A Jiffy Cake with Mince Meat

Mincemeat Jiffy Cake

2 cups pastry flour  ¼ cup soft butter
3 teaspoons Jewel Baking Powder 1 egg
½ teaspoon salt ½ teaspoon Jewel Vanilla Extract
1 cup sugar 1 packet Jewel Mince Meat
¾ cup milk


Mincemeat Tea Toasties

½ packet Jewel Mince Meat 2 tablespoons Jewel Cinnamon
¼ cup brown sugar ¼ cup butter

Cook ingredients until thick and syrupy. Spread on thin, buttered toast or pie crust rolled thin and cut into rounds with a biscuit cutter. Bake in a hot oven (375°F.) until brown and crisp. These are delicious for afternoon teas. Makes 12 toasties.
**MIX QUICK OATS WITH YOUR FLOUR**

**Quick Oats Pancakes**

1 cup left-over Quick Oats  
1 egg, beaten  
½ cup flour  
½ tablespoon sugar  
1 cup milk

Mix Quick Oats and egg; add sifted dry ingredients and milk alternately. Fry same as pancakes and serve with syrup. 12 pancakes.

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**A Nutritious, Tasty Breakfast with Quick Oats Griddle Cakes**

**Glorified Oatmeal**

2 cups Jewel Quick Oats  
1 teaspoon salt  
4 cups boiling water  
1 tablespoon lemon juice

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1 teaspoon salt  
4 cups boiling water  
1 tablespoon lemon juice

Shake the Jewel Quick Oats into the actively boiling salted water. Cook 3 minutes. Wash and core the apples. Arrange in a greased baking dish. Pour the Quick Oats around the apples. Sprinkle with sugar and lemon juice. Cover and bake in a moderate oven (350°F.) for 35 minutes. Uncover and bake 10 minutes longer. Serves 6.
Grind the Remains of Your Dinner Roast for this Whole-meat Salad

Lemon Jewel-Jell Meat Mold

1 pkg. Lemon Jewel-Jell 1 dozen stuffed olives (sliced)
2 cups boiling water 2 cups “left-over” meat (ground)

Dissolve Jewel-Jell in boiling water. When partly stiff, fold in sliced olives and the ground meat. Serves 8.

Cranberry Fruit Salad

2 cups cranberries 1 pkg. Raspberry Jewel-Jell
1/2 cup water 1/2 pt. boiling water
1/2 cup sugar 3/8 cup grated cheese
1/2 cup Jewel Mayonnaise


Jewel-Jell comes in four flavors: lemon, raspberry, cherry and strawberry. Pure, true-fruit flavors, natural vegetable colorings, and tender, crystal-clear gelatin are its characteristics.
**A Man's Delight—Jewel Best Coffee**

Whether you make your coffee in a pot or percolator, or perchance by the drip method, a high-grade coffee, of full, rich flavor, freshly roasted, is a prerequisite. Jewel Best and Jewel Special Coffees are both of the highest quality, and will help you serve the kind of coffee which will make your table popular.

**Java Custard**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tr>
<td>1/2 cup brown sugar</td>
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<tr>
<td>1 tablespoon Jewel Cornstarch</td>
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<td>1/2 cup cream</td>
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<td>1/2 teaspoon salt</td>
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<td>1/2 cup milk</td>
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<tr>
<td>1 cup double-strength Jewel Best Coffee</td>
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<td>5 egg yolks</td>
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<tr>
<td>1/2 teaspoon Jewel Vanilla</td>
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Mix sugar, cornstarch and salt. Add cream, milk and coffee. Cook in double boiler 10 minutes. Add egg yolks and vanilla. Pour into buttered baking dish. Set in pan of water and bake in hot oven (400°F.) 25 to 30 minutes, or until set. Serve with Angel Food Cake made from the 5 egg whites. Serves 8.

**INEXPENSIVE, YET RICH DESSERTS**

**Raspberry Rice Fluff**

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>1 pkg. Raspberry Jewel-Jell</td>
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<td>1 1/4 cups boiling water</td>
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<tr>
<td>1/2 cup pineapple juice</td>
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<tr>
<td>1 cup shredded pineapple</td>
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<td>2 cups cooked Jewel Rice</td>
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<td>1/4 cup sugar</td>
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<td>1/2 cup whipping cream</td>
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Dissolve Jewel-Jell in boiling water. Add juice and let cool until it starts to set. Whip with rotary beater, then fold in pineapple, rice, sugar and whipped cream. Serves 8 to 10.
A Rich Caramel Flavor
Cooked into the Rice

Caramel Rice
1 cup Jewel Rice
5 cups boiling water
1 teaspoon salt
2 cups brown sugar

Cook rice 15 minutes in rapidly boiling water, to which salt has been added. Add brown sugar and continue boiling as rapidly as possible until mixture is quite stiff, about 25 minutes, or in double boiler, about 1 hr. and 35 minutes. Serves 6 to 8

NOODLES LEND THEMSELVES TO VARIETY

Hungarian Goulash and Noodles
1 lb. stewing beef
Flour
\( \frac{1}{4} \) lb. diced salt pork
1 cup tomatoes
1 small stalk celery
1 cup Jewel Rice

Hungarian Goulash and the Appropriate Accompaniment
—Egg Noodles

Wipe beef with damp cloth. Cut in cubes and roll in flour. Fry salt pork until browned. Add beef, and cook until browned. Add enough water to prevent burning. Cover and simmer gently for two hours. In another pan cook tomatoes, chopped celery, minced pepper, diced onions, spices, and salt one-half hour. Drain, add to meat, just before serving, and serve hot with Jewel Noodles, which have been cooked 20 minutes in boiling, salted water, drained and blanched. Serves 6.