

Enjoy Christmas with Stork : here is your plan for preparations starting from now : see other side for recipes and ideas for decorations and gift wrappings.

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ENJOY
CHRISTMAS
WITH
STORK

Here are
your
**CHRISTMAS
RECIPES**

See other side for your
complete Christmas time-
table from today until
Christmas dinner is
served.



**CHRISTMAS
RECIPES**

THE CAKE—WITH ALMOND PASTE
AND ICING

THE PUDDING—SAUCE AS WELL

**CHRISTMAS
RECIPES**

THE MINCEMEAT—
MINCE TART AND PIES TOO

THE TURKEY—
HOW TO STUFF, COOK AND SERVE

THE LEFTOVERS—
SOME NEW SUGGESTIONS

**CHRISTMAS
RECIPES**

TURN
OVER

**GAY TABLE
DECORATIONS
TO MAKE**



CHRISTMAS RECIPES

CHRISTMAS CAKE

8 oz. currants, 12 oz. sultanas, 12 oz. large stoned raisins (all washed and dried) - 6 oz. glacé cherries, cut into quarters - 4 oz. mixed peel, chopped - 4 oz. whole sweet almonds, blanched and chopped - 10 oz. (10 heaped tablespoons) plain flour - 1 level teaspoon salt - 1 level teaspoon each grated nutmeg and mixed spice - 1 level teaspoon ground cinnamon - 8 oz. Stork Margarine - 8 oz. (8 rounded tablespoons) Demerara, or soft brown sugar (or castor sugar) - Finely grated rinds of 1 lemon and 1 orange - 4 oz. (4 heaped tablespoons) ground almonds - 5 eggs

Mix together the dried fruit, cherries, peel, and chopped almonds. Sieve the flour, salt and spices together. Cream the Stork and sugar together in a mixing bowl until light and creamy. Beat in the ground almonds, and the eggs, one at a time, until the mixture is again soft and creamy, adding a little of the ground almonds with each egg after the first; beat in remaining ground almonds. Fold in sieved flour and fruit mixture, half of each at a time, mixing thoroughly.

Place in an 8-inch cake tin, lined with two thicknesses of greaseproof paper brushed with melted Stork; smooth the top. Bake in a pre-heated very slow oven (Regulo Mark 1: 290°F.) on the middle shelf for 5½ hours. Remove from oven, and leave for 10 minutes in the tin to cool. Turn out carefully; remove paper; finish cooling on a wire tray.

NOTE. Alternative Christmas Cake for the Children. Make two Victoria Sandwiches (see recipe for Yule Log); fill and top with pineapple-flavoured icing.

To make the icing. Cream together 6 oz. Stork Margarine and 8 oz. sieved icing sugar until light and creamy. Add another 8 oz. sieved icing sugar and 3 tablespoons pineapple juice and beat in well.

Almond Paste (Home-made)

1½ lb. ground almonds - 8 oz. (8 rounded tablespoons) castor sugar - 8 oz. (8 well-heaped tablespoons) icing sugar, sieved - 4 small eggs - 2 teaspoons lemon juice (or 4-6 drops lemon essence) - 1 teaspoon vanilla essence - 4-6 drops almond essence

Mix together the almonds, castor sugar and sieved icing sugar. Add eggs, one at a time, lemon juice and essences, mixing thoroughly together to form a paste. Knead until smooth, using more icing sugar if necessary.

NOTE. If only the top of the cake is to be iced make half quantity. If preferred, use 2½ lb. bought almond paste.

Addition of brandy to cake. If desired, before coating with almond paste, prick the cake deeply with a skewer, and pour into the holes from a teaspoon 5 tablespoons brandy. Cover with a large bowl for about an hour until the brandy is absorbed, before coating.

To coat the cake with almond paste. Spread a thin coating of sieved apricot jam over the top of the cake. Roll out half the almond paste to large round. Place the upturned cake on top. With a palette knife



press the almond paste inwards all round filling all crevices, and smoothing until even with sides. Turn the cake right side up using the palette knife.

Roll remaining paste out to a strip slightly deeper than the cake, and long enough to go around it (measure the length and depth with a piece of string). Trim to size; spread thinly with apricot jam. Place the cake on its side at one end of the strip and roll on the almond paste, pressing down securely with the palette knife. Smooth the joins. Leave for a few hours, or overnight, before icing.

Royal Icing (White)

5 egg whites - 2½ teaspoons lemon juice
2½ lb. icing sugar, sieved

Add egg whites and lemon juice to sieved sugar in a mixing bowl. Beat for 5-10 minutes until very white and smooth. Keep covered with a damp cloth to prevent a skin forming, only removing it when lifting out the icing.

If the sides are not to be iced, use half quantity.

To ice the cake. Spread a little icing over the centre of a 9-inch cake board; attach the cake and press down gently. With a palette knife coat the cake with icing, smoothing evenly; also coat the edges of the board. Leave for a few hours to set. If time is limited, however, the piping and decorations may be added as soon as the coating is smooth.

Piping and decorations. Place about 2 heaped tablespoons of icing on top of the cake towards the back, and roughen to represent a snowdrift. Insert decorations, Christmas tree, Santa Claus, etc., while the icing is still wet.

With a medium-sized rose tube, pipe rosettes or scrolls all round top edge and base of the cake.

NOTE. If the icing becomes too stiff for piping, beat in additional egg white or lemon juice. If the consistency is too soft, add extra sieved icing sugar.

Remove some of the icing to another bowl, add a few drops of red colouring and beat in. With a fine plain piping tube, pipe on the inscription "Happy Christmas", etc., in front of the "snowdrift".

Finish by fastening a 1-inch wide ribbon around the cake, with a bow in front.

If the top only has been iced, fasten a paper frill round securing the overlapping end with dabs of icing.



CHRISTMAS PUDDING

12 oz. sultanas, 12 oz. stoned raisins and 8 oz. currants, (all washed and dried) - 3 oz. peel, chopped - 5 oz. (5 heaped tablespoons) self-raising flour - 1 level teaspoon salt - 2 heaped teaspoons mixed spice - 2 level teaspoons nutmeg, all sieved together - 8 oz. Stork Margarine - 4 eggs - 5 oz. (10-15 heaped tablespoons) fresh breadcrumbs - 6 oz. (6 rounded tablespoons) Demerara or soft brown sugar (or castor sugar) - Finely grated rind and juice of 1 orange - 2 tablespoons milk - 3 tablespoons brandy, beer or cider (or milk)

Prepare ingredients. Melt the Stork. Beat the eggs slightly. Mix all the ingredients together, beating well. Put into two large pudding basins well brushed inside with melted Stork, and with a round of greaseproof paper in the bottom of each. Cover each with a double thickness of greaseproof paper, and a pudding cloth brushed with melted Stork. Steam over fast-boiling water for 6 hours. Remove, re-cover with fresh paper and pudding cloth. Store in a dry place until required. Steam 2-3 hours on the day.

Each pudding serves 8-9 portions.

NOTE. If preferred, use half-quantity ingredients for a small family, steaming in two medium-sized

pudding basins for 4 hours—or in one large basin for 6 hours.

Sauces to serve with Christmas Pudding

Hard Sauce. Cream together 4 oz. Stork Margarine and 4 oz. (4 rounded tablespoons) castor sugar until light and creamy. Beat in 2 tablespoons of brandy or sherry and 2 oz. (2 heaped tablespoons) ground almonds, if liked. Place in a glass dish. Leave in a cool place for some hours or overnight to become firm.

Brandy Sauce. Blend 1 heaped teaspoon cornflour smoothly with a little from 1 pint of milk. Bring remainder with one heaped dessertspoon of sugar to the boil. Pour in the cornflour mixture, stirring all the time. Boil for 3 minutes, stirring continuously. Remove, and cool a little. Beat 1 egg yolk and stir in, with 2-3 tablespoons of brandy. Return to a very low heat, and stir until thick. Do not allow to boil.

NOTE. 1 pint custard made according to the directions on the packet, with 1 oz. Stork and 2-3 tablespoons brandy beaten in after removing from heat, may also be used.

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CHRISTMAS RECIPES

HOME-MADE MINCEMEAT

$\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. raisins, stoned, $\frac{1}{2}$ lb. sultanas (all washed and dried) - $\frac{1}{2}$ lb. chopped mixed peel - $\frac{1}{2}$ lb. cooking apples (firm and unbruised) - Finely grated rind and juice of 1 lemon - $\frac{1}{2}$ lb. Stork Margarine - 4 oz. (4 rounded tablespoons) sugar - $\frac{1}{2}$ level teaspoon mixed spice - $\frac{1}{2}$ level teaspoon each of ground ginger, nutmeg and cinnamon - Pinch of salt - 5 tablespoons brandy (or juice of an extra lemon)

Prepare ingredients. Peel, core, and finely chop or grate the apples. Melt Stork. Thoroughly mix all ingredients in a large bowl. Leave overnight covered to swell. Put into jars, leaving about half an inch at top of each to allow for any further swelling. Cover, and tie down, as for jam. Leave for at least two weeks to mature.

Makes 2-2½ lb.

MINCEMEAT TART

Rich Biscuit Crust:

12 oz. (12 heaped tablespoons) plain flour, $\frac{1}{2}$ level teaspoon salt, sieved together - 8 oz. Stork Margarine - 3 level dessertspoons castor sugar - 3 dessertspoons beaten egg yolk (or water) - Milk or water and castor sugar to coat

Filling: 3-4 heaped tablespoons mincemeat

Prepare ingredients. Rub Stork into sieved mixture. Stir in the sugar; mix with the egg yolk. Turn out on to floured board; divide in half; roll out one portion thinly. Line an 8- or 9-inch tart plate; trim edges; brush rim with water. Cut strips $\frac{1}{2}$ inch wide from remaining scraps and press down all round edge; again brush with water. Roll out remaining pastry thinly. Spread filling in centre; top with the pastry, trimming edges. Flake with a knife, and flute the edges to seal. Slash top three or four times to allow steam to escape; brush over with milk or water; sprinkle with castor sugar. Bake for 30-35 minutes in fairly hot oven (Regulo Mark 6: 400° F.) on second shelf from top. Serve hot or cold.

Serves 6 portions.

For mince pies. Roll out thinly the full quantity of Biscuit Crust as for Mincemeat Tart. Cut into 24-36 rounds, using a cutter a little larger in diameter than bun or patty tins to be used. Line tins (12-18) with half the rounds. Place a heaped teaspoon of mincemeat in each tin. Brush round the edges of remaining rounds with water; place over filled rounds, pressing down gently. Finish and bake as for the tart, allowing only 20-25 minutes baking time.

Makes 12-18 pies.

THE TURKEY

To Stuff. Wash thoroughly inside and all over, and dry. Insert stuffing under skin of breast, pressing firmly into a round. Bring the flap of skin tautly over the stuffing, tucking securely under the string with which the wings are fastened to the back and sides. If preparing at home: tie the wings close to the back with white string; or secure with a long skewer and sew the flap of skin to the back skin, using a darning needle and coarse white thread; finally, tie the leg joints together with a piece of string.

NOTE. If preferred, stuff the carcass with Bread-crumbs and Parsley Stuffing, as well; do this before tying the leg joints together.

Weigh, and calculate roasting time as follows:

For birds up to 10-12 lb. 15 minutes per lb. and 15 minutes over.

For very large birds, 10 minutes per lb. and 10 minutes over.

Set the oven to hot (Regulo Mark 7: 425° F.). Heat 3-4 oz. Stork in a very large meat tin which will hold the bird with about an inch all round to spare. Remove the tin, place the turkey, back downwards, in it and baste well with the hot Stork. Place the tin on the middle shelf of the oven. After 20-30 minutes baste again. Turn the heat down to moderately hot (Regulo Mark 5: 380° F.) or to moderate if the oven is very fierce (Regulo Mark 4: 360° F.). Finish cooking; baste; and, if liked, return to the oven with the other side of the tin to the back to ensure even browning. If roasted at the higher temperature, lower to moderate for the last hour for very large birds.

STUFFINGS, SAUCES AND OTHER ACCOMPANIMENTS

Sausage Force-meat (For Turkey). Mix thoroughly together 1-1½ lb. sausage meat (or skinned sausages), 4 oz. (10-12 heaped tablespoons) white breadcrumbs, 1 heaped dessertspoon chopped parsley, salt and pepper. Stir in 2 oz. melted Stork Margarine. Finally add 1 egg and enough milk to bind ingredients together, stirring well.

Bread Sauce. Wash and peel 1 small onion, insert 2-3 cloves, and simmer in $\frac{1}{2}$ pint milk for 10-15 minutes. Remove onion, and pour the milk over 2 oz. (5-6 heaped tablespoons) white bread crumbs placed in a bowl. Soak for $\frac{1}{2}$ hour. Reheat in

saucepan with 1 oz. Stork Margarine, stirring well. Add seasoning to taste.

TO SERVE WITH TURKEY

Vegetables. Two vegetables in addition to roast potatoes are usually served, according to family tastes. Cauliflower and frozen peas, or brussels sprouts and carrots make good combinations. Peel and halve potatoes, if necessary; season. Place in meat tin with 3 oz. melted Stork or Cookeen; baste. Bake on second shelf from top of oven, with turkey, for 1 hour before dinner is served, basting and turning at intervals. Cook the remaining vegetables in boiling salted water for 20-25 minutes before serving. Drain well, if liked "dress" with a little melted Stork, sprinkle with chopped parsley and serve.

Gravy. Pour out all the surplus fat from the tin except about 1 tablespoon, leaving the sediment and meat juices. Use 1-1½ pint stock according to amount required. The gravy should be thin, but as many people prefer a thickened gravy, if liked add 1 heaped teaspoon flour, and cook over the heat until beginning to brown, before adding the stock. Add the stock, stir until boiling, cook for 3 minutes, stirring continuously, then season and serve.

Chestnut Stuffing. Roast 1 lb. chestnuts slightly in front of a clear fire, turning as required; or shake in a pan over a moderate heat; or place on a baking sheet in a fairly hot oven (Regulo Mark 6: 400° F.) on the second shelf from the top for 10 minutes. Remove, and when cool enough to handle, remove shells and dark inner skin. Put in a saucepan, cover with water or stock, and simmer until soft; strain; press through a sieve. Stir in 2 oz. melted Stork, and 3 oz. (8-9 well-heaped tablespoons) white breadcrumbs, 1 beaten egg, seasoning, and a little milk if needed to mix to a stiff paste.

NOTE. 3-4 oz. chopped veal or pork and 3-4 minced or chopped mushrooms, with extra seasoning and milk, may be included if liked.

Cranberry Sauce (To serve with Turkey). (Fresh cranberries are obtainable in some shops during Christmas week.) Wash 1 pint cranberries, and stew with $\frac{1}{2}$ pint water and 4-8 oz. (4-8 rounded tablespoons) sugar (or to taste), until tender, skimming often. Sieve if liked before serving.

NOTE. Cranberry Sauce may also be bought in jars or tins in most good-class grocers.

LEFTOVERS

Soup. Use carcass of turkey for soup. Boil gently with 3-4 pints water, and sliced vegetables (onions, carrots, etc.) for 2-3 hours. Remove carcass, and sieve soup. Reheat, season, and sprinkle with chopped parsley before serving.

Re-heated. Slice turkey, re-heat in casserole with thick gravy, or tomato sauce, on middle shelf of moderate oven (Regulo Mark 4: 360° F.) for $\frac{1}{2}$ hour. Serve with mashed potatoes and a green vegetable.

Cold. Instead of serving the turkey sliced as usual, cut in cubes and mix with potato or vegetable salad, serving a green salad separately.

Sandwich fillings. Chop remains of turkey finely, cream with 2-3 oz. Stork, tomato sauce, or mayonnaise and seasoning. Use as sandwich filling, or as filling for pastry cases, garnishing with sliced tomato, gherkins, etc.

Christmas Pudding. Slice, fry in 2 oz. hot Stork, and serve with hot custard, or other sauces (see recipes).

CHRISTMAS RECIPES

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MINCE TART AND PIES TOO
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GAY TABLE DECORATIONS TO MAKE



CHRISTMAS RECIPES



RICH CHOCOLATE BISCUITS

4 oz. bar plain chocolate · 8 oz. (8 heaped tablespoons) plain flour · 5 oz. Stork Margarine · 2 oz. (2 rounded tablespoons) castor sugar · 1 dessertspoon water

Melt chocolate over low heat; cool. Sieve flour; rub in Stork; stir in sugar. Add chocolate and water; mix to a firm paste. Roll out thinly; cut into fingers 3 in. x 1 in. or into 1½-inch squares. Prick all over with a fork. Place on a baking sheet a little apart. Bake for 15-20 minutes in a very moderate oven (Regulo Mark 3: 335° F.) second or third shelf from top. Cool on a wire tray. Ice the tops, or sandwich together with cooled chocolate icing, using a hot knife.

Chocolate Icing. Melt a 4 oz. bar plain or milk chocolate and 2 oz. Stork Margarine over low heat. Beat thoroughly; cool.

Makes 30-40 biscuits according to size.



Fruit Sandwich Biscuits. As for Rich Chocolate Biscuits omitting chocolate and using 1 tablespoon water to mix. Cut into fancy shapes, brush with milk, sprinkle with castor sugar, and bake as directed. When cold, ice or sandwich together with fruit-flavoured icing using fruit juice, syrup or squash to mix. (See recipe for Children's Christmas Cake.)

YULE LOG (UPRIGHT)

8 oz. Stork Margarine · 8 oz. (8 rounded tablespoons) castor sugar · 4 eggs · 8 oz. (8 heaped tablespoons) self-raising flour

Cream Stork and sugar together in a mixing bowl until light and creamy. Add the eggs, one at a time, beating each in until no traces remain; add a little sieved flour with each egg after the first to prevent the mixture from curdling. Fold in the remaining sieved flour. Divide equally between two 8-inch sandwich tins, each lined at the bottom with grease-proof paper and brushed over with melted Stork; smooth evenly. Bake, side by side, on the middle shelf of a moderate oven (Regulo Mark 4: 360° F.) for 35-40 minutes. Turn out carefully; remove paper; cool on a wire tray.

Cut open each sandwich. Spread with fruit-flavoured icing (see Children's Christmas Cake recipe but make 1½ times the stated quantity). Attach to cake board with a little icing. Make "branches" with sticks of rock or round chocolate bars. Ice top. Blend 2 heaped dessertspoons cocoa with 2 tablespoons hot water. Cool and beat into remaining icing. Ice the sides and "branches" and mark in grooves for the bark. Pipe rings round the top with a small plain tube. Decorate with gnomes, fairies, robins, etc.



GAY TABLE DECORATIONS TO MAKE



Your Christmas table deserves a gay and pretty centrepiece. One of the simplest is made with thin coloured candles, holly, mistletoe, pieces of fir branch from the Christmas tree, Christmas balls and pine cones, as shown in the illustration.

This is all you do. Slice a fairly large piece off the long side of a big, well-scrubbed potato to make a flat base to set the potato on. With something pointed, (we used the sharpening steel from the carving set) make holes in the top of the potato to push the candles into, and around the sides for the holly, etc. Set the potato on a dish. Stick the candles firmly in position and arrange the trimmings in the other holes. The moist potato keeps the green things fresh for several days. The Christmas balls and pine cones, if you use them, will just sit around the base.

How to make these jolly Christmas figures

With a 10-inch round plate or cake tin draw a circle on a sheet of stiff white paper, or thin card (red for Father Christmas). Cut out the circle. Then cut it exactly in two. With straight edge upward, bend one half to make a funnel (diagram 1). Secure with two small pieces of adhesive tape.

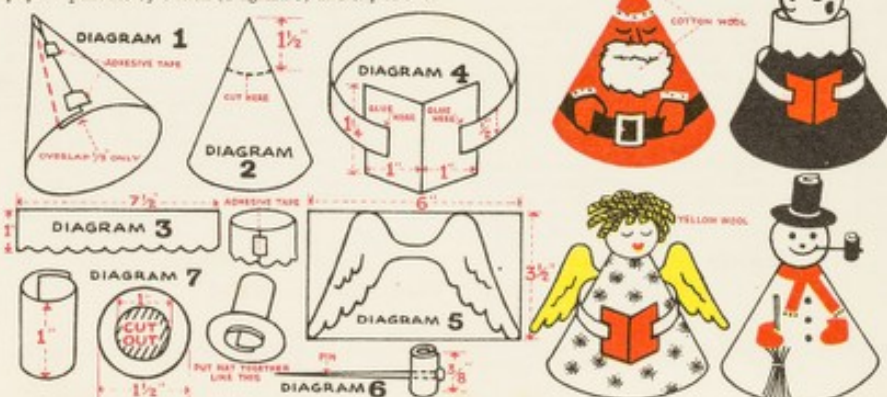
Father Christmas. Paint white band for rim of hat ½ inch from top. Paint black belt and buckle 1 inch from bottom. Paint on arms, eyes and nose. Stick on cotton wool beard and moustache. Stick small cotton bobble on top of hat.

Choirboy. Make cone, and paint black. Then cut 1½ inches off top (diagram 2). Paint face on a table-tennis ball and stick on. Make collar from strip of paper 7½ inches by 1 inch (diagram 3) and slip it over

head. Make arms from band of paper 7 inches by ½ inch. Stick arms to paper book 1½ inches by 2 inches (diagram 4) and slip over head.

Angel. Make body, head and arms like choirboy. Cut out paper wings (diagram 5) paint them yellow and stick on back. Make hair from snippings of yellow wool, and stick on head.

Snowman. Make like choirboy. Paint on face, scarf, buttons, mittens and broom. Make pipe from pin stuck through tiny roll of paper (diagram 6). Make top hat from paper circle 1½ inches across and roll of paper 1 inch by 2½ inches (diagram 7). Paint hat and pipe black.



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ENJOY
CHRISTMAS
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PLAN FOR
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See other side for recipes
and ideas for decorations
and gift wrappings.



CHRISTMAS TIMETABLE

**WHEN TO ICE THE CAKE,
MAKE THE PUDDING, SEND OFF
PRESENTS, MAKE DECORATIONS;
AND TWO SWEET TREAT IDEAS**

CHRISTMAS TIMETABLE

WHEN TO DO EVERYTHING TO MAKE CHRISTMAS DAY RELAXED AND UNHURRIED

GIFT WRAPPING IDEAS

DRINK SUGGESTIONS

**TURN
OVER**

IDEAS FOR YOUR DECORATIONS



CHRISTMAS TIMETABLE



Have you ever thought about how much easier it is to do anything when you have a simple plan to follow?

We thought we might be able to make Christmas preparations simpler for you if we did just that—made a sort of programme or timetable to help you prepare everything in easy stages, without any last-minute rush.

So here it is:

(1) Choose a day as early as possible for making your Christmas cake. Perhaps you have made it already? Most housewives agree that the flavour of a rich fruit cake improves with keeping, 3-4 weeks if possible.

Wrap it in greaseproof paper and keep it in an airtight tin in a cool place, until you ice it.

(2) Make your Christmas Pudding from the recipe overleaf, and store it, in its pudding basin, tied down with a clean cloth, in a cool, dry place.

(3) Traditionally, decking the tree and decorating the house was part of the excitement of Christmas Eve. Now it is much more usual to make a gay Christmas atmosphere earlier, especially if friends are likely to call or you are giving a party. We hope you like the decorating ideas. The whole family can help to make them.

Buy the bits and pieces you need, and make them when everyone is around to help. Then your home will have a gay Christmas welcome and you will begin to enjoy Christmas without any fuss.

(4) Make out your Christmas card list really early this year. Buy your cards while stocks are plentiful. Write and post them *no later than Tuesday, 18th December*, for delivery in the U.K.

About Tuesday is also a good time to put the almond paste on the cake. You'll find the instructions with the recipe. If you are not icing it the next day, store in an airtight tin.

(5) As early as possible too, buy anything you need for making table decorations and Christmas wrapping paper for the presents you will give personally. Check up on the ideas overleaf before you make your shopping list.

Wrap up and send off all presents that have to be posted. Parcels for abroad, you will, of course, have already mailed according to the dates given by the Post Office.

Don't forget to order or choose your bird in good time, and the drinks as well.

(6) On Thursday, 20th December, or Friday, 21st December, check stocks of Stork, flour, sugar and other everyday things for cooking on Christmas Eve and Christmas Day and make out a shopping list.

Write down your Christmas menu in detail. This will show you exactly what you have still to buy.

Work out quantities of vegetables and other foods you will need.

Now make out your shopping list for perishables like vegetables, sausage meat, etc., to buy on Christmas Eve when you pick up the bird.

(7) Ice and decorate the cake a day or two later—Friday 21st or Saturday 22nd—see recipe overleaf for icing.

(8) On Saturday, 22nd December, buy extra bread to have ready for stuffing the bird on Tuesday. If you leave it till Christmas Eve to buy, it will be rather too fresh, as you will be making the stuffing on that day.

(9) On Saturday 22nd make most of your table decorations and put them away.

Last-minute arrangements of flowers will, of course, have to be done later.

(10) Christmas Eve is your busiest day, with three main things to do.

(a) Shopping (don't forget the flowers!).

(b) Complete the table decorations.

(c) Baking, and preparation for Christmas dinner.

Such a lot of preparing can be done to save time and effort in the morning. Make the stuffing, for instance; stuff and truss the bird; make the mince-meat tart or mince pies; get all the ingredients ready for the bread sauce; arrange fruit, etc.; prepare hard sauce (order extra milk if making a custard sauce). Work out length of time the bird will need to cook so that you know when to start it in the morning to be ready $\frac{1}{2}$ hour before serving dinner.

MAKE THESE FOR EXTRA APPLAUSE

CHRISTMAS FUDGE

2 rounded tablespoons golden syrup · 1 oz. Stork Margarine · Small tin sweetened condensed milk · 1 lb. (4 rounded tablespoons) sugar · 1 teaspoon vanilla essence · 2 oz. chocolate, grated and/or 4 heaped tablespoons chopped nuts

Melt syrup and Stork over low heat; stir in condensed milk and sugar; stir continuously until the sugar has dissolved; bring to boil, stirring all the time. Add chocolate and/or nuts if included. Cook gently for 25 minutes. Test by dropping a small ball of the mixture into a bowl of cold water; if ready, the mixture will form a firm ball. Remove from heat; add vanilla; beat until mixture thickens. Pour into a 7-inch square tin, brushed with melted Stork. Allow to set. Mark into squares with a knife after half an hour, and cut up.

Makes 1 lb. approximately.

This is a special favourite with children

CHOCOLATE SOUFFLE

2 eggs, separated · $\frac{1}{2}$ pint (1 pint and 5 tablespoons) milk · 4 heaped tablespoons sugar · 6 rounded tablespoons drinking chocolate (or grated chocolate) · 3 level dessertspoons gelatine · 5 tablespoons water · $\frac{1}{2}$ pint Stork imitation cream, whipped cream, or evaporated milk

Beat egg yolks slightly. Bring milk and sugar to boil; add chocolate and stir until dissolved; pour over egg yolks, stirring all the time. Return to the saucepan, and stir over a low heat until the mixture thickens. Do not allow to boil. Remove. Dissolve gelatine in water over a low heat, stirring continuously. Do not allow to boil. Stir into the egg custard with the cream, or milk. Leave until almost setting. Beat egg whites very stiffly. Whisk chocolate mixture lightly; fold in egg whites. Pour into a soufflé or glass dish (or divide between 5-6 sundae cups); leave to set. Serve with cream, chopped nuts, etc., if liked. Serves 5-6 portions.

A FEW SUGGESTIONS FOR THE CHILDREN

If you have several children in your charge for any part of the Christmas holidays, have a few games up your sleeve—some active ones if the children are restless and some competitions that require thinking, if you want to keep them quiet and still. Even if everything goes with such a swing that they are not

necessary, you'll benefit from the peace of mind, knowing that you are prepared.

It is a good idea on Christmas Eve to keep children quietly occupied (wrapping presents for instance), so that they are not over-stimulated on Christmas morning.

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CHRISTMAS DAY

SCHEDULE FOR ONE O'CLOCK DINNER

It will probably be before breakfast when you put the turkey on. Then, apart from basting it every half-hour, you can relax with the family until . . .



10 a.m. This is about the time to put the pudding on to steam.



11 a.m. Lay the table.



11.30 a.m. Put 2-3 oz. Stork or Cookeen in a baking tin to heat up in the oven. Prepare potatoes.



11.40 a.m. Place prepared potatoes in tin; baste; place in oven to roast.



12 noon Put onion with cloves on to simmer in milk, for bread sauce.



12.15 p.m. Put sausages (if included in menu) round bird and turn them occasionally.



12.30 p.m. Put sprouts, or other green vegetables, in boiling salted water to cook. Place the plates and dishes to warm. Finish bread sauce.



12.45 p.m. Dish up bird. Place mincemeat tart or mince pies in oven to heat. Make gravy.



12.50 p.m. Dish up pudding and keep covered with a basin over hot water. Turn out oven. Dish up mincemeat tart or mince pies and leave in warm oven.



12.55 p.m. Dish up vegetables.



1 p.m. Serve the dinner!



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DECORATIONS

GIFT WRAPPING IDEAS

There's no need to use special Christmas paper for wrapping your gifts. Left-over thin wallpaper and other coloured papers make wonderful looking parcels, especially if you tie them up with a gay ribbon to match or contrast. Try striped paper or plain colours, and wrap all your presents in the same colour scheme. They will look extremely attractive amongst all the others around the tree.

Try making an oblong-shaped gift in a box into a little travel bag. Tie a ribbon around each end, making both knots on a long narrow side. Join the two knots with another piece of ribbon, to make a handle, and stick greetings stickers all over it like luggage labels.



To dress up a tall-shaped present, stand it in the middle of a square piece of coloured paper and gather the paper up around it. Tie the paper together in a bunch, or secure it with transparent tape. When it is fastened firmly, tie the card on with a bow of contrasting ribbon. Next cut the bunched-together paper at the top, in towards the centre in strips, and spread it out to make a curly or spiky effect depending on whether your paper is soft or crisp. This is even



prettier made with two thicknesses of paper of two different colours. A flat parcel can also be wrapped in this way to make a big bunchy flower on one side. Stick a star or a small Christmas ball in the centre.

Flat parcels look gay and please small children if their names are stuck on with coloured Christmas tape.



WHAT TO DRINK ON CHRISTMAS DAY

If you are doubtful about the choice of wines to drink with your Christmas dinner, your wine merchant will be a great help.

Red wine has a fuller flavour than white and is therefore generally preferred with fuller flavoured dishes such as red meat, game and turkey. White wine is delicately flavoured, its flavour is lost when drunk with strongly-tasting foods. So it is usually best enjoyed with delicately flavoured white meats, poultry and fish.

Choosing wine is very much a matter of personal taste. Many people for instance prefer red wine with chicken, others like a white one.

With your Christmas pudding and other sweets, you will probably prefer a sweeter, heavier white wine or sweet Madeira.

Serve red wine at room temperature, and white wine cold. (If you haven't got ice put it in a very cold place about 1 hour before dinner.)

At a special time like Christmas, many people like

to make a Fruit Cup which is pleasant and different from everyday drinks. Here is a typical recipe.

FRUIT CUP

(Sherry and brandy may be omitted for children)

2 oranges and 2 lemons · 2 oz. loaf sugar · 1 small stick cinnamon · 1 small bottle each lemonade, soda water, ginger ale, cider · 1 pint sherry and 2 tablespoons brandy · 1 banana · 4 oz. black and green grapes, halved and stoned

Wash and dry the oranges and lemons, and rub the cubes of sugar over them to absorb the zest or flavouring from the rind. Place the sugar in a large glass bowl with the stick of cinnamon and pour in all the liquids. Peel and slice thinly the banana, oranges and lemons (removing pips), stone the grapes, and add all the fruit, stirring well. Allow to stand in a cool place or a refrigerator for at least one hour. Remove cinnamon before serving. Makes 2 pints.



IDEAS FOR YOUR DECORATIONS

You can make all these enchanting decorations from circles of paper—paper doilies, gift wrapping paper, wallpaper, silver, gold, red, green, white paper—any colour you like. String them on bright ribbons to make everything wonderfully festive. Make fragile white snowballs from doilies and hang them against a dark wall. Put brightly coloured ones in doorways and windows.

You'll need coloured papers, paper doilies, scissors, needle and thread (use it double), transparent tape, ribbons or cord for hanging finished ornaments, cutting guides for circles (saucers, plates or anything round) and trimmings for extra touches, such as Christmas balls, bells, stickers and stars.

Directions for making: 1. Cut 10 paper circles all the same size, but no smaller than 5 inches across or they become too small to make easily. Fold each circle in half (diagram 1) and put the folded edges all together. For two-colour sphere, alternate colours.

2. Take one stitch through all the folded edges (see diagram 2) and tie firmly. Make this stitch about 1 inch from top for small spheres and 1 inch for larger ones. Leave enough thread after for a 4-inch loop. Then do the same at the bottom end of the folded circles. The top loop is for hanging the ornament, the bottom one for adding anything you like.

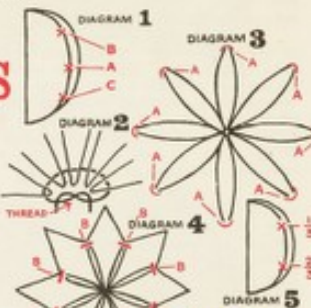
3. Half-way down the circle edge, at point A in diagram 1, join one circle edge to the next with a tiny piece of transparent tape, continuing all the way around until you have made a sphere.

4. Stick alternating edges together (diagram 4) at points B and C in diagram 1.

Variations: 1. For some small balls, join up circles in only two places, 1/2 down edges and 1/2 down. See diagram 5.

2. For tissue paper spheres, use more circles of paper (at least 12) and mix up lots of colours together.

DECORATE WITH CHRISTMAS CARDS. Pin your Christmas cards on long streamers of brightly coloured ribbon and hang them high on either side of a fireplace or door.



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DRINK SUGGESTIONS



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