

# FOOD FORUM \* Dorothy Johnson Happy Holiday Happy Eating

Contrary to the popular belief that Christmas is not really Christmas without snow, the spirit and atmosphere of Christmas is just as pervasive here as everywhere else.

Christmas day itself means early morning church services first, then opening of presents -- a gay round of egg-nogg with neighbors and a quick call to friend's homes.

Christmas is the season of joy. Christendom marks the Holy birthday of Christ the Saviour, with ritual ceremony and joyful hallelujahs. Gatherings of families, friends, organizations, or co-workers celebrate this happiest of holidays with parties of every variety and size where potables and comestibles of every description are lavishly served and the hearts of all are filled with the yuletide spirit of - "Peace on Earth, Good will toward Men."

Turkey keeps its crown as king of holiday feasting. However, since turkey is available the year round, the younger generation tends to a change of pace.

### MENU

- Rib Roast of Beef - Yorkshire Pudding - Roast Fresh Ham - Cranberry Apples.
- Green Beans with Almonds and sweet pickles; Broccoli with Pimiento Butter; Oven-browned Potatoes, Onions and Carrots.
- Corn Stuffing Balls; Celery, Green Onions and Olives.
- Plum Pudding with Hard Sauce; Mince Meat Pie; or Pumpkin Pie.

### YORKSHIRE PUDDING

Beat 2 eggs well. Add 1 cup milk and continue beating, add 1 cup sifted all-purpose flour with 1/2 tsp. salt and heat until smooth. Put 3 tbsp. hot drippings from roast into 9 inch pie pan. Heat. When hot, pour in batter. Bake in preheated hot oven (425 degrees) for 25 minutes.

### ROAST FRESH HAM

Fresh ham is leg of pork which has not been cured or smoked. Put on rack in shallow roasting pan. Roast in preheated moderate oven (325F.) for 40 to 45 minutes per pound. About 1-1/2 hrs before meat is done, spread with mixture of 1 cup light brown sugar, 1 tsp. dry mustard and 2 tbsp. vinegar.

### CRANBERRY APPLES

Cook 1 cup sugar and 1 cup water for 5 minutes. Add 2 cups cranberries and cook until skins burst. Remove some of the cranberries to stuff apples. Strain the remaining cranberries and juice. Put enough juice and water to make 2 cups in large skillet. Add 12 cored and peeled medium cooking apples (or cook 6 at a time). Simmer, covered, for about 15 minutes, turning apples once or twice and basting often with syrup. Cool. Serve warm or cold. When ready to serve, stuff with reserved cranberries.

### CORN STUFFING BALLS

- 1/2 cup chopped onion
- 1 cup chopped celery
- 1/4 cup butter or margarine
- 1-3/4 cups cream style corn

**GOLDEN WEST**

PHARMACY

**Your Doctor's Druggist**  
648-6017  
1056 W. OWENS AVE.  
GARY WATTENBARGER R. PH.

- 1 cup water
- 1 tsp. salt
- 1/4 tsp. pepper
- 1-1/2 tsp. poultry seasoning
- Pinch ground thyme
- 1 pkg. (8 oz.) prepared bread stuffing
- 3 egg yolks
- 1/2 cup melted butter.

Cook onion and celery in butter. Add corn, water, salt, pepper, poultry seasoning, and thyme. Bring to a boil. Pour over bread stuffing and mix lightly. Add egg yolks, and shape into 12 balls. Spread in shallow baking pan, and pour melted butter over all. Bake in preheated oven (325 degrees F) for 15 minutes.

### BROCCOLI WITH PIMIENTO BUTTER

Cook 4 pkgs. frozen broccoli. Melt 1/2 cup butter add pimiento, cut into strips, and pour over broccoli. Season to taste with seasoned salt and pepper.

### "HARD SAUCE"

Cream 3/4 cup butter or margarine, 3 cups sifted confectioner's sugar, 1 tbsp. cream, dash salt, 2 tbsp. bourbon whiskey. Serve over Plum Pudding or Fruit Cake.

## BLACK POWER is in the voting box

### VA NEWS

If you wear a prosthetic or orthopedic device for a service connected disability which tends to wear out or tear your clothing, all you need do is apply to the nearest VA office.

As the 18 year old son of a veteran who has a 60 percent service connected disability, am I eligible for VA education benefits?

### CLINTON WRIGHT PHOTOGRAPHER

Ph. 870-3826

### Appointments

Any Time • Any Place

### PORTRAITS BABIES - WEDDINGS

### COLOR POST CARDS

### PHOTOS For Xmas Cards

### 1972 Calendars PASSPORTS, ETC.

**NOW**  
IS A  
LOVELY  
TIME  
FOR



### Weddings Clinton Wright PHOTOGRAPHER

Weddings - Babies  
Parties Commercial  
Color or Black & White  
By Appointment

870-3826  
YOUR PHOTOGRAPHER FOR 11 YEARS  
IN LAS VEGAS

*Phil's Salvage, Inc.*  
**Builders Emporium**  
NEW & USED BUILDING SUPPLIES

1131 SO. MAIN      382-7528



## Eddy Allen's Ltd.

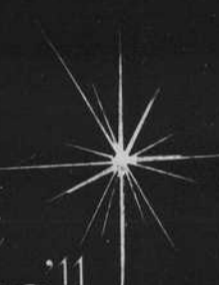
### Men's Clothiers - Haberdashers

**"THE SMARTEST CLOTHES IN TOWN"**


**We Accept Master Charge  
& Bank Americard**

**PH. 384-3552 • 525 FREMONT ST.**  
MON THRU FRI 9:30 To 9:00 P.M. • SAT 9:30 - 6 • OPEN SUNDAY 11-5

There's still  
one source  
of power we'll  
never be without



Happy Holidays!



**NEVADA  
POWER  
COMPANY**