



IT'S TIME TO ENTER A VERDICT

The moment seems just a trifle solemn as members of a home economics class at Queen Charlotte High School sit down

to sample and pass judgement upon their cookery handiwork, in this case a salmon scallop. Girls shown in the process of ar-

riving at their verdict are, left to right, Lana Fraser, Shirley Ellis and Karen Anne Willis.

Puddings To Cap The Meal

½ cup rolled oats

Add to first mixture alternately with ½ cup milk and 1 tsp. vanilla.

Have casserole well greased. Slice apples or rhubarb, put in casserole with apples use ¼ cup sugar and ½ tsp. cinnamon to sprinkle over them if using rhubarb use more sugar. Pour first mixture over fruit, put in oven and bake at 350 degrees for, from 30 to 45 minutes.

Mrs. Eldred Simmons
Reads Corner W.I.

1 lb. raisins

Cream butter and sugar, add eggs and beat well, then add dry ingredients and molasses alternately with milk. Steam for 2 to 3 hours.

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**ENTERPRISE
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RHUBARB OR APPLE PUDDING

1-3 cup shortening
½ cup b. sugar (cream together)

Add 1 beaten egg
Mix together the following:
½ cup flour
2 tsp. baking powder
½ tsp. salt

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CHRISTMAS SUET PUDDING

½ cup suet, ground fine
½ cup molasses
¾ cup sour milk
½ teaspoon salt
½ teaspoon soda
1 cup raisins
½ teaspoon cinnamon
½ teaspoon allspice
1 cup flour

Method: Mix together suet, molasses and sour milk. Mix well, add raisins, now add dry ingredients and steam for two hours. Serve hot with sauce.

Sauce:
½ cup w. sugar
1 tablespoon cornstarch
1 teaspoon butter
½ teaspoon lemon juice
1½ cup boiling water.
Let mixture come to a boil and thicken slightly.

Jean Bowness
Bedeque W.I.

to taste, pour into baking dish, cover with hamburger mixture, then top all with rolled biscuit slices.

Biscuit Slices

2 cups flour (sifted)
4 tps. baking powder
½ tsp. salt
¼ cup shortening
2-3 cup milk
2 tps. catsup

Mix as for biscuits and roll till about ¼ inch thick, spread with catsup and roll up like jelly roll and cut into slices. Place on top of hamburger mixture. Bake about 20 minutes.

Pauline Essery,
St. Eleanors W. I.

HAMBURGER DINNER

2 tps. shortening
1½ lbs. hamburger
2½ cups "mixed" vegetables
1 can tomato soup
2 tps. onion.

Melt shortening in skillet. When hot, add hamburger and onion, (brown). Combine vegetables with soup, add salt and pepper

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