

Desserts, Desserts

ICE CREAM
 2½ qt. cream (whipped)
 2 tsp. vanilla
 2 cups sugar
 4 eggs (beaten separately)
 1½ qt. whole milk
 Mix and put into 6 qt. freezer and chill.
MRS. DONALD J. MACLEAN
 DeGros Marsh

APPLE CRUMBLE
 1½ cups flour
 2 cups B. sugar
 4 cups butter
 1 tsp. vanilla
 8 cups sliced apples or 2 tins
 Place apples in greased pan, add 1 cup sugar, cream together the butter remaining one cup sugar and flour. Spread on top of apples. Bake in moderate oven 25 minutes.
MRS. HOWARD WATTS
 York

APPLE COBLER
 2 cups sliced apples
 two-thirds cup sugar
 2 cups flour
 ¼ cup butter
 4 tsp. shortening
 ¼ cup milk
 1 egg
 4 tsp. baking powder
 ½ tsp. salt

Method: Beat the egg well and mix with the sliced apples. Add the sugar (two-third cup). Place in a greased baking dish and dot with butter. Sift the flour with sugar, baking powder and salt. Add the shortening and cut this in until the mixture is in fine crumbs. Moisten the mixture to a soft dough with milk. Spread the dough over the apple mixture. Bake in hot oven about 20 minutes.
MRS. LEIGH VESKEY
 Alpha York W.I.

PARTY COOKIES
 ¾ lb. coconut
 ½ lb. blanched almonds
 1 pkg. glazed cherries
 1 egg
 Blend n. c. almonds, put all through food chopper. Beat egg and mix with fruit. Roll in balls, then in sugar.
MRS. ARTHUR BROWN
 York

ORANGE ICE BOX COOKIES
 1 cup brown sugar
 ¼ cup lard
 ½ cup butter
 2 cups oatmeal
 2 cups flour
 ¼ cup hot water
 1 tsp. soda
 Salt

Shape in roll. Chill slice and spread with fork. Bake in moderate oven.
MRS. HARVEY SILLPHANT
 Hunter River

VENIENSE TART
 Chocolate Spread Mixture
 6 oz. Semi-Sweet chocolate
 ¼ cup butter
 ¼ cup water
 Melt saucepan and cool slightly.
 4 egg yolks (lightly beaten)
 4 egg whites (beaten)
 1 tsp. vanilla
 Add to chocolate mixture.
 Cool in frig. 45 min. or more.
 Cut 1 pound cake into 4 slices, spread chocolate mixture between layers and on top. This can be frozen and used at later date, good with ice cream.
MRS. ERNEST LADNER
 North River

ICE BOX GINGER SNAPS
 1 cup shortening
 one-third cup brown sugar
 two-thirds cup molasses
 8 cups flour
 2 tins. soda (in flour)
 1 tsp. ginger
 ½ tsp. cinnamon
 ½ tsp. cloves
 ½ tsp. salt
 Method: Mix and sift dry ingredients, cream shortening and sugar. Add molasses and cream well. Add sifted dry ingredients and mix well. Knead well and form in rolls. Chill until firm. Cut in thin slices. Bake in moderate oven.
MRS. CLAYTON TRAVERS

MARGUERITES
 2 egg whites beaten stiffly, add 8 tins. white sugar, gradually beating all the time. Add ½ tsp. vanilla. Fold in about 1 cup flour and nuts (your own choice). Drop in spoonfuls on tin. Bake crackers and bake about 15 minutes or until lightly brown.
MRS. CLAYTON TRAVERS

CHOCOLATE MACAROONS
 3 cups white sugar
 ¼ cup butter or shortening
 ¼ cup milk and pinch of salt
 Bring all this to a boil. Take off stove and add:—
 1 cup fine coconut
 1 cup well.
 Drop on cookie sheet and allow to set.
MRS. RUSSELL CAMPBELL
 Indian River W. I.

BROWNIES
 1 cup sugar
 6 tins. cocoa
 1 tsp. vanilla
 1 cup flour
 ¼ cup salad oil
 2 eggs
 1 cup nuts
 ¼ cup salt
 Combine sugar, cocoa, salt, and salad oil and mix well. Stir in eggs one at a time, add vanilla milk, flour and nuts. Bake in moderate oven 350 degrees for 30 minutes. Cut in squares while warm. Makes 16 squares.
MRS. DONALD J. MACLEAN
 DeGros Marsh

APPLE CRUMBLE
 Mix together for pie crust
 1 cup flour
 1-3 cup butter
 ¼ cup brown sugar
 Slice apples into shallow pan, sprinkle with white sugar and nutmeg. Spread with flour mixture and bake until apples are cooked and top well browned. Serve with cream.
HELEN TURNER
 Indian River W.I.

RICE DELIGHT
 2 cups cooked rice
 2 cups miniature marshmallows
 1 cup pineapple
 1 cup whipped cream
 2 tsp. icing sugar
 Chill and serve.
MRS. W. H. BURNS
 BAL TIC LOT 18 W. L.

FRUIT TART
 1½ cups flour
 ¼ cup w. sugar
 ½ tsp. baking powder
 ½ tsp. salt
 ¼ cup brown sugar
 1 cup butter
 1 egg
 ¼ cup brown unblanched almonds chopped

2 cups jelly cranberry sauce or other fruit
 Sift flour, sugar, baking powder, salt and cinnamon together. Add brown sugar and cut in butter. Add unbeaten egg and almonds. Blend with fork.
 Reserve a generous ¼ cup of dough for topping and chill. Press dough evenly in a 8-inch pie plate, do not cover rim of pie plate. Fill shell with cranberry sauce. Roll out chilled dough and cut in ¾ inch strips.
 Arrange over filling in a criss-cross pattern. Cover ends of lattice with another strip, circling the pie, but not covering rim of pan. Bake in moderate oven 375 deg. 30-35 min. Serves 6.
MRS. W. H. BURNS
 BAL TIC LOT 18 W. L.

CARAMEL BANANA SURPRISE
 2 cups steamed rice
 ¼ cup brown sugar
 2 cups scalded milk
 1 tsp. flour
 2 egg yolks
 ¼ tsp. vanilla
 4 bananas
 Cook rice then make a sauce of other ingredients. Cut bananas around rice and pour sauce over. Serves 6.
MRS. W. H. BURNS
 BAL TIC LOT 18 W. L.

HEARTS DELIGHT
 ½ cup sugar
 Pinch salt
 2 tins. corn starch.
 Mix together, and add slowly; 2 cups hot water, stirring constantly
 Cook for 10 minutes, then add 1 egg yolk, beaten
 1 cup butter
 1 lemon, juice and grated rind
 Remove from heat and fold in egg white stiffly beaten
 Garnish with fruit and nuts, serve with whipped cream.
MRS. W. H. BURNS
 BAL TIC LOT 18 W. L.

BLUEBERRY SALLY LUNN
 ¼ cup shortening
 ¼ cup sugar
 2 eggs
 1½ cups flour
 ½ tsp. baking powder
 ½ tsp. salt

1 cup milk
 1 cup cherries
 ¼ cup blue sugar
 ¼ tsp. cinnamon
 Method: Cream together shortening and sugar beat eggs, add Sift together flour, baking powder and salt. Add alternately with milk to creamed mixture. Fold in blueberries. Pour in greased 8x8 pan. Mix brown sugar and cinnamon. Sprinkle on top. Bake in moderate oven (350 degree) for 50 minutes. Serve hot.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

SPICY APPLESAUCE WITH RAISINS
 20 oz. can applesauce
 1-3 cup raisins
 Grated rind of 1 orange
 ¼ tsp. nutmeg
 ¼ tsp. cinnamon
 Mix all ingredients.
 Chill until serving. Garnish with whipped cream.
MRS. FRANK ROSS

SCALLOPED BANANAS
 (preparation time 4 minutes)
 1 large banana
 2 tsp. sugar
 2 tsp. orange or pineapple juice
 1 tsp. lemon juice
 1 tsp. dry bread crumbs
 2 tsp. melted butter
 Butter a 4 cup covered casserole. Arrange a thick layer of sliced bananas in bottom. Sprinkle with a tablespoon of sugar and tablespoon of combined fruit juices. Cover with tablespoon of crumbs. Repeat these layers until dish is filled ending with crumbs. Pour melted butter over top. Bake in moderate oven 350 deg. for 20 minutes until lightly browned. Serve with whipped cream.
MRS. STERLING BIRT

BANANA FRITTERS
 (melted shortening or cooking oil)
 1 cup sifted pastry flour
 2 tsp. baking powder
 1 egg beater
 1¼ tsp. salt
 ¾ cup granulated sugar
 1-3 cup milk
 2 tsp. cooking oil
 2 to 4 firm bananas
 ¼ cup sifted pastry flour
 Heat fat to 375 deg. Sift together flour, baking powder, salt, and sugar. Combine egg, milk and oil, add to dry ingredients and mix until batter is smooth. Peel bananas cut each into 3 or 4 diagonal pieces.
 Roll in flour then dip in batter. Deep fry 4 to 6 minutes. Drain on absorbent paper to well. Serve with hot fruit sauce or whipped cream.
MRS. STERLING BIRT

ANGEL CHARLOTTE RUSS
 1 pkg. lemon jello
 1 cup hot water
 ¼ cup confectioners sugar
 Let jell to consistency to mix nicely with ½ pt. of whipped cream, add almond or vanilla flavoring. Serve with maraschino cherry on top.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

CRANBERRY CUP
 1 cup cranberries
 1 cup apples
 1 cup sugar
 1 cup strawberries (chopped roughly)
 Add sugar, set in refrigerator to set and serve in sherbet glasses top with whipped cream.
MRS. R. MURRAY YORK

QUICK PUDDING
 1 cup flour
 ½ cup B. sugar
 2 tsp. baking powder
 ¼ cup raisins
 ½ cup sweet milk
 Mix and put in buttered dish.
 Add:—
 ¼ cup brown sugar
 2 tsp. butter
 2 cups boiling water

Stir until sugar and butter are dissolved, pour over the above batter do not stir, bake half an hour.
MRS. CLIFFORD CHAPPEL

SULTANA CAKE
 1 cup butter
 2 cups white sugar
 4 eggs whites beaten separately
 ¼ cup milk
 2 tsp. baking powder
 3 cups flour before sifting
 1 lb. seedless raisins
 1½ oz. citron and lemon peel
 ¼ cup cherries cut up.
 Bake 2 hours.
MRS. R. MURRAY YORK

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HATTIE BEARSTO
 Baltic Lot 18 W. I.
ORANGE KISS CAKE
 1 large orange squeeze out-third cup juice. Grate rind and cut up pulp.
 To rind and pulp add 1 cup seedless raisins, one-third cup walnuts.
 2 cups flour
 1 tsp. salt
 1 tsp. soda
 1 cup white sugar.
 Sift in bowl.
 Add ½ cup very soft shortening or butter.
 ¼ cup milk mix well 1½ minutes at low speed in mixer.
 Add 2 eggs unbeaten.
 ¼ cup milk beat 1½ minutes more at low speed add raisins, orange rind etc fold in.
 Put in 13-9 or 9x9 pan. Bake 40

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