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... OF ...

Interest to Women

MINCE PIES OWN SEASON IS HERE ALONG WITH THE COLD WEATHER

Similarly Pumpkin Pie, Though a Year Round
Dish, Really Belongs to This Time, According
to the Old Custom

(By Edith M. Barber)
Even the most modern of us have a few old-fashioned prejudices, and I admit to mine! Glad as I am to have most foods ignore local seasons, there are certain dishes that I for one, am glad are usually reserved for certain months of the year. Mince pie is an outstanding example of a dessert which belongs with cold weather. While pumpkin pie might well be served at any time of year, it still belongs among our cold weather desserts by custom, whether it is of the old-fashioned custard type or that even more delicate chiffon pie.

In a bygone day the making of mince meat in the early fall was just as common as fall pickling and preserving. Today, most of us are content to buy one of the ready to use mixes which, however, we may like to make individual through the addition of candied cherries, nuts, bits of left-over canned fruit, with brandy or some other liquor for special flavor or accent. It is a good idea to keep a covered jar in the refrigerator which may be gradually filled with any fruit or juice which remains after cherries, apricots, pineapple or other fruits have been served for dessert. This jar can be called upon to add additional flavor when the mince pie is in the making.

Pastry for mince pie should be good and rich. By the way, have you seen the gorgeous new chromium rolling pins which can be filled with ice? The metal and the ice between them make it possible to roll rich pastry easily. I find, by the way, that if the rolling pin is put into the refrigerator long enough to chill thoroughly, it is not necessary to put ice in the compartment, except in very warm weather. This rolling pin will be a good choice for a Christmas present for a friend who specializes in pastry or for a bride who is inexperienced. It is to be found in the houseware departments of larger stores.

While pumpkin pie does not actually need a garnish as the oven decorates it with a lovely golden brown during the baking, you may like to top it with a bottle of whipped cream flavored with sherry or sprinkled with diced candied ginger or with chopped nuts.

By the way, I had a pie which was new to me not long ago at a dinner party. Have you tasted egg nog pie, flavored as the name shows with rum? The filling, I found when I asked for the recipe, was a stiff custard thickened with gelatin. Egg whites folded in, added to the delicacy of the texture. Brandy or sherry might replace the rum.

Another pie which is a fall specialty is that combination of cranberries with raisins which is sometimes called mock cherry. I object to this name of course, as this pie should stand on its own merit. It may be topped with a meringue or with a lattice work of crust. Perhaps, you will also like to serve those English tarts which are known as chess pies as a change from our own American type of pie. The recipe which I am giving you today comes direct from the country of their origin.

Egg Nog Pie

1 tablespoon granulated gelatin
3/4 cup cold water
4 egg yolks
1/2 cup sugar
1/2 teaspoon salt
1/2 cup hot water
3 tablespoons rum
4 egg whites, beaten stiff
1/2 cup sugar
Whipped cream
Nutmeg.

Soak gelatin in cold water. Cook egg yolks, sugar, salt and hot water in top part of double boiler until of custard consistency, stirring constantly. Stir in softened gelatin and when dissolved, add rum, and beat well. Allow mixture to cool and when it starts to congeal, fold in stiffly beat-

en egg whites and sugar. Pour into baked pie shell and chill in refrigerator. When ready to serve, spread with a thin layer of whipped cream and sprinkle with grated nutmeg.

Mince Meat

1 pound lean beef
1/2 pound suet
3 large tart apples
1 1/2 ounces citron
2 pounds raisins
1 pound currants
1/2 tablespoon cinnamon
3/4 teaspoon mace
3/4 teaspoon cloves
3/4 teaspoon allspice
1/2 teaspoon salt
1 pound brown sugar
1 quart cider.

Cover meat with boiling water and simmer until tender. Cut suet in small pieces and let stand in cold water one hour. Drain. Grind meat, suet, apples and citron in the meat chopper. Add raisins, currants and spices mixed with the sugar. Add cider and cook slowly two hours, stirring frequently to prevent burning. Seal in hot, airtight jars. When ready to make pies, add more chopped apples, water, cider or brandy.

This recipe makes seven pints mince meat.

Mince Pie

Line a pie pan with rich pastry. Fill pan two-thirds full of mince meat and moisten edge of pastry with water. Cover with a top crust, trim and press edges together. Prick top crust with a fork to allow the steam to escape. Bake in a hot oven, 450 degrees F., 10 minutes. Reduce heat to hot oven 400 degrees F. and bake 20 minutes.

Pumpkin Chiffon Pie

3 egg yolks
1/2 cup sugar
1 1/4 cups canned pumpkin
1/2 cup milk
1/2 teaspoon salt
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1 tablespoon granulated gelatin
1/4 cup cold water
3 egg whites, stiffly beaten.
1/2 cup sugar

Mix egg yolks, sugar, pumpkin, milk salt and spices and cook over hot water until of custard consistency, stirring constantly. Soak gelatin in cold water five minutes. All to the hot pumpkin mixture and stir until dissolved. Cool and when mixture starts to congeal, fold in beaten egg whites and sugar. Pour into baked pastry shell and chill in the refrigerator until set. Garnish with whipped cream before serving.

Pastry

1 1/2 cups flour
1/2 teaspoon salt
1/2 cup fat
Cold water.

Sift together the flour and salt. Cut in the fat with two case knives. For a large quantity a wooden bowl and chopping knife may be used. When fine add at one side of the bowl one tablespoon of cold water and stir in as much flour and fat as the water will take up. Continue this until you have four or five balls of dough and some dry flour left in the bowl. Press together with your fingers. If all the dry flour is not taken up add a little more water. Chill and roll.

Chess Tarts

1 cup brown sugar
2 eggs
1 tablespoon melted butter
1/4 cup milk
1/2 teaspoon vanilla extract
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1/2 cup walnut meats
1/2 cup currants
Pastry.

Beat sugar and eggs together and add the melted butter. Mix thoroughly. Add remaining ingredients and fill small tart pans which have been lined with pastry. Bake in a moderate oven, 375 degrees F. for half an hour.

Rhode Island Johnny Cake

1 cup cornmeal
1/2 cup flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt
2 eggs, well beaten.
1/2 cup milk
4 tablespoons butter, melted.
Mix and sift dry ingredients. Combine eggs and milk and stir into dry mixture. Stir in shortening and pour batter into well-greased baking pan, spreading about three-fourths of an inch in thickness. Bake in oven, 425 degrees F. for 25 minutes.

WHAT DO YOU MEAN—"WELL MARRIED"?

(By Ruth Cameron)

A friend of ours was telling a group of us about an old schoolmate who was coming to visit her.

"It's evident she married well," she said. "She has a lovely house and keeps two maids. She came to the reunion in a lovely big car that her husband gave her last Christmas. She has been married ten years, no, she hasn't any children. Her sister, the one who was in your class, Doris, has five, she says. She's crazy to meet you all and talk about old times. Her husband is away a lot, travels for some big firm. No she didn't say much about him."

Such was the thumbnail sketch introduced by the familiar phrase, "She married well." And no one questioned it.

No one said, "How can you tell she married well unless you know more about her and her husband, and their life together?"

No one said, "How could she have

married well if she hasn't any children?"

What does it mean "to marry well?"

Obviously in our accepted use of it, it meant just one thing—to marry a man with enough money so that he can give his wife the comforts and luxuries of life.

Apparently it takes no account of other things. No account as to whether these two will have tastes in common. No question as to whether he is a person of steadfast and dependable character. Or whether he is a happy person to live with.

No account as to whether he brings to the marriage the healthy body of good ancestry and clean living youth. No emphasis on what marriage brings in the way of children.

"She married well"—is it not a whole essay on our sense of values that we let it mean that instead of what it might mean?

CORONATION SWAYS FASHION CIRCLES

With Approach of
Festive Season, Turn to
Holly and Mistletoe

(By E. W. Hart, Central Experimental Farm, Ottawa.)

With the last month of the year comes Christmas, and with that festive season

"That best portion of a good man's life, His little, nameless, unremembered acts Of kindness and of love."

Down through the ages this spirit of Yuletide has always been identified with the adornment of the home, church, other places of assembly and comparatively recently, greeting cards.

The ever popular Christmas tree, holly, mistletoe, Christmas greens or Club mosses, with other evergreens and the flaming poinsettia, enter into the present day decorative scheme, perhaps more than any other plants; while the "unremembered acts of kindness and of love" are often beautifully expressed by gifts of roses, carnations and lilies of the valley.

The use of one Christmas tree would seem to be traceable to the last century B.C., when it was not improbably first imported into Germany by the legions of Nero Claudius Drusus, as a decoration for an ancient rural festival—the Saturnalia. Very many centuries later it was introduced from Germany into England, thence to Canada, where, as a rule, the larger trees are balsams, and for the smaller, black spruce, sometimes white, and occasionally Norway spruce are used.

The part which holly plays, both ecclesiastical and secular, in Yuletide decoration is also of ancient origin. Most of that used in Canada is said to grow in British Columbia, as unfortunately, that species used and known as English holly, is not hardy in other provinces. There is, however, the winterberry or black alder, a near relation, an exceedingly handsome shrub, with bright scarlet berries and spineless leaves, which grows in other provinces, but not being evergreen, it is not adaptable to Christmas decoration.

Mistletoe, a parasitic plant, has been always under the ban of its old association with heathenism, so that amidst the other plants that decorate the church at this great festival, it finds no place. This ancient connection with pagan worship might well now be forgiven it, but even the chaotic salute of Pax Tecum (Peace be with thee!) which has since grown up is, perhaps, considered detrimental to the awakening of thoughts altogether adapted to the genius loci, if mistletoe were seen suspended in close proximity to the family pew! Nevertheless, Herriock, full of quaint fancy, finding ever valuable lessons in the commonest and most unlikely things, sees in this ecclesiastically ostracized mistletoe a beautiful emblem of his dependence upon the care of Providence—

"Lord, I am like the mistletoe Which has no root, and cannot grow. Or prosier, save by that same tree It clings about; so I by Thee."

The mistletoe, associated with Christmas is imported from England and the United States. There is, however, an indigenous diminutive species which grows on the spruce and other evergreen trees in this country, but it is not suitable for decoration.

Fortunately there is not any objection to the use of the great vermilion poinsettia for decoration. This beautiful and interesting plant belongs to a family, some other member of which like the poinsettia, have their upper leaves brightly coloured, and whose true flowers are too inconspicuous to

The impending coronation of Edward VIII of England is making itself felt in the fashion circles of the world, and even in Hollywood, which is known as a style centre of no mean portion itself. The coronation will have a decided effect on the fashion trends, and although the great event will not take place until next May, a regal note is creeping into the latest collection of famous designers.

Margo Grahame, British actress who has just returned from a vacation in England, describes the tendency toward greater formality, especially in the evening clothes. The purple of kings, and the regal wine reds and royal blues are being used a great deal, she says, while another noticeable innovation is the lavish use of feathers and plumes. Many of the plumes on the hats are modifications of the three used in the coiffures of women presented at court.

"Ermine is going to be used more lavishly too," Miss Grahame observed. "In line with this coronation trend

Maritime Prov. Conditions Are Better This Year

Wholesale and retail trade is on a slightly higher level than last year. Collections show improvements. Foreign markets for dried and pickled fish are inactive; the reported reduction in the world catch has held prices firm. Lumber is in good demand and logging operations, which are on an increased scale over last year, are well under way. Woolen mills are working at capacity with orders being received in good volume. Cotton factories report somewhat improved conditions. Candy manufacturers have increased production. Production of steel ingots is at capacity. Coal raised during October totalled 545,108 tons as compared with 465,505 tons in October, 1935. Paper mill operations continue at a high level. An average yield of good quality fox pelts is expected. The potato crop is being marketed at favorable prices. Apples are not moving in as large volume as last year, but returns to date are satisfactory.

—Bank of Montreal Report.

Carnegie Gifts Go On

HOBOKEN, N. J., Nov. 26—Seventeen years after the death of Andrew Carnegie, 31 annuities are provided and will issue regularly from the office of a small trust company he founded here.

The original 40-odd annuities included a former President of the United States, two widows of presidents and three British statesmen, besides close friends, relatives and servants.

David Lloyd George receives \$10,000; Mrs. Edith K. Roosevelt, widow of President Theodore Roosevelt, \$5,000; Mrs. Frances Cleveland Preston, widow of President Cleveland, \$5,000. Mrs. Helen H. Taft as the widow of President William Howard Taft, receives an annuity of \$10,000.

Walter Damrosch, conductor, and John Burns and Thomas Burt, both former members of Parliament, got \$5,000 annuities.

Mr. Carnegie's intent was to give financial security in their old age to persons "who had deserved well of the state."

be readily seen, as is the case with the snow on the mountain and yellow euphorbia, whose upper leaves are white and yellow respectively.

That this all too short season of beautiful goodwill must end is inevitable, but consoling when La Rochefoucauld's old maxim is remembered: "The end of a good thing is an evil; the end of an evil thing is a good thing."

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