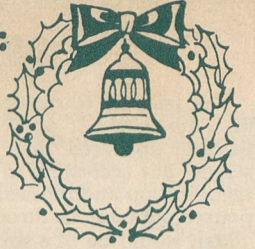




MERRY CHRISTMAS



Hix's Homemade Mincemeat

HIX SAYS:

Few people seem to make their own mincemeat these days, believing that it is a tremendous job. Actually, making mincemeat is ridiculously simple, because there is no hard and fast recipe.

Ingredients are apples, raisins, deer meat or beef, cider, spices, sugar, and all the left-over jelly on the pantry shelf.

Apples do not have to be peeled. Quartered, they are put through the coarse knife of the meatgrinder.

Use only enough meat to christen the mincemeat. Two pounds of lean beef or deer meat, boiled until tender, will christen a quarter bushel of apples and four pounds of raisins.

Put the meat through the grinder right after the apples.

The best way to cook the mincemeat is in a large roaster in the oven, where there is no danger of burning, covered tightly, with the temperature turned down to 250 degrees. It takes several hours.

Mix the ground apples with the ground meat, add the raisins. Use

two or three quarts of jelly, the tarter the better. If you do not have home-made jelly, don't dash out and buy any. One of the main advantages to making mincemeat is it clears off the jelly shelves. Sugar and cider works just as well.

Families differ in their tastes. It's a good idea to be cautious about cloves, liberal with cinnamon and ginger, easy on the allspice.

Taste the stuff. Is it sweet enough? Tart enough? Spicy enough?

Keep on tasting. It will smell heavenly while it is in the oven, mingling its flavors.

The best place to keep it after it is cooked is tightly covered on the back porch. It will not spoil if you have used enough sugar.

Freezing does it no damage.

Almond Macaroons

(An Austrian favorite of Mrs. Joseph Neuner, Dallas).

6 - egg whites
1 - lb. almonds (Chop very fine)
1 - lb. powdered sugar

Work together well. Beat 5 minutes if using electric beater. Mix again and drop on buttered baking sheet. Bake in low oven 300° for 30 minutes.

This cookie recipe was given Mrs. Neuner by her sister in law. She remembers how delicious they were when served in her native land during the holiday season.

Old-Fashioned Sugar Cookies

(A favorite of Mrs. Jane Schooley, Trucksville. May be iced or decorated with nuts or coconut shavings).

2 - cups sugar
generous cup of shortening. (Mrs. Schooley prefers a mixture of lard, margarine, crisco or butter).

3 - eggs, not beaten separately
½ - teaspoon salt
dash nutmeg
1 - cup sour cream or buttermilk, not synthetic
generous spoon of baking soda
¼ - teaspoon baking powder
4 - cups flour

Mix in order given. Store overnight in refrigerator. Drop by teaspoon on greased baking sheet. Bake quickly in 400° oven until light brown.

This recipe was given to Mrs. Schooley by Mary Richards Schooley, her late husband's step mother and continues to be a holiday favorite with her family.

Pepper Cookies

(A holiday favorite of Mrs. Joseph Paglianite, Country Club Road).

8 - cups flour, unsifted
1 - teaspoon cinnamon
1 - teaspoon nutmeg
1 - teaspoon cloves
½ - teaspoon salt
1 - teaspoon pepper
1 - teaspoon vanilla
9 - teaspoon baking powder
2½ - cups sugar
2 - cups cocoa
½ - pound raisins
1 - lb. crisco or may be half butter
6 - eggs
¼ - cups milk
½ - cup nuts, preferably walnuts

Mix dry ingredients. Work shortening in. Make a well in batter. Add eggs, milk and vanilla. Mix well. Roll like meatballs. Bake in 400° oven for 10 minutes.

Make a thin icing of powdered sugar, water and vanilla, apply it sparingly to the cookies after they have cooled.

The above Christmas cookie is an old Italian recipe handed down through generations of the family.

Pfeffernüsse (German) Cookies

(A favorite of Mrs. Frank Mathers III)

6 - cups cake flour (sifted)
1 - cup butter
1 - cup sugar
1 - teaspoon cinnamon
¼ - teaspoon cloves
¼ - teaspoon allspice

½ - teaspoon nutmeg
¼ - cup anise seed
¼ - cup anise seed
2 - eggs, well beaten
¼ - cup light corn syrup
½ - cup molasses
¼ - cup water
1 - teaspoon soda

Cream shortening. Add sugar gradually. Add spice, anise and eggs. Add to creamed mixture. Add flour. Combine syrup, molasses, water and soda. Chill until firm. Roll on floured board into long slender rolls one half inch in diameter. Cut into ½ inch pieces and place cut side down on baking sheet. Bake in hot oven at 400°, 8 to 10 minutes.

This recipe is a German favorite and was brought to this country when Mrs. Mathers came to Trucksville with her husband.

Czechoslovakian Cookies

My family's favorite Christmas cookie.

1 - Cup shortening (butter)
3 - Cups pastry flour
½ - Cup confectioner's sugar
½ - Cup nut meats chopped
2 - teaspoons vanilla

METHOD
Soften, but do not melt butter, add sugar and flour, nuts and vanilla, mixing well. Shape into crescents. Bake in a slow oven (250-300) from 20 minutes to 1/2 hours. Do not bake too brown. When cool, roll in confectioner's sugar, and store (if they last that long) in a tin box.

This recipe was given to me over 35 years ago by a neighbor, who was to become one of my dearest friends.

Emily Hutchison

Prince Of Wales Cake

by Mrs. Jennie Roberts

1 - cup brown sugar
½ - cup butter or oleo
3 - eggs
2 - Tablespoons molasses
½ - cup buttermilk
1 - cup raisins
1 - teaspoon baking soda
1 - teaspoon nutmeg
1 - teaspoon cloves
1½ - cups flour

Cream butter, add sugar gradually and cream well. Add unbeaten eggs one at a time beating well. Add molasses and beat until mixture is light.

Sift flour, baking soda and spices. Mix alternately with buttermilk, add raisins and mix. Pour into baking pans and bake at 350° 40 to 50 minutes.

This is an old favorite from Wales. Fruits and nuts can be added and make a nice Christmas cake. Its always fresh and moist.

Escaloped Oysters

Marion Y. Major, Lehman, Pa.

2 cups medium coarse cracker crumbs.

Pour ½ cup melted butter over crumbs, toss with fork.

One pint oysters drained, save liquor.

Butter 8 inch round cake pan. Spread ½ crumbs in bottom, place ½ oysters on crumbs, sprinkle with pepper. Another layer of crumbs, oysters, pepper.

Combine oyster liquor and milk and cream to make one cup. Stir in ½ teaspoon salt and ¼ teaspoon Worcestershire. Pour over oysters and top with last crumbs.

Moderate oven 350° for 40 minutes - serves 4

Better Homes & Gardens, 1953

Welsh Currant Bread

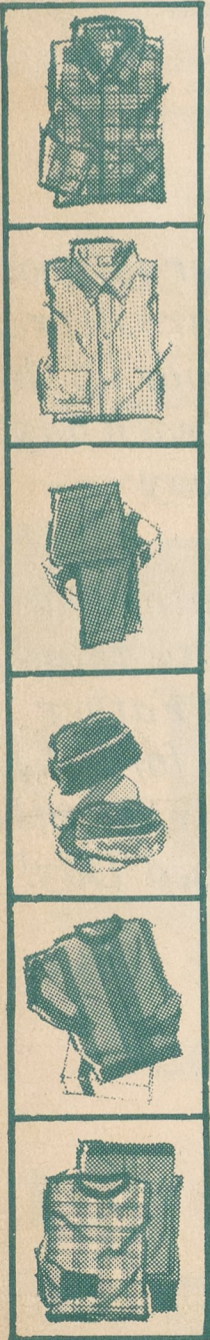
by Mrs. Peter Duda

1 - yeast cake dissolved in ½ cup warm water — Add
4 - cups hot milk
2 - cups water
2 - cups sugar
1 - cup melted butter
1 - cup melted crisco
1 - teaspoon salt
After mixing this batter add:
1 - cup grated carrot
1 - lb raisins
1 - lb. currants
½ - lb. citron
½ - cup chopped lemon peel

Sift in warmed flour enough so dough can be easily kneaded. Cover and place in warm spot to rise. Shape into loaves and let rise again until light. Bake at 350°. Allow to cool before slicing.

This is an old custom in Wales to show hospitality to visitors, by serving this bread and tea. No Welsh home is ever without this delicious bread. For that reason, it was passed to my mother from her mother and now to me.

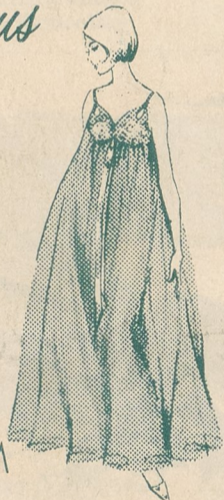
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