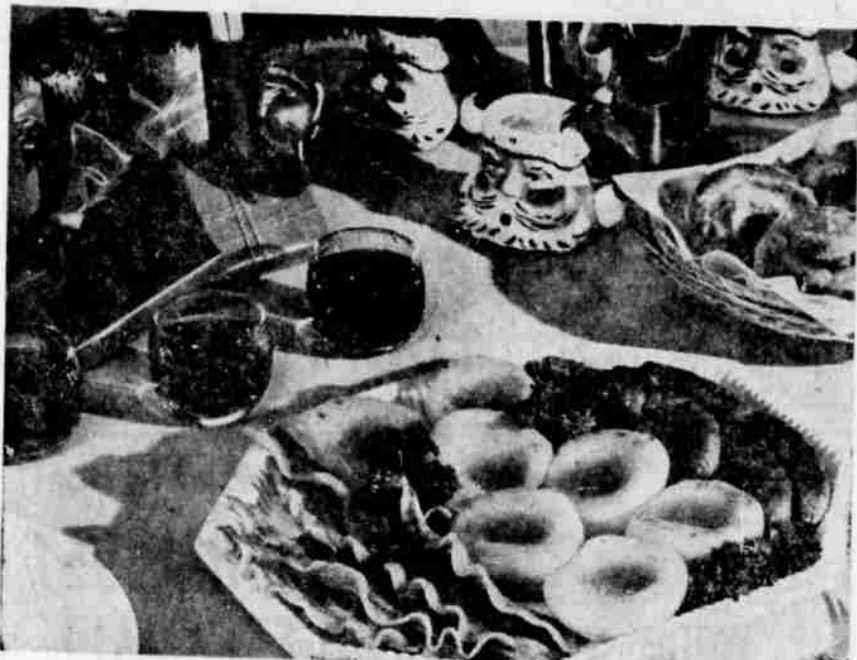


Connie Baker's FOOD features

SECOND SECTION The News-Review, ROSEBURG, OREGON — THURSDAY, DECEMBER 13, 1956 ★★ 293-56

Serve Holiday Suppers In Style



"LEMON BROILED PEACHES", — bacon, sausages and sweet rolls, with fruit juice and hot coffee, make a delicious company Christmas breakfast.

Have A Breakfast Party During The Holidays

Holiday entertaining need not be strenuous. Consider the possibilities of a breakfast party. If you've been asked out for Christmas dinner, breakfast guests are no problem at all, and it's a great help to the one who is cooking dinner to breakfast. Also it's a hospitable and friendly way to entertain newcomers to the neighborhood who may be having a lonely Christmas. Make your menu easy but festive. Start with red cranberry juice cocktail, then add a basket of sweet rolls from the bakery, a platter of bacon and sausages centered with luscious "Lemon Broiled Peaches," and lots of hot coffee served in Santa Claus mugs.

For a crowd, cook the bacon on your broiler rack in a moderate oven. It gets wonderfully crisp, needs no turning, and almost no watching. The peaches are juicy, canned cling halves drained, drizzled with a mixture of lemon and brown sugar, and broiled until hot and lightly tinged with brown. They're perfect with sausages and bacon.

A little table tree with a small

gift for each guest, and miniature red stockings filled with candy for the youngsters make a merry meal.

Mocha Walnuts Are Seasonal Favorites

"Mocha Walnuts" are hidden treasures, indeed. Crisp, richly-flavored walnut halves are coated with a creamy, mocha fudge. Brown sugar, sour cream and coffee combine flavors in the fudge coating. Mighty tempting eating; mighty pretty, too.

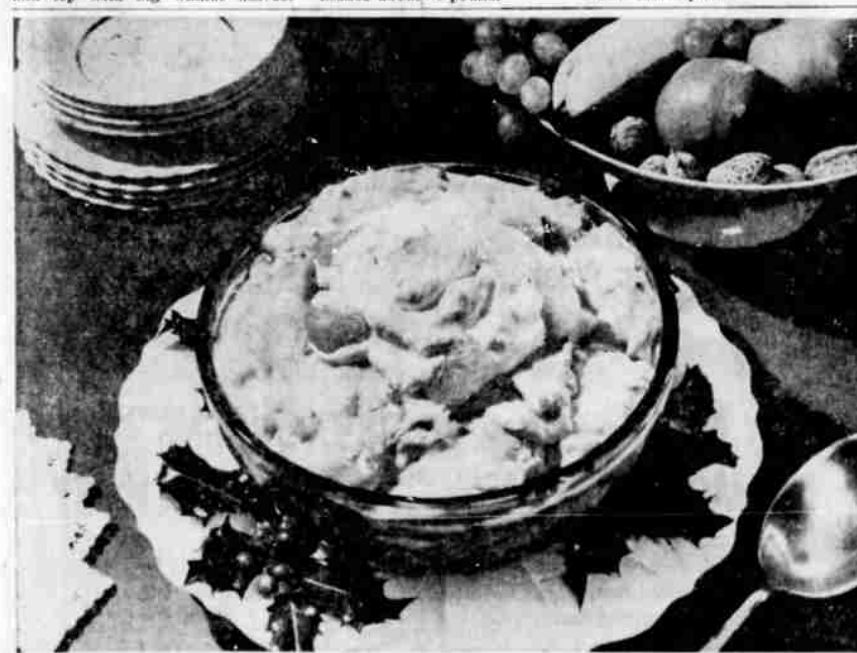
MOCHA WALNUTS
1 cup brown sugar (packed)
1/2 cup granulated sugar
1/2 cup commercial sour cream
1 tablespoon instant coffee powder
1/4 teaspoon salt
1 teaspoon vanilla
2 1/2 cups walnut halves or large pieces
Combine sugars, sour cream, coffee powder and salt; stir to blend. Slowly bring to boil; increase heat and cook to 236 degrees F. on candy thermometer (soft ball stage). Remove from heat. Beat until mixture becomes creamy and begins to thicken. Add vanilla and walnuts, and stir gently but quickly until well coated. Turn out on buttered platter or cookie sheet; separate nuts. Cool before serving.
Makes about 1/2 pound.

Lemon Broiled Peaches
1 (No. 2 1/2) can cling peach halves
1/2 teaspoon grated lemon rind
1 tablespoon lemon juice
3 tablespoons brown sugar (packed)
Drain peaches and place cup side up in shallow baking dish. Combine remaining ingredients, and spoon into peaches. Broil about 4 inches from heat, until peaches are thoroughly heated and lightly browned. Serve hot.

Sour Cream, Walnuts Bring New Fame To Old Favorite

The addition of sour cream and golden nuggets of walnuts bring new fame to an old favorite — "Sour Cream Fudge." It's our unanimous choice for packing in those holiday gift boxes.

Sour Cream Fudge
2 cups granulated sugar
2 squares unsweetened chocolate
1 cup thick sour cream
1 tablespoon butter or margarine
1 teaspoon vanilla extract
1 cup coarsely chopped walnuts
Combine sugar, finely cut chocolate, sour cream and butter, and heat, stirring until sugar is dissolved. Boil to soft ball stage (236 degrees F.). Cool to lukewarm. Add vanilla and beat until creamy. Stir in walnuts. Turn into buttered pan and allow to set until firm. Cut into squares.



HOLIDAY FRUITED BAVARIAN — What a heavenly dessert... what a compliment to the Christmas feast... it's HOLIDAY FRUITED BAVARIAN. A blending of sweet tangerine sections and raspberry-flavored gelatin.

This Delightful Confection Can Be Made Early

'Twas the night before Christmas, it says by the book. Not a creature was stirring, not even the cook. . . . And over at your house, you too can settle down for a long winter's nap knowing your Holiday Fruited Bavarian is practically ready to serve. What a delightful confection is the unusual blending of plump, juicy tangerine sections and raspberry-flavored gelatin whipped into a fluffy pink dessert! Mold and serve in your most elegant crystal bowl.

You'll glow with pride when Holiday Fruited Bavarian, crowned with fresh tangerine sections, appears on the table.

There are many treasured recipes traditionally used at holiday time, but Holiday Fruited Bavarian is an innovation that will be made over and over again throughout the year. If you lean to the traditional pie or pudding for the Christmas feast itself, this flavor-some Bavarian can be a stellar attraction at other parties during the holiday season.

Holiday Fruited Bavarian
1 package raspberry-flavored gelatin
1 cup cold water

1/2 cup cold water
2 tangerines, sectioned and ground
1-3 cup ground figs
1/4 cup slivered toasted almonds
1 cup whipping cream
Dissolve gelatin in hot water. Add cold water and ground tangerines. Chill until slightly thickened. Whip cream. Then fold in figs, almonds, and whipped cream. Spoon into 1-quart mold. Chill until firm. Unmold.
Garnish with additional whipped cream and tangerine sections, if desired.
Makes 6 to 8 servings.

This Christmas Cake Reflects Old Customs

Our cherished Christmas traditions have been collected from many lands. The snow-covered Yule Log brought from the forest into a great banquet hall plainly belongs to a bygone era. But, like many old customs which we like to keep, we adapt it to present time and conditions.

Here then, is a Yule Log, circa 1956, as pretty and as sentimental as a Christmas card. It is easy to make because the snowy-white frosting beats up quickly, without any cooking at all, from a package of instant fluffy frosting mix.

No prettier compliment could be paid your guests than at dessert-time to bring in this beautiful reminder of an age-old custom.

YULE LOG SPONGE ROLL
1/2 cup sifted cake flour
1/2 teaspoon double-acting baking powder
1/2 teaspoon salt
2 1/2 squares unsweetened chocolate
5 eggs, unbeaten (at room temperature)
1/4 cup sugar
1/4 cup cold water
1/4 teaspoon soda
2 tablespoons sugar

1 package instant fluffy frosting mix
Sifted confectioners' sugar
Red food coloring
Measure sifted flour, add baking powder and salt, and sift again. Melt chocolate over hot water. Beat eggs in large mixing bowl until thick and light in color. Add 1/4 cup sugar gradually, 1 tablespoon at a time, beating after each addition. Add flour mixture all at once, and blend in with a wire whip, wooden spoon or spatula.

Remove chocolate from hot water, and immediately add cold water, soda, and 2 tablespoons sugar. Stir quickly until thick and smooth. Fold chocolate mixture quickly into batter. Turn into a 15 x 10 1/2 x 1/2-inch pan which has been greased, lined on the bottom with waxed paper, and again greased. Bake in moderate oven (350 degrees F.) 18 to 20 minutes.

Meanwhile, prepare frosting mix as directed on package. When cake is baked, turn immediately upside down on a clean towel, sprinkled with confectioners' sugar. Remove waxed paper and let cool 5 minutes. Then spread about 2 cups of the frosting over cake and roll up. Frost outside of

CHRISTMAS IS MEANT to be a festive time from the moment of unveiling the wonders under the tree to the time of sitting down at the gaily bedecked dinner table. The choice of meat for this feast of feasts is not one to be made lightly. It should meet all requirements for elegance, eating enjoyment, and ease of preparation so that Mother can share in the wonderful fellowship of Christmas day with the family.

Feature Ham In The Traditional Christmas Feast

Just as Christmas surprises are planned weeks in advance, the Christmas menu needs careful advance planning if it is to be the success you hope for. If ham is your meat choice, be sure to select a top quality, fine ham when buying. The branded ham, which has the new "lean, trim" look, will give you more lean meat per pound and just enough fat to make the meat juicy and tender. The skinless, shankless ham is a popular variety because excess skin

and bony shank have been removed, giving you a higher proportion of good-eating meat. The brand name of a reputable packing company is your best guide to true mealtime enjoyment.

Part of your Christmas morn activities will be the ham preparation. If you have selected the cook-before-eating style, simply place the ham fat side up on a rack in an open pan. Using no water, bake in a slow oven (325 degrees F.) according to a cooking schedule to 160 degrees F. as recorded on a roast meat thermometer.

To glaze the baked ham, remove it from the oven one half hour before it has finished baking. Pour off drippings and if it is a shank-on ham, remove the shankskin. Cover with brown sugar and return to the oven until the ham has finished baking.

Since you'll want your Christmas ham platter to wear an especially festive air in keeping with the day, you might like to convert the traditional mashed potatoes into jolly snowmen for garnish.

SEASONED SNOW-BALL POTATOES
Yield: 6 servings
2 or 3 medium size white potatoes, peeled and diced
1 small onion, sliced
2 tablespoons butter or margarine
Salt and pepper
1/4 cup melted butter or margarine
Boil potatoes and onion together until tender. Drain and mash potatoes, onion, butter, and seasonings together. Roll about 1-3 cup mashed potatoes in hands to form a ball. Make 6 balls. Place balls on a baking sheet. Prick balls on

Strawberry Cream Sparkling Dessert

A delightfully pink molded dessert for holiday time is this Rose strawberry cream dessert. The full fruity flavor of the strawberries is accentuated by the use of Rose wine. Softened cream cheese and whipped evaporated milk are the creamy ingredients which enhance the flavor and make the mold ever so smooth in texture.

The mold may be made well ahead, ready for turning out onto a pretty platter at serving time. Springs of holly may be tucked around the base of the mold for a flatteringly festive look.

Rose Strawberry Cream Dessert
1/2 cup Rose wine (pink table wine)
1/2 cupwater
1 package strawberry gelatin
1 3-ounce package cream cheese
2 tablespoons evaporated milk
1 10-ounce package frozen strawberries, thawed
1 cup evaporated milk, chilled
1/2 cup cold
1 tablespoon lemon juice
Heat wine and water to simmer in a small saucepan. Pour over gelatin in a medium size mixing bowl, and stir until gelatin is dissolved. Let cream cheese soften at room temperature, then gradually blend in the 2 tablespoons milk until very smooth.

Slowly blend in about cup of the gelatin, then add this cream cheese mixture to the remaining gelatin. Add strawberries and chill until mixture is of the consistency of unbeaten egg white. Add lemon juice to chilled milk and whip until stiff. Fold into the strawberry mixture lightly but thoroughly. Spoon into a 1 1/2 quart mold.

Chill until set, about 5 to 6 hours. Makes 6 to 8 servings.



CURRIED CLAMS AND RICE — When family and friends have gathered around to deck the tree, reward them with this combination of curried clams and rice... so perfectly delicious, yet so easy to prepare.

The Night Before Christmas May Bring Guests

When friends and family gather on the night before Christmas to deck the tree and wrap those last minute gifts, it's especially thoughtful on your part to serve a midnight snack. Ideal for such an occasion is this delicious dish of curried clams and rice.

It's especially wonderful because it takes but minutes to make when you use packaged pre-cooked rice.

Fill Your Candy Dish With Gingered Walnuts

Fill your candy dish with these simple yet elegant "Gingered Walnuts." Glaze handsome big walnut halves with a gingery syrup, then turn them onto a waxed paper and separate each walnut.

They take only a few minutes to prepare and make ideal nibbling food for holiday munching.

Gingered Walnuts
1/4 cup granulated sugar
2 tablespoons light corn syrup
2 tablespoons molasses
1/4 teaspoon salt
1-3 cup water
1 tablespoon butter or margarine
1/4 teaspoon ginger
2 cups walnut halves
Combine sugar, syrup, molasses, salt and water, and stir over low heat until sugar is dissolved. Boil to 236 degrees F., or until a few drops form soft ball when dropped in cold water. Remove from heat and blend in butter and ginger. Add walnuts and stir gently until mixture becomes creamy. Turn out onto waxed paper and separate nuts.
Makes about 1 pound.

and canned minced clams. It's that good. You'll be wise to serve additional rice on the side.

Christmas comes but once a year so start the day's good-things-to-eat with this light but luscious midnight repast.

Curried Clams and Rice
2 3/4 cup packaged pre-cooked rice
1/4 teaspoon salt
1/4 cup boiling water
2 teaspoons chopped onion
2 tablespoons butter or other fat
2 tablespoons flour
1/2 teaspoon salt
1/4 teaspoon curry powder
1 can (10 1/2 ounces) minced clams
1 1/2 cups clam liquid and milk
1 cup grated American cheese
Add rice and 1/4 teaspoon salt to boiling water in saucepan. Mix just to moisten all rice. Cover and remove from heat. Let stand 13 minutes.

Meanwhile, saute onion in butter until tender. Add flour, 1/2 teaspoon salt, and the curry powder; stir until blended. Drain clams and add enough milk to liquid to make 1 1/2 cups. Add liquid gradually to flour mixture, stirring constantly. Cook and stir over medium heat until mixture thickens. Add clams and rice, mix well. Turn into shallow baking dish and sprinkle with grated cheese. Bake in hot oven (400 Deg. F.) 15 minutes, or until cheese is golden brown.

Makes 1 or 4 servings.

EASY ON BUDGET
Easy on the budget, yet elegant eating, are thin pieces of round steak or minute steaks, browned and topped with a big circle of onion. Simmer until done in wine-flavored mushroom soup. Add Claret or other red table wine to mushroom soup and pour over browned meat. Cover and simmer to fork-tenderness. Good with poppy-seed noodles.

TANGY SAUCE
Top seafood with a tangy sauce made by blending equal parts mayonnaise, tomato chili sauce and chopped ripe olives. Accent with lemon juice or Worcestershire sauce to taste.



CHRISTMAS STAR CAKE — They are easily made with cake mix and instant fluffy frosting mix. With a paper or cardboard pattern one large and two smaller stars may be cut from an oblong cake, 13 x 9 x 2-inches.

Stars Will Twinkle On Your Dinner Table

A Christmas star twinkles atop each Christmas tree, of course, but a star can sparkle on the table, too. These beautiful star-shaped cakes are so easily made from a package of white or yellow cake mix and a package of instant fluffy frosting mix.

Coconut, some of it snowy-white and some tinted a delicate blue, is used for decorating the stars. A few silver oranges, adding shine, are sprinkled over the coconut.

How is the star shape achieved? If you have star shaped pan-

molds, use them for baking the cake in two layers.

If, like most of us, you haven't such pans, bake the mix in an oblong pan 13 x 9 x 2-inches. When the cake is cool use a cardboard or paper pattern to cut one large star.

From the remaining cake two smaller stars may be cut, or the remainder may be cut in squares and frosted or served with a sauce.

Christmas Star Cake
1 package instant white or yellow cake mix
1 package instant fluffy frosting

mix
Flaked coconut, white, and blue-tinted
Silver dragees
Prepare cake mix according to package directions and bake in two star-shaped molds, 8 1/2" wide, 2 1/2" deep. Cool.
Prepare frosting mix as directed on the package. Spread between layers and on top and sides of cake. Sprinkle white coconut on sides of cake, and cover top of cake with blue-tinted coconut. Sprinkle silver dragees over top of cake.