

 win be as much present as holly tached untit reay ot serve. Coal-

and gitts during the holidays, do . Wrap in a clean cloth and store in | and gitss during the holidays, do | Wrap in a clean cloth and store in |
| :--- | :--- | :--- |
| your baking of cakes and cookies, |  |
| tin container to keep moist. |  | so your cupboard will be ready for any who might drop in. Hone-made delicacies served

during Christmas and New Year's
are as heart-warming as the sound are as heart-warming ant the sour's
of the yule log crackling on the
he hearth. If you have a truit cake, ateriety of cookies and perhaps a
few candies. and if you serve these
with a Yew candies, and if you serve these
whe a festive beverage, you will
have gone a long way in spaling have gone a long waye, in spou willing
holiday cheer to those who cime to say
to seme. Here is a which is a simple type fruit cake
a traditional need the aging that a traditional cake requires. The recipe makes two requires. The
loaves. and is the perfect answer loaves and ises she portect answer as
to what shouid be served during
the holidays

## the holidays: be served during



Raisin
(Makes ruit
Cake (Makes 2 loaves)
$\begin{gathered}4 \text { cups seeded } \\ 2 \text { tablespoons } \\ \text { ratisins }\end{gathered}$
grated 2 tablespoons grated lemo
rind
1 tablespoon eiñamon
1 tablespoon alispice ${ }^{1}$ tablespoon all
$21 / 4$ cups liquid $21 / 3$ cups chopped nutmeats 4 cups sifted cake flour
5 teaspoons double acting baskng powder
2 teaspoons 2 teaspoons salt

## $11 / 2$ cups sugar 2 cup butter or shortening 2 eggs, well beatell

 2 teaspoons vanilla Combine raisins, lemon rind,spices and water in a saucepa spices and water in a saucepan,
Cover and simmer gently for eight minutes. Drain, pressing for eight as
much liquid as possible. Meat liquid and add as watter or coffee to make one and one-half cupsee to to
reserve. Grind raisins with meats.
Sift four once, measure and add
baking powder, salt and sugar; sift three times. Cream butter thoroughe vanilla and reserved liauid egss, until all flour, is dampened. Beat
vigorously Vigorously for two minutes. Add
raisin-nut raisin-nut mixture and mix thor
oughly. Turn foto two $9 \times 4 \times 3$ fin Ionf pans which have been greased,
lined with brown paper and the (2reased again. Bake in a moderat
 May you prosper in the wealth with which Christo mas abounds...

Peace, love of life, kindliness and the brothethood of all people.


