



FRESH FROZEN POTATO PRODUCTS MAKE APPETIZING MEALS

From the Miscellaneous file

LEMONADE
 1/2 cup lemon juice
 1-3 cup sugar
 4 cups ice water
 Makes 5 servings
MRS. ROY CUTCLIFFE
 Anguine Cove

SEA FOAM FROSTING
 1/2 cup light brown sugar
 1 cup white sugar
 1/4 cup water
 2 tsp. strong coffee
 1/2 tsp. cream of tartar
 Whites of 2 eggs
 1/2 tsp. salt
 Method: Boil sugar, water, coffee and cream of tartar without stirring until syrup spins a long thread. Pour very slowly over beaten egg whites, beating constantly until thick enough to hold shape add salt, beat again and spread thickly on cake.
MRS. ELMER BROWN
 York Alpha W.L.

DELICIOUS TOMATO SOUP
 8 cups tomato juice
 1 medium sized onion, peeled and sliced
 2 bay leaves
 1/2 tsp. salt
 1/4 tsp. pepper
 1/2 tsp. sugar
 1-3 cup mayonnaise
 Combine tomato juice, onion, bay leaves, salt and pepper, sugar in saucepan. Bring mixture to boiling point over high heat lower heat let simmer for 10 minutes. Lift out onion slices and bay leaves remove saucepan from heat. Slowly add little of hot tomato mixture to mayonnaise stirring all time. Stir mayonnaise mixture into remaining hot tomato mixture in saucepan. Mix well and serve at once.
MRS. DONALD MacLEAN
 DeGros Marsh

MUSTARD PICKLES
 Sauce:
 6 cups vinegar
 6 cups white sugar or more to taste
 2 tablespoons mustard seed
 1 stick cinnamon
 1/4 cup pickling spice tied in bag
 Boil for 5 minutes. To this hot mixture add:
 1/2 cup flour
 1 teaspoon curry powder, mixed with a little cold vinegar
 Bring to a boil before adding

cucumber and other desired vegetable which have been soaked overnight in hot brine, drained and dried. Cook a few minutes.
Bottle.

MRS. TED CRANE
MILLVIEW SOAP
 10 cups fat
 9 cups water
 1 cup javex
 1 can lye
 Melt fat and set aside until nearly cool. Slowly pour dissolved lye into the grease and stir until lye and grease are thoroughly combined and mixture drops like honey.
 Stir slowly 5-10 minutes. Pour into wooden box set in warm place for 1 or 2 days, then cut into bars.

MRS. W. H. BURNS
 Baltic Lot 18 W. L.
DATE AND OATMEAL COOKIES

1 cup shortening
 1/2 cup white sugar
 1/2 cup brown sugar
 1 egg
 1 1/2 cups rolled oats
 1 cup dates
 1 1/2 cups flour
 Vanilla
 1 tsp. soda
 Salt
MABEL MacLELLAN
 Indian River W. L.

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CRANBERRY JELLY
 2 lbs. berries
 3 cups water
 Sugar
 Method: Cook until soft-strain. Allow 1 cup sugar for each 2 cups juice. Heat juice to boiling point - add sugar. Cook rapidly until it jells. Bottle and cover.
MRS. ERNEST LADNER
 North River

OLD TIME BOILED ICING
 2 cups white sugar
 1/4 tsp. cream of tartar
 1/2 cup water



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2 egg whites
 1 tsp. vanilla
 1/2 Bil sugar, water and cream of tartar until mixture spins a 4 in. thread. Do not stir. Cover for 3 min. Beat the two egg whites stiff and pour into syrup and vanilla. Beat at high speed. For marble effect. Take out 3 tbs. of icing and add 2 sqs. of unsweetened chocolate or cocoa.
MRS. HARVEY SILLIPHANT
 Hunter River

CLAM CAKES
 Make a batter of 1 egg (beaten well) with 1 cup milk
 2 cups flour
 1 dozen clams, drained
 Beat together. Drop by spoonfuls in hot fat. Try to have clams in each one. Fry brown and drain on wax paper or aluminum foil.
MRS. LLOYD FERGUSON
 282 Allan St., Parkdale

To commemorate An Ageless Bond

