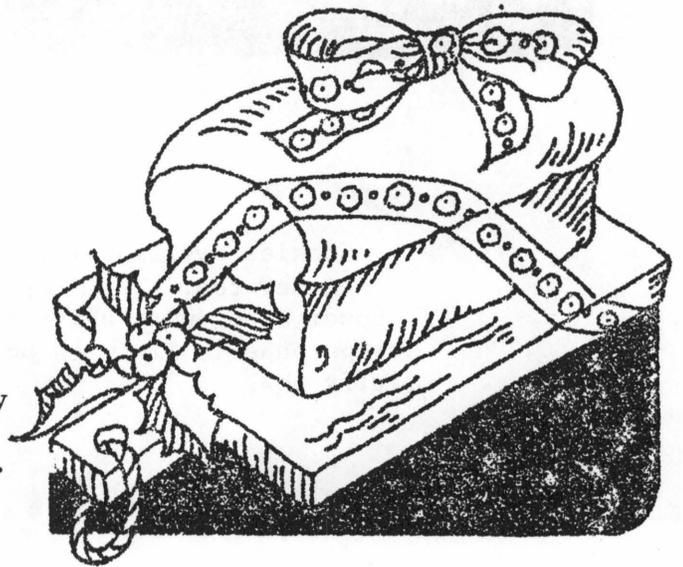
Cardboard covered with striped gift paper holds cakes and fruitcakes. Coordinated plaid ribbon holds a cluster of pine.



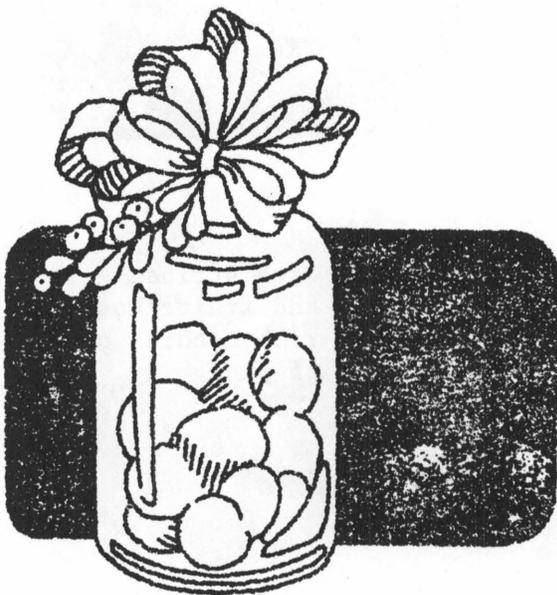
GIFTS AND WRAPS



Breads or fruitcakes on a small wooden shutter become a telephone memo when note pad and pencil are attached. Put names and numbers on opened louvers. Close to conceal. Tie bread in place with grosgrain ribbon and plastic apples.



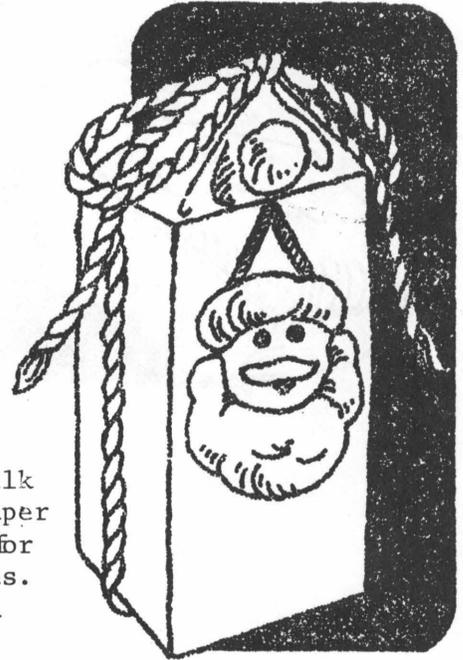
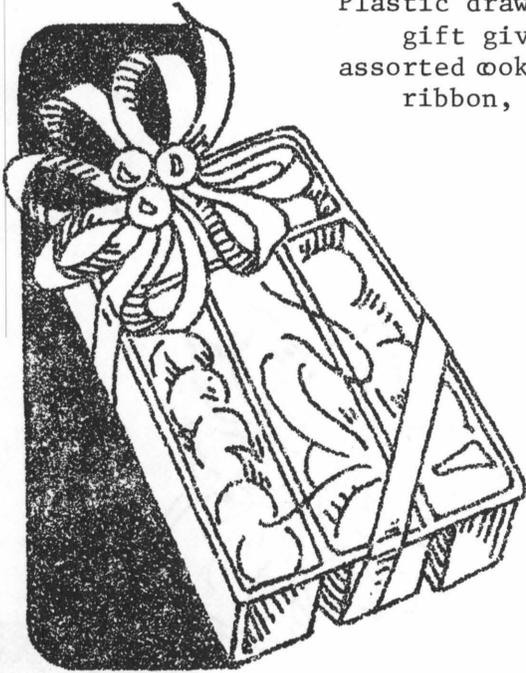
Bread or fruitcakes on a brightly colored plastic cutting board is ready for slicing and serving. Hold the loaf in place with ribbon. Add mistletoe.



Cookie balls fill a glass storage jar. Ribbon holds a sprig of mistletoe for claiming the traditional holiday kiss.

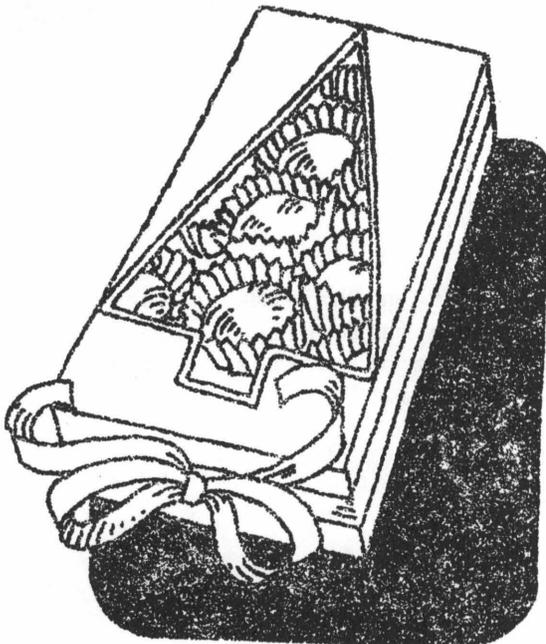
GIFTS AND WRAPS

Plastic drawer organizer organizes gift giving. Fill spaces with assorted cookies. Plastic overwrap, ribbon, and ornaments add sparkle.



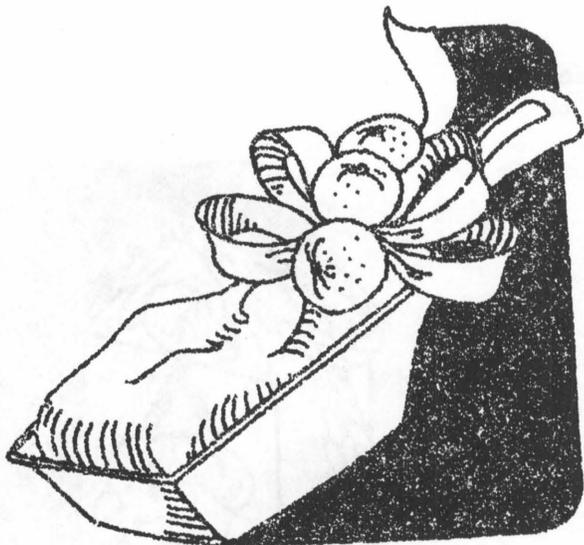
Cover a half-gallon milk carton in shiny red paper to make a cookie tower for an assortment of cookies.

Cotton balls and black felt pen make Santa's face.

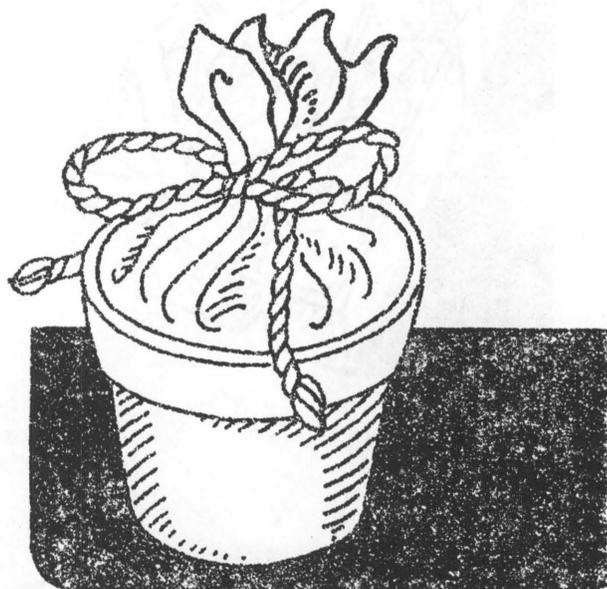


Recycle a foil-design tissue carton into a cookie box by cutting a Christmas tree-shaped opening in the top. Cover opening with plastic. Use ribbon for side trim and closing.

GIFTS AND WRAPS



For a neighbor, fill detergent measuring scoop with cookie bars. Tie plastic wrap in place with trim.

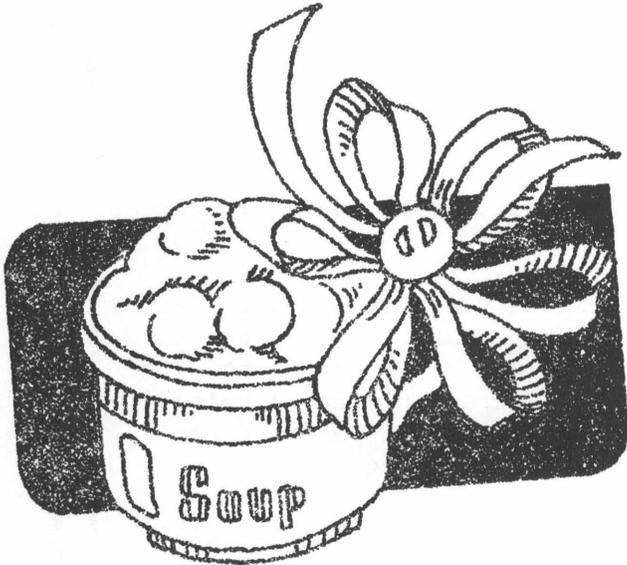


Pack a plastic lined flower pot with cookies for a real holiday treat. Attach mistletoe with a yarn tie in a bright color.



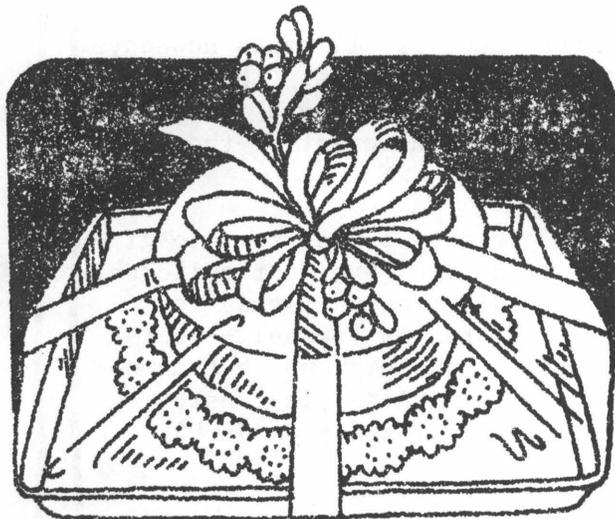
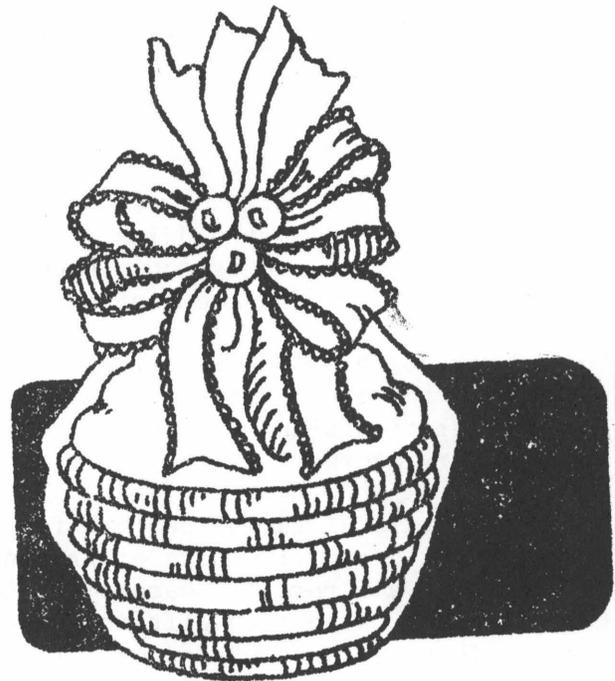
Write a Christmas message on a magic slate. Tie on a bag of cookies for that special little boy or girl.

GIFTS AND WRAPS

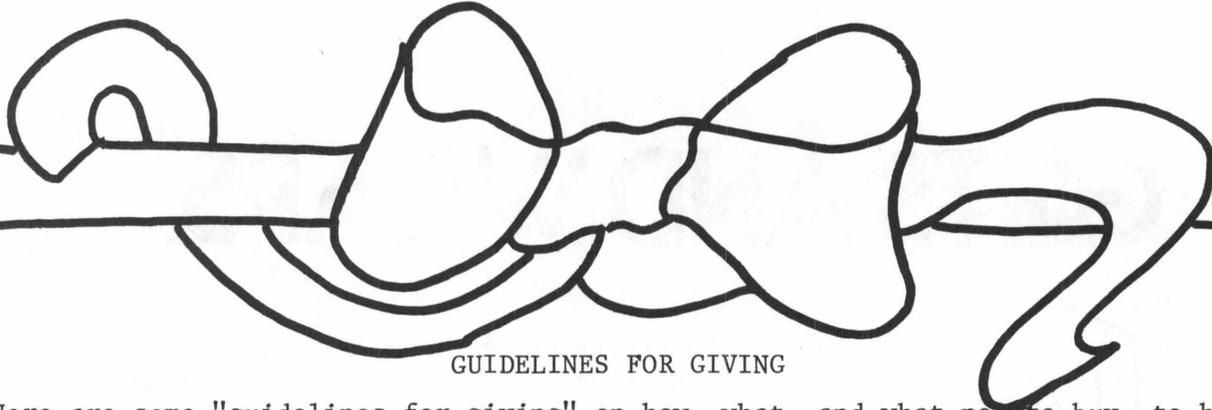


A pretty mug to hold holiday snacks and treats. Top the handle off with a brightly colored ribbon and some mistletoe.

Cookies or candies in a small woven basket! A nutcracker and pick set are centered in styrofoam. Lace-trimmed plaid ribbon ties it all together.



A metal baking sheet makes a tray to hold cakes and coffeecakes. Bow and mistletoe makes it a Christmas tray.



GUIDELINES FOR GIVING

Here are some "guidelines for giving" on how, what, and what not to buy, to help take the rush and crush out of gift giving.

Plan ahead. Shop year-round. Learn to be gift oriented. If you see the perfect gift, buy it when you see it.

Be original. Don't settle for the same dull after-shave year after year. Keep a card file of what you have given, if you have a short memory. (This idea is also helpful for recording sizes, favorite colors, and any other pertinent gift information.) Try gifts with a theme - such as: the ingredients and a colorful cooking pan for some exotic dish, or stationery, stamps, pen and postal scale for letter writers - and carry your originality into the wrapping.

Buy "non-specific" gifts on sale. We all have a number of "non-specific" gifts to buy-gifts, especially wedding gifts, for distant relatives, the children of old friends, people we really don't know well. Since your idea of their tastes will be sketchy, stick with the basics-small appliances, linens, housewares.

Don't overlook premiums as gifts. Those special offers and stamp book merchandise often make top-quality gifts at a bargain price. Check package backs regularly for special offers and pick up those little order blanks that are featured in your grocery store.

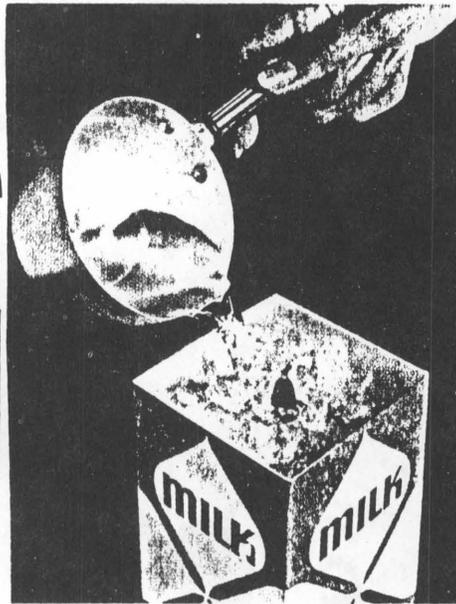
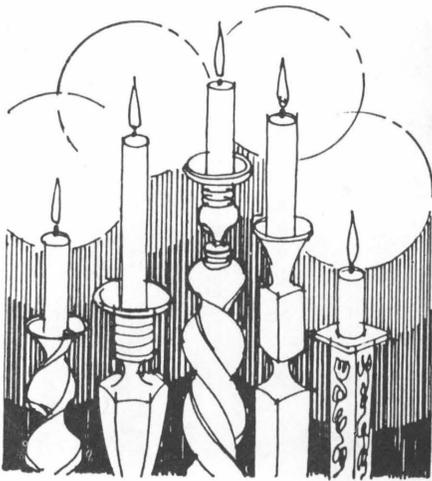
A lot of little gifts may be more fun than one big, elaborate gift. People, especially children, like lots of presents, no matter how small or inexpensive. You can have a surprising assortment for very little cash, and choosing them is half the fun. Wrap each gift individually in bright, inexpensive Madras tissue paper. Then wrap the whole box, or fill a sand bucket, the bed of large toy truck or a felt Christmas stocking.

Consider a gift membership in a club. There are gift clubs of all types nowadays. and they stretch the fun of receiving your gift over several months. There are the usual book-of-the-month clubs, but how about a flower-of-the-month for a gardening friend, or especially nice for an older lady, a handicraft-of-the-month club.

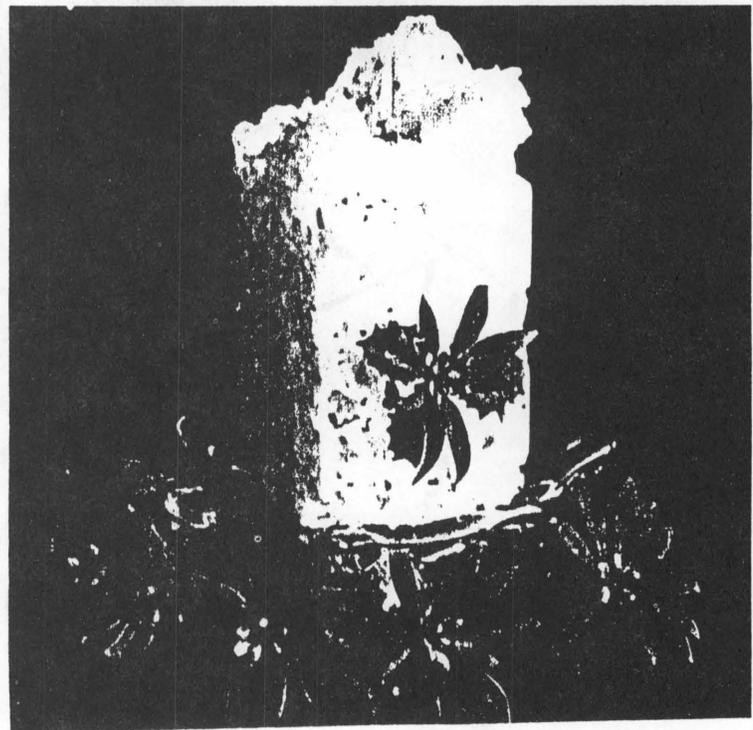
GIFT OF SELF--Christmas is a time for giving and you are busy buying toys to give your children. But stop! Think! What is the best thing you give your children? What will they remember fondly when they are grown and planning Christmas for their children? The greatest gift you can give you children is yourself--your time, your love, and your talents. Toys are soon broken and outgrown, but memories of time spent together will last forever. This is the gift which best demonstrates to children the true spirit of Christmas, the birthday of JESUS.

A Frosty Old fabric in Broken Lines.
Snowman make large or small *





All you do is take any size easy-opening Pure-Pak carton, and drink up the milk, eggnog or fruit juice that's in it. Then, put a regular table candle in the center, fill with crushed ice and pour hot paraffin wax until full. (The plastic coating will prevent sticking.) When it's cool, cut back the carton and pull out the finished candle. For extra color, decorate with rosettes or holly leaves. Now all you do is light the wick, and have a happy holiday!



An Update on Candles

Candles have long been prized for their ability to create a mood of warmth and friendliness, while generating a light that is more flattering than any other. But candles can be used for many other purposes, both practical and decorative. Here are some pointers.

—Since candles have the ability to consume odors and smoke in the air, many people burn them in their kitchens as they cook. A candle burned during or after a party will counteract the odor of stale cigarette smoke.

Some candles are made with a special additive that helps them consume odors, but all candles—scented or unscented—have the ability to freshen the air.

—White and cream tapers continue to be the most popular colors for use on formal occasions. At other times, candles in a myriad of accent colors are used.

For the Christmas season, owners of shops that specialize in candles report a continued interest in candles combined with seasonal greenery, plaid ribbon, ornaments, birds, dried ferns, and silk flowers to make various kinds of arrangements. Although candles in the traditional holiday colors are most popular, there is a growing interest in unusual colors, such as shades of brown, blue, and orange.

—It is difficult to judge the quality of a candle before it is burned, so it is best to buy candles from a reputable store. Marks of quality include a candle's ability to burn smoothly for a long time and the absence of offensive odor while burning. Experiment with several brands until you find one you like.

—If you need to store candles for any length of time, wrap them in waxed paper and keep them boxed; place in a cool, dark location. Sunlight is a candle's worst enemy.



THE ART OF SETTING A BEAUTIFUL TABLE

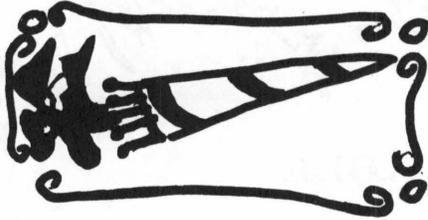
In greeting guests you have invited to your home there are words of welcome, which are spontaneous, and there are deeds of welcome, which need to be carefully planned. One of the most effective deeds of all is to plan a table setting so decorative and inviting that it quite literally sets the mood for a gala gathering and the companionable pleasure of lunching or dining with friends.

One of the secrets of good table decoration is co-ordination. A table setting is rather like a still life, combining the colors of fruit or flowers and such decorative objects as china, glass, candles and accessories; the cloth is the background and the dining room or area is the frame. A table that is well appointed must be co-ordinated with the decoration of the room itself. Plan the elements of the setting you select, the china, crystal, linens, silver and flowers, as an extension of the overall decoration scheme. For example, in the dining room shown at right, blue and white dinner ware, white linen mats, and the flowers in the centerpiece restate and emphasize the colors of the wallpaper, creating a harmonious and charming whole.

A gardenlike setting is created indoors for an informal luncheon (shown on the next page) by selecting a green and yellow color scheme, leaf-sprigged pottery and fresh flowers to complement the decorative frame of the room.

Your table settings express your taste, individuality and personality and they can be as varied as your menus or your moods. With taste and co-ordination there is no limit to the decorative combinations you can achieve. Take a fresh look at the little treasures you have collected or received. Use them with imagination and they will add sparkle to your table. Mix old silver with new; choose bright napkins to contrast with tablecloth or place mats; create your own tablecloth from a length of gay flower-printed linen; combine patterned and plain dinner ware; design a centerpiece around a treasured small antique, an epergne or a flowering plant. Experiment with colors in your flowers and accessories and see how color changes your table.

Try anything and everything that suits your fancy and soon you will be creating still lifes of your own every day, each one different, each adding to the zest of a meal and the hospitality of your home.



SEASONAL SAVERS

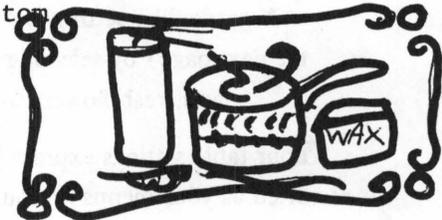
UMBRELLA CANE: If you're giving an umbrella as a Christmas gift this year, try wrapping it as a giant candy cane with stripes and red and white tissue. Decorate with a big red bow.

JELL-O TREES: Use pointed paper cups as Jell-O molds for tree salads. Fill the cups with lime gelatin, set upright in glasses and refrigerate until firm. Cut along cup seam with a razor blade to remove covering. Decorate with cream cheese or mayonnaise.

LAST-MINUTE WRITER'S CRAMP: Have you scolded yourself for letting your Christmas cards go until just before Christmas when you burn the midnight oil to get them out? Buy your Christmas cards early this year and address the envelopes before the rush. Set a deadline for yourself and do a few each day. You may want to wait to sign the cards and add notes, but at least the biggest part of the job will be behind you.

MONEY SAVER: Instead of buying expensive gift-wrap, buy pretty shelving paper. A roll wraps many more gifts than the Christmas gift-wrap at the same price, and nobody ever guessed that it is shelving paper. Or you may have or buy a wallpaper bargain.

EASY CANDLE MOLDS: Use the new round cans from potato chips for candle molds. Simply remove the inside plastic and the piece of metal around the can top. Make a hole with an ice pick in the center of can bottom, insert wicking, secure with a screw and seal with tape. Fasten other end of wicking to a pencil and lay across top of can. Melt wax. Fill mold and let set until it loosens around edge of can. The candle slips easily from the mold with no special treatment.



NATURAL HOUSE FRESHENER: Wrap pine cones in foil and bake at 350° for about 1 hour. The cones will have a lovely finish and the house smells like Christmas.

GIFT IDEA: When giving a gift to a little girl, or boy, spell his or her name with shiny pennies on top of the package. They are pasted on lightly to the package and the children are delighted.

GIVE AN I.O.U.: Homemade gift coupons are an inexpensive gift for children to give to their parents or grandparents. The coupons might read "Good for one car wash, lawn mowing, or other chore." They can be made with colored paper, felt pens, or crayons.

INCLUDE INSTRUCTIONS: When sewing garments for gifts, be sure to attach a small note listing the fiber content and washing and drying instructions for the fabric so it will be laundered or dry cleaned correctly. The recipient will appreciate the information.

Spice Christmas Tree

Materials Needed:

Variety of Herbs and Spices
5" Square of white net
Styrofoam Cone



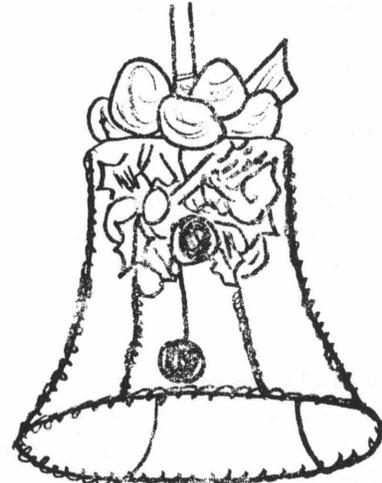
Directions:

Fill each net square with your favorite herb or spice. Bring corners together and tie with colorful ribbon. Attach with pins to styrofoam cone. The house will smell good all season.

Kissing Bell

Materials Needed:

Boudoir lamp shade
Gold Paint
Several yards gold tinsel
2 - 3" piece of green oasis
Red satin balls
Mistletoe, greenery (Japanese Holly,
Boxwood)



Directions:

Remove fabric from lamp shade. Paint frame gold. Wrap fold tinsel around frames. Place a 2 - 3" piece of wet oasis covered with foil between the two metal rings that slip over the light bulb. Place greenery and mistletoe in oasis along with red satin balls. Let one ball serve as a clapper for the bell. Add bow at top of clapper and hang with gold tinsel.

Tin Grater Decoration

Materials Needed:

One-sided tin grater
Gold Paint
21 red Christmas beads
Glycerine treated boxwood pieces
Gold or red ribbon
3 Jingle Bells



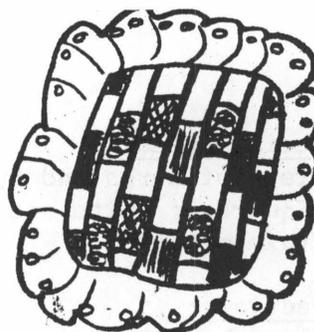
Directions:

Paint grater gold. Wire on red Christmas beads in a tree-shape starting with one bead near top and ending with 6 beads on bottom row. Glycerine treated boxwood pieces are glued at the top and down the sides continuing the tree design. Attach bow to top bar and 3 ribbon pieces are looped through the center holes of the bottom row with a gold jingle bell sewed to each ribbon end.

Woven Ribbon Pillows

Materials Needed:

- Assorted colors and sizes of ribbons and trims
- Thread to match
- Pillow form
- Fabric to cover pillow



Directions:

Cut plain fabric to fit pillow top allowing 1/2 inch on all sides for seams.

Cut ribbons or trims into desired lengths. Using straight pins, secure one end of each ribbon to the fabric being careful to combine the various colors and patterns in a pleasing combination.

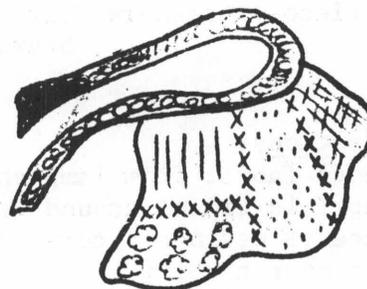
Weave ribbons using an over/under pattern alternating on each row until the fabric base is covered. Zig-Zag or sew by hand around all sides to secure ribbon weaving to fabric backing.

To complete pillow, add eyelet ruffle trim before attaching back. Place cover on pillow form and sew closed.

Patchwork Apron

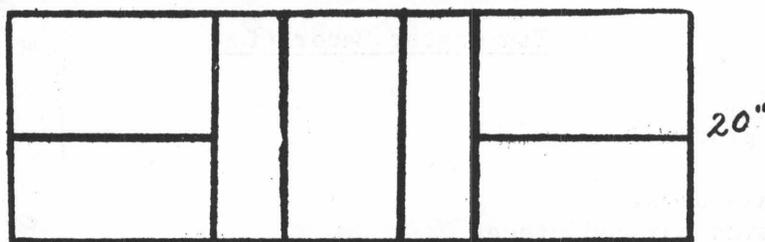
Materials Needed:

- 7 pieces of fabric of assorted colors and prints
- Thread
- Contrasting Embroidery thread



Directions:

Cut fabrics into pieces shaped as shown below, and in sizes to make a finished piece that measures 36" x 20". Allow 1/2 inch seams.



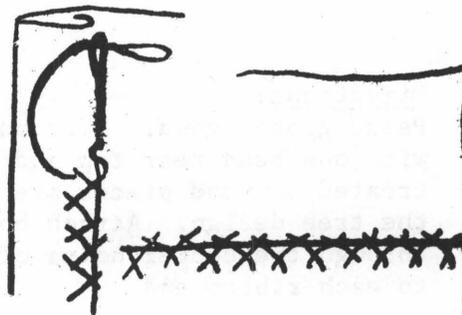
Cut a piece for waistband 3" wide as long as needed (waist measurement plus 48" for ties).

Press all seams open.

Trim: Embroider on right side with Feather stitching over all seams.

Gather at waistline and sew on waistband.

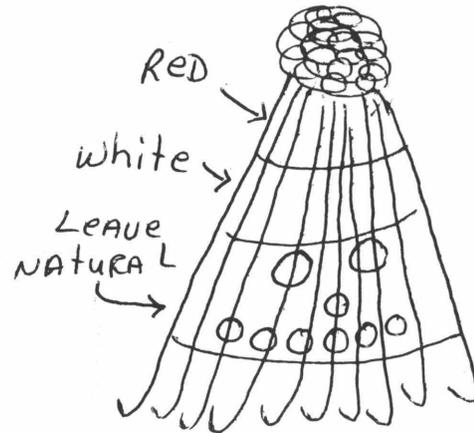
Turn up 2" hem at bottom.



SANTA DOOR DECORATION

Supplies: Bamboo rake, red and white paint
Pompoms: 2 black for eyes
 1 red for nose
 6 white for beard
 1 large white for top of hat

Remove handle from rake. Daub red and white paint to simulate hat and hair. Attach pompoms for facial features and top of hat with wire or strings. This can be removed after the holidays for reuse of rake.



BRAIDED WREATH

Materials: (Size, 10" diameter)
4 oz. knitting worsted yarn-green
1 oz. knitting worsted yarn-red
wire clothes hanger
large eye needle
stemmed artificial red berries (optional)

Cut green yarn in 48" lengths, divide into 3 equal bundles. Tie bundles together at one end and braid. Tie braid at other end and cut both tassel ends to an even 3 inches. Cut 22" length of wire. Shape into 7" diameter circle. Before joining ends of wire to make circle, work one end through braided length, then join wire ends.

To decorate wreath: Embroider red French knots in clusters of 3 around wreath or glue on berries. For bow, cut 48" lengths of red yarn and divide into 3 bundles. Tie bundles at one end, braid leaving 1 1/2" tassels at either end before tying off. Tie red braid into flat bow and tack on wreath where it will join. Leave 12" streamers on bows. For fuller tassels, unravel plies of green yarn.

SWITCHPLATE ANGEL

Just about any little girl would like to have a switchplate Angel. Make of felt. Cut two body pieces and glue together. Add facial features and other decorations such as lace, or contrasting felt to robe.

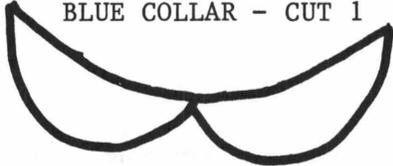
Pattern for Switchplate Angel follows on next page.

SWITCHPLATE ANGEL
(continued)

PINK HAND - CUT 2



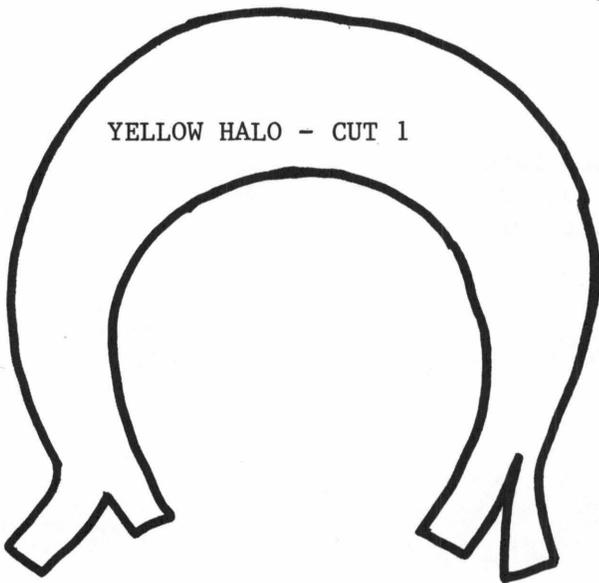
BLUE COLLAR - CUT 1



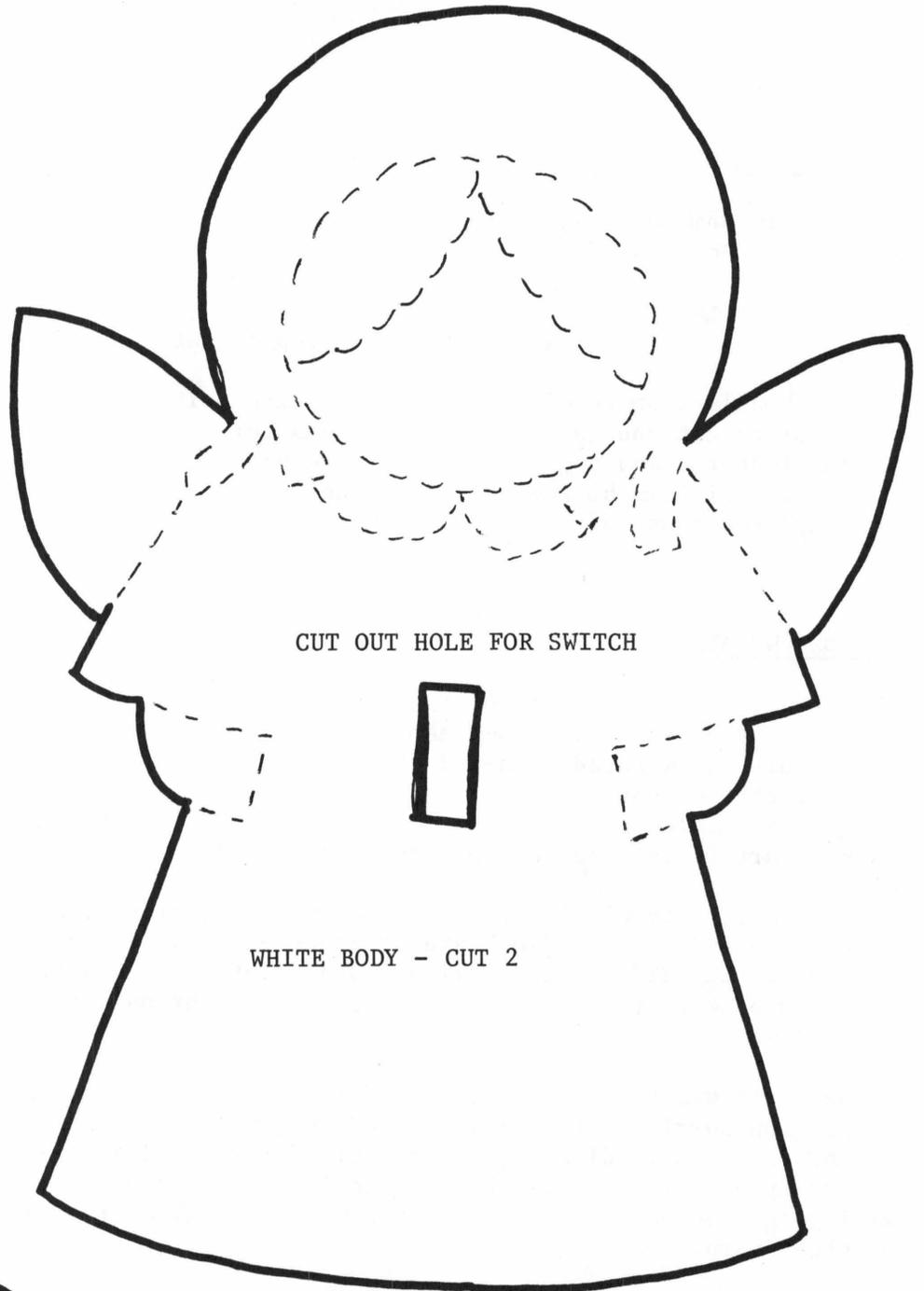
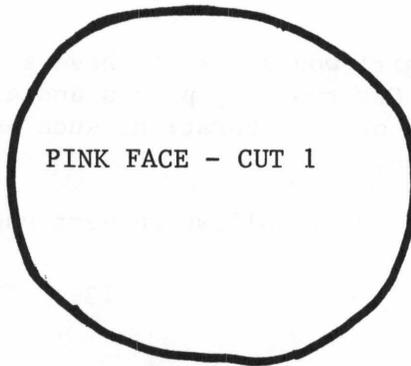
BROWN HAIR - CUT 2



YELLOW HALO - CUT 1

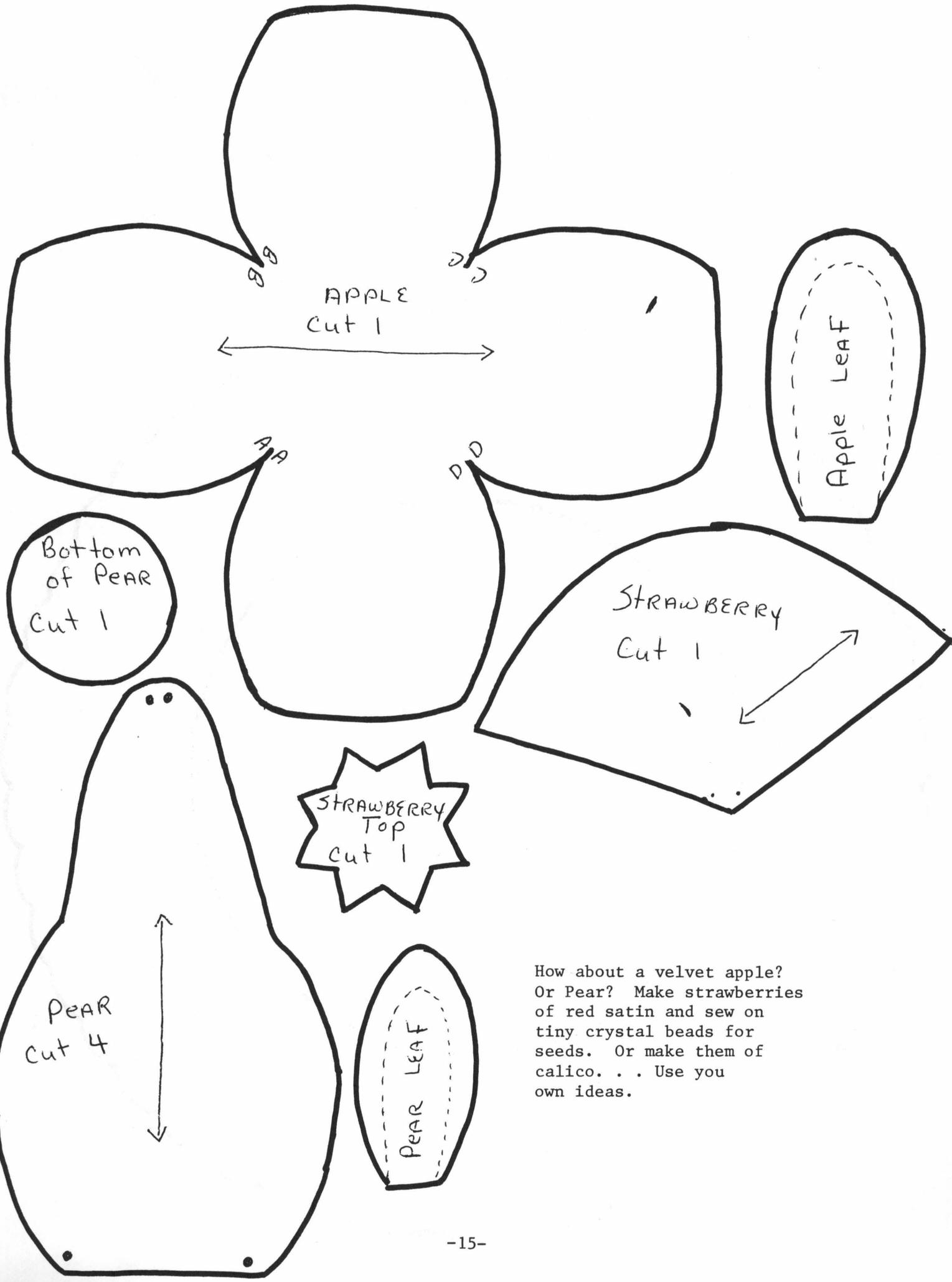


PINK FACE - CUT 1



CUT OUT HOLE FOR SWITCH

WHITE BODY - CUT 2

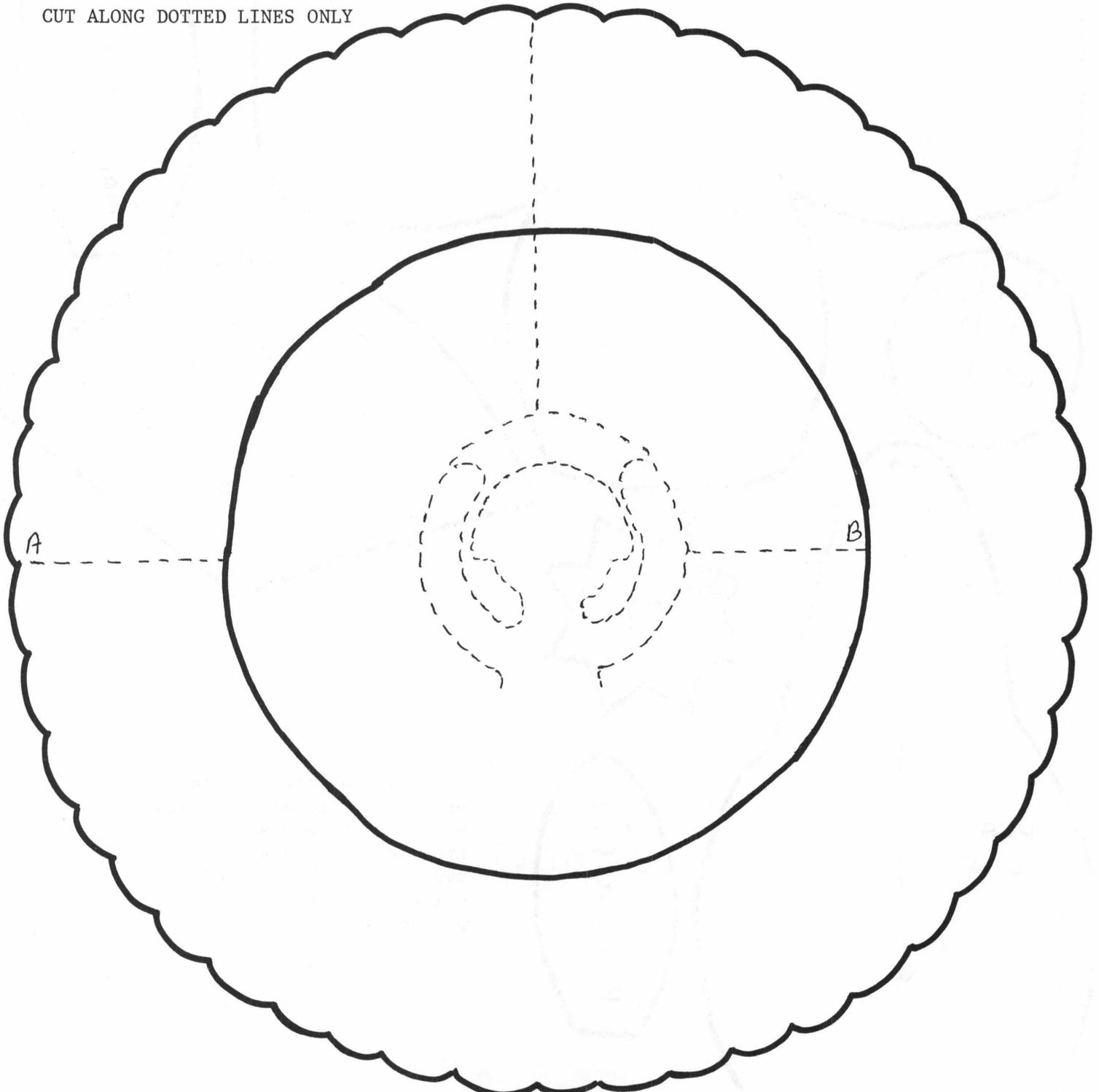


How about a velvet apple?
 Or Pear? Make strawberries
 of red satin and sew on
 tiny crystal beads for
 seeds. Or make them of
 calico. . . Use you
 own ideas.

ANGEL

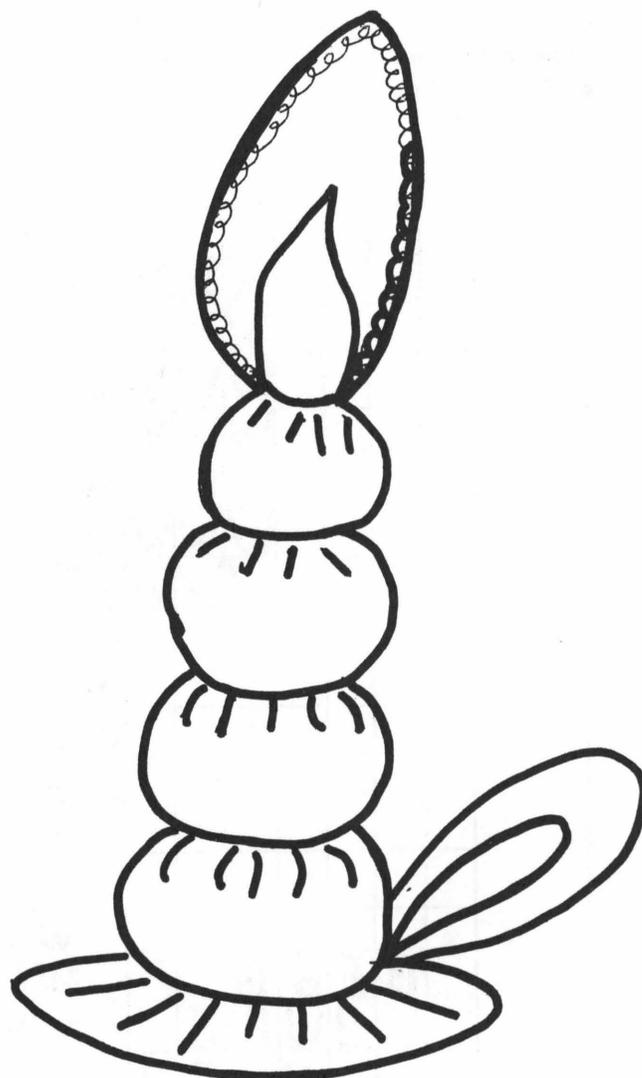
Use aluminum pie pan or dessert-size paper plates. Cut out, bend head and arm, shape forward until upright. Criss-cross wings by inserting A into B (see diagram). Push wings back slightly. Decorate as desired. Punch hole in top and hang on tree. (Or you can use as candle holder - use thin candle and small candle holder and place angel over holder. CAUTION -- use aluminum if you're using for candle holder or be sure not to let candle burn close to angel.)

CUT ALONG DOTTED LINES ONLY



CALICO CANDLE

Cut 5 circles $4\frac{1}{2}$ " in diameter of assorted fabrics. Stuff 4 of the circles and tack together for candle. Candle holder is a flat yo-yo. Handle can be made from a tube of fabric. Use felt flame and rick-rack hanger.

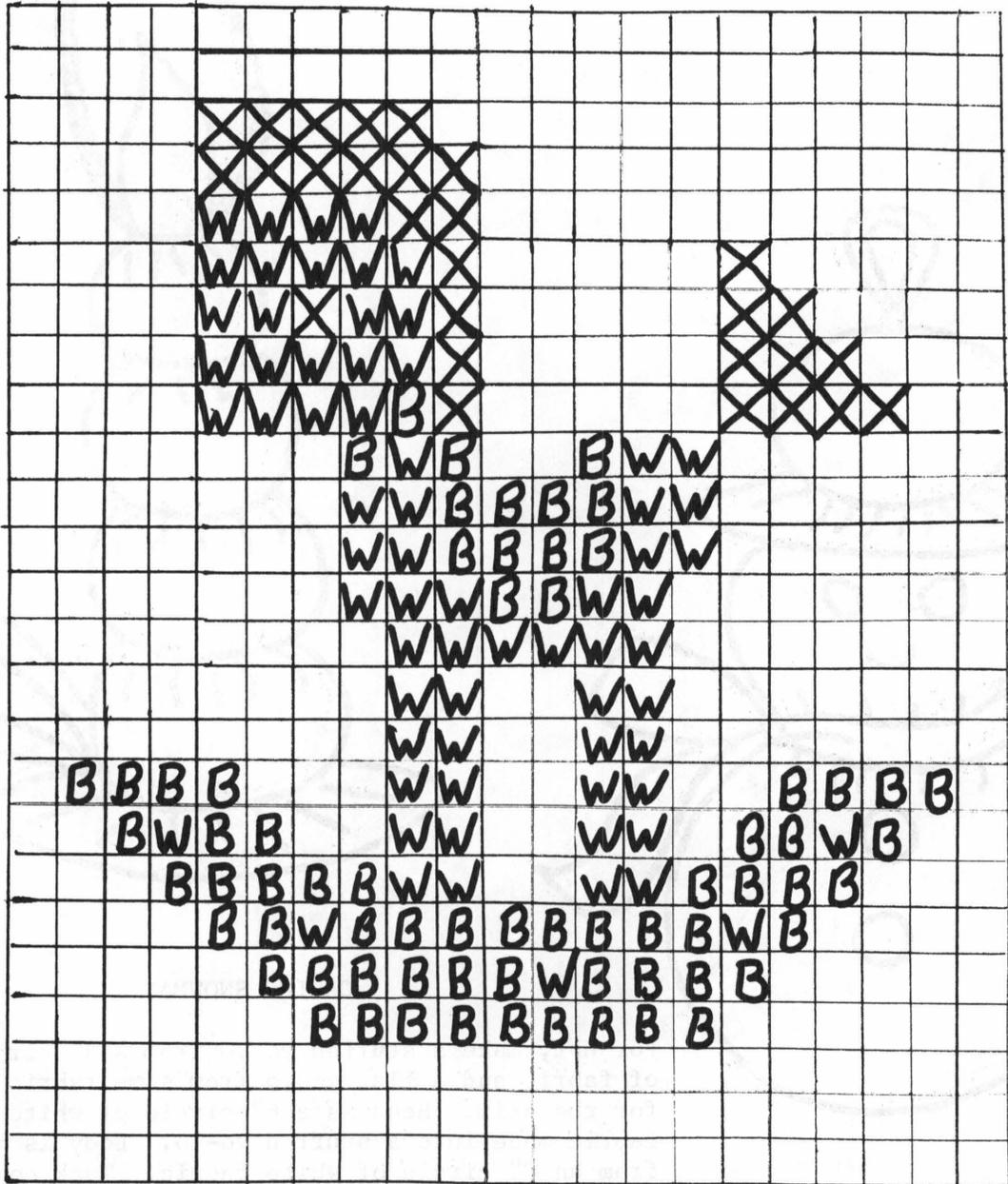


CALICO SNOWMAN

For hat, make a stuffed yo-yo from a 5" circle of fabric and a flat yo-yo from same fabric for the brim. Head is a 6" circle of white fabric made into a stuffed yo-yo. Body is made from an 8" circle of white fabric. Tack completed yo-yos together. Add rick-rack hanger from hat and add felt eyes and buttons. Scarf is made of a tube of fabric 2" x 15", use desired length.

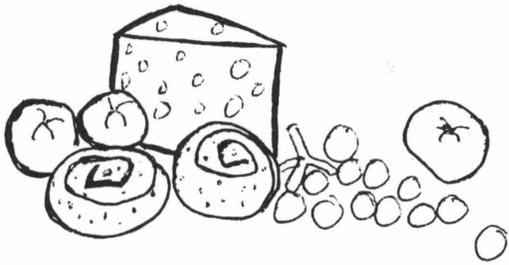
COUNTED THREAD ORNAMENTS

Use any even weave fabric...Aida, Hardanger, etc., and embroidery thread. You can use any needlepoint charts you have or make up your own patterns, if you're so inclined. To make your counted thread work into an ornament, use stitch witchery on back to keep from raveling. Purchase drapery and curtain rings for inexpensive frames. Cover back with felt material.



COLOR CHART

B Blue
W White
X Black



APPETIZERS

AND

DIPS

HAM FONDUE

2 (4 1/2 oz.) cans deviled ham
1/2 cup cream of mushroom soup

1/2 cup sour cream
French bread cubes

Combine deviled ham and soup in a pan and heat to boiling, stirring occasionally. Stir in sour cream. Cover and heat at a low temperature until warm. Preheat fondue dish with hot water. Pour fondue mixture into dish and keep warm over low flame. Serve with plenty of French bread cubes and forks. (Long bamboo skewers may be used.) Makes about 2 cups.

"EASY CHEESEY BALL"

3 oz. cream cheese
4 oz. sharp cheddar cheese
4 oz. Processed cheese spread

1 teaspoon Tabasco sauce
1/2 teaspoon Garlic powder
1/3 cup finely chopped nuts

Combine all of the ingredients with the exception of the nuts. Blend until smooth and form into a ball. Roll gently in finely chopped nuts until all sides are covered. Refrigerate until 1 hour before serving.

BLUE CHEESE CHICKEN SALAD SPREAD

1/4 cup dairy sour cream
1/4 cup crumbled Blue Cheese
1 cup finely chopped cooked chicken
1/4 cup finely chopped celery

2 tablespoons finely chopped green pepper
2 teaspoon finely chopped onion
Dash of seasoned salt

In a bowl, combine sour cream and cheese. Add chicken, celery, green pepper, onion, and salt. Spread on bread to serve cold, or broil, and serve hot.

DREAMY YULE CHEESE TARTS

Sift together and mix with pastry blender: 1 cup all purpose flour, 1/4 teaspoon salt, 1/2 cup butter, 4 ounces softened cream cheese. Let dough chill for 12 hours, then press into small (2 inch) muffin pans. Bake 8-10 minutes at 450 degrees. Let cool, then fill with following:

Combine: 4 ounces cream cheese, 1 small onion, minced, 1 stalk celery, minced, and 1/2 cup olives, minced. Spoon filling into shells, sprinkle with paprika and serve or refrigerate. Yield: 2 1/2 dozen.

CHEESE BALL

3 (8 ounce) pkgs. cream cheese
1 medium onion
4 tablespoons worchestershire sauce

1 pkg. extra sharp cheddar cheese
1/2 teaspoon salt

Grate cheddar cheese on fine grater. Grate onion, add to softened cream cheese. Add remaining ingredients and mix well. Shape into a ball and roll paprika or chopped toasted walnuts on. Kepps well if refrigerated and covered tightly. Can be kept frozen for quite a while, also.

COTTAGE CHEESE PINEAPPLE STUFFED CELERY

1/2 cup creamed cottage cheese
1/4 cup chopped walnuts
1/8 teaspoon nutmeg

1/4 cup drained, canned, crushed pine-
apple
1/8 teaspoon salt
4 ribs celery

Thoroughly combine cottage cheese with pineapple, walnuts, salt, and nutmeg. Cut celery into 3 inch lengths; stuff with cheese mixture. Garnish with chopped nuts if desired. Yield: 12 lengths.

SALMON STUFFED CELERY

1 can (3 3/4 oz.) salmon, drained
and flaked
1 teaspoon paprika
Dash ground red pepper

2 tablespoons dairy sour cream
2 tablespoons chopped parsley
1 teaspoon lemon juice
3 ribs celery

Thoroughly combine salmon, sour cream, parsley, paprika, lemon juice, and red pepper. Cut celery into 3-inch lengths; stuff with salmon mixture. Garnish with chopped parsley, if desired.

BLUE CHEESE DIP

1 pint sour cream
8 ounces salad dressing
8 ounces blue cheese - just crumbled

8 ounces yogurt
2 tablespoons lemon juice
1/2 cup grated Parmesan cheese
1 1/2 teaspoon garlic powder

Mix well. Do not put in blender. Serve with raw vegetables.

Joyeux Noel

TUNA BALLS

1 (13 ounce) can tuna, drained
1/2 cup minced onion
Dash pepper

3/4 cup dry bread crumbs
2 eggs
1 teaspoon salt
Hot Mustard Sauce (below)

Grease a cookie sheet or 13 x 9 baking pan. In large bowl, with mixer at medium speed mix well all ingredients except sauce, occasionally scraping bowl with rubber spatula. Shape mixture into about 50 small balls; place on cookie sheet; cover and refrigerate. About 30 minutes before serving: Preheat oven to 450° F. Uncover and bake tuna balls 15 minutes or until hot. Serve with Hot Mustard Sauce. Makes about 50 appetizers.

Hot Mustard Sauce

In a 2-quart saucepan, combine 1/4 cup dry mustard, 1/2 cup cider vinegar, 2 tablespoons sugar, 1/8 teaspoons salt, and 1 egg; over low heat, cook until mixture is just thickened, stirring constantly. Refrigerate until cooled; stir in 1/2 cup mayonnaise.

BASIC PARTY DIP

1 cup mayonnaise
1/2 cup finely chopped shredded
Swiss cheese
1/2 cup dairy sour cream

1 tablespoon chopped parsley
Salt and pepper to taste

Combine **all** ingredients. Chill 2 hours before serving. Makes 1 1/2 cups.

Dip Variations

Deviled Ham and Cheese: Omit parsley; add 1 (4 1/2 oz.) can deviled ham and 1 tbsp. prepared mustard.

Tomato and Cheese: Add 1/4 cup tomato paste or chili sauce.

Crab Delight: Omit cheese; add 1 (6 1/2 oz.) can crabmeat, drained, cleaned and chopped. 1 tablespoon sherry and 1 teaspoon lemon juice. Stuff mushroom caps.

Egg: Omit cheese and parsley; add 2 hard-cooked eggs, chopped, and 1/2 teaspoon thyme.

Vegetable: Add 3 tablespoons chopped cucumber, 3 tablespoons chopped radish and 1/4 cup shredded carrot.

Cucumber Bites: Cut large cucumber (peeled if desired) into 1/2 inch slices. Hollow out each slice about 1/4 inch. Chill slices. Fill slices with vegetable dip above.

COCKTAIL WEINERS

3 pounds frankfurters
1 cup catsup

1 cup brown sugar
1 cup bourbon

Cut franks in bite-size pieces. Mix together other three ingredients. Pour over franks and simmer for 4-6 hours. Serve in chafing dish.

TOASTED PECANS

Toss pecans with a small amount of mayonnaise (about 1 tablespoon per pound) until moistened. Bake at 350° for 15-25 minutes. Stir occasionally. Sprinkle with salt and cool. Freezes beautifully.

SAUSAGE BALLS

10 oz. sharp cheese
1 pound sausage
2 cups Bisquick

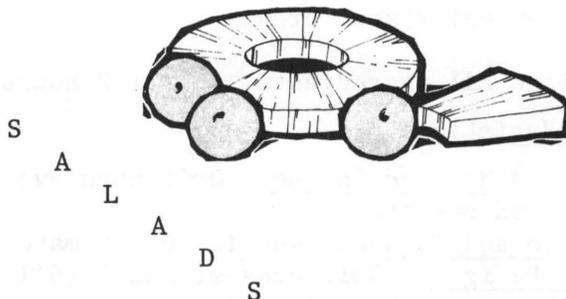
Mix well and roll into quarter sized balls.
Bake at 350° for 15 minutes, then 325°
for 15 minutes.

CHILE - CHEESE LOG

3/4 lb. grated cheddar cheese
1 (3 oz.) pkg. softened cream cheese
1/4 teaspoon salt
1/8 teaspoon pepper

1/2 teaspoon garlic salt
1 1/2 teaspoon Worcestershire sauce
1/2 cup chopped pecans

Thoroughly combine all ingredients. Shape into 2 thin logs on waxed paper. Sprinkle with chile powder and paprika. Serve with crackers.



HOLIDAY FRUIT COMPOTE

1 (1 lb.4 oz.) can pineapple slices
3 (10 oz.) pkgs. frozen peach slices
4 cups frozen whole strawberries
1 cup shredded coconut

2 (1 lb.4 1/2 oz.) cans pineapple chunks
4 cups frozen Bing cherries
5 bananas, sliced diagonally
2 (11 oz.) cans mandarin oranges

Partially thaw frozen fruits; drain all fruits. Treat bananas with ascorbic acid to prevent darkening. Layer fruit in a large glass bowl, beginning with pineapple slices and ending with coconut. Chill 3 or 4 hours before serving. (For a frosty appearance, place bowl in freezer 30 minutes before serving time). Makes about 30 servings.

FROZEN CRANBERRY DELIGHT

1 can (1 lb.) whole cranberry sauce or 2 cups 1 cup dairy sour cream
 sauce made from fresh cranberries 1/4 to 1/2 cup chopped nuts (any kind)
1 #2 can crushed pineapple

Thoroughly mix all ingredients. Place in baking dish, fancy mold, or juice cans (serve salads in round slices) or any container desired. Freeze. Good for luncheons, St. Valentine's Day, Christmas, summer salad.

CRANBERRY-PEACH RELISH

1 lb. can cling peach halves 1 cup sugar
1/4 cup vinegar 1 teaspoon whole cloves
3 inches cinnamon stick 2 cups fresh cranberries

Drain peaches reserving 2/3 cup syrup. Combine syrup, sugar, vinegar, and spices; bring to a boil. Add cranberries, boil without stirring till skins pop, 5 minutes. Add peaches, cut in two or smaller pieces. Cool, chill.

APPLE RING SALAD

On crisp lettuce, place 2 spiced apple rings and a mound of cottage cheese, top with chopped green pepper and pimiento.

VEGETABLE SALAD WITH SOUR CREAM DRESSING

Mix:

1 pkg. frozen mixed vegetables 1/2 cup diced green pepper
 (cook, cool, and drain) 1/2 cup chopped celery
1/4 cup minced pimiento 2 tablespoons chopped onion
1 cup cheddar cheese, cubed 1/2 cup diced pickles

Make dressing with 1/2 cup sour cream, 1/4 cup mayonnaise and 2 tablespoons lemon juice. Mix and pour over mixed vegetables.

WALDORF CROWN SALAD

Dissolve 2 (3 oz.) pkgs. strawberry gelatin in 2 cups boiling water. Stir 1 1/2 cups cold water in. Chill until thickened. Fold in 1 cup cubed apples, 1/2 cup thinly sliced celery, and 1/4 cup walnuts. Pour into 5-cup mold. Chill until firm. Unmold and surround with lettuce. Combine with 1 cup sour cream, 3-oz. pkg. cream cheese; fold in 1 1/2 cups miniature marshmallows or 15 large ones, quartered. Fill center of mold with mixture.

GREETINGS

CHRISTMAS PACKAGE SALAD

The Christmas package may be represented in one of the two following ways:

1. Form a box by placing 4 saltine wafers in a square shape on a white leaf of lettuce. Tie a narrow red ribbon around the structure to hold it in shape. Place a sprig of holly at the side. This box may be filled with any salad--fruit or vegetable, and garnished with strips of pimiento, or sprigs of holly.
2. Mold any red and green (such as tomato, etc.) vegetable gelatin into square forms, or cut molded jelly into squares, and place on lettuce. Cross with strips of pimiento as if tied with red ribbon. Garnish with holly or with endive, using bits of beet or pimiento as the berries.

FROSTY RASPBERRY RAZZLE

- | | |
|---|--|
| 2 (3 oz.) pkgs. cherry gelatin | 2 (#2) cans crushed pineapple, drained |
| 2 (10 oz.) pkgs. frozen raspberries,
slightly thawed | reserving juice |
| 2 (1/2 pt.) cartons sour cream | 2 bananas, crushed or sliced |

Measure reserved juice with enough water to make 3 cups liquid. Heat. Add gelatin until dissolved. Cool until syrupy. Add raspberries and bananas. Pour half of mixture into a 13 x 11 inch dish. Chill until firm. Then spread sour cream over this. Carefully spoon rest of gelatin mixture over sour cream. Chill until set. (Nuts can be sprinkled on top.)

BLUEBERRY SALAD

- | | |
|------------------------------------|---|
| 2 (3 oz.) pkgs. blackberry gelatin | 2 cups boiling water |
| 1 (15 oz.) can blueberries | 1 (8 1/4 oz.) can crushed pineapple,
drained |
| 1 (8 oz.) pkg. cream cheese | 1/4 cup sugar |
| 1/2 pt. sour cream | 1/2 teaspoon vanilla |
| 1/2 cup chopped pecans | |

Dissolve gelatin in boiling water. Drain berries and pineapple and measure liquid. Mix to make one cup and add to gelatin mixture. Let thicken slightly. Stir in blueberries and pineapple. Pour in a 2 quart dish and put in refrigerator until firm.

Combine cream cheese, sugar, sour cream, and vanilla. Spread over congealed salad. Sprinkle with chopped pecans.

Variation: Black raspberry gelatin and toasted almonds.

Merry
Christmas

HOLIDAY SALAD

First Layer

1 pkg. lime gelatin
1 cup crushed pineapple

1 1/4 cup hot water

Dissolve gelatin in hot water, add pineapple. Chill until firm.

Second Layer

1 pkg. unflavored gelatin
3/4 cup pineapple juice
1/2 cup mayonnaise

1/4 cup water
1 (6 oz.) pkg. cream cheese
1/2 cup pecans, chopped

Mix gelatin, water and pineapple juice, bring to a boil. Remove from heat. Add cream cheese and cool. Add mayonnaise and pecans. Pour on top of firm lime layer. Chill until firm.

Third Layer

1 pkg. cherry gelatin
1 cup crushed pineapple
1/4 cup sugar
1/4 cup pecans, chopped

1 1/2 cups hot water
2/3 cups cranberry sauce
1/2 cup celery, chopped

Dissolve gelatin in hot water, add remaining ingredients. Chill until partially set. Spoon over cheese layer. Chill until firm.



CALICO BEAN SALAD

1 cup vinegar
1/2 cup salad oil
1 teaspoon salt

Dash paprika
1 1/4 cup sugar

Mix until sugar is dissolved and pour over ingredients listed below:

1 cup chopped celery
1 1/2 cup green beans
1 1/2 cups kidney beans, drained and rinsed

1 large onion, sliced
1 1/2 cup wax beans
1 pt. frozen lima beans, cooked and drained

Allow to marinate 24 hours. Will keep for several weeks in refrigerator.

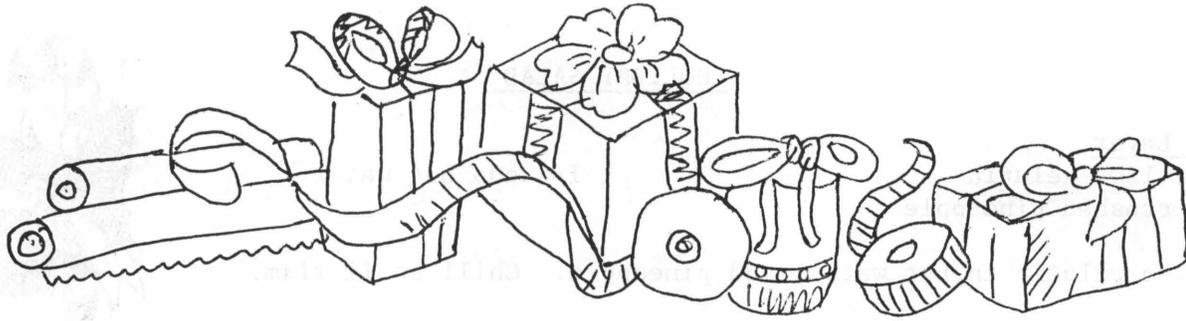
DAVIS CUP SPECIAL

2 (8 oz.) cartons sour cream
2 tablespoons lemon juice
1/2 cup sugar
Dash of salt
1 (16 oz.) can whole cranberry sauce

2 bananas, chopped
1 (10 oz.) can crushed pineapple, drained
1 cup nuts

Mix together in order listed. Spoon mixture into paper baking cups in muffin pans. Freeze 6 hours or overnight. Remove from freezer 15 minutes before serving.

Yield: 18 servings



SAUERKRAUT SALAD

- | | |
|-----------------------------------|-------------------------|
| 1 (No. 2½) can chopped sauerkraut | 1 green pepper, chopped |
| 1 large onion, chopped | 1 1/4 cups sugar |
| 1 cup chopped celery | |
| 1 (4 oz.) can pimiento, chopped | |

Mix all ingredients except sugar, then sprinkle the sugar over top of mixture. Cover container and refrigerate for 24 hours. Mix well and serve.

COCONUT FRUIT BOWL

- | | |
|-------------------------------------|--|
| 1 #2 can pineapple tidbits, drained | 1 (11 oz.) can mandarin oranges
drained |
| 1 cup seedless grapes | 1/4 teaspoon salt |
| 2 cups dairy sour cream | 1 (3 1/2 oz.) can flaked coconut |
| 1 cup tiny marshmallows | |

Combine fruits, marshmallows, and coconut. Stir in sour cream and salt. Chill overnight.

CRANBERRY SALAD

- | | |
|---------------------------|--------------------------|
| 2 pkgs. cherry jello | 2 large oranges |
| 2 cups sugar | Rind of 1 orange |
| 2 cups water | 1 cup apples or celery |
| Grind 1 pound cranberries | 1 tablespoon lemon juice |

Mix and chill.

ORANGE GELATIN CHEESE SALAD

- 2 boxes orange jello
1 cup boiling water

Mix well. Add 2 cans mandarin orange slices and 1 regular size can pineapple, including liquids. Pour in flat bottom dish. Cover with miniature marshmallows. Place in refrigerator until mixture congeals. Beat 2 envelopes Dream Whip to a peak. Add 1/2 cup mayonnaise and whip to peak again. Spread over mixture in dish. Grate some cheese and sprinkle over top.



HOLLY BERRY WREATH

1 (20 oz.) can sliced pineapple
1 (3 oz.) pkg. lime flavored gelatin
1 cup boiling water
10 maraschino cherries.
1 (3 oz.) pkg strawberry gelatin

1 1/2 cups boiling water
1 (16 oz.) can whole berry cranberry sauce
1 cup heavy cream, whipped
1 cup salad dressing

Drain pineapple, reserving syrup. Dissolve lime gelatin in 1 cup boiling water, add reserved syrup. Lay pineapple slices in a 6 cup mold (ring), overlapping slightly. Put cherry in center of each slice. Pour lime gelatin over pineapple. Chill until set.

Dissolve strawberry gelatin in 1 1/2 cups boiling water. Chill till partially set. Fold in cranberry sauce. Pour over lime gelatin layer. Chill until firm. Unmold. Combine whipped cream and salad dressing. Place in center of mold. Makes approximately 10 servings. You may use a square baking dish instead of ring mold, if you would like.



YUM YUM SALAD

1 (3 oz.) pkg. lemon-flavored gelatin
1 cup boiling water
1/2 cup creamed cottage cheese
1/2 pint whipping cream, whipped

1/2 cup chopped pecans
1/2 cup quartered maraschino cherries
1/2-1 cup drained crushed pineapple

Dissolve gelatin in boiling water; chill until partially set. Fold in remaining ingredients. Pour into a 5-cup mold and chill until firm. Yield: 6 to 8 servings.



M A D I S
I N H E S

TURKEY TETRAZZINI

1/4 cup butter or margarine
1/4 cup all-purpose flour
2 cups milk
1 1/2 teaspoons salt
1/8 teaspoon pepper
1 1/2 cups diced roast turkey
1 1/2 cups cooked (3/4 cups uncooked)
spaghetti
1/2 cup cooked mushrooms
1/4 cup chopped pimiento
3/4 cup shredded Cheddar cheese
3/4 cup dry bread crumbs
Melted butter or margarine



Melt 1/4 cup butter in heavy saucepan. Add flour and stir until blended. Gradually add milk and cook over low heat for 5 minutes, stirring constantly. Add seasonings.

Combine this white sauce with turkey, spaghetti, mushrooms, pimiento, and cheese. Place in buttered 2-quart casserole. Combine bread crumbs and melted butter and sprinkle over top. Bake at 325° for about 25 minutes or until well browned.

SCALLOPED TURKEY

1 cup finely diced celery (or 1/2 cup)	1 1/2 cups milk
1/4 cup chopped green pepper	2 cups diced cooked turkey
3 tablespoons butter, divided	1 tablespoon chopped pimiento
2 tablespoons all purpose flour	2 cups crushed potato chips, divided
1/4 teaspoon salt	

Saute' celery and green pepper in 1 tablespoon butter; remove from pan. Add remaining butter to pan; blend in flour and salt. Remove from heat. Gradually add milk; cook until mixture thickens, stirring constantly. Add turkey, celery, green pepper, and pimiento.

Place 1 1/2 cups potato chips in a greased 1 1/2 quart baking dish. Add turkey mixture. Sprinkle remaining potato chips on top. Bake at 350° for 30 to 40 minutes.

PORK BARBECUE

2 1/2 lb. Boston Butt
Bay leaf
1 onion

Boil until meat comes apart. (about 6 hours)
Shred by hand.

Salt
1/4 teaspoon garlic salt

COMBINE:

1/2 cup catsup
1 or 2 teaspoons chili powder
1 tablespoon worchestershire sauce
1/2 teaspoon sugar

Dash black pepper
1/4 teaspoon red pepper
1/2 teaspoon vinegar
Salt to taste

1 or more cups of broth from meat.
Simmer until thick and add cooked meat and simmer for 2 hours. Serve on hamburger buns.

CROQUE MONSIEUR

1/2 pound grated Swiss cheese
6 tablespoons heavy cream

6 slices boiled ham
12 slices French bread

Shred Swiss cheese and mix with cream to make it the consistency of slightly softened butter. For each sandwich, place a slice of boiled ham on a slice of firm textured white bread, thickly spread cheese mixture on top of ham, top with another slice of bread and grill in butter. Makes 5 sandwiches.

HOLIDAY COMPANY CHICKEN

1 dozen chicken pieces, breast, or other, deboned and skinned.

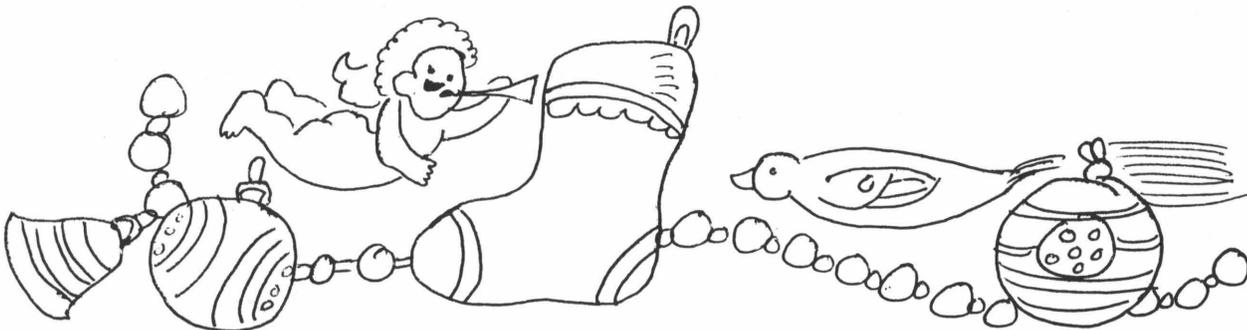
Put in bottom of casserole dish. Cover with:

8 ounce can mushrooms (bits and pieces)

Mix together:

2 cans condensed cream of chicken soup
8 ounces sour cream
1/2 cup dry wine

Put this mixture on top of chicken. Bake at 350° F. Approximately 1 hour, then serve on top of rice.



SPECIAL EYE OF ROUND ROAST

3-5 pound roast - evening before cooking, marinate over night in the following:

1 bottle ketchup	Wrap in heavy foil. Bake at 300°F for 5-6
2 diced green peppers	hours. Serves 8 to 10.
2 chopped onions	

CHICKEN N' DRESSING

Layer 1 4 chicken breasts (or a whole chicken) stewed until done. Skin and break into pieces.

Layer 2 Melt one stick butter and pour over one (8 oz.) box dressing mix.

Layer 3 Mix together: 1 can cream of chicken soup
1 can cream of celery soup
2 cans broth from chicken

Layer as follows: Layer #2, Layer #1, Layer #3, Layer #2, Layer #1, Layer #3, Layer #2.

Bake 45 minutes at 325°F.

ROSEMARY CHICKEN

3 chicken breasts	1/8 teaspoon pepper
1 stick butter	2 Tablespoons rosemary
2 teaspoons salt	2 tablespoons lemon juice

Preheat oven to 375. Place chicken in a 9 x 13 inch casserole. Melt butter and add remaining ingredients. Pour over chicken and bake 40 - 45 minutes. Baste at least once.

CHICKEN

Fry chicken pieces in 1/4 lb. Crisco or oil.
Add 1 can chicken gumbo soup, 1/2 can water, 1/8 cup ketchup.
Simmer for 45 minutes or until tender.

CHICKEN FRUIT SALAD

4 cups chopped cooked chicken	1 cup seedless grapes
1 cup pineapple tidbits	1 cup chopped apples
1 cup chopped walnuts	1 1/2 cups mayonnaise

Combine ingredients. Refrigerate until serving time. Makes about 8 cups.

HEARTY BEEF/VEGETABLE SOUP

(You can make this homemade soup in less than an hour)

1 lb. ground beef	1 cup sliced pared potatoes
1 cup chopped onion	1 cup sliced pared carrots
2 cloves garlic, minced	1 cup coarsely chopped cabbage
2 teaspoons salt	1 cup diced unpared zucchini
1/2 teaspoon oregano leaves	1 (10½ oz.) can condensed beef broth
1/2 teaspoon pepper	2 beef bouillon cubes
1/4 teaspoon rubbed sage	4 cups water
1 (1 lb.) can tomatoes, cut up	1/3 cups uncooked regular rice
1 cup chopped celery	

Cook ground beef in 6-qt. Dutch oven. When meat begins to turn color, add onion and garlic. Cook until mixture is well browned. Drain off excess fat.

Stir in salt, oregano, pepper, sage, tomatoes, celery, potatoes, carrots, cabbage, zucchini, beef broth, bouillon cubes and water. Cover and simmer 20 minutes. Add rice; simmer 15 more minutes or until rice is tender. Makes about 2½ quarts.

MEAT LOAF DELUXE WITH SAVORY ONION STUFFING

1 1/2 lbs. ground beef	2 eggs
1/2 lb. pork, ground	1 recipe of onion stuffing (below)
4 slices bread soaked in warm water, drained	2 tablespoons shortening, melted
1 medium-size onion, chopped fine	1/2 cup water
1 tablespoon salt	1/2 cup chili sauce
1/4 teaspoon pepper	

Combine beef, pork, bread, onion, salt, pepper, and eggs. Mix thoroughly. Line bottom and sides of a loaf pan with meat mixture. Fill center of pan with onion stuffing. Cover top with remaining meat. Spread the two tablespoons melted shortening over the top of the meat loaf. Pour the 1/2 cup water over top and then spread with chili sauce. Bake in moderate oven 350° for 45 minutes.

ONION STUFFING

Cook 3 medium onions, finely chopped, in 1/4 cup melted shortening until transparent. Add 1 1/2 cups bread crumbs, 1 teaspoon sage, 1/2 teaspoon salt, and 1/8 teaspoon pepper, 2 tablespoons chopped parsley, and 2 tablespoons water. Saute' until slightly browned. Remove from heat and add one beaten egg.

SAUSAGE QUICHE

1 lb. pork sausage meat	1 1/2 cups light cream
1 onion, finely chopped	1/2 teaspoon salt
1/2 lb. Swiss cheese	1/4 teaspoon black pepper
1 tablespoon flour	1/4 teaspoon nutmeg
1 10 inch pie shell	2 tablespoons chopped parsley
4 eggs, lightly beaten	1/2 teaspoon sage

Cook sausage meat in skillet until brown and crisp. Remove fat as it accumulates. Remove sausage and drain on paper towel. Heat 2 tablespoons sausage drippings in skillet and saute onion until tender. Set aside. Place cheese in bowl, sprinkle with flour and toss. Sprinkle sausage meat over bottom of shell reserving 1/4 cup. Sprinkle over this onion and cheese mixture. Add remaining ingredients, sprinkle with remaining sausage and bake at 350° for 35-40 minutes or until knife comes out clean.

DEVILED HAM LOAF

2 cups dry bread crumbs	2 tablespoons grated onion
2 cups milk	1 teaspoon prepared mustard
3 cups ground cooked ham	2 tablespoons chopped green pepper
2 eggs, beaten	Salt and pepper to taste

Soak bread crumbs in milk for 5 minutes. Add ham, eggs, onion, mustard, and green pepper; mix well. Add salt and pepper. Place in a 9 x 5 x 3 inch loaf pan and bake at 350° for about 50 minutes.

FRIED OYSTERS

3 dozen large oysters	Drain oysters and press between paper towels.
Salt and pepper to taste	Season oysters with salt and pepper. Dip in
2 cups cracker crumbs, finely crushed	cracker crumbs, beaten eggs, and again in
2 eggs, beaten	cracker crumbs. Fry in shortening until
Shortening	golden brown.

SCALLOPED OYSTERS

2 cups cracker crumbs	1 pint oysters, drained
1/2 teaspoon salt	1/4 teaspoon Worcestershire sauce
Dash pepper	1 cup milk
1/2 cup melted butter	

Combine cracker crumbs, salt, pepper, and butter; sprinkle one third of this mixture in a greased 1 quart casserole and cover with a layer of oysters. Repeat layers, reserving a little of the crumb mixture for topping. Add Worcestershire sauce to milk; pour over top. Bake at 350° for 30 minutes or until brown.

VEGETABLE DISHES

GREEN BEAN CASSEROLE

A good vegetable dish for buffets, too.

3 tablespoons butter, melted
1 teaspoon salt
1 teaspoon sugar
1 cup dairy sour cream
1/2 lb. grated Cheddar cheese
1/2 cup cornflake crumbs
2 tablespoons flour
1/4 teaspoon pepper
1/2 teaspoon grated onion
2 (12 oz.) pkgs frozen French-style green beans, cooked



Combine 2 tablespoons butter and flour; cook gently. Remove from heat; stir in seasonings and cream. Fold in beans. Place in a shallow 2-quart casserole. Cover with cheese, then with crumbs mixed with 1 tablespoon butter. Bake in moderate oven (350° F) for 30 minutes. Serves 8.

RICE QUICHE

2 cups cooked rice	2 cups heavy cream
2/3 cup finely grated Swiss cheese	4 eggs, beaten
1 egg, beaten	Pinch each of nutmeg, sugar, and cayenne
1 cup shredded Cheddar cheese	6 slices bacon, cooked, drained, and crumbled
3/4 teaspoon salt	

Mix first 3 ingredients. Press in 9-inch pie pan, building up sides. Chill until ready to fill and bake. Mix cream and eggs, then stir in remaining ingredients. Pour into shell and bake in preheated 400° F oven for 15 minutes. Reduce heat to 300° F and bake 45 minutes longer. Let stand 5 minutes before cutting. Makes 6 servings.

BROCCOLI CASSEROLE

1 (10 oz.) pkg. chopped broccoli, cooked and drained

Mix together:

1/2 cup mayonnaise	1 small onion, chopped
1/2 cup cheese spread	1/2 cup mushroom soup
1 egg, beaten	

Mix with broccoli, put bread crumbs on top. Dot with butter. Bake 30 to 35 minutes at 350° F.

POTATO DELUXE

6 medium potatoes	2 cups shredded Cheddar cheese
6 tablespoons butter	1 1/2 cups commercial sour cream
3 green onions, chopped	1 cup cooked ham or chicken
1/2 teaspoon salt	1/4 teaspoon pepper

Boil potatoes in skins, cool and shred on coarse grater. Combine cheese and 4 tablespoons butter in saucepan, heat slowly, stir until cheese is almost melted. Remove from heat, blend in sour cream, salt, pepper, and ham or chicken. Fold in potatoes and spoon into a greased 2-quart casserole dish, dot with 2 tablespoons butter, cover and bake in 300 degree oven for about 25 minutes.

BAKED SQUASH

Select four medium yellow squash. Boil whole until tender but firm. While squash are boiling, fry 5 strips of bacon until crisp and drain on paper. Split squash lengthwise and scoop out pulp and mash. Melt about 1/2 stick butter or margarine in frying pan and add one finely chopped medium onion. Brown lightly, then add squash, crumbled bacon, salt and pepper to taste. Cook slowly about 10 minutes. Fill squash halves with this mixture and put bread crumbs on top. Dot with butter and bake at 400° F until crumbs are brown.

CRANBERRIES AND SWEET POTATOES

6 medium sweet potatoes, cooked	1/4 cup brown sugar
1 cup whole cranberry sauce	1/2 teaspoon grated orange rind
1/2 cup water	1 tablespoon butter

Halve sweet potatoes and place in a buttered baking dish. Combine cranberry sauce, sugar, water, and orange rind in a pan. Bring mixture to a boil and cook gently five minutes. Add butter. Pour over potatoes and bake 30 minutes at 325 degrees.

Serves 6-8,

SWEET 'N SOUR CARROTS

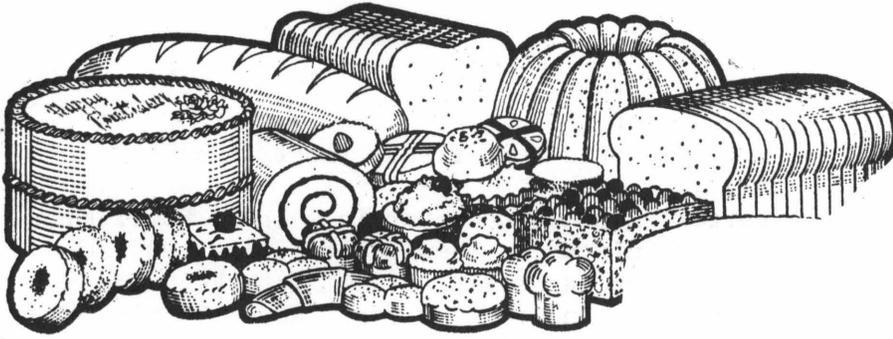
2 lbs. carrots, sliced, and cooked in salted water.

Heat but do not boil:

1 can tomato soup	1/2 cup vinegar
1 tablespoon dry mustard	1/2 cup salad oil
1 tablespoon Worcestershire sauce	1 green pepper, chopped
1 cup sugar	1/2 onion, chopped

Add carrots. Serve hot or cold.





B R E A D S

FRESH APPLE BREAD

Cream 1/2 cup butter or margarine, add 1 cup granulated sugar slowly and continue to beat until light and lemon-colored. Beat in two eggs, sift 2 cups all-purpose flour with 1/2 teaspoon salt, 1/2 teaspoon baking soda, and 1 teaspoon double-action powder. Add to the creamed mixture alternately with 2 tablespoons buttermilk or soured milk, beginning and ending with the dry ingredients. Stir in 1 cup coarsely chopped, unpeeled apples, 1/2 cup coarsely chopped walnuts or pecans, and 1 teaspoon vanilla extract or grated lemon rind.

Butter a 9 x 10 x 5 x 3-inch loaf tin. Spoon the batter into the tin and bake in a preheated 350° oven 50 to 60 minutes, until the loaf pulls away slightly from the sides of the tin or until a straw or cake tester inserted in the loaf comes out clean. Cool in the pan for about 5 minutes, then loosen from the pan and turn out onto a rack to cool completely before slicing. Variation: Sprinkle about 1 tablespoon chopped nuts on top of the batter before baking.

DILLY CASSEROLE BREAD

Bake at 350° for 40 to 45 minutes.

Soften: 1 pkg. active dry yeast (or 1 cake compressed) in 1/4 cup warm water

Combine: in mixing bowl:

- 1 cup creamed cottage cheese, heated to lukewarm
- 2 tablespoons sugar
- 1 tablespoon instant minced onion
- 1 tablespoon butter
- 2 teaspoon dill seed
- 1 teaspoon salt
- 1/4 teaspoon soda
- 1 unbeaten egg and the softened yeast

Add: 2 1/4 to 2 1/2 cups all-purpose flour to form a stiff dough, beating well after addition. (For first addition of flour, use medium speed on mixer.)

Cover, let rise in warm place (85-90°) until light and doubled in size, 50 to 60 minutes. Stir dough down. Turn into well-greased 8-inch round (2 qt.) casserole. Let rise in a warm place until light, 30 to 40 minutes. Bake at 350° for 45 to 50 minutes until golden brown. Brush with soft butter and sprinkle with salt. For use with self-rising flour, omit salt and soda.

SPOON ROLLS

1 pkg. dry yeast	1/4 cup sugar
2 cups very warm water	1 egg
1 1/2 sticks margarine, melted	4 cups self-rising flour, unsifted

Place yeast in 2 cups warm water. Melt butter; cream with sugar in a large bowl; then add beaten egg. Add dissolved yeast to creamed mixture. Then add the flour and stir until well mixed. Place in airtight bowl and keep in refrigerator. To bake, drop by spoonful into well-greased 2 1/2 inch muffin tins and bake at 350° F about 20 minutes or until browned. This dough keeps for several days. Yield: 2 dozen.

BANANA TEA BREAD

(For a special treat, spread with softened cream cheese)

2 cups sifted flour	2 eggs
3 1/2 teaspoons baking powder	2 tablespoons orange juice
3/4 teaspoon salt	1 tablespoon lemon juice
1/3 cup shortening	1 cup mashed bananas
3/4 cup sugar	1/2 cup chopped walnuts

Sift together flour, baking powder, and salt. Cream together shortening and sugar in mixing bowl until light and fluffy, using electric mixer at medium speed. Add eggs, one at a time, beating well after each addition. Blend in orange juice, lemon juice, and bananas. Gradually stir dry ingredients into creamed mixture, stirring just until blended. Stir in walnuts. Pour batter into well-greased 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Bake in 325° oven for 1 hour or until bread tests done. Cool in pan on rack 10 minutes. Remove from pan; cool on rack. Makes 1 loaf.

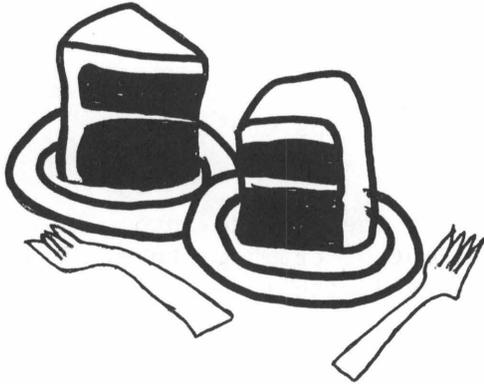


PUMPKIN BREAD

(Spicy and Light!)

3 1/2 cups all-purpose flour (reserve 1 tbsp. for nuts)	4 large eggs, room temperature
3 cups sugar	2/3 cup water
1 1/2 teaspoons salt	2 cups canned pumpkin
2 teaspoons soda	1 cup chopped pecans or walnuts
1 teaspoon ground cinnamon	
1 teaspoon ground nutmeg	
1 cup buttery vegetable oil	

Blend dry ingredients in bowl until well mixed. Combine oil, eggs, water, and pumpkin and beat until well blended. Add dry ingredients in slowly and beat well. Stir in pecans that have been dusted with reserved flour and pour batter into greased loaf pans. Bake in a preheated oven (350°): large loaves for 1 hour 15 minutes, small loaves for 60 - 65 minutes. Cool 10 minutes before removing from pans and continue cooling on wire racks. Wrap in foil and keep in refrigerator or freeze.



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SNOW BALLS

- 1 cup pecans, broken
- 1/2 lb. marshmallows (if large, cut)
- Butter cookies
- 1 (12 oz.) pkg. dates, cut
- 1 can crushed pineapple, not drained (#2 1/2 can)

Crush 4 to 6 butter cookies. Mix all together and allow to set in refrigerator overnight.
Next day, spread mixture between 3 butter cookies, none on top. Cover all over with whipped cream and allow to set. Recover or ice with whipped cream and flaked coconut. These freeze nicely and are ready to serve.

For 30-32: 3 boxes butter cookies, 1 qt. whipped cream, 4 cans coconut

SANTA'S MAGIC FRUITCAKE

- 1 1/3 cups condensed milk
- 1/2 pound (3 cups) flaked coconut
- 1 cup chopped nuts
- 1 pound pitted dates, chopped

Mix sweetened condensed milk, nuts, coconut, and dates. Pack in buttered loaf pan and bake at 375°F for 25 minutes or until brown. Remove from pan. Let cool thoroughly. Cut in thin slices. Yield: 2 pounds

MINIATURE CHEESE CAKES

Yield: 24 cakes

Bake in muffin tins 2 5/8 top diameter, 1 1/8" depth.

Crust:

- 1 (3 oz.) pkg. cream cheese
 - 1 stick margarine (1/4 lb.)
 - 1 cup all-purpose flour; Add in fourths to crust mixture
-)---Blend together

Pinch off dough into 24 small balls of even size, dropping 1 ball into each cup of muffin tins. Press the dough to line each cup across the bottom and about 1/2 inch up the sides.

FILLING

Let two 3-ounce pkgs. of cream cheese soften in a mixing bowl. Mix well with egg - beater. Add 1 cup sugar, a small amount at a time, beating well after each addition. Add 1/4 teaspoon vanilla and 1 unbeaten egg. Mix well. Fill each crust-lined muffin tin with mixture; this will be about 2 tablespoons per crust. Bake in a moderate oven 18-20 minutes (350°-375°F).

Keep left-over miniature cheese cakes in refrigerator. Can be refreshed in oven, if desired.

CRANBERRY CRUNCH

1 1/2 cups rolled oats (uncooked) 1 cup margarine
3/4 cup flour 1 can (No. 303) or 2 cups whole cran-
1 1/2 cups brown sugar berry sauce

Mix oats, flour, and brown sugar; cut in butter. Place half the mixture into 8 x 8" greased pan; cover with cranberry sauce; and with rest of crumb mixture. Bake 45 minutes at 350° F. Cut in squares while hot. May be served with scoop of vanilla ice cream. Serves 6-8

CHERRY TORTONI

1 pint vanilla ice cream, softened
Crush 12 vanilla wafers in a bowl. Add 1/4 cup chopped maraschino cherries and 1 teaspoon almond flavoring. Add this mixture to softened ice cream. Stir until smooth but do not melt. Spoon into souffle cups. Sprinkle wafer crumbs on top and freeze.

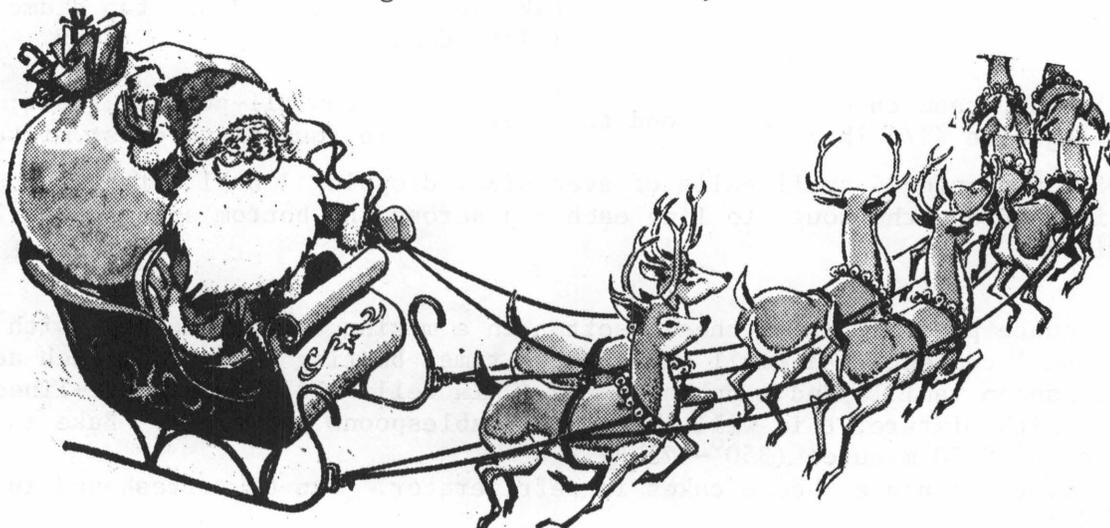
DR. BIRD CAKE

3 cups cake flour 1 teaspoon soda
1 teaspoon cinnamon 2 cups white sugar
1 teaspoon salt 1 1/4 cups cooking oil
1 (8 oz.) can crushed pineapple 1 1/2 teaspoon vanilla
 (do not drain) 3 eggs, beat with hand beater
2 cups diced bananas 1 cup chopped black walnuts

Preheat oven to 350°. Grease and flour a tube pan. Sift dry ingredients into a large bowl. Add pineapple, cooking oil, vanilla, eggs, bananas, and walnuts. Mix to blend, but do not beat. Bake 1 hour and 20 minutes. Ice with cream cheese icing.

CREAM CHEESE FROSTING

1 (3 oz.) pkg. cream cheese, softened In bowl, combine cheese, butter, and vanilla.
1 tablespoon butter or margarine Beat until smooth and fluffy. Gradually add
1 teaspoon vanilla sugar, continue beating until fluffy. May
2 cups sifted confectioner's sugar add cream, if needed.



COCONUT-SOUR CREAM LAYER CAKE

1 (18½ oz.) package butter flavored cake mix
2 cups sugar
1 (16 oz.) carton sour cream
1 (12 oz.) pkg. frozen coconut, thawed
1 1/2 cups frozen whipped topping, thawed

Prepare cake mix according to package directions, making two 8-inch layers; when completely cool, split both layers. Combine sugar, sour cream, and coconut, blending well; chill. Reserve 1 cup sour cream mixture for frosting; spread remainder between layers of cake. Combine reserved sour cream mixture with whipped topping; blend until smooth. Spread on top and sides of cake. Seal cake in an airtight container and refrigerate for 3 days before serving.

VELVETY CHOCOLATE CAKE

1/2 cup buttermilk
2 cups all-purpose flour
1/4 teaspoon salt
1 cup water
2 eggs, beaten
Velvety Chocolate Frosting
1 teaspoon soda
2 cups sugar
1/2 cup butter or margarine
4 tablespoons cocoa

Combine buttermilk and soda; set aside. Combine flour, sugar, and salt in a mixing bowl. Combine butter, water, and cocoa in a saucepan; bring to a boil. Pour over flour mixture and mix well; cool. Add eggs and buttermilk mixture, stirring well. Pour into 2 greased and floured 8-inch cake pans. Bake at 350° for 25-30 minutes. Cool on wire racks, and frost with Velvety Chocolate Frosting below.

VELVETY CHOCOLATE FROSTING

1/2 cup butter or margarine
4 tablespoons cocoa
1/4 cup plus 2 tablespoons milk
1 (16 oz.) pkg. powdered sugar

Combine butter, milk, and cocoa in a saucepan; bring to a boil. Remove from heat; add powdered sugar, stirring well. Spread warm frosting on cake.

FAKE PECAN PIE

3/4 cup crunchy nutlike cereal nuggets
1/2 cup warm water
3 eggs
3/4 cup sugar
1 cup dark corn syrup
3 tablespoons butter or margarine, melted
1 teaspoon vanilla
1/8 teaspoon salt
1 unbaked 9" pie shell

Combine cereal and water in bowl. Let stand until water is absorbed. Combine eggs and sugar in bowl. Beat with electric mixer at medium speed until blended. Beat in corn syrup, butter, vanilla, and salt; blend well. Stir in cereal mixture. Pour mixture into pie shell. Bake in 350° oven for 50 minutes or until top of pie is puffy. Cool on rack. Serve with puffs of whipped cream if you wish. Serves 6 to 8.

FROZEN PUMPKIN PIE

1 cup of pumpkin	1/2 teaspoon allspice
1 1/4 cups sugar	1/2 teaspoon salt
1/2 teaspoon cinnamon	1/4 teaspoon ginger
1/2 teaspoon nutmeg	1/2 pint cream, whipped but not sweetened
1 pint vanilla ice cream, brick fits best	

Mix first seven ingredients well; fold in the whipped cream. Mold ice cream around sides and on bottom of a baked pie shell (use a thick crust). Pour pumpkin mixture on the ice cream, completely covering it, and place in freezer. Leave pie in freezer for at least 24 hours before serving. Remove pie from freezer one half hour before serving. Add extra whipped cream for decoration, if desired.

FESTIVE EGGNOG CAKE

2 cups flour	3 eggs
1 1/2 cups sugar	1 teaspoon vanilla
1 tablespoon baking powder	1 cup eggnog
1 teaspoon salt	1/2 cup soft butter

Grease and flour bottom of 2 9-inch cake pans. Combine all ingredients in large mixing bowl. Blend well at low speed for 1 minute. Pour into pans. Bake at 350° for 25-30 minutes. Cool and frost

Eggnog Frosting

1/4 cup flour	2/3 cup butter
1/4 teaspoon salt	1 cup sugar
1 cup eggnog	1 teaspoon vanilla

Combine flour, salt, and eggnog in small sauce pan. Cook over low heat, stirring constantly until very thick. Cool. Cream butter, gradually add sugar and cream well. Add flour mixture, beat until light and fluffy. Blend in vanilla.

PETER PAUL CAKE

1 pkg. devils food cake mix. Make in three layers.

The filling includes: 1 stick butter, 1 cup milk, and 1 cup sugar. Cook until slightly thickened, stirring. Add 2 pkgs. frozen coconut or 3/4 lb. angel flake coconut; remove from heat; add 20 marshmallows, and 1 cup nuts.

Ice with the following icing:

1/2 cup butter	1 box powdered sugar
2 squares chocolate	1 cup nuts
1 egg	1/2 teaspoon salt
2 teaspoons lemon juice	4 tablespoons cream (whipped cream can be used)
1 teaspoon vanilla	

Melt butter and chocolate; add lemon juice to well beaten egg. Beat thoroughly; add salt and vanilla; then sugar. Beat well; then add cream and nuts.



C O O K I E S

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C A N D I E S



FUDGE

4 cups granulated sugar

1 can (13 oz.) evaporated milk

Boil 6 minutes at full boil. In large bowl, put 1 large and 1 small pkg. chocolate chips (18 ounces) and 2 sticks margarine, 2 teaspoons vanilla, pinch salt, 1/2 cup nuts (brazil and walnuts). Pour into saucepan. Mix well. Pour into well greased pan. Put in refrigerator for 2 hours

PEANUT BUTTER FUDGE

2 cups sugar

1/2 stick margarine

1/2 cup evaporated milk

Boil at full boil - 3 minutes. Add 1/2 cup to 3/4 cup peanut butter and 1 teaspoon vanilla. Beat until creamy. Pour into greased pan.

PEANUT BUTTER BLOSSOMS

1 3/4 cup flour

1/2 cup shortening

1 teaspoon soda

1/2 cup peanut butter

1/2 cup sugar

1 egg

1/2 cup brown sugar

2 tablespoons milk

48 candy kisses

1 teaspoon vanilla

Combine all ingredients except candy in a large bowl. Mix on lowest speed until dough forms. Shape into small balls using a rounding teaspoon for each. Roll balls in sugar. Place on ungreased cookie sheet. Bake at 375^oF for about 10-12 minutes. Top each cookie immediately after removing from the oven with a candy kiss. Press down firmly, so cookie cracks around edge. Cool. Yield: 4 dozen cookies.

CHRISTMAS HARD CANDY

3 cups sugar

1 cup water

1 cup light corn syrup

Food coloring (optional)

Any desired flavoring

Mix sugar, syrup and water in saucepan. Cover and heat to boiling. Uncover and cook to 285^oF. Add flavoring and color, if desired. Pour into greased pan. When hard, turn out of pan and crack into bite-size pieces.

CHRISTMAS CAKE COOKIES

8- ounce package candied cherries	8-ounce pkg. sliced candied pineapple
2 lb. pitted dates	8-ounce shelled almonds
8 ounces shelled Brazil nuts	2 1/2 cups sifted flour
1 teaspoon baking soda	1 teaspoon salt
1 teaspoon cinnamon	1 cup butter
1 1/2 cup sugar	2 eggs

Cut dates in chunks. Quarter candied cherries. Slice pineapple into slivers. Blanch the almonds, chop coarsely, and toast until golden; chop Brazil nuts. Sift together flour, baking soda, salt and cinnamon. Start oven at 400°F or moderately hot. Cream butter, add sugar, and cream until light and fluffy. Add eggs, stir in dry ingredients, fruit, and nuts. Drop batter from a teaspoon onto ungreased cookie sheet and bake for 10 minutes. Remove from oven, cool slightly and remove from cookie sheet. Makes about 10 dozen. Stores well.

DATE REFRIGERATOR COOKIES

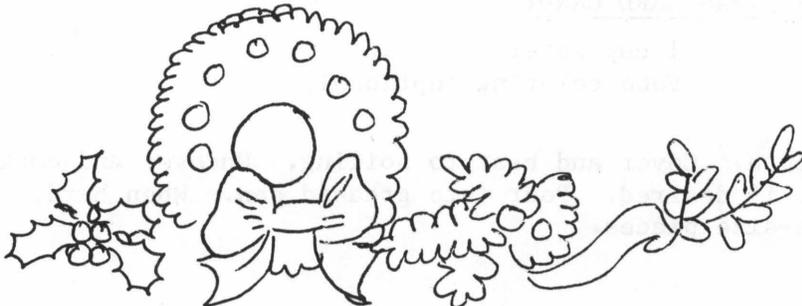
2 1/4 cups pitted dates, chopped	1 cup sugar
1 cup water	1 cup chopped nuts
1 cup shortening	2 cups brown sugar, firmly packed
3 eggs, well beaten	4 cups sifted flour
1/2 teaspoon salt	1/2 teaspoon baking soda

Combine dates, white sugar, and water in a saucepan. Cook over low heat until thick, about 10 minutes. Add nuts and cool. Meanwhile, cream shortening, add brown sugar, creaming until light. Add well beaten eggs and beat well. Add remaining ingredients, sifted together and mix well. Cover and chill thoroughly. Roll out 1/4 inch thick and spread with date mixture and roll up like a jelly roll. Chill overnight. Slice and bake at 400°F until done. Makes 5 dozen.

RUM BALLS

3 chocolate candy rolls, (1 3/4 ounce each) cut in 1/2 inch pieces	1 2/3 cups graham cracker crumbs (1 packet, crushed)
1/3 cup rum	1 cup chopped nuts
2 tablespoons butter	Confectioner's sugar

Combine chocolate candy pieces, rum, and butter in saucepan. Heat and stir until melted and smooth. Stir in crumbs and nuts. Shape to form 1-inch balls; roll in confectioner's sugar. Store in air-tight container.





B E V E R A G E S

SPICED COFFEE

- | | |
|----------------------------|-------------------|
| 1 cup regular-grind coffee | |
| 6 sugar cubes | 8 whole cloves |
| 8 whole allspice | 8" stick cinnamon |

Combine and store in airtight container. Place coffee mixture in coffee percolator basket, use 6 cups water and perk. Makes 8 servings.

CHRISTMAS PUNCH

- | | |
|--|--|
| 2 (6 oz.) cans frozen limeade concentrate | In punchbowl, blend undiluted limeade, |
| 2 (6 Oz.) or 1 (12 oz.) cans frozen lemonade concentrate | lemonade, grapefruit juice, and pineapple juice. Just before serving, stir |
| 2 (1 lb. 4 oz.) cans unsweetened grapefruit juice | in gingerale, water and ice ring. |
| 2 (1 lb. 4 oz.) cans pineapple juice | |
| 3 (q qt.) bottles gingerale, chilled | |
| 1 quart water | |
| Large decorative ice ring | |

INSTANT SPICED TEA MIX

- | | |
|--|----------------------------|
| 1/2 cup instant tea | 1 teaspoon ground cloves |
| 2 cups orange-flavored instant breakfast drink | 1 teaspoon ground cinnamon |
| 1 pkg. sweetened lemonade mix | 2 cups sugar |

Combine ingredients in large bowl and mix well. Spoon into jars and seal. To serve, add 2 teaspoons to a cup of boiling water. Yield: about 40 cups

INSTANT COCOA MIX

- | | |
|--|--------------------|
| 6 2/3 cup nonfat dry milk or 5 (1 qt.) envelopes | 1 cup baking cocoa |
| 1 1/4 cup sugar | 1/4 teaspoon salt |

Sift together dry milk, sugar, baking cocoa, and salt twice. Store in tightly covered container in cool dry place. Can be stored up to 3 months. Stir before using. Makes about 8 cups. Measure 1/3 cup Instant Cocoa Mix into 6-oz. cup. Fill with hot water; stir to blend thoroughly. For extra nutrition, substitute milk for water.

PARTY PUNCH FOR 50 PEOPLE

2 pkg. cherry gelatin dissolved in 3 cups boiling water. Add 1 cup sugar. Cool. Then add 1 large can pineapple juice, 2 (6 oz.) cans frozen lemonade concentrate. Keep this mix in refrigerator until needed. Then add 3 teaspoons almond extract and water or gingerale 3 to 1.

DELIGHTFUL CRANBERRY PUNCH

1 (3 oz.) pkg. cherry gelatin	1 qt. cranberry juice cocktail, chilled
1 cup boiling water	1 pt. ginger ale, chilled
1 (6 oz.) can frozen lemonade	3 cups cold water

Stir boiling water into gelatin. Add lemonade, then cold water and cranberry juice. Store in refrigerator. When ready to serve, add 2 trays of ice cubes in a punch bowl. Pour punch mixture over ice. Slowly add ginger ale. Serves 24.

NOTE: Pineapple juice may be substituted for lemonade. 1 qt. flavored sherbet may be added to the punch, also.

NEW YEAR'S PUNCH

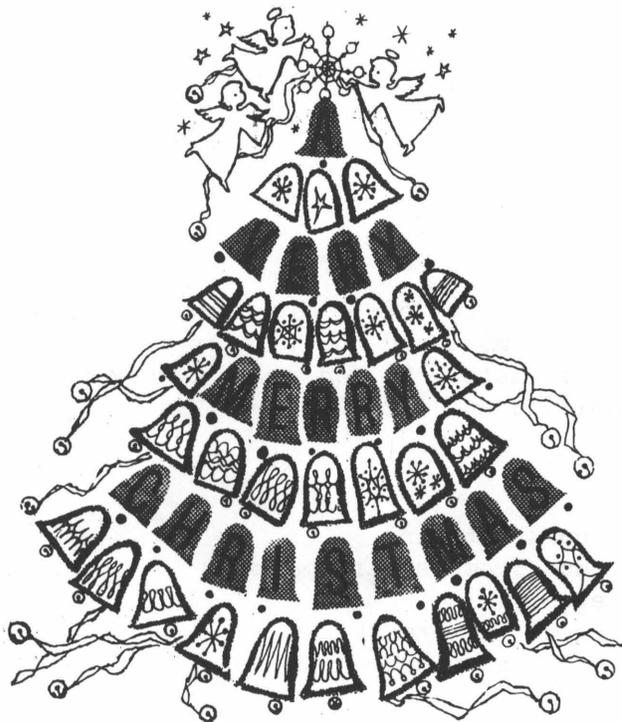
2 (46 oz.) cans unsweetened pineapple juice	1 (6 oz.) can frozen lemon juice
2 quarts ginger ale	1 (6 oz.) can frozen orange juice
2/3 cup fresh lime juice	2 quarts soda water
	1 quart water

Mix all ingredients. Add several slices orange, lemon and lime. Add ice cubes and serve in punch bowl. Yield: 9 quarts

STRAWBERRY PUNCH

3 (6 oz.) cans frozen orange juice, thawed
3 (6 oz.) cans frozen pink lemonade, thawed
1 (28 oz.) bottle ginger ale, chilled
2 (10 oz.) pkgs. frozen strawberries with syrup

Add cold water to orange juice and lemonade as directed on cans. Stir in ginger ale and frozen strawberries. Add ice cubes. Yield: 32 servings

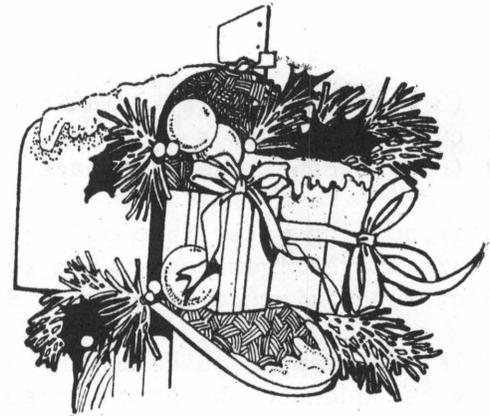


G I F T S

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OATMEAL PEANUT BUTTER CANDY

1 cup dry milk 1 cup oatmeal one minute kind
1/2 cup honey
1/2 cup peanut butter

Thoroughly combine all ingredients. Shape into log on waxed paper. Chill and slice.

SWEET CAKES

3 eggs	1 teaspoon baking powder
3 cups white sugar	1 teaspoon soda
2 cups shortening	Flour enough to make stiff dough
1 cup buttermilk	Vanilla or any flavoring you like

Roll out and cut in shapes to suit you. Makes a big batch of cookies, very good.

FRUIT CAKE BARS

1 cup brown sugar, packed	1 teaspoon baking powder
1 1/4 cups water	1/2 teaspoon ground nutmeg
1/3 cup shortening	1 teaspoon ground cloves
2 cups raisins	2 teaspoons ground cinnamon
2 cups flour	1/2 cup chopped nuts
1 teaspoon salt	
1 teaspoon soda	

Heat oven to 350°. Mix brown sugar, water, shortening, and raisins in pan and bring to boil; remove and cool. Sift flour; blend dry ingredients; stir into cooled mixture. Mix in nuts. Spread dough evenly in greased pan 13 x 9 x 2. Bake for 35-40 minutes. Cool and cut into 2 x 1 1/2 inch squares.

FRUIT COOKIES

1 cup shortening	1 1/2 teaspoons soda
2 cups brown sugar, packed	1 teaspoon salt
2 eggs	2 cups broken pecans
1/2 cup buttermilk	2 cups chopped candied cherries
3 1/2 cups flour	2 cups chopped dates

Combine shortening, sugar, eggs, and buttermilk and beat well. Sift dry ingredients together; stir into shortening mixture. Mix in pecans, cherries, and dates. Drop by teaspoonfuls onto greased cookie sheets, spacing about an inch apart. Bake in preheated oven (300°) for 10 to 15 minutes. Cool on cake rack and store in a tight container. Cookies keep well for several weeks.

