

Mrs. Wilson Gives Mincemeat Recipes

The Time Has Come to Start Making These Delicious Goodies for the Christmas Dinner

By MRS. M. A. WILSON

THE season for making the Christmas goodies is here, and the housewife should lose little time getting things under way. Climatic conditions and modern housing have made it very necessary to change, not only the recipes but also the methods of making some of the season's specialties. Years ago, with the deep old-fashioned cellar, and a much colder climate, the good housewife could prepare mince meat, pudding and such goodies and store them in the cold cellars.

I have carried on for the last two years a series of experiments in making mince meat and plum puddings and fruit cakes, and believe that I have now methods and recipes that are a decided advantage over the recipes of years ago.

Mince meat, plum puddings and fruit cakes made two weeks and even ten days before the holidays will be splendidly flavored, if my newer methods are closely followed. All the minces, puddings and cakes will keep, and have a fuller and richer flavor, without liquor.

Stuffing Hollow Mince Meat Have the butcher prepare two pounds of lean stewing beef as for hamburger steak, that is putting the meat through the food chopper.

Place in sauce pan and add One quart of cold water.

Cover closely and cook for one and three-quarter hours very slowly, watching carefully so that it does not burn. Stir occasionally. While the meat is cooking, place in second saucepan:

One quart of cider, One quart of New Orleans molasses Two tablespoons of ginger, Two level tablespoons of cinnamon, One teaspoon each of cloves and allspice.

One teaspoon each of mace and nutmeg.

Bring to boil, and cook slowly until the mixture reduces to one quart. Dice after paring five pounds of apples, and place in large mixing bowl, and add:

One pound of beef suet, chopped very fine, One-half pound of candied citron, chopped fine.

One-half pound each of candied orange and lemon peel, chopped fine, One package of currants, One package of seeded raisins, Two packages of seedless raisins, The prepared meat, One teaspoon of salt, One cup of strong cider vinegar, The prepared molasses and cider.

Stir to blend and mix. Fill into one or two quart jars and store in cold place or in the refrigerator.

This mince meat can be packed in sterilized jars, and sterilized as follows, and the mince will keep until opened if stored in cool, dry place.

Sterilize the jars, and fill in the mince, adjust the rubber and lid, and seal securely. Now place in the hot water bath, having the water cold when the jars are placed in the bath, and have the water just to the neck of the jar, bring the water to boiling point and process for forty-five minutes; remove, cool and then slip the tops of the jars in melted paraffin.

Mince for the Vegetarian Place in saucepan

Two cups of molasses, Three cups of cider, One package of seeded raisins, One cup of chopped and stoned prunes, One cup of finely chopped dried apricots.

Two cups of chopped almonds, Two teaspoons of cinnamon, One teaspoon of ginger, One-half teaspoon each of allspice, cloves and mace, One-half pound of candied citron, chopped fine, One-quarter pound of candied lemon peel, chopped fine.

Simmer for half hour, now stir in three-quarters cup of the best olive oil, and finish as for the Stuffing Hollow Mince.

Things You'll Love to Make



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MRS. WILSON'S ANSWERS

My dear Mrs. Wilson—Will you please print recipe for making chocolate layer cake, with the instructions for making the icing from unsweetened chocolate?

MRS. E. J. J. CHOCOLATE LAYER CAKE Place in mixing bowl One and three-quarters cups of sugar, One-half cup of butter, and cream slightly.

Now add Two eggs, adding the eggs one at a time and beating in each egg slowly. Add Three cups of sifted flour, and five teaspoons of baking powder sifted in the flour.

One and one-quarter cups of scater. Beat to smooth fine batter and bake in three well-greased and floured layer-cake pans in hot oven for twenty-five minutes.

CHOCOLATE ICING Place in mixing bowl Five tablespoons of boiling water, One tablespoon of butter, One-half cake of melted, unsweetened chocolate and add sufficient confec-

tioners' sugar to make an icing that will spread. Use to put the cake together and ice in usual manner.

My dear Mrs. Wilson—Will you please give recipe for orange marmalade. I have bushel of oranges and would like to use some that way.

MRS. J. Orange Marmalade Beat out the juice from twelve oranges, scrape the white, pithy part from the inside of the orange peel, cover this white, pithy part with three pints of cold water and simmer slowly for one and one-half hours, strain.

Chop the peel of the oranges very fine and cover with just enough boiling water to cover the peel and cook until sufficiently soft to crush between the fingers.

Add the water drained from the white pithy part of the orange and the juice to this cooked orange peel. Measure and return to the preserving kettle and add three-quarters cup of sugar for every cup of the orange mixture. Cook until thick like jam. Then store in the usual manner as for jellies.

LOVE NOTES BY KAY KEAN

Happily Endings Verily I warn you Happiness is not fool-proof. Bliss, like attar of roses, should be used as an incense, not a food. To man, wealth, women and happiness are a pursuit, not an attainment.

Surely 'tis human nature to turn round when the end of the road is reached. Alas! Women become uninteresting when they are either supremely happy or supremely unhappy.

You will find a woman fears happiness because it will make her fat and spoil her beauty. A man is skeptical of it because it sounds like a beatitude. —'And they lived happy ever after' is invariably the end of the fairy tale.

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