Make the Christmas Cakes at Early Time

Expert in Cooking Suggests that the Christmas Cake be Made in Time to Ripen. Says This Helps Quality of the Cake.

There has been so little talk so far about Chritmas that it will come as a shock of surprise to many to realize that Christmas is only three weeks away. An expert in cooking writing last week in The Toronto Mail and Empire calls attention to the nearness of Christmas and urges that the Christmas cakes and puddings should be made at once. It is argued that the puddings and cakes are the better for being made early enough to ripen, and that also there is the added advantage of getting out of the way this part of the preparations for the Christmas season. Many women have recognized this in the past and have followed the motto of "Do your Christmas cooking early."

In discussing the preparations for the making of the Christmas cake the expert says:—

"Having decided upon the type of cake and the recipe that you will follow, also the amount of cake you want to bake, it will be a simple matter to list your quantities for the grocer. So often these rather generous quantities are given by weight in the recipes, so naturally it will simplify matters for you to buy these exact weights in fruits, nuts and so forth. It is also an economy of time to buy for your plum puddings and cakes together—and if you want, the grocer's weights to correspond with your recipe, have the two lots separately packaged and marked. The time-taking aspect of making a rich fruit cake has to be seriously considered by the woman who must budget her time. It is much easier to get in the cake and pudding making without upsetting the ordinary routine, if the work is spread out a bit. For this and other reasons it is often well to prepare the fruit one day and make the cake the next.

"Pick over the currants first, and wash them thoroughly; it is easiest to do a small quantity at a time in a strainer. Rub them dry in a fresh linen tea towel, working on just a handful at a time so that you will not only dry them, but will rub off the little bits of stem. Try to spread the currants then on a paper or towel so that they will be completely dry when you are ready for them.

"In the old days, seeding the raisins was probably the most formidable part of the whole business. Now we dodge that chore by buying seeded raisins, usually in package form. Many recipes combine these with the smaller seedless raisin. The large raisins, whether seeded at home or purchased with that work done, should be divided. It is usual to tear them in two, but we rather favor cutting them with our invaluable kitchen scissors, if the blades of the scissors are thrust occasionally into flour, the work will progress most rapidly. Dates or figs, if they enter into the recipe, will also be cut fairly fine.

"Candied peels and citrons require a little different treatment. Occasionally a recipe will say, "chopped peel." But this is not the way to use peels and citron to the greatest advantage; they should really be shaved very thinly (use a sharp paring knife) and left in wafers about the size of a ten-cent piece.

"A word, too, about just how the candied peel should be combined with the rest of the mixture. There are two ways of doing this. The shaved peel may well be mixed with the raisins and currants, all of which will then be floured together. But in really fine cakes, we prefer the way of many experts who hold that the peel and citron, or perhaps citron alone, should be withheld, floured separately, and arranged in a thin layer on the surface of a layer of batter after it has been put into the cake pan; a couple of such layers through the cake distribute it in the most interesting fashion.

"Nuts next. Practically any nutmeats may be used, but the usual choice is almonds, with pecans and walnuts following. Almonds will have to be blanched. To do this most speedily, drop the shelled nuts in boiling water and leave them just long enough to thoroughly loosen the brown skin. This skin will come off easily if you rub the nuts, a few at a time, in a coarse cloth. Any of the nuts you use may be chopped or simply halved, according to your preference, A great many people like to omit icing altogether and use almonds to top the cake. To do this, simply strew the blanched almonds over the top of the batter when it is all in your pans. The nuts are prevented from becoming too brown during baking, if that tendency develops, by putting a brown paper over the pan.

"Whilst fruit cake will rise very slowly in the oven (during the first hour the only change in some mixtures is to make the mixture more liquid) it will rise—even those mixtures which so often puzzle the woman who, for the first time, follows instructions for a batter in which there is little or no leavening material beyond the eggs. So do not fill the pans more than two-thirds full.

"Pans should be lined, for a rich cake, with three layers of paper, the top one buttered. The actual baking must be done at a slow temperature. You will find that authentic recipes will call for temperatures lying between 250 and 325 degrees F.

"Now to hold an oven at low temperature throughout a long baking period, to control it against variation, means that one must have a very dependable range or an excellent understanding of any oddities of conduct to which it is prone. Unless you are one of these experts who have proved that they can really test an oven's temperature with the hand, an oven thermometer should be part of your equipment. A little portable thermometer of easel type, will stand on the rack in any oven that lacks an indicator, and will take away all uncertainty as to the actual temperature in the oven.

"If you are chary of your oven control, or if you desire the greater moistness that may result from the other method of cooking, cover your cake with a buttered paper, and steam it first for 2½ hours, then bake it for an hour to dry it off.

Rich Dark Cake

1½ lbs. currants
2 lbs. seeded raisins
½ lb. almonds
½ lb. flour
½ lb. citron
¼ lb. candied peel
¼ oz. nutmeg
¼ cup strong coffee
¼ oz. ground cloves
¼ oz. ground cinnamon
¼ oz. ground mace
½ lb. shortening
½ lb. brown sugar
5 eggs
½ cup molasses

"Prepare the fruits, citron, peels and nuts as already described. Measure the flour and remove about one-third cupful of it with which to coat the fruit and nuts. About the easiest way of doing this is to mix them well and put them into a paper bag with the flour and shake well; or you can do it in a large bowl, pulling the fruit apart with the fingers to ensure it all being coated evenly. Any of this measured flour which does not stick to the fruit, should of course be put back with the rest of the flour, as it is all counted upon in the rcipe.

"In the same manner, flour the finely cut citron and candied peels.

"Whether this much of the preparation is put out of the way the day before or on baking day, we are now ready to undertake the actual mixing of the cake. This follows the usual lines for any butter-cake mixture.

"Cream the shortening very thoroughly and gradually work the sugar into it, creaming and beating until light and foamy.

"Beat the egg yolks in a bowl, until they are thick and lemon colored, then add to the mixture and beat well.

"Mix all the spices with the flour and sift them three times. Sift a little at a time into the first mixture, alternating with small additions of the mixed molasses and coffee. Stir and beat well after each addition.

"When all have been added, fold and stir in floured fruit and nuts, and when all these ingredients have been beaten smoothly, turn into the cake pans, lined as described previously. Put about an inch of batter into the pan, then strew a layer of citron and candied peel over the surface, and more batter, more peel, with batter on top to not more than two-thirds fill the pan.

"This amount will make two good-sized cakes.

"Bake in a slow oven, 275 to 300 degrees F., for about three hours; or steam first for 2½ hours and bake 1 hour.

Light Cake with Cherries.

1 cup of shortening
2 cups of sugar
6 eggs
½ cup of milk
3 cups flour
3 teaspoons baking powder
½ lb. almonds
½ lb. Seeded raisins
1-3 lb. seedless raisins
1-3 lb. red and green cherries
1-3 lb. dates or candied French fruits
½ cup thinly sliced citron

"Follow exactly the same method in preparing and mixing this cake as for the dark fruit cake.

"Bake in a slow oven for two hours—holding temperature 250 to 325 degrees F.

"N.B.—If you like to omit the use of the red and green or all red candied cherries and the other French fruits, leave them out and make up their weights in the two kinds of raisins and dates."

SUDBURY INSURANCE CASE TO BE TRIED ON DECEMBER 4

December 4 was settled as the date for the trial of J. H. McKinnon and J. A. Lamoreaux on charge of attempting to defraud insurance companies, following a fire at a store in Coniston, operated under the name of Mr. Lamoreaux but owned, it is alleged, by McKinnon. The trial wil be held before His Honour Judge Emond Proulx, in district criminal court, without a jury. Mr. McKinnon originally elected trial before a judge and jury at the general sesions of the peace opening here today, but owing to illness his counsel was able to proceed. The alleged fraud was uncovered by the provincial fire marshal during an investigation into a fire which destroyed the wholesale warehouse of J. H. McKinnon and Sons on Nov. 11, 1929, and as a result of which J. H. McKinnon and his brother Cleve were sentenced a year ago to serve six months in Burwash.

SHAFT AT ASHLEY MINE NOW NEAR FIVE HUNDRED FEET

Latest word from the Ashley Gold in Bannockburn is to the effect that the shaft is now close to 500 ft. As soon as this depth is attained, the station and other ore handling facilities cut, crosscutting will be started to the vein on the two new levels, 375 and 500 ft.

It is proposed to drift on these two levels and also continue on the 125 and 250. By the end of the year a good idea will be had as to the vein at the new horizons.

Progress on the power transmission line to give the Ashley electric energy is quite satisfactory and well up to the schedule which would make power available about the end of the year. Electrically-driven mining equipment is ready for transporting into the Ashley as soon as winter roads are available. This will be set up as quickly as possible and the scale of development doubled.

The Ontario Government has a big gang working on the road from Elk Lake. By next spring it is hoped to have a road suitable for the use of trucks.

WHILE THE SLEEPER SLEEPS IN SLEEPER ON SLEEPER

The following is once more going the rounds of the press. Meet an old friend! Not a bad sort if you don't see him too often!

A foreigner asked: "What is a sleeper?" He was bewildered by the following reply: "A sleeper is one who sleeps. A sleeper is the name of a carriage on the railway in which a sleeper sleeps. A sleeper is a block that holds the rails on which the sleeper runs while the sleeper sleeps. Therefore, while the sleeper sleeps in the sleeper, the sleeper carries the sleeper over the sleeper until the sleeper which carries the sleeper jumps the sleeper and wakens the sleeper in the sleeper by striking the sleeper under the sleeper, and there is no longer any sleep for the sleeper who was asleep in the sleeper over the sleeper."

ATTENTION HOUSEHOLDERS

Wrap all Garbage in paper.
Keep your Garbage Can covered
Use plenty of Chloride of Lime which can be procured at the Town Hall free.
Householders using well water must boil it for at least 20 minutes.
All Outside Toilets must be made fly proof.

By Order of
THE BOARD OF HEALTH

The Gold Miner's Gala Night

Timmins Ninth Annual Charity Turkey Stag

Friday Evening, Dec. 11th
St. Anthony's Hall, Timmins

Management—A. Laprairie Doors Open 7.30 p.m. sharp

FEATURING
Prospector and Miner Stag Masquerade

Come in your working clothes, put on the old oil skins or whatever you wear underground. Dress up in your old fiannel shirt, corduroy breeks and beefskins. Come as a lumber-jack with the old red shirt, mackinaw trousers and caulk boots. Dress as a camp cook, teamster, dog-musher or any costume typical of the men of the North. Carbide lamps, prospectors picks and dogs as accessories—are barred.

Prizes—One Turkey to each of the 20 most typical costumes.
20 Turkey Prizes

"Bridge" "500" "Euchre" "Cribbage"

Make up your own party of four Make your own rules.
Bridge, Euchre and 500 pivot every 30 minutes
3 pivots total 1½ hours
Cribbage players pivot every 15 minutes—6 pivots total 1½ hours.
Cards start 8.00 p.m. sharp.

100 Tables A Turkey Prize at Each Table 100 Tables

Corner Charge—$1.00
100 Turkey Prizes

"GIMME" THE OLD GAME OF "TURKEY! TURKEY!" WHO GETS THE TURKEY?

Free Lunch

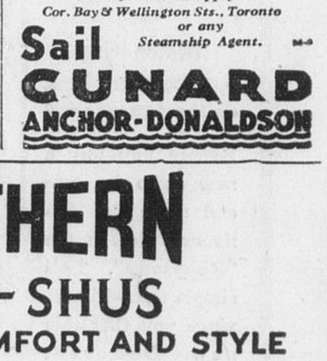
Turkey Stag Coffee, no better served anywhere, with pure fresh cream.
Fresh Sandwiches made under absolute sanitary conditions.
Imported Gruyere Cheese Crisp Crackers

TOMMY STEPHENS' AUGMENTED
Turkey Stag Orchestra
in
Shoe Packs and Red Flannels
rendering old-time favourites
"The Girl I Left Behind Me"
"Sweet Rosie O'Grady"
"A Bicycle Built for Two" Etc.

Free Smokes

Your Free Smoke coupon on your admission tag entitles you to two cigars or a package of cigarettes. Distribution of Free Smokes starts at 10.30 p.m. only

$1 Admission Payable at Hall Door $1



GO this year, and see the old folks again.
Note these special sailings scheduled to bring you home in time for Christmas and New Year.

FROM HALIFAX
Dec. 7 - - "ALAUNIA"
Dec. 14 - - "AURANIA"
to Plymouth, Havre, London
Dec. 12 - - "LETITIA"
(From Saint John, Dec. 11)
to B'fast, L'pool, Glasgow.

Cabin, Tourist Class, and Third Class accommodation at very low round-trip rates.

For information apply to Cor. Bay & Wellington Sts., Toronto or any Steamship Agent.

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STYL-SHUS
for WARMTH COMFORT AND STYLE

The new models of Northern "Styl-Shus" offer complete protection against winter snows. Northern quality is built into every pair—ensuring elegant appearance, comfortable fit, perfect manufacture and remarkably long life. The prices, too, are very moderate.

See your dealer today—ask for
Northern "Auto" Styl-Shus
in Black Velvet.
Northern "Carriage" Styl-Shus
in Brown Velvet
in Women's and Misses' Sizes.

Buy Northern Rubber Footwear—for quality, long wear and economy in price. Fine Overshoes, Showerettes, Sports Shoes and Farm and Lumbermen's Boots.

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