

Festive Foods For Your Holiday Season Entertaining

DINNER HIGHLIGHTS HOLIDAY SEASON

The spirit of Christmas has come down to us through the centuries and once more we are about to celebrate the birth of the Christ child with praise, song, thanksgiving and festivities.

Holiday season high spots revolve around the family dinner table when the whole family is together once again for the festive food and drink of Christmas.

Sleigh bells ring, children sing, father hurries, mother scurries—the family is home for Christmas! The homestead is once again filled with the merry voices and ringing laughter of family and friends. 'Tis truly a time of rejoicing and thanksgiving.

For your Christmas dinner for family and friends may we suggest the following?

- Tomato Juice
Crisp Buttered Crackers
Roast Goose
Giblet Gravy
Mashed Potatoes Peas and Carrots
Cranberry Relish Salad
Christmas Snow
Fruit Cake
Nuts
Cheese
Coffee

For the giblet gravy, remove most, or all, of the melted fat (but save it for the stuffing below). Then measure the remaining par drippings by the tablespoonful. To each of these add a tablespoon of flour and brown them together over low heat, stirring until golden. Then pour in 1/2 cup of cold water for each tablespoonful of dripping used and keep stirring so your gravy will come out smooth and rich without a single lump. Lastly, add

the hot giblets and spice everything well with pepper, salt and a little poultry seasoning, marjoram, sage and oregano. Serve with the bird, piping hot.

APPLE CORNBREAD STUFFING
1/4 cup minced onion
1/3 cup goose melted fat
1/2 cup crushed cornbread
1 cup diced, unpeeled red apples
1 teaspoon poultry seasoning
dash of pepper
1/2 cup hot giblet stock

Method: Cook onion golden brown in melted fat, combine with remaining ingredients and mix well. This will stuff a 5-6 pound bird.

Other varieties are: Instead of 1 cup of diced apples, only 1/2 cup, mixed with 1/2 cup diced celery; or 1/2 cup apples with 1 cup fresh crab meat or canned, or 1/2 cup apples with 1/2 cup chopped cooked ham or a can of deviled ham.

A Christmas dinner without cranberries is like bread without butter. They are as essential as red holly berries and mistletoe. As red, too, as Santa's cheeks or a taffy apple. For variety we give you Cranberry Relish Salad.

CRANBERRY RELISH SALAD
1 orange, quartered and seeded
2 cups cranberries
1 cup sugar
1 envelope unflavored gelatine
1 cup bottled cranberry juice cocktail

Method: Put orange quarters and cranberries through food-chopper. Add sugar and mix well. Soften gelatine in 1/2 cup of cranberry juice cocktail (or just cranberry juice) and dissolve thoroughly over boil-

ing water. Add remaining cranberry juice cocktail and the orange-cranberry relish. Mix well, put in individual molds and chill until firm. To serve, unmold on orange slices and put crisp salad leaves in center of plate. Yield: 8-10 servings.

And for dessert we offer you a light, frothy concoction which is festive, fast and foolproof.

CHRISTMAS SNOW

1 envelope unflavored gelatine
1/2 cup cold water
1/4 cup boiling water
1/4 cup sugar
1/4 teaspoon salt
1/4 cup lemon juice
1/2 teaspoon grated lemon rind
2 egg whites
1/2 cup chopped maraschino cherries

Method: Soften gelatine in cold water, add boiling water, sugar and salt and stir until dissolved. Add lemon juice and rind. Chill to consistency of egg white. Whip light. Beat egg whites stiff and add gelatine mixture. Put bowl in ice water and continue beating until mixture holds its shape. Turn half into a 6-cup mold, and chill until almost firm. Into the remaining half stir a few drops of red food coloring and mix in cherries. Turn onto first layer, chill until firm, unmold and serve, or garnish with whipped cream tinted green and decorated with citron and red cinnamon drops.

And then finish your festive Christmas dinner with a rich fruit cake of your choice. Happy holiday and happy eating!



QUEEN VICTORIA'S CHRISTMAS TREE

The introduction of the Christmas tree to England from Germany is largely due to the Prince Consort, who initiated the custom at Windsor in 1841. Now most British homes have their Christmas tree, gallily decorated and hung with presents. Christmas trees are first mentioned at Strasbourg in 1605, and Luther established the custom in Germany.

(Courtesy U. K. Information Service)

inch round pans in moderate oven (350 deg. Fahr.) 30 minutes.

CREAMY CHOCOLATE FROSTING

1/4 cup water
2 tablespoons butter
1/2 teaspoon vanilla
2 1-ounce squares unsweetened chocolate, melted
2 cups sifted confectioners' sugar
Heat water and butter, add vanilla and chocolate. Add confectioners' sugar; beat until of spreading consistency.

PETIT FOURS

Bake cake according to recipe for white cake in a paper-lined large rectangular pan. Mark squares with toothpicks, cut in squares with knife or in fancy shapes with cookie cutters. Line cakes in rows on cake rack and place on cookie sheet or waxed paper to catch drips. Pour frosting over cakes. Decorate the cakes with candy decorations or nuts. Place the cakes in cupcake liners; arrange on a tray.

PETITS FOURS FROSTING

Cook 2 cups granulated sugar, 1/2 teaspoon cream of tartar, 1 cup hot water to thin syrup (228 deg. Fahr.). Cook to lukewarm (110 deg. Fahr.). Add 1/2 teaspoon vanilla. Add sifted confectioners' sugar until frosting is of consistency to pour (about 1 1/2 cups.) Tint. Frosts 10 cakes.

Snacks and Salads

After a gala Christmas dinner, with all the trimmings that are synonymous with the Yuletide season, a salad loaf and cider cooler just hit the spot for weary cooks and those after-Christmas-dinner appetites.

HAM AND SPUDS-SALAD LOAF

Ham Layer:
1 envelope gelatine
1/4 cups cold water
1/4 teaspoon salt
1/4 cup vinegar
1/4 cup diced celery
1/4 cup diced sweet pickle
1/2 cups diced cooked ham
Method: Soften gelatine in 1/4 cup water and dissolve over boiling water. Add remaining 1/4 cup water, salt and vinegar. Chill until mixture is wobbly like the white of an unbeaten egg white. Mix in celery, pickle and diced ham. Turn into 6-cup loaf pan; chill until almost firm.

Potato Salad Layer:

1 envelope gelatine
1/4 cup cold water
1/2 cup mayonnaise or salad dressing
1 tablespoon vinegar
2 cups diced cooked potato
1 cup diced celery
1 small onion, minced
2 tablespoons finely chopped green pepper
1/4 teaspoon salt
1/4 teaspoon pepper
Method: Soften gelatine in cold

water and dissolve as above. Let cool and combine with mayonnaise and vinegar, stirring gradually and adding all other ingredients. Turn into top of loaf pan, first layer and chill until firm. Yields 8-10.

EGG AND OLIVE LOAF

2 envelopes gelatine
1 cup cold water
2 teaspoons salt
1/2 cup lemon juice
1/2 cup Tabasco
2 cups mayonnaise or salad dressing
1 tablespoon grated onion
1/2 cups finely diced celery
1/2 cup finely cut stuffed olives
8 hard-cooked eggs, chopped
Method: Dissolve gelatine as usual, add salt, lemon juice and Tabasco and let cool. Gradually add gelatine mixture to mayonnaise, stirring until blended; mix in remaining ingredients. Turn into a 6-cup loaf pan, chill until firm. If desired, garnish with sliced stuffed olives. Yield: 8-10 servings.

CIDER COOLER

A cider cooler calls for a quart of sweet cider and a two-quart pitcher in which to mix it with a pint of grape juice or apricot nectar and 1/4 cup of lime or lemon juice. Add maraschino cherries for color.

CHERRY CIDER

1 quart ice-cold cider

1 quart ice-cold cranberry juice
2 tablespoons sugar
1 egg white
nutmeg
Method: Mix cider and cranberry juice well. Beat sugar into egg white and top each large glass with big spoonfuls. Sprinkle with nutmeg.

SPICED MULLED CIDER

Heat for 15 to 20 minutes: 1 1/2 gallons apple cider, 4 cups brown sugar, 2 teaspoons ground cloves, 1 1/2 teaspoons salt, 1 1/2 teaspoons nutmeg, 1/4 teaspoon all spice and 12 cinnamon sticks. Meanwhile, thinly slice 6 lemons and decorate each slice with 5 whole cloves. Just before serving, float the lemon slices on the hot cider. With a dipper spoon cider into mugs or punch cups. Makes about 1 1/2 gallons.

Plates of homemade cookies and thin slices of fruitcake coupled with party breads give a great assortment for hungry nibblers!

GIFTS FOR HIM



- * TIES
- * SHIRTS
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- * PYJAMAS
- * SWEATERS
- * JACKETS

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CHRISTMAS COOKIES, CANDIES, CAKES

Three C's of Christmas - cookies, candies and cakes - are all holiday treats your guests will relish. These food fancies add up to fun for you, your family and those you entertain.

First, fill your cookie-jar with mouth-watering goodies and to keep it chock-full of extra special treats we suggest you try these.

GINGER COOKIES

1/2 cup shortening
1/2 cup sugar
1/2 cup light molasses
1/2 tablespoon vinegar
1 beaten egg
3 cups sifted enriched flour
1/2 teaspoon soda
1/2 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon salt
Bring shortening, sugar, molasses, vinegar to a boil. Cool; add egg. Sift dry ingredients; add to egg mixture; mix well. Chill.
Roll. Cut. Bake on greased cookie sheet in moderate oven (375 deg. Fahr.) 12 to 15 minutes. Makes 24 dozen. This recipe may be cut in shapes for gingerbread men, angels, prancing reindeers and Santas. Ice with white and colored frosting and decorate with small candies and tiny bits of glazed fruits.

COOKIE - JAR SUGAR COOKIES

2-3 cup shortening
1/4 cup sugar
1 egg
1/2 teaspoon vanilla
1/2 teaspoon grated orange peel
2 cups sifted enriched flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
4 teaspoons milk
Thoroughly cream shortening and sugar. Add egg, beat until mixture is light and fluffy. Add vanilla, grated orange peel; mix thoroughly. Sift dry ingredients; stir into creamed mixture together with milk.
Divide dough in half. Chill 1 hour so it's easy to handle. Roll out one half, keeping the other chilled till you're ready to roll it.
Roll dough 1/8 inch thick. Cut; put on greased cookie sheet; sprinkle lightly with sugar; bake in moderate oven (375 deg. Fahr.) 12 minutes. Makes 2 dozen.

MOLASSES POPCORN BALLS

1 cup popped corn
7 cups molasses
1 cup sugar
1-3 cup water
1 teaspoon vinegar
1/4 teaspoon soda
Keep popcorn hot and crisp in slow oven. Combine molasses, sugar, water, and vinegar. Cook to hard-ball stage. Remove from heat and quickly wipe crystals from edge of pan.
Add soda by sifting through a sieve. Stir just enough to mix thoroughly. Pour hot syrup over popcorn, mixing well. Form into balls. Makes 6 balls.

MARSHMALLOW PUFFS

Dip marshmallows in hot cream, flavored with vanilla, until outside of marshmallows are soft. Roll in finely ground pecans, moist shredded coconut, or chocolate decorations; flatten slightly. Chill.
WHITE FUDGE
2 cups sugar
1/4 cup evaporated milk
1/4 cup water
1/4 teaspoon salt
2 tablespoons butter
1 teaspoon vanilla
1/4 cup marshmallow cream

1/2 cup chopped walnuts
1/2 teaspoon vanilla
Beat sugar into egg whites. Fold in corn flakes, coconut, and nuts. Add vanilla.
Drop from teaspoon onto well-greased cookie sheet. Bake in moderate oven (350 deg. Fahr.) 15 to 20 minutes. Place pans on damp towel; remove cookies immediately with spatula.
If cookies tick to pan, return to oven to soften. Makes 1 1/2 dozen kisses.

ICE-CREAM COOKIES

6 tablespoons butter
6 tablespoons confectioners' sugar
1 beaten egg yolk
1 teaspoon vanilla
1 cup sifted enriched flour
Thoroughly cream butter and sugar; add egg yolk and vanilla; beat well. Add flour.
Drop from teaspoon onto ungreased cookie sheet. If desired, decorate with bits of candied fruit, nuts or candy. Bake in moderate oven (350 deg. Fahr.) 15 to 20 minutes. Makes 2 dozen.

CANDIED ORANGE PEEL

Peel of 6 large oranges
1 tablespoon salt
4 cups water
3 cups sugar
Hot water
Cover peel with salt and water; weight down with plate; let stand overnight. Drain and wash thoroughly.
Cover with cold water; bring to a boil. Repeat three times, changing water each time.
Cut peel in 1-4-inch strips with scissors; measure 3 cups. Add sugar and hot water to just cover; stir to dissolve sugar. Cook slowly until peel is translucent.
Drain; roll in granulated sugar and dry on wire cake rack.

GRANDMA'S CHOCOLATE CAKE

1 cup brown sugar
1/2 cup milk
3 1-ounce squares unsweetened chocolate, grated
1/2 cup shortening
1 cup brown sugar
1 teaspoon vanilla
2 well-beaten eggs
2 cups sifted enriched flour
1 teaspoon soda
1/4 teaspoon salt
1/2 cup milk
Heat 1 cup brown sugar, 1/2 cup milk, chocolate in double boiler till chocolate melts. Cool. Stir shortening to soften. Gradually add remaining brown sugar; cream till light and fluffy. Add vanilla, eggs, beat till mixed.
Sift flour, soda, salt together 3 times; add to creamed mixture alternately with 1/2 cup milk, little at a time. Beat smooth after each addition. Add chocolate mixture; beat well.
Bake in 2 paper-lined 9 X 1 1/2

Combine sugar, milk, water, salt; heat to a boil over moderate heat. Brush sides of pan with wet pastry brush to remove sugar crystals. Cook, stirring frequently, to soft-ball stage. Add butter and vanilla.
Cool at room temperature, without stirring, till lukewarm. Beat till mixture holds its shape. Add thick spread in greased pan. When firm cut in squares. Makes about 24 pieces.

DELICIOUS RICH AND TENDER

That is the type of cake which you want for those holiday parties and festive snacks. Grandma's Chocolate Cake, topped with creamy Chocolate Frosting will be devoured at any gathering and your personally decorated Petit Fours add a gay note when they take on the specially colorful trim of the approaching season.

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THE LEGENDS OF CHRISTMAS

There are almost as many Christmas legends and superstitions as there have been Christmas trees. Countless customs from the Old World have been absorbed through the centuries into the celebrations that we participate in today. A few, however, have been passed down from one generation to another, remaining always the same.

The Indians of Canada, for example, believe that the deer kneel in prayer each Christmas Eve. An early missionary probably is responsible for the idea, but it still lingers and wily Indians have always attempted to catch the deer in the act.

In England, it is believed that the bees express veneration for the nativity by singing in their hives at midnight. The bee hives are always adorned with holly sprigs for the Yuletide season.

In Europe it was custom for a young girl to creep to the woodpile on Christmas Eve, and pull out the first stick that her hand touched. If the stick was a straight one, with no knots, it was said that she would have a good husband.

Farmers in Europe also gave torches to their children and sent them singing into the apple orchards and the fields. The mice, cat erpillars and moths were said to flee before the approaching songsters.

In early Germany it was a belief that water turned into wine during the hour before midnight of Christmas Eve.

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