End Your Christmas Dinner With Fragrant Fig Pudding

A fitting finale for Christmas dinner is a fragrant fig pud- Rich in the flavor of fruit and spice, yet light as a puff, this ing cake is the perfect note on which to end the holiday

Of course, we're talking about the ready prepared fig pud- that comes sealed in tin at your local grocery. We'd never est that you make your own when you can buy such a us cake all ready to heat and serve.

At our house, we serve our spicy, warm fig pudding ringed transparent slices of fresh orange and topped with slivers monds. Over the top, we pour a thin, glistening sauce red with nutmeg.

NUTMEG SAUCE

up sugar
aspoons cornstarch
aspoon salt
p water
blespoon butter
aspoon nutmeg
mbine first 3 ingredients ucepan. Slowly add water, g to avoid lumps. Simhile stirring until clear hick. Remove from heat, utter and nutmeg. Serve ver puddings. Makes 1

GGESTIONS FOR SERV- Arrange orange sections p and around a heated Pudding. Sprinkle with ed blanched almonds. hot with Nutmeg Sauce. e color contrast of Lemon ng Sauce against the rich n pudding wedge is an inon in itself to try the ing sauce. In addition, golden liquid has a beaufresh lemon flavor that's to beat!

LEMON PUDDING SAUCE

1¼ cups sifted confectioners' sugar
1 egg, beaten
3 tablespoons butter
3 tablespoons lemon juice

Add powdered sugar to egg; beat until smooth. Add butter and lemon juice; cook in double boiler, stirring constantly, 8-10 minutes or until thick. Serve warm over Fig Pudding. Makes about 1 cup.

The old standby, hard sauce goes well with fig pudding, too. It's especially delicious when flavored with a bit of lemon.

LEMON HARD SAUCE

¼ cup butter, softened
1 cup confectioners' sugar
½ teaspoon grated lemon rind
1 to 1½ teaspoons lemon juice
¼ teaspoon lemon flavoring

Work butter with spoon or beater until light and creamy. Add sugar gradually. Add lemon rind, juice and flavoring; beat until light and fluffy. Makes ¾ cup.

Yule Dinner Preparations Eased by Freezers, Foil

Why not let your freezer help you avoid the Christmas rush this holiday season?

Long before the holiday dinner you can prepare your turkey and store it in the freezer.

Large tom turkeys (over 16 pounds) usually sell for eight to ten cents less per pound than small hen turkeys. They are a smart buy for small families too, because left-overs may be safely frozen for later use.

You may freeze your turkey so that it is oven-ready, or you may roast it before freezing. If turkey is frozen uncooked, take it out of your freezer two, or three days before Christmas, allowing about 5 hours per pound for thawing in the refrigerator. Or if you prefer to cook, the holiday bird before freezing, just roast as usual, cool the turkey quickly, wrap tightly in foil and freeze. To thaw and reheat, place foil-wrapped frozen turkey in 325°F. oven, and allow about 10 minutes per pound for turkey to heat.

If you wish to serve stuffing or dressing with the turkey, freeze and bake in a casserole, separately from the turkey. A medium-sized casserole of pre-baked frozen stuffing will require about 1 hour in the same oven with the turkey; if frozen unbaked, allow additional 30-45 minutes for baking.

If you use aluminum foilwrap you can eleminate a lot of the work in cooking the turkey. While you enjoy yourself around the tree with the family, aluminum foilwrap will roast and baste the turkey to perfection and, at the same time, will prevent dryness and burned skin. Aluminum foilwrap seals in all the flavour and goodness of the turkey and reduces shrinkage.

Here are the directions for cooking the Christmas Turkey in foil:

Wash, stuff and truss the bird, rub with fat and season. Then wrap the turkey completely in the foil. If necessary, join two or more sheets of the foilwrap together to make a sheet of sufficient size. Do not puncture the foil. Place turkey, breast up, on a rack in an open roaster and cook in oven pre-heated to 400°. For best results use these cooking times:

7 to 9 lbs., allow 2½ to 3 hours cooking time; 10 to 14 lbs., allow 3 to 3¾ hours cooking time; 15 to 18 lbs., allow 4 to 4½ hours cooking time; 19 to 24 lbs., allow 4½ to 5½ hours.

For the final 45 minutes of cooking time, fold back the foil and allow the turkey to brown. Pour the accumulated juices into the roaster and make gravy in your usual way.

Gift-Wrapping History Little Obscure

The interchange of Christmas gifts between family and friends has a long history and many and varied are the customs and traditions relating to it. St. Nicholas is supposed to have been the earliest donor of Christmas gifts. He is certainly the most famous.

Not much has been recorded, however, about the early history of wrappings for the gifts.

Sweden still practises the quaint custom of the "Julklapp." This is a small but precious gift wrapped in an enormous package which takes much time and labor to undo. The task of discovering the gift hidden within the innumerable coverings usually results in much fun and laughter.

To those who remember the standard tissue paper with the red and green string used for Christmas gift wrapping a few years back, today's variety of fancy materials is amazing. The stores are offering reams of paper covered with Christmas designs, plain or printed sheets in brilliant colors, plastic papers with ribbons to match and foil which can be purchased printed, plain or even quilted.

The array of ribbons and seals available is endless and often tempts the amateur to overdo a wrapping job in their enthusiasm. Expert gift wrappers emphasize the need for discrimination. "Don't put all those seals on that two-by-four package," they warn, and "Keep your workmanship neat."

FAMOUS QUEEN

Queen Wilhelmina of The Netherlands ruled 50 years from 1898 until she abdicated in 1948 in favor of her daughter, Queen Juliana.

Turkey Turnovers as Appealing As Original Holiday Bird

Every now and then a recipe comes up for leftovers that is almost glamorous and taste-tempting as the original dish. Such is the case with Turkey Turnovers.

These envelopes of flaky crust bursting with tender bits of Thanksgiving or Christmas turkey, chopped ripe olives and bits of pimiento are the answer to a gourmet's dream. A touch of onion, a pinch of marjoram season the mixture beautifully. Then thick, full-flavored cream of chicken soup is added as a binder.

So often the problem in working with leftover turkey or chicken is the lack of gravy. The soup compensates for these, lends all the richness of flavor usually attributed to turkey stock plus the added goodness of double-thick country cream.

The soup is used, too, as a sauce to pour over the piping hot turnovers just before serving.

Be sure to try this recipe with the "pickin's" of your holiday bird.

TURKEY TURNOVERS

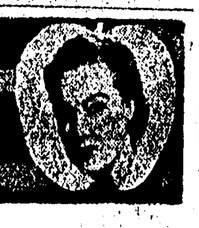
1 10-oz. can Condensed Cream of Chicken Soup, undiluted
1 cup water
2 tablespoons turkey drippings, shortening or salad oil
2 tablespoons all-purpose flour
¼ teaspoon salt
Dash pepper
1⅓ cups cooked, chopped turkey
¼ cup chopped ripe olives
1 tablespoon finely chopped onion
1 tablespoon chopped pimiento
1 tablespoon chopped parsley
Dash powdered marjoram
Pastry using about 2 cups flour

Mix soup with water. Melt shortening; blend in flour, salt and pepper. Stir in 1¼ cups of diluted soup. (Save rest for sauce). Cook, stirring until thickened. Cool. Heat oven to 425°F. (hot). Add turkey and next 5 ingredients to thickened sauce. Roll pastry to ⅛-inch thickness; cut into 6 6-inch squares. Fold pastry to make a triangle or rectangle; press edges together with the tip of a fork. Place on baking sheet. Bake at 425°F. for 20-25 minutes or until brown. Heat remaining soup to just below boiling and serve over turnovers. Makes 6 servings. NOTE: Chicken may be substituted for the turkey.

The blades of paring knives have an uncanny way of working loose from the handles. Push a little plastic wood well into the crevice of the handle and replace the blade of the knife. Let it dry for a few hours and the knife will be as strong as new.

One department store gift wrapper admits that "scotch" tape is her secret. It is invaluable in fixing the wrapping paper securely and neatly to a package, she says. She also uses it to help form those fancy rosette bows which really dress up a package and for securing little Santas and other decorations.

Ever Since Eve



that Christmas is fast apchine, I know how the s will fly from now on. so many things to do and about, the poor housewife doesn't have too much for housewifely chores — larly cooking. However, n still keep yourself in tanding with your family re are some "ten-minute" suggestions which may

SE RAREBIT—this makes nderfully quick luncheon t supper. Place sardines r of toast (quantity ne- g to number of servings h pour heated cheese over the sardines and If you prefer, butter of bread, top with sardines slice of cheese; then broil bubbly.

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D SWEET POTATOES pineapple—an all-time de which you can have for the oven in less than utes. Drain a No. 2 can of potatoes and an 8 oz. can eapple chunks; place in de layers, starting with potatoes, in a 1-quart cas- Sprinkle with ⅓ cup sugar, dot with 2 tablespoons butter. Bake in a hot oven (450° F.) about 15 minutes or until bubbly. Serves 4.

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CLAM AND CREAM CHEESE SPREAD—wonderful for an expected or unexpected crowd. Drain the juice from a 7½-oz. can of minced clams and mix the clams with ¾ lb. of cream cheese; add ¼ cup of milk and ⅛ teaspoon of garlic powder (if you prefer fresh garlic, crush 2 or 3 cloves and substitute for garlic powder). This spread is excellent for crackers or stuffing crisp celery stalks.

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APPLES ARE SO GOOD as well as plentiful at this time of the year. Since baked apples are usually a great family favourite try this variation: Serve them warm topped with spoonfuls of hot butterscotch pudding.

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SCRAMBLED EGGS and tuna fish—To serve six, blend 10 well-beaten eggs, ¼ cup milk, ½ teaspoon salt, ⅛ teaspoon pepper with a 7-oz. can of tuna fish that has been drained and flaked. Fry in 3 tablespoons of butter over low heat, stirring until eggs are set.

Thick Soup For Bustling Days

IE HOLIDAY RUSH is wilting our Christmas spirit before mas even gets here, try an easy-to-get supper menu that's on time and tempers. Soup, tossed green salad and buttered

Here's the soup recipe: Fry until crisp 3 slices of bacon, and crumble. Measure 3 tablespoons fat and in it cook 2 poons chopped onion. Add four cups of boiling water and 1 ge of tomato vegetable soup mix. Cover and boil rapidly for utes. Add 2 cups (one 1 pound can) pork and beans. Heat to flavors. Garnish with crumbled bacon. Serves 6 to 8 persons

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