



TRY SOMETHING DIFFERENT — Homemade candy is one of the nicest gifts to find beneath the Christmas tree. Here are two new recipes that are easy to make and delicious.

### New Candy Ideas For Christmas

Are you a candy maker? During the busy holiday season, it's a pleasant custom to keep filled candy dishes at hand for the family and guests. Homemade candy makes a charming gift, too, done up in foil or transparent plastic wrap and topped with festive ribbon bows.

This Yuletide season let's celebrate by trying a couple of new and different recipes instead of the perennial fudge and peanut brittle. Even non-candy makers will find it easy to create these delicacies. For instance, make your own Hard Butterscotch Squares. They're quite simple to make since you don't even have to stir the syrup mixture while it cooks. This candy is good 'n' buttery because you add 1 1/2 sticks of butter, a little at a time, to the sweet syrup. Pour the butterscotch candy into a shallow pan and spread it out evenly. As it cools, score it deeply enough that it will break neatly into golden squares.

Here's another enticing candy—Almond Caramel Clusters. Though they look something like the famous pralines of New Orleans, they're tender and chewy rather than hard and sugary. Whole almonds are toasted before they're put into the candy, so you get a delightful toasty flavor as well as crisp crunchiness. It's a good idea to wrap each Almond Caramel Cluster individually in transparent plastic wrap, then place them in a tightly covered box or jar. Wrap them attractively for gifts, or keep some on hand for snacking at home. Homemade candy is a "must" at Christmas time!

#### HARD BUTTERSOTCH SQUARES

- (1 1/2 pounds candy)
- Saucepan, 2-quart
- Buttered baking pan, 14x10 inches
- 1 cup light corn syrup
- 2 cups sugar
- 2-3 cup water
- 1/4 teaspoon salt
- 1/4 teaspoon vanilla
- 1/2 cup (1 1/2 sticks) butter

In saucepan combine syrup, sugar, water and salt; cook over medium heat to 310 degrees F. on candy thermometer. (No stirring needed during cooking.) Remove thermometer and continue cooking over low heat. Add butter, a small amount at a time and stir vigorously until thoroughly blended with syrup. (Takes 4-5 minutes.) Add vanilla. Pour into pan and spread if necessary. Allow to stand a few minutes; then mark into 1/2-inch squares with knife. (Do not cut all the way through candy.) As candy cools it may be necessary to retrace markings. When nearly cool, remove from pan onto waxed paper to cool completely. Break into squares. Store in airtight container.

#### ALMOND CARAMEL CLUSTERS

- (Approx. 48)
- Preheated 350 degree oven
- Saucepan, 2-quart
- Buttered baking sheets
- 2 cups unblanched almonds
- 1 cup sugar

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- 1-3 cup firmly packed light brown sugar
- 1/2 cup milk
- 1/2 cup light corn syrup
- 1/2 cup (1 stick) butter
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Spread almonds in shallow pan; toast for 20 minutes; set aside to cool. In saucepan combine sugar, brown sugar, milk, corn syrup, butter and salt. Over medium heat bring to boil, stirring constantly until sugar dissolves and butter melts. Continue to cook over medium heat, stirring occasionally, until mixture reaches 248 F. on a candy thermometer. Remove from heat; add vanilla and almonds. Stir lightly until mixture just

starts to hold shape. Drop by tablespoon onto baking sheet. Cool at room temperature. Wrap individually and store in tightly covered container.

In purchasing a rotary lawn mower, it is best to choose one that is shielded well down toward the ground. During use it is wise to treat the mower as you would a naked buzz saw.

### Holiday Salads With A Flair

**MOLDED CRANBERRY-ORANGE SALAD**  
(4 to 6 servings)  
1 cup cranberry-juice cocktail

#### Toasted Almonds Festive Snack

A dish of lightly salted, golden-brown almonds adds a festive note to holiday dinners. Because almonds pick up flavors from other nuts easily, these delicately-flavored nuts are best if you buy them blanched and uncooked, and toast them yourself.

To toast almonds, fill a small frying pan with about one-inch of olive oil. Sauté almonds in hot oil, over medium heat. Turn nuts to brown evenly, watching that the oil does not become too hot.

Remove nuts with a slotted spoon and place on several thicknesses of absorbent paper towels. Salt immediately. After about 15 minutes transfer nuts to a fresh towel and salt again. When thoroughly cooled, store the nuts in a covered jar until ready to use.

- 1 3-ounce package lemon, orange, raspberry or cherry-flavored gelatin
- 2 California oranges, peeled, cut into bite-size pieces (1 cup), reserve juice
- 1 cup dairy sour cream
- 1/4 cup chopped nuts
- Salad greens

Heat cranberry-juice cocktail to boiling point; remove from heat and stir in gelatin until dissolved. Chill until consistency of unbeaten egg white. Fold in orange pieces and juice. Pour into a one-quart mold. Chill until firm. Unmold on salad greens.

- ORANGE-PORT WINE MOLD** (6 to 8 servings)
- 2 3-ounce packages black cherry-flavored gelatin
- 2 1/4 cups boiling water
- 1/4 cup port wine
- 3 California oranges, peeled, cut into bite-size pieces, reserve juice

Dissolve black cherry gelatin in the boiling water; add port wine and chill until consistency of unbeaten egg white. Add the orange pieces and juice. Pour into a four to five - cup mold. Chill until firm. Serve on salad greens or as accompaniment for meat or poultry. Top with mayonnaise or whipped topping if desired.

- JELLIED ORANGE-APPLESAUCE CUPS** (6 to 8 servings)
- 2 California oranges, peeled, diced, reserve juice
- 2 tablespoons sugar
- 1 1-pint can applesauce (1 1/2 cups)
- 1-3 cup thinly sliced red maraschino cherries with syrup
- 1 envelope unflavored gelatin
- 2-3 cup fresh orange juice
- 1 tablespoon fresh lemon juice
- Salad greens
- 1 California orange, peeled, sliced into cart-

wheels  
Combine diced orange and juice, sugar, applesauce and maraschino cherries with syrup, in a mixing bowl. Soften un-

flavored gelatin in orange juice and lemon juice; place over low heat and stir until gelatin is dissolved. Add to applesauce mixture. Rinse individual molds

in cold water. Spoon applesauce-orange mixture into molds. Chill until firm. Unmold salads on crisp greens; garnish with orange half-carts/wheels.

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