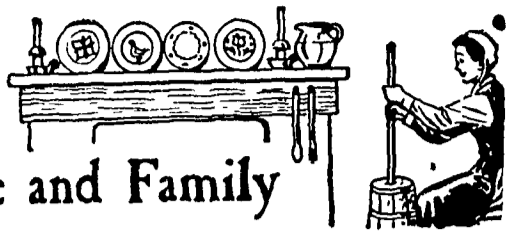


For the Farm Wife and Family



Planning Ahead For Christmas

By Mrs. Richard C. Spence

It isn't too early to begin your plans for making the many delicacies that have become a tradition of the holiday season. It takes a lot of time and energy to prepare fruitcakes, plum puddings and the many beautiful cookies that are so much a part of Christmas. But the pleasure and anticipation the entire family shares in making and eating them and the fragrant goodness of the kitchen while all of this is going on make it more than worth the effort.

If you have a cool cellar or attic, or better yet a large freezer, you can enjoy preparing many of your Christmas choice recipes as you find the time. Right now is a good time to get your fruitcakes out of the way. The flavor of fruitcakes mellows on standing — they are better if they have been stored three to four weeks before cutting. After baking

and cooling, wrap them tightly in waxed paper and aluminum foil and store them in a tightly covered container in a cool place.

If you are giving fruitcakes as a gift you'll want to decorate them this easy way. Just glaze the tops of the cakes with equal parts of water and light corn syrup which have been boiled together vigorously for one minute. Then decorate with candied cherries,

almonds or other nuts and glaze the tops again with the hot syrup mixture.

Here are some fruit cakes you might like to try this Christmas.

YULETIDE FRUITCAKE

- 1 cup (½ pound) chopped dates
- 1 cup dark seedless raisins
- 1 cup currants
- red fruit mix
- 1 cup (8-ounce jar) candied fruit
- 1 cup (6½ ounce jar) halved candied cherries
- ½ cup (4-ounce jar) chopped citron
- ½ cup (4-ounce jar) chopped candied pineapple
- ½ cup (1-ounce jar) chopped candied orange peel
- ½ cup orange juice
- ½ cup pineapple juice
- 1 tablespoon lemon juice
- 1 cup butter
- 1 cup granulated sugar
- 1 cup firmly packed dark brown sugar
- 6 eggs
- 5 cups sifted flour
- ½ teaspoon salt
- 1½ teaspoons cinnamon
- 1½ teaspoons cloves
- 1 teaspoon nutmeg
- 2 teaspoons baking powder
- ½ cup milk
- ½ cup light molasses
- ¾ cup chopped walnuts

FRUIT GLAZE

Butter 2 loaf pans, 9¼ x 3¼ x 2¾ inches, line with waxed paper and lightly flour waxed paper. Set aside. Prepare fruit and soak in a mixture of orange juice, pineapple juice and lemon juice while preparing rest of batter. Cream butter and sugars until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir 1 cup flour into fruit mixture. Set aside. Sift remaining 4 cups flour with salt, spices and baking powder. Combine milk and molasses. Add dry ingredients alternately with liquid to creamed mixture, beginning and ending with dry ingredients. Fold in fruit and nuts. Pour into loaf pans and decorate tops with cut candied fruit. Bake 3½ hours in a 250 degree oven. Remove from pans onto wire racks to cool. Brush Fruit Glaze over top of fruit cakes.

FRUIT GLAZE

Combine ½ cup white corn syrup and ¼ cup pineapple juice in a saucepan. Bring to

a slow boil and cook for 5 minutes.

WHITE FRUITCAKE

- ¾ cup fruit juice
- ½ pound citron, chopped
- ½ pound whole candied cherries
- ¾ pound candied orange and lemon peel, chopped
- 2 pounds white raisins
- ¾ pound candied pineapple, cut up
- 2 cups (4 sticks) butter
- 2 cups sugar
- 10 eggs
- 4 cups flour
- 1½ pounds whole shelled pecans

Butter 3 pans, 9¼ x 5¼ x 2¾ inches, line with waxed paper and butter again. Prepare fruit and soak in fruit juice. Set aside. Cream butter and add sugar gradually. Then add one egg at a time, beating well after each addition. Add flour and mix well, stir in nuts and fruit and pour into pans. Bake 2 hours in a 250 degree oven. Cool thoroughly in pans before removing to cake rack.

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