

# President of Lancaster County's

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a piano teacher. They have a son and a daughter.

Joseph graduated from Juniata College and is a teacher in the Franklin Grove Middle School in Elmhurst, Ill. He married Carol Royer of Manheim and they have one daughter and two sons. Carol is a Home Economics teacher but is home now with a new baby.

Mrs. Weaver likes to raise flowers, both on the lawn and house plants. She says "I like to arrange flowers. I prefer the fresh flowers. I have ten rose bushes, rais, daisies, mums, zinnias, dahlias, marigolds—anything I can use for flower arrangements. Between Christmas and Easter I have a number of African violets and impatiens blooming in the Doctor's office. Other house plants she has are begonias, Swedish ivy, ferns, poinsettia and philodendrons.

Mary's chief hobby is knitting things for the grandchildren—afghans, sweaters, skirts, mittens and scarves. She also crochets afghans and hats, does some crewel and bargello work and has embroidered a few tablecloths. She collects cup and saucer sets and has about 40 in her collection. Friends give some to her and she buys them as souvenirs when they travel. She says "I enjoy cooking and baking and preparing nice dinners." She gives a hint to keep your holiday fruit cake moist—wrap it in a cloth dipped in sterilized apple juice.

With Thanksgiving twelve days away and Christmas and New Year's Day only five or six weeks away Mrs. Weaver gives us recipes for some holiday goodies which are non-alcoholic and prove that holidays can be joyous without intoxicating beverages. The first one is seasonally appropriate for Thanksgiving and was used this year at the county W.C.T.U. convention. The second one is a favorite of the Pennsylvania W.C.T.U. president, Mrs. Vincent Shaudys.

### Golden Frost

- 2 46 oz. cans apricot nectar
- 1 6 oz. can frozen orange juice
- 2 pts. orange sherbet

Stir together. Just before serving add small scoops of orange sherbet. Pour in glasses over green ice cubes.

**ICE CUBES:** Put a few drops of green vegetable coloring in freshly boiled water (cooled) and freeze.

### Freedom A La Mode (serves 6)

- 1 No. 2 can red cherries
- 1 qt. milk
- 1 pt. ice cream

1/4 teaspoon almond extract

Chill all ingredients. Press cherries through a sieve and combine pulp and juice. Mix milk and extract. Add cherry puree—stirring constantly.

Serve at once with a portion of ice cream floating in each glass.

### Eggnog (6-8 servings)

- 1/2 cup sugar

- 3 egg yolks
- 1/4 teaspoon salt
- 4 cups scalded milk
- 3 egg whites
- dash of salt
- 1/4 cup sugar
- 1/2 teaspoon vanilla

Beat 1/2 cup sugar into egg yolks; add 1/4 teaspoon salt and stir in milk slowly. Cook in double boiler until mixture coats spoon, stirring constantly. Cool.

Add dash of salt to egg whites and beat stiff; add 1/4 cup sugar; beat well and add to the custard mixture with vanilla. Mix thoroughly and chill 4 hours.

Pile lightly into punch cups. Sprinkle with freshly grated nutmeg.

### Red Punch

- 2 large cans Hawaiian punch (red)
- 1 large can pineapple juice
- 1 large bottle ginger ale

Mix thoroughly and pur into punch bowl with ice frozen in a ring mold. This is a good punch for a large crowd since it can be quickly mixed as needed.

### Gala Party Suggestions

Small 3 1/2 to 4 oz. glasses and cups should be used to glamorize the drink. Clear plastic may be used for larger groups. Do not use paper cups.

Sugar frost punch bowl and glasses: Freely brush fresh lemon juice around top of the bowl with a pastry brush. Shake granulated sugar on brushed area, about 2 1/2 to 3 inches down. Set in refrigerator for 1/2 hour or until sugar is dry. Use two shallow dishes, one for lemon juice, one for granulated sugar to frost the glasses. Dip rim of glass in lemon juice then in sugar. Put in refrigerator until dry.

### English Plum Pudding (16 servings)

Sift together:

- 1 cup flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 3/4 teaspoon mace

Mix together:

- 1 1/2 cups (1/2 lb.) finely cut raisins
- 1 1/2 cups (1/2 lb.) currants (plumped in hot water)
- 1 1/2 cups coarse soft bread crumbs

Finely chop:

- 3/4 cup (1/4 lb.) citron
- 1/4 cup candied orange and lemon peel
- 1/2 cup chopped nuts

3 eggs (well beaten)

1/4 cup fruit juice

Mix and blend with flour mixture, add to:

2 cups ground suet (1/2 lb.)

1 cup brown sugar

6 tablespoons currant jelly

Pour mixture into a well-greased 2 qt. mold (or 2 1 qt. molds.). Steam 6 hours. Serve piping hot with hard sauce.

Hard Sauce:

Cream until soft 1/2 cup butter. Gradually blend in 1 1/2 cups sifted powdered sugar and 2 teaspoons vanilla.

To serve a flaming pudding, soak lumps of sugar in lemon extract. Place these around the pudding and light them. This delights the children especially.

### Christmas Casserole Cookies (Yield: 3 doz. cookies)

2 eggs, beaten

1 cup sugar



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- 1 teaspoon vanilla
- 1/4 teaspoon almond extract
- 1 cup chopped dates
- 1 cup chopped nuts
- 1 cup flaked coconut
- sugar

Combine eggs and 1 cup sugar, beat well. Blend in remaining ingredients and spoon into an ungreased 2 qt. casserole. Bake at 350 degrees for 30 minutes. Remove from oven and while mixture is still hot, beat well. Cool and shape into balls using about 1 tablespoon mixture for each. Roll each cookie in granulated sugar and decorate if desired.

### Mince-meat Cake

1 lb. mince-meat (2 large cups)

1 cup melted butter

1 cup white sugar

2 egg yolks

2 cups flour

2 egg whites (beaten)

1 teaspoon vanilla

1 cup nut meats

1 cup raisins

candied fruits

1 teaspoon baking soda (dissolved in boiling water)

Mix ingredients in order given. Bake in a well-greased and floured cake pan or loaf pan for 1 hour (longer if necessary) at 325 degrees.

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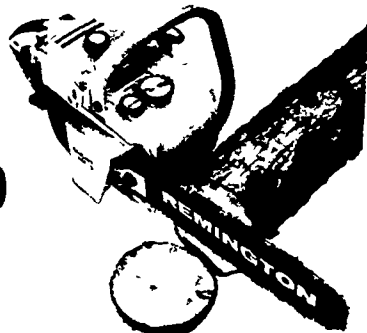
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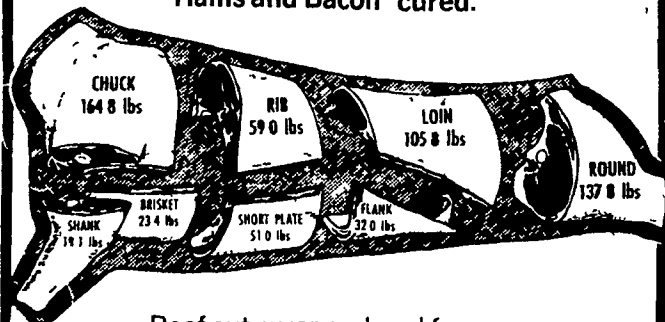
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