

Gourmet's Galley— Holidays Give Excuse to Eat Rich Dessert

Lady Finger Lemon
Pie Is Suggested
By MARIE MCCARTHY

THE HOLIDAYS are a lovely excuse for going all out with delicious and rich desserts. For the holiday time a moratorium is declared on "diets."

Lemon desserts do not cloy as some others do. In fact, plum pudding with the usual Saccharine sauce should be eaten practically by itself. But follow a yuletide dinner with Lady Finger lemon pie, and you'll not yearn for a couch and seclusion instead of congenial chatter.

LADY FINGER LEMON PIE
Two dozen lady fingers, five eggs, two cups sugar (one scant), one cup water, two teaspoons cornstarch, grated rind and juice of two and one-half lemons and a bit of vinegar.

Separate the lady fingers and line closely a large well-buttered pie pan. Beat egg yolks with one scant cup sugar; add one cup water, reserving a small amount of water to dissolve the cornstarch, which is added to the mixture.

Add lemon juice and rind; cook all in double boiler till thick. Beat two egg whites and fold into them the thickened custard. Make a meringue of the remaining three egg whites, adding remaining cup sugar and a bit of vinegar. Pour into the lined pie pan, then spread meringue over the top. Bake in a moderate oven three-quarters of an hour, browning the meringue.

Another Fantasy Is Sure to Please

Another lady finger fantasy sure to please is the torte which follows.

COFFEE BRANDY BAVARIAN TORTE

Line a pudding mold with lady fingers dipped quickly in and out of brandy. Soak one generous tablespoon gelatin in one-fourth cup milk for one-half hour. Beat the yolks of two eggs and five tablespoons granulated sugar till creamy.

Add two-thirds cup boiling hot milk, stirring constantly. Cook in a double boiler four minutes, stirring the while. Add gelatin and a pinch of salt. Set aside to

Fudge Pampers the Sweet Tooth



PINEAPPLE FUDGE

1 c. evaporated milk
3 c. sugar
2 tbsps. butter
1 c. crushed pineapple (1 No. 2 can, well-drained)
2 tps. lemon juice
Combine the milk, sugar and butter and heat to the boiling point. Add crushed pineapple and cook to 235 degrees F. about 25 minutes. Stir constantly to prevent burning. Cool. Add lemon juice. Beat until crystallization begins. Pour into a buttered pan and mark in squares.

COSMOPOLITAN FUDGE

2 c. sugar
1 square bitter chocolate
1 c. evaporated milk
Pinch salt
1 tbsps. cooking sherry
1/4 c. chopped blanched almonds
1/2 c. raisins
1/2 tsp. orange rind
Melt the chocolate over hot water. Add sugar, milk and salt. Boil over direct heat to the soft ball stage (236 degrees F.), stirring constantly. Cool. Add almonds, raisins and orange rind. Pour into a buttered pan and mark in squares.

Whip seven tablespoons heavy cream and fold in two tablespoons sugar and one-half teaspoon vanilla. Then fold in the gelatin mixture. Pour into the lined mold and chill for several hours. Unmold and cover with whipped cream, sweetened and flavored. Sprinkle cinnamon over the top. You'll not be sorry.

If you add three dashes of Anisette to the glass of cold, cold sherry before dinner, you'll make it and these desserts sit pretty.

Fruit and nut holiday fudge

squares. Decorate squares with pecan halves, if desired. Yields one and two-thirds pounds.

Prune Candy Is New

As a result of the California Experiment Station's work, your children may soon be eating prunes made into both a breakfast food and a candy bar. They're not on the market yet, though.

Cooking Fish Easy If You Take This Tip

When Poaching It,
Use Fish Stock

Did you ever order fish in a famous restaurant and all the time you were eating it, wish you could turn out similar dishes at home to equal it?

According to the head man in the food department of a big hotel system—John L. Hennessy—there's not a reason in the world for wasting time wishing. You can do it yourself and just the way the hotel chefs do it.

The secret when poaching fish, for instance, is to do it in "fish stock." Water usually is used, and the result has been that the fish tasted a little like nothing. If you'll take Mr. Hennessy's word for it, collect some fish bones from your market when you buy your fish. You'll be ready to make your guests sit up and take notice when they plant a fork in that main course.

POACHED FILET OF SOLE

1 lb. filet of sole
1/2 lb. fish bone from sole
1 medium onion
1 stalk celery
1 bay leaf
3 sprigs parsley
3 tps. salt
1 pt. water.
Make fish stock by boiling fish bones with the stock seasonings and water for one-half hour. Strain stock and use for poaching fish and for making caper sauce. If fish bones are not available add stock seasonings to boiling water. Poach fish in this water and save for use in making sauce.
Wrap the fish filets in cheese cloth. Poach filets in rapidly boiling fish stock for eight minutes.

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Let's Eat— Two Receipts Are Suggested For Serving Cranberries On the Family's Table

Both Sauce, Cranberry-Apple Jelly
Are Traditional Holiday Fare

By META GIVEN

THE HOLIDAYS TO MOST OF US mean traditional fare, with cranberry sauce and other fixings prepared the way our mothers did. So save your new cranberry recipes for another day, and give the folks just what they want in the holiday dinner.

Two tried and true ways to fix cranberries—as sauce with the ruby-like berries whole and translucent, and as clear, firm jelly—are given in today's recipes. The jelly uses apples as well as cranberries, and jells perfectly if apple skins are left on and only the seeds of the core removed (in this way the pectin-rich portions of apples are used).

Return to original saucepan, add sugar and cook with constant stirring to prevent spattering, for about 10 minutes or until the jelly drops from a metal spoon in sheet.

Four into mold holding 2 1/2 or three cups, or into five individual molds, rinsing them first with cold water.

WHOLE CRANBERRY SAUCE
1 lb. cranberries
2 c. water
2 c. sugar
Pick over cranberries, discarding soft ones. Put sugar and water into a three-quart saucepan. Boil gently to obtain a thin syrup or for about 10 minutes. Add cranberries, cover and boil gently without stirring until cranberries look transparent but are not broken, from five to six minutes. Remove from heat and keep covered while cooking. Chill thoroughly before serving. Serves eight to 10.

CRANBERRY APPLE JELLY
1/2 lb. cranberries (1 pt.)
1 lb. firm tart apples (2 good sized ones)
1 c. water
1 1/2 c. sugar
Look over cranberries, discarding soft ones. Wash and put into saucepan. Wash apples, scrubbing them in cold water with a brush to remove any spray residue. Cut in quarters, remove seeds and slice thinly over cranberries. Add water, cover, heat to boiling, then cook gently for 10 to 15 minutes.

Glamorize Cakes
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