

LHS 12/44

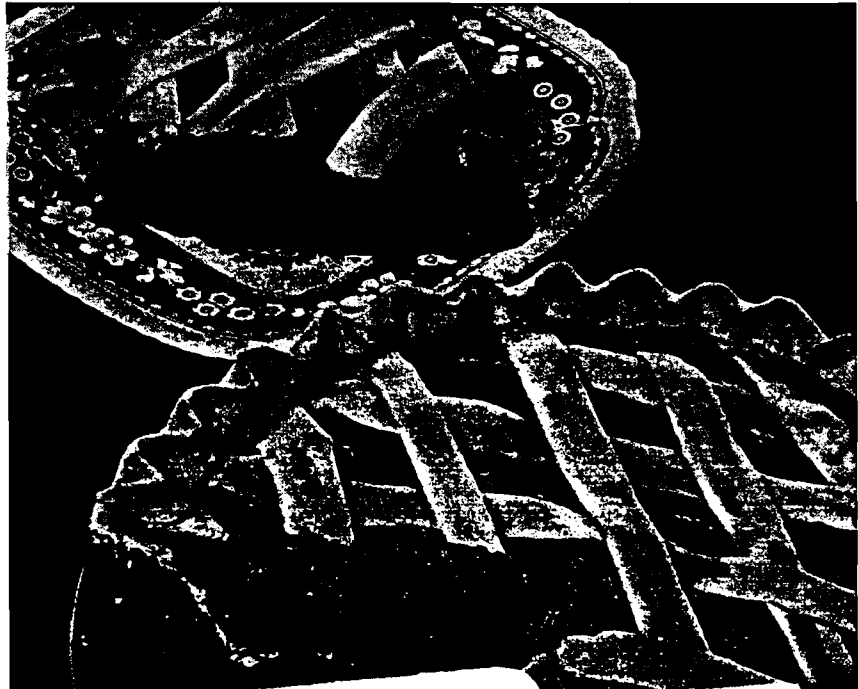
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"LAN' SAKES, it isn't a holiday without mince pie. This year make the best tasting mince-meat ever without spending a ration point. Just follow my mock-mince recipe. The secret of its richer flavor, its old fashioned goodness is Grandma's *sweeter, mellow* Molasses."

"IN ALL YOUR COOKING, use Grandma's Molasses, it's made the old fashioned way *without sulphur dioxide or other preservatives*. For more of my tasty recipes, fill out and mail the coupon below. I'll send you FREE my new book of 101 molasses recipes. You'll like them."

Wonderful tasting mock-mince pie made Grandma's old fashioned way!



Grandma's Mock-Mince Pie

2 cored, unpeeled apples
 1/2 unpeeled lemon
 1 1/2 cups raisins
 1/2 cup ground suet

1/4 cup granulated sugar
 1/2 cup Grandma's Molasses
 1/2 tsp. salt
 1/2 tsp. cinnamon

1/4 tsp. allspice
 1/4 tsp. ground cloves
 1/2 cup boiling water
 1 beef bouillon cube

Pastry for one 9-inch double crust pie

Chop apples. Put lemon and raisins (except 1/4 cup) through food grinder. Combine *all* ingredients, including the 1/4 cup whole raisins. Bring to boil, simmer 30 minutes, stirring often. Cool slightly. Roll 2/3 of pie dough. Fit loosely in pie plate. Pour mince-meat into pie shell. Roll remaining dough, cut in 1/2 inch strips. Arrange in lattice pattern, flute edges. Bake in hot oven (450° F.) 10 minutes, reduce heat to moderate (350° F.) for 30 to 40 minutes.

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