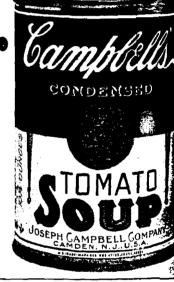
Fifty years ago you could buy Campbell's Tomato Soup for about 5¢ a 7-oz. serving.



BREADS AND PUDDINGS

continued from page 84

Here are some special instructions for steaming only: Use large, deep kettle. 8- to 10-quart, with trivet and tightfitting lid. Pour water to depth of 2 inches into kettle; bring to boil. Grease pudding mold or bowl well; fill no more than 2/3 full. Cover with waxed paper, then with tight-fitting lid, or three thicknesses of foil tied tigntly with twine.

Place filled, covered mold on trivet in kettle; add boiling water to ½ mold depth. Place lid on kettle. Do not allow water to fall below 1/4 of mold

depth or to stop boiling.

For gift-giving: When baked or steamed breads have cooled completely, wrap tightly in plastic wrap or waxed paper, then in heavy-duty foil. Freeze until day before needed. Let thaw. Decorate with confectioners' sugar or glaze. Wrap in plastic wrap: place in baskets or boxes and gift wrap.

Cream glaze for breads: Mix 2 cups sifted confectioners' sugar with 3 tableerrons heavy cream and 1 tablespoon

rum until smooth. Drizzle over d. Sprinkle with chopped nuts. crystallized ginger or candied cherrieif you wish. Let glaze dry before wrat-

Sauces for hierary Whee Source

(133/4-02.) pkg. hot roll mix over 3/4 cup warm (not hot) water. Stir until dissolved. In large bowl, combine flour mixture from hot roll mix and 2 teaspoons lemon rind. Stir in dissolved yeast and 1 beaten egg. Beat 2 or 3 minutes. Cover with damp towel; set in warm place (85°) free from drafts. Let dough rise 45 minutes or until

To bake: Turn out dough onto lightly floured surface. Knead 1 or 2 minutes, then place on cookie sheet. Shape into a 14x12-inch rectangle. Spread the drained mincemeat lengthwise down center of dough, making a 4-inch-wide band. Slit the dough, from filling to edge on each side, spacing slits 1 inch apart. Fold strips of dough at an angle across filling, alternating from side to side. Cover with waxed paper and towel; let rise in warm place about 40 minutes or until double in bulk. Preheat oven to 375°. Bake bread 30 minutes or until golden. Remove to wire rack to cool. Serves 6 to 8.

To steam: Start kettle for steaming. Punch down dough after it has doubled. With wooden spoon, work the drained mincemeat evenly through the dough. Place in a well-greased 5-cup mold. Cover top with buttered waxed paper. then toil. Tie tightly. (Dough does not never to rise a second time - Steam 21

mixer, prepare 1 (14.5-oz.) pkg, gingerbread mix with 1 cup warm water according to pkg. directions. Add dates and beat 1 minute.

To bake: Pour batter into well-greased 1-quart saddle mold. Bake at 350° for 1 hour or until cake tester comes out clean. Cool in pan on rack 5 minutes. Turn out. Serves 8 to 10.

To steam: Pour batter into well-greased 1-quart saddle mold or pudding bowl. Cover with buttered waxed paper, then foil. Tie tightly. Steam 21/2 hours. Cool in pan on rack 5 minutes. Serves 6.

1/4 cup butter or

sugar

margarine 1/2 cup granulated

OUR FAVORITE FRUIT CAKE (pictured as a cake)

cups mixed chopped candied fruits cups coarsely

chopped walnuts cups dark raisins

2 cups dark raisin:
1½ cups sifted
all-purpose flour
1½ tsp. ground
allspice ½ tsp. cinnamon
¼ tsp. baking soda

sugar
1/2 cup light
brown sugar,
firmly packed
3 eggs
1/2 cup sweet sherry
or apple juice
1 tsp. almond
extract Preheat oven to 275°. Lightly oil a 9-inch spring-form pan. Line bottom and side of pan with a single layer of brown paper. Lightly oil paper. Or

start kettle for steaming. Combine 2 cups each mixed chopped candied fruits, coarsely chopped walnuts and dark raisins in a bowl. Sprinble 1 - cun sifted all-purpose flour over light and fluffy. Add 3 eggs. time, beating after each, until is again light and fluffy.

With wooden spoon, stir in sweet sherry, 1 teaspoon alm tract and flour mixture justs streaks of flour appear. Mix. and nut mixture until eve bined.

To bake: Pour batter into li To bake: Pour batter into Bake at 275° for 2½ hours cake tester inserted in center wet batter. Cool cake in pan rack 1 hour. Remove from pletely cool in paper. Store 1-To store cake: Leave cake in Wrap in plastic wrap, then in frigerate or store in a tightly container in a cool place. Serve To steam: Pour hatter into well-8-cup tube pudding mold. Com with buttered waxed paper. The with lid or three thicknesses of foil tightly. Steam 3 hours, Res cool in mold and store 1-4 mellow. Reheat in mold in sim water for 30 minutes. Serves 13 To decorate cake: Remove paste in a piece from 1 (8 cc.) Cut in half top to bottom. half on flat side: slice into 16 moon pieces. Press pieces of cake and around top edge. candied cherries; place bet wren in plastic

RAISIN BRE

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ven to 35 Sift toge ns baking ing soda. wi. combii rot and go ed walnu cup dark a large bo eat in 1 co iture, the our into s Bake at tester co on rack (coel con Pour b quart tube with fo

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minutes.