

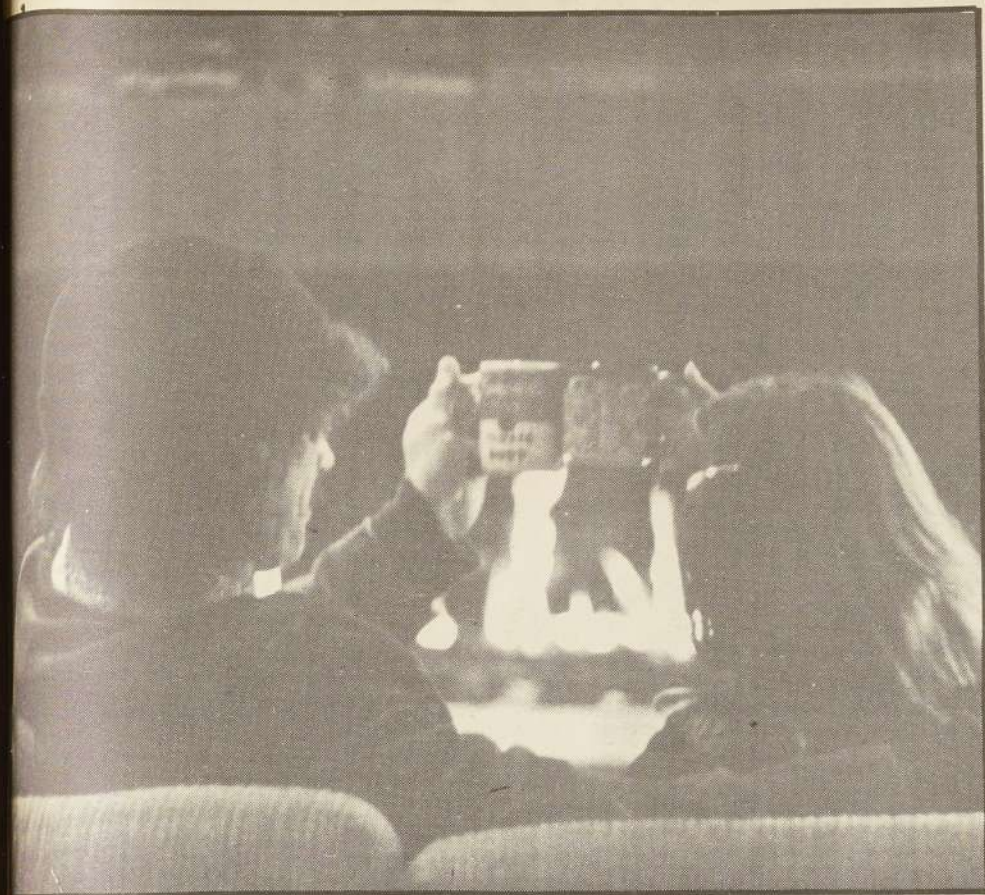
Share a cup of Christmas cheer

The holidays are a time to kick back and enjoy all the fun and excitement that are missed at other times during the year. It's a time to reminisce the

old year and welcome the new year. A cup of cheer is a good way to celebrate the occasion, with a toast for the future.

Hot drinks are an excellent

way to warm the body and toast the new year. Some of the old standby cup of cheer recipes and also some uncommon ones are given here for holiday enjoyment.



Hot Spice Cider

1 box sugar
1 T. cinnamon
2 t. nutmeg
1 t. cloves
1 T. allspice
2 gallons cider
Heat all ingredients until sugar has dissolved. Serve with a cinnamon stick to stir with.



Hot Spiced Wine

Use above recipe interchanging wine with cider—half and half of each may be used.

English Bishop

Stick an orange generously with cloves and sprinkle it with brown sugar. Place it in a medium hot oven until moderately browned. Quarter it and place it in a heavy saucepan with 1 quart of hot Port wine. Simmer about 20 minutes and ladle into heated punch glasses. Add ½ jigger of brandy to each glass before serving. Serves 6.

Christmas Punch

Combine in a large saucepan or heatproof dish 2 bottles of brandy (reserve small amount for later), 2 bottles of champagne, 1 pound of sugar and 1 pound of cubed fresh pineapple. Heat to a foam but do not boil. Pour remaining brandy on top and blaze. Let burn for 1 minute and ladle into heated wine glasses.

Hot Rum Bowl

½ quart rum
½ quart sweet apple cider
¼ cup brown sugar
¼ cup powdered sugar
¼ cup boiling water
1 egg

In a saucepan dissolve sugar in boiling water. Add cider and heat. Add rum and 1 or 2 generous teaspoons butter. Place in a heated bowl and sprinkle with nutmeg. Serve in mugs.

Tom and Jerry

For each drink separate one egg and whip the egg white with a little powdered sugar until it peaks. Fold the egg yolk into it. Add hot water or milk and one jigger of bourbon and mix. Sprinkle with nutmeg.

Hot Toddy

1 jigger of bourbon, rum or brandy
1 jigger lemon juice, lime juice or tart sour
Place ingredients in a cup and fill with hot water. Decorate with a wedge of lemon. Sugar and/or nutmeg may be added if desired.

Mix for Hot Buttered Rum

Melt a cube of butter or margarine until creamy in a mixing bowl. Add a jigger of rum, 1 teaspoon nutmeg, ¼ teaspoon cloves, and one box of brown sugar. Beat again until mixture is creamy.

Hot Benefactor

Place in a heated tumbler 2 lumps of sugar, dissolved with a little boiling water. Add a jigger each of jamaica rum and burgundy. Fill with boiling water and serve with a slice of lemon and sprinkle with nutmeg.

Hot Gin

1 jigger of gin
1 or 2 lumps of sugar
juice of ½ lemon
Place all ingredients in a small tumbler and fill with hot water. Serve with a spoon.

Irish Coffee

1 jigger Irish whisky
1 jigger kahlua (or substitute like Cafe Lolita)
whipping cream
In a heated tumbler place the Irish whisky and fill with coffee. Put whipping cream on top of the coffee and then pour (carefully) the kahlua on top. Serve.

Spanish Coffee

½ jigger 151 rum
½ jigger tequila
½ jigger kahlua
1 t. sugar
whipping cream
Rim a cup with the sugar and add the 151 rum. Ignite the rum and let it burn the sugar until it caramelizes. Pour the tequila in and fill with coffee. Add the whipping cream on top and carefully pour the kahlua on the top of the whipping cream. Serve with a spoon.

Hot Brick Toddy

1 t. butter or margarine
1 t. powdered sugar
1 t. cinnamon
1 oz. hot water
Dissolve thoroughly in hot tumbler. Then add 1½ jiggers of whisky or brandy.

Night Cap

2 oz. rum
1 t. powdered sugar
Add enough warm milk to fill a tom and jerry mug and stir. Put grated nutmeg on top.

Hot Milk Punch

1 jigger light rum
1 jigger brandy
1 t. sugar
hot milk
Combine the sugar, rum and brandy in a tall glass. Fill with hot milk, stir and top with nutmeg.

Hot Buttered Wine

For each serving, heat ½ cup wine, preferably Muskatel. Add ¼ cup water just to simmering; do not boil. Preheat mug or cup with boiling water. Pour heated wine mixture into mug and add 1 teaspoon butter and 2 teaspoons maple syrup. Stir well and sprinkle with nutmeg.

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