COME COOK COOK WITH US!



Elizabeth, YOUR HYDRO HOME ECONOMIST AND "alec" Tricity



Pack
Full
of
Goodies

FROM

SHOWROOMS

Elizabeth

WINNIPEC

MANITOBA POWER COMMISSION

BRANDON

PORTAGE LA PRAIRIE

RICH DARK FRUIT CAKE

1/2 lb. red candied cherries 1/2 lb. green candied cherries

1 lb. candied pineapple 1 1/2 lbs. chopped citron 2 lbs. light seedless raisins 2 lbs. dark seedless raisins

1 lb, currants

1 cup grape juice or wine 1 lb. blanched almonds

1 lb. pecans

1 lb. butter 2 cups sugar

12 eggs, yolks and whites

1 tbsp, nutmeg 1 tbsp, cinnamon 1/2 tsp, cloves 1 tsp, ginger

1 - 8 oz. glass grape jelly

4 sq. melted unsweetened chocolate

3 1/2 cups sifted cake flour

The day before the making of the cake, chop cherries, pineapple, citron, almonds and pecans finely. Soak the chopped fruits in the grape juice overnight. Next day, cream the butter and sugar. Add the well beaten egg yolks, spices, melted grape jelly and the melted chocolate. Sift the flour removing a part to flour the fruit. Add the remaining flour alternately with the well beaten egg whites to the butter and sugar mixture. Add the raisins, chopped nuts and lastly the floured chopped fruit, beating it in a little at a time to mix thoroughly. Bake in well-greased brown paper lined pans. (4 layers of greased brown paper around the sides and 6 to 8 layers on the bottom). Bake at 350° for 45 minutes; reduce heat to 250° and bake for 3 1/2 to 4 hours. Yield: 3 bread pans and 1 tube pan or 3 bread pans and the 7 x 7 x 3 - inch pan from your fruit cake set.

CLEAR GLAZE

1 cup sugar 1/2 cup water 1/3 cup light corn syrup

Heat sugar, water and syrup slowly until sugar is dissolved. Bring to boil and boil until a small amount dropped in cold water forms a slightly firm ball (2420). Brush immediately over cake, pressing fruit pieces into glaze if pattern is desired,



WHITE FRUIT CAKE

1 lb. sultana raisins
1 lb. mixed candied fruit
1/2 lb. candied cherries
1/2 lb. candied pineapple
1/2 lb. candied orange peel
1/2 lb. candied lemon peel
1 lb. blanched almonds, halved

4 cups sifted all-purpose flour
2 tsp. baking powder
1 tsp. salt
1 cup soft shortening
2 cups granulated sugar
1 cup pineapple or apple juice
8 large egg whites, stiffly beaten

The day before the making of the cake, chop raisins, fruits and peel. Flour with 1 cup of the measured flour and let stand over night. Sift remaining flour, baking powder and salt together. Cream butter and add sugar gradually, creaming well. Add sifted dry ingredients to creamed mixture alternately with fruit juice. Stir until just blended; do not beat. Fold in floured fruit and nuts; then fold in beaten egg whites. Turn batter into well-greased brown paper-lined pans. (4 layers of greased brown paper around the sides and 6 to 8 layers on the bottom). Bake at 350° for 1/2 hour and at 250° for 2 to 2 1/2 hours or until the cake tests done. Yield: one 9 x 9 x 4 and one 3 x 3 x 3 - inch pan.

MOCK ALMOND PASTE

1 medium sweet potato 1 to 2 cups (or more) icing sugar 1/2 tsp. almond flavoring 1/4 tsp. rosewater extract

Bake potato, scrape out pulp only and put through coarse sieve. Add icing sugar, 1 cup at first, then flavorings. Mix, then knead until forms a smooth dough-like paste. (Add more icing sugar if needed). Sprinkle board with icing sugar and roll paste out to 1/4 inch thickness, to fit size and shape of cake to be covered. Invert cake over rolled paste and cut to fit top of cake. Similarly cut paste to fit sides of cake. Brush cake surface with slightly beaten egg white, then add almond paste. Allow to stand over night before adding ornamental frosting.

Yield: Enough for top and sides of 5 x 5 x 3 - inch cake.

ROYAL ICING

2 to 2 1/2 lbs. icing sugar, sifted Juice of 1 lemon 4 egg whites 1 tsp. glycerine

Add most of sugar gradually to whites, beating constantly. Add lemon juice and glycerine gradually and beat until smooth. Continue to add sugar to spreading consistency. This icing will harden on the outside but will not break or crumble when cut. Ideal for decoration purposes. Yield: Enough for a 9 x 9 x 4 - inch cake.

PLUM PUDDING

2 1/2 cups (2/3 lb.) ground suet

2 cups currants

4 cups raisins, cut in halves

1/2 cup chopped figs

1/2 cup chopped candied cherries

1 cup chopped lemon or orange peel

1/2 cup blanched, shredded almonds

1 grated raw carrot (large)

1 lemon rind and juice

1 1/4 cups brown sugar

1/4 cup currant jelly or grape juice

1/2 cup milk

2 cups fine bread crumbs

6 eggs

1 cup all-purpose flour

1 tsp. baking powder

1/2 tsp. salt

1/2 tsp. cinnamon or cloves

Soak the bread crumbs in milk and add the sugar, salt and beaten eggs. Sift the flour with the baking powder and spices. Add the suet, prepared fruits and nuts to the flour mixture. Combine with first mixture. Add the fruit juice or jelly. Pack in well greased pudding molds. If molds have no lids, use greased clean brown paper or aluminum foil and tie firmly over mold with string. Steam for 5 to 6 hours. On the day they are to be served, steam 2 hours more. Serve garnished with holly. Yield: 4 coffee tins.

BRANDY SAUCE

1/2 cup butter

1 cup sugar

4 eggs, separated

6 tbsp. hot water 3 tbsp. brandy

OR 1 tsp. brandy flavoring

Cream butter and sugar, add well beaten egg yolks. Add water and flavoring gradually. Fold mixture into beaten whites and chill. If desired, heat sauce before serving. Yield: 2 pints.

HARD SAUCE

1 cup icing sugar 2 tbsp. butter 1/8 tsp. salt 1 tsp. vanilla

Sift icing sugar. Beat butter until soft. Add sugar gradually. Beat these ingredients until they are well blended. Add salt and flavoring. Chill well before serving.

If desired, beat in: 1 egg or 1/4 cup cream. Yield: 1 cup.

MINCEMEAT

1 lb, raisins 1/2 lb, ground suet 1 lb, apples (3) 1/2 lb, currants 1 lb, peel 1 1/2 lbs, brown sugar 1 tsp. nutmeg
Juice of 2 oranges and 1 lemon
3 tsp. lemon rind
2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves

1/2 tsp. allspice

Put peeled apples, suct and raisins through food chopper or chop finely. Mix all ingredients in a large bowl. Put in sterilized jars or a crock and seal tightly. Store in cool, dry place. Flavor is improved if allowed to stand 2 or more weeks.

Yield: 5 pints



PLAIN PASTRY

1 1/2 cups sifted all-purpose flour 1/2 tsp. salt 1/2 cup lard 4 to 5 tbsp. cold water

Sift dry ingredients together into mixing bowl. Cut in shortening to resemble coarse cornmeal. Sprinkle water, a tablespoon at a time, over part of the mixture. Gently mix with a fork pushing moistened portion to one side of the bowl. Sprinkle next tablespoon of water over dry portion, mix lightly, then push to moistened part at side. Repeat until all pastry is moistened. Gather up with fingers; form into a ball and let stand about 5 minutes. Divide ball in half. Flatten one portion slightly on lightly floured board. Roll out to fit pie plate (rolling from center to the outside). If edges split, pinch together, using light strokes. This recipe may be used for pies and tarts. Bake mincemeat pie at 425° for 30 to 40 minutes and tarts for 12 to 15 minutes.

ALMOND FINGERS

1/2 cup butter 1/4 cup sugar 1 egg, separated 1 tbsp. warm water

1 1/2 cups sifted all-purpose flour

1 tsp. cream of tartar

1/2 tsp. soda 1/8 tsp. salt 1/4 tsp. vanilla 3/4 cup sifted icing sugar

1/2 cup finely chopped blanched almonds

Cream butter and sugar until light: add beaten egg yolk, which has been combined with 1 tablespoon warm water, and mix well. Sift flour, cream of tartar, soda and salt together. Add to the creamed mixture and blend thoroughly. Chill dough in refrigerator about 30 minutes. Roll 1/8" thick. Beat egg white to soft peak stage and fold in icing sugar and vanilla to make a thin frosting. Spread frosting over dough. Sprinkle surface with almonds. Cut into strips 3/4" wide and 2 1/2" long. Lay strips carefully on cookie sheet and bake at 350° for 12 to 15 minutes, or until a very light brown.

Yield: 3 1/2 dozen fingers.

MOCHA DISCS

1/2 cup butter 1 cup brown sugar, firmly packed

1 sq. unsweetened chocolate, melted

1 tsp. vanilla

1 1/4 cup sifted all-purpose flour 1 tsp. baking powder

1/4 tsp. salt

2 tsp. powdered instant coffee

3/4 cup finely chopped nuts



Cream butter, add sugar and cream together until light and fluffy. Add egg and beat well. Stir in chocolate and vanilla. Add dry ingredients which have been sifted together and mix to form dough. Chill thoroughly (overnight if possible). Take teaspoonsful of dough, shape into balls and roll in nuts. Place 2 inches apart on greased cookle sheets and bake at 375 for about 15 minutes. Yield: 2 1/2 dozen cookies.

CHERRY ALMOND SHORTBREAD

1 cup butter 2 cups all-purpose flour 1 cup brown sugar 1/2 cup shredded almonds

1/2 cup quartered candied cherries

Cream butter and add sugar. Mix well. Add flour, cherries, almonds and blend thoroughly. Shape into 1 1/2 -inch rolls and place in refrigerator to chill. Slice to 1/4 to 1/2 -inch thickness and bake at 350° for 10 minutes or until delicately browned.

Yield: 2 1/2 dozen.

PENUCHE SQUARES

1/4 cup butter 1 tsp. baking powder 1 cup brown sugar 1/4 tsp. salt 1-6 oz. pkg. semi-sweet chocolate or

1/2 tsp. vanilla butterscotch bits
1 cup sifted all-purpose flour 1/2 cup chopped nuts

Melt butter and beat in brown sugar. Cool slightly. Add egg and vanilla and beat until mixture is light and fluffy. Stir in flour sifted together with baking powder and salt. Lightly stir in chocolate bits and nuts and spread mixture evenly in greased 8-inch square pan. Bake at 350° for about 25 to 30 minutes. Do not overbake. Cool and cut into 1-inch squares. Yield: 64 squares.

CHOCOLATE RUM ROUNDS

1/2 cup butter 2 tsp. rum extract

1 cup brown sugar 2 cups sifted all-purpose flour

1 egg 1/2 tsp. soda 2 sq. unsweetened chocolate, 1/2 tsp. salt melted and cooled 1/2 cup milk

1 cup toasted slivered almonds

Frosting:

1 sq. unsweetened chocolate Dash of salt

1 thsp. butter 2 thsp. light cream 2 cups sifted icing sugar 1 tsp. rum extract

Cream butter, add sugar and cream together until light and fluffy. Add egg and beat well. Blend in chocolate and rum extract. Sift dry ingredients together and add alternately with milk to butter mixture. Mix in almonds. Drop by teaspoonsful onto lightly greased cookie sheets and bake at 375° for 10 to 12 minutes. When cool, frost with chocolate Rum Frosting.

To Make Frosting: Melt chocolate and butter together over hot water. Remove from heat. Blend in sugar and salt. Add cream gradually, then extract and beat until frosting is smooth and of the right consistency to spread. If too thick, add more cream.

TURTLE COOKIES

1 1/2 cups sifted all-purpose flour

1/4 tsp. baking soda

1/4 tsp. salt

1/2 cup butter

1/2 cup brown sugar

1 egg

1 egg yolk

1/4 tsp. vanilla

1/8 tsp. maple flavoring

1 egg white

Pecan halves

Sift flour, soda and salt together. Cream butter and add sugar, creaming well. Add egg and egg yolk. Then blend in flavorings. Mix in the dry ingredients. Arrange pecan halves, rounded side up in groups of 3, on greased cookie sheet to resemble head and hind legs of turtle. Mold dough into balls and use a rounded tablespoonful for each. Dip bottom of each onto egg white and press into nuts. Bake at 350° for 10 to 12 minutes. Don't overbake. Cool and frost generously with Chocolate Frosting below:

Chocolate Frosting:

2 squares unsweetened chocolate

1/4 cup milk

1 tbsp. butter

1 cup sifted icing sugar

Melt chocolate in double boiler. Add milk and butter and mix until smooth. Remove from heat and add icing sugar. Beat until smooth and glossy. Yield: 3 dozen cookies.

ORANGE OAT BARS

1 cup shortening 1/2 cup brown sugar 3/4 cup white sugar 2 tbsp. orange rind 1/2 tsp. salt 2 eggs 1 cup sifted all-purpose flour 1 cup rolled oats 1/2 cup semi-sweet chocolate pieces 1/2 cup orange juice 1 tsp. vanilla

Sift and measure flour. Place brown sugar and 1/2 cup white sugar in mixing bowl, add shortening, vanilla 1 tablespoon orange rind, salt and eggs. Beat until thoroughly blended. Stir in flour and rolled oats mixing well. Add chocolate. Spread in greased 9" square pan. Bake at 350° for 40 minutes. Mix remaining 1/4 cup white sugar with orange juice and 1 tablespoon orange rind; bring to boiling point. Pour over hot cake. When cool, cut in bars.

CHESS TARTS

1/2 lb. cottage cheese 1 cup sugar 4 egg yolks 1/4 tsp. salt Juice and grated rind of 1 lemon 1/4 cup blanched almonds, chopped

Drain cottage cheese; cream well and blend in sugar gradually. Stir in remaining ingredients. Make pastry for shells with: 1 cup sifted all-purpose flour, 1/2 tsp. salt, 1/3 cup shortening and 3 to 4 tbsp. cold water. Follow method on page 5. Bake tarts at 400° for 30 minutes.

CHOCOLATE MINT BALLS

1 pkg. (8 oz.) semi-sweet chocolate 1/2 cup undiluted evaporated milk 1 tsp. butter 1/4 cup sifted icing sugar

Dash of salt 1 tsp. peppermint extract 1/2 cup chopped walnuts Additional chopped walnuts or coconut

Melt chocolate in top of double boiler. Blend in evaporated milk, butter, sugar and salt. Continue to cook over hot water for 15 minutes, stirring constantly. Remove from heat. Add peppermint extract; cool. Add the chopped walnuts; mix well. Chill in refrigerator until of consistency to form balls. Dip out by teaspoonsful and roll in the additional chopped walnuts or coconut. Chill. Yield: 3 1/2 dozen.

COCONUT APRICOT CREAMS

1/2 cup sweetened condensed milk 1/2 cup shredded coconut Icing sugar, approx. 2 cups 1/2 cup chopped dried apricots Icing sugar, approx. 2 cups

Place milk in a bowl and add icing sugar, a little at a time, until thickened. Add the coconut and apricots. Continue adding icing sugar to the mixture until stiff. Drop by teaspoonsful on cookie sheet or waxed paper and chill in refrigerator. Yield: 2 dozen.

PECAN CRUNCH

1 1/4 cups butter 2 1/4 cups sugar 1/2 cup water 1/2 tsp. salt 1 tbsp. vinegar

1 tsp. baking soda 1/2 cup finely chopped pecans 1 1/2 cups broken pecans 4 squares semi-sweet chocolate, if desired

Combine butter, sugar, water, salt and vinegar; bring slowly to boil, stirring occasionally. Boil to 2900 without stirring (or until very brittle when dropped into cold water). Mix soda with pecan crumbs and broken pecans and add to boiled mixture. Stir only enough to blend. Pour 1/8" thick into a buttered 10 x 12-inch pan. Cool and mark squares. Cover with a layer of melted chocolate.



PEANUT BRITTLE

2 cups sugar 1 cup light corn syrup 1 cup water

1 tsp. butter 2 cups salted peanuts 1/4 tsp. soda

Combine sugar, syrup and water in heavy skillet or saucepan. Cook slowly, stirring until sugar dissolves. Cook until a small amount dropped in cold water forms a soft ball (238°). Remove from heat while testing. Add nuts; cook to hard crack stage (290°), stirring constantly. Remove from heat.

Add butter and soda, stirring to blend. With mixture bubbling, pour out on greased platters. Partly cool by lifting around the edge with spatula, moving spatula underneath to prevent sticking. When candy is firm but still warm, turn it over. Break in pieces when cold.

MAPLE CREAM

4 cups brown sugar 2 thsp, flour 2 tsp, baking powder 1 cup cream 4 tbsp. butter Pinch of salt 2 tbsp. corn syrup 1/2 tsp. vanilla

Combine all ingredients except vanilla in large saucepan; Stir to blend. Bring slowly to boil and cook until a small amount forms a soft ball in cold water (238°). Stir constantly during cooking as mixture scorches easily. Cool slightly, then beat until heavy. Pour into greased pan or drop in small buds. Work quickly as candy hardens rapidly.

Variation: Chocolate or cocoa may be added to this recipe for chocolate fudge. Chopped or broken nuts may be spread in pan, folded into fudge, or used to decorate top surface.

ENGLISH TOFFEE

1 3/4 cups sugar 1/8 tsp. cream of tartar 1 cup cream

1/2 cup butter 1 tsp. vanilla or 1 tsp. rum

Combine sugar, cream of tartar and cream in a deep saucepan and stir over high heat until the sugar is dissolved. Stir and boil these ingredients for 3 minutes. Add butter. Cook and stir the syrup until it is light colored and thick which is the hard ball stage (290°). Remove from the heat. Add flavoring. Pour candy into a buttered pan. When it is cold cut it into squares.



FUTURISTIC CANDLE

12 colored Christmas balls - 5/8" diameter 8 colored Christmas balls - 1" diameter 6 colored Christmas balls - 1 1/2" diameter 6 colored Christmas balls - 2 1/4" diameter 1 candle - 15" high approx. Evergreen Tray or Mirror

Stand candle on large tray or mirror. Hang balls on toothpicks stuck into candle at an angle. Place small balls at top, large ones at the bottom for weight. Pile evergreen boughs around the base, using plasticine to support vertical boughs. Cover with large colored balls.

GAY DECOR FOR YOUR FRONT DOOR

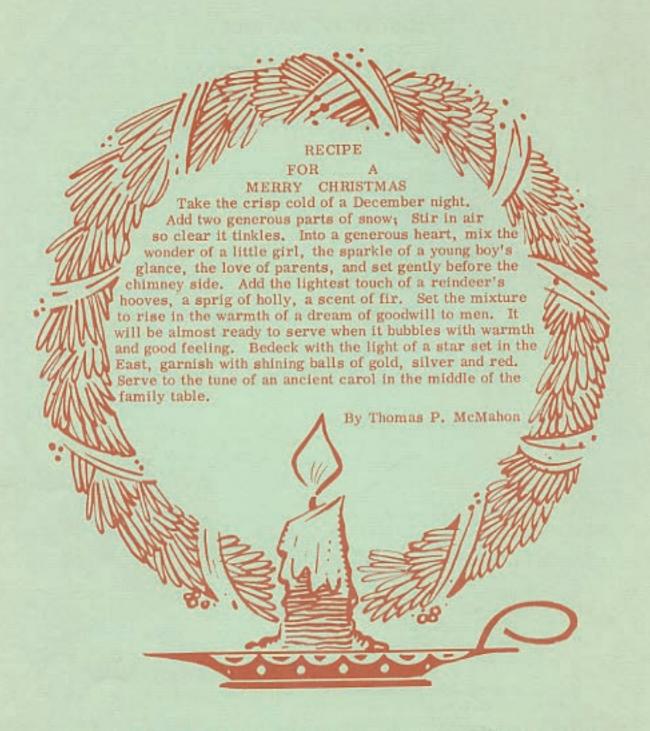
5 white paper cups 5 small Christmas balls Green show-card or house paint Luminous paint (if desired) Sprigs of evergreen 1 yard - red oilcloth 45" wide Fine wire

Paint cups with green show-card color, then with luminous paint. Fasten tiny balls of different colors to cups for clappers. Attach a small wire to hanger on ball, draw other end through bottom of cup. Leave wire long enough to attach to main stem.

After clappers are all in place, twist ends of individual wires around a main wire. Space bells about 2 inches apart, turning them so that they face in alternating directions.

Tie a large bow of red oilcloth; leave ends long enough to form background for bells. Attach the string of bells to bow. Add several boughs of evergreen at top and sides to complete arrangement. Attach to door.





This recipe is sufficient for all the men and women you will ever meet.

Elizabeth