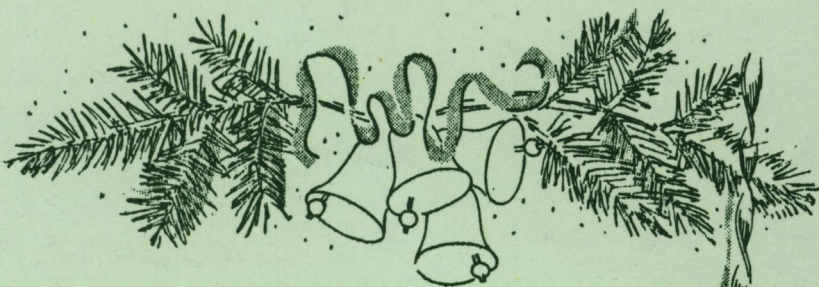


HOLIDAY HAPPENINGS FROM HEINZ





HOLIDAY HAPPENINGS

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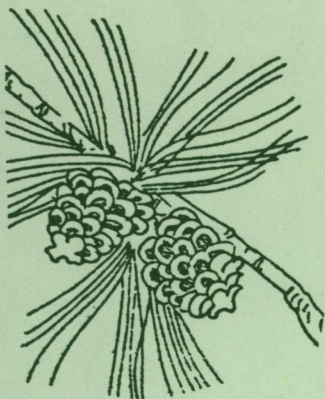
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DILMATO COCKTAIL

2 cups tomato juice
1/2 cup Heinz Dill Pickle liquid
1/4 teaspoon salt
Dash pepper

Combine ingredients. Chill to blend flavors. Serve in juice glasses as an appetizer. Makes 2-1/2 cups.



SAVORY CHEESE BITS

1 cup finely grated process sharp cheese
1 tablespoon mayonnaise or salad dressing
1/2 teaspoon Heinz Worcestershire Sauce
1 tablespoon chopped pimiento
Assorted crackers or melba toast
Sliced pimiento stuffed olives

Combine first 4 ingredients. Spread cheese mixture on crackers; garnish with an olive slice. Broil 6 inches from heat source until hot and cheese is bubbly. Serve immediately. Makes 1/3 cup spread.



PARTY FRANKS

*3/4 pound small cocktail franks
1 tablespoon butter or margarine
1/2 cup Heinz Barbecue Sauce with Savory Bits of Onion

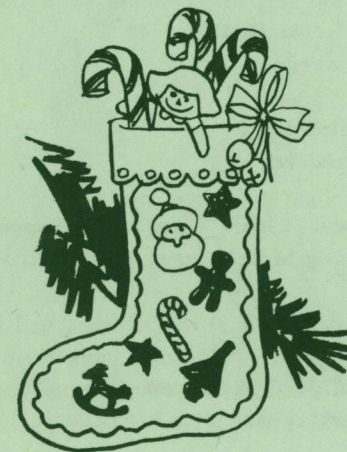
In skillet, brown franks lightly in butter. Add barbecue sauce; heat. Serve in chafing dish with fancy toothpicks. Makes about 28 appetizers.

*3/4 pound frankfurters, cut into 1-inch pieces, may be substituted.

CRAN-CREME SPREAD

1 package (8 ounces) cream cheese, softened
1/4 cup dairy sour cream
1 teaspoon pickle liquid
1/4 cup chopped Heinz Candied Dill Strips
1/2 cup finely chopped fresh cranberries
1 tablespoon finely grated orange rind

Blend cream cheese with sour cream and pickle liquid until smooth and creamy. Stir in chopped pickles and remaining ingredients. Chill several hours or overnight. Use as spread for date and nut bread, brown bread, tea sandwiches or crackers. Makes 1-2/3 cups.



FESTIVE APPETIZERS

Curried Coconut Balls

2 packages (3 ounces each) cream cheese, softened
2 tablespoons well-drained Heinz India or Sweet Relish
3/4 teaspoon curry powder
Salt to taste
Coconut

Blend first 4 ingredients. Chill. Drop from teaspoon into coconut. Roll to form balls. Serve well chilled. Makes 30-35 balls.



Cinnamon Nut Balls

2 packages (3 ounces each) cream cheese, softened
1/4 cup minced Heinz Krink-L-Chips or Candied Dill Strips
1/4 teaspoon ground cinnamon
Salt to taste
Finely chopped pecans

Blend first 4 ingredients. Chill. Drop from teaspoon into pecans. Roll to form balls. Serve well chilled. Makes 30-35 balls.



Dill Caraway Balls

2 packages (3 ounces each) cream cheese, softened
3 tablespoons minced Heinz Dill Pickles
1/4 teaspoon caraway seeds
Salt to taste
2 hard-cooked eggs, sieved
3 tablespoons minced parsley

Blend first 4 ingredients. Chill. Drop from teaspoon into mixture of eggs and parsley. Roll to form balls. Serve well chilled. Makes 30-35 balls.

Note: These may be prepared ahead of time and frozen. Carefully wrap in foil or freezer paper. Thaw at room temperature but serve well chilled. Dill Caraway Balls can be frozen but they must be coated with egg and parsley mixture after thawing.



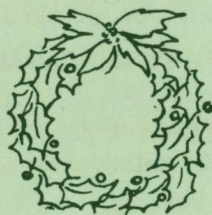
TOASTY TUNA CANAPES

1 can (6-1/2 or 7 ounces) Star-Kist Tuna, drained, flaked
1/4 cup Heinz Piccalilli, Sweet Relish or chopped Dill Pickles
1/4 cup mayonnaise or salad dressing
1 tablespoon chopped green pepper
*30-36 toast circles

Combine first 4 ingredients. Just before broiling, spread 1 teaspoon filling on each toast circle. Broil 3 inches from heat for 2-3 minutes. Garnish with toasted, slivered almonds, if desired. Serve immediately. Makes 2-1/2 to 3 dozen canapes (approximately 1-1/2 cups filling).

*To make toast circles: Cut circles from bread, using a 1-1/2 inch biscuit cutter. Toast each side under broiler until golden brown.





CHRISTMAS SPECIALS

1/2 pound ground cooked ham
1/3 cup Heinz Sweet or India Relish
1/3 cup mayonnaise or salad dressing
6 hard-cooked eggs, chopped
1/4 cup mayonnaise or salad dressing
1 tablespoon Heinz Salad Style Mustard
1/2 teaspoon salt
2 packages (8 ounces each) cream cheese, softened
1/4 cup mayonnaise or salad dressing
1-1/2 tablespoons prepared horseradish
48 slices day-old white bread
1 can (4 ounces) pimiento
Heinz Genuine Dill Pickles

Combine first 3 ingredients in bowl; cover; refrigerate. Combine hard-cooked eggs and next 3 ingredients in bowl; cover; refrigerate. Using an electric mixer combine cream cheese, mayonnaise and horseradish; cover; set aside.* Using a Christmas-shaped cutter (tree, ball or star) about 3" in diameter, cut 48 shapes from bread slices. Spread ham salad on 16 of the cut-outs; top with a second cut-out. Spread with egg salad, then cover with remaining cut-outs. Thinly frost sides and tops of sandwiches with cream cheese mixture. Decorate by outlining edges with pimiento or pickle strips. Place sandwiches in a deep pan or dish; cover; refrigerate several hours to set and blend flavors. Makes 16 sandwiches (about 1-1/2 cups ham spread, 2 cups egg salad, 2-1/4 cups cream cheese mixture).

*Cheese mixture should be at room temperature for easy spreading.

Note: The spreads may be used for open-faced or regular sandwiches.

SPICED PEACH CRANBERRY RING

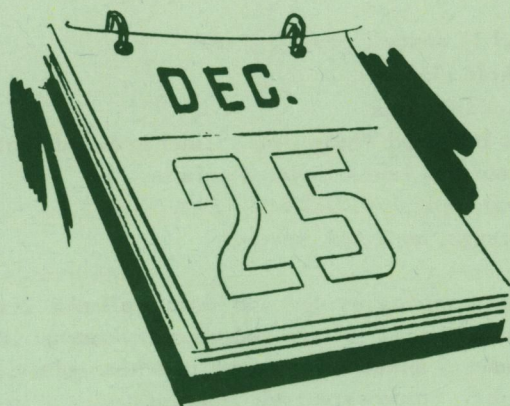


1 can (1 pound 13 ounces) peach halves
1 teaspoon whole cloves
1 (3-inch) cinnamon stick
1/4 cup Heinz Distilled White, Apple Cider or Salad Vinegar
1 package (3 ounces) lemon-flavored gelatin
1 cup fresh cranberries
1/2 medium orange, unpeeled, seeded

Drain peaches reserving syrup; add water to make 2 cups liquid. In saucepan combine liquid, spices and vinegar; simmer 10 minutes. Add peaches; simmer 5 minutes. Remove peaches; place cut side up in 1-quart ring mold. Strain syrup; add to gelatin, stir until dissolved. Pour 1/2 of mixture over peaches; chill until firm. Meanwhile, put cranberries and orange through fine blade of food grinder; add to remaining peach syrup; cool. Pour over firm peach layer; chill until firm. Unmold on lettuce; serve with mayonnaise, if desired. Makes 8 servings.

This makes an excellent accompaniment for meat or poultry. Prepare as directed; serve smaller portions.





TART CRANBERRY MOLD

- 1 package (3 ounces) lemon-flavored gelatin
- 1-1/2 cups boiling water
- 1-1/2 cups raw cranberries
- 1/2 medium orange, unpeeled, seeded
- 1/3 cup chopped Heinz Sweet Pickles
- 3 tablespoons sugar
- * 1 package (2 ounces) whipped topping mix

Dissolve gelatin in boiling water; chill until partially set. Meanwhile, put cranberries and orange through food chopper using fine blade. Stir in pickles and sugar. Whip topping mix following package directions, eliminating vanilla. Fold cranberry mixture into partially-set gelatin; then gently fold in whipped topping. Pour into a 1-quart mold or 8 individual molds. Chill until firm. Unmold on lettuce or endive as a salad or serve as a dessert. Makes 6-8 servings.

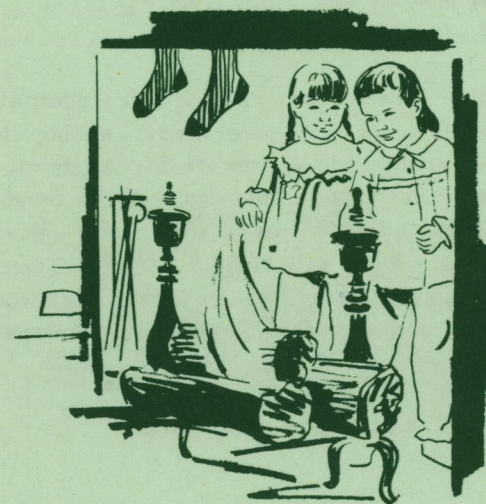
* 1 cup (1/2 pint) heavy cream, whipped may be substituted.

TOMATO RAREBIT

- 2 cans (10-3/4 ounces each) Heinz Condensed California Tomato Soup, undiluted
- 2 cups grated process sharp or American cheese (1/2 pound)
- 1 teaspoon Heinz Mustard
- Toast
- Crisp bacon strips

Combine first 3 ingredients in top of double boiler. Heat over simmering water, stirring occasionally, until cheese is melted and mixture is hot. Serve over toast; garnish with bacon. Makes 4-6 servings (approximately 3 cups).

PARTY FONDUE: Rarebit may be served in true Swiss fashion as a fondue. Dip French or Italian bread chunks into cheese mixture in a chafing dish.





CORNISH PASTIES

- *1/4 cup Ore-Ida Fresh Frozen Chopped Onions
- 2 tablespoons butter or margarine
- 1 can (10-1/2 ounces) Heinz Condensed Cream of Chicken or Mushroom Soup, undiluted
- 2 cups diced cooked turkey or chicken
- 1/2 cup coarsely chopped pecans or chestnuts
- 1/2 teaspoon caraway seeds
- Pastry for double-crust pie
- 1/2 cup grated Parmesan cheese
- 2 tablespoons milk

Heat oven to 425°F. Sauté onions in butter until tender; stir in 2/3 cup soup and next 3 ingredients. Prepare pastry, adding cheese to dry ingredients. Divide pastry and roll into six 6-inch circles. Place 1/3 cup filling in center of each circle. Moisten edges of dough with water for tighter seal. Bring edges of pastry together in center, in upright position; press to seal. Flute with fingers. Place on ungreased baking sheet. Bake 20 - 25 minutes or until golden brown. Heat remaining soup with milk; serve over pasties. Makes 6 servings (approximately 2/3 cup sauce).

*1/4 cup chopped fresh onion may be substituted.

S'BLENNDED CHEESE CAKE

- 2 tablespoons fine graham cracker crumbs or vanilla wafer crumbs
- 4 packages (8 ounces each) cream cheese, softened
- 4 eggs
- 3/4 cup granulated sugar
- 5 tablespoons Blennnd Concentrate
- 1/2 pint dairy sour cream (1 cup)
- 2 tablespoons Blennnd Concentrate

Heat oven to 350°F. Grease sides and bottom of 9-inch spring form pan; dust with graham cracker crumbs. In large bowl blend cream cheese and next 3 ingredients on low speed of electric mixer; beat at high speed until smooth and well blended. Pour cheese mixture into spring form pan. Bake 45 minutes. Remove from oven for 30 minutes. Combine sour cream and 2 tablespoons Blennnd; spread on top of cake and return to 350°F. oven 10 minutes. Chill overnight. Remove from spring form pan; * top with glazed fruit, if desired. Makes one 9-inch cheese cake (12-14 servings).

Note: A cake pan (at least two inches high) with removable bottom may be substituted for the spring form pan.

*Glazed Fruit Topping:

Thicken syrup from canned or frozen fruits with cornstarch. Cool. Spread a thin layer of glaze on chilled cake; arrange fruit attractively on top of glaze; spread more glaze over fruit. Refrigerate before serving, for topping to set.





CHRISTMAS PUDDING

- 1-1/3 cups all-purpose flour
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 cup softened butter
- 1/2 cup granulated sugar
- 1 egg
- 1 can (10-3/4 ounces) Heinz Condensed California Tomato Soup, undiluted
- 1 cup seedless raisins
- 1/2 cup chopped mixed candied fruits

Sift flour with next 7 ingredients. Cream butter and sugar together. Add egg; beat well. Add sifted dry ingredients and soup alternately, blending well after each addition. Fold in raisins and fruit. Turn into well oiled 1-1/2 quart mold; cover tightly with foil. Place mold on trivet, making sure trivet is no higher than 1/2 inch, in deep kettle or Dutch oven. Pour in boiling water until it comes just to bottom of mold. Cover kettle; boil gently for 2 hours 15 minutes (adding more water, when necessary) or until cake tester inserted in center comes out clean. Remove pudding from kettle; uncover; place on cake rack for 5 minutes. Unmold; slice with sharp knife. Serve warm with hard sauce. Makes 8-10 servings (approximately a 2-pound pudding).

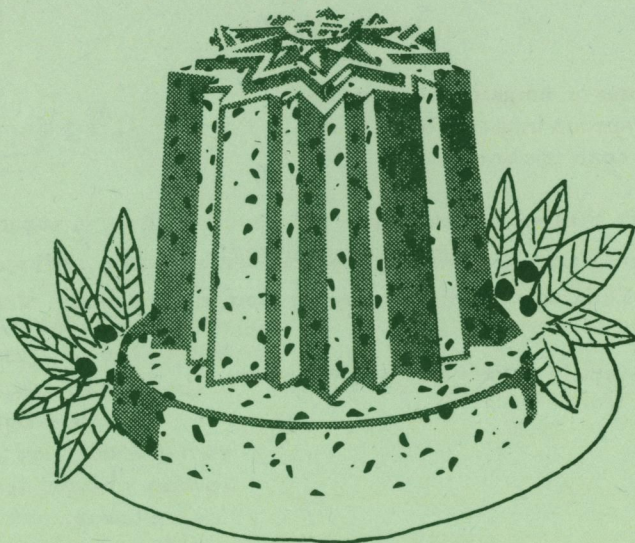
HARD SAUCE

- 1/2 cup butter or margarine, softened
- * 1-1/2 tablespoons brandy sherry or rum
- 1-2/3 cups confectioners' sugar

Cream butter until smooth and light; add flavoring. Beat in sugar, a little at a time, until smooth and stiff. Place in serving bowl; chill until hard. Serve with Christmas Pudding or any steamed fruit pudding. Makes 1-1/3 cups.

- * 1 teaspoon vanilla extract may be substituted.





HOLIDAY FROZEN DESSERT

- 3 eggs
- 1/2 cup granulated sugar
- 3 tablespoons chopped maraschino cherries
- 2 tablespoons chopped toasted almonds
- 1 cup (1/2 pint) heavy cream
- 1/4 cup Heinz Tomato Ketchup
- 1/2 teaspoon vanilla extract

In small bowl beat eggs and sugar together until thick and lemon-colored. Stir in cherries and nuts. Whip cream until stiff; fold in ketchup and vanilla, then egg mixture. Pour into a 1 quart mold (any remaining cream mixture can be poured into individual molds). Freeze without stirring until firm, preferably overnight. Makes 8-10 servings.

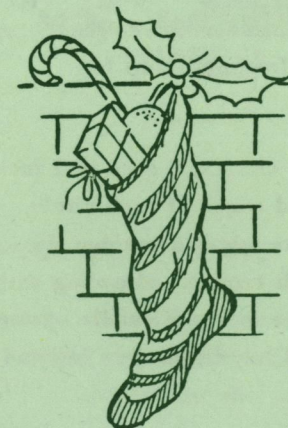
To unmold -- Loosen by carefully running a spatula or knife around edge of mold. Turn upside down on serving plate, cover with a cloth that has been moistened with hot water; shake to release. Repeat, if necessary. If mold has melted slightly, return to freezer to firm up.

Cream mixture may also be frozen in refrigerator trays or paper baking cups in muffin pans.

JUMBO JEMS

- 2-3/4 cups sifted all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup butter or margarine, softened
- 1/2 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 1/4 cup Heinz Tomato Ketchup
- 3-1/3 cups (1-1/2 pounds) miniature gum drops

Heat oven to 375°F. Sift together flour, soda and salt. Cream butter and next 3 ingredients until thoroughly combined; add eggs; mix well. Stir in flour mixture alternately with ketchup. Fold in gum drops. Using scant 1/4 cup measure for each cookie, drop dough 2 inches apart on greased baking sheets. Bake 15-17 minutes or until golden brown. Allow cookies to cool 1 minute before removing from baking sheet. Makes 2 dozen cookies.



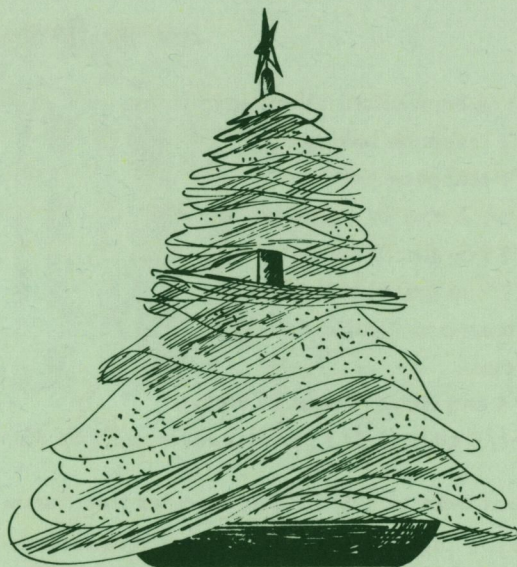
NYLON NET CHRISTMAS TREE

Makes a fluffy,
feminine ornament.

You will need:

- 3/4 yard nylon net
- Glue
- Glitter
- 1 (8-inch) candle
- 1 candle holder (4 inches in diameter)
- 1 (5-inch) circle of aluminum foil for base (optional)
- 1 (2-inch) star made from aluminum foil
- Darning needle

From the nylon net, cut 40 circles, 5 each of 2 inches through 9 inches in diameter. Dab glue around edges of each circle. Sprinkle with glitter. Let dry completely. Cut tiny hole in center of each circle and place on candle, starting with 9-inch circles and ending with 2-inch circles on top. Add foil star which is held in tip of candle by the darning needle. The 5-inch aluminum foil circle may be used at base as a reflector.



LACY TREE ORNAMENT

You can make a bright and lacy tree ornament from some ribbon and a small balloon. Dip narrow ribbon into rubber cement and twine it around a small inflated balloon. Let dry completely, then pop the balloon and remove gently from the center. The ribbon retains the shape of the balloon and can be hooked onto a Christmas tree branch with an ornament hook.



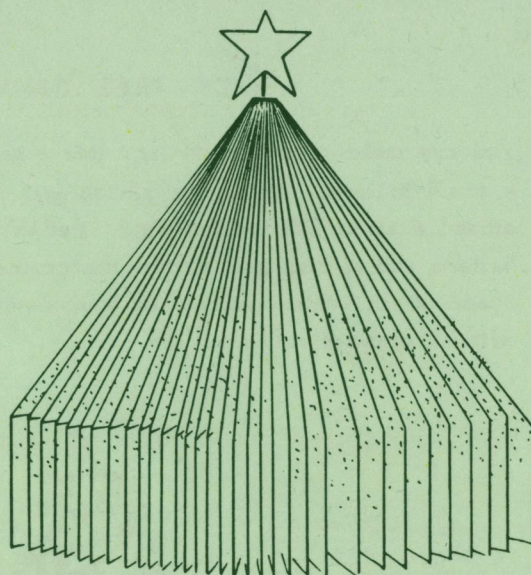
MULTI-COLORED FABRIC ORNAMENTS

Used flash bulbs make tiny, colorful ornaments, so be sure to save them. For each, coat a bulb with glue. While still wet, wrap colored thread, yarn or ribbon around it. Fasten onto the tree branch with thread, or arrange a cluster of multi-colored bulbs on a spray of pine branches for a gay table decoration.

PAPER CHRISTMAS TREE

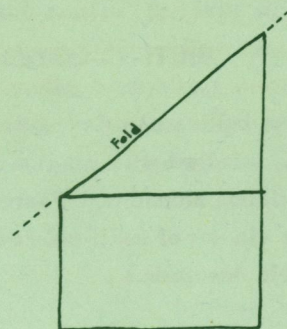
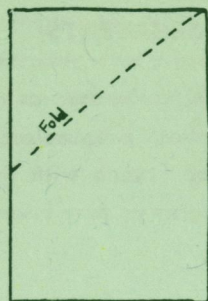
To make an attractive table tree you will need:

A Reader's Digest magazine*
Spray paint
Artificial snow
Glitter (if desired)
Aluminum foil or angel hair
One toothpick



Beginning with the front cover of the magazine, fold each page separately, starting with top outer edge and folding down to middle. Make the edge even with binding. When all pages have been folded, paste or staple front and back covers together. Let stand for several hours so tree will spread out evenly. Cover the tree with spray paint and let it dry thoroughly. Spray with artificial snow, then sprinkle with glitter while wet. For top of tree, use a tiny angel made from angel hair or a 2-inch star cut from aluminum foil. Attach with a toothpick.

*Two thinner paperback books of same size as Reader's Digest may be used. Staple front and back covers together after pages have been folded, to make a round tree. For a wall or door decoration, use only one thin paperback magazine and attach flush to the surface.



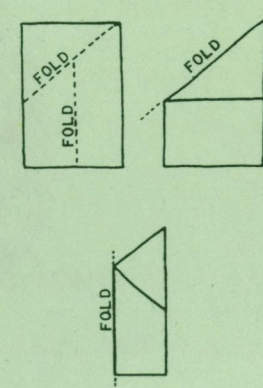
CHOIR BOY

To make this angelic-looking boy you will need:



A large magazine (McCall's, Look, Life, etc.)
Spray paint (small can)
A styrofoam ball (size of a large orange)
A small round paper doily
Yarn (for hair)
Felt or ribbon
Straight pins
Toothpick
Sequins (optional)
Flesh-colored art paper (for arms and hands)

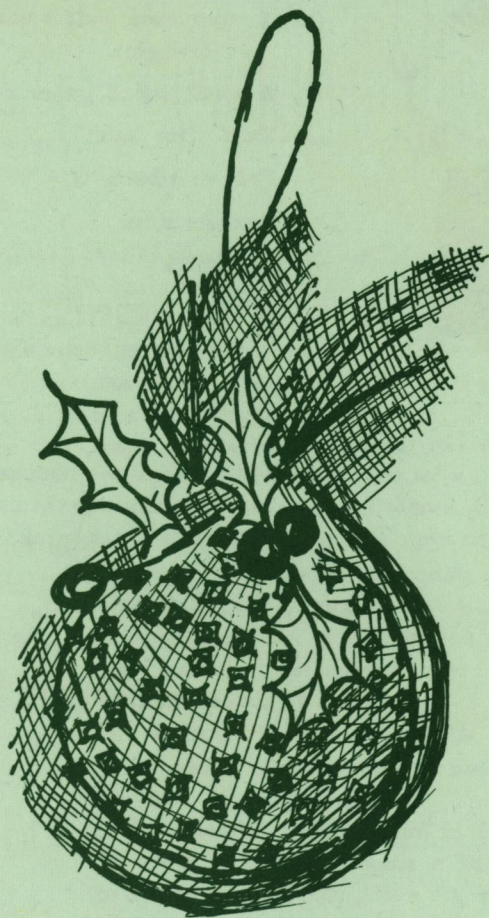
Fold each page as for tree; then fold again, flush with binding. When all pages are folded, staple front and back covers together. Spray well with paint. Attach styrofoam ball to top with a toothpick. Cut collar from paper doily. Fasten around neck with pin. Add a bow made from felt or ribbon. For features, use sequins or felt for eyes; felt for nose and mouth. Cut a piece of cardboard six inches long. Wrap yarn around length about 12 times. Remove from cardboard and tie in center. Attach to "head" with a pin or drop of glue. Spread yarn out to cover head. Cut arms and hands from art paper and attach in folds of body. If you wish to have boy holding a song book, cut a piece of felt or art paper 2" x 4", fold in half; attach to hands. Decorate book as desired.



POMANDER BALL

Makes a decorative sachet.

Insert whole cloves in a fresh orange or apple, completely covering surface. Brush with orrisroot powder (available at drug store). Let dry completely. Place pomander ball in square of nylon net and tie ends with a loop of ribbon.



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