

Christmas in  
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THE APPOMATTOX COUNTY EXTENSION OFFICE WISHES YOU A  
HAPPY AND SAFE HOLIDAY SEASON. WE HOPE THIS  
PUBLICATION COMPILED BY OUR OFFICE WILL HELP YOU  
IN YOUR HOLIDAY PREPARATIONS.

MERRY CHRISTMAS

HAPPY NEW YEAR

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APPETIZERS AND SNACKS  
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SPICED PECANS

1 egg white	1 1/2 teaspoons ground cinnamon
1 teaspoon water	1/2 teaspoon ground cloves
3/4 cup sugar	1/2 teaspoon ground nutmeg
1 teaspoon salt	2 cups pecan halves

Beat egg white and water lightly; set aside. Combine sugar, salt and spices. Dip pecans in egg white mixture, then in sugar mixture. Place on a greased baking sheet. Bake at 275 degrees for 30 minutes. Yield: 2 cups.

CANDIED PEANUTS

1 cup sugar  
1/2 cup water  
2 cups raw peanuts

Combine sugar and water in a heavy saucepan; cook over medium heat until sugar dissolves. Add peanuts; cook, stirring constantly, over medium heat until all liquid evaporates (about 15 minutes).

Spread nuts on a greased baking sheet. Bake at 300 degrees for 30 minutes, stirring every 10 minutes. Yield: 2 cups.

TOASTED PECANS

1/2 cup melted butter or margarine  
3 cups pecan halves  
Salt to taste

Pour butter over pecans, stirring to coat well. Arrange pecans in a single layer on a baking sheet; sprinkle with salt. Bake at 275 degrees about 1 hour; stir occasionally. Yield: 3 cups.

STUFFED MUSHROOMS

1 lb. fresh mushrooms	1/2 bag packaged stuffing mix
1 can tuna	1 onion (chopped)
Butter or margarine	

Wash and drain mushrooms. Remove stems. Chop stems and saute with onion in butter. Mix tuna and stuffing mix with sauted onions and stems. Dip mushroom in melted butter and stuff each one and place in ungreased pan. Bake 12 - 15 minutes at 325°F.

CREAMY PEANUT DIP FOR APPLES

1/3 cup creamy peanut butter	1 teaspoon prepared horseradish
2 tablespoons minced crisp bacon	Sliced, unpeeled red eating apples
1 cup dairy sour cream	

Combine peanut butter and bacon; beat in sour cream. Stir in horseradish. Serve as dip for red apple slices. Makes about 1 1/2 cups.

CHILI DIP

1 (15 ounce) can chili without beans      Hot sauce to taste  
 1 cup shredded Cheddar cheese              1/2 teaspoon cayenne pepper

Combine all ingredients; heat until cheese melts. Serve hot with tortilla chips or corn chips. Yield: about 2 cups.

OYSTER SPREAD

1 (8-ounce) package cream cheese, softened  
 1 (3 1/2-ounce) can smoked oysters, drained  
 1 teaspoon lemon juice

Blend cream cheese and oysters with a fork until smooth. Add lemon juice; mix well. Shape into a ball; chill at least 3 hours. Yields: one 8-ounce ball.

PINEAPPLE NIBBLERS

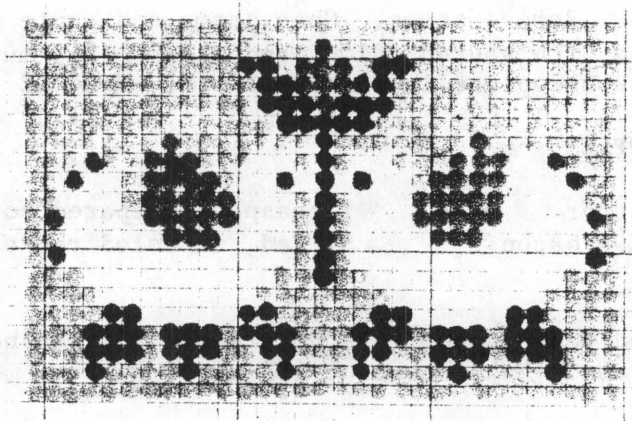
1 (8-ounce) package cream cheese, softened  
 1 (15 1/4-ounce) can pineapple chunks, drained  
 1 cup finely ground pecans  
 1 head crisp lettuce

Gently press a small amount of cream cheese around each pineapple chunk. Roll each in ground nuts. Spear with toothpicks and stick into head of lettuce. Yield: about 36 balls.

HOT CRAB FONDUE

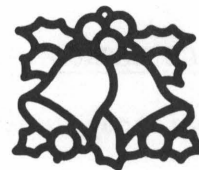
1 (5-ounce) jar pasteurized process sharp cheese spread  
 1 (8-ounce) package cream cheese  
 1 (7 1/2-ounce) can Alaskan king crabmeat, drained and flaked  
 1/2 cup half-and-half  
 1/2 teaspoon Worcestershire sauce  
 1/4 teaspoon garlic salt  
 1/4 teaspoon cayenne pepper

Melt cheese spread and cream cheese in top of a double boiler. Stir in remaining ingredients and heat thoroughly. Pour into a fondue pot and serve warm with cubes of French bread. Yield: about 3 cups.





BEVERAGES  
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FRUIT PUNCH SLUSH

6 ripe bananas  
 1 (6-ounce) can frozen lemonade concentrate, thawed and undiluted  
 1 (12-ounce) can frozen orange juice concentrate, thawed and undiluted  
 1 (46-ounce) can pineapple juice  
 3 cups water  
 2 cups sugar  
 2 (64-ounce) bottles lemon-lime carbonated beverage, chilled  
 Orange slices

Combine bananas and fruit juice concentrates in container of electric blender; blend until smooth.

Combine banana mixture, pineapple juice, water and sugar in a large mixing bowl; mix well. Pour into plastic freezer containers or molds. Freeze. To serve, thaw until mushy, add carbonated beverage. Garnish with orange slices. Yield: 6 quarts. Delicious and a different fruit drink.

CHRISTMAS COCOA MIX

1 (16-ounce) package instant chocolate-flavored mix  
 1 cup sifted powdered sugar  
 1 (6-ounce) jar non-dairy coffee creamer  
 1 (25.6 ounce) package instant nonfat milk powder

Combine all ingredients, stirring well. Store in a covered container. To serve, combine 1/3 cup mix and 1 cup boiling water for each serving; stir well. Yield: about 36 servings. Package this in attractive jars for a nice gift for a neighbor or friend.

HOT MOCHA MIX

2 cups sugar  
 2 cups instant nonfat dry milk solids  
 2 cups nondairy creamer  
 1 cup cocoa  
 1/2 cup instant coffee powder

Combine all the ingredients, and mix well. To serve, place 2 tablespoons mix in a cup. Add 1 cup boiling water and stir well. Top with a marshmallow or whipped cream, if desired.

Store mix in an airtight container. Yield: enough mix for about 50 (8-ounce) servings. Package and give to a friend or neighbor.

MISS CATTIE'S RUSSIAN TEA

1 cup sugar  
 1/2 cup instant tea  
 1 1/2 cups powdered orange drink concentrate  
 1 1/2 tsp. cinnamon, ground  
 3/4 tsp. cloves (optional)  
 Very little allspice  
 1 package lemonade mix or 2 scoops from can of lemonade mix

Mix well as listed. Add 2 heaping teaspoons to 1 cup hot water. Delicious! This is a good nutritious hot drink for a cold winter day.

FLUFFY ORANGE EGGNOG

6 eggs, separated	2 cups milk
Salt	1 cup orange juice
1/2 cup plus 1 tablespoon sugar, divided	Grated orange peel
3 cups whipping cream, divided	Ground nutmeg

Combine egg yolks, dash of salt and 3 tablespoons sugar in a large bowl; beat with an electric mixer until lemon colored. Beat in 1 cup whipping cream and milk. Stir in orange juice.

Beat remaining 2 cups whipping cream; fold into milk mixture. Combine egg whites, dash of salt and remaining 6 tablespoons sugar; beat until stiff; and fold into milk mixture. Serve chilled; garnish with orange peel and nutmeg. Yield: 24 (1/2-cup) servings.

VANILLA EGGNOG

1 (3-5/8 ounce) package vanilla pudding and pie filling mix	3 eggs, separated
1 cup sugar	1 teaspoon vanilla extract
4 cups milk, divided	1 cup whipping cream, whipped
	Ground nutmeg

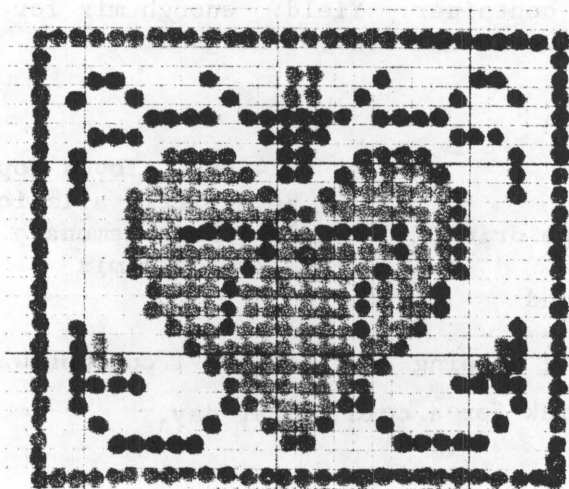
Combine pudding mix, sugar and 1/4 cup milk in a 2-quart saucepan. Beat egg yolks slightly, and add to milk mixture. Stir in remaining milk. Cook over medium heat, stirring constantly, until mixture comes to a full boil. Cool.

Beat egg whites until stiff; fold into pudding mixture. Stir in vanilla. Chill several hours. Spoon whipped cream into eggnog just before serving. Sprinkle with nutmeg. Yield: 12 (1/2-cup) servings.

GOLDEN PUNCH

1 large frozen orange juice--middle size  
 1 small frozen lemonade  
 1 large can pineapple juice  
 1/2 gallon hot water--heat to boiling  
 4 cups sugar  
 4 quarts ginger ale

Dissolve sugar in hot water. Mix in orange juice, lemonade and pineapple juice. Freeze. Partially thaw and add ginger ale. Serves 50.



BREADS  
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EGGNOG FRUIT BREAD

2 1/4 cups all purpose flour	2 eggs, beaten
2 teaspoons baking powder	1 cup commercial eggnog
1 teaspoon salt	1/4 cup melted butter or margarine
3/4 cup sugar	1/2 cup powdered sugar
1/2 cup chopped pecans	2 to 3 tablespoons half-and-half
1 cup diced mixed candied fruit	1/2 teaspoon vanilla extract

Combine flour, baking powder, salt and sugar in a mixing bowl; stir in pecans and fruit. Combine eggs, eggnog and butter; add to dry ingredients, mixing only until dry ingredients are moistened.

Spoon batter into a greased 9X5X3-inch loafpan. Bake at 350° for 70 minutes or until done. Remove from pan, and cool on a wire rack.

Combine powdered sugar, half-and-half and vanilla; blend until smooth. Spoon over loaf. Yield: 1 loaf.

HONEY NUT LOAVES

1/2 cup butter or margarine, softened	1/3 cup milk
1 cup honey	1 cup chopped maraschino cherries
2 eggs	1/4 cup chopped raisins
2 cups all purpose flour	1/4 cup chopped walnuts
2 teaspoons baking powder	

Cream butter and honey; add eggs, one at a time, beating well after each addition.

Combine flour and baking powder; add to creamed mixture alternately with milk, beating well after each addition. Stir in cherries, raisins and walnuts.

Spoon batter into 2 greased and floured 7 1/4 X 3 1/2 X 2-inch loafpans. Bake at 350 degrees for 40 to 50 minutes or until done. Yield: 2 loaves.

NOTE: Batter may be baked in 4 greased and floured miniature (4-inch) tube pans or miniature loaf pans. Bake at 350 degrees for 30 minutes or until done.

NUTTY EGGNOG CHRISTMAS BREAD

3 cups all purpose flour	1 1/2 cups commercial eggnog
3/4 cup sugar	1 egg
1 tablespoon baking powder	1/4 cup butter, melted
1 teaspoon salt	3/4 cup chopped pecans
1/2 teaspoon ground nutmeg	3/4 cup chopped mixed candied fruit (cherries and pineapple)

Combine dry ingredients; add eggnog, egg and butter, mixing well. Stir in pecans and fruit. Spoon batter into a well-greased and floured 9 X 5 X 3-inch loafpan. Bake at 350° for 1 hour and 10 minutes or until bread tests done. Yield: 1 loaf. Delicious and different. Give a loaf to a friend or neighbor. To save money, you may leave out the candied fruit.

CRANBERRY MUFFINS

1 1/2 cups all-purpose flour  
 4 teaspoons baking powder  
 1/2 teaspoon salt  
 1/2 cup sugar  
 1 cup coarsely chopped cranberries

2 eggs, well beaten  
 1 cup milk  
 1/4 cup melted butter or margarine  
 1 cup bran cereal

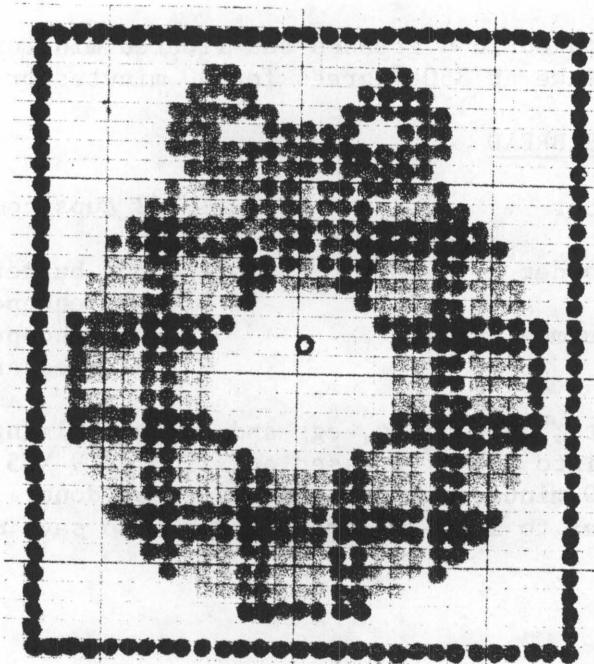
Combine flour, baking powder, salt and sugar. Combine 1/2 cup flour mixture and chopped cranberries; stir mixture to coat cranberries well. Set cranberries aside.

Add eggs, milk and butter to flour mixture; stir until moistened. Fold in cranberries and cereal. Spoon batter into greased muffin tins, filling two-thirds full. Bake at 425 degrees for 20 to 25 minutes. Yield: 1 1/2 dozen. Nutritious and delicious! This batter can be made in miniature muffin pans, topped with a pecan half and given as gifts.

BETTY'S CINNAMON BUBBLE

10-12 maraschino cherries (quartered) (optional)  
 1 stick of butter  
 1/2 cup brown sugar  
 1 cup white sugar  
 1 teaspoon cinnamon  
 1 package frozen Parkerhouse Dinner Rolls  
 1/2 cup pecans (optional)

Place 1/2 cup of nuts and cherries in bottom of an ungreased tube pan. Melt 1/2 stick of butter and 1/2 cup brown sugar and pour on top of cherries and nuts. Melt 1/2 stick of butter and add 1 cup of sugar and cinnamon. Roll frozen rolls in this mixture and place tightly around in pan. Let rise overnight. Bake at 350°F. for 30-35 minutes. Run knife around edges and let sit in pan for five minutes before turning out onto plate for serving. Plate should be larger than pan to avoid butter mixture from spilling over. This is delicious reheated.



CAKES  
XXXXXGERALDINE'S WALDORF ASTORIA RED VELVET CAKE

1/2 cup shortening	1 cup buttermilk
1 1/2 cups white sugar	2 1/4 cups flour
2 eggs	1 tsp. vanilla
2 oz. red food coloring	1 tbsp. vinegar
2 level tbsp. cocoa	1 tsp. soda
1 tsp. salt	

Cream shortening and sugar. Add eggs, one at a time. Mix all dry ingredients except soda and add alternately with buttermilk. Add food coloring and vanilla.

Mix vinegar and soda and stir in last; do not beat. Add food coloring before adding flour. Pour into 9 inch pan and bake 30 to 35 minutes at 350°F.

FLUFF FROSTING

Mix 1 cup milk and 1/4 cup flour (cook until thick and cool).

Mix together 1 cup sugar and 1/2 cup shortening and 1/2 cup butter or margarine. Beat until fluffy with high speed mixer.

Add cooled milk and flour mixture and 1 tsp. vanilla. Continue beating. Spread on cake.

ANNE'S SWEET POTATO POUND CAKE

1 cup butter	4 eggs
2 1/2 cups mashed sweet potatoes, cooked	3 cups flour
2 teaspoons baking powder	1/4 teaspoon salt
1 teaspoon cinnamon	1 teaspoon soda
1 teaspoon vanilla	1/2 teaspoon nutmeg
1/2 cup pecans	1/2 cup coconut (optional)
2 cups sugar	

Cream butter and sugar; add potatoes, beat until fluffy. Add eggs, one at a time, beating well after each. Combine flour, salt, baking powder, soda, nutmeg and cinnamon; stir into creamed mixture. Add vanilla, mix well, stir in nuts and coconut. Spoon mixture into greased 10 inch tube pan and bake at 350° for 1 hour 15 minutes. If desired, spread with icing while hot. This cake is just as good not iced. Delicious--one of the best!

Cream Cheese Frosting:

1 pkg. (3 oz.) cream cheese  
1 tablespoon lemon juice  
1 1/2 cups confectioners sugar

Blend cream cheese and lemon juice; slowly add confectioners sugar and beat until smooth. Spread over top of cake and let drip down sides.

CANDY  
XXXXXCITRUS BONBONS

3 cups finely crushed vanilla wafers	1/4 cup lemon juice
2 tablespoons cocoa	1/4 cup orange juice
1 cup powdered sugar	1 tablespoon grated orange peel
1 cup finely chopped pecans	Granulated sugar

Combine all ingredients except granulated sugar in a large mixing bowl; mix well. Shape into 1/2-inch balls; roll each in granulated sugar. Place on waxed paper, and let stand 1 hour. Store in a tightly covered container. Yield: about 4 dozen (1/2-inch) bonbons.

COCONUT CARAMELS

1 cup sugar  
 3/4 cup light corn syrup  
 1 1/2 cups half-and-half, divided  
 1 (3 1/2-ounce) can coconut  
 2 tablespoons butter or margarine  
 1 tablespoon vanilla extract

Combine sugar, corn syrup, and 1/2 cup half-and-half in heavy saucepan. Cook over low heat, stirring constantly, until mixture reaches 230° on candy thermometer.

Add 1/2 cup half-and-half; cook, stirring constantly, until mixture reaches 230° on candy thermometer. Add remaining half-and-half; cook, stirring constantly, until mixture again reaches 230° on candy thermometer.

Remove mixture from heat; add coconut, butter, and vanilla. Stir until butter is melted. Pour into a greased 8 X 4 X 3-inch loafpan; let stand until cool.

Turn candy out onto a marble slab or waxed paper. Cut into 1-inch squares. Let stand overnight. Wrap individually in plastic wrap. Yield: about 32 (1-inch) pieces.

DOUBLE ALMOND TOFFEE

2 cups butter or margarine  
 2 1/2 cups sugar  
 1 1/2 cups whole unblanched almonds  
 1 1/2 cups semisweet chocolate morsels, melted  
 1 1/2 cups chopped almonds, lightly toasted

Melt butter in a large, heavy skillet; add sugar. Cook, stirring constantly, over high heat until mixture foams vigorously (about 6 minutes). Reduce heat to low; cook and stir 5 minutes.

Add whole almonds to sugar mixture; increase heat to high. Cook, stirring constantly, until almonds begin to pop (about 5 minutes).

DOUBLE ALMOND TOFFEE (Continued)

Reduce heat; cook, stirring constantly, 7 minutes. (If mixture begins to get too dark, remove from heat but continue to stir entire 7 minutes.) Pour into a 15 X 10 X 1-inch pan; cool until firm.

Spread half of melted chocolate over toffee layer. Sprinkle with half of chopped almonds; cool. (Refrigerate if necessary to firm chocolate.)

Turn candy out on waxed paper; spread remaining chocolate over other side. Sprinkle with remaining chopped almonds; cool. Break into pieces. Store in waxed paper-lined covered metal containers. Yield: about 3 pounds.

NUTTY MARSHMALLOW LOG

2 cups chopped pecans  
About 1 1/4 cups sifted powdered sugar, divided  
1 (16-ounce) package marshmallows  
3 to 4 tablespoons peanut butter

Combine pecans and 1 cup powdered sugar; sprinkle evenly over a large sheet of waxed paper, and set aside.

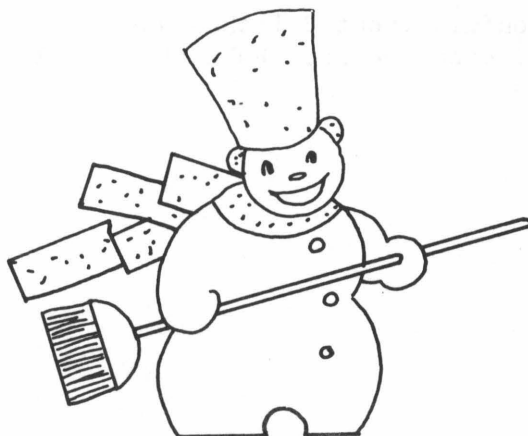
Melt marshmallows in top of a double boiler, stir in peanut butter. Pour mixture over powdered sugar-pecan mixture. Mix with hands until pecans and sugar are blended into marshmallow mixture and mixture resembles soft dough.

Shape into 2 rolls, 1 inch in diameter. Let stand about 45 minutes. Roll candy in remaining powdered sugar. Let stand 30 minutes. Cut into 1/4-inch slices. Store in covered container, separating layers with waxed paper. Yield: about 100 slices.

STRAWBERRY CANDIES

1 (15-ounce) can sweetened condensed milk  
1 pound finely ground coconut  
2 (3-ounce) packages strawberry-flavored gelatin, divided  
1 cup finely ground almonds  
1 tablespoon sugar  
1 teaspoon vanilla extract  
1 (4 1/2-ounce) can green decorator icing

Combine milk, coconut, 1 package gelatin, almonds, sugar and vanilla; mix well. Shape mixture into strawberries. Roll candies in remaining gelatin, coating thoroughly. Let candies dry until firm. Make leaves with icing on top of candies. Store in a covered container. Yield: about 48.



COOKIES  
XXXXXXX



OLD FASHIONED GINGERSNAPS

2 cups sorghum molasses	1 cup flour
1 cup melted shortening	2/3 teaspoon red pepper
1/2 cup brown sugar	2 teaspoons baking soda
1 cup hot water	1 tablespoon ginger

Mix molasses, shortening, sugar and hot water. Sift together remaining ingredients and add to the molasses mixture. If necessary, add more flour. Roll out thin on floured bread board. Cut with a small round cookie cutter and place on greased cookie sheet. Bake at 350° until cookies are brown (8 - 10 minutes).

BUTTERMILK COOKIES

1 cup sugar	1 teaspoon soda
1 cup shortening	1 teaspoon baking powder
1 egg	1/2 teaspoon salt
1/2 cup buttermilk	3 cups flour
1 teaspoon vanilla	

Combine all ingredients except flour and mix well; add flour. Balls of dough can be rolled in coconut or filled with dates. Bake at 350° for 10 minutes.

CHINESE BUTTERSCOTCH COOKIES

1 package (12 ounces) butterscotch chips  
1 medium sized can Chinese noodles  
1 cup salted peanuts

Melt butterscotch chips in double boiler. Remove from heat and mix in noodles and peanuts. Drop by teaspoon on waxed paper. Let set until firm. Makes 2 to 3 dozen.

CHRISTMAS NUT THINS

1 cup butter or margarine, softened	1/2 teaspoon salt
1 cup sugar	1 cup chopped pecans
2 eggs, well beaten	1 teaspoon vanilla extract
1 1/2 cups all-purpose flour	Pecan halves

Combine butter and sugar, creaming until light and fluffy. Add eggs, beating well. Add flour and salt and mix until smooth; stir in chopped pecans and vanilla, mixing well.

Drop dough by 1/2 teaspoonfuls about 2 inches apart on greased cookie sheets. Place a pecan half in center of each cookie. Bake at 375° about 8 minutes or until lightly browned. Yield: 6 dozen.



FROSTED APRICOT JEWELS

1 1/4 cups all-purpose flour	1 (3-ounce) package cream cheese, softened
1/4 cup sugar	1/2 cup flaked coconut
1 1/2 teaspoons baking powder	1/2 cup apricot preserves
1/4 teaspoon salt	Frosting (recipe follows)
1/2 cup butter or margarine, softened	Pecan halves

Combine flour, sugar, baking powder, and salt; cut in butter and cream cheese until mixture resembles coarse meal. Add coconut and preserves, mixing well.

Drop dough by teaspoonfuls onto ungreased cookie sheets. Bake at 350° for 15 to 18 minutes or until lightly browned. Cool completely on a wire rack. Spread each cookie with frosting, and top with a pecan half. Yield: about 3 dozen.

## Frosting:

1 cup sifted powdered sugar  
1 tablespoon butter or margarine, softened  
1/4 cup apricot preserves

Combine all ingredients, and beat until smooth. Yield: 1 cup.

LEMON CHEESE LOGS

1 cup sugar	1/2 teaspoon salt
1 cup butter or margarine, softened	1/2 teaspoon grated lemon rind
1 (3-ounce) package cream cheese, softened	1 (6-ounce) package semisweet chocolate morsels
1 egg yolk	Decorator candies
2 1/2 cups all-purpose flour	
1 cup finely chopped walnuts	

Combine sugar, butter, and cream cheese; cream until light and fluffy. Add egg yolk, beating well. Stir in flour, walnuts, salt, and lemon rind; mix well. Cover and chill at least 2 hours.

Shape dough by teaspoonfuls into 2-inch logs by rolling between palms of hands. Place cookies on ungreased baking sheets, and bake at 325° for 12 minutes or until lightly browned. Cool completely on wire racks.

Melt chocolate morsels in a small saucepan over low heat. Dip one end of each log in melted chocolate, and sprinkle with decorator candy. Let stand on wire racks until chocolate sets. Store between layers of waxed paper in an airtight container. Cookies may be frozen. Yield: 12 dozen.

CHERRY DELIGHTS

1 cup butter or margarine, softened	2 1/2 cups all-purpose flour
1/2 cup sugar	2 cups finely chopped nuts
1/2 cup light corn syrup	Candied cherry halves
2 eggs, separated	

Combine butter and sugar, creaming until light and fluffy. Add corn syrup, egg yolks, and flour; mix well. Chill.

Lightly beat egg whites. Shape dough into 1-inch balls; dip each in egg whites,

CHERRY DELIGHTS (Continued)

and coat with nuts. Press a cherry half, cut side down, into center of each.

Place cookies about 1 1/2 inches apart on greased baking sheets. Bake at 325° for 20 minutes. Yield: 4 dozen.

CANDY CANE COOKIES

1/2 cup shortening	2 1/2 cups all-purpose flour
1/2 cup butter or margarine, softened	1 teaspoon salt
1 cup powdered sugar	1/2 teaspoon red food coloring
1 egg, slightly beaten	1/2 cup finely crushed peppermint candy
1 teaspoon almond extract	1/2 cup sugar
1 teaspoon vanilla extract	

Combine first eight ingredients in a large bowl, and mix well. Divide dough in half; add food coloring to one portion, mixing well.

On a lightly floured surface, roll a teaspoonful of each dough (plain and colored) into a 4-inch-long rope. Place ropes side by side, and carefully twist together; curve one end down to resemble a cane. Repeat procedure with remaining dough.

Place cookies on ungreased cookie sheets, and bake at 375° for 9 minutes or just until edges begin to brown. Combine candy and sugar, mixing well. Remove cookies from cookie sheet while warm; immediately coat with candy mixture. Yield: about 4 dozen.

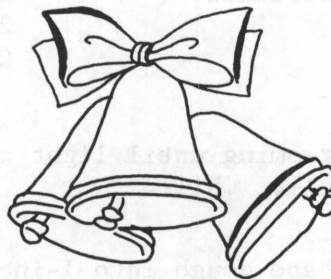
YULETIDE DROPS

1 1/4 cups all-purpose flour	1/4 cup commercial sour cream
1/2 teaspoon soda	1 cup quick-cooking oats
1/2 teaspoon ground cinnamon	1 cup chopped pecans
1/4 teaspoon salt	1 cup finely chopped dates
1/4 teaspoon ground cloves	1/2 cup raisins
1/2 cup butter or margarine, softened	1/2 cup chopped candied cherries
1 cup sugar	Red and green candied cherry halves
2 eggs	

Combine flour, soda, cinnamon, salt and cloves; set aside.

Combine butter and sugar; cream until fluffy. Stir in eggs and sour cream. Stir in flour mixture and remaining ingredients except cherry halves.

Drop dough by teaspoonfuls 2 inches apart on lightly greased cookie sheets. Top each with a cherry half. Bake at 350° for 10 to 12 minutes. Cool on wire racks. Yield: 5 dozen.



GLAZED SPICE BARS

3/4 cup vegetable oil	1/2 teaspoon salt
1/4 cup honey	1 teaspoon soda
1 cup sugar	1 teaspoon ground cinnamon
1 egg	1 cup chopped pecans
2 cups all-purpose flour	Glaze (recipe follows)

Combine first nine ingredients, and mix well. (Dough will be stiff.) Pack into an ungreased 13 X 9 X 2 inch pan. Bake at 350° for 25 to 30 minutes. Spread glaze over top while hot. Cut into 1 1/2-inch squares. Yield: about 48 (1 1/2-inch) squares.

## Glaze:

1 cup powdered sugar  
 1 teaspoon vanilla  
 1 tablespoon mayonnaise  
 1 tablespoon water

Combine all ingredients, mixing until smooth. Yield: about 1/2 cup.

LEMON SPICE BARS

1 cup all-purpose flour	3/4 cup vegetable oil
1 teaspoon baking powder	2 eggs, slightly beaten
1/4 teaspoon ground cinnamon	2 teaspoons lemon juice
1/4 teaspoon ground nutmeg	1/2 teaspoon vanilla extract
1 cup quick-cooking oats, uncooked	1/2 cup chopped pecans
1 1/3 cups firmly packed brown sugar	Lemon glaze (recipe follows)

Combine first six ingredients, stirring well. Add oil, eggs, flavorings, and nuts; mix thoroughly.

Spoon batter into a greased and floured 13 X 9 X 2-inch baking pan; bake at 350° for 25 minutes. Spread glaze over top while hot. Let cool, and cut into 2 X 1-inch bars. Yield: about 5 dozen.

## Lemon Glaze:

1 1/2 to 2 cups powdered sugar  
 1 tablespoon lemon juice  
 1/4 teaspoon ground cinnamon  
 3 tablespoons milk

Combine all ingredients, mixing until smooth. Yield: about 3/4 cup.

CRANBERRY COOKIES

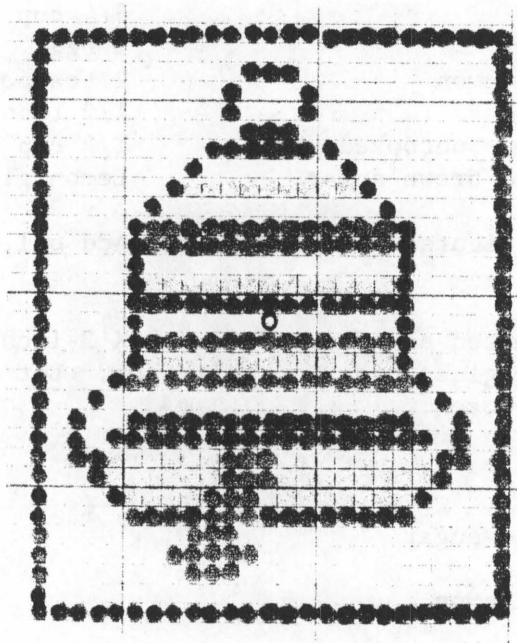
1/2 cup margarine, softened  
 1 cup sugar  
 3/4 cup firmly packed brown sugar  
 1 teaspoon vanilla extract  
 1/3 cup milk  
 1 egg  
 3 cups sifted all-purpose flour

1 teaspoon baking powder  
 1/2 teaspoon salt  
 1/4 teaspoon soda  
 2 1/2 cups fresh cranberries, coarsely  
 chopped  
 1 cup mixed candied fruit, chopped  
 1 tablespoon grated orange rind

Combine margarine, sugar, and vanilla; cream until light and fluffy. Add milk and egg, beating well.

Combine dry ingredients; gradually add to creamed mixture, mixing well. Stir in remaining ingredients.

Drop dough by tablespoonfuls onto greased cookie sheets; bake at 375° for 15 to 18 minutes or until cookies are lightly browned. Place on rack to cool. Yield: about 5 dozen.



GIFTS FROM THE KITCHEN  
XXXXXXXXXXXXXXXXXXXXXXXXXXXX

HOLIDAY RELISH

1 pound whole raw cranberries, ground	1 (8-ounce) can crushed pineapple
2 apples, washed, cored and finely chopped	1 cup chopped pecans
Juice of 2 oranges	2 3/4 cups sugar

Combine all ingredients, mixing well. Cover and refrigerate overnight.  
Yield: about 2 quarts. This can be put into recycled baby food jars. Be sure to keep refrigerated until used.

CRANBERRY JELLY

1 quart cranberry juice cocktail  
6 tablespoons powdered fruit pectin  
4 cups sugar  
1/4 cup lemon juice

Combine cranberry juice cocktail and pectin in a large saucepan; stir over high heat until mixture comes to full boil. Stir in sugar, and bring to a full boil; boil hard 2 minutes, stirring constantly. Remove from heat, and stir in lemon juice.

Skim off foam with a metal spoon, and pour quickly into sterilized jelly glasses. Seal at once with 1/8-inch layer of hot paraffin. Yield: about 7 pints. Delicious gift.

CRANBERRY-CHERRY CONSERVE

4 cups cranberries	4 cups sugar
4 cups dark sweet cherries, unsweetened frozen	1 cup chopped pecans
1 orange	1 cup seedless raisins
2 cups water	1 pouch or 1/2 bottle liquid pectin

1. Coarsely chop cranberries and cherries. Cut the orange into quarters and remove seeds. Grind the whole orange.
2. Mix the cranberries, cherries, orange and 2 cups water in a large kettle. Simmer over medium heat 5 minutes, stirring occasionally.
3. Add sugar, pecans and raisins. Bring mixture to a boil and boil hard 1 minute, stirring frequently.
4. Remove from heat and stir in liquid pectin.
5. Pour hot conserve into hot jars, leaving 1/4 inch head space. Adjust caps.
6. Process 15 minutes in boiling water bath.
7. Yield: about 9 eight ounce jars.

What a delicious gift!





## MEATS/MAIN DISHES

XXXXXXXXXXXXXXXXXXXX

CHIPPER CHICKEN CASSEROLE

1 (2 1/2 to 3 pound) broiler-fryer  
chicken, cooked, boned and diced  
1 1/2 cups cooked rice  
1 cup sliced celery  
1/3 cup finely chopped onion  
1/2 cup slivered toasted almonds  
3/4 cup mayonnaise  
1/4 cup water

1 (10-3/4-ounce) can cream of  
chicken soup, undiluted  
1 (4-ounce) can sliced mushrooms,  
drained  
1 tablespoon lemon juice  
1/2 teaspoon salt  
1/4 teaspoon pepper  
3 hard-cooked eggs, sliced

Combine all ingredients except eggs; stir until well blended. Gently stir egg slices into chicken mixture. Spoon mixture into a lightly greased 2-quart freezer-to-oven casserole; cover with aluminum foil, sealing well. Freeze. This can be baked and served when made or it can be one of those great make-ahead holiday dishes. When ready to serve, thaw in refrigerator. Bake at 350 degrees for 1 hour and 15 minutes or until bubbly. Yield: 6 servings.

LASAGNE NAPOLI

1 medium-sized onion, finely chopped  
1 clove garlic, minced or mashed  
2 tablespoons olive oil or salad oil  
1 pound ground chuck  
1 can (3 or 4 oz.) sliced mushrooms  
1 can (8 oz.) tomato sauce  
1 can (6 oz.) tomato paste  
2 teaspoons salt

1 teaspoon oregano  
3/4 cup water  
2 eggs  
1 cup cream-style cottage cheese  
1/3 cup grated Parmesan cheese  
1 package (12 oz.) lasagne, cooked and  
drained  
1 package (8 oz.) American cheese  
slices, cut in strips

In a medium-sized frying pan lightly brown onion and garlic in 1 tablespoon of the oil; add ground chuck, and break apart; cook until brown. Blend in mushrooms (including mushroom liquid), tomato sauce, tomato paste, 1 teaspoon of the salt, oregano and water; simmer for 15 minutes. Meanwhile, mix 1 of the eggs with the cottage cheese, Parmesan cheese, remaining 1 tablespoon oil and 1 teaspoon salt. Beat the second egg slightly and toss with cooked lasagne. Pour half the meat sauce in an oblong baking pan (about 9 X 13 inches) and cover with a layer of half the lasagne. Spread all cheese mixture over lasagne. Complete layers with remaining lasagne and meat sauce. Cover and bake in a moderate oven (350 degrees) for 45 minutes. Remove cover and arrange strips of American cheese on top; bake 15 minutes longer. Serve hot. Makes 6 to 8 servings.

VIRGINIA MEAT LOAF

1 1/2 lb. ground beef  
1 cup bread crumbs  
1 onion, diced  
1 egg, beaten

1 1/2 teaspoon salt  
1/4 teaspoon pepper  
1/2 can tomato sauce (8 oz. can)

Mix all of the above ingredients and form into a loaf. In saucepan mix and heat:

1/2 can tomato sauce  
3/4 cup water  
3 tablespoons vinegar

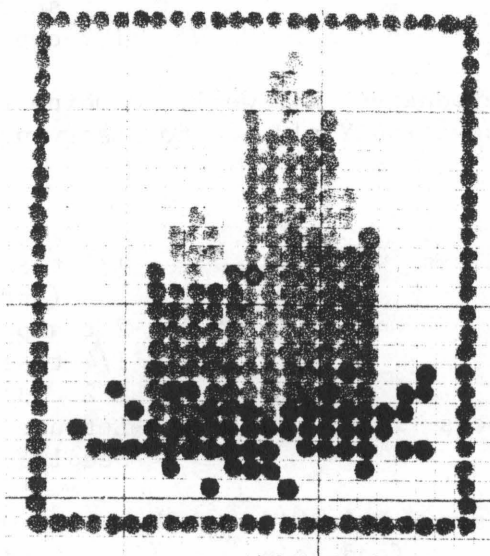
3 tablespoons brown sugar  
2 tablespoons mustard  
2 teaspoons worcestershire sauce.

Mix well and pour over loaf. Bake in 350° oven for 1 to 1 1/2 hours. This is a welcomed change from the usual holiday main dishes.

IMPOSSIBLE QUICHE

12 slices bacon (1/2 pound) crisply fried and crumbled  
1 cup shredded natural Swiss cheese  
1/3 cup finely chopped onion  
2 cups milk  
1/2 cup biscuit mix  
4 eggs  
1/4 teaspoon salt  
1/8 teaspoon pepper

Heat oven to 350°. Lightly grease 9 or 10 inch pie plate. Sprinkle bacon, cheese and onion evenly over bottom of pie plate. Place remaining ingredients in blender container. Cover and blend on high speed 1 minute. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, 50 to 55 minutes. Let stand 5 minutes before cutting. Refrigerate any left-over quiche and rewarm to serve. Six servings. Delicious.



SALADS  
XXXXXX

MRS. ANDERSON'S FROZEN SLAW

1 medium cabbage head, shredded  
2 carrots, shredded  
1 sweet pepper--chopped  
1 tablespoon salt

Mix above ingredients and let stand 1 hour.

Syrup:

1 1/2 cups sugar  
1 cup vinegar  
1/2 cup water  
1 teaspoon celery seed  
1 teaspoon mustard seed

Boil syrup for 5 minutes. Pour syrup over first mixture, let cool. Put in containers and freeze.

FRUITY COLESLAW

3 tablespoons salad oil  
3 tablespoons honey  
2 tablespoons mayonnaise  
1/4 cup chopped pecans  
2 cups shredded cabbage  
1 apple, cored and chopped  
1 (11-ounce) can mandarin orange sections, drained  
1/2 cup seedless raisins

Combine oil, honey and mayonnaise; mix well. Combine remaining ingredients, and add oil mixture; toss well. Yield: 4 to 5 servings.

PEACHY FRUIT SALAD

1 (29-ounce) can peach halves  
1/2 cup water  
1 cup sugar  
1/2 cup vinegar  
1 cinnamon stick  
1 tablespoon pickling spices  
1/4 teaspoon red food coloring (optional)  
2 teaspoons prepared horseradish  
1/4 teaspoon salt  
1/2 cup commercial sour cream  
Lettuce  
Seedless green grapes

Drain peaches, reserving syrup. Combine peach syrup, water, sugar, vinegar and spices in a saucepan; stir in food coloring, if desired. Bring to a boil, and boil 4 minutes; add peaches. Lower heat, and simmer mixture 5 minutes; refrigerate peaches in syrup overnight.

Combine horseradish, salt and sour cream; blend well. Arrange peaches on lettuce. Place a few grapes in center of each peach half; spoon sour cream dressing over each. Garnish with additional grapes. Yield: 6 to 8 servings. Note: This recipe can be doubled for a holiday meal.







SPECIAL SWEET THINGS  
XXXXXXXXXXXXXXXXXXXXXXX

MAGIC EGGNOG SAUCE

1 egg	1/4 teaspoon ground nutmeg
1-1/3 cups sweetened condensed milk	1/2 pint whipping cream, whipped
1/2 teaspoon rum flavoring	

Beat egg until foamy in the top of a double boiler; stir in condensed milk. Cook over hot, not boiling, water 10 minutes. Stir in rum flavoring and nutmeg; fold in whipped cream. Serve hot or cold over fruitcake or ice cream. Yield: about 2 cups.

CHOCOLATE COOKIE CRUMB CRUST

Combine 1 1/4 cups chocolate or chocolate fudge cookie crumbs and 2 tablespoons sugar. Mix in 1/4 cup butter or margarine, melted. Press firmly on bottom and sides of a 9-inch pie pan. Bake at 375° for 8 minutes; cool.

PISTACHIO SAUCE

1 (3 5/8 ounce) package instant pistachio pudding mix  
2/3 cup light corn syrup  
3/4 cup evaporated milk, undiluted

Combine all ingredients, and mix thoroughly. Chill and serve over ice cream or cake. Yield: 1 1/2 cups. Delicious and different.

EGGNOG BUTTERCREAM FROSTING

1/4 cup all purpose flour	2/3 cup butter or margarine, softened
1/2 teaspoon salt	1 cup sugar
1 cup commercial eggnog	1 teaspoon vanilla extract

Combine flour and salt in a small saucepan; stir in eggnog and cook over low heat until thickened, stirring constantly with a wire whisk. Cool. Cream butter and sugar; add eggnog mixture, and beat until light and fluffy. Add vanilla, stirring just until blended. Spread on a layer cake. Yield: enough for one 9-inch layer cake.

NOTE: If eggnog mixture tends to lump during cooking, continue to stir with wire whisk until mixture is smooth.

CRANBERRY-APPLE CRUNCH

2 cups cranberries	1/4 cup all-purpose flour
3 cups chopped unpeeled tart apples	1/2 cup butter or margarine, softened
1 cup sugar	1 cup uncooked regular oats
1/2 cup firmly packed brown sugar	1 cup pecans, chopped

Combine cranberries, apples, and sugar in a lightly greased shallow 1 1/2-quart casserole.

Combine brown sugar and flour; cut in butter with a pastry blender until mixture resembles coarse crumbs. Stir in oats and pecans. Sprinkle mixture over cranberries. Bake at 375° for 1 hour or until golden brown. Yield: 5 to 6 servings. Tasty and nutritious.

ORANGE CHIFFON PIE

## Crumb Crust:

1 1/3 cups vanilla wafer crumbs (about 35 vanilla wafers)  
 1/4 cup (1/2 stick) butter, melted

## Filling:

Unflavored gelatin--use 2 envelopes  
 1/2 cup sugar  
 1 cup water  
 2 cups plain yogurt  
 1 can (6 oz.) frozen concentrated orange juice, thawed  
 2 egg whites  
 2 tablespoons sugar  
 Toasted coconut

To prepare crust: Combine crumbs and butter, Press mixture against bottom and sides of 9-inch pie plate building up around rim. Chill. To prepare filling: In 1 quart saucepan combine gelatin and 1/2 cup sugar; add water. Heat over low heat, stir occasionally, until gelatin is dissolved. In bowl gradually add orange juice to yogurt; stir in gelatin mixture. Chill until partially set. Beat egg whites until frothy; gradually add 2 tablespoons sugar, beat until stiff. Fold into orange mixture. Chill until mixture mounds; turn into crust. Chill until firm. Garnish with toasted coconut. Pineapple or raspberry yogurt may also be used.

CHOCOLATE-EGGNOG LAYER PIE

1 envelope unflavored gelatin	1 teaspoon vanilla extract
1/2 cup water	1 baked 9-inch pastry shell
1/3 cup sugar	1 teaspoon rum extract
2 tablespoons cornstarch	2 cups whipping cream, divided
1/4 teaspoon salt	1/4 cup powdered sugar
2 cups commercial eggnog	Chocolate curls (optional)
1 1/2 squares unsweetened chocolate, melted	

Soften gelatin in water; set aside. Combine sugar, cornstarch, and salt in a 1-quart saucepan; gradually stir in eggnog. Cook over medium heat, stirring constantly, until thickened; cook 2 minutes. Remove from heat, and add gelatin mixture; stir until dissolved.

Divide filling in half; set one half aside to cool. Add melted chocolate and vanilla to other half of filling; stir well and pour into pastry shell. Chill until filling is set.

Add rum extract to remaining filling. Whip 1 cup whipping cream, and fold into cooled mixture. Spoon over chocolate layer and chill.

Whip remaining whipping cream, add powdered sugar. Spread over pie; garnish with chocolate curls, if desired. Yield: one 9-inch pie. Delicious and rich. Only a small serving is very filling.

## VEGETABLE DISHES

XXXXXXXXXXXXXXXXXXXX

TWICE-BAKED POTATOES

4 medium baking potatoes	Dash of pepper
Salad oil	4 teaspoons grated onion
1/2 cup melted butter or margarine	1 cup shredded Cheddar cheese
1/2 cup half-and-half (or milk)	1/2 teaspoon paprika
1 teaspoon salt	

Wash potatoes and rub skins with oil. Bake at 425<sup>o</sup> for 45 minutes or until done.

Allow potatoes to stand until cool to the touch. Slice skin away from top of each potato. Carefully scoop out pulp, leaving shells intact; mash pulp.

Combine potato pulp and remaining ingredients except paprika, stirring well. Stuff shells with potato mixture. Sprinkle with paprika. Seal securely in aluminum foil, label and freeze. These can be baked and served when made.

To serve, thaw in refrigerator. Bake at 350<sup>o</sup> for 15 minutes or until thoroughly heated. Yield: 4 servings. This recipe can be doubled or tripled for a holiday or company meal.

VEGETABLE CASSEROLE

1 (10-ounce) package frozen cauliflower, slightly cooked  
 2 cups sliced cooked carrots  
 1 (17-ounce) can green peas with onions, drained  
 1 (5-ounce) can water chestnuts, drained and sliced  
 2 (10 3/4-ounce) cans cream of mushroom soup, undiluted  
 8 ounces Cheddar cheese, shredded

Combine vegetables and soup; toss well. Spoon mixture into a greased 2-quart freezer-to-oven casserole; sprinkle with cheese. Cover with aluminum foil, sealing well. Freeze or bake when made.

To serve, thaw in refrigerator. Bake at 325 degrees until bubbly, about 30 minutes. Yield: 8 servings.

HOLIDAY SCALLOPED POTATOES

2 tablespoons butter or margarine	2 tablespoons chopped pimento
3 tablespoons all-purpose flour	1 1/2 teaspoons salt
2 cups milk	1/2 cup shredded Cheddar cheese
3 cups diced cooked potatoes	1/2 cup buttered breadcrumbs
2 tablespoons chopped parsley	1/4 teaspoon paprika

Melt butter in a heavy saucepan over low heat; gradually add flour. Cook until bubbly, stirring constantly. Gradually add milk; cook, stirring constantly, until thickened. Stir in potatoes, parsley, pimento and salt. Spoon into a 1 1/2 quart casserole.

Combine cheese, breadcrumbs, and paprika; sprinkle over potato mixture. Bake at 400<sup>o</sup> for 20 minutes. Yield: 4 to 6 servings.

MARTHA'S SQUASH CASSEROLE

2 lb. yellow squash  
 1 onion (chopped)  
 1 cup sour cream  
 1 can cream of chicken soup

Salt and pepper  
 1 package herb flavored dressing mix  
 1 stick margarine

Cook squash in little water until tender. Drain. Mix in sour cream, chicken soup, salt and pepper. Melt margarine and add dressing mix, toss until crumbs are coated with the margarine. Add half of crumbs to squash mix. Turn into casserole and top with remaining crumbs. Bake at 350 degrees for about 30 minutes or until browned on top. This is one of the best squash dishes you will ever eat.

BROCCOLI BALLS

2 pounds fresh broccoli or  
 3 (10-ounce) packages frozen  
 broccoli

1 (12-ounce) carton small curd cottage cheese  
 1/3 cup grated Parmesan cheese  
 1/3 cup fine breadcrumbs

1/2 teaspoon salt  
 2 eggs, beaten  
 1/3 cup all-purpose flour  
 1/4 cup butter or margarine  
 1/2 cup grated Parmesan cheese

Cook broccoli in a small amount of boiling salted water just until tender; drain and chop. Combine broccoli, cottage cheese, 1/3 cup Parmesan cheese, breadcrumbs, salt and eggs; stir well. Shape into 8 balls; refrigerate overnight.

Roll balls in flour and place in a buttered 13 X 9 X 2-inch baking dish. Dot with butter. Bake at 400° for 20 minutes. Sprinkle with 1/2 cup Parmesan cheese, and bake 5 additional minutes. Yield: 8 servings.

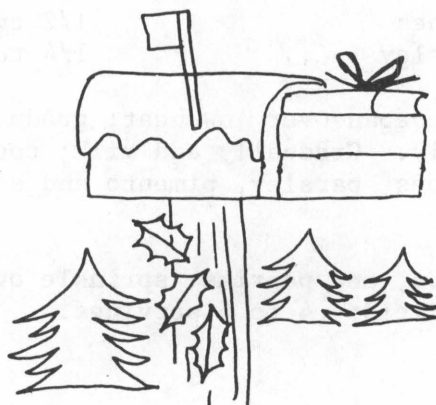
BROCCOLI GOLDENROD

3/4 pound fresh broccoli or  
 1 package frozen broccoli  
 1/2 cup mayonnaise  
 1 tablespoon lemon juice

1/2 teaspoon grated onion  
 1/8 teaspoon ground thyme  
 3 hard-cooked egg yolks, sieved

Cook broccoli in a small amount of boiling salted water just until tender. Drain and set aside.

Combine next four ingredients in a saucepan, and heat thoroughly. Pour over broccoli; sprinkle with egg yolk. Yield: 4 to 6 servings. This recipe may be doubled or tripled for a company meal.

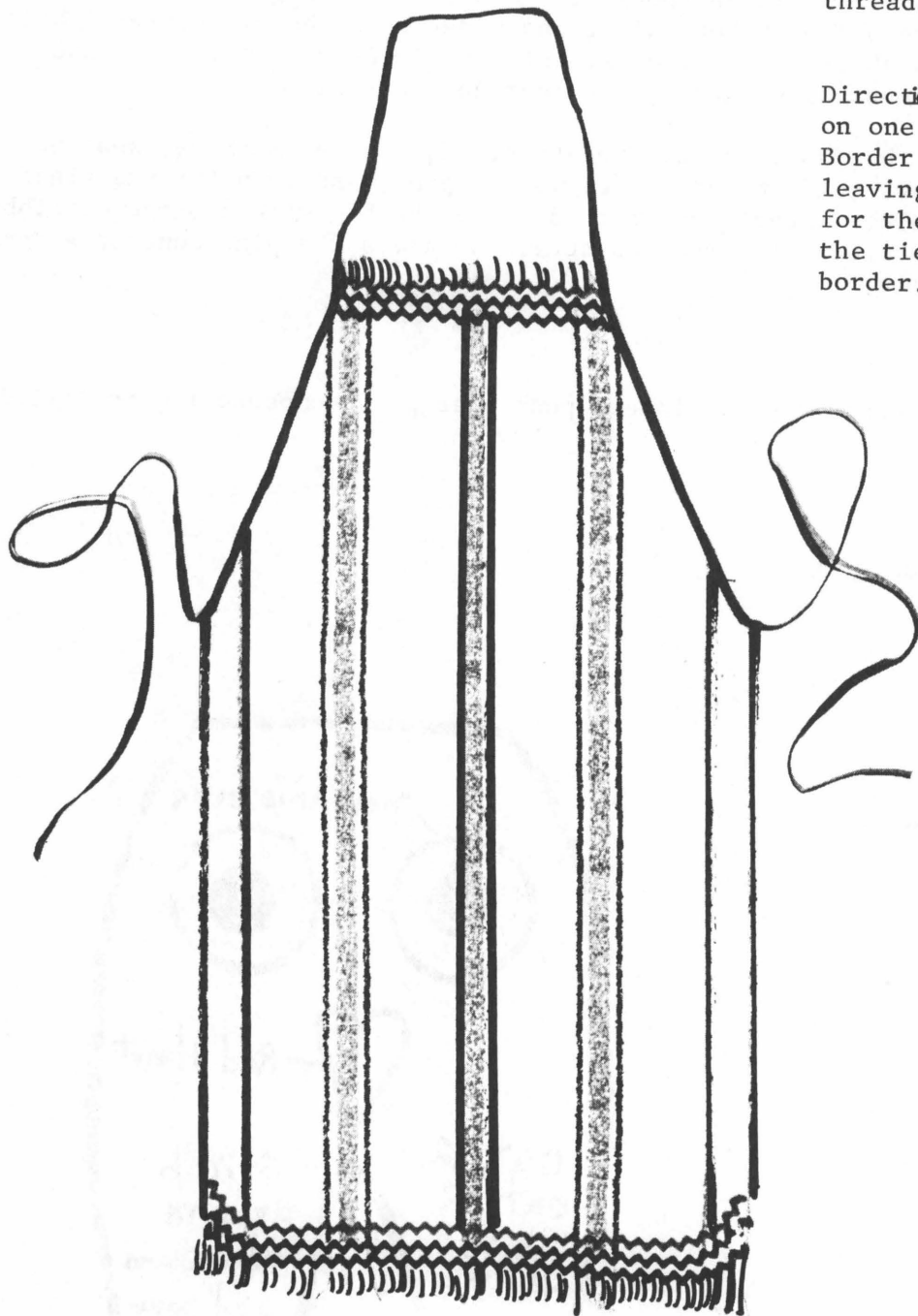


DECORATIONS, GIFT IDEAS AND PATTERNS  
XX

TERRY TOWEL APRON

Materials: Towel; 1 package  
1 inch wide bias tape, rickrack;  
thread.

Directions: Cut off the corners  
on one end of the towel, as shown.  
Border the cut edges with bias tape,  
leaving a loop free in the center  
for the neck and long ends free for  
the ties, as shown. Add a rickrack  
border.



FABRIC BAGS

Unusually shaped gifts can be the hardest to wrap, especially those containers for your homemade cookies, candies, jelly, and other irresistibles. Solve the problem by making fabric bags for some of your smaller gifts.

You can use scraps of fabric that are already on hand, or you can purchase fabric especially for the project. Lightweight cotton solids, calico prints, checks, and holiday designs are suitable. For a different look this Christmas, you might use non-traditional colors like chocolate brown, lemon yellow, or deep blue. Tie your bags with coordinating ribbon, yarn, colored string, or braid.

One yard of 45-inch fabric should be enough for six to eight bags of various sizes. Be sure to make each bag a few inches taller and wider than the gift it will hold. For a bag that measures about 8 X 15 inches, cut two pieces of fabric to those dimensions. If you have pinking shears, use them for cutting.

Pin the right sides of the fabric pieces together. By hand or machine, sew the bag on three sides; leave the top open. Remove the pins, and turn the bag right side out; then press well. Insert the gift, and tie the bag with a piece of ribbon or yarn. You can use a piece of thread to attach a card and a pine cone or a sprig of greenery such as holly.

FIREPLACE LIGHTERS

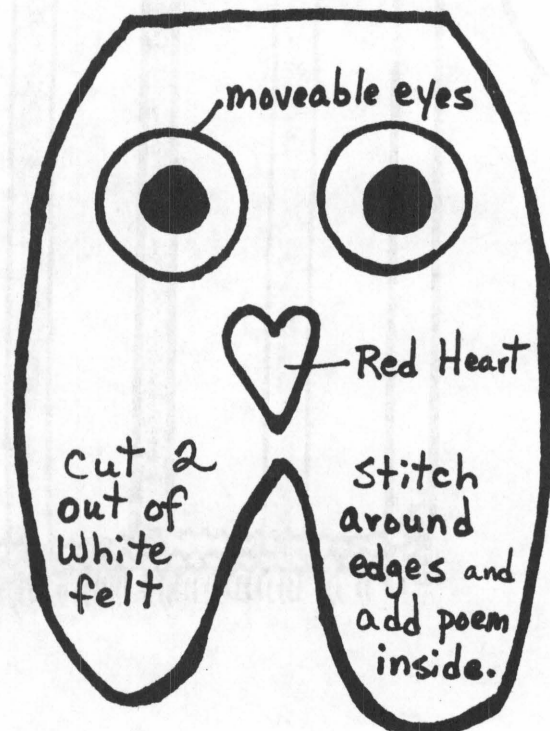
Melt scrap candles, crayons or paraffin and pour over paper cupcake liners filled with sawdust.

Caution: Flammable

Six of these make a nice gift.

TOOTH FAIRY POUCH

I'm a tooth pouch  
Full of magic you see  
I'm for the tooth fairy  
Who will be visiting me.



FELT NAPKIN HOLDERS

## Materials:

Felt cut into 9 X 12 inch pieces, one piece for each of following colors, except two for white: gold, brown, pink, black, red, dark blue.

Movable eyes, 3/8 inch in diameter

Scissors

Small piece of ball fringe (including pompon tassels)

White household glue

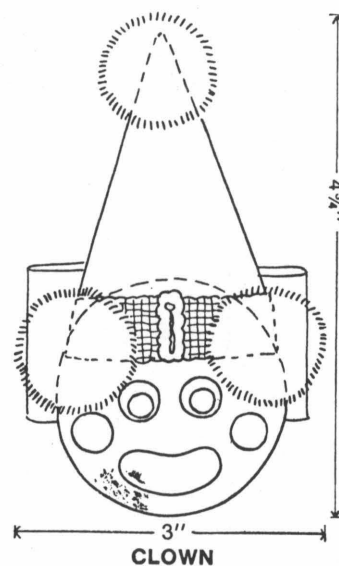
## Instructions:

For each napkin ring cut, assemble and glue parts following the order listed. After cutting out each face and gluing on parts, cut and glue one napkin band to the center back of the head overlapping ends about 1/4 inch. Glue two movable eyes to each holder.

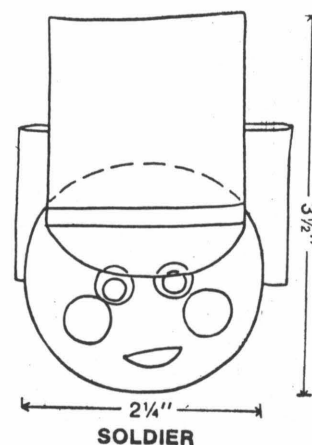
Enlarge all patterns to full size according to diagram.

CLOWN

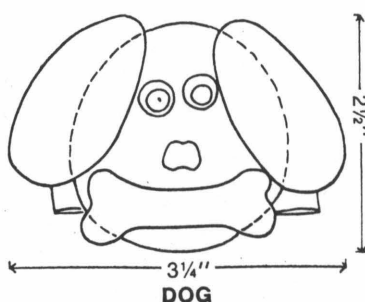
Face: cut 1, white  
 Hat: cut 1, dark blue  
 Cheeks: cut 2, pink  
 Mouth: cut 1, red  
 Hat band: ball-fringe trim

SOLDIER

Face: cut 1, white  
 Cheeks: cut 2, pink  
 Mouth: cut 1, red  
 Hat: cut 1 dark blue, crease on dotted line  
 Hat band: cut 1, gold

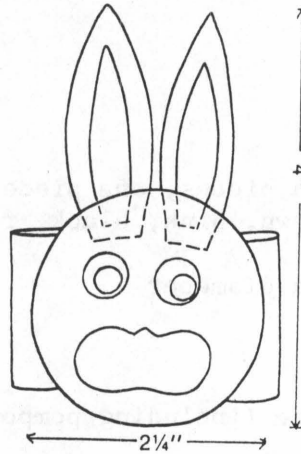
DOG

Face: cut 1, white  
 Ears: cut 2, brown  
 Bone: cut 1, yellow  
 Nose: cut 1, pink



RABBIT

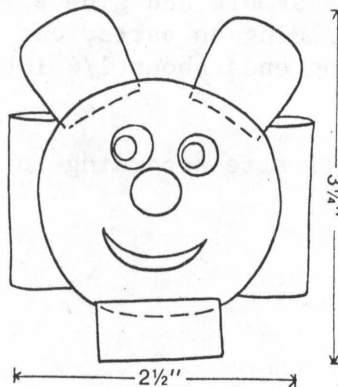
- Face: cut 1, white
- Ears: cut 2, white
- Inside ears: cut 2, pink
- Nose: cut 1, pink



RABBIT

BEAR

- Face: cut 1, gold
- Ears: cut 2, gold
- Nose: cut 1, black
- Mouth: cut 1, red
- Collar: cut 1, red



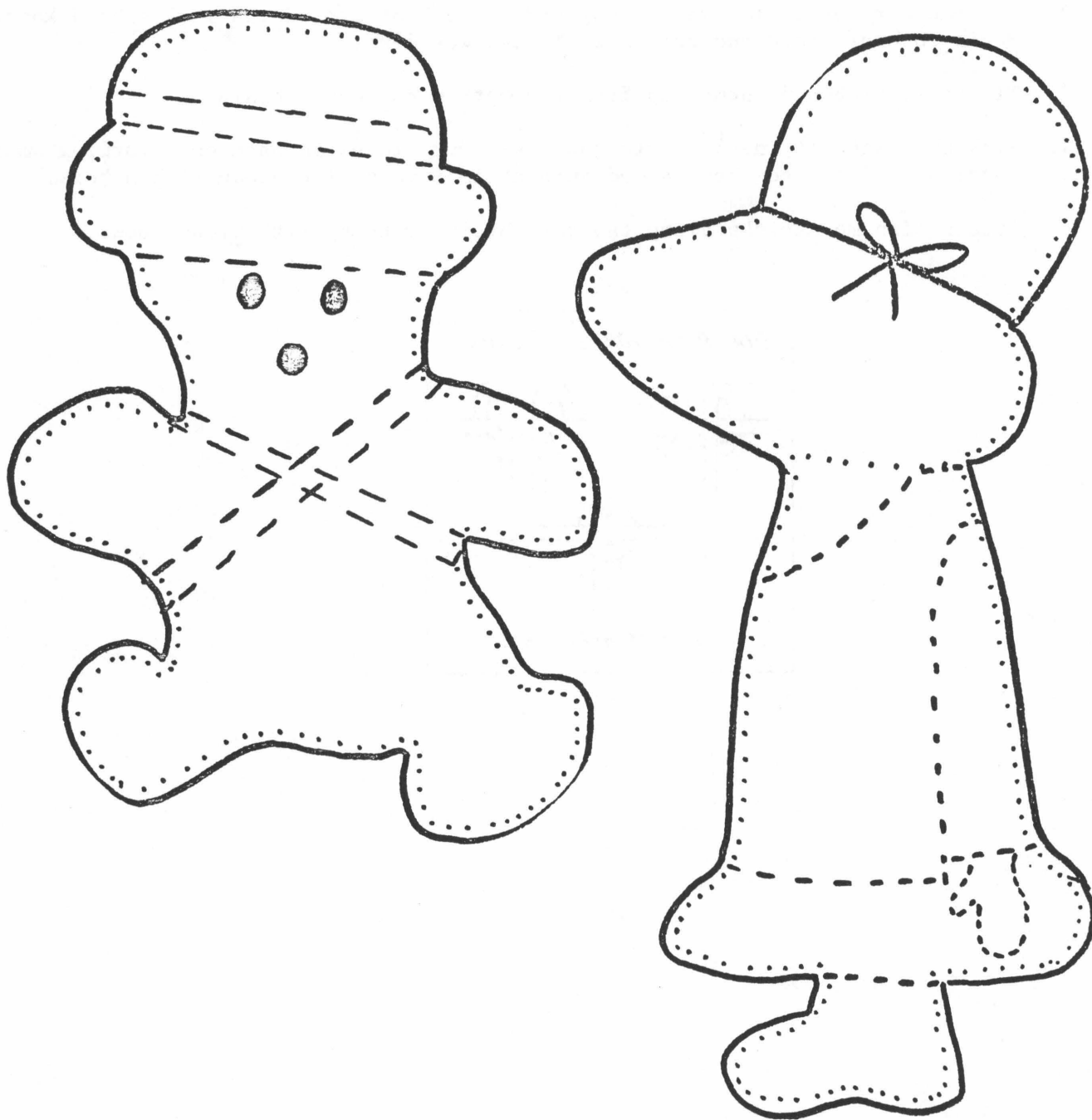
BEAR





HOLLIE HOBBIE & SNOWMAN ORNAMENTS

Cut the figures from felt. Where there are ----- indicates another piece of felt must be cut in that shape and glued on the large figure. Top stitch by machine around the character where is indicated by ..... (Note: the "ribbon around Hollie's hat is yarn.) Be sure to leave a small opening to stuff the characters before finishing the stitching. Add a piece of ribbon or yarn on the ornament for hanging them on the tree.

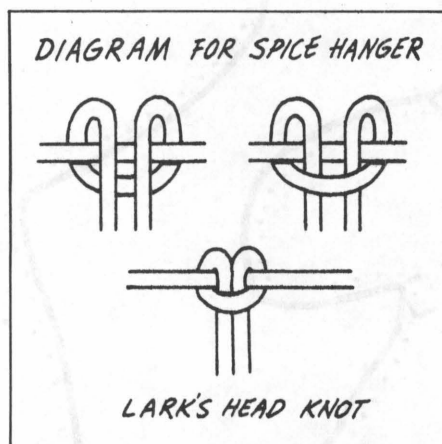


## SPICE HANGER

Things you will need: 4 1/2 yards of jute, 8 feet of brown grosgrain ribbon, three 8 X 8-inch fabric squares, 2 1/2 inch diameter wooden ring, scrap ribbon, cinnamon sticks, bottle of cloves.

Tools and equipment: Pinking shears and scissors.

1. Cut one cord 3 yards long, Fold in half and attach to the wooden ring, using a lark's head knot. See diagram.
2. Cut another cord 1 1/2 yards long and tie a knot around the lark's head knot. Begin to braid cord and continue all the way down.
3. Tie scrap ribbon 3 inches up from the bottom to secure braid.
4. Pink the edges of the 3 fabric squares. Put cloves in each one, forming small bundles, and tie to the braided jute at intervals with brown ribbon bows.
5. Attach cinnamon sticks along the jute braid by tying with ribbon bows.

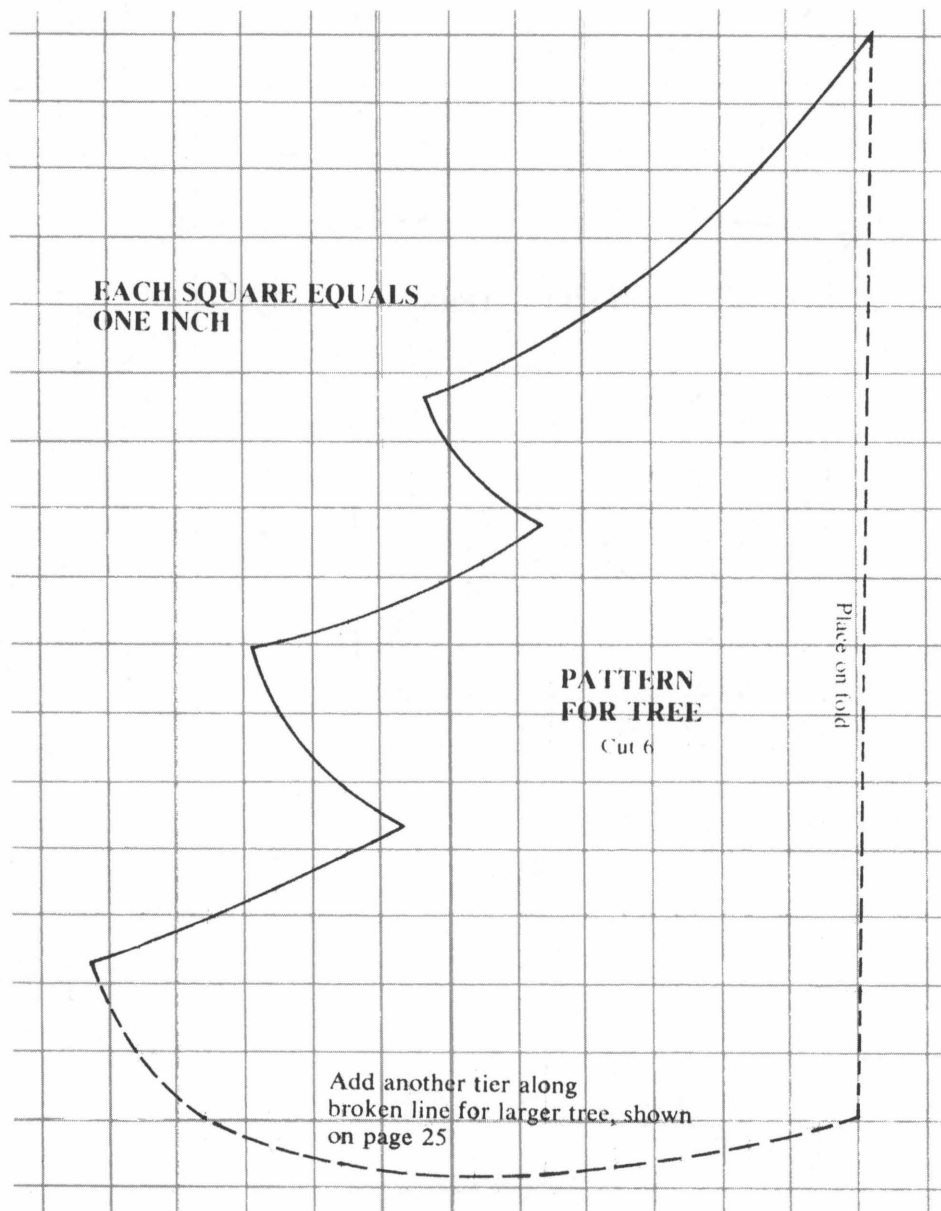


## THREE TIERED FABRIC CHRISTMAS TREE

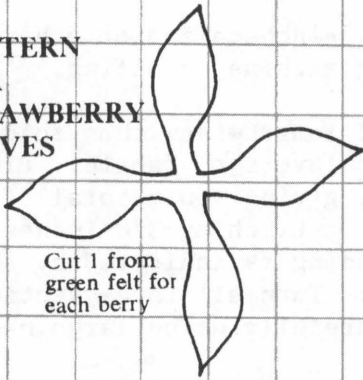
You will need: pattern, 1 1/2 yards of 45-inch calico or other printed fabric, matching thread, scissors, sewing machine, stuffing.

To make the tree, fold the fabric in half lengthwise, then fold in half lengthwise a second time, giving you four layers of fabric. Place pattern on folded edges. Cut out. Repeat twice, giving you a total of six tree shapes. Sew two tree shapes, right sides together, stitching 3/8 inches from edge using a short stitch. At the base leave an opening as indicated by the notches. Repeat twice. Trim and clip at 4 points. Turn all three sections of tree right side out. Push out points from inside carefully using large needs. Steam press.

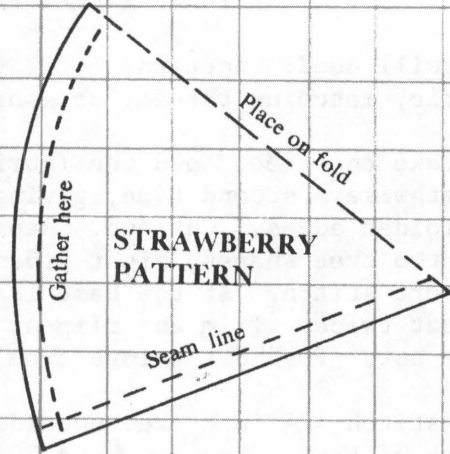
Top stitch 1/4 inch from outside edge using a longer stitch on all three sections of tree. You now have 3 finished tree shapes. Lay one on top of the other, stitch down the center from the top of the tree to the base again using a shorter stitch. Reinforce stitching several times. Push stuffing into all points first, then stuff the tree full. Sew up the opening at the base by hand. Decorate any way you like.



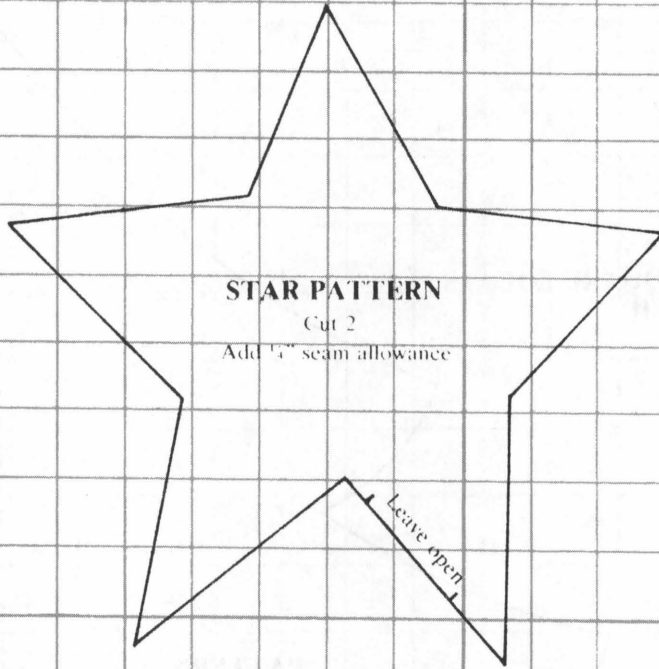
**PATTERN  
FOR  
STRAWBERRY  
LEAVES**



Cut 1 from  
green felt for  
each berry



**STRAWBERRY  
PATTERN**



**STAR PATTERN**

Cut 2

Add 1/4" seam allowance

Leave open

CRIB MOBILES

YOU WILL NEED: Patterns, scraps of 4 coordinating fabrics for each set of elephants or fish, polyfill, double-fold bias tape, satin ribbon or bias-cut piece of fabric for tying to crib, buttons for eyes, scissors, sewing machine or needle, and thread.

NOTE: Sew button eyes securely to fish or elephant so they will not come loose in baby's hands.

FOR EACH FISH OR ELEPHANT: Cut 2 of each pattern from fabric. Cut each fish or elephant from a different fabric.

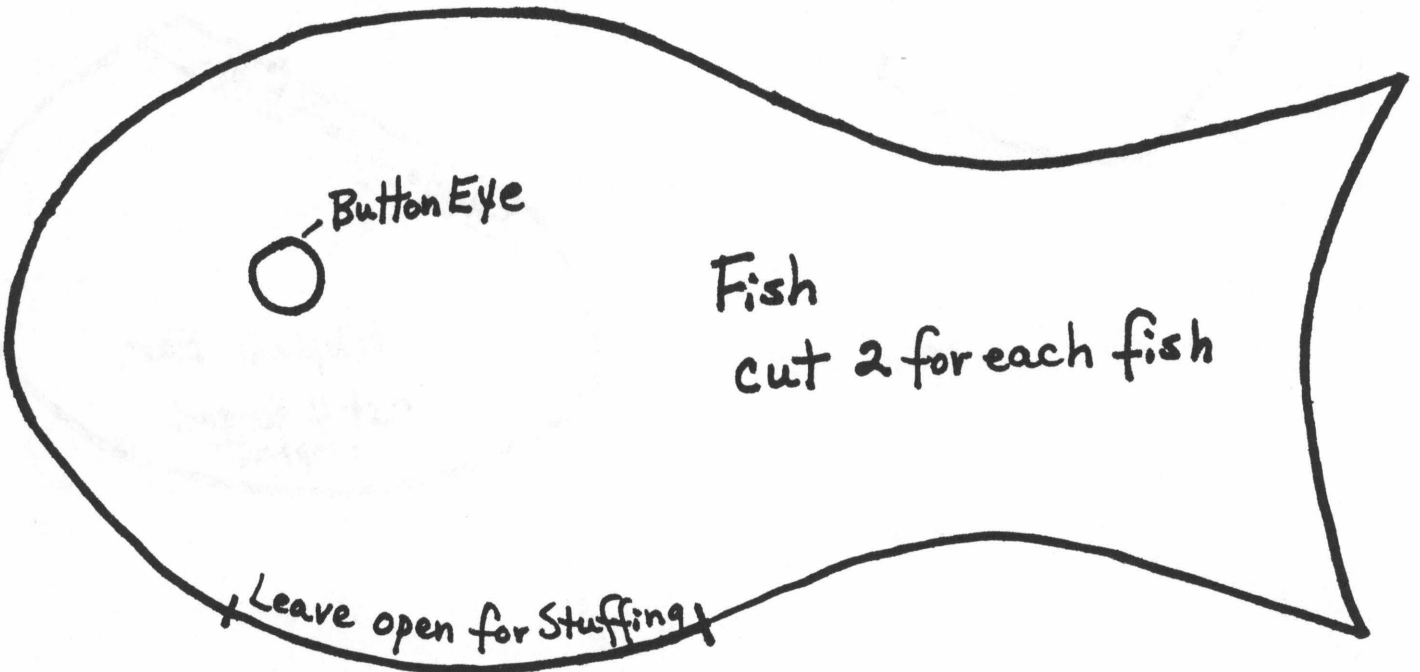
FOR ELEPHANT: Cut out four ear shapes. Stitch seams, and sew onto body. Lay right sides of fabric together and stitch elephant using 3/8-inch seam. Leave opening for turning between slash marks. Clip curves, turn to right side and stuff lightly with polyfill. Slip stitch opening. Tack ear down to body. Sew on eyes.

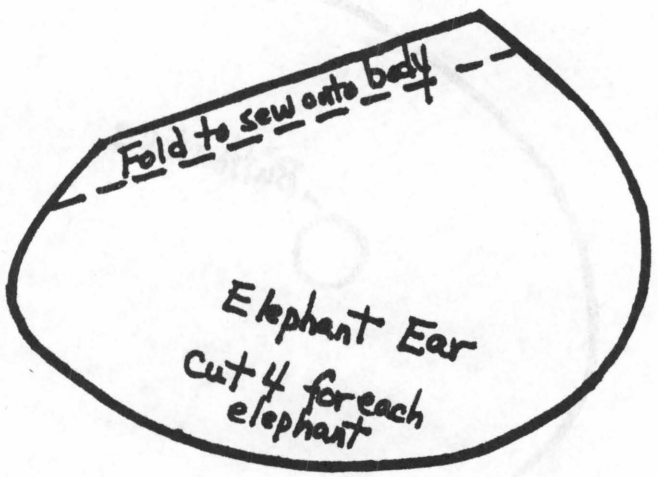
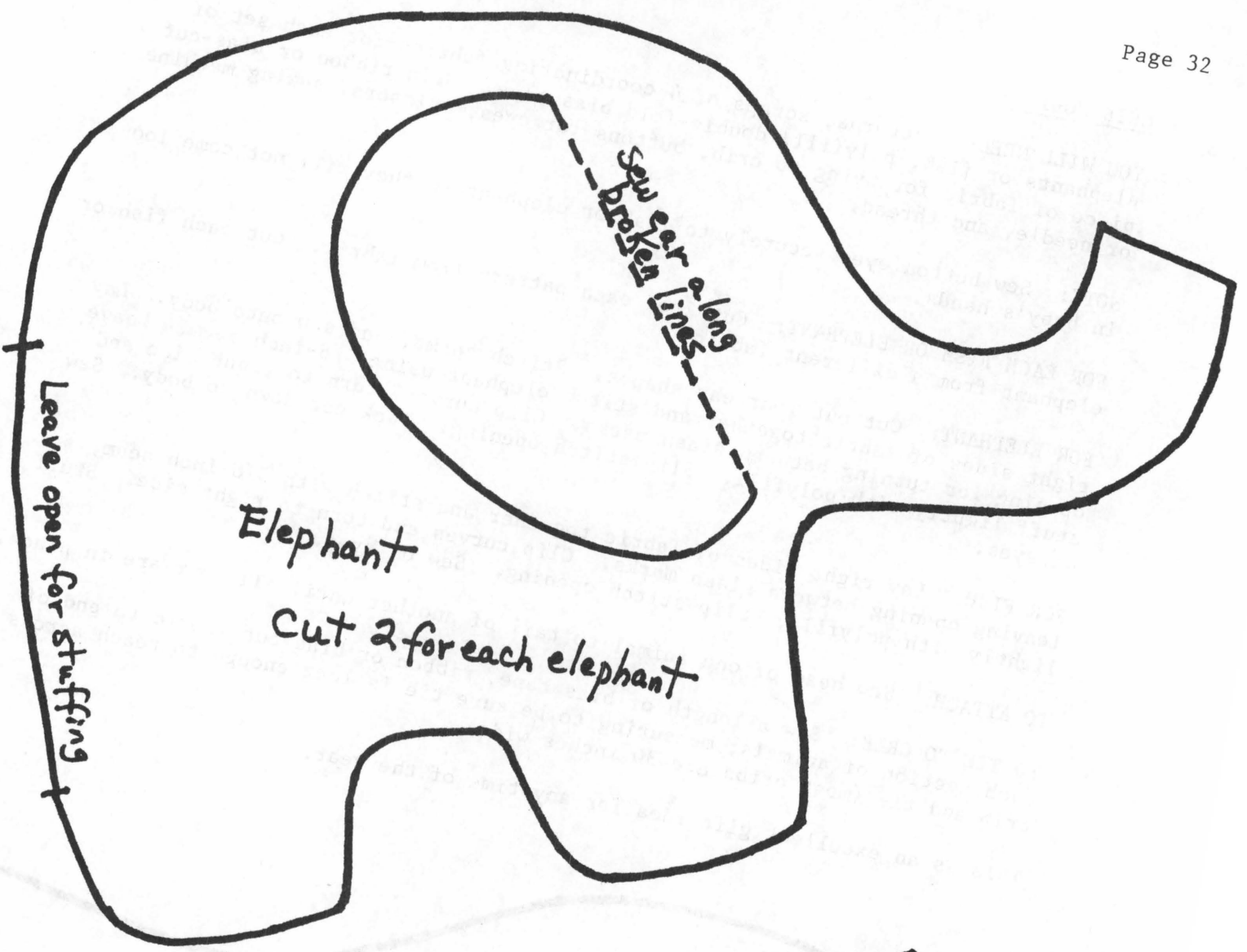
FOR FISH: Lay right sides of fabric together and stitch with 3/8-inch seam, leaving opening between slash marks. Clip curves and turn to right side. Stuff lightly with polyfill. Slip stitch opening. Sew on eyes.

TO ATTACH: Sew head of one animal to tail of another until all four are in place.

TO TIE TO CRIB: Sew a length of bias tape, ribbon or bias-cut fabric to end of each section of animals; measuring to be sure tie is long enough to reach across crib and tie (most cribs are 30 inches wide).

This is an excellent gift idea for any time of the year.





## "STAIN GLASS" MINIATURE WREATHS

**THINGS YOU WILL NEED:** Eight 6 mm faceted round green beads, 1 red tri-bead, aluminum foil, quarter (a coin), fine gold wire.

**Tools and Equipment:** Oven

1. Form a cup around a quarter with a 3-inch square piece of foil. Arrange all 8 green beads in a circle along the edge of the quarter.
2. Bake in a 350 degree oven for 8 to 10 minutes, until the beads fuse. Carefully open the oven door and place the red tri-bead at the top edge of the wreath and bake an additional 2 minutes.
3. Remove wreath from oven and dip into cold water. This will release the wreath from the quarter.
4. Wrap a fine gold wire around the red tri-bead in order to hang the wreath.



LAMBCHOP

SIZE: 10" long

MATERIALS: 2 100-yd. balls ecru. Steel crochet hook No. 00. Brown and red felt. A few yds. of brown knitting worsted. Three red buttons. Cotton for stuffing.

GAUGE: 4 sc = 1"; 4 rows = 1"

NOTE: Entire puppet is worked from wrong side.

LAMBCHOP: Beg at lower edge, ch 40. Sl st in first ch to form ring, being careful not to twist ch.

Rnd 1: Ch 1, sc in each ch around. Do not join rnds with sl st. Mark end of rnds. Check gauge; piece should be 10" around.

Rnd 2: Sc in each sc around.

Rnd 3: Loop st in each sc around. To make loop st, insert hook in st, catch front and back strands on left index finger with hook, pull both strands through st, leaving a loop on finger; drop loop from finger, pull strand on finger to shorten loop to 1/2", yo hook and through 3 loops on hook.

Rnds 4-12: Loop st in each st around. (Loops are formed on back of work, the right side of the puppet.)

Rnds 13-28: Sc in each st around.

Rnds 29-32: Loop st in each st around.

Rnds 33-37: Sc in 26 sts, loop st in 14 sts (these loop sts are on top of head).

Rnds 38-45: Sc in each st around.

Divide for Mouth: Rnd 1: Sc in each of first 3 sts (to center the 14 loop sts on top of head), ch 15, sk next 20 sts, sc in next st and in each of next 17 sts, sk 1 sc, sc in next sc (corner of mouth), sk 1 ch of ch 15, sc in each of 13 ch, sk last ch, sc in next sc, (corner of mouth)--32 sc for upper lip.

Rnds 2-5: Work around in sc, sk 1 st before and after each corner st of mouth--16 sc. End off; leave end for sewing. Flatten lip with corners of mouth at sides. Sew opening closed with overhand st, picking up inside lp of each sc only.

Lower Lip: Rnd 1: Join thread in first free sc on rnd 45, sc in each of next 20 sc, ch 15.

Rnd 2: Sc in first sc of rnd 1 (corner of mouth), sk 1 sc, sc in each of next 16 sc, sk 1 sc, sc in next sc (corner of mouth), sk 1 ch, sc in each of 13 ch, sk 1 ch, sc in next sc--30 sc.

Rnds 3 & 4: Work around in sc, sk 1 st before and after each corner st of mouth--22 sc. End off. Finish as for upper lip.

Complete Mouth: Join thread at side of opening made by the two ch 15. Work



around in sc for 6 rnds, decreasing 1 st at each side of mouth each rnd. End off. Leave end for sewing, but do not sew up.

Turn puppet right side out.

Arms: (make 2); Ch 13

Row 1: Sc in 2nd ch from hook and in each ch across--12 sc. Ch 1, turn each row.

Row 2: Sc in each st across.

Row 3: Loop st in each sc across

Row 4: Repeat row 2

Row 5: Repeat row 3. Work even in sc for 12 more rows. End off, leaving long end for sewing.

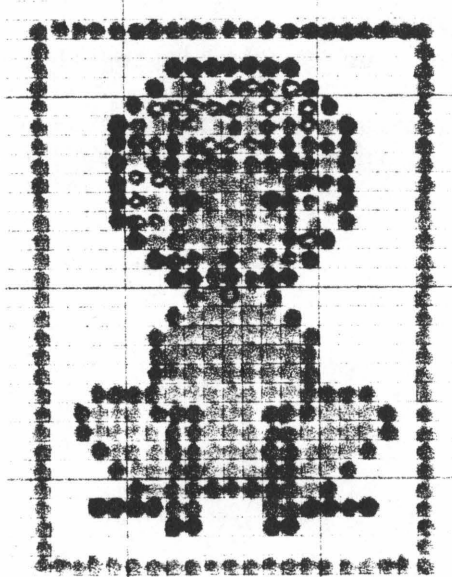
Finishing: From brown felt, using patterns, cut 2 hands and 2 ears. For tongue, complete half-pattern indicated by dash; cut from red felt.

Eyelashes: Thread brown wool in tapestry needle. Wind end about 12 times around finger, slip loops off finger. Holding loops against face, backstitch across top of loops to hold them in place, slanting eyelashes up toward side of face and making each "eye" about 1" long. Cut through loops and trim lashes.

Nose: Embroider an open Y shape on upper lip in chain stitch with brown wool.

Sew up arm seams. Sew hands into loop ends. Stuff arms. Sew to each side of body below loops. Fold straight edge of each ear in half. Stitch doubled straight edge to head alongside loop rows on top of head with fold toward back. Sew buttons in a row down front.

Pull mouth out to right side. Sew opening tog, picking up inside lp of each sc only. With sewing thread, sew straight edge of tongue to top edge of seam just made. Push mouth back inside head.



PATCHWORK GRANNY AFGHAN

**MATERIALS:** 8 - 4-ounce skeins aqua washable knitting worsted, 2 skeins each of purple, lavender, avocado green, dark turquoise, royal blue; size H crochet hook.

Overall size is about 48 X 70 inches. Each small square is about 5 inches and uses 4 colors. Use our 6 total colors in any combination. Large, plain squares measure about 10 inches.

**SMALL SQUARE:** Using first color, ch 4, join with sl st to form ring.

Round 1: Ch 3, 2 dc in ring, \* ch 1, 3 dc in ring, repeat from \* twice more, ch 1, join with sl st to top of ch 3, fasten off. NOTE: Ch 3 counts as 1 dc.

Round 2: Join second color in any ch 1 space, ch 3, 2 dc in same ch 1 space, ch 1, 3 dc in same ch 1 space, \* ch 1, 3 dc, ch 1, 3 dc in next ch 1 space, repeat from \* twice more, ch 1, join with sl st to top of ch 3, fasten off.

Round 3: Join third color in any ch 1 space between the spaces having two groups of 3 dc, ch 3, 2 dc in same space, \* ch 1, 3 dc in next ch 1 space, ch 1, 3 dc in same space, ch 1, 3 dc in next ch 1 space. Repeat from \* twice more, ch 1, 3 dc in next ch 1 space, ch 1, 3 dc in same space, ch 1, join with sl st to top of ch 3, fasten off.

Round 4: With fourth color, repeat round 3, being careful to keep the 3 dc, ch 1, 3 dc in same space in center of similar group in round 3 to make corner of a square; fasten off. Make 72 small squares, using all yarn colors in different combinations.

**LARGE SQUARE:** Make 17, using one main color. Follow directions for small square, except that after joining round 1 with a sl st, ch 3, 3 dc in next ch 1 space, ch 1, 3 dc in same space. Continue as in round 2 above until final group, then 2 dc in same space with ch 3 and fasten with sl st to top of first dc in first group. Continue as above until there are 8 rows, being careful to keep the 3 dc, ch 1, 3 dc in same space in center of similar group of previous round to make square corners.

**ASSEMBLE SMALL SQUARES** by arranging in groups of four to form 18 large squares. Place squares back to back and join with sc, using a dark color to make border.

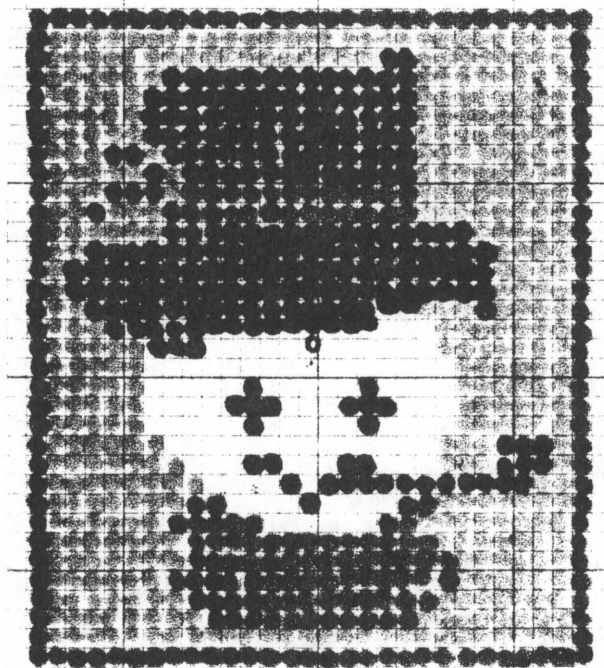
Alternate the 18 squares with 17 plain squares, checkerboard fashion (five squares wide, seven squares long). Crochet together as above with sc.

**EDGING** should be done with main color. Join yarn in any of ch 1 spaces, \*6 dc in next ch 1 space, sc in next ch 1 space. Repeat from \* around afghan.

JUST FOR THE BATHROOM!

"The bathroom is  
often slighted,  
When wreaths are hung  
and candles lighted  
Hang this bow upon  
the door  
To mark the spot and add decor!"

Write the above poem on a note card and add to a roll of toilet tissue. Hang the toilet tissue with a colored ribbon. Add a sprig of greenery and this makes a perfect decoration for the bathroom door.









## TEN COMMANDMENTS FOR CHRISTMAS

- I. Thou shalt not leave "Christ" out of Christmas, making it Xmas. To most minds "X" stands not for Christ, but for the algebraic unknown.
- II. Thou shalt not value thy gifts by their cost, for many shall signify love that is more blessed and beautiful than silver and gold.
- III. Thou shalt give thyself with thy gifts. Thy love, thy personality, and thy service shall increase the value of thy gifts an hundredfold and he that receiveth it shall treasure it forever.
- VI. Thou shalt not let Santa Claus take the place of Christ, lest Christmas become a fairy tale rather than a sublime reality in the spiritual realm.
- V. Thou shalt not burden thy servant. The shop girl, the mail carrier, and the merchant should have thy consideration.
- VI. Thou shalt not neglect the church. Its Christmas services are planned to help spiritualize the Christmas season for thee, the child and thy household.
- VII. Thou shalt not neglect the needy. Let thy bountiful blessings be shared with the many who will go hungry and cold unless thou art generous at Christmas.
- VIII. Thou shalt be as a little child. Christmas is the day of the Christ Child not until thou hast become in spirit as a little child art thou ready to enter into the Kingdom of Heaven.
- IX. Thou shalt prepare thy soul for Christmas. Verily most of us spend much time and money getting gifts ready but few seconds in preparing our souls.
- X. Thou shalt give thy heart to Christ. Let thy Christmas list have Christ as the top and thy heart as the gift. In so doing thou are as the Wise Men of old and verily thou shalt find thyself born again on Christmas Day.

