

3/4 teaspoon baking powder
 1/4 teaspoon salt
 1 teaspoon cinnamon
 1/2 cup milk
 1 cup chopped walnuts
 1 cup moist mincemeat
 1 cup rolled oats, quick or old-fashioned, uncooked
 Thin lemon confectioners' sugar frosting

Heat oven to moderate (350 degrees). Beat butter until creamy; gradually add sugar and beat until well blended. Add eggs, one at a time, beating well after each addition. Sift together dry ingredients; add to butter mixture alternately with milk. Stir in remaining ingredients. Pour into well-greased and floured ring mold (1 1/2 quart size). Bake in 350 degree oven about 45 minutes or until done. Loosen edges; cool 15 minutes, then remove from pan. Cool and frost with thin lemon confectioners' sugar frosting. Makes 8 to 10 servings.

4 shredded wheat biscuits
 3 tablespoons shortening
 2 tablespoons sugar
 1 tablespoon salt
 1/4 cup honey
 2 cups boiling water
 2 packages active dry yeast
 1/4 cup lukewarm water
 5 cups flour

Crumble shredded wheat biscuits; add next four ingredients and boiling water, stirring until smooth. Add yeast to lukewarm water. When shredded wheat mixture cools, add yeast. Gradually add flour until a soft dough is formed. Turn out on floured board and knead all remaining flour into dough. (Dough will be stiff) Place in a greased bowl. Brush surface lightly with melted shortening; cover and let rise in a warm place (80 to 85 degrees) until double in bulk. Knead lightly, divide in half. Pat each half into a greased 9-inch loaf pan. Brush top with melted shortening. Cover and let rise until double in bulk.

greens) 15 minutes. Reduce heat to 375 degrees and continue to bake 20 to 30 minutes or until done.

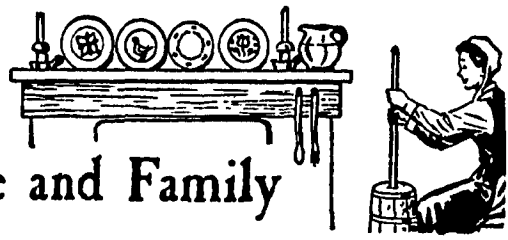
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SPICE NUT CAKE

2 1/2 cups sifted cake flour
 1 1/4 cups sugar
 1 1/2 teaspoons baking soda
 1/2 teaspoon baking powder
 1/2 teaspoon salt
 1 teaspoon ground nutmeg
 2/3 cup vegetable shortening
 2/3 cup ketchup
 2/3 cup milk
 3 eggs
 1/2 cup milk
 1/2 cup finely chopped walnuts

Grated rind of 1 lemon

Heat oven to 350 degrees. Sift first 6 ingredients together into mixing bowl. Add shortening, ketchup and 2/3 cup milk; beat 2 minutes at medium speed with electric mixer or 300 strokes with spoon. Add eggs and 1/2 cup milk; beat 2 minutes longer. Fold in nuts and lemon rind. Spread batter evenly in 2 greased and floured layer pans (9 x 1 1/2 inches). Bake 35-45 minutes or until surface springs back when touched lightly. Frost with butter cream or cream cheese frosting.

(Continued on Page 10)



For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist
 Worth Trying

A heavy dictionary may collect dust if it's kept high on a shelf. To encourage family members to use and enjoy the dictionary, you might provide a stand — perhaps as a Christmas gift. And when you get the stand, place it and the dictionary in a well-lighted area.

When You Buy Shears and Scissors

Look for a steel screw at the spot where the blades are joined. You can see the last thread of this screw on good quality shears and scissors.

Avoid buying shears or scissors joined by a rivet instead of a screw — you can't tighten or adjust them.

Work the blades of shears and scissors back and forth . . . they should come together firmly and smoothly. If possible test shears and scissors by cutting on both fine and heavy fabrics before buying.

When A Child Is Ill

The feeling of being alone and removed from the usual routines are the prime complaints of an ailing child. Whenever possible, move an ill child into the den, recreation or living room during the day. This provides a welcome change of scenery and often makes it easier to care for him, especially if his bedroom is on the second floor.

Books, magazines, comics, phonograph records, portable radio, or portable television set will entertain your patient while you do your housework. Make a point of delivering the comic section of the newspaper when it arrives. Avoid overloading a sick child's bed with toys.

Popular sickroom toys include picture puzzles, word games, and crayon coloring books. Girls like simple handcraft sets and their favorite cutout paper dolls. Boys favor miniature cars.

When confined to bed, children look forward to visitors. If their illness is not contagious, let them match wits with a brother, sister or friend in checkers or similar games.

Track-toppers For Your House
 Snow-laden boots mean extra floor care and possible damage to carpets and rugs. Tracked-in snow and ice may deposit salt and cinders. These deposits and moisture from melting snow can damage carpets and rugs. To avoid such damage try some of these trackstoppers.

Put an outside door mat at each outside entrance. Choose
 (Continued on Page 10)



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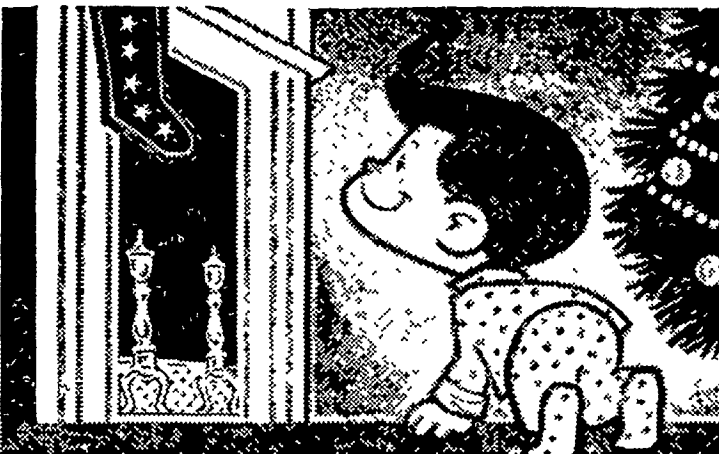
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