



THE PROOF IS IN THE EATING

Apparently the old saying about the proof of the pudding lies just as well to butter-scotch tarts, and lies in the eat-

ing. That test is being applied above by Carol MacLean, Marjorie Shanks and Kathryn Logan, grade 12 students, as they sam-

ple some of their pastry products in their home economics class at Summerside High Schol.

BROWN BREAD

1½ cups rolled oats
1 tablespoon shortening
1 heaping teaspoon salt
Pour over all 2 cups boiling water. Stir well, cool a bit and add 2-3 cup molasses. Soak 1 yeast cake, broken in pieces, in ½ cup luke warm water. Add to above 5½ cups bread flour, mixing first with spoon, then with hand. Cover, put in warm place and let rise until double its bulk. Turn out on floured board, divide into sections and shape into loaves. Cover with clean cup towel, let rise till double its bulk and bake in oven 350 degrees about 45 to 50 minutes. Remove from pans.

Mrs. Upton Smith,
Margate W. I.

ICE BOX ROLLS

Temperature 375 degrees
Time 15 minutes
2 cups boiling water
½ cup white sugar
2 teaspoons salt
3 tablespoons butter

Cool until lukewarm.

Soften 2 yeast cakes in ¼ cup warm water, add 1 teaspoon sugar and add to 2 eggs. Well beaten, Sift 4 cups flour, and add to above mixture. Mix well. Add 3 more cups and mix. Cover and chill until next day. Form into rolls. Rise 2½ hours and bake.

Mrs. J. Sterling Gillispie
Souris East

ROLLS

Scald 1 cup milk
5 tablespoons granulated sugar
2½ teaspoons salt
4 tablespoons shortening
While cooling put 1 package compressed yeast in ½ cup warm water in which 1 teaspoon sugar has been dissolved. Let stand 10 minutes, then add to cooled milk mixture, add another ½ cup warm water and one beaten egg. Sift 3 cups flour and beat all-together until smooth. Add 3 more cups flour (a little more or less according to brand of flour

used. Knead until smooth. Place in a greased bowl and let rise till doubled in bulk, closely covered. Shape into rolls and let rise again. Bake in fairly hot oven and grease tops when done.

Mrs. Belle Murray
St. Eleanors W. I.

BAKERY TREATS

● Bread ● Pastry
● Cakes ● Potato Chips

PHONE 8747

ENTERPRISE BAKERY

203 Grafton St. Ch'town

TEA BISCUITS

2 cups flour
½ tsp. salt
4 tsp. baking powder
5 tbsp. shortening
2-3 to ¾ cup milk.
Sift flour, salt and baking powder together. Cut in shortening, with pastry blender or use fingers. Add milk, taking care to handle lightly. Roll or press out on lightly floured board. Bake in minutes.
450 deg. F. oven for 12 to 15

Mrs. F. G. Matheson
Parkdale W. I.

BRAN BISCUITS

½ cup bran
1½ cups flour
5 teaspoons baking powder
½ teaspoon salt
3 tablespoons sugar
2 tablespoons melted shortening

¾ cup water
Mix thoroughly bran, flour, baking powder, salt, and sugar; add shortening, and sufficient water to make soft dough. Roll on floured board to about 1-4 inch thick, cut with floured biscuit cutter. Bake in hot oven at 475 degrees F. about 15 minutes.

Mrs. Alex Grant
St. Patricks Road

TEA BISCUITS

2 cups flour
½ teaspoon salt
3 teaspoons baking powder
4 tablespoons shortening
Chop in shortening to make fine crumbs. Make a well, add ¾ cup milk all at once. Mix lightly with a fork. Fold dough gently on floured board. Pat or roll ½ inch thick.

Mrs. Upton Smith,
Margate W.I.



"NOT BY
BREAD
ALONE"

Have you a Bible in your kitchen? Do you use it as often as your cook book?

Your cook book is very valuable as it contains recipes for preparing food to entice the appetite and nourish the body . . . but God's Book is even more valuable for within its covers are recipes for life-giving food for the Spiritual body: "I am the bread of life, if any man eat of me he shall never hunger . . ."

God's book is too often relegated to a dusty shelf or remote corner and only brought out when trouble or the Minister calls.

At The Bible House in Charlottetown will be found a variety of Bibles and Testaments. They are moderately priced. There should be several in every home . . . but especially in the kitchen . . . equally prominent and used even more often than your cook book.

THE BIBLE HOUSE

Charlottetown Opposite Eaton's

(Operated by The P. E. I. Auxiliary of The British and Foreign Bible Society).

QUALITY FIRST!



Rogers Hardware have a wide variety of Top-Quality merchandise for the whole house, in a price range to suit every pocket book.

They ask you to remember this saying always . . .

"The bitterness of poor quality remains long after the sweetness of cheap price is forgotten."

- CHINAWARE
- KITCHEN UTENSILS
- KITCHEN and TABLE CUTLERY
- PYREX WARE
- BROOMS, MOPS, ETC.
- ENAMEL WARE
- CLEANERS and POLISHERS
- HOUSEHOLD ELECTRIC APPLIANCES
- ALUMINUM WARE
- WEAREVER

THE ROGERS HARDWARE CO. LTD.

137 Queen St.

If It's Hardware — We Have It!

Phone 8501