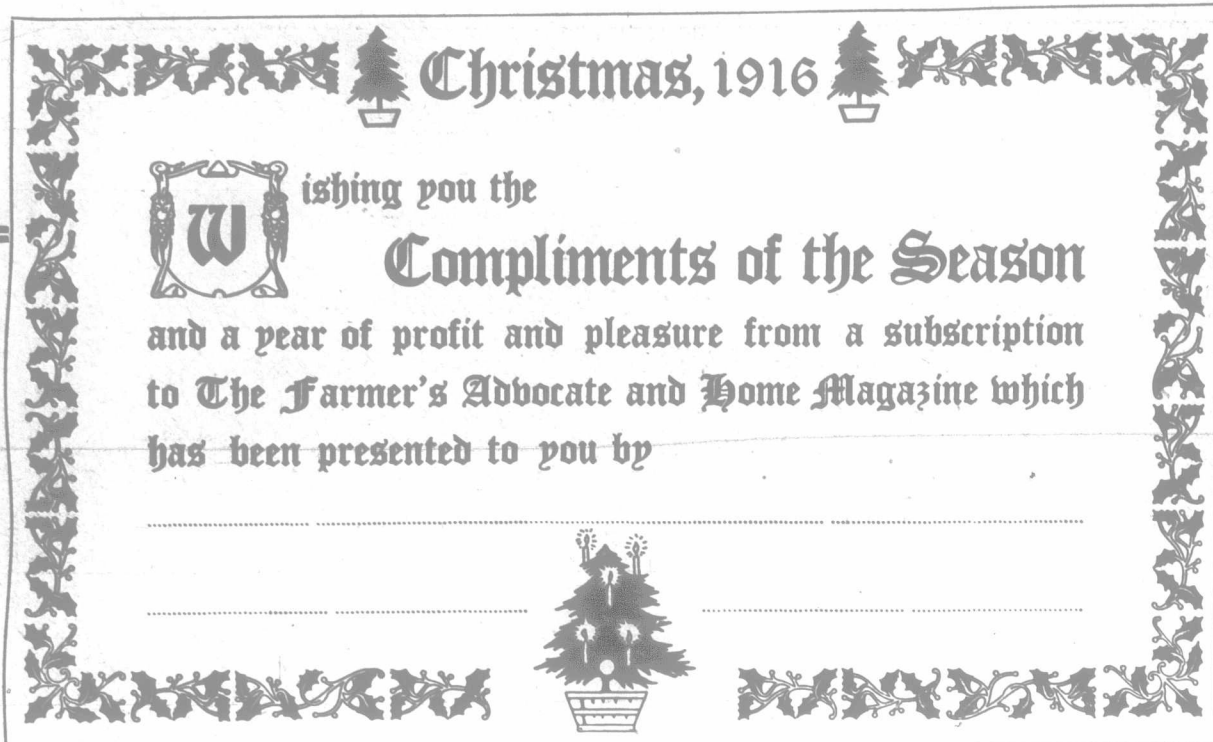




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The Ingle Nook.

Continued from page 2078.

Decorated Tongue.

It is not absolutely necessary to have goose or turkey for Christmas. Decorated tongue or ox-heart will do very well. To prepare the tongue: Soak it for several hours in cold water, then run a skewer under it to keep it in shape. Put it into boiling water and simmer for 3 hours, then take off the skin carefully and arrange it in a good shape. Next glaze it with the following glaze: mix 1 tablespoon gelatine with $\frac{1}{2}$ teaspoon meat extract and 1 cup water. Let boil, then brush over the tongue. Decorate with sprigs of parsley and dots of bright jelly.

Stuffed Ox Heart.

Wash the heart in salt water. Mix $1\frac{1}{2}$ cups fine breadcrumbs, $\frac{1}{4}$ lb. finely chopped suet, 1 tablespoon chopped parsley, seasoning to taste, also powdered herbs, grated rind of half a lemon, a grating of nutmeg and a little milk. Stuff the heart with this, tie it and roast, turning and basting frequently. Place on a hot platter with hot mashed potatoes around. Dot the potatoes with butter, sprinkle with pepper and garnish with parsley and olives, placing a sprig of holly on top of the heart.

Mock Mince Pie.

Roll 4 soda biscuits and add to them 1 cup raisins, $\frac{1}{2}$ cup currants and 2 oz. shredded citron, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon. Add $\frac{1}{2}$ cup cider, juice of a lemon, and $\frac{1}{2}$ cup molasses. Mix and use as filling for pie.

Christmas Cake.

Make a good, white layer cake in two layers and put together with a nut and raisin filling. Frost with white icing and sprinkle with chopped nuts. When ready to serve surround with tiny, red candles in little paper holders, or place the candles in a design on top. A confectioner's frosting is made as follows. To the white of an egg add an equal bulk of cold water and a few drops of flavoring, then stir in sifted confectioner's sugar to make a frosting of the right stiffness.

Prune Pudding.

One and one-half cups pitted prunes, 3 tablespoons honey, 3 tablespoons melted butter, 1 egg, 1 cup buttermilk, 1 teaspoon soda, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon almond extract, 1 cup rolled oats. Mix all together, pour into a buttered mould, cover with buttered paper and steam $2\frac{1}{2}$ hours. Turn out, decorate with stars of flavored whipped cream, and serve with cream or hot sauce.

Banana and Nut Salad.

Slice the bananas, dip in beaten white of an egg and arrange on lettuce leaves, then sprinkle with chopped nuts. Pour over all a dressing made as follows: Put an egg and the yolk of the other, well beaten, into a double boiler. Add $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup honey, 1 heaped tablespoon butter and $\frac{1}{4}$ teaspoon salt. Stir until thick, then remove and add $\frac{1}{4}$ cup or more of thick, sweet cream. Let cool before pouring over the salad.

Christmas Cookies.

Beat $\frac{1}{2}$ cup butter to a cream; gradually beat in 1 cup sugar, then $\frac{1}{2}$ cup raisins chopped fine, and gradually 3 tablespoons milk. Sift together 2 cups flour, $\frac{1}{4}$ teaspoon soda, $\frac{1}{4}$ teaspoon each of ground cloves and grated nutmeg, and $\frac{1}{2}$ teaspoon cinnamon. Add the flour mixture gradually to the first mixture, and as much more flour as is needed to make a very stiff dough. Roll into a sheet and cut into rounds.

Christmas Candy.

Fig Fudge.—One-quarter lb. chopped figs, 2 cups granulated sugar, $\frac{1}{4}$ teaspoon ginger, 1 cup water, a dash of salt, butter size of a walnut. Let all boil together, stirring frequently, until the mixture is quite thick. Remove from the fire and beat until the mixture begins to turn creamy and stiff, then pour into a buttered pan. When cold mark into squares and cut.

Nut Candy.—Two cups white sugar,

$\frac{1}{2}$ cup water some chopped of almond confectioners' (omitted). P cream of tart well, then pl stir. Let it pour it out deep plates the portions. then pour a each plate. to knead, th press out on layer about white layer Let cool and

Sea Foam. water, 1 tabl eggs, 1 teasp nuts. Put s and let cook. When it thre adding the egg-whites.

Peanut Can nuts, 2 cups spoons grate vanilla. Boil water until then add the should be roa nearly cool an

Chocolate spoons butter cups molasses cup milk. S and when at grated chocol Boil until a by the finger from the fir and turn int almost cool m

Plain Fudg fudge is scan after taking butter until a to a boil. 1 lb. (or 4 squa 2 large cups butter size o Grate the ch water, add su boiling, vanil fire. Cook u ball in water. buttered pan

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