

HOLIDAY TREATS

We probably could find all the recipes we really need in a good cook book or household magazine. But how much more fun it is to get some special ones from friends, and to share ours with them! The Post has asked some of its friends for recipes especially suited to the Holiday season.



Mrs. Weatherly's unusual chocolate cookies, made with sweet butter and glued together with currant jelly, come from an old German recipe.

Crisp Chocolate Cookies

9 oz. Confectioner's Sugar
9 oz. Sweet Butter
4½ oz. Grated Sweet Chocolate
2 Egg Yolks — Unbeaten
9 oz. Flour

Chill dough. Roll out thinly, cut with small cutters (2 inches in diameter) bake 10 or 12 minutes at 400°, and put two together with currant jelly while warm. Use as little flour as possible in rolling out.

Mrs. Ralph Weatherly
Wyoming

How about that left over turkey? There's always turkey pie, turkey salad, turkey a la king and turkey chow mein. But we like this one!

Turkey Corn Pudding

2 cups diced turkey
3 eggs, beaten
3 cups milk
2 tbsps. flour
salt
pepper

2 cups canned or home frozen whole kernel corn.

Place turkey in the bottom of a greased casserole. Beat eggs, add milk and flour, pepper and salt. If you like, you can add mustard, minced onion or green pepper. We don't like it.

Pour above mixture over the turkey and bake at 325° until a silver knife inserted in center does not stick (about one hour).

And say, the corn pudding, without the turkey, makes a side dish for any of the above!



And for a cheese fondue to complement your cold turkey supper, try this one. It never fails!

Cheese Fondue

¼ - cups soft stale bread crumbs
¼ - cup butter
¾ - cup milk
1 - cup grated cheese
3 - eggs
½ - teaspoon salt
¼ - teaspoon pepper

Cook crumbs and milk together stirring constantly until hot and smooth. Add butter, cheese, salt and pepper and cook until cheese is melted. Beat egg yolks and whites separately, the yolks until they are thick and lemon color, the whites, until stiff and dry. Unless the eggs are beaten exactly as directed, the fondue will not be a success. Mix the yolks with cheese mixture and fold in whites.

Turn in a buttered baking dish and bake in a moderate oven for 25 or 30 minutes. When the fondue is firm to the touch, it is done.

This recipe was taken from a cook book put out by the Woman's Guild of First Presbyterian Church, Wilkes-Barre, in the Roaring Twenties — when Mom's really knew how to cook — not to open cans!

Mrs. Percy Brown

And in the same cook book was this lovely holiday dessert made by Mrs. Arthur Dungey of Dallas.

Apricot Upside Down Cake

3 - eggs beaten
1 - cup sugar
8 - tablespoons fruit juice
1½ - cups flour
1 - teaspoon baking powder
½ - teaspoon vanilla.

Melt in a skillet, 1/4 cup butter and 1 cup brown sugar. Lay slices of apricots or pineapple on this, then pour batter over top. Bake in a slow oven and serve with whipped cream.

Mrs. Arthur Dungey



Mrs. Moore, the Post's East Dallas correspondent, makes a rich but simple pastry which can be filled with nuts or jelly. And doesn't her second recipe sound like fun, just from the name?

Cream Cheese Pastry

Pastry

½ lb. Cream Cheese
½ lb. Butter or Oleo
½ lb. (2 cups) flour

Mix and roll like pie dough. Cut into squares (about 2 inches) fold two opposite corners over filling. Pinch together — other two ends will be open.

Filling

1 cup ground nuts
½ cup granulated sugar
1 egg white stiffly beaten
Fold nuts and sugar into beaten egg white.

Other filling suggestions: jam or jelly, poppy seed or prune filling. Bake 15-20 minutes at 425°. Makes about three dozen.



Miss Gilbert's chocolate drop cookie recipe came from an aunt, who got it from a friend, an example of the way good recipes travel.

Chocolate Cookies

2 cups sugar
1 cup cocoa
1 cup shortening
1 egg
1 cup sour milk
1 teaspoon vanilla
1 teaspoon soda
1 teaspoon salt
1 teaspoon cloves
3 cups flour

Sift sugar and cocoa together, cream in shortening, add egg and milk, stirring well. Sift soda, salt and cloves with flour. Add vanilla and beat. Drop by teaspoonfuls on greased pan. Bake about 10 minutes at 375°.

Can be made as rolled cookies by adding more flour. Delicious with wintergreen flavored icing.

Catherine Gilbert
Mt. Zion

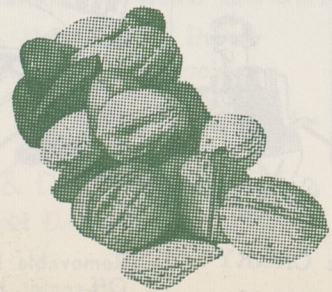
Nutty Suggestions

Holiday baking often calls for nuts, and the U. S. Department of Agriculture has practical suggestions for their purchase and storage.

It is usually more economical to buy nuts in the shell, and it takes about two pounds to produce one pound of shelled nutmeats, although this can vary with the type, condition and size of nut. Shelled whole kernels are usually more expensive than small pieces of nuts.

Air, heat and moisture can turn the oil in nuts rancid, so store unroasted nuts in the refrigerator or freezer. Nature's own packaging keeps unshelled nuts fresh longer; put nutmeats in tightly-sealed cans or moisture-proof wrappings.

Since large pieces stay fresh longer, don't grind or chop nutmeats until ready to use.



Mrs. Gilbert's contribution makes a truly satisfactory supply of that unbeatable holiday favorite, molasses cookies.

Old Fashioned Molasses Cookies

Before you start mixing these cookies, be SURE you have a big enough bowl for the job. An ordinary mixing bowl won't hold a full batch. Use a large kettle or dishpan instead.

3 cups dark molasses
1 cup sugar
2 cups melted shortening
1 cup hot, strong coffee, or hot water
2 teaspoons ginger
2 teaspoons cinnamon
½ teaspoon cloves
1 teaspoon salt
3 heaping teaspoons soda

Mix the first four ingredients together. Sift spices, salt and soda with 4 cups of flour and add. Add more flour until just stiff enough to roll and cut. Bake in a moderate oven. Makes DOZENS of cart-wheels or animals, which keep well and are excellent "dunkers".

For less festive occasions, make the dough stiffer, divide into four parts, making each about a foot long by three inches thick, roll in wax paper and freeze. Slice and bake as needed. These are quite crisp.

Mrs. Charles Gilbert
Mt. Zion

Snicker Doodles

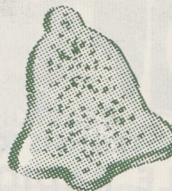
1 cup shortening
1½ cups granulated sugar
2 eggs

Mix above ingredients together. Sift the following ingredients together and add to above mixture.

2½ cups sifted flour
2 tsp. cream of tartar
1 tsp. baking soda
½ tsp. salt

Chill dough 1 hour or so. Roll into balls, size of walnuts; roll into mixture of 2 tbsps. granulated sugar and 2 tsp. cinnamon. Place about 2 inches apart on ungreased cookie sheet. Bake 8-10 minutes — 400°. A drop of yellow, red, or green cake coloring makes a variety of pretty cookies.

Irene Moore - East Dallas



Mrs. Frederick makes an unusual holiday treat, home made lollipops. She usually makes them in small muffin pans, filling each about half full. Christmas molds can be used instead.

Christmas Lollipops

2 cups sugar
1 cup boiling water
¼ tsp. cream of tartar
2 tsp. vinegar

Combine and boil until hard crack stage is reached. Add 1 teaspoon of flavoring and coloring desired. Pour into greased molds, insert stick. As candy starts to harden, push stick in more firmly. This makes 6 to 8 lollipops.

Mrs. William Frederick
Shavertown

Pumpkin Pudding

Love pumpkin pie but counting calories? Bake the filling as a pudding in a buttered casserole, using no crust. Of course, you may eat twice as much!

The Good Old Days

If you served a boar's head decked in garlands and a porridge of dried plums for Christmas dinner, how would your guests react?

In English homes of the 1800's, they would have cheered.

Traditional holiday feasts that now feature crisp and tender fowl and pudding rich as a sugar plum have a rather unappetizing heritage.

That's because cooks of Christmas past didn't have refrigerator-freezers to keep foods fresh or the wizardry of electric cooking controls to cook meals to perfection.

In the olden days of merrie England, a housewife chose her holiday main course from the carcasses of hogs and oxen that hung outside butchers' stalls. She cooked poultry, meat and fish all together over an open fire, turning and basting them endlessly, and roasting herself in the process.

Her plum pudding, which resembled thick soup, had to cook ten hours, during which time each member of the family was allowed to stir it once and make a Christmas wish.

And the customary giblet pies were baked in heavy pastry shells which would be considered almost inedible today.

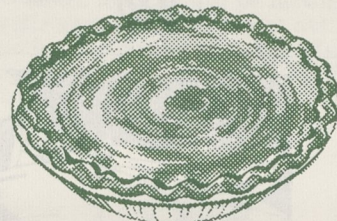
Mrs. Saffian's Potato Latkes are the traditional specialty for Chanuka. She recommends serving them with apple sauce.

Potato Latkes

2 cups grated raw potatoes
1 medium onion
2 eggs
½ tsp. baking powder
1½ tsp. salt
dash of pepper
¼ cup matzo meal (cracker crumbs) oil

Pare vegetables and grate or put through a meat grinder using the fine blade. Add eggs, baking powder, salt, pepper and matzo meal. Drop by tablespoons into hot oil. Fry until browned, turn and brown other side. Drain on absorbent paper.

Mrs. Harold Saffian
New Goss Manor



One of the most traditional of Thanksgiving desserts is pumpkin pie. Aunt Millie's recipe comes from her mother and uses canned pumpkin, more uniform and quicker to prepare than cutting it up yourself.

Pumpkin Pie

For a nine inch pie: 3 eggs, stir with fork, do not beat
½ cup sugar

Mix above ingredients, then add 1 cup pumpkin
2 cups milk
pinch of salt

Put in pie shell, sprinkle top with cinnamon. Bake at 400 degrees for 10 to 15 minutes, then lower heat to 350° and bake until done. Test with silver knife.

Aunt Millie Smith



By the way, did you ever have Indian pudding with your Thanksgiving dinner? Grandpa always did!

Indian Pudding

1 quart milk
¼ cup corn meal
½ cup molasses
¼ cup granulated sugar
2 tablespoons butter (not margarine, in those days, God forbid)

1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
Scald milk in double boiler. Stir in meal slowly. Cook twenty minutes. Add rest of ingredients; bake in greased ½ quart casserole uncovered at 275° for three hours. Stir once after one and a half hours. Serve warm or cold with vanilla ice cream, hard sauce or cream.

Mrs. John Clause
Shavertown

