

Christmas Recipes

The following recipes offer the problem of sugar substitutes and meatless meals that are tempting to the most fastidious appetites. Some of them will help the housewife in serving tempting meals during the Christmas holidays:

Ginger Bread
 2 cups flour.
 1/2 cup sugar.
 1 1/2 teaspoon ginger.
 1/2 teaspoon cinnamon.
 2 teaspoons baking powder.
 2/3 teaspoon soda.
 3/4 teaspoon salt.
 1/2 cup molasses.
 1 cup sour milk.
 1 egg.
 1/2 cup melted fat.
 Put all dry ingredients in sifter. Put wet ingredients in mixing bowl. Sift in dry ingredients and beat until smooth. Fill well-greased and floured gem tins or shallow pan only 1/2 full. Bake in moderate oven, 350 degrees F., from twenty to forty-five minutes, depending on size. This makes 30 small gems or a loaf 7 1/2 inches square.

Molasses Pie Pastry
 2 cups flour.
 1 teaspoon salt.
 1/2 cup fat.
 Ice water.
 Mix and sift flour and salt. Cut in fat with knife. Add only water enough to hold ingredients together. Do not knead. Chill thoroughly.

Filling
 3 eggs.
 1 cup sorghum.
 1 cup sugar.
 1/2 cup butter.
 2 teaspoons cinnamon.
 1/4 teaspoon allspice.
 2 tablespoons vinegar.
 Mix sugar, flour and spices together. Into the upper part of a double boiler put the sorghum, butter, and the mixed dry ingredients. Add the well beaten eggs and cook over water until mixture thickens. Add the vinegar. Put into crusts and bake until firm.

Molasses Drop Cookies
 1/2 cup fat.
 1/2 cup sugar.
 1/2 cup molasses.

1/2 cup sour milk.
 1 teaspoon soda.
 1/4 teaspoon cloves.
 1 teaspoon ginger.
 1 teaspoon cinnamon.
 2 1/2 cups flour.
 1 egg.
 1/2 cup chopped raisins.
 Cream shortening and sugar, add molasses, sour milk with soda and raisins. Drop from teaspoon on greased pan about 2 inches apart. Bake in moderate oven 7 to 10 minutes.

Molasses Pop Corn Balls
 1 1/2 cups molasses.
 1/2 cup sugar.
 1/3 teaspoon vinegar.
 1/3 teaspoon salt.
 2 tablespoons butter.
 2 quarts popped corn.
 Pick over popped corn, discarding all hard kernels. Boil molasses and vinegar together until a small amount form a hard ball in cold water. Remove from fire, add butter and salt. Have corn in a large pan, pour syrup over it gradually, using a spoon to mix well. Shape into balls using as little pressure as possible.

Old Spice Wonder
 1/2 cup butter.
 1 cup brown sugar.
 2 eggs.
 2 cups flour.
 1/2 teaspoon soda.
 1/4 teaspoon salt.
 2 teaspoons baking powder.
 1 teaspoon cinnamon.
 1/2 teaspoon nutmeg.
 1 teaspoon allspice.
 1/2 cup sour milk.
 1 1/2 cups citron (or dates).
 1 cup raisins.
 1 cup nuts.
 1 teaspoon vanilla.
 Cream butter, add sugar, and cream the mixture thoroughly. Add well beaten eggs. Mix and sift together all dry ingredients, except citron, raisins and nuts. Add sifted dry ingredients and sour milk alternately to the creamed mixture; then add the floured fruits and nuts. Add vanilla. Pour into a well-greased pan and bake for forty-five minutes in a moderate oven, (360° F.)

Date Stick
 3 eggs.
 1 cup sugar.
 1 cup flour.
 1 teaspoon baking powder.
 1 cup nuts (broken).
 1 cup dates (chopped).
 1 teaspoon vanilla extract.
 Dash of salt.
 Beat the eggs until light and slowly add the sugar, beating well. Add the sifted dry ingredients. Fold in the nuts, dates and vanilla extract. Turn into a well-greased pan, making a shallow layer. Bake in a moderate oven, (350° F.) for 20 to 25 minutes. Remove from pan at once and cut in bars. Roll in confectioners sugar.

Tomato Sauce
 Melt 2 tablespoons butter in a square pan, add 1/4 teaspoon salt and 1 cup of tomato juice. Stir constantly and cook until mixture is thickened to the consistency of a medium sauce.

Lima Bean Scallop
 2 1/2 cups cooked lima beans.
 1 cup dry bread crumbs.
 4 tablespoons butter.
 1/2 teaspoon salt.
 1/2 teaspoon pepper.
 1 cup grated cheese.
 2 cups milk.
 Make a cheese sauce as follows: Melt the butter, stir in the flour, then add the milk, salt and pepper. Cook until thickened and then add the cheese. Heat until the cheese is melted. Put a layer of lima beans in a greased baking dish, cover with the cheese sauce and then with bread crumbs which have been browned in fat. Repeat, leaving the bread crumbs on top. Bake for 20 to 30 minutes in a moderate oven.

Carrot Mousse
 2 cups carrots, cooked (measured after pureed through Foley Food Mill).
 4 tablespoons flour.
 2 tablespoons butter.
 2 cups top milk.
 4 eggs (separated).
 1 teaspoon onion (chopped).
 Make cream sauce of flour, butter, milk. Add carrots, onion, and beaten egg yolks. Cool. Add stiffly beaten egg whites. Pile in buttered loaf pan or ring mold, place in shallow pan of hot water. Bake one hour in moderate oven. Serve with creamed chicken, eggs or mushrooms.

Blackberry Jam Cake
 3/4 cup butter.
 1 cup brown sugar.
 3 eggs.
 2 cups flour.
 1/2 teaspoon baking powder.
 1 teaspoon cinnamon.
 1/2 teaspoon nutmeg.
 1/2 teaspoon cloves.
 1/2 teaspoon salt.
 1 cup blackberry jam.
 1/2 cup milk.
 1 teaspoon vanilla.
 Cream butter and sugar. Beat the yolks of the eggs until thick and add to butter and sugar mixture. Sift dry ingredients and add alternately with jam and milk. Fold in stiffly beaten egg whites. Bake in a well greased loaf pan in a moderate oven for 35 to 40 minutes. If baked in layers put together with boiled icing.

Banana Bread
 1/2 cup butter.
 1 scant cup sugar.
 2 large ripe bananas (chopped).
 2 cups flour.
 1 teaspoon soda, dissolved in little boiling water.
 2 eggs.
 1/2 cup broken nuts.
 1 teaspoon lemon juice.
 Mix butter and sugar. Add banana pulp, eggs, lemon juice, soda, nuts, flour. Bake in bread tin lined with wax paper in oven 350° for about 1 1/4 hours.

Cabbage Relish Salad
 3 cups chopped cabbage, crisp and dried.
 1/2 cucumber, chopped.
 1/2 green pepper, chopped.
 1/2 cup celery, chopped.
 1 tablespoon onion, chopped.
 1/2 cup vinegar.
 1 teaspoon salt.
 1/2 teaspoon pepper.
 1/2 cup light cream.
 Chop all vegetables with Foley Chopper. Mix and add vinegar, salt and pepper. Marinate in refrigerator for 1 hour. Just before serving, add light cream.

Orange Honey Bread
 5x9-inch loaf)
 2 tablespoons shortening.
 1 cup honey.
 1 egg, well-beaten.
 2 1/2 cups sifted all-purpose flour.
 2 1/2 teaspoons baking powder.
 1/2 teaspoon soda.
 1/2 teaspoon salt.
 1/2 cup orange juice.
 1/2 cup chopped Honeyed Orange Peel or chopped nuts.
 Cream fat and honey. Add egg. Sift dry ingredients. Add alternately with orange juice to creamed mixture. Add peel or nuts. Bake in greased pan in moderate oven (325° F.) for 70 minutes.

Graham Cracker Pie Crust
 Mix thoroughly 12 crackers (crushed through mill), 3 tablespoons powdered sugar, 4 tablespoons butter. Pat down firmly with palm of hand to sides and bottom of 9-inch well-greased pie pan. Chill.

Egg En Casserole
 6 hard-cooked eggs.
 1 1/2 cups top milk.
 2 tablespoons flour.
 2 tablespoons butter.
 1 tablespoon onion (minced).
 1/2 teaspoon onion (minced).
 Place in casserole. Make cream sauce of milk, flour, butter. Add onion to cream sauce (also chives, parsley, pimiento, if desired) and fold into eggs. Cover top with buttered bread crumbs. Bake one-half hour in moderate oven.

Cranberry Orange Relish
 (not cooked)
 4 cups fresh cranberries.
 2 unpeeled oranges, cut in quarters.
 1/2 unpeeled lemon.
 2 cups sugar (or 1 cup sugar and 1 cup corn syrup).
 Put all fruit through food chopper. Add sugar and mix well. Serve cold. This is very decorative served in orange half shells. Relish will keep for some time in refrigerator. Makes 1 1/2 quarts. Serve with lunch or dinner meat course.

Orange Cream Custard
 (Serves 6-8)
 2 egg yolks, beaten.
 1/3 cup sugar.
 3 tablespoons cornstarch.
 1 teaspoon grated orange peel.
 1/2 teaspoon salt.
 1 cup orange juice.
 1 cup fresh or canned milk.
 Mix thoroughly. Cook in double boiler, stirring frequently until it coats spoon. Chill. Pour over 1 1/2 cups orange sections. Cover with meringue, made by beating until stiff 2 egg whites, beaten frothy, 1/4 cup sugar. Serve for lunch or dinner dessert.

Scandinavian Christmas Bread
 2 cakes yeast foam or Magic yeast.

1/2 cup lukewarm water.
 1 1/2 cups milk scalded and cooled.
 1 cup butter.
 1 cup sugar.
 1 1/2 teaspoons salt.
 2 eggs, well beaten.
 1/2 teaspoon powdered cardamon.
 About 7 cups (or more) sifted flour.
 1/2 package seedless raisins.
 4 ounces sliced citron.
 At night break and soften the yeast in the lukewarm water. Scald and cool the milk. Cream together the butter, sugar and salt, then add to this mixture the beaten eggs and spice. Measure 4 cups of the flour into mixing bowl. Make a "well" in the center of flour and pour in the softened yeast. Next add the lukewarm milk and beat

until mixture is smooth. Add the egg mixture and beat again. Then work in enough more flour to make smooth dough. Knead until well mixed, keeping dough somewhat soft. Lastly add the fruit, dusted lightly with flour.
 Put dough into greased container, cover well and let rise in a moderately warm place (about 75 to 78° F.) until next morning. Then cut the dough down and shape in any desired way. Place in greased baking tins. Let rise until double in size. Bake in a moderately hot oven (350 to 375° F.) about 50 to 60 minutes if made into loaves. After baking, while still warm, cover with frosting if desired.

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