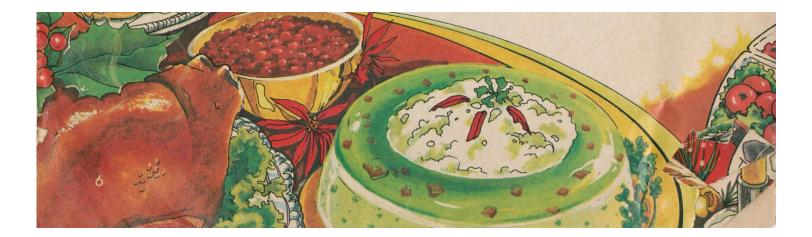
WHAT'S COOKING IN OUR ARCHIVES! A taste of the past





Christmas Cucumber Mould with Dill

3 pkg. (3 oz. ea.) lime jelly powder 2 cups boiling water 3 cups cold water 2 tbsp. lime juice ¼ cup diced pimiento 8 oz. cream cheese 1 cup dairy sour 2 tsp. dried dill weed ¼ tsp. Tabasco 2 cucumbers, peeled, seeded and diced ½ cup diced green pepper ¼ cup sliced almonds

cream Make gelatine with boiling water, cold water and lime juice. Chill until syrupy. Fold diced pimiento into 1½ cups of the gelatine mixture. Divide gelatinepimiento mixture into two 4-cup ring moulds. Chill until set. Beat cream cheese until smooth; gradually beat in remaining lime gelatine. Fold in sour cream, dill and Tabasco. Chill until slightly thickened. Fold in cucumber, green pepper and almonds. Divide between the two ring moulds. Chill until firm. Unmould. Serves 16 to 20.