

Holiday Recipes

It's Holiday Time and OITM staffers are in the kitchen to share their season's favorites with you!!! Grab an apron and c'mon along! (We are emphatically not responsible for typos!)

Phil's Fresh Fruit Cake

(an unusual cake, made without eggs, baking powder, sugar, or honey, he says).

- 1 cup oil
- 1 cup nut pieces
- 1 cup raisins
- 1 cup coconut
- 2 cups rolled oats
- 3 cups crushed fruit (pulp and juice)
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 2-2 1/2 cups whole wheat flour
(makes 2 9-inch rounds, preheat oven to 350).

For the crushed fruit, use strawberries, pineapple, banana, apricot, peaches,

nectarines, etc. Chop fruit coarsely or puree.

Mix together all the ingredients except for wheat flour. Then add the flour to form a soft, slightly crumbly dough. The amount of flour will vary with how moist the fruit is.

Press or spread into buttered pans and bake in 350 oven for 40-50 minutes until sides and bottom are golden brown. Let cool for 10 minutes before turning out onto a plate to cool more. Frost with a date filling, decorate with pieces of fresh fruit.

(To make a date filling, place 1/2 lb pitted dates in a saucepan with water to cover and simmer 10-15 minutes until dates are soft. Mash into paste, season with lemon or orange peel).

Gilles' Mustard Gingerbread

(Gilles comments that it is a unusual way to wake up a ho-hum sort of dessert).

- 2 1/4 cups sifted whole wheat flour
- 1 1/2 teaspoons baking powder

- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon cloves
- 1 teaspoon powdered mustard
- 1 teaspoon cinnamon
- 1 teaspoon powdered ginger
- 1/2 cup butter or margarine
- 1 cup molasses
- 1 large egg
- 1 cup hot water
- whipped cream (Preheat oven 350)

Sift together flour, baking powder, and salt. Blend soda and spices into the butter or margarine. Gradually blend in molasses, followed by the egg. Add flour mixture alternately with the hot water, beginning and ending with the flour. Mix thoroughly.

Turn into a buttered, floured 9-inch square pan or a loaf pan. Bake at 350 for 45-50 minutes or until a toothpick comes out clean from the center. Cool in pan for 10 minutes before turning out. Serve with whipped cream.

VT C.A.R.E.S. Christmas Cabaret

A Preholiday cabaret and celebration to benefit Vermont C.A.R.E.S. will be held Tuesday, December 15th at Pearls in Burlington.

The "Come in from the Cold Cabaret" will feature music, dance, humorous sketches, and the heretofore hidden talents of the Vermont C.A.R.E.S. Players. From Broadway show tunes to stand-up comics, and everything in between, the show will offer a warm and enjoyable way to spend a December evening.

This outrageous evening of fun will also include refreshments, door prizes, and post-show dancing and socializing.

The show will start at 9:30 p.m., and the suggested donation is \$3.



" I saw Daddy Kissing Santa Claus ... "

The Forsberg Center

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