

Bread the old-fashioned way

ROME BAKED BREAD

1 tsp. sugar
 1 cup lukewarm water
 2 envelopes dry yeast
 2 cups shortening
 2 cups lukewarm water
 15 cups all purpose flour
 1/2 tsp. salt

Dissolve sugar in 1 cup lukewarm water. Sprinkle yeast on top of water and let stand 10 minutes. Stir shortening into 2 cups lukewarm water and well stirred yeast and mix well. Add 4 cups flour, a cup at a time, beating well after each addition.

Blend in salt, water, enough of the remaining flour to make dough stiff enough to be easily handled. Turn dough into greased bowl. KNEAD dough until it is smooth and elastic about 2 minutes; then place in greased bowl and cover with clean towel. Let rise in a warm place for two hours or double in bulk.

Punch dough down and pull sides into centre. Turn on to floured board and knead 3 minutes. Divide dough into 4 equal portions and knead each portion into a ball. Cover halves of dough with clean towel and let stand, for 10 minutes.

Shape each ball of dough into a loaf and place in a greased 9x4 1/2 x 2 1/2 inch loaf pan. Cover with a clean towel and let rise in a warm place, free from drafts for 1 1/2 hours or until double in bulk.

Bake in preheated hot oven, 400 degrees for 15 minutes. Then reduce heat to moderately hot, 375 degrees and continue to bake bread for about 45 minutes longer or until it is golden brown and sounds hollow when tapped with finger.

Unmold loaves immediately and cool on wire cake racks. Allow bread to cool thoroughly before eating. Delicious plain or toasted, with home-made jam or preserves.

MRS. ROY CUTCLIFFE AUGUSTINE COVE

QUICK BISCUITS

5 cups flour
 10 tsp. baking powder (level)
 1 tsp. salt
 2 1/2 cup shortening
 2 cups milk
 Milk shortening with flour, baking powder and salt till crumbly. Add milk; bake in a hot oven.

MRS. HUBERT GILLIS INDIAN RIVER W. I.

DATE BRAM MUFFINS

3 cup butter
 3 cup brown sugar
 1 egg
 1/2 cup milk
 1/2 cup water
 1 cup Quaker Natural Bran
 1 cup Quaker flour (all-purpose)
 4 cups baking powder
 1/2 cup dates (stoned and chopped)
 Cream butter and sugar, add well beaten egg, milk and water. Into bran, sift flour, salt and baking powder. Beat well, stir in dates and pour in greased muffin pans. Bake in moderate oven about 30 min. Temperature 375 degrees.

GLADYS HECKERLY INDIAN RIVER W. I.

CORNMEAL MUFFINS

1/2 cup butter or shortening
 1/2 cup sugar
 1 egg beaten
 1/2 cup milk
 1 cup cornmeal
 1 cup flour
 2 tsp. B. Powder
 1/2 tsp. salt

MARGARET HULING BAL TIC, LOT 18 W. I.

TEA BISCUIT

2 cups flour
 1/2 tsp. salt
 3 tsp. baking powder
 1 1/2 cup shortening
 1 cup milk
 Sift flour, baking powder, salt into mixing bowl blend in shortening make hollow in centre add milk stirring with fork.

Turn out on floured board knead smooth roll out 1/4 inch thick. Cut with cutter. Bake in hot oven 12-15 minutes.

MRS. DONALD J. MacLELLAN DE GROS MARSHI

ICE BOX ROLLS

4 tsp. shortening
 1/2 tsp. salt
 1/2 cup white sugar
 1 egg
 Beat above together. Dissolve 1 yeast cake in 1 cup lukewarm water; Add 1/2 above mixture. Add one cup lukewarm water and mix in 5 cup flour.

Knead well and place in warm place to rise double in size. Mix down and place in refrigerator overnight. Shape and put in pan let raise 3 to 5 hours. Bake 16 to 25 minutes.

MRS. FRANK H. WATTS (ALPHA W. I.) YORK

BROWN BREAD

2 cups cornmeal
 1 cup molasses
 1 cup Graham flour, or whole wheat
 1 tsp. salt
 2 cups sour milk
 2 tsp. shortening
 1 tsp. soda
 Place in top double boiler and steam.

MRS. W.H. BURNS BAL TIC LOT 18 W. I.

BRAM MUFFINS

1 cup flour
 1 1/2 cups bran
 3 tsp. baking powder
 1 tsp. salt
 1/2 cup sugar
 1/4 cup milk
 1/2 cup melted shortening
 2 eggs
 Sift dry ingredients, mix in melted shortening. Beat the eggs add milk and blend into dry mixture.

Pour into greased muffin tins. Bake 15 to 20 min at 375 degrees

BETA MANN INDIAN RIVER W. I.

BUTTER BISCUITS

2 cups flour
 4 tsp. baking powder
 1/2 egg salt
 3 tsp. sugar
 1/2 cup chilled butter
 1/2 cup milk

MABEL MacLELLAN INDIAN RIVER W. I.

WHOLE WHEAT BREAD

Measure 3 sifters of white flour and 1 sifter of whole wheat flour into a bowl.
 Add 2 tsp. of salt and 2 tsp. of shortening set aside.
 Sift 1 yeast cake in 1/2 cup of lukewarm water and 1 tsp. of sugar. Let stand 10 minutes.
 Stir into flour mixture, then add 1/4 cup molasses with enough water to make dough knead well.
 Let rise 4 hours, place in pan and let rise 1 hour. Bake in 350 oven.

HELEN TURNER INDIAN RIVER W. I.

BRAM MUFFINS

2 tsp. shortening
 1 cup brown sugar
 1 egg salt
 1/2 tsp. salt
 1 cup sour milk
 1 tsp. soda (dissolved in the milk)
 1 cup flour
 1 tsp. baking powder
 2 cup all bran
 1 cup raisins
 Mix in order given. Bake about 20 minutes in moderate oven.

MABEL MacLELLAN INDIAN RIVER W. I.

CREAM BISCUITS

2 cups flour
 2 tsp. cream of tartar
 1 tsp. soda
 1 tsp. salt
 Mix the dry ingredients and stir in enough sweet cream to make a soft dough.
 Pat down on floured board and cut out. Bake in hot oven.

MABEL MacLELLAN INDIAN RIVER W. I.

FARM AND GARDEN SEEDS

Wholesale and Retail
 When you require Seeds call
HALIFAX SEED Co.
 (P.E.I.) Ltd.
 72 Queen St. Dial 894-8332
 Charlottetown

BRAM MUFFINS

1 cup flour
 1 tsp. baking soda
 1 tsp. salt
 2 cups bran
 1 cup milk
 1/2 cup molasses
 1 egg well beaten.
 Sift together the flour, baking soda, salt and then add bran. Mix milk, molasses and egg together. Add wet ingredients to dry ingredients. Bake 30 minutes at 400 degrees.

BAL TIC LOT 18 W. I.

BISCUITS

2 cups sifted flour
 4 tsp. baking powder
 1/2 tsp. salt
 1 orange (juice and rind)
 1/2 cup milk
 1 egg
 1/2 cup sugar
 Mix flour, baking powder and salt. Beat egg, add sugar, milk, orange juice and rind. Combine liquids with dry ingredients.
 Let rise in warm place 1/2 hr. Bake in moderate oven.

MABEL MacLELLAN INDIAN RIVER W. I.

NUT BREAD

4 cups flour
 4 tsp. baking powder
 1 1/2 cups walnuts
 1 egg
 3 tsp. sugar
 1 1/2 cups milk
 1 tsp. salt
 Mix flour, baking powder and salt. Add sugar. Beat egg and add with milk to first mixture. Knead for a few minutes. Place in pan and let rise for 15 minutes. Bake in moderate oven.

MABEL MacLELLAN INDIAN RIVER W. I.

PLAIN MUFFINS

2 cups flour
 2 tsp. sugar
 1/2 tsp. salt
 3 tsp. baking powder
 1 egg
 1 cup milk
 1/2 cup butter melted.
 Sift together flour, sugar, salt and baking powder. Beat egg, add milk and melted butter. Stir lightly. Fill greased muffin tins 2/3 full. Bake in hot oven 400 degree 25 minutes or until done. Serve hot.

MRS. LLOYD FERGUSON 282 ALLAN ST. PARKDALE

BANANA BREAD

1/2 cup melted butter
 1 cup white sugar
 1 unclenched egg
 3 mashed bananas
 ● two tracks to serve you
 ● 2-way radio

ALBERT THOMAS Petroleum Products Graham St. East Dial 4-6410

1 1/2 cups flour

1 tsp. soda
 Beat together melted butter and sugar. Add egg and beat again.
 Add bananas, then flour, soda, and salt. Cook 1 hr. in slow oven.

MABEL MacLELLAN INDIAN RIVER W. I.

ORANGE BREAD

2 cups sifted flour
 2 tsp. baking powder
 1/2 tsp. salt
 1 orange (juice and rind)
 1/2 cup milk
 1 egg
 1/2 cup sugar
 Mix flour, baking powder and salt. Beat egg, add sugar, milk, orange juice and rind. Combine liquids with dry ingredients.
 Let rise in warm place 1/2 hr. Bake in moderate oven.

MABEL MacLELLAN INDIAN RIVER W. I.

PATRICIA MacLELLAN INDIAN RIVER W. I.

CHEERY LOAF

Butter, the size of an egg
 1 cup brown sugar
 1 egg
 2 cups flour
 3 tsp. baking powder
 1/2 tsp. soda
 1/2 cup walnuts
 1 small white cherry
 1 cup cherry liquid and milk
 Mix ingredients in order and pat in a loaf. Let stand 20 minutes. Bake 45 minutes.

MRS. FRANCES GALLANT INDIAN RIVER W. I.



We stock our shelves with the newest drugs, and are able to fill most prescriptions without a second's delay. We never sacrifice speed for accuracy, however... each prescription is carefully and painstakingly compounded.

REDDINS DRUGS

Richmond St.

Charlottetown

NEED TO SHOUT...



Everyone Knows That The
FACTORY OUTLET
UNDERSELLS EVERYONE

Yes, it's the truth... wise homemakers know that their dollar goes a lot further when they shop at the FACTORY OUTLET in Charlottetown... and it's no wonder because our motto is "We will not be undersold!"... check yourself and see the savings always in effect at our store.

THE FACTORY STORE

196 Queen St., Charlottetown