



SPICY DELIGHT—A sprinkling of ground nutmeg gives the final fillip to this easy and delicious pie with which to end a holiday meal. You needn't even bake a crust.

As easy as pie—

## Commercial eggnog is shortcut for elegant Christmas desserts

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Pies for holiday entertaining can be made one - two - three, with the help of convenience mixes. Here are recipes for three pies based on commercially prepared eggnog.

One is festive with glace fruit, one features pineapple and cream cheese, and one is a dreamy mixture containing marshmallows and coconut. All have easy-to-prepare crusts, but you may use your own favorite pastry if you wish. Each of the pies is sparkled with a fragrant bit of nutmeg.

### Christmas Eggnog Pie

2 envelopes unflavored gelatin  
1/2 cup water  
2 cups commercial prepared eggnog  
1/2 cup sugar  
1 teaspoon ground nutmeg

1/4 teaspoon salt  
1 teaspoon rum extract  
1 cup heavy cream  
3/4 cup mixed glace fruit  
Vanilla wafers  
1 tablespoon sugar  
1/2 teaspoon pure vanilla extract

Soften gelatin in water in a custard cup. Let stand in a pan of hot water to melt gelatin. Add to eggnog along with the next 4 ingredients. Place bowl in a pan of ice water until eggnog begins to thicken.

Whip 1/2 cup of the heavy cream. Fold into mixture, along with glace fruit. Turn into a buttered 9-inch pie plate, lined with vanilla wafers. Chill until pie is firm and ready to serve.

Just before serving, add the 1 tablespoon sugar and pure vanilla extract to the remaining 1/2 cup cream. Beat until it stands in soft peaks. Spread over pie. Sprinkle with additional nutmeg.

**Pineapple Cheesecake Pie**  
8-ounce package cream cheese  
1/4 cup commercial sour cream  
1 teaspoon ground nutmeg  
1/2 cup sugar  
2 cans (8 1/2 oz. each) crushed pineapple, drained  
6 each, red and green maraschino cherries

Soften cream cheese and blend with sour cream. Mix nutmeg with sugar and add to cheese and sour cream. Reserve 1/2 cup undrained pineapple for later use. Add remaining pineapple to cheese mixture.

Turn into a previously prepared Graham cracker crust. Freeze until firm and ready to serve. Remove from freezer 30 minutes before serving.

Cut into wedges and top each serving with a rounded tablespoon of the reserved crushed pineapple. Garnish with red and green maraschino cherries.

**Graham Cracker Crust**  
1 cup fine graham cracker crumbs  
1/2 teaspoon ground nutmeg  
2 tablespoons sugar  
3 tablespoons butter or margarine, melted

Combine all ingredients. Turn into a buttered 9-inch pie plate. Press firmly over bottom and sides. Bake in a preheated moderate oven (375 degrees F.) 8 minutes. Cool.

### Marshmallow Coconut Pie

1/2 lb. marshmallows  
1 cup commercial prepared eggnog  
1 1/2 teaspoons pure vanilla extract  
1 teaspoon ground nutmeg  
1 1/2 cups heavy cream  
3 1/2 ounce package flaked coconut

Lady fingers  
1 tablespoon sugar  
1/2 teaspoon pure vanilla extract

Heat marshmallows, eggnog, pure vanilla extract and nutmeg together until marshmallows are melted. Chill in a bowl of ice water until eggnog begins to thicken. Do not stir. Beat 1 cup of the cream until stiff and fold into the mixture along with 1/2 cup of the coconut. Turn into a buttered 9-inch pie plate lined with split lady fingers. Chill until firm and ready to serve.

Just before serving, add sugar and pure vanilla extract to remaining 1/2 cup cream. Beat until it stands in soft peaks. Spread over pie as desired. Sprinkle with remaining coconut.

## Chocolate-coated pie crust complements tropical filling

This is an excellent pie. It combines three tropical products, chocolate, coconut and pineapple, and can be prepared in advance. That is an important consideration for home-makers these days.

## Exotic preserves glaze holiday pie

Here's another pumpkin pie using imported French fruit preserves, for an international holiday dessert.

Use preserves such as orange slices, myrtle (huckleberry), groselle (currant), Reine-Claude (green gage), peach, apricot and strawberry.

### Orange-Pumpkin Meringue Pie

1 cup sugar  
1 tablespoon flour  
1/2 teaspoon salt  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
3 eggs, unbeaten  
1 1/2 cups mashed, cooked pumpkin  
1 cup milk  
Pastry for one-crust, 9-inch pie  
3 tablespoons French orange preserve syrup  
6 French orange preserve slices

**Meringue**  
Combine sugar, flour, salt and spices. Beat in eggs. Stir in pumpkin and milk. Pour into a 9-inch pie plate, lined with unbaked pastry. Bake in a preheated hot oven (400 degrees F.) 50 to 55 minutes or until a knife inserted in the center comes out clean.

Remove from oven and spread 3 tablespoons French orange preserve syrup over the top of warm pie. Cut 6 slices orange preserves into halves and arrange over pie. Top with meringue.

Bake 15 minutes in a preheated oven (325 degrees F.). If desired, garnish with additional orange preserve slices. Yield: 6 servings

**Meringue**  
1/16 teaspoon salt  
3 egg whites  
1/4 cup sugar

Add salt to egg whites and beat until they stand in soft, stiff peaks. Gradually beat in sugar. Spread over top of orange-pumpkin meringue pie.

## Shredded carrot sparks stuffing

Carrots in turkey stuffing? Why not?

### Savory Stuffing

1 1/2 cups hot water  
1/2 pound butter or margarine  
1 can (6-ounce) chopped broiled mushrooms  
2 cups shredded carrots  
2 packages (8-ounce each) herb seasoned stuffing

In a large skillet or Dutch oven combine water, butter and mushrooms, including broth. Add carrots and bring to a boil. Add both packages of stuffing all at once to the liquid, tossing lightly with two forks until stuffing is thoroughly moistened.

This makes enough stuffing for two 5-pound roasting chickens, two 6-8 pound Beltsville turkeys or one 12-14 pound turkey.

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The filling and the pie shell can be prepared a day ahead. Filling is refrigerated separately until shortly before serving.

### Coconut Pineapple Pie

1 lemon  
4 egg yolks or 2 eggs, slightly beaten  
1/2 cup granulated sugar  
1 can (8 1/2 ounces) crushed pineapple, drained  
1 cup whipping cream  
1 1/2 cups (about) flaked coconut

**Nutty Black Bottom Pie Crust**  
Grate 2 teaspoons rind from the lemon. Then squeeze juice from lemon. Combine lemon rind, 2 tablespoons lemon juice, the egg yolks, sugar and pineapple in the top of a double boiler. Cook, stirring constantly, over gently boiling water until mixture begins to thicken, about 15 to 20 minutes. Cool.

Then whip cream and fold into cooled mixture with 1 cup coconut. Spoon into pie shell. Chill about 2 hours. Before serving, sprinkle with remaining coconut, garnish with whipped cream.

**Black Bottom Pie Crust**  
1 cup (6-ounce package) glazed chocolate chips  
2 tablespoons milk  
1 baked 9-inch pie shell  
2 tablespoons chopped walnuts

Combine chocolate chips and milk in top of double boiler. Place over hot water until chips are only partially melted; then remove from heat and stir until mixture is smooth. Spread all or part of the mixture in a thin layer over bottom and sides of pie shell. Sprinkle with chopped walnuts.

## Frozen mixture beautiful salad

Handsome "Frozen Fruit Salad" deserves a pedestal, with its flavorful combination of fruits and almonds, evaporated milk, cream cheese and mayonnaise. You'll want to have this recipe handy, for the holiday buffet parties coming up.

### Frozen Fruit Salad

1 package (8 oz.) cream cheese  
1/2 cup mayonnaise  
1 can (8 1/2 oz.) crushed pineapple, drained  
1/2 cup sliced fresh dates  
1/4 cup chopped maraschino cherries  
1/2 cup chopped almonds  
1/2 cup evaporated milk, chilled

1 tablespoon lemon juice  
Cream cheese in mixing bowl until smooth. Blend in mayonnaise. Stir in fruits and almonds.

Whip evaporated milk until stiff and holds a peak. Whip in lemon juice. Fold in fruit mixture.

Spoon into 5-cup mold. Freeze overnight. Garnish with green maraschino cherry, if desired. Makes 8 servings.

## Chopped filberts bounty of groves

One season's delight is next season's memory. Rich, fragrant odors of wintertime baking will haunt our memories and remind us of the all too short season for Oregon filberts. While this delicious round and golden nut is in season, add them to cakes, cookies and pies, spice them for hors d'oeuvres, add them to the holiday turkey dressing. Any way you use them, use them often and store up plenty of golden goodness for the months ahead.

A moist treasure of fruits and filberts combined in Filbert Tutti Fruities yields a tantalizing bar cookie that just tastes like festivities are on the agenda. A real time saver too, because the recipe goes together so easily.

### Filbert Tutti Fruities

3 tablespoons butter  
3/4 cup sugar  
2 eggs  
3/4 cup toasted, chopped filberts  
3/4 cup chopped dates  
3/4 cup seedless raisins, cut  
1/4 cup chopped candied lemon peel

1 cup all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
Beat softened butter, sugar and eggs until light and fluffy. Combine flour, baking powder and salt; add to creamed mixture to thoroughly blend. Stir in nuts and fruit. Spread in buttered 8-inch square pan.

Bake at 325 degrees for 40 minutes or until done. When cool, cut into 1 1/2 inch squares or 2" x 1" bars. Roll in powdered sugar. Makes 36 squares or 32 bars. Store in tight container.

## Brazil nut torte luscious dessert

### Brazil Nut Torte

1 package angel food cake mix  
1 teaspoon brandy flavoring  
1 1/2 cups ground Brazil nuts  
Prepare and bake cake according to package directions, adding brandy flavoring after the egg whites are beaten and folding in ground Brazil nuts after the flour.

Cut in three layers; fill and frost with Mocha Cream. Garnish with sliced or coarsely chopped Brazil nuts. Chill several hours or overnight.

### Mocha Cream

2 cups (12-ounce package) semisweet chocolate pieces  
32 marshmallows (1/2-lb.)  
6 tablespoons milk  
1 tablespoon instant coffee  
1 cup heavy cream, whipped

Melt chocolate and marshmallows with milk and instant coffee in double boiler over hot water. Chill until thoroughly cool but not stiff. Fold in whipped cream. If necessary, chill until of spreading consistency.

NOTE: Brazil nut shells are easy to crack if you first put the nuts in refrigerator for several hours or overnight.

## Fruited bonbons can hang on tree

Unusual fruitcake bonbons are something new for Christmas. They can be hung on the Christmas Goodie Tree and distributed to holiday visitors. They are also excellent for mailing to ravenous sons and daughters at college, as a pre-Christmas surprise.

**Fruitcake Bonbons**  
(60 fruitcake bonbons)  
1/2 cup unsulphured molasses  
1 can (6 ounces) frozen orange juice concentrate,

thawed, divided  
1 package (15 ounces) seedless raisins  
1 jar (1 pound) mixed candied fruits, divided  
1/2 cup (1 stick) butter or margarine  
1/2 cup sugar  
3 eggs  
1 1/4 cups sifted all-purpose flour  
1/2 teaspoon baking soda  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon allspice  
1/4 teaspoon ground cloves  
1/2 cup chopped nuts  
Clear plastic wrap  
17 yards ribbon, 3/8-inch wide  
Small tree

Blend together unsulphured molasses and half of the orange juice concentrate in a saucepan. Place over low heat, stirring constantly, until mixture comes to a boil. Add raisins; bring to a boil again. Reduce heat and simmer 5 minutes; remove from heat.

Reserve approximately a fourth of candied fruit for garnish; stir remaining fruit into molasses mixture and reserve.

Cream together butter and sugar. Blend in eggs, one at a time. Sift together flour, soda, and spices; add to creamed mixture alternately with remaining orange juice concentrate. Add molasses-fruit mixture and chopped nuts; blend.

Line 1 1/4-inch cupcake pans with miniature paper cups. Fill 3/4 full with fruitcake mixture, and sprinkle with reserved candied fruits. Bake in a moderate oven (350-degrees) 25 to 30 minutes.

Cool, remove paper cups. Place each bonbon in center of 6-inch square of plastic wrap, pull edges together at top and tie with 10-inch piece of ribbon. Tie to tree and make bow.

## Use broilers for smaller family feast

For the smaller family's holiday dinner, a platter of three stuffed plump roast chickens is a welcome alternative to turkey. The modern broiler-fryers roast to a golden brown in a very short time.

Sprinkle neck and body cavities of 3 broiler-fryer chickens with 1 teaspoon salt each. If desired, stuff with mushroom stuffing. Hook wingtip onto back to hold neck skin; tie legs together, then to tail.

Place chickens directly in shallow pan; it is unnecessary to use rack. If desired, chickens may be rubbed with oil, soft shortening, butter or margarine before roasting and basted with drippings during roasting, but this is unnecessary.

Roast 1 1/2-pound and 2-pound chickens at 400 degrees 40 minutes per pound for 1 1/2 pounds and 35 minutes per pound for two pounds. Chickens weighing from 2 1/2 to 4 pounds are roasted at 375 degrees, 30 minutes per pound.

A 1 1/2-pound chicken requires approximately three-fourths cup of stuffing; a 4-pound chicken, 2 cups. Increase the total roasting time by 15 minutes when chickens are stuffed.

### APPLESAUCE TRICK

When making applesauce to serve with roast pork or baked ham, use white dinner wine for part of the liquid. It gives an exciting new flavor to enhance the meat.

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## Turkey meal to be served for schools

A "Christmas dinner" will be served Thursday, December 19, to patrons of the lunch program in the Bend Public Schools. Complete menus follow for the period, December 16-20.

Monday: Corned beef hash buttered carrots, bran muffin with butter, Christmas cookie, pears, milk.

Tuesday: Sloppy Joe, tossed salad, yeast roll with butter, pineapple upside-down cake, milk.

Wednesday: Beef chop suey, molded sunset salad, yeast roll with butter, blueberry cobbler, milk.

Thursday: Turkey and dressing, mashed potatoes and gravy, buttered green beans, cranberry sauce, yeast roll with butter, Christmas cake, milk.

Friday: Macaroni and cheese, buttered peas, green salad, whole wheat roll with butter, ice cream, milk.

### COOKING BONELESS ROASTS

Boned and rolled roasts require approximately 10 minutes per pound more cooking time than the same kind of roast with the bone in. Take note, roasterie chefs!

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