

ELECTION NIGHT SUPPER

(Continued)

Hot Buttered Cranberry Punch

TO PREPARE AND COOK: 25 MIN.

- 4 cups fresh cranberries, rinsed and sorted
- 2 cups water
- 1½ cups water
- ¾ cup firmly packed brown sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- ½ teaspoon salt
- 1 No. 2 can (about 2¼ cups) unsweetened pineapple juice
- Butter or margarine

1. Bring the 2 cups of water to boiling in a saucepan. Add cranberries and cook, uncovered, without stirring about 5 min., or until skins pop.
2. Force cranberries through a food mill or sieve to make a purée.
3. Meanwhile, bring to boiling in a saucepan the 1½ cups water, brown sugar, cinnamon, allspice, cloves, nutmeg, and salt.
4. Add the cranberry purée and pineapple juice. Return to heat and simmer 5 min. Keep hot over simmering water until ready to serve.
5. Ladle punch into serving cups or mugs and add dots of butter to each cup. Serve with cinnamon-stick stirrers if desired. About 1½ qts. punch

Election Day Yeast Cake

This old-fashioned cake is best eaten freshly baked.

TO PREPARE: 25 MIN.

TO BAKE: 35 MIN.

(allow time for rising)

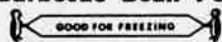
- ½ cup milk, scalded and cooled to lukewarm
- 2 pkgs. active dry yeast
- ½ cup warm water (110° F to 115° F)
- 1½ cups sifted flour
- 1¼ cups sifted flour
- 1 teaspoon salt
- 1½ teaspoons ground cinnamon
- ½ teaspoon ground mace
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ cup butter
- ¾ cup sugar
- 3 eggs, well beaten
- 1 cup pecans, chopped
- 3 oz. candied citron, chopped (about ½ cup)

1. Grease bottom only of a 9-in. tubed pan.
2. Soften yeast in warm water; let stand 5 to 10 min.
3. Add milk to softened yeast. Add 1½ cups flour gradually, beating after each addition. Beat until mixture is smooth. Cover bowl with waxed paper and clean towel; let rise in warm place (about 80° F) until light and bubbly, about 45 min.
4. Meanwhile, sift together the remaining flour, salt, cinnamon, mace, nutmeg, and cloves. Set aside.
5. Cream butter until softened. Add sugar gradually, creaming until fluffy after each addition. Add beaten eggs in thirds, beating thoroughly after each addition.
6. Beat in the yeast mixture. Gradually add sifted dry ingredients, beating until smooth after each addition. Blend in the nuts and citron. Turn into pan. Cover with waxed paper and towel and let rise in a warm place until pan is almost full, 1½ to 2 hrs.
7. Bake at 350° F about 35 min., or until cake tester or wooden pick comes out clean when inserted

in cake, or cake surface springs back when lightly touched. Remove from oven to cooling rack and cool 10 min. in pan. Cut around tube with knife to loosen cake. Loosen side with spatula; invert on cooling rack and lift off the pan. Cool completely before slicing. One 9-in. tubed cake

A \$10 PRIZE-WINNING RECIPE FROM A FAMILY WEEKLY READER

Barbecue Bean Pot



TO PREPARE: 25 MIN.

TO BAKE: 2 HRS. 20 MIN.

- 2 cups catsup
- 1 cup light molasses
- 1 cup coffee beverage (use 1 tablespoon instant coffee and 1 cup hot water)
- 1 teaspoon garlic powder
- 2 teaspoons onion powder
- 1 teaspoon dry mustard
- 1 teaspoon chili powder
- 2 teaspoons salt
- 2 teaspoons soy sauce
- 3 1-lb. cans baked beans in tomato sauce
- 1 cup applesauce
- 1 cup diced cooked ham
- 1 cup canned button mushrooms
- 18 pimiento-stuffed olives, sliced

1. Set out a 3-qt. bean pot.
2. Mix the first nine ingredients together in a saucepan. Cook over low heat for 10 min.
3. Mix beans, applesauce, ham, and mushrooms together in the bean pot and add the hot sauce. If necessary, pour in enough boiling water to just cover the beans. Cover pot tightly.
4. Bake at 300° F 2 hrs., stirring occasionally. Remove cover and bake 20 min. longer. Garnish with sliced olives. 12 to 14 servings



I was just thinking...

IF YOU TAKE my hand, I will feel the warmth of your own. Perhaps, then, there will be an awareness of the meaning in our hearts or minds.

But you cannot reach me and I cannot reach you.

It is dusk now and the cold, gray loneliness rests across the land and touches the lights of the town.

It is possible that there is something more important than birth, something more meaningful than death. It is conceivable that it could be more powerful than the touch of hands, more encompassing than this house set on its hillside in the twilight.

It is neither the moon nor the little moon, neither the atom nor its disintegration. It is the moment's parting of the curtain, the instant in which the universe is revealed.

Out of the awkward girl who trudged across the ancient campus of a school in Tennessee there has come this woman who is myself, no longer a school-girl except in mind's eye, and far evolved into a distant world.

Had I known my own future, would I have been

content? Could I have accepted what I have now chosen? I think not. How wonderful that man is not granted the right to foresee his own future. How wonderful that understanding of his need comes only with the living of life, not with its prediction.

Perhaps this is what I try to say when I attempt to reach your hand. Living is always a little lonely, making the joy of sharing the small things more precious.

And sometimes the living of life parts the curtain to reveal an awareness impossible of sharing. If you fail to comprehend this hour's recognition in me, there will be another time and another place when you will know and I will fail to understand.

Night falls here. I was born long ago. God willing, it will be long before I die. There is great joy and blessed perception in between.

Patty Johnson

