

Delightful dainties for teatime

NUT BARS

1/2 cup butter
2 cups brown sugar
2 eggs
2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup nuts
1/2 teaspoon vanilla
Melt butter and sugar and boil for two minutes. Cool and add other ingredients, well mixed. Bake with oven at 350 degrees for 25 minutes.
MRS. MAJOR YOUNG
East Baltic

TWEED SQUARES

1/2 cup butter
two-thirds cup white sugar
1 teaspoon vanilla
1 egg whites, beaten stiff
1/2 cup milk
1/2 teaspoon salt
2 teaspoons baking powder
1 and one-thirds cups flour
2 squares semi-sweet chocolate, grated
Mix all ingredients together, fold in egg whites last. Bake at 375 degrees for 20 minutes. Use 9 x 9 pan. Cool. Ice with:
2 egg yolks
2 tablespoons butter
Enough icing sugar to make firm icing
Cover squares with icing.
Melt two squares semi-sweet chocolate and two tablespoons butter over hot water. Spread quickly over icing.
MRS. TED CRANE
Milview

BANANA CREAM SQUARES

Line 9-inch square pan with graham wafers. Cream:
1/2 cup butter
Add 1/2 cup white sugar gradually and 1 egg yolk. Beat 1 egg white stiff and fold in.
Add:
1/2 cup desiccated coconut
1/4 cup chopped nuts
1/2 cup walnuts
1 banana
Icing:
2 cups icing sugar
Dash salt
1/2 teaspoon vanilla or almond flavoring
Add just enough cream for spreading consistency.
MRS. MARGARET MILLAN
Wood Island West WI

PINEAPPLE

GRAHAM WAFER SQUARES
2 1/2 cups graham wafer crumbs
1/2 cup melted butter
1 1/2 cups icing sugar
2 eggs
1 can crushed pineapple
1/2 cup butter, to be creamed
1/2 pint cream, whipped
Mix 2 1/2 cups graham wafer crumbs with 1/2 cup melted butter. Press in well-treased pan 9 x 9. Bake 15 minutes in oven at 325 degrees. Allow to cool.
Cream 1/2 cup butter, gradually add 1 1/2 cups icing sugar, add 2 unbeaten eggs, beat with egg beater until very light. Spread evenly over first mixture, drain 1 can of crushed pineapple, fold into 1/2 pint whipped cream. Spread over mixture. Top with 1/2 cup wafer crumbs. Set in refrigerator for a few hours to chill. Cut in squares and serve.
MRS. HERMAN PAUPITT

BROWNIES

1/2 cup butter
1 cup white sugar
2 eggs
1 cup flour
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon vanilla
1/2 cup cocoa
1/2 cup boiling water
1/2 cup chopped nuts
Follow cake method. Make a paste of cocoa and boiling water and add to the sugar and butter mixture. Bake in 9-inch pan. When almost cool cut in squares. Oven 350 degrees. Time 30 minutes.
MRS. MAJOR YOUNG
East Baltic

DAINTY SQUARES

1/2 cup butter
1/2 cup brown sugar
2 eggs
1 cup flour
1 teaspoon baking powder
1/2 cup dates, chopped
1/2 cup coconut
Mix in order given. Bake in 9 x 9 pan at 350 degrees. When cool ice with butter icing and sprinkle with chopped nuts.
MRS. ALFRED MORRISON
Milview WI

GRAHAM WAFER SQUARES

Place wafers whole on bottom of pan.
1 1/2 cups icing sugar
1/2 cup butter
1 egg yolk
Beat well and fold. Add:
1/2 cup coconut
1/2 cup nuts
1 teaspoon vanilla
pinch of salt
Crumble graham wafers on top and place in refrigerator.
MRS. HECTOR MACDONALD
Wood Island East WI

CRANBERRY OAT SQUARES

1 1/2 cups oats
1 1/4 cups flour
1/2 cup butter
1/2 teaspoon soda
1 cup brown sugar
1 1/2 ounce tin of whole cranberry sauce
Preheat oven to 375 degrees F. Lightly grease a 9x9 inch pan. Measure soda with flour. Combine flour, brown sugar and oats. Work in butter with fingertips.
Put half of this mixture into pan. Spread cranberry sauce over layer of oat mixture, then pat other half of oat mixture on top.
Bake in moderate oven, 375 degrees F, 45 minutes. Cut in squares when cool. Yields 20 squares.
MRS. ARTIMAS ACOHN
Wood Island East WI

ELLA'S SQUARES

Mix:
one-third cup butter
1/2 cup brown sugar
1 egg
Add:
1 cup flour
1 cup fruit, walnuts, dates and
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1/2 teaspoon salt
1/2 teaspoon baking soda in one-third cup hot water
Bake in 8x8 pan at moderate temperature, about 350 degrees.
Icing:
1 cup brown sugar
4 tablespoons butter
1/2 cup top milk
Boil nearly two minutes, take from stove add vanilla and icing sugar to spread consistency.
MRS. A. M. NICHOLSON
Wood Island East

PINEAPPLE SQUARES

Take 1 1/2 cups graham wafers rolled fine. Save 1/2 cup to sprinkle over the top. Pour 1/2 cup butter, melted, over crumbs. Press in pan and cook 15 minutes in 275 degree oven for 15 minutes.
1/2 pint cream, whipped
1 can crushed pineapple, well drained
Combine and put on top of

cooled crumbs and let stand until cook. Then ice with:
1/2 cup butter, creamed
1/2 teaspoon vanilla
1 1/2 cups icing sugar
pinch salt
1 egg
Add sugar gradually to the creamed butter, then add egg and beat well. Add flavoring and salt.
MRS. MAJOR YOUNG
East Baltic

COCONUT DATE STICKS

1/2 cup butter, melted
1 cup white sugar
1 cup dates, chopped
1 egg, unbeaten
Cook on stove till thickened. Then add:
2 cups rice crispies
1/2 cup walnuts, cut fine
Mix all well and cool in refrigerator, then roll in sticks about 2 inches long in coconut. Keep in a cool place.
MRS. MAJOR YOUNG

MAPLE CREAM SQUARES

1 cup white sugar
1/2 cup butter
1 1/2 cups flour
2 egg yolks
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup maple flavouring
Mix in order out in 9 x 9 pan. Top with 2 well-beaten egg whites and 2 cups brown sugar. Bake 35 minutes at 375 degrees. Cut in squares when cool.
MRS. ALFRED MORRISON
Milview WI

LEMON CHERRY SQUARES

Line 2 (8 x 8-inch) pans with graham crackers. Cover with the following mixture:
1 can sweetened condensed milk
8 ounces desiccated coconut
4 squares each of red and green glazed cherries
Juice and rind of 2 small lemons
Cover with another layer of graham crackers.
For icing use 1 package icing sugar, 1/2 cup butter and moisten with lemon juice.
MRS. MARGARET MACQUEEN
Wood Island West WI



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