

# Delightful icings, sauces

**GINGER SAUCE**  
 1 cup sugar  
 1/2 cup water  
 Two-thirds tablespoon chopped crystallized ginger  
 Combine all ingredients and boil for 10 minutes. Cool and serve with ice cream.

**MRS. EVELYN MacLEOD**  
 Vernon River

**LEMON SAUCE**  
 In saucepan mix:  
 1/2 cup sugar  
 1/2 teaspoon salt  
 2 tablespoons corn starch  
 Gradually stir in 1 cup boiling water. Cook, stirring until thickened. Remove from heat, stir in:  
 2 tablespoons butter  
 Juice of 1 lemon  
 1 teaspoon grated lemon rind  
 Serve warm.

**MRS. CLARENCE ROSE**  
 Lakeville WI

**CREAMY BUTTER ICING**  
 1/2 cup butter  
 1/2 egg yolk  
 1 cup sifted icing sugar  
 1/2 teaspoon vanilla  
 Cream butter well. Stir in egg yolk; add sugar, 2 tablespoons at a time, beating until light and fluffy. Stir in vanilla. Yield enough for 2 or 3-inch square cake.

**MRS. ARTIMAS ACORN**  
 Wood Island East WI

**BUTTERS-COCH SAUCES**  
 1/2 cup butter  
 2 and two-thirds cups brown sugar, (1 pound)  
 1 tablespoon lemon juice  
 1/2 cup heavy cream  
 Combine ingredients. Cook in double boiler one hour, stirring occasionally.

**MRS. JOSEPH MACINNIS**  
 St. Peters Bay South

**UNCOOKED ICING**  
 2 egg whites  
 Pinch of salt  
 1/2 cup corn syrup  
 1 teaspoon vanilla  
 Beat egg whites and salt until stiff. Gradually add corn syrup. When peaks are formed add vanilla.

**MRS. ROBERT COOK**  
 Wood Island West WI

**CHOCOLATE SAUCE**  
 1 cup brown sugar  
 2 tablespoons flour  
 Pinch of salt  
 1 teaspoon butter  
 2 teaspoons cocoa  
 1 cup hot water  
 vanilla  
 Cook on top of stove until thick. Very good on cottage pudding.

**MRS. JOHN BARBOUR**  
 Montrose

**WHOLE CRANBERRY SAUCE**  
 Boil 2 cups water and 2 cups of sugar together 5 minutes. Add 4 cups cranberries. Boil without stirring until cranberries pop, about 5 minutes. Cool.

**BERTIE COOK**  
 Wood Island West WI

**VANILLA FROSTING**  
 3 cups sifted confectioners' sugar  
 4 egg whites  
 1 1/2 tsp. vanilla  
 1 Combine sifted confectioners' sugar, 3 tsp. cream and vanilla in a bowl. Beat with a fork, adding a little more cream (1/2 or 1 tsp.) until frosting is smooth and of spreading consistency.  
 Frost cold doughnuts. If desired, decorate frosted doughnuts with toasted shredded coconut, grated chocolate, chopped nuts, cut candied cherries or nonpareils. Makes enough frosting for 13 to 14 doughnuts.

**MRS. EVELYN MacLEOD**  
 Vernon River

**UNCOOKED FLUFFY ICING**  
 1 egg white (beaten)  
 1 cup white sugar  
 1/2 tsp. cream tartar  
 1/2 cup boiling water  
 1 tsp. vanilla  
 Beat until thick and fluffy.

**MRS. ELLSWORTH PROUD**

**QUICK CARAMEL SAUCE**  
 Place 7 ounces of caramels in the top of a double boiler. Add 1/2 cup milk and heat until a smooth. Pour into a covered jar.

**MRS. EVELYN MacLEOD**  
 Vernon River

**CREAMY CHOCOLATE FROSTING**  
 3/4 cups sifted icing sugar  
 1 egg (unbeaten)  
 2 tsp. water  
 1/2 cup sugar (granulated)  
 1/2 tsp. salt  
 1/2 cup shortening  
 1 tsp. Vanilla

**MRS. EVELYN MacLEOD**  
 Vernon River

2 squares unsweetened chocolate (melted)  
 Combine icing sugar and egg in mixing bowl. Combine water and granulated sugar and salt in a saucepan. Stir over medium heat until sugar dissolves.  
 Boil for one minute. Add slowly to egg mixture beating constantly. Add shortening, vanilla and chocolate. Beat until creamy. Spread on cake (variation — omit chocolate and add 2 tsp. instant coffee powder).

**MARJORIE McGUGAN**

**CHERRY-ALMOND ICING**  
 3 tsp. soft butter  
 2 cups sifted icing sugar  
 2 tsp. maraschino cherry juice  
 1/4 tsp. almond extract  
 Blend butter and sugar, add cherry juice and almond extract, using enough juice to make the icing easy to spread. Stir until smooth. Use on cherry cakes for icing.

**MRS. BERMAN PAUPITT**

**CHILI SAUCE**  
 1 tin tomatoes (large)  
 4 apples (cut fine)  
 2 onions (chopped)  
 2 cups white sugar  
 1 cup vinegar  
 pickling spice (in bag)  
 salt  
 cayenne pepper  
 Boil together.

**MRS. EVELYN MacLEOD**  
 Vernon River

**PICKLED BEETS**  
 Boil small even-sized beets until tender. Slice off skins. Pack in sterilized jars. Add 1 teaspoon salt, 2 tablespoons sugar, 3 or 4 whole cloves. Fill jars with boiling vinegar. Seal lightly.

**MRS. ROBERT COOK**  
 Wood Island West WI

● 2-way radio  
 ● two trucks to serve you  
 Petroleum Products  
**ALBERT THOMAS**  
 Grafton St. East Dial 4-6610

**BOWNESS FUNERAL HOME**  
 Summerside  
 Phone 436-2327  
**24 HOUR AMBULANCE SERVICE**

**Kennedy's**

**Kennedy's**



**FOR THE FINEST**

- BOOKS
- MAGAZINES
- NOVELTIES
- CHINA
- STATIONERY
- CARD

SEE US TODAY

**G. L. MacKENZIE INC.**  
 General Merchants  
 Kensington, P.E.I.  
 PHONE 74

**Bell Book & Novelty Store**  
 Summer St. Summerside

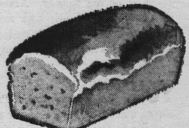


**The Proof is in the EATING!**

Yes — just try some of our cakes, pastries, breads, etc. — and prove to yourself that our recipes are as taste-tempting as you'll find anywhere! Enterprise Bakery products are sold at all your favorite stores.

**DELICATESSEN DISHES**

Call in today and see the wide variety of foods in our newly remodelled delicatessen. We know you will find just what you are looking for. If you wish, just give us a call and we will deliver your order promptly.



**ENTERPRISE BAKERY**  
 305 Grafton St. Phone 4-8747

**Favorite Fashions for Good Cooks**

Our Island cooks know how to bake with the best of them . . . and when it comes to choosing fashions they have an eye for what's new and practical. See our favorite fashions today!

- COATS
- DRESSES
- SKIRTS
- SWEATERS
- SLEEPWEAR

**KENNEDY'S**  
 Ladies' Wear  
 166 Queen St. Dial 4-8925