

Gingerbread and Johnny Cake

ANGEL GINGERBREAD

1/2 cup sugar
 1/4 cup butter
 1/4 cup melted shortening
 1 1/4 cups flour
 1/2 tsp. cinnamon.
 1/2 cup boiling water
 1/2 cup molasses
 1 tsp. baking soda
 1/4 tsp. salt
 1 tsp. ginger
 1 egg

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.

GINGERBREAD

2 cups sifted flour
 2 tsp. baking powder
 1/4 tsp. soda
 2 tsp. ginger
 1 tsp. cinnamon
 1/2 tsp. salt
 1/3 cup butter
 1/2 cup sugar
 1 egg, unbeaten
 2/3 cup molasses
 3/4 cup sour milk or butter-milk

Bake moderate oven 50 minutes.

KATHLYN M. DUSTAN.

GINGERBREAD *this one*

1/2 cup sugar
 1 egg
 2 1/2 cups sifted flour
 1 1/2 tsp. soda
 1 tsp. each ginger, cinnamon
 1/2 tsp. cloves
 1/2 tsp. salt
 1 cup boiling water
 1/2 cup butter and lard mixed
 1 cup molasses

MRS. H. R. RISEBROW.

CORN CAKE

3/4 cup corn meal
 1 cup flour
 1/4 cup sugar
 4 tsp. baking powder
 1/2 tsp. salt
 1 egg well beaten
 1 cup milk
 2 tbsp. butter (melted)

Bake in shallow pan.

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

JOHNNY CAKE (Sour milk)

1 cup corn meal
 1 cup bread flour
 1/2 cup sugar
 1/2 tsp. soda
 1/2 tsp. baking powder
 1 tsp. salt
 1 1/2 cups sour milk

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
 1 tsp. rosewater
 1/2 tsp. bitter almond flavoring

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
 1/4 tsp. salt
 1/2 tsp. grated lemon rind
 1/2 cup powdered sugar
 1 large banana, mashed

Beat until fluffy, add 2 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 1/4 tsp. cream of tartar, beat and add syrup slowly. Flavor.

CREAM FILLING

2 cups scalded milk
 1/4 tsp. salt
 3/4 cup white sugar
 2 eggs
 1/3 cup flour
 1 tsp. vanilla

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

CHOCOLATE CREAM FILLING

Add 1 1/2 squares chocolate, melted to the above recipe.

CHOCOLATE ICING

3 tbsp. butter
 3 tbsp. cocoa
 About 1 1/2 cups icing sugar
 1 tbsp. or more of cream

DATE FILLING

1/2 lb. dates
 1/2 cup sugar
 1 cup water
 1 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.

MARSHMALLOW MAPLE FROSTING

1½ 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

1/3 cup butter	4 tsp. hot strong coffee
4 tsp. cocoa	1 cup or more of icing sugar
2/3 tsp. vanilla	dash of salt

ORANGE BUTTER FROSTING

3 tbsp. butter	1/4 tsp. salt
1 egg yolk	2 tbsp. grated orange rind
2 tsp. lemon juice	1 tsp. grated lemon 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

1½ tbsp. butter	Grated rind of 1 orange
2 tbsp. flour	1/2 cup white sugar
4 tbsp. orange juice	

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 spreading, 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	7/8 cup white sugar
3 tbsp. water	1 tsp. vanilla
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 tsp. water and 1 egg white.

Beat 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, stirring frequently. Turn out on brown paper, sprinkle liberally with salt, stir around until nuts are dry.

COCOANUT BALLS

1 egg white	About 2 c. sifted confec-
1½ tsp. cold water	tioners' sugar
	Packaged shredded cocoanut

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 cocoanut. Makes about 1/2 lb. cocoanut balls.

COCOANUT CANDY

3/4 cup evaporated milk	4 cups white sugar
1/4 cup water	1 cup cocoanut
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 softball when tested in cold water. Remove from fire, cool slightly. Add cocoanut 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 tsp. vanilla
1 tbsp. butter 1 cup chopped walnuts
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.

JOAN E. MIDDLETON.

CAMPFIRE FUDGE

4 squares chocolate 1 cup cream
2 tbsp. butter 2 tsp. vanilla
1/8 tsp. salt 15 Campfire Marshmallows
4 cups sugar cut in two

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.

E.J.R.

CHOCOLATE FUDGE

2 cups white sugar 1/4 cup butter
1/2 cup milk Dash of salt
2 squares chocolate 1/2 tsp. vanilla

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

MRS. W. L. HUNTER.

GINGER FUDGE

4 cups golden brown sugar 1 cup milk or cream
1 small teaspoon salt 1 dessertspoon vinegar
1 dessertspoon butter 1 teaspoon vanilla
1/2 cup Canton ginger

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.

MRS. J. T. CRISP.

MASHED POTATO FUDGE

1 large potato cooked and mashed, add 1 tsp. vanilla, 1 pound icing sugar and 1/2 pound cocoanut. Work potato in gradually. Pat 1/2 mixture into pan. To the remainder, add 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.

BETTIE HUNTER.

PEANUT BUTTER FUDGE

2 cups white sugar 2 squares chocolate or
1 small can evaporated milk 6 tbsp. cocoa
(1/4 cup) 2 tbsp. butter

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

MRS. F. H. MATHEWSON.

MOLASSES PULL TAFFY

2 cups brown sugar 1 teaspoon vanilla
1/8 teaspoon cream of tartar 2 tablespoons butter
1 cup molasses 1 cup of chopped nuts
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.

QUICK FONDANT

2 cups confectioners' sugar 1/4 cup sweetened condensed
1 tsp. desired flavoring milk

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 cocoanut.

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.

"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 ½ cup milk
¼ 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 1½ to 2 hours. Turn on hot plate. Serve with Lemon Sauce or Hard Sauce.

BREAD AND APPLE PUDDING

1 cup of soft bread crumbs ½ cup of honey or maple
Few grains of salt syrup
3½ cups of chopped raw 1 cup of water
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
1½ 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
½ tsp. salt 4 tbsp. shortening
4 tsp. baking powder ¾ cup milk

Roll dough ½ 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 ½ teaspoon cinnamon
1 cup soft bread crumbs ½ 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. FERGUSON.

BUTTERSCOTCH PUDDING

4 tblsps. butter 1 cup brown sugar
3½ tblsps. corn starch 2¼ cups milk
1½ tblsps. caramel 1 egg or 2 yolks
½ 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
1½ cups boiling water

Put together and boil five minutes.

Mix together the following:

1 tbsp. butter 1 cup flour
⅓ cup white sugar ½ tsp. salt
½ cup milk 1 small tbsp. 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
½ cup sugar 2 tsp. baking powder
1 egg 3 tsp. cocoa
¼ tsp. salt ¾ tsp. vanilla
½ cup milk

Mix alltogether and steam 1 hour. Serve hot with:—

SUNSHINE SAUCE

1 egg ½ tsp. vanilla
½ cup heavy cream Salt
½ 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.

DANIS APPLE CAKE

Core, peel and cut in small pieces enough apples to make 2 cups. Cook with ⅔ cup sugar and ½ cup water till soft. Grate ½ loaf stale bread and fry crumbs in ½ cup butter. Butter a baking dish and put in layers with crumbs on top and bottom, 3 layers of these and 2 of apple sauce are about right. Dot with butter and bake ½ 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	$\frac{2}{3}$ cup finely chopped suet,
$1\frac{1}{2}$ tsp. baking powder	1 cup chopped cranberries
$\frac{1}{2}$ tsp. salt	1 egg
$\frac{1}{2}$ cup bread crumbs	$\frac{1}{3}$ cup milk or water
$\frac{1}{3}$ cup brown sugar	

Mix well, put in well greased mould, cover with wax paper, steam 2 hours. Serve with Foamy Sauce:

$\frac{1}{3}$ cup butter	2 tbsp. milk
1 cup sugar	1 tbsp. lemon juice
2 eggs	$\frac{1}{2}$ 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 ($\frac{1}{2}$ hour). Add $1\frac{1}{2}$ cups milk, 2 eggs well beaten, sugar to taste, salt and a little nutmeg. Bake in a slow oven.

STEAMED FIG PUDDING

$\frac{1}{3}$ lb. dried figs	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{4}$ lb. grated suet	$\frac{1}{4}$ tsp. mace
$\frac{1}{3}$ cup granulated sugar	1 tsp. salt
1 egg	$\frac{1}{2}$ grated orange rind
$1\frac{1}{3}$ cups cake crumbs (stale)	$\frac{1}{2}$ grated lemon rind
$\frac{1}{4}$ cup bread flour	$\frac{1}{3}$ 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 $\frac{3}{4}$ full and steam about 1 hour.

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

THE LUNCHROOM, The Royal Bank of Canada.

LEMON PUDDING

1 large lemon, juice and rind	2 eggs
2 cups fresh bread crumbs	$\frac{1}{2}$ cup sugar
1 cup milk	Butter the size of an egg

Mix bread crumbs, juice of lemon and rind, sugar. Pour over scalded milk, add beaten egg yolks and butter cut in pieces. Bake, when cool spread with; 2 egg whites beaten stiff, juice of one lemon, $\frac{1}{2}$ cup white sugar.

MRS. A. M. McCURDY.

LEMON PUDDING

Grated rind and juice of one lemon, $\frac{3}{4}$ cup white sugar, 1 cup water. Let stand in pudding dish for 2 hours.

Mix batter— $\frac{3}{4}$ cup sugar, butter size of an egg, 4 tbsp. milk, 1 tsp. baking powder, ($\frac{3}{4}$) 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 $\frac{1}{2}$ hour.

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

PEACH PUDDING WITH MERINGUE

2 eggs separated	$\frac{1}{2}$ cup of milk
3 tbsp. butter	Grated rind of one lemon
$\frac{2}{3}$ 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 $\frac{1}{4}$ cup of powdered sugar). Return to oven to brown.

MRS. NELLIE HARDY, Rochester, N.Y.

FRESH PEACH COBBLER

6 large peaches	$1\frac{1}{2}$ cups flour
$\frac{3}{4}$ cup white sugar	2 tsp. baking powder
1 egg	$\frac{3}{4}$ 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 $\frac{1}{2}$ hour in hot oven.

MARY D. MITCHELL.

RAISIN-COCOANUT PUDDING

$\frac{1}{2}$ cup cocoanut	$\frac{1}{2}$ cup bread crumbs
1 tbsp. melted butter	2 cups hot milk
$\frac{1}{2}$ cup raisins	1 egg yolk
2 tbsp. sugar	$\frac{1}{2}$ tsp. salt
1 egg white beaten	

Add cocoanut, crumbs and butter to hot milk. Beat yolk and add with 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 $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup sugar, sift 1 cup flour and $\frac{1}{2}$ cup cornstarch, $1\frac{1}{2}$ tsp. baking powder. Add flour mixture, alternately with $\frac{1}{2}$ cup milk to the butter and sugar, then fold in 2 egg 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	$\frac{1}{2}$ tsp. cinnamon
2 tbsp. flour	Add 1 tsp. butter
$\frac{1}{4}$ tsp. salt	$1\frac{1}{2}$ 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	$\frac{1}{2}$ 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 $\frac{1}{2}$ 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:	$\frac{1}{2}$ tsp. cloves
1 cup suet chopped fine	1 tsp. soda
1 cup molasses	$\frac{1}{2}$ tsp. salt
1 cup milk	

Sift together 1 teaspoonful soda and 3 cupfuls flour reserving a small amount with which to flour the fruit. Add to the batter and beat well.

Prepare:

1 cupful raisins	$\frac{1}{4}$ lb. each of candied citron
1 cupful currants	and orange peel sliced fine
	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 LAPRAIK.

PLUM PUDDING

1 cup milk	$\frac{1}{2}$ lb. each of raisins, cur-
2 cups dry bread crumbs	rants, figs and citron peel
1 cup chopped suet	$\frac{1}{2}$ cup fruit juice or jelly
1 cup white sugar	1 tsp. nutmeg
4 eggs	$\frac{1}{2}$ tsp. each of cinnamon,
1 tsp. salt	mace and cloves

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

ENGLISH PLUM PUDDING

2 cups suet	2 eggs
3 cups flour	3 cups fruit
$1\frac{1}{2}$ cups cold water	Salt

Boil three hours. Serve with hard sauce.

HARD SAUCE

Put $\frac{1}{4}$ 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

$\frac{3}{4}$ lb. chopped suet	1 cup blanched and chopped
1 cup flour	almonds
$\frac{1}{2}$ lb. soft bread crumbs	2 tbsp. cornstarch
1 cup chopped preserved	1 tsp. each nutmeg, baking
cherries	powder, salt
1 lb. raisins	$\frac{1}{2}$ tsp. each cloves and cin-
$\frac{1}{2}$ lb. each currants and	namon, grated rind and
mixed peel	juice of 1 lemon
1 cup brown sugar	5 beaten eggs
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 suet, bread crumbs, fruit, peel 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

$\frac{1}{2}$ cup brown sugar 1 cup boiling water
 $1\frac{1}{2}$ tablespoons flour *as 1 count* 1 tablespoon butter
 $\frac{1}{2}$ teaspoon vanilla $\frac{1}{8}$ 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

$\frac{1}{2}$ cup butter 1 tablespoon cream
 $\frac{1}{2}$ cup brown sugar, firmly $\frac{1}{2}$ teaspoon vanilla
packed

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 $\frac{1}{4}$ teaspoon flavoring
1 egg or 2 egg yolks $\frac{1}{8}$ teaspoon salt
2 tablespoons white sugar

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 $\frac{1}{2}$ 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

$\frac{1}{3}$ cup butter $\frac{1}{2}$ teaspoon vanilla
1 cup powdered confectioners' Nutmeg
or brown sugar

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

1 cup
 $\frac{5}{8}$ cup white sugar $2\frac{1}{2}$ $1\frac{1}{2}$ tablespoons butter
 $1\frac{1}{4}$ cups boiling water $1\frac{1}{2}$ tablespoons lemon juice
 $2\frac{1}{4}$ tablespoons cornstarch Few grains nutmeg *small*

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

PINEAPPLE HARD SAUCE

Cream well $\frac{1}{2}$ cup butter, add gradually $1\frac{1}{2}$ cups powdered sugar; beat well. Carefully fold in $\frac{3}{4}$ 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 6 servings.

L.T.S.

VANILLA CREAM SAUCE FOR STEAMED PUDDINGS

1 cup fruit sugar 8 tablespoons cream
 $\frac{1}{2}$ cup butter $\frac{1}{2}$ 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
 $1\frac{3}{4}$ cups sugar Cream
 $\frac{1}{2}$ 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
 $\frac{1}{2}$ 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	$\frac{1}{4}$ cup cold water
$\frac{1}{2}$ cup fruit sugar	$\frac{1}{4}$ cup of hot water
3 tbsp. lemon juice	1 egg white
$\frac{1}{2}$ 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

$\frac{1}{3}$ cup butter	1 cup flour
$\frac{1}{2}$ cup sugar	1 tsp. baking powder
Yolks of 4 eggs	$\frac{1}{4}$ tsp. salt
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, $\frac{1}{4}$ 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 evenly 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 level tsp. cornstarch
2 tbsp. sugar	1 half tsp. vanilla
1 cup milk	

Cook in double boiler till well done.

L. M. MONTGOMERY MACDONALD.

CHERRY MARSHMALLOW WHIP

1 pkge. cherry flavored gelatine	$\frac{1}{2}$ cup salted almonds, chopped
2 tbsp. lemon juice	1 cup pitted eating cherries, cut in halves
12 marshmallows	6 drops almond extract
2 cups boiling water	
1 tbsp. sugar	

Softens 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

$\frac{1}{2}$ pound marshmallows	1 cup heavy cream
1 cup hot coffee	1 tsp. vanilla
$\frac{1}{8}$ 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 $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sugar.

Make custard of the following:

2 cups milk, 1 tbsp. cornstarch, $\frac{1}{2}$ 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

$1\frac{1}{3}$ cups milk	Yolks 2 eggs
$\frac{1}{2}$ cup sugar	2 tsp. cornstarch
Salt	$\frac{1}{2}$ tsp. vanilla

Cook in a double boiler; pour into moulds.

Top with the following:

Whites of 2 eggs beaten stiff, $\frac{1}{4}$ 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, $\frac{3}{4}$ cup sugar, 3 tbsp. bread crumbs in which is mixed a small tsp. baking powder, 1 cup chopped nuts and $\frac{1}{3}$ 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.

A. KATE STAVERT.

LEMON FOAM

3 tbsp. corn starch	Juice and rind of 2 lemons
2 eggs	1 cup sugar
$2\frac{1}{2}$ cups boiling water	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 $\frac{1}{2}$ tsp. vanilla. Shape into smooth dome shape rounds with a spoon on a sheet of heavy paper (wet and cut to fit cookie 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	Pulp of 1 orange shredded
1 cup sugar	$1\frac{1}{2}$ cups whipping cream
2 tbsp. gelatine	$\frac{1}{2}$ lb. marshmallows
2 tbsp. lemon juice	$\frac{1}{4}$ to $\frac{1}{2}$ cup nut meats
1 cup orange juice	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 $\frac{3}{4}$ cup white sugar. Heat and when very hot add $1\frac{1}{2}$ tablespoons corn starch mixed with cold milk or water, cool, pour over fruit, top with beaten egg whites slightly sweetened.

MRS. A. M. McCURDY.

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

$\frac{1}{2}$ pint cream, $\frac{1}{2}$ 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	Juice $\frac{1}{2}$ lemon
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ pint whipping cream beaten
1 cup crushed pineapple	moderately stiff
$\frac{1}{2}$ cup sugar	

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 $\frac{1}{3}$ 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 $1\frac{1}{2}$ 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	$\frac{3}{4}$ cup white sugar
$\frac{1}{4}$ cup cold water	1 tsp. grated lemon rind
1 cup boiling water	$\frac{1}{4}$ cup lemon juice
Grain of salt	2 egg whites

Soak gelatine in cold water for 5 minutes, add to the boiling water and stir 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 $\frac{1}{4}$ cup of cold milk. Put 1 pint milk in double boiler and let heat. Beat 2 egg yolks with $\frac{3}{4}$ 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. LAPEL

STRAWBERRY MARLOW

20 marshmallows	1 tbsp. orange juice
$\frac{1}{4}$ cup water	1 tbsp. sugar
1 cup crushed berries	$\frac{1}{2}$ pint cream—whipped

Mix berries, sugar and orange juice and let stand 30 minutes. Steam mallows and water till mallows 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	$\frac{1}{2}$ teaspoon ground cinnamon
Pinch salt	$\frac{1}{2}$ teaspoon pure vanilla
$\frac{1}{3}$ cup sifted fruit sugar	$\frac{2}{3}$ cup coarsely ground wal-
1 cup well-drained stewed prunes (chopped very fine)	nuts

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	$\frac{1}{2}$ tbsp. lem.	or
3 tbsp. powdered sugar	$\frac{1}{4}$ 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 $\frac{1}{2}$ 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	$\frac{3}{4}$ cup chopped nuts
$\frac{1}{4}$ cup boiling water	1 tsp. vanilla
$1\frac{1}{2}$ cups evaporated milk	$\frac{1}{2}$ tsp. gelatine
2 eggs	1 cup heavy cream

Caramelize the cup of sugar by putting in a saucepan over fire 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 $1\frac{1}{2}$ cups of evaporated milk which has been scalded 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 $1\frac{1}{2}$ 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)

1/2 cup sugar 1 egg white
1/4 cup water 1 drop oil of peppermint
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 tbsp. vanilla or other
1 cup rich milk flavoring
1 cup granulated sugar 1/4 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 2 tbsp. orange juice
1 pint fresh raspberries 2 egg whites
1/2 cup water 1/16 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 chill-egg 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
1 cup of boiling water small

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 $\frac{1}{2}$ bottle of fruit pectin. Place on fire, and let boil $\frac{1}{2}$ minute. Skim while it boils and as mixture cools. Place immediately in jelly glasses. Cover with parafin 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

1 doz. red peppers. Take out seeds. Put through mincer. Cover with cold water. Pour off in 5 minutes. Scald and drain. Cover with vinegar (cider) add 2 lemons, cut in slices. Boil $\frac{1}{2}$ hour. Add 2 lbs. white sugar. Boil 20 - 30 minutes, until it jellies. Remove lemon and put in jelly glasses.

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

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

7 pounds white sugar to one
gallon currants. *16 cups*

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 $\frac{1}{4}$ to 1 $\frac{1}{2}$ hours.

For half basket—(3 quarts) use 1 $\frac{1}{2}$ pints water and 7 $\frac{1}{2}$ 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. HIGGINSON.

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, ½ lb. walnuts.

Separate pulp from skin. Heat pulp scalding hot, put through colander and sieve. Then add skins and pulp with sugar. Boil slowly 20 mins., add raisins and boil 15 mins. Then add chopped nut meats and seal.

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	1 qt. water
2 lemons	4 lbs. white sugar
1 grapefruit	

Cook fruit without cutting until soft. Remove seeds. Put fruit through chopper. Add sugar to juice and fruit and boil 1½ hours.

"PRINCE EDWARD ISLAND".

ORANGE MARMALADE

1 grapefruit	1½ pints water
1 lemon	3½ lbs. sugar
2 oranges	

Wash fruit and cut into halves. Cook in water until tender. Put through chopper, add sugar to pulp and juice. Cook for about ½ hour.

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

ORANGE - RHUBARB JAM

2 lbs. rhubarb	3 lbs. sugar
3 oranges	

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 thickens quickly when tested on a cold plate.

MARY D. MITCHELL.

QUINCE JAM

Peel quinces and cut in quarters. Boil in boiling water till soft. Add water to make 2 qts., add 4 pounds sugar. Boil 15 minutes.

MRS. W. L. HUNTER.

TOMATO MINCEMEAT

1½ pints chopped tart apples
1 pint chopped green tomatoes
2 teaspoons cinnamon
1 teaspoon, of each: salt, allspice and ground cloves
2 cups sugar, brown or white
1 lb. raisins or currants
¼ cup vinegar
1 cup suet

Peel and chop apples. Mix all together, bring to rapid boil, simmer until thick. Pour into sterilized pint jars, and seal. Use as filling for mince pies, tarts, or double-decker sugar cookies, with the centre of top cookie cut out and replaced by a spoonful of mincemeat.

1 lb. raisins
1 lb. currants
1 lb. suet
1 lb. sugar
2 lb. apples (chopped)
¼ lb. almonds
½ lb. peel

1 peck green tomatoes
chopped
8 cups brown sugar
2 lbs. raisins, chopped
2 cups suet, chopped
1 lb. currants
1 cup vinegar

Boil 3 hours.

2 tsp. salt

PEACH CONSERVE

18 peaches, 6 oranges (pulp and skin minced)	10 cups of sugar
	½ 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)	Add ¾ lb. sugar to each
5 lbs. rhubarb chopped fine	pound of fruit

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
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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) cukes, 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 $\frac{1}{4}$ 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 1 lb. seeded raisins, put through chopper
2 good sized onions, cut in slices 2 tbsp. salt

Boil until all is very soft, when cool put through sieve.

Mix, 2 lbs. brown sugar 1 oz. each cloves and cin-
 $\frac{3}{4}$ cup flour (which has been namon
browned in the oven) $\frac{1}{2}$ 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 cauliflower.

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 $\frac{2}{3}$ cup flour lastly mixed with $\frac{1}{2}$ 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 | 1 cup coarse salt sprinkled |
| 6 large onions sliced | through |

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

Add:—

- | | |
|-------------------------|--------------------------------|
| 2 pints fresh vinegar | 1 tbsp. ground cloves |
| 2 lbs. brown sugar | 1 tbsp. ground mustard |
| 2 tbsp. ground allspice | $\frac{1}{2}$ lb. mustard seed |
| 2 tbsp. ground cinnamon | 1 small tbsp. black pepper |
- Boil 15 minutes, Seal.

MRS. W. GUY LAPRAIK.

INDIAN RELISH

- | | |
|-----------------------------------|--------------------|
| $\frac{1}{2}$ peck green tomatoes | 6 large onions |
| 1 large cucumber | 1 bunch celery |
| 3 red peppers | 3 cups white sugar |

Slice cucumber and tomatoes add $\frac{1}{2}$ 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 $\frac{1}{2}$ inch rings. Cover with boiling water, add $\frac{1}{2}$ cup salt and let stand overnight. Strain next morning,

To 3 qts. white vinegar add—

- | | |
|---------------------|--------------------------------------|
| 2 tbsp. salt | $\frac{1}{2}$ cup mixed whole spices |
| 4 tbsp. mustard | $\frac{1}{2}$ tsp. alum |
| 4 tbsp. white sugar | |
- 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 red pepper |
| 1 qt. vinegar | 1 lb. brown sugar |
| 1 qt. onions | $\frac{1}{4}$ cup mixed wholespice |
| 1 qt. cauliflower | |

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

BRINE:— $1\frac{1}{2}$ 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 | 6 tbsp. mustard |
| 1 cup flour | 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. Bottle.

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 $\frac{1}{2}$ 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 tbsp. 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	A little stick of cinnamon
1 qt. vinegar	

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

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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October	Gravenstein MacIntosh Blenheim Wolf River	Dessert Dessert	Cooking Cooking Cooking Cooking
November	Wagener MacIntosh Cox Orange Ribston King Blenheim	Dessert Dessert Dessert Dessert	Cooking Cooking Cooking Cooking Cooking
December	Wagener Greening Courtland Ribston King Bishop Pippin	Dessert Dessert Dessert Dessert	Cooking Cooking Cooking Cooking
January	Baldwin Golden Russet Delicious Bishop Pippin Northern Spy	Dessert Dessert Dessert Dessert	Cooking Cooking Cooking Cooking
February	Northern Spy Ben Davis Baldwin Stark Delicious Golden Russet	Dessert Dessert Dessert	Cooking Cooking Cooking Cooking
March	Northern Spy Ben Davis Baldwin Delicious Golden Russet	Dessert Dessert Dessert	Cooking Cooking Cooking
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May	Northern Spy Ben Davis	Dessert	Cooking Cooking

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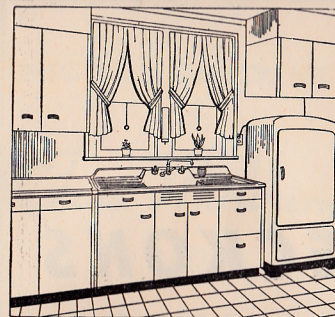
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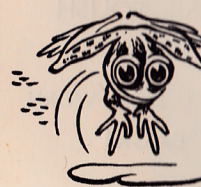
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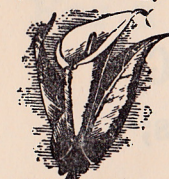
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