



**FESTIVE DESSERTS** - The holiday season is the time for gay, festive desserts such as this maraschino cherry pizza tart. The pizza-type crust is filled with candied fruits, walnuts, almond-flavored maraschino cherries, then topped with a delicately flavored pudding and garnished with pastry rounds.

**Steamed Raisin Pudding**  
**Spicy Buttermilk Delight**  
 It's easy to get steamed up over this raisin pudding, flavoured with buttermilk. It is aromatic, spicy, easy-to-make, certain to please. Also, it makes eight servings.  
 2/3 cup brown sugar  
 1/2 cup butter  
 2 eggs  
 2 tablespoons molasses  
 1 1/2 teaspoons baking powder  
 1/4 teaspoon soda  
 1/2 teaspoon salt  
 3/4 teaspoon cinnamon  
 1/4 teaspoon each cloves, allspice and mace  
 11/3 cups sifted flour  
 1 cup seedless raisins  
 1/2 cup buttermilk  
 \*Topping  
 Cream butter; add sugar slowly; continue creaming until thoroughly mixed. Add eggs, one at a time, beating well after each addition. Add molasses and mix well. Mix and sift baking powder, soda, salt, spices and flour. Add raisin and coat well with flour mixture. Add to first mixture alternately with buttermilk. Turn into buttered mold, cover and steam for 2 1/4 hours.

\*When ready to serve, top with soft ice cream, spiced whipped cream, hard sauce or softened cream cheese with a bit of grated orange rind added.

**Mandarin Oranges**  
 Mandarin oranges are an exotic food now available in local stores. They come canned or bottled; are tiny, whole segments of a special kind of orange that is grown only in the sunny groves of Japan. They add eye and taste appeal to practically anything; are highly esteemed as a party extra. Here are some suggested uses.

Add chilled mandarin oranges to our favorite cole slaw. Serve chilled, drained mandarin oranges with cream cheese and crackers for dessert.

Fold drained mandarin oranges into prepared vanilla pudding.

Serve chilled mandarin oranges with curried dishes.

Combine mandarin oranges with frozen pineapple cubes, green grapes for a refreshing fruit cup.

**Amber Glazed Almonds Have Wonderful Caramel Flavor**  
 (either beet or cane) in this recipe is the secret to these delightful amber glazed almonds.

When sugar is heated to a sufficiently high temperature it melts and the color changes, first to yellow then to brown. The liquid formed has a characteristic flavor, called caramel. As the process continues the liquid becomes increasingly sweet, and as it darkens the flavor becomes stronger, even bitter. So stop the caramelization process while the syrup is light and flavor distinct yet still delicate.

1 1/2 cups almonds (blanched or unblanched)  
 1 1/2 cups sugar  
 3/4 teaspoon nutmeg  
 Spread almonds on a baking sheet and place in a moderate (350 degree) oven for about 10 minutes. Cool slightly then spread out in a lightly buttered shallow pan (10 inches by 15 inches is about right.)  
 Caramelize the sugar in a heavy saucepan over medium heat, stirring constantly with a wooden spoon until sugar changes to a golden amber liquid. Remove from heat,

stir in salt and nutmeg quickly, then pour over toasted almonds. Let set until cold, then invert pan; press against bottom and the sheet of glazed almonds will fall out. Break into pieces. Store between layers of waxed paper in tightly covered can or jar. Recipe uses one-half pound almonds to make one-pound of candy.

**Macadamia Nut Memo**  
 Macadamia nuts from Hawaii are increasing in supply right along. Named for Dr. John Macadam who discovered they were good to eat, macadamia nuts are shelled, roasted in oil, salted, sealed in glass jars under high vacuum; come in 3 1/2 ounce, 7 ounce and 12 ounce jars.

**ORGANIZER DIES**  
 New York - (UPI) - Mrs. Bonnie Mae Murray Goodlet, known for many years in New York Society as an organizer of charity balls, died Monday of cancer.

**RADIO AID**  
 Los Angeles - (UPI) - A new radio impulse device which emits 140 "beeps" per minute after it is activated by opening of a parachute will be a great aid in rescuing pilots lost in water, desert or mountain areas, according to its developers. The device, jointly developed by North American Aviation and the Telephonics Corp. of New York was approved following tests at El Centro Naval Auxiliary Air Station. The low-weight transmitter can be heard by a homing receiver 60 to 80 miles away.

**CASUALTY**  
 Penn Yan, N. Y. - (UPI) - Arthur Hartman, 59, decided to avoid the summer holiday traffic by spending the weekend in a hammock alongside his cottage. But an unoccupied car rolled from the curb, knocked him out of the hammock and sent him down a 15-foot embankment. Hartman was not seriously injured.

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## Feeding the Family

By ZOLA VINCENT  
 Food Editor

### Fall Bounty of Fancy Fruits, Raisins, Nuts

Mid-November finds new crops of flavor-packed, west-coast-grown dried fruits in our markets. These are apples, apricots, peaches, prunes, figs, and, of course, plenty of succulent raisins. All are conveniently packaged, modestly priced and just waiting to add flavor, texture and top-nutrition to an array of exciting pies, cakes, puddings, stuffings, salads, cereals. Furthermore, they are "natural" substitutes for candy when that sweet-tooth becomes demanding.

Then there are glassed maraschino cherries (all west coast grown) in red and in green for incorporating in receipts, for adding flavor distinction to beverages, desserts and salads, and for decorating many a good thing.

Glaced fruits are available separately or in combination, in cellophane covered packages or glass. Their rich glowing colors flirt with the home-maker's imagination as she pictures party-rich nesselrode pie puddings, fruit cakes and candies for holiday eating and sharing.

Nuts, unshelled and shelled. Bins are piled with almonds, pecans, walnuts, filberts, Brazils (that's right, they come from Brazil), and macadamia nuts from Hawaii. They come as harvested, loose and in packages. They also come shelled and canned, glassed and packaged; whole, halved, or sliced and chopped ready for myriad recipe uses as well as for out-of-hand eating.

### Maraschino Cherry Pizza Tart

**Gay, Festive Holiday Dessert**  
 We call this a pizza tart because of its pizza-like crust which is filled with candied fruits, almond-flavored maraschino cherries and other goodies to make a dessert that is ideal to top off that very special holiday meal.

1 cup sifted all-purpose flour  
 Dash salt

- 1 tablespoon granulated sugar
- 1 tablespoon butter or margarine
- 1 package active dry yeast
- 1/3 cup warm (not hot) milk
- 1 1/2 cups finely chopped walnuts
- 2/3 cup sifted confectioners' sugar
- 1/3 cup chopped maraschino cherries, drained (about 20 cherries)
- 1/2 cup light seedless raisins
- 2 eggs, beaten
- 2 tablespoons butter or margarine
- 2 tablespoons cornstarch
- 1 1/3 cups milk
- 1/2 teaspoon rum, vanilla or other desired flavoring

Sift flour, salt and granulated sugar together. Cut in the one tablespoon butter or margarine! Sprinkle yeast over the one-third cup warm milk. Stir until dissolved. Stir into flour mixture; beat well. Cover and let rise in warm place until doubled in bulk. Knead on lightly floured board until smooth. Roll out to an 11-inch circle (it will be quite thin). Press on bottom and up sides of lightly greased eight-inch layer cake pan. Trim edges. Press dough trimmed from edges into a ball and roll out to one-quarter inch thickness. Cut into one-inch circles with floured cutter. Arrange on baking sheet. Combine walnuts, confectioners' sugar, candied fruit, cherries, raisins and eggs. Mix well. Spread cherry mixture in dough-lined pan. Cover and let tart and circles of dough rise in warm place 15 minutes.

Melt the two tablespoons butter or margarine in small saucepan. Add cornstarch and blend. Gradually add the 1 1/3 cup milk; cook over low heat, stirring constantly, until thickened; add flavoring. Pour over cherry mixture and top with circles of dough. Bake in hot oven (400 degrees) 25 to 30 minutes. Cool. Garnish pastry rounds with decorative frosting and additional cherries, as desired.

**REALLY GOOD!**  
 like home made



### MORNING MILK PUMPKIN PIE

(Makes 9-inch single-crust pie)

- 1 cup sugar
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ginger
- 1/2 teaspoon salt
- 2 eggs
- 1 1/2 cups canned pumpkin
- 1 1/2 cups (1 large can) undiluted MORNING MILK
- 9-inch single-crust unbaked pie shell

Blend sugar, spices, and salt together. Add eggs and pumpkin. Mix well. Stir in Morning Milk. Pour into unbaked pie shell. Bake in hot oven (425° F.) 15 minutes; reduce to moderate heat (350° F.) and continue baking about 35 minutes, or until knife inserted in pie mixture comes out clean. Cool.

### SPICED OATMEAL DROPS

(Makes about 7 dozen 2-inch cookies)

- 2 cups sugar
- 1 cup shortening
- 2 eggs
- 1/2 cup molasses
- 3 cups sifted flour
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon ground cloves
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup undiluted MORNING MILK
- 3 cups quick oats

Blend sugar, shortening, eggs and molasses until light and fluffy. Sift flour, salt, spices, baking soda and baking powder together. Add dry ingredients alternately with Morning Milk. Stir in quick oats. Mix well. Drop dough from a teaspoon on buttered baking sheet. Bake in moderate oven (350° F.) about 15 to 18 minutes until cookies are light brown. Remove cookies from sheet and place on racks to cool.

### MORNING MILK FIVE-MINUTE FUDGE

(Makes about 2 pounds)

- 2 tablespoons butter
- 3/4 cup (small can) undiluted MORNING MILK
- 1 1/2 cups sugar
- 1/2 teaspoon salt
- 1 1/2 cups (about 16 medium) diced marshmallows
- 1 1/2 cups (1 1/4 6-ounce pkgs.) semi-sweet chocolate pieces
- 1 teaspoon vanilla
- 1/2 cup chopped nuts

Combine butter, Morning Milk, sugar and salt in saucepan over medium heat. Bring to a boil, and cook 4 to 5 minutes, stirring constantly. (Start timing when mixture starts to "bubble" around edges of pan.) Remove from heat. Stir in marshmallows, chocolate, vanilla and nuts. Stir vigorously for 1 minute (or until marshmallows are completely melted and blended). Pour into 9-inch square buttered pan and allow to cool. Cut in squares.



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