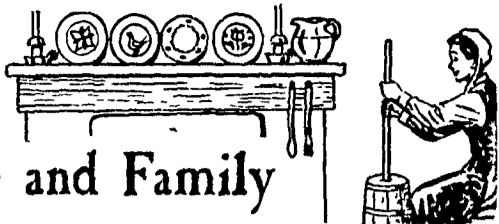


For the Farm Wife and Family



Mince Meat Mellows Menus

By Mrs. Richard C. Spence

Mince meat is a favorite for wintertime eating. Mince pies are delicious and the cookies are delicately moist and tasty. Today we have a mince-meat bun which you might like to try. They are a homemade yeast roll with the spicy mince meat filling inside.

Handling yeast dough is always enjoyable. To shape Mince Meat Buns, cut the dough with a round biscuit cutter, put a teaspoonful of mince meat in the center, and wrap the dough round the mince meat to form a ball. Allow the buns to rise, and bake 20 minutes. They'll come out of the oven light, fragrant and golden brown.

Mince Meat Buns

2 packages yeast, compressed or dry
 ¼ cup water (lukewarm for compressed yeast, warm for dry)
 1 cup milk
 ½ cup sugar
 2 teaspoons salt
 ¼ cup shortening
 5 cups sifted enriched flour (about)
 2 eggs
 1 tablespoon grated orange rind
 1 cup prepared mince meat
 ½ cup brown sugar

Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast, eggs and orange rind. Beat well. Add enough more flour to make a soft dough.

Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until doubled (about 1½ hours). When light, punch down. Let rest 10 minutes. Combine mince meat and

brown sugar. Divide dough in half. Roll out each half of dough into rectangular sheet about ¼ inch thick. Cut with 3½ inch biscuit cutter. Place teaspoonful of mince meat mixture in center of each round. Wrap dough around mince meat and form into ball sealing edges securely.

Place, with sealed edges down, in well-greased muffin cups. Let rise until doubled (about 45 minutes). Bake in moderate oven (350 degrees) about 20 minutes. Heat these buns just before serving. Makes about 2½ dozen buns.

Another bread you might like to serve at a "coffee-klot-sch" is Bishop's Bread. This bread was originally a "Sunday best" cake that was served only on special occasions. You'll find it's "Sunday best" in flavor and appearance, but so practical you'll want to feature it more often.

Bishop's Bread

2½ cups sifted enriched

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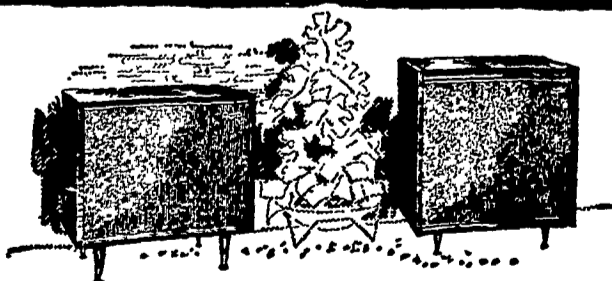
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flour
 1 tablespoon baking powder
 1 teaspoon salt
 4 ounces German sweet chocolate
 2 cups finely chopped pecans
 1 cup chopped dates
 1 cup chopped maraschino cherries, well drained
 4 eggs
 1½ cups sugar

Sift together flour, baking powder and salt. Cut chocolate into small pieces. Add chocolate, pecans, dates and cherries to flour mixture. Stir to coat pieces with flour. Beat eggs until foamy. Add sugar gradually and continue beating until eggs are thick and light. Add flour mixture, mixing thoroughly.

Turn batter into greased 5¼x9½-inch loaf pan. Bake in slow oven (325 degrees) about one hour and 35 minutes. Cool and slice. Makes one loaf.

Light Pfeffernüsse are old fashioned German cookies. Cloves and cinnamon give a spicy accent to the almonds, citron and orange peel in this cookie batter. Bake these early, and store for a week or two before serving.

During this time, flavors blend and the cookies develop characteristic texture. Hard on the outside and soft inside, they're perfect dunking cookies.

Light Pfeffernüsse

2¾ cups sifted enriched flour
 ½ teaspoon cinnamon

½ teaspoon ground cloves
 ¼ teaspoon salt
 1 cup finely chopped blanched almonds
 ¼ cup finely chopped candied citron
 ¼ cup finely chopped candied orange peel
 3 eggs
 1½ cups sugar

Sift together flour, spices and salt. Stir in almonds, citron and orange peel. Beat eggs until foamy. Add sugar gradually and continue beating until thick and light. Add

Cover and chill several hours or overnight. Dust hands lightly with flour and form dough into balls using about 2 teaspoons dough for each cookie. Place on greased baking sheets and bake in moderate oven (350 degrees) about 15 minutes. Makes about 5½ dozen cookies.

An exciting change of pace for winter evenings, Supper Souffle combines toasted bread cubes, shrimp and cheese. Serve this puffy, light casserole with buttered peas, a crisp vegetable salad and rolls.

Supper Souffle

2 quarts day-old enriched bread cubes, toasted
 2 cups coarsely chopped cooked shrimp (1 pound)
 ¼ cup butter or margarine
 ¼ cup finely chopped onion

¼ cup enriched flour

1 teaspoon salt
 ½ teaspoon pepper
 2 cups milk
 2 eggs, separated
 1½ cups diced American

cheese

Grated Parmesan cheese

Combine bread cubes, shrimp in large bowl with butter or margarine in double boiler. Add onion. Cook about three minutes, stirring occasionally. Sift flour, salt and pepper into milk gradually and cook until thickened, stirring constantly.

Beat egg yolks slightly. Add a small amount of sauce to egg yolks and mix well. Return egg mixture to double boiler, mixing. Cook about three minutes over hot water.

Remove from heat and immediately blend in cheese. Add cheese sauce to bread cubes and shrimp and thoroughly. Beat egg whites until stiff peaks are formed.

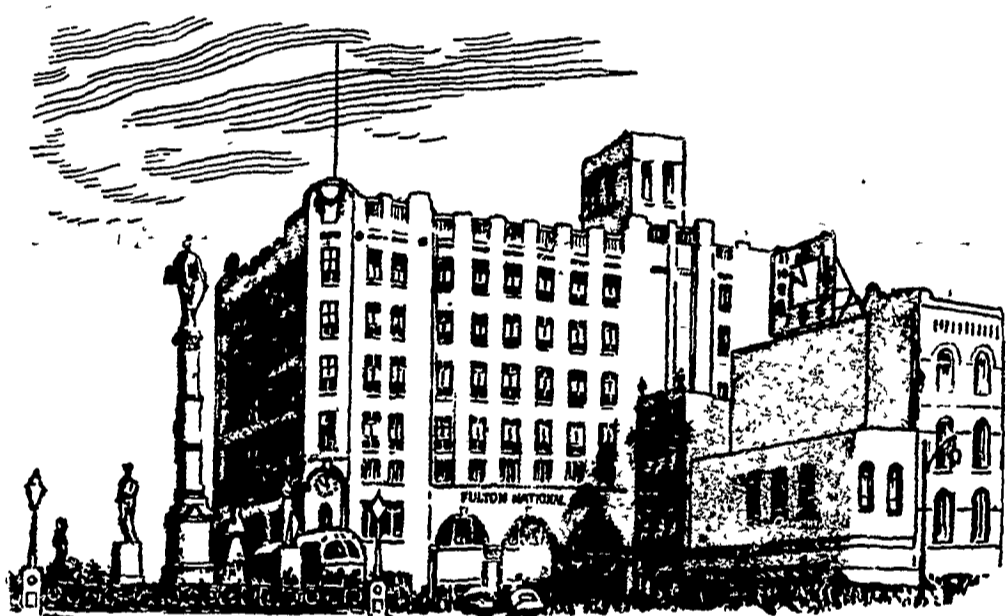
Fold into cheese mixture. Turn into well-greased quart casserole. Sprinkle with Parmesan cheese. Bake in slow oven (325 degrees) about 50 minutes. Makes 2 servings.

You might like to serve the following dessert with the above casserole — rice pudding served with red cherry sauce.

Make the sauce and bring early in the day. Heat the sauce at the minute so it will be hot.

Rice Pudding

¾ cup uncooked white rice
 1½ cup water
 1 teaspoon salt
 2 cups milk



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