

# FOOD FORUM

DOROTHY JOHNSON

## Christmas Feast

Now that the preparations of making breads, fruit cakes, salad dressing, plum puddings, cranberries, cookies and many other traditional family goodies are made, we look forward to a marvelous feast. Dinner on Christmas Day is a family affair. Grandmothers, grandfathers, cousins, and close friends are leisurely, relaxed.

The best table cloth, dishes and other heirloom treasures are only used at Christmas Day.

At our home, a large Ham usually occupied one end of the table and Twin Capons the other. However on my menu today I shall substitute, Rock Cornish Game Hens.

### APRICOT GLAZED HAM

Your own brand of precooked ham. The glaze is stewed, cooked-down, apricot preserves, and the decoration may be of your own choosing.

### MADEIRA SAUCE FOR HAM

Combine 2 Tbsp. of ham fat from baking ham, 1 can of beef gravy (10 3/4 oz.) and 1/3 cup Madeira Wine. Bring to a boil and simmer for 3 minutes.

### ROCK CORNISH GAME HENS VEROUIQUE

1 thawed game hen per person (undersize)  
 1 pound bacon, cut in small pieces  
 20 additional slices of bacon  
 1 1/2 lbs. chicken livers  
 1 large onion, chopped  
 1/2 tsp. thyme  
 1 Tsp. parsley, chopped  
 2 bay leaves  
 6 carrots  
 6 onions  
 3 celery stalks

Make this stuffing: fry bacon bits and add the chicken livers, saute until liver is hard. Add onion, parsley, thyme, and bay leaves, cool slightly, and put through the food chopper. Stuff the hens. Rub the hens with butter and put them into large flat roasting pan, with the vegetables cut in small pieces. Put 1/2 slice bacon over the breast and thighs of each bird and roast at 400 degrees 45 minutes for a 12 ounce bird, 1 hour for a 16 oz. bird. When they are cooked, make this sauce:

1 1/2 cups Port  
 1/2 cups dry Vermouth  
 1/3 cup currant jelly  
 3 cups brown sauce  
 3 (8 oz.) cans green grapes (or white)

Pour fat out of roasting pan, and add wines, and the jelly and juices that are left cook and reduce to 1 1/2 to 2 cups. Add brown sauce and add drained grapes. Heat through without boiling.

### TURNIPS WITH MUSHROOMS

3/4 lbs. mushrooms, finely chopped  
 butter  
 3 large yellow turnips, peeled and sliced  
 salt  
 pepper  
 sugar

Saute mushrooms in 8 Tbsp. butter very slowly, until they have thrown off most of their moisture and have turned dark in color. Salt to taste. Boil the turnips in salted and sugared water until just tender. Drain well and mash coarsely. Season to taste and add to mushroom mixture and add a dallop of butter to the dish when serving.

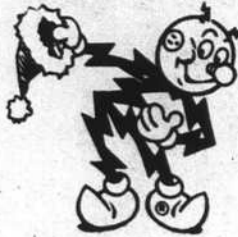
### BRUSSELS SPROUTS AND CHESTNUTS

Use frozen brussel sprouts and cook according to directions on package. Heat 1 1/2 cups, white cooked chestnuts. Combine with 6 tablespoons butter and add crisp brussel sprouts. Add more melted butter.

### WILD RICE

# REDDY KILOWATT'S

Helpful Hints For The Homemakers



# Merry Christmas

from the  
**HOME ECONOMISTS**  
 at **NEVADA POWER COMPANY**

Try this festive holiday idea when you're feeling fancy...BOURBON BALLS...everybody knows that fancy cooking calls for an occasional dash of strong spirits. Try these very gourmet confections that mellow in a covered container.

### Bourbon Balls

MELT ..... over hot water 1 6-oz. pkg. Nestle's Semi-Sweet Chocolate Morsels. Remove from water.

STIR in 1/2 cup sugar  
 3 Tbsp. light corn syrup.

BLEND ..... in 1/3 cup bourbon

COMBINE ..... 2 1/2 cups finely crushed vanilla wafers  
 1 cup walnuts, finely chopped

ADD ..... and mix well Semi-Sweet mixture, Form in 1" balls, roll in sugar. Let ripen in covered container at least several days.

Yield: Approx. 4 1/2 dozen.

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**NEVADA POWER COMPANY**

2 cups Wild Rice  
 4 cups Consomme  
 1 tsp. salt.

Wash the rice as long as necessary to separate waters. Soak in cold water 1 hour. Drain, and add the Consomme and salt and bring to a boil. Cover and cook for about 30 minutes until tender. Butter to taste.

### CANDIED YAMS

Boil 6 yams for 20 minutes, peel slice lengthwise, and brown quickly in a little butter. Put in baking dish. Boil to thick syrup 2/3 cups sugar and 3/4 cups water. Pour over potatoes. Bake in preheated moderate oven 375 degrees for 25 minutes.

A Very Merry Xmas to my many readers and friends and I do have to always include my mother and aunt, and Estella Waldron, Mabel Bell, Louise Key and Sue Godfrey.

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