

# THE Cookbook Collector



## Christmas Salads and Desserts

By Charlotte Bargdill

Christmas is a time for family and friends as well as gifts and food. At almost any gathering you will notice the Christmas dinner table is the star. Filled with traditional foods such as turkey, ham or roast beef, it takes center ring. All kinds of tempting vegetables, hot rolls, salads and desserts surround the main course.

Cooks go to a lot of trouble trying to make this meal festive and attractive, often looking for new and exciting recipes. While paging through one of my old cookbooks I found several such clippings tucked in between the pages. At one time or another we all find ourselves clipping recipes to save for a special occasion. And, in the years before computer recipe organizers or recipe file boxes, in between the pages of a cookbook was the usual place. I like to stick mine on the front of the refrigerator with cute little magnets.

I found four such treasures in my copy of **'Favorite Recipes'** published by the Merrill Library Club. I can only assume the previous owner of my antique cookbook thought she would someday use these recipes to cheer up her holiday table. The clipping read: "Now is a busy season -- stringing popcorn and cranberries for the tree, skimping on sugar to make enough candy and cookies to go around. Yes, that's Christmas, when spirits are highest, and appetites are at a peak. You'll find these confections adaptable for your family holiday." I am guessing the following recipes were published during the early 1940s, a time when our country was at war. Sugar as well as other goods were rationed. It wasn't always a happy time, so any attempt to cheer up the Christmas Day Dinner seemed to be worth it.

The below recipes are from those newspaper clippings. I have included a recipe from the **Piggly Wiggly Cookbook**, because what Christmas gathering is complete with out a fruitcake! 🍪

### Noel Candle

Author unknown (clipped from a newspaper)

Place a pineapple ring on a lettuce leaf. Cut a small banana in half crosswise and stand it on end like a candle. To simulate a flame and wick place half a cherry on top end with a shred of coconut extending from it. Mayonnaise may be used to represent the dripping tallow.



### Christmas Bell

Author unknown (clipped from a newspaper)

On a lettuce leaf place a 1/4-inch thick slice of grapefruit. Stuff the hollow of halves of canned pears with cream cheese and place on the grapefruit slice. Rounded side up. Put a maraschino cherry at the wide end of the pear for a clapper. Decorate the pate and top of the bell with holly leaves. Serve either candle or bell salad with tea cookies or thin crisp crackers.

### Holiday Raisin Tartlets

Author unknown (clipped from a newspaper)

- 1 recipe plain pastry
- 1 pound raisins
- 12 walnut halves 3 tbsp. lemon juice
- 1/4 cup honey.

Prepare enough pastry to line about 20 tiny muffin pans. Run raisins and nuts through the food chopper. Then moisten mixture with lemon juice and add half of the honey. Pour into pastry-lined pans and dot with remaining honey. Bake 15 to 20 minutes in a hot oven may be served plain or with whipped cream.

### Christmas Tree Salad

Author unknown (clipped from a newspaper)

- 2 packages lime flavored gelatin
- 1 qt. hot water
- 1/2 cup cream
- 1/2 cup walnuts
- 1 cup American cheese
- 1 cup spiced grapes
- 1/4 cup maraschino cherries
- 1/2 cup crushed pineapple

Dissolve gelatin in water. Cool until thick and syrupy. Whip cream and fold in. Add chopped nuts, grated cheese, grapes, pineapple and chopped cherries. Pour into cone-shaped paper cups set upright in glass. Chill. Unmold with flat surface down on a nest of lettuce. If no paper cups are available, make cones form heavy waxed paper. Cut circles 7 inches in diameter. Make a cut to center and draw up sides to form cone shape as small as desired. Secure by pinning. Recipe serves 8 to 10.

### Quick Christmas Fruit Cake

Piggly Wiggly, approximately 1930

Sift 1 cup of sifted flour with 1/4 cup ground chocolate. 1 teaspoon each cinnamon and nutmeg, 1/2 teaspoon each cloves and allspice. Cream 1/2 cup shortening; gradually add 1 cup brown sugar, creaming well. Beat 4 eggs separately; add yolks to creamed shortening and mix well. Add 1/2 cup molasses, 1 teaspoon vanilla and flour mixture, stir until well mixed. In separate bowl, mix 2 cups seeded raisins, 2 cups seedless raisins, 1/2 cup shredded citron. Mix well, then add the cake batter to the fruit. When well blended, fold in the well-beaten egg whites and 1/4 teaspoon of soda dissolved in 1 teaspoon cold water. Pour into greased paper lined pan and bake in a very slow oven about 2 hours.



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