Breezy beverages and frosty desserts

HOLIDAY PUNCH

2 cups cranberry juice
4 cups lemonade
1 cup orange juice
3 8 oz. bottles gingerale

Mix first three ingredients together in large bowl.Add ice cubes and gingerale just before serving. Makes 18 servings.

MRS. VERNON MacDONALD
Parkdale

IMPERIAL DRINK

2 lemons
2 oranges
3 cups sugar
3 qts. water
1 tbsp. tartaric acid

Grate rind and place in pan with juices, add sugar and water. Stir to dissolve. Boil 10 minutes. Remove from heat and add acid, stirring to dissolve. Allow to stand till cool, bottle and store in refrigerator.

Serve equal parts of drink and water, adding ice cubes.

MRS. GUY PIERCE
Brackley

EGGNOG

4 egg yolks
3 tbsp. sugar
4 cups milk
1 tsp. vanilla
4 egg whites

Beat egg yolks, add sugar, milk and vanilla. Beat egg whites stiff. Fold in. Pour into tall glasses, sprinkle with nutmeg. Cool in refrigerator.

MRS. MAJOR YOUNG
East Baltic, P.E.I.

ORANGE JELLY

1 tbsp. gelatine
¼ cup cold water
½ cup boiling water
½ cup sugar
¾ cup orange juice
1½ tbsp. lemon juice

Make as Lemon jelly.

FRANCES WALSH
Elliotvale

BANANA WHIP

Whip 1 cup heavy cream. Add 3 mashed bananas, ¼ cup icing sugar. Chill.

Any kind of fruit may be used instead of bananas)

FRANCES WALSH
Elliotvale

ORANGE WHIP

2 egg whites
1-3 cup sugar
dash of salt
½ cup orange juice

Make a meringue of beaten egg whites and sugar. Fold in orange juice (do not beat or stir).

Put in refrigerator to chill. Serve with orange custard sauce.

FRANCES WALSH
Elliotvale

End of a fine meal

BUTTERSCOTCH SQUARES

First layer:
¼ cup butter
½ cup butterscotch or chocolate bits
1 teaspoon vanilla
1 egg
¾ cup desicated coconut
½ cup chopped walnuts.
2 cups graham cracker crumbs

Melt butter and butterscotch bits in top of double boiler. Cool slightly. Add remaining ingredients of first layer; mix well.

Press into lightly buttered 8 x 8 square pan. Spread 1½ tablespoons milk on top, then, (well mixed) add
2 tablespoons soft butter
1 cup icing sugar, sifted
1 tablespoon custard powder
½ teaspoon salt

Chill 3 hours. Cut when ready to serve.

MRS. MAJOR YOUNG
East Baltic

CALIFORNIA DATE SQUARES

½ cup dates, chopped fine
1 teaspoon soda
1 cup boiling water

Let stand until cool. Mix:
3 tablespoons butter
1 cup white sugar
1 two-thirds cup flour
1 teaspoon vanilla
½ teaspoon salt

Bake in 9 x 12 pan, 350 oven for 40 minutes.

Topping:

Mix together:—
5 tablespoons melted butter
½ cup brown sugar
4 tablespoons cream
1 cup coconut
1 teaspoon vanilla

Return to oven, and bake until brown.

PEARL STEWART
Wood Island East

APPLE SAUCE OATMEAL COOKIES

1¾ cups flour, presifted
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon cloves
1 cup apple sauce, unsweetened
1 teaspoon baking soda
½ cup soft shortening
1 cup white sugar
1 egg
1 cup seedless raisins
1 cup rolled oats

Mix in order given: bake 20 minutes in oven 350. If desired frost with butter icing or cream cheese icing.

MRS. MAJOR YOUNG
East Baltic

"MRS. HILLS" ANGEL BARS

Bottom:
1¼ cup flour
2 tbsp. brown sugar
½ cup shortening

Second layer:
1½ cups brown sugar
2 eggs, beaten
1 cup chopped walnuts
½ cup coconut
½ tsp. salt

Icing :
2 tbsp. butter
cold coffee
1 tbsp. flour
¾ tsp. baking powder
1 tsp. vanila
2 cups icing sugar

Cream sugar and shortening. Mix in flour. Press into 8 x 8 pan.

Mix second part together and spread on top of first mixture. Bake at 325 degrees 45 minutes. Leave in pan and ice top while hot. Cool and cut in bars.

MRS. JOHN MacKAY
Wood Islands E. W.I.

O HENRY SLICES

Line 8 by 8 pan with whole graham wafers. Do not grease pan.

Boil till thick, about five minutes in douboe boiler, keep stirring:
1 cup brown sugar
1 cup fine coconut
1 cup graham wafer crumbs, rolled fine
½ cup butter or margarine
½ cup milk, scant

While hot pour over wafers in pan. Then cover with more whole wafers. Set in refrigerator one hour or more. Then ice with butter icing. Always keep them in refrigerator.

MRS. CHESTER WALKER
Georgetown

PINEAPPLE SQUARES

1 cup all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
2 tablespoons melted butter
3 tablespoons white sugar
1 egg

Mix well the butter, sugar and egg. Sift flour, baking powder and salt and add to mixture.

Spread in a greased 8 x 8-inch pan. Cover with the following ingredients, combining in order given:
2 eggs, well beaten
2 teaspoons melted butter
1 cup white sugar or ½ teaspoon salt
2 cups coconut
1 cup well-drained crushed pineapple

Bake at 350 degrees for 40 minutes. Cut in squares.

MRS. E. WEATHERBIE
Pownal

GRAHAM WAFER SQUARES

22 graham wafers, crushed
1 tablespoon white sugar
½ cup melted butter

Mix and put in 9x9 pan. Bake 10 minutes, about 350 degrees.

Mix:
1 can sweetened condensed milk
½ pound desiccated coconut
Dash of salt
½ teaspoon vanilla or more

Pour this over first mixture and bake ½ hour in moderate oven. Ice with fudge icing.

MRS. VERNA DOCHERTY
Pinette

BETTY'S SQUARES

24 graham wafers, rolled
2 tablespoons sugar
½ cup butter

Mix and spread in 9x9 pan. Cook 10 minutes at 350 degrees.

Mix:
1 can sweetened condensed milk
2 cups fine coconut
1 teaspoon vanilla

Return to oven for 15 minutes at 350 degrees. Ice with chocolate icing:
3 squares chocolate, melted with a bit of butter
2 cups sifted icing sugar
5 or 6 teaspoons milk
1 teaspoon vanilla
⅛ teaspoon salt

Mix and add melted chocolate.

PEARL STEWART
Wood Island East WI

MARSHMALLOW SQUARES

½ cup butter
1 cup white sugar
2 eggs

Place on stove until warm; when cool add:
4 tablespoons coconut
1 teaspoon vanilla
30 graham wafers
24 marshmallows
½ cup walnuts
1 dozen cherries

Place in 9x12 pan and pat down. Ice with butter icing.

MRS. VERNA DOCHERTY

MANDARIN ORANGE MOLD

3 ounce package gelatin
1 cup boiling water
¾ cup ginger ale
1 cup miniature marshmallows
1 can (11 ounces) mandarin orange sections, drained.
Whipped cream and candied ginger for garnish.

Dissolve gelatin in one cup boiling water, add ¾ cup ginger ale. Chill until almost set. Stir in one cup miniature marshmallows, one can drained mandarin orange sections.

Pour into one quart mold and chill. Unmold and serve with whipped cream and candied ginger.

MRS. CLARENCE ROSE
Lakeville W.I.

LEMON SHERBET

1 envelope unflavored gelatin
2½ cups milk
1 cup sugar
½ cup lemon juice
1 tsp. grated lemon rind
⅛ tsp. salt
2 eggs whites

Soak gelatin in ½ cup milk. Add sugar to remaining milk, scald. Dissolve gelatin mixture in scalded milk, cool. Add lemon juice slowly, add rind. Freeze in refrigerator tray till mushy.

Add salt to egg whites and beat. Beat in lemon mush. Return to refrigerator. Freeze thoroughly, stirring occasionally.

M. STEWART
Bunbury W.I.

LEMON CREAM SNOW WITH STRAWBERRIES

2 envelopes plain gelatin
¼ cup sugar
4 cups buttermilk
1-3 cup lemon juice
1 tsp. grated lemon rind
1 cup heavy cream
2 cups slightly sweetened or frozen strawberries

Combine gelatin and sugar in saucepan. Add buttermilk: mix well. Heat gradually, stirring until gelatin and sugar are dissolved. Stir in lemon juice and rind. Refrigerate until slightly thickened.

Whip cream until stiff. With same beater, without washing, beat gelatin, about 30 seconds, until slightly bubbly. Fold in whipped cream.

Pour into 8-cup mold and chill, overnight if possible.

Unmold and serve with strawberries

MRS. CLARENCE ROSE
Lakeville W.I.

CHOCOLATE MILK SHAKE

2 sq. unsweetened chocolate
½ cup sugar
¾ cup water
½ tsp. vanilla

Cut chocolate in pieces, add water. Cook slowly till blended, stirring constantly. Add sugar and boil 1 minute. Store in covered jar in refrigerator. Use 1½ tbsp. of the syrup to one cup chilled milk.

MRS. GUY PIERCE
Brackley

LEMON PIE

1 cup white sugar, mixed dry with
3 tablespoons cornstarch.

Add 1 cup boiling water, stirring until thickened. Cook about five minutes.

Add:
1 tablespoon butter
3 unbeaten egg yolks
Juice of one lemon
Rind of ½ lemon
¼ teaspoon salt

Cook one minute. Pour on baked undercrust.

MRS. RAY GALLANT
Millcove WI

PECAN PIE

1 unbaked pie shell 9"
3 eggs
two-thirds cup sugar
½ teaspoon salt
one-third cup butter, melted
1 cup maple syrup
1 cup pecan halves

Combine egg, sugar, melted butter and syrup. Beat with rotary beater; mix in nuts.

Bake in 375 oven 40-45 minutes or until filling is set and browned.

MRS. VERNON MacDONALD
Parkdale

MOCK CHERRY PIE

2½ cups cranberries split
1½ cups sugar
½ cup cold water
1 teaspoon vanilla
½ cup seeded raisins
2 teaspoons flour

Bake in two crusts.

FRANCES WALSH
Elliotvale

FLAPPER PIE

18 soda biscuits, rubbed fine
½ cup melted butter
½ teaspoon cinnamon

Rub butter into crumbs. Line a pie plate with half the crumbs and save the rest for the top of the pie.

Filling:
2 cups milk
2 egg yolks

Heat in top of double boiler.

Combine:
½ cup white sugar
2 tablespoons corn starch
½ teaspoon salt

Add to milk mixture and cook until thickened. Cool slightly and add vanilla and ½ cup coconut. Beat egg whites gradually adding 2 tablespoons white sugar. Put filling in crust and top with egg whites and remaining crumbs. Bake until brown in 400 degrees oven.

FRANCES WALSH
Elliotvale

RAISIN PIE

1 cup thick sour cream
1 cup raisins
1 cup brown sugar
2 egg yolks

Mix well and cook in double boiler until thick. Pour into baked pastry shell and cover with meringue. Bake in slow oven.

RUTH McMILLAN
Wood Island West WI

HAWAIIAN CREAM PIE

2 cups sugar
3½ cups flour
2 cups crushed pineapple
½ cup water
2 tablespoons lemon juice
⅛ teaspoon salt
2 egg yolks

Mix flour and sugar, pineapple, water and lemon juice. Cook in double boiler, stirring constantly until thick and creamy. Add beaten yolks and butter. Cook for two minutes. Pour in baked pie shell and top with meringue made with stiffly beaten egg whites and 3 tablespoons sugar.

MRS A.S. MacMILLAN
Wood Island West WI

DUTCH APPLE PIE

1½ cups flour
1 teaspoon salt
2 teaspoons baking powder
2 tablespoons shortening
1 egg, beaten light
½ cup milk

Mix all together and pour into flat baking dish. Lay sliced apples on top. Sprinkle with sugar and spice, dot with butter and ¼ cup finely crushed corn flakes. Serve with ice cream topping.

MRS. GUY PIERCE
Brackley

SATURDAYS PUDDING

2½ cups flour
1½ tsp. soda
½ tsp. salt
¾ cups butter or shortening
¾ cups molasses
1 cup sour milk or buttermilk
¾ cups raisins

Sift flour once measure, add soda and salt sift together three times. Combine butter molasses and milk, add raisins and flour mixture and beat well. Turn into a well greased mould pan. Fill ¾ full steam three hours. Serve with sauce or whipped cream.

Serves 10

MRS. MAJOR YOUNG
East Baltic

STRAWBERRY SHORTCAKE

¼ cup sugar
1 egg
2 tbsp. melted butter
½ tsp. salt
[redacted]

1 tsp. soda
1 cup milk
2 cups flour

Mix all together Spread in long pan. When cooked split the bread and butter well. Add crushed strawberries sweetened to taste. Put top on and cover with whipped cream. Add more crushed strawberries. This may be used as a raspberry shortcake.

MRS. MAJOR YOUNG
East Baltic

CARROT PUDDING

2 cups suet
1 cup molasses
2 cups bread or cake crumbs
1 cup fruit juice
2 cups raisins
1 carrot (grated)
1 potato (grated)
1 apple (grated)
2 eggs
½ tsp. clove, salt, nutmeg
1 tsp. cinnamon
1 tsp. vanilla
1½ cups flour
1½ tsp. baking powder

Put in cans and boil 2 hours or more.

MAMIE MacPHERSON
Wood Islands East W.I.

LEMON PUDDING

Soak 1 slice of fresh bread in 1 cup scalded milk Add 2 egg yolks (well beaten), ½ tsp salt and rind of 1 lemon.

Put in pudding dish and bake until set. Beat 2 egg whites until very stiff. Add 1 cup white sugar and the juice of 1 lemon. Pour over the first part and bake in low oven 60 minutes.

MRS. MAJOR YOUNG
East Baltic

GRAHAM PUDDING

2 cups graham flour
1 cup chopped raisins
1 cup milk
1 cup molasses
1 tsp. soda
½ tsp. salt

Steam 3 hours.

MRS. HECTOR MacDONALD
Wood Islands East W.I.

TUTTI-FRUITTI TAPIOCA

3 tbsp. quick cooking tapioca
1-3 cup firmly packed brown sugar
Few grains salt
2 cups milk
1 egg
1-3 cup chopped raisins
1-3 cup chopped pitted dates
1-3 cup chopped walnuts
½ tsp. vanilla

Mix tapioca, sugar, salt, add milk. Beat egg. Add. Cook over boiling water, stirring constantly, 10 minutes or until slightly thickened, add raisins, dates and nuts, and vanilla. Chill. Serve with whipped cream.

ANNIE MacMILLAN
Wood Islands West W.I.

NEWFOUNDLAND PUDDING

Put 1 cup light molasses into a large saucepan, and bring to a boil on low heat. Remove from stove and add.
1 cup salt pork, cut very fine
½ cup seeded raisins
1 cup sugar
½ cup seedless raisins.
½ cup currants
1 cup milk
1 small jar mixed candied fruit

Stir around a few times

Into sifter,put:
2 cups flour
¼ tsp. allspice
1 tsp. baking soda
1 tsp. vanilla
1 cup milk (or enough to make a stiff batter)

Turn into a cloth. Gather up ends and tie tightly, leaving room for pudding to expand. Plunge into a kettle of boiling water and boil for 1½ hours. Serve with your favorite sauce.

MRS. CLARENCE ROSE
Lakeville W.I.

BUSY MORNING PUDDING

1½ cups flour
3 tsp. baking powder
½ cup white sugar
1 cup cranberries
¾ cup milk
1 tsp. almond flavoring.
½ tsp. salt

Syrup for top:
1 cup brown sugar
1 tbsp. butter
2 cups boiling water.

Add milk and cranberries to sifted dry ingredients Spread mixture in casserole. Mix syrup and pour on top. Bake 400 degrees for 30 minutes.

MRS. [illegible] BAKER
Lakeville WI.