



GOLDEN FRUITCAKE

GOOD FOR FREEZING

TO PREPARE: 50 MIN.

TO BAKE: 1 HR. 15 MIN.

- 10 oz. (about 2 cups) blanched almonds
- 14 oz. (about 2 cups) pitted dates, cut lengthwise in quarters
- ½ lb. (about 1½ cups) dark seedless raisins
- ½ lb. (about 1½ cups) golden raisins
- 6 oz. (about 1 cup) candied red cherries, cut in halves
- 6 oz. (about 1 cup) candied green cherries, cut in halves
- 6 oz. (about 1 cup) diced candied orange peel
- 6 oz. (about 1 cup) diced candied lemon peel
- 6 oz. (about 1 cup) diced candied citron
- 6 oz. (about 1 cup) diced candied pineapple
- 2½ cups sifted flour
- 1 teaspoon baking powder
- 1½ teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1¼ cups butter
- 1¼ cups honey
- 6 eggs, well beaten (until thick and piled softly)

1. Grease bottoms only of two 9½ x 5¼ x 2¼-in. loaf pans. Line with waxed paper cut to fit bottoms; grease waxed paper. Set aside.
2. Heat almonds in a 300°F oven for 10 min. While

hot, split into halves. Mix together in a large bowl the almond halves and all the fruit. Set aside.

3. Sift flour, baking powder, salt, cinnamon, and ginger together. Set aside.

4. Cream butter until softened. Blend in the honey. Add beaten eggs in thirds, beating thoroughly after each addition. Add dry ingredients in fourths, blending only until smooth after each addition. Turn batter over fruit mixture and mix thoroughly. Turn into prepared pans and spread evenly into corners.

5. Bake at 300°F about 1 hr. 15 min., or until cake tester or wooden pick inserted in center comes out clean.

6. Remove from oven to cooling racks. Cool 15 min. before removing from pans. Run spatula gently around sides of pan. Cover with cooling rack. Invert. Turn right side up immediately after peeling off waxed paper. Cool thoroughly. Wrap tightly in aluminum foil or moisture-vapor-proof material and store in a cool place.

About 8 lbs. fruitcake
For *Jeweled Christmas Tree*—Cut fruitcake into thick fingerlike slices. For the "layers" of your tree, use rounds of green cardboard. Arrange fruitcake slices to resemble tree. (See photo.)

PEACH-MACAROON MOLD

TO PREPARE: 30 MIN.

TO CHILL: 4-6 HRS.

- 1 doz. 2-in. dry macaroons (if necessary, dry macaroons on a baking sheet in a 325°F oven about 10 min.; cool.)
- 1 No. 2½ can peach slices, drained and diced (about 1½ cups, diced)
- Reserved peach sirup and water (enough to make 2 cups liquid)
- ½ cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- 1 tablespoon lemon juice
- ½ teaspoon almond extract
- 2 cups chilled whipping cream
- 2 egg whites
- ½ teaspoon salt
- ½ cup sugar

1. Gently crush macaroons to make fine crumbs (about 1 cup crumbs). Set aside.
2. Pour cold water into a small bowl. Sprinkle gelatin evenly over water. Let stand 5 min. to soften.
3. Heat reserved peach sirup until very hot. Remove from heat; immediately stir in the softened gelatin until completely dissolved. Stir in the lemon juice and almond extract.

4. Chill in refrigerator or over ice and water until gelatin mixture is slightly thicker than consistency of thick, unbeaten egg white.

5. Lightly oil a 2-qt. mold with salad or cooking oil (not olive oil); drain. Chill a bowl and rotary beater.

6. When gelatin mixture is of desired consistency, fold in the macaroon crumbs and diced peaches.

7. Using chilled bowl and beater, beat 1 cup of the whipping cream until it is of medium consistency (piles softly). Turn onto gelatin mixture. Beat remaining whipping cream and turn onto previously whipped cream.

8. Using a clean bowl and beater, beat egg whites and salt until frothy. Add sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed. Spread beaten egg whites over whipped cream-gelatin mixture and gently fold together, blending thoroughly. Turn into prepared mold. Chill 4 to 6 hrs. Unmold onto a chilled serving plate. If desired, garnish with stuffed dates, Angelica, and maraschino cherries.

About 12 servings

ROAST GOOSE

Clean (singe, if necessary), removing any layers of fat from body cavity of one goose, 10 to 12 lbs., ready-to-cook weight. (If goose is frozen, thaw according to directions on package.) Cut off neck at body, leaving on neck skin. Rinse and pat dry with absorbent paper. Rub cavities of goose with salt. Place quartered, cored, unpared apples, halved onions, celery pieces, and quartered oranges inside goose. To close body cavity, sew or skewer, and lace with a cord. Fasten neck skin to back with skewer. Loop cord around legs and tighten slightly. Place

goose, breast side down, on rack in shallow roasting pan. Roast, uncovered, at 325°F for 2½ hrs., removing fat from pan several times during this period. Reserve fat for gravy. Turn goose, breast side up, and roast 1 to 2 hrs. longer, or until goose tests done. (Allow 25 min. per lb. for total roasting time.) To test for doneness, move leg gently by grasping end of bone. When done, drumstick-thigh joint moves easily. To serve, remove skewers and cord. Place on warm serving platter and garnish as desired.

About 10 servings

LAYERED AVOCADO-TOMATO SALAD

TO PREPARE: 25 MIN.

TO CHILL: 4 HRS.

- ½ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1 cup hot water
- 1 tablespoon sugar
- 1½ teaspoons salt
- 2 cups sieved avocado (about 2 avocados)
- ¼ cup lemon juice
- 1 tablespoon (1 env.) unflavored gelatin
- ½ cup cold tomato juice
- 1½ cups hot tomato juice
- ¼ cup catsup
- 1 tablespoon lemon juice
- ½ teaspoon salt
- ¼ teaspoon onion salt
- 1 teaspoon Worcestershire sauce
- 2 drops Tabasco

1. Pour ½ cup cold water into a small bowl. Sprinkle 1 tablespoon gelatin evenly over water. Let stand about 5 min. to soften.
2. Add softened gelatin to hot water and stir until completely dissolved. Stir in the sugar and 1½ teaspoons salt. Cool.
3. Lightly oil a 1½-qt. ring mold with salad or cooking oil (not olive oil); drain.
4. When gelatin mixture is cooled, stir in a mixture of the sieved avocado and ¼ cup lemon juice. Turn into the mold. Chill until partially set.
5. Soften 1 tablespoon gelatin in the cold tomato juice about 5 min. Add softened gelatin to hot tomato juice and stir until completely dissolved. Blend in the remaining ingredients.
6. Chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white.
7. When first layer in mold is partially set, immediately turn tomato mixture into the mold. (Both layers should be of almost the same consistency when combined to avoid separation when unmolded.) Chill until firm.
8. Unmold onto a chilled serving plate. Garnish with parsley. Fill center with ripe olives.

8 to 10 servings

CORN-BREAD STUFFING BALLS

CONVENIENCE FOOD RECIPE

TO PREPARE: 15 MIN.

TO HEAT: 10-15 MIN.

- ¼ cup butter or margarine
- 2 cups finely chopped celery
- ¼ cup instant minced onion
- 3 cups chicken broth (use 3 chicken bouillon cubes and 3 cups hot water)
- 1 8-oz. pkg. stuffing mix.
- 4 cups corn-bread crumbs
- 2½ cups finely diced apple
- 2 tablespoons chopped parsley

1. Heat butter in a saucepan. Add celery and cook until tender. Stir in the onion and broth and heat thoroughly.
2. Prepare stuffing mix according to directions on package for moist stuffing. Add broth mixture and toss lightly to blend thoroughly. Lightly toss in remaining ingredients.
3. Lightly shape stuffing mixture into balls, using about ½ cup for each ball. Place on greased baking sheets.
4. Heat in a 350°F oven 10 to 15 min., or until thoroughly heated.

About 20 stuffing balls

Clockwise from left: Golden Fruitcake, Peach-Macaroon Mold, vegetables amandine, Roast Goose and Corn-bread Stuffing Balls, and Layered Avocado-Tomato Salad.

