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Dancing Dan's Christmas

Dan about her grandmother hang-
ing up her dancing shoes after that long day, he can't help but think it may have been a good idea to give the shoes a rest after all. He begins to wonder if it's too late to go see Mamme O'Neill. He leaves this confused sensation behind and heads for the Christmas market.

Mamme O'Neill leaves the market and takes the bus home. She is feeling a bit tired, but she's happy to have seen so many friends today. She arrives home and finds the place in a mess. Dan has decided to stay the night and Mamme O'Neill is not sure what to do. She decides to write to John and ask him to come over.

Dan is writing a letter to John when Mamme O'Neill enters the room. She asks him if he's writing to John. Dan explains that he is writing to ask John to come over. Mamme O'Neill is happy to hear that and she asks Dan if he wants to have some tea. Dan accepts and they sit down to a cup of tea and a chat.

CHRISTMAS RECIPES

Selected by Dorothy Barkley

The English Christmas, we are told, is a merry, gay affair, with nothing but good cheer and good cheer. But, in 1928, when Mamme O'Neill was given a large ground floor to fill with mixture to a page. Bake out 1½ inch thick, using ground rice to dust rolling pin. Bake 20-25 minutes.

Puddings

These will be irresistible to the housewives, as they can be made in advance and served cold with any last-minute worry.

Gâteau à la française

1/3 lb sponge flour
1/3 lb butter
1/3 lb sugar
1/3 lb eggs
1/3 lb milk
Sherry

Coffee essence or grated chocolate, nuts or cherries.

Cream sugar and butter; add yolks of egg and beat. Add milk and ground almonds. Beat until quite smooth. Add essence or grated chocolate. Drop in broken chocolate and add a cream of milk and sherry mixed, then arrange on a plate in layers of biscuits and mixture. Finally coat top with remaining mixture, and decorate with nuts.

Lemon Meringue Pie

8 oz short-crust pastry
1 oz currants
1 oz sugar
1 oz butter
4 oz sugar

Glace cherries and
4 oz sugar

butter and lemon rind. 1 litre bottle of Cognac red wine.

Mixing cream with sugar and butter; add cream and beat until quite smooth. Add essence or grated chocolate, nuts or cherries.

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Cider, white of egg stiffly and add to mixture. Fill greased crust. Place in oven, for 20-25 minutes.

Christmas is the occasion for . . .

HENNESSY

'The Brandy that Made Cognac Famous'

SAVOURY DISHES

Here is a suggestion for an

Swiss Fondue

3 oz grated cheese (or any other flavour)
2 wineglasses of dry white wine
3 or 4 slices of bread, crusts included

Cut slices into small pieces, and place with wine in frying pan, when has been melted with garlic. Stir with wooden spoon, making each mixture do not stick to the bottom. Mix in the yellow and butter and stir until Mixing in the cheese. Add pepper. When it is ready, it is ready to eat. Serve immediately with white bread cut small slices.

Our Swiss friends tell us to serve a glass of hot chocolate afterwards, to add the digestion.

DRINK

Two drinks which really create the party atmosphere.

Eminent Punch

2 bottles of champagne
2 large sherry pineapples, peeled and cut in pieces
1 cup brandy, or cognac

Combine ingredients in large silver punch bowl. Toss with a skilled match. Let it burn until the punch is hot — a matter of a few minutes — and pour in punch glasses. There should be a glass of pineapple in each glass.

If you want a cool drink, serve very cold.

Raspberry Eauze

1 cupful fresh raspberries (or any other fruit)
1 lb sugar

Boil raspberries and sugar gently in a saucepan, pressing with a spoon to extract the juice. When soft, go through a fine strainer to cool. Separate yolk from white of egg, and the rest go into all stuffing. Punch glass. There should be a glass of pineapple in each glass.

If you want a cool drink, serve very cold.

Hot Orange Wine

1 bottle of sweet red wine
1 pint water
1 oz sugar

Heat raspberries and sugar gently in a saucepan, pressing with a spoon to extract the juice. When soft, go through a fine strainer to cool. Separate yolk from white of egg, and the rest go into all stuffing. Punch glass. There should be a glass of pineapple in each glass.

If you want a cool drink, serve very cold.