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Pot pourri

BY MARIE MURPHY PHILLIPS COOKE
(AFRO WOMEN'S EDITOR)

No need to tell most homemakers — December is a month when money flows on gifts and holiday preparations, but corners must be cut on other family expenditures. In some households succulent baked ham has long starred at Christmas dinner — at popular request. It may not have been a tradition at your house, but we predict it may well become one — once your family feasts upon this tangy-glazed Christmas ham! Think of the many delicious meals you can serve from that same ham after Christmas.

Busy cooks especially should consider this holiday menu idea — a baked ham is so simply and quickly prepared. And when the glaze is as splendid as this one, it's truly a dish to set before a king. Your family will want to pour some directly over their individual slices, so be sure to put the extra glaze on the table — in a gravy boat perhaps, or in a handsome bowl with a ladle.

A baked ham has its own set of "trimmings" of course, and surely freshly-baked biscuits are among them. How about some in shape for the holidays — in the shape, that is, of stars, Christmas trees and bells?

Christmas cookie cutters do the honors here and enriched self-rising flour shortcuts the measuring and mixing of these flavorful buttermilk biscuits.

CHRISTMAS HAM

¼ cups maple-blended syrup, 3 tables- 1¼ cups maple-blended syrup, 2 tablespoons Dijon-style mustard, 1 teaspoon cinnamon, ½ teaspoon nutmeg. One7 to 8-lb fully cooked boneless ham.

Combine syrup, mustard, cinnamon and nutmeg. Bring to a boil; simmer 5 minutes, stirring occasionally. Set aside.

Bake ham for time indicated in a time table (internal temperature of 140 F.). About 30 minutes before end of cooking time, score ham and baste with glaze. Insert whole cloves in ham.

After baking 15 minutes, baste again with glaze. Place on serving platter. Garnish with cherries and pineapple rings.

NOTE: Serve any remaining glaze as a sauce for ham.

OLD-FASHIONED BUTTERY BISCUITS

2 cups sifted enriched self-rising flour, ½ teaspoon soda, 1/3 cup butter or margarine, ¾ cup buttermilk.

Preheat oven to hot (425 F.). Sift together flour and soda. Cut butter into dry ingredients until mixture resembles corn meal. Add milk, mixing lightly with a fork only until dry ingredients are dampened.

Turn out on lightly floured board and knead gently a few seconds. Roll dough out to ½-inch thickness; cut with floured medium-sized open metal Christmas cookie cutters or 2 to 2½-inch round biscuit cutter. Place on ungreased cookie sheet. Bake in preheated oven (425 F.) 10 to 12 minutes. Makes 14 biscuits.

Christmas is a time for sharing — for entertaining — so why not share your joys with family and friends with a taste-tempting seafood buffet?

The National Marine Fisheries Service had your busy holiday schedule in mind when they planned this festive seafood buffet. Most of the preparation can be done early in the day, leaving you free of last minute hurrying. You'll feel like a guest at your own party!

Christmas has many shapes. For easy elegance on your holiday buffet try the seafood shapes of Christmas.

FESTIVE CRAB-AVOCADO SALAD

1 pound crabmeat, fresh, frozen, or pasteurized or 3 cans (6½ or 7½ ounces each) crabmeat, 1 tablespoon unflavored gelatin, ½ cup cold water, 2 packages (3 ounces each) lemon-flavored gelatin, 2 cups boiling water, ½ cup cold water, 2 tablespoons lemon juice, ½ teaspoon salt, 6 drops liquid hot pepper sauce, 1-½ cups mashed avocado, ½ cup sour cream, 1/3 cup mayonnaise or salad dressing. Salad greens.

Thaw frozen crabmeat; drain. Remove any remaining shell or cartilage. Cut crabmeat into ½-inch pieces. Sprinkle unflavored gelatin on cold water to soften. Dissolve lemon-flavored gelatin in boiling water in a 4-quart bowl. Add unflavored gelatin and stir until dissolved. Add cold water, lemon juice, salt, and liquid hot pepper sauce; mix thoroughly.

Chill until slightly thickened. Add avocado, sour cream, and mayonnaise. Beat with a rotary beater until smooth. Stir in crabmeat. Pour into a 1-½ quart ring mold or 12 individual molds, ½ cup each. Chill overnight.

A SAVORY BAKED HAM says "Merry Christmas". Buttery biscuits in fancy dress echo the happy greeting.

Unmold on serving plate. Garnish with salad greens. Makes 12 servings.

SMOKY YULE TREE

1 pound smoked whitefish or other smoked fish, 2 packages (8 ounces each) cream cheese, softened, 2 tablespoons lemon juice, and one-third tablespoons Worcestershire sauce, 4 drops liquid hot pepper sauce, 1 can (4 ounces) whole pimientos, 1 styrofoam cone, 9 inches high, 1 styrofoam square, 6 by 6 by 1-inch, Plastic film, ¼ cup chopped parsley, Assorted crackers.

Remove skin and bones from fish; flake. Combine cheese and seasoning and whip until smooth and fluffy. Stir in the fish. Cut pimiento into small stars. Place cone in the center of the styrofoam square and draw a circle around the base of the cone. Cut out circle and round off the corners of the square.

Cover cone and base with plastic film. Insert cone in the base. Spread fish mixture over cone and base to resemble Christmas tree. Sprinkle fish mixture with parsley and decorate with pimiento stars. Chill. Serve with assorted crackers. Makes approximately 3-½ cups dip.

CHIPPERETTES Yule party on Saturday at S and R attracted these guests. Top, (L-R) Mrs. Audrey Brooks and Mrs. and Mrs. Kenneth Robinson, Washington. Below, Mrs. Hermioe Weaver, Mrs. Bernardine Harrison and Mrs. Pauline Blackwell. (Photo by Moss.)
Photo By Benny Phillips)

Holiday hints

Turn off tree lights when leaving house.

• • •

When the Christmas tree begins to shed needles, it's time to discard it—for safety's sake.

• • •

Be sure decorative holiday lighting does not overload electrical circuits

• • •

Use only off-the-tree lighting on metal trees. This guards against the danger of shock if tree light cords become frayed.

• • •

See that Santa sets up the Christmas tree in the coolest part of a room. That is, away from radiators, heaters and fireplace.

• • •

When addressing Christmas parcels, make sure initials of states are readable.

Bonus tips

NEW YORK (UPI) — Be kind to cut flowers sent to your house for the holidays. Heed the following tips:

—Place stems in deep warm water. Pour warm water into the container in which they will be arranged. Cut stem ends diagonally with a sharp knife. Remove all foliage below the water level. Add a commercial flower preservative to the water.

—Poinsettias have a milky substance or juice which should be sealed into the stem by quickly dipping stem ends one or two inches into boiling water.

—When stem ends get soft or decayed, recut the stems to remove the bad portion.

—When flowers wilt, recut stems and place in warm water.

Use Caution With . . .

There is no sure way to know whether an electrical appliance such as a string of Christmas tree lights is safe, but the approval of Underwriters Laboratory, Inc., is a good guideline, according to Ottavio P. Grande, director of construction and buildings inspection for the Department of Housing and Community Development in Baltimore, Md.

The approval is generally indicated with a label containing the UL letters.

Purchasers of lights and other appliances intended as Christmas gifts would do well to look for this label, Mr. Grande added.

Underwriters Laboratories is a non-profit testing organization. While it provides no guarantee of safety, the label generally indicates a product which has been tested adequately for safety.

Most building codes specify that only such electrical materials appliances or equipment as are approved shall be sold or permitted to be installed.

Mr. Grande stressed the importance of care by householders during the Christmas season, when more appliances than usual are purchased and used. Unsafe Christmas tree lights can cause fires when left on for hours. Other unsafe appliances can also cause fires, serious shock and possible death.

"We have no way of guaranteeing safety," Mr. Grande said, "but we do know that assuring the UL label is a good precautionary measure."

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CAREFUL NOW those Christmas tree lights can be dangerous. Make sure they and other appliances carry the Underwriters Laboratory label. These pretty tree decorators are Misses Ruby Aycock, left, and Mazzie Monroe, both students at Fayetteville (N.C.) State University.

Plentiful foods

TURKEYS
BROILER-FRYERS — EGGS
DRY BEANS
APPLE SAUCE
FRESH CRANBERRIES — CRANBERRY SAUCE
FRESH ORANGES—TANGELOS—TANGERINES

Mini-fondue

A new cheese-based snack dip is a mini-fondue that is sold with or without its own warming stand. The 7-ounce disposable aluminum containers are designed for oven heating before they're placed on the candle-warmer for serving. A dairy case produce, it can also be stored indefinitely in a freezer. The flavors are chili con queso, with chili pepper bits, shrimp, clam, onion, blue cheese and

CIVIC CENTER GUESTS — (left to right) Dr. Louis E. Harmon, Phillip Goodman, Civic Center commissioner, Mrs. Phillip Goodman, Howard Mitnick, Civic Center commissioner and Supreme Judge Harry Cole were among guests Tuesday at the Civic Center party which was open to the public. Show

In picture at bottom are: Neil Heintz, Chief of the Budget of Baltimore City; Mrs. Joyce Kauders, administrative secretary for the Civic Center; Jack Kent, member of the House of Delegates; and Harold Jennifer, Civic Center director.