

# FOOD Christmas Cooking Down East

By REBA MITCHELL

## Fruit Salad

Add sparkle, and flavor with colorful, festive, fruit salads. These salads can be made ahead and save last minute rushes.

- 1 (29 oz.) can peach halves
- 1 tsp. cinnamon
- ½ tsp. cloves
- 1 tsp. allspice
- ½ cup brown sugar packed
- ½ cup vinegar
- 1 pkg. (3 oz.) cream cheese softened
- 1 tbsp. evaporated milk

Drain peaches, reserve ¼ cup juice. Combine spices, brown sugar, vinegar, and peach juice in a sauce pan, bring to boil. Reduce heat and simmer 5 minutes. Pour over peach halves. Chill over night. Before serving, cream cheese and evaporated milk. Blend well. Place a tsp. of this mix in center of each peach. Top with red or green cherry. The peach salad may be served on lettuce.

You may substitute pear halves for peaches.

## Frosty Fruit Salad

- 1 (8 oz.) pkg. cream cheese
- 1 (8 oz.) pkg. cool whip
- ¼ cup sugar
- ¼ tsp. salt
- 1 (12 oz.) can apricots drained  
you may substitute peaches
- 1 (16 oz.) can sweet dark pitted cherries drained
- 1 (8 oz.) can crushed pineapple drained
- 1 cup miniature marshmallows

Beat cheese till smooth; add cool whip, sugar, and salt. Mix well. Gently stir in fruit and marshmallows; spoon into a lightly oiled 5 cup mold. Freeze 6 hours or until firm. To serve, let stand 5 minutes at room temperature. Cut into slices.

Variations: Blueberries may be used instead of cherries and strawberries instead of pineapple.

## Rocky Road Clusters

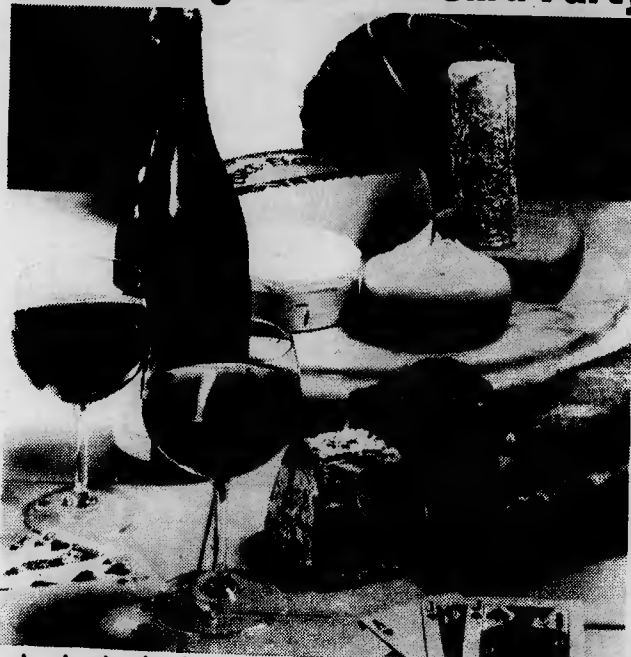
- 9 (1 oz.) squares semisweet chocolate
- ½ cup chopped salted peanuts
- ½ cup creamy peanut butter
- 1 cup miniature marshmallows
- ¼ cup shredded coconut

Place chocolate in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts, stirring occasionally.

Combine remaining ingredients in large bowl; add chocolate, mixing well. Drop by rounded tablespoons onto wax paper; chill until firm. Store in covered container in refrigerator.

Yield: About 1½ dozen.

## The Fromage Hour... A Card Party



Poker... Bridge... Canasta... Hearts? There's a card game to entice everyone with a gambler's heart and, for both winners and losers, card parties always offer something good to eat. The next time you host a party for friends, offer a winning combination—Soupe Fromagère in hot mugs followed by an attractive array of French cheeses and a good bottle of French wine. For a party of 8 to 12 people, select 6 to 8 cheeses and allow 4 ounces per person. Over 100 varieties of cheeses imported from France are now available on the U.S. market. For example, Brie, Camembert or Pont l'Évêque, popular soft-ripened cheeses; semi-soft types such as Port Salut, Doux de Montagne; flavorful chèvres (goat's milk) such as Montrachet, Pyramide or Banon, wrapped in chestnut leaves; a processed cheese such as La Grappe, with its coating of grape seeds. Serve with slices of crunchy French bread, called baguettes and a medium-bodied red wine—a Côtes du Rhône, from the vineyards of the sunny Rhône River valley. On a night of flirting with lady luck, there's nothing like a delicious combination of good soup, French cheese and wine.

### SOUPE FROMAGÈRE (Makes 6 servings)

- 1/4 cup butter
- 1/2 cup each chopped onion and celery
- 1/4 cup flour
- 1 cup chicken stock
- 1 quart milk
- 2 cups (8 oz.) Port Salut or St. Paulin cheese, shredded
- 3 cups diced cooked chicken
- Salt and pepper

In kettle heat butter and sauté onion and celery. Stir in flour. Gradually stir in chicken stock, then milk. Stir over low heat until soup bubbles and thickens slightly. Stir in cheese until soup is smooth. Stir in chicken pieces, salt and pepper to taste. Spoon into mugs and serve sprinkled with chives.



Abbott and Costello's real names were William Abbot and Louis Cristillo.



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- Blue Bonnet
- Margarine 1 lb. 49¢