

Some Christmas recipes for holiday entertaining

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 inside bird
 three quarter pound sausage
 meat
 three quarter cup cooked
 chestnuts
 half cup chopped onion
 1 cup chopped celery
 1 teaspoon salt
 quarter teaspoon pepper
 quarter teaspoon thyme
 (crushed)
 quarter cup chopped parsley
 8 cups breadcrumbs
 2 slices bacon
 2 tablespoons melted bacon fat

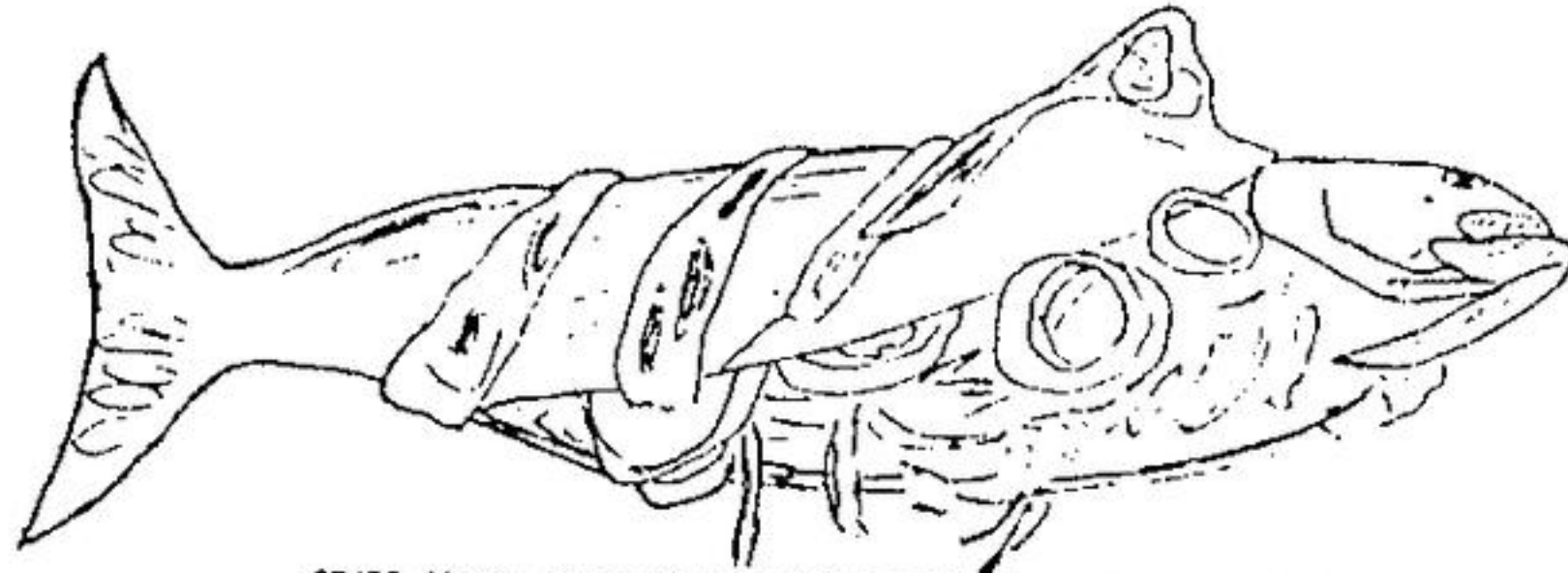
Sprinkle salt and pepper inside and all over turkey. Cook sausage 'til well done in fry pan. Add onion and celery and cook until tender. Add seasonings, chestnuts, and breadcrumbs and mix well. Stuff bird close in regular fashion. Baste with melted bacon fat and use tooth picks to fasten bacon strips to breast. Roast in pre-heated oven at 325 degrees F., 25 minutes per pound, (approx.). Baste often.

A different gravy for your bird: 2 tablespoons butter, 2 tablespoons flour, half teaspoon salt, eighth teaspoon pepper, 1 cup milk, and dripping from the bird after cooking. Melt butter and blend in the flour, salt and pepper. Add milk slowly stirring constantly. Add drippings and cook 3-4 minutes.

Getting away from meat altogether, try

BOB'S STUFFED SALMON
 For this one you may substitute a large trout.
 2 tablespoons butter, softened, plus 2 tablespoons butter, chilled
 1 teaspoon finely chopped garlic
 2 cups chopped drained canned tomatoes
 1/2 teaspoon crumbled dried thyme
 1/2 teaspoon sugar
 3 teaspoons salt
 Freshly ground black pepper
 A 5- to 6-pound fresh salmon, cleaned and scaled but with head and tail left on
 2 tablespoons strained fresh lemon juice
 2 large firm ripe tomatoes, peeled and cut crosswise into 1/2-inch-thick slices
 1 large onion, peeled, cut crosswise into 1/2-inch-thick slices and separated into rings
 1 large green bell pepper, seeded, deribbed and cut lengthwise into 1/2-inch-wide strips
 2 tablespoons finely chopped fresh parsley
 4 thin slices lean bacon

Preheat the oven to 425 degrees. With a pastry brush, spread the 2 tablespoons of softened butter evenly over the bottom of a shallow baking-serving dish large enough to hold the salmon. (If you prefer to serve the fish from a platter, line a shallow baking pan with a wide strip of heavy-duty foil and let 2 inches extend over the pan at each end. Brush the softened butter over the foil.)
 Melt the 2 remaining tablespoons of butter over moderate heat in a 2- to 3-quart enameled or stainless-steel saucepan. When the foam begins to subside, add the garlic and stir for 1 minute. Then add the chopped tomatoes, thyme, sugar, 1 teaspoon of the salt and a few grindings of pepper. Stirring from time to time, cook briskly until the sauce is thick enough to coat the spoon heavily. Taste for seasoning, then remove the sauce from the heat and set aside.
 Wash the salmon under cold running water and pat it completely dry inside and out with paper towels. Combine the lemon juice with 1 teaspoon of salt and rub the mixture into the cavity of the fish. Let the salmon rest at room temperature while you prepare the stuffing.
 Combine the sliced tomatoes, onion rings, green-pepper strips, parsley, the remaining teaspoon of salt and a liberal grinding of black pepper in a deep bowl. Toss together gently but thoroughly, then fill the salmon with the stuffing. Close the opening with small skewers and crisscross with kitchen string as you would lace a turkey, or sew the opening securely shut with a trussing needle and white thread.
 Place the salmon in the buttered dish. With a sharp knife, score the top of the fish by making four 1/2-inch-deep slashes each about 4 inches long and spaced about 1 1/2 inches apart across the body. Insert a thin slice of bacon into each slash, then spoon the reserved tomato sauce evenly over the salmon.
 Bake uncovered in the middle of the oven, basting the fish from time to time with the juices that accumulate in the pan. In 40 to 50 minutes the salmon should be just firm when pressed lightly with a finger. Serve at once, directly from the baking dish. Or, using the long ends of foil as handles, carefully lift the salmon out of the pan. Gently slide it from the foil onto a large heated platter and moisten the top with a few spoonfuls of the sauce remaining in the pan.



STUFF SALMON OR LARGE FISH WITH TOMATO SLICES AND ONION RINGS. LAY STRIPS OF BACON OVER TOP, SEW OPENING SHUT.

To decorate, place a piece of olive or pepper in the eye socket. Also cover the fish before serving with a sauce made from tomato ketchup flavored with thyme. Should serve about 6 persons.

For a great relish to serve with almost anything, especially game or fish, try

CORN RELISH

This recipe will make about 3 quarts, and that won't last long.
 1 pound white cabbage, cored and chopped fine
 8 cups corn kernels
 1/2 cup finely chopped onions
 1 cup finely chopped green pepper
 1 cup finely chopped red pepper
 1 cup sugar
 1 tablespoon salt
 4 teaspoons celery seed
 2 1/2 cups apple cider vinegar

In a 6-quart enamel casserole, combine cabbage, corn, onions and peppers, sugar, salt and celery seed. Then pour in vinegar and mix well with wooden spoon. Bring to boil over a high heat, stir often, then simmer for 20-25 minutes.

If taste is right for the amount of seasoning you like, then spoon in to hot, sterilized jars (and this goes for any pickle preserve), place sealed jars in hot water to cover and boil, about 10 minutes for pickles and 5 minutes for relish as above.

CINNAMON WREATH

Dough
 1 cup lukewarm water (110 to 115 degrees)
 1 package active dry yeast
 1 teaspoon plus one third cup sugar
 3/4 cup lukewarm milk (110 to 115 degrees)

6 tablespoons unsalted butter, softened
 1 teaspoon salt
 1 egg, lightly beaten
 3 to 3 1/2 cups flour

Dough: Pour the water into a small bowl and sprinkle the yeast and 1 teaspoon of the sugar over it. Let stand for 2 or 3 minutes, then stir well. Set in a warm, draft-free place (such as an unlighted oven) for about 10 minutes, or until the yeast bubbles up and the mixture almost doubles in volume. Meanwhile, combine the milk and 4 tablespoons of the butter and, stirring occasionally, cook over moderate heat until the butter has melted and bubbles begin to form around the edges of the pan. Then pour the mixture into a deep bowl and set aside to cool to lukewarm.

Add the yeast mixture the salt, the remaining one third cup of sugar and the lightly beaten egg and, with a wooden spoon, stir until all the ingredients are well blended. Then add 3 cups of flour, 1 cup at the time, and continue to stir until the dough can be gathered into a medium-soft ball.

Place the ball on a lightly floured surface and knead, pushing the dough down with the heels of your hands, pressing it forward and folding it back on itself. As you knead, incorporate as much of the remaining 1/2 cup flour as is required to make a smooth, fairly dry dough. When the dough is shiny and elastic, reshape it into a ball. With a pastry brush, coat the inside of another large bowl with 1 teaspoon of the softened butter. Drop in the dough and turn it about to coat the entire ball with butter. Then drape the bowl with a towel and put it into the draft-free place for about 45 minutes, or until the dough doubles in volume.

Punch the dough down with a single blow of your fist and place it on a lightly floured surface.

5 tablespoons unsalted butter, softened
 one third cup plus 3 tablespoons sugar
 2 teaspoons cinnamon
 1/4 teaspoon ground cardamom
 1 egg yolk, lightly beaten with 1 tablespoon water
 Grease a baking sheet with 1 tablespoon of the butter.

Prepare the dough and roll it into a rectangle about 15 inches long and 10 inches wide, sprinkling a little flour over and under it as you roll to prevent the dough from sticking to the board.
 In a small bowl, mix together one third cup of the sugar, the cinnamon and 1/4 teaspoon of the cardamom. With a pastry brush, spread the remaining 4 tablespoons of butter over the dough, then sprinkle with the sugar-and-spice mixture.

Starting at the longer edge of the rectangle, roll the dough jelly-roll fashion into a compact cylinder and place it, seam side down, on the greased baking sheet. Shape the dough into a ring and pinch the edges together. With a sharp knife or pair of scissors, cut through the dough at approximately 2-inch intervals, starting from the outside edge and cutting two thirds of the way through. Separate the sections of dough, turning each one half turn to the right, exposing the center and overlapping them slightly. Drape a kitchen towel over the wreath and set it aside to rise again for about 1 hour, or until it doubles in volume.

Preheat the oven to 375 degrees. With a pastry brush, coat the wreath with the combined egg yolk and water, then quickly mix together the remaining 3 tablespoons of sugar and 1/4 teaspoon of cardamom, and sprinkle the mixture over the top. Bake in the center of the oven for about 25 minutes, until it is golden brown. Traditionally, this cinnamon wreath is served for breakfast, accompanied by butter. Should you have any of the wreath left over, it makes excellent toast.

Many other recipes in my files are excellent for the party and festive season. Pastries such as Krumkaker (Norwegian) or Rosette's from an old Swedish recipe. And then there is the ages old Polish Babka (Babka). For traditional Babka:
 Scald 1/2 cup milk, stir in 1/2 cup sugar, 1/4 teaspoon salt, 1/2 cup butter and cool to lukewarm. Measure into bowl 1/4 cup warm water

1 package yeast and stir until dissolved
 Add this to first mixture with 2 well beaten eggs, 2 1/2 cups flour and beat 5 minutes. Cover and let rise 1 hour or until double.

Proof with wooden spoon in 1/2 cup flour, raisins, 2 1/2 tablespoons peel. Butter a mold or 9 inch pan and dust with dry crumbs. Lay whole blanched almonds on bottom of pan or in folds of mold. Pour

mix into mold and let rise 'til double. Bake at 375 F. for 40 minutes, remove from pan and let cool.

It has been hard to pick out only a few of my favorite recipes for my readers, but I am always ready to share the

rest with anyone and trust that these will make this Christmas a memorable one for you and your family.

CWL raffle prize

Rose Thompson of 20 Mountainview Road South in Georgetown recently won a hand-crocheted bedspread in a Christmas raffle sponsored by the Catholic Women's League. The CWL sold over 300 tickets to raise money for various charities.

Santa visits Pinegrove Yule dinner

The Pinegrove Community Club met at Pineview Public School Dec. 15 at 7 p.m. for their annual Christmas dinner. The school took on a festive look with strands of popcorn and garlands of crepe paper decorating the Christmas tree and an old coal oil lamp helping to lend that old-fashioned atmosphere. The tables, too, looked pretty with Christmas centrepieces and tall, red tapers.

Spencer Wilson acted as chairman of the event. Ruth Thompson led in carol singing while dinner was being prepared.

Susan and Linda Early entertained with gymnastics and baton.

Kay Wilson and Irene Hunter convened the dinner and Chester Early, Claude McLaughlin, Jeanie and Ryan Robinson, Mary Schirtzel, Irene Goodfellow and Gord and Peg Early and their girls all helped to set up tables and decorate.

Later everyone enjoyed a game of euchre with punch and Christmas cake to finish a very enjoyable evening.

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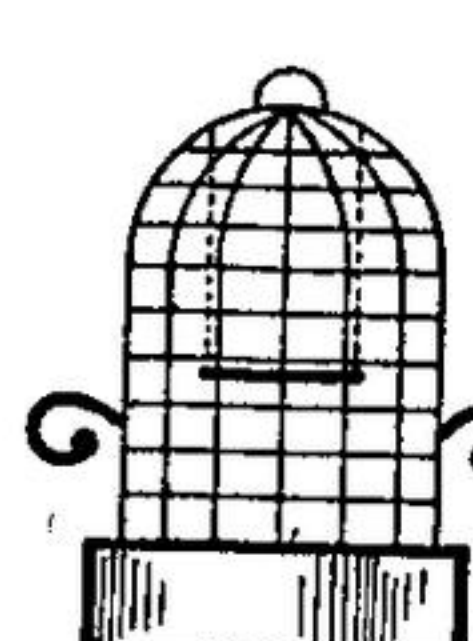
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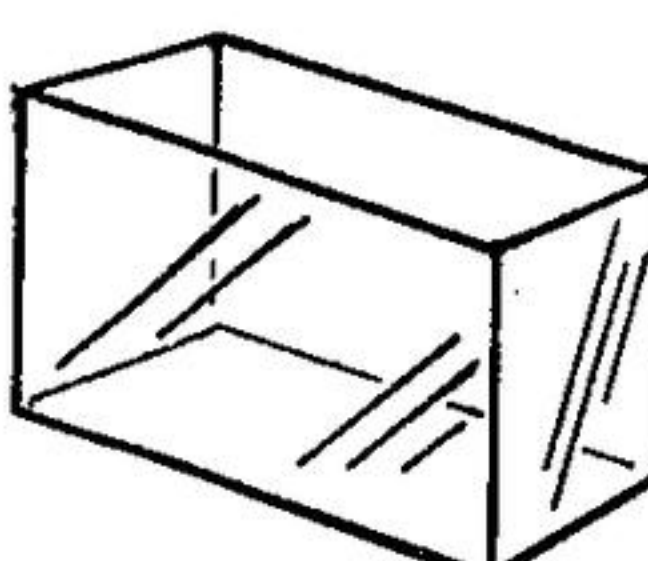
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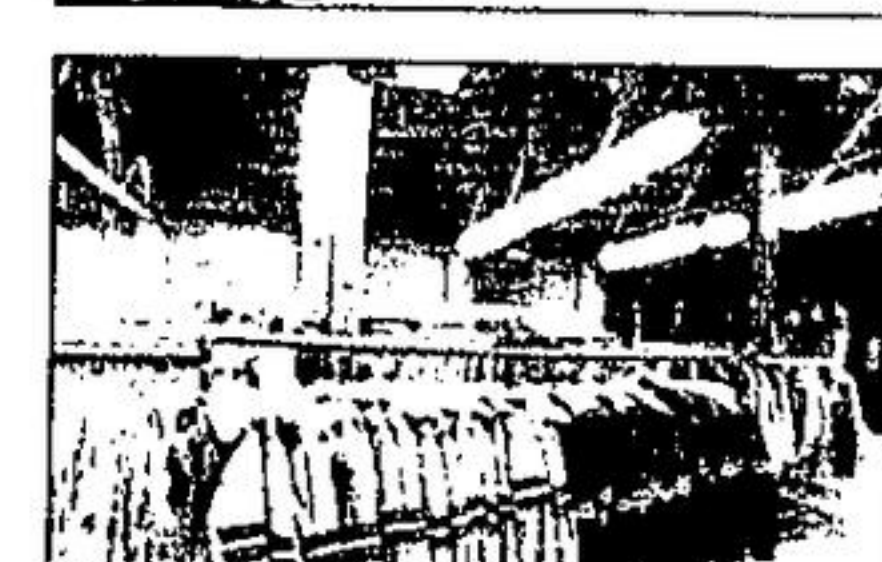
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