

# Desserts, Desserts, Desserts

**ICE CREAM CONE CHRISTMAS TREES**  
 8 egg whites  
 5 lbs. icing sugar  
 4 pkg. pop corn  
 4 pkg. cinnamon hearts  
 1 pkg. silverettes  
 Beat egg whites stiff, mix with icing sugar. Ice cones and decorate with pop corn, cinnamon hearts and silverettes. Makes about 50 cones.

**MRS. W.H. BURNS BALTIC W.L. IS W.L.**

**APPLE FRAPPE**  
 2 cups diced apples  
 ¼ cup red cinnamon candies  
 One-third to two-thirds cups sugar

1 cup water  
 1. Cook apples, candies, sugar, and water, covered, until apples are tender. 2. Force apple mixture through sieve; cool.

3. Pour apple mixture into refrigerator tray; freeze to mush consistency. 4. Remove apple mixture to chilled bowl; beat quickly with rotary beater until smooth. Return to tray and continue freezing.

**MRS. EVERETT WALL BALTIC W.L. LOT 18 P.E.I.**

**KITCHEN STRAWBERRY DESSERT**

3 red jello powders  
 1 can condensed milk  
 1 oz. coconut  
 ½ tsp. vanilla

Mix milk with two of jello powders and coconut and knead well. Refrigerate over night. Break off small balls and shape like strawberries. Roll shaped berries in third package of jello powder. Make them about the size of a large walnut.

**BALTIC WOMENS INSTITUTE**

**HOME MADE ICE CREAM**

1½ cups whipping cream — whipped  
 ¼ cup white sugar  
 1½ cups whole milk  
 Pinch salt  
 2 eggs well beaten

**METHOD** — Mix these ingredients together and add the desired flavoring. Put in two ice cube pans and set dial as cold as possible.

In about 15 minutes or when it has started to freeze, beat well

with a spoon. Beat twice more at 10 minute intervals. Stir as when desired.

**PATRICIA MACLELLAN INDIAN RIVER W.L.**

**COOKIES**

1¼ cups sifted flour  
 ½ tsp. salt  
 1 tsp. cinnamon  
 ½ tsp. nutmeg  
 ¼ tsp. ground cloves  
 1 cup applesauce, unsweetened  
 1 tsp. baking soda  
 ½ cup soft shortening  
 1 cup white sugar  
 1 egg  
 ½ cup seedless raisins  
 1 cup rolled oats

Measure together the first 3 ingredients and stir thoroughly. Mix shortening with sugar and egg in a large bowl. Combine applesauce and soda. Blend into the shortening mixture alternately with the dry ingredients. Fold in raisins and oats. Drop by teaspoonfuls on greased cookie sheet. Bake at 350 F. Yield: 3 dozen.

**MABEL MACLELLAN INDIAN RIVER W. L.**

**DROP COOKIES**

1-3 cups shortening  
 2 cups brown sugar  
 2 eggs well beaten  
 ¾ cup flour (sifted)  
 2 tsp. baking powder  
 ½ tsp. soda  
 ½ tsp. salt  
 1 tsp. vanilla

Cream shortening, add sugar gradually. Add eggs and beat well. Add dry ingredients alternately with milk, add vanilla. Drop by rounded teaspoonfuls on greased baking sheet. Bake at 350 F. for 12 to 15 minutes. Yield: 6 dozen.

**MABEL MACLELLAN INDIAN RIVER W. L.**

**NUT COOKIES**

¾ cup brown sugar  
 ½ tsp. salt  
 ½ cup shortening  
 1 unbeat egg  
 2 cups flour  
 2 tsp. cream of tartar  
 1 tsp. soda  
 Roll in balls and press on top. Add nuts either to mixture or

press a nut half on top.  
**MABEL MACLELLAN INDIAN RIVER W. L.**

**OATMEAL COOKIES**

1 cup fat  
 1 cup sugar  
 ¾ cup boiling water  
 Stir and cool.  
 1 tsp. baking powder  
 1 tsp. salt  
 2 cups rolled oats  
 2 cups flour  
 Roll very thin and bake in moderate oven.

**MABEL MACLELLAN INDIAN RIVER W. L.**

**MAPLE WAFERS**

¾ cup melted butter  
 ¾ cup soft shortening  
 ¼ cup brown sugar  
 1 egg  
 1 tsp. maple flavoring  
 1½ cups sifted flour  
 ½ tsp. cream of tartar  
 ½ tsp. baking soda  
 Blend melted butter, shortening, brown sugar, egg and maple flavoring. Stir together 1½ flour, cream of tartar and soda. Add dry ingredients gradually to the butter mixture. Mix well. Drop by teaspoonfuls on greased cookie sheet and press with fork or bottom of glass. Bake at 350 F. Yields four dozen.

**MABEL MACLELLAN INDIAN RIVER W. L.**

**SOFT MOLASSES COOKIES**

2 cups molasses  
 ¼ cup brown sugar  
 ½ tsp. salt  
 2 eggs  
 1 cup shortening  
 1 tsp. soda  
 1 tsp. cinnamon  
 1 tsp. ginger  
 1 tsp. cloves

Combine molasses, sugar, salt and eggs. Heat shortening and add to molasses mixture. Dissolve soda in a little hot water and add to mixture. Cool. Add flour and spices. Drop by teaspoonfuls on greased cookie sheet. Bake at 350 deg. F.

**MABEL MACLELLAN INDIAN RIVER W. L.**

**PEANUT BUTTER COOKIES**

1 cup peanut butter  
 1 cup icing sugar

2 tbsps. melted butter  
 1 cup chopped dates  
 ½ cup walnuts  
 Mix together, roll into balls and dip in thin icing and roll in coconut.

**MABEL MACLELLAN INDIAN RIVER W. L.**

**CHOCOLATE ICING**

1½ cups butter  
 ¾ lb. icing sugar  
 ¾ cup cocoa  
 1½ cups milk  
 2 tps. vanilla  
 Mix all together and blend till it is spreading consistency.

**MRS. DONALD J. MACLELLAN DeGros Marsh**

**NEVER FAIL FROSTING**

1 cup white sugar  
 ¼ tsp. salt  
 1 tsp. cream tartar  
 2 unbeat egg whites  
 2 tsp. water  
 1 tsp. vanilla  
 Add everything in top of double boiler. Beat over boiling water till mixture stands in peaks.

**MRS. CLAYTON TRAVERS**

**CHOCOLATE FROSTING**

1 cup sugar  
 1 sq. chocolate  
 Cover with water boil a few minutes. When cool, add powdered sugar to thicken and flavor.  
**MRS. DONALD J. MACLELLAN DeGros Marsh**

**ORANGE BUTTER ICING**

2½ tbsps. soft butter  
 1½ cups sifted icing sugar  
 1 tsp. grated orange rind  
 About 1½ tbsps. orange juice

Blend butter and sugar, add grated orange rind and enough orange juice to make the icing easy to spread.

**MRS. ELMER BROWN Alpha York W. I.**

**QUICK FUDGE ICING**

½ cup butter  
 1 cup brown sugar (packed)  
 ¼ cup milk  
 1½ to 2 cups sifted icing sugar

**Method:** Melt butter in saucepan, stir in brown sugar bring to a boil over low heat, stirring constantly 2 minutes. Add milk, bring back to boil. Cool to lukewarm.

**SWEET PICKLED BEETS**  
 1 cup vinegar  
 1 cup white sugar  
 1 cup water  
 Boil all these together. Add beets (cooked and sliced). Let come to a boil, bottle while hot.

**SHEILA DUNPHY INDIAN RIVER WI**

**TOMATO MINCEMEAT**

2 quarts green tomatoes (chopped finely)  
 2 quarts apples  
 1 pound seedless raisins  
 5 cups brown sugar  
 1½ tablespoons mixed spice  
 1 teaspoon cinnamon  
 1 teaspoon cloves  
 1 large orange, put through the food chopper  
 Mix together and boil slowly for three hours.

**BALTIC WI**

**CHOW-CHOW**

8 pounds green tomatoes  
 6 pounds onions  
 1 cup salt  
 Set overnight and drain in morning.

Pour over the vegetables:  
 6 cups vinegar  
 1 red pepper (optional)  
 5 pounds of brown sugar  
 pickling spices  
 Cook and then add:  
 ¼ cup corn starch  
 2 teaspoons mustard  
 1 teaspoon tumeric

All moistened with cold vinegar. Cook until clear.

**MABEL MACLELLAN INDIAN RIVER WI**

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