



GUIDE TO Christmas Dinners



Topic—Christmas—Week Dinners!

Most women have their own recipe for poultry stuffing, but perhaps this Christmas you would like to try some new ideas. Here are some suggestions:

Walnut Stuffing

1/2 cup butter or shortening; 2/3 cups chopped celery; 2/3 cups onion; 1 cup chopped walnut; 1 1/2 quarts toasted or dry bread cubes; 1 tsp. of salt; 1/2 tsp. pepper; 1/2 tsp. thyme; 1/2 tsp. sage; 1 egg beaten; 1 cup milk. Melt butter in skillet; add celery, onion and saute until tender and lightly browned. Pour over walnuts, toasted bread cubes, salt, pepper, sage, and thyme. Add beaten egg and milk and mix well. Yield 1 1/2 qt.

Orange Stuffing (Goose)

1 gal. soft bread crumbs; 3 cups orange sections and juice; 1 tsp. salt; 1/2 tsp. celery salt; 1/2 cup melted butter. Combine ingredients. Yield 5 1/2 cups.

Cranberry Stuffing

3 cups fresh cranberries, ground; 1/2 cup sugar; 3 tbsps. butter; 1/2 cup chopped celery; 1 tbsps. chopped celery; 2 qts. bread cubes; 1 tsp. salt; 1/2 tsp. sage; 1/2 cup milk or bouillon. Grind cranberries and



add sugar. Melt butter in skillet; add celery and saute until tender. Combine cranberry and sugar mixture, celery, salt, sage and milk. Yield 5 cups.

Oyster Dressing

20 oysters, 2 tbsps. butter, 4 cups bread crumbs, 1/2 tsp. salt, 1/4 tsp. pepper, 2 tbsps. chopped parsley.

Drain and rinse oysters with cold water. Put butter in saucepan with oysters and bring to boiling point, add bread crumbs, seasoning and parsley; mix carefully so that oysters will not be broken.

Here are some other "main course" suggestions for the busy week!

Oyster Cocktails

3 or 4 oysters, cayenne pepper, lemon juice, tomato sauce, tobacco sauce. Put oysters in a cocktail glass, mix in the cayenne, lemon juice, tomato sauce and put in a few



drops of tobacco sauce. Let stand in glasses on ice about 3 hours. Set glasses on small plates and serve with water cress around them.

Baked Ham in Milk

Slice of ham (1 in. thick) 1 tbsps. flour, 1 tsp. mustard, 1 tbsps. bread crumbs, 2 tbsps. brown sugar, dash of mixed spice if desired, 1 cup milk, 1 cup water. Mix flour and mustard and put into both side of ham after having removed most of fat. Place in uncovered pan. Cut fat in small pieces and mix with sugar, bread crumbs and spice. Place this mixture on top of ham. Mix milk with water and pour over ham. Bake in moderate oven about one hour.

Almond Honied Sweet Potatoes

6 servings hot boiled sweet potatoes. Salt. 1/4 cup honey. 4 tbsps. butter or margarine. 1/2 cup chopped or ground unblanched almonds. Arrange potatoes in a shallow baking dish and sprinkle with salt. Combine honey, butter and almonds, and heat to boiling. Pour over potatoes. Place under broiler and brown slightly. Top each serving with additional butter if desired. Serves 6.

Suggestions For Party Snacks

BOEREK

Turkish boerek is a most versatile delicacy. How you serve it depends upon its size, shape, and filling. It can be made into very small rolls, triangles or other shapes and served as canapés. When slightly larger, it is perfect as an appetizer, while a very large size makes the main dish of the meal. Turkish boerek should be made



of your own puff paste rolled thin as muslin paper. Cut dough into desired size and brush with melted butter. Place a teaspoonful (or more) of filling on each piece of dough or puff paste. Roll up or fold over the dough, handling quickly and as little as possible. Place in greased baking pan and brush with melted butter. Set in

moderate oven (375°), and bake until golden crisp, about 25 minutes.

CHEESE FILLING FOR BOEREK

1/2 lb. cheese (cream Turkish or cottage cheese) 1 egg 1/4 cup milk (about) 1/2 cup parsley 2 tbsps. butter or margarine Blend cheese, add egg, butter, and parsley. Mix well. Serves 6. Other fillings: chopped spinach and onion, a little milk and butter. Chopped, cooked, leftover meat or chicken, egg, a little chopped onion and parsley. As a dessert—chopped nuts, cinnamon and sugar.

FRENCH ONION CHEESE LOAF

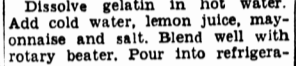
Take a long French bread, cut 1/2 inch gashes along side of loaf. Spread each gash with butter, insert into each gash thin slices of cheese with onion, or alternate slices. Place in hot oven.

Fork Pie

1 pound ground lean pork, 1 teaspoon salt, 1/2 teaspoon pepper, 1/2 teaspoon nutmeg, small piece of garlic, 1/2 teaspoon trace, 1/2 tbsps. cornstarch, few grains of cayenne pepper, 1 cup of water, plain pastry. Method: Mix seasoning and cornstarch, stir in water and add pork in a saucepan. Simmer covered for 30 minutes and uncovered 10 minutes more. Remove garlic. Make plain pastry for two crust pie. Line the pie plate with half the pastry. Pour in meat mixture, and cover with pastry. Seal edges and slit top to allow steam to escape. Bake in hot oven 425 degrees for approximately 10 minutes, and then in 350 degrees for another half an hour. Serve hot.

Apricot Souffle Salad

1/4 cups cut, fresh apricots; 1/2 cup silvered toasted almonds; 1/2 cup quartered marshmallows; 1 package orange gelatin; 1 cup hot water; 1/2 cup cold water; 1 tbsps. lemon juice; 1/2 cup real mayonnaise; 1/4 teaspoon salt. Dissolve gelatin in hot water. Add cold water, lemon juice, mayonnaise and salt. Blend well with rotary beater. Pour into refrigerator



for freezing tray. Quick chill in freezing until about 15 minutes or until firm about one inch from edge but soft in the center. Turn into bowl and whip until fluffy. Fold in apricots, marshmallows and almonds and pour into mold. Chill until firm, about 1 to 2 hours. Unmold and garnish with salad greens. Serve with additional mayonnaise, if desired. Makes 6 servings.

Cranberry Relish

1 orange; 1/2 lemon; 1 pound can whole or jellied cranberry sauce; 1 cup crushed pineapple, (drained); 1 teaspoon curry powder. Put orange and lemon through food chopper. Combine with cranberry sauce and crushed pineapple. Stir in curry powder. Store in refrigerator overnight so flavors will blend.

KABOBS

Make 4-decker sandwiches with buttered bread and one of the fillings below. Trim crusts. Cut into 4 squares. String 2 squares on each skewer. Bake or toast in broiler, turning.

FILLINGS — (1) Deviled ham with mustard; (2) Coconut with brown sugar; (3) Spice, nutmeg or cinnamon-sugar; (4) Cheese spread with mustard.

STRIP TOAST

(For snacks with tea or milk, salad or soup) Butter bread slices. Top slices with one of the following spreads. Cut into strips. Toast. 475° F. Spreads: (1) Grated orange rind with sugar or honey; (2) Brown sugar and coconut; (3) Cheese spread mixed with horse radish; (4) Any seasoning salt, caraway, poppy or celery seeds or grated Swiss cheese.

ORANGE ROLLS

(Exactly same dough and method as followed for cinnamon rolls—but a different filling is used.) Soak 2 packages dry granular yeast in 1/2 cup lukewarm water with 1/2 teaspoon sugar for 5 minutes. Do not stir until you add it. In large mixing bowl put 1 1/2 cups lukewarm milk, 1/2 cup sugar and 2 teaspoons salt. Add the soaked yeast, after stirring it, then stir the mixture to blend. Stir in 2 eggs and 1/4 cup soft shortening. With a wooden spoon mix in 7 cups sifted bread or all-purpose flour—you may need as much as 7 1/2 cups sifted flour to make the dough handle easily.

As soon as you have stirred this in knead the dough in the bowl with the hand, turning it over, punching it down, turning it a quarter turn and folding it over and punching down for about 2 minutes. Turn dough out onto lightly floured board and knead it the same way until it is satin smooth and squishy—about 24 turns and punches. Clean out your bowl and grease it and return dough to it and cover well and set it to rise



in warm place out of drafts—NOT near a radiator—about 78 to 80 deg. Fahr. is ideal. Let rise until double—about 1 1/2 to 2 hours. Your finger tip will leave indentation in dough when it is doubled. Punch down dough in bowl, pulling edges into center and turn it over in bowl. Let rise again until almost doubled. To make the Orange Rolls divide dough in half. Roll on to oblong 9 x 18 inches. Orange Filling Mix, cook 2 minutes, and cool until thickened: 1/4 cup sugar,

Desserts

ENGLISH PLUM PUDDING

1 lb. chopped suet 1 lb. brown sugar 1 lb. sifted flour 1/2 lb. chopped citron 1/2 lb. fine bread crumbs 1/2 cup molasses 2 lbs. currants, chopped raisins (large puffed) 1 tbsps. salt 1 tbsps. cinnamon 1/2 tbsps. cloves 3 grated nutmegs 2 tbsps. baking powder 8 eggs Juice of 3 lemons 1/2 large bottle vanilla Wash and dry the raisins and currants. Mix the flour, sugar, spices and molasses, then add the well-beaten eggs, the suet and juice of lemons, then the fruit. Mix well. Add the baking powder and vanilla. The mixture should be quite stiff. If there is not sufficient moisture, use a little rich sweet milk to thin. Put in a well-greased mold, tightly covered, and steam for 10 hours. Add more water, as it evaporates.

Many people find a Plum Pudding too rich and for them we give a recipe for

CARROT PUDDING

1 cup raisins 1 cup currants 1/2 cup mixed peel 1/4 cup almonds, blanched 1 cup grated raw carrots 1 cup grated raw potato 1 cup flour 1/2 teaspoon each—cloves, cinnamon and nutmeg 1 cup brown sugar 1/2 cup shortening 1 egg 1 tbsps. soda Wash raisins and currants, dry between towels. Add peel and almonds. Sift, then measure flour, re-sift with spices. Grate carrot and potato. Cream shortening and blend in sugar. Add well-beaten egg. Add carrot and half of the potato. Add fruit and flour mixture. Dissolve soda in remaining half of the potato and add it last. Pour into buttered mold. Tie

down with parchment or heavily waxed paper. Steam for 3 hours.

BUTTERSQUOTCH PUDDING SAUCE

1/4 cup butter 1 cup brown sugar 2 tbsps. flour 2 cups boiling water 1/4 teaspoon salt



1/4 teaspoon vanilla or 1/4 teaspoon nutmeg Cream butter in saucepan. Mix flour with brown sugar. Add to the butter. Slowly add 2 cups boiling water. Cook until thickened, stirring constantly. Add salt and flavoring.

BAKED ALASKA

Loaf of sponge cake, 1/4 tbsps. salt, 3 egg whites, 8 tbsps. sugar, 1 quart ice cream. Cut cake to make a layer 1 inch thick, and 1/4 inch wider and longer than brick of ice cream. Put on a sheet of brown paper on cookie sheet. Add salt to egg whites and beat with rotary beater until foamy. Add sugar and beat until stiff but not dry. Put very firm brick of ice cream on cake and spread top and sides of both with meringue, being careful to cover completely. Bake in very hot oven (450 deg. F.) for five minutes, or until delicately brown. Transfer from cookie sheet to cold serving plate. Cut in slices and serve at once.

Cakes And Cookies

Cherry and Nut Bread

1 s. brown sugar Shortening size of egg 1 egg (beaten) 2 tsp. baking powder 1 small bottle cherries (cherries cut in 4) Pour juice of cherries in cup—fill with milk (add) 2 c. flour 1/4 c. walnuts (optional) Let stand 30 min. bake 45 min. (regular size loaf pan)

Chocolate Peppermint Kisses

2 egg whites 1/2 tsp. salt 1/2 tsp. cream of tartar 1/2 c. sugar 1 pkg. (1 cup) chocolate chips 1/2 tsp. peppermint extract Beat eggs until foamy throughout; then add salt and cream of tartar add continue beating until eggs are stiff enough to hold up in peaks, but not dry.

1 tbsps. grated orange rind, 1/4 cup orange juice and pulp, 1/4 cup butter. Spread dough with about 4 tbsps. of this. Spread remainder of filling in pan about 13 x 9 inches. Roll dough up tightly, beginning at wide side. Seal well by pinching edges of roll together. Cut roll into 1-inch slices. Place a cut side down in pan lined with filling about 1/4-inch apart. Cover and let rise until doubled—about 35 to 40 minutes this time. Bake until golden at 375 deg. Fahr. for about 25 to 30 minutes. To test for doneness separate a roll slightly with fork to see if it well baked. At once turn out on tray. Filling runs down over rolls.

If desired, make cinnamon rolls with last half by rolling out and spreading in mixture of 1/2 cup sugar and 2 tbsps. cinnamon, after spreading dough with 2 tbsps. soft butter. Finish same as Orange Rolls, but there will be no filling in pan. Mushroom Canape Pick over one peck mushrooms. Slice and put on heat with a little water, enough to keep from burning. Cover and let cook, stirring often, until mushrooms are soft. Press through a fine sieve. To the pulp add the following: 1 pt. vinegar, 2 tbsps. salt, 1/2 tsp. cayenne pepper, 1 tsp. cinnamon, 1/4 tsp. mace, 1/2 tsp. ground cloves. Cook 1/2 hour longer until thick. Bottle and seal. Serve on crackers or toasted rolls, bread.

Add sugar, 2 tbs. at a time beating thoroughly after each addition. Fold in chocolate chips and peppermint. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (300 degrees F.) 25 minutes or until done. Remove from paper while slightly warm. Makes about 3 dozen kisses.

Pineapple Fruit Cake

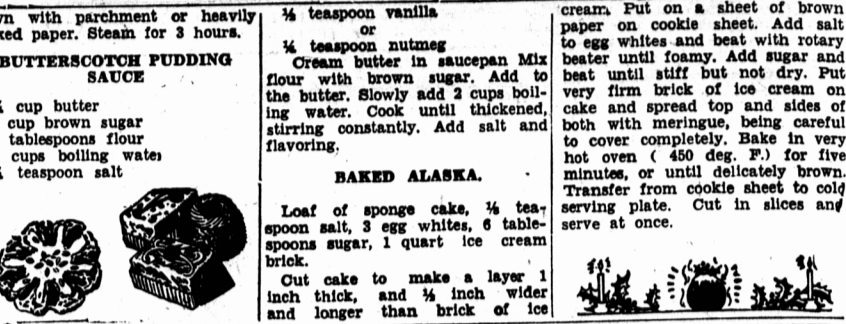
3 eggs 1 1/2 cups sugar 1/2 lb. butter 1/2 lb. raisins 1/2 lb. orange peel 1 1/2 c. pineapple 1 lb. coconut 1/2 lb. candied cherries 1 tsp. mace 2 tsp. b. powder 3 c. flour 2 tsp. vanilla 1/2 c. pineapple juice Method Cream butter and sugar to-



gether, add yolks of beaten eggs, add flour and fruit juice alternately, then coconut and whites of eggs beaten stiff. Add fruit. Cook slowly for 2 hours. (From "The Grand Manan Cook Book of Tested Island Recipes.")

Christmas Cookies (Icebox)

1 cup soft butter, 1/4 tsp. vanilla, 2 1/2 cups sifted flour, 1/4 cup brown sugar, 1/2 tsp. salt, 1 cup almonds, sliced lengthwise; 1/2 cup each red and green cherries cut up. Method—Cream butter, add sugar and then add vanilla, salt and flour. Finally add nuts and cherries and form into rolls. Leave in ice box overnight. Slice thinly with a sharp knife and bake on greased baking sheet in moderate oven (375 degrees F.) for 10 minutes.



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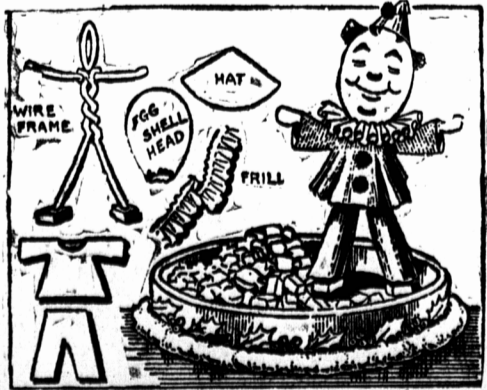


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To Decorate the Festive Board



This amusing table decoration can be made cheaply and quite easily from "bits and pieces" to be found in most households at Christmas time.

For the clown, the only materials you need are some strong wire, cotton-wool, a hollow eggshell, crepe-paper, a rubber and some gum.

The "circus ring" in which the clown stands and which may be filled with sweets or nuts, is merely a circular, cardboard lid covered with either silver or crepe-paper, while the decoration round the base is "frosted" cotton-wool and holly leaves.

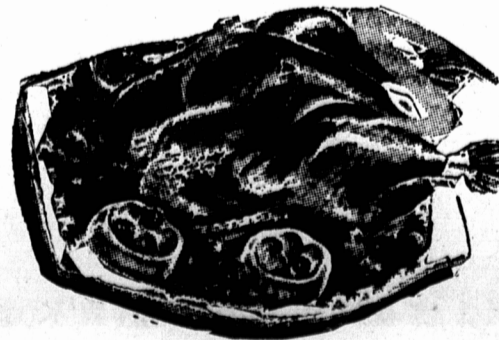
To form the framework figure, which is about six inches high, twist the wire as shown at the left of the illustration. Then, wrap cotton-wool round each part of the frame, attaching it with thread. Red and yellow crepe-paper are used for the clown's jacket and trousers, which are shaped as shown in the sketch. Cut back and

front sections separately, place over the padded figure, and gum along the top and bottom sleeve "seams" and also down the jack edges. In the same way, gum the inner and outer edges of the clown's trousers and allow the whole costume to dry. Black cotton-wool pom-poms complete the outfit.

On a hollow eggshell, paint a clown's face with water colour. Place the head in position and gum it to the cotton-wool foundation. Either paint the hair or fix tufts of cotton-wool to the back and sides of the shell with gum. The hat is a third of a circle (about 2 1/4 inches radius) of the blue crepe or silver paper gummed along the straight edge. The paper frill, gathered with needle and thread, is fastened round the lower edge of the shell to conceal the broken edge.

To make the small figure stand up firmly, just push the tips of the wire legs into two flat pieces of an ordinary rubber eraser.

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