

Pastry

PASTRY

1½ cups flour ½ cup shortening
1 tsp. salt 4 to 5 tbsp. cold water

Mix dry ingredients, rub in shortening. Add water gradually. Roll out on pastry board and handle as little as possible.

HOT WATER PASTRY

¼ cup boiling water ½ tsp. salt
½ cup shortening ½ tsp. baking powder
1½ cups flour

Pour boiling water over shortening, beat until creamy; cool slightly. Add flour, salt and baking powder sifted together. Mix to a soft dough; chill thoroughly before rolling.

APPLE AND CRANBERRY PIE

Line a well buttered pie plate with Short Crust Pastry. Peel, core and slice 4 to 6 NOVA SCOTIA APPLES. Spread in layers on pie plate. Sprinkle with sugar. Have ready 1 cup Cranberry Sauce. Spread each layer with several spoonfuls of the Sauce. Cover top with pastry, pricked or cut to allow steam to escape. Bake in hot oven first, then reducing heat to allow apples to cook.

APPLE LEMON PIE

1 cup sugar, small piece of butter, add 1 egg slightly beaten, the juice and rind of one lemon, 2 apples chopped fine, 1 dessertspoonful flour, 1 wine glass sweet milk, a pinch of salt.

Beat all together. Bake between crusts.

E. M. CHURCH.

BANANA CREAM PIE

Mix ¾ cup sugar, ⅓ cup flour, ⅛ tsp. salt. Add 2 eggs. Pour on gradually 2 cups milk. Cook 15 minutes, stirring until thickened. Cool. Add 1 tsp. vanilla. Put in cooked pie shell, add 3 sliced bananas and cover with ½ cup whipped cream.

MRS. W. A. ROBERTSON.

BRETON LEMON PIE

1 cup white sugar mixed dry 1 tbsp. butter and
with 3 unbeaten egg yolks stirred
3 tbsp. cornstarch—add in briskly
1 cup boiling water, stirring Juice of one lemon, grated
till it thickens. rind of ½ lemon
Cook about 5 minutes—add ¼ tsp. salt
Cook one minute. Pour on baked under-crust.

NO-BAKE CHEESECAKE —2 cups graham cracker crumbs, ½ cup butter, ½ cup sugar, 2 envelopes unflavored gelatin, 1½ cups cottage cheese, cream style, 1½ cups rich milk, 2-3 ounce packages cream cheese, 1 package instant vanilla pudding, mix 5½ ounces, ½ cup sugar, 3 tablespoons fresh lemon juice, ½ teaspoon grated lemon peel, 1 teaspoon vanilla, fresh or frozen fruit if desired, 2 cups drained, whipped cream for garnish.

Make a crust by combining the first 3 ingredients. Press into bottom of 9½ inch springform pan. Bake in 350 degree oven, 8 minutes. Soften gelatin in ½ cup cold water, dissolve over hot water then cool. In large bowl, cream cottage cheese and cream cheese together until smooth. Blend in gelatin, milk, sugar and pudding mix. Beat one minute. Stir in lemon juice, peel and vanilla. Chill until partly set. Fold in any desired fruit. Turn into crust and chill for 3 hours. Garnish with whipped cream, additional fruit and crumbs.

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LEMON PIE

Put into a sauce pan one heaped tbsp. corn starch, 1 cup water, juice and grated rind of one lemon, 1 cup white sugar, yolks 2 eggs. Mix, put in a double boiler and let cook until thickened. Place in a pastry shell. Beat the egg whites adding sugar, about 2 tbsp. until stiff. Place on top. Brown in a quick oven.

MRS. R. BRUCE MARR.

LEMON-PINEAPPLE PIE

1⅓ cups sugar
½ cup boiling water
1 tbsp. butter
½ cup lemon juice
¼ tsp. salt

1 tbsp. corn starch
½ cup pineapple juice
2 eggs beaten separately
grated rind of ½ lemon
⅔ cup crushed pineapple

Mix sugar and corn starch, gradually add the water and pineapple juice which have been heated together. Stir constantly until mixture boils, cook for 5 minutes. Add egg yolks, salt, lemon juice and rind, butter and pineapple and cook until mixture thickens. Cool, turn into a baked pastry shell and cover with meringue.

MRS. CLAUDE S. RICHARDSON.

MERINGUE

2 egg whites beaten till —Add
slightly foamed, add 6 tbsp. fruit sugar, beating
1 tsp. vanilla. Beat till stiff. after each spoonful

Spread over cooled pie and brown in moderate oven.

"BRAS D'OR LAKES".

MOCK CHERRY PIE

One cup chopped raisins, one cup chopped cranberries (raisins and cranberries may be chopped together but not too fine) one cup cold water, one cup white sugar, one tablespoonful of flour. Stir altogether and boil fifteen minutes, taking care it does not burn or with vanilla and bake in two crusts.

L. M. MONTGOMERY MACDONALD.

ORANGE COCOANUT FRUIT PIE

$\frac{3}{4}$ cup of granulated sugar	$\frac{1}{2}$ cup orange juice
$\frac{1}{2}$ cup flour	2 tbsp. lemon juice
$\frac{1}{4}$ tsp. salt	1 tbsp. grated orange rind
$1\frac{1}{4}$ cups water	1 teaspoon lemon rind
2 egg yolks	1 baked 9-inch pie shell

Combine sugar, flour and salt in top of double boiler, stir in water, keeping mixture free from lumps. Cook and stir over direct flame for five minutes. Add egg yolks slightly beaten and cook five minutes longer over rapidly boiling water, stirring constantly. Remove from heat and add fruit juice and rind. Chill. Turn into baked pie shell and cover with the following.

2 egg whites	2 tbsp. water
$\frac{1}{2}$ cup sugar	1 orange
Dash salt	$\frac{3}{4}$ cup sweetened cocoanut

Put whites of eggs, sugar, salt and water in top of double boiler. Beat with a rotary beater until thoroughly mixed. Place over rapidly boiling water and beat one minute. Remove from fire and continue beating until mixture will stand up in peaks, about a minute longer. Pile lightly on filling. Peel orange and separate into sections, removing membrane. Arrange on meringue and sprinkle with cocoanut.

DOROTHY MACKINNON.

PUMPKIN PIE

2 cups cooked pumpkin	1 egg
1 tsp. salt	$\frac{1}{2}$ tsp. each ginger, cinnamon
$1\frac{1}{4}$ cups milk	and nutmeg
$\frac{1}{2}$ cup brown sugar	

Line pie plate with pastry. Beat egg; add remaining ingredients; mix thoroughly. Pour into unbaked shell. Bake in hot oven for 10 minutes; reduce heat and bake slowly. Squash may be used the same way.

KATHLYN M. DUSTAN.

Cakes

APPLE SAUCE CAKE

$1\frac{1}{2}$ cups thick apple sauce. If using left over sweetened sauce put less sugar in the cake than recipe calls for.

Mix $\frac{1}{2}$ cup butter with 1 cup sugar, add 1 beaten egg, 2 cups flour to which is added 2 teaspoons soda, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon Cinnamon.

Add apple sauce and 1 cup chopped nuts, 1 cup chopped dates and 1 cup chopped raisins.

MRS. H. RAWLINGS.

BRAZIL NUT SPICE CAKE

$\frac{1}{2}$ cup of shortening	$1\frac{1}{2}$ cups of sifted flour
1 cup of sugar	$2\frac{1}{2}$ tsp. baking powder
2 well beaten eggs	$\frac{1}{2}$ tsp. of salt
1 cup of finely chopped Brazil nuts	$\frac{1}{2}$ tsp. of cinnamon
	$\frac{1}{4}$ tsp. of cloves
$\frac{1}{2}$ cup strong coffee	$\frac{1}{4}$ tsp. of ginger

Cream shortening, add sugar gradually and cream well. Add well beaten eggs and beat together until light. Stir in chopped nuts. Sift together flour, baking powder, salt and spices. Add these to the cake mixture alternately with the coffee. Bake in 2 8-inch layer pans in a moderate oven. Cool frost, and fill as desired, decorating top of cake with sliced Brazil nuts.

MRS. W. F. DUNCAN, Tide Head, N.B.

CHEESE CAKE

2 cups zwieback crumbs	1 pound cream cheese
2 tablespoons butter	1 cup sugar
2 tablespoons sugar	2 tablespoons flour
3 eggs	$\frac{1}{4}$ teaspoon salt
1 cup undiluted evaporated milk	1 teaspoon vanilla

Prepare the zwieback crumbs by rolling or grinding a 6-ounce package zwieback. Mix the crumbs with the butter and 2 tbsp. sugar, and rub until thoroughly blended. Put into a round baking pan, preferably a spring form, and press down firmly to make an even layer covering the bottom of the pan. Beat the egg yolks and add the remaining ingredients. Fold in the stiffly beaten whites of eggs. Pour into the baking pan on top of the crumbs and bake in a moderate oven (325°F.) for about an hour or until firm and browned. Cottage cheese, rubbed through a sieve, may be substituted for the cream cheese.

VILLA ALWARD SMITH.

CHEESE APPLE CAKE

Roll 2 cups baking powder biscuit dough $\frac{1}{2}$ " thick. Pat into greased cake pan 9" x 9" x $1\frac{1}{2}$ ". Sprinkle generously with grated American cheese. Top with overlapping apple slices. Sprinkle with brown sugar and cinnamon. Dot with butter or margarine. Bake in hot oven (400° F.) 35 minutes. Serve hot with cream.

CHOCOLATE CAKE

Sift: $1\frac{1}{2}$ cups flour
1 cup of sugar 1 tsp. salt
2 tsp. baking powder

Put in cup 2 egg whites (unbeaten), melted butter to half fill cup, milk to fill cup, 1 square chocolate (grated), $\frac{1}{2}$ cup of nuts if desired. Add to sifted ingredients and beat for five minutes. Bake in a moderate oven.

H. M. SEAMAN.

COCOANUT CAKE

3 tbsp. butter 2 tsp. baking powder
1 cup sugar (granulated) 2 cups and 2 tbsp. Swans-
2 eggs separated down flour
1 cup milk $\frac{1}{2}$ tsp. salt
1 tsp. orange or lemon 1 cup shredded cocoanut
extract or juice

Cream butter and sugar together, add egg yolks beaten well, then lemon juice and milk gradually. Next add dry ingredients which have been sifted together three times. Lastly, add egg whites which have been beaten stiffly, but not dry, and cocoanut.

Place in buttered cake pan, and bake in moderate oven 30 to 35 minutes.

ELSIE BISSETT SMITH.

COFFEE CAKE

Beat yolks of 4 eggs, add 1 cup sugar, 1 tbsp. Camp Coffee.

Beat the 4 whites until stiff and add to the yolk mixture, add $\frac{3}{4}$ cup pastry flour, 1 tsp. baking powder.

Bake in 2 layer cake tins—400 degrees.

FILLING—

Whip $\frac{1}{2}$ pint heavy cream, add $1\frac{1}{2}$ tbsp. Camp coffee and $\frac{1}{2}$ cup sugar.

ICING—

1 large cup icing sugar, 1 tbsp. Camp coffee, 2 tbsp. water. Keep in frigidaire until ready to serve.

MRS. E. V. NEVILLE.

CREOLE CAKE

$\frac{1}{2}$ cup butter	1 tsp. soda
2 cups brown sugar	$\frac{1}{2}$ cup sour heavy cream
3 egg yolks	2 cups flour
$\frac{1}{3}$ cup cocoa	3 egg whites
$\frac{1}{2}$ cup hot coffee	

Cream butter and gradually beat in sugar, then add egg yolks beaten; add coffee infusion to cocoa and let stand until cool, add to first mixture, then add cream and flour sifted with soda, fold in egg whites.

M.A.H.

CRUMB CAKE

2 cups flour	$\frac{3}{4}$ cup butter
1 cup sugar	pinch of salt

Mix as for pie crust; take out 1 cup of mixture for top.

1 cup sour milk	1 tsp. soda
1 egg	$\frac{1}{2}$ tsp. each allspice, cinna- mon and cloves.
1 cup or more raisins	

Mix, turn into a shallow pan, sprinkle with the cup of dry mixture. Bake in a moderate oven.

BEATRICE MACKELL.

XMAS FRUIT CAKE

1 lb. dark brown sugar	1 tbsp. nutmeg
1 lb. butter	2 tsp. allspice
10 egg yolks beaten well	2 tsp. cloves
to	1 tsp. salt
1 lb. flour add:	1 tsp. soda
2 tbsp. cinnamon	Sift together.

Melt 2 squares chocolate, add to egg mixture, $\frac{1}{2}$ cup molasses. Add flour-spice mixture gradually. Add $\frac{1}{4}$ lb. flour to fruit, sifting and mixing well.

Pour 2 cups strawberries into batter, then add floured fruit gradually. When well mixed, fold in stiffly beaten egg whites. Steam five hours, dry out in oven 2 hours. Pour 1 cup brandy over tops of cakes.

This makes 2 large cakes. Line pans with oiled paper and cover tops with same at first to steam.

FRUIT	1 lb. dates
5 lbs. raisins or	$\frac{1}{4}$ lb. cherries
3 lbs. raisins and	$\frac{1}{2}$ lb. walnuts
2 lbs. currants	$\frac{1}{2}$ lb. almonds
1 lb. mixed peel	

MRS. A. A. DYSART, Buctouche, N.B.

CHRISTMAS CAKE

- | | |
|-------------------|---|
| 1/2 lb. butter | 1/4 lb. mixed peel |
| 1 cup brown sugar | 1 tsp. each cinnamon, cloves,
and nutmeg |
| 2 cups flour | 2 pkgs. seeded raisins |
| 5 eggs | 2 pkgs. seedless raisins |
| 1/2 lb. figs | 1 tsp. soda |
| 1/2 lb. dates | |
| 1/2 lb. almonds | |

Steam three hours, bake one hour in very slow oven.

MRS. D. P. MACLAREN.

CHRISTMAS CAKE

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| 1 lb. butter | 1/3 lb. mixed orange and
lemon peel, chopped |
| 1 lb. sugar | 2/3 cup orange and lemon
juice |
| 1 tbsp. spice (cinnamon,
cloves and mace mixed) | 1/4 cup pineapple juice |
| 9 eggs | 3 3/4 fluid ounces rose water |
| 4 1/2 cups flour, before sifting | 1 tsp. baking soda, 1 tsp.
grated orange and lemon
rind |
| 2 lbs. washed currants | |
| 1/3 lb. blanched almonds,
chopped | |
| 2 lbs stoned raisins, quartered | |

Cream butter, add sugar very gradually, creaming constantly; beat whites and yolks of eggs separately, add slowly to above. Stir in prepared fruit mixed with flour and spices. Dissolve soda in lemon juice, add to other fruit juice and grated rind, and stir in cake mixture.

Bake at 275 degrees for 3 to 4 hours according to size of pans used. Line pans with buttered paper, using yellow wrapping paper 1 or 2 plys for sides, and 2 or 4 for bottoms of pans.

If the oven heat is hard to control measure must be exact.

MRS. R. BRUCE MARR.

DARK FRUIT CAKE

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| 1/2 lb. butter, creamed | salt |
| 1 cup brown sugar | 2 lbs. raisins |
| 5 eggs | 1 tbsp. melted chocolate |
| 1/2 cup molasses | 1 lb. currants |
| 2 1/2 cups sifted flour | 1 cup chopped dates |
| 1/2 tsp. soda | 1 pkge. of cherries |
| 2 tsp. baking powder | 1/4 lb. walnuts |
| 1/4 tsp. cloves, | 1 tsp. vanilla |

Bake 2 1/2 hours.

MRS. HYNDMAN, Charlottetown, P.E.I.

DAFFODIL CAKE

Yellow part:- Yolks of 6 eggs, 1/4 tsp. salt, 1/2 cup fruit sugar, 2 tbsp. cold water. Beat all together until light.

White part:- Six egg whites beaten stiff fold in 1/2 cup fruit sugar, 1/4 tsp. salt, 1 tsp. cream of tartar, 1/2 cup flour sifted four times, 1 tsp. vanilla.

Complete yellow part by adding 1/2 cup flour and 1 tsp. baking powder sifted together four times. Bake in an ungreased angel food pan putting yellow part in bottom, white on top or in alternate spoonfuls.

MARION V. HOOPER.

DELICATE YELLOW CAKE

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| 1/2 cup butter | 1 1/4 cups sugar |
| 2 cups sifted flour | 2 tsp. baking powder |
| 1/4 tsp. salt | 3/4 cup milk |
| 1 tsp. vanilla | 3 eggs |

Method:—Cream butter and sugar. Sift dry ingredients 3 times and add alternately with the milk to the butter and sugar. Add vanilla and the eggs one at a time. Beat well after each addition. Bake 3/4 hour in a moderate oven. Ice with Burnt

Almond Frosting:

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| 1 1/2 cups Icing sugar | almonds, rolled fine, salt
and enough cream to make
spreading consistency. |
| 1 tbsp. butter | |
| 1 cup blanched and toasted | |

MRS. H. R. MOUNT.

DEVIL CAKE

Into a small saucepan put the yolk of 1 egg, 1/2 cup of milk, and 2 squares of chocolate shaved (or 2 heaping table-spoons of cocoa). Cook until thick as cream, stirring all the time, add a piece of butter the size of an egg as you remove mixture from fire, and let it melt, then pour it into the following mixture:—

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| white of 1 egg (beaten stiff) | 1/4 teaspoon cloves |
| 1 cup white sugar | 1 1/2 cups of flour |
| 1/2 cup milk | 1 teaspoon soda |

Bake in a slow oven, and frost with white frosting.

MRS. J. H. LAPRAIK, Pointe du Chene, N.B.

FLUFFY CAKE

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| 3 eggs slightly beaten | 1 1/2 cups flour, sift 3 times
with |
| 1 1/2 cups sugar | 1 1/2 tsps. baking powder |
| (beat together well) | |

Add:- 3/4 cups milk and piece of butter size of an egg. Heat butter and milk together until butter is melted.

1 pinch salt, flavouring to taste.

MRS. E. S. CUSHING.

DEVIL'S FOOD CAKE

1/4 cup shortening (butter)	3/8 cup milk
1 cup sugar	1 1/4 cups flour
2 1/2 ounces unsweetened chocolate	2 tsps. baking powder
1/2 cup mashed potatoes	1/2 cup chopped nuts
1 egg	1/2 tsp. vanilla extract

Cream shortening; add sugar, melted chocolate and mashed potatoes; mix well, add egg yolk, milk and flour and baking powder which have been sifted together, beat well, add nuts, vanilla and beaten egg white, mix thoroughly.

Bake in greased tin in moderate oven 25 or 30 minutes.

MARY T. HUTCHINGS.

GUM DROP CAKE

1 cup sugar	2 cups sifted flour
2 eggs	1 tsp. baking powder
3/4 cup milk	1/2 pound gum drops, cut and well floured.
1/2 tsp. salt	
1/2 cup butter	

Bake in moderate oven. Note: do not use the black gum-drops.

CARRIE S. RORKE.

HARLEQUIN CAKE

1 cup butter	3 egg whites
2 cups granulated sugar	1 cup milk
3 cups pastry flour	3 tsp. baking powder
3 egg yolks	

Mix and divide dough into four equal parts. Leave 2 parts the natural color, add 2 squares melted chocolate or 2 tbsp. cocoa to 3rd portion color the 4th, with pink coloring and bake each part in an "8" square layer cake pan, about 20 minutes in a very hot oven. Between each layer spread Lemon Filling. 1st layer a light cake, 2nd, the chocolate cake, 3rd, a light cake, 4th, a pink cake. Frost with boiled icing. Lemon Filling:

Beat 1 egg add 1 cup water, grated rind and juice of 1 lemon. Pour this slowly over 1 cup sugar mixed with 2 tbsp. flour. Cook in a double boiler stirring constantly. This is a very attractive cake.

MRS. D. A. STEWART, Campbellton, N.B.

JELLY ROLL

3 eggs well beaten	1 cup flour, with 1 tsp. baking powder and 1 tbsp. milk
1 cup sugar, added slowly	

Beat well. When baked, spread with jelly and roll in a cloth.

Baked in a tube cake-tin makes a light sponge cake.

ERMA NELSON.

MADEIRA CAKE

1 cup butter	1 tsp. flavouring
1 3/4 cups sugar	3 cups flour
3 eggs	2 cups general purpose flour
1 cup milk	1 cup pastry flour
	1 tsp. baking powder

Cream butter, add sugar gradually, creaming after each addition. Add beaten eggs, then milk and sifted dry ingredients alternately. Bake in moderate oven, in loaf pan.

MRS. J. S. ASTBURY.

MOIST FRUIT CAKE

1 cup brown sugar	1 tsp. soda dissolved in 2 cups sour milk
1 large tbsp. butter	1 lb. each raisins, currants, nuts, dates (cut up)
1 tsp. each cloves and cinnamon	2 1/2 cups flour (no more)
1 nutmeg	

Citron and lemon peel according to taste. Almond flavoring and the grated rind of one orange and one lemon improves it.

"PRINCE EDWARD ISLAND".

ORANGE NUT CAKE

1/2 cup butter	2/3 tsp. Baking soda dissolved in
1 cup sugar	1 tsp. Boiling water
1 well-beaten egg	2/3 cup sour milk
1/2 tsp. salt	

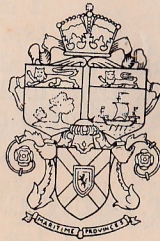
Add to first mixture 2 cups flour and 1 tsp. Baking Powder. Stir in gradually half of flour, then add one cup finely chopped nuts, 1 1/2 cups Raisins (floured) and chopped add grated rind of 1 orange. Add rest of flour and beat all together. 1 tsp. vanilla. Bake about 1 hour. Oven 375°.

MRS. F. PALFREY, Vancouver, B.C.

PINEAPPLE UPSIDE DOWN CAKE

1 1/4 cups sifted pastry flour	1/2 cup milk
1 1/4 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1 tbsp. butter
4 tbsp. shortening	1 cup brown sugar
1/2 cup sugar	4 slices pineapple
1 egg, well beaten	1 cup pecan meats

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Melt 1 tablespoon butter in 8-inch iron skillet. Add brown sugar. Stir until melted. On this arrange pineapple and nuts. Pour batter over contents of skillet. Bake in moderate oven (325° F.) 40 minutes. Loosen cake from sides and bottom. Serve upside down. Top with whipped cream.



Sponge Cake

1½ tbsp. cornstarch
¼ tsp. salt
1½ tsp. baking powder
Flour
4 eggs
1 cup granulated sugar
3 tbsp. water

Put in measuring cup, cornstarch, salt, baking powder, and fill up remainder of the cup with sifted pastry flour. Beat yolks and whites separately of four eggs. Beat yolks well. Add 3 tablespoons cold water, beat up very lightly. Add one cup white sugar, beat up lightly. Then fold gently into beaten yolks, etc. the cup of dry ingredients. Lastly fold in whites. Add flavouring.

Butter pan very lightly and sprinkle sparingly with flour. Cook in medium oven for about 45 minutes.

(Miss) MARGARET MacLAREN
St. John, N.B.

PRESERVED GINGER CAKE

½ cup butter
2 eggs beaten light
3 tsp. baking powder
⅔ cup white sugar
2 cups sifted flour
⅔ cup milk

Lastly add 1 large tbsp. of ginger syrup and 3 tbsp. finely chopped preserved ginger. Bake in square tin in a moderate oven.

MRS. L. M. DEWOLFE.

POUND CAKE

½ pound butter
½ pound flour
½ pound white sugar
5 eggs
1 ounce flour
1 tsp. baking powder
⅓ cup cold water
1 tsp. lemon flavouring
1 tsp. vanilla flavoring
½ tsp. almond flavoring

Method:- Cream butter and flour; separate eggs, beat whites with half of sugar and yolks with other half. Mix flavorings with water, mix baking powder with one ounce of flour and beat in last.

Bake in a funnel pan, greased and floured (have ¼ inch flour in bottom of pan). After batter is in pan, lift about one foot from table and drop 3 times to free it from air bubbles. Bake from 1 to 1¼ hours.

MRS. R. E. MUTCH, Charlottetown, P.E.I.

RAISIN CAKE

Stew 1 cup raisins and 2 cups water for 20 minutes. Cream 1 cup butter, 1 cup brown sugar, add 1 egg not beaten. Mix 2 cups flour, 1 tsp. cloves, ¼ tsp. salt, add to the creamed mixture with 1 cup of juice off raisins. Lastly raisins. Bake in a medium oven for ½ to ¾ hour. **Add 1 tsp. of soda.**

Ice with fudge frosting.

MRS. R. VANCE WARD.

Tomato Soup Cake

SOUP-TO-NUTS CAKE

1 cup white sugar
2 tbsp. butter
1 can Campbell's tomato soup
1 tsp. baking soda dissolved in soup
1 tsp. baking powder
1 cup raisins
1 tsp. cloves (ground)
1 tsp. cinnamon
2 tsp. (if you like it spicy)
⅓ tsp. nutmeg
1¾ cups flour
1 cup chopped walnuts

Cream sugar and butter, add soup, then add sifted dry ingredients. Lastly, add raisins and walnuts. Bake ¾ hour in a moderate oven.

Icing:- 1 small package Baumert's cream cheese (white), 1½ cups pulverized sugar.

Cream cheese as you would butter, and add sugar.

MRS. H. C. CANN, Montreal, P.Q.

2 Eggs
1/2 cup Honey
 2 *1 1/2 cups w.h. flour - 2*
 1 *1/2 cup oil*
 1 *1 tsp. Baking powder*
 3 *1 tsp. Baking soda*
 3 *2 tsp. Cinnamon*
 1 *1 tsp. vanilla*
 3 *1/2 tsp. sea salt*
 4 *1 cup Carrot grated*
 v *1 1/2 cups zucchini grated 2 1/2*
 i *1/2 cup crushed pineapple drained*
 1 *1/2 cup chopped nuts.*
Beat egg with Honey till frothy.
Gradually beat in oil. Add dry
Ingredients. Beat at high speed
4 minutes.
Stir in carrot, zucchini, pineapple
& nuts. Pour into lightly greased 9" pan.

cream of tartar which have been sifted together twice. Bake about 1 hour—oven 325° using Swansdown round tin. When done open vents at side, invert tin and let stand until cold before removing from tin.

MRS. F. PALFREY, Vancouver, B.C.

SULTANA CAKE

1 1/2 cups of butter	1 lb. sultana raisins
2 cups of sugar white	1/2 lb. citron
1 cup of milk	1/4 lb. glazed cherries
4 eggs	1/4 lb. almonds
4 cups of flour	1 tsp. vanilla
1 tsp salt	2 tsp. almond
2 tsp. baking powder	

Prepare raisins by putting in cold water the day before. Let them boil up, then drain and dry before using.

Cream butter. Add sugar, add beaten eggs to the flour and milk a little of each at a time, having salt and baking powder to dredge fruit, adding fruit and nuts last. Bake in slow oven from 1 1/2 to 2 hours.

MRS. J. W. CUMMING, New Glasgow, N.S.

ST. PATRICK'S DAY CAKE

1/3 cup of butter	1 2/3 cups of sifted flour
1 cup of sugar	3 tsp. of baking powder
2 beaten eggs	Salt
1/2 cup of milk	1 tsp. of vanilla

Spread in 3 layer cake tins. Bake in moderate oven.

Icing:—Use boiled icing. Decorate with small green gumdrops, shape like a shamrock, use citron for stems. For filling use boiled icing.

DOREEN E. ROBERTSON.

WAR CAKE

Mix 2 cups white sugar, 2 cups hot water, 2 tbsp. of lard, 1 tsp. salt, 1 tsp. each of cinnamon, cloves and allspice, 1 package raisins. Boil these ingredients for 5 minutes. When cool add 3 cups flour and 1 heaping tsp. of soda. Bake 1 1/2 hours in moderate oven.

MRS. D. M. FARNHAM.

WHITE FRUIT CAKE

1 cup butter 1 cup sugar
 Add 5 eggs, one at a time, beating after each addition. Gradually add: 2 cups flour, sifted with 1 tsp. baking powder, 1 tsp. grated lemon rind, 1 tbsp. lemon juice.

Dredge in flour: 1 cup almonds, 1/2 cup orange peel, 1 cup cherries, 1/2 cup citron.

Bake 1 1/2 hours in moderate oven.

LILLIAN MACKINNON.

WHITE CAKE (CORONATION)

1/2 cup butter	2 cups sifted flour
1/2 cup warm water	3/4 tsp. almond ext., 1 tsp.
5 Egg whites	Rose Water
3 tsp. baking powder	Salt
1 cup white sugar	

Add Pink coloring to 1/2 of batter and bake as for Marble Cake. Ice with "Seven Minute", and coat over with melted chocolate.

"NEW GLASGOW, N.S."

WINDBLOWN CAKE

3 eggs	1 tsp. baking powder
3/4 cup water	pinch salt
1 1/4 cups sugar	1 tsp. lemon extract
1 1/2 cups plus 2 tbsp. sifted Swansdown Flour	1 tsp. almond extract

Place egg yolks and water in mixer beat until two quarts of fluid. Add sugar gradually—then flour, baking powder, and salt—then flavorings—fold in beaten egg whites. 300° oven about 1 hour in tube pan.

MRS. CHARLES MORGAN.

Small Cakes

BACHELOR BUTTONS

3/4 cup butter	1/2 cup shredded almonds
1 cup brown sugar	1/2 cup cocoanut
1 egg	1/2 cup candied cherries
2 cups flour	1 tsp. baking soda
1/2 tsp. vanilla	

Cream the butter and add the sugar gradually. Beat until creamy; add to unbeaten egg and mix well. Sift together the flour and soda and add to the first mixture. Add cocoanut, vanilla, shredded almonds and finely chopped cherries. Drop by spoonfuls on greased baking sheet, one inch apart. Bake 15 minutes in a hot oven.

MARY D. MITCHELL.

BOSTON COOKIES

1 cup sugar	1 tsp. cloves
2/3 cup butter	1 tsp. soda, dissolved in hot water
2 eggs	1 lb. dates, cut fine
1 1/2 cups flour	1/4 lb. chopped nuts
1 tsp. cinnamon	

Stir all together and drop in small quantities on buttered sheet.

E. M. CHURCH.

BROWNIES

1/3 cup butter	1 cup sugar
2 eggs, well beaten	Salt
3/4 tsp. baking powder	3/4 cup sifted flour
2 tbsps. cold water	1/2 cup chopped walnut meats
2 squares chocolate, melted	1 tsp. vanilla

Bake in greased pan, 8 x 8 x 2 inches, in moderate oven 35 minutes. Ice with Mocha or Chocolate frosting. Cut in squares.

MARY D. MITCHELL.

CALLA LILLIES

4 eggs	1 tsp. baking powder
1 cup fine sugar	Salt
1 cup sifted pastry flour	

Mix as for sponge cake. Drop on well greased pan by teaspoonfuls. Bake at once 375 degrees, for about 7 minutes. Roll cookies as soon as they are taken from pan and stick with a tooth pick. Before serving fill each Lily with sweetened whipped cream, use a strip of apricot or peach for stamens.

E.D.L.

CHERRY NUT BALLS

1/2 lb. Butter	1 tsp. baking powder
1/2 cup sugar	Pinch of salt
2 eggs	Finely broken nutmeats
2 1/4 cups flour	Maraschino Cherries

Method:—Cream butter, add sugar gradually, add egg yolks and beat well. Sift in flour and baking powder mould small pieces of dough into balls. Dip tops in unbeaten egg whites, then in nuts. Place on greased baking sheet. Garnish each with 1/2 cherry and bake in moderate oven 15 to 20 minutes.

MARGARET LYNN WRIGHT.

CHINESE CHEWS

1 cup brown sugar	1/2 cup walnuts
1/2 cup butter	1 tsp. baking powder
2 eggs (beaten stiff)	1 cup flour
1 packet of dates	salt and vanilla

Mix and spread in a pan. Bake for 30 minutes. Cool and cut in squares.

MRS. J. P. MACRAE.

CHINESE CHEWS

Beat well 2 eggs and stir in 1 cup powdered sugar, add:

3 tablespoons melted butter	1/4 cup chopped candied pineapple
1/2 cup chopped dates	
1/2 cup chopped raisins	3 to 4 1/2 tablespoons chopped candied ginger
1/4 cup chopped candied cherries	1/2 cup chopped nutmeats

Measure 3/4 cup sifted flour and sift with one teaspoon baking powder and 2/3 teaspoon salt.

Combine dry ingredients with first mixture and spread in 8-inch square greased and floured pan. Bake in moderate oven 350°F for 50 to 60 minutes.

Cut in squares while still warm, roll into balls and coat with powdered sugar.

MRS. L. M. WILLIAMS.

COCOANUT WALNUT SLICE

1st layer	salt
1 cup Flour	1/2 cup melted butter
4 Tablespoons icing sugar	

Mix well and spread in greased pan then add:

2nd layer	
2 Eggs slightly beaten	1 cup Walnuts minced not too fine
1 1/4 cups brown sugar	
1 Tablespoon Flour	1/2 cup Cocoanut
Salt	1 Tsp. vanilla all blended

Cook until brown in medium oven test with a tooth pick as testing a cake.

MRS. J. W. CUMMING, New Glasgow, N.S.

CHOCOLATE ICE BOX COOKIES

- | | |
|-----------------------|-----------------------------|
| 1 cup butter | 1½ cups brown sugar |
| 2 eggs | 2 squares chocolate, melted |
| 1 cup chopped walnuts | 3 cups pastry flour |
| 2 tsp. baking powder | ¼ tsp. salt |

Mix well, form into rolls, let set in frig. Bake on greased tin.

MRS. DONALD STEWART.

CREAM PUFFS

- | | |
|---------------------------|--------------------------------|
| ½ cup butter or margarine | 1 cup sifted all-purpose flour |
| 1 cup boiling water | 4 eggs |

Put the butter in a saucepan with the boiling water. Place over heat and bring to a boil. Boil until butter is thoroughly melted. Add flour all at once and stir vigorously. Cook until mixture is thick and smooth and does not stick to side of pan, stirring constantly so that it will not burn. Remove from heat and cool slightly. Add eggs, one at a time. Beating in each egg thoroughly, until the mixture is smooth before adding the next one. Beat mixture well. To make Cream Puffs, drop by spoonfuls on a greased baking sheet 1½ inches apart and shape round with the handle of a spoon. Bake in a hot oven of 400 degrees F. for 35 min. Let cool thoroughly before filling. Makes 24 3-inch puffs.

MRS. ROBERT WALKER.

DATE DREAMS

- | | |
|------------------------|----------------------|
| 2 egg whites | ½ cup of corn flakes |
| 1 cup of sugar (scant) | salt |
| 1 cup of dates chopped | ½ tsp. of vanilla |

Drop by spoonfuls on buttered floured pan. Bake in a moderate oven.

CARRIE S. RORKE.

DATE JUMBLES

- | | |
|---------------------------|-------------------------------|
| ½ cup of butter | salt |
| 1 cup of brown sugar | 2½ cups of flour |
| 3 beaten eggs | 2 tsp. vanilla |
| 1 tsp. of soda | 1 lb. of finely chopped dates |
| 1 tsp. of cream of tartar | 1 cup of walnuts |

Drop by spoonfuls onto a greased pan. Bake moderate oven 8 or 10 minutes.

MRS. E. N. HARDY, Rochester, N.Y.

EGGLESS JUMBLES

- | | |
|-----------------------|--------------------|
| ½ cup butter | 1 cup brown sugar |
| 1 cup sour milk | 2 cups flour |
| 1 cup chopped raisins | 1 tsp. baking soda |
| ½ tsp. cloves | ½ tsp. cinnamon |
| ¼ tsp. nutmeg | ½ tsp. salt |

Cream butter and sugar. Dissolve soda in milk and add alternately with flour to which salt and spices have been added. Fold in chopped raisins and bake in small muffin tins.

MRS. C. S. RICHARDSON.

FRUITED MACAROONS

- | | |
|--------------------|--|
| 3 egg whites | ½ cup candied cherries |
| 1 cup fine sugar | ¼ cup chopped citron peel |
| 1 tbsp. cornstarch | ¼ cup shaved or chopped blanch almonds |
| Pinch of salt | |
| 1 cup cocoanut | |

Beat the egg whites stiff but not dry. Mix the sugar, salt and cornstarch and add gradually to egg whites beating constantly. Cook this mixture in a double boiler until a crust forms. Remove from heat. Fold in fruit and nuts. Roll in small balls and bake on a well greased baking sheet in a slow oven, 300 degrees Fahr. until firm and slightly browned, approximately 20 to 30 minutes.

EDNA BENSON.

FRUIT FINGERS

- | | |
|----------------------|----------------------|
| ½ cup chopped dates | Pinch salt |
| ½ cup nuts (chopped) | 1 tin condensed milk |
| ½ cup flour | 10c package cherries |
| 1 tsp. baking powder | ¼ cup ginger |

Sift flour and baking powder and add to fruits, add condensed milk and stir well. Spread on cookie sheet and bake in slow oven about 25 minutes.

MRS. B. EDWARDS.

GINGER COOKIES

- | | |
|------------------------|------------------------|
| 1 cup shortening | 1 heaping tbsp. ginger |
| 1 cup granulated sugar | 2 tsp. soda |
| 1 cup molasses | 4½ cups flour |
| ½ cup sour milk | ½ tsp. salt |

Cream shortening, add sugar, cream well, mix and sift flour, ginger and salt. Dissolve 1 teaspoon of soda in molasses and add to first mixture. Add half of flour and mix well. Dissolve remaining soda in the sour milk and stir in. Add remaining flour and mix thoroughly. Roll, cut and bake at about 400 degrees.

MRS. D. W. TAIT.

GINGER SNAPS

- | | |
|-------------------|---|
| 1 cup Molasses | 1 cup Butter (or half butter and half lard) |
| ½ cup Brown Sugar | Salt |

Heat the molasses and sugar to boiling point. Pour over the shortening—Let cool. Add 3½ cups flour sifted with 1 teaspoon salt. 1 teaspoon baking soda, 2 teaspoons ginger and 2 teaspoons cinnamon. Let stand overnight. In the morning roll out thin and bake about 10 minutes—Oven 350°.

MRS. F. PALFREY, Vancouver, B.C.

GINGER SNAPS WITH BACON FAT

- | | |
|------------------------------|---------------------------------|
| 5 level cups of pastry flour | 2 level tsp. ginger |
| 4 level tsp. of soda | 1 level tsp. of each salt, cin- |
| (This is correct). | namon, and cloves |

Sift these dry ingredients together several times, then add:

- | | |
|-------------------------------|---------------------|
| 1 heaping cup of bacon fat or | 3/4 cup of molasses |
| pork dripping | 3 eggs |
| 2 cups of brown sugar | |

Mix well, form into rolls and chill overnight in the ice-box. Slice thinly, bake in a hot oven, watching closely. When done, slip a knife under, but leave in the pans until cool, which keeps them brittle.

MRS. H. H. BIGGAR.

HEAVEN

- | | |
|---------------------|------------------|
| 3/4 cup brown sugar | 1 egg yolk |
| 1/2 cup butter | 1 1/2 cups flour |

Mix and put in pan. Mix together.—

- 2 eggs' whites (well beaten) 2 cups brown sugar

Spread on top of mixture already in pan. Put almonds on top and bake in a slow oven till brown.

MRS. E. S. CUSHING.

HONEY DROPS

- | | |
|---------------------|-------------------------|
| 1 cup butter | 1 tsp. baking powder |
| 1/2 cup white sugar | Yolks of 2 eggs, beaten |
| 1 1/2 cups flour | |

Mix and pat into pan. Spread the following mixture on top: 2 egg whites stiffly beaten, 1 cup brown sugar, 1/2 cup chopped walnuts, 3/4 cup chopped dates, pinch of salt, 1 tsp. vanilla. Cook in a moderate oven.

MRS. A. R. WISE, Charlottetown, P.E.I.

ICE-BOX COOKIES

- | | |
|-----------------------|-----------------------------|
| 10 graham crackers | 3/4 cup nuts |
| 1/2 cup dates chopped | 4 tbsp. cream or evaporated |
| 12 marshmallows | milk |

Put first four ingredients through chopper, add cream or milk, and roll in waxed paper. Let stand 12 hours in frigidaire. Slice and bake in moderate oven.

MRS. W. E. SMITH, Winnipeg, Man.

ICE BOX GINGER SNAPS

- | | |
|---------------------|----------------------------|
| 1 cup shortening | 1/2 tsp. each cinnamon and |
| 2/3 cup molasses | cloves |
| 1/3 cup brown sugar | 3 cups flour |
| 2 tsp. ginger | 2 tsp. soda |

Form into rolls, put in frig to set. Slice thin. Bake mod.

MRS. PEARLE VANBUSKIRK, Charlottetown, P.E.I.

ICE BOX COOKIES

- | | |
|----------------------|-------------------|
| 1/4 teaspoon salt | 1 cup brown sugar |
| 1/2 teaspoon soda | 1 egg |
| 1/2 cup chopped nuts | 1 3/4 cups flour |
| 1/2 cup butter | |

Cream butter and sugar, add beaten egg; beat all until light. Sift flour, salt and soda three times and add with the nuts to first mixture. Shape in wax paper and put in ice-box, or any cold place, over-night. Turn out on a board and slice as thin as possible without breaking. Bake in a hot oven.

MRS. W. E. SMITH, Winnipeg, Man.

LEMON CHEESE CAKES

- 1 cup sugar; a piece of butter size of an egg; 1/2 cup seedless raisins.

Put sugar and butter on the fire to melt but not boil,—before adding raisins.

Then add 2 eggs and beat.

Flavor with the juice of 1 lemon or 1 teaspoon of lemon essence.

Bake in uncooked pastry tart shells.

DAIS L. GASS.

LEMON FILLED CUP CAKES

- | | |
|---------------------------|------------------------|
| Whites 4 eggs | 1 cup white sugar |
| Yolks 4 eggs | 1 tsp. baking powder |
| 1 1/4 cups Swan Down cake | 1 tsp. lemon flavoring |
| flour | 1/2 tsp. salt |

Method:—Beat white of eggs till they stand in peaks. Add 1/2 cup sugar gradually. Beat yolks till thick. Add 1/2 cup sugar. Then add gradually the sifted flour, baking powder, and salt to yolk mixture. Then the beaten whites. Add flavoring. Put in small cup cake tins. When cooked remove small piece from top fill with lemon filling. Put top on. Place in covered tin for 3 or 4 hours or overnight. When ready to use sprinkle with sifted powdered sugar.

LEMON FILLING

- | | |
|---------------------|-----------------------------|
| 1 cup boiling water | Grated rind and juice of 1 |
| 4 tbsp. corn starch | lemon; small piece butter |
| 1 cup white sugar | about the size of a walnut. |

MRS. I. W. STEVENS, Campbellton, N.B.

MARGUERITES (BROWN SUGAR CUP CAKES)

- | | |
|----------------------|------------------------------|
| 1 cup brown sugar | 1/4 tsp. baking powder |
| 2 eggs | Salt |
| 1/2 cup pastry flour | 1 cup of finely chopped nuts |

Beat eggs until light, add sugar gradually, mix 1 tbsp. of flour with the chopped nuts, fold in flour last.

S.C.L.

Following recipes were prepared and served at Government House at the time of the visit of Their Majesties, King George VI and Queen Elizabeth, on June 15th, 1939.

Scones

- 3 cups flour
- 3 tbsp. shortening
- 1 beaten egg
- $\frac{1}{4}$ cup sugar
- 2 tsp. baking powder
- 1 cup milk

Roll quite thin—cut in rounds—fold over like Parker House rolls; bake 20 minutes.

Pineapple Squares

- 1 cup flour
- 3 eggs
- 1 tbsp. butter
- 1 tbsp. sugar
- 1 tsp. baking powder

Cream butter and sugar, add flour and baking powder. Beat eggs and add half to mixture. Roll out paste to fit pan well—cover with layer of crushed pineapple from which juice has been well drained—

Second mixture:

- 2 cups cocoanut
- 1 cup sugar
- 1 tbsp. melted butter
- Add balance of beaten egg

Pour this mixture over pineapple and bake 20 to 30 minutes in slow oven.

MARY P. IRWIN
GOVERNMENT HOUSE
HALIFAX, N.S.

MERINGUES

- 4 egg whites
- 1 tsp. vanilla
- $1\frac{1}{4}$ cups fruit sugar
- 1 tsp. vanilla

Drop on writing paper. Cook in a very slow oven for 40 minutes.

MRS. R. VANCE WARD.

NEW BRUNSWICK DROP COOKIES

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ each brown and white sugar
- 1 egg unbeaten
- $\frac{3}{4}$ cup pastry flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. soda
- $\frac{1}{2}$ tsp. salt
- 1 cup cocoanut
- 1 cup quick oats
- 1 tsp. vanilla

NUT COOKIES

- 1 cup butter
- 3 cups flour
- 2 egg yolks
- Little salt
- $\frac{3}{4}$ cup sugar
- 1 cup chopped walnuts
- 2 tbsp. rum

Roll, cut in shape desired. Bake and when cool spread with chocolate icing. Place shelled almond on top of each cookie.

E. M. FORSYTH.

NUT GOODIES

- $\frac{1}{2}$ cup butter
- 2 eggs
- $1\frac{3}{4}$ cups sifted flour
- 1 cup sugar
- $\frac{1}{2}$ cup milk
- 2 tsp. baking powder

Sprinkle nuts over top of batter. Spread with the following mixture:

Beat egg whites, add 2 cups brown sugar. Bake in moderate oven for $\frac{1}{2}$ hour.

MRS. W. L. ESSERY, Charlottetown, P.E.I.

OATMEAL COOKIES

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup lard
- 1 cup brown sugar
- $\frac{1}{2}$ tsp. salt
- 1 tsp. baking soda dissolved in a tbsp. sour milk.
- 3 cups rolled oats
- $1\frac{1}{2}$ cups flour

Cream butter, lard and sugar together until well blended and creamy. Add flour, rolled oats and salt. Knead all well together, roll out to wafer thinness and cut with fluted knife or fancy shaped cookie cutter. Bake in oven 425 degrees for about 6 minutes, or until crisp and delicately brown.

A. KATE STAVERT.

OATMEAL — COCOANUT COOKIES

Mix $1\frac{1}{3}$ cups sifted flour, $\frac{2}{3}$ cup rolled oats or oatmeal, $\frac{2}{3}$ cup brown sugar, $\frac{2}{3}$ cup cocoanut, salt and 1 cup butter. Roll into smalls balls. Pat down with a fork on to cookie sheet.

OLD FASHIONED SUGAR COOKIES

- | | |
|------------------------------------|---------------------------|
| 1 cup butter | 2 tsp. of cream of tartar |
| 1 cup white sugar | 1 tsp. soda |
| 2 beaten eggs | $\frac{1}{2}$ tsp. salt |
| $2\frac{1}{2}$ cups of bread flour | $\frac{1}{2}$ tsp. nutmeg |

Cream the butter, add sugar and cream well together. Add beaten eggs, and mix well. Sift the flour before measuring; sift together flour, cream of tartar, soda, salt and nutmeg, several times. Add to the first mixture and blend thoroughly. Roll thinly or chill in the ice-box and slice thinly.

MRS. H. H. BIGGAR.

OATMEAL COOKIES

- | | |
|---------------------------------|------------------------|
| 2 cups bread flour | 1 cup sugar |
| 2 cups rolled oats | $\frac{1}{3}$ cup milk |
| 1 cup butter or butter and lard | 1 tsp. soda |
| | 1 tsp. salt |

Mix and sift flour, soda and salt. Add rolled oats. Thoroughly cut in the butter. Add milk and mix to a dough. Roll thin and cut with cookie cutter. Bake in a moderate oven.

B. LARITA BENT.

PEANUT BUTTER COOKIES

- | | |
|-------------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup peanut butter |
| $\frac{1}{2}$ cup Brown Sugar | $\frac{1}{2}$ cup white sugar |
| 1 egg (beaten) | 1 level cup flour |
| 1 tsp. soda | |

Combine butter and brown sugar and add the egg—then the peanut butter and white sugar. Mix thoroughly and add the flour and soda. Take small pieces of the dough and form into small balls and press down with a fork, on the cookie sheet. Bake at about 350°.

MRS. H. W. FERGUSON.

RASPBERRY SQUARES

- 1st LAYER—
- | | |
|--------------------------|----------------------|
| 1 cup flour | 1 egg |
| $\frac{1}{2}$ cup butter | 1 tsp. baking powder |
| 1 tbsp. milk | Pinch of salt |

Method:—Rub butter into flour which has been sifted with the baking powder and salt. Add beaten egg and milk. Spread into pan and cover with Raspberry Jam.

2nd LAYER—

Mix 1 cup white sugar, 1 beaten egg, 1 tsp. vanilla, 2 cups cocoanut, butter size of an egg. Spread over jam. Bake in a slow oven.

MRS. WILL TEED, Charlottetown, P.E.I.

PEANUT COOKIES

- | | |
|-------------------------|---------------------------|
| 4 tsp. of melted butter | 2 beaten eggs |
| 4 tbsp. of milk | 1 cup of flour |
| 2 tsp. of baking powder | 1 cup of peanuts (ground) |
| 1 cup of sugar | |

Mix well together and spread over greased bake pan (12" x 12" or a little larger). Cook in medium oven for about 20 minutes. Cut into squares while warm.

I. M. SCHURMAN.

SCOTTISH FANCIES

- | | |
|-----------------------------------|--|
| 1 egg | $\frac{1}{3}$ tsp. salt |
| 1 cup sugar | $\frac{1}{4}$ tsp. vanilla or almond extract |
| $\frac{2}{3}$ tbsp. melted butter | |
| 1 cup rolled oats | |

Beat egg until light, add gradually sugar, and then stir in remaining ingredients. Drop mixture by teaspoonfuls on a thoroughly greased tin sheet one and one-half inches apart. Spread into circular shape with a fork first dipped in cold water. Bake in a moderate oven until delicately browned. To give variety use two-thirds cup rolled oats and fill cup with shredded cocoanut.

ELIZABETH HARRISON.

SHORTBREAD

- | | |
|--|----------------------------|
| 1 lb. butter | 1 cup fruit sugar |
| 4 cups bread flour ($\frac{1}{2}$ pt. cups) | 1 dessert spoon rice flour |

Method:—Beat ^{butter} flour and sugar together add flour gradually, pat into a flat tin marking with knife into squares of desired size. Bake in slow oven 30 or 35 minutes.

MRS. JOHN SCOTT, (Quebec's Pioneer Feminist.)

SUPREMES

- | | |
|--|---------------------------|
| 1 cup butter | 1 egg |
| 2 tsp. soda dissolved in $\frac{1}{4}$ cup hot water | 1 cup brown sugar |
| | $2\frac{3}{4}$ cups flour |

Cream butter, add sugar; mix well. Add egg and beat well. Add soda and hot water. Add flour gradually, mixing well. Chill thoroughly. Break off bits of dough, form into small round balls. Place on greased baking sheet two inches apart. Flatten with a fork. Bake in moderate oven. When cool, put together with jam.

BEATRICE M. MCKELL.

SUGAR COOKIES

1/2 cup butter	1/2 tsp. soda
1 1/4 cups sifted flour	1/2 tsp. each lemon extract
1 tsp. cream of tartar	and nutmeg.
1/2 cup sugar	Pinch of salt
1 egg well beaten	

Mix and chill well. Roll out on a slightly floured board. Cut into desired shapes and bake in a moderate oven.

G.F.H.

SWEDISH DROPS

1/4 cup brown sugar	1 egg (separated)
1/2 cup butter	Nuts (chopped)
1 cup flour	

Cream sugar and butter thoroughly, add egg yolk and flour. (The mixture is inclined to be crumbly rather like shortbread). Make into balls, roll in egg white and then in nuts. Flatten a little and place on baking sheet. Bake five minutes in moderate oven. Remove from oven and make hole in top with thimble. Return to oven and bake for from 15 to 20 minutes. Fill centres with jelly.

VERA M. BENDALL.

TOLL HOUSE CHOCOLATE CRUNCH COOKIES

1/2 pound butter	3/4 cup brown sugar
2 eggs	3/4 cup white sugar
1 tsp. soda dissolved in 1 tsp. hot water	2 cups chopped nuts
2 1/2 cups flour	1 pound semi-sweet chocolate,
2 tsp. vanilla	cut into pieces size of a pea.

Cream butter, add sugar and cream again. Add beaten eggs then flour and soda alternately. Mix well. Add chocolate, nuts, and vanilla. Drop from teaspoon on to cookie sheet. Bake 10-12 minutes in oven 350 degrees. Do not melt chocolate before adding to the mixture. Makes about 100 Cookies.

MRS. EDWARD EBERLE, Livingston, New Jersey, U.S.A.

TRILBYS

1 cup brown sugar	2 cups flour
1 cup butter	2 cups oatmeal
1/4 cup lard	1 teaspoon soda
1/2 cup sour milk	

Mix oatmeal, flour, lard and butter with fingers. Add soda to sour milk, roll thin cut and fill.

(Filling) :—1 lb. dates, 1 cup water, 3/4 cup sugar. Cook in double boiler.

(MRS. HOWARD) I. G. MURRAY.

TWO-EGG CUP CAKES

Measure 1 2/3 cups sifted Swansdown cake flour. Add 1 1/2 teaspoons baking powder and sift together 3 times. Cream 1/3 cup butter thoroughly, add 1 cup sugar gradually, and cream together until light and fluffy. Add 2 unbeaten eggs, one at a time, beating well after each addition. Add flour alternately with 1/2 cup milk, a small amount at a time. Beat after each addition until smooth, add 1 teaspoon lemon extract. Bake in greased muffin tins 20 - 25 minutes.

"MRS. C. D.", Campbellton, N.B.

XMAS COOKIES

1 cup butter	3 tbsp. water
1/3 cup sugar	1 1/2 tsp. flavoring
grated rind of 1/2 lemon	1 egg white unbeaten
yolks of 2 hard cooked eggs	1/2 cup finely chopped citron
2 cups flour	or pistachio nuts
Salt	12 glazed cherries

Mix dough and let set in frig to chill. Cut into rounds with a small doughnut cutter, brush with the egg white, sprinkle with the citron or nuts, press few pieces of cherries on each cookie. Bake on a greased sheet. Watch carefully. These cookies represent a Xmas wreath.

QUITE often a cookie suffices as the "something sweet" to end a meal. A grand nominee for this role is butter-scotch squares. Moist, richly flavorful, crunchy with pecans, these chewy squares are good in themselves. They also partner well with a simple, not-too-sweet dessert such as custard, apple sauce or chilled fresh fruit.

These cookies are so easily prepared. The batter is mixed right in the same saucepan in which the butter is melted. After baking, they are left in the pan to cool and cut as needed. They may even be stored in the same pan in which they are baked. Just be sure to cover the pan tightly with aluminum foil. If you prefer, remove the squares from the pan and store them in a covered cookie jar.

BUTTERSCOTCH SQUARES

margarine
1/4 cup evaporated milk
1 cup brown sugar, packed
1 egg
1/4 teaspoon salt
3/4 cup sifted pastry flour
1 teaspoon baking powder
1/2 teaspoon vanilla
1/2 cup chopped pecans
Grease well an 8-inch square pan. Heat oven to 350 deg. F. Melt butter or margarine in saucepan over low heat. Remove from heat. Add milk, sugar, egg and salt. Beat until well blended. Stir in flour and baking powder, sifted together. Then add vanilla and nuts.

Spread batter evenly in prepared pan. Bake in a moderate oven about 30 minutes—or until toothpick inserted in centre will come out clean.

Place pan of cookies on cake rack to cool. Then cut in squares