

A Little Imagination Spices Up Holiday Gift Goodies

"Homemade" gifts are becoming more appreciated in our so-called high tech society. Gift packs of homemade goodies from the kitchen can be as small or as elaborate as the occasion or recipient indicates. So many unexpected needs for the gifts arise during the holidays that it strains the pocketbook as well as precious time.

Set aside some time and make up the following recipes to keep on hand for just such emergencies, or your regular gift list. You might make a family project of it and have a little fun in the kitchen. Something for all ages, too. They all store well in the refrigerator or freezer. Wrap in foil airtight.

Lay in a little supply of baskets, trays or dishes and some festive wrappings, along with little fluted paper candy cups for the small items.

Pitted Dates — Stuff dates with almonds or leave plain. Fill a glass jar to the top, press dates down slightly. Add brandy or liqueur just to cover. Cover tightly and store in refrigerator.

Candied Dates — Family time in the kitchen! Remove pits from dates or use pitted dates.

Stuff with chopped nuts, chunky peanut butter, finely chopped dried apricots, slivers of candied ginger.

Roll in sugar or coconut for variety. Stuff with carrots, celery, raisins, dates and bits of licorice if you are going to use the, within in a day or so.

California Date Fruittakes

1 lb. pitted Sun Giant dates, cut in thirds
1 lb. whole candied cherries
1 lb. sliced candied pineapple (each cut in fourths)
1 lb. California walnuts
1 lb. Brazil nuts or cashews
1/4 c. sifted all purpose flour
1/4 c. sugar
1 tsp. baking powder
1/4 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. nutmeg
4 eggs

Combine fruit and nuts in large bowl. Sift together flour, sugar, baking powder, salt, and spices. Add to fruit and nuts, stir well. Beat eggs, pour over other ingredients. Mix thoroughly. Pack firmly and tightly into three 9" x 5" by 3 1/2" loaf pans which have been well greased and paper lined. Bake at 300 degree for one hour. This



A sampling of homemade treats

fruitcake, made without citron, has been a favorite in California for years.

Date Walnut Rolls

1 c. pitted Sun Giant dates, finely diced
1/4 c. honey

1 1/2 c. creamed peanut butter
1 tsp. grated orange peel
1 c. chopped walnut

Additional chopped walnuts for topping
Mix dates, honey, peanut butter, orange peel, and

walnuts. Shape into bite size balls between the palms of your hands. Roll in chopped walnuts. Coconut or sesame seeds may also be used for contrasting flavor and eye appeal. Place each ball in fluted paper cup (the little ones), arrange in a flat dish or cookie sheet and cover tightly with foil. Store in the refrigerator until ready to use.

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4	CLOSED	5	CLOSED	6	
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13	CLOSED	14	CLOSED	15	
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28	CLOSED	29	CLOSED	30	
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11pm

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"Motown" Murphy
Anniversary
Party!

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And Early 80's
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10
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