

# Homemade Good News

Vol. III

A MONTHLY NEWSLETTER FROM DIXIE CRYSTALS

No. 9

"O, well done! I commend your pains;  
And everyone shall share i' th' gains.  
And now about the cauldron sing,  
Like elves and fairies in a ring,  
Enchanting all that you put in."

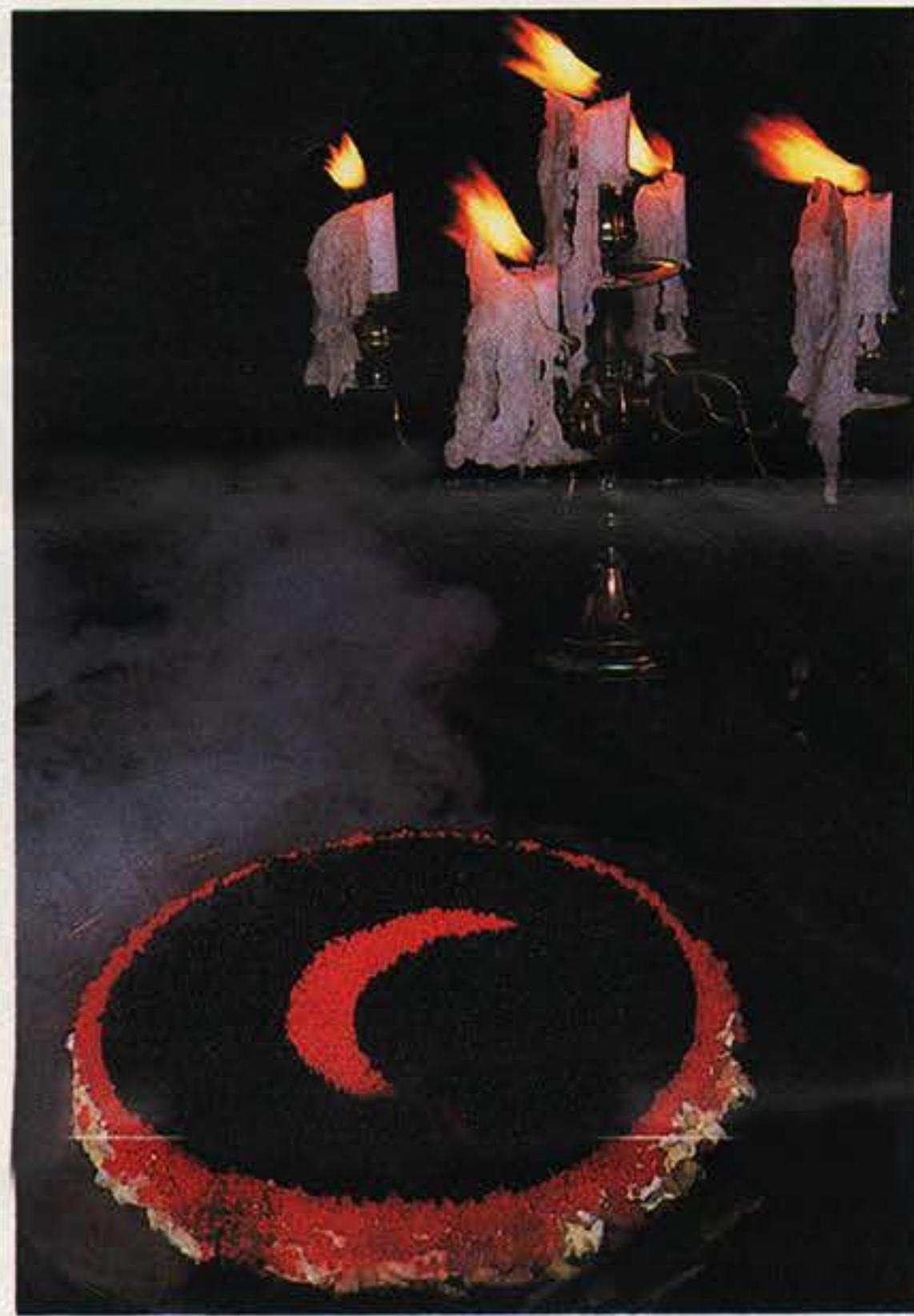
Act IV, Scene I Macbeth

Come, come, my pretties, it's All Hallow's Eve! And before we go a' haunting, a spooky little repast is in order to plump up our spirits and fortify them for the events to come. Let's start with some Sotted Witches' Brew (Champagne Punch), shall we, my lovelies? It's just the thing — very little "double, double toil and trouble" — and it will put us in the most enchanting frame of mind for scaring the daylights out of those silly mortals! Especially when we sip its golden bubblyness in between smackerels of Macabre Caviar Mold, decorated in our favorite way. And then, juicy, a nice big helping of The Devil's Last Resort (an old family recipe!), a grand Ragout of sausages, onions, apples and caraway, simmered in dark beer then laid out — if you'll pardon the expression — on a bed of crisp, sauteed potatoes. Works a positively supernatural effect on the senses when served with Squash made the Transylvanian way, with sour cream, paprika, and plenty of fresh dill. O, and just before we hop on our broomsticks, my beauties, we'll slip a few Half Moon Pies up our sleeves for later. Then it's off we fly to hover in the dark, delicious sky! Innocents beware!

## Sotted Witches' Brew

Champagne Punch

- ½ cup Dixie Crystals granulated sugar
- ½ cup fresh orange juice
- 1 cup fresh lemon juice



## MACABRE CAVIAR MOLD

- ½ cup brandy
- ¼ cup Grand Marnier (or any orange flavored liqueur)
- 1 quart club soda
- 2 bottles of champagne (don't use anything expensive, just a nice dry sparkling wine, like Freixinet, or something comparable)
- 2 kiwi fruit, sliced

Stir the sugar into the orange juice until it dissolves completely. Add the lemon juice,

brandy, and Grand Marnier. Just before serving, pour this mixture into a large punch bowl and add a large block of ice. Pour in the club soda and champagne, stir, and serve. Garnish each glass of punch with a slice of kiwi fruit (or, if you prefer, float the kiwi slices in the punch bowl). If you can't find kiwi fruit, substitute lemon or orange slices, or any fresh berries.

## Macabre Caviar Mold

- 8 oz. cream cheese
- 4 TBSP sour cream
- 1 TBSP lemon juice
- 6 hard boiled eggs
- 3 TBSP mayonnaise
- 1 cup minced onion
- 4 oz. caviar (to make an orange and black Halloween design, use 2 oz. of black caviar and 2 oz. of red)

Let the cream cheese stand at room temperature until it is soft, then blend it with the sour cream and lemon juice until smooth and creamy. Set aside. Chop the hard boiled eggs (don't mince, just chop coarsely) and moisten them with just enough mayonnaise to hold them together, about 3 TBSP. Spread the egg mixture in the bottom of a 9 inch pan with a removable bottom, or a springform pan. Over the egg mixture, gently spread the minced onion. Top this layer with the cream cheese mixture, using a spatula to spread it smoothly and carefully, without disturbing the other layers. Finally, decorate the top with caviar, making a Halloween design in red and black, if you wish, or simply covering the entire surface with caviar of either or both colors.



### The Count's Last Resort: Ragout of Sausages with Potatoes, Apples, and Caraway Seeds

- 3 lbs. fresh Italian sausage (mild)
- 2 large onions, coarsely chopped
- 1 TBSP *Dixie Crystals* granulated sugar
- 4 TBSP butter
- 2½ lbs. new potatoes, thinly sliced in rounds
- 4 Delicious Apples
- 1 cup imported dark beer
- 2 tsp. caraway seed

Cut sausage into 1 inch chunks and saute in a large, heavy skillet until browned all over. Transfer from skillet to a large plate with a slotted spoon. Pour off all but 2 or 3 TBSP. of the rendered sausage fat, reheat and add the onions. Cook slowly over low heat until soft, about 20 minutes. Sprinkle the onions with 1 TBSP of sugar and continue to cook, stirring, until browned. Transfer the onions to a colander to drain off any excess fat. Melt the butter in the same skillet (if it is too sticky, clean it or use another), and over medium high heat, saute the potato slices until browned and crisp. While they are cooking, cut the apples into thick wedges (about ¾ inch thick), reserving three. Cut these three into three wedges each and set aside to use later as garnish. (Sprinkle them with lemon juice to prevent discoloration) Pour the dark beer into a large kettle or heavy saucepan and bring to a boil. Drop the thick apple wedges into the beer and reduce heat to a gentle boil. Cook the apples for 2 or 3 minutes, then add the sauteed onions, browned sausages, and caraway seeds. Stir to blend all of the ingredients well, then cook at a simmer until almost all of the liquid has reduced. When the potatoes are done, transfer them to a large serving platter. Spoon the ragout on top and garnish with the reserved apple wedges. Serve with rye bread and butter, Transylvanian Squash, and imported dark beer.

### Transylvanian Squash

- 4 lbs. yellow squash
- 3 tsp. salt
- 4 TBSP butter
- 2 medium onions, chopped
- ½ tsp. paprika
- ½ tsp. *Dixie Crystals* granulated sugar
- 2 tsp. lemon juice
- 2 TBSP fresh dill, chopped
- 6 TBSP sour cream

Trim the ends off the squash and cut in half lengthwise, then cut into 2½ inch slices crosswise. Julienne these pieces (cut into thin strips) and place them in a colander. Toss with 2 tsp. salt. Let stand one hour to drain off excess water. Melt the butter in a large skillet and add the chopped onion. Cook until tender, about 20 minutes, then add the drained squash, paprika, sugar, lemon juice, and dill. Stir gently, then cover and cook over low heat for about 10 minutes, or until the squash is just tender

(but not mushy). Stir in the sour cream, remove from heat, and serve at once.

### Half Moon Pies

*Hungarian Cream Cheese Pastries*

- 8 oz. cream cheese, softened at room temp.
- 2½ sticks sweet butter, softened at room temp.
- ¼ tsp. salt
- 2 cups all purpose flour
- 1 cup chopped walnuts
- ½ cup *Dixie Crystals* granulated sugar
- 1 TBSP cinnamon
- 1 egg, lightly beaten

Beat the softened cream cheese and butter together until smooth and creamy. Add the salt, stir well, then mix in the flour. Separate the dough into 15 equal parts and shape them into balls. Wrap in waxed paper and refrigerate overnight. The next day: Preheat the oven to 350°. Combine the walnuts, sugar and cinnamon in a mixing bowl. On a lightly floured surface, roll out each cream cheese ball to make a 6 inch circle. Cut each circle into quarters. Put a teaspoon of the walnut-sugar mixture in the center of each quarter, pinch the edges together, then shape into crescent. Transfer the crescents to an ungreased cookie sheet, and brush with lightly beaten egg. Bake for 12-15 minutes, or until the pastries are light brown. Remove from cookie sheet and cover to keep warm until ready to serve. (You will probably have to bake this recipe in several shifts, as it makes quite a few pastries.)



### SOMETHING WE THOUGHT YOU OUGHT TO KNOW . . .

Boy, are we ever grateful for hindsight! In our instructions for last issue's Menu of the Month, Chicken with White Wine, Prosciutto, and Mushrooms, we meant to tell you a little bit about prosciutto and what to substitute for it in this recipe if you couldn't find any. So here goes — better late than never!

Prosciutto, a raw ham that has been lightly salted and aircured, has a beautiful rosy color and a delicate, but distinctive flavor that it imparts to other foods in the cooking process. This is one reason it appears in so many of the great Northern Italian recipes, but it is also delicious eaten as is—raw—cut in very thin, almost transparent slices and served with melon, fresh figs, or with bread and butter. The best prosciutto comes from Parma, Italy, but it is rather expensive and difficult to find, so we suggest that you look for those products packaged by well-known American companies. There are several, and these hams are quite good, and more reasonably priced. However, if you still can't find prosciutto, try using a cured ham that hasn't been too heavily smoked: a milder Virginia ham, for instance. As with prosciutto, cut it in very thin slices so that it won't become tough when cooked, and so you can appreciate its flavor. A little bit goes a long way in this case!

## HOMEMADE MUSTARD!

Making mustard is pretty much a lost art these days, or so it seems if you've ever searched high and low for mustard recipes to make at home, as we have. Fortunately, our friend Jeanne Tyner, of Boca Raton, Florida, has come to the rescue with two old, family recipes that she's kindly allowing us to pass on to you. Both recipes make very tasty — and hot! — mustard that will go well

### HALLOWEEN PARTY SPREAD

(pictured below):

*Macabre Caviar Mold* (bottom, left),  
*The Count's Last Resort: Sausage Ragout* (center)  
*Transylvanian Squash* (top, center)  
*Half Moon Pies* (bottom, right)



with ham, beef, salami, and cheese, among other things. And Jeanne tells us that everyone who tastes her homemade mustard wants some, so you'll probably want to keep it in mind as a possible gift idea for the holidays. How nice to be able to carry on one great tradition with another! Thanks Jeanne!

### Mustard

- 1 cup malt (or tarragon) vinegar
- 1 cup dry Coleman's mustard
- 2 eggs
- ½ cup Dixie Crystals granulated sugar

Mix the vinegar and mustard together and let stand overnight. The next day, beat the 2 eggs with the sugar. Add to the vinegar-mustard mixture and cook, stirring, over low heat, until mustard thickens to the con-

sistency of mayonnaise. Pour into jars, cool slightly, and refrigerate. (Note: Jeanne says that she often doubles this recipe so that she has enough to share with friends. She keeps baby food jars on hand as that size is perfect for "giving.")

### Wine Mustard

- ¾ cup Dixie Crystals granulated sugar
- ¾ cup dry Coleman's mustard
- ½ cup tarragon vinegar
- ½ cup dry wine
- 3 eggs, beaten

Blend all ingredients together until smooth. Cook in the top of a double boiler, stirring constantly, until mixture has thickened. (A touch of garlic may be added, if desired.) Pour into jars, cool slightly, and refrigerate.

## RECIPE CONTEST

★★★

WIN \$100  
FOR YOUR FAVORITE RECIPE

★★★

Just a reminder about the 4th Annual Homemade GoodNews Recipe Contest! We have 10 exciting categories in which you can enter as many original "scratch" recipes as you like. Just make sure all recipes are easy to make, have precise written instruction and that the ingredients they call for are easy to find in local markets. A \$100 cash prize will go to the winner of each of the following categories:



1. *Entrees*
2. *Hor D'oeuvres*
3. *Vegetables*
4. *Pies and Pastries*
5. *Cakes*
6. *Cookies & Candies*
7. *Frozen Desserts*
8. *Soups*
9. *Salads*
10. *Crepes, Sandwiches and Quiche*

In addition to receiving a \$100 cash prize, the winners of the 10 categories will have their recipes featured in the 1984 *Homemade GoodNews Recipes Cards* — in full color! Remember the contest is open to subscribers of the *Homemade Good News* only, and there can be 10 winners. However, as we're sure to receive hundreds of great recipes we'd like to share with you, all other entries will be eligible to appear in upcoming issues of the *Homemade Good News*. And if we do use your recipe in the newsletter, we'll send you a coupon for a free 5 lb. bag of *Dixie Crystals Sugar*!

Please print or type all entries neatly and legibly on 3x5" cards (if we can't read them, we can't use them!) and send to: *Homemade Good News Recipe Contest*, P.O. Box 66, Savannah, GA 31402. We look forward to hearing from you soon — contest ends December 31, 1983.

## READERS' QUESTIONS

### Dear Readers:

Thank you for your participation in the *Homemade GoodNews*. You always come through when I need you. I am sure Mrs. Herring will appreciate knowing that I received many, many letters in response to her request. The recipes I received were very similar so I will print only one.

### Stained Glass Window Candy

(Church Window Candy)

- 1 stick butter
- 12 oz. package chocolate chips
- 1 pkg. colored marshmallows
- 1 cup chopped nuts
- 1 cup coconut, optional

Melt butter and chocolate chips together, cool. Add marshmallows and nuts. Make a long roll with the mixture then roll in coconut. Wrap in wax paper and chill for several hours. Cut into slices and it's ready to eat.

Thanks again to each of you,  
**Nancy**

## SPECIAL HOLIDAY OFFER!



Give the *GoodNews* for the Holidays . . .

**Only \$12. for four gift subscription, and get a free 1984 Dixie Crystals Dessert Calendar!**

**Share the GoodNews** this Holiday Season, and give a gift that lasts all year long! Just \$12 buys four 12 month subscriptions to the *GoodNews* - treat your friends to:

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**We'll send you** our beautiful 1984 Dixie Crystal Dessert Calendar **FREE!** featuring:

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**'Tis the Season** to give . . . and receive!! Just fill in the order blank below and send, along with check or money order for \$12 to:

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## PUMPKIN PATCH RECIPES

### Pumpkin Pudding

- 6 eggs
- ¼ cups *Dixie Crystals* granulated sugar
- ⅛ tsp. salt
- 2 cups pumpkin puree
- ⅓ cup apple jack (hard cider) or Calvados (apple flavored cognac)
- ½ tsp. ground ginger
- ¼ tsp. ground nutmeg
- ¾ tsp. cinnamon
- 1 cup heavy cream, whipped
- crystalized ginger, for garnish

Preheat oven to 350°. Beat the eggs with the sugar and salt until very thick. Stir in the pumpkin puree, apple jack (or Calvados), and spices. Gently fold in the whipped cream. Pour mixture into a buttered 2 quart baking dish and bake for 50 minutes to an hour, or until a knife blade inserted in the center of the pudding comes out clean. Cut the crystalized ginger into little strips or chunks and sprinkle over the top of the pudding. Spoon into dessert plates and serve with whipped cream.

**THE GREAT PUMPKIN...** Has the pumpkin ever received the attention it deserves as one of the world's most versatile vegetables? It's doubtful. Sure, we all admire the way they wink and blink from our windowsills on Halloween and politely acknowledge their presence in pie at Thanksgiving, but how many of us know how good pumpkin is in cakes, cookies, breads, puddings, souffles, and even soups? Or, that as a fellow member of the squash family, pumpkin can do just about anything winter squash can do? Alas, not enough people give the great gourd its due, but the recipes below are simple and delicious and should convince even the biggest skeptics that these handsome orange guys are more than fancy candle-holders! These recipes call for pumpkin puree, which you can either buy, already prepared and canned, or make at home. Canned pumpkin is quite good, but if you have fresh pumpkin and want to use it, here's how: cut the top and bottom so the pumpkin will stand flat. Cut under the skin, slicing down from top to bottom, working your way all around. Cut the pumpkin in half, scoop out the pulp and seeds (save the seeds — they're good toasted), and cut into chunks. Steam in a little water until tender, then drain and puree in a blender or food processor. For every pound of raw pumpkin, you should get about 2 cups of puree.

### Pumpkin Soup

- 4 TBSP butter
- 1 clove garlic, minced
- 1 medium onion, chopped
- 1 TBSP curry powder
- 1 cup pumpkin puree
- 2 cups chicken or vegetable stock
- salt, pepper, to taste
- 1 cup whipped cream (or sour cream if you prefer)

Melt the butter in a medium sized heavy saucepan. Add the garlic, onion and curry powder and cook over low heat, stirring occasionally, until the onions are tender — about 20 minutes. Stir in the pumpkin puree, then gradually blend in the chicken or vegetable stock. Bring to a boil, then reduce heat and simmer until soup is very hot. Season to taste with salt and pepper. Ladle into soup bowls and garnish with a dollop of whipped cream. Serve at once.

### Pumpkin Cake

#### With Buttered Rum Glaze

- 1 cup (2 sticks) sweet butter
  - 2 cups *Dixie Crystals* dark brown sugar
  - 2 cups pumpkin puree
  - 4 eggs
  - 2¼ cups flour
  - 1 tsp. baking soda
  - 2 tsp. baking powder
  - ½ tsp. salt
  - 1 tsp. cinnamon
  - 1 tsp. nutmeg
  - 1 tsp. allspice
  - 1 tsp. ginger
  - ¼ cup sour cream
  - 1 cup chopped nuts (walnuts or pecans)
- BUTTERED RUM GLAZE** (see recipe below)

Preheat oven to 350°. Butter and flour a 10 inch tube pan. Cream the butter with the brown sugar. Beat in the pumpkin puree and then add the eggs one at a time, whipping each one in well before adding the next. In a separate bowl, sift together the flour, baking soda, baking powder, and seasonings. Add the sifted dry ingredients and the sour cream alternately to the pumpkin mixture. Stir in ½ of the nuts and pour or spoon the batter into the prepared tube pan. Bake for one hour and 5 minutes, or until a cake tester (or toothpick) inserted in the center of the cake comes out clean. Let the cake cool at room temperature for 10 minutes before unmolding it. Sprinkle the remaining chopped nuts over the top, and pour the warm glaze over it. Allow cake to stand another half hour before slicing and serving.

#### Buttered Rum Glaze

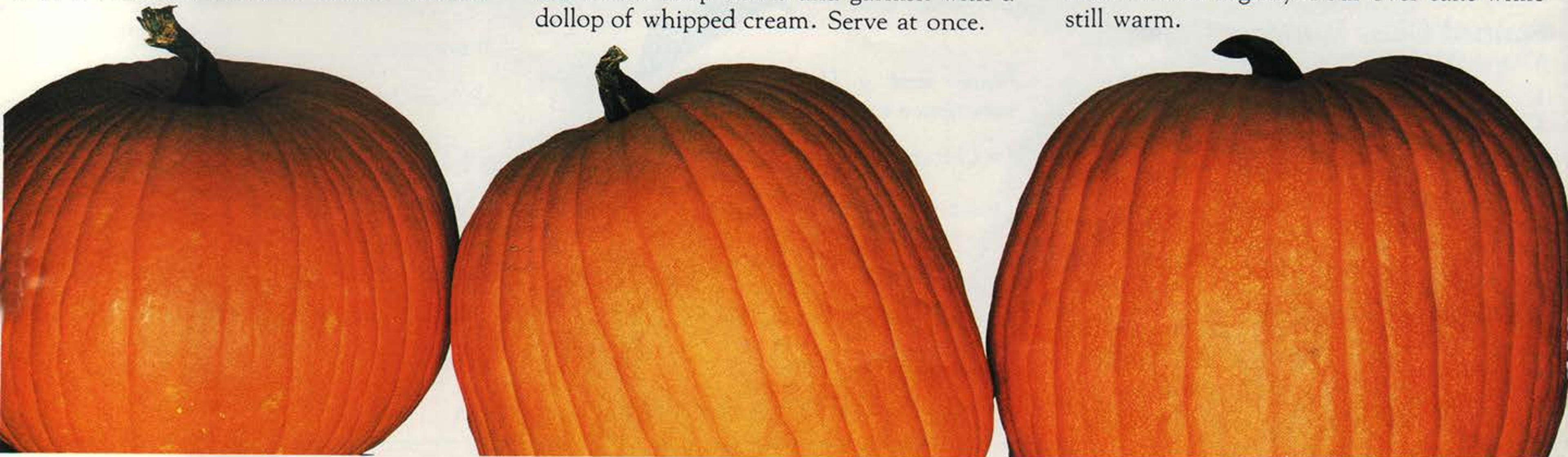
- 4 TBSP butter
- 6 TBSP *Dixie Crystals* granulated sugar
- 2 TBSP *Dixie Crystals* dark brown sugar
- 4 TBSP dark rum
- 2 TBSP orange juice
- 2 TBSP heavy cream

Melt the butter in a small saucepan. Add the granulated and brown sugar, stir well, then add the rum, orange juice and cream. Bring to a boil, then reduce heat and cook for 5 minutes. Remove from heat and set aside to cool slightly. Pour over cake while still warm.

### Pumpkin Cookies

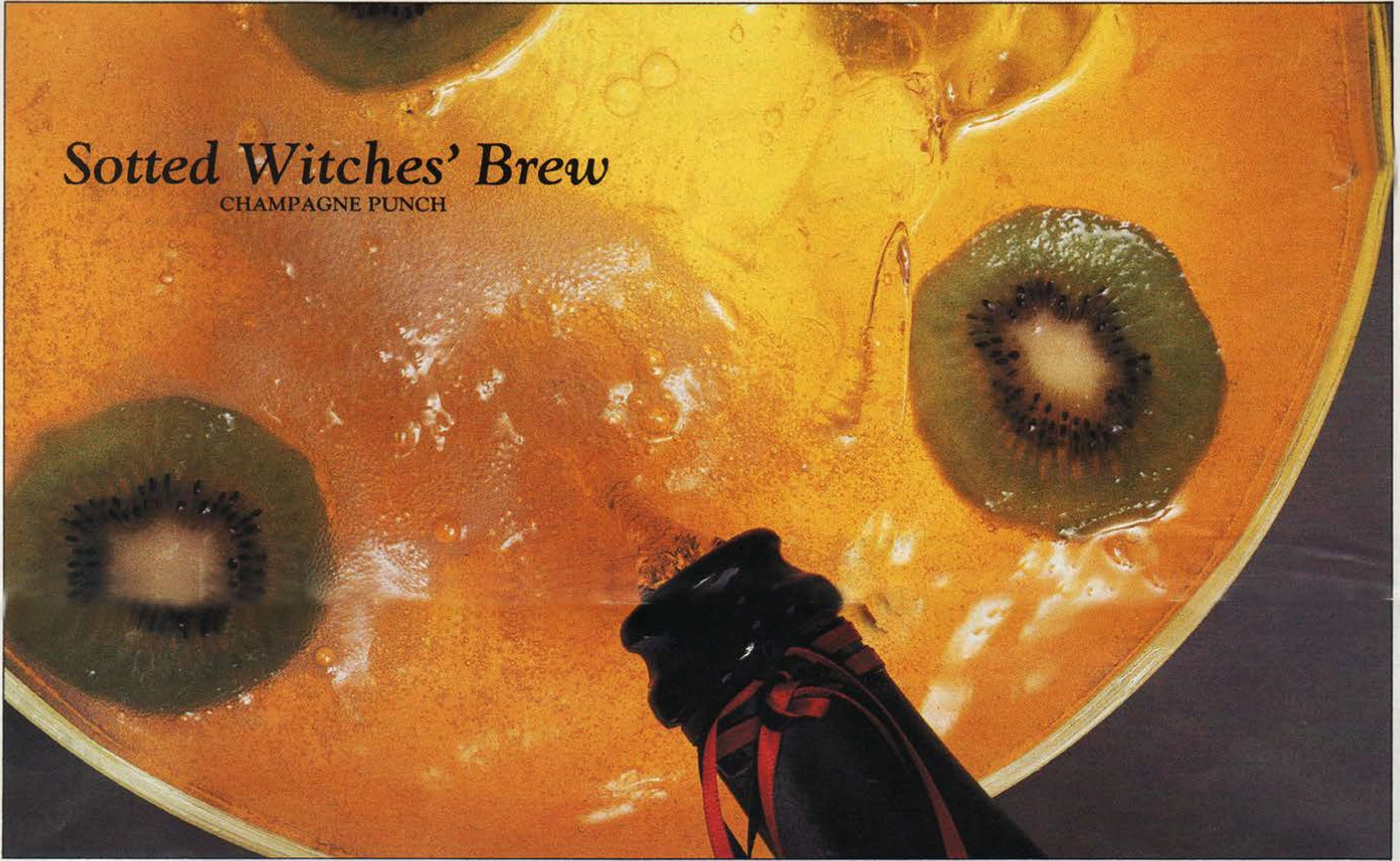
- ½ cup (1 stick) butter
- ¾ cup *Dixie Crystals* dark brown sugar
- 1 cup *Dixie Crystals* granulated sugar
- 2 eggs
- ½ cups pumpkin puree
- 2 cups all purpose flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. cinnamon
- ½ tsp. salt
- ½ tsp. allspice
- ½ cup raisins

Preheat oven to 375°. Cream the butter and sugars together. Add the eggs, beating them in well, then blend in the pumpkin puree. In another bowl, sift the dry ingredients together and add to the butter-egg mixture. Blend thoroughly, then stir in the raisins. Drop tablespoons of the cookie batter onto a greased cookie sheet (or sheets, if you have more than one) and bake for about 20 minutes. These cookies are very light and airy, with almost the same texture as cake.



# Sotted Witches' Brew

CHAMPAGNE PUNCH



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