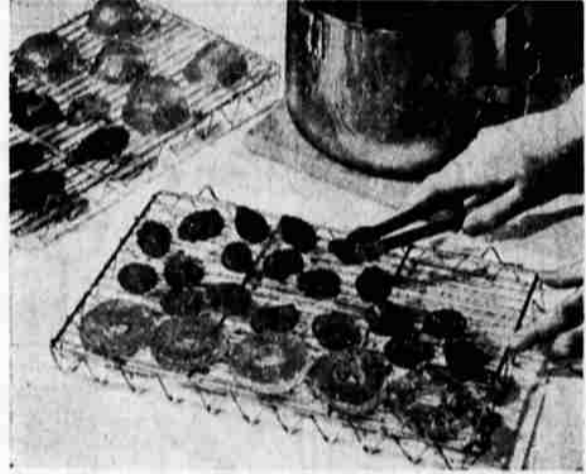




HOW WOULD YOU like to candy your own fruits and use them to make a wonderfully good fruit cake? A can of sliced pineapple, a few dried apricots and pears, some pitted prunes, and the peels from breakfast oranges—plus granulated sugar—are all you need for the candying. Do this simple job a couple of days before you make the cake.



COOK THE LIGHT-COLORED fruits first, then the darker ones, in a sugar syrup, using a broad kettle or saucepan. (See recipe for complete instructions). Let drain and dry 24 to 48 hours on cake racks with waxed paper underneath. Then cut in coarse strips and add raisins and walnuts, ready to mix with batter. (Like all good fruit cakes, this one has lots of fruit, little batter).



HAVE PANS AND/OR cans ready before you mix the cake. Grease them first. (This will hold paper linings in place). Line bottom of each pan with 3 layers of waxed paper cut to fit. Stand a high "collar" of triple-layered waxed paper around sides, overlapping end loosely. These collars help keep cakes from browning too quickly on top. Grease the paper. Fill pans $\frac{3}{4}$ full. Bake as directed.



COME CHRISTMAS, wrap some of your mellowed fruit cakes in bright household foil, fancy papers and ribbons for special gifts. (No, don't tear off those paper pan-liners; they help to keep the cakes moist). Of course, you'll save some of your cakes to slice thin with a sharp knife, and serve with coffee or tea or dessert wine—and with justifiable pride! Plan now to make your cakes very soon.

The Home-Candied Fruit Really Makes The Cake; It's Truly Delicious

It's fun to candy an assortment of fruits to use in making this definitely different fruit cake. The recipe looks long, but it's really easy to do.

Fix the candied fruits 1 or 2 days before you start the cake. For 6 lbs. of cake you'll need:

- 1 No. 2 can sliced pineapple (10 slices)
- 5 cups granulated sugar
- Rind of 4 oranges
- 1 lb. dried apricots (about 8)
- 1 lb. dried pears (about 6)
- 1 lb. dried prunes (about 30)

Drain syrup from pineapple and add water to make 2 cups. Add to sugar in a broad saucepan or kettle. Heat, stirring, until sugar is dissolved.

Add pineapple apricots and pears. Cook slowly, stirring occasionally, about 25 minutes, or until fruit looks glazed.

Lift out fruit onto racks to drain, with waxed or parchment paper underneath to catch the drippings.

Use "half-shells" of rind left from breakfast oranges. Scrape out membranes and white part of peel with spoon. Cover with boiling water, cover pan, and cook 15 minutes, drain and repeat, cooking until rind is tender. Drain, add to syrup left from first batch of fruit, and simmer until peel is transparent. Place on rack to drain.

Wash and pit prunes, add to syrup after oranges are removed, and simmer about 25 minutes, until fairly well candied. Remove to rack to drain.

Let all fruits dry on racks in warm place 1 or 2 days, depending on the weather. Then cut in long strips, not too fine. To them add 3 cups of white raisins and 2 cups coarsely chopped walnuts. Mix and set aside.

Now you are ready to mix the cake batter. (There will be only a small amount of batter, but you'll need to use a huge bowl or kettle fruit).

BATTER FOR FRUIT CAKE

- 1 1/2 cup granulated sugar
- 1 cup shortening
- 4 eggs
- 3/4 cup milk
- 4 1/2 cups sifted flour
- 2 teaspoons baking powder
- 2 teaspoons salt

Gradually add sugar to shortening, creaming until fluffy. Beat eggs slightly, add milk; set aside. Sift dry ingredients together. Alternately add small amounts of liquid and dry mixtures to sugar and shortening, beating smooth after each addition. Add fruits and stir or mix with your hands until all

wire cake tester or toothpick, as usual.

Let cakes cool in pans. When you turn them out, don't peel off the papers! If you wish, pour a little rum or brandy over tops of cakes, then wrap, paper and all, in aluminum foil and store in cool dry place. Remove paper only when you are ready to serve the cake. Do plan to make this fruit

cake soon. Good as it is when it's first baked, it's even better when it has had time to ripen for a few weeks, or even months.

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Today's Women

By DOROTHY ROE

Associated Press Women's Editor

Meet Cornelia P. Burrell of Little Falls, N. Y.

For most of her 70-odd years she has left politicking to the men folk and concentrated on other good works, such as the Community Chest, the local Pine Crest Sanatorium, the Presbyterian church and the P.T.A.

This year, however, Mrs. Burrell has made it her personal responsibility to see that every citizen of Little Falls goes to the polls next Tuesday. For the last few months she has been making speeches, leading rallies, heading discussion groups, ringing doorbells and spending hours on the telephone urging her friends to get into the big push.

So successful has she been that the community of Little Falls has been spotlighted as a national model by the American Heritage Foundation, an organization dedicated to the same job on a national scale.

Of course many Little Falls citizens have taken part in the campaign to pile up a record vote, but Mrs. Burrell seems to have sparked the whole thing—and she's been having a whale of a good time doing it. Asked how she happened to jump into the campaign with both feet after a lifetime of lady-like detachment from the political scene, she said:

"Because it was brought to my attention, as never before, that so small a percentage of eligible voters had cast their vote in previous elections.

"Because we, women, home-makers, certainly have not only a greater percentage of the vote, but we have in our hands the moulding of future citizens, for whom we desire so greatly an America of which we and they can be justly, honestly proud."

Mrs. Burrell has four daughters, one son and 13 grandchildren. She keeps 24 beds made up all the time at Diamond Hill, the big family home outside Little Falls, just in case any of her family come home. But she finds time to "mother" the whole community, always ready with cheery help wherever it is needed.

Despite her years, she plays golf and tennis, swims and maintains a ski run near her country home. She's good with a toboggan, too.

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