

# a West Bend Guide to gift ideas



**A. 30 CUP AUTOMATIC "PARTY PERK"**  
West Bend's gleaming stainless buffet percolator brews and serves 12 to 30 delicious cups, automatically. Just pour in cold water, add coffee, and plug it in. Under \$40.



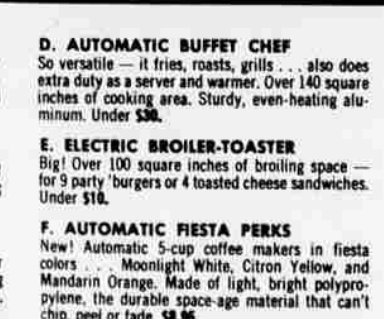
**B. PAUL REVERE BOWLS**  
Classic American design in modern tarnish-proof stainless steel. Sizes: 6 1/2" diameter, under \$8; 10", under \$10; 11 1/2", under \$13.



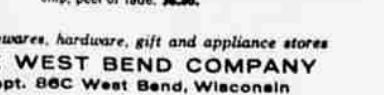
**C. "TRIG" 2 1/2 QT. TEA KETTLE**  
Sparkling stainless steel with fast-heating copper bottom. Trigger-action spout cap for easy filling and pouring. Whistles when water's boiling-hot. Under \$6.



**D. AUTOMATIC BUFFET CHEF**  
So versatile — it fries, roasts, grills... also does extra duty as a server and warmer. Over 140 square inches of cooking area. Sturdy, even-heating aluminum. Under \$30.



**E. ELECTRIC BROILER-TOASTER**  
Big! Over 100 square inches of broiling space — for 9 party "burgers" or 4 toasted cheese sandwiches. Under \$10.

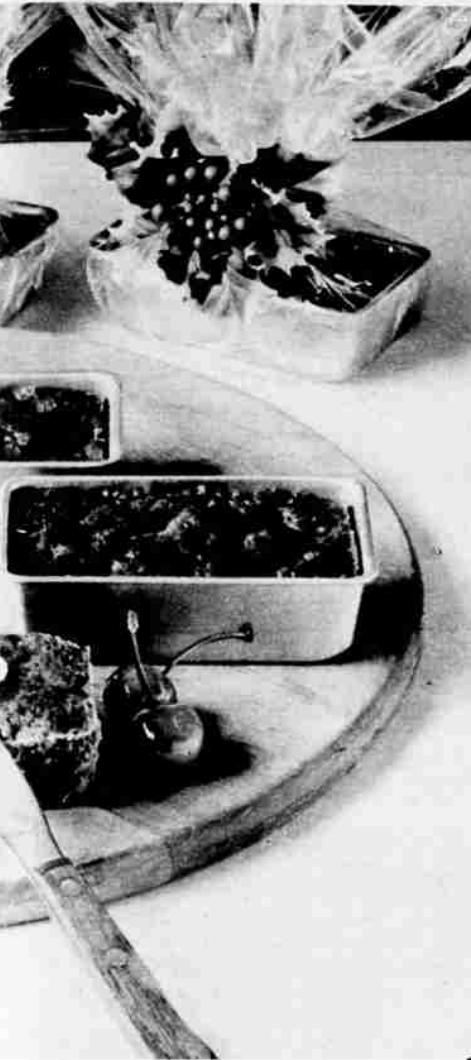


**F. AUTOMATIC FIESTA PERKS**  
New! Automatic 5-cup coffee makers in fiesta colors... Moonlight White, Citron Yellow, and Mandarin Orange. Made of light, bright polypropylene, the durable space-age material that can't chip, peel or fade. \$8.96.



Gay as the holiday season are these frosted cherry and nut-filled miniature fruitcakes, perfect gifts for Christmas giving.

## Culinary Gift Specialties



### Family Weekly Cookbook

PUT HIGH ON YOUR Christmas-gift list, or on your special-occasion list throughout the whole year, some favorite treats from your kitchen which recipients of all ages will ever appreciate.

A festively decorated coffee cake or fruitcake, a conserve or relish in an interestingly shaped container, a gay assortment of your favorite cookies or candies—these, along with other culinary specialties, will add to the joy and satisfaction of giving.

See next week's issue of Family Weekly for favorite confection recipes.

\* MELANIE DE PROFT, Food Editor

### Cherry Cakes

- 2 lbs. candied red cherries
- 6 oz. crystallized ginger
- 3 cups chopped walnuts
- 1/2 cup orange juice
- 3 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 1/2 teaspoons ground coriander
- 1 cup butter or margarine
- 1 cup sugar
- 6 egg yolks (about 1/2 cup)
- 6 egg whites (about 1 cup)

1. Finely snip cherries and ginger with scissors dipped frequently in water. Mix with nuts in a bowl. Pour orange juice over mixture and toss to separate pieces of fruit; set aside.
2. Blend flour, baking powder, salt, and coriander; set aside.
3. Cream butter until softened. Gradually add 1/2 cup of the sugar, beating thoroughly. Add egg yolks, one at a time, beating well after each addition. Stir in fruit and nut mixture, a small amount at a time. Add dry ingredients in fourths, blending after each addition.
4. Beat egg whites until frothy. Gradually add remaining 1/2 cup sugar, beating well after each addition. Continue beating until stiff peaks are formed. Fold into fruit mixture. Spoon into well-greased small loaf pans or fancy molds.
5. Bake at 350°F about 1 hr., or until a cake tester inserted in center comes out clean; exact baking time will depend on size of cake. Remove from oven to cooling rack. Let stand 10 min. Remove from pans and cool completely. Wrap in moisture-vaporproof material.
6. When ready to frost, spread tops with *Cherry-Confectioners' Sugar Icing* and garnish with whole maraschino cherries.

About 6 lbs. cake

### Cherry-Confectioners' Sugar Icing

Prepare a double recipe of *Confectioners' Sugar Icing* (see *Filled Holiday Coffee Cake*); substitute 1 tablespoon hot maraschino cherry sirup for 1 tablespoon of the hot water.

**CHERRY-CHOCOLATE CAKES**—Follow recipe for *Cherry Cakes*; substitute 3/4 lb. candied pineapple for 1/2 lb. of the cherries. Add 1 cup (6-oz. pkg.) semisweet chocolate pieces to the fruit and nut mixture.

**CHERRY-LEMON CAKES**—Follow recipe for *Cherry-Chocolate Cakes*; mix 2 tablespoons grated lemon peel with butter and omit chocolate.

### Filled Holiday Coffee Cake

- 1 cup milk, scalded and cooled to 110°F to 115°F
- 2 pkgs. active dry yeast
- 4 cups flour
- 1/2 cup sugar
- 1 teaspoon salt
- 1 cup firm butter
- 2 eggs, beaten
- 1 teaspoon vanilla extract
- Vanilla-Butter Filling (see recipe)
- 1 cup chopped nuts
- Confectioners' Sugar Icing (see recipe)

1. Soften yeast in the milk and stir until yeast is dissolved; set aside.
2. Mix flour, sugar, and salt together in a large bowl. Cut in the butter with a pastry blender until mixture resembles coarse corn meal. Mix well after each addition, add the yeast, then a mixture of beaten eggs and extract.

3. Cover bowl with moisture-vaporproof material. Chill several hours or overnight.
4. Before removing dough from refrigerator, prepare *Vanilla-Butter Filling*. Spread 2 tablespoons filling over bottom and sides of each of two 9 1/2 x 5 1/4 x 2 3/4-in. pans.
5. Divide dough into halves. On a lightly floured surface, roll each half into an 18x10-in. rectangle. Spread each with one-half of remaining filling and sprinkle with one-half of nuts. Cut rectangle into three 10x6-in. strips. Roll up each strip lengthwise and twist slightly. Braid three rolls together and place one braid in each pan, being sure to tuck ends under. Brush tops with melted butter.
6. Cover with waxed paper and a towel. Set in a warm place (80°F to 85°F) until dough is doubled in bulk, about 1 1/2 hrs.
7. Bake at 350°F for 45 to 50 min. Immediately remove from pans and cool on cooling racks.
8. Spread coffee cakes with *Confectioners' Sugar Icing*. Before icing is set, decorate top with an assortment of marzipan fruit, glazed dried apricots, and preserved kumquats.

2 filled coffee cakes

### Vanilla-Butter Filling

Cream 3/4 cup butter until softened; add 1 1/2 cups confectioners' sugar gradually, beating until light and fluffy. Thoroughly blend in 1 teaspoon vanilla extract.

### Confectioners' Sugar Icing

Combine 1 cup confectioners' sugar, 1 tablespoon softened butter, 1 teaspoon light corn sirup, and 1 tablespoon hot water; stir until thoroughly blended.

### Rhubarb Conserve

- 2 1-lb. pkgs. frozen sweetened rhubarb, thawed
- 1 large orange
- 1 cup water
- 1/2 cup golden raisins
- 3 tablespoons Ginger Brew (see recipe)
- 2 tablespoons white vinegar
- 5 1/2 cups sugar
- 1/4 teaspoon salt
- 1 bottle liquid fruit pectin
- 1/2 cup chopped pecans

1. Empty packages of thawed rhubarb into a large kettle. Cut any large pieces of rhubarb into smaller pieces.
2. Rinse orange; cut in half, remove seeds, and cut through pulp and peel into fine slivers about 3/4 in. long. Combine with water in a saucepan and simmer about 4 min., or until peel is almost tender; pour into kettle with rhubarb.
3. Add the raisins and next four ingredients; blend well. Bring rapidly to boiling; boil vigorously 1 min., stirring constantly.
4. Remove from heat and immediately stir in the pectin and nuts. Continue stirring for 5 min. to keep fruit and nuts in suspension.
5. Ladle into sterilized jars and seal according to manufacturer's directions.

Nine 8-oz. jars conserve

**GINGER BREW**—Crush enough ginger root to yield 2 teaspoons. Combine with 1/2 cup water in a small saucepan. Cover and bring to boiling; simmer over low heat about 2 min. Remove from heat; let stand 5 min.

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THE WEST BEND COMPANY  
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