

FOOD FORUM

DOROTHY JOHNSON

YULETIDE BAKING

The Yuletide will soon be upon us. Holiday baking should begin before Thanksgiving. Fruit cakes use to be a chore to make - with these new recipes your holiday baking should be a breeze. However, all of us have traditional recipes that express our heritage.

WHITE FRUIT CAKE

1 cup butter (1/2 pound) or half butter or half margarine
 1 1/4 cups sugar
 3 cups sifted all-purpose flour
 1/4 tsp. salt
 2 tsp. baking powder
 1 tsp. vanilla
 1/2 tsp. almond extract
 1 cup chopped blanched almonds
 1/2 cup each chopped candied fruit; candied pineapple
 candied cherries
 mixed candied fruit or total 1 1/2 cups candied fruit.
 1/2 cup chopped dried apricots
 1 1/3 cups golden raisins
 6 egg whites.

Closely line a 12-cup Bundt pan or ring mole, (or two 9 x 5 x 3 inch loaf pans) with regular weight foil. Grease the foil. Cream butter with sugar until fluffy. Sift flour with salt and baking powder. Set aside 1/2 cup. Combine milk, vanilla and almond extract; add alternately with flour to creamed mixture. Mix almonds and fruits with reserved 1/2 cup flour mixture. Stir into batter. Beat egg whites until stiff peaks form; fold into batter. Pour into foil lined pans and bake at 275 degrees for 2 1/2 hours with a shallow pan of water under the fruit cakes on a lower rack.

Test for doneness with foodpick inserted in center. Cake is done when pick comes out dry. Cool cake in pan on wire rack 30 minutes. Remove and cool a bit longer before inserting the moist brandy cheese cloth. Wrap in foil while still slightly warm. Open occasionally adding more spirits if desired. Refrigerate.

WHITE GLAZE

2/3 cup sifted powdered sugar
 2 Tbsp. brandy

Sprinkle brandy over powdered sugar. Mix until smooth. Drizzle over fruit cake. Mound the chopped almonds around the top.

BRANDIED HOLIDAY FRUIT CAKE

1 egg
 1 cup water
 1 pkg. Pillsbury Date Bread Mix
 1 cup whole candied cherries
 1 cup seedless raisins
 1 cup chopped pecans
 1/2 cup candied pineapple, cut in wedges
 Brandy.

In large bowl, combine egg and water. Add date bread mix and mix. Add remaining ingredients, except brandy, and turn into prepared mole. Bake at 350 degrees for 1 hour 20 min., or longer until foodpick inserted in center comes out clean. Cool 10 minutes. Loosen edges with spatula. Remove from pan. Cool. Dribble a little brandy over top and sides, or wrap in cheese cloth moisten with brandy. Then wrap in plastic wrap or foil to store in refrigerator. Glaze with about 1/3 cup warm corn syrup. Garnish with candied fruit if desired. Fruit cakes improve with age, if well protected as described and refrigerated.

NO BAKE FRUIT CAKE

2 pkgs. candied pineapple cut up
 2 pkgs. candied red cherries
 2 pkgs. green cherries
 2 pkgs. white raisins
 1 qt. shelled pecans
 2 cans coconut
 1 lg. pkg. graham crackers finely crushed



REDDY KILOWATT'S

Helpful Hints For The Homemakers

"THANKSGIVING DAY" is only a week away. Let's think of a new way to serve cranberries and use our blenders and skillets.

CRANBERRY PUNCH

1 can frozen lemonade
 1 cup pineapple chunks
 10 ice cubes
 2 cups cranberry juice

Place all ingredients, except ice cubes, in blender decanter. With blender on "Hi" add ice cubes one at a time.

BLENDER CRANBERRY ORANGE RELISH

1 lb. pkg. cranberries
 (washed and dried)
 1 orange, cut in eighths
 1/2 lemon, cut in eighths
 1 cup sugar
 1 cup pecans

Put 1/2 cup cranberries in blender. Using high speed with center of cover open. Add remaining cranberries while on high speed. Add sugar, then oranges, then nuts in the same manner. Stop to push down mixture with rubber spatula.

CRANBERRY CHEESE CAKE (ELECTRIC SKILLET)

Blend together 1 1/3 cups graham cracker crumbs, 1/2 cup melted butter and 1/3 cup sugar. Press firmly on bottom and form a rim on sides of 10" electric frypan. Beat 1 8-oz. and 1 3-oz. pkg. of cream cheese. Add 2 eggs, one at a time and beat well. Gradually add 1/2 cup sugar and 1 1/2 tps. vanilla. Pour into crust. Set pan at 300 cover. Bake 20 minutes or until set. Beat together 1 cup sour cream, 2 tablespoons sugar and 1 tsp. vanilla. Pour over cream cheese mixture. Cover and bake 5 minutes. Cool, top with Cranberry Topping below.

CRANBERRY TOPPING

1 tbsp. cornstarch
 3 tps. sugar
 1/2 tsp. orange rind, grated
 1 lb. can whole cranberry sauce

Stir together in saucepan. Cook slowly stir till thickens. Cool.

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NEVADA POWER COMPANY

1 cup lemon or orange juice
 3/4 cup bourbon
 3 egg whites.

Combine all ingredients mixing well. Place in pans lined with foil. Decorate top as desired. Refrigerate.

ICE BOX FRUIT CAKE

1 box graham crackers finely crushed
 1 lb. pecans chopped
 1 lb. walnuts chopped
 1 box raisins
 1/2 lb. candied cherries
 1 can coconut
 1 pkg. miniature marshmallows
 1 can sweetened brand condensed milk

Combine graham crackers and other ingredients, mixing well. Moisten with condensed milk. If more moisture is needed add a very little cream. Pack in lined pan or box chill. Store in refrigerator.

GINGER BREAD CAKE

1 pkg. (18 1/2 oz.) yellow cake mix
 1 1/3 cups beer
 2 eggs
 1 Tbsp. Instant Coffee
 1 tsp. cinnamon
 1 tsp. ginger
 1/4 tsp. ground nutmeg

In large mixer bowl combine, cake mix, beer, eggs, coffee and spices. Blend until moistened. Beat 2 minutes at medium speed on electric

mixer. Pour batter in well greased Bundt or angel food cake pan. Bake in moderate oven (350 degrees F.) 35 minutes or until done. Cool cake in pan 10 minutes. Invert onto cake rack and cool. When cake is cooled glaze with confectioners sugar frosting.

VETERAN INFORMATION

The number of veterans taking police, fireman and other "protective service" training under the G.I. Bill increased by 90 per cent during FY 70. Police and fire departments interested in setting up a program should contact their nearest VA office; interested veterans should apply at local police and fire departments.

Veterans totally and permanently disabled by a service-connected disability are now entitled to direct loans for specially built housing anywhere in the country.

For the first time a VA program of loans for mobile home purchases are available to veterans--up to \$10,000 for a home alone; up to \$17,500 with purchase of a lot.

Under a new law, there is no longer a terminal date for a G.I. home loan for any eligible veterans, including WWII and Korean Conflict veterans who never used this benefit.

Nurses who obtained government-sponsored student loans while in school may earn credit toward loan cancellations by serving in a professional capacity in VA hospitals.

A new law removed the "inability to pay" requirement for all veterans 65 years of age or older having war or peacetime service, and for veterans who receive VA pensions.

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