



FOOD features



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SECOND SECTION



... Christmas cake has poinsettias of candied cherries.

Christmas Brings Memorable Cake

Christmas comes but once a year and when it comes — it should bring at least one truly memorable cake. We've always felt that provision should be made for those who prefer a light cake, as well as for lovers of the traditional, richly fruited ones.

Here is a cake to dream about. It's a sponge, light as the touch of a Christmas angel's wing. A dash of brandy flavoring acknowledges the season. Snowy whipped cream makes a perfect background for a scattering of scarlet poinsettias. Make the flowers this way. Slit candied cherries five times, so that they fall open into "petals." Candied citrus peel, thinly sliced, makes the leaves and stems, and a sparkling silver dragee each center.

When you serve this delicate and beautiful cake, make sure that there's plenty of coffee, that good Christmas companion, to go along with it. Fresh, piping-hot and plentiful, it is the perfect accompaniment for this or any other dessert you'll be serving during the holiday season. Fine for Christmas callers, too.

"POINSETTIAS-ON-SNOW" CHRISTMAS CAKE

14 cups sugar
1 cup water
6 eggs, separated
2 teaspoons brandy flavoring
1 cup sifted cake flour
1/4 teaspoon salt
1 teaspoon cream of tartar
Combine sugar and water in saucepan. Stir over low heat until sugar dissolves. Cover and boil 2 minutes. Remove cover and boil without stirring to 230 degrees F., or very soft ball stage. Meanwhile, beat egg whites stiff. Pour hot syrup in thin stream on egg whites. Beat until cool. Beat egg yolks until thick and lemon colored and fold into egg white mixture until thoroughly blended. Add flavoring. Mix and sift flour, salt and cream of tartar. Sift a small amount at a time on egg mixture and fold in. Continue until all flour has been added. Bake in ungreased 10 inch tube pan in moderate oven, 325 degrees F., one hour or until top springs back from fingertip touch. Invert pan on cake rack. Remove cake when cold. Frost with whipped cream and decorate.



POPS SO EASY - TASTES SO GOOD

Christmas Brings Memorable Cake

Specially designed for the hungry set are Fruited Holiday Cookies. They are spicy rich with raisins, candied cherries and nuts. There's no rolling out for these cookies. . . just drop on baking sheet and bake. It's a good idea to keep the cookie jar full of these golden brown cookies. They are good to slip into Christmas packages, too. It's fun to pack a box of cookies for someone away from home. Include some variety from the bakeshop to add variety to the box.

Fruited Holiday Cookies

2 cups sifted enriched flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup shortening
1/4 cups brown sugar
1 egg
1-3 cup milk
1 teaspoon vanilla extract
1 cup raisins
1/2 cup chopped candied cherries
1/4 cup chopped nuts

Sift together flour, baking powder, salt and cinnamon. Cream together shortening and sugar until light and fluffy. Add egg, mixing well. Add flour mixture to creamed mixture alternately with milk and vanilla extract. Add fruits and nuts blending well. Drop by teaspoonfuls on greased baking sheet. Bake in moderate oven (375 deg. F.) 12 to 15 minutes. Makes about 4 dozen small cookies.

QUICK-As-A-Wink Frosting

1 package (1 cup) semi-sweet chocolate morsels
1 1/2 cups sifted confectioners' sugar
1-3 cup evaporated milk

Melt semi-sweet chocolate morsels over hot, not boiling water. Add alternately confectioners' sugar and evaporated milk. Beat after each addition until smooth. Can be used to frost cookies or forced through pastry tube for fancy decorations. If there is leftover frosting, it can be diluted with a little milk and used as a dessert sauce for ice cream or pudding.

Yule Season Is Fruit Cake Time

Fruitcake, of course, is a must at Christmas time, for it is as traditional as the decorated tree or Santa Claus himself. A moist, delicious fruitcake is assured if applesauce, made from Jonathan or Winesap apples, is included in the recipe. It does not need to be sweetened, just cook the apples until soft, sieve and set aside until cool. The delicate flavor of the apples mellows the rest of the fruit, and keeps the cake moist so that it can be cut in perfect slices. It's not too late to make this cake and have it aged for Christmas.

Applesauce Fruit Cake

1 cup unsweetened applesauce
1 cup soft shortening
2 cups sugar
4 eggs
3 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon allspice
1 teaspoon almond extract
1 cup candied cherries
1 cup white raisins
1 cup nut meats
1 1/2 cups candied fruit mix
Cream shortening and sugar. Add eggs and beat well. Sift dry ingredients, reserving 1/2 cup of flour to mix with fruits and nuts. Stir applesauce and flour mixture into creamed shortening and sugar. Add almond extract and fold in fruit and nuts. Line pans with brown paper. Turn batter into prepared pans. Bake in slow oven 300 degrees for 2 1/2 to 3 hours. To test for doneness, insert a wooden toothpick into center of cake. It should come out clean when the cake is done. Remove from oven and take out of pan but do not remove paper lining. When cool, wrap tightly and store in air-tight container in a cool place.

Decorate your fruit cakes after storage and just before serving or sending as gifts.

Sparkling Amber Glaze
Stir together 1 cup sugar, 1/4 teaspoon each cream of tartar and salt, 2 teaspoons lemon juice and 1/2 cup water. Cook to a hard-crack stage (300 deg. F.). . . takes about 8 minutes. Remove from heat and brush on top of cake with brush. Arrange design on glaze while it is still warm. Let set until firm. (Hard-crack stage: 1/2 tsp. glycerol dropped into cold water separates into hard brittle threads.)

Try One Of These Designs

Holly Wreath: Cut small holly leaves from thin slices of green citron. Arrange in a circle to form wreath; use bits of candied cherry for berries. Make one large wreath or small over-lapping wreaths on cake. Finish off with a ribbon bow.

Poinsettia or Christmas Tree: Outline flower or tree with halves of candied cherry or green citron peel strips. First dip fruit in sugar to make it sparkle—use small yellow gumdrops criss-cross cut on top for center of flower and for tree ornaments. Place small birthday candles on tree.

Bouquets: For each flower push a blanched almond in end of candied cherry. Use a green cocktail pick for stem; push through ends of two citron leaves; set cherry flower on top. Arrange flowers upright in groups on cake top.

Oops A Daisy: Make a number of small daisies or one large daisy on cake top. Use blanched almond petals; bits of chopped orange rind for center; citron stem and leaves.

POWDERED SUGAR FROSTING
Add to the appeal and taste of fruit cake with a bright white frosting. Soften 1-3 cup butter or margarine; add 2 cups sifted powdered sugar gradually, then 1 egg white and 1/4 teaspoon almond extract; beat until smooth and fluffy. Spread on top of cake.

Surprise Package: Frost cake smoothly; tie package-fashion with ribbons and bow. Write message with white frosting in pastry tube

Choose Rib Roast Of Beef For Festive Holiday Meal

A holiday hostess can stay serene and poised amid the flurry and excitement of Christmas or New Year's if she chooses a rib roast of beef for the festive meal.

Rib roast, either a rolled or standing roast, is the easiest of holiday dinner meats to prepare — there's no beforehand "fixing," no watching or special attention needed during cooking. The cook's free for a dozen and one other holiday meal arrangements. What's more, no choice for the holiday dinner could be a greater favorite with guests and family than this tender, juicy cut.

A king-size rib roast, weighing from 6 to 8 pounds, will serve at least ten persons, with leftovers for a later family meal. In estimating the size roast to buy, plan on at least one-half pound per person. Cook the roast the easy no-watching way and bring it to the table on your handsomest platter with a simple festive garnish—perhaps a sprig or two of holly. The man of the house — by tradition the carrier of the family — will be pleased if you choose an easy-to-care rolled rib roast for the holiday dinner. With a good sharp knife, he can quickly carve the boneless meat into thin, even slices so that it can be dished up while still hot.

ONE-TWO-THREE METHOD

Here's all you need to do, in three easy steps, to cook a rolled rib roast of beef to perfection.

- Season roast with salt and pepper.
- Place fat side up on a rack in a shallow open roasting pan. Do not flour the roast, and there's no need to add water or to baste during cooking.
- Place roast in a 325 degree F. oven and cook according to the following schedule:
Rare — 30 minutes per pound (140 degrees F. internal temperature)
Medium — 35 minutes per pound (160 degrees F. internal temperature)
Well-done — 40 minutes per pound (170 degrees F. internal temperature)

(Remember that the roast will be juicier if cooked rare or medium rather than well done.)

When preparing a standing rib roast (bone-in), the only variation from the above is to omit the rack from the pan and to cook the roast about 10 minutes less time per pound.

Baked Ham For The Holidays

Another holiday favorite is a baked half or whole ham. A ham is especially festive because it can be so easily "fancied up" with glaze and decoration for a holiday dinner or buffet supper.

Study ham label for cooking directions. If none are available, bake whole ham 18 minutes per pound; half ham, 15 minutes per pound, in a 325 degrees F. oven. Remove ham from the oven the last half hour of cooking time to glaze and decorate. Score fat and spread over it a glazing mixture made of brown sugar (1 cup, for a whole ham, mixed with just enough pineapple or orange juice to moisten slightly). Return to oven for one-half hour or until sufficiently glazed and browned.

or polka dot in all-over design with small candies.

Star Cake: Outline points of star with strips of long gum drops or citron; accent tips with red candied cherries dipped in sugar. Fill center with coconut.

Rembrandt Cake: Set two ring cakes interlocking in mirror, each smoothly and place silver dragees around edges of cakes to emphasize circles. Place candle in each center of cake, fill with small flowers. Carry out flower note by placing small bouquets tied with ribbon on mirror ends.

Design on Top: Make your own design for the top of the cake, place for frosting. A New Year's Day Clock with candy numerals, hands cut from citron peel and cherry pointers; edge clock with bits of bright candied (orange) fruits. A Tropical Cake design made with pieces of candied pineapple set in pineapple shape; green citron for pineapple top.

Confetti Cakes: Frost tops of little fruit cakes baked in muffin cups; sprinkle with candied (glace) fruit bits. Tuck holly leaf in top.

Lighted Fruit Cakes: Serve your fruit cake on a tray. Dampen sugar cubes with lemon extract and arrange on top of cake. Cubes lighted with a match will burn for several minutes.

Steaming Fruit Cakes: To rejuvenate fruit cakes, steam them in a closed container over boiling water until heated through. Serve as dessert with whipped cream or a well-flavored hard-sauce.

Pushing Back Of Federal Lands Being Proposed

SACRAMENTO, Calif. — Californians were advised Friday to go to Congress and try to get federal land boundaries pushed back to make more room for expanding cities.

Over western states would support the move, said Forrest E. Cooper of Lakeview, Ore., representing the Interstate Association of Public Lands Counties before the Senate Public Lands Committee.

He said there are many communities that are hemmed in and unable to expand in their natural directions and the time has come for Californians to act.

Cooper also contended that the filing of mining claims on federal land near cities should be stopped, to make acquisition by the cities easier.

If people realized how much states are spending to settle old mining claims across highway rights of way, he said, there would be an uproar.



... Rib roasts of beef for after-Christmas dinners



... Homemade jams and jellies for Christmas gifts.

Turkey Leftovers Offer Challenge

One of the nicest things about turkey is the leftovers. The tender sweet flavored meat lends itself to a variety of delicious dishes—in addition to being mighty good sliced cold with cranberry sauce.

The basis for many delicious turkey dishes is a smooth cream sauce, made rich and flavorful with milk and butter. Dairy foods are usually handy and available in your refrigerator so a cream sauce is really quick and easy to prepare.

Turkey Chowder calls for turkey broth which you can make by boiling the turkey carcass and getting every bit of meat and flavor from the bones.

Turkey Chowder

(Serves 6)
2 Tbsp. chopped bacon
1 cup chopped onion
1 cup diced celery
2 cups cubed raw potatoes
1 cup diced cooked turkey
2 cups turkey broth
1 cup whole kernel corn
2 Tbsp. chopped parsley
2 Tbsp. flour
1 cup milk
Salt and Pepper

Place bacon in frying pan over heat. When some of the fat has cooked out add onion. Cook until onion is soft and bacon crisp. Meanwhile cook celery, potatoes and turkey in broth until vegetables are tender. Add corn, cooked

Corn Crop Value Is Near Record

WASHINGTON — A corn crop valued at more than 4 1/2 billion dollars topped a list of this year's near-record crops reported late Thursday by the Agriculture Department.

Cotton ranked second in value with a crop listed as worth just over three billion dollars.

Well over the two billion dollar mark were wheat and hay. Tobacco and commercial vegetables were valued at more than one billion dollars each.

The crop values were obtained by multiplying the estimated 1953 production by the estimated average prices received by farmers during the year.

The actual cash income to farmers was well below this "value of production" for such crops as corn and other grains fed or to be fed to livestock on the farms.

The Federal Crop Reporting Board reported that this year's harvest, despite widespread drought, just about equaled that of 1952, which was the second largest in history.

Escalloped Turkey

(Serves 4)
1/2 cup diced celery
1/2 cup water
4 Tbsp. butter, melted
2 1/2 cups 1/2-inch bread cubes
toasted
2 cups milk
4 Tbsp. butter
4 Tbsp. flour
1/2 tsp. salt
1/4 tsp. poultry seasoning
1/2 tsp. pepper
1 cup diced cooked turkey

Cook celery in water until just tender. Pour melted butter over toast cubes. Cook butter and flour over low heat until bubbly. Add 2 cups milk and cook stirring constantly until thickened. Add seasoning. Arrange turkey and celery in a layer over half the toast cubes in a shallow quart casserole. Pour sauce over this. Top with remaining bread cubes and press down. Bake at 350 deg. F., about 20 to 25 minutes.

Turkey Noodle Casserole

(Serves 8)
1/2 cup finely minced onion
3 cups medium cream sauce
2 cups cooked noodles (6 oz pkg.)
1/2 cup cooked or canned peas
2 cups diced cooked turkey
1/2 cup grated Cheddar cheese
Buttered crumbs
Add onion to cream sauce. Sea-

Homemade Gifts Are Appreciated

Christmas customs round the world are pretty much the same. And, in spite of our many differences, we find how much alike we are, during the holiday season. We all worship, we all give gifts and we all build Christmas around the children.

Because we want to give our friends something special, homemade gifts always seem to fit the bill. And if it's homemade jams and jellies, it will really be appreciated.

Thrifty Orange Marmalade

(Using about 7 medium glasses)
3 1/2 cups prepared fruit
2 1/2 cups sugar
1 1/2 oz. box powdered fruit pectin

First, prepare the fruit. Use skins from 6 medium-sized oranges and 2 medium-sized lemons. Cut skins in quarters; lay flat and shave off and discard about half of white part. With a sharp knife, slice remaining rind very fine. Add 2 1/2 cups water, juice of 1 lemon, 1/2 teaspoon soda, and 1 cup sugar. (This sugar is in addition to the 2 1/2 cups specified.) Bring to a boil and simmer, covered 20 minutes, stirring occasionally. Measure 3 1/2 cups into a large saucepan.

Then make the marmalade. Measure sugar and set aside. Add powdered fruit pectin to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 7 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/2 inch hot paraffin.



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