HARD SAUCE around the world—without leaving your kitchen—is the offer of this selection of recipes which use the old traditional favorite, hard sauce, as an ingredient. Shown here in the foreground is "Crisp Canton Rice Cookies," at left "English Tea Tarts" and at right is Uncle Sam's entry of "Yankee Apple Dumplings." Tempting hard sauce recipes will give your holiday meals an international flavor, according to Bob Cherneff of Hill & Knowlton, Inc.

upstairs downstairs and In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News

Old Favorite In Holiday Garb

How'd you like to take a fast holiday trip to foreign lands? In a jet? No, a jar.

A jar of hard sauce, the traditional partner of plum pudding that has branched out into the cuisine of nearly every nation under the sun. Even the English have found it veddy good in other dishes.

Our gourmet globe - trotting starts in Boston, and then we wing our way to England and Denmark. A brief stop in China and a visit to Brazil complete the itinerary. From each of these countries we borrow a favorite dessert—in each we discover a new and delicious use for hard sauce.

From our own cookery we get Yankee Apple Dumplings, as tasty a holiday treat as ever came out of New England. Then on to Merrie Olde England where we surprise the Trafalgar traditionalists by using hard sauce as an ingredient in English Tea Tarts. On to Copenhagen for Danish Cinnamon Twists, guaranteed to make any melancholy Dane burble like a schoolgirl. Out of China comes a recipe for Crisp Canton Rice Cookies and then we samba into Sao Paulo for Brazilian Cream Custard—it's the nuts.

The only thing hard about reproducing these exotic masterpieces on your holiday table is the "hard" in hard sauce. They're as easy as getting noticed in a Paris creaton . . . as enjoyable as gliding along in a Venetian gondola.

No passport needed, no customs inspection on our table travelogue. Here's the itinerary in detail:

YANKEE APPLE DUMPLINGS (USA)

6 medium-size cooking apples
1 6-oz. jar hard sauce
½ cup light or dark raisins
½ teaspoon cinnamon
2 cups packaged biscuit mix
2-3 cup milk

Pare and core apples (save peel if optional sauce is to be prepared). Combine hard sauce, raisins and cinnamon. Fill apples with mixture. Combine biscuit mix and milk to make a dough. Roll out and cut into one inch strips. Wrap each filled apple with ¾ strips of daugh, bringing last piece up into a little stem. Place in greased baking dish or casserole and bake in a moderately hot oven (375 degrees) about 40 minutes, or until apples are tender. If sauce is used, pour into dish during last 10 minutes of baking. Serve dumplings hot with sauce from dish and extra hard sauce for spooning over. Makes six servings.

Sauce (optional) — Cook apple peelings with one cup water for 15 minutes. Discard peel and retain liquid. Add 2-3 tablespoons sugar, 2 tablespoons butter, ¼ cup raisins and a little lemon juice. Simmer until sugar dissolves. Pour into dumpling dish as directed.

ENGLISH TEA TARTS

2½ cups sifted flour
1 teaspoon salt
¼ teaspoon baking powder
¾ cup soft shortening
3 tablespoons cold water
1 egg yolk, beaten

(Or use packaged pie crust mix and prepare as directed on carton.)

Sift dry ingredients together. Cut in shortening until mixture looks like cornmeal. Blend water and beaten yolk, sprinkle over flour mixture. Use fingers or a fork to mix until dough holds together. If dough seems too dry, add an additional tablespoon water. Shape dough into a flat round, then roll out. Cut into rounds and fit each well-pricked round over the outside of an inverted muffin tin or custard cup. Shape and pinch pastry to fit snugly. Chill for one hour. Bake in a hot oven (450 degrees) about 15 minutes, or until golden brown. Cool, then remove from pan. To serve, fill with favorite jam, jelly or fruit and top with hard sauce. Makes approximately 30-36 tarts.

SOME SUGGESTED FILLINGS

Orange segments, tangy marmalade and hard sauce.

Vanilla pudding, sliced strawberries and hard sauce.

Diced banana, chocolate pudding and hard sauce.

Pureed fruit (baby fruit), chopped buttered almonds and hard sauce.

Prepared mincemeat and hard sauce.

Crushed or whipped jello and hard sauce.

Candied fruit or glaze, fruit cake mix and hard sauce.

Hard sauce topped with chopped toasted nuts.

Hard sauce topped with peanut butter.

Applesauce, grated lemon rind and hard sauce.

DANISH CINNAMON TWISTS

¾ cup scalded milk
2 envelopes active dry yeast
¼ cup warm water
4½ -5 cups sifted flour
½ cup sugar
1 teaspoon salt
granulated sugar
2 eggs
1 cup melted shortening
½ teaspoon ground cardamom seeds
2 teaspoons cinnamon
1 6-oz. jar hard sauce
½ cup finely chopped nuts (almonds, walnuts or pecans)

Cool scalded milk. Dissolve yeast in warm water. Combine milk and yeast. Sift together flour, sugar and salt. Stir 1 cup flour mixture into liquid mixture, beat in 1 egg. Stir in about half of remaining flour. Mix well. Turn dough into a greased bowl and knead a few minutes, turning several times. Cover and let rise until doubled in bulk. Punch down and turn out on floured surface. Knead until smooth and elastic—about 5 minutes. Divide dough into small pieces and stretch each piece about 8 inches long. Press flat and spread lightly with combined cinnamon, hard sauce and nuts. Twist (or shape as desired) dough strips and place on a greased cookie sheet. Sprinkle with granulated sugar and let rise until doubled in bulk. Bake in a hot oven (400 degrees) about 15 minutes. Makes 2 to 2½ dozen twists, depending on shapes and sizes.

CRISP CANTON RICE COOKIES

2½ cups sifted flour
½ teaspoon baking powder
½ teaspoon salt
1 cup soft shortening
1 teaspoon vanilla
¼ Teaspoon ginger
½ cup confectioners sugar
2 tablespoons water
½ cup cold cooked rice
1 6-oz. jar hard sauce

Sift together dry ingredients, flour, baking powder and salt. Mix shortening, vanilla, ginger and sugar, then beat until very light and fluffy. Combine dry and creamed mixtures, add water and blend thoroughly. Chill for 1 hour, or until dough is fairly stiff and easy to handle. Turn dough onto floured board and roll ¼ inch thick. Cut in rounds. Combine rice with hard sauce. Use a small spatula to spread a layer of hard sauce mixture over each cookie. Just for fun, use the leftover snippets of pastry to shape make-believe Chinese characters on top of cookies. Place on ungreased cookie sheet. Bake in a moderate oven (350 degrees) 15 minutes, or until done. Makes about 2½ dozen cookies.

BRAZILIAN CREAM CUSTARD

4 eggs
¼ cup sugar
¼ teaspoon salt
1½ cups milk
½ cup light cream or evaporated milk
½ teaspoon vanilla
2-3 teaspoon instant coffee
6 teaspoons hard sauce

Beat eggs until fluffy. Add sugar and salt and continue beating until thick. Stir in milk, cream and vanilla. Blend thoroughly. Butter 6 custard cups and sprinkle each with instant coffee, twist and turn cups so that a good coating adheres to the inside surface. Place a teaspoon of hard sauce in the bottom of each cup. Pour custard mixture through strainer into prepared cups. Set custard cups in shallow baking pan and add hot water in pan to about 1 inch from top of cups. Bake in a slow oven (300 degrees) for about 1 hour, or until set. Cool and chill. To serve, loosen custard from edge of cup with a knife or spatula and invert on dessert plate. Remove cup. Makes six portions.

WEAR GOLD at your lips, fingertips and eyes. Helena Rubinstein's new 24 Karat Red Lipstick will be the big rave far beyond the 1958 holiday season. Dip your fingertips in the molten gold of 24 Karat Golden Nail Polish. Emerald for your eyes comes in the green eye shadow stick and Mascara-Matic.

GLITTER

You'll be as jubilant as a forty-niner striking California gold when you see Helena Rubinstein's newest lipstick shade, 24 Karat Red! It's such a jewel of a color—so absolutely perfect with the glittering new fashions.

Gold is the big rave in fashions for the holidays. Opulence and elegance is expressed in gold fabrics, masses of gold jewelry, golden blonde hair, and now a 24 Karet Red lipstick. Red shot with golden undertones to give a muted, yet glorious, russet shade. Not quite pure red, not quite pure orange, the new shade is certainly pure beauty.

Appropriately for this time of year, there is a kind of fulfillment in the glowing beauty of 24 Karet Red. Its full, rounded tone blends softly, unobtrusively with the golden undertones of your own complexion. Its warm response to other shades is equally evident in the subtle way its ruby fire and golden richness blend with your hair—be it blond, brown, brunette or red.

24 Karat Red is in the luscious, moisturizing dew-kissed texture that makes your lips creamy-soft. And, of course, the setting for this particular jewel must be—and is—one of the famous and fabulous Convertible cases!

The 24 Karat look strikes gold in two beauty spots besides your lips: your fingers and your eyes! To have it at your fingertips there is the glamourous gleam of molten gold in 24 Karat Golden Nail Polish. Containing real gold, this is color coordination at its shimmering height! The polish goes on quickly and easily, and stays on—to give you a fashion highlight that's incomparable.

To complete the picture of a jewel-toned you, there are emeralds for your eyes! An exciting new Eye Shadow Stick in Emerald Green, together with the well-loved Mascara-Matic in the same shade, will put sparkles in your eyes such as they never had before. Coloring, curling and waterproofing your lashes in a single twist of the wrist, the Mascara-Matic is itself a gold mine of efficiency and beauty!

BAKED SQUASH DELUXE

For a different way with baked squash, serve it with golden pineapple chunks that have been glazed with brown sugar. This will add sweetness and is very delicious.

California Wine

These wonderful "convenience" foods (canned soup, in this instance) plus a dash of imagination (California Wine, for example) can brighten many a hurried meal these busy days.

Try the simplest technique of all—adding part wine, part water to the canned condensed soups. Or further enhance the flavor by mixing two or more soups with wine and other seasonings. Here are some suggestions to guide your own experiments:

Mushroom-Asparagus Soup Parmesan: Mix 1 can (10½ oz.) condensed mushroom soup, 1 can (10½ oz.) condensed asparagus soup, 1 1-3 cups rich milk, ½ cup California Sauterne Wine or other white table wine and 3 tablespoons grated Parmesan cheese; heat just to simmering. Pour into heated soup bowls or cups and sprinkle with paprika. Serves three or four.

Sherried Tomato Bouillon: To serve six, mix and heat two cans (10½ oz.) condensed bouillon and 1½ cups tomato juice; add ½ cup California Sherry and two tablespoons finely chopped parsley. Good with shredded wheat wafers which have been buttered, sprinkled with Parmesan cheese, and heated in the oven.

Pea-Mushroom Soup Supreme: Mix one can (10½ oz.) condensed pea soup, one can (10½ oz.) condensed mushroom soup, 1½ cups rich milk, 1 teaspoon grated onion and ¼ teaspoon curry powder; heat just to simmering. Stir in 1-3 cup California Sherry. Pour into heated soup bowls or cups and garnish with minced parsley or chives. Serves four or five.

Sherried Emerald Cream Soup: In a saucepan combine one can (10½ oz.) condensed cream of mushroom soup and one cup milk. Heat just to boiling, then stir in 1-3 cup California Sherry. Serve at once in heated soup bowls or cups. Serves four or five.

WASH-AND-WEAR

More than one billion yards of cotton fabrics were treated for wash-and-wear apparel last year. When sewing wash-and-wear cotton fabrics, adjust correct stitch and tension on your sewing machine to prevent puckering. For most fabrics, 12 to 14 stitches to the inch with a fine needle will work well.

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