

# Special Recipes For The Holidays

## Give These Christmas Kitchen Specials

### Holiday High Tea



High Tea sounds like a formal occasion. But it isn't. In England high tea frequently takes the place of supper and is an informal, family, sit-down type of meal. Or it can include guests and be served buffet style in the manner of our American Sunday night suppers. In any event, high tea always includes one hot dish in addition to the traditional tea time fare.

A holiday high tea is an ideal way to entertain during the Christmas season. Set out your tea service and an array of foods on your sideboard or buffet server. Let each guest fill his plate with his choice of goodies and then seat himself at the ready-set table. For the hot dish you could serve creamed turkey and mushrooms (a good way to use up the holiday bird) over buttery scones or biscuits. Have a spiced cake (made from a mix) for the dessert part of the meal. The tea, of course, should be piping hot and freshly made. Follow these simple rules and you'll have a brew that will be highly appreciated.

#### Perfect Hot Tea

1. Use your teapot and rinse it out with hot water. (This keeps the tea hot during brewing.)
2. Bring fresh cold tap water to a full rolling boil. (Water that has been reheated gives tea a flat taste.)
3. Use 1 teaspoonful of tea or 1 teabag per cup (about 5 1/2 ounces) of water and pour the boiling water over the tea.
4. Let stand 3 to 5 minutes. Don't judge the strength of tea by its color. It takes time for the leaves to unfold and release their flavor. If you like your tea less strong, add water after brewing.

What better way to remember friends and neighbors than with something special from your kitchen. Any one of these Del Monte Kitchens "Christmas Specials" would be warmly received and enjoyed during this gift-giving time.

Santa's favorite Treasure Chest Pies are rich little tidbits laden with raisins and nuts. They are bound to bring raves and requests for the recipe. If you are giving these as gifts, better include a copy of the recipe.

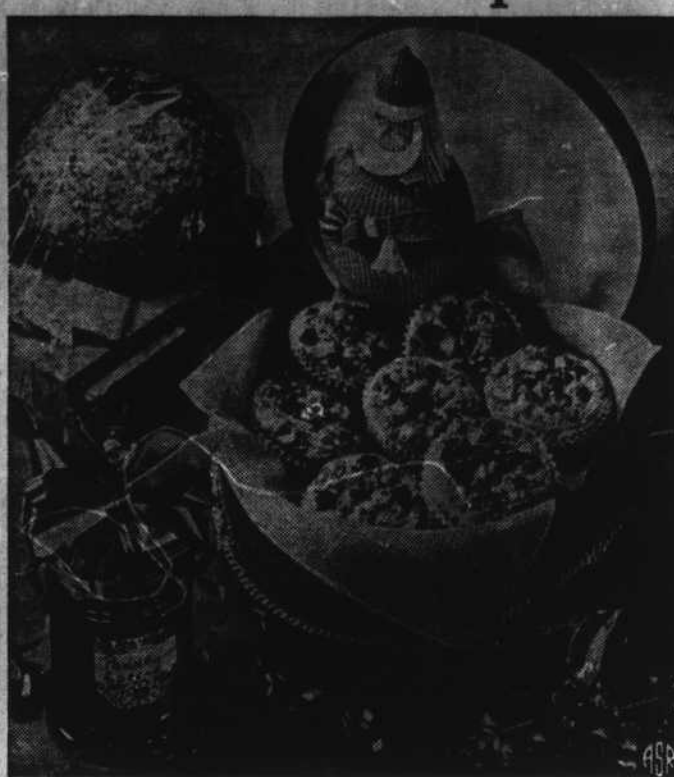
- Treasure Chest Pies**  
 1 cup Del Monte Seedless Raisins  
 1 cup sugar  
 1/4 cup margarine or butter, softened  
 3 eggs, beaten  
 1 cup chopped walnuts  
 1 tsp. vanilla  
 1 pkg. (9 1/4 oz.) pie crust mix  
 12 paper baking cups

Plump raisins in hot water; drain and cool. Cream sugar and margarine; stir in eggs. Add raisins, nuts and vanilla. Prepare pie crust as package directs. Roll out 1/4 at a time. Place flattened paper baking cup on dough to cut 4 1/2 inch circles. Fit dough and paper baking cup into 3-inch muffin pans or custard cups. Fill each with 1/4 cup raisin mixture. Bake at 350° F., 40 to 45 minutes. Cool; remove paper cups. Makes 12 individual pies.

Prune Spread, a spicy concoction, is delicious on breads, crackers or biscuits. In a pretty apothecary jar with spreader attached with ribbon it makes a welcome and practical gift.

- Prune Spread**  
 1 pkg. (16 oz.) Del Monte Prunes, cooked and pitted  
 1/4 cup sugar  
 1/2 tsp. cinnamon  
 1/2 tsp. ground cloves

Drain prunes, reserving 1/4 cup liquid (add more liquid if a thinner consistency is desired). Pour liquid and prunes into blender container. Add sugar, cinnamon and cloves.



Run on high for several minutes or until smooth. Stop blender occasionally and push prunes to bottom. Place prune spread in jar; chill. Serve on toast, English muffins, biscuits and hot breads. Makes 1 1/2 cups.

Festive Cheese Ball makes a decorative addition to any party or snack tray. Adorned with fresh holly and wrapped on its own serving board, it is ready to say, "Have a merry holiday," to some lucky friend.

- Festive Cheese Ball**  
 2 pkg. (8 oz. each) cream cheese, softened  
 1 pkg. (10 oz.) sharp Cheddar cheese, shredded  
 2 Tbsp. chopped green onion  
 2 tsp. Worcestershire sauce  
 1 can (8 1/2 oz.) Del

- Monte Crushed Pineapple, drained**  
 2/3 cup chopped walnuts

Thoroughly blend cream cheese and Cheddar cheese with onion and Worcestershire sauce. Fold in pineapple. Chill several hours. Shape into ball; roll in nuts. Chill. Serve with crackers.

#### Clip and Mail

These and other recipes for all occasions are available on handy 3x5-inch recipe cards. Send 50¢ along with your name and return address to Del Monte Recipes, P. O. Box 2266, South San Francisco, Calif. 94080. You will receive 3 packets (60 recipes) that are perfect little remembrances for friends who are interested in food ideas.

### Party Perfect



The holidays are imminent, and the entertainment season is getting into full swing. Holiday hostesses begin the search for unusual recipe ideas. Look no further—you will find a perfect welcome for your guests with this Party Cheese Ball. It's a savory blend of delicate cream cheese and sharp Cheddar... the perfect spread on crunchy crackers. Pimiento and green pepper add delightfully festive colors. Best of all it's easy on the hostess. You can whip it up well in advance of the party, allowing time to relax and visit with your guests. If any is left over, simply reshape it, wrap in foil and store in the refrigerator. It will keep several days until the next company occasion. Served in combination with hot crab-meat canapes and holiday beverages, this handsome appetizer will bring bouquets of compliments to your holiday hostessing.

#### Party Cheese-Ball

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|---|-----------------------------------|
| 2 8-oz. pkgs. Philadelphia Brand Cream Cheese                             | 1 tablespoon finely chopped onion |
| 1 8-oz. wedge Cracker Barrel Brand Sharp Natural Cheddar Cheese, shredded | 2 teaspoons Worcestershire sauce  |
| 1 tablespoon chopped pimiento   | 1 teaspoon lemon juice            |
| 1 tablespoon chopped green pepper   | Dash of cayenne                   |
|   | Dash of salt                      |
|   | Finely chopped pecans             |

Combine softened cream cheese and cheddar cheese, mixing until well blended. Add pimiento, green pepper, onion, Worcestershire sauce, lemon juice and seasonings; mix well. Chill. Shape into a ball and roll in chopped pecans or parsley.

## Cedar Mountain Residents Are Elated Over Winning In WNC

By Mrs. Nancy Logan  
Mrs. Ruby Skerrett

**CEDAR MOUNTAIN** — Cedar Mountain was once again a winner as we attended the awards luncheon in Asheville on Saturday. In Division B, Cedar Mountain placed second, bringing back \$300. We want to congratulate all those who worked so hard and once again say thank you for all your help.

This has indeed been a good year for Cedar Mountain Community and a new year has begun with high hopes of coming out in the top place next year.

A Christmas party for the Cedar Mountain Community will be held at the community center on December 18 at 7:30 p.m. Gifts will be brought by everyone, marking them His, Hers, Boy, Girl and will be ex-

changed accordingly. Caroling and games will be the nights entertainment and refreshments will be served. This will be a big night for all ages with lots of fun in store, so all you people from Cedar Mountain be there.

This party will be the December monthly community meeting and all business will be taken care of at this time, says

President, Alvin Jones.

There will be a meeting of future Boy Scouts, Cub Scouts and their parents at the community center on December 14 at 7:00. A committee has been formed and the purpose of this meeting is the formation of Boy Scouts and Cub Scout Pack in Cedar Mountain. Everyone interested in this project is urged to

be present for this meeting.

The Cadette Patrol from Troop 448 had a lesson in Animal First Aid last Thursday. They were taught at the Brevard Animal Hospital by Dr. William Martin. The girls really enjoyed this and they all say a big "Thank You" to Dr. Martin. This was working on First Aid to Animals badge for the girls. They were taken by

Mrs. Mary Jones, their leader.

Christmas play practice will be held at Rocky Hill Church on Sunday at 2:30. Everyone is urged to be present as time is growing short.

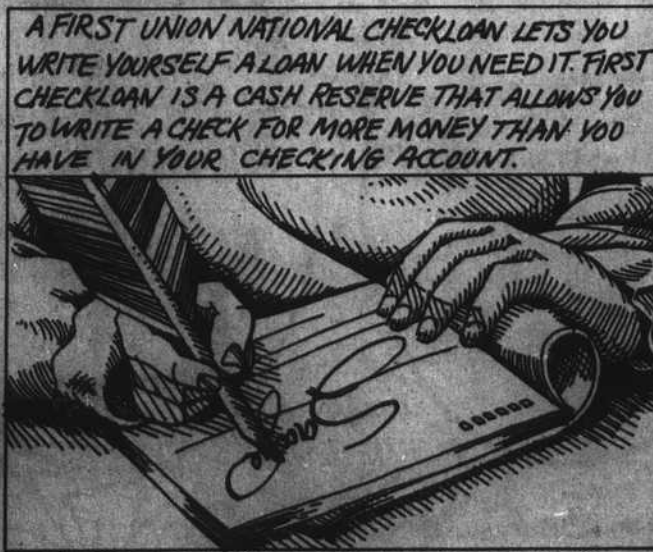
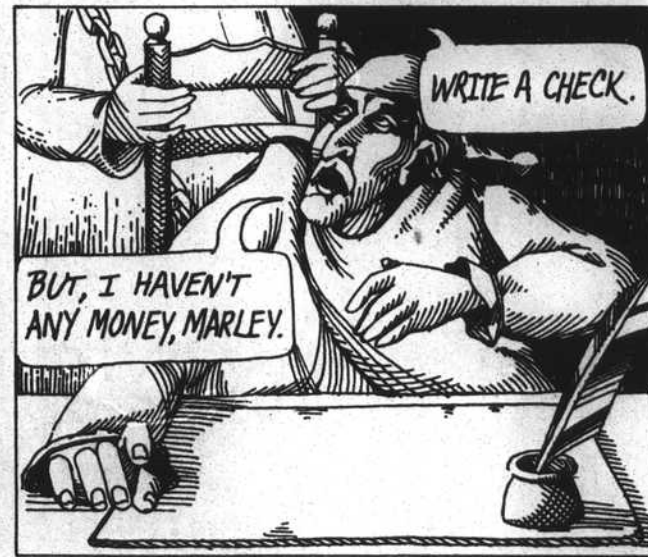
Mr. and Mrs. J. R. Wickliffe visited Mr. and Mrs. Bob Cathey of Candler, N. C. on Sunday. Mrs. Cathey is the former Jo-Anne Wickliffe.

Jeff McDaris celebrated his

birthday on Sunday with the entire cast of the Christmas pageant of Rocky in attendance. Ice cream, cup cakes and punch was served to all and Jeff really had a big crowd for his birthday. Everyone sure enjoyed it, too.

Mrs. Helen Fowler of Greenville, S. C. visited her mother, Mrs. Seldon Jones on Sunday.

When you think of prescriptions, think of VARNER'S, adv.



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