ODD AND NOT SO ODD ITEMS

From the Miscellaneous file

RHUBARB JAM

7 cups sugar
7 cups rhubarb
(Soak over night)

Boil for 20 minutes and stir in a package of Jello any flavouring. Bottle while hot.

SHEILA DUNPHY
Indian River W. I.

BLACK CURRANT JAM

2 qts. currants
2 qts. cold water

Cover and simmer 10 min. Add 3 lb. of white sugar. Boil 25 min. Do not remove blossoms. Makes 10 pints.

MABEL MACLELLAN
Indian River W. I.

SPICED CRAB APPLES

10 lbs. crab apples
5 lbs. sugar
5 cups cider vinegar
2 tbsp. whole mixed spice, tied in a cheesecloth bag.

Use crab apples that are firm, crisp and juicy. Wash well and prick each one several times with a skewer.

Combine sugar and vinegar in a 6 qt. enamel preserving kettle, add spice and bag of spices. Place kettle over very slow heat and slowly bring contents to simmering point.

Cook slowly until crab apples are tender and translucent, about 1½ to 2 hours. Fill each jar ¼ inch from top then fill up with hot syrup. Makes 5 to 6 quarts.

HILDA RAMSAY
Indian River W. I.

STRAWBERRY JAM

2 boxes berries
2 cups sugar

Boil 2 minutes and take off stove until it ceases boiling.

Then add 4 cups of sugar and boil 5 minutes. Leave in pot all night; bottle the following day.

MRS. FRANCES GALLANT
Indian River W. I.

EGG JAM

1½ cups molasses
1 tbsp. butter
2 eggs

Method:

Boil molasses 5 minutes; turn heat down. Beat 2 eggs until frothy. Add beaten eggs very slowly stirring constantly until molasses thickens.

MRS. LLOYD FERGUSON
282 Allan St., Parkdale

RHUBARB MARMALADE

8 cups cut up rhubarb
9 cups white sugar
4 oranges
1 lemon

Put rind of lemon and oranges through chopper. Put sugar over rhubarb overnight in morning boil ½ hr. Bottle.

EDITH B. WALL
Baltic W. I.

CARROT MARMALADE

5 cups carrots
3 lemons
3 oranges
Sugar

Grate carrots and cook 20 minutes. Put oranges and lemons through food chopper and boil 5 minutes. Add sugar cup for cup or to taste. Then boil slowly all together until thick. Bottle.

MRS. DONALD J. MacLEAN
DeGros Marsh

RHUBARB MARMALADE

1 lemon
2 oranges
4 lbs. rhubarb, chopped (red rhubarb)
1 lb. seedless raisins
3 lbs. sugar

Remove juice lemon and oranges, combine with chopped rhubarb, also chop the rinds of lemon and oranges and chop raisins fine; add the rhubarb, mix altogether and let stand ½ hour.

Add sugar, bring to a boil and simmer 1 hour stirring frequently. When mixture becomes thick pour into hot, wet, sterilized glasses or bottles. Seal.

HATTIE BEAIRSTO
Baltic Lot 18 W. I.

HALF HOUR JAM

5 cups diced rhubarb
1 pkg. strawberry jelly powder
6 cups sugar
1 cup drained crushed pineapple

Combine rhubarb and sugar in a large saucepan. Bring to boil and boil 15 min. Add pineapple and jelly powder, bring to a boil. Pour into sterilized jam jars and seal.

MRS. FRANCES LAUNER

QUEEN ELIZABETH SQUARES

1 cup seeded raisins
1 cup boiling water
1 teaspoon soda

Pour boiling water over raisins and soda, and let cool.

Cream:
4 tbsp. shortening
1 cup white sugar
1 egg, unbeaten

Add raisin mixture, then add:
½ tsp. salt
1 tsp. baking powder
1½ cups flour
1 tsp. vanilla

Bake in a shallow pan 8 x 12 or 30 minutes, ice when cool.

MRS. ARTHUR BROWN
YORK

CHOCOLATE FUDGIES

2-3 cup cocoa
6 tablespoons butter
3 eggs
1 cup sugar
½ cup cake flour
¼ tsp. salt
½ cup chopped walnuts
1 tsp. vanilla

Combine cocoa and butter over hot water. Remove from heat and cool. Beat eggs until light in color. Gradually add sugar, beating until smooth and thick. Stir in cocoa mixture and mix well.

Sift flour and salt together, add to cocoa mixture and mix well. Fold in chopped nuts and vanilla and spread batter in a greased pan. Bake in hot oven at 400 degrees for 15 minutes. When baked top with 2 tablespoons cocoa, 2 tablespoons butter, 2 tablespoons cream. Mix in 1 cup of icing sugar and spread.

MRS. RAYMOND VESSEY
YORK

DATE SQUARES

2 tsp. shortening
1 cup brown sugar
2 egg yolks
¼ cup cocoa
1 cup flour
1 tsp. baking powder
½ tsp. salt
½ cup milk

Bake 20 minutes and top with:
2 egg whites, beaten
½ cup white sugar
2 cups coconut
salt
vanilla

Bake till light brown. Ice with chocolate icing.

MRS. DEWAR SWAN
ALPHA YORK

DATE SQUARES

2 cups rolled oats
1½ cups flour
¾ cup butter
¼ teaspoon soda
1 cup brown sugar
1 cup fine coconut
1 beaten egg

Filling:
2 cups dates
½ cup brown sugar
1 cup water
1 tablespoon lemon juice

Combine ingredients for filling. Simmer until thick cool top and bottom part. Combine oats, flour, brown sugar and rolled oats. Work in butter with fork. Put half this mixture in pan 9 x Spread date filling then add oth. Put half this mixture in pan 9x pat down firm. Bake in moderate oven 45 minutes.

MRS. CLIFFORD CHAPPELL

MARBLE SQUARES

2 eggs, well beaten
¼ cup white sugar
½ tsp. salt
½ cup coconut, if desired
1 cup brown sugar
¾ cup pastry flour
1 tsp. vanilla

Mix well. Pour half the batter into a greased 8 x 8 pan. To remainder add 1 square chocolate melted with 1½ tablespoons butter, ¾ cup nuts. Drop over first mixture and spread. Bake 20- 25 minutes. Frost with chocolate icing.

MRS. RUSSELL CAMPBELL
INDIAN RIVER WI

LEONA'S SQUARES

2 eggs, well beaten
1 cup white sugar
½ cup butter
4 tablespoons coconut
1 tsp. vanilla

Put in double boiler and cook 10 minutes. Allow to cool. Take 15 double graham crackers rolled fine and 24 marshmallows cut in quarters and add to the cooked mixture with ½ cup walnuts. Put in pan, about 12 x 8 and cover with chocolate butter icing.

MRS. CLAYTON TRAVERS

ORANGE FRUIT SQUARES

One-third cup shortening
One-third cup grated orange rind
1 cup sugar
1 well-beaten egg
½ cup all-bran
1¾ cups flour
2 tsp. baking powder
½ tsp. soda
½ tsp. salt
¾ cup milk
½ cup orange juice
1 cup chopped dates
½ cup chopped walnuts

Blend shortening, rind and sugar. Add egg and beat well. Stir in all-bran. Sift together flour, baking powder, soda and salt. Add to first mixture alternately with milk and orange juice stirring just enough to incorporate flour. Add dates and nuts. Bake in greased 12 x 8 x 2 pan 350 degrees 35 to 40 minutes. Cut while warm.

MRS. HUBERT GILLIS
INDIAN RIVER W. I.

CHICKEN DRESSING

2 cups bread crumbs
2 hard-boiled eggs
butter, size of walnut
Rind of 1 lemon
¼ tsp. pepper
Little thyme
some parsley
Juice of 1 lemon
¼ tsp. sugar
Salt to taste

Mix together and use 1 raw egg beaten to bind.

MRS. DONALD J. MacLEAN
DeGros Marsh

WHITE SAUCE

2 tbsp. butter
2 tbsp. flour
1 cup milk
½ tsp. salt
Few grains pepper

Melt butter over low heat in double boiler. Mix in flour, cook stirring until mixture is smooth. Add milk and seasoning stirring constantly. Cook few minutes.

MRS. ELMER BROWN
York W. I.

TOMATO SAUCE

2 tbsp. chopped onion
2 tbsp. butter
2 tbsp. flour
1 tsp. sugar
1 tsp. salt
¼ tsp. pepper
1 bay leaf
1 can tomatoes (20 ounces)

Method: Cook onion in fat until tender. Stir in flour and cook until bubbly. Add sugar and seasonings. Slowly add tomatoes; then cook and stir until thickened. Simmer 5 minutes. Remove Bay Leaf - before serving. Nice with fish.

MRS. ELMER BROWN
York

CHUNK APPLE SAUCE

Quarter, core, peel apples into sauce pan. Add water to depth of 1 inch in pan. Cover pan simmer over low heat until tender. Sweeten with sugar allowing 1-2 tablespoons per apple a few slices of lemon may be added.

MRS. DONALD J. MacLEAN
DeGros Marsh

CRANBERRY SAUCE

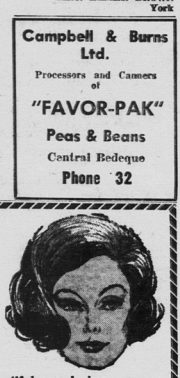
2 cups cranberries
1 apple peeled and cored
1 orange
½ lemon
1¼ cups white sugar

Method: Put cranberries and apple through chopper, quarter orange and remove seeds also lemon and put through chopper. Mix all fruits with sugar. Store in covered jar in refrigerator, let age 2 days before using, nice with cold ham or turkey.

MRS. ELMER BROWN
York

Campbell & Burns Ltd.
Processors and Canners of
"FAVOR-PAK"
Peas & Beans
Central Bedeque
Phone 32

Bring out the Beauty in your hair with Miss Clairol



for a radiantly beautiful complexion use
COSMETICS by MAX FACTOR
Johnson & Johnson
DRUGGISTS
FREE DELIVERY
Corner Kent and Prince Sts. Dial 4-4133 or 4-8025

Farm and Garden
SEEDS
Wholesale and Retail
When you require Seeds call
HALIFAX SEED Co.
(P.E.I.) Ltd.
72 Queen St. Dial 894-8313
Charlottetown

Palmer Electric . . .

We Are As Close As Your Phone

For emergency repairs, rely on us. Because of our professional know-how, you get more perfect installations and at long term savings. Our service is prompt, courteous and expert.

For Sales and Service — Hot Water Heaters — Appliances — Furnaces — Refrigeration.

PALMER ELECTRIC

96 Fitzroy St. Dial 4-8543