



Party Biscuits for Holiday Time

This is the season when friends drop in and the coffee or teapot always is at hand. You'll want to be prepared, too, with a sweet tidbit to serve along with that cup of your favorite hot beverage. Why not make your snack time a particularly gracious time and serve hot-from-the-oven rich party biscuits, chock full of pecans bits accompanied by a

choice of a prize jelly or preserves and marmalade.

If you wish, slit the biscuits as you remove them from the oven and spread liberally with margarine or butter. Then put the halves together and serve on a napkin-covered basket or tray. This simple, but elegant combination will be a truly festive accompaniment for mid-morning or afternoon coffee or tea.

Pecan Party Biscuits
 1/2 cup margarine
 1/2 cup broken pecan meats
 2 cups sifted all-purpose flour
 1/2 cup milk
 3 teaspoon: baking powder

and attractiveness as well as vitamins A and C quickly after being cut up. Fish and chicken salads should not be prepared until practically ready to serve.

Perishables to be kept at moderate 40 to 45 degrees, temperature with high humidity (85 to 90 percent) should be placed in covered vegetable compartment or in special moisture-proof bags.

Wash lettuce, celery, endive before placing in compartment; also spinach, kale and other greens. Excess water should be removed by draining before placing in compartment.

1 egg
 3 tablespoons sugar
 3 dry ingredients together; cut margarine or butter into flour mixture with pastry blender or fork until mixture is the consistency of cornmeal. Add nuts. Combine milk and slightly beaten egg. Add to flour mixture all at once while stirring with a fork. Turn dough onto lightly floured board and knead gently two or three times. Roll dough 1/2-inch thick; cut into 1-inch rounds with floured cutter.
 Bake on a cookie sheet in a hot oven (420 degrees F.) 12 to 15 minutes. Slit each biscuit and insert margarine or butter. Serve hot.

Potatoes Versatile
 Now's the time to . . . eat potatoes! There's a tremendous crop and prices are low. Potato soup and chowders of all kinds make fine winter eating. Two medium size potatoes give over half the amount of vitamin C a person needs for a day, one-third of the needed vitamin B and one-sixth of the necessary iron. Besides they taste good. Try them again soon baked and served with lots of bargain-priced margarine or with a sour cream and chopped chives or with cheese sauce.

Food Storage Hints for Holidays Are Highlighted

Holidays coming on weekends this year are likely to tax our food storage facilities to the limit. So they must be used to the very best advantage. These actually are year-round rules but perhaps the reminders will be helpful. As a matter of fact, we mention this because we saw a post-Thanksgiving refrigerator that was so jam-packed that there was no room for cold air to circulate . . . and the owner wondered why the food wasn't cold. Said she hadn't realized that it was necessary for cold air to circulate, when we tactfully (we hope) mentioned it.

Remove paper coverings from all food except packaged frozen food. Paper acts as insulation and prevents cold from reaching the food.

All meat and fish should be loosely covered with waxed

paper and placed directly below the freezing compartment.

Fresh milk and cream should be placed in the refrigerator as soon as possible to retard bacteria growth and to prevent destruction of vitamin C by sunlight.

Fresh eggs, if they are to be kept for an extra period should be put in a tightly covered pan or dish. This prevents dehydration and resultant deterioration of eggs.

Ice cream and home-made frozen desserts should be placed in freezing compartment.

Do not prepare salads too far in advance. They lose crispness

Crystalized Peel Rates for Christmas

Peel is something more than the sound of Christmas chimes when it is crystalized orange peel deluxe made like this and cut into fancy shapes with tiny cutters and sprinkled with colored sugar and fancy decorations. Glamorous snack! Delightful gift! Cut the peel from six naval oranges; then cut into small star, tree or bell shapes. (If you have no small cutters, make a pasteboard pattern and cut around it). Place these designs plus all leftover strips, into saucepan and cover with cold water. Bring to a boil and boil 5 minutes; drain and repeat 3 times to prevent bitterness.

Drain water and add 2 cups brown sugar, 1 cup water, 2 tablespoons corn syrup. Boil gently, stirring constantly until syrup is thick and almost absorbed by peel. Drain and roll in sugar or decorations.

Frosted Almond Pudding for Dessert

This "Frosted Almond Pudding" is a favorite recipe from the file of quickie desserts. Stir up the batter and spread it in an 8-inch square pan. Then sprinkle with cinnamon and spread with the chopped almond-confectioners' sugar icing. Bake in a hot oven and serve with a puff of whipped cream on top. Extra easy to make and most delicious.

Frosted Almond Pudding
 1/4 cup butter or margarine
 1/4 cup sugar
 1/2 teaspoon salt
 1/2 cup finely rolled dry toast crumbs
 3 tablespoons all-purpose flour
 1/2 teaspoon lemon extract
 Cinnamon
 1 cup confectioners' sugar
 1/4 cup chopped blanched almonds
 1/2 cup table cream
 Whipped cream

Cream butter and sugar together thoroughly. Beat in egg. Stir in salt, crumbs, flour and flavoring. Spread in well-greased 8-inch square pan, and sprinkle with cinnamon. Blend together confectioners' sugar, almonds and cream, and spread over batter. Bake in hot oven (400 degrees F.) about 18 minutes. Cut into squares and remove from pan with spatula. Serve warm or cold with whipped cream. Serves 6.

An easy—and economical—meat dish to serve for one of your holiday weekend dinners is well browned sausage patties topped by canned apple slices that have been lightly fried in the fat from the patties. Tasty and a nice change-off from cold turkey.

Brazil Nuts In for Holiday

Divinity has long been a classic in the candy family, and here it is with Brazil nuts, rum flavoring and candied fruits. The choco-crunch candy with Brazil nuts is a simple brittle. Cut in squares, dipped in melted semi-sweet chocolate and chopped Brazil nuts, this crunch candy has a professional air.

To shell Brazil nuts quickly, cover them with cold water, bring to a boil and boil three minutes. Drain, cover with cold water for a minute, then drain and note how quickly the Brazil nut meats can be cracked and freed from the shells.

Brazil Nut Nesselrodes
 2 cups sugar
 1/2 cup light corn syrup
 1/2 cup water
 1/2 teaspoon salt
 2 egg whites
 1 teaspoon rum or vanilla flavoring
 1 cup chopped Brazil nuts, divided
 1/2 cup finely cut candied fruit

Combine sugar, corn syrup, water and salt in a saucepan. Place over low heat and stir until sugar is dissolved. Continue cooking without stirring until syrup, when dropped in cold water, forms a hard ball, or until candy thermometer reaches 265 degrees F. Just before sugar reaches 255 F., beat egg whites until stiff, but not dry. Remove syrup from heat and gradually pour the syrup in a very fine stream over egg whites, beating constantly while pouring. Continue beating until mixture holds its shape. Stir in vanilla, 1/2 cup of the Brazil nuts and fruit. With lightly buttered hands form into 1/2-inch balls; roll in remaining 1/2 cup Brazil nuts. Yield: 1 1/2 pounds.

Nut Choco-Crunch
 2 cups sugar
 4 tablespoons butter
 1/2 teaspoon baking soda
 1 1/2 cups chopped Brazil nuts, divided
 1 package semi-sweet chocolate pieces
 1 tablespoon shortening
 Put sugar and butter in heavy skillet. Place over low heat and stir constantly until sugar melts. It is important to keep the mixture stirred constantly over low heat to get an even caramelization of the sugar. Just as soon as all the sugar is melted and light brown in color, add the soda and stir in 1 cup of the nuts. Turn onto a greased baking sheet and roll out with rolling pin until brittle is 1/4-inch thick. Pull corners to make square. While candy is hot, mark quickly into squares with a sharp knife. Break into pieces when brittle hardens. Melt semi-sweet chocolate pieces and shortening over hot,



not boiling water. Dip one third [chocolate; coat with remaining of each square in to melted Brazil nuts. Yield: 2 pounds.



FORGET THE CALENDAR . . . YOU CAN MAKE THE FINEST BERRY JAMS Right Now!

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Uncooked Berry Jam Recipe*
 (Using Frozen Strawberries or Red Raspberries)
 3 - 16 oz., or 4 - 12 oz., or 5 - 10 oz. packages

- Partially thaw the frozen berries and put them in a 2 or 4 quart kettle. Using a potato masher, crush berries thoroughly to obtain enough liquid to dissolve the pectin. Place kettle over slow fire and warm to 100°F. (or temperature you'd use for baby's milk). No hotter, please! Remove from fire.
- Sift 1 package (3 1/2-oz.) M.C.P. Jam and Jelly Pectin into thawed berries, stirring vigorously. Set aside for at least 20 minutes, stirring occasionally to assure that pectin is fully dissolved.
- Stir in 1 cup light corn syrup, and stir well.
- Now, stir in 6 level cups beet or cane sugar (previously and accurately measured). Mix well.
- With Red Raspberries the jam is ready to eat when sugar is dissolved. With Strawberries, add 1/4 cup lemon juice after sugar is dissolved; mix well. Makes 5 full pints or 13 (3/4 lb.) glasses.

NOTE: If jam is to be kept for a time, put in pint jars or paper cartons, well covered (no paraffin needed), and chill for 24 hours in deep freeze, or freezing or ice cube compartment of refrigerator. Then, store as you would milk, and use as desired. Never store these jams on pantry shelf. They will not keep without refrigeration.

CUT OUT AND KEEP THIS RECIPE!
 (It's not in the folder in the M.C.P. Pectin package. Or, write Mutual Citrus Products Co., Anaheim, California, for complete uncooked jam recipe folder.) *Copyright 1953 M.C.P. Co.

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