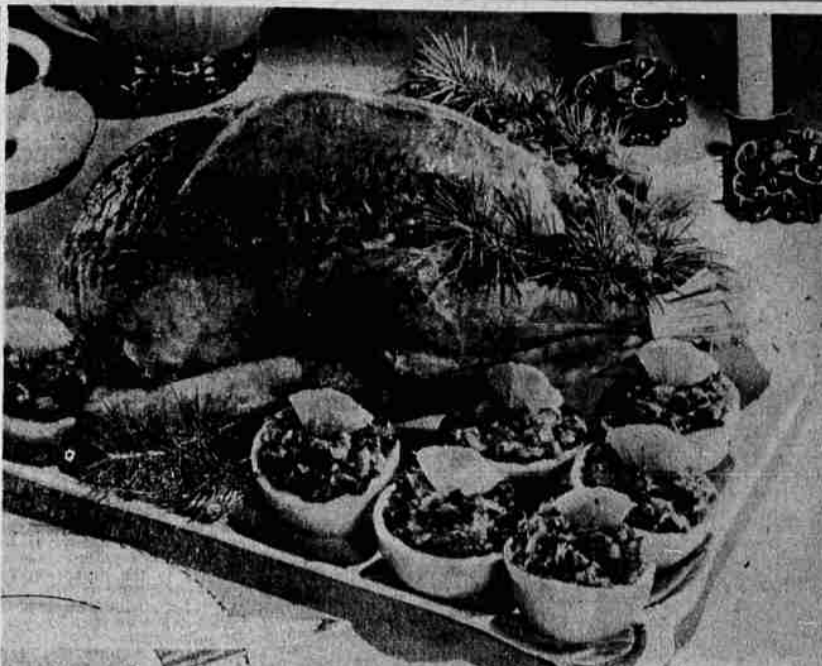


HOLIDAY buffet supper dish is this Pineapple-Cranberry Mold, filled with pineapple slices, holly leaves and whole cranberries.

Yule Pudding Is Traditional Fare

There is just no dish that is more beautiful nor more traditionally a part of Christmas than a holly-decked steamed pudding served with light and fluffy hard sauce. But, just between you and me, most puddings are too rich and heavy for comfort when they accompany a large Christmas dinner or supper. Now, here is a pudding made for your pleasure! It is wonderful to taste, light as a snow-flake, pleasantly rich and filled to its candle-burning top with dried figs and crispie nuts. Do try it! (And it's easy to make!)

Fig Pudding
 1/4 lb. dried figs (about 24)
 1 1/2 cups milk
 1 cup shortening
 2 cups soft bread crumbs, lightly packed down
 1/4 cup granulated sugar
 3 tbsps. quick cooking tapioca
 1 1/2 cups sifted all-purpose flour
 2 1/2 tssps. baking powder
 1 tsp. baking soda
 1 tsp. each powdered alspice, cinnamon and cloves
 1/2 tsp. salt
 1 1/2 cup light molasses
 1 cup chopped walnut meats toasted
 3 egg whites
 With scissors snip the stems from the figs. Then snip them into small pieces. Heat in the milk in top of the double boiler over boiling water until figs are soft (about 20 minutes). Remove from heat, stir figs thoroughly to mash. Add the shortening, bread crumbs, the sugar and the tapioca. Sift and measure flour and sift again with other dry ingredients. Add with the molasses and the chopped walnut meats that have been lightly toasted in the oven. Then fold in the stiffly whipped egg whites. Turn into a generously buttered 2-quart mold, cover tightly and steam, covered, for 3 hours on a rack in hot water that must come half-way up the side of the mold. Or steam in individual molds. Serve piping hot with a burning red candle on top. Deck with holly and be generous with hard sauce. Serves 8-10.



RELISH gives the final touch of perfection to turkey dinner. For this orange-cranberry relish, grind 1 quart of cranberries with 2 large seedless navel oranges (peel and pulp), using medium blade of food chopper. Add 1 1/2 cups sugar and chill until serving time. Spoon into scooped-out orange shells and serve on turkey platter as a garnish.

Perfect Dessert For Dinner Adapts Itself To Decoration

A dessert makes news when it is pretty to look at and is nourishing and delicious as well. Snow White Pudding rates a banner headline on both counts. This dessert is perfect for one of your company dinners for it readily adapts itself to lovely decoration. It can be made ahead of time and kept covered in the refrigerator until needed. When ready to serve, "Frost" the pudding with coconut and garnish with fresh or frozen berries and golden pineapple slices. It is a dessert any hostess will be proud to serve.

Snow-White Pudding With Rose-Red Sauce
 4 teaspoons plain gelatin
 1 No. 2 can (2 1/4 cups) of pineapple juice
 1/4 cup sugar
 Dash of salt
 1 teaspoon grated lemon peel
 2 tablespoons lemon juice
 1 cup heavy cream, whipped
 1/2 cup shredded coconut
 1 package frozen strawberries or raspberries, thawed, or use 2 cups halved fresh strawberries, slightly sugared.
 Add gelatin to 1/2 cup of the pineapple juice; then stand 5 minutes, then set in pan of boiling water until dissolved. Remove from heat. Add rest of pineapple juice, sugar, salt, lemon peel and juice; stir until sugar is dissolved.
 Cool until partially thickened (like unbeaten egg white), then beat with rotary beater or electric mixer until fluffy. Whip cream with same beater and fold quickly into whipped gelatin along with most of coconut. Dip
 Pour into 1 quart or 1 1/2 quart mold or bowl. Chill.
 To serve, unmold on plate, sprinkle with rest of coconut; arrange a few berries and pineapple slices around base. Serve at table. Pass

rest of berries in bowl to spoon over individual servings.
 Makes 6 to 8 servings as it is quite rich. (For shower parties, mold pudding in heart-shape).
 Moulded salads have a party air. They have lots of eye appeal and provide glamour and palatability to winter meals.
Crunchy Pineapple Cranberry Ring is perfect for holiday buffet meals featuring turkey or baked ham. It is distinguished by a subtle blending of crushed pineapple with tart cranberry and orange relish and nuts. Make the salad in advance for leisurely serving as desired.

Crunchy Pineapple Cranberry Mold
 1 No. 2 can crushed pineapple Water
 2 packages lemon-flavored gelatin
 1/2 cup lemon juice
 3 tablespoons shredded or chopped orange peel
 3 cups whole cranberry sauce (canned or fresh)
 1 1/2 cup chopped walnuts
 Drain syrup from pineapple and add enough water to make 1 1/2 cups liquid. Heat to boiling and pour over gelatin. Stir until completely dissolved. Stir in pineapple and remaining ingredients in order given. Turn into rinsed 8-inch ring mold. Chill until firm. Dip mold in hot water for about 15 seconds. Invert over serving plate to unmold. Garnish as shown with pineapple slices, salad greens and holly leaves. Serve with a fluffy dressing. Serves 8 to 10.

Make Sauce For Holiday Puddings

Whether you make your own holiday pudding, or buy it in cans ready to reheat, you'll want a good sauce to go with it.

Hot Lemon Sauce
 1/2 cup granulated sugar
 1 1/2 tablespoons cornstarch
 1/2 cup boiling water
 1 cup boiling water
 2 tablespoons butter
 3 tablespoons lemon juice
 1/4 to 1/2 teaspoon nutmeg
 Mix sugar, cornstarch, and salt thoroughly. Add all at once to boiling water in saucepan and cook stirring briskly, until clear and slightly thickened. (Mixing the sugar with the cornstarch keeps cornstarch from lumping.) Add butter, lemon juice and nutmeg. Serve hot, on steamed or baked puddings or plain cake. Makes about 1 1/2 cups, or 4 servings.

Uncooked Orange Cream Sauce
 Beat 1 egg or 2 egg yolks light with dash of salt. Beat in gradually 4 tablespoons frozen, sweetened orange juice (thawed), and 4 tablespoons melted margarine. Stir in 1 1/2 cups sifted powdered sugar and 1 teaspoon vanilla. Whip one cup heavy cream or a small can of evaporated milk. (To whip evaporated milk, pour it into ice-cube tray of refrigerator and freeze just until crystals form around sides. Then whip in chilled bowl, adding 1 tablespoon lemon juice mixture. Chill until serving time. Makes about 3 cups, or 8 servings.)

Fluffy Hard Sauce
 3 tablespoons soft margarine
 1 tablespoon hot water
 1 cup sifted powdered sugar
 1/2 teaspoon vanilla, or grated lemon peel, or both
 Melt margarine with hot water. Gradually beat in powdered sugar. Add flavorings (if you like, add 1 or 2 tablespoons sherry or rum or brandy, along with the vanilla and lemon peel). Heap in serving dish, or drop by spoonfuls on waxed paper. Chill. Serve on hot steamed or baked puddings. Occasionally, add a splash of thick hot Lemon Sauce, also, if you wish. Makes 4 or 5 servings.

Rich Vanilla Pudding Sauce
 Mix in a double boiler or saucepan 1 cup granulated sugar; 1/2 cup butter; 1/2 cup heavy cream. Heat over boiling water or very low heat, stirring occasionally. Shortly before serving add 1 teaspoon vanilla and 1/4 teaspoon lemon extract. Serve warm on not-too-rich puddings, such as canned date, fig or orange nut pudding, or steamed cranberry pudding. Makes about 1 1/2 cups, or 4 or 5 servings.

Creamy Nectar Sauce
 1 1/2 cups pear whole fruit nectar
 1/2 cup granulated sugar
 1/2 teaspoon nutmeg
 1/4 teaspoon cinnamon
 1/2 cup butter or margarine
 1 egg
 1/2 cup cream or top milk
 Combine nectar, sugar, spices, butter, salt and cornstarch. Heat to boiling and cook and stir until mixture thickens, 2 or 3 minutes. Slowly stir in beaten egg and cook a minute longer. Remove from heat and stir in cream. Serve hot or cold. Sufficient for 8 servings.

capacity is just right for family cooking, yet economical in requiring only three pints of oil or three pounds of fat for deep frying.

Gracefully styled in gleaming chrome steel with a sparkling stainless steel cover, the eight-in-one appliance fits neatly into a table setting when used as a server for dozens of foods and beverages. The manufacturer has considered storage in providing that all accessories — fryer basket, roaster rack, recipe book and washable cord, can be kept right inside. The entire unit occupies little more space than a toaster.

Other features include a special expansion chamber that prevents hot oil from bubbling over, a simple automatic control that tells when the desired temperature has been reached, a handy lock that holds fryer basket out of the oil when draining, and a unique drain top cover that makes a perfect stand for the food filled basket. A color recipe book gives dozens of recipes for taste-tempting dishes you can prepare in this new



SAUCE for your holiday puddings whether you make it yourself or buy it in cans ready to re-heat, may be Hot Lemon, Orange Cream, or Hard Sauce.

Favorite Beverage For Yule Entertaining Is Fruit Punch

Punch is a favorite beverage for fall and winter entertaining. Holiday parties, bridal showers, wedding parties—in fact any festive gathering of a dozen or more—call for special refreshments. On all of these occasions, the punch bowl reigns supreme.

Tiny open-faced sandwiches, dainty cookies, plenty of crisp, freshly salted nuts and mint patties are excellent accompaniments to serve with punch.
 Now for some fruit punch recipes for both formal and impromptu entertaining. The first is a Tropical Fruit Punch, combining pineapple juice with Champagne. With its floating fruit wreath, it will make a lasting impression on guests.

Tropical Party Punch
 1/2 cup sugar
 1/2 cup lemon juice
 6 cups (1 large can) pineapple juice
 2 (4-5 qt.) bottles Sauterne wine
 1 large bottle Champagne
 Dissolve sugar in lemon juice and pineapple juice. Pour over block of ice in punch bowl. Add Sauterne and mix well. Just before serving, pour in Champagne. Garnish with strawberries, mint and orange slices, or use fruit wreath if available. Yield: approximately 50 3-ounce servings.

NOTE: To make the fruit wreath for the punch bowl (see picture), place drained pineapple chunks, maraschino cherries (dried) and paper-thin half slices and wedges of fresh green lime in the bottom of an 8-inch ring mold. Barely cover the fruit with water and freeze until firm. Then completely fill the ring with water and freeze solid. The ring will last a long time and continue to look attractive as the ice melts.
 For a holiday motif, use a red cherry and pineapple chunk on green picks as a garnish for each punch cup.

Holiday Fruit Punch (Makes about 2 gallons)
 2 quarts boiling water
 12 rounded teaspoons tea
 2 cups lemon juice
 4 cups orange juice
 2 cups sugar
 2 quarts water
 1 quart ginger ale
 1 lemon, sliced
 2 limes, sliced
 Maraschino Cherries
 1 1/2 quarts cranberry juice
 Bring 2 quarts water to a full rolling boil. Immediately pour over tea. Brew five minutes. Strain. Set aside to cool at room temperature. Combine with fruit juices and 1 quart of water. Chill. Just before serving, pour over large piece of ice or add ice circles or cubes and ginger ale.

Merry Red Pineapple Punch
 2 cans (no. 2) pineapple juice
 2 bottles cranberry juice
 Have pineapple and cranberry juice thoroughly chilled and pour over cracked ice in a large punch bowl. Serve in punch cups. Serves 10.

Spiced Fruit Punch
 1/2 cup sugar
 1 1/2 cups water
 4 sticks cinnamon
 12 cloves
 1 No. 3 can (46-oz.) pineapple



MINCEMEAT Mold and Party Peaches add sparkle to your holiday meals, tucked into most any menu with flair and flavor, as relishes.

Sparkling Duo Adds Flair And Flavor To Yule Menus

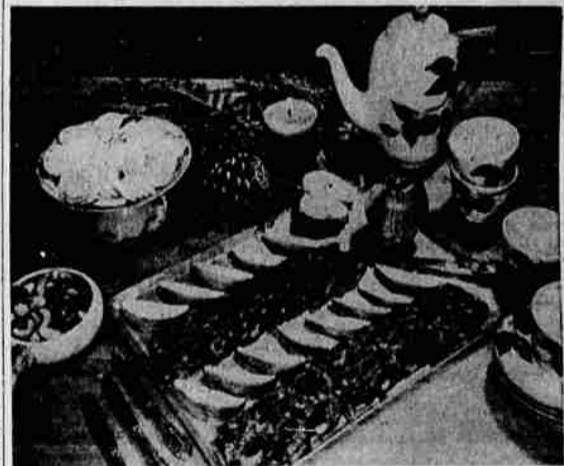
Sparkle your holiday meals with these two little "extras," Holiday Mincemeat Mold and Party Peaches. You'll find they'll tuck into lots of menus with flair and flavor.

The duo has one harmonious ingredient in common, wine. Muscatel brings distinction to the peaches, while Burgundy blends with the mince meat for a rich, delightful taste harmony.
 Together they'll make interesting and delicious relishes for the cold turkey and ham, so often served at holiday suppers. You'll find lots of ways to serve the Party Peaches, for they double as a dessert. Try them "as is" with sugar cookies, for a simple meal. Fancy them up with a drift of whipped cream or a scoop of vanilla ice cream or crown a slice of pound cake with a luscious party peach. And molded mince meat tastefully takes over the role of a salad, too. You may make individual molds as a very edible garnish for cold turkey or chicken.

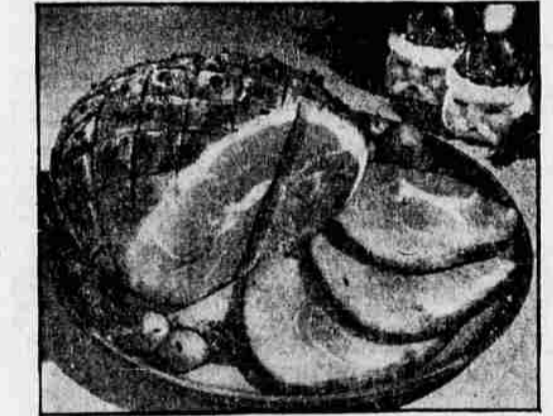
Holiday Mincemeat Mold (A Salad or Relish)
 1 package lemon-flavored gelatin
 1 cup hot water
 1 cup burgundy or other red table wine
 Dash of salt
 2 cups canned prepared mince meat
 Dissolve gelatin in the hot water; add wine and salt. Chill until mixture begins to thicken, then fold in mince meat. Pour into an oiled 1-quart mold, or into 8 individual molds. Chill until firm. Unmold and serve on lettuce, with mayonnaise, as a salad, or use as a relish with turkey, chicken or ham. Serves 8.

Party Peaches (A Relish or Dessert)
 1 cup wine
 1/4 cup vinegar
 2 tablespoons pickling spice
 2 (No. 2 1/2) cans cling peach halves
 In preparing the waxed paper and brown paper for lining the baking pans we find it easiest to cut the paper to fit the pan first allowing it to extend one inch above the top of the pan. Grease each layer of paper separately and stack them together before fitting in the pan. The greased waxed paper should be the top layer with the double thickness of greased brown paper going next to the pan.

When filling greased paper-lined containers with the fruit cake batter be sure you don't fill them more than 1-inch from the top. This prevents a heavy crust from forming on top and allows for a bit of expansion in baking.



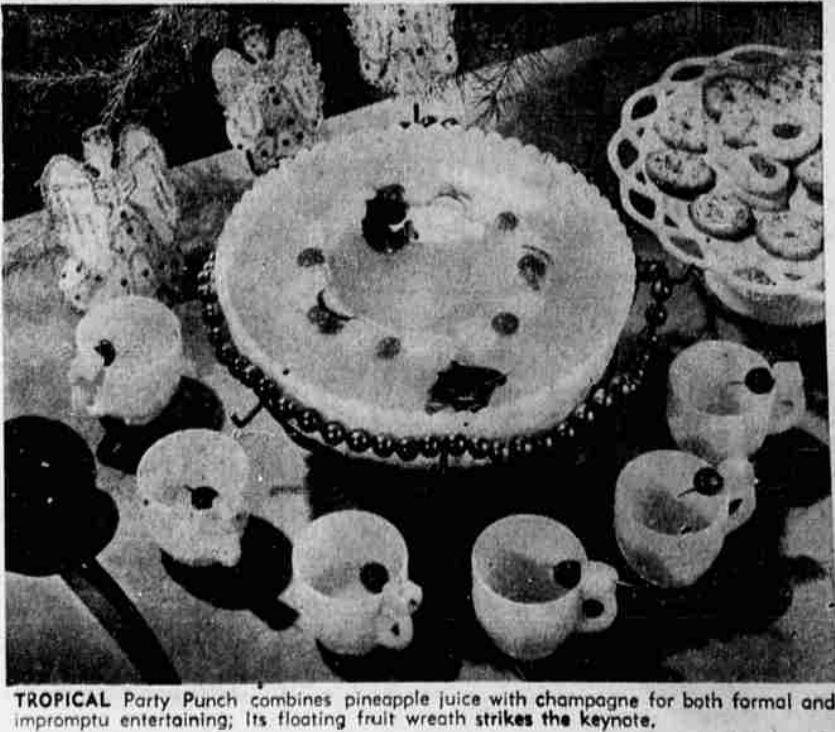
... Fruit cake, traditional at Christmas, uses applesauce.



... Savory baked ham is sure to be feature of holiday dinner.



... This new multi-functional kitchen appliance is perfect for holiday cooking.



TROPICAL Party Punch combines pineapple juice with champagne for both formal and impromptu entertaining; its floating fruit wreath strikes the keynote.