

# Damascus Daybook



We have the nicest surprise for you! New Damascus Candy Cane Ice Cream... your newest Treat-of-the-Month! It is made with regular old-fashioned candy cane bits, pure and flavory... blended with satiny-pink Damascus peppermint ice cream. It looks so festive—and tastes simply fine!

## "No Hands" Recipe Holder

At Christmas time, we dig out "special" recipe cards. Keep them away from floury or buttery hands by clipping them in a spring clothespin glued to a cupboard door at eye height.

One thing I've always liked about Damascus Ice Cream is its wholesomeness for children. It is made with pure Damascus-fresh milk and cream, pasteurized for purity, homogenized for smoothness. And when it's Damascus Candy Cane Ice Cream, with "nuggets" of pure candy right in it—enough said!



CHRISTMAS TREE SANDWICHES  
REINDEER SANDWICHES  
CANDY CANE ANGEL CAKE  
DAMASCUS CANDY CANE ICE CREAM

\*For an extra treat, how about spicy Damascus Egg Nog instead of plain Damascus Milk? The rich egg-and-milk goodness is fine for children, too.

### CHRISTMAS TREE SANDWICHES

Spread day-old rye or wheat bread with softened butter and cream cheese; cut with Christmas tree cookie cutter. "Ornament" with pimiento bits.

### REINDEER SANDWICHES

Spread day-old white bread with ham salad (with chopped green pepper or stuffed olives added for color); cut with reindeer cookie cutter. Outline the outer edges with softened cream cheese.

### CANDY CANE CAKE

Bake your favorite packaged angel cake mix. Cool, ice with Butter Icing. Decorate sides with 4" candy canes, so each slice has its own cane.

### BUTTER ICING

Blend 1/2 cup light corn syrup with 1 egg and 2 1/2 cups sifted confectioners' sugar, until smooth. Add 1/2 cup softened butter, 1 tsp. vanilla; beat until smooth and fluffy.

### NON-SKID BOWL

A jar rubber underneath a bowl keeps it from skidding when you whip cream, beat eggs or icing.

Damascus Candy Cane Ice Cream is a festive treat for all your entertaining. Comes in 1/2-gallon cartons as well as regular sizes. Enjoy it often during this gay holiday month!

DAMASCUS MILK CO.  
Pacific Bldg., Ph. 4-5441  
Salem, Oregon



## Last Call for Fruit Cake Making!

By ZOLA VINCENT  
(Food Writer)

In our kitchen, we've baked many a fruit cake and in the opinion of family and friends these two recipes are unsurpassable, so we've just settled down to repeating them. Spicily fragrant, heavy with chopped fruits and nuts, this is rich and sumptuous holiday fare to delight the eye and the palate.

We turned the mixture into three 10x5x3 inch loaf pans and later cut them into smaller individual loaves; you may want to figure it differently according to pans at hand. Important thing is very slow oven (250 degrees) 3 1/2 to 4 hours!

**Rich Fruit Cake**  
4 cups sifted flour  
1 teaspoon double-acting baking powder  
1/2 teaspoon cloves  
1/2 teaspoon cinnamon  
1/2 teaspoon mace  
1 pound butter or other shortening  
1 pound brown sugar  
10 eggs, well beaten

1/2 pound candied cherries  
1/2 pound candied pineapple  
1 pound dates, seeded and sliced  
1 pound raisins  
1 pound currants  
1/2 pound citron, thinly sliced  
1/2 pound candied orange and lemon peel  
1/2 pound nut meats, chopped  
1 cup honey  
1 cup molasses  
1/2 cup cider

Sift flour once, measure, add baking powder and spices and sift together three times. Cream shortening, add sugar gradually and cream together until light and fluffy. Add eggs, fruits, peel, nuts, honey, molasses and cider.

about 3 to 4 inches wide and gift wrap a few of them.  
**Light Fruit Cake**  
This makes on really genuine family-size cake for enjoyment often during the holidays. A spring-form tube pan seems ideal, though you certainly can use other pans.

1 cup shortening  
2 cups brown sugar  
6 eggs  
3 cups sifted all-purpose flour  
1 teaspoon double acting baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cloves  
1/2 teaspoon each ground cinnamon and ground nutmeg  
1/2 cup light colored jelly (apple or whatever you have)

1 pound white raisins  
1/4 pound each candied citron, orange and lemon peel, cherries and pineapple  
1/2 lb. nuts, chopped  
Cream shortening and sugar. Add eggs slightly beaten. Sift dry ingredients together. Stir into shortening mixture alter-

nately with liquid. Fold in fruit and nuts. Turn into spring form tube pan that has been greased, lined on bottom with heavy wax paper and greased again. Bake in slow oven, 300 degrees, 2 1/2 to 3 hours. It will be done when a wooden pick inserted in center comes out clean.

Cool and remove paper from bottom of cake. When cold, wrap in wax paper and store in tight container in cool place. Makes 1 cake.

**Red Cherry Mince Pie**  
Christmas in color as well as fragrance. Good thing to remember is that quick-cooking tapioca is fine thickening for all fruit pies. The pie is pictured with the Fruit Cakes.

1 tablespoon quick-cooking tapioca  
2 1/2 cups (No. 2 can) pitted red sour cherries and juice (syrup packed)  
1 1/2 cups moist mincemeat  
Pastry for 2-crust 9-inch pie  
Combine tapioca, cherries and juice and mincemeat. Roll half the pastry 1/4 inch thick. Line a 9-inch pan and trim

### Orange Slices Add to Dish

Thin slices of orange give this ripe olive mixed casserole distinction while the fish (leftover), corn, ripe olives and other ingredients give it satisfying substance.

### Mixed Casserole

1 cup drained whole kernel corn or hominy  
1 cup whole ripe olives or 1 can minced black olives  
1 1/2 cups cubed cooked fish  
1 1/2 cups crumbled soda crackers  
1 1/4 cups finely cut green pepper  
Salt and pepper  
1 1/4 cups white sauce  
2 eggs  
6 thin slices orange  
Cut olives from pits or use minced olives. Combine olives, fish, corn, cracker crumbs, green pepper, salt and pepper to taste and blend. Blend white sauce with beaten eggs. Add to olive-fish mixture and blend well. Pour into greased casserole or baking pan and place orange slices over top. Bake in moderately hot oven, 400 degrees, 30 minutes. Six servings.

### pastry 1 inch larger than pan, fold edge to form a standing rim, and flute.

Roll remaining pastry 1/4 inch thick and cut out stars using cookie cutter or paper pattern and sharp knife. Fill pie shell with fruit mixture. Arrange pastry stars on top. Bake in hot oven, 425 degrees, 45 minutes or until syrup boils with heavy bubbles that do not burst.

### Chutney of Tomatoes, Pears Good

Chutney is a relish that has a special appeal for many. This recipe is made from canned pears and tomatoes; will fill four 8-ounce jars. Make it and the chances are that you'll make another batch for holiday giving. Fine with any meat or poultry.

### Pear-Tomato Chutney

1 No. 2 can Bartlett pears  
1 No. 2 can tomatoes  
1 green pepper, coarsely chopped  
1 cup sugar  
1/2 cup vinegar  
1 teaspoon salt  
1/2 teaspoon ginger  
1/2 teaspoon mustard  
1/4 teaspoon cayenne  
1 canned pimiento  
Mix all ingredients except pimiento in saucepan. Bring slowly to boil and simmer for an hour, stirring occasionally. If pears remain whole, break with stirring spoon; add chopped pimiento and cook 3 minutes longer. Pour into sterilized jars and seal immediately. Four 8-ounce jars of goodness.

### LUNCH BOX IDEA

An egg and olive spread will make delicious sandwiches for the lunchbox. Mash the hard-cooked eggs and mix with chopped pimiento-stuffed olives; now add enough mayonnaise to moisten and salt and pepper to taste. Layer this spread between slices of whole wheat bread. A vacuum bottle of cream of tomato soup makes a good send-along for these sandwiches.

### Oyster Surprise

Our fine Pacific oysters will taste wonderful in this recipe which your foods editor was served down in Dallas recently.

For each serving, arrange 6 oysters in ramekin or individual casserole. Cover with Thousand Island dressing and then with a sharp grated cheese. Place in a hot oven for about 7 minutes or until oysters are puffed and cheese is melted. Special!

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