

New



MARGENE REGD

FOIL WRAPPED TO PROTECT FLAVOUR

MARGENE
CONTAINS 16,000 I.U.'s OF VITAMIN A
4,000 I.U.'s OF VITAMIN D PER POUND

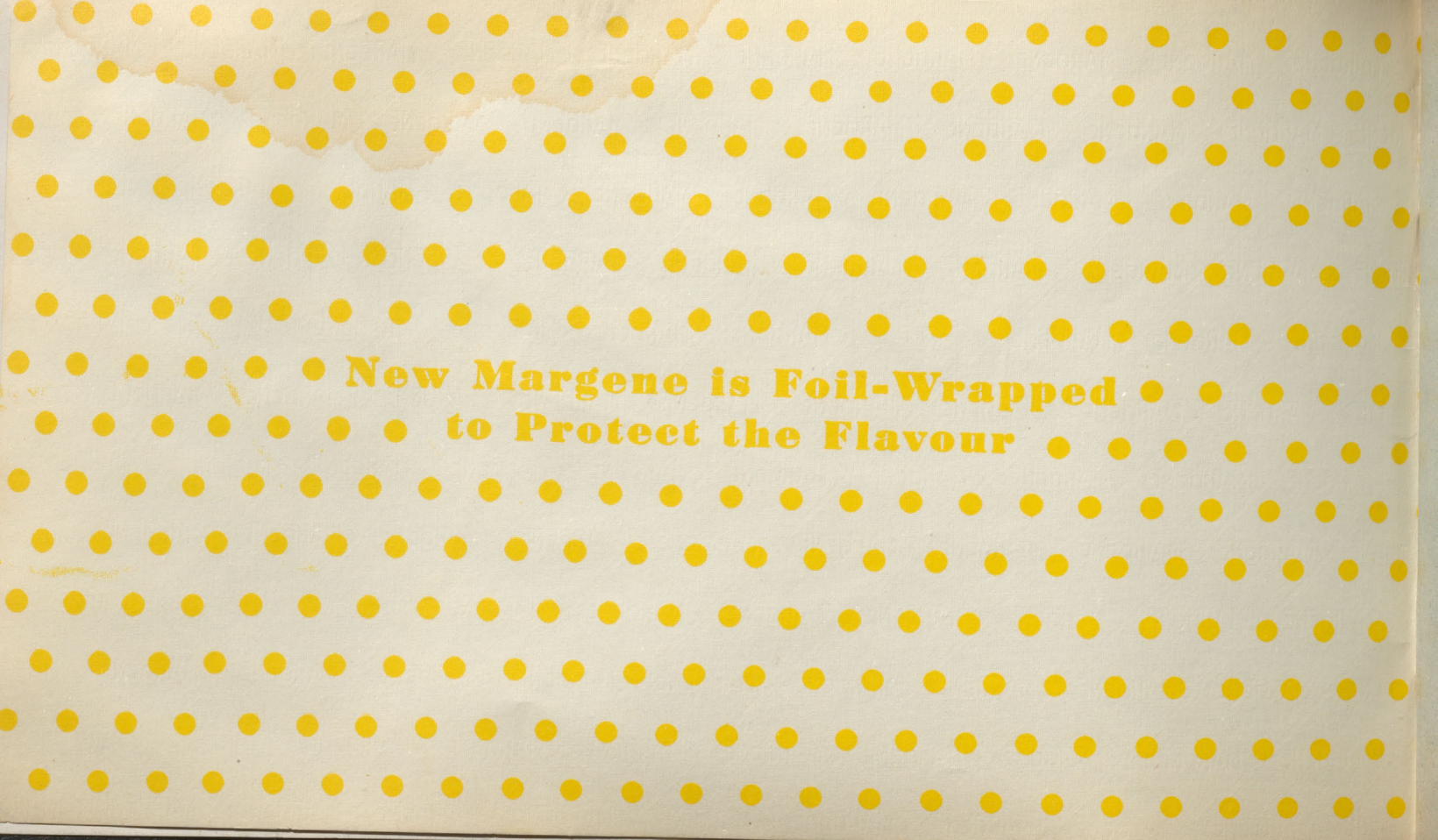
MARGENE

RECIPES

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**New Margene is Foil-Wrapped
to Protect the Flavour**

CANADA PACKERS LIMITED

TORONTO 9, CANADA

Dear Madam :

I hope that you will enjoy preparing the recipes in this book, and that they will become your family's favourites, as they are mine.

Each one has been developed and tested here in Canada Packers Food Clinic, and I can recommend them to you with full confidence that you will enjoy every one of these tasty dishes.

You will appreciate the flavour and texture of the NEW MARGENE when you serve it as a table spread. For table use, you will want to colour MARGENE. This can be done easily in just three minutes by following the simple directions on page 40.

Use MARGENE regularly; I know you will like it.

Yours sincerely,

Brenda York

MARGENE RECIPE BOOK

By

Brenda York



CONTENTS

PAGE
4

« « « SOUPS » » »

Cream of Tomato • Cream of Corn • Cream of Potato • Oyster Stew
Cream of Spinach

PAGE
8

« VEGETABLES »

Baked Stuffed Potatoes • Mushrooms • Harvard Beets
Savoury Glazed Carrots • Baked Pepper Squash
Asparagus Polonaise • Escalloped Potatoes

PAGE
12

MEAT, FISH, POULTRY

Southern Fried Chicken • Salmon Scallop • Stuffed Lamb Chops
Broiled Chicken • Beef Loaf • Chicken à la King • Baked Haddock Fillet

PAGE
16

SAUCES FOR
VEGETABLES and MEATS

Bread Sauce • Cheese Sauce • Lemon Parsley Sauce
Mushroom and Tomato Sauce • White Sauce

PAGE
18

EGG and CHEESE DISHES

Eggs à la King • Creamy Eggs • Welsh Rarebit
Cheese and Macaroni Casserole • Cheese Fondue

PAGE
22

« « DESSERTS » »

Apple Caramel • Lemon Custard Pudding • Orange Coconut Pudding
Baked Apple Glacé

CONTENTS

PAGE
25

SAUCES for DESSERTS

Brown Sugar Sauce • Hard Sauce • Lemon Sauce

PAGE
26

« « « CAKES » » »

Dream Cake • Spice Cake • Pecan Nut Cake • Fudge Cake
Milk Chocolate Cake • Sponge Cake

PAGE
29

« CAKE ICINGS »

Mocha Icing • Butterscotch Fudge Frosting • Vanilla Frosting
Orange Lemon Icing

PAGE
30

« « COOKIES » »

Sugar Cookies • Almond Crisps • Gumdrops • Chocolate Chip Drops
Coconut Cookies • Pecan Wafers • Brown Sugar Shortbread • Butterscotch
Brownies • Coconut Dream Bars • Sweet Currant Tarts • Mincemeat Bars
Cream Puffs • Swedish Tea Cakes • Cheese Cocktail Cookies

PAGE
36

MUFFINS and
QUICK BREADS

Cinnamon Rolls • Blueberry Muffins • Fruit Muffins
Cheese Tea Biscuits • Waffles

PAGE
40

HOW TO
COLOUR MARGENE

Golden Yellow Margene in Three Minutes

SOUPS



CREAM OF TOMATO SOUP
Recipe opposite

CREAM OF TOMATO SOUP

- | | |
|-----------------------------|----------------------------|
| 2 cups 'York' Tomatoes | 3 tablespoons Margene |
| 1 teaspoon granulated sugar | 4 tablespoons pastry flour |
| ¼ bay leaf | 1 teaspoon salt |
| ¼ slice onion | ⅛ teaspoon pepper |
| 3 pepper berries | 2 cups milk |

Simmer the tomatoes, sugar and seasonings for 5 minutes. Strain. Melt the Margene in the top of a double boiler. Add the flour, salt and pepper, combining well. Add the milk very gradually, stirring until thickened. Remove from the heat and add the strained, hot tomatoes very slowly, stirring constantly. Serve immediately.

Four to six servings.



CREAM OF CORN SOUP

- 2 tablespoons Margene
- 2 tablespoons pastry flour
- 2 cups milk
- 2 cups 'York' cream style Corn
- 1 teaspoon salt
- ¼ teaspoon pepper

Prepare a white sauce by melting the Margene in the top of a double boiler over boiling water. Blend in the flour. Gradually add the milk, stirring constantly until thickened. Press corn through very coarse sieve or add straight from the can to the white sauce. Add seasonings.

Four to six servings.

Note: A few drops of onion juice may be added, if desired.

CREAM OF POTATO SOUP

- 3 small potatoes
- 1 small onion
- 2 tablespoons Margene
- 2 tablespoons pastry flour
- 1 cup potato water
- 1 cup milk
- ½ teaspoon salt
- ⅛ teaspoon pepper
- Paprika or chopped parsley

Cook potatoes with onion in boiling salted water until tender. Drain, reserving one cup of the cooking water. Press the potatoes through a coarse sieve or potato ricer. Melt the Margene in the top of a double boiler over boiling water. Blend in the flour. Gradually add the potato water and milk, stirring constantly until thickened. Add the potatoes, salt and pepper. Beat with an egg beater to combine thoroughly. Add paprika or chopped parsley.

Four to six servings.

Note: A small amount of hot milk may be added to give a thinner consistency, if desired.

OYSTER STEW

- 2 cups milk
- 2 slices onion
- 3 tablespoons Margene
- ½ pint fresh oysters, with liquor
- Salt and pepper to taste
- 15 soda biscuits, broken or crushed finely

Heat the milk with the onion slices over a very low heat until nearly boiling. Remove the onion. Add the Margene and when it is melted, add the oysters and liquor. Cook just below boiling for about four minutes, or until the edges of the oysters just begin to curl. Remove from heat and season with salt and pepper to taste. Serve immediately, sprinkled with broken soda biscuits.

Four servings.

CREAM OF SPINACH SOUP

- 2 tablespoons Margene
- 2 tablespoons pastry flour
- 2 cups milk
- 2 cups cooked drained spinach
- 1 teaspoon salt
- ¼ teaspoon pepper

Prepare a white sauce by melting the Margene in the top of a double boiler over boiling water. Blend in the flour. Gradually add the milk, stirring constantly until thickened. Press the spinach through a coarse sieve and add to the white sauce. Blend thoroughly. Add seasonings. Serve very hot with toasted bread cubes.

Four to six servings.

... *Just Say: "MARGENE"*

VEGETABLES



MIXED VEGETABLE PLATE
Recipes—Pages 9 and 10

BAKED STUFFED POTATOES

6 baked potatoes
3 tablespoons Margene
 $\frac{3}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon pepper
 $\frac{1}{4}$ cup hot milk
'Maple Leaf' Canadian Cheese,
grated

Cut a slice from the flat side of each of the baked potatoes and scoop out the inside. Mash, add Margene, seasonings, and hot milk. Beat until fluffy. Pile lightly back into the potato skins. Sprinkle grated 'Maple Leaf' Canadian Cheese on the top. Brown in a moderate oven before serving.

Six servings.



MUSHROOMS

1 pound mushrooms
4 tablespoons Margene
Salt and pepper

Wash the mushrooms. Peel the thin skin from the caps. Remove the coarse ends of the stems. Slice caps and stems and place in a saucepan with the Margene. Cover the pan and cook over a low heat for 15 to 20 minutes. Remove the lid and allow the mushrooms to brown lightly. Season to taste.

Six servings.

HARVARD BEETS

6 medium beets, cooked	¼ cup vinegar
¼ cup granulated sugar	½ cup water
1 tablespoon cornstarch	2 tablespoons Margene
¼ teaspoon salt	

Slice the beets. Combine the sugar, cornstarch, salt, vinegar and water. Simmer together for 5 minutes. Add the beets and Margene. Heat thoroughly.

Four to six servings.

SAVOURY GLAZED CARROTS

6 medium carrots	½ teaspoon salt
2 tablespoons Margene	⅛ teaspoon pepper
½ teaspoon granulated sugar	1 tablespoon chopped parsley or mint

Wash, pare, and cut the carrots in long, thin strips. Cook in boiling salted water until almost tender. Drain the carrots and add the remaining ingredients. Cover the pan and cook the carrots slowly for about 10 minutes.

Four servings.

... Just Say: "MARGENE"

BAKED PEPPER SQUASH

Wash pepper squash, and cut in half, allowing one half per person. Remove the seeds. Sprinkle with salt. Place in a baking pan, cut side down, with a small amount of water. Bake at 400 degrees F. for 30 minutes. Turn the cut side up, and place ½ tablespoon of corn syrup or brown sugar and ½ tablespoon Margene in each half. Bake 30 minutes longer, or until tender.

ASPARAGUS POLONAISE

- 1 tin 'York' Asparagus or 1 package 'York' Frosted Asparagus
- 1 cup fine dried bread or cracker crumbs
- 1 hard-cooked egg, finely chopped
- 3 tablespoons melted Margene

Drain the liquid from the tin of asparagus; or if using frosted asparagus, cook in boiling salted water until tender, then drain. Combine the bread crumbs, hard-cooked egg and melted Margene. Arrange the asparagus on the serving plate. Sprinkle the bread crumb mixture over the asparagus.
Four servings.

ESCALLOPED POTATOES

Wash, pare and rinse potatoes. Cut in ⅛ inch slices. Rub a baking-dish with Margene, put in a layer of potatoes, sprinkle with salt and pepper. Sprinkle with flour and dot with small pieces of Margene. Minced onion may be added if desired. Repeat until the dish is full. Pour in hot milk until it can be seen near the top. Bake in a moderate oven, 325 degrees F., for 1 to 1¼ hours.

... *Just Say: "MARGENE"*

MEAT • FISH • POULTRY



SOUTHERN FRIED CHICKEN
Recipe opposite

SOUTHERN FRIED CHICKEN

1 'York' Frosted Frying Chicken
1 'Maple Leaf' Egg, well beaten
 $\frac{1}{3}$ cup milk
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon pepper
 $\frac{1}{2}$ cup pastry flour
 $\frac{3}{4}$ cup fine dried bread or cracker
crumbs
3 tablespoons Margene

Cut defrosted fryer into individual serving pieces. Combine the well-beaten egg and milk. Add the salt and pepper to the flour. Dip the pieces of chicken first in the flour, then in the egg mixture, finally in the crumbs. Melt the Margene in a heavy iron skillet. Brown the coated chicken pieces in the Margene. Turn to brown both sides evenly. When golden, place chicken in a roast pan in a 325 degree F. oven. Do not add water or cover the pan. Roast for 1-1 $\frac{1}{4}$ hours until tender.



SALMON SCALLOP

3 tablespoons Margene
¼ teaspoon salt
⅛ teaspoon pepper
½ teaspoon prepared mustard
4 tablespoons pastry flour
1 cup milk

⅓ cup diced celery
2 cups flaked 'York' Salmon (other sea food may be substituted)
2 teaspoons lemon juice
1 ½ cups bread crumbs, tossed in melted Margene

Melt the Margene in the top of a double boiler over boiling water. Blend in the salt, pepper, mustard and flour. Add the milk gradually, stirring until the sauce is thickened and smooth. Add the celery, salmon, and lemon juice. Rub a casserole or scallop shells with Margene. Place alternate layers of the salmon mixture and the bread crumbs in the dish. Top with a layer of the crumbs. Bake at 350 degrees F. for 25 minutes.
Four to six servings.

STUFFED LAMB CHOPS

Wipe and trim six loin lamb chops, cut 1 ¾ inches thick. Split meat, cutting from fat edge to bone. Fill with Mushroom Stuffing, press together and fasten with skewers. Brown in Margene in a heavy skillet, reduce heat and cook for 25-30 minutes. Serve with Spanish Sauce.
Six servings.

MUSHROOM STUFFING—

1 cup bread crumbs
3 tablespoons melted Margene
⅓ cup sliced mushrooms, sautéed
Salt and pepper

SPANISH SAUCE—

3 tablespoons chopped onion
4 tablespoons finely chopped green pepper or celery
3 tablespoons Margene
½ cup 'York' Tomatoes
Salt and pepper
Brown onion and green pepper or celery in Margene. Add tomatoes and simmer for 5 minutes. Season to taste with salt and pepper.

BROILED CHICKEN

1 'York' Frosted Broiling Chicken
Salt and pepper
Margene

Sprinkle individual serving pieces of defrosted broiler with salt and pepper. Place chicken on a broiler rack, in an oven preheated to 325 degrees F., about 5 inches below the heat source. Brush each piece with melted Margene. Broil the underside for 20 minutes, then turn the chicken and broil skin side for 10 to 15 minutes or until light golden brown. Brush with melted Margene several times during the broiling.

BEEF LOAF

- 1 pound minced shoulder beef
- 1 'Maple Leaf' Egg, well beaten
- $\frac{3}{4}$ cup milk
- 3 tablespoons melted Margene
- $\frac{1}{3}$ cup quick-cooking rolled oats

- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- 2 tablespoons finely chopped onion
- 1 tablespoon chopped parsley
- $\frac{1}{4}$ teaspoon sage
- 1 teaspoon Worcester'shire Sauce

Combine all ingredients and stir until thoroughly mixed. Pack into a lightly greased loaf pan. Bake at 325 degrees F. for $1\frac{1}{4}$ hours.

Four to six servings.

CHICKEN À LA KING

- $\frac{1}{4}$ pound mushrooms, sliced
- $\frac{1}{2}$ green pepper, chopped
- 4 tablespoons Margene
- 3 tablespoons pastry flour
- $\frac{1}{2}$ teaspoon salt

- $\frac{1}{4}$ teaspoon paprika
- 1 cup milk
- 1 cup chicken stock
- 2 egg yolks, beaten
- 1 teaspoon lemon juice
- 3 cups cooked diced chicken

Pan-fry mushrooms and green pepper in 2 tablespoons Margene. Melt remainder of Margene in double boiler top over boiling water. Blend in flour and seasonings. Gradually add milk and stock, stirring constantly until thickened. Add small amount of hot mixture to beaten yolks, return to top of double boiler. Cook, stirring constantly, for 2 minutes. Add lemon juice, mushrooms, green pepper and chicken. Heat thoroughly. *Six servings.*

BAKED HADDOCK FILLET

- 1 pound 'York' Haddock Fillet, defrosted
- Salt, pepper and paprika
- 3 tablespoons Margene, melted

Cut the haddock in individual serving pieces, place these on a rack in an open pan. Sprinkle with salt, pepper and paprika. Brush generously with melted Margene. Bake at 450 degrees F. for about 12 minutes. *Three to four servings.*

... Just Say: "MARGENE"

BREAD SAUCE

- | | |
|-------------------------------|-----------------------------|
| 1½ cups milk | 6-½ inch slices white bread |
| 1 small onion, finely chopped | 2 tablespoons Margene |
| | ½ teaspoon salt |
| | 2 bay leaves |

Place the milk and chopped onion in the top of the double boiler over boiling water, and cook for 15 minutes. Remove the crusts from the bread and cut the slices in ½ inch cubes. Add the bread cubes to the hot milk and then add the Margene, salt and bay leaves. Cover and cook for 15 minutes. Remove bay leaves. Stir carefully with a fork, so as not to break the bread pieces. Serve with roast chicken.

Eight servings.

LEMON PARSLEY SAUCE

- | |
|---------------------------------|
| ⅓ cup Margene |
| 2 tablespoons lemon juice |
| ¼ teaspoon Worcestershire Sauce |
| 1 tablespoon chopped parsley |

Melt the Margene. Add the lemon juice and Worcestershire Sauce and parsley. Serve with fish or vegetables.

Six servings.

CHEESE SAUCE

- | | |
|----------------------------|--|
| 2 tablespoons Margene | ½ teaspoon Worcestershire Sauce |
| 2 tablespoons pastry flour | 1 cup milk |
| ¼ teaspoon salt | ⅓ cup grated 'Maple Leaf' Nippy Cheese |
| ⅛ teaspoon paprika | |

Melt the Margene in the top of the double boiler over boiling water. Add the flour, salt, paprika and Worcestershire Sauce. Gradually add the milk, stirring constantly until the sauce is thickened. Finally add the cheese, stirring until it is melted. Serve on toast or over vegetables such as cauliflower, green beans or potatoes.

Six servings.

MUSHROOM AND TOMATO SAUCE

- | | |
|----------------------------|-----------------------------|
| 1 cup sliced mushrooms | ½ teaspoon granulated sugar |
| 1 tablespoon chopped onion | ¼ teaspoon salt |
| 3 tablespoons Margene | ⅛ teaspoon pepper |
| | 1 cup 'York' Tomato Juice |

Cook the mushrooms and onion slowly in the Margene in a covered saucepan. Add the sugar, salt, pepper and tomato juice. Simmer slowly for 15 minutes.

Six servings.

WHITE SAUCE

THIN

(for
cream
soups)

MEDIUM

(for vegetables, fish,
gravy, escalloped
dishes)

THICK

(for soufflés,
cutlets,
croquettes)

MARGENE 1 tablespoon

2 tablespoons

2 tablespoons

FLOUR 1 tablespoon

2 tablespoons

3 tablespoons

MILK 1 cup

1 cup

1 cup



Melt the Margene in the top of the double boiler. Blend in the flour, and gradually add the milk. Cook over boiling water, stirring constantly, until the sauce is thick and smooth. Add salt and pepper to taste.

EGGS & CHEESE DISHES



EGGS À LA KING
Recipe opposite

EGGS À LA KING

- | | |
|-----------------------|---|
| 4 'Maple Leaf' Eggs | 1 teaspoon salt |
| ¼ pound mushrooms | ¼ teaspoon pepper |
| 3 tablespoons Margene | ½ cup 'York' Peas, drained |
| 3 tablespoons flour | 1 tablespoon chopped pimiento
(optional) |
| 1½ cups milk | |

Hard-cook the eggs, cool, cut into thick slices. Peel and sauté the mushrooms slowly, in 1 tablespoon Margene. Melt the remaining Margene in the top of a double boiler. Blend in the flour. Add the milk gradually, stirring constantly until thickened. Add the salt, pepper, peas, pimiento and mushrooms. Add the slices of hard-cooked eggs. Serve hot on toast or in pastry shells, garnished with parsley. Six servings.



CREAMY EGGS

- 4 'Maple Leaf' Eggs
- 2 tablespoons Margene
- 4 tablespoons milk
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

Beat the eggs slightly. Add the Margene, milk and seasonings. Cook in double boiler top over boiling water. As the egg coagulates around the sides and the bottom of the pan, lift it away with a spoon. Avoid over-stirring, and leave the egg in large pieces. When the whole mixture is of a creamy consistency, serve on toast with bacon curls and a crisp tossed salad.

Three to four servings.

WELSH RAREBIT

- | | |
|---|---------------------------------------|
| 1 tablespoon Margene | $\frac{1}{4}$ teaspoon mustard |
| $\frac{1}{2}$ pound 'Maple Leaf' Nippy Cheese, grated | $\frac{1}{8}$ teaspoon cayenne pepper |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{4}$ cup milk |
| | 1 'Maple Leaf' Egg |

Melt the Margene in the top of the double boiler. Add the grated cheese, seasonings and milk. Stir constantly until the cheese is melted and the mixture well blended. Beat the egg until light and creamy, add a small amount of the hot cheese mixture to the egg. Stir well, then return to the top of double boiler. Cook for 1 minute. Serve on toast with a crisp tossed salad.

Four servings.

... *Just Say: "MARGENE"*

CHEESE AND MACARONI CASSEROLE

- | | | | |
|---|---------------------------------|---|---|
| 1 | cup uncooked
macaroni pieces | ½ | teaspoon salt |
| 2 | tablespoons
Margene | 1 | cup milk |
| 2 | tablespoons
pastry flour | ½ | pound 'Maple
Leaf' Nippy
Cheese, grated |

Cook the macaroni in boiling salted water until tender. Rinse with cold water and drain thoroughly. Melt the Margene in a saucepan. Add the flour and salt. Add the milk gradually, stirring until thickened. Stir in the grated cheese and heat until it is melted. Add the cooked macaroni. Place in a well-greased casserole dish, sprinkling top with grated cheese and bread crumbs. Bake for 20 - 25 minutes at 350 degrees F. Six servings.

CHEESE FONDUE

- | | |
|---|--------------------------------------|
| 1 | cup soft bread crumbs |
| 1 | cup milk |
| 1 | cup grated 'Maple Leaf' Nippy Cheese |
| 3 | 'Maple Leaf' Eggs, separated |
| ½ | teaspoon salt |
| 2 | tablespoons melted Margene |

Soak the bread crumbs in the milk for about five minutes. Add the grated cheese and well-beaten egg yolks. Add salt and melted Margene. Beat egg whites until very stiff. Fold carefully into the cheese mixture. Pour into a baking dish that has been rubbed with Margene. Bake at 350 degrees F. for 45-60 minutes. Six servings.

... Just Say: "MARGENE"

DESSERTS



APPLE CARAMEL
Recipe opposite

APPLE CARMEL

6 cooking apples, halved
½ cup Margene
1 cup brown sugar, well packed

½ cup pastry flour
¼ teaspoon salt
1 cup chopped nuts

Arrange halves of cored and pared apples in flat baking dish. Cream the Margene. Mix the sugar, flour and salt together and combine with the Margene. Add the nuts and spread over the apples in the baking dish. Bake at 375 degrees F. for 30 minutes. Serve hot with cream.

Six servings.



LEMON CUSTARD PUDDING

- 2 'Maple Leaf' Eggs, separated
- $\frac{2}{3}$ cup granulated sugar
- 1 tablespoon Margene, melted
- 2 tablespoons pastry flour
- $\frac{2}{3}$ cup milk
- Juice and grated rind of one lemon

Combine the well-beaten egg yolks, sugar, melted Margene, flour and milk. Add the lemon juice and grated rind. Beat the egg whites until stiff, and fold into the custard mixture. Pour into a casserole dish, and place in a pan of water, in a 350 degree F. oven for 45 - 50 minutes. Serve immediately.
Four to six servings.

ORANGE COCONUT PUDDING

- | | |
|------------------------------------|--------------------------------|
| 2 'Maple Leaf' Eggs, separated | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{3}$ cup granulated sugar | 2 tablespoons orange juice |
| 3 tablespoons cornstarch | Grated rind of one orange |
| $\frac{1}{4}$ teaspoon salt | 3 tablespoons coconut |
| 1 $\frac{1}{2}$ cups hot milk | 4 tablespoons fruit sugar |
| 1 tablespoon Margene | |

Beat the yolks of the eggs slightly. Combine the sugar, cornstarch and salt and add to the egg yolks. Add the hot milk gradually to the egg yolk mixture. Place in the double boiler top and cook slowly, stirring constantly, until the mixture coats a silver spoon. Add the Margene, vanilla, orange juice, orange rind and coconut to the custard. Blend well. Pile lightly into sherbet dishes. Chill. Make a meringue of the egg whites and fruit sugar. Pile lightly on the pudding. Sprinkle with coconut. *Six servings.*

BAKED APPLE GLACÉ

- 6 large cooking apples
- $\frac{1}{3}$ cup raisins, washed and dried
- 1 cup brown sugar, well packed
- 2 tablespoons Margene
- $\frac{1}{2}$ cup water

Wash, peel, and core the apples. Place in a baking dish and fill the centres with raisins. Boil the brown sugar, Margene, and water together for five minutes. Pour over the apples. Bake at 350 degrees F., basting every ten minutes until tender.
Six servings.

BROWN SUGAR SAUCE

- $\frac{3}{4}$ cup brown sugar, well packed
- 3 tablespoons pastry flour
- $\frac{1}{4}$ teaspoon salt
- 1 cup boiling water
- 3 tablespoons Margene
- 1 teaspoon vanilla

Combine the brown sugar, flour and salt in a saucepan. Add the boiling water. Stir until thick and smooth. Before serving, add the Margene and vanilla.

Six servings.

HARD SAUCE

- $\frac{1}{3}$ cup Margene
- 1 cup brown sugar
- $\frac{1}{2}$ teaspoon vanilla
- 1 tablespoon hot water

Cream the Margene until soft. Cream in the sugar gradually. Add the vanilla and hot water gradually, beating continually. Chill in serving dish before serving. Serve with fruit pudding.

LEMON SAUCE

- $\frac{1}{2}$ cup granulated sugar
- 1 tablespoon cornstarch
- $\frac{1}{8}$ teaspoon salt
- 1 cup boiling water
- 2 tablespoons lemon juice
- 2 tablespoons Margene
- $\frac{1}{8}$ teaspoon nutmeg

Combine the sugar, cornstarch and salt in a saucepan. Add the boiling water. Cook until thick, stirring constantly. Cook for ten minutes longer or until there is no taste of raw starch. Remove from the heat and add the lemon juice, Margene and nutmeg. Stir until Margene is melted. Serve hot with cottage pudding.

Six servings.

... Just Say: "MARGENE"

CAKES



DREAM CAKE
Recipe opposite

DREAM CAKE

For one 9 x 9 inch Cake—Bake 50-55 minutes. **For two 8 inch circular layers**—Bake 35 minutes.

- $\frac{3}{4}$ cup Margene (at room temperature)
- 2 cups sifted cake flour
- 3 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- $1\frac{1}{4}$ cups granulated sugar
- $\frac{3}{4}$ cup milk
- 1 teaspoon vanilla
- 2 'Maple Leaf' Eggs

For one 8 x 8 inch Cake—Bake 50-55 minutes. **For fifteen cup cakes**—Bake 25-30 minutes.

- $\frac{1}{2}$ cup Margene (at room temperature)
- $1\frac{1}{2}$ cups sifted cake flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup milk
- $\frac{3}{4}$ teaspoon vanilla
- 2 'Maple Leaf' Eggs

Cream Margene. Sift flour, baking powder, salt and sugar together. Add all dry ingredients to the creamed Margene. Add milk and vanilla. Beat by hand for 300 strokes (or using an electric beater, for two minutes at medium speed). Add unbeaten eggs. Beat again for 150 strokes (or using an electric beater, for one minute at medium speed). Turn the batter into a pan that has been lightly greased and lined with waxed paper. Bake at 350 degrees F. for time above, depending on the size of cake.



SPICE CAKE

Add the following to the flour in the Dream Cake recipe for 9 x 9-inch pan (see page 27) and proceed as directed: 2 teaspoons cinnamon; 1 teaspoon cloves; ½ teaspoon nutmeg.

PECAN NUT CAKE

Fold 1 cup chopped pecan nuts into the batter of the Dream Cake recipe for 9 x 9 inch pan (see page 27) just before turning it into the pan.

FUDGE CAKE

Add 5 tablespoons cocoa to the dry ingredients in the Dream Cake recipe for 9 x 9 inch pan (see page 27). Increase milk to 1 cup.

MILK CHOCOLATE CAKE

Decrease Margene in Dream Cake recipe for 9 x 9 inch pan (see page 27) to ½ cup. Add two ounces unsweetened chocolate, melted, with the eggs.

SPONGE CAKE

1½ cups sifted cake flour
2 teaspoons baking powder

¼ teaspoon salt
½ cup milk

3 'Maple Leaf' Eggs
1 cup granulated sugar

1½ teaspoons vanilla
2 tablespoons Margene

Sift together the flour, baking powder and salt. Scald the milk in top of double boiler over boiling water. Beat the eggs until light and lemon colored. Add the sugar and vanilla to the eggs and beat until light and fluffy. Carefully fold in the sifted dry ingredients. Do not stir or beat. Add the Margene to the hot milk and stir until melted. Pour into the first mixture and fold in quickly—just until liquid is blended. Turn into 8½ inch ungreased tube pan. Bake at 325 degrees F. for 45 to 50 minutes. Let hang until cool. Then gently loosen from sides of pan and shake out.

Note: This cake may be baked in two 9-inch layer cake pans, bottoms lined with waxed paper. Bake at 325 degrees F. for 25 minutes.

MOCHA FROSTING

4 tablespoons Margene
2 cups sifted icing sugar
1 tablespoon cocoa

1 teaspoon vanilla
 $\frac{1}{4}$ cup strong cold coffee
(approximately)

Cream the Margene. Stir in $\frac{1}{4}$ cup of the icing sugar and the cocoa gradually. Beat well. Add the vanilla. Stir in the remainder of the icing sugar. Beat until very light and fluffy. Add the coffee gradually, beating constantly, until of a good spreading consistency.

BUTTERSCOTCH FUDGE FROSTING

5 tablespoons Margene
1 cup brown sugar, well
packed

$\frac{1}{4}$ cup milk
1 cup sifted icing sugar

Place the Margene and the brown sugar in a saucepan over low heat. Stir until sugar is dissolved. Bring to a boil and add the milk. Boil for three minutes. Cool. Add the sifted icing sugar and beat until thick enough to have a good spreading consistency.

VANILLA FROSTING

$\frac{1}{4}$ cup Margene
2 cups sifted icing sugar
(approximately)

4 tablespoons cream,
scalded
1 teaspoon vanilla

Cream the Margene until soft. Add the icing sugar gradually with the scalded cream. Beat until very fluffy and smooth. Beat in the vanilla. Add sufficient icing sugar to make the frosting of a good spreading consistency.

ORANGE LEMON ICING

$\frac{1}{3}$ cup Margene
2 cups sifted icing sugar
(approximately)

Rind and juice of 1 lemon
Rind of 1 orange
Juice of $\frac{1}{2}$ orange

Cream the Margene until very soft. Beat in the icing sugar gradually, with the lemon and orange juice and rind. Add sufficient icing sugar to make the icing of a good spreading consistency.

... Just Say: "MARGENE"

COOKIES



ASSORTED COOKIES
Recipes follow

SUGAR COOKIES

- 1 cup Margene
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup brown sugar, well packed
- $\frac{1}{2}$ cup granulated sugar

- 1 'Maple Leaf' Egg, well beaten
- $2\frac{1}{2}$ cups sifted pastry flour
- $\frac{3}{4}$ teaspoon cream of tartar
- $\frac{3}{4}$ teaspoon salt

Cream the Margene until soft. Add the vanilla. Gradually beat in the brown sugar, granulated sugar, and well-beaten egg. Beat until smooth and light. Sift together the flour, cream of tartar, and salt. Combine these dry ingredients with the creamed mixture and blend thoroughly. Press through a cookie-press or drop by spoonfuls on an ungreased baking sheet. Garnish with cherries or coconut as desired. Bake at 325 degrees F. for 15 minutes. Approximately seven dozen cookies.

ALMOND CRISPS

Substitute one teaspoon of almond flavouring for the vanilla in the above basic recipe. Add 1 cup blanched chopped almonds to the batter. Top each cookie with a blanched almond.

GUMDROP GOODIES

Add 1 tablespoon grated orange rind and $\frac{1}{2}$ cup chopped gumdrops to the above basic recipe.

CHOCOLATE CHIP DROPS

Add one cup of semi-sweet chocolate chips to the above basic recipe.

COCONUT COOKIES

Add one cup of shredded coconut to the above basic recipe.

PECAN WAFERS

Add one cup of chopped pecan nuts to the above basic recipe. Top each cookie with a half pecan and shredded coconut.



BROWN SUGAR SHORTBREAD

- 1 cup Margene
- ½ cup brown sugar, well packed
- ¾ cups sifted pastry flour (approximately)

Cream the Margene. Add the brown sugar gradually and beat until light and fluffy. Gradually mix in enough flour to make a soft dough. Turn onto a floured baking board and knead in the remaining flour. Roll the dough ¼ inch - ⅓ inch thick and cut into shapes. Decorate if desired. Bake on a baking sheet at 300 degrees F. for 30 minutes or until set, but not browned. Approximately 4 dozen 1½ inch cookies.

BUTTERSCOTCH BROWNIES

- | | |
|------------------------------------|-----------------------------|
| ¼ cup Margene | ½ cup sifted bread flour |
| 1 cup brown sugar,
well packed | 1 teaspoon baking
powder |
| 1 'Maple Leaf' Egg,
well beaten | ½ teaspoon salt |
| 1 teaspoon vanilla | ½ cup chopped pecan
nuts |

Melt the Margene in a saucepan and blend in the brown sugar. Cool slightly, and add to the well-beaten egg. Combine thoroughly. Add the vanilla. Sift together the flour, baking powder and salt, and add to the first mixture. Mix well and stir in the chopped nuts. Turn the batter into a well-greased cake pan, 8 X 8 inches. Bake at 350 degrees F., for 30 - 35 minutes. Cut in squares. About 2½ dozen cookies.

COCONUT DREAM BARS

½ cup Margene
1¼ cups sifted pastry
flour

2 tablespoons
brown sugar

¼ teaspoon salt

Using two knives, cut the Margene into the combined flour, brown sugar and salt, until the mixture is crumbly. Press this firmly into a 9 X 9 inch pan which has been rubbed with Margene.

Spread a mixture of the following ingredients over this, using a spatula:

1½ cups brown sugar,
well packed

2 'Maple Leaf' Eggs,
well beaten

1 teaspoon vanilla

½ teaspoon salt

1 cup coconut

1 cup chopped nuts
or rice krispies

Bake at 325 degrees F. for 40 minutes or until golden brown on top. Three dozen bars.

SWEET CURRANT TARTS

¼ cup Margene

1 cup brown sugar, well packed

2 'Maple Leaf' Eggs, well beaten

1 cup currants, washed and dried

1 tablespoon lemon juice

Cream the Margene and brown sugar together until very light and fluffy. Add the well-beaten eggs, then the currants and lemon juice. Line tart tins with pastry and fill ¾ full with mixture. Bake at 425 degrees F. for 15 to 20 minutes, depending on size. One to one and a half dozen tarts.

MINCEMEAT BARS

- 2 cups quick-cooking rolled oats
- 1 $\frac{3}{4}$ cups sifted pastry flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup brown sugar, well packed
- 1 cup Margene
- 1 $\frac{1}{2}$ cups 'Maple Leaf' Mincemeat

Combine rolled oats, flour, baking soda, salt, and brown sugar. Cut in the Margene, then work with the finger-tips until the mixture is crumbly. Pack half of this firmly in a well-greased 8 X 8 inch pan. Cover with the mincemeat, spreading evenly. Top with the remaining crumb mixture. Pack firmly. Smooth over with a broad knife or spatula dipped in milk. Bake at 350 degrees F. for 40 minutes. When cool, cut in bars. Two and a half dozen bars.

CREAM PUFFS

- | | |
|---------------------------|--------------------------|
| 1 cup boiling water | 1 cup sifted bread flour |
| $\frac{1}{2}$ cup Margene | 3 'Maple Leaf' Eggs |

Heat the water and Margene together in a saucepan to the boiling point. Add the flour, all at once, beating until smooth. Cook until the mixture leaves the sides of the pan. When cool, add the unbeaten eggs, one at a time, beating very well after each addition. The mixture should hold its shape without spreading. Chill thoroughly. Drop on a greased baking sheet. Bake at 400 degrees F. until twice the size, then lower the temperature for approximately 20 minutes more. Fill the centres with custard filling, ice cream, whipped cream, etc. Cover with chocolate sauce, fresh fruit or fruit sugar.

SWEDISH TEA CAKES

- ½ cup Margene
- ¼ cup brown sugar, well packed
- 1 'Maple Leaf' Egg, separated
- 1 cup sifted pastry flour
- ½ teaspoon baking powder
- ⅛ teaspoon salt
- ⅓ cup chopped pecan nuts
- Red maraschino cherries, halved

Cream Margene and sugar. Add beaten egg yolk to creamed Margene and sugar. Sift together flour, baking powder and salt, and combine with the first mixture. Mould small amounts of the dough (about one teaspoonful) into balls. Dip tops in unbeaten egg white, and then in chopped pecans. Place on greased baking sheet about two inches apart. Garnish centre with a half cherry. Bake at 325 degrees F. about 25 minutes. Two and a half dozen cookies.

CHEESE COCKTAIL COOKIES

- ¼ pound 'Maple Leaf' Nippy Cheese
- ½ cup Margene
- 1½ cups sifted pastry flour
- ⅛ teaspoon paprika

Cream together the cheese and Margene until smooth and well combined. Sift together the flour and paprika and add gradually to the creamed mixture, kneading in the last portions. Chill. Roll the dough ¼ inch thick and cut into desired shapes. Alternatively, the dough may be pressed through a cookie press. Bake on a baking sheet at 350 degrees F. for 15 minutes. Three dozen cookies.

MUFFINS & QUICK BREADS



CINNAMON ROLLS
Recipe opposite

CINNAMON ROLLS

2 cups sifted pastry flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons granulated sugar
4 tablespoons Margene

½ cup milk, approximately
⅓ cup Margene
1 cup brown sugar
1 tablespoon cinnamon
⅓ cup currants, washed and dried

Sift the flour, baking powder, salt and sugar together. Cut in the 4 tablespoons Margene. Add sufficient milk to form a soft dough. Stir 20 times. Turn onto a lightly floured board. Knead 20 times. Roll lightly into a rectangle ⅓ inch thick. Cream together the ⅓ cup Margene, brown sugar and cinnamon. Drop a small spoonful in the bottom of greased muffin tins. Spread the rest over the dough. Sprinkle with the currants. Roll up and cut into 1 inch slices. Place in the muffin pans, cut edge down. Bake in the oven, 400 degrees F., for 20 to 25 minutes. Approximately 10 large rolls.



BLUEBERRY MUFFINS

- 1/3 cup Margene
- 3/4 cup granulated sugar
- 1 teaspoon vanilla
- 2 'Maple Leaf' Eggs
- 2 cups sifted pastry flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup milk
- 1 cup blueberries (fresh or frozen)

Cream the Margene well, and add the sugar gradually. Add the vanilla, and well-beaten eggs. Beat thoroughly. Sift the dry ingredients together three times, and add alternately with the milk to the creamed mixture. Stir in the blueberries. Place in greased muffin tins and bake at 400 degrees F. for 30 minutes. Approximately one dozen large muffins.

FRUIT MUFFINS

- 1 cup sifted pastry flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons granulated sugar
- 1 1/4 cups graham flour
- 1 cup currants, washed and dried
- 1 'Maple Leaf' Egg
- 1 cup milk
- 3 tablespoons melted Margene

Sift the flour, baking powder, salt and sugar together. Add the graham flour, and currants. Beat the egg until thick, add the milk and melted Margene. Add this egg mixture to the dry ingredients and stir quickly until the dry ingredients are just moistened. Place mixture in lightly greased muffin tins. Bake at 400 degrees F. for 25 minutes. Twelve large muffins.

CHEESE TEA BISCUITS

- 2 cups sifted pastry flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 $\frac{1}{3}$ cups grated 'Maple Leaf' Nippy Cheese
- $\frac{1}{4}$ cup Margene
- $\frac{2}{3}$ cup 'York' Tomato Juice (approximately)

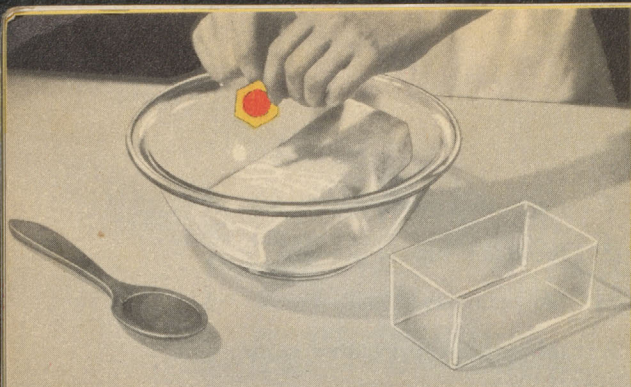
Sift the dry ingredients together three times. Cut in the grated cheese and Margene. Add the tomato juice and stir 20 times. Turn onto a lightly floured board and knead 20 times. Roll $\frac{3}{4}$ inch thick, cut in rounds, and place on a baking sheet. Bake at 400 degrees F. for 15 minutes. Twelve large tea biscuits.

WAFFLES

- 2 cups sifted pastry flour
- 3 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- 2 tablespoons granulated sugar
- 2 'Maple Leaf' Eggs, separated
- 1 $\frac{1}{2}$ cups milk
- $\frac{1}{3}$ cup melted Margene

Sift the dry ingredients together. Beat the egg yolks well, add the milk and melted Margene. Add to the dry ingredients and beat until smooth. Fold in the stiffly beaten egg whites. Bake in a moderately hot waffle iron to the desired crispness.

... Just Say: "MARGENE"



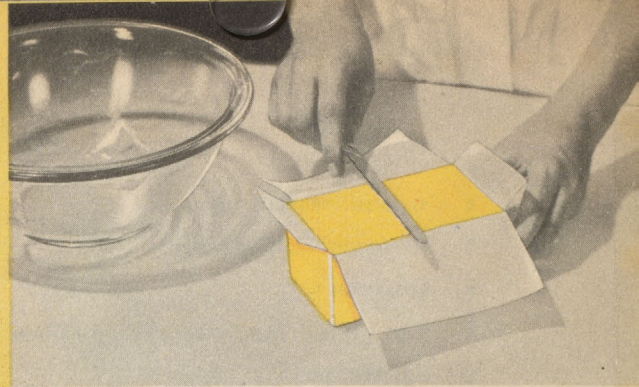
Step 1. Pull apart the colour wafer and let the powder sprinkle over the Margene. Work in lightly with a fork.

Step 2. With a mixing spoon, work the colour into the Margene until it is evenly distributed throughout. Line a moulding dish with two strips of waxed paper, as shown below.



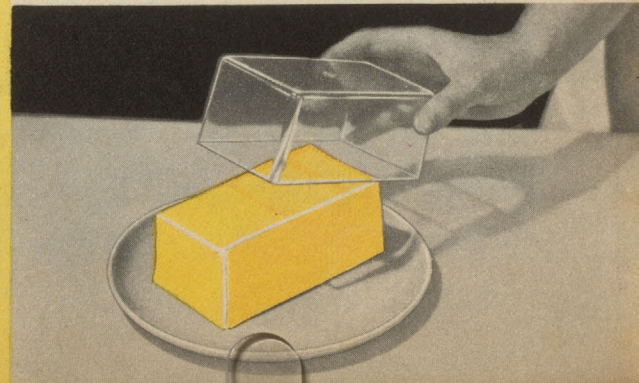
HOW TO COLOUR MARGENE A GOLDEN YELLOW IN 3 MINUTES

●
Remove Margene from its protective wrapping. Place in mixing bowl and let stand at room temperature until soft and pliable (a minimum of 4 hours).



Step 3. Transfer Margene from the bowl to the mould, pressing it well into the corners. Level off; fold waxed paper ends over the top and chill.

Step 4. To remove Margene, invert the moulding dish.



**New Margene is Foil-Wrapped
to Protect the Flavour**



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19502

DRIVER 01230.1





MARGENE REG'D

FOIL WRAPPED TO PROTECT FLAVOUR

MARGENE

CONTAINS 16,000 I.U.'S OF VITAMIN A
4,000 I.U.'S OF VITAMIN D PER POUND

MARGENE