

Steamed Puddings Are Hearty



OLD FASHIONED MOLASSES PUDDING is a treat when steamed in melon mold and garnished with candied fruit.

By CECILY BROWNSTONE
Associated Press Food Editor

OLD-FASHIONED KITCHENS never let a winter pass without sturdy puddings steaming away in big kettles. A thrifty type of pudding—using molasses, spices and raisins—has been a tradition in many a family for after-holiday use.

The following recipe for such a dessert uses both molasses and brown sugar along with spices and raisins, and we include walnut meats to add contrast. Remember that this is not a delicate dessert; you can expect a substantial, moist, cake-like texture. Because it's quite sweet, it should be served with a tart lemon sauce and cups of hot fragrant tea, also accompanied by lemon. The clear tea, you'll find, is just the right foil!

OLD-FASHIONED STEAMED PUDDING

Ingredients: 1½ cups flour, 1 teaspoon double action baking powder, ½ teaspoon baking soda, ¼ teaspoon salt, 1 teaspoon cinnamon, ¼ teaspoon ginger, ¼ teaspoon nutmeg, ¼ teaspoon mace, ¼ cup butter or margarine, ½ cup firmly-packed dark brown sugar, 1 egg, ½ cup mild light molasses, ½ cup buttermilk, ½ cup seedless raisins (rinsed in hot water and drained well, ½ cup coarsely broken walnut meats.

Method: Sift together the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg and

mace. Cream butter and brown sugar; beat in egg thoroughly, then the molasses. Beat in the sifted dry ingredients in three additions, alternately with the buttermilk. Fold in the raisins and nuts. Turn into well-buttered 1½-quart melon mold; butter inside of mold cover well and put in place. Cover top of mold tightly with aluminum foil. Place melon mold, rounded side down, on rack in kettle; add enough boiling water so it covers bottom half of mold. Cover kettle; steam 1½ to 2 hours. Replenish boiling water, if necessary, during steaming.

To test pudding for doneness, remove from kettle and take off mold top; insert cake tester in center of pudding; it should come out clean when pudding is done. Water should be kept at steady, low but vigorous boil, during the steaming period. Makes 6 large or 8 medium servings. Serve with a tart lemon sauce.

Steaming Notes

If a 1½-quart melon mold does not fit in your regular steamer, put a round wire rack in the bottom of a large kettle and use for steaming pudding.

We suggest covering the closed pudding mold with aluminum foil to prevent the water that collects on the cover of the steamer dropping down on the cover of the mold.

Pudding molds are usually filled from one-half to two-thirds full to allow for expansion of the batter.

New Year Is New Reservoir Of Time

With the advent of another year we might well be skeptical and say, "Why celebrate with such fervor and excitement? A good year had to die so 1957 could be born."

We might say this, but no one does. If 1956 was a good year, it will be well remembered, but few will dwell upon its passing. It must give way to a bright new year bringing with it the profound impression that we are again blessed with an invaluable supply of new days, hours and minutes. We have found a new reservoir of time; time in which to make plans, to do things, to live and think, and to make our dreams come true.

Time is indeed the true coin of our mortal realm, a deeply personal possession that each is free to spend, squander, sell, give away.

Getting To Be A Habit

OMAHA (AP)—When Simon A. Simor, Jr., 21, was elected president and Alfred Thomsen, 20, vice president of the senior class at the University of Omaha, it marked the fourth straight year the pair had won the two top class offices.

devote to the glory of God and to the causes of humanity.

And though 1957 marks yet another milestone along the journey of life that is all too short and quickly travelled, it is joyfully welcomed as the giver of a new and magical handful of time. With this magical handful it is possible to defeat the worries of age; to conquer fear; to see through the shadows of disillusionment.

With unified determination and with the help of God, this handful of living, this New Year 1957, can be recorded in the book of life upon earth as a year of achievement in man's hopeful quest for a better world—where all nations and all people live together in joy, peace and harmony.

TODAY'S Menu

California Asparagus Rated Most Nutritious

By ALICE DENHOFF

FROM a recent scientific survey of the nutritional value of frozen vegetables, fruits and fruit juices, we learn that frozen California asparagus was rated among the vegetables containing the highest nutritional values.

So here are some new recipes to try that feature this nutritious vegetable.

Scalloped Dish

Scalloped asparagus and ham, to serve 4, is the first.

Melt ¼ c. butter or margarine; add ¼ c. chopped onion and cook 5 minutes.

Add ¼ c. all-purpose flour and blend.

Gradually add 2 c. milk and cook over low heat, stirring constantly, until thickened. Season with salt and pepper to taste.

Place one pre-cooked ham steak about ½-inch thick in a lightly greased 2-qt. casserole. Arrange a 10-oz. pkg. frozen asparagus, cooked and drained, over ham. Top with the above white sauce and sprinkle with ½ c. buttered bread crumbs. Bake 25 min. at 350° F.

Then there's a casserole of beef that makes a really hearty dinner dish.

To serve 4, cook and mash 4 medium-sized potatoes and combine with ½ c. milk, tsp. butter or margarine and ¼ tsp. salt. Beat until well blended.

Add 2 egg yolks and beat well. Beat 2 egg whites until stiff but not dry and fold into the potato mixture.

Turn Into Casserole

Turn half of potato mixture into a greased 1½ qt. casserole.

Melt 2 tsp. butter or margarine. Add 1 lb. ground beef and ½ c. chopped onions and cook until beef is browned. Add tsp. salt and mix well.

Over Potatoes

Arrange beef mixture over potatoes. Top with half a 10-oz. pkg. California asparagus that has been cooked and drained.

Cover with remaining potato mixture and top with remaining asparagus. Sprinkle with ½ tsp. paprika. Bake at 350° F. for 30 min.

Be Budget Problem Free in '57!

Dixie Home
A Division of Winn-Dixie Stores, Inc.

GREEN STAMPS

FOR YOUR NEW YEAR'S MENU

BLACK EYE PEAS 2 Lb. Pkg. 17c

SNOWDRIFT 3 Lb. Can 79c

Cherry Pie Fill No. 2 Can 35c

Cooking Oil Quart Bottle 61c

June Peas 2 No. 303 Cans 29c

PREAM 4-Oz. Jar 31c

Tetley Tea 4-Oz. Pkg. 43c

Starkist Chunk Tuna Fish No. ¼ Can 31c

Happy Food Year!

As the New Year Approaches, we would like to pledge again that the excellence of our foods will be second to none. We will not allow a single competitor to offer you better quality foods or friendlier service. It's not a new promise. Simply a renewal of the policy that Dixie-Home lives by.

Bush's Fine Chopped Turnip GREENS

Limit 5 Cans With Other Purchases!

No. 303 Can **5c**

Royal Spiced Apples No. 2½ Jar **39c**

Borden's Dime Brand Evap. Milk 14-Oz. Can **27c**

Bake a Tasty Pie! Lucky Leaf **Cherry Pie Fill** No. 2 Can **35c**

Dixie Darling **Cooking Oil** Quart Bottle **61c**

Thrifty Maid Early **June Peas** 2 No. 303 Cans **29c**



Coffee Cream **Pream** 4-Oz. Jar **31c**

Full of Flavor **Tetley Tea** 4-Oz. Pkg. **43c**

Starkist Chunk **Tuna Fish** No. ¼ Can **31c**

Save on This New All Purpose Shortening **Limit One With Other Purchases!**

SNOWDRIFT 3 Lb. Can **79c**

Like Linen **Hudson's Napkins** 80 Ct. Pkgs. **25c**

Bunker Hill **Beef and Gravy** Lb. Can **53c**

White Toilet Soap **OCTAGON SOAP** 3 Bars **23c**

A Cleaner, Whiter Wash With **SUPER SUDS** Large Pkg. **32c**

MarVELous For Miracle Fabrics **VEL DETERGENT** Large Pkg. **31c**

For Family Health **CLOROX BLEACH** Quart Bottle **17c**

Effective Bleach **Snowy Bleach** 15-Oz. Pkg. **45c**

Leaves No Suds Scum **All Detergent** 24-Oz. Pkg. **39c**

Best Wishes For A Happy New Year

WE WILL BE CLOSED NEW YEAR'S DAY AND OPENED ALL DAY WEDNESDAY.

TRADITIONAL FOR NEW YEAR'S!

HOG JOWL Lb. Only **17c**

Smoked Hog Jowls Lb. Only **19c**

Especially Fine For Meat Loaf! Fresh **Ground Beef** Lb. **29c**

Rich in Proteins! Select Sliced **Beef Liver** Lb. **39c**

Carefully Seasoned for Flavor! Pinky Pig Pure **Pork Sausage** Lb. Cup or Roll **29c**

Swift's Brookfield Pure Pork **Link Sausage** 1 Lb. Pkg. **45c**

Traditional Food! Fresh, Crisp Green **Collards** 2 Large Bunches **29c**

Kiln Dried **SWEET POTATOES** 3 Lb. **35c**

Canadian Waxed **RUTABAGAS** 3 Lb. **14c**



All Purpose Washing Powder **BREEZE DETERGENT** Lge. Pkg. **32c**

Blues As It Washes **RINSO BLUE** Large Pkg. **31c**

Gets Nylon White... Keeps it White! **SURF DETERGENT** Large Pkg. **31c**

Delicious Clearfield **CHEESE FOOD** 2 Lb. Box **59c**

Palmetto Farm Foods! **PIMIENTO CHEESE** 1 Lb. Cup **55c**

Palmetto Farm **POTATO SALAD** 1 Lb. Cup **29c**

frozen foods

Dixie-Home Frozen Fresh **Black Eye Peas** 4 10-Oz. Pkgs. **89c**