

Food And Festivities Are Favorite Traditional Christmas Treats



Variations On Familiar Food Themes For Holiday Menu

Don't fuss about the feast on Christmas Day! Here is a delicious day-ahead dinner plan that will bring you many compliments. YOU'LL enjoy it more, too!

The main course — turkey, of course, BUT with this **Crunchy-Fruit-Nut Stuffing** prepared the day before:

- 1 box whole wheat wafers, crumbled
- 1/2 lb. prunes, cooked
- 1/2 cup rum, juice
- 2 onions, finely chopped
- 2 green peppers, finely chopped
- 1 cup chopped celery
- 1/2 cup finely chopped parsley
- 1 can (3 ozs.) sliced mushrooms
- 3 tablespoons butter or margarine

1 can (6-ozs.) salted almonds, chopped

1/2 teaspoon sage

1 teaspoon pepper

2 teaspoons salt

1/2 teaspoon thyme

Soak crumbled wafers in juice from cooked prunes. Sauté onions, green peppers, parsley and mushrooms in butter or margarine until soft, but not too brown; toss in almonds.

Blend sage, pepper, salt and thyme into mixture. Cut up prunes and mix in. Stir wafers crumbs into prune-nut mixture. Store overnight in refrigerator. Makes enough for 6-8 lb. turkey. DO NOT STORE IN BIRD.

For vegetables, serve asparagus tips and this unusual **Cheese-Onion Scallop**:

- 1 1/2 lbs. small, white boiling onions
- 10 1/2-oz. can condensed cream of celery soup
- 1/2 cup milk
- 1 tablespoon sugar
- 3 Tbsp. butter or margarine
- 8-oz. package cheese crackers (crumbled medium coarse)
- 1/4 teaspoon black pepper

Peel onions, add 1 teaspoon salt to 3 cups boiling water. Add onions and boil rapidly 5 to 10 minutes, or until tender, drain.

Mix soup, milk, sugar and pepper. Put half the cracker crumbs in bottom of 1 1/2-quart greased casserole. Lay cooked onions on crumbs; dab with 2 tablespoons butter or margarine.

Pour soup mixture over onions. Spread remaining crumbs in ring on top of casserole; dab remaining butter or margarine in center. Cover and store in refrigerator.

Round out your menu with gelatin salad, prepared the day before, of course, and served with canapés. Rolls and coffee are good additions.

To top off this wonderful meal, serve the treat of desserts, this typically Christmas, luscious **Honey Pumpkin Pie!**

Honey Pumpkin Pie

- 1 1/4 cups tender-thin flaked coconut
- 1 1/4 cups mashed cooked pumpkin
- 1-3 cup sugar
- 1-3 cup honey
- 1/2 teaspoon salt
- 1/2 teaspoon mace
- 1/2 teaspoon allspice
- 1/2 tsp. nutmeg
- 1/4 tsp. cinnamon
- 2 Tbsp. butter, melted
- 2 eggs, slightly beaten
- 1 cup milk, scalded
- 1 unbacked 8-inch pie shell

Combine 1 cup of the coconut and the remaining ingredients (except pie shell) in order given; mix thoroughly. Pour into unbacked pie shell. Bake in hot oven (425 degrees F.) 40 minutes. Sprinkle remaining 1/4 cup coconut around edge of pie and bake 10 minutes longer, or until custard is firm and coconut a delicate brown.

Here's Tasty Treat For Your Holiday Menu

Color-right-taste-right salad that will really "set off" your holiday meal. Its tangy flavor makes every thing you serve seem more delicious too.

CRAN-ORANGE MOLDS

- 2 cups fresh or frozen cranberries
- 1/2 cup sugar
- 1 pkg. lemon flavored gelatin
- 1 cup boiling water
- 1/2 cup cold water
- 18 orange sections

Put cranberries through food chopper; blend with sugar. Dissolve gelatin in boiling water; add cold water. Arrange 3 orange sections in each of 6 small molds; pour in a little lemon gelatin; chill in refrigerator. Chill remaining lemon gelatin until slightly thickened; stir in cranberry mixture.

Pour over jellied orange sections; chill. Unmold on a bed of lettuce and garnish with mayonnaise and whole cranberries. Serve with crisp crackers.



No-bake cake — a holiday treat that can be made and stored in your freezer weeks in advance.

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- 2 Tbsp. and 2 tsp. strained honey
- 1/2 tsp. cinnamon
- Dash of nutmeg
- 1/4 tsp. salt
- 1-3 cup seedless raisins
- 1/4 cup each finely chopped dried apricots, figs and dates
- 1/4 cup chopped nuts
- 2 Tbsp. and 2 tsp. each candied orange peel, lemon peel, citron, pineapple, and sliced candied cherries
- 1/4 teaspoon grated lemon rind
- 1 teaspoon lemon juice
- 1 Tbsp. and 1 tsp. cherry or orange juice
- 2-3 cup finely rolled graham cracker crumbs

Combine butter, honey, spices and salt. Beat until blended. Add remaining ingredients, and mix well. Press fruit cake mixture firmly into a pint-sized container and

Traditional Christmas Food Treats Date Back To Earliest Yule Fetes

There is no sense overlooked in the pleasure of Christmas. The smells and taste of the Day's special foods are a delight to all.

But, have you ever wondered where the traditional eggnog, plum pudding, turkey and fruit cake originated?

MMM! Egg Nog!

Eggnog is an American concoction. Too rich for daily consumption (twelve egg yolks, two quarts of cream and a pound of sugar to each fifth of rum), eggnog soon became the main refreshment of the southern holiday open house.

Rum, in the early days of eggnog, was an essential ingredient of this drink. Today, eggnog is enjoyed by many without it.

Plum Pudding

"Frummenty," the early name of plum pudding began in pre-Roman England. It was made of stewed wheat boiled in milk, raisins, sugar and spice. Later called plum porridge, it became plum pudding in 1670.

Turkey Treat

Turkey is native to the New World. It was introduced to Europe by returning Spanish settlers and first appeared on the menu in 1524.

Fruit Cake

It was the Romans that originated fruit cake. Almonds were

added to the rich spices to symbolize the pain and pleasure of life.

Wassail

Wassail is often served in place of eggnog. In England, where the drink originated, wassail was usually prepared in a large wooden bowl. The base of the drink, cider, along with seasonings were placed in the bowl and it was set on the hearth. Apples were tied above and as they roasted, the drippings fell into the bowl. The name "wassail" comes from the middle English "waes hael," meaning be thou well!

If you're planning to serve wassail at your open house this Christmas, you can keep it warm in a chafing dish.



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Fun With Food Helps Holiday Festivities

Colorful coconut snowballs are delightful to serve, delicious to eat... and make very clever gifts. Wrap each one individually and tie with a bow.

Tinted Coconut Snowballs

- 1 pint vanilla ice cream
- 1/2 cup tender-thin flaked coconut

Scoop ice cream into balls. Roll balls in various shades of tinted coconut (see below for recipe). Place in freezing tray of refrigerator for about 1 hour. Serve plain or with sauce. Makes 3 to 4 servings.

To Tint Coconut

- 1 teaspoon milk or water
- Few drops of food coloring
- 1 can (3 1/2 oz.) tender-thin flaked coconut

Place milk or water in bowl. Add coloring and mix well. Add coconut and toss with a fork until coconut is tinted throughout.

Here is an exciting variation on the favorite of all seafood cocktails, shrimp. Your holiday guests are sure to rave about this unusual dish.

Holiday Shrimp Cocktail

- 1 small onion, chopped
- 1 1/2 teaspoons butter or margarine
- No. 2 can tomatoes
- 1/2 green pepper, chopped
- 6 crackers, crumbled
- 1 teaspoon salt
- Dash pepper
- Dash nutmeg
- Dash thyme
- Dash mace
- 1 pound shrimp, shelled and cleaned
- 2 hard cooked eggs, chopped

Fry onion in butter or margarine until golden. Stir in tomatoes, green pepper, cracker crumbs, salt, pepper, nutmeg, mace and thyme. Cook 15 minutes; stir occasionally.

Toss in shrimp, simmer 3 minutes or until shrimp are pink. (Do not over-cook). Fold in half of chopped eggs. Spoon mixture into individual baking dishes or a 1 1/2-quart casserole. Garnish with chopped egg. Bake in moderate oven (350 degrees F.) 15 minutes. Serve immediately with additional crackers. Serves six.

Candy At Christmas Is Holiday Tradition

Christmas is the season of mirth and merriment, of sugar plums and spice, of drinks and delights. It's the time of year when holiday hospitality is at its peak!

Therefore, it's a good idea to keep a buffet table set with simple yet elegant foods for those who drop by to exchange Christmas greetings or help to trim the tree.

Set the table with your prettiest punch bowls filled with both an alcoholic punch and a non-alcoholic drink, platters of cookies, cheese and crackers and an assortment of the freshly-made fine quality chocolates that you can buy at your local retail candy shops.

Each box of assorted chocolates usually comes in a variety of perhaps twenty different centers so your guests can choose to their heart's content from the soft creamy centers, chewy nut and fruit centers, rich chocolate-covered caramels, crunches and the like.

And, be sure to remember candy when you shop for gifts. It's a delightful Christmas present for every age.

There are numerous types of candies for you to serve, candies being one of the best party items, and a note of gracious hospitality but you'll find that those chocolates that are freshly-made are the tastiest and will offer your guests the most enjoyment.

TO DISPLAY CARDS

To hang cards from wall to ceiling without marring — tack a piece of cellophane tape (sticky side out) to the molding and baseboard. Just press the back of each card, as you receive them, to the tape. To keep the front pages of book-fashion cards in place, slant the top of the card a little to the right.

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