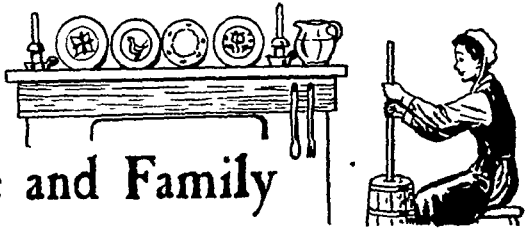


## For the Farm Wife and Family



(Continued from page 8)

- 1/4 teaspoon nutmeg
- 2 teaspoons cinnamon
- 1/2 teaspoon baking soda
- 3 pounds currants
- 2 pounds seeded raisins
- 1 pound citron diced
- 2 cups blanched almonds, sliced
- 1 pound shortening
- 2 cups light brown sugar
- 9 eggs separated
- 1 cup strong cold coffee

Sift flour, spices and soda together 3 times. Mix with fruit and nuts. Cream shortening and sugar together until fluffy. Beat yolks until thick, and whites until stiff, add to creamed mixture. Add flour — fruit mixture alternately with coffee. Pour into greased pans lined with greased paper. Bake at 275 degrees for three to four hours.

Often at Christmas time and over the New Year holiday we look for some special main dishes to serve at buffets or for late eve-

ning snacks. Here are a few recipes that might serve that purpose for you.

### NOEL SHRIMP BAKE

- 3/4 to 1 pound fresh mushrooms or one cup canned mushrooms
- 1/4 cup butter or shortening
- 2 cups cleaned cooked or canned shrimp
- 2 cups cooked rice
- 1 cup chopped green pepper
- 1 cup chopped onion
- 1/2 cup chopped celery
- 1/4 cup chopped pimento
- 1 No. 2 can (two and one-half cups) tomatoes, drained
- 1/4 teaspoon salt
- 1/2 teaspoon chili powder
- 1/2 cup butter or shortening, melted

Cook mushrooms in one-fourth cup butter just until tender. Combine with shrimp, rice, vegetables and seasonings. Place in greased 2 quart casserole. Pour one-half cup butter over the combined ingredients. Bake in 300 degree oven 50 to 60 minutes. Trim with

wreath of parsley and stuffed olive slices. Makes 6 to 8 servings.

### DELUXE HOLIDAY WAFFLES

- 2 cups flour
  - 2 teaspoons baking powder
  - 1 teaspoon soda
  - 1/2 teaspoon salt
  - 2 egg yolks, beaten
  - 2 cups sour milk
  - 6 tablespoons butter or shortening, melted
  - 2 egg whites, beaten stiff
- Sift flour, baking powder, soda, salt together. Add beaten egg yolks to milk, then add mixture to dry ingredients, beating until smooth. Add melted butter or shortening. Fold in stiffly beaten egg whites. Bake in preheated waffle baker. Makes 8 waffles.

Two sauces to serve over your Deluxe Holiday Waffles —

### TURKEY ALA KING

- 1 cup sliced mushrooms
- 1/4 cup chopped green pepper
- 1/4 cup butter
- 3 tablespoon flour
- 2 cups milk
- Salt and pepper
- 1 beaten egg yolk
- 2 1/2 cups diced cooked turkey
- 2 tablespoons finely cut pimento

Lightly brown mushrooms and green pepper in butter on low heat, add flour and blend, add milk and seasonings, cook until thick, stirring constantly. Stir some of the hot mixture into egg

and add to remaining hot mixture, continue cooking 10 minutes, add turkey and pimento. Serves six.

### HAM AND CHEESE SAUCE

- 4 tablespoons butter
  - 4 tablespoons flour
  - 1 cup milk
  - 1/4 teaspoon salt
  - 1/8 teaspoon pepper
  - 1/2 cup cooked or boiled ham
  - 1/2 cup chopped sharp cheese
- Melt butter on simmer heat. Use wooden spoon or rubber spatula to blend in flour; cook on low heat, stirring until smooth and bubbly. Stir in milk. Bring to a boil, boil 1 minute stirring constantly, cover and turn to simmer for 10 minutes; add salt and pepper. Add one-half cup chopped cooked or boiled ham and one-half cup chopped sharp cheese. (This will melt and blend for flavor.)

Some breads you might like to bake for the holidays —

### APPLESAUCE LOAF

- 2 cups sifted enriched flour

- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/2 cup shortening
- 1 cup sugar
- 2 eggs, beaten
- 1 cup applesauce
- 1 teaspoon lemon juice
- 1 cup chopped nuts

Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add eggs, applesauce and lemon juice, mixing well. Add flour mixture, stirring only enough to moisten flour. Stir in nuts. Pour into greased loaf pan, 5 1/4 x 9 1/2 inches. Bake in moderate oven 350 degrees about 1 hour and 15 minutes. Makes one loaf.

### HOSTESS BANANA BREAD

(Quick Mix Method)

- 2 cups sifted enriched flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon soda
- 1 cup sugar
- 1/2 cup hydrogenated shortening

(Continued on page 11)



## Suggestions

From Our

## HOUSEWARES DEPARTMENT

- |                  |                |
|------------------|----------------|
| LIGHTED PICTURES | DINNERWARE     |
| ELECTRIC LAMPS   | BOONTON        |
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| TOASTERS         | POTTERY        |
| FRYERS           | CHINA          |
| FOOD MIXERS      | COPPER SETS    |
| WAFFLE IRONS     | BRASS GIFTS    |
| COFFEE MAKERS    | ALUMINUM WARE  |
| ELECTRIC IRONS   | CHROME WARE    |
| STEAM IRONS      | PAINTED WARE   |
| GLASSWARE        | MIRRO WARE     |
| CANDLEWICK       | MAGNELITE WARE |
| HEISEY           | REVERE WARE    |
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