

"Best of All" Booths!

*Houseplant Exchange. Who in your group is famous for her lovely African violets or geraniums? Slips started early can be prettily planted in time to make a nice profit at the bazaar.

*Candy Counter. Equipped to sell 5-cent samples — quickest way yet to sell a pound of sweets. For a bonus, sell the recipe for each candy, and charge an extra five cents.

*Special Event Section. Foods made especially for any holidays coming after the bazaar are featured here. Pack the foods with the family freezer in mind, but make them pretty enough for gifts.

*Cookbook Sale. Any and all cookbooks members want to part with can be sold, plus, if possible, a special cookbook made up of your church members' best recipes, including quantity recipes cut down to family entertaining size.

*For the candy counter, sewing booth or best-of-all baking corner, here are a bazaar's worth of good recipes:

HOLIDAY FRUIT PUDDING

- 1 cup milk
- 3 cups soft bread crumbs
- ½ cup butter
- ½ cup molasses
- 1 cup sifted flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon mace
- ¼ teaspoon each allspice and cloves
- ½ cup seedless raisins
- ¾ cup finely cut citron, orange, and lemon peel, combined

In a good-sized bowl, pour the milk over the bread crumbs. Add the butter, melted, and the molasses. Sift the flour with the soda, salt and spices and stir into the bread crumb mixture with the raisins and other fruit. Pour mixture into small foil pans (the kind used for frozen chicken pies), filling them to two-thirds full. Cover each with foil, crimping it tightly around the rim. Pour boiling water into a large pan to the depth of ¾ of an inch. Place a rack in the pan and place puddings on it. Cover and steam gently 1 hour. Remove, cool, make sure wrappings are tight, and freeze.

A Sample Store of sewing and sweet handiwork. Chocolate Balls to sell for a nickel are on toothpicks or wrapped in lengths of plastic wrap. Snip the rope of wrap to give customers the number desired. Festive!

B Fudge Pie cuddled in foil and packed in a pretty box. This is really more a confection than a pie — old fashioned, fudgy and to be served in small portions.

C Chicken and Dressing Casserole is tops! Just "test" it on your buffet guests — they'll love it. Nice thought: you can serve a dozen people with one big chicken.

D Cranberry Relish that's good enough to serve is good enough to sell! Pack this piquant sauce ahead; it will last for weeks.



CANDIED CITRUS PEEL

- 3 oranges or grapefruit
- 1 tablespoon salt
- 4½ cups water
- 2 cups sugar

Cut fruit in half lengthwise. Peel in quarters. Place peel in bowl and cover with a brine made with the salt and 4 cups of water. (Weigh the peel down with a plate so the pieces are completely covered). Let the brine stand overnight. In the morning, drain the peel and rinse it thoroughly. Cover with cold water and bring to a boil. Drain. Repeat this three times. (This removes the bitter taste.) Then cut peel into narrow strips.

Combine ½ cup water and sugar in a saucepan. Cook, stirring constantly, until it is a syrup. Then add the peel and cook slowly until peel is transparent. (About 30 minutes). Drain. Roll peel in granulated sugar. Store in tightly-covered containers.

SHORT CUT FUDGE

- 1 12-ounce jumbo package (2 cups) semi-sweet chocolate morsels
- ¾ cup sweetened condensed milk
- 1 tablespoon water
- 1 teaspoon vanilla flavoring

Melt semi-sweet chocolate morsels over hot (not boiling) water. Remove from heat. Stir in remaining ingredients; blend until smooth. Turn into a lightly buttered 10 x 5 x 3-inch pan. Cool until firm. Makes about 1¼ pounds of candy.

Variations

(Select your candy boxes, then cut or shape the candy to fit).

Shape 1-inch squares into round patties; dip into colored candy sprinkles.

Shape 1-inch squares into oval patties; place pecan half in center of each.

Cut into rectangles; dip end into flaked coconut.

COFFEE-CAKE SPECIAL

- 1 package active dry yeast or 1 cake compressed yeast
- ¼ cup water (use very warm water for dry yeast, lukewarm for compressed)
- ¾ cup milk, scalded and cooled
- 4 cups all-purpose flour
- 1 cup soft butter
- ¾ cup sugar
- 5 eggs
- 1 teaspoon salt
- 1 tablespoon grated lemon rind
- 1 cup raisins
- If desired, 1 cup chopped candied cherries or chopped blanched almonds

Soften yeast in water. Stir until dissolved. Add milk and mix in 1 cup of the flour. Cover. Let rise 1½ hours.

Butter your prettiest 10" tube pan.

Cream the soft butter and sugar until fluffy. Then beat in eggs, one at a time. Add the yeast mixture, salt and remaining flour. Beat well. Stir in the lemon rind, raisins and other ingredients of your choice. Pour batter in the tube pan. Let rise until light (about 45 minutes). Bake at 350° one hour. Frost, if desired, when cool.

Mocha Butter Frosting

Cream 1 cup butter with ½ cup sugar. Add 2 teaspoons strong coffee and 1 tablespoon dark cocoa.

CRANBERRY ORANGE RELISH

- 2 pounds (2 quarts) fresh cranberries
- 2 pounds (4 to 6) oranges, quartered and seeds removed
- 2 pounds (4 cups) sugar

Put cranberries and oranges (including rind) through your food chopper. Add sugar. Chill. This recipe serves 25, easily doubles to serve 50.

LEMON NUT BALLS

- ¾ cup instant nonfat dry milk
- 2 cups sifted powdered sugar
- ¼ cup butter
- 4 tablespoons lemon juice
- ½ cup finely cut nuts

Mix instant dry milk and sugar in a bowl. Melt butter in saucepan over low heat. Take from heat, stir in lemon juice. Add the sugar mixture, ½ cup at a time. Mix until each addition is smooth. Shape into small, one-inch balls. If too soft, chill. Roll the balls in the chopped nuts. Chill until firm. Makes about 30 balls.