

Mary M. Wheeler

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STANSTEAD COUNTY

QUEBEC

Mary Book

1924

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UNAP

COOK-BOOK

Weights and Measures.

Table of Weights and Measures.

- 4 teaspoons of a liquid equal 1 tablespoon.
 - 4 tablespoons of a liquid equal $\frac{1}{2}$ gill or $\frac{1}{4}$ cup.
 - $\frac{1}{2}$ cup equals 1 gill.
 - 2 gills equal 1 cup.
 - 2 cups equal 1 pint.
 - 2 pints (4 cups) equal 1 quart.
 - 4 cups of flour equal 1 pound or 1 quart.
- All measurements are level unless otherwise stated in the recipe.

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QUEBEC

Oatmeal Bread.

Scald two cups ¹⁹²⁴ milk + pour over
 $\frac{1}{2}$ cups rolled oats.

2 tablespoons shortening.

$\frac{1}{2}$ cup molasses

2 teaspoons salt.

Let cool until lukewarm and add
1 yeast cake that has been dissolved in
 $\frac{1}{2}$ cup warm water. Add about 5 cups flour
 $\frac{1}{2}$ + let rise. Mix down + let rise again. Put in pan

and bake about 45 min.

Mary

Brown Sugar Pudding

Batter. -

$\frac{1}{2}$ cup white sugar, 1 cup flour, 2 Tspns. baking powder, pinch salt, $\frac{1}{2}$ cup water or milk, 2 Tspns butter, $\frac{1}{2}$ cup raisins or dates.

Syrup. -

2 cups water, 1 cup sugar (white or brown) 2 Tspns butter. Boil 5 minutes.

Grease dish. Then pour in hot syrup. Put batter in syrup but do not stir. Bake until done.

A few slices of lemon boiled in syrup is very nice. Use white sugar with lemon.

Relish Salad Dressing

$\frac{2}{3}$ cup Eagle Brand Sweetened Condensed Milk, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ teaspoon dry mustard, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{2}$ cup mixed olives, sweet pickles, pimentos, finely chopped.

Blend thoroughly. W. F. O'CONNOR & BECK
LENOXVILLE Condensed milk, vinegar, salt, mustard & paprika. Add other ingredients and beat until smooth. Makes $1\frac{2}{3}$ cups.

Cream Dressing

One cup cream, $\frac{1}{4}$ cup vinegar, 1 Teaspoon mustard, pinch of salt + a dash of pepper.

Boiled Salad Dressing

2 eggs, 2 Teaspoons mustard, 1 Tablespoon salt, 6 Tablespoons Purity Flour, 2 Tablespoons butter, $\frac{3}{4}$ cup white sugar, $\frac{1}{2}$ cups vinegar, 2 cups milk.
Method: - Beat eggs, add sugar, butter, salt, flour & mustard. Add vinegar & milk slowly. Cook in double boiler until thick.

Sketch of Stanstead County.

"Where 'ere thy loving children roam,
With thee their hearts are still at home.
Where 'ere the wanderer's pathway lies,
In dreams he sees thy blessed skies,
And hope doth like a star arise."

Since living is everybody's business, life in its different aspects must be everybody's interest.

As today and tomorrow are so largely determined by the yesterdays, it is sometimes well to pause in the busy rush of affairs and take a brief survey of past effort and achievement which have made present conditions possible.

It is hard to realize that less than one hundred and forty years ago the Eastern Townships were almost a wilderness with no lines of demarkation, and the County of Stanstead was unknown.

They provided happy hunting grounds for a tribe of St. Francis Indians belonging to the Algonquin Nation, who even after the advent of the white settlers, used to return yearly to their camping grounds to fish, trap sable, coon, mink, otter and beaver, and hunt for deer and moose all of which were found in abundance.

When the forests were cleared and land cultivated, many interesting relics such as arrow heads, hatchets and tomahawks were often unearthed.

Before the close of the sixteenth century, lands lying between Lake Champlain, Montreal and Quebec had been explored and partially settled by the French. Some of these settlements or seignories being antecedent to the New England Colonies.

At the end of the French War in 1759, the entire territory of Canada was ceded by the King of France to the British Government.

Shortly, a large tract of land lying north of the Western Lakes and the parallel of 45 degrees, was set off among the British Colonies as the Province of Quebec.

Later divisions were called Upper and Lower Canada and Canada West and Canada East.

In 1867, more than an hundred years after the Conquest, a Confederation of the British Provinces in America was formed in which Lower Canada only was designated the Province of Quebec.

The section now called the Eastern Townships was surveyed and subdivided into districts, townships and counties in 1792 or thereabouts.

The County of Richelieu embraced the Townships of Stanstead, Barnston, Hatley, Earford, Bolton and Potton, which were taken off by a provincial act in 1828 and formed into Stanstead County, an arrangement which continued nearly twenty years.

The word Stanstead is of Anglo-Saxon origin, and was taken from a town by that name in England.

The Government grants of free land, and the fertile soil attracted many settlers from New England Colonies, following blazed trails through the trackless forests they came, bringing their families and cattle. Many difficulties were overcome be-

fore clearings were made and comfortable dwellings erected. We read of horses being driven ten or twelve miles to be shod and sacks of grain carried on a man's back to a mill nearly twenty miles away. Sometimes crops failed and recourse made to beech nuts, ground nuts, greens, etc., for food.

Conditions were much improved when the Grand Voyer who lived in Montreal came to supervise the laying out of roads. As early as 1808 beginnings had been constructed in several Townships.

For many years the only newspapers read in the new county had been supplied by a post rider coming from Vermont twice a month.

In 1812 when the population had increased an hundred fold, the first mail route was opened between Wells River, Vt., and Derby Line and five years later mail was carried weekly from Stanstead to Quebec. Post Offices being established along the way.

"The British Colonist" was the first newspaper in Stanstead County. It was published by S. H. Dickerson in 1873.

The matter of education was not neglected. The most proficient young people in the settlements had begun teaching schools in Central log houses or barns as early as 1800, receiving a salary of four to seven dollars a month, which was often paid in grain, or clothing of home manufacture.

The first religious organization was that of the Baptists in 1799.

Few men have labored under more self-sacrificing circumstances as a missionary in a new country than the Hon. and Rev. Charles Stewart, who arrived from England in 1807. He established branches of the Church of England in Stanstead, Hatley and other places about 1817. His influence for good extended throughout the Eastern Townships.

In natural resources and beauty, Stanstead County is unsurpassed. On its Western border lies Memphremagog Lake thirty miles in length, a third of which extends into Vermont. With its setting of hills and mountains and dotted with beautiful islands, it offers unlimited attractions and opportunities for summer camps and play grounds.

Massawippi Lake extending through the centre of Hatley Township for nine miles also brings many seekers after rest and recreation to its shores. North Hatley situated picturesquely at its outlet contains the summer homes of a large number of visitors from the South and elsewhere.

Lake Lester, although smaller is a favorite resort for campers and picnic parties. Its situation, lying as it does between Barnston Mountain and Pinnacle is unrivalled. The former is the highest elevation in this part of the Country.

Many more interesting facts might be given about the County in which we live, but space forbids. When we consider the rich heritage we now enjoy, the words of a great statesman come to mind:-

"Let us develop the resources of our land, call forth its powers, build up its institutions, promote all its great interests, and see whether we also, in our day and generation, may not perform something worthy to be remembered."

SOUPS

DUMPLINGS (For Stew)

- 2 cups flour
- $\frac{1}{2}$ teaspoon salt
- 3 level teaspoons baking powder

Mix with one cup of milk and drop by spoonfuls into boiling stew. Cover and cook ten minutes. H.L.S.

DUMPLINGS.

- 1 cup sour milk
- 1 egg
- 2 teaspoons Cream Tartar
- 1 teaspoon soda or
- 2 teaspoons baking powder and a little soda
- Salt

Flour enough to mould. Roll about $\frac{1}{2}$ in. thick. Cook five minutes.

Mrs. C. B. Crook, Beebe.

POTATO SOUP.

- 1 quart milk
- 1 quart potato water
- 2 or more mashed potatoes (boiled)
- Slice in $\frac{1}{2}$ onion
- Butter, salt and pepper

Roll a cracker and put in tureen and pour on hot and serve.

I.M.B.G.

INVALID COOKERY

Beef tea and eggs

Beat the whites of 2 eggs to a stiff froth and add to it gradually, a tea cup of beef tea or chicken broth which must be hot but not boiling.

A. Mackay.

MOCK OYSTER SOUP.

Cut one pound beef steak in half inch pieces, simmer in just water enough to cover until done. Then have ready your milk, butter, salt and pepper as for oysters and add to above, boil up and serve hot.

DUMPLINGS

- 1 pint flour
- 2 teaspoons baking powder or
- 1 teaspoon soda and 2 of cream tartar

Sift together thoroughly; mix with sweet milk and drop into boiling stew. Cover and cook 15 or 20 minutes.

CHICKEN PUREE

Joint a chicken and stew gently with a very little salt till tender in sufficient water to form a jelly when chicken is cooked. Take the white meat and pound well in a mortar or bowl with a wooden spoon. Pour strained liquor over, then set in wetted mould. Give in teaspoonfuls. In cases of extreme weakness it is wonderfully efficacious.

A. Mackay.

CORN CHOWDER.

- 4 slices pork
- 2 small onions fried
- 2 medium sized potatoes sliced or cubed and cooked in a little water
- 1 quart milk
- ½ can corn
- A little salt

Cook all together 10 minutes on back of stove a few minutes before serving, add a tablespoon butter and a little pepper.

Mrs. B. J. Hastings.

BEEF ESSENCE

Shred 1 lb. lean beef removing all fat and skin, put it into a jar with salt (pinch) place it in pan with water 3 parts up jar, let it cook slowly for 4 hours lifting the lid and stirring it occasionally. Then press it through a sieve. A gill from a lb. for extreme cases of illness. Give in teaspoonfuls.

A Mackay.

TOMATO SOUP.

- 1 can tomatoes
- 2 cups cold water
- 6 whole cloves
- 6 pepper corns
- 2 teaspoons salt (level)
- 4 tablespoons sugar
- 2 tablespoons butter
- 2 tablespoons flour

If liked, ½ an onion may be used. Boil all but flour and butter 20 minutes. Cream butter and flour, pour into soup, cook 5 minutes longer. Strain and serve hot.

Mrs. C. J. Thompson.

FISH CHOWDER

- 3 lbs cod or halibut
- 3 inch cubes salt pork
- 1 large onion
- 6 large potatoes
- 3 tablespoons butter
- 3 cups milk
- Speck pepper
- ½ teaspoons salt

Skin the fish, remove bones, wash, cover with cold water and set on back of stove.

Pare and slice potatoes, scald in boiling water for 5 minutes. Cut pork in ½ inch slices, fry in sauce-pan in which chowder is to be cooked. Add onion, fry golden brown, then add potatoes and bone water to cover them; cook 15 minutes. Add fish cut into inch cubes, cook 10 minutes, add more water if required. Add butter, scalded milk, salt and crackers. Let boil up, and serve at once. Thicken if desired with 1 tablespoon flour.

Mrs. C. J. Thompson.

BEEF TEA RAW.

For an invalid.

- 2 oz. of lean juicy beef
- 2 tablespoons of cold water
- 1 pinch of salt

Cut off all skin and fat, shred the meat finely, pour over it the water, add the salt, cover and let it stand for at least 2 hours. When ready to use strain into a coloured glass and season to taste.

This variety of beef tea is more easily digested than any other, in consequence of the albumen being contained in an uncooked and therefore soluble condition.

Mrs. Mousley, Hatley.

SOUPS

Macaroni, $\frac{1}{2}$ cup
Vermicelli, $\frac{1}{2}$ cup
Rice, 2 tablespoons
Barley, 2 tablespoons
Tapioca, 2 tablespoons
Sago, 2 tablespoons

1 quart of beef stock and add either of above ingredients wanted. Season to taste.

CABBAGE SOUP

Chop half of a small cabbage; put on to boil, changing the water twice. When soft add milk, butter, salt and pepper.

Foundation for Cream Fish or Vegetable Soups.

Boil 1 quart of milk, thicken with 2 tablespoons flour and 1 of butter rubbed to a cream with a cup of boiling water and cook 2 minutes. Season to taste.

SWEET CORN SOUP.

Split grain of 1 doz ears of corn raw and scrape off corn. Boil cobs in water to cover 10 minutes. Strain and use 1 quart. Add to it 1 quart milk or cream. Season with butter, salt and pepper, cook 15 minutes. If desired thicken with 1 tablespoon flour, serve hot with crackers. I.M.B.G.

VEGETABLE SOUP.

Chop up a little of each: turnips, cabbage, beets, carrots, potatoes, and onion and add to beef stock and boil till tender. Season and serve hot.

I.M.B.G.

OYSTER SOUP.

Wash oysters in 3 waters in a colander — to 1 pint of oysters add 1 quart milk, butter size of an egg, put in a double boiler and bring slowly to a boil and then set back, season, do not let it boil. When oysters rise to top they are done. I.M.B.G.

VEGETABLE OYSTER SOUP.

2 or more vegetable oysters. Wash and scrape and cut in thin slices and boil in water, when soft leave in 1 pint of water and add enough milk for soup, butter size of an egg, salt and pepper, bring to boil. I.M.B.G.

MOCK BISQUE SOUP

1 quart can tomatoes
3 pints milk
1 tablespoon flour
Butter, salt, pepper
1 scant teaspoon soda

Put tomatoes on to stew, add soda, stir and strain to take out the seeds.

Put milk on to heat and thicken with the flour, add butter, salt and pepper, cook 10 minutes, add the tomato and serve immediately, do not let it curdle. I.M.B.G.

CODFISH CHOWDER.

1 lb. codfish
¼ teaspoon pepper
4 cups boiling water
1 pint stewed tomatoes
1 onion
½ teaspoon salt
1½ cup raw sliced potatoes
6 crackers finely crushed
Soak fish several hours, pick finely and drain
Cook with potatoes and onion until tender
Add other ingredients, cook slowly 25 minutes.

R. M. Brown, Tomifobia.

TOMATO SOUP.

1 tin tomatoes
1½ oz. flour
1½ oz. butter
1 gill of milk
½ pint cold water or stock
½ teaspoon salt
¼ teaspoon pepper

Place the tomatoes in a saucepan and allow them to cook 10 minutes. Strain the tomatoes through a wire sieve and press through as much tomato as will go. Place the butter in a saucepan to melt then add flour and mix until quite smooth. Add the stock by degrees, allow this to boil also pepper and salt. When it boils strain again and now add the milk and do not boil again or it will curdle. You can warm it to boiling heat anytime.

Mrs. Mousley, Hatley.

CALF'S FOOT JELLY.

For invalids.

2 calf's feet
5 pints of water
½ pint sherry or brandy
¼ pint lemon juice
6 oz. sugar
Rind of 3 lemons

The whites and shells of 2 eggs

Cinnamon and cloves according to taste

Wash and blanch the feet and divide each one into 4 pieces. Replace them in the stewpan, add the water, and boil gently for 6 hours, skimming when necessary, strain and measure the stock and if there is more than 1 quart boil until reduced to this quantity. When cold remove any particle of grease, turn the jellied stock into a stewpan, and add the lemon-rinds pared off in the thinnest possible strips, the lemon juice, sherry or brandy, sugar, the stiffly whisked whites and crushed shells of the eggs, cloves and cinnamon. Whisk until boiling then draw the stewpan to the side of the fire and let the contents simmer for 10 minutes, strain through a scalded jelly-bag and turn into moulds, rinsed with cold water. Turn out when firm and serve.

Mrs. Mousley, Hatley.

BREAD and ROLLS

GRAHAM BREAD

- 2 cups sour milk
- $\frac{3}{4}$ cup molasses
- 1 teaspoon salt
- 1 rounding teaspoon soda
- 4 cups graham flour
- 1 cup bran

Dissolve salt and soda in molasses, add to sour milk, then flour to make quite stiff. Bake in slow oven one hour and a half.
H.L.S.

MUFFINS

- 2 tablespoons butter
- 2 tablespoons sugar
- 1 egg
- 1 cup flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ teaspoon salt

This makes six, if more are needed double the last four ingredients.
Amy B. Davidson.

ROLLS

- 1 pint milk
- 1 yeast cake

Flour enough to make a thin batter. Let rise over night. In the morning beat.

- 1 egg
- $\frac{1}{2}$ cup melted butter
- 2 tablespoons sugar

Mix in the batter flour enough to mould. Let rise very light then shape. Do not add any flour when shaped.

Amy B. Davidson.

FEATHER ROLLS

- 1 pint scalded milk
- 2 tablespoons sugar
- 1 teaspoon of salt
- 10 tablespoons of melted shortening
- 1 quart of bread flour

Sponge at 7 a.m., stir down at 11 a.m., again at 2 p.m., again at 4 p.m., drop in muffin tins and let rise, bake about 20 minutes.

Mrs. Herbert Webster.

DATE LOAF

- 1 cup of butter
- 2 cups sugar
- 3 eggs
- 1 cup hot water
- 2 teaspoons of soda
- $3\frac{1}{2}$ cups of flour
- 1 cup of Walnuts
- 1 lb. of dates

Mrs. Herbert Webster, Hatley.

CINNAMON ROLLS.

Baking powder biscuit dough may be rolled out a half inch thick, on a floured board, and spread with sugar (maple is best) and sprinkled with cinnamon, then rolled up, cut in rings one inch thick and baked in a hot oven.

Mrs. F. W. Pope, Hatley.

MUFFINS

1 tablespoon of butter
2 tablespoons sugar
2 eggs
Stir all together
1 cup sweet milk
3 teaspoons Magic Baking Powder, flour to make a stiff batter. Bake twenty minutes in quick oven.

Mrs. J. Pidduck, Hatley.

CHEESE BISCUITS

Sift 2 cups flour with 1 teaspoon salt
4 teaspoons baking powder
Work in $\frac{1}{4}$ cup butter
Add $\frac{1}{2}$ cup each of water and milk and beat until free from lumps. Stir in 1 scant cup of grated cheese. Half fill buttered tins. Bake 25 minutes.

Alice M. Colt.

SOUR MILK BISCUITS

1 cup sour milk
 $\frac{1}{2}$ cup sour cream
1 teaspoon soda
1 teaspoon cream tartar
1 teaspoon salt
Flour to make stiff enough to roll out. Bake in quick oven.

Mrs. G. Atkin.

HOT CROSS BUNS

1 quart flour
1 large cup warm milk
 $\frac{1}{4}$ cup butter and lard
 $\frac{1}{2}$ teaspoon salt
2 eggs beaten light
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ grated nutmeg
 $\frac{1}{2}$ yeast cake or
 $\frac{1}{2}$ cup yeast
Dissolve butter in warm milk add remaining ingredients, add all to flour, the dough should be very soft. Knead well, let rise over night and in morning break into pieces size of hen's egg. Work into rather flat cakes put in greased tins let rise until double in size. With point of sharp knife cut cross on top of each. Bake in moderate oven about 25 minutes. When nearly done brush tops with a little sugar dissolved in milk.

Mrs. H. G. Taylor.

BAKING POWDER BISCUIT.

1 cup flour sifted with
1 teaspoon salt
2 teaspoons baking powder
Rub in butter size of a walnut
Add 1 cup milk and enough flour to make a very soft dough.
Bake immediately in hot oven.

Mrs. H. G. Taylor.

GRIDDLE CAKES

1 pint flour
1 pint sour milk
 $\frac{1}{2}$ teaspoon salt
1 teaspoon soda
1 egg well beaten

CURRANT BUNS

Set at night 3 cups warm milk

1 cup sugar

1 cup yeast

Flour to thicken and knead out set to rise.

Morning add $\frac{1}{2}$ cup butter melted

1 cup sugar

1 cup currants

Mould and let rise again then mould into buns and let rise
in tins and bake 20 to 30 minutes. I.M.B.G.

DELICIOUS ROLLS

1 pint milk

Butter size of egg

Beaten white of egg

$\frac{1}{4}$ cup sugar

$\frac{1}{2}$ cup yeast or $\frac{1}{2}$ yeast cake, mould at night, let rise three
times, cut round, dip in melted butter and roll.

Hattie Ticehurst.

RASPBERRY BUNS

Mix 6 oz. of ground rice and same of flour, rub in $\frac{1}{4}$ lb. lard
and same of sugar, 1 teaspoonful baking powder. Mix to a stiff
paste with yoke of egg and milk. Divide into balls, hollow each
and insert a little raspberry jam. Close up and dip in white of
egg, flatten a little and bake in quick oven. They will crack and
jam will show through. A. Mackay.

QUICK PARKER HOUSE ROLLS

2 cups flour

4 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

1 teaspoon sugar

2 tablespoons shortening

$\frac{3}{4}$ cup milk

Mix and sift flour with baking powder, sugar and salt, work in
shortening and mix to a soft dough with the milk. Roll out to
one third of an inch in thickness. Cut in rounds and spread with
melted butter. Fold over one half onto the other and bake.

Mrs. Roland Wells, Beebe.

BLUEBERRY MUFFINS.

2 cups of bread flour

2 teaspoons of cream tartar

1 teaspoon of soda

$\frac{1}{2}$ teaspoon of salt

Sift all together

$\frac{1}{4}$ cup of butter

$\frac{1}{2}$ cup of sugar creamed together

1 egg well beaten

1 cup of milk

Add the flour mixture

1 cup blueberries floured.

Mrs. Boulais, Beebe.

POPOVERS.

2 eggs beaten separately
1 cup of milk
Soda size of pea
1 salt spoon of salt
 $\frac{1}{4}$ teaspoon melted butter
Fold milk and flour with yolks of eggs, add the whites last,
have tins hot and well buttered. Bake thirty minutes.
Mrs. J. A. Boulais, Beebe.

GRAHAM GEMS

1 egg
2 tablespoons sugar
1 teaspoon molasses
1 cup sour milk
1 teaspoon soda
Little salt
2 tablespoons butter or other shortening
 $1\frac{1}{2}$ cups graham. Some graham flour does not take quite as
much. Annie Markwell, Beebe.

OATMEAL GEMS

2 cups oatmeal
 $2\frac{1}{2}$ cups sour milk mix and let set overnight
1 teaspoon soda dissolved in 1 tablespoon hot water
1 teaspoon salt
2 tablespoons sugar
2 tablespoons shortening or sour cream
2 cups flour
Bake in a quick oven.
Cora E. Sullivan, Beebe.

POTATO YEAST

2 medium sized potatoes, grated
Pinch of hops steeped
Two thirds of cup of sugar
One third of cup of salt
Add hop liquid, sugar and salt to potato and add boiling water
as necessary to make thin; cooking a little. Cool a little and add
1 teacup of old yeast or one yeast cake dissolved in luke warm
water. Set in a warm place to raise.

BROWN BREAD (Sweet milk).

$\frac{1}{2}$ pint graham flour
 $\frac{1}{2}$ pint white flour
1 pint corn meal
1 quart sweet milk
1 teaspoon soda
1 teaspoon salt
 $\frac{1}{2}$ cup each, sugar, molasses, steam 3 hours.

CURRANT BUNS

Bread dough the size of a small loaf.
1 egg
Butter size of an egg
3 tablespoons sugar
1 cup sweet cream
 $\frac{1}{4}$ cup currants
Cream sugar and butter. Add egg slightly beaten, cream and
currants. Mix all thoroughly through dough, adding more flour

if too soft, but keep dough quite soft. Cover and let rise. When risen to twice original bulk make into small buns. When these have again risen bake in a hot oven. On removing from oven gloss over with a little cream and sugar.

Norma E. Holmes, Way's Mills.

ROLLS.

1 pint of milk

1 Royal yeast cake

Heat the milk. When luke warm dissolve the yeast cake in it and add enough flour to make a batter that will not spatter. Beat well and let rise over night, in the morning add

2 teaspoons salt

2 tablespoons sugar

One third cup melted butter

Beaten white of one egg

Beat well and add enough flour to knead. Let rise to double its size. Turn out on the mould board and roll out, without kneading, to $\frac{3}{4}$ inch. Cut with a biscuit cutter, spread with melted butter, fold over and place in buttered tins. Let rise till light and bake in a quick oven about twenty minutes.

Mrs. W. B. Sargeant, Way's Mills.

BREAKFAST MUFFINS

2 cups flour

1 egg

1 teaspoon salt

1 tablespoon sugar

1 tablespoon butter

1 cup sweet milk

2 teaspoons baking powder

Sift flour and baking powder into pan, drop unbeaten egg, salt, sugar, melted butter and milk into it and beat briskly. Bake in muffin pans twenty minutes.

Mrs. W. H. Holmes, Way's Mills.

BROWN BREAD

1 cup of Graham

1 cup of corn meal

$\frac{1}{2}$ cup of sugar

3 tablespoons of molasses

2 cups of boiling water

1 teaspoonful of soda dissolved in the water

Raisins if wanted

Steam 3 hours.

Miss Esther Miller, Beebe.

BOSTON BROWN BREAD

1 $\frac{1}{2}$ cups flour

1 $\frac{1}{2}$ cups sifted corn meal

$\frac{1}{2}$ cup molasses

1 teaspoon salt

1 teaspoon soda dissolved in about 2 cups of buttermilk (or sour milk) to make a batter that will pour. Steam 3 hours and bake about $\frac{1}{2}$ an hour.

Mrs. G. Atkin.

BROWN BREAD (Sour milk).

2 cups corn meal

2 cups graham

1 $\frac{1}{2}$ teaspoons soda

$\frac{1}{2}$ cup sugar

1 teaspoon salt
1/2 cup molasses
3 cups sour milk
Steam 4 hours.

OATMEAL BREAD

2 cups oatmeal
1/2 cup sugar
1/2 cup molasses
1 large tablespoon shortening
1 teaspoon salt
4 cups boiling water

Mix together and let stand until cool then add 1/2 yeast cake dissolved in luke warm water, flour enough to knead. Raise over night.

DATE BREAD

1/2 cup butter beat to cream
1 cup brown sugar
2 eggs
1/2 cup hot water
1 teaspoonful soda
1 lb dates stewed up
1/2 cup nuts
2 cups flour

Mrs. L. B. Pierce, Beebe.

JOHNNY CAKE.

1 cup flour
2 cups corn meal sifted together
1 teaspoon salt
1/2 cup of molasses or sugar
1 tablespoon sour cream
1 teaspoon of soda in sour milk (or buttermilk) to make a batter a trifle stiffer than cake batter. Pour in a greased dripping tin and bake in a hot oven about 20 minutes.

Mrs. G. Atkin.

BROWN BREAD

2 cups sweet milk (or 1/2 water) heat on the stove and add 1/2 cup molasses, 1 teaspoon salt and 1 1/2 cups corn meal and stir till thickened; remove from stove and add 1 cup sour milk in which is dissolved 1 teaspoon soda, add 1 1/2 cups graham flour, pour into a greased lard pail and put inside a large cracker pail, put in hot water until it lifts the smaller pail, place on stove and keep it boiling for 3 hours, refill with hot water when needed. Turn out when done.

I.M.B.G.

RAISIN BROWN BREAD

1 1/2 cups seeded raisins chopped
3 cups graham flour
3 1/2 teaspoonfuls of soda
2 1/2 cups sour milk
Scant cup molasses
Small teaspoonful of salt
Mix well and turn into a well buttered mould
Steam 4 hours.

Mrs. Dr. Masse.

NUT BREAD

1 egg
1½ cups milk
4 cups flour
Two thirds cup of sugar
4 teaspoonfuls baking powder
1 cup raisins (chopped)
1 teaspoonful of salt
1 cup walnuts (chopped)
Butter pan and let rise twenty minutes, bake in moderate oven one hour.
Mrs. Dr. Masse.

NUT BREAD

1 cake yeast
1 cup milk scalded and cooled
1 tablespoonful sugar
3 cups sifted flour
One third cup sugar
2 tablespoon lard or butter
White of one egg
¾ cup chopped walnuts
One third teaspoon salt
Dissolve yeast and 1 tablespoon sugar in lukewarm milk, add 1¼ cups flour and beat thoroughly. Cover and set to rise in warm place fifty minutes or until light.
Add sugar and lard or butter, creamed, white of egg beaten stiff, nuts, remainder of flour or enough to make a dough, and the salt. Knead well. Place in greased bowl, cover and set aside for about two and a half hours or about double in bulk.
Mould into loaf and place in greased pans and let rise again until light, about an hour. This should bake forty-five minutes.
Mrs. Roy Cooper, Beebe.

NUT BREAD.

Dry mixture:
1 cup sugar
4 cups flour
1 teaspoon salt
4 teaspoon Magic Baking Powder
1 cup walnuts (broken, not chopped).

Wet mixture:
2 cups milk
1 egg
Mix dry ingredients together and stir in milk and egg. Put to rise in warm place for half an hour, then bake in a moderate oven for one hour.
Mrs. J. Pidduck, Hatley.

NUT BREAD

2 cups of graham flour
1 cup of white flour
¾ cup of molasses
1 cup of nuts and raisins chopped fine.
1 cup of sour milk
1 teaspoon soda
1 teaspoon salt

Myrtle P. Raymond.

NUT BREAD

1 egg
½ cup sugar
1 cup milk
1 cup nuts chopped
2 cups flour
½ teaspoonful soda
2 teaspoonful cream tartar

Mix, raise in a tin 20 minutes. Bake from ½ to ¾ of an hour.
Mrs. L. B. Pierce, Beebe.

NUT LOAF

2 eggs
1 cup brown sugar
2 cup sweet milk
1 cup each dates and nuts
4 cups flour
4 teaspoonful baking powder
1 teaspoonful salt

Mix and let stand twenty minutes in warm place. Bake 45 minutes. Makes two small loaves.

Mrs. E. A. Taylor.

WALNUT LOAF

1 egg well beaten
1 cup sugar
1 cup sweet milk
2 cups flour
1 cup chopped walnuts
2 teaspoonful cream tartar
1 teaspoonful soda
1 small teaspoonful salt

Put in tin rise 20 minutes, bake in moderate oven.

Mrs. Geo. Rexford.

GRAHAM BREAD

1 pint sour milk
1 teaspoon salt
1 teaspoon soda
¼ cup sugar
4 cups graham

Mrs. J. H. Turner, Beebe.

GRAHAM BREAD

2½ cups sour milk
1½ teaspoon soda
½ cup sugar
3 tablespoon melted butter
1 egg

Mix thoroughly and add enough graham flour to make a stiff batter to drop from spoon. Bake ¾ hours in a moderate oven
Mrs. H. B. Whitcomb, Hatley

GRAPE-NUTS BREAD

1 cake yeast
4 cups water
7 cups flour
2 cups Grape-nuts
2 tablespoons lard
1 tablespoon salt

½ cup brown sugar

Dissolve the yeast in 2 cups of lukewarm water, add 3 cups of flour, beat well, and set in warm place to rise over night.

In the morning, pour 2 cups of boiling water over the grape-nuts, add salt, lard and sugar, and let stand until lukewarm. Add to yeast mixture made before, then add remaining flour gradually, and knead well; cover and let rise in a warm place until double its bulk. Mould into loaves, again let raise, to twice its bulk. Mould into loaves, again let rise to twice its bulk, and bake 1 hour, in a moderate oven. This recipe makes four loaves.

L. M. V. Seymour.

OATMEAL BREAD

2 cups oatmeal
3 teaspoons salt
½ cup white sugar
¼ cup molasses
1 tablespoon lard

Pour over this 1 quart boiling water. Let stand until lukewarm. Add ½ Royal yeast cake to batter and one teaspoon soda sifted with flour. Mould lightly, let rise over night. (3 loaves).

Mrs. Ralph Whitcomb.

OATMEAL BREAD

1 cup rolled oats
Pour over it 1 pint of boiling water
Add 1 heaping (rounded) teaspoonful salt
1 heaping tablespoon shortening
1 cup maple sugar

When cool add ½ yeast cake dissolved and white flour enough to knead (about 4 cups).

Mrs. F. A. Johnston.

HOT CROSS BUNS.

2 cakes yeast
2 cups milk, scalded and cooled
2 tablespoons sugar
7½ cups sifted flour
½ cup butter
Two thirds of a cup of sugar
2 eggs
½ cup raisins or currants
½ teaspoon salt

Dissolve yeast and sugar in lukewarm milk, add 3½ cups flour to make sponge, beat until smooth, cover and let rise, about 1 hour. Add butter and sugar creamed, eggs well beaten, raisins or currants, and rest of flour or enough to make moderate soft dough. Turn onto board. Knead lightly, place in greased bowl. Cover and let rise for about 2 hours. Shape with hands into buns. Cover and let rise until light. Glaze with egg diluted with water. Cut cross on top of each. Bake 20 minutes. Just before removing from oven brush with sugar moistened with water. While hot, fill cross with plain frosting.

Mrs. G. F. Kezar.

PEANUT BUTTER BREAD

2 cups flour
1 teaspoon salt
½ cup sugar
4 teaspoons baking powder

Two-thirds cup peanut butter

1 cup milk

Mix and soft dry ingredients. Mix peanut butter and milk and add to the dry ingredients. Beat well. Bake in a slow oven 45 to 50 minutes. After 24 hours old cut in thin slices. Spread with cream cheese and fold over.

E. Roach.

GRAHAM BREAD

1 pint milk scalded and cooled

$\frac{1}{2}$ yeast cake

2 tablespoons sugar

1 teaspoon salt

2 cups white flour

3 cups graham flour

Mix in the morning.

EGG TOAST

1 egg

Pinch of salt

1 cup milk

Beat well together. Dip slices of bread in it and fry in butter.

POP-OVERS

2 eggs

2 cups milk

2 cups flour

2 teaspoons butter

Beat egg well, then add butter, milk and flour and beat until you are sick of it. Bake $\frac{1}{2}$ hour in hot oven.

ROLLS.

$1\frac{1}{2}$ cup milk warm

1 tablespoon sugar

1 tablespoon shortening

1 yeast cake

$\frac{1}{4}$ teaspoon salt

1 egg

Flour enough to handle

Mold 5 minutes. Let rise, then roll, butter, cut and fold, put to rise again. Brush with butter and bake. When taken from oven brush with butter again.

Mrs. Wm. Hopkins

CHEESE CAKES

Roll puff paste about a quarter inch thick and cut into two equal parts; on one grate cheese about half an inch thick; sprinkle with water and lay the other part over it; roll pin lightly over this and cut into strips 2 inches wide and 4 inches long; place on tin sheets and bake in quick oven 15 or 20 minutes.

Mrs. Geo. Davis.

GRAHAM NUT BREAD

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup molasses

$1\frac{1}{2}$ cups milk

1 cup white flour

2 cups graham

1 cup walnuts chopped

5 teaspoons baking powder

$\frac{1}{8}$ teaspoon soda

Salt

Mix dry ingredients then milk and molasses.

DATE LOAF

1 lb. dates, stoned and chopped
1 teaspoon soda (sprinkled over dates)
1 cup boiling water (poured over above)

When almost cool add

1 tablespoon butter, let cool
1 small cup sugar

One and two thirds cup flour

1 teaspoon vanilla

½ teaspoon salt

Bake 1 hour in slow oven.

Mrs. A. J. MacIntosh.

DIXIE BISCUIT

1½ pints flour

1 egg

1 tablespoon shortening

1 tablespoon sugar

1 cup milk with ½ yeast cake dissolved in it

Salt

Mix at 10 a.m., roll out at 4 p.m., cut out with 2 sized cutters
putting small one on top. Let rise and bake 30 minutes.

S.E.R.

BRAN GEMS

2 cups bran

½ cup white flour

1 cup sweet milk

1 egg

2 tablespoon honey

2 teaspoons baking powder

Beat egg add honey then sweet milk, sift baking powder
with white flour, add bran. Bake in quick oven

Mrs. E. Crook.

MEAT - FISH - EGGS

LOBSTER CUTLETS.

½ tin of lobster

1½ oz. butter

1 oz. flour

1 gill milk

½ teaspoon salt, pinch of pepper

1 teaspoon lemon juice

1 egg

3 tablespoons bread crumbs

Few pieces macaroni

First place butter and flour and mix until quite smooth, add
to these by degrees, the milk, salt and pepper. Allow to boil 2
minutes. Cut the lobster into pieces, add lobster to mixture in the
saucepan, mix all thoroughly together, now add the lemon juice.
Turn the mixture on to a plate and leave to cool. Form mixture
into cutlets using a little flour, beat the eggs on a plate, roll the
cutlets first in flour, egg and breadcrumbs. Place at each end of
cutlets a small piece of macaroni to represent the bone. Fry the
cutlets in a saucepan of boiling fat until a nice brown color.

Mrs. Mousley, Hatley.

OYSTER PATTIES

About 1 lb. puff paste
24 oysters
3 egg yolks
 $\frac{1}{2}$ gill cream
2 oz. butter
1 oz. flour
 $\frac{1}{4}$ pint milk or fish stock
 $\frac{1}{2}$ teaspoonful lemon juice
Salt and pepper to taste

Roll out pastry to a thickness of $\frac{1}{2}$ inch and with a hot wet cutter of $2\frac{1}{2}$ inches diameter stamp out 8 or 9 rounds of paste. Brush them over with beaten egg, then make an inner ring to about $\frac{1}{2}$ the depth of the paste with a cutter an inch in diameter previously dipped in hot water. Bake them in a hot oven for about 20 minutes then remove and take care of the tops, scoop out the soft inside and keep the patties warm until required. Meanwhile put the oyster and their liquor into a saucepan, let them come to the boil, drain them and put the liquor aside, remove the beards and cut each oyster into 4 pieces. Melt the butter in a stewpan, add the flour, and cook for 3 or 4 minutes. Add the oyster liquor with enough milk to make $\frac{1}{2}$ pint and stir until sauce boils. Simmer for 10 minutes, add the cream, yolks of eggs, lemon juice and seasoning to taste. Simmer again gently until the yolks of eggs thicken, then strain. Reheat, add the oysters and when thoroughly hot place in the puff paste cases, put on the little covers and just heat through when wanted.

M. Mousley, Hatley.

SCALLOPED FISH

1 lb. of any cold cooked fish
2 tablespoons bread crumbs
1 oz. butter
 $\frac{1}{2}$ oz. flour
A little salt and pepper
1 gill of milk

Pack a mould in ice and fill it with good clear fish jelly made flour and mix until quite smooth, then add a little salt and pepper and milk by degrees, stirring all the time; allow to boil 1 minute. As the sauce is ready, take all the skin and bone from the fish. Butter the tins or shells then just a little fish, sprinkle over a few bread crumbs; another layer of fish and little more salt and pepper place on top a little sauce and another layer of bread-crumbs; put a few pieces of butter on the top and bake in a quick oven until brown.

M. Mousley, Hatley.

SCALLOPED OYSTERS

12 large oysters
2 or 3 tablespoonfuls of white sauce (thick)
Lemon juice

White bread crumbs, butter pepper and salt to taste

Blanch the oysters in their own liquor, remove the beards and cut them in two, strain the liquor into the white sauce, boil until sufficiently reduced then add lemon juice, salt and pepper to taste. Brush 8 or 9 small scallop shells over with nearly cold clarified butter and cover them with bread crumbs. Distribute the oysters equally; add the prepared sauce, cover lightly with

bread crumbs, put 2 or 3 morsels of butter on the top of each. Bake in a quick oven until nicely browned and serve hot.

M. Mousley, Hatley.

WELSH RAREBIT

Melt a heaping tablespoon of butter, stir in a heaping teaspoon of flour or corn starch, add a cup of milk and cook till creamy. Add 1 cup cheese which has been put through the meat chopper, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{4}$ teaspoon salt and a dash of cayenne. Stir till the cheese melts. Serve on hot crackers or toast.

Mrs. W. B. Sargeant, Way's Mills.

WELSH RAREBIT.

- 1 oz. cheese
- 1 oz. butter
- 1 teaspoon made mustard

Melt all these ingredients together in an enamel saucepan, stirring well with wooden spoon, then pour over hot buttered toast and serve very hot.

Mrs. Mousley, Hatley.

CURRIED EGGS

- 3 eggs
- Small piece of onion
- $\frac{1}{2}$ teaspoon curry powder
- 1 teaspoon flour
- $\frac{1}{2}$ oz. butter
- $\frac{1}{2}$ pint of milk
- 3 oz. Patua rice

First place the butter in a frying pan and allow to melt. Slice the onion and fry a pale brown, add the flour, curry powder and mix until quite smooth. Then add the milk by degrees stirring the whole time and allow it to boil 1 minute. The eggs should be boiled hard and cut into thin slices, drop them into the mixture and allow to boil until they are quite hot. Wash the rice, place in a pan of cold water and allow to boil 20 minutes. Place the curry on centre of dish and serve with a border of the rice around.

Mrs. Mousley, Hatley.

FISH IN ASPIC JELLY

Pack a mould in ice and fill it with good clear fish jelly made from bones of fish leaving hole in centre. When set fill hole in centre with any kind of creamed fish and cover carefully with jelly so as to avoid the cream from the fish penetrating the jelly. Serve cold on bed of lettuce with salad dressing.

Beatrice Best.

STEAMED FISH CREAM.

Take any left over fish or fresh fish and add a little cream sauce and 2 yolks of egg. Beat whites separately and add to first mixture. Steam 1 hour and serve with any good sauce.

Beatrice Best.

BAKED OMELET.

- 4 or 6 eggs.
- 1 small teacup of milk.
- Butter size of a walnut
- 1 tablespoon flour
- Salt

Beat yolks of eggs, add butter, milk, flour and salt and last the stiffly beaten whites. Pour into a buttered baking dish and bake in a quick oven.

Mrs. A. H. Dyson, Way's Mills.

POTATO PUFFS.

- 1 egg
- 1 cup flour
- 2 cups mashed potato
- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons butter
- Chopped veal, onion, salt and pepper.

To the cooled mashed potato, add other ingredients, roll to $\frac{1}{4}$ inch thickness, cut with large cookie cutter. In the centre of a round put a spoonful of the meat filling. Wet around the edges and cover with another round. Press edges tightly. Bake in hot oven 20 minutes. Serve with brown gravy.

Mrs. A. H. Dyson, Way's Mills.

BEEF LOAF.

- 1 egg
- Two thirds cup of milk
- 1 pound Hamburg steak
- 1 teaspoon poultry dressing
- Salt and pepper to taste
- $\frac{1}{2}$ cup cracker crumbs
- 1 egg well beaten

Bake in a greased pan about an hour in a moderate oven.

Mrs. H. B. Cooper, Beebe.

EGG DUMPLINGS.

Sift 2 cups flour with 2 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Beat 1 egg light, add $\frac{1}{2}$ cup of water, mix with flour, using spatula or spoon. Have broth boiling, drop in dumplings with a teaspoon, let them rest on the meat, cover tight and boil gently for twenty minutes without lifting the cover. If you follow this rule you will have the lightest and most tender dumplings you ever ate.

Mrs. H. B. Cooper, Beebe.

SALMON LOAF.

Mix together:

- 1 can of salmon
- 1 cup of milk
- $\frac{1}{2}$ cup cracker crumbs
- 1 egg slightly beaten,
- Salt and pepper to taste

Bake in pyrex or tin bread pan for half an hour, turn out on platter and pour around the loaf 1 pint of seasoned cream sauce to which you have added 1 cup of green peas. This makes a small loaf.

Mrs. Roy Cooper, Beebe.

ESCALLOPED EGGS

- 6 eggs, hard boiled
- One third cup cut olives
- 2 cups bread crumbs
- Pepper and salt

Make a white sauce as follows:

- $\frac{1}{2}$ cups milk
- 2 tablespoons butter
- 2 tablespoons flour

Put into dish in layers and bake for a few minutes.

Gladys Kezar.

Foamy Omelet.

6 eggs beaten separately

Add 12 tablespoonfuls of milk to beaten yolks

Pepper and salt to taste

Heat omelet pan, butter well. Fold beaten whites into other mixture. Pour into pan, cook slowly over fire until it begins to set. Put into hot oven and cook until firm, fold and serve hot.

Gladys Kezar.

EGGS IN ASPIC.

Fill a mould with jelly and when almost set put hard boiled eggs about 1 inch apart. Set in refrigerator to chill and serve with any salad desired.

Beatrice Best.

CREOLE EGGS.

Boil eggs for 4 minutes and plunge in cold water. Then shell them carefully avoiding cracking them. Roil in flour and bread-crumbs and fry in deep fat.

Serve in boiled buttered rice and tomato sauce hot.

Beatrice Best.

BAKED EGGS.

Butter a deep pie plate, break in 6 eggs, sprinkle with salt, pour over $\frac{1}{2}$ cup cream, bake until eggs are set.

Mrs. Chas. Berry, Beebe.

Creamed Shrimps and Green Peas.

$1\frac{1}{2}$ cups thin cream

2 tablespoons butter

2 small cans shrimps

1 can French peas

1 tablespoon bread flour

2 eggs

$\frac{1}{2}$ lb. crackers

Cream butter and flour, add cream, stir until smooth, add shrimps, beaten eggs and peas.

Serve on toast or toasted crackers. Salmon may be used in place of the shrimps if desired.

R. M. Brown, Tomifobia.

SCALLOPED PEAS AND SALMON

1 can peas

1 can salmon

Butter, milk, salt, pepper, cracker crumbs.

Fill baking-dish with alternate layers of peas, salmon, cracker crumbs, pieces of butter, pepper and salt. Cover these ingredients with milk. Bake in a moderate oven one hour.

Miss Agnes Oliver, Way's Mills.

CODFISH OMELET.

1 pint codfish

1 pint raw potatoes (thinly sliced)

$\frac{1}{4}$ teaspoon pepper

1 tablespoon butter

1 egg

$\frac{1}{2}$ cup milk

2 tablespoons drippings.

Parsley

Salt

Soak codfish over night, pick fine and boil with potatoes. When cooked mash fine add pepper and salt if needed, add butter,

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yolk of egg, milk and lastly white of egg beaten stiffly. Melt dripping in iron frying pan, pour in mixture, brown nicely, fold over. Garnish with parsley.

R. M. Brown, Tomifobia.

SALMON PUFF

- 1 can salmon
- 2 eggs
- 3 tablespoons melted butter
- 2 tablespoons lemon juice
- 1 cup bread crumbs
- Salt and pepper to taste

Stir all together, put in mould and steam 1 hour. Serve with following sauce:

- 1 tablespoon flour
- 2 tablespoons butter
- 1 cup milk
- Salt and pepper

Cook and pour over when ready to serve.

Mrs. H. G. Taylor.

HAM LOAF.

- 2 cups cold boiled ham
- 3 cups cold boiled rice
- $\frac{1}{2}$ cup cream sauce
- $\frac{1}{2}$ cup bread crumbs
- A little salt
- 1 tablespoon parsley
- 1 tablespoon onion juice
- $\frac{1}{4}$ teaspoon pepper
- Dash of paprika
- 1 egg

Put ham and rice through food chopper, add cream sauce, bread crumbs, parsley, onion juice, seasonings, and if desired, 1 tablespoon table sauce; add egg beaten light, press into baking pan well greased and bake 35 to 40 minutes in a moderate oven.

Mrs. H. G. Taylor

SARDINES ON TOAST

Sardines, cayenne and lemon juice, scrape and bone the sardines, lay them on a plate, sprinkle them with lemon juice and a little cayenne pepper. Stand them in the oven until thoroughly hot. Have ready some neat slices of hot buttered toast, lay the sardines on these and serve at once.

ESCALLOPED OYSTERS.

- 25 oysters
- 2 tablespoons butter
- 2 cups bread crumbs
- 1 cup milk
- $\frac{1}{2}$ teaspoon salt
- Dash of pepper

Butter four individual baking dishes, cover the bottom with bread crumbs, lay in six oysters, sprinkle, with pepper and salt, place a piece of butter on each, cover with bread crumbs, add one teaspoon of milk to each and bake ten minutes in a hot oven.

Mrs. W. L. Hanson, Way's Mills.

CHEESE OMELET.

- 1 tablespoon flour
- $\frac{1}{2}$ teaspoon salt

Two thirds cup milk
4 eggs
 $\frac{1}{2}$ to 1 cup grated cheese
Beat eggs, mix flour with a little cold milk. Stir all together except cheese, pour into hot buttered pan. Sprinkle cheese on top and bake in a quick oven. Roll and serve.
Mrs. W. H. Holmes, Way's Mills.

SALMON LOAF

1 can salmon
1 cup bread crumbs
2 eggs
1 tablespoon butter
Salt, pepper and parsley
Make into a loaf, steam one hour, then brown in oven.
Nice sliced cold for supper dish. E. R. Whitcomb, Hatley.

MOCK HAMBURG STEAK

1 cup bread crumbs
1 cup cold baked beans
Salt, pepper
A little poultry dressing or sage
1 onion
Put all through meat grinder, mix with 1 egg and small piece of butter. Form into cakes or slices and fry in pork fat. To be eaten with mashed potatoes.
Alice J. Carr.

HAM BAKED IN MILK.

Put a slice of smoked ham in a fire proof dish. Cover with sweet milk and bake until tender; remove to a hot dish, thicken the milk with flour to make a thin gravy, season with salt and pepper to taste and add two cups of cooked potatoes cut in small squares. When heated through arrange on platter around the ham and sprinkle over with parsley.
Alice M. Colt.

STEWED CHICKEN

Clean and cut up a chicken and sprinkle with salt and pepper and flour, fry in pork fat. Fry one finely chopped onion in same fat after chicken is removed. Put all in saucepan adding a sprig of parsley and a chopped pepper, one cup of tomato and three cups of good stock or boiling water. Cook slowly until tender and season to taste. Serve with boiled rice.
Beatrice Best.

CHICKEN IN ASPIC JELLY

Line a mould with good clear soup jelly or aspic jelly leaving a hole in the centre. Put any scraps of cold chicken through a mincer and make to the consistency of thick cream with a little white sauce and cream, adding 1 teaspoon of melted gelatine.
Fill hole in mould with chicken mixture and cover all slowly with jelly. When thoroughly cold remove from mould and garnish with lettuce and hard boiled eggs.
Beatrice Best.

LEGUME ROAST

1 cup each of string beans and green peas cooked. Rub through a colander, add one cup chopped nuts, 1 cup of browned bread crumbs, 1 cup hot water, add parsley or sage, or any desired flavoring. Mix well and mould into a roll ten inches long. Bake one hour in a moderate oven. When baked $\frac{3}{4}$ of an hour baste the roll with 2 tablespoons of olive oil or butter then sprinkle it with bread crumbs. Slice and serve hot with gravy, or cold with salad dressing.
L. M.V. Seymour.

Hamburger à l'Italienne.

Brown two onions cut small in 1 cup salad oil (or $\frac{1}{2}$ cup butter). Add 1 lb. Hamburg steak and brown. Combine with 2 cups stewed tomatoes, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ teaspoon Worcestershire sauce and simmer slowly one hour. Cook 1 cup of egg noodles (or macaroni) in boiling water, add to mixture, then cook slowly two hours more. Stir often. Alice M. Colt.

Spiced Beef.

Take 1 salt spoonful of ground mace

$\frac{1}{2}$ a nutmeg, grated

1 teaspoon cloves

1 teaspoon cayenne pepper

1 teaspoon black pepper

$\frac{1}{4}$ lb. brown sugar

Mix well together, rub mixture well into beef three successive days, turning it over each time, then add 6 oz. salt and rub it all into the beef for five days. Rinse well before cooking.

Mrs. H. S. Dyson.

ENTREES

OMELETTE SOUFFLE

4 egg whites

3 egg yolks

$\frac{1}{2}$ oz. butter

1 teaspoon vanilla essence

1 teaspoon sugar

A little jam

Beat the whites of eggs to a very stiff froth, add to the yolks the essence, sugar and mix well together, then add these as lightly as possible to the whites and mix as little as possible. Place the butter in an omelet pan and when hot place in the mixture and shake very gently over a slow fire until it is set underneath; then place in an oven until a brown color on the top, place on a plate and spread jam over and fold in half, and serve at once.

POTATO SOUFFLE

Two cups cold mashed potatoes

Two tablespoons butter

Beat to a white cream, add 2 eggs beaten, one teacup of sweet cream or milk, salt. Beat well. Bake till brown. E. A. Reed.

BAKED POTATOES WITH CHEESE

6 large baked potatoes

2 teaspoons salt

One third cup hot milk

$\frac{1}{4}$ lb shredded cheese

$\frac{1}{8}$ teaspoon cayenne pepper

Cut potatoes in half, lengthwise and scrape out the centre, mash thoroughly, rub cheese through grater, add to hot milk, beat with egg beater until smooth, mix with potatoes, add seasoning and whip until light and creamy. Refill the potato shells and bake in hot oven for 10 minutes. Ruth MacDougall.

CORN CUSTARD

$\frac{1}{2}$ cup corn 1 cup milk 1 egg

Season with salt and peper. Bake in a slow oven. Too hot an oven spoils the texture. Mrs. C. J. Thompson.

BAKED BANANAS.

Peel the bananas; lay in a shallow pan; add lemon juice, bits of butter, a sprinkling of sugar and a little water. Bake until a light brown.

FRIED BANANAS.

Put 3 tablespoons of butter in a skillet; melt; lay in the peeled bananas which have been sprinkled with lemon juice, and a little salt, fry until a light brown color turning several times.

RINKTUM DIDDY

1 small onion chopped and fried in 1 tablesoon butter, 1 can tomatoes strained. When boiling add 1 lb. cheese cut very fine. Stir until cheese melts, add Worcester sauce, paprika, salt. Stir in at last 2 eggs. Serve hot on saltines.

Alice M. Colt.

HONGROISE POTATOES

Wash, pare and cut potatoes in one-third inch cubes, there should be 3 cups; parboil 3 minutes and drain, add one-third cup butter, and cook on back of range until potatoes are soft and slightly browned. Melt two tablespoons butter, add a few drops of onion juice, 2 tablespoons flour, and pour on gradually one cup hot milk. Season with salt and paprika, then add one egg yolk. Pour sauce over potatoes, and sprinkle with finely chopped parsley.

Mrs. J. Pidduck, Hatley.

OAK HILL POTATOES (Supper dish)

- 3 cold potatoes
- 2 hard boiled eggs
- 1 cup cream sauce
- Buttered crumbs
- Cream sauce
- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk

Salt and pepper to taste
Cut potatoes into small cubes, slice up the eggs and add the cream sauce. Spread buttered crumbs over the top. Bake in oven until the crumbs are nicely browned.

Mrs. F. A. Rexford.

RICE CROQUETTES

- 1 teacup cold boiled rice
- 1 teaspoon of sugar
- 1 teaspoon of melted butter
- ½ teaspoon of salt
- 1 egg

Add sufficient milk to make a firm paste; beat thoroughly shape into balls, dip in beaten eggs; roll in flour, fry in hot lard until brown.

BANANA CROQUETTES

Peel and cut banana in four pieces, and let stand in lemon juice for 3 or 4 hours. Dip in beaten egg and cracker crumbs and fry until a light brown.

CREAMED PEAS.

- 2 even tablespoons flour
- 2 even tablespoons butter

Melt together with 4 inch pieces of cheese or more if you like.

When melted add 1 cup milk and when hot and thickened add 1 pint of canned peas, $\frac{1}{2}$ teaspoon salt, shake of pepper. Serve on saltines which have been heated in the oven.

POTATO PIE.

Take a quart of mashed potato, mix with sweet milk or cream, a little salt and pepper to taste; take a small onion cut up fine, fry with butter, then strain the onion in the potato, mix well, make a rich pie crust and line a deep plate, put the potato in, a little butter, and then lay on top crust and bake. Very nice.

Mrs. Wm. Raymond, North Hatley

ESCALLOPED TOMATOES

Butter sides and bottom of earthen dish, put in a layer of bread or crackers in bottom, then tomatoes, season with salt and pepper, bits of butter and a very little white sugar, repeat till dish is full, have top layer of tomatoes. Bake covered until well cooked, remove cover and brown quickly.

Mrs. Wm. Raymond, North Hatley.

ESCALLOPED CORN

Line a well buttered baking dish with cracker crumbs, add a layer of canned corn, salt, pepper, milk and butter, add another layer of crumbs, etc., alternating until material is all used, having crumbs with butter on top. Make very moist by pouring over plenty of rich milk, bake slowly a little less than 1 hour.

Catherine Raymond, North Hatley.

STUFFED TOMATOES

- 6 medium sized tomatoes
- 6 croûtons of toasted bread
- 1 heaped tablespoon of finely chopped lean cooked ham
- $\frac{1}{2}$ tablespoon of bread crumbs
- 1 small teaspoon of grated cheese
- 1 teaspoon of finely chopped mushrooms if liked
- $\frac{1}{2}$ teaspoon chopped parsley
- 1 very small onion finely chopped
- $\frac{1}{2}$ oz. butter
- 1 large tablespoon brown sauce
- Some breadcrumbs
- Salt and pepper

Remove the stalks of the tomatoes and scoop out a little of the pulp. Mix together all the above ingredients (except the brown sauce and breadcrumbs) in a small stewpan over the fire, adding gradually sufficient brown sauce to slightly moisten the whole, season to taste, fill the tomatoes with the preparation, sprinkle over the top of each a few bread crumbs and bake in a moderate oven for about 15 minutes. Serve on toasted bread or croûtes which should be round and slightly larger than the tomatoes. You can use meat or chicken instead of ham and mushrooms if liked better.

M. Mousley, Hatley.

CAULIFLOWER BAKED WITH CHEESE

- 2 or 3 small cauliflowers
- $\frac{3}{4}$ pint of thick white sauce
- 2 tablespoons of grated cheese
- 1 tablespoon of brown bread crumbs
- 1 oz. butter

Boil the cauliflower about 20 minutes until tender, drain well and divide them into small pieces convenient for serving. Have

ready a pyrex dish that may be sent to table, butter it well and in it arrange the pieces of cauliflower so as to appear as one large one. Mix two-thirds of the cheese with the cold white sauce, and the remainder with the bread crumbs; pour the sauce over the cauliflower, and cover the surface with the mixed bread crumbs and cheese. Place small pieces of butter on the top, and bake in a moderate oven until well browned. M. Mousley, Hatley.

BEEF LOAF

1½ lbs. of round steak
¼ cup butter
Small cup of milk
1 egg
1 onion
3 crackers rolled fine,
1 teaspoon poultry dressing or sage
A little salt
Mix all together and bake one hour Mrs. Homer Rexford.

BRAISED CELERY

3 or 4 heads of celery
Seasoning to taste
½ pint of rich stock
2 or 3 slices of streaky bacon
A little brown sauce and a small piece of meat glaze
Trim and wash the celery, cut each head into 2 or 3 portions, and tie up each with 4 inch lengths of thin twine, range them in a well buttered sauté-pan, saeson with salt and pepper and nutmeg, and moisten with the stock. Cut the bacon into strips, fry them a little and put these on top of the celery. Cover the pan and put it in a hot oven to cook its contents for about 30 minutes. When done, take up, drain the celery, and reduce the liquor or stock adding a little brown sauce to it, also the meat glaze. Dress the celery on a vegetable dish, strain over some of the sauce and serve hot. Onions can be done in the same way, only half boil them first. M. Mousley, Hatley.

SALMON LOAF.

1 tin salmon
½ cup milk
1 cup bread crumbs
2 eggs
Juice of ½ lemon
½ teaspoon mustard Salt
1 teaspoon parsley or celery
Steam in mold 1 hour.

Carlie Libby.

BOUCHES OF MEAT

2 cups cold mashed potatoes
1 egg yolk
¼ cup milk or cream
Creamed meat
Beat egg yolk slightly. Scald milk or cream. Pour over beaten egg, stirring constantly. Add to potato beating thoroughly. Place large rough spoonfuls on buttered baking sheet making a hollow in centre of each. Fill with creamed meat. To prepare meat grind or chop in small pieces and moisten with equal quantity of gravy or sauce made with milk, seasoned and thickened with flour (two level tablespoons to one cup of milk). Mrs. Churchill Moore.

CHEESE SOUFFLE

- 2 tablespoons flour
- $\frac{1}{4}$ teaspoonful salt
- $\frac{1}{4}$ teaspoonful mustard
- Dash of red pepper
- 4 tablespoons of shortening
- 1 cupful of milk
- $\frac{1}{2}$ cupful grated cheese
- $\frac{1}{2}$ cupful bread crumbs
- 3 eggs

Blend flour, salt, mustard and pepper with the shortening, add slowly to the milk and let it boil up, stirring constantly. Have ready the cheese and bread crumbs grated. Add to the mixture, take from the fire and add the beaten yolks of the eggs. Let cool, then fold in the beaten whites of eggs. Turn into a baking dish and bake to a light brown. Serve immediately.

A. H. Brown.

POTATOES PITTSBURG

Cook 1 quart of potatoes cut in small pieces with one small onion chopped fine in boiling salted water, 5 minutes. Cut in small pieces $\frac{1}{2}$ can pimentos and cook 5 minutes with potatoes then drain, put in buttered baking dish and pour over 2 cups of white sauce or milk gravy, cover with grated cheese, bake until potatoes are soft.

Mrs. Geo. Rexford.

CREAMED TOMATOES, White Sauce.

- 1 tablespoon butter
- $1\frac{1}{2}$ tablespoon flour
- $\frac{1}{2}$ teaspoonful salt
- Pepper
- 1 cup milk

Melt the butter, add the flour, salt and pepper. Mix until well blended. Add milk gradually, and cook until there is no taste of raw starch. To the white sauce add 2 cups left over potatoes and heat. Place the creamed potatoes around the omelet on a platter. Garnish with parsley and serve at once.

E. Roach.

Foamy Omelet.

- 4 eggs
- $\frac{1}{2}$ teaspoon salt
- Cayenne or pepper
- 4 tablespoons milk
- 2 teaspoons butter

Beat the yolks of eggs until light and creamy, add the seasoning and milk; beat the whites until stiff, but not dry. Heat an omelet pan, put in butter and turn so as to butter sides and bottom. Cut and fold whites in yolks. When pan is very hot, turn the omelet, spread evenly then reduce heat. When the omelet is set, put into a hot oven for a few minutes to dry slightly on top, fold, garnish with parsley and serve immediately.

E. Roach.

AMERICAN CHOP SUEY

- 1 cup cooked rice
- 1 cup chopped macaroni or spaghetti
- 3 onions, chopped
- 1 lb. Hamburg steak or cold minced meat
- 1 can tomato soup, salt

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Put layer of meat in bottom of baking dish, then rice, macaroni and onions. Then pour on can tomato soup (Campbell's) Bake slowly. It may also be cooked on top of stove, simmering slowly.

Jessie F. Morrill.

CASSEROLE OF RICE AND BEEF

1½ cups ground beef (seared in hot pan)

1½ cups cooked rice

1 teaspoon chopped onion

1 can Campbell's soup (tomato)

Season to taste

Add beef, rice, onion, seasoning together. Place in casserole, cover with tomato and bake slowly one hour.

Winnifred Worthen.

WELSH RAREBIT

½ lb. cheese

½ cup cream or milk

1 teaspoon mustard

1 egg

2 teaspoon butter

1 teaspoon flour

1 teaspoon salt

½ lb. fresh crackers

Grate cheese, put in a chafing-dish, stir constantly until melted. Then add cream or milk slightly warmed and stir until smooth. Mix mustard, flour, salt, a little pepper, egg well beaten, and add to the above when it becomes thick. Pour over toasted crackers.

Mrs. Geo. Rexford.

PUFF OMELET

Allow 1 egg to a person using milk which is not rich, 2 table-spoons to an egg. Beat the whites of the eggs stiff then beat the yolks of eggs in (Do not beat the yolks before putting into the whites of eggs). Butter pan, have pan quite hot, cook on top of stove until well set then put in oven to finish.

Mrs. Geo. Rexford.

CHICKEN BAKED IN CREAM

Boil a chicken or fowl, cut up, salted, till tender, roll each piece in flour and put in an open casserole or baker. Pour over it thin cream, or ½ milk and ½ cream, and a little of the water it was cooked in, place bits of butter and pepper on top and bake 20 or 30 minutes or until the flour has thickened the milk and slightly browned on top, serve hot.

I.M.B.G.

SAUSAGE LOAF

1 lb. Hamburg steak

¾ lb. sausage meat

½ cup sweet milk

½ cup bread or cracker crumbs

Blend sausage meat and Hamburg together. Add crumbs and milk. Season if necessary. Add beaten egg if wished. Shape into loaf and bake in moderate oven ¾ of an hour.

Mrs. J. H. Turner, Beebe.

MEAT IN CASSEROLE

2 lbs. round beef

3 carrots, sliced lengthwise

2 onions, cut up

4 whole cloves
1 pint tomatoes
Bake slowly 2 hours, then add small potatoes and bake 2 hours more.

MEAT LOAF.

3 lbs meat, ground
3 slices bread moistened with broth
1 cup hot water 1 egg
½ an onion
Season with sage, salt and pepper. Cover with 6 slices of bacon or pork and bake 1½ hours.

JELLIED CHICKEN

Take all bits off the bones, dissolve 1 oz. gelatine in the water cooked in salt and pepper, pour in a mold to set, turn out and slice when cold.
I.M.B.G.

MEAT BALLS

Take equal quantities chopped meat (beef) and potatoes, add 1 egg and a little cream, season with salt and pepper and sage, form into balls with the hands, roll in flour and fry brown on each side.
I.M.B.G.

MOCK JELLIED CHICKEN.

Wash in hot water and scrape thoroughly two or more pigs feet. Remove foot part. Cover with cold water and cook slowly until meat loosens from bones (3 or 4 hours). Remove the meaty part and chop fairly fine, place this in small bowls covering with juice which has been boiled down and well seasoned. This will be ready next day and if a tasty salad dressing is used, makes a very appetizing dish.
Winnifred Worthen.

MACARONI AND CHEESE

12 sticks macaroni
3 tablespoons butter
3 tablespoons flour
2 cups milk
½ teaspoon salt
Pepper
1 cup grated cheese
1 cup buttered crumbs
Break macaroni into 1 inch pieces, cook in large amount of boiling salted water. When tender pour into strainer and run cold water through. Make white sauce, add cheese and macaroni and turn into buttered baking dish. Cover with crumbs and bake until brown in hot oven.

Mrs. H. G. Taylor.

WALNUT CHEESE LOAF

Mix 2 cups of fine bread crumbs
1 cup ground Walnut meat
1 cup of grated cheese
1 cup of milk
¾ teaspoon of salt
½ teaspoon paprika
A pinch of cayenne
1 tablespoon of chopped parsley
1 tablespoon of chopped onion
1 egg slightly beaten
Bake in a bread tin 25 minutes. Serve with tomato sauce.
Mrs. Herbert Webster, Hatley.

CHEESE SANDWICHES

- 1 egg boiled hard
- $\frac{1}{4}$ lb. cheese grated
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon mustard,
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon sugar
- 1 tablespoon butter
- 1 tablespoon vinegar

With a spoon mash the yolk of the egg, add butter and mix smooth, then add salt, pepper, sugar, mustard and grated cheese, mixing each well. Add vinegar; if vinegar is not relished use cold water.

Margaret J. Whitcomb, Hatley.

CHOP SUEY

Peel and thinly slice 2 onions, put a little butter and dripping into a frying-pan and cook the onions until done, taking care not to burn. Add 1 pound Hamburg steak. Then 1 cup each tomatoes and cooked rice, with salt and pepper to taste. Mix all together and cook for a few minutes until the steak is done. Serve hot.

Mrs. A. Burns.

CHOP SUEY

- $\frac{1}{2}$ lb. beef steak
- $\frac{1}{2}$ cup rice
- $\frac{1}{2}$ cup macaroni
- 1 onion
- 1 cup tomato
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper

Cook rice and macaroni. Fry steak and onion. Combine all the ingredients and bake 15 minutes. Any left over vegetables may be added with good results.

Mrs. W. H. Holmes, Way's Mills.

SAUSAGE

- 30 lbs. meat
- $1\frac{1}{2}$ cups salt
- 2 cups sage
- 1 cup sugar
- 2 teaspoons pepper
- 1 teaspoon cloves
- 1 teaspoon mustard

$\frac{1}{2}$ lb. salt is one-heaping cupful

- 30 lbs. meat
- 1 heaping cup salt.
- 2 cups sage.
- 2 teaspoons pepper.

Mrs. E. J. Gilbert, Way's Mills.

SPANISH MEAT LOAF

- 2 cups chopped meat
- 1 slice bacon or salt pork chopped
- 1 cupful stale bread crumbs
- 1 cup milk
- $1\frac{1}{2}$ cups cooked rice
- 1 teaspoon poultry seasoning
- $\frac{1}{2}$ teaspoon salt
- One-sixth teaspoon pepper
- $\frac{1}{2}$ can tomato soup
- $\frac{1}{2}$ cup water

Mix meat, bacon, bread crumbs, which have been soaked in the milk, and seasoning together. Turn into a greased pan. Spread the cooked rice over the meat mixture. Pour the tomato soup over this, dot with butter and bake $\frac{3}{4}$ of an hour in a moderate oven.

Mrs. A. H. Dyson.

LIVER SAVOURY

- 1 lb. pig's liver
- 1 lb. potatoes
- $\frac{1}{4}$ lb. onions
- $\frac{1}{4}$ teaspoon powdered sage
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{2}$ pint water
- Apple sauce

Wash and dry the liver and cut it into rather thick slices. Cut the onion into small dice and slice the potato. Place a layer of potato in the bottom of a greased dish. Cover with slices of liver, add a good sprinkling of onion and season well with salt and pepper. Repeat until all the materials are used letting potato form the top layer. Pour in the water, cover with a greased paper and bake slowly for 2 hours. Towards the end remove the paper to allow the potato to brown. Serve with apple sauce.

Mrs. H. S. Dyson, Way's Mills

PRESSED TONGUE

Make a brine by adding to 3 gals of water:

- $\frac{1}{2}$ lb. salt
- $\frac{3}{4}$ lb. dark brown sugar
- 1 oz. saltpetre

Boil all together and skim. Remove brine from fire, add $\frac{1}{4}$ teaspoon cayenne and when cold put in the tongue. Let it remain a week then boil with 1 tablespoon mixed spice until tender. Skin and press in a meat presser or a round cake tin placing a heavy weight on top.

Mrs. H. S. Dyson, Way's Mills.

SALADS AND DRESSINGS

BOILED SALAD DRESSING

- 1 tablespoon salt
- 2 teaspoons mustard
- 1 tablespoon flour
- 4 tablespoons melted butter
- 4 tablespoons sugar
- $\frac{1}{8}$ teaspoon cayenne pepper
- Yolks of 4 eggs
- $\frac{3}{4}$ cup milk
- $\frac{3}{4}$ cup vinegar

First mix all dry ingredients, then add yolk of eggs slightly beaten, butter, milk and vinegar very slowly. Cook over boiling water until mixture thickens, remove from fire, strain and cool.

Ruth MacDougall.

SALAD DRESSING

- 1 egg
- $\frac{1}{4}$ cup sugar
- teaspoon mustard
- 1 teaspoon salt
- 1 tablespoon flour
- 1 dash cayenne pepper
- $\frac{1}{2}$ cup vinegar

Mix together and boil until thick, when cool add 1 cup of cream (sweet or sour).

SALAD DRESSING FOR FRUIT SALAD

3 tablespoons melted butter

3 tablespoons sugar

3 yolks of eggs

Cook butter, sugar and beaten yolks like custard, when cool add juice of 1 lemon and beat well with egg beater. Then add 1 cup cream beaten stiff.

B. E. Ham.

SALAD DRESSING

Yolks of 3 eggs well beaten

1 level teaspoon mustard

2 tablespoons sugar

2 tablespoons flour

4 tablespoons butter, melted

1 cup warm milk or cream

Salt and pepper

$\frac{1}{2}$ cup hot vinegar

After mixing the above ingredients thoroughly, put in double boiler. Stir constantly, cook until thick. Cool and pour on the whites of eggs beaten stiff. Beating will add much.

Nellie Ketcham, Beebe.

SALAD DRESSING

3 teaspoons mustard

2 teaspoons salt

4 teaspoons sugar

Add: 4 eggs slightly beaten

4 tablespoons melted butter

and lastly one-third cup vinegar and

Two-thirds cup water

Cook in double boiler until thick, stirring constantly.

Norma E. Holmes, Way's Mills.

SALAD DRESSING

1 teaspoon mustard

1 teaspoon flour

3 tablespoon sugar

1 beaten egg

$\frac{1}{2}$ cup vinegar

1 teaspoon salt

1 tablespoon butter

Pinch of cayenne, mix the dry ingredients first, put in saucepan and stir till it thickens, when cool add $\frac{1}{2}$ cup cream or milk.

E. J. L.

SALAD DRESSING.

4 tablespoons butter

1 tablespoon each of flour, salt and sugar

1 heaping teaspoon of mustard

Little pepper

1 cup milk

$\frac{1}{2}$ cup vinegar

3 eggs

Cook butter, flour and milk together, let boil up. Beat eggs, salt, pepper, sugar and mustard together and add vinegar. Stir this into the boiling mixture.

SALAD DRESSING

2 eggs beaten light
 $\frac{1}{4}$ cup of vinegar
 $\frac{1}{2}$ tablespoon mustard
 $\frac{1}{4}$ cup sugar
Mix together and cook until it thickens.

FRUIT SALAD DRESSING

Juice of 2 oranges
Juice of 2 lemons, strain over
1 cup of sugar
2 well beaten eggs
Boil in double boiler until thick as cream and set aside until you want to use it, then whip 1 cup of cream and combine mixtures.
Mrs. J. T. Fyfer, 2200 Auburn Ave.,
Baker, Oregon.

STUFFED TOMATO SALAD

Peel 6 smooth tomatoes, remove thin slice from the top of each and take out the seeds and pulp. Sprinkle inside with salt, invert and let stand for awhile in a cool place. Drain seeds and pulp, mix with $\frac{1}{4}$ of a cucumber and several stalks of celery chopped. Fill tomatoes and put a spoonful of mayonnaise dressing on each one and place on a lettuce leaf.
R. C. Little.

CABBAGE SALAD DRESSING

6 tablespoons cream
2 raw eggs well beaten
 $\frac{1}{2}$ teaspoon salt
6 teaspoons vinegar
Small piece of butter
Put on fire and cook, stirring until quite thick; have a half head of cabbage chopped fine, sprinkle with salt; add to dressing when cold 2 tablespoons cream. Pour this mixture over the cabbage.
R. C. Little.

BANANA SALAD

6 bananas
1 apple
1 orange
Boiled dressing
Peel bananas carefully, slice three of them, cut the apple and orange into small pieces. Mix thoroughly with dressing, fill the banana skins, placing them on lettuce leaves.
A. Mackay.

TOMATO JELLY SALAD

$2\frac{1}{2}$ c. tomatoes, strained, stewed
1 slice onion
1 level teaspoon sugar
1 bay leaf, salt, pepper
 $\frac{1}{2}$ package granulated gelatine
 $\frac{1}{2}$ cup cold water
Season tomatoes while stewing with salt, pepper, onion, sugar and bay leaf. When done strain, measure and reheat. Soak gelatine in cold water 15 minutes. When soft add to hot tomato liquid, stirring until dissolved, strain through fine sieve into individual moulds. Stand on ice to chill, when firm turn out carefully arranging each small mould on a cluster of crisp lettuce leaves and garnish with mayonnaise.

Elizabeth S. Trembly, Beebe.

FRUIT SALAD

1 pint bottle ginger ale. Heat to boiling and add one envelope of Cox's gelatine which has been dissolved in $\frac{1}{2}$ cup of cold water. $\frac{1}{2}$ can of shredded pineapple and a few dates if liked. Sometimes I add juice of lemon and half cup sugar. When this begins to set add 1 cup apple cut up
1 orange cut up
1 grapefruit cut up
1 banana cut up
 $\frac{1}{2}$ cup walnuts cut up

Mrs. J. H. Turner, Beebe.

GELATINE SALAD

2 tablespoons gelatine dissolved in

$\frac{1}{2}$ cup cold water
1 pint boiling water
Juice of 1 lemon
 $\frac{1}{2}$ cup mild vinegar ($\frac{1}{2}$ water)
1 teaspoon salt
1 cup sugar

Shake of paprika

2 cups celery cut up

1 shredded cabbage

$\frac{1}{4}$ sweet pepper

Put celery, cabbage and pepper in after gelatine begins to set.

Mrs. H. B. Stewart, Beebe.

TOMATO JELLY

1 can tomatoes

1 teaspoon sugar

$\frac{1}{2}$ teaspoon onion

4 cloves, pepper and salt to taste

Strain through cloth to make very clear, and make a jelly of it with gelatine according to any rule preferred. Pour into small moulds, when stiff turn out on lettuce leaves and serve with salad dressing.

Mabel B. Wyman.

SALAD DRESSING

1 large tablespoon butter melted in sauce pan

Stir in 1 heaping tablespoon flour

Add 1 cup milk stirring all the time and cook until creamy

Remove from stove and add

2 well beaten eggs

$\frac{1}{2}$ cup sugar

1 heaping teaspoon mustard

1 teaspoon salt

A little black pepper.

Dash of red pepper

$\frac{1}{2}$ cup vinegar

Put back on stove and cook until thick and creamy. To thin for use add whipped cream or sour cream.

Myrtle Chadsey.

CREAM SALAD DRESSING

1 even tablespoon mustard

1 teaspoon salt

3 tablespoons sugar

$\frac{3}{4}$ cup vinegar

2 eggs

1 tablespoon flour

$\frac{1}{2}$ pint cream

Mix dry ingredients, add cream, put in double boiler, add vinegar slowly. Stir continually until smooth and creamy. This dressing keeps well and is delicious.

Mrs. E. E. Bangs.

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DOUGHNUTS

POTATO DOUGHNUTS

Take 1 cup of hot mashed potatoes

Piece of butter size of walnut

1 cup sugar, stir up

Then break 2 eggs in

1 cup sweet milk, mix and beat with first mixture, then put 2 teaspoons B. P. in flour also salt and spices if liked, mix soft and fry as any doughnuts.

Mrs. Fyier, 2200 Auburn Ave.,
Baker, Oregon.

DOUGHNUTS WITHOUT EGGS

1 cup sugar

1 cup milk

3 cups flour (about)

1 teaspoon soda (level)

1 teaspoon salt

2 teaspoons cream tartar

Nutmeg to flavour

Mrs. G. Atkin.

DOUGHNUTS

1 egg

1 cup sugar

2 spoons melted butter

1 cup sour milk

1 teaspoon soda

1 teaspoon salt

Flour to mix rather stiff.

Mrs. Chas. Berry, Beebe.

RAISED DOUGHNUTS

1 cake yeast

1 $\frac{1}{4}$ cups milk, scalded and cooled

1 tablespoon sugar

4 $\frac{1}{2}$ cups flour

$\frac{1}{2}$ cup sugar

3 tablespoons butter

$\frac{3}{4}$ teaspoon mace

1 egg

$\frac{1}{4}$ teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm liquid, add 1 $\frac{1}{2}$ cups flour. Beat well and let rise about an hour. Add to this the butter and sugar creamed, mace, and well beaten egg, the remainder of the flour to make a moderately soft dough, and the salt. Knead lightly, place in bowl, and let rise again for about 1 $\frac{1}{2}$ hours. When light turn on board, roll to about one-third inch thickness, cut with doughnut cutter, or in strips and form in knots, and let rise for about forty-five minutes. Fry in deep, hot fat.

Mrs. Roy Cooper, Beebe.

DOUGHNUTS, Sweet No. 1.

1 egg

1 tablespoon butter

1 cup sugar

$\frac{1}{2}$ teaspoon salt

1 cup sweet milk

$\frac{1}{2}$ teaspoon soda

1 teaspoon cream tartar

Flour to roll out. Fry in deep fat.

DOUGHNUTS, No. 2.

1 egg 1 cup sugar
2 tablespoons melted butter
1½ cups sour milk
1 teaspoon each soda, cream tartar, salt and nutmeg
Flour to roll out.

DOUGHNUTS, PLAIN

1 egg 1½ cups sour milk
½ cup (scant) thin sour cream
1 teaspoon soda
1 teaspoon salt
Flour to make thick batter then set in warm place to raise.
Mould out and raise a little again before frying.

Plain Doughnuts without raising

1 large teacup sour milk
1 tablespoon sour cream
1 teaspoon soda
1 teaspoon salt
Flour to roll out, cut into strips and twist.

Doughnuts, raised, sweetened.

1 cup sweet milk
½ yeast cake
One-third cup shortening
1 teaspoon each salt and ginger
Two-thirds cup sugar
1 egg
Flour to make thick batter and raise over night. Make out in the morning ready to fry and raise again. Handle carefully.
Two-thirds of a Fleishman's yeast cake equals 1 cup potato yeast.

PLAIN DOUGHNUTS

1 egg 1 teaspoon soda
1 teaspoon salt
1 tablespoon sugar
Beat 3 minutes, add ¼ cup sweet cream or melted butter, 1¼ cups sour milk. Add flour and mould three minutes. Let rise three hours; shape and fry. Mrs. W. B. Sargeant, Way's Mills.

DOUGHNUTS

2 eggs 1 cup white sugar
1 cup sour milk
Two-thirds cup sour cream
1 round teaspoon soda
½ teaspoon salt
½ grated nutmeg
Flour to make a moderately soft dough. Roll to ½ inch in thickness, cut, and fry in hot lard. Mrs. Guy F. Kezar.

DOUGHNUTS

1 egg 1 cup sour milk
½ cup sugar
2 tablespoons sour cream
1 teaspoon soda
1 teaspoon salt
Flour enough to mould into shape, then fry.
E. R. Whitcomb.

PIES

CREAM PIE

Put $1\frac{1}{2}$ cups sweet milk in a double boiler and when it boils add the beaten yolks of 2 eggs, nearly 1 cup of white sugar and 2 level tablespoons cornstarch dissolved in $\frac{1}{2}$ cup cold water

When thick take from fire and cool. Then add vanilla and $\frac{1}{2}$ cup of sweet cream. Fill in pie crust and frost with whites of eggs and brown in oven.

L. M. V. Seymour.

CRANBERRY PIE

1 cup of cranberries cut in two
 $\frac{1}{2}$ cup raisins chopped
1 cup of sugar in which mix 1 tablespoon flour
 $\frac{1}{2}$ cup cold water
1 teaspoon vanilla and a little butter. Cook in a double boiler until thick and soft.

Mrs. W. Tilson.

LEMON PIE

Rind and juice of 1 lemon
1 cup white sugar
Yolks of 2 eggs
1 tablespoon butter
1 tablespoon flour
1 cup sweet milk
Mix all in the following order: beat whites of eggs stiff and add to the mixture, pour into unbaked crust and bake until a light brown.

A. Mackay.

LEMON PIE

Grate the rind of one lemon for spice, press out the juice and add to it one cup of powdered sugar, the yolks of 2 eggs, and 1 whole egg, one teaspoonful of corn-starch scalded in one-half cup of milk. Line a deep plate with pastry, and pour in the mixture; bake like a custard pie. While this is baking beat the whites of 2 eggs with 3 tablespoons of sugar to a stiff froth. When the pie is done pour on the frosting, return to the oven and brown lightly.

Mrs. L. O. Cass, Beebe.

LEMON PIE

Make a rich crust; line a deep pie plate; bake before filling. For filling: the grated rind and juice of 1 lemon.

$\frac{1}{2}$ cups sugar
2 rounding tablespoons flour
1 egg and the yolks of 2 eggs

Stir thoroughly and add $1\frac{1}{2}$ cups boiling water. Cook until sure it will "set" when poured into the crust. Beat the whites of the eggs with 2 tablespoon of sugar for frosting, and return to the oven to brown.

Nellie Ketcham, Beebe.

RAISIN PIE

$\frac{1}{2}$ cup sugar
2 cups seeded raisins
 $1\frac{1}{2}$ cups boiling water
 $\frac{1}{2}$ teaspoon salt
1 tablespoon grated orange rind
3 tablespoons orange juice
2 tablespoons lemon juice

1 tablespoon grated lemon rind
2 tablespoons cornstarch
 $\frac{1}{2}$ cup walnuts
Cook raisins in boiling water 5 minutes, pour into sugar and cornstarch which have been mixed. Cook until thick. Remove from fire and add other ingredients. Bake between two crusts. Walnuts may be omitted if desired. Mrs. Wm. Hopkins.

LEMON PIE

1 cup sugar
1 cup milk
Juice and grated rind of 1 lemon
2 eggs
2 dessert spoons flour
Mix sugar, lemon, yolks of eggs and flour together, add milk. Last of all fold in the whites of the eggs beaten to a stiff froth. Bake in one crust until a nice brown. Mrs. H. O. Buckland, Way's Mills.

BUTTER SCOTCH PIE

1 egg
1 cup brown sugar
1 cup sweet milk
3 tablespoons flour
2 tablespoons butter
3 tablespoons water
 $\frac{1}{4}$ teaspoon salt
Cream butter and sugar, egg yolk and flour together and add other ingredients. Cook over water until it thickens. Turn into a baked pie shell. Use the whites for frosting. Mrs. W. N. Horn, Way's Mills.

PRUNE PIE

Place $\frac{3}{4}$ lb. cooked and stoned prunes in plate lined with paste, add $\frac{3}{4}$ cups sugar,
1 tablespoon flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon butter in bits
Also juice of $\frac{1}{2}$ lemon and prune juice. Cover with paste. Bake about 30 mins. Mrs. Wm. Hopkins.

BUTTER SCOTCH PIE FILLING

Caramelize 1 cup sugar
Add $1\frac{1}{2}$ cups hot milk
Add 1 tablespoon flour rubbed up in cold milk
Add 1 beaten egg
Pinch of salt
If you have meringue on top instead of whipped cream, add two yolks to the filling and keep the whites for the meringue. W. C. Brown.

DELICIOUS RAISIN PIE

1 cup sugar (scant)
1 egg
1 cup raisins
1 tablespoon flour
1 cup sweet milk
Lump of butter
Salt, vanilla
Cut raisins and roll in flour. Mix all ingredients and cook. Bake between two crusts. Mrs. E. E. Bangs.

LEMON PIE. Two crusts.

1 tablespoon corn starch
1 cup sugar
1 cup boiling water
1 teaspoon butter
Juice and rind of 1 lemon (large)
1 egg

Mix flour and sugar, stir into boiling water, cook five minutes, add juice of lemon, egg well beaten and butter, add grated rind last. Bake between two crusts.

Mrs. E. E. Bangs.

PUMPKIN PIE

1 cup of pumpkin
Yolks of 2 eggs
1 teaspoon cinnamon
One-third teaspoon cloves
 $\frac{1}{2}$ cup sugar
1 cup milk

Beat the egg whites stiff and add last. When baked and cold top with whipped cream dotted with English walnut meats.

Mrs. W. Tilson.

DATE PIE

$\frac{1}{2}$ lb. dates stoned and stewed slow until fine and quite dry, put through sieve then add 1 pint milk

$\frac{3}{4}$ cup sugar
1 egg
1 tablespoon flour

Cinnamon and a little salt. Bake with one crust.

Mrs. Geo. Rexford.

NEW ENGLAND MINCEMEAT

Mix together 4 cups of finely chopped cooked beef, 2 cups of minced beef suet, 8 cups chopped peeled apples, 1 cup brown sugar, 2 cups molasses, 1 glass of tart fruit jelly, $1\frac{1}{2}$ pounds of seeded raisins, one pound of currants, salt to taste, $\frac{1}{2}$ pound each of shredded citron and lemon peel (candied), 1 tablespoon each of ground cinnamon and mace, 1 teaspoon each of ground allspice and cloves, a pinch of paprika and 1 quart boiled cider. Cook in a preserving kettle slowly for two hours and seal as for canned fruit.

Mrs. W. Tilson.

LAND'S CUSTARD PIE

1 egg
1 cup sugar
2 tablespoons flour
1 tablespoon butter
1 cup evaporated or rich milk
1 cup Sun-Maid seeded raisins
1 teaspoon vanilla

Cover raisins with water and allow to steep fifteen minutes. Sift sugar and flour, add beaten yolk of egg and milk. Cook in double boiler until thick. Add raisins, butter and lastly vanilla. Pour into a baked pie crust; top with white of egg stiffly beaten and put in oven to brown.

Mrs. J. E. Bayley.

MOCK MINCEMEAT

1 cup chopped apples
 $\frac{1}{2}$ cup raisins
 $\frac{1}{2}$ cup bread or cracker crumbs

1 cup sugar
½ cup molasses
½ cup vinegar
2 tablespoons butter

Cook all together; when nearly done add 1 egg well beaten.
Add a little water if it becomes too thick. This will make 2 pies.
Mrs. F. A. Johnston.

CREAM PIE

1 cup sugar
1 teaspoon corn starch
1 egg
Salt to taste
Pint of milk
1 teaspoon lemon or vanilla

Cook in double boiler, spread in crust and frost with white of eggs.
Mrs. T. Morrison.

Lemon Pie with Sponge Cake Top

1 cup sugar
1 teaspoon flour
Salt
Add juice and rind of lemon
Yolks of 2 eggs

Beat these ingredients well together, add 1 large cup sweet milk and stir. Beat the whites of the eggs very stiff and stir in mixture the last thing. Pour all in deep pie plate lined with rich paste. Bake thirty minutes.
Mrs. T. Morrison.

QUEEN'S APPLE PIE

1½ lb. of apples
½ pint milk
1 lemon
Sugar to taste
2 eggs
6 small sponge cakes

Stew the apples with the lemon juice, rind and sugar, make a cup of custard of the yolks of eggs and milk, let cool a little then mix together with the above. Place the sponge cakes at the bottom of a greased pie dish then pour in the apples. Beat the whites of eggs to a stiff froth with a little sugar and pile on the top of the apples and brown in the oven. Can be served hot or cold.
Mrs. Mousley, Hatley.

MINCE MEAT

2 quarts of meat chopped
2½ quarts of apples chopped
1 lb. suet chopped
3 lbs. raisins chopped
2 lbs. sugar
1 pint boiled cider or vinegar
2 tablespoons of cloves and cinnamon
1 tablespoon of salt and nutmeg

Boil the meat and use the stock to cook the mince meat in, adding what water is necessary. Let the meat get cold before chopping it.

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AYER'S CLIFF, QUE.

DRIED APPLE PIE WITH FROSTING

One cup dried apples (stewed and strained)
1 cup sugar
1 cup rich sweet milk
1 egg and yoke of another well beaten
Nutmeg to flavor
Mix well. Bake with one crust. Beat remaining white with
2 tablespoons sugar. Frost pie and brown.

Alice Glidden, Hatley.

MINCE MEAT

3 bowls meat chopped
4 bowls sugar
3 lemons
5 bowls apples chopped
1 bowl suet chopped
1 bowl molasses
2 bowls raisins
1 bowl vinegar
2 tablespoons cinnamon
1 tablespoon cloves
1 tablespoon pepper
1 tablespoon salt
3 nutmegs
A bowl holding about 1½ pints is used for measuring.

Mrs. G. Atkin.

CHOCOLATE PIE

1 pint milk
½ cup sugar
3 tablespoons flour
1 square chocolate or
1 tablespoon (heaping) cocoa
Boil the milk, mix other ingredients, add slowly. Cook till
thick. Flavor and pour into shell. Serve with whipped cream.

Mrs. H. G. Taylor.

MAPLE SYRUP TARTS

2 tablespoons flour
1 egg (beaten light)
1 cup maple syrup
1 teaspoon vanilla
Butter size of walnut
Moisten flour with water. Mix ingredients together and cook
over hot water till slightly thickened. Cool, pour into tart shells
and bake. Serve with whipped cream on top.

Mrs. H. G. Taylor.

CUSTARD PIE

2 cups milk, hot
One-third cup sugar
2 eggs
A little butter
Add hot milk to eggs and sugar, beaten well. Fill crust and
bake slowly.

MOCK CHERRY PIE.

1 cup cranberries cut in two
½ cup seeded raisins
½ cup hot water

1 cup sugar
Mix with 1 tablespoon of flour. Flavor with vanilla, or almond or cherry. Bake with 2 crusts. I.M.B.G.

BANANA FILLING FOR PIE

1½ to 2 bananas sliced, cover with
1 cup brown sugar
1½ cups water
2 heaping tablespoons flour
2 tablespoons butter
Yolks of 2 eggs
Salt and vanilla.
Whip egg whites stiff.

Lena Taylor.

COCOANUT CREAM PIE

1½ cups scalded milk
One-third cup sugar
¼ teaspoon salt
3 tablespoon corn starch
3 yolks of eggs
1 tablespoon butter
½ cup shredded cocoanut
½ teaspoon vanilla
Add the sugar, corn starch and salt to the egg yolks. Pour the scalded milk into this, return to double boiler, stir and cook until thickened. Add the butter, cocoanut and vanilla. Pour into baked crust. Cover with meringue. Muriel P. Corey, Beebe.

BUTTER SCOTCH PIE

2 cups maple sugar
Yolks of 2 eggs
2 cups milk
2 tablespoons butter
4 even tablespoons flour
Mix sugar, flour, eggs and butter. Scald milk and stir in above. Cook until thick. Bake crust first. Mrs. Carrie Klingner, Beebe.

COCOANUT PIE

1 cup grated cocoanut
1 tablespoon melted butter
1 cup sugar
2 well beaten eggs
2 cups milk
Cook until thick. Bake crust first. Mrs. Carrie Klingner, Beebe.

SQUASH PIE

1½ cups stewed and sifted squash
Not watery, but dry and mealy.
1 cup boiling milk
½ cup sugar
½ teaspoon cinnamon
½ teaspoon salt
1 egg beaten slightly
Mix in the order given. Line a plate with paste. Put on a rim and fill with the squash. Pumpkin pie is made in the same way. Mrs. Rufus Blair, Beebe.

PUMPKIN PIE

Pumpkin
1½ cups rich milk
½ cup cream
1 teaspoon salt
1 teaspoon butter
1 teaspoon cinnamon
1 teaspoon ginger
2 eggs 1 tablespoon molasses
Two-thirds cup sugar
Pastry for 2 pies

For every 2½ cups stewed pumpkin use the above proportions, beating the eggs and melting the butter. Line the pie pans with good pastry. Break an egg in one pan, whirl it around until the white of the egg has covered the pastry. Pour the egg into the other pan and repeat. The egg may be used in this way and also used for filling. Now fill full with the pumpkin mixture and bake in a moderate oven forty-five minutes or until done.

R. C. Little.

BLUEBERRY CREAM PIE.

Beat 2 egg yolks,
Add 1 cup sugar
2 large cups blueberries
1 tablespoon lemon juice
2 tablespoons of flour
¼ teaspoon salt
½ cup thick cream

Turn into a plate lined with pastry. Cover top with meringue, add 2 egg whites beaten stiff and 2 tablespoons powdered sugar. Slow oven till delicate brown.

Mary C. Reed.

CREAM PUFFS

1 cup water
1 cup flour ½ cup butter

Let the water and butter come to a boil, and then stir in the flour. When cool so as not to cook the eggs, add three well beaten. Drop on tins and bake 25 minutes. This will make 20.

Fill when cold with whipped cream or custard as preferred.

R. C. Little.

RHUBARB AND STRAWBERRY PIE

1 cup strawberries
1 cup rhubarb cut fine
1 cup sugar

Mix above short time before using. Add 1 egg, pinch salt. Fill pie plate with above and add bits of butter, sprinkle about 3 tablespoons of flour over top. Cover with crust and bake very slowly. This is a two crust pie, use deep custard plate, best cold or nearly so.

Ruth MacDougall.

MOCK MINCE PIE

1 cup chopped raisins
1½ cups dark sugar
½ cup molasses
6 crackers crushed fine
½ cup vinegar
1 egg 1 cup warm water
Butter half size of an egg. Spice to taste.

E. R. Whitcomb, Hatley.

TART PASTE

1 cup shortening
1 tablespoon sugar
3 tablespoons cold water
The white of 1 egg well beaten, flour enough to roll nicely.
Bake in a quick oven, in moulds. Mrs. H. B. Whitcomb, Hatley.

BAKEWELL TART

Puff paste for one tart
Raspberry jam (stiff)
2 oz. ground almonds
2 oz. white sugar
2 oz. butter,
2 yolks of eggs
1 white of egg
A little essence of almonds
Cream the butter and sugar together until thick and white
Stir in the 2 yolks and 1 white of egg. Add the almonds, also a few drops of essence of almonds, and beat well. Line a pie plate with a nice rich pastry, place a good layer of jam on the bottom and spread the mixture lightly on the top of it. Bake in a quick oven about $\frac{1}{2}$ an hour and serve hot or cold.

M. Mousley, Hatley.

LEMON PIE

2 slices of bread (thick)
 $1\frac{1}{2}$ cups sugar
Butter size of an egg
Juice and rind of $1\frac{1}{2}$ lemons
2 eggs
 $1\frac{1}{2}$ cups boiling water
Mix bread, lemon and sugar and pour boiling water over, when softened add yolks of eggs, beaten well. Bake in a rich crust
Cover with meringue. Lillian M. Springis.

FRUIT PIE

1 cup raisins seeded
1 cup cranberries
1 cup sugar
1 cup water
1 teaspoon corn starch. Little vanilla.
Put on stove and boil until soft. If preferred, chop fruit.
Mrs. F. Chesley, Way's Mills.

ORANGE CREAM PIE.

2 eggs
 $\frac{1}{2}$ cup sugar
1 heaping tablespoon flour
1 pint milk
Orange extract
2 tablespoons of confectioner's sugar
Corn starch (1 tablespoon)
Beat thoroughly the yolks of the eggs with sugar. Add flour and corn starch dissolved in milk. Pour into the boiling milk and let cool about three minutes. Flavor and pour into baked crust. Beat the whites of the eggs to a stiff froth, add the sugar, and spread on top and brown slightly.
Mrs. U. L. Hanson, Way's Mills.

GRACE'S CREAM PIE.

Cream $\frac{1}{2}$ cup sugar and 1 tablespoon butter
Yolks of 2 eggs, beat well together
Add 1 heaping tablespoon corn starch
Stir well and cook until it thickens in 2 cups of boiling milk.
Flavor with vanilla or lemon. Fill a baked shell, frost with the
whites of the eggs beaten stiff and brown.

Mrs. C. L. B. Wheeler, Way's Mills.

COCOANUT PIE.

Same as above adding $\frac{1}{2}$ cup of shredded cocoanut.

Mrs. C. L. B. Wheeler, Way's Mills.

CHOCOLATE PIE.

Same as Cream Pie, add a piece of chocolate to darken it.

Mrs. C. L. B. Wheeler, Way's Mills.

ADA'S PINEAPPLE OR RHUBARB PIE.

$1\frac{1}{2}$ cups chopped fruit
2 egg yolks
1 cup sugar
1 tablespoon flour or instant tapioca. Bake with one crust.
Use egg whites to frost top. Serve cold.

Mrs. C. L. B. Wheeler, Way's Mills.

BUTTER SCOTCH PIE.

Bake rich crust and put in the following filling:

1 cup maple sugar
1 cup sweet milk (add slowly)
Yolks of two eggs.
Little salt

2 tablespoons of butter
2 tablespoons of flour

Rub these together, cook until thick in 'double boiler, flavor
to taste. Use whites of eggs for meringue. Gladys Kezar.

CREAM PIE.

1 pint milk put on in double boiler

$\frac{1}{2}$ cup of sugar
1 tablespoon corn starch
1 tablespoon flour
Yolks of 2 eggs
1 small teaspoon vanilla

Piece of butter $\frac{1}{2}$ size of an egg

Make a crust, have it baked. Prick with fork to prevent
blistering. Moisten flour, corn starch and sugar with some milk.
Stir into boiling milk. Cooking until custard sets, lastly adding
butter and yolks of eggs. Put into crust and bake while beating
whites of eggs and 2 tablespoons of sugar for frosting. Brown
in oven. Serve cold.

Mrs. A. H. Kezar.

COCOANUT PIE.

Take 2 cups sweet milk

$\frac{1}{2}$ cup cocoanut

$\frac{1}{4}$ cup sugar. Heat very hot, then add the yolks of 2 eggs

that have been beaten up with a little sugar, two heaping table-
spoons flour and a little sweet milk. Stir until it thickens, cook
for a few minutes then pour into a baked crust, cover with a mer-
ingue made from the whites of the eggs. Sprinkle generously
with cocoanut and put into oven to brown.

Agnes Spriggings.

COCOANUT PIE.

Beat up 3 eggs
Add 2 tablespoons of corn starch
Mix with 1 cup sugar
2 cups of scalded milk
1 cup of cocoanut
Pour into a deep pie plate which has been lined with a rich paste. Bake in a moderately hot oven. Cool and cover with whipped and sweetened cream. Sprinkle generously with cocoanut or nut meats.
Mrs. Mildred Lockwood.

ANGEL LEMON PIE.

1 lemon
1 cup sugar
One-eighth teaspoon salt
Yolks of three eggs
Whites of three eggs
Mix lemon rind and juice, $\frac{1}{2}$ cup sugar, salt and egg yolks in double boiler. Cook, stirring constantly, until thick, then cool. Beat egg whites until stiff and dry and fold into first mixture. Pour into crust already baked, put in oven until puffed and brown. Serve cold.
Mrs. Mildred Lockwood.

CHOCOLATE CREAM PIE.

Mix together:
One-third cup cocoa
 $\frac{1}{4}$ cup corn starch
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
2 eggs (yolks)
2 cups milk
1 tablespoon vanilla
Cook in double boiler until thick, stirring constantly. Pour into a baked crust, cover with meringue made of the two egg-whites and brown slightly.
Norma E. Holmes, Way's Mills.

PIE CRUST.

1 cup flour
 $\frac{1}{2}$ cup lard
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
3 tablespoons water

Mrs. W. A. Cramer, Way's Mills

PUDDINGS

Though fortune frown and skies are drear
And friends are changing year by year
One thing is always sure to please
Just give him puddings such as these.

HARD SAUCE.

½ cup butter
1 cup powdered sugar
½ teaspoon lemon and vanilla extract mixed. Cream butter,
add sugar and extract gradually. Form into a roll and slice or
serve by the spoonful. Mrs. H. B. Cooper, Beebe.

BAKED APPLE PUDDING

¼ cup butter
1 egg
Two-thirds cup shredded cocoanut
1 cup brown sugar
8 medium sized apples
Peel, core, quarter and slice apples on a buttered baking dish
and cream butter and beaten egg. Pour over apples and bake
twenty minutes. E. Roach.

GRAHAM PUDDING

1 egg
1 cup molasses
1 cup sour milk
2 cups graham flour
1 cup raisins
1 cup currants
½ teaspoon salt
½ teaspoon soda
2 teaspoons melted butter
Steam 2 hours

Hard Sauce.

½ cup butter
1 cup sugar, beat to a cream, white of 1 egg, beat very light
Flavor with vanilla. Mrs. Geo. Davis.

BAKED TAPIOCA PUDDING

½ cup tapioca, soaked over night, add 1 pint milk, 2 eggs
sugar to taste, a little salt and butter. Flavor with nutmeg and
vanilla. Bake ½ hour and cover with meringue.

TAPIOCA CREAM

Soak 1 cup tapioca over night in 2 cups milk. In morning add
4 cups milk and cook till clear, add salt, yolks of 4 eggs 1 cup
sugar, vanilla to taste. Bake in oven. When done cover with
meringue and brown. Half this quantity will serve family of four.
Mrs. H. G. Taylor

ORANGE PUDDING.

4 oranges
2 cups milk
½ cup whipped cream
5 tablespoons sugar
2¼ tablespoons gelatine dissolved in ½ cup hot water

Grate rind of oranges into milk and bring to a boil, add sugar and dissolved gelatine, cook. Then add strained orange juice and cook. Beat until the mixture bubbles and cool. Then beat in whipped cream and pour into mould. Serve with whipped cream.
Elizabeth S. Tremblay. Beebe.

CARROT PUDDING

1 cup chopped suet
1 cup grated potato (raw)
1 cup grated carrots
1 cup maple sugar
1 cup raisins
1½ cups flour
1 teaspoon soda in a little hot water
½ teaspoon salt
If desired add cinnamon 1½ teaspoon, cloves and nutmeg and mixed peel, or currants ½ cup.
Steam 3 hours. Serve with lemon sauce. I. M. B. G.

GRAHAM PUDDING.

1½ cups graham flour
1 cup sweet milk
1 cup molasses
½ cup raisins (figs or currants)
1 tablespoon butter, melted
1 teaspoon cinnamon
1 teaspoon soda
Steam 3 hours. Serve with lemon sauce. I.M.B.G.

RAISIN PUFFS.

2 eggs
½ cup butter
2 cups flour
1 cup sweet milk
1 cup chopped raisins
2 teaspoons baking powder
3 large teaspoons sugar
Steam ½ hour and serve with vanilla or lemon sauce.
Mrs. Ralph Mosher, Beebe.

CHOCOLATE PUDDING.

1 or 2 tablespoons butter
½ cup sugar
1 egg
½ cup milk
1 square chocolate (or ¼ cup cocoa)
1 teaspoon baking powder
½ teaspoon salt
Teaspoon vanilla
Beat the egg add sugar, milk and flour mixed with baking powder. Melt chocolate and butter and add to the mixture. Flavor with vanilla. Steam 1 hour and serve with a vanilla sauce.
I.M.B.G.

ALMOND PUDDING

Pound to a paste 1 pint of blanched almonds. Boil 1 quart of milk and into it, while boiling, stir in the almonds and 2 spoonsful of flour mixed with cold milk, 1 teaspoon salt, cook ten minutes. When cool add well beaten eggs and half a teaspoon of bitter almond, with 1 cup of sugar. Bake 30 minutes. Serve cold or hot.
Mrs. Geo. Davis.

CREAMED APPLE TAPIOCA.

Cook in double boiler for 15 minutes,
1 quart hot milk
4 tablespoons tapioca
 $\frac{1}{4}$ cup sugar
One-eighth teaspoon salt
Pare 6 apples and cut into eighths. Sprinkle with one half
cup of sugar, nutmeg or cinnamon and $\frac{1}{2}$ cup seedless raisins.
Pour tapioca over apples and bake until apples are soft.
Mrs. Wm. Hopkins.

RAISIN COCOANUT PUDDING

Add $\frac{1}{2}$ cup cocoanut
 $\frac{1}{2}$ cup bread crumbs
1 tablespoon butter
2 cups hot milk
Beat 1 egg (yolk). Mix with 2 tablespoons sugar, $\frac{1}{4}$ teaspoon
salt and add to milk. Cool and fold in egg white. Pour into
greased baking dish and bake in moderate oven until firm, about
35 minutes.
Mrs. Wm. Hopkins.

PUDDING SAUCE

1 cup milk boiled
1 tablespoon of corn starch, cook together, when cold add 1
cup white sugar, 1 tablespoon butter creamed together, white of 1
egg beaten, vanilla.
Mrs. H. D. Turcotte.

JELLY PLUM PUDDING

$\frac{3}{4}$ cup grapenuts
 $\frac{3}{4}$ cup dates
 $\frac{3}{4}$ cup cooked prunes
 $\frac{3}{4}$ cup walnuts
1 package orange Jello
1 teaspoon ground cinnamon
Little salt
Make Jello, using 2 cups water. When cool add grapenuts,
chopped walnuts, spices and fruit which has been stoned and cut
into pieces. Serve with whipped cream or a maple custard, when
jellied. Enough for nine servings.
Alice M. Colt.

COFFEE TAPIOCA CREAM

Put one pint of breakfast coffee over the fire in a double boil-
er. When hot, add 3 level tablespoons of quick cooking tapioca
and cook until the tapioca is transparent. Beat the yolks of 2 eggs,
add $\frac{1}{2}$ cup of sugar and $\frac{1}{4}$ teaspoon of salt, and beat again; dilute
with a little of the hot tapioca, and stir into the contents of the
double boiler. When the mixture has thickened, fold in the
stiffly beaten whites of the eggs. Serve cold.
Mrs. F. W. Pope, Hatley.

PLUM PUDDING.

1 lb. suet chopped fine
(If butter is used instead, it may be used as in a fruit cake)
1 cup sugar
1 egg
1 cup sweet milk
 $\frac{1}{2}$ cup molasses
1 large carrot grated
1 large apple grated
2 cups flour

1 cup bread crumbs
½ lb. currants
½ lb. large raisins
½ lb. small raisins
½ lb. mixed peel
½ lb. dates, a little salt
No soda. All kinds of spices
Flour enough to make very stiff. Steam 4 hours. Day used
steam 1 hour. (If recipe is doubled add 1 teaspoon of soda.)
Mrs. C. B. Crook, Beebe.

SALEM PUDDING.

1 cup of suet chopped fine
1 cup of maple molasses
A little salt
1 cup of milk
2 teaspoons cream tartar
1 cup of raisins
1 teaspoon of soda
3½ cups of flour
Steam 3 hours.

Mrs. L. O'Cass, Beebe.

VEGETABLE PLUM PUDDING

1 cup each of grated potatoes, carrots, chopped suet, sugar,
raisins, currants, flour.
1 teaspoon soda, salt, cinnamon, allspice, cloves.
Steam 2 hours in a buttered pudding mould. Can be kept an
indefinite time and steamed over again when needed.

Sauce

1 cup sugar
1 heaping tablespoon flour
Piece of butter size of a walnut
1 cup of boiling water
1 tablespoon brandy (or vinegar)

Mrs. Rufus Blair, Beebe.

SPANISH CREAM.

2 cups milk
½ cup sugar
¼ teaspoon salt
2 eggs
1 rounding tablespoon gelatine
½ cup cold water
½ teaspoon vanilla

Heat milk in a double boiler, add the salt and sugar and stir
until dissolved. Beat the yolks of the eggs, add to the milk and
stir until smooth and thick. Soften the gelatine in the cold water,
add to the hot milk, stir until smooth and remove from the fire.
When cold and nearly set fold in the stiffly beaten whites of the
eggs and set in the refrigerator until firm. Serve in sherbet
glasses with cream.
L.M.V. Seymour.

JOHN'S DELIGHT PUDDING

2 cups chopped bread
½ cup suet (or a little less butter)
½ cup of molasses
1 egg
1 cup raisins
1 cup sweet milk

½ teaspoon soda dissolved in milk
½ teaspoon cloves
1 teaspoon cinnamon
Pinch of salt and mace
Boil 2 hours or steam it just as well.

L.M.V. Seymour.

SNOW PUDDING

2 tablespoons gelatine
4 tablespoons of sugar
Grated rind of lemon
1 tablespoon lemon juice
Whites of 2 eggs
Soak gelatine in 2 tablespoon of cold water 10 minutes, add 1 pint of boiling water into which you have put lemon juice and rind and sugar. Cool after mixing. Set a bowl into a pan of cold water and put in whites of eggs and beat until light, then add the gelatine very slowly, beating all the time. Pour into a wet mould and let set 1 hour before serving.

L.M.V. Seymour.

NESSEROLE PUDDING

Heat 1 pint of milk in double boiler
Add 1 dessertspoon corn starch
½ cup sugar
Yolks of 2 eggs
Pinch of salt
½ teaspoon vanilla
When cool place in glasses, putting on top whites of eggs beaten with ¼ cup sugar and 1 teaspoon cocoa. Chop walnuts, sprinkle on top.

S. E. R.

COFFEE SOUFFLE

1½ cups of coffee
½ cup milk
Two-thirds cup sugar
¼ teaspoon salt
3 eggs
½ teaspoon vanilla
1 tablespoon granulated gelatine
Mix coffee, milk, half of sugar, heat in double boiler, add remaining sugar, salt and yolks of eggs beaten. Cook till mixture thickens. Fold in whites of eggs beaten stiff. Pour in wet mould, chill and serve with cream.

Mrs. F. O. Rand

GRAHAM PUDDING

1 egg
¼ cup of butter
½ cup of milk
½ cup molasses
½ teaspoon soda
1½ cups graham flour
1 small cup raisins
Spice to taste. Steam 4 hours. Serve with any sauce preferred.

Mrs. F. A. Johnston

DAINTY SUET PUDDING

2 cups bread crumbs
1 cup suet
1 cup seeded raisins
½ teaspoon soda
½ teaspoon cloves

1 teaspoon cinnamon
A little salt
 $\frac{1}{2}$ cup sugar
Into these mix:
1 egg
 $\frac{1}{2}$ cup molasses
1 cup sweet milk
Mix thoroughly and steam 2 hours. Mrs. F. A. Johnston.

CARROT PUDDING

1 cup each grated carrots and potatoes
1 cup brown sugar
1 cup chopped raisins
1 cup flour
1 teaspoon soda
1 teaspoon of salt
 $\frac{1}{2}$ teaspoon mixed spices
Steam 3 hours and serve with hard sauce.

COTTAGE PUDDING

1 egg beaten light
 $\frac{1}{2}$ cup sugar
4 tablespoons melted butter
1 cup sweet milk
2 teaspoons baking powder
 $1\frac{1}{2}$ cups of flour
Bake rather slow. Serve with hard sauce to which add 1 cup
mashed sweetened strawberries. Mrs. E. R. Whitcomb, Hatley

SULTANA PUDDING

6 oz. flour
3 oz. suet
3 oz. sultanas
1 oz. sugar
1 teaspoon baking powder. When all thoroughly blended
add 1 well beaten egg and sufficient milk to make a stiff batter
and boil 3 hours. A. Mackay.

OLIVE PUDDING

3 tablespoons butter
4 tablespoons flour
1 tablespoon lemon juice
 $1\frac{1}{2}$ cups hot water
 $\frac{1}{2}$ teaspoon salt
One-eighth teaspoon pepper
1 teaspoon butter
 $\frac{1}{2}$ cup chopped ripe olives
Melt butter, add flour, salt and pepper, mix, remove from fire,
add hot water and olives. Bring to boiling point, stirring con-
stantly, remove from fire, add teaspoon butter and lemon juice,
beat until smooth. Nice to serve with baked or steamed fish.
R. M. Brown, Tomifobia.

XMAS PUDDING

1 lb. raisins
 $\frac{3}{4}$ lb. sultanas
 $\frac{3}{4}$ lb. currants

½ lb. mixed peel
1 lb. suet, weighed after chopping
1 lb. bread crumbs
¼ lb. flour
1 lemon, 1 nutmeg
1 lb. sugar
5 eggs
1 pint of beer
Pinch of salt

Mix thoroughly and boil for several hours. This recipe is better if made some time before actually required, and resteamed.

GRAHAM PUDDING.

1 cup of molasses
1 egg
1 cup of sour milk
1 teaspoon soda
2 tablespoons of melted butter
1 cup of raisins
½ cup currants
½ teaspoon of salt
2 cups of graham flour
Steam 3 hours.

Mrs. J. Webster.

ENGLISH XMAS PLUM PUDDING

½ pint new milk
1 lb. suet
1 lb. currants
1 lb. raisins
½ lb. bread crumbs
1 teaspoon salt
1 teaspoon mixed spice
2 lemons, grated rind and juice
4 ozs. almonds
1 lb. sugar
1 lb. sultanas
1 lb. mixed candied peel
½ lb. flour
8 to 10 eggs
½ pint brandy

Prepare all fruit as for mincemeat and mix in the following order: flour, salt, spice, sugar, raisins, peel, bread crumbs, sultanas and currants. Beat the eggs well, add brandy to them and milk. Pour over and stir for sometime until all the ingredients are thoroughly mixed. Butter molds, fill and tie down securely and steam for 6 hours, according to size of mold. The above quantity makes 3 nice puddings which improve by keeping. M. Mousley, Hatley.

QUEEN OF PUDDINGS.

4 cups of bread crumbs, or stale cake
4 cups of milk
4 eggs (yolks only)
1 teaspoon of butter
1 lemon (grated rind only)
1 cup sugar

Soak breadcrumbs in milk until soft. Beat the eggs, sugar and salt together, add to the bread and milk with the butter and lemon. Mix thoroughly and bake in a quick oven but do not let it get watery. After it is cooked spread with jelly, frost with the fol-

lowing if desired:

- 4 eggs (whites only)
- 1 lemon (juice only)
- $\frac{1}{2}$ cup sugar

Mix all together and whip until light.

Mrs. H. B. Whitcomb, Hatley.

SNOW PUDDING

- 2 tablespoons corn starch
- 1 tablespoon sugar
- $\frac{1}{4}$ tablespoon salt
- 1 cup boiling water

Remove from stove and add the beaten whites of 2 eggs.

Chill.

Sauce: $\frac{1}{2}$ cup sugar

$\frac{3}{4}$ cup sweet milk

2 eggs (yolks)

Heat milk, add yolks, sugar and vanilla.

Mrs. Ralph Whitcomb.

STEAMED PUDDING.

- 1 cup bread crumbs
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup suet
- $\frac{1}{2}$ cup raisins
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon soda

Use milk or water to moisten, steam about 2 hours.

Mrs. G. Atkin.

APPLE TAPIOCA PUDDING

1 cup tapioca soaked in $1\frac{1}{2}$ pints of water

1 cup sugar

Pinch of salt

7 apples peeled and sliced

Place layers of tapioca and apple alternately in a baking dish, adding sugar and nutmeg. Cover and bake 2 hours. Serve with whipped cream.

STEAMED GRAHAM PUDDING.

$\frac{1}{2}$ cup sugar

1 egg

$\frac{1}{2}$ cup molasses

1 teaspoon soda

1 cup sweet milk

Salt.

2 cups graham flour

1 cup raisins

Steam 2 hours.

Sauce: 1 tablespoon flour, butter to mix

1 cup boiling water

1 cup sugar

Cook until it thickens, vinegar and nutmeg to taste.

CHOCOLATE PUDDING

1 cup flour

Pinch of salt

1 teaspoon baking powder

1 egg beaten light
2 tablespoons sugar
Butter size of a walnut, melted
 $\frac{1}{2}$ cup milk
 $1\frac{1}{4}$ squares melted chocolate or cocoa 1 tablespoon
Stir all together, butter tin and steam 1 hour. Serve with
whipped cream. Mrs. H. G. Taylor.

COTTAGE PUDDING.

1 cup sugar
3 tablespoons melted butter
1 cup milk
2 cups flour, heaping
2 teaspoons baking powder
Slice apples in bottom of pan, turn in batter and bake $\frac{1}{2}$ hour.
Serve with any sweet sauce. Mrs. H. G. Taylor.

WHOLE WHEAT PUDDING.

$\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup milk
1 egg
 $1\frac{1}{2}$ cups whole wheat or graham flour
 $\frac{1}{2}$ teaspoon soda
1 teaspoon salt
1 cup raisins
Melt butter, molasses, milk and well-beaten egg. Add mixed
and sifted dry ingredients, add raisins. Steam $2\frac{1}{2}$ hours. Serve
with any pudding sauce. Mrs. H. G. Taylor.

STEAMED CHOCOLATE PUDDING.

$\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon salt
3 teaspoons baking powder
 $\frac{3}{4}$ - 1 cup milk
2 - 1 level tablespoon cocoa dissolved in $\frac{1}{4}$ cup hot water.
2 tablespoons melted butter
 $\frac{1}{2}$ teaspoon vanilla
Steam in cups for half an hour and serve hot with sauce.

Hard Sauce

Two-thirds cup melted butter
1 cup powdered sugar
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon vanilla
2 tablespoons boiling water Mrs. Ralph Whitcomb.

PINEAPPLE CREAM

Whip 1 pint of cream thick
Add 1 can of grated Hawaiian pineapple
1 package of Kisons powdered gelatine dissolved in 1 table-
spoon of sherry. Mould all together and put in refrigerator to set.
Serve with wafers or cake. Beatrice Best.

Meringues.

Whip 3 whites of eggs until stiff and dry then add 4 table-
spoons of granulated sugar gradually and continue beating. Pile
in spoonfuls, high on floured board and bake in slow oven until
delicately browned. Press in centres and fill with whipped cream.
Beatrice Best.

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RAISIN PUFFS.

- 1 egg
- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ cup sweet milk
- $\frac{1}{2}$ cup raisins
- $1\frac{1}{2}$ teaspoons baking powder
- 2 teaspoons sugar
- 1 cup flour

Steam 20 minutes in cups half full and serve hot with sweet sauce.
Mrs. Ralph Whitcomb, Hatley.

CUP PUDDINGS

- 3 eggs
- $\frac{3}{4}$ cup of sugar
- $\frac{3}{4}$ cup of flour
- $\frac{3}{4}$ cup of sweet milk
- $\frac{1}{2}$ cup of butter
- $1\frac{1}{2}$ teaspoons baking powder

Butter your cups, pour in a small quantity of preserves, then fill with batter half way, and steam 20 minutes. Turn out on individual plates, serve with whipped cream.
Alice Hart.

XMAS PUDDING

- $\frac{1}{2}$ lb. currants
- $\frac{1}{2}$ lb. raisins
- $\frac{1}{2}$ lb. flour
- $\frac{1}{2}$ lb. suet
- $\frac{1}{2}$ lb. bread crumbs
- 5 ozs. mixed peel
- 4 tablespoons molasses
- $\frac{1}{4}$ lb. sugar
- 1 pint of milk

A few almonds if liked. Turn into mould, cover and steam 3 hours.
Mrs. Mary Clark, Beebe.

STEAMED PUDDING

- 3 cups flour
- 1 cup suet
- 1 cup molasses
- 1 cup raisins
- 1 cup currants
- $1\frac{1}{2}$ cups sweet milk
- 1 teaspoon soda
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon cloves
- Steam 3 hours.

Mrs. W. A. Cramer, Way's Mills.

BAKED LEMON PUDDING.

- $\frac{1}{4}$ lb. sugar
- 3 eggs
- 6 ozs. bread crumbs
- 2 lemons, juice and rind
- Bake $1\frac{1}{2}$ hours in a moderate oven.

Mrs. W. N. Horn, Way's Mills.

CHOCOLATE PUDDING.

- $1\frac{1}{2}$ squares chocolate
- 1 quart milk
- 1 cup sugar
- 3 tablespoons corn starch
- Yolks of 4 eggs

Grate chocolate into milk. Let come to a boil. Add 1 cup of sugar. Mix corn starch in a little milk and stir in last. When cool beat the whites of the eggs, sugar to taste and spread over pudding. Brown in oven.

Mrs. E. J. Gilbert, Way's Mills.

SUET PUDDING.

2 cups sour milk
2 level teaspoons soda
1½ cups suet, chopped fine
1 cup raisins
½ cup of figs

Flour to make rather a stiff batter, sugar to taste, one or two cups. Steam 2 hours.

Mrs. Leslie Beane, Way's Mills.

STALE CAKE PUDDING.

Pieces of stale cake, cookies, etc.

1 egg
½ cup milk
1 level teaspoon soda
2 level teaspoons cream tartar
½ cup molasses
¼ teaspoon salt

Put the stale cake through the meat chopper and take 2 cups of these crumbs for the pudding. Mix all the ingredients together and steam 2½ hours. Slice and serve with stiffly beaten whipped cream.

Mrs. W. B. Sargeant, Way's Mills.

PEACH CREAM.

1 tin peaches or ½ pint of purée
¼ pint of cold water
½ pint double cream
1 oz. gelatine
Sugar to taste

Little sweet jelly for decorating your mould

Melt a little sweet jelly and put in the bottom of mould with a few small pieces of peach. Let this set. Put peaches through a sieve, beat cream to a stiff froth and pour in to it the purée. Mix thoroughly together. Melt the gelatine in water and stir in quickly, having strained it first. Never let water boil that gelatine is melted in, but have it very hot. Set on ice to cool. Turn out and garnish if liked with chopped sweet jelly.

M. Mousley, Hatley.

COCOANUT PUDDING.

¼ lb. bread crumbs
2 ozs. sugar
A little lemon rind and juice
2 ozs. suet
3 ozs. dessicated cocoanut
1½ gills milk
3 eggs
1 oz. candied cherries

First place lemon rind and milk in a saucepan and allow to boil, place bread crumbs and sugar in a basin, strain the milk over these, chop the suet very fine and add, now add the dessicated cocoanut and a little lemon juice, add the yolks and mix all thoroughly together. Beat the whites to a stiff froth. Have ready a pudding mould well greased and ornamented with cherries, add whites to above mixture as lightly as possible. Place in a mould and steam 1½ hours.

M. Mousley, Hatley.

PINEAPPLE CREAM.

Divide 4 small sponge cakes, soak in pineapple juice. Slice the pineapple into small square pieces and put on top of sponge cakes. Make a custard and flavor with sherry. Pour over and let it stand. Whip cream with little sugar and pile on top.

M. Mousley, Hatley.

CARROT PUDDING.

1 egg.
1 cup grated carrot
1 cup potato, grated
1 cup sugar
2 1/2 cup flour 2 1/2 cups. 1/2 cup sugar + 1/2 cup maple molasses.
1 cup raisins
Butter size of an egg
1/2 teaspoon soda
Salt
1/2 teaspoon each of all kinds of spices
Steam 3 hours. Serve with sauce.

Mrs. M. E. Leavitt.

PRUNE DELIGHT

24 stewed sweetened prunes
1/2 cup walnut meats
1/2 cup shredded cocoanut
1/2 cup maraschino cherries
1 cup whipped cream
Remove stones from prunes. Fill cavity with nut meats. Place in tall stemmed sherbet glasses. Pour 2 or 3 tablespoons of the prune juice over prunes, top with generous serving of whipped cream. Sprinkle with cocoanut and decorate with cherries.

Mrs. Churchill Moore.

PERFECT PUDDING

Scald 2 cups of milk
Add 3 tablespoons minute tapioca
Cook until tapioca is clear, add yolks of 2 eggs lightly beaten and 1/4 teaspoon salt. Cook 3 minutes. Add 10 marshmallows. Cut in pieces but do not stir. Make a syrup of two-thirds cup of sugar and one-third cup of water, when it strings from spoon pour over stiffly beaten whites. Add 1 tablespoon lemon juice. Put 1/2 of meringue into the custard and add two-thirds cup of diced pineapple. Put in large dish or individual glasses. Heap remaining meringue on top. Chill before serving.

Mrs. Homer Rexford.

CAKES

GINGER BREAD

1/2 cup shortening
1/2 cup white sugar
1 egg
1 cup molasses
1 cup sour milk
2 1/2 cups flour
1 teaspoon ginger
1 teaspoon salt
1 heaping teaspoon soda

Cream shortening, sugar and egg, add molasses, milk with soda dissolved in it, flour sifted with ginger and salt. Beat ingredients, until thoroughly mixed. Bake in a moderate oven.
Miss Agnes Oliver.

OLD FASHIONED SWEET CAKE

1 cup maple sugar
1 egg
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{2}$ cup sour milk
1 teaspoon soda
Nutmeg, cinnamon
2 cups flour.

Mabel B. Wyman.

SCRIPTURE CAKE

$1\frac{1}{2}$ cup butter
2 cups sugar, white
6 eggs
 $\frac{1}{2}$ cup sweet milk
 $4\frac{1}{2}$ cups flour
2 cups raisins
2 cups figs
1 cup almonds
2 tablespoons honey
4 teaspoons baking powder
Season to taste with spice, nutmeg and lemon. Add cherries if desired.
Mrs. F. O. Rand.

WHITE NUT CAKE

$\frac{1}{4}$ cup butter
1 cup sugar
2 egg whites beaten with sugar and butter
 $1\frac{1}{2}$ cups flour (before sifting)
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ cup milk
Salt and vanilla
Mix in order given and add last 1 cup of walnuts broken rather coarse. Bake in loaf and frost with the following: Put into a good sized bowl 1 cup sugar, 1 egg white and 3 tablespoons cold water. Place bowl and contents in pan of boiling water and beat steadily until thick enough to spread on cake. Sprinkle top with nuts.
Myrtle Chadsey.

WEDDING CAKE

2 cups brown sugar
1 cup molasses
 $1\frac{1}{2}$ cups butter
5 cups flour
1 cup milk
1 teaspoon soda
3 eggs
 $\frac{1}{2}$ nutmeg
2 lbs. raisins
2 lbs. currants
 $\frac{1}{2}$ lb. citron
1 teaspoon all kinds of spices

Mrs. E. E. Bangs.

BOSTON GINGER BREAD

1 cup sugar
1 cup sour milk

2 cups flour
1 egg
4 tablespoons molasses
1 teaspoon soda
Salt
Butter size of an egg
2 teaspoons ginger
1 teaspoon of cinnamon.

Mrs. M. Johnston.

SPICE CAKE

$\frac{1}{2}$ cup butter (scant)
1 cup sugar
Two-thirds cup sour milk
1 and two thirds cup flour
2 eggs
1 teaspoon each, soda and cinnamon

Mrs. M. Johnston.

JELLY ROLL

1 cup sugar
1 cup flour
2 eggs
2 tablespoons milk
2 tablespoons vinegar
2 teaspoons baking powder
Beat eggs, add sugar, vinegar, then milk, sift baking powder with flour. After baking spread with jelly and roll.

Mrs. E. Crook.

NUT CAKE

2 cups sugar
1 cup butter
4 eggs
1 cup cold water
3 cups flour
1 teaspoon soda
2 teaspoons cream tartar
When well mixed add 1 cup of walnuts or hickory nuts chopped.

Mrs. M. E. Leavitt.

DRIED APPLE CAKE.

2 cups dried apples soaked over night
Chop and simmer in $2\frac{1}{2}$ cups of molasses for $\frac{1}{2}$ hour, when cold add $\frac{3}{4}$ cups shortening, 2 eggs, 1 teaspoon soda, 4 cups of flour, spice to taste. Bake in loaves.

Mrs. M. E. Leavitt.

ENGLISH LAYER CAKE

2 eggs
A little less than $\frac{1}{2}$ cup of hot milk
1 cup sugar
1 cup of flour
 $\frac{1}{2}$ teaspoon of baking powder
Separate the yolks from the eggs and beat both for some-time. Into the beaten yolks add 1 cup of sugar and gradually add the hot milk, still beating, and slowly add the whites and vanilla, a little salt, add flour and baking powder, place in a moderate oven and increase heat after a little, allow 25 minutes for baking.

M. E. Bailey, Waterville.

FROSTING

- 1 cup fine sugar
- 2 teaspoons cocoa
- 2 tablespoons hot coffee
- Piece of butter size of a walnut
- $\frac{1}{2}$ teaspoon vanilla.

Mrs. Geo. Rexford.

ORANGE CAKE

- One-third cup butter or shortening
 - 1 cup sugar
 - 2 eggs (yolks)
 - $1\frac{3}{4}$ cups flour
 - 2 teaspoons baking powder
 - $\frac{1}{4}$ teaspoons salt
 - 1 teaspoon grated orange rind
 - $\frac{1}{2}$ cup orange juice
 - $\frac{3}{4}$ cup chopped seeded raisins
 - 2 stiffly beaten egg whites
- Cream butter and add sugar slowly. Add beaten egg yolks, sift flour, baking powder and salt together and add to egg mixture alternately with orange juice. Add orange rind and raisins and beat until thoroughly mixed. Fold in egg whites, pour into greased loaf pan and bake in moderate oven 35 or 40 minutes.

Mrs. Wm. Hopkins.

ANGEL CAKE

- 8 egg whites
 - $1\frac{1}{4}$ cups sugar
 - Pinch of salt
 - 1 teaspoon cream tartar
 - 1 cup of flour (sift 5 times)
 - 1 teaspoon flavoring
- Beat salt and egg whites until very stiff, add sugar and cream tartar, beat again, add flavoring and fold in lightly. Bake in ungreased pan thirty-five minutes.

Mrs. W. Badger.

FRUIT CAKE

- 2 cups maple sugar
 - 2 cups molasses
 - $1\frac{1}{2}$ cups butter
 - 1 cup sour milk
 - 2 teaspoons cinnamon
 - 1 teaspoon cloves
 - 1 nutmeg
 - 5 eggs
 - 2 lbs. raisins
 - 1 lb. currants
 - $\frac{1}{2}$ lb. citron
 - 1 cup walnut meats (broken fine)
 - 5 cups flour
 - 1 large teaspoon soda
- This makes 3 medium loaves and is extra nice for a cheap cake.

Mrs. W. S. Badger

CHEAP CREAM CAKE

- 1 cup sugar
- 1 egg
- 1 cup sweet milk
- 2 cups flour

1 tablespoon butter
2 teaspoons baking powder
Flavoring
Divide in three parts and bake in round tins

Filling

Beat 1 egg
 $\frac{1}{2}$ cup sugar together
Add $\frac{1}{4}$ cup flour
Wet with milk, stir this into half pint boiling milk until thick,
flavor, cool, spread between layers. Mrs. W. Badger.

JOHN'S CAKE

$\frac{1}{2}$ cup butter
 $1\frac{1}{4}$ cups sugar
Yolks of 2 eggs
Two-thirds cup rich milk
 $2\frac{1}{4}$ cups flour
 $3\frac{1}{2}$ teaspoons baking powder
Salt
1 teaspoon lemon extract
1 teaspoon vanilla extract
2 tablespoons cherry juice
 $\frac{1}{2}$ cup raisins (cut)
 $\frac{1}{2}$ cup seedless raisins
 $\frac{1}{2}$ cup walnut meats
Small piece candied pineapple
 $\frac{1}{4}$ lb. candied cherries
Mix butter, sugar, salt, milk, eggs, flour (well sifted with bak-
ing powder) and give these a thorough beating, then add fruit
and flavoring, lastly fold in two egg whites beaten stiff. Bake in
moderate oven $1\frac{1}{4}$ hours Winnifred Worthen.

DATE CAKE

1 cup brown sugar
1 cup butter
2 eggs
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon cinnamon
2 cups flour
 $\frac{1}{2}$ cup walnuts chopped
1 lb. dates stoned
 $\frac{1}{2}$ cup warm water
Pinch salt
Beat butter and sugar to a cream, add eggs well beaten, add
flour, baking powder, soda and salt sifted together, add dates and
nuts, then water. Bake in a moderate oven. Can be made as a
loaf or a layer cake. Mrs. W. E. Hase, Beebe.

DATE CAKE.

2 eggs
1 cup sugar creamed with $\frac{1}{2}$ cup butter
1 package dates (stoned and cut lengthwise)
 $\frac{1}{4}$ lb. shelled walnuts, cut fine
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon soda in $\frac{1}{2}$ cup hot water
2 cups flour
Bake in loaf. Bake about 1 hour in a slow oven.
Mrs. Rufus Blair, Beebe.

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WHITE FRUIT CAKE

1½ cups sugar
2 eggs
¾ cup sour cream
½ teaspoon soda
1½ cups sweet milk
4 teaspoons baking powder
1 cup walnuts
1 cup seedless raisins
2 teaspoons vanilla
Mix with flour very thick. Bake in moderate oven.

SPICE CAKE

2 cups of water
2 cups of sugar
1 cup of shortening
1½ lbs. of raisins
1 teaspoon of cinnamon
1 teaspoon of cloves
1 saltspoon of salt. Boil together. When cool add 1 teaspoon
of soda, 3½ cups flour and 2 eggs well beaten. Bake 1 hour.
R. M. MacDonald, Beebe.

WEDDING CAKE

1 lb. butter
1 lb. and 2 ozs. brown sugar
1 lb. and 4 ozs. bread flour
12 eggs
2 teaspoons mace
2 teaspoons soda
2 teaspoons cream tartar
1 teaspoon salt
2 nutmegs
4 tablespoons cinnamon
2 tablespoons cloves
2 tablespoons allspice
1 coffee cup of molasses
1 coffee cup sour cream
½ coffee cup brandy
4 lbs. raisins
2 lbs. currants
½ lb. citron peel
¼ lb. lemon peel
¼ lb. orange peel
1 glass orange marmalade
2 teaspoons rose flavoring
1 lb. dates
1 lb. walnuts
1½ lbs. almonds
Cream the butter and sugar, add eggs, one at a time and beat
until creamy, add molasses and sour cream. Put spices and salt
into flour and sift several times. Add floured fruit last. Will
need extra flour for fruit and if batter does not seem stiff enough
add more flour. Best to bake a small cake to see if batter is right
Should be made about 5 weeks before needed. Needs 2½ or 3
hours, or even more time to bake. Wrap loaves in wax paper
before putting away. About once each week this cake should be
thoroughly moistened with brandy, wine or grape juice.
Mary C. Reed.

NUT AND RAISIN CAKE

½ cup butter
1 cup sugar (brown)
1 egg
1 cup chopped raisins
1 cup chopped nuts
1 cup sour milk
1 teaspoon soda
2 cups of flour
1 nutmeg

M. A. Cronwell.

BROWN SUGAR FROSTING

2 cups brown sugar
½ cup sweet milk
Boil together until it will form a soft ball when dropped in a glass of cold water. Put in a piece of butter size of walnut and beat until cool enough to spread on cake.

Agnes Springs.

QUICK LIGHT CAKE

Take ½ cup melted butter, break 1 egg into it, and fill the cup to over-flowing with sweet milk. Pour this into 1½ cups of flour that has been sifted with 1 cup of sugar and 2 teaspoons baking powder, add vanilla or other flavoring and beat steadily for 5 minutes. Bake in a moderate oven.

Agnes Springs.

BOILED FROSTING

1½ cups sugar
5 tablespoons milk
Boil four minutes slowly, when done add piece of butter size of walnut. Beat until smooth enough to spread.

Nellie Springs.

MARBLE CAKE

1 cup sugar
½ cup butter
1 cup milk
2½ cups flour
1 egg
1 teaspoon soda
2 teaspoons cream tartar
Take one-third of the mixture, add to it ½ teaspoon cinnamon, cloves, nutmeg, allspice, ½ cup raisins. Put in pan with alternate spoonfuls. Bake in moderate oven.

Mrs. Mildred Lockwood

FRUIT CAKE

½ lb. raisins
¾ lb. currants
2 cups sugar
1 cup butter creamed together
4 eggs
½ cup sweet milk
3 cups flour
½ lb. citron
1 teaspoon cinnamon, mace and nutmeg
2 teaspoons baking powder
Bake slowly 2 hours.

Mrs. Mildred Lockwood.

SWEET CREAM CAKE

2 eggs
1 cup sugar
1 cup sweet cream
2 cups flour
2 teaspoons cream tartar
1 teaspoon soda
Pinch of salt
1 teaspoon lemon extract

Mrs. J. B. Reed.

FRUIT CAKE

1 cup sour milk
1 cup sugar
1 cup raisins, chopped
 $\frac{1}{2}$ cup shortening
2 cups flour
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon allspice
1 teaspoon soda
1 tablespoon molasses.

Mrs. J. B. Reed.

ROLL JELLY CAKE

2 eggs
1 cup sugar
1 cup flour
1 tablespoon sweet milk
1 teaspoon cream tartar
 $\frac{1}{2}$ teaspoon soda
Pinch of salt

Beat the eggs until light, add the sugar and salt and stir until dissolved, then add milk. Sift the flour and cream tartar and soda together twice. Add to the above and beat until light. Put in a flat pan and bake 10 to 15 minutes. Spread the under side with jelly and roll up.

L. M. V. Seymour.

APPLE CAKE

Cream 1 cup sugar
and $\frac{1}{2}$ cup shortening
1 teaspoon salt
 $\frac{1}{2}$ teaspoon cloves
1 teaspoon cinnamon
A little nutmeg

Dissolve 1 teaspoon soda and stir it into a cup of sour apple sauce, letting it foam over the other ingredients. Beat thoroughly. Add $1\frac{1}{4}$ cups flour and 1 cup raisins. Bake in a loaf tin $\frac{3}{4}$ of an hour.

L. M. V. Seymour.

SPONGE CAKE

2 eggs, beat 1 minute
 $1\frac{1}{2}$ cups sugar, beat 5 minutes
1 cup flour, beat 1 minute
 $\frac{1}{2}$ cup of cold water
1 cup of flour with 2 teaspoons cream of tartar and 1 of soda.
beat 1 minute.

Mrs. J. Webster.

FRUIT CAKE

1 cup of butter
1 cup brown sugar
2 lbs. currants
2 lbs. of raisins

1 large coffee cup of molasses
1 cup sour milk
1 teaspoon soda
1 teaspoon of all kinds of spices
4 cups of flour.

Mrs. Herbert Webster, Hatley.

NUT CAKE

1 egg
1 cup sour milk
1 cup sugar
 $\frac{1}{2}$ cup butter
1 teaspoon of soda
 $\frac{1}{2}$ cup chopped raisins
 $\frac{1}{2}$ cup of chopped walnuts
1 teaspoon nutmeg
2 cups flour. Bake slowly.

Mrs. Herbert Webster, Hatley.

ROLL JELLY CAKE

$\frac{1}{2}$ cups of sugar
3 eggs
1 tablespoon butter
 $\frac{1}{2}$ cup milk
1 teaspoon cream tartar
 $\frac{1}{2}$ teaspoon soda
or 2 teaspoons baking powder
 $\frac{1}{2}$ cups of flour

This makes two small rolls or one large. Mrs. J. Webster.

SEED CAKE

2 eggs beaten separately
 $\frac{1}{2}$ cup of butter
1 small cup of sugar
Beat the butter and sugar together, and add the well beaten yolks, then add $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour with 2 scant teaspoons baking powder sifted with it and 1 good teaspoon caraway seed, all mixed together, add the well beaten whites last of all. Bake in loaf tin.

Mrs. Fred W. Pope.

FRUIT CAKE

1 cup brown sugar
 $\frac{1}{2}$ cup molasses
1 cup sour cream
1 tablespoon soda put in cream when dissolved
1 tablespoon boiling water to dissolve soda
 $3\frac{1}{2}$ cups flour
2 lbs. raisins
 $\frac{1}{2}$ lb. currants
Citron chopped fine
1 cup preserves (strawberries preferred)
Pinch of salt
Spices to taste.

Mrs. W. T. Hart.

CHRISTMAS CAKE

1 lb. Valencia raisins
 $\frac{1}{2}$ lb. sultana raisins
 $1\frac{1}{2}$ lbs. currants
 $\frac{1}{2}$ lb. sugar
 $\frac{3}{4}$ lb. flour
 $\frac{1}{2}$ lb. butter
 $\frac{1}{4}$ lb. blanched almonds

$\frac{3}{4}$ lb. mixed peel
 1 teaspoon mixed spice
 1 teaspoon baking powder
 $\frac{1}{2}$ nutmeg
 Pinch of salt
 5 eggs
 Grated rind and juice of 1 lemon
 $\frac{1}{2}$ wine glass of brandy
 Rub sugar and butter to a cream, add eggs which have been beaten separately. Then add flour, baking powder, salt and spice and mix well. Add fruit, peel almonds, rind and juice of lemon, then pour on brandy, thoroughly mix. Bake about 3 hours in a moderate oven.

SURPRISE CAKE

1 egg
 1 cup sugar
 $\frac{1}{2}$ cup butter
 1 cup milk
 1 teaspoon of soda
 2 teaspoons of cream of tartar
 $2\frac{1}{2}$ cups of flour
 Bake thirty minutes in a moderate oven.

ANGEL CAKE

White of 9 large or 10 small eggs
 $\frac{1}{4}$ cups sifted granulated sugar
 1 cup sifted flour
 $\frac{1}{2}$ teaspoon cream tartar
 Pinch of salt add to eggs before beating
 After sifting flour four or five times, measure and set aside 1 cup, then sift and measure one and one fourth cups granulated sugar; beat white of eggs about half, add cream tartar and beat until very stiff; stir in sugar, then flour very lightly and flavor to taste. Bake in patent cake dish, not buttered, from 35 to 50 minutes. When done turn pan upside down and leave until cool.

SOUFFLE ICING

Put 1 cup white sugar
 3 tablespoons cold water
 1 unbeaten white of egg in double boiler. Beat with egg beater 7 minutes. Remove, flavor with $\frac{1}{2}$ teaspoon lemon, $\frac{1}{2}$ vanilla, or 1 of each.
 Mrs. H. Turcott.

GOLDEN SPONGE CAKE

7 eggs
 $\frac{1}{4}$ cup sugar
 1 cup flour
 Line bottom of pan with paper but do not grease, put sugar to boil with water to dissolve, boil to the hair stage, then pour over the well beaten yolks of eggs, beat until cold, then mix in flour, then beat whites until stiff and fold in carefully. Bake 1 hour in a moderate oven in a tube pan if possible. When egg whites are partly beaten put in 1 teaspoon cream tartar and pinch of salt. Sift flour several times.

ONE EGG CAKE

1 egg
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cups flour

1½ teaspoons baking powder
One-third teaspoon lemon extract
Two thirds teaspoon vanilla
Cream butter, add sugar gradually, beaten yolk of egg and milk, then add flour mixed and sifted with baking powder. Lastly add beaten whites.
Miss Mattie Miller, Beebe.

GUARDS CAKE

½ lb. moist sugar
1 lb. butter
1 lb. currants
1 lb. sultanas
1 lb. flour
4 eggs
1 teaspoon soda
1 teaspoon spices

Mix well and bake for 2 hours in a moderate oven

A. Mackay.

LIGHT CRUMB CAKE

Put into a bowl 2 cups flour

1½ cups sugar
¾ cup butter
2 teaspoons baking powder

Mix together to look like crumbs. Take out ¾ cup of crumbs, set to one side. Add to those in bowl 2 eggs and ¾ cup sweet milk, beat together until like cream in color and smooth. Turn into pan and sprinkle crumbs over top. Bake in moderate oven.

Mrs. E. A. Taylor.

RIBBON CAKE

2 cups sugar
1 cup sweet milk
3 cups flour
3 eggs
Two-thirds cup of butter
1 teaspoon soda and flavor

Put ½ the above into two oblong pans, to the remainder add 1 tablespoon molasses,

1 large cup raisins chopped
¼ lb. sliced citron peel
1 teaspoon cinnamon
½ teaspoon each, cloves, allspice
Grate in a little nutmeg and
Add 1 spoonful flour

Put into 2 pans as above. Put the sheets together while warm, with jelly or raspberry jam between. Cut into thin slices for the table.

E. J. L.

WHITE FRUIT CAKE

1 cup butter
2 cups white sugar
1½ cups water
½ cup nut meats
1 cup raisins
1 cup currants
3½ cups flour
3 eggs
2 teaspoons baking powder

Flavor with nutmeg and lemon. This makes two loaves.

COFFEE SPICE CAKE

1½ cups sugar

½ cup butter

½ cup coffee and same amount of molasses

Add the yolk of an egg beaten, to the sugar and butter and then add the cup of liquid alternately with 2 cups of flour. Then add 1 teaspoon soda dissolved in a little boiling water, 1 cup of raisins seeded and rolled in flour, 1 teaspoon of cinnamon, 1 grated nutmeg and ½ teaspoon ground cloves, 1 teaspoon salt and the beaten white of an egg. Bake slowly.

E. J. L.

BLUEBERRY CAKE

For 2 pans

1 cup sugar

1 tablespoon butter

2 eggs

2 cups blueberries or more

1 cup milk

2½ cups flour

3 teaspoons baking powder or

2 teaspoons cream tartar

1 teaspoon soda

Bake in a rather hot oven 35 minutes.

For two tins.

E. J. L.

CHOCOLATE FILLING

1 cup sugar

5 tablespoons milk

1 square melted chocolate

Melt chocolate first, add milk, boil up and then add sugar. Boil 4 minutes, when cooled a little add 1 teaspoon vanilla, do not stir any more until cold enough to spread on cake.

R. M. B.

OLD-FASHIONED POTATO CAKE

2 cups flour

1 teaspoon salt

2 teaspoons baking powder

1 cup potato mashed fine

Milk or water

Mix flour, salt, and baking powder, add potato and enough liquid to make soft dough. Form into cake and cook slowly in well greased frying pan, turning occasionally and adding more fat to pan. Cook about 30 minutes. Spread with butter and serve hot.

Mrs. H. G. Taylor.

FRUIT CAKE

½ cup sugar

½ cup molasses

½ cup shortening

1 cup sour milk

1 teaspoon soda, if milk is very sour, a heaping spoonful

2 heaping cups flour

1 cup raisins

½ cup currants

Citron to your liking

½ teaspoon cinnamon

½ teaspoon cloves (scant)

½ teaspoon allspice

1 teaspoon salt

½ teaspoon nutmeg

Bake in a slow oven. This is extra good.

Mrs. G. Atkin

CHOCOLATE ICING

- 1 cup white sugar
- 2 tablespoons cocoa
- $\frac{1}{2}$ cup sweet milk
- 1 tablespoon butter

Boil ingredients until it hardens in cold water. When cold beat until it is hard enough to spread on cake.

Miss Agnes Oliver, Way's Mill.s.

CHOCOLATE MOCHA CAKE

- 1 rounding tablespoon butter
- $\frac{3}{4}$ cup sugar
- 1 egg
- 2 squares chocolate
- $\frac{3}{4}$ cup milk
- 1 cup flour
- 1 teaspoon baking powder

Cream butter and sugar, add volk of egg, chocolate melted, beat well, add milk and flour sifted 3 times with baking powder, add the beaten white of egg.

Icing

- 1 cup powdered sugar
- Butter size of an egg
- 1 square chocolate melted. Moisten with hot coffee, flavor with vanilla.

Mrs. E. E. Bangs.

CRUMB CAKE

- One and two-thirds cups of flour
- 1 cup sugar
- 2 tablespoons butter
- 1 teaspoon each, soda, cinnamon, cloves
- 1 cup chopped raisins
- 1 cup sour milk

Mix flour, butter, and sugar to fine crumbs. Take out $\frac{1}{2}$ cup of crumbs. To the remainder add cinnamon, cloves, soda and raisins, mix well then add milk. Put into well buttered tin, then spread the $\frac{1}{2}$ cup of crumbs on top, which forms the icing. Bake slowly.

Mrs. J. E. Bayley.

COCOA CAKE

- 1 cup sugar
- $\frac{1}{2}$ cup butter, well creamed
- $\frac{1}{4}$ cup sweet milk
- 2 eggs, well beaten
- $\frac{3}{4}$ cup flour
- Pinch of salt
- $\frac{1}{2}$ teaspoon soda (small), mix dry with flour
- 3 dessertspoons Baker's cocoa, mix dry with flour
- $\frac{1}{2}$ cup of walnuts cut fine
- $\frac{1}{2}$ teaspoon vanilla

Mrs. J. Pidduck, Hatley.

CHOCOLATE LAYER CAKE

- 1 egg
- 1 cup sugar
- 2 teaspoons cocoa in $\frac{1}{4}$ cup boiling water
- 1 teaspoon soda dissolved in $\frac{1}{2}$ cup sour milk
- $1\frac{1}{2}$ cups flour
- Pinch of salt
- 1 teaspoon baking powder sifted with flour
- 1 teaspoon vanilla. Add hot water at the last.

tins.

Bake in two
Jessie Morrison.

CHOCOLATE CAKE

$\frac{1}{4}$ cup unsweetened chocolate
 $\frac{1}{2}$ cup milk
Yolk of one egg, boil until thick, then add
1 cup sugar
1 tablespoon butter
 $\frac{1}{2}$ cup milk
1 teaspoon soda
 $1\frac{1}{2}$ cups flour

SEVEN MINUTE ICING

1 unbeaten egg white
 $\frac{7}{8}$ cup sugar
3 tablespoons cold water
Place all ingredients in top of double boiler, place over boiling water and beat with beater seven minutes, add $\frac{1}{2}$ teaspoon flavoring.
Mrs. E. A. Taylor.

DEVIL'S FOOD

Cream $\frac{3}{4}$ cup butter, add 2 cups sugar gradually
Add 3 egg yolks beaten light
1 cup mashed potatoes
1 cup finely chopped nuts
Sift 2 cups flour
 $\frac{3}{4}$ cup cocoa
3 teaspoons baking powder three times
Add flour and $1\frac{1}{2}$ cups milk alternately to the batter and beat hard, add 1 teaspoon vanilla. Bake in 3 layers, about 20 minutes or in loaf about 45 minutes. Put layers together with fruit jelly. Cover with mocha frosting.
Mrs. Wm. Hopkins.

VELVET LUCK CAKE

$\frac{1}{2}$ cup of butter
1 cup of sugar
1 cup of sour milk
1 teaspoon Cow Brand baking soda
1 egg
2 cups of flour
1 cooking spoonful molasses
1 teaspoon of cinnamon
 $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{4}$ teaspoon nutmeg
May Bayley..

DARK LAYER CAKE

Two-thirds cup sugar
 $\frac{1}{2}$ cup molasses
2 eggs
 $\frac{3}{4}$ cup cold water
Butter size of an egg
1 teaspoon soda
 $1\frac{3}{4}$ cups flour. Season with cloves and cinnamon.
Mrs. M. Johnston

COFFEE CHOCOLATE CAKE

One-third cup butter
1 egg
1 cup white sugar
 $1\frac{3}{4}$ cups flour
2 even teaspoons baking powder
1 even teaspoon salt

1 even teaspoon cloves, cinnamon
2 heaping tablespoons cocoa
Two-thirds cup coffee
One-third cup sweet milk
Cream butter, beat together butter, sugar and egg. Add flour sifted with baking powder, salt, cocoa, cloves and cinnamon. Add coffee and milk. Beat these ingredients until thoroughly mixed. Bake in a moderate oven.

Miss Agnes Oliver, Way's Mills.

MOCHA CAKE.

$\frac{1}{2}$ cup butter, melted
Put whites of 2 eggs in cup on top of butter
Fill cup with milk
1 cup sugar
 $\frac{1}{2}$ teaspoon baking powder
 $1\frac{1}{2}$ scant cups flour
Pinch of salt
1 teaspoon vanilla
Mix together. Bake 20 minutes in square tin. When cooked turn out on board and cut in little squares and make a good rich frosting of pulverized sugar and butter. After you frost the squares roll in fine rolled walnut meats.

Mrs. W. E. Huse, Beebe.

MOCHA CAKE

1 cup of sugar
 $\frac{1}{2}$ cup of butter, not melted
2 eggs
1 cup of milk
2 cups of flour
3 teaspoons of baking powder
2 squares of chocolate, melted
A little salt. Flavor with vanilla

FROSTING

$\frac{1}{2}$ cup of melted butter
2 cups of powdered sugar
2 heaping tablespoons of cocoa
Vanilla and strong coffee to taste

CHOCOLATE CAKE

2 squares unsweetened chocolate
 $\frac{1}{2}$ cup milk
2 egg yolks beaten and put on stove and boiled, stir constantly
 $\frac{1}{4}$ cups sugar
3 tablespoons melted butter
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{4}$ cups flour
Ice with frosting flavored with vanilla. Mrs. M. E. Leavitt.

CHOCOLATE CAKE

First part: $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup milk
2 squares chocolate, let it melt on back of stove
Second part: 1 cup sugar
 $\frac{1}{2}$ cup butter
2 eggs
 $\frac{1}{2}$ cup milk

- 2 cups flour
- 1 teaspoon soda
- 2 teaspoons of cream of tartar
- 1 teaspoon vanilla

When first part is cooled mix with second part, put in two tins and bake. Put together with any preferred frosting.

Mrs. Geo. Rexford.

CHOCOLATE CAKE, With Fig Filling.

- 2 tablespoons butter
- 1 $\frac{1}{4}$ cups sugar
- 2 eggs
- 1 cup sour milk
- 1 teaspoon soda
- 1 $\frac{3}{4}$ cups flour
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla
- 2 squares chocolate

Cream butter, add sugar then well beaten eggs. Stir soda into sour milk, add milk and flour alternatively, add salt, vanilla and melted chocolate last. Bake in layer cake tins.

Fig Filling.

- $\frac{1}{4}$ lb. chopped figs
- $\frac{3}{4}$ cup water
- Corn starch

1 teaspoon lemon flavoring

Frost with White Mountain icing to which has been added two tablespoons chopped figs and one teaspoon lemon flavoring.

Muriel P. Corey, Beebe

FUDGE CAKE

- 1 cup sugar
- 1 tablespoon butter
- 1 egg creamed together
- 3 tablespoons cocoa mixed with hot water,
- Add to mixture: 1 cup sour milk
- 1 teaspoon soda mixed in milk
- 2 cups flour
- 1 teaspoon baking powder sifted together
- 1 teaspoon vanilla
- Pinch of salt and cinnamon

Icing.

- 1 $\frac{1}{2}$ cups powdered sugar
- 2 tablespoons cocoa
- Butter size of a walnut
- $\frac{1}{2}$ teaspoon vanilla

Mix with a little hot water. Mrs. F. Chesley, Way's Mills.

MAPLE NUT CAKE

- One-third cup shortening
- 1 cup maple sugar
- 2 eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup milk
- 1 $\frac{1}{2}$ cups flour
- $\frac{1}{4}$ teaspoon salt
- 1 cup chopped nuts

2 teaspoons baking powder
Cream shortening, add sugar, egg yolks, flavoring and milk, and beat well; add flour, salt and baking powder which have been sifted together and add chopped nuts; mix in beaten whites. Bake in loaf pan 35 to 45 minutes. Cover top with maple icing.
Mrs. E. A. Taylor.

CORN STARCH CAKE

1 cup white sugar
 $\frac{1}{2}$ cup butter
4 eggs
 $\frac{1}{2}$ cup sweet milk
 $\frac{1}{2}$ teaspoon soda
1 teaspoon cream tartar
Two thirds cup of corn starch
Two-thirds cup of pastry flour
Flavor with lemon.
Mrs. E. J. Gilbert, Way's Mills.

SPICE CAKE

1 cup sugar
1 cup sour milk
 $2\frac{1}{4}$ cups flour
 $\frac{1}{2}$ cup butter
1 egg
 $\frac{1}{2}$ teaspoon cloves
1 teaspoon cinnamon
1 rounding teaspoon soda
5 teaspoons cocoa
 $\frac{1}{4}$ cup of boiling water
Put water in last.
Mrs. W. A. Cramer, Way's Mills.

SPONGE CAKE

Beat together the whites and yolks of 2 eggs, then beat in 1 cup sugar, fold in 1 cup of flour, $2\frac{1}{2}$ teaspoons baking powder and $\frac{1}{4}$ teaspoon salt sifted together. Beat in One-third cup hot milk, flavor. Can be used for Jelly roll. Mrs. F. Chesley, Way's Mills.

STRAWBERRY TEA CAKE

2 eggs beaten together
Reserve white of egg
1 cup sugar
Butter the size of an egg
 $\frac{1}{2}$ cup milk
1 teaspoon cream of tartar
 $\frac{1}{2}$ teaspoon of soda
Sifted twice into 2 cups of flour. Bake in three layers.

Filling.

White of 1 egg beaten very stiff
 $\frac{3}{4}$ cup sugar
Beaten again
 $\frac{1}{2}$ cup fresh strawberries bruised to a pulp.
Beat until very light.
Mrs. E. J. Gilbert, Way's Mills.

Sponge Cake

4 eggs
2 cups sugar
2 cups flour
2 heaping teaspoons baking powder
Then add a little lemon
Two-thirds cup of boiling water. Beat well and bake.
Mrs. W. N. Horn, Way's Mills.

Raisin Filling for Cake

1½ cups sugar
½ cup water
½ lb. seeded raisins
Whites of 2 eggs
Boil sugar and water together until it will spin a thread when dropped from spoon. Beat whites of eggs until stiff, slowly add the hot sugar, beating constantly. Add raisins which have been chopped or ground in food chopper. Beat mixture until it thickens and place on cake while still warm. A cup of chopped walnut meats may be added if desired.
Miss Mary Hovey, Way's Mills.

Cream Cake

2 eggs beaten with two-thirds cup of sugar
Two thirds cup sweet cream
1½ cups flour
2 teaspoons cream tartar
1 teaspoon soda sifted with flour
Beat all together and bake in a quick oven. Bake in 2 round tins.
Mrs. Leslie Beane, Way's Mills.

1, 2, 3, 4, CAKE.

1 cup butter
2 cups sugar
3 cups flour
4 eggs
2 teaspoons baking powder.
Mrs. H. O. Buckland, Way's Mills.

Favorite Cake

4 eggs
1 cup milk
3½ cups flour
1 cup currants
2 teaspoons ginger
¾ cup butter
1 cup raisins
5 teaspoons baking powder
1 teaspoon of salt
Cream butter and sugar, gradually add eggs, beat until light. Then add milk. Flour mixed with baking powder, then fruit and vanilla. This recipe makes two loaves.
Mrs. Wm. Emo, Way's Mills.

NUT SPICE CAKE

½ cup butter
½ cup molasses
1 cup sour milk
1 teaspoon soda
½ teaspoon cloves
1 cup raisins
½ cup walnuts
1 cup brown sugar
Yolks of 4 eggs
2½ cups flour
1 teaspoon cinnamon
¼ teaspoon nutmeg
1 cup currants
1½ teaspoons baking powder. Mix ingredients in the order given. Mrs. Wm. Emo, Way's Mills.

ECCLES CAKE

6 ozs. rough puff paste
2 ozs. butter
2 ozs. sugar
2 ozs. currants
2 ozs. candied peel
Place butter in saucepan, let it melt, then add sugar, peel cut very small, wash currants and add. Stir over fire until sugar is melted. Roll pastry, cut out some rounds (This mixture will keep in jar). Place a little mixture in centre of each round, press together the edges, turn it over and roll out a little. Place in baking tin and bake in a quick oven 10 minutes.

Mrs. Mousley, Hatley.

MOCK ANGEL CAKE

3 teaspoons baking powder
1 cup flour
1 cup sugar
Few grains of salt
1 cup hot sweet milk
1 teaspoon vanilla
2 egg whites
Sift first four ingredients several times. Heat milk, pour gradually over flour mixture, stirring carefully until smooth, add flavoring. Fold in stiffly beaten whites of eggs and bake in an un-buttered pan in a moderate oven 40 minutes.

Alice Glidden, Hatley.

FRUIT CAKE

½ cup molasses
1 cup brown sugar, or maple
1 cup sour cream
1 tablespoon soda dissolved in
1 tablespoon boiling water and added to cream
3½ cups flour
2 lbs. raisins

½ lb. currants
Citron peel
1 cup preserves
Salt and spices to taste.
This should bake slowly for 3 hours.

Mrs. Willard Rexford.

MARBLE CAKE White Part

¼ cup butter
¾ cup sugar
2 egg whites
¼ cup milk
1 teaspoon baking powder
1 cup flour

Dark Part.

¼ cup butter
½ cup sugar
¼ cup molasses
2 eggs (yolks)
¼ cup milk
½ teaspoon cloves, cinnamon, nutmeg
1 large teaspoon baking powder
1½ cups flour.

Mrs. Willard Rexford.

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COOKIES

OATMEAL COOKIES

- 1 cup sugar, maple if you have it
- $\frac{3}{4}$ cup shortening
- 1 cup raisins
- 3 cups oatmeal
- 2 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon soda

Sour or butter milk to make a fairly thick batter. Grind the oatmeal and raisins in food chopper. Drop in small quantities on well oiled tin.

OATMEAL COOKIES

- 1 cup sugar
- 1 egg
- 1 cup butter
- 2 tablespoons sour milk
- 1 teaspoon soda
- 2 cups oatmeal

Vanilla Flavoring. Flour enough to knead and roll out.

1 cup raisins chopped and put in if desired.

R. M. MacDonald, Beebe.

OATMEAL COOKIES

- 2 cups rolled oats, mixed with
- 2 cups pastry flour, with which has been sifted
- 1 teaspoon each of salt and soda

Add to the dry ingredients $\frac{1}{2}$ cup seeded raisins cut in halves. Cream together $\frac{1}{2}$ cup of shortening and 1 cup brown sugar and 1 well beaten egg, add $\frac{1}{2}$ cup warm water, 1 teaspoon vanilla.

Miss Esther Miller, Beebe.

GINGER SNAPS

- 1 cup molasses
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup shortening and boil, cool and add
- 1 teaspoon soda
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1 teaspoon lemon extract
- Flour to make stiff dough.

Lena Taylor.

HERMITS

- 1 cup butter
- 1 cup chopped raisins
- $1\frac{1}{2}$ cups sugar
- 3 eggs well beaten
- 1 teaspoon soda

Mix soft, roll thin, bake in slow oven until delicate brown.

E. R. Whitcomb, Hatley.

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MACAROONS

- ¼ cup nuts
- 1½ cups cornflakes
- ½ cup cocoanut
- ¼ cup sugar
- 1 egg

Chop nuts then add cornflakes and cocoanut, and chop again, beat egg, add sugar then cornflakes, etc. Drop on buttered tin, smooth edges with knife. When taken from oven put on wet cloth for a moment. Will make about eighteen.

B. E. Ham.

DROP COOKIES

- 2 eggs
- 2 cups of sugar
- ¾ cup of butter
- ¾ cup flour
- ½ cup chopped raisins
- ½ cup chopped nuts
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 teaspoon soda dissolved in
- 2 teaspoons of hot water.

oven.

Drop and bake in a moderate hot
Mrs. G. E. Hartwell.

OATMEAL COOKIES

- 1 cup of maple sugar creamed with
- 1 cup of butter
- 2 eggs
- 2 cups of flour
- 2½ cups oatmeal
- 1 teaspoon cinnamon
- 1 tablespoon of thick sour milk
- 1 teaspoon soda
- ½ teaspoon salt.

Mix and let stand over night before baking.
Mrs. G. E. Hartwell.

PLAIN COOKIES

- 1 egg
- 1 cup sugar
- ½ cup butter
- 1 cup of sour cream
- 1 tablespoon vanilla
- 1 teaspoon soda
- ½ teaspoon salt

Flour enough to roll out, sprinkle with sugar.

Mrs. G. E. Hartwell.

LADIES' FINGERS

- 1 egg
- 1 cup sugar
- ½ cup butter
- ¼ cup sweet milk
- 1 pint flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla

Cream together butter, sugar, add beaten egg and vanilla and milk. Lastly the flour and baking powder sifted together. Cut in

little strips, roll in sugar and bake in a quick oven. Use your hands to roll them instead of the rolling pin.

Mrs. H. O. Buckland, Way's Mills.

DATE BARS

- 1 cup sugar
- 3 eggs
- 1 cup chopped nuts
- 1 lb. dates
- 1 cup flour
- 1 teaspoon of baking powder

Beat yolks of eggs, add sugar, $\frac{1}{2}$ of the flour and baking powder, then add chopped nuts and dates cut. Beat whites of eggs stiff and add alternatively with rest of flour to the yolks. Bake in a small dripping pan for 30 minutes in a moderate oven. Cut in cubes or strips.

Bertha E. Ham.

GINGER SNAPS

- 1 cup molasses,
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup shortening
- 1 tablespoon ginger
- 1 tablespoon vinegar

Salt, mix together and heat until shortening melts. Stir in 4 level cups of flour with 1 teaspoon soda. Knead the dough on moulding board. Let set over night in cool place. In morning roll out and bake in quick oven.

Mrs. H. D. Turcotte.

BUTTER SCOTCH COOKIES

- Cream 2 cups brown sugar with
- $\frac{3}{4}$ cup butter and lard mixed
- Add 2 eggs well beaten
- 1 cup of chopped nut meats
- 1 teaspoon vanilla

$3\frac{1}{2}$ cups flour sifted with one teaspoon each cream tartar and soda. Mix all ingredients well. Shape into one or two loaves and let stand over night. In the morning slice thin, put in greased pans and bake, leaving space to spread.

Mrs. A. Burns.

MACAROONS

- 2 egg whites beaten very stiff
- 1 large cup sugar
- Add gradually 2 cups Kellogg's Corn Flakes
- Pinch of salt
- 1 teaspoon vanilla

$\frac{1}{2}$ cup shredded cocoanut which can be left out if desired. Drop in spoonfuls on tin and bake in moderate oven.

J. S. Cooll, East Angus.

COOKIES

- 1 cup sour cream
- $\frac{1}{4}$ cup butter
- 1 cup sugar
- 1 level teaspoon soda
- $\frac{1}{2}$ teaspoon nutmeg

Flour to roll. Roll very thin and bake in quick oven. H.L.S.

BROWNIES

2 eggs
1 cup sugar
2 squares chocolate
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup walnuts chopped
 $\frac{1}{2}$ cup butter
Vanilla. Spread evenly in pan and bake in moderate oven about $\frac{3}{4}$ hour. Cool a little and cut in squares.
Lillian M. Springings.

BROWNIES

1 cup butter
2 cups sugar
3 eggs
1 cup bread flour
3 squares of chocolate
Vanilla
1 cup chopped nuts
(Do not beat eggs).

Ruth M. MacDonald, Beebe.

VANILLA WAFERS

1 cup sugar
Two-thirds cup butter
4 tablespoons sweet milk
1 tablespoon vanilla
1 teaspoon baking powder, flour to mix stiff, roll thin.
Mrs. J. B. Reed.

ORANGE COOKIES

$\frac{1}{2}$ cup fat
1 cup sugar
Grated rind of 1 orange
1 egg
 $\frac{1}{2}$ cup orange juice
 $2\frac{1}{2}$ cups flour
4 teaspoons baking powder
Mix in the order given alternating the orange juice and flour, which has been sifted with the baking powder. Chill. Use more flour for rolling if necessary. When cut sprinkle with coarse granulated sugar. Bake in a moderate oven (About 360 degrees Fahrenheit).

CRUMPETS

1 cup brown sugar
1 cup chopped raisins
 $\frac{1}{2}$ cup butter
1 egg
 $\frac{1}{2}$ teaspoon soda
2 tablespoons scur milk
 $1\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon spices
Drop from teaspoon on a buttered tin and bake.

PEANUT COOKIES

1 cup butter
3 eggs
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar

1 teaspoon cream tartar
1/2 teaspoon soda
1 big tablespoon thick cream
1 cup chopped peanuts
Flour to thicken. Roll thin and bake a light brown.
Amy B. Davidson.

DEVIL FOOD

1/2 cup cocoa
1/2 cup boiling water, cook to a paste
1 1/2 cups sugar
1/2 cup butter
2 eggs
1/2 cup sour milk
1 teaspoon soda
1/4 teaspoon salt
1 teaspoon vanilla
2 cups flour

Cora E. Sullivan, Beebe.

Jam Jams

1 cup sugar
1 cup shortening
2 eggs
1/2 cup molasses
1 teaspoon salt
1 tablespoon vanilla
1/2 teaspoon cinnamon
1/4 teaspoon ginger
2 teaspoons soda dissolved in 3 tablespoons of boiling water.
Flour to make dough firm enough to roll. Be careful in
baking to have them just done without getting hard, spread with
jelly and put together while hot. Mrs. Roland Wells, Beebe.

ROCKS

Cream two-thirds cup butter and 1 heaping cup sugar, add 2
well beaten eggs, scant 1/2 teaspoon soda in 1 1/2 tablespoons hot
water. Stir together 3 cups flour, 1/2 teaspoon salt, 1 teaspoon cin-
namon, 1 cup chopped raisins or walnuts or both. Drop from a
teaspoon on buttered pan to bake. Catherine Raymond.

CORN FLAKE COOKIES

White of two eggs
1 cup sugar
1 cup cocoanut
3 cups corn flakes.

Mrs. H. B. Stewart, Beebe

SPICED FRUIT COOKIES

1 cup sugar
Two-thirds cup butter
1 teaspoon soda dissolved in one-third glass water
1 teaspoon cinnamon
1 teaspoon cloves
2 eggs
1 cup English walnuts
1 cup raisins
1/2 cups flour
Cut raisins and nuts in small pieces, dredge raisins with flour
before adding to batter. Drop on buttered baking sheets.
Mrs. E. A. Taylor.

CHOCOLATE COOKIES

3 squares of chocolate
½ cup butter
1 egg
1 cup sugar
4 tablespoons milk
2 teaspoons baking powder
2 cups flour
½ teaspoon salt
Cream butter and sugar. Add other ingredients. Chill, roll and mold. Bake in an oven of moderate temperature.

CALLA LILIES

2 eggs
½ cup sugar
½ cup flour
1 small teaspoon baking powder
¼ teaspoon soda sifted with flour
Drop on buttered tin in spoonfuls, bake in hot oven, while hot shape into calla lilies, when cold fill with whipped cream.
Mrs. Chas. Berry, Beebe.

HERMITS

1½ cups sugar
2 eggs
1 cup butter
¼ cup sour milk
1 teaspoon soda
1 cup raisins
1 teaspoon cloves
1 teaspoon cinnamon
Nutmeg or allspice to taste. Flour to roll.
Mrs. Chas. Berry, Beebe.

SOUR CREAM COOKIES

(Eggless)

Two-thirds cup softened butter
1½ cup sour cream
2 cups sugar
4 cups flour
1 teaspoon vanilla
Stir butter and sugar together. Add cream, then the flour in which the salt and soda have been well sifted together. Add more flour if necessary. Keep materials all cold while rolling out and the cookies will require less flour.
Mrs. F. A. Rexford.

VANILLA WAFERS

1 cup sugar
Two-thirds cup of butter
1 egg
4 tablespoons milk
2 teaspoon cream tartar
1 teaspoon soda
2 teaspoons vanilla
Flour to roll. Roll thin.
Mrs. C. B. Cook, Beebe.

CREAM COOKIES

2 eggs
½ teaspoon soda

½ cup butter
1 teaspoon baking powder
1½ cups sugar
Flour quite stiff.
½ cup sour cream

OATMEAL COOKIES

1 egg
1 cup sugar
½ cup shortening
4 tablespoons sour milk
1 teaspoon soda
Salt
1 teaspoon cinnamon
1 cup raisins
1½ cups each of oatmeal and flour. Mix well and drop on greased tin with a teaspoon. Bake in moderate oven.

STUFFED COOKIES

2 eggs
2 cups sugar (heaped)
½ cup butter or shortening
6 drops tube vanilla extract
½ cup sweet or sour cream
½ sour milk or buttermilk
1 teaspoon each soda and salt
Flour. Not very stiff.

Filling.

1 cup chopped figs, dates or raisins
½ cup hot water
1 level cup white sugar
Cook on stove a few minutes then cool, if not stiff enough to spread, add a spoonful of flour, cook between two cookies.
Hattie Tic hurst.

HERMITS

½ cup shortening
1½ cups sugar
3 eggs (2 will do)
½ cup milk
2 teaspoons cream tartar
1 teaspoon soda
½ cup currants
1 cup raisins
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg
3 cups flour, or enough to make a stiff dough. Drop in a greased tin and bake in a hot oven.
Mrs. G. Atkin.

GINGER JAM-JAMS

1 cup sugar
1 cup molasses
1 cup shortening
½ cup hot water
1 teaspoon soda
1 tablespoon vanilla
1 teaspoon ginger

GINGER SNAPS

- 1½ cups of dark molasses
- ½ cup of butter
- ½ cup of lard
- Let boil then cool, then add
- 1 cup of white sugar
- 1 egg
- 1 teaspoon ginger
- 1 teaspoon soda, a little salt, flour enough to roll.

Mrs. J. Webster

GINGER BALLS

- One third cup melted lard
- 1 egg beaten
- One-third cup sugar
- 1 cup light molasses
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- ½ teaspoon ginger
- 1 teaspoon of soda dissolved in
- 1 tablespoon of hot water
- 3 cups flour
- Roll in small balls and bake on buttered tin two inches apart.

Alice Glidden, Hatley.

SCOTCH SHORT BREAD

- 1 lb. flour
- 1 oz. rice flour
- ½ lb. butter
- ¼ lb. sugar
- 1 egg
- Cream butter and sugar, add beaten egg, work in sifted flour gradually. When kneaded into stiff paste, roll into round or square cakes about ½ inch thick. Bake in moderate oven until brown.

Lillian M. MacDougall.

CHEESE STRAWS

- 1 cup grated cheese
- 1 tablespoon butter
- Cream together.
- 4 tablespoons cold water
- A little dust of cayenne pepper and a little salt
- Flour enough to roll out
- Cut in strips 8 to 10 inches long, ¼ inch wide, ⅛ inch thick,
- bake a delicate brown and pile up like a log cabin.

CRUMPETS

- 1 cup brown sugar
- ½ cup butter
- 1 egg
- ½ teaspoon soda
- 2 tablespoons sour milk
- 1½ cups flour
- ½ teaspoon all kinds of spices
- 1 cup chopped raisins
- Mix sugar, butter and egg together, dissolve the soda in the sour milk, then add the flour in which the raisins and spices have been mixed. Drop with a teaspoon on buttered tin and bake in a hot oven.

Agnes Springis.

Pinch of salt
Flour to mix stiff. Place two together with jelly between
while still warm.

Mrs. H. G. Taylor.

OATMEAL JAM-JAMS

2 cups flour
2 cups rolled oats
1 cup dripping
1 cup sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
1 teaspoon soda
Sour milk

Rub all ingredients together, add enough sour milk to make
stiff dough. Roll thin, cut out small cakes, put spoonful of figs on
top, press on another cake and bake in hot oven. Raisin filling
is also very delicious.

Mrs. H. G. Taylor.

MAPLE SUGAR COOKIES

1 cup sugar
1 cup maple sugar
1 cup butter
2 eggs well beaten
2 tablespoons water
2 teaspoons baking powder
Flour to make soft dough.

Mrs. H. G. Taylor.

SOUR CREAM COOKIES

1 cup butter
1 cup sour cream
2 eggs
2 cups sugar, flavoring
2 teaspoons soda, a little salt, mix soft as you can roll.

Mrs. Fred Kirgis, Buhl, Idaho.

OATMEAL CAKE OR SCONES

Take 3 cups of oatmeal and put through the sausage cutter,
add to this 2 cups white flour, mix: $\frac{3}{4}$ cup butter or lard rubbed
into flour, $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ teaspoon soda mixed in $\frac{3}{4}$ cup
sweet milk, a little salt, roll quite thin, cut in squares and bake in
a quick oven.

M. A. Cromwell.

HERMITS

2 cups brown sugar
1 cup butter or lard
3 eggs, all beaten together
Add 1 cup raisins
1 teaspoon soda dissolved in a little water
 $\frac{1}{2}$ teaspoons ginger
1 teaspoon allspice
 $\frac{1}{2}$ teaspoons cloves
1 teaspoon cinnamon

Flour to make a soft dough. Roll thin and cut in squares.
These hermits will keep a year. Mrs. Leslie Beane Way's Mills.

OATMEAL DROP CAKES

2 cups oatmeal
2 cups flour
2 cups brown sugar
1 cup raisins or dates
1 teaspoon cinnamon
Mix together then add: 1 cup melted butter
2 well beaten eggs
1 teaspoon soda dissolved in 5 teaspoons sour milk
Drop in teaspoonfuls on greased tin and bake.

Mrs. W. N. Horn, Way's Mills.

MAPLE SUGAR DROPLETS

Mix and sift:

2 cups flour
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt

Work in:

4 tablespoons butter

Add gradually $\frac{7}{8}$ cup milk

Drop by spoonfuls on a buttered pan and bake in a hot oven 10 minutes. Serve hot with maple syrup, boiled until it threads well.

Norma Holmes, Way's Mills

COFFEE COOKIES

1 cup molasses
1 cup sugar
1 cup lard and butter mixed
1 teaspoon soda
1 cup strong coffee
1 teaspoon spices

Let cool and add flour to roll thin. Bake in a moderate oven.

Mrs. Edith Hovey, Way's Mills.

DATE FILLING FOR COOKIES

1 lb. dates, stoned and cut up

1 cup sugar

1 cup boiling water

Cook slowly on back of stove until soft and tender. When cool flavor to taste. Rind and juice of an orange or a lemon may be added if liked. Use this for filling cookies.

Mrs. Edith Hovey, Way's Mills.

SURPRISE COOKIES

1 cup sugar

1 egg

2 teaspoons baking powder

1 teaspoon vanilla

1 teaspoon soda

$\frac{1}{2}$ cup butter or lard

$\frac{1}{2}$ cup milk

A little salt and flour enough to roll. Place a spoonful of the filling on each, place another on top pressing together around the edge. Bake in rather a hot oven.

Miss Marie Hovey, Way's Mills.

FILLING FOR COOKIES

$1\frac{1}{2}$ cups water

$1\frac{1}{2}$ cups chopped raisins

1 teaspoon corn starch
½ cup nut meats chopped
½ cup sugar
1 tablespoon flour
1 cup chopped dates or figs
Mix ingredients and cook in double boiler till thick. Let cool before serving. Miss Marie Hovey, Way's Mills.

SHORT BREAD

¼ lb. butter or margarine (butter preferable)
2 ozs. fine white sugar
6 ozs. flour
2 ozs. corn starch
Mix butter and sugar to a cream; add the flour and corn starch mixed together. Put into tin, prick well and line over. Bake in a slow oven. When cooked cut through the lines and leave in tin till cold. Mrs. H. S. Dyson, Way's Mills.

COCOANUT PYRAMIDS

1 egg white
½ cup granulated sugar
1 cup desiccated cocoanut
2 tablespoons flour
Beat the egg white to a stiff froth, add the sugar, cocoanut and flour. Flour the hands and shape into pyramids. Bake in a hot oven. Mrs. H. S. Dyson, Way's Mills.

OATMEAL MACAROONS

2 eggs
1 cup white sugar
2 cups rolled oats
½ teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla
Mix the dry ingredients first, then add the unbeaten eggs and vanilla. Stir well; drop on buttered pans in pieces about the size of a hazel nut and bake. Mrs. Wm. Emo, Way's Mills.

MACAROONS

2½ cups of rolled oats
½ cup sugar
2 teaspoons baking powder
2 well beaten eggs
2 teaspoons vanilla
Mix thoroughly and drop in half teaspoons on buttered tins. Bake in moderate oven until crisp and lightly browned. Mrs. A. H. Dyson, Way's Mills

COCOANUT COOKIES

1 cup shortening
1 egg
1 cup white sugar
2 even teaspoons baking powder
1 even teaspoon salt
½ cup sweet milk
1 cup cocoanut
Flour
Cream shortening, egg and sugar. Add other ingredients and enough flour to make sufficiently thick to spread on tins. Bake in a quick oven. Miss Agnes Oliver.

DATE COOKIES

1 egg
1 cup sugar
 $\frac{1}{2}$ cup butter
2 tablespoons milk
2 small teaspoons cream tartar
1 small teaspoon soda
1 teaspoon vanilla
Flour enough to roll out. Roll out very thin.

FILLING

$\frac{1}{2}$ lb. dates stoned and cooked in a little water until quite fine then add a small $\frac{1}{2}$ cup sugar and cook until quite dry, spread between two cookies and bake.
Mrs. Geo. Rexford.

COCONUT COOKIES

1 cup butter
2 cups sugar
2 eggs
1 cup grated cocoanut
2 teaspoons baking powder
Flour to roll very thin, bake quickly.
Mrs. Geo. Davis.

PEANUT COOKIES

Beat $\frac{1}{4}$ cup butter to a cream
 $\frac{1}{2}$ cup sugar
1 egg
2 tablespoons milk
1 cup flour sifted with 2 level teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup peanuts ground fine
Drop in teaspoonfuls on buttered tin and put half a nut on each. Bake in moderate oven.
Mrs. T. Morrison.

TRILBYS

1 cup sugar
 $\frac{1}{2}$ cup sour milk
1 teaspoon soda
1 cup butter
2 cups flour
2 cups oatmeal
1 teaspoon salt
Roll very thin. Cut with small sized cookie cutter and bake.
Filling.

$\frac{1}{2}$ lb. dates
1 cup sugar
 $\frac{1}{2}$ cup water
Boil together until soft and spread between trilbys.
Mrs. T. Morrison.

FRUIT COOKIES

$\frac{1}{2}$ cup sugar
1 cup butter worked to a cream
3 eggs
 $\frac{1}{2}$ cup molasses
1 teaspoon soda dissolved in a little water
1 cup seeded raisins, chopped
1 cup currants, chopped
1 teaspoon all kinds of spices. Flour to roll.
Mrs. T. Morrison

HERMITS

2 eggs
1 cup butter and shortening mixed
1½ cups sugar
1 cup chopped raisins
1 teaspoon (small) all kinds spices
1 teaspoon soda dissolved in 2 tablespoons sour milk
Flour to roll. Mrs. Geo. Rexford.

CALIFORNIA DROP CAKES

1 egg
½ cup sugar
½ cup butter
½ cup molasses
½ cup milk
1 teaspoon soda
1 cup raisins
2½ cups flour. Earlie Libby.

MOLASSES COOKIES

1 egg
½ cup sugar
1/2 cup shortening
1/2 cup molasses
1/2 cup sour milk
2 1 teaspoon soda
Pinch of salt
½ cup nuts and raisins
2½ cups flour. Drop from teaspoon in tin, bake in moderate oven. Mrs. G. G. Fish.

FRUIT COOKIES

1 cup raisins
1½ cup brown sugar
1 cup shortening
1 beaten egg
4 tablespoons sweet milk
1 teaspoon baking powder
Pinch of salt
Nutmeg or spices
Flour to roll. Mabel B. Wyman.

JAM JAMS

2 cups sugar
1 cup butter
2 eggs
3 tablespoons sweet milk
1 teaspoon vanilla
2 teaspoons baking powder
Cream butter, add sugar and beaten eggs, then milk. Sit baking powder with sufficient flour to thicken. Roll very thin
After baking spread with jelly and put two together. Mrs. E. Crook.

OATMEAL JELLY COOKIES

Cream 1 cup butter and 1 cup lard with 1 cup white sugar and 1 cup brown sugar, add 6 tablespoons hot water in which 1 teaspoon soda has been dissolved. Stir in 6 cups oatmeal and 2 cups flour.

FILLING

To 1 lb. seeded and chopped raisins add 1 cup sugar and 1 cup water. Boil till it jells.

Mrs. M. Johnson.

BRAN COOKIES

- 1/4 cup butter
- 3/4 cup flour
- 1/4 teaspoon salt
- 1/4 teaspoon cloves
- 1/2 cup raisins
- 1 cup bran flakes
- 1/2 cup sugar
- 1 egg
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/4 cup walnut meats
- 1/4 cup milk

Cream butter and sugar, add beaten egg and mix well. Sift flour, baking powder, salt and spices together and add to egg mixture. Drop from teaspoon on greased tins and bake in moderate oven.

Jessie Morrison.

BROWNIES

- 2 eggs well beaten
- 1 cup sugar
- 1/2 cup butter
- 1/4 cup milk
- 1/2 cup walnuts
- 3/4 cup flour
- 2 squares Baker's chocolate
- 1/8 teaspoon soda
- 1 teaspoon vanilla

Cream butter and sugar, add beaten eggs. Melted chocolate, milk, flour and nuts. Bake thirty-five or forty minutes, slow oven, cut in squares.

Mrs. A. J. MacIntosh.

PICKLES

TO PICKLE HAMS

- 4 gallons pure spring water
- 2 1/2 ozs. saltpetre
- 1/2 lbs. salt

2 1/2 lbs. maple sugar *or good 1/2 lb. molasses*

Boil and skim, let cool, then pour on the hams and let them remain six weeks and smoke. This is for 50 or 60 pounds.

Mrs. C. J. Thompson.

SACCHARINE PICKLES

- 2 quarts vinegar
- 1 teaspoon saccharine
- 1 tablespoon mustard
- 1 tablespoon salt
- 1 tablespoon powdered alum
- 1 tablespoon mixed spices (Cloves, allspice, cinnamon)

Pick cucumbers when very small, the smaller the better, wash, drain, and put into jar containing all the ingredients mixed cold. A handful of horseradish put in helps to keep them brittle. No need of keeping airtight.

Use about twice as much salt for pork.

About 1 cup

1. Keeping table

1/2 lb. molasses

X
RIPE TOMATO PICKLES

3 lbs. sugar 7 lbs. ripe tomatoes
1 quart vinegar
1 tablespoon cinnamon
1 tablespoon cloves

Peel the tomatoes, boil for fifteen minutes in the vinegar and spices, skim out, and boil the syrup a few minutes longer, then pour over the tomatoes, and seal. Splendid relish for baked beans.
Mrs. G. Atkin.

SWEET PICKLED ONIONS

1 cup sugar 2 quarts small onions
2 quarts vinegar
1 tablespoon mixed spices

Peel the onions, and soak in salt water over night, then drain, add the sweetened vinegar and spices, boil 3 minutes and seal in cans.
Mrs. G. Atkin.

SOUR CUCUMBER PICKLE

4 quarts of small cucumbers (green) or mix cauliflower and small onions with them. Soak in salt water with a pinch of alum, over night. Drain, and pack in bottles and cover with the following: 2 quarts vinegar
1 tablespoon salt

1 tablespoon each, of ginger, pepper, allspice
Bring the vinegar and spices to a boil, then cool, pour over the pickles and make tight.
Mrs. G. Atkin.

SWEET CUCUMBER PICKLE

Peel and quarter the ripe cucumbers, then put a layer of them, then one layer of salt, alternately, in a tub, let stand over night, in the morning wash off salt and put in a kettle with enough vinegar to cover, let cook until tender, then put on in fresh vinegar, spiced and sweetened, cook until clear.

1 quart vinegar
2½ pounds sugar (brown or maple)
1 teaspoon cinnamon. Cook slowly.

Mrs. G. Atkin.

INDIAN RELISH

4 large onions 20 ripe tomatoes
3 red peppers; all chopped fine.
Add 3 cups white sugar
3 tablespoons salt
4 cups vinegar
Boil gently for 3 hours.

CHOW - CHOW.

12 large green tomatoes
2 green peppers
6 small onions chopped fine
3 cups cider vinegar
½ cup brown sugar
1 tablespoon salt
1 teaspoon black pepper
1 teaspoon cloves
1 teaspoon cinnamon

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BEET AND CABBAGE PICKLES

1 quart chopped cooked beets
1 quart chopped raw cabbage
1 cup grated horseradish
1 cup of white sugar
1 teaspoon salt
1 teaspoon pepper

Cover with vinegar. Ready to eat in 24 hours.

Mrs. G. E. Hartwell.

APPLE PICKLE

Peel, quarter and remove core of enough apples to make 3 pints. Cook 2 cups sugar, 1 cup vinegar, 1 teaspoon ground cloves, 1 teaspoon ground cinnamon together for 3 minutes. Cook apples until soft in the above mixture, add more liquid if necessary. Pour while hot into sterilized jars and seal. Serve with roast pork or game.

Lilian M. MacDougall.

BEETS IN SAUCE

2 tablespoons butter
2 tablespoons flour
1 cup water or 1 cup beet water
3 tablespoons sugar
2 tablespoons vinegar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
6 cups beets

Melt butter, add flour, stir until smooth, add water and cook till thickened, stirring constantly. Then add sugar, vinegar, salt, and pepper. Cook beets until tender. Cut in half inch cubes. Reheat in sauce.

Mrs. Fred. W. Pope, Hatley.

MIXED PICKLES, APPLE CATSUP

Stem any kind of sour apples, no need of peeling or coring, pour on a little water and cook well. Strain through collander, and mix as follows:

1 quart of apple pulp
Add 1 cup of sugar
1 teaspoon pepper
1 teaspoon ground cloves
1 teaspoon mustard
2 teaspoons cinnamon
1 tablespoon salt
2 onions chopped fine
1 quart of vinegar

Stir all together and boil slowly one hour. Seal hot and put away.

CUCUMBER PICKLES

To 1 gal. vinegar add
1 cup sugar
1 cup mustard
1 cup salt. Heat to boiling point.

When cold, wash cucumbers and put in mixture. This mixture can be kept in large jar and cucumbers added through the season.

Mrs. H. D. Turcotte.

MIXED SOUR PICKLES

Take equal quantities cucumbers, onions and cauliflower, cut up, make a good brine and pour over letting stand over night. Drain, pack in jars or bottles and cover with hot, spiced vinegar. A little sugar may be added.

BEET PICKLES

Peel and cook beets, pack into jars. To 1 quart of vinegar add 1 cup sugar
Pinch of salt. Heat and fill jars.

MUSTARD PICKLES

2 quarts small or sliced cucumbers
2 quarts small onions
2 quarts cauliflower
4 red peppers

Cover with light brine and let scald for 2 or more hours, drain then pour over hot vinegar to cover and let stand 2 or 3 hours on back of stove, cooking gently. Drain off and add the following mixture:

2 cups mustard
2 cups brown sugar
1 cup flour

Mix in cold vinegar.

Have on to scald 2 quarts of vinegar, stir in mixture and boil until it thickens. Add 4 teaspoons tumeric powder. Seal in jar while hot.

TOMATO PICKLES

1 peck green tomatoes, slice and sprinkle with 1 cup salt. Let stand over night. Drain and cover with boiling water letting stand 1 hour then drain thoroughly.

To 2 quarts of vinegar add

2 lbs. brown sugar
2 ozs. mixed spices

Bring the vinegar, etc., to a boil then put in part of the tomatoes, cooking until tender. Skim out and add more. Bottle while hot.

CHILI SAUCE.

30 ripe tomatoes
6 onions
6 green peppers
2 quarts vinegar
3 tablespoons brown sugar
1 tablespoon salt

Boil 2 hours. Strain and bottle.

SWEET CUCUMBER PICKLES

Peel, core and slice cucumbers lengthwise, sprinkle each layer lightly with salt and let stand over night. Add water to cover pickles in the morning, then drain and cover again with boiling water. Let stand an hour or two.

To 1 gallon vinegar add

5 lbs. brown sugar

1 oz. mixed spices, 1 ^{tblsp} ~~tblsp~~ clove.

Drain off cucumbers and cook a few at a time, until transparent, skimming them out and adding more. When all are done boil the syrup down until there is just enough to fill the jars.

CELERY RELISH

- 1 quart green tomatoes
- 1 cabbage
- 1 cauliflower
- 1 quart onions
- 2 bunches celery
- 3 green peppers

Chop and let stand over night, in the morning add:

- 2 quarts vinegar
- $\frac{1}{4}$ lb. mustard
- 1 oz. celery seed
- $\frac{1}{4}$ oz. tumeric powder
- 5 cups sugar
- 2 cups flour
- $\frac{1}{4}$ cup salt

Cook slowly until thick, about as thick as piccalilli.

INDIAN CHUTNEY

One pound each sour apples, onion, tomatoes not too ripe and sultana raisins.

- 1 cup brown sugar
- A few pieces of dried ginger root
- 2 teaspoons salt
- 1 teaspoon each pepper and cloves
- Dash cayenne pepper

Mix the ingredients, put in a kettle and cook rather slowly for about four hours then put in jars.

CHUTNEY SAUCE

- 1 quart of vinegar
- 10 green tomatoes
- 12 good sized sour apples
- 1 cup raisins
- 1 cup white sugar
- 2 cups brown sugar
- 1 cup chopped onions
- 1 teaspoon black pepper
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon cayenne
- 1 tablespoon mustard
- 1 tablespoon salt

Chop all together and cook until apples and tomatoes are tender.

RAW TOMATO RELISH

- 1 peck ripe tomatoes chopped fine
- Drain over night
- Add 2 cups chopped celery
- 6 onions chopped
- 2 green peppers chopped
- 2 cups sugar
- $\frac{1}{2}$ cup salt
- 1 quart cider vinegar
- Seal cold in jars.

R.M.B.

TIPPERARY SAUCE

- 12 large ripe tomatoes
- 2 large onions
- 4 stalks celery

1 cup white sugar
¼ teaspoon cayenne
Vinegar to cover
Boil 1½ hours.

Mrs. H. A. Taylor.

PICCALILLI

1 peck green tomatoes
2 good sized onions
1 cup salt
2 tablespoons mixed spices
2 lbs. brown or maple sugar
Vinegar

Slice tomatoes and onions, add salt, let stand over night, next morning drain and chop fine as desired. Put spices into thin muslin bags, put into kettle of tomatoes, cover with vinegar and cook until tender. Add sugar and stir until all dissolved, take off stove and bottle hot.

Mrs. E. E. Bangs.

SWEET PICKLES—CARROTS

1 quart carrots
1 cup sugar
2 cups vinegar
1 teaspoon cloves
1 stick cinnamon
½ teaspoon salt

Cook carrots till tender, remove skins and cut or leave whole. Cook remaining ingredients five minutes. Add carrots and cook gently until transparent. Pack in jars, cover with the syrup and seal.

Alice M. Colt.

CUCUMBER RELISH

1 doz. very large cucumbers part green or ripe
1 large cabbage
1 quart onions, chop all together, sprinkle half a cup of salt over them, let stand over night and drain in the morning. Then take 3 quarts of vinegar
4 cups sugar
4 teaspoons mustard
1 teaspoon celery seed
1 teaspoon tumeric powder

Let this liquid come to a boil, stir in one cup of flour wet as for gravy. Put the mixture in and let come to a boil. This makes a large quantity.

Alice M. Colt.

PICKLE

1 quart beets, cooked and chopped fine
1 pint raw cabbage chopped fine
1 cup grated horseradish
2 cups sugar
1 tablespoon salt
¼ teaspoon cayenne pepper
Mix above ingredients well. Add cold vinegar to cover. This is very good and will keep a long time.

Mrs. Edith Hovey, Way's Mills.

PRESERVES

GRAPE CONSERVE

8 lbs. grapes
4 lbs. sugar
1 orange

Separate skins and pulp. Let pulp cook until seeds can be squeezed out, add skins and let cook about 20 minutes. Then add the grated rind and pulp of orange and the sugar, let cook till thick.

MOCK HONEY

1½ pints of hot water
5 lbs. white sugar
Alum size of walnut meat, crushed

Boil 2 minutes after it begins boiling. Take from fire and add 12 red clover heads, 20 white clover heads, leaves from 8 roses. Let stand 10 minutes. Strain and put in jars.

Mrs. H. D. Turcotte.

PINEAPPLE AND RHUBARB

1 good sized pineapple, diced
7 lbs. rhubarb
6 lbs. sugar

Cook pineapple in syrup until it begins to soften then add rhubarb. Cook until transparent and can while hot. Putting a slice of lemon into each pint.

PRESERVED CITRON

8 lbs. citron
6 lbs. sugar

Cook citron in a little water until it begins to soften, then add sugar, the juice of 4 lemons and rinds of 2 lemons and as many raisins as you wish. Cook slowly until transparent and can hot, putting a piece of ginger root into each jar.

MARROW JAM

6 lbs. marrow cut in dice, not too small
5 lbs. sugar
3 lemons sliced

Cover marrow with sugar and lemon and let stand over night; next day boil for 2 hours with 2 ozs. ginger root well bruised and tied in cheese cloth bag; when done remove ginger.

Mrs. J. Pidduck, Hatley.

CHIPPED PEARS

8 lbs. pears
6 lbs. sugar
4 lemons sliced very thin
½ lb. preserved ginger

Put all together and let stand over night, then boil slowly 2 hours or until amber colored. Hard pears are the best and they want to be cut quite thin.

Bertha E. Ham.

SPICED GOOSEBERRIES

5 lbs. gooseberries
4 lbs. sugar
1 pint vinegar

1 spoon each cloves, cinnamon and allspice
Put all in a kettle and bring slowly to a boil and boil 1 hour
and stir frequently. Can hot in pint jars. Makes a good relish
for meats. I. M. B. G.

GREEN TOMATO PRESERVES

Peel and slice large green tomatoes, weigh, then add enough
water to cover and cook until tender, drain, add equal amount
in weight of sugar, slice in lemon to taste and cook until slightly
thick. Some people prefer it quite thick. Mrs. H. G. Taylor.

RHUBARB CONSERVE

1 quart chopped rhubarb
1 quart sugar
2 oranges
1 lemon
 $\frac{1}{2}$ lb. raisins
 $\frac{1}{4}$ lb. English walnuts
Put thru food chopper. Boil until thick. Stir often and
watch closely.

Preserved Green Tomatoes and Apples

Equal quantities of apples and green tomatoes quartered.
Equal pounds of sugar, make syrup and cook until soft. Cook
tomatoes a little before putting in apple. Can hot, adding a little
lemon to each jar.

CANNED CITRON SAUCE

4 citrons size of large bowls will make $6\frac{1}{2}$ quarts when canned.
Fix like pumpkin and cut in $\frac{3}{4}$ inch squares, boil in water till soft
and transparent, then drain off the water, weigh citron before
cooking and use pound with pound of white sugar, melt sugar
with a little water, then add citron and ginger root to taste, boil
an hour, then add lemon peeled and cut fine, and boil a few min-
utes, can hot, allow about one lemon to one citron.

Hattie Ticehurst.

MARMALADE

1 orange
1 lemon
1 grapefruit
Put through fine grinder, add 9 cups water, let stand over
night. Next day boil ten minutes, let stand over night, add five lbs,
sugar and boil till it jellies. Earlie Libby.

CANNING RASPBERRIES

Place fruit in jar. To quart sprinkle through while packing 1
cup sugar. Fill with boiling water, put covers on jars. Place
clamps, plunge into hot water to cover, allow to stand over night
and tighten clamps on jars. Maud Akin, Beebe.

CRANBERRY JELL

1 quart cranberries put on to cook in 1 pint cold water. Cook
until soft and then sit through colander. Add 2 cups sugar and
boil up good.

FRUIT JUICE JELLY

Take the left over juice from any stewed or preserved fruit,
heat to boiling point, strain. Return to fire, heat again to boiling
point. To 4 cups of the heated liquid add $\frac{1}{2}$ box gelatine, or 2

tablespoons granulated gelatine, previously soaked for 20 minutes
in $\frac{1}{2}$ cup cold water, mould and chill. Serve with whipped cream.

Lilian M. MacDougall.

TART JELLY

The juice and grated rind of 2 lemons

2 cups sugar

3 eggs well beaten

Butter size of an egg

Mix thoroughly and place over fire, stirring until it boils up
then set away to cool. This will keep all winter and can be used
for tarts any time by making nice crusts.

Margaret J. Whitcomb, Hatley.

PEACH MARMALADE

2 dozen peaches

6 oranges

$\frac{1}{4}$ lb. blanched almonds

Peel peaches and oranges, grating the rind of 2 oranges.
Slice fruit, adding bowl of sugar to bowl of fruit and boil till
thick, add almonds at last cut in thin slices. Nice for breakfast
or with meats.

A. Mackay.

ORANGE MARMALADE

12 oranges

12 pounds sugar

6 lemons

Quarter the fruit and cut very fine, take the seeds from the
pulp and soak in a pint of water. Let all stand over night. Boil
slowly for three or four hours. Add sugar and boil for twenty
to thirty minutes.

ORANGE MARMALADE

Take 3 oranges and 3 lemons, slice very thin and to every
cup of pulp add 3 cups of water. Let stand for 24 hours, then
place on the stove and let boil for 15 minutes. Set away again
for 24 hours and on the third day measure the liquid. To every
cup of liquid add one cup of sugar and one extra cup and let
boil until it jellies. This will require about an hour and a quarter.

Mrs. Ralph Whitcomb, Hatley.

ORANGE MARMALADE

To 6 oranges add 2 lemons, slice very thin, remove seeds,
let stand in 4 quarts water over night, boil 2 hours and add 6 lbs.
of sugar and boil $\frac{3}{4}$ hour. Pour hot into hot glasses. Makes
1 doz. glasses. (2 cups sugar equal 1 lb.) I.M.B.G.

ORANGE AND CARROT MARMALADE

6 carrots (medium size)

3 oranges

1 lemon

Sugar and water

Grate the carrots or slice thin and cook in as little water as
possible until tender. Cut oranges and lemon as thin as possible,
measure carrots and fruit and add two-thirds as much sugar.
Simmer all together until clear. Turn into hot jelly glasses and
when cool seal with paraffin. It will have no taste of carrots,
but clear orange.

I.M.B.G.

RHUBARB MARMALADE

3 lbs. sugar
2 lbs. rhubarb
1 lb. walnuts
2 lemons, juice and rind
Cook all together, do not add water

Mrs. W. A. Cramer, Way's Mills.

ORANGE MARMALADE

6 oranges
3 lemons
10 cups sugar
10 cups water
Slice oranges and lemons fine, remove seeds and soak 24 hrs. in the water. Boil for 1 hour, add sugar and boil until it jellies. Put in tumblers and cover.

Mrs. H. G. Taylor.

RHUBARB MARMALADE

4 lbs. rhubarb
6 lbs. sugar
4 lemons
1 cup water
1 lb. walnuts
Cut up rhubarb in small pieces, add water and lemon juice. Put walnuts and rind of lemon through meat chopper and add to the mixture. Cook ten minutes.

Mrs. George Wright, Way's Mills.

MARMALADE

2 oranges
2 lemons
1 grapefruit
Sugar

Wash the fruit and cut into very small pieces, removing all seeds. If you have a food chopper, it may be used for cutting the fruit; the coarse knife will be best for the purpose. Be sure to save all juice during the cutting process. Mix the fruit and juice and measure it; then pour three times its quantity of water over it, and let stand for twenty-four hours. Now cook half an hour, and remove from the fire and measure again. To each cupful of liquid and fruit allow one cupful of sugar and mix all together well. Let it stand once more for twenty-four hours, then place over a moderate fire and simmer till rich and thick. Be very careful not to permit the fruit to stand in any metal utensil; enamel ware or crockery is safest.

Esther B. Miller, Beebe.

ICE CREAM

PINEAPPLE CRUSH

- 1 can grated pineapple
- 1 pint cream
- Whites of 2 eggs, beaten
- ½ box Cox's gelatine
- 1 cup sugar
- 1 teaspoon vanilla

Whip cream, add the beaten whites of eggs, also the sugar and pineapple, beat well together. Dissolve the gelatine in a little cold water, then add 1 cup boiling water, add this to the rest, put in a mould and set on ice.

Amy B. Davidson.

SPANISH CREAM

- ¼ box gelatine
- 3 cups milk
- 3 whites of eggs
- 3 yolks of eggs
- ½ cup sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla

Scald milk with gelatine, add sugar, pour slowly on yolks of eggs slightly beaten. Return to double boiler and cook until thickened, stirring constantly; remove from range, add salt, flavoring, and whites of eggs beaten stiff. Turn into moulds first dipped in cold water and chill.

Muriel P. Corey, Beebe.

ORANGE MOUSSE

- Juice of ½ doz. oranges
- ½ cup sugar, granulated
- Let stand until sugar is pretty well dissolved.

Then add: ½ pint cream whipped stiff

- 2 teaspoons powdered sugar
- ½ teaspoon vanilla
- 12 walnuts chopped
- 6 cherries
- 2 teaspoons cherry juice

Pack in salt and ice. This will feed eight or ten people.

Bertha E. Ham.

PRALINE ICE CREAM

- 3 pints cream
- 1 and one-third cups sugar
- 1 cup almonds
- ¼ teaspoon salt
- 1 tablespoon vanilla

Blanch almonds, cut in pieces crosswise, and bake until well browned, then finely chop. Caramelize one half of the sugar, and add slowly to two cups of the cream scalded. As soon as the sugar is melted, add nuts, remaining sugar and salt. Cool, add remaining cream and freeze.

Muriel P. Corey, Beebe.

PEANUT BRITTLE ICE CREAM

1 pint whipped cream
½ lb. peanut brittle put through meat chopper
¼ lb. marshmallows cut fine, stir in peanut brittle gently,
fold in marshmallows. Put layer of peanut brittle at top and
bottom of mould. Pack in ice and salt 4 or 5 hours.
Mrs. H. B. Stewart, Beebe.

STRAWBERRY MOUSSE

Beat ½ pint cream with 2 tablespoons strawberry preserves.
Put mixture into a pint graniteware bucket with a tight lid, or
any other closed receptacle. Put this bucket into a pan the sides
of which come to the top of the bucket. Pack this pan with al-
ternate layers of snow and salt, and press down hard. Let it
remain outside for 3 or 4 hours. It will freeze to a creamy soft-
ness and piled into sherbet glasses will serve six persons.
Nellie Sprigings.

OATMEAL ICE CREAM

1 cup rolled oats
1 pint milk
½ cup sugar
1 pint thin cream
1 teaspoon vanilla
Soak the rolled oats in the milk 1 hour; strain. Cook in a
double boiler 45 minutes, stirring frequently. When cool add
cream and flavoring; freeze.
E. Roach.

MILK SHERBET

4 cups milk
1½ cups sugar
Juice of 3 lemons
Whites of 3 eggs
Mix juice and sugar, stirring constantly while slowly adding
milk; if added too rapidly mixture will have a curdled appearance
which is unsightly, but will not affect the quality of the sherbet.
Lastly add whites of three eggs well beaten. Freeze and serve
Mrs. Mary Clark, Beebe.

CANDIES

SALTED PEANUTS

Buy raw, blanched peanuts. Have a small basin partly full of olive oil. When oil is hot pour in the peanuts and let them cook until a light brown, stirring most of the time. Skim out the peanuts and place on brown paper to cool, sprinkle with salt.

Elizabeth S. Tremblay, Beebe

POPCORN BALLS

1 cup sugar
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup water

Boil without stirring until it hairs, then pour on the corn. 12 double handfuls of corn makes 14 balls.

Miss Mattie Miller, Beebe.

CHOCOLATE CARAMELS

1 cup sugar
1 cup molasses
1 cup cream
4 ozs. chocolate
2 tablespoons butter
 $\frac{1}{2}$ cup nuts

Cook slowly until forms a soft ball in cold water, add nuts and pour in tins. Cut in squares.

Lilian M. Springs.

PEANUT BUTTER FUDGE

2 cups white sugar
1 teaspoon vanilla
Two-thirds cup milk
4 tablespoons peanut butter

Boil sugar and milk until a soft ball will form in cold water. Remove from fire, add peanut butter and vanilla, and beat until it thickens around the edges of saucepan. Pour into a greased tin.

Lilian M. MacDougall.

SEAFOAM CANDY

Dissolve 2 cups of sugar in $\frac{1}{2}$ cup hot water. Then add $\frac{1}{2}$ cup table syrup and boil until a little dropped in water will harden. Have the whites of 2 eggs beaten stiff. Pour the candy over a little at a time beating all the time, add 1 cup chopped nut meats, 1 teaspoon vanilla. Beat until it will stand in shape, drop by spoonfuls on wax paper.

Miss Mildred Lockwood.

MARGUERITES

1 cup frosting sugar
1 cup chopped walnuts
Whites of 2 eggs beaten

Mix together and spread saltine wafers with mixture. Brown in hot oven.

Nellie Springs.

FUDGE

2 cups fruit sugar
 $\frac{1}{4}$ cake unsweetened chocolate
Small pinch of salt
Butter size of walnut

Mix together, then moisten with milk. Add a pinch of cream tartar to make it light and foamy. Let boil until the soft ball stage. Then remove from fire and beat.

Rosamond D. Reed.

BUTTER SCOTCH

1 cup molasses

1 cup sugar

$\frac{1}{2}$ cup butter

Boil till it threads. Flavor with vanilla and pour on buttered pan.

Rosamond D. Reed.

CHOCOLATE FUDGE

3 squares unsweetened chocolate or

2 heaping tablespoons cocoa

$2\frac{1}{2}$ cups sugar

1 cup milk (scant)

Butter half size of an egg

Mix sugar and cocoa and stir in milk. Put over hot fire and add butter. Boil hard for 4 minutes after it commences boiling, beating all the time. Continue beating after removing from stove. Add vanilla. When cool pour on buttered plates.

Norma E. Holmes.

CHOCOLATE TAFFY

3 cups sugar

2 tablespoons butter

2 squares grated chocolate

1 cup water

$\frac{1}{2}$ cup vinegar

Boil until it crisps in cold water. Pour in buttered tin until cool enough to pull, or score in squares just before it hardens.

MAPLE PRALINES

1 cup maple sugar

2 tablespoons water

Boil until it hairs from spoon, then add half a cup hickory nut meats and drop in small spoonfuls onto buttered paper, to cool.

BUTTER TAFFY

3 cups brown sugar

$\frac{1}{2}$ cup molasses

$\frac{1}{4}$ cup hot water

$\frac{1}{4}$ cup vinegar

Boil all together until when dropped in water it crisps, then add 2 tablespoons butter and 1 teaspoon vanilla. Boil three minutes longer and pour on buttered plates.

MAPLE DIVINITY FUDGE

1 cup maple syrup

2 cups sugar

$\frac{1}{2}$ cup water

Boil until it forms a soft ball when dropped in water. Pour the hot syrup on the beaten whites of two eggs; beat two minutes. Add chopped nuts if desired. When quite stiff pour into buttered pan and set aside to harden, then cut in squares.

COCOANUT CANDY

1½ pounds white sugar
1 pound grated cocoanut
Milk of a cocoanut

Boil sugar with milk of cocoanut for five minutes. Add grated cocoanut and boil ten minutes, stirring constantly, as the mixture burns easily. Pour onto buttered plates and let harden.

PENUCHI

3 cups brown sugar
½ cup milk
1 teaspoon vanilla
½ cup broken walnut meats
Butter size of walnut

Boil sugar and milk together for five minutes, add butter and boil until it forms a soft ball when dropped in cold water. Remove from heat and stir briskly for a minute. Add nuts and vanilla, pour into buttered pans and mark into squares when partly cooled.

PUFFED RICE PRALINES

Heat three cups puffed rice slowly until crisp, stirring often to prevent burning. Boil two cups brown sugar, one half cup water, one tablespoon vinegar, one teaspoon butter, a pinch of soda and same of salt, until the mixture forms a soft ball in cold water. Beat in the rice and pour into buttered tins.

CANDIED ORANGE OR GRAPE FRUIT PEEL

Wash the peel and cut in strips one quarter inch wide. Cover with cold water and boil for five minutes. Drain, and again cover with cold water and boil until tender, then drain. Make a syrup with one cup of sugar to each cup of rind, one cup of water and the juice of one orange. Boil the strips of peel in this until they are clear and the syrup very thick, then drain and roll in powdered sugar and dry off in warm oven or over radiator. They should be dry on outside but translucent and juicy within.

CREAMED PEPPERMINTS

1 pint granulated sugar
6 tablespoons hot water

Boil four minutes. Take from fire and add 12 drops essence peppermint, half teaspoonful cream tartar, one tablespoon powdered sugar. Beat all together exactly two minutes and drop with spoon on buttered paper to let harden.

VELVET MOLASSES CANDY

1½ pounds sugar
½ pint molasses
½ pint water
¼ cup vinegar

When boiling add half a teaspoon cream tartar. Boil until it crisps in cold water. Stir, and when almost done add quarter pound butter and quarter teaspoon soda. Cool in buttered pan and pull.

PEANUT BRITTLE

Heat two cups of sugar slowly, without stirring. When all melted and a clear brown, add 1½ cups chopped peanuts and pour, after mixing, on bottom of an unbuttered cake tin. Mold and

shape, with two silver knives, into flat cakes. Mark in strips before it cools and it can be easily broken.

BUTTER SCOTCH

2 cups sugar
2 tablespoons water
Piece of butter size of an egg
Boil without stirring until it hardens on a spoon. Cool on buttered plates.

BROWN SUGAR FUDGE

2 cups brown sugar
Two-thirds cup milk
1 tablespoon butter
2 tablespoons grated chocolate
Heat sugar and milk and add chocolate, stirring constantly. When mixture begins to boil add butter. Boil and stir until it forms a soft ball when dropped in cold water. Add teaspoon vanilla and pour into buttered tins; mark into squares when cool.

CHAFING DISH CANDIES

The chafing dish is composed of the blazer and hot water pan, set in a standard with a lamp underneath. When preparing to make candy it is well to be sure that the chafing dish is in good order, with lamp filled and matches at hand. A wooden spoon, or regular chafing dish spoon, a wire whisk, and a measuring cup are convenient and really necessary utensils. On a tray have the ingredients of whatever recipe chosen. Nearly all candies are made in the blazer directly over the flame.

FUDGE

2 tablespoons butter
1 cup sugar
One-third cup milk
2 squares chocolate
1 teaspoon vanilla
Cook sugar, milk and chocolate six minutes. Add butter; cook six minutes; add vanilla, and beat until of consistency to spread in dish to cool and cut in squares.

MOLASSES CANDY

2 cups best New Orleans Molasses
1 cup butter
1 cup white sugar
Mix all together and boil until it hardens in cold water. Turn out in buttered plates and when cool enough pull until light. Cut in pieces with shears. This is creamy and will not stick.

CREAMED WALNUTS

2 pounds sugar
1 cup water
Boil until it threads when dropped from spoon. Add one teaspoon vanilla and stir until cool, white and creamy. Make into small round balls, press an English walnut meat onto either side and roll in sugar.

Corned Beef.

Cut meat in 5 or 6 pound pieces and rub with salt. Pack in a clean, watertight vessel and cover with brine, made as follows:

1 1/2 lbs salt. 1/4 lb. sugar or syrup.
1 ounce saltpetre. 1 gallon water.

The meat will be cured in about two weeks. If it remains longer in the brine it should be parboiled before using. A light smoke will improve the flavour of corned beef.

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Date Loaf.

1 cup dates, 1 tsp. soda, over this pour 1 cup boiling water then add 1/2 cup butter, 1 cup sugar. Let cool, then add 1 egg, 1 tsp. salt, 2 cups flour, 1 tsp. vanilla. Bake in oven about 350° for 45 min. or 1 hr.

Bread Omelette

Soak one-half cupful of stale breadcrumbs in one-half cupful of milk. Beat the yolks of four eggs, add three-fourths teaspoonful of salt, one-eighth teaspoonful of pepper, and one tablespoonful of butter. Add the milk as well as stiffly beaten whites of the eggs. Cook as a plain omelette.

Macaroni and Corn

Two cupfuls macaroni or spaghetti, $1\frac{1}{2}$ cupfuls medium white sauce, 1 cupful canned corn, 1 teaspoonful salt, $\frac{1}{4}$ teaspoonful pepper, $\frac{1}{2}$ teaspoonful paprika.

Cook the macaroni until tender in plenty of boiling salted water. Drain and pour cold water through it. Add to the white sauce the seasonings, corn and cooked macaroni. Pour into a buttered baking-dish and over the top put crumbs. Bake until brown.

Salmon and Peas

Blend 3 Tablespoons of butter with 4 Tablespoons of flour, add 3 cups hot milk, season with salt and pepper, cook, stirring constantly until it thickens. Add one large can of red salmon and 1 can of peas from which the liquid has been drained. Serve with fluffy mashed potatoes. An excellent "hurry up" meal.

(Apple Dessert) Heavenly Pudding

Line a deep pie plate with a deep layer of peeled and sliced apples, adding a dash of nutmeg or cinnamon if liked. On top of this scatter the crumbly mixture made by combining 5 Tablespoons of (Cocoa melted butter). Bake about half an hour in moderate oven until it is a golden brown & candied on top. Serve hot with table cream.

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1924 Bran Gems

2 cups sour milk, 2 Tablespoons sour cream, 1 tablespoon molasses, 1/2 teaspoon salt, 2 Teaspoons soda, 3 cups wheat bran, 1/2 cups white flour.



K
C
O
P



FILLING CRACKS IN FLOORS.

D. M.—I am looking for something to use as a crack filler in old floors. Our floors are ordinary white pine and could be put in real good shape by the use of paint and wax.

Ans.—Cracks less than one-fourth inch wide should first be cleaned out thoroughly; then wiped out with a small brush coated with bailed linseed oil. This is necessary to prevent the oil from the filler being absorbed too much. Then make a putty by adding dry white lead or dry whiting to lead paste just as it comes from the factory. A little color should be added to the mass as it is kneaded to make the color match that of the floor, and a few drops of floor varnish and of linseed oil will make the filler harden and stick better. Force the paste into the crack with a putty knife and leave it just a little higher than the floor. When thoroughly dry and hard, plane or sandpaper down to the level. Perhaps even better for wide cracks is blotting paper or newspaper soaked in water until soft, squeezed of surplus water, kneaded together with thin glue and whiting and a very little color into a fairly stiff mass, pressed into the cracks and allowed to harden, then sandpapered down.

Perhaps you have some painting or varnishing to do about the house and find it advisable to remove the old coats. In this case however old or hard they may be, they can be removed in a few minutes with a solution of five parts of water glass, one part of soda lye and one part of household ammonia.

HOW TO FILL FLOOR CRACKS

For Mrs. W. L. D., N.S.—Put one-half pound of newspapers torn in bits into three quarts of warm water and soak for three days, then stir thoroughly and add one quart of wheat flour, and one tablespoon of powdered alum, stir and boil until like cake dough, cool and fill cracks. The mixture will harden like cement. It is a good idea to round it up a little then when dry it can be planed to floor-level, and if painted or colored properly will not show.

Priming coat for new wood.
1 part paint to 4 part turpentine & 1/2 part oil.
2 oz for 6 best Tablespoons sodium chloride
To fill (see) per cov.
Mix with equal amount of flour

To describe above.
Use tepid water.

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