Food traditions

2 cups milk
½ cups granulated sugar
½ cups course bread crumbs
2 tablespoons sweet butter
1 teaspoon cinnamon
1 teaspoon allspice
2 eggs, beaten

Generously butter two 16-ounce fluted molds or one 4-cup mold. Preheat oven to 350 F.

In a saucepan, melt chocolate over low heat with 2 tablespoons of milk. Add 1¼ cups of milk and heat. Add sugar and stir to disolve. Add 2½ cups of bread crumbs and 2 tablespoons butter into the warm chocolate milk and mix thoroughly. Let stand. Break the eggs into the bowl and beat with the remaining ½ cup milk. Add cinnamon and allspice, blending well with bread mixture. Pour pudding mixture into buttered molds and bake 25 to 30 minutes until set. Cool in molds. Unmold pudding and serve warm or cold, topped with whipped cream.

ROAST GOOSE WITH CHESTNUT DRESSING
One 10-pound goose, cleaned
2 cups water

2 cups wine
1 medium onion, sliced
¼ pound butter, melted
½ teaspoon ground pepper
2 tablespoons flour
DRESSING
2 cups boiled chestnuts, diced
½ teaspoon salt
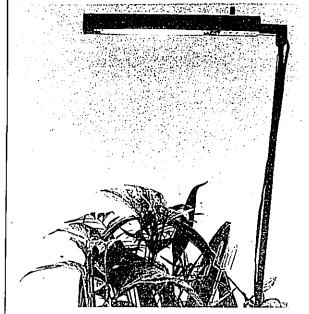one-third cup cream
1½ cups dry bread crumbs (unseasoned)
¾ cups chopped celery
2 tablespoons grated onion

Soak goose in cold water for 15 minutes. Drain, pat dry and rub with salt, inside and out. Place in deep baking pan. Add water, wine, onion and pepper. Roast for 15-20 minutes per pound at 325F. When liquid has boiled down a bit, baste with butter. While goose is baking, prepare dressing. combine chestnuts with the ingredients until thoroughly mixed. Spread dressing into 8X12-inch baking pan and bake in same oven as the goose for final 20 to 30 minutes.

When goose is done, place int on a warm platter. Add flour and 1 to 2 cups water to drippings to make gravy. Wreath the dressing around the goose. Trim with candied apple slices.

Itty bitty

Throw a little light on the subject for the green-thumb artist on your holiday gift list with this Zelco Itty Bitty Grow Light. Clamp it on and let 'er grow. Priced at $30, it is available at Jacobson's.