



**MOCK MINCE PIE** is a simplified version of the mince pie of yore when real beef and suet made up the body of the filling. Mince pie has been traditional since Colonial days as holiday fare.

## Traditional 'Pye' Is Simplified for Moderns

It's been a long time since butchers (or our grandmothers) have made mince-meat in their shops—almost half a century.

Our butcher says he can remember when he used to grind suet and beef, chop apples, seed raisins and blend spices and cook the mixture and pack it down in crocks for steady customers who would have standing orders from one year to the next.

For some families, mince pie is the traditional Christmas dessert; for others it is winter pie and one to be enjoyed throughout the season.

Mince pie has been traditional since Colonial Days when it was known as "pye" and baked in a long, deep dish known as a "coffin."

Early "receipts" used to say, "first make your coffin."

Well, we use round pie dishes now and no longer have to seed the raisins, grind the suet and meat for we make a considerably simplified version.

Try this recipe for Mock Mince Pie for family pleasure and enjoyment.

### MOCK MINCE PIE

- 1 cup raisins
- 1 cup dried apples
- 2 cups water
- 1/2 cup prunes
- 1/2 cup Sherry wine
- 1/2 cup brown sugar (packed)
- 1/2 tsp. cinnamon
- 1/4 tsp. allspice
- 1/4 tsp. nutmeg
- 1/4 tsp. salt
- 1 lbs. butter

Pastry for double 9-in. crust  
Rinse raisins and apples. Remove bits of core from apples and pack into cup to measure.

Add 2 cups water, cover and simmer 25 minutes. Cover prunes with boiling water and let stand 10 min. Drain and cut from pits in small pieces.

Combine raisins, prunes, apples, Sherry, sugar, spices, salt and butter and simmer 5 min. Transfer to pastry-lined pie pan and top with second crust.

Cut slits for steam to escape. Bake at 450 degrees for 10 min. Reduce heat to 350 degrees and continue baking until crust is well browned and mince meat is bubbly.

After first 10 min. of baking, protect edges of crust with a rim of foil to prevent over-browning, if desired.

## Turkey Bird Provides Left-Overs

Some of us prefer the planned-overs from the Christmas turkey bird and look forward to those sandwiches next day.

If you have been a hostess who has prepared a large turkey for these purposes you may want new uses for the meat and we have one for you here.

### TURKEY CURRY

- 1/4 cup butter
- 1/4 cup finely minced onion
- 1 small clove garlic
- 1 apple, peeled, cored and finely chopped
- 1 tsp. (or more) curry powder
- 1/4 cup flour
- 2 cups milk
- Salt and pepper to taste
- 2 1/2 cups turkey, cut in large pieces

Melt butter in heavy saucepan; add onion, mashed garlic and apple and cook and stir until onion is yellow.

Blend in flour and curry powder. Add milk, stirring constantly until sauce is smooth and thickened. Season to taste.

Add turkey; heat thoroughly and serve over hot rice.

## There Are Ways With Versatile Ham

Holidays are ham days. This versatile, convenient meat comes into its own when party plans are in the making.

There is a size and style of ham to fit every occasion but basically there are only two kinds of ham sold in retail stores today: fully cooked or cook-before eating.

### Fully Cooked

A fully cooked ham has been cured, smoked and processed to an internal temperature of about 150 degrees and can be served without further cooking.

If hot service is preferred, the ham should be reheated to an internal temperature of 130 degrees.

Keep in mind that much of the cooking shrinking has taken place during the processing, thereby increasing servable yield.

### Cook-Before-Eating

Cook-before-eating hams have been cured, smoked and heated in the smokehouse to an internal temperature of approximately 140 degrees. This ham should be cooked before serving to an internal temperature of 160 degrees.

### Related Products

The following items are often erroneously called ham. They come from the shoulder or front of the hog rather than the hind leg as ham does.

The products are cured and smoked as ham is and because these products are usually lower in price than ham, it is economical way to obtain "ham-like" flavor.

Smoked pork shoulder or picnic contains the bone and is processed as described above. Cook-before-eating picnics should be cooked in 325 degree oven to internal temperature of 170 degrees.

### Others Identified

Fully cooked picnics may be served cold or heated at 325 degrees to internal temperature of 130 degrees.

Canned picnics usually contain more fat than canned hams.

Smoked shoulder butt is a cured, smoked, boneless, rolled cut weighing one to four pounds. The complete roll may be simmered in water or baked at 325 degrees to internal temperature of 170 degrees.

To pan-fry or broil, cut into slices of desired thickness.

**BLUE CHIP**  
**Lucky STORES**  
Wishes You a Happy New Year

# week-long



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## New Year Delicatessen Suggestions

### DUBUQUE CANNED HAMS

Boneless... skinless... cooked in natural juices... another favorite New Year menu suggestion.

5 lb. Can \$3<sup>98</sup> and 9 lb. Can \$6<sup>98</sup>

- RODS DRESSING (Roquefort 47c) 8-oz. 37c
- Thousand Island, Hamburger Relish, French, Italian, Bleu, and Sour Cream.
- OSCAR MAYER BOLOGNA 13-oz. Pkg. 59c
- All meat... for your holiday meat platter.

## Mary Morgan

Lucky-Hiram's Home Economist

This next week you will undoubtedly be called upon to have ready a number of party foods for the unexpected guests and neighbors who drop in to pass on their Holiday Greetings. For a truly different appetizer that can be made ahead, try this one for complimentary! Slice 1 pint fresh mushrooms thru the cap and stem. Wash and dry well. Melt 2 tablespoons butter in a skillet and add the mushrooms. Cover and cook just 8 minutes, stirring occasionally to brown evenly. Turn off heat, remove cover and allow to cool. Stir in 1 1/2 cups sour cream, 1 can dry onion soup mix (the 1 1/2 ounce size), 1 teaspoon dill seed, 1/2 teaspoon salt, 1/2 teaspoon coarse black pepper, 2 drops Tabasco sauce, 1 teaspoon Worcestershire sauce, and 1/2 teaspoon garlic salt. Blend very thoroughly, then chill. Serve with salted crackers, Triscuit, or crisp melba toast rounds. Makes about 2 1/4 cups.

### Mannings' bakery

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- NEW YEAR'S Eve o. 7 Clo

... there's a wonderful variety of

## HAMS

This week long menu suggestion delicious served hot or cold

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- Farmer John fully cooked... tempting flavor.
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- From the center of the ham... cut thick or thin.
- STEWING BEEF Lb. 79c
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- CENTER CUT CHUCK ROAST Lb. 53c
- Far superior in tenderness and rich flavor.
- CHUCK STEAK Lb. 57c
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- DOLE FRUIT COCKTAIL
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