Where Does Christmas Come From

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**Plum Pudding**

1 lb. suet, powdered
1 lb. raisins
1 lb. currants
1/2 lb. citron
1/2 lb. lemon peel
1 glass currant jelly
1/2 tsp. mace
1/2 tsp. nutmeg
1/2 tsp. cinnamon

Clean, cut and chop fuit. Combine dry ingredients and fruit. Beat eggs and add liquid and jelly. Combine wet and dry ingredients. Steam in covered greased molds 6 hours. This makes four pound coffee tins almost full. These may be best stored in the coffee tins, as the fruit harder when cold. To serve, reheat in the tins in boiling water. The pudding will be very soft and very rich.

**Meringues**

Meringues make pretty little Christ-sweets that are not filling.

1 cup egg whites
1/4 tsp. salt
2 cups gran sugar
1/4 tsp. vanilla

Beat egg whites with a wire whisk until very stiff. Beat well, add 4 tbsp. sugar, beat until mixture leaves an opening when cut with a knife. Fold in the rest of the sugar lightly. Drop of tablespoonful onto un-greased dampened wrapping paper fitted over the bottom of an inverted dripping pan. Press half a red or green maraschino cherry on the top of each. Set into a cool oven and let dry slowly for one hour. Avoid too much heat as they burn and stick to the paper. When correctly baked, the meringues will be a delicate brown and can be easily lifted from the paper. These may be made larger and used as cases to hold fresh fruit or berries and whipped cream. This recipe makes three dozen big shells.

**Stuffed Prunes or Dates**

Clean, cut and chop fuit. Combine dry ingredients and fruit. Beat eggs and add liquid and jelly. Combine wet and dry ingredients. Steam in covered greased molds 6 hours. This makes four pound coffee tins almost full. These may be best stored in the coffee tins, as the fruit harder when cold. To serve, reheat in the tins in boiling water. The pudding will be very soft and very rich.

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Of course, no Christmas dinner is complete without cakes and nuts. One of the easiest ways to salt nuts is to use fresh fat or cooking oil. Fry the nuts like doughnuts, using a wire basket of small mesh so that the nuts may be quickly raised out of the hot fat. Care should be taken to avoid over-browning. If mixed nuts are desired, fry each kind separately as their time of browning varies. Pecans must be very closely watched. To salt filberts, fry with the skins on, then roll between towels and the skins come off easily.

**Stuffed Prunes or Dates**

Remove stones from prunes and dates. Fill the cavities made in each with the stoned dates. Press into shape and roll in powdered sugar.

**Deviled Raisins**

Clean and stem large raisins. Cook in hot olive oil until plump. Drain on paper. Sprinkle with salt and paprika.

**Christmas Mints**

Christmas mints are quickly made by melting fondant over hot water until it is of a creamy consistency. Color one-third red and flavor with oil of clove; color one-third green and flavor with wintergreen, and the last one-third leave white and flavor with peppermint. To make a pointed bag, cut an 8-inch square of heavy muslin or ticking into two triangles, then into smaller pieces. Tie together, leaving the bias edges at the top. Cut off the point, leaving a quarter-inch opening. Use a metal table top or oiled paper as a working surface. Put the creamy fondant into the bag and squeeze gently. If one is careful, small, uniform patties may be made. Do not overheat the fondant, as this causes white spots. Do not fill the bag too full or squeeze too rapidly.

**A Fruit Confection**

A good confection for children is made by grinding thru the food chopper 1 lb. raisins, 1 lb. figs, 1 lb. dates, 1/2 lb. nuts, rins of 2 oranges or 1/4 candied orange peel. Salt well and add the juice of one orange. Roll into 1-inch rounds. Press firmly into shape. Let stand one hour. Cut into 1/4-inch slices and roll in powdered sugar.

**Pop Corn Balls**

Pop corn balls make an attractive center-piece. For an after-dinner sweet, these balls should be not over 2 inches in diameter. To make a festive table, press into some of the balls the end of a streamer of red and green baby ribbon. Pile the pop corn balls in a crystal glass bowl or in a pretty low basket. Stretch the streamers in alternating colors out.

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