

HINTS FOR The Holidays



by Clementine Paddleford



BE FESTIVE, yes, but careful too of the scarce foods. Traditionalists want their mince pie, but why not make it one crust? Then just before serving, sprinkle over one cup of shredded Cheddar and place under a preheated broiler, four inches from the flame, until the cheese melts and lightly browns. Eat the pie hot.

Give the coverless apple pie a sprinkling of brown sugar before its oven sojourn. This gives the apples a heat-kissed appearance and takes away that insipid look of the pale fruit; a crisp crunch for the fork.



Leftover fruit cake? Cut in fingers and ice with a lemon frosting. A tip in time is the fruit-cake pudding: steam leftover pieces of cake in top of the double boiler; serve with a hot custard sauce. To use the last of the cake crumbs, combine half and half with stale bread to make a fruited pudding delight or a fruit-cake Betty.

Roast the holiday meats at moderate temperature and reap these rewards: more servings per pound (due to less shrinkage), more savings on fuel (about 20 per cent), and much better flavor, the meat more juicy and tender.



After the roast makes its final table appearance, use the flavorsome scraps to add savour to a vegetable casserole.

Stuff the prune for a sweet bite. Cook, drain, seed, then fill cavity with chopped nuts and celery, moistened with mayonnaise. Men like the prunes stuffed with deviled ham mixed with finely chopped green pepper.



Eggnog left in the bowl? Thicken slightly with cornstarch by cooking in double boiler to make a rich pudding sauce for the fruit cake crumbles.

Crumble nut meats without waste. Place between a fold of waxed paper, crush with a rolling pin. Dried-out candy in the bowl? Give it the rolling pin treatment, and use the sweet dust as a sprinkle for a custard pudding.



Don't waste that leftover gravy, add it to stews, to hash, croquettes or a casserole dish.

Forget those assorted little sandwiches you pass at the tea and punch parties. Use the open-faced canapé with a potato-chip base. Or pile savory spreads on big carrot curls or thick cucumber slices. Mushroom caps, canned or fresh, make convenient holders to fill with well-seasoned mixtures.



Some babies go for spoon-pounding in a big way... (that's just healthy self-expression).

Some fling empty dishes at the floor (just getting used to new equipment).



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