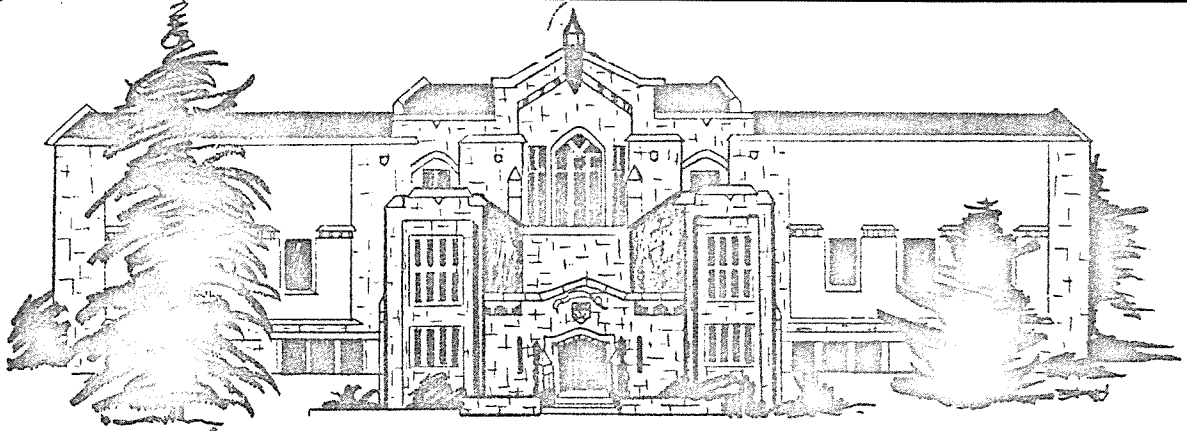
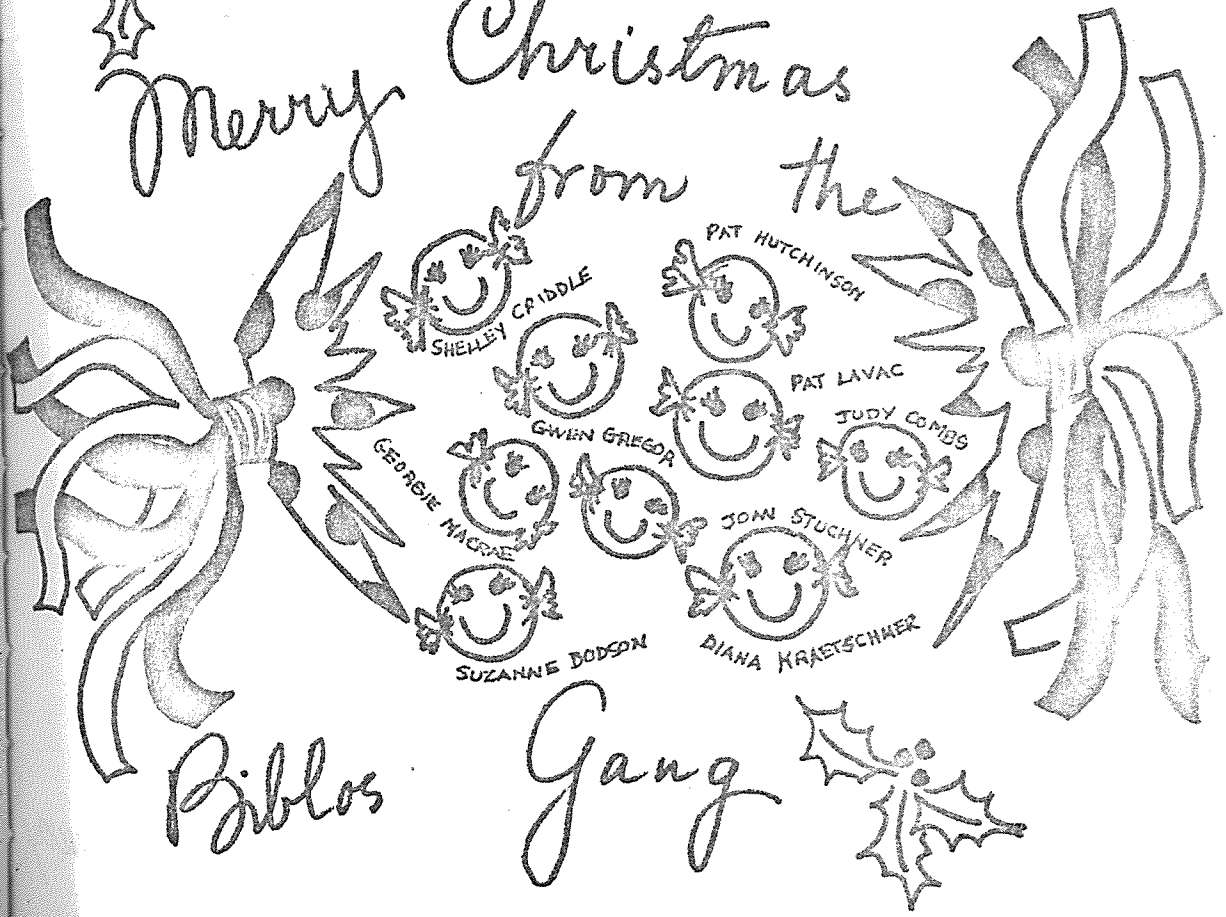


Dec. Supp.

Merry Christmas from the Biblos Gang



HERE IS YOUR Christmas Contest FOR 1972

Favourite recipes supplied by fellow staff members

It doesn't really matter if you don't know all the people who appear on the contest entry form on page 11

TAKE A GUESS — you might be right!

PRIZE — a bottle of bubbly (champagne) to the one who sends in the most correct answers

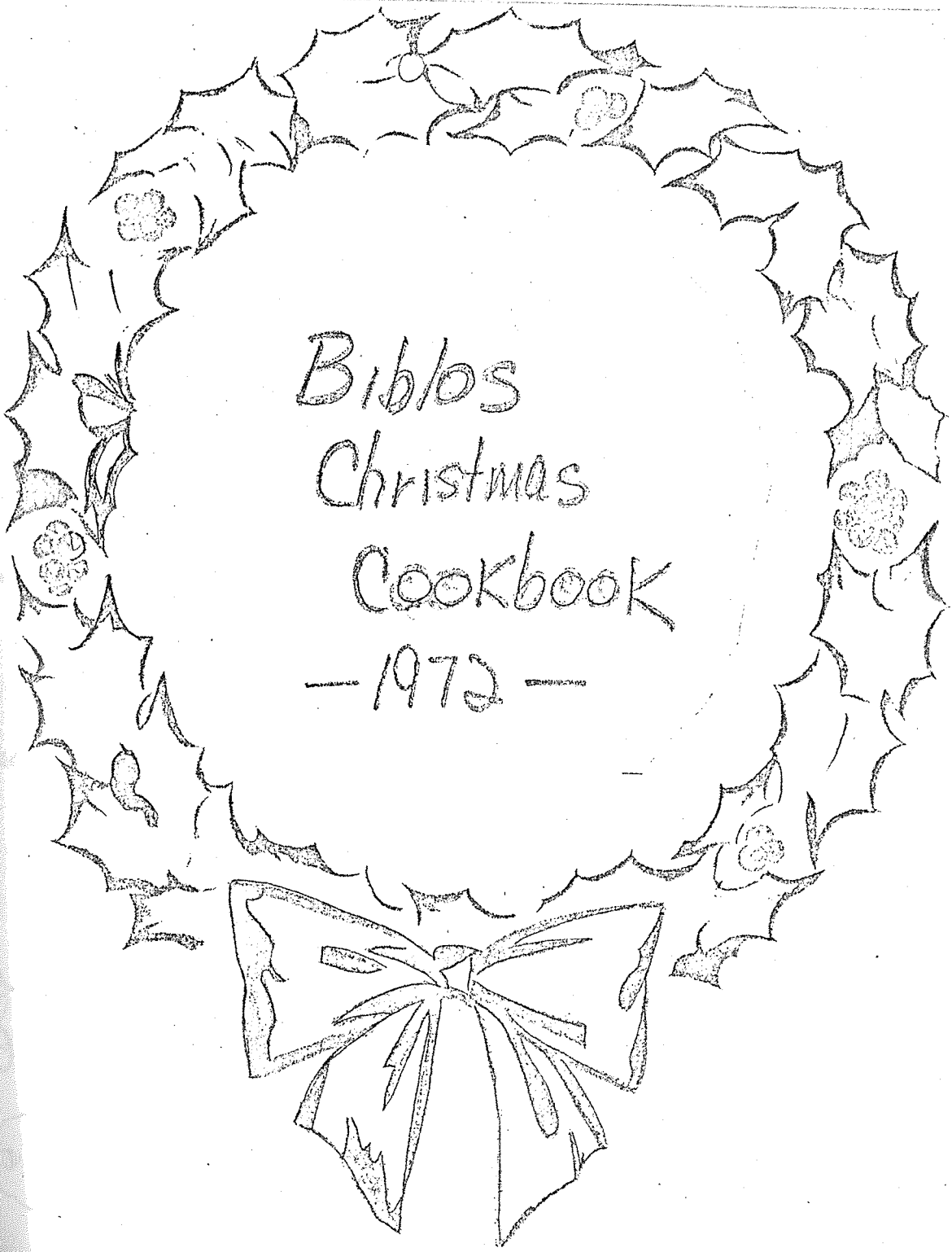
Send your entry to:

BIBLOS CHRISTMAS CONTEST
c/o "FRONT Office"
MAIN LIBRARY

Closing date - FRIDAY, 5th January 1973

Correct answers & name of winner will be announced in January BIBLOS.

GOOD LUCK — you will enjoy the recipes anyway.

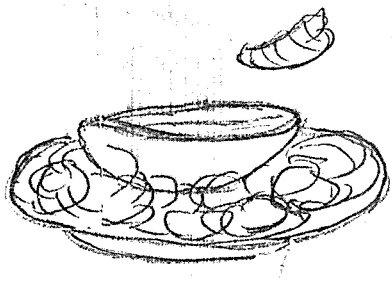

Biblos
Christmas
Cookbook
— 1972 —

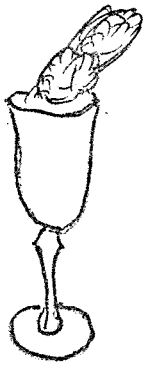
The Party booster.....

1 LOBSTER/PHILI DIP OR SPREAD

1 large philadelphia cheese
2, 3oz. cans of lobster paste
dash of Angustura bitters
dash of worcester sauce
pepper and salt to taste

Whip to desired consistancy with milk.





2 PINK IS BEAUTIFUL!

1 tin undiluted pink lemonade (use this tin to measure other ingredients)
1 tin light table cream
1 tin gin
1 tin club soda
2 tins crushed ice

Put all ingredients in a blender and blen until frothy.

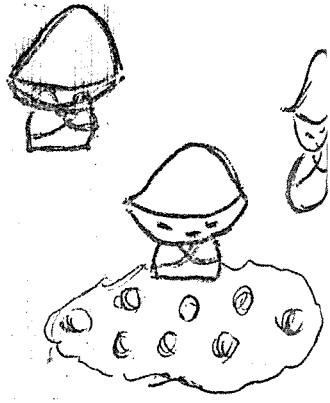
A SPECIAL SWEET TREAT-from a Jewish cookbook.

3 GRILLED ALMONDS.

1 cup sugar
1 cup almonds
1/4 tsp. salt
1/4 cup water

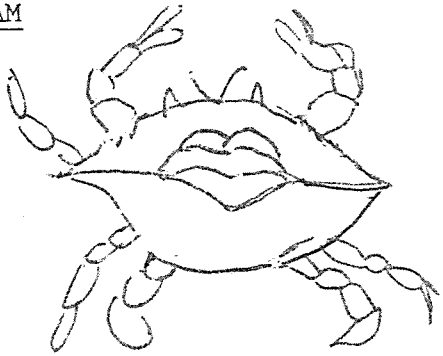
Put into frying pan. Heat slowly, stirring constantly until the lumpy mass becomes melted again. When completely melted pour quickly onto slightly greased cookie sheet.

They taste great!



For that exotic touch....

4 BAKED CRAB MEAT WITH COCONUT CREAM



8 oz. fresh or cooked crab meat
1 medium size onion
1 T. paprika
2 t. lemon juice
1 small garlic or ginger
1 medium size green pepper
2 cups of coconut cream

Method

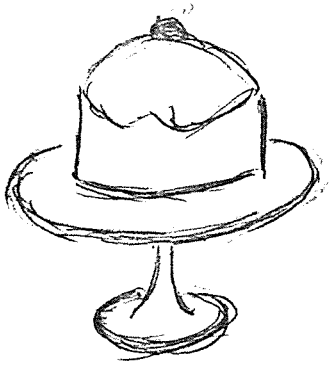
Buy unsweetened coconut, soak in luke warm water and squeeze the milk out. cut onion and pepper in 1/2 inch cubes. Crush garlic or ginger, paprika, mixx all ingredients with crab meat. Add lemon juice. Add salt and pepper (white) to taste. Bake for 45 min. in 350 degrees, and serve with sweet potatoes.
Prawn, shrimp, or any other fish could be substituted for crab meat.

5 Christmas Eve Snack....

CORN FONDUE

1/4 cup bread cubes
1 1/2 cups creamed corn
2 tsp. minced onions
3/4 cup grated cheese
1/2 tsp. salt
2 eggs well beaten
1/2 cup hot milk

Combine in order given.
Put into greased baking dish.
Set in dish of hot water in 350° oven.
Bake about 1 hour.
Serves 4.



6 MARZIPAN (ALMOND PASTE) CANDY

1 lb almonds (blanched)
1 lb confectioners sugar
small quantity rosewater

Finely chop the almonds.
Mix in sugar.
Slightly moisten the mixture with rosewater until it forms a heavy dough.
Shape as desired into loaves, patties etc.
Dough can also be shaped into small cups. Fill these cups with confectioners sugar moistened with lemon juice. Put in broiler for a moment until crust is golden brown.

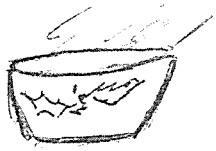
Just the recipe for that left over ham and ham bone...

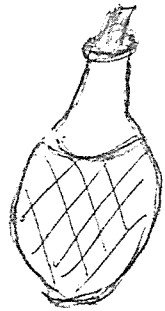
7 BORSCHT

1 lb. leftover roast beef
1 beef bone
1/2 lb. coarsely chopped red cabbage
1/2 doz. beets
1 large potato
1 small onion
salt and pepper
bay leaf
2 tb. sugar
1 quart water
1/4 cup vinegar

Cut meat into 1" cubes. Simmer in water with bone, bay leaf, salt and pepper for approx. 1 hour. Cook whole beets separately. Peel potato. Cut into 1" cubes. Coarsely chop onion. Add onion to simmering beef. Peel cooked beets; slice; add to beef with potato and cabbage. Simmer 20 min. more. Add sugar and vinegar during last 5 min. of cooking time. Remove bone. Serve hot or cold with sour cream.

8 SUNDAY LUNCH GUT-BUSTER

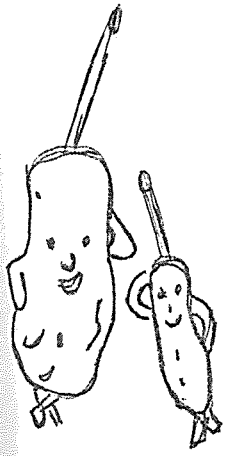




2 cups creamettes macaroni cooked according to directions on the box.
tomato juice
chopped green onion
grated cheese
salt and pepper

In a casserole dish put layers of macaroni, salt and pepper, grated cheese. Continue by layers, finishing with the onion. Cover with tomato juice. Garnish with cheese. Bake in moderate oven until bubbly. Very good with sausages or meat pies and sliced cucumber.

9 SAVORY APPITIZERS. (BITTERBALLEN) Amount: 25



1 cup thick white sauce - 2 cups chopped cooked meat (roastbeef or veal or ham or a mixture of all three) - 1 tbsp. minced parsley - pepper - salt - Worcestershire sauce - 1 egg - fine dry bread crumbs - cooking oil - wooden picks - mustard.

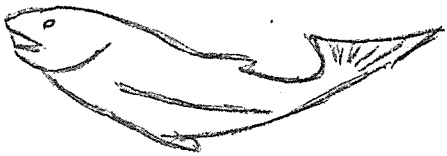
Mix sauce, meat, parsley. Add pepper, salt and sauce to taste. Chill. Shape into balls (1 inch) Roll in bread crumbs. Dry for two hours. Mix egg with 2 tbsp. water. Dip balls in egg, again in bread crumbs. Fry in hot deep fat (400 F) for 1 to 2 minutes. Drain. Serve piping hot, on a wooden pick. Mustard can be handed round or put on a small dish.

The word "bitter" comes from "gin and bitter" and does not mean the opposite of "sweet".

The people in the Netherlands serve these, when drinking their "Dutch gin", before dinner, called "Borrel". But always serve "genever" (Dutch gin) iced!.Not "with ice"!

10 STEAMED FISH could make a welcome change from that rich holiday fare.

1 fish	(Garoupa or any kind 12 to 15 oz.)
spring onion	2 stalks
ginger	6 small pieces
ham	6 small pieces
oil	2 tbsp.
light & dark soy sauce	each of 2 tsp.
pepper	1/2 tsp.



1. Clean fish and rub it dry with a piece of clean cloth.
2. Put fish on a plate. Put 2 stalks of spring onion, ginger and ham on top. Sprinkle a little salt and oil.
3. Steam fish on boiling water for 15 minutes.
4. When fish is ready, take out and drain water away. Pour the light and dark soy sauce and pepper on top. Heat oil to boiling and pour on top.

This could be Blitzen's favourite recipe too....

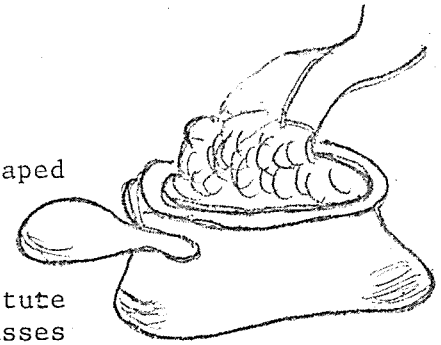
11 Blintsi, Pyrahi.

Blintsi No. 1 — Boil 1 pt. milk and set to cool. Into a large bowl put 2 heaping t. sugar and 1 t. salt. Add 1/3 of the cooled milk and 1 ¼ c. flour. Mix well. Then add 1/3 of the rest of the milk at a time and about ¼ c. flour. Beat with rotary beater after each addition. Beat 3 eggs slightly and stir into the batter. Dissolve ½ t. soda in 1 tb. milk and add to batter. Add 1 heaping t. baking powder, and mix well.

Have a heavy iron skillet hot. Rub with paper napkin dipped into butter or crisco to grease slightly. Use same before frying each Blintsi. Do not add more grease to napkin. Use ½ c. batter to each Blintsi. Fry until bubbles appear over top. Turn for a few seconds. Remove from skillet, brush with melted butter. Fold onto warm plate and keep in warm oven until all are ready to serve. Serve with melted butter, sour cream, jam, honey or syrup.

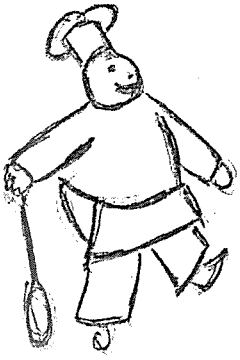
'/.

12 GAJAR HALWA
(Sweet Carrot dessert)



To serve 6 to 8

6 medium-sized carrots (about 1 lb.) scraped and coarsely grated.
1 quart milk
1 cup light cream
1 cup jaggery (raw cane sugar) or substitute dark-brown sugar combined with dark molasses
1/2 cup sugar
1 1/2 cups whole blanched almonds (about 8 oz.) pulverized in a blender or with a nut grinder
1/4 cup ghee (butter oil)
The seeds of 10 cardamom pods or 1/2 tsp. caradamom seeds, wrapped in a kitchen towel and crushed with a rolling pin
1/4 cup unsalted pistachios, toasted
1/4 cup unsalted, slivered blanched almonds, toasted



In a deep heavy 5 to 6 quart saucepan, combine the carrots, milk and cream. Stirring constantly, bring to a boil over high heat. Reduce the heat to moderate and, stirring occasionally, cook for 1 hour, or until the mixture has reduced to about half its original volume and is thick enough to coat a spoon heavily. Stir in the jaggery (or brown sugar and molasses) and the sugar, and continue cooking for 10 minutes. Reduce the heat to the lowest possible point, add the pulverized almonds and the ghee, and stir for 10 min. more, or until the halva mixture is thick enough to draw away from the sides and bottom of the pan in a solid mass. Remove the pan from the heat and stir in the cardamom.

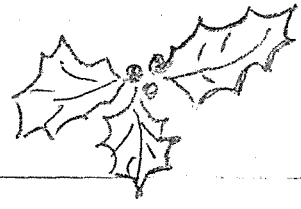
With a metal spatula, spread the halva on a large heatproof platter, mound it slightly in the center, and decorate the top with pistachios and slivered almonds. Serve warm or a room temp. In India, gajar halva is also sometimes decorated with a special edible silver leaf.

For the outdoorsy ones.

13. CAMPFIRE TROUT & RAW FRIED POTATOES.

brook trout prepared for cooking
bacon slices
all purpose flour or cornmeal
potatoes

Wash trout and pat dry. Dip trout into flour or cornmeal to cover all surfaces. Cook bacon to desired crispness. Drain and reserve. Sauté trout quickly in hot bacon fat. Do not overcook. Taste for seasoning, add salt to taste.
Peel potatoes and cut into 1/8" slices. Soak in water until slices are crisp. Drain and dry on paper towel. Heat fat until very hot. Add potatoes and fry slowly until crusty and brown turning occasionally.



14. CAFE ROYALE for the festive season or any other season.

1 tbsp. extra fine grind light French coffee
1 tbsp. extra fine mocha coffee
1½ jiggers Bushmills Special Old Irish Wiskey
(a lesser quality may be substituted)
1 tsp. confectioners sugar
2 tbsp. hand whipped cream

Use coffee to make 6 oz coffee in a warmed mug
Add whiskey and sugar. Place cream on top.
Sip through cream.
Make another

15

AN EGGLESS, NO-FAIL CHOCOLATE-CAKE DESIGNED FOR THE INCOMPETENT MALE COOK

1 1/2 cup flour
1 cup sugar
1 tsp. baking powder
1 tsp. baking soda
3 tbsp. cocoa
1/2 tsp. salt

Put above ingredients into 9" x 9" baking pan and mix. Make 3 holes in mixture and put in:

1 tbsp. vinegar
1 tsp. vanilla
5 tbsp. melted butter or margerine or salad oil.

Pour 1 cup warm water over all and mix well. Bake at 350° for 1/2 hour.

BIBLOS CHRISTMAS COOKBOOK CONTEST

Match the numbered recipe to the name.

Maria Horvath (Humanities)	___	Sue Morita (Front Office)	___
Luther Chew (Info. & Orient.)	___	Eleanor Mercer (Biblio.)	___
Bill Bell (Administration)	___	Charlie Tully (Cataloguing)	___
Pat LaVac (Law Library)	___	Tom Shorthouse (Law)	___
Inderjit Bhugra (Cataloguing)	___	Rein Brongers (Science)	___
Sui Cheong Siu (Math)	___	Percy Fryer (Bindery)	___
Anna Leith (Woodward)	___	Muna Prasad (Cataloguing)	___
Matthew Hartman (Cat.)	___		

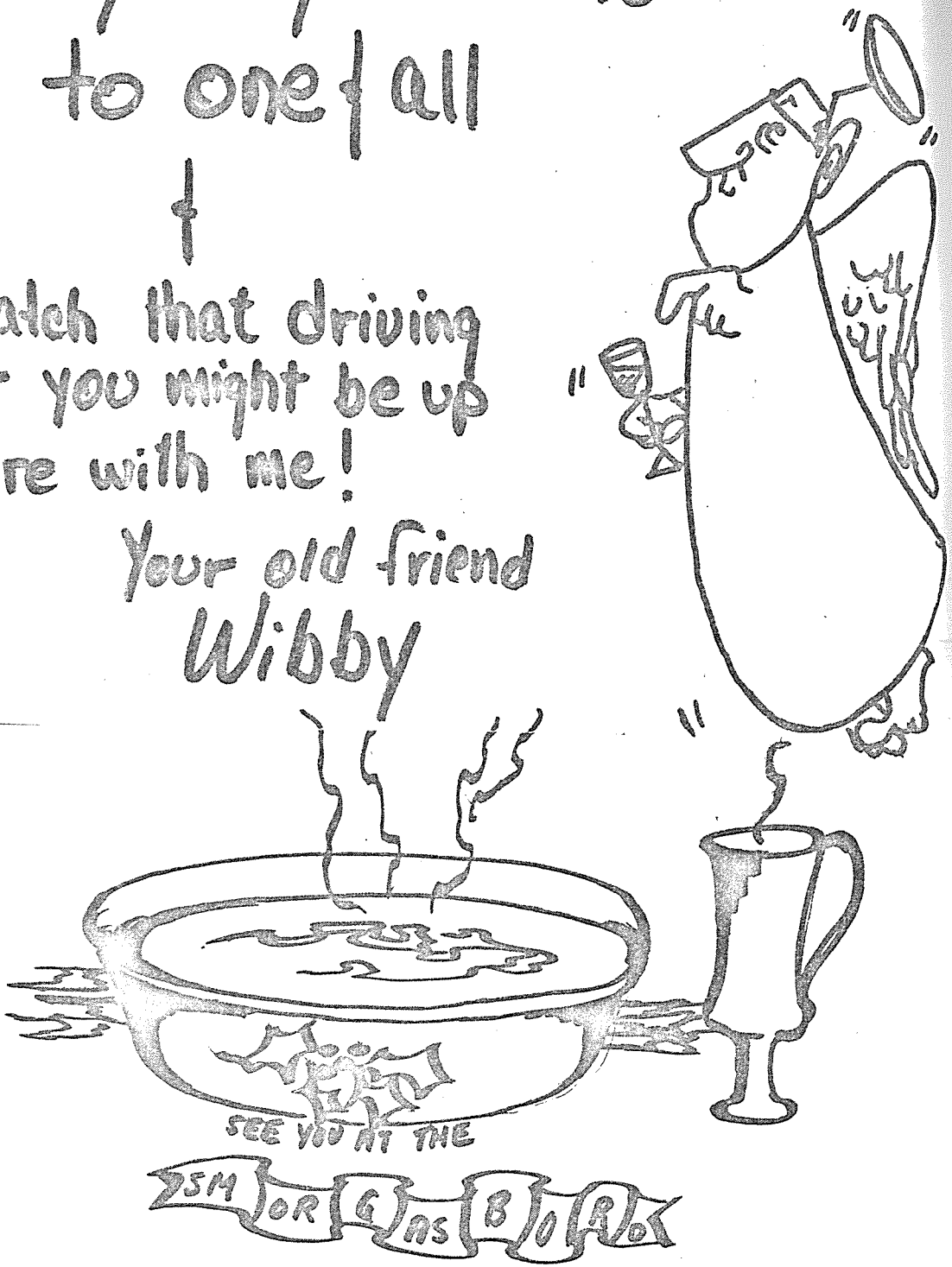
THIS IS MY ENTRY:

Name_____ Division_____

A very Merry Christmas

to one & all

&

watch that driving
or you might be up
here with me!

Your old friend
Wibby