



PACKAGES ON KNOB - Gift idea! Make up a batch of candies and pile them into a bright new saucepan. To the lid knob, tie small cellophane packages of some of the candy ingredients. This should give you other gift packaging ideas.

Feeding the Family

By ZOLA VINCENT
Food Editor

Candy Captures Holiday Spirit: Give It and Keep It: Make It and Buy It

Candy has been popular since masters of confectionery arts made it for the aristocracy of ancient Egypt. Today it is a billion dollar business with candy stores in every town, candy displays in every food store... and candy made in countless homes.

Wherever and however candy is made, the principal ingredients are chocolate, sugar, dairy products, nuts of all kinds, fruits of many kinds. Many of the fruits and nuts used in all kinds of candy-making are west coast grown. Candy stores offer multitudinous variety; boxed, glassed and otherwise packaged. Remember to get an assortment of hard candies for the enjoyment of all comers as well as for the family. Shop early for candy canes, ribbons, etc. for trees and other decorative purposes.

Fondant Candy
Many are fond of fondant which is used to stuff apricots, dates or prunes or for kneading - in glazed fruits, shaping into balls or for making into a long roll for slicing and rolling - in chopped nuts or chocolate decorations. This Christmas fondant candy is easy to make, versatile to use. Here again we suggest the use of pure vanilla extract for fine flavor harmony.

Combine two cups sugar, one-eighth teaspoon cream of tartar, three tablespoons white corn syrup, and one cup of water in a saucepan. Stir and heat slowly until sugar dissolves. Cover. Boil three minutes. Remove cover and cook to 238 degrees or until a soft ball forms when a little of the syrup is dropped in cold water.

Positively do not stir after syrup begins to boil. If crystals form on the sides of pan, wash down with a pastry brush dipped in water. Pour onto an ungreased marble slab or platter. Cool until candy can be held comfortably in the palm of the hand. Sprinkle 1 1/2 teaspoons pure vanilla extract over the top. Turn candy over and under with a spatula until mixture is smooth or knead with your hands. Store, tightly covered, two or three days in a cool place before using in ways suggested above. Recipe makes about 1 1/4 pounds.

Chocolate Bon Bons. Shape fondant above into three-quarter inch balls and dip into chocolate mixture made like this: Melt a six-ounce package semi-sweet chocolate pieces and two tablespoons butter or margarine with two tablespoons light cream or top milk, over hot water, in top of double boiler. Lift fondant balls out with fork onto waxed paper. Place in refrigerator just until chocolate is set.

Chocolate Truffles
These magic chocolate truffles can be made in 12 minutes; require no beating. Heat one package (six-ounces) semi-sweet chocolate pieces in top of double boiler over rapidly boiling water, stirring a few times, until just melted. Remove from heat. Add one-third cup plus one tablespoon sweetened condensed milk,

pinch of salt, one-half teaspoon pure vanilla extract and three tablespoons ground nut meats. Stir only until smooth. Turn into square shallow pan lined with waxed paper and press into block one-inch high. Chill in refrigerator until firm, about two hours. Turn out of pan, remove waxed paper, cut and decorate in any desired way. Store in airtight container.

Yuletide Confection

Many like confections made with dried fruits because of excellent nutritive values as well as distinctive taste. This recipe is done with dried pear halves and raisins.

Rinse and drain six dried pear halves and one cup light or dark raisins. Using kitchen scissors snip remnants of core from pears. Put pears, raisins and one-half cup nutmeats through food chopper using a coarse blade. Mix in one tablespoon finely chopped candied ginger, one-half teaspoon grated lemon rind and pinch of salt. Shape into small balls. Roll in powdered sugar, if desired. Makes 14 balls about one inch in diameter.

Semi-Sweet Quickies With Variations
We know of no recipe that lends itself to more variation than this one for semi-sweet chocolate quickies. We remind you of it because everybody loves chocolate candy.

Combine and melt over hot (not boiling) water one six-ounce package (one cup) semi-sweet chocolate morsels, three tablespoons light corn syrup and one tablespoon water. Remove from heat. Drop by half teaspoonfuls on waxed paper lined cookie sheet and decorate with nuts, candy corn, mints, gum drops, tinted coconut, slivered almonds, red or green maraschino cherry halves.

Follow quick chocolate recipe above and add any of the following goodies: one cup mixed candied fruit, 1 1/2 cups coconut, one cup cut-up dates, 1 1/2 cups raisins or one cup salted nuts. Drop by teaspoonfuls onto waxed paper lined cookie sheet. Chill just until firm.

Follow quick chocolate candy recipe above increasing light corn syrup to four tablespoons. Remove from heat; gently stir-in two cups of any ready-to-eat cereal, till coated; Drop by teaspoonfuls onto waxed paper lined cookie sheet. Chill just until firm. Makes 2 1/2 to three dozen confections.

Plentiful seasonal nuts (any kind you have handy) make scalloped onions a vegetable dish to remember. For each six servings, slice onion to get three cups; cook in small amount of boiling salted water. Place drained onions in baking dish; add one cup chopped nuts and two cups thin white sauce seasoned to taste. Mix one-fourth cup fine bread crumbs with one tablespoon melted butter or margarine and sprinkle over onions.

Bake in hot oven (400 degrees) 20 minutes or until crumbs are delicately browned.

Paprika Potatoes. Boiled potatoes take on new flavor interest when cooked in salted water with two bay leaves.

For new eye appeal, roll them in a mixture of melted butter and paprika or finely chopped parsley - or some of each. Egnog Synonymous With Holiday Hospitality

Time was when eggnog was served before breakfast and again before dinner, but nowadays it is served at any hour throughout the holiday season and many homes maintain "open house" all day long on both Christmas Day and New Year's Day with relays presiding at the eggnog bowl.

Family and friends of all ages will be coming and going. And they'll be thirsty! Charming and gracious hosts and hostesses and their teenage sons and daughters will have ready a bowl or pitcher of the traditional holiday eggnog.

If you don't happen to have a big punch bowl, it doesn't matter a bit. Use the biggest bowl in the house and decorate it or pour from a pitcher. Small glasses, however, are desirable and can be bought, if necessary, at the nearest ten cent store.

For informal entertaining, the buffet or any convenient table is fine. Your eggnog (or party punch, if you prefer it) together with thin slices of fruit cake, holiday cookies and salted nuts is quite adequate. No other food is necessary.

Many set up a small table especially for the children with grandmother or a young member of the family "presiding".

Dairy Eggnog. Many dairy products companies feature smooth, creamy eggnog in quart bottles at this season; the skilled blending of quality ingredients ready for serving or for adding "spirits" if you like. If your milk is home delivered, put your order in ahead of time to insure availability.

Frosted Eggnog (Home made). This dairy-rich eggnog makes enough for 16 to 20 eggnog size glasses. Beat eight eggs well; add 1 cup sugar and one-half teaspoon salt and blend well. Add two quarts milk, stirring until thoroughly mixed. Chill, unless milk is very cold. Just before serving, whip one cup whipping cream and add one teaspoonful vanilla, rum or other flavoring. Gently stir whipped cream into mixture. Sprinkle each serving lightly with nutmeg.



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