

Island cooks at their best

LOBSTER RAREBIT
 2 cups lobster
 Make a sauce in double boiler as follows:
 1 tbsp. butter
 1 tbsp. flour
 1/2 tsp. mustard
 1/4 tsp. onion, chopped
 1/4 tsp. salt
 1/4 tsp. pepper
 1 cup cream
 Add lobster to hot sauce. Cover with grated cheese, brown in oven.
MRS. WILLIAM CHROCKETT
 York W. I.

enough grated onion to flavour delicately. Place a layer of sauce in a baking dish then a layer of fish and so on having a layer of sauce on top. Bake to a golden brown and serve very hot.
MRS. HARVEY SILLIPHANT
 Hunker River.
SALMON LOAF
 One can salmon, pick out bones, add 1/2 cup rolled soda biscuits, three tablespoons melted butter, 2 eggs, beaten stiff, salt and pepper to taste, put in greased casserole and cook 30 minutes.
MRS. ELMER BROWN
 YORK ALPHA W. I.

SALMON LOAF
 1 can 15 1/2 ounces salmon
 1/2 tsp. salt
 1/4 tsp. pepper
 1/2 cup diced celery
 1 tsp. chopped onion
 2 well beaten eggs
 1/2 cup bread crumbs
 Mix well and pick into a small greased loaf pan. Bake in a moderate oven 350 deg. F. for 30 minutes or until nicely brown. Serve with mashed potatoes.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

TUNA TOMATO APPETIZERS
 4 tomatoes
 3/4 cup flaked tuna
 3 tbsp. mayonnaise or salad dressing
 2 tbsp. chopped cucumbers
 1 tsp. sweet pickle relish
 Paprika
 Peel tomatoes cut in 4 half way down. Place on salad plates force open in center of each. Place 1 tbsp. dressing in each centre. Sprinkle with paprika. Serves 4. For larger family double the quantity.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

HOT TUNA CANAFES
 Mix tuna flaked, with 1 1/2 onion-juice, add chopped stuffed olives.
 Season with Worcestershire Sauce. Spread on toast. Sprinkle with grated cheese. Place under broiler until cheese is melted. Serve hot.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

BAKED CREAM SALMON
 1 lb. tin of salmon
 1 pint of milk
 2 tbsp. butter
 2 tbsp. flour
 2 tbsp. flour
 2 tbsp. flour
 2 tbsp. flour
 Salt and pepper
 Separate the salmon into bits crushing the bones. Cook the flour and butter together without browning and add one pint of milk, salt and pepper and

LOBSTER COCKTAIL
 Take 1 lb. lobster, line cocktail glasses with crisp lettuce fill with lobster meat.
 Place a spoonful of cocktail sauce in centre of each. Serve with lemon slices.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

OYSTERS ON CLAMS ON HALF SHELL
 Allow 4 - 6 medium or large oysters or hard shell clams per person. Scrub shells, rinse in cold water, insert blade of thin knife between edges of shells. Cutting through muscle of oysters, pry open arrange oysters or clams on half shell in dishes of crushed ice. Serve with cocktail sauce and lemon wedges.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

TUNA FISH WITH NOODLES
 Cook until tender 1/2 package (7 oz.) noodles in boiling salted water to cover. Do not drain. Add 2 tins mushroom soup, and 7 oz. tin of tuna fish flaked. Fold together, using enough liquid to make the mixture the consistency of soft custard. Sprinkle liberally with cracker crumbs dotted with pieces of butter.

FISH SAUCE
 2 cups milk
 2 beaten eggs
 Salt and pepper to taste
 Juice of half lemon
 Put over a low heat until thick like cream.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

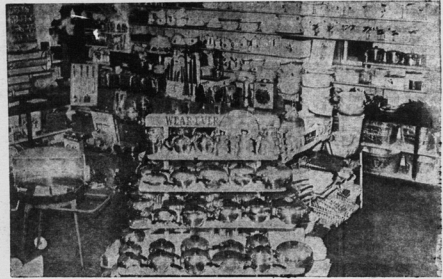
● two trucks to serve you
 ● 2-way radio
ALBERT THOMAS
 Petroleum Products
 Grafton St. East Dial 4-6610

Quality First... at Rogers

Rogers Hardware have a wide variety of top quality merchandise for the home... in a price range to suit every need. Always remember this saying, which goes like this:

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

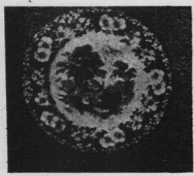
At Rogers you are always assured of quality.



- CHINAWARE
- PYREX WARE
- ENAMEL WARE
- ALUMINUM WARE

- KITCHEN UTENSILS
- BROOMS, MOPS, ETC.
- CLEANERS AND POLISHERS
- WEAREVER GIFT SETS

- KITCHEN AND TABLE CUTLERY
- HOUSEHOLD AND ELECTRIC APPLIANCES
- HARDWARE AND BUILDING SUPPLIES



BLUE WOODLAND

Iron Stone China

By Wedgwood & Co. Ltd.

20 Piece Starter Set... **\$13.75**



From Freezer To Range
CORNING WARE

Unharmful by hottest heat or coldest cold... use it for baking and then as a serving dish, because besides being useful it's also pretty to look at - all in one

● Saucepan
 ● tea pots
 ● percolators
 ● electric fry pans

From **\$4.95**



LAVENDER ROSE

BONE CHINA

The inspiration for this charming design was drawn from the English Cottage Garden.

5 Piece Place Setting **\$10.75**

THE ROGERS HARDWARE CO. LTD.

137 Queen St.

"If It's Hardware We Have It"

Ch'town