

**Supper
Dishes**

CODFISH FRITTERS

½ lb. codfish
4 potatoes
2 eggs
Boil fish and potatoes together until done, mash together and beat lightly. Add beaten eggs. Fry brown on a griddle like pan cakes. Slice potatoes and prepare fish in small pieces before boiling.

MRS. AGNES SHEA
Indian River W. I.

FISH SOUFFLE

3 tbsp. butter
4 tbsp. flour
1½ cups cooked or canned fish
3 or 4 eggs
1 cup milk
Salt and pepper
Melt butter, add flour, mix well. Cook a few minutes, stirring constantly. Then add hot milk a little at a time. Season. When the sauce is well cooked, cool, add beaten egg yolks and fish.

When cold, add the beaten egg whites. Pour mixture in a greased baking dish and cook 30 to 40 minutes in moderate oven.

MRS. ERNEST LADNER
North River

BATTER FOR FISH

¼ cup flour
1 tsp. baking powder
½ tsp. salt
1 egg, beaten
cup milk
Dip fish and fry in hot (Deep) fat.

MRS. DAVID MACKENZIE
Baltic Lot 18 W. I.

CANNED PORK AND BEANS

10 lbs. beans
4 cans tomato soup
4 lbs. bean pork
2 cups. B Sugar
4 tbsp. salt
1½ lbs. onions
3-11 oz. bottles ketchup
2 cup molasses
4 tbsp. mustard
6 tsp. pepper
Soak beans in cold water over night, drain and place in fresh water and boil until tender, cut onion and pork fine and add other ingredients. Can and both 3 hrs.

MRS. DAVID MACKENZIE
Baltic Lot 18 W. I.

DUMPLINGS

Sift together:
1 cup flour
¼ tsp. salt
1 tsp. baking powder
Add - 1 tsp. shortening (enough to make stiff dough).

MRS. TED CRANE
Millview

FRENCH PANCAKES

2 cups flour
1 heaping tsp. baking powder
3 eggs
Pinch of salt
1 cup milk
Beat and fry on hot griddle. Roll up and fill with cold meat, chopped fine and fried in butter.

MRS. AGNES SHEA
Indian River W. I.

HOMEMADE PANCAKES

1½ cups sifted flour
2½ tsp. baking powder
2 tbsp. sugar
1 tsp. salt
1 egg
1½ cups milk
3 tbsp. melted shortening or butter

Beat egg, blend in milk and shortening, also sugar, and salt slowly stir in sifted flour and baking powder mixing until all are well blended. Note: reduce quantity of milk if a thicker batter is required.
Grease frying pan with shortening. (Don't use a fat containing salt as salt causes pancakes to stick).
Drop by spoonful into hot pan, brown and turn, brown on other side. Serve with butter and syrup or molasses.

HATTIE BEARSTO
Baltic Lot 18 W. I.

COCKTAIL SAUCE FOR SEA FOOD

½ cup chili sauce
1-3 cup catsup
one-third cup horse radish
1½ tsp. Worcestershire
¼ tsp. salt
2 tbsp. lemon juice
Dash black pepper
¼ cup chopped celery
Combine ingredients in order given. Place in clear glass container. Keep in refrigerator until ready to serve.

MRS. B. CUTCLIFFE

EXTRA COPIES

of the

COOK BOOK

on sale at the

Guardian-Patriot Office

**No other
automatic
washes modern fabrics so safely**

NEW

**MAYTAG
All-Fabric
Automatic**

duplicates hand-washing methods



Every item on this young miss can be washed automatically - and beautifully - in the new Maytag. It does the same three things you do when you hand-wash delicate things.

1. Gentle action. Maytag's "Modern Fabrics" cycle automatically slows agitation and spinning speed. Set wash time for as little as one minute, if you like.
2. Controlled water level. Maytag's exclusive Automatic Water Level Control matches water to the load. Set on low for small loads, save up to 1½ gallons!
3. Cold water wash and rinse. Push Maytag's "Cold" water button - wash even cashmere automatically! Perfect for all heat sensitive synthetics. (Choice of hot or warm water, too.) Maytag's Gyrofoam washing action is so thorough, regular fabrics get Maytag clean.

- Generous Trade-in Allowance
- Easy terms

OPEN EVERY NIGHT 'TILL 9 P.M.

ARCHER and MacDONALD Ltd.

St. Peters Road

Parkdale