

# Mince Pie



## Mince Pie "Like Mother Used to Make"

Mince pie and Thanksgiving! One is the very flavor of the other.

Can't you smell mince pie baking in the old home? Can't you taste the juicy, generous slab that was cut right on the table for you?

What is home without a piping-hot mince pie

every now and then? Absent members of the family remember how it smelled and tasted. It has more to do with building up the home-returning instinct than most people realize.

Perhaps you haven't time to prepare the mince meat. But one comes all prepared for you, with the real old home-made richness and flavor.

# NONE SUCH MINCE MEAT

It comes as wholesome and fragrant as your mother's mince meat, stewing merrily on the old kitchen stove. It comes ready for you to warm up and put straight into the pie crust—and you are told just how to make that.

None Such Mince Meat is so good that it gives especial body and flavor to the dressing for duck and other game, to jellies, relishes, sandwiches, croquettes and salads. Try the recipes printed on the None Such package, then send to us for other recipes.

**Merrell-Soule Company**  
Syracuse, N. Y.



None Such Relish—Mix None Such Mince Meat with green or red peppers and onions.



None Such Jelly for Dessert—1 package Jiffy-Jell (either lemon, orange or loganberry), nuts, None Such Mince Meat. Before serving, cover top with whipped cream, sprinkle with finely chopped nuts and place a cherry in center.



None Such Sandwiches—Cut slices of bread very thin. Make a filling of None Such Mince Meat, to which may be added onions, celery, pimentos. Use crisp lettuce leaf.



None Such Salad—None Such Mince Meat, oranges, grapes, celery and marshmallows. Chill and serve on lettuce leaf.