

THE CHILL winds that usher in the add month of November bring to the wife thoughts of the coming holidays and the necessary preparations which insure a pleasant time for the family at this season. Grandma will tell you that along about Halloween it is time to bein the preparation of some of the holi- hour. day delicacies so that they will have plenty of time to blend and ripen. This is particularly true of mineemeat, which is so necessary for they Thanksgiving and Christmas pies. It

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must be prepared during the next week At is to be a success. To keep mincemeat successfully today it will be necessterilize it in jars and then seal Mincement can be made and kept





ping any dangerous preservatives. you wish to have the liquer flavoring | there are many varieties of such fla-

vorings on the market. They do not contain alcohol, but just the essential favoring that was used formerly to give the liquors their flavor.

## Ye Olde Tyme Mince

Have the butcher put one and one-off pounds of beef from the nerk hough the ment-chopper for you and then place this meat in a deep saucepun and add two and one-half cups of boil-ing water. Cover very closely and ing water. Cover very closely and bring to a boil. Place on the simmer-ing burner and cook slowly for one ur. Now place this meat in a mixing wl and add

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that

One pound of suct chopped fire. One-half pound of eltron, chopped

One-half pound of orange peet. Four ounces of lemon pert, chopped

One package of cleaned carracts, Two packages of seculear raising. Fifteen apples, pared and dieed. Two sablespoons of chinamon, One tablespoon of nutney. Two teaspoons of allspice. One and one-half teaspoons of cloves. One tablesnoon of ainaer One quart of New Orleans molumer

One pound of brown awar. Tico cups of best eider tinega .. Stir to mix thoroughly and then f.

nto sterilized quart jars and adja-t the rubber and lid. Seal securely and then process for one hour in hot-water bath, counting the time from the mi-ute the water in the bath starts be ing. Remove and then cool and dip the tops of jars in melted parafin.

Meatless Mince Chop fine

Ten green tomaloca. Twelve medium-sized apples. One pound of suct.

and then place in the preserving lettie

Three-guarters of a pound of fine! chapped ritron, chapped ritron, chapped af justy chapped

mandied aronge prel. ire One-quarter pound of finely chopped

et condied lemon peel. cal One pound of finely chopped wats, Two packages of seeded vaisins, One and one-half tablespoors of un

One tablespoon of singer Two level tenspoons of nutwey. One level tenspoon of allaptee. One level teaspoon of cloves, One-half level teaspoon of mace. One pound of branes sigar, One-quart can of New Orleans as

One and one-half cups of circgar.

Stir to blend and then bring to a boil "sook slowly, stirring frequently for "se minutes. Fill into ster-

BRIDGE ACCil seal. Process for one THREE suits for deglacement.

Lows, 'apse of a br regrets the promu, "ht agains, Mince ruling of opinion, which is sur difficult the enforcing regisistion and tends the First Baptist C warded their str as a pr