

# Mistletoe

## MENUS



Compiled by  
**CITY HYDRO HOME SERVICE**





Merry  
Christmas  
and a Happy  
New Year from  
City Hydro's Home  
Service Department.  
This is YOUR Christmas  
bulletin, full of recipes which  
we hope will add to your enjoy-  
ment of the holiday festivities.  
All the recipes have been tested by  
the Hydro Home Economists; we  
hope you'll also add your seal of approval!

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### Special Christmas and New Year Recipe

365 days of HEALTH  
A full measure of HAPPINESS  
A generous share of WEALTH  
True and lasting FRIENDSHIPS  
1 large package of SUCCESS  
1 bottle of CHRISTMAS CHEER

Combine all ingredients in order named  
and blend well. Do not overlook any  
item as each one is necessary for an  
enjoyable holiday season, and a  
successful New Year. All in-  
gredients are available with little  
effort. The amounts shown here  
will make an ample serving for  
you.







## Mistletoe Menus 1



### CHRISTMAS MENU

Tomato Juice Cocktail  
Bread Stuffing  
Cranberry Sauce  
Turkey  
Brown Gravy  
Mashed Potatoes  
Peas and Carrots  
Supreme Slaw  
Parkerhouse Rolls  
Christmas Pudding  
Butter  
Brandy Hard Sauce  
Monroe Sauce  
Spiced Nuts  
Coffee  
Tea

### NEW YEAR'S EVE BUFFET PARTY

Serve hot appetizers on one tray, such as:

Celery Bread Sticks  
Hot Mushroom Snacks  
Sausage Rolls  
Cheese Chips

Serve cold canapes on another tray, such as:

Jellied Chili Canapes  
Bologna Pinwheels  
Chicken Salad on Ritz  
Sardine Spread on Triangle thins

Relish Tray:

Olives, Pickles, Celery  
Festive Punch  
Cold Ham and/or Turkey  
Orange and Cranberry Relish  
Jellied Vegetable Log  
Rolls      Buttered Brown Bread  
Noel Roll  
Party Cookies, Pecan Tarts, Fruit Balls,  
Chocolate Applesauce Bars  
Coffee

## Appetizers

### BOLOGNA PINWHEELS -

may garnish your serving dish and also be a star on the menu. Slash a slice of bologna in from four corners almost to the center. Fold in each corner to the center, place an olive on top of all the points and anchor with a toothpick.



### HOT SNACKS -

served right from the kitchen might be any of the following:

Sausage rolls: cocktail sausages rolled in pastry and baked.  
Toasted cheese and bacon wedges: tiny bits of bread spread with cheese and sprinkled with bacon. Toast under the broiler just before serving. Fresh or canned asparagus, rolled in bread which has been spread with a tangy sandwich spread; toast or serve plain.

### CHEESE CHIPS

1/4 cup All Bran  
1 1/2 cups sifted flour  
1/2 teaspoon salt  
1/4 teaspoon paprika  
Dash of cayenne

Milk

1/3 cup shortening  
3/4 cup grated Cheddar cheese  
4 tablespoons cold water  
(more or less)  
Celery or caraway seeds

Crush All Bran into fine crumbs, add other dry ingredients and cut in shortening; add cheese. Add water, a little at a time, until dough is moist enough to hold together. Shape into a roll 1 1/2 inches in diameter. Wrap in waxed paper and chill in refrigerator until firm. Slice thinly and place on well greased baking sheet. Brush tops with milk and sprinkle with seeds. Bake at 450° for 12 to 15 minutes. Serve hot or cold. Yield; 35 to 40 chips (1 1/2 inches in diameter).





## Mistletoe Menus 3

### JELLIED CHILI CANAPES

1 cup chili sauce  
1/2 teaspoon onion juice  
1/4 teaspoon salt

1 teaspoon horseradish  
1 tablespoon gelatin  
1/4 cup water

Soak gelatin in cold water, then melt over hot water. Strain chili sauce, add onion juice and other seasonings and stir into gelatin, a little at a time. Pour into wide-freezing tray or two smaller ones and chill well. Cut in squares or circles and serve on triangle thins or crisp crackers.

### CELERY BREAD STICKS

3 slices (5/8 inch) bread  
1 1/2 tablespoons melted butter

2 teaspoons celery seed

Trim crusts off bread. Brush both sides of bread slices thinly with butter. Cut each slice into 6 equal strips and roll in celery seed. Place on a sheet and toast at 350° for 15 minutes. Yield: 18 sticks. Serve on your canape tray or with the tomato juice cocktail.

Here are some general ideas of what you may serve as appetizers. Mix and match them as you like:

#### FOR A BASE

Wheat thins  
Ritz  
White bread  
Brown bread  
Toast rounds  
Salted crackers  
Pastry squares

#### FOR FLAVOR

Liverwurst & Pickles  
Chicken salad  
Cheese & olive  
Crisp bacon & Cheese  
Cream cheese & Jelly  
Fish & Salad dressing  
Tangy sandwich spreads

#### FOR COLOR

Food tints  
Tomatoes  
Stuffed Olives  
Green pepper  
Pickles  
Pimento  
Cream Cheese

### TOMATO JUICE COCKTAIL

1 48 oz. can tomato juice  
1 1/2 teaspoons Worcestershire sauce  
1/8 teaspoon tabasco sauce

1/4 teaspoon celery salt  
1/2 teaspoon salt  
1/4 teaspoon pepper

Mix all ingredients and chill well. Serve in 4 oz. glasses with any of the above appetizers. Yield: 12 - 4-oz. glasses.



## 4 Mistletoe Menus

### Punches

#### FESTIVE PUNCH

- |                                      |                                |
|--------------------------------------|--------------------------------|
| 1 lb. can jellied cranberry sauce    | 1 1/2 teaspoons almond extract |
| 2 cups water                         | 1 cup gingerale                |
| 1/2 cup lemon juice (3 fresh lemons) | Mint leaves                    |
| 1 cup orange juice (4 fresh oranges) | Clove stuffed lemon slices     |

Beat cranberry sauce. Add water and blend well; add lemon and orange juices, almond flavoring and gingerale. Serve well iced in frosted glasses. Garnish with mint leaves and clove stuffed lemon slices. Yield: about 1 1/2 quarts.



### Meat & Fowl

#### STUFFING

Drain inside of bird completely before stuffing. Fill cavity lightly, as it expands with baking.

#### BREAD STUFFING

... for a 5 pound chicken

- |                                |                               |
|--------------------------------|-------------------------------|
| 1 cup hot water                | 2 teaspoons dry mustard       |
| 1/2 cup butter                 | 2 tablespoons chopped parsley |
| 1/4 cup chopped onion          | 1/4 teaspoon black pepper     |
| 1 tablespoon poultry seasoning | 2 tablespoons green pepper    |
| 1 teaspoon salt                | (optional)                    |

3 quarts soft bread crumbs

Combine water, butter and onion and simmer over low heat for five minutes. Add poultry seasoning, salt, mustard, parsley, and pepper. Pour liquid mixture over bread crumbs and mix well. Yield: 1 1/2 quarts stuffing - sufficient for a 5 pound chicken.





## Mistletoe Menus 5

### OATMEAL DRESSING

for a 12 - 14 lb. fowl

10 cups soft bread crumbs  
2 1/2 cups rolled oats  
1 teaspoon salt  
1 tablespoon sage

1/2 teaspoon pepper  
3/4 cup butter, melted  
2/3 cup water  
2 onions, chopped

Combine bread crumbs and rolled oats. Add pepper, salt and sage. Stir in melted butter and water. Add chopped onions and mix thoroughly.



### ROASTING THE TURKEY

Allow 3/4 to 1 lb. drawn weight  
per serving.

Place turkey, breast side up, in roasting pan. Brush with fat and cover with a light cloth dipped in melted fat, or wrap in aluminum foil. Roast at 325° until tender, allowing the following times:

8 - 10 lb. bird . . . . .	20 - 25 minutes per pound
10 - 16 lb. bird . . . . .	18 - 20 minutes per pound
18 - 25 lb. bird . . . . .	15 - 18 minutes per pound

The cloth or aluminum foil should be removed 45 minutes before total baking time is up to allow the turkey to brown properly.

### FREEZING

may save you time on Christmas day. You may freeze the turkey all ready for the oven and bake direct from the frozen state. Or, if you prefer, roast the turkey and freeze. It is only necessary to reheat the turkey or thaw and serve cold. Be sure that the wrapping is air tight and that meat is fresh. Roasting time will be 1 1/2 times the regular time as given above. Once the turkey has been frozen and thawed out, never refreeze.

### BROWN GRAVY

Use the drippings in your roaster to make delicious gravy. Drain off all but 6 tablespoons fat. Blend in 4 tablespoons flour and let brown. Add 2 cups meat stock, vegetable juice or water. Cook and stir over low heat until smooth and thick, then add seasonings - salt and pepper, minced herbs, etc. Yield: 2 cups.

# 6 Mistletoe Menus

## HOW TO COOK AND STUFF HALF A TURKEY for small families

Step 1. Place half a turkey with skin side up on a rack in your roasting pan. Secure leg and wing of turkey with string. Leave uncovered. Brush with melted fat and cover with a light cloth dipped in melted, unsalted fat. Roast at 325°. Baste frequently. When half done, remove from oven and place on platter. Allow times as given in previous table.

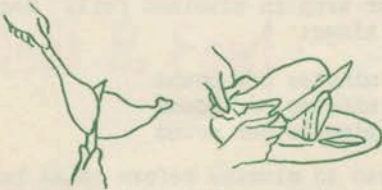
Step 2. Put a layer of aluminum foil (or 4 layers of wax paper) on the rack in your roaster. Next, spoon the prepared stuffing on to the foil and shape it into a mound to fit under the turkey half.

Step 3. Place turkey over stuffing. Put back in oven and roast until fork goes easily into leg.

Diagrams and explanations on how to carve a turkey:



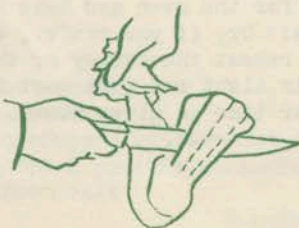
- (a) With turkey's legs to your right, remove leg and thigh and place on separate platter. Sever leg and thigh by cutting through joint.



- (b) Remove wing, cut in two pieces, then carve leg and thigh in lengthwise slices.



- (c) Carve breast in thin slices, angling across grain.



- (d) Another method of carving a thigh and drumstick.



- (e) For each serving, have white slices laid over dark, with dressing underneath or beside.





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### BAKED HAM

#### How to Bake a Ham

Wipe with a damp cloth but do not remove the rind. Wrap loosely in clean wrapping paper. Place on a rack on a shallow roasting pan, fat side up. Do not add water and do not cover the pan. (Place butt end of ham cut side down on the rack.) Bake at 325° for the time given below:-

In planning the roasting period, allow 15 to 30 minutes for the ham to "set" before carving.

#### Weight of Ham

#### Roasting Time

12 pounds and over

15 minutes a pound

12 pounds and under

20 minutes a pound

Half hams 5 - 6 pounds

25 minutes a pound

Cooked hams should only be reheated 10 minutes a pound. If using a meat thermometer bake until temperature reaches 150° at centre in the thickest part of the meat, not at the bone.

Pour off the liquid...to be used for sauces, vegetables and for pan frying or buttering crumbs. Take off every bit of skin or rind with a sharp knife. Do not gash the fat too deeply. Scoring the fat gives a nice finish. Cut lightly at first, then deepen the gashes. Stud with cloves if desired and cover with a glaze. Finish baking at 400° for 15 minutes.

### ORANGE GLAZE

Mix 1 cup brown sugar, juice and rind of an orange. Spread over fat surface. Finish baking as above. Garnish with orange slices and maraschino cherries before or after glazing.

### GARNISHES FOR THE TURKEY OR HAM

1. Arrange slices of pineapple filled with parsley along the centre of the ham or around the turkey.
2. Fill the centre of canned apricots with cherries, broil lightly, place on platter around turkey or ham.
3. Baked apples stuffed with mincemeat look nice on the platter, too.
4. Make flowers and various festive decorations from raw turnips or potatoes.



**CRANBERRY SAUCE**

4 cups cranberries  
1 cup water

2 cups sugar

Pick over and wash the berries. Add water; cook covered until berries break their skins. Force pulp and liquid through strainer. Return to heat and bring to boil. Remove from heat and stir in the sugar. No further cooking is required after the sugar is added.

**CRANBERRY ORANGE RELISH**

2 cups cranberries  
1 orange quartered and seeded

1 cup sugar

Put raw cranberries and orange through food chopper. Add sugar and mix well. Chill in refrigerator a few hours before using. Makes 1 pint relish. This will keep in the refrigerator for several weeks.







## Mistletoe Menus 9

### Vegetables

#### **BROILED PINEAPPLE AND SWEET POTATOES**

Try these with your buffet entertaining!

4 medium sweet potatoes  
12 pineapple rings

6 marshmallows, halved  
6 maraschino cherries, halved

Wash and place potatoes in boiling water; cook until tender, then skin. Mash and season lightly with salt and pepper. On the broiler pan, place the well drained pineapple rings. Top each ring with a mound of sweet potato, then place half a marshmallow on this. Press half a cherry into each marshmallow. Broil until lightly browned - about 5 minutes. Serve hot, delicious with ham. Makes 12 rings.

Other vegetables which you may serve with your holiday dinners are:

Parslied potatoes  
Buttered broccoli

Peas and Carrots  
Deep fat fried green peppers.

### Salads

#### **FAVORITE SALAD**

2 packages of lime jelly  
6 slices cooked ham  
3 T. salad dressing

3 oz. White cream cheese  
Parsley

Prepare jelly and let partially set in casserole. Blend cheese and salad dressing, and spread slices of ham with the mixture and roll up. Put sprigs of parsley into jelly when almost firm and then add the ham rolls. Allow about 1 inch around each one. Chill until firm. Cut into servings. Makes 12 servings.

(N.B.) - Chicken may be used instead of ham. Spread chicken with salad dressing only.

#### **SUPREME SLAW**

1 medium cabbage, shredded  
4 carrots, shredded  
1/4 cup diced onion  
1/2 cup vinegar

1/2 cup sugar  
3 tablespoons water  
1/2 teaspoon paprika  
1 teaspoon salt

Combine cabbage, carrot and onion and toss lightly. Mix other ingredients and pour on salad just before serving. Serves 6 to 8.



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## JELLIED VEGETABLE LOG

perfect for holiday buffets!

- |                               |                                |
|-------------------------------|--------------------------------|
| 1 lemon jelly powder          | 1 1/2 cups chopped celery      |
| 1 1/2 cups hot water          | 1/4 cup minced onion           |
| 1 can tomato soup             | 1/2 cup cottage cheese         |
| 1/4 cup green pepper, chopped | 1/4 cup chopped salted almonds |

Dissolve jelly powder in hot water. Stir and add tomato soup. Let stand until partially set, then fold in pepper, celery, onion and cheese. Pour into loaf pan which has been dipped in cold water. Let stand until firm. Unmold on lettuce leaves and sprinkle with almonds. Serves 8 persons.



## SALAD DRESSING

- |                     |                     |
|---------------------|---------------------|
| 1 cup sugar         | 1/2 teaspoon pepper |
| 2 teaspoons mustard | 3 eggs              |
| 2 tablespoons flour | 3/4 cup vinegar     |
| 1 teaspoon salt     | 3/4 cup cold water  |
| 1 tablespoon butter |                     |

Mix sugar, mustard, flour, salt and pepper. Beat eggs and add with other ingredients to dry mixture. Stir and place over heat. Cook until thick, stirring frequently. Yield: 1 pint.

## MAYONNAISE

- |                        |                          |
|------------------------|--------------------------|
| 1 egg yolk             | 1/8 teaspoon cayenne     |
| 1 teaspoon mustard     | 1 tablespoon lemon juice |
| 1 teaspoon icing sugar | 1 cup salad oil          |
| 1/4 teaspoon salt      | 1 tablespoon vinegar     |

Beat together egg yolk, mustard, sugar, salt, cayenne and lemon juice. Add salad oil gradually, beating constantly until mixture is thick and all oil is added. Slowly add vinegar and mix well. Chill and thin with cream before serving. Yield: 1 1/2 cups dressing. This dressing may be modified with fruit juice instead of cream for fruit salads. For a different dressing for vegetables, fold in diced cucumber and tomato before serving.





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### Rolls

#### PARKERHOUSE ROLLS

1 cup milk  
1 tablespoon sugar  
2 tablespoons butter  
3/4 teaspoon salt

1/2 package yeast  
2 tablespoons lukewarm water  
1 egg  
3 cups sifted all purpose flour

Scald milk and add sugar, butter, salt. When lukewarm, add yeast dissolved in water. Beat in the egg. Stir in part of the sifted flour, knead in the rest. Use only enough flour to form a dough that can be handled easily. Place the dough in a greased bowl. Brush the top with melted butter. Cover, let it rise in a warm place until it doubles in bulk, about 2 hours. Roll the dough and cut it into rounds with a floured biscuit cutter. Dip the handle of a knife in flour and use it to make a deep crease across the middle of each biscuit. Fold the biscuits over and press the edges together lightly. Place in a greased pan and allow to rise in a warm place until they are light, about 25 minutes. Bake them at 425° for about 20 minutes. Remove them at once from the pans. Yield: 30 rolls.

#### LEMON ROLLS

4 cups sifted all purpose flour  
1 cup water  
1 package fast rising dry yeast  
1 egg, well beaten

1/4 cup sugar  
1 teaspoon salt  
2 tablespoons soft shortening

Sift flour into large mixing bowl, make a well in the centre. Heat water to lukewarm. Take 1/2 cup of the water, add yeast and 1 teaspoon sugar; let stand until dissolved (about 15 minutes). To remaining warm water in saucepan add salt, sugar, and shortening. Heat until shortening dissolves. Cool, add well beaten eggs and yeast. Mix well. Pour this mixture into well in flour and stir until liquid disappears. Then finish mixing dough with hands using a gentle rotary motion. Form dough into smooth ball and place in well greased bowl. Brush top of dough with melted shortening and cover with greased waxed paper and tea towel, let rise in warm place until double in bulk. Fill greased muffin tins (24) half full with dough. Sprinkle top of dough with this mixture.

1/4 cup sugar  
2 tablespoons lemon rind (grated)

2 teaspoons lemon juice

Place one half of a maraschino cherry in centre of each roll. Allow rolls to rise for about 45 minutes or until almost double in bulk in a warm place. Bake at 375° for 20 to 25 minutes. Yield: 2 dozen rolls.





## Desserts

To Steam the Pudding:- Pour into lightly greased molds, filling  $\frac{2}{3}$  full. Grease lids also. If bowls have no lids, grease clean brown paper or aluminum foil and tie it firmly over the bowls with string.

The water should be boiling hard when the puddings are first placed on the rack and kept boiling all the time. Place puddings 1 inch apart to allow room for circulation of steam. A  $1\frac{1}{2}$  quart mold takes about  $2\frac{1}{2}$  to 3 hours to steam. As soon as time is up, remove the puddings from the bowls. Allow to cool on a cake rack. When completely cold, store in a covered container or wrap in several layers of wax paper and a layer of brown paper. Store in a cool dry place.

Before using the pudding, return to the mold and steam for 1 hour. Dry in oven ( $325^{\circ}$ ) for 20 minutes. Put the puddings in when the turkey is taken out and they'll be ready at dessert time.

To Boil Pudding: Scald a 30 inch square of heavy factory cotton, wring out water, dredge in heavy coating of flour. Turn pudding into centre of this floured cloth. Tie firmly, leaving room for expansion.

Prepare a large pot of rapidly boiling water, with a cake rack or pie pan turned upside down in the bottom. Plunge pudding into the boiling water, which should cover it.

Cover pot and boil  $4\frac{1}{2}$  - 5 hours, keeping the pudding well under water the whole time. Add more boiling water if necessary; keep the water boiling all the time. When the pudding is boiled, remove from kettle and dip quickly in pan of cold water. This helps remove it from the cloth easily.

### XMAS PUDDING

- 1 cup brown sugar
- 1 cup ground suet
- $\frac{1}{3}$  cup raisins
- $\frac{1}{3}$  cup currants
- $\frac{1}{3}$  cup dates, chopped
- $1\frac{1}{2}$  cups flour
- $1\frac{1}{2}$  teaspoons soda
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 cup cold water
- 1 teaspoon salt

Mix sugar, suet, chopped fruit, sifted dry ingredients. Add water and mix to make a soft batter. Pour into a greased mold and steam for  $3\frac{1}{2}$  hours. Serves 6 to 8.







## Mistletoe Menus 13

### INDIVIDUAL PUDDING

2 cups brown sugar  
2 cups hot water  
1/2 cup shortening  
1 cup raisins  
2 cups sifted flour  
1 tsp. soda  
1/2 teaspoon salt

1 teaspoon cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon nutmeg  
1 cup glace cherries  
1 cup chopped dates  
1/2 cup chopped nuts  
1 cup oatmeal

Combine sugar, water, shortening and raisins and cook for 5 minutes. Cool. Sift dry ingredients into a bowl and add fruit, nuts and oatmeal. Mix, then stir in sugar mixture. Fill greased custard cups 2/3 full. Bake at 325° for 1 hour. Serve hot or cold with hard sauce. Serves 10.

### BRANDY HARD SAUCE

1/3 cup butter  
1 cup icing sugar  
1/4 teaspoon brandy flavoring

1 tablespoon cream  
1/4 teaspoon nutmeg

Cream butter, add sugar and beat until fluffy. Add flavoring and cream, mixing well. Sprinkle with nutmeg. Set in refrigerator to chill until quite hard.

### MONROE SAUCE

3/4 cup brown sugar  
3 tablespoons flour  
1/4 teaspoon salt  
1/4 cup cold water

1 1/2 cups boiling water  
1 1/2 tablespoons butter  
1 1/2 teaspoons vanilla  
Few grains nutmeg

Blend sugar and flour thoroughly. Add salt and cold water, mixing well. Add boiling water and cook over direct heat for 5 minutes, stirring constantly to prevent burning. Place over boiling water and cook for 10 minutes longer. Add butter, vanilla and nutmeg. Makes 1 3/4 cups sauce.

### NOEL ROLL

2 tablespoons gelatin  
1/4 cup cold water  
2 cups scalded milk  
1/4 teaspoon salt  
1/2 cup sugar

3 egg yolks  
1 cup whipping cream  
1 teaspoon vanilla  
1 angel food cake, made in oblong pan and split down the centre

Dissolve gelatin in cold water and add hot milk, salt and sugar. Pour mixture on beaten egg yolks, stirring constantly. Cook in double boiler for 10 minutes. Remove from heat and cool. When mixture begins to set, fold in cream whipped stiff and flavored with vanilla. Put between layer and on top of angel food cake and allow to stiffen. This will form a custard like consistency. Decorate with pecans and cherries. Serves 10.



# 14 Mistletoe Menus

## Pastry

### PASTRY MIX

6 cups all purpose flour, sifted      2 cups (1 pound shortening)  
2 teaspoons salt

Sift flour and salt into mixing bowl. Add shortening. Blend together well until mixture resembles corn meal. Put mixture into refrigerator bowl, honey tin or jar and cover tightly. Store in refrigerator and use as needed.

To Make Pie Crust: For 1 - 8 inch pie crust or 6 tart shells, use 1 cup pastry mix and add 2 - 3 tablespoons of cold water, mix lightly with fork. Turn onto waxed paper and press together in paper until dough forms a solid ball. Roll out to form shell. Bake at 425° for 10 to 12 minutes.

### MINCEMEAT

1 pound raisins	Juice of 2 oranges and 1 lemon
1/2 pound suet	3 teaspoons lemon rind
1/2 pound currants	2 teaspoons salt
1 pound peel	1 teaspoon cinnamon
1 pound apples (3)	1/2 teaspoon cloves
1 1/2 pounds brown sugar	1/2 teaspoon allspice
1 teaspoon nutmeg	

Put peeled apples, suet 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. Yield: 5 pints. Flavor is improved if left to stand for 2 weeks or more.

### TO MAKE A MINCEMEAT PIE

Make plain pastry from recipe. Line pie plate with pastry, then add mincemeat. For an upper crust, cut Christmas tree shapes from pastry and place on top. The pie does not need to be entirely covered. For an extra special touch, touch up outline of tree with green food coloring. Bake at 425° for 30 to 40 minutes.





## Mistletoe Menus 15

### PECAN TARTS

2 tablespoons butter  
3/8 cup brown sugar  
2 eggs  
2 tablespoons flour

1/4 teaspoon salt  
3/4 cup corn syrup  
1 cup broken pecans  
1/4 teaspoon maple extract

Cream butter and sugar, add beaten eggs, then flour, salt, syrup, nuts and flavoring. Line tart pans with pastry and add 1 tablespoon of the mixture. Bake at 450° for 10 minutes, then at 350° for 10 - 15 minutes. Yield: 36 tarts.

## Cookies & Dainties

### FRUIT BALLS

1 cup chopped glace cherries  
1 cup chopped dates  
1 cup chopped walnuts  
3/4 cup brown sugar

1 egg, slightly beaten  
2 teaspoons melted butter  
1 cup shredded coconut

Combine all ingredients except coconut. Press into balls, roll in coconut. The mixture is quite sticky so chilling may be necessary. Place on greased baking sheet and bake at 325° for 15 - 20 minutes. Makes 4 dozen.

### CHOCOLATE APPLESAUCE BARS

2 squares unsweetened chocolate  
1/2 cup shortening  
1 cup sugar  
2 eggs  
1 cup apple sauce  
1 1/4 cups sifted flour

1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon cloves  
1/4 teaspoon nutmeg  
1/2 teaspoon cinnamon

1/2 cup chopped nut meats

Melt chocolate and shortening. Blend in sugar, eggs and applesauce. Sift dry ingredients and add to first mixture. Add nuts. Spread in 2 - 8" pans or a 10 x 12 inch pan, and bake at 350° for 30 - 35 minutes. Cool in pan. Ice with a thin butter icing and cut in bars. Yield: 30 bars.





# 16 Mistletoe Menus

## QUICK OATMEAL SQUARES

1 cup oatmeal  
1/2 cup brown sugar  
1/4 cup melted butter

1/2 teaspoon baking powder  
1 teaspoon vanilla

Combine all ingredients thoroughly. Pack firmly into greased 6 x 10 inch pan. Bake at 375° for 12 - 15 minutes. Cut in squares as soon as taken from oven. Yield: 30 squares.

## FRUIT SQUARES

Make plain pastry by rubbing 1 cup shortening into 4 cups sifted all purpose flour and mixing in 8 - 10 tablespoons cold water. Roll out and cut in 2 inch squares. Bake at 425° for 8 - 10 minutes. Let cool and then put two together with the following filling:

3/4 cup dates  
3/4 cup raisins  
3/4 cup currants

1/4 cup chopped walnuts  
1/2 cup brown sugar  
3/4 teaspoon cinnamon  
1/2 cup water

Boil all together until water boils away - about 5 minutes. Cool and put between pastry. Dust top with icing sugar. Yield: 2 dozen squares.

## PARTY COOKIES

1/2 cup butter  
1/4 cup icing sugar  
1 teaspoon water  
1 teaspoon vanilla  
1 cup sifted all purpose flour  
1/2 cup crushed pecans  
1/2 cup chopped cherries

Cream butter and sugar well; add water and flavoring. Stir in flour and blend in nuts and fruit last. Drop by spoonfuls onto greased baking sheet and bake at 350° for 12 - 15 minutes. Yield: 3 dozen cookies.







## Mistletoe Menus 17

### Candy

#### PEPPERMINT CREAMS

2 cups sugar (brown)  
1/4 cup light corn syrup  
1/4 cup milk

1/4 teaspoon cream of tartar  
1/2 teaspoon peppermint

Combine ingredients and cook slowly to the soft ball stage  $238^{\circ}$ . Shake the pan to prevent scorching, rather than stirring as this may cause a sugary candy. Remove from the heat. Cool slightly. Beat the candy until it is creamy. Flavour it with peppermint. The candies are a light brown color and may be colored as desired. Drop from a teaspoon onto waxed paper. Yield: 24 creams.



#### DIVINITY SPECIAL

2 cups white sugar  
2/3 cup corn syrup  
1/2 cup boiling water

2 egg whites  
1/4 cup chopped cherries  
1/4 cup chopped nuts

1 teaspoon vanilla

Place sugar, water and syrup in a pan over heat. Boil until syrup will spin a thread in cold water or there is a very hard ball ( $260^{\circ}$ ). Shake rather than stir to prevent burning. Pour over beaten egg whites, beating constantly until creamy. Add nuts, fruit and flavoring. Pour into buttered 9 inch pan and let stand until cool.





# 18 Mistletoe Menus

## ENGLISH TOFFEE

- |                              |                    |
|------------------------------|--------------------|
| 1 3/4 cups brown sugar       | 1/2 cup butter     |
| 1/8 teaspoon cream of tartar | 1 teaspoon vanilla |
| 1 cup cream                  |                    |

Combine cream, sugar and cream of tartar in deep saucepan and stir just enough to dissolve sugar. Bring to boil and boil for 3 minutes, stirring only to prevent scorching. Add butter and cook until it forms a soft crack in cold water (270°). Remove from heat and add vanilla. Pour into a buttered pan. When cool, mark in squares. Cut or break apart when cold.

## CHOCOLATE GINGER STICKS

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| 3 tablespoons minced candied ginger | 3 ounces dipping chocolate melted |
| 1/2 cup minced dates                | 1/4 cup dessicated coconut        |

Put ginger and dates through fine food chopper. Shape into two inch fingers. Dip into chocolate. Roll in coconut. Place on a rack and allow to harden. Makes 2 dozen.

## SPICED NUTS

- |                     |                     |
|---------------------|---------------------|
| 1/2 cup sugar       | 1/4 teaspoon nutmeg |
| 1/2 teaspoon salt   | 1/4 teaspoon cloves |
| 1 teaspoon cinnamon | 2 tablespoons water |

Boil to a soft ball stage. Add 3/4 cup nuts and remove from heat immediately, stirring until it turns sugary. Pour into buttered pan and spread thin. Break apart when cool. Makes 1/2 pound.

## TOFFEE DELIGHTS

- |                        |                        |
|------------------------|------------------------|
| 4 bars McIntosh toffee | 3 cups cornflakes      |
| 2 tablespoons cream    | 1 cup shredded coconut |

Melt toffee and cream in double boiler. Add cornflakes and coconut. Mix well together and place on waxed paper by teaspoonfuls. Put in cool place to chill. Yield: 3 dozen.

## COCOA FUDGE

- |                     |                        |
|---------------------|------------------------|
| 2 cups brown sugar  | 2 tablespoons butter   |
| 6 tablespoons cocoa | 1 teaspoon vanilla     |
| 3/4 cup milk        | 1 cup broken nut meats |

Cook these first three ingredients very slowly to the soft ball stage (238°). Do not stir them, unless they threaten to burn, after they reach the boiling point. Remove the saucepan from the heat and add the butter. Cool the syrup and then add vanilla. Beat the syrup until creamy, and as it begins to harden add the nut meats. Pour into a buttered 8 inch pan and cut into squares.



## Mistletoe Menus 19

### Centerpieces and Place Cards

1. Center your table with three candles, a taller one in the middle. Surround these with a mound of small boxes wrapped as gifts. To accompany this centerpiece, make placecards of miniature boxes, wrapped as gifts. Make a hole in the center of each box and insert a birthday candle. Attach a gift tag with the name written on it, and your table is complete for a festive meal.
2. Make a fir ball for your table center! Stick scraps of fir into a cut potato. Glue on sequins and small stars. The potato keeps the greens fresh to last through the holiday season. For place cards make little "Santa Bags" out of red or green material. Fill with nuts or candies, and tie at the top, attaching a card with the guest's name printed on it.
3. For place cards that are different, paint cones with gold ink. Glue two together and glue to cardboard base 2 inches long and 1 inch wide. Paint or crayon the base a dark green. Between the two cones insert a small white card with the guest's name printed on it. Use your Christmas gift flowers, holly or cones for a gala centerpiece.

### DECORATING IDEAS

1. Dress up your windows with gay Christmas drawings. Let the artist in your family make Christmas pictures such as Santa, Rudolph the Red Nosed Reindeer, Sleighs, Snowmen, Christmas trees etc. Use a solution of  $\frac{2}{3}$  cup epsom salts to 1 cup water or a paste made from Bon Ami and water.





## 20 Mistletoe Menus

2. For a fancy candle to grace your hall table, pin sequins and odd pearls on a large candle. This is a marvelous way to use last year's partially burned candles.

3. For an inexpensive Christmas wreath use an ordinary wire coat hanger and net left over from that Christmas formal! Open the wire hanger to form circle, leaving hook to hang it on the wall. Use two six inch wide strips of net; down the center put two rows of stitching  $1/2$  inch apart. Thread the wire through the center of the net and gather up to fit the circle. Trim with a bow and sequins.

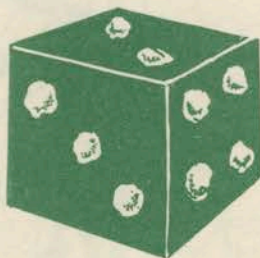


4. Make soapsuds snow for your Christmas tree! Make thick suds from 2 cups water and 4 cups soap flakes. Spoon onto tree and sprinkle extra soap flakes on the "snow" before it sets. They'll dry quickly and cling indefinitely.

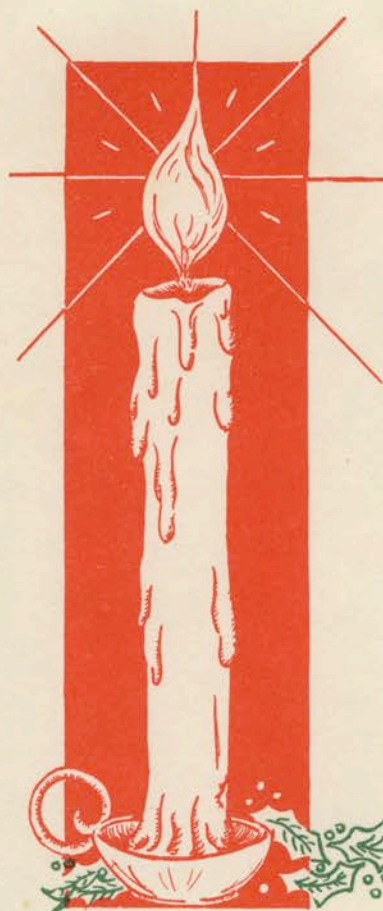
### WRAPPING GIFTS

1. Use up those ends of ribbon by making a fluffy, many-colored bow to decorate a plain parcel. Size of scraps determines the size of the bow, but all should be about the same length. Cut both ends into points, then pinch centers of all the scraps together and knot thread around them. You can pin or paste the bow on the box.

2. For that awkward square gift, here's an unusual idea. Wrap parcel in black paper. Color cotton batten yellow and stick small bits on all sides forming the numbers on a dice. Other colors can be substituted for the yellow and black.



3. To hint at a gift for the kitchen, use kitchen shelf paper and a set of plastic measuring spoons. Tape paper on. Tie spoons on with thread, or center their metal ring on the ribbon before you knot the bow.



## *An Invitation!*

The next time you are downtown, drop into the CITY HYDRO SHOWROOMS and visit the Model Kitchen where recipes for better meals are tried and tested by fully qualified Home Economists. They will be more than pleased to advise you on any cooking problems you may have. You will be delighted with the many ideas they can give you for entertaining at home — bridge, teas, children's parties, etc.

And while you are there, take a look at the many modern electric ranges displayed in the showrooms. You will find just the right range to help make your Christmas dinner a big success.

You'll find ideal Christmas gifts in the way of toasters, irons, clocks, heating pads, electric kettles and many other electrical appliances now on display at—

### **CITY HYDRO SHOWROOMS**

Portage and Kennedy

## **Christmas Measures**

### **FOR YOUR QUICK REFERENCE**

Almonds (shelled)	1 lb.	3 cups
Bread crumbs (stale)	1 lb.	4½ cups
Chopped peel	1 lb.	2 cups
Currants	1 lb.	3½ cups
Flour (all purpose)	1 lb.	4 cups sifted
Glaze Cherries	1 lb.	2 cups
Lemons	1 medium	3 tablespoons juice
Nuts	1 lb. unshelled	1 cup shelled
Raisins	1 lb.	3 cups
Suet	1 lb.	4-5 cups
Sugar (white)	1 lb.	2 cups
Sugar (brown)	1 lb.	2¼ cups firmly packed
Sugar (icing)	1 lb.	3½ cups



