

For Your Holiday Feast

Christmas Dinner

To start off the Christmas dinner, how about an ample supply of oysters, with a bowl of nippy cocktail sauce in which to dunk them.

Cocktail Sauce
2/3 c. catchup
3 tbs. chili sauce
2 tbs. bottled horseradish
2 tbs. lemon juice
Dash cayenne pepper
Dash Tabasco
Combine all ingredients, mix and chill. Makes about one cup. May be varied by adding minced onion or celery, grated cucumber or pickled relish. Good for any type of seafood cocktail.

For the few who don't like oysters, here's a tangy, refreshing appetizer that may be prepared two or three days ahead.
Cranberry Mist
2 c. raw cranberries
2 c. water
1/2 c. granulated sugar
1/2 c. lemon juice
Pick over the cranberries, wash and put in saucepan. Add water and simmer until all berry skins burst. Press lightly through a fine sieve and stir in sugar while juice is still hot. Chill and add lemon juice. To serve, put small ice cubes or broken cubes in fruit juice glasses and pour in cranberry juice.

If you plan to serve roast turkey allow about 1/4 pound turkey, drawn weight, per person.
To prepare for roasting and stuffing, first singe drawn bird, and remove oil sac at tail end of back. Cut off the neck close to body, leaving skin intact so it can be drawn back to close neck opening after stuffing. Remove pin feathers, wash bird and rinse, standing upright to drain well. Rub salt (1/2 teas. per pound) in body cavity, and refrigerate until



needed.
The bird is better not stuffed until just before it is to be placed in the oven, but if this is not feasible, make sure both bird and stuffing are well chilled before stuffing, and refrigerate until roasting time.

Stuff neck cavity loosely, pull neck skin back over stuffing and fasten with a skewer or poultry pin. Take up ends of wings and bend them up and backward so they are held against back of bird. In stuffing body cavity, pack it loosely, as stuffing expands. Close body cavity by inserting skewers and lacing with string, or by sewing with strong thread. With a long piece of twine, tie the legs together, then bring twine down around tail drawing legs in close and tie.
Compute roasting time by the table given elsewhere in this issue. Planning so turkey will be done at

TIME TABLE FOR ROAST TURKEY

Drawn weight (minus head, feet and organs)	Oven Temperature	Approx. Time per pound
7 up to 10 lbs.	300 degrees	30 min.
10 up to 15 lbs.	300 degrees	20 min.
15 up to 18 lbs.	300 degrees	18 min.
18 up to 20 lbs.	300 degrees	15 min.
20 up to 23 lbs.	300 degrees	13 min.

little ahead of meal time to allow time for making gravy. Place bird, breast side up, on wire rack in uncovered roaster. Brush skin all over with melted fat, and cover top and sides with clean piece of cheesecloth, wrung out of melted fat. If cheesecloth dries out during roasting, spoon drippings over bird. After about one hour of roasting, cut string between drumsticks.
Shortly before turkey is to be done, grasp end of leg bone. If thigh joint feels loose and moves easily turkey is done. Also drumstick meat will be very soft when pressed between fingers. Do not test for doneness by piercing meat with a fork, as this will allow juices to escape.

Giblet Stuffing
1/4 c. butter, fat or salad oil
1/2 c. minced onion
2/4 teas. salt
4/4 qts. lightly packed crumbs or cubes from day old bread.
1/2 c. diced celery
1/2 teas. poultry seasoning
1/2 c. minced parsley (optional)
1/2 teas. pepper
Melt butter in deep kettle. Add onion, simmer until tender. Meanwhile, combine rest of ingredients. Add to onion and heat well with-



out browning, stirring frequently. Add coarsely chopped cooked giblets. To retain all the flavour of giblets without allowing them to dry out, wrap in aluminum foil and roast in moderate oven. Stuffing crop and body cavity of turkey weighing about 10 pounds, draw weight.

Oysters with Cocktail Sauce
or
Cranberry Mist
Roast Turkey
Cranberry Salad
Spiced oranges
Herb Buttered Green Beans
Crispy Potato Balls
Steamed Plum Pudding

Ice Cream Mince Pie
Here's a refreshing salad that doubles as a relish, or maybe it's a relish doing double duty as a salad.
Cranberry Salad
1 can (15 oz.) whole cranberry sauce
1 pkg. (3 oz.) lemon jelly powder
1/2 c. granulated sugar
1/2 c. diced raw apple
1/2 c. diced celery
Heat cranberry sauce, then add jelly powder and sugar and stir until dissolved. Stir in cold water, and chill until mixture begins to thicken. Fold in apple and celery. Turn into 6 to 8 individual moulds which have been rinsed with cold water, and chill until firm. Turn out on salad greens for serving, and top each jelly with salad dressing.

Good with any meal, but something different and a little bit special for Christmas, are these spiced oranges.
Spiced Oranges
6 thin skinned oranges
1 teas. whole cloves
2 3-inch sticks cinnamon
3 c. granulated sugar
3/4 c. white vinegar
1 1/2 c. water
Wash oranges and place in saucepan; cover with water and bring to the boil. Boil, covered, for 20 minutes, then drain and cool. Combine cloves, cinnamon, sugar, vinegar and water in saucepan, stir until sugar dissolves and bring syrup to the boil. Carefully cut cooked oranges in eighths, removing seeds, and add to syrup. Simmer, stirring occasionally, until fruit is tender, about 20 minutes. Turn into hot sterilized jars and seal at once.

Herb Buttered Green Beans
Toss 2 tbs. melted butter, 1/2 teas. lemon juice and 1/2 teas. dried basil with hot cooked green beans. Powder basil between fingers before adding to butter to release the flavour. This is sufficient herb mixture for 1 pint jar or tin of canned beans, or one package of frozen beans.

Crispy Potato Balls
4 medium potatoes, pared
2 tbs. butter
3 tbs. hot milk or cream
1 teas. salt
Dash pepper
2 1/2 tbs. melted butter
1 c. crushed corn flakes
1. Cover and cook potatoes in boiling salted water until tender. Drain and mash. Add butter and milk and beat until light. Season well with salt and pepper. Cool. Form into 2 1/2 inch balls, roll in melted butter, then in cornflakes. Place in greased pan and bake in slow oven (325 degrees) until heated through, about 20 minutes. Makes 5 servings. May be prepared ahead of time.

Plum Pudding
An old tradition says that everyone in the family should close his eyes and make a wish while stirring the plum pudding.
1 c. sifted all-purpose flour
1 teas. baking soda
1 teas. salt
1/2 teas. nutmeg
1/4 teas. mace
1/4 lb. (1 cup) ground suet
1 c. and 2 tbs. brown sugar, firmly

packed
1/2 c. milk
2 eggs well beaten
1 c. seedless raisins
1/2 c. dried currants
1/2 c. dried, preserved orange peel
1/3 c. sliced, preserved lemon peel
1/3 c. sliced citron
1/4 c. chopped, blanched almonds
1/4 c. flour
1 c. soft bread crumbs
Sift together first 6 ingredients. Mix suet, sugar and milk; add well beaten eggs. Mix raisins and next 5 ingredients with 1/4 c. flour. Add with crumbs and flour mixture to suet mixture. Mix well, turn into greased, floured 2 qt. pudding mould and steam 2 1/2 hours, or until cake tester, inserted in middle, comes out clean.
To steam pudding, use steamer, or deep covered kettle with wire rack in bottom, and place mould on rack. If mould has no cover, tie 2 thicknesses of waxed paper over top. Pour in enough boiling water to come half way up side of mould cover kettle and bring water to boil. Turn down heat just enough to keep water boiling, and start counting steaming time. Add boiling water as needed to keep it at original level.

Almond Paste
1 egg
1/4 lb. ground almonds
6 oz. granulated sugar
6 oz. sifted icing sugar
1 teas. almond flavouring
Mix ground almonds and sugar, beat egg, add flavouring and mix into a stiff paste with fork and hands. If too dry add a little beaten egg; if too moist, a little more icing sugar, but very cautiously as it is easy to make it too dry and crumbly.
Brush top of cake with jam and place on it the almond paste which has been moulded to fit. Frost cake with butter or ornamental frosting if desired.

French Chocolate Almond Pafts.
1/2 c. blanched almonds
1 pkg. (6 oz.) semi-sweet chocolate chips
3 egg whites
1/2 tsp. salt
1/2 c. granulated sugar
1/2 teas. vanilla
1/2 teas. almond extract
Chop almonds very finely or grate with a nut grater. Lightly grease cookie sheets and preheat oven to 350 F. Melt the chocolate chips over hot water, stirring con-

stantly and keep warm until board to 1/4 inch thickness. Cut into desired shapes. If you wish to make gingerbread men and have no cutters, use glasses, jar tops, to make circles 2 1/2, 1 1/2 and 1/2 inches in diameter, using the small circles for arms and legs, and make stocking caps of small rolls of dough. Decorate before baking with little candies, nuts or any kind of preserved fruit. Bake on a greased cookie sheet at 375 degrees for 10 to 12 minutes, and cool on a rack. Boots, belt and pom pom for stocking cap may be added with icing after baking.

Sugar Cookies
1 cup butter or part butter, part shortening
1/2 c. sugar
3 eggs
1 teas. vanilla
3/4 c. sifted flour
2 teas. cream of tartar
1 teas. soda
1/2 teas. salt
Cream butter. Add sugar gradually and beat until light and fluffy. Add eggs, one at a time, beating after each addition. Stir in vanilla. Sift dry ingredients and add gradually to creamed mixture. Chill thoroughly for 3 or 4 hours. Roll on well floured surface to about 1/4 inch thick, thinner for very crisp cookies. Cut in tree, star, bell, Santa Claus shapes with cutters or make patterns, use doughnut cutter for wreath. To decorate before baking use candies, nuts, fruits, decorations or coloured sugar. Bake in 375 oven for 6 to 8 minutes. Cool slightly on cookie sheet, then finish cooling on rack.
To decorate after baking, ice with butter frosting or ornamental frosting.

Ornamental Frosting
1/2 c. butter
4 c. sifted confectioner's sugar
2 egg whites
1 teas. vanilla
1/2 teas. cream of tartar
1 to 2 teas. light cream
With pastry blender, cut butter into sugar until like cornmeal. Then add unbeaten egg whites, and cream of tartar. Beat thoroughly. Add cream gradually and beat until spreading consistency is reached. Divide into small portions and colour as desired with vegetable food colouring.

Butter Frosting
1/2 c. butter
Speck
2 c. confectioner's sugar
About 3 tbs. cream or milk
1 teas. vanilla
Place butter in medium mixing bowl and let soften. Add salt and beat with wooden spoon or electric mixer until very light and fluffy. Gradually add about 1-3 of the sugar. Then add remaining sugar alternately with enough of the cream to make a smooth, spreading consistency. Add vanilla and colour as desired.

To decorate with frosting without decorating tube, use strong brown paper or wetted cooking parchment. Roll square of paper into funnel shape, put in spoonful of frosting, twist larger end to close, and cut tiny hole with scissors across other end. Squeeze gently from top to force frosting out.
Using your imagination to vary the means of decorating cookies, an endless number of variations may be turned out. Christmas trees: Sprinkle with green sugar

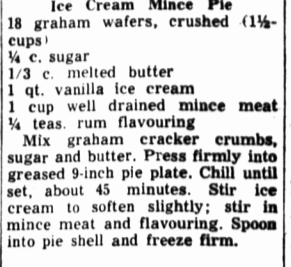
Christmas Meringue Cookies
1-3 c. blanched chopped almonds
1-3 c. coarsely chopped pecans
3 slices preserved pineapple, 1 red, 1 green, 1 yellow, cut up finely
1/2 c. red glacé cherries, chopped
2 pieces preserved ginger finely chopped in 2 teas. ginger syrup
1/2 c. dates finely chopped
3 egg whites
1 1/2 c. fruit sugar
1-2 teas. salt
Separate eggs about 1 hour before making meringues and leave at room temperature so they heat up to good volume. Cover ungreased cookie sheets with heavy paper. Heat oven to 250 F.
Add salt to egg whites and beat with hand or electric beater until stiff enough to stand in moist peaks. Slowly beat in sugar, about a tablespoon at a time, until mixture is stiff and glossy. Fold in mixed chopped nuts and fruit, and shape into small mounds, about 2 inches apart, on cookie sheets. Bake in slow oven of 250 F. about 30-35 minutes. Cool and remove from paper with spatula. Any desired combination of fruit and nuts may be used.

Oatmeal Lace Cookies
Just as pretty and delicate as these lacy cookies, and quick and easy to make.
Sift together into a bowl 1/2 c. flour, 1/4 teas. baking powder and 1/2 c. sugar. Add 1/2 c. quick cooking oats, 2 tbs. heavy cream, 2 tbs. light corn syrup, 1-3 cup melted butter and 1 teas. vanilla. Mix together until well blended.
Drop onto an ungreased baking sheet, 4 inches apart, using a 1/2 teaspoon measuring spoon as a measure. Bake in a moderately hot oven of 375 F. 6 to 8 minutes, until lightly browned. Let stand a few seconds before removing from pan. Makes about 6 dozen 2 inch cookies.

When done, remove mould from water, loosen pudding from sides with knife or spatula and invert on heated platter.
To make pudding ahead of time, steam pudding as above, remove from mould, cool, wrap in waxed paper, and store in refrigerator. Before serving return to same mould as originally used and steam about one hour.

Butter Sauce
3 egg yolks
1/3 cup granulated sugar
1/3 c. melted butter
2 tbs. lemon juice
1 tbs. grated lemon rind
1 1/2 c. heavy cream, whipped.
Beat egg yolks until thick and lemon coloured. Gradually add sugar, while beating. Add next three ingredients; beat. Fold in cream and chill until ready to serve. Makes 8-10 servings.

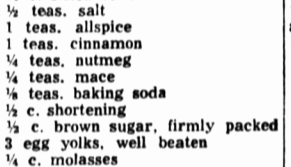
Plum pudding and mince pie are traditional desserts for Christmas, but very rich for children. Here's an ice cream mince pie that's light enough for everybody to top off a hearty dinner, and so easy it only takes the cook a few minutes to make.
Ice Cream Mince Pie
18 graham wafers, crushed (1 1/2 cups)
1/2 c. sugar
1/3 c. melted butter
1 qt. vanilla ice cream
1 cup well drained mince meat
1/2 teas. rum flavouring
Mix graham cracker crumbs, sugar and butter. Press firmly into greased 9-inch pie plate. Chill until set, about 45 minutes. Stir ice cream to soften slightly; stir in mince meat and flavouring. Spoon into pie shell and freeze firm.



Christmas Baking

Toasted Almond Fruit Cake
1/4 lb. shelled almonds
1 teas. melted fat
1/2 c. sifted cake flour
1/2 teas. salt
1 teas. allspice
1 teas. cinnamon
1/2 teas. nutmeg
1/2 teas. mace
1/2 teas. baking soda
1/2 c. shortening
1/2 c. brown sugar, firmly packed
3 egg yolks, well beaten
1/2 c. molasses
1/2 c. egg whites
2 c. seeded raisins
2 c. sultana raisins
1/2 c. currants
1 tbs. each preserved orange and lemon peel, finely cut
1/4 lb. candied cherries, finely cut
1/4 lb. preserved pineapple, finely cut
1/2 lb. thinly sliced preserved citron
1/2 c. sifted cake flour
1/2 c. strawberry preserves
1/2 c. grape juice
Heat oven to 375 degrees F. Line a 10 by 5 by 3 loaf pan with three layers of brown paper, grease the top layer. Cover almonds with boiling water, let stand five minutes, drain and slip off skins. Place almonds in a large shallow pan with melted fat and bake to a golden brown—about 20 minutes; then chop coarsely. Turn oven heat back to 275 F. Meanwhile, sift flour and next 6 ingredients. Then with back of spoon, work shortening against side of bowl until creamy and smooth. Then add brown sugar gradually while continuing to work until light and creamy. Add beaten egg yolks and molasses; beat well with spoon. Fold in stiffly beaten egg whites. Add flour mixture to egg mixture. Add seeded raisins and next seven ingredients, which have been dredged with 1/4 cup flour, and strawberry preserves, almonds, and grape juice, stir until mixed. Turn into loaf pan, then bake in slow oven of 275 F. for 4 hours or until done.

For Children
Gingerbread Men
1/2 c. shortening
1/2 c. sugar
2/3 c. molasses
1 egg
1-2 c. flour
3 teas. baking powder
1/2 teas. salt
1 1/2 teas. allspice
Melt shortening and cool. Add sugar, molasses, egg and blend well. Sift in flour, baking powder, salt and spice. Mix well. Wrap in waxed paper and chill in refrigerator. Roll out on lightly floured



Christmas Chews
1 c. sugar
1 teas. baking powder
3 teas. salt
1 c. chopped pitted dates
1 c. chopped walnuts
3 well beaten eggs
Sift together dry ingredients, stir in remaining ingredients. Pour into greased 8 by 8 by 2 pan. Bake in slow oven (325 F.) about 40 minutes. Cut in 2 by 1/2 inch bars while still warm and roll in granulated sugar to form into logs and coat with sugar. Makes about 5 dozen.

Butter Frosting
1/2 c. butter
Speck
2 c. confectioner's sugar
About 3 tbs. cream or milk
1 teas. vanilla
Place butter in medium mixing bowl and let soften. Add salt and beat with wooden spoon or electric mixer until very light and fluffy. Gradually add about 1-3 of the sugar. Then add remaining sugar alternately with enough of the cream to make a smooth, spreading consistency. Add vanilla and colour as desired.

Ornamental Frosting
1/2 c. butter
4 c. sifted confectioner's sugar
2 egg whites
1 teas. vanilla
1/2 teas. cream of tartar
1 to 2 teas. light cream
With pastry blender, cut butter into sugar until like cornmeal. Then add unbeaten egg whites, and cream of tartar. Beat thoroughly. Add cream gradually and beat until spreading consistency is reached. Divide into small portions and colour as desired with vegetable food colouring.

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Sugar Cookies
1 cup butter or part butter, part shortening
1/2 c. sugar
3 eggs
1 teas. vanilla
3/4 c. sifted flour
2 teas. cream of tartar
1 teas. soda
1/2 teas. salt
Cream butter. Add sugar gradually and beat until light and fluffy. Add eggs, one at a time, beating after each addition. Stir in vanilla. Sift dry ingredients and add gradually to creamed mixture. Chill thoroughly for 3 or 4 hours. Roll on well floured surface to about 1/4 inch thick, thinner for very crisp cookies. Cut in tree, star, bell, Santa Claus shapes with cutters or make patterns, use doughnut cutter for wreath. To decorate before baking use candies, nuts, fruits, decorations or coloured sugar. Bake in 375 oven for 6 to 8 minutes. Cool slightly on cookie sheet, then finish cooling on rack.
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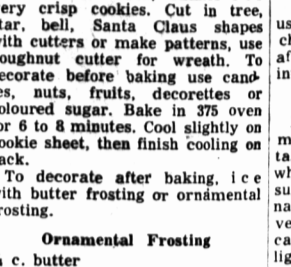
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When done, remove mould from water, loosen pudding from sides with knife or spatula and invert on heated platter.
To make pudding ahead of time, steam pudding as above, remove from mould, cool, wrap in waxed paper, and store in refrigerator. Before serving return to same mould as originally used and steam about one hour.

Butter Sauce
3 egg yolks
1/3 cup granulated sugar
1/3 c. melted butter
2 tbs. lemon juice
1 tbs. grated lemon rind
1 1/2 c. heavy cream, whipped.
Beat egg yolks until thick and lemon coloured. Gradually add sugar, while beating. Add next three ingredients; beat. Fold in cream and chill until ready to serve. Makes 8-10 servings.

Plum pudding and mince pie are traditional desserts for Christmas, but very rich for children. Here's an ice cream mince pie that's light enough for everybody to top off a hearty dinner, and so easy it only takes the cook a few minutes to make.
Ice Cream Mince Pie
18 graham wafers, crushed (1 1/2 cups)
1/2 c. sugar
1/3 c. melted butter
1 qt. vanilla ice cream
1 cup well drained mince meat
1/2 teas. rum flavouring
Mix graham cracker crumbs, sugar and butter. Press firmly into greased 9-inch pie plate. Chill until set, about 45 minutes. Stir ice cream to soften slightly; stir in mince meat and flavouring. Spoon into pie shell and freeze firm.



Christmas Baking

Toasted Almond Fruit Cake
1/4 lb. shelled almonds
1 teas. melted fat
1/2 c. sifted cake flour
1/2 teas. salt
1 teas. allspice
1 teas. cinnamon
1/2 teas. nutmeg
1/2 teas. mace
1/2 teas. baking soda
1/2 c. shortening
1/2 c. brown sugar, firmly packed
3 egg yolks, well beaten
1/2 c. molasses
1/2 c. egg whites
2 c. seeded raisins
2 c. sultana raisins
1/2 c. currants
1 tbs. each preserved orange and lemon peel, finely cut
1/4 lb. candied cherries, finely cut
1/4 lb. preserved pineapple, finely cut
1/2 lb. thinly sliced preserved citron
1/2 c. sifted cake flour
1/2 c. strawberry preserves
1/2 c. grape juice
Heat oven to 375 degrees F. Line a 10 by 5 by 3 loaf pan with three layers of brown paper, grease the top layer. Cover almonds with boiling water, let stand five minutes, drain and slip off skins. Place almonds in a large shallow pan with melted fat and bake to a golden brown—about 20 minutes; then chop coarsely. Turn oven heat back to 275 F. Meanwhile, sift flour and next 6 ingredients. Then with back of spoon, work shortening against side of bowl until creamy and smooth. Then add brown sugar gradually while continuing to work until light and creamy. Add beaten egg yolks and molasses; beat well with spoon. Fold in stiffly beaten egg whites. Add flour mixture to egg mixture. Add seeded raisins and next seven ingredients, which have been dredged with 1/4 cup flour, and strawberry preserves, almonds, and grape juice, stir until mixed. Turn into loaf pan, then bake in slow oven of 275 F. for 4 hours or until done.

For Children
Gingerbread Men
1/2 c. shortening
1/2 c. sugar
2/3 c. molasses
1 egg
1-2 c. flour
3 teas. baking powder
1/2 teas. salt
1 1/2 teas. allspice
Melt shortening and cool. Add sugar, molasses, egg and blend well. Sift in flour, baking powder, salt and spice. Mix well. Wrap in waxed paper and chill in refrigerator. Roll out on lightly floured



Christmas Chews
1 c. sugar
1 teas. baking powder
3 teas. salt
1 c. chopped pitted dates
1 c. chopped walnuts
3 well beaten eggs
Sift together dry ingredients, stir in remaining ingredients. Pour into greased 8 by 8 by 2 pan. Bake in slow oven (325 F.) about 40 minutes. Cut in 2 by 1/2 inch bars while still warm and roll in granulated sugar to form into logs and coat with sugar. Makes about 5 dozen.

Butter Frosting
1/2 c. butter
Speck
2 c. confectioner's sugar
About 3 tbs. cream or milk
1 teas. vanilla
Place butter in medium mixing bowl and let soften. Add salt and beat with wooden spoon or electric mixer until very light and fluffy. Gradually add about 1-3 of the sugar. Then add remaining sugar alternately with enough of the cream to make a smooth, spreading consistency. Add vanilla and colour as desired.

Ornamental Frosting
1/2 c. butter
4 c. sifted confectioner's sugar
2 egg whites
1 teas. vanilla
1/2 teas. cream of tartar
1 to 2 teas. light cream
With pastry blender, cut butter into sugar