

From the Miscellaneous file

GOVERNORS SAUCE

Put 18 large green tomatoes, 2 green peppers, 2 onions through chopper. Boil 4 cups sugar, 2 cups vinegar, 1 tsp. salt, 1 tsp. each allspice cloves, cinnamon. Add vegetables and boil until cooked. Bottle.

HONEY LEMON SAUCE

1 tsp. butter
1/2 cup honey
1 lemon (juice and rind)
Melt butter, add beaten egg, honey and lemon juice and grated rind. Cook in double boiler until thick.

SAUSAGE POTATOES

Baking potatoes: Sausage meat.
Scrub good size baking potatoes cut off top length, nose to form cones, scoop out the centre fill with sausage meat packed tight. Replace nose and fasten with toothpicks. Brush with melted butter. Place in baking pan, containing hot water to 1/2 inch above. Cover and bake 1 1/2 hours in 350 oven. Baste twice with pan liquid. Serve with gravy.

FRANKFURTER CHILI

2 tsp. butter
1 lb. frankfurters, sliced in rounds
3/4 cup onion, chopped fine
2 tsp. green pepper, chopped fine
1 tsp. chili powder, or to taste
2 cans red kidney beans
1 can condensed tomato soup
1 tsp. vinegar
3/4 tsp. Worcestershire sauce
Melt butter add frankfurters, chopped onions, and chili powder. Cook until frankfurters are brown, stirring often, stir in beans, soup and flour. Cover and simmer for at least 15 minutes. Stirring occasionally.

MACARONI PIZZA

1/2 cups uncooked macaroni
2 eggs, beaten
2 cup milk
Salt and pepper to taste
3/4 lb. ground beef
1 can tomato sauce
1 cup grated cheese or cheese slices
Cook macaroni according to directions on packages. Drain mix with beaten eggs and milk pour in buttered baking dish 9x13 inches, bake 10, minutes 400 oven.
Remove from oven. Pour tomato sauce on top. Sprinkle with beef which has been lightly browned. Flavour, spread with cheese. Put back in oven for another 10 minutes or till cheese is nicely melted, cut in squares and serve hot.

SALMON CASSEOLE

1 lb. pork sausage
1 cup chopped celery
1/2 cup onion
1/2 cup chopped green pepper
1 can cream of mushroom soup
1 1/2 cups milk
3/4 cup uncooked rice
3/4 tsp. poultry seasoning
1/2 tsp. salt
1 cup soft fried crumbs
2 tsp. butter, melted
Brown sausage in pan, drain off fat. Add celery, onion and green pepper and cook until tender stir in soup, milk, rice and seasonings. Pour into casserole, bake covered in 350 deg. oven for 50 minutes stirring occasionally. Mix crumbs with butter and sprinkle over casserole. Bake uncovered 20 minutes longer.

SALMON CASSEOLE

2 tsp. butter
2 tsp. flour
2 cups milk
2 hard boiled eggs (chopped)
1 lb. tin salmon
Make a cream sauce of the above and place 1/4 cups buttered bread crumbs in casserole and salmon and eggs. Pour white sauce over all. Place 1/4 cups buttered crumbs on top. Brown in oven.

BEEF MEAT LOAF
1 lb. ground beef or (shamburg not too fat)
2 eggs, slightly beaten
1 cup soft bread crumbs
one third cup chopped onion
2 tsp. salt
3/4 tsp. dry mustard
2 tsp. milk
2 tsp. catsup
3/4 cup water
Mix and shape into loaf and brush top with catsup. Bake in moderate oven until brown.

SAND TARTS

3/4 cup butter
1 cup sugar
1 egg
3/4 cups flour
2 tsp. baking powder
1 egg white
2 tsp. sugar
3/4 tsp. cinnamon
Blended almonds
Cream butter and sugar, gradually and well beaten egg then flour which has been sifted with baking powder. Chill dough. Put half the mixture on floured board and roll one eighth inch thick cut with doughnut cutter, brush over with white of egg and sprinkle with the sugar and cinnamon which have been all mixed together. Split the almonds and arrange on top three halves at equal distance. Place on a buttered sheet bake 8 to 10 min. in a slow oven. When baked the tarts should be a very delicate brown.

WHITE DROP COOKIES

3/4 cup shortening
3/4 cup sugar
2 eggs
2 1/2 cups flour
3/4 tsp. soda
3/4 cup milk
1/2 tsp. salt
1 cup seedless raisins or cherries
Bake in 350 Deg. F. oven.

BANANA OATMEAL COOKIES

1 cup mashed bananas
2 1/2 cups flour
2-3 cup shortening
1/2 cup sugar
3/4 tsp. salt
1/2 cup baking soda
1 tsp. vanilla

2 eggs
3/4 cup oatmeal
Blend all ingredients and bake 15 min. at 400 deg. F. oven.

SCOTCH COOKIES

3/4 cup corn starch
3/4 cup lering sugar
1 cup sifted flour
1 cup warm butter
Mix with hands for 3 to 4 minutes. Roll in ball and cook in slow oven.

GRAHAM GEMS

3/4 cup butter
3/4 cup sugar
1 cup sour milk
1 tsp. soda
1 cup flour
1 egg
3/4 cups graham flour
Pinch salt
Mix butter and sugar, add beaten egg then sour milk and salt, last the graham flour and white flour sifted with soda. Bake in hot oven.

ORANGE AND DATE COOKIES

1 cup shortening
1 1/2 cups sugar
2 eggs
3/4 orange juice
1 tsp. grated orange rind
1 tsp. vanilla
1 cup sour milk
3/4 cups flour
3/4 tsp. salt
2 tsp. b. powder
1 tsp. soda
1 cup dates

SUGAR COOKIES

5 cups flour
1 tsp. salt
1 tsp. soda
2 tsp. cream tartar
1 cup sugar
3/4 cup shortening
2 beaten eggs
1 tsp. vanilla
Roll, then bake till golden brown.

BEVERAGES

ORANGEADE
To the grated rind of 3 oranges, add 4 cups of white sugar, and 1 quart boiling water.

Stir until the sugar dissolves. When cool add 1 egg, citric or tartaric acid. Strain and bottle. Use 1 tablespoon of the above to a glass of cold water.

LEMONADE

3/4 cup lemon juice
4 cups hot water
one-third cup sugar
Remove seeds from lemon juice, add sugar and water. Serve at once.

BEEF WINE

10 lbs. beef, chopped
10 cfs. boiling water
4 lbs. brown or white sugar
4 lbs. seeded raisins
Method: Boil beefs, for 4 hours, strain, while hot, add 4 lbs. seeded raisins, 4 lbs. sugar, when lukewarm, add dissolved yeast cakes, let stand 2 weeks, stir every morning. At end of 2 weeks, strain and add 2 extra lbs. sugar. Bottle very similar to port wine. Serve in wine glasses.

CRANBERRY COCKTAIL

2 cups cranberries
2 cups water
one-third cup sugar
2 cups fruit juice any of following orange, pineapple, grape or apricot
Cook cranberries in water till they pop, strain boiled strained juice with sugar for 2 minutes. Combine with fruit juice. Chill.

CHEESE HASTED POTATOES

6 medium potatoes, cooked, then chilled
3 tsp. minced onion
3 tsp. salt
3 tsp. pepper
one-third cup butter
1 cup shredded cheddar cheese
Grate the potatoes coarsely; mix in onion, salt and pepper. Melt the butter in frying pan; spoon potato mixture evenly over pan bottom leaving 1/4 inch space around edge or butter to bubble up. Fry over low heat until bottom crust is browned. Sprinkle the cheese over top; place under broiler (or put oven rack in top position and bake for a few minutes) until cheese melts. Mark through centre.

ermet fashion. With egg 1/2 ter, fig one half over the other. Serve 6.

DOUBLE - DECKER SANDWICHES

3 slices buttered whole-wheat toast
10 cfs prepared mustard
1 slice sliced cooked ham
Crisp lettuce.
Coleslaw
4-5 slices crisp bacon
Pepper
Salt
Spread a slice of toast with mustard and cover with the ham and lettuce. Sprinkle with pepper and salt. Cover with a second slice of toast and spread that thickly with coleslaw. Season with pepper and salt and cover with bacon slices. Press third slice of toast on top, cut and serve.

CANADIAN CLUB SANDWICH

3 slices buttered whole-wheat toast
Thick slices of Canadian cheddar cheese
4 or 5 slices of cooked back bacon
Sliced white chicken meat
Fresh crisp leaf lettuce
Salt and pepper
Salad dressing
Cover one slice of the lightly toasted buttered bread with cheddar cheese, back bacon and some salad dressing. Add another slice of toast then the chicken and lettuce and more salad dressing. Sprinkle with salt and pepper and top with third slice. Cut diagonally. Serve.

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