

# Feeding the Family

By YOLA VINCENT  
Food Editor

## Nesselrode Eggnog Chiffon Holiday Dessert DeLuxe

A superb festive dessert. Use your favorite mold or turn into baked pastry, crumb or nut shell. Use one quart of that bottled (non-alcoholic) eggnog that your milkman will leave "on order" or that you can pick up in the dairy department at your grocery.

2 envelopes unflavored gelatin  
1/4 cup sugar  
1 quart bottled eggnog  
1/4 teaspoon nutmeg, optional  
4 teaspoons rum flavoring, optional  
1 cup heavy cream, whipped  
1/3 cup chopped drained maraschino cherries

Combine gelatin and sugar in top of double boiler. Stir in 1/2 cup of cold eggnog. Place over boiling water and stir until gelatin and sugar are dissolved. Remove from heat; add remaining eggnog. If additional flavoring is desired, add nutmeg and rum. Chill until slightly thicker than the consistency of unbeaten egg white. Whip gelatin mixture until light and fluffy; fold in whipped cream, then maraschino cherries and nuts. Turn into a six cup mold. Chill until firm. Unmold. Garnish suggestions: whip additional one-half cup heavy cream; tint green and spread over top and sides of mold. Decorate with maraschino cherries and/or bits of green colored citron or pineapples. Or sprinkle with tiny red and green gumdrops.

## Pumpkin Ice Cream

The flavor of spicy pumpkin pies seems just right for holiday eating, but for something just as tasty but with a lighter texture, you might like to try this.

Beat two eggs until light. Add two-thirds cup sugar gradually, then beat thoroughly. Add one can (14 1/2 ounces) evaporated milk, one cup canned pumpkin, one-half teaspoon cinnamon and one-fourth teaspoon each of nutmeg, ginger and salt. Stir until well blended. Pour into freezer tray and freeze until one-half

inch from edge of tray. Remove from freezing tray to chilled bowl and beat with rotary beater until smooth. Fold in one-half cup toasted chopped filberts. Return to tray and freeze. Return to bowl and beat. Repeat until firm.

## Potato Puff Souffle For Special Occasion

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!

1/4 cup butter  
1/4 cup sifted flour  
1 cup sour cream (or sweet)  
1 1/2 cups hot, riced potatoes, firmly packed  
2 teaspoons grated onion  
1 1/2 teaspoons 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. Add to remaining hot mixture. 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 50 minutes or until a knife, when inserted in center, comes out clean. Six to eight servings.

## Butter Baked Carrots

A friend fixed these for us in New York a while back and they're really something to write home about. The bits of chopped onion and celery add zest, but it's really the butter that does it.

Cook six or seven medium size carrots in three-fourths cup water in a sauce pan until tender, 15 to 20 minutes. Drain and save liquor. Melt one-eighth pound (four tablespoons) butter in pan. Sauté two tablespoons chopped onion and one-fourth cup chopped celery until tender.



**HOME-MADE CANDIES**—Please one, please all with home-made candies. They're so easy to make and to decorate smartly in ways pictured here and talked about in today's food columns. Good last minute packaging ideas, too.

Add three tablespoons flour, salt and pepper to taste and mix well. Combine carrot liquid and enough milk to make 1 1/2 cups liquid. Add gradually to saucepan. Cook, stirring constantly, until sauce is smooth and thick. Cut carrots in lengthwise strips and put into a baking dish. Pour sauce over carrots. Combine one-half cup fine dry bread crumbs with three tablespoons melted butter, mixing well. Sprinkle over carrots. Bake in pre-heated, 350 degree, oven for 20 minutes or until crumbs are nicely browned.

## Steaks, Roast and Stew All From One Leg of Lamb

Holiday meal planning which almost always includes at least one roast can be kept down to an inexpensive level with careful planning. For instance, take a succulent whole leg of lamb and presto — three different meals.

Buy a full-cut leg of lamb and ask your meat-man to cut off a few lamb steaks and to cut through the shank leaving about a pound of meat on the bone.

- Broil the lamb steaks just as you would loin chops. Serve sizzling hot with broiled pineapple slices.
- Here's your holiday lamb roast—just the easy-to-serve center portion of the leg. Stick with

bits of garlic, then salt and pepper the outside. Roast at a low even temperature of 300 to 325 degrees. Make a panful of gravy and serve with potatoes and minted peas.

- For another good meal, cut the meat from the shank into cubes. Use these tender, boneless pieces of lamb in an Irish stew, for lamb curry or shish kabob (marinated and grilled on skewers with green pepper, onions and tomatoes.)

## Added suggestion: Leftover bones and bits of meat make wonderful stock for barley soup.

**Jam and Jelly Go-Togethers**

With poultry use blueberry jam, quince, currant, orange, grape or guava jelly, apple butter, orange marmalade, pineapple jam and jelly. Pass them in your prettiest glass dish—or —used to add flavor and color interest to sauces, gravies, for garnish or glaze.

With any meat you'll find apple butter, apple or guava jelly "right out of the jar" perfect.

With beef currant jelly is particularly tasty.

With pork enjoy apple butter, apple or currant jelly. With ham try pineapple jam and jelly! apricot jam and jelly, orange marmalade or cherry jam.

With veal currant jelly is the tried and true favorite.

With lamb mint jelly, of course. But also consider pineapple jam or jelly, currant, grape or orange jelly.

With fish and shellfish green gage plum jam is superb.

# Venice Gondoliers Fight Battle of Mechanized Age

Venice—(U.P.)—The next time you step into a romantic gondola in this "queen city of the Adriatic" you may find it powered by an outboard motor.

Gondoliers, fighting a losing battle against a mechanized age, talk of little else these days.

Thirty of the 428 surviving "artists of the single oar" said flatly they would spend the winter getting their gondolas motorized for the next tourist season.

They would be cunning little motors. An unsuspecting tourist would hardly notice them. The gondolier would operate the accelerator with a foot pedal, using his slender oar only as a rudder.

But the innovation would be a major revolution, and it might be the swan song of the silent, dragon-headed craft which symbolize this city of lagoons.

Since their heyday in the 16th century when 10,000 gondolas plied the canals, Venice's straw-hatted gondoliers have been fighting a losing battle to keep their 850-year-old calling alive.

**Careers Shortened**

Down to 1,000 in 1900, they had slipped to 600 at the start of World War II and are 428 today.

Even the active life of the existing gondoliers is shortened. With their delicate wooden craft jostled by speeding motorboats on the canals they have to kneel repeatedly on their precarious perches to keep their balance.

This is knocking out gondoliers at the age of 50 whereas they used to go on to far riper years.

The advent of the internal combustion engine forced the real crisis. Today only romantics, lovers and tourists are prepared to favor the slow and expensive gondola over the motor-boat that chug on the canals at speeds far in excess of the three m.p.h. limit laid down by city laws.

The gondoliers predict a city of neon lights, roaring exhausts and smelly gasoline fumes if the authorities do not act to curb the motorboats which are ruining their trade.

# Scientific Survey Of Hunting, Fishing Will Begin Jan. 7

Washington—(U.P.)—The first scientific survey of hunting and fishing as an industry will be begun Jan. 7, the National Wildlife Federation has announced.

The study is designed to find out how many hunters and fishermen there are in the nation, how much time they devote to the sports, and how much money they spend in the activities.

Supervised by the Fish and Wildlife Service of the U.S. Department of Interior, the survey will be conducted by Crossley, S-D Surveys, Inc., of New York City. Crossley will take a nationwide sampling of outdoor sportsmen and calculate national estimates from these figures.

In announcing the proposal study, the federation said the results are expected to be of "great strategic importance in defending wildlife resources against competing pressures for the use of lands and waters."

The most publicized dispute was over Air Force plans to use the Arkansas range in Texas, wintering ground of the almost extinct whooping crane, as a practice bombing area. The Air Force dropped the idea last October after heated protests from conservationists.

Other advantages from the survey will be a clearing up of questions confronting legislators and conservation agencies for years and information for future programs in game and fish management, the federation said.

It is now known that more than 30,000,000 hunting and fishing licenses are sold in the nation each year. Many persons, however, are allowed to hunt or fish without licenses because of

age or special exemption that vary in the states. The annual contribution to the nation's business by hunting and fishing has been estimated at from \$5,000,000,000 to \$11,000,000,000, the federation said.



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# Portland Concerned Over Transit Fate

Portland—(U.P.)—Members of the Portland city council yesterday expressed concern over the fate of mass transportation in the city.

Commissioner Stanley W. Earl said he feared Portland might be without public transportation on Feb. 1. That is the date the franchise now held by Portland Traction Company expires and the council had indicated it does not wish to extend the franchise.

Earl said the PTC would be holding a "loaded gun" at the city if there is no progress toward granting a new franchise either to PTC or a new firm by that time.

Ormond Bean and Commissioner Earl urged that negotiations be initiated at once to resolve franchise differences.

# East German Reds Threaten Soldiers

Berlin—(U.P.)—East German Communists threatened yesterday to take action against American soldiers entering East Berlin, the "capital of the German Democratic Republic."

The threat came in angry commentaries on the acquittal yesterday by a U. S. Army court martial of two soldiers the Communists accused of attacking an East Berlin actor.

The two soldiers involved were Pvt. William J. Holden, 19, of Poplarville, Miss., and Pvt. Richard L. Calbert, 22, of Kansas City, Mo.

They were arrested by the Communists Dec. 7 and accused of knocking out actor Werner Lierck outside a bar in the Soviet sector.

They were acquitted when they told the court martial Lierck called one of them an "American swine" and started to attack. They pleaded self defense.

Captive kangaroos are easily taught to box men in exhibitions. The main problem is teaching them to forego their terrible kick.

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