

# Super dishes only mom can make

**MEAT LOAF**  
 ½ lb. minced beef  
 ¼ lb. pork  
 1 egg  
 1 cup milk  
 ¼ cup rolled oats  
 1 tsp. salt  
 ½ tsp. pepper  
 3 tbsp. chopped onion  
 Mix beef and pork beaten egg and milk and blend well, add rolled oats and seasoning, stir until thoroughly mixed. Pack in loaf tin. Cover with wax paper bake in oven 375 or 75 min.  
**MRS. CLIFFORD CHAPPEL**

**TOMATO MINGE**  
 1 peck tomatoes chopped fine cover with water and one-third cup salt, leave over night in morning. Cook 20 minutes in its own juice. Then drain and add:  
 4 lbs. B. sugar  
 2 lbs. seeded raisins  
 1 lb. suet, chopped fine  
 2 tsp. cinnamon  
 2 tsp. cloves  
 2 tsp. nutmeg  
 1 cup vinegar  
 Let simmer 45 minutes.  
**MRS. CLIFFORD CHAPPEL**

**HAM SOUFFLE**  
 3 tsp. butter  
 3 tsp. flour  
 2 cups milk  
 ½ tsp. salt  
 ¾ cup bread crumbs  
 2 cups minced ham  
 3 eggs  
 Pepper and paprika  
 Make a sauce by melting butter, stirring in flour and adding milk slowly. Cook until mixture thickens. Add salt and crumbs. Cool sauce slightly and add ham and slightly beaten egg yolks to sauce. Carefully fold in stiffly beaten whites of eggs, turn into well buttered baking dish. Bake for about 45 minutes in moderate oven 350 deg. Serve at once.  
**MRS. CLAYTON TRAVERS**

**LEMON SOUFFLE PUDDING**  
 Cream 1 cup white sugar with 1 tsp. butter; add 2 tsp. flour, juice and rind of 1 lemon, 1 cup milk and the beaten yolks of 2 eggs. Just before pouring in the baking dish, fold in stiffly beaten whites. Set the dish in pan filled with hot water, and bake slowly until custard is set. It should have a light fluffy soufflé on top, and a creamy custard underneath, and is delicious.  
**MRS. CLAYTON TRAVERS**

**CHEESE SOUFFLE**  
 4 tsp. butter  
 4 tsp. flour  
 2 cups milk  
 2 cups cheese  
 ½ tsp. salt  
 ½ tsp. mustard  
 3 tsp. paprika  
 ½ tsp. soda  
 3 egg yolks  
 3 egg whites  
 Melt butter in saucepan; add flour while stirring. When a smooth add the milk, salt, mustard, paprika, and soda. When thick add grated cheese and stir until smooth. Pour over the beaten yolks, and when blended fold in egg whites stiffly beaten.  
 Bake in moderate oven 350 deg. for about 40-45 minutes. Serve at once.  
**MRS. CLAYTON TRAVERS**

**MOCK CHICKEN PIE**  
 2 cans cream of chicken soup  
 1½ cups cooked potatoes  
 1 cup carrots  
 1 cup peas, mix all together.  
 Add:  
 ¾ tsp. nutmeg  
 Cook 425 deg. Top with biscuit dough.  
**MRS. HOWARD WATTS**

**BARBECUED SPARERIBS**  
 3 to 4 pounds of ribs, cut in pieces  
 1 lemon  
 1 large onion  
 1 cup catsup  
 one-third cup Worcestershire sauce  
 1 tsp. chili powder  
 1 tsp. salt  
 2 dishes tabasco sauce  
 2 cups water  
 Place ribs in shallow roasting pan meaty side up on each piece place a slice of unpeeled lemon a thin slice of onion roast in very hot oven (450 deg.) 30 minutes. Combine remaining ingredients bring to a boil and pour over ribs. Continue baking in a moderate oven 350 until tender 45 minutes, 1½ hour.  
 Baste ribs with sauce every 15

minutes if sauce gets to thick, add more water makes 4 servings.  
**MRS. JACK SIMPSON**  
 York

**HAM LOAF**  
 two-thirds lb. ground ham  
 1 one-third lb. ground pork  
 1 cup dry bread crumbs  
 ¼ tsp. pepper  
 2 beaten eggs  
 1 cup milk  
 Combine all ingredients together in a loaf form box. Bake in moderate oven 350 deg. 1 hour. Makes 6 to 8 servings.  
**MRS. JACK SIMPSON**  
 York

**TEXAS HASH**  
 2 large onions, sliced  
 2 green peppers, minced  
 3 tsp. shortening  
 1 lb. hamburger  
 2 cups canned tomatoes  
 ½ cup uncooked rice  
 2 tsp. salt  
 ¾ tsp. pepper  
 Cook onions and green pep-

pers in shortening until onions are yellow and almost tender. Add hamburger and cook until meat sizzles, stirring often. Add tomatoes, rice and seasonings and mix well. Put in a greased baking dish and cover. Bake at 350 degrees for 45 minutes. Use a large casserole to allow for expansion of rice.  
**MRS. WILLIAM CROCKETT**  
 York W. I.

**BAKED ONIONS WITH CHEESE**  
 Boil 2 cups onions until tender. Make a sauce of:  
 2 tsp. butter  
 2 tsp. flour  
 ¾ tsp. salt  
 ¼ cup rich milk  
 1 cup rich milk  
 When hot add ½ cup grated cheese. Top with bread crumbs and bake in a 350 degree oven until brown.  
**MRS. WILLIAM CROCKETT**  
 York W. I.

**FISH CAKES**  
 2 cups salt codfish  
 2 beaten eggs  
 Pepper  
 4 cups potatoes  
 2 tsp. melted butter  
 Speck of celery salt  
 Mash all above with potato masher. Chill well. Drop by spoonfuls into fat and fry. Drain on brown paper. Serve with chili sauce baked beans or green tomato pickle.  
**MRS. DONALD J. MacLEAN**  
 DeGrua Marsh

**CHICKEN STEW**  
 2½ - 3 lb. chicken  
 Water  
 2 tsp. salt  
 1 stalk celery  
 1 medium onion  
 8 carrots  
 1 lb. green beans  
 4-6 potatoes  
 Pinch black pepper  
 ¼ cup chicken fat  
 ¼ cup flour  
 2 cups chicken broth

2 cups light cream  
 2 egg yolks  
 Parsley and thyme  
 Cut up chicken serving size pieces. Place in kettle, cover with water. Add salt, celery, onion. Simmer until tender about 2 hours. Add carrots, beans, potatoes during last ¾ hour. Cook until tender. Drain broth from chicken. Skim fat from broth saving fat for gravy. Measure 2 cups broth. Pour remaining broth back into kettle with chicken to keep hot. Measure chicken fat into saucepan, blend in flour gradually, add broth and cream. Cook until thickens, add small amount of egg yolks then add milk mixture to gravy cook 2 minutes. Pour hot chicken and vegetables into serving dish. Pour in gravy sprinkle with parsley and thyme.  
**MRS. DONALD J. MacLEAN**  
 DeGrua Marsh

## We Welcome



You

THE

TRAVELLING

MOTORIST

TO DROP

IN TO

HOSPITALITY

CORNER.

THESE ARE THE MEN RESPONSIBLE FOR THIS NEW AND UP-TO-DATE RESTAURANT AND SERVICE STATION . . .



This is the place you can do two in one!

You can gas up and have your oil changed and while you are waiting you can have a snack or a full course meal..



To our friends in Souris and Kings County we welcome the opportunity to be of service, please come to see us often, you'll be glad you did.

Management and Staff of

# HOSPITALITY CORNER

## SERVICE STATION and RESTAURANT

SOURIS WEST
PRINCE EDWARD ISLAND