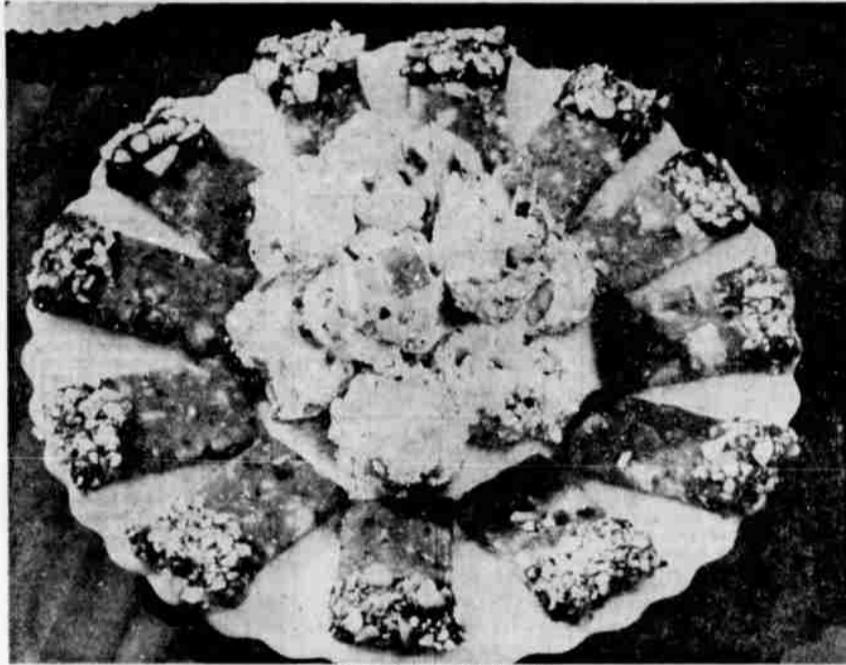


# Holiday Parties Call For A Variety Of Sweet Treats

## Connie Baker's FOOD features

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... BRAZIL NUT CANDIES

### Brazil Nuts Have Candy Charm For Holidays

Brazil nuts are back at markets. Candy-making is on the roster for holiday gifts and home festivities. That makes a happy combination of circumstances for Brazil nut divinity and Brazil nut brittle candies are delightful in flavor and excellent examples of kitchen skill.

Divinity has long been a classic in the candy family, and here with the distinctive flavor of Brazil nuts, rum flavoring and candied fruits this favorite borrows nesselrode popularity. The choco-crunch candy with Brazil nuts is a simple brittle. Cut in squares, dipped in melted semi-sweet chocolate and chopped Brazil nuts, this crunch candy has a professional air.

To shell Brazil nuts quickly, cover them with cold water, bring to a boil and boil three minutes. Drain, cover with cold water for a minute, then drain and note how quickly the Brazil nut meats can be cracked and freed from the shells.

**BRAZIL NUT NESSELRODES**  
2 cups sugar  
1/2 cup light corn syrup  
1/2 cup water  
1/4 teaspoon salt  
2 egg whites  
1 teaspoon rum or vanilla flavoring  
1 cup chopped Brazil nuts, divided  
1/2 cup finely cut candied fruit  
Combine sugar, corn syrup, water and salt in a saucepan. Place over low heat and stir until sugar is dissolved. Continue cooking without stirring until syrup when dropped in cold water, forms a hard ball, or until candy thermometer reaches 265 degrees F.

Just before sugar reaches 265 degrees F., beat egg whites until stiff, but not dry. Remove syrup from heat and gradually pour the syrup in a very fine stream over egg whites, beating constantly while pouring.

Continue beating until mixture holds its shape. Stir in vanilla, 1/2 cup of the Brazil nuts and fruit. With lightly buttered hands form into 1/2-inch balls; roll in remaining 1/2 cup Brazil nuts.

**YIELD: 1 1/2 pounds.**

**BRAZIL NUT CHOCO-CRUNCH**  
2 cups sugar  
4 tablespoons butter  
1/4 teaspoon baking soda  
1 2/3 cups chopped Brazil nuts, divided  
1 6-ounce package (1 cup) semi-sweet chocolate morsels  
1 tablespoon shortening  
Put sugar and butter in heavy skillet. Place over low heat and stir constantly until sugar melts. It is important to keep the mixture stirred constantly over low heat to get an even caramelization of the sugar.

Just as soon as all the sugar is melted and light brown in color, add the soda and stir in 1 cup of the Brazil nuts. Turn out on a greased baking sheet and roll out with rolling pin until brittle is 1/4-inch thick. Pull corners to make a square.

While candy is hot, mark quickly into squares with a sharp knife. Break into pieces when brittle hardens. Melt semi-sweet chocolate pieces and shortening over hot, not boiling water. Dip one third of each square into melted chocolate; coat with remaining Brazil nuts.

**YIELD: 2 pounds.**

### Here Are Candies For Your Holiday Enjoyment

It's a nice custom during the holidays to pass a plate of homemade candies when guests drop in — or to serve fudge with coffee after a hearty holiday meal. If this is one of your holiday traditions, you'll certainly be interested in these new fudge recipes. They're so quick to make — and so delicious.

You'll have the best results using fudge mix — a product which has already been cooked and creamed — the only true fudge mix on the market. It's available in 3 flavors — chocolate, penuche and coconut. Takes just 4 minutes to make nearly a pound of fudge — and is so easy to go on from there to make fancy variations. Here are some suggestions:

**FRUIT NUT BARS**  
2 tablespoons butter  
3/4 cup water  
1 package penuche quick fudge mix  
4 cup chopped pecans  
1/4 cup chopped figs  
1/4 cup chopped dates  
Make penuche fudge as directed on package. Before pouring, stir in chopped pecans. Pour 1/2 of the

penuche into buttered 8" square pan. Cover with layer of figs and dates. Pour remaining penuche on top. Cool. Cut in 2" x 1" bars.

**RUM FUDGE BON-BONS**  
2 tablespoons butter  
2 1/2 tablespoons water  
1 package chocolate quick fudge mix  
1 teaspoon rum extract  
cocoa  
Make chocolate fudge as directed on package. Before pouring, stir in rum extract. Pour onto buttered pan or plate. When cool, shape into balls. Roll in dry cocoa.

**COCONUT FRUIT ROLL**  
3/4 cup orange juice  
1 package coconut quick fudge mix  
2 cup mixed candied fruit  
Make coconut fudge as directed on package, using orange juice in place of water. Before pouring, stir in mixed fruit. Pour onto buttered pan or plate. When cool, shape into roll about 1 1/2" in diameter. Roll in wax paper. Chill 1/2 hour. Cut in slices when ready to serve.



... HOMEMADE GIFTS

### Give Homemade Treats To This Year

If you make it yourself — they'll like it more. Yes, it's true, people really appreciate homemade gifts. They realize that anything we make captures some of our own personality. Therefore, when we send a homemade gift we are really giving something of ourselves. What could be a nicer present for those we love. And there is so much room for individuality in a homemade remembrance.

"Today we are giving you recipes for two sweet treats that are made with powdered cream. This

product that is so delicious as a "creamer" for hot beverages, is equally as good as an ingredient in many fine recipes. The candy and cookies may be used for home entertaining or as an attractive gift from the kitchen.

**CHOCOLATE FUDGE**  
2 1/2 cup water  
2 1/2 cup cocoa  
2 cups sugar

### Dark Cherries Make Good Holiday Treat

Here's a super duper holiday dessert. A sauce of dark sweet cherries is spooned over an elegant gelatin cream, like a Bavarian. Almonds add both color and flavor to the cherry sauce.

Bring "Cream Jubilee" proudly forth at your next buffet party. It will add as much beauty to the table as the centerpiece.

**CREAM JUBILEE**  
1 envelope plain gelatin  
3 tablespoons cold water  
1 1/2 cups milk  
1/2 cup sugar  
1/4 teaspoon salt  
2 eggs  
1 teaspoon vanilla  
1 cup whipping cream  
**Cherry Sauce**  
1 (No. 2 1/2 can) dark sweet cherries  
1 1/2 tablespoons cornstarch  
2 tablespoons cold water  
red food coloring  
1-3 cup roasted blanched almond halves  
3 tablespoons brandy  
Soften gelatin in cold water. Combine milk, 1/4 cup sugar and salt, and heat over hot water. Separate eggs and beat yolks lightly. Stir hot milk into eggs. Cook and stir over hot water until slightly thickened. Add softened gelatin and stir until dissolved.

Remove from heat and blend in vanilla. Cool until mixture is slightly thickened. Beat egg whites until stiff. Gradually beat in remaining 1/4 cup sugar. Whip cream until stiff. Fold meringue and whipped cream into cooled custard.

Turn into 5-cup mold or individual molds. Chill until firm. Serve with cherry sauce; top with additional almonds, if desired.

**CHERRY SAUCE:** Drain syrup from cherries and heat. Blend cornstarch with water, and stir into cherry syrup. Cook and stir until clear and thickened. Add a drop or two red food coloring, almonds and brandy. Pit cherries and stir into syrup. Cool thoroughly.

Serves 8 to 10.

Cool to lukewarm (110 degrees F.), then beat until creamy. Turn at once onto a small greased shallow pan. When firm cut into squares.

Approximate yield: 18 large pieces.

**BUTTERSCOTCH NUT COOKIES**  
3 tablespoons powdered cream  
3 cups flour, sifted  
3 tablespoons baking powder  
1/2 teaspoon salt  
1/4 cup shortening  
1 1/2 light brown sugar, firmly packed  
2 eggs, well beaten  
1 teaspoon vanilla  
1/2 cup water  
1 cup chopped nuts  
Sift together powdered cream, flour, baking powder, salt. Cream shortening, add sugar gradually, creaming until light and fluffy. Blend in eggs and vanilla. Add flour mixture alternately with water, mixing well. Fold in nuts. Chill.

Drop by teaspoonfuls on greased baking sheet. Bake in hot oven (400 degrees F.) about 8 to 10 minutes.

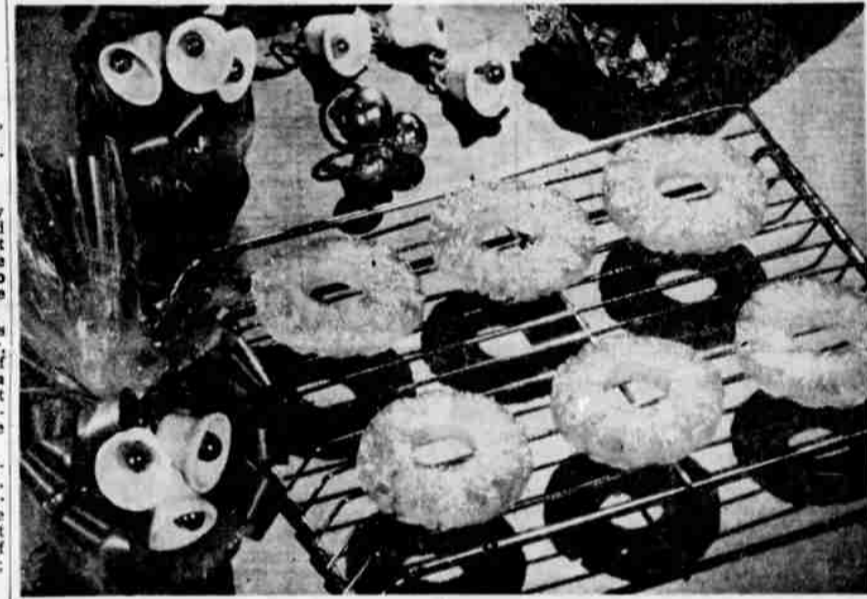
Makes about 5-dozen cookies.

### Peach Mincemeat Tarts Good Either Hot Or Cold

"Peach Mincemeat Tarts" are so simply scrumptious whether you serve them hot or cold. Thanks to the cling peaches, they're not too rich, and you'll like the added golden color.

**PEACH MINCEMEAT TARTS**  
1 1/2 cup canned cling peach slices  
1/2 cup mincemeat  
Pastry (basis 1 cup flour)  
Whipped cream  
Drain peaches and dice 1 cup. Mix with mincemeat and fill pastry-lined 3-inch tart pans. Top each with 3 peach slices. Bake in hot oven (425 degrees F.) 25 to 35 minutes, or until pastry is browned. Serve warm or cold garnished with a fluff of whipped cream.

Makes 4 tarts.



... CANDIED PINEAPPLE RINGS

### Add Glamour To The Holidays With These Rings

Here are two recipes for Candied Pineapple Rings. Use some of the rings in your holiday fruit cakes, and the rest will add glamour to candies, cookies and puddings right now and all through the holidays.

This pineapple will not have the sugar coating that is characteristic of the commercially candied pineapple, but it is completely satisfactory for use in Christmas fruit cakes, candies, cookies and puddings.

**CANDIED PINEAPPLE RINGS**  
2 cups sugar  
1 cup water  
1-3 cup corn syrup  
2 No. 2 cans sliced pineapple  
Combine sugar, water and corn syrup in a saucepan. Cook over moderate heat until mixture spins a thread (234 degrees F.) Drop in a few slices of well drained pineapple being careful not to crowd the slices.

Simmer gently until pineapple becomes clear, about 15 to 20 minutes. Remove pineapple from pan and drain on wire racks. Continue until all the pineapple is candied.

Put into large skillet and boil 5 minutes. Reduce heat and simmer 15 minutes.

Turn occasionally during the cooking, taking care that it does not scorch or turn brown. Remove slices to a wire rack to dry about 24 hours.

Pat sides and edges of slices heavily with sifted confectioners sugar. A crusty glaze will form after standing on the wire rack overnight.

Note: If surface is not dry after standing, re-roll in confectioners sugar.

### Prunes And Chocolate Make Delightful Dish

If you haven't tasted prunes with chocolate, you have a treat coming when you sample "Prune Humpty Dumpties." Prunes, right from the package, are covered with boiling water for a few minutes to soften them slightly, then pitted and pressed open.

Melted sweet chocolate with walnuts stirred in is dropped on top by spoonfuls. Let the chocolate set, then bite into one, and see if you're not as enthusiastic as we are!

**2 cups prunes**  
1/2 pound semi-sweet chocolate  
1/2 cup coarsely chopped walnuts  
Cover prunes with boiling water and allow to stand 10 minutes. (If fruit is very dry, cover with water and boil 15 minutes.) Drain and cool. Split down one side and remove pits. Flatten prunes slightly.

Melt chocolate in double boiler over warm (not hot) water. Stir in chopped nuts and drop a spoonful of chocolate mixture onto each prune.

Allow to stand at room temperature until chocolate is hardened. Makes 1 to 1 1/2 dozen Humpty Dumpties.

**THREE-DAY CANDIED PINEAPPLE**  
1 No. 2 can sliced pineapple  
1 1/2 cups granulated sugar  
Confectioners sugar  
Drain syrup from pineapple thoroughly. (Allow to drain in a colander several minutes.) Cover bottom and top of slices with the granulated sugar; store about 24 hours at room temperature. Empty into large skillet and boil 5 minutes. Reduce heat and simmer 15 minutes.

Turn occasionally during the cooking, taking care that it does not scorch or turn brown. Remove slices to a wire rack to dry about 24 hours.

Pat sides and edges of slices heavily with sifted confectioners sugar. A crusty glaze will form after standing on the wire rack overnight.

Note: If surface is not dry after standing, re-roll in confectioners sugar.

### Make Corn Pudding For An Old-Fashioned Treat

"Corn Pudding" is one of those vegetable treats we don't enjoy often enough. Easy to make with a can of cream-style corn, milk, eggs and seasonings; certainly plenty of nutritive foods there to help guard the family health during winter months.

One of the important seasonings is onion, so convenient now that it comes in its new moisture-free form. Instant minced onion is always ready to use; just measure into the custard mixture as you would any other dry seasoning.

**Corn Pudding**  
1 cup milk  
2 tablespoons butter or margarine  
2 eggs  
1 (No. 2) can cream-style corn  
1 tablespoon instant minced onion or 1 chopped small raw onion (1/4 cup)  
1/4 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons chopped pimiento  
Heat milk and butter together until butter is melted. Beat eggs lightly, add milk and all remaining ingredients. Turn into 1-quart baking dish and set in pan of hot water. Bake in moderate oven (350 degrees F.) about 40 minutes, or until set in center. Makes about 5 servings.



... SURPRISE SQUARES

### Everyone Likes To Make Christmas Candy

It may be a throw-back to the days when the taffy pull was the big social event, but actually most everyone likes to make candy! It's an especially nice rainy-day occupation for youngsters, and wise mothers will use a never-fail recipe, such as Puffed Corn Surprise Squares.

Three ingredients are used in this unbelievably simple recipe. Semi-sweet chocolate is melted and a layer is poured into a square

pan which has been lined with waxed paper. Marshmallows and puffed corn cereal are spread over the chocolate. Then another layer of chocolate goes on top. The mixture is set aside to cool. As quickly as this, you have a delicious cereal sweet to serve as a radio or TV treat.

**SURPRISE SQUARES**  
2 cups (12 oz.) semi-sweet chocolate, chopped or bits

5 marshmallows, cut in pieces  
2 cups pre-sweetened puffed corn  
Melt chocolate over hot but not boiling water. Line 8 1/2-inch pan with waxed paper. Spread a hot 1/2 half of the chocolate in pan. Cover with marshmallows and cereal. Spread remaining chocolate over top. Set in cool place to harden. Cut into squares when cool.

Yield: 64 1-inch squares.



... CHRISTMAS JELLIES

### Balance Your Budget By Making Christmas Gifts

When Christmas lists become too big for the budget, give a thought to homemade jams and jellies for holiday giving. Canned or frozen fruits and juices make economical sweet spreads that please young and old alike, and each finished glass costs but a few pennies and the results are rich in flavor.

For example, try Orange Honey Jelly made with frozen concentrated orange juice. Or make Strawberry Cherry Jam with frozen berries and canned cherries — each recipe requires less than fifteen minutes and the gleaming results are worth caroling about!

Put the jelly in pretty tumblers and you'll give a gift that will be doubly appreciated long after the holiday season is past. And for a colorful touch, place a long-stemmed cherry in each glass of Orange Honey Jelly before pouring, then decorate each glass differently with glitter, seals and ribbons.

Nice thing about homemade jams and jellies is that they can be finished any day and set aside until they're needed. So, start now to be thrifty before Christmas, and

make a batch now and another next week. Before you know it, you'll have dozens of glasses on hand before the holiday rush begins.

**STRAWBERRY CHERRY JAM**  
(Using quick-frozen strawberries and canned sour cherries)  
Yield: about 7 medium glasses (2 1/2 lbs. jam)  
2 cups (No. 2 can) pitted red sour cherries (water-packed)  
1 cup (10-oz. box) quick-frozen sliced strawberries, thawed  
3 tablespoons lemon juice (1 1/2 lemons)  
4 1/2 cups (2 lbs.) sugar  
1/2 bottle liquid fruit pectin  
Drain cherries. Chop cherries, measure, and add enough juice to make 2 cups. Combine with thawed strawberries in a large saucepan. Add lemon juice and sugar and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to pre-

vent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin.

**ORANGE HONEY JELLY**  
(Using quick-frozen concentrated orange juice)  
Yield: about 6 medium glasses (3 lbs. jelly)  
1 box (2 1/2 oz.) powdered fruit pectin  
2 cups water  
1/2 cup (6-oz. can) quick-frozen concentrated orange juice, thawed  
2 1/2 cups (1 lb. 2 oz.) sugar  
1/2 cup honey  
Measure powdered fruit pectin and water into a large saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Reduce heat to low. Add thawed orange juice, sugar and honey. Stir until sugar is completely dissolved. (Do not boil.) Remove from heat.

If necessary, skim off foam with metal spoon. Pour quickly into glasses. Cover jelly at once with 1/8 inch hot paraffin.

**FAVORITE SALAD**  
Bits of plump cooked prunes blended with cottage cheese, arranged in a mound and circled with orange slices, is a favorite luncheon salad for the pre-schoolers as well as older members of the family.

**MOLD A SALAD**  
Mold a crunchy cabbage-raisin salad in sparkling apple-flavored gelatin. Serve on a ring of bright red apple slices. Plump the raisins by pouring hot water over them; let stand about 5 minutes. Drain well, add to shredded cabbage and stir into partially thickened gelatin.