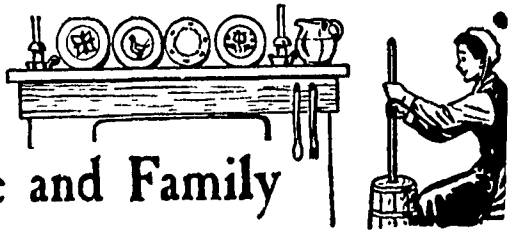


# For the Farm Wife and Family



## A Christmas Party

By Mrs. Richard C. Spence

The USA not only acquires a forty-ninth state in Alaska, but it also gained a toehold inside Santa's Arctic domain. So what is a more appropriate theme for your Christmas Eve party than Christmas in Alaska?

For your centerpiece, build an igloo of marshmallows. Use an inverted 6-8 inch bowl as the base and an inverted half-cylinder of cardboard as the entry. Cut the marshmallows in half, and the cut sides will adhere to the bowl and the cardboard. A piece of candy cane serves as a chimney.

Set the igloo in a snow cloud of angel hair and stand a perky Santa, some miniature reindeer and a sleigh roundabout, and your far North scene is complete.

For the menu, what could be more Alaskan than a turken of steaming, savory Salmon Bisque? Serve it as the main course with a Christmas salad of tomato aspic some crusty garlic bread, a relish plate and a dessert of Snow Pudding and Christmas cookies shaped like Santas, reindeer, snowmen and stars. Here are the recipes for:

the Salmon Bisque, Tomato Aspic and Snow Pudding.

**SALMON BISQUE**  
 1/2 cup minced celery  
 1 tablespoon minced onion  
 1/4 cup butter or margarine  
 2 cans (10 1/2 ounces) condensed cream of mushroom soup undiluted  
 2 cups milk  
 1 can (1 pound) salmon, drained

**SALMON BISQUE**  
 1/2 cup minced celery  
 1 tablespoon minced onion  
 1/4 cup butter or margarine  
 2 cans (10 1/2 ounces) condensed cream of mushroom soup undiluted  
 2 cups milk  
 1 can (1 pound) salmon, drained

Saute celery and onion in butter until tender. Remove skin from salmon; flake. Add with soup and milk to sauted vegetables; heat stirring occasionally. Makes 1 1/2 quarts.

**TOMATO ASPIC**  
 2 envelopes unflavored gelatin  
 1 can (6 3/4 ounces) concentrated tomato juice, diluted with 3 cans water.  
 1 tablespoon lemon juice or 1 tablespoon tarragon vinegar.  
 2 teaspoons minced onion  
 1 teaspoon salt  
 1/4 teaspoon celery seed  
 Soften gelatin in 1/4 cup tomato juice. Add remaining juice; heat to boiling. Add lemon juice and remaining ingredients; mix well. Pour into individual molds; chill until firm. Makes 5 servings.

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**SNOW PUDDING**  
 2 teaspoons unflavored gelatin

1/2 cup cold water  
 1/2 cup granulated sugar  
 Pinch salt  
 1 cup hot water  
 1 teaspoon grated lemon rind  
 1/4 cup lemon juice  
 2 or 3 egg whites  
 1/4 cup granulated sugar.  
 Sprinkle gelatin on cold water in large bowl. Let soften 5 minutes. Add 1/2 cup sugar, salt, hot water; stir until gelatin is dissolved. Next add lemon rind and lemon juice, stir until well blended. Cool until a small amount mounds when dropped from a spoon. Beat egg whites until they form moist peaks when beater is raised. Add 1/4 cup sugar beating until stiff. Add to gelatin mixture beating until thoroughly combined. Pour into 6 individual molds or custard cups. Cool, then chill in refrigerator until set. Unmold. Serve with custard sauce. Makes 6 servings.

Holiday sweets are a must on your food list for home entertaining and there's nothing to compare with fresh homemade candy. Petite Orange Bonbons will keep company fingers busy. Get the youngsters to pitch in to help shape the bonbons.

**PETITE ORANGE BONBONS**  
 1 pound fresh orange peels,

about 6 oranges  
 1 pound sugar (2 cups)

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*Yuletide Joy*

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