



GLASSES FILLED WITH ICED TEA HELPS MAKE HEAT OF SUMMER BEARABLE

SPONGES, DARK, WHITE, UPSIDE DOWN

The time is here to bake a cake

CAKE

4 lb. butter
10 eggs
4 cups flour
4 tsp. cinnamon
1/2 tsp. soda
2 lb. sulfana raisins
1 lb. currants
1 cup grape juice
1 tsp. hot water
1 lb. brown sugar
1 cup molasses
1 tsp. allspice
1 tsp. nutmeg
3 lb. seeded raisins
1/4 cup citron
1/2 cup mixed peel
4 sq. melted chocolate
Cream butter add sugar, add beaten egg yolks. Sift flour, spices add fruit to this and mix well add to batter alternately with juice. Add melted chocolate fold in beaten egg whites. Add last soda dissolved in hot water. Mix thoroughly turn into pan lined with 3 layers heavy waxed paper. Bake in slow oven for 4 hours at 300 deg.

MRS. DONALD J. MACLEAN
DeGross Marsh

SULTANA CAKE

1/2 cups white sugar
4 eggs
1 cup good milk
4 cups flour
2 tps. b. powder
1/2 mixed peel
1 pkg. red cherries
2 lbs. bleached sulfana raisins
2 tps. lemon flavoring
Bake 2 1/2 hours in moderate oven.

MRS. CLIFFORD CHAPPELL

GLASS CAKE

3/4 graham crackers (crushed)
1/2 cup sugar
1 cup soft butter
2 Tps. 2-3 of this mixture to line cake pan. Sprinkle balance on top.

Jello part:
Make three colors - lemon, orange, lime or cherry, strawberry, raspberry. Let set in shallow pan till firm; then cut in 1/4 inch squares. Dissolve 1 tsp. plain gelatin in 1/4 cup cold water. Add 1 cup hot pineapple juice. Let cool. Whip 2 cups cream. Add 1/2 cup sugar and 1 tsp. vanilla. Add to pineapple juice and add up jello. Put into lined pan. Let set 6 to 12 hours.

MRS. WILLIAM CROCKETT
York W. L.

PECAN CHOCOLATE LOAF CAKE

1 1/2 cups flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
One-third cup shortening
1-1 1/2 cups brown sugar
1 egg
2 oz. unsweetened chocolate (melted)
1/2 cup milk
1/2 tsp. vanilla
1/2 cup chopped pecans
Grease loaf pan and line with greased paper. Sift together 3 times flour, baking powder, salt, soda. Cream shortening, blend in sugar. Add and beat in egg and chocolate. Combine milk and vanilla. Add sifted dry ingredients to creamed mixture alternately with milk. Combining lightly fold in pecans. Turn batter into pan bake 1 hour in 350 degrees oven.

MRS. DONALD J. MACLEAN
DeGross Marsh

GLAZED APPLE CAKE

4 tbsp. butter
1/2 cup brown sugar
About 3 peeled apples
Nuts and spices
3 eggs
1 cup granulated sugar
1/2 cup milk
1 1/2 tsp. vanilla
1 1/2 cups cake flour
1/2 tsp. baking powder
1/2 tsp. salt
Melt butter in 9 inch pan, sprinkle with brown sugar. Ar-

range apples over in slices. Sprinkle with lemon juice cinnamon or nutmeg. Decorate with walnuts or pecans. Beat eggs about 5 minutes. Add sugar, gradually. Add milk, vanilla, beat add flour, baking powder, salt. Beat till smooth. Pour over apples. Bake in moderate oven 350 degrees for 50 minutes. Let stand 5 minutes before turning out on plate. Serve with whipped cream.

MRS. DONALD J. MACLEAN
DeGross Marsh

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24 HOUR AMBULANCE SERVICE

York W. L.

range apples over in slices. Sprinkle with lemon juice cinnamon or nutmeg. Decorate with walnuts or pecans. Beat eggs about 5 minutes. Add sugar, gradually. Add milk, vanilla, beat add flour, baking powder, salt. Beat till smooth. Pour over apples. Bake in moderate oven 350 degrees for 50 minutes. Let stand 5 minutes before turning out on plate. Serve with whipped cream.

MRS. DONALD J. MACLEAN
DeGross Marsh

SILVER CAKE

3 cups sifted swans down flour
3 tsp. baking powder
1/2 tsp. salt
two-thirds cup shortening
2 cups white sugar
1 tsp. almond
1 cup milk
5 egg whites
Sift flour, B. powder salt together. Cream shortening and sugar. Add sifted dry ingredients and milk alternately. Drop

unbeaten egg whites alternately.

Beat cake 100 times. Bake in a 350 deg. oven, 30 minutes.

EDITH B. WALL
Baltic W. L.

BOILED FRUIT CAKE

2 cups white sugar
2 cups boiling water
1 cup shortening

MRS. RUSSEL CAMPBELL

1/2 tsp. salt
1 tsp. soda
3/4 cups flour
Spices and fruit as much as desired.

Boil sugar, water, shortening, spices and fruit together for 5 minutes. Cool and add flour and soda. Bake slowly 3 hours or until done.

MRS. RUSSEL CAMPBELL

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