



FAVORITE DESSERT RECIPE

Mrs. Horace Fraser (above), who came to Montague as an English war bride, provided this favorite dessert recipe or a steamed chocolate pudding: Two eggs beaten; add 1 cup sugar, 2 oz. cocoa, 1 tsp. salt, 1 tsp. vanilla; add 2 cups flour, 2 tsp. baking powder, 1 cup milk, mix well and pour into greased

mold and steam two to three hours.

For the sauce, combine in saucepan one-half cup butter, 1 cup sugar, 2 egg yolks (beaten); cook over low heat until sugar is dissolved; remove from stove and fold in 2 beaten egg whites. This recipe makes a large pudding, so be sure to use large mold, or you may substitute two double boilers.

SALMON LOAF

1 lb. tin Salmon
2 eggs
1 cup milk
1 onion (diced fine)
3 slices bread (crumbled)
2 tbsps white sugar
2 1/2 tbsps. vinegar.
Mix well, put in casserole and top with butter. Bake in moderate oven 3/4 to 1 hour. Keep cover on for first half hour then uncover.

Mrs. Claude MacKenzie
Eglinton-Howe Bay W.I.

SUPPER CASSEROLE

Take your favorite poultry dressing and put a layer in a greased casserole. Add a layer of uncooked hamburger. Sprinkled with salt and pepper, a little scraped onion. Continue until all is used and cover with a tin of undiluted soup.

Bake one hour in 375 degree oven.

Mrs. Howard White
South Milton W.I.

MEAT LOAF

2 lb. Hamburg
1 cup dried crumbs
2 eggs beaten
1 cup milk
Salt and pepper
Onion and summer savory to taste. Mix all well together and bake in a loaf pan 1 to 1 1/2 hours.

Mrs. A. Piercey
South Milton

CHICKEN A LA KING

2 cups cold chicken (chopped)
1 cup cooked mushrooms
1 green pepper
1 teaspoon salt
1/4 teaspoon white pepper

White Sauce

2 tablespoons butter
2 tablespoons flour
1 pint milk or cream

Melt butter, add flour, then milk (which should be hot) Cook 3 minutes, add chicken, Mushrooms, and seasoning. Serve on hot toast.

Mrs. Alex Grant
St. Patrick's Rd.

GLAZED ORANGE HAM LOAF

1 lb. ham, ground
1 lb. veal, ground,
2 well beaten eggs
2 1/2 cups canned orange juice
1/2 tsp. salt
1/4 tsp. pepper
1 cup fine dry bread crumbs
3 tbsps. sugar
1 tbsps. cornstarch
Orange slices
Whole cloves

Combine ham, veal, eggs, 1 cup orange juice, salt, pepper, bread crumbs. Shape into loaf in shallow baking pan. Bake in moderate oven for 1 1/2 hours. For glaze, mix sugar and cornstarch in saucepan. Add 1 1/2 cups orange juice. Cook stirring constantly until slightly thickened. Baste loaf with 1-3 of sauce during baking. Top with clove studded orange slices last half hour of baking. Serves eight.

Mrs. Frank Ross
Parkdale W.I.

What's For Supper? Here Are Answers

TUNA FISH SCALLOP

2 cups cooked macaroni
1 cup tuna fish
1 cup mushroom soup
1/4 cup grated cheese
1 teaspoon salt
1/2 teaspoon pepper
1 cup cracker crumbs.

Spread macaroni and tuna fish layer about in baking dish. Sprinkle with salt and pepper add grated cheese, pour mushroom soup over mixture, lastly add cracker crumbs. Bake in moderate oven for 1 hour.

Mrs. Evelyn MacKinnon
DeSable W.I.

SUPPER DISH

1 pint white sauce
2 hard boiled eggs
1 can salmon
Salt and peper to taste
Line casserole with buttered crumbs. Pour in filling. Cover with buttered crumbs. Cook until crumbs are brown.

Mrs. Reid Underhay
Eglinton-Howwe Bay W.I.

TOMATO CASSEROLE

Cover bottom of casserole with bread or cracker crumbs and add 1 can of tomatoes. Cover tomatoes with a thin layer of finely chopped onions. add another layer of crumbs and sprinkle with pepper and salt. Cover with bacon slices and cook in moderate oven until bacon appears crisp.

Remove from oven and drop four unbeaten eggs well down in the tomato. Continue baking for about fifteen minutes or until the eggs are done.

Mrs. Ernest Underhay
Eglinton-Howe Bay W.I.

ECONOMY CASSEROLE

3 table spoons flour
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon chili powder
1 cup rice (uncooked)
1 lb hamburger with choppe onion

1 large tin tomatoes
1 can corn kernels.
1. Butter a 2 qt. casserole
2. Mix flour, salt, pepper, chili powder.
3. Put rice, hamburger, tomatoes, corn in casserole in that order with a tablespoon of spice mixture between each layer.
4. Bake 3/4 hour at 300 deg. (6 servings)

Mrs. Mary MacKinnon
Mermaid W.I.

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SUPPER DISH

1 cup onions
1 container mushrooms
Broiler chicken
1 small pkg. quick rice
In frying pan melt mixture of shortening and butter, cook onions and mushrooms, take out of fat put in broiler, cut in serving pieces, brown and take out of fat, put in rice and stir until fairly brown.

Put browned rice in bottom of casserole. Place browned broiler pieces on top of rice. Add onion mushroom mixture and pour over all a small tin of tomato sauce and 1 large tin of tomato, salt to taste. Put cover on casserole and cook in oven for 1 hour or until done.

Mrs. Aubrey MacPhail
York Point W.I.



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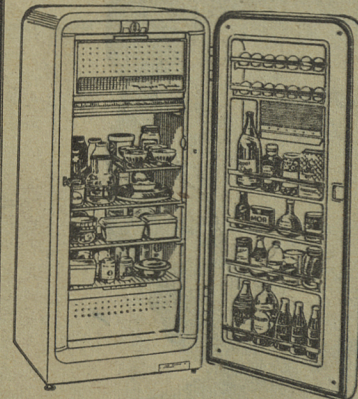
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