



Cranberry Holly Cake Adds Glamour To Christmas Meal

Make Christmas, this year, a real holly-day with this very special kind of Christmas cake that is holiday-wise both in appearance and flavor.

Applly named "Cranberry Holly Cake," it calls for chopped cranberries right to the batter. And the light tender quality of the cake comes, of course, from the use of an especially fine cake flour.

Add some of these berries, too, to part of the delicate green frosting that you spread between the cake layers; then "glitz-wrap" the entire cake in the rest of this fluffy goodness. To complete the Christmas picture, top the frosted cake with holly leaves and berries — in fact, use fresh cranberries with these leaves!

CRANBERRY HOLLY CAKE
 2 1/2 cups sifted cake flour
 1 2/3 cups sugar
 1 1/2 teaspoons double-acting baking powder
 3/4 teaspoon soda
 1 teaspoon salt
 3/4 cup shortening (at room temperature)
 1 teaspoon grated lemon rind
 Buttermilk or sour milk
 3 eggs, unbeaten
 3/4 cup fresh cranberries, finely chopped

With vegetable shortening, use 1 cup butter. With buttermilk or margarine, use 3/4 cup buttermilk. To sour 1 cup of fresh milk, place 2 tablespoons vinegar in a measuring cup, fill cup with milk, and let stand in a warm place a few minutes.

1. Into sifter, measure sifted flour, sugar, baking powder, soda, and salt.
 2. Into mixing bowl, place shortening and grated lemon rind; stir just to soften shortening. Sift in dry ingredients. Add buttermilk and mix until all flour is dampened. Then beat 2 minutes at a low speed of electric mixer, or 300 vigorous strokes by hand mixer.

3. Add eggs and beat 1 minute longer in mixer or 150 strokes by hand. Stir in chopped cranberries.
Baking. — Pour batter into two round 9-inch layer pans, which have been lined on bottoms with paper. Bake in moderate oven (350 degrees F.) 35 minutes, or until done.

Frosting. Prepare Cranberry Holly Frosting. Spread between layers and over top and sides of cake. Garnish with holly leaves and whole cranberries.

Cranberry Holly Frosting. Combine in top of double boiler: 2 unbeaten egg whites, 1 1/2 cups sugar, dash of salt, 1/3 cup water, and 20 drops green coloring. Beat about 1 minute to blend. Then place over boiling water and beat constantly (with sturdy egg beater or at high speed of electric beater) 7 minutes, or until frosting will stand in stiff peaks. Remove from boiling water and beat 1 minute, or until thick enough to spread. Fold in 2 tablespoons lemon juice. To one cup of the frosting, add 3/4 cup fresh cranberries, finely chopped; spread between layers. Spread remaining frosting over top and sides of cake.

Ambrosia means "Nectar of the Gods," and who but the gods would have thought of this divine dessert! At holiday time the original ambrosia of orange slices and coconut originally became so popular in parts of our country where the fresh ingredients were readily available. Now, with modern food processing and streamlined transportation, everyone, the country over, can enjoy this subtle blending of tropical flavors as well as the numerous variations.

This jellied version is one you'll like for the busy entertaining season — it's a "light" and welcome dessert when wonderful holiday foods are apt to be too plentiful!

JELLIED FRUIT AMBROSIA
 1 package orange-flavored gelatin
 1 cup hot water
 1 cup orange and grapefruit juice
 2 tablespoons lime juice
 1 cup fresh or canned orange and grapefruit sections
 1/2 cup shredded coconut, cut in 1/2-inch pieces
 Dissolve orange-flavored gelatin in hot water. Add fruit juices. Chill until slightly thickened. Then fold in orange and grapefruit sections and coconut. Spoon mixture into 1-quart mold or individual molds. Chill until firm. Unmold. Makes 4 to 6 servings.

Combine leftover turkey in almost any number of ways for truly elegant service. Turkey pieces cooked in a creamy white sauce is an old favorite that adds interest to many a familiar food. Here is a delicious variation of a famous recipe featuring creamed turkey and crisp almonds over colorful broccoli.

Creamed Turkey On Broccoli
Yield: 4 to 6 servings
 2 cups cubed roasted turkey
 1/4 cup butter or margarine
 3/4 cup flour
 2 teaspoons salt
 3/4 teaspoon poultry seasoning
 2 cups milk
 1/2 cup sliced almonds (optional)
 1 tablespoon lemon juice
 Hot cooked broccoli
 Make a white sauce with the butter, flour, salt, poultry seasoning and milk. Stir in turkey, 1/4 cup almonds, and lemon juice. Serve over broccoli. Garnish with remaining almonds.

TURKEY LOAF
Yield: 6 to 8 servings
 4 cups finely cut cooked turkey
 2 eggs, beaten
 1/4 teaspoon salt
 1/4 teaspoon paprika
 1/4 teaspoon pepper
 1 teaspoon poultry seasoning
 1 10 1/2-ounce can condensed cream of chicken soup
 1 cup milk
 1/4 cup chopped onion
 2 tablespoons chopped parsley
 1 cup shredded carrot
 1/4 cup chopped celery
 Blend eggs, salt, paprika, pepper and poultry seasoning. Stir in soup and milk. Add remaining ingredients and mix thoroughly. Turn into a greased 10x3x3-inch loaf pan. Bake in a moderate oven (350 degrees F.) 45 to 50 minutes.

CHRISTMAS PUDDING is a tradition for the holiday season. Here is a pudding that complements the holiday meal without overburdening appetites and digestions. It is a dessert which is light but so inviting to appetites which have had too much turkey and trimmings.

CAKE FOR CHRISTMAS! Tree cakes . . . Holly Cakes . . . Star Cakes . . . And all so in harmony with the season!

FOOD features

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Pretty Desserts Can Complement Festive Meals

Christmas is a happy season of feasting. Every home offers its traditional sweets and most of us, throwing caution to the winds, eat too many of them. Many clever homemakers, however, are finding ways around that too-full feeling which often follows an over-ample holiday dinner. They are serving pretty desserts that complement the festive meal, yet are delicate and fluffy as a summer cloud. This Christmas Pudding is an excellent example of this kind of beautiful — but — light dessert. You will probably want to serve it often during the holiday season.

CHRISTMAS PUDDING

1/4 egg white
 2 tablespoons sugar
 1 egg yolk
 2 cups milk
 2 or 3 tablespoons sugar
 1/4 teaspoon salt
 3 tablespoons quick-cooking tapioca
 1/4 teaspoon vanilla
 1/3 cup cream, whipped
 Diced candied ginger
 Nut meats, coarsely broken
 Beat egg white until foamy throughout; add 2 tablespoons sugar. 1 tablespoon at a time, and continue beating with rotary egg beater until mixture will stand in stiff peaks. Set aside.

Mix egg yolk with about 1/4 cup of the milk in saucepan. Add 2 or 3 tablespoons sugar, salt, tapioca and remaining milk. Place over medium heat. Cook until mixture comes to a boil, stirring constantly — this takes 5 to 8 minutes. Pour small amount of hot tapioca mixture gradually on beaten egg white, blending well. Then quickly add the remaining mixture, stirring constantly. (The hotter the tapioca and the faster it is blended in, the thicker and fluffier the pudding will be.) Add vanilla. Cook for 15 to 20 minutes. Fold in whipped cream. Chill. Serve in sherbet glasses. Garnish with additional whipped cream, if desired. Sprinkle with diced preserved ginger and nut meats. Makes 5 or 6 servings.

STUFFED APPLES

Core apples. Stuff with sausage meat mixed with an equal quantity of seasoned bread crumbs. Bake in slow oven until apples are soft. Cook quickly and wrap in foil or freezer paper, and freeze. Reheat in slow oven, leaving apples in the foil. Unfold the foil and serve.

PEAS SAUTEED WITH MUSHROOMS

Saute 1/2 cup sliced mushrooms in 2 tbsp. butter or margarine. Mix lightly with 1 pkg. frozen green peas, cooked until just tender.

A Yuletide wish that is sincere, a holiday that brings good cheer, and more to come each day next year.

— Connie Baker

Holiday Ham Highlights A Gala Christmas Dinner

With Christmas just around the corner, it's time to be planning your traditional holiday dinner. What could be more appropriate to highlight that menu than a colorfully decorated ham? You can make more time to join the galactic activities this year by choosing a convenient, fully cooked ham.

There's a new, shankless ham available now that's easier to prepare because it has had the bony shank-end and shank skin removed. These streamlined hams are available in both the "Cook Before Eating" and the "Fully Cooked" styles and have been gently smoked over hardwood fires.

Of course, for that traditional Yuletide meal, you'll probably want to serve the ham piping hot, topped with your favorite glaze and garnish. Easy baking or heating directions are printed on the ham wrapper. A 12 pound "Cook Before Eating" type ham will be ready to serve in 3 1/2 to 4 hours in a 325 degree F. oven, or if you choose a "Fully Cooked" type, just heat according to the directions.

When ready to glaze, make diagonal cuts in the fat to form diamond-shapes, cover the surface with your own special glaze, and pop back into a hot (400 degrees F.) oven for 15 minutes of browning.

Then, for that final touch that brings beauty and appetite appeal to your banquet table, add a colorful garnish of banana slices and red and green maraschino cherries arranged in a holiday wreath. The cream color of the banana, preserved by its lemon bath, with the red cherry centers and the contrasting green leaves make a striking color combination against the shimmering golden glaze of the baked ham. Here's the heating schedule with directions for using this colorful garnish.

COOK BEFORE EATING HAM SCHEDULES

Baked Ham
 Place ham fat side up on a rack in a shallow pan. Bake in a slow oven (325 degrees F.) according to the cooking schedule or to 160 degrees F. as recorded by a roast meat thermometer. Serve. **Glaze**
 If desired, the ham may be glazed. Remove ham from oven one half hour before time indicated on schedule. Pour off drippings. Cover with sifted brown sugar and return to oven for remainder of cooking time.

Weight in pounds	Approx. Cook. Time in hrs.	Final Internal Temp. Degrees F.
4	2 1/2	160
6	3 1/4	160
8	4	160
6 to 8	2 1/2 to 3	160
8 to 10	2 3/4 to 3 1/4	160
10 to 12	3 1/4 to 4 1/2	160
12 to 14	4 to 4 3/4	160
14 to 16	4 1/4 to 5	160
16 to 18	5 1/4 to 6	160
18 to 20	5 3/4 to 6	160

FULLY COOKED HAM SCHEDULES

Heated Ham
 Place ham fat side up on a rack in a shallow pan. Heat in a slow oven (325 degrees F.) 10 to 15 minutes per pound. Note: This will give a ham that has been heated to about 100 degrees F. It will be warm, not hot.

Quick And Easy, But So Elegant

Most of us yearn to turn out elegant and fancy dishes, and at the same time look for the quick-and-easies, and usually the two are far apart. Here, though, is a quick-and-easy — "Spiced Peaches with Spicy Sherbet" — that seems as fancy as the most elegant restaurants would serve. Yet it takes only ten minutes of your time a day before you plan to serve it, and a very few minutes the next day. A can of cling peach halves, some whole spices and a little vinegar become delicious spiced peaches in only ten minutes. After the peaches have absorbed the good spicy flavor overnight, drain off the syrup, add a dash of lemon juice and freeze until firm. The spicy sherbet is unusual and delicious, and served in the spiced, chilled peach halves makes a wonderful meat accompaniment. Serve it with roast chicken or turkey; too, it will make roast pork or lamb seem like a holiday feast.

Spiced Peaches with Spicy Sherbet

1 No. 2 1/2 can cling peach halves
 1 teaspoon whole cloves
 1 (3-inch) stick cinnamon
 2 tablespoons vinegar
 1 teaspoon lemon juice
 Drain syrup from peaches into sauce pan. Add cloves, cinnamon and vinegar, and boil slowly 5 minutes. Add peaches and cook gently 5 minutes longer. Allow to stand several hours or overnight. Strain off syrup, add lemon juice and pour into freezing tray. Place in freezing compartment with control set at lowest temperature. Freeze until barely firm. Turn out into chilled bowl and beat until smooth and fluffy. Return to freezing compartment and freeze to desired consistency. Reset temperature control to normal. Serve chilled peach halves heaped with spicy sherbet, as meat accompaniment. Makes 5 to 7 servings.

SKINLESS SHANKLESS HAM

Weight in pounds **Approx. bak. Time in hrs.** **Final Internal Temp. degrees F.**
 4 2 1/2 130
 6 3 1/4 130
 8 4 130
 6 to 8 2 to 2 1/2 130
 8 to 10 2 1/4 to 2 3/4 130
 10 to 12 3 to 3 1/2 130
 12 to 14 3 1/4 to 4 130
 14 to 16 4 to 4 1/4 130
 16 to 18 4 1/4 to 5 130
 18 to 20 5 1/4 to 6 130

CHRISTMAS HAM GARNISH

Yield: enough for one ham
 12 1/2-inch banana slices
 2 tablespoons lemon juice
 12 whole cloves
 4 green maraschino cherries, quartered
 4 red maraschino cherries
 Dip banana slices in lemon juice. Just before serving, arrange banana slices to form a wreath on a baked, glazed ham. Between every two banana slices place green quartered cherries for leaves. Cut two red cherries in quarters for a ribbon on the top of the wreath. Cut remaining red cherries in eighths for centers of banana. Put a clove in the center of a piece of cherry to fasten down the banana.

TURKEY HOT BROWN

Ingredients:
 2 cups water
 1 teaspoon salt
 1 cup uncooked white rice
 1 10 1/2 oz. can condensed cream of mushroom soup
 1 cup milk
 1/4 teaspoon salt
 Dash of black pepper
 6 large slices of turkey or enough small pieces for six servings
 1/4 lb. American cheese, grated (1 liberal cup)
 1 teaspoon paprika
Method: Put the water, salt and rice in a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this low heat for 14 minutes. Remove from heat, but leave lid on for 10 minutes. Spread the cooked rice over a greased shallow baking dish about 12" x 8" x 2". Heat together the mushroom soup, milk, salt and pepper. Pour half this mixture over the rice. Place the slices of turkey over the rice. The slices should not overlap. If small pieces of turkey are used, arrange them on the rice to make six servings of turkey. Add the cheese to the mushroom soup-milk mixture and heat slowly until the cheese melts. Pour this over the turkey and rice. Sprinkle with the paprika and place in the broiler and broil until hot and bubbly. Watch closely to prevent top from becoming too brown. This recipe makes 6 servings.

'Star Of Wonder' Is This Nesselrode Christmas Cake

"Star of Wonder, Star of Light, Star with Royal Beauty Bright." So runs the beloved old carol. Its popularity is understandable, for the star has been a symbol of hope and joy ever since the Three Kings first saw its radiance in the sky. Let its message of hope be lost among the reindeer and the Christmas trees, make sure that it has a prominent place in your Christmas festivities.

Here's one way to introduce the simple beauty of the star onto your Christmas table. It's a Nesselrode Star, an airy-fairy dessert that's pretty as a baby cherub. It is not a traditional Christmas food, but after all, you can't eat plum pudding and nice plex every day of the Christmas season, can you? The truly traditional touch can be supplied by the pot of steaming coffee that accompanies it to the table, for coffee has spelled out Christmas hospitality for generations.

In addition to being delicately beautiful, the Nesselrode Star requires no cooking, being a refrigerator cake. It would be perfect to serve after any main meal where a small serving of a delicate dessert was indicated, just to keep the coffee company. So when you bring on the Christmas coffee, that's the time to let your star shine.

One small piece of advice about serving. If you cut off each arm of the star, then divide the remaining cake into three, you will have eight equal portions.

NESSERODE STAR

1 baker's pound cake
 1 pkg. lemon-flavored gelatin
 1 cup heavy cream whipped
 1/2 cup broken pecan meats
 1/4 cup chopped maraschino cherries
 1 1/2 tsp rum flavoring
 Select a star-shaped mold. Grease lightly. Cut cake in thin slices, then cut slices to fit mold, making enough for 3 or 4 layers. Crumble cake scraps to sprinkle in any spaces left between cake pieces or to use as last layer. Prepare gelatin as directed on package. Chill until consistency of unbeaten egg white. Whip with rotary beater until light and fluffy. Fold in remaining ingredients. Arrange one layer of cake pieces in mold and spoon a layer of filling on top. Arrange another layer of cake pieces, then filling, then cake or crumbs. Chill several hours. Unmold. Frost top with additional whipped cream and garnish with colored sugar and maraschino cherries. Makes 8 servings.

After you've had your fill of both hot and cold sliced turkey then it's time to make the leavings into something especially good-tasting like this "Turkey Pie." The cur-

SEVEN-MINUTE FROSTING

Yield: Frosting and filling for two 9-inch or three 8-inch layers
 2 egg whites
 1/4 cups sugar
 5 tablespoons water
 1/4 teaspoon salt
 1/4 teaspoon cream of tartar
 1 teaspoon vanilla
 Mix all ingredients, except vanilla, in top of double boiler. Beat with rotary or electric beater over lightly boiling water until frosting stands in peaks — about 7 minutes. Fold in vanilla.
Note: For green frosting, add few drops of green food coloring with the vanilla.

SPICY SHERBERT

is all that the name implies. A dessert that you would expect to find on the most elegant of tables during the season, this simple dish is one you may serve with assurance that your table is as elegant as can be.

