

**UKRAINIAN ORTHODOX
CATHEDRAL**

LADIES AUXILIARY

•
Burrows and Sinclair

**Cook
Book**

CORRECTIONS FOR RECIPES

Chocolate Nibblers, page 29, balance of method at the top of page 31.

All Honey Cookies, page 31, omission of ingredients—flour enough to make soft dough.

Cookie Secrets, page 53, Method, line 3 should follow line 1, line 2 to follow after that.

Correction in spelling of name in the Deluxe Fashion Shoppe Ad, Prop. Mrs. A. Drobot. Page 54.

Windblown Cake, page 68, Ingredients, 3 eggs, 2/3 cup water.

Jelly Roll, page 79, line 5 in the ingredients should read—pan and bake approx. 13 to 15 mins. at 375 deg. Remove

Correction in spelling of name in Fort Garry Tire Ad, page 14, Mr. and Mrs. D. F. Sicinski.

Pineapple Filled Bars, page 85, the Cap "B" in Bars omitted.

Correction in spelling of name in the N. Hawryluk Ad, page 130.

Sour Cream Slaw, page 143, instead of Sour Cream Soup.

Mustard Pickles, page 147, balance of recipe below the heading Apricot Jam, ends at the end of the first method . . . Mix all together and cook until thick and smooth . . .

Jellied Fish, page 150, in balance of method on page 151, after second line, "Cook liquid as for soup stock using fish bones."

Layer Strudel, page 78, in the method line 9 should follow line 7.

Menu for Ukrainian Mas Eve

Kutia
Borsch or Cabbage Soup
Jellied Fish and other Fish dishes
Varenycki (Pyrohy—potatoe, cheese sauerkraut and
prune fillings)
Nalysnyki
Holupci
Mushrooms in Gravy
Broad Beans
Stewed dry Fruits, Sweetened to taste
Kolach, Poppy Seed Roll — Buns with various Fillings



Easter Menu

Easter Eggs (Krashanky)
Baked or Marinated Ham
Garlic Sausage (Boiled or Roasted)
Jellied Meat (Studenetz)
Boiled Liver
Butter
Cottage Cheese
Horseradish
Beet and Horseradish Relish
Kyshka (Blood Sausage)
Paska, Babka, Cheese Cake (Syrnyk), Torte etc.

Recipes for these various dishes will be found within this book.

EVERY COOK has her own method of cooking and baking, and to become a good cook is to master a fine art. We are presenting here a collection of outstanding and creative recipes, tested and retested by the members of our Ladies' Auxiliary. We feel quite certain that anyone who has a way with a saucepan and who likes to try new and exciting recipes will enjoy trying these that have become favorites in our own homes.

The following is a list of members and friends who have kindly contributed their recipes. We regret that due to the lack of space many recipes were omitted. All recipes in this book are not necessarily original, but widely used by our members and friends.

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This Cook Book has been compiled by
The Ladies' Auxiliary of the Ukrainian Greek Orthodox Cathedral
820 Burrows Avenue — Winnipeg, Manitoba

Thank You!

The committee in charge wish to take this opportunity to thank the members and friends, for their splendid co-operation in compiling this cook book with their favorite and unusual recipes.

Our sincere thanks go to our advertisers, who through their generosity have made possible the publication of this Cook Book.

We trust our friends and members will whole-heartedly patronize these firms.

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DOUGHNUTS

Excellent Doughnuts

- | | | | |
|---------------|--------------------|---------------|----------------|
| 2 | tblsp. shortening | 1 | cup sour cream |
| $\frac{3}{4}$ | cup sugar | $\frac{1}{4}$ | tsp. salt |
| 4 | tsp. baking powder | 3 | cups flour |
| 2 | eggs | $\frac{1}{4}$ | tsp. nutmeg |

Cream shortening add sugar slowly and cream thoroughly. Beat eggs till light add to first mixture. Sift flour, salt, baking powder and nutmeg, add to first mixture alternately with sour cream.

Roll and fry in deep fat (makes about 4 dozen).

Buttermilk Doughnuts

- | | | | |
|----------------|-------------------|---------------|--------------------|
| $\frac{1}{3}$ | cup shortening | 1 | tsp. baking powder |
| $\frac{2}{3}$ | cup sugar | 1 | tsp. salt |
| 2 | eggs | $\frac{1}{2}$ | tsp. nutmeg |
| $3\frac{1}{2}$ | cups sifted flour | $\frac{1}{4}$ | tsp. cinnamon |
| 1 | tsp. baking soda | 1 | cup buttermilk |

Cream shortening with sugar then add eggs and beat well. Add dry ingredients alternately with buttermilk. When mixed, chill dough for 1 hour. Turn onto board, roll out and cut with doughnut cutter. Let stand for 20 minutes then fry in hot fat.

Honey Dip Doughnuts

- | | | | |
|---------------|-----------------------|---------------|-------------------|
| 1 | yeast cake diluted in | 1 | tblsp. salt |
| 1 | cup lukewarm water | 2 | cups warm milk |
| 3 | well beaten eggs | $\frac{1}{4}$ | cup melted butter |
| $\frac{1}{2}$ | cup sugar | 7 | cups flour |

Add milk, beaten eggs and sugar to yeast mixture. Add salt, melted butter and then work in flour. Knead. Set in a warm place and allow to rise for 4 hours. Turn dough out on floured board, roll out and cut with doughnut cutter. Allow to rise until doubled then fry in hot fat.

Honey Dip

To 1 cup icing sugar add 1 cup hot water and allow to simmer for 1 minute. As doughnuts are removed from fat dip in sugar mixture, and then cool.

Doughnuts (raised)

- | | | | |
|---|-------------------------|---------------|--------------|
| 1 | pkg. quick-rising yeast | $\frac{1}{2}$ | cup oil |
| 2 | cups milk | 1 | tsp. vanilla |
| 4 | well beaten eggs | 6-7 | cups flour |
| 1 | cup sugar | | |

—Continued next Page

Raised Doughnuts Continued—

Dissolve yeast according to instructions on package and let stand for 10 minutes. Scald milk and add sugar, salt and oil. When lukewarm, add yeast and well beaten eggs. Then add enough flour to make a soft dough. Knead for a few minutes then place dough into greased bowl, cover, and let rise until double in bulk. Punch down and let rise again. When doubled, turn onto lightly floured board and roll out to medium thickness. Cut with doughnut cutter, cover and let rise until very light. Deep fry until a golden brown.

PANCAKES

Oatcakes

- | | |
|-------------------------------|--|
| 1 cup flour sifted Robin Hood | ¼-½ cup sugar |
| ½ tsp. baking soda | ½ cup fat (butter, shortening,
or margarine.) |
| ½ tsp. salt | 3-5 tbsp. warm water |
| 2 cups fine oatmeal | |

Sift flour add soda, salt, oatmeal and sugar Add fat and work until mixture is dry crumbs. Now add enough warm water to make dough of pastry. Turn out on floured board, roll very thin (about ⅛") cut in any desired shape and place on greased baking sheet. Prick with fork. Bake until light brown at 350°. (about 10-12 min.). Delicious served with butter, jam or jelly.

Cheese Croquettes

- | | |
|----------------------|------------------------|
| ⅓ cup flour | 1-½ cups grated cheese |
| ⅓ tablespoons butter | 1 cup cracker crumbs |
| ¼ tsp. paprika | 1 egg |
| ¾ cup milk | 1 tablespoon water |
| 2 egg yolks | |

Melt the butter, add flour, salt, paprika, add the milk cook until thick sauce is formed stir constantly during cooking. Add egg yolks and cheese, cook for 1 minute, allow to cool. When cold take a small portion and roll it in cracker crumbs and then in egg mixture with the water and again in crumbs. Shape in egg shape and cook in deep fat until brown Drain on the paper. Serve hot with salad.

Potato Dumplings

- | | |
|---------------------------|-----------------------------|
| 2 tbsp. fat | 1 tbsp finely chopped onion |
| ½ cup small bread cubes | 1 tbsp. chopped parsley |
| 2 cups hot riced potatoes | ½ cup pastry flour, sifted |
| 2 eggs, beaten | ½ tsp. baking powder |
| 1 tsp. salt | |

Melt fat in frying pan, add bread cubes and brown, stirring frequently. To the riced potatoes add the beaten eggs, salt, onion, parsley and toasted bread cubes. Sift together

the flour and baking powder and add to potato mixture. Blend well. Drop by spoonful on boiling stew. Cover tightly and steam 25 minutes. Serve immediately. Six servings.

Covering tightly is important if your dumplings are to be light as a feather.

Cherry Dumplings (with cottage cheese)

Make dough out of the following ingredients:

- | | | |
|---|--|---------------------------------------|
| 3 | tblsp. white cottage cheese
(or cream cheese) | 2 to 3 cups flour (as needed)
salt |
| 3 | tblsp. butter (melted) | milk as needed |
| 3 | eggs | |

Mix above dough as for pyrohy. Pinch a small amount and roll dough over pitted cherry — cover entirely and put into boiling water. Boil till done. Drain and serv with cottage cheese and melted butter sprinkled on top.

(The fresh Bing Cherries are ideal for this).

Left-over Porridge Slices

Place left over cooked porridge in loaf pan in refrigerator. Chill until firm. Slice in quarter inch slices. Beat one egg with 2 tblsp. milk. Crush some bread crumbs. Dip slices of cereal into egg, then into bread crumbs. Fry in melted butter till brown on both sides. Serve with jam, syrup or sour cream.

Fritternut Toast

- | | | |
|---|-------------------|--------------------------------|
| 1 | cup peanut butter | ½ tsp. salt and dash of pepper |
| 1 | cup hot milk | sliced white bread |

Blend peanut butter with milk salt and pepper. Dip slices of bread into the mixture, coat carefully. Fry in hot fat.

Pancakes

- | | | | |
|---|--|---|----------------------|
| 1 | egg | 2 | tblsp. sugar |
| ¾ | cup plus 2 tblsp. milk | 1 | cup flour |
| 2 | tblsp. melted shortening
or salad oil | ½ | tsp. salt |
| | | 2 | tblsp. baking powder |

Combine egg, milk and shortening. Sift dry ingredients. Make a well in the dry ingredients, add the liquid. Combine. Brown on hot, lightly greased griddle or frying pan. Make 12 pancakes about 4" across.

Good Recipe For Pancakes

- | | | | |
|----|--------------------|----|----------------------|
| 1½ | cups flour | 1 | egg |
| 3 | tsp. baking powder | 1¼ | cups milk |
| ½ | tsp. salt | 3 | tblsp. melted butter |
| 3 | tblsp. sugar | ¼ | tsp. vanilla. |

Beat egg well with sugar. Add sifted dry ingredients with milk. Add melted butter and vanilla. Fry, without greasing on a hot cast iron frying pan. Lovely!

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Nalysnyky or French Pancakes

3	eggs	¾	cup flour
1	tbsp. sugar	1	tbsp. melted butter
¼	tsp. salt		vanilla
1	cup milk		

Beat eggs and sugar. Add sifted dry ingredients with milk and melted butter and vanilla. Fry on a heavy cast iron pan with no grease.

Filling—1. Cottage cheese, egg, and salt.

—2. or Thick apple sauce.

Potato Pancakes

2	large potatoes, peeled and grated	¼	tsp. salt
1	medium onion, peeled and grated or cut fine		Dash of pepper
		¼	tsp. nutmeg
2	tbsps. flour	½	tsp. chopped parsley
		2	slightly beaten egg yolks

Mix above ingredients together thoroughly. Fold in 2 stiffly beaten egg whites. Taking 2 tbsps. mixture for each pancake, fry in butter or lard over medium heat until golden brown on both sides.

Nalysnyky (Egg Wrappings)

Wrappings:		salt and pepper to taste
8	eggs	cooking oil
2	tbsps. flour	

Beat the eggs well, add flour and seasonings. Pour a small amount of oil in a small skillet and heat over medium heat. Pour about ¼ cup of the batter (enough to cover the bottom of the skillet thinly) into the pan and fry over moderate heat for about 1 minute. Turn over and brown the other side. When done remove from pan and onto half of the wrapping spread meat filling then fold the other half over. Press edges together and arrange in a warm casserole. Continue in this manner until all batter is used up. Then place casserole in a 350 oven and bake for 20 minutes.

Meat Filling:		1	small green pepper
2	cups finely ground cooked meat	1	small onion
2	stalks celery	2	tbsps. soy sauce
2	small carrots		dash of salt and pepper
		2	tbsps. cooking oil

Grind together the carrots, celery, green pepper and onion. Then add remaining ingredients and mix well. Fill wrappings and bake.

Manicotti

1	tblsp. butter or margarine	2	eggs
1	cup sifted all-purpose flour	1	lb. ricotta or cottage cheese
1	cup milk	1/4	cup grated Romano or Parmesan cheese
1	tblsp. brandy (optional)		
1/2	tsp. salt		
2	eggs		
1/2	lb. ham		
	few sprigs parsley		

Sauce:
1 can (8 oz.) tomato sauce
Grated Romano or Parmesan cheese

Melt butter or margarine and mix with remaining pancake ingredients until smooth. Let stand about 1 hour before using.

Filling: Chop ham into small cubes (you should have 1 cupful) and mix in chopped parsley, slightly beaten eggs and remaining filling ingredients.

Assembling: Start your oven at 350°F. or moderate. Get out a small frying pan, one 5 to 6 inches in diameter, oil bottom lightly and heat. Add 2 to 3 tbsps. of batter to pan, tip until batter covers bottom and cook to a delicate brown. Repeat until all 12 pancakes are cooked. Spoon equal portions of filling on pancakes, roll and place in a shallow baking dish. Pour tomato sauce on top, sprinkle with Romano or Parmesan cheese and bake 15 to 20 minutes. Serves 4.

Real treat. If you freeze the Manicotti, add hot tomato sauce and top sprinkling of cheese before heating.

Raw Potatoe Pancakes

2	eggs, beaten	3	medium potatoes, grated
1/3	cup flour		raw
1	tsp. salt	3	tblsp. milk
1/8	tsp. pepper	2	tblsp. drippings
1/2	tsp. baking powder		

Beat eggs and add remaining ingredients mixing the dry materials together before adding. If potatoes are grated ahead of time, add milk or fat to them to avoid discoloration. Drop by large spoonfuls onto hot griddle. Reduce heat. Brown both sides. Serve with sour cream.

Latkes

3	large potatoes	1	tblsp. flour
1	chopped onion	1	tsp. salt
2	eggs well beaten		cooking oil

Saute onion in 2 tblsp. oil until tender. To cooked mashed potatoes add onion, eggs, flour, salt. Drop the potato mixture by spoonful into about half an inch of hot cooking oil in a frying pan. Brown on both sides. Serve hot. Makes 12 Latkes.

Potatoe Dumplings

2 cups cooked mashed potatoe	2 tbsps. melted butter
1/4 tsp. salt	1 tsp. minced onion
2/3 cups flour	1 egg well beaten

Combine all ingredients. Add egg. Shape into balls and drop into hot stew or soup. Cover tightly and cook 10 minutes. Serves 4 to 5.

Flour Dumplings

1/4 tsp. salt	6 tbsps. flour
1 egg	1/4 cup water

Beat egg, add salt flour and water. Drop by tablespoon onto boiling soup. Cook with cover on for 5 minutes.

Banana Dessert Pancakes

2 tablespoons sugar	3/4 cup milk
1/2 tsp. cinnamon	1/4 tsp. salt
Few grains nutmeg	1/2 cup sifted flour
1/4 tsp. salt	2 tbsps. sugar
3 ripe bananas, thinly sliced	1 egg, well beaten
1 1/2 tbsps. fresh lemon juice	1/4 cup butter or margarine

Combine sugar, cinnamon, nutmeg and salt. Add to sliced bananas. Add lemon juice, mixing carefully. Set aside. Stir milk, salt, flour and sugar into egg, beating only until smooth. Lightly grease a 10 inch frying pan using enough butter or margarine to coat bottom and sides of pan. Heat pan. For each pancake, pour in 1/4 cup batter. Turn and slant pan, spreading batter to form a large, thin pancake. When delicately brown on under side, turn and bake on other side. Slip onto a hot platter. Spread lightly with butter or margarine. Spread about 6 tablespoons of banana mixture over surface of each pancake, leaving 1 inch uncovered around edges. Roll pancake. Sprinkle with confectioners' sugar or serve with hot fruit sauce if desired. Serve piping hot. Makes 5 pancakes.

Pineapple Fritter

1 cup sifted flour	1 tbsps. sugar
1/4 tsp. salt	1 beaten egg
1 tsp. baking powder	1/4 cup milk
1 cup drained crushed pineapple	1 tbsps. melted butter or crisco
	Fat for frying

Combine flour, with dry ingredients. Mix together the wet ingredients and stir into dry ingredients. Do not over mix. Drop from spoon into deep fat.

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SELKIRK and PARR

WINNIPEG, MAN.

Raised Dough

Water-Rising Twists

1½ cup shortening
3 tablespoons sugar
1½ teaspoons salt

1 teaspoon vanilla
½ cup scalded milk

Add — 2 cakes compressed yeast, crumbled (or 2 packages dry granular yeast dissolved in ¼ cup lukewarm water); mix well. Blend in 1½ cups sifted flour and beat until smooth. Cover and let rest 15 minutes.

Add — 3 eggs, one at a time, beating well after each addition. Blend in 1½ cups sifted flour and mix thoroughly. The dough will be quite soft. Let rise in one of two ways: (1) either set covered dough in warm place (80° to 90° F.) about ½ hour; (2) or tie dough in a tea towel, allowing ample space for dough to rise. Then place in large mixing bowl and fill with water (75° to 80°F.) Let stand until dough rises to top of water, about 30 to 45 minutes. Remove from water. The dough will be soft and moist.

Combine ¾ cup chopped nuts (any kind) ½ cup sugar, 1 teaspoon cinnamon.

Divide dough into small pieces with a tablespoon. Roll each piece in sugar-nut mixture; stretch to about 8-inch length. Twist into desired shapes. Place on greased baking sheet. Let stand for 5 minutes.

Bake in moderate oven (375°F.) for 12 to 15 minutes. If dry yeast is used, decrease milk to ¼ cup.

Nut Roll

1 yeast cake
½ cup milk
2 tablespoons sugar
½ pound butter

3 cups (scant) flour
Dash of salt
4 egg yolks, beaten
Vanilla

Dissolve yeast cake and sugar in milk. Mix as for pie crust, butter, flour and salt. Add beaten egg yolks, dissolved yeast and vanilla.

Divide mixture into two parts and roll out in rectangular shape, about ¼ inch thickness. Spread with egg white filling and roll as for jelly roll.

Let stand for 20 minutes. Bake in a slow oven, 325 degrees until just delicately golden.

Filling:

4 egg whites, beaten stiff
1 cup granulated sugar

1 tablespoon soft butter
½ pound ground walnuts

Beat egg whites until frothy. Add sugar gradually and beat until egg whites will stand in peaks. Beat in soft butter. Gently fold in ground walnuts.

Cinnamon Rolls

1 package active dry yeast in $\frac{1}{4}$ cup warm water.

Scald 1 cup milk until small bubbles begin to form around the edges of the pan and film appears on the surface.

To the milk add $\frac{1}{4}$ cup sugar, 2 tablespoons shortening, and 1 teaspoon salt. Mix well and cool.

Sift about 4 cups flour into large bowl. Stir 1 cup of the flour into cooled liquid. Add 1 egg; beat well. Stir in the softened yeast. Add remaining flour, or enough to make a soft dough. Mix well. The softer the dough can be kept without sticking to either the kneading surface or your hands the lighter and more tender the rolls will be when baked. If dough is soft, it will rise faster too. Roll out, brush with melted butter, mix sugar with cinnamon and sprinkle over and add raisins. Roll up like jelly roll, cut in 1 inch slices. Let rise. Bake in a moderate oven (375) about 25 minutes.

Coffee-Time Pecan Buns

2	dry yeast	1	egg
1 $\frac{1}{4}$	cups milk	3	cups all-purpose flour
$\frac{1}{4}$	cup sugar	4	tablespoons melted butter
1 $\frac{1}{4}$	teaspoons salt		

First, boil the milk and then let cool.

In a large bowl, dissolve the yeast in the warm milk. Add the sugar, salt and egg. Mix the flour in gradually by hand or with a large wooden spoon. Add the butter and stir vigorously.

Now, grease the muffin tins.

Cover the bottom of each tin with $\frac{3}{4}$ teaspoon brown sugar, $\frac{1}{4}$ teaspoon butter, and 3 pecan halves. Spoon the batter into the tins, filling $\frac{1}{3}$ full. Let rise in a warm place until the dough fills the tins. Bake in a moderate oven (375 degrees) for about 25 minutes. Let stand a minute before taking out of tins. Recipe yields about 2 dozen buns.

Cinnamon Twist

1	cake fresh yeast	1	tsp. sugar
$\frac{1}{2}$	cup lukewarm water		

Dissolve yeast in water and sugar. $1\frac{1}{2}$ cups scalded milk when cool stir in softened yeast, mix well. Add $2\frac{1}{2}$ -3 cups of flour to make a thick batter. Beat well set in warm place until mixture is light and full of bubbles.

Then add:

3	eggs well beaten		grated rind of 1 orange or
$\frac{1}{4}$	cup sugar		lemon
$\frac{1}{4}$	cup shortening	1 $\frac{1}{2}$	tsp. salt

Flour enough to make a soft dough. Cream shortening and sugar, add eggs, orange rind, mix well. Add salt to 1 cup of flour mix well, add more flour to make a soft dough. Let rise until double in bulk. Punch dough down, and let rise again. Roll in 8x16 inch rectangle about ¼ inch thick. Brush with melted butter sprinkle with brown sugar and cinnamon. Fold dough in half lengthwise, and cut in strips 1 inch wide. Pick up by ends and twist in opposite directions. Place on greased baking sheet. Press ends to seal. Cover let rise to double. Bake in moderate oven 10-12 minutes. Brush with soft icing and sprinkle with chopped nuts.

Ribbon Loaf

Use same recipe as for cinnamon twists. Roll dough on lightly floured board into 12x15 inch rectangle. Brush with melted butter, sprinkle with brown sugar and cinnamon. Fold dough in thirds to make 4x15 inch strip. Cut into 1" slices. Coat bottom of small loaf pan with butter, brown sugar and cinnamon. Cherries and raisins may be sprinkled on bottom of pan also if desired put strips of folded dough cut side down close together in pan.

Cover, let rise almost double. Bake in moderate oven 35-40 minutes. Turn out at once.

Butter Rolls

½ cup sugar
4 eggs
1 cup milk
2 fresh yeast

5 cups flour
salt
½ lb. butter

Rub sugar with yeast like for pie crust. Add beaten egg and cold milk and make a dough with flour. Let stand in cold for 1½ hours. Roll thin, spread with butter, fold over. Spread again, fold again, spread and fold till butter is gone. Cut in strips. (if too thick roll it out a bit) tie strips in knots. Let rise well and bake.

Danish Twists

½ cup butter
½ cup Crisco
1 yeast cake
3 large eggs beaten thick
1 cup light cream

½ teaspoon salt
5 cups of flour
1 cup white sugar
2 teaspoons of cinnamon

Cream fat, add eggs, combine well. Dissolve yeast in cream, add to fat mixture, add salt, flour: enough to make a stiff dough. Now knead until smooth. Place in refrigerator for 4 hours. Sprinkle half of sugar over baking board, turn dough. Roll out and fold from top to bottom and two sides. Roll out again. Repeat 3 more times, roll out to one inch thickness. Cut into 1x3 inch strips, twist then roll in remaining sugar mixed with cinnamon. Place on greased pan, let rise in warm place half hour. Bake in 350° oven about 30 min.

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206 Kingston Row

Ring-a-Lings

Soften 2 cakes compressed yeast in $\frac{1}{4}$ cup lukewarm water.

Combine $\frac{1}{3}$ cup butter and $\frac{3}{4}$ cup hot scalded milk in large bowl. Stir until butter melts. Cool to lukewarm.

Add $\frac{1}{3}$ cup sugar	2	unbeaten eggs and the yeast mixture
2 tsps. salt		
2 tsps. grated orange rind		

Add gradually 4 to $4\frac{1}{2}$ cups sifted all purpose flour to form a stiff dough. Mix thoroughly. Cover and let stand for 30 minutes. Roll out to a 22x12 inch rectangle on a floured board. Spread half of dough along 22 inch side with nut filling. Fold uncovered dough over filling. Cut into 1 inch strips (crosswise). Twist each strip 4 or 5 times. Hold one end down on baking sheet (for center of roll) curl strip around centre, tucking end under. Cover with waxed paper or towel. Let rise in warm place until doubled in size (45 to 60 minutes). Bake in moderate oven (375°) for 15 minutes or until light golden brown. Meanwhile prepare glaze of $\frac{1}{4}$ cup orange juice and 3 tbsp. sugar. Brush tops of rolls and bake 5 minutes longer until deep golden brown. Remove from baking sheet immediately.

NUT FILLING—Cream $\frac{1}{3}$ cup butter. Blend in 1 cup confectioners' sugar thoroughly. Add 1 cup ground filberts. (other nuts may be substituted).

Kolachi

2	cakes compressed yeast	$\frac{1}{2}$ cup sugar
1	quart milk	$\frac{1}{4}$ lb. butter
4	cups flour	2 tbsps. salt
4	eggs	1 tsp. vanilla

Scald the milk and cool to lukewarm. Dissolve the yeast in this and then add the flour. Beat hard and set aside in a warm place for 2 hours until the sponge is light and foamy. Then add the well beaten eggs, the sugar, salt, melted butter and flavoring. Work in enough flour to make a fairly stiff dough and knead well.

Let rise for about 2 hours, until double in bulk, then divide into 5 equal pieces. Roll 4 of these into rolls about 1 inch in diameter and braid them, pinching the ends together well. Divide the other piece about as large as the little finger. Braid these and place this braid on top of the first one.

Place in a large greased pan and let rise again until double in bulk. Then place in a hot 400°F. oven for 30 minutes. Reduce the heat at the end of this time to 350°F. and continue baking for 30 minutes longer or until done.

Babka

2	pkgs. fresh yeast	2	tbsp. sugar
1	qt. milk scalded and cooled to lukewarm		flour as needed

Dissolve the yeast in the lukewarm milk and sugar and enough flour to make a thin batter, set aside and let rise for about 30 minutes. In the meantime prepare the following:

30	egg yolks	1	lb. butter (melted)
1	lb. sugar		raisins to taste
	juice and rind of 1 lemon		saffron (optional)
1	tbsp. salt		flour
2	tsp. vanilla		

Beat egg yolks until thick adding sugar gradually then add to yeast mixture and then mix well the rest of the ingredients well. Add enough flour to make a soft dough. Knead for a good $\frac{1}{2}$ hour until smooth and elastic. Put in a greased bowl and cover with a cloth, put in a warm place to rise. When it has doubled its bulk fill tall tins $\frac{1}{3}$ full. (Well greased). Honey tins or crisco tins are good. Set aside and let stand until dough almost reaches top of tin. Put in pre-heated oven 375° for 10 minutes. Then decrease to 300° bake for another 50 minutes. Handle babka carefully take them out of container and put on a soft surface to cool.

Babka can also be made the quick method way mix knead well let rise and punch down and let rise again and then put into pans. This does away with the sponge at the beginning.

French Bread

Dissolve 1 pkg. quick dry yeast or soften 1 cake fresh yeast in $\frac{1}{2}$ cup lukewarm water. Let stand for 5 minutes. Put $\frac{1}{2}$ cup lukewarm water into a bowl and add 1 tbsp. sugar, 1 tsp. salt and 2 tbsp. shortening. Add 1 cup all purpose flour beating thoroughly. Add the yeast mixture. Add $\frac{1}{2}$ cup more flour beating again very hard. Then fold in 2 stiffly beaten egg whites. Add enough flour to make a soft dough (about 2 or $3\frac{1}{2}$ cups altogether). Knead on a floured board until smooth, satiny and very elastic. Put in a greased bowl and let the dough rise until doubled in bulk. Punch it down. Let rise until doubled. Knead it down lightly. Cover and let it rest 10 minutes. Shape into a roll slightly wider in the centre and tapering at either end. Place on a baking sheet sprinkled with corn meal. Cover with a damp cloth and let it rise until rounded and light. Brush the loaf with a glaze made by cooking $\frac{1}{2}$ tbsp. cornstarch, $\frac{1}{2}$ tsp. salt and $\frac{1}{2}$ cup cold water until thick and clear stirring constantly. Cool before spreading on bread. Cut $\frac{1}{2}$ inch deep diagonal gashes in bread with scissors. Put a large pan of boiling water on the bottom rack of oven. Bake bread at 450° for 15 minutes, then reduce heat to 350° and bake for 20 minutes more.

Hot Cross Buns

Bake at 375° for 25 minutes. — Makes 18 buns.

$\frac{3}{4}$ cup milk	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ teaspoon nutmeg
$\frac{1}{4}$ cup shortening	$4\frac{1}{4}$ to $4\frac{1}{2}$ cups sifted flour
$\frac{1}{2}$ cup warm (not hot) water	1 tablespoon milk (for brushing rolls)
2 packages active dry yeast	3 tablespoons confectioners' (powdered) sugar
Or: 2 cakes fresh yeast	1 teaspoon cold water
1 egg, well beaten	
$\frac{1}{2}$ cup seedless raisins	

Scald milk in small saucepan; stir in sugar and shortening; cool to lukewarm.

Measure warm water into medium-size bowl (cool to lukewarm for fresh yeast); sprinkle or crumble yeast into water; stir to dissolve; blend in lukewarm milk mixture.

Stir in egg, raisins, cinnamon, nutmeg, and 3 cups of the flour; mix well; blend in enough of remaining flour to make a soft dough; stir until dough forms an irregular ball that comes away from sides of bowl. Turn dough out onto lightly floured pastry cloth or board; press into flat ball; knead well until smooth and elastic, adding only enough additional flour to keep dough from sticking to board and hands.

Place dough in greased large bowl; coat top with thin layer of soft shortening; cover with clean towel; let rise in warm place, away from draft, about 40 minutes, or until double in bulk.

Punch dough down; turn out onto lightly floured pastry cloth or board; divide dough in half; shape each half into 9 equal-size balls; place in well greased baking pan, 13x9x2.

Cover rolls with clean towel; let rise in warm place, away from draft, about 40 minutes, or until double in bulk; brush tops of raised rolls lightly with milk. Bake in moderate oven (375°F.) 25 minutes, or until tops are golden-brown; remove from pan; place on cake rack. Blend confectioners' (powdered) sugar and water; dip tip of knife in frosting; draw crosses.

Never Fail Spool Rolls

Combine:

$\frac{1}{4}$ cup sugar
$\frac{1}{3}$ cup shortening
1 tsp. salt

$\frac{3}{4}$ cup scalded milk

Dissolve:

1 pkg. dry yeast
$\frac{1}{4}$ cup lukewarm water

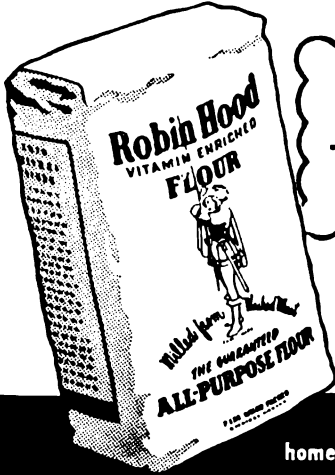
Cool the milk by adding $\frac{1}{2}$ cup cold water. Blend in 1 egg and the dissolved yeast, then add $3\frac{1}{2}$ cups of sifted flour and mix until well blended. Place in a greased bowl in a warm place. Let rise 40-60 minutes. Stir down dough and spoon into well greased muffin tins half full.

Let rise again until batter has reached edge of muffin cups and is round in centre — 45 minutes.

Bake in hot oven, 400° 15 to 20 minutes.

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Pampushki (Fried Buns)

$\frac{3}{4}$ cup milk
2 yeast cakes

$\frac{1}{2}$ cup flour
sugar to taste

Dissolve yeast in milk (heated to lukewarm), add sugar then flour. Mix well, cover, set in warm place and allow to rise until double in bulk.

8 egg yolks
 $\frac{1}{2}$ cup sugar

pinch of salt
 $\frac{1}{2}$ cup melted butter

Beat the egg yolks, gradually adding sugar and salt and continue beating until thick and creamy. Slowly add the melted butter, blending well until butter is well distributed.

4 stiffly beaten egg whites
vanilla flavoring
grated rind of 1 lemon

1 ounce of rum
1 quart flour (approximately)

To the beaten egg yolk mixture, add the yeast sponge then the beaten egg whites, flavoring, lemon rind and rum. Mix well. Slowly add the flour, working the dough until it leaves the sides of the bowl. Make a soft elastic dough being careful not to make too thick and heavy a dough. When desired consistency is reached, shape into desired forms, cover, and let rise until double in bulk. Fry in hot fat. If desired, these buns may be baked (350° for 15 mins.).

Jam Swirl Coffee Cake

$\frac{1}{2}$ pkg. active dry or compressed yeast
2 tablespoons warm water
 $\frac{1}{2}$ cup milk
2 tablespoons sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ cup margarine, butter, or

shortening
1 cup plus 2 tablespoons sifted all-purpose flour
1 egg
 $\frac{1}{2}$ cup jam
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ tsp. cinnamon

Sprinkle yeast in warm water to soften. Heat milk until a film forms over surface, then stir in sugar, salt, butter, margarine or shortening. Beat $\frac{1}{2}$ cup flour into milk mixture well. Beat slightly beaten egg into dough along with yeast. Add remaining flour and beat hard again. Pour into a greased bowl, cover and let stand in a warm place until double in size.

Punch down the dough and spread in a 9-inch greased cake pan. Drop spoonfuls of jam on top and swirl it into batter with a spoon. Sprinkle top with sugar and cinnamon. Let rise until double in size and bake in a 375°F . or moderate oven for 15 to 20 minutes. Freezes beautifully.

Makiwnyk

1 pint milk
1 cake compressed yeast
 $\frac{1}{4}$ lb. butter
6 egg yolks
3 egg whites

1 cup sugar
 $\frac{1}{2}$ tsp. salt
grated rind of 1 lemon
flour

Scald the milk and cool to lukewarm. Dissolve the yeast in this and then add enough flour to make a thick batter. Beat hard and then let rise until light, about 2 hours. Add the sugar, salt, melted butter, lemon rind and the well beaten eggs.

Work in enough flour to make a medium stiff dough and knead until smooth and elastic. Let rise until doubled in bulk. Then divide into 2 parts, roll about ½ inch thick and spread with the filling. Roll up like jelly roll and let rise again until doubled in bulk. Brush the dough with a little beaten egg and bake for 1 hour in a moderate oven.

Filling—

Scald the poppy seeds with boiling water, let stand for 1 hour, then put through the finest blade of the food grinder. Be careful not to let much water drip into the ground seeds; they should be quite dry.

Add the sugar, the grated lemon rind and the stiffly beaten egg whites and mix well. Use as filling for the makiwnyk.

Almond Babka

3	pkgs. quick rising yeast	2/3	cup scalded milk (cooled to lukewarm)
1/3	cup lukewarm water		
2	tbsps. sugar	½	cup flour

Dissolve yeast in lukewarm water to which sugar has also been added and allow to stand for 10 minutes. Add lukewarm milk and flour. Beat until smooth. Place in a warm spot and allow to rise until doubled. In the meantime prepare the following ingredients:

10	egg yolks	juice of 1 orange	
2	egg whites	grated rind of 1 lemon	
1	cup sugar	½	tsp. almond extract
1	tbsp. salt	5½-6	cups flour
½	cup melted butter	1	cup blanched finely chopped almonds
1	tsp. vanilla		

Beat egg yolks, and 2 whites together, gradually beating in sugar. Add salt, melted butter, vanilla, orange juice, lemon rind and almond extract. Mix, then blend with yeast mixture. Add flour — enough to make the dough lighter than for bread. Knead well. Add chopped almonds and knead until dough is smooth and elastic. Place in a greased bowl, cover and let rise until double in bulk. Punch down, then let rise again until doubled. Prepare tall, round tins by greasing with soft butter and sprinkling with bread crumbs. When dough is ready, punch down, shape into form and fill each tin about 1/3 full. Cover and let rise until dough is beginning to rise over top of tins. Bake in a hot oven (375°) for 10 minutes, then reduce the temperature to 300 and continue baking for 45-50 minutes longer. When baked, remove and turn out Babka onto a soft surface and allow to cool turning loaves occasionally.

Velekodna Paska (Solodka)

Sweet Easter Bread

2	pkgs. quick rising yeast	1	cup sugar
2	tbsps. sugar	1/2	cup cooking oil
4	cups lukewarm water	1	tbsp. salt
4	cups flour	1/3	tsp. allspice
6	eggs		flour

Dissolve yeast and 2 tbsps. sugar in lukewarm water and allow to stand for 10 minutes. Add the 4 cups of flour and mix well. Set aside and let rise for about 1 hour. Beat eggs, adding sugar gradually, until thick and creamy. Add oil slowly and beat well. Blend with yeast mixture, then add salt and allspice. Add enough flour to make the dough soft and not heavy. Knead until smooth. Cover and let rise until double in bulk, punch down and let rise again. When doubled turn onto floured board and shape dough into round loaves leaving enough dough to decorate tops. Place loaves in well greased pans. Decorate top with remaining dough (make braids, rosettes, etc.). Cover and let rise until double in bulk. Brush tops of dough with beaten egg and bake at 350 for 15 minutes then reduce temp. to 300 and bake 40-45 minutes longer. When done, remove from oven and turn loaves out of pans and allow to cool.

Kiffles

1	pkg. active dry or compressed yeast	2	egg yolks
2	tablespoons lukewarm water	2	cups sifted all-purpose flour
1/3	lb. butter or margarine	1/2	cup light cream

Dissolve yeast in lukewarm water. Then cream or work butter or margarine until soft, stir in unbeaten egg yolks, yeast, flour and cream. Divide into 4 parts and cool in refrigerator at least 4 hours. Better yet, overnight. Now make up this filling:

1/2	lb. shelled walnuts	1	tablespoon cream
1	egg white	1	teaspoon rum or vanilla extract
1	tablespoon sugar		

Grind walnuts fine through food chopper. Beat egg white until it stands in peaks. Now mix nuts, egg white and other ingredients together.

Roll first part of dough out paper thin on a board sprinkled with half confectioners' sugar and half flour. Cut this into 2 1/2" squares with a sharp knife. Put 1 teaspoon of nut filling on each square, and roll up neatly. Use up remaining dough in the same fashion. Bake on greased baking sheet in 325F. or moderately slow oven for 8 to 10 minutes. Sprinkle with confectioners' sugar while still warm. Makes 80 little rolls.

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Easter Bread (Paska)

3 cups milk	¼ cup boiling water and strained
½ cup warm water	6 eggs separated
¾ cups sugar	juice of 1 lemon
1½ tsps. salt	10-12 cups flour or as much as needed
2 pkgs. yeast	
1 cup butter	
1 pkg. saffron dissolved in	

Dissolve yeast in warm water, adding one tablespoon sugar and let stand for 10-12 minutes. Scald milk, then cool to lukewarm. Cream butter with sugar, add beaten egg yolks beating well together. Add salt and lemon and dissolved saffron. Beat egg whites till stiff. Sift half of the flour into a large bowl.

Add yeast to cool milk, add butter, sugar and egg yolks. Pour this into the flour and beat it well. Fold in egg whites. At this time the dough should be the thickness of a pancake mixture. Place this mixture in a warm place free from draught and let it rise till double in bulk. Add the rest of the flour, turn out on board and knead for 15 minutes till dough is firm and elastic. Place dough in clean greased bowl and in warm place. Let it rise till double in bulk..

When ready, shape and put in round high well-greased cake pans or containers. About 2/3 dough to each container. Let it rise once more till double in bulk. Each individual paska is decorated with crosses and rosettes from the same dough. Bake in 325° oven for ½ hour reducing to 275° for the other ½ hour. Leave in pan till cool.

Easter Fruit Bread

1 qt. milk	2 whole eggs
3 pkgs. dry yeast	Flour (approximately 12 to 16 cups)
3 cups sugar	1 jar maraschino cherries
¾ lb. butter (melted)	¼ lb. Sultana raisins
1½ tbsp. salt	¼ lb. nuts (walnuts, brazil or pecan)
Juice and rind of one orange	
1 tsp. vanilla	
6 egg yolks	

Heat milk until lukewarm. Add 1 cup sugar and salt and stir until sugar is melted. Sprinkle yeast over milk and let stand for 10 to 15 minutes. Add enough flour to make medium thick batter. Put in warm place to rise until very light.

Beat egg yolks and eggs with sugar until thick, add melted butter and beat again.

Add this mixture to milk batter. Add juice and rind of orange and vanilla. Mix well, adding enough flour to make a medium thick batter again. Let this batter rise until double in bulk.

When it has risen, stir in flour until very thick and ready for kneading. Keep adding flour until dough is firm but not heavy. Knead for 15 minutes. Place in pan which has been well greased with cooking oil. Set in warm place

to rise. This will take about two to three hours.

When dough has risen and is ready for the pan, take enough dough for one loaf and place it on pastry board or table, spread with your hands and sprinkle with nuts and raisins and a few cherries. Roll as for jelly roll and form into a loaf. Grease pan with oil and place lightly into pan. Let rise in warm place.

Bake in oven 350° for one hour. This recipe makes six medium sized loaves.

Note: This recipe is ideal for dinner buns using only 1½ cups of sugar. Do not add orange juice and rind or vanilla or fruit for plain buns. For sweet buns, add two cups sugar, orange juice and vanilla. These are excellent to serve with fruit salads or just as a plain sweet bun. You can also use this dough for cinnamon buns or pecan buns. Use cooking oil for greasing pans, then buns will not burn at bottom.

Refrigerator Cinnamon Buns

- | | |
|------------------------------|---------------------------|
| 1 cup milk | 7 cups flour (about) |
| 1 tsp. salt | 1 cup mashed potato |
| 2/3 cup butter or shortening | 1 yeast cake dissolved in |
| 1/2 cup sugar | 1/2 cup water |
| 2 eggs | |

Scald milk, add fat, sugar, salt, potatoes and mix well. Stir in well beaten eggs and yeast. Add flour to make a stiff dough, set aside in refrigerator overnight. Make up into cinnamon rolls or loaves. Let rise till double in bulk and bake at 400F. about 15 minutes for rolls and 40 minutes for loaves.

Sweet Bread (Easter Babka)

To have success with this type of bread one must make sure of fresh yeast, dry flour and a warm kitchen. Have all the ingredients ready the night before. Egg yolks should be beaten over warm water till fluffy and light.. Dough should be kept free from draughts.

- | | |
|----------------------------------|--------------------------------|
| 3 cups cereal cream | juice of 1/2 lemon |
| 1/2 cup of milk (slightly warm) | 1 tsp. vanilla |
| 1 cup thick sour cream | 30 egg yolks |
| 4 fresh yeast cakes (or 4 pkgs.) | 1 tsp. baking soda |
| 2 1/2 cups sugar or more | 6 egg whites beaten stiff |
| 3/4 lbs. of butter | 12-14 cups flour or as much as |
| 1/2 cup oil | needed. |
| 2 tsps. salt | |

Method:

1. Dissolve yeast in 1/2 cup warm milk
2. Scald cereal cream, then cool to lukewarm
3. Cream butter and oil adding sugar slowly and beating well together
4. Beat egg yolks for about 15 minutes, add lemon juice and vanilla
5. To warm cream, add dissolved yeast and sour cream
6. Mix the creamed butter mixture with egg yolks
7. Sift about 7-8 cups of flour, salt and soda. Make a well and add yeast liquid beating well. Add the butter and egg mixture.

Beat for about 10 minutes together. Fold in the egg whites, and cover bowl well, place in warm place and let it rise double in bulk.

When double in bulk, add the rest of the sifted flour or more if needed. Place dough on a well floured board and knead for 20 minutes, then put in greased large bowl, cover and let rise once again till double. Take about 1½ lbs. of dough at a time, shape and place in high containers lined with wax paper. Place in warm corner free from draught till it rises double. Brush top with beaten egg. Preheat oven to 325 degrees and carefully place in oven. Bake for first half hour at 325 degrees and for the next ½ hour at 275 degrees. Do not remove babka from container till well cooled.

Yeast Fruit Rings

3	pkgs. yeast	2	well beaten eggs
¼	cup warm water	⅓	cup butter (creamed)
½	cup milk	½	cup chopped almonds
¾	cups sugar	1	small pkg. mixed fruit or peel
3	cups pastry flour		

Dissolve yeast in the warm water. Sift the sugar with the flour then stir in the milk, yeast and beaten eggs. Blend and work the dough thoroughly then cover and set aside to allow the dough to rise until doubled in bulk. Punch down and roll out into a rectangle about 6"x12". Spread the creamed butter through the middle and sprinkle the nuts and fruit over top. Fold each side of the dough towards the middle and shape the dough into a circle. Place on a greased baking sheet and allow to rise until double. Brush with beaten egg and sprinkle generously with sugar and nuts. Bake at 350 for 45 minutes.

Perekladanetz (Layer Bread)

4	cups flour	15	egg yolks
4	yeast cakes	1	cup sugar
¾	cup scalded milk cooled to lukewarm	½	tsp. vanilla
		1	cup melted butter

Dissolve yeast in lukewarm milk. Beat yolks gradually adding sugar. Add flour alternately with yeast mixture to make a soft dough. Add vanilla and knead until the dough does not stick. Now add melted butter and knead for ½ hr. Cover and set aside and allow to rise until doubled in bulk. Grease a 9x11 pan and when dough is ready cut off a portion and pat thinly into bottom. Spread with filling and cover with another layer of dough. Continue alternately in this manner until dough is used up. Finish with a layer of dough. Cover and let rise until double. Bake in 350° oven for 1 hour.

Filling No. 1 Ground nuts mixed with 1 egg white

Filling No. 2 Steamed figs or dates mixed with 1 egg white

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Filling No. 3 Plum jam

Filling No. 4. Mixed chopped fruit with 1 egg white. All these fillings are used in one loaf alternating them between the dough.

Frosti Fruit Loaf

Measure into large bowl $\frac{2}{3}$ cup lukewarm water, 2 teaspoons granulated sugar and stir until sugar is dissolved. Sprinkle with contents of 2 envelopes of yeast.

Let stand 10 minutes, then stir well. In the meantime, scald $\frac{2}{3}$ cup milk.

Remove from heat and stir in $\frac{1}{2}$ cup granulated sugar, $1\frac{1}{4}$ teaspoons salt, 6 tablespoons shortening.

Cool to lukewarm and add to yeast mixture. Stir in 3 well-beaten eggs, 3 cups once-sifted bread flour, and beat until smooth; stir in 3 cups mixture of washed and dried seedless raisins, quartered candied cherries and slivered mixed candied peels. Work in 3 cups more once-sifted bread flour.

Turn out on lightly-floured board and knead dough lightly until smooth and elastic. Place in greased bowl, brush top with melted butter or shortening. Cover and set dough in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and divide into 3 equal portions; form into smooth balls. Shape into loaves; place in well-greased bread pans ($4\frac{1}{2}$ " x $8\frac{1}{2}$ "") top inside measure and $2\frac{3}{4}$ " deep). Grease tops. Cover and let rise until doubled in bulk. Bake in moderate oven, 350° , 45-50 minutes. Cool and ice with plain icing.

Butterfly Buns

Measure into a large bowl, $\frac{1}{2}$ cup lukewarm water 1 teaspoon granulated sugar, and stir until sugar is dissolved.

Sprinkle with contents of 1 envelope of yeast. Let stand 10 minutes, then stir well. In the meantime, scald $\frac{3}{4}$ cup milk, $\frac{1}{4}$ cup granulated sugar, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ cup shortening.

Remove from heat and cool to lukewarm; add to yeast mixture. Stir in 1 well-beaten egg, 2 cups once-sifted flour and beat until smooth; work in $2\frac{1}{2}$ cups once-sifted flour. Turn out on lightly-floured board and knead dough lightly until smooth and elastic. Place in greased bowl, brush top with melted butter or shortening. Cover and set dough in warm place, free from draught and let rise until doubled in bulk. While dough is rising, combine $\frac{1}{2}$ cup brown sugar (lightly pressed down), $1\frac{1}{2}$ teaspoons ground cinnamon, $\frac{1}{2}$ cup washed and dried seedless raisins, $\frac{1}{4}$ cup chopped candied peels. Punch down dough and divide into 2 equal por-

tions, form into smooth balls. Roll each piece into an oblong 24 inches long and 7½ inches wide; loosen dough. Spread each oblong with 2 tablespoons soft butter or margarine.

Then sprinkle with the raisin mixture. Beginning at the long edges, roll each side up to the centre, jelly-roll fashion. Flatten slightly and cut each strip crosswise into 10 pieces. Using a lightly-floured handle of a knife, make a deep crease in the centre of each bun, parallel to the cut sides. Place, well apart, on greased cookie sheets. Grease tops. Cover and let rise until doubled in bulk. Bake in moderately hot oven, 375°, about 18 minutes. If desired, cool and spread with confectioners' icing.

Butter Twists

½ cup butter	1 tsp. lemon juice
½ cup Crisco	2 cups brown sugar
4 eggs	1 cup melted butter
2 pkgs. yeast	1 cup creamed butter
1 cup cereal cream	1 cup icing sugar
½ tsp. salt	1 cup crushed nuts
5-6 cups flour	2 tbsps. cinnamon

Cream butter and Crisco. Add beaten eggs and mix well. Dissolve yeast in warm cream, add to butter and egg mixture. Add lemon juice, flour and salt to make a stiff dough. Knead until smooth. Place in the refrigerator for 3 hours.

Cream 1 cup of butter with 1 cup of icing sugar.

Melt 1 cup butter. Now mix 1 cup brown sugar, cinnamon and crushed nuts together.

Sprinkle 1 cup of brown sugar on board. Roll out dough. Keep turning top to bottom and side to side. Spread creamed butter and icing sugar over the surface, fold dough together then roll out again. Do this 6 times spreading the butter mixture before folding each time. Cut in strips. Dip each strip into melted butter then into mixture of brown sugar, nuts and cinnamon. Twist each strip. Place on a greased sheet and allow to rise for 1½ hours. Bake in 350 oven for about 25-30 minutes.

Baked Perohy

½ lb. lard	add 1 cup sour cream
½ tsp. salt	3 eggs (beaten)
3 tbsps. sugar	1 cake yeast dissolved (in ½
4 cups flour	cup warm water, 1 tsp.
rub like pie crust	sugar)

Mix with spoon. Let stand overnight in refrigerator.

Next day roll out quite thin, cut out with round cutter fill with prepared sauerkraut, fold over. Place on greased cookie sheet with folded side down, tuck in the edges, brush with milk or egg yolks, and bake immediately at 375F. about 20 minutes. Potatoes, or buckwheat, may be used.

COOKIES

Butterhorns

Measure into a bowl:

- 2 cups sifted flour ½ pound butter

Cut butter into the flour with finger-tips. Then add:

- 1 egg yolk ¾ cup sour cream

Mix well. When blended, shape into ball. Sprinkle with flour. Wrap well in waxed paper. Chill in refrigerator for several hours. Combine:

- ¾ cup sugar ¾ cup chopped nuts
1 tsp. cinnamon

Sprinkle board lightly with flour. Remove dough from refrigerator. Divide into three parts. Roll out, one portion at a time, on board, making a large circle about ⅛-inch thick. Sprinkle with sugar-nut mixture. Cut into 12 wedge-shaped sections. Roll up each wedge, starting with the widest portion. Place rolls on lightly greased cookie sheets, and bake in a moderate oven (375°F.) for 25-30 minutes.

Chocolate Nibblers

- 1 package semi-sweet 2¼ cup crushed vanilla wafers
chocolate chips ½ cup icing sugar
3 tablespoons corn syrup 1 cup finely chopped walnuts
1/3 cup orange juice Chocolate trimettes

Crush vanilla wafers until fine. Measure. Melt chocolate chips over hot water. Remove from heat and add syrup

Spanish Roll

- ½ box graham wafers ½ lb. chopped dates
½ lb. marshmallows colored ½ lb. wanuts
½ cup sweet cream cup of red cherries

Cut marshmallows in quarters. Pour over cream chopped nuts and dates, cherries and ½ of crushed wafers. Form into rolls. Dip in remainder of wafers. Wrap in wax paper and put in fridge. Slice as needed.

Almond Cookies

- ½ cup brown sugar 1 tsp. baking soda
½ cup white sugar 1 tsp. cream of tartar
1 cup butter or shortening 1 tsp. vanilla
1 egg pinch of salt
2 cups flour ¾ cup shelled almonds chopped

Cream butter, add sugar, egg. Sift flour with cream of tartar and soda add to the mixture. Roll into small balls and press with a fork and bake.

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and orange juice, blending well. Combine crumbs, icing sugar and walnuts. Add to chocolate mixture, blending well. Let stand for 30 minutes. Roll in 1-inch balls. Toss in chocolate trimettes or ground walnuts. Place on rack to dry. Let ripen in covered container for several days.

Butter Balls

2/3 cups butter
3/4 cups sugar
3 tbsps. cocoa

1 tbsps. water
1/2 tsp. vanilla
2 cups rolled oats

Cream butter, add sugar gradually and cream well. Add remaining ingredients. Blend well. Chill, shape into balls and roll in icing sugar. Store in refrigerator. Yield 3 dozen.

All Honey Cookies

1 cup butter
1 cup honey
2 teaspoons baking soda

1/4 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. allspice

Boil honey and butter together, being carefull not to scorch. Cool, sift flour, spices, and soda together, and add to the first mixture to make a soft dough. Roll out very thin, cut in shapes and bake on a cookie sheet in a moderate oven for 12 to 15 minutes.

Caution: Because these cookies are thin, and have honey in them, they burn very easily, so take care. They keep very good, and are better when kept a day or two or more.

Cheese Dainties

1/2 lb. cream cheese
1/4 lb. butter

1/2 teaspoon salt
1 cup all-purpose flour

Cream butter and cheese together until nice and smooth. Add salt sifted with flour. Chill thoroughly overnight in refrigerator. Roll out thin on floured board. Cut out with a round cutter. With a thimble or very small cutter remove the centre from half of them.

Fit those with centres removed on the others. Press lightly together. Fill the tops with a teaspoon of your favorite jam. Bake on a cookie sheet (350°F.) 8 to 10 minutes, or until slightly brown. Delicious.

Snappy Turtle Cookies

Bake at 350° for 10 to 12 minutes. Make 2 1/2 dozen.

Sift together 1 1/2 cups sifted "Robin Hood" all purpose flour, 1/4 teaspoon "Blue Ribbon" soda, 1/4 teaspoon salt.

Cream 1/2 cup butter or margarine; add gradually 1/2 cup firmly packed brown sugar, creaming well.

Add 1 egg and 1 egg yolk; beat well (reserve white).

Blend in $\frac{1}{4}$ teaspoon vanilla, $\frac{1}{8}$ teaspoon maple flavoring, if desired.

Add dry ingredients gradually; mix thoroughly (dough will be soft. Chill, if desired).

Arrange pecan halves in groups of three or five on greased baking sheets to resemble head and legs of turtle.

Mould dough into balls; dip bottom into unbeaten egg white and press lightly onto nuts. Use a rounded teaspoonful of dough for each, so tips of nuts will show when cookie is baked.

Bake in moderate oven (350°F.) 10-12 minutes. Do not overbake. Cool and frost tops generously.

Chocolate frosting combine 2 squares (2 ozs.) unsweetened chocolate, $\frac{1}{4}$ cup milk and tablespoon butter in top of double boiler. Heat over boiling water until chocolate melts; blend until smooth. Remove from heat; add 1 cup sifted confectioners' sugar. Beat until smooth and glossy. If too thin add additional confectioners' sugar until of desired consistency.

Jam Dainties

1 cup shortening	2 tsp. sugar
3 tsp. baking powder	$\frac{1}{2}$ tsp. salt
2 cups flour	

Mix like pastry. Add 1 egg and $\frac{1}{2}$ cup milk and $\frac{1}{2}$ teaspoon vanilla. Mix all together, roll as thick as for pie crust or thinner. Cut in squares, place dab of jam in each square. Fold corners up, pinch edges well together. Bake on cookie sheets, 12 minutes. 400° oven.

Frying Pan Dainties

1 $\frac{1}{2}$ cups dates	1 tsp. vanilla
1 cup sugar	1 cup rice cereal,
2 eggs beaten	cocoanut or chopped nuts

Clean the dates and cut in halves, place in a frying pan and add the sugar and beaten eggs. Mix well, heat and keep stirring for about 15 minutes or until the mixture is quite thick. Remove from heat and add the vanilla and rice cereal. Set aside to cool. Now spoon out in small pieces and shape into balls and roll in coconut or chopped nuts.

Tea Cornets

Beat 1 egg til very light. Add $\frac{1}{4}$ cup sugar little by little, beating well after each addition until quite thick. Sift together $\frac{1}{3}$ cup flour, $\frac{1}{3}$ tsp. baking powder and a pinch of salt. Fold into the egg mixture. Flavor with a few drops of lemon flavoring. Drop by teaspoons on well greased cookie sheets several inches apart. Bake in moderate hot oven 375-400° about 5 minutes. Loosen from the sheet with

a spatula and while hot, roll them around at one end, pinching together with the fingers to resemble a horn or lilly shape. Cool on a rack. Make a plain butter icing flavored with lemon. Put a little of the icing in the hollow of each cornet. Garnish with halved candied cherries. Makes about 3 dozen.

Walnut Filled Cookies

1	pkg. active dry or compressed yeast	Filling:	3	egg whites
1	lb. butter or margarine		1	cup sugar
5	eggs		5	cups shelled walnuts, ground
5	cups sifted all-purpose flour			grated rind of 1 lemon

Dissolve yeast in $\frac{1}{4}$ cup warm water. Melt butter or margarine and cool. Beat eggs add yeast, butter and flour. Mix thoroughly.

Store cookie dough in refrigerator until well chilled. If you wish, the dough can be made up one day and kept in refrigerator overnight.

Beat egg whites until they hold a shape. Then beat in sugar gradually until mixture is stiff. Mix gently or fold in ground nuts and lemon rind.

Roll half the dough at a time, $\frac{1}{8}$ inch thick, on a sugared board. Cut into 2-inch squares. Start oven at 400F. or moderately hot. Get out cookie tins.

Place 1 tablespoon filling on cookie squares. Fold in triangles, press edges together with fork. Bake 10 to 12 minutes. Makes 7 to 8 dozen.

Poppy Seed Cookies

$\frac{1}{2}$	lb. butter or shortening	4	cups flour
4	eggs	2	tsp. baking powder
$\frac{3}{4}$	cup sugar		pinch of salt
$\frac{1}{2}$	cup poppy seed	1	tsp. vanilla

Combine ingredients using sufficient flour to make a stiff dough. Form and twist pastry into small rings. Dip in poppy seed and bake in greased pan in hot oven. Dough may be rolled out and cut with cookie cutter.

N.B.: Poppy seed may be also added into the dough mixture instead of dipping them.

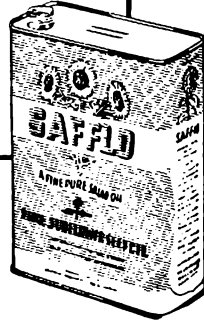
Banana Oatmeal Cookies

$1\frac{1}{2}$	cups flour	$\frac{3}{4}$	cup shortening
1	cup sugar	1	egg unbeaten
$\frac{1}{2}$	tsp. baking soda	1	cup mashed ripe bananas
1	tsp. salt	$1\frac{3}{4}$	cup quick cooking rolled oats
$\frac{1}{4}$	tsp. nutmeg		$\frac{1}{2}$ cup chopped nuts
$\frac{3}{4}$	tsp. cinnamon		

Pre heat oven to 350°. Sift then measure flour, add

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sugar, baking soda, salt, cinnamon, nutmeg. Cut in shortening until mixture looks like coarse crumbs. Add egg, oats, bananas, and nuts. Beat well until blended. Drop by tsp. on cookie sheet. Bake 12-15 minutes.

Swiss Biberli

Dough:

- 1 cup honey
- $\frac{2}{3}$ cup sugar
- 2 tablespoons water
- grated rind of $\frac{1}{2}$ lemon
- 2 tablespoons kirsch, rum or brandy
- 4 cups sifted all-purpose flour
- 1 teaspoon anise
- $\frac{1}{4}$ teaspoon each cloves, ginger, cinnamon, coriander
- 2 teaspoons baking soda

Filling:

- 3 cups blanched almonds
- 1 cup sugar
- $\frac{1}{3}$ cup honey
- $\frac{1}{2}$ cup apricot jam
- $1\frac{1}{2}$ teaspoons almond extract
- grated rind of 1 lemon
- juice of $\frac{1}{2}$ lemon

Glaze:

- $1\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup water

Heat honey, sugar, water together until sugar dissolves. Don't boil. When cool stir in lemon rind and kirsch.

Sift flour with spices and baking soda onto board. Pour honey mixture over flour and work into flour well. Place dough in greased bowl, cover, and set aside for two days.

Grind almonds for filling using finest blade, then mix in sugar, honey, jam, almond extract, lemon juice and rind. Mix thoroughly. Put aside while you roll out dough.

Roll portions of dough out on lightly floured board in a rectangle $\frac{1}{4}$ inch thick. Place a roll of filling 1 inch thick 1 inch away from edge. Bring dough over filling, trim.

Cut filled rolls into 1 inch pieces, place on ungreased cookie sheet and bake in a 350°F. or moderate oven 25 to 30 minutes. Remove from sheet to rack while hot. Glaze while still hot, when glaze is dry, store in airtight container a few days before eating.

Oatmeal Raisin Crisps

- | | |
|------------------------------|--------------------------------------|
| $\frac{3}{4}$ cup shortening | 1 teaspoon cinnamon |
| 1 cup brown sugar | $\frac{3}{4}$ teaspoon salt |
| 1 egg | $\frac{1}{2}$ teaspoon baking powder |
| 1 teaspoon grated lemon peel | 2 cups quick-cooking oats |
| 1 teaspoon vanilla | $\frac{1}{2}$ cup chopped nuts |
| 1 cup enriched flour | $\frac{3}{4}$ cup seedless raisins |

Cream shortening and sugar together thoroughly. Add egg, peel, and vanilla. Sift together flour, cinnamon, salt, and baking powder. Stir flour mixture, oats, nuts, and raisins into creamed mixture. Drop by teaspoonfuls onto greased baking sheet. Bake in moderate oven (350°) 12 to 15 minutes. Allow to cool a minute or two. Remove to wire rack. Makes about 4 dozen.

Almond Crunch Cookies

- | | |
|---|---|
| $\frac{1}{2}$ cup butter or fortified margarine | 1 slightly beaten egg white |
| $\frac{1}{4}$ cup granulated sugar | $\frac{1}{2}$ cup slivered blanched almonds |
| 1 beaten egg yolk | 5 green or red maraschino cherries, quartered |
| $1\frac{1}{4}$ cups enriched flour | |
| $\frac{1}{4}$ teaspoon salt | |

Thoroughly cream butter and sugar; add egg yolk and beat thoroughly. Stir in flour and salt. Chill until firm. Form in small balls about $\frac{1}{2}$ -inch in diameter. Dip in egg white and roll in almonds. Place on greased cookie sheet; slightly press a quarter of cherry in center of each cookie. Bake in moderate oven (325°) about 20 minutes. Makes $1\frac{1}{2}$ dozen.

Out Of This World Cookies

- | | |
|------------------------|---------------------------------------|
| 1 cup white sugar | $\frac{1}{4}$ cup margarine or butter |
| $\frac{1}{4}$ cup milk | |

Bring above to boil, remove from heat and add:

- | | |
|---|----------------------------|
| $1\frac{1}{2}$ cups rolled oats | $\frac{1}{2}$ tsp. vanilla |
| $\frac{1}{2}$ cup shredded cocoanut or dessicated | $\frac{1}{8}$ tsp. salt |
| | 3 tbsps. Fry's cocoa |

Mix well, drop on wax paper by teaspoonful. Let set and serve.

Swiss Biscuits

- | | |
|---|--------------------------------------|
| $\frac{1}{2}$ cup sugar | $1\frac{1}{2}$ cup flour, Robin Hood |
| $\frac{1}{2}$ cup butter or Good Luck margarine | $\frac{1}{4}$ tsp. baking soda |
| 1 egg | $\frac{1}{2}$ tsp. cream of tartar |
| | 1 tsp. vanilla |

Mix as any cookie dough. Cut in small rounds — quite thin — Bake 10-12 minutes at 375° . When cool, fill with raspberry jam or some tart jelly. Ice and put cherry or nut on top.

Chocolate Clusters

- | | |
|------------------------|--------------------------|
| 2 cup white sugar | $\frac{1}{2}$ cup butter |
| $\frac{1}{2}$ cup milk | |
- Bring to a boil then add
- | | |
|-----------------------|-----------------------------------|
| 3 cups rolled oats | $\frac{1}{4}$ cup chopped walnuts |
| 1 cup cocoanut (fine) | 6 tbsps. cocoa |
| 1 tsp. vanilla | pinch salt |

Drop by tsp. on waxed paper and allow to set.

Bon-Bon Shortbreads

- | | |
|--------------------------------|--------------------------|
| $\frac{1}{2}$ cup shortening | jam or jelly |
| $\frac{1}{4}$ cup brown sugar | 1 egg white |
| egg yolk beaten | 4 tbsps. icing sugar |
| $\frac{7}{8}$ cup sifted flour | few drops almond extract |

1 tsp. baking powder
1/3 tsp. salt

2 tbsp. ground unblanched almonds

Cream shortening with Brown sugar, add egg yolk and beat well. Sift flour, baking powder and salt, and add to creamed mixture. Shape dough into balls. Place on greased sheet and make a depression in each. Bake in 325° oven about 10 minutes. Fill with jam.

Beat egg whites stiff, add icing sugar and continue to beat till it stands in peaks, add almond extract and almonds. Pile on top of jam. Place in slow oven and bake till topping is browned.

Vienna Tarts

1/2 cup butter or margarine
1 pkg. (3 oz.) cream cheese
1 cup sifted all purpose flour
1/4 cup red currant, raspberry,
strawberry or grape jelly

1 egg yolk
2 tbsp. milk
1/2 cup finely chopped nuts
Confectioners' sugar

Work butter or margarine and cream cheese together until soft, then stir in flour thoroughly. Chill in refrigerator for about an hour or until manageable. Start your oven at 400°F. or moderately hot. Roll dough about 1/8-inch thick on a lightly floured board and cut into 2-inch squares. Spoon a bit of jelly (1/4-tsp. or better) near centre of square. Fold a corner of dough over jelly to form a triangle and pinch edges to seal. Pull 2 corners of the triangle to shape a crescent and dip into a mixture of egg yolk and milk. Roll crescents in chopped nuts. Place on an ungreased cookie sheet and bake 8 to 10 minutes. Sprinkle with confectioners' sugar and cool. Makes 2 dozen.

Christmas Tree Ball Cookies

1/4 cup whipping cream
12 marshmallows
1 cup finely chopped nuts (a
mixture is best)

1/2 cup chopped dates
1 1/4 cups coconut
2 crushed graham wafers

Whip up the cream. Cut the marshmallows into small pieces and put them into the cream. Place in refrigerator. Chop up finely the nuts and the dates. Add to them the coconut and the rolled wafers. Mix these ingredients together and add to them the cream and marshmallows. Put your hands in the bowl and squeeze all the ingredients together well. Put the bowl back in the refrigerator for an hour or two. Take a package of strawberry jelly and break it up well with a fork. Now roll the refrigerated mixture into small balls and roll in the red jelly powder. Stick a piece of green citron peel on the top of each.

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Lemon Coconut Squares

First make bottom layer 1 cup flour, enriched all-purpose, $\frac{1}{2}$ cup butter or margarine, $\frac{1}{4}$ cup confectioners' sugar.

Sift flour, measure, cream butter or margarine and sugar together until light and fluffy. Add flour and mix well. Spread evenly in ungreased square pan (8x8x2-inches). Bake in moderate oven (350°) about 20 minutes.

While this bakes you can prepare a second layer:

2	eggs	$\frac{1}{2}$	teaspoon baking powder
1	cup sugar	$\frac{1}{2}$	cup dates, sliced thin
	Lemon juice, fresh, canned	1	cup shredded coconut, cut fine
	or frozen, 1 tablespoon		Confectioners' sugar
$\frac{1}{2}$	teaspoon salt		
2	tablespoons flour		

Beat eggs until light; add sugar, lemon juice, salt, flour and baking powder; blend well. Stir in dates and coconut. Spread over first layer as soon as it comes from the oven and return to oven. Bake in moderate oven (350°) for 30 minutes. Immediately cut into 25 squares and roll in confectioners' sugar. Cool on rack, then store in tightly covered container.

Perizhky (Filled Cookies)

		Filling:	
3	cups flour	$\frac{1}{2}$	lb. shelled almonds
$\frac{1}{2}$	lb. butter	1	cup brown sugar
6	egg yolks	$\frac{1}{2}$	cup milk
$\frac{1}{4}$	cup milk (a little more may be necessary)	6	egg whites
		1	tsp. almond flavoring

Rub butter and flour together as for pie crust. Beat egg yolks with the $\frac{1}{4}$ cup milk, and add to flour mixture, working it just enough to bind the mixture and form into a ball. Pinch off small bits of dough and form into balls about $\frac{3}{4}$ inch across. Now prepare the filling.

Grind almonds fine, add brown sugar and milk and cook 10-15 minutes stirring constantly. Cool, then fold in stiffly beaten whites and flavoring. Roll out each ball of dough very thin, place small teaspoon of filling in centre and roll like a cylinder. Pinch in ends to keep from opening. Bake in 375° oven. The cookies should be pale when done.

Cheese Cookies

$\frac{1}{2}$	cup butter	1	cup flour
2	tablespoons sugar	$\frac{1}{2}$	lb. grated cheese
1	tablespoon cream		pinch salt

Rub the butter with flour and cheese add sugar, cream and let it stand overnight. In the morning roll out and cut square or round. Spread jam and fold together. Bake 15 minutes in moderate oven.

Crisp Perizhky

3	egg yolks	2/3	cup thick jam (strawberry, pineapple or marmalade)
1	cup butter		
2	tsp. vanilla	1/2	cup chopped walnuts
2	tbsps. sour cream	1/2	cup blanched almonds
2	tsp. lemon juice	1/2	cup cocoanut
2	cups flour	3	egg whites
	pinch of salt		

Mix flour with butter as for pastry. Beat the egg yolks, then add the sour cream, vanilla, and juice and blend this with the flour mixture. Shape into small balls the size of marbles and set in refrigerator. Let chill overnight.

Mix the jam with the chopped walnuts. Grind the almonds and cocoanut together. Beat the egg whites until foamy. Roll out each ball of dough thinly, then place a tsp. of jam and nut filling in centre. Fold over the dough sealing the edges tight, and forming a half circle. Crescent shapes could be made by pulling the corners towards the centre. Dip each perishka in the beaten egg whites, roll in ground almonds which have been mixed with cocoanut and place on greased cookie sheet. Bake in a moderate oven (375) until delicately browned.

Pineapple Tarts

1	recipe shortbread pastry	1/2	cup pineapple juice
1/2	cup sugar	1 1/2	tbsps. butter
2	tbsps. corn starch	1	tsp. grated lemon rind
2	egg yolks, beaten	3/4	cup crushed, drained pine- apple
1	tsp. lemon juice		
1/4	cup hot water		

Mix sugar and cornstarch in saucepan. Stir in water and juice gradually and heat to boiling. After boiling 1 minute, stir a little of the hot mixture into the beaten egg yolks, then return all of the mixture to the saucepan and boil 1 minute longer. Fold in butter, lemon juice, rind and pineapple. Fill tart shells and top with marshmallow meringue.

Marshmallow Meringue:

1/4	lb. marshmallows	2	egg whites
1	tbsp. milk	1/4	tsp. salt
1/4	tsp. vanilla	1/4	cup sugar

Place marshmallows and milk in saucepan. Cook over low heat, folding over and over until marshmallows are melted. Remove from heat, add vanilla and fold mixture until smooth and light. Beat egg whites until stiff, add salt and sugar and fold into first mixture. Pile on tarts and brown under broiler for a few seconds.

Graham Delights

Make a sandwich of graham wafer and peanut butter (3 decker) then cut in half and ice with either chocolate icing or white icing then roll in crushed nuts.

Honey Coconut Cookies

Cream together the following ingredients until light and fluffy.

½ cup shortening
½ cup sugar

½ cup honey
1 egg

Sift together:

1 cup all purpose flour
½ tsp. baking soda

½ tsp. baking powder
¼ tsp. salt

Combine the above mixtures mixing well. Then add:

1 cup quick oats
1 cup shredded coconut

1 tsp. vanilla extract
½ cup chopped nut meats

Drop by teaspoonful on an oiled cookie sheet placing about 1" apart. If desired this may be baked as a spread which can be cut into squares or bars. Bake at 400 for about 12-15 minutes. These cookies spread when baking. 1 tsp. makes a two-inch cookie. Try increasing quantity of oats to make a cookies which spreads less.

Starlight Mint Surprise Cookies

Sift together 3 cups sifted enriched flour, 1 teaspoon soda, ½ teaspoon salt.

Cream 1 cup butter (half shortening may be used), add gradually, 1 cup sugar, ½ cup firmly packed brown sugar, creaming well.

Blend in 2 eggs unbeaten, 2 tablespoons water, 1 teaspoon vanilla; beat well.

Add dry ingredients; mix thoroughly. Cover and refrigerate at least 2 hours.

Open 1 package (9-oz.) solid chocolate mint candy wafers. Enclose each wafer in about 1 tablespoon of chilled dough.

Place on greased baking sheet about 2 inches apart.

Top each with a walnut half.

Bake in moderate oven (375°) F. 10-12 minutes.

Ice Box Ribbon Cookies

Part-1:

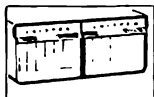
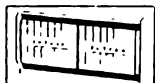
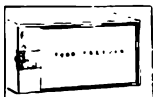
1 cup brown sugar
1 egg beaten
1 oz. chocolate melted
1½ cups flour
½ tsp. cream of tartar
½ tsp. baking soda
½ cup butter

Part-2:

½ cup butter
1 cup sugar (white)
1 egg
1½ cups flour
½ tsp. cream of tartar
½ tsp. baking soda

Cream and prepare doughs separately. Roll the dark and the white. Place the dark over the white. Roll like a jelly roll. Wrap in wax paper, put it in a cold place. After the dough is cold cut it with a knife and bake.

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Jam Jam Brown Cookies

- | | |
|------------------------------|---|
| 1 cup sugar | in 1 tablespoon hot water |
| ½ cup molasses | 1 tsp. each ginger and cinnamon |
| 1 egg | enough flour to make a soft dough to roll |
| 1 cup shortening or butter | |
| 2 tsp. baking soda dissolved | |

Cream sugar and shortening add egg, water with baking soda add the spices to the flour and add to the mixture. Roll cut and bake. Put jam between.

Chocolate Walnut Squares

- | | |
|----------------------------------|-------------------------------|
| ½ cup butter or margarine | 1 egg yolk |
| ¼ cup white sugar | ½ cup rolled oats |
| ¼ cup brown sugar, firmly packed | 3 small, plain chocolate bars |
| ½ teaspoon vanilla extract | 1 teaspoon butter |
| | ½ cup chopped walnuts |

Set your oven at 350F. or moderate. Work butter or margarine until creamy, then gradually work in both kinds of sugar. Add vanilla extract and egg yolk. Then beat until light. Next, stir in the flour and rolled oats thoroughly.

Spread mixture in a greased 8"x8" pan and bake 20 minutes or until nicely browned. Remove from the oven and let stand 10 minutes.

Meanwhile, melt chocolate and butter over hot water. When smooth, spread over cookies and then put away to cool.

Honey Cookies

- | | |
|-------------------|-------------------------|
| ½ lb. butter | 6 cups flour |
| 1 cup white sugar | 4 teaspoons baking soda |
| 4 eggs | 1 cup sour cream |
| 1 cup honey | |

Mix butter till very light. Then add sugar and mix well. Add eggs, and keep beating until nice and fluffy. Add honey and sour cream, beating well after each addition. Sift the flour and baking soda, and mix with the cream batter. Leave overnight in the fridge. Roll the dough to ¼ inch thickness and cut with cookie cutter. Bake in 350° oven.

Cocoanut Logs

- | | |
|-----------------------|-------------------|
| 1½ cups chopped dates | 1 cup white sugar |
| 2 eggs | |

Place ingredients in a heavy frying pan or pot. Cook slowly, stirring constantly. When thickened, remove from fire (not too thick, just so it sticks together). Add 2½ cups rice krispies, 1 tsp. vanilla, ½ tsp. salt, ½ cup walnuts.

Mix all together then form in balls or logs. Roll in cocoanut or fine graham wafers.

Before rolling in balls or logs, mix cool 2 to 3 hours or overnight in fridge. Makes it easier to handle.

Custard Balls

½ cup butter		dough is too thin as they
½ cup custard powder (Savoy)		might spread)
¼ cup sugar	2	tsp. baking powder
½ cup flour (add a little if	1	large egg well beaten

Cream butter, sugar and custard powder. Sift flour and baking powder and add to above. Into this add egg. Chill, roll into small balls. Grease pans. Bake 3 to 5 mins. As soon as crust forms they are done. 375°

ICING: 2 tbsp. butter, 3 tbsp. icing sugar, 1 tbsp. custard. Put icing between two balls 5 minutes after out of oven.

The dough may be divided into two equal parts and food coloring may be added (orange and lime is nice) chill and then form into balls.

Shortbread Pastry

1 cup shortening	2	tsp. vanilla
¾ cup icing sugar	3	cups flour
½ cup water	½	tsp. baking powder

Cream shortening, add sugar, water, vanilla and mix well. Sift flour with baking powder and blend in with pastry blender. Chill dough for 2 hours. Roll out on pastry cloth to ¼" thick. Cut with large cookie cutter to fit into tart pans loosely. Prick with fork. Bake at 375 for 15-20 minutes. Yield: 18 tart shells.

Buns (Rogalyk)

2 pkgs. dry yeast	½ cup sugar
½ cup water	½ lb. shortening or butter
2 tsp. sugar	½ cup milk
4 cups flour	4 eggs
1 tsp. salt	marmalade or jam

Add yeast to water with sugar added. Let rise for 10 minutes. Sift flour salt and sugar (½ cup) then add shortening as for pie crust. Make a well in the centre, add the yeast, milk and beaten eggs. Mix altogether with a spoon, then knead by hand a few minutes. Let rise at room temperature for 4 hours. Roll out about ¼ inch thick, cut in triangles fill with jam and roll, then place on greased pan, let rise 1 hour. Before baking, brush with milk and sprinkle with sugar and (walnuts) optional. Bake in moderate oven 12 to 15 minutes.

Uncooked Graham Chocolate Drops

Melt 1 square Bakers Unsweetened chocolate. Add ¾ cup ~~icing~~ sugar and 1 egg. Beat well. Then add Graham Wafer crumbs (about 10-12 wafers) and vanilla. Drop by spoonful on waxed paper and decorate with piece of cherry or nut. Allow to set.

Ragged Robins

2	stiffly beaten egg whites	½	cup chopped dates
½	cup white sugar	½	cup chopped walnuts
1½	cups corn flakes	1	tsp. vanilla

Add the sugar gradually to the stiffly beaten egg whites. Then add flavoring, corn flakes, dates and walnuts. Mix thoroughly then drop by teaspoons onto an oiled baking sheet and bake in a moderate oven until golden brown.

Rolled Oats Cookies

1	cup shortening	2¼	cup sifted flour
2	cups brown sugar	2	tsp. soda
2	eggs	1	tsp. salt
1	tsp. vanilla	2	cup rolled oats
1	cup ground raisins (or finely chopped)	½	cup chopped nuts

Cream shortening and sugar until fluffy. Add eggs 1 at a time, beating well. Add vanilla and raisins. Sift flour, soda and salt together. Add this along with rolled oats and nuts to first mixture. Blend well. Drop by tsp. on greased cookie sheet and bake at 375° for 10 minutes.

Honey Boys

4½	cups sifted flour	1	cup strained honey
1	tsp. baking soda	½	cup milk
1	tsp. salt	3	tbsps. melted shortening
2	tsp. cinnamon	½	tsp. vinegar
½	cup sugar	1	well beaten egg

Sift flour once, measure, add baking soda, salt and cinnamon and sift together three times. Combine honey, sugar, milk, shortening and vinegar. Cook until hot, stirring constantly. Do Not Boil. Cool. Add egg, add flour, a small amount at a time, beating after each addition until smooth. Allow dough to ripen in a cool place overnight. Turn onto floured board, and knead well. Roll ¼" thick. Cut with plain or fancy cookie cutter and decorate with bits of raisin if desired. Bake in hot oven (425) for 10 minutes. Makes 3 dozen cookies.

Butter Buds

1	cup shortening (½ butter and ½ Crisco)	2	tsp. vanilla
1	cup brown sugar	4	tsp. baking powder
2	eggs	3	cups flour
		½	tsp. salt

Cream fat and sugar, add eggs and vanilla and mix well. Add dry ingredients. Roll into small balls. Place on greased pans. Press a hole in the centre of each cookie with a thimble and put in a bit of strawberry jam. Bake in a 375 oven until light brown.

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$\frac{3}{4}$ cup shortening	1 whole egg
3 cups flour	1 cup sour cream
3 egg yolks	1 yeast cake

Dissolve the yeast in the sour cream. Work flour and shortening as for pie crust. Beat the eggs and add to sour cream. Add sour cream mixture to the flour and shortening, making a dough. Put in a cold place overnight. Next morning take $\frac{3}{4}$ cup chopped nuts and $\frac{3}{4}$ cup sugar. Mix together. Put this on board or table and place the dough on this. Roll out thin making sure that all the nuts and sugar are absorbed into the dough. Cut into triangles and roll up tightly form into crescents. Bake in a hot oven (400) until golden brown or done.

Chocolate Drops

1 cup chopped dates	32 graham wafers rolled fine
$\frac{1}{2}$ cup chopped cherries	1 tin of carmalized Eagle brand milk
$\frac{1}{2}$ cup chopped nuts	

To carmalize milk, place can in pot, cover with water and boil 3 hours. Make sure water is over tin all time.

Mix all ingredients together. Roll in balls or logs then dip in 1 pkg. dot chocolate with 2 tsp. melted parafin. Messy to work with but good.

Honey Cookies

1 cup lard	2 tsps. vanilla
2 eggs	$\frac{1}{2}$ tsp. salt
1 cup brown sugar	2 tsps. baking soda
6 tbsps. honey	

Melt lard, and brown sugar and melted honey and mix well-beaten eggs and vanilla. Then add flour, baking soda and salt and mix well. Then add enough flour to make a soft dough (4-4 $\frac{1}{2}$ cups). Turn onto lightly floured board and roll out (not too thin). Cut with cookie cutters and place on greased cookie sheets. Bake in a 350 oven until lightly browned.

Honey Cookies

2 $\frac{1}{4}$ cups flour	1 cup brown honey
1 tsp. baking soda	$\frac{1}{2}$ cup brown sugar
$\frac{1}{2}$ tsp. salt	2 beaten eggs
$\frac{1}{2}$ tsp. allspice	3 tbsps. milk
2 tsps. cinnamon	1 cup dates or raisins
$\frac{1}{2}$ cup Crisco	$\frac{1}{2}$ cup walnuts

Cream crisco, brown sugar and honey. Add eggs and milk and beat well. Add dry ingredients and fruit and nuts and mix well. Drop on greased cookie sheet. This dough is quite soft and spreads in baking so leave a space between cookies. Bake at 375. Watch carefully because they burn easily.

Xmas Cookies

1 lb. lard	½ lb. butter
½ lb. walnuts	1 lemon
2 tbsps. sour cream	4 eggs
7 cups flour	

Cream together the lard and butter. Add the sifted flour and mix well. Add the well beaten egg yolks. Combine the sour cream and the juice and the rind of the lemon and add to the creamed mixture. Turn out dough onto lightly floured board and roll out thin. Cut with cookie cutter then dip into slightly beaten egg whites. Sprinkle tops with crushed walnuts. A cherry may be added for color. Bake at 350 for 20 minutes.

Banana Oatmeal Cookies

1½ cups s'fted flour	¾ cup soft shortening
1 cup granulated sugar	1 unbeaten egg
½ tsp. baking soda	1 cup mashed, ripe bananas (2 or 3)
1 tsp. salt	1¾ cups uncooked rolled oats
¼ tsp. nutmeg	½ cup chopped walnuts
¾ tsp. cinnamon	

Into large bowl, sift together flour and next 5 ingredients. With a pastry blender or 2 knives cut in shortening until of cornmeal consistency. Add egg and rest of ingredients. Drop onto greased cookie sheet and bake at 400 until done. Makes 4 dozen.

Sour Cream Cookies

2 cups brown sugar	1 cup sour cream
3 eggs	1 tsp. vanilla flavoring (or nutmeg)
1 cup butter	4 cups flour
1 tsp. baking soda	pinch salt
2 tsp. baking powder	

Cream butter with sugar until fluffy. Add well-beaten eggs then blend in dry ingredients. Add flavoring and sour cream. Mix, then allow to chill for about 1 hour or until dough is easy to handle. Turn onto lightly floured board and roll out. Cut with cookie cutters, moisten tops with a little egg white and sprinkle with crushed nuts. Bake in 300 oven until light brown in color.

Filbert Dainties

½ lb. ground filberts	1 cup brown sugar
2 egg whites (do not beat)	dash of salt

Add brown sugar to unbeaten egg whites, add filberts and salt, mix well with wooden spoon. Roll into small balls with greased palms. Place on greased cookie sheets and bake at 350 oven until just a light brown. Decorate with pink butter icing and a bit of cherry. (½ cup icing sugar is enough for this recipe).

Almond Crescents

1 lb. almonds	1 tsp. vanilla
1 lb. butter or margarine	5½-6 cups flour
1 cup granulated sugar	1 cup icing sugar
pinch of salt	1 tsp. vanilla

Blanche and lightly toast the almonds then put through food chopper. Cream butter with sugar and salt until light and fluffy. Add almonds and vanilla and mix well. Add flour — enough to make the dough easy to handle. Turn onto lightly floured board, roll out thick and cut with crescent shaped cookie cutter. Place on a greased cookie sheet and bake at 325 for 20-25 minutes or until light brown in color. While baking, mix icing sugar with vanilla. When cookies are done, remove them and while hot roll into prepared icing sugar.

Poppyseed Cookies

1 cup white sugar	1 cup dry poppy seed
3 cups flour	1 cup Crisco
1 tsp. baking soda	1 beaten egg
¾ cup thick sour cream	dash of salt

Sift sugar with flour and soda and add poppy seed. Rub fat into this dry mixture as if for pastry. Add slightly beaten egg and sour cream and mix. Roll out dough and cut out with cookie cutters. Bake on greased pans in 375 oven until a light brown.

Jam Jam Cookies

1 cup lard	2 tsps. baking powder
1 cup brown sugar	4 cups flour
6 tbsps. corn syrup	½ tsp. salt
2 eggs	

Cream lard with sugar until smooth. Add eggs and corn syrup and beat well. Add dry ingredients and mix well. Turn onto lightly floured board and roll out. Cut with cookie cutters. Bake in a 350 oven for about 10 minutes. Put together with jam while still hot.

Clifford's Cookies

2 cups brown sugar	1 tsp. salt
1 cup butter	1 cup chopped walnuts
2 eggs	3 cups flour
1 tsp. baking soda	

Cream butter until smooth, then add sugar and continue creaming until fluffy. Add well-beaten eggs and mix well. Add dry ingredients and blend. Lastly add finely chopped walnuts. Turn onto lightly floured board, roll out and cut with cookie cutters. Bake in a 350 oven for about 8-10 minutes.

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Cocoanut Macaroons

- | | | | |
|---|---------------------|---------------|-----------------------|
| 2 | egg whites | pinch of salt | |
| 1 | cup white sugar | 1 | cup shredded cocoanut |
| 2 | tblsps. corn starch | | |

Place eggs, sugar and corn starch and salt in top of double boiler and beat with an egg beater for 10 minutes. Remove from heat, add cocoanut and mix well. Drop by teaspoonful onto a well-greased cookie sheet and bake in a 300 oven for 10 minutes or until golden brown. Makes about 3 doz. cookies.

Scotch Oat Cookies

- | | | | |
|---|------------------|----|------------------|
| 3 | cups rolled oats | 2 | tblsps. salt |
| 3 | cups white flour | 1 | tsp. baking soda |
| 1 | cup white sugar | 1½ | cup lard |
| ¼ | cup cold water | | |

Combine rolled oats, flour, sugar and salt and soda. Work in lard as if for pastry. Moisten with water. Roll thin, using rolled oats on board instead of flour. Cut into squares and bake at 375 oven for about 15 minutes.

Porcupines

- | | | | |
|---|------------------|----|-------------------|
| 1 | tblsp. butter | 1 | cup pitted dates |
| 1 | cup brown sugar | 1½ | cups cocoanut |
| 2 | eggs | | vanilla flavoring |
| 1 | cup chopped nuts | | |

Cream together the butter and sugar. Beat the two eggs and add to the creamed mixture. Add remaining ingredients. (Except cocoanut). Roll into balls and then roll in the cocoanut and bake in a moderate oven for 15 to 20 minutes.

Chrusticki

- | | | | |
|---|-----------------|----|----------------|
| 5 | eggs | 2 | tblsps. butter |
| 2 | tblsps. vanilla | ½ | tsp. salt |
| ½ | cup sugar | 2½ | cups flour |

Sift flour sugar and salt together. Cut in the butter. Add vanilla to the eggs and beat until light and fluffy. Mix thoroughly into flour mixture. If dough is too thin just add enough flour so that dough can be handled. Knead on lightly floured board for 3 minutes. Roll out dough about ½" thick and cut with floured knife. Cut into strips 1½" wide and 4" long. Make a slash 1" long in centre of each piece. Lift and carefully lip one end through the slash. This forms the knot. Drop knots carefully into hot deep fat (375) being careful not to crowd them. Fry until they are light golden brown. Remove and drain on brown paper or paper towels. When cool toss in a bag with confectioner's sugar. Makes about 3 dozen. (They are done when a fork inserted comes out clean).

Kamish (Jewish Cookies)

- | | | | |
|---|-----------------|----|--------------------|
| 1 | cup cooking oil | 1½ | cups sugar |
| 3 | eggs | 1 | tsp. baking powder |
| ½ | tsp. salt | 3 | cups flour |
| 1 | tsp. vanilla | ½ | cup almonds |

Cream oil, sugar and eggs until creamy. Add dry ingredients and blend well. Add vanilla and almonds. Divide dough into 3 portions and shape into rolls. Bake in a 350 oven until light brown in color. Remove from oven. When cooled cut each roll into 1" slices. Mix a small amount of sugar and cinnamon in a dish and roll each slice in this mixture. Place on greased cookie sheet and toast in a 275 degree oven until well done on both sides.

Cream Puffs

1 cup boiling water
1/3 cup oil
4 eggs

pinch of salt
1 tsp. vanilla

Combine water and oil in saucepan and bring to a boil. When boiling add 1 cup of flour, mix well. Remove from heat and cool. Add eggs, one at a time, beating well after each addition. Add salt and vanilla. Drop batter by teaspoonful on greased cookie sheet and bake in hot oven (425) for 30 minutes. When cool fill with sweetened whipped cream or any desired filling.

Cream Puffs

1/2 cup butter or margarine
1 cup water

1 cup sifted all-purpose flour
4 eggs

Combine butter and water in a saucepan and stir over moderate heat until butter melts. Add flour all at once and stir vigorously about 1 minute or until mixture forms a ball and leaves the sides of the pan. Remove from heat. Add eggs, one at a time, beating thoroughly after each addition with a wooden spoon or an electric mixer. Continue beating about 1 minute until a spoonful of the mixture breaks away sharply from the rest of the mixture. Drop by heaping tablespoonfuls on an ungreased baking sheet. Bake in a hot oven 425 degrees F. 35 to 40 minutes. Cool on a rack. Makes 8 large puffs. Cut in half and fill with whipped cream and dust with icing sugar. Other fillings such as chocolate, lemon, carmel etc. may be used.

Napoleonettes

1 package cookie mix
1 tablespoon flour
1/4 cup sugar
1/8 teaspoon salt
1/2 cup milk

1 package semi-sweet chocolate morsels
1 teaspoon vanilla
1/2 cup heavy cream, whipped
slivered almonds

Prepare cookie mix according to directions on the package. Chill 10 mins. Roll out 1/8 inch thick on a lightly floured board. Cut into three 1 1/2 inch oblongs with a knife or a pastry wheel. Bake on ungreased baking sheets in a moderately hot oven (375° F.) 8 to 10 minutes. Mix together flour, sugar and salt in a saucepan. Gradually stir in milk. Bring to a boil, remove from heat. Add chocolate morsels and vanilla; stir until melted. Spread chocolate glaze on 1/3 of the cookies. Cool remaining chocolate; fold in whipped cream and chill. Use to spread on remaining cookies. Place 2 together and top with a glazed cookie. Sprinkle with nuts. Place in refrigerator and let stand several hours before serving. Makes about 16 Napoleonettes.

Three Layer Icebox Cookies

1 cup butter
1 1/2 cups white sugar
1 egg
2 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla

Cream butter well, gradually blending in sugar. Add unbeaten egg and beat thoroughly.

Sift and measure flour, sift together flour, baking powder, and salt. Blend into creamed mixture. Lastly add vanilla.

Now divide mixture into 3 equal parts. To the first: add 1 ounce melted chocolate and 1/4 cup chopped pecans. To the second: add 1 cup chopped cherries. To the third: add grated rind of 1 orange.

Pack layers firmly into a tin box or a loaf pan, starting with the chocolate. Chill thoroughly in refrigerator.

Slice thinly and place cookies on lightly greased cookie sheet. Bake in a moderate oven of 350 degrees for about 10 minutes, or until done. Bake cookies as needed.

Coffee-Pecan Delights

- | | | | |
|---------------|---------------------|---|--------------------------------|
| 4 | tsp. instant coffee | 1 | cup granulated sugar |
| 1 | tbsp. hot water | 1 | cup fine vanilla-cookie crumbs |
| 2 | egg whites | 1 | cup chopped pecans |
| $\frac{1}{8}$ | tsp. salt | | |

Start heating oven to 300° F. Dissolve coffee in hot water; cool. Beat egg whites and salt until quite stiff. Add sugar and coffee alternately, beating well after each addition. Fold in crumbs, nuts. Drop by teaspoonfuls, 2" apart, onto greased cookie sheet. Bake 15 minutes, or till golden brown. Makes about 3 dozen.

Dutch Dainties

- | | | | |
|---------------|--------------------------|----------------|-------------------------------|
| $\frac{1}{2}$ | cup butter or shortening | $1\frac{1}{2}$ | cups sifted all-purpose flour |
| $\frac{3}{4}$ | cup granulated sugar | 1 | teaspoon baking powder |
| 1 | egg yolk | $\frac{1}{4}$ | tsp. salt |
| 1 | whole egg | | |

Cream butter or shortening. Gradually add sugar, creaming thoroughly between each addition. Beat yolk and whole egg. Beat into butter-sugar mixture.

Sift, then measure flour. Add baking powder and salt and sift once again. Gradually blend into butter mixture. Place about 1 tablespoon of this mixture in each lightly greased small tart pan. Press out with fingertips to line both bottom and sides of pan. Do not make too thick. Fill each tart with about 1 teaspoon of the following mixture.

Filling:

- | | | | |
|---|--------------------------|---------------|------------------------------|
| 1 | egg white | $\frac{1}{3}$ | cup candied cherries |
| 1 | cup brown sugar | $\frac{1}{2}$ | cup bleached sultana raisins |
| 1 | cup chopped pitted dates | 1 | teaspoon vanilla |

Beat egg white until stiff but not dry. Gradually beat in brown sugar. Add chopped fruits, nuts and vanilla. Combine mixture thoroughly. Drop about 1 teaspoon of this mixture into each lined tart pan.

Bake in a moderately hot oven of 375 degrees, until crust is delicately browned and filling is set. This will take about 15 minutes, but time will vary with size of pans used.

Secrets

- | | | | |
|---------------|---------------------------------|------|----------------------------------|
| 2 | cups sifted all-purpose flour | oats | |
| $\frac{1}{2}$ | tsp. salt | 36 | candied cherries |
| 1 | cup soft shortening | 1 | pkg. semi-sweet chocolate pieces |
| $\frac{1}{2}$ | cup sifted confectioners' sugar | 2 | tbsp. milk |
| 2 | tsp. vanilla extract | | Chopped nut meats |
| 1 | cup uncooked quick-rolled | | |

Start heating oven to 325 deg. F. Sift flour with salt. Mix shortening, (dough will be quite stiff). Shape 1 tablespoon dough around each cherry. sugar, and vanilla until creamy. Add flour mixture; mix well. Mix in oats. Place, 2" apart, on ungreased cookie sheet. Bake 25 to 30 min., or until done. Cool. Melt chocolate with milk over hot water; mix till smooth. Using tongs or 2 forks, dip top or ends of each cookie into chocolate; then, if desired, roll in nut meats. Drain on wire rack. Makes 36.

Tea-Time Scrolls

- | | | | |
|----------------|------------------------------|----------------|--------------------------------|
| 1 | cup sifted all-purpose flour | $\frac{1}{2}$ | cup light or dark molasses |
| $\frac{1}{4}$ | teaspoon salt | $\frac{1}{2}$ | cup granulated sugar |
| $1\frac{1}{2}$ | teaspoons baking powder | $2\frac{1}{3}$ | cup margarine or butter melted |
| $1\frac{1}{2}$ | teaspoons ginger | | |
| 1 | egg, well beaten | 1 | cup quick rolled oats |

Sift then measure flour. Add salt, baking powder and ginger and sift together again.

Mix well beaten egg with molasses, sugar and margarine or butter. Add dry ingredients and rolled oats, blending well.

Drop by teaspoonfuls 2 or 3 inches apart on baking sheet greased

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with margarine. Spread as thinly as possible with back of spoon.

Bake in a slow oven of 300 degrees for about 12 minutes. Remove immediately with a spatula. Roll cookie around the handle of a wooden spoon or into a cone shape. Serve cones plain, or fill with whipped cream and dot with currant jelly. Another suggestion is to fill with softened ice cream. Yields about 4 dozen scrolls.

Czechoslovakian Horns

½ cup butter	1½ cups finely crushed walnuts
8 ozs. cream cheese	1 cup sugar
½ cup heavy cream	1 tsp. cinnamon
1½ cups flour	4 egg whites

Cream butter and cheese till smooth. Add cream and blend well. Stir in flour and mix until stiff dough is formed. Form into ball. wrap in wax paper and let stand in refrigerator overnight. Beat egg whites stiff, fold in nuts and cinnamon. Divide dough into thirds. Leave 2 parts in fridge while working with one. Roll dough on floured board as thin as possible. Cut dough into four inch triangles. Place a dab of nut mixture, roll, seal the end and shape into horns. Place on greased baking sheet. Bake in hot oven 400 degrees for 15 minutes.

Cinnamon Nut Crescents

Sift together 2¼ cups sifted flour, 1 teaspoon double-acting baking

cream ½ cup butter add gradually, ½ cup sugar and 1 cup firmly powder, ½ teaspoon salt, 2 teaspoons cinnamon packed brown sugar, creaming well.

Add 1 unbeaten egg, ¼ cup cream and 1 teaspoon vanilla. Beat well. Beat well.

Blend in dry ingredients gradually; mix thoroughly. Chill at least 2 hrs.

Roll dough by teaspoonfuls on waxed paper with hands into cylinders about 2 inches long. Taper ends. Roll in 1 cup finely chopped unsalted peanuts. Place on ungreased baking sheets, curve ends to form crescent shape. Bake in moderate oven 375 deg. 8 to 10 minutes.

Walnut Rolls

2 cups sifted flour	2 egg yolks
½ lb. butter	3 tbsps, cream

Mix flour and butter together as for pie crust. Add lightly beaten egg yolks and cream. Mix and shape into small balls. Make about 85 or 90 balls. Place balls in waxed paper and chill one hour or overnight in the refrigerator.

Filling: (Make when ready to bake)

2 tbsps. boiling water	½ lb. ground walnuts
1¼ cups brown sugar	1 tsp. vanilla
2 egg whites	pinch of salt

Put boiling water and brown sugar into top of double boiler. When water and sugar start to boil, add unbeaten egg whites and beat steadily for seven minutes until thick and fluffy. Take off stove and add vanilla, salt and nuts. Leave over hot water to keep filling warm. Roll out 2 or 3 pastry balls at a time on lightly floured board, using rolling pin or hand. Place ½ tsp. filling in each centre. Roll up loosely like jelly roll, press ends securely. Place edge down on ungreased cookie sheet and bake in moderate oven until golden brown. While still hot roll in icing sugar.

Party Fare

Graham wafers, Jello chocolate pudding (thick), Whipped cream, sugar, vanilla and salt added to taste. Make as follows:

In 8" square pan — wafers, pudding, wafers, cream — wafers, pudding, wafers, cream. Cut in squares and top with cherry, if used as dessert.

If for tea, make as follows: wafers, cream, wafers pudding, wafer, cream — cut in fingers.

Peanutbutter Cookies

- | | |
|-----------------------|---------------------|
| 1 cup chopped walnuts | 1 cup peanut butter |
| 1 cup chopped dates | 1 cup icing sugar |

Mix well, roll into finger size or balls, dip in thin butter icing and roll in chopped nuts or coconut.

- Icing:
- | | |
|--------------|---------------------|
| 2 egg whites | 1 tbsp. butter |
| | 2 tbsp. icing sugar |

Beat well until foamy and dip the balls into it. Do not overbeat.

Cheese Shortbreads

- | | |
|------------------------|---------------------|
| ½ lb. soft mild cheese | 2 cups sifted flour |
| ½ lb. butter | Blanchd almonds |
| 4 tbsp. icing sugar | |

Cream the cheese and butter. Add the sugar and flour sifted together. Work well together. Roll ¼" thick, cut with a small floured cutter. Press a blanched almond on top of each cake and bake in moderate oven (350 deg. F.) until a light brown. You could use glazed cherries instead of almonds or even a ½ tsp. of orange marmalade.

Shortbreads

- | | |
|----------------------------|----------------------------|
| 1 cup shortening or butter | 2 cups flour |
| 1 cup brown sugar | 1 tsp. soda |
| 1 tsp. cream of tartar | chopped walnuts if desired |
| 2 eggs | |

Cream the shortening and sugar until light and fluffy. Add the eggs and beat well after each addition. Add the sifted flour with soda and cream of tartar. Add chopped nuts. Form into small balls, flatten it with fork and bake in moderate oven until delicately brown.

Uncooked Cookies

- | | |
|--------------------------|----------------------|
| 20 Graham wafers | 1 cup sliced dates |
| 20 colored marshmallows | 6-8 candied cherries |
| ¾ cup walnut meats | 2/3 cup cocoanut |
| 1/3 tsp. lemon flavoring | Cream to moisten |

Roll the wafers into fine crumbs, cut the marsmallows into quarters and the cherries. Combine the ingredients and form into rolls 1—1½ inches in diameter, and roll in the crumbs from 4-5 additional wafers. Wrap in waxed paper and chill. Cut into slices. Will keep indefinitely in refrigerator.

Roly Polies

- | | |
|---------------------|-------------------------|
| ½ lb. butter | 1 tablespoon sugar |
| 4 cups sifted flour | 1 tablespoon shortening |
| 1 whole egg | pinch of salt |
| 3 egg yolks | |

Run the butter and shortening into the flour, sifted with the salt and sugar. Add the well beaten egg and egg yolks and then enough milk to make a stiff dough. Chill this for one hour, then roll out about ¼" thick. Cut into small squares and roll each square very thin. Put a teaspoon of filling on each and roll up, pressing the edges well together.

Brush each one lightly with a beaten egg and place on a greased cookie sheet. Bake in hot oven, 400 degrees for 12-15 minutes.

You may use jam in the filling or the nut filling used in kolacky.

Kolachy

- | | |
|---------------|---------------------|
| ½ lb. butter | ½ cup lukewarm milk |
| 4 cups flour | 4 eggs well beaten |
| 2 yeast cakes | ½ tsp. salt |

Dissolve the yeast in the lukewarm milk. Sift the flour and salt and rub the butter into this. Add the well beaten eggs and the yeast dissolved in the milk. Mix well. Place the dough in a clean dish cloth, tie securely and immerse in cool water, not cold, but cool to the touch. When the dough rises to the top, take out of water. Cut off a piece of

dough, roll out on a lightly sprinkled board of granulated sugar about $\frac{3}{8}$ " thick. Cut into pie-shaped pieces, fill with nut filling on each and roll up starting with wide edge. Curve the rolls into crescent shape. Bake on greased cookie sheet for 12-15 minutes and 350 degrees.

Nut Filling (for Kolacky)

- | | | | |
|---------------|-----------------|---------------|---------------|
| 6 | ozs. walnuts | $\frac{1}{2}$ | tsp. cinnamon |
| $\frac{1}{2}$ | cup rolled oats | 1 | tsp. vanilla |
| $\frac{3}{4}$ | cup sugar | 3 | egg whites |

Put the walnuts and rolled oats through a food chopper. Add the sugar, cinnamon and then fold in the stiffly beaten egg whites. Mix well, and fill the rolls.

Rum Balls

- | | | | |
|---------------|----------------------------|---------------|--|
| $\frac{1}{2}$ | lb. vanilla wafers crushed | $\frac{1}{2}$ | cup corn syrup |
| 1 | cup icing sugar | 3 | tsp. rum flavoring plus water to make $\frac{1}{4}$ cup liquid |
| 2 | tbsp. cocoa | | Whole pecans |
| 1 | cup finely chopped pecans | | |

Mix icing sugar and cocoa with crushed wafers. Add pecans, syrup and liquid. Stir until blended. Shape into small balls; let stand 1 hour. Roll in icing sugar and stick a pecan in the top of each. Yield: 5 doz. (Flavor improves on standing)

Cheese Dainties

- | | | | |
|---------------|------------------------------|---------------|------------|
| 2 | cups flour | $\frac{1}{2}$ | lb. butter |
| $\frac{1}{2}$ | lb. cheese (Velveeta-grated) | | |

Mix like pastry and knead for two minutes. Roll out like for pie, cut into strips and then into triangles. Put a little jam or jelly into each triangle and pinch together. Bake at 350 deg. for ten minutes.

Hidden Treasure

- | | | | |
|---------------|-------------------------------|---|----------------------------|
| $\frac{1}{2}$ | cup butter | 2 | eggs |
| $\frac{1}{2}$ | cup shortening | 2 | tbsp. water |
| 1 | cup white sugar | 1 | tsp. vanilla |
| $\frac{1}{2}$ | cup firmly packed brown sugar | 4 | cups sifted flour |
| $\frac{1}{2}$ | tsp. salt | 1 | tsp. soda |
| | | 4 | doz. chocolate mint wafers |

Cream butter and shortening with sugar. Add eggs one at a time, beating after each. Add water and vanilla and stir in sifted dry ingredients. Chill. Shape cookies by enclosing each mint wafer in 1 tsp. of dough. Place 2" apart on greased baking sheet. Top with a walnut if desired. Bake at 400 for 8-10 minutes. (4 doz. cookies) Half of mint wafers may be used.

Bourbon Bon-Bons

- | | | | |
|---|--|---------------|----------------------------|
| 3 | cups crushed sweet biscuits (vanilla wafers, lady fingers, etc.) | 3 | tbsp. light corn syrup |
| 1 | cup pecan nuts (or mixed nut meats) | $\frac{1}{2}$ | tbsp. cocoa |
| | | $\frac{1}{2}$ | cup cooking sherry or wine |
| | | 1 | cup icing sugar |

Turn biscuits and nuts through mincer. Mix thoroughly with syrup, cocoa and sherry. Form rounded teaspoonfuls into balls and roll in icing sugar. Bon-bons will be ready in a few hours or when required. Yields about 3 dozen.

Instant Oatmeal Cookies

- | | | | |
|---------------|-----------------------------------|---------------|----------------------|
| $\frac{1}{2}$ | cup shortening | $\frac{1}{2}$ | tsp. almond extract |
| 1 | pkg. instant pudding (any flavor) | 1 | cup flour (sifted) |
| 1 | egg (beaten) | $\frac{1}{2}$ | tsp. soda |
| $\frac{1}{2}$ | tsp. vanilla | $\frac{1}{2}$ | tsp. cream of tartar |
| $\frac{1}{2}$ | cup chopped nuts | $\frac{1}{4}$ | tsp. salt |
| | | 1 | cup rolled oats |

Cream shortening, add pudding and cream well. Beat in egg until

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fluffy. Add vanilla and almond flavoring. Sift together flour, soda, tartar and salt. Add to creamed mixture. Add oats and nuts. Take out by teaspoonful and roll into ball. Press down with fork. Bake in 375 deg. oven for 15 minutes.

Tutti-Frutti Balls

- | | |
|----------------------------------|-------------------------------|
| 2/3 cup sweetened condensed milk | 1/3 cup finely chopped nuts |
| 1/4 lb. marshmallows, chopped | 1/3 cup chopped cherries |
| 1/3 cup finely chopped raisins | 1 1/2 cup graham wafer crumbs |
| 1/3 cup coconut | 1 tsp. lemon juice |

Blend all ingredients except for 1/2 cup of crumbs. Shape into round balls and roll in remaining crumbs. Makes 2 1/2 dozen.

Kisses

- | | |
|-------------------------|-----------------------------------|
| 1 egg white | 1 cup almonds, pecans or filberts |
| 1 scant cup brown sugar | |

Beat egg whites, gradually adding brown sugar until stiff. Fold in the nuts and drop by teaspoonful onto a baking sheet and brown lightly.

Frosties

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|------------------------|---------------------------------|
| 1 pkg. chocolate chips | 1/3 cup orange juice or coffee |
| 3 tbsps. corn syrup | 1 3/4 cups vanilla wafer crumbs |
| 3 cups icing sugar | 1/2 cup icing sugar |
| 1 cup chopped nuts | |

Melt chocolate over hot water. Remove from heat, knead in syrup, 3 cups sugar, nuts, juice and crumbs. Form into 1" balls, roll in remaining sugar. Store covered, overnight to ripen. Makes about 6 doz.

Almond Cookies

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|---------------------|----------------------|
| 1 cup butter | 1 cup ground almonds |
| 1/4 cup icing sugar | 1 tsp. vanilla |
| 2 cups sifted flour | 1/4 tsp. salt |

Cream the butter and sugar until light. Add the nuts, flour, vanilla and salt. Mix well, and make into balls with half of cherry inside.

Bake in moderate oven for 35 minutes and roll in icing sugar while still hot. Instead of cherries, filbert nuts may be used.

Jelly Drops

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|----------------|-----------------------|
| 1/2 cup butter | 1/2 cup sugar |
| 3/4 cup flour | 3/4 cup corn starch |
| 1 tsp. vanilla | 1 tsp. baking powder |
| pinch of salt | 3 tbsps. jam or jelly |
| 1 egg | |

Cream butter and sugar and add well beaten egg. Add sifted dry ingredients, roll in small balls and press down center and fill them with jam. Bake for 10 minutes or till light brown.

CAKES & TORTES

Konungens Torte

- | | |
|---|--------------------|
| 2 1/4 cups sifted all purpose or pastry flour | 1/2 tsp. salt |
| 1/2 cup sugar | 3/4 cup shortening |
| 1/3 cup cocoa | 1 egg |
| 1/2 tsp. baking powder | 2 tbsps. milk |

Sift first 5 ingredients. Cut in shortening. Beat egg and blend with milk. Add to dry ingredients. Blend until well combined. Place dough on large ungreased sheet at least

15x12. Roll out on baking sheet to 15x11 and trim edges. Cut across dough in 2 places, forming three 11x5 rectangles. Bake in 375° for 12 to 15 mins. Avoid over baking. Cool in pan. Place carefully on a large sheet of waxed paper and spread filling between layers. Frost top. Chill until frosting has set. Wrap in waxed paper overnight. Cut into fingers to serve.

Filling:

Beat 1 egg until light add ¼ cup sugar. Beat until thick and light. Blend in ¼ cup flour. Gradually add 1 cup milk which has been scalded. Return mixture to double boiler and cook until thick. Add 1 tsp. vanilla and cool. Beat ½ cup whipping cream until thick and fold into filling.

Chocolate frosting: Melt 2 tbsp. butter. Remove from heat blend in 2 tbsp. cocoa. Add ½ cup sifted icing sugar, 1 egg yolk, and ¼ tsp. vanilla. Beat until smooth.

Orange Torte

Cook ¼ cup chopped dates together with ½ cup orange juice. Cool, add 1 tsp. grated rind of orange. Cream well ¼ cup butter add ½ cup sugar. Add 1 egg and beat well.

Sift 1 cup flour with ¼ tsp. baking soda, and ½ tsp. baking powder and few grains salt. Add flour mixture to creamed mixture. Add ¼ cup orange juice.

Mix well and spread batter thinly 1 inch on a greased pan. Spread top with date mixture. Sprinkle ground corn flakes and finely chopped walnuts. Bake in hot oven 25 minutes.

Hazelnut Torte

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|---|-----------------------|---|---------------------|
| 6 | egg yolks | ½ | tsp. baking powder |
| ½ | cup sugar | 8 | oz. ground filberts |
| ¼ | cup water | 6 | egg whites |
| ¾ | cup sifted cake flour | ½ | cup sugar |

Beat yolks with ½ cup sugar till very thick and creamy, add water and beat well. Sift flour and baking powder, fold into yolk mixture. Add nuts. Beat whites, adding sugar gradually, until stiff. Fold into yolk mixture. Pour into ungreased 10" tube pan. Bake at 300° for 1 hour and 10 minutes. Turn upside down to cool. When cold, cut into 3 layers. Fill and frost with:

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|----------------------|------------|----------|---------------------|
| Coffee Icing: | ¼ | cup milk | |
| ½ | cup butter | 2 | cups icing sugar |
| 1 | egg yolk | ½ | tsp. instant coffee |

Cream butter and yolk, add milk, icing sugar and coffee. Beat till light. Sprinkle top with crushed nuts to form a border.

Orange Cake

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|---|-------------|---|----------------|
| 1 | orange | 1 | cup sugar |
| 1 | cup raisins | 1 | tsp. soda |
| 2 | eggs | 1 | tbsp. butter |
| 2 | cups flour | | orange flavour |

Squeeze juice of orange, put in measuring cup and add

enough sour cream to make one cup. Put raisins and orange rinds through food chopper. Dissolve soda in a little warm water. Cream butter, and add sugar and beat well. Add eggs one at a time and beat well. Then add the rest of the ingredients alternately starting and ending with flour. Lastly add the raisins. Bake in 350° for 30 to 35 minutes.

Surprise Cake

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|-------------------------------|---------------|
| 1 cup butter | 2 cups flour |
| 2 tbsps. icing or brown sugar | pinch of salt |

Mix like shortbread. Work with fingers and press in pan. Cover with following of:

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|----------------|-----------------------|
| 3 eggs | 1 cup chopped dates |
| 1 tsp. soda | 1 cup chopped walnuts |
| pinch of salt | 1 cup coconut |
| 1 tsp. vanilla | 1 cup brown sugar |

Mix together in usual cake method — eggs, sugar, etc. Bake in slow oven 300° — 50 to 60 minutes.

icing:

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|--------------------|----------------|
| 2 cups icing sugar | 1 beaten egg |
| 4 tbsps. butter | 1 tsp. vanilla |

Place on cake when cool.

Poppy Seed Cake

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|--------------------|----------------------|
| 1/2 cup poppy seed | 2 cups flour |
| 1/4 cup milk | 2 tsp. baking powder |
| 1/2 cup butter | 1 tsp. vanilla |
| 1 1/4 cups sugar | 3 eggs |

Soak poppy seeds in milk 5 to 6 hours or overnight. Cream butter and sugar, add yolks one by one. Add vanilla and poppy seed milk mixture. Then mix in the sifted dry ingredients and fold in the stiffly beaten egg whites. Bake in a moderate oven till done.

English Crunch Cake

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|---------------------|---|
| 1/2 cup shortening | 1/2 tsp. salt |
| 2 tbsps. corn syrup | 3 cups uncooked (quick cooking) oatmeal |
| 1/2 cup brown sugar | |

Melt shortening. Mix in sugar, syrup, salt and oatmeal. Mix well and put into greased shallow pan 9x12 and bake in mod. oven — about 30 minutes. Cut into strips and remove from pan while warm.

Sponge Honey Cake

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|-------------------|----------------------|
| 3 eggs | 1 cup tea |
| 1 cup brown sugar | 3 cup flour |
| 1 cup honey | 2 tsp. baking powder |
| 3/4 cup oil | 1 tsp. soda |

Beat eggs well, add sugar and beat well again. Add honey beating in oil. Sift dry ingredients adding alternately with tea. Grease baking pan 10x12 (use glass pyrex dish) baking 325° for 45 minutes.

Never Fail Sponge Cake

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|-------------------------------|---|
| 4 eggs (beat till fluffy) | flour with 1 tbsps. baking powder and pinch of salt |
| 1 cup sugar (beat again until | |

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fluffy) fold into batter. Add flavor-
 1 cup sifted Swans Down ing.
 Bake in moderate oven (350°) about half hour in flat
 pan. 40-50 minutes in angel pan..

Coffee Chiffon Cake

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|---------------------------|--------------------------|
| 2 eggs — separated | ½ cup milk |
| 1½ cups sugar | ½ cup cold strong coffee |
| 2¼ cups sifted cake flour | ½ tsp. baking soda |
| 3 tsp. baking powder | 1/3 cup cooking oil |
| 1 tsp. salt | 2 tsp. vanilla |

Beat egg whites until frothy. Beat in ½ cup sugar. Continue to beat until very stiff and glossy. Sift remaining sugar, flour, baking powder, and salt into another bowl.

Combine milk, coffee and baking soda. Pour oil into flour mixture with half the coffee mixture and vanilla. Beat for 1 minute using medium speed on mixer or 150 strokes by hand scraping bowl constantly. Add remaining coffee mixture and egg yolks. Beat 1 minute, longer. Fold in meringue lightly but thoroughly. Pour into well greased floured 8 inch cake pans or one large pan 9x13. Bake in 350° for 30 to 35 minutes. Let stand on cake rack 5 minutes. Remove from pans.

Baker's Icing—Strain and cook over hot water till thick, ½ cup milk, 2½ tbsp. cake flour. Cool.

Cream well — ½ cup shortening or margarine or half and half, ½ cup sugar, few grains salt.

Add first ingredients to second ingredients and mix well. Add few drops of vanilla.

Maple Nut Chiffon Cake

Sift together:

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| 1 cup sifted cake flour | ½ tsp. salt |
| ¾ cup sugar (¼ cup plus 2
tbsp.) | Mix in ¾ cup brown sugar
(packed) |
| 1½ tsp. baking powder | |

Make a well and add in order:

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|----------------------|---------------------|
| ¼ cup salad oil | ¾ cup cold water |
| 3 unbeaten egg yolks | 1 tsp. maple flavor |

Beat until smooth.

Whip to form very stiff peaks:

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| ½ cup egg whites (about 4) | ¼ tsp. cream of tartar |
|----------------------------|------------------------|

Pour egg yolk mixture gradually over egg whites and blend. Then gently fold in ½ cup very finely chopped nuts. Pour into an ungreased loaf pan 5x10x3 or a 9" tube pan and bake in 325° oven for about 55 minutes. Remove from oven and cool cake in pan turned upside down. Then frost with browned butter icing.

Melt slowly until lightly browned ¼ cup butter. Blend with 2 cups icing sugar, 2 tbsp. cream, 1½ tsp. vanilla, 1 tsp. oil. Stir until smooth.

Poppy Seed Chiffon Cake

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|----------------------|---------------|
| 1¼ cup cake flour | poppy seed |
| 2 tsp. baking powder | 3 egg yolks |
| ½ tsp. salt | 1/3 cup water |

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| 1 cup brown sugar | 1/2 tsp. vanilla |
| 1/4 cup oil | 3 egg whites |
| 1/3 cup very finely ground | 1/4 tsp. cream of tartar |

Sift flour, baking powder, salt and sugar into a bowl. Add very finely ground poppy seed. Add oil, vanilla, egg yolks and water. Blend until smooth. Beat egg whites with cream of tartar until very stiff. Fold mixture into egg whites carefully. Bake in ungreased 8" tube pan 350° for 50 minutes.

Honey Cake

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| 8 eggs separated | 3 cups flour |
| 1 cup sugar | 2 small teaspoons baking soda |
| 1 cup oil | 1 teaspoon cloves |
| 1 cup liquid honey | |

Beat yolks add sugar, then add oil and honey. Fold in sifted flour, baking soda and cloves. Fold in stiffly beaten egg whites. Bake in a large pan, in a slow oven.

Honey Pound Cake

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|-------------------------------------|--------------------------|
| 1 1/2 cups chopped seedless raisins | 2 1/4 tsp. baking powder |
| 3/4 cup shortening | 1/4 tsp. salt |
| 3/4 cup honey | 3/4 tsp. vanilla |
| 3 beaten eggs | 3/4 tsp. lemon extract |
| 2 1/4 cups flour | |

Cream shortening, add honey and eggs. Blend well. Stir in dry ingredients, beat till smooth, add raisins. Bake in loaf pan for approximately 2 hours at 350°.

Hundred Dollar Chocolate Cake

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|---------------------|----------------------|
| 2 cups sifted flour | 1 cup salad dressing |
| 1 1/2 cups sugar | 1 cup strong coffee |
| 4 thsps. cocoa | 1 tsp. baking soda |

Sift into a mixing bowl the flour, sugar and cocoa. Stir in the salad dressing and coffee, and baking soda. Mix well. Pour into greased baking pans and bake at 350 for 35 min.

Icing:

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| 4 thsps. butter | 1 tsp. vanilla |
| 2 cups icing sugar | 1/4 tsp. almond extract |

Cream together the butter and icing sugar. Add enough strong coffee to make of a spreading consistency, also the flavorings.

Cherry Loaf

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| 1/2 cup butter | 1/2 tsp. salt |
| 1 cup sugar | 1/2 cup milk |
| 3 eggs separated | 1/2 tsp. almond extract |
| 1 3/4 cup flour | 1 cup cherries glazed |
| 2 tsp. baking powder | |

Mix as you would a butter cake. Add cherries which have been cut up and dusted with a little flour. Fold in stiffly beaten egg whites. Bake in loaf pan for 1 hour at 350°

Boiled Raisin Cake

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| 1 cup raisins — boil with 1 1/2 cup water and save 3/4 cup of raisin water | 1/2 tsp. nutmeg |
| 3/4 cup white sugar | 1 tsp. cocoa |
| | 1 cup chopped walnuts |
| | 1 1/4 cups sifted all purpose flour |

- 1/4 cup butter
- 1 egg beaten
- 1/2 tsp. cloves
- 1/2 tsp. cinnamon

- 1/3 tsp. salt
- 1 tsp. soda dissolved in raisin water

Cream butter and sugar well and add egg. Mix dry ingredients together and add alternately with raisin water. Add nuts and raisins. Mix well and bake in 375° oven for 3/4-1 hour. Ice with plain white icing.

Rich Dark Fruit Cake

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|--|--|
| 2 lbs. sultana raisins (6 cups) | 3 tsps. baking powder |
| 1 lb. currants (2 cups) | 1/2 tsp. baking soda |
| 1/2 lb. dates | 1/2 tsp. salt |
| 2 lbs. seeded raisins | 2 tsps. allspice |
| 1 lb. mixed peel | 4 tsps. cinnamon |
| 1/2 lb. candied or drained marischino cherries | 1 tsp. nutmeg |
| 1/2 lb. almonds | 1/2 tbsp. vanilla |
| 1 lb. butter | 1 tbsp. almond extract |
| 1 lb. sugar | 1/2 cup molasses |
| 12 egg yolks | 1/2 cup grape juice (or any other, if preferred) |
| 12 egg whites | 1/2 cup strong coffee |
| 3 1/4 cups sifted flour | |

Wash raisins and currants and drain well. Chop the dates, seeded raisins and peels. Slice cherries and blanch and sliver almonds. Combine fruit and nuts in a large bowl.

Sift the flour, baking powder, baking soda and salt and spices together. Remove 1 cup and dust the fruit with it.

Cream the butter, add flavorings. Gradually add the sugar and cream well. Beat egg yolks until light. Add molasses, blend well then add to creamed mixture. Add 1/2 the dry ingredients, then fold in stiffly beaten egg whites. Add remaining dry ingredients alternately with the grape juice mixed with coffee. Fold in the fruit and nut mixture. Lift batter into well lined tins and bake in slow oven for 3 to 4 hours.

Pineapple Cake

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| 1 tin of crushed pineapple | 1 tsp. vanilla |
| 2 tbsps. corn starch | 1 tsp. butter |
| 1/2 cup white sugar | |

Boil above ingredients until thick.

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| BOTTOM: | 1/2 cup butter |
| 1 1/2 cups flour | 1/2 tsp. baking powder |
| 1 cup brown sugar | 1 egg |

Mix together all ingredients except egg. Set aside 1/4 quantity of crumbs for top of cake. To the rest add the egg, mix, then pat into cake pan. Spread pineapple mixture over bottom then sprinkle remainder of crumbs over top. If desired, dessicated cocoanut may be sprinkled over crumbs. Then bake in 350° oven for 30 minutes.

Fruit Cake

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|------------------------------------|--|
| 1 lb. butter | 1/2 lb. glace green cherries (Saxonia) |
| 1 doz. eggs | 4 cups flour |
| 2 lbs. bleached California raisins | 1 1/2 cups white sugar |
| 1 lb. currants | 2 tsps. baking powder |

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|---|----------------------------------|-----|-------------------------------|
| 2 | lbs. brown California raisins | 1/2 | tsp. baking soda dissolved in |
| | | 1 | tblsp. boiling water |
| 1 | lb. mixed peel (Saxonia) | 1/3 | cup Hudson Bay Jamaica |
| 2 | lb. walnuts (in shells) | | Rum 191 |
| 1 | lb. glace red cherries (Saxonia) | | |

Shell and clean walnuts (Buy the Red Diamond Walnuts). Wash raisins and currants and cut up cherries. Chop walnuts into large pieces and mix well together with all the fruit. Pour rum over fruit mixture, cover and let stand while you prepare the cake.

Cream butter then gradually work in the sugar until mixture is light and fluffy. Add yolks one at a time beating well after each addition. Sift flour with baking powder and add to creamed mixture. Then add the dissolved baking soda. To the fruit add 1/2 cup of the flour. Now add the fruit mixture to the cake batter then fold in stiffly beaten egg whites. Lift batter into greased, lined tins and press it firmly with your palm. This makes a very compact cake that is easy to cut. Bake in a 300 oven for 2 1/2 to 3 hours.

Pink Party Cake

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|-------|-----------------------------|-----|---|
| 2 1/2 | cups cake flour | 1 | tsp. vanilla |
| 1 1/2 | cups sugar | 2 | tsps. almond extract |
| 1/2 | cup crisco | 4 | egg whites |
| 3 1/2 | tsps. baking powder | 18 | maraschino cherries well drained and finely chopped |
| 1 | tsp. salt | 1/2 | cup ground walnuts |
| 3/4 | cup milk | | |
| 1/4 | cup maraschino cherry juice | | |

Sift flour, sugar, baking powder and salt into large mixing bowl. Drop in the soft Crisco. Combine the milk and cherry juice. To the flour mixture add 3/4 cup of milk and juice mixture. Add flavorings. Beat entire mixture for 200 strokes. Add remaining liquid and egg whites and beat another 200 strokes. Add cherries and nuts and blend. Bake in 375 oven for 20-25 minutes. Ice with pink party cake icing.

Refrigerator Pineapple Cheese Cake

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|-------|----------------------------|-------|------------------------------|
| 1 1/2 | cup graham crackers rolled | 4 | cups cottage cheese |
| 1/4 | cup sugar | 1 1/2 | tsp. grated lemon rind |
| 1/2 | cup melted butter | 2 | tblsp. lemon juice |
| 2 | envelopes gelatine | 3 | egg whites stiffly beaten |
| 1/2 | cup cold water | 1 | cup whipping cream (whipped) |
| 3 | egg yolks | 1 | cup drained pineapple |
| 1 | cup sugar | | pinch of salt |
| 1/2 | cup milk | | |

Combine cracker crumbs, sugar and butter. Reserve 1/3 cup for topping. Press remaining mixture evenly on sides and bottom of pan. Sprinkle gelatine over cold water. Let stand until softened (5 mins.) Beat egg yolks slightly in top of double boiler. Stir in milk and salt. Cook until slightly thickened. Stir in gelatine. Cool. Put cheese through a sieve or beat with egg beater until smooth. Add lemon juice and rind. Add custard mixture until blended. Let cool until partially set. Beat until foamy. Fold in whites, pineapple and whipped cream. Pour into pan and sprinkle with remaining crumb mixture. Chill 3 hours.

Quick Cake

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|----------------------|---------------|
| 2 cups cake flour | 1/4 tsp. salt |
| 3 tsp. baking powder | 1 cup sugar |

Sift together the above ingredients. Put 2 eggs in cup, fill with milk to make a cup full, add 4 tbsp. melted butter and 1 teaspoon vanilla, beat 3 minutes with egg beater. Combine the sifted dry ingredients with milk and egg mixture. Bake 45 minutes in moderate oven.

Icing put on hot cake out of the oven.

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|---------------------|-----------------|
| 5 tbsp. brown sugar | 3 tbsp. cream |
| 2 tbsp. butter | 1/2 cup walnuts |

Mix together and cook till bubbles form in it. Spread on hot cake.

Eggless Cake

Boil for 5 minutes the following:

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| 1 1/2 cups hot water | 1 cup raisins (washed) |
| 1 cup white sugar | 2 squares chocolate (bitter) |
| 1/2 cup butter or margarine | 1 tsp. cinnamon |

Then add 1/2 cup chopped walnuts. When cool add 1 tsp. baking soda in 1 tbsp. hot water.

Sift together 2 cups flour and 1/2 tsp. salt. Blend into the mixture and then add 1 tsp. vanilla. When batter is well blended, pour into greased pan 8" x 10" and bake for about 45 minutes in moderate oven (350°).

When cool, cover with icing.

Creamy Chocolate Icing

Cream 1/4 cup butter, add 1/2 tsp. vanilla and 1/4 cup sifted icing sugar. Beat until creamy. Blend in 1/4 cup cocoa, add unbeaten egg white and beat well. Add 1 3/4 cups icing sugar alternately with 2 tbsps. boiling water. Beat until very smooth and spread on cake.

Old Fashioned Strawberry Shortcake

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| 2 cups flour, enriched all-purpose | 1/2 cup shortening |
| 3 tbsps. baking powder | 3/4 cup milk or half evaporated milk and half water |
| 2 tbsps. sugar | 1 tbsp. butter or margarine, soft |
| 1 tsp. salt | |

Wash, hull and slice 1 quart strawberries; sweeten to taste with 1/2 to 1 cup sugar. Add a few drops of almond flavoring if desired. Let stand an hour or so to draw out the juice.

Meanwhile make biscuit shortcake:

Sift flour, measure; add baking powder, sugar and salt; sift into bowl. Cut in shortening until mixture is like coarse meal. Add milk; stir quickly with fork until just mixed. Turn out on lightly floured board; knead lightly for about 1/2 minute. Divide dough in half and shape into 2 8-inch rounds. Put one round into greased 8-inch layer pan, spread with butter or margarine. Top with remaining round. Bake in hot oven (450°) about 15 minutes until lightly browned.

To serve: Separate layers, turning top layer over; put strawberries between layers and on top. For topping, whip 1/2 cup cream, fold in 1 tablespoon sugar; swirl onto center. Makes 6 to 8 servings.

Toasted Coconut Cake

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|----------------------|-------------------------|
| 2 eggs | 1 cup flour |
| 1/2 cup milk | 1 tsp. cinnamon |
| 1 tsp. baking powder | 3/4 cup chopped walnuts |
| 1 cup sugar | |

Beat eggs well. Add sugar gradually. Sift dry ingredients and add with milk. Pour into lined waxed paper pan 10" x 10". Sprinkle nuts over batter and bake for 25 minutes until light brown. (350°)

Topping

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|----------------------|---------------|
| 6 tbsp. butter | 4 tbsp. cream |
| 10 tbsp. brown sugar | 1 cup coconut |

Heat and mix and when cake is done, spread mixture on top and put back in oven until lightly browned.

Novelty Cake

Base:

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|------------------------|---------------------|
| ½ cup butter or mazola | 1 cup flour, sifted |
| ½ cup brown sugar | 1 egg yolk |

Mix and pat into 8" tin.

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| Beat 2 eggs and 1 egg white | ½ tspn. baking powder |
| 1½ cups brown sugar | 1 tspn. vanilla |
| 2 tbsps. flour | 1 tbspn. melted butter or mazola |

Mix well and add ½ to 1 cup chopped nuts, 1 cup desiccated cocoanut, 4 red and 4 green, or 6 red (chopped) cherries. Bake at 350° for about 30 minutes or until golden brown.

Windblown Cake

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|------------------------------------|----------------|
| 1¼ cup sugar | 1 tsp. vanilla |
| 1½ cup sifted pastry or cake flour | ½ tsp. salt |
| 1 tsp. baking powder | |

Separate the eggs and add the water to the egg yolks. Beat with a rotary beater or with an electric mixer until you have five times the original quantity. Beat in the sugar.

Sift the flour, then measure and sift again with the salt and baking powder. Fold the sifted dry ingredients into the egg mixture, a small amount at a time.

Beat the egg whites, until stiff, but not dry, and fold into first mixture, along with the vanilla.

Pour into an ungreased angel food pan, and bake in moderate or slow oven (325° F.) for about 1 hour to 1¼ hours.

Chocolate Chip Torte

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|-------------------------|------------------------------------|
| 2 well beaten egg yolks | 2 stiffly beaten egg whites |
| 2½ tbsps. sugar | 2½ tbsps. sugar |
| 2/3 cup milk | ½ cup chopped semi-sweet chocolate |
| pinch of salt | |
| ½ tsp. vanilla | 1 tbsp. (1 envelope) gelatin |
| ¼ cup cold water | 1 cup whipped cream |

Beat egg yolks, sugar, milk and salt. Cook in top of double boiler until thick, add vanilla. Remove from heat, add gelatin which has been softened in water. Chill until partly set. Fold in stiffly beaten egg whites (into which has been beaten the remaining 2½ tbsps. sugar), then fold in the chocolate. Pour into graham crust and chill. Spread with whipped cream and sprinkle with chocolate chips.

Graham Crust

Blend 1½ cups graham wafer crumbs with ¼ cup sugar, ¼ cup melted butter and 1 tbsp. water. Press into baking pan and bake in a 325° oven for 10 minutes.

Nut Torte

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|---|------------------------------|
| 8 eggs, separated | 3 tbsps. sifted bread crumbs |
| 1 cup fine sugar (icing or fruit sugar) | 1 tbsp. lemon juice |
| ½ lb. ground walnuts | 1 tsp. grated lemon rind |
| | pinch of salt |

Beat egg yolks with sugar until light and fluffy. Add ground nuts. (For a finer flavour, lightly roast the nuts before grinding.) Now add the remaining ingredients. Stiffly beat the egg whites and gently fold into the batter. Pour into 2 or 3 layers pans lined with greased waxed paper. Bake at 350° for 30 minutes. The torte is done if cake comes away from sides of pan or when centre is touched by finger it will spring back. Allow torte to cool in pans. Turn cooled tortes onto platter and remove paper. Put layers together with coffee or nut filling and ice top and sides with suitable icing.

Coffee Filling

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|----------------|------------------------------|
| ½ cup milk | 2 tbsps. strong black coffee |
| 2 tbsps. flour | ½ cup sugar |
| 2 egg yolks | ½ cup butter |

Mix together the milk and flour and cook over medium heat, stirring constantly until thick. Remove from heat, cool slightly and add egg yolks and coffee. Beat well until smooth. Cream butter with sugar and combine with milk and flour mixture. Mix well. Set in refrigerator until well chilled and thickened. Ground nuts may be added if desired.

Nut Filling

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|----------------------|-------|
| 1 cup ground walnuts | cream |
| 1/2 cup icing sugar | |

Mix together, adding only enough cream to keep a spreading consistency. Put first a thin layer of tart marmalade or jelly between layers, then cover with nut filling. Ice top and sides with suitable icing.

Banana Cream Torte

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|-----------------------------------|----------------------------------|
| 2 cups fine graham cracker crumbs | 2 pkgs. prepared vanilla pudding |
| 1/3 cup softened butter | 2 bananas |
| 2 tbsps. sugar | 3 egg whites |
| | 6 tbsps. sugar |

Mix together graham cracker crumbs and butter. Line a well buttered spring form pan with crumb mixture.

Prepare vanilla pudding according to directions — cool. Pour into crumb-lined pan. Slice bananas over top of pudding. Beat egg whites until stiff, add sugar and continue beating till glossy. Spread meringue on top of bananas. Sprinkle remaining 1/3 crumb mixture over meringue. Bake for 20 minutes in 350° oven. Chill overnight before removing from pan.

Eggnog Torte

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|-----------------------|--------------------------------|
| 11 egg yolks | 1 envelope unflavoured gelatin |
| 2 cups sugar | 1 cup milk |
| 2 1/4 cups cake flour | 2 eggs, separated |
| 2 tsps Baking powder | 1/2 cup sugar |
| 1/8 tsp. salt | 1 tsp. vanilla |
| 1 cup scalded milk | 1/4 tsp. nutmeg |
| 1 1/2 tsp. vanilla | 1 cup heavy cream whipped |
| 1/2 cup melted butter | |

Beat egg yolks till thick and lemon colored. Add sugar slowly, beating after each addition. Sift together flour, baking powder and salt. Add dry ingredients to eggs alternately with 1 cup of milk. Fold in melted butter and mix to make a smooth batter. Line the bottom of two 9-inch cake pans with wax paper. Pour batter into pans and bake for 30-35 minutes in moderate oven (350°). Cool in pans for 10 minutes. Turn out and cool thoroughly.

Combine gelatine with one cup milk. Beat two egg yolks with 1/2 cup sugar and add to milk. Place on top of double-boiler and cook over hot water, stirring, until mixture thickens slightly. Remove and cool. Beat two egg whites stiff. Fold in whipped cream. Fold in egg yolks mixture, chill a little longer — do not let it get stiff.

Split each cake layer into two layers. Fill between layers with the custard mixture. Place in refrigerator until serving time. Just before serving, frost cake with whipped cream.

Nut Torte

- | | |
|-----------------------|-------------------|
| 1/2 cup cookie crumbs | 1/2 cup sugar |
| 1 cup chopped walnuts | dash of salt |
| 1 tsp. Baking Powder | 1 cup heavy cream |
| 4 eggs separated | |

Roll cookie crumbs fine. Mix with Baking Powder and nuts. Beat egg yolks until thick and lemon colored. Beat in sugar and salt. Stir into crumb-nut mixture. Turn into two 9-inch layer cake pans, (well greased and floured). Bake at 375° oven for about 10 minutes. Cool. Remove from pans and put layers together with sweetened whipped cream.

Almond Cream Torte

- | | |
|---------------|-----------------------------------|
| 10 egg whites | 1 1/2 cups finely ground blanched |
|---------------|-----------------------------------|

1 tsp. vanilla
1½ cup sugar

almonds

Beat egg whites until stiff but not dry. Beat in sugar a little at a time. Add vanilla. Then fold in almonds. Pour into 10-inch greased and floured layer cake pans. Bake in slow oven (325°) for 50 minutes. Cool. Before serving spread the following filling between and on top of layers.

Filling:

10 egg yolks
½ tsp. salt

1 cup sweet butter
1 tsp. vanilla

10 tbsps. sugar

Beat egg yolks on top of double boiler over hot water until creamy. Stir in sugar and salt. Remove from heat and cool. Cream butter and stir into egg mixture with vanilla. Spread between and on top of torte layers. Makes 10 servings.

Walnut Torte

8 egg whites
8 egg yolks
8 tablespoons sugar

8 tablespoons ground walnuts
2 tablespoons bread crumbs

Beat egg yolks and sugar together until very light and thick. Add 2 tablespoons bread crumbs, fold in walnuts, then fold in stiffly beaten egg whites. Grease two 9" layer cake pans, then line bottoms with greased waxed paper. Bake in 325° F. oven for ¾ hour.

Filling for Torte

5 tablespoons milk
1 cup sugar

½ lb. ground walnuts
3/8 lb. butter

Heat milk and sugar over low heat until sugar is dissolved. Take off stove, put in ground walnuts. Cool. Add butter. Whip well together until light and fluffy. Slice each layer of the torte in two crosswise, spread filling between each layer. Frost with butter icing or whipped cream.

Party Torte

8 egg whites (1½ cups)
1½ tps. vanilla
1 tsp. vinegar
2 cups granulated sugar, sifted

1 cup crushed pineapple drained
¾ cup maraschino cherries,
drained and cut in fourths
2 cups heavy cream whipped

Bring egg whites to room temperature. Add vanilla and vinegar and beat till mixture forms peaks. Add sugar, one tbs. at a time. Beat till mixture is stiff and all of the sugar is dissolved. Spread mixture gently into two round 9" cake pans. Use pans with a blade scraper, or line pans with brown paper. Bake at 300° F. 1 hour and 15 minutes. Cool well in pans. Run scraper around edge of pan. Turn meringue onto serving plate.

Whip cream and fold in crushed pineapple and cherries. Spread mixture generously over the meringue with spatula. Top with second meringue. Spread top and sides with rest of whipped cream mixture. Chill 12 hours or overnight. Garnish with candied cherries or maraschino cherries.

Chocolate Fudge Cake

3 tbs. cocoa
1 cup walnuts
1 egg
½ cup flour

1 cup brown sugar
½ cup melted butter
1 tsp. vanilla
pinch of salt

Method: Mix cocoa, flour, sugar, nuts, salt, stir in melted butter, blend, then add unbeaten egg and vanilla. Bake in 8" x 8" x 2" pan in 350° over for 20 minutes.

Icing:

2 tbs. boiling water
2 tbs. cocoa

1 tbs. butter
1 tsp. vanilla
1 cup icing sugar

Spread on cake while still warm.

The Torte of the Town

- | | | | |
|-----|------------|-----|--------------------|
| 6 | egg whites | 1 | tsp. vinegar |
| 1/4 | tsp. salt | 1 | tsp. vanilla |
| 2 | cups sugar | 1/2 | tsp. baking powder |

Have 6 egg whites at room temperature. Add 1/4 teaspoon salt and beat 15 minutes at high speed in the electric mixer. Gradually sift in 2 cups sugar, beating all the time. Beat 15 minutes more at high speed; throughout beating push mixture from bowl's sides. Then add 1 teaspoon each vinegar and vanilla and 1/2 teaspoon baking powder. Lightly butter a 9-inch tube spring-form pan and pile mixture in it. Bake 1 hour in a very slow oven (275°); cool. To serve, loosen from outer side of pan with knife or spatula and lift off pan's side. Loosen torte from bottom of pan and center tube and place on serving plate. Heap top and fill center with sugared crushed strawberries and sweetened whipped cream (1 quart berries to 1 cup heavy cream, whipped). Cut in wedges to serve. Yield: 8 servings.

Hungarian Walnut Torte

- | | | | |
|---|--------------------|---|--------------|
| 7 | egg yolks | 2 | tbsps. flour |
| 7 | tbsps. fruit sugar | 7 | egg whites |
| 3 | tbsps. cocoa | | |

Method: Beat the egg yolks with sugar until thick and creamy. Add the cocoa and the flour, sifted together. Then fold in the stiffly beaten egg whites.

Turn this into three well greased layer pans and bake in a moderate oven. When cold, fill with the following:

Walnut Filling:

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|-----|--------------------|-----|-----------------|
| 1 | cup ground walnuts | 3/4 | cup fruit sugar |
| 1/2 | cup milk | | vanilla |
| 1/2 | cup butter | | |

Method: Add the milk to the finely ground walnuts and cook until they are thick. Cool. Cream the butter and sugar, then add the nuts and vanilla. Beat until smooth. Spread between the layers over the top and on the sides of the cake. Dust with ground nuts or cake crumbs.

Apple Cake

Dough:

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|-----|--------------|---|--------------------------|
| 1 | cup oil | 2 | eggs |
| 3/4 | cup sugar | 2 | tsp. baking powder |
| 2 | tsp. vanilla | 3 | cups flour (all-purpose) |

Method:

Mix dough and divide in two. Pat half the dough into a cake pan 8x11. On top of this grate 5 apples. Over the apples sprinkle 1/2 cup white sugar, cinnamon to taste, juice and rind of 1/2 lemon, and a few dabs of strawberry jam. Then grate the remainder of the dough over top of apple filling. Bake in a moderate oven 350 degrees for one hour.

Spice Cake

- | | | | |
|-------|------------------------|-----|--------------------------------|
| 2 1/4 | cups sifted cake flour | 3/4 | cup brown sugar, firmly packed |
| 1 | tsp. baking powder | 1 | cup white sugar |
| 3/4 | tsp. baking soda | 1 | tsp. vanilla |
| 1/4 | tsp. cloves | 3 | eggs |
| 3/4 | tsp. cinnamon | 1 | cup buttermilk or sour milk |
| | pinch of black pepper | | |
| | 1/2 cup butter | | |

Sift flour once, then sift again with baking powder, baking soda and spices. Cream the butter with sugar (both brown and white) until smooth and fluffy. Add vanilla, then add unbeaten eggs, one at a time, beating well after each addition. Add dry ingredients alternately with buttermilk, beginning and ending with flour. Pour batter into a greased 7" x 12" pan and bake in a 350° oven for 30-35 minutes.

Melon Angel Food

- | | | | |
|---|----------------|-----|--------------------|
| 5 | eggs separated | 1/2 | tsp. baking powder |
|---|----------------|-----|--------------------|

$\frac{1}{2}$ cup water	$\frac{3}{4}$ t.p. cream of tartar
$1\frac{1}{2}$ cups sugar	pinch of salt
$1\frac{1}{2}$ cups sifted cake flour	1 tsp. vanilla

Beat egg yolks until thick and lemon colored, add water and continue beating, then add sugar and beat until thoroughly blended. Add baking powder to flour and sift into first mixture. Beat. Beat egg whites separately until foamy. Add salt and cream of tartar and continue beating until it stands in peaks. Fold into first mixture, add vanilla. Pour into ungreased 10" tube pan and bake in 350° oven for 40 minutes. Reduce oven temperature to 325° and bake for another 20 minutes or until top springs back when touched lightly. Ice with seven minute frosting.

Banana Chiffon Cake

Sift together:	
$2\frac{1}{4}$ cups sifted cake flour	3 tsp. baking powder
$1\frac{1}{2}$ cups sugar	1 tsp. salt
Make a well and add:—	
$\frac{1}{2}$ cup cooking oil	1 cup sieved bananas
5 egg yolks, unbeaten	1 tsp. vanilla
$\frac{1}{3}$ cup cold water	

Beat until smooth. Then measure into large mixing bowl and beat very stiff:

1 cup egg whites (7 or 8)	$\frac{1}{2}$ tsp. cream of tartar
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Pour egg yolk mixture in thin stream over entire surface of egg whites, gently cutting and folding in with rubber spatula until completely blended. Pour into ungreased pan. Bake until cake test done. Invert. Let stand until cold.

Rum and Pecan Chiffon Cake

$2\frac{1}{4}$ cups sifted cake flour	ground pecans
$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup cold water
3 tsps. baking powder	2 tsp. rum flavouring
1 tsp. salt	1 cup egg whites (7 or 8)
$\frac{3}{4}$ cup brown sugar	1 tbspc. cold water
$\frac{1}{2}$ cup cooking oil	$\frac{1}{2}$ tsp. cream of tartar
1 cup very finely chopped or	5 unbeaten egg yolks

Sift flour, sugar, baking powder, and salt into a bowl. Add brown sugar (no lumps). Make a well and add in order, oil, yolks, water and rum flavouring. Beat with spoon till smooth. Measure whites, cream of tartar and water into a large mixing bowl, beat till very stiff peaks are formed. Pour yolk mixture gradually over whites, gently folding with a rubber scraper, till blended. Gently fold in pecans. Pour into ungreased 10 x 4 inch tube pan. Bake at 325 degrees for 55 minutes then at 350° for 10 to 15 minutes. Turn upside down immediately and let stand till cold. Frost with

Mocha Cream	1 tsp. instant coffee
$\frac{1}{2}$ pint whipping cream	$\frac{1}{4}$ sifted icing sugar

Combine ingredients. Whip till stiff. Frost cake and decorate with pecan halves.

Walnut Dream Torte

Pastry:	$\frac{1}{2}$ cup butter
1 cup flour	1 tbspc. white sugar
Filling:	
6 eggs separated	1 cup dessicated coconut
$1\frac{1}{4}$ cups brown sugar	4 tbspc. flour
1 cup ground walnuts	1 tsp. baking powder

Mix flour and sugar. Cut in butter as for pastry and chop finely until mealy. Spread on bottom of pan 8 x 13.

Separate 6 eggs. Beat egg yolks until creamy and add gradually the brown sugar. Beat until thick and creamy. Fold in sifted dry ingredients, that is, flour, baking powder, ground walnuts and the coconut. Beat egg whites stiff. Carefully and gently fold into the nut mixture. Pour over

the unbaked pastry and bake in a slow oven (325°) until golden brown. Ice with Bakers Icing.

Chocolate Nut Torte

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|----|--------------------|-----|-------------------|
| 5 | eggs | 1¼ | cups scalded milk |
| 2½ | cups sugar | 2½ | cups cake flour |
| 1 | tbsp. butter | 1/8 | tsps. salt |
| 2½ | tsp. baking powder | 1 | tsp. vanilla |

Beat eggs until light and add sugar gradually (1 cup) and continue beating. Add remaining sugar and beat until light coloured and fluffy. Combine butter, hot milk and add gradually to egg mixture. Add sifted dry ingredients and vanilla. Bake in two waxed paper lined 9" layer cake pans for 30 minutes at 350°. Cool and cut the layers in half.

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|----------|----------------------|-----|-------------------------|
| Frosting | | 1/3 | cup cold milk |
| 2 | cups hot milk | 1 | cup butter or margarine |
| ½ | cup granulated sugar | 1 | cup confectioners sugar |
| ½ | cup flour | 2 | tsps. vanilla |
| ¼ | cup cocoa | 1½ | cups chopped walnuts |

Heat the milk, and add the mixture of sugar, flour, cocoa and 1/3 cup cold milk. Cook until thick, stirring constantly for 20 minutes. Remove from heat, cover and cool. Cream butter and icing sugar. Add to cooked cool mixture, and beat until smooth. Spread between layers, top and sides and sprinkle with chopped walnuts.

Almond Torte

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|----|-------------|---|---------------------------|
| 1 | lb. almonds | 3 | tbsps. bread crumbs (dry) |
| 12 | eggs | 2 | tsps. almond flavouring |
| 2 | cups sugar | | |

Method: Beat the egg yolks well with sugar. Beat egg whites stiff. Grind almonds. Fold in 1 tbsp. of whites into egg yolks and then 1 tbsp. ground almonds. Keep on until all are used. Add bread crumbs and flavouring.

Grease the angel cake pan well and sift flour over it. Shake the pan off for excess flour and pour the mixture. Bake at 300° F. for 1 hour. Split in half and spread with jam and ice with chocolate icing.

Pie Crust Torte

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|----|--------------------------|----|----------------------|
| 4 | cups sifted flour | 1 | cup corn starch |
| 2 | tsps. salt | ½ | cup of melted butter |
| 1½ | cups butter or margarine | 1½ | cups ground walnuts |
| ½ | cup cold water | 1 | cup of orange honey |

Method: Sift flour and salt. Cut in ½ of the butter with pastry blender or two knives till it looks like cornmeal. Cut the rest of butter and blend till mixture is the size of peas. Add water, a little at the time, tossing till mixture sticks together and looks like pie crust. Wrap in wax paper and let it chill overnight. Divide dough into 30 equal sized balls. Roll each ball as thin as can be handled. Stack one by one into a baking pan, dusting each sheet with cornstarch to prevent sticking. Every third sheet, brush with melted butter and sprinkle with ground walnuts. On top sheet pour ½ cup of orange honey. Bake in (300° F.) oven for 30 minutes or till lightly browned. Spread with chocolate butter icing and sprinkle nuts all over. Or serve in pieces with some honey on the side.

Toni-Torts

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|----|-----------------------------|----|---------------------------------|
| 12 | shortbread cookies, crushed | 2 | tbsps. sugar |
| 1 | tsp. unflavored gelatine | 12 | marshmallows, cut fine |
| ¼ | cup cold water | ¼ | cup chopped maraschino cherries |
| 1 | cup chilled evaporated milk | | |
| 1 | tbsp. lemon juice | | |

Soak gelatine in cold water; dissolve over hot water; cool slightly. Whip evaporated milk, add lemon juice and sugar. Stir in gelatine. Fold the marshmallows, cherries, and coarsely crushed shortbread cookies (reserving 2 tbs. for tops) into the whipped mixture. Pour into small paper serving cups. Sprinkle tops with remaining crumbs and garnish with maraschino cherries. Chill. Serve cold. Serves 6 to 8.

Rich Honey Cake

Mix:	1	cup coffee
1 cup cooking oil	1	cup melted honey
1½ cups white sugar	7	eggs (beaten until thick)
Sift:		
4 cups flour	½	tsp. salt
1 tsp. baking soda	3	tbsps. cocoa
3 tps. baking powder		

Then: Sift flour mixture slowly into batter mixing thoroughly while sifting. Pour into greased 9" x 13" pan lined with brown paper and sides with aluminum paper as this cake stands 4" tall. Bake in a slow oven (300°) for 1¼ hours. When cold sprinkle with icing sugar.

Chocolate Cake

1st Part

½ lb. butter	1 cup cake flour
1 cup sugar	3 eggs
3 tbsps. cocoa	pinch of salt

Cream butter with sugar until light and fluffy. Add eggs and beat well. Blend in flour and cocoa. Place in pan and bake 20 minutes in 350° oven.

2nd Part

½ lb. coconut less ½ cup	1 tin Eagle Brand Sweet Condensed Milk
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Mix together and spread over 1st part and bake until light brown. Allow to cool.

1 square semi-sweet chocolate	Milk
1 tbsps. butter	

3rd Part

Melt chocolate and butter. Add enough milk to thin and spread over cooled cake. If desired sprinkle with crushed walnuts.

Ice Box Cake

5 eggs	1 lemon rind & juice
¾ cup sugar	½ cup orange juice

Beat the yolks and add half of the sugar, add lemon juice and cook in double boiler until thick. Dissolve 1 pkg. gelatine in the orange juice and let stand for about 10 minutes, add it to the hot custard. Set aside until cool, add the stiff beaten whites of eggs with the remaining sugar. Put lady fingers or strips of sponge cake around the bowl and pour the mixture in and put it in the frig. Serve with whipped cream.

Graham Wafer Cake

2 cups crushed graham wafers	1 tsp. baking powder
1 cup white sugar	1 tsp. vanilla
½ cup butter	½ tsp. salt
1 egg	1 cup milk
3 tsp. flour	1 cup coconut

Method: Bake in 8" x 8" pan 25 to 30 minutes in moderate oven. **Icing for Graham Wafer Cake:**

2 tosp. water	2½ cup sifted icing sugar
4½ tosp. sugar	1 egg
{ Boil for 1 minute	2/3 cup Crisco
	1 tsp. vanilla

(½ recipe sufficient. Can be used for other cakes.)

Cake Babka

½ cup butter	juice & rind of ½ lemon
½ cup sugar	3 tps. baking powder
4 eggs, separated	pinch of salt
¼ cup water	1¾ cups flour

Cream butter with sugar until light and fluffy. Add egg yolks and beat well. Add water, juice and rind. Mix. Add flour, baking powder and salt. Blend. Pour into a 9" tube pan which has been greased and

sprinkled with bread crumbs. Bake in a 350° oven until done (approx. 1 hr.)

Marble Cake

Dark Part:

- 4 egg yolks
- 1 cup brown sugar
- ½ cup butter
- ½ cup milk
- 2 tsp. baking powder
- 1 cup chopped raisins

- 1 cup currants
- 2½ cups flour
- 2 tbsps. corn syrup
- ½ tsp. cinnamon
- ¼ tsp. nutmeg

Cream butter with sugar until fluffy. Add egg yolks, beating well after each addition. Add sifted dry ingredients alternately with milk and corn syrup. Lastly mix in raisins and currants.

Light Part:

- 4 egg whites
- 1 cup white sugar
- ½ cup butter

- ½ cup milk
- 2 cups flour
- 2 tsp. baking powder

Cream butter with sugar until fluffy. Add sifted dry ingredients alternately with milk. Fold in stiffly beaten egg whites. Drop batter alternately with dark part into a well greased cake pan. Swirl with tines of fork to produce marble effect. Bake in 350° oven for 1 hour.

This is a large cake and is ideal for a cake loving family.

Buckwheat Torte

- 1 cup butter
- 1½ cups brown sugar
- ½ cup nuts
- ¾ cups buckwheat flour

- 2 squares of sweetened chocolate
- 4 eggs
- 1 tsp. vanilla

Cream butter and sugar very well, add one egg at the time, beating, well after each egg. Then add the flour, one tbsp. at the time. When the batter is well blended, add the ground almonds, vanilla and last shredded chocolate. Pour the batter into two well greased layer pans and bake in moderate oven about 375°. Cool and put together with this filling:

- ½ lb. dried apricots
- 2 tbsp. ground nuts
- 4 tbsp. sugar

Method: Soak the apricots over night in water to cover. Add the sugar and cook till tender. Press through a strainer, add the ground nuts. Fill in between the layer cake. Ice with the following chocolate icing:

Fudge Frosting

- 3 cups sugar
- ¼ tsp. cream of tartar
- ½ tsp. salt
- 3 squares unsweetened chocolate
- 1 cup milk
- 2 egg yolks
- 2 tbsp. butter
- 1 tsp. vanilla

Combine sugar, cream of tartar, salt, chocolate and milk. Cook over low heat, stirring till sugar dissolves. Then cook without stirring until a little of the mixture dropped in cold water forms a soft ball. Beat egg yolks. Pour chocolate mixture slowly over egg yolks, beating well. Add butter and vanilla. Continue creaming until frosting is creamy and thick enough to spread. Frost the cake.

Velekodna Syrnyk (Easter Cheese Cake)

- 1 lb. fresh, dry cottage cheese
- 4 egg yolks
- 1 whole egg
- 1 tbsp. thick cream
- 1 tsp. flour
- salt to taste
- ½ tsp. carraway seed (if desired)

Put cheese through sieve. Beat the egg yolks and whole egg until thick and creamy, then add cheese. Add remaining ingredients and mix until blended. Grease a pyrex pan and sprinkle liberally with bread crumbs. Pour batter into pan and bake at 300° for 1 hour.

Syrnyk

- 1 cup of flour
- 1 tsp. Baking Powder
- ¼ cup of butter or Crisco
- 2 yolks of an egg

in hot oven (400°) for 10 minutes. Cool. Butter sides of pan. Roll remaining dough to a rectangle 4 inches wide and 15 inches long. Cut in half lengthwise. Line side of pan with these strips.

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|---------------------------|--------------------------|
| 2½ lbs. cream cheese | ½ tsp. grated lemon rind |
| 1¾ cups sugar | ¼ tsp. vanilla |
| 3 tbsps. flour | 5 medium eggs |
| ¼ tsp. salt | 2 egg yolks |
| ½ tsp. grated orange rind | ½ cup heavy cream |

Beat creamed cheese until fluffy. Blend in sugar, flour, salt, fruit rinds and vanilla into cream cheese, beating well. Add egg and egg yolks one at a time beating well after each. Whip cream and fold gently into mixture. Turn into lined pan. Bake in a very hot oven (500°) for 10-15 minutes or until cookie dough is light and brown. Reduce heat to 200° and bake for one hour. Remove from oven and place away from drafts until well cooled. Remove sides of pan.

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|----------------------|----------------------|
| 1 quart strawberries | 4 tbsps. corn starch |
| ½ cup sugar | 1 tsp. butter |
| ¼ cup water | red food coloring |

Wash and clean berries. Crush enough berries to make ½ cup. Keep the rest whole. Mix crushed berries, sugar, water and corn starch in saucepan. Bring to a boil and boil 2 minutes. Stir in butter and few drops of red coloring. Strain. Cool. Arrange whole berries on top of cheese cake. Pour sauce over cake. Chill refrigerator before serving. Serves 12.

Honey Snow Cake

Preparations: Have shortening at room temperature. Line bottoms of pans with paper. Use two round 8-inch or 9-inch layer pans or use a 13x9x2-inch pan. Start oven for moderate heat (350° F.). Sift flour once before measuring.

Measure into sifter:

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|------------------------------------|-------------|
| 2¼ cups sifted cake flour | 1 tsp. salt |
| ¾ tsp. double-acting baking powder | ¾ cup sugar |

Measure into mixing bowl:

- | | |
|------------------|-------------|
| ½ cup shortening | ¾ cup honey |
|------------------|-------------|

Measure into cup:

- | | |
|-----------------|-----------------------|
| ¾ cup milk | ¼ tsp. almond extract |
| 1½ tps. vanilla | |

Have ready:

- 4 egg whites

The Mixing Method: Mix by hand or at a low speed of electric mixer. Count only actual beating time or beating strokes. 150 strokes by hand equal 1 minute of beating by mixer. Scrape bowl and spoon or beater often.

Stir shortening with honey until blended. Sift in dry ingredients. Add ½ cup of the milk. Mix until all flour is dampened. Then beat 2 minutes. Add egg whites and remaining milk and beat 1 minute longer.

Baking: Pour batter into pans. Bake in moderate oven (350° F.) 25 to 30 minutes, or until done.

Honey Snow Frosting

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|--------------|-------------|
| 1 egg white | ½ cup honey |
| dash of salt | |

Beat egg white with salt until stiff enough to hold up in peaks, but not dry. Pour honey in fine stream over egg white, beating constantly until frosting holds its shape. (Beat about 2½ minutes with electric mixer, or about 4 minutes by hand.) Makes about 2¼ cups frosting, or enough to cover tops of two 8-inch or 9-inch layers, top and sides of 8x8x2-inch cake, top of 10x10x2-inch cake, or 16 large cupcakes.

Coffee Cloud Sponge Cake

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|-------------------------|------------------------|
| 1 tbsps. instant coffee | 6 egg whites |
| 1 cup boiling water | ½ tsp. cream of tartar |

2 cups sifted flour	2 cups sugar
3 tsps. double-acting baking powder	6 egg yolks
½ tsp. salt	1 tsp. vanilla
	1 cup pecans

Dissolve 1 tablespoon instant coffee in 1 cup boiling water. Cool. Sift together 2 cups flour, 3 tsp. double-acting baking powder, ½ tsp. salt. Beat 6 egg whites (about ¾ cup) with ½ tsp. cream of tartar in a large bowl. Beat with electric mixer at high speed (or with rotary beater or wire whip) until very soft mounds begin to form. Add ½ cup sugar to egg whites, 2 tablespoons at a time; continue beating until very stiff, straight peaks are formed when beater is raised. Do not underbeat. Set aside until needed.

Beat 6 egg yolks (about ½ cup) in large mixer bowl until blended; add gradually 1½ cups additional sugar and 1 teaspoon vanilla. Beat at high speed until thick and lemon colored, 4 to 5 minutes. Add the dry ingredients alternately with the cooled coffee to egg yolk mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use a low speed.)

Fold in 1 cup pecans or other nuts, finely ground; blend thoroughly. Fold egg yolk mixture, ¼ at a time, into the stiffly beaten egg whites. Fold only 15 strokes after each addition, using a wire whip or spatula. After last addition, continue folding just until evenly blended. Pour into ungreased 10-inch tube pan. Bake in moderate oven (350° F.) 60 to 70 minutes. Invert immediately; cool in pan at least 1 hour. Frost with coffee icing and sprinkle top with additional chopped nuts, if desired.

*If desired, 1 cup cold, double-strength brewed coffee may be substituted for instant coffee and water.

Coffee Icing

2 tbsps. butter	2 tbsps. milk
2 cups sifted confectioners' sugar	2 or 3 tsps. milk
1½ tsps. instant coffee	

Cream 2 tablespoons butter. Blend in 2 cups sifted confectioners' sugar and 1½ teaspoons instant coffee, creaming well. Add gradually 2 tablespoons plus 2 to 3 teaspoons milk until of spreading consistency.

Layer Strudel

2 cups flour	¾ cup lukewarm water
¼ tsp. salt	flavouring
1 egg	

Mix flour and salt. Beat egg, add water and flavoring then blend into flour. Mix well. Turn onto floured board and knead well or until very elastic. Cut the dough into two parts, leave on board, and cover with a pre-warmed bowl. Let stand for about 1 hour. (When bowl cools, replace with a warm one.) While dough is standing prepare filling and pans. Grease two square pyrex pans.

Filling No. 1

¼ cup butter	1 cup finely chopped walnuts
½ cup bread crumbs	2 tbsps. sugar

Melt butter and lightly brown bread crumbs in it. Lightly roast walnuts before chopping, then add to bread crumbs. Mix well.

Filling No. 2

4 apples	½ cup sugar
1 cup crushed pineapple	½ cup bread crumbs
1 cup finely chopped walnuts	¼ cup butter
	1 tsp. cinnamon

Peel apples and chop fine. Drain pineapple until almost dry. Mix together, then add nuts, sugar, bread crumbs browned in the butter and cinnamon. Blend well.

Place a large plate upside down on the table and cover with a clean cloth and lightly dust with flour.. Dip hands in flour and begin to pull dough from the centre to the edges on the floured cloth. Continue pulling dough outwards, being careful not to tear dough, until dough is paper thin. Allow the dough to dry. When dried, cut away the thick edges with scissors. Then cut the dried dough into leaves large enough to fit the pans. If dough is too dry to cut, then break it and even the small pieces may butter and cover with another layer of dough. Brush with melted butter

be used. Place a leaf of dough into bottom of pan. Brush with melted and cover with a third layer of dough. Brush with melted butter then spread filling No. 1 on top. Cover with a fourth layer of dough and brush with melted butter. Spread a little of filling No. 2 on top and cover with still another layer of dough. Continue laying a leaf of dough, filling No. 1, a leaf of dough, filling No. 2, a leaf of dough, etc. Remember to brush top of each layer of dough with melted butter. Finish off with a layer of dough and brush liberally with butter. Bake in a 350 oven for 30-40 minutes or until lightly browned. Cool and cut into serving pieces.

Poppy Seed Torte

12 egg yolks
 ½ lb. sugar

cream until light in color

1½ lbs. ground poppy seed (To which has been added ½ tsp. cloves and the grated rind of 1 lemon).

Mix the poppy seed with the creamed egg yolks very thoroughly. Add 1 tbsp. flour (lightly browned).

Beat 12 egg whites until glossy then fold gently into poppy seed batter. Pcur batter into a round cake pan which has been buttered and dusted with flour. Bake 1 hour in moderate oven.

When cool split in half and spread with a tart filling of prunes or apricots. Spread with following icing:

½ lb. icing sugar

juice of ½ lemon

2 egg whites (beaten with fork)

Beat all ingredients to spreading consistency and spread over torte.

Filbert Torte

½ lb. filberts (finely ground) 1 tsp. baking powder

1 cup white sugar (fine) 4 whole eggs

Mix first three ingredients very gradually, lastly add unbeaten eggs one at a time, beating thoroughly after each addition.

Bake in a greased pan at 325 for 30 minutes.

Top with favorite icing.

Pineapple Cake

½ cup butter 1½ tsps. baking powder

2 eggs 1/8 cup pineapple juice

½ cup brown sugar 1 tsp. vanilla

1½ cups flour

Cream butter with sugar until light and fluffy. Add eggs and beat well. Add dry ingredients alternately with juice and vanilla. Pat into 13"x 9½" pan. Spread with the following filling:

Drain 1 tin of crushed pineapple. To the juice add ¼ cup water, 2 tbsps. sugar, 1 tbsp. lemon juice and 2 tsps. cornstarch. Cook until thickened then fold in the crushed pineapple. Mix well and spread over dough.

Top with the following:

2 eggs 1 tbsp. melted butter

½ cup brown sugar 2 cups unsweetened cocoanut

Beat eggs with sugar. Add butter and cocoanut. Mix well and spread over pineapple filling. Bake in slow oven (300) until done.

Jelly Roll

¾ cup cake flour ¾ cup sugar

¾ tsp. baking powder 1 tsp. vanilla

¼ tsp. salt 1 cup jelly or jam

4 eggs

Sift flour once. Combine baking powder, salt and eggs in a bowl and place over a pan of hot water. Beat with a rotary beater adding sugar gradually until mixture is thick and creamy. Remove bowl from over hot wter. Fold in the flour and vanilla. Turn batter into a well-greased hot water. Fold in the flour and vanilla. Turn batter into a well-greased cake from pan immediately and turn onto a cloth which has been lightly sprinkled with icing sugar. Remember to work quickly. Spread cake with jelly or jam and roll up.

White Fruit Cake

- | | |
|---------------------------------|--|
| 2/3 cup butter | 2/3 cup candied cherries |
| 1 3/4 cup sifted flour | 1/3 cup nuts (pecans, walnuts or brazil) |
| 1/2 tsp. soda | 1/2 cup candied pineapple |
| 2 tbsps. lemon juice | 1/3 cup bleached Sultana raisins |
| 6 egg whites | |
| 1 1/4 cups powdered icing sugar | |

Cream butter well, add sifted flour and soda gradually. Beat egg whites until stiff and add icing sugar slowly. Add butter mixture to the beaten egg whites. Sprinkle the nuts and fruits with a little flour, add the lemon juice, then add to the batter. Mix well then pour into a well greased loaf pan and bake for 1 hour. (Oven should be about 325-350).

Fruit Cake

- | | |
|---|-----------------------------------|
| 2 cups (1 lb.) brown sugar | 2 tsps. cinnamon |
| 2 cups (1 lb.) butter | 1 tsp. ground cloves |
| 4 cups (1 lb.) flour | * 1/2 lb. almonds (blanched) |
| 12 eggs, beaten separately | * 1/2 lb. pecans (unbroked) |
| 1 tsp. baking soda | * 2 lbs. seeded raisins |
| 1 tsp. grated nutmeg | * 1 lb. sultana raisins |
| * 1/4 lb. each candied orange, lemon rind and citron cut fine (or 3/4 lb. mixed peel) | * 1 lb. each dates and figs |
| 1 cup molasses | * 1 lb. candied cherries (glaz:d) |
| | * 1 lb. candied pineapple rings |
| | 1/2 cup wine or fruit juice |

Cut pineapple, figs and dates. Mix with 1 cup flour. Mix the rest of the flour with soda and spices. Cream butter, add sugar, then the well beaten egg yolks and stir well. (Add wine to molasses and stir until thoroughly blended).

Add the flour mixture alternately with the liquids. Gently fold in the beaten whites, then the dates and gradually the raisins.

Line 4 bread pans with waxed paper.

Put in a layer of batter, add a layer of pineapple down the centre, fill spaces lightly with citron, orange, lemon, cherries and nuts; another layer of batter then a layer of figs, the rest of the fruits and top with remaining batter. Have pans 2/3 full.

Set pans in oven 250 deg. F.. on second rack. On first rack place a shallow pan filled with hot water. This will make cake moist and will prevent it from burning. Bake 3 hours. Do not open oven for 2 hours. By that time all the water in the shallow pan will have steamed away. Move thermometer up to 300 deg. to finish baking. Do not remove pan on first rack or cake will burn from the bottom.

Light Fruit Cake

- | | |
|---------------------------|-----------------------------------|
| 1/2 lb. butter | 1/2 lb. almonds |
| 1/4 tsp. salt | 1/2 lb. mixed peel or mixed fruit |
| 1 1/2 cups white sugar | 1/2 lb. cherries |
| 1 cup fruit juice or wine | 1 lb. yellow raisins |
| 3 cups flour | 5 eggs, separated |
| 1 tsp. baking powder | 1 tsp. lemon juice |

Cream butter and sugar together until light and fluffy. Then add beaten egg yolks and mix well. Prepare fruit and sift 1 cup of flour lightly over it. Blanche almonds. Sift remaining flour, baking powder and salt and add to the batter. Add fruit mixture and almonds. Fold in stiffly beaten egg whites. Line baking pans with heavy greased paper and bake in a 350 oven for 2 hours.

Brazil Nut Date Cake

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|--|------------------------|
| 3 cups brazil nuts (2 lbs. unshelled, 1 lb. shelled) | 3/4 cup sugar |
| 1 lb. imported dates | 1/2 tsp. baking powder |
| 1 cup (18 oz. jar) drained maraschino cherries | 1/2 tsp. salt |
| 3/4 cup sifted all purpose flour | 3 eggs |
| | 1 tsp. vanilla |

Put nuts, dates and cherries into large bowl. Sift flour, sugar, baking

powder, and salt over nuts and fruits, mix by hand until nuts and fruit are coated. Beat eggs until foamy, add vanilla. Stir into fruit nut mixture until well mixed. Turn into greased and waxed paper lined pan 9x6x2. Spread evenly in pan. Bake in slow oven 300 deg. F. 1 hour and 45 min.

Rum and Date Cake

1 lb. dates	½ cup butter
1 cup walnuts	1 cup brown sugar
chop together	2 eggs
1 cup boiling water	½ tsp. salt
1 tsp. soda	1¼ cups sifted cake flour
add soda to boiling water, let cool	vanilla

Cream butter and sugar. Beat eggs and blend well. Add sifted flour and salt. Mix in date mixture and vanilla. Place in large pan and bake in slow oven 45 minutes. Cover with butter, icing flavored with 2 tsp. rum flavoring.

Honey Chiffon Cake

5 eggs	1 tsp. baking powder
½ cup sugar	1 tsp. baking soda
½ cup honey	1½ cups flour
¼ cup oil	pinch of salt

Heat honey, and let it cool. Sift flour, sugar, baking powder, soda and salt into mixing bowl. Make a "Well" and add oil, and egg yolks and cooled honey. Beat until smooth. Beat egg whites into very stiff peaks. Pour egg yolk mixture in thin stream over entire surface of egg whites, gently cutting and folding in with rubber spatula. Pour into ungreased tube pan and bake in slow oven at 325° F. Invert pan over funnel and let hang until cold.

BARS and SLICES

Almond Squares

2½ cups flour	1 cup white or brown sugar
1 cup shortening	2 tbsps. sour cream
pinch salt	

Cream shortening with sugar. Add sour cream then dry ingredients. Mix well. Prepare a filling of cooked unsugared apples. Cool Orange dough in layers alternately with apples. Bake in moderate oven until light brown. Cool, then sprinkle with icing sugar.

Pineapple Slice

½ cup butter	2½ cups graham wafer crumbs
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Melt butter and combine with crumbs. Take out ¼ cup for topping. Press the rest on the bottom of an 8 inch square pan. Bake in 325 degree oven for 20 minutes.

½ cup soft butter	½ pint of whipping cream
1½ cups icing sugar	1 can drained, crushed pineapple
2 unbeaten eggs	

Beat butter, icing sugar, and eggs, and spread on cooled first mixture. Whip cream stiff and fold into pineapple. Pour over second mixture. Sprinkle on the crumbs and put in refrigerator to set.

Dru's Delight

½ cup margarine	1 cup brown sugar
2 tbsp. cocoa	1 egg

Mix all together and cook for only a few seconds after mixture starts to bubble. (It burns easily).

Remove from heat and mix in: 2 cups Graham crumbs, 2 cups cocoanut (preferably fine). Press into pan and ice. (8"x8" or a little larger).

Chocolate Icing

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|---|--------------------------|---|---------------------|
| 5 | tbsps. margarine | 6 | tbsps. milk—approx. |
| 1 | lb. (3 cups) icing sugar | | few grains salt |
| 2 | choc. squares or cocoa | 1 | tsp. vanilla |
- Beat over hot water.

Cherry Slice

BOTTOM: —

- | | |
|----------------------------------|-------------|
| ½ cup melted margarine or butter | 1 cup flour |
|----------------------------------|-------------|

Mix and press into cake tin 9x9. Bake for 10 minutes till light brown at 350 deg.

TOP:

- | | |
|------------------------|--------------------------------------|
| Beat 2 eggs | ½ cup coconut |
| Add: | ½ cup crushed walnuts |
| 1 cup brown sugar | ¾ cup chopped up Maraschino cherries |
| ½ tsp. baking powder | (one small jar drained) |
| ¼ tsp. salt | |
| ¼ cup flour (optional) | |

Mix altogether and pour over cooled bottom mixture. Bake in 300 deg. oven for 30 minutes. When cool, ice with butter icing to which cherry juice and a little red color has been added for a pink effect. (If the flour is omitted in the "top" the finished slice is juicier).

Prune Slice

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|---------------------|---------------------------|
| 1/3 lb. Crisco | 1 tsp. baking powder |
| 2 tbsps. butter | Juice and rind of ½ lemon |
| 2 eggs | 1 tsp. vanilla |
| ¾ cup sugar | Flour |
| 3 tbsps. sour cream | |

Cream Crisco and butter with sugar until fluffy. Add eggs and beat well. Add the sour cream, baking powder, lemon juice, rind and vanilla. Mix. Add enough flour to make a dough easy to handle. Roll out on lightly floured board one-half of the dough. Place and fit into a 9x11 pan. Cover with cooked, stoned prunes. Roll out remaining dough and cover prune layer. Prick with fork and sprinkle with sugar. Bake in 350 deg. oven for 45-50 minutes.

Mixed Glazed Fruit Bars

- | | |
|-----------------|----------------------|
| 5 tbsps. butter | 1 cup flour |
| 3 tbsps. sugar | 1 tsp. baking powder |
| 1 egg | |

Cream the butter and the sugar. Add the egg and beat until fluffy. Blend in the sifted flour with baking powder. Put into a greased 8" square pan.

Filling:

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|-----------------------------|---------------------------|
| 16 ozs. mixed glazed fruit | 3-4 tbsps. minute tapioca |
| ½ pkg. Jello, cherry powder | 1 cup water |
| | Almond flavouring |

Cook the fruit with water, until soft. Sprinkle the cherry powder over it, add the minute tapioca to thicken. Mix well and cool. Add almond flavoring. Put the thickened mixture over the finest blade of food chopper and pour into the batter.

Meringue:

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|-------------------|----------------------|
| 2 egg whites | 1 tsp. salt |
| 1 cup brown sugar | ¼ tsp. baking powder |
| | ½ cup coconut |

Beat egg whites stiff, gradually add brown sugar. Fold in coconut with baking powder and salt. Spread the meringue over the fruit mixture and bake at 325 deg. for 35 minutes.

Cocoanut Bars

Day old bread — Sweetened condensed milk — Cocoanut.
Trim crusts off bread and cut in 1 inch cubes. Dip in milk and coat well. Roll in cocoanut; brown under broiler.

Pineapple Pickups

- | | | | |
|---|---------------|-----|--------------------|
| 2 | tblsps. sugar | 1 | cup sifted flour |
| 1 | tblsp. butter | 1 | tsp. baking powder |
| 2 | eggs | 1/4 | tsp. salt |

Cream the butter and sugar and add the well beaten eggs. Sift in the dry ingredients and mix well. Put into a well greased shallow pan and cover with topping.

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|---|-----------------------|---|-----------------------|
| 1 | cup crushed pineapple | 2 | eggs |
| 1 | cup sugar | 2 | cups shredded coconut |
| 1 | tblsp. butter | | |

Drain the pineapple thoroughly and spread over the pastry part. Cream the sugar, butter, and eggs and add the cocoanut. Spread this over the pineapple and bake in moderate oven, 375 degrees for about 25 minutes — until firm.

Graham Marshmallow Squares

- | | | | |
|-----|------------|-----|-----------------|
| 1/2 | cup butter | 2 | tblsp. cocoa |
| 1 | egg | 1/2 | cup white sugar |

Mix the above ingredients and cook in double boiler for 10 min. over low heat. Break into pieces 30 graham wafers, half cup chopped walnuts, 20 cut marshmallows.

Pour hot mixture over graham wafers, walnuts and marshmallows and mix well. Press into buttered pan and cover with desired chocolate icing.

Jello-O-Carnation

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|---------|--------------------|-----|---------------------|
| PART 1— | | 1/2 | cup softened butter |
| 3 | cups graham wafers | 1/3 | cup sugar |

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|---------|--------------------------------|-------|--------------------|
| PART 2— | | 1 1/2 | cups boiling water |
| 1 | pk 1. lime or strawberry jello | 1/4 | cup sugar |

- | | |
|---------|----------------------------|
| PART 3— | |
| 1 | can chilled carnation milk |

Chill milk for at least 24 hours in refrigerator. Put jello, sugar and 1 1/2 cups boiling water in bowl and let it cool. In the meantime, beat carnation milk until very foamy, then beat the jello together with the carnation milk. Mix graham wafers with sugar and softened butter and put all but 1/2 cup of graham mixture in pan size 8x12. Add carnation jello mixture on top of graham mixture and sprinkle the top with the rest of the crumbs and place in refrigerator for at least six hours before using.

Tutti Fruitti

Line lightly buttered pan 8"x8" with whole graham wafers. Top filling with whole graham wafers.

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|-----|-----------------|-----|----------|
| 1/2 | cup butter | 2/3 | cup milk |
| 2/3 | cup brown sugar | | |

Boil this mixture for five minutes.

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|------|--------------------------|------------------------|---------------------|
| Add: | 1 | cup dessicated coconut | |
| 1 | cup rolled graham wafers | 10 | maraschino cherries |
| 1/2 | cup chopped walnuts | | chopped |
| | Ice with butter icing. | | |

No Bake French Pastry

- | | | | |
|-------|-------------------------|-----|-----------------------|
| 4 | cups bran flakes | 1/4 | cup honey |
| 1 1/2 | cups pitted fresh dates | 2 | tblsps. butter |
| 1 | cup pecans | 4 | teaspoons lemon juice |

LEMON FILLING:

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|-----|-------------------------|-----|------------------------------|
| 1/4 | cup lemon juice or more | 2/3 | cup sweetened condensed milk |
| 1/2 | tsp. grated lemon rind | | |

Make filling by combining the 1/4 cup lemon juice with lemon rind. Stir gradually into the sweetened condensed milk. Beat well. Chill.

Combine bran flakes, dates and nuts, put through food chopper using finest blade. Add honey, butter and the 4 teaspoons of lemon juice. Blend thoroughly. Set aside 1/3 of mixture for topping. Press remaining 2/3 of mixture into lightly greased 8-inch square pan. Spread with lemon filling. Crumble reserved bran mixture over top. Press down lightly. Chill, cut in 12 rectangular pieces.

Jam Squares

1/2 cup shortening	1 1/4 cups sifted pastry flour
1/2 tsp. almond extract	1 tsp. baking powder
1/2 tsp. vanilla	1/2 tsp. salt
6 tbsps. sugar	1/2 tsp. cinnamon
2 tbsps. honey or corn syrup	5 tbsps. milk
1 egg (beaten)	1/4 cup raspberry jam

Grease 7"x12" or 9"x9" cake pan. Cream shortening and extracts. Gradually add sugar, then honey or corn syrup. Add beaten egg and beat well. Sift together the flour, baking powder, salt, cinnamon. Add to first mixture alternating with the milk. Spread half the batter in bottom of prepared pan. Spread jam over batter. Drop remaining batter over jam in spoonfuls, then lightly spread to cover jam. Bake in moderate oven (375 deg.) for 25 to 30 minutes. When cool, cut into squares or bars. Makes 2 1/2 dozen.

Jam Squares

2 1/2 cups flour	1/2 lb. shortening
1/2 cup icing sugar	1 egg
1/2 tsp. baking powder	pinch of salt

Mix as for pie crust and put into large pan. Bake for 10-15 min. in moderate oven. Take out and spread with jam and cover with following mixture and bake until done.

1 cup flour	salt
1 cup sugar	1/2 cup hot milk
2 eggs	1 tbsps. butter
2 tbsps. baking powder	1 tsp. vanilla

Beat eggs well, add sugar gradually and keep beating. Add dry ingredients and mix in hot milk with the dissolved butter and vanilla mixture. Pour on and bake. Ice with butter icing.

Pineapple Cream Cheese Slices

1/3 cup sugar	1 tsp. salt
1 tbsps. cornstarch	2 eggs
9 oz. can crushed pineapple	1/2 cup milk
8 ozs. cream cheese	1 tsp. vanilla
1/2 cup sugar	

Blend sugar with corn starch. Add crushed pineapple juice and all. Cook, stirring constantly until mixture is thick and clear. Cool.

Blend cream cheese with 1/2 cup sugar and salt. Add eggs one at a time, stirring well. Blend in milk and vanilla. Spread cooled mixture over the bottom of unbaked pastry shell. Pour in cream cheese mixture and sprinkle with 1/4 cup chopped pecans. Bake in 400 deg. oven for 10 min., reduce heat to 325 deg. F. and bake for 50 minutes.

Nut and Date Squares

1 cup sifted flour	1 tbsps. thick sour cream
2 tbsps. sugar	1/2 tsp. vanilla
2 tbsps. butter	pinch of salt
1 egg slightly beaten	

Filling:

6 egg whites	monds
2 cups icing sugar	1/2 lb. finely chopped nuts
1/2 lb. blanched chopped al-	1/2 lb. grated chocolate

Sift the flour with sugar and salt. Add butter and combine together. Mix in egg, cream and vanilla. Press into 9x12 inch pan and bake at 350 deg. for 15 minutes. Beat egg whites stiff, gradually add-

ing the sugar and keep on beating for a long time. Fold in the rest of the ingredients and pour on the baked pastry. Bake in slow oven (250 deg.) for 30 minutes until top is dry.

Almond Squares

1 cup almonds	½ cup sugar
1½ cups sifted flour	2 egg yolks
¼ tsp. salt	1 tsp. vanilla
1 tsp. baking powder	¼ tsp. almond extract
½ cup butter	

Blanche almonds, peel off skins, and toast until light brown. Chop finely. Sift flour, baking powder, salt together. Cream the butter with sugar until fluffy. Add egg yolks beating well after each addition, then add half of the chopped nuts, reserving the rest for topping, sifted flour and flavoring. Press into greased pan and bake for 10-12 minutes at 350 degrees. Remove from oven and spread over with raspberry or strawberry jam. Drained crushed pineapple may be used instead of jam. Then top with meringue, made of 2 egg whites beaten stiff and adding gradually 1 cup brown sugar. Sprinkle the top with reserved chopped almonds and bake again from 20 to 25 minutes until light brown.

Pineapple Slice

½ cup butter	1½ cups flour
¾ cups sugar	1 tsp. baking powder
3 egg yolks	½ cup milk. pinch of salt

Cream the butter and the sugar, add the egg yolks and beat well. Sift the flour and the baking powder and salt. Add to the creamed mixture alternately with milk. Pour into greased pan and bake in moderate oven until done. Put on the following filling:

1 tin crushed pineapple	2 tbsps. cornstarch
½ cup sugar	1 lemon and rind

Mix together and cook until thick. Beat 3 egg whites stiff, add half cup icing sugar and continue beating. Spread on pineapple mixture, and sprinkle cocoanut on top, and bake until light brown.

Pineapple Filled Bars

FILLING:	1 cup sifted flour
¼ cup sugar	1 tsp. salt
1 tbsp. cornstarch	1 cup brown sugar, firmly packed
1 cup undrained crushed pineapple	2½ cups rolled oats
1 tsp. lemon juice	1 cup shortening

Combine sugar and cornstarch. Add pineapple. Cook slowly until thick and clear. Add lemon juice and cool. Grease a 9x13x2 pan. Sift, then measure flour. Add salt and resift. Add sugar and rolled oats. Cut in shortening to make a crumbly crust. Place half in greased pan. Pat by hand. Spread with pineapple filling. Sprinkle remaining crumbs on top, patting smooth. Bake for 45 minutes. Let cool in pan and when cold cut in bars.

Cherry Kisses

1 cup sifted flour	1 tbsp. brown sugar
½ tsp. baking powder	6 tbsps. butter or shortening
¼ tsp. salt	1 egg yolk

Sift flour, salt, baking powder together. Add sugar, then butter. Mix as for pie pastry. Add slightly beaten egg yolk and blend all together. Pat into greased cake pan and bake for 15 minutes. Remove from oven, cool slightly then sprinkle top with ground maraschino cherries. Then top with:

2 egg whites	¼ tsp. baking powder
1 cup sugar	½ tsp. almond extract
½ tsp. salt	

Beat egg whites stiffly, add sugar a little at a time, salt and baking powder. Add extract, mix well and spread over cherries. Bake again in a slow oven for 25-30 minutes. Cool before cutting.

Almond Chocolate Bars

Cream until fluffy:

- 1 cup butter
- 1/3 cup white sugar
- 1/4 lb. ground almonds

Sift:

- 1 and 2/3 cups flour
- 1/2 tsp. cinnamon
- 1/4 tsp. salt

Blend dry ingredients into creamed mixture. Chill dough until firm. Form dough with fingers into bars. Bake in 350 oven for 15 min. When cool put melted semi-sweet chocolate on top and sprinkle with ground almonds.

Arabian Delights

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|------------------------------|--------------------------|
| 2 eggs | bits |
| 2/3 cups pastry flour | 1/2 cup granulated sugar |
| 1/4 tsp. salt | 1 tsp. baking powder |
| 1 cup chopped nuts | 1 tsp. vanilla |
| 1/2 cup chopped mixed fruits | 1 cup chopped dates |
| 1/2 cup semi-sweet chocolate | |

Beat eggs until thick and lemon colored. Beat in sugar. Then add and mix well the vanilla, sifted dry ingredients, nuts, dates, fruit and chocolate pieces. Spread in greased 9x9 pan and bake in moderate oven 350 deg. for 25 minutes. Cut in squares when cool.

Party Slice

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|--------------------------------|---------------------|
| 1 cup sifted all purpose flour | 2 tbsp. brown sugar |
| 1/2 cup butter | |

Cream butter, flour and sugar. Mix and press into bottom of 8 inch square pan. Bake at 350 deg. for 12-15 minutes. Allow to cool.

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|----------------|-------------------------------|
| 4 tbsp. butter | 4 tbsp. almond custard powder |
| 3 tbsp. milk | 1 tbsp. cocoa |

Cream butter. Combine milk with custard powder, add to butter with cocoa. Mix in icing sugar. Spread on cooled shortbread base. Top with toasted coconut or finely chopped nuts. Cut into small squares when set.

Prune Strip

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|---------------------|----------------|
| 1 recipe pie crust | 6 tbsp. sugar |
| 1 lb. stewed prunes | 2 tbsp. butter |

Topping:

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|----------------|---------------|
| 2 cups coconut | 1 egg beaten |
| 1/2 cup sugar | 1/4 cup milk |
| | 1/4 tsp. salt |

Line 13x9 baking sheet with pastry. Arrange prunes in row on dough. Sprinkle with sugar and dot with butter. Bake in 350 deg. oven for 20 minutes. Cover with topping made by combining coconut, sugar, salt, egg, and milk. Reduce heat to 325 deg. and bake 15 minutes. Cool and cut in strips.

Honey Prune Bars

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|----------------------------------|------------------------|
| 2 cups cooked prunes | 2 cups bread flour |
| 2/3 cup shortening (part butter) | 1/2 tsp. baking powder |
| 1/2 cup granulated sugar | 1 tsp. salt |
| 1/2 cup honey | 1/4 tsp. baking soda |
| 1 tsp. grated lemon rind | 1/3 cup milk |
| 1 egg | 1 cup chopped nuts |

Heat oven to 350 deg., grease a pan 9x13. Pit cooked prunes and chop. Blend shortening, sugar and honey thoroughly. Add rind and egg and beat well. Alternately add the sifted dry ingredients and the milk. Fold in prunes and nuts. Spread batter in prepared pan and bake in 350 deg. oven about 35 minutes. When cool ice with lemon

icing. Blend together 3 tbsps. butter, 1½ cups icing sugar, 1 tbsp. lemon juice, ½ tsp. grated lemon rind, 2 tbsp. cream.

Carmel Squares

¼ cup butter	½ cup sifted flour
1 cup brown sugar	¼ tsp. salt
1 egg	1 tsp. baking powder
½ cup chopped nuts	1 cup shredded coconut

Melt butter, stir in sugar, allow to cool. Then add egg and beat well. Sift flour, then measure. Add baking powder and salt and sift once again. Add to above mixture, stirring to blend. Stir in chopped nuts and coconut. Press mixture into a greased 8 inch square pan. Bake in a moderately slow oven. 325 deg. for about 30 minutes.

Icing:

¼ cup butter or margarine	2 tbsp. milk
½ cup brown sugar	1 cup sifted icing sugar

Melt butter or margarine. Stir in brown sugar. Cook over low heat for 2 minutes stirring constantly. Then add the milk. Bring to boil stirring all the while. Remove from stove. Beat in icing sugar at once. Spread on squares.

Walnut Spread Cake

Mix together: 1 1/3 cups flour, ½ cup butter and ½ cup brown sugar. Mix well and place half of it in bottom of ungreased pan. Then mix—1 cup chopped walnuts, 2 tbsp. flour, 1 cup chopped dates, 2 tsps. baking powder, 1 cup coconut, 1¼ cups brown sugar, 2 eggs, flavoring. Mix well and spread over flour mixture. Cover top with remaining flour mixture and sprinkle with icing sugar and coconut. Bake in moderate oven for ½ hour.

Turkish Delight Squares

BOTTOM —	3	tbsp. brown sugar
½ cup butter	1	egg yolk
1 cup flour	1	tsp. baking powder

Mix above and put in pan (should be a light dough). Cut ½ lb. turkish delights lengthwise and put on top of bottom mixture.

Top:	1	cup ground nuts
4	egg whites beaten stiff	rind of lemon

1 cup icing sugar

Combine and spread over delights and bake 350 deg. for ½ hour.

Chocolate Mint Sticks

2	sq. (2-oz.) unsweetened chocolate	¼ tsp. peppermint extract
½	cup butter or margarine	½ cup all-purpose flour sifted
2	eggs	dash of salt
1	cup sugar	½ cup chopped unblanched almonds

Melt chocolate and butter over hot water. Beat eggs until frothy and stir in sugar, chocolate mixture, peppermint extract. Add flour, salt, and almonds. Mix thoroughly. Pour into 9 inch square pan well greased. Bake in 350 deg. for 20 to 25 minutes. Cool. Spread top with a thin coating of this filling: Work 2 tbsp. soft butter into 1 cup sifted confectioners' sugar, 1 tbsp. cream and ¼ tsp. peppermint extract. Stir until smooth. Store in refrigerator while you make this glaze.

Melt 1 square unsweetened chocolate and 1 tbsp. butter over hot water. Mix thoroughly and dribble over the cool firm filling. Tilt cake back and forth until glaze covers surface.

Peanut Butter Squares

½ cup brown sugar	½ cup corn syrup
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Just mix and dissolve in double boiler—do not boil.

Remove from double boiler add immediately 1 cup peanut butter 1 tsp. vanilla. Then add 1 cup rice krispies and 2 cups corn flakes (measure before crushing). Spread on buttered pan.

Ice with following — 1 cup brown sugar, 2 tbsps. butter, 6 tbsps. cream. Boil 1 minute counting after it starts to boil.

Let cool then add icing sugar to spreading consistency.

Walnut Squares

Bottom:

1 cup flour	1 cup rolled oats
1 cup brown sugar	½ cup butter
1 tsp. soda	½ tsp. salt

Mix like for pastry and spread on a buttered 8 inch pan and press down.

Top:

½ cup butter	1 cup brown sugar
½ cup coconut or rolled oats	1 egg beaten
	½ cup cherries

Mix and spread over pastry. Sprinkle with walnuts. Bake in 350 deg. for about 30 minutes.

Crisp Nut Slice

½ lb. butter	grated rind of ½ lemon
¼ lb. shortening	1 egg
½ cup sour cream	2¼ cups flour
¼ tsp. salt	

From the above ingredients make a dough, then set in refrigerator and allow to chill from 2-3 hours.

Nut Filling:

1 cup finely chopped walnuts	¾ cup sugar
	1 well beaten egg

Mix the chopped walnuts with the sugar. Roll out dough about ⅛" thick and place in greased pan. Brush the top of the dough with the beaten egg, then spread the nut filling over top. Cut the dough into 2" strips lengthwise. Bake in 375 oven for 25 minutes. Remove from oven and while still hot, cut crosswise into 2" squares or a smaller size if desired. Remove from pan and store in a dry place.

Two-Tone Walnut Square

1¼ cups flour	½ cup butter
¼ cup brown sugar	

Sift flour with brown sugar and rub the butter into this. When the crumbs are well mixed, press into shallow cake pan lined with greased wax paper and bake in a moderate oven (375) for about 15 minutes or until delicately browned.

1¼ cups brown sugar	1 cup shredded coconut
1 egg	1 cup chopped walnuts
2 tbsp. flour	1 tbsp. milk
½ tsp. baking powder	

Beat the egg with brown sugar until it is dissolved. Add the flour and baking powder with the milk. Then fold in the coconut and chopped nuts. Pour this over the baked base and place in a slow oven (325) until the meringue puffs up and is browned.

Apple Pyrih Square

2 cups flour	¼ tsp. salt
2 tbsp. sugar	½ cup butter
1 egg	¼ cup shortening
3 tsps. baking powder	milk

Sift dry ingredients into a bowl. Rub in butter and shortening. Beat the egg and add to it enough milk to make ½ cup of liquid. Add this to first mixture and blend. Divide dough into 2 portions. Roll out one portion of dough to fit a 9x11 pan. Cover this layer with a thick mixture of grated apples and cinnamon and about 1 tbsp. bread crumbs. Roll out the remaining dough and cover apple layer. Prick with fork and sprinkle with sugar. Bake in moderate oven for about ¾ of an hour or until brown.

Date Squares

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|----------------------|---------------------|
| ½ cup white sugar | 1 cup chopped dates |
| ½ cup butter | ½ cup water |
| 2 egg yolks | 2 egg whites |
| 1½ cups sifted flour | 1 cup brown sugar |
| ¼ tsp. salt | shaved almonds |
| 1 tsp. baking powder | |

Cream butter with sugar until fluffy. Add egg yolks and beat well. Sift flour with salt and baking powder then add to creamed mixture. Add 1 tsp. vanilla. Press into 8"x12" pan. Cook dates in water. When cooked spread over first mixture. Beat egg whites until stiff then beat in brown sugar. Spread over date mixture and sprinkle top with shaved almonds. Bake in moderate oven for 30-35 minutes.

Marshmallow Squares

- | | |
|--------------------------------|----------------------------------|
| 1 tin sweetened condensed milk | ½ cup coconut |
| 1 tsp. vanilla | ½ cup walnuts |
| ¼ tsp. almond extract | 30 marshmallows, cut in quarters |
| ½ cup glace cherries, cut fine | 30 graham wafers |

Crush graham wafers fine. Prepare marshmallows, cherries and nuts. Add to graham wafers. Add condensed milk and flavorings. Pack into greased 9x9 pan. Sprinkle with cocoanut. Chill in refrigerator overnight.

Cinnamon Crunch Bars

- | | |
|-------------------------|----------------------------------|
| 1 cup sifted flour | 2 tbsps. milk |
| ½ tsp. salt | 1 egg white |
| ½ tsp. cinnamon | 3 tbsps. sugar |
| 1/3 cup soft shortening | ¼ tsp. cinnamon |
| ½ cup sugar | ¼ cup finely chopped nuts |
| ¼ tsp. vanilla | ½ cup semi-sweet chocolate chips |
| 1 egg yolk | |

Turn oven to 350. Sift together flour, salt, cinnamon. With electric mixer at "cream" mix shortening with ½ cup sugar, vanilla and egg yolk until very light and fluffy. At low speed beat in flour mixture and milk just until mixed. Spread evenly in ungreased 8x8x2 inch pan. Beat egg whites until frothy; spread over cookie mixture. On top sprinkle 3 tbsps. sugar and next 3 ingredients. Bake until done (about 35 mins.) Cut, cool in pan. Makes 2 dozen.

Chocolate Slice

- | | |
|----------------------|----------------------------|
| ½ cup butter | 2 cups graham wafer crumbs |
| 5 tbsps. white sugar | 1 cup coconut |
| 5 tbsps. cocoa | ½ cup chopped nuts |
| 1 unbeaten egg | vanilla |

Mix together sugar, cocoa, butter and egg and beat over hot water till butter melts and mixture looks like custard. Remove from heat and add crushed crackers, nuts and cocoanut. Press into buttered pan. Cover with:

- | | |
|-----------------|--------------------------|
| 4 tbsps. butter | 2 tbsps. vanilla custard |
| 3 tbsps. milk | 2 cups icing sugar |

Mix like butter icing. Set in refrigerator to harden. Then cover with 2 squares melted semi-sweet chocolate

Baking Powder Breads

Cherry Bran Muffins

- | | |
|----------------------------------|-------------------------|
| 2½ cups sifted all purpose flour | 1 cup ready cooked bran |
| 4½ teaspoons baking powder | 1 egg, beaten |
| | 1 tablespoon butter |

- | | |
|--------------------------|-----------------------------------|
| ¾ teaspoon salt | ¼ cup brown sugar |
| ¾ cup sugar | ½ cup chopped nuts |
| 2 tablespoons shortening | ½ cup chopped maraschino cherries |
| 1¼ cup milk | |

Sift flour with baking powder, salt and sugar. Combine beaten egg, milk and shortening and stir into flour mixture; then stir in bran. Melt butter, blend in brown sugar, and place this mixture in bottoms of 2 dozen medium size muffin tins; sprinkle with chopped nuts and cherries. Place a teaspoonful of batter in each muffin tin. Bake at 376 degrees or 25 minutes or until done.

Little Lemon Cakes

- | | |
|--------------|---------------------------|
| 4 eggs | 3 cups flour |
| 2 cups sugar | 2 tsps. baking powder |
| 1 cup butter | rind and juice of 1 lemon |
| 1 cup milk | |

Cream butter with sugar then add eggs and beat well. Add dry ingredients alternately with milk. Add lemon rind and juice. Turn into greased muffin tins and bake in a 350 oven for 20-25 minutes.

Lemon Sponge Cakes

- | | |
|-----------------------------|---------------------------|
| 1 cup sugar | 2 tsps. grated lemon peel |
| ¼ cup sifted enriched flour | 5 tbsps. lemon juice |
| dash of salt | 3 well-beaten egg yolks |
| 2 tablespoons melted butter | 1½ cups milk, scalded |
| or margarine | 3 stiff-beaten egg whites |

Combine sugar, flour, salt, and butter; add lemon peel and juice. Combine the beaten egg yolks and milk; add to the first mixture. Fold in egg whites and pour into 8 greased 5-ounce custard cups. Bake in pan of hot water in slow oven (325 deg.) 45 minutes. When baked, each dessert will have custard on the bottom and sponge cake on top. Makes 8 servings.

Raisin Scones

- | | |
|-----------------------|-----------------------|
| 3 cups flour | 1 cup sweet milk |
| 2 tsps. baking powder | 1 cup chopped raisins |
| 1 cup butter | 1 white of egg |
| 1 cup brown sugar | 1 egg yolk |

Wash the raisins thoroughly and dry in slow oven before chopping them. Sift the flour, then measure it, add baking powder and sift together three times. Cut in the butter as you would for pastry, mix in sugar, add the milk. Use your hands, not a spoon, if you want your scones to be light and fluffy. Add the raisins and the stiffly beaten egg white last. Pat scone dough out until it is about ½-inch thick. Cut into tri-angles or squares. Spread with the well beaten yolk of egg.

Bake in a moderate oven, 350 degrees for 25-30 minutes, or until light brown.

Polka Dot Prune Loaf

- | | |
|-----------------------------|------------------------|
| 28 prunes | garine |
| 1 egg slightly beaten | ½ cup sugar |
| Milk | 1 teaspoon cinnamon |
| 3 cups biscuit mix | ½ cup chopped nutmeats |
| ¼ cup melted butter or mar- | |

Cook and pit prunes. Add to egg enough milk to make ¾ cup. Stir into biscuit mix. Knead slightly; roll out on lightly floured board to 12x21" oblong. Cut into 28 3"-squares. Place a prune in center of each; bring up corners over prune; pinch together to form a ball. Dip each ball in melted butter, then in mixed sugar and cinnamon. Arrange 8 balls close together in 2 rows in greased 9x5x3" loaf pan; sprinkle with 1/3 the nuts. Top with 12 balls in 3 rows, pressing lightly on others; sprinkle with 1/3 the nuts. On top, press 8 balls in 2 rows and top with rest of nuts. Bake in moderately hot oven (375 deg. F.) 45-55 min. Let stand in pan 10 min. before removing. Slices best after 24 hrs.

Bran Muffins

2 eggs	2 cups flour
4 tbsps. melted shortening	2 cups bran
1 cup white sugar (or brown)	½ tsp. salt
½ cup milk (or sour milk)	1 tsp. soda
4 tsp. baking powder	1 cup dates or raisins

Sift dry ingredients together. Beat eggs, add milk and shortening. Add to dry ingredients stirring only enough to dampen all flour. Add dates or raisins. Fill greased muffin tins 2/3 full and bake in 350 oven for 25 minutes.

Bran Gems

1 egg	1 cup sour milk
1 cup brown sugar	1 tsp. baking soda
1 cup bran	2 tbsps. melted shortening
1 cup white flour	1 tsp. salt
1 cup raisins	

Sift flour, salt, baking soda together. Add bran, sugar, raisins, well-beaten egg and milk. Beat well and add melted shortening. Bake in well-greased muffin pans for 25 minutes.

Blueberry Muffins

1½ cups sifted flour	¼ cup cooking oil
½ cup sugar	½ cup milk
2 tsp. baking powder	1 cup fresh or drained frozen blueberries
½ tsp. salt	
1 egg beaten	

Sift together the dry ingredients. Combine the egg, oil and milk, and add to dry ingredients. Stir just until ingredients are blended. Fold in blueberries. Fill greased muffin tins 2/3 full, bake in moderately hot oven 20-25 minutes. Makes 12 medium sized muffins.

Sour Cream Scones

2 cups flour	1/3 cup butter or shortening
2 tsp. baking powder	1/3 cup washed and dried currants
¼ cup sugar	1 egg yolk
1/3 tsp. baking soda	2/3 cup sour cream
½ tsp. salt	

Sift and measure flour, sift again with salt, baking powder, sugar and baking soda. Cut in finely, butter or shortening, mix in currants. Blend the egg yolk into the sour cream and mix into the dry ingredients to make a soft dough. Turn out into a slightly floured board and pat or roll ½" thick. Shape into rounds 6" across. Serve in quarters and bake in hot oven for 15-18 minutes.

Sour Cream Buns

2 cups flour (all-purpose)	¾ cup sour (salad) cream
2 tsp. baking powder	1 tsp. soda (add this to the cream)
salt	
5 tbsps. butter	

Work flour, salt, baking powder and butter. Add cream, (with soda). Knead into ball, cut in two. Roll thin, sprinkle with butter (melted, with added brown sugar 2 or 3 tbsps.). Add nuts and cinnamon. Roll and cut in small pieces. Place in buttered tin. Bake in mod. oven 350-400 deg. until light brown.

Pineapple Nut Bread

1 cup shelled walnuts or pecans	packed
2¼ cups sifted all-purpose flour	1 cup bran
½ tsp. salt	1 egg
3 teaspoons baking powder	1 can (14-oz.) crushed pineapple
	¼ cup butter, margarine or

Apple Butter Icing

- | | | |
|----|---|-------------------------------|
| 5 | tblsps. of butter | Few grains of ground cinnamon |
| 1½ | cups of sifted icing sugar | Few drops of strong vanilla |
| | About 2 tblsp. of strained unsweetened applesauce | Few grains salt |

Cream butter until it is of the consistency of whipped cream. Add sugar gradually, beating in well. Add cinnamon, vanilla and salt and blend thoroughly. Add enough unsweetened strained applesauce to blend mixture to spreading consistency. Beat with a fork, and spread on spice cake.

Glossy Chocolate Frosting

- | | | | |
|----|--|---|-----------------------|
| 3 | sqrs. unsweetened choc. | 2 | tblsps. boiling water |
| 4 | tbls. shortening (may be part butter or margarine with vegetable shortening) | | Dash of salt |
| | | 1 | tsp. vanilla |
| 2½ | cups sifted confectioners' sugar | 2 | tblsps. corn syrup |
| | | 2 | egg yolks |

Melt chocolate and shortening together over hot water. Remove from water, add confectioners' sugar alternately with the boiling water. Beat with wooden spoon until well blended. Add salt, vanilla, corn syrup and egg yolks. Continue beating until cooled and thick enough to spread. This makes a soft creamy frosting that holds its shape well.

Jelly Frosting

This fluffy pink frosting is made in a double boiler, like 7-minute frosting. Beat ½ cup red jelly with 1 unbeaten egg white and a dash of salt, over boiling water. When jelly is thoroughly blended, remove from heat; beat until stiff. This is a soft frosting that spreads in thick swirls. Double the recipe for two cake layers, if your family wants lots of frosting.

Broiler Frosting

- | | | | |
|---|---|---|-------------------------------|
| 3 | tblsp. butter or fortified margarine | ½ | cup brown sugar firmly packed |
| 5 | tblsp. cream or undiluted evaporated milk | ½ | cup shredded coconut |
| | | ¼ | cup chopped walnuts |

Heat butter and cream together; add remaining ingredients; blend well. Spread on warm cake; place low under broiler; then broil slowly until frosting bubbles and browns lightly. Cool in pan.

Cocoa Whipped Cream

Combine in mixing bowl in order:

- | | | | |
|---|---------------|---|-------------------|
| 5 | tblsp. sugar | 2 | teaspoons vanilla |
| 3 | tblsps. cocoa | 1 | cup whipped cream |
| | ¼ tsp. salt | | |

Chill in refrigerator 2 hours or longer. Also chill beaters. When ready to serve, beat chilled mixture on high speed until cream stands in peaks when beaters are slowly lifted upright. Use as topping or frosting for cakes — about 2 cups whipped topping.

Tropical Frosting

Combine 2 egg whites, 1 cup sugar, 1 tblsp. water, and 3 tblsps. lemon juice in top of double boiler. Beat with rotary egg beater to mix. Place over rapidly boiling water, beat continually with beater and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water, add ½ tsp. grated lemon rind and 2 drops almond extract. Beat until thick enough to spread. Add 1 cup finely cut raisins, and ½ can cut Bakers Southern Style Coconut. Spread between layers and on top and sides of cake.

Fluffy Beige Icing

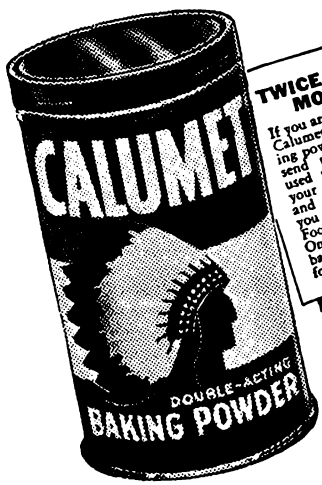
Mix together 1 cup packed brown sugar and ½ cup water. Boil

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DATE BARS

- 1 cup sifted flour
- 1 teaspoon Calumet Baking Powder
- ½ teaspoon salt
- 1 cup sugar
- 2 eggs, well beaten
- 1 tablespoon melted butter
- 2 cups finely cut dates
- ½ cup broken nuts
- 1 tablespoon hot water

Sift flour once, measure, add baking powder and salt, sift again. Add sugar gradually to eggs, beating well. Add butter; then dates and nuts. Mix thoroughly. Add flour, alternately with water, mixing well. Bake in two greased pans, 8 x 8 x 2 inches, in slow oven (325°F.) 30 to 35 minutes. Cool. Cut in bars. Makes 48.

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without stirring until mixture spins 8" thread (242 deg.). Keep pan covered first 3 minutes. Pour hot syrup slowly into 2 stiffly beaten egg whites (with $\frac{1}{4}$ tsp. cream of tartar added when whites are frothy). Beat constantly with beater. Add 1 tsp. vanilla. Continue beating until mixture is fluffy and will hold shape.

Banana or Apple Fluff Icing

Take 1 large peeled and grated apple, or 1 mashed banana. Add $\frac{3}{4}$ cups white sugar and 1 or 2 egg whites. Beat together a long time. Flavor with vanilla. Use like whipped cream. To butter icing, thin slices of half of a banana may be added for flavoring as well.

Mock Whipped Cream

- | | |
|---------------------|----------------------------|
| 4 tbs., soft butter | 2 tbsp. boiling water |
| 7 tbsp. icing sugar | $\frac{1}{2}$ tsp. vanilla |
| 2 tbsp. cold milk | |

Cream the butter and the icing sugar and beat with the beater until thick and creamy. Add the milk, and beat well until well combined. Gradually beat in the boiling water and vanilla and beat until very light and smooth.

Strong coffee may be substituted for boiling water. This icing is for small size cake. It may be doubled for larger one.

Snow Peak Frosting

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|------------------------------------|-----------------------------------|
| $\frac{3}{4}$ cup white corn syrup | $\frac{1}{4}$ tsp. almond extract |
| 2 egg whites | Pinch of salt |
| 1 tsp. vanilla | |

In small saucepan, heat syrup to boiling point. Beat egg whites until stiff but not dry. Add salt, slowly pour corn syrup over beaten whites, continuing to beat until frosting is fluffy and hangs in peaks from beater. Fold in extracts.

Clever Judy Frosting

- | | |
|---------------------------------|-------------------------------------|
| 1 cup sifted icing sugar | 3 sqs. melted unsweetened chocolate |
| 1 egg, unbeaten | 1 tbsp. soft butter |
| $\frac{1}{4}$ cup cream or milk | |
| $\frac{1}{2}$ tsp. vanilla | |

Combine ingredients in order given, beating with rotary egg beater until blended. Place bowl in pan of cracked ice or ice water and continue beating until of right consistency to spread (about 3 minutes).

Jello Pudding Icing

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|--------------------------|------------------------|
| 1 pkg. jello vanilla mix | 1 cup fine white sugar |
| $1\frac{1}{2}$ cups milk | 1 tsp. vanilla |
| $\frac{1}{2}$ lb. butter | |

Cook the pudding mix with milk until thick, stirring all the while. Chill. Cream the butter gradually then add the sugar. Beat in the pudding, gradually, until light and fluffy. Add vanilla. Use as filling and icing.

Quick Coffee Filling and Icing

- | | |
|----------------------------|---|
| 1 pkg. vanilla pudding mix | $1\frac{1}{2}$ cups butter or margarine |
| 2 tbsp. instant coffee | 1 tsp. vanilla |
| $1\frac{1}{2}$ cups milk | 5 tbsp. icing sugar |

Combine pudding mix and instant coffee. Add milk and cook, stirring until thickened. Cool. Cream butter. Add cooled pudding, beating until smooth and fluffy. Blend in vanilla and icing sugar.

Broiled Coconut Frosting

- | | |
|--|-------------------------------|
| $\frac{1}{4}$ cup melted butter or margarine | $\frac{1}{2}$ cup brown sugar |
| $\frac{1}{4}$ cup cream | 1 cup coconut |

Combine ingredients and spread on 8" or 9" square cake right after it is removed from oven. Return to oven and broil 2 to 5 minutes, until delicately browned. Cool cake right in the pan.

Chocolate Baked Frosting

- | | |
|------------------------------|--|
| 1 cup graham cracker crumbs | 1 pkg. semi-sweet chocolate morsels, chopped |
| 1/3 cup shortening or butter | |
| Dash of salt | 1/3 cup chopped nuts |

Combine shortening, crumbs and salt to make a crumbly mixture. Add chocolate bits and nuts. Sprinkle over raw cake batter, pat firmly. Bake cake according to directions. Let cool in pan.

Fluffy Chocolate Icing

- | | |
|----------------------------|-------------------------------|
| 1/4 cup butter | 1 3/4 cups sifted icing sugar |
| 1/4 cup sifted icing sugar | 1/4 cup cocoa |
| 1 egg white | 2 tbsp. boiling water |
| 1/4 tsp. salt | 1/2 tsp. vanilla |

Cream butter until very soft. Blend in icing sugar, add unbeaten egg white and beat well. Sift salt, icing sugar and cocoa together and beat in gradually. Finally beat in boiling water and vanilla. Whip until icing is very light and fluffy. This icing keeps well.

Chocolate Frosting

- | | |
|-----------------------------|---------------------|
| 1 cup granulated sugar | 1 cup boiling water |
| 3 tbsp. cornstarch | 1 tbsp. butter |
| 2 squares unsweetened choc. | 1 tsp. vanilla |
| 1/4 tsp. salt | |

Shave the chocolate into tiny slivers and mix with sugar, cornstarch and salt. Pour in the boiling water and mix well, then cook until the mixture thickens and becomes glossy. Remove from heat and add the butter and vanilla and continue beating for 2 min. till ready for spreading.

Banana Cake Icing

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|----------------------------|--|
| 1/2 cup butter | enough boiling water to make a thick paste |
| 1 cup icing sugar | |
| 1 tsp. sweet cream | 1 tsp. vanilla |
| 1/3 cup cocoa dissolved in | |

Beat all ingredients together until of a spreading consistency.

Maple Icing

- | | |
|------------------------|------------------------|
| 4 tbsps. melted butter | 1 3/4 cups brown sugar |
| 4 tbsps. sweet cream | 1 tsp. vanilla |

Mix all ingredients together in top of double boiler. Cook over boiling water for 1 minute. Remove from heat and beat with rotary beater until of a spreading consistency.

Chocolate Frosting

- | | |
|-------------------|---------------------|
| 3 tbsps. butter | few grains of salt |
| 1 cup icing sugar | 2-2 1/2 tbsps. milk |
| 1/3 cup cocoa | 1/2 tsp. vanilla |

Cream butter with icing sugar, cocoa and salt. Add milk and vanilla and blend until of desired consistency.

Pink Party Cake Icing

- | | |
|-------------------------|--------------------|
| 2 tbsps. shortening | 1/2 tsp. salt |
| 2 tbsps. butter | 4 cups icing sugar |
| 1 tsp. vanilla | 9 tbsps. cream |
| 1/2 tsp. almond extract | red coloring |

Combine the shortening, butter, flavorings and salt. Blend well. Beat in 1/2 the sugar. Add the hot cream alternately with the remaining sugar. Add coloring but only enough to tint the icing a delicate pink.

Banana Nut Pudding

- | | |
|-------------------|----------------------------|
| 1 cup Brazil nuts | 1 pkg. strawberry gelatine |
| 1 egg white | 2 cups water |
| 3 tbsps. sugar | 2 bananas |

Put nuts through finest blade of food chopper. Beat egg white stiff add sugar gradually. Add nuts; mix. Smooth thin on 7"x11" pan; bake in hot oven, 450F, 5 to 8 minutes. Cool. Prepare gelatin according to directions on package; chill syrup; beat fluffy; slice bananas; add; chill firm. Serve on squares of nut pastry. Serves 4 to 6.

Carmel Bread Ring Custards

- | | |
|---------------------------------------|------------------------------------|
| ½ cup (lightly packed)
brown sugar | 1 teaspoon vanilla |
| ½ cup boiling water | 3 cups scalded milk |
| 2 eggs | 6 slices bread cut ½-inch
thick |
| 2 tbsps. granulated sugar | 6 cherries |
| Pinch of salt | |

Slowly melt and brown the brown sugar in a small heavy pan, stirring constantly. Remove from heat, add boiling water and cook until sugar is dissolved. Cool a little. Beat eggs slightly and stir in sugar, salt and vanilla. Add milk, which has been scalded in double boiler, to egg mixture, stirring constantly, add cooled carmel. Strain into 6 buttered individual baking dishes. Cut bread in rounds a little smaller than the tops of the dishes and cut a hole in centre of each (a doughnut cutter is excellent for this purpose). Place a round on each custard and press each down a moment until soaked through. Place dishes in a large pan, surround with hot water and oven-poach in a moderate oven, 350 deg, about ½ hour or until a silver knife inserted into the centre of a custard will come out clean. Decorate each with maraschino or preserved cherries. Serve hot or cold with pouring cream.

Cherry Nut Cream

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|-------------------------------|--|
| 1 pkg. vanilla pudding powder | 16 vanilla wafers |
| 1¾ cups milk | ½ cup diced colored marshmallows |
| 1 tbsp. unflavored gelatin | ½ cup chopped walnuts |
| ¼ cup milk | ½ cup coarsely chopped red
and green maraschino
cherries |
| 1 cup whipping cream | |
| ¼ cup granulated sugar | |
| ½ teaspoon vanilla | |

Prepare pudding as directed on the package, using 1¾ cups milk. Soften gelatin in ¼ cup milk before adding to hot pudding, stirring to dissolve. Cool. Beat cream until thick. Then gradually heat in sugar and vanilla. Carefully fold into pudding mixture.

Line 8-inch square pan with vanilla wafers. Pour half pudding mixture over wafers. Sprinkle with all the diced marshmallows, and half the nuts and cherries. Pour over remaining pudding, topping with remaining nuts and cherries. Chill thoroughly.

To serve, cut into squares and serve with additional whipped cream. Garnish with a cherry. Yields about 9 servings.

Chocolate Lime Swirl

- | | |
|------------------------------|--|
| 25 to 30 chocolate cookies | 1 tall can Carnation milk,
chilled to ice-crystal stage |
| 3 tablespoons butter, melted | 1 tsp. grated lemon rind |
| 1 pkg. lime jelly powder | 4 drops of green food coloring |
| ½ cup hot water | |
| ¼ cup lemon juice | |
| ¼ cup sugar | |

Butter a deep 9" glass pie plate or spring form pan. Line sides with 12 or more cookies. Crush remaining cookies, mix with butter,

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and place on bottom of pan, saving some for topping. Dissolve jelly powder in hot water. Add lemon juice and sugar and let stand while whipping Carnation Milk to a stiff froth. Add jelly mixture to whipped Carnation Milk and continue whipping till stiff peak is formed. Mix in lemon rind and food coloring. Pour over the cookie crumbs. Make swirl on top by outlining a large "C" with a spoon. Then pour remaining crumbs over the "C". Chill about 4 hours or till firm. Serves 6 to 12.

Angel Food Pie bridge dessert

- | | | |
|-----------------------|-----|-----------------------------|
| 4½ tbsp. cornstarch | 3 | tbsp. sugar |
| ¾ cup sugar | 1½ | tsp. vanilla |
| 1½ cups boiling water | 1 | baked pastry shell (9") |
| ¾ tsp. salt | ½ | cup cream, whipped |
| 3 egg whites | ½-1 | sq. bitter chocolate grated |

Mix cornstarch and sugar in a sauce pan or top of double boiler. Add boiling water, stirring constantly, and cook until thick and clear (approximately 10-12 min.). Add salt to egg whites and beat until stiff; add 3 tbsp. sugar and vanilla, beating until egg white are creamy. Pour hot cornstarch mixture slowly over the egg whites, beating continuously. Cool slightly and fill pastry shell. Cover with whipped cream (flavoring added if desired) and sprinkle grated chocolate (or nut meats) over top. This pie should be made at least 2 hours before serving. It has an ethereal quality and you'll have no failures. Serves 8 generously — and all for less than 5 cents per serving.

Cherry Pudding

- | | | | |
|----|------------------------------|----|--------------------------------|
| 2 | tbsps. butter or margarine | ¾ | cup milk |
| 1½ | cups sugar | 1½ | cups cooked or canned cherries |
| 1 | cup sifted all-purpose flour | ¼ | cup cherry juice |
| 1 | tsp. baking powder | | |
| ½ | teaspoon salt | | |

Cream together butter or margarine and 1 cup sugar. Sift together flour, baking powder and salt; add alternately with milk to creamed mixture. Pour into greased baking dish. Combine cherries with remaining sugar and juice; and heat. Pour mixture over batter. Bake in moderate oven, 350F. 35 to 40 min. Serve warm from dish. Serves 6.

Lemon Chiffon Pudding

- | | | | |
|---|--------------------------------|---|-----------------|
| 5 | tbsp. sifted all-purpose flour | 3 | eggs, separated |
| 1 | cup sugar | 1 | cup milk |
| 3 | tbsps. butter or margarine | ¼ | cup lemon juice |
| | | ¼ | tsp. lemon rind |

Mix flour and sugar. Cream together butter or margarine and flour mixture. Beat egg yolks until thick and lemon colored. Add yolks and milk. Gradually add lemon juice and rind. Beat egg whites until stiff but not dry; fold in carefully. Pour onto greased baking dish; place in pan with one inch hot water; bake in moderate oven, 350F., 35 minutes. Serves 6.

Fudge Pudding

- | | | | |
|---|------------------------------|----|--------------------------|
| 1 | cup sifted all-purpose flour | ½ | cup milk |
| 2 | tsp. baking powder | 1 | tsp. vanilla extract |
| ½ | teaspoon salt | 2 | tbsps. melted shortening |
| ¾ | cup sugar | ¾ | cup chopped walnuts |
| 6 | tbsps. cocoa | ¾ | cup brown sugar |
| | | 1½ | cups hot water |

Sift together flour, baking powder, salt, sugar and 2 tablespoons cocoa. Stir together milk, vanilla and shortening; add to dry ingredients. Add nuts; pour into greased 9" square pan. Mix brown sugar and remaining cocoa; sprinkle over batter. Now pour hot water over surface of uncooked batter in pan. Bake in moderate oven, 350F., 40 minutes. Serves 6. Hot or cold—also may be served with cream when cold.

Pineapple Gelatin Dessert

Makes about 6 servings. Combine in a bowl: 1 pkg. lemon flavored gelatin, 1 cup hot water. Stir until mixture is dissolved. Add—1 cup cold water. Mix well and chill until slightly thickened. Cut in quarters: 16 marshmallows. Place over hot water, stirring gently until melted. Stir into slightly thickened gelatin mixture. Beat together until well blended. Chill again, stirring once or twice while thickening to prevent marshmallow from floating. Fold in: 1 cup heavy cream, whipped, 1 (9-ounce) can crushed pineapple, drained. Turn into a (1-quart) mold which has been rinsed in cold water. Chill 2-3 hours, or until firm. Unmold. Garnish with maraschino cherries, pineapple chunks and additional whipped cream, if desired.

Pineapple Icebox Cake

- | | |
|---|---|
| 1 envelope unflavored gelatine | $\frac{3}{4}$ cup marshmallow cream or 1 cup (8) marshmallows |
| 2 tbsps. cold water | 1 cup heavy cream |
| 1 cup drained cubed pineapple, frozen and thawed, or canned | $\frac{1}{4}$ cup sugar |
| 2 tsps. lemon juice, fresh, frozen or canned | dash salt |
| | $\frac{1}{4}$ cup slivered blanched almonds |
| | 1 small sponge cake |

Sprinkle gelatine over water. Heat $\frac{1}{2}$ cup drained pineapple syrup and lemon juice to boil. Stir into gelatine until clear. Chill in refrigerator. Mix marshmallow cream or chopped marshmallows with stiffly whipped cream. Add slightly thickened gelatine, sugar, salt, almonds, pineapple. Cut cake into finger pieces and line bottom and sides of loaf pan. Cover with layer of filling, another layer of cake, remaining filling. Chill when firm (takes 3 to 4 hours in refrigerator), transfer from pan to serving plate. Cut into slices and serve 6 to 8 appreciative dessert-eaters.

Honey Dessert

- | | |
|--------------------------------------|-------------------------|
| 1 cup fine shredded coconut | 1 cup pineapple juice |
| $\frac{1}{4}$ cup butter | $\frac{1}{2}$ cup honey |
| 1 cup vanilla or graham wafer crumbs | 2 tbsps. sugar |
| 1 tbsp. gelatine | 1 cup evaporated milk |
| 4 tbsps. cold water | 1 tbsp. lemon juice |

Brown the coconut in butter until brown, stirring all the time. Add crumbs and mix. Press half of the mixture into 8"x8" pan. Reserve the rest. Soak the gelatine in cold water for 5 minutes. Dissolve it in hot pineapple juice. Add honey and sugar. Mix well and cool until slightly thickened. Beat chilled evaporated milk with lemon juice and rind until stiff. Beat the thickened jelly and combine with evaporated milk and beat again until it is like thick cream. Pour into lined pan of crumbs and sprinkle with the reserved crumb mixture. Refrigerate. Cut into squares and serve as a dessert with fresh or frozen fruit.

Grandma's Lemon Bread Pudding

- | | |
|-------------------------|----------------------------------|
| 3 cups milk | 1 lemon juice and rind |
| 1 cup sugar | $2\frac{1}{2}$ cups bread crumbs |
| $\frac{1}{4}$ tsp. salt | 1 tbsp. butter |
| 2 eggs | |

Heat milk, sugar, butter and salt. Add bread crumb mixture into egg yolks, beat together. Add a few maraschino cherries for color. Set pan in cool water and bake 30 minutes until set. Remove from oven. Beat egg whites stiff with 4 tbsps. sugar. Spread on top of pudding and put back to brown.

Apple Dessert Made Easy

- | | |
|---|-------------------------|
| 6 or 8 apples depending on size of dish | 2 tbsps. of butter |
| | $\frac{1}{2}$ cup flour |

Sugar, cinnamon to sprinkle ½ cup brown sugar
on top

Peel the apples and slice into a buttered baking dish. Sprinkle with the sugar and cinnamon. Combine the butter, flour and brown sugar, and spread the mixture on top of the apples. Bake about 30 minutes in a moderate oven (350 deg. F.) or until the apples are soft and top is a golden brown. Serve with whipped cream or just plain. If you wish you may make a pie crust and line the bottom of a pie plate, this also may be served plain.

Indian Pudding

3 cups milk	½ tsp. cinnamon
1/3 cup cornmeal	1 tbsp. molasses
¼ cup sugar	½ cup raisins
½ tsp. salt	

Scald the milk. Combine cornmeal with sugar, salt and cinnamon. Pour the scalded milk over the cornmeal mixture and stir. Mix in molasses and raisins. Pour into buttered baking dish and bake in moderate oven (350) for 1¼ hours. Stir several times during baking. Serve hot or cold, plain or with cream or ice cream.

Peach Surprise

2 cups sifted flour	fresh
2 tbsp. sugar	1 cup light brown sugar
¼ tsp. baking powder	1 tsp. cinnamon
½ tsp. salt	2 egg yolks
½ cup butter or margarine	1 cup heavy cream
12 peach halves, canned or	

Mix and sift flour, sugar, baking powder and salt. With pastry blender cut in the butter to the consistency of corn meal. Sprinkle the mixture over the bottom and sides of a nine inch pan. Place the peaches cut side up over pastry. Combine sugar and cinnamon and sprinkle over peaches. Bake for 15 minutes in 400 degree oven. Combine the egg yolks with cream. Pour over peaches and continue to bake for 30 minutes. Cool. Serve with whipped cream.

Carnation Milk Delight

1 tin Carnation milk (well chilled) important	1 pkg. Lushus Jelly powder, any flavor
½ cup sugar	½ cup boiling water

Chill tin milk in refrigerator overnight, that is very important. Dissolve jelly powder in half cup of boiling water, and set aside to cool a little, but do not allow to set.

Put chilled milk into a cold bowl and beat vigorously for three to five minutes, add half cup sugar gradually and beat until very thick, add the dissolved jelly powder and beat again until very thick. Pour into a pyrex dish and set into refrigerator to chill for about an hour, or until hard before serving.

Other Variations

No 1. Before setting to chill, add finely chopped nuts, or glace cherries, it would depend on what flavor jelly powder you are using. Serve with fresh fruit or cream. Very rich, if you like it.

No. 2. Line your flat pyrex dish with grated fine, buttered Graham Wafers and sprinkle a little on top before setting into the refrigerator to chill. When chilled cut into squares and serve.

No. 3. Put in your freezer for eight hours and serve as Ice Cream.

Pineapple Dessert

8 double graham wafers, crushed. $\frac{1}{2}$ cup melted butter.
Mix and take out $\frac{1}{2}$ cup crumbs. Press remainder into
9-inch square pan. Bake 10 minutes at 300 oven. Cool.

- | | |
|--------------------------|-------------------------------------|
| 2 cups icing sugar | 1 tin crushed pineapple,
drained |
| $\frac{1}{2}$ cup butter | |
| 1 egg | $\frac{1}{2}$ pint whipping cream |

Mix sugar, butter and egg. Cream well and spread on wafer crust. Beat cream stiff and fold in drained pineapple. Spread this mixture on top of butter-sugar layer. Top with $\frac{1}{2}$ cup crumbs. Cover with waxed paper and store in refrigerator overnight. Cut in squares and serve.

Pineapple Angel Dessert

- | | |
|---------------------------------|--|
| 2 tbsps unflavored gelatine | 1 No. 1 flat can of crushed pine-
apple drained |
| $\frac{1}{2}$ cup of cold water | |
| 3 egg yolks | 2 cups heavy cream whipped |
| 2 cups milk | 3 stiff beaten egg whites |
| 1 cup sugar | $\frac{1}{2}$ cup chopped walnuts |

Bake your favorite Angel Cake and cool.

Soften gelatin in cold water. Beat egg yolks, add milk and sugar; mix well. Cook over hot water until mixture coats a spoon. Add softened gelatine and stir until dissolved. Cool. Add drained pineapple. Fold in whipped cream, beaten egg whites and nuts. Line bottom of Angel cake pan with pieces of angel cake. Pour over one half gelatine mixture; add another layer of angel cake; then pour over remaining gelatine mixture. Chill unmold and garnish with whipped cream. Serves 10-12.

Beat 4 egg whites, 1 cup of sugar, 1 cup ground nuts. Rind

Cherry Pudding

- | | |
|--|------------------------|
| 1 can pie ready cherries (20 oz. size) | $\frac{3}{4}$ cup milk |
| $\frac{1}{2}$ cup sugar | 1 heaping cup flour |
| 1 tbsps. butter | 2 tsp. baking powder |
| | 1 tsp. salt |

Cream sugar and butter. Add milk, sift together flour, baking powder salt, and add to first mixture. Place this dough in the bottom of a deep baking dish (as this dough turns over in the oven). Then pour 2 cups boiling water over the pie-ready cherries, mixed with $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ tsp. salt. Pour this over the dough and bake at 375° for 45 minutes. When baked, the cherry sauce will be in the bottom of the dish. Serve hot or cold.

Chinese Delight

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|---------------------------------|---------------------------|
| $\frac{1}{2}$ cup rice | vanilla |
| 1 20-oz. tin crushed pineapple | sugar to taste (3 tbsps.) |
| $\frac{1}{2}$ pt. whipped cream | |

Cook rice in about 2 cups of salted water till tender and fluffy. Mix in the crushed pineapple when cool, fold in the whipped cream. Chill well and serve.

Chocolate Log Cake

- | | |
|-------------------------------|-------------------------|
| 5 eggs | 2 tbsps cocoa |
| $\frac{1}{2}$ cup icing sugar | 1 bottle whipping cream |
| 2 tbsps flour | |

Separate the eggs and beat the yolks until thick. Add the sifted sugar and continue beating until well blended. Add the cocoa and flour sifted together. Beat the egg whites until stiff but not dry. Add to the egg yolk mixture and beat hard for about ten minutes.

Pour into a large shallow pan lined with waxed paper and bake in a hot 400°F. oven for about 10 minutes. Turn out on a cloth that is sprinkled thickly with icing sugar. Allow to cool. Whip the cream and sweeten to taste. Reserve about four tablespoons of this and spread the remainder over the cake. Roll up as for jelly roll. To the remaining cream add sufficient icing sugar and cocoa to form an icing. Cover the cake with this and draw wavy lines with a fork to resemble a log. Set in the refrigerator until ready to serve.

This is a most delicious dessert, but it violates almost every law of cookery; the egg whites are beaten in, not folded and the cake, a sponge mixture is baked rapidly in a very hot oven. But try it, you'll love it.

Peach Cheese Delight

1½ cups whipped cream	2 beaten eggs
1 can sliced peaches (1 cup preserved)	1 pkg. lemon jello powder
2/3 cup sugar	1 lb. cream cheese
1 tsp. salt	¼ tsp. almond extract
	½ cup crushed graham wafers

Whip the cream. Cream the cheese then add whipped cream and beat until thick. Drain the peaches and chop fine (set aside some slices to garnish the top). In a saucepan, combine chopped peaches, sugar salt and the beaten eggs. Cook over very low heat stirring constantly until thick. Remove from heat and add jelly powder, stirring until dissolved, then cool. Fold in the cream cheese mixture. Butter a 7"x12" pyrex pan and coat with the crushed graham wafers. Spread the mixture into the pan. Garnish the top with sliced peaches. Chill until firm then cut into serving pieces.

Rice Pudding

3 tbsps. rice	pinch of salt
1 quart milk	1/3 cup chopped dates
2 egg yolks	1/3 cup chopped raisins
½ cup sugar	2 egg whites

Wash rice, add milk and bake in 275 oven for about 2 hours. Remove from oven. Beat egg yolks, add a little of the hot liquid from baked rice stirring constantly. Then add this mixture, the sugar, dates, and raisins to the rice. Fold in stiffly beaten egg whites. Place container in pan of hot water, return to oven and bake at 350 until custard is set.

Angel Snow Squares

1 envelope unflavored gelatin	3 unbeaten egg whites
4 tbsps. cold water	½ tsp. salt
1 cup boiling water	1 tsp. vanilla
2/3 cup granulated sugar	½ tsp. almond, if desired
	16 graham crackers

Roll the graham crackers into fine crumbs. Sprinkle gel-

atine over cold water and let soak 5 min. Add boiling water, stir until dissolved. Add sugar and stir until dissolved. Let cool slightly. Add egg whites, salt, and vanilla. Beat with rotary egg beater or in a electric mixer at high speed until mixture resembles thick cream. Turn into a 9x9x2-inch pan and chill. Cut into 1-inch squares, roll in cracker crumbs, and arrange in dessert glasses, or cut into larger squares and serve on whole graham crackers. Top with Golden Sauce.

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|--------------------------|------------------------------|
| 2 egg yolks | 1 tbsp. grated lemon rind |
| 1/3 cup granulated sugar | 2 tbsp. lemon juice |
| 1/3 cup melted butter | 1/2 pt. heavy cream, whipped |

Beat egg yolks until thick and lemon-colored. Gradually add sugar, continuing to beat. Add butter, lemon rind and juice. Blend. Fold in the whipped cream and serve.

Pies and Tarts

Cookie Tarts

- | | |
|--------------------------------|-----------------------------|
| 1 cup sifted all-purpose flour | 1/2 cup butter or margarine |
| 2 tbsp. sugar | 2 tbsps. milk |

Sift flour and sugar together, cut or work in butter or margarine (as in making pastry) and stir in milk. Pat small amounts of pasty in your smaller muffin tins. Cover bottom and halfway up sides of tins. Cool in refrigerator while you make up this.

LEMON FILLING:

- | | |
|------------------------------------|---------------------------|
| 1/2 cup sugar, plus 2 tbsps. | 1 cold cooked med. potato |
| 1 tbsp. butter or margarine melted | grated |
| 1 egg | Rind of 1 lemon |
| | 1 tbsp. lemon juice |

Mix all ingredients together thoroughly and fill tarts. Bake in a 300 F. or very slow oven for 8 minutes, then raise oven heat to 375 F. or moderate and bake a few minutes longer until slightly brown. Makes 24 tiny tarts that are as delectable a bit of eating as you could wish for.

Tart Pastry

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|--------------------------------|---------------------------|
| 1 cup sifted all-purpose flour | 2 tbsps. granulated sugar |
| 1/4 tsp. baking powder | 1/3 cup shortening |
| 1/4 tsp. salt | 1 egg, beaten |

Sift then measure flour. Add baking powder, salt, sugar and sift together again into a bowl. Cut in shortening using a pastry blender or two knives, until mixture is mealy. Stir in lightly beaten egg to make a soft dough. Knead lightly for 1/2 minute. Then chill dough for at least several hours. Roll chilled dough to an 1/8-inch thickness. Cut into rounds and pat lightly into pans patting gently yet snugly against bottom and sides of tart pans. Prick bottom and sides of shells with a fork. Bake in a moderate oven of 350 degrees for about 10 to 15 minutes, or until done. Time will depend upon size of tart shells. Fill with desired prepared filling. Yields about 1 dozen tart shells.

General McArthur Apple Pie

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|-----------------------|-----------------------|
| 8 green apples | 1/2 cup butter |
| 1 cup pineapple juice | 1/2 cup white sugar |
| 1/2 cup brown sugar | Small amount of water |
| 2 tbsps. cornstarch | cinnamon |

Peel and slice thickly the green apples, drop into boiling mixture of pineapple juice and sugar. Drain in collander to remove juice and

put fruit gently in pie crust. Dot with butter, sprinkle lightly with sugar and cinnamon, or if desired red cinnamon candy drops. Thicken juice with cornstarch mixed with a little water. Cook till thick and pour over fruit. Cover with criss-cross pastry strips. Bake 20 to 25 minutes in hot oven 450 degrees F., decreasing heat after first 15 minutes.

Boston Cream Pie

- | | |
|-------------------------|----------------------|
| 3 egg yolks well beaten | 1½ cups flour |
| 2 tbsps. milk | 1 tsp. baking powder |
| 1 tsp. lemon extract | |

Beat egg yolks and milk together add sugar slowly beating constantly, add lemon extract, then dry ingredients which have been mixed well and sifted. Pour into 2 layers. Bake in moderate oven 20 minutes. When cooled put the filling between the layers. Served with whipped cream.

Filling For Boston Cake:

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| ½ cup sugar | 1 tsp. lemon flavor |
| 1/3 cup flour or cornstarch | 1 tsp. vanilla |
| 2 cups milk | pinch of salt |
| 2 eggs well beaten | |

Mix sugar, salt and flour, add milk and cook in double boiler until thick and creamy add 2 eggs and cook for 3 minutes add flavoring and cool.

Raisin Meringue Pie

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|---------------------|-----------------------------|
| 2 tbsps. cornstarch | 1 cup raisins |
| ¾ cup sugar | 1½ tsp. lemon juice |
| ¼ tsp. salt | 1 baked 8-inch pastry shell |
| 1 tsp. cinnamon | 2 egg whites |
| ½ tsp. nutmeg | ¼ tsp. cream of tartar |
| ¼ tsp. cloves | ¼ cup sugar |
| 2 egg yolks | |
| 1 cup sour cream | |

Combine cornstarch, ¾ cup sugar, salt, cinnamon, nutmeg, cloves. Add egg yolks; mix well. Add sour cream, raisins, lemon juice. Cook over hot water until thick, stirring constantly. Cool; add nuts. Pour into pastry shell. Beat egg whites until frothy; add cream of tartar and ¼ cup sugar gradually. Continue beating until mixture is stiff and glossy. Spread over pie, sealing to edge of pastry. Bake in moderate oven (350 deg.) until delicately browned, 12 to 15 minutes.

Apple Custard Pie

1 pie shell slightly pre-baked.

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|-----------------------|-------------------------------|
| Filling: | 1 tsp. cinnamon |
| 4 cups applesauce | 2 tbsps. butter |
| ½ cup sugar | 1 tsp. lemon juice (optional) |
| TOPPING: | Pinch of salt |
| 1 egg | ½ cup sugar |
| ½ cup evaporated milk | 2 cups shredded coconut |

To make filling, sprinkle applesauce with sugar and cinnamon. Dot with butter. Bake 25 min. in 425 F. oven. Meanwhile beat egg slightly, add evaporated milk, salt, sugar, shredded coconut. Mix well. Then pour over baked pie. Put it back in oven and bake 20 min. at 375 deg. F. until golden in color.

Crustless Apple Pie

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|-------------------------------------|---------------------------|
| 6 or 8 thinly sliced cooking apples | ½ cup sifted flour |
| 1 tbsps. cinnamon | ½ cup brown sugar |
| ½ tbsps. grated lemon rind | ½ cup white sugar |
| Juice of 1 large lemon | ½ cup butter or margarine |
| | 1 tsp. salt |

Fill a greased 1½-qt. glass baking dish with thinly sliced apples. Sprinkle apples with cinnamon and lemon rind and lemon juice. Mix

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together flour, brown and white sugar, butter and salt. Make into a paste and spread over the apples evenly. Bake in a hot oven (425 F.). 40 min. or until apples are tender. Serve hot or warm. Cinnamon-flecked thin cream may be served with it, or a thin custard.

Cherry Layer Pie

- | | |
|----------------------------|-----------------------------|
| ¼ cup cherry juice | ½ cup sugar |
| ¼ cup sugar | ¼ tsp. salt |
| 2¼ teaspoons cornstarch | 1 cup sour cream |
| Dash salt | 1 beaten egg |
| 1 tbsp. butter | ½ tsp. lemon juice |
| 1 cup tart pitted cherries | 1 9-inch baked pastry shell |
| ¼ cup enriched flour | |

Combine juice, sugar, cornstarch, salt; cook until thick; add butter and cherries. Combine flour, sugar, and salt; stir in cream. Cook in top of double boiler until thick, stirring constantly. Add a little hot cream mixture to beaten egg, return to top of double boiler. Cook 3 minues, stirring constantly. Remove from heat; add lemon juice and cool. Put cherry mixture in 9-inch pastry shell. Top with sour-cream filling. Trim top with extra cherries, if you wish. Chill.

Pecan Chiffon Pie

- | | |
|----------------------------------|--|
| 3 beaten egg yolks | ½ tsp. ginger |
| ¾ cup brown sugar | ½ tsp. nutmeg |
| 1½ cups canned or cooked pumpkin | 1 tbsp. (1 envelope) unflavored gelatine |
| ½ cup milk | ¼ cup cold water |
| ½ tsp. salt | 3 stiff-beaten egg whites |
| 1 tsp. cinnamon | ¼ cup granulated sugar |

Combine egg yolks, brown sugar, pumpkin, milk, salt, and spices. Cook in double boiler until thick stirring constantly. Soften gelatine in cold water; stir into hot mixture. Chill until partially set. Beat egg whites; gradually add granulated sugar; beat stiff. Fold into gelatine mixture. Pour into baked 9-inch pie shell or graham-cracker crust. Chill until set. Garnish with perfect pecan halves.

Cream Puffs

To 1 cup boiling water add ½ cup (1 stick) butter or margarine. Stir with wooden spoon till butter melts. Add 1 cup sifted enriched flour and ¼ teaspoon salt all at once. Stir the mixture vigorously. Cook, stirring constantly, till the dough pulls away from the sides of pan and forms a ball around the spoon. Remove from heat and cool slightly. Add 4 eggs, one at a time, beating smooth after each. Drop dough by heaping tablespoonfuls 3 inches apart on greased cookie sheet. Bake in very hot oven 450 deg. 15 min., then in slow oven 325 deg. 25 min. Cool on wire rack. Makes about 8 big puffs.

Or for crispier cream puffs, turn oven off after baking. Cut tops from puffs and let stay in oven 15 minutes to dry. Fill centres with your favorite pudding or ice cream; or with a creamed dish or salad. Extra-special touch for dessert cream puffs: Drizzle chocolate sauce or frosting over the tops and sprinkle generously with chopped walnuts. Or serve each with a dollop of snowy whipped cream.

Pumpkin Pie with Nuts

Line a pie plate with pastry. Mix together.

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|---------------------------|---|--------------|
| 1/3 cup ground pecan nuts | 2 | tbsp. butter |
| 1/3 cup brown sugar | | |

Press this mixture into an unbaked pastry shell. Bake in hot oven 450 deg. for 10 minutes. The pastry must be half-baked.

Filling:

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|--------------------------------|---|---|
| 2 eggs | 1 | tbsp. flour |
| 1 cup cooked or canned pumpkin | ¼ | tsp. cloves |
| | ½ | tsp. of each—salt, cinnamon, and ginger |
| 2/3 cup brown sugar | 1 | cup sweet cream |

Beat eggs, add pumpkin, sugar, flour, salt, spices, cream and mix

altogether until smooth. Pour into pastry shell and bake 325 deg. for 40 to 45 minutes. The nut mixture keeps the pastry shell dry and crisp. Without it, the filling would soak into the dough.

PASTRY

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| 1 lb. lard | 1 egg |
| ¾ tsp. baking powder | 2 tbsp. vinegar |
| 4 heaping cups flour | in cup and add rest of cup |
| 1 tsp. salt | with water |

Sift flour, salt, baking powder in bowl, then add the lard and mix together until blended. Place egg and vinegar in cup and add rest of cup with water and beat it with fork for a few seconds. Then add to flour mixture and mix.

Shortbread Pastry

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|-------------------|----------------------|
| 1 cup shortening | 2 tsps. vanilla |
| ¾ cup icing sugar | 3 cups flour |
| ½ cup water | ½ tsp. baking powder |

Cream shortening, add sugar, water, vanilla and mix well. Sift flour with baking powder and blend in with pastry blender. Chill dough for 2 hours. Roll out on pastry cloth to ¼ inch thick. Cut with large cookie cutter to fit into tart pans loosely. Prick with fork. Bake at 375 for 15-20 minutes. Yield: 18 tart shells..

Pineapple Tarts

- | | |
|----------------------------|----------------------------------|
| 1 recipe shortbread pastry | ½ cup pineapple juice |
| ½ cup sugar | 1½ tsps. butter |
| 2 tsps. cornstarch | 1 tsp. grated lemon rind |
| 2 egg yolks, beaten | ¾ cup crushed, drained pineapple |
| 1 tsp. lemon juice | |
| ¼ cup hot water | |

Mix sugar and cornstarch in saucepan. Stir in water and juice gradually and heat to boiling. After boiling 1 minute, stir a little of the hot mixture into the beaten egg yolks, then return all of the mixture to the saucepan and boil 1 minute longer. Fold in butter, lemon juice, rind and pineapple. Fill tart shells and top with marshmallow meringue.

Marshmallow Meringue:

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|--------------------|--------------|
| ¼ lb. marshmallows | 2 egg whites |
| 1 tbsp. milk | ¼ tsp. salt |
| ¼ tsp. vanilla | ¼ cup sugar |

Place marshmallows and milk in saucepan. Cook over low heat, folding over and over until marshmallows are melted. Remove from heat, add vanilla and fold mixture until smooth and light. Beat egg whites until stiff, add salt and sugar and fold into first mixture. Pile on tarts and brown under broiler for a few seconds.

Jam Jam Pastry

- | | |
|----------------------|--------------------------|
| 5 cups flour | Knead like pie crust add |
| 1 lb. lard | 2 beaten eggs |
| ¾ cup sugar | ½ tsp. vanilla |
| 1 tsp. salt | ½ cup sour cream |
| 2 tsp. baking powder | |

Make dough. Roll out and line cake pan or pie pan. Put in a filling of sliced canned fruit sprinkled with sugar. Cover with crust. Bake 375 F. for about 40 minutes or until nicely brown. Can be used with any pie filling.

Lemon Cheese Pie

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|-------------------------|--------------------------|
| 1 cup sifted flour | ½ cup sugar |
| ½ tsp. salt | 1 tsp. vanilla |
| ½ cup shortening | 1 tsp. grated lemon rind |
| 3 to 4 tsps. cold water | 1 tbsp. lemon juice |
| 8 ozs. cream cheese | ½ cup whipped cream |
| 2 eggs | |

Sift together the flour and salt, cut in shortening. Sprinkle cold

water, tossing lightly with a fork until dough is moist enough to hold together. Form into ball. Roll out on a floured board into a circle 1½ inch larger than an 8" pie pan. Fit pastry into pie pan. Fold edges to form a standing rim. Flute edge. Prick crust with a fork. Bake in hot oven (425 degrees) for 8 to 10 minutes. Cream the cheese fluffy. Add eggs one at a time. Blend in sugar, lemon rind, lemon juice and vanilla. Beat well. Pour into baked pie shell and bake for 15 to 20 minutes in 350 deg. F. oven. Chill at least one hour before serving. Whip cream and flavor to taste, spread over pie and sprinkle with grated lemon rind.

Pecan Upsidedown Apple Pie

Pastry dough for 9-inch pie plate	(about 2½ lbs.)
4 tbsps. soft butter	1/3 cup brown sugar
2/3 cup pecans	1 tbsps. flour
2/3 cup brown sugar	Pinch of salt
Sliced peeled apples	Cinnamon and nutmeg to taste

Spread butter in 9-inch plate. Place pecans, round side down in pattern in butter. Press brown sugar over nuts. Line with unbaked pastry crust. Combine remaining ingredients and fill pie. Cover with pastry, prick with fork. Bake in 450 oven for 10 minutes then reduce heat to 350 for 30-45 minutes. Invert onto serving plate within 5 min. of removing from oven.

Pie Crust

5 cups flour	1 tsp. salt
1 tsp. baking powder	1 lb. shortening

Mix well, add 2 well beaten eggs to 1 cup cold milk and add to first mixture.

Pie Crust

2 cups flour	¼ tsp. salt
3 tsp. baking powder	1 cup shortening
2 tbsps. sugar	

Cream altogether and add 1 beaten egg, 1 tsp. vanilla and ½ cup milk, mix well together. (Makes 4 crusts).

Pumpkin Pie

2 cups mashed pumpkin (cooked)	¼ tsp. nutmeg
1½ cups milk	½ tsp. salt
1 cup brown sugar	1 tsp. ginger
4 well beaten eggs	2 tsps. cinnamon
	1 tbsps. flour

Mix all ingredients in order. Pour into unbaked pie shell. Sprinkle with cocoanut and bake in 450 oven for 8-10 minutes then reduce oven to 350 and continue baking until pumpkin custard is set or until silver knife inserted in centre comes out clean (about 50-55 min).

Angel Pie

4 egg whites	1 cup sugar
¼ tsp. cream of tartar	

Beat egg whites until frothy, add cream of tartar and continue beating until stiff. Gradually beat in the sugar. Spread in a well-greased and floured 10" pie plate. (A deep one is preferable) Bake for 1 hour at 275. Let meringue cool.

Filling:

4 egg yolks	3 tbsps. lemon juice
½ cup sugar	1 tsp. grated lemon rind

Beat egg yolks until thick and creamy, add sugar, lemon juice and rind and mix well. Cook in double boiler until thick. Cool. Whip ½ pt. whipping cream. Spread half of the whipped cream over the cooled meringue. Then cover with lemon filling and top with remaining whipped cream. Chill in refrigerator for 24 hours. Garnish with maraschino cherries and pineapple sections. Serves 6-8.

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Black Bottom Pie

- | | |
|--|--------------------------------------|
| 1 doz. ginger snaps or | 4 eggs separated |
| 14 graham wafers | 2 sqs. (2 oz.) unsweetened chocolate |
| ¼ cup softened butter | 1 tsp. vanilla |
| 1 envelope (1 tbsp.) unflavored gelatine | Few drops almond extract |
| ¼ cup cold water | ⅛ tsp. cream of tartar |
| 1¼ cup milk | 2 tbsp. rum flavoring |
| 1 tbsp. cornstarch | Unsweetened or semi-sweet chocolate |
| 1 cup sugar | |
| Dash of salt | |

Roll ginger snaps to make fine crumbs. Mix well with softened butter. Line 9" pie pan, pressing close against bottom and sides. Bake 10 min. in a slow oven 300 F. Soak gelatine in cold water. Scald milk. Add cornstarch to ¼ cup sugar and salt. Beat egg yolks, stir in sugar, cornstarch mixture, stirring smooth. Now stir in warm milk; cook over hot water, stirring constantly, until mixture coats spoon. Add dissolved gelatine. Melt chocolate over hot water. Divide custard into two parts, to one part add melted chocolate, vanilla, and almond extract. Turn this hot mixture into cooled crust. Cool other half custard. Beat egg whites foamy; sprinkle in cream of tartar, beat until stiff but not dry; beat in remaining sugar, adding cooled custard until well blended. Don't beat. Fold in rum flavoring; spread carefully on top of chocolate layer. Sprinkle with grated unsweetened chocolate or semi-sweet chocolate. Place in refrigerator to chill. May be served with whipping cream.

Creamy Overseas Fudge

- | | |
|--------------------------|-------------------------|
| 1 cup granulated sugar | 2 ozs. bitter chocolate |
| 1 cup brown sugar | few grains salt |
| ¼ cup corn syrup (scant) | 3 tbsp. butter |
| ½ cup milk | ½ cup chopped nuts |

Put first six ingredients in deep pan on stove. Stir occasionally until sugar melts. Boil gently until it forms syrup. Add butter and cook until soft-ball stage (238 F) Cool slightly, beat until creamy, add nuts. Pour while glossy in buttered pan to a depth of half an inch or more. Mark in squares.

Note: This keeps fresh for weeks if turned out of pan in one cake and wrapped in heavy waxed paper.

Christmas Fruit Balls

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|-------------------------|---------------------------|
| 1 cup dried figs | 1 cup pecans |
| 1 cup pitted dates | 2 tbsps. orange juice |
| 6 maraschino cherries | 2 tbsps. lemon juice |
| ¼ cup seeded raisins | ½ tsp. grated orange peel |
| 2 cups blanched almonds | Granulated sugar |
| 1 cup walnuts | |

Measure out fruits and nuts. Put through the food chopper. Add fruit juice and grated orange peel. Mix ingredients thoroughly. Form into small balls. Roll the balls in granulated sugar. Store in a cool place.

Snowballs

- | | |
|---------------------------------|---|
| 1 med. potato | sweetened chocolate |
| 1½ to 2 lbs. sifted icing sugar | 1 8-ounce package finely shredded coconut |
| ½ tsp. peppermint flavoring | |
| 1 eight-ounce package semi- | ½ lb. walnuts, chopped fine |

Peel potato. Cut in quarters and boil in small amount of water till tender. Drain off water. Place potato in mixing bowl and mash thoroughly. Sift icing sugar. Gradually add to the potato, creaming well after each addition, continue to add icing sugar until mixture is at a stage when it is stiff enough to shape into balls with the hands. Add peppermint flavoring.

The creamed mixture may be divided and tinted various colors

with vegetable coloring if desired. Shape into balls by rolling with hands. Balls should be a little larger than the size of a marble.

Melt semi-sweet chocolate over hot water. Coat two teaspoons with melted chocolate and toss cream centre until it is well coated. Roll in finely shredded coconut or chopped walnuts or some in each. Place on plate to cool. When the chocolate hardens the candies may be stored in a cool place till ready for use.

Marshmallow Puffs

Dip marshmallows into maple syrup that has been boiled till thickened, or into hot cream flavored with vanilla, until outsides of marshmallows are soft. Roll in finely ground walnuts or pecans. Chill before serving.

Marshmallows

- | | |
|--------------------|------------------|
| 4 cups white sugar | 1 cup cold water |
| 1 cup cold water | 1 tsp. vanilla |
| 4 pkgs. gelatin | pinch of salt |

Boil 4 cups white sugar and 1 cup cold water together until syrup is formed. Set aside to cool. Dissolve the gelatine in 1 cup of cold water and let stand for 5 minutes. Add vanilla and salt. Stir. Slowly pour syrup into gelatin mixture beating vigorously. Pour into mould and chill in refrigerator until set. Cut in squares.

Various methods to decorate marshmallows:

1. Divide the above mixture into 3 portions adding green, red and yellow food coloring to each. Pour into individual pans and sprinkle with coconut. Let set then cut in squares.

2. Put layers of graham wafers in pan and pour marshmallow mixture alternately with wafers, ending with marshmallow mixture. Allow to set then cut in squares.

3. Slice set marshmallows in squares and roll in corn flake crumbs or graham wafer crumbs.

Turkish Delight

- | | |
|-------------------------|--------------------------|
| 2½ envelopes of gelatin | ¼ cup cold water |
| 2 cups granulated sugar | ¼ cup lemon juice |
| few grains of salt | 1 tsp. grated lemon rind |

Place gelatin, sugar, salt and water in saucepan. Stir until dissolved. Boil for 20 minutes, but do not stir after mixture comes to a boil. Cool slightly and add lemon juice and rind. Pour onto greased pan and allow to set. The mixture may be divided and colored. Chopped nuts may be added if desired. Cut into squares and roll in icing sugar and corn starch.

Walnut Spice Kisses

- | | |
|-----------------|------------------------------|
| 1 egg white | ¼ tsp. nutmeg |
| 2 dashes salt | ⅛ tsp. cloves |
| ¼ cup sugar | 1 cup finely chopped walnuts |
| 1 tsp. cinnamon | walnut halves |

Beat egg white with salt till stiff. Gradually beat in sugar mixed with the spices. Fold in the crunchy chopped walnuts. Drop by teaspoonfuls onto well greased cookie sheet. Top with crisp walnut halves. Bake in very slow oven (250 deg.) 35-40 min.

Rocky Road Clusters

- | | |
|---|-------------------------|
| 2 cups (12-oz.) semi-sweet chocolate pieces | ¾ cup seedless raisins |
| 16 marshmallows, cut in pcs. | 1½ cups chopped walnuts |

Melt chocolate, stirring over warm water. Add remaining ingredients, stirring till well coated with chocolate. Drop by teaspoonfuls onto waxed paper. Makes 3 doz. walnut-rich, walnut-crunchy clusters.

Banana Walnut Fudge

Mix together in saucepan:

- | | |
|-----------------|------------------------|
| 3 tbsps. butter | ¼ cup white corn syrup |
|-----------------|------------------------|

- | | |
|----------------------------------|-------------------------------|
| 1 cup brown sugar, firmly packed | ½ cup mashed banana (1 large) |
| 1 cup granulated sugar | 2 tsps. lemon juice |
| ¼ tsp. salt | |

Cook, stirring, to a rolling boil, then cook, stirring, 3 min. more. Remove from heat; cool 15 min. without stirring. Beat till thick, creamy and light in color. Add: 1 cup coarsley broken walnuts
Turn onto buttered platter or shallow pan. Top with plump, golden walnut halves. Cool; cut in squares.

Seafoam Candy

- | | |
|-------------------------|---|
| 3 cups granulated sugar | 2 egg whites (¼ cup) |
| ½ cup dark corn syrup | 1 tsp. vanilla |
| ⅔ cup water | 1 cup chopped—walnuts, pecans or filberts |
| ½ tsp. salt | |

Combine sugar, syrup, water, salt in a 1½-quart saucepan; cook over medium heat, stirring constantly until sugar dissolves. Then put egg whites in large bowl of electric mixer.

Cook syrup without stirring to 248 deg. or firm ball stage. Just before syrup is ready, have egg whites beaten till stiff but moist. With beater at high speed, slowly pour in hot syrup.

Continue beating at high speed until candy holds its shape (about 6 minutes), scraping sides of bowl frequently with rubber scraper. Now with wooden spoon stir in the vanilla and nuts.

Spread in greased pan. Cool slightly, cut into squares. When firm remove from pan. Sea-foam candy is at its best when fresh but may be kept in covered container or wrapped in waxed paper.

Short Order Cooking

Baked Ham Slice

Pour an easy glaze over it; bake it an hour—

- | | |
|---------------------------------------|---------------------------------------|
| 1 center slice ham 1-in. thick | ½ cup finely ground soft bread crumbs |
| 1 tbsp. butter or fortified margarine | 1 tsp. dry mustard |
| ½ cup brown sugar | 1 cup pineapple juice |

Cut fat in several places around edge of ham slice; place slice in greased baking dish. Combine remaining ingredients in saucepan; heat to boiling and pour over ham. Bake uncovered in slow oven (300 deg.) about 1 hour; baste occasionally. Serves 4 to 5.

Ham'n Egg Sandwiches

- | | |
|-----------------------------|--------------------|
| 2 cups chopped cooked ham | ½ tsp. salt |
| 1/3 cup chopped onion | ⅛ tsp. pepper |
| ¾ cup chopped sweet pickle | ¼ tsp. dry mustard |
| 2 cups chopped celery | 2/3 cup mayonnaise |
| 4 hard-cooked eggs, chopped | 3 large round buns |

Combine ingredients, except buns; mix. Slice buns crosswise and fill with spread. Wrap each in aluminum foil. Heat in moderately slow oven (300 deg.) 30 minutes. Serves 8.

Pizza Pie

- | | |
|------------------------|----------------|
| 2 cups flour | ½ tsp. salt |
| 1 tsp. soda | 6 tbsp. butter |
| 1 tsp. cream of tartar | 1 cup milk |
| 2 tbsp. sugar | |

Sift dry ingredients and cut in butter then add milk.

- | | |
|-----------------|---------------------------------|
| FILLING: | 1 tin tomato soup or 2 of paste |
| 1 lb. hamburger | 1 tsp. salt |
| 2 onions | 1 tsp. chili powder |
| 1 tin mushrooms | ½ tsp. pepper |
| ½ green pepper | 2 tbsp. soya sauce |

Put base into pan, cover with filling and bake at 425 deg. for

10 min. Then at 375 deg. for 10-15 min. or until bubbly.

Chili Con Carne

- | | |
|---------------------------|-------------------------------|
| 1 lb. ground beef or pork | 1 15-oz. tin red kidney beans |
| 1 clove garlic | (or ½-lb. cooked dry beans) |
| 1 large onion chopped | 1 tsp. salt |
| 2 tbsp. fat | 1 tsp. chili powder |
| 1 10-oz. can tomato soup | ¼ tsp. pepper |
| 1 cup water | ¼ tsp. accent |

Melt the fat in frying pan, add the meat and onions and brown. In a saucepan heat the soup, water and beans to boiling. Add meat and spices and simmer for 15 minutes. Serves 6.

Fried Tomato Rings

Slice large firm red tomatoes dip in well beaten eggs and then in dry bread crumbs. Season with salt and pepper. Fry on both sides in oil until golden brown.

Potatoes with Mushroom Filling

- | | |
|--|---------------------------------------|
| 1½ cups dry mushrooms (fresh
may be used) | crumbs |
| 1 medium onion | ½ cup of mushroom soup |
| ½ cup butter | salt and pepper to taste |
| 2 egg yolks | 8-10 medium (uniformed) po-
tatoes |
| ½ cup fine (white bread) | |

If dry mushrooms are used, soak over night. Wash and cook well, then cut very fine. Fry the onion which was cut fine in ½ cup butter. Add the mushrooms, egg yolks, crumbs, and mushroom soup and salt and pepper. Mix well and set aside. Peel the potatoes. Scoop out the centre of each potato with sharp spoon, wash well, and place in a greased baking dish. Bake for 20 minutes in 375 deg. Then take the potatoes out and fill with mushrooms. Melt some butter and pour over the potatoes. Bake in 375 deg. for 30 minutes or till done. Basting with butter occasionally. Serve hot.

Potato Loaf

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|------------------|-------------------------------|
| 2 tbsps. milk | 1 tsp. finely grated onion |
| ¼ cup butter | ½ tsp. paprika |
| ¾ tsp. salt | 4 cups mashed potatoes |
| ½ cup mayonnaise | 10 thin slices process cheese |

Add milk, butter, mayonnaise, salt, onion and paprika to the hot mashed potatoes, blend thoroughly. Mould in a loaf pan, 8x4 inches. Chill thoroughly. Unmould and cut into six crosswise sections. Place two slices of cheese between each section, allowing them to extend above the top of the loaf. Place in a baking dish or platter and bake in a moderate oven, 350 deg. F., until cheese is melted and is a golden brown — about 10 minutes. Serve immediately.

Creamed Potatoes with Garden Peas

- | | |
|---------------------------------------|-----------------------------------|
| 12 medium new potatoes | 2 cups top milk or light
cream |
| ¼ cup butter or margarine | ½ tsp. salt |
| ¼ cup Robin Hood all-purpose
flour | 2 cups cooked peas |

Cook medium new potatoes in jackets until tender; remove jackets. Melt butter, add flour and blend. Add cream and cook over low heat until thick, stirring constantly. Add salt, pour over potatoes. Sprinkle cooked green peas over potatoes.

French Fried Onion Rings

Peel 4 medium onions. Cut into ¼ inch slices. Separate into rings. Add ½ cup milk to 1 egg, well beaten. Stir in ¾ cup Robin Hood All-purpose flour, sifted with ¼ tsp. baking powder and ½ tsp. salt. Dip rings in batter, one at a time. Fry in hot deep fat (380 degrees F.) until light brown (about 3 min.) Dr. in on absorbent paper.

Cabbage

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|------------------------|--------------------------|
| 1 med. head of cabbage | 2 eggs separated |
| ½ cup butter | ½ cup bread crumbs |
| 1 med. onion | salt and pepper to taste |

Cut the cabbage fine, put in container and cover with water. Boil for 10 minutes, then drain. Fry onions in butter, add to cabbage, egg yolks and ½ cup bread crumbs. Beat egg whites with salt and pepper fold into cabbage mixture. Put on top of double boiler or wrap in cheese cloth and boil in water for ½ hour. When done cover with buttered crumbs and serve as vegetable dish.

Glazed Carrots

Each whole carrot gets a glistening honey-butter coat. Cook carrots in boiling water till tender. Drain. Let stand a few minutes to dry. Melt 4 tablespoons butter in skillet. Blend in ¼ cup honey. Add the carrots, cook slowly, turning occasionally, till glazed.

String Beans and Glazed Tomatoes

In an iron skillet bring to a boil:

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|-------------------------|---------------|
| 1 qt. tomatoes (2½ can) | ¼ cup vinegar |
| ¾ cup sugar | |

Turn down heat and simmer 1 hour, stirring occasionally. Mix with cooked, hot string beans.

String Beans, Almonds & Mushrooms

Cook beans and drain. Blanch, sliver, and brown 2 tbs. almonds in 2 tbs. butter. Add 1 cup sliced mushrooms and brown. Add a little chicken bouillon. Mix with beans and serve very hot.

Stuffed Mushrooms

- | | |
|------------------------------|----------------------|
| 6 large mushrooms | 1½ tsps. chili sauce |
| 1½ tsps. finely diced onions | 1½ tsps. lemon juice |
| 1 tbsp. butter or margarine | ½ tsp. salt |
| ¼ cup soft bread crumbs | dash of pepper |
| ¼ cup chopped walnuts | |

Remove stems from mushrooms and chop. Cook chopped stems and onion in butter over low heat until tender. Stir in remaining ingredients. Stuff mushroom caps. Brush with butter. Arrange on broiler and broil.

Sweetbread

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|-------------------------|-------------------------------|
| 1 lb. sweetbreads | 2 egg whites |
| 1 onion | Sliced bread and bread crumbs |
| 1 cup thick white sauce | |
| 2 egg yolks | |

Parboil sweetbreads in ¾ water ¼ vinegar for about 30 minutes. Drain and mash well, add grated onions, white sauce, egg yolks, salt and pepper to taste. Fill ½ slice of bread with filling, covering with the other. Dip in egg, and crumbs and fry in fat. Serve hot.

Potato Rolls

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|---------------------------------|--------------------------|
| 1 qt. of cooked mashed potatoes | 4 large tbsps. of flour |
| 4 egg yolks | salt and pepper to taste |

Mix all together and beat well. Make little rolls. Dip in beaten eggs and bread crumbs. Fry in butter till lightly browned.

Succotash, Algonquin Indian Dish

- | | |
|------------------------|---------------------------|
| ½ cup diced celery | 2 tbsps. chopped pimiento |
| 2 tbsps. chopped onion | ½ cup milk |
| 1 can cut green beans | 1 tbsp. butter |
| 1 can cream style corn | ¾ tsp. salt or to taste |

Simmer celery and chopped onion until tender in the liquid

drained from beans. The liquid should be almost evaporated before adding the remaining ingredients. Simmer until heated through. Season to taste.

Baked Apples in Short Order

Combine 2 cups brown sugar, 2 cups water, $\frac{1}{4}$ teaspoon cinnamon, and dash of salt. Bring to a boil. Add 9 cored apples. Cook 3 to 4 minutes. Then place the apples in a baking dish. Pour the syrup over. Bake in moderate oven (375) deg. 20 minutes, or till done.

Frankfurter Salad Sandwich

Chop frankfurters in small pieces. Moisten with a little condensed tomato soup and season with chopped parsley and horseradish sauce. Split frankfurter rolls down the center and stuff with filling. Broil several minutes.

Lunch Frankfurters

Split 6 to 8 frankfurters lengthwise but do not cut all the way through. Open and place on baking sheet with cut side up. Heat and season package of frozen whipped potatoes according to package directions. Combine with 1 tablespoon prepared mustard, $\frac{1}{4}$ cup finely chopped onion, 2 tbsps. chopped pimento, $\frac{1}{4}$ cup chopped parsley and $\frac{1}{4}$ tsp. salt. Heap on top of frankfurters. Bake in moderate oven (350 deg.) for 20 minutes. Makes 3 to 4 servings.

Pigs in a Blanket

12 sausages	2 cups prepared biscuit mix
1 cup water	2 apples
$\frac{2}{3}$ cup milk	1 tbsp. brown sugar

Cook sausages in water for about 5 min.; drain. Add milk to biscuit mix. stir until blended. Roll in a rectangle, about 5"x10" and about $\frac{1}{2}$ in. thick. Wash, core, and cut apples in 12 wedges; do not pare. Dip in brown sugar. Press sausages into biscuit dough, alternating with apple wedges in any preferred design. Bake in hot oven, 400 deg. F., about 25 min.

Baked Cheese Roll Sandwich

Cut four deep, crosswise slices in a hard roll. Spread each cut with softened butter mixed with a little mustard and poke in a slice of onion and nippy cheese. Bake in a 350 F. or moderate oven about 10 minutes.

Cheese Balls

$\frac{1}{2}$ cups grated cheese	3 egg whites
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cups rolled crackers
$\frac{1}{4}$ tsp. paprika	

Mix cheese salt, paprika, add egg whites stiffly beaten. Take teaspoon of mixture roll it into small balls and let it stand for 30 minutes or more then fry it in deep fat for a minute or so. Serve hot with salad.

School Children's Lunch

Cook sausage in a skillet over low heat, then put links on slices of toast. Next heap them generously with applesauce and top that with a slice of cheese cut in half. After being garnished with pimento it all goes into the broiler. Grid on pan allows drippings to fall below, prevents smoking.

Campfire Baked Apples

Bake apples in usual way. While still warm, top with a snowy marshmallow. Pop under broiler just long enough to toast a golden brown. Variation: dip marshmallow in milk and dust lightly with cinnamon before placing on apple.

Chefs Appetizers with Liquid Garlic

Add liquid garlic to taste to 1 cup liver sausage (in bowl), $\frac{1}{4}$ cup minced celery, 2 tablespoons minced green pepper. Shape into balls and roll in minced dill pickle. For cheese spread, add liquid garlic to cream cheese. Soften with cream. Spread on crackers, and top with stuffed olive slices — or spread on $\frac{1}{2}$ inch luncheon meat cubes; roll in chopped parsley.

Lemon and Orange Drink

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|---|-----------------------|
| 3 oranges | 4 lemons |
| Squeeze juice and put rinds through grinder. Add: | |
| 6 cups sugar | 10 cups boiling water |
| 1 oz. Tartaric Acid | |

Let stand overnight. Strain and bottle. Pour $\frac{1}{3}$ of glass — add cold water and ice. Makes lovely summer beverage for children as well as base for adult cocktails.

MEATS

Ham Glazes

Spread top surface of ham with 1 cup brown sugar blended with $\frac{1}{4}$ cup prepared mustard and $\frac{1}{2}$ tsp. cinnamon.

Spread surface of ham with 1 tsp. dark brown sugar and 2 tps. dried mustard mixed with 3 tbsps. vinegar or sherry.

Place thin slices of unpeeled oranges over ham and sprinkle generously with 1 cup brown sugar that has been mixed with $\frac{1}{2}$ cup of all-purpose flour.

After scoring ham cover with honey and sprinkle with finely-grated orange or lemon rind

Baste during the last hour of roasting with 1 can of apricot or peach nectar blended with $\frac{1}{4}$ cup sherry.

After spreading ham with any one of these glazes, return ham to a 275 degree oven and bake for 40-60 minutes or until nicely browned. Baste ham several times during this period.

Raisin Sauce

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| $\frac{1}{2}$ cup brown sugar | 2 tbsps. lemon juice |
| 1 tsp. dry mustard | $\frac{1}{4}$ tsp. grated lemon peel |
| 2 tbsps. cornstarch | $1\frac{1}{2}$ cups water |
| 2 tbsps. vinegar | $\frac{1}{2}$ cup seedless raisins |

Mix brown sugar, mustard, and cornstarch. Slowly add vinegar. Add lemon juice, lemon peel water, and raisins. Cook over low heat until thick, stirring constantly. Makes 2 cups. Serve with ham.

Mexican Chicken

- | | |
|---|--------------------------------|
| 2 (2 $\frac{1}{2}$ to 3 $\frac{1}{2}$ lb.) chickens | 1 large onion (chopped fine) |
| Flour seasoned with salt and pepper | 2 cloves garlic (chopped fine) |
| 3 tbsps. fat or salad oil | 2 cups water |
| 8 canned pimientos | 4 tbsps. flour |
| | 2 tbsps. butter |

Cut chicken in serving pieces. Dredge in seasoned flour. Brown in hot fat. While chicken is browning prepare the sauce as follows: drain pimientos and mash through a sieve. Mix well with onion, garlic, and water. Pour over chicken, cover, and cook slowly for $1\frac{1}{2}$ hours or until chicken is tender. Thicken sauce with flour which has been blended. Remove chicken to a serving dish and into the butter. Serves 6 to 8.

Note: If you like a more highly seasoned dish, add to sauce, before pouring over chicken, $\frac{1}{4}$ tsp. Tabasco sauce, 1 tsp. Worcestershire sauce, 1 bay leaf and a stalk of celery. Remove bay leaf and celery before thickening.

Chicken Baked in Foil

Lightly brown chicken pieces in a frying pan containing a little fat. Remove chicken and in the same pan — barely brown small whole onions and mushrooms, allowing three each per serving. From a 12-inch-wide roll of aluminum foil tear off a 15-inch length for each serving. Lay out on the kitchen counter. In the center of each arrange 3 pieces of chicken, 3 mushrooms, 3 onions. Sprinkle with salt, pepper, a touch of paprika, chopped parsley. Add 2 tablespoons cream to each. Bring edges of aluminum foil together and seal with a tight double fold. Set the packages on a baking sheet or in a large shallow pan and bake in a hot oven, 425 deg., 1 hour—no watching needed. When ready to serve, place each on a dinner plate and turn back the foil so the chicken may be eaten from the silvery dish in which it cooked. If supper is delayed all you do is reduce heat at the end of the hour to very low, 250 deg.

Chicken Curry

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|---------------------------------------|--|
| 1 cup onions | 2½ tsp. curry powder (use less if Indian curry, taste will tell) |
| 1 cup celery
butter or bacon fat | |
| 1 cup mushrooms (stems
and pieces) | 2½-3 cups chicken stock
1 cup tomato juice |
| 2½ cups cubed cooked chicken | salt and pepper |

Chop onions and celery and fry in fat until clear and well cooked. Add chicken stock (fat removed) and cook until it thickens slightly. Add tomato juice, salt and pepper. Thicken stock with flour and water (or mushroom liquid if canned mushrooms are used). Add mushrooms and cook. Add chicken. Heat slowly and thoroughly, add curry powder. Simmer 20 minutes. Serve over cooked rice.

Banana as a side dish provides a pleasant contrast.

Jellied Chickeh in skin

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|-----------------------------|----------------------------|
| 1 medium boiling chicken | ½ cup of fine bread crumbs |
| ½ lb. of ground leg of veal | 2 eggs |
| ½ cup melted butter | salt and pepper to taste |
| 1 medium ground onion | |

Clean chicken as for roasting. Make incision through the middle of the backbone, being careful not to tear the skin. Slide skin off meat. Scrape meat from bones and have it ground. Mix ground veal and chicken meat, egg, onion, bread crumbs and seasoning. Prepare the skin by sewing all around with white thread, leaving a small opening for stuffing. Wrap stuffed chicken in cheese cloth and plunge it into a large pot which has the liquid for boiling. Let it simmer for 3 hours. Remove from boiling carefully, place between two boards and press with heavy object on top leaving overnight to cool.

Next day bring stock to a boil, strain, and cool. Unwrap chicken carefully and place in deep serving dish, cover with cooled stock and leave until it jellies.

STOCK: Into a large pot add three quarts of water, chicken bones, 2 pigs feet, 2 cloves garlic, large onion, bay leaf, celery and parsley. Salt and pepper to taste.

Beef Rolls

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|-------------------------------|-----------------|
| 2 lbs. round steak ¼" thick | thin |
| 1 large dill pickle | salt and pepper |
| 4 slices bacon | 2 tbsps. fat |
| 2 small peeled onions, sliced | |

Ct beef into 8 strips about 4"x2½". Cut pickle in eighths and bacon in halves. On each strip of meat place crosswise a piece of pickle, a bacon strip and 2 onion slices. Sprinkle with salt and pepper. Roll up crosswise. Tie with string. Barely cover with hot water, let simmer about 2 hours or until tender, adding more hot water if necessary. Make gravy and serve over beef rolls from which strings have been removed.

Veal with Sour Cream

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|------------------------|--------------------|
| 2 onions thinly sliced | 4 tbsp. butter |
| 3 tbs/ flour | ½ tsp. dry mustard |
| 1 tsp. salt | 2 tsp. paprika |
| 2 lbs. veal cutlets | 1 cup sour cream |

Cook onions in butter till golden brown. Mix flour, mustard, salt and paprika. Cut veal in serving pieces, coat well with flour mixture. Remove onions from pan and sear meat. Cover with onions.

Mix sour cream with the left over flour mixture and pour over meat. Cover closely and simmer about 1 hour.

Veal Cutlets with Laced Dumplings

Fry and prepare veal cutlets with gravy. In the meantime make dumplings as follows.

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|------------------------------|----------------------|
| 3 cups flour | yet not stale) cubed |
| 2 eggs | ¾ tsp. baking powder |
| salt | milk |
| 4 slices bread (not too soft | |

Mix flour, baking powder and salt (sift). Add eggs, cubed bread, then add enough milk to make dough of medium consistency. Form into egg shape size of grapefruit or slightly larger. Put into boiling water and let cook till well done. When done, drain and slice with sharp knife and put on dish with cutlets. In the meantime at the last minute separate the gravy and to it add 1 cup sour cream and paprika to give it color and added flavoring. Pour over cutlets and dumplings and serve.

Sweet and Sour Pungent Pork

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|---------------------------------|-----------------------------|
| 1 lb. lean pork | 2 tbsp. vinegar |
| 1 cup flour | 1 tsp. sugar |
| ½ tsp. monosodium glutamate | pinch of salt |
| 1 tsp. salt | 1 tsp. Worcestershire sauce |
| 1 egg | 1 tbsp. cornstarch |
| 1¼ cups salad oil | 2 tbsp. water |
| 1 can (14 oz.) pineapple chunks | 1 tbsp. onion flakes |
| ¼ cup catsup | 1 medium green pepper |

Cut pork into little cubes. Put flour M.S.G. and salt in a paper bag. Now dip pork in slightly beaten egg, drop cubes in flour mixture and give paper bag a good shake. Heat oil, dump in pork and brown. Takes about 15 minutes. Scoop out cubes, drain on paper towels.

Remove all but 1 tbsp. oil from pan. Drain pineapple chunks (save the syrup) and mix ½ cup of the syrup with catsup, vinegar, sugar, salt and Worcestershire sauce. Pour into pan in which pork cooked, mix cornstarch and water together smoothly and stir into sauce. Cook over low heat, stirring constantly, until smooth and thick. Dump in pineapple chunks, onion flakes, green pepper cut into chunks and the pork. Heat, don't boil and serve with hot rice.

Barbecued Spareribs

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|------------------------------|--------------------------------|
| 1 cup tomato ketchup | 1 tsp. chili powder |
| 2 cups water | ½ tsp. black pepper |
| 2 tbsp. vinegar | dash of cayenne |
| 2 tbsp. Worcestershire sauce | 1 large onion chopped |
| 1 tsp. salt | 1 clove garlic chopped |
| 1 tsp. celery seed | 4 lbs. spareribs cut in pieces |
| 1 tsp. paprika | |

Mix together put in roaster, cover and bake ¾ hour, then uncover and finish cooking for about ½ hour at 375 deg. F.

Devilled Chicken Thighs

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|-------------------------------------|---------------------|
| 2 lbs. fryer-chicken thighs or legs | 2 tps. salt |
| | 1½ tps. dry mustard |

½ cup butter or fortified
margarine

½ tsp. chili powder
dash of cayenne

1 tbsp. paprika

Dip chicken pieces in melted butter. Save remaining fat. Lay chicken 1 layer deep in a baking pan. Bake covered in a moderate oven (350 deg.) for 30 minutes. Mix spices with remaining fat and spread over chicken. Continue baking until tender, 45 minutes to 1 hour. Turn and baste with any remaining fat. Five to 6 servings.

French-Fried Chicken

1 cup enriched flour

½ tsp. sugar

½ tsp. salt

1 egg

2 tbsp. melted fat or salad oil

1 cup ice water

1 cup enriched flour

1½ tbsp. paprika

½ tsp. salt

1 2½-3 lb. chicken

Combine dry ingredients, egg, melted fat or oil, and ice water; beat well. Dip chicken pieces in mixture of flour, paprika, and salt; let dry then dip in batter. Fry in deep hot fat (350 deg.) till outside is crisp and brown, 10 to 15 minutes. Drain on absorbent paper.

Stuffed Drumsticks

1 pound fryer drumsticks
(12-14)

½ tsp. salt

½ cup water

1 can (3 to 4 ounces) deviled
ham

½ cup finely chopped celery

¾ cup cracker crumbs

1 slightly beaten egg

¼ cup milk

¼ cup butter or fortified mar-
garine

Simmer drumsticks in salted water in a covered pan until tender, 45 to 60 minutes. Cool and remove bone without cutting through meat (use a sharp, pointed knife to cut meat loose from bone ends). Remove bone, using a twisting motion. Stuff drumsticks with ham, celery, and ½ cup cracker crumbs. Combine egg and milk. Dip drumsticks in mixture, then in remaining crumbs. Brown in skillet.

Veal and Mushrooms Italian Style

3 lbs. veal steak, ¼-1/3" thick

½ cup enriched flour

1½ tsp. salt

dash pepper

2 tsp. paprika

3 tbsp. fat

1 4 or 6-ounce can sliced

mushrooms

1 bouillon cube

1 8-ounce can (1 cup) seasoned
tomato sauce

¼ cup chopped green pepper

1 10-ounce package noodles

Pound the meat thoroughly with sharp-edged meat pounder. Cut in serving pieces. Combine flour and seasonings; coat meat in mixture. Brown in hot fat. Place in 13x9½x2-inch baking dish. Drain mushrooms, reserving liquid. Add water to mushroom liquid to make 1 cup; heat to a boil. Dissolve bouillon cube in the hot liquid and pour over meat. Bake in moderate oven (350 deg.) 30 minutes. Combine tomato sauce, green pepper, mushrooms; pour over meat and continue baking 15 minutes. Meanwhile, cook noodles until tender in boiling, salted water; drain. Baste meat with the sauce just before serving; sprinkle with Parmesan cheese, if desired. Serve with hot buttered noodles. Makes 8 to 9 servings.

Stuffed Flank Steak

1 flank steak (1-1¼ lbs.)

1 tbsp. enriched flour

2 tbsps. prepared mustard

1 tsp. salt

1¼ cups bread cubes

1/3 cup chopped onion

1/3 cup chopped celery

¼ cup bacon drippings or

salad oil

½ to 1 tsp. poultry seasoning

¼ tsp. salt

Score steak on both sides; dredge in flour and spread one side with mustard. Sprinkle with 1 teaspoon salt. Combine remaining ingredients; spread over steak. Roll as for jelly roll; fasten with skewers

or toothpicks; lace with string. Brown on all sides in a little hot fat. Add 1 cup water. Cover and bake in moderate oven (350 deg.) 2 hours, or till tender. Makes 4 to 5 servings.

Meat on a Stick

Cut 1½ pounds beef, veal or lamb in 1½ inch cubes. Combine 1 teaspoon dry mustard, 1 teaspoon chili powder, ½ teaspoon ground ginger, ½ cup finely chopped onion, ¼ teaspoon finely chopped garlic, 1 teaspoon turmeric, 1½ teaspoons salt, ½ teaspoon coriander, 3 to 4 tablespoons lemon juice and 1 teaspoon honey. Mix thoroughly. Pour over meat. Let stand 10 minutes. Thread meat on metal skewers or split bamboo sticks. Broil till browned, or roast over open fire or charcoal.

Corn Beef in Cabbage

12-oz. can corned beef	1 tsp. onion salt
1 cup cooked rice	1 tsp. Worcestershire sauce
1 egg	1 medium-sized head of cabbage
3 tbsps. chili sauce	

Cut half-inch slice of top cabbage. Scoop out centre leaving ½-inch wall. Mash corned beef. Add and mix well remaining ingredients. Pack into cabbage firmly. Replace top slice of cabbage. Put in center of cheesecloth square and tie 4 corners tightly. Place in kettle of boiling salted water. Cover and cook until cabbage is tender (15-20 min.). For nice extra flavor, make small cheesecloth square. Tie into it 1 small onion, 4 whole cloves, 4 peppercorns, 1 bay leaf. Add to kettle while cooking cabbage. Cut in wedges and serve with tomato or mustard sauce.

Bean Bake with Meat Balls

1½ pounds ground pork	2 tbsps. vinegar
1 tsp. salt	1 tbsp. Worcestershire sauce
½ tsp. pepper	2 medium onions, sliced
2 tbsps. brown sugar	1 1 lb.-5 oz. can pork and beans
½ cup catsup	

Combine pork, salt, and pepper; form into 12 balls. Brown in skillet. Combine brown sugar, catsup, vinegar, and Worcestershire sauce; simmer till thick, about 15 minutes. Combine sauce and onion; pour over meat balls. Turn meat balls to coat with sauce; simmer 5 mins. Heat beans to boiling. Pour into 1½ quart casserole. Top with meat balls and sauce mixture. Bake in moderate oven (350 deg.) 50 to 55 minutes. Makes 6 servings.

Liver and Bacon Loaf

1 lb. ground beef	2 tbsps. chopped onion
½ lb. ground beef liver	2 tbsps. chopped green pepper
1 cup cracker crumbs	1 tbsp. chopped parsley
2 beaten eggs	1 tsp. salt
1 10½ or 11-oz. can condensed chicken rice soup	½ tsp. pepper
	3 strips bacon

Combine ingredients and mix well. Place mixture in 9½x5¼ inch loaf pan; top with bacon strips. Bake in moderate oven (350 deg.) 1½ hours. Serves 6 to 8.

Jellied Pigs Feet

3 pigs feet	2-3 whole peppers
1 small beef shank	salt
1 small pork shank	3 small cloves of garlic chopped fine
3 small onions	

Singe pig's feet over open flame or fire if possible. This not only removes any bristles but gives them a toasted flavour. Then wash and scrub in cold water. Place in kettle with beef and pork shanks, which have been cracked, add seasonings. Cover with cold water and simmer for 2 hours, or until the meat falls away from the bones. Strain

- | | | | |
|---|----------------------------|----|---------------------------------------|
| 2 | tblsps. chopped parsley | 1 | 3-ounce can sliced, broiled mushrooms |
| 1 | tsp. salt | 1½ | cups sour cream |
| | few grains pepper | 1 | 6-ounce package broad noodles |
| ¼ | cup milk | 2 | tblsps. poppy seed, if desired |
| 1 | beaten egg | | |
| ½ | cup fine, dry bread crumbs | | |
| ¼ | cup fat | | |

Combine veal, garlic, parsley, seasonings, milk, egg, and crumbs. Mix thoroughly. Shape in small balls. Melt fat; add kitchen bouquet. Brown meat balls in mixture. Remove meat balls. Stir in flour. Add mushrooms and sour cream. Cook until thickened, stirring constantly. Add veal balls. Cover and cook over low heat about 20 minutes. Cook noodles in boiling, salted water; drain; sprinkle with poppy seed, if desired. Serve around meat balls and gravy. Serves 6.

Stuffed Baked Ham Maraschino

Spread top of 2 ham slices, 1½" thick, with prepared mustard with horseradish sauce, and chunky peanut butter. Place 1 slice over other, spread side up. Score sides. Pour over 2 cups apricot or other tart fruit juice. Place in open baking pan. Bake 30 min. in 350 deg. F. oven. Pour 1 cup sherry over. Bake 45 min. more, at 350 deg. F. Take ham out of oven. Arrange, closely, on top maraschino cherries (with stems). Pour over ½ cup honey. Bake at 350 deg. F., 20 min., more, on lower shelf of oven.

Baked Ham Slices

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|---|---|---|----------------------|
| 2 | slices smoked ham, 1 inch thick | ¼ | cup brown sugar |
| | | ½ | tsp. dry mustard |
| 1 | No. 1 flat can crushed pineapple, drained | 2 | tblsps. whole cloves |

Slash fat around edges of ham; place one slice on shallow greased baking dish. Cover with crushed pineapple. Top with second slice and pour over pineapple syrup. Combine brown sugar and mustard; sprinkle over top. Stick whole cloves in fat around edge. Bake in moderate oven (325 deg.) 1½ hours. Baste occasionally. Serves 6.

Liver Pate

- | | | | |
|---|----------------|---|----------------|
| 1 | lb. fatty beef | 1 | lb. beef liver |
| 1 | lb. pork | 1 | lb. pork fat |

Cover beef, pork and fat with water. Add salt, carrots, celery, bay leaf and peppercorns. Also fresh parsley and herbs if desired. Allow to cook for 1 hour or until tender. Then add liver and cook for 30 minutes more. Allow to cool. Then remove meat and put through food chopper. Also grind 1 clove of garlic. Beat 2 or 3 eggs. Add to ground mixture together with a few bread crumbs. If mixture is too dry add some of the broth in which the meats were cooked. Season to taste. Line a loaf pan (8½x4½) with aluminum foil. Pack in mixture and bake in 350 deg. oven for ½ hour or until set. Can be served hot or cold or as a sandwich filling.

Chinese Chops

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|----|---------------------------|---|-------------------------------------|
| 4 | rib or loin pork chops | 2 | tblsps. corn starch |
| 1½ | tblsps. salt | 2 | tblsps. cold water |
| ¼ | cup water | 1 | (3-oz.) can sliced pineapple, cubed |
| 1 | chicken bouillon cube | ½ | green pepper, sliced in thin strips |
| 1 | cup hot water | 1 | tomato cubed |
| ½ | tsp. Worcestershire sauce | ½ | cup chopped celery |
| 1 | tsp. soy sauce | 4 | cups hot cooked rice |
| ⅓ | cup pineapple juice | | |
| 1 | tblsp. vinegar | | |
| ¼ | tsp. prepared mustard | | |

Brown chops thoroughly without added fat. Salt. Add the ¼ cup water and cover; simmer 30 minutes. Remove chops and pour off fat. In the skillet melt bouillon cube in the hot water and add Worcester-

shire sauce, soy sauce, pineapple juice, vinegar and mustard. Combine corn starch with 2 tablespoons water. Stir into skillet mixture and simmer until thick, stirring constantly. Add chops and remaining ingredients except rice, and simmer 5 minutes. Serve over steamed rice. Serves about 4.

Sweet and Sour Spareribs

- | | |
|----------------------|-----------------------------------|
| 2 lbs. spareribs | ¼ cup cold water |
| ½ tsp. salt | 1 cup fruit juice |
| 1 tbsp. shortening | 1 tbsp. soy sauce |
| 2 tbsps. brown sugar | ½ cup finely chopped green pepper |
| 3 tbsps. corn starch | ½ cup finely chopped onion |
| ¼ cup vinegar | |

Cover spareribs with water and cook for 1 hour. Drain, but save the liquid. Brown the ribs in the shortening. Drain fat and to it add sugar, corn starch, vinegar, cold water, fruit juice and soy sauce. Mix well and add to ribs. Now add enough of the liquid you have saved from cooking ribs to cover the spareribs. Cook for 5 minutes. Add peppers and onions and cook for 5 minutes more. Serve with fluffy rice.

Mexican Pork Chops

- | | |
|----------------------|--------------------------|
| 6 lean pork chops | 2 cups strained tomatoes |
| 6 tbsps. boiled rice | 3 tbsps. fat |
| 3 small onions | 2 tbsps. sugar |
| 1 green pepper | salt and pepper |

Melt fat and brown pork chops on both sides. Wash rice and place a tablespoonful on top of each chop. Sprinkle with minced onion and green pepper. Season tomato with salt, pepper and sugar, pour over chops. Cover closely and simmer for 1½ hours, adding a little water as tomatoes cook down. Serves 6.

Devilled Spareribs

- | | |
|------------------|-------------------|
| 6 large potatoes | 2½ lbs. spareribs |
| 6 large onions | |

Peel potatoes and onions, cut into serving pieces and place in a greased roaster or broiler pan. Place spareribs which have also been cut into serving pieces over potatoes and onions. Pour the following sauce over top.

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|------------------------|---------------------------|
| 1 cup tomato catsup | 2 tbsps. prepared mustard |
| 4 tbsps. white vinegar | 2 tsps. brown sugar |
| 2½ tsps. salt | 2 cups water |

Mix all ingredients together and pour over spareribs. (If sauce is not thick enough, boil until the right consistency is reached).

Studenetz

- | | |
|-----------------------------|---------------------------------------|
| 4 pigs feet | few bay leaves and mixed whole spices |
| 3-4 lbs. beef or veal shank | 3 garlic cloves (chopped) |
| centre cut | salt to taste |
| 2-3 small onions | |

Wash the pigs feet and beef shank and put in a large pot and cover with cold water and bring to a boil. Skim. Add the rest of ingredients and simmer gently until it is very tender. Take out the bones. Place the meat in shallow pan or dish. Strain the broth and pour over the meat and let stand in cool place overnight. Cut in squares and serve.

Jellied Veal Loaf

This recipe calls for cooked veal but for variation any leftover meat may be used.

- Make a standard gelatin of—
- | | |
|----------------------|------------------|
| ½ cup vinegar | ½ cup sugar |
| 2 cups boiling water | 2 tbsp. gelatin |
| 1 tsp. salt | ¼ cup cold water |
| 2 tbsps. lemon juice | |

Put vinegar, water, salt and sugar in a saucepan; boil for 5 mins. Dissolve gelatin in the cold water, add lemon juice. Remove vinegar mixture from heat and stir in gelatin mixture. Pour into greased salad mould (loaf pan 6"x8") and place in refrigerator until partially set. Add—

- | | | |
|---|---|-------------------------------|
| 1½ cups minced cooked veal | 2 | 2 tbsps. chopped parsley |
| ½ cup finely chopped onion | 1 | 1 tbsp. salad dressing |
| ¼ cup chopped stuffed olives
(or sweet pickle) | 1 | 1 tsp. salt |
| ¼ cup chopped celery | ¼ | dash of onion and celery salt |
| | | 1 tsp. pepper |

Mix all above ingredients, stir into gelatin mixture and let set in refrigerator until firm. Unmould on crisp lettuce and slice for serving.

Corned Beef

Make a brine of

- | | | |
|-----------------|---|---------------------------|
| 2 qts. water | 2 | tsp. saltpeter |
| 2/3 cup salt | 1 | handful of pickling spice |
| 2 tsp. pepper | 1 | large head garlic |
| 2 tsp. cinnamon | | |

Into this place a 5½ to 6 lb. piece of point brisket let it stand for 6 days. Then bring this meat to a boil in the same brine and simmer gently for 2½ to 3 hours. Cool in the same brine. When cool take out and dust with paprika.

Oxtail Barbecue

Wash and wipe with a damp cloth 2 disjointed oxtails. Dredge with a mixture of—

- | | | |
|---------------|---|------------------|
| 1/3 cup flour | ¼ | tsp. pepper |
| ½ tsp. salt | ½ | tsp. dry mustard |

Heat in a heavy saucepan; 4 tbsps. fine drippings, add meat and cook stirring occasionally until meat is nicely browned. Add 3 tbsps. vinegar, 2 tbsps. Worcestershire sauce, ¼ cup tomato ketchup, 2 cups boiling water, 1 cup onion (diced), 1 cup finely diced celery, 1½ tsp. chili powder. Cover closely, stir occasionally, simmer slowly until meat is tender (about 3 hours).

PYROHY

Buckwheat Varenyki

- | | | |
|------------------------|---|----------------------|
| 2 cups Buckwheat flour | ¾ | cup warm milk |
| ½ tsp. salt | 1 | egg |
| 1 tsp. baking powder | 2 | tbsps. melted butter |

Mix milk egg and butter. Pour over sifted flour, baking powder and salt. Knead until smooth and elastic but not too heavy. Let dough stand for at least 1 hour. Proceed with filling. (To shape, see Varenyki or Pyrohy recipe). Boil and serve at once with butter and sour cream.

- FILLING:
- | | |
|---|--------------------------|
| 2 | tbsps. cream of wheat |
| 1 | lb. of cottage cheese |
| 1 | egg |
| 2 | tbsps. butter |
| | salt and pepper to taste |

Beat egg and add to cheese and butter. Add cream of wheat and salt and pepper. Mix well.

BUCKWHEAT FILLING:

1 cup of buckwheat, cleaned and washed. Brown buckwheat with 1 tbsp. of fat in oven, then add enough water to cover and bake for 1½ hours. Cool, add some sauted onion, mix well and fill dough.

Mushroom Ooshka

Use the same dough for oosha as for Pyrohy.

Roll dough out as thin as possible and cut into 1½ inch triangles. Place ½ teaspoon of mushroom filling in each triangle. Roll from a base to a point. Shape like a ring by joining ends and sealing tight. Drop into salted boiling water, and boil for 7-8 min. till all float on top.

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FILLING:

1 cup of canned mushrooms	dash of garlic, salt and pepper
1 small onion	to taste
1 tsp. flour	

Dash of garlic, salt and pepper to taste. Cut mushrooms and onion fine. Add salt, pepper and garlic to taste. Sprinkle flour and mix well. Melt butter and fry mixture for few minutes, cool and use.

Varenyki or Pyrohy

DOUGH—

2½ cups flour	¾ cup warm milk
½ tsp. salt	2 tbsps. melted butter
	1 egg well beaten

Mix milk, melted butter and eggs. Sift flour and salt. Add liquid to flour and mix well. Knead on board until dough is smooth and elastic. Cover and leave in warm place for 2 hours. Roll out thin. Cut into 2" squares or into circles. Place a teaspoonful of filling on each circle then pinch edges together to form a ridge thus sealing the filling in. Drop pyrohy into salted boiling water. Boil for 8-10 minutes, drain and serve hot. Grease pyrohy with melted butter and serve with sour cream.

FILLING:

Boil approximately 12 medium potatoes with one small onion. Drain and mash. While still warm add ½ lb. of grated yellow cheese and ½ lb. of cream cheese. Mix well and allow to cool.

Cheese Knishes

2 cups flour	½ tsp. salt
2 tsps. baking powder	1 tbsp. sugar
¼ lb. butter	1 egg
1/3 cup sour cream	

Melt butter. Sift flour, salt, baking powder and sugar together. Add melted butter, sour cream and egg. Roll out dough as thin as possible and make knishes with the following filling:

1 lb. cottage cheese	1 tbsp. melted butter
1 tbsp. brown sugar	1 egg
1 tsp. salt	

Bake in moderate oven (350).

Knishes

Beat 4 eggs with ¾ tsp. salt, ¾ cup oil, ¾ cup warm water. Then sift in about 4 cups of flour and 2 tsps. baking powder. Add enough flour to make the dough soft and spongy but dry enough to come away from the sides of the bowl. Cover the bowl and let it stand in a warm place for at least 1 hr. Divide dough into balls about 6-8" in diameter. Roll out each ball separately using a lot of flour on the board in order to roll out each ball as thin as possible without it sticking or breaking. Spread a circle of filling (thick or thin depending on size of dough and preference) around edge of dough. Then carefully roll dough and filling towards the centre until dough breaks, leaving one continuous circle. Using palm of hand as a knife cut pieces about 1½-2 inches long and pat into a knish. Place in a well greased pan, dotting top of knish with a little fat and bake in a 425 oven turning knish over to brown on both sides. Dough will make approximately 75 knishes.

FILLINGS:

1 Any left over meats can be used. Grind meat and add mashed potatoes, 2 or 3 eggs and salt and pepper to taste.

2 Buckwheat (Kasha) can be ground in with the meat instead of the mashed potatoes.

3 Cheese Knishes. 3 boxes dry cottage cheese to 1 box of creamed cottage cheese. 3 eggs and about ½ cup of cream of wheat with salt and pepper.

SOUPS

Kapusniak Sauerkraut Soup

- | | |
|------------------------------|---------------|
| 1 lb. sauerkraut | 1 onion |
| ½ lb. pork meat or spareribs | 1 tbsp. flour |
| 3 'slices bacon or pork fat | |

Rinse sauerkraut and chop. Cover with boiling water and add meat. Cook for 1 hour. Cut up bacon or fat add chopped onion and fry until light brown. Then add flour and when browned add a little water and blend. Add to soup, bring to a boil and serve.

Borsch for Christmas Eve

- | | |
|--|-------------------------------|
| 1 qt. of cooked red beets cut in long strips | 3 qts. of water |
| 1 large onion | 1½ cups tomato juice |
| 1 stalk of celery | ½ cup melted butter or oil |
| 1 root of parsley | salt and pepper to taste |
| 1 small clove garlic | tiny ears made with mushrooms |

To water add cut up celery, onions, garlic and parsley. Boil for half hour, then drain. Add the beets and tomato juice and bring to a boil. Add melted butter, salt and pepper to taste. Serve hot with small ooshka.

Ukrainian Borsch

- | | |
|--------------------------------|-----------------|
| 3-4 young beets | 2 cloves garlic |
| 1 lb. meat (beef or lean pork) | whole spice |
| parsley | ½ bay leaf |
| carrots | ½ lb. tomatoes |
| onion | 1 small onion |
| 2 mushrooms | 2 tbsps. butter |

Grate the beets. Add 1 tbsp. butter. Cover with water and cook. In another pot place meat and add carrots, parsley, onion, mushrooms, garlic, whole spice and bay leaf. Cover with water and boil for 1½ hours. Strain the meat broth into the cooking beets. To this add some cut up cabbage, 1 or 2 cubed potatoes. Cook until potatoes are done. Now add the boiled, strained tomatoes. Allow to come to a boil. Add the small onion which has been sauted in the 2 tbsps. of butter. Serve.

Borscht, Beet Soup

- | | |
|-------------------|----------------------------|
| 1 cup rolled oats | 2 cups diced, cooked beets |
| 3 qts. water | 2 beaten eggs |
| 1 medium onion | 2 tbsps. flour |
| 1 lb. spareribs | 1 cup sour cream |

Simmer rolled oats in water for 1 hour then drain and save liquid. Cover spareribs with water. Add onion and cook until bones fall apart. Add the liquid from the ribs to the oatmeal liquid. Add to this the beets and bring to a boil. Mix beaten eggs with flour and blend into soup to thicken it. Before serving, add sour cream.

Sour Cabbage Soup

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|--------------------------|---------------------|
| 1 qt of sour cabbage | ½ lb. bacon |
| 1 med. onion | 1 cup of split peas |
| ½ cup millet (pshono) | 3 qts. of water |
| ¾ cup of grated potatoes | |

To a large pot add water, cabbage, grated potatoes and millet. Boil on low heat for 1½ hours, stirring at times. Cut bacon in small squares and fry with finely cut onions. Serve over cabbage.

Borscht

- | | | | |
|---|--------------------------------|---|-------------------|
| 1 | 20-oz. can whole beets | 6 | whole peppers |
| 1 | cup finely shredded cabbage | 1 | tsp. salt |
| 1 | med. green onion, chopped fine | 5 | cups water |
| 1 | carrot | 3 | cups tomato juice |
| 1 | apple, peeled | 1 | can consomme |
| | | 1 | tsp. sugar |

Grate carrot and apple, add cabbage, onion, pepper, salt and 5 cups water. Bring to boil and cook for 7 minutes. Then add the grated beets, beet juice, tomato juice, consomme and sugar. Bring to boiling point and remove from heat. Serve.

Brisket Soup

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|---|-----------------------------------|-----|-------------------------------------|
| 2 | lbs. beef brisket | 1 | large onion, chopped |
| 8 | cups water | ½ | cup Cheddar cheese |
| 1 | tbsp. salt | 2/3 | cup rolled oats |
| 5 | medium potatoes, peeled and diced | 1 | No. 2 can cream-style corn optional |
| | dash of celery salt | | |

Cut brisket in pieces and put on to simmer, covered, in salted water. When meat is tender, add diced potatoes, celery salt, onion, cheese, and rolled oats. A can of corn may be added, if desired. Continue to cook covered until vegetables are done, stirring once or twice during cooking process. Remove from heat and serve in separate small bowls, allowing a piece of beef for each bowl. Several small onions cut in slices may be added for decoration a few minutes before serving.

Cold Borscht

- | | | | |
|---|-----------------------------|---|-----------------|
| 9 | young medium beets (sliced) | 1 | cup sour cream |
| 2 | qts. water | 2 | cups buttermilk |
| 2 | medium cucumbers | ½ | tsp. salt |
| 4 | green onions | | |

Cover beets with water. Cook about one hour. Chill. Pour liquid off beets. Slice beets, cucumbers and onions. Combine sour cream, buttermilk and liquid from beets, add to vegetables.

Place in refrigerator until ready to serve.

Beet Soup

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|---|-----------------------------|---|---|
| 2 | tbsps. butter or margarine | 4 | cups soup stock or 2 cans condensed consomme and 2 soup cans of water |
| 2 | tbsps. chopped green pepper | | |
| ¼ | cup chopped celery | | |
| 2 | small onions, sliced | 1 | tsp. salt |
| 3 | cups shredded cabbage | ½ | tsp. garlic salt |
| 2 | cups shredded beets | ¼ | tsp. pepper |

Melt butter or margarine heavy kettle. Add green pepper, celery and onions. Cook slowly until soft, stirring frequently. Add cabbage and beets, soup stock or consomme and water. Cover and simmer for 30 minutes. Season and serve garnished with thin lemon slices or a spoonful of sour cream.

NOTE: If a thinner soup is desired add extra soup stock or a little water.

Mushroom Soup

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|----|-----------------------------|---|----------------|
| 1½ | lb. knuckle bone | | ned mushrooms) |
| 2 | qts. cold water | 1 | cup dry beans |
| 2 | tbsps. salt | 2 | large potatoes |
| 1 | qt. dried pidpenki (or can- | | |

When using dried pidpenki, soak overnight in cold water, rinse and parboil for about 20 minutes then rinse clean. The dry beans must also be soaked overnight.

Place bone in soup kettle, cover with water and bring to a boil.

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Add the pidpenki or mushrooms. Turn down to simmer, season with salt and a few whole spices, also an onion (left whole). Add the beans and cook for 1½ hours. A half hour before serving add the potatoes which have been cubbed. To serve, thicken the soup with a bit of flour which has been browned in butter.

Leek Soup

3	tblsp. fat	½	small onion, grated
1	cup sliced leeks	¼	cup chopped celery
4	cups cold water	2	tblsps. minced parsley
1	bay leaf	1	tsp. salt
2	tblsp. ketchup	½	tsp. pepper
2	medium potatoes, diced	1	cup milk

Melt fat, add leeks and cook but do not brown add water, bay leaf and ketchup. Cover and simmer for 20 minutes. Add potatoes, onion, celery, parsley, salt and pepper. Cook until potatoes are soft. Add milk and heat to boiling. Serves 4.

CASSEROLES

Holubchi Cabbage Rolls

1	small head cabbage (3-lb.)	1	small onion, chopped
½	lb. rice, uncooked	1	tin condensed tomato soup diluted
½	lb. minced pork		

Remove the core from the cabbage, but do not break head open. Place in a bowl and pour boiling water into the hole left by removing core. This will separate leaves. Remove the leaves separately and cut off the stem, so that they will not break in rolling. If leaves are too big, cut in half along the centre vein.

Pick over rice and wash thoroughly. Cook for 10 minutes in boiling salted water. Then drain well and wash in cold water. Drain again.

Place rice back in cooking pot. Add chopped onion, and season with salt and pepper to taste. Add a small amount of water. A little bacon fat or dripping is nice mixed with the rice. Simmer rice mixture for a few minutes. Then add the mixed pork. Mix well.

Spread a spoonful of this mixture on each cabbage leaf. Then roll up tightly as you would a jelly roll.

Line a large baking dish with cabbage leaves. A pyrex or aluminum dish is good. Place the holubchis closely together in this and pile the others on top till the dish is full. Cover with more cabbage leaves. Pour ¼ cup to ½ cup hot water over all. Place in a hot oven, about 400 degrees, for about ½ hour. At end of that time, remove the top leaves. Shake the pan to distribute the juice. Pour one tin tomato soup diluted with an equal quantity of water over all. Reduce oven temperature to 350 deg. Cover and steam for another hour.

Stuffed Cabbage

1	med.-sized cabbage	as for meatballs)
1	lb. ground pork (prepared	

Steam cabbage for a few minutes. Remove and place in salted water for about 1 hour. Remove and drain. Arrange meat stuffing between leaves. Tie the head of cabbage with string to keep it from falling apart and place in roasting (or suitable) pan. Pour canned tomatoes over the cabbage and bake in a moderate oven until done.

Stuffed Cabbage

1	med.-sized cabbage	and ½ lb. veal)
1	lb. ground meat (½ lb. pork	

To the meat add finely chopped onion, salt and pepper). Steam

the cabbage leaves. Remove and place in cold water. When cool remove and drain, salt lightly and allow to stand overnight. Next morning select the largest leaf of cabbage and lay it rib side down on work table. Continue laying leaves down in order of size until a good firm base has been formed. Now spread meat stuffing over this base and roll up like a jelly roll. Place roll in a pan, cover with water and let boil for ½ hour. Pour off water but save it, do not throw it out. With the liquid make a gravy by browning 2 tbsps. flour with 2 tbsps. butter. Add liquid from cabbage, bring to a boil then pour over cabbage roll and bake in a slow oven for about 1 hour.

Stuffed Cabbage

- 1 med. sized head of new cab- ¼ lbs. meat (ground and prepared as for meat balls)

The cabbage should be a loose, not firm, head so that the meat filling may be put easily between the leaves.

Cut the cabbage into 5 sections, almost through, just so that all the sections are held together at the base of the head. Divide the meat into five portions and stuff the cabbage with the meat putting a little filling between each leaf. Tie cabbage firmly. Place in a deep container such as a roasting pan. Salt each section of cabbage and pour 2 tbsps. melted fat (such as bacon fat or fried pork fat) over the portions. Pour a little water into the pan, just enough to allow the cabbage to cook, less than half the pan. Cook for 45 min., turn cabbage portions over then cook for 45 mins. more. Brown 2 tbsps. flour in 2 tbsps. lard or butter. Add some of the liquid from the pan in which the cabbage was cooking. Stir well, then add 2 or 3 tbsps. sour cream. Stir again then add to cabbage in the pan. Be sure this gravy is not too thin. This will serve 5. With this stuffed cabbage serve boiled potatoes covered with the gravy from the cabbage. A VERY TASTY MEAL.

Sausage Crown with Potato Salad

- | | | |
|---|-----------------------------|-------------------------|
| 4 | slices diced bacon | taste) |
| 1 | med. onion, chopped | pinch of marjoram |
| 1 | tbsp. bacon drippings | pinch of thyme |
| 2 | cups mashed potatoes | 2 |
| 4 | cups cubed stale bread | eggs, beaten |
| 1 | tbsp. minced parsley | salt to taste |
| | ½ tsp. powdered sage (or to | 1 |
| | | doz. link pork sausages |

Saute bacon and onions until brown. Add to potatoes with bacon drippings, bread cubes, parsley, and seasonings. Stir in beaten eggs. If mashed potatoes are very stiff, ¼ cup milk or enough to moisten may be added. String sausages through the center, being sure all curve in same direction. Make dressing into a round mound on trivet or baking or roasting pan and tie sausages around it. Bake in moderate oven (375 deg.) for 30 to 40 min., or until sausages are done. Delicious served with cole slaw. Serves 6.

Scalloped Chicken

Put a fat, 5-pound hen in a large pot with a carrot, a sliced onion, 2 teaspoons salt and 2 quarts boiling water. Let it cook very slowly 2½ hours or until meat begins to leave bones. Let bird cool in its own liquid. When cool, take out and pull meat off bones and the skin off the meat. Put skin through the meat chopper. Cook giblets in salted water until tender.

While hen cooks, make stuffing. Crumble up 1½ loaves 2-day-old white bread (save crusts to grind up and use other ways). Melt ½ cup butter or margarine in a very heavy skillet. Cut up 6 sprigs parsley, 6 scallions with their tops (or 1 medium onion) and 2 large stalks of celery, their tops, too! Cook vegetables in the melted fat over low heat for 5 minutes. Then mix into bread crumbs lightly with a fork to keep dressing fluffy. Grind the cooked giblets and mix in. Add 1 tsp. salt, good dash white pepper and 1 tsp. poultry seasoning. Finally,

mix in 6 tbsps. of the chicken broth. No more or your dressing will be heavy.

The sauce. Skim the fat off the top of chicken broth and heat 1 cup in large heavy saucepan. If you don't get that much fat, make up the difference with butter or margarine. Heat 4 cups chicken broth and 1 cup of milk together, but do not boil. Stir 1 cup sifted flour into melted fat until smooth. Add broth-and-milk mixture gradually, stirring constantly. Add 2 tps. salt. Cook until very thick, stirring all the time. When cooked, beat 4 eggs slightly and mix in a little of the sauce. (This to keep eggs from curdling). Then combine sauce and eggs and cook over low heat another 3 or 4 minutes. But keep stirring! When you take it off range, add ground chicken skin.

Grease one very large or two small casseroles. Put stuffing in the bottom carefully. Pour over it half the sauce. On top of this the chicken meat, which has been cut up with scissors into nice pieces. Add remaining sauce. Take 1 cup dry bread crumbs and toss in 4 tablespoons melted butter. Sprinkle on top. Put casserole in moderate oven, 375F.. and bake 20 minutes or until crumbs are golden brown and scalloped chicken is piping hot all the way through. This amount serves 12 generously.

TV Egg Surprise Casserole

- | | |
|--|-----------------------------|
| 6 hard cooked eggs | ¾ cups cubed process cheese |
| 1 can (1¼ cups) cream of mushroom soup | food or aged cheese |
| 1/3 cup milk | 2 tbsp. green peppers |
| ½ tsp. paprika | 3 cups toasted bread cubes |
| | 1/3 cup butter |

Heat mushroom soup and mlk, add cheese, paprika, green pepper and 2 cups toasted bread cubes which have been tossed in melted butter. Pour into buttered 1½ quart caserole. Arrange egg halves on top. Top with remaining bread cubes. Bake in moderate oven 350 deg. F. for 20 minutes. Yield 6 servings.

Liver Buckwheat Sausage

- | | |
|-------------------------------------|---------------------|
| 1 lb. cleaned and roasted buckwheat | 4 good sized onions |
| 2 lb. pork liver | pepper and salt |
| 1 lb. pork fat | casing |
| | boiling water |

Plunge liver in boiling water, take out, cut in small pieces and mince. Cut fat, mlt, add chopped onions, fry till golden brown. Pour about 2 qts. of boiling water over buckwheat, add the above mixture, mix well, season to taste. The mixture should be thin enough to pour into the casing. Add more water if necessary. Clean your casing, cut to size you like, fill each one and tie. Then boil the ready filled sausages in boiling water very slowly for 10 minutes. Now they are pre-cooked. You could keep them in frig. Bake in a very slow oven for two hours, with a little bacon grease over them. This recipe should make 8-10 sausages.

Broiled Ham Slice with Peach Halves

- | | |
|--------------------------------------|----------------------|
| 1 slice ham, center cut, 1 in. thick | 2 tbsps. peach syrup |
| | ¼ cup brown sugar |
| 6 canned cling peach halves | |

Preheat broiler. Cut edge of ham in several places to prevent curling; place on broiler rack 3 inches below heat; turn after 15 minutes. Drain peach halves and measure 2 tbsps. of the syrup. Combine syrup and sugar and spread over peach halves. Place around ham and broil 10 to 15 minutes longer. Serves 4 to 6.

Saturday Supper

To each 16-18 ounce can pork and beans, add 3 tbsps. brown sugar, 1 tsp. prepared mustard, and ¼ cup catsup. Combine all in casserole. Cover. Bake 1 hour or longer in moderate oven (350 deg.)

Uncover. Split franks lengthwise; arrange in a whirligig on casserole. Drizzle with catsup. Bake 20 minutes longer. Serve with thick slices of brown bread.

Pork Chop Casserole

Season and flour pork chops. Fry until browned on both sides then place in a casserole. On each chop place the following ingredients in the order given and season.

- 1 slice onion (¼" thick)
- 1 ring of green pepper (¼ in. thick)

Fill ring of green pepper with uncooked rice. Over rice place a heaping tbsp. of canned tomatoes. Pour a tin of consomme plus some of the tomato juice from the canned tomatoes over chops. In place of consomme, an oxo cube can be dissolved in warm water and poured over the chops. Place casserole in the oven (350) and bake for about 1 hour. Spoon the sauce over the chops from time to time as they bake. If chops become too dry, add more liquid.

Creamed Spring Chicken

Cut up 2-3 lb. chicken, roll each piece in flour, pepper and salt, and fry in deep fat to a golden brown. Place pieces in a casserole (a deep dish). Add about one and one half cups of sweet cream, or enough to cover the meat. Chop finely, one small onion, and parsley, add to meat. Place in oven which has been pre heated to 350 deg. and bake for 15 min.

Greek Haddock

- | | |
|--|-----------------|
| 2 cups well drained canned tomatoes (or fresh, sliced) | ¼ cup salad oil |
| ½ tsp. sugar | 2 tbsps. flour |
| 3-4 tbsps. minced fresh parsley | 1 tsp. paprika |
| 1½ to 2 lbs. haddock | 1 tsp. salt |
| | p.nch of pepper |

Cover bottom of baking dish with tomatoes. Sprinkle with sugar and parsley and place haddock over top. In a bowl mix the salad oil thoroughly with the flour, paprika, salt and pepper. Pour over the fish and bake in 400 degree oven for 20 minutes. Serve with Rice Fondue.

Macaroni Cheese Loaf

- | | |
|------------------------------|-------------------------|
| 1 cup macaroni | 1 tbsp. chopped parsley |
| ½ lb. American cheese, diced | 1 tbsp. chopped onion |
| 1½ cups milk, scalded | salt and pepper |
| 1 cup soft bread crumbs | paprika |
| ¼ cup melted butter | 3 eggs, beaten |
| 1 canned pimento, chopped | |

Cook macaroni according to package directions; drain. Melt cheese in top of double boiler, gradually add milk. Stir constantly and add remaining ingredients. Fold in macaroni and pour into greased 9x5" loaf pan. Bake at 325 deg. F. for about 50 minutes or until firm. Serve hot or cold. Serves 6.

Noodle Hungarian

- | | |
|------------------------------|------------------------|
| 1 6-oz. package fine noodles | dash Tabasco sauce |
| 1 cup cottage cheese | ½ tsp. salt |
| 1 cup sour cream | dash pepper |
| ¼ cup finely chopped onion | 2 well-beaten eggs |
| 1 garlic clove, minced | 3 tbsps. grated cheese |
| 2 tsps. Worcestershire sauce | |

Cook noodles in boiling, salted water; drain. Stir in remaining ingredients. Place in greased 1½-quart casserole. Bake in pan of hot water in moderate oven (350 deg.) 30 minutes. Sprinkle with American cheese. Return to oven 10 minutes. Serves 6.

Pork Chop Topper

- | | |
|--------------------------------------|--|
| 4 pork chops, cut ½ in. thick | ½ cup milk |
| 1½ tsps. salt | 3 med. potatoes, peeled and sliced (¾ lb.) |
| ½ tsp. pepper | 1 lb. shredded cabbage |
| ¼ cup chopped onion | ¼ cup flour |
| 1 can condensed cream of celery soup | |

Cut excess fat from pork chops. Sprinkle with salt and pepper. Grease skillet lightly with a piece of the excess fat. Place chops in skillet and brown on both sides over medium heat—about 15 mins. Remove chops, pour off fat; measure 2 tbsps. into skillet. Add onion, celery soup and milk; stir until well blended. Meanwhile prepare potatoes and cabbage. Starting with the potatoes, put two alternating layers of potatoes and cabbage in a 2½ quart casserole, sprinkle each layer with flour and pour over it about one fourth of the celery-milk sauce. Top with the chops, cover and bake in a moderate oven 350 deg. for 1 hour and 15 minutes. Makes 4 servings.

Rice Fondue

- | | |
|----------------|------------------------|
| 1 cup hot milk | 1½ cups cooked rice |
| 1 tbsp. butter | ½ cup cheese (diced) |
| ½ tsp. salt | 2 eggs slightly beaten |
| ¼ tsp. paprika | |

Mix all ingredients except eggs. Stir in eggs. Pour into a buttered baking dish and bake for 30 minutes in 350 oven.

Spaghetti Sauce

- | | |
|--------------------------|-------------------|
| 1 onion | 1 lb. ground beef |
| 3½ cups cooked tomatoes | 1 bay leaf |
| 1 green pepper (chopped) | 1 tsp. salt |
| 2 cloves garlic | ½ tsp. pepper |
| 2 tbsps. fat | |

Cook onions and pepper in fat. Add meat and brown. Add remaining ingredients and cook for 10 minutes. Boil spaghetti and pour sauce over it.

Turkey or Chicken Dressing

Grind 1 cup raw carrots, ½ cup green pepper, ½ cup red pepper. Add 1 cup fried onions, ½ clove crushed garlic, pepper, salt. Mix in 2 eggs, and fine bread crumbs. Mix altogether until all juice is absorbed and mixture is thick.

Fish Souffle

- | | |
|------------------------------|---------------------|
| 2 tbsps. butter or margarine | ¼ tsp. salt |
| 2 tbsps. flour | 4 eggs separated |
| 1 cup milk | 1 lb. canned salmon |

Melt butter, add flour and, scalded milk. Cook until thick stirring all the time. Add pepper and salt. Beat egg until thick, and gradually add to it the white sauce. Add the fish with the juice. Fold in the stiffly beaten egg whites. Pour into greased casserole dish and bake in moderate oven for 50 minutes. Serves 6 people.

Stuffed Peppers

- | | |
|------------------------------------|---|
| 6 green peppers | butter |
| 2 cups chopped ham or chicken meat | salt and pepper to taste |
| 2 cups cooked rice | ¼ cup bread crumbs mixed with 3 tbsps. butter |
| 1 cup tomato juice | ¾ cups chicken broth or beef broth |
| 1 med. chopped onion fried in | |

Cut the peppers in half, remove the white membrane and seeds. Pour boiling water over it. Drain. Mix meat, rice, juice, pepper and salt. Stuff half the pepper with the dressing and on top sprinkle but-

tered bread crumbs. Place in a casserole or a frying pan. Pour the broth over it, and bake for 25 minutes.

Austrian Cabbage

Shred 1 small head of cabbage. Saute it slightly in butter or bacon fat. Add ½ tsp. salt, ¼ tsp. paprika, one onion and a little bit of garlic minced. Place cabbage in baking dish and pour 1 cup sour cream over it. Bake at 375 deg. for 20 minutes.

Baconized Macaroni and Corn

- | | |
|-----------------------------------|----------------|
| 2 cups macaroni | 1 tsp. salt |
| 1½ cups medium white sauce | ¼ tsp. pepper |
| 1 cup canned corn (whole kernels) | 3 slices bacon |
| WHITE SAUCE— | 1½ cups milk |
| 3 tbsps. butter | salt |
| 3 tbsps. flour | pepper |

Melt butter, add flour then hot milk, salt and pepper. Cook 3 minutes, stirring constantly.

Cook macaroni until tender. Add white sauce, seasonings and corn. Pour into a buttered casserole. On top lay the strips of bacon. Bake 15 minutes or until bacon is crisp.

Fried Rice

- | | |
|--------------------------|--------------------|
| 1½ cups long grain rice | 1 green pepper |
| 2 lean pork tender-loins | 3 eggs beaten |
| cooking oil or bacon fat | 4 tbsps. soy sauce |
| 4 medium onions | |

Wash rice and drop into cold salted water. Bring rapidly to boil and cook over high heat until just tender. Drain and place in warm oven to dry rice while preparing the rest of ingredients. Cover bottom of heavy skillet with cooking oil or bacon fat. Add pork, cut into thin strips. Brown quickly, and finish cooking covered.

Remove to a bowl. Cut onions and pepper coarsely. Add to a skillet and cook gently with cover on until just tender. Remove to bowl with pork and pour beaten eggs into skillet. Add more fat if needed. Cook eggs until firm, stirring constantly. Add to bowl with pork. Now add more oil or fat to skillet and cook rice, tossing constantly until it is hot. Add pork, vegetables and soy sauce, toss lightly together. For variation, leave out the pork and add 2 cans of cleaned shrimp just before serving, or add a can of drained bean sprouts.

Scalloped Potato Supreme

- | | |
|----------------------------------|--|
| 8 med. potatoes or 8 cups sliced | ½ tsp. pepper |
| ¼ cup chopped green pepper | 1 10½ or 11 oz. can condensed cream of mushroom soup |
| ¼ cup minced onion | 1 cup milk |
| 2 tps. salt | |

Alternate layers of potatoes, green pepper, and onion in greased baking dish; season each layer with salt and pepper. Mix mushroom soup and milk; pour over potatoes. Cover and bake in moderate oven. (350 deg.) 1½ hours. Serves 8.

Scalloped Potatoes

- | | |
|------------------------------|-------------------------------|
| 4 tbsps. butter or margarine | ¼ tsp. pepper |
| 4 tbsps. enriched flour | ½ cup chopped onion |
| 4 cups milk | 7 cups thinly sliced potatoes |
| 3 tps. salt | |

Melt butter; add flour and blend. Add milk and cook over low heat until thick, stirring constantly. Add seasonings and onion. Put half of potatoes in a greased 13x9½x2 inch pan. Cover with half of

sauce. Add remaining potatoes, then sauce. Cover and bake in moderate oven (35 deg.) 30 minutes. Uncover and continue baking 30 minutes. Makes 8 servings.

Party Green Beans

- | | | | |
|---|---|---|--|
| 1 | 3-oz. can (¾ cup) sliced mushrooms, drained | 1 | 10-oz. pkg. frozen green beans, cooked and drained |
| 1 | tbsp. butter or margarine | ½ | cup sour cream |

Heat mushrooms in butter. Add remaining ingredients, and salt and pepper to taste. Heat thoroughly. Makes 4 servings.

Peas and Mushrooms

- | | | | |
|---|------------------------------|---|---|
| 1 | 3-oz. can mushrooms, drained | 2 | lbs. fresh or 1 12-oz. pkg. frozen peas |
| 3 | tbsps. butter or margarine | | |

Heat mushrooms in butter. Cook peas in a little boiling salted water until tender; drain. Add mushrooms and butter. Makes 4 servings.

Corn in Sour Cream

- | | | | |
|---|---------------------------------|---|----------------|
| 2 | cans whole kernel corn, drained | 2 | tbsps. flour |
| 2 | tbsp. butter | 1 | tsp. salt |
| 2 | tbsp. onions, chopped | 1 | cup sour cream |

Cook the onion in butter until it is soft. Blend in flour and salt. Add cream and stir lightly but thoroughly until it is smooth. Let boil; add the drained corn; heat through. Garnish with parsley and paprika.

Company Cauliflower

- | | | | |
|---|-------------------------|---|------------------------|
| 1 | med. head cauliflower | 2 | cups milk |
| ½ | lb. mushrooms, sliced | 1 | tsp. salt |
| ¼ | cup diced green pepper | 6 | slices pimiento cheese |
| ⅓ | cup butter or margarine | | dash paprika |
| ¼ | cup enriched flour | | |

Separate cauliflower in medium pieces. Cook, covered, in boiling salted water till just tender, about 10 to 15 minutes. Drain. Meanwhile brown mushrooms and green pepper lightly in butter; blend in flour; gradually stir in milk and cook, stirring constantly, till thick, add salt. Place ½ the cauliflower in a 1½ quart casserole. Cover with half the cheese, then half the sauce. Repeat layers. Sprinkle with paprika. Brown lightly in moderate oven (350) about 15 mins. Makes 6-8 servings.

Creamy Cabbage

- | | | | |
|---|-------------------------|---|------------------|
| 4 | cups shredded cabbage | ¾ | tsp. celery seed |
| 1 | 3-oz. pkg. cream cheese | ¼ | tsp. salt |
| 1 | tbsp. light cream | | |

Cook cabbage, covered, in small amount boiling salted water till just tender. Drain thoroughly. Soften cream cheese; blend in cream, celery seed, and salt. Toss lightly with cabbage till cheese melts. Serve immediately. Makes 4 servings.

SALADS

Sea Food Salad

- | | | | |
|---|---|---|---------------------------|
| 1 | cup frozen or canned (6½ oz. can) flaked crab meat or 1 7-oz. can tuna, flaked. | 1 | cup diced celery |
| 3 | hard-cooked eggs, sliced | ½ | cup sliced stuffed olives |
| | | ½ | cup mayonnaise |
| | | 3 | tbsps. lemon juice |

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½ cup broken blanched almonds ½ tsp. salt

Combine crab meat or tuna, eggs, almonds, celery, and olives. Blend remaining ingredients; add to crab-meat mixture; toss lightly. Serve in lettuce-lined bowl; garnish with tomato wedges. Pass extra mayonnaise.

Tomato-Crab Meat Salad

6 large ripe tomatoes	1 tsp. salt
¼ cup lemon juice	¼ tsp. paprika
1 7-oz. to 8 oz. can crab meat	¾ cup diced green pepper
2 cups finely diced celery	2/3 cup mayonnaise
1 tbsp. grated onion	4 hard-cooked eggs, sliced
½ cup chopped pecans	

Scald tomatoes 1 minute in boiling water or turn over heat to loosen skin. Peel; scoop out center; sprinkle with salt and turn upside down to chill. Mix remaining ingredients, except hard-cooked eggs. Chill. Fill tomato cups; garnish with egg slices and parsley or water cress. Serve on lettuce cups with extra mayonnaise. Serves 6.

Luncheon Chicken Salad

3 cups diced cooked chicken	2 tbsps. orange juice
1 cup diced celery	2 tbsps. vinegar
1 cup diced pineapple	Dash each of salt, marjoram,
1 cup orange sections	thyme, and rosemary
½ cup chopped walnuts	½ cup mayonnaise
2 tbsps. salad oil	

Combine chicken, celery, fruits, and nuts. Blend oil, orange juice, vinegar, and seasonings. Add to chicken mixture; let stand 1 hour. Drain. Add mayonnaise and toss lightly. Serves 8 to 10.

Devilled Eggs

6 hard-cooked eggs, peeled	½ tsp. dry mustard or 1 tsp.
2 tbsps. mayonnaise	prepared mustard
1 tsp. vinegar	¼ tsp. paprika
½ tsp. salt	2 or 3 drops Tabasco
Dash of pepper	

Halve eggs lengthwise; remove yolks and mash. Combine egg yolks with remaining ingredients. Refill egg whites. Chill.

Golden Egg Salad

9 hard-cooked eggs, chopped	½ tsp. salt
¼ cup chopped green pepper	¼ tsp. pepper
2 tbsps. chopped pimiento	1 3-oz. pkge. cream cheese
¼ cup chopped celery	¼ cup mayonnaise
1 tbsp. chopped parsley	1 tbsp. chili sauce or catsup
2 tbsps. minced onion	

Combine eggs, vegetables, and seasonings. Blend cream cheese with mayonnaise and chili sauce. Add to egg mixture; mix thoroughly. Pack lightly in individual molds or a ring mold. Chill about 4 hours. Unmold on bed of endive. Serve with lettuce hearts and extra mayonnaise. Serves 6 to 8.

Tomato Salad

6 red-ripe tomatoes	1 cup chopped cucumber
3 hard-cooked eggs, chopped	½ tsp. salt
2 tbsps. chopped onion	¼ cup salad dressing or mayonnaise
¼ cup chopped green pepper	

Cut each tomato in three slices. Combine remaining ingredients; mix lightly. Spread between tomato slices. Top each tomato with a sprig of parsley. Arrange on ruffly leaf lettuce. Serves 6.

Mayonnaise for Coleslaw

- | | | | |
|---|--------------------|---|----------------------|
| 1 | 1 tsp. salt | 2 | 2 tbsps. vinegar |
| ¼ | ¼ tsp. paprika | 2 | 2 cups salad oil |
| ½ | ½ tsp. dry mustard | 2 | 2 tbsps. lemon juice |
| | Dash of cayenne | 1 | 1 tbsp. hot water |
| 2 | 2 egg yolks | | |

Mix dry ingredients; add egg yolks and blend. Add vinegar and mix well. Add salad oil, 1 teaspoon at a time, beating with rotary beater, until ¼ cup has been added. Add remaining salad oil in increasing amounts, alternating last ½ cup with lemon juice. Add hot water; this takes away oily appearance. Makes 2 cups.

Maison Dressing

- | | | | |
|---|------------------------------|---|-------------------------------------|
| 1 | 1 tsp. rich prepared mustard | 1 | 1 tbsp. wine vinegar |
| 1 | 1 tsp. lemon juice | 1 | 1 tbsp. drained chutney,
chopped |
| 1 | 1 tsp. Worcestershire sauce | 1 | 1 cup minced water cress |
| 5 | 5 tbsps. olive oil | | Salt, pepper |
| 3 | 3 tbsps. chili sauce | | |

Blend all ingredients well. Add salt and pepper to taste. Pour into dressing server ;garnish with extra minced water cress. Pass to spoon over fruit salad. Serves 4. For seafood salad: Omit chutney. Mix sauce with shrimp, crab-meat, or lobster salad. Serve on small amount of shredded lettuce or romaine.

A RUSSIAN DRESSING is made quickly: Add 2 tablespoons sweet pickle relish, ¼ cup chili sauce, 1 teaspoon minced green onion, and 1 hard-cooked egg, chopped, to 1 cup mayonnaise; then mix.

Cooked Salad Dressing

- | | | | |
|---|-------------------------|----|---|
| 4 | 4 tbsps. sugar | 4 | 4 slightly beaten egg yolks |
| 2 | 2 tps. salt | 1½ | 1½ cups milk |
| 4 | 4 tbsps. enriched flour | ½ | ½ cup mild vinegar |
| 2 | 2 tps. dry mustard | 2 | 2 tbsps. butter or fortified
margarine |
| | Few grains cayenne | | |

Mix dry ingredients; add egg yolks and milk: cook in double boiler until thick, stirring constantly. Add vinegar and butter; mix well and cool. Makes 3 cups. For variation, try adding some thick sour cream, horse-radish, or some chopped hard-cooked eggs.

Sauerkraut Salad

Shred enough raw cabbage to make six quarts. Salt to taste and allow to stand for 15 days. On 16th day, drain and reserve juice. Then shred four carrots. Chop 2 bunches of celery, fine, also finely chopped 4 sweet green peppers. Salt carrots, celery and pepper, and pour boiling water over them. Allow to stand for 3-4 hours. Drain and mix lightly with sauerkraut. Add enough salad oil to just coat vegetables. Pack loosely in sterilized jars. Pour 2-3 tablespoons of reserved juice and 2-3 tablespoons of salad oil into each jar. Seal tightly and store. This may be used when needed as a coleslaw. Add chopped onion before serving.

Shrimp Salad

- | | | | |
|---|-------------------------------|---|----------------------|
| 1 | 1 5-oz. can small shrimps | ¼ | ¼ tsp. lemon juice |
| ¼ | ¼ cup diced celery | ¼ | ¼ tsp. pepper |
| 2 | 2 hard cooked eggs, diced | ¼ | ¼ tsp. salt |
| 1 | 1 tbsp. chopped sweet pickles | ¼ | ¼ cup salad dressing |

Mix together all ingredients except shrimps. Combine with shrimp. chill, serve on lettuce leaf or on ritz or carlton crackers.

Mineral Oil Dressing

- | | | | |
|---|--------------------|---|----------------|
| 2 | 2 cups tomato soup | 1 | 1 tsp. salt |
| 1 | 1 cup mineral oil | ½ | ½ tsp. paprika |

$\frac{3}{4}$ cup vinegar
 $\frac{1}{2}$ cup sugar

3 tbsps. of onion juice

Put in a quart jar and shake well.

Harvest Time Salad

In saucepan, combine 2 tbsps. sugar, 1 tbsps. enriched flour, and $\frac{1}{2}$ cup honey; bring to boiling. Cook 1 min., stirring constantly. Gradually stir $\frac{1}{3}$ cup lemon juice into 1 beaten egg; then add small amount of honey mixture. Return to remaining mixture. Bring just to boiling, stirring constantly; remove from heat. Cool. Stir in one 1-pound can (2 cups) fruit cocktail, drained, 1 cup banana slices, $\frac{1}{3}$ cup diced orange sections, $\frac{1}{4}$ cup halved maraschino cherries; fold in 1 cup heavy cream whipped. Pour into refrigerator tray; freeze firm, about 3 to 4 hours. To serve cut in squares and garnish with orange sections, if desired. Makes 6 to 8 servings.

Pavlova Jelly

Gelatin
Hot water
Sugar
 $\frac{3}{4}$ cup milk
Sliced peaches
 $\frac{3}{4}$ cup peach juice

Lemon flavoring
Vanilla flavoring
Red food coloring
Green food coloring
Few grains salt

FIRST LAYER—Dissolve $\frac{1}{2}$ env. gelatin and 3 tbsps. sugar in $\frac{3}{4}$ cup hot water. Add 2 tbsps. lemon juice. Divide the mixture. Color one half red and one half green. Pour the green into a mould. Set aside the red.

SECOND LAYER—Dissolve $\frac{1}{2}$ env. gelatin in $\frac{1}{4}$ cup hot water. Add 1 tbsps. sugar to $\frac{3}{4}$ cup milk and stir until sugar is dissolved. Flavour with vanilla. Add a few grains of salt and the dissolved gelatin. Carefully pour on top of first layer which of course must be firm.

THIRD LAYER—Dissolve $\frac{1}{2}$ env. gelatin in $\frac{1}{4}$ cup hot water. Add $\frac{3}{4}$ cup peach juice, and 3 tbsps. sugar. When the second layer is firm arrange peach slices over top and pour the third layer on top.

FOURTH LAYER—Re-melt the red jelly (by placing bowl in hot water). When third layer is firm pour cooled fourth layer over top.

Party Salad

4 tbsps. sugar
4 tbsps. lemon juice

2 eggs
2 tbsps. butter

Cook above ingredients in double boiler until thickened. Cool.

$\frac{1}{2}$ pkg. marshmallows (cut in $\frac{1}{4}$'s)

1 cup grapes

1 cup heavy cream (whipped)

Cut enough fresh fruit (bananas, oranges, pears etc.) to make 4 cups of fruit altogether

1 tin (small fruit cocktail (well-drained)

To well-drained fruit add the cut marshmallows. Add the above cooled mixture to the whipped cream. Mix well and add to the fruit. Mix well and put into moulds and let stand in cool place for 24 hours before serving.

Beet Salad

Cook 12 large beets, put through food chopper. Combine—

1 pt. vinegar

2 tbs. mustard

1 cup water

$\frac{1}{4}$ cup flour

2 cup sugar

1 tbsps. salt

Pour over beets, bring to a boil, simmer for 5 mins. and bottle tightly.

Mashed Potato Salad

4 cups mashed potatoes

use cucumber or both)

1 small onion minced

3 slices crisp bacon chopped

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- 3 hard-boiled eggs chopped salt, pepper and dressing
 ½ cup celery diced (you can
 Mix altogether and serve either hot or cold.

Sweet Potato Salad

- 2 cans sweet potatoes or yams ¼ cup mayonnaise
 4 finely cut green onions ½ cup dressing
 1½ cups finely cut celery ½ tsp. salt
 4 mashed hard-cooked eggs

Drain liquid from sweet potatoes. Mash sweet potatoes and combine with remaining ingredients. Place in bowl in refrigerator. Cover well. This may be made a day in advance. Serve in lettuce cups or with water cress. This is also excellent served with cold boiled ham.

Golden Fruit Salad Mold

- 1 pkg. lemon-flavored gelatin ned
 1 cup hot water Salad greens
 ½ cup cold water 1 cup sour cream
 2 tbsps. fresh, frozen, or can- ¼ cup fresh, frozen, or canned
 ned lemon juice lemon juice
 ½ cup mayonnaise 1 tsp. salt
 2 cups mixed fresh fruit, drain 2 tbsps. sugar

Dissolve gelatin in hot water. Add cold water, lemon juice, and mayonnaise; blend thoroughly. Turn into freezing tray of refrigerator and chill 15-20 min. or until firm about 1 in. from edge. Turn into bowl and beat until fluffy. Fold fruit into gelatin mixture. Pour into 1-qt. mold which has been rinsed in cold water. Chill until firm, about 30-45 min. Unmold on salad greens. Combine sour cream, lemon juice, salt, and sugar. Beat until stiff. Serve over salad mold.

Sour Cream Soup

- 1 cup sour cream ½ tsp. pepper
 2 tbsps. lemon juice 1 tsp. mustard
 2 tbsps. vinegar 2 cups shredded cabbage
 2 tbsps. sugar 1 cup shredded carrots
 1 tsp. salt 1 cup shredded apple

Beat cream until smooth. Add other ingredients in order given, and chill until serving time. Garnish with salted peanuts. This may be served in lettuce cups as an individual salad, if desired.

Country Slaw

- 2 cups finely chopped cabbage 2 tbsps. salad oil
 ¼ cup chopped parsley 3 tbsps. sugar
 1 medium onion, minced 1 tsp. salt
 ¼ cup pimiento, minced 1 tsp. pepper
 3 tbsps. vinegar 1 drop garlic juice

Combine the vegetables and chill well. Dissolve sugar, salt, and pepper in vinegar; add oil and mix thoroughly. Pour dressing over vegetables and toss.

Picnic Potato Salad

Combine 6 cubed cooked potatoes, 3 sliced hard-cooked eggs, 1 cup chopped celery, 1½ tps. salt, ¼ tsp. paprika, and ¼ tsp. garlic salt. Marinate in ¼ cup French dressing about 4 hours. Stir in ½ cup mayonnaise just before serving.

Spring Spinach Bowl

- 4 cups shredded fresh spinach ½ cup sliced green onions
 1 cup sliced radishes Salt

Arrange spinach, radishes, and onions in salad bowl; sprinkle with salt; pour over ¼ to ½ cup French dressing. Toss lightly. Serves 6. lightly. Serves 6.

FRENCH DRESSING — Combine one cup salad oil, one cup vinegar, 1 tablespoon Worcestershire sauce, 1 10½ or 11 ounce can condensed tomato soup, 1 small onion, grated, 1 clove garlic, grated, 1 to 2 tbsps. sugar, 1 tsp. salt, 1 tsp. dry mustard, and 1 tsp. paprika. Beat thoroughly. Makes about 1 quart.

Cream Coleslaw

- | | |
|-----------------------------|----------------|
| ½ medium-sized head cabbage | ½ tsp. salt |
| ½ cup sour cream | ½ tsp. pepper |
| 2 tbsps. vinegar | 2 tbsps. sugar |

Chill cabbage thoroughly. Shred fine. Measure about 4 cups. Combine remaining ingredients; pour over cabbage. Mix lightly. Sprinkle with paprika. Serves 6.

Dutchman's Potato Salad

- | | |
|--|-----------------|
| 6 bacon strips | ¼ cup bacon fat |
| 4 cups sliced potatoes (cooked in jackets) | ½ cup vinegar |
| 1 tbsp. minced onion | 1/3 cup sugar |
| ¼ cup diced green pepper | 1 tsp. salt |
| | 1 ring bologna |

Dice bacon; fry crisp. Combine potatoes, onion, green pepper, and bacon. Combine bacon fat, vinegar, sugar, and salt; heat; pour over potatoes. Heat bologna in hot water about 15 minutes. Serves 8.

Pickles & Jams

Beet Relish, Czvikli

Cook as many beets as desired. When cool enough to handle, peel and grate. Grate or grind on food chopper a medium horse radish. Mix the beets, horseradish, sugar and vinegar to taste. Allow about ½ cup vinegar to ¼ cup sugar for each quart jar. Let stand at least 2 days before using.

Green Tomato Relish

- | | |
|--------------------------|------------|
| 2 baskets green tomatoes | 7-8 onions |
| 6 med-sized cucumbers | |

Put above ingredients through chopper. Salt and leave overnight. Next day grind and add:

- | | |
|-------------------|-------------------|
| 3-6 stalks celery | 3-4 green peppers |
|-------------------|-------------------|

Now boil 2 cups of vinegar with 2 cups of brown sugar, then add to ground vegetables. Allow to simmer for 20 minutes. Prepare the following: :

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|----------------------|------------------|
| 2 tbsps. dry mustard | ½ tbsp. turmeric |
| 2 tbsps. flour | 1 cup vinegar |

Mix and add to vegetable mixture and allow to simmer until thickened. Keep stirring so as not to let the mixture burn. Bottle in hot jars and seal. Makes 6-7 quarts.

Cassia Buds, 12-Day Pickles

Cut lengthwise 75, 2 to 3 inch cucumbers. Bring to a boiling 4 qts. of water and 2 cups coarse medium salt. Cool, pour over cucumbers, cover. Let stand 1 week. Drain, cover with boiling water, let stand 24 hours. Drain, cover with boiling water, add 1 tsp. powdered alum, let stand 24 hours. Drain, cover with hot syrup:

- | | |
|----------------|-------------------|
| 5 cups vinegar | 1 oz. celery seed |
| 5 cups sugar | 1 oz. Cassia buds |

For 3 successive days drain off syrup, add 1 cup sugar, bring to boiling ;pour over pickles (total 8 cups sugar). On third day, pack in sterilized jars, pour over hot syrup and seal. Makes 14 qts.

All vegetables for the sweet mixed pickles and pickling onions could be made in this fashion. Less sugar may be used, as this is on

a sweeter side, and mixed pickling spice tied in cheese cloth could be used for different flavor.

Easy Mixed Pickles

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

Cut cucumbers in pieces about 1 inch long, then measure. Divide the cauliflower into flowerettes and measure. Peel the onions. Remove seeds from the red pepper and shred it. Let the prepared vegetables stand in a weak brine overnight, next morning drain them thoroughly. Tie the spice in a bag and make a syrup of the spice, sugar and vinegar, let it boil 5 minutes. Allow the vegetables to merely scald in the hot syrup, then put into hot jars and seal.

Cucumber Pickles

SYRUP:

- 2 cups cane or beet sugar
- 2 cups white vinegar
- 1 tbsp. whole mustard seed
- 1 tsp. whole celery seed
- 1 tsp. whole black pepper
- 1 tsp. salt
- 1 tsp. ground ginger
- 1 tsp. ground turmeric

PICKLES:

- 7½ lbs. (12-med.) cucumbers
- ½ lb. (5 small) onions
- salt

Cut cucumbers and onions in ½" slices and place in separate bowls. Sprinkle ½ cup salt over cucumbers, 1 tbsp. over onions.

Give both cucumber and onion slices a good toss with a fork once during their 1-hour soaking period. Rinse in cold water and drain thoroughly. Put drained pickles and all syrup ingredients in large kettle. Stir to dissolve sugar. Cook over high heat to boiling. Takes about 10 minutes. Lift out cucumber and onion slices into 8 sterilized pint jars. Cover with the hot syrup, spoon out any surface bubbles and seal securely.

7-Day Onion Pickles

- | | |
|---------------------------|-------------------------------------|
| 1 gal. small white onions | 2 tsps. whole mixed pickling spices |
| Salt | 2 lbs. white sugar |
| Boiling water | 1 tsp. alum |
| 1 qt. white vinegar | |

Scald the onions in boiling water, then drain and peel them. Place the peeled onions in a crock with one scant cup of salt and add enough boiling water to cover. Let stand overnight. Next day drain thoroughly, then add 1 scant cup salt again and enough boiling water to cover. Let stand overnight again.

Repeat this procedure for the third, fourth, fifth and sixth days.

On the seventh day, drain the onions and wash well in fresh, cold water. Replace them in the crock and add the alum, then cover with boiling water. Let stand until the water is cold, then drain the onions well and pack into hot sterilized jars.

Make a syrup of the vinegar, spices and sugar. Bring to a boil and stir to dissolve the sugar. Pour boiling hot over the onions in the jars, filling the jars to overflowing with the syrup. Seal the jars tightly at once.

Sweet Gherkins

4 quarts small cucumbers or larger size cucumbers cut in thick slices. Place cucumbers in crock and cover with brine (1 cup salt to 2 qts. boiling water). Let stand for 3 days. Drain and bring the brine to a boil. Pour over cucumbers again and let stand for 3 more days. Drain, wipe cucumbers and pour over them 1 gal. boiling water

in which 2 tbsps. powdered alum has been dissolved. Let stand for 6 hrs. then drain off. Pour the following over the cucumbers.

1½ qts. mixture of 3 cups vine- gar to 1 cup water	1 oz. celery seed
4 lbs. white sugar	1 oz. allspice berries
	1 oz. cinnamon stick

Bring ingredients to a boiling point and pour over cucumbers. Repeat for three consecutive days. On last day bottle in sterilized jars. (Each day just bring the same drained off syrup to a boiling point and pour over gherkins).

13-Day Pickles

1 peck medium-sized cucumbers.

FIRST DAY—Wash and cover unpeeled, unsliced cucumbers with water.

SECOND DAY—Pour off water and put in brine that will float an egg. Leave for 3 days.

FIFTH DAY—Drain and put in cold water for two days.

SEVENTH DAY—Pour off water. Cut in slices and put in brine of vinegar and water (equal parts) and one tbsp. of alum. Leave for 3 days.

TENTH DAY—Make a syrup of 2 cups of white sugar and 1 cup of vinegar. Make enough to cover the pickle. Add a bag of mixed spices and heat to boiling point and pour over cucumbers.

ELEVENTH DAY—Pour off syrup and reheat to boiling point and pour over pickles.

TWELVTH DAY—Same as 11th day.

THIRTEENTH DAY—Reheat again and pour over pickles then seal in jars.

Bread and Butter Tomatoes

Wash and thinly slice:

4 lbs. (about 12-med-size) green tomatoes	4 med-sized onions
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Sprinkle with 4 tbsps. salt. Let stand overnight in covered bowl, next day, drain. Combine in large saucepan.

2 cups sugar	1 tsp. celery seed
2 tbsps. flour	1 tsp. turmeric
1 tbsp. mustard seed	

Add gradually 2 cups vinegar. Heat to boiling, stirring constantly. Cook 1 min. or until thick. Add drained tomatoes and onions to vinegar mixture. Cook until vegetables are heated through. Pack at once into hot sterilized jars, seal. When cold, store in cool dry place.

Million Dollar Pickles

4 qts. of large cucumbers	Put in cheese cloth bag (loosely)
8 large Spanish onions	1 tsp. celery seeds
2 sweet green peppers	1 tsp. turmeric powder
2 sweet red peppers	2 tbsps. of mustard seeds
1 qt. of vinegar	1 tbsp. of mixed spice
4 cups of sugar	

Peel cucumbers. Remove the seeds. Cut into ½" circles. Cut onions into ¼" circles. Clean green and red peppers and slice the same. Mix vinegar and sugar. Put spice loosely in cheese cloth. Bring brine to a boil. Drop your vegetables into boiling syrup, and boil for 10 minutes. Pack into sterile jars and seal tight.

Million Dollar Relish

3 qts. (about 15 med.) cukes	1 qt. vinegar
1 qt. onions (about 2 lbs.)	5 cups white sugar
3 sweet red peppers	1 tsp. turmeric
3 green peppers	2 tbsp. dry mustard
1 tbsp. celery seed	

Put vegetables through food chopper using a coarse blade. Cover

with brine of $\frac{3}{4}$ cup salt to 2 quarts water. Let stand overnight. In the morning, drain well and add sugar, vinegar and spices. Bring to a boil, mix in 1 cup flour made to a paste with $\frac{1}{2}$ cup vinegar. Cook until thick, stirring occasionally. Seal in sterilized jars. Yield about 10 pints.

Green Tomato Chow Chow

1 gallon green tomatoes chopped fine. Soak in 1 cup of salt, add enough water to cover overnight. Drain.

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|---------------------------|-----------------------|
| 1 pt. vinegar | 2 tbsps. nutmeg |
| handful of spice in a bag | 5 lbs. apples chopped |
| 1 pt. water | 2 tsp. cinnamon |
| 3 lbs. sugar | 6 large onions |

Boil until soft for about half an hour and seal.

Sweet Pickled Peppers

- | | |
|---------------------------|-----------------------------|
| 2 quarts peppers | $1\frac{1}{2}$ cups vinegar |
| $1\frac{1}{2}$ cups sugar | |

Seed (green sweet) peppers and cut into $\frac{1}{2}$ " strips. Pour boiling water over, drain immediately, cover with ice water. Bring sugar and vinegar to boiling point and boil for 3 minutes. Drain peppers, put in jars, pour hot liquid over and seal.

Sweet Pickles

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|--|---|
| 4 qts. cucumbers (onions and cauliflower may be added) | 1 qt. water |
| 4 qts. boiling water | 1 qt. vinegar |
| 1 cup salt | 6 cups sugar |
| | $\frac{1}{2}$ cup mixed pickling spices |

Wash and cut cucumbers. Sprinkle one cup salt over them and then four quarts boiling water. Leave overnight. In morning drain and rinse well. Place in a crock and cover with a syrup made by boiling together.

- | | |
|---------------|--|
| 1 qt. water | 2 cups sugar |
| 1 qt. vinegar | $\frac{1}{2}$ cup spices tied in a bag |

Each day drain off the syrup add one cup sugar to it and bring to a boil, then pour over cukes again. Do this until the six cups of sugar are used. Then seal in sterilized jars.

Mustard Pickles

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|------------------------|----------------------------|
| 2 quarts small onions | 2 heads cauliflower |
| 3 qts. green cucumbers | 2 green or red hot peppers |

Peel onions cut cucumbers, break cauliflower into desired sizes. Soak all this in a brine of 1 cup salt, 8 cups water. NEXT DAY—drain, soak for 2 hours in 1 quart vinegar and enough water to cover vegetables; then scald them in this solution of vinegar and water. Drain. Make your mustard sauce.

Apricot Jam

- | | |
|--|-------------------------------------|
| 6 cups white sugar | vinegar, $1\frac{1}{2}$ cups water) |
| $1\frac{1}{2}$ cups flour | 5 tbsps. turmeric |
| $\frac{1}{2}$ cup mustard | 1 oz. celery seed |
| 3 qts. vinegar (diluted- $1\frac{1}{2}$ cups | $\frac{1}{2}$ tsp. cayenne pepper |

Mix all together and cook until thick and smooth and put vegetables in this sauce and allow to heat through but do not boil. Put in jars and seal.

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|----------------------------------|-----------------|
| $\frac{1}{2}$ lb. dried apricots | 3 cups sugar |
| 3 cups water | 3 large oranges |

Wash the apricots thoroughly and soak overnight. Drain, reserving juice. Cut apricots into small pieces then return to juice. Add sugar, and grated rind of oranges. Carefully remove the white rind from the oranges. Cut the oranges into small pieces and add to the

apricots. Set on stove and bring to a boil. Boil until of a marmalade consistency. Pour into sterilized jars.

Sweet Dills

Fill 2 quart sealers with fresh small cucumbers, along with fresh dill, 2 to 3 cloves of garlic, piece of carrot, 2 bay leaves, and a few mixed spices. To each sealer add 2 tbsps. brown sugar and 2 tbsps. salt. Boil 4 cup water with 1 cup vinegar. (less vinegar may be added if desired). Pour over the cucumbers, cover with dill and seal tightly. Put sealers in a boiler with hot water, and heat, but not to a boil, until cucumbers lose their green color. Store away in a cool place.

Appricot Jam

- | | |
|----------------------------|------------------|
| 1 lb. dried apricots | 3 lemons (juice) |
| 1 20-oz. crushed pineapple | 7 cups sugar |

Wash apricots and soak in enough water over night. In morning, cook till well done. Remove off stove and add pineapple, lemon juice and sugar. Boil for 15 minutes longer. Put in hot sterilized jars and seal.

Canned Vegetable Soup

- | | |
|---------------------------|------------------------------|
| 1 qt. carrots | 1 qt. corn, cut from cob |
| 1 qt. green beans, sliced | 1 qt. cauliflower, in pieces |
| 1 qt. wax beans, sliced | 1 qt. potatoes, diced |
| 1 qt. onions, diced | 3 chopped green peppers |
| 1 qt. celery, diced | 2 qts. tomatoes |

Wash and prepare vegetables. Scald peppers, remove seeds and chop. Mix the vegetables. Add boiling water to cover. Let boil 5 minutes. Pack at once, hot as possible into clean, hot jars. Adjust new scalded rubbers. Place teaspoon of salt in each quart jar. Close cover tightly. Process 3 hours in hot water bath. Remove jars. Invert to cool.

Slice Pickles

- | | |
|-----------------------|----------------|
| 7 large cucumbers | 1 green pepper |
| 5 large spanish onion | 1 red pepper |

Slice cucumbers, onion, cut peppers fine and mix altogether ,sprinkle it well with salt and let stand for 2 hours. Pour boiling water over them. Then drain.

- | | |
|---------------------|---------------------|
| 1 tsp. ginger | ½ cup flour |
| 3 cups vinegar | ¼ tsp. turmeric |
| 1 cup water | Pinch of red pepper |
| 3 tbsp. mustard | 1 tsp. celery seed |
| 2½ cups white sugar | |

Boil sauce for 5 mins. Add vegetables cook 10 minutes.

Prize Fruit Sauce

- | | |
|---------------------|-----------------------|
| 30 large tomatoes | 4 cups white sugar |
| 6 onions | 1 bunch celery |
| 6 pears | 2 tbsps. salt |
| 6 peaches | 1 qt. cider vinegar |
| 3 green peppers | ½ cup pickling spices |
| 3 red sweet peppers | |

Peel tomatoes, pears and peaches. Cut up very small. Peel and chop the onions. Chop the peppers. Mix all together in large saucepan, add vinegar, sugar and salt. Tie the spices in a cheesecloth bag and add to mixture .Simmer for 3 hours. Pour into sterile jars and seal with melted paraffin. Makes 17 pints.

Company Best Pickles

- | | |
|--------------------------------|----------------------|
| 10 medium cucumbers | 5 tsps. salt |
| 8 cups sugar | 4 cups cider vinegar |
| 2 tbsps. mixed pickling spices | |

Cover whole cucumbers with boiling water. Allow to stand till

slowly for 30 minutes until rind is tender. Add blueberries and pectin; increase heat and stir until mixture comes to a hard boil. At once stir in sugar and bring to a full rolling boil; then boil hard for 1 min., stirring constantly. Remove from heat; skim and stir by turns about 7 minutes to cool slightly and prevent floating fruit. Ladle into hot sterilized jelly glasses and seal with a thin layer of hot melted paraffin. Makes about 9 8-ounce glasses.

FISH

FOUR FISH PARTY SCALLOP

- | | |
|------------------------------------|---------------------------------|
| 1 (6 oz.) can lobster | 1½ cups mayonnaise |
| 1 (6½ oz.) can crab | ½ teaspoon salt |
| 1 (5 oz.) can shrimp | ½ teaspoon Worcestershire sauce |
| 1 (7 oz.) can tuna | 1 cup dry bread crumbs |
| 1 cup finely chopped celery | 2 tablespoons melted butter |
| 2 tablespoons finely chopped onion | |

Open the cans and drain. Examine the crab and lobster meat for adhering bits of cartilage. Remove the black vein running down the back of the shrimp. Break the four canned seafoods into chunks and place in a large mixing bowl. Add the chopped celery and onion. Combine mayonnaise, salt and Worcestershire sauce and add to fish mixture. Toss ingredients lightly together and pile into a greased 1½ quart casserole. Smooth surface and spread with a topping of buttered bread crumbs. Bake in a moderate oven (375°F.) for 20 minutes. Allow a few extra minutes heating time if the casserole has been made early in the day and stored at refrigerator temperature.

Makes 6 to 8 servings.

SALMON PATTIES

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|----------------------|-----------------------------|
| 1 large tin salmon | 1 medium onion chopped |
| ¼ cup chopped celery | 1 tiny clove garlic chopped |
| 1¼ cups bread crumbs | 1 tsp. parsley |
| 2 eggs well beaten | |

Drain liquid if desired. Mash salmon, add salt and pepper to taste. Add all ingredients but ¾ cup bread crumbs. Shape into patties, then roll in rest of bread crumbs and fry in hot fat till golden brown on both sides. Then let simmer on very low heat for 10-15 minutes.

FISH JELLIED IN SKIN

- | | |
|--------------------|--------------------------|
| 3-4 lbs. fish | 4 cups of water |
| 2 onions | 2 carrots |
| 2 stalks of celery | Juice of ½ lemon |
| 3 eggs | 1 small bay leaf |
| ½ cup of water | ½ tsp. thyme |
| ½ cup bread crumbs | Salt and pepper to taste |

For this dish, white fish (Pike or Dore) is used; and fresh fish is best. Scale fish carefully, wash in salted water. Remove skin and bones, reserving them for later. Grind fish one onion and one stalk of celery. Put into a large bowl, add eggs, melted butter, bread crumbs and salt and pepper to taste. Mix well. Stretch the skin, stitching all around leav-

ing one opening for filling. Wrap the prepared fish in cheese cloth and put in a deep, long and narrow dish for baking. Cover with boiled liquid and bake for one hour at 350°. Unwrap on platter from cheese cloth, strain juice over the fish and leave it jelly overnight.

SPANISH BAKED FISH

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|---|---|--|-----------------------------|
| 1 | black bass, red snapper, cod or haddock (5-7 lbs.), cleaned | 2 | tbsps. vinegar |
| 1 | teaspoon salt, or more | 4 | lemons, sliced thin |
| ¼ | teaspoon pepper | ½ | bottle (14 oz. size) catsup |
| 2 | large onions, peeled and cubed | 2 | cups boiling water |
| 2 | tbsp. fat | Oven temperature: 350 deg. F. | |
| ¼ | cup butter | Baking time: Forty-five minutes, or until done | |
| | | Servings: Six, or more | |

Wash the fish and wipe with a cloth. Place in a greased shallow pan; cut across to the bone on one side. Sprinkle inside and out with salt and pepper. Cover the top of the fish with the sliced onions; spread them with the fat and dot with the butter. Sprinkle with the vinegar and arrange the sliced lemons over the top. Pour the catsup over all. Pour the water into the pan around the fish. Bake in a moderate oven, basting with the pan liquid. Serve the fish and sauce upon a heated platter.

HERRINGS

Soak herrings overnight. Next day, skin herrings by pouring hot water over them. Remove head, gills and tails. Pull milkers out, reserving for brine, wash well, remove the bones, divide herring into two fillets. Roll each slice into a roll inserting sliced spanish onion or gerkins, and fasten with tooth pick. Pile each rolled herring into stone or glass container, cover with lots of sliced onions and liquid.

Liquid

Boil 1 cup of vinegar with one cup water 2 tablespoons sugar and small bay leaf. Cool, grind milkers add ½ cup of cream. Strain, add to cooked vinegar. Pour over herrings, and leave overnight before using.

PICKEREL FILLETS

- | | | | |
|---|-----------------------------|-----------------------------|-----------------------|
| 1 | lb. pickerel fillets | 1 | tsp. prepared mustard |
| 1 | tbsp. vinegar | Pinch salt, pepper, paprika | |
| | tbsp. lemon juice | 1-3 cup melted butter | |
| 1 | tbsp. Worcester'shire sauce | | |

Lay the fish in a baking dish and sprinkle it with salt, pepper, bread crumbs, and paprika. Over it pour the prepared mixed sauce and bake 10 minutes in 350°F.

FISH PATTIES IN TOMATO SAUCE

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|---|------------------------------|---|--------------|
| 2 | cups cooked fish flaked | ¼ | tsp. paprika |
| 1 | cup bread crumbs | ½ | tsp. salt |
| 1 | tbsp. finely chopped parsley | 1 | egg |
| 1 | tsp. lemon juice | ½ | cup milk |
| ½ | cup grated onion | | |

Mix altogether, adding more milk if fish is dry. Turn into buttered mould cover and bake in moderate oven, till firm only, or you may fry them.

Tomato Sauce

- | | | | |
|---|--------------|---|-------------------|
| 1 | large carrot | 2 | cups tomato juice |
| 2 | large onions | ¼ | cup oil |
| 2 | parsnips | 2 | tbsp. flour |

Cut up carrot and parsnip very fine, and add enough water to cover and cook. Brown finely cut onions in oil then to this add flour. Add tomato juice to carrots when cooked, next add the fried onions, stir and salt to taste and cook for 2 minutes. Pour this sauce over fish patties and let cool till set.



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