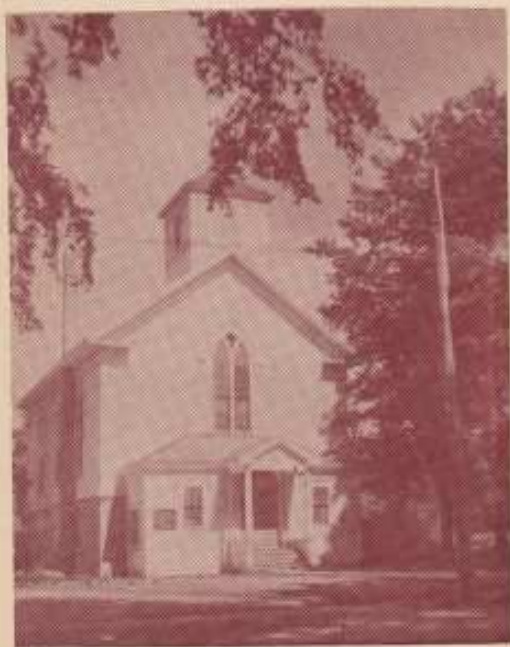


Hantsport, Nova Scotia
PERSONAL RECIPES



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*Buddy McCall
Hantsport, Pa.*

DEDICATION

THIS BOOK IS DEDICATED TO THE MODERN HOME. IN OUR HOME TODAY, AS ALWAYS, LIFE IS CENTERED AROUND OUR KITCHENS. IT IS WITH THIS THOUGHT IN MIND THAT WE, THE SPONSORS, HAVE COMPILED THESE RECIPES. SOME OF THEM ARE TREASURED OLD FAMILY RECIPES. SOME ARE BRAND NEW, BUT EVERY SINGLE ONE REFLECTS THE LOVE OF GOOD COOKING THAT IS SO VERY STRONG IN THIS COUNTRY OF OURS.

EXPRESSION OF APPRECIATION

WE WANT TO EXPRESS OUR APPRECIATION TO ALL THOSE MERCHANTS WHOSE GENEROUS COOPERATION IN THIS PROJECT MADE IT POSSIBLE FOR US TO PUBLISH THIS BOOK.

WE ALSO WANT TO THANK ALL THOSE PEOPLE WHO GAVE SO GENEROUSLY OF THEIR TIME AND ENERGY IN COLLECTING AND SUBMITTING RECIPES AND ASSISTED IN THE SALE. WITHOUT THEIR HELP THIS BOOK WOULD NOT HAVE BEEN POSSIBLE.

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Relishes

Pickles

Appetizers

WEIGHTS AND MEASURES

3 teaspoons	1 tablespoon
2 tablespoons	1 liquid ounce
4 tablespoons	$\frac{1}{4}$ cup
$5\frac{1}{3}$ tablespoons	$\frac{1}{3}$ cup
16 tablespoons	1 cup
1 cup	8 ounces
2 cups	1 pint
4 cups	1 quart
8 quarts	1 peck
4 pecks	1 bushel
2 tablespoons fat	1 ounce
$\frac{1}{2}$ lb. butter or fat	1 cup
1 lb. water or milk	1 pint
1 lb. granulated sugar	2 cups
1 lb. brown sugar	3 cups
1 lb. confectioners sugar	$3\frac{1}{2}$ cups
1 lb. flour	about 4 cups
1 lb. rice	2 cups
1 lb. pitted dates	2 cups
1 lb. cheese	5 cups, grated
1 sq. bitter chocolate	1 ounce
1 package cream cheese	3 ounces or 6 tablespoons
1 c. chopped nutmeats	$\frac{1}{4}$ pound
16 marshmallows	$\frac{1}{4}$ pound
1 cup egg whites	8 - 12 egg whites
$\frac{1}{2}$ pint heavy cream	1 cup, whipped
No. 1 can	$1\frac{1}{2}$ - 2 cups
No. 2 can	$2\frac{1}{4}$ - $2\frac{1}{2}$ cups
No. $2\frac{1}{2}$ can	$3\frac{1}{4}$ - $3\frac{1}{2}$ cups
No. 3 can	4 cups
No. 10 can	12 - 13 cups

CHILI SAUCE

2 doz. large tomatoes (ripe)	1 tsp. mixed spice
4 green peppers	1 tsp. cloves
2 red peppers	1 tsp. dry mustard
5 large onions	1 tsp. nutmeg
3 heaping Tbsp. salt	3 1/2 c. vinegar
	2 1/2 c. brown sugar

Chop tomatoes, peppers and onions fine. Boil together for 40 minutes. Add vinegar, sugar, salt and spices last 5 minutes of cooking. Seal while hot.

Maxine Turner

CUCUMBER RELISH

10 large cucumbers	3 sweet green peppers
10 onions	3 sweet red peppers

Chop or grind above ingredients. Sprinkle with salt. Let stand 1 hour.

1 qt. vinegar	2 Tbsp. mustard
1 tsp. celery seed	1 Tbsp. turmeric
2 lb. brown sugar	1 c. flour

Make a paste of the above dry ingredients with half the amount of vinegar. Add rest of the vinegar and let it come to the boil. Drain juice off the relish, then add the relish to the mustard sauce. Boil for 15 minutes. Bottle while hot.

Jean Scott

CUCUMBER AND CARROT RELISH

Put through chopper:

12 large cucumbers	6 large carrots
1 qt. onions	

Add 1/2 cup salt and let set overnight. Drain well before adding dressing.

Dressing:

3 pt. vinegar	4 Tbsp. mustard
4 c. white sugar	1 c. flour
1 Tbsp. turmeric	1 tsp. celery seed

CUCUMBER AND CARROT RELISH (Continued)

Cook and cool dressing. Pour over cucumbers, carrots, onions. Mix well. Bottle.

Pauline Sanford

GOLDEN SALAD RELISH

1 qt. ripe tomatoes	1 bunch celery
1 qt. ripe cucumbers	2 red peppers
1/2 qt. onions	1 pt. cider vinegar

Peel and cut fine the tomatoes, cucumbers, onions, celery and peppers. (Food chopper may be used for all except celery, which should not be cut that fine.) Boil until just tender in vinegar.

Sauce:

2 Tbsp. flour	1 Tbsp. salt
3 tsp. dry mustard	2 c. white sugar
1 tsp. turmeric	1 tsp. black pepper

Mix the above ingredients with a small amount of cold vinegar, then add enough hot vinegar from the cooking relish to make a smooth paste. Carefully stir paste into hot mixture and cook relish slowly until it thickens slightly. Pour immediately into sterilized jars and seal.

Olive Clark

GREEN TOMATO RELISH

6 qt. green tomatoes, wash and cut up	15 medium-sized onions, peel and cut up
8 large tart apples, peel, quarter and core	

Wash and seed:

4 sweet red peppers	8 green peppers
---------------------	-----------------

Put fruits and vegetables through food chopper, drain well, discarding the juice. Combine all prepared vegetables in large kettle and mix in:

1/2 c. pickling salt	1 tsp. turmeric
1 Tbsp. mustard seed	7 c. granulated sugar
2 Tbsp. celery seed	5 c. vinegar

GREEN TOMATO RELISH (Continued)

Boil gently, uncovered and stirring frequently, until pickle is thickened, about 3/4 hour. Seal in hot sterilized jars.

Mrs. W. F. Mulhall

BEEF RELISH

6 c. cooked, chopped beets	3 tsp. salt
6 c. raw cabbage, chopped	1/2 tsp. black pepper
3 c. brown sugar	1 scant tsp. cayenne pepper
1/2 c. horseradish	vinegar to cover

Combine ingredients, cover with cold vinegar and bottle.
Lottie Wilcox

GERMAN CHOW PICKLES

1 medium cabbage	1 qt. green tomatoes
1 qt. onions	1 qt. cucumbers

Dressing:

1 c. flour	3 1/2 c. brown sugar
6 tsp. dry mustard	1 1/2 qt. vinegar
1 tsp. turmeric	

Cook until it thickens.

Grind the cabbage, onions and tomatoes in food chopper. Cook these three 1/2 hour with 1/2 cup salt. Drain this all off and add cucumbers. Add to dressing which has been made beforehand. Let stand in dressing a while and bottle up.

Susie Starratt

LADY ROSS PICKLES

1 1/2 qt. cucumbers, when chopped	1 large cabbage
4 large onions	3 sweet green peppers
	3 apples

Put these through food chopper. Salt and let stand overnight. Drain. Add:

8 c. white sugar	1 Tbsp. celery seed
2 oz. mustard seed	3 pt. vinegar

Add:

LADY ROSS PICKLES (Continued)

3/4 c. flour
1/2 c. mustard

1 Tbsp. turmeric

Cook and bottle.

Charlotte Scott

SWEET PICKLES

6 qt. cucumbers, cut up
with skins on

1 c. salt
enough hot water to cover

Let stand overnight. Do this for 3 nights, throwing brine away each time.

2 c. vinegar to a gal. hot
water

1 tsp. alum

Boil. Drain vegetables and scald in this liquid, then drain off and throw away.

3 pt. vinegar
4 lb. white sugar

2 heaping Tbsp. pickling spice,
tied in bag

Bring to a boil. Pour over vegetables and bottle. Do not boil vegetables, just the liquid.

Marge Murray

CUCUMBER PICKLES

Pour boiling water over peck of small, firm cucumbers. Cool, dry and pack in one gal. vinegar to which has been added:

8 Tbsp. salt
2 Tbsp. cornstarch

3 Tbsp. black pepper
2 Tbsp. curry powder
8 Tbsp. mustard

Nita MacLeod

PATRONIZE MERCHANTS ADVERTISED IN THIS BOOK

 SOUPS 

 SALADS 

 BEVERAGES 

FROZEN FOODS

Frozen foods are easy to cook. However they do require a little different handling than fresh foods. The following are rules to observe in cooking frozen foods and some suggestions for their preparation.

In using frozen fruits in place of fresh, allow for the sugar used in preparing the fruit for freezing. In general they may be substituted for the equivalent amount of fresh fruit called for in the recipe.

When thawing fruits, leave in package unopened. Exposure to air robs the fruit of some of its color and flavor. Do not remove fruit from the carton until ready to use.

Frozen fruits to be used in pies, cobblers, etc. need only be thawed enough to spread. Those frozen fruits that are to be cooked may be started cooking from their frozen state. Fruits to be served as a chilled dessert should be served partially thawed while still icy.

Frozen vegetables should be started cooking while they are still frozen. They should be cooked quickly. Frozen vegetables need only be cooked $\frac{1}{2}$ to $\frac{2}{3}$ as long as fresh vegetables.

Frozen meats may be started cooking while they are still partially or completely thawed. A quick way of thawing a roast is to place it in an oven at 175 degrees. Do not remove the freezer wrapping.

Frozen poultry may be thawed and cooked or cooked from its frozen state. If cooked from frozen state additional time should be allowed.

Frozen fish may be thawed completely or cooked while still frozen. Allow half again as much cooking time if cooked frozen.

Frozen unbaked pies may be defrosted and baked the same as fresh made pies. Or they may be placed directly in a 400 degree oven and baked. Allow 10-15 minutes additional baking time if baked while still frozen.

Frozen baked pies may be thawed at room temperature while still wrapped (2-3 hours). Mince and apple pies may be thawed and then placed in 375 degree oven for a few minutes to reheat before serving.

SOUPS, SALADS, BEVERAGES

OATMEAL AND TOMATO SOUP

1 tin tomatoes	1/8 tsp. pepper
3 tins water	1/2 onion
1 Tbsp. salt	1 1/4 c. oatmeal

Put on stove and when it comes to boiling add 1/4 tsp. soda dissolved in water and hold over sink as it fizzes, then skim off coat and put back on stove. Add:

3 Tbsp. sugar	1 Tbsp. butter
---------------	----------------

Let cook slowly all afternoon.

Nita MacLeod

DUTCH CUCUMBER SALAD

3 medium cucumbers	salt
1 very small onion	

Peel and slice cucumbers. Chop the onion. Put salt over all and place a plate over it with a weight on top and press for 2 hours. Then remove all liquid. Pour the following dressing over cucumbers and stir:

3/4 c. sour cream	sugar to taste if desired
1/4 tsp. pepper	

(If sour cream is not available, use 3/4 cup sweet cream combined with 2 Tbsp. cider vinegar).

Helen Johnston

MOLDED CABBAGE AND PINEAPPLE SALAD

	(unsigned)
1 1/2 c. boiling water	1/2 tsp. salt
1 pkg. lemon flavored gelatin (jello)	1 c. crushed pineapple (9 oz. can)
3 Tbsp. lemon juice	1 1/2 c. shredded crisp cabbage
1 Tbsp. sugar	lettuce
	mayonnaise dressing

Add boiling water to gelatin, stirring until dissolved. Add lemon juice, sugar, salt and juice drained from pineapple. Chill until it begins to set. Combine cabbage with pineapple and fold into gelatin mixture. Turn into a 4 cup mold which has been rinsed in cold water. Chill until firm. Serve on lettuce with mayonnaise. Five to six servings.

FRUIT SALAD OR DESSERT

- | | |
|--|---|
| 1 pkg. lime jello | 1/4 c. nutmeats |
| 1 pt. vanilla ice cream (less will do) | 4 slices pineapple or drained crushed pineapple |
| 8 maraschino cherries | |

Cut up fruit and nuts. Dissolve jello in one cup of boiling water. Add ice cream, fruit and nuts right away as it sets quickly. Place in refrigerator.

For salad, serve on lettuce. For dessert - top with whipped cream.

Mabel Cuvilier

SUPPER SALAD

- | | |
|--------------------------------|-----------------------|
| diced boiled potatoes | salt |
| diced boiled carrots | pepper |
| sliced cooked sausages | boiled salad dressing |
| orange segments, cut in pieces | |

Combine the ingredients, using enough salad dressing to moisten. Toss lightly, and serve on a bed of lettuce.

Helen Johnston

WALDORF SALAD

- | | |
|-----------------------------|--|
| 1 1/2 c. tart apples, diced | 1/2 c. coarsely chopped walnuts |
| 1 Tbsp. lemon juice | (or walnuts and seedless raisins, mixed) |
| 1 tsp. lemon rind, grated | boiled dressing to moisten |
| 1 c. celery, diced | |

If apples have red, tender skins, do not peel. If not, peel, core and dice apples and sprinkle with lemon juice and rind. Add diced celery and cover and chill. Just before serving, add nuts (or nuts and raisins) and dressing. Toss lightly and pile lightly into crisp lettuce cups.

Olive Clark

HOT POTATO SALAD

- | | |
|-----------------------|---|
| 5 slices bacon | 7 large potatoes, cooked in skins in salted water |
| 3 Tbsp. flour | 1 c. sliced celery |
| 1 1/2 c. water | 1 medium onion, sliced |
| 1/3 to 1/2 c. vinegar | 1 small cucumber, sliced |
| 1 1/2 tsp. salt | 2 tomatoes |
| 4 tsp. sugar | lettuce |

HOT POTATO SALAD (Continued)

Fry bacon until crisp in skillet. Remove slices and drain on paper. When cool, crumble into small pieces. Measure drippings in pan (should be about 7 Tbsp.) and to this add flour and blend, then add water and vinegar gradually and cook until mixture is thickened, stirring to keep smooth. Add seasonings.

Peel and slice potatoes and add to sauce in pan, then add celery, onions and cucumbers. Toss lightly until combined, then remove from heat. Serve on lettuce, garnished with tomatoes, while still warm. Especially nice if cooked in an attractive skillet which can be taken to the table.

(unsigned)

MAYONNAISE

Beat 1 egg, add:

1/2 c. sugar	1 c. boiling water
2 tsp. dry mustard	1/2 c. vinegar
1 tsp. salt	1 Tbsp. butter
3/4 c. milk	2 " FLOUR

Mix all in top of double boiler, adding butter just before removing from heat. This will not curdle when not stirred constantly.

Hazel MacKinlay

MIRACLE WHIP SALAD DRESSING

1/2 c. vinegar

Let come to a boil. Mix:

4 or more Tbsp. sugar	1/4 tsp. salt
1 Tbsp. flour	1/4 tsp. mustard

Mix these together with enough milk to dissolve. Add 1 egg and mix with mixture, then add:

1/2 c. canned milk 1/2 c. water

Pour this into hot vinegar and stir on stove until thick.
Reta Lyttle

MAYONNAISE

1 1/2 Tbsp. sugar	1 tsp. mustard
1 tsp. salt	1 1/2 Tbsp. flour

MAYONNAISE (Continued)

1 egg
3/4 c. milk

4 Tbsp. vinegar, add slowly,
blending

Cook over hot water, stirring until thick. Add 1 Tbsp. butter and blend thoroughly. Be sure to mix in order given and to blend thoroughly after adding each ingredient.

Viola Faulkner

Write Extra Recipes Here:

Miscellaneous ∞ ∞

MEAT SUBSTITUTES
VEGETABLES

COOKING TERMS

- AU JUS:** With natural gravy.
- ASPIC:** This denotes a savory jelly made from stock or from tomato juice with gelatin.
- AU GRATIN:** Means covered with cheese or crumbs or both and baked.
- BASTE:** To moisten food while baking with juices from pan or other liquid or fat.
- BAKE UNTIL TENDER:** Until a fork or skewer can easily be inserted.
- BLEND:** To mix well.
- BISQUE:** A white soup made of shell fish.
- BOUILLON:** A clear soup stronger than broth, yet not so strong as consommé, which is clear soup.
- CAFE AU LAIT:** Equal parts of coffee and milk.
- CANAPE:** Small open appetizer, served as first course.
- CHARLOTTE:** A pudding made of bread or cake covered with fruit or gelatin.
- CHILL:** To place food in the refrigerator until cold, not frozen.
- CREAM:** To mix shortening in bowl until it is soft and light.
- CROQUETTES:** A savory mince of meat or fish made with a sauce into shapes.
- CUT AND FOLD:** To slice down through a mixture with a spoon and bring it to the top, folding over on the upward stroke.
- ENTREE:** A light dish served between courses at dinner.
- FONDUE:** A light preparation of cheese and eggs.
- FRAPPE:** partly frozen.
- FRICASSEE:** A dish of any boiled meat served in a rich milk sauce.
- GLAZE OR GLACE:** Iced or glossed over. Meats are glazed by covering with concentrated stocks or jellies. Fruits may be frozen or covered with a shiny film of hardened sugar syrup.
- HORS D'OEUVRES:** Appetizing side dishes such as olives, radishes, celery and pickles.
- JULIENNE:** Cut in fine strips or strings.
- KNEAD:** To place dough on a flat surface and work it, pressing down with knuckles, then fold over, repeating several times.
- MARINATE:** To allow fruits or vegetables to stand in dressing or syrup to improve flavor.
- PIQUANT:** A sharp sauce.
- PUREE:** Food boiled to a pulp and put through a sieve.
- SAUTE:** To cook gently in a small amount of fat.
- SCALD:** To heat milk product until scum forms over top (196 degrees F. — not boiling).

MACARONI AND CHEESE SOUFFLE

- | | |
|----------------------|-----------------|
| 4 c. cooked macaroni | 2 eggs |
| 1 c. grated cheese | salt and pepper |
| 2 c. milk | |

Cook macaroni until tender, then put alternate layers of the macaroni and cheese in a buttered baking dish. Beat the eggs, add the milk and pour over the macaroni and cheese.

Bake in hot oven, covered tightly, for 1/2 hour, then uncovered and browned for 15 minutes.

Madelyn Colby

GOULASH

- | | |
|---|-----------------|
| 1/2 lb. hamburger (or
steak, cut up) browned | 1 tin tomatoes |
| 1 onion, cut in small pieces | 1 tin peas |
| 2 c. macaroni | 1/4 c. butter |
| | salt and pepper |

Cook macaroni in salted water. Brown hamburger and onions in butter. Combine macaroni, hamburger and onions; add tomatoes and peas; season to taste.

Bake 2 hours in medium oven.

Verna Sanford

BEAN AND CORNED BEEF CASSEROLE

- | | |
|-------------------|----------------------|
| 3 c. baked beans | 1 c. cooked macaroni |
| 1 tin corned beef | |

Mix together and dot with buttered bread crumbs. Bake 45 minutes in 350 degree oven.

Marion Phillips

PORK 'N' APPLE PIE

- | | |
|---|---------------------|
| 3 c. left-over roast pork,
cut in 1 inch cubes | 4 Tbsp. brown sugar |
| 2 tart apples, pared and
sliced thin | 1/2 tsp. cinnamon |
| | 1 c. pork gravy |

Arrange meat and apple slices in alternate layers in greased 8x8x2 inch baking pan. Sprinkle each layer of apples with sugar and cinnamon. Pour over gravy.

May be topped (if desired) with Sweet Potato Topping.

PORK 'N' APPLE PIE (Continued)

Combine:

3 c. hot, mashed sweet potatoes 3 Tbsp. butter or margarine

Beat until smooth. Blend in 1/4 cup cream. Add:

1 tsp. salt dash of pepper

Spread over pie. Bake in moderate oven, 350 degrees, 45 minutes. Makes 6 servings.

Mrs. Robert Mack

TEXAS HASH

2 large onions, sliced 2 green peppers, cut fine

Cook in 3 Tbsp. shortening until onions are yellow. Add 1 lb. hamburger steak and saute until mixture falls apart. Add:

1 can tomato soup 1 tsp. salt
1 c. cooked rice 1/4 tsp. pepper

Bake in casserole about 1/2 hour in moderately hot oven, 375 degrees.

Serve cole slaw with it.

Mrs. W. F. Mulhall

RICE AND TUNA

Mary C. Clarke

Cook in 2 Tbsp. margarine over moderate heat until onion is soft:

1/4 c. chopped onion 1 can (6 1/4 oz.) flaked tuna
1/8 c. chopped parsley

Stir in:

1 can condensed cream of chicken soup 1/4 tsp. Worcestershire sauce (optional)
1 c. milk (or more) 3 c. cooked rice
1/2 tsp. salt

Bake in a 1 1/2 qt. casserole, topped with 1/2 cup buttered bread crumbs in 375 degree oven for 15 minutes.

Yield: 8 servings.

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TUNA CASSEROLE

1/2 pkg. spaghetti	1 c. diced carrots
1 tin tuna fish (white)	1 c. peas
1 tin mushroom soup	1 c. cubed bread

Cook and blanch spaghetti and cook carrots. Mix all ingredients together and dip bread cubes in melted butter and spread on top.

Bake in 350 degree oven for less than an hour.

Marion Phillips

CLAM PIE

Peel and slice 4 large potatoes and boil in water for 10 minutes.

In frying pan put 1/8 lb. butter or margarine. When the butter is melted, add a #2 can clams or a pint of shelled fresh clams and heat with the butter until hot - not cooked.

Grease a large casserole or baking pan, well. Put heated clams and fat in the bottom and cover with the potatoes and the water they were cooked in.

Cover with rich biscuit dough patties and bake until biscuits are done. Serve with a tossed salad.

Mrs. C. G. Robinson

MOCK CHOW MEIN

1 lb. pork shoulder, cut in 1 inch cubes flour	4 c. hot water 2 tsp. salt 1 c. chopped celery
1 Tbsp. fat	3/4 c. rice
1 medium onion	Soy sauce to taste

Dip pork into flour; brown in hot fat; add onion and fry lightly. Add water, salt and celery. Cover and cook slowly 15 minutes. Add the rice and Soy sauce.

Cover and continue cooking mixture slowly, stirring occasionally, until the rice is tender, about 45 minutes. Add more water if necessary. Makes 6 servings.

Mrs. Robert Mack

HAMBURG SCALLOP

1 lb. hamburger	1 c. macaroni, cooked
3 onions	salt
1 can tomato soup	pepper

Grind onions and add to hamburger, sprinkle with flour

HAMBURG SCALLOP (Continued)

and brown on top of stove. Add the tomato soup and cooked macaroni, put into casserole and bake until brown.

Viola Faulkner

Write Extra Recipes Here:

MEAT

FISH

Poultry

ROASTING

MEAT

	Set Temperature	Time in Minutes per Pound	Time in Min. per Lb. Started Cooking from Frozen State
Beef			
Standing Rib 6-8 Lbs.	300	Rare 18-20 Medium 22/25 Well Done 27-30	43 47 55
Less than 6 pounds	300	Rare 33 Medium 45 Well Done 50	55 60 65
Rolled Ribs	300	Rare 32 Medium 38 Well Done 48	53 57 65
Rump (high quality)			
Standing	300	25-30	50
Rolled	300	30-35	55
Lamb			
Leg	300	30-35	40/45
Rolled Shoulder	300	40-45	40-45
Shoulder (bone in)	300	30-35	40-45
Veal			
Leg	300	25-30	40-45
Shoulder	300	25	40-45
Boned and Rolled	300	40-45	40-45
Pork			
Loin	350	35-40	50-55
Fresh Ham	350	30-35	50-60
Smoked Pork			
Ham (New style)	300	15	
Ham (New style) Half	300	18-20	
Ham Butts	300	35/40	

POULTRY

Chicken

Stuffed 3-4 lbs.	350	45-40
Stuffed 4-5 lbs.	350	40-35
Stuffed over 5 lbs.	325	35/30

Turkey

8-10 lbs.	325	25-20
10-14 lbs.	325	20-18
14-18 lbs.	300	18-15
18-20 lbs.	300	15-13

Goose

10-12 lbs.	325	30-25
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Duck

5-6 lbs.	350	35-30
----------	-----	-------

MEAT, FISH, POULTRY

ECONOMICAL MEAT LOAF

10 slices (stale) white bread which has been soaked in water and squeezed out fairly dry	1/2 lb. ground pork
1 1/2 lb. ground beef	2 eggs
	1 tsp. salt
	1/8 tsp. pepper
	1/2 tsp. onion salt

Mince raw onion, green pepper and celery to measure 1/2 cup. Saute to golden brown in 2 Tbsp. butter. Mix all ingredients together and place in greased pan.

Bake at 450 degrees for 1 hour.

Betty Merriam

MEAT LOAF

1 lb. hamburger steak	1 tsp. salt
2 c. bread crumbs	3/4 tsp. pepper
2 Tbsp. flour	1 egg
1 small onion, chopped fine	1 tsp. savory
1 c. milk	

Mix all together and put into a bread pan. Pour over top:

1 can tomato soup	1/2 c. water
-------------------	--------------

Bake 2 hours or until done.

Luella Clayton

MEAT LOAF

1 lb. round steak (put through meat grinder, coarse)	1/4 tsp. herbs like those used for chicken stuffing (summer savory, sweet marjoram, thyme)
1 c. biscuit crumbs	1 onion, put through meat grinder
1 egg	
1 c. milk	
salt and pepper to taste	

Mix all items well before adding milk.

Press in shape in well greased Pyrex loaf dish - butter on top. Bake one hour in 400 degree oven.

Doris Rolph

SALMON LOAF

1 tin salmon or 1 lb. boiled salmon	6 large soda biscuits
	1 c. scalded milk

SALMON LOAF (Continued)

- | | |
|----------------|--------------------------|
| 1 Tbsp. butter | salt and pepper to taste |
| 2 eggs, beaten | |

Mix thoroughly together as given and pack in mold or loaf pan. Steam or bake 1 hour.

Viola Faulkner

SALMON AND CHEESE LOAF

- | | |
|----------------------------|----------------------|
| 2 c. (1 lb.) canned salmon | 1 Tbsp. lemon juice |
| 1 c. grated cheese | 1/2 tsp. salt |
| 1 c. cracker crumbs | 1/2 tsp. celery salt |
| 1 egg, beaten | dash pepper |
| 2 Tbsp. melted butter | 2/3 c. milk |

Drain and flake salmon, saving 1/3 cup for decoration. Combine salmon with other ingredients. Place in oiled baking dish. Top with salmon flakes, dot with butter.

Bake in 350 degree oven about 30 minutes.

Charlotte Scott

SALMON CASSEROLE

- | | |
|---|----------------|
| 1 can salmon | 1 Tbsp. butter |
| 2 eggs, separated | 1 Tbsp. flour |
| 1 or 2 pkg. potato chips,
as preferred | 1/2 tsp. salt |
| | 2/3 c. milk |

Drain salmon and take out bones and skin, shred.

Make thick white sauce of butter, flour, salt and milk.

Separate eggs. Beat egg yolks and add to white sauce. Add salmon. Beat egg whites until stiff and fold in thoroughly.

Pour into well buttered baking dish and bake about 20 to 30 minutes in fairly hot oven, 375 degrees. Just before taking from oven, spread over top a layer of packaged potato chips and leave in oven just long enough to heat chips through (about a minute). Serve immediately.

This recipe, without the chips, makes a nice salmon loaf.

Olive Clark

DELICIOUS CORNED BEEF

- | | |
|--------------------|--------------------------|
| 5 lb. chuck roast | 2 Tbsp. salt |
| 1/2 c. brown sugar | 1 tsp. salt-petre |
| | molasses to make a paste |

DELICIOUS CORNED BEEF (Continued)

Rub over meat and put in a bowl. Place in refrigerator. Turn meat over once a day for 5 days, then pour boiling water over it when you cook it.

Mrs. C. G. Robinson

SWEDISH MEAT BALLS

1 lb. round steak, ground

Add: 1/2 c. hot milk or 1/2 c. cream. Add:

1 1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. ginger

1/4 tsp. mace
1/4 tsp. garlic salt
2 Tbsp. cornstarch
1 beaten egg

Blend thoroughly. Shape meat into 25-30 small balls with a spoon. Heat 2 1/2 cups bouillon or beef broth to boiling. Drop meat balls in broth. Cover and cook 30 minutes.

Serves 6.

Ruby O'Dell

CHICKEN PIE

1 boiling fowl
1 onion stuck with 3 or 4
whole cloves

2 tsp. salt
dash of pepper and mace
cold water

Place fowl in kettle with onion and cloves. Add seasonings and add cold water to nearly cover fowl. Simmer gently, covered tightly, until tender. Let stand in cold temperature until fat hardens. (I usually let it stand in refrigerator all night). Remove this fat. Take chicken from pot, and remove the meat from the bones. Place bones in liquid and simmer again until the liquid has partly boiled down. Strain and place liquid back on low heat.

Add:

1 can Campbell's cream of chicken soup, plus half can milk

Thicken slightly. Do not let this boil. Add the chicken meat, cut in serving pieces. Add salt and pepper, if necessary, you wish, lightly fried mushrooms may be added also. Remove from heat and top with pastry.

Bake in hot oven, 450 degrees, until pastry is lightly browned.

Helen Johnston

Write Extra Recipes Here:

Rolls

Pies

Pastries

HINTS

Greaseless Griddle Cakes: When making griddle cakes grease the pan for the first cake. After that rub a piece of raw potato over hot griddle instead of greasing. The cakes brown nicely and there will be no smoke.

Sugar in Fruit Pies: When making fruit pies sprinkle the sugar under the fruit instead of on top. The juice will boil up through the fruit and not out and over the top.

When the custard pie shrinks away from the crust it has been baked in too hot an oven.

When cutting cream pies dip the knife in warm water and none of the filling will stick to the knife.

To prevent the bottom pie crust from becoming soggy, grease pie pans with butter. The crust will be soft and flaky.

Toast the nut meats and while hot add a little butter. Then your nut bread will take on a new aristocracy.

Meringue will always stand up high and perfect if a generous pinch of baking soda is added to beaten whites.

A few whole cloves in the kettle of frying fat will give the doughnuts a better flavor.

Dry biscuits are caused from baking in too slow an oven and handling too much.

Coarse textured muffins are caused from insufficient stirring and cooking at too low a temperature.

To glaze the top of rolls, cookies or pies brush the top before baking with 1 egg white slightly beaten with 1 Tbsp. milk, then bake.

ROLLS, PIES, PASTRIES

DOUGHNUTS

3 1/2 c. all purpose flour	1/2 tsp. salt
4 tsp. baking powder	1/4 tsp. nutmeg
2 eggs, separated	3/4 c. milk, plus 2 Tbsp. milk
1 c. fine sugar	1 tsp. vanilla
3 Tbsp. butter	

Sift flour and baking powder together twice. Beat egg yolk. Add sugar gradually. Add soft butter, salt, nutmeg and 2 Tbsp. milk. Fold in stiffly beaten egg whites. Blend in dry ingredients and remaining milk alternately, beginning and ending with dry ingredients. Add vanilla.

On lightly floured board, roll out to 1/3 inch thickness. Drop in hot fat and cook 3 minutes on each side. Yield: about 2 1/2 dozen.

Joyce MacInnis

DOUGHNUTS

2 Tbsp. butter	1/8 tsp. nutmeg
1 heaping c. sugar	1/8 tsp. ginger
2 eggs	1 tsp. salt
4 c. flour, or more	1 tsp. vanilla
1 tsp. soda	1 c. milk with 1 1/2 tsp.
1 tsp. baking powder	vinegar

Cream butter and sugar. Add eggs. Sift all dry ingredients together and add alternately with milk.
(Never fails).

Phyllis Cuvilier

SIMPLE JELLY ROLL

3 eggs	1 c. sifted Robin Hood flour
1 c. sugar	1/2 tsp. lemon extract
3 Tbsp. water	1 tsp. baking powder

Beat egg yolks, sugar and water until very light. Add stiffly beaten egg whites and fold in flour in which baking powder has been sifted. Flavor with lemon.

Bake in long shallow pan in moderate oven, 375 degrees, for 15 minutes. Remove from pan while hot and place on hot cloth. Spread with tart jelly and roll quickly, leaving cloth rolled over until cold. Sprinkle with powdered sugar, if desired, before serving. Serves 7 - 8 persons.

Gertrude M. Kelly

JELLY ROLL

1 c. sugar	rind of 1/2 lemon, grated
2 eggs	1/4 c. boiling water
1 c. flour	1/2 tsp. salt
1 tsp. baking powder	

Mix sugar, lemon rind and beaten yolks, then half the flour, half the beaten egg whites, the other half of the flour and the remainder of the beaten whites, lastly the boiling water.

Bake in a large shallow pan for 15 minutes. Sprinkle some sugar on a damp cloth, turn cake out and spread with jam or jelly and roll at once. If edges of cake are crisp, cut off before rolling. This may also be used as a dessert, filling with fresh fruit and served with whipped cream.

Olla MacInnis

GINGERBREAD

Sift together:

1 1/2 c. flour	1/4 tsp. salt
1 tsp. baking soda	1 tsp. ginger

Cream:

1/3 c. shortening	1 egg
1/2 c. white sugar	1/2 c. molasses

Combine creamed mixture with flour mixture and add 3/4 cup hot water. Bake in greased 8x8 inch pan at 350 degrees for 30-40 minutes.

Mrs. Maudie Oickle

ROLLS

1 c. milk	3 to 4 c. flour
3 Tbsp. sugar	1 yeast cake dissolved in
2 Tbsp. shortening	1/4 c. lukewarm water
1 tsp. salt	

Scald milk, add sugar, shortening and salt. Stir until dissolved. Cool to lukewarm. Add yeast cake to above mixture. Add flour and beat well. Turn out on board and knead.

Place in greased bowl and cover. Let rise until double in bulk. Make into rolls and let rise until double in size.

Bake in hot oven, 400 degrees, for 20 minutes.

Juanita Wilcox

WHITE ROLLS (without milk)

- | | |
|---------------------------|-----------------------|
| 2 Tbsp. white sugar | 1 yeast cake |
| 1 1/2 tsp. salt | 1 c. warm water |
| 2 Tbsp. melted shortening | 3 1/4 c. sifted flour |

Add sugar and salt to shortening in mixing bowl. Add yeast cake and water. Add 1 cup of the flour and beat with egg beater. Reserve 1/4 cup of flour for kneading. Stir in remaining 2 cups of flour and let stand on board 5 minutes.

Knead with 1/4 cup flour and put in greased bowl and let rise until double in bulk. Shape into rolls and cover with damp cloth. Let rise 1/2 hour.

Bake in oven about 10 to 15 minutes.

Susie Starratt

MILK ROLLS

- | | |
|-------------------|---|
| 1 c. scalded milk | 1 yeast cake |
| 2 Tbsp. sugar | 1 egg |
| 1/4 c. shortening | 3 1/2 c. flour (approximately) |
| 1 tsp. salt | 6 c. |

Mix flour, sugar, salt and shortening. Add egg to scalded milk and cool, then add to flour mixture. Add yeast which has been dissolved in warm water and a little sugar. Knead until smooth. Let rise to double in size. Roll into rolls and let rise again.

Bake at 400 degrees for 10 minutes, then reduce heat to 350 degrees and bake until done, about 30 minutes.

Phyllis Cuvilier

MAGIC PIE

- | | |
|--|----------------------|
| 1 heaping c. Corn Flakes
(measured after crushed) | 1/4 c. melted butter |
| | 1/4 c. sugar |

Pat down above in square 8x8 inch pan.

Mix together:

- | | |
|------------------------|--------------------------------------|
| 1 can Eagle Brand milk | 1 small can crushed pineapple |
| 1/4 c. lemon juice | 10 or 12 marshmallows, cut in pieces |

Fold in 1/2 cup cream, whipped (measured before whipping). Spread on the mixture in pan, chill in refrigerator. Garnish with cherries. Will serve nine.

Effie Scott

LEMON CHIFFON PIE

2 lemons (juice and rind)
1 1/2 c. white sugar
2 c. milk

2 egg yolks (save whites for top)
pinch salt
2 Tbsp. flour

Mix all ingredients, put in uncooked pie shell and bake in hot oven until filling is set.

Make meringue, cover top of baked pie and return to hot oven to brown.

(unsigned)

ORANGE MERINGUE PIE

Meringue Shell:

3 egg whites
pinch salt

2/3 c. sugar

Beat egg whites until stiff but not dry. Beat in salt, then sugar, a little at a time. This makes a very stiff, thick mixture. Cover bottom of pie plate with meringue and spoon remainder around sides of plate.

Bake a full hour at 300 degrees. Turn off oven and leave shell in until cool. This is to prevent shrinking. Just before serving fill with the following and arrange peeled orange slices on top:

Filling:

1/2 c. sugar
5 Tbsp. cornstarch
1/8 tsp. salt

2 c. milk
3 egg yolks
1 Tbsp. grated orange rind

Mix sugar, flour and salt together and stir into milk until smooth. Cook over boiling water, stirring frequently, until mixture is as thick as mayonnaise. Beat egg yolks slightly and pour milk mixture over eggs. Put mixture back over boiling water and cook, this time stirring constantly for 3 minutes. Add orange rind. Chill.

Nita MacLeod

DUTCH APPLE PIE

Step 1: Line pie plate with pastry.

Step 2: Slice 6 or 7 large apples and place in shell.

Step 3: Mix well:

3/4 c. brown sugar

1/3 c. flour

BREADS

BROWN BREAD

Combine:

2 c. rolled oats	4 c. boiling water
1 tsp. salt	1/2 c. molasses

After this mixture cools, add:

1/2 yeast cake	6 c. flour (or more - should be slightly thinner than white bread)
----------------	--

Let rise. Put in pans, let rise again (rapidly) and bake at 350 degrees for one hour.

Charlotte Scott

BROWN BREAD

2 Shredded Wheat Biscuits	1 c. boiling water
3/4 c. Grape-Nuts	2 Tbsp. shortening

Pour the boiling water over the above 3 ingredients. Dissolve:

1 yeast cake	1/2 c. lukewarm water
--------------	-----------------------

Mix:

1 c. milk, scalded	3/4 c. molasses
--------------------	-----------------

Add 1 Tbsp. salt. Let cool, then add to above mixture. Add 5 cups flour, or more.

Let rise until double in bulk. Put in greased pan and let rise again. Bake in 350 degree oven for about one hour.

Alice MacBurnie

WHOLE WHEAT LOAF

2 c. whole wheat flour	1 egg
2 c. white flour	1 c. raisins
4 tsp. baking powder	1 1/2 c. milk
1 1/2 c. molasses	1 tsp. salt
1/2 c. white sugar	

Mix dry ingredients. Add sugar and raisins. Add milk. Mix well and add well beaten egg. Put in deep bread pan and

WHOLE WHEAT LOAF (Continued)

let rise 20 minutes.

Bake in moderate oven, 350 degrees, for 1 hour.

Pauline Sanford

CORN MEAL NUT BREAD

1 1/2 c. bread flour	3/4 c. chopped nuts
2 c. graham flour or oatmeal	1 c. ground raisins
1/2 c. corn meal	2 c. milk
1/2 c. brown sugar	1/2 c. molasses
4 tsp. baking powder	1/4 tsp. baking soda
1 tsp. salt	

Sift flour, salt and baking powder. Add graham flour, corn meal and sugar. Stir in milk. Mix together soda and molasses and add to first mixture. Stir in nuts and raisins.

Bake in two small pans or one large pan in moderate oven, 350 degrees.

Nan Robinson

BANANA BREAD

To 3 mashed bananas, add:

1 c. white sugar	dash of salt
1 beaten egg	

Sift together and add:

2 c. flour	1 tsp. baking soda
1 tsp. baking powder	

Add last: 3 Tbsp. melted butter.

Put in loaf pan and bake at 350 degrees 35 to 40 minutes.

Maudie Oickle

DATE LOAF

1 c. chopped dates	1 egg, well beaten
1 tsp. soda	1 3/4 c. flour
2/3 c. boiling water	1/2 c. chopped walnuts
2 Tbsp. butter	1 tsp. vanilla
3/4 c. white sugar	3/4 tsp. salt

Cut dates into small pieces, add soda and boiling water and let stand.

Cream butter and sugar, add egg and vanilla, then flour,

DATE LOAF (Continued)

salt, nuts and the date mixture. Mix well and put in a well greased loaf pan.

Bake one hour at 350 degrees.

Olla MacInnis

WHOLE WHEAT ORANGE BREAD

2 orange skins	1 c. milk
1/2 c. sugar	1 1/4 c. sifted all purpose flour
1/2 c. water	5 tsp. baking powder
2 Tbsp. shortening	1 1/4 c. whole wheat flour
1 egg	

Put orange skins through food chopper. Add sugar and water. Cook 15 minutes.

Add shortening and allow to cool. Beat egg and add to milk. Sift flour with salt and baking powder, then mix with whole wheat flour. Add half the dry ingredients to egg and milk mixture, then add orange and remaining dry ingredients quickly, stirring only until mixed.

Bake in greased loaf pan 4 1/2 x 10 inches in a slow oven about 45 minutes.

Marion Davison

ORANGE BREAD

peel from 2 oranges	1 c. sugar
1 c. water	1 Tbsp. butter or shortening

Cut the orange peel in small pieces, add the sugar and water, boil until syrupy (1/2 hour), then add 1 Tbsp. butter or shortening.

Cool but do not chill.

1 egg	2 tsp. baking powder
1 c. milk	3/4 tsp. salt
3 c. flour	

Beat the egg, add the milk alternately with sifted dry ingredients. Add cooled syrup.

Bake 1 hour in moderate oven, 350 degrees.

Verna Sanford

CHERRY NUT BREAD

1 c. brown sugar	1 egg
1 Tbsp. butter (heaping)	2 tsp. baking powder

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CHERRY NUT BREAD (Continued)

2 c. flour	juice from cherries (put into measuring cup and fill up with milk)
1/2 tsp. salt	
bottle cherries	1/2 c. raisins or nuts

Cream butter and sugar. Add egg. Add sifted dry ingredients alternately with liquid. Stir in nuts and cherries which have been lightly floured.

Bake 45 minutes in 350 - 375 degree oven.

Juanita Wilcox

FRENCH BISCUITS

2 c. flour	2 Tbsp. shortening or 1 Tbsp. butter
4 tsp. baking powder	
1/2 tsp. salt	3/4 c. milk

Sift together flour, baking powder and salt. Add shortening and rub in lightly. Add milk slowly; roll thin, spread with soft butter and sprinkle with sugar, then roll up. Cut 1/2 inch thick, put in buttered pan and cover with molasses.

Bake for 20 minutes in hot oven.

Hazel MacKinlay

ORANGE MARMALADE BISCUITS

2 c. flour	1/3 c. marmalade
1 tsp. salt	4 Tbsp. shortening
4 tsp. baking powder	1/2 c. milk
1 egg	

Sift dry ingredients together. Cut in shortening until mixed. Beat egg slightly in cup, add milk and marmalade to make 3/4 cup. Add to first mixture. Roll about 1/2 inch thick. Cut with floured cutter and top each with marmalade.

Bake in hot oven, 425 degrees, for 15 minutes.

(unsigned)

BLUEBERRY MUFFINS

2 c. white sugar	1 c. milk
2 eggs	2 c. all purpose flour
1 Tbsp. shortening or butter	2 tsp. baking powder
1/2 tsp. salt	1 pt. blueberries

Sift together flour, salt and baking powder. Cream

BLUEBERRY MUFFINS (Continued)

together shortening and sugar. Add eggs and beat well. Add milk. Quickly stir in dry ingredients and blueberries which have been lightly floured. Do not overmix. With large spoon dip batter into muffin tins with as little stirring as possible.

Bake at 400 degrees for 20 minutes.

Barbara Peach

PEANUT BUTTER MUFFINS

1/3 c. peanut butter	3/4 c. All-Bran
1/4 c. sugar	1 c. sifted flour
1 egg, well beaten	1 Tbsp. baking powder
1 c. milk	1 tsp. salt

Blend peanut butter and sugar; stir in egg, milk and All-Bran. Let soak until most of moisture is taken up. Add flour, baking powder and salt and stir only until flour is dampened.

Fill greased muffin pans 2/3 full and bake in 400 degree oven 20 minutes.

Phyllis Cuvilier

SQUASH MUFFINS

3/4 c. brown sugar	2 c. flour (more if needed)
1 c. (heaped) squash	1 tsp. salt
1 scant c. milk	2 1/2 tsp. baking powder
2 eggs	

Beat eggs, add sugar, squash and milk. Sift dry ingredients and stir in quickly. Put in muffin pans and bake in fairly hot oven, about 400 degrees, about 15 or 20 minutes.

Viola Faulkner

SWISS BRAID

1 pkg. active dry or compressed yeast	1/2 c. sugar
1/4 c. warm water	1 1/2 tsp. salt
1 1/4 c. milk	4 1/2 c. sifted all purpose flour
4 Tbsp. butter or margarine	1 egg yolk

Sprinkle yeast in warm water to soften. Heat milk until a film wrinkles on surface. Remove from heat and stir in butter or margarine, sugar and salt. Cool to lukewarm. Now mix in yeast and as much of the flour as you can possibly stir in. Put remaining flour on a bread-board, dump dough on top and knead in all the flour. Dough should look

SWISS BRAID (Continued)

super-satiny after kneading. Transfer to a greased bowl, brush surface lightly with additional butter or margarine, cover and let rise in a warm spot until double in bulk.

Punch down the dough with your fist and divide in half. Now divide each half in three parts and roll each part with the palm of your hand into a ropelike piece about 12 inches long, with one end of the rope thicker than the opposite end. Braid the three ropes together and place on a large greased cookie sheet.

Repeat with the second half of dough and place directly on top of the first braid. Make sure thick ends of braids are on top of each other.

Brush surface of loaf with a mixture of egg yolk and a little water and let rise in a warm place until double in bulk.

Bake in a 350 degree oven (moderate) for 35 to 40 minutes.

Leuella Clayton

Write Extra Recipes Here:

Write Extra Recipes Here:

CAKES
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HINTS

Roll raisins in flour before stirring them into a cake to prevent them from going to bottom.

When making cookies add 1 tsp. jam or jelly. The cookies will have a better flavor and stay moist longer.

2 Tbsp. of lemon juice added to 1 c. of milk will sour it immediately.

In making rolled cookies chill cookie dough for about $\frac{1}{2}$ hour. The dough will be much easier to handle and will require much less flour, therefore will make a more tender cookie.

To substitute cocoa for chocolate use 3 Tbsp. cocoa in place of each square (1 oz.) chocolate called for. If substituting cocoa for chocolate in batter, also add 1 Tbsp. shortening for every 3 Tbsp. cocoa used.

Cracks and uneven surface of cakes may be caused by too much flour, too hot an oven and sometimes from cold oven start.

Add several drops of vinegar to icing while beating and it will be soft and seldom grainy.

CAKES, COOKIES

DARK FRUIT CAKE

3 c. brown sugar	1 pkg. candied cherries
2 sq. butter	1/2 lb. dates
5 eggs	1/4 tsp. salt
4 c. pastry flour	1 tsp. cream of tartar with
1 lb. seeded raisins	1 tsp. soda
1 lb. seedless raisins	1 tsp. cinnamon
1 pkg. mixed peel	1/2 tsp. cloves
1 pkg. currants	1/2 tsp. nutmeg
	1/4 c. strong tea

Cream butter and sugar together well, beat eggs until light and add. Then add fruit which has been lightly floured and mix well, making sure fruit is well distributed. Add 1/4 cup of tea and part of the flour (previously sifted 3 times) with the dry ingredients and 1 tsp. cream of tartar and 1 tsp. soda. Mix well. Keep adding dry ingredients and mix well after each addition.

Bake in slow oven 3 hours.

Jessie Murray

WHITE FRUIT CAKE

2 sq. butter	1 tsp. lemon extract
1 c. white sugar	1 lb. white seedless raisins
4 eggs	1 pkg. red cherries, cut in
2 c. pastry flour	halves
1 tsp. vanilla	1 pkg. green cherries, cut in
	halves
	1 pkg. candied pineapple, diced

Cream butter and sugar, add eggs (well beaten) and stir well. Add flavoring and fruit which has been lightly floured and mix well, making sure fruit is well distributed. Then add flour, which has been sifted, a little at a time, mixing slowly and thoroughly.

Put in loaf pan which has been greased and floured and bake in slow oven for one hour.

Jessie Murray

BIRTHDAY CAKE

1 c. shortening	1/2 c. boiling water
2 c. white sugar	1/2 c. milk

Combine above ingredients and beat thoroughly, then add 1 cup flour, break in 1 egg and beat thoroughly; add 2nd. cup

BIRTHDAY CAKE (Continued)

flour, break in 2nd. egg and beat thoroughly; add:

3rd. c. flour	2 tsp. baking powder
1 tsp. salt	

Break in 3rd. egg, add desired flavoring and beat thoroughly. Bake in large pan for 1 1/4 hours in slow oven.

Verna Sanford

WHITE LAYER CAKE

1/2 c. shortening	3 tsp. baking powder
1 c. white sugar	1 tsp. salt
1/2 c. water	1 tsp. vanilla
1/2 c. milk	1/2 tsp. almond flavoring
3 c. sifted cake flour	3 egg whites, beaten stiff with 1/2 c. white sugar added

Cream shortening and sugar well. Combine water and milk. Sift flour, salt and baking powder. Add alternately with milk and water to the creamed mixture. Add vanilla and almond flavoring and lastly fold in beaten egg whites and sugar.

Bake in greased and wax-paper-lined layer tins in moderate oven for about 30 minutes.

Susie Starratt

BUTTERSCOTCH MERINGUE CAKE

Prepare batter from a butterscotch or plain white cake mix as directed and bake in pan, 9x12x2 inches. When baked, top with the following meringue:

2 egg whites	pinch salt
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Beat until foamy. Add:

2 tsp. instant coffee	3/4 c. firmly packed brown sugar
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Beat after each addition until well blended and mixture stands in peaks. Spread on top of batter. Sprinkle with chopped nuts.

Bake in moderate oven, 350 degrees, for 35 to 40 minutes.

Gertrude Kelly

NUT CAKE

Cream:

1/2 c. butter	1/2 c. brown sugar
1/2 c. white sugar	2 egg yolks

Add 2/3 cup milk alternately with:

1 2/3 c. flour	1/2 tsp. salt
2 1/2 tsp. baking powder	

Add:

1 tsp. vanilla	1/2 c. chopped nuts
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Fold in 2 egg whites, beaten. Bake at 350 degrees,
Mrs. Robert Fraser

CHOCOLATE CAKE

1 c. white sugar	1 tsp. vanilla
1/2 c. cocoa	1 tsp. soda
1/2 c. shortening	1/2 tsp. salt
1/2 c. milk	1 1/2 c. sifted all purpose flour
1 egg, unbeaten	1/2 c. boiling water

Combine in bowl - sugar, cocoa, shortening, milk, vanilla and egg. Sift together flour, salt and soda. Add to first mixture. Pour in the boiling water and beat 3 minutes.

Bake in 350 degree oven.

Marge Murray

CHOCOLATE CAKE

Jean Scott

1/2 c. shortening	1 tsp. baking soda
1 1/4 c. sugar	few grains salt
2 eggs	1 c. milk
4 sq. unsweetened chocolate	1 tsp. vanilla
1 3/4 c. pastry flour	

Cream very thoroughly shortening and sugar. Add eggs, one at a time, beating after each. Melt chocolate over hot water; add. Sift together flour, soda and salt. Add alternately with milk to creamed mixture. Add vanilla. Pour into two greased 8 inch layer pans.

Bake in moderately hot oven, 375 degrees, 30 minutes. Cool 5 minutes. Remove from pans and cool on wire rack.

CHOCOLATE CAKE

1 c. white sugar	2 Tbsp. cocoa
1/2 c. brown sugar	1/2 c. hot water
1 c. shortening	2 c. cake flour
2 beaten eggs	2 tsp. soda
1 tsp. vanilla	1/2 tsp. salt
	2/3 c. sweet milk

Cream shortening, add sugar and cream well. Add beaten eggs and vanilla. Combine cocoa and hot water and add. Sift in dry ingredients. Lastly, add the milk.

Bake in moderate oven.

Pearle Hill

CHOCOLATE WHIRLAWAY CAKE

Mix in small bowl:

1 sq. Baker's unsweetened chocolate	1/4 tsp. soda
2 Tbsp. hot water	1 Tbsp. white sugar

Mix well and let stand while mixing cake.

Measure into sifter:

2 1/2 c. cake flour	1 tsp. salt
1 1/2 tsp. baking powder	1 2/3 c. white sugar
1/2 tsp. soda	

Measure into mixing bowl: 3/4 c. shortening or margarine.

Have ready:

3 eggs, unbeaten	1 tsp. vanilla
3/4 c. sour milk	

Cream shortening. Sift in dry ingredients and mix well. Add milk and vanilla and beat 300 strokes by hand or with mixer. Add eggs and beat 150 strokes. Add 1/4 of this batter to chocolate mixture, mixing only enough to blend. Put in pans by large spoonfuls, alternating plain and chocolate. Then with a knife, cut thoroughly through the batter in a wide zig-zag motion.

Bake in moderate oven, 350 degrees, for 35 minutes or until done. Cool in pan for 5 minutes. Loosen with spatula and remove to cake rack. Ice with favorite chocolate icing.

Lottie Wilcox

CRUMB CAKE

2 c. bread flour	3/4 c. butter or shortening
1 c. white sugar	1/2 tsp. salt

Rub to crumbs, then take out one cup for topping the cake.
To rest of crumb mixture, add:

1 c. sour milk	1 tsp. cloves
1 tsp. soda	1 tsp. cinnamon
1/2 tsp. salt	1 egg
	1 c. cut raisins or currants

Stir well. Pour into 8x10 inch or 8 inch or 9 inch square pan and spread with the cup of crumbs.

Bake in 350 degree oven for 30 minutes.

Ruby O'Dell

FLUFFY WHITE FROSTING

1/3 c. cold water	1/4 tsp. salt
1 Tbsp. corn syrup	1 egg white
1 c. sugar	1 tsp. vanilla
1/4 tsp. cream of tartar	

Combine water, corn syrup, sugar, cream of tartar and salt in saucepan. Place over moderate heat and cook and stir until sugar is dissolved and bubbles appear around side of pan. Remove from heat. Whip egg white until stiff but not dry. Pour hot syrup in egg white a little at a time. Beat until very stiff.

Mrs. M. E. Haley

BUTTERSCOTCH FUDGE FROSTING

5 Tbsp. margarine	1/4 c. milk
1 c. brown sugar, well packed	1 c. sifted icing sugar

Place the margarine and brown sugar in a saucepan over low heat. Stir until sugar is dissolved. Bring to a boil and add the milk. Boil for 3 minutes. Cool. Add the sifted icing sugar and beat until thick enough to have a good spreading consistency.

Olla MacInnis

CHOCOLATE SLICES

1/2 c. butter	4 Tbsp. cocoa
1/4 c. white sugar	

CHOCOLATE SLICES (Continued)

Melt in double boiler until sugar melts. Beat 1 egg slightly, add:

- | | |
|---------------------------------|--------------------------------|
| 2 c. crushed graham
crackers | 1 c. coconut
1/2 c. walnuts |
|---------------------------------|--------------------------------|

Spread in 8x8 inch buttered pan.
Cover with following:

- | | |
|---------------------------------------|-----------------|
| 2 c. icing sugar | 1/4 c. butter |
| 2 Tbsp. butterscotch Jello
pudding | milk to moisten |

After this has set ice with the following:

- | | |
|-------------------------------|----------------|
| 2 sq. semi-sweet
chocolate | 2 Tbsp. butter |
|-------------------------------|----------------|

Melt together. Chill. Cut in squares. Keep in refrigerator.

Madelyn Colby

DELIGHTS

- | | |
|-----------------------|---------------|
| 1 c. nuts | 2 Tbsp. flour |
| 1 c. coconut | 2 eggs |
| 1 c. dates | salt |
| 1 c. pulverized sugar | |

Mix fruit together, and beaten eggs, sugar, flour and salt. Spread in 9x9 inch pan and bake 1/2 hour or until slightly brown.

Mabel Cuvilier

NUT SMACKS

- | | |
|---------------------|----------------------|
| 1/2 c. brown sugar | vanilla |
| 1/2 c. butter | 1 1/2 c. flour |
| 2 egg yolks, beaten | 2 tsp. baking powder |

Mix well and press in pan, sprinkle with chopped nuts. Beat egg whites and add 1 cup brown sugar.

Bake in 325 degree oven for 25 minutes.

Effie Marsters

COOKIE SHEET CHOCOLATE CAKE
(squares)

Heat:

1 c. milk 2 Tbsp. Fry's cocoa

Stir until mixture begins to thicken. Remove from heat.
Add:

1/2 c. butter or shortening 1 egg

Beat well. Add:

1 c. brown sugar 1 tsp. vanilla
1/2 tsp. salt

Sift together and add:

1 c. all purpose flour 1/2 tsp. baking powder

Mix:

1 tsp. soda 1 Tbsp. milk

Add soda mixture to cocoa-flour mixture and beat well to blend. Quickly pour into shallow pan or cookie sheet, 15 x 10 1/2 inches. Bake 10 to 15 minutes at 350 degrees.

Ice with Chocolate Icing and cut in squares, topping each square with walnut half if desired.

Pauline Sanford

MARSHMALLOW SQUARES

1 1/2 c. flour 1/2 c. butter
3 Tbsp. brown sugar

Crumb mixture with fingers and put in 8x13 inch pan. Bake until firm in a 350 degree oven.

1 c. white sugar 1 c. cold water
1 1/2 Tbsp. plain gelatin

Stir until dissolved; then put on stove and boil for 10 minutes. Remove from stove and pour it over the following: 1 cup icing sugar which has been put in bowl of mixer (electric mixer not necessary). Beat until fluffy. Add:

1/2 tsp. salt 1/2 tsp. baking powder

MARSHMALLOW SQUARES (Continued)

1 tsp. vanilla

Put this mixture on top of first mixture. Sprinkle with nuts or coconut or may be left plain. Let set, then cut in squares.

Alice MacBurnie

QUICK-AS-A-WINK SQUARES

1/2 c. white sugar
1/2 c. butter

1 beaten egg

Mix together in double boiler. When butter has melted continue to cook for 10 minutes. Cool.

Add to above mixture:

12 cut up marshmallows
16 single graham wafers,
crushed

1/4 c. coconut
1/8 tsp. salt
1/2 tsp. vanilla

Place in 8x8 inch greased pan and put in refrigerator for at least 8 hours before cutting. Ice with Chocolate Frosting.

Ruby O'Dell

RASPBERRY SQUARES

1 c. flour
1 tsp. baking powder
pinch salt

1/2 c. butter
1 egg
1 Tbsp. milk

Mix dry ingredients, add egg and milk, put in greased pan and pack down - then spread with raspberry jam and cover with the following:

1 egg
1 c. granulated sugar
1/2 c. shredded coconut

butter, size of an egg, melted
vanilla

Bake in moderate oven.

Mrs. Robert Fraser

BUTTERSCOTCH SQUARES

1/4 c. butter
1 c. brown sugar
1 egg

1/4 c. nuts, chopped
3/4 c. flour
1 tsp. baking powder

BUTTERSCOTCH SQUARES (Continued)

1 1/2 tsp. vanilla

1/4 tsp. salt

Cook butter and sugar until well blended. Cool until lukewarm. Add beaten egg and beat well. Add flour sifted with baking powder and salt, then add nuts and vanilla.

Spread in pan and bake in 325 degree oven for 25 minutes. When cool, ice with maple flavored icing.

Maxine Turner

BROWNIES

3/4 c. brown sugar

1/2 tsp. vanilla

1/4 c. melted butter

1/2 c. flour

1 egg, beaten

1/2 tsp. baking powder

2 sq. melted chocolate

1/2 c. chopped nuts

Mix ingredients in order given. Spread mixture evenly in a shallow greased pan and bake in slow oven.

Pearle Hill

HONEY SQUARES

Combine:

1/2 c. granulated sugar

1/2 tsp. salt

1/2 c. butter (scant)

1 heaping c. flour

2 egg yolks

1/2 tsp. vanilla

1 tsp. baking powder

Mix together and spread on bottom of pan.

Cut up:

1 c. dates

1 c. chopped nuts

Sprinkle these over first mixture.

Beat together:

2 egg whites (beaten stiff)

1 1/2 c. brown sugar

Beat until real light. Spread over top. Bake at 350 degrees 20 minutes or more.

Mrs. Robert Fraser

MY MOTHER-IN-LAW'S GINGER SNAPS

Sift together:

MY MOTHER-IN-LAW'S GINGER SNAPS (Continued)

4 c. flour	1 tsp. cloves
1 Tbsp. soda (heaping)	2 tsp. salt
3 Tbsp. ginger	<i>Tbsp.</i>

Cream together:

1 c. shortening	1 1/2 c. sugar
-----------------	----------------

Add:

1 beaten egg	1 Tbsp. vinegar
1 c. molasses	2 Tbsp. water

Mix well, then add dry ingredients. Add a little more flour if needed to make dough easy to roll. Cut and bake in hot oven until lightly browned.

Hazel MacKinlay

CHERRY WINKS

2 1/4 c. flour	2 Tbsp. milk
1 tsp. baking powder	1 tsp. vanilla
1/2 tsp. soda	1 c. chopped walnuts
1/2 tsp. salt	1 c. chopped dates
3/4 c. shortening	1/3 c. maraschino cherries
1 c. white sugar	extra cherries for decorating
2 eggs	2 1/2 c. Corn Flakes, crushed

Combine shortening and sugar. Add eggs, milk, vanilla. Blend in dry ingredients. Mix well. Add nuts, dates and chopped cherries, mix well. Shape into balls using a level tablespoonful of dough for each cookie.

Roll each ball of dough in Corn Flakes. Top each cookie with 1/4 maraschino cherry. Bake in moderate oven, 375 degrees, 10-12 minutes.

Ruby O'Dell

NUT AND CHOCOLATE WAFER COOKIES

Effie Scott

Mix:

1/2 c. melted butter	1 c. sugar
2 sq. melted chocolate	

Beat 2 eggs, whites and yolks separately and then together. Blend with first mixture and add 1/2 cup flour. Spread in large pan and sprinkle with nuts. Bake at 350 degrees.

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CHOCOLATE MARSHMALLOW BALLS

4 sq. semi-sweet chocolate	24 marshmallows, quartered
1 c. icing sugar	1 egg
1 c. nuts	coconut
salt	

Melt chocolate and set aside. Beat egg, sugar and salt together. Add nuts and marshmallows. Add this to melted chocolate. Form in balls and roll in coconut.

Juanita Wilcox

PEANUT BUTTER CUPCAKES

1 1/2 c. brown sugar	3/4 c. milk
1/3 c. shortening	1/2 tsp. salt
1/2 c. peanut butter	2 1/2 tsp. baking powder
2 c. flour	vanilla
2 eggs	

Cream shortening and peanut butter, then cream in sugar, add eggs, salt, vanilla and baking powder. Add flour and milk alternately.

Mrs. M. E. Haley

CHEESE SHORTCAKES

1/2 pkg. cheese	1 c. flour
1/4 lb. butter	salt

Rub butter, cheese, flour and salt together as for pie crust. Roll and cut in rounds. Put spoonful of jelly on one layer and one on top.

Bake slowly until very light brown.

Effie Marsters

CHOCOLATE SHORTBREAD

1 3/4 c. flour	1/2 c. margarine
1/4 c. cocoa	1/3 c. fruit sugar
1/2 c. shortening	

Sift flour and cocoa three times. Cream shortening, margarine and sugar until soft, then add flour and cocoa.

Turn out on board, knead in a little additional flour until dough begins to crack. Roll out and cut, bake in a moderate oven.

Jean Scott

WALNUT DROPS

1/4 c. butter	1/4 c. chopped nuts
1/2 c. sugar	1 1/2 c. flour
2 eggs	1 1/2 tsp. baking powder
1/3 c. milk	1/2 tsp. salt

Cream the butter and sugar until light; add beaten eggs, then milk and nuts. Sift flour, baking powder and salt, then add to first mixture. Drop by teaspoonfuls on greased baking pans.

Bake in moderate oven about 15 minutes.

Mona King

ICE BOX COOKIES

2 c. brown sugar	3 1/2 c. flour
1 c. butter	1 tsp. baking soda
2 eggs, well beaten	1/4 tsp. salt
2 tsp. vanilla	1 c. chopped nuts

Cream the butter and sugar. Add the beaten eggs. Sift flour, soda and salt and add gradually. Add vanilla and chopped nuts. Pack closely or roll in waxed paper. Chill thoroughly. Slice thinly, bake in quite hot oven until golden brown.

Verna Sanford

DATE ROLL-UPS

1 1/2 c. dates	2/3 c. brown sugar
2/3 c. water	1/2 c. chopped nuts

Cook until well blended and cool.

Dough:

2/3 c. shortening	1/2 tsp. soda
1 1/4 c. brown sugar	2 eggs
1 2/3 c. flour	1 tsp. vanilla
	1/2 tsp. salt

Mix shortening and sugar, add beaten eggs, salt, soda, flour and vanilla. Divide in 3 parts, roll out and spread with date mixture, roll up as for jelly roll, put in refrigerator overnight and slice thin. Bake in a 350 degree oven until brown.

Marion Phillips

UNCOOKED CHOCOLATE OATMEAL COOKIES

2 c. white sugar
1/2 c. shortening

1/2 c. milk

Put in pan and bring to boil. Remove from stove and add these ingredients which have been mixed together.

3 c. oatmeal
1 c. coconut

6 Tbsp. cocoa
salt
vanilla

Mix well. Drop from spoon and let set.
Effie Marsters

HAZEL NUT COOKIES

1/2 lb. ground Hazel nuts,
Filberts

1 c. brown sugar, packed
salt
vanilla

2 egg whites, beaten

Beat egg whites until stiff and add sugar, vanilla and salt. Add nuts last. Form in balls, depress center and decorate with piece of red cherry.

Bake in regular cookie oven.

These need to stay in a covered tin for a day or so before using. They keep a long time.

Mrs. C. G. Robinson

MOLASSES DROP COOKIES

3/4 c. shortening
1 c. white sugar
2 eggs
1 c. molasses
4 c. flour

2 tsp. ginger
2 tsp. cinnamon
1 tsp. salt
1 tsp. baking ^{soda} powder
3/4 c. hot water

Cream shortening and sugar, add eggs and molasses and mix well. Add hot water. Sift flour, spices and soda and add raisins. Add to creamed mixture. Drop by teaspoonfuls on ungreased cookie sheet.

Bake in 350 degree oven about 10 minutes.

Susie Starratt

MARTHA'S COOKIES

1 c. butter or margarine
1 1/2 c. sugar
2 Tbsp. corn syrup

2 eggs
1 tsp. vanilla
pinch salt

MARTHA'S COOKIES (Continued)

1 1/2 c. rolled oats	3 sq. semi-sweet chocolate, grated
rind of 1 orange	2 c. flour
1 tsp. baking soda	1/2 c. walnuts
juice of 1/2 orange	

Mix butter and sugar, blending well. Add unbeaten eggs and corn syrup and beat until fluffy. Add soda to orange juice. Combine all ingredients and beat well. Put in refrigerator for 1 hour and then drop on pan from teaspoon.

Bake in fairly slow oven, not more than 350 degrees.

T. Opsahl

CHOCOLATE NUT DROPS

Temperature: 350 degrees. Time: 10 minutes.

1/2 c. sifted all purpose flour	1/2 c. white sugar
1/4 tsp. baking powder	1 egg, unbeaten
1/2 tsp. salt	1 tsp. vanilla
1/4 c. softened margarine or butter	1 sq. unsweetened chocolate (1 oz.) melted
	2 c. walnuts, coarsely chopped

Sift together flour, baking powder and salt; cream margarine or butter and sugar until light; add unbeaten egg, vanilla and melted chocolate; blend well. Combine two mixtures; add walnuts. Drop from a spoon, 1 inch apart on oiled cookie sheet; mold to peaks with back of oiled spoon.

Yield: about 30 cookies.

Mabel Cuvillier

SUGAR COOKIES

1 c. shortening	1 tsp. cream of tartar
1/2 c. brown sugar	1/2 tsp. salt
1/2 c. white sugar	1/2 tsp. soda
2 c. flour	1 tsp. vanilla
1 egg	

Roll in balls and mark with fork. Bake 10 minutes in 375 degree oven.

Alice MacBurnie

PATRONIZE MERCHANTS ADVERTISED IN THIS BOOK

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FOODS TO SERVE 25 PEOPLE

Cream for Coffee.....	1½ pints
Whipping Cream.....	1 pint
Rolls.....	50
Preserves or Jelly.....	1½ pints
Butter in Squares.....	½ pound
Salad Dressing.....	1 pt. or ½ lb.
Pickles.....	1½ pints
Potatoes, diced or mashed or sweet.....	½ peck
Asparagus, scalloped.....	1 No. 10 can
Carrots, creamed.....	3 No. 2 cans
String Beans.....	5 lbs. or 1 gallon
Beets.....	5 lbs. or 2 No. 10 cans
Cabbage.....	5 lbs.
Lettuce, medium heads for salad cups.....	3 heads
Peas.....	18 lbs. fresh or 4 No. 2 cans
Ham, baked (low heat).....	8 lbs.
Beef Roast.....	10 lbs.
Pork Roast.....	10 lbs.
Meat Loaf,	
Pork.....	1½ lbs.
Beef.....	3½ lbs.
Swiss Steak.....	10 lbs.
Ice Cream, brick.....	4 bricks
Ice Cream, bulk.....	1 gallon

DESSERTS

TUTTI-FRUTTI ROLL

- | | |
|--|-----------------------------|
| 1 1/4 c. graham crackers,
rolled fine | 1/4 c. cherries, chopped |
| 3/4 c. candied fruit | 1/4 c. nuts, finely chopped |
| 1/2 c. marshmallows, cut
fine | 1/4 tsp. cinnamon |
| | 1 tsp. vanilla |
| | 1/4 c. thin cream |

Have fruit, nuts and marshmallows cut finely. Mix all together, except 1/4 cup cracker crumbs. Shape mixture in two rolls about 1 1/2 inches in diameter. Roll in remaining crumbs.

Chill in refrigerator for several hours. Cut in 1/4 inch slices.

Madelyn Colby

LEMON FILLED WAFERS

- | | |
|-------------------|----------------------|
| juice of 2 lemons | 1 can condensed milk |
|-------------------|----------------------|

Mix together. Stir thoroughly. Place on layer of graham wafers in pan, cover with filling. Add second layer of wafers and more filling. Continue until pan is filled, cover last layer of filling with cracker crumbs. Chill in refrigerator. Cut in squares.

Barbara Peach

PINEAPPLE-CHERRY SQUARES

- | | |
|---|---|
| 1 1/2 c. fine vanilla wafer
crumbs | 2 eggs |
| 1 1/3 to 1 1/2 c. flaked
or shredded coconut | 1 9-oz. can (1 cup) crushed
pineapple, drained |
| 1/2 c. butter or margarine | 1 c. broken walnuts |
| 1 1/2 c. confectioners sugar | 3/4 c. chopped maraschino
cherries, well drained |
| | 1 c. heavy cream, whipped |

Place half of crumbs in bottom of 9x9x2 inch pan; sprinkle with half the coconut. Cream butter, gradually add confectioners sugar, creaming until light. Add eggs one at a time, beating well after each. Spread mixture over coconut. Fold pineapple, nuts and cherries into whipped cream.

Spread over mixture in pan. Sprinkle with remaining coconut and crumbs. Trim with pineapple and maraschino cherries.

Mrs. Robert Mack

PINEAPPLE WHIPPED CREAM SQUARES

2 1/2 c. graham wafer crumbs

Keep 1/4 cup aside. Add 1/2 cup butter to large portion. Put in pan and bake 10-15 minutes in slow oven. Cool.

1/2 c. butter

1 1/2 c. sifted icing sugar

Cream butter, blend in sugar. Add 2 unbeaten eggs and beat until well mixed. Spread over first mixture.

1 can crushed pineapple,
drained

1/2 pt. cream, whipped (add
to pineapple)

Sprinkle remainder of crumbs on top and place in refrigerator until firm (24 hours is best).

Gertrude Kelly

GINGERBREAD

Sift together:

1 1/2 c. sifted flour

1 tsp. cinnamon

1 tsp. ginger

dash of salt

Cream:

1/2 c. soft butter

1/2 c. sugar

Beat until fluffy and add 2 eggs.

Combine:

1/2 c. molasses

1 tsp. soda

Add to creamed mixture. Blend well and add sifted dry ingredients with:

1/2 c. cold water

1 c. coconut

Bake in 9x5x3 or 8x8 inch pan. Ice with vanilla icing.

Barbara Peach

STEAMED CRANBERRY PUDDING

2 tsp. baking soda

1 1/3 c. sifted all purpose

1/2 c. molasses

flour

1/2 c. boiling water

1 tsp. baking powder *

1 c. fresh or frozen cranberries

STEAMED CRANBERRY PUDDING (Continued)

Add soda to molasses, then stir in the half cup of boiling water and put in large bowl. Sift flour, measure and sift again with baking powder. Then combine with molasses mixture. Coat cranberries with flour so they will not sink to bottom and mix them into the batter.

Steam for 2 hours in quart mold, well greased.

Sauce:

1/2 c. sugar
1/2 c. cream

1/4 c. butter

Mix and stir together. Cook over boiling water for 15 minutes.

Mrs. W. F. Mulhall

PINEAPPLE DESSERT

Crust:

1/2 lb. vanilla wafers,
rolled fine (approximately
3 cups)

5 Tbsp. melted butter

Mix well. Butter and flour a 12x8 inch pan, and place half the crust mixture in it, pressing down firmly.

Filling:

1/2 c. butter
1 c. sugar
2 eggs, well beaten

1/4 c. chopped nuts
1 c. crushed pineapple, well
drained
1/2 pt. cream, whipped

Cream butter, sugar, and add the well beaten eggs. Mix thoroughly. Spread over crust in pan. Add thin layer of chopped nuts, then layer of crushed pineapple. Spread on whipped cream. Top with remaining crust.

Refrigerate 24 hours. Serves 8 to 10.
Joyce McInnes

BAKED PUDDING AND SAUCE

3/4 c. brown sugar
1/2 c. hot water

1 Tbsp. butter

Put on stove and boil 10 minutes. Add nutmeg to taste.

BAKED PUDDING AND SAUCE (Continued)

Make batter of:

1 c. flour	pinch salt
1 heaping tsp. baking powder	1 c. raisins
1/2 c. milk	1/2 tsp. nutmeg

Grease baking dish, pour batter in and pour hot sauce over it. Bake in hot oven until browned on top and cooked through.

Marion Davison

LIME AND LEMON SHERBET

Dissolve:

1 pkg. lime jello	1 c. hot water
-------------------	----------------

Add:

1 1/2 c. sugar	1 qt. milk
juice and rind of 2 lemons	

Freeze, and beat just before serving.

Nita MacLeod

BAKED ALASKA

1 brick ice cream (1 quart)	5 egg whites
1 sponge or layer cake	

Trim cake one inch bigger on all sides than brick of ice cream. Place on a wooden cutting board. Strip of paper under cake will help slide dessert onto plate. Place one quart brick of ice cream on cake.

Meringue:

2/3 c. sugar	5 stiffly beaten egg whites
--------------	-----------------------------

Gradually add sugar to egg whites - beat until meringue forms peaks. Spread over ice cream and cake; seal carefully to edges of cake. Sprinkle top with granulated sugar for a snowy effect.

Bake in very hot oven, 450 degrees, until golden brown, about 5 minutes. To serve - slide from board to plate. Garnish plate with whole berries. Makes 6 servings.

Kay Mack

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PINEAPPLE UPSIDE DOWN CAKE

- | | |
|--------------------|--------------------------------|
| 3 Tbsp. butter | 4 slices canned pineapple or |
| 1/2 c. brown sugar | 1 c. drained crushed pineapple |

Melt butter in 8x8x2 inch cake pan. Sprinkle with brown sugar and heat until bubbly. Remove from heat. Arrange pineapple in butterscotch mixture.

Top with the following batter:

- | | |
|--------------------------------------|-------------------------|
| 1/4 c. shortening | 1/2 tsp. salt |
| 1 1/2 c. sifted all purpose
flour | 3/4 c. granulated sugar |
| 3 tsp. baking powder | 1 egg, well beaten |
| | 3/4 c. milk |

Measure shortening into mixing bowl and allow to stand to become soft. Sift together flour, baking powder and salt. Cream shortening until fluffy. Gradually add sugar, mixing until creamy. Add beaten egg. Beat well. Add dry ingredients alternately with milk, folding in lightly after each addition. Pour batter over pineapple butterscotch mixture.

Bake in 350 degree oven for 45 to 60 minutes. Cut in squares and serve hot with whipped cream. (8 servings).

Olive Clark

SIMPLE FRUIT PUDDING

- | | |
|----------------------------------|-------------------|
| 1 c. quick cooking oats | 1 tsp. salt |
| 1 c. raisins or currants | 1 tsp. cinnamon |
| 1 Tbsp. brown sugar | 1/4 tsp. cloves |
| 1 c. buttermilk or thick
milk | 1/4 tsp. nutmeg |
| 1 tsp. baking soda (scant) | 1/4 tsp. allspice |
| | 1/2 tsp. vanilla |

To make thick milk (if you cannot get buttermilk) put 1 tsp. vinegar in 1 cup of milk and let it set until it sours and thickens.

Dissolve the soda in sour milk. Mix all other ingredients together in the top of double boiler. If you cannot get raisins or currants, use peel. Add milk to mixture and stir until smooth. Cook over boiling water for one hour. Serve with cream or sauce. Serves 4 to 6.

Hazel MacKinlay

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Write Extra Recipes Here:

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1 Take time to Work—

it is the price of success.

2 Take time to Think—

it is the source of power.

3 Take time to Play—

it is the secret of youth.

4 Take time to Read—

it is the foundation of knowledge.

5 Take time to Worship—

it is the highway of reverence and washes
the dust of earth from our eyes.

6 Take time to Help and Enjoy Friends—

it is the source of happiness.

7 Take time to Love—

it is the one sacrament of life.

8 Take time to Dream—

it hitches the soul to the stars.

9 Take time to Laugh—

it is the singing that helps with life's loads.

10 Take time to Plan—

it is the secret of being able to have time
to take time for the first nine things.

JELLY, CANDY, PRESERVES

SEA FOAM CANDY

3 c. light brown sugar	2 egg whites
1/4 tsp. salt	1 tsp. vanilla extract
3/4 c. water	

Dissolve the sugar and salt in the water. Cook, without stirring, to 255 degrees or to the hard ball stage. Remove from heat and pour gradually over beaten egg whites, beating constantly. Add vanilla. Continue beating until candy cools and will hold its shape. Then drop by spoonfuls on waxed paper or spread into buttered pan and mark into squares.

Luella Clayton

DIVINITY FUDGE

2 3/4 c. white sugar	1/4 tsp. salt
1/2 c. corn syrup	1 egg white, stiffly whipped
3/4 c. water	3/4 tsp. vanilla flavoring

Combine sugar, corn syrup, water and salt in saucepan. Place over moderate heat and stir until sugar dissolves. Boil slowly, without stirring, to 240 degrees, or until a soft ball forms when a small amount of syrup is dropped into very cold water.

Remove from heat and add to egg white, pouring in a thin stream and beating constantly. Add vanilla and continue beating until mixture thickens. Drop by teaspoonfuls on waxed paper or spread in a buttered pan.

Makes about 4 dozen pieces of candy.

Mary C. Clarke

FUDGE

3 c. white sugar	3 tsp. vinegar
3/4 c. milk	2 Tbsp. butter
1/2 c. cream	1 Tbsp. flour
1 tsp. vanilla	1 c. chopped walnuts
1/4 tsp. salt	

Blend dry ingredients before adding wet. Cook until thermometer registers one mark (about 238 degrees) above "soft ball" or until small quantity dropped in cold water makes a firm soft ball.

Let cool to 110 degrees. Add nuts and beat until it loses its gloss. Cut while warm.

Doris Rolph

MINUTE FUDGE

- | | |
|----------------------------------|-------------------------------------|
| 2/3 c. undiluted evaporated milk | 1 1/2 c. marshmallows, diced |
| 1 2/3 c. brown sugar | 1 1/2 c. semi-sweet chocolate chips |
| 1/2 c. nuts | 1 tsp. vanilla |

Combine milk and sugar in saucepan. Cook over medium heat for 5 minutes, stirring constantly. Remove from heat, add other ingredients; stir until marshmallows and chocolate melt and blend with mixture (1 to 2 minutes). Pour into buttered square pan, 8x8 inches. Cool. Cut in squares.

Betty Merriam

CEREAL CANDY

- | | |
|--------------------|-----------------|
| 3/4 c. white sugar | 1 c. corn syrup |
|--------------------|-----------------|

Boil 2 minutes. Take from stove, add 1 cup peanut butter. Mix together and let cool while you prepare:

- | | |
|--------------------|----------------|
| 4 c. Corn Flakes | 1 tsp. vanilla |
| 1 c. Rice Krispies | 1/4 tsp. salt |
| 1 c. Puffed Wheat | |

Mix quickly with boiled mixture. Spread in pan of desired thickness, pat down. Let cool.

Effie Scott

PEAR CONSERVE

Pare and core 8 lb. pears - put through food chopper together with:

- | | |
|----------|----------|
| 1 orange | 2 lemons |
|----------|----------|

To the chopped fruit add 1/2 lb. ^{preserved} prepared ginger and 8 lb. sugar. Heat slowly until juice flows and cook slowly (about 2 hours) stirring frequently.

Barbara Peach

STRAWBERRY JAM (With Lemon Juice)

- | | |
|--------------------|------------|
| 2 qt. ripe berries | 5 c. sugar |
|--------------------|------------|

Sprinkle sugar over layers of berries. Let stand overnight. Then bring slowly to boil and boil exactly 7 minutes. Add 1/2 cup lemon juice. Boil exactly 2 minutes more.

STRAWBERRY JAM (Continued)

Bottle and seal. This makes a soft jam with most of the berries remaining whole.

(unsigned)

Write Extra Recipes Here: