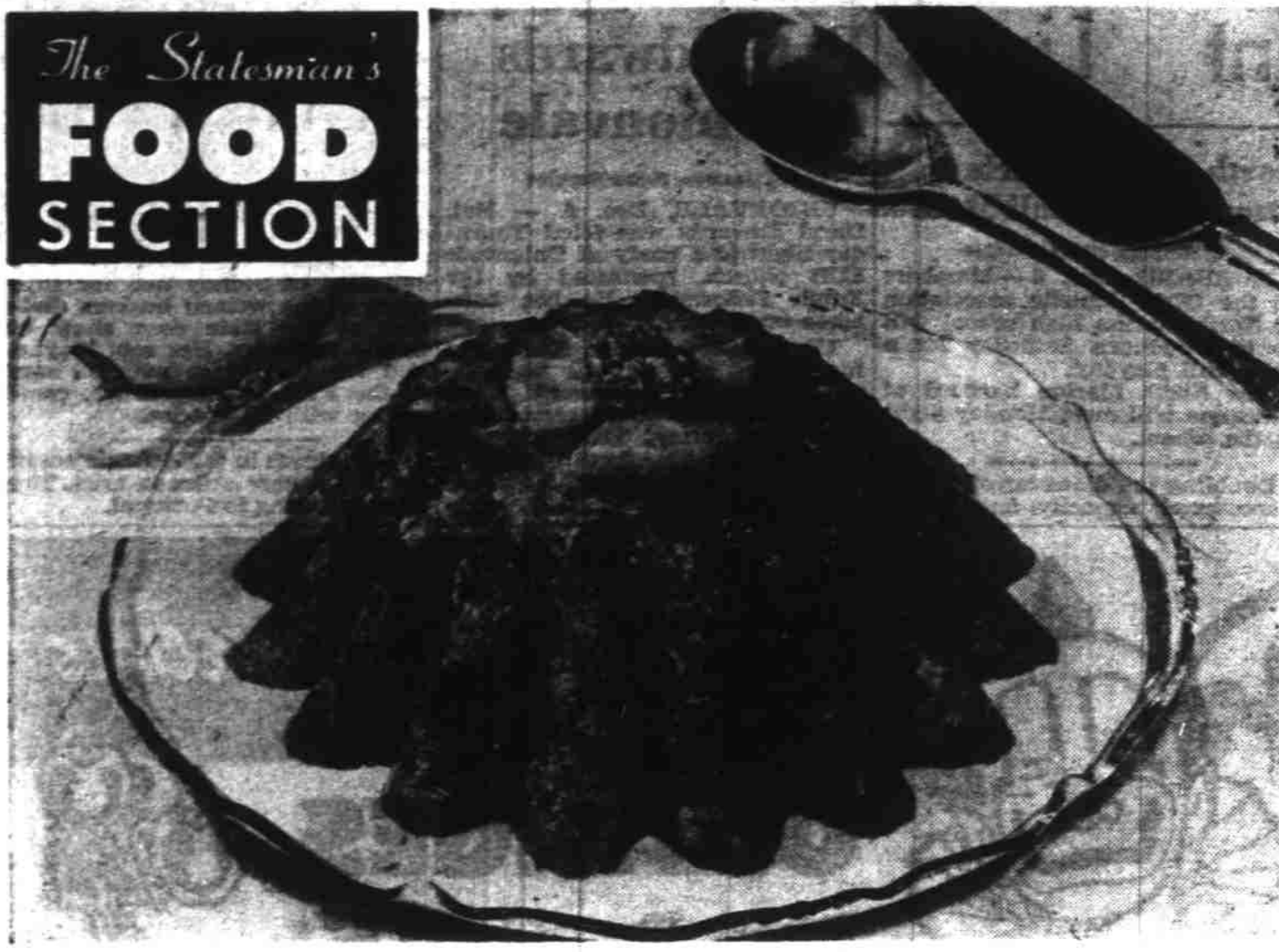


The Statesman's  
**FOOD SECTION**



Mincemeat provides the fruity portion of this steamed Christmas pudding which, when served with a soft custard for sauce, makes good eating.

**Steamed Pudding Begins With Mincemeat, Gelatine**

A favorite holiday dessert is steamed pudding which appears in many forms and with a wide variety of ingredients. The pudding pictured above takes mincemeat as an important ingredient. Gelatine, nuts, grated rind and egg whites give richness and character.

**MINCEMEAT PUDDING**

- 2 tablespoons gelatine
- 1/2 cup cold water
- 1/4 cup margarine
- 1/4 cup flour
- 1/2 teaspoon salt
- 1 1/2 cups orange juice
- 1 1/2 cups water
- 1 1/2 cups mincemeat
- 1 tablespoon grated orange rind
- 2 teaspoons grated lemon rind
- 1/2 cup chopped nuts
- 3 egg whites
- 1/4 cup sugar

Soak gelatine in 1/2 cup cold water until softened. Melt margarine, stir in flour and salt. Add orange juice and water. Stir slowly over low heat until sauce begins to

thicken. Add mincemeat and rind and cook over low heat 10 minutes. Remove from heat and blend in gelatine until thoroughly dissolved. Cool. When mincemeat mixture begins to stiffen, stir in nuts. Beat egg whites stiff. Add sugar, a tablespoon at a time, beating well after each addition. Gently fold egg whites into mincemeat. Pour into a mold which has been rinsed with cold water. Set in a cold place until firm. Unmold and garnish with orange and nuts. Serve with a boiled custard made with the egg yolks left over from pudding. Serves 6-8.

**PROUD FATHER**

WASHINGTON—(AP)—The proudest senatorial father in Washington is Senator Wayne Morse of Oregon. His two teen-age daughters, 17-year-old Judith and 15-year-old Amy, have taken 24 of a possible 26 prizes in poultry entries at the Southern Maryland agricultural fair.

**Holiday Pudding Has Fruits That Blend Flavors**

Here's a delicious old-fashioned steamed "Yuletide Plum Pudding" which has a long list of ingredients, and a good flavor. It's well worth the effort of cutting up the dried and candied fruits and chopping the walnuts. Once that's done, the rest goes together easily. Reheat before serving and top with hard sauce or your best brandy sauce.

**YULETIDE PLUM PUDDING**

- 1/2 cup dried figs
- 1/2 cup seedless raisins
- 1/2 cup cut citron
- 1/2 cup sliced candied cherries
- 1/2 cup cut preserved orange peel
- 1/2 cup cut preserved lemon peel
- 1/4 cup butter or margarine
- 3/4 cup granulated sugar
- 2 eggs
- 3/4 cup soft white bread crumbs
- 3/4 cup coarsely chopped walnuts
- 1 teaspoon vanilla extract
- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1/2 teaspoon cinnamon

Rinse figs and raisins; drain and dry thoroughly. Clip off stems from figs and cut figs into strips. Add raisins and figs to citron, cherries and peels. Cream butter and sugar together thoroughly. Blend in well-beaten eggs. Stir in



Cookies and Christmas are inseparable and there's no nicer way to wish friends and neighbors a "Merry Christmas" than by giving gay boxes of homemade cookies. A quick look at the calendar shows it's time to start holiday baking. Crispy, crunchy, or chewy, cookies can be baked in advance, then stored separately in covered containers. You may wish to do only the mixing in advance, then wrap the dough in waxed paper and refrigerate or freeze until baking time.

bread crumbs, fruit mixture, walnuts and vanilla. Sift flour with soda, salt and spices, and blend into fruit mixture. Pour into greased 1 1/2-quart mold. Cover mold and place in pan containing hot water to cover 3/4 of mold. Cover pan and boil 3 1/2 hours. Serve immediately or allow to ripen. If cooled, reheat before serving. Serve with any desired pudding sauce. Serves 8 to 10.

**Snow Men Start Christmas Show**

Christmas table decorations can be edible and fun to make. The youngsters will like to form this marshmallow, graham cracker, nut mixture into snowmen.

**DATE-NUT SNOW MEN**

- 30 Graham crackers
- 1/2 pound marshmallows quartered
- 7 1/4-ounce package pitted dates, finely cut
- 1 cup chopped nutmeats
- 1/2 cup evaporated milk
- Gumdrops
- Vanilla wafers
- Chocolate bits

Break 25 graham crackers into a bowl. Add quartered marshmallows, finely cut dates (kitchen scissors do a quick job of cutting both), chopped nuts and evaporated milk. Mix thoroughly. For each snow man, form two large balls for the body and a small one for the head. Roll remaining 5 crackers fine and roll balls in the crumbs. Put the balls together with cocktail picks to form the men. A gumdrop fastened to a vanilla wafer make the hat; bits of gumdrop the hands, feet and face; chocolate bits the buttons. Makes 2 large or 4 small snow men.

**CRACKER SPREAD**

Spread this on crisp crackers for your holiday canape tray. Combine a small jar of smoke-flavored cheese spread with 3

tablespoons cream. Blend in 1/2 cup finely chopped walnuts and 1/2 cup chopped ripe olives.

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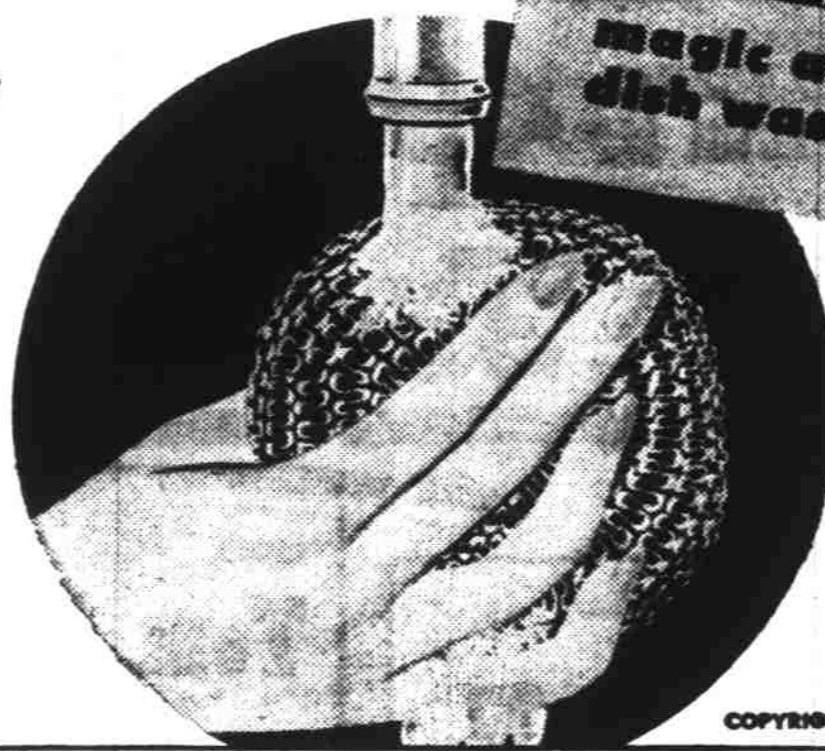
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