

For the Farm Wife and Family



We have more holiday recipes for you today — recipes which we're sure will bring you lots of compliments when you serve the goodies to your guests over the festive holiday season. The first recipe couldn't be more appropriately named — Christmas Wreath Cakes!

CHRISTMAS WREATH CAKES

- 1 cup shortening
- 2 cups sugar
- ¼ teaspoon salt
- 4 eggs
- 3 cups cake flour (sifted before measuring)
- 3 teaspoons baking powder
- 1 cup milk
- 1 teaspoon vanilla

Cream shortening, sugar and salt together until light and fluffy. Add whole eggs one at a time and beat thoroughly. Sift flour and baking powder and add to first mixture alternately with milk and vanilla. Pour into greased and floured round 6½ cup molds. Bake in a preheated 375° oven for 35 to 40 minutes. Remove from pans immediately after baking. Cool on wire cake racks. Frost each cake with wintergreen frosting. Decorate with green leaf gumdrops, red hot cinnamon candies and silver balls.

WINTERGREEN FROSTING—Cream together one-third cup

shortening, one-half cup cream or evaporated milk and one-fourth teaspoon wintergreen extract. Mix in four and one-half cups sifted powdered sugar and mix until mixture is of proper consistency to spread. Stir in a few drops of green food coloring.

For you who do not mind the extra time needed to make something with yeast, this Poinsettia Coffecake will be just the thing to serve with coffee for your holiday callers.

POINSETTIA COFFEECAKE

- 1 cup milk scalded
- ¼ cup shortening
- ½ cup sugar
- 2 teaspoons salt
- 4¾ cups flour
- 1 teaspoon grated lemon rind
- 2 cake compressed yeast or two packages active dry yeast
- ¼ cup lukewarm water
- 2 well beaten eggs

Combine milk, shortening, salt and sugar. Cool to lukewarm. Stir in two cups flour and lemon peel, beat until smooth, add yeast softened in lukewarm water. Add eggs, mix thoroughly, add the rest of the flour; mix to a soft dough. Knead on lightly floured surface about six to eight minutes until smooth and elastic. Place in greased bowl, cover with clean towel. Let rise in warm place until double in size. Punch down. (From this dough you can make a variety of Christmas breads.)

How To Make Poinsettia — Use one-half recipe basic sweet dough for each Poinsettia. Roll one-half inch thick on lightly floured surface to form rectangle

16 by 12 inches. Brush with melted butter or shortening. Mix three tablespoons sugar with one-half cup fruitcake mix of candied fruits and peels or finely chopped cherries, and sprinkle over dough. Roll as for jelly roll; seal edge. With a sharp knife, snip off ends; cut roll diagonally in nine one-half inch pieces. Remove end pieces for the center of Poinsettia. Place slices, cut side down on greased baking sheet. Arrange in circle, pointed ends out, each slice overlapping slightly. Put end pieces in center, cover. Let rise until double in size. Bake in 350° oven for 25 minutes. When slightly cool, glaze with confectioners' sugar frosting and decorate center with grated orange peel.

For a coffecake with a little less time and work involved try these

INDIVIDUAL CHRISTMAS COFFEECAKES

- 1½ cups sifted flour
- 2 teaspoons baking powder
- ½ cup sugar
- ½ teaspoon salt
- 3 tablespoons melted shortening
- 1 teaspoon grated orange rind
- 1 egg beaten
- ¾ cup milk
- 2 tablespoons firmly packed brown sugar
- 1½ teaspoons ground cinnamon
- 1½ teaspoons flour
- 2 teaspoons melted butter or shortening
- ¼ cup chopped nut meats

Sift together flour, baking powder, salt and sugar. Mix together melted shortening, orange rind, egg and milk. Add to dry ingredients and mix only until blended. Turn into paper cup-lined muffin pans, filling about half full. Mix together brown sugar, one and one-half teaspoons flour, cinnamon, melted butter or shortening and chopped nut meats. Sprinkle on surface of batter. Bake at 375° for 20 minutes. Makes one dozen.

CRANBERRY NUT BREAD

- 2 cups sifted flour
- ¼ cup sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon baking soda
- 1 teaspoon cinnamon
- 1 cup chopped nuts
- 1 egg
- 1 cup canned whole cranberry sauce, drained
- 2 tablespoons melted shortening

Sift together onto waxed paper, the flour, sugar, baking powder, salt, soda and cinnamon. Add chopped nuts. Beat egg in mixing bowl, add cranberry sauce and shortening. Add dry ingredients, stir until just blended. Pour into

greased 9 x 5 inch loaf pan. Bake at 350° for 45 minutes. Cool on rack.

The easiest mince pie of all and so good —

ICE CREAM MINCE PIE

- 18 graham crackers, crushed (one and one-half cups crumbs)
- ¼ cup sugar
- ½ cup melted butter or shortening
- 1 quart vanilla ice cream
- 1 cup well drained mince-meat
- ¼ to ½ teaspoon rum flavoring

Mix graham cracker crumbs, sugar and butter. Press firmly in greased nine inch pie plate. Chill until firm, about 45 minutes. Stir ice cream to soften and mix with mincemeat and flavoring. Spoon into pie shell. Freeze.

SOUR CREAM CHRISTMAS TREE COOKIES

- 4 one-half cups flour
- ½ teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 1 cup shortening
- 1½ cups sugar
- 2 eggs, unbeaten
- 1 cup sour cream
- 1 teaspoon vanilla or one tablespoon lemon juice or one-half teaspoon almond extract

Sift flour once, measure, add baking powder, soda, salt and nutmeg, and sift again. Cream shortening, add sugar gradually and cream well. Add eggs and beat thoroughly. Add flour alternately with sour cream in small amounts mixing well after each addition. Add vanilla or lemon juice or almond extract. Chill until dough is firm enough to roll. Roll one quarter inch thick on lightly floured board. Cut with floured Christmas tree cookie cutter. Bake on ungreased baking sheet at 375° for 10 to 12 minutes. Makes five to six dozen cookies.

When cool — frost with white butter frosting, sprinkle with green sugar, then sprinkle with colored decorates. Then silver decorates may be sprinkled on if desired.

A reader who does not want her name mentioned sends us two good old-fashioned recipes — one for Molasses cookies and the other for Hermits.

MOLASSES COOKIES

- 2 cups baking molasses
- 1 cup buttermilk with one tablespoon baking soda added
- Beat it foamy, then add:
- 6 cups all purpose flour, don't sift before measuring
- Last of all add one cup

melted lard (don't make cup too full)

Mix the evening before. Roll out about ¼ inch thick and take one whole egg and one extra yolk. Beat together and spread on top before baking in oven of about 400°.

NORWEGIAN KRINGLE

- 1 cup sugar
- 1 cup rich sour cream
- 3 cups cake flour
- 1 teaspoon cinnamon
- ¾ teaspoon soda
- 1 ounce chocolate (optional)
- 1 teaspoon salt

Dissolve sugar in sour cream. Sift flour, salt, cinnamon and soda together. Combine with the cream and sugar. If chocolate is used melt and add last. Drop by one-half teaspoons on a greased cookie sheet and bake 20 minutes at 350°. Makes 72 cookies.

FUDGE FOUR O'CLOCKS

- 2 ounces chocolate
- ¼ cup shortening
- 3 eggs, beaten
- 1 cup sugar
- 1 cup cake flour

(Continued on page 9)

Christmas Hint!



as little as \$1.25 a week

A famous **Smith-Corona**

WORLD'S FASTEST PORTABLE

No finer gift to give or to get. An all-family favorite and a big help to the boy or girl in school or college. Full-size keyboard and many big-machine features.

Pick yours out now!

L. B. Herr & Son

"The Portable Typewriter Store"

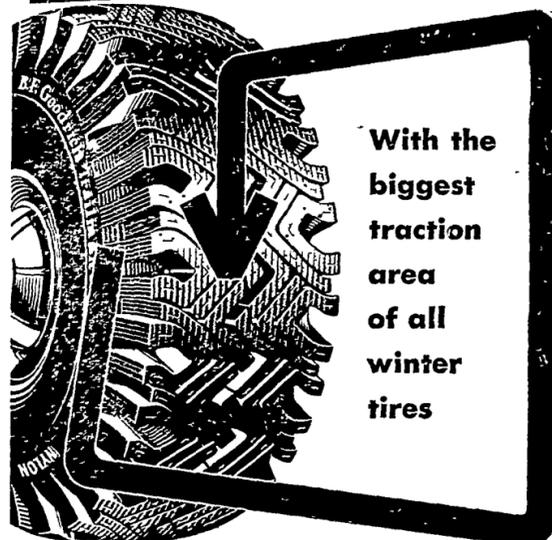
44 - 48 W. King St.

Lancaster

NEW CAR OWNERS with 14-inch wheels

HERE'S THE TIRE ESPECIALLY DESIGNED FOR YOU

B.F. Goodrich
NYLON TRAILMAKERS
WINTER TIRES



With the biggest traction area of all winter tires

lets you GO-GO-GO thru ice, mud, snow

2 for 2⁰⁰ DOWN **B.F. Goodrich**

B.F. Goodrich

Prince and Vine Sts. Ph. Lanc. EX 2-2196



TRAINS

Cut Prices!

Open Thurs.
Fri. - Sat.
Evenings

GROFF'S HARDWARE

S. RAILROAD AVE. NEW HOLLAND, PA. PHONE: ELgin 4 - 0851