

# Teenagers are top cooks

## SEA FOOD CHOWDER

¾ cup finely cut bacon  
¾ cup chopped onions  
3 cans, 5 ounces each clam, oysters or other sea food  
2 cups cooked potatoes  
2 cups milk  
1 teaspoon salt  
¼ teaspoon pepper

Cook bacon in large frying pan for 1 or 2 minutes. Add onions. Cook until golden brown. Drain sea food, save the liquid; add sea food liquid and potatoes to bacon mixture. Cover and cook until potatoes are thoroughly heated. Mince sea food with a knife and add with milk and seasoning to baking mixture. Heat slowly.

HELEN BROWN

Kennington

## CENTENNIAL CHEESE SQUARES

35 graham wafers (rolled)  
¾ cup butter  
1 tsp. white sugar  
Mix these ingredients and add one cup for topping. Pack remainder on bottom of 9 x 9 pan.

Mix 1 ½ oz. pkg. cream cheese with 1 cup white sugar and one egg. Beat well. Add ¾ cup chopped red and green cheries. Spread mixture over bottom.

Add cup of topping and sprinkle over mixture. Cook at 350 degrees for ¼ hour. Refrigerate.

ANITA McISAAC, Mermald

## DUTCH POTATOES

6 medium potatoes  
6 wieners  
4 tsp. drippings  
1 cup milk

Fare potatoes. Core them also. Draw a wiener through the center of the potato. Place in a boiling dish with drippings. Add the 1 cup milk. Bake 1 hour at 250 degrees.

Serves 6.  
MISS KATHERINE MARTIN Stanhope

## CHERRY WALNUT SQUARES

Bottom:  
¾ cup butter  
1 cup flour  
2 teaspoon icing sugar

Blend well and put in a 8 x 8 pan and bake 15 minutes.

Top:  
2 eggs, well beaten  
1 cup brown sugar  
2 tablespoons flour  
¾ teaspoon baking powder  
1 teaspoon vanilla  
¾ cup walnuts, chopped  
¾ cup cherries, cut in pieces

Bake in moderate oven a half an hour. Ice with butter icing.

ROSEMARY CURLEY Brookvale, Ltd 38

## CENTENNIAL CLAM GUMDROP LOAF

¾ cup butter  
1 cup white sugar  
2 eggs  
¾ cup milk  
1½ cups flour  
¼ tsp. baking powder  
¾ tsp. salt  
1 tsp. vanilla  
1 cup gum drops (cut)

Cream butter, sugar and eggs. Warm the milk and sift together flour, baking powder and salt. Add this to batter alternately with milk and vanilla. Fold in the gum drops. 350 degree oven for one hour.

MISS, FLORIA McADAM 19 Douglas St., City.



## TEENAGE WINNER

Anita MacIsaac, Mermald, 16, was winner of the prize for the best recipe in the teenage class this year. Cooking is a hobby with her, and she does a good deal of the baking at home. The daugh-

ter of Mr. and Mrs. Leo P. MacIsaac, she is a student at Notre Dame Academy, where she will enter grade 12 this autumn. Her winning entry was "Lobster Bordsaise", and adding butter to thicken.

MRS. MAJOR YOUNG East Baltimore

## PINEAPPLE SQUARES

Drain 1 tin crushed pineapple. Add ½ cup brown sugar and 1 teaspoon cornstarch. Boil until thick. Let cool and put between following mixtures:  
1½ cups rolled oats  
1½ cups flour  
1 cup brown sugar  
1 small teaspoon soda salt

Bake until golden brown.  
MRS. A.M. NICHOLSON Wood Island East WI

## FUDGE SQUARES

1 cup brown sugar  
¾ cup butter  
2 egg  
1 teaspoon vanilla  
1 cup flour  
1 cup nuts  
1 teaspoon baking powder

Mix in order given. Press in pan 8 x 9-inch. Bake at 350 degrees for 30 minutes. When cool ice with:  
1 cup brown sugar  
4 tablespoons butter  
¾ cup milk

Boil slowly four minutes. Cool

## FRESH RHUBARB PIE

4 cups cut rhubarb  
6 tablespoons flour  
1 and one-third 2 cups white sugar  
1 tablespoon butter

Combine sugar, flour and rhubarb. Dot with butter. Use lowest rack. Bake for 15 minutes in a 450 degree oven, then reduce oven to 350 degrees and bake 40-45 minutes longer.

GLORIA McADAM 19 Douglas St., Charlottesville

## CHOCOLATE LAYER SQUARES

¾ cup butter plus 2 tsp.  
1 cup brown sugar  
4 tsp. cocoa  
2 egg yolks  
1 cup chopped walnuts  
1 tsp. vanilla  
2 egg whites  
1½ cups coconut  
¾ cup icing sugar  
¾ tsp. vanilla

Place butter, sugar and cocoa in saucepan. Mix well. Heat until sugar melts. Cool. Drop egg yolks into above mixture. Mix well, then add flour, baking powder, walnuts or vanilla.

Put ½ of mixture in 8 by 8 inch pan and pat down firmly. Cover with filling made of stiffly beaten egg whites, coconut, vanilla and icing sugar. Place remaining cocoa mixture over filling.

Bake in 350 degree oven for 30 minutes.

When cool ice with:  
2 tsp. butter  
1½ cups icing sugar  
milk or cream (enough to soften)

¾ tsp. vanilla  
CAROL NICHOLSON Orwell Cove

## CLOVERLEAF ROLLS

1 cup shortening  
1 cup white sugar  
3 cups water  
1 yeast cake  
30 cups flour  
1½ teaspoon salt

Melt shortening, add sugar and water. Have temperature at 90 degrees. Add yeast and flour. Knead steadily for five minutes. Put in a warm place to rise. Allow to rise until dough is more than double in size. Grease muffin tins well. Put three pieces of dough in each container. Put in warm place again to rise until double in size. Bake at 375 degrees until golden brown. (Yields four dozen or more.)

RAYMOND CHAPPELL York

## COCOA FUDGE

2 cups sugar  
¾ cup cocoa  
¾ tsp. cream of tartar  
2-3 cup milk  
2 tsp. table fat  
1 tsp. vanilla

Mix sugar and cocoa together in saucepan. Add cream of tartar and milk; stir.

Cook sugar mixture slowly, stirring until sugar dissolves. Cover sirup and cook 2 minutes. Uncover and cook until soft ball forms in icy cold water. Remove from heat.

Add fat to fudge sirup; do not stir. Cool to lukewarm.

Add vanilla and beat fudge until creamy (shiny appearance disappears and shape is held when dropped from spoon).

Pour fudge into shallow 2-inch pan; mark into squares when almost cool.

MARGARET CAIRNS Carleton Sidling

● two trucks to serve you  
● 2-way radio  
● ALBERT THOMAS Petroleum Products  
Grafton St. East Dial 4-4610

**BOWNESS FUNERAL HOME**  
Summerside  
Phone 436-2327

**24 HOUR AMBULANCE SERVICE**

**MacKenzie's HOUSE OF FASHIONS**  
SUMMERSIDE, P.E.I.



Stairway to Fashions

... the circular staircase at MacKenzie's HOUSE OF FASHIONS is most popular ... it leads to the finest display of ladies' budget priced fashions on Prince Edward Island ... while there visit the "MacAlpine Room" for exclusive styles in party, formal or wedding wear.

1st Floor — Men's Fashions 2nd Floor — Ladies' Fashions  
247 Water Street Summerside

**ALWAYS DEPENDABLE**

**FAST SERVICE**

Just Ask one of our CUSTOMERS!

**CUMORE'S DRY CLEANERS**  
120 Kent St. Dial 4-4922