

Popular mothers are candy makers

PORCUPINES

1 can sweetened condensed milk
1/2 cup coconut
1/2 cup cherries
1/2 cup walnuts, dates, if desired
vanilla flavouring
FRANCES WALSH
Elliotvale

DIVINITY FUDGE

2 1/2 cups white sugar
3/4 cup corn syrup
1/4 cup cold water
Put mixture on the stove and boil until it halves, then pour in to the beaten white of an egg until stiff. Add 1 cup of chopped nuts. Vanilla
FRANCES WALSH
Elliotvale

FAMOUS FUDGE

3 cups sugar
1 cup milk
1-6 of a lb. of butter
2 squares chocolate
1 tsp. vanilla
1 cup nutmeats
heaped (1/2 cup) marshmallow cream
Put sugar into large saucepan with cup of milk, butter and chocolate. Mix only once to distribute the ingredients as the chocolate will not stick to the pan. Put over medium heat and let cook to the soft ball stage, about 13 to 15 minutes.
Remove from fire, let cool until you can touch pan without getting burned. Add 1 tsp. vanilla, and 1 cup nutmeats broken up, and the marshmallow cream. Beat until thick and pour into buttered pans. This makes a very creamy and delicious fudge.
MRS. CLARENCE ROSE
Lakeville W.I.

FIVE MINUTE FUDGE

1 2-3 cup white sugar
2-3 cup evaporated milk
1/4 cup marshmallows
1/4 cup chocolate chips
pinch salt
1 tsp. vanilla,
1/2 cup chopped walnuts
Bring sugar and milk to boil. Boil five minutes, being careful not to burn. Take from stove and add marshmallows, chips, salt and nuts.
Stir until smooth and marshmallows dissolved.
Turn into buttered pan and let cool.
MRS. EVELYN MacLEOD

BROWN SUGAR FUDGE

Use ingredients as follows:
3 cups brown sugar, packed
1 cup milk
1/2 tsp. salt
2 tsp. light corn syrup
1/2 tsp. butter or margarine
1/4 tsp. vanilla
1 cup chopped nuts
Cook and beat as fudge. Add nuts to mixture before turning into pan.
FRANCES WALSH
Elliotvale

OLD FASHIONED FUDGE

3 cups granulated sugar
1 cup milk
1/2 tsp. salt
2 sq. unsweetened chocolate
2 tsp. white corn syrup
2 tsp. butter or margarine
1 tsp. vanilla
1 cup chopped nuts
Chop nuts, butter a 9x5x2 pan. Combine sugar, milk, salt, chocolate, corn syrup in heavy saucepan. Cook and stir over low heat until sugar dissolves. Then cook slowly, stirring frequently to soft ball stage (238 degrees) Remove from heat. Add water, cool without stirring to 110 degrees or to lukewarm. Add vanilla.
Place in large bowl of mixer. Beat on No. 11 speed until no longer shiny and mixture will hold shape. Make s about 4 doz. pieces. 1 cup mixture marshmallows may be added before turning into pan.
FRANCES WALSH
Elliotvale

CANDIED APPLES

5 cups white sugar
1/4 cup tartar
1/2 tsp. salt
1 cup water
Red food coloring
Cook until hard crack.
FRANCES WALSH
Elliotvale

NO-COOK FUDGE

Beat 3 oz. soft cream cheese in small mixer bowl on No. 3 speed, until creamy. Blend in gradually 2 cups sifted confectioner's sugar. Add dash of salt. 2 oz. melted unsweetened chocolate. Beat on No. 11 speed 1/2 min.
Blend in one (1/2) cup cream and 1/2 tsp. vanilla, then fold in 1 cup miniature marshmallows on No. 1 speed. Spread in to buttered 8 x 8 x 2 pan. Refrigerate, then cut.
Makes about 4 dozen pieces.
FRANCES WALSH
Elliotvale

CHERRY SURPRISE

3/4 cup butter
1 1/2 cups icing sugar
1/2 cup coconut
1 tsp. vanilla
1 tsp. milk
Roll in blocks in graham crackers. Put cherries on top.
FRANCES WALSH
Elliotvale

STRAWBERRY DIVINITY

3 cups sugar
1/4 cup light corn syrup
1/4 cup water
2 egg whites unbeaten
1 (8 oz.) pkg. strawberry jello
1/4 cup flaked or shredded coconut
1 cup chopped pecans
Combine sugar, corn syrup and water in heavy saucepan. Bring to boil, stirring constantly. Reduce heat and continue cooking, stirring only occasionally to hard ball stage.
Beat egg whites until fluffy, then add jello, beating till mixture forms peaks.
Pour hot syrup in thin stream into beaten whites, beating constantly. Beat till candy holds shape. Fold in coconut and nuts.
Pour into greased 9 x 9 x 1/2 pan. (Makes 5 dozen).
M. STEWART
Rushbury W.I.

NEVER FAIL FUDGE

3 cups brown sugar (packed)
1/2 cup milk
1 tsp. baking powder
1/4 cup milk
1/2 cup ingredients and add milk. When it reaches boiling point add 4 tsp. butter. Boil until it drops as a ball in cold water. Beat for a few minutes. Turn into buttered dish to cool.
FRANCES WALSH

FRUIT BALLS

3/4 pound shredded almonds
1 cup coconut
1/2 lb. candied cherries
Put all through food chopper, add 1 whole egg. Mix together, form in balls. Roll in sugar.
FRANCES WALSH
Elliotvale

DIVINITY FUDGE

3 cups white sugar
1/2 cup corn syrup
1/4 cup hot water
Boil until brittle. Beat 2 egg whites. Pour syrup over egg whites. Beat until stiff. Add 2 teaspoons vanilla, 1 cup nuts and pinch of salt. Drop off of spoon on wax paper. Let cool.
MRS. FENTON HOWATT
Carleton Siding W.I.
Elliotvale

MAPLE CANDY

2 cups confectioner's sugar
2-3 cup powdered milk
1/2 tsp. salt
2 tsp. butter
1/4 cup brown sugar
1/2 cup water
1/2 tsp. maple flavoring.
Mix first 3 ingredients. Make syrup of remaining ingredients and boil 1 minute. Add dry ingredients and mix well. Add 1/2 cup chopped nuts if desired. If candy is too thick add a little boiling water.
This recipe may be varied by using white sugar instead of brown. Different flavorings may also be used.
MRS. CLARENCE ROSE
Lakeville W.I.

CHIPITS GRAHAM FUDGE

1-6 oz. pkz chipits
1/2 oz. tin sweetened condensed milk
2 covs Graham Cracker crumbs
1/2 cup walnuts (chopped)
Melt chipits, add milk. Blend well, stir in other ingredients, pour in pans. Greased 9 x 9. Cool and cut in bars.
MRS. VERNON MacDONALD
Fairfax

CERIAL SQUARES
4 cups puffed cereal
1 cup salted peanuts
1 cup coconut
1/2 cup sugar
1/2 cup corn syrup
1 cup cream.
Mix cereal, peanuts and coconut in large greased bowl. Combine sugar, syrup and cream in a sauce pan and cook over low heat, stirring, or until a little dropped in cold water forms a soft ball.
Pour over cereal and mix well.
Put in 9 inch buttered pan. Cool and cut in squares.
MRS. VERNON MacDONALD

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MOLASSES CANDY
2 cups brown sugar
1 cup molasses
1 tsp. vinegar
Vanilla
Boil 10 minutes. Try in one tbsp. water until it cracks. Pull like taffy.
MARJORIE MCGUGAN
Iona
CREAM FUDGE
3 cups brown sugar
3 cups white sugar
1 cup cream
vanilla flavoring

Boil to soft ball stage. Beat till creamy. Walnuts may be added if desired.
MRS. GUY PIERCE
Brackley
PINK SUGAR PLUMS
2 cups sifted icing sugar
1/2 cup coconut, desiccated
2 tablespoons melted butter
Enough evaporated milk to make a stiff dough
Roll in strawberry Jello powder, and decorate with gumdrops. Keep in fridge.
MARJORIE MCGUGAN
Iona

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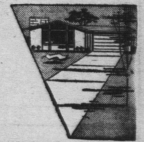


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