

# Food Forum \* Dorothy Johnson Christmas Gifts

We present here a small, but rich, collection of recipes that any cook, with even a modicum of experience, can make successfully. Whether you choose from our recipes or make something that is already in your own repertoire, do tuck in the recipe with your Christmas message.

With the exception of the Mousse, which should be made only a day or two before you send it, all can be made well ahead of time. The fruit cakes, of course, call for a few weeks' mellowing.

### GANDIED FRUIT PEELS

To candy orange, grapefruit, or lemon peel, choose fruit that is free from any blemishes. Using a potato peeler, shave the rind off the fruit—very thin, in pieces as large as possible. Then cut the peel into thin strips. Cover with water, bring to a boil; drain. Repeat three times. The fourth time, cook the peel after it comes to a boil, 15 minutes. Drain thoroughly.

Combine 1-1/2 c. sugar and 1-1/2 c. water, add peel, and cook over low heat about 45 minutes, until syrup has almost evaporated. (This amount of syrup is sufficient for the peel from 8 large navel oranges, 8 large grapefruit, or 12 large lemons). Keep an eye out while syrup cooks down so that peel doesn't stick to pan and scorch.

Sprinkle a large tray generously with granulated sugar. Add the drained peel and mix until every piece is thickly coated with sugar. Dry on wire rack. If it's good dry weather, this will take about a day. Candied fruit peels are delicious as candy, but they can also be used as decor on freshly frosted cakes. (Simply scatter the peel on top while frosting is still soft). A jar of each, resting in a basket of tender evergreens, would make a charming Christmas gift.

### PORT WINE JELLY

2 c. port wine, 3 c. sugar, 1/2 tsp. rosemary leaves, 1/2 bottle liquid fruit pectin.

Combine port, sugar and rosemary leaves in top of double boiler. Place over boiling water and stir until sugar has dissolved, about 2 minutes. Remove from heat, strain through several layers of cheesecloth and stir in fruit pectin immediately. If any froth rises to surface, skim it off.

Pour into hot, sterilized jelly glasses. Seal at once with a thin layer of melted paraffin. Place metal covers on top. Makes about 5 jelly jar's worth, or to put it another way, five delicious Christmas remembrances.

### SALTED ALMONDS

Heat 1-1/2 c. salad oil in a large, heavy skillet. Add 1/2 lb. or 2 cans (4-1/2 oz.) whole blanched almonds. Fry, stirring constantly, until nuts have turned golden. Lift out of oil with slotted spoon and drain on paper towels. Mix together 1 tbsp. celery salt, 1/2 tsp. regular salt, and 1/4 tsp. Cayenne pepper. Sprinkle over almonds while they are still warm. Makes 1-1/2 cups. Several batches will take care of several Christmas people, deliciously.

### CANDIED BRANDIED CRANBERRIES

Pick over 4 c. (1 lb.) fresh or frozen cranberries to eliminate any stray stems or imperfect berries. Place in a shallow baking pan, large enough so the fruit can lay absolutely flat. Sprinkle 2 generous cups sugar over the berries and cover tightly (if your pan hasn't a cover, use double duty foil). Bake in a preheated 350 degree oven for 1 hour. Cool, then mix in about 4 tbsp. brandy or cognac to taste, and sprinkle with more sugar. Makes about 2 cups. Spoon into a handsome glass jar, and send it on its bright and merry way.

### MOUSSE OF CHICKEN LIVERS

(From Four Seasons, New York)

1 c. (2 sticks) sweet butter, 2 large onions sliced, 3 tbsp. sweet Sherry, 2-1/2 lbs. fresh chicken livers, 3 eggs, hard cooked, salt, freshly ground white pepper, canned Consomme, Truffles.

Melt about 2/3 of the butter in heavy saucepan and saute chicken livers (don't crowd the pan) until golden brown, taking care not to over cook. Melt remaining butter in another pan and saute onions until transparent but not brown.

# Adam Clayton Powell Dies From Heart Attack

NEW YORK - (NPI)--The man who twice failed to take away Rep. Adam Clayton Powell's Congressional seat was buried last week.

LASSEN LEON WALSH, a Republican, was beaten by Rep. Powell in the New York 18th district congressional race. He polled 10,637 votes, about a fourth as many as Powell.

He failed again in U.S. District Court, where he sought to have Powell disqualified as a Congressman on grounds that the Harlem Democrat was not a bona fide resident of the state. The court ruled that Congress, not the courts, decides congressmen's qualifications for office.

THE FINAL blow to Walsh came a few weeks ago, when he was downed by a heart attack which resulted in his death.

Walsh was linked with Mrs. Esther James, a Harlem widow, whom Rep. Powell was convicted of defaming, in efforts to have Powell jailed or removed as Congressman. Walsh's attorney, Raymond Rubin, was also the attorney of Mrs. James, whom Powell called a "bag woman" on a 1960 television program.

That remark resulted in a libel conviction for Powell, and several subsequent contempt of court citations.

(You can add a little water to the pan and cook until it boils away, this is the easy way to saute onions without browning). Put the livers, onion and eggs through a meat grinder, using the fine blade. Add sherry, salt and pepper to taste. Then, blend at low speed in the electric blender until you have a smooth mixture. Spoon into a 1-quart mold. Smooth surface with spatula and chill. Meanwhile, have ready consomme that is the consistency of egg white. Take the mold from refrigerator, cut the truffles into thin slices, and make a design on top; then spoon the consomme over truffles.

### GLAZED MINCED MEAT MOUNDS

These unusual drop cookies are very similar to hermits but stay fresh much longer. Stored airtight, they are excellent for shipping long distances and for Christmas gift boxes.

1 c. all purpose flour, 1/4 tsp. each soda, salt, and nutmeg, 1/2 tsp. cinnamon, 1/2 c. chopped pecans, 1/3 c. softened butter (not whipped) or margarine, 1/3 c. packed dark brown sugar, 1 egg, 1/2 c. mincemeat, 1 tbsp. dairy sour cream, or buttermilk.

Mix dry ingredients, add nuts and set aside. Cream butter and sugar, using an electric mixer, if available. Add egg; combine mixtures, add mincemeat and sour cream, and mix by hand. Drop batter by heaping teaspoonfuls to form mounds on cookie sheet, leaving 2" between mounds. Bake in hot oven (400 F.) 10 to 12 minutes. Remove from oven while cookies are still hot and spread each with glaze. Loosen mounds from pan with pancake turner.

**VANILLA GLAZE:** In a mixing bowl place 1-1/2 cups Confectioner's sugar, dash salt, 1 tsp. vanilla, 2 tbsp. melted butter and 2 tbsp. cream, or evaporated milk (or enough to make a smooth paste) and stir briskly.

### HOME TOUCHES for BOUGHT MINCEMEAT

To each 2 c. of bought mincemeat, add: 1/2 c. shredded peeled apple, 1 tsp. mixed spices (cinnamon, nutmeg and coriander), 2 tbsp. each diced citron, candied orange peel, and candied lemon peel, 2 tsp. orange juice, 1 tsp. lemon juice, 2 tbsp. whiskey or brandy, 1 to 2 tbsp. rum or sherry. Cover and let stand 24 hours before using.

### NO BAKE FRUIT CAKE

Fastest fixing fruit cake ever! For those who didn't bake their cakes at least a month ago. 2 c. Pillsbury's best regular flour, 1 c. firmly packed brown sugar, 1/2 c. soft butter, 2 c. mixed candied fruit, 2 c. chopped pecans, 1 c. raisins, 1 c. cut dates, 1 c. fine bread crumbs, 1/2 c. orange juice, 1/2 c. dark corn syrup, 1 tbsp. brandy flavoring, 1 tsp. allspice, 1 tsp. cinnamon.

### 2-LOAF CAKES:

Line bottom and sides of two 8x4x2-1/2 inch pans with waxed paper. Combine flour, brown sugar, and butter in heavy skillet. Cook over medium heat, stirring constantly until toasted light golden brown, 5 to 7 minutes. Cool. In large mixing bowl combine toasted mixture with remaining ingredients; blend well. Pack lightly into pans. Cover. Refrigerate at least 24 hours.

FRIDAY DEC. 9  SAT. DEC. 10

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