

(Continued from Page B6)

Crumb Mixture:

- ¾ cup soft margarine or butter
- 1 cup brown sugar, well packed
- ½ teaspoon soda
- ½ teaspoon salt
- 1½ cups quick oats
- 1¾ cups flour

Mix butter and sugar together, add sifted dry ingredients, then oats. Press half of this mixture into buttered pan, 13 x 9 x 2-inch. Spread on filling, then pat on remaining crumbs. Bake in moderate oven until nice and brown.

ANSWER - Susie English, Toano, Va., requested a recipe for candied cherries for fruitcake. Thanks go to B Oberholtzer for the recipe.

Candied Pineapple and Cherries

Drain two (one pound, 14 oz.) cans of sliced pineapples. Reserve syrup. Combine two cups sugar, ½ cup light corn syrup, and 1⅓ cups pineapple syrup in a heavy 10-inch skillet. Cook over medium heat, stirring constantly, until mixture boils. Cook until temperature reaches 234 degrees on candy thermometer.

Add a third of the pineapple slices, bring to a boil. Reduce heat; simmer for about 25 minutes or until pineapple is transparent around edges. Remove from skillet; drain on wire rack. Repeat with remaining pineapple, cooking a third at a time. Then add three (8 oz.) jars of maraschino cherries, drained. Simmer for 25 minutes. Let dry 24 hours at room temperature.

ANSWER - L. Kramer, Cortland, N Y, requested a recipe for mincemeat, containing meat and spirits. Thanks go to R. Boyd, Alburtis, for the first recipe. The second was sent in by Colleen Shoemaker, New Woodstock, N Y

Mincemeat

- 2 lbs. lean beef
- 1 lb. chopped suet
- 4 lbs. tart apples
- 6 cups sugar
- 2 lbs. raisins
- 1 tablespoon nutmeg
- ½ teaspoon ground mace
- 1 tablespoon salt
- 1 cup rum

Stew beef in as little water as possible until tender; cook and chop into fine pieces. Add beef suet, chopped fine, and apples pared, cored and chopped, sugar, raisins, spices and rum. Mix thoroughly and cook one hour. Pack in clean jars, seal and store.

Christmas Mince

- 1 lb. beef, cooked well and chopped fine
- 1 cup beef suet, chopped fine
- 1 lb. raisins, washed, dried and cut fine
- 1 cup citron, peel, cut fine
- 1 cup curraits, if desired
- 1 cup cooked apple cider or use a bit of beef broth instead of all cider.
- 1 cup apples, chopped and added to each pint of mincemeat before baking the pie.
- ½ cup wine or whiskey
- 1 teaspoon cinnamon
- 1 teaspoon cloves and nutmeg together
- salt to taste
- ½ cup brown sugar

Put all ingredients but the whiskey into a large kettle; bring to a boil and simmer for 15 minutes. Stir in the whiskey or wine. Pack in sterilized jars. When you are ready to make the pies add the chopped apples and pour into pastry-lined pie plate. Cover with top crust. Seal and bake at 425 degrees for 15 minutes. Then bake at 350 degrees for half an hour.



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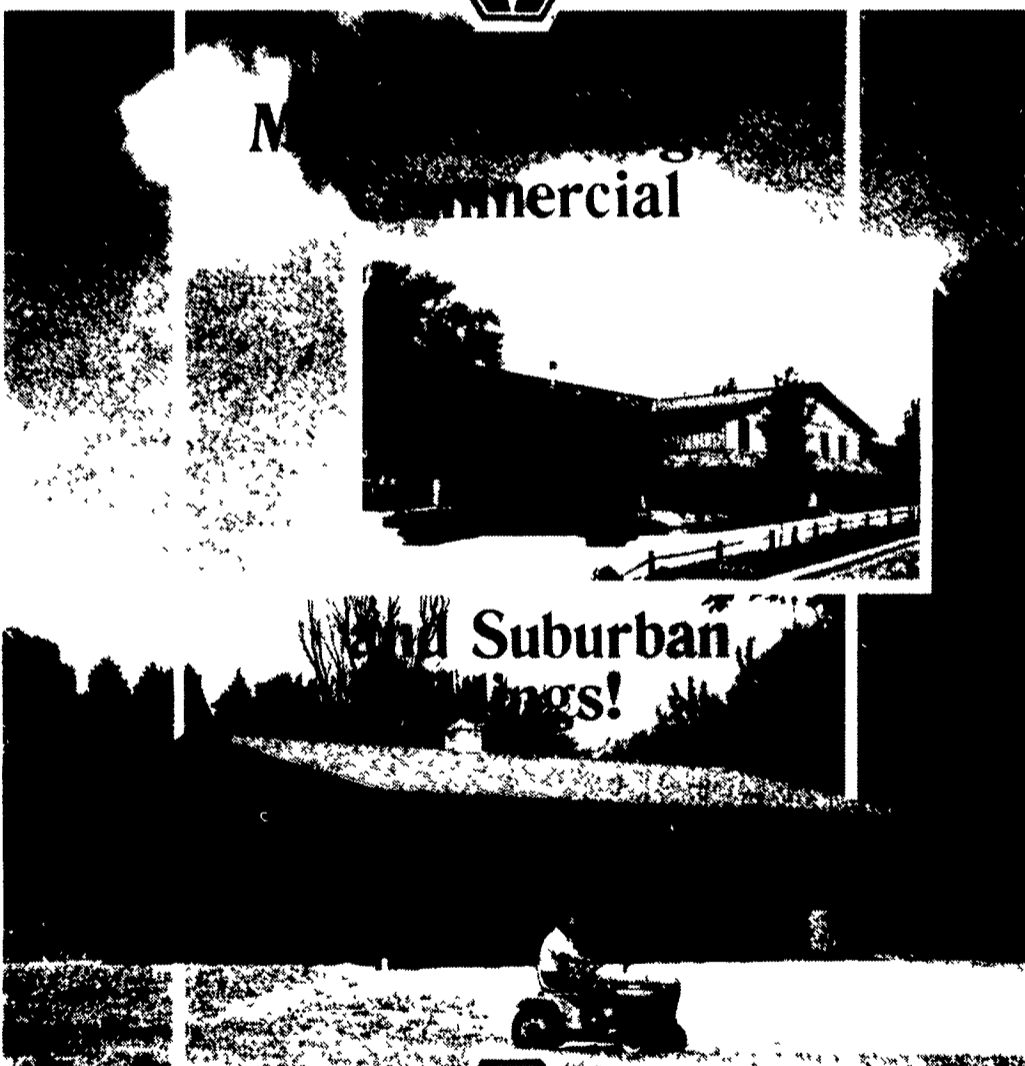
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