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... from our  
kitchen  
to yours ..





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## THE OLD AMAZE

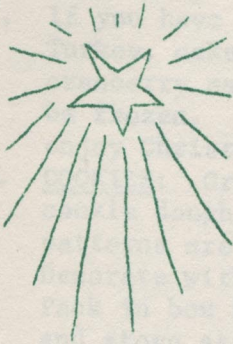
"These are the things I pray the years may leave  
Untarnished and untouched by dust and blight;  
The old amaze, the spell of Christmad Eve,  
Its rapture and delight.

The breathless wonder that the stars awake  
The unfaltering belief that a star once led  
Three kings a devious way -- that it still can take  
Men to Christ's manger bed.

And hurrying years, in passing let us keep  
Some starry-eyed expectancy aglow;  
The thing that children waking from their sleep  
On Christmas morning, know.

And, Oh, some little flame of eagerness!  
Years, leave it lighted as you pass, I pray:  
A little inner flame to lift and bless  
All hearts on Christmas Day."

-- Grace Noll Crowell







TIME SAVING HINTS  
FOR A HAPPY EASY HOLIDAY

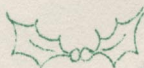


1. Make fruit cakes and plum puddings early in November. They are better aged and it's grand to get that job done. Store in a cool place in a tin box with tight fitting cover. An apple or an orange in the container keeps fruit cake moist, or wrap cakes and puddings in freezer paper and freeze.
2. Plan your Christmas week menus and holiday parties well in advance so you may shop early and do as much preparation as you can before Christmas.
3. If you have a freezer, most of the holiday preparation may be done in advance. Turkey, cakes, pies, stuffed potatoes, cooked sweet potatoes, cranberries, or cranberry sauce, rolls, fancy cookies, cookie dough, cake batter, etc., all may be frozen. This makes the holiday meals easy and leaves the homemaker free to enjoy Christmas with the family.
4. COOKIES: Grease and flour cookie sheet or back of shallow pan. Roll chilled cookie dough on sheet. Cut cookies; remove scraps and use for second rolling. If patterns are used, cut around edge with sharp knife. Decorate with powdered sugar frosting. Freeze on cookie sheet for 20 minutes. Pack in box between layers of waxed paper. Wrap in vapor moisture-proof paper and store at zero. To thaw, remove from box; cover with wax paper and let stand 30 minutes. (Use any plain sugar cookie recipe for this.) Use drop, bar, and sliced cookies to save time.
5. TO PREPARE NUTS: Cocoanuts--Make 2 holes and drain out cocoanut milk. Save this for use later. Put cocoanut in 350° oven for 10--15 minutes or until shell cracks. Take from oven; tap with a hammer all over. Remove shell and peel off the brown part with a vegetable peeler. Grate and use as needed. Blender may be used instead of grating. Grated cocoanut can be frozen. Freeze cocoanut milk in separate container.



### TO PREPARE NUTS - Continued

Other nuts: Pecans, English walnuts, Brazil nuts, filberts, etc. shell like magic when steamed at 15 lb. pressure for 5 minutes. Use  $\frac{1}{2}$  cup hot water in pressure saucepan or cooker.



### IT'S FUN TO ENTERTAIN WHEN YOU USE BUFFET SERVICE

Buffet meals have become more popular each year. It is a boon to a hostess with a small house who likes to entertain. In this informal type of meal service all food (except desserts) is put on the table. If the group is large, friends are often asked to serve one or two dishes. This allows host and hostess more time for visiting with guests and is the easiest way to serve a large group. Serving food this way is an "icebreaker" and starts the fun.

The buffet table may be made very attractive and it remains attractive throughout the serving as duplicate plates, platters, and dishes of all foods are served in the kitchen to replace those on the table when nearly empty. Never refill a platter at the table and don't leave an empty space by taking it to the kitchen to refill. If possible, set up small tables in another room. If small tables are not practical, light trays may be used to hold plate, silver, cup, and glass. Place-cards, suited to the season, helps the hostess to place guests in the most congenial group and makes it easy for guests to find places. The small tables are set with silver, glassware, water, salt, pepper, sugar, and cream. For easy service, the coffee pot, water pitcher etc. may be placed near small tables.

To keep food hot on buffet table when serving large groups use a chaffing dish, grill, roaster, deep fat fryer, electric trivet, or one of the casseroles with small candle underneath.



❦

Guests are invited back to the table for dessert or it may be passed. Foods on the buffet table must be easy to serve and eat, not require a lot of cutting, for example: sliced ham, meat loaf, creamed and casserole dishes, and tender meat.

### BUFFET MEAL

Tomato Cocktail  
\*Christmas Wreath Turkey  
Buttered Whole or French Stringbeans  
Garnished With Blanched Almonds  
\*Cranberry Apple Relish  
Baked Squash with Butter  
Rolls  
\*Lime Chiffon Pudding  
Coffee



\*Cranberry Turkey or Chicken Salad  
or  
\*Chicken or Turkey Souffle Salad  
Asparagus in Pimiento Rings  
\*\*Tiny Parsley Potatoes  
Ham Biscuits Pickles - Relishes  
\*Treasure Pudding or \*French Chocolate Cream  
Orange or Hard Sauce  
Coffee

# # # # #

Fruit Cup  
\*Ham Loaf  
Glazed Sweet Potatoes  
Buttered Broccoli  
\*Apple Sauce Nut Muffins  
\*Ginger Date Roll  
Coffee



\*Recipes Given

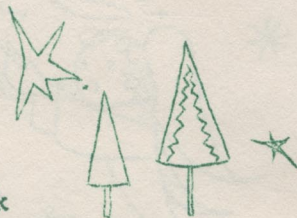
\*\* You may cut large potatoes with melon ball cutter.



### CHRISTMAS WREATH TURKEY (serves 20)



- 1 qt. turkey - (cut in pieces, don't chop fine)
- 2 cans mushroom soup (optional)
- 1 cup chopped pimientos
- 1 medium onion chopped very fine
- 2 qts. turkey broth, or combination of broth and milk
- 1 cup turkey fat or butter
- 1 cup flour or 3/4 cup corn starch to thicken



To make broth, use bones after meat has been removed, cover with cold water and simmer one hour or cook under pressure for 20 minutes. Strain and salt to taste. Stir to smooth paste 1 cup turkey fat or butter with cornstarch or flour. Add hot broth gradually and cook until thick, stirring constantly. Add other ingredients. Salt and pepper to taste. Pour in large, flat casserole; cover top with wreaths of rich biscuit dough - cut with doughnut cutter. Bake 10 to 12 minutes in hot oven (450°), garnish with parsley and strips of pimiento and serve in casserole.

### CRANBERRY APPLE RELISH

- 1 pound (4 cups) cranberries
- 1 orange

- 1 apple
- 1-3/4 cups sugar



Put cranberries through food chopper. Peel apple and cut into eighths. Cut orange into quarters, remove seeds and put apple and orange through chopper. Mix with cranberries and sugar. Let stand for a few hours before serving. Store in covered container in refrigerator.





### LIME CHIFFON PUDDING

3 envelopes unflavored gelatin  
1/2 cup cold water  
6 egg yolks  
1 cup sugar  
3/4 cup fresh or bottled lime juice  
1-1/2 tsp. grated lemon rind  
Green vegetable coloring  
1 pt. heavy cream or whipped topping  
1-1/2 cups candied cherries  
1-1/2 cups walnuts



1. Soften 3 envelopes unflavored gelatin in 1/2 cup cold water for 5 minutes.
2. Beat 6 egg yolks and add, gradually, 1 cup sugar, beating constantly.
3. Add 3/4 cup fresh or bottled lime juice and 1-1/2 tsp. grated lemon rind and enough green vegetable coloring to give it a pretty tint.
4. Cook in double boiler until thick, beating constantly with rotary beater. Remove from heat and stir in gelatin until dissolved. Cool, fold in 6 egg whites, beaten until stiff, and 2 cups whipped cream or whipped topping.
5. Add 1-1/2 cups candied cherries, cut into pieces, and 1-1/2 cups walnuts broken into pieces. Heap into bowl in which it is to be served and chill, or put in star or ring mold.



## CRANBERRY TURKEY OR CHICKEN SALAD

### Cranberry Layer

- 1 envelope unflavored gelatin
- $\frac{1}{2}$  cup cold water
- 1 quart fresh whole cranberry sauce  
or 2 cans (1 lb. each) whole  
cranberry sauce
- 1 can (9 oz.) crushed pineapple
- $\frac{1}{2}$  cup chopped walnuts

### Chicken or Turkey Layer

- 1 envelope unflavored gelatin
- $\frac{1}{2}$  cup cold water
- $\frac{1}{2}$  cup mayonnaise or salad dressing
- $\frac{1}{2}$  cup undiluted evaporated milk
- 2 cups diced cooked chicken or turkey (2  
cans, 6 oz. each)
- 1 cup finely diced celery
- $\frac{1}{2}$  cup chopped parsley
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{8}$  tsp. pepper

Lightly brush 2-quart mold with salad oil. Prepare Cranberry Layer. Soften gelatin in cold water; dissolve over hot water. Break up cranberry sauce in medium size bowl. Stir in pineapple and juice, add walnuts. Blend in dissolved gelatin. Pour mixture into mold. Chill until firm.

While cranberry mixture chills, prepare Chicken or Turkey layer. Soften gelatin in cold water, dissolve over hot water. Combine mayonnaise or salad dressing and evaporated milk in large bowl; blend in dissolved gelatin. Stir in chicken, celery, parsley, salt and pepper; blend well. Carefully spoon chicken mixture over firm Cranberry Layer in mold. Chill 3 to 4 hours, or until firm. To unmold, run tip of paring knife around top edge of mold; tip mold slightly, rotating to loosen salad from all sides; turn out on serving plate. Garnish with parsley and red spiced crab apples, if desired.



## CHICKEN OR TURKEY SOUFFLE SALAD



- 1 three oz. pkg. lemon-flavored gelatin
- 1 cup hot water
- $\frac{1}{2}$  cup cold water
- $\frac{1}{4}$  cup mayonnaise
- 2 tbsps. lemon juice, fresh, frozen, or canned
- $1\frac{1}{4}$  tsp. salt
- Dash pepper

- $1\frac{1}{2}$  cups diced cooked chicken or turkey
- $\frac{1}{2}$  cup finely diced celery
- $\frac{1}{3}$  cup toasted, slivered blanched almonds
- $\frac{1}{4}$  cup chopped pimiento
- $\frac{1}{4}$  cup chopped green pepper
- 1 tsp. grated onion



1. Dissolve gelatin in hot water.
2. Add cold water, mayonnaise, lemon juice, salt and pepper.
3. Beat with electric or rotary beater until blended.
4. Pour into refrigerator tray. Quick-chill in freezing unit 15 to 20 min., or until firm about 1 inch from edge but soft in the center.
5. Turn into bowl and beat till fluffy.
6. Fold in remaining ingredients.
7. Place in  $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$  inch loaf pan.
8. Chill till firm. Unmold on bed of curly endive, lettuce or other greens.
9. Decorate top with Christmas tree made of pimiento pieces. Makes 6 to 8 servings.





## TREASURE PUDDING

Full of chewy, colorful fruits, crisp nuts, fragrant spice --

- |  |  |
|--|--|
| $\frac{1}{2}$ cup shortening                           | 1 cup grated carrots                   |
| $\frac{1}{2}$ cup honey                                | 1 tbsp. grated lemon peel              |
| 2 beaten eggs  | $\frac{1}{2}$ cup chopped nuts         |
| 2 cups chopped dried figs                              | $2\frac{1}{2}$ cups enriched flour     |
| $\frac{1}{2}$ cup watermelon rind pre-serves or citron | 1 tsp. salt                            |
| $\frac{1}{2}$ cup mixed fruit                          | 2 tsp. baking powder                   |
| 6 cherries (sliced)                                    | $\frac{1}{2}$ tsp. soda                |
| $\frac{1}{2}$ cup chopped dried apricots               | $\frac{1}{2}$ tsp. nutmeg              |
| $\frac{1}{2}$ cup white or dark raisins                | $\frac{3}{4}$ cup fruit juice or cider |



Cream shortening; add honey; blend; add eggs; beat. Add fruits, peel, carrots, nuts. Sift dry ingredients; add alternately with fruit juice. Fill greased quart baking dish two-thirds full. Bake in slow oven (325°)  $1\frac{1}{2}$  hours, or bake in pint baking dishes for 50 minutes, or in custard cups for 25 minutes. One recipe makes enough for a quart casserole or it makes enough for 11 custard cups. Cover containers with wax paper or foil if they do not have a tight fitting cover. This pudding may be steamed according to directions given with your pressure cooker or saucepan. Serve hot with orange sauce. This pudding may be made several days ahead or frozen and kept several months. Heat in a covered container just before serving.





### FRENCH CHOCOLATE CREAM



2 large potatoes (about 1 lb)  
5 sq. (5 oz) unsweetened chocolate  
3/4 cup butter or margarine  
1 1/2 cups sugar

1 tsp. vanilla extract  
1 tsp. instant or frozen  
coffee concentrate  
2 egg yolks

1. Boil potatoes in jacket until tender when tested with a fork. Meanwhile, butter a 1 quart deep casserole or loaf pan well; melt chocolate over hot water.
2. Cream butter and sugar thoroughly. Flavor with vanilla extract and coffee. Drop in unbeaten egg yolks and beat well; add the melted chocolate and beat again.
3. Now work the cooked potatoes, skin and all, through a sieve or food mill. Add the hot potatoes to the chocolate mixture and mix well. Spoon into casserole and chill in refrigerator about 3 hours or until solid.

TO SERVE: Dip casserole or pan in warm water until dessert loosens, arrange on platter and cut in thin slices. Serve with whipped cream or whipped topping and garnish with cherry. Keeps beautifully, unsliced, in refrigerator for two weeks.

\*\*\*\*\*

### HAM LOAF

2-3/4 lbs. smoked ham (picnic shoulder  
may be used)  
2/3 cup tomato juice  
1 cup bread crumbs  
2 eggs  
1 tsp. prepared mustard  
1 tbsp. monosodium glutamate (optional)

2 tbsp. grated onion  
1 clove garlic, minced  
1 tsp. paprika  
1/2 tsp. cayenne pepper  
1 tbsp. Worcestershire sauce  
Cranberries or pimientos



## HAM LOAF - continued



1. Grind ham (may be done by your butcher) and add to all except the last two ingredients. Stir well until thoroughly mixed.
2. Let stand several hours and pack into an oblong glass baking dish. (This will fill a 7-cup-capacity dish.) Pack firmly.
3. Bake 1 hour in a slow--300°F.--oven. (Better put a shallow baking pan or metal tray under dish because the fat sometimes boils out during baking.)
4. Cool a little, invert on baking tray, lift off baking dish and wipe away fat that will run out on tray. Cool and put in refrigerator. Garnish with cranberries or pimientos cut in shape of bells.

\* \* \*

## APPLE SAUCE NUT MUFFINS



2 cups sifted all-purpose flour  
3/4 cup granulated sugar  
3 tsp. baking powder  
1 tsp. salt  
1/2 tsp. baking soda

1/2 tsp. cinnamon  
1 cup coarsely chopped walnuts  
1 egg  
1 cup canned applesauce  
2 tbsp. melted shortening



1. Sift together first six ingredients; add walnuts.
2. Beat egg, add applesauce and shortening, add flour mixture.
3. Stir until blended, pour into muffin tins.
4. Bake 1/2 hour or until done in 350° oven.
5. Serve at once or cool on rack and freeze.



### GINGER DATE ROLL

1½ cups fine gingersnap crumbs  
3/4 cup finely cut pitted dates  
1/4 lb. marshmallows, cut fine



1/4 cup chopped crystalized ginger(optional)  
1 cup broken walnut meats  
1/4 cup strong coffee

1. Combine 1 cup crumbs (reserving 1/2 cup) with dates, marshmallows, walnuts, and coffee. Mix well.
2. Form into a roll about 3 inches in diameter.
3. Roll in 1/2 cup crumbs.
4. Wrap in waxed paper or aluminum foil. Chill several hours or over night.
5. Slice crosswise into pieces about 1 inch thick. Serve with Golden Sauce. Makes eight slices. This will freeze but the sauce should be made just before serving.

### GOLDEN SAUCE

1 cup sugar  
1/2 cup water  
2 egg yolks  
2 tbsp. vanilla\*  
1 cup whipping cream or  
whipped topping



1. Boil sugar and water to 238°F. (or until the syrup forms "threads") in a small saucepan. Meanwhile beat egg yolks until thick and light.
2. Pour syrup slowly on yolks while continuing to beat. Continue beating until creamy. Chill.
3. Add vanilla. Whip milk or cream. Fold in.
4. Serve over slices of ginger date roll. Serves 8 to 10.

\* This may seem like a lot, but it is correct. One-fourth cup lemon juice and 1 tsp. grated rind may be substituted for vanilla.

NOTE: The cooked part of sauce may be made the day before and cream or whipped milk folded in just before serving.



## CHRISTMAS OPEN HOUSE

Have fun at your party by preparing weeks in advance all the food possible. Items marked with an \* may be frozen. Stuffed nuts should be done the day before the party and stored in a cold place, and apple slices the day of the party.



\*Cookies

(or omit above line and serve instead a plate of apple slices with a dip)

### MENU

Cranberry Punch - Coffee  
\*Holiday Bread & Sandwiches

\*Fruit or Pecan Date Cake

\*Salted or Stuffed Nuts

\*Mints or Assorted Candies



\*Cheese Wafers

### CRANBERRY PUNCH - Serves 50

1 (12-ounce) can frozen orange-juice  
concentrate

1 (6-ounce) can frozen lemonade concentrate

1 No. 2 can (2½ cups) pineapple juice  
(chilled)

1½ quarts water

6 pints cranberry juice cocktail (chilled)

Add water to frozen concentrates as directed on cans. Mix all ingredients well. Serve in punch bowl over crushed ice or ice cubes. Pineapple juice may be frozen in small star molds and floated on top of punch.



## DATE PECAN CAKE

1 lb. pecans  
2 lbs. dates  
1 tsp. baking powder  
4 cups cake flour  
3/4 lb. butter  
1/2 tsp. salt  
2 cups sugar

6 eggs  
1½ lbs. crystallized pineapple  
1 lb. candied cherries (red & green  
for color)  
1/2 lb. brazil nuts  
1/2 cup fruit juice  
2 cups grated cocoanut



1. Sift and measure flour, then sift again with baking powder and salt.
2. Cream butter and sugar, add well beaten egg yolks. (If using electric beater, add unbeaten eggs one at a time, beating well after each addition.)
3. Add flour mixture with fruit juice.
4. Fold in fruits and nuts, and stiffly beaten egg whites (if yolks have been added separately.)
5. Pour in well greased paper lined pans.
6. Tie wax paper over the top of pans.
7. Bake at 300°F. 1½ to 2 hours depending on size of pan.
8. Cool on racks. Wrap and freeze or store in cool place in a tight tin can with cut apple. May also be baked in unlined foil pans and frozen in same.





## HOLIDAY BREAD

### Basic Sweet Dough

1/2 cup milk  
1/2 cup sugar  
1½ tsp. salt  
1/4 cup shortening  
1/2 cup warm water  
2 pkgs. or cakes yeast (active,  
dry, or compressed)



2 eggs, beaten  
3 cups sifted enriched flour  
1/2 cup raisins  
1/2 cup nuts  
1/4 cup candied orange peel  
1 cup mixed fruit  
2 cups sifted enriched flour



1. Scald milk, stir in sugar, salt, and shortening. Cool to lukewarm.
2. Add yeast to lukewarm water. Stir until yeast is dissolved.
3. Stir into lukewarm milk mixture.
4. Add eggs and 3 cups sifted flour also raisins, nuts, orange peel, and fruit. Beat until smooth.
5. Stir in the additional flour (about 2 cups) as needed.
6. Turn dough out on lightly floured board. Knead until smooth and elastic.
7. Place in greased bowl; brush top with soft shortening. Cover. Let rise in warm place free from draft until doubled in bulk, about 1 hour.
8. Punch down and turn out on lightly floured board. Shape. Let rise. Bake at 375° about 30 to 45 minutes.

This can be made in a loaf or braid, or a star, wreath, or Christmas tree. To make: divide bread in long ropes about 1½ inches in diameter, cut into 2 inch pieces, make 35 small round rolls from these and place on large cookie sheet to form a star, wreath, or Christmas tree. When cold, frost with plain frosting. Garnish with cherries and nuts.





## HOLIDAY BREAD (continued)



### Plain icing:

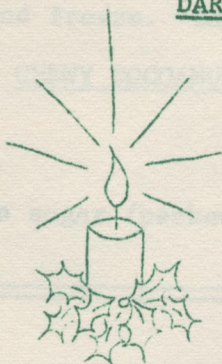
Combine and beat until smooth:

- 1 cup sifted confectioners' sugar
- 1 tbsp. milk or cream
- 1/4 tsp. vanilla

- 1 tsp. grated lemon rind
- 1 tsp. lemon juice

\* \* \* \*

### DARK FRUIT CAKE



- 1 lb. butter
- 1 lb. brown sugar
- 1 cup honey
- 1/2 cup molasses
- 1/2 cup fruit juice
- 8 eggs
- 5 cups sifted flour
- 1 tsp. soda
- 1 tsp. cinnamon
- 1/2 tsp. mace

- 1/2 tsp. cloves
- 1 1/2 lbs. mixed fruits (pineapple, cherries, orange peel, lemon peel, etc.)
- 1/2 tsp. salt
- 1 lb. raisins
- 1/2 lb. currants
- 1 lb. citron
- 2 cups pecans
- 2 cups blanched & shredded almonds
- 2 cups walnuts

### Steps in making:

1. Sift and measure flour, reserving 1 cup to flour fruits.
2. Sift flour, soda, spices together.
3. Cream butter and sugar and add well-beaten eggs (if electric mixer is used, add unbeaten, one at a time beating after each addition.)



### DARK FRUIT CAKE - continued

4. Add flour alternately with honey, molasses and fruit juice, mixing lightly.
5. Add floured fruits and chopped nuts.
6. Pour into 2 large paper lined tube cake pans or bake in smaller paper lined loaf bread pans.
7. Bake at 275°F. until done -- 2½ to 3 hours for big pans, 1 to 1½ hours for smaller pans.

If brown paper is used to line pan, be sure to grease well. Wax paper is not greased. Let cakes set after removing from oven 5 to 10 minutes in pan before turning on cake rack to cool. Store in tight tin can to mellow for a month at least before serving. Put cut apple in can to add moisture. If you have a freezer, wrap in regular freezer paper as soon as cold and freeze. Cakes mellow in freezer. Will keep 6 to 8 months.

### CHEWY COCOANUT BAR COOKIES - 2 layers

#### First Layer

- 1-1/3 cups shortening
- 1 tsp. salt
- 1 cup plus 2 tbsp. brown sugar (packed)
- 2-1/2 cups flour

#### Second Layer

- 5 eggs
- 2-3/4 cups brown sugar (packed)
- 1-1/2 tsp. vanilla
- 3-1/2 cups finely chopped cocoanut

*1/2 c flour  
1/2 tsp baking powder*

#### Cookies for 50 (Tea size)

1. Cream until light
2. Add flour and blend
3. Spread mixture in greased pans and bake at 300°F for 20 minutes.
4. Beat eggs and sugar together until thick and foamy.
5. Add flour sifted with baking powder.
6. Add cocoanut and mix thoroughly.
7. Spread over first mixture and bake 25 minutes at 300° F.
8. Cut into small bars.



### SWEDISH OATMEAL COOKIES

2½ cups oatmeal  
1 cup sugar  
1 cup shortening  
2 tbsp. flour



2 tsp. baking powder  
2 eggs  
2 tsp. vanilla  
½ tsp. salt



1. Grease and flour baking sheet.
2. Melt fat; then stir all ingredients together.
3. Drop batter by teaspoonfuls about six inches apart. Bake at 350°F 8 to 10 min. Makes about 5 dozen. 1 tsp. cinnamon, ½ tsp. nutmeg, and all spice may be added to 1/2 batter for variety. Cookies should be lightly browned all the way through. They scorch easily, so don't bake too long.

### NUTS FILLED WITH CHEESE

Beat in electric mixer or by hand 3 ounces blue cheese, 1 pint cottage cheese. When mixed together, spread on the flat side of a pecan half or walnut half. Put another nut on top, sandwich fashion. Press together. Chill. This amount of filling makes 5 to 6 dozen stuffed nuts.

### APPLE HORS D'OUVRES

Devil Dip -- 1 cup cottage cheese, creamed  
1/3 cup deviled ham  
1 teaspoon grated onion  
2 tablespoons chopped ripe olives  
1 tablespoon minced pimiento  
2 teaspoons worcestershire sauce



Combine all ingredients and mix well. Makes about 1½ cups. Serve on unpeeled red apple slices that have been soaked for 10 min. in ascorbic acid (1 tsp. to qt. of water) or lemon juice. This keeps apples from turning dark.





### ICE-BOX CHEESE WAFERS



1/2 pound grated cheese  
1/2 teaspoon salt  
1/4 pound butter  
Small pinch red pepper  
1½ cups sifted flour



1. Cream butter, cheese, add salt and pepper.
2. Add flour and form in rolls about 1½ inches in diameter.
3. Wrap in foil or wax paper and store in refrigerator until very cold.
4. Slice thin, place on cookie sheet and bake in 350°F oven until done -- about 8 minutes.
5. A pecan half may be pressed on top of each cookie before baking if desired.
6. These will keep for a month or longer in refrigerator and uncooked rolls or baked cookies may be frozen for a much longer time.







## CANDY



### GENERAL RULES FOR MAKING CANDY

1. Always use a large heavy saucepan (bottom of a pressure saucepan can be used.)
2. Pot should hold about three times as much as recipe to prevent running over.
3. Always stir with wooden spoon. Stir until sugar is dissolved before allowing the mixture to boil.
4. Cover pan for first three minutes of boiling to wash down sugar crystals.
5. Cool candy until almost cold before beating.
6. A thermometer is a great help in making candy. If you don't have one use cold water for testing.
7. A marble slab is a great help as candy cools more quickly on marble.



### DATE ROLL



2 cups sugar  
1 cup thin cream (top milk)  
1 pkg. of dates  
1 cup walnuts

2 cups pecans  
1 tbsp. butter  
vanilla



1. Stir cream and sugar over medium heat until sugar is dissolved.
2. Cover and cook 3 minutes. Remove cover and cook to soft ball (236°F).
3. Add dates, cook to firm ball 240°F, and remove from stove.
4. Add butter and let stand until cool.
5. Beat until thick, add 1 cup nuts and vanilla.
6. Form into three rolls. Roll in remaining nuts and let stand until cool.
7. Slice and serve or wrap in foil and put in tin box with tight fitting lid. Store in refrigerator or a cool place. This candy may be made a month before using if stored as directed above, or may be frozen and kept 6 months.



## COCOANUT BALLS

3½ cups sugar

Grated cocoanut

Milk from 1 medium-sized cocoanut

1/4 tsp. cream of tartar

1/4 tsp. salt

1. Stir sugar, salt, and cocoanut milk in heavy saucepan over low heat until sugar is dissolved. Don't stir again.
2. Cover, cook 3 minutes and add cream of tartar.
3. Wipe down sides of pan with damp cloth. Continue cooking uncovered until 236°F is reached or to soft ball stage.
4. Add 1/2 grated cocoanut and cook to hard ball stage (240°F).
5. Remove from heat, place pan in cold water until candy is almost cold.
6. Beat until thick and begins to cream. (Often crumbles at this stage. Add a little grated cocoanut if it is too dry to knead.)
7. Remove from pan and knead until smooth and creamy. Form into small balls and roll in remaining cocoanut. Put in tight tin box and store in cold place. This may be kept 2 or 3 weeks if stored as directed.



CANDY IS THE PERFECT GIFT FOR THE PERSON ON YOUR LIST WHO HAS  
EVERYTHING!

PACK CANDY IN TIN OR WRAP BOX WITH FOIL TO KEEP IT FRESH.



### PULLED MINTS

2 cups sugar  
1/4 cup butter  
3/4 cup boiling water



8 drops oil of peppermint  
coloring if desired



1. Stir sugar and water in heavy saucepan over medium heat until sugar is completely dissolved. Don't stir again.
  2. Add butter, cover and cook 3 minutes.
  3. Wipe down sides of pan with damp cloth.
  4. Continue cooking uncovered to 259°F (260° on a damp day) or until a small amount of candy dropped from tip of spoon in cold water will crack against side of glass.
  5. Pour without shaking pan on a buttered marble slab and let cool until you can handle comfortably. If you don't have a marble slab, pour in thin layers on large platters or trays.
  6. Add oil of peppermint, coloring if desired, and pull like taffy until stiff.
  7. Cut in small blocks with scissors on table cloth or enamel top table.
  8. Don't try to pull blocks apart if they stick until they are cold and firm.
  9. Place in tightly covered tin box or can until needed.
  10. If candy isn't creamed when needed, bring container into warm room and let stand several hours or overnight until creamed. Be sure to store in cold place.
- Mints will keep 3 weeks if stored as directed or may be frozen and kept much longer.



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Mary L. Thompson

Janet L. Cameron/ca

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