



Truly Holiday Cookies . . .

These thin elegant cookies beam a warm welcome to your yuletide guests. They are crisp and delicately browned—the kind of cookies that just “melt in your mouth.”

For your holiday time open house, pass a plate of this sweet rich Shortbread. Your reputation as a hostess will zoom.

Steaming cups of hot spiced cranberry punch are good company for these cookies.

This is the season for cookies by the dozens and dozens. Keep plenty on hand at all times—fresh from the baker or your oven. Quickly made, Shortbread is a favorite of everyone.

1 cup butter or margarine
 ¼ cup confectioners' sugar
 2 cups sifted enriched flour
 Cream butter or margarine. Add sugar and beat until light and fluffy. Add flour and mix to a soft dough. Pat or roll out on lightly floured board to ¼-inch thickness. Cut with cookie cutter or sharp knife. Bake on ungreased baking sheet in slow oven (325 degrees F.) about 20 minutes or until lightly browned.

Makes about 3 dozen 2½-inch cookies.

Plum Pudding Days Soon to Be Here

Now's the time to get set for plum puddings in preparation for the Christmas holidays. Here is one recipe for such a pudding:

Plum Pudding
 1½ cups seedless raisins
 1 cup currants
 1 cup chopped walnuts
 1 lb. candied fruit mix
 1½ cups chopped peeled apple
 4 eggs
 1¼ cups brown sugar (packed)
 1 cup fine dry bread crumbs
 2 cups chopped suet
 1 tsp. chopped suet
 1 tsp. grated lemon rind
 1 tsp. grated orange rind
 1 cup sifted all-purpose flour
 ½ tsp. salt
 1½ tsp. cinnamon
 1 tsp. nutmeg
 ½ tsp. cloves
 ½ cup sweet wine or fruit juice

Rinse raisins and currants and drain thoroughly. Add walnuts, fruit mix and apple, blending lightly. Beat eggs thoroughly. Blend in sugar, crumbs, suet and rind. Sift together flour, salt and spice, and stir into egg-sugar mixture. Add wine and mix thoroughly. Pour batter over prepared fruits and nuts and mix lightly but thoroughly. Fill 4 greased cans (2 No. 2½ cans, 2 No. 2 cans) about ¾ full. Fasten double thickness of waxed paper over top of can. Place cans on rack in steamer with boiling water 1 to 2 inches deep, cover steamer, and steam 6 hours. Cool puddings in cans. Turn out, brush surface of puddings with wine or brandy and wrap well in waxed paper until used. Reheat before serving. Makes about 6 pounds pudding.

Mincemeat Rolls

For a new twist on the perennial pinwheel roll, try filling it with a mixture of one cup of mincemeat, ¼ teaspoon ground cloves and ¼ cup coarsely chopped walnuts. Roll and cut dough as usual. Bake muffin pan cups at 375 degrees.

Pep Up Sauce

Chopped ripe olives are a life-saver for many an otherwise uninteresting and prosaic sauce. The flavor of the olives makes sauces taste better than ever before. We especially like the taste treat chopped ripe olives give to tartar sauce. Try it sometime.

Pears, Cranberries Good in Combination

For a colorful and delicious fruit compote for the holidays, combine fresh pears with cranberries. It will be a welcome relief from rich desserts prevalent during the holiday season.

Fresh pears are washed and cored then cooked in a hot syrup, spicy with cinnamon. Cook the pears just until tender. The cranberries then go into the syrup. The rosy color of the cranberries will be absorbed by the pears for a compote as gay and colorful as a Christmas package.

Rosy Pears
 4 pears—Anjou, Bosc or Comice
 1 cup fresh cranberries
 ¾ cup sugar
 1½ cups water
 ½ teaspoon cinnamon

Combine the sugar, water and cinnamon in a saucepan and bring to a boil, stirring to dissolve the sugar. Put 2 or 3 of the washed and cored pear halves in the syrup at a time—cook gently until tender. Remove pears as they are cooked to heat resistant serving dish. About ten minutes before the pears are finished add the cranberries to syrup and cook until tender. Pour syrup and cranberries over pears and allow to cool. Then chill for serving.

Using Sausage

Tempting oven dinner on a cold night is a juicy casserole of pork and beans topped with browned sausage. First brown 6 to 8 sausages in skillet; brown 2 slices of pineapple also. Meanwhile pour 2 cans of pork and beans into a casserole; place sausage and pineapple on top. Slice casserole into oven to bake at 350 degrees F. about 30 minutes or until sausage is done.

Patties of Beans

Lima beans are excellent “variety” food. After being cooked, they may be mashed, formed into patties and fried. They may be combined with tomatoes and green peppers to make a hearty casserole. They may be used in a vegetable salad.

Dinner Treat

Individual chicken or turkey pies are a dinner treat no one will be disappointed about. Be sure there is lots of gravy and just before sealing the chicken with flaky crust, add a handful of halved blanched almonds. They give the entree elegance and good taste.

Tuna-Curry Dish for Two

Brides struggling to cut standard recipes down to serve two will be interested in this canned tuna recipe from the National Fisheries Institute. For not only does the recipe make use of a popular, easy to prepare food, but it also gives the bride an opportunity to use the colorful divided relish dish she probably received as a wedding present. If her relish dish is divided into four sections, she may put the tuna in two sections and fluffy rice in the other two. What's more, this tuna dish includes a curry sauce, which puts her into the gourmet-cook class, no matter how much of a novice she may be.

Tuna With Curry Sauce
 1 7-oz. can tuna
 2 tablespoons butter or margarine
 1 clove garlic
 1 medium onion, cut in rings
 ½ bay leaf
 1 tablespoon curry powder
 1 tablespoon flour
 ¼ teaspoon salt
 ½ cup water

Drain tuna. Break into chunks. Melt butter or margarine in a saucepan. Add gar-

lic, onion rings and bay leaf, and cook until onion is tender, about 10 minutes. Remove garlic. Stir in curry powder, flour, and salt. Add water, stirring until well blended. Cook 10 to 15 minutes. Strain and pour over tuna. Serve with rice and chutney. Serves 2.

For Sundae Sauce

Here's one of the best sundae sauces you ever ate and perfect for holiday time, too. Mix 1 tablespoon cornstarch, 1/3 cup brown sugar and a dash of salt in a sauce pan. Add ½ cup sherry wine and 1/3 cup water, and stir until mixture is smooth. Cook over low heat until mixture thickens. Remove from heat. Add 2 tablespoons butter or margarine and ½ cup finely chopped walnuts. Serve warm over ice cream.

Tapioca Offering

“Peach Tapioca” is a good dessert and one we're likely to overlook. Just follow the recipe for making the pudding on the tapioca package. Cool in individual sherbet glasses and just before serving time, crown with cheerful slices of canned peaches.



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