

For the Farm Wife and Family

By Mrs. Richard C. Spence

Christmas Is For Giving



Gifts you make yourself are fun both to make and to give. All that is required are some good recipes and some imagination in choosing the containers and wrappings. Your friends will be really thrilled at the time and thought you have spent as well as the enjoyment in the "goodies". Gifts of home made fruit cakes, nut breads, assorted candies, jam or jelly can be a real treat for even the hard-to-please person on your list.

Fill small baskets or colorful tin boxes with candies or cookies, give cakes or breads in versatile casseroles or glass pans in which they were baked, or fill a set of small juice glasses with a variety of jams or jellies.

SPENCE

Another good idea is to fill several sturdy, colorful paper plates with home made cookies or candies, wrap with cellophane and keep them on hand to give to unexpected callers at Christmas time.

Although most families have their own traditional favorites, many homemakers like to try new and different Christmas recipes. If you are one of those who likes to experiment, we are here to help you. Why not give this Fruit Fudge a try?

FRUIT FUDGE

- 1/4 cup butter or margarine
- 2 tablespoons orange juice
- 1 tablespoon lemon juice
- 1 14-ounce package Fudge and Frosting mix
- 1 8-ounce jar fruits and peels
- 1/2 cup chopped walnuts
- 1 tablespoon grated orange rind
- 1 tablespoon grated lemon rind

In top of double boiler melt butter or margarine, orange juice and lemon juice over hot water. Stir in fudge and frosting mix and blend well. Cook

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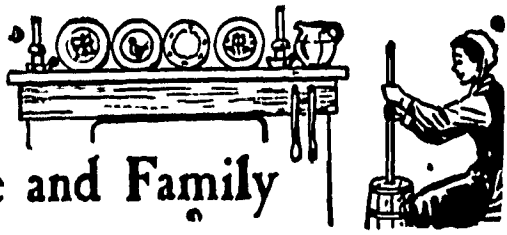
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1/2 cup toasted slivered almonds

In a large saucepan combine sugar, milk and salt. Heat over medium heat until sugar has dissolved and mixture comes to a boil. Cook over medium heat until the soft ball stage is reached (238 degrees on candy thermometer). Remove from heat. Stir in butter or margarine, vanilla and almond extract. Allow to cool slightly then beat until mixture is creamy and begins to lose gloss. Stir in cherries and almonds. Pour into a greased 8x8x2-inch pan. Cut into 1-inch squares while still warm. Makes 64, 1-inch pieces.

APRICOT DATE NUGGETS

- 1/2 cup dried apricots
- 1/2 cup water
- 2 cups pitted dates
- 1 3 1/2-ounce package flaked coconut
- 3/4 cup sugar
- 1 tablespoon grated orange rind
- 1 tablespoon orange juice
- 1 tablespoon grated lemon rind
- 1/4 teaspoon almond extract

Simmer apricots gently in water, covered, 15 minutes; drain. Put apricots and dates through medium blade of food grinder. In medium bowl combine minced apricots, dates, coconut, 1/2 cup sugar, orange rind, orange juice, lemon rind and almond extract; mix well. Shape into 40 balls 3/4-inch in diameter, using some of the remaining 1/4 cup sugar to coat well. Makes 40 nuggets.

KANDY KLUSTERS

- 1/2 cup sugar
- 1/2 cup corn syrup

3/4 cup peanut butter
1 teaspoon vanilla flavoring
4 cups Special K cereal
Combine sugar and corn syrup in medium-sized saucepan. Bring to boiling point and cook, stirring constantly, until sugar is completely dissolved. Remove from heat. Stir in peanut butter and vanilla. Add cereal, stirring until well-coated. Quickly drop by teaspoonfuls onto waxed paper or buttered baking sheets. Let stand in cool place to harden. Makes about 40 confections, 1 1/2 inches in diameter.

Sugar
Cook 1 1/2 cups sugar, orange juice and water together to 238 degrees on the candy thermometer or until a little mixture in cold water forms a soft ball. Remove from heat; add nuts and orange peel. Stir until syrup begins to look cloudy. Before mixture hardens, drop by spoonfuls on waxed paper. Separate nuts at once. Roll nuts in additional sugar if desired. Makes about 1 1/4 pounds Orange Sugared Nuts.

ORANGE SUGARED NUTS

- 1 1/2 cups sugar
- 1/4 cup fresh orange juice
- 1/4 cup water
- 2 1/2 cups shelled walnuts or pecan halves
- 1 teaspoon grated orange peel

ORANGE-MINCED OATMEAL SQUARES

- 1/2 cup chopped nuts
- 1 1/4 cups uncooked rolled oats
- 1 cup sifted all-purpose flour
- 1/2 cup firmly packed brown sugar

(Continued on Page 15)

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