a flat surface. Place balls in a 13 x 9 in. baking pan. Melt ⅓ cup butter or margarine and 1 package (4 oz.) blue cheese together in a small saucepan. Pour cheese mixture over balls and bake in a preheated 425° oven for about 10 minutes. Makes 40 hors d'oeuvres.

PLUM PUDDING WITH WHISKEY SAUCE

Heat 1 can (14½ oz.) plum pudding according to directions. Combine 1½ cups confectioners' sugar, ⅓ cup ground almonds, 3 tablespoons whiskey and 2 tablespoons butter or margarine in the top of a double boiler. Place over hot water for 10 minutes, stirring occasionally. Pour sauce over pudding and garnish with a candied cherry and sliced almonds. Serves 4–6.

CHERRY-GLAZED HAM

Spread top of a 5-lb. fully cooked canned ham with 1 can (21 oz.) cherry pie filling. Bake according to instructions on can. If there are no instructions, bake on a rack in a 325° oven approximately 1½ hours to an internal temperature of 140°. Baste with pan juices occasionally. Serve on a platter garnished with piped pumpkin potatoes (recipe below). Serves 8–10.

PUMPKIN POTATOES

Mix 1 can (16 oz.) canned pumpkin, ¼ cup light brown sugar and 1 teaspoon ground mace into 4 cups prepared instant mashed potatoes. Heat through. Fit decorating bag with pastry tube. Fill with mixture and pipe around platter for garnish. Serves 8–10.

cloves.

Use 1 teaspoon of tea leaves for each cup of boiling water in teapot. Steep 2–3 minutes. Serve hot with 1 teaspoon orange marmalade added to each cup. Garnish with 1 cinnamon stick and a sliver of crystallized ginger.

Note: All teas should be allowed to stand at least two weeks before gift-giving.

2. Homemade Christmas Cookies

BUTTERY PRETZELS

Budget tip—a little sugar goes a long way in this recipe.

4 hard cooked egg yolks
4 raw eggs, separated
1 cup butter or margarine
1 cup granulated sugar
3 cups all-purpose flour
Additional granulated sugar

Sieve or mash hard-cooked egg yolks. Add the raw egg yolks and mix well.

Cream butter or margarine and 1 cup sugar well; blend into the egg yolk mixture. Blend flour into mixture.

Preheat oven to 350°. For each cookie, use one level teaspoon dough and roll out to a 5-in. length. Roll in granulated sugar. Form into a pretzel shape. Repeat process for each cookie. Brush cookies with lightly beaten egg whites.

Place cookies on greased baking sheets. Bake in a 350° oven for 8 minutes. Makes 5 dozen.

Cut each strip at 2⅛-in. intervals, making 6 (⅜ in. wide and 2⅛ in. long) cookies from each of the 32 strips.

Place cookies on greased baking sheets. Bake in a 300° oven for 10 minutes. Remove from baking sheets and cool on racks.

To prepare glaze: Combine all ingredients except candied fruit in a saucepan. Bring to a boil and cook until it reaches the soft crack stage (270°) on a candy thermometer. With a small spoon, spread glaze on cookies. If glaze becomes too hard to work with, add a few drops of water. Garnish cookies with additional sliced candied fruit, if desired.

Cookies are best after being stored in tightly sealed jar or tin for at least 7 days. Makes 8⅓ dozen.

RUM CURRANT COOKIES

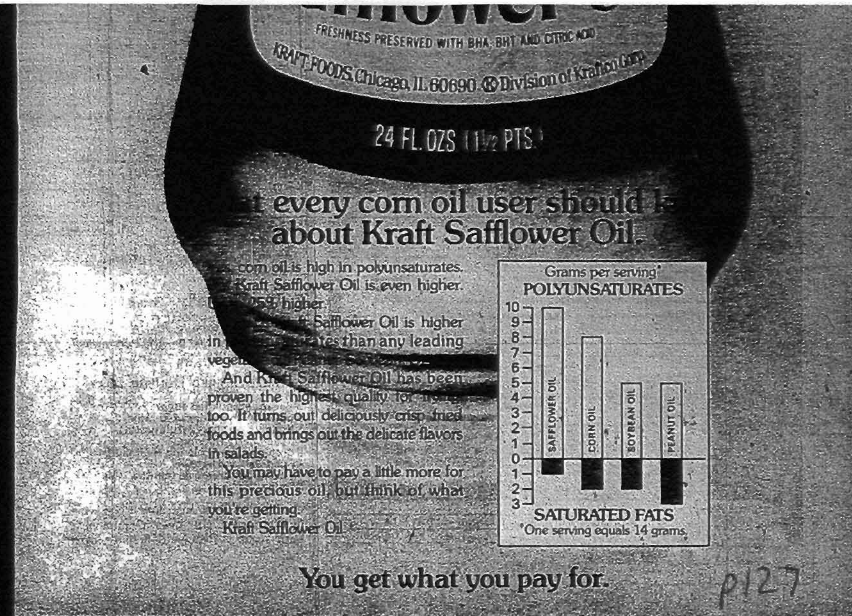
Another easy-on-the-sugar cookie.

¾ cup dried currants
¼ cup rum
⅔ cup sugar
½ cup butter or margarine
1 egg
1 teaspoon vanilla
1½ cups all-purpose flour

Add currants to rum and allow to soak for two hours until currants are plump.

Preheat oven to 375°. Cream the sugar and butter or margarine well. Add egg and vanilla, mixing until blended. Stir in the soaked currants and rum. Add flour, a little at a time, mixing well after each addition.

Drop rounded *(continued)*



UNDER GLASS
continued

teaspoonfuls of dough onto greased cookie sheets. Spread the dough slightly, keeping the cookies small and round.

Bake in a 375° oven for 5–6 minutes or until cookies are browned around edges. Remove from baking sheets and cool on a rack. Makes 5 dozen.

3. Sumptuous Spaghetti

SPAGHETTI WITH MARINARA SAUCE

2 cans (2 oz. each) anchovy fillets
1 cup chopped onion
3 to 4 cloves garlic, minced
3 cans (6 oz. each) tomato paste
1 can (16 oz.) tomatoes
1 can (14 oz.) artichoke hearts, drained
2 cups water
1 tablespoon sugar
1 teaspoon basil, crumbled
½ teaspoon salt
½ lb. (1½ cups) mushrooms, sliced
2 tablespoons butter or margarine
1½ lb. fusilli (curly) spaghetti, cooked according to package directions
Grated Parmesan cheese

Drain and chop anchovies, reserving oil in a skillet. Sauté onion and garlic in oil until lightly golden. Remove onion and garlic to a large saucepan, reserving oil in skillet. Add tomato paste, tomatoes, artichoke hearts, water, sugar, basil and salt to saucepan. Simmer, uncovered, 10 minutes, stirring occasionally.

Sauté mushrooms in reserved oil and butter or margarine in skillet until lightly golden. Add mushrooms to sauce, partially cover, and simmer 15 minutes longer.

Serve sauce over cooked spaghetti. Sprinkle with grated cheese. Serves 8.

4. Potpourri

During the blooming season, gather roses from your garden to dry for potpourri. Cut them in the morning, after the dew has dried, selecting only those at the peak of bloom and fragrance. Remove the petals from the roses, discarding any that are blemished; spread the others in a single layer on a wire screen. Place the screen in an airy spot, raised from the floor to allow air to circulate all around the petals. Sunlight bleaches the color from petals, so keep them in the shade at all times. Until they become crisp and dry, turn the petals each day; drying may take as long as two weeks when there is a great deal of moisture in the atmosphere. Swifter drying is accomplished by placing petals on cookie sheets in an oven to dry by the heat from the pilot light, which takes a few days, or at a setting of 110°, which takes a few hours. Store dried petals in a tightly closed container, adding new batches of petals as they are dried, until you have enough to mix a potpourri. Although these directions are for the drying of rose petals, tiny, perfect rosebuds, and other flowers and petals can be dried in the same way. In addition to scented flowers and leaves, dry colorful flowers: cornflowers, deep blue delphinium, purple violets and the petals of orange lilies or marigolds will add color to your potpourri.

To mix a simple rose potpourri, measure your dried petals and place them in a large bowl or pan. For each quart of dried petals, sprinkle over the dried petals 4 tablespoons allspice, two tablespoons whole cloves, 1 stick cinnamon broken into small pieces, the dried and crushed peel of one orange, and 10 ounces of granulated orris root. Turn gently with your hands to mix spices and fixative through the petals; sprinkle with 8 drops of oil of roses and 8 drops of oil of lavender. Mix again, then transfer to a tightly covered container to age. Every few days, turn the mixture as you did when combining the ingredients. When all scents have blended, the potpourri will no longer smell raw. Fill with the potpourri a handsome Fostoria glass hurricane globe (style 2763/459) as we did, or into glass or pottery jars or a porcelain bowl, to give as a Christmas gift.

Books that include recipes for potpourris and additional information on ingredients to incorporate in the mixture are:

Potpourris and Other Fragrant Delights, by Jacqueline Heriteau (Simon & Shuster), $4.95.

Potpourri, Incense and Other Fragrant Concoctions, by Ann Tucker (Workman Publishing Co.), $2.45.

Herbs and Things, by Jeanne Rose (Grosset & Dunlop), $2.95.

Fragrant oils, fixatives and all of the dried flowers for making potpourri can be ordered from:

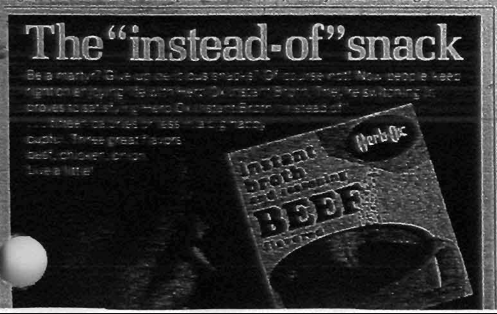
Aphrodisia Products, Inc., 28 Carmine St., N.Y.C. 10014.

Caswell-Massey Co., Ltd., 518 Lexington Ave., N.Y.C. 10017.

Caprilands Herb Farm, Coventry, Ct. 06238.

7. Liqueur Jelly

The simplest way to buy the liqueur ...



BIRDS EYE INTRODUCES THE EXOTIC HAMBURGER

heat and quickly stir in ½ cup liquid fruit pectin, Cherry Heering and red food coloring. Skim off foam with a metal ...

menthe for the Cherry Heering and red food color. Carefully pour ⅓ cup into each brandy snifter over ...

MORE INTERNATIONAL DINNER RECIPES.

PRONTO MINESTRONE *1 tablespoon butter or margarine • 3/4 pound ground beef • 1 teaspoon salt • 1 cup hot water • 1 can (8-1/4 oz.) tomatoes • 1 bouillon cube • 1 package (10 oz.) BIRDS EYE® Italian Style Vegetables with a Seasoned Sauce*

Melt butter in a medium saucepan. Add ground beef and sprinkle with salt. Cook and stir until meat is well browned. Add water, tomatoes, bouillon cube and vegetables. Bring to a full boil over medium heat, separating vegetables with a fork, and stirring frequently until sauce cubes are blended. Reduce heat, cover and simmer 3 minutes. Serve with Italian bread, if desired. Makes about 4 cups or 3 servings.

JAPANESE STYLE CHICKEN

1/4 cup unsifted all-purpose flour • 1 teaspoon salt • 1/8 teaspoon pepper • 2 pounds frying chicken pieces • 3 tablespoons salad oil • 1/2 cup water • 1 teaspoon soy sauce • 1 package (10 oz.) BIRDS EYE® Japanese Style Vegetables with a Seasoned Sauce • Hot cooked rice (optional)

Combine flour, salt and pepper; dredge chicken pieces. Heat oil in large skillet; add chicken and brown well on both sides. Turn chicken skin-side up and add water. Bring to a boil; cover and simmer 30 minutes, or until chicken is tender. Place chicken on a platter and keep warm. Add soy sauce and vegetables to skillet. Bring to a full boil over medium heat, separating vegetables with a fork; stir until sauce cubes are blended. Reduce heat, cover and simmer 3 minutes. Serve over chicken, with rice, if desired. Makes 3 servings.

HAMBURGER CHOW MEIN

3/4 lb. ground beef • 1 small onion, sliced • 1-1/2 cups beef broth • 1 tablespoon cornstarch • 1-1/2 teaspoons sugar • 1 tablespoon soy sauce • 1 package (10 oz.) BIRDS EYE® Chinese Style Vegetables with a Seasoned Sauce*

*Or use 1 beef bouillon cube dissolved in 1-1/2 cups boiling water.

Saute ground beef and onion in skillet until meat is browned and onion is tender. Pour broth over meat. Mix cornstarch and sugar with soy sauce. Pour into skillet; add vegetables. Bring to full boil over medium heat, separating vegetables with fork; stir until sauce cubes are blended. Cover and simmer ...

DEC 74 XUM
V 91-12
DEC