

The proof of the pudding...

STEAMED RAISIN PUDDING
 Cream well.
 1 cup butter
 Add 2 cups sugar
 1/2 cup molasses
 1 egg (well beaten)
 Add alternately with dry ingredients:
 1/2 cup milk
 1 1/4 cups flour
 2 tsp. soda
 1 tsp. salt
 Using a bit of the cool 2 cups raisins.
 Mix and steam in double boiler 2 to 3 hours.
MRS. ERNEST LADNER
 North River

SUET PUDDING
 2 eggs
 1 cup molasses
 1 cup sour milk
 1 cup chopped suet
 3 cups flour
 1 tsp. soda
 1 1/2 tsp. salt
 1 tsp. each cloves, ginger and nutmeg
 1 tsp. cinnamon
 1 cup raisins
MRS. BRUCE CROPPER
 Battie W. L.

COTTAGE PUDDING
 1/2 cup sugar
 1 egg
 1/2 cup soft shortening
 1 1/2 cups flour
 2 tsp. baking powder
 1/2 tsp. salt
 1/2 cup milk
 1 tsp. vanilla
 Sift flour, baking powder and salt in bowl, add remaining ingredients and beat until smooth. Pour into prepared pan. Bake 25 to 30 minutes in moderate oven. Serve warm with a hot sauce.
MRS. HARVEY SILLPHANT
 Hunter River

CARAMEL PUDDING
 One-third cup butter
 1 cup brown sugar
 2 cups boiling water
 2 1/2 tsp. cornstarch
 Beat the butter in a saucepan, add sugar and brown again. Add boiling water and cornstarch moistened with a little cold water. Cook until thick and no starchy taste remains. Serve with cream.
MRS. ARTHUR BROWN
 York

BREAD PUDDING
 2 cups dry bread crumbs
 4 cups milk, scalded
 1/2 cup sugar
 1 tsp. sugar
 1/2 tsp. salt
 4 slightly beaten eggs
 1 tsp. vanilla
 Soak bread in milk 5 minutes. Add sugar, butter, salt pour slowly over eggs, add vanilla and mix well pour into 1 1/2 qt. bake dish. Bake in pan of hot water in moderate oven 500 un-til firm about 1 hour raisins may be added if desired. Serve warm with lemon sauce. Makes 8 servings.
MRS. R. MURRAY
 York

PLUM PUDDING
 1 cup sugar
 1 1/2 cups chopped suet
 4 eggs, beaten
 3 cups seedless raisins
 1/2 cup seeded raisins
 3 1/2 cups flour
 1 tsp. cinnamon
 1 tsp. allspice or mixed spice
 1 tsp. salt
 2 tsp. baking powder
 1/2 tsp. soda
 1/2 cup milk
 1/2 cup molasses
 Sift spices, salt and soda, with flour and mix in order given. Tie in cloth that has been sprinkled with flour and boll in pot with boiling water to cover 3 1/2 hrs.
MRS. RAYMOND WATTS
 York

PLUM PUDDING
 1 cup bread crumbs
 1 1/2 cups flour
 1/2 cup suet
 1 cup raisins
 8 dates
 1 cup molasses
 1 cup milk
 1 tsp. soda
 1 tsp. salt
 1 tsp. cloves
 1 tsp. cinnamon
 Nutt.
 Steam 2 1/2 hours.
MRS. RAYMOND WATTS
 York

BLACK PUDDINGS
 2 quarts cows blood, breaking up lumps, add 1 pt. warm water.
 1 pt. shorts and flour, browned in oven, 1st 250 before 1st stir, 1 1/2 the rest and fine and 4 tarts

onions, cut small. Pepper and salt to taste. Bake in oven in square pan, 2 hrs. or longer till done grease pan.
MRS. DONALD J. MacLEAN
 DeGros Marsh

QUICK RAISIN PUDDING..
 1 cup flour
 2 tsp. baking powder
 1 cup salt
 2 tsp. sugar
 2 tsp. shortening
 1 cup raisins
 1/2 cup milk
 1 cup brown sugar
 1 tsp. butter
 1 1/4 cups boiling water
 Grease a casserole. Sift flour, baking powder and salt into mixing bowl. Add sugar. Cut it shortening into dry ingredients. Add raisins then gradually add milk, stirring lightly with fork. Turn batter into prepared baking dish. Mix brown sugar, butter and boiling water. Pour over batter. Bake in 375 deg. F. oven 30 to 35 mins. Serve warm.
MRS. ERNEST LADNER
 North River

LEMON RICE - PUDDING
 Cook 1/2 cup rice in a little water and add:
 2 cups milk
 1/2 cup sugar
 2 egg yolks
 (Grated peel of 1 lemon)
 1/4 tsp. salt
 1 cup grape nut flakes, all bran, or rolled oats.
 Put sliced apples in a buttered baking dish, add 1/2 the sugar. Cream remainder with butter, add flour and cereal and crumble with the fingers. Spread on top of apples and bake 30 minutes or till apples are soft. Serve with milk or cream.
MRS. HUBERT GILLIS
 Indian River W. L.

WHITE PUDDINGS
 3 qts. shorts or flour, brown in oven, let cool add 2 lb. suet cup up, 2 ovs, white onion, cut fine. Pepper and salt to taste. Pack in cans, steam 3 hours if in casing boll 3 hrs.
MRS. DONALD J. MacLEAN
 DeGros Marsh

Bake in quick oven. When done beat 2 egg whites stiff, add enough sugar to thicken and juice 1 lemon. Spread over pudding and return to oven to brown.
MRS. AGNES SHEA
 Indian River W. L.

MOTHER'S CHRISTMAS PLUM PUDDING
 1 cup white sugar
 1/2 cup butter, or suet
 3 eggs
 1 tsp. salt
 1 cup sweet milk
 2 tsp. baking powder
 1 cup raisins
 1 tsp. lemon flavoring
 Flour to make fairly stiff batter. Steam in double boiler for 3 hours.
MRS. HUBERT GILLIS
 Indian River W. L.

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MOUNTAIN DEW PUDDING
 4 soda crackers (rolled)
 1 pint milk
 2 egg yolks
 Small piece butter
 Bake 1/2 hour in 350 oven.
 Remove from oven. Add:
 2 egg whites
 1 cup w. sugar
 Beat until stiff, put on top, return to oven in brown nicely.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

APPLE CRISP PUDDING
 4 to 5 medium apples
 1 cup rolled oats
 1 cup brown sugar
 1/4 cup flour
 1 1/4 tsp. cinnamon
 two - thirds cup butter
 Pare apples and slice thin, arrange in greased 12 x 8 x 2 pan. Mix oats, brown sugar, flour, and cinnamon, together. Cut in butter. Sprinkle over apples and bake in 350 oven 35 to 40 minutes.
MRS. MELVIN HAMBLY
 53 Edward St., City

PLUM PUDDING
 1 1/2 cups flour
 2 tsp. nutmeg
 2 cups chopped suet
 2 cups seedless raisins
 1/2 cup chopped citron
 1/4 cup cherries
 1 cup milk
 1 cup sugar
 1/2 tsp. salt
 3 cups raisins (seeded)
 two-thirds cup chopped peel
 1/2 cup chopped almonds
 3 eggs, beaten
 Grease two 1 1/2 pint moulds. Combine flour, sugar, nutmeg, salt in mixing bowl, blend in suet. Add fruit, nuts, mix well. Beat eggs and add milk, pour into dry ingredients and blend. Turn into moulds fill two-thirds full. Cover with lid, set pudding in kettle with boiling water, half way up on moulds on rack.

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Steam 3 hours. Remove from kettle allow to stand 24 hours in moulds. Remove from moulds and wrap in waxed paper, store in cool dry place. To serve re-steam and serve with sauce.
MRS. DONALD J. MacLEAN
 DeGros Marsh

DOWN EAST APPLE PUDDING
 3 cups sliced tart apples
 3 tsp. sugar
 one and one-third cups flour
 1/2 cup milk
 3 tsp. baking powder
 1/2 tsp. salt
 1/4 cup soft shortening
 1 egg
 1/4 cups milk
 1 one ounce square semi-sweet chocolate grated.
 Grease 8x8x2 baking dish, put sliced apples on bottom of baking dish. Sprinkle with 3 tsp. sugar. Measure flour, add sugar, baking powder, salt. Stir thoroughly to blend. Cut in shortening with two knives. Make a hollow, add egg and milk. Then combine with dry ingredients, mixing until just moistened. Pour over apples. Sprinkle grated chocolate over top, cook 350 for 45 to 50 minutes. Serve with Lemon Sauce.

BREAD PUDDING
 2 cups stale bread crumbs
 1/4 cup brown sugar
 2 eggs
 2 cup milk
 1 tsp. cinnamon
 1/4 cup raisins
 2 tsp. butter
 Beat eggs, add milk, bread crumbs and raisins. Sprinkle

cinnamon, sugar and dot with butter. Bake one hour in 350 degree oven or until nicely browned and firm.
 Serve hot with cream.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

PLUM PUDDING
 3 cups flour
 1 cup milk
 1 cup molasses
 1/2 cup soft butter
 raisins (at least one package)
 3 tsp. baking powder
 1 tsp. cinnamon
 1 tsp. cloves
 1 tsp nutmeg
 Mix together flour, baking powder, cinnamon, cloves and nutmeg. Blend in soft butter. Add milk, then molasses and 1/2 a raisins.
 Steam 4 hours.
MABEL MacLELLAN
 INDIAN RIVER W.L.

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