

On The Front Burner

(Continued from Page 6, Sec. II)

water with enzyme pre-soak or oxygen bleach. Then launder, and, if the stain is not removed, launder again using chlorine bleach if the color and fabric of the tablecloth permit.

Candle wax: Scrape off as much as possible, then place the stain between paper towels and press with a warm iron. Next place the stain face downward on paper towels and sponge the back with dry cleaning solvent. Let dry, then launder. If the stain remains, launder again with an oxygen bleach. If the spot is still not removed and color and fabric type permit, launder finally with a chlorine bleach. A few general hints are to 1) test any stain remover on a corner or fabric first, 2) do not add chlorine bleach to an enzyme pre-soak product, and 3) treat spots from the back of the fabric. Place the spot downward on some paper towels so that the stain will come off the fabric instead of going through it.

More recipes for your holiday enjoyment.

Celebration Chicken Rice Salad
2 cups chopped cooked chicken
1 1/2 cups cooked rice
1/2 cup green onion slices
1/2 cup chopped green pepper
1/4 cup chopped pimento
1/2 cup low calorie creamy cucumber dressing
salt and pepper

Combine chicken, rice, celery, onion, green pepper, pimento and enough dressing to moisten; mix lightly. Season to taste. Chill. For variety, add one cup of shredded carrot, or substitute turkey for chicken. Serves 6.

Sesame sticks
Make these bread sticks ahead, freeze them, and reheat when needed.

1 8 oz. can refrigerated quick crescent dinner rolls (might have to shop around to find or use your own yeast dough)
1/4 cup (1 oz.) grated parmesan cheese
2 tablespoons toasted sesame seed

Separate crescent dough into four rectangles. Sprinkle one side of each rectangle with cheese and sesame seed. On an unfloured surface, roll each rectangle to 7 x 5 inch rectangle; cut into six lengthwise strips. Cut each strip in half; twist strips. Place on greased cookie sheet. Bake at 375 degrees, 7 to 10 minutes or until lightly browned. Makes 4 dozen. To make ahead: prepare recipe as directed. Wrap securely; freeze. When ready to serve, unwrap; place on ungreased cookie sheet. Bake at 300 degrees 3 to 4 minutes.

Peppermint Bavarian
Two words describe this dessert: festive and delicious.

1 envelope unflavored gelatin
1/2 cup cold water
1 8 oz. pkg. neufchatel cheese or cream cheese
1/2 cup sugar
Dash of salt
1 cup milk
1/2 cup crushed peppermint candy
1 cup heavy cream, whipped

Soften gelatin in cold water; stir over low heat until dissolved. Combine softened neufchatel cheese, sugar and salt, mixing until well blended. Gradually add milk and gelatin; stir in candy. Chill until slightly thickened, stirring occasionally. Fold in whipped cream; pour into eight 6 oz. custard cups. Chill until firm. Garnish with additional whipped cream and peppermint candy, if desired. 8 servings.

Rice Broccoli Casserole

1/2 cup chopped onion
2 tablespoons margarine
1 pkg. frozen chopped broccoli
1-10 oz. can cream of chicken soup
1/2 cup chopped celery
1 cup rice
1-10 oz. can cream of mushroom soup
1 small jar cheese whiz
Saute onion and celery in margarine until soft. Cook rice and broccoli separately, mix all ingredients together in a 2 quart buttered baking dish. Bake at 375 degrees for 10 minutes before serving. This may be prepared in advance and stored in refrigerator before baking. 6-8 servings.

Grated Sweet Potato Pudding

2 cups raw sweet potatoes
1 cup sugar
2 tablespoons melted butter or margarine
1 teaspoon cinnamon
1 cup milk
2 eggs, slightly beaten
1 teaspoon nutmeg
1/4 teaspoon salt
Grate the raw sweet potatoes in-

to the milk to keep them from turning dark. Add other ingredients. Pour into a well greased 1 1/2 quart casserole. Bake in a 350 degree oven for one hour. Serve warm. Cold pudding may be sliced and served with cream as "sweet potato pone."

1 or 2 sticks of cinnamon
1/2-1 tablespoon each of allspice and whole cloves
2 oranges
4 cups water

Bring to a boil and simmer as long as is needed to perfume the house. (It is great) Just add water when it gets low, and just keep it in a small kettle. By the end of the week, throw it out and start a new.

Fruit Cookies

4 cups sifted all purpose flour
1 teaspoon salt
2 cups brown sugar
3/4 cup buttermilk
1 cup raisins
1 cup candied cherries
1 teaspoon soda
1 cup crisco
2 eggs
1 cup chopped nuts
1 cup pitted dates, diced
1 cup candied citrus fruits

Sift flour, salt and soda. Cream shortening, sugar and eggs. Beat well. Add milk and flour. Add nuts, dates, raisins, cherries and fruit. Chill in refrigerator three hours. Drop by teaspoons on greased baking sheet. Bake at 375 degrees for 8 to 10 minutes. Makes 8 dozen cookies.

1/2 lb. candied cherries chopped
1 can eagle brand milk
6 slices candied pineapple
2 cups chopped nuts
2 teaspoons vanilla
Mix. Cook in baking cups 20 minutes at 300 degrees or 30 minutes at 250 degrees.

Miniature Fruit Cakes

1 lb. dates chopped
4 oz. coconut

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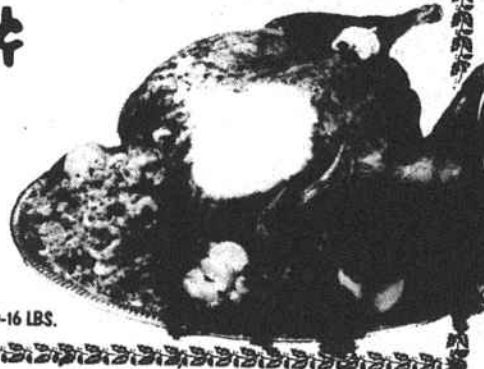
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