Gingerbread and Johnny Cake

ANGEL GINGERBREAD

\[ \frac{1}{4} \text{ cup butter} \]
\[ \frac{1}{4} \text{ cup melted shortening} \]
\[ \frac{1}{4} \text{ cups flour} \]
\[ \frac{3}{4} \text{ tsp. cinnamon} \]
\[ \frac{1}{2} \text{ cup boiling water} \]

Mix sugar with molasses and melted butter. Add soda and egg. Sift flour salt, ginger, cinnamon together. Add boiling water. Bake in a moderate oven.

Mrs. R. H. Jenkins, Calgary, Alta.

Kathlyn M. Dustan.

GINGERBREAD

2 cups sifted flour
2 tsp. baking powder
\[ \frac{1}{4} \text{ cup sugar} \]
\[ 1 \text{ egg} \]
2 tsp. ginger
1 tsp. cinnamon
\[ \frac{1}{2} \text{ tsp. salt} \]

Bake moderate oven 50 minutes.

Mrs. H. R. Riehrow.

CORN CAKE

\[ \frac{3}{4} \text{ cup corn meal} \]
\[ 1 \text{ cup flour} \]
\[ \frac{3}{4} \text{ cup sugar} \]
\[ 4 \text{ tsp. baking powder} \]

Bake in shallow pan.

Mrs. D. Malcom, Hyde Park, Mass. U.S.A.

JOHNNY CAKE (Sour milk)

\[ 1 \text{ cup corn meal} \]
\[ 1 \text{ cup bread flour} \]
\[ \frac{3}{4} \text{ cup sugar} \]
\[ \frac{1}{2} \text{ tsp. soda} \]

Mix the dry ingredients thoroughly. Add the sour milk slowly. Beat well. Bake in a shallow pan in a moderate oven.

Moncton, N.B.

Fillings and Frostings

ALMOND ICING

1 lb. shelled almonds
Yolks of 4 eggs
2 cups icing sugar

Method:—Blanch almonds and put through meat chopper, using nut plate. Work to a paste, add unbeaten egg yolks, flavorings and sugar (mixture should be of consistency of dough), dredge pastry board with icing sugar, turn mixture out on it and roll or pat out to the shape of cake. Moisten cake with cold water, press icing on it and let stand 24 hours before covering with other icing.

BANANA ICING

3 tbsp. butter
\[ \frac{1}{2} \text{ cup powdered sugar} \]
\[ 1 \text{ tsp. salt} \]
\[ \frac{1}{4} \text{ tsp. grated lemon rind} \]

Beat until fluffy, add 21\(\frac{1}{2}\) cups powdered sugar, thin with 2 tbsp. cream. Beat until thick enough to hold its shape.

BOILED ICING

1 cup white sugar, 3 tbsp. cold water. Boil until it threads. Beat one egg white stiffly, add \(\frac{1}{4}\) tsp. cream of tartar, beat and add syrup slowly. Flavor.

CREAM FILLING

2 cups scalded milk
\[ \frac{1}{2} \text{ cup flour} \]
\[ \frac{3}{4} \text{ cup white sugar} \]
\[ 1 \text{ tsp. vanilla} \]

Cook in a double boiler until thick. Cool and add vanilla.

CHOCOLATE CREME FILLING

Add 1\(\frac{1}{2}\) squares chocolate, melted to the above recipe.

CHOCOLATE ICING

3 tbsp. butter
3 tbsp. cocoa

About \(1\frac{1}{2}\) cups icing sugar
1 tbsp. or more of cream

DATE FILLING

\[ \frac{1}{2} \text{ lb. dates} \]
\[ 1 \text{ cup water} \]
\[ \frac{1}{2} \text{ cup sugar} \]
\[ 1 \text{ tbsp. orange juice} \]

Cook dates, sugar and water until thick. Add orange juice and cool. Chopped nuts may be added.
FONDANT ICING FOR SMALL CAKES
2 cups icing sugar, white of 1 egg, salt, 2 tbsp. water.
Beat egg white slightly with water. Work in sugar. Knead
until smooth. Melt over hot water, add flavoring and coloring
if desired.
Hold cakes one at a time on broad knife and pour icing
over them.

MARSHMALLOWS MAPLE FROSTING
1 1/2 cups maple syrup, 2 egg whites, 8 marshmallows.
Boil maple syrup until it will spin a thread, pour slowly
over stiffly beaten whites. Add marshmallows cut in small
pieces and beat until cool enough to spread.

MOCHA ICING
1/2 cup butter
4 tsp. hot strong coffee
4 tsp. cocoa
1 cup or more of icing sugar
1/2 tsp. vanilla
dash of salt

ORANGE BUTTER FROSTING
3 tbsp. butter
1 egg yolk
1 1/4 tsp. salt
2 tsp. lemon juice
1 tsp. grated orange rind
3 cups icing sugar
1/4 cup orange juice

Cream the butter, add the egg yolk, lemon juice, sugar,
salt, orange and lemon rinds, and mix well. Add the orange
juice until of the right consistency to spread and beat well.
Makes enough to fill and frost a two-layer cake.

ORANGE FILLING
1 1/2 tbsp. butter
2 tbsp. flour
4 tbsp. orange juice
Grated rind of 1 orange
1/4 cup white sugar
1/4 tsp. salt

Cook in a double boiler.

PEPPERMINT ICING
Make 7 minute icing—add a drop of red coloring and
remove from heat add 10 drops oil of peppermint. Beat until
ready to spread. While icing is hot, sprinkle chocolate flakes
around edge of top.

QUICK LEMON PIE FILLING
"This is a good substitute if you are in a
hurry and have some pie crust on hand".
Pour 1 cup boiling water over 2 slices of bread which
have been cut quite 1/2 inch thick and had crusts removed.
Add juice and grated rind of 1 lemon, 1 cup sugar and beaten
yolks of 2 eggs. While this is cooling line the pie plate with
pie crust spread in the filling and when cooked and cool put
beaten whites on top and brown slightly.
(Miss) LILLIAN SNOWBALL, Chatham, N.B.

"SEVEN MINUTE" ICING
1 egg white
3 tbsp. water
1/8 cup white sugar
12 marshmallows

Put egg white, sugar and water in top of double boiler
and set it over rapidly boiling water. Beat constantly for
seven minutes. Remove from fire add marshmallows cut in
pieces—beat until marshmallows are melted and consistency
to spread. Add vanilla.

SEVEN MINUTE ICING (Brown Sugar)
1 cup brown sugar, 3 tbsp. water and 1 egg white.
Beet all together for 7 minutes in top of double boiler. Add
1/2 tsp. baking powder. Beat until thick enough to spread.

MRS. J. V. ARGYLE.

Candy

SALTED ALMONDS
Blanch almonds and dry; place in shallow baking pan and
add 1 tbsp. butter or olive oil. Brown in moderate oven, stir-
repeatedly. Turn out on brown paper, sprinkle liberally with
salt, stir around until nuts are dry.

COCONUT BALLS
1 egg white
1 1/2 tbsp. cold water
About 2 c. sifted confectioners' sugar
Packaged shredded coconut

Put egg white and water in a bowl, beat until well blended,
then add gradually enough sugar to make a fondant that can
be easily handled. Knead until smooth. Color and flavor as
desired. Form into small balls and roll in coconut. Makes
about 1/2 lb. coconut balls.

COCOA BUT CANDY
3 3/4 cup evaporated milk
1 1/2 cups white sugar
1 cup coconut
1 tsp. vanilla

Dilute the milk with water and cook with the sugar,
stirring until sugar is dissolved. Boil without stirring until
mixture forms a soft ball when tested in cold water. Remove
from fire, cool slightly. Add coconut and vanilla stir until
mixture begins to thicken. Drop quickly by spoonfuls on
buttered paper or put in a buttered pan. When cool, cut in
oblong pieces. Brown sugar may be substituted for white
sugar.

"Chatham".
**BROWN SUGAR FUDGE**

2 cups brown sugar  
1 tbsp. butter  
\( \frac{1}{2} \) cup milk

Boil until it forms a softball when dropped in cold water. Remove from heat and beat until it thickens, add vanilla and walnuts. Pour into buttered pan, mark in squares, set away to cool.

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**PEANUT BUTTER FUDGE**

2 cups white sugar  
1 small can evaporated milk  
\( \frac{1}{4} \) cup

Boil until softball stage—remove from heat, add 1 tsp. vanilla and 1 cup peanut butter. Beat till thick. Pour into buttered pan.

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**CAMPFIRE FUDGE**

4 squares chocolate  
2 tbsp. butter  
\( \frac{1}{2} \) tsp. salt  
4 cups sugar

Cook chocolate, sugar, salt and cream to softball stage. Add butter. Cool. Add vanilla. Beat and pour into buttered pan half of the fudge, place marshmallows on this and pour over the marshmallows the rest of the fudge. Cover with nuts and cut in squares.

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**MRS. F. H. MATHEWSON.**

**CHOCOLATE FUDGE**

2 cups white sugar  
\( \frac{1}{4} \) cup butter  
\( \frac{1}{2} \) cup milk  
2 squares chocolate

Boil sugar, chocolate and milk to softball stage, add butter and vanilla. Beat till thick. Pour into a buttered pan.

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**MOLASSES PULL TAFFY**

2 cups brown sugar  
\( \frac{1}{2} \) teaspoon cream of tartar  
1 cup molasses  
1 dessertspoon vinegar

Put the sugar in saucepan and place over the fire. When melted add cream of tartar. Stir occasionally and boil slowly for 15 minutes: Add molasses and butter. Stir well and bring to boiling point again. Then boil several minutes until taffy forms a firm ball when dropped from tip of spoon in cold water. Pour onto a buttered pie plate, add vinegar, vanilla and nuts. With a knife fold over and over from each side. When cool enough to handle, pull until light-colored, with buttered fingers. Form into strips and cut with buttered scissors into small pieces. Arrange on slightly buttered plates to cool.

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**GINGER FUDGE**

4 cups golden brown sugar  
1 small teaspoon salt  
1 dessertspoon butter  
\( \frac{1}{2} \) teaspoon vanilla

Put into a saucepan and stir until sugar is dissolved. Add butter when sugar comes to a boil. Cook until mixture forms a softball when tested in cold water.

Remove from fire, and when lukewarm add vanilla and ginger, cut in small pieces.

Beat until thick. Pour in greased shallow pan. When cold cut in squares.

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**QUICK FONDANT**

2 cups confectioners' sugar  
\( \frac{1}{4} \) cup sweetened condensed milk  
1 tsp. desired flavoring

Sift the sugar, and slowly add the milk blending thoroughly. Add the flavoring and continue mixing until smooth and creamy.

This makes a delicious fondant and may be used for any of the following:

- Drain Maraschino cherries and work the fondant around them to form balls.
- Roll in granulated sugar.
- Shape small balls of the fondant and roll in toasted chopped almonds.
- Shape small balls of the fondant, working in a little shredded coconut.

May be used as a stuffing for dates, etc. or shape small balls of the fondant, let harden for a few hours, then dip in melted chocolate.

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**MASHED POTATO FUDGE**

1 large potato cooked and mashed, add 1 tsp. vanilla, 1 pound icing sugar and \( \frac{1}{2} \) pound coconau. Work potato in gradually. Pat \( \frac{1}{2} \) mixture into pan. To the remainder, add \( \frac{1}{2} \) cup chopped cherries and a few chopped raisins. Color with pink coloring and put on top off 1st layer. Coat top with melted chocolate.

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**“POTATOES”**

Take desired quantity of fondant. Flavor with vanilla. Mix in chopped nuts. Mould into irregular shapes, roll in cinnamon, and make eyes with end of a spoon.

*St. John, N.B.”*
Puddings and Pudding Sauces

STEAMED APPLE PUDDING
1 cup flour  2 tablespoons shortening
2 teaspoons baking powder  1/2 cup milk
1/4 teaspoon salt  Sugar and nutmeg

NOVA SCOTIA APPLES
Peel, core and slice apples in a buttered pudding dish. Sprinkle with sugar and nutmeg, dot with butter. Make a biscuit dough of the remaining ingredients, and place over apples. Cover and steam 1 1/2 to 2 hours. Turn on hot plate. Serve with Lemon Sauce or Hard Sauce.

BREAD AND APPLE PUDDING
1 cup of soft bread crumbs  1/2 cup of honey or maple syrup
Few grains of salt  1 cup of water
3 1/2 cups of chopped raw apples  2 tbsp. of butter

Method: Mix breadcrumbs, salt, and chopped apples; place in baking dish. Bring honey or syrup and water to boil; pour over apples and bread. Cover with thin layer of bread crumbs and garnish with apple rings. Sprinkle with sugar. Dot with butter. Bake in moderate oven until apples are tender. Serve with lemon sauce.

W.A.D.

APPLE ROLL
4 large apples  1 cup water
1 1/2 cups sugar

Put sugar and water in a deep pan over slow fire. While syrup is cooking, make a rich biscuit dough as follows:
2 cups flour  2 tbsp. sugar
3/4 tsp. salt  4 tbsp. shortening
4 tsp. baking powder  3/4 cup milk

Roll dough 1/2 inch thick, cover with finely chopped apples. Roll as for jelly roll, cut in pieces 1 inch thick, place cut side down in the hot syrup, sprinkle with cinnamon and sugar. Bake in hot oven. Serve with whipped cream.

MRS. DAVID MALCOM, Hyde Park, Mass., U.S.A.

BROWN BETTY
8 NOVA SCOTIA APPLES  Few grains salt
peeled and sliced  1/2 teaspoon cinnamon
1 cup soft bread crumbs  1/2 cup water
1 cup brown sugar  Butter

Butter a baking dish, put in a layer of sliced apples; sprinkle with sugar, mixed with the cinnamon and salt, dot with butter. Repeat until dish is full, having a layer of bread crumbs, dotted with butter, on top.

MRS. J. R. FENNISON.

BUTTERSCOTCH PUDDING
4 tblps. butter  1 cup brown sugar
3 1/2 tblps. corn starch  2 1/4 cups milk
1 1/2 tblps. caramel  1 egg or 2 yolks
1/2 tsp. salt

Melt butter, add cornstarch, blend well. Add sugar, then scalded milk. Cook over hot water, stirring until thick. Cook 45 minutes, stirring every 10 minutes. Add egg well beaten, caramel and salt. Cook five minutes longer. Pour into serving dish. Serve with cream and sugar.

MRS. R. H. JENKINS, Calgary, Alta.

Caramel Pudding
1 cup brown sugar  1 tbsp. butter
1 1/2 cups boiling water

Put together and boil five minutes.
Mix together the following:
1 tbsp. butter  1 cup flour
1/4 cup white sugar  1/4 tsp. salt
1/4 cup milk  1 small tsp. baking powder
and pour over syrup. Bake in moderate oven for twenty minutes.

MRS. F. H. MATHEWSON.

CHOCOLATE PUDDING
2 tbsp. butter (scant)  1 cup flour
1/2 cup sugar  2 tsp. baking powder
1 egg  3 tsp. cocoa
1/4 tsp. salt  3/4 tsp. vanilla
1/2 cup milk

Mix all together and steam 1 hour. Serve hot with:

SUNSHINE SAUCE
1 egg  1/2 tsp. vanilla
1/2 cup heavy cream  Salt
1/2 cup sugar

Beat yolk of egg. Add sugar and beat. Whip cream very stiff. Combine with sugar mixture. Lastly fold in stiffly beaten egg white and vanilla.

MRS. T. PALFREY, Vancouver, B.C.

DANISH APPLE CAKE
Core, peel and cut in small pieces enough apples to make 2 cups. Cook with 1/2 cup sugar and 1/2 cup water till soft. Grate 1/2 loaf stale bread and fry crumbs in 1/2 cup butter. Butter a baking dish and put in layers with crumbs in stop and bottom, 3 layers of these and 2 of apple sauce are all right. Dot with butter and bake 1/2 hour. Remove from oven and let stand 15 minutes, then put on a platter. Just before serving spread with whipped cream that has been sweetened to taste, and flavored with vanilla. Garnish with rounds of jelly. Cut in squares.

A. G. ROGERS.
STEAMED CRANBERRY PUDDING
1 cup flour 2 tsp finely chopped suet, 1 cup chopped cranberries
1 1/2 tsp. baking powder 1 tsp salt
1/2 cup bread crumbs 1/2 cup milk or water 1/2 cup brown sugar

Mix well, put in well greased mould, cover with wax paper, steam 2 hours. Serve with Foamy Sauce:
3/4 cup butter 2 tbsp. milk
1 cup sugar 1 tbsp. lemon juice
2 eggs 1/2 tsp. vanilla

Cream the butter and gradually add the sugar. Add the yolks well beaten, and the milk. Cook in a double boiler until thick, stirring constantly. Remove from heat and add flavorings. Pour over stiffly beaten whites, beat again, and serve at once.

MRS. W. R. MIDDLETON.

CUSTARD RICE PUDDING
Boil 3 tbsp. rice in 1 cup water till soft (1/2 hour). Add 1 1/2 cups milk, 2 eggs well beaten, sugar to taste, salt and a little nutmeg. Bake in a slow oven.

STEAMED FIG PUDDING
1/2 lb. dried figs 1/2 tsp. baking powder
1/2 lb. grated suet 1/4 tsp. mace
1/2 cup granulated sugar 1 tsp. salt
1 egg 1/2 grated orange rind
1 1/2 cups cake crumbs (stale) 1/2 grated lemon rind
1/2 cup bread flour 1/2 cup milk

Grind figs or chop finely, soften with some of the milk. Warm suet, beat until creamy, add sugar gradually. Add the beaten egg then the figs. Mix the dry ingredients and add alternately with the milk. Fill greased moulds about 3/4 full and steam about 1 hour.

Serve as soon as possible with hard sauce or brown sugar sauce.


LEMON PUDDING
Grated rind and juice of one lemon, 3/4 cup white sugar, 1 cup water. Let stand in pudding dish for 2 hours.
Mix batter—3/4 cup sugar, butter size of an egg, 4 tbsp. milk, 1 tsp. baking powder, (3/4) cup flour, pinch of salt.
Pour batter over juice and bake 20 to 30 minutes in a moderate oven.
MRS. LAURA BUSTIN, Charlottetown, P.E.I.

LEMON PUDDING
2 tbsp. flour, 1 tbsp. butter. Cream together over heat, add 1 cup sugar, juice and rind of 1 lemon, yolks of 2 eggs not beaten. Beat all together, add 1 cup milk and a little salt. Fold in whites of 2 eggs, bake in dish set in hot water for about 1/2 hour.

(MRS. J. L.) NETTIE W. RALSTON.

PEACH PUDDING WITH MERINGUE
2 eggs separated 1/2 cup of milk
3 tbsp. butter Grated rind of one lemon
3/4 cup of sugar 4 tbsp. lemon juice
1 cup of flour 8 or 10 fresh peaches
3 tsp. baking powder

Beat egg yolks and add to the creamed butter and sugar, add flour, baking powder and milk, grated rind of lemon.

Butter baking dish, cut up peaches, sprinkle with the lemon juice and three tbsp. of sugar. Pour batter over the peaches. Bake 30 minutes in a moderate oven, remove and cover with meringue (2 egg whites and 1/4 cup of powdered sugar). Return to oven to brown.

MRS. NELLIE HARDY, Rochester, N.Y.

FRESH PEACH COBBLER
6 large peaches 1 1/2 cups flour
3/4 cup white sugar 2 tsp. baking powder
1 egg 3/4 cup milk
2 tbsp. butter

Peel and slice peaches. Sprinkle each layer with sugar. Make a batter of other ingredients and drop by spoonfuls over the peaches. Bake 1/2 hour in hot oven.

MARY D. MITCHELL.

RAISIN-COCOANUT PUDDING
1/4 cup cocoanut 1/2 cup bread crumbs
1 tbsp. melted butter 2 cups hot milk
1/4 cup raisins 1 egg yolk
2 tbsp. sugar 1/2 tsp. salt
1 egg white beaten

Add cocoanut, crumbs and butter to hot milk. Beat yolk and add 1/4 cup sugar, salt and raisins. Cool slightly and add egg white. Pour into baking dish. Bake in moderate oven until firm.

MRS. CLAUDE S. RICHARDSON.
RHUBARB PUFFS

Batter:—Cream 1/2 cup butter, 1/2 cup sugar, sift 1 cup flour and 1/2 cup cornstarch, 1 1/2 tsp. baking powder. Add flour mixture, alternately with 1/2 cup milk to the butter and sugar, then fold in 2 eggs whites, stiffly beaten. Steam in 6 buttered cups for 30 minutes, pouring batter over 2 tbsp. chopped rhubarb, over which has been sprinkled sugar and cinnamon.

Turn out and serve with Cinnamon Sauce:
Mix 1 cup sugar 1/2 tsp. cinnamon
2 tbsp. flour Add 1 tbsp. butter
1/2 tsp. salt 1 1/2 cups boiling water
Stir until thick.

MRS. R. H. D., Fredericton, N.B.

SPOON PUDDING

2 tbsp. sugar 2 tbsp. boiling water
1 tbsp. melted butter 1/2 tsp. soda
2 tbsp. preserves 4 tbsp. flour
2 eggs well beaten
Steam one hour.

E. M. CHURCH.

STRAWBERRY APPLES

Wipe and core good medium red NOVA SCOTIA APPLES. Fill centre with strawberry jam, add 1/2 cup water. Bake in moderate oven until soft, basting frequently. If apples are tart, a little sugar may be needed. Remove from oven, top each apple with a spoonful of meringue. Return to oven to brown meringue.

Meringue—one egg white, few grains salt. Beat until stiff; gradually beat in two tablespoons sugar.

MRS. J. R. FERGUSON.

PLUM PUDDING

Measure: 1/2 tsp. cloves
1 cup suet chopped fine 1 tsp. soda
1 cup molasses 1/2 tsp. salt
1 cup milk
Sift together 1 teaspoonful soda and 3 cupsfuls flour reserve a small amount with which to flour the fruit. Add to the batter and beat well.

Prepare: 1/4 lb. each of candied citron and orange peel sliced fine
1 cupful raisins 1 cupful chopped nuts
Flour the fruit with the amount reserved and add to the batter. Pour into a well greased mould and steam 5 hours.

With small amounts of batter the tubeless moulds such as baking powder tins are good.

FLORENCE RUSSELL LAPIRAIK.

PLUM PUDDING

1 cup milk 1/2 lb. each of raisins, currants, figs and citron peel
2 cups dry bread crumbs 1/2 cup fruit juice or jelly
1 cup chopped suet 1 tsp. nutmeg
1 cup white sugar 1/2 tsp. each of cinnamon, mace and cloves
4 eggs Scald milk and pour over crumbs; cool. Beat yolks of eggs, add sugar, suet, milk and crumbs, salt, fruit spices and fruit juice or jelly. Lastly, add stiffly beaten egg whites. Turn into buttered mould; steam 3 hours. Serve with hard or lemon sauce.

SCALD MILK

Spoonful of mace and flour.

ENGLISH PLUM PUDDING

2 cups suet 2 eggs
3 cups flour 3 cups fruit
1 1/2 cups cold water Salt
Boil three hours. Serve with hard sauce.

HARD SAUCE

Put 1/4 cup butter and 1 cup powdered sugar in a warm bowl, add vanilla, and beat until well creamed. Arrange the sauce upon a pretty dish, and keep in a cool place until required.

AMY BISSETT ENGLAND.

LIGHT PLUM PUDDING

3/4 lb. chopped suet 1 cup blanched and chopped almonds
1 cup flour 2 tbsp. cornstarch
1/2 lb. soft bread crumbs 1 tsp. each nutmeg, baking powder, salt
1 cup chopped preserved cherries 1/2 tsp. each cloves and cinnamon, grated rind and juice of 1 lemon
1 lb. raisins 1 cup brown sugar 5 beaten eggs
1/2 lb. each currants and mixed peel
1 cup brown sugar 4 large apples, chopped fine 1 cup sweet milk
Wash and dry currants and raisins. Sift together flour, corn starch, nutmeg, baking powder, salt and spices. Mix well together, sieve, flour crumb, fruit, peal and nuts, add brown sugar. Sift dry ingredients over fruit and mix again. Add rind and juice of lemon. Beat eggs, add milk and stir into dry mixture.

Turn into one large greased mould or into 2 or 3 smaller ones. Steam large moulds 4 hours; smaller moulds 2 hours.

This pudding improves in flavor if kept two or three weeks. Will keep 3 months in a cool dry place.

Serve with hard or any liquid sauce.

MRS. DONALD L. STEWART.
BROWN SUGAR SAUCE

- 1/2 cup brown sugar
- 1 cup boiling water
- 1 1/2 tablespoons flour
- 1/2 teaspoon vanilla
- 1/8 teaspoon salt

Method:—Sift flour with sugar and salt; add water and cook until smooth. Remove from heat, add butter and vanilla. Serve hot.

BUTTERSCOTCH HARD SAUCE

- 1/2 cup butter
- 1 tablespoon cream
- 1/2 cup brown sugar, firmly packed
- 1/2 teaspoon vanilla

Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add cream and vanilla and beat well. Makes 1 cup sauce.

CUSTARD SAUCE

- 1 cup milk
- 1 egg or 2 egg yolks
- 2 tablespoons white sugar
- 1/4 teaspoon flavoring
- 1/8 teaspoon salt

Method:—Bring milk to boiling point in double boiler. Gradually add beaten egg or egg yolks and sugar and cook until sauce coats spoon, stirring constantly. Cool; add salt and flavoring. (Strain if necessary.)

For baked custard, set in pan of water and bake in slow oven of 225 degrees for half an hour.

E.J.R.

FOAMY SAUCE

Cream 1/2 cupful butter add gradually 1 cupful of powdered sugar and 1 egg well beaten. Beat while heating over hot water. Just before serving add 1 teaspoonful of vanilla.

FLORENCE RUSSELL LAPRAIK.

HARD SAUCE

- 1/2 cup butter
- 1 teaspoon vanilla
- 1 cup powdered confectioners’ or brown sugar
- Nutmeg

Cream the butter thoroughly as for cake. Add sugar gradually, beat well between each addition; add flavouring, beat well. Pile lightly in serving dish and sprinkle with nutmeg.

LEMON SAUCE

- 3/4 cup white sugar
- 2 1/2 tablespoons butter
- 1 1/2 tablespoons lemon juice
- Few grains nutmeg

Method:—Mix sugar and cornstarch; add water gradually; boil 5 minutes. Remove from heat and add butter, lemon juice and nutmeg.

PIÑEAPPLE HARD SAUCE

Cream well 1/2 cup butter, add gradually 1 1/2 cups powdered sugar; beat well. Carefully fold in 3/4 cup crushed pineapple, 1 tbsp. brandy, rum or lemon juice. It is considered proper if it curdles, but with care it need not. Enough for 8 servings.

L.T.S.

VANILLA CREAM SAUCE FOR STEAMED PUDDINGS

- 1 cup fruit sugar
- 8 tablespoons cream
- 1/2 cup butter
- 1/2 teaspoon vanilla

Method:—Cream butter with sugar; add cream and place in bowl over hot water; stir constantly until creamy; add vanilla. Serve hot.

Cold Desserts

BERMUDA APPLE GATEAU

- 4 cups sliced apples
- 1 wineglass rum
- 1 1/2 cups sugar
- Cream
- 1/2 cup water

Put the sugar and water in a pan and boil 3 minutes. Slice apples small and thin. Add them to the sugar and water, and cook slowly for 1 hour.

When cooked, add the rum. Grease a mould, pour in the mixture and stand in the ice-box for 12 hours.

Serve with cream.

GOVERNMENT HOUSE, Ottawa, Ont.

BANANA JELLY

- 6 bananas
- white of 1 egg
- 1/2 pint of orange jelly
- 1 tablespoon of castor sugar

Slice 4 bananas and put them in a glass dish. Make the jelly and pour it in. Leave until set.

Whip the white of egg, sugar, and 2 bananas thinly sliced until the whole is a creamy mass. Pile on jelly and serve.

F.R.L.
BANANA SPONGE

1 cup mashed bananas
1/2 cup fruit sugar
8 tbsp. lemon juice
1/2 tbsp. gelatine

Combine the bananas, sugar and lemon juice. Soak gelatine in cold water and dissolve in the hot water. When thickened add fruit and stiffly beaten egg white. Chill. Sprinkle with chopped nuts before serving. Make a custard sauce using the egg yolk and pour over all.

M.E.D.

BLITZ CAKE

1/2 cup butter
1/2 cup sugar
Yolks of 4 eggs
4 tbsp. milk

Cream butter and sugar, add beaten yolks, salt and milk, then flour and baking powder. Spread in two buttered round tins. Cover with the following mixture:

Beat stiff 4 egg whites, add scant cup sugar, 1/4 tsp. cream of tartar.

Cover first mixture all over with above. Bake 1 hour in a slow oven (325 degrees).

Put together as layer cake with ice cream for filling.

Makes a dessert large enough to serve 8.

MRS. FRANK TAYLOR.

BLITZEN CAKE

This makes a delicious dessert, cut in triangles like a pie.

PART ONE

Take half cup white sugar, half cup butter, three egg yolks well beaten, four tablespoons milk, one cup unsifted flour, one teaspoon baking powder, one quarter teaspoon salt, one half teaspoon vanilla. Cream butter and sugar, add beaten egg yolks, milk and flour with baking powder and salt sifted in it, alternately, and vanilla. Spread this mixture on the bottom of two small greased layer cake tins.

PART TWO

Four egg whites. Beat till very stiff, then slowly add one cup of white sugar. Spread this even over unbaked cake mixture and sprinkle it over with walnuts that have been run through chopper. Bake from fifteen to twenty minutes. Put the layers together with this.

FILLING.

1 egg yolk
2 tbsp. sugar
1 cup milk

Cook in double boiler till well done.

L. M. MONTGOMERY MACDONALD.

CHERRY MARSHMALLOW WHIP

1 pkge. cherry flavored gelatine
2 tbsp. lemon juice
12 marshmallows
1 tbsp. sugar

Soften gelatine in boiling water, add lemon juice, sugar and marshmallows, cut in quarters. Cool until beginning to set. Beat until very fluffy, add almonds, cherries and flavoring. Turn into mould.

MRS. CLAUDE S. RICHARDSON.

COFFEE FLUFF

1/2 pound marshmallows
1 cup hot coffee
1/2 tsp. salt

Place marshmallows in a double boiler. Add coffee and salt. Stir until smooth. Turn into a bowl and chill until beginning to set. Fold in cream which has been whipped until stiff. Add vanilla. Chill. Serve in sherbet glasses. Serves 6.

E.K.L.

HOLLAND RUSK PUDDING

1 package Holland Rusk—Roll fine, add 1/2 cup melted butter, 1/2 cup sugar.

Make custard of the following:

2 cups milk, 1 tbsp. cornstarch, 1/2 cup sugar, yolks of three eggs. Let cool.

Butter pan, take half of rusk mixture and put in pan. Pour custard over this; sprinkle other half of rusk mixture over custard. Top with meringue (use 3 egg whites and 6 tbsp. white sugar).

Bake 20 - 30 minutes in moderate oven.

MRS. D. M. FARNHAM.

KISS PUDDING

1 1/2 cups milk
1/2 cup sugar
Salt

Yolks 2 eggs
2 tsp. cornstarch
1/2 tsp. vanilla

Cook in a double boiler; pour into moulds.

Top with the following:

Whites of 2 eggs beaten stiff, 1/4 cup sugar, fold in one square of melted chocolate. Serve with whipped cream.

MRS. L. BUSTIN, Charlottetown, P.E.I.
KRUMBLE TART

Yolks of 4 eggs, whites of 4 eggs beaten stiff, ¾ cup sugar, 3 tbsp. bread crumbs in which is mixed a small tsp. baking powder, 1 cup chopped nuts and ½ cup chopped dates.
Beat egg yolks with the sugar. Add other ingredients, and lastly beaten whites of eggs.
Bake in 2 layers. Butter tin well, put oiled paper in tins.
Serve with whipped cream between layers and on top.

LEMON FOAM

3 tbsp. corn starch
2 eggs
2½ cups boiling water
Juice and rind of 2 lemons
1 cup sugar
1 tsp. salt

Mix cornstarch with half the sugar, add boiling water gradually and cook for 15 minutes in a double boiler. Add egg yolks beaten with rest of sugar, salt, lemon rind and juice. Cook 5 minutes longer. Pour mixture into stiffly beaten egg whites. Whip vigorously and chill.

MRS. JOHN COLLIER, Campbellton, N.B.

MERINGUES WITH ICE CREAM

Beat 4 egg whites until stiff, add gradually 1 cup sugar. Keep beating until mixture holds its shape, add ½ tsp. vanilla. Shape into smooth dome shape rounds with a spoon on a sheet of heavy paper (wet and cut to fit cooky sheet). Bake in slow oven until they are light brown and crisp—when done lift from paper and scoop out the soft inside, let shells dry out. Use two meringues, put a ball of Ice Cream between and a piping of whipped cream around edges.

V.L.F.

ORANGE ICE BOX CAKE

2 cups water
1 cup sugar
2 tbsp. gelatine
2 tbsp. lemon juice
1 cup orange juice
Pulp of 1 orange shredded
1½ cups whipping cream
⅛ lb. marshmallows
¼ to ½ cup nut meats
24 Lady’s fingers

Boil water and sugar for 20 minutes. Soak gelatine in cold water for 5 minutes and add to boiling syrup; add lemon juice and strain. Add orange juice and pulp. Let chill. Beat until light then add whipped cream mixed with cut up marshmallows. Beat thoroughly.
Line cake pan with wax paper, place lady’s fingers around edge and crumb remaining lady’s fingers. Put crumbs, nuts and cream mixture in pan in alternate layers. Chill until firm. Serve with whipped cream.

MARY D. MITCHELL.

ORANGE PUDDING

Cut up three oranges and grate a little of the outside peel. Sprinkle well with sugar, let stand until saturated. Take 1 pint rich milk, yolks three beaten eggs and ¼ cup white sugar. Heat and when very hot add 1½ tablespoons corn starch mixed with cold milk or water, cool, pour over fruit, top with beaten egg whites slightly sweetened.

MRS. A. M. MCCURY.

ORANGE SOUFFLE

In glass dish put orange - sliced - ; add sugar. Repeat. Stand two (2) hours.
Make custard, add grated orange peel. Pour over. Add meringue.

H. S. MARSHALL.

ORIENTAL CREAM

½ pint cream, ½ cup sugar, 1 cup lady’s fingers cut small, 1 cup shredded pineapple, 1 cup marshmallows, cut small.

Whip cream, add sugar, fold in lady’s fingers, marshmallows and pineapple, well drained. Put in glasses, garnish with chopped nuts and cherries.

E. M. CHURCH.

PINEAPPLE WHIP

1 heaping tbsp. gelatine
½ cup cold water
1 cup crushed pineapple
½ cup sugar

Juice ½ lemon
⅛ pint whipping cream beaten moderately stiff

Soak gelatine in cold water. Heat pineapple to boiling point. Add sugar, lemon and gelatine. Chill in pan stirring constantly. When it thickens fold in cream. Pour in mould and when moderately stiff stir up to keep pineapple well mixed through mixture. Chill thoroughly.

EDNA BENSON.

RHUBARB FLUFF

Cut rhubarb in inch pieces and cook in very little water barely until tender. (Do not allow it to boil vigorously.)

To one pint of the hot rhubarb add ¼ cup sugar, 1 tbsp. lemon juice, and 1 tbsp. gelatine which has been previously softened in 1 tbsp. water. Cool and fold in the stiffly beaten whites of 2 eggs, whip all until light and fluffy, adding a little powdered sugar if desired. Chill and serve in tall sherbet glasses with a soft custard made of the yolks of the eggs: Add 1½ cups of milk and 3 tbsp. sugar to the beaten yolks. Cook in a double boiler, stirring constantly until custard thickens, remove immediately and chill before serving.

G.H.C.
SNOW PUDDING
1 tbsp. gelatine 3/4 cup white sugar
1/4 cup cold water 1 tsp. grated lemon rind
1 cup boiling water 1/4 cup lemon juice
Grain of salt 2 egg whites

Soak gelatine in cold water for 5 minutes, add to the boiling water and salt until dissolved; then add the salt, sugar, lemon rind and juice. Cool until quite thick then beat until frothy; beat the egg whites beaten stiff. Turn into a mould and chill. Serve with Custard Sauce.

SPANISH CREAM
Soak 1 tbsp. gelatine in 1/4 cup of cold milk. Put 1 pint milk in double boiler and let heat. Beat 2 egg yolks with 1/4 cup of sugar and add to milk and gelatine. Stir until it thickens. When cold, add the whites of two eggs beaten stiff. Flavor with vanilla, turn into mould and set to cool. Turn out and sprinkle top with chopped maraschino cherries. Serve with whipped cream.

J.E.M.

SUBSTITUTE FOR WHIPPED CREAM
1 tsp. lemon juice, add 1 sliced banana to the white of 1 egg and beat until stiff. The banana will entirely dissolve. Use at once.

MRS. W. G. LAPE

STRAWBERRY MARLOW
20 marshmallows 1 tbsp. orange juice
1/2 cup water 1 tbsp. sugar
1 cup crushed berries 1/2 pint cream—whipped

Mix berries, sugar and orange juice and let stand 30 minutes. Steam marshmallows and water till marshmallows are melted. Add berries, etc. Cool, and combine carefully with stiffly beaten cream. Pour into glasses without stirring—or freeze in frigidaire compartment.

DAIS L. GASS

WALNUT PRUNE SOUFFLE
3 egg whites 1/2 teaspoon ground cinnamon
Pinch salt 1/2 teaspoon pure vanilla
1/4 cup sifted fruit sugar 1/2 cup coarsely ground walnuts
1 cup well-drained stewed prunes (chopped very fine)

Beat the egg whites with the salt until stiff but not dry. Gradually beat in sugar, beating after each addition until the mixture stands in peaks. Fold in the finely-chopped sweetened stewed prunes and the cinnamon, vanilla and walnuts. Pile the mixture in a greased baking dish, set in a pan of hot water and bake in a rather slow oven, 325 degrees, until set so that a knife inserted in the centre comes out clean. Serve cold, with cream or custard sauce.

LILLIE D. NELSON

Frozen Desserts

BAKED ALASKA
Make meringue of 3 egg whites or
3 tbsp. powdered sugar
3/4 tsp. vanilla

Cover a board with white paper, arrange thin sheet of sponge cake on paper, place 1 quart brick ice cream on cake, having cake extend 1/2 inch beyond cream. Cover entirely with meringue; spread smoothly. Brown quickly in hot oven 450 degrees. Slip from paper on platter.

(MRS. H. T.) MARY D. MITCHELL

CARAMEL NUT ICE CREAM

cup sugar 3/4 cup chopped nuts
1/2 cup boiling water 1 tsp. vanilla
1 1/2 cups evaporated milk 1/2 tsp. gelatine
2 eggs 1 cup heavy cream

Rinse sugar by putting in a saucepan over low heat and stirring constantly until the sugar has melted and is the color of maple syrup. Add slowly the one-quarter cup of boiling water until the sugar has all dissolved. Add the 1 1/2 cups of evaporated milk and the gelatine, which has been dissolved in a double boiler. Add the beaten egg yolks and cook the mixture until it thickens. Add the gelatine, which has been soaked in one tablespoon of cold water. Cool and add the vanilla and nuts and fold into the cream, which has been whipped stiff. Fold in the beaten egg whites and put in the electric refrigerator—trays to freeze. Stir every 30 minutes until it is stiff enough to hold its shape.

EDNA BENSON

MAPLE MOUSSE

1 cup cream 1 cup maple syrup
1 cup milk 2 eggs

Beat whites of eggs and cream to a stiff froth separately. Beat yolks and add to syrup flavored with vanilla. Then beat altogether and freeze.

MAPLE PARFAIT

Put 1 1/2 cups maple syrup in a double boiler. When hot, add 4 well beaten egg yolks. Stir constantly until thick enough to coat a spoon. Remove from heat and cool. When cold, add 1 pint whipping cream, whipped stiff. Mix well with egg beater and freeze.
MARSHMALLOW MINT SAUCE
(For Chocolate Ice Cream)

3/4 cup sugar
3/4 cup water
8 Campfire Marshmallows
Green coloring

Boil sugar and water to a thin syrup, not thick enough to spin a thread and add marshmallows cut in small pieces. Let stand two minutes, pressing marshmallows under syrup, using back of spoon. Add mixture gradually to the egg white, beaten until stiff but not dry. Continue the beating until mixture is cool; then add oil of peppermint and green coloring.

E. J. R.

ORANGE SHERBET

Boil 1 1/2 cups of sugar and one cup of water together for five minutes. Add slowly to two stiffly beaten egg whites. Add two cups of orange juice and three tbsp. of lemon juice. Pour into freezing tray of electric refrigerator and set cold control at fast freezing. Freeze stiff and beat or stir thoroughly. Return to freezing compartment and finish freezing. (Serves 8-10).

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

PHILADELPHIA ICE CREAM

3 cups heavy cream
1 cup rich milk
1 cup granulated sugar
1/4 tsp. salt
1 tbsp. vanilla or other
flavoring
1/2 tsp. salt

Mix ingredients and be sure that the sugar is dissolved. Place in large tray of frigidaire and freeze.

RASPBERRY ICE
(eight to ten servings)

3/4 cup granulated sugar
1 pint fresh raspberries
1/2 cup water
2 tbsp. orange juice
2 egg whites
1/2 tsp. salt

Add sugar to berries and crush. Heat slowly and cook 5 minutes. Add water. Strain; cool; add orange juice; pour into Frigidaire freezing tray and freeze firm. Remove to chilled mixing bowl and whip until very light. Add stiffly beaten egg whites to which salt has been added. Return quickly to tray and finish freezing without further agitation.

WATER-ICE—“TWO OF A KIND”

2 cups of sugar, (granulated), 2 cups of water, boil slightly to make syrup, and cool; then add the juice of two lemons and of two oranges, and lastly two bananas well mashed. Beat altogether and put in tray of frigidaire for about two hours, stirring once or twice.

This is also excellent made in the ordinary ice cream freezer.

E. M. DAVIDSON.

Jams and Jellies

When preserving or pickling use good fresh fruit and vegetables, first-class quality vinegar, unchipped enamel or aluminum pans and wooden spoons to stir with.

See that the bottles or jars are clean and dry and that they can be rendered airtight.

Store pickles and chutneys in a cool dry place, as too warm a temperature causes fermentation.

TO MAKE JELLY

Probably many of the failures in jelly making are caused by using too much sugar. Two-thirds as much sugar as juice is a good proportion for apples.

Measure juice, boil rapidly 5 minutes, add sugar, and stir until dissolved. Boil rapidly until mixture will jelly when tested. Rapid boiling produces a bright clear jelly, whereas long slow cooking gives a dull dark jelly, with poor texture.

TO TEST JELLY

When juice has boiled about 5 minutes, dip a spoon into it and hold up spoon. If the liquid flows together on spoon to form a sheet, and two drops hang together from side of spoon, jelly is done. Skim, and pour into hot sterilized glasses, filling them to the top, as the jelly shrinks when cooling. When cooled, cover with melted paraffin wax. Cover with tin or a thick paper cover pasted on, and store in a dry cool place.

APPLE MINT JELLY

Prepare juice as for apple jelly, using NOVA SCOTIA APPLES which are not red. Add several sprigs of mint, and enough green coloring to make a delicate green. This jelly is delicious served with lamb, or cold veal.

CRANBERRY JELLY

4 cups of cranberries
1 medium sized apple, cut small
1 cup of boiling water

Boil 20 minutes, then put through a sieve. Add 2 cups sugar to juice and boil 5 minutes.
GRAPE JELLY
Wash grapes, pulled from stems, and put in kettle. Heat slowly mashing to extract juice. When well cooked, drain in jelly bag and proceed as for other jelly.

RASPBERRY – BLACK CURRANT JELLY
3 pint boxes raspberries 3 pint boxes black currants
Cook together for 20 minutes. Place in jelly bag and allow to drip until juice is extracted. Measure juice and use 1 cup of sugar to each cup of juice. Add ½ bottle of fruit pectin. Place on fire, and let boil ½ minute. Skim while it boils and as mixture cools. Place immediately in jelly glasses. Cover with paraffin wax.

I. M. SCHURMAN.

RED CURRANT JELLY
Pick over currants, wash and drain. Put in preserving kettle, and as fruit heats mash with potato masher until reduced to pulp. Pour into jelly bag and let drain overnight. Measure and allow one pound of sugar for every pint of juice. Put the juice on to boil and heat sugar in oven taking care not to brown. Boil juice 20 minutes, add sugar, stirring rapidly all the time. Boil 3 minutes after it comes to a boil. Pour into glasses.

RED PEPPER JELLY

MRS. ALEX ROBERTSON.

SPICED JELLY
1 peck crab apples 1 oz. whole cloves
10 cups vinegar Allow 1 lb. sugar to 1 pint
5 cups water of juice
1 oz. stick cinnamon

Boil as for jelly, strain, let juice run through jelly bag. Boil juice 20 minutes. Have sugar hot in oven, put in the juice and boil just 5 minutes.

E. M. FORSYTH.

APPLE MARMALADE
To each pound of chopped apples add: 1 pint of water, 1 pound sugar, the rind of one and juice of 2 oranges. Boil all to a jelly—do not strain.

MRS. L. M. DEWOLFE.

APRICOT AND PINEAPPLE MARMALADE
1 lb. dried apricots, 1 large can crushed pineapple, 1 cup sugar to each cup fruit pulp.

Wash apricots and cut into small pieces. Soak overnight in water to cover, add pineapple and strain all saving juice; then add as much sugar as you have fruit pulp. Add fruit to juice and cook slowly until thick and clear.

“NEW BRUNSWICKER”.

CURRANT JAM
1½ cups water 7 pounds white sugar to one gallon currants.

Wash currants; remove stems. Place fruit in preserving; add water and let simmer for 20 minutes; then add sugar and boil until thick. Seal.

DAMSON JAM
1 gallon of plums, 10 pounds white sugar, 1 quart water.
Make a syrup and add the plums. Boil 1 ½ to 1 ½ hours.

For half basket—(3 quarts) use 1 ½ pints water and 7 ½ pounds sugar.

MRS. W. L. HUNTER.

GRAPEFRUIT AND LEMON MARMALADE
3 grapefruits and 2 lemons 7 cups water
7 lbs. sugar

Cut fruit in quarters and remove seeds, put through chopper, add water and soak all night.
Boil one-half hour with cover and one-half hour with cover removed.

Add sugar and boil uncovered for forty-five minutes.

ZOE L. HICGINSON.

GRAPE PRESERVES
To every pound of ripe blue grapes allow 1 lb. sugar. Squeeze pulps from the skins putting pulp in one bowl and skins in another.
Put the sugar and to each pound, 1 cup water into preserving kettle. Boil till clear removing scum.
Put in the pulp and boil a few minutes then rub through a sieve to get rid of the seeds. Put mixture back in kettle, add skins and boil a little longer till skins fill out.

(MISS) LILLIAN SNOWBALL, Chatham, N.B.
GRAPE CONSERVE
To every 5 lbs. of grapes, take 3 lbs. sugar, 2 lbs. seedless raisins, 1/2 lb. walnuts.

MARY T. HUTCHINGS.

GROUND CHERRY CONSERVE
1 basket ground cherries, hull, wash and measure cup for cup with white sugar. Slice three lemons very thinly also grated rind and juice of two oranges. Let stand for two or three hours, then cook until clear and settle.

“NEW BRUNSWICK”.

MARMALADE
3 oranges
2 lemons
1 grapefruit

1 qt. water
4 lbs. white sugar

Cook fruit without cutting until soft. Remove seeds. Put fruit through chopper. Add sugar to juice and fruit and boil 1 1/2 hours.

“PRINCE EDWARD ISLAND”.

ORANGE MARMALADE
1 grapefruit
1 lemon
2 oranges

1 1/2 pints water
3 1/2 lbs. sugar

Wash fruit and cut into halves. Cook in water until tender. Put through chopper, add sugar to pulp and juice. Cook for about 1/2 hour.

MRS. ALBERT WISE, Charlottetown, P.E.I.

ORANGE–RHUBARB JAM
2 lbs. rhubarb
3 oranges

3 lbs. sugar

Cut up rhubarb and add to the strained orange juice and rind (thinly pared). Bring to a slow boil. Add the sugar and stir well until all the sugar is dissolved. Boil—stir frequently and remove scum that arises until the jam thicken and quickly when tested on a cold plate.

MARY D. MITCHELL.

QUINCE JAM

MRS. W. L. HUNTER.

PEACH CONSERVE
18 peaches, 6 oranges (pulp 10 cups of sugar
and skin minced) 1/2 lb. walnuts (minced)

Cook all ingredients for about 2 hrs., excepting nuts
which should be added 15 minutes before removing from heat.

I. M. SHURMAN

PINEAPPLE—RHUBARB JAM
3 lbs. pineapple (diced) 1 cup sugar
5 lbs. rhubarb chopped fine

Add 3/4 lb. sugar to each
Cook for 20 - 25 minutes.

MRS. J. T. CRISP.

RHUBARB AND PINEAPPLE PRESERVES
6 lbs. rhubarb cut up fine
3 lbs. pineapple cut up fine

Add 9 lbs. granulated sugar and let stand overnight.
Boil slowly till syrup thickens. Bottle.

MRS. W. B. CARTMEL.

TOMATO MARMALADE
2 lbs. ripe tomatoes, 2 lbs. sugar, juice and grated rind of 1 lemon, scald tomatoes, remove skins, mix with the sugar and boil gently skimming and stirring occasionally for one hour. Add juice and rind of lemon and boil a half hour or until it is smooth and thick when cool.

MISS LILLIAN SNOWBALL, Chatham, N.B.
**Pickles and Sauces**

**CHUTNEY**

1 qt. (4 cups) cucumbers, 1 qt. green tomatoes, 1 qt. onions 
2 green peppers, 4 red peppers, put through large cutter of 
chopper; cut up fine 1 cauliflower, 2 heads celery, add to above 
and mix with ¼ cup salt.

Boil 2 qts. vinegar, 4 lbs. brown sugar, pour over above 
and cook until tender, then add dressing made with:

1 cup flour, 2 teaspoons turmeric powder, 1 teaspoon 
mustard, 2 teaspoons celery seed, 1 pint vinegar; bring to 
a boil, remove.

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

**CHUTNEY SAUCE**

7 lbs. ripe tomatoes, cut in 
pieces
2 good sized onions, cut in 2 tbsp. salt 
slices

Mix, 2 lbs. brown sugar 
¾ cup flour (which has been 
browned in the oven) 
1 oz. each cloves and cin-
namon 
½ tsp. red pepper and 1 pt. 
vinegar

Mix flour and spices smooth with the vinegar, add sugar, 
the mixture that has been through the sieve and cook till it 
thickens.

**MRS. W. B. CARTMEL.**

**CHOPPED CUCUMBER RELISH**

8 cups cut up onion, 8 cups cut up cucumbers, 1 cauli-
flower.

Put all through chopper. Cover with brine (1 cup salt to 
2 quarts water) and let stand overnight. Drain and add 2 qts. 
white vinegar, 8 cups brown sugar, 4 tbsp. mustard seed, 1 
tbsp. celery seed, 1 tbsp. turmeric and ½ cup flour lastly mixed 
with ½ cup vinegar.

Bring slowly to a boil; stir frequently, add flour and 
vinegar slowly. Stir and cook until mixture again reaches the 
boil. Seal.

**KATHLYN M. DUSTAN.**

**RIPE SWEET CUCUMBER PICKLE**

**INGREDIENTS**—
Alum (powdered); vinegar; sugar; whole cloves; stick 
cinnamon.

Cut the ripe cucumbers in halves, lengthwise. Remove 
seeds and skin. Cover with alum water, allowing 2 teaspoons 
to each quart of water. Heat slowly to the boiling point, and 
let stand on the back of the range, or over the lowest gas 
flame, or even in a warm oven, for 2 hours. Remove and chill 
in ice-cold water.

Make a syrup of 2 lbs. of sugar, 1 pt. vinegar, 2 table-
spoons each of whole cloves and stick cinnamon (these tied in 
a cloth). Boil syrup 5 minutes. Add cucumber cut in pieces and 
cook 10 minutes. Bottle and seal while hot.

**MRS. D. S. MACINTOSH.**

**FRENCH FRUIT PICKLE**

30 large ripe tomatoes 6 large onions
6 large ripe pears 6 apples
6 large ripe peaches 3 green peppers

Chop all finely.

4 cups white sugar 1 qt. vinegar
2 tbsp. salt Bag of mixed spices

Boil 2 hours. Stir to keep from sticking.

"PRINCE EDWARD ISLAND".

**FRENCH TOMATO PICKLE**

1 peck green tomatoes 6 onions, nicely sliced

Sprinkle 1 teacup salt over and stand all night; then 
drain well and scald in weak vinegar 10 or 15 minutes; drain 
again, scald with 2 quarts strong vinegar.

1 pound sugar 2 tablespoons curry powder
2 tablespoons turmeric 2 teaspoons cinnamon
2 teaspoons cloves 2 teaspoons allspice
2 teaspoons mustard

Simmer all together slowly a few minutes.

It is a beautiful, rich pickle.

**MRS. J. T. CRISP.**

**PICKLED PLUMS**

7 pounds plums 2 ounces whole cloves
4 pounds white sugar 1 quart vinegar
2 ounces stick cinnamon

Scald vinegar, sugar and spices—add plums. Cook slowly 
until soft.

**MRS. LAURA BUSTIN, Charlottetown, P.E.I.**
FRUIT SAUCE

36 rose tomatoes  3 green peppers
9 apples         1 quart of white wine vinegar
9 peaches        4 cups of granulated sugar
9 pears          pickling spice
9 onions         salt
2 heads of celery

Remove skins from tomatoes, cut all fruit etc. into small cubes. Place in preserving kettle and add 1 cup salt. Let stand overnight. In morning pour off a little of the liquid. Add the vinegar sugar and pickling spice. Boil 2 hours.

MRS. W. D. TAIT.

GREEN TOMATO PICKLES

1 peck green tomatoes, sliced
6 large onions sliced

In the morning drain and add 3 pints water boil 20 minutes, drain.

Add:

2 pints fresh vinegar
2 lbs. brown sugar
2 tbsp. ground allspice
2 tbsp. ground cinnamon

Boil 15 minutes. Seal.

MRS. W. GUY LAPRAIK.

INDIAN RELISH

½ peck green tomatoes
1 large cucumber
3 red peppers
6 large onions
1 bunch celery
3 cups white sugar

Slice cucumber and tomatoes and add ½ cup salt let stand overnight. In the morning, drain and put all through the chopper. Cover with vinegar, add sugar, bag of mixed spices. Boil for 10 minutes.

M.W.

LAZY HOUSEWIVES’ PICKLE

1 small basket cucumbers cut in ¼ inch rings. Cover with boiling water, add ½ cup salt and let stand overnight. Strain next morning.

To 3 qts. white vinegar add—

2 tbsp. salt
4 tbsp. mustard
4 tbsp. white sugar
½ cup mixed whole spices
½ tsp. alum

and pour over cucumbers in an earthenware “crock”.

Add 1 cup white sugar each day until 3 lbs. are used stirring well each time. Pickles are then finished and may be bottled or left in “crock.”

(MRS. ALEX B.) MARGARET WILSON.

MIXED PICKLE

1 qt. cucumbers
1 quart vinegar
1 qt. onions
1 qt. cauliflower
1 red pepper
1 lb. brown sugar
¼ cup mixed wholespice

Cut cucumbers in pieces about 1 inch long, then measure. Divide cauliflower in flowerettes, measure, peel onions (use small ones) remove seeds from peppers and cut in shreds. Let the vegetable stand in a weak brine overnight, next morning drain. Tie spice in a bag, make a syrup of the spice, sugar and vinegar: let boil 5 minutes. Allow the vegetables to scald in the hot syrup, then put into hot jars and seal.

MRS. R. H. JENKINS, Calgary, Alta.

MUSTARD PICKLES

1 qt. small silver onion
1 qt. small cucumbers
1 large cauliflower
2 heads celery
2 red peppers

BRINE:—1½ quarts of water to 1 cup salt. Peel onion, cut vegetables in small pieces, cover with brine and let stand overnight. Drain off next morning.

2 cups brown sugar
1 cup flour
6 tbsp. mustard
1 tbsp. tumeric

Mix all dry ingredients with 2 quarts of white vinegar.

Boil this mixture for 20 minutes stirring constantly. Pour over vegetables while hot. Let stand 10 days, stirring every day.

B.M.E.

RED PEPPER RELISH

12 red peppers

Remove seeds, put through chopper, cover with cold water, bring to a scald, drain. Cover with cider vinegar, add 2 lemons, cut in quarters. Boil for ½ hour, add 2 lbs. sugar and boil for 20 minutes or until thick. Remove lemon rinds.

BOTTLE.

DOREEN E. ROBERTSON.

PICKLED CHERRIES

Fill pint jars with “Bing” cherries, leave stems on. Add 1 tsp. salt and 1 tsp. sugar. Fill up jars with equal quantities of vinegar and cold water. Seal.

MRS. FRANK TAYLOR.
SPICED BEETS

Boil one cup vinegar, half a cup sugar and one teaspoonful whole cloves for about ten minutes. Fill quart bottle with beets that have been boiled, skinned and sliced. Pour the hot vinegar over them and cover when cool.

MRS. L. M. WILLIAMS.

SWEET TOMATO PICKLE

6 qts. small round green tomatoes. Peel and boil tender in salty water. Drain. Lay on platter and stick 4 cloves in each and let stand for a day. Make a syrup of:—

4 lbs. brown sugar
1 qt. vinegar
A little stick of cinnamon

Pour on tomatoes in a deep dish. Let stand for 3 days. Then pour off syrup and let boil until good and thick before putting in tomatoes. Then boil a few minutes.

MARY T. HUTCHINGS.

SWEET WATERMELON PICKLE

Rind of 1 large watermelon
1 tbsp. powdered alum
5 lbs. or 10 cups sugar
6 cups cider vinegar
1 cups water
3 lemons
6 sticks cinnamon
2 tbsp. whole cloves
1 tsp. whole mace

Method:—Peel white portion of melon rind, cut small and soak overnight in 1 gal. water in which the powdered alum has been dissolved. In the morning drain and rinse. Cover with cold water, bring to a boil and cook until tender.

Combine sugar, vinegar, water and boil 10 minutes. Tie lemons (sliced thin) and spices in muslin bag and add to the syrup. Drain rind and rinse with cold water. Drain again and add to the hot syrup. Cook until transparent. Seal.

(MRS. J. L.) NETTIE W. RALSTON.
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# Maritime Apple Calendar

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Page One Hundred and Twenty-five
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