

Melt-in-the-mouth muffins and loaves

ORANGE BREAD
 3/4 cup shortening
 2 tsp. orange rind (1 orange)
 3/4 cup white sugar
 1 egg
 1/4 cup salt
 1 1/2 cups flour
 2 tsp. Baking powder
 Juice of orange and milk to
 make 1 1/2 cup.
 Cherries or nuts if desired.
 Bake one hour at 350.

MRS. LYMAN BAKER
 Lakeville W.I.

PLUM BREAD
 3/4 cup milk
 1 1/2 cups water
 3/4 cup brown sugar
 3/4 cup molasses
 1 large tbsp. shortening
 3/4 tsp. salt
 eat on stove then cool.

Add:
 1 yeast cake
 1 egg (beaten)
 1 lb. raisins
 1 1/2 tsp. cinnamon
 Enough flour to make stiff
 dough.
 Let rise double in bulk. Put
 in pans. Let rise again. Makes
 2 loaves.

MRS. HERMAN PAUPTYT

BANANA LOAF

3/4 cup shortening
 2 eggs
 1 cup sugar
 1 cup salt
 2 large bananas mashed
 2 1/2 cups flour
 1 tsp. baking powder
 1/4 tsp. baking soda
 3/4 cup milk

Cream shortening, sugar. Add
 eggs one at a time. Add crushed
 bananas. Add dry ingredi-
 ents alternately with milk.
 Bake in 350 degree oven one
 hour or more.

BUNBURY W.I.

ROLLS
 6 cups flour
 1 1/4 teaspoons salt
 2 cups milk, scalded
 Add:
 2 tablespoons lard
 3/4 cup sugar
 Cool, add 1 or 1 1/4 packages any
 yeast
 1 cup water
 1 teaspoon sugar
 Soak 15 minutes, 1 egg added
 to milk.

Combine yeast, egg, sugar to
 milk and mix flour to a soft

dough. Let rise and shape.
 Yield about four dozen rolls.
 MRS. WILLIAM BAKER
 Lakeville WI

PARKER ROLLS

1 yeast
 8 cups flour
 1 teaspoon salt
 2 tablespoons sugar
 2 tablespoons melted shortening
 1 egg
 2 cups scalded milk
 Scald the milk, then cool to
 lukewarm. Dissolve the yeast
 in 3/4 cup of lukewarm water.
 Add yeast mixture to cooled
 milk, then add beaten egg and
 dry ingredients. Add shortening
 and mix well. Place in
 warm bowl to rise, then shape
 and let rise again. Bake in 375
 degree oven.

ANNIE MacMILLAN
 Wood Island West WI

EDITH RILEY
 Baltic WI

A note to the LADIES



Tired of Cooking?
 Everybody is once in
 a while.
 RELAX, ENJOY AN
 EVENING AT THE

ISLAND GRILL

Chinese and Canadian Foods

Queen Street

Charlottetown

COUNTING CALORIES?

use
**GUERNSEY
 GOLD**

2% Partly
 Skimmed Milk



For all your baking, use Guernsey Gold 2% Partly
 Skimmed Milk, or anytime when you would use ordi-
 nary milk. It's available at our store, or from the
 driver who services your area. Try some today!

PURE MILK CO.

Great George St.

Charlottetown



**P.E.I. DAIRYMEN'S
 ASSOCIATION**

**P.E.I. FLUID MILK
 ASSOCIATION**

You'll find Island stores stocked with light,
 wholesome foods for meals and baking.
 Delicious cheeses, milk, butter, cream, etc.,
 give your days a ring — not to mention the
 extra vim, vigor, and vitality you'll get when
 you treat yourself at any meal or snack.

- MILK
- BUTTER
- CHEESE
- ICE CREAM
- YOGURT
- COTTAGE CHEESE
- CANNED MILK
- CREAM
- BUTTERMILK