



FOOD & MARKET PAGE



Merry Christmas to Begin in the Kitchen This Yuletide Time

The Santa Claus who comes down the chimney and fills the stockings may be the hero of the occasion to the young fry, but the heroine of Yuletide is the wife and mother who plots and plans with pots and pans to provide the feast which contributes so much to the merriment.

Not only has the great day to be provided for, but delightful surprises must be forthcoming for the holiday parties.

For instance, an appropriate dessert for a festive supper between Christmas and New Year would be a Regal Plum Pudding—rich with Christmas goodness but made with fruit-flavored gelatin to be served cold. Then there are Moravian Christmas Cookies for the guests who pop up unexpectedly and Christmas Candle Cakes for those important children's parties. These

Orange Dishes

LAMB CHOPS WITH ORANGES
Six lamb chops, melted butter, sliced oranges, salt, pepper, paprika. Wipe and trim lamb chops. Dip in melted butter and place in broiler and broil under hot flame for eight minutes. Turn and place a thick slice of peeled orange on each chop. Broil eight minutes longer. Season well with salt, pepper and paprika.

ORANGE RUSKS
One and one-half cakes yeast, 1/2 cup lukewarm water, 2 cups orange juice, 1/2 cup shortening melted, 2-3 cups sugar, 2 teaspoons salt, 2 eggs beaten, 1 teaspoon mace, 2 tablespoons grated orange peel, 8 cups flour.
Soften yeast in water. Add the other ingredients in order. Beat well. Let rise until double in bulk. Stir the dough and drop by teaspoonfuls into greased muffin pans. Let rise until very light. Bake in a hot oven, 450 degrees F., about ten minutes until golden brown. When cool spread tops with mixture of:
One cup powdered sugar, 1 teaspoon grated orange rind, 1/4 cup orange juice.

ORANGE SALAD DRESSING
One-quarter cup sugar, 4 tablespoons flour, 1/2 teaspoon salt, 1/2 teaspoon mustard, 1/2 teaspoon paprika, 1 cup orange juice, 2 tablespoons butter, 1/4 cup lemon juice.
Mix dry ingredients, add orange juice slowly and cook over hot water until thick. Add butter and when melted add lemon juice. Remove from stove. Beat until smooth. Cool.

ORANGE MARMALADE
Four oranges, 4 lemons, sugar.
Wash the fruit and with a sharp knife cut it into very thin slices—thin as paper. To every pint of pulp add three pints of cold water. Let it stand overnight. In the morning cook one hour. Cool. To every pint of cooked fruit add a pint of sugar. Boil the mixture until it jellies from a spoon—from thirty to sixty minutes. Pour marmalade into clean, hot glasses and cover with paraffin when cold.

ORANGE BAVARIAN CREAM
One tablespoon granulated gelatin, 1/4 cup cold water, 1 cup orange juice and pulp, 1 cup cream, 1 tablespoon lemon juice, 1/2 cup sugar, salt.
Soak gelatin in cold water five minutes and dissolve by standing cup containing mixture in hot water. Add to orange juice and pulp. Add lemon juice, sugar and salt. When it begins to jelly fold in whipped cream and turn into mold to become firm.

Cape Cod Salad

A fine spot for the cranberries and grapes is this delicious frozen salad.
CAPE COD SALAD
1 quart cranberries
1/2 cup boiling water
1/4 cup cold water
1 cup diced grapes
2 cups dried pineapple
2 cups sugar
2 tablespoons gelatin
Wash and pick over cranberries. Cook in boiling water until they burst out of their skins. Strain. Add sugar and stir in thoroughly. Soak gelatin in cold water for five minutes, then stir into hot mixture until dissolved. Cool. Add remaining ingredients. Pour into a mold and chill until firm in icebox. Serves 8.

REFRIGERATOR PUMPKIN PIE

1 tin, gelatin
1/4 cup cold water
1/2 cup milk
1/2 cup pumpkin (cooked)
2 eggs, butter
2 eggs, molasses
1-2 cup sugar
1 tsp. salt
1 tsp. cinnamon
Soak the gelatin in cold water. Heat the milk, pumpkin, butter and molasses together in a double boiler. Combine the sugar, ginger, cinnamon and salt and add to the liquid mixture. Add softened gelatin, mix thoroughly; cool. Pour into corn flake shell. Yield: 9-inch pie.

CORN FLAKE PASTRY

1 cup corn flake crumbs
1/4 cup melted butter
1/2 tsp. cinnamon (may be omitted).
1 cup sugar
(Roll or grind 4 cups corn flakes to yield 1 cup fine crumbs)
Mix crumbs with butter, sugar and cinnamon. Press the corn flake pastry firmly into a 9-inch pie pan. Chill while the filling is cooling.

Rice and Mushrooms

2-3 cup cooked mushrooms
2 tablespoons fat
1 cup boiled rice
2 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon paprika
2 tablespoons chopped celery
1 teaspoon chopped onion
1/2 teaspoon chopped parsley
1 cup tomatoes
Melt fat in frying pan, add and brown mushrooms. Add rice and flour. Mix thoroughly and add rest of ingredients. Cook 3 minutes.

Lemon Cream Torte

This has a very professional appearance, though it is simple to make. Bake 4 egg yolks until very light, add 4 tablespoons fine granulated sugar and beat to a thick smooth cream. Sift 4 tablespoons flour with 1/2 teaspoon baking powder and a few grains salt and stir into the egg mixture. Beat 4 egg whites until stiff and fold into the batter. Pour into a medium-sized mold or cake pan and bake in a moderate oven—375 degrees—for 30 or 40 minutes, or until firm and delicately browned. The time depends on the depth of the pan.
While the cake is baking mix 1 cup sugar in a saucepan with 1 tablespoon cornstarch, the grated rind of a lemon and 1 tablespoon butter. Stir in 1 cup boiling water and cook until clear and boiling. Remove from the fire and stir in 3 tablespoons lemon juice. When the cake is done invert the pan and gently loosen the cake. Cool and place on a large serving dish.
With a sharp knife cut slits about two inches apart in the cake and pour the lemon sauce by spoonfuls over the cake, letting it soak in well. Chill, fill the center with cream whipped stiff and sweetened. Garnish with maraschino cherries cut in pieces and sprinkled over the torte. Serves six.

VEGETABLE COCKTAILS
The water in which celery is cooked, cauliflower, brussels sprouts, broccoli, carrots, mushrooms, all are usable either alone or in combination. Tomato and sauerkraut, beet and tomato, beet and cauliflower carrot and mushroom—these are truly delicious combinations. Serve cold and call it a cocktail.

CHEESE OMELET

(With a Tang)
2 tablespoons butter
3 egg yolks
2 tablespoons catsup
1/2 cup cheese, cut fine
3 egg whites, beaten
1/4 teaspoon salt
2 tablespoons cold water
Melt butter in frying pan; when hot add rest of ingredients which have been lightly combined. Cook slowly until omelet is well "puffed."



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SUB-DEB WINTER SPORTS QUEEN



Charlotte Dabney Halloran, sub-debutante, was chosen queen of Southern California's series of winter sports carnivals to be held in mountains near Los Angeles. Here she is, with snowshoes and flowers. (Associated Press Photo)

and brown underneath. Carefully minutes with fork. Turn onto warm turn half-over, holding in place 2 platter and garnish with parsley.

Browned Sausages

4 link sausages
4 eggs
1/2 teaspoon salt
1/2 teaspoon celery salt
1/2 teaspoon paprika
2 tablespoons milk
Place sausages in shallow pan. Heat slowly and cook until brown. Turn several times. They will require about 15 minutes to cook. Drain off fat as soon as it collects. Mix rest of ingredients and beat 2 minutes. Heat 2 tablespoons sausage fat in another frying pan and, when hot, add egg mixture. Cook slowly an stir constantly until mixture becomes thick and creamy. Serve poured around sausages.

Cereal Cakes

1 1/2 cups leftover cereal
1/4 cup flour
1/2 teaspoon salt
2 tablespoons bacon fat
Pour leftover cooked cereal into custard cups or small mold which has been rinsed in cold water. Store in refrigerator until cooking time. Cut cereal into 1/2 inch slices, sprinkle with flour and salt. Brown in fat melted in frying pan. Serve hot with syrup or butter.

BEAN SOUP

1 cup dried beans
6 cups water
1/2 cup chopped onion
1/2 cup chopped celery leaves
1/2 teaspoon powdered cloves
2 tablespoons chopped salt pork
1/2 teaspoon pepper
Thoroughly wash beans, add water and cook 4 hours or longer. Cover and simmer 1 hour. Melt pork in frying pan, add and brown onions and celery. Add with rest of ingredients to bean mixture. Simmer 1 hour. If soup seems too thick, add 2 cups water and simmer 15 minutes longer.

CHICKEN, SOUTHERN STYLE

Wash and cut up a broiler and put in an iron frying pan. For a two and one-half pound chicken add one cup boiling water, three

slices of onion, a few slices of carrot, a bit of bay leaf and after 15 minutes a little salt and pepper. Cover and cook about an hour or until tender, keeping the liquid at about one cup throughout. Remove the chicken, pour the stock into a cup, and into the pan put three tablespoons butter. Sprinkle the pieces of chicken with salt and pepper and fry them in the butter. Put them on a platter, stir three tablespoons flour into the fat in the pan (add more butter if necessary), put in the cup of chicken stock, season with salt and pepper and when this is hot stir in a cup of rich cream. Pour this gravy over the chicken. Garnish with cress.

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By JULIA LEE WRIGHT
Head of one of the world's largest Home Economics Bureaus

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