

# FOOD FORUM

DOROTHY JOHNSON

## Christmas Goodies

To make and give the pride of your kitchen is as old a tradition as Christmas itself, and closer to the true spirit of the season than anything you can buy. No matter how simple the food, friends are invariably delighted and impressed with the effort you have made to please them.

### CHRISTIAN FRUIT BREAD

1 1/2 cup milk  
2 1/2 pkg. dry yeast or 2 yeast cakes  
1 1/2 cups sugar  
3/4 cup butter  
1/2 tsp. salt  
3 eggs, well beaten  
5-7 cups flour  
3/4 cup mixed peel  
3/4 cup raisins  
1/4 cup sliced candied cherries  
1/4 cup sliced citron  
1 cup chopped filberts and almonds mixed  
1/4 cup cognac  
melted butter  
powdered sugar

Scold the milk. Dissolve the dried yeast in 1/2 cup of the milk. Add to remaining milk and mix with the sugar. Add butter and salt. Next all the eggs, about 3 cups of flour, the fruits, nuts, and cognac. Beat the mixture well with a wooden spoon or dough hook. Add enough flour to make a soft dough, and knead until smooth. Cover and let the dough rise in a warm place until double in bulk. Knead again and form into 2 large or 3 small loaves. To bake as loaves, brush with melted butter, arrange on a baking sheet and allow to rise again until just about double in bulk. To bake as a traditional stollen, pat dough down and fold lengthwise so that the edges do not quite meet, leaving a margin about 1/3 of width. Don't press. Let rise until almost double in bulk. Bake in a 350 degree oven for 35-40 minutes. Cool and dust with powdered sugar.

### OAT CAKES

This is a Scots speciality. These are unsweetened cakes that are best eaten with fresh sweet butter, frequently as an accompaniment to smoked fish or herring. They are fairly fragile, so pack them carefully.

1 cup medium-ground oatmeal  
1/4 tsp. salt  
1 Tbsp. hot water  
1 egg yolk  
1 Tbsp. melted butter  
additional oatmeal for rolling.

Sieve the oatmeal and salt, combine with butter, egg yolk, and water, and mix to a smooth paste. On an oatmeal-sprinkled board, roll out the paste to a circle 1/4 inch thick and 9 inches in diameter and then cut in pie-shaped wedges. This should yield about 12 pieces. Place on a cookie sheet sprinkled lightly with oatmeal. Bake in a 350 degree oven for approximately 20 minutes. Leave the oven door open, turn oven to warm and allow the oat cakes to dry and crisp.

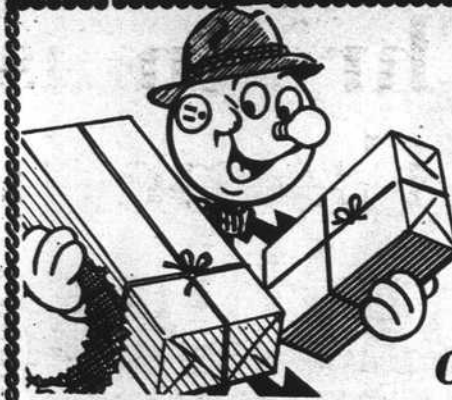
### BRANDY SNAPS

7/8 cup flour  
2/3 cup sugar  
1 Tbsp. ground ginger  
1/2 cup molasses  
1/2 cup butter

Sift together the dry ingredients. Bring the molasses to a boil. Add the butter, and gradually stir in the sifted ingredients. When rather translucent mass is formed, drop by spoonful on a buttered cookie sheet. Bake in a 425 degree oven for just a few minutes or until spread and firm to the touch. Take from oven and cool for a minute. Remove with a spatula and roll around the handle of a wooden spoon. Cool on rack.

### COCKTAIL CREAM PUFFS

1 cup butter



## REDDY KILOWATT'S Helpful Hints For The Homemakers Looking For Christmas Gift Ideas?

Give a gift and share in its pleasure. A small appliance is truly a gift that will keep on giving all year round.

When buying portable appliances you will want to select appliances that will provide the greatest satisfaction for the money you spend. Keep in mind exactly what the appliance can do, its versatility, its specific features, and its limitations. Here are a few basic factors to consider when buying portable appliances.

Select Brand name merchandise from a reputable dealer.

Look for good warranty coverage plus local availability of replacement parts and service.

Look for the Underwriters Laboratory Seal of Approval on both the appliance and the cord. This seal is your assurance that electrical safety standards have been met.

Select appliances that meet your actual needs. Look for convenient size and shape. Don't duplicate equipment that you now own. Consider the frequency of use and available space.

Select sturdy, well-constructed appliances. Remember that well-balanced appliances are easier to handle.

Select appliances that have conveniently located controls that are distinctly marked, easy to read and operate.

Select appliances that are easy to clean both inside and out. Look for detachable parts or accessories that can be easily removed, cleaned and replaced, and soil resistant, easy to clean cords.

Look for heat-resistant handles, controls, and legs or table rests to insure adequate protection against marring the working surfaces.

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NEVADA POWER COMPANY

2 cups sifted flour  
1 tsp. salt  
6-8 large eggs.

To make cream puffs, combine 2 cups water and the butter in a saucepan and bring to a boil. Add flour and salt, and stir over low heat until it forms a ball and breaks away from the edge of the pan. Remove from heat. Add the eggs one by one, beating thoroughly after each addition. The dough must be thick enough to stand in peaks when it is dropped from a spoon.

Press through a pastry bag equipped with a smallish plain tube, or drop by teaspoonfull on a lightly buttered sheet. Bake in a 375 degree oven until puffs are nicely browned and no beads of moisture remain. Puncture each one with a knife and allow to rest in the oven with the heat off for another 10 minutes. Remove and cool. This amount of dough makes about 60 to 70 puffs.

### SHORT BREAD FINGERS

1 cup butter  
1 cup granulated sugar  
2 cups cake flour  
pinch of salt

Cream the butter and sugar together well, gradually add the flour and salt, and blend thoroughly. Form into squares and decorate if you like, with bits of candied fruit. Place on lightly buttered cookie sheet, or press into buttered layer-cake tins. Bake in a 350 degree oven until lightly browned about 25 to 30 minutes. Cut the squares or layers into fingers while still warm. Makes about 2 dozen.

## VETERAN INFORMATION

Starting Dec. 22 VA will finance mobile homes for veterans and servicemen.

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Terminal dates for VA home loans for all vets serving after Jan. 31, 1955, have been eliminated.

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VA has eliminated its .5 per cent funding fee on guaranteed and direct loans to post-Korean vets.

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VA will open five drug treatment centers in January to help veterans and servicemen overcome their drug dependency.

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Under a new law, the VA is authorized to make direct loans to vets eligible for specially adapted housing in any part of the country.

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A training program designed to help clergymen deal more effectively with problems of the sick will be conducted at three VA hospitals.

\*\*\*\*\*

VA will pay tutoring fees of up to \$50 monthly for a maximum of nine months to prevent eligible vets and servicemen studying under the GI Bill from failing essential subjects.

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