



**MINCEMEAT PIE**—This festive orange mincemeat pie topping is easily achieved by using a cookie cutter on the center of the crust. As the pie bakes, the tree sets itself apart; a masterpiece of culinary art for admiring as well as for enjoyable eating.

## Feeding the Family

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Food Editor

### Last Minute Suggestions

**For the Season of Sharing**  
The rich aromas wafting in all directions from a busy kitchen enliven the whole house as the family busies itself with myriad last minute details of wrapping, phoning, trimming, phoning, decorating, phoning, cooking and answering the phone... and the doorbell.

Festive feeding of family and friends no longer means tedious hours of preparation and effort thanks to modern methods of food preparation and packaging. The turkeys arrive ready for stuffing; the stuffing pre-packaged. Vegetables are practically pan-ready. Eggnog is yours for the ordering. Bakeshops and candy shops have everything you've not gotten around to baking or making and many more things besides. And so on and on.

### Orange Mincemeat Pie Excitement

By adding oranges to the standard mincemeat recipe, the pie you produce has an extra spicy tang and texture. And the decoration is so easy; just use a cookie cutter on the center of the top pastry. Put the crust in place and fit the pastry Christmas tree (or other seasonal motif) into the open area. Baking the pie sets the tree apart from the rest of the crust, so it's a masterpiece of culinary art to be admired for appearance as being a new taste.

Pastry for 2 crust 9-inch

pie  
1 9-ounce package mincemeat broken into small pieces  
3 tablespoons sugar  
3/4 cup water or cider  
1 tablespoon grated orange peel

2 oranges, peeled and chopped fine  
1/3 cup chopped nuts  
Make pie crust according to usual recipe or directions on packaged pie crust mix.

Combine mincemeat, sugar, water and grated orange peel in saucepan. Stir to break up lumps and boil briskly one minute. Cool. Add chopped oranges and nuts; pour into nine-inch pastry-lined pie plate. Roll out top crust and cut out tree or other design. Fit top crust on pie; replace cut-out. Bake in hot oven (425 degrees) for 30 to 35 minutes. Mincemeat is especially highly regarded when served hot.

Tuck this away for week-end pleasuring; a treat for lunch, supper or late snacking. You'll get six servings out of two cups diced cooked turkey. Orange slices will be good with this.

Put two cups diced cooked turkey and one cup diced celery in a bowl; add one-half cup thick sour cream or half and half sour cream and mayonnaise; toss lightly adding salt and pepper to taste. Store in refrigerator until ready to use.

Split six finger or frankfurter rolls lengthwise but not

quite through. Spread with butter. Rolls may be heated slightly in oven to toast, if you like. Tuck lettuce leaf in roll and fill with turkey salad mixture.

**Pie Crust Memo.** Add grated orange peel or grated sharp Cheddar cheese to pastry used to make top crust of mincemeat or apple pie. Or sprinkle grated cheese over top of baked pie and return to oven until cheese is melted. Serve hot.

**Hot Toasted Walnuts.** Par-boil walnut halves three minutes; drain well and place in baking pan. Spread walnuts into a single layer. Dot with butter and bake about half an hour in a moderate oven, stirring frequently. Remove from oven when toasted brown and sprinkle with salt. Serve hot.

### Hot Buttered Punch

A hot buttered punch with cinnamon stick stirrers is traditional in many families as a gesture of hospitality. This recipe makes 2 1/2 quarts of punch which can be kept on hand for heating to simmering point as needed.

Bring to a boil three-quarter cup firmly packed brown sugar, one cup water, one-quarter teaspoon salt, one-half teaspoon nutmeg, one-half teaspoon cinnamon, one-half teaspoon allspice, three-quarter teaspoon cloves. Crush two one-pound cans jellied cranberry sauce with a fork. Add three cups water and beat with rotary beater until smooth. Add cranberry liquid and one quart pineapple juice to hot spiced syrup and heat to simmering. Serve hot, dotted with butter and sprinkled with nutmeg.

Plentiful, wonderful winter pears, the Comice and Winter Nelis, can be stewed, baked, fried, pickled and glazed. They're perfect in fresh fruit salads with other seasonal fruits. Halve, core and top with mint or cranberry sherbet.

They're fine with cheese as dessert. Or brush with butter, sprinkle with brown sugar and broil for breakfast; serve with meat or offer as dessert.

**Lemon Hard Sauce.** Work one-quarter cup softened butter with spoon or beater until light and creamy. Add one cup confectioners' sugar gradually. Add 1 1/2 teaspoons lemon juice, one-half teaspoon grated lemon rind; beat until light and fluffy. Makes three-quarter cup or enough for four to six pudding servings.

**Easy Spiced Peaches.** Empty a No. 2 1/2 can cling peach halves into a sauce pan. Add a stick of cinnamon, a teaspoon whole cloves and a couple of tablespoons vinegar. Simmer 10 minutes and let stand overnight. So easy, so good.

**Stuffed Dates.** Remove pits from fresh ripe dates. Stuff with pecan halves, filberts or blanched toasted almonds. Roll in cinnamon sugar using one teaspoon ground cinnamon to one-quarter cup sugar. **Stuffed Figs**

Rinse California dried figs; drain, wrap in towel and steam over hot water about 15 minutes or until tender. Remove and dry with cloth. Slit down one side and stuff with preferred fruit or nut filling or fruit-nut combinations.

Use nutmeats such as walnut, almond, Brazil, pecan, filbert or peanuts—or preserved or candied fruits such as orange or lemon peel, citron, cherries, pineapple, ginger or marshmallows.

Or chill the stuffed figs and dip, blossom end down, in dipping chocolate melted over warm (not hot) water. Place on waxed paper to harden.

### Cheers for Cheese

With a generous supply of thin crisp crackers in the cupboard and a wine-flavored Edam cheese in the refrigerator, you're set for accompaniments for what ever beverage seems indicated according to time of afternoon or evening. Cut a shallow cone out of the top of the Edam cheese and with an ice pick or skewer, honeycomb the inside of the cheese with holes, being careful not to perforate the rind. Pour in as much Tawny Port wine as the cheese will hold. Store in refrigerator for at least a week. Longer is even better.

**Garlic Olives.** Place 4 split garlic cloves in a medium jar of ripe olives and let stand overnight. For shiny garlicked olives, drain liquid from jar and fill with olive or salad oil.

**Vineyard Cole Slaw.** Combine four cups finely shredded cabbage, one-half cup shredded carrots and one-half cup seedless grapes. Moisten with a dressing made by combining one cup sour cream, three tablespoons fresh lemon juice, one-half teaspoon salt and three tablespoons sugar. Serve in crisp iceberg lettuce cups. Makes six servings.

**Spiced Relish.** Cut one medium size unpeeled orange into quarters and put through food chopper. Crush one No. 1 can whole cranberry sauce and blend in orange and one-quarter teaspoon ground cloves. Allow to stand at least an hour for flavors to blend. Makes two cups relish.

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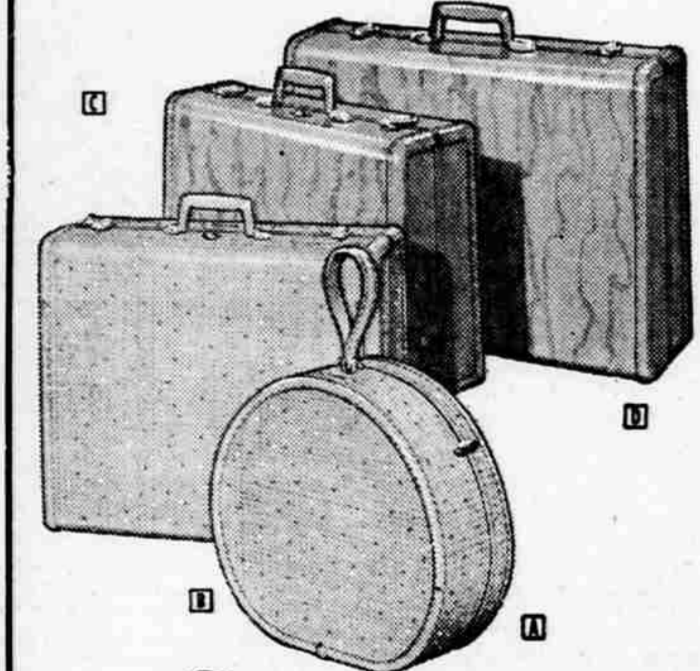
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