

# Cakes with a festive air

## MARBLE CAKE

½ cup shortening  
1 cup sugar  
2 eggs  
2 cups sifted flour  
2 tsp. baking powder  
¼ tsp. salt  
2½ cups milk  
1½ tsp. cinnamon  
¼ tsp. cloves  
¼ tsp. nutmeg  
¼ cup molasses  
Cream shortening and sugar  
add eggs one at a time. Sift  
together flour, baking powder  
and salt. Add milk slowly to  
creamed mixture. Divide batter  
in two parts; to one part  
add cinnamon, cloves, nutmeg  
and molasses. Place in  
greased pan. Bake in  
spoolful of dark and light  
at a time (1½ hours oven  
350). Cool on wire rack and  
ice with lemon-icing.

MRS. MAJOR YOUNG  
East Baltic

## GRANDMOTHER CAKE

1 cup brown sugar  
1 cup raisins  
¾ cup lard  
Salt  
1 teaspoon cloves, allspice,  
cinnamon  
½ teaspoon nutmeg  
½ cup boiling water  
Bake 2 minutes, then cool.  
Add:  
1½ cups flour  
2 teaspoons baking powder  
1 teaspoon soda  
Sprinkle brown sugar on top  
of cake and bake 35 minutes.

MARIE MACPHERSON  
Wood Islands E., P.R.I

## QUICK POUND CAKE

1 package lemon jello  
two-thirds cup water  
two-thirds cup cooking oil  
Grated lemon rind  
Juice from one lemon  
Blend well. Then add four  
eggs, one at a time. Bake in 9-  
inch pan in 350 degree oven one  
hour.  
MRS. VERNON MacDONALD  
Parkdale

## CHERRY CAKE

1 cup butter  
2 cups sugar  
3 eggs  
3 cups flour  
1 tsp. salt  
1 tsp. baking powder  
¼ cup warm milk  
1 tsp. vanilla  
1 tsp. lemon flavoring  
2 cups cut cherries (maraschino  
or jace)  
Cream butter and sugar well,  
then add lemon flavoring. Add  
well beaten eggs  
Sift together flour, salt and  
baking powder; then add alter-  
nately with the milk to the  
above mixture.  
Lastly, add vanilla flavoring  
and the cut cherries, well flour-  
ed.  
Bake until done — about 2  
hours and 20 minutes at 325 de-  
grees.  
MRS. A. BROWN  
Wood Islands East, W.I.

## RICH CHOCOLATE CAKE

1½ cups white sugar  
1 cup shortening  
1 cup sour milk  
2½ cups flour  
2 eggs  
¾ cup cocoa  
2 tsp. soda  
½ tsp. salt  
1 cup boiling water.  
Cream butter and sugar, add  
eggs. Cream well then add sour  
milk. Beat until light, sift the  
dry ingredients and add to the  
above batter, mixing well. Last-  
ly add the boiling water. This  
makes a thin batter. (oven 350  
time about 1 hour)

MRS. MAJOR YOUNG  
East Baltic

## FRUIT FILLED COFFEE CAKE

2 cups biscuit mix  
½ cup white sugar  
¼ cup chilled butter  
1 egg, beaten well  
¼ cup milk  
½ teaspoon vanilla  
Add vanilla all at once. Put  
half batter in bottom of pan,  
greased.  
¼ cup brown sugar  
¼ teaspoon cinnamon  
Sprinkle over batter  
two-thirds cup jam, jelly or  
marmalade  
Bake in 425 degree oven for  
20-25 minutes. Sprinkle with  
milk.  
MRS. VERNON MacDONALD  
Parkdale

## SALAD DRESSING CAKE

1 cup salad dressing, not may-  
onnaise  
1 cup white sugar  
2 cups flour, all purpose  
1 teaspoon soda  
¼ teaspoon salt  
4 tablespoons cocoa, heating  
1 teaspoon vanilla  
1 cup cold water  
1 egg in order given. Bake at  
350 degrees for 35-40 minutes  
or until cake springs back  
when touched. This makes a  
delicious moist chocolate cake.  
MRS. W.H. BURNS  
Baltic, Lot 18 W1

## CHOCOLATE CAKE

1½ cups flour  
¾ teaspoon salt  
1 teaspoon baking powder  
1 teaspoon baking soda  
¼ cup shortening  
1½ cups sugar  
2 eggs  
½ cup cocoa  
1 cup boiling water  
Cream shortening, gradually  
add sugar then eggs, one at a  
time. Add boiling water mixed  
with cocoa alternately with dry  
ingredients to creamed mix-  
ture. Add 1 teaspoon vanilla.  
Bake 35 minutes in 350 degrees  
oven.  
icing:  
1 egg white  
¼ cup white sugar  
2½ tablespoons water  
¼ teaspoon cream of tartar  
1 teaspoon vanilla  
Combine all but vanilla.  
Then beat over boiling water  
until thick.  
MRS. J. MacPHERSON  
Wood Island East W1

## CRUMB CAKE

¼ cup butter  
2 cup sugar  
Beat until light and fluffy.  
Sift together:  
2 cups all purpose flour  
1 tsp. cinnamon  
¼ tsp. nutmeg.  
¼ tsp. cloves  
¼ tsp. salt  
Add all dry ingredients to  
creamed mixture and cut in  
with a pastry blender or two  
knives until mixture resembles  
corn meal. Reserve one cup of  
this mixture to use for crumb  
topping.  
To the remaining mixture add  
1 tsp. soda  
2 eggs  
¼ cup sour milk.  
Pour batter in greased four-  
ed pan. Sprinkle crumb in a  
ture over top. Bake 50 minutes  
in oven 350 degrees.  
MRS. MAJOR YOUNG  
East Baltic

## DARK FRUIT CAKE

2 cups brown sugar  
¾ cups butter  
4 cups flour  
1 cup milk  
3 eggs  
2 tsp. baking powder  
2 lbs. raisins  
1 tsp. ginger  
1 tsp. nutmeg  
2 tsp. allspice  
½ lb. walnuts  
1 pkg. mixed peel  
½ tsp. salt  
Bake 2½ hours in 350 degree  
oven.  
MRS. SANDY STEWART  
Wood Islands East W.I.

## THOMSON'S

SEPTIC TANK SERVICE  
Sewer Cleanouts, Post Hole Dig-  
ging, Backhoeing, New Field Tile  
Beds and Septic Tanks Installed.  
West Royalty  
Telephone 4-4411

# Complete FURNACE SERVICE



Whatever your furnace needs, from repairs to cleaning — call on us. Our service is complete. Our prices are the lowest and all work is fully guaranteed. Don't delay — get full time heating this winter—call today!

## FREE ESTIMATES

# WALTER CARVER

PETROLEUM SERVICES

31 St. Peters Rd. Dial 4-3583

Tops in Fashion - - -  
Highest in Quality - - -  
Lowest in Price - - -

always yours at

# Helaine's Millinery

- Sportswear
- Lingerie
- Hosiery
- Handbags
- Accessories



LAY AWAY NOW FOR LATER . . .  
A Small Deposit Holds.

Summer, winter, spring or fall, Helaine's values top them all . . . when it comes to getting top value for your clothing dollar, you just can't do better than by shopping at Helaine's Millinery . . . Helaine's Millinery specialize in back-to-school clothes for the high school and university students — come in and see what they have to offer. You'll be amazed at the savings! Drop in to our Montague store today.

# WE SPECIALIZE IN EXPERT BODY WORK



OUR WORK  
IS 100%  
GUARANTEED

FREE ESTIMATES

# Montague Auto Body

Montague P. E. I.



# HELAINES MILLINERY

Phone 10 Montague