

Many Like Cocktails Of Fruits

Many people like a fruit cocktail with their holiday dinners, and a popular appetizer is one made of oranges and avocados.

Avocados are on the market again in abundance and in reach of everyone's pocketbook. While avocados are in the gourmet class they can be included in every-day menus at present day prices. Make this "Holiday Fruit Appetizer" for any festive occasion. It's so easy to make, and inexpensive.

Holiday Fruit Appetizer

- 2 large oranges
 - 1 large avocado
 - Lemon juice
- Pare and section oranges. Cut avocado into halves and remove seed and skin. Cut fruit into crosswise slices and sprinkle with lemon juice. Arrange orange sections and avocado slices in individual serving dishes, reserving most perfect pieces for top of dishes. Makes 4 servings.

Christmas Candle Cake Decorative

If you are planning to put fruit cake on your Christmas gift list this year here's a quick and easy recipe plus an idea for presenting. Three cakes are baked in 1-pound coffee cans. When ready for giving they are stacked one on top of the other and wrapped in clear or red cellophane, with the top twisted and secured into a flame shape with cellophane tape. Complete with ribbon bow and holly.

Christmas Candle Cake

- 3 cups sifted all-purpose flour
 - 1 1/2 teaspoons baking powder
 - 1 teaspoon each salt, cinnamon
 - 1/4 teaspoon each cloves, allspice
 - 1 1/2 cups each cut-up candied cherries, pineapple, citron
 - 1 1/2 cups seedless raisins
 - 1 1/2 cups (7-oz. can) mixed salted nutmeats
 - 1 cup currants
 - 1/2 cup each cut-up candied orange, lemon rinds
 - 1/4 cup shortening (part butter or margarine for flavor)
 - 1/4 cup sugar
 - 1/4 cup brown sugar, firmly packed
 - 3 eggs
 - 1/2 cup orange juice
- Grease three 1-lb. coffee cans, line with brown paper; grease again.
- Sift dry ingredients over prepared fruits and nutmeats in a large bowl or flat pan; toss and stir gently to coat well.
- Cream shortening with sugars until very light and fluffy. Use a rotary or electric beater for creaming. . . have the shortening at room temperature and you will find they blend easily.
- Beat in eggs, one at a time, beating well after each addition; stir in orange juice.
- Pour mixture over floured fruit and nutmeats, folding and stirring gently until well combined. Spoon into prepared pans.
- Bake in a slow oven (300 degrees F.) 2 hours. Place a shallow pan filled with water on the lowest rack of the oven during baking. The steam will help make the cakes plump and moist.
- Remove cakes from pans; cool on rack, peeling paper down from sides. When cold, wrap well and store in the freezer or tightly covered container until ready to use. Makes 3 1 1/2-lb. cakes.
- Note: This same amount of batter will fill 3 (1-qt. size) freezer cans or 3 (1-qt. size) aluminum freezer containers. Bake at the same temperature, for the same time.

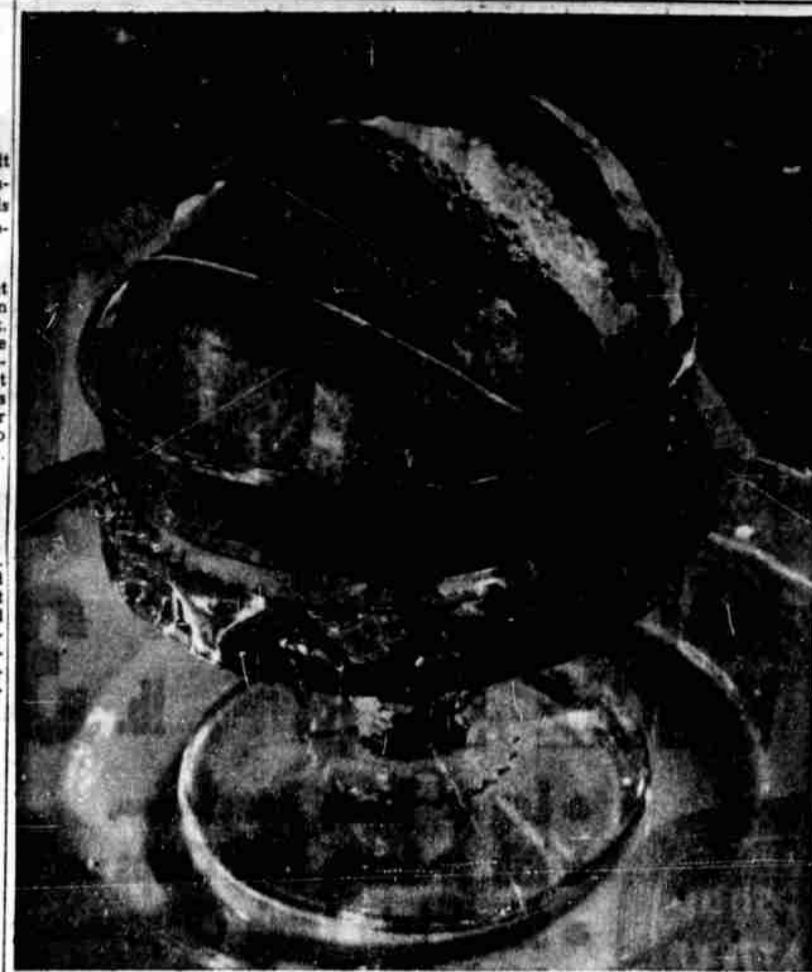
Beat together in a large bowl sugar, egg yolks, salt, cardamom and butter or margarine. Stir in milk; crumble in yeast and beat until yeast dissolves.

Add about half the flour and beat well. Stir in remainder flour and other ingredients to make a soft dough.

Turn out on floured board and knead gently until dough is smooth and elastic; place in a lightly greased bowl, cover with a damp cloth, and let rise until double in size, about 2 hours.

Punch down and let rise again to double, about 1 hour. Divide in thirds; shape each portion into a ball and place in a greased No. 2 1/2 can. Let rise to double in size, about 45 minutes to 1 hour.

Bake in a moderate oven (350F.) 35 to 40 minutes. Remove from oven to cooling rack. While still warm, brush tops with a thin glaze (1/2 cup sifted powdered sugar blended with about 1 tablespoon hot water, and flavored with a few drops vanilla); sprinkle with bits of candied (glace) fruit. Makes 3 loaves bread.



Holiday Yeast Bread Easy; Nice For Special Gift

Think about giving food gifts to some of your close friends and neighbors this year . . . you couldn't delight them more, particularly if the present is this special and delicious yeast bread! And if you are inexperienced with raised doughs, don't hesitate a moment about taking over with this recipe . . . it's simple and easy.

Holiday Yeast Bread

- 3/4 cup sugar
- 3 egg yolks
- 1 1/2 teaspoons salt
- 1/2 teaspoon cardamom
- 1/2 cup butter or margarine, softened
- 1 1/2 cups milk, heated until just lukewarm
- 2 cakes fresh compressed yeast
- 6 cups sifted all-purpose flour
- 1 tablespoon grated lemon rind
- 1 cup seedless raisins
- 1/2 cup each of cut-up candied pineapple, halved candied cherries and broken nutmeats or use 1 cup mixed candied (glace) fruit and 1/2 cup nutmeats

Beat together in a large bowl sugar, egg yolks, salt, cardamom and butter or margarine. Stir in milk; crumble in yeast and beat until yeast dissolves.

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FREE FOOD ARRIVES

Hamburg, Germany (AP)—The 30th and 31st shipment of free American food for the hungry of Soviet-occupied East Germany arrived Wednesday aboard U. S. freighters Empire State and Maiden Creek.

Sweet Potato Balls Different, Tasty

Here's another way to fix the sweet potatoes so plentiful at holiday time:

- Sweet Potato Balls
- 4 large yams or sweet potatoes
- 2 tablespoons melted butter or margarine
- 1/4 teaspoon nutmeg
- 1/2 cup chopped walnuts
- 6 marshmallows

Finely crushed cornflakes. Scrub sweet potatoes and cook in small amount of boiling water until tender. Drain and cool sufficiently to handle. Peel and mash thoroughly. Blend in butter, nutmeg and walnuts. If mixture seems dry add a small amount of milk. Shape into balls and push a marshmallow down into each. Pat potato mixture over the marshmallow. Roll in crushed cornflakes. Place on shallow greased pan. Bake in hot oven (425 degrees F.) about 20 minutes, until thoroughly heated and crisp on outside. Serves 6.

Date Bars With Honey Are Liked

Finding a new cookie recipe that pleases the family is almost as much fun as buying a new dress. What homemaker doesn't tire of making the same old recipes over and over again?

This one will please the family and will please the cook as well, for it is simple and quick to make. It is a Honey Date Bar recipe.

Any cook who likes angel food cakes will also like this recipe. It uses 6 egg yolks, a rapid way to utilize the yolks that are left over from an angel food cake.

- Honey Date Bars
- 1/2 cup shortening
- 1 cup honey
- 1 teaspoon vanilla
- 3 eggs or 6 egg yolks
- 1 1/2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup chopped dates
- 1 cup chopped nuts
- Confectioner's sugar

Blend shortening, honey and vanilla until creamy. Beat in eggs one at a time. Sift dry ingredients into egg mixture.

Blend. Add nuts and dates and stir just enough to distribute evenly. Spread in a greased 9x12-inch pan. Bake in a moderate oven (250 degrees F.) until golden brown, 30 to 35 minutes. Cool. Cut into bars and roll in confectioner's sugar. Three dozen 1x3-inch bars.

Honey Nut Ring for Holidays

Have you heard of a decorative hot yeast bread that has all of the festivity of a Christmas stollen yet can be made in a matter of minutes? You don't believe it? Then try this recipe for Honey Nut Ring, and see.

Honey Nut Ring is made of a packaged hot roll mix, thereby eliminating the time-consuming steps of measuring. And it is dolled up with honey.

Make this Honey Nut Ring tomorrow morning while you are waiting for your iron to get hot, then accept your guests' compliments with a smug wink to yourself as you hear them exclaim, "How did you ever find the time!"

- Honey Nut Ring
- 1 package hot roll mix (14-1/2 oz.)
- 1/4 cup sugar
- 1/4 teaspoon cinnamon
- 1/4 cup butter
- 1/4 cup honey
- 1 cup chopped nuts

1. Prepare roll mix according to directions on package.

2. Cream sugar, cinnamon and butter together until well blended. Stir in honey.

3. Divide roll dough in two; roll out each half on a lightly floured board or pastry cloth to an oblong about 14 inches by 10 inches.

4. Spread honey mixture evenly on dough. Sprinkle with nuts. Roll up jelly-roll fashion, beginning at long side. Seal by pressing edge against roll.

5. Join ends of each roll to form a ring and place in a greased heat-resistant glass round cake dish with sealed side of roll down.

6. Mark each ring into 16 equal sections. With kitchen shears cut through roll on these marks to about 1/4 inch from center of ring. Twist each piece halfway over on its side, turning all pieces in same direction.

7. Grease two five-ounce glass custard cups on the outside and place one upright in center of each ring. These keep centers of rings in perfect circles during baking.

8. Cover and let rise in warm place until double in bulk. Bake at 375 deg. about 20 minutes. Remove custard cups before serving. Makes about 8 servings (2 twists to a serving).

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