**DAWN RECIPES:**

# Sweets from Far Off Places

One of the joys of traveling is discovering new foods and bringing the recipes back so we may enjoy them again and again. Who was it who said, "Appetite is one - half nostalgia?" One of the most delicius desserts we have tasted was brought home by a friend of ours.

An intrepid traveler, she has planed, driven, hiked and eaten her way through many off - the - beaten - track sights the world has to offer. She cruised through the fjords of Norway, sailing down the last fjord into Copenhagen, ending the voyage at Tivoli, a holiday she described as "the most heavenly vacation ever."

In Tivoli, she was served a "divine" dessert, presented in an orange shell, luscious with cake, chocolate, fresh orange sections and chopped pecans, redolent with the flavor of run and orange juice.

Since the shells are prepared and chilled ahead of time and take just minutes to assemble before serving, it makes a perfect holiday dessert — refreshing after a hearty meal and festive enough for the grandest feast. With Fresh Florida oranges at their best during the winter weeks, Rita's Orange Danish Delight deserves a prominent place on everyone's menu.

Another friend fortunate enough to spend a vacation visiting in the Bavarian Alps brought us Bavarian Cookie Wreaths and the whole spirit of Christmas came with them.

Decorated with holly berries made from red cinnamon candles and with little green leaves, the wreaths conjure up visions of sugarplums and elves and all things welcome on Christmas Day.

The dough is delicate and rich, the fresh Florida orange juice and grated orange peel give it a piquant life; dusted with almonds and orange peel, the whole cookie is a tiny biteful of nectarious bliss

A small tree decorated with Bavarian Cookie Wreaths would be a lovely sight! And what a wonderful present for a dear friend a few dozen would be.

**RITA'S DANISH ORANGE DELIGHTS**

**6 Florida oranges**
**¼ teaspoon rum extract**
**1 cup diced pound cake**
**½ cup chopped semi - sweet chocolate or mini semi - sweet chocolate pieces**
**½ cup chopped pecans**
**¼ cup heavy cream, whipped**

Cut off and discard a 1 - inch slice from the top of each of 4 oranges. Using a sharp knife cut a zig - zag edge around top of oranges. Using a spoon, scoop out pulp; process in a blender or food processor to make juice. Strain juice, discard pulp.

Reserve orange juice and shells. Peel remaining 2 oranges and cut into ½ - inch pieces. In a bowl mix orange pieces with 23 cups of the orange juice and rum extract. Cover, chill 1 to 2 hours. Just before serving, add cake, chocolate and nuts; spoon into orange shells. Top with whipped cream.

Serve immediately. Yield: 4 servings.

**BAVARIAN COOKIE WREATHS**

**3½ cups unsifted all - purpose flour**
**1 cup sugar, divided**
**3 teaspoons grated orange peel, divided**
**¼ teaspoon salt**
**1 one third cups butter or margarine**

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# Traditional Christmas Dinner: CHITTERLINGS and COLESLAW?

**By Ann Williams-Roblow**

It may be difficult for many Americans to envision a Christmas without snow, sleighbells or decks of holly, but Christmas is no less Christmas for millions of people living in the nation's southwestern states.

No matter the locale, Christmas is celebrated with joy, religious fervor, family gatherings and in many cases by special dishes native to different regions of the nation and of the world.

In Maryland, Christmas dinner many include a dish of sauerkraut. For Mexican - American families living in the Southwest, a side dish of pinto beans or the hot, but delicious tamale — a cornmeal dough filled sandwich made of beef or chicken and spices, wrapped in corn husks — may appear on the table next to the turkey or ham.

In Nigeria, the reward of hours of tedious preparation is moyin - moyin, a tender, bean - dough parcel made of seasoned meat and vegetables.

It is said some Jamaican families enjoy creole sauce spread over their roast suckling pig. Paw Paw applesauce, made with unripe papaya, cloves, sugar, and lime juice is a classic accompaniment to the pork dish at Christmas time.

Sweets of the season vary as do the main dishes from region to region, nation to nation.

Some German families may favor Berliner pfannkuchen — Berlin doughnuts. Peruvians may be partial to alfajores de maicens — caramel and coconut cookies - to decorate their holiday tables.

For 26 - year - old Priscilla Montes, a police dispatcher in the far West Texas city of El Paso, the days of Christmas usually are marked by sunny, warm days with temperatures reaching into the 60s and 70s.

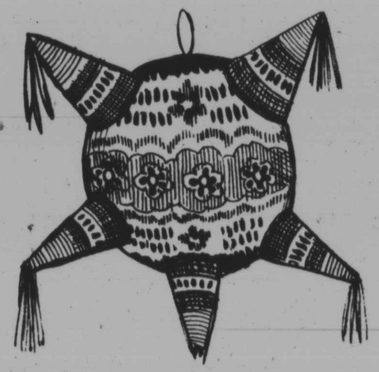
Ms. Montes said about 30 members of her family gather for a Christmas celebration at her grandmother's home.

Christmas breakfast for the Montes family includes the Mexican soup, menudo. It is a thin soup made of beef tripe and hominy. Its devotees swear by menudo's distinctive taste and curative powers.

Christmas dinner at the Montes in part is typically American. There is baked ham, mashed potatoes, corn on the cob and cherry or pumpkin pie. But the holiday season would be remiss without some of the dishes that were eaten and prepared also by their ancestors from Mexico.

The season would not be the same without the difficult to prepare, but delicious, spicy red tamales, Ms. Montes said.

"We make enough (tamales) to last until New Year's," she said. "It's very times consuming, but it's worth the wait."



**A Pinata, which is usually filled with candies and goodies, is a part of holiday celebrations South of the border.**

While her family enjoys its meal, it also likes to sip, a sweet, thick, chocolaty drink special to the holiday season. "On Christmas day, we make champurado," Ms. Montes said. "It is made out of chocolate, a little bit of masa (Mexican corn meal), raisins, nuts, coconut and cinnamon." For desert, the family prepares capirotada, a dish resembling bread pudding.

As a child, Ms. Montes said her parents treated her brothers and sisters to a party complete with a pinata — a large, stuffed straw and paper doll, made in the shape of an animal. Pinatas filled with candles, cookies and other goodies.

"We used to have a Christmas-type party. We don't anymore, I guess we're kind of grown up," Ms. Montes said a little wistfully. "But there is a Chritmas tree."

There also is a Christmas tree at the home of Mrs. Faye Johnson, a 54 - year - old grandmother and licensed day care operator who lives in Compton, CA, a Los Angeles suburb.

Mrs. Johnson said she moved to southern California from Chicago almost 13 years ago. Around this time of the year, she said she begin to recall her Chicago Christmases and yearns for a nice snowfall, or a bit of sleet and if nothing else, cold weather.

But in her sunny California clime, such weather is just not to be. "When it gets to be Christmas time, I remember the snow and start wishing for it or even temperatures in the 20's," Mrs. Johnson said. "But here, the sun is shining and we may even get a 90 - degree day."

Mrs. Johnson said many of the people she knew in Chicago were from such Southern states as Louisiana, Alabama, Georgia and Florida. They brought their Christmas traditions and meals with them to their new Chicago home.

"The people would have turkey and ham for Christmas dinner, and everybody had chitterlings and coleslaw for Christmas too," she said.

The pork dish is a good cold weather food, Mrs. Johnson said and even in California, she sees chitterlings served for Christmas and New Year's. That's what the people ate in their old homes and "naturally they carried their chitterlings with them," she said.

California tables at this time of the year also may include such dishes as pheasant and wild rice, duck and quail. These game birds are shot in the wilds of central and southern California by hardy hunters who Christmas palates crave something a fad out of the ordinary.

Wherever the place and no matter how the traditions and customs are observed, Christmas will be celebrated and it will be accompanied by good food.