

POST COOKBOOK

Serve Lorraine Leonard's trifle for Christmas

by Joan Kingsbury
What is Christmas in Merry Ole England really like? This week, Lorraine Leonard, who was born and raised in Liverpool, England, describes Christmas in her native country.

As in every culture, food plays an important part in the Christmas festivities. On Christmas Day dinner includes a variety of meats and their accompaniments. According to Lorraine some type of poultry, turkey, duck, pheasant or partridge is often served. Other dishes like pork with onion and sage dressing, beef with Yorkshire pudding, and lamb with homemade mint sauce are included on the holiday table. For dessert plum pudding or Christmas cake is the main "sweet", although a Yule log, mince pies or trifle may also be served. Unlike Americans, the English do not bake a lot of cookies at Christmas time.

The Christmas Cake is in itself a work of art. This very rich, dark fruitcake capped with marzipan and sealed in royal frosting is decorated as imaginatively as possible. One year Lorraine decorated her Christmas cake with an ice skating theme. Using a small mirror for a pond, the scene included skaters, trees and animals, making a truly delightful picture. Both plum pudding and Christmas cake can be prepared up to three to four months in advance. As long as they are stored in a cool, dry place both will keep well.

Although trifle, a rich dessert, made with custard, cream and raspberry jam is a holiday tradition, Lorraine's three children actually prefer eating this cool dessert in the summer months.

Lorraine says that although Englishmen are not always assured a "white" Christmas, rain can be counted on. Santa

Claus, who is referred to as Father Christmas, makes his arrival on Christmas Eve with toys for all good children. December 26, Boxing Day, is also a national holiday in England. Another festive day, Boxing Day may be spent visiting or taking guests sight-seeing.

A resident of the United States for 17 years, Lorraine and her family moved to the Back Mountain in 1972. Lorraine met her husband, Bob, an employee at Area Data Processing Center, Wilkes-Barre, while she was visiting the United States on her way to Canada.

The Leonards have three children, Catherine, Daly-Anne, and John. Catherine, an eighth grader at Gate of Heaven School is a cheerleader and a member of the school basketball team. Daly-Anne, also on the basketball team, is in sixth grade at Gate of

Heaven School. Daly-Anne takes art lessons from Sue Hand; Catherine is looking forward to resuming art lessons in the near future. Daly-Anne does volunteer work at the Dallas Motel Nursing Home with her Dad. The youngest Leonard, John, is a kindergarten student at Dallas Elementary.

The Leonards are members of Gate of Heaven Church where Lorraine is a member of the Altar and Rosary Society.

Lorraine's many interests include sewing and working with arts and crafts, decorating and wallpapering. In February Lorraine will begin a sculpting class at the Everhard Museum in Scranton.

Cooking and baking are also enjoyable activities for Lorraine, often with Daly-Anne as her assistant. Last summer, while visiting Canada, Lorraine bought a cranberry cookbook which has encouraged a lot of experimentation with cranberries. For the holidays Lorraine will bake a date and cranberry cake as well as her poppyseed cake and nut and poppyseed roll. Although Lorraine did not make mincemeat this year, she does sometime prepare her own and can it.

For a touch of Old England at your Christmas table this year Lorraine has offered Post readers a choice of either Trifle or Christmas Pudding to help celebrate the holiday.

From the Post Cookbook to our readers, a

very Merry Christmas to all.

CHRISTMAS PUDDING
2 3/4 c. bread crumbs
1 c. diced dried figs (about 8 oz.)

1 1/2 c. seedless raisins
3/4 c. candied fruit
1/2 c. dried currants
1/2 c. toasted filberts, chopped
2 c. gr. or finely chopped suet, about 1/2 lb.

1 1/2 t. salt
3/4 t. cinnamon
1/2 t. mace
1/4 t. cloves
1 c. scalded milk
1/2 c. firmly packed dk. br. sugar

4 eggs
2 T. brandy
2 T. orange juice or red wine
sweet white sauce

Grease a 2-quart mold and coat with 3 to 4 tablespoons of bread crumbs.

Combine fruits, nuts and suet in a large bowl. In another bowl, mix together remaining 2 1/2 cups bread crumbs, salt, spices, milk and sugar; stir until sugar dissolves. Add eggs, brandy and juice; beat until well blended. Stir into fruit mixture. Pour into prepared mold and cover tightly. Place mold on rack in the bottom of a large pot or roaster; fill with enough boiling water

to cover two thirds of the mold. Cover and steam pudding five hours. Add more water as needed. Pour off any excess fat from the top of the steamed pudding. Cool about an hour before unmolding. Serve warm with Sweet White Sauce. Pudding may be made ahead and reheated in mold before serving. Makes about 12 servings.

SWEET WHITE SAUCE
4 T. cornstarch
4 T. sugar
2 pt. milk

Mix a small amount of milk to the combined sugar and cornstarch to cream so that there are no lumps. Bring the rest of the milk to a rapid boil; pour into the cornstarch mixture. Return to stove on low heat stirring constantly until sauce is thickened to a pouring consistency.

TRADITIONAL RICH TRIFLE

4 individual sponge cakes
raspberry jam
6 macaroons
12 ratafia biscuits
1/4 pt. sherry or brandy and sherry
grated rind of 1/2 lemon
1 oz. almonds
CUSTARD
1/2 pt. milk
1 egg
1 egg yolk

1 oz. castor sugar

TO DECORATE
1/4 pt. cream
1 oz. castor sugar
1 egg white
cherries
angelica
blanched almonds

Split sponge cakes in two, spread with jam. Place in the bottom of a glass dish with the macaroons and the ratafia biscuits, reserving few for decorations. Soak with sherry or brandy; sprinkle on lemon rind and almonds. Leave for

about 30 minutes.

To make the custard, warm the milk, whisk eggs and sugar, then whisk in the milk. Cook over gentle heat, stirring until custard thickens. Strain, leave to cool slightly, pour over sponge cake. Leave until cold. Whip cream until thick and add sugar. Whisk the egg white until stiff, fold into cream. Pile on trifle, decorate with cherries, angelica, ratafia biscuits and almonds. Makes 6 to 8 portions.

Women of Kiwanis officers

Dallas Women of Kiwanis held their Christmas meeting Wednesday, Dec. 17 at Irem Temple Country Club and elected officers for the coming year.

Re-elected were Mrs. Frederick Anderson, Sr., president; Mrs. John Luke, 1st vice president; Mrs. Reese Pelton, treasurer; Mrs. Leonard Harvey, secretary; Mrs. Robert Lawhorn, corresponding secretary. Mrs. Sherry Nulton was elected second vice president.

Mrs. Anderson was the first president of the organization when it was organized 33 years ago. Reports were given

and Mrs. Martin Moore on the 24 Thanksgiving baskets given to the elderly and needy families.


Nominating committee was Mrs. Peter George, Mrs. Pelton and Mrs. Nulton.

Birthday gifts were given and won by several members. Tables were festive in the Christmas theme.

Auditing committee will be Mrs. Andre Billinge, Mrs. Martin Moore and Mrs. Walter Kozemchak.

Carols were sung and Mrs. Pat Luke played Santa.

Mrs. Walter Roberts will be installing officer at the January meeting.



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Lorraine Leonard

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