

From the Miscellaneous file

PORCUPINES

1 tall can (4 pound) pink salmon.
 1/2 cup uncooked rice
 1/2 cup grated raw carrot
 3 tbsp. finely chopped milk onion
 1 medium egg
 1/2 tsp. salt
 Sprinkle with pepper
 1 can (10 oz.) cream of mushroom soup
 1/2 cup water
 Mix together salmon with liquid, rice, carrot, onion and egg. Season with salt and pepper. Shape into 6 large balls. Place in buttered deep - sided 2 qt. baking dish. Leave space between balls for expansion of rice during cooking. Mix soup and water. Pour over all. Cover dish. Bake 350 deg. for 1 hr. (Serves 4-6).

MRS. R. MURRAY
Yerk

CORN SOUFFLE

3 eggs
 1 tsp. salt
 1 tsp. melted butter
 1/2 cup water
 1/2 cup milk
 Pepper
 Beat eggs until thick, then add salt and pepper. Add corn, melted butter and milk which was blended together. Put in greased casserole and bake 300 deg. - 45 min.

MRS. R. MURRAY
Yerk

CABBAGE SCALLOP

Boil cabbage until soft. Make sauce with grated cheese in it. Stir cabbage into sauce. Place in scallop dish, cover with bread crumbs and, if desired, a little more cheese. Bake until crumbs are brown.

MRS. R. MURRAY
Yerk

MARMALADE TEA COOKIES
 1/2 cup soft shortening
 two-thirds cup white sugar
 1 egg
 2 cups flour
 1/2 cup orange marmalade
 1/2 cup chopped nuts
 1/2 tsp. baking soda
 1 tsp. baking powder
 1/2 tsp. salt
 If batter is too stiff, use 2 tbsp. milk. Bake as drop cookies, 20 minutes in a 375 deg. oven.

MRS. ARTHUR BROWN
Yerk

CORN FLAKE COOKIES
 1/2 cup butter
 1 cup brown sugar
 2 eggs
 1/2 cup crisp corn flakes
 2 tps. baking powder in flour
 Flavor with lemon.
 Drop from spoon on cookie sheet, bake in hot oven.

MRS. ELMER BROWN
Yerk

CHOCOLATE CHIP COOKIES
 1 cup flour
 1/2 tsp. soda
 1 cup brown sugar
 1/2 tsp. salt
 1/2 cup shortening
 1 egg
 Cream shortening, sugar, egg, combine 2 tbsp. flour with 6 oz. chocolate chips and 1/2 cup chopped nuts, add to creamed mixture. Add sifted dry ingredients and vanilla. Mix well over top spoonfuls on greased cookie sheet. Bake in 375 degree oven 10-15 minutes.

MRS. DONALD J. MacLEAN
DeGros Marsh

DATE KISSES
 2 egg whites
 1 cup white sugar
 1 lb. dates chopped
 1/2 lb. walnuts
 1 tsp. vanilla
 Drop on cookie sheet and bake in a moderate oven.

MRS. HARVEY SILLIPHANT
Hunter River

SUGAR COOKIES
 1/2 cups sugar
 2 cups sour cream
 1 tsp. soda
 1 tsp. vanilla or lemon
 2 eggs
 1 tsp. cream of tartar
 Pinch of salt
 Mix sugar and eggs, add cream and flavoring, enough flour sifted with soda, salt, cream of tartar to make soft. Roll out each thick sprinkle with sugar. Bake in 350 degree oven.

MRS. DONALD J. MacLEAN
DeGros Marsh

BROWNIES

two-thirds cup sifted flour
 1/2 cup baking powder
 1/4 tsp. salt
 Melt one-third cup butter
 2 squares Bakers chocolate over hot water. Add:
 1 cup sugar
 2 well beaten eggs
 Add chocolate mixture and blend, add flour mix well 1/2 cup chopped walnuts, 1 teaspoon vanilla. Bake in hot pan 350 degrees F., 25 minutes or until done. Cool in pan, makes about 20 brownies.

MRS. CLIFFORD CHAPPELL
Yerk

MOLASSES COOKIES

1/2 cup white sugar
 1/2 cup shortening
 1 egg beaten
 1/2 cup molasses
 1/2 cup warm tea or coffee
 2 1/2 cups flour
 2 tsp. soda
 1 tsp. ginger
 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 1/2 tsp. salt
 Drop cum a spoon on to a greased baking sheet and bake in moderate oven 350 deg. for 15 minutes.

MRS. CLAYTON TRAVERS
Yerk

PARKINS

1 cup butter
 1/2 cup molasses
 1 cup brown sugar
 2 eggs
 2 cups rolled oats
 2 cups flour
 2 tsp. soda, sifted with flour
 Cream butter and sugar, add molasses and egg. Mix well, add rolled oats and flour. Cook as drop cookies. These will flatten out in cooking.

MRS. CLAYTON TRAVERS
Yerk

PEACH CONSERVE

12 peaches mashed with potato masher
 6 oranges, cut in small pieces 3/4 lbs. white sugar
 1/2 cup nutmeg and add 1/2 lb. blanched almonds, cut in pieces. Add one small bottle of marachina cherries, and juice if you wish.

MRS. CLAYTON TRAVERS
Summerside, P. E. I.

PEACH JAM

16 peaches
 2 large oranges
 1 small bottle of cherries sugar
 Peel peaches and oranges, removing the white from the oranges. Put peaches, orange pulp and rind through chopper. Use one cup of sugar to one cup of pulp. Simmer one hour on low heat, add cherries in small pieces and add jam after it is cooked. Put in jars and seal.

MRS. HARVEY SILLIPHANT
Hunter River

CHOCOLATE FUDGES

2 1/2 cup cocoa
 6 tps. butter
 2 eggs
 1 cup sugar
 1/2 cup cake flour
 1/2 tsp. salt
 1/2 tsp. cinnamon
 1/4 cup chopped walnuts
 1 tsp. vanilla
 Stir in cocoa mixture and thoroughly. Sift flour, salt and cinnamon together, add to cocoa mixture and mix well. Fold in chopped walnuts and vanilla. Spread batter 8 in. sq. pan. Bake in hot oven at 400 deg. for 15 min. Cool in topping while still hot. Cool and cut in squares.
 Topping: Blend together over low heat, 2 tps. cocoa, 2 tps. butter and 2 tps. cream, mix in 1 cup icing sugar and beat until smooth and creamy.

MRS. RICHARD VESSEY
Alpha York W. I.

BIRDS NESTS

1/2 cup butter
 1/2 cup white sugar
 1 egg yolk
 1/2 tsp. vanilla
 1 cup flour
 Roll in balls dip in egg white. Roll in cornflakes when part, make hole in centre with thumb when cool fill with jelly.

MRS. CLIFFORD CHAPPELL
Yerk

RAGGED ROBINS

2 egg whites
 1/2 cup granulated sugar
 1 1/2 cups corn flakes
 1/2 cup chopped dates
 1/2 cup chopped walnuts
 1 tsp. vanilla
 Method: Add sugar to stiffly beaten egg whites, beating between additions. Add vanilla, cornflakes, dates, walnuts. Mix thoroughly. Drop by a small spoonfuls on greased sheet. Bake at 350 deg. F.

Battie W. L. Lot 18
MOLASSES GINGER ICE BOX COOKIES

1 cup shortening
 2 1/2 cup molasses
 1-3 cup brown sugar
 2 tsp. soda
 1 tsp. ginger
 1 tsp. salt
 1/2 tsp. salt
 1/2 tsp. allspice
 1/2 tsp. cinnamon
 3 cups flour
 Blend shortening sugar and molasses. Add dry ingredients and mix thoroughly. Shape into roll (1 1/2 in. in diameter) in wax paper. Store in frig, until chilled. Required, slice very thin, and place on greased cookie sheet. Bake 8 min. in a 365 deg. oven.

MRS. RICHARD VESSEY
Alpha York W.I.

BUTTER TARTS

3/4 cup seeded raisins
 1/2 cup seedless raisins
 2 tps. butter
 1 cup brown sugar
 1 egg, well beaten
 1/2 tsp. vanilla
 1 tsp. lemon juice
 Method: Scald raisins in boiling water for two minutes, and mix thoroughly. Shape into roll (1 1/2 in. in diameter) in wax paper. Store in frig, until chilled. Required, slice very thin, and place on greased cookie sheet. Bake 8 min. in a 365 deg. oven.

MRS. TED CRANE
Millview

CHOCOLATE DROP COOKIES

1/2 cup sugar with
 2 tsp. butter.
 Add 2 egg yolks in another bowl mix tps. sugar
 2 squares melted chocolate
 2 tps. milk
 Blend both mixtures.
 Add 1/2 cup milk
 1 tsp. soda
 1 tsp. cream tartar
 2 vanilla
 1/2 tsp. salt lastly and
 2 well beaten egg whites
 1/2 cup dates.
 Drop by spoonful on greased pan and bake in quick oven.

MRS. CLIFFORD CHAPPELL
Yerk W. I.

SCOTCH COOKIES

1 cup butter
 1/2 cup brown sugar
 1/2 cup icing sugar
 2 tps. cream
 Flavoring
 2 1/2 squares melted chocolate
 Salt (little)
 Cream butter well, add sugar and cream, beat thoroughly, add vanilla and dry ingredients, roll into balls flatten a little with hand.
 Bake in slow oven until lightly brown.

MRS. RICHARD VESSEY
Alpha W. I. (Yerk)

SPICE KRINKLES

1/2 cup shortening
 1/2 cup brown sugar
 1/2 cup molasses
 1 egg, beaten
 2 1/2 cups flour
 1 tsp. salt
 2 tsp. soda
 2 tsp. soda
 1 tsp. cloves
 1 tsp. cinnamon
 1 tsp. ginger
 Use cookie method. Roll into balls, dip in white sugar, roll in cookie sheet, flatten with fork, dipped in hot water. Bake in moderate oven 8 to 10 minutes.

MRS. RICHARD VESSEY
Alpha York W. I.

RAISIN PENNY FINCHERS

1/2 cup butter
 1 cup brown suga.
 2 eggs, unbeaten
 1/2 cup undiluted evaporated milk
 2 cups sifted flour
 1/2 tsp. salt
 1/2 cups rolled oats
 1/2 cup chopped walnuts
 1 cup seedless raisins
 1 tsp. grated lemon rind
 Cream butter and sugar well add eggs. Blend well, add milk, flour and salt and stir. Add remaining ingredients and mix. Drop on pan in spoonfuls bake at 375 degrees, 15 minutes.

MRS. CLIFFORD CHAPPELL
Yerk W. I.

HOT DOG RELISH

16 cucumbers
 12 onions
 16 apples
 2 red peppers
 Peel and put through food chopper. Add:
 1/2 cup salt
 1/2 cup water
 Let stand overnight. In the morning drain.
 Make the following brine:
 3 cups brown sugar
 2 cups white sugar
 1/2 cup flour
 2 tsp. turmeric
 1 oz. mustard seed
 2 pints vinegar
 Pour over mixture cook 30 minutes.

MRS. DAVID COUSINS
Battie Lot 18 W. I.

RED RHUBARB RELISH

1 qt. diced rhubarb
 1 pt. vinegar
 1 qt. chopped onions
 2 lbs. of brown sugar
 1 tsp. salt
 1/2 tsp. pepper
 1 tsp. cinnamon
 1/2 tsp. ground clo
 1 tsp. celery salt
 Cook rhubarb and vinegar 20 minutes. Add the remaining ingredients cook, slowly about 1 hour. Seal hot.

HATTIE BEAIRSTO
Battie Lot 18 W. I.

MUSTARD PICKLES

2 tps. pickling spice tied in bag
 2 qts. of cucumbers
 1 qt. of onions
 1 tsp. turmeric
 2 tps. mustard
 1 cup flour
 1 qt. vinegar
 Soak cucumbers and onions in salted water over night and then drain.

Put vinegar on stove to boil, add cucumbers and onions and cook until nearly tender. Add paste made of turmeric, mustard, flour and 3 cups of sugar and enough vinegar to make a paste, cook a few minutes to thicken.

MRS. RUSSELL CAMPBELL
Indian River W. I.

LEMON-LIME SHERBET

1 egg white
 1/4 tsp. salt
 1/4 cup icing sugar
 1/2 cup corn syrup
 4 tsp. lemon lime drink crystals
 2 cups slight cream or half cream, half milk
 Beat egg white until stiff, add salt. Beat in icing sugar, corn syrup and drink crystals. Stir in milk. Pour into refrigerator tray and freeze until almost firm. Turn into chilled bowl and beat thoroughly. Return to refrigerator and freeze until firm.

MRS. FRANK ROSS
Charlottetown

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