

Dinner — Most Popular Meal on Your Christmas Menu

If there's any more cooking fun than preparing the Christmas dinner, I don't know where it's to be found. On this one feast day of the year the kitchen is the most important and popular room in the house, and you have every excuse to spend as much time there as you like. No one expects a Christmas dinner to appear as if by magic, and this holiday menu is decreed by tradition.

Not that you can't inject some originality into the historic dishes. Your turkey stuffing can be blended with novel flavors. Your vegetables can have a difference! And when you bring them to the table they can give you an aesthetic as well as a gastronomic thrill.

We'll start with soup, not a heavy soup but delicate Madriene. A cup of hot clear soup will be a perfect preface to the hearty fare that will follow. Our beautiful turkey will hold two kinds of stuffing, best P. E. I. oyster and ham. The basic recipe for the stuffing is the same for both, but just before it is put into the bird, oysters are added to about one third of it and silvers of uncooked ham to the rest — so we get two stuffings of decidedly contrasting flavors with a minimum of effort. Giblet gravy, and lots of it, comes next, and we mustn't forget cranberries. I'll give you a recipe for raw-cranberry relish, as for a change from cranberry sauce or jelly. For any other meal one vegetable would be enough, but for Christmas we must be opulent and provide a variety. We've chosen four: cauliflower with butter sauce, peas, onions, cooked with bacon and a little vinegar, and fluffy mashed potatoes. They can be served on the same platter if you like, and I think that's a fine idea.

Instead of salad, which would be going too far even for the feast day, we'll have relishes, and the choice is up to you. Assorted pickles, watermelon or cucumber, celery, olives, radishes, green-tomato pickles — but whatever you choose, relish should be included. The crisp texture and delicate flavor of celery are a perfect accompaniment to a turkey dinner.

The staff of life has to get in here somewhere, and small baking-powder biscuits would be lovely if you want to bother with them. Rolls that you buy at the grocery or bakery would be good, too, but whatever it is, serve the breadstuff hot.

Now we're ready for dessert, and here I want to be slightly untraditional and suggest a biscuit mix pudding instead of mince pie. I won't specify the number of people these recipes will serve. A big turkey will take care of a lot of healthy appetites, and so will the pudding. Count noses on the vegetables and cook more than you think you'll need.

MADRILENE

You can buy excellent canned Madriene in grocery stores, and for this occasion it might be better to buy rather than make it. However, here is a recipe in case you want to do the job yourself. Get a veal knuckle or shank with some meat on it. Put it in a kettle with 4 quarts cold water and add 2 stalks celery, a handful of parsley, 1 bay leaf, 1 or 2 cloves, garlic, 1 small onion, chopped, 1 No. 2 1-2 can tomatoes, 1 tablespoon mono sodium glutamate, 2 teaspoons salt and 1-4 teaspoon pepper. Bring slowly to a boil; skim and cook slowly, covered, 8 hours. Taste for seasoning, add more if needed and strain through fine sieve lined with wet cheesecloth. When thoroughly chilled, remove fat from top. If you use a pressure cooker, cook for 2 hours at 15 pounds and use 3 instead of 4 quarts of water. Make soup as far ahead as you like and reheat before serving.

ROAST TURKEY

When you buy your turkey, ask the butcher to remove the large tendons from the legs. Wash turkey well and remove lungs and other objects that lurk inside it. Your cat will love them — as if you didn't know this, in case you have a cat. Dry bird inside and out and rub with salt.

Turkey stuffing. — It's difficult to give exact rules for quantity, but allow approximately 1 cup of stuffing per pound weight of turkey after it is dressed. A 1-pound loaf of bread will make about 8 cups of stuffing. If you have more stuffing than will caserole, for a 15-pound turkey (dressed, weight) get three 1-pound loaves of sliced bread a day or two old; spread slices on a cookie sheet, and let them stand at room temperature overnight. This will dry the bread a little, not too much. Remove crusts and pluck bread apart with your fingers into small flakes. Finely chop celery, using some of the green leaves, to make 3 cups, and onions to make 3 1-2 cups. Melt 1-4 pound butter or margarine in a skillet, add 2 or 3 cloves, garlic, finely minced, and cook 1 minute. Add chopped celery and onions and cook until they begin to brown. Cool to lukewarm, empty contents of skillet over bread and mix thoroughly. Coarsely chop 2 pounds chestnuts that have been boiled until tender. (To remove shells and skins from chestnuts, make a V-shaped cut in the flat side of each nut, spread them out on a pan or cookie sheet and pour a little salad oil over them. Turn them over several times with a pancake turner so they are all coated with oil. Put pan in a hot 450° oven for 10 minutes, and when cool enough to handle, remove shells and skins.) Add nuts

to stuffing with 6 tablespoons chopped parsley and 1 tablespoon mono sodium glutamate. Now we are ready for seasoning, and here it's a question of taste and tasting. Salt and freshly ground black pepper, of course, but not too much salt because the ham silvers will be in two thirds of the stuffing and they will add salt. Melt another 1-4 pound butter or margarine in the skillet in which you cooked the onions and celery, and add whatever herbs you're going to use. For my taste, 2 tablespoons dried sweet basil, 1 tablespoon marjoram and 1 teaspoon sage are just about right. Or you can use a prepared poultry seasoning according to directions on the package. Put butter and herbs over low heat for a minute to release some of their flavor and add slowly to the stuffing, tossing all the time. Now eat a few bites and correct seasoning to your taste.



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Put one third of stuffing in a separate bowl and add to it 12 large oysters or 24 small ones, cut into pieces, mix well and add salt to taste. This is the stuffing for the neck of the turkey. It will be moist because of the oysters, but it will not be soggy. Into the larger bowl of stuffing put 1-2 pound uncooked smoked ham cut into slender slivers about 3-4 inch long, and mix well.

Fill the neck cavity with the oyster stuffing, packing it in well, and sew down the flap. Fill the body cavity with the ham stuffing — and you needn't be afraid to give it all it will hold. This stuffing will be fluffy and light no matter how firmly the bird is packed. Sew up cavity, or fasten legs with poultry pins and lace with twine. Using strong twine, fasten legs to sides of bird — don't let them stick up in the air.

Now to the roasting. — If you can get aluminum foil — and most of us can these days — completely wrap the turkey in an airtight covering of foil. Maybe the covering won't be completely airtight, but do as good a job as you can. The foil keeps the turkey from drying out or browning too quickly and eliminates the necessity of basting — a big nuisance too. If you can't get aluminum foil, cover turkey with a cloth that has been dipped in salad oil. Put the turkey, breast side down, in a roasting pan for the first hour of cooking and turn it breast side up for the rest of the time. Have a small quantity of water in the bottom of the roasting pan at all times.

Some birds of exactly the same weight will cook quicker than others, but here are some fairly safe rules to follow. If the turkey is wrapped in aluminum foil, which delays cooking action, allow 22 minutes a pound in a moderate, 350° oven, and if it is covered with a cloth allow 19 minutes per pound in a moderate, 350° oven. Test by inserting a skewer into a fleshy part of the second joint. If the skewer goes in easily and the juice that flows out is clear and not at all pink, cooking time is over. Don't cook the turkey until the wings practically fall off. About 1-2 hour before cooking time is up, remove covering from turkey, brush well with softened butter or margarine and put it in a hot, 400° oven until beautifully browned. During the browning period brush several times with more butter or margarine. The skin should be crisp and brown but not hard and dried out.

GIBLET GRAVY

While you making the stuffing, cook the neck, gizzard and heart until tender in salted water to which has been added 1 tablespoon mono sodium glutamate. I always use a pressure cooker for this job because it saves time. Strain broth, and when gizzard and heart are cool, chop them into small pieces. Sauté liver a few minutes in a little butter or margarine, chop fine and add all the

border of mashed potatoes. Arrange three or four groups of onions extending from cauliflower to potato border like the spokes of a wheel, and fill the remaining spaces with peas. Sprinkle cauliflower and potatoes with paprika.

BISCUIT MIX CHRISTMAS PUDDING

Combine thoroughly: 1 cup Biscuit Mix 1-4 teaspoon salt 1-2 teaspoon cinnamon 1-4 teaspoon each of nutmeg and clove or allspice 2 tablespoons brown sugar Out in finely: 3 tablespoons butter or shortening Mix into Biscuit Mix: 1-2 cup sultana raisins 1 cup currants 1-2 cup seeded raisins 1-2 cup finely shaved candied citron 1-2 cup halved blanched almonds Beat well; 2 eggs And combine with 1 tablespoon molasses And 1 tablespoon milk Pour wet ingredients into dry, and combine to a smooth batter. Turn into greased pudding dish, filling only two-thirds full. Cover mould or tie down with waxed paper or wet cooking parchment. Steam over rapidly boiling water for 1-2 to 1 3-4 hours. Serve with suitable sauce.

MASHED POTATOES

I don't have to go into complete details about mashing potatoes, but here are a few points I think are important. Don't cut potatoes into small pieces or they are apt to be soggy. Cover with boiling salted water to start cooking. When you're ready to drain them, don't hold lid of kettle and try to pour off water, but dump the whole business into a colander to be sure the potatoes are thoroughly drained. Return potatoes to kettle and set over low heat to expel moisture. Heat milk and butter or margarine before adding to potatoes. Put kettle in a pan of boiling water during mashing — never let the potatoes get cool. Don't spare the horses on the whipping, and use an electric beater if you have one.

ONIONS AND BACON

Peel small onions, leave them whole and put them in a kettle with a little water, enough vinegar to give the water a delicately acid taste, and a small quantity of bacon cut into slender strips — 1-4 pound bacon will be enough to season 24 small onions. Cook, uncovered, until flavor of bacon has been released, and add salt and freshly ground black pepper to taste. By the time the onions are tender, most if not all the liquid should have evaporated.

CAULIFLOWER

Cook a small head of cauliflower in salted boiling water until barely tender. It's so easy to overcook cauliflower, and just a little of that mistreatment will ruin both the taste and the texture. Test with a fork, and the minute the prongs go in without too much effort on your part, cooking time is up. If the fork sinks in with no effort, the mischief has been done.

To make butter sauce, melt 3 tablespoons butter or margarine in a saucepan, stir in 1 teaspoon flour and add 1-4 cup boiling water. Cook until sauce thickens and add salt to taste.

PEAS

Cook frozen peas in a very little boiling water until tender. Add salt after first 5 minutes of cooking. Drain off any remaining moisture — there shouldn't be much — and add a little butter or margarine.

If you're going to serve all the vegetables on one platter — which is a very attractive way — put the cauliflower in the center and pour into it butter sauce over it. Around the outside rim of platter put a

border of mashed potatoes. Arrange three or four groups of onions extending from cauliflower to potato border like the spokes of a wheel, and fill the remaining spaces with peas. Sprinkle cauliflower and potatoes with paprika.

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Iceland's Christmas Cake

2 lb. dried prunes, cooked 1-2 cup prune liquid, 1 cup sugar 1-2 teaspoon cardamom seeds 1 teaspoon vanilla extract 1-4 teaspoon salt 1 cup butter 1 cup sugar 2 eggs 1 teaspoon vanilla extract 4 cups sifted all-purpose flour 2 teaspoons baking powder 1-2 teaspoon salt 1-4 cup milk

Best to make up prune filling first. Wash prunes (if you use bulk or unseeded ones, soak fruit for 2 hours. With packaged tenderized prunes, soaking is not necessary). Cover fruit with water and cook slowly for about 45 minutes or until tender when tested with a fork. Drain prunes, saving the liquid. Cool, remove pits put prunes through a food grinder or cut them into fine pieces with scissors.

Now add prune liquid, sugar and cardamom seeds, split in half, to prunes and cook until filling is about as thick as jam. Cool, add vanilla extract (many Icelanders use wine, i.e., or whiskey) and salt. Set aside until all cake layers are baked.

Now comes the cake-making time. Work or cream butter until soft. Add sugar gradually and continue mixing until very creamy. Beat eggs slightly, then stir eggs and vanilla extract into creamed sugar. Sift flour, baking powder, salt together. Add alternately with milk to butter mixture. The dough should be firm but not stiff. Oh! dough in the refrigerator so it will handle more easily.

Start your oven at 350° or moderate. When dough has chilled enough to be manageable, divide into 7 equal portions. Roll out each portion very thin on a lightly floured board to fit a 8 inch pan. Turn cake pan upside down, place dough on ungreased top of pan and trim the edges tidily. Bake 20 minutes or until edges turn a delicate brown. Remove from oven and slide cake off bottom of pan with the help of a spatula and cool on a wire rack until all 7 layers are baked. Of course, bake as many layers at a time as you have 8 in. pans and oven space. The baked layers should not be more than 1-4

Wreaths, Toy Reindeer As Table Centerpiece

It is easy to make a unique festive setting in your home these days with such variety of choice in wreaths, flowers, balls, bells, Santa Claus, reindeer, sleighs, Christmas trees, church and snow scenes. It is wise to select one theme and one center of attraction for a special decoration. It may be that your buffet is the center. If so, the outline of a landscape may be sketched on the mirror with soft soap, then on the counter place a model of a church, or a skating scene may be designed, using your table mirror, cotton batten, imitation snow and driftwood branches, further decorated with miniature gadgets.

For a children's Christmas party setting, use a Santa Claus paper tablecloth and over it place a clear plastic cover. In the center, mold together a big Santa Claus head, using buttons for eyes, nose and mouth and don't forget to rough his cheeks. Of course, you will need a piece of cone-shaped cellophane for his toque. To distribute the candies evenly at the table, we suggest Dixie cups with a tiny Santa Claus standing over each and you can ration out 3 or 4 small candies per Dixie cup.

For the coffee served at midnight, the scene takes on a Christmas air with a glowing Christmas candle placed in an ash tray, surrounded with bits of cones tipped with coloring in the center of your serving tray.

There was a time when we used our best tablecloth for family gatherings but today we seem to use such things as pale blue foil fastened together with Scotch tape to make tablecloth, or red cellophane, seals with silver tape, or any of the patterned tablecloths that come in extra large sizes. Paper serviettes also are attractive and can be made personal by the addition of each name in red crayon or gold pencil.

Sprigs of holly added to the servings of plum pudding may not be edible but are an added touch to your festive table.

inch in thickness and will be very hard.

When all 7 layers of dough have been rolled and baked and cooled, spread a generous amount of prune filling between the layers and pat the Vinarterta with the palm of your hand to make the many thin layers of cake blend with the fruity filling.

Then wrap this handsome holiday cake rather tightly in a dry cloth so moisture from the filling, mellow the cake, then let it stand at least overnight before cutting or let it age several days.

juice to make a stiff paste. Color with the food coloring that suits your own fancy.

So gay for Christmas-hearted children.

Continued from page 2

CHOCOLATE SWEETMEATS
7 oz. sweet cooking chocolate
1 egg
1-2 cup sugar
1-2 cup blanched almonds, finely sliced.

Melt chocolate over hot water. Beat the egg slightly, then gradually beat the sugar into the egg. When thoroughly mixed, stir egg mixture into the melted chocolate and cook over boiling water 3 minutes. This makes a very thick smooth mixture when beaten hard.



apples, prop your cake rack on a bowl and stick the skewers through.

THE DEACON'S ALMOND PRALINES
3 cups brown sugar
1 cup milk
1-2 cup sherry
2 tablespoons butter or margarine

Few grains salt
1 cup blanched whole almonds
Cook brown sugar and milk over low heat until sugar dissolves. Then bring to a boil and continue cooking for 4 minutes, stirring constantly. Add sherry and cook to point where firm balls forms when dropped in cold water. (240° if you have a candy thermometer). Take off stove and add butter or margarine and salt. Let mixture stand until lukewarm, then stir in almonds. Now beat like mad until creamy.

Drop by tablespoons onto waxed paper. This makes 12 large pralines that eat beautifully and keep beautifully (in an air-tight container).

CHOCOLATE FROSTED CHESTNUT TREES
Cook 2 pounds chestnuts in their shells in boiling water for 20 minutes or until tender. Cool in cold water, then shell and remove the brown furry skin.

Put chestnuts through food grinder using finest blade, then mix with 1-2 cup confectioners' sugar. Shape into little cone or tree-like confections immediately. Melt 1-2 cup chopped semi-sweet chocolate over warm water and beat in 1 teaspoon butter. Frost chestnut trees and sprinkle with chocolate sprinkles. This makes about 10 little Christmas trees.

TUTTI - FRUTTI DIVINITY
3 cups sugar; 1-2 cup white corn syrup; 2-3 cup cold water; 2 egg whites; 1-2 teaspoon salt; 1 teaspoon vanilla; 1 cup minced wal-

nuts; 1-4 cup minced candied cherries, about 15 sliced dates. Combine the sugar, corn syrup and water in a saucepan and place over low heat, stirring constantly until the sugar is dissolved. Continue cooking without stirring to 265 degrees F., or until a little of the syrup dropped in cold water will form a hard ball. If any crystals form on the side of the pan, whip them off with a piece of damp cloth. Whip the egg whites until very stiff. Mince the nuts and then, with warmed scissors, snip the cherries and the dates into small pieces. When the syrup is done, remove from fire and pour it very slowly over the egg whites, beating hard with a rotary beater or electric beater until the mixture loses its gloss and a small bit dropped from a spoon will hold its shape. Then add the salt, vanilla, nuts, cherries and the dates. Pour into a buttered pan and cut into squares when cool. Makes about 2 lbs.

VERY HAPPY APPLES
1 cup sugar
1 cup light corn syrup
1-2 cup water
1-2 teaspoon red vegetable coloring
1 teaspoon cinnamon
6 red apples
6 wooden skewers

Combine everything (except apples and skewers, obviously), and stir over low heat until sugar has dissolved. Bring to a boil, then continue cooking, without stirring, until mixture forms a hard ball when a little is dropped in very cold water or candy thermometer reaches 290°. In the meantime, wash apples very well and polish with a cloth or paper towel to remove any wax. Stick the wooden skewers in stem end of each apple.

When syrup is right, place over a pan of hot water to keep it from thickening, then dip each apple in the bright red syrup, twirling it around to coat all over. To dry

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