

From the Miscellaneous file

CRANBERRY JAM
 2½ cups sugar
 1 pint water
 1 quart berries
 Method: Boil sugar and water for few minutes. Add berries and cover - remove from fire, let set for 5 minutes. Then place in fire and cook 5 minutes. Cool still covered.

MRS. ERNEST LAMBER
 North River

BEEFSTEAK STEW
 1½ lbs. fresh beef
 2 carrots
 2 parsnips
 1 onion
 3 potatoes
 Salt and pepper

Take 1½ lbs. fresh beef, cut into small pieces. Broil with flour, brown in a little hot fat. Cover with hot water and cook slowly for 3 hours. An hour before meat is done, add 2 carrots 2 parsnips, 1 onion and 3 potatoes, salt and pepper to taste. Twenty minutes before, add dumplings.

DEMPPLINGS
 1 cup flour
 ½ tsp. salt
 2 tsp. baking powder
 ¼ cup milk
 Drop by spoon in stew, cover tight, and cook 30 minutes.

MRS. STERLING BIRT

SARDINES A LA BASQUE
 2 cans sardines, heated in their own oil. Arrange on toast. Serve with small new potatoes covered with a sauce made of unsalted celery soup, 1 lb. oil sprinkled with minced chives, and chopped hard cooked egg.

MRS. FRANK ROSS

FISH SOUFFLE
 2 cups well seasoned mashed potatoes
 2 cups cold cooked fillets of fish
 2 tsp. grated raw carrot
 2 tsp. grated onion
 4 eggs, separated
 Pepper and salt to taste
 Blend fish, salt, pepper, onion and carrot with potatoes. Beat egg whites until stiff. Then beat egg yolks until light as a cloud combine with fish flakes. Fold in stiffly beaten egg whites. Put into greased baking dish set in a pan of hot water. Bake slowly (325 deg.) for 30 minutes.

MRS. FRANK ROSS

GINGER SPARKLERS
 ¼ cup butter
 1 cup brown sugar
 ¼ cup molasses
 1 egg
 2 cups sifted flour
 2 tsp. baking soda
 ½ tsp. salt
 1 tsp. ginger
 1 tsp. cinnamon
 ½ tsp. cloves
 granulated sugar
 Cream together butter, brown sugar, molasses and egg. Measure flour, soda, salt and spices into a bowl. Stir thoroughly. Stir into creamed mixture until blended. Shape into small balls. Roll in granulated sugar and

place on greased baking sheet. Bake at 375 F. Yield - 5 dozen.

MABEL MacLELLAN
 Indian River W. L.

WALNUT LOGS
 1 cup walnuts
 ¼ cup dates
 ¼ cup desiccated coconut
 ½ cup brown sugar
 1 egg, slightly beaten
 ¼ cup desiccated coconut
 Put nuts and dates through the food grinder. Mix in ¼ cup of coconut, sugar and egg. Shape into rolls, ¾ in. diameter and 1½ inch long. Roll in remaining ¼ cup coconut.
 Place on greased baking sheet. Bake at 350 deg. F. for 10-12 minutes. Yields two dozen.

MABEL MacLELLAN
 Indian River W. L.

COCONUT LOAF
 3 cup white sugar
 1 cup milk
 2 tbm. butter
 Roll until it forms firm ball. add 2 cups dates (chopped) ½ cup raisins until it leaves a trail of fat. Remove from heat and add ½ cup nuts and ½ cup coconut. Beat. Roll in wet cloth to cool.

BETA MANN
 INDIAN RIVER W. L.

COFFEE SOUFARES
 1 cup brown sugar
 ½ cup melted butter
 1 egg
 ½ cup strong coffee
 1 cup flour
 ½ teaspoon soda
 ½ teaspoon baking powder
 ¼ cup walnuts
 ½ cup dates
 Mix in order given. Spread in pan. Bake till brown. Ice when cool.

LILLIAN HICKEY
 INDIAN RIVER W. L.

WHITE CAKE
 2½ cups cake flour
 1½ cups white sugar
 1 cup baking powder
 1 tsp. salt
 ½ cup shortening
 2 cups milk
 3 egg whites
 1½ tsp. vanilla
 Measure flour in sifter. Sift 3 times. Add sugar, salt and baking powder to flour in sifter. Put shortening in bowl. Stir. Add dry ingredients and ¼ cup milk. Beat well.
 Add egg whites, rest of milk, flour and vanilla. Beat again. Bake in 250 degree oven.

MRS. MELVIN HAMBL
 53 Edward St.

PICKLED BEETS
 4 quarts beets
 5 cups vinegar
 2 cups water
 2½ cups sugar
 2 teaspoons all-spice.
 3 sticks cinnamon
 ½ teaspoon whole cloves
 1 teaspoon salt
 Cook beets until tender. Slip off skins. Combine sugar, water, vinegar, spices and salt. Bring to a boil and simmer 15

minutes longer.
 Pack beets in jars. Bring syrup up to a boil. Pour over beets. If not enough to cover add hot vinegar.

MRS. ELAINE COUSINS
 BALTIC LOT 18 W. I

SUGAR COOKIES
 2 cups flour
 1½ tsp. baking powder
 ½ tsp. salt
 ¼ tsp. nutmeg
 ½ cup soft shortening
 1 tsp. vanilla
 1 cup granulated sugar
 2 eggs
 Cream shortening, add vanilla and sugar, mixing until creamy. Beat in eggs one at a time. Add dry ingredients combining thoroughly. Call for 2 hours.

Roll out chilled dough on floured baking-board. Cut out cookies with cookie cutter. Place on greased cookie sheet. Bake at 375 deg. F. Yield - 45 dozen.

MARSH MacLELLAN
 Indian River W. L.

SCOTCH SCONES
 2 cups flour
 2 cups butter
 3 tsp. baking powder
 ½ tsp. salt
 ¼ cup shortening
 1 egg yolk
 one-third cup light cream
 1 egg
 Sift together flour, sugar, baking powder and salt. Cut in shortening with pastry blender. Beat egg yolk and cream and add to dry ingredients.
 Roll out half inch thick on floured board. Cut in 2" triangles. Place on baking sheet. Beat egg whites slightly. Brush on triangles. Sprinkle with sugar, bake in hot oven 450 degrees 15 minutes. Serve hot.

MRS. LLOYD FERGUSON
 282 ALLAN ST.
 PARKDALE

CREAM - CHEESE ICING
 1 package (4 or 7) cream cheese
 ½ tsp. vanilla or maple flavoring
 2 tsp. granules of salt
 1 cup thin cream
 2½ cups sifted confectioner's sugar
 (1) Blend cheese, vanilla, salt and cream. (2) Add sugar gradually to cheese mixture, blending.

MRS. EVERETT WALL
 BALTIC W. LOT 18 P.E.I.

RED RHUBARB CHUTNEY
 1 onion
 2 lbs. rhubarb
 2 lbs. sugar
 1 lb. sultana raisins
 1 pt. vinegar
 Salt, pepper, to taste
 1 tsp. ground ginger

Cut rhubarb into small pieces. Peel and chop the onion fine. To the rhubarb add sugar and raisins. Add onion, vinegar and season with salt and pepper. Stir in ground ginger.
 Let simmer gently until the mixture thickens, stirring frequently. Pour into sterile glasses and seal at once.

HATTIE BEARSTO
 Baltic Lot 18 W. L.

NEVER-FAIL FUDGE
 3 cups brown sugar
 1 tsp. flour
 1 tsp. baking powder
 ½ cup milk
 Mix dry ingredients, add milk. When it reaches boiling point add 2 tbm. butter.
 Roll until forms soft ball. Remove from heat and beat.

MRS. W. H. BURNS
 BALTIC LOT 18 W. L.

QUEEN ELIZABETH SQUARES
 1 cup raisins
 1 cup boiling water
 1 teaspoon soda
 Let all stand.
 1 egg yolk
 4 tablespoons shortening
 1 egg
 1½ cups flour
 1 teaspoon baking powder
 Mix together with above and cook in moderate oven.

PATRICIA MacLELLAN
 INDIAN RIVER W. I

GINGERBREAD
 Cream together:
 ½ cup shortening
 ½ cup sugar, cream together
 Add:
 1 egg
 1½ cups flour with
 ½ tsp. salt, nutmeg
 1 tsp. cinnamon
 1 tsp. ginger
 1 tsp. baking soda
 Add to first mixture alternate with ½ cup milk and ¼ cup molasses. Bake at 350 degrees for 30 to 45 minutes.
MARGARET HULING
 Baltic Lot 18 W. L.

LEMON LOAF
 5 tsp. butter
 1 cup white sugar
 2 eggs
 1½ cups sifted flour
 ¼ cup milk
 rind of 1 lemon (grated)
 ½ cup walnuts
 ¼ tsp. salt
 1 tsp. baking powder

Mix above and beat well. Bake 1 hour in slow oven. Brush the top with lemon juice to which 1 3 cup of sugar has been added.

MABEL MacLELLAN
 Indian River W. L.

LEMON COCONUT SHERBET
 (Use cold milk)
 1 cup cold water
 pudding mix
 1 box instant coconut cream
 1 tsp. lemon juice
 1 tsp. grated lemon rind
 Beat all ingredients slowly until blended. Freeze in refrigerator trays until firm.

MRS. FRANK ROSS

DATE BREAD
 1 cup chopped dates
 ½ to ¾ cup sugar
 1 tsp. butter
 1 tea. baking soda
 Salt
 Add to the above 1 cup boiling water. Let cool then add: 1 egg (well beaten)
 1½ cups flour
 1 tsp. vanilla
 Bake ¾ of an hour in a 350 deg. F. oven. Nuts may be added if desired.

MRS. HARVEY SHILPHANT
 Hunter River

PEACH JAM
 Peel and slice 6 cups of peaches add 3 cups of white sugar
 1 tablespoon vinegar
 Let this stand for 1 hour. Cook for about 20 min. Pour into sterilized bottles and seal.

MRS. LOUIS VESSEY
 York W. I.

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