

Bread's in the oven; Mom's a-bakin'

ORANGE BREAD
Cut very fine the peel of two oranges, add 1 cup white sugar, 1 cup of boiling water;
Boil till you have half the amount of above, remove from stove. Add 3 tps. shortening. Set aside to cool.
Put in bowl, ¼ tsp. salt, 3 tsp. baking powder, 1 egg, 1 cup milk, 3 cups flour. Mix well. Add Orange mixture. Put in loaf pan and bake 1 hour.
MRS. MELVY HAMBLY
53 Edward St.

STEAMED BROWN BREAD.
two-thirds cup raisins
two-thirds cup flour
two-thirds cup whole wheat flour
two-thirds cup corn meal
1 tsp. salt
1 ½ tsp. baking powder
¾ tsp. baking soda
¼ cup milk
¼ cup molasses
Four boiling water over raisins. Drain, chop and dredge with bit of flour.
Sift dry ingredients into mixing bowl. Stir in milk and molasses. Cover in raisins. Half fill cans. Cover and steam 2 to 3 hours depending on size.
Remove from cans and let cool - a slow oven over 15 minutes.
MRS. ERNEST LADNER
North River

NUT BREAD
4 cups flour
1 cup white sugar
1 cup chopped walnuts
1 tsp. salt
4 cups baking powder
2 cups milk
1 egg
Mix ingredients and let rise in pans for 20 minutes in warm place. Bake in moderate oven 1 hour.
MRS. CLAYTON TRAVERS
Summerside, P. E. I.

OLD FASHIONED CORN BREAD
1 cup flour
¾ tsp. baking soda
1 tsp. salt
1 ½ cups cornmeal
2 eggs, well beaten
1 ½ cups sour milk
3 tpsns. shortening melted
Method: Sift flour, baking soda and salt together. Add cornmeal, cornmeal eggs, milk and shortening, add to flour mixture and stir only until smooth. Turn into greased shallow pan and bake in hot oven 30 minutes.
MRS. ELMER BROWN
York Alpha W.I.

BREAD
Mix:
½ cup warm water
1 yeast cake
2 tpsns. sugar
Let stand five minutes.
Add together 8 cups flour, 2 teaspoons salt in mixing bowl; add yeast cake and water and 1 cup milk and 1 cup water. Mix by hand real well let rise 2 hours knead down and put in pans to rise again till double in size. Bake in 400 deg. oven 30 minutes.
MRS. JACK SIMPSON
York Alpha W.I.

DATE BREAD
1 lb. dates, chopped
¼ to ½ cup sugar
Salt
1 tps. butter
1 tsp. soda
Add to the above 1 cup boiling water, let cool. Add: 1 egg, well beaten
1 ½ cups flour
1 tsp. vanilla
Bake ¾ of an hour. Nuts may be added if desired.
MRS. ARTHUR BROWN
Albany York W.I.

DATE BREAD
1 lb. dates (chopped)
¾ cup sugar
Salt
1 tps. butter
1 tsp. soda
Add to the above 1 cup boiling water. Let cool. Add: 1 egg (well beaten)
1 ½ cups flour
1 tsp. vanilla
Bake three - quarters of an hour. Moderate oven.
MRS. LEIGH VESSEY
Albany York W.I.

LEMON NUT LOAF
½ cup shortening
1 cup white sugar
2 eggs
1 ½ tsp. baking powder
1 tsp. salt
¾ cup milk
1 cup milk
Grated rind of 1 lemon

¾ cup chopped nuts
Cream sugar and shortening, add eggs. Sift dry ingredients together and add alternately with ½ cup milk. Add grated lemon rind and nuts. Bake 1 hour at 350 deg.
Syrup for top of loaf: Juice of 1 lemon, ¾ cup white sugar. Stir till dissolved and pour over baked loaf while still hot.
MRS. BEV. SIMPSON
York W. I.

BLU-BERRY MUFFINS
1 ¼ cups flour
3 tsp. baking powder
3 tsp. salt
5 tpsns. white sugar
1 egg
1 cup milk
4 tpsns. melted shortening
¼ cup blueberries
Mix ingredients in usual manner but add the melted shortening last. Put in greased muffin tins. Bake 30 min 375 deg. Makes about 10 muffins.
MRS. R. MURRAY

PEANUT BUTTER MUFFINS
3 cups flour
3 ½ tsp. baking powder
3 tsp. salt
1 tsp. salt
2 eggs
one-third cup peanut butter
two - thirds cup milk
¼ cup water
2 tpsns. melted shortening
Sift flour, baking powder, sugar and salt together. Beat eggs until light then add peanut butter, milk, water and melted shortening. Add to flour mixture, stirring as little as possible. Bake 20 min. in well-greased muffin pans at 400 deg.
MRS. R. MURRAY
York

ORANGE BREAD
3 cups flour
4 tsp. baking powder
1 tsp. salt
1 cup sugar
½ cup nuts (chopped)
two-thirds cup milk
two-thirds cup orange juice
½ cup orange rind (or less)
2 eggs
4 tpsns. melted shortening
Mix and sift dry ingredients. Add nuts and orange rind. Beat eggs. Add to eggs the milk, orange juice and melted shortening. Add mixture to the dry ingredients. Let stand 20 min. Bake at 350 deg. - 1 hr.
MRS. R. MURRAY
Albany York

LEMON BREAD
6 tps. butter
1 cup white sugar
2 eggs
1 cup milk
1 ½ cups flour
1 tsp. baking powder
¾ tsp. salt
rind from 1 lemon
¾ cup chopped nuts
Add in order given, make one loaf in slow oven in small pan. Cool 10 minutes and place with ½ cup white sugar and juice of 1 lemon.
MRS. CLAYTON TRAVERS

CRANBERRY BREAD
1-3 cup shortening
2 eggs
1 ½ cups white sugar
2 ½ cups sifted flour
1 ½ tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 cup sliced raw cranberries
Grated rind of one orange
¾ cup chopped nuts
Heat oven to 350 deg., line loaf pan with paper. Grease orange rind and set aside. Squeeze orange and pour juice into measuring cup; fill to one cup measure with hot water, add shortening and set aside to cool. Beat eggs and beat in sugar ¼ cup at a time. Alternately add sifted dry ingredients and orange juice mixture, fold in cranberries, rind and nuts.
MRS. CLAYTON TRAVERS

RAISIN BRAN MUFFINS
1 cup bran
1 cup sugar
3 tsp. baking powder
1 cup milk
1 egg
¼ to ½ p. salt
2 tps. shortening
1 cup flour
½ cup raisins
Cream shortening with sugar add egg, milk, bran. Sift in flour, sugar, baking powder, salt, stir till blended add raisins bake in muffin tins two - thirds full for 25 - 30 minutes in 400 deg. oven.
MRS. DONALD J. MACLEAN
DeGros Marsh

CREAM BISCUITS
4 cups flour
4 tsp. cream tartar
2 tsp. soda
2 tsp. salt
Sift with thin sweet cream to a soft dough roll on board and cut in desired size.
MRS. CLIFFORD CHAPPELL

PINWHEEL BISCUIT
2 tps. melted butter
¾ cup sugar
2 tsp. cinnamon
Roll out baking powder biscuit dough ¼ inch thick. Brush with butter sprinkle with cinnamon and sugar. Roll up like jelly roll cut ¾ inch slices lay flat on greased pan. Bake 20 minutes in 450 oven.
MRS. DONALD J. MACLEAN
DeGros Marsh

JELLY ROLL
3 eggs, well beaten
1 cup white sugar
1 cup flour
1 tsp. baking powder
¾ cup butter
1 tsp. vanilla
2 tsp. warm water added last.
Cook 300 to 350 oven. 20 or 30 minutes.
MRS. STERLING BIRT

DATE-APPLE GINGERBREAD
2 cups thinly sliced apples
¾ cup sliced dates
¾ cup melted butter
¾ cup brown sugar
¾ cup flour
¾ cup chopped pecans
Dash nutmeg, cinnamon
1 pkg. gingerbread mix
Arrange apples and dates in 9 inch square pan. Combine melted butter with brown sugar, flour and pecans. Add nutmeg or cinnamon spread over fruit. Prepare gingerbread according to directions. Spread batter evenly over ingredients in pan, bake in moderate oven 45 minutes. Cool about 10 minutes before inverting onto serving plate.
MRS. DONALD J. MACLEAN
DeGros Marsh

SUMMER CAKE
2 cups white sugar
1 cup butter
3 eggs
Cream butter and add one cup of sugar, then one egg then add the other cup of sugar and two eggs;
3 cups flour
1 tsp. baking powder
¾ tsp. salt
1 cup milk
1 cup citron peel, raisins or cherries
1 lb. almonds (don't peel)
1 tsp. vanilla

1 tsp. almond
Bake in oven 325 degrees F. for 2 ½ hours, 7 ½ inch pan. Flour citron peel, raisins or cherries and nuts with some of the flour from the three cups also save a few of the nuts to sprinkle on top of cake when cake is ready for oven.
MRS. HARVEY SILLIPHANT
HUNTER RIVER

BANANA BREAD
3 bananas
½ cup w. sugar
1 egg
1 ¼ cup flour
1 tps. butter
3 cups flour
1 tsp. soda
Salt
Vanilla
Cream butter and sugar, add beaten egg and mix well add mashed bananas and then flour which has been sifted with baking powder, soda, and salt, add flavouring and bake in moderate oven 1 hr.
MRS. CLIFFORD CHAPPELL

CHOCOLATE DOUGHNUTS
2 tps. melted butter
2 eggs, well beaten
1 ½ cups brown sugar
2 squares melted chocolate
1 tsp. vanilla, salt, nutmeg
1 cup sour milk
1 tsp. soda, dissolved in milk
3 cups flour
2 large tps. baking powder
Roll fairly thick. Makes about 4 doz.

**MRS. CLAYTON TRAVERS
PRINCE OF WALES CAKE**
1 cup brown sugar
1-3 cup butter
½ cup sour milk
2 cups flour
1 small teaspoon cream of tartar in flour
1 teaspoon soda dissolved in warm water
2 tablespoons molasses
A little lemon peel
1 egg, well beaten
pinch of cloves, allspice, cinnamon

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LEMON BREAD
6 tps. butter
1 cup w. sugar
2 eggs
½ cup milk
1 ½ cups flour
1 tsp. baking powder
½ tsp. salt
Rind of 1 lemon, chopped fine
¾ cup chopped walnuts
Mix in order given and beat well. Bake in loaf pan, 1 hour

DOUGHNUTS
½ cup shortening
1 ½ cups w. sugar
3 eggs
1 cup milk
3 cups flour
1 tsp. soda
2 tsp. cream tartar
Salt
1 tsp. lemon extract
1 tsp. vanilla
1 tsp. nutmeg
MRS. RAYMOND WATTS
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