

Punches Say 'Merry Christmas'...



By ZOLA VINCENT

(Food Writer)
During the next ten days, throughout the holidays, the house will be jumping! Family and friends coming and going. And they'll all be thirsty! So, be prepared! We don't often indulge in exclamation marks but here they're really justified! Charming and gracious hosts and hostesses and their teen-age sons and daughters will have ready for all comers, a bowl or pitcher of the traditional eggnog or one of the many colorful party punches.

Punch Bowl or Pitcher. If you don't happen to have a big punch bowl, it doesn't matter a whit. Use the biggest bowl in the house or pour from a pitcher. Small glasses however are desirable and can be stocked up if necessary at the nearest ten cent store. For informal entertaining, the buffet or any convenient table is fine. Your beverage to gether with thin slices of fruit cake, holiday cookies and salted nuts is quite adequate.

An eggnog that is frothy and tasty, easy to make, uses the popular concentrate for lemonade which as you know is pure California lemon juice frozen with sugar. First we give you recipe for the family size for small bowl or pitcher filling:

Lemonade Eggnog
6 eggs
3 6-ounce cans frozen concentrate for lemonade
1/2 cup powdered sugar
1 pint whole milk
1 pint heavy cream
Nutmeg
Beat egg yolks until thick and cream-colored. Add concentrate for lemonade. Beat egg whites until stiff and gradually add the powdered sugar to them while beating. Then combine the egg mixtures gradually and carefully stir in the milk, 1/2 cup at a time (use electric mixer if you have one, on low). Whip cream until stiff and fold into the eggnog mixture. Do not beat at this time. Serve the eggnog very cold with a dash of nutmeg on each serving. If you like, save a little of

the egg white for putting a dab on top of each glass as served. A dash of nutmeg!

King Size Eggnog: Fine for planned party at home, church, club or other large gathering; makes 24 servings. Proceed exactly as for family size, using 12 eggs (separated), 4 6-ounce cans frozen concentrate for lemonade, 1 cup powdered sugar, 1 quart whole milk, 1 quart heavy cream and of course nutmeg for sprinkling over top.

Cranberry Punches
Here are fine punch recipes made with plentiful, inexpensive canned cranberry juice cocktail and with jellied cranberry sauce. Keep them handy.

Cherry Punch: This to be served over crushed ice or ice cubes; 25 servings. Combine 3 pints cranberry cocktail, 3 cups orange juice, 1 1/4 cups lemon juice and 1 1/2 cups pineapple juice. Mix well with 1 1/2 cups sugar and 3 cups water; pour over ice.

Cranberry Nog: For just the family, tree trimmers or other special occasion, this makes 8 servings. Beat 3 egg yolks until light and fluffy. Add 1/2 cup milk and 1 pint cranberry juice cocktail. Beat until well blended. Add 1/2 teaspoon vanilla. Make meringue of the 3 egg whites and 3 tablespoons sugar. Fold into cranberry mixture just before serving.

Hot Buttered Punch: Traditional in many families. Dotted with butter, this usually is served with cinnamon stick stirrers. Makes 2 1/2 quarts for party serving or keep on hand for heating to boiling point as needed. Bring to boil 1/2 cup firmly packed brown sugar, 1 cup water, 1/4 teaspoon salt, 1/4 teaspoon nutmeg, 1/2 teaspoon cinnamon, 1/2 teaspoon allspice, 1/2 teaspoon cloves. Crush 2 1-pound cans jellied cranberry sauce with fork. Add 3 cups water and heat with rotary beater until smooth. Add cranberry liquid and 1 quart pineapple juice to hot spiced syrup and heat to boiling. Serve hot with nutmeg dash.

Dressy Salad

Bit-sized pieces of crisp romaine lettuce, halved canned artichoke hearts and chunks of avocado go together to make a perfectly delightful salad. Dress with an olive oil and wine vinegar dressing or a sherry sour cream one. Toss the salad lightly and serve immediately.

WAY WITH BEANS

Large dry limas cook up plump and tender, keeping their shape when you cook them this way: Slowly stir 1 cup dry limas into 1 quart boiling water. Continue boiling but reduce heat so beans are bubbling gently. Cook 1 1/2 to 2 hours adding 1 teaspoon salt the last half hour.

Plan for Holiday Breakfast

Christmas morning breakfast (New Year's breakfast, too) often is sadly neglected. How about making a big thing of it this year? Really easy to do, just needs a little planning. In most families this is the only meal between daybreak and the all-important dinner.

Cream Idea With This Mince Pie

What would Christmas be without Mince Pie?

Here is a variation from the traditional one, however, Mince-meat Cream Pie.

Western Pears at Best for Holidays

At their luscious best, ripe western winter pears are a delight: ideal for eating right now, ideal for giving favored friends and relatives.

For the holiday season, the famed Anjou and the Comice; creamy yellow or green when ripe, they fit perfectly into table arrangements for later eating enjoyment. The Anjou, a plump pear is very juicy, fine grained, has rich spicy flavor. The Comice is considered the perfect pear for salads, is larger and plumper, has distinctive flavor and fragrance.

Spiced Grapefruit

Spiced broiled fresh grapefruit! Cut grapefruit in half as usual. Remove seeds. Separate sections from rind and membrane. Cut out core. Sprinkle with brown sugar and ground cinnamon mixture, using 1 teaspoon firmly packed brown sugar. Place under broiler to brown and for sugar to melt.

TREE COOKIES

To make cookie decorations for your tree, make a hole with an icpick in each cookie before baking. When baked, thread colored string or ribbon through the hole and tie to the tree. Wrap for eating later or leave unwrapped for decoration only.

Feed friends, too. Relatives, neighbors and friends are likely to drop in. They'll relish a glass of orange juice, cranberry juice, apricot nectar, vegetable juice. Maybe some bakery-made or home-made coffee cake hot from the oven. And plenty of good coffee!

Fruits. Grapefruit with salt, honey or powdered sugar and sherry; or sprinkle grapefruit halves with brown sugar and butter lump and heat in the oven. Any of the many fruit and vegetable juices, apple sauce either hot or cold having been heated with cinnamon red dots.

Breads. Fresh hot cinnamon toast, toasted English muffins, corn muffins, biscuits, cinnamon buns or fruit and nut filled or topped coffee cake fresh from the oven. If you've a waffle iron, keep a waffle mixture handy and invite everyone to pour their own.

Meats and Fish. Remember that meats and fish served at holiday breakfasts are served in quite small quantity rather like a relish or appetizer. Consider crisp bacon, sautéed kidneys, chipped beef either creamed or fried, Philadelphia scrapple which comes in cans and should be refrigerated before hand for easy thin-slicing and pan-frying. Codfish, creamed or in golden codfish balls, finnan haddie either broiled or creamed, mackerel, kippers... or little pig sausages.

Eggs. Creamy scrambled eggs held in a covered dish are a prime favorite of many.

Beverages. Coffee must be perfect, plentiful and piping hot. Tea, cocoa and milk usually are offered house guests and those who drop in. And of course plenty of milk and/or cocoa for the children.

Christmas Peaches

Delectable with any roast or poultry. Plan to chill 24 hours for "ripening." Drain syrup from a No. 2 1/2 (large) can of peach halves. Add 1/4 cup cider vinegar, 1/2 cup brown sugar, 1/2 teaspoon each whole allspice and cloves tied in a bag and 1 stick whole cinnamon. Heat to boiling point and boil 3 minutes. Add peaches. Cover. Chill 24 hours before serving.

EASY CONFECTION

Here's a confection so simple even a child can make it! Grind together 1 cup pitted fresh dates and 1/2 cup each seedless raisins and currants. Mix in 1 cup peanut butter and 4 tablespoons sweetened condensed milk. Shape into small balls and roll in powdered sugar. Chill until firm.

Cottage cheese alone is an appetizing and nutritious dish. It may also be served with sweet or sour cream, and some like to add a little sugar, chives, chopped onion, or caraway seed.

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49c lb.
Year Old

OYSTERS

59c pint
Fresh

Sliced Bacon

55c lb.
Swift's or Armour's

GARDEN-FRESH FRUITS AND VEGETABLES

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OYSTERS

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SUNSHINE

CARAMELS

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Gallon 45c



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