

From the Miscellaneous file

MAPLE SEVEN MINUTE FROSTING

1/2 cup thick maple syrup
1/2 cup cream of tartar
2 level tsp. granulated sugar
1 egg white, unbeaten
flavouring
Make in same way as seven minute frosting.
Baltic Lot 18 W.

BROWN SUGAR SAUCE

1/2 cup firmly packed brown sugar
1 tsp. cornstarch
1/2 cup salt
1 cup warm water
1 tsp. butter
1 tsp. vanilla
Combine sugar, cornstarch, and salt in saucepan. Add warm water gradually, stirring constantly until thick and smooth (about 3 to 5 minutes). Remove from heat, add butter and vanilla. Serve hot.

MRS. STERLING BIRT

CHOCOLATE SAUCE

1/2 cup sugar (heaping)
1/2 cup cocoa
1/2 cup hot water
1 tsp. vanilla
Pinch salt
Boil 10 minutes.
MRS. W. H. BURNS
Baltic Lot 18 W.L.

MARSHMALLOW SAUCE

1/2 cup sugar
1/2 lb. marshmallows
2 tsp. water
1 tsp. vanilla
Boil sugar and milk until it reaches the top in pan of hot water. Beat until this enough to pour. Dissolve marshmallows in double-boiler water, stir until smooth. Pour syrup over marshmallows. Beat until thick.
MRS. TED CRANE
Millview

LEMON SAUCE

1/2 cup sugar
1/2 tsp. cornstarch
1/2 tsp. lard
1 tsp. grated lemon rind
1 cup warm water
2 tsp. lemon juice
1 tsp. butter
Combine sugar, cornstarch, salt, and lemon rind in saucepan. Gradually add warm water, stirring constantly. Cook slowly over low heat for 5 minutes stirring constantly. The sauce should be clear and slightly thickened. Remove from heat, stir in butter and lemon juice.
MRS. STERLING BIRT

BUTTER FROSTING

1/2 cup soft butter
1 tsp. vanilla or almond
2 cups icing sugar
2 tsp. cream, warmed
Cream butter add icing sugar, add flavouring and beat remaining sugar alternately with cream, beat well.
MRS. DONALD J. MACLEAN
DeGree Marsh

HARD SAUCE

one-third cup butter
1 tsp. lemon extract
1/2 cup vanilla
1 cup brown sugar
1 cup granulated sugar
Cream butter, add sugar, beat till light, add flavouring, beat well.
Pile lightly in serving dish and chill.
MRS. DONALD J. MACLEAN
DeGree Marsh

BOILED FROSTING

1 cup sugar
one-third cup water
1 cup vinegar
few grains of salt
2 egg whites
1/2 tsp. almond flavouring
Combine sugar, water, and vinegar. Boil until syrup forms a long thread when dropped from tip of spoon. Add salt.
Beat egg whites stiff, add gradually add syrup beating constantly until frosting holds shape. Add almond flavouring.
MRS. BRUCE CROZIER
Baltic W. L.

CHOCOLATE FROSTING

3/4 tsp. butter
1 tsp. vanilla
1/2 tsp. salt
1/2 tsp. cocoa
1/4 cups icing sugar
2 to 3 tsp. strong hot coffee
Cream butter until fluffy, add vanilla and salt; add cocoa gradually. Add icing sugar, salt, nutmeg, with hot coffee, using enough coffee to make a creamy mixture.
MRS. HUBERT GILES
Indian River W. L.

BOILED FROSTING

1 cup brown sugar

1/2 cup cream of tartar or baking powder
1 egg white
1 cup warm water
Put all in double boiler and beat with beating until thick. Add 1/2 tsp. vanilla when done.
MRS. MELVIN HAMBLEY
33 Edward St.

MAPLE FUDGE SAUCE

1 cup sugar
1 cup maple syrup
1/2 cup water
1/2 cup water
1/4 tsp. vanilla
1 tsp. butter
Boil until it will form a soft ball when tested in cold water. Serve hot or cold.
MRS. TED CRANE
Millview

TWIN CURRANT BUNS

Scale 1/2 cup milk
Stir in one-third cup sugar
1/4 tsp. salt
3/4 cup shortening
3/4 cup currants. Cool to lukewarm.
Measure 1/2 cup lukewarm water into bowl add 1 cake yeast. Let stand 10 minutes. Stir in milk mixture add 1 beaten egg, 1 tsp. grated lemon rind, 2 cups sifted flour. Beat until smooth and elastic. Work in enough flour to make soft dough. Knead on floured board until smooth. Place in greased bowl let rise in warm place until double in bulk. Turn out on floured board and knead cut into 4 equal parts. Cut portions and shape into balls. Drop 2 balls into greased muffin pan heaping top. Let rise. Bake in moderate oven 45 minutes.
MRS. DONALD J. MACLEAN
DeGree Marsh

WHITE BREAD

1 yeast cake
2 tsp. lard
11 cups flour
1/2 cups warm water
3 tsp. sugar
1 tsp. salt
Makes 3 large loaves. Bake in 400 oven.
MRS. RAYMOND WATTS
York

JELLY ROLL

3 large eggs
1 cup white sugar
1/2 tsp. lemon extract
1 tsp. salt
1/2 tsp. salt
1 tsp. baking powder
1 tsp. water
Separate eggs beat yolks thick. Add sugar gradually. Add lemon stir in stiffly beaten egg whites. Add water, add flour, baking powder, salt that has been sifted five times. Bake in shallow pan. Spread with jam. Roll in cloth that has been sprinkled with sugar.
MRS. M. MURRAY
York

REFRIGERATOR BUNS

1 pkg. dry yeast
1/2 cup lukewarm water in bowl.
1 cup shortening
1 1/2 tsp. salt
2 tsp. sugar
1 cup boiling water
1 egg
1/2 cups flour
Put salt sugar and shortening in bowl pour boiling water over when lukewarm add yeast egg then flour.
Put in greased bowl put in refrigerator for 2 to 3 hrs.
Make into buns. Put in pan let rise 2 hrs. bake.
MRS. R. MURRAY
York

DOGGINETS

1 cup v. sugar
3 eggs
1 tsp. melted butter
1/2 cup butter
1 cup mashed potatoes
1 tsp. salt
1/2 cup boiling powder
Enough flour to make a soft dough.
Fry in hot lard.
Method: Beat eggs add sugar also mashed potatoes and melted butter, stir in flour, in which salt and baking powder has been added and mix alternately.
HATTIE BEARSTO
Baltic Lot 18 W.L.

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Method: Beat eggs add sugar also mashed potatoes and melted butter, stir in flour, in which salt and baking powder has been added and mix alternately.
HATTIE BEARSTO
Baltic Lot 18 W.L.

HONEY ROLLS

1 egg
1 cup icing sugar
1/2 cup granah wafers (rolled)
1/2 cup nuts (chopped small)
1 bag miniature marshmallows colored.
Melt 2 squares of semi-sweet chocolate and 2 tsp. butter mix together. Divide into 2 make a roll like a jelly roll and roll in shredded coconut. Wrap in wax paper and put in refrigerator.
MRS. HARVEY SILLIPHANT
Hunter River

BANANA NUT BREAD

1 1/2 cups flour
1 cup baking powder (Calumet)
1/2 tsp. salt
1/2 tsp. soda
one-third cup butter
1/2 cup brown sugar (packed)
2 eggs
1/2 cup bananas (mashed)
1 tsp. grated orange rind (optional)
Cream butter, add sugar, beat until light. Add eggs and beat well. Stir in nuts and orange rind, add flour with salt, soda and baking powder alternately with bananas beat well. Bake in loaf pan in moderate oven for 55 minutes.
MRS. ELMER BROWN
York

BROWN SUGAR SAUCE

1/2 cup brown sugar
1/2 tsp. salt
1 tsp. butter
1 tsp. corn starch
1 cup warm water
1 tsp. vanilla
Combine sugar, corn starch, salt in saucepan. Remove from heat, add warm water, stirring. Cook until thick. Remove from heat, add butter and vanilla.
MRS. DONALD J. MACLEAN
DeGree Marsh

QUICK POTATO FUDGE

2 squares unweetened chocolate
2 tsp. butter
1-3 cup mashed potatoes
1/2 cup salt
1 lb. (3/4 cups) icing sugar
Melt chocolate and butter over hot water. Stir in potatoes, salt

and vanilla. Blend in icing sugar, then knead on bread board until fudge is smooth. Press into buttered 8-inch squares pan. Cool. Cut in squares.
MRS. R. MURRAY
YORK

QUICK SODA

1/2 cup Nestle's vanilla
1/2 pint softened vanilla ice cream
1 quart milk
1/2 tsp. nutmeg
Combine and beat all ingredients until foamy with hand or electric beater. Pour into six 8-ounce glasses. Top each with 1/2 vanilla ice cream.
MRS. R. MURRAY
YORK

CREAM FUDGE

3 cups sugar (2 white, 1 brown)
1 dessert spoon flour (scent)
Add 1 cup milk and 1 good tablespoon corn syrup.
Mix all together well. Place pan over slow heat and stir until sugar is all dissolved, removing pan occasionally if it gets too hot. Boil without stirring till a soft ball stage when dropped in water. Set back while you add 1/2 can Eagle Brand milk. Stir till candy forms firm ball. Remove from heat. Add lump of butter, pinch of salt, vanilla and nuts and beat until creamy. Pour quickly into buttered pan. Cut.

PEANUT BUTTER FUDGE

2 cups white sugar
2 tsp. peanut butter
1/2 cup milk
1 tsp. vanilla
pinch of salt
Boil sugar and milk until it forms soft ball (about 5 minutes). Remove from heat, add the peanut butter, salt and vanilla. Beat until creamy and pour into buttered pan.
MRS. R. MURRAY
ALPHA

CREAMY FUDGE

2 cups of sugar
1/2 cup milk
1/2 tsp. salt
2 heaping teaspoons cornstarch
2 squares chocolate or 2 heaping tablespoons cocoa
Butter size of nutmeg.
Let all melt slowly. Boil hard for 4 minutes counting from time it bubbles all over. Stir well.
When cooked remove from heat. Add vanilla. Beat a 1/2 thick, nuts may be added. Pour into buttered pan.
HATTIE BEARSTO
BALTIC LOT 18 W

FUDGE

4 cups brown sugar
2 tsp. flour
2 tsp. baking powder
1 cup rich milk or cream
4 tsp. butter
1 tsp. vanilla
Nuts may be added
MRS. BRUCE CROZIER
BALTIC WI

DIVINITY FUDGE

2 cups white sugar
1/2 cup water
1/2 cup corn syrup
1 egg white
1 tsp. vanilla
Boil sugar, water and corn syrup until it forms a soft ball in cold water. Beat white of one egg stiff and add half of syrup beating constantly. Cook remainder until it forms a hard ball. Add slowly to first mixture. Beat until stiff. Add vanilla and also walnuts and cherries if desired. Turn into buttered pan. Cut when cool.
MRS. HARVEY SILLIPHANT
HUNTER RIVER

WALNUT CAKE

1/2 cup shortening
1 one-third cups white sugar
4 eggs whites beaten separately
3 cups swans down cake flour or a little less bread flour
1 tsp. baking powder
1 tsp. salt
1/2 lb. walnuts chopped
1 cup milk
1 tsp. vanilla
Cream shortening, add sugar, add egg yolks beaten. Add flour and baking powder, salt and vanilla and milk. Add beaten egg whites. Add walnuts. Bake in moderate oven 1 hour or a little more.
MRS. R. MURRAY
YORK

FRUIT CAKE

4 cups flour
2 cups butter
1 lb. brown sugar
1 cup molasses
1 lb. seedless raisins
1 lb. seedless raisins
1 lb. dates
1/2 lb. walnuts
1/2 citron and mixed peel
1/2 cup baking soda
1 tsp. cinnamon
1 tsp. ginger
1 tsp. cloves
1 cup strawberry jam.
Bake 3 hours.
MRS. R. MURRAY
YORK

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