Holiday Gifts You Can Make In The Kitchen

Chances are, if you spent a lot of time in the kitchen during the holiday season, you just might be baking a batch of cookies. Here are some different sort of recipes that would make attractive gifts.

What could be more thoughtful than a gift right from your own kitchen? Cookies are great favorites at Christmas and this festive season gives you the chance to come up with some fancy creations for gifts.

Orange Fruitcake Bars can (6 oz.) frozen concentrated orange juice,

thawed, undiluted 1/2 cup and 3/3 cup packed light brown sugar, divided

package (8 oz.) pitted dates,

jar, (1 lb.) mixed candied

fruit, finely chopped 1/2 cup soft butter or margarine

eggs cup unsifted all-purpose flour

1/8 teaspoon baking soda

1/2 teaspoon cinnamon 1/2 teaspoon nutmeg

1/4 teaspoon allspice

1/4 teaspoon cloves cup chopped nuts

In medium saucepan, combine undiluted concentrated orange "juice and 1/2 cup brown sugar. Stir over low heat until mixture comes to a boil. Add raisins and dates, bring to a boil again. Remove from heat, stir in mixed candied fruit

and set aside. In large bowl cream butter and remaining 3/3 cup brown sugar. Beat in eggs, one at a time. Blend in flour, baking soda, cinnamon, nutmeg, all spice and cloves. Stir in nuts and fruit mixture. Turn into 2 waxed paper-lined 15 x 10 x 1-inch baking pans.

. Bake in 300 degree oven 35 to 40 minutes, or until cake tester inserted in center comes out clean. Cool. Frost with Orange Glaze.. Cut into 3 x 1-inch bars. Garnish with halved candied

Yield: 100 bars. Orange Glaze 11/2 cups sifted confectioners' sugar

1/4 cup orange juice tablespoon soft butter or

margarine In small bowl mix all ingredients until smooth. Orange Chocolate

boxes (81/2 oz. each) chocolate wasers, crushed (4

cup confectioners' sugar-1/3 cup frozen concentrated orange juice, thawed, un-

1/4 cup light corn syrup

1/4 cup butter or margarine,

cup finely chopped walnuts In large bowl mix together all ingredients. Shape into 1-inch balls. Chill. Roll in confectioners' sugar just before packing in gift containers.

Yield: 4 dozen cookies.

Old-time Dinner

ROAST TURKEY WITH BANANA-PECAN HERB STUFFING

Stuffing:

1/2 cup butter or margarine 1/2 cup finely chopped onion

cup light cream package (8 oz.) herb seasoned

cup chopped pecans 11/2 cups diced bananas (3

In large skillet melt butter; add onion and cook until tender. Add cream and remove from heat. Add stuffing and pecans; mix well. Peel and dice bananas; add to

TURKEY AND GLAZE: 12-pound turkey

teaspoon salt 1/2 teaspoon pepper

cup water 3/3 cup mashed bananas (2

1/4 cup currant jelly tablespoons lemon juice

Rinse turkey inside and out under cold running water; dry. Sprinkle body cavities with salt and pepper and stuff lightly with Banana-Pecan Herb Stuffing. Fasten neck skin over stuffing and tie legs together or push under band of skin. Place turkey breast side up on rack in shallow roasting pan and add water to bottom of

Insert meat thermometer in

thigh muscle next to body, making sure it does not touch bone. Bake in 325 degree oven 3 hours and 15

Meanwhile, combine bananas and remaining ingredients is small saucepan; heat until jelly melts. Brush glaze on turkey and bake 30 to 35 minutes longer, basting frequently, until turkey tests done.

Thermometer should read 180 to 185 degrees, and drumstick meat should feel tender when pressed between fingers. Allow to stand 20 to 30 minutes before carving. If desired, serve with. giblet gravy.

BANANA AND SAUSAGE CORN BREAD STUFFING

pound bulk sausage 11/2 cups chopped onion

1/2 cup chopped celery 1/2 cup apple juice or water

package (8 oz.) corn bread

11/2 cups chopped pecans or

1/4 cup chopped parsley cups sliced or diced bananas

(4 medium)

Yield: 12 cups.

In large skillet break up sausage and cook until browned. Add onion and celery; cook until tender. Add apple juice; bring to a boil. Add stuffing, nuts and parsley; mix well. Peel and slice or dice bananas; add to stuffing and

Orange Macaroon Bars

1/4 cup soft butter or margarine

cup sugar

teaspoon grated orange rind

tablespoons frozen concentrated orange juice, thawed, undiluted cup sifted all-purpose flour

teaspoon baking powder 1/2 teaspoon salt

cup flaked coconut

In medium bowl cream butter and sugar. Beat in egg, orange rind and undiluted concentrated orange juice. Stir in flour, baking powder, salt and coconut. Spread in greased 8 x 8 x 2-inch baking

Bake in 350 degree oven 40 to 50 minutes, or until cake tester inserted in center comes out clean. Cool. Cut into 11/4 inch

Yield: 36 bars.

Candied Orange Slices oranges

Water 11/2 cups packed dark brown sugar

cups water Granulated sugar

Place oranges in large saucepan or kettle. Cover with water. Cover and bring to a boil over medium heat. Reduce heat and simmer 40 minutes, or until peel is tender. Drain and cool. Cut oranges into -3/8-inch crosswise slices and cut slices in half; place in bowl.

In medium saucepan mix together brown sugar and water. Stir over low heat until sugar dissolves and mixture comes to a boil. Boil, stirring frequently, for 20 minutes or until thick and syrupy. Pour over orange slices. Cover and refrigerate overnight.

Remove orange slices from syrup and roll in granulated sugar; place on rack to dry overnight. Roll in sugar again just before packing in gift boxes. Yield: About 6 cups.

-New look

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Judiciary, Federal and State Legislation; Cultural and Economic Development, and Commissioner for the Cook County Criminal Justice Com-

Stewart, who is married and has three children, is an officer and recognized layman in St. Paul CME Church locally and the general CME church.

Out of Philadelphia, Rev. Gray may not have the political background, but as a minister, he can "bring the grassroots perspective" to Congress.

Soon to join the half-dozen ministers now in Congress, Rev. Gray said:

"I've been there-I know about the smelly elevators, unemployment and the loss of selfrespect and dignity. From theological position, a minority minister has a unique perspective of black problems because he is faced with them in everyday duties which go beyond the

pulpit." And to keep that perspective, Rev. Gray does not intend to leave the pulpit. As senior pastor of the 3,000-member Bright Hope Baptist Church, he will relinquish his \$30,000-a-year job as full-time minister of the church, but he plans to preach every Sunday at the 11 a.m. worship service.

"Congress doesn't meet on Sundays," he said, adding, ' was called to preach, not elected to do that."

Rev. Gray also does not plan to residency establish Washington, but instead commute from Philadelphia.

"I think it is important to be close to the people," he said. And those "people" include 55 percent of Philadelphia's black population, represented by Rev. Gray.

His district, which is 70 percent black, almost supported him in his congressional bid in 1976. He lost the primary by 339 votes. But this year, he unseated Rep. Nix by more than 12,000 votes.

Planning to be an active member of the caucus, Rev. Gray said, "I see the caucus as advocates for blacks across the country. It's a vehicle for maximizing the voice and strength of the black community and in the last two years, the caucus has

shown it can be a voting block."

When he gets to Washington, Rev. Gray said he would like to see a greater emphasis placed on urban stimulus in the private

"We need more federal support to encourage the private sector to become more involved in providing jobs, but that doesn't mean that we throw out CETA,"

He said he sees a need for a national housing policy and is in support of a cabinet-level Department of Education.

In housing he said, "We need strong housing program for the poor. Put families in individual homes with the option to buy-let them have a piece of the rock."

In support of a separate education department, Rev. Gray said, "I agree with the idea, but there is a lot to be worked out. Now we need the meat on the

When asked what congressional committees he would like to serve Rev. Gray said he would like to serve on one with direct relation to the problems of urban America.

A native of Baton Rouge, La., Rev. Gray has been a pastor for 17 years. He received his bachelor's degree from Franklin and Marshall College in Lancaster, Pa. and he is a graduate of the Princeton Theological Seminary in Princeton, N.J. and Drew Theological Seminary in Madison, N.J.

Rev. Gray is also a doctoral candidate at Drew University.

He resides in Philadelphia with his wife, Andrea and three sons, William IV, Justin and Andrew.

-Cork

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name in the world is Champagne, from the Champagne region of

It was once a still wine, too, until the venerable French monk Dom Perignon created its sparkle. When he tasted the new sparkling champagne for the first time, he is said to have exclaimed, "My God, I am drinking stars."

Dom Perignon's creation can be tasted today because it is produced by Moet & Chandon, the largest of the illustrious Champagne firms.

Other countries make sparkling wines, but most recognize the French law that only wines made in the carefully designated region of Champagne, France, can be

called by that name.

The Italians call them "spumante" and one of their most famous is Cinzano Asti Spumante from the region near the town of Asti, Italy.

The Germans call sparkling wine "sekt." The United States does not adhere to this agreement and domestic sparkling wines are usually called Champagne.

Of course, Domaine Chandon, which is the first French-owned sparkling wine produced in this country follows the law and labels their products as sparkling wines, though they are made by the "methode champenoise," just as French Champagnes are made.

Wines fortified with brandy or other spirits, including Sherry, Port and Madeira, form the third category. Fourth and final category includes the aromatized wines, such as vermouth, with herbs and other flavorings added to them.

Some wines, including many American ones, are called by a broad general type—such as chablis, burgundy, sauterne or chianti. Named for the part of the world where the first wines of that type were produced, they are

known as "generics."

When producers use very specific grape varieties in their wine, the wines are "varietal."

Each country has laws stating exactly what percentage of the grape variety must be included for the wine to qualify for a varietal name. Good examples of varietal names are Pinot Noir and Chardonnay.

Wines made from grapes grown in a very specific and strictly controlled area or region of a country, are "regional" wines and carry such names as Chateauneufdu-Pape (in France) or Rioja (in

then there are. "proprietary" (or brand) names. One of the best known, and the largest selling imported white wine in this country, is Liebfraumilch which combines the proprietary name, Blue Nun, with the regional origin.

Leibfraumilch designates wines blended from the Rhine districts of Germany.

Look at the Label

If this all sounds mysterious, it isn't. In fact, this information is right on the wine bottle label.

