AN OLD FASHIONED CHRISTMAS
HOLeDAY HEARTH LOAVES

1/3 c. butter or margarine, softened
2/3 c. sugar
2 t. grated lemon peel
1/2 t. cinnamon
2 eggs
3 T. milk
1 t. lemon juice
2 c. flour

1 t. baking powder
1 t. salt
1/2 t. baking soda
1 1/2 c. peeled shredded apple
1 c. chopped raisins
(Seedless, Currants, Muscats or Goldens)
1/2 c. chopped nuts

Cream together butter, sugar, lemon peel and cinnamon. Beat in eggs until light and fluffy. Beat in milk and lemon juice. Stir together dry ingredients; add to creamed mixture, stirring until moistened. Fold in apple, raisins and nuts. Spoon batter into 3 greased miniature loaf pans, about 3 x 6 inches. Bake at 350° F., 40 to 45 minutes, or until toothpick inserted in center comes out clean. Makes 3 loaves. Batter may be baked in 5 x 9 inch loaf pan. Increase baking time to about 1 hour.

A MOST UNUSUAL SPOON BREAD

3/4 c. yellow cornmeal
1 1/2 c. cold water
2 c. shredded sharp cheddar cheese
1 1/2 c. cooked corn kernels (about 3 to 4 ears)
1/4 c. (1/2 stick) butter, room temperature

2 garlic cloves, minced
1/2 t. salt
1 c. milk
4 egg yolks
1/2 lb. bacon, fried, drained & crumbled
4 egg whites, stiffly beaten
Preheat oven to 325° F. Grease 1½-quart souffle dish or casserole. Combine cornmeal and water in 3-quart saucepan. Bring to boil over medium heat, stirring constantly, and cook until thickened, about 1 minute. Remove from heat and stir in cheese, corn, butter, garlic and salt. When cheese has melted, blend in milk. Add yolks and bacon and mix thoroughly.

Carefully fold egg whites into batter and pour into prepared dish, smoothing top with spatula. Bake about 1 hour, or until knife inserted in center comes out clean and dry. Serve hot, spooned into individual dishes.

6 to 8 Servings.

**SOUP**

**BEAN CHOWDER**

1 c. dried pea beans
3/4 c. chopped salt pork
1 medium onion, finely chopped
1 c. cubed potatoes

1 c. chopped celery, with leaves
3 sprigs parsley, chopped
2 c. hot milk
Salt & pepper to taste

Wash and pick over beans. Cover with cold water and let soak overnight. Drain. Cover with water in large kettle. Bring to a boil, lower heat, and simmer 1 to 2 hours, or until beans are tender. Set aside. In a heavy kettle sauté salt pork and onion until lightly browned. Add potatoes, celery, parsley, and beans with liquid. Cover kettle and simmer 30 minutes, or until vegetables are tender. Stir in hot milk and season to taste with salt and pepper.

4 to 8 servings.
CABBAGE SOUP

1 small head cabbage       1 c. cream
1 t. instant onion        salt and freshly ground
3 c. milk                pepper to taste

Chop cabbage very fine. It should measure about 3 cups. Cover with water in a saucepan; bring to a boil, lower heat, and simmer until tender. Drain water from cabbage; reserve 1 cup of the liquid and combine with cabbage. Add onion, milk, cream, salt, and pepper. Heat thoroughly, but do not boil.
6 Servings.

MULLIGATAWNY SOUP

¼ c. finely chopped onion       1 16-ounce can tomatoes, cut up
1½ t. curry powder              1 t. chopped parsley
2 T. vegetable oil              2 t. fresh lemon juice
1 tart apple, peeled, cored and chopped
¼ c. chopped carrot
¼ c. chopped celery
2 T. chopped green pepper
3 T. all-purpose flour
4 c. chicken broth

In a large saucepan, cook onion and curry powder in vegetable oil until onion is tender. Stir in chopped apple, carrot, celery and green pepper. Cook, stirring occasionally, until vegetables are crisp-tender, about 5 minutes. Sprinkle flour over vegetable mixture, stirring to mix well. Add broth, undrained tomatoes, parsley, lemon juice, sugar, cloves, salt and dash of pepper. Bring to boil, then add chicken. Simmer, stirring occasionally, for 30 minutes.
Serves 6.
APPLE-STUFFED ACORN SQUASH

2 acorn squashes, about 1 pound each
2 tart cooking apples
1 T. fresh lemon juice
½ T. grated lemon rind
1/3 c. packed brown sugar
4 T. butter or margarine
salt and ground cinnamon

Cut squashes into halves. Place in a shallow baking dish, cut side down, and add ½ inch of water. Bake in 375° oven for about 35 minutes, or until almost tender. Do not allow to boil dry. Pour off water, and scoop out seeds. Make apple filling: core, peel, and dice apples and mix them with the lemon juice, grated lemon rind and brown sugar. Mix about 2 tablespoons of the butter with this filling. Use remaining butter to brush over the cooked squash halves. Sprinkle squashes with salt and cinnamon, fill the halves with the apple mixture, and place in a baking dish. Add ½ inch of boiling water, cover pan tightly, bake about 30 minutes longer. Before serving pour pan juices over squash.
SPANISH VEGETABLE

\(\frac{1}{2}\) c. finely chopped onion
1 clove minced garlic
1 c. corn
1 lb. Zucchini, sliced
2 c. chopped, peeled tomatoes
1 t. dried oregano, crushed
1 t. salt
1/8 t. pepper

Saute onion and garlic in one tablespoon of olive oil until onion is tender but not brown. Stir in corn. Cook covered over low heat until tender, (approximately 15 minutes). Serve in bowls.
Serves 4 to 6.

MAIN DISH

FRUITED PORK CHOPS

6 double pork chops, butterflied
salt
butter
12 coriander seeds or 1/2 t. ground

2 c. brown sugar
\(\frac{1}{2}\) c. pineapple juice
\(\frac{1}{2}\) c. honey
2 T. dry mustard
1/8 t. ground cloves

Brown chops in small amount of butter. Sprinkle with small amount of salt. Crush coriander seeds and mix with rest of ingredients to make a sauce; pour over chops. Bake in 350° oven, basting frequently, for about 1 hour. Keep covered with aluminum foil between basting. Garnish with a wooden pick on which you spear an orange slice, a lemon slice, a cube of pineapple and a cherry.
Makes 6 servings.
SPICED BEEF POT ROAST

4 t. whole cloves
4 t. whole allspice or 1 tsp. powdered
1/4 t. whole black pepper
1 t. salt
1/2 t. ground nutmeg
1/2 t. ground mace

1 3-to-4 lb. beef pot roast, fat trimmed
2 T. packed brown sugar
2 T. vinegar
2 T. lard
1/4 c. all-purpose flour

Coarsely crack cloves, allspice, and pepper; mix with salt, nutmeg, and mace. Rub over meat; press in. Place meat in shallow dish. Combine sugar, vinegar, and 1/4 cup water. Pour over meat; refrigerate overnight. Turn meat often. Remove meat: reserve marinade. In Dutch oven brown meat in hot lard. Add marinade and 1/2 cup water. Cover; cook till tender, about 2 hours. Add more water if needed.

Remove meat to warm platter. Strain juices; skim off fat. Add water to juices to make 1 1/2 cups. Slowly blend 1/2 cup cold water into flour. Stir into juices. Cook and stir till thick. Cook 1 minute more. Season to taste. Serve sauce with roast. Makes 6 to 8 servings.

TAMALE CASSEROLE

1/2 c. yellow cornmeal
4 large fresh tomatoes
2 c. whole-kernel corn, cooked
2 t. salt
1 T. chili powder
2 T. olive oil
1 sweet green pepper, minced
2 small onions, minced
1 c. celery, chopped
1 1/2 lbs. lean beef, ground
1 c. ripe black olives, halved
1 c. grated cheese
Cube the tomatoes, small; combine with the cornmeal, making 3 cups in all. Cook for 10 minutes; add the corn, salt and chili.

Heat the oil, add green pepper, onion, and celery; cook until tender but not brown. Shape the meat into tiny balls, add and cook until browned.

Combine the two mixtures, stir in the olive halves and pour into a well-greased casserole. Sprinkle the cheese over the top. Bake in a 350° oven for 50 minutes. Serves 6 generously.

**TAMALE PIE**

- 3 large onions, sliced thin
- 3 cloves garlic, minced
- 1/3 c. olive oil
- 2 lbs. round steak, ground
- 4 large fresh tomatoes
- 1 1/2 c. ripe black olives, chopped
- 3/4 c. seedless raisins
- 3 T. chili powder
- 3 t. salt
- 1 T. chili powder
- 3 pints boiling water
- 2 c. yellow cornmeal
- 1 c. cheese, grated

Cook the onions and garlic slowly in the hot oil. When soft but not brown add the meat. Stirring constantly, cook until the meat is brown. Then add tomatoes, olives, raisins, chili powder and one teaspoon of salt. Simmer slowly for at least one hour.

Next add 2 teaspoons of salt and the chili powder to the boiling water. Then gradually add the cornmeal and cook, stirring often, until it makes a thick mush.

Line a baking pan with mush to about 1-inch thickness, using one-half of the mush, or a little more. Sprinkle a thin layer of grated cheese over the mush in the pan; add the meat filling; sprinkle with a thin layer of grated cheese and cover with remaining mush.

Bake in a 325° oven for 1 1/2 hours, sprinkle remaining cheese over top; bake 10 minutes more. Serve hot. Serves 6 or 8.
COOKIES

ANISE SQUARES

1 c. fat (lard or butter)  1½ t. anise seed, ground
2 c. sugar  ½ t. salt
2 eggs, well beaten  3 t. baking powder
3½ c. flour

Cream shortening, gradually add sugar, then egg, and beat until well blended. Measure, then sift the flour, sift again with anise seed, salt, and baking powder. Gradually add to the first mixture, beating continually. When smooth, chill. Roll out chilled dough on a lightly-floured board, and with a sharp knife, cut into squares.

Bake on a greased cookie sheet in a 400° oven for 10 minutes. DELICIOUS! Yields 4 dozen squares.

BRANDY SNAPS

½ c. packed brown sugar  3/4 c. all-purpose flour
6 T. butter, melted  ½ t. ground ginger
¼ c. molasses  ½ t. ground nutmeg
1 T. brandy  1/8 t. salt

Combine brown sugar, butter, molasses, and brandy; mix well. Stir together flour, ginger, nutmeg, and salt. Stir into butter mixture. Drop batter by level teaspoonfuls 4 inches apart onto an ungreased cookie sheet. Bake at 350° for 5 to 6 minutes. (Bake only 3 at a time.) Let cool 2 minutes on cookie sheet; remove with wide spatula. Immediately roll each cookie to form a cone. (Reheat in oven for about 30 seconds if cookies harden before they are rolled.) Cool completely; store in airtight container. Fill with sweetened whipped cream, if desired before serving. Makes 60.
JOE FROGGERS

4 c. all-purpose flour  
1 1/2 t. ground ginger  
1/2 t. ground cloves  
1/2 t. ground nutmeg  
1/4 t. ground allspice  
1 1/2 t. salt  
2 T. rum  
1 c. dark molasses  
1 t. baking soda  
1 c. sugar  
1/2 c. butter

Stir together flour, ginger, cloves, nutmeg, allspice, and salt. Mix rum and 1/3 cup water. Combine molasses and soda. Cream sugar and butter; add half the dry ingredients and half the water mixture, then half the molasses mixture, blending well after each addition. Repeat. Chill dough for several hours or overnight. On well-floured surface, roll dough 1 1/4 inch thick; cut with a 4-inch cutter or 1-pound coffee can. Bake on greased cookie sheet at 375° for 10 to 12 minutes. (Watch carefully so cookies don't burn.) Let stand a few minutes; then remove from cookie sheet. Makes 18.

Variation: Roll chilled dough out on board about 1/4 inch thick. Cut with a 2 1/4 to 3 inch round cutter and bake on a greased cookie sheet for 8 to 10 min.

HELEN'S LACE COOKIES

1/4 lb. butter  
1/4 lb. margarine  
1 c. sugar  
2 eggs  
1 t. vanilla extract  
1 c. quick cooking rolled oats  
1 c. chopped pecans  
1 t. baking powder

Cream butter and margarine with sugar. Beat in eggs and vanilla. Mix oats, pecans and baking powder, and stir into creamed mixture. Drop by level teaspoonfuls onto a well-greased or Teflon cookie sheet, about 4 inches apart. It is important to place these cookies far apart on the cookie sheet since they spread a great deal during cooking to form a crisp, lacy pattern. Bake in 375° oven for 6 to 10 minutes, until light brown. Let cool for about 2 minutes before you remove them from the pan or they'll lose their shape. Makes 4 dozen.
OATMEAL SPICE CAKE

1 c. quick-cooking rolled oats
1 c. granulated sugar
1 c. packed brown sugar
¼ c. shortening
2 eggs
1 1/3 c. all-purpose flour
2½ t. baking powder
1 t. ground cinnamon
3/4 t. ground nutmeg
3/4 t. ground ginger
Broiled Frosting

Pour 1½ cups boiling water over oats; let stand 20 minutes. Cream sugars with shortening till fluffy. Add eggs one at a time, beating well after each. Add oat mixture; mix well. Stir flour with baking powder, spices, and ½ teaspoon salt; stir into oat batter. Mix well. Turn into greased and floured 13x9x2-inch baking pan. Bake at 350° for 35 to 40 minutes. Cool slightly; spread Broiled Frosting over cake. Broil 4 to 5 inches from heat till bubbly, about 1 minute. Serve warm or cold.

Broiled Frosting: Combine ½ cup packed brown sugar, 6 tablespoons butter, ¼ cup milk, and 2 tablespoons light corn syrup. Cook and stir over medium heat till mixture boils; reduce heat. Simmer till thick, 2 to 3 minutes; stir constantly. Remove from heat; stir in ½ cup shredded coconut and ½ cup chopped nuts.
EARLY AMERICAN GRAHAM CRACKER CAKE

1 3/4 c. graham cracker crumbs (about 16 squares)
1/3 c. unsifted flour
2 t. baking powder
1 c. sugar
1/2 c. almonds
1/2 c. walnuts
1/2 c. soft butter
2 eggs
1 c. milk
1 t. vanilla

Preheat the oven to 375°. Grease and flour an 8-inch square pan. Crush the graham crackers with your hands until you have 1 3/4 cups coarse crumbs, about the size of bread crumbs. Stir cracker crumbs with flour, baking powder, and sugar until combined. Chop the almonds and walnuts into small pieces. Add the soft butter, eggs, milk, vanilla, and chopped nuts to the dry ingredients. Stir the mixture well. Then beat the batter until it is well blended. Pour batter into prepared pan and bake for 45 minutes. Test with toothpick for doneness. Remove from oven and let cake cool slightly. Cut it into squares and serve warm with whipped topping or ice cream.

HOT WATER CAKE

1/2 c. shortening
1/2 c. sugar
1 c. molasses
2 1/2 c. sifted all-purpose flour
1 1/2 t. baking soda
1/2 t. salt
1/2 t. ground cinnamon
1/2 t. ground allspice
1/2 t. ground cloves

Preheat oven to 350°. Grease and flour a 9-inch square cake pan. Cream together shortening and sugar until light and fluffy. Stir in molasses. Sift together flour, baking soda, salt, cinnamon, allspice, and cloves. Stir into molasses mixture. Add 1 cup boiling water and mix well. Turn into prepared pan. Bake 30 to 35 minutes, or until a toothpick inserted in center comes out clean. Serves 9.
WILLIAMSBURG ORANGE CAKE

1/2 c. butter  
1 c. sugar  
2 eggs  
1 t. vanilla extract  
1 2/3 c. unsifted all-purpose flour  
1 t. baking soda  
1/2 t. salt  
1 c. sour milk or buttermilk  
1 c. chopped dark seedless raisins  
1/2 c. coarsely chopped walnuts  
1 T. grated orange peel  
Orange Wine Icing or alternate topping

Preheat oven to 350°. Grease and flour an 8-inch square baking pan. Cream together butter and sugar until light and fluffy. Beat in eggs and vanilla. In a small bowl blend flour, baking soda, and salt. Add to butter mixture alternately with sour milk, beginning and ending with flour mixture. Blend well after each addition. Stir in raisins, walnuts, and orange peel. Pour mixture into prepared pan. Bake 45 to 50 minutes, or until cake tester comes out clean when inserted in center of cake. Cool in pan on wire rack for 10 minutes. Remove from pan and cool thoroughly on wire rack. When cool, frost with Orange Wine Icing. Serves 8.

ORANGE WINE ICING

2 c. unsifted confectioners sugar  
1/3 c. softened butter  
1 T. grated orange peel  
2 T. cream sherry

Mix together sugar, butter, and orange peel until well blended. Add sherry and beat until smooth. Use to frost Williamsburg Orange Cake.

Variation:

1 c. sugar  
1/3 c. orange juice

In small saucepan, heat till sugar dissolves. Prick top of cake all over with fork. Spoon mixture over warm cake.
DESSERT

APPLE CRUMB

4 c. sliced apples  ½ c. all-purpose flour
½ c. butter       ½ c. sugar

Preheat oven to 450°. Grease a 1-quart baking dish. Place apples in dish. Pour in ¼ cup hot water. Combine butter, flour, and sugar, stirring until mixture is crumbly. Spread over apples. Bake 10 minutes. Reduce heat to 350° and continue baking 30 minutes, or until apples are cooked. Serve with heavy cream. 4 Servings.

Variation: For a change in flavor, add ¼ teaspoon mace or ½ teaspoon cinnamon to the crumb mixture. Or sprinkle ½ cup chopped walnuts or butternuts over the apples before the crumbs are added.

APPLE BROWN BETTY

4 c. large bread crumbs  Pinch of salt
(5 slices bread)      3/4 c. brown sugar
½ c. melted butter    4 c. chopped cooking
3/4 t. ground cinnamon apples

Grease a 1½-quart baking dish. Preheat oven to 375°. Combine bread crumbs with butter, cinnamon, salt, and sugar and toss lightly. Make alternate layers of crumb mixture and apples in baking dish, ending with bread crumbs. Bake about 1 hour, or until top is a rich golden brown and apples are tender. Serve warm with heavy cream. 6 Servings.
INDIAN PUDDING

2 c. milk
1/4 c. cornmeal
1/4 c. sugar
1/2 t. salt
1/2 t. ginger
1/2 t. cinnamon
1/8 t. baking soda
1 c. milk
1/4 c. dark molasses

Whipped cream
Freshly grated nutmeg

Preheat oven to 275° F. In saucepan or top of double boiler, cook milk over low heat until hot. Add cornmeal a little at a time. Stirring constantly, cook 15 minutes or until mixture thickens. Remove from heat.

Mix together sugar, salt, ginger, cinnamon and baking soda in small bowl, then stir into cornmeal mixture. Add milk and molasses and blend thoroughly. Pour into 1-quart casserole and bake 2 hours. Serves 6.

Serve warm with whipped cream and a sprinkling of nutmeg or vanilla ice cream.

Variation #1: If you wish a thicker pudding, add one beaten egg. Be sure to add some of the hot liquid to the egg a little at a time to prevent curdling.

Variation #2: For a stronger molasses flavor, add 1 tablespoon more molasses, 1 tablespoon more cornmeal and 2 tablespoons butter, as well as the egg. Bake at 300° for 1 1/2 hours. Serves 6-8.