

U C W L Cook Book



UKRAINIAN TRADITIONAL
and
FAVORITE RECIPES



A Book of Tested Recipes

Second Edition

Acknowledgment

The Ukrainian Catholic Women's League of Yorkton take pleasure in presenting their second edition of the U.C.W.L. Cook Book.

We wish to thank the advertisers for their generous support, and ask our members to show their appreciation by patronizing the businessmen whose advertisements appear herein.

The Committee in charge wishes to take this opportunity to thank the ladies who donated their treasured recipes, and those who helped in many ways to make our Cook Book a success.

UKRAINIAN CATHOLIC WOMEN'S LEAGUE

YORKTON, SASK.

1970

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LORD OF ALL POTS AND PANS AND THINGS, SINCE
I'VE NO TIME TO BE A SAINT BY DOING LOVELY
THINGS, OR WATCHING LATE WITH THEE, OR
DREAMING IN THE DAWNLIGHT, OR STORMING
HEAVEN'S GATE. MAKE ME A SAINT BY GETTING
MEALS, OR WASHING UP PLATES. ALTHOUGH I
MUST HAVE MARTHA'S HANDS' I HAVE A MARY
MIND.: AND WHEN I BLACK THE BOOTS AND SHOES,
THY SANDALS LORD, I FIND. I THINK OF HOW THEY
TROD THE EARTH, EACH TIME I SCRUB THE FLOOR.
ACCEPT THIS MEDITATION: LORD I HAVEN'T TIME
FOR MORE, WARM ALL THE KITCHEN WITH THY
LOVE; AND LIGHT IT WITH THY PEACE; FORGIVE
ME ALL MY WORRYING, AND MAKE ALL GRUMBLING
CEASE, THOU WHO DIDST LOVE TO GIVE MEN FOOD'
IN ROOM OR BY THE SEA, ACCEPT THIS SERVICE
THAT I DO -- I DO IT UNTO THEE.

UKRAINIAN AND NATIONAL DISHES

TRADITIONAL DISHES FOR UKRAINIAN CHRISTMAS EVE

KUTIA	BORSCH	FISH
PYROHY WITH POTATO, SAUERKRAUT, POPPY SEED AND PRUNE FILLINGS	HOLUBTSI WITH RICE AND BUCKWHEAT	
MUSHROOMS	KOLACH	PAMPUSHKY
		BEVERAGE

KUTIA

Evelyn Rohatensky

1 cup wheat	1/2 cup poppyseed
6 cups water	1/2 cup chopped nuts
1 cup sugar or honey	Pinch of salt

Pick out all foreign objects from the wheat. Wash well. Place the wheat in a heavy pot (aluminum or stainless steel). Add the 6 cups of water. Soak overnight. Do not drain. Bring the wheat to a boil and skim the scum off the top. Turn to low heat, cover and simmer for 4 to 5 hours or until kernels burst open and white appears. Stir occasionally while it is cooking.

Wash the poppy seeds well in a fine cloth. Scald and simmer for about 5 minutes. Drain well in a cheese cloth. Grind the poppy seeds using the finest blade on a food chopper. Add the sugar and 1 cup of boiling water. Stir into the wheat. Cool. Refrigerate. Before serving add the nuts.

CHRISTMAS EVE BORSCH

1 cup grated carrots	6-1/2 cups cold water
1 cup diced celery	2 cups tomato soup
2 cups grated beets	2 tablespoons flour
1 cup shredded cabbage	3 tablespoons butter
1/2 cup canned or	salt and pepper to taste
dried mushrooms	1 tablespoon lemon juice
2 medium onions,	
chopped fine	

Mix carrots, celery, beets and one chopped onion with the water, add salt and pepper and simmer for a half hour. Fry chopped onion in butter until transparent. Add cabbage and mushrooms. Simmer about 5 minutes. Add to the borsch. Cook the vegetables until tender. Stir in the tomato soup and lemon juice. Dissolve the flour in 1/4 cup cold water and add to the borsch. Bring to a rapid boil and remove from heat.

Miniature dumplings may be added to the borsch.

Fry 1 small onion in 1 tablespoon butter. Add 1/4 cup finely chopped mushrooms, a pinch of salt and pepper and 1 tablespoon of cracker crumbs. Stir well. Using the pyrohy dough make several miniature pyrohy by placing a small portion of the mushroom filling on each small square of dough. Pinch edges together. Boil in salted water for 5 minutes. Remove from water and pop them into the borsch.

KOLACH (Traditional Braided Bread)

3 packages yeast	1 cup melted butter
4 eggs	4 cups scalded milk (cooled)
1 teaspoon salt	16 cups flour
1 tablespoon sugar	Grated rind of 1 lemon

Have the flour warm and sifted. Dissolve the yeast in the milk. Add 4 cups of the flour to make a batter. Let this batter rise.

Beat 4 eggs to which salt and sugar have been added. Stir in the butter and lemon rind. Add to the batter. Add remaining flour and knead for a half hour.

Allow dough to rise until it is double in bulk. Turn on a floured board. Divide dough and braid. Place in greased pans and let kolachee rise.

Using a pastry brush, glaze the tops of kolachee with beaten egg and sprinkle with poppy seeds. Bake at 350 degrees for about 45 minutes.

DOUGHNUTS OR PAMPUSHKY Stefania Hrywkiw

Dissolve 2 teaspoons sugar in 1/2 cup lukewarm water. Add 1 pkg. yeast and let it stand for 10 minutes.

1 cup shortening	1-1/2 cups sugar
------------------	------------------

Cream the two together. Beat in 7 eggs. Add 2 cups lukewarm water, 1 teaspoon vanilla, yeast mixture, 7 cups flour (approximately) and 1 tablespoon salt. Knead well. Dough should be soft. Allow to rise for about 2 hours. Punch dough. Allow to rise again. When rolling out the dough do not knead it. Roll it out gently. Cut out doughnuts placing them on a dish towel. Cover lightly with another dishtowel and allow them to rise for about 3/4 of an hour. Deep fry doughnuts in lard or oil. Yield approximately 6 dozen.

PAMPUSHKY:

Using a portion of the above dough cut out circles and place one teaspoon of sweetened ground poppy seeds on each. Fold over, pinch edges together. Allow to rise. Deep fry.

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1-1/2 cups coarse whole buckwheat
 3-1/2 cups boiling water
 1 tablespoon salt, dash of pepper
 1/2 lb. pork fat or bacon
 1/2 lb. hamburger meat (optional)
 1 large onion
 Medium-sized sour cabbage leaves
 (Sweet cabbage leaves, steamed and sectioned may be used)

Wash buckwheat, boil in 3-1/2 cups water. Chop pork fat or bacon, fry, when nearly done, add chopped onion, hamburger meat, salt and pepper. Mix. Fry for 10 minutes. Combine and stir into cooked buckwheat.

Cover cabbage head with boiling water. Boil for one hour or until cabbage is tender. Drain, cool the leaves. (Do not rinse or soak sour cabbage leaves before or after cooking).

Section leaves. Spread a spoonful of buckwheat on each section and roll it up. Place in a buttered casserole.

Fry onions in butter and spread over cabbage rolls.

Preheat oven to 350 degrees. Bake cabbage rolls for 2 hours, reducing the heat to 300 degrees for the second hour.

RICE HOLOBTSI

Valerie Ratushniak

3 cups rice (washed thoroughly)	1 cup butter
8 cups water	1/2 cup finely chopped
1 tablespoon salt	onion (fried in butter)
1/4 teaspoon pepper	1 tin tomato soup
2 heads large sweet cabbage	1/2 cup water
(leaves are steamed and sectioned)	

Add the water, salt and pepper to the rice. Bring to a boil. Simmer on low heat stirring occasionally. Turn off the heat before the rice is completely cooked.

Stir half of the fried onion and butter into the rice. To the other half add the tomato soup and the 1/2 cup water. This tomato sauce will be used to spread over each layer of cabbage rolls as they are being made.

Place one heaping tablespoon of the rice on to a cabbage leaf. Roll. Place the cabbage rolls into a greased medium sized roaster. (It is easier to spoon out the cabbage rolls if each layer of rolls is placed in an opposite direction.)

Sprinkle each layer with salt and pepper and several spoonfuls of the tomato sauce. Aluminum foil may be placed on top to prevent scorching.

Preheat oven to 350 degrees. Bake the holohtsi for approximately 2 hours or until the cabbage leaves are tender when pricked with a fork.

A TRADITIONAL UKRAINIAN CHRISTMAS

In every Ukrainian home where national customs are in practice a sheaf of wheat, "Diduch" is as much a part of the decorations as is the Christmas tree, "Yalyuka" the Christmas symbol of all nations.

The sheaf of wheat is symbolic of the hope that next year's crop will be bountiful. Farming was the chief livelihood in the Ukraine. Anything grown in the fields is looked upon as a gift from the heavens and deserves the praise of every man.

It is also a traditional custom to spread wisps of hay under the embroidered tablecloth and under the table. This represents the manger where Christ was born.

Christmas Eve is an important part of the Christmas season. The Home is redecorated and rearranged days ahead of time. With the first evening star the members of the family take their places at the table. The father leads the grace and asks the blessing for the health of his family and the hope that all may be together again the following Christmas.

The candle in the center of the table is lit, signifying the star that appeared at the birth of Christ.

The repast is meatless. Ukrainian women prepare a meal of delicious delicacies. It consists of 12 different dishes, symbolic of the 12 apostles.

All food is cooked in either butter or oil. The first of the 12 dishes served is called "kutia", whole wheat cooked for many hours and prepared with honey and ground poppy seeds. Other dishes are borsch with small triangular-shaped bits of dough filled with mushrooms, fish, holubtsi, and pyrohy with mushroom gravy. A special braided bread called "kolach", pampushky, mediwnyk and chrustyky are also served. All members of the family partake of at least a portion of each dish served.

Following the meal the children play games, while the young people form small groups of carol singers.

On Christmas Eve, carols are sung until it is time to prepare for midnight mass. There the people receive Holy Communion and kneel before the "wertep" the manger depicting the scene of the birth of Christ.

During the three holy days carollers both young and old sing in every house in the parish. At each home friendly greetings are exchanged and the carollers ask the blessing of the new-born Christ upon every member of the family. The gospodar thanks all for their good wishes and invites the visitors to come in, while the lady of the house serves food.



TRADITIONAL DISHES FOR EASTER BREAKFAST

HARD BOILED EGGS	HAM	SAUSAGE	STUDENETZ
SPARE RIBS WITH NACHYNYKA		COTTAGE CHEESE	HORSERADISH
BEEF AND HORSE RADISH RELISH		PASKA	BABKA
TORTES	MEDIWNYK	PYSANKY FOR DECORATION	BEVERAGE

PASKA (EASTER BREAD) Anastasia Shordee

2 cups scalded homogenized milk (cooled)	2 cups lukewarm water
1 pkg. yeast	1/3 lb. butter
2 or 3 eggs	1/4 cup sugar
14 level cups flour	2 tsp. salt

Dissolve yeast in 1/2 cup of water and 1 teaspoon sugar. Beat eggs, add melted butter, sugar, salt and liquids. Mix in the flour. Dough should be fairly stiff. Allow to rise for 2 hours. Punch down. Grease round pans of any desired size. Make out each paska quite small in each pan. Allow to rise. Glaze by brushing the tops with beaten egg. Bake at 375 degrees for the first 15 or 20 minutes. Reduce heat to 325 degrees and continue baking for about 45 minutes. Baking time will depend on the size of the pan.

HEADCHEESE OR STUDENETZ Evelyn Rohatensky

4 pork hocks	1 small onion
2 pigs feet	1 teaspoon mixed spice
6 cloves garlic	(tied in a bag)
Salt	

Soak the meat in cold water for 2 to 3 hours. Wash well. Put meat in a fairly deep pot and cover with cold water. Bring it to a boil. Remove all scum while the meat is boiling. Turn heat down low enough to simmer. Add 4 cloves garlic, onion, spices and salt to taste. Cover and simmer meat for about 4 hours or until meat falls away from the bones freely.

Strain the stock. Remove meat from the bones and cut into small pieces. Place meat in a glass casserole or in any desired dish. Crush 2 cloves of garlic. Sprinkle over the meat. Skim the grease off the stock. Pour stock over meat and stir. Leave uncovered until it has cooled. Cover and place in refrigerator to set, preferably overnight.

HORSERADISH AND BEET RELISH Anne Abrametz

1 large pot of beets	1 cup vinegar
1 heaping tablespoon salt	1/2 cup sugar
horseradish	

Pick large beets off the garden. Cut tops, leaving 1/4 of stem on. Wash and boil until tender. Drain and cool, then peel. Wash and scrape horseradish. Use 1/3 ground horseradish to 2/3 ground beets.

Boil wine, combine with ground beets and horseradish fill jars 1/4 full. Store in deep freezer.

UKRAINIAN SAUSAGE

Margaret Raina

6 lbs. trimmed port butt 1/2 teaspoon pepper
4 lbs. shoulder veal 1 quart water
4 cloves garlic crushed in 3 tablespoons salt.

Grind meat, add seasoning. Add more salt or pepper if desired. Mix well. Add water, continue to mix until all water is absorbed. Put meat into casings, prick casings with needle to let the air escape. Smoke or bake, by placing sausage in a pan with a rack, fill with water almost covering the sausage and bake for 1 hour at 350 degrees Fah. Baste frequently until sausages are browned.

UKRAINIAN EASTER BREAD

Anne Bilous

10 cups flour 2 pkgs. yeast
1/2 cup butter 1/2 cup cooking oil
6 whole eggs and 2 yolks 1-1/2 cups sugar
Grated rind of orange 3 cups milk
3 teaspoons vanilla 1 teaspoon cinnamon

Dissolve yeast in 1/2 cup lukewarm water for 10 minutes. Warm milk into which sugar has been dissolved. Let cool.

Put 8 cups flour in a bowl. Add yeast and milk and work in. Beat eggs and add to dough. With your hands work in orange rind, vanilla, butter and cinnamon

Add remaining 2 cups flour, a little at a time and knead in. The 2 cups of flour may not be required for desired consistency. Knead for about 10 minutes. Add oil and knead again for 5 minutes. All oil must be blended in. Let rise for 2 hours.

Punch dough down and let rise again.

Shape dough into any desired forms and put into greased pans. Let rise. Dough may be brushed with beaten egg before baking. Bake in 350 degrees oven for 40 - 45 minutes.

MEDIWNYK (HONEY CAKE)

Stefania Hrywkiw

4 tablespoons butter 1 teaspoon baking soda
12 tablespoons sugar 1 teaspoon all spice
2 cups melted honey 1 cup chopped dates
4 eggs 1/2 cup chopped walnuts
4 cups flour 1 pkg. yeast dissolved in
 1/2 cup lukewarm water

Cream butter and sugar well. Add melted honey and one egg at a time, beating well after each addition. Stir in yeast. Add dry ingredients about a quarter at a time, mixing well. Finally stir in the nuts and dates. Bake in a greased oblong pan or several loaf pans. Bake for about 1 hour at 325°F.

This cake keeps well and is best after two or three days after baking.

Bring 3 cups milk to a boil and remove from the range. Add the hot milk gradually to 1 cup flour and beat thoroughly until smooth and free of lumps. If necessary strain or press the mixture through a sieve. Cool to lukewarm.

Dissolve 4 teaspoons sugar in 1 cup lukewarm water. Sprinkle 5 tablespoons yeast over it and let stand until all yeast granules are softened. Combine with the lukewarm milk-flour paste mixture. Beat well, cover, and let rise in a warm place until light and bubbly.

Beat 45 egg yolks and 6 whole eggs together along with 2 teaspoons salt. Add 3 cups sugar gradually and continue beating until light. Beat in 2 cups melted butter, 4 teaspoons vanilla and grated rind of 1 lemon and 1 orange. Combine this mixture with the sponge and mix well. Stir in enough flour to make a very soft dough (16 cups sifted flour) and knead it in the bowl. Try working the dough over and up continually for about 10 minutes. The usual method of kneading does not apply to Babka dough. This dough is very soft and thorough kneading is essential to develop its elasticity.

When raisins are used they should be added after the dough is kneaded. Cover and let it rise in a warm place until double in bulk. Punch down, knead a few times and let it rise again. This second rising may be omitted if desired.

Prepare tall, round baking pans by buttering them generously with soft butter. (Baking pans could be 5 lb. Honey cans, Crisco tins, juice tins, etc.) Fill the pans 1/3 full, cover and let rise in a warm place until it reaches the brim of the pan. It should triple in bulk.

Brush the loaves with a beaten egg diluted with 2 tablespoons milk. Bake in a moderate oven (375 degrees) for about 10 minutes then lower the temperature to 325 degrees and bake for about 30 minutes, then lower the temperature again to 275 degrees and continue baking for 15 to 20 minutes longer. If necessary cover with foil to prevent scorching. Remove the loaves from oven and let stand for 5 to 10 minutes. Tip each loaf very gently from the pan on to a pillow, as the loaves are cooling, change their position gently a few times to prevent settling.

CHROOSTYCKY

Evelyn Rohatensky

6 egg yolks	2 tablespoons icing sugar
2 eggs	pinch of salt
2 tablespoons cream	1 teaspoon vanilla
2 teaspoons baking powder	flour (enough to make a soft dough)

Roll out a piece of dough very thin. Using a sharp knife cut the dough diagonally criss-crossing to make oblong diamonds.

Make a slit in the centre. Push one end pulling it through the slit. Deep fry in hot oil. Remove from oil and place on paper towels. Sprinkle the chroostycky with icing sugar.

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A TRADITIONAL UKRAINIAN EASTER

Easter services are one of the most beautiful services in the Ukrainian Catholic Rite. Beginning with the Lenten Season the church prepares the faithful by fasting, penance and Holy Communion for the "Feast of Feasts". The more attention and devotion we put into these services, the better we understand the price which Christ paid for our salvation.

Holy week begins with Palm Sunday commemorating the triumphal entry of Christ into Jerusalem. Twelve gospels are read in the evening of Holy Thursday in commemoration of the Passion of Christ, with twelve candle bearers in attendance. After each Gospel one of the candle bearers departs, indicating the manner in which the Apostles deserted their master. After the twelfth Gospel has been read no bells are heard until Easter morning, signifying our grief for Christ.

In the morning of Good Friday the Royal Hours are chanted. In the evening Jerusalem Matins (Utrenia) are sung before the "Plaschanytsia" or shroud representing the body of Christ laid in the tomb. A guard of honour is placed around the shroud, signifying the guards which watched the tomb of Christ. When this service is over, the faithful express their devotion by approaching on their knees and kissing the shroud.

At dawn on Easter Sunday the resurrection is solemnized. The priest incenses the "plaschanytsia" which is then carried in procession around the church three times. Finally the procession stops before the closed doors. The closed doors denote that up to the time of Christ's Resurrection the kingdom of heaven was closed to people.

The priest then intones the triumphant song. "Christ is risen." The people repeat this chant several times and finally the priest opens the door and the procession enters the church. The priest then lays the shroud on the altar where it remains until Ascension Day. At mass the Gospel is read in several languages to give to all nations the message that Christ has risen.

One of the interesting customs is the blessing of the Easter food. Coloured Easter eggs called "pysanky" are usually placed amongst the other victuals to decorate the food. The egg is the symbol of life. The egg shell represents Christ's grave from which he arose.

The horseradish represents the bitterness of sin and its sad consequences. Salt represents fast or mortification. Paska represents Christ the lifegiver of all creatures, as bread nourishes our body, likewise Christ nourishes our soul by Holy Communion--the bread of everlasting life. The different meats represent the paschal lamb which the Jews consumed on their Pascha. Cheese and butter represent God's grace.

All these customs actually give a deeper meaning to Easter. Of course it takes time to prepare them, but there is all of Lent to do it. The more time that is spent in preparing for Easter, the happier everyone is when it comes.



SPARERIBS WITH NACHYNKA

Palanytsia:

6 eggs, well beaten	2 teaspoons baking powder
1 cup cold water	4 to 4-1/2 cups flour
1 teaspoon salt.	

Beat eggs, add water and beat. Sift dry ingredients; add to the egg mixture. Mix thoroughly and knead. Roll out or pat out in a greased pan to 2 inch thickness. Prick with a fork in several places. Bake in 250°F. oven for 45 minutes. Let Palanytsia cool. Slice into small cubes. Set aside.

Nachynka:

5 beaten eggs	1/4 cup chopped onions
2 cups hot chicken broth or hot water	1 tablespoon chopped parsley
1/4 cup butter	1 teaspoon sage
1/4 cup chopped celery	1 teaspoon salt
	1/4 teaspoon pepper

Saute onion and celery in butter until transparent. Add chicken broth or water. Pour over the Palanytsia cubes; let steam thoroughly for a few minutes.

To the beaten eggs add chopped parsley, sage, salt and pepper. Mix and add to the steamed Palanytsia; Fold over gently.

Rub spare ribs with salt and pepper. Leave in one piece. Stuff spare ribs loosely and sew up the ends. Place in a covered roaster, add 1/2 cup water, 1 onion, and bake in a moderate oven at 350°F. for about 2-1/2 hours.

NACHINKA

Anne Obuck

1/4 lb. butter	1 small onion
1 cup cornmeal	1 teaspoon sugar
1 quart warm milk	1 teaspoon salt
4 well-beaten eggs	1 teaspoon baking powder

Fry the chopped onion in butter until it is a golden brown. Turn the heat to low. Add the cornmeal into the butter and mix well. Add the sugar, salt and the warm milk. Stir slowly until the cornmeal begins to thicken.

Remove from heat. Add the well-beaten eggs and baking powder. Mix well together and place in a 325° oven for 1 hour.

Compliments

OF

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5 lb. salmon	2 eggs beaten
1 medium onion	Parsley (chopped)
1-1/2 cups toasted bread	1 bay leaf
crumbs	salt and pepper
2 tablespoons vegetable oil	

Scale and clean the fish. Skin the fish, being careful not to tear it. Wrap the skin in wax paper and place in the refrigerator.

Cut the fish in medium size pieces, cover with water, add salt, pepper, bay leaf, onion, a sprig of parsley and boil for 25 minutes. Lift meat from fish stock and remove all the bones. Put the meat through a meat grinder. Add bread crumbs, oil, eggs, parsley, finely chopped onion and season to taste. Mix well. Stuff the skin with the mixture, shaping it at the same time to look like a fish. Sew it up. Place the fish in a pan, add a little fish stock, bake for 3/4 of an hour at 300°F. Remove from pan and cool.

PYROHY

Evelyn Rohatensky

3 cups flour	1 egg
1 cup warm water	1 teaspoon salt
2 tablespoons cooking oil	

Beat egg; add oil and water and mix with the flour and salt. Knead well to make a soft dough. Let it stand covered for about 10 minutes then roll out thin as for pie crust on floured board.

Cut into small squares and place a little of the filling on each square. Fold over into a triangle and pinch the edges together well. Drop into boiling salted water and boil for 10 minutes. Drain, Rinse with cold water to prevent pyrohy from sticking together. Drain well. Sprinkle melted butter over pyrohy. Serve with onions fried in butter or sour cream with chopped green onion.

Filling for pyrohy:

- 1). Mashed potatoes buttered, seasoned and mixed with cottage cheese.
- 2). 1/2 lb. Velveeta cheese mixed well into about 4 cups of hot mashed potatoes seasoned to taste.
- 3). Sauerkraut fried in bacon fat with pieces of chopped bacon.
- 4). Cottage cheese mixed with an egg and salt.
- 5). Any desired fruit mixed with a bit of sugar.

Compliments of

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CHILI CON CARNE

Marilyn Krochak

Melt in frying pan 2 tablespoons fat. Add and cook until brown:

1 lb. ground beef 1 large onion chopped

In saucepan, heat together:

1- 10 oz. can tomato soup
1- 15 oz. can red kidney beans
1 cup water

Add the meat and onions along with:

1- teaspoon chili powder
1- teaspoon salt
1/4 teaspoon pepper
1- can mushrooms

Simmer for 15 minutes and serve. Serves 6.

CHOP SUEY

Helen McLashen

1/2 lb. beef, pork or chicken - cut up

Heat 1/4 cup oil in fry pan.

Add:

Meat 1 tablespoon Soya Sauce
1 teaspoon salt 1 clove minced garlic

Brown quickly, then remove meat.

Add:

1 cup chopped onion 1 can mushrooms, drained
1 cup chopped celery 1 can bean sprouts (drained)

Fry vegetables a few minutes. Add meat. Mix 1 tablespoon corn starch with mushroom liquid and add to pan. Chinese noodles may be added before serving. Serve with rice. Leftover meats may be used in this recipe.

SWEET AND SOUR SPARERIBS

Irene Whitby

2 or 3 lbs. ribs

Salt and pepper to taste

Flour spareribs in paper bag and fry until brown.

3 tablespoons brown sugar 1/2 teaspoon salt
2 tablespoons corn starch 1/4 cup vinegar
1/2 cup ketchup 15 oz. tin pineapple tidbits
1 tablespoon soya sauce

Bring to a boil until thick; pour over spareribs and bake in a 325° oven for 1-1/2 hours or until done. Serve with rice.

PRESERVING CHOICE CHILDREN

Take one large grassy field

2 or 3 small dogs

1/2 dozen children

pinch of brooks and some pebbles

Mix children and dogs well together and put them in the field stirring constantly. Pour the brook over the pebbles, sprinkle the field with flowers, spread over all a deep blue sky and bake in the hot sun.

When thoroughly brown remove and set away to cool in a bathtub.

3 eggs, beaten well	3 teaspoons baking powder
1 cup milk	4 cups flour (approximately)
1 teaspoon salt	

Beat eggs, add milk and beat again. Add the dry ingredients and knead well. The dough should be soft. Roll out or pat out in a greased pan to 2-inch thickness. Prick with a fork in several places. Bake in a 350°F. oven for 45 minutes. Let palanytsia cool. Break into chunks. Set aside.

Use 1 cup poppy seeds. Cover with boiling water and soak for about 10 minutes or until water is absorbed. Grind and mix with sugar or honey. The amount will depend on one's taste. Moisten the palanytsia with boiling water. Add the sweetened poppy seeds and mix well. Serve cold.

This dish is suitable for meatless days.

BAKED PYROHY

Stefania Brywkiw

2 cups flour	1 teaspoon baking soda
1 cup sour cream	(dissolved in cream)
	1 egg

Mix the above ingredients well and allow dough to remain for 2 hours. Prepare filling from cooked potatoes mashed with butter, salt and pepper. Add cottage cheese to potatoes if desired. A bit of dill may be chopped and mixed with potatoes and cottage cheese. Roll out dough about 1/4 of an inch thick. Cut out and place a teaspoonful of potato filling on each circle. Pinch edges together. Make little oblong pyrohy. Place pinched edges down on buttered baking sheet. Bake in a 325° oven for about 20 minutes or until golden. Remove from pan and place in a bowl. Butter them as desired.

Cream sauce for Pyrohy:

Fry small onion in 2 tablespoons of butter. Add 1 cup sweet cream which has been thickened with 1 scant tablespoon of flour. Add 1 teaspoon salt and a pinch of pepper. Cook for several minutes. Add baked pyrohy and stir well. Turn heat down. Keep hot until ready to serve.

MAMMA'S KNIDLEE

Anastasia Zuck

1 pkg. (2 cups) dry curd	1 teaspoon salt
cottage cheese	1 cup flour
2 eggs (slightly beaten)	

Mix well. Using flour on your hands shape into balls, which are slightly larger than a walnut.

Use a large, not too deep cooking pot (like a Dutch oven). Fill at least half full with water, add 1 tablespoon salt and set to boil. When water is vigorously boiling drop the knidlee gently into the boiling water. Stir once or twice lightly with a wooden mixing spoon, to prevent from sticking to the bottom of the pot. Cook about 5 minutes. To test for readiness, take one out and cut through to see that the centre is not raw. Drain. Serve immediately with onions cooked in butter and lots of sour cream.

JEWISH COFFEE CAKE

Margaret Raina

Mix:

1/4 cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla

Sift:

1-1/2 cups flour
1-1/2 teaspoons baking powder
1 teaspoon baking soda

Add flour mixture alternately with 1 cup sour cream to the egg mixture. Pour 1/2 batter into greased angel food pan. Spread half of the below topping then remainder of batter and topping. Bake 45 minutes at 350°. Let cool partly in pan.

Topping:

1/2 cup brown sugar
2/3 cup nuts
1 tablespoon cinnamon

SWISS STEAK

Anastasia Zuck

2 lb round steak 1" thick 1 can tomato soup
1/4 cup flour 1/2 cup water
1/2 teaspoon salt 1 cup chopped onion
dash of black pepper 1 clove garlic minced
1/4 cup fat or bacon dripping

Mix flour, salt, and pepper. Pound the flour into meat, using meat hammer or edge of saucer. Cut into 8 serving pieces. Brown the steak in fat. Add onion and garlic. Stir in soup and water. Cover and cook over low heat about one hour. Serves 8 people.

A perfect main dish with baked potatoes and a tossed salad.

HAMBURGER PIZZA

Nellie Wolkowski

1 cup packaged biscuit mix 1/2 teaspoon oregano or basil
cooking oil 1- 8 oz. can tomato sauce
1/2 lb. ground beef 1 tablespoon chopped parsley
salt, pepper, garlic salt 1/4 lb. Swiss cheese cut in
1 inch strips.

Prepare dough according to package directions. Divide dough in half. Roll each piece to fit bottom and sides of 8" pie pan. Brush with oil. Put half of the remaining ingredients on each pie in the following order: crumble beef evenly over the dough, sprinkle with salt, pepper, garlic salt and crumble oregano or basil. Cover with tomato sauce and parsley. Arrange cheese strips on top like spokes of a wheel. Bake in hot oven 400°F. about 20 minutes or until brown and cheese has melted. Cut into wedges and serve right away. One may be frozen and heated when needed.

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1 cup rice	1 cup cracklings (side pork cut
3-1/2 cups boiling water	in 1/2 inch cubes and fried
2 teaspoons salt	until light brown in color)
2-1/2 cups Buckwheat	Add 1/2 cup onion, and fry
2- cups grated raw potatoes	
1 large head of sour cabbage	

Method for filling: Wash rice well and add to boiling salted water; bring to boil and let cook 1 minute. Add buckwheat and again bring to a slow boil, turn off heat, cover and allow to stand until water is absorbed. Then add raw grated potatoes and cracklings which have been fried with onion. Season with salt and pepper to taste.

Method for leaves: Take leaves apart carefully without tearing them. Cut away hard center rib from each leaf. Cut large leaves into 2 or 4 sections. Dip in boiling water to soften slightly (about 1 or 2 minutes). Place a generous spoonful of filling in each leaf and roll lightly.

Arrange rolls in layers in a well greased foil lined roaster. Sprinkle each layer with melted fat and seasoning. Add 1-1/2 cups water. Protect top from burning by covering with a few large leaves or foil wrap. Cover roaster tightly and bake in oven of 325°F. for about 2 or 3 hours or until cooked. (Done when fork goes through roll easily).

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CABBAGE SOUP OR RUSSIAN BORSCH Lucy Henlisia

- | | |
|---|----------------------|
| 1 small beet (cut in half
or quarters) | 1 carrot (diced) |
| 2 medium sized potatoes
(diced) | 7 cups boiling water |
| | 1 teaspoon salt |

Cook above in a pot for 15 minutes.

- | | |
|----------------------|--|
| 4 tablespoons butter | 3 cups canned tomatoes |
| 1 onion (chopped) | 1 small head green cabbage
(shredded) |

Fry chopped onion in butter. Add tomatoes, green cabbage, salt and pepper to fried onion and simmer slowly for about 10 minutes. Add to the rest of the vegetables and cook until cabbage is done. Remove cooked beets as they will not be fully cooked. Add cream (optional) to soup and serve.

VINARTERTA

Anne Katerinich

- | | |
|---------------------|-----------------------------|
| 1 cup butter | 4 cups flour |
| 1-1/2 cups sugar | 1 teaspoon baking powder |
| 2 large eggs | 1 tablespoon almond extract |
| 2 tablespoons cream | pinch of salt |

Cream butter and add sugar gradually and eggs one at a time. Sift dry ingredients and work into first mixture. Add flavoring. Knead in all the flour. Divide into five equal parts. Grease and flour five 9 inch layer tins. Roll each part out in the pan with a floured plain tumbler. Bake to a golden color at 350°F. Remove from tin while hot as they become quite hard. Put together while warm with prune filling.

FILLING:

- | | |
|--------------|-----------------------|
| 1 lb. prunes | 1 tablespoon cinnamon |
| 1 cup sugar | 1/2 cup water |

Boil prunes, stone and put through food chopper. Bring prune water, sugar and cinnamon to boil, add vanilla. Let stand about a day in a tin before cutting.

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YORK CITY PLAZA

YORKTON, SASK.

BEEF STROGONOFF

Edna Mazur

1-2 lbs round steak	6-8 drops Tobasco sauce
2 tablespoons fat	(optional)
1/2 cup onions (chopped)	1/2 teaspoon salt
1 clove garlic	dash of pepper
1 can mushrooms	1 cup sour cream
1 can tomato soup	Spaghetti or rice
1 tablespoon Worcestershire sauce	Parmesan cheese

Cut meat into 3/4 inch cubes. Flour the meat and brown in hot fat. Chop onions and mince garlic; drain mushrooms (reserving liquid). Add mushrooms, garlic and onions to meat. Combine tomato soup, mushroom liquid and seasonings; pour over meat. Simmer until tender (about 1 hour). If desired, cool thoroughly, package and freeze.

To serve: Reheat until bubbling; add sour cream, blend and heat, but do not boil. Serve over spaghetti topped with Parmesan cheese. May also be served with rice. Serves 4.

PIZZA

Marilyn Krochak

Dough Recipe:

1 cup lukewarm water	1 teaspoon salt
1 teaspoon sugar	1/2 cup cooking oil
1 package active dry yeast	1-1/2 cups flour

Place water, sugar, and yeast in a bowl and let stand for 10 minutes. Stir well and mix in salt, oil, and flour. Place dough on lightly floured board and knead until smooth. Place in greased bowl and brush top with melted butter. Let dough rise until double in bulk (45 minutes). Punch the dough down and divide in half. Form each half in a ball and place on a greased pan and let rise again (30 minutes). Grease pizza pans (2) and make into pizza crusts. Make edges slightly thicker than rest of crust.

Topping:

1- 6 oz. tin tomato paste	1/2 pound salami
1/2 cup lukewarm water	1 tin mushroom pieces
1 teaspoon oregano or thyme	1 small green pepper
1/4 lb. mozzarella or plain processed cheese	2 tablespoons cooking oil
1 teaspoon salt	2 tablespoons grated cheese

Mix paste, water, salt, and spice. On each circle of dough, arrange the slices of cheese and sausage, cut slices very thin. Fry mushrooms and pepper and arrange on the circle of dough. Spread each round with half the tomato mixture and then sprinkle oil and grated cheese. Bake in a 325° oven for 30 - 35 minutes and serve hot.

Variations:

You may cook 1/4 package of fine cut egg noodles, drain and butter, then sprinkle 1/2 on each pizza and press lightly before you sprinkle on the grated cheese. These pizzas freeze very nicely.

This recipe is sufficient for 75 people.

5 lb. ready cut macaroni Salt

Boil the macaroni in salted water. Drain

ADD:

1 lb melted butter 2 cups cream

1-1/2 lb. grated cheddar 1 cup milk
cheese

1 dozen well-beaten eggs

Mix well. Fill greased pans with macaroni and bake in a 350°F. oven for about 45 minutes. The baking time will depend on the type and size of pans. Do not over bake. Remove from oven. Cut in squares. Serve piping hot.

HOME-MADE NOODLES

Evelyn Rohatensky

Flour, salt and eggs

Place flour in bowl, add salt and enough eggs to make the dough fairly stiff. Knead well. Roll out thin, flouring both sides quite generously. Put the rolled dough on a cloth and allow it to dry for about an hour. Cut the dough into strips or roll it up. Using a sharp knife shred the strips into fine noodles.

The noodles could be cooked immediately or could be stored but must be dried thoroughly first.

Freezing the dried noodles preserves freshness.

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Cut 4 large chicken breasts lengthwise in half. Remove the skin and cut away the bone. Each half should be all in one piece.

Place each piece of chicken, boned side up between two pieces of clear plastic wrap. Working out from center, pound with a wooden mallet to form cutlets not quite 1/4 inch thick. Peel off wrap. Sprinkle with salt.

Measure 1 tablespoon each chopped green onion and parsley, sprinkle over cutlets. Cut a 1/4 lb. slice of chilled butter into 8 sticks; place a stick at end of each outlet. Roll meat as for jelly roll, tucking in sides.

Press end to seal. Coat each roll with flour. Combine 1 tablespoon water with 1 beaten egg. Dip rolls in mixture; then roll in 1/2 cup fine bread crumbs. Chill at least one hour.

Fry chicken rolls in deep, hot fat (375°F.) until golden brown.

Serve with mushroom sauce and lemon wedges. Makes 4 to 8 servings.

MUSHROOM SAUCE

3 tablespoons butter	1 teaspoon soya sauce
1/2 lb. fresh mushrooms, sliced	3/4 cup light cream
1 tablespoon flour	

Melt butter, add mushrooms, sprinkle with flour, toss. Cook over medium heat stirring occasionally, 8 to 10 minutes or until tender. Add soya sauce, slowly stir in cream. Cook and stir until mixture bubbles and thickens. Season to taste.

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BROADWAY PARK SHOPPING PLAZA

NALYSNYKY

Anne Abrametz

3 eggs	2 cups cottage cheese
1/2 cup milk	1 egg
1/2 cup water	1/4 cup cream
1/2 teaspoon salt	1/2 teaspoon salt
3/4 cup flour	1/4 cup melted butter
3/4 teaspoon baking powder	

Beat eggs, add water, milk, salt, flour and baking powder. Mix until well blended and smooth. Batter is thin. Preheat fry pan to 300°F. Grease lightly with vegetable oil. Fry as pancakes, until yellow. Stack cakes on plate.

Filling:

Add beaten egg, cream and salt to the cottage cheese. Mix. Spread 1 tablespoon filling on each pancake. Roll. Dip in melted butter and place in buttered casserole. Bake 20 minutes in a 350°F. oven. Serve hot, topped with sour cream and chopped green onion.

NACHINKA (SPOON BREAD)

Ann Neudorf

1 cup yellow cornmeal	2 tablespoons melted butter
3 cups milk	3 egg yolks
1 teaspoon salt	3 egg whites (well beaten)
1 teaspoon baking powder	

Heat milk. Combine cornmeal and 2 cups milk in saucepan. Cook over moderate heat stirring until it thickens (about 5 minutes). Stir in salt, baking powder, butter and 1 cup milk. Stir in beaten egg yolks. Fold in well-beaten egg whites. Pour into a greased 2 quart casserole dish. Bake at 350°F. for one hour. Serve with onion fried in butter or cream.

NACHINKA

Minnie Kowall

1 cup corn meal	1 teaspoon salt
3 cups milk - scalded	2 egg whites - beaten
4 tablespoons lard	1/2 teaspoon baking soda
3 tablespoons sugar	1/2 teaspoon allspice (optional)

Mix ingredients into scalded milk and bake for 1-1/2 hours at 350°F.

HALUSHKY FOR CHICKEN

Mary Ohochinsky

1 cup flour	1/2 teaspoon salt
1 egg	1/2 teaspoon baking powder
1/2 cup milk	

Mix together. Drop by spoonfuls into slightly salted boiling water. Cook 10 minutes. Lift out at once and serve in gravy with chicken or turkey.

SOUPS AND VEGETABLES

CANNED VEGETABLE SOUP Marie Herasymuk

1 quart diced carrots	1 quart green or yellow beans (cut)
1 quart peas	1/2 quart celery (diced)
1/2 quart onions (diced)	1 quart corn
1 quart potatoes (diced)	1 red pepper
1 green pepper	2 quarts of tomato juice
1/2 medium cabbage shredded	1/2 tsp. pepper
2 tablespoon salt	
1 cup pot barley	

Boil pot barley in water for 30 minutes before adding to the vegetables. Put all the vegetables in a big pot add the tomato juice, salt, pepper and pot barley. Add dill or parsley if desired. Add water just to cover the vegetables and boil for 30 minutes.

Pack in sterilized sealers, boil (in canner) for 1-1/2 to 2 hours.

MEAT BALL VEGETABLE SOUP Anne Bilous

12 cups water	2 slices bread soaked in water (lightly squeezed)
2 stalks celery (diced)	1 egg beaten
1 medium onion chopped	1/4 cup chopped onion
2 teaspoons minced parsley	1 teaspoon salt
salt to taste	dash of pepper
1 pound ground beef	2 cups cubed carrots
4 cups cubed potatoes	

Combine first 5 ingredients. Boil 10 minutes. Mix well the ground beef, soaked bread, egg, chopped onion, salt and pepper. Form into 1 inch balls. Roll in flour and drop in boiling liquid. Boil 15 - 20 minutes. Add potatoes and carrots and simmer 30 minutes or until vegetables are tender. Add 1 can tomatoes, 1 can tomato soup. Bring to a boil. May be frozen and reheated.

SQUASH A LA KING Anastasia Zuck

4 to 5 cups squash	1/4 teaspoon pepper
1 medium onion (chopped)	1/2 teaspoon salt

Cut squash in 1 inch strips. Remove rind and seeds, and dice into bit size cubes.

Turn onion, pepper, salt, and squash, and arrange in greased casserole.

Dilute 1 tin Cream of Mushroom Soup, with 1/2 cup milk. Pour over the squash. Cover. Bake at 350°F. for 1 hour. Test with a fork.

This is a delicious accompaniment to a meat loaf, or any meat. (Pumpkin is delicious cooked the same way, but omit the 1/2 cup milk, to retain required consistency.)

BAKED LIMA BEANS

Olga Kondra

1/2 lb. salt pork, ham or bacon	1 can tomato soup
2 cups rinsed dry lima beans	1/2 cup lima bean juice
1 onion minced	2 teaspoons Worcestershire Sauce
1 clove garlic minced	1-1/2 teaspoons mustard (prepared)
2 tablespoons salad oil	1/2 cup vinegar
2 teaspoons chili powder	1/2 teaspoon salt
1/2 cup brown sugar	

Boil 6 cups water. Add 2 cups beans. Simmer 1-1/2 hours.

Saute meat, onion, garlic. Stir in soup, chili powder, Worcestershire sauce, vinegar, salt and brown sugar. Simmer 10 minutes. Drain lima beans. Save 1/2 cup of the liquid. Mix beans with the sauce and bake in large bean pot 1 hour at 350°F.

SCALLOPED POTATOES

Nell Brycak.

1 can cheddar cheese soup	1/2 cup milk
4 cups thinly sliced potatoes	1 small onion thinly sliced
1 tablespoon butter	Seasoned salt

Stir soup until smooth, add milk. In buttered 1-1/2 quart casserole arrange layers of potatoes, onions and sauce. Dot with butter and sprinkle salt. Bake in a 375°F. oven for 1 hour uncovered, bake 15 minutes more. Cream of Mushroom soup or Celery soup may be used instead of cheese soup.

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MEATS, FISH AND CASSEROLES

OVEN-FRIED CHICKEN WITH GRAVY

Agnes Byblow

- 1- 3 to 3-1/2 lb frying chicken or cut up chicken
- 1/2 cup butter or margarine 1/2 teaspoon pepper
- 1/2 teaspoon dry mustard 1 teaspoon celery seed (or
 1/2 teaspoon celery salt)
- 1 teaspoon paprika 1-1/2 teaspoon salt

Mix together in a paper bag the flour, pepper, mustard, celery seed or celery salt. Cut chicken into serving pieces or use cut up chicken, and shake in bag to coat with flour mixture. In a large shallow baking dish large enough to hold the chicken in one layer, melt the butter or margarine. Arrange chicken pieces in dish, turn them over once in the butter to coat both sides. Bake at 375° F, uncovered, for 1-1/4 hours, turning once. Remove chicken to preheated serving platter. Place roasting pan over low heat and to the brown sediment and butter in bottom add four tablespoons flour and stir to scrape sediment from bottom and blend thoroughly. Stir in two cups hot water (some of which could be the water drained from potatoes before mashing) and stir until thick. Do not strain this gravy. Pass at table to serve on mashed potatoes.

SIMPLE SIMON CHICKEN

Violet Rnatiuk

- 6 oz. pkg cheese crackers (finely crushed)
- 2 teaspoons salt (Tender Quick salt)
- 1/2 cup vegetable oil.

Dejoint chicken. Rub salt on meat, dip in oil and roll in cracker crumbs. Lay chicken pieces on ungreased cookie sheet and bake uncovered for 1 hour at 375° F. or until golden brown.

COOK'S CHOICE CASSEROLE

Anne Bilous

- 2- 3 cups left over meat (beef, veal, turkey, pork, ham, chicken, etc.)
- 2 cups of medium thick gravy or seasoned white sauce
- 1 onion minced
- 2 eggs beaten
- 1 cup milk
- 1 1/2 oz. can of peas or corn niblets
- 2 tablespoons melted bacon fat or margarine
- 1 cup pancake mix (any flavor)
- 1/4 cup chopped dill pickle. Paprika

Grease a 2 quart casserole or baking dish. Combine meat, gravy and onion, and spread in casserole. In a bowl stir the beaten eggs, milk, vegetables, pepper and fat. Beat in pancake mix and dill pickles. Pour over meat mixture. Sprinkle with paprika and bake at 400° F. for 30 - 35 minutes.

Place in frying pan:

1/2 cup vegetable oil
3 to 4 cups finely chopped chicken
2-1/2 cups cooked rice
3 or 4 chopped green onions

Fry and stir constantly over low heat for 10 minutes.

Add:

2 tablespoons soya sauce
1/2 teaspoon salt
3 stalks celery and leaves (chopped)
1/4 head finely chopped lettuce

Mix well. Cook 2 or 3 more minutes. Add more soya sauce if desired.

SAUSAGE, RICE & VEGETABLE CASSEROLE Agnes Byblow

1 pound pork sausages	1-1/3 cups raw long grain rice
3 cups boiling water	1 teaspoon salt
3/4 cup chopped onion	3/4 cup chopped celery
1 pkg. fresh frozen green peas;	Frenched beans or 1- 12 oz can
drained kernel corn.	3/4 cup grated cheese

Cook rice first in boiling water with salt, covered 25 minutes or until all water is absorbed and rice is tender. Cut sausages into bite size pieces, add to fry pan along with onion and celery and cook stirring until vegetables are limp and sausages barely cooked. Add the peas or beans or corn (or thawed frozen or drained canned vegetables of your choice) and the cooked rice and combine. Turn into large casserole. Now lift up about half of the sausages to the surface and sprinkle the cheese over all. Bake at 350° F. If this is made in advance and taken directly from refrigerator to oven it requires 20 to 25 minutes to heat through and bubble and brown. If it is made and baked immediately, bake it at 375° F. for about 15 minutes.

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SWEET AND SOUR PORK

Helen McLashan

Sprinkle salt over cut up pork or riblets. Beat 2 eggs, 2/3 cup flour and 2 tablespoons soya sauce. Coat meat in batter and deep fry until deep brown.

Sauce:

1 cup brown sugar	1 cup water
1 cup vinegar	1/2 bottle ketchup

Bring these ingredients to a boil. Thicken with corn starch. Add fried meat and simmer until meat is tender.

GLAZED SPARERIBS

Anastasia Zuck

4 lbs. spare ribs cut into serving pieces 3 tablespoons vinegar
1 can condensed beef broth (or)

1 Oxo cube dissolved in 1 cup boiling water	1 tablespoon cornstarch
1-1/2 cups prepared mincemeat	

Arrange spareribs in shallow roasting pan. Bake at 350° F., uncovered for 1 hour, or until almost done. Pour off fat. Combine remaining ingredients. Pour the mixture over the ribs. Bake for another hour, or until done. Stir lightly occasionally. Serves 6 people. Serve with plain or fried rice.

MARINATED STEAKS

Mary Ohochinsky

2-3 lb. steaks. Trim bone and fat. Pound or flatten with rolling pin.

1/2 pt. salad oil	1 teaspoon rosemary
2 teaspoons lemon juice	1 teaspoon salt
2 tablespoons vinegar	1/2 teaspoon dry mustard
2 teaspoons Worcestershire sauce	
2 cloves crushed garlic	1/8 teaspoon pepper

Mix together. Pour over steaks. Marinate for 5 hours. Turn meat 3 or 4 times. Barbecue or pan fry.

SKILLET POTATO SALAD

Dell Kindred

6 medium potatoes	2 tablespoons pickle relish
8 slices bacon	2 tablespoons vinegar
1/2 cup chopped onion	1/2 teaspoon salt
1 tin condensed cream of celery soup	1 hard cooked egg
1/3 cup milk	

Cook potatoes in jackets, peel and dice. (Keep warm).

Fry bacon until crisp, remove from skillet and crumble; remove grease, add onion and cook slightly; blend in soup, milk, relish and salt. Cook and stir until boiling. Stir in diced potatoes and all but 1 tablespoon bacon. Heat through. Sprinkle remaining bacon on top. Garnish with parsley and wedges of egg.

Roll each piece of pork tenderloin and wrap in a slice of bacon. Fasten with a toothpick.

Marinade:

1 cup soya sauce	1 tablespoon vinegar
1 tablespoon grated onion	1-1/2 teaspoon sugar
1 minced garlic clove or garlic salt	1/4 teaspoon pepper

Brush this mixture on meat. Marinate for 2 hours. Bake for 2 hours at 300° F.

BAKED PORK CHOPS WITH DRESSING Marilyn Krochak

8 pork chops	1 teaspoon salt
6 slices stale bread	1/4 teaspoon pepper
milk or water to moisten	1 teaspoon sage powder
1 finely minced onion	1 egg

Pan fry pork chops until golden brown, cover with water and simmer gently 25 minutes. Meanwhile add enough milk to bread just to moisten it. When soft, press out any excess liquid and combine with onion, salt and pepper, sage and beaten egg. Put chops into baking dish, cover with dressing and bake in a moderate oven about 1-1/2 hours, basting the dressing frequently with liquid in which chops were simmered.

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4 to 5 cups cooked rice or cook 2 cups raw rice according to directions for cooking rice.

While rice is cooking, prepare the following:

Cook in 1/4 cup butter:

1 large onion chopped	1/4 cup soya sauce
1/2 teaspoon garlic salt	1 tablespoon chopped pimento
(or)	(or)
1 minced clove of garlic	1 raw red pepper
1/2 teaspoon pepper	1 cup toasted slivered almonds

Add to the rice, stir lightly and cook for another 10 minutes. Serve hot. This is delicious served with cold sliced turkey or other cold cuts in a buffet meal.

COOKED RICE

2 cups water	1 teaspoon salt
	1 cup rice

Bring water to boil, in a 2 quart heavy saucepan, add the salt and rice. Cover. Adjust heat to a gentle simmer, or until the water is absorbed -- about 15 minutes. Turn off heat and allow to remain covered for 10 - 15 minutes. Do not lift the lid during this steaming period.

SWEET AND SOUR CHICKEN

Helen McLashen

Prepare chicken by cutting meat away from the bones. Remove skin. Cut meat into bite size pieces.

Marinate in:

1-1/2 teaspoon salt	1 teaspoon sugar
1 tablespoon soya sauce	1 cup pineapple juice

Refrigerate overnight. Drain.

Batter:

2 eggs, beaten	2-1/2 tablespoons corn starch
2-1/2 tablespoons flour	1-1/2 teaspoon baking powder

Stir. Dip pieces of meat into batter and deep fat fry.

Sauce:

1/1 cup pineapple juice	1/2 tablespoon soya sauce
1 cup water	2 tablespoons ketchup
1/2 cup vinegar	2 tablespoons vegetable oil
4 tablespoons sugar	

Bring to a boil. Thicken with 2 tablespoons corn starch. Add chicken and simmer until tender. Diced pineapple may be added. Serve with rice.

ROAST GOOSE

Hope Kreklewetz

Wash carefully with water inside and out. Stuff and truss: put in a hot oven 450°F for 45 minutes. Then remove and drain fat from pan. Sprinkle the goose all over with salt, and dredge with flour. Return back into oven, lower the temperature to 350° and keep it there. Allow 20 minutes per pound. Every half hour or so, baste goose with butter. Dredge lightly with flour after each basting to absorb any excess grease.

Fruit dressing (for duck or goose)

2 medium onions	1/4 cup hot water add 1 cube
1/4 cup butter	chicken bouillon
1 loaf dry bread	To this may be added, chopped
1/2 cup chopped pecans	apple, mandarin oranges, dried
1 teaspoon rosemary,	apricots or prunes (1 cup of fruit)
poultry dressing or sage	

TURKEY DRESSING (16 lb. Turkey) Lorraine Senkiw

4 cups diced celery	1/4 teaspoon pepper
1 cup finely diced onion	1-1/2 teaspoon powdered sage or
1-1/4 cups butter or	poultry seasoning
margarine	4 quarts firmly packed bread cubes
3 teaspoons salt	1-1/4 cups water

Cook celery and onion in butter until golden and soft. Combine seasoning, bread and vegetables with fat. Pour water over dressing and blend well. Sprinkle inside of bird with salt. Stuff body and neck cavity loosely. Truss. Roast for 4-1/2 to 5 hours at 325° F.

POULTRY DRESSING

Irene Pidkowich

4 cups dry bread (small pieces)	1/4 to 1/2 cup melted butter
1/4 teaspoon salt	1/2 cup hot water or milk
1/4 teaspoon black pepper	1 well-beaten egg
	1 teaspoon chopped onion

Mix bread with sage, salt and pepper. Stir in melted butter. Add hot water or milk and mix to a smooth, light mass. Add well-beaten egg and chopped onion. (If bread is very dry, more moisture may be necessary).

CREOLE BURGER SANDWICHES

Ann Neudorf

2 lbs ground beef	1/2 cup ketchup
2 cups chopped onion	1/2 teaspoon pepper
1/4 cup flour	1- 48 oz. can vegetable soup

Brown beef and onions. Stir in flour, soup and seasoning. Simmer until thickened. Serve on toasted buns.

FLAVOR RIGHT CASSEROLE Valerie Ratushniak

1 lb. ground beef	1 tin tomato soup
1 tablespoon salad oil	1-1/4 cups water
1 cup chopped onion	1 teaspoon chili powder
1 cup chopped celery	1 cup ready cut macaroni
1 tin cream of mushroom soup	salt and pepper

Brown meat in oil. Add the onions and celery and cook until tender. Mix in remaining ingredients. Cook macaroni in salted water. Drain and add to meat mixture. Pour into large casserole and bake at 350°F. for 45 minutes. Serves 8 to 10 people.

GULASH

Eva Domshy

In a large casserole arrange in order:

Layer of potatoes, sliced thick

Layer of carrots, sliced

Layer of onions, sliced

Layer of browned pork chops, pork sausages, or spare ribs

Layer of uncooked rice (about 1-1/2 cups)

Layer of cabbage

Salt and pepper each layer. Over this pour 1 tin of tomato soup, and one tin of boiling water. Cook in a 400°F. oven about 20 minutes, then reduce heat and cook in slow oven until done.

LAZY CABBAGE ROLLS

Ann Newdorf

Fry together:

1 pound ground beef

2 large onions

1 pound ground pork

Cover 1-1/2 cups uncooked rice with boiling water. Add 1-1/2 teaspoons salt, 1/4 teaspoons pepper. Boil until water disappears.

Shred 1 large head cabbage. Fry until limp.

Mix all ingredients together. Pour into a large casserole.

Cover with 1 tin of tomato soup. Bake for 1 hour in a 350°F. oven.



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SALMON LOAF

Anastasia Zuck

- 1 can (15-1/2 oz.) salmon 2 eggs, slightly beaten
 1 can cream of celery soup 1/2 cup chopped onion
 1 cup fine dry bread crumbs 1 tablespoon lemon juice

Remove skin and bones from salmon and flake it. Mix all the ingredients, including the salmon liquid and pack into a well-greased loaf pan. Bake at 350° F. for 1 hour, until nicely browned. Cool loaf for about 10 minutes. Loosen from the sides of the pan and turn out on to platter.

SALMON PORCUPINES

Helen McLashen

- 1 tall tin salmon 1/2 cup uncooked rice
 1/2 cup grated raw carrot 3 tablespoons chopped onion
 1 medium egg 1/2 teaspoon salt and pepper
 1- 10 oz. can mushroom soup 1/2 cup water

Mix together salmon with liquid, rice, carrots, onion and egg. Shape into six large balls. Place in buttered deep baking dish. Mix soup and water. Pour over and cover. Bake at 350°F. for 1 hour.

FRIDAY DISH

Donna Glute

- 1 pkg. chicken noodle soup 1 cup chopped celery
 6 eggs 1 can shrimp
 1 cup chopped onion

Cook soup in 1/2 cup water for 2 minutes. Cool. Beat eggs, add celery, onion and drained shrimp. Fry as pancakes. Serve on hot toast. Left over chicken or ham, cut up, may be used instead of shrimp.

CREAMED MUSHROOMS

Evelyn Rohatensky

- 2 to 3 tablespoons butter 2 tins sliced mushrooms
 or margarine 1 tin cream of mushroom soup
 2 tablespoons chopped onion 1/2 pint whipping cream

Place butter and onion in a saucepan over medium heat. Drain the mushrooms and stir in with the onion and butter. Fry together for about 15 minutes stirring occasionally. Add cream of mushroom soup and blend well.

Seasoning is not required because the cream of mushroom soup is seasoned. Add the 1/2 pint of whipping cream. Bring to a boil. Simmer 2 or 3 minutes. This sauce is delicious when prepared with chopped green onion.

PLEASE PATRONIZE OUR ADVERTISERS

GREEN BEANS WITH MUSHROOM CHEESE SAUCE

Anastasia Zuck

1 can cream of mushroom soup	1/2 cup grated cheddar cheese
	2 cups green beans (cooked and drained)

Combine soup and cheese. Heat in top of double boiler until cheese is melted. Add green beans. Heat thoroughly and serve immediately.

STEW DUMPLINGS

Anne Kucher

1-1/2 cups flour	1 teaspoon soda
2 teaspoons cream of tartar	1/2 teaspoon salt

Sift the above together. Drop one unbeaten egg on top and add enough cold water to make a stiff batter. Drop small spoonfuls on stew. Cover tightly and simmer for 15 minutes.

FLUFFY MEAT LOAF

Neil Krycak

Mix thoroughly:

1 lb. ground beef or veal	1/2 lb. lean pork
2 cups bread crumbs	1 egg beaten
1-1/2 cup milk	4 tablespoons minced onions
2 teaspoons salt	1/4 teaspoon pepper
1/4 teaspoon dry mustard	1/8 teaspoon sage

Pack into 9 x 5 x 3 loaf pan. Bake for 1-1/2 hours in 350°F. oven.

HAMBURGER CASSEROLE

Tess Diakow

3/4 pound ground beef	2 teaspoons baking powder
1/2 cup cooked rice	1/2 cup evaporated milk
chopped onion, salt and pepper to taste	

Shape into balls, place in casserole. Pour over 1 can tomato soup. Set oven at 350° F. Bake for 30 minutes covered, then 10 minutes uncovered.

SPAGHETTI SAUCE

Donna Glute

2 lbs ground beef	1 teaspoon pepper
1 chopped onion	1/2 teaspoon oregano
1 stalk chopped celery	1 teaspoon salt
1 can tomatoes	garlic salt

Brown meat, add remaining ingredients and simmer until cooked. Serve sauce over cooked spaghetti.

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WILD GAME

WILD GAME ROAST

Marie Herasymuk

Moose or Deer Roast.

Trim fat. Arrange 6-8 strips of side bacon over meat. Roast 30-40 minutes uncovered in hot oven. Remove bacon strips.

SAUCE:

- | | |
|---------------------------------|------------------------|
| 1 cup beef bouillon or consomme | 1/2 teaspoon pepper |
| 1 cup wine or fruit juice | dash of paprika |
| 4 tablespoons lemon juice | 1 large onion, chopped |
| 1 clove garlic, crushed | 1/4 teaspoon thyme |
| 1 teaspoon salt | |

Combine and pour over meat. Cover meat with foil and continue roasting in 325°F. oven. Baste frequently.

BARBECUED OVEN STEAK

Marie Herasymuk

Trim fat from wild game steaks. Lay steaks on board, sprinkle surface with salt, pepper, and garlic powder. Pound meat with edge of a saucer. Turn meat over and repeat. Let stand 1/2 hour. Brown steaks in a greased fry pan.

Barbecue Sauce:

- | | |
|---------------------------|--------------------------|
| 1 can tomato soup | 1 large chopped onion |
| 3-4 cups water | 1 cup chopped celery |
| 2 tablespoons brown sugar | 1/2 teaspoon dry mustard |
| 2 tablespoons vinegar | 2 teaspoons corn starch |
| 1 clove crushed garlic | 1/2 teaspoon salt |

Combine ingredients, pour over browned steaks in a roaster. Bake in 350°F. oven until done.

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WILD GAME STEW

Marie Herasymiuk

Cube about 2 lbs. of wild game meat. Brown in 1/4 cup butter. Add 2 medium onions, chopped. Cook until onions are transparent.

3 cups water	1/4 teaspoon thyme
1/4 cup wine (optional)	1 clove garlic
Salt and pepper	

Simmer about 40 minutes. Add 2 chopped carrots, 1 cup peas, 1 cup chopped celery to the stew in the last 20 minutes. Thicken gravy with 1/4 cup flour, 1 cup water. Add more seasoning if desired. Simmer 5 minutes longer.

OUT-DOOR BARBECUED STEAK

Trim away fat from wild game steak. Season meat. Let stand 1/2 hour. Cook steaks over hot coals. Baste with barbecue sauce or wine.

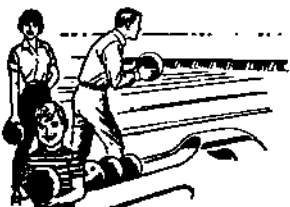
LAZY WAY STEAK

Marie Herasymiuk

Trim all fat from wild game steak. Place steak on tin foil. Spread steak with 1 tablespoon butter. Sprinkle with 1 package of dry onion soup mix.

Seal steak carefully with foil, so no juices run out. Place on cookie sheet and bake in a hot oven until done.

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SALADS AND SALAD DRESSINGS

PINEAPPLE CHEESE SALAD Adeline Wytrykush

- | | |
|--------------------------|-------------------------|
| 1 pkg. lemon jello | 1 cup boiling water |
| 1 cup whipping cream | 1 cup crushed pineapple |
| 1-1/4 cup cottage cheese | (well drained) |

Mix jello with water. Whip cream, add pineapple and cottage cheese to cooled jello, and let set. Refrigerate.

24 HOUR FRUIT SALAD Marilyn Krochak

- | | |
|----------------------------|-------------------------------|
| 2 eggs | 2 cups mandarin oranges |
| 1/4 cup light cream | 3 bananas |
| 2 tablespoons sugar | 2 cups quartered marshmallows |
| 2 tablespoons lemon juice | 1 (15 oz) crushed pineapple |
| 2 (15 oz) tins fruit salad | 1 cup whipping cream |
| Nuts, if desired | |

Cook eggs, cream, sugar and lemon juice in double boiler until thick, whip cream and add to sauce. Mix in fruit. Put in refrigerator for 24 hours before using. 16 to 20 servings.

FRUIT AND CHEESE SALAD Grace Shabbits

- | | |
|---|---------------------------------|
| 1 can (2-1/2 cups)
crushed pineapple | 3 oz. Philadelphia cream cheese |
| 1 package lime jello | 1 cup diced celery |
| 1 cup whipped cream | 1 cup chopped pecans |

Bring pineapple to boiling point. Add jello and stir to dissolve. Chill till partially set. Add softened cream cheese to jello mixture and blend well. Fold in whipped cream, celery and nuts. Pour into mold. Chill.

PINEAPPLE SALAD MOLD Edna Mazur

- | | |
|--|----------------------------|
| 1 pkg. orange or lime
jelly powder | 1/2 cup grated carrots |
| 1 cup hot water | 1 tin mandarin oranges |
| 1 cup fruit juice or
1/2 lemon or 2 teaspoons vinegar | 1 tin pineapple (shredded) |
| | 1/4 teaspoon salt |

Add 1 cup hot water to jelly powder. Dissolve well. Drain mandarin oranges and pineapple to make 1 cup of fruit juices. Add juices to dissolved jelly and let set. When slightly set add carrots, orange sections and pineapple. Reset again until firm. Unmold on lettuce leaves.

FRUIT SALAD

Margaret Koshman

2 bananas	2 eggs
1 tin fruit cocktail	2 tablespoons sugar
1 tin pineapple bits	juice of one lemon
24 quartered marshmallows	1/4 cup light cream
(or)	1 cup heavy cream (whipped)
1 package small marshmallows	
1/4 lb. almonds chopped	

Beat eggs till light. Add sugar and light cream and lemon juice. Cook till smooth and thick by stirring constantly over hot water (in double boiler). Cool. Combine fruit, marshmallows and nuts in a large bowl. Take cooled custard mixture and fold in cup of heavy whipped cream. Pour over fruit and mix lightly. Chill for 24 hours before serving.

Serves 12 to 14 people.

CUCUMBER SALAD

Anne Bilous

1 pkg. lime jelly powder	1 cup diced celery
3/4 cup hot water	1/2 cup sour cream
1 tablespoon lemon juice	1/2 cup salad dressing
2 cups diced cucumbers	

Semi set the jelly and juices. Whip cream and dressing together, then whip semi set jello. Add cucumber and celery and put in greased mould. This is nice served with salmon.

PICKLED COLE SLAW

Nellie Wolkowski

1 very large cabbage, shredded fine	2 tsp. prepared mustard
2 large onions, thinly sliced	1/4 cup sugar
3/4 cup sugar	3 tsp. celery seed
1 tsp. salt	3/4 cup salad oil
	1 cup vinegar

Toss cabbage, onions, 3/4 cup sugar and salt together. Let stand awhile. Mix vinegar, mustard, 1/4 cup sugar and celery seed together in a saucepan, and bring to a boil. Add salad oil and when bubbling pour over cabbage mixture. Stir and chill overnight. Will keep refrigerated for several weeks. Serve in place of salad. 20 servings.

COLE SLAW

Evelyn Boychuk

14 cups shredded cabbage	3/4 cup salad oil + 2 tablespoons
1 medium onion	3/4 cup vinegar + 2 tablespoons
3 medium carrots	1/2 cup white sugar
	1 teaspoon salt

Boil vinegar, salad oil, sugar, salt. Pour this mixture while hot over the shredded cabbage, carrots and onions. Let stand in refrigerator for 1-1/2 hours before serving.

SALAD DRESSING

Anne Obuck

4 eggs
 1/2 cup vinegar
 1 tablespoon butter

1/2 cup white sugar
 1 tablespoon mustard
 1 teaspoon salt

Combine ingredients in double boiler and beat until it thickens. Do not over-cook, as it curdles. Will keep for a month refrigerated.

SALAD DRESSING

Irene Pidkowich

1 can Eagle Brand milk
 1/4 pound butter (melted)
 1/4 teaspoon salt

Few grains of pepper
 3 eggs (beaten)
 3/4 cup vinegar

Combine all ingredients, beat well, put in a quart sealer. Keep refrigerated.

SOUR CREAM FRUIT SALAD

Ann Neudorf

1 can pears
 2 cans peaches

2 cans chunk pineapple
 8 ozs. small marshmallows

Combine well drained, cut up fruit with marshmallows, 1/4 cup sugar and one pint sour cream. Refrigerate several hours. Scoop on lettuce leaf.

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BREADS AND BUNS

BREAD

Helen Ratushniak

1 Quart milk	22 cups flour (approximately)
1 quart water	2 packages yeast
2 teaspoons salt	1 cup lukewarm water
1/2 cup lard	2 teaspoons sugar
1/2 cup sugar	

Dissolve 2 teaspoons sugar in lukewarm water, add yeast and let stand 10 to 15 minutes. Scald milk, pour over salt, lard and sugar. Add 1 quart water. When lukewarm, add yeast mixture and flour. Knead until smooth. Cover and let rise 2 hours. Punch down dough. Turnout on greased bread board or table top. Cut into 10 to 12 pieces. Shape into balls cover and let rise 15 to 20 minutes. Squeeze out bubbles and shape into loaves. Place into greased pans and let rise in warm place about 1-1/2 hours. Bake in hot oven, 400°F. for 15 minutes, then reduce heat to 375°F. and continue to bake for about 35 minutes longer. Raisins and mixed fruit may be added when mixing.

HOME MADE WHITE BREAD

Mary Ohochinsky

1/4 cup lukewarm water	Dissolve sugar in water.
1 teaspoon sugar	Add yeast and set it aside
1 package dry active yeast	for 10 minutes.
1 cup scalded milk	3 tablespoons soft lard,
3 tablespoons white sugar	butter or vegetable oil
1 teaspoon salt	1 well-beated egg
3/4 cup cold water	1/2 teaspoon vanilla (optional)
About 5-1/2 cups flour	

Combine the yeast with the liquids. Mix the sugar and salt with the flour. Place flour in a large dish. Mix in the liquids kneading the dough well until it is smooth and does not stick to your hands. Cover dough and let it rise. Punch dough. Allow it to rise again. Shape the dough into 2 large or 3 small loaves. Leave them covered on a floured board for 10 minutes. Grease the loaf pans. Place the loaves into pans, cover with a cloth and allow them to rise in the oven which is heated very slightly.

When loaves are about double the size they are ready to be baked.

Beat up an egg. Using a pastry brush spread egg over each loaf to glaze it.

Bake at 400°F. for 15 minutes, then reduce the heat to 375°F. and continue baking for another 25 minutes. Remove loaves from the oven, invert and remove gently from pans.

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POTATO DOUGHNUTS

Irene Novak

2 pkgs. yeast - (mix according to package directions)
 1-1/2 teaspoon salt 4 cups scalded milk (cooled)
 1 cup margarine 5 eggs - well beaten
 1 cup sugar 2 cups mashed potatoes
 2 teaspoons nutmeg (optional) Flour

Add soaked yeast to cooled milk, then add sugar, eggs, margarine, salt, mashed potatoes and nutmeg. Stir well, add enough flour to make soft dough. Let rise until double in size, then knead, let rise again. Roll out to 1/2" thickness. Cut with doughnut cutter. Let rise 1/2 hour. Fry in deep fat.

DOUGHNUTS

Vicky Hunko

2 pkg. yeast soaked in 5 egg yolks
 1/2 cup water 5 cups boiling water
 1 cup vegetable oil 1/2 teaspoon salt
 1 cup sweet cream 10 cups flour, or as much as
 3/4 cup sugar is needed to make a soft dough.

Pour boiling water over oil, sugar, cream and salt. Cool to lukewarm. Add yeast and egg yolks, well beaten. Add flour and knead well. Let rise about 2 hours. Roll and cut out. Then let rise for 1/2 hour and fry in deep fat.

DOUGHNUT GLAZE

Isabel Lys

1/2 cup white sugar 1/2 teaspoon vanilla
 1/2 cup butter 1/2 cup milk
 1/2 teaspoon salt 1-1/4 cups icing sugar

Put sugar, butter and milk in a pan. Stir and boil for 1 minute. Cool. Add icing sugar, salt and vanilla. Dip doughnuts into this immediately after frying. To drain, use oven rack with cookie sheet underneath to catch drippings. Scrape off drippings into pan and reheat slightly when needed again.

DANISH TWISTS

Lee Yakichuk

1 cup shortening 1 cup sweet cereal cream
 1 pkg. dry yeast 4 eggs
 1/2 teaspoon salt 5 cups sifted flour

Topping:

1 cup fine sugar
 2 teaspoons cinnamon

Soak yeast in 1/4 cup lukewarm water and let stand 10 minutes. Mix together shortening, eggs, salt and cream. Add yeast mixture. Blend in flour. Mix well. Refrigerate for 4 hours or overnight. Roll about 1/4 inch thick. Cut into thin strips about 4" long. Twist and roll in mixture of sugar and cinnamon. Bake in 350°F. oven for 30 minutes or until brown.

OVERNIGHT BUNS**Edna Mazur
Isabel Lys**

Start the buns at 3 o'clock in the afternoon. Punch dough every hour till 9 o'clock.

Combine: 2 packages yeast, 1 cup lukewarm water and 2 teaspoons sugar. Let bubble 20 minutes. Combine the following:

5 cups lukewarm water	2 teaspoons salt
2 cups sugar	4 eggs (well beaten)
8 tablespoons shortening	12 to 14 cups flour.

Combine yeast mixture and well beaten eggs. Add 6 or 7 cups flour to make a soft dough. Add the rest of the flour and knead. Punch dough every hour. At 9 o'clock make into buns and let rise overnight in a warm place. Bake early in the morning in a 375°F. oven for 20 minutes.

CAKE DOUGHNUTS**Helen Ratushniak**

1 tablespoons shortening	4 cups flour
3/4 cup sugar	1 teaspoon nutmeg
2 eggs, well beaten	1 teaspoon salt
1 cup milk	4 teaspoons baking powder

Cream shortening; add sugar and beaten eggs. Sift dry ingredients together. Add alternately with milk. If necessary add more flour to make a soft dough. Roll half an inch thick on (floured board) cut with cutter and fry in deep fat until brown. (If fat is too hot, doughnuts do not rise as well, and may be heavy). Makes 2 dozen.

LONG JOHNS**Minnie Kowall**

2 cups scalded milk	3 tablespoons butter
2 tablespoons sugar	1 tablespoon salt.

Add above ingredients to hot milk. Meanwhile, soak 1 package yeast in 1 cup warm water and 1 teaspoon sugar. Combine all ingredients and 3 cups flour. Let rise. Knead down with another 2-1/2 cups flour, and let rise. Dough is very soft. Roll out on well floured board. Cut into long narrow strips. Let rise again. Fry in hot fat, as doughnuts. Ice with butter icing and sprinkle with nuts.

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4 cups boiling water	1 tablespoon salt
3/4 cup salad oil	3 eggs, beaten
1/4 cup sugar	flour
1-1/2 pkg. yeast dissolved in 1/2 cup water and 1 teaspoon sugar.	

Start recipe at 6 p.m. Combine above ingredients, add dissolved yeast and enough flour to make a soft dough. Knead every hour. Put in pans at 10 p.m. Let rise overnight. Bake in the morning in a 375°F. oven.

DOUGHNUTS OR BUNS

Mary Ohochinsky

1/2 cup shortening
1 cup boiling water or scalded milk
Combine the above ingredients and cool.
1 cup lukewarm water
1 package yeast
1 teaspoon sugar
Allow yeast to dissolve for 10 minutes

Combine yeast with the above liquid. Add 1/2 cup sugar, 3/4 teaspoon salt, 1 egg and 6 cups flour. Knead as for bread. Dough should be very soft. Let rise, punch down, let rise again. Shape into buns or doughnuts.

DOUGHNUTS

Evelyn Boychuk

2 eggs beaten	3/4 teaspoon salt
3/4 cup sugar	3 cups water
1/2 cup lard or shortening	2 pkgs. yeast soaked in 1/2 cup lukewarm water and 1 teaspoon sugar. Let stand 10 minutes.
Flour	

Mix lard, water, sugar and salt and bring to a lukewarm temperature on the stove. Add beaten eggs and yeast mixture. Then add enough flour for a soft dough (so it sticks slightly to the hands). Let rise. Punch down. Allow to rise again. Roll out dough gently. Cut out and let rise again for approximately 3/4 hour. Deep fry doughnuts in hot lard.

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1-1/2 cups flour	1/4 cup water
1 cup margarine	1 teaspoon sugar
1 whole egg	1 package yeast
2 egg yolks	2 cups sugar
1 teaspoon salt	2 teaspoons cinnamon
3/4 cup sour cream	

Dissolve 1 teaspoon of sugar in 1/4 cup lukewarm water, sprinkle with yeast, and let stand for 10 minutes. In a large bowl rub the flour, and margarine together as for pie crust, into a well made in the centre of the flour add the yeast mixture, slightly beaten egg and egg yolks, salt and sour cream, blend just enough to moisten all the flour, but do not knead, chill in a refrigerator where the dough may be kept for several days. Mix cinnamon and sugar in a jar ready for use.

Take 1/2 of the dough (keep the rest in the refrigerator) place on a pastry board generously sprinkled with sugar-cinnamon mixture; press with palms of the hands to flatten to a 9 x 12 rectangle always adding, while working the sugar mixture to both sides of the dough. Fold rectangle in thirds, each end over the middle, making 3 equal layers; again press out with palms to the original size. Repeat the folding and the pressing out process twice more, thus obtaining a 9 layer rectangle in the original size. Cut along the width with a sharp knife in 1/4 inch wide strips.

Bring the ends of each strip together; twist to form a figure "8", tuck ends under neatly; place on a well buttered cookie sheet; bake in a 375°F oven for 15 minutes or until slightly browned. Turn baked twist out immediately onto wax paper for if the melted sugar hardens it is most difficult to remove them from the sheet.

SCUFFLES

Valerie Ratushniak

Soak 1 package yeast in 1/4 cup lukewarm water for 15-20 min.

3 cups flour	1/2 teaspoon salt
3 tablespoons sugar	1 cup butter

Mix the above ingredients as you would for pie crust.

Then add:

1/2 cup milk
2 eggs
yeast

Knead dough until soft. Place in a bowl and let stand in refrigerator overnight. Divide dough into 6 parts. Roll dough as you would for pie crust. Sprinkle a mixture of 2 tablespoons cinnamon, and 1 cup sugar on both sides of dough. Cut in wedges as you would a pie and roll from the wide to the narrow end. Pinch the point underneath. Bake for 15 minutes at 350°F.

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BUNS

Marie Herasymuk

3 teaspoons yeast
1/2 cup lukewarm water

2 teaspoons sugar

Dissolve sugar in water, add the yeast and let stand for 10 minutes

3 cups lukewarm water
6 well beaten eggs
1 cup sugar

1-1/2 cup vegetable oil
1 teaspoon salt
2 tablespoons baking powder

Add the dissolved yeast, remaining ingredients and enough flour to make a soft dough. Place the dough in a warm place. Let rise until double in bulk. Punch down and let rise again. Make the buns the size of golf balls. Place on greased cookie sheets and cover. Let rise in warm place. Bake in 370°F. oven for 25 minutes. This dough also makes lovely doughnuts.

AIR BUNS

Ann Neudorf

2 pkgs. yeast
1 cup warm water
2 teaspoons sugar

Soak yeast, let stand for 10 minutes

6 cups warm water
1 cup sugar
1 cup lard

2 teaspoons salt
2 tablespoons vinegar
18 cups flour

Mix, knead, let rise 2 hours. Punch down, allow to rise again until double in size. Make into buns. Let rise 2-1/2 hrs. Bake for 30 minutes in a 375°F. oven. Makes 92 buns.

OVERNIGHT BUNS

Anne Snidanko

2 cups lukewarm water
1 teaspoon sugar dissolved
1 package yeast

Soak this for 15 minutes

Add:

1/2 cup sugar
1-1/2 teaspoon salt

Take 4 beaten eggs, add to the above mixture. Add 1/2 cup cooking oil, enough flour to stiffen dough. Set in a cool place overnight.

Make out buns in the morning and let rise for 2 hours. Bake in oven of 350°F. for 15 minutes. When baked, brush with melted butter.

To make raisin bread, add 1 cup of washed raisins to the above when kneading. Makes 4 to 5 loaves of bread.

4 cups sifted flour (approximately)	
1/4 cup mixed candied fruit	1/4 cup cooking oil
1/4 cup chopped nut meats	1/2 teaspoon salt
1/4 cup seedless raisins	1/4 cup sugar
1/2 teaspoon mace	1 egg
1 teaspoon cinnamon	1 teaspoon vanilla
3/4 cup milk (scald & cool)	1/4 teaspoon lemon extract

1 package yeast dissolved in 1/2 cup lukewarm water for 10 minutes.

Mix flour, candied fruit, nuts, raisins, spices, sugar and salt. Add the beaten egg, oil and yeast.

Mix thoroughly, knead well, and place in a warm place to rise until double in bulk. Knead down and let rise again.

Form into buns and place on greased cookie sheets, and let them fill double in size.

Cut a cross on top with tips of scissors (not too deep).

Brush with egg and sugar, mixed with water. Bake in hot oven, 375°F., for 20 - 25 minutes.

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MUFFINS AND PANCAKES

DELUXE WAFFLES OR PANCAKES Helen Ratuszniak

2 cups flour	1-3/4 cups milk
4 teaspoons baking powder	3 eggs
1/4 teaspoon salt	1/4 cup butter

Sift dry ingredients together. Add milk to well beaten egg yolks. Stir in sifted dry ingredients, add melted butter; beat well and fold in stiffly beaten egg whites.

POTATO PANCAKES

Olga Kondra

1/2 cup flour	1 egg
1 teaspoon salt	1/2 cup milk
1 teaspoon baking powder	2 tablespoons melted butter
1/8 teaspoon pepper	1-3/4 cups grated raw potatoes
1 tablespoon grated onion	dash of garlic salt (optional)

Sift dry ingredients together, add egg, milk, melted butter, grated potatoes and onion. Stir. Drop by spoonfuls on greased, hot fry pan. Fry until brown on each side. Serve with apple-sauce and bacon or ham; or, with cottage cheese and sour cream.

OATMEAL PANCAKES

Nellie Wolkowski

2 cups milk	1-1/2 cups quick cooking rolled oats
1 cup flour	1 teaspoon salt
2 tablespoons sugar	2-1/2 teaspoon baking powder
2 beaten eggs	1/3 cup cooking oil

Pour milk over oats, let stand 5 minutes. Sift flour, salt, sugar, baking powder, add beaten eggs to the oat mixture then dry ingredients. Fold in oil. Fry until bubbly, turn and fry on other side.

CURRENT SCONES

Agnes Byblow

2 cups sifted flour	2 tablespoons sugar
3 teaspoons baking powder	1/2 teaspoon salt
1/2 cup butter or shortening	1/3 cup currants
1 egg lightly beaten	1/2 cup milk

Combine dry ingredients, cut in butter until well blended. Stir in currants. Pour egg and milk over flour mixture stir enough to make soft dough. Turn dough on floured board and knead gently. Pat or roll out to 1/2 inch thickness. Cut in desired shapes and place on ungreased baking sheet. Bake in hot oven 400°F. for 12 minutes. Serve warm with butter.

PANCAKES

Ann Neudorf

2 cups flour	2 eggs
3 teaspoons baking powder	2 tablespoons shortening
1/2 teaspoon salt	1-1/2 cups milk
2 tablespoons sugar	

Melt shortening. Beat eggs and sugar. Add milk and dry ingredients. Beat well. Fry on a hot griddle or frying pan.

BRAN MUFFINS

Margaret Koshman
Edna Mazur

1-1/2 cups white sugar	2 cups bran flakes
1/2 cup Crisco	2 cups butter milk or sour milk
1-1/2 teaspoon soda	2 eggs
1/2 teaspoon salt	1 cup raisins or dates
1 cup boiling water	2-1/2 cups flour
1 cup All Bran	

Pour boiling water over all bran and let stand while creaming crisco, sugar and eggs. Add butter milk to creamed mixture and sift flour, soda and salt. Add bran flakes. Fold until moistened, add raisins. Store in refrigerator. Bake at 400°F. for 15 to 20 minutes.

This mixture will keep anywhere from 3 to 4 weeks in an air tight container.

LADY MUFFINS

Violet Kluk

Boil 1 cup raisins in 1 cup water for 20 minutes. Cool.

1 cup brown sugar	1 teaspoon baking powder
2 eggs	1 teaspoon baking soda
1/3 cup butter	(add to boiled raisins)
1/4 teaspoon nutmeg	Pinch of salt
1/2 teaspoon cinnamon	1-1/2 - 2 cups flour

Mix in order given. Add raisins and water to make up 3/4 cup. Mixture should be fairly thick but not dry. Bake in muffin tins 20 - 25 minutes at 350°F.

BRAN MUFFINS

Mary Ohochinsky

1-1/2 cups All Bran	2 tablespoons Melted shortening
1 cup flour	1/4 cup molasses or brown sugar
1/2 teaspoon baking soda	(or both)
1/2 teaspoon salt	1 cup sour milk
1/2 teaspoon baking powder	1/2 cup raisins

Mix in the above order. Bake at 400°F. for 15-20 minutes.

BANANA OATMEAL MUFFINS

Helen McLashen
Neil Hrycak

1/2 cup brown sugar	1 cup rolled oats
1 cup flour	1 mashed banana or chopped dates
1/2 teaspoon baking soda	1 egg, beaten
1 teaspoon baking powder	1/2 cup buttermilk
1 teaspoon salt	1/3 cup melted shortening

Sift dry ingredients. Add rolled oats. At once, add liquids. Do not overmix. Fill muffin tins 2/3 full. Bake 15 minutes at 400°F.

JELLY GEM MUFFINS

Lee Yakichuk

1/3 cup shortening, soft	1/2 cup milk
1/2 cup sugar	1/4 cup strawberry jelly
1 egg	6 tablespoons melted butter
1-1/2 cups sifted all purpose flour	1/2 cup sugar
1-1/2 teaspoons baking powder	1 teaspoon cinnamon
1/2 teaspoon salt	

Combine first three ingredients and mix well. Mix and sift flour, baking powder and salt. Add alternately with milk to egg mixture. Fill greased muffin pans half full. Put 1 teaspoon jelly in centre of each cup. Add more batter, enough to fill pans 2/3 full. Bake at 350°F. for 20 minutes or until golden brown. Remove from pans and brush each muffin with melted butter, then roll in mixture of remaining sugar and cinnamon.

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CAKES AND FROSTINGS

POPPY SEED CHIFFON CAKE

Elizabeth Dlugan
Tess Diakow
Grace Shabbits

Fill a cup 1/2 full with poppy seeds, add water until cup is full and let stand for 2 hours or more.

Sift together:

1-1/2 cups sugar
1-1/2 cups cake flour
3 teaspoonfuls baking powder

Make a well in flour mixture and add 7 egg yolks, 1/2 cup cooking oil, 1 teaspoonful vanilla, poppy seeds and water.

In another large bowl beat until very stiff 7 egg whites (or 1 cupful) 1-1/2 teaspoon cream of tartar, 1/2 teaspoon baking soda.

Then mix the flour mixture thoroughly with a mixer at low speed for 1/2 minute or so.

Next, fold in 1/4 of the egg whites at a time into mixture, carefully with a spatula. Pour into 10 inch ungreased tube pan. Bake at 375°F, from 40 to 45 minutes (test for readiness).

Preheat oven, wash pan carefully with S.O.S. pad before using.

COFFEE PECAN CHIFFON CAKE

Olga Lukey

2 cups sifted pastry flour 6 egg yolks
3 teaspoons baking powder 2/3 cup water
1/2 teaspoon salt 2 teaspoons vanilla
4 tablespoons instant coffee 1 cup finely chopped pecans
1-1/2 cups sugar 1/2 teaspoon cream of tartar
1/2 cup salad oil 1 cup egg whites (8-10)

Sift flour, baking powder, salt, coffee and sugar 4 times.

Make a well in the flour mixture. Add oil, yolks, water and vanilla. Beat until smooth.

Beat egg whites and cream of tartar until very stiff. Add yolk mixture over egg whites and fold very gently. Fold in pecans. Pour into a tube pan. Bake at 325°F for 1 hour and 10 minutes.

COFFEE ICING

1/4 cup butter or margarine 1 egg yolk
1 1/4 cups sifted icing sugar 2-3 tablespoons cream
1 tablespoon instant coffee 1/2 teaspoon vanilla

Beat with electric beater until very smooth. Ice cake when cold.

BANANA CHIFFON CAKE

Evelyn Kardynal

2-1/4 cups cake flour	3/8 cup cold water
1-1/2 cups sugar	1 cup mashed bananas (2 or 3)
1 teaspoon salt	1 teaspoon grated lemon peel
1 tablespoon baking powder	1 cup egg whites (7 or 8)
1/2 cup vegetable oil	1/2 teaspoon cream of tartar
5 unbeaten egg yolks.	

Sift the dry ingredients together into a bowl. Make a well in the centre and add oil, egg yolks, water, bananas and lemon peel. Beat until smooth. Beat egg whites with cream of tartar until very stiff. Pour egg yolk mixture into a thin stream over entire surface of egg whites, gently cutting and folding in with a rubber spatula until completely blended. Pour into an ungreased 10" tube pan. Bake at 325°F. for 55 minutes and at 350°F. for 10 minutes. Invert the pan and let cake hang until cool.

ORANGE CHIFFON CAKE

Anne Bilous

2 cups sifted flour	1/2 cup vegetable oil
1-1/2 cups sugar	1/2 cup + 4 tablespoons orange juice
3 teaspoons baking powder	2 tablespoons orange rind
1 teaspoon salt	4 egg yolks
	8 egg whites
	1/2 teaspoon cream of tartar

Sift first 4 ingredients in a bowl. Make a well in centre. Add the egg yolks, oil, orange juice and rind. Beat until smooth. Add cream of tartar to egg whites and beat until they stand in peaks. Fold the first mixture into this, just until well blended. Bake in ungreased tube pan for 1 hour at 325°F to 350°F. oven. Invert pan to cool.

CREAMY ORANGE FROSTING

1/4 cup butter	2 teaspoons orange juice
1 tablespoon grated orange rind	icing sugar
1 egg yolk	1/4 teaspoon vanilla

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YORKTON, SASK.

CHOCOLATE YUM YUM CAKE

Agnes Byblow

3 tablespoons sugar 1/4 cup cocoa
 3/4 cup sifted flour 1/3 cup butter

Mix together, pat in an 8 x 8 inch pan and bake for 15 minutes at 325°F. oven.

2 eggs 1 teaspoon baking powder
 1-1/4 cups brown sugar 1/2 cup chopped walnuts
 3 tablespoons flour 1/2 cup coconut
 1 teaspoon vanilla

Beat eggs, add remaining ingredients. Spread on top of the first mixture and continue to bake for 30 minutes. Frost with chocolate icing.

LAZY DAISY OATMEAL CAKE

Elizabeth Dlugan
Isabel Lys

1-1/2 cups boiling water 2 eggs
 1 cup quick cooking oats 1-1/3 cups flour
 1/2 cup butter, softened 1 teaspoon soda
 1 cup white sugar 1/2 teaspoon salt
 1 cup brown sugar 3/4 teaspoon cinnamon
 1 teaspoon vanilla 1/4 teaspoon nutmeg

Pour boiling water over oats and let stand for 20 minutes. Beat butter until creamy, gradually add sugar, beating until fluffy. Blend in vanilla and eggs. Add oats mixture, mix well. Sift flour, soda, salt, cinnamon, and nutmeg. Add to creamed mixture. Pour batter into a well greased and floured pan, 9" square. Bake for 50-55 minutes at 350°F. Do not remove cake from pan if using the baked frosting.

LAZY DAISY FROSTING

1/4 cup melted butter 1/2 cup chopped nutmeats
 1/2 cup brown sugar 3/4 cup shredded or flaked
 3 tablespoons light cream coconut

Mix ingredients. Combine evenly over cake. Broil until frosting becomes bubbly. Serve warm or cold.

HUSBAND'S CAKE (EGGLESS)

Mary Kozak

3/4 cup shortening or cooking oil
 1-1/2 cup sugar 3 teaspoons baking powder
 1 can tomato soup 1/2 teaspoon cinnamon
 3/4 cup water 1 teaspoon cloves
 1 teaspoon soda 1-1/2 teaspoon nutmeg
 3 cups flour 1-1/2 cup raisins
 3/4 teaspoon salt 1-1/2 cup walnuts

Cream shortening and sugar. Stir in soup and water. Add dry ingredients, raisins and walnuts. Beat well. Bake in 9 x 13 inch pan, at 350°F. about 45 minutes.

POPPY SEED CAKE

Anastasia Shordee

1/2 lb. poppy seeds	2 teaspoons baking powder
7 eggs	3/4 teaspoon baking soda
1 cup cooking oil	1/2 teaspoon salt
1-1/2 cups sugar	1/2 cup chopped walnuts
1-1/2 cups bread crumbs	

Place poppy seeds into pot with just enough water to cover. Cook 1/2 hour. Put through grinder twice.

Beat egg yolks, add sugar gradually and continue beating. Add oil, baking powder, soda, salt and bread crumbs. Beat after each addition. Beat egg whites and fold in gently. Stir in walnuts. Bake in 9 x 9" pan at 350°F. for 40 minutes.

COFFEE SPONGE CAKE

Isabel Lys

2 tablespoon instant coffee	6 eggs, separated
1 cup warm water	1/2 teaspoon cream of tartar
2-1/4 cups sifted cake flour	
Or	2 cups sugar
2 cups sifted bread flour	1 teaspoon vanilla
2 teaspoons baking powder	1 cup filberts or walnuts
3/4 teaspoon salt	chopped finely

Dissolve coffee in the water. Sift flour, baking powder and salt. Beat egg whites and cream of tartar at high speed until soft peaks form. Gradually, (2 tablespoons at a time) beat in 3/4 cups sugar, and continue beating until stiff peaks form.

Beat egg yolks and vanilla at high speed until well mixed. Gradually beat in remaining sugar (takes 5 - 10 minutes).

Into egg yolk mixture, mix in flour, and coffee. Fold in nuts. Fold in egg mixture into beaten whites about 1/4 at a time.

Bake in a tube cake pan at 350°F. for 55 - 60 minutes.

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COMPLETE CAR CARE

CREAM CHEESE CAKE

Nellie Wolkowski

20 single Graham wafers, crushed
3 or 4 tablespoons butter, melted
Mix well and press into an 8 x 8" square pan.

1 large can crushed pineapple	2 eggs
1 lb. cream cheese, softened	1 cup sugar
1 teaspoon vanilla	

Drain the pineapple, mix with cheese, eggs, sugar and vanilla. An electric mixer is good for this. Pour this mixture over Graham wafer crust. Bake for 30 minutes at 350°F. Take out, cool for 1 hour. Then mix 1/2 pint sour cream with 3 tablespoons sugar and 1 teaspoon vanilla. Pour over cake and put back into the oven for 10 minutes. Cool well before serving.

COTTAGE CHEESE CAKE

Ann Neudorf

16 Graham wafers (crushed)	1/2 cup milk
3 tablespoons sugar	1-1/2 cups sugar
1/2 cup melted butter	1 lb. cottage cheese
2 envelopes gelatine	1/2 pint whipping cream
1/2 cup cold water	1 teaspoon vanilla
2 eggs - separated	1- 20 oz can crushed pineapple (drained)

Combine wafer crumbs, butter and sugar and press in an 8 x 12" pan. Soak gelatine in cold water.

Stir while cooking the egg yolks, milk and sugar in top of double boiler. Add gelatine to hot custard. Add vanilla, pineapple and cottage cheese. Mix well and cool.

Gently fold in the whipped cream and beaten egg whites. Pour over graham wafer base. Refrigerate 3 - 4 hours before serving.

CHELSEA TEA CAKE

Minnie Kowall

2 cups flour	1 cup sugar
3 teaspoons baking powder	1 teaspoon vanilla
1/2 teaspoon salt	3/4 cup milk
3 eggs	3 squares grated semi-sweet chocolate
1 cup butter or margarine	

Separate eggs. Beat whites. Reserve yolks for frosting. Cream butter and sugar. Add vanilla and salt. Add dry ingredients alternate with milk. Fold in grated chocolate & beaten egg whites. Bake in a greased wax paper lined 9 x 13" pan. 350°F, 40 minutes.

Frosting:

Cream 1/2 cup butter, 1/2 cup icing sugar, 3 egg yolks, pinch of salt and 1/2 teaspoon vanilla. Blend in 1 cup icing sugar. Ice cooled cake. Melt 2 squares chocolate with a few drops of water. Brush over icing.

RHUBARB CAKE

Helen Ratushniak

1/2 cup shortening	2 cups flour
1-1/2 cups sugar	1 teaspoon baking soda
1 egg	1/2 teaspoon cinnamon
1 cup sour milk	3 cups fine-cut rhubarb
	1/2 teaspoon salt

Cream shortening and sugar, add egg, dissolve baking soda in milk. Sift dry ingredients together and add alternately with milk to creamed mixture. Mix in fine-cut rhubarb and pour into buttered 9 x 12" pan.

Topping:

1/3 cup sugar
1/2 cup walnuts
1 tablespoon cinnamon

Mix together and sprinkle over batter. Bake 1 hour at 350°F.

RHUBARB CAKE

Adeline Wytrykush

2 cups flour	1 teaspoon baking powder
1/2 cup butter	1 egg (beaten)
1/4 teaspoon salt	

Mix with fork. Save 1 cup for top of cake. Flatten the rest into 9 x 13" greased pan.

Filling:

1-1/2 cups sugar	4 cups rhubarb
1/2 cup flour	1/2 cup melted butter
2 eggs (beaten)	

Mix in order. Pour over mixture in pan. Then cover with 1 cup of crumbs. Sprinkle with cinnamon and sugar on top. Bake at 350°F.

SUSAN'S FAVOURITE CAKE

Agnes Byblow

3 cups unsifted flour	1/2 cup cocoa
1-3/4 cups white sugar	1 teaspoon salt
2 teaspoons baking soda	2 teaspoons vanilla
1/2 cup cooking oil	2 tablespoons white vinegar
2 cups cold water	

Blend together all dry ingredients in a large bowl. Make a deep depression in mixture, adding vanilla, cooking oil, vinegar, and cold water in that order. Stir just enough to blend ingredients. Turn batter into ungreased pan 13 x 9". Bake in preheated 325°F. oven for 35 to 40 minutes. Cool cake in pan and frost with your favourite butter icing flavored with lemon juice.

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SUNSHINE CAKE

Kay Yaremko

1 cup egg whites	1-1/2 cups sugar
1/2 cup egg yolks	1/4 teaspoon salt
2 tablespoons cold water	1/4 teaspoon lemon extract
1 cup sifted (cake) flour	1 teaspoon cream of tartar

Beat the egg whites until stiff, but not dry. Sift sugar twice, and fold 1 cup of sugar gradually into beaten egg whites. Beat egg yolks until thick and light coloured. Fold yolks carefully into white mixture. Gradually add the cold water and lemon extract. Sift flour twice, measure, add cream of tartar, salt and remaining 1/2 cup of sugar and sift four times more. Fold flour lightly into the mixture 2 tablespoons at a time. Bake in an ungreased tube pan in a slow oven. (300°F.) Baking time 1-1/4 hours. Invert the pan until the cake is cold.

PLAIN GINGERBREAD

Mary Ohochinsky

1/4 cup shortening	1/2 cup sugar
1 egg	1/2 cup molasses
1-3/4 cup sifted flour	1 teaspoon soda
1/2 teaspoon salt	1 teaspoon ginger
1 teaspoon cinnamon	1/2 cup thick sour milk

Cream shortening and sugar. Add egg and beat. Stir in the molasses. Combine dry ingredients and stir in a little at a time alternately with the sour milk.

Pour batter into a greased 8 x 8" pan. Bake at 350°F. for 30 minutes.

This cake is delicious when served with whipped cream. A marshmallow or seven-minute frosting is a lovely variation.

YUM YUM CAKE

Ann Neudorf

1/2 cup chopped walnuts	1 teaspoon baking soda
1/2 cup dates	1 cup boiling water
1 cup raisins	

Mix the above and allow to stand while preparing the following ingredients:

1 cup sugar	1 teaspoon cinnamon
1/2 cup margarine	1 teaspoon vanilla
1-1/2 cups flour	

Cream sugar and margarine until fluffy. Stir in cinnamon and flour. Add vanilla and first mixture. Pour into a greased 8 x 8" pan. Bake at 375°F. for 30 - 40 minutes.

CARAMEL ICING

Bring to boil 3/4 cup of brown sugar and 1/3 cup milk. Beat in enough icing sugar to make a creamy icing. Stir in 1 teaspoon vanilla. Frost Cake.

QUICK APPLE WALNUT BREAD

Anne Snidanko

1/2 cup shortening	1 cup brown sugar
2 eggs	1 cup chopped apples
2 tablespoons sour milk	1/2 teaspoon vanilla
2 cups flour	1 teaspoon baking powder
1 teaspoon baking soda	pinch of salt
	1/4 cup chopped nut meats

Sift all the dry ingredients twice. Mix in order given. Top with sugar and cinnamon. Bake in 325°F. oven for 45 to 60 minutes.

CRANBERRY LOAF

Eva Domshy

1 cup raw cranberries	1/2 cup white sugar
chopped	1 egg, lightly beaten
1/3 cup white sugar	1/4 cup melted shortening
3 cups sifted all purpose flour	1-1/2 cups milk
4-1/2 teaspoons baking powder	
1-1/2 teaspoons salt	

Blend 1/3 cup sugar and cranberries well. Sift flour with baking powder and salt, adding to it the 1/2 cup sugar, egg, and melted shortening. Add cranberries, blending well until berries are flour coated. Make a well in the center of the mixture, add milk all at once, stirring quickly. Do not beat to remove lumps. Turn into greased loaf pan 9-1/2" x 5-1/2". Bake in 350°F. oven for one hour. Let stand for 24 hours before slicing. Delicious with cold turkey.

BANANA CAKE WITH CRUNCHY TOPPING

Nell Brycak

2 cups sifted flour	1/2 cup sour milk, buttermilk
1-1/2 teaspoon baking powder	or
3/4 teaspoon salt	1/2 cup sweet milk with
1-1/3 cups sugar	1/2 tablespoon vinegar
1/2 cup soft shortening	1 cup mashed ripe bananas
1 teaspoon baking soda	2 eggs, well beaten
	1 teaspoon vanilla

Sift flour, baking soda, baking powder, salt and sugar into mixing bowl. Add shortening, 1/4 cup of the sour milk and mashed bananas. Mix until flour is dampened then beat 2 minutes with mixer at low speed. Add eggs remaining 1/4 cup of milk and vanilla, beat 1 minute with mixer at low speed. Bake in an 8 x 13" pan (greased) on bottom only in a 375°F. oven 35 to 40 minutes. Remove from oven. Turn on broil. Cool on rack for 5 minutes.

Spread hot cake with crunch topping:

Cream 1/4 cup butter or margarine, 3/4 cup brown sugar, add 1-1/2 tablespoons cream or milk. Beat until smooth. Add 1/2 cup shredded coconut and 1/4 cup chopped nuts. Place at least six inches below preheated broiler. Broil until sugar is bubbly and top is delicately browned.

CARROT BREAD

Marie Herasymuk

3/4 cup cooking oil	1 cup sugar
2 eggs	1-1/2 cups sifted flour
1 teaspoon soda	1 teaspoon cinnamon
1 cup grated raw carrots	1/2 cup chopped walnuts

Blend oil and sugar, stir in eggs, sift flour, baking powder, soda and cinnamon together, stir into egg mixture.

Fold in carrots and walnuts. Pour batter into greased loaf pan. Bake in 350°F. oven for 1 hour.

CARROT LOAF

Lee Yakichuk

3 cups cooked grated carrots. Cook for 6 minutes.

2 cups sugar	3 cups sifted flour
1-1/2 cups vegetable oil	2 teaspoons baking powder
4 eggs, beaten	1 cup raisins or currants
1 teaspoon soda dissolved in 1 tblsp. hot water	1/2 cup walnuts
1/2 teaspoon salt	1/2 cup cherries
1 teaspoon vanilla	1/4 cup orange rind
1/4 cup lemon rind	

Mix together in the order given. Bake 1 hour 20 minutes at 350°F. Makes 3 loaves.

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BANANA TEA LOAF

Marilyn Krochak

1 cup sifted flour	1/3 cup shortening
3/4 cup rolled Graham wafers	2/3 cup sugar
2 teaspoons baking powder	2 eggs
1/4 teaspoon baking soda	1 cup mashed ripe bananas (2-3)
1/2 teaspoon salt	1/3 cup chopped walnuts

Sift the flour, Graham wafer crumbs, baking powder, baking soda and salt. Beat shortening until creamy. Gradually beat in sugar until light and fluffy. Add eggs and beat well. Stir in dry ingredients alternately with the bananas. Fold in the nuts. Turn into a well-greased loaf pan. Bake in a moderate oven 350°F. about 1 hour.

LEMON LOAF

Martha Greschuk
Dell Kindred

1/2 cup butter	1-1/2 cups all purpose flour
1 cup white sugar	1 teaspoon baking powder
2 eggs	1/2 teaspoon salt
grated rind of 2 medium lemons	1/2 cup chopped nuts
1/2 cup milk	(optional)

Cream butter well, add sugar gradually, then eggs, one at a time, and grated rind. Sift flour, baking powder and salt together. Blend into butter mixture alternately with milk mixing only until all ingredients are blended. Turn into buttered standard loaf pan and bake at 350°F. for 45 minutes.

TOPPING:

1/4 cup white sugar	juice of 1 lemon
---------------------	------------------

Mix well and dribble over the loaf as soon as it comes from the oven. Leave in pan for 10 minutes before turning out on cake rack.

If nuts are added blend them into butter mixture. Currants may be added instead of nuts.

CARROT CAKE

Vickie Shalley
Isabel Lys

4 eggs	2 teaspoons baking powder
2 cups brown sugar	1/2 teaspoon nutmeg
1-1/2 cups cooking oil	1/2 teaspoon allspice
3 cups grated carrots	1/2 teaspoon cloves
1 cup mixed fruit	2 teaspoons cinnamon
1 teaspoon vanilla	1 teaspoon ginger
1 cup walnuts	1/2 teaspoon salt
1 cup raisins	3 cups flour
2 teaspoons baking soda	

Mix 1/2 cup of flour with the fruit and set aside. Beat eggs well. Add brown sugar. Add oil and beat well. Sift the remaining 2-1/2 cups of flour with the baking soda, baking powder, salt and spices. Blend into batter. Add fruit and vanilla. Bake in an 8 x 12" pan at 350°F. for 1-1/2 hours.

PUMPKIN LOAF

Marie Herasymiuk

2 cups sugar	1/2 teaspoon allspice
1-1/4 cup salad oil	1/2 teaspoon nutmeg
4 eggs, beaten	1 teaspoon cinnamon
2 cups pumpkin	1 teaspoon salt
3 cups flour	1 teaspoon baking soda
3 teaspoons baking powder	1 cup walnuts

Mix the ingredients in the above order. Bake in a greased loaf pan at 350°F. for 1 hour.

PUMPKIN LOAF

Grace Shabbits

Scant 1/2 cup shortening	1-3/4 cup sugar
3 eggs	1-3/4 cup pumpkin
2-1/3 cup flour	1 teaspoon baking powder
1-1/4 teaspoon baking soda	3/4 teaspoon cinnamon
1/2 teaspoon ginger	1 teaspoon salt
1 cup mixed fruit	1 cup chopped walnuts

In large mixing bowl, cream together shortening and sugar well. Then beat in eggs thoroughly. Stir in pumpkin. Sift together the sifted flour, baking powder, baking soda, spices and salt. Stir in until barely blended. Barely fold in the mixed fruit. (This batter must not be overstirred, it looks like muffin batter).

Turn into 2 paper-lined and buttered average loaf pans. If desired, sprinkle with chopped walnuts.

Bake at 350°F. one hour.

Cool five minutes in pans. Lift out and cool topside up on cake racks. Will freeze very well.

JELLY ROLL

Ann Neudorf

4 eggs, well beaten	1-1/2 teaspoons baking powder
1 cup white sugar	1/2 teaspoon salt
1 cup flour	

Beat the eggs. Add the sugar and beat again. Combine flour, baking powder and salt and add to the egg mixture a little at a time, beating well after each addition.

Grease a 10 x 16 cookie sheet with vegetable oil. Sprinkle a little flour. Pour batter and spread evenly. Bake for 15 to 20 minutes in a 350°F. oven.

Remove cake from the oven and allow to cool for about 3 minutes. Run a knife around the sides. Turn over on a damp dish towel. Spread with jelly and roll.

CHOCOLATE CAKE

Irene Whitby

1/2 cup shortening	2 eggs
pinch of salt	1/2 cup sour milk
1 teaspoon soda	2 cups brown sugar
2 cups cake flour (or all purpose flour)	1 teaspoon vanilla
1/2 cup cocoa	1/2 cup boiling water
1 teaspoon baking powder	

Cream shortening, add sugar, cream well. Add beaten eggs, beat until light. Sift flour with baking powder and salt. Add to mixture with sour milk. Mix soda and cocoa with boiling water, add to mixture. Bake in a 350°F. oven for 35 minutes. Use layer cake pans.

RICH LEMON FILLING

3/4 cup sugar	6 tablespoons flour
dash of salt	1/2 cup water
1 egg well beaten	2 tablespoons butter
1/4 cup lemon juice	1/2 teaspoon lemon grated rind

Combine sugar, flour, salt in top of a double boiler, add water to egg mixing thoroughly place over rapidly boiling water and cook 10 minutes or until thickened, stirring constantly. Remove from boiling water, add butter, lemon juice and rind, and cool. Spread between cake layers.

OLD FASHIONED CHOCOLATE CAKE Helen McLashen

2 cups white sugar	2 eggs
2/3 cup vegetable oil	2 teaspoons vanilla

Beat above for 4 minutes.

2-2/3 cups flour	2 teaspoons baking soda
2/3 cup cocoa	1 teaspoon salt
2 teaspoons baking powder	

Add dry ingredients alternately with 2 cups boiling water, beating well after each addition. Turn into well greased 8 x 12" pan. Bake at 325°F. for 50 minutes.

CHOCOLATE CAKE

Anne Bilous

1 egg	1/2 cup sour milk
1/2 cup cocoa	1 teaspoon soda
1/2 cup shortening	1 teaspoon vanilla
1-1/2 cups sifted flour	1 cup white sugar
1 teaspoon baking powder	1/4 teaspoon salt
1/2 cup boiling water	

Put all ingredients into large mixing bowl. Do not mix until all has been added. Beat well and bake for 30 minutes at 350°F.

2 cups crushed chocolate wafers 1/3 cup melted butter

Mix thoroughly, press firmly onto bottom and sides of a 10" spring-form pan or 10" tube pan. Bake 10 minutes in 325°F. oven.

Filling:

12 oz. cream cheese	1/3 cup sugar
1/3 cup sugar	8 oz. semi-sweet chocolate
1-1/2 teaspoons vanilla	3 egg whites
1/2 teaspoon almond extract (optional)	1-1/2 cups cream, whipped
3 beaten egg yolks	1 cup chopped pecans

Beat cheese until creamy. Add sugar gradually, then vanilla, almond extract, and beaten egg yolks. Beat until smooth. Beat in melted semi-sweet chocolate.

Beat egg whites to soft peak stage. Gradually add sugar beating until egg whites are stiff. Fold chocolate mixture into egg whites until smoothly blended, fold in whipped cream. Add nuts and pour into crumb-lined pan. Chill until firm.

To serve remove sides of pan. Cut in wedges. If tube pan is used, remove sides, wrap exposed tube with foil, and fill with flowers in slim vase if cake is to be placed whole on serving table.

Yields 16 servings. This freezes well.

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DELUXE FRUIT CAKE

Lee Yakichuk

2 lbs. seedless raisins	3 cups sifted all purpose flour
3/4 lb. citron, lemon and orange peel	1 lb. butter
1/2 lb. glazed pineapple	1 teaspoon cinnamon
1 lb. pecans, blanched almonds or unsalted cashews	1/2 teaspoon cloves
1-1/2 lbs. glazed red and green cherries	1/2 teaspoon nutmeg
1 cup sifted all purpose flour	1/2 teaspoon salt
2 cups granulated sugar	1/2 cup grape or apple jelly
12 egg yolks, beaten	1/2 cup grape or apple juice
	1/2 cup brandy or sherry
	1/4 teaspoon salt
	12 egg whites

On first day prepare fruit, chop or slice fruit. Leave nuts whole. If fruit is thinly sliced rather than chopped, the cake will cut better.

Second day, finish making cake. Cream butter in very large bowl. When soft, gradually add sugar. When thoroughly blended, add beaten egg yolks and mix well. Sift 3 cups of the flour with cinnamon, cloves, nutmeg, and salt. Add to butter mixture alternately with jelly, juice, and brandy. Mix fruit and add nuts thoroughly with remaining cup of flour and add to batter. Whip 1/4 teaspoon salt and egg whites until stiff but not dry. Fold carefully into batter. Pour batter into loaf pans which have been lined with heavy wax paper or greased brown paper. Fill pans to within one inch of top. Bake cakes at 300°F. for 2 or 3 hours depending on the size of pans or until cake tests done.

DARK FRUIT CAKE

Ann Katerinich

2 lbs. sultana raisins	1 lb. butter
2 lbs. muscat raisins	1 lb. sugar
2 lbs. seedless raisins	10 to 12 eggs
1 lb. mixed cut fruit	4 cups all purpose flour
2 lbs. red & green cherries	1 teaspoon cinnamon
1 lb. glazed pineapple rings	1/4 teaspoon cloves
1-1/2 lb. chopped dates	1/2 teaspoon nutmeg
1 cup each of strawberry and apricot jam	1/2 teaspoon baking powder
1 cup chopped soaked prunes	1/2 teaspoon soda
1/2 lb. almonds	1/2 teaspoon salt
3 ozs. pecans	juice of 1 orange and 1 lemon
1/2 cup orange marmalade	

Clean, wash, and dry raisins. Combine all fruits and jams, let stand for a day. Prepare pans. Grease and line 3 thicknesses of brown paper. If desired, two layers of aluminum foil wrap may be used instead. Cream butter and sugar well. Add eggs, one at a time. Beat well after each addition. Sift together flour, cinnamon, cloves, nutmeg, baking powder, soda, and salt. Spices may be omitted if desired. Add dry ingredients alternately with the juices of orange and lemon. Beat well. Pour batter over fruit mixture and blend well by hand. Pour batter into pans until 3/4 full. Bake at 250 - 300°F. for 3 hours. Place a pan containing 2 cups water on bottom shelf of oven while baking. Result will be a large, moist cake with a smooth shiny glaze. Store cake in a covered container in a cool place.

DARK CHRISTMAS CAKE

Irene Pidkowich

1 lb. butter
 2 cups white sugar
 12 eggs
 1 cup jelly
 3-1/2 cups flour
 2 teaspoon cinnamon
 1 teaspoon nutmeg
 1/2 teaspoon ginger
 1/2 teaspoon cloves
 1/2 teaspoon salt

1 lb. seeded raisins
 1 lb. seedless raisins
 1 lb. sultana raisins
 1 lb. currants
 1 lb. dates
 3/4 lb. mixed peel
 1 lb. glazed cherries
 1/2 lb. almonds
 1/2 lb. walnuts

Wash and dry fruit. Use 1-1/2 cups of the flour to flour the prepared fruits. Cream butter until fluffy. Gradually add sugar, beating well after each addition. Add eggs one at a time, beating well after each one. Mix the remaining 2 cups of flour with spices and salt. Add to creamed mixture a small amount at a time. Add Jelly. Add floured fruits and nuts about 2 cups at a time, stirring until well blended. Bake slowly (300°F.) for 2 1/2 hours.

This amount of batter packs well into the three wedding cake pans.

BRAZIL NUT CAKE

Marilyn Krochak

1 lb. shelled brazil nuts
 1 lb. mixed fruit
 1/2 lb. red cherries
 1/2 lb. green cherries

3/4 cup white sugar
 3/4 cup flour
 1/2 teaspoon baking powder
 3 eggs, beaten

Place the fruit and nuts in a bowl. Mix the dry ingredients, adding these to the eggs plus:

1/3 cup salad oil
 1 teaspoon vanilla

Add fruit and nuts to the batter. Line the pan with greased foil. Bake at 300°F. for 1 hour and 45 minutes.

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SELF SERVE OR AUTOMATIC WASH

PACIFIC 66 GASOLINE

#9 HIGHWAY SOUTH ---- YORKTON, SASK.

LIGHT CHRISTMAS OR WEDDING CAKE

Mary Dobko

- | | |
|---|---|
| 4 lbs. sultana raisins | 10 eggs |
| 1 lb. dates, chopped | 2 teaspoons vanilla |
| 3 (8 oz) packages red and green glazed cherried | 1 teaspoon lemon flavoring |
| 1 package gum drops | 1/2 teaspoon almond flavoring |
| 4 pineapple rings | 1/2 cup light fruit juice |
| 1 cup walnuts | 1/2 cup milk |
| 1 cup almonds | 1 large can crushed pineapple (undrained) |
| 2 cups coconut | 6 cups flour |
| 1 lb. butter or margarine | 1 teaspoon salt |
| 2-1/2 cups sugar | 3 teaspoons baking powder |

Wash and dry raisins. Prepare the fruits, nuts and coconut, and sift part of the flour over them.

Cream together butter, sugar and eggs. Add vanilla, lemon and almond flavors, fruit juice, milk and pineapple. Sift remaining flour with salt and baking powder. Add nuts and fruits alternately with flour to the batter. Place in foil-lined loaf or square pans and bake from 3 to 4 hours (depending on size of pans) at 250°F. to 275°F.

WHITE FRUIT CAKE

Lucy Henlisa

- | | |
|----------------------------|--------------------------|
| 1 lb. red & green cherries | 2 cups crushed pineapple |
| 1/2 lb. citron peel | 1/2 lb. Brazil nuts or |
| 1/2 lb. glazed fruit | 1/2 lb. blanched almonds |
| 1/4 lb. pineapple rings | 1 lb. grated coconut |

Mix the above and let stand for at least 2 hours.

- | | |
|---------------------------|------------------------------------|
| 1 cup butter or margarine | 2 teaspoons baking powder |
| 1 cup white sugar | 1 teaspoon salt |
| 4 eggs, beaten | 1 teaspoon lemon or almond extract |
| 3 cups flour | |

Mix in usual method, then fold in prepared fruit and nuts. Line deep cake pans with well greased paper or foil and carefully spread in batter, filling pans about 2/3 full. Bake in a slow oven (325°F) for about 2-1/2 hours. Allow baked cakes to set for 30-40 minutes before removing them from pans.

CHRISTMAS BRAZIL NUT CAKE

Elizabeth Dlugan

- | | |
|---------------------------------|-------------------------------|
| 1-1/2 cups whole Brazil nuts | 1/2 cup glazed red cherries |
| 1-1/2 cups whole walnuts | 1/2 cup glazed green cherries |
| 1/2 lb. cut up dates | 1/2 cup raisins |
| 2/3 cup glazed cut up pineapple | 3/4 cup flour |
| | 3/4 cup sugar |

Place fruit and nuts in bowl. Dust these with sugar and flour. Beat 3 eggs. Add 1/2 teaspoon baking powder, 1/2 teaspoon salt, 1 teaspoon vanilla and 1 tablespoon butter. Pour over fruit and mix well.

Line a loaf pan with greased brown freezer paper. Bake in 300°F. oven for 1 hour.

CHRISTMAS FRUIT CAKE

Gloria Smolinski

4 cups flour
1/2 teaspoon baking powder
1-1/2 teaspoons salt

1-1/2 teaspoons cinnamon
1 teaspoon nutmeg

Sift together three times.

24 oz. package pecans (whole) 3/4 lb. candied pineapple
3/4 lb. whole candied cherries 1 lb. white raisins

Mix the flour mixture with nuts and fruit until they are well coated.

Cream 1 cup butter and gradually add 2-1/4 cups sugar. Mix with mix master until light and fluffy. Add 6 unbeaten eggs one at a time beating after each addition. Add 3 tablespoons Brandy flavouring or vanilla (use less vanilla). Combine mixtures well. Bake at 275°F. for 2-3/4 to 3 hours. Watch carefully after second hour as this cake burns easily. Use whole fruits and nuts.

Wrap in foil. Open foil each week and add 1-2 tablespoons Brandy or Sherry. Wrap tightly in the foil again.

FRUIT COCKTAIL CAKE

Adeline Wytrykush

1- 19 oz. tin fruit cocktail
1 egg
1 cup white sugar

1 teaspoon salt
1 teaspoon baking soda
1-1/2 cups flour

Drain fruit cocktail. Add egg to juice and beat. Sift flour, sugar, salt and baking soda. Add liquid, mix only until blended. Add fruit. Turn into greased 9 x 13" pan. Sprinkle with brown sugar and nuts. Bake at 350°F. for 30-40 minutes. Serve with whipped cream or ice-cream.

APPLE SAUCE CAKE

Mary Ohochinsky

1/2 cup margarine
3/4 cup sugar
1 egg
1-1/3 cup flour
1 teaspoon baking soda
1/2 teaspoon salt

1 teaspoon cinnamon
1/2 teaspoon cloves
1/4 teaspoon nutmeg
1 cup apple or crabapple sauce
1 teaspoon vanilla
1 cup raisins; nuts

Cream butter and sugar, add egg. Add sifted dry ingredients alternately with applesauce. Stir in raisins and nuts. Turn into greased 9" x 9" pan. Bake at 350°F. 55 - 60 minutes. 20 minutes after cake is done, ice with:

3 teaspoons butter
1 tablespoon cream

1/2 cup brown sugar
1/2 cup coconut

Blend and spread on cake. (Broil until bubbly).

OATMEAL CAKE

Isabel Lys

1 cup oatmeal	1 teaspoon cloves
1 cup boiling water	1 cup raisins
1/2 cup butter	1/2 cup walnuts
2 cups brown sugar	1 cup flour
2 eggs	1 teaspoon soda
1 teaspoon cinnamon	pinch of salt
1 teaspoon nutmeg	

Pour boiling water over the oatmeal and let stand.

Cream butter and brown sugar. Add eggs and beat well. Add spices, raisins and nuts. Combine. Add the oatmeal next, and mix well. Finally add the flour, salt and soda. Mix well.

Pour into greased 8 x 8" pan and bake about 35 minutes at 350°F.

DREAM CAKE

Valerie Ratushniak
Mary Kozak

1 cup flour	1 cup rolled oats
3/4 teaspoon baking soda	1/2 cup brown sugar
1/4 teaspoon salt	1/2 cup butter

Rub the above ingredients together and spread mixture in a greased 9 x 12" pan.

Topping:

2 eggs beaten	1/2 cup fine coconut
1 cup brown sugar	1/2 lb. maraschino cherries (red and green)

Spread over the mixture in pan. Sprinkle with chopped nuts. Bake in a 350°F. oven 25 - 30 minutes. Cool and cut into squares.

APPLE BARS

Anne Bilous

1-3/4 cups rolled oats	2-1/2 cups sliced apples
3/4 cup butter	1/2 cup white sugar
1-1/2 cups sifted flour	2 tablespoons butter
1/4 teaspoon soda	3/4 teaspoon cinnamon
1 cup brown sugar	

Mix first 5 ingredients until crumbly. Pat 1/2 of the mixture into greased 9" square pan. Arrange sliced apples over crumb mixture. Dot with butter. Sprinkle with sugar and cinnamon. Cover with remaining crumbs. Bake in 350°F. oven for 35-40 minutes.

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1 cup white or brown sugar
 1/4 cup boiling water
 1 egg white
 1/4 teaspoon cream of tartar
 1 teaspoon vanilla

Beat all ingredients until stiff.

JELLO FROSTING

Elizabeth Dlugan

3-1/2 tablespoons flavored jello powder
 1/2 cup boiling water
 pinch of salt

1-1/2 cups sugar
 2 egg whites

Dissolve jello in boiling water. Add sugar and dissolve thoroughly. Add egg whites to warm liquid.

Beat 7 - 10 minutes until frosting stands in soft peaks. Use a double boiler and keep water boiling constantly.

FAVORITE ICING

Julie Skrepnek

3 tablespoons flour
 1 cup milk
 1 cup white sugar

1 cup shortening
 1 teaspoon vanilla

Cook flour and milk until thick. Cream sugar and shortening, add vanilla. Beat until fluffy about 15 minutes. Add to cooked flour mixture. Beat until it looks like whipped cream. Ice cake. May be frozen.

FLUFFY CREAM CAKE

Ann Neudorf

1 cup whipping cream
 1 cup sugar
 1/2 teaspoon salt
 1/2 teaspoon vanilla

3 eggs
 1-1/2 teaspoon baking powder
 1-1/2 cups flour

Whip 1 cup cream. Set aside. Beat eggs, add sugar and remaining ingredients. Mix well. Gently fold into whipped cream. Turn into a greased 8 x 8" pan. Bake 30 minutes at 375°F.

CHOCOLATE ICING

Helen McLashen

Melt: 2 squares unsweetened chocolate
 2 tablespoons butter

Add: 1 egg, beaten
 1 teaspoon vanilla

Add: 2 tablespoons milk alternately with
 1-1/2 cups icing sugar

SQUARES

TWEEDIES

Violet Kluk

- | | |
|---------------------------|----------------------------|
| 1/2 cup butter | 1 cup milk |
| 2/3 cup sugar | 2 sq. semi-sweet chocolate |
| 1-1/3 cup flour | 1 teaspoon vanilla |
| 2 teaspoons baking powder | 2 egg whites beaten stiff |
| 1/2 teaspoon salt | (added last) |

Cream butter and sugar. Add dry ingredients alternately with milk and grated chocolate. Bake for 30 minutes at 350°F. on a cookie sheet. Cool.

Toppings:

- | | |
|--------------------|--------------------|
| 1/3 cup butter | 2 egg yolks |
| 2 cups icing sugar | 1 teaspoon vanilla |
| Spread on cake. | |

Melt 1 tablespoon salad oil with 2 squares chocolate. Put in ribbon or marble effect over icing on cake. Sprinkle with crushed walnuts.

CHOCOLATE REVEL BARS

Helen Ratushniak

- | | |
|------------------------------|------------------------------|
| 1 cup + 2 tablespoons butter | 1-1/2 teaspoons salt |
| 2 cups brown sugar | 3 cups quick cooking oatmeal |
| 2 eggs | 1- 12 oz. package chocolate |
| 4 teaspoons vanilla | chips or 6 oz. chocolate |
| 2-1/2 cups sifted flour | chips and 6 oz. chocolate |
| 1 teaspoon soda | mint chips |
| 1 cup chopped nuts | 1- 15 oz. can sweetened |
| | condensed milk |

Cream 1 cup butter and sugar until light and fluffy; stir in eggs and 2 teaspoons vanilla. Sift together flour, soda and 1 teaspoon salt; stir in oatmeal. Add dry ingredients to creamed mixture. Mix chocolate chips, condensed milk, remaining butter and remaining salt in top of double boiler; heat until melted and smooth. Add nuts and remaining vanilla. Spread 2/3 of oatmeal mixture in 15-1/2 x 10-1/2 x 1" baking pan. Cover with chocolate mixture. Dot with remaining oatmeal mixture. Bake in 350°F. oven for 25-30 minutes.

BROWN SUGAR BROWNIES

Agnes Byblow

- | | |
|--------------------------|-----------------------|
| 1 egg | 1 cup brown sugar |
| 1/4 teaspoon salt | 1/2 cup flour |
| 1/4 teaspoon baking soda | 1 cup chopped walnuts |

Beat egg, sugar and vanilla. Add flour, salt and soda. Add walnuts. Bake for 20 minutes in a greased 8 x 8" pan. Ice when cool with white icing.

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MATRIMONIAL CAKE

Isabel Lys

Filling:

1 lb. dates	1 teaspoon vanilla
1/2 cup brown sugar	1 or 2 teaspoons orange juice
1 cup water	

Cook until thick

Crumbs:

1-1/4 cups oatmeal	1-1/2 cups flour
1 cup brown sugar	1/2 teaspoon baking powder
1 cup butter	1 teaspoon baking soda

Mix and rub together. Press into greased 9 x 9" pan. Save 1/3 for topping.

Spread date filling on crumbs and sprinkle top with remaining crumbs. Bake at 350°F. about 25-30 minutes.

RAISIN SLICE

Julie Skrepnek
Helen Ratuszniak

Mix as for pie crust:

1 cup butter	Pinch of salt
1 teaspoon baking powder	2 eggs
1/4 cup sugar	2 cups flour

Take half of the mixture and line bottom of 9 x 12" pan.

Filling:

2 cups raisins	1 teaspoon vanilla
1/4 cup sugar	lemon and cinnamon
1 cup water	1 tablespoon corn starch

Boil together and thicken with corn starch dissolved in 1/4 cup cold water; spread over top mixture and cover with remaining mixture. Bake at 350°F. until light brown. The raisin filling may be substituted with 1 tin cherry pie filling and served with ice cream when warm or cold.

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MARSHMALLOW SQUARES

Regina Drobot

3/4 cup butter	1/2 cup hot water
1/3 cup brown sugar	1/2 cup drained maraschino cherries
1-1/2 cup sifted flour	1/2 cup toasted chopped almonds
2 tablespoons unflavoured gelatine	1/4 to 1/2 teaspoon almond extract
1/2 cup cold water	2 to 3 drops red food coloring
2 cups granulated sugar	

Cream butter and add brown sugar. Stir in flour, press dough into 9 x 12" pan. Prick with a fork. Bake in slow oven for 30 minutes or until golden brown. Cool shortbread base. Sprinkle gelatine over cold water in a cup and allow to soften. Combine sugar and hot water in sauce pan, and bring to boil. Boil for 2 minutes. Remove saucepan from heat, and add gelatine and beat until very stiff. Fold in cherries, chopped almonds, almond extract, and red food coloring. Spoon cherry mixture over cooled shortbread in pan. Sprinkle with desiccated coconut. Allow to cool for several hours. Cut into squares.

LIME MARSHMALLOW FANTASIES Nellie Wolkowski

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

Topping:

2 packages lime jello powder	2 egg whites
1 cup cold water	coconut
1/4 teaspoon salt.	

Preheat oven to 350°F. Rub butter, flour and brown sugar together until crumbly. Press into 9" square pan. Bake for 15 minutes until golden brown. Cool. Place jelly powder and cold water in saucepan. Bring to full boil and let boil for one minute. Cool. Beat egg whites and salt until foamy. Add to gelatine mixture and continue to beat until soft mounds are formed. Quickly spread over base. Sprinkle with coconut and decorate with red and green cherries. Place in refrigerator to set. Cut into 1-1/2 inch squares.

CHERRY AND PINEAPPLE SLICE

Lee Yakichuk

3 tablespoons icing sugar 1 cup flour
1/2 cup butter

Mix altogether, press in pan and bake 15 minutes in 350°F. oven.

Mix together in top of double boiler:

1/2 cup sugar	15 oz. can crushed pineapple
1 small bottle red cherries	2 tablespoons corn starch
(drained and cut in half) Juice of 1/2 lemon	

Cook until thickened. Spread on bottom of cake. Beat until stiff, 3 egg whites and 4 tablespoons icing sugar. Spread on top of filling. Sprinkle with coconut and brown.

COOKIE SHEET CAKE**Valerie Ratuszniak
Marie Herasymiuk**

1 cup raisins	2 eggs
2/3 cup boiling water	1-1/2 cups flour
1 teaspoon instant coffee	1/2 teaspoon baking soda
1 teaspoon cinnamon	1/2 teaspoon baking powder
1/2 cup margarine	1 teaspoon vanilla
1 cup sugar	chopped nuts

Pour boiling water over raisins. Sprinkle instant coffee and cinnamon over raisins. Set aside to cool.

Beat together margarine, sugar, and eggs. Sift together flour, baking soda, and baking powder. Add to batter. Add vanilla. Pour liquid from raisins into batter and mix well. Add raisins last. Pour onto a greased cookie sheet (very large one). Bake for 25 minutes in a 375°F. oven.

Ice with Peanut butter icing. Sprinkle with nuts. Keep covered.

YUMMY POPPY SEED BARS**Anastasia Zuck
Agnes Byblow**

Preheat oven to 350°F.

Mix together in a large bowl:

1-3/4 cup flour	1/4 teaspoon salt
1 teaspoon baking powder	1 cup coconut (fine)
1/4 teaspoon baking soda	1/3 cup poppy seed
1-1/4 cup sugar	

Blend together in a smaller bowl:

1/2 cup melted butter (or oil)	2 tablespoons milk
2 eggs	1/2 teaspoon almond extract
1/3 cup honey(melted)	1-1/2 teaspoon vanilla

Stir the liquids into the flour mixture. Spread in greased large cake pan or jelly roll pan. Bake 15 minutes or until golden brown (depending on pan used). Cool. Ice with peanut butter icing. This is butter icing with 2 or 3 tablespoons peanut butter added.

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Base:

1 cup sugar	1/4 teaspoon cloves
1 cup applesauce	1/4 teaspoon salt
1/2 cup shortening	1/2 teaspoon vanilla
2 cups sifted flour	1 cup seeded raisins
1 teaspoon baking soda	1/4 cup chopped walnuts
1-1/2 teaspoon cinnamon	2 tablespoons butter
1 teaspoon nutmeg	

Combine sugar and applesauce. Blend in shortening. Sift together flour, soda, spices, and salt. Add to applesauce mixture. Stir until smooth. Stir in the raisins, nuts and vanilla. Spread batter in 10 x 15 x 1" jelly roll pan.

Topping:

2/3 cup crushed corn flakes	1/4 cup chopped walnuts
1/4 cup sugar	2 tablespoons butter

Combine corn flakes, sugar, nuts and butter. Sprinkle over batter. Bake in 350°F. oven for 30 minutes, or until browned. Cool and cut into bars. Yield: 3 dozen.

BUTTER TART BARS

Anne Dozorec

3/4 cup sifted flour	1/3 cup butter or margarine
1/4 cup brown sugar	

Combine until crumbly. Pat into bottom of 8" square pan. Bake at 350°F. 12 to 15 minutes.

1 cup raisins	1/8 teaspoon salt
2 eggs	1 teaspoon vanilla
1/2 cup sugar	1/4 cup sifted flour
1/2 cup corn syrup	

Beat eggs and sugar. Add remaining ingredients. Pour over baked layer. Return to oven and bake 25 to 30 minutes until top is golden. Cool and cut into small fingers.

RHUBARB SQUARES

Gloria Smolinski

3 cups Rhubarb (diced)	1/2 cup white sugar
1 tablespoon flour	1 teaspoon cinnamon
Pinch of salt	1/2 cup sifted flour
1 cup brown sugar	1 cup rolled oats
1/2 cup butter	

Mix rhubarb, sugar, 1 tablespoon flour, cinnamon and salt. Combine 1/2 cup flour, brown sugar and rolled oats. Rub in butter to make crumbly mixture. Pat 1/2 mixture into 8" pan, add rhubarb then rest of crumbs. Bake in a 350°F oven for 50 minutes until golden brown. Serve warm with ice cream.

LEMON SQUARES

Olga Lukey

3/4 cup sugar	1/2 cup butter or margarine
1 cup cold water	pinch of salt
2 tablespoons corn starch	juice of 1 lemon

Combine in saucepan and cook over low heat, stir until thickened. Cool.

Base and top:

1 cup brown sugar	1/2 cup butter or margarine
1 cup flour	1/2 teaspoon vanilla
1/2 teaspoon baking soda	1 cup coconut
12 unsalted soda crackers (rolled fine)	Pinch of salt

Mix ingredients together. Pat half of crumbs into a greased pan. Pour filling over and sprinkle remaining crumbs. Bake at 350°F. for 1/2 hour

BIKINI SQUARES

Marilyn Krochak

1/2 can Eagle Brand milk	1/4 cup finely chopped cherries
1 teaspoon vanilla	Few grains of salt
2-1/2 cups coconut	1/2 cup chopped nuts
2 cups dates (chopped)	1 sq. unsweetened chocolate.

Preheat oven to 350°F. Stir milk, vanilla and salt together. Add coconut, dates, nuts and cherries. Mix. Spoon into 8 x 8 x 2" pan which has been greased, lined with paper and greased again. Bake for 30 minutes. Cool for 2 to 3 minutes before removing from pan. Peel off paper and cool. Ice with butter icing. Melt chocolate over hot water and drizzle over icing. Cut with wet knife into bars.

COCONUT SLICE

Leona Dutchak

1/2 cup butter	1 cup brown sugar
2 tablespoons cocoa	

Melt butter, add cocoa and brown sugar. Stir well until smooth, remove from heat and cool.

1 beaten egg	1 teaspoon vanilla
3/4 cup flour	

Mix and spread in an 8 x 8" pan. Cover with the following layer:

2 cups fine unsweetened coconut
1 cup sweetened condensed milk

Bake for 30 minutes in a 350°F. oven.

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Base:

2 tablespoons sugar
1/2 cup margarine
1-1/4 cup flour

Mix and put into 9 x 9" pan. Bake in 350°F. oven for 10 minutes.

Toppings:

Mix together the following ingredients:

1 cup brown sugar	1 teaspoon baking powder
2 tablespoons butter	1/3 cup cherry juice
2 beaten eggs	1/2 cup coconut (fine)
1/2 teaspoon almond flavor	1/2 cup chopped walnuts
1 cup flour	1 cup sliced cherries

Bake in 350°F. oven until set and browned.
May be iced with butter icing.

DAD'S CHOCOLATE SLICE

Violet Hnatiuk
Marilyn Krochak

24 Dads Coconut cookies (crushed)

Reserve half crumbs for top. To remaining crumbs, add 1/4 cup melted butter. Press in an 8 x 8" pan and bake for 10 minutes at 300°F.

Filling:

1-1/2 cups icing sugar	1 teaspoon vanilla
1 egg, beaten	2 squares chocolate (melted)
1/2 cup melted butter	

Whip together until light. Fold in 1/2 cup coconut or chopped nuts. Spread on bottom and sprinkle with crumbs. Refrigerate.

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DATE SLICE

Olga Lukey

1 cup brown sugar	1-1/2 cups flour
1/2 cup butter	1 teaspoon baking powder
2 egg yolks	1 teaspoon vanilla

Cream sugar and butter, add egg yolks and beat. Add flour, baking powder and vanilla. Beat well and spread in a greased 8" pan. Bake in moderate oven for 15-20 minutes until light brown.

Cook 1 cup chopped dates and 1/2 cup water until thick. Spread over base.

Beat 2 egg whites
Add 3/4 cup brown sugar
Beat until stiff
Spread over dates and bake in a 350°F oven for 25 minutes.

CHERRY OAT BARS

Anne Dombroski

1 cup flour	2 teaspoons baking powder
1 cup brown sugar	3/4 cup butter or margarine
1 cup rolled oats	

Combine flour with baking powder, sugar and rolled oats. Add butter, mix until crumbles. Press firmly into 9 x 12" pan.

Topping:

Beat 2 eggs well. Add 1/2 cup brown sugar. Stir in 1/2 cup coconut, 1/2 cup chopped walnuts, 4 oz. cut up red cherries, 1 teaspoon vanilla and a pinch of salt. Spread over crumbs and bake in 300°F. oven for 45 minutes.

PINEAPPLE SLICE

Lee Yakichuk

1 package of pineapple jelly powder	1/4 cup sugar
1 cup boiling water	juice of 1 lemon

Let stand until syrupy. Crush 22 graham wafers, add 2 tablespoons of sugar, 1/4 cup melted butter.

Mix well. Spread 1/2 mixture in bottom of large pan. Whip 1 large tin of canned milk, add to the jelly mixture, also add 1 can of drained crushed pineapple.

Pour mixture over the crumbs. Sprinkle the remaining crumbs on top. Refrigerate for several hours.

PEANUT BUTTER SLICE

Belen McLashen

Mix together:

1 cup icing sugar	2 tablespoons butter
1 teaspoon vanilla	1 cup peanut butter
1 cup chopped dates	1 cup chopped walnuts

Spread in a small pan. Ice with chocolate icing and chill.

COOKIES AND CANDY

CHIPITS DREAMS

Nellie Wolkowski

- 1 6 oz. package (1 cup) Chipits chocolate chips
- 1 6 oz. package (1 cup) Butterscotch chips
- 1 8 oz. package, Cream cheese softened
- 1 8 oz. package mixed candied fruit or 1 cup chopped nuts
or 1 cup chopped well drained maraschino cherries
- 1 4 oz. package marshmallows finely cut up or 2 cups
miniature marshmallows
- 2 cups desiccated coconut.

Melt chipits in a 2-1/2 quart bowl over hot water. Stir in cream cheese, candied fruit and marshmallows. Mix well, shape into balls, logs, or patties. Roll in coconut. Place on wax paper. Chill until firm. Makes 6 dozen.

MISSION CRY BABIES

Agnes Byblow

- | | |
|--|--|
| 1 cup shortening (1/2 cup
butter and 1/2 cup
shortening) | 2 teaspoons baking soda |
| 1 cup granulated sugar | 2 cups sultana raisins (or 1 cup
raisins and 1 cup chopped walnuts) |
| 2 eggs | 4 cups stirred but not sifted
all-purpose flour |
| 1/2 cup molasses | 2 teaspoons cinnamon |
| 1 tablespoon vinegar | 1 teaspoon ginger |
| 1 cup hot strong coffee | |
| 1/2 teaspoon salt | |

Pour hot coffee over raisins and soda and let stand.

Into your beater bowl measure the shortening and sugar and beat until light. Add eggs and beat until pale and light. Beat in molasses and vinegar. Then add raisins, coffee and soda. If desired sift together flour, salt and spices. I just threw them in and beat hard. This batter seems thin for cookies but is fine. Spoon by mounded teaspoonfuls onto butter cookie sheets, spacing them about 1-1/4 inches apart.

Bake at 375°F. for seven to nine minutes. Do not overbake.

JEFFY CARAMEL COOKIES (UNBAKED)

Lucy Henlisia

- | | |
|-------------------------|-----------------------------|
| 2 cups sugar | 1-6 serving instant caramel |
| 3/4 cup butter | pudding mix |
| 2/3 cup evaporated milk | 4 cups rolled oats |
| 1 cup wafer crumbs | |

Mix the sugar, butter and milk. Bring to a boil, stir often. Remove from heat and add pudding mix, wafer crumbs and rolled oats. Mix thoroughly. Cool 15 minutes. Drop by teaspoonfuls on wax paper. Decorate with cherries.

FRUIT JUMBLES

Vicky Hunko

1-1/2 cups seedless raisins	1/4 cup apple juice
2/3 cup flour	3/4 teaspoon soda
3/4 teaspoon cinnamon	1/4 teaspoon nutmeg
1/4 teaspoon cloves	1/4 cup brown sugar (packed)
2 tablespoons soft butter	1 egg
2 cups whole nuts (pecans or walnuts)	1- 4 oz. package cherries (cut in half)

Soak raisins in apple juice for 1 hour. Drain. Sift flour, add soda and spices. Stir well to blend. Cream butter and brown sugar. Add egg. Add dry ingredients and mix well. Stir in drained raisins, nuts and cherries. Drop on greased cookie sheet. Bake at 350°F. for approximately 12 minutes.

BUTTERSCOTCH COOKIES

Mary Kozak

1/2 cup shortening	1/2 teaspoon soda
1 package butterscotch pudding (not instant)	1/2 teaspoon cream of tartar
1 egg	1/4 teaspoon salt
1 cup flour	1 cup rolled oats

Mix in order given. Drop by teaspoon on baking sheet and flatten with a fork. Bake at 350°F. for 12 minutes.

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HERMITS

Evalyn Rohatensky

1/2 cup soft butter	1/2 teaspoon baking soda
1/2 cup soft shortening	1/2 teaspoon salt
1 cup seedless raisins	1 teaspoon cinnamon
1 cup chopped dates	1/2 teaspoon nutmeg
1/2 cup chopped nuts	1/4 teaspoon cloves
2-1/2 cups sifted flour	1-1/2 cups brown sugar
1 teaspoon baking powder	3 eggs (beaten)

Measure butter and shortening into mixing bowl. Wash raisins, chop dates and nuts. Measure and combine. Sift together flour, baking powder, baking soda, salt, and spices. Cream soft butter and shortening until fluffy. Gradually add sugar, mixing until creamy. Add beaten eggs and combine thoroughly. Add dry ingredients, fruits, and nuts. Mix well. Chill dough 1/2 hour to 1 hour. Drop chilled dough from a teaspoon 1 inch apart, on greased cookie sheets. Bake at 375°F. for 8 to 10 minutes. Remove cookies from pan and place on wire rack to cool.

RAISIN COOKIES

Olga Shumay

2 cups raisins	3 eggs
2-1/2 cups water	1 teaspoon cinnamon
1-1/2 cups shortening	4 cups flour
1-1/2 cups sugar	1-1/2 teaspoons baking soda
1-1/2 teaspoons baking powder	

Boil raisins in water until 1 cup of juice remains. Dissolve soda in hot juice. Cream shortening and sugar. Add eggs, beat. Stir in sifted dry ingredients and raisins. Drop on greased cookie sheet and bake at 350°F. for 15 to 20 minutes. May be made into cupcakes. Bake 15 to 20 minutes at 375°F.

CHOCOLATE DROPS

Martha Gruschuk

2 squares unsweetened chocolate	1 cup icing sugar
1 tablespoon butter	1 cup chopped nuts
2 egg whites	32 white miniature marshmallows

In the top of a double boiler, melt unsweetened chocolate and butter. Remove from heat. Beat egg whites, add icing sugar and pour this mixture into the chocolate mixture. Add the marshmallows and nuts. Drop by teaspoonfuls on waxed paper. Cool. May be refrigerated or frozen. Yield: 3-1/2 dozen.

CHOW MEIN CHOCOLATE DROPS

Donna Glute

6 oz pkg. chow mein noodles	1 tablespoon butter
6 oz pkg. chocolate chips	1 cup walnuts
6 oz pkg. butterscotch chips	

Melt butter, chocolate and butterscotch chips. Add noodles and nuts. Mix until well coated. Using tablespoon, drop on wax paper and refrigerate.

OATMEAL DROP COOKIES

Anne Bilous

1-1/2 cups flour	1 teaspoon soda
1-1/2 cups oatmeal	1 cup shortening
1 cup brown sugar	1/2 teaspoon salt
1 cup white sugar	2 eggs
1 teaspoon baking powder	

Mix as for shortbread, all dry ingredients blended, then softened shortening worked in, then add eggs.

Roll into balls (for evenly rounded cookies) or drop by teaspoon on greased cookie sheet two inches apart. Do not press down. Bake in hot oven 375°F. to 400°F. until brown.

CRACKER JACK COOKIES

Helen McLashen

1 cup butter	1-1/2 cups flour
1 cup brown sugar	1 teaspoon baking powder
1 cup white sugar	1 teaspoon baking soda
2 eggs	2 cups rolled oats
2 teaspoons vanilla	1 cup coconut
	2 cups rice krispies

Cream butter and blend in white and brown sugar. Beat in eggs and vanilla. Sift dry ingredients and mix well. Stir in coconut, rolled oats and rice krispies. Drop cookies by the teaspoonful on a greased baking sheet. Bake at 350°F. for 10 to 12 minutes.

SHORTBREAD

Olga Kondra
Marie Herasymuk

1/2 lb butter	1/2 cup icing sugar
1/2 cup corn starch	1-1/2 cups flour

Cream butter, add sifted dry ingredients. Work dough very well by hand. Use cookie press or roll out, cut into narrow strips, garnish with cherries or nuts. Bake at 350°F. until slightly brown.



OLD FASHIONED SOUR CREAM COOKIES

Nellie Wolkowski

1/4 cup butter	1 teaspoon baking soda
1-1/2 cups sugar	1 cup sour cream
2-1/2 cups sifted flour	1 teaspoon nutmeg
1/4 teaspoon salt	Raisins
	2 eggs

Cream butter with sugar till light and fluffy. Add well beaten eggs. Stir mixture until well blended and pale in color. Sift flour with salt and baking soda. Add to creamed mixture alternately with sour cream. Flavor with nutmeg and mix well. Drop by tablespoonfuls on a baking sheet. Allow several inches between the cookies. Place a large seeded raisin in the centre of each or mix them in to the batter. Bake in a moderately hot oven 375°F. for 12 to 15 minutes. Remove immediately from pans to wire racks. Cool well. Makes 2 dozen 3 inch cookies.

FRUIT COOKIES

Anne Bilous

3/4 cup butter	1 cup cut up candied cherries
1 cup packed dark brown sugar	1/4 cup corn starch
1 cup white sugar	1 teaspoon salt
2 eggs, beaten	1 teaspoon vanilla
1/2 cup dairy sour cream	1 cup chopped raisins
1 teaspoon soda	1/2 cup cut up candied orange or lemon peel
3-1/2 cups flour	1 cup chopped nuts

Cream butter, add sugar and eggs. Dissolve soda in sour cream and add. Mix flour, salt and cornstarch and add half to first mixture. Add fruit, nuts, vanilla and mix. Add remaining ingredients. Drop by teaspoonfuls on greased cookie sheet. Bake at 375°F. about 12 minutes.

BANANA NUT COOKIES

Anne Snidanko

2-1/4 cups sifted cake flour	1 cup sugar (white or brown)
1/4 teaspoon soda	2 eggs
2 teaspoons baking powder	1 teaspoon vanilla
3/4 teaspoon salt	1 cup mashed bananas
2/3 cup shortening	sugar and cinnamon

Sift the flour with baking powder and soda twice. Cream shortening and gradually cream in the sugar. Add the eggs one at a time, beating thoroughly after each addition. Add the vanilla. Use fully ripe bananas for this. 2 or 3 bananas make up the amount needed.

Add the dry ingredients to the creamed mixture, alternate with the mashed bananas, beating after each addition until smooth. Drop by spoonfuls on to a greased cookie sheet, about 1-1/2" apart. Sprinkle with sugar and cinnamon. Bake in moderate hot oven (400°F. for about 12 minutes). You could substitute chopped nuts for the sugar and cinnamon topping.

MACAROONS (COOKIES)

Mary Kozak

1/2 cup white sugar	1 teaspoon vanilla
1/2 cup brown sugar	1 mashed banana
1/2 cup melted shortening	1 teaspoon soda
1 beaten egg	1 cup flour
1/2 teaspoon salt	2 cups oatmeal
1/2 cup coconut	

Mix ingredients in the order given. Drop by teaspoonful on greased baking sheet and bake at 350°F. until light brown (12 to 15 minutes).

JAM JAM COOKIES

Ann Neudorf

1 cup brown sugar	1-1/2 teaspoon baking soda
1 cup margarine	1 teaspoon salt
2 eggs	1 teaspoon vanilla
1/2 cup syrup	3-4 cups flour

Cream well the margarine, sugar, eggs, syrup, and vanilla. Add baking soda, salt and enough flour to make a soft dough. Roll out and cut with a cookie cutter. Bake at 350°F. for 10 to 12 minutes. While warm, sandwich cookies with your favorite jam.

Compliments of . . .

Allan Bailey,

Yorkton, Sask.

OATMEAL COOKIES

Mildred Diakow

1 cup shortening	1 cup graham wafer crumbs
1/2 cup brown sugar	(finely crushed)
1/2 cup white sugar	1/2 cup flour
1 egg	1 teaspoon cream of tartar
1 teaspoon vanilla	1 teaspoon soda
2 cups oatmeal	1/2 teaspoon salt

Grease cookie sheets. Cream shortening. Add brown and white sugar and mix well. Beat in egg. Combine oatmeal, graham wafer crumbs, flour, cream of tartar, soda, and salt. Add to batter, and mix thoroughly. Chill. Roll into balls and bake at 375°F. for 10 to 12 minutes.

PEANUT BUTTER FINGERS

Vicky Hunko

2 cups icing sugar	1 cup coconut (fine)
2 cups peanut butter	1 cup chopped nuts
4 tablespoons melted butter	1 cup rice krispies
2 cups raisins or 1 cup raisins and 1 cup dates.	

Mix in the above order. Roll into small fingers and refrigerate for 2 hours.

Melt in double boiler 1 box semi-sweet chocolate and 1-1/2" strip of para wax. Stir well. Dip finger cookies in chocolate. Place on wax paper and refrigerate. These cookies freeze well.

COCONUT MACAROONS

Gloria Smolinski

3 egg whites	2 tablespoons corn starch
1 cup sugar	1/4 teaspoon salt
2 cups coconut	1 teaspoon vanilla
1/2 teaspoon almond extract	

Preheat oven to 300°F. Beat egg whites until stiff. Sift together sugar and cornstarch. Gradually add to egg whites beating all the while. Cook in double boiler until mixture coats the spoon thickly, stirring during entire process. Fold in coconut and flavourings. Drop by teaspoonfuls on greased cookie sheet. Bake for 25 minutes.

PEANUT BUTTER COOKIES

Helen Ratushniak

1/2 cup butter	1-3/4 cups flour
1/2 cup white sugar	1/2 teaspoon soda
1/2 cup brown sugar	1/4 teaspoon salt
1 egg	1/2 teaspoon vanilla
1/2 cup peanut butter (smooth or crunchy)	

Mix in order given, roll into a ball in the palm of your hand, place on cookie sheet and press down with fork. Bake 10 to 15 minutes at 350°F.

UNBAKED LAYER COOKIES

Gloria Smolinski

9 graham wafers	1 cup shredded or flaked coconut
1/2 cup soft butter	1/2 cup drained chopped maraschino cherries
1-1/2 cups sifted icing sugar	
1 egg	1/2 cup chopped almonds
Pinch of salt	1 tablespoon butter
3/4 teaspoon vanilla	2 oz. semi-sweet chocolate

Line an 8" square pan with wax paper, then with the graham wafers. Cream butter thoroughly, blend icing sugar gradually and beat until light. Add egg and beat to blend. Add salt, vanilla, almonds, coconut and cherries. Spread mixture evenly over graham wafers. Combine the 1 tablespoon butter with semi-sweet chocolate in small bowl over hot water. Stir until melted and blended. Remove from heat and drizzle over butter-coconut mixture. Chill thoroughly. Cut in squares.

SNOW BALLS

Anne Kucher

2 tablespoons soft butter	1 cup icing sugar
1 cup peanut butter	1 cup rice krispies

Combine ingredients and roll into small balls. Dip in icing made of icing sugar and water. Roll in fine coconut and ground nuts. Keep refrigerated.

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PERISHKY DAINTIES

Anne Bilous
Leona Dutchak

1 cup butter of 1/2 cup	2 tablespoons sour cream
butter, 1/2 cup lard	2 teaspoons vanilla
2 cups flour	2 teaspoons lemon juice
3 eggs (separated)	

Mix butter and flour. Beat yolks slightly. Add cream, vanilla and lemon juice; then add to flour mixture. Turn on floured board and shape into balls (size of a marble). Chill overnight. Next day roll out marbles into squares and in centre of each put 1 teaspoon jam and a walnut. Moisten the edges and fold in little turnovers. Bake in a 375°F. oven. When baked put a spoonful of meringue on top of each and decorate with another walnut. Return to oven and brown meringue. Makes 1-1/2 dozen.

GINGER SNAPS

Olga Shumay
Vicky Hunko

1-1/2 cups lard	2 cups white sugar
2 eggs	1/2 cup molasses
4 cups flour	2 teaspoons baking soda
2 teaspoons cinnamon	2 teaspoons cloves
2 teaspoons ginger	

Cream lard and sugar. Add eggs and beat. Add molasses and mix flour, soda and spices. Roll into small balls and roll in sugar. Do not flatten. Bake at 350°F. until brown.

POPPY SEED COOKIES

Mary Ohochinsky

1 cup butter or margarine	1/2 cup poppy seeds
3/4 cup sugar	4 cups flour
4 eggs	2 teaspoons baking powder
1 teaspoon vanilla	

Mix in the following order. Roll out dough on floured board and cut or roll into balls. Bake on greased cookie sheet at 350°F. 15 to 20 minutes.

PEANUT BUTTER COCONUT COOKIES

Violet Hnatiuk

1 cup butter	3 cups sifted flour
1 cup peanut butter	2 teaspoons baking soda
1 cup white sugar	1-1/4 teaspoons salt
1 cup brown sugar	1 cup coconut
2 eggs	

Cream butter, peanut butter and sugar until fluffy. Add 2 beaten eggs. Add dry ingredients and mix well, then add coconut. Roll into small balls, press down with fork. Bake at 375°F. 12 to 15 minutes.

OATMEAL HONEY COOKIES

Mary Ohochinsky

1 cup honey	1/2 teaspoon cinnamon
1 cup sour cream	1/2 teaspoon nutmeg
2 eggs	1/2 teaspoon cloves
2 cups oatmeal	1/2 teaspoon salt
2 cups flour	1 cup raisins
1 teaspoon baking soda	

Mix in the above order. Drop by teaspoonfuls on greased cookie sheet or bake as muffins using less flour. Bake at 375°F. for 15 minutes.

SYRUP FOR POPCORN

Mary Kozak

Boil in saucepan for 5 minutes

2 cups brown sugar
1/2 cup butter
3 tablespoons corn syrup

Remove from heat and add a pinch of baking soda. Pour over popcorn while foamy. Form into balls or just stir into popcorn.

TOFFEE DROPS

Adeline Wytrykush

2- 10¢ toffee bars	2 cups corn flakes
1 tablespoon light cream	1 cup almonds
1 tablespoon butter	

Melt toffee in double boiler. Blend in cream and butter. Stir in corn flakes and toasted almonds until coated. Using teaspoon, drop on to wax paper. Refrigerate.

CHINESE CHEWS

Lorraine Senkiw

1/2 cup butter	1 cup brown sugar
2 cups rolled oats	pinch of salt
1 teaspoon vanilla	

Cream butter and sugar. Add salt, vanilla and rolled oats. Mix well. Pat into 9 x 9" pan. Bake until light brown, approximately 15 to 20 minutes in 350°F. oven. Cut in long narrow strips when cool.

MARSHMALLOW PUFFS

Adeline Wytrykush
Helen McLashen

2- 10¢ toffee bars	
2 tablespoons cream	2 tablespoons butter

Melt together in double boiler. Dip a large marshmallow in above mixture to coat, then roll in rice krispies or coconut. Repeat until all mixture is used. Place on sheets and let set.

1 small can evaporated milk	1/2 teaspoon salt
1-1/2 cups sugar	2 cups chocolate chips
32 regular or 3 cups marshmallows	1 teaspoon vanilla
1/4 cup butter	Add nuts or fruit as desired

Stir first five ingredients to blend. Bring to boil over moderate heat stirring constantly (4 to 5 minutes). Mixture will brown slightly. Remove from heat and add the chocolate chips and vanilla. Stir until chocolate is thoroughly melted and mixture shiny. Add nuts or fruit as desired. Turn into 8" buttered pan and chill for 1 hour. Cut when firm.

STRAWBERRY DELIGHTS

Anne Bilous

1/2 lb. candied cherries	1 egg white, unbeaten
1/2 lb. coconut	1 strawberry jelly powder
1/2 lb. blanched almonds	Green cherries

Chop cherries finely, almonds and coconut. Add unbeaten egg white. Mix well. Shape into strawberries and roll in dry strawberry jelly powder. Use green cherries to simulate stem and leaves. Best made a day ahead to allow time to set. Nice for teas.

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PIES AND DESSERTS

NEVER FAIL PIE CRUST

Irene Whitby

1 lb. lard

1 cup boiling water

Beat until creamy; and let stand for 10 minutes to cool. Add:

4-1/2 cups flour

2 teaspoons salt

1 teaspoon baking powder

Put in wax paper and refrigerate for at least 2 hours before using.

SOUR CREAM TARTS

Adeline Wytrykush

1/2 lb. butter

1/2 cup dairy sour cream

1-1/2 cups sifted flour

Cut butter into flour as for pastry. Add sour cream and mix with fork. Shape into two balls and refrigerate 8 hours. Roll out thin. Cut into 2 inch rounds or diamonds. Cut a small hole in one and place on top on a whole one. Fill the hole with 1/2 teaspoon of jam. Brush tops with sugar mixed with a few drops of water. Bake at 350°F. for 20 to 25 minutes.

TAFFY TARTS

Olga Sakundiak

1 cup brown sugar

3/4 cup raisins or currants

butter size of an egg

Bring these three ingredients to a boil. Cool.

Beat 1 egg, add 1 teaspoon vanilla and 3/4 teaspoon cinnamon. Beat until foamy. Add egg mixture slowly to the cooled brown sugar mixture. Mix well. Fill unbaked tart shells 1/2 full. Bake at 425°F. 15 minutes.

CARROT PIE FILLING

Mary Fedyk

1 cup grated raw carrots

1 teaspoon ginger

1 cup sugar

1/2 teaspoon salt

2 tablespoons vinegar

Add a little water to the carrots and cook until tender. Add sugar, Vinegar, ginger and salt and boil until thick. Place in jar and seal. When filling a pie use:

1 cup carrot filling

1-1/2 tablespoon corn starch

1 cup water

Cook until thick. Pour into baked pie shell. Garnish with whipped cream.

4 egg whites	1/2 teaspoon baking powder
1 teaspoon vanilla	1-1/2 cups sugar
1 teaspoon water	1/2 pint whipping cream
1/4 teaspoon salt	1 cup crushed peanut brittle

Beat egg whites with vanilla, water, baking powder and salt until frothy. Gradually beat in sugar, a little at a time until stiff and glossy but not dry. Cover cookie sheet 10 x 12" with aluminum foil. Spread the meringue evenly. Put into preheated oven 400°F. Close oven door and turn off heat. Let stand in oven overnight (don't peek). Cut meringue into 2 portions.

Three hours or more before serving, whip the cream and add 3/4 cup crushed peanut brittle. Spread both portions of the meringue with the whipped cream. Place one meringue on top of the other. Sprinkle with remaining peanut brittle. Refrigerate. Serves 8 to 10 people.

Variation: (for 2 pies)

Place meringue in a mound on aluminum foil on a baking sheet. Using a spatula, hollow out the center and build up the sides to resemble a pie shell. Bake in a very slow oven 275°F. for 1 hour. Cool. Remove from foil, cool thoroughly and fill with:

1 pint whipped cream; 2 cups sweetened fresh or frozen raspberries or other fruit, folded into the cream.

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RELIABLE PIE CRUST

Olga Sakundiak

2-1/2 cups flour
1 cup lard

1 teaspoon salt
7 tablespoons cold water

Mix lard, flour and salt lightly with fingers. When crumbly add all the water. Roll out as required. Keep refrigerated. Do not substitute lard.

COCONUT TARTS

Violet Kluk

2 tablespoons butter
1/2 cup brown sugar
1 egg

1 cup fine coconut
1 teaspoon vanilla

Put 1 teaspoon raspberry jam or jelly in bottom of unbaked tart shells. Mix other ingredients and put a tablespoon mixture over jam. Bake at 350°F.

BUTTER TARTS

Isabel Lys

1 egg, beaten
1/3 cup butter
1 cup brown sugar

2 tablespoons milk or cream
1/2 cup currants or raisins
1 teaspoon vanilla

Mix ingredients together and place by spoonfuls in tart tins lined with pastry dough. Bake at 350°F. for 15 to 20 minutes.

RHUBARB PIE

Mildred Diakow

1 unbaked pie crust
2 cups finely cut rhubarb
boiling water to cover
2 egg yolks
1 whole egg

1 cup brown sugar
2 tablespoons flour.
2 egg whites
2 tablespoons white sugar

Pour boiling water over rhubarb, let stand for 5 minutes, then drain well. Mix rhubarb with egg yolks, whole egg, brown sugar, and flour. Fill pie crust and bake in 400°F. oven for 35 to 40 minutes.

Beat egg whites with sugar and spread over top of pie and bake until brown.

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CROWN JEWEL DESSERT

Ann Neudorf

1 package orange jelly powder 1 package cherry jelly powder
1 package lime jelly powder

The night before, prepare the 3 packages of jelly separately, using 1 cup hot water and 1/2 cup cold water for each. Pour into 3 pans. Chill.

Combine 1 cup wafer crumbs, 1/4 cup melted butter and 2 tablespoons sugar. Press into bottom of 9" square pan.

1 cup pineapple juice 1/4 cup sugar
1/2 cup cold water 1 package lemon jelly powder
1 cup whipping cream

Combine pineapple juice and sugar. Heat until sugar is dissolved. Remove from heat and stir in lemon jello. Add 1/2 cup cold water and cool until syrupy. Whip cream. Cut the 3 pans of jelly into 1/2 inch cubes. Fold the cubes and syrupy lemon jelly into the whipped cream. Pour into cake pan. Chill 3 hours. Yields 12 to 16 slices.

STRAWBERRY SWIRL

Leona Dutchak

2 cups wafer crumbs 1/2 cup melted butter
8 teaspoons sugar

Mix together and bake in slow oven 15 minutes. Cool.

Filling:

1 box strawberry jello 1 cup boiling water

Add to dissolved jello one box frozen strawberries. When partly jellied pour over wafer crust and let set in refrigerator.

Topping:

1/2 lb. marshmallows 1/2 cup milk

Melt together and cool. Fold in 1 cup whipped cream. Pour on top of cake and refrigerate until set.

BLUEBERRY DESSERT

Ann Neudorf

1-1/2 cups Graham wafer crumbs 1/4 cup melted butter

Mix. Press 3/4 of crumbs into a 9 x 13" pan.

Melt 36 marshmallows with 1/2 cup milk. Cool.

Whip 1 cup cream. Combine with the melted marshmallows. Pour 1/2 mixture over graham wafer base, then spread a 20 oz. can of blueberry or cherry pie filling. Spread remaining marshmallow mixture over the pie filling. Sprinkle top with remaining graham wafer crumbs. Chill in the refrigerator for several hours.

NANAIMO DESSERT

Anne Abrametz

1/2 cup butter	5 tablespoons white sugar
4 tablespoons cocoa	1 egg
1 cup coconut	2 cups wafer crumbs
1/2 cup chopped walnuts	1/2 teaspoon vanilla

Place softened butter, cocoa, sugar, vanilla and egg in the top of a double boiler. Stir until butter has melted, and mixture is the consistency of custard. Mix wafer crumbs, coconut and nuts together; add to the cocoa mixture. Pack half of the mixture into an ungreased 9" square pan.

Mix 4 ounce package of butterscotch instant pudding according to recipe on the package. When almost set, spread over the bottom mixture. Put the remaining portion of the wafer mixture over the instant pudding.

Topping:

Whip 1/2 pint whipping cream. Fold in 3 tablespoons of Butterscotch instant pudding into the whipped cream.

CHARLOTTE RUSSE

Anne Bodnar

2 envelopes gelatine	3/4 cup granulated sugar
1/4 teaspoon salt	4 eggs separated
2 cups milk, scalded	1/3 cup brandy
9 lady fingers, split	2 cups heavy cream, whipped
9 maraschino cherries	

In a double boiler, combine gelatine, sugar and salt. Stir in egg yolks, then slowly stir in milk. Cook mixture over boiling water stirring until it coats spoon. Cool, add 3 tablespoons brandy. Refrigerate until mixture mounds slightly. Sprinkle remaining brandy on lady fingers. Use to line side of 2 quart fluted tube mold or 3-1/2" deep 9" tube pan.

In large bowl beat egg whites until stiff but not dry. Whip 2 cups cream. Fold gelatine mixture into egg whites, fold in cream. Turn into mold which has been lined with lady fingers. Refrigerate until firm. To serve unmold on to serving platter. Garnish with more whipped cream and cherries.

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FRESH STRAWBERRY TORTE

Vicki Lackmanec

3 egg whites
1/2 teaspoon baking powder

Beat until frothy

Add 1 cup sugar gradually and beat until stiff. Fold in 10 squares (2") soda crackers (unsalted) rolled fine.

1/2 cup nuts

Spread in well buttered 9" pie pan. Bake in slow oven 300°F. for 30 minutes. Cool. Fill with 1 quart sliced unsweetened strawberries and top with sweetened whipped cream. Chill several hours and freeze.

BLUEBERRY TORTE

Lee Yakichuk

20 graham wafers, crushed 1/2 cup melted butter
1/2 cup brown sugar

Mix crumbs and pat into 9 x 13" ungreased pan.

1- 8 oz package cream cheese 2 tablespoons lemon juice
2 eggs (add one at a time) 1/2 cup sugar

Blend well, pour over crumb mixture and bake 20 minutes at 350°F. Spoon over the top 1 can blueberry pie filling. Chill. Serve topped with whipped cream.

ANGEL CAKE DESSERT

Helen McLashan

1 Angel food cake 1/2 cup coffee
24 Marshmallows 1 cup whipping cream
2 tablespoons chocolate syrup or instant mix.

Melt marshmallows in coffee. Chill until cool and slightly thickened. Whip half of the cream, and fold into marshmallow mixture. Cut cake into four layers. Spread mixture between layers, chill. Whip remaining cream. Fold in chocolate. Spread on cake. Sprinkle with shaved chocolate or sprinkles.

OLD FASHIONED RICE PUDDING

Dell Kindred

4 cups milk 1/4 teaspoon salt
1/2 cup granulated sugar 1/4 teaspoon nutmeg
1/4 cup uncooked rice 1 teaspoon vanilla
2 tablespoons butter

Combine all ingredients and pour into a buttered medium sized baking dish. Bake uncovered at 325°F. for 2-1/2 hours, until rice is tender, stirring frequently. This becomes a creamy pudding. For a thicker pudding, rice may be increased to 6 or 8 tablespoons. Also, one half cup of raisins may be added 1-1/2 hours before pudding is done.

ANGEL CAKE DELIGHT

Adeline Wytrykush

One baked Angel Food Cake

6 beaten egg yolks

3/4 cup sugar

1/2 teaspoon lemon rind

3/4 cup lemon juice or

1- 6 oz. can concentrated

lemon juice

In a double boiler, cook the above together until it coats a spoon. Add one package gelatine to 1/4 cup cold water, then stir into lemon mixture. Chill. Beat 6 egg whites stiff. Add 3/4 cup sugar. Fold egg whites into lemon mixture.

Remove crusts from cake and break into bite size pieces. Put 1/3 of the cake on the bottom of a large pan. Pour 1/3 lemon mixture on top. Continue until cake and lemon mixture are used up. Refrigerate overnight. Ice with 1/2 pint whipped cream to which sugar and vanilla are added. Garnish with walnuts and cherries.

BANANA CHOCOLATE DESSERT

Anastasia Zuck

2 cups wafer crumbs

1/3 cup melted butter

Mix the above together. Reserve 2 tablespoons for topping. Press the rest into a square cake pan. Cream together 1/2 cup butter or margarine and 1-1/2 cups icing sugar, add 2 eggs beating well after each (this may be colored). Spread this over the crumb mixture.

Whip together:

1/2 cup sugar

2 tablespoons cocoa

1 cup heavy cream

Fold in:

1/2 cup chopped walnuts

1 ripe mashed banana

1/4 cup sliced maraschino cherries

Pile this mixture into the pan. Sprinkle with crumbs. Chill or freeze.

CHEESE MERINGUE

Mary Ohochinsky

1/2 cup flour

1 cup ground walnuts (fine)

1/4 cup sugar

1/4 teaspoon almond extract

1/4 cup butter or margarine

Mix together well, then spread in a 8 x 8" pan.

2 cups dry cottage cheese

1 teaspoon vanilla

4 eggs separated

1 teaspoon flour

1/2 cup sugar

Pinch of salt

Juice and rind from 1 orange

Blaze cheese. Mix yolks, sugar and the rest of the ingredients. Put on top of first mixture. Bake at 325 - 350°F. 40-45 minutes.

Meringue:

Beat egg whites until frothy, add 6 tablespoons sugar and beat until stiff. Spread on baked cake, return to 400°F. oven for about 15 minutes.

CHERRY-O CREAM CHEESE PIE Olga Sakundiak

- | | |
|--|--|
| 1- 9" crumb crust or
baked pastry shell | 1-1/3 cups (15 oz. can) sweetened
condensed milk |
| 1- 8 oz. pkg. cream cheese | 1/3 cup lemon juice |
| 1 teaspoon vanilla | 1/2 can (20 oz.) cherry pie
filling or Cherry Glaze |

Soften cream cheese to room temperature and whip until fluffy. Gradually add condensed milk while continuing to beat until well blended. Add lemon juice and vanilla, blend well. Pour into crust. Chill 2 to 3 hours before garnishing top of pie with cherry pie filling or cherry glaze.

Cherry Glaze:

Blend 1/2 cup cherry juice, 2 tablespoons sugar and 2 teaspoons corn starch. Cook stirring constantly until thickened and clear. Stir in a few drops of food coloring if desired. Add 1 cup pitted sour cherries. Cool. Garnish top of pie.

MARBLE CHEESE CAKE

Olga Kondra

- | | |
|------------------------------|--|
| 3/4 pkg. graham wafer crumbs | 2 egg yolks |
| enough butter to moisten | 1/2 pint whipping cream |
| 2 envelopes gelatine | 2 egg whites |
| 1/2 cup cold water | 1 lb. cream cheese |
| 3/4 cup milk | 1/2 teaspoon vanilla |
| 1 cup sugar | 2 packages unsweetened liquid
chocolate |

Mix graham wafer crumbs with butter and use 3/4 of this to line a 9 x 13" pan. Save 1/4 to sprinkle on top.

Soak gelatine in cold water. Boil milk, sugar, and egg yolks for a few minutes. Pour through sieve, then add the gelatine. Stir and cool.

Whip cream. Beat egg whites stiff but not dry. In a large bowl, whip cream cheese. Add cooled mixture. Fold in whipped cream and egg whites. Add vanilla.

Take 1 cup of mixture into another bowl. Mix liquid chocolate. Make marble effect in pan. Freezes well.

PINEAPPLE SQUARES

Anne Dozorec
Nell Hrycak

- | | |
|-------------------------|-------------------------|
| 30 graham wafers | 1 pint whipping cream |
| 1 cup milk | 1 tin crushed pineapple |
| 1 lb. pkg. marshmallows | |

Combine milk and marshmallows in top of double boiler. Heat, stir until marshmallows have melted. Set aside to cool. Crush wafers and sprinkle half on bottom of 9 x 12" pan. Whip cream, fold in drained pineapple and cooled marshmallow mixture. Pour over crumbs in pan. Sprinkle remaining crumbs on top. Refrigerate over night.

GRAHAM WAFER DESSERT

Isabel Lys

50 graham wafers (crushed)
 1/2 cup brown sugar
 3/4 cup butter.

Rub together and press into pan. Save 1/4 of it for topping.

2 cups whipped cream
 3/4 cup icing sugar
 1 pkg. (8 oz.) Philadelphia cream cheese

Mix and spread half on top of graham wafer mixture.

Then spread 1 can Cherry pie filling on top of cream mixture.

Next spread remaining cream mixture and top with remaining crumbs. Refrigerate overnight. This dessert may also be frozen.

CHERRY DESSERT

Anne Bilous

2 cups flour
 5 teaspoons baking powder
 2 tablespoons sugar
 1 tin 19 oz. cherry, blueberry or apple pie filling

1/2 cup shortening

1 teaspoon salt

3/4 cup milk

Blend dry ingredients and cut in shortening. Add milk, work enough only to combine ingredients. Press half of dough into a cookie sheet pan and about 3/4 inch up the sides. Spoon filling into crumb-lined pan.

Roll the other half of dough 1/4 inch thick. Cut into strips. Arrange strips crisscross over the filling. Bake at 400°F. or until lightly tinged brown. Cut in squares, serve plain or with ice-cream.

APPLE CRISP

Ann Katerinich

6 medium apples
 1/4 cup sugar
 3/4 cup brown sugar

1/4 cup butter

1/2 cup flour

cinnamon

Slice apples into buttered baking dish. Sprinkle with white sugar and cinnamon. Combine butter, flour, brown sugar and spread on top of apples. Bake for 30 minutes at 350°F. or until golden brown. Serves six.

ARCTIC DELIGHT

Helen McLashen

1- 1 oz. instant pudding (any flavor)
 2 cups ice cream

1 cup milk

Mix softened ice cream and milk. Add pudding. Beat 2 minutes. Chill or it may be frozen.

PINEAPPLE MALLOW WHIP

Dell Kindred
Marilyn Krochak

2-1/2 cups miniature marshmallows 1/2 cup whipping cream
1 19 oz. can pineapple cubes
or tidbits

Empty pineapple (juice and all) into a pot. Add the marshmallows and stir over heat until marshmallows are dissolved. Chill. When almost set, beat mixture until creamy and foamy. Whip cream and fold in smoothly. Spoon into stemmed glasses and chill.

BRIDGE DELIGHT

Marilyn Krochak

Dissolve 1 pkg. of jello powder in 1-1/2 cups of boiling water. Let stand until partly set, then beat. Beat 1-1/2 cups cream with 2 tablespoons of sugar. Add the beaten jelly and stir well. Set aside.

Mix together:

2 cups crushed graham wafer crumbs
2 tablespoons sugar
2 tablespoons melted butter

Put half of the crumb mixture into a flat bottomed dish, add jelly mixture (an even layer) spread the remaining crumbs on top. Chill in refrigerator until firm.

CHOCOLATE PEPPERMINT DESSERT (Grasshopper Pie)

Helen McLashen

1 pkg. chocolate wafers rolled fine
3 tablespoons melted butter

Mix together, spread in pie plate, square pan or individual sherbet glasses. Save some to sprinkle on top.

Beat together in double boiler until blended 2/3 cup milk, 8 oz. marshmallow creme. When cool, fold in 1 cup whipped cream or 1 package of dream whip. Also fold in 1 teaspoon peppermint flavoring and green coloring to tint a light green, or fold in 1/3 cup creme de menthe. Pour over chocolate wafer base. Sprinkle with chocolate crumbs. Chill or freeze.

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PICKLES, RELISHES AND PRESERVES

SIX-DAY PICKLES

Valerie Ratuszniak

1-1/2 cup salt (for entire recipe)	1-1/2 qts. (2-1/2 lb)
2 qts. cucumbers (sliced)	pickling onion (peeled)
1-1/2 qts. cauliflower	red peppers (diced)

- 1st Day: Peel vegetables, cover with pickling salt (1/2 cup dissolved in water). Cover with boiling water and let stand overnight in a cold place.
- 2nd Day: Drain and rinse with clear water and again cover with salt and boiling water and leave overnight in a cold place.
- 3rd Day: Same as 2nd Day.
- 4th Day: Drain, rinse with clear cold water. Drain for 30 minutes. Combine: 3-1/2 cups vinegar
3-1/2 cups water
4 cups white sugar
1/4 cup pickling spice (tied in a bag)
Boil these together for 2 minutes. Pour over vegetables. Leave overnight in a cold place.
- 5th Day: Drain. Boil syrup. Pour over vegetables and leave overnight.
- 6th Day: Drain. Boil syrup. Pack vegetables in jars. Pour over vegetables and seal. Yield - 8 pints.

CUCUMBER CRISPS

Violet Hnatiuk

Cover 1 pail whole, medium sized, clean cucumbers with hot water. Allow to stand overnight. Drain. For 3 consecutive mornings, cover with hot water and drain following morning. On 3th day, slice cucumbers and make brine:

6-1/2 cups sugar	3 cups vinegar
5 teaspoons pickling salt	2 tablespoons mixed spice
1 cup water	(tied in cloth)

Bring to a boil and pour over sliced cucumbers. Let stand for 2 days. Drain. Heat brine, add green food coloring (optional). Pack cucumbers in hot jars. Pour hot brine over and seal.

PICKLED EGGS

Anne Snidanko
Mary Ochchinsky

1 cup water	1/8 cup sugar
1 cup Vinegar	1 teaspoon pickling spice

Boil together. Hard boil 14 eggs, cool and shell. Put layers of whole eggs in a jar then layers of onions. Repeat until all eggs and onions are layered. Pour hot brine over the eggs and let stand 24 hours.

Two gallons mixed cucumbers, cauliflower and onion. Cut onions and break cauliflower into large pieces. Put these with whole cucumbers into a crock. Cover with a brine made in the proportion of one gallon of water to one cup salt. Bring brine to the boiling point and pour over vegetables. Let stand for a week. Vegetables will be soft but will firm up later.

One week later: Drain vegetables and rinse. Cut into pickle size pieces. Make up a solution of one gallon water to one tablespoon alum. Pour boiling hot over pickles in crock. The amount of brine needed will be determined by the quantity of vegetables.

Second day plus week: Drain pickles and repeat process of pouring on boiling water and alum.

Third day plus week: Repeat, making up a fresh boiling brine in proportion of one tablespoon alum to one gallon water.

Fourth day: Drain thoroughly. Make syrup of 6 cups vinegar, 5 cups sugar, 1/3 cup pickling spice, 1 tablespoon celery seed.

Bring to boil and pour over pickles.

Fifth day: Drain syrup into kettle for reheating. Add 2 cups sugar. Bring to boil. Pour over pickles.

Sixth day: Drain syrup into kettle. Add one cup sugar. Bring to boil. Pack pickles into sterilized jars. Pour syrup over pickles. Seal.

DILL PICKLES

Anne Snidanko

In bottom of a 2 quart sealer place: a few carrot slices, 3 cloves of garlic, 1 teaspoon mixed pickling spice and a few sprigs of dill. Pack sealers with clean cucumbers. Add 2 tablespoons brown sugar, 1 tablespoon pickling salt and more dill.

Make a brine of 1 cup vinegar and 4 cups water. Bring to a boil. Pour over cucumbers and seal. Place in a canner of hot water until cucumbers turn yellow. Remove jars; tighten and cool. Store in a dark cool place.

PICKLED CARROTS

Tess Diakow

2 cups vinegar	2 cups water
2 teaspoons pickling	1-1/4 cups sugar
spice (tied in a bag)	

Boil above ingredients and let stand overnight.

Select small whole carrots. Scrape and boil until slightly tender. Pack into jars. Boil syrup again, take out spice bag; pour over carrots. Seal jars. Let stand 3 to 4 weeks before using

CUCUMBER RINGS

Anne Snidanko

18 cups cucumbers	1-1/2 pints white vinegar
1/2 cup pickling salt	3 cups sugar
4 medium onions	1 tablespoon mustard seed
1 green pepper	1 teaspoon celery seed
1 sweet red pepper	1 teaspoon turmeric

Slice washed unpeeled cukes 1/8 inch thick. Put in crock and sprinkle with pickling salt, let stand overnight. Drain thoroughly, slice onions 1/4 inch thick, chop peppers and mix with the cucumbers. Combine vinegar, sugar, turmeric, mustard seed and celery seed and bring to a boil. Boil 5 minutes, add the vegetables, bring again to a boil, but don't boil the vegetables in the brine. Pour into hot sterilized jars and seal.

MUSTARD BEET PICKLE

Edna Mazur

1/2 cup mustard	1 cup flour
5 cups sugar	2 tablespoons celery seed
1 teaspoon turmeric	(tied in bag)
6 cups vinegar	1-1/2 teaspoons salt
5 quarts cooked beets (diced)	

Dissolve mustard, sugar, turmeric and flour in part of the cold vinegar. Heat the remaining vinegar and add the mustard mixture. Add salt and celery seed. Cook until the dressing is thick and has no raw taste. Pour over the cooked beets which have been diced fine. Mix well. Fill jars and seal.

SWEET CUCUMBER PICKLES

Edna Mazur

Cut up six quarts small or medium-sized cucumbers into one-inch lengths. Place in crock or stainless steel Dutch oven and pour boiling water over them for 6 mornings. Water must cover them. Each morning drain cucumbers well and pour fresh boiling water over. On seventh morning add enough salt so that the water will not taste flat. Eighth morning drain cucumbers well and pack into jars.

Heat the following ingredients. While very hot, pour over cucumbers and seal at once.

1 cup vinegar	1 teaspoon mixed allspice
2 cups sugar	1 teaspoon celery seed
1/4 teaspoon turmeric	

SWEET DILLS

Ann Neudorf

4 cups vinegar	2 cups sugar
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Boil 5 minutes. Cool.

Add 1 cup brine to a quart jar. Slice cucumbers 1/2 inch thick. Drop into jar. Add 1 tablespoon pickling salt, 1/2 teaspoon alum, 3 cloves garlic and dill. Fill remainder of jar with boiling water and seal.

PICKLED PEPPERS

Olga Kondra

Clean fresh peppers, cut in half, remove seeds. Fry in hot (Mazola) oil until soft to fork touch. Pack into pint sealers. Add 1/2 teaspoon pickling salt to each pint.

Brine: 1 cup sugar
1-2 cups water
1 cup vinegar

Boil. Place a bit of pickling spice in each jar. Cover peppers with hot brine and seal in hot bath. Let stand 3 weeks to sour.

STUFFED GREEN PEPPERS Valerie Ratushniak

Chop finely cabbage, carrots, celery and onions, add salt and pepper. The quantity depends on how many peppers are to be stuffed. Core peppers, wash them and stuff with cabbage mixture.

Pack in hot jars. Fill with hot brine:

2 cups sugar 2 cups vinegar
1/4 cup spices (tied in bag)

Allow about a week before using.

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ELEVEN-DAY SWEET MIXED PICKLES Vicki Lackmanec

1 gallon cut-up cucumbers 2 quarts cauliflower (or just
2 quarts silver skin onions 2 gallons cucumbers alone)

Add 2 cups salt to 1 gallon boiling water. Pour over vegetables and let stand 3 days. On the 4th day drain and reheat brine again. Again let stand 3 days and on 4th day drain brine off. Sprinkle with 2 tablespoons alum and cover with fresh boiling water.

Next morning drain again. Rinse well with cold water.

Syrup:

Boil 1-1/2 quarts vinegar 4 lbs. sugar
1/2 cup pickling spice

Pour over pickles. Next morning and for the next 3 days each morning, drain, boil and pour hot syrup over the vegetables. On the 4th day drain and boil the syrup; pack pickles in jars and cover with boiling syrup. Seal tight.

MUSTARD PICKLES

Anne Bilous

1 quart gherkins 2-1/2 cups sugar
1 medium size cauliflower 1/2 cup mustard
1 quart silver skin onions 2 tablespoons celery seed
1 sweet red pepper 2 tablespoons turmeric
1 quart vinegar 1/2 cup flour

Peel onions and break cauliflower into small flowerettes. If gherkins are tiny, leave whole or cut in 3 or 4 pieces. Add one-half cup salt and one quart water and let stand overnight. Drain. Make the dressing and cook until thick. Add vegetables and cook for 15 minutes. Seal in jars.

CABBAGE SALAD

Lorraine Senkiw

2-1/2 gallons finely shredded cabbage. Pour boiling water over cabbage, and let stand for 2 hours. Drain well.

Shred: 3 red peppers 6 to 8 large onions
 1 quart carrots

Add 1/4 cup salt to cabbage. Mix well and cover. Add 1/4 cup salt to peppers, carrots and onions. Mix well and let all stand overnight. Drain well in the morning.

Boil:

1 quart vegetable oil 4 cups vinegar
1 cup water 3 tablespoons (heaping) sugar
2 tablespoons mixed spice (place in bag)

Pour boiling syrup over mixed vegetables and cabbage. Mix well. Place into sterilized jars. Boil 5 to 10 minutes. Seal well.

HOT DOG RELISH

Ann Neudorf

6 large cucumbers 1 large onion
1 large sweet red pepper 1/4 cup salt

Grind the cucumbers, red pepper and onion. Add salt and leave overnight. Drain the vegetables very well.

Dressing:

1 cup sugar 1-1/2 cups vinegar
2 tablespoons mustard seed 1 teaspoon turmeric
1 tablespoon celery seed

Boil sugar, vinegar and spices. Add the drained vegetables. Mix well. Bring to a boil and seal.

COLESLAW RELISH

Lorraine Senkiw

16 cups finely shredded 4 cups chopped onion
 cabbage (approx. 4 lbs) 1 cup diced sweet red peppers
1 cup diced sweet green 2 cups sugar
 peppers 2 cups white vinegar
2/3 cup pickling salt
1 teaspoon celery seed

Mix cabbage, onions, peppers and salt in a large bowl. Pour on ice water to cover. Stand overnight. Next day drain well. Pack into hot sterilized jars.

Combine sugar, celery seed and vinegar in a medium-sized pan and heat, stirring constantly to boiling point. Pour into jars to fill to brim. Seal. Store in a cool place.

THOUSAND ISLAND PICKLES (RELISH) Evelyn Boychuk

8 large cucumbers, sliced (not peeled)
1 large cauliflower, broken up
12 onions, peeled
2 red peppers (remove seeds)
2 green peppers (remove seeds)

Put all through coarse blade of chopper. Sprinkle with 1/2 cup salt and add 5 cups water. Let stand 1 hour and drain thoroughly. Then add dressing.

8 cups mild vinegar 1 tablespoon mustard seed
3/4 cup flour 6 tablespoons mustard
6 cups white sugar 1 tablespoon celery seed
1 tablespoon turmeric

Cook the vegetables in the dressing for 20 minutes, put into sterilized jars and seal hot. This makes about 5 quarts.

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SAUER KRAUT

Adeline Wytrykush

To one quart jar of cabbage add:

- | | |
|-------------------|-------------------------|
| 1 bay leaf | 1 tablespoon salad oil |
| 1 teaspoon sugar | 1 tablespoon vinegar |
| 1 tablespoon salt | a little pickling spice |

Pack clean jars with shredded cabbage. Add above ingredients on top. Pour boiling water to fill jar. Seal and put in a cool place for about 6 weeks before using. Keeps for many months.

RHUBARB RELISH

Ann Neudorf

- | | |
|-------------------------|-----------------------|
| 1 quart chopped rhubarb | 1 pint vinegar |
| 1 quart chopped onions | 1-1/2 lb. brown sugar |
| 1 teaspoon cinnamon | 1 teaspoon salt |
| 1/2 teaspoon allspice | 1/2 teaspoon cloves |
| 1/2 teaspoon pepper | |

Mix above ingredients. Cook over low heat until mixture is thick. Stir occasionally while it is cooking. Pour into hot sterilized jars and seal. Yield 5 pints.

GREEN TOMATO RELISH

Nellie Wolkowski

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|---------------------------------|---------------------------|
| 2 quarts green tomatoes chopped | 8 cups white sugar |
| 2 quarts cucumbers, chopped | 1/2 teaspoon celery seed |
| 2 quarts onions, chopped | 1 small teaspoon turmeric |
| 1-1/2 quarts carrots, chopped | 1/2 teaspoon red pepper |
| 1/2 cup salt | 3/4 cup flour |
| 1 pint vinegar | |

Combine tomatoes, cucumbers, onions, carrots, salt and vinegar. Boil for 15 minutes. Add sugar. Add the spices and flour, mixed and moistened with half vinegar and half water. Return to heat and cook for 5 minutes. Pour into sterilized jars and seal.

RELISH

Lee Yakichuk

- | | |
|-----------------------------|----------|
| 2 quarts cucumbers (peeled) | 8 apples |
| 8 large onions | |

Pour boiling brine (2 tablespoons of pickling salt and 1 quart water) over chopped vegetables. Let stand until cold, then drain.

- | | |
|---------------------------|-------------------------|
| 7 cups white sugar | 4 cups vinegar |
| 1 teaspoon turmeric | 1/2 cup flour |
| 1 teaspoon mustard | 2 teaspoons celery seed |
| 1/2 teaspoon black pepper | |

Make dressing with above, combine with vegetables and boil 15 minutes. Fill jars and seal.

CHILI SAUCE

Anne Bilous

1-1/2 dozen ripe tomatoes 1 green pepper
3 onions 1/2 head celery

Chop fine and add:

1 tablespoon salt 1 cup sugar
1-1/2 cups vinegar 1 teaspoon cloves
1 teaspoon cinnamon 1 teaspoon nutmeg

Simmer for 2 hours and seal in sterilized jars.

HORSERADISH SAUCE

Dell Kindrad
Anne Obuck

4 cups grated horse radish 1 teaspoon salt
3 cups sugar 3 tablespoons flour
2 cups sweet cream 1-1/4 cups vinegar
3 cups milk 4 eggs, well beaten

Mix sugar, flour and salt together; add eggs. Add cream and milk, and grated horse radish. Cook in double boiler until thick. Add vinegar. Cook 10 minutes longer. Pack in sterilized jars and seal.

HOT MUSTARD

Olga Lukey

7 teaspoons dry mustard 1 teaspoon turmeric
Add enough water to moisten 1 cup orange marmalade

Mix all together and put in a jar. Store in refrigerator for future use.

STRAWBERRY JAM

Olga Lukey

2 cups crushed strawberries 1 cup cooked rhubarb
1 cup crushed pineapple 5 cups white sugar

Combine ingredients in a large pot and bring to a hard boil. Boil for two minutes, stirring constantly. Remove from heat, add 1/2 bottle of Certo. Stir and let stand five minutes. Stir again. Pour into sterilized jars and seal.

BEET GRAPE JELLY

Marie Herasymuk

3 cups beet juice 3 tablespoons lemon juice
 (cook beets, use juice) 1 package Certo
Boil 1 or 2 minutes 1 package grape Kool-Aid
Add 4 cups sugar

Boil 6 minutes. Skim, then pour into sterilized jars and seal.

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WINES AND PUNCHES

The following recipes were submitted by:

Adeline Wytrykush, Mary Kozak and Anne Abrametz.

RHUBARB WINE

3 lbs. rhubarb	1 gallon (128 oz) boiling water
3 lbs. sugar	

Wipe rhubarb and cut into small pieces. Place these in a large bowl and pour on a gallon of boiling water. Stir it up well, then cover the bowl and leave for 10 days in warm place. If moulded, remove without breaking it into the wine. Strain liquid off into another bowl, add 3 lbs. sugar and stir well. Cover and leave for another 3 days stirring daily. Siphon into bottles and cork loosely 2-3 months. Resiphon if necessary. Add more sugar if needed. Ready in 6 months.

RASPBERRY WINE

3-1/2 lbs. raspberries	1 gallon (128 oz) boiling water
3-1/2 lbs. sugar	1/4 oz. yeast (optional)

Wash fruit in cold water. Drain. Place raspberries in a large bowl and pour a gallon of boiling water over. Stir well with a wooden spoon, then cover the bowl and leave for 10 days in a warm place. After 10 days, strain the liquid off the raspberries into another bowl and stir in 3-1/2 lbs. of granulated sugar. If you want the wine to age quickly add a little yeast. Stir this in with the sugar.

After adding the sugar and yeast, cover the bowl and leave for another 5 days. Siphon into bottles. Cork loosely for 2-3 months. Resiphon if necessary. Wine is ready in 6-9 months.

RICE WINE

3 lbs. rice	1 lb. large raisins
3 lbs. sugar	1 lemon
1 oz. yeast	1 gallon (128 oz) warm water

Cut raisins in half and place in a bowl with 3 lbs rice and 3 lbs. sugar. Squeeze juice from 1 lemon and add to the above. Now pour on a gallon of warm water and stir well. Mix the yeast with a little lukewarm water until it is creamy, then mix with the other ingredients and stir well with a wooden spoon. Cover the bowl and stand in warm place for 3 days, stirring daily, then leave for another 8 days without stirring. After 8 days, remove the scum from the top and siphon liquid into bottles. Cork loosely for 2-3 months and fill up from a spare bottle if the wine ferments over the tops of the bottles. Drop a sugar cube into each bottle every 3 or 4 weeks. When the wine doesn't fizz or bubble as you drop it in you will know that fermentation has finished and the wine doesn't want more feeding. Keep at least 6 months or longer.

APPLE WINE

3-1/3 lbs cooking apples or crabapples 2 lemons
3 lbs. sugar 1 orange
1-1/2 gallons cold water

Wash apples and cut away bad bruises. Do not peel or core. Cut apples into pieces and put them through a meat grinder. Now put the minced apples in a large bowl and pour 1-1/2 gallons of cold water over them. Cover the bowl and leave for a week, but stir well every day using a wooden spoon. After a week, strain the liquid off through muslin into another bowl.

Add 3 lbs. sugar and the juices and grated rind of lemons and orange. Stir well until the sugar has dissolved. Cover bowl and leave 24 hours. It is ready to strain and bottle. Cork bottles loosely at first. Let stand 4 months.

CHOCHECHERRY WINE

1 gallon chokecherries (quite ripe). Mash berries and pour 2 gallons boiling water over fruit.

1 pound sugar.

Stir well and stir everyday for 12 days. Keep in warm place. Drain in bag. To every gallon of chokecherry juice, add 4 lbs. sugar. Stir so sugar is dissolved then let stand still for 4 weeks. Siphon into bottles. Cork loosely for 2-3 months. Resiphon if necessary. Wine is ready in 6-9 months.

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BEER

1 tin Doric light malt	3 packages yeast
1 teaspoon salt	5 gallons water
5 lbs. sugar	

Heat 1 quart of water. Add sugar, malt and salt. Put in crock and add 5 gallons lukewarm water. Pour yeast and stir around. Let stand in warm place 2 weeks or longer--until fermentation stops.

Before bottling, add 1/2 teaspoon sugar to each bottle. Siphon into bottles and cork. Allow to stand 1 month or longer. Resiphoning may be necessary.

COCKTAIL DRINK

Ann Neudorf

1 10 oz. grapefruit pop
1 10 oz. gingerale pop
1 13 oz. Rye whiskey
4 oranges
2 lemons

Mix the above together. Let stand for 2 hours before serving.

ROYAL TEA PUNCH

Ann Neudorf

2 cups boiling water	2 cups grapefruit juice
3 tea bags	4 cups gingerale or soda water
4 cups grape juice	Sugar to taste

Pour boiling water over tea bags. Brew for 5 minutes, strain. Just before serving, combine ingredients and sweeten to taste. Pour over ice cubes in a punch bowl. Makes 25 servings.

STRAWBERRY PUNCH

Vicki Lackman

3 large bottles of ginger ale
1 large bottle of saltzer water
1- 16 oz. can frozen lemonade
1 pkg. frozen sliced strawberries
46 oz. water

Pour over ice ring or block of ice. Yield: 25 cups.

PUNCH

Margaret Koshman

8 cups sugar
8 cups water
Boil for 5 minutes and cool.

ADD:

2- 48 oz. cans orange juice	6-1/2 quarts water
4 cups lemon juice	2- 26 oz. ginger ale
4 cups pineapple juice	

Cherries or spirits may be added.

WINE (10 GALLON CROCK)

5 lbs. black raisins	3 quarts (sealers) fruit
5 lbs. figs	(Crabapples, apricots, peaches,
22 lbs. sugar	etc.) This must be fruit that
3 pkgs. yeast	has dropped and has turned flat
	in flavour.

Cut figs and put in crock, add raisins, preserves and sugar. Fill crock with warm water to 3 inches from top. Sprinkle yeast over top and let stand for one week. Fill crock with warm water to top, stir and let it stand for two more weeks. Strain and let it stand for 3 days. Strain again and let stand for 3 days. Be careful not to disturb the settlement at the bottom. Siphon and bottle. This may have to be done more than once if not clear.

PLUM WINE

3-1/2 lbs. ripe plums	1/4 oz. yeast (optional)
4 lbs granulated sugar	If plums are overripe.
	1 gallon (128 oz.) water

Choose very ripe plums. Wash fruit. Put in large bowl and pour over a gallon of water. Stir and mash them with a wooden spoon, then cover the bowl and leave for 10 days. Remove mould, and strain the liquid off the plums and add 4 lbs. sugar and 1/4 oz. yeast. Stir well until the sugar has dissolved. Cover. Stir daily for 3 days. The wine is ready to bottle. Cork loosely

GRAPE WINE

5 cups sugar dissolved in small amount of hot water
1- 40 oz. bottle Welch's grape juice.
Add warm water to make 1 gallon.

Mix together. When lukewarm, sprinkle 1 package of yeast. Leave for 15 days in warm place. Strain. Add more sugar if bitter. Cover gallon with cheese cloth and let stand for 1 week. Siphon into bottles. Cork loosely for 2-3 months. Resiphon if necessary. Ready in 6 months.



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