

For a festive Christmas Dinner

Because Christmas dinner, by the time the turkey, or whatever it happens to be, and the plum pudding, to say nothing of all the other necessities, have been devoured, generally proves to be quite filling, many people just dispense with the soup course.

When there is a large meal in the offering, a fruit cup is always a welcome introduction, and so is fruit juice. If you would like to serve tomato juice, remember that a modicum of lemon juice or Worcester sauce to a serving makes an ordinary fruit juice into something quite extra special.

However, if you want to serve soup, here are two recipes either of which would be most appropriate for an Island Christmas dinner.

Cream of Oyster Soup

To one quart of boiling chicken stock add 1 pint of oysters. Simmer for 15 minutes, strain through a cheesecloth, and season with salt and pepper to taste and a little cayenne, if you fancy cayenne. Scald one cup of cream over hot water, add three beaten egg yolks and stir until thickened. Combine the two mixtures, serve in hot soup plates. A spoonful of whipped cream and a little parsley are optional for garnish.

Clam Bouillon

Scrub 3 dozen large clams and place in a saucepan with 1/3 cup of hot water. Cover and steam clams until they open. Strain off the liquor, extract clams from shells and boil with the liquor for 20 minutes. Strain and let stand



for 10 minutes to settle, strain again carefully and let it boil once more. Season with butter and pepper before serving. These two recipes provide about eight servings.

The piece of resistance of any Christmas dinner is always the bird, be it turkey or chicken, goose or duck. When buying the bird, allow a pound of chicken or turkey per person, and one and one half pounds of duck or goose. If you're choosing a bird at the butcher shop, look for one with a pliable breastbone, smooth, supple fat, firm flesh and a well groomed look.

To leave yourself more time on Christmas morning, get the bird ready the day before. If the bird has not been dressed, make an incision from the vent to the tip of the breastbone, removing its insides and saving the gizzard, liver and heart, for the gravy or the stuffing as desired. In dealing with the gizzard, cut it open, empty and wash it, and strip off the inner muscular covering. Don't miss the lungs, and the crop which is up near the neck, and may prove to be a bit elusive or the oil sac on the tail. Cut off the legs if they are still attached. To eliminate the menace of tough, stringy tendons in an otherwise perfect drumstick, cut through the skin at the knee joints, being careful not to cut the tendons, and snap the joints over the edge of the table. Then pull the legs off, and the tendons with them. (This takes quite a bit of strength, and it is a good idea to have a man handy at this point.)

Since the bird, and remove the pin feathers while the bird is still dry, as it is even more difficult to get them out when the skin is wet. Then wash the bird thoroughly, inside and out, and wipe with a damp cloth the legs off.

Next morning, there is the bird all ready to be stuffed.

Here's a fine basic stuffing recipe, with some variations:

- 4 cups finely diced celery
- 4 cups boiling water
- 1/2 cup minced onion
- 1/2 cup butter
- 4 quarts lightly packed, day old bread crumbs
- 8 teaspoons poultry seasoning or crushed sage leaves
- 1 tablespoon salt
- 1 teaspoon pepper

Simmer the celery in the boiling water for 15 to 20 minutes, or until tender. Drain, saving a cup of the liquor. Cook the onion in butter over low heat, but don't let it brown. Mix the crumbs and seasonings, add the celery, celery liquor, butter and onion, and mix thoroughly with a fork.

Now, variations. Oyster stuffing: Make above recipe, add 1 1/2 cups chopped drained raw oysters, and use half a cup of celery liquor. Mushroom stuffing: Sauté 1/2 pound of washed sliced mushrooms with the onion, cranberry stuffing: add 1 cup of raw cranberries, chopped and mixed with 2 tablespoons of sugar. Orange stuffing (classic with roast duck): Add two peeled diced oranges with their juice and 2 tablespoons of grated rind. Or add cooked chopped giblets, or omit 1 teaspoon of salt and add 1 cup of chopped peanuts (or any sort of nuts you fancy) or substitute prune juice for celery liquor, and add two cups of cooked unsweetened prunes (pitted and cut in quarters, or increase sauteed onions to a whole cup. This recipe makes enough stuffing for a 10 pound bird, drawn weight.

Maybe you'd rather have a savory bread stuffing, as follows:

- 1/2 cup boiling water
- 1/2 cup butter
- 1/2 cup minced onion
- 1/2 cup celery
- 1/2 cup parsley
- 1/2 cup poultry seasoning or powdered sage
- 1/2 cup salt
- 2 tablespoons dry mustard
- 2 tablespoons diced celery
- 3 quarts of crumbs.

Combine the boiling water, but-

ter and onion, simmer 5 minutes, add remaining ingredients and mix well. This is for a bird of about eight pounds. Either recipe has to be increased or decreased according to the weight of the bird.

Stuff the bird lightly. If you have too much stuffing, bake the surplus separately, rather than trying to get it all in the bird, because it expands during the roasting process, and a disaster might result.

To close the opening in the bird, sew it up with a darning needle and string, or run small skewers or thin nails through the two edges of skin and lace together with string, starting at the top and criss-crossing from side to side. Tie the leg bones together just above the joint, doing it in such a way that you will anchor down the skin on the drumsticks, thus preventing it from sliding up the bone during the roasting. Pass the string under the tail next with the legs held firmly against the body. To deal with the wings, just bend them back and turn the tips under the body—you'll find the bird will balance nicely with this arrangement.

The bird may be roasted breast down and turned over for the last hour, so that it will not brown too much nor become dried out. Or you may rub shortening over the bird, and lay a piece of aluminum foil over the bird, being careful not to tuck it in, or spread cheese cloth saturated with fat over the bird, roasting it near the end of the roasting time if it doesn't brown as much as you like it. Roast without a cover, using the time and temperature chart given elsewhere. Baste with the fat in the pan if necessary, but don't add water while roasting.

To make the gravy, remove the turkey to its platter, pour the fat off the gravy drippings, and use two tablespoons of drippings for every cup of gravy wanted. Add an equal amount of flour to the drippings, brown gently if it is not already so, and add a cup of vegetable water, or of water in which the giblets have been cooked, to each 2 tablespoons of flour. Cook for five minutes over low heat, stirring constantly, and season to taste. The cooked chopped giblets may be added to the gravy. Mushrooms or nut or cranberry sauce may also be added if desired.

Bread Sauce

2 cups scalded milk
1 cup bread crumbs, from inside of loaf
1 onion, sliced once across, stuck with 4 cloves
1 teaspoon salt
3 tablespoons butter
Few grains of nutmeg
1 teaspoon black pepper (freshly ground if you have a pepper grinder)

Cook all but the butter for 20 minutes in a double boiler. Fish out the onion, making sure that

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Use More Herbs For Different Flavor

Novel use of herbs may give Christmas dishes the different touch you're seeking this season. Here is a brief dictionary of herbs, their taste, when they should be used.

Basil—Best for tomato dishes.

Bay Leaf—A potent herb which should be used sparingly with breaded beef, soups, stews.

Rosemary—Pine-like flavor which may be added occasionally to potatoes, cauliflower or turnip as they are cooking.

Chervil—Has something of the flavor of a nasturtium leaf and is good with salads, soups, sauces and eggs.

Dried Mint—Good with roast lamb, cooked beets or onions.

Horseradish—Used with roast beef or with apple sauce for roast pork.

The French "bouquet garni" really is three herbs in one. Three or four sprigs of parsley, the same of thyme and one bay leaf are put together and the "bouquet" with the thyme on the outside is tied with thread.

This often is added to soups and stews but as the thyme and bay leaf both are strong flavored the "bouquet" should not be left in soup or stew too long.

THE CHRISTMAS PUDDING

Take some human-nature as you find it. The commonest variety will do. Add a little graciousness behind it. Add a lump of charity or two. Squeeze into that a drop of moderation.

Half as much frugality, or less. Add some very fond consideration. Strain off all of poverty's distress. Pour some milk of human kindness in it.

Put in all the happiness you can. Stir it up with laughter every minute. Season with good-will toward every man. Set it on the fire of heart affection. Leave it till the jolly bubbles rise. Sprinkle it with kisses—for confection.

Sweeten with a look from loving eyes. Flavor it with children's merry chatter.

Frost it with the snow of wintry dells. Place it on a holly-garnished platter.

And serve it with the song of Christmas bells.

Small Mince Pies Make Tasty Snack

Mince meat is also a traditional Christmas treat—and many people prefer it to plum pudding for dessert.

Here are two mince meat recipes. The first is ideal for making dessert pies.

1 pound chuck beef; 2 pounds tart apples, pared and cored; 2 1/2 cups seeded raisins; 2 1/2 cups currants; 1/4 pound citron; 1/4 pound ground suet; 2 cups granulated sugar; 1 cup cider or strong coffee; 1 cup meat liquor; 2 teaspoons salt; 1 tablespoon grated nutmeg; 1 tablespoon powdered cloves; 1 tablespoon cinnamon.

To prepare mince meat cook meat until tender, cool in the liquor in which it was cooked; then put through a food chopper. Put



apples, raisins, currants and citron through the food chopper. Add ground meat, ground suet, and all other ingredients in order named. Simmer slowly for about one hour. Pack in clean hot sterilized jars, and seal. This makes about five pints.

English Mince Meat

This mince meat is made with our mince, but is quite rich for dessert pies, but ideal for miniature mince pies.

Cut pastry in 1 1/2 inch rounds. Moisten the edges of half the rounds with cold water, and with a knife prick an aperture for the steam to escape in the remaining half. Place a spoonful of mince meat in the centre of a bottom piece, and place a top piece over it, flattening it slightly and sealing the edges carefully. Bake in a hot oven.

These are especially good served either freshly made or warmed in the oven. You'll find that having a supply of these on hand to serve with quick snacks when friends drop in through the winter will make you a popular hostess.

1/2 cups seedless raisins; 3 cups currants; 1 1/2 cups finely chopped candied peel and citron; 3/4 cup blanched almonds, coarsely chopped; 3/2 cups shredded raw tart apple; 2 1/2 cups finely chopped suet; 2 1/2 cups lightly packed brown sugar; 1 1/2 teaspoons salt; 2 1/2 teaspoons ground cinnamon; 1 1/2 teaspoons grated nutmeg; 1 1/2 teaspoons ground ginger; 1 teaspoon cloves; 1 teaspoon ground allspice; 1 cup grape juice; 1/4 cup orange juice; 1/4 cup white vinegar.

Measure into mixing bowl raisins, currants, peels and citron, almonds, apple and suet. Combine well. Combine brown sugar, salt, cinnamon, nutmeg, ginger, cloves and allspice, add to fruit mixture and mix thoroughly.

Add grape, lemon and orange juices and vinegar. Mix thoroughly again and turn into sterilized jars and seal, or place in crock and cover, and store in cool place.

TURKISH DELIGHT

It's as pretty as a picture, with its lovely color showing on the sides and contrasting with the delicate sugar-sprinkled tops. And it is exquisite to eat. Add your color carefully to get just the hue you like. Yield—32 one-inch cubes.

4 tablespoons gelatine
1/2 cup cold water
1 2/3 cups granulated sugar
1/2 teaspoon salt
1/2 cup boiling water
1/3 cup corn syrup
1/2 cup strained orange juice
2 tablespoons strained lemon juice
1/4 teaspoon vanilla
Food coloring
1/4 cup sifted icing sugar.

Combine gelatine and cold water.

Measure into a saucepan the sugar, salt, boiling water and corn syrup; heat to boiling point, stirring until the sugar dissolves. Add softened gelatine. Boil slowly, uncovered, stirring occasionally, for 20 minutes.

Remove from heat and stir in orange juice, lemon juice and vanilla. Tint to your liking with food coloring.

Cool, stirring occasionally, until mixture begins to thicken.

Pour into a pan (4 inches by 8 inches, or the equivalent) that has been rinsed with cold water.

Chill until firm.

Loosen around the edges with a wet knife and turn out onto a board that is lightly dusted with icing sugar. Cut into small Christmas shapes with cutters or a sharp knife, or into cubes. Sprinkle tops with icing sugar.

Measure the number of cups your large glass bowl will hold, and add vegetable coloring, or dab coloring on the "snowballs". For each cup of water used, add slowly 1 tablespoon citric acid and 2 tablespoons of baking soda. Drop a handful of mothballs into the mixture. They will dance for several hours. As the contact of acid and soda with the water causes it to fizz, it is a good idea to mix the solution in a larger (than the glass bowl) crockery bowl to prevent overflowing. When, and if, the dancers become dormant, add a little more soda and acid.

To remove skins from almonds, pour boiling water over them until skins wrinkle, then rub off with fingers. Almonds will pop out of the skins easily.

Fruit Cake

Once Christmas comes, and you cut into that precious fruit cake, it doesn't last very long. Here are some "minor" fruit cakes to help make it go farther.

Compromise Fruit Cake

(If beaten by hand, increase the beating time.)

1 cup soft shortening (it is not necessary to use butter, but the finest quality of shortening is essential); gradually beat into the beaten shortening 1 cup white sugar and take 10 minutes to add, while beating. Add 1 tablespoon lemon juice and 1/4 teaspoon grated lemon rind, beating about 1/2 minute. Beat in 4 large eggs, one at a time, beating well in each case. Sift cake flour and measure 2 cups and sift it with 1/4 teaspoon baking powder over the batter. Do not stir before you add the fruits. (At this stage this is pound cake and ready to be baked if desired.)

Now add 8 ounces sliced dried cherries—green and red if desired to give Christmas appearance. Or add very fine slivers of citron peel—4 ounces, and 4 ounces finely shredded blanched almonds—or a variation of all of these. The fruits, and nuts tend to sink a little, so if desired, half of them may be held back, and laid on surface of cake just before it is baked. Now stir fruits and flour mixture into batter until well mixed.

Turn into loaf pan which has been greased, and line with double buttered wax paper. Pan should be about 9x5x3 inches. Bake at 300 deg. Fahr. for from 80 to 90 minutes on rack at center position in oven.

Dundee Cake

1 cup blond raisins; 1 cup candied citron; 1 cup candied orange peel; 1/2 cup candied pineapple; 1/2 cup candied cherries; 2 cups flour; 1 tsp. salt; 1 tsp. baking powder; 1/2 cup butter; 1 cup sugar; 3 eggs; 1/4 cup orange juice; grated rind of 1/2 orange.

Prepare and place fruit in mix-

ing bowl. Sift flour, salt and baking powder over fruit. Mix with fingertips. Cream butter; add sugar gradually; add beaten eggs and orange rind. Stir in flour and fruit mixture alternately with creamed butter. Fill pans three-quarters full. Bake in oven (325° to 350° F.) for 1 to 1 1/2 hours according to size. Store for one or two weeks at least before serving. Makes one large or two small loaves.

Novel Favours And Centrepieces Adorn Holiday Tables

No holiday dinner table, however laden with good food, would be quite complete without a seasonal centrepiece.

A novel idea consists in using two or more large glass goblets, (obtainable in glassware department), filled with unseal, coloured balls, dried foliage, or whatever your fancy suggests. Ropes of hemlock twigs or other foliage may be used to spill gracefully over the sides of the goblets, and to tie them together. Sprinkle the greens with artificial snow, and add statelike candles for elegance, but make sure the flames don't come near any inflammable materials.

If you want to gain effect in decorations by using large quantities of artificial snow, make it by whipping soap powder into a thick foam, and sprinkling commercial artificial snow on top of the soap to give it a realistic sparkle.

Could be you have a lot of odds and ends of coloured candles around somewhere. For a centrepiece which is strikingly beautiful, especially when the room is not too brightly lit, try this idea. Melt the candles down (red and green, of course) and the seasonal colours, or any others would be just as pretty) and pour molten wax into small custard cups, or any small moulds, rinsing them first with cold water, suspending a piece of fairly thick string in each for a wick. To make the centrepiece, float the lighted candles, coloured shallow bowl, along with a number of flatish blooms such as geraniums.

A bowl of dancing snowballs, surrounded by lighted red tapers and some hemlock and coloured balls, with snow men as favours, would make a big hit for a children's party, and even adults might be a bit intrigued.

Measure the number of cups your large glass bowl will hold, and add vegetable coloring, or dab coloring on the "snowballs". For each cup of water used, add slowly 1 tablespoon citric acid and 2 tablespoons of baking soda. Drop a handful of mothballs into the mixture. They will dance for several hours. As the contact of acid and soda with the water causes it to fizz, it is a good idea to mix the solution in a larger (than the glass bowl) crockery bowl to prevent overflowing. When, and if, the dancers become dormant, add a little more soda and acid.

Remove from heat and stir in orange juice, lemon juice and vanilla. Tint to your liking with food coloring.

Cool, stirring occasionally, until mixture begins to thicken.

Pour into a pan (4 inches by 8 inches, or the equivalent) that has been rinsed with cold water.

Chill until firm.

Loosen around the edges with a wet knife and turn out onto a board that is lightly dusted with icing sugar. Cut into small Christmas shapes with cutters or a sharp knife, or into cubes. Sprinkle tops with icing sugar.

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White Fruit Cake

One pound each flour, butter and sugar, 10 medium-sized eggs, 1/2 lb. blanched almonds shredded, 1 1/2 lbs. white suetanas steamed and dried, 1 cup well-drained crushed canned pineapple, 1 cup each green and red glace cherries, 1 teaspoon baking powder, 1 or 1 1/2 teaspoons almond flavoring.

Sift the flour after weighing. Cream the butter and sugar together until they are as light and fluffy as possible. Beat in the eggs for 10 minutes. Mix all of the fruits and nuts together, except the pineapple and dredge them with 1 cup of sifted and measured flour. Stir the pineapple and almond flavouring into the creamed mixture and sift the flour over it and stir it in. Stir in the floured fruits.

Bake in loaf pans which have been lined with heavy wrapping paper which has been well buttered, filling pans not more than 3/4 full. Bake at 275 degrees F., for about 2 1/2 or 3 hours with water pan in bottom of oven throughout baking time. Cool on cake racks, and store in airtight container.

Boiled Raisin Cake

One pound seedless raisins, 2 cups water, 2/3 cup butter (or shortening), 1 1/2 cups white sugar, 3 cups sifted cake flour, 1/2 teaspoon salt, 1 1/2 teaspoons soda, 1/2 teaspoon cinnamon, 1 cup each sour or buttermilk and chopped nuts, 1 teaspoon vanilla.

Raisins should be chopped or ground and then are boiled with the 2 cups water until water nearly disappears. Add butter and stir until butter melts, then stir in sugar until it melts. Sift flour with spices, soda and salt. Pour hot mixture into large bowl and add sifted dry ingredients alternately with the milk, beating well. Add nuts which should be lightly dredged with flour.

Bake in paper-lined buttered loaf pan about 9x5x4 inches. Bake at 325 degrees F., for 75 minutes. Keeps very well.

NUT-BOWL FILLED FROM MANY LANDS

Nuts from all over the world go into your nut-bowl at Christmas. Like Christmas traditions, the nuts so popular at this time of year are a mixture of many varieties and different histories.

The English walnut, for instance, is not English at all. It originated in Asia centuries ago and was called "the food of the gods." The round little filbert and the almond came from the Old World. Other nuts, so familiar at Christmas, the hickory nut, the black walnut and the chestnut, to say nothing of the pecan, are strictly American: The pecan is native to America and is found nowhere else. Two other American nuts worthy of mention are the chestnut and the butternut.

Although many nuts originated in other parts of the world, almost every variety known is now grown on American soil and experts are constantly searching for more kinds of nuts to transplant to this country.

Measure into mixing bowl raisins, currants, peels and citron, almonds, apple and suet. Combine well. Combine brown sugar, salt, cinnamon, nutmeg, ginger, cloves and allspice, add to fruit mixture and mix thoroughly.

Add grape, lemon and orange juices and vinegar. Mix thoroughly again and turn into sterilized jars and seal, or place in crock and cover, and store in cool place.

Remove from heat and stir in orange juice, lemon juice and vanilla. Tint to your liking with food coloring.

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