

Varied recipes

HUSH PUPPIES

1/2 cup cornmeal
 1/2 cup water
 1/2 cup milk
 1/2 tsp. vegetable oil
 1 tsp. grated onion
 1 egg
 1/2 cup flour
 1 1/2 tsp. baking powder
 1 tsp. salt, sugar
 Cook cornmeal and water, stirring until mixture rolls into a ball, about 5 minutes. Remove from heat. Add milk, oil and onion. Stir until smooth. Gradually stir in egg. Add dry ingredients, mixed together. Blend well. Drop batter by teaspoon into heavy skillet containing 1" hot fat. Fry 5 or 7 minutes, until golden. Drain on paper towels. Makes 24 cakes.

These may be heated on top of fish during last frying.
MRS. CLARENE POWERS
 Lakeville W.I.

CREAM PUFF SHELS

1/2 cup boiling water
 1/4 cup butter
 1/2 cup sifted all purpose flour
 1/4 tsp. salt
 2 unbeaten eggs
 Add butter to boiling water in saucepan. Return to boil and add flour and salt all at once. Cook and stir only until batter leaves sides of pan and form a ball around the spoon. Remove from heat and beat in eggs one at a time.
 Drop from spoon to form 2" rounds on greased cookie

sheet. Heap dough in centres. Bake in 400 degrees oven for 1/2 hour, then 350 degrees for five minutes.

MRS. W.H. BURNS

Rattle Lad 18 W.I.

HEAD CHEESE

Take one shin beef about 3 1/2 pounds and 4 pigs feet, cover with water and boil slowly, add 3 onions, salt and pepper. Boil till meat leaves the bones, put through meat chopper, strain the juice. Put meat when chopped into the juice and set in bowl to cool.

FRANCES WALSH
Ellisvale

OLIVE TEASERS
 Fill unstuffed pitted olives with cream cheese. Wrap in thinly sliced side bacon securing (with tooth picks) and wrap in thinly rolled pie paste. Bake in oven at 450 degrees for 10 minutes. Serve hot.

MRS. MYRON YOUNG
East Rattle

CINNAMON TOAST

Toast regular slices of bread on one side. Butter the untoasted sides lavishly and sprinkle with brown sugar and cinnamon.

Run under the broiler flame for a few minutes to melt the sugar. Serve while very hot.
Mrs. Jeanette MacPherson
 Wood 1-1-1-1 W.I.

CHEESE TWISTS

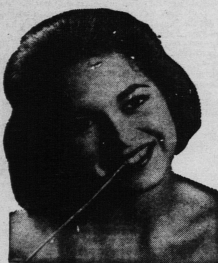
2 cups sifted flour
 1/2 cup butter
 1 egg beaten
 2 1/2 tablespoons milk
 1/2 cup grated cheese (sharp)
 Measure flour in mixing bowl, work butter, combine egg and milk and cheese blend all together.

Shape into ball, wrap in wax paper, and chill one hour. Roll out to 1/4 inch thickness. Cut in strips 1/4 by 3 inch. Twist and arrange on ungreased baking sheet. Bake in 350 oven, 15 minutes or till lightly browned.

MRS. VERNON MacDONALD
Parkdale

CURING PORK HAM

2 cups salt
 1 cup brown sugar
 1 tsp. salt petre
 Mix together and divide in 5 equal parts. And rub each morning for 5 mornings. Dry and wrap in waxed paper.
MRS. BOYD LOWTHER
 Carleton Sliding W.I.



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