



WINTER

FOOD features



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Serve Eggnog Tarts For Midnight Supper Dessert

Should "auld acquaintance" be forgot? No, never. That's why New Year's Eve is one of the most delightful of celebrations.

Getting together with our nearest and dearest friends to bid farewell to the Old Year and to turn hopeful eyes on the New is one of the oldest and most universal of all festivals. Even what we wish for doesn't seem to have changed much. The Ancient Romans got together for great festivals at this time, and what did they hope for? Health, wealth and happiness. Before that, the warlike Vikings built huge fires at the turn of the year to propitiate their fierce Norse Gods, and to plead for good fishing and lots of little "Viklets" to continue sailing the Northern Seas in painted, great prowed ships.

In any language, New Year's Eve is a gay occasion, calling for lots of steaming, stimulating coffee and "something to go with." So, as the midnight hour approaches, bring on the coffee and these little Eggnog Tarts, solemnly ticking the Old Year away with chocolate-drop minutes and gum-drop hands. Rich, light and spicy, they are truly fun-food.

EGGNOG TARTS

3 eggs, separated
1/4 cup sugar
1/4 tsp salt
1/4 teaspoon nutmeg
1 cup hot coffee
1 envelope unflavored gelatin
1/4 cup water
1/2 teaspoon rum flavoring
6 baked tart shells
Semi-sweet chocolate pieces

Long gum drops
Beat egg yolks until thick and lemon colored. Beat in 1/4 cup sugar, salt and nutmeg. Combine hot milk and coffee and add slowly to egg-yolk mixture. Cook over hot water, stirring until mixture coats spoon. Remove from heat. Soften gelatin in cold water, dissolve in hot milk mixture and add flavoring. Cool until slightly thickened. Beat egg whites until stiff, but not dry. Beat in remaining 1/4 cup sugar slowly. Fold in egg-yolk mixture. Spoon into tart shells, keeping top surface as smooth as possible. Chill until set. Make clock faces with chocolate pieces and slivers of gum drops.

CAKE SQUARE WITH EGGNOG SAUCE

Hot Milk Sponge Cake:
1 cup sifted cake flour
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 teaspoon vanilla
1 cup dessert sugar
1/2 cup milk
1 tablespoon butter or margarine.
Set oven to preheat to 375 degrees. Grease bottom of an 8" by

8" by 2" pan. Sift flour, measure, sift again with baking powder and salt. With rotary beater beat eggs with vanilla in mixing bowl until fluffy. Gradually add sugar, continuing to beat until very fluffy and light in color. Add butter to milk, heat just to boiling. While it heats, add flour mixture all at once to egg mixture and stir with spoon just until smooth. Add hot milk all at once and stir together quickly. Pour the thin batter at once into greased pan and hurry cake into oven. After it has baked ten minutes, reduce heat to 350 degrees and bake 15 to 20 minutes longer, until done. Remove from pan. Cut in squares. Serve warm, topped with Eggnog Sauce.

EGGNOG SAUCE

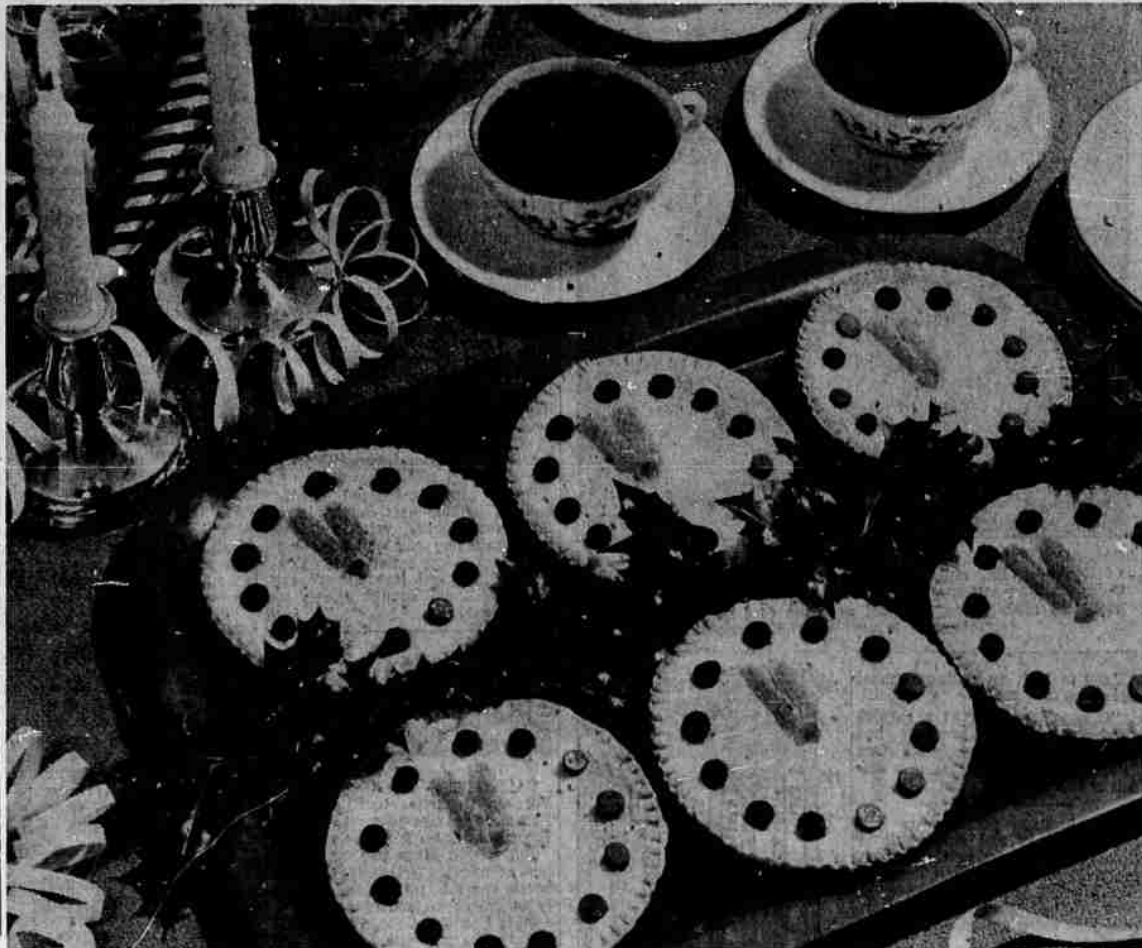
2 egg yolks
Few grains salt
1 cup Dessert Sugar
1/4 cup heavy cream, whipped
3 to 4 tablespoons orange juice
1 teaspoon grated orange peel
Beat egg yolks with salt and grated orange peel until very light; gradually beat in the sugar and the orange juice. Whip cream, fold in egg mixture. Serve on warm cake or on fritters or hot steamed pudding. Makes 5 or 6 servings.
Note: Brandy or Sherry may be substituted for the orange juice.

Orange Rice Goes With Game

Just as plentiful (and seasonal) as fresh game, are big juicy oranges, now rolling north to herald the start of the fresh fruit season. Orange flavor goes wonderfully well with duck or pheasant, its tang and bouquet being a natural complement to the gaminess of the fowl. Use your favorite converted white rice, but do it up specially for this feast, by making orange rice. Use it as a stuffing or a side dish, and count all the pennies you've saved.

ORANGE RICE

3 tablespoons butter or margarine
1 cup diced celery
2 tablespoons chopped onion
2 tablespoons slivered orange rind
1 cup orange juice
1/4 cup water
1/2 teaspoon salt
1/4 teaspoon thyme
1 cup converted rice
Melt butter in heavy saucepan. Add celery and onion; cook until onion is tender, but not brown. Stir in orange rind and juice, water, salt and thyme; bring to a boil. Add rice slowly. Cover; reduce heat and cook 25 minutes.



EGGNOG TARTS and coffee complete the supper menu for gala New Year's Eve parties.

Filbert Cookies Complete Holiday Menu Picture

Cookies are extra special when Filberts add their delicious nut flavor and crunchy goodness.

FILBERT OATMEAL CRISPIES

1 1/2 cups rolled oats
1/2 cup shortening
1 cup sugar
2 tablespoons molasses
1 teaspoon vanilla
1 egg
1 cup sifted flour
1/2 teaspoon salt
1/2 teaspoon soda
1/2 cup chopped Filberts
Toast the rolled oats in a 350 degree oven for 10 minutes. Cream the shortening, sugar, molasses and vanilla. Add the egg. Beat well. Add the sifted dry ingredients. Combine thoroughly. Stir in the toasted rolled oats and the Filberts. Drop by teaspoonfuls onto a greased cookie sheet. Bake in a 350 degree oven for 12 to 15 minutes. Yield 3 1/2 dozen.

FILBERT MOONS

1 cup shortening, half butter
1 teaspoon vanilla
2 1/2 cup sugar
2 cups sifted enriched flour
1/2 cup chopped Filberts
Cream shortening and butter. Add vanilla and sugar and cream well. Add the flour and Filberts and blend well. Chill until firm. Make into small balls, then roll between hands until they are thick in the middle and dwindle to very thin on ends. Shape like a half moon. Bake in a 375 degree oven about 15 minutes. When cool sprinkle with powdered sugar. Makes 5 dozen.



HOLIDAY GAIETY is reflected in these filbert cookies.

Winter Jams And Jellies Use Dried Summer Fruits

With the constant problem of variety in planning three meals a day and even more, homemakers can get a lot of help from homemade jellies and jam. Today with the availability of frozen fruits and juices, bottled juices and canned fruits and juices, jelly making need no longer be limited to the fresh fruit season.

So you can see that one of the chief advantages of making jelly at home is that it offers you such wonderful variety. May we, at this

time, offer a few suggestions, that we think you'll welcome.

Filbert Cheese Is Holiday Snack

Gracious hospitality is a quality for which the American hostess has become noted. Holiday entertaining is no longer a major problem with the easy-to-serve foods and the simple preparation of today. Filberts rate high when a snack or light refreshment is essential. Their flavor is an outstanding treat.

Filbert Cheese Ball is a perfect holiday party food. It is a delicious combination of sharp and mild cheeses blended with the distinctive flavors of onion and Worcestershire sauce and topped with toasted Filbert nuts. The cheese ball may be prepared a day ahead and stored in the refrigerator until serving time.

Crisp crackers, salted pretzels and fresh potato chips are excellent accompaniments to serve with this Filbert Cheese Ball. Trim the Ball with sprigs of parsley or watercress.

FILBERT CHEESE BALL

2 1/2 ounces blue cheese
5 ounces cheddar cheese (soft)
1 3-ounce package cream cheese
1 tablespoon grated onion
1/4 cup finely ground Filberts
1/2 teaspoon Worcestershire sauce
4 cup finely chopped Filberts
Mix all ingredients except chopped Filberts with electric mixer, until well combined. Form into ball in small bowl which has been lined with waxed paper. Let stand about 1 hour. Roll in finely chopped Filberts. May stand in refrigerator overnight. Let stand at room temperature about 1 hour before serving. Serve with small crackers. Makes a ball about 4 inches in diameter.

Turkey Triangles Use Up Leftovers

This is the story of a triangle with a happy ending. A recipe for leftover turkey with so much real goodness, it gives a big lift to the problem of what to do with the remains of the Sunday gobble. It has enough glamour to spotlight any family meal.

TURKEY TRIANGLES

Makes 6 servings

Turkey Filling:

2 cups diced cooked turkey
1 can mushroom soup
1/4 cup chopped onion
1 cup cooked peas
2 tablespoons chopped olives
(optional)
1/4 teaspoon paprika
Dough:
2 cups sifted enriched flour
2 cup enriched corn meal
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1 cup milk

For the filling, combine all ingredients and heat together for a few minutes.

For the dough, sift together flour, corn meal, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Add milk, mixing lightly until mixture is dampened. Roll out on lightly floured board to form a rectangle 12x18 inches. Cut into 6 squares; place on baking sheet.

Put a small amount of the filling on each square of dough. Fold over to make a triangle and seal edges. Prick surface. Bake in a hot oven (400 degrees F.) 15 to 20 minutes.

paraffin.

COCONUT APRICOT JAM. Add 1

cup shredded coconut to prepared

fruit before cooking.

GINGER APRICOT JAM. Add 1/4

cup (1/4 pound) diced candied gin-

ger to fruit before cooking.

NOTE: This jam slowly;

allow about a week.

Eggnog Recipes Complete Holiday Gaiety Tradition

Egg nog has become as much a part of tradition of holiday treats as turkey and the candy trimmings on the tree. They're special drinks, admittedly not easy to make, but the filip they add to a festive holiday gathering is well worth the work.

Gladden Feast With Jambalaya

To gladden the feasting, here's a recipe, sure to be a hit at any gathering:

JAMBALAYA

(serves eight)

In a heavy skillet melt 2 tablespoons butter and brown in it 3 chopped onions. When they are golden, add and cook gently for 4 or 5 minutes, 2 chopped tomatoes with 1 teaspoon salt and 1/4 teaspoon pepper. Transfer them to a warmed casserole and put into the same skillet 1 tablespoon butter or drippings. When it is melted, brown in it 1 lb. lean pork cubed, turning to brown on all sides. Transfer this to the casserole and repeat with 1 1/2 pounds lean smoked ham, cubed. Put this into the casserole. Pick up the glaze from the pan with a cup of hot water, stirring as though you were rinsing the pan with it. Transfer to casserole with 3 cups of beef stock made by dissolving 3 tablespoons of beef extract in hot water. Set the casserole over the low heat, and go back to your heavy skillet. Melt in it 2 tablespoons butter, add 2 cups brown rice and fry the rice slowly, stirring from the bottom, till each grain is shining and golden. Turn it into the casserole, stir to see that it is all under water, cover and bring to a boil. Transfer to a preheated 350 degree oven and cook covered for 40 minutes. (If you like, you can go this far one day and finish the next, just before serving.) Add 1/4 cup sherry, 1/4 cup red wine, 2 cans drained mushrooms and 4 cans of shrimp scattered over the top; lower the heat and cook without either stirring or boiling till wine is soaked through. Cover and let stand 10 minutes in the oven or over very low heat for ingredients to "marry," then serve.

With this dish, a big green salad, and lots of hot rolls or muffins, (buttered, please, in advance) you need nothing else except dessert. Since the desserts, too, have to be durable, a fruit cake, a fruit pie, or an old-fashioned coffee cake will do wonders. And, of course, lots and lots of good hot coffee.

HOT SHERRY EGGNOG

(Serves 12)

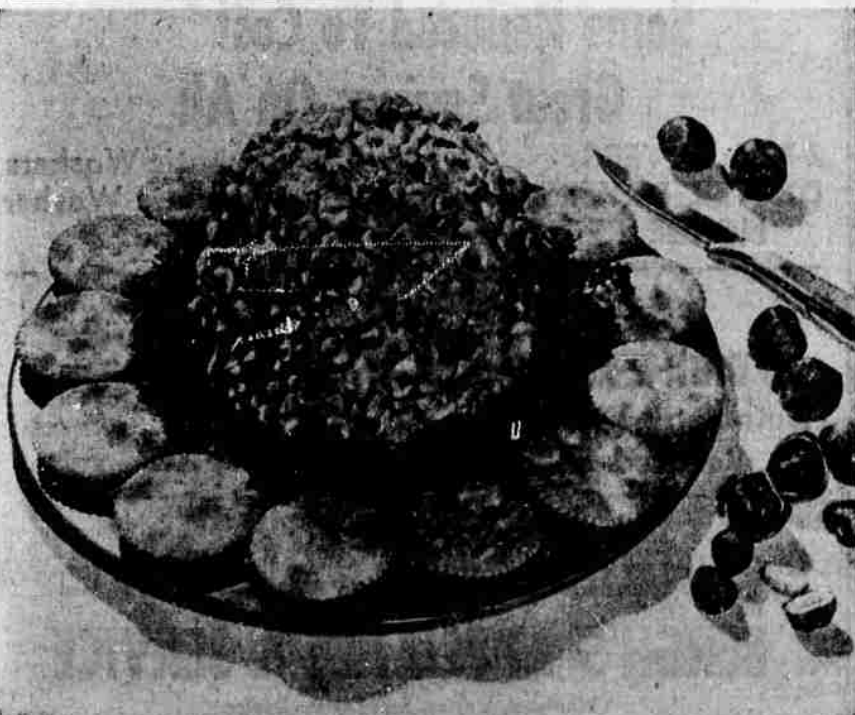
2 cups Sherry
1 quart milk
1/4 tsp. cinnamon
1-3 cup sugar
4 egg yolks
1/4 tsp. nutmeg
1/4 cup vanilla
Scald milk in double boiler. Beat egg yolks slightly with sugar, nutmeg, cinnamon, and vanilla. Stir a little of the hot milk into egg mixture and return all to double boiler; cook, stirring 3 to 4 minutes. Stir in sherry slowly. Heat thoroughly and serve. (If eggnog separates, as it may on standing, beat with rotary beater.)



TURKEY TRIANGLES utilize leftover turkey.



ORANGE RICE BOWL accompanies roast game.



FILBERT CHEESE BALL serves as a supper snack, for New Year's or any old time.



JAMS AND JELLIES made with dried summer fruits, bring variety to your winter menus.