

From The Yancey Extension Homewakers

By Mrs. Mary Gillespie

Christmas is a time of sharing, remembering and anticination. We all have some of our tried and true recipes that have been used for years. We also like to try something new and the magazines are full of ideas--sometimes we can use our old familiar recipes in new ways. Try baking your favor ite fruit cake in soup cans. Set several on a baking sheet and cover with foil while baking in a 250° oven. Remove from cans, cool and pour a small amount of orange glaze over the top until it runs down the edge a bit. Top with red or orange gum drop. These make nice gifts or place decorations for your Christmas table.

Here are some recipes that I have used for years. Perhaps you may like them. WHITE POUND CAKE

1/2 lb. butter
3 cups sugar
1 tsp baking powder
4 cups flour (sife before using)
1 cup sweet milk
1 cup egg whites
1 tsp. vanilla
1/2 tsp. salt

Sift flour, add baking powder and salt. Sift again. Cream butter. Add sugar a small amt. at the time. Cream well until very light and fluffy. Add flour and milk alternately, beginning and ending with flour. Add vanilla. Next fold in stiffly beaten egg whites. Pour into greased and floured tube pan. Bake in 275° oven for about one hour and 45 minutes or until tests done.

For Christmas I use this recipe as follows: omit one cup sugar. Fold in one cup red & green candied cherries, cut in half, and one half cup pecans cut in pieces. Also, one cup flaked coconut if you like. If you use the fruits in nuts put 2 ths. of the flour over them and mix well before adding to the batter. Add fruits and nuts before folding in egg whites.

MINCEMEAT SQUARES 1 1/2 cups all purpose flour 1 cup brown sugar (packed) 1 lb. candied pineapple 4 eggs 2 cups flour 1/2 tsp. salt 2 qts. pecans (leave big) 1 cup sugar 2 tsp. baking powder

Sift dry ingredients except sugar. Put in dishpan. Dredge cherries, pineapple, and dates. Beat well by hand and add nuts. Paper and grease bottom of pan only. Bake at 275° F. for one hour, fifteen minutes. Makes six pounds. (Use loaf pan or deep refrigerator dish 2" deep).

Garden Club Meeting Held

The Burnsville Garden Club met for its last meeting of the year in the home of Mrs. David Powers December 7. The president, Mrs. Brooks Wilson, presided. After calling the meeting to order and reading of minutes for the last meeting, plans were discussed for the next year.

Officers for the next year include Mrs. David Powers, President; Mrs. Brooks Wilson, Vice President; Mrs. Theresa McClellan, Treasurer; Mrs. Joan Reeve, Corresponding Secre tary and Mrs. Paul Fall, Recording Secretary.

A bill for cards was presented amounting to \$11.28. The treasurer reported \$109.50 in the treasury.

The president amounced that the next meeting would be scheduled for March, 1973 with Mrs. Charles Proffitt.

The program was presented by Mrs. Priesmeyer. It centered around the Christmas Story as associated with flowers and plants. Many legends concerning the reason for using mistletoe, holly, rosemary, daisies, were delightfully told by Mrs. Priesmeyer. The more recent popularity of the Poinsettia was traced to its origin as well as the Christmas tree itself. Due to illness among its

members, there was a smaller

than usual number of members

attending, but all who were

there were greatly rewarded in

hearing Mrs. Priesmeyer's talk.

served by the hostess and the

Christmas Spirit became quite

WANT

real to all.

Delicious refreshments were

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3/4 tsp. salt 1 tbs. grated orange rind 2/3 cup shortening 2 cups rolled oats 1/3 cup orange juice 1 1/2 cups prepared mincement

Mix flour, brown sugar and salt. Cut in shortening as for pie crust. Stir in catme al--add orange juice and blend thoroughly. Pack half of the mixture into greased 8 - inch square pan. Stir orange rind into mincemeat. Spread over mixture in pan. Cover with remaining oat mixture. Press down lightly. Bake in 350° oven for 35 to 40 minutes.Cool in pan, cut in squares.

CANDIED FRUIT CAKE 1 lb. candied cherries 1 lb. dates

