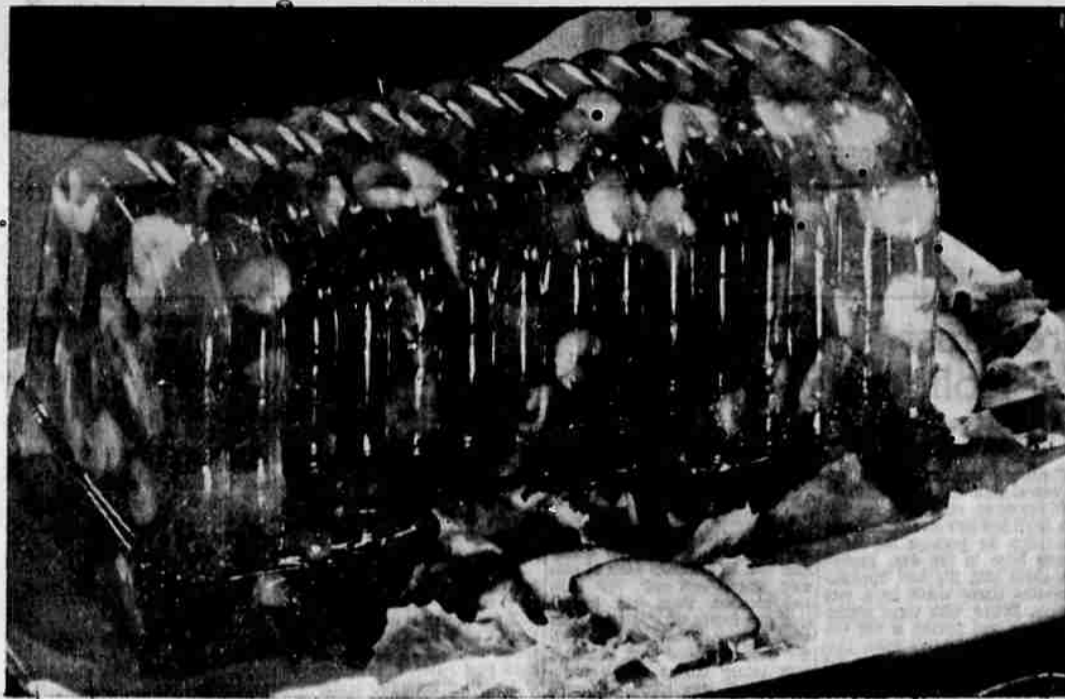


Tasty Salad Also Has Eye Appeal.....



Leftover ham and fruit-flavored gelatines combine to make this layered salad that is colorful as well as good eating.

A wonderful idea for using leftover ham is this Gold and Emerald Ham Mold made with fruit-flavored gelatine. The mold provides eye appeal as well as good eating. One layer combines fresh cucumber and pineapple tidbits in ham gelatine, the other, chopped ham and celery in lime gelatine.

- Gold and Emerald Ham Salad**
- Layer I:
- 1 package lemon-flavored gelatine
 - 1/2 teaspoon salt
 - 1 cup hot water
 - 3/4 cup cold water
 - 3 tablespoons vinegar
 - 1/2 teaspoon grated onion
 - 1 cup finely chopped cooked ham
 - 1 cup finely chopped celery
 - 2 teaspoons prepared horseradish

Dissolve lemon-flavored gelatine and salt in hot water. Add cold water and vinegar. Chill until slightly thickened. Fold in onion, ham, celery, and horseradish. Pour into 2 1/2-quart mold and chill until almost firm.

- Layer II:
- 1 package lime-flavored gelatine
 - 1/2 teaspoon salt
 - 1 cup hot water
 - 2-3 cup cold water
 - 1/2 cup thinly sliced and quartered cucumber
 - 1 to 2 tablespoons prepared horseradish
 - 1/4 teaspoon grated onion
 - 1 tablespoon vinegar
 - 3/4 cup (9-ounce can) diced drained pineapple tidbits

Dissolve lime-flavored gelatine and salt in hot water. Add cold water. Chill until slightly thickened. Meanwhile, combine cucumber, horseradish, onion, and vinegar. Fold pineapple and cucumber mixture into slightly thickened gelatine. Pour over first layer and chill until firm. Unmold. Garnish with mayonnaise or salad dressing, if desired. Serve as entree salad. Makes 6 or 7 servings.

Swedish Meat Balls

Fine as Hot Tidbits

- You'll like this version of Swedish Meat Balls, and they are simple to make.
- Swedish Meat Balls**
- 1 pound ground beef
 - 1/2 cup soft bread crumbs
 - 2 eggs, beaten
 - 1 cup grated carrots
 - 1/4 cup grated onion
 - 1 1/2 teaspoons salt
 - 1/2 teaspoon pepper
 - 1/2 teaspoon thyme

Combine all ingredients; mix well. Roll mixture into pinch balls and chill. Fry balls in deep fat at 365 degrees for approximately 3 minutes. Serve hot on tooth picks. Makes 2 1/2 to 3 dozen balls.

Dressy Souffle of Potatoes

Delicious

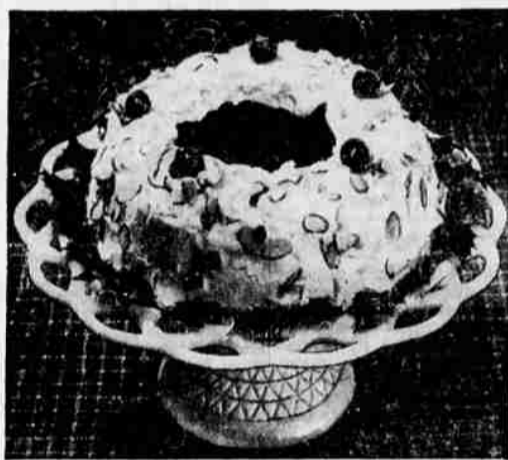
- Here we have a dress-up potato souffle to be baked in a shallow casserole and brought to the table fragrant and justly puffed-up!
- Potato Fluff Souffle**
- 1/4 cup butter
 - 1/2 cup sifted flour
 - 1 cup sour cream (or sweet)
 - 1 1/2 cups hot, riced potatoes, firmly packed
 - 2 teaspoons grated onion
 - 1/2 teaspoon salt
 - Dash of pepper
 - 4 eggs, separated

Melt butter in heavy saucepan. Add flour and mix until smooth. Add sour cream all at once. Cook, stirring constantly, until just thickened. Remove from heat. Add potatoes, onion (we like more), salt and pepper. Beat until smooth and thoroughly blended. Add a small amount of hot mixture to well beaten egg yolks, stirring constantly. Mix well. Beat egg whites until stiff but not dry. Fold lightly into potato mixture. Pour into a buttered shallow casserole. Bake in a pan of hot water in a moderate oven (325 degrees) for about 30 minutes or until a knife, inserted in center, comes out clean. Serve to eight servings.

Meat Hint

Sometimes it is cheaper to buy a large cut of meat and serve it three ways than to shop for three separate main dishes. For instance, from a leg of lamb you can have steaks for broiling, a Sunday roast from the lower part, and a stew or casserole dish from the upper part.

A Rich Holiday Pudding



Lemonade perks up this holiday date-nut pudding and its whipped cream topping.

By CECILY BROWNSTONE (AP Newsfeatures)

Does your table expand at Christmastime as your family and friends gather round? Then you may wish to choose one of the close-trimmed skinnies and shankless hams for a main course. It will give you generous amounts of meat for your money, and you'll find it has enough of a fat shell to hold a beauty of a glaze. This ham comes in both the fully cooked and cook-before-eating styles. Take your choice.

At the most recent of our own holiday dinners, we started off with fruit punch and chestnuts. The nuts were put in an old-fashioned wire corn popper and roasted over a small portable grill that we use outdoors in the summer but that also fits into a fireplace. The innovation was a great success.

For our first course at the table we served a rich homemade cream of mushroom soup. As accompaniment to the ham, we offered sweet potatoes and a special green snap bean dish. We also had a relish made from raw cranberries and whole unpeeled orange ground together and then sweetened with sugar. If any of this cranberry and orange relish is left over, it may be put into a gelatin base; this way it will come in handy as a salad to serve later with slices of the cold ham.

For an extra holiday dessert, you might like to try this rich and delicious date-nut pudding.

Christmas Wreath Pudding

- Ingredients: 1 cup sugar, 2 tablespoons flour, 2 teaspoons double-acting baking powder, 4 eggs (separated), 1/4 teaspoon salt, 1 teaspoon vanilla, 2 packages (6 1/2 ounces each) pitted dates (chopped), 1 cup coarsely broken walnuts, 8 tablespoons frozen concentrate for lemonade (undiluted and thawed), 1/2 pint heavy cream, marachino cherries, sliced almonds or Brazil nuts.

Method: Oil an 8-cup ring mold well; line bottom of mold with waxed paper and oil the paper. Stir sugar, flour and baking powder together. Beat whites with salt until stiff but not dry. Without washing beater, beat egg yolks slightly; stir in vanilla and sugar mixture, then dates and nuts. Fold in beaten egg whites. Turn into prepared ring mold. Bake in moderate (350 degrees) oven 35 to 45 minutes or until cake tester inserted in pudding comes out clean. Run spatula around sides and center of ring mold to loosen pudding; turn out carefully. Remove paper; drizzle 6 tablespoons of the lemonade concentrate over pudding. Cool. At serving time, whip cream; gradually fold in remaining 2 tablespoons of lemonade concentrate. Garnish pudding with whipped cream, cherries and sliced nuts. This pudding is rich so it may be served in small portions.

Fruit Dish For Dessert

Fruit is always the happy answer to a wholesome and satisfying dessert for midwinter meals. This pudding makes good use of the abundant winter pears. It may be served warm with cream, plain or whipped; or it can be served cold.

- Pear Honey Tapioca**
- 3 cups (4 medium) peeled quartered winter pears
 - 1/2 cup honey
 - 3 tablespoons butter or margarine
 - 1 tablespoon lemon juice
 - 1/4 teaspoon salt
 - 1/4 teaspoon cinnamon
 - 1/4 teaspoon nutmeg
 - 1/2 lemon, cut in thin slices
 - 1/2 cup quick-cooking tapioca
 - 2 1/2 cups water

Combine pears, honey, butter, lemon juice, salt, and spices in a skillet. Cover and simmer over medium heat until pears are tender—about 15 to 20 minutes. Baste pears occasionally with the honey mixture. Arrange lemon slices in a heatproof serving dish. Remove pears and arrange on top of lemon slices. Add tapioca and water to honey mixture in skillet. Cook and stir over medium heat until mixture comes to a boil. Pour over pears and lemon slices. Let stand 15 minutes; stir. Let cool at least another 15 minutes before serving. Makes 6 to 8 servings.

This Macaroni Dish One for Company

Gourmet Macaroni will make a good macaroni dish for the holidays.

- Gourmet Macaroni**
- Add 1 tablespoon salt and 6 ounces elbow macaroni to 4 1/2 cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 10 minutes. Combine 1 1/2 cups condensed tomato soup (10 1/2-ounce can) and 2 1/2 cup milk in saucepan. Heat thoroughly. Stir in 2 cups shredded American cheese, 1/2 teaspoon salt and a dash of pepper. Stir until cheese is melted. Drain and rinse macaroni. Fold macaroni and 1 cup crab meat (6 1/2-ounce can) into sauce. Pour into 1 1/2-quart casserole. Top with buttered bread cubes. Bake in moderate oven (350 degrees) 25 minutes. Makes 4 servings.



Easy to make and easy to eat is this handsome coffee dessert...

Coronet Dessert Colorful

A delicious dessert for a dinner party or a gala buffet gathering is a Coffee Coronet. And topping it off, even though it is made with coffee, would be cups of hot coffee.

- Coffee Coronet**
- 2 envelopes unflavored gelatine
 - 1/2 cup strong cold coffee
 - 1 1/2 cups strong hot coffee
 - 1 cup sugar
 - 1 cup broken pecans
 - 2 dozen lady fingers (about)
 - 1/2 package (3 oz.) semi sweet chocolate pieces, melted
 - 2 cups heavy cream
 - 1 tablespoon rum flavoring

Sprinkle gelatine on cold coffee. Add hot coffee, sugar, and stir until sugar and gelatine dissolve. Chill until consistency of unbeaten egg white. Meanwhile split 9 or 10 lady fingers and dip one end of each in melted chocolate. Whip chilled gelatine mixture until light and fluffy. Whip cream and fold in with pecans and rum flavoring. Spoon into spring form pan to a depth of about 1/2 inch. Stand chocolate tipped lady fingers upright around edge of pan, chocolate tips upmost. Add about 1-3 gelatine mixture and layer with plain split lady fingers. Add another third of

gelatine mixture, another layer of split lady fingers and a top layer of gelatine. Chill until firm. Remove from pan. Just before serving, sprinkle with a mixture of 3 teaspoons sugar and 1 teaspoon very finely ground coffee. Garnish with additional whipped cream and sugar-coffee mixture. Makes 12 servings.

VANILLA APPLE PUDDING

For added flavor to canned applesauce, mix 1/2 teaspoon pure vanilla extract with each no. 2 can used.

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