

Cookbook

Start early on holiday fruitcakes

With Thanksgiving past, the family baker looks forward to preparing for the Christmas season. The Christmas season is renowned for its delicious cookies, pastries, fruitcakes and homemade confections. To help you get started on your holiday fruitcake this year, I have three recipes you may want to try: Christmas Fruitcake Candy, Gold Fruitcake and Old English Fruitcake.

Christmas Fruitcake Candy or PanForte DiSiena is actually a cross between a fruitcake and candy. Panforte (strong bread) from Siena is solid with whole nuts. This is traditionally served in small wedges with espresso, tea, brandy, or dessert wine. PanForte can be made ahead of time and stored indefinitely in an airtight container.

Gold Fruitcake is a favorite at the Kingsbury's house. Although I have tried numerous fruitcake recipes, my husband Bill likes this one best. A light fruitcake, this cake is flavored with fruit soaked in brandy or serry. This recipe makes four pounds of cake, but don't be surprised if your family asks for more.

Old English Fruitcake is the traditional dark fruitcake full of candied fruit, raisins, currants, dates and nuts. Either rum or brandy is used to flavor Old English Fruitcake as well as strong coffee. For extra flavoring, each cake can be wrapped in a cloth moistened in brandy, then wrap individually in two layers of foil, sealing to make airtight. Age at least one month. Chill before slicing.

To insure perfect fruitcake, here are a few tips. Cool fruitcakes in pans, then turn out. Store cakes in foil, clear plastic wrap or in an airtight container. If you wrap cakes in brandy, wine or fruit juice moisten the cloth once a week.

Good luck with your holiday fruitcake. Better hurry! Christmas is less than a month away.

CHRISTMAS FRUITCAKE CANDY

PANFORTE DI SIENA

- 2 1/2 T. butter or margarine
- 2 c. whole unblanched almonds or 1 c. each whole unblanched almonds and filberts
- 1 c. candied orange peel, coarsely chopped
- 1 c. candied lemon peel, minced
- 1 t. each grated lemon peel and ground cinnamon
- 1/2 t. ground coriander
- 1/4 t. ground cloves
- 1/4 t. ground nutmeg
- 1/2 c. all purpose flour
- 3/4 c. granulated sugar
- 3/4 c. honey

Powdered sugar
Heavily butter bottom and sides of an 8" or 9" cake pan with removable bottom. Line bottom with brown paper, then butter paper and dust with flour; set aside. In a bowl, mix almonds with candied orange peel, candied lemon peel, grated lemon peel, cinnamon, coriander, cloves, nutmeg and flour until flour coats each particle.

In a deep pan over high heat combine sugar, honey and 2 tablespoons butter. Stirring frequently cook quickly to 265 (hard-ball stage) on a candy thermometer. Pour hot syrup into almond mixture and mix thoroughly. Pour into prepared cake pan and spread evenly.

Bake in a 300 degree oven for 45 minutes, then cool thoroughly. Panforte should be firm to touch. Loosen sides of cake from pan with a knife, then invert cake onto a large sheet of wax paper heavily dusted with powdered sugar.

Remove pan bottom and brown paper, cutting away paper, if necessary. Heavily dust top of panforte with more powdered sugar to coat completely. Serve immediately or wrap air tight to store indefinitely. Serve in small wedges. Makes about 2 1/2 lb. confection.

GOLD FRUIT CAKE

- 1/2 c. currants
- 1/2 c. white raisins
- 1/2 c. dates
- 1/2 c. candied cherries
- 1 1/2 c. candied fruit (mixed)
- 1/2 c. honey

- 1/4 c. orange juice
- 1/4 c. brandy or sherry
- Combine all ingredients. Cover in bowl, refrigerate overnight.
- 3/4 c. butter
- 3/4 c. sugar
- 3 eggs
- 2 c. flour
- 1/2 t. baking soda
- Scant amount salt
- 1 t. ginger
- 1 t. nutmeg
- 1 t. vanilla
- 1 1/2 c. walnuts

Cream butter and sugar. Add eggs well beaten, and mix. Add flour sifted with soda and spices. Add flavoring, nuts and fruit mixture. Blend well. Pour into loaf or tube pans, lined with heavy brown paper. Grease pans before lining with paper. Bake in a slow oven 275-300 degrees for 3 hours for large pan, 2 1/2 hours for loaf pans. Makes 4 lb. fruitcake.

OLD ENGLISH FRUITCAKE

- 2 c. butter
- 1 lb. br. sugar
- 12 eggs, separated
- 4 c. flour
- 2 t. each cinnamon, mace, cloves
- 1 t. each allspice, nutmeg, salt
- 1 lb. mixed candied fruit
- 1 lb. candied cherries
- 1 lb. seeded raisins
- 1 lb. seedless raisins
- 1 lb. currants
- 1 lb. pitted dates, cut in pieces

- 1 lb. dices citron, optional
- 1 lb. broken walnuts
- 1 c. rum or brandy
- 1/2 c. double-strength coffee
- Grated peel and juice of 3 med. sized oranges
- Grated peel and juice of 1 lemon
- Brandy or rum

Cream together butter and sugar until light and fluffy. Add well-beaten egg yolks and stir vigorously until smooth and creamy.

Sift flour, measure and sift with spices. Combine candied fruit, cherries, seeded raisins, seedless raisins, currants, dates, citron and walnuts. Mix lightly with one cup flour. Add remaining flour to batter, blending alternately with mixture of rum, coffee and fruit peel and juices. Add fruit and nut mixture and mix well.

Beat egg whites until they hold stiff peaks, then fold into batter. Butter 4 loaf pans (5x9 inch size), line with brown paper and butter again. Spoon batter into pans. Bake in a 250 degree oven for about 3 hours, 30 minutes or until a toothpick inserted in center of cakes comes out clean. Have a shallow pan of water in bottom of oven.

Set cakes in pans on wire racks to cool; remove from pan. Wrap each cake in a cloth moistened in brandy. Wrap individually in 2 layers of foil; sealing to make airtight. Age at least 1 month. chill before slicing. Makes 4 cakes.



Dallas Post/Ed Campbell

Future bakers

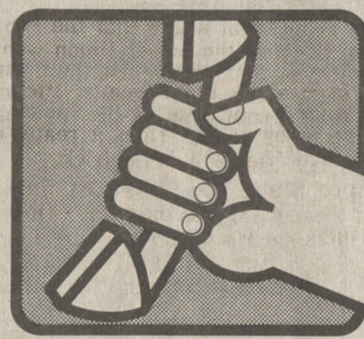
Students at the Dallas Senior High School recently participated in a Cake Decorating Contest. Shown here are some of the future bakers. From left, first row, Ray Eppley, Karen Schooley, Rick Stritzinger, John Emil, Tim Finnegan. Second row, Rob Musto, Tina Turpak, Christi Strauser, Michelle Viveney and T.J. Bagley.



Great gift idea

Fruitcakes, a Christmas tradition, are great for both family enjoyment and for gift-giving.

*Special Limited Time Free Trial Offer



Call Waiting

This feature will alert you by a soft "beep" tone during a conversation that another call is coming in. You can then place the person you called on hold while you answer your incoming call. If you wish, you can even switch back and forth between both parties. This feature greatly reduces missed calls due to a busy phone, postponed calls because you expect an important call, or calls cut short unnecessarily.



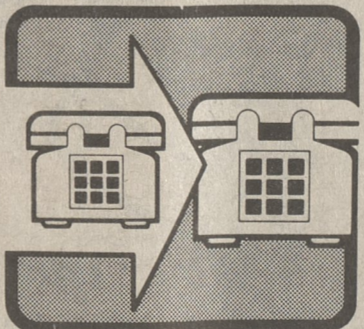
Speed Calling

Save time by programming your eight most frequently dialed numbers in the "memory" of your telephone. When you wish to call any of these numbers (local or long distance), you merely dial the "memory" number code and your call is dialed automatically. This feature is great for emergencies and is especially appreciated by businessmen, elderly folks, and the physically disabled.



3-Way Calling

When someone calls you, you can add a third party to the call, turning an everyday two-way phone call into a three-way conversation. Businesses, service organizations, even school functions are planned better and more quickly when conference calling is used. For your next holiday, why not bring your relatives together with a family conference call.



Call Forwarding

Imagine the advantages you have in being able to transfer your calls automatically to any other telephone. Call Forwarding provides the opportunity to catch after hours business calls at home and offers your family the security of locating you when you are away from your home or office phone. When your calls follow you around, no one need know your home is unoccupied.

*Try Custom Calling Services free for two weeks!! If you are one of the first fifty customers to call us, we will install, at no charge, Custom Calling Services on your single party line. You can keep the services for fourteen days — experiment with them and enjoy the convenience.

If, at the end of two weeks, you wish to continue to receive these innovative, time-saving services, we'll begin billing you an economical monthly charge. This offer available for only 30 days.



For your 2 week free trial call this toll free number now!

675-6111

DYMOND'S FARM MARKET

Memorial Highway, Shavertown
675-1696

NOW OPEN ALL YEAR

New Line of Bulk Foods
Baking Supplies
Cereals • Candies, etc.
Penn Best Jams, Jellies, Relishes, etc.

FRESH PRODUCE
Apples Cabbage
Potatoes Cauliflower, etc.

OPENING SOON
Our Own Bakery With
Homemade Bread, Rolls, Pies, etc.

CLASSIFIEDS



WORK FOR EVERYONE

GUARANTEE ACTION ADS
We'll publish your "Action Ad" until you make the sale.

Advertise any item \$500 or less in The Dallas Post for just \$1. The ad runs until the item is sold. Private parties only. Convert those unused items to cash today!

FREE COPING CLASSIFIEDS

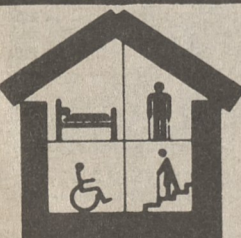
- Listings of Back Mt. Help & Work Wanted Ads
- Neighbors willing to exchange some services for other services.
- Toy Exchange
- Neighbors exchanging shopping hints, do it yourself and dollar stretching ideas, etc.
- Free Items
- Free Entertainment

To Place Your Classified Ad Call

THE DALLAS POST

675-5211 or 825-6868
Mon. thru Fri. — 8 a.m. - 5 p.m.

PATIENT CARE



SEAT LIFTS

Baby Welcome

The recent arrival of the newest member of your household is the perfect time to arrange for a WELCOME WAGON Call. I'm your WELCOME WAGON Representative and my basket is full of free gifts for the family. Plus lots of helpful information on the special world of babies. Call now and let's celebrate your baby.

675-0350

Welcome Wagon