



An Old-Fashioned
CHRISTMAS



Favorite Christmas recipes, games and decorations compiled by

City Hydro Home Service

Greetings



This is YOUR Christmas Bulletin. In response to suggestions made by City Hydro's Home Economists on their regular "Sugar and Spice" broadcasts with Tom Benson over CKY, hundreds of Christmas recipes were sent in by listeners to that program. The recipes selected for testing and publication in this booklet were not the only outstanding ones received . . . but they represent our choice among a great many good ones. The MENU below is made up from recipes given in this booklet. We wish to thank all our friends who kindly sent their favorite recipes for consideration, and hope that the sharing of these recipes will add to the enjoyment of holiday hospitality.

Menu

Holly Cocktail
Cranberry Relish Crisp Celery
Roast Turkey with Giblet Gravy
Oatmeal Stuffing Glazed Potatoes
Buttered Carrots Fresh Frozen Broccoli
Christmas Salad
Carrot Pudding Rum Sauce
Fruit Cake Shortbread
Coffee

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The Turkey



"Let's carve him as a dish
Fit for the gods
Not hew him as a carcass
Fit for the hounds"

Wm. Shakespeare

1. Hold fork in the left hand, and put it into the bird, straddling the breast bone. With knife in right hand, make a clean cut through the skin around the thigh, then press the blade back, so that ligaments may be easily cut. Set aside. Repeat with the wings, set aside also.
2. Still with the fork in breast bone, slice white meat from the breast, thinly.
3. After slicing white meat, cut up legs and wings. Insert fork in leg, holding it parallel to the drumstick. Separate drumstick from thigh by cutting through the exposed joint. The thigh, if large, may be used for 2 or 3 portions. Each serving should have both white and dark meat, placed over a spoonful of dressing.

ROASTING

The turkey is placed, breast side up, on a rack in an uncovered pan. Brush the turkey with melted fat, and cover with a light cloth dipped in melted, unsalted fat. Cover the breast, legs and wings well. If the turkey is small, strips of bacon or salt pork can be placed at intervals along the breast, legs and wings and then cover with a light, clean cloth. Roast at 325 degrees, until tender.

Allow 25 minutes per pound for birds under 12 pounds, or 20 minutes per pound for larger birds. Baste turkey several times, either with melted fat, fruit juice, white wine, or drippings in pan. Season the bird when about half time. Remove the cloth for the last 45 minutes, so that the turkey will be sufficiently browned. Allow $\frac{3}{4}$ to 1 pound drawn weight per serving.



HOLLY HINT

TO DRESS THE TURKEY WITH RED BUTTONS: Stick a toothpick through a red cranberry and place about 1 inch apart from breast bone to neck. A stick of celery, curled at both ends makes a bow tie!

GIBLET GRAVY

Turkey drippings
Flour

Cold Water
Salt

Pepper
Chopped, cooked giblets

As soon as it is done, remove turkey to a hot platter, and keep it hot. Turn the fat out of the roasting pan; then measure out 2 tbsp. of it for every cupful of gravy you wish to make. Return this fat to the roasting pan, and place over low heat. Now add the same amount of flour as you have fat, stirring constantly. Cook gently until golden brown, add cold water; 1 cup for every 2 tbsp. fat used. Stir until gravy is smooth and thickened. Taste, add salt, pepper, and cooked giblets.

GLAZED POTATOES

Boil potatoes with skins on. Peel. Use potatoes about the size of plums. Just before carving the turkey, melt $\frac{3}{8}$ cup shortening and add 1 cup white sugar. Allow it to brown. Add cold potatoes, turning constantly until hot and covered with a brown glaze. Serve immediately.

SAVORY STUFFING FOR GOOSE

8 cups bread crumbs
2 cups grated apples
1 cup drippings (fat)
1 cup diced celery

$1\frac{1}{2}$ tsp. poultry dressing
1 onion, minced (small)
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. sage

Add onion, celery and seasonings to melted fat in heavy frying pan. Brown slightly. Put in bread crumbs and toss until well combined. Will stuff a 10 pound bird.

OATMEAL DRESSING

10 cups soft bread crumbs
 $2\frac{1}{2}$ cups rolled oats
2 onions, chopped
1 tsp. salt

$\frac{1}{2}$ tsp. pepper
1 tbs. sage or poultry dressing
 $\frac{3}{4}$ cup melted butter
 $\frac{2}{3}$ cup water

Combine soft crumbs and rolled oats. Then add the pepper, salt and sage. Stir in melted butter and the water. Add chopped onions. Mix thoroughly. Stuff into the cavity of the bird lightly. Will stuff a 12 - 14 lb. fowl.

CARROT RELISH

2 cups grated carrots
2 cups sugar

1 lemon, juice and grated rind
pinch of salt

Pour boiling water over carrots and cook. Drain, and add sugar, lemon and salt. Cook until a jelly test works. Cool. Use with roast turkey as a relish in place of usual cranberries.

NOTES ON STEAMING PUDDINGS



Water should be boiling hard when puddings are first put in, and should be kept boiling all the time. Place the tightly covered pudding bowls on a rack, allowing ample room for steam to circulate freely. If a steamer is not available, invert an old pie plate, or use a cake rack to keep the puddings from the bottom of the saucepan. Puddings should be removed from bowls as soon as cooked. Allow to cool on a cake rack. When cold, store in a covered container, or wrap in several layers of wax paper, then brown paper. Store in a cool place. Before using puddings, return to the molds and steam for another hour. Avoid that slightly soggy exterior by drying in a slow oven, (325) for about 20 minutes. Puddings may be popped into the oven when the turkey is removed, and allowed to dry until guests are ready for dessert.

Christmas Puddings and Sauces

XMAS PUDDING or CARROT PUDDING (2 puddings in one)

1 cup cold coffee	1 cup milk
1 cup fruit juice	4 eggs
1 small loaf of white bread crumbs	$\frac{1}{2}$ lb. chopped suet
1 tsp. cloves	$\frac{1}{2}$ lb. seedless raisins
1 tsp. each of nutmeg, cinnamon, soda	$\frac{1}{2}$ lb. currants
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ lb. citron peel (optional)
1 cup grated carrot (optional)	$\frac{1}{2}$ lb. brown sugar
	$\frac{1}{2}$ lb. seeded raisins

Wash and dry fruit then dredge with $\frac{1}{2}$ cup flour. Add spices, sugar and suet, salt and bread crumbs. Beat eggs thoroughly, add other liquids and then soda, dissolved in a little hot water, mix thoroughly. Put in small containers and steam $1\frac{1}{2}$ - 2 hours. The final mixture may seem very moist, but do not add any flour to it. If the carrots are added for carrot pudding, steam in a large bowl 3 to $3\frac{1}{2}$ hours.

KING GEORGE 1's CHRISTMAS PUDDING

2 cups flour	$1\frac{1}{2}$ tsp. mixed spice
$1\frac{1}{2}$ lbs. finely chopped suet	$\frac{1}{2}$ tsp. nutmeg
1 dozen eggs	$\frac{1}{2}$ tsp. cinnamon
1 lb. prunes, stoned and halved	$\frac{1}{2}$ tsp. cloves
1 lb. mixed peel	$\frac{1}{2}$ tsp. ginger
1 lb. seeded raisins	2 tsp. salt
1 lb. sultanas	$\frac{1}{2}$ pt. milk
1 lb. currants	Juice and rind of 1 lemon
$\frac{1}{2}$ lb. bread crumbs	Juice and rind of 1 orange
	Large wineglass of brandy (if desired)

Mix all dry ingredients, add beaten eggs, milk, fruit juices, peel and brandy. Stand for 12 hours (overnight) in cool place. Then turn into buttered pudding bowls. Steam 8 hours. Store until required. Follow directions given for steaming before serving.

HARD SAUCE

$\frac{1}{3}$ cup butter	$\frac{3}{4}$ tsp. vanilla	$\frac{1}{2}$ tsp. brandy flavoring
1 cup confectioner's sugar	1 tbsp. cream	

Cream butter, beat in sugar gradually and continue creaming until fluffy.

BUTTERSCOTCH SAUCE

$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ cup medium cream	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ cup corn syrup	4 tbsp. butter	

Mix sugar, syrup and butter. Boil until a drop in cold water forms a very soft ball. Add cream and cool. Stir in vanilla. May be reheated before serving if desired.

Fruit Cake Notes

1. Make sure the fruit cakes are patted firmly into the pan, this makes for easier slicing.
2. Test the bottom of fruit cake pan with a damp finger. If it sizzles it's done. If not, leave it in a little longer.
3. If you like a smooth top for icing a fruit cake, leave a little of the fruitless batter to add to the top of the cake, after the rest is tucked into the pan. Spread well.
4. Steaming Christmas Cakes: (using graduated tins)
 Small cake -- steam $1\frac{1}{4}$ hours. Bake $\frac{1}{2}$ hour in oven at 375 degrees.
 Medium cake -- steam 2 hours. Bake in oven $\frac{1}{2}$ hour.
 Large cake -- steam 3 hours. Bake in oven $\frac{1}{2}$ hour.
5. If your fruit cake becomes dry, place it over hot water in a closed container. Heat some fruit juice, (preferably grape) taking care not to let it boil. When the cake is hot, add the hot juice, drop by drop, on to the cake; letting it absorb into the cake. Add until the cake will not absorb any more.

NORWEGIAN CHRISTMAS BREAD

2 cups milk	8 cups sifted flour
1 cup sugar	1 teaspoon ground cardamon
2 teaspoons salt	1 cup raisins (washed and dried)
1 cup melted butter	$\frac{1}{2}$ cup chopped candied cherries
2 cakes fresh yeast	$\frac{1}{2}$ cup chopped citron
$\frac{1}{2}$ cup lukewarm water	$\frac{1}{2}$ cup chopped almonds

Scald the milk, add sugar, salt and melted butter; cool to lukewarm. Dissolve the yeast in lukewarm water; add to first mixture. Add 4 cups flour and beat until smooth. Cover and let rise until double in bulk. Combine fruit and nuts and mix with 1 cup of the remaining flour. Add remaining flour and floured fruit and nuts; the batter should be a stiff dough. Knead on lightly floured board until smooth (about 5 minutes). Place dough in greased bowl, and grease top to prevent crust from forming. Cover lightly and let rise overnight. (6-8 hours) In the morning, knead again and mould into 3 loaves. Place in greased pans; cover. Set in a warm place and let rise until almost double in bulk. Bake in moderately hot oven (400 degrees) for 20 minutes, then reduce heat to 350 and bake until well browned and sides come away from the pan. Remove from pans. When cold frost lightly with frosting made of powdered sugar and hot water.

RUM SAUCE



HOLLY HINT

$\frac{1}{4}$ cup butter
 $\frac{1}{4}$ cup brown sugar

$\frac{1}{4}$ cup cream
 2 eggs

Mix butter, sugar, cream and egg yolks. Cook 5 minutes in double boiler. Add flavoring. When cool, fold in beaten egg whites.

Salads for Festive Season

PINEAPPLE SALAD

Serve in lettuce cup with buttered fruit bread.

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| 1½ cups cubed pineapple | ½ cup sugar |
| 3 bananas, sliced | ¼ cup lemon juice |
| 12 marshmallows | ¼ cup pineapple juice |
| 2 egg, well beaten | 1 cup cream, whipped |

Mix sugar and lemon and pineapple juices together. Add well beaten eggs. Cook until it thickens. When cool, mix in pineapple, bananas, marshmallows, to egg mixture fold in whipped cream. Place in individual dishes for dessert or in lettuce cups as salads.

TANGY VEGETABLE MOLD for dinner accompaniment

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| 1 pkg. lemon jelly | 1 can vegetable soup |
| ¾ pint water | ¼ cup chopped olives |

Dissolve jelly in hot water, add vegetable soup and olives. Set into mold. Serve on lettuce leaf, with or without salad dressing.

CHRISTMAS SALAD

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| 2 tbsp. gelatin | ½ cup chopped raw cranberries |
| 2 cups boiling water | tsp. salt |
| ½ cup sugar | ½ cup chopped walnuts |
| 4 lemons (juice only) | ½ cup cold water |

Soak gelatin in ½ cup cold water. Add sugar, salt, lemon juice and chopped cranberries to the boiling water. Cook for 5 minutes. Add soaked gelatin to the hot mixture. When beginning to set, add the chopped nuts. (1 cup chopped apples may be added if desired) Chill until firm in individual molds. Unmold and serve on shredded salad greens. Top with whipped cream.

APPLE LIME FLUFF

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| 1 package lime Jello | whipped cream |
| 1 pint boiling water | cherry |
| 1 cup thick applesauce (strained) | |

Chill jelly until syrupy. Place in bowl of cracked ice and whip until fluffy. Fold in applesauce. Pile into sherbert glasses and garnish with whipped cream and a cherry. Delicious after a heavy meal ! !
Serves ten.

HOLLY COCKTAIL



HOLLY HINT

Chill apple juice thoroughly, then tint a pale shade of green. Drop a maraschino cherry in bottom of the glass. Delightful for first course of turkey dinner.

Pies and Pastry

SYRUP TARTS

1 cup brown sugar	2 eggs
1 cup corn syrup	1 tsp. vanilla
$\frac{1}{2}$ cup broken walnuts	pinch salt

Beat eggs until light. Add sugar, syrup, walnuts and vanilla. Line tart tins with pastry, put in filling and bake at 375 degrees about 15 minutes. Makes about 24 medium sized tarts.

LEMON CHEESE

(For about 10 medium tarts, or a pie)

2 eggs	2 lemons, rind and juice
$\frac{1}{4}$ cup butter	$\frac{3}{4}$ cup sugar

Melt butter in a small pan. Add sugar and grated rind of lemons and strained juice. Stir over fire until mixture is warm. Beat up eggs, strain them into pan and stir mixture over a slow fire...only until it thickens. (DO NOT BOIL). This will keep several weeks in a cold place.

MINCEMEAT PIE (Xmas tree pie)

Line a 9" pie plate with pastry rolled to $\frac{1}{4}$ inch thickness. Trim and moisten edges with cold water. Apply a 1" wide strip of pastry over filling around rim and flute with bottom crust. Cut 4 Christmas trees out of pastry with cookie cutter and place over filling around centre of pie. Bake in a 450 degrees oven for 15 minutes. Lower heat to 375, and continue baking until pastry is nicely browned.

MINCEMEAT RECIPE

2 lbs. beef, minced	1 lb. citron peel	$\frac{1}{2}$ lb. almonds
2 lbs. raisins	$1\frac{1}{2}$ lbs. mixed peel	2 grated nutmegs
2 lbs. suet	2 lbs. sultana raisins	$\frac{1}{2}$ oz. cinnamon
4 lbs. apples	$\frac{1}{4}$ oz. cloves	1 tsp. salt
2 lbs. brown sugar	$\frac{1}{4}$ oz. mace	2 qts. apple cider or juice
2 lbs. currants	$\frac{1}{2}$ lb. glace cherries	2 lemons, juice and rind
		2 oranges, juice and rind

Boil all ingredients except apple cider for 15 minutes. Let cool, then add apple cider. Put in stone crock and store until ready to use. (Beef may be omitted.)

ECONOMICAL MINCEMEAT

3 cups apples, chopped	$\frac{1}{2}$ cup sugar
2 cups raisins, chopped	$\frac{1}{2}$ tsp. each, ground
3 tbsps. lemon juice	cloves, and nutmeg
$\frac{1}{4}$ cup water	1 tsp. cinnamon
$\frac{1}{4}$ cup chopped mixed peel	$\frac{1}{2}$ cup chopped suet

Combine ingredients and heat together slowly. Simmer about 10 minutes. Bottle and store in a cool place.

Christmas Cakes

LIGHT CHRISTMAS CAKE

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| $\frac{3}{4}$ cup butter | 1- $\frac{1}{3}$ cups finely chopped citron peel |
| 1 cup white sugar | $1\frac{1}{2}$ cups light sultana raisins |
| 2 cups general purpose flour | $1\frac{3}{4}$ cups shredded almonds (blanched) |
| $1\frac{1}{2}$ tsp. baking powder | 4 rings crystallized pineapple |
| 6 egg whites | $\frac{1}{2}$ cup shredded coconut |
| $\frac{1}{4}$ tsp. salt | 1 cup quartered glazed cherries |

Cream the butter and sugar together, then add well beaten egg whites. Fold in flour, and baking powder. Then add all the fruit that has been lightly dusted and well mixed with a little of the flour. Have pans lined with greased paper. Oven temperature, 325 degrees F. Baking time is 2 to 3 hours. This makes enough for the large pan in the fruit cake sets.



LIGHT CHRISTMAS CAKE

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|---|-----------------------------------|
| 6 tbsp. orange juice | 2 cups sifted cake flour |
| 1 tbsp. grated orange rind | 1 tsp. salt |
| $\frac{1}{2}$ cup citron peel, chopped | $1\frac{1}{2}$ tsp. baking powder |
| $\frac{1}{2}$ cup orange peel, chopped | 1 tsp. cinnamon |
| $\frac{1}{2}$ cup lemon peel, chopped | $\frac{1}{4}$ tsp. nutmeg |
| $\frac{1}{2}$ cup quartered glazed cherries | $\frac{1}{2}$ tsp. allspice |
| 1 cup sultana raisins | 1 cup shortening or butter |
| $\frac{1}{2}$ cup currants | 1 cup white sugar |
| $\frac{1}{2}$ cup blanched almonds | 5 eggs, well beaten |

Chop peel, and cherries. Plump, and dry raisins and currants, blanch and chop the almonds. Combine fruit and nuts and dredge with $\frac{1}{4}$ of the flour. Sift the remainder of the flour with the salt, baking powder and spices. Cream together the shortening, sugar and orange rind. Add the well beaten eggs and beat until fluffy. Add the sifted dry ingredients alternately with the orange juice. Fold in the floured fruit and nuts. Pour the batter into a lined and greased fruit cake tin, 8" x 8". Bake in a 325 degree oven until done. This yields a 3 lb. fruit cake.

RICH DARK FRUIT CAKE

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| 12 eggs | $\frac{1}{2}$ lb. cherries glazed |
| 1 lb. butter | Juice and rind of 1 lemon |
| $1\frac{1}{2}$ cups white sugar | 1 tsp. mace |
| $1\frac{1}{2}$ cups brown sugar | 1 tsp. vanilla |
| 1 lb. seeded raisins | 5 cups flour |
| $\frac{1}{2}$ lb. almonds | 1 tsp. soda |
| $\frac{1}{2}$ lb. mixed peel | 2 tsp. cream of tartar |
| 1 lb. dates | 2 tsp. cinnamon |
| 2 lbs. sultana raisins | $\frac{1}{2}$ tsp. nutmeg |
| 1 lb. currants | 1 cup flour to dredge fruit |

METHOD FOR RICH DARK FRUIT CAKE

Cream the butter and sugar. Add beaten eggs, lemon juice and rind. Sift balance of flour with spices, soda, cream of tartar. Add half of this mixture to the creamed mixture. Add the prepared fruit, then add the remainder of dry mixture. Bake in tins, lined with heavy oiled brown paper, for about 4 hours in a 300 degree oven. Makes about 10 lbs. fruit cake.

DARK CHRISTMAS CAKE (add 2 lbs. currants if desired)

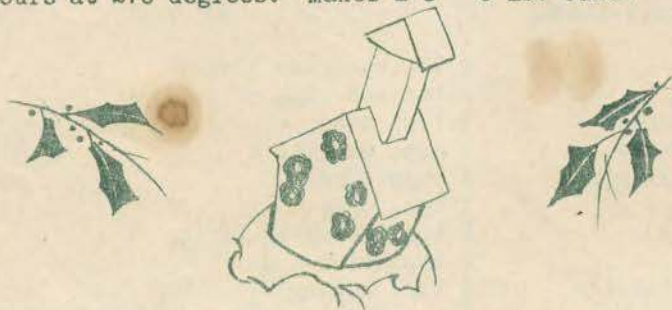
1 lb. butter	$\frac{1}{2}$ lb. mixed peel
3 lbs. brown sugar	$\frac{1}{2}$ cup cream
8 eggs	1 tsp. soda
2 lbs. dates	1 tsp. salt
2 lbs. raisins	2 lbs. flour
$\frac{1}{2}$ lb. red glazed cherries	1 tsp. vanilla flavoring
$\frac{1}{4}$ lb. almonds	1 tsp. rum flavoring
$\frac{1}{2}$ lb. walnuts	1 tsp. almond flavoring

Cream the butter, add brown sugar gradually, beating until smooth after each addition. Add eggs, one at a time beating well after each egg is added. Sift flour, salt, soda, add alternately to the flour mixture with the cream (flavored with vanilla, rum and almond). Beat this mixture thoroughly, then add cut fruit and nuts which have been floured with some of the flour mixture. Mix thoroughly! Place in cake pans (graduated size) lined with heavy greased brown paper. Bake 3 to $3\frac{1}{2}$ hours in a 325 degree oven.

ECONOMICAL DARK FRUIT CAKE

$1\frac{3}{4}$ cups strong coffee	3 eggs
2 cups brown sugar	2 tsp. baking powder
$\frac{1}{4}$ lb. butter	$\frac{1}{2}$ tsp. soda
$\frac{1}{2}$ tsp. allspice	$\frac{1}{2}$ cup chopped mixed peel
$\frac{1}{2}$ tsp. cloves	$\frac{1}{2}$ cup glazed cherries
1 tsp. cinnamon	1 cup blanched almonds
2 lbs. raisins seeded	3 cups flour
1 lb. sultanas	

Mix the coffee with the brown sugar, butter, spices, raisins and sultanas. Boil 5 minutes. Let stand overnight. In the morning add the beaten eggs, and sifted flour, baking powder and soda. Add nuts and peel. Bake in loaf pans which have been lined with greased paper, for $2\frac{1}{2}$ hours at 275 degrees. Makes a 5 - 6 lb. cake.



Icings

ALMOND ICING (large recipe)

1 pound blanched almonds	1 tbsp. corn syrup
3 to 4 cups icing sugar	1 tsp. rose extract
1/8 tsp. salt	1 tsp. almond flavoring
2 slightly beaten egg yolks	

Put almond through food chopper, grinding them to a paste; add corn syrup and egg yolks. Add enough icing sugar to make a stiff mixture. Add flavoring and blend well. Turn out on a baking sheet, sprinkled with icing sugar. Knead well, then roll to size and shape of cake to be covered. Brush cake surface with slightly beaten egg white and place icing on cake. Roll lightly until smooth on the cake and trim edges with a sharp knife. Allow to stand overnight before adding ornamental frosting.

MOCK ALMOND ICING

1 medium sweet potato	1/2 tsp. almond flavoring
1 - 2 cups icing sugar	1/4 tsp. rosewater extract

Bake the potato, scrape out the pulp only; and put through a coarse sieve or ricer. Add the icing sugar, 1 cup at first, then flavorings and work until perfectly smooth. Add more icing sugar if needed until it makes a smooth paste. Sprinkle board with sugar and roll out to 1/4 inch thickness, and spread as you would almond icing.

ORNAMENTAL FROSTING

1 egg white	1 tsp. lemon juice
2 cups sifted icing sugar	1/2 tsp. glycerine

Beat egg whites until frothy, gradually add icing sugar, beating constantly. Blend in strained lemon juice, then glycerine. Beat until it stands up sharply. Spread over almond icing by using a spatula dipped in warm water (first shake off excess water). Decorate with tinted icing or use peel and cherries for Christmasy effect.



HUNGARIAN ICING (For cup cakes, banana cake etc. A special occasion icing)

4 squares chocolate	2 tbsp. hot water
2 eggs, well beaten	1 cup icing sugar
1/2 cup butter, washed to remove excess salt	

Cut chocolate in small pieces and melt over hot water (not boiling). Blend in the hot water. Add icing sugar, blend, then add beaten eggs. Remove from heat, but still allowing it to stand over hot water, stir constantly until it thickens. Cool slightly. Add 2 tbsp. butter to chocolate mixture and beat well. Repeat this until butter is all used. The longer you beat after each addition of butter, the fluffier the icing will be.

Cookies

OATMEAL OVERNIGHT COOKIES

1½ cups butter	3 cups oatmeal	1 lb. dates, chopped
1 cup white sugar	2 cups flour	1 tsp. soda, dissolved
1 cup brown sugar	2 eggs, well beaten	in
1 cup nut meats (chopped)	½ tsp. salt	1 tbsp. hot water

Cream butter, add sugar, then eggs, well beaten. Add soda, dissolved in warm water, then the dry ingredients, fruit and nuts. Blend well. Form into 3 rolls, roll in wax paper and let stand in cool place overnight. Slice fairly thin the next day and bake in a 375 degree oven 12 to 15 minutes. This makes 150, or more cookies.

CHOCOLATE COOKIES

½ cup butter	1 tsp. soda dissolved in	4 bars semi-sweet
¼ cup shortening	1 tsp. hot water	chocolate (5¢ size)
¼ cup brown sugar	2¼ cups sifted flour	(Neillons or Rowntrees)
¼ cup white sugar	1 tsp. salt	1 tsp. vanilla
2 eggs	1 cup chopped nuts	

Cut chocolate into size of peas. Cream butter and sugar. Add eggs, vanilla and soda dissolved in hot water. Then add flour and salt, sifted together. Add nuts and chocolate last. Drop with teaspoon on to greased cookie sheet. Bake 10 to 12 minutes in a 375 degree oven. Makes about 100 cookies.

CRISPIES for the Children's sweet tooth

1 cup sugar	1 cup thin cream	1 cup rice crispies	1 cup nuts
1 cup syrup	¾ cup corn flakes	1 cup coconut	(peanuts or walnut)

Cook sugar, syrup and cream to the firm ball stage. Mix cereals, coconut and nuts together. Pour hot mixture over dry mixture. Mix well. Press into buttered pan. When cool, cut into squares.

XMAS SHORTBREAD

2 cups butter	1 cup brown sugar	4 cups flour
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Cream butter and sugar well, add flour and mix well, kneading until the flour, sugar and butter are perfectly blended. Do not overwork it. The dough will begin to crack when it is mixed enough. Roll out lightly to desired thickness, and cut in cookie shapes. Bake at 350, for 10 min.

CANDY CAKE

½ cup butter 1½ cups brown sugar -- Boil on stove for a few minutes. Remove and add:
 1 cup raisins - 1 cup walnuts - 1 tsp. vanilla - 2 cups oatmeal - 1 tsp. soda. This will be like crumbs. Press flat in buttered pan, and bake 10 minutes, in 425 degree oven. CUT IN SQUARES WHILE HOT.

YULETIDE FRUIT COOKIES (makes 8 to 9 dozen)

2 cups sifted flour	$\frac{1}{2}$ cup shortening	2 tbsp. candied orange peel
2 tsp. baking powder	3 eggs	2 tbsp. candied lemon peel
$\frac{1}{2}$ tsp. cinnamon	1 tsp. vanilla	$\frac{2}{3}$ cup honey
$\frac{1}{4}$ tsp. salt	$\frac{3}{4}$ cup golden raisins	$\frac{1}{2}$ cup pecans or walnuts
$\frac{1}{2}$ cup brown sugar	$\frac{1}{4}$ cup candied cherries	$\frac{1}{2}$ cup almonds

Sift together flour, baking powder, cinnamon, salt, add sugar; add shortening and honey. Mix in with fork until all ingredients are blended. Add candied fruits that have been chopped, and chopped nuts. Drop by spoonfuls on greased baking sheet. Garnish with candied fruit if desired. Bake in moderately hot oven 375 degrees for 10 to 12 mins.

PERISHKI

3 egg yolks	2 tsp. lemon juice
1 cup butter	2 tbsp. sour cream
2 tsp. vanilla	2 cups flour

Mix butter, flour. Beat egg yolks slightly, add cream, vanilla, and lemon juice. Beat into butter and flour mixture. Turn on to floured board and shape into balls, size of big marbles. Chill overnight. Next day roll each marble into a square about thickness of pie crust. In center of each square put a tsp. of thick jam and a walnut. Moisten edges of pastry and fold into a little turnover. Bake in 375 degree oven for 10 to 15 minutes. When cooked and cooled, put a tsp. of meringue on top of each turnover and decorate with another walnut. Bake until meringue browns slightly in a slow oven.

CHRISTMAS WREATHS OR CUT-OUTS

3 eggs	2 cups sugar	3 to 3 $\frac{1}{2}$ cups flour
1 cup butter	1 lemon, juice and rind	citron and cherries, or colored frosting

Cream butter, add sugar gradually. Then the juice of lemon and grated rind. Beat yolks and whites of eggs separately. Add eggs to mixture. Gradually work in enough flour to make a mixture firm enough to knead. Roll out dough into fairly thin sheet and for Christmas wreaths, cut with a donut cutter. For other shapes use cookie cutters such as bells, Xmas trees, holly leaves, gingerbread men, etc. Place in a greased baking sheet and bake in a 350 degree oven, 15 to 20 mins. Decorate when cool.

ON YOUR XMAS MENU

CRANBERRY RELISH

4 cups cranberries	2 $\frac{1}{4}$ cups white sugar	$\frac{1}{4}$ tsp. salt
2 large oranges	2 cups water	

Wash and pick over cranberries. Wash and squeeze oranges. Cook cranberries, orange juice and sugar, grated rind and 2 cups water. Cook to jelly stage. Strain if desired.

Candies

CHOCOLATE FUDGE

2 cups brown sugar	2 tbsp. butter
$\frac{1}{2}$ cup cream or milk	$\frac{1}{2}$ tsp. vanilla
2 squares unsweetened chocolate	nuts

Put all together in pan except for nuts and vanilla, cover and bring slowly to a boil. DO NOT STIR. Boil until reaching the soft ball stage. Cool. Add vanilla, beat until it starts to harden and loses its gloss. Pour into buttered pan, sprinkled with nuts. Cut into squares.

MAPLE CREAM FUDGE

2 cups brown sugar	$\frac{1}{2}$ cup top milk or cream
1 tbsp. flour	2 tbsp. butter
1 tsp. baking powder	salt

Mix all together, bring slowly to a boil while covered. Stir until mixture forms a soft ball in cold water. Add 1 tsp. vanilla and beat until it loses its gloss. Pour into buttered pans that are sprinkled with nuts.

DIVINITY FUDGE

2 cups white sugar	1 egg white
$\frac{1}{3}$ cup syrup	$\frac{1}{2}$ cup chopped walnuts
1 cup cold water	1 tsp. vanilla

Boil sugar, syrup, water together until a little dropped in cold water forms a firm soft ball. Pour the mixture slowly on to a stiffly beaten egg white beating all the time. Add vanilla; pour nuts in and keep beating until stiff. Pour into buttered pan.

TAFFY APPLES

2 cups granulated sugar	$\frac{1}{4}$ cup cold water
$\frac{1}{2}$ cup corn syrup	red fruit coloring

Cook sugar, syrup, and water slowly until sugar is dissolved. Then cook until a few drops in cold water leave a brittle thread -- that is to the hard ball stage. Add sufficient red coloring to tint a bright shade. Insert a wooden skewer into the stem end of an apple. Dip each apple into the hot syrup which has been set over boiling water to keep it liquid. Turn apples until well coated, then set on wax paper to harden.

BROCCOLI

ON YOUR XMAS MENU

Choose bright green crisp heads. Soak $1\frac{1}{2}$ hours in cold salted water. Refrigerate if not used at once. To cook, use a deep kettle, just large enough for the head and bring water rapidly to a boil. Insert stem end down; do not submerge heads. When water boils again, they will cook more slowly than stems; both will be tender in 15-25 mins.

RUSSIAN TAFFY

$\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar (packed)
 $\frac{1}{4}$ cup butter

$\frac{1}{2}$ cup cream
 $\frac{1}{2}$ cup golden syrup
 vanilla to flavor

Put butter in saucepan and when melted, add the other ingredients. Boil all together until the toffee is crisp when tested in cold water. Pour into well greased baking tin and when it begins to set, mark into squares, afterward cutting into pieces when cold. The toffee must be stirred often, as it burns quickly if left to itself.

**PEPPERMINT CANDY CANES** (makes 10)

2 cups sugar
 $\frac{1}{2}$ cup water

$\frac{1}{2}$ cup corn syrup
 $\frac{1}{4}$ tsp. cream of tartar

Stir together until sugar dissolves. Cook without stirring, to light crack stage 265 degrees. Remove from heat, add $\frac{3}{4}$ tsp. peppermint extract and divide into 2 portions. Add $\frac{3}{4}$ tsp. red coloring to 1 part. Cool. Pull each part separately and twist the red around the white. Cut in 8 inch lengths and form canes.

Punches

CRANBERRY PUNCH

1 qt. cranberries
 1 cup sugar
 3 tbsp. lemon juice

6 cups water
 1 cup orange juice
 1 qt. ginger ale

Cook cranberries in the water. Rub through sieve, add sugar and chill. Just before serving, add the orange, lemon juice and ginger ale. Pour over ice cubes.

NEW YEAR PUNCH

2 cups diced pineapple
 2 cups strained orange juice
 1 cup strained lemon juice
 2 pts. sweet wine or ginger ale

1 cup sugar
 1 pt. strong tea
 2 pts. soda water
 ice

Dissolve sugar in freshly-infused tea. Add fruit juice and fruit, and chill for several hours. Add remaining chilled ingredients. Serve icy cold.

HOT SPICED PUNCH (Makes 2 quarts)

2 qts. grape juice or cider
 2 tbsp. sugar

stick cinnamon
 1 tsp. whole allspice
 lemon flavoring
 few whole cloves
 orange slices

Simmer grape juice with sugar, allspice, cinnamon, and whole cloves for 15 minutes; strain into bowl. Add lemon flavoring, garnish with orange slices studded with cloves. Serve piping hot.

Fun 'n' Games

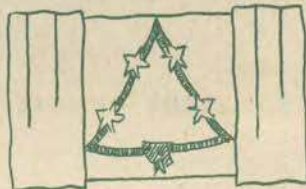
DECORATIONS

1. Santa Claus finds himself hung on the Christmas tree, in a new glamour coat. You can make him at home too. Paint an old light bulb with white enamel. Dry. Cut red cardboard so that it sits on the light bulb to make a cone shaped hat. Before attaching the hat, tie the cord around the screw part of the bulb securely, fasten the cap on, and bring the string through the top so it will tie to the Xmas tree. Paint in eyes, nose, and mouth with red. Spread glue on cap and at the base of the bulb. Over the glue on the cap sprinkle sparkley snow. To the glue on the bulb shape a cotton batten beard.



2. A tiny Xmas village is fun for all to take part in making. Make a number of tiny cardboard houses, different styles; also a church, stores, and a hotel. Place them on a large piece of cardboard, covered with artificial snow. Cut tiny figures from Xmas cards and put them along the streets. Lamp posts and fir trees are also part of the picture. At night a blue light shining over the town, gives the effect of moonlight.

3. Use red or green satin ribbon, 1 inch wide. Using the whole window outline a Xmas tree with the ribbon, and attach a large silver star to each point. Use a larger ribbon, and tie it into a bow at the base of the ribbon tree. Colored lights may be used in place of the stars.



4. Mantels take on a Christmasy air when fixed up like this. Flatten a birch log, 2 feet long on one side. Cut holes for 4 candles at even distances along the logs, and place tall red candles in it. Arrange pine branches around each candle and tie tiny Xmas tree balls in groups between the candles. Just watch them shine when the candles are lit!

5. Pine cones are placed in an old pan in a warm oven and left there until the resin comes out, leaving a lovely glaze on them; or - paint them different bright colours, and hang them in clusters.

6. Wire hangers are bent to form a circle, then evergreen twigs, cedar, holly and ribbon are attached to the wire hoop with heavy thread to form a wreath. It can then be hung from the hook, at the top, while a large red bow of satin, covers the hook.



7. Another pine cone treatment is to paint the ones on the tree gold, so they will shine beautifully, when the lights are turned on.

8. Soup tin tops are cut in the shape of stars, bells and flowers, painted with nail polish, then with small holes punched in the corners with a tack, they can be hung on the trees. If they are hung in a cluster where there is an air current, they will tinkle like tiny bells.

FUN FOR OPEN FIRES

For beautiful, vari-colored flames in your open fireplace

PINE CONES: Mix in an earthen jar -- $\frac{1}{2}$ lb. strontium nitrate, and $\frac{1}{2}$ lb. copper chloride, and pour over mixture, 4 qts. warm water. Stir until dissolved. Then add cones or small strips of soft dry wood. DO NOT USE METAL CONTAINERS OR SPOONS TO STIR. Let soak at least two days, then dry for 2 days. Repeat again, soaking two days and drying 2 days. Repeat the procedure for 14 days.

YULE LOGS: 2 lb. coarse salt, 2 lb. bluestone, 1 ounce stronchian nitrate (K&K), 2 gallons boiling water. It's necessary to use a wooden pail for this, as the mixture eats into tin very rapidly. Take old magazines and roll up like logs, rolling as tight as you can. Allow them to soak in this mixture for about 2 weeks, or until well saturated. Then remove from liquid and allow to dry. The longer they dry, the better. The best way is to dry them across the beams in the furnace room or very dry basement. If they don't dry thoroughly, they will not be effective. ★ A small piece of copper screen will produce a "driftwood blaze" in your fireplace. The same piece may be used many times.

TABLE DECORATIONS

HOLLY RED TABLECOTH: Dye a sheet red in washing machine. Dissolve dye. Cover sheet with boiling water; set machine in motion for 15 minutes. Dry outside. It may be used year after year. Use white accessories, such as serviettes, candles, and centerpiece...2 white cornucopiae on a mirror with fruit spilling out.



DANCING SNOWBALLS: 1 tbsp. citric acid, 2 tbsp. soda, handful mothballs in a bowl partly filled with green colored water. Put bittersweet under water on needlepoint frog, and snowballs will move about the branches.

RED CENTERPIECE: Polish 6 apples, remove centre with apple corers. Put 6 tall red candles into the apples and place on a 10 inch square of cellophane. Draw the cellophane up around base of candle. Tie with ribbons. Surround these with holly sprays that have been brushed with beaten egg whites, then sprinkled with artificial snow.

CHILDREN'S CENTERPIECE: And won't they love it! Cut out a small cardboard house. Ice with a fluffy white frosting. Then trim doors, windows, and chimney with green icing. Now take your favorite simple cookie recipe and make wreaths, gingerbread men, bells, stars, etc., and decorate with colored icing, mostly red and green. When the icing on the cookies has hardened, lay the cookies on the roof and sides of the house, so that they stick to the frosting and cookie house. Looks just like the one in the fairy story. Make a tiny fence of evergreen twigs to complete the Christmas centerpiece.



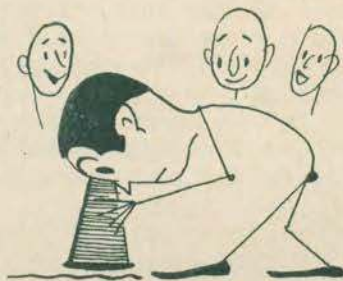
PLACE CARDS

MINATURE MENUS: Cut green, or red paper into 4 inch by 4 inch squares. Fold in half. Print menu in white ink and name at the bottom. Tie a small red or green bow in the top corner of menu. Separate the covers slightly so it will stand upright.

HOLLY CARDS: Choose uniform pieces of holly, with red berries. With white ink put the name of each guest on the holly leaf. Allow to dry, then stick carefully, each little piece of holly into a gumdrop or marshmallow. Place in front of each plate.

GAMES

OPERA GLASS RACE: Mark out an irregular line -- or use a piece of string 8 feet long. Give contestant a pair of opera glasses and have him look through them at his feet. Then looking through the glasses -- he must walk on the line, or string. A race may be arranged by having 2 lines and 2 pairs of opera glasses. Then the racer must walk back over the line looking through the wrong end of the glasses.

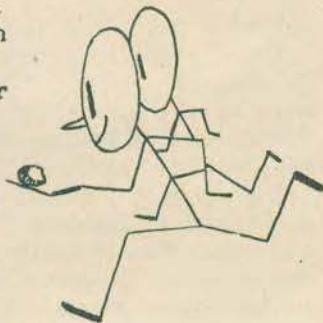


BIG GAME HUNT: Hide animal crackers about the room. The players are told to hunt for these and when an animal is found, the finder must imitate its call. Set a score before the game, such as, Lion - 100, Tiger - 50 etc. There will then be a winner to receive a small prize. This is one the youngsters will like!

ANIMAL BLIND MAN'S BUFF: The players stand in a circle around one who is IT, and who is provided with a long stick. He reaches out with it, and touches a player. The player grasps the stick and makes a noise like an animal. The blindfolded trainer must try to guess who it is. If he guesses right he changes with the player.

MUTILATED STORIES: Exciting magazine stories are cut in paragraphs which are mixed thoroughly. Each player receives a paragraph and reads it as the game leader calls upon him. The results are very amusing, if the paragraphs have been chosen properly.

MONKEY RACE: Have two tables -- one at each end of the room. Place on both tables a plate for each player (4 or 5). Into the plates on the table put 6 small nuts, (hazelnuts), and give each competitor 2 strips of cardboard (a postcard cut in half is good). The player must pick up one nut at a time and carry it off to the other plate -- then repeat until all the nuts are in the 2nd plate. No nut may be touched with anything but the 2 pieces of cardboard. The cardboard must at all times be kept flat. The 2nd card can be used only for shoveling a nut on the card, at the table or if it drops to the floor.



You're invited to visit the **CITY HYDRO KITCHEN**

This model kitchen, in City Hydro's Showrooms on Portage Avenue at Kennedy Street, is the headquarters of City Hydro's Home Service Department. Fully qualified Home Economists are in attendance to advise you on your cooking and home-making problems. They will provide you with tested recipes and help you with ideas for entertaining at home—bridge teas, children's parties, showers, etc.

The Hydro Kitchen is just one of the many features of City Hydro's Showrooms, where electric merchandise of approved quality is offered to the public at standard prices.

For electric appliances that will give you long, satisfactory service, shop at City Hydro Showrooms.



Christmas Measures — For your quick reference

Bread crumbs (stale)	1 lb.	4 cups (packed)
Currants	1 lb.	3 cups (heaping)
Candied Peel	1 lb.	4 cups (packed)
Flour (white)	1 lb.	4 cups
Almonds (shelled)	1 lb.	3 cups
Nuts	1 lb. unshelled	1 cup shelled
Lemons	1 med.	4 Tbsp juice
Meat (ground for mincemeat)	1 lb.	2½ cups uncooked
Raisins	1 lb.	3 cups
Sugar (white)	1 lb.	2 cups
Sugar (brown)	1 lb.	2½ cups packed
Sugar (icing)	1 lb.	3 cups packed
Suet	1 lb.	4 cups
1 tsp.	1 teaspoon)	(1 Tbsp. 1 Tablespoon)