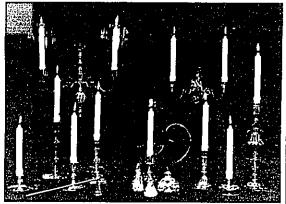
Baldwin Brass . . .

A Christmas Tradition



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Wassail warms heart with flavor

four thsp. amontillado sherry two sticks butter or margarine

i cup brown sugar 15 cup white sugar

4 eggs

23 i cups flour

12 tsp. nutmeg 12 tsp. cinnamon

12 tsp. baking powder

12 tsp. salt

Steep fruit and nuts in two table-

Steep fruit and nuts in the spoons sherry overnight.

Line nine-inch round tin with two ry. Blend well.

Spoon and pack mixture into a structure into a structu

of the fruit and remainder of sherry. in a cold place to "age".

Stir. Serve thinly sliced.

Sift flour, spices, baking powder and salt and gradually add to half of mixture. Add remainder of fruit and then gradually add remainder of 1/2 cup sugar flour. Mix.

Place mixture in prepared tin on 44 cup ruby port middle shelf of 325 F oven. Bake one tsp. grated orange rind about two hours (test after 114

NO BAKE FRUIT CAKE

one lb. seedless raisins one lb pitted dates

one lb. shredded coconut one ib. shelled walnuts

la tsp. sait

one tsp. vanilla

14 cup amontillado sherry (option-

Coarsely chop raisins, dates, figs, coconut and walnuts through food processor or blender. Do not overblend.

Empty mixture into large mixing

per one inch above tin. mold. Two six-cup loaf pans are suit.

Cream butter and sugar. Add unbeaten eggs and mix well. Add half top. Refrigerate three days or keep

HOT PORT WINE SAUCE 1/2 cup butter or margarine

Cream together butter and sugar. Beat egg and add to butter mixture. Stir in port and orange rind.

Just before serving, heat mixture, stirring until warm throughout.



