

It's M-m-m! When Mom Bakes Bread

BAKED BROWN BREAD

1½ cups sifted flour
2½ teaspoons soda
1½ teaspoon salt
½ cup sugar
2 cups graham flour
1-3 cup shortening
1 cup raisins
2 eggs beaten
2 cups sour milk
½ cup molasses

Sift flour, soda, salt, and sugar together. Add graham flour and mix well. Cut in shortening until mixture is like meal. Add raisins and mix. Combine eggs, milk and molasses. Turn liquids into dry ingredients and stir until all flour is dampened. Pour batter into two greased loaf pans 8 by 6 inches. Bake in moderate oven 350 degrees for from 45 to 50 minutes. Very nice served with beans. This bread can be steamed in 3 ounce pound cans or moulds, for 1½ hours.

Mrs. Lloyd MacNevin
33 Kirkwood Drive

ORANGE BREAD

¼ cup lukewarm water
1 teaspoon salt
1 cake yeast
4 cups sifted bread flour
1 cup orange juice
1 egg, yoke beaten light
Grated rind 2 oranges
2 tablespoons sugar
2 tablespoons melted shortening

Dissolve yeast in lukewarm water. Heat orange juice and

rind to lukewarm. Add dissolved yeast, sugar and salt to it. Add 2½ cups flour, beat thoroughly. Add beaten egg, melted shortening and rest of flour gradually. Mix well. Turn out on floured board, knead until dough is smooth and elastic. Place in greased bowl, cover and place in warm place to rise until double in bulk. Mold into loaf, place in greased pan, let rise until double in bulk. Bake 375 degrees F. oven for 50-60 minutes. Makes 1 large loaf. Slice thin.

Kate MacPherson
Summerside.

PLUM LOAF

Scald
1½ cups water
1½ cups milk
1 generous tablespoon shortening
1 heaping cup brown sugar
Allow to cool
1 teaspoon cinnamon
1 teaspoon nutmeg

1 tablespoon salt
Soak 1 yeast cake in ½ cup luke warm water and add to above mixture when bubbly. Add 1 lb. of raisins and flour enough to make a stiff dough. Let rise until double in bulk. Shape into loaf and bake in moderate oven.

Mrs. Albert Gallant
Murray River

LEMON BREAD

6 tablespoons butter
1 cup white sugar
2 eggs
½ cup milk
1-4 teaspoon salt
1½ cups flour
Grated rind of 1 lemon
1 teaspoon baking powder

Beat well and bake 1 hour in slow oven. Mix ½ cup sugar and the juice of the lemon, spread on loaf just before taking out of the oven.

Mrs. Wilbur MacKay,
New London

SAVANNAH BREAD

1½ cups flour
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon soda
1-3 cup shortening
¾ cup peanut butter
2-3 cup sugar
2 eggs, slightly beaten
1 cup mashed bananas

Sift first four ingredients. Cream shortening and peanut butter, add sugar, add eggs and beat well. Stir in dry ingredients alternately with mashed bananas. Mix well, spoon batter into well-greased loaf pan, and bake in moderate oven, 350 degrees F. for one hour or until done.

Mrs. A. Baumgartner,



● Bread ● Cakes ● Potato Chips

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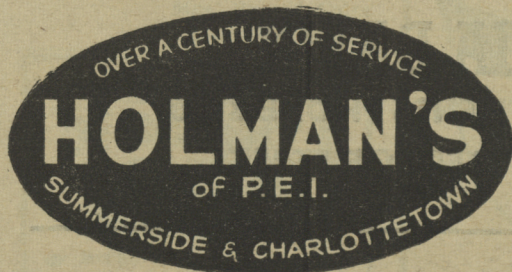
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CENTURY OF SERVICE



Ten years before Confederation welded the British North American colonies into one great nation called the Dominion of Canada, the firm of R. T. Holman, Limited was founded in Summerside, Prince Edward Island. There was no official ceremony to mark the occasion in 1857, when Robert Tinson Holman, an enterprising young man of vision, launched himself into business in a tiny, one room general store overlooking the waterfront in the struggling little community of Summerside. Not even the most optimistic cracker barrel philosopher among Summerside's 300 inhabitants could predict that the modest little shop would become "THE WORLD'S LARGEST SMALL TOWN STORE".

