

United Farmers of Canada

Saskatchewan Section Limited



(WOMEN'S SECTION)

COOK BOOK

1940

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THE EXECUTIVE OF THE U.F.C. WOMEN'S SECTION



Back Row: Mrs. C. Mullet, Wilkie, convener of Junior Work; Mrs. R. J. Eli, Colonsay, convener of International Relations; Mrs. S. Finley, Elstow, co-convener of Mental Health, and Mrs. H. Crofford, Asquith, convener of Education.

Front Row: Mrs. Mabel Bradley, Milestone, president; Mrs. C. Mycroft, Elstow, convener of Mental Health; Mrs. S. W. Yates, Saskatoon, convention secretary; Mrs. J. M. Tomlinson, Bethune, convener of Legislation; Mrs. Warren Hart, Landis, Director.



We, the Executive of the U.F.C. Women's Section acting in accordance with the expressed wish of delegates to the Farm Women's Week held at the University of Saskatchewan, June 1939, present this cook book of tested favorite and economical recipes.

We hope that those who buy these books will enjoy using them as much as we have enjoyed preparing them.

To the ladies who contributed their best recipes and to the Commercial Co-operatives and others who so willingly gave us advertising, we extend our earnest and sincere thanks.

Mrs. MABEL BRADLEY,
President, Women's Section, U.F.C.



A Message

To all farm women who are not familiar with the sponsors of this Cook Book, we desire to outline briefly the aims and objectives of the Women's Section of the United Farmers of Canada.

The members of this association believe that while the male membership of the U.F.C. is performing excellent service in the economic field of farm life, there is a very definite place for women's work along social and educational lines. Home conditions, after all, on the farm form the basis of the the entire agricultural industry, and every farm woman recognizes that the home life on the farm is not what it should be. The women membership of the U.F.C. and the officials seek legislative and economic changes which will make improvement in our home life possible. They continually bring these ideas before governments and other authorities. We believe that every farm home should be equipped with all available modern conveniences; that social, educational and health services should be within the reach of every farm family; that our boys and girls should have equal opportunity with others to enter the higher educational institutions, and that there should be a place for them upon the farm where they can establish their home.

Our work is a very serious and important matter, and we regret to find that so many farm women are content to accept present deplorable conditions without an endeavor on their part to join with others in association to remedy this situation.

We extend a very hearty invitation to all farm women to meet with us at the Farm Women's Week which is held at the University of Saskatchewan during the month of June every year.

Please write Central Office at Saskatoon for further particulars.

Mrs. MABEL BRADLEY,
President, Women's Section, U.F.C.

BEVERAGES

Add to your meals some merriment and thought of kith and kin;
And then as a prime ingredient, plenty of work thrown in.



COFFEE

(Mr. Ben Peterson, Saskatoon)

Buy only the best brand of coffee. Sew a muslin bag (not too thin) on stiff wire ring to fit the top of an earthenware coffee pot. Put one level tablespoon of coffee per cup and one for the pot in the muslin bag. Pour freshly boiling water over coffee. Let stand a few minutes.

TEA

(Mr. T. R. Bradley, Milestone)

Rinse teapot with boiling water. Put teaspoon of tea for each cup desired. Pour freshly boiling water on the dry leaves. Infuse five or six minutes, then serve immediately.

CRANBERRY JUICE

(Mrs. W. B. Hartie, Saskatoon)

2 cups cranberries
2 cups water
 $\frac{1}{4}$ cup sugar.

1. Pick over and wash the cranberries.
2. Add water, cover and cook until very soft.
3. Pour into jelly-bag and drip the juice.
4. Add sugar to juice, stir till dissolved, heat to boiling.
5. Pour into sterile bottles and seal.

GRAPE JUICE

(Mrs. W. B. Hartie, Saskatoon)

4 quarts Concord grapes
1 cup sugar.

1. Wash grapes; remove from stems.
2. Heat slowly until skins burst, cook until very soft; stirring constantly.
3. Drip in jelly-bag; finish as cranberry juice.

SHRIMP COCKTAIL IN PEPPER CASES

(Mrs. Wm. Bradley, Milestone)

Remove tops from green peppers, chill in ice water and place in a bed of crushed ice. Fill with shrimp, cooked or canned, and cover with cocktail sauce. Crab meat or lobster may be substituted.

APPETIZERS

(Mrs. W. B. Hartie, Saskatoon)

1

1 cup of apple juice
1 cup of loganberry juice.

Mix well and serve cold.

2

1 pint of cranberry juice to one can of apple juice. Serve cold.

3

Juice of 3 oranges
1 lemon
1 can apple juice.

Mix well and serve cold.

4

1 can apple juice
Juice of 1 can of unsweetened cherries
2 tablespoons sugar.

Mix well and serve cold.

5

Juice of 3 oranges
2 grapefruit
1 cup of juice of one can of unsweetened cherries or loganberry juice
3 tablespoons sugar
1 cup pineapple juice.

Mix well and serve cold.

SAUERKRAUT JUICE

(Mrs. W. Hart, Landis)

Mix sauerkraut and tomato juice in such proportions as liked. Serve well chilled and pass with it tiny crackers spread with softened cream cheese.

RASPBERRY VINEGAR

(Joyce Bradley, Milestone)

- 4 quarts raspberries
- 1 quart mild vinegar

Sugar (1 lb. to 1 pint of liquid). Pour vinegar over berries and set away until following day. Mash berries and set away for another day. Strain and measure juice. Add required amount of sugar. Heat slowly and skim. Boil for 25 minutes, then pour into bottles. Use with water according to taste.

CHOCOLATE SYRUP

(Mrs. H. A. Anslow, Lumsden)

- $\frac{1}{2}$ cup cocoa
- 1 cupful sugar
- 1 cupful water
- Pinch of salt.

Combine the cocoa and sugar thoroughly, add the water gradually and bring slowly to a boil, stirring constantly. Boil slowly for about 10 minutes. Keep in a covered jar in a cool place. Use about two tablespoons to a glass of milk.

GINGER BEER

(Mrs. F. E. Smith, Rocanville)

- 2 ozs. whole ginger
- 2 lbs. white sugar
- 2 gallons boiling water
- 1 oz. cream of tartar
- 2 lemons sliced thin.

Simmer slowly for 20 minutes and then cool to lukewarm. Add 1 yeast cake and let ferment for 24 hours. Strain and bottle.

FRUIT PUNCH

(To Serve 75)

(Mrs. W. B. Hartie, Saskatoon)

- 3 dozen lemons
- 1 dozen oranges
- 1 cup grated pineapple
- 10 cups sugar
- 10 cups water.

1. Make a syrup of water, sugar and rind of 3 lemons and 3 oranges; boil 10 minutes.
2. Cool, add fruit juices, strain.
3. Dilute as required.

NOTE.—A few sprays of fresh mint may be used to flavor; add to mixture, let stand 2 or 3 hours or chop mint very finely and add to punch before serving.

CARAMEL MILK

(A Hot Drink)

(Mrs. Josephine Kilpatrick, Legend, Alberta)

Carmelize 1 cup sugar in iron frying pan, so that will run in a dark brown syrup, but is not burned. Add about 4 cups liquid coffee (not strong) and simmer slowly until syrup is dissolved. Cool and store in quart sealer. There will be about 3 cups. To use: Heat 1 cup skim milk per person, and pour milk over 1 or 2 tablespoons caramel liquid, placed in bottom of each cup. This cheerful well-flavored drink requires no sugar or cream.

EGGNOG

(Ruth Bradley, Milestone)

- 1 egg
- $\frac{3}{4}$ cup milk
- 1 tablespoon sugar
- Vanilla
- Salt.

Beat egg yolk and sugar till blended. Add milk slowly, beating until all is blended. Add salt and vanilla and last the beaten white of egg. All ingredients must be chilled. Serve one. Omit sugar and add chocolate syrup to taste for chocolate eggnog.

CHOCHECHERRY CORDIAL

(Mrs. L. Holmes)

- 3 gals. ripe chokecherries
- 1 gal. cider vinegar
- 1 gal. water
- Sugar.

Put cherries through chopper, add vinegar and half the water. Stir well and let stand overnight. In the morning strain and add the rest of the water. Measure and add as much sugar as there is liquid. Boil 5 minutes, skim and seal.

ICED TEA

(Mrs. P. G. Bradley, Milestone)

- 2 cups hot tea
- $\frac{1}{2}$ cup sugar
- 2 oranges
- 2 lemons
- 1 large bottle of ginger ale.

Pour tea over sugar. When cool cut oranges and lemons. Chill. Before serving add ginger ale and ice.

SWISS CHOCOLATE

(Joyce Bradley, Milestone)

- 2 squares unsweetened chocolate
- 1 cup cold water
- 3 tablespoons sugar
- 1 tablespoon butter
- Salt
- 3 cups milk.

Cut chocolate coarsely. Place chocolate and cold water in upper part of double boiler over direct heat. Stir until chocolate melts and blends. Add sugar, butter and salt. Boil 4 minutes, stirring constantly. Place over hot water. Add milk gradually. When hot, beat with rotary beater until light and frothy. Serve immediately, topped with whipped cream.

UNCOOKED GRAPE JUICE

(Mrs. P. G. Bradley, Milestone)

- 1½ cups whole grapes, washed
- ¾ cup sugar.

Put in sterilized jar and pour to overflowing with boiling water. Seal immediately.

ORANGE SOUP

(Margaret Atkinson, Springwater)

- 2 cups orange juice
- 2 cups water
- 4 tablespoons sugar
- 1 tablespoon arrowroot.

Bring the orange juice and water to the boiling point. Add the arrowroot wet with a little cold water. Cook one minute and strain, add the sugar and put away to cool. When ready to serve put a tablespoon of cracked ice in a lemonade glass and pour in the orange soup. Current, raspberry, and blackberry soups may be made in the same way.

LEMON SYRUP DRINK

(Mrs. M. M. McKechnie, Stone)

(Mrs. J. D. Evans, Aberdeen)

(Mrs. Mark Cox, Biggar)

- 2 ounces citric acid
- 1 ounce tartaric acid
- 1 dessertspoon epsom salt
- 5 lbs. white sugar
- 6 lemons (juice and grated rind)
- 3 pints boiling water.

Mix thoroughly and strain when dissolved. Put in sealers, does not require boiling. For orange drink use 6 oranges and 2 lemons instead of 6 lemons.

TOMATO APPETIZER

(Mrs. J. L. Buckley, Regina)

- 5 cups tomato juice
- 4 teaspoons malt vinegar
- 1 tablespoon salt
- 4 teaspoons lemon juice
- 1 teaspoon Worcestershire sauce
- 1 teaspoon tabasco sauce.

Mix ingredients together, chill thoroughly and serve with salt wafers spread with cheese and toasted. A dash of paprika adds a pleasing color. Serves 12 to 16.

LEMON AND ORANGE DRINK

(Mrs. J. Johnston, Wilcox)

- 4 oranges
- 3 lemons
- 4 lbs. white sugar
- 2 ozs. citric acid.

Grate the yellow rind of orange and lemon, add acid and sugar and 2 quarts of boiling water. When cool add juice of oranges, and lemons and allow to stand for 24 hours. Then strain and bottle. Add 1 or 2 teaspoons to each glass of water.

BREADS

Bread has been called the "Staff of life,"
The making of which is a trial to a wife.
But when you try these muffins and rolls,
The burden will be lifted from off your souls.



BREAD CAKE

(Mrs. B. D. Trew, Trewdale)

- 2 cups brown sugar
- 2 cups raisins
- Butter—size of an egg
- 1½ cups water

Cook. When cool add:

- 2 cups bread sponge
- 2 eggs (well beaten)
- 1 teaspoon soda
- 1 teaspoon baking powder
- 2 teaspoons cocoa
- Spice
- 2½ cups flour.

Bake in loaf tin. Nice for sandwiches.

BROWN BREAD

(Mrs. Ed. Mitton, Milestone)

- 4 cups lukewarm water
- 2 cups rolled oats
- 1½ cups flour
- 1 yeast cake
- 1 tablespoon salt.

Make in a sponge night before. Next morning add to the sponge 1 cup of molasses, soda the size of a pea in the molasses. Flour to make not too stiff.

TOMATO BREAD

(Mrs. H. A. Anslow, Lumsden)

- 2 cups tomato juice
- 2 tablespoons shortening
- ¼ cup sugar
- 1 teaspoon salt
- 1 cake yeast
- ½ cup lukewarm water
- 5½ to 6 cups flour.

Scald tomato juice, add shortening, sugar and salt. When lukewarm, add yeast which has been dissolved in the water. Add flour and knead until elastic. Let rise until doubled in bulk, shape into loaves and place in well greased pans. Allow to rise again. When light, bake in a hot oven (400 degrees F.) about an hour. Makes two loaves.

JULECAKE

(Norwegian Christmas Bread)

(Mrs. Neilson, Loreburn)

- 1 cake compressed yeast
- ¼ cup lukewarm water
- 1 quart sifted flour
- ½ pint lukewarm milk
- ½ lb. butter
- ½ cup sugar
- 1 cup seedless raisins
- 8 cardamon seeds
- 1 cup citron (chopped fine).

Soak the yeast in the lukewarm water. Meanwhile rub the shortening into the flour. Shell the cardamon seeds and crush the inside kernel with a rolling pin. Add with the sugar, raisins and citron to the flour mixture, then add the milk and softened yeast. Mix well and let rise for about 1½ hours. Knead well and put into well greased loaf pans. Let rise again until double in bulk then bake in a moderate oven for about one hour.

EASTER BREAD

(Mrs. Jacqueline Bonitz, Tichfield)

- 7 lbs. flour
- 1½ lbs. butter
- 1¼ lbs. raisins
- 1¼ lbs. currants
- ½ lb. shelled almonds
- 2 cups sugar
- 5 eggs
- ½ lb. mixed peel
- 1 yeast cake
- 1 quart milk (lukewarm)
- 1 tablespoon salt
- Grated peel of 1 lemon
- 1 teaspoon nutmeg
- 1 teaspoon mace
- 1 teaspoon cinnamon.

Shell almonds and chop fine. Mix dry ingredients. Put in yeast and milk and mix like bread dough. Bake in moderate oven. This makes about 12 loaves the size we buy. It improves if a few days old.

DATE ROLL

(Mrs. C. H. Garanson, Weyburn)

Use piece of light dough. Spread with a mixture of dates which have been put through food chopper, mixed with cream until it forms a paste. Roll up and snip scissors about $\frac{1}{2}$ inch apart quite deep. Let rise double in size. Bake in hot oven. When baked ice with seven-minute frosting. Use next day.

STEAMED BROWN BREAD

(Mrs. Alex. Dell, Edfield)

- 2 cups ground wheat or graham flour
- 2 cups white flour
- 1 teaspoon soda
- $\frac{3}{4}$ cup sugar
- 1 teaspoon salt
- $\frac{1}{4}$ cup dark molasses
- $2\frac{1}{4}$ cups sour milk or buttermilk.

Sift dry ingredients and add molasses and milk. Mix well and turn into mould and steam two hours or longer. Best when hot. If cut with a string it doesn't make it soggy.

CHEESE BREAD

(Mrs. H. A. Anslow, Lumsden)

- 1 cup boiling water
- 3 tablespoons white sugar
- 1 cake compressed yeast
- 3 cups milk
- 4 tablespoons shortening
- $1\frac{1}{2}$ tablespoons salt
- 2 cups grated cheese
- Flour.

In the boiling water, dissolve the sugar; cool to lukewarm and crumble in yeast. Scald milk, and in it melt shortening and dissolve salt. Cool to lukewarm. Beat in 4 cups of flour to make a sponge. Add yeast and beat until full of bubbles. Cover and let rise in warm place, free of draught, until light. Work in the cheese, and sufficient flour to make a dough which, though soft, may be handled on a lightly floured board. Knead until smooth, using just enough flour to prevent the dough from sticking to board. Place in a greased bowl, cover and let rise until doubled in bulk. Bake in a moderately hot oven, 375 degrees F., about 50 to 60 minutes, or until loaves sound hollow when tapped on bottom.

WHITE BREAD

(Mrs. Charles Sittler, Landis)

- 4 cups warm potato water
- 4 cups warm water
- 1 cake dry yeast.

Enough flour to make thick batter. Soak yeast cake in half cup warm water for 30 minutes. Add to batter and let rise overnight in warm place. In the morning add 2 tablespoons salt, 8 tablespoons sugar, 8 tablespoons shortening. Add enough flour to make a soft dough but not sticky, and knead. Let rise, when light knead down and let rise again. When light shape into loaves. Let rise until $2\frac{1}{2}$ times original size and bake in moderate oven.

PARKER HOUSE ROLLS

(Mrs. G. R. Hart, Landis)

- 2 cups scalded milk
- 3 tablespoons butter
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 yeast cake
- $\frac{1}{4}$ cup warm water
- Flour.

Dissolve yeast in warm water. To the milk add butter, sugar and salt. When lukewarm add the dissolved yeast and stir in flour to make a batter. Let rise overnight. Add enough flour to knead. Make a soft dough. Let rise again, turn out on a floured board, knead slightly and roll out to $\frac{1}{8}$ inch thickness. Cut with a biscuit cutter, crease through the centre with the handle of a case knife and brush one half with melted butter. Fold and press the edges together, place in pan one inch apart. Cover and let rise. Bake for 15 minutes in hot oven.

HOMEMADE BREAD STARTER

(Mrs. Percy Lightle, Keeler)

Save 1 quart potato water and add 2 or 3 well mashed potatoes. Add $\frac{1}{2}$ cup sugar and 1 teaspoon salt. When blood warm, add one yeast cake, place in warm place and when very frothy stir down and put in a cool place till wanted. Bread made with starter only takes 3 or 4 hours. When wanted for bread, use all but one cup of the yeast, leave that to start your next batch of yeast.

SWEET ROLLS

(Mrs. N. Fredlund, Percival)

- 2 cakes yeast
- $\frac{1}{2}$ cup tepid water
- 5 cups sweet milk
- 4 tablespoons butter
- 12 tablespoons sugar
- 2 teaspoons salt
- 16 cups flour
- 4 eggs
- 8 cardamon seeds (shelled and crushed).

In evening: Put yeast in water. Scald milk, add butter, salt, and 4 tablespoons sugar. Let cool until lukewarm, then beat into the yeast 6 cups flour. Let rise over night. Next morning: Cream together eggs, 8 tablespoons sugar, cardamon seeds. Beat into sponge. Add 10 cups flour or enough to make firm dough. Let rise until double in bulk. Form into buns. Let rise till light. Brush tops with beaten egg before placing in a moderate oven. Bake for 30 to 40 minutes.

ROLLS

Roll some of the dough into a sheet, spread with soft butter, sprinkle with sugar and cinnamon, raisins. Roll up and cut with sharp knife into $\frac{3}{4}$ inch slices. Place cut side down side by side in baking pan and let rise till light. Brush with beaten egg and bake 25 minutes in moderate oven.

DELICIOUS ROLLS

(Mrs. John Mollenken, Sr., Milestone)

- 1 pint milk
- Butter—size of an egg
- 1 egg white
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup yeast
- Flour to mould.

Boil the milk and while hot add the butter. When lukewarm add the beaten egg white, sugar, yeast and flour. Let rise over night. Work down and let rise again. Roll out to the thickness of your finger. Cut the rolls the size you wish. Butter half very slightly and turn the other half over the buttered half. Place in baking tins and set in a warm place until very light. Bake quickly.

FINGER ROLLS

(Mrs. Percy Lightle, Keeler)

Bring one cup cream to the boil, cool, add 2 tablespoons sugar, 1 teaspoon salt, $\frac{1}{2}$ cup starter, add flour to make soft dough, let rise about 2 hours or until light then form in long rolls, let raise very light and bake in hot oven till lightly browned.

OVERNIGHT BUNS

(Mrs. H. Sauvie, Milestone)

At 9 o'clock in the morning soak 2 yeast cakes in 1 cup of water. Let stand $\frac{1}{2}$ hour then add 1 cup water and enough flour to make a stiff batter. Let stand $3\frac{1}{2}$ hours, then add 3 cups water, $1\frac{1}{2}$ cups sugar, 3 eggs, 1 cup shortening, 2 teaspoons salt, enough flour to stiffen like bread. Sit in cool place to rise. About 4 o'clock punch down. Let rise again and put in pans and let rise over night in cool place. Bake in the morning.

THREE-DAY BUNS

(Mrs. Bert Seyrup, Wynyard)

At noon put into a quart sealer 1 cup flour, 1 cup water, 1 yeast cake. Let soak till next morning. Then add 1 cup sugar, 1 cup shortening, 6 cups cold water, handful salt, flour to stiffen. Knead well and keep kneaded down. Let stand till night. Mould into buns at night and bake the next morning.

BISMARCKS

(Mrs. Al Toeves, Livelong)

- 1 cup butter
- 6 eggs
- Salt
- 1 cup milk
- $\frac{1}{2}$ cup sugar
- Nutmeg.

Make a yeast sponge with 1 cake of yeast. Let rise over night and in the morning add the above ingredients. Use flour to make stiff dough. Let this double its proportion. Roll out to $\frac{1}{4}$ inch in thickness. With teaspoon put on little heaps of fruit. Place other half over first half. With round cutter cut out cookies. Place cookies to rise. Bake in deep fat. Roll in sugar.

BUNS

(Mrs. J. R. Dryden, Tuffnell)

Take 2 cups bread dough, 1 cup granulated sugar, $\frac{1}{2}$ cup lard, 1 cup warm water, 1 egg, raisins may be added if desired, flour to make a stiff dough. Let rise until light. Make buns and put in pans. Let rise again until light and bake.

AIR BUNS

(Mrs. D. C. Spafford, Weyburn)

At noon put 1 yeast cake to soak in 1 cup warm potato water. At night add 2 cups warm water, 1 cup flour, 3 teaspoons salt. Beat well and keep warm. Next morning add 2 cups warm water, $\frac{1}{2}$ cup sugar, 1 cup melted butter, flour to make soft dough.

BUTTERMILK BUNS

(Mrs. Suttler, Milestone)

4 cups buttermilk
 $\frac{1}{2}$ cup sugar
2 eggs
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ cup butter
1 teaspoon salt
1 yeast cake.

Heat milk with sugar in it, soak yeast in $\frac{1}{2}$ cup of lukewarm water. Add eggs, soda and yeast to milk and sugar, add enough flour to make a soft batter. Let rise over night. In the morning add salt, butter and mix stiff. Let rise once and put in pans. Bake in quick oven.

PARTY ROLLS

(Mrs. I. Van Morelehen, Keeler)

6 cups sifted flour
6 lbs. sugar
1 teaspoon salt
1 Fleischman's yeast cake
 $\frac{3}{4}$ cup warm water
1 $\frac{1}{2}$ lbs. butter.

Dissolve yeast cake in warm water. Let rise 2 hours. Pour out on lightly floured board and roll out to $\frac{1}{2}$ inch thick. Butter well and fold from outside to centre. Roll and fold 3 times. Roll to $\frac{1}{2}$ inch thickness and cut in strips 1 inch wide and 8 inches long. Dip in melted butter and lay in baking pan in the form of the figure 8. Sprinkle with sugar and when very light bake in a quick oven about 15 minutes.

FLUFFY ROLLS

(Myrtle Anslow, Lumsden)

At noon put 1 yeast cake to soak in a glass of warm water. In the evening mix together 6 eggs (well beaten), 2 cups of sugar, 1 cup lard softened, 4 cups of warm water, pinch of salt and flour to stiffen. Keep in a warm place overnight. In the morning knead, and as they rise work down until noon. Put in pans. Let rise for five hours. Bake 20 minutes.

WALNUT ROLL OR STRUDEL

(Mrs. S. Sigmeth, Bethune)

$\frac{1}{2}$ cup milk
1 cake Fleischman's yeast
2 tablespoons sugar.

Dissolve yeast in lukewarm milk and sugar. Add:

2 $\frac{1}{2}$ cups flour
1 cup butter
3 eggs (yolks)
 $\frac{1}{2}$ teaspoon vanilla
Salt.

Rub butter into flour and salt. Add dissolved yeast, egg yolks, and vanilla. Mix thoroughly in form of cookie dough.

Filling

2 cups fine chopped walnuts
1 cup sugar
 $\frac{1}{2}$ teaspoon vanilla
Whites of eggs (well beaten).

Mix together. Roll out half the dough, about $\frac{1}{4}$ inch thick, spread half the filling over the dough. Roll up and place in pan. Leave rise for one hour then bake in moderate oven for half hour. Slice when cool.

CINNAMON ROLLS

(Mrs. C. Mullet, Wilkie)

$\frac{3}{4}$ cup shortening
1 cup white sugar
 $\frac{3}{4}$ cup sour cream
1 teaspoon soda
Butter
Sugar
Cinnamon.

Mix shortening and sugar, add sour cream with soda dissolved in it. Put in enough flour to stiffen. Roll out and spread with butter, sugar, and cinnamon. Roll like a jelly roll and cut in slices about one inch thick. Bake.

FRUIT ROLLS

(Mrs. Helen Ward, Mortlach)

- 1 cup butter
- 1 cup brown sugar
- 1 egg
- 1 tablespoon milk (sweet)
- Salt
- 1 teaspoon soda.

Flour to roll (2 large cups).

Filling

- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup dates
- $\frac{1}{2}$ cup figs.

Put all through the chopper. Add enough boiling water to make a paste. Roll dough as for cookies, spread with fruit mixture and roll as jelly roll. Let stand where cold for a while. Slice and bake.

CINNAMON ROLLS

(Mrs. Wm. Souster, Asquith)

Take 1 quart of light bread sponge, add 1 egg, a little mace, $\frac{1}{2}$ cup sugar, 3 cups milk and salt. Beat well with wooden spoon and add flour. Do not mix stiff. Mix down twice, third time take out on board, roll about 1 inch thick. Spread with melted butter, sprinkle with sugar and cinnamon. Roll dough tightly and cut with sharp knife. Bake in moderate oven for 15 to 20 minutes. When cool spread with 1 cup sugar and $\frac{3}{4}$ cup milk or cream boiled until thick. Then spread on top.

CHEESE BISCUITS

(Mrs. O. W. Richardt, Nutana)

- 2 cups flour
- 4 teaspoons baking powder
- 2 tablespoons butter
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup grated cheese.

Sift the flour, baking powder, and salt and rub in the butter. Add the grated cheese and milk to make a soft dough. Roll, put out on board, cut in shapes and bake in hot oven. The dough should be handled as quickly as possible.

TEA BISCUITS

(Mrs. A. E. Pettapiece, Readlyn)

- 3 tablespoons shortening
- 2 cups flour
- $\frac{7}{8}$ cup milk or $\frac{2}{3}$ cup tomato juice
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt.

ORANGE BISCUITS

(Mrs. A. E. Pettapiece, Readlyn)

Mix grated rind of $\frac{1}{2}$ orange and 1 tablespoon orange juice. Dip small sugar cube in mixture and press into centre of each unbaked tea biscuit.

JAM BUNS

(Laura Moess, Mervin)
(Mrs. George Hindley, Palo)

- 2 cups flour
- 3 teaspoons baking powder
- 2 tablespoons sugar
- $\frac{1}{4}$ teaspoon salt
- 1 cup shortening
- 1 egg
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup milk.

Mix flour, baking powder, sugar, salt, shortening as pastry and add other ingredients. Roll out about as thick as for pie crust. Cut in squares and place dab of jam on each square. Fold corners up. Pinch edges. Bake in gem pans.

POTATO BISCUITS

(Miss M. Sutherland, Saskatoon)

- 1 $\frac{1}{2}$ cups flour
- 4 teaspoons baking powder
- 3 tablespoons butter
- $\frac{1}{2}$ teaspoon salt
- 1 cup riced potatoes
- $\frac{1}{2}$ cup milk.

Roll and cut with cutter. Bake in moderate oven until brown.

BAKEMIAN HASKA

(Mrs. J. Sample, Landis)

- $\frac{1}{4}$ cup lukewarm water
- 1 cake Fleischman's yeast
- $\frac{1}{3}$ cup butter
- $\frac{1}{2}$ cup sugar
- 1 egg
- 7 $\frac{1}{2}$ cups sifted flour
- 2 cups milk (scald and cool)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup almonds (chopped).

Dissolve yeast in lukewarm water. Cream butter and sugar. Add egg, milk, dissolved yeast, 2 cups flour. Cover and let rise one hour. Add salt, raisins, nuts, remaining flour. Knead well. Cover and let rise until double in bulk about one and a half hours. Divide into three parts. Shape into three braids and place on well greased pan. Let rise about half hour. Bake. Ice while hot with plain icing.

WAFFLES

(Mrs. Leo. Halldorson, Wynyard)

- 1 pint sweet milk
- $\frac{1}{2}$ cup melted butter
- 3 egg whites
- 2 teaspoons baking powder
- Flour.

Sifted flour to make a soft batter. Beat very hard before folding in stiffly beaten egg whites.

CORN FRITTERS

(Mrs. G. R. Bickerton, Saskatoon)

- 1 can corn (creamed)
- 2 beaten eggs
- 1 cup cracker crumbs
- 1 teaspoon baking powder.

Beat eggs and add to the other ingredients. Have fat hot in fry pan, drop in about 6 spoonfuls and fry till brown. Turn and cook the other side. Serve for dinner or supper.

DAD'S PANCAKES

(Warren L. Hart, Landis)

- 6 eggs
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- 4 cups buttermilk
- 3 teaspoons soda
- Salt

Flour to make medium batter.

Add melted butter last. Serves a family of twelve.

POTATO PANCAKES

(Mrs. G. M. Hewson, Langbank)

- 1 cup mashed potatoes
- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup milk
- 1 egg
- 2 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- 1 teaspoon sugar
- 1 tablespoon soft fat.

Add egg, milk and fat to potatoes, then mixed and sifted dry ingredients. Amount of flour depends on whether potatoes are dry or damp. Batter should spread easily into a flat cake when fried. Fry on a hot greased pan. These are very nice if sugar is omitted and a little minced onion and about $\frac{1}{2}$ cup roast beef cut fine are added, serve with pickles.

SOUR MILK GRIDDLE CAKES

(Pearl Little, Watson)

- 6 cups flour
- 6 cups stale bread crumbs
- 6 teaspoons baking powder
- 3 eggs
- $1\frac{1}{2}$ teaspoons salt
- $2\frac{1}{2}$ teaspoons baking soda
- $3\frac{3}{4}$ cups sour milk
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup melted butter.

Mix and sift dry ingredients. Cover bread crumbs with boiling water, let stand till soft, drain off surplus water. Beat bread till soft, add flour, eggs, milk and butter. Mix as little as possible. Turn only once. Serves a family of twenty.

VERENIKY

(Cottage Cheese Dumplings)

(Mrs. G. Dyak, Hague)

- 1 lb. cottage cheese
- Salt
- 3 egg yolks
- Sour cream—a little.

Shape into balls (egg shape). Make a dough of the egg whites, salt, $\frac{1}{2}$ cup milk and flour. Roll out thin, put a ball on dough, cut out. Press edges together. Boil in boiling water a minute or two. Drain. Fry small onion in butter, add a cup of sour cream and slightly brown—pour over dumplings.

BUTTERMILK OR SOUR MILK SCONES

(Mrs. G. R. Bickerton, Saskatoon)

- 1 cup flour
- $\frac{1}{2}$ teaspoon cream of tartar
- 1 teaspoon baking soda
- Salt
- $\frac{3}{4}$ cup sour milk or buttermilk.

Sift flour, salt, cream of tartar into dish. Mix soda into milk until frothy. Make a light sticky dough. Turn into well floured board, put more flour on top of dough and pat out to about 1 inch thick. Cut in pieces. Put some into hot pan (frying pan or griddle), cook slowly till brown. Turn and brown the other side. To test when cooked, split a side and if not sticky they are done. These are eaten split and buttered while hot. Do not grease the pan.

RICH GRIDDLE CAKES

(Mrs. G. R. Bickerton, Saskatoon)

- 1 cup flour
- $\frac{1}{4}$ cup currants
- 1 tablespoon butter
- 1 egg
- 2 tablespoons sugar
- 4 teaspoons salt
- 1 teaspoon baking powder
- Milk to make a firm dough.

Sift dry ingredients. Add well beaten egg and some milk to make a nice biscuit dough. Roll out on floured board. Cut any shape. Place on hot frying pan or griddle not greased. When brown on one side turn and brown the other. Serve hot or cold. Buttered.

DROP DUMPLINGS

(Mrs. J. Laird, Tuffnell)

- 1 egg
- 1 cup buttermilk
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon baking powder
- 1 piece of butter—size of walnut
- Salt

Flour to make stiff batter.

Drop spoonfuls of the batter into chicken broth or beef stew. Let cook 20 minutes without removing lid. Always cool broth below boiling point and let come gradually to the boil before putting dumplings in.

WHOLE-WHEAT PANCAKES

(Mrs. Rudolph Ronning, Young)

- 1 cup rich milk
- 1 cup whole-wheat flour
- $\frac{1}{3}$ teaspoon salt
- 2 eggs.

Place the milk, salt, and yolk of eggs in a mixing bowl. Beat with an egg beater until well mixed. Add the flour gradually and beat for five minutes with a batter whip or mixing spoon. Fold in the beaten whites of eggs. If a heavy aluminum pan is used no grease is necessary.

ANNABEL'S PANCAKES

(Mrs. Glenn Gesy, Elrose)

- 2 cups flour
- 4 teaspoons baking powder
- 2 well-beaten eggs
- 2 tablespoons brown sugar
- $1\frac{1}{2}$ cups milk or water
- 2 tablespoons melted butter
- Salt.

RAISIN SCONES

(Mrs. H. A. Anslow, Lumsden)

- 3 cups flour
- 2 teaspoons baking powder
- 1 cup butter
- 1 cup lightest brown sugar
- 1 cup sweet milk ($\frac{1}{2}$ cream if desired)
- 1 cup chopped raisins
- 1 egg (white).

Mix and add raisins and well beaten egg white last. Roll about $\frac{1}{2}$ inch thick. Spread with well-beaten egg yolk. Cut into triangles or squares. Bake in hot oven.

ICELANDIC PANCAKES

(Mrs. Sam Magnusson, Spy Hill)

- 2 eggs (well beaten)
- 1 cup white sugar
- 1 cup milk
- Salt
- $1\frac{1}{2}$ cups flour
- Nutmeg or vanilla
- 1 teaspoon baking powder.

Beat into a smooth batter adding more milk till the batter is as thin as thick cream. Drop a spoonful on a sizzling hot frying pan, lightly butter. Brown and turn. When cooked sprinkle with sugar and roll up. Eat either hot or cold.

CHEESE MUFFINS

(Mrs. H. A. Anslow, Lumsden)

- $1\frac{1}{2}$ cups white flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ cup grated cheese
- 3 teaspoons baking powder
- 1 cup milk
- 1 egg.

Mix and sift dry ingredients. Add cheese and mix well. Beat egg, add milk, combine mixtures. Drop in hot, well-greased muffin pans. Bake in a moderate oven.

2-EGG MUFFINS

(Mrs. S. Methers, Weyburn)

- 2 eggs
- $2\frac{1}{4}$ cups pastry flour
- 1 cup milk
- 1 tablespoon butter
- $\frac{1}{2}$ teaspoon salt
- 4 teaspoons baking powder.

This makes 12 muffins.

ICELANDIC PANCAKES

(Punucaka)

(Mrs. A. S. Hall, Wynyard)

- 2 eggs
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup sour cream or buttermilk
- $1\frac{1}{2}$ cups flour
- 2 cups sweet milk.

Beat eggs, add sugar, salt, vanilla, and cinnamon. Dissolve soda in a little boiling water and mix with sour cream, add flour and baking powder, sifted together. Beat well, gradually stir in the sweet milk. To bake: Use fairly heavy griddle pan. Rub bottom of pan with butter tied in a small cloth. Lift pan off fire while you pour about $\frac{1}{5}$ cup batter on it. Tip griddle around until bottom is covered. Set back on fire as quickly as possible. Then turn and bake the other side. Sprinkle with sugar and roll. Sour cream and soda may be omitted, by adding more sweet milk.

BRAN MUFFINS

(Art Ford, Humboldt)

- $\frac{1}{2}$ cup bran
- $1\frac{1}{2}$ cups whole wheat flour
- 2 teaspoons baking powder
- 1 egg
- Butter—size of egg
- 1 cup sugar
- Milk or water.

Mix with milk or water until about the consistency of a fruit cake. Drop by spoonfuls on a greased dripping pan. Bake in quick oven.

BRAN MUFFINS

(Mrs. D. C. Spafford, Weyburn)

- $\frac{3}{4}$ cup brown sugar
- 2 eggs
- Salt
- $1\frac{1}{4}$ cups sour cream
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 cup bran

Flour to make a soft batter.

$\frac{1}{4}$ teaspoon each of cloves, nutmeg and cinnamon, $\frac{1}{2}$ cup raisins may be added.

GRAHAM GEMS

(Mrs. W. Caswell, Okla.)

- 2 eggs
- 1 cup thick cream
- 2 cups sour milk or buttermilk
- 1 teaspoon soda
- $\frac{1}{2}$ cup sugar
- Salt.

Thicken with graham flour.

GRAHAM BREAD

(Mrs. G. J. Lammer, Wilcox)

- 2 cups buttermilk
- 1 teaspoon soda
- 1 cup sugar
- 1 cup raisins, nuts, dates
- Salt
- Graham flour.

Bake in loaf.

DATE LOAF

(Mrs. C. E. Ames, Milestone)

- 1 cup brown sugar
- 1 cup butter
- 2 eggs
- $\frac{1}{3}$ cup boiling water
- 1 teaspoon soda
- 1 lb. dates
- 1 cup walnuts
- 2 cups flour (scant).

DATE LOAF

(Mabel Newell, Gray)

- $\frac{1}{2}$ cup butter
- 1 cup brown sugar
- 1 egg
- 1 cup sour milk
- 1 teaspoon soda
- 1 cup dates (chopped)
- $\frac{1}{2}$ cup nuts
- 2 cups graham flour (or 1 of graham and 1 white flour)

Bake 1 hour.

NUT BREAD

(Mrs. Duncan Broome, Bethune)

- 1 cup chopped dates
- 1 teaspoon soda
- $\frac{3}{4}$ cup boiling water
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ cup butter
- $1\frac{3}{4}$ cups flour
- $\frac{1}{2}$ cup chopped nuts
- 1 egg
- 1 teaspoon vanilla
- Salt.

Sprinkle soda over dates, add boiling water, let stand until cool. Add other ingredients. Bake in moderate oven, about 1 hour.

APRICOT NUT BREAD

(Mrs. W. J. Cusick, Coderre)

- 1½ cups dried apricots
- 2 tablespoons shortening
- ½ cup sugar
- 1 egg
- 1 cup sweet milk
- 2½ cups flour
- 5 teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon soda
- ½ cup chopped nuts.

Wash apricots, cover with water and boil five minutes. Drain, cool, and chop. Cream shortening and sugar, add well beaten egg. Add apricots and milk with dry ingredients, and nuts. Bake in a greased pan one hour.

FRUIT BREAD

(Mrs. H. F. Klindt, Readlyn)

- 2 cups flour
- 4 teaspoons baking powder
- ¾ cup sugar
- ½ cup chopped nuts
- ¼ cup candied citron
- 2 tablespoons candied cherries
- ¼ cup currants
- 2 eggs
- 1 cup milk
- 3 tablespoons butter (melted)

Mix all together and let rise in warm place for 20 minutes. Bake for one hour.

WHITE NUT BREAD

(Miss Cecilia I. Honnef, Barford)

- 3 cups white flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 egg
- 2 cups milk
- 1 cup chopped nut meats
- 1 cup sugar.

Mix and sift dry ingredients. Add milk slowly and then add well-beaten egg. Beat thoroughly and add chopped nut meats which have been dredged with flour. Place in a well-greased loaf tin. Bake in a moderate oven (350 degrees).

BANANA LOAF

(Mrs. E. C. Powell, St. Johns, Newfoundland)

- 1 cup sugar
- ½ cup butter
- 2 well-beaten eggs
- 3 mashed bananas
- 1 teaspoon soda
- ½ cup sour milk
- ½ cup broken nuts
- ¼ teaspoon salt
- 1 teaspoon baking powder
- 2¼ cups flour.

Mix in order given. Dissolve soda in sour milk. Sift salt, baking powder, flour together. Bake in greased bread pan in a medium oven for one hour.

CANDY

A wilderness of sweets.—Milton.



ORANGE FUDGE

(Jean Oddie, Milestone)

- 3 cups sugar
- Grated rind of orange
- 4 tablespoons orange juice
- 1½ cups milk
- 2 tablespoons butter.

Mix sugar, rind and orange juice. Add milk gradually, then butter. Cook until soft ball forms in water. Beat until creamy. Pour in pans.

CHOCOLATE FUDGE SQUARES

(Mrs. W. J. Nixon, Coleville)

- ½ cup butter
- 2 squares chocolate
- 2 eggs (beaten slightly)
- 1 cup sugar
- ½ cup flour
- ½ cup walnuts (chopped)

Bake 25 minutes. Use as cake or candy.

BUTTERSCOTCH

(Mrs. Bertine Nicholas, Milestone)

- 1 cup brown or white sugar
- 1 cup syrup
- ¼ cup boiling water
- ¼ cup butter
- 2 teaspoons vinegar
- ⅛ teaspoon salt.

Cook until real hard in cold water.

SEA FOAM

(Mary Solberg, Milestone)

- 3 cups brown sugar
- Water enough to moisten
- Little vinegar.

Boil until it forms a hard lump in cold water. Beat 2 egg whites stiff. Beat syrup in egg whites gradually.

UNCOOKED CHOCOLATE CANDY

(Mrs. W. Wilkinson, Aberdeen)

- 1 lb. icing sugar
- 4 tablespoons cocoa
- 1 tin sweetened condensed milk
- 1 lb. cocoanut
- 1 teaspoon vanilla.

Mix dry ingredients, add milk and vanilla. Pack in buttered pan.

FRENCH FONDANT

(Mrs. A. E. Jones, Milestone)

- 1 cup corn syrup
- 1 cup water
- 4 cups sugar
- ¼ teaspoon salt.

Stir until sugar is moistened then cover kettle and boil without stirring to 232 degrees, or soft ball in cold water stage. Sprinkle large platter with water and pour candy on it. Set aside to cool to body temperature. Stir until it is consistency of lard. Cover with wax paper and cloth wrung out of cold water. Set aside to cool 24 hours. Put a portion in top of double boiler over hot water. When it softens, put any desired flavoring and coloring, nuts, cherries in. Form into small candies. Can be dipped in chocolate.

PENACHIE FOAM

(Mrs. H. E. Graves, Landis)

- 2½ cups brown sugar
- ½ cup water.

Boil without stirring until it forms a soft ball in cold water. Have white of egg beaten with salt. Pour candy over, beating constantly. As it begins to harden add cup of nuts.

CREAM CARAMELS

(Mrs. P. G. Bradley, Milestone)

- 2½ cups sugar
- 2 tablespoons syrup
- 1 pint cream
- Vanilla.

Boil until it will crack when tried in cold water. Stir constantly while cooking. When cooked pour into pan which is buttered well. When cool cut in squares.

COCOANUT LOAF CANDY

(Mrs. E. Hunt, Wilcox)

- 1 cup milk
- 2 cups white sugar
- ½ cup nuts
- 4 tablespoons butter
- 1 package dates
- ½ cup cocoanut.

Boil the milk, butter and sugar until a little of the mixture will harden when dropped in cold water. Add the chopped dates and continue to cook until the candy leaves the sides of the pan, stirring all the time. Remove from the fire and add cocoanuts and nuts and beat until it starts to get firm. Pour on a clean wet cloth, roll in a loaf and when cool cut in slices.

HEALTH SQUARES

(Mrs. Sarah Gordon, Regina)

- ½ package corn flakes
- 1 cup peanuts
- Syrup
- 1 cup coffee cream
- 1 cup brown sugar
- ½ package rice krispies
- 1 cup cocoanut
- 1 cup syrup.

Cook to soft ball stage. Mix dry ingredients and pour syrup over.

CHOCOLATE FUDGE

(Miss Thelma Ames, Milestone)

- 1 cup white sugar
- ¼ cup corn syrup
- ¼ cup butter
- 1 cup brown sugar
- ½ cup cream
- Salt.

Boil 5 minutes, then add 2 squares chocolate and cook 2½ minutes longer. Add 2 teaspoons vanilla. Beat until creamy. Instead of chocolate, 6 tablespoons cocoa may be put in with sugar and boil all 7½ minutes.

HOME MADE CANDY

(Mrs. W. J. Nixon, Coleville)

- 2 cups finely mashed potatoes.
- Confectioner's sugar.

Mix together. Spread with peanut butter. Roll and cut in pieces. Dip in hot chocolate.

POPCORN BALLS

(Miss Fredell, Pinkham)

- 2 cups white sugar
- ½ cup water
- 1 cup syrup.

Boil until it threads. After corn has been popped, take from the quantity any uncooked or partially cooked grains. Pour the syrup over the popcorn stirring constantly. Rub hands with butter and form the mass into balls of the desired size. Peanuts may be added to the popcorn.

SNOW ICE CREAM

(Miss Beatrice Woods, Colonsay)

- 1 cup sweet cream
- Vanilla
- ½ cup white sugar
- Salt.

Whip the cream; add sugar, vanilla and salt. Mix in light dry snow until stiff.

COCOANUT MAPLE FUDGE

(Mrs. A. E. Pettapiece, Readlyn)

- ⅓ cup corn syrup
- 1 teaspoon maple
- 1 cup shredded cocoanut
- 3 cups brown sugar
- 1 cup cream
- 1 tablespoon butter.

Boil sugar, cream until it forms soft ball in cold water. Beat until light, add cocoanut, flavoring. Turn on buttered dish. Mark in squares.

FUDGE

(Mrs. Lucy E. Day, Mortlach, Sask.)

- ¼ cup melted butter
- ¼ cup corn syrup
- 2 cups white sugar
- ½ cup milk.

Boil 2 minutes. Add 2 teaspoons cocoa. Boil 5 minutes, stirring. Add 1 teaspoon vanilla and beat until creamy. Add nuts.

MARJORIE PAN CANDY

(Mrs. Findlay, Elstow)

- 1 lb. icing sugar
- 1 egg
- $\frac{1}{4}$ lb. ground almonds
- $\frac{1}{2}$ teaspoon vanilla.

Beat egg well. Mix into paste with sugar and almonds and vanilla. Spread on platter or roll into balls and let stand over night.

SMITH COLLEGE FUDGE

(Mrs. A. E. Jones, Milestone)

- 1 cup white sugar
- $\frac{1}{4}$ cup corn syrup
- $\frac{1}{4}$ cup butter
- 1 cup brown sugar
- $\frac{1}{2}$ cup cream
- $\frac{1}{4}$ teaspoon salt
- 2 squares Baker's chocolate
- Vanilla

Mix sugar, syrup, cream, and salt and boil $2\frac{1}{2}$ minutes. Add grated chocolate and boil slowly to 238 degrees or soft ball stage, tested in cold water. Remove from stove and add butter. Allow to cool until syrup is lukewarm. Add vanilla and beat until grained. Pour into buttered pan. When cool cut into cubes. Nuts may be added.

PEANUT BRITTLE

(Mrs. Leng, Ruddell)

- 2 cups white sugar
- 1 cup water
- 2 lumps butter—size of walnuts
- 2 teaspoons vanilla
- 1 cup white syrup
- 2 cups shelled peanuts
- 2 teaspoons soda.

Boil sugar, syrup and water to hard ball stage. Add peanuts (leave brown skins on) and when syrup begins to show tan color add butter and stir till melted. Dissolve soda in vanilla and add. Pour in greased pan.

CANDY

(Mrs. J. H. Wesson, Maldstone)

- $\frac{1}{2}$ lb. butter
- $\frac{3}{4}$ cup syrup
- 3 cups brown sugar
- 2 tablespoons cream.

Boil $\frac{3}{4}$ hour or until a little sets hard in cold water. A few walnuts can be put in one corner and cocoanut in another. Pour candy over.

FUDGE

(Amy Mitchell, Sister Butte)

- 2 cups sugar
- $\frac{1}{3}$ cup syrup
- 4 tablespoons cocoa
- $\frac{1}{2}$ cup milk
- 2 tablespoons butter.

MOLASSES CANDY

(Mrs. A. E. Jones, Milestone)

- 1 cup molasses
- $\frac{1}{2}$ cup water
- 1 teaspoon cream of tartar
- 3 cups sugar
- 1 tablespoon vinegar
- $\frac{1}{4}$ teaspoon salt.

Mix sugar and cream of tartar, salt, add vinegar, molasses, water. Stir until sugar is dissolved. Boil without stirring until it hardens in cold water. Pour into buttered pans. When cool enough pull. With shears, snip into sticks or small pieces.

ALMOND TOFFEE

(Mrs. Thos. McCulloch, Landis)

- 1 lb. brown sugar
- 2 tablespoons butter
- $\frac{1}{2}$ lb. blanched and halved almonds
- $\frac{1}{2}$ teaspoon water
- $\frac{1}{2}$ lemon.

Melt butter in saucepan, add the sugar and water and the grated rind of half a lemon. Boil over the fire until set, then stir in the lemon juice. Butter a flat tin and arrange the almonds on it. Pour in the boiled syrup and leave to set. Break into pieces and store in an air-tight tin.

BROWN SUGAR CANDY

(Mrs. A. E. Jones, Milestone)

- 2 cups brown sugar
- $\frac{1}{2}$ cup cream or milk
- Butter
- 4 tablespoons corn syrup
- $\frac{1}{4}$ teaspoon salt
- Vanilla or maple flavoring.

Mix the ingredients together, except flavoring. Stir until sugar is moist, and boil slowly to soft ball stage 236 degrees or test in cold water. Remove from stove and cool to blood heat then beat until it gets thick. Add walnuts or cocoanut or cherries or raisins, if desired. Pour into greased pans. Cut into cubes when cool.

MARSHMALLOWS

(Ruth Glenn, Milestone)

- 2 envelopes Gelatine
- 2 cups sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup cold water
- $\frac{3}{4}$ cup boiling water
- 1 teaspoon vanilla.

Boil sugar and boiling water together until syrup tests three stage (thread forms when syrup drops from edge of silver spoon). Remove from fire. Soften gelatine in cold water. Add to hot syrup and stir until dissolved. Add salt and flavoring. Beat until mixture becomes thick, fluffy and cold. Pour into pans (size about 8 x 4 inches) thickly covered with powdered sugar, having the mixture one inch in depth. Let stand in a cool place (not a refrigerator) until thoroughly chilled. With a wet, sharp knife, loosen around edges of the pan and turn out on board lightly covered with powdered sugar. Cut in cubes and roll in powdered sugar. Fruit juices in place of part of the water, or nuts, chocolate, or candied fruits, chopped, may be added—or the plain ones rolled in grated cocoanut before being sugared. Dates stuffed with this confection are delicious.

JEWEL FUDGE

(Mrs. Wes, Cullen, Kindersley)

- 2 cups brown sugar
- 1 tablespoon butter
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup milk
- 1 tablespoon peanut butter.

Dissolve sugar, milk, butter, peanut butter over heat. Boil until soft ball forms. Cool partially, add vanilla. Beat until creamy.

XMAS LOG CANDY

(Mrs. Leng, Ruddell)

- 12 graham wafers (rolled)
- 1 cup rolled walnuts
- 1 cup cherries
- 24 marshmallows (cut fine)
- 1 cup dates (cut fine)
- $\frac{1}{3}$ cup cream.

Reserve $\frac{1}{3}$ cup of graham wafers. Form into a roll and roll around a few times on a waxed paper on which is the reserved crumbs. Twist paper around and put in cool place. Slice.

FUDGE

(Mrs. E. A. Davies, Colonsay)

- 4 cups brown sugar
- 4 tablespoons butter
- 2 teaspoons baking powder
- 1 cup milk
- 2 tablespoons flour
- Salt
- Vanilla

Mix together. Cook and keep stirring until a soft ball is formed when dropped in cold water. Remove from fire and beat until the mixture thickens. Spread on buttered tins. Cut. For chocolate fudge mix 3 tablespoons cocoa with sugar. Nuts may be added. Add vanilla after it is cooked.

DIVINITY FUDGE

(Nellie Bradley, Milestone)

- 2 $\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup corn syrup
- $\frac{1}{2}$ cup water
- Whites of 2 eggs
- 1 cup of broken walnuts.

Mix syrup, sugar and water and boil until it will form a firm ball when dropped into cold water. Beat eggs stiff. Pour $\frac{1}{2}$ of the mixture over the eggs, beating constantly. Return remainder of mixture to the stove and boil until when dropped into cold water it will form a hard ball. Pour slowly into first half, beating constantly. Add walnuts or cherries and vanilla. Pour into buttered pan and cut in squares.

COCOANUT CREAMS

(Helen Fawell, Girvin)

- 2 $\frac{1}{2}$ cups white sugar
- Butter—size of an egg
- 1 cup cream
- 1 cup cocoanut
- Vanilla

DATE ROLL CANDY

(Mrs. W. J. Thun, Kerrobert)

- 3 cups white sugar
- 2 tablespoons butter
- $\frac{1}{2}$ cup nuts (chopped)
- 1 cup sweet milk
- 1 cup stoned dates.

Boil milk and sugar together to the soft ball stage. Add remaining ingredients. Beat until too thick to stir. Turn out into a wet cloth and form a long roll. When cold, remove cloth and slice.

PUFFED RICE CANDY

(Mrs. A. E. Jones, Milestone)

- ½ cup corn syrup
- 1 cup white sugar
- 2 tablespoons butter
- 1 box puffed rice
- ½ cup molasses
- 2 tablespoons vinegar
- ½ teaspoon salt.

Boil syrup, molasses, sugar, vinegar and salt until it snaps when tested in cold water. Remove from fire, add butter, allow bubbling to die down, then pour over puffed rice. Mix well with spoon and, when slightly cool, form into balls or press into pan.

ENGLISH TAFFY

(Mrs. Thos. Johnson, Weyburn)

- ½ cup butter
- 1 tin condensed milk (15 oz.)
- 3 cups brown sugar
- 1 cup corn syrup.

Mix all together in sauce pan and stir all the time till it starts to boil. Stir slowly and boil till it will form a hard ball in water. (20 to 25 mins.)

TAFFY

(Mrs. G. A. Hartwell, Regina)

- 2 cups brown sugar
- 5 tablespoons corn syrup
- 1 small can of milk
- ¼ lb. butter.

Stir constantly while cooking 40 to 50 minutes or until brittle in cold water.

MARSHMALLOW NUT FUDGE

(Mrs. Cross, Ogema)

- 2 squares unsweetened chocolate
- 1 tablespoon corn syrup
- 2 cups white sugar
- 1 tablespoon butter
- 1¼ cups rich milk
- Pinch salt
- ½ teaspoon orange extract
- ½ teaspoon vanilla
- 1 cup marshmallows, cut
- ½ cup chopped nut meats.

Combine chocolate, corn syrup, butter, milk and salt. Boil (stirring occasionally) to the soft ball stage (238 degrees F.) Cool slightly (110 degrees F.) Add flavoring and beat until stiff and creamy. Spread quartered marshmallows and chopped nuts in a buttered pan, pour over the fudge. When cold, cut in squares.

FRENCH Dainties

(Mrs. A. E. Jones, Milestone)

- 4 tablespoons gelatine
- 1 cup cold water
- 4 cups granulated sugar
- 1½ cups boiling water.

Soak gelatine in the cold water about five minutes. Place sugar and boiling water on fire and when sugar is dissolved add the soaked gelatine and boil slowly fifteen minutes. Remove from fire and divide into two equal parts. To the one part add three tablespoons lemon juice and 2 teaspoons lemon extract. To the other part add one teaspoon extract of cinnamon, cloves, or whatever flavor preferred. If peppermint is desired, use ½ teaspoon only. Any coloring desired may be added. Rinse out shallow pans in cold water and then pour in candy mixture to the depth of ½ inch and let stand overnight. Turn out, cut in squares and roll in powdered or fine granulated sugar.

SOUR CREAM FUDGE

(Mrs. Garnett Denney, Wolfe)

- 3 cups brown sugar
- Butter, size of egg
- 1 cup sour cream
- 1 teaspoon vanilla.

Boil until it forms a soft ball in cold water. Remove from stove and beat. Add ½ cup nuts.

TOFFEE

(Mrs. C. Mullett, Wilkie)

- 1 cup brown sugar
- 1 can sweetened condensed milk
- 1 cup corn syrup
- ¼ lb. butter.

Cook all ingredients, stirring constantly, until the candy cracks in cold water. Pour into greased pan.

GOOD CANDY

(Mrs. Albert Grenkie, Landis)

- 3 cups white sugar
- 1 cup syrup
- 1 cup cream
- ¼ lb. butter
- Vanilla

Boil sugar and cream to a syrup, add the syrup, boil until it forms a hard ball in cold water. Remove from stove and stir until partly cold, add butter, and stir briskly for 8 minutes. Add vanilla and beat to a cream. Nuts may be added.

AFTER DINNER MINTS

(Mrs. G. A. Hartwell, Regina)

- 1 egg white
- 18 drops essence of peppermint
- 1 tablespoon water
- 3 cups icing sugar.

Beat egg white stiff with salt. Add water and peppermint. Stir in sugar until very stiff. Roll in $\frac{1}{2}$ inch rolls and cut with sharp knife. Place on wax paper until dry.

HONEY CREAM CANDY

(Mrs. M. Murdock, Coderre)

- 2 cups white sugar
- $\frac{3}{4}$ cup cream
- $\frac{1}{4}$ cup honey
- Vanilla.

Put all ingredients in kettle and stir until dissolved. Boil without stirring until soft ball stage is reached. Cool, add vanilla. Beat until thick and pour on greased pan. Cut in squares.

CANNED MEATS

Canning vegetables requires great skill,
In order the vitamins not to kill;
These have been tried by ladies many,
And need not be scorned for use by any.



CANNED SALAD

(Mrs. George Bruce, Admiral, Sask.)

Take green vegetables, cucumbers, tiny ones whole, larger ones cut in pieces, string beans, sliced or diced carrots, tiny onions, green peas, yellow and white green corn, strips of green pepper, green tomatoes, almost anything you have except beets (they color). Arrange in sealers each kind and color by itself. When jar is full, for each quart take $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup sugar, 2 level teaspoons salt and 1 teaspoon each of celery and mustard seed. Place jars on rack in kettle of boiling water, cover tightly and process $1\frac{1}{2}$ hours. Seal jars and store. Serve with salad dressing in winter, or mould with gelatine.

SAUERKRAUT

(Mrs. W. J. Nixon, Coleville)

Chop cabbage fine with cabbage slicer. Put in crock with a good sprinkle of salt here and there and pound with wooden potato masher until juice of cabbage comes well up and over. Continue until crock is full. Weigh down with a plate and a clean stone. Be sure the juice covers. Let stand in a warm place until it tastes like kraut. Pack in jars. Seal.

CANNED FISH

(Mrs. M. Delbert, Elstow)

Scale and clean and wash fish. Cut in pieces as for frying. Drain and pack in sealers. Put 1 big teaspoon salt on top and 1 tablespoon vinegar and if they are a dry kind of fish add 1 or 2 tablespoons of salad oil (Mazola) and a small slice of onion can be added to each sealer. Tighten lid and unturn half turn. Place in boiler, cover with water. Boil 4 hours. Remove from boiler, tighten tops. Do not turn upside down to cool. If you add a few drops of cochineal or pink color any fish will look like salmon. Serve either hot or cold. The bones are very soft after cooking.

CANNED BEANS

(Dried)

(Mrs. M. Cox, Biggar)

10 lbs. beans
2 cans tomatoes
1 can catsup
5 teaspoons brown sugar.

Cook and let stand over night. Put in sealers and process three hours.

GREEN CORN

(Mrs. Wm. Bradley, Milestone)

9 cups of corn cut from cob
1 cup sugar
 $\frac{1}{2}$ cup salt
 $\frac{1}{2}$ pint hot water.

Boil 5 minutes. Put in scalded jars and seal at once. When ready to use, drain off all liquid, rinse in cold water, heat gradually, then boil 5 minutes. Drain again. Season.

CANNED TOMATOES

(Mrs. E. N. Traves, Milestone)

Peel tomatoes in usual way. Have boiling, salted water ready. Put tomatoes into the water and cook until they may be pierced with a clean straw. As the tomatoes cook lift them out with a wire spoon, so they will drain well, and drop into sterilized jars. Be sure the jars are filled to overflowing and are sealed quickly, using new rubbers.

CANNED BEETS

(Mrs. Wm. Bradley, Milestone)

Boil the beets till tender, drop in cold water, remove the skin. Warm the jars and as fast as the beets are skinned, drop them in until the jar is nearly full. To 1 pint vinegar add 2 cups sugar, set on stove and let come to boil. While boiling pour over the beets until the jar is running over. Drop in a few cloves and allspice. Seal.

PORK AND BEANS

(Mrs. C. J. Gordon, Aberdeen)

5 lbs. beans
2½ lbs. salt pork
3 medium onions
3 tablespoons molasses
3 tablespoons brown sugar
3 teaspoons mustard
1 can tomatoes
Salt to taste.

Soak beans over night in soft water. Add ingredients and mix well. Cook till soft in oven, stirring. Perhaps adding water. Put in sealers and process two hours. Makes about 16 pints.

CANNED TOMATOES

(Mrs. Warren Hart, Landis)

Blanch and peel your tomatoes. Pack in sealers. To each quart add 1 teaspoon salt and two teaspoons sugar. Seal. Process 3 hours.

CANNED CORN

(Mrs. Warren Hart, Landis)

Shave corn off the cob with a sharp knife. Pack in quart sealers. When half full put one teaspoon salt and two teaspoons sugar, finish filling sealer. Seal and process for three hours.

CANNED PEAS

(Mrs. T. W. Earl, Weyburn)

8 cups shelled peas
5 cups water
1 cup white sugar
½ cup salt.

Boil 20 minutes, stirring occasionally. Have jars perfectly clean and sterilized. Keep indefinitely. When opened drain and soak over night in cold water or par-boil for 10 minutes and drain before preparing to serve.

CANNED MEATS

(Mrs. Warren Hart, Landis)

		Hot Water Bath	Cooker 10-15 lbs.	Oven 250o
Lamb, Veal	Bleed well, cook thoroughly. Pre-cook as for serving or pack raw.			
Pork, Beef	Add small amount of liquid. Process	180	60	240
Chicken	Bleed well, cook thoroughly. Pre-cook as for serving or pack raw.			
Duck	Add small amount of liquid. Process	180	60	240
Turkey				
Sausage	Shape into cakes. Fry or bake until brown. Pack in jars. Add small amount liquid.	180	60	240
Tenderloin,				
Ham	Fry until brown. Pack in jars.			
Pork Chops	Add 3 tablespoons water or broth.	180	60	240

Times given are for quart jars. If half gallon jars are used, add ten minutes to time given for the water bath and thirty minutes for oven.

COOKIES

"What's more fun for a hungry kid
Than to go to the pantry and pull off the lid."



DOUGHNUTS

(Mrs. Wilmer Haw, Sheho)

- 1 Fleishman's yeast cake
- 4 cups milk
- 1 cup butter
- Flour
- $\frac{1}{4}$ cup warm water
- 2 cups sugar
- 3 beaten eggs.

Soak yeast in water. Scald milk and add sugar and butter. Let stand until luke warm, add dissolved yeast cake and beat. Add beaten eggs and enough flour to make a batter. Let rise till twice its size. Then mix stiff, let rise and cut doughnuts. Let rise again. Fry.

DOUGHNUTS

(Mrs. W. Nicholas, Milestone)

- 1 cup sugar
- 3 eggs (beaten)
- 1 teaspoon of flavoring
- Flour
- Butter, size of a walnut
- 1 cup sweet milk
- 2 teaspoons baking powder.

Cream sugar and butter, add eggs, milk, flavor, baking powder and enough flour to handle. Roll out. Drop in hot grease.

OLIEBOLLEN

(Mrs. J. Bonitz, Tichfield)

- 4 cups flour
- 2 cups raisins
- $\frac{1}{2}$ lb. mixed peel
- 1 cup sugar
- $\frac{1}{2}$ cup syrup or honey
- 4 teaspoons baking powder
- 3 teaspoons cinnamon
- 1 teaspoon nutmeg
- Salt
- 6 apples.

Peel, core and chop apples. Mix dry ingredients and apples. Add water or beer to the syrup and make a batter the consistency of thick pancake dough. Drop small spoonfuls in hot fat and fry like doughnuts. Drain, put on platter and dust with icing sugar.

DOUGHNUTS

(Mrs. A. W. Garratt, Milestone)

- 1 cup sugar
- 1 cup sour milk
- $\frac{1}{2}$ teaspoon nutmeg
- 1 teaspoon soda
- Flour to make a soft dough
- 2 eggs
- $\frac{1}{3}$ cup sour cream
- Salt
- 2 teaspoons baking powder.

Cut all before beginning to fry, and fry the first ones cut.

PUFF DOUGHNUTS

(Mrs. A. Park, Spring Valley)

- 1 egg
- 1 cup milk
- Nutmeg
- $\frac{1}{2}$ cup sugar
- Salt
- 2 heaping teaspoons baking powder
- Flour enough to make stiff batter.

Drop from teaspoon in hot grease.

POTATO DOUGHNUTS

(Mrs. O. W. Richardt, Nutana)

- $1\frac{1}{2}$ cups sugar
- 2 eggs
- 2 tablespoons butter
- Nutmeg or allspice
- $1\frac{1}{2}$ cups sweet milk
- $1\frac{1}{2}$ cups hot mashed potatoes
- $2\frac{1}{2}$ teaspoons baking powder
- Flour to stiffen.

Fry in deep fat.

DOUGHNUTS

(Mrs. C. Mullett, Wilkie)

- 2 eggs (beaten)
- 1 cup sweet milk
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- Cloves (ground)
- 1 cup sour cream
- $1\frac{1}{2}$ cups white sugar
- $\frac{1}{2}$ teaspoon soda
- Flour to roll.

Fry in hot grease.

DOUGHNUTS

(Mrs. Wes. Cullen, Kindersley)

- 1 cup sour cream
- 1 cup sugar
- 1 teaspoon salt
- 1 cup sour milk
- 3 eggs
- 1 teaspoon soda
- Flour to roll.

DOUGHNUTS

(Mrs. Art Johnson, Landis)

- 3 tablespoons shortening
- 4 egg yolks (beaten)
- 4 cups flour (reserve some)
- $\frac{1}{2}$ teaspoon cream of tartar
- $\frac{1}{2}$ teaspoon each of nutmeg and cinnamon
- $\frac{3}{4}$ cup sugar
- 1 cup sour milk
- $\frac{3}{4}$ teaspoon soda
- $\frac{3}{4}$ teaspoon salt.

Cream sugar and shortening. Add egg yolks. Sift flour, salt, soda, cream of tartar and spices alternately with the sour milk. Roll out $\frac{1}{2}$ inch thick. Cut. Fry for 2 minutes. Dust in icing or granulated sugar.

OAT BANNOCKS

(Mrs. J. Sanderson, Elstow)

- 4 cups oatmeal
- 4 tablespoons sugar
- Salt
- 2 cups flour
- 1 teaspoon soda
- 4 tablespoons lard.

Mix together and add water to make stiff. Roll out $\frac{1}{4}$ inch thick. Bake in moderate oven till light brown. Rolled oats may be used providing it is put through meat chopper.

BUTTERSCOTCH COOKIES

(Mrs. Charles Sittler, Landis)

- 1 cup butter
- 2 eggs
- $1\frac{1}{2}$ teaspoons cream of tartar
- $3\frac{1}{2}$ cups flour
- 2 cups brown sugar
- $1\frac{1}{2}$ teaspoons vanilla
- $1\frac{1}{2}$ teaspoons soda

Mix all well together, place in rolls. Leave overnight. Slice thin. Bake in hot oven.

LEMON SQUARES

(Mrs. R. F. Stephenson, Saskatoon)

Filling

- 1 cup white sugar
 - 1 egg
 - 2 tablespoons cornstarch
 - 1 lemon
 - 1 cup boiling water
- Mix with water.

Second Part

- 1 cup soda crackers (crumbed)
- 1 cup flour
- $\frac{1}{2}$ cup white sugar
- $\frac{3}{4}$ cup butter
- $\frac{1}{2}$ cup shredded cocoanut.

Mix. Spread half of mixture on bottom of cake tin 8" x10". Add lemon filling and finish by spreading the rest of the crumbs on top of filling. Bake in moderate oven for 20 minutes.

CORNSTARCH JAM-JAMS

(Mrs. Garnett Denney, Wolfe)

- 1 cup butter
- 2 eggs, beaten well
- $\frac{3}{4}$ cup corn starch
- Flour to roll
- 1 cup brown sugar
- 1 teaspoon vanilla
- 1 teaspoon baking powder

Cream butter and sugar.

DELIGHTS

(Mrs. M. Murdock, Coderre)

- $\frac{3}{4}$ cup white sugar
- 2 eggs
- 2 teaspoons baking powder
- $\frac{1}{2}$ cup butter
- 2 cups flour.

Press with fingers against sides and bottom of tart tins and put teaspoon of jam or nuts in centre. Bake in moderate oven until slightly brown.

OATMEAL COOKIES

(Mrs. R. Miller, Elstow)

- 1 cup shortening
- $1\frac{1}{4}$ cups flour
- 1 egg
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ cups brown sugar
- $1\frac{1}{4}$ cups rolled oats
- $\frac{1}{2}$ cup cocoanut
- $\frac{1}{4}$ teaspoon soda.

Roll. Cut. Bake in moderate oven.

CINNAMON COOKIES

(Mrs. A. E. White, Livelong)

- 1 cup white sugar
- 1 cup sour cream
- 1 teaspoon soda
- 1 egg (beaten)
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking powder
- Flour until as stiff as can be stirred.

Drop with spoon into a bag with the mixture of 4 teaspoons of white sugar and one teaspoon of cinnamon. Shake until no longer sticky. Bake in moderate oven.

SWEET WHITE COOKIES

(Mrs. Carmon B. Metheral, Weyburn)

- $\frac{3}{4}$ lb. butter
- 2 egg yolks
- 1 teaspoon vanilla
- Blanched almonds
- $1\frac{1}{4}$ cups white sugar
- 3 cups flour
- Cinnamon.

Cream butter and sugar. Add egg yolks, vanilla, and flour. Roll into a ball and flatten with the bottom of a tumbler dipped in a mixture of sugar and cinnamon. Place a half blanched almond in the centre of each and bake in hot oven.

GINGER FORK COOKIES

(Mrs. W. Moses, Kerrobert)

- 2 cups brown sugar
- 2 eggs
- 2 teaspoons cream of tartar
- 1 teaspoon vanilla
- $3\frac{1}{2}$ cups flour
- 1 cup shortening
- 2 teaspoons soda
- 2 teaspoons ginger
- 1 teaspoon lemon

Mix and form into small balls. Press with fork. Bake.

MACAROONS

(Mrs. J. L. Schneider, Asquith)

- 3 egg whites
- 1 cup dates
- Salt
- Vanilla
- 1 cup sugar
- 1 cup walnuts
- $\frac{1}{2}$ teaspoon baking powder

Put egg whites and sugar into double boiler. Beat for 10 minutes, with egg beater. When taken from stove add other ingredients. Drop on slightly buttered pan and cook in slow oven.

SOFT GINGER COOKIES

(Mrs. Will Davis, Wilcox)

- 1 cup brown sugar
- 1 cup sour cream
- 1 egg yolk
- 1 teaspoon ginger
- Salt
- 1 cup molasses
- $\frac{2}{3}$ cup shortening
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon nutmeg
- Flour.

Flour to make soft dough. Cut. Bake. Beat white of egg and thicken with icing sugar and spread on cookies.

MOTHER'S COOKIES

(Mrs. Robert Bradley, Fenaghvale, Ont.)

- 2 eggs
- $\frac{3}{4}$ cup butter
- 1 teaspoon soda
- 2 cups sugar
- Salt
- $\frac{1}{2}$ cup sour milk.

Flour to make a batter thick enough to roll.

RICH COOKIES

(Mrs. Emil Hamerston, Watrous)

- $\frac{3}{4}$ cup brown sugar
- 1 egg
- $\frac{1}{2}$ teaspoon soda
- $1\frac{3}{4}$ cups flour
- $\frac{3}{4}$ cup butter
- Salt
- $\frac{1}{2}$ teaspoon cream of tartar.

Cream sugar and butter. Add salt, vanilla. Sift soda and cream of tartar with flour. Roll into small balls and press down with fork. Bake in quick oven. Put two together with icing.

FIG COOKIES

(Mrs. F. L. Green, Gilroy)

- $\frac{2}{3}$ cup butter
- 2 teaspoons cream of tartar
- 2 teaspoons cold water
- 1 teaspoon vanilla
- 3 cups flour
- 2 eggs
- 1 teaspoon soda
- $1\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ teaspoon salt.

Mix. Roll and put together with figs. Bake. Put figs through food chopper and cook and sweeten.

GINGER ICE BOX COOKIES

(Mrs. J. Wilson, Keeler)

- 1 cup shortening
- 2 eggs (beaten)
- $\frac{1}{2}$ cup molasses
- 1 teaspoon soda
- 1 cup sugar
- $4\frac{1}{2}$ cups flour
- 3 teaspoons ginger
- 1 teaspoon salt.

Cream shortening, sugar, eggs and add molasses. Add dry ingredients. Mould into loaf and leave 24 hours in ice box. Slice thin and bake 10 minutes in moderate oven.

GINGER COOKIES

(Mrs. P. G. Bird, Wilcox)

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup molasses.

Bring to boil and cool before using.

- 2 cups flour
- 2 teaspoons ginger
- 1 egg
- 1 teaspoon soda
- 1 cup sugar.

Add the boiled mixture and roll in small balls.

ROCK COOKIES

(Mrs. Reed McDonald, Shamrock)

- $1\frac{1}{2}$ cups sugar
- 3 eggs
- 1 dessertspoon soda dissolved in
- $\frac{1}{4}$ cup hot water
- $\frac{1}{2}$ teaspoon cloves
- $2\frac{3}{4}$ cups flour
- 2 cups chopped raisins
- 1 cup butter
- $\frac{1}{2}$ teaspoon cinnamon
- Pinch of salt
- $\frac{1}{2}$ cup walnuts

Drop by teaspoons on a buttered pan.

DAD'S COOKIES

(Mrs. W. A. Dafoe, Swift Current)

- 2 cups brown sugar
- $\frac{1}{2}$ cup lard
- $\frac{1}{2}$ cup butter
- 2 eggs
- 2 cups flour
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon baking powder
- Salt
- 1 teaspoon vanilla
- 1 cup rolled oats
- 2 cups cocoanut.

CRACKED WHEAT COOKIES

(Mrs. Harry Walters, Weyburn)

- 2 eggs
- 1 cup butter
- 1 cup brown sugar
- 1 cup sifted ground wheat
- 2 cups flour
- 1 tablespoon milk
- 1 teaspoon soda
- Pinch of salt.

Mix and roll out, cut into cookies.

FROST CREAMS

(Mrs. Fernquist, Stone)

- $1\frac{1}{2}$ cups lard
- 2 cups molasses
- 1 cup sugar
- 1 tablespoon cinnamon
- 2 teaspoons soda
- 1 cup boiling water.

Enough flour to stiffen.

UNBAKED COOKIES

(Mrs. Harvey Gregory, Asquith)

- 1 cup walnuts (broken)
- 10c marshmallows (cut fine)
- 1 cup dates (cut fine)
- $\frac{3}{4}$ cup cream
- 14 graham wafers.

Mix walnuts, dates, cream and marshmallows, add wafer crumbs. Roll in two large rolls and dip in crumbs. Chill.

WHITE COOKIES

(Mrs. Walter Waites, Sr., Weyburn)

- 1 egg
- 1 cup sugar
- 1 cup cream
- 1 teaspoon soda
- 1 teaspoon baking powder
- Salt
- Vanilla.

Flour to make a soft dough. Roll out and cut. Bake in a quick oven.

COCOA CRISP COOKIES

(Miss Irene Halushka, Sheho)

- 2 cups brown sugar
- 1 cup butter
- 2 beaten eggs
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon soda
- 2 cups ground oatmeal
- 1 cup ground cocoanut.

Roll in small balls and press down with a fork and bake in a quick oven.

GINGER CREAMS

Drop Cakes

(Mrs. John Reilly, Readlyn)

- 1 cup brown sugar
- 1 cup shortening
- 1 cup sour milk
- 1 cup molasses
- Yolks of 2 eggs
- 1 teaspoon ginger
- 3 teaspoons soda
- Salt.

Flour to make soft dough. Drop on buttered tin and bake. Ice.

GINGER COOKIES

(Mrs. H. C. Miller, Saskatoon)

- 1 cup sugar
- 1 cup shortening
- $\frac{3}{4}$ cup golden syrup
- $\frac{1}{4}$ cup cooking molasses
- $\frac{1}{2}$ cup boiling water
- 2 teaspoons soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cloves
- Flour.

Flour to roll as soft as can be handled. Bake in moderate oven.

JIM JAMS

(Mrs. J. H. Wesson, Maidstone)

- 1 cup shortening
- $\frac{3}{4}$ cup sugar
- 1 teaspoon vanilla
- 2 teaspoons baking soda
- 3 tablespoons boiling water
- 1 egg
- $\frac{1}{2}$ cup molasses
- Flour.

Flour to make a soft dough. Bake in moderate oven. When cool put together with butter cream.

BROWN SUGAR COOKIES

(Mrs. O. I. Elgaen, Killam, Alberta)

- 2 cups brown sugar
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup lard
- 2 eggs
- 1 teaspoon soda
- 1 teaspoon salt
- 2 tablespoons cold water
- 1 tablespoon vanilla
- 1 teaspoon baking powder
- 1 quart flour.

Roll thinly. Cut. Bake in moderate oven.

CHEESE STRAWS

(Mrs. F. C. Penny, Kerrobert)

- 1 cup flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup grated cheese
- 6 tablespoons butter
- 1 egg yolk
- Cayenne pepper
- $\frac{1}{4}$ teaspoon baking powder.

Sift salt, baking powder, and cayenne into flour. Work the cheese and butter into the flour. Add egg yolk. Roll out $\frac{1}{2}$ inch thick and cut in strips. Bake in hot oven until straw color.

MINCEMEAT COOKIES

(Mrs. John Hartley, Saskatoon)

- $\frac{1}{2}$ cup fat
- $1\frac{1}{2}$ cups sugar
- 2 eggs
- 1 teaspoon salt
- $\frac{1}{2}$ cup sour milk
- 1 teaspoon soda
- 3 cups flour
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon cloves
- 1 cup mincemeat.

Cream fat and sugar. Add eggs, salt, sour milk which has the soda dissolved in it. Add flour, cinnamon, cloves, and nutmeg, and do not mix more than necessary. Lastly add mincemeat. Drop from spoon onto a greased baking sheet and bake in slow oven for 15 minutes.

FILLED COOKIES

(Mrs. Leatha Olorenshaw, Dundurn)

- $1\frac{1}{4}$ cups brown sugar
- 1 cup butter
- 2 cups flour
- 2 cups rolled oats
- $\frac{1}{4}$ cup hot water
- 1 teaspoon soda
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon salt.

Make into small balls. Press flat in pan with fork. Bake. Put together with filling.

Date Filling

- $\frac{3}{4}$ lb. chopped dates
- 1 cup water
- $\frac{1}{2}$ cup granulated sugar.

Cook dates with water until thick. Stir in sugar and cook 1 minute longer.

LOVE KNOTS

(Mrs. W. Nichol, Trossachs)

- 1 cup butter
- 1 cup sugar
- 4 egg yolks
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon soda
- Lemon flavoring
- 4 cups flour.

Roll in pieces the size of a pencil and tie in a knot and put a cherry in the centre.

WILLISTON DELIGHT

(Mrs. C. H. Garanson, Weyburn)

- $\frac{1}{2}$ box corn flakes
- $\frac{1}{3}$ box rice crispies
- 1 cup cocoanut
- 1 cup peanuts
- 1 cup sugar
- 1 cup corn syrup
- 1 cup cream.

Mix corn flakes, rice crispies, cocoanut, and peanuts in a bowl. Boil the other ingredients until it forms a ball in cold water. Pour over the other mixture. Mix. Pour in buttered pan. Press or form in little balls.

COCOA DROP CAKES

(Mrs. Harry Clare, Livelong)

- 4 tablespoons shortening
- 1 cup sugar
- 1 egg
- $\frac{1}{2}$ cup milk
- $1\frac{3}{4}$ cups flour
- 3 teaspoons baking powder
- $\frac{1}{2}$ cup cocoa
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla.

Cream shortening, sugar and egg. Add milk. Sift flour, baking powder, salt and cocoa into mixture. Add vanilla. Put 1 tablespoon of batter in greased muffin tin. Bake in moderate oven about 20 minutes. Cover with boiled icing.

DATE MACAROONS

(Mrs. W. A. Helmkey)

- 1 cup dates (chopped)
- 1 cup walnuts (chopped)
- $1\frac{1}{2}$ cups corn flakes
- $\frac{1}{2}$ lb. sugar
- 1 teaspoon vanilla
- 2 egg whites (beaten).

Mix. Drop with teaspoon.

WHITE COOKIES

(Mrs. J. Fitzpatrick, Vankleek Hill, Ont.)

- 1 cup butter or $\frac{1}{2}$ lard
- 1 cup brown sugar
- $\frac{3}{4}$ cup milk
- 2 teaspoons cream of tartar
- $1\frac{1}{4}$ teaspoons soda
- $2\frac{1}{2}$ cups flour
- 2 eggs (beaten well)
- Flavoring

Mix. Roll out and cook in hot oven.

COCOANUT COOKIES

(Mrs. George Orbell, Rocanville)

- 2 eggs
- 1 cup sugar
- 1 cup thick sour cream
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup cocoanut
- 3 cups flour
- 1 teaspoon vanilla.

DATE DROP COOKIES

(Dorothy Chapman, Rocanville)

- 1 egg
- $\frac{1}{2}$ cup butter
- 1 cup brown sugar
- $\frac{1}{4}$ cup boiling water
- 1 cup dates
- 1 teaspoon vanilla
- Walnuts
- Flour to stiffen.

Drop in pan.

FORK COOKIES

(Mrs. P. G. Bird, Wilcox)

- 2 eggs
- $1\frac{1}{2}$ cups sugar
- 1 cup shortening
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- $3\frac{1}{2}$ cups flour
- Vanilla.

Roll in tiny balls. Place on greased pan, press with fork. Bake until slightly brown.

CURRANT COOKIES

(Mrs. S. Strickland, Milestone)

- 2 cups brown sugar
- 1 cup butter
- 3 eggs
- 1 teaspoon baking soda
- 1 cup currants or nuts
- 3 cups of flour
- 1 teaspoon salt
- 1 teaspoon vanilla.

DATE BALLS

(Mrs. B. H. Moore, Rouleau)

- 2 eggs
- 1 cup brown sugar
- 1 cup cut dates
- 1 cup cocoanut
- 1 cup nut meats
- Salt
- Vanilla.

Beat sugar and eggs and add dates. Bake in well greased flat pan 20 or 25 minutes and bake brown. Roll in cocoanut and nuts.

SOCIALITES

(Mrs. T. W. Earl, Weyburn)

- 3 egg yolks
- 1 cup butter
- 2 teaspoons vanilla
- 2 teaspoons lemon juice
- 2 tablespoons sour cream
- 2 cups flour.

Mix butter and flour together. Add eggs, cream, vanilla and lemon. Shape into balls. Next day roll out the thickness of pie crust. Place a spoonful of jam and $\frac{1}{2}$ a walnut in centre of each crust. Moisten edges and fold into a little turnover. Bake in moderately hot oven. When cooked put a spoonful of meringue on top of each. Garnish with another walnut. Bake until meringue is brown. Peanuts may be used in place of walnuts.

JAM NUT SQUARES

(Mrs. W. A. Cowan, Weyburn)

- $\frac{3}{4}$ cup flour
- 1 tablespoon sugar
- 5 tablespoons butter
- 1 tablespoon milk.

Sift flour with the sugar. Rub or cut in the butter and add milk. Press into floured shallow pan. Bake in moderate oven for 20 minutes. Remove and spread with a thin layer of jam. Top with:

- 1 egg
- $\frac{1}{2}$ cup brown sugar
- 1 tablespoon flour
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{4}$ teaspoon flavoring
- $\frac{3}{4}$ cup chopped nuts.

Beat the egg light. Add sugar. Sift the flour, baking powder and salt into this and add the flavoring and chopped nuts. Mix. Spread over the jam layer. Return to a moderate oven for 30 minutes. Cut in squares and let cool in pan.

ROLLED OAT COOKIES

(Mrs. Ben Chick, Keeler)

- $\frac{1}{2}$ cup butter
- 1 cup brown sugar
- 2 eggs
- $\frac{1}{2}$ cup sour milk
- 1 cup flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 cups rolled oats
- 1 cup raisins.

Cream butter, sugar and eggs. Add sour milk and baking soda alternately with flour, oats, raisins are to be added last. Drop from spoon.

ALMOND MACAROONS

(Mrs. Al. Howard, Brownlee)

- 1 cup butter
- 1 egg
- 1 cup white sugar
- 1 teaspoon soda
- 2 cups flour
- 2 teaspoons cream of tartar
- $\frac{1}{2}$ cup almonds (blanched and cut fine).

Drop from spoon and press $\frac{1}{2}$ almond or cherry on top of each. Bake.

TEA PUFFS

(Bachelor's Recipe)

(Mrs. George Greensides, Millwood, Man.)

- 2 $\frac{1}{4}$ cups flour
- 3 cups milk
- 3 eggs (beaten separately)
- 3 teaspoons melted butter
- Salt.

Bake in muffin tins in hot oven.

FROZEN COOKIES

(Mrs. R. J. Smith, Marchwell)

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup shortening
- 2 eggs
- 1 cup walnuts
- 1 teaspoon cinnamon, soda, cream of tartar
- Vanilla
- 3 $\frac{1}{2}$ cups flour.

Make into rolls, freeze overnight, slice and bake in the morning.

SUGAR COOKIES

(Dorothy Gunn, Shamrock)

- 3 cups flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1 cup butter
- 2 eggs
- Vanilla.

Roll out and cut with cookie cutter.

COOKIES

(Mrs. Robt. Webb, Biggar)

- 2 eggs
- 1 cup white sugar
- 5 tablespoons melted butter
- 2½ teaspoons baking powder
- ½ cup cocoanut or chopped nuts
- 1 cup flour
- 3½ cups corn flakes
- 1 teaspoon vanilla.

CHOCOLATE SQUARES

(Mrs. J. W. Wright, Regina)

- 3 tablespoons cocoa
- ½ cup boiling water
- 1 cup brown sugar
- 1 egg
- ¼ teaspoon soda in flour
- 5 tablespoons flour
- 1 teaspoon vanilla
- 1 cup cocoanut or walnuts.

Dissolve cocoa in boiling water. Stir until thick. Add other ingredients. Cook in pan 7" x 9". When cool ice with:

- 1 tablespoon cocoa
- 1 tablespoon butter
- ¼ cup boiling water
- Icing sugar to thicken.

PEANUT BUTTER COOKIES

(Mrs. Jack Johnson, Livelong)

- 1 cup white sugar
- 1 cup brown sugar
- ¾ cup butter
- 2 eggs
- 1 cup peanut butter
- 1 teaspoon soda
- 2 cups flour.

Roll and mark.

SOUR CREAM CUP CAKES

(Mrs. John Barton, Vankleek Hill, Ont.)

- 1 egg
- Sour cream
- ¾ cup brown sugar
- 1½ cups sifted flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon cinnamon.

Break the egg into a cup and fill the cup with sour cream. Turn into a mixing bowl and beat the two together with an egg beater until light. Add the brown sugar. Mix and add the dry ingredients, add to first mixture. Turn into buttered muffin tins and bake in a moderate oven for 25 minutes.

PUFF WHEAT SQUARES

(Mrs. T. R. Bradley, Milestone)

- 1 cup brown sugar
- 1 cup corn syrup
- ½ cup water
- 3 tablespoons butter
- 4 tablespoons cocoa
- 1 teaspoon vanilla.

Boil to soft ball stage. Remove from fire, add enough wheat puffs to be well covered. Press in buttered pan. Turn on board and slice in squares. Cool before serving. Nuts may be added.

CHEESE STRAWS

(Mrs. C. J. Homan, Saskatoon)

- 2 cups grated cheese
- 1 cup flour
- 1 tablespoon melted butter
- 1 teaspoon baking powder.

Mix with water as pastry. Roll and cut in fingers. Sprinkle with salt.

GINGER COOKIES

(Mrs. Leng, Ruddell)

- 1 cup brown sugar
- 1 cup shortening
- 1 cup molasses
- 1 teaspoon soda
- 1 teaspoon ginger
- 1 teaspoon salt
- ½ cup boiling water
- Flour.

Mix in order given using enough flour to make soft dough. Make balls the size of marbles and bake in moderate oven until brown enough to suit. They spread in baking.

FRUIT CUP CAKES

(Mrs. Thomas Bourke, La Fleche)

- 1 cup chopped dates
- 1 cup raisins
- 1 cup boiling water
- ½ cup fat
- ¾ cup brown sugar
- 2 eggs
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon soda.

Put dates and raisins in a bowl and add boiling water. While cooling cream fat, add sugar and cream again. Beat eggs and add alternately sifted dry ingredients and fruit mixture. Bake in muffin tins. This makes 16 to 20 cakes.

OATMEAL COOKIES

(Mrs. A. Tosh, Valley Centre)

- 1 cup butter
- 1½ cups brown sugar
- 1¼ cups fine rolled oats
- 1½ cups flour
- ½ teaspoon soda
- 1 teaspoon baking powder
- 1 egg
- 1 cup cocoanut
- Salt.

DATE MACAROONS

(Mrs. Fred A. Marshall, Shaunavon)

- 2 eggs
- ½ cup butter
- ½ cup brown sugar
- ½ teaspoon ground cloves
- ½ teaspoon cinnamon
- Nutmeg
- Salt
- ½ cup chopped walnuts
- 1 lb. chopped dates
- 1 teaspoon soda
- 1 tablespoon hot water
- 2 cups flour.

Dissolve soda in hot water. Bake in fairly hot oven.

CUSTARD CREAMS

(Mrs. Hallaway, Regina)

- 4 tablespoons flour
- 3 tablespoons sugar
- ¼ cup butter
- 1 egg
- 4 tablespoons custard powder
- 1 teaspoon baking powder

Cream butter and sugar, add a well beaten egg. Mix in flour, custard powder, and baking powder. Shape like marbles and press with fork and bake in moderate oven. When cold spread with icing sugar.

Icing

- 3 tablespoons icing sugar
- 1 oz. butter
- 1 tablespoon custard powder.

COCOANUT MACAROONS

(Mrs. R. J. Curry, La Fleche)

- 3 eggs
- 1 cup sugar
- 1 tablespoon corn starch
- Pinch of salt
- 1 teaspoon vanilla
- ½ lb. cocoanut

Beat egg whites stiff. Add sugar, salt, and corn starch. Put in double boiler and boil for 20 minutes. Beat in the cocoanut. Drop on buttered pan and brown slightly.

DROP COOKIES

(Mrs. Ed. Schiefner, Milestone)

- ½ cup shortening
- 1½ cups brown sugar
- 2 eggs
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ teaspoon baking powder
- ½ teaspoon soda
- Vanilla
- 2 tablespoons water.

Flour to mix so as to drop as a stiff dough. Bake.

LEMON SLICE

(Mrs. John Jacobs, Milestone)

- 1 cup brown sugar
- ¼ cup butter
- 1 cup flour
- ½ teaspoon soda in flour
- 1 cup cocoanut
- 10 crackers rolled fine
- Vanilla.

Mix all like pie crust and put half in bottom of pan.

Filling

- 1 cup sugar
- 1 cup cold water
- Juice of one lemon
- ½ cup butter
- 1 egg
- Pinch of salt
- 2 tablespoons cornstarch in cold water.

Cook until almost clear, spread on crumbs, put remainder of first mixture on. Bake in moderate oven.

RADIO COOKIES

(Mrs. Theo. Hamre, Asquith)

- 2 eggs
- 1 cup butter
- 1 cup brown sugar
- ½ teaspoon vanilla
- ½ teaspoon salt
- 2 teaspoons baking powder
- 2 cups flour.

Roll in balls. Impress. Put dates in centre.

HONEY JUMBLES

(Mrs. Louis Olson, Estevan)

- 3 eggs
- 1 cup sugar
- 1 cup honey
- 1 cup flour
- 1 teaspoon soda
- 1 teaspoon ginger
- ½ teaspoon salt.

Mix. Allow to stand overnight. In the morning mix in enough flour to make soft dough. Roll out and cut like doughnuts. Bake.

WHITE COOKIES

(Mrs. H. R. Lester, Stone)

- 2 cups white sugar
- 2 cups butter
- 4 eggs (beaten)
- 5 cups flour
- 2 teaspoons soda
- 4 teaspoons cream of tartar
- $\frac{1}{2}$ teaspoon salt
- Nutmeg or vanilla.

Roll. Sprinkle with white sugar. Bake 10 minutes in quick oven.

HARVEST COOKIES

(Mrs. G. M. Hewson, Langbank)

- 1 cup melted fat
- 1 cup sugar
- 1 cup molasses
- 1 cup buttermilk
- 2 eggs
- 4 cups flour
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 3 teaspoons baking powder
- $1\frac{1}{2}$ cups raisins.

Mix. Drop by spoon on greased pan. Bake in moderate oven.

OVERNIGHT COOKIES

(Mrs. Hugh Hammond, Springwater)

- $1\frac{1}{2}$ cups brown sugar
- 1 cup chopped walnuts
- $1\frac{1}{2}$ cups white sugar
- 1 teaspoon soda
- 2 cups shortening
- 6 cups flour
- 3 eggs
- 1 teaspoon cinnamon.

Mix. Roll. Set in cool place overnight. Slice thin and bake.

DAD'S COOKIES

(Mrs. H. C. Moritz, Olds, Alta.)

- 1 cup brown sugar
- $\frac{1}{2}$ cup shortening
- 1 egg
- 1 cup flour
- 1 cup rolled oats
- $\frac{1}{4}$ teaspoon salt
- 1 cup cocoanut
- 1 tablespoon milk
- Vanilla
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon soda.

Put into small balls and press down with fork. Bake in quick oven.

COCOANUT MACAROONS

(Mrs. F. Teed, La Fleche)

- 3 egg whites (beaten)
- 1 cup sugar
- 1 tablespoon corn starch
- $1\frac{1}{2}$ cups shredded cocoanut
- 1 teaspoon vanilla.

Sift sugar and cornstarch together and add to egg whites. Fold in cocoanut. Put mixture in top of double boiler and cook over boiling water until a crust forms on the sides of the pan. Stir once or twice during cooking. Remove from heat and add vanilla. Drop with a spoon onto a greased pan. Bake in slow oven, for 25 to 30 minutes.

OATMEAL MACAROONS

(Mrs. Rodger B. Gerrie, Moose Jaw)

- 6 tablespoons butter
- 1 cup brown sugar
- 2 eggs (beaten)
- 1 cup flour
- 1 teaspoon cream of tartar
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{3}{4}$ cup dates
- $\frac{3}{4}$ cup walnuts
- Oatmeal.

Enough oatmeal to thicken very stiff. Drop by spoon on greased pan. Bake about 15 minutes.

DREAM BISCUITS

(Mrs. Art Johnson, Landis)

- 1 cup butter
- 1 cup sugar
- $1\frac{1}{2}$ teaspoons baking powder
- 1 tablespoon cream
- Soda dissolved in cream
- 2 eggs, beaten
- Flour to roll.

Cut with small cutter and put together with icing between and on top.

GINGER SNAPS

(Mrs. F. E. Smith, Rocanville)

- 1 cup honey
- 1 cup sugar
- 1 cup shortening
- 1 teaspoon soda
- 1 teaspoon ginger
- $\frac{1}{2}$ cup boiling water
- 3 cups flour.

Mix. Leave overnight in cold place. Drop and press in greased pans. Bake in moderate oven.

SORGHUM ICE BOX COOKIES

(Mrs. Pratt, Keeler)

- 2 cups sugar
- 1 cup shortening
- 2 eggs (beaten)
- $\frac{1}{2}$ cup sorghum
- 1 teaspoon soda
- 1 tablespoon vanilla
- 4 cups flour
- $\frac{1}{2}$ teaspoon salt.

Cream shortening and sugar. Add eggs. Dissolve soda in syrup. Add vanilla and flour. Roll. Chill.

HEDGE HOGS

(T. M. Marugy, Chicago)

- 2 cups dates (chopped)
- 1 cup nuts (chopped)
- $1\frac{1}{2}$ cups cocoanut
- $\frac{1}{4}$ teaspoon salt
- 1 cup brown sugar
- 1 tablespoon melted butter
- 2 eggs.

Form in small balls. Roll in cocoanut, using extra cocoanut. Bake 10 minutes.

DATE COOKIES

(Mrs. A. R. Wildfong, Craik)

- 1 cup butter
- 2 cups brown sugar
- 3 eggs
- 4 cups flour
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon soda
- Salt.

Chill this dough after mixing. Roll out into sheets. Spread with cooked date filling:

- 2 cups dates
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup brown sugar

Cool and spread on dough. Roll up like jelly roll. Chill. Slice. Bake.

BROWN BUTTERSCOTCH COOKIES

(Mrs. Bill Pierce, Keeler)

- $\frac{3}{4}$ cup butter
- 1 cup brown sugar
- 1 egg
- 1 cup flour
- 1 cup bran
- 2 teaspoons baking powder.

Roll. Chill overnight. Slice. Bake.

DATE SQUARES

(Mrs. A. R. Harris, Landis)

- 2 cups flour
- 2 cups rolled oats
- 1 cup shortening
- 1 cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking soda
- $\frac{1}{2}$ cup sour milk.

Dissolve soda in milk. Put $\frac{1}{2}$ dough in greased pan. Spread with date filling. Cover with remaining dough. Bake in moderate oven.

Filling

- $\frac{3}{4}$ lb. chopped dates
- 1 cup water
- $\frac{1}{2}$ cup sugar.

Cook dates and water until soft. Stir in sugar. Cook 1 minute more. Cool before spreading.

OATMEAL MACAROONS

(Mrs. T. W. Earl, Weyburn)

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup shortening
- 3 eggs (beaten)
- 1 teaspoon soda
- $\frac{1}{4}$ cup sour milk
- 1 cup cocoanut
- 1 cup currants
- 3 cups oatmeal
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ cups flour.

Blend shortening, white sugar and brown sugar together. Dissolve soda in milk. Mix in the other ingredients. Make into balls and press with fork.

PEANUT OATMEAL COOKIES

(Mrs. H. A. Anslow, Lumsden)

- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ cup white sugar
- 2 eggs (beaten)
- $\frac{1}{4}$ cup brown sugar
- 1 cup peanuts (chopped)
- $\frac{1}{4}$ cup milk
- 1 cup flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon cinnamon
- 1 cup rolled oats.

Cream shortening and sugar. Add eggs, peanuts and milk. Sift dry ingredients and mix with rolled oats. Drop on greased baking sheet. Bake in moderate oven for 15 minutes.

PINEAPPLE COOKIES

(Mrs. K. Johnson, Cardross)

- 1/2 cup shortening
- 1 cup brown sugar
- 1 egg
- 3/4 cup crushed pineapple (drained)
- 2 cups flour
- 1/4 teaspoon salt
- 1/2 teaspoon soda
- 1 teaspoon baking powder
- 1/2 cup walnuts (chopped)
- 1 teaspoon vanilla.

Cream shortening, egg, brown sugar. Sift flour, salt, soda, baking powder. Add other ingredients. Bake 15 minutes.

PINEAPPLE SQUARES

(Mrs. Harry Howell, Weyburn)

- 1 cup flour
- 3 eggs
- 1 tablespoon butter
- 1 tablespoon sugar
- 1 teaspoon baking powder.

Cream butter and sugar. Add flour, baking powder and eggs. Press into a pan. Drain the juice from a can of crushed pineapple and spread the pineapple over the mixture in the pan. Mix together 2 cups cocoanut, 1 cup sugar, 1 tablespoon melted butter, and part of the eggs. Pour this over the pineapple and bake 20 or 25 minutes.

DATE PINWHEELS

(Mrs. K. Johnson, Cardross)

- 1 1/2 cups chopped dates
- 2/3 cup water
- 2/3 cup sugar
- 1/2 cup chopped walnuts
- 2/3 cup butter
- 1 1/2 cup brown sugar
- 2 eggs
- 3 cups pastry flour
- 1/2 teaspoon salt
- 1/2 teaspoon soda.

Cook sugar, dates and water until thick, about 10 minutes. Add nuts when cool. Cream butter and sugar. Add eggs. Add sifted dry ingredients. Chill thoroughly. Divide mixture into two parts. Roll separately into rectangle about 1/4 inch thick. Spread each with date filling and roll as for jelly roll into two long rolls. Chill. Cut 1/4 inch thick. Bake in moderate oven for 15 minutes.

COCOANUT KISSES

(Mrs. A. R. Wildfong, Craik)

- 2 eggs
- 2 cups cocoanut
- 2 cups rolled oats
- 3/4 cup white sugar
- 1/4 cup butter
- Salt
- Flavoring.

Drop. Bake.

RAISIN COOKIES

(Mrs. Bill Kuhling, Star City)

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 3 1/2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- 1/2 cup milk.

Cream shortening and sugar. Add egg. Sift flour, baking powder, vanilla alternately with milk. Roll thin. Put together with following filling:

- 1 cup dates or raisins
- 1/2 cup sugar
- 1/2 cup water
- 1 tablespoon flour.

Cook until thick. Bake in moderate oven.

CHARLOTTE BASKETS

(Mabel Erickson, Estevan)

- 2 egg yolks
- 1/8 teaspoon salt
- 1/2 cup sugar
- 3/4 tablespoon corn starch
- 3/4 teaspoon baking powder
- 1/2 cup flour
- 2 tablespoons cold water
- 2 egg whites (beaten)

Beat yolks and sugar. Add cold water, flour, baking powder, salt, corn starch and egg whites. Bake in small gem tins. Cover with whipped cream and pour sauce over it.

Chocolate Sauce

- 1 1/2 tablespoons cocoa
- 1 cup sugar
- 1 tablespoon butter
- 1/3 cup boiling water.

Boil for a few minutes.

CORNFLAKE MACAROONS

(Mrs. A. Grenkie, Landis)

- 2 eggs
- 1/2 cup cocoanut
- 1/2 cup white sugar
- 1/2 teaspoon salt
- 2 cups cornflakes.

Bake in oven until brown.

PEANUT BUTTER COOKIES

(Mrs. G. B. Street, Stone)

- ½ cup butter
- ½ cup peanut butter
- ½ cup white sugar
- ½ cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups flour.

COCOANUT DAINTIES

(Mrs. C. W. King, Saskatoon)

- 1 cup butter
- 1½ cups brown sugar
- 1 egg
- 1½ cups oatmeal
- 1 cup cocoanut
- 1½ cups flour
- ½ teaspoon soda
- ½ teaspoon baking powder
- ½ teaspoon salt.

BUTTER BUDS

(Audrey Denney, Wolfe)

- ½ cup butter
- 1 cup brown sugar
- ½ cup shortening
- 1 teaspoon baking powder
- 2 eggs
- 2½ cups flour
- Vanilla
- Salt.

Roll in hands like marbles and press with fork. Bake in hot oven.

COCOANUT KISSES

(Mrs. J. Sanderson, Elstow)

- 3 egg whites
- 1 cup sugar
- 2½ cups cocoanut
- 1 tablespoon corn starch
- Salt
- Vanilla.

Beat egg whites and add sugar gradually. Cook in double boiler 3 to 5 minutes. Pour this mixture over other ingredients that have been mixed together. Add vanilla. Drop by teaspoon on pan and bake in slow oven 25 minutes.

BROWNIES

(Mrs. T. Mohr, Keeler)

- 2 eggs
- 1 cup white sugar
- ½ cup butter
- 2 tablespoons cocoa
- 1 cup walnuts
- ½ cup flour
- Vanilla.

Dissolve cocoa in hot water. Spread in tin. Bake in quick oven. Cut in squares when cool.

DROP COOKIES

(Mrs. Daisy Speirs, Milestone)

- 2 cups brown sugar
- 1 cup lard
- 1 cup cold coffee
- 2 eggs
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 cup raisins
- 3 cups flour
- 1 teaspoon cinnamon.

SOUR CREAM COOKIES

(Mrs. W. Caswell, Okla)

- 2 cups sugar
- 1 cup sour cream
- 3 eggs
- ¾ cup butter
- Salt
- 2 cups currants
- 1 teaspoon soda
- Flour to roll.

DATE MACAROONS

(Mrs. Hallaway, Regina)

- 3 egg whites
- 1 cup sugar
- 1 tablespoon corn starch
- 1 cup walnuts
- 1 lb. dates.

Beat whites of eggs to stiff froth. Add sugar which has had added the corn starch slowly into the egg white. Cook in double boiler until crust forms on side of pan and remove from stove. Add nuts and dates both chopped very fine. Mix well. Drop by spoonfuls on buttered tin and bake in moderate oven.

RASPBERRY SLICE

(Mrs. Elsie Jarvis, Regina)

- ½ cup butter
- 1 cup flour
- Pinch of salt
- 1 teaspoon baking powder
- 1 egg
- 1 tablespoon milk

Mix like pie paste. Put in pan and cover with layer of raspberry jam.

- Butter size of egg (melted)
- 1 cup white sugar
- 1 egg
- 2 cups cocoanut
- Vanilla.

Mix well then spread over jam and bake all in slow oven.

OATMEAL DROP CAKES

(Mrs. W. Caswell, Okla)

- 2 eggs
- 1 cup sugar
- 1 cup lard or butter
- 2 cups oatmeal
- 2 cups flour
- 1 teaspoon soda.

Boil 1 cup raisins in as much water as will be 5 tablespoons when done. Add raisins last in the batter and bake in a fairly hot oven.

OATMEAL COOKIES

(Mrs. W. Caswell, Okla)

- 1 egg
- 1 cup lard or butter
- 1 cup brown sugar
- 3 cups oatmeal run through coarse plate of meat chopper
- 1½ cups flour
- 2 teaspoons baking powder
- Salt
- Flavoring.

MELTING MOMENTS

(Mrs. B. H. Moore, Rouleau)

- ¾ cup brown sugar
- 1 cup melted butter
- 1 egg
- 1¾ cups flour
- ½ teaspoon cream of tartar
- ¼ teaspoon soda
- 1 teaspoon vanilla.

Cream butter and sugar. Add egg beaten well. Add sifted dry ingredients. Mix well. Drop from teaspoon then press nut or cherry or top of each and bake.

CHEESE DREAMS

(Mrs. Jack Shaw, Regina)

- 2 tablespoons melted butter
- 1 egg (beaten)
- ¼ teaspoon salt
- ½ teaspoon mustard, mixed to paste with a little warm water
- ½ lb. grated cheese
- ⅛ teaspoon paprika.

Combine melted butter, egg, cheese, salt, paprika and mustard and heat in double boiler, until well blended and smooth. Cut slices of bread 1 inch thick, and each slice into strips about 1 x 2½ inches. Spread on top and sides with cheese mixture, and cook under the broiler heat until cheese is toasted a light brown. Serve with green olives or pickles.

PEANUT COOKIES

(Mrs. M. McKague, Elstow)

- ½ cup butter
- ½ cup peanut butter
- ½ cup brown sugar
- ½ cup white sugar
- 1½ cups flour
- 1 egg
- 1 teaspoon baking soda
- Pinch of salt.

Make into roll and cool. Then slice and bake in moderate oven.

DATE BARS

(Mrs. F. Teed, La Fleche)

- 1 cup shortening
- 2 cups sugar
- 10 to 11 egg yolks (beaten)
- ¼ cup cold water
- 3 cups flour
- 1½ lbs. dates
- 1 cup nut meats.

Warm the shortening slightly and cream with the sugar. Add water to egg yolks. Stir into the creamed shortening and sugar. Add flour, dates, and nuts. Spread in shallow pan (greased) and bake in slow oven until firm. When cool cut in bars. Roll in powdered sugar.

PARTY COOKIES

(Mrs. A. Kowbluk, Elstow)

- 1 cup sugar
- 1 cup butter
- ¼ teaspoon salt
- 3 teaspoons baking powder
- 3 cups flour
- 1 egg
- 6 tablespoons milk
- 1 teaspoon vanilla.

Cream butter, add sugar, egg, dry ingredients alternately with liquid. Roll thin. Bake in moderate oven.

GREEN'S NUT COOKIES

(Mrs. F. L. Green, Gilroy)

- 1½ cups brown sugar
- 3 eggs (beaten)
- 1 cup dates (chopped)
- ½ cup butter
- 1 cup walnuts (chopped)
- 1 teaspoon soda
- 1 tablespoon warm water
- 2 cups flour
- ¼ teaspoon salt
- ½ teaspoon baking powder

Dissolve soda in water. Drop from spoon on buttered pan. Bake in moderately hot oven.

PIN WHEEL COOKIES

(Mrs. Robert Bradley, Fenaghvale, Ont.)

- 1/2 cup shortening
- 1/2 cup sugar
- 1 egg
- 3 tablespoons milk
- 1 square chocolate
- 1 1/2 cups flour
- 1 1/2 teaspoons baking powder
- 1/8 teaspoon salt
- 1/2 teaspoon vanilla.

Cream shortening, sugar. Beat in egg. Sift together flour, baking powder, salt, and add to first mixture, alternate with milk and vanilla. Divide dough in half; to half, add the melted chocolate. Roll white dough thin, and dark dough. Roll together as a jelly roll. Chill. Cut in slices. Bake in oven for 10 minutes.

COOKIES

(Mrs. J. Ferguson, Traynor)

- 2 cups sugar
- 1 cup lard
- 2 eggs
- 1 teaspoon soda
- 1 cup butter
- 1 cup sour cream
- 1 teaspoon salt
- 1 teaspoon vanilla
- 5 1/2 cups flour.

FILLED COOKIES—DATE

(Jean Hawkins, Regina)

- 1 cup butter
- 1/2 cup cream
- 1 cup brown sugar
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 2 eggs
- 3 cups flour
- 1/2 cup oatmeal
- 1 teaspoon soda
- 1/8 teaspoon salt
- Vanilla.

Bake and while still warm put date filling between.

PEANUT DROP COOKIES

(Mrs. E. W. Underwood, Milestone)

- 1/4 cup butter
- 1/2 cup sugar
- 2 eggs
- 1 cup flour
- 2 teaspoons baking powder
- 1 tablespoon milk
- 1 cup peanuts (chopped)
- 1 teaspoon lemon.

DATE AND NUT PINWHEELS

(Mrs. L. Waldref, Saskatoon)

- 1 cup butter
- 1 cup brown sugar
- 3 eggs
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- Salt
- 3 cups flour.

Mix all together and roll out in sheet. Spread with filling made of:

- 2 1/2 cups chopped dates
- 1 cup chopped nuts
- 1 cup white sugar
- 1 cup water

Cook all but nuts together, add nuts last and cool. Spread filling on dough and roll like jelly roll. Chill overnight then slice and bake in moderate oven.

COCOANUT COOKIES

(Mrs. J. Johnston, Wilcox)

- 2 eggs
- 1 cup butter
- 1 1/2 cups brown sugar
- 1 1/2 cups rolled oats
- 1 1/2 cups flour
- 1/2 teaspoon soda
- 1 teaspoon baking powder
- Salt
- 1 cup cocoanut.

Cream butter and sugar, add eggs, dry ingredients and cocoanut. Drop by spoon on a baking sheet.

OATMEAL COOKIES

(Mrs. Geo. Phelps, Wilkie)

- 3 cups rolled oats (quick)
- 1 cup flour
- or
- 2 cups rolled oats (coarse)
- 2 cups flour
- 1 1/4 cups brown sugar
- 1 cup butter
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon soda
- 2 tablespoons water.

Dissolve soda in water. Mix dry ingredients together. Add water, and vanilla. Roll out half of dough. Cut. Drop raspberry jam on centre. Cover with cookies rolled and cut from the remainder of the dough with a small centre cut out with a thimble. Bake in a moderate oven.

MELTING MOMENTS

(Mary Farquharson, Regina)

- 1½ cups shortening
- 1½ cups brown sugar
- 2 eggs (beaten)
- 3½ cups flour
- 1 teaspoon cream of tartar
- Salt
- ¾ teaspoon baking powder.

Cream. Roll in balls and press down with a fork.

PERKIN BISCUITS

(Mary Farquharson, Regina)

- 3 cups flour
- 2½ cups oatmeal
- 2½ cups sugar
- ½ cup butter
- ¾ cup shortening
- ½ cup corn syrup (warm)
- 2 eggs (beaten)
- 4 teaspoons soda
- 2 teaspoons ginger
- 1 teaspoon cinnamon and allspice.

Sift flour, salt, soda and spices. Add oats and sugar. Rub in butter. Roll in small balls and bake in moderate oven for 12 minutes.

OATMEAL DROP CAKES

(Mrs. Henry Blaney, Vankleek Hill, Ont.)

- 1 cup shortening
- 1 cup sugar
- 2 eggs (beaten)
- ⅓ cup milk
- 1½ cups rolled oats
- 1 cup raisins
- 1 cup chopped nuts
- 1½ cups flour
- ¼ teaspoon salt
- 1 teaspoon soda
- ½ teaspoon of each kind of spice.

Drop in buttered tins and bake.

CRUNCH

(Mrs. Dockrill, Craik)

- 1 cup brown sugar
- ½ cup butter (melted)
- 2 cups rolled oats
- 1 teaspoon soda
- ¼ teaspoon salt
- Carmel mixture.

Mix sugar and butter. Mix rolled oats, soda, and salt. Add carmel mixture. Put in pan and press down. When baked, cut in squares while hot, but leave in pan until cool.

PLAIN COOKIES

(Mrs. M. McKague, Elstow)

- 1 cup brown sugar
- 1 cup dripping
- 2 eggs
- 1 teaspoon baking powder
- 1 teaspoon soda
- Vanilla.

Mix soda with flour. Bake in hot oven.

WHITE COOKIES

(Mrs. J. Fitzpatrick, Vankleek Hill, Ont.)

- 1 cup butter or ½ lard
- 1 cup brown sugar
- ¾ cup milk
- 2 teaspoons cream of tartar
- 1¼ teaspoons soda
- 2½ cups flour
- 2 eggs (beaten)
- Flavor.

Mix. Roll out and cook in hot oven.

FRUIT SNAPS

(Mrs. A. Carberry, Springwater)

- ½ cup milk
- 1 cup butter
- 1 teaspoon soda
- 1½ cups sugar
- ½ cup molasses
- 3 eggs
- 1 cup raisins
- 1 cup currants
- 1 teaspoon cloves
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1 teaspoon allspice.

Flour to roll soft. These will keep for several months.

BUTTERSCOTCH CRISPS

(Mrs. R. J. Renwick, Milestone)

- ¼ cup butter
- 1 cup brown sugar
- 1 cup sifted flour
- ¼ cup walnuts or pecans
- 1 egg
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- ¼ teaspoon salt.

Melt butter in saucepan, add sugar. Stir. Add egg and beat. Mix salt, baking powder and flour and add nuts and vanilla. Spread in shallow pan on greased paper. Bake 30 minutes. Cut in strips while hot.

LEMON SQUARES

(Mrs. C. F. Proudfoot, Fenaghvale, Ont.)

- ¼ lb. butter
- 10 soda biscuits (rolled)
- 1 cup flour
- 1 teaspoon baking powder
- Salt
- 1 cup cocoanut
- 1 cup sugar.

Spread ½ of this mixture in bottom of pan, cover with hot lemon filling. Spread remainder of dry mixture on top. Sprinkle with cocoanut. Bake in moderate oven until brown.

Filling

- 1 lemon
- 1 cup sugar
- 2 eggs
- Salt
- ½ cup cold water
- 2 teaspoons butter.

Mix and cook in double boiler. When boiling add 2 tablespoons corn starch. Mixed in ½ cup cold water. Cook until thick.

NEITHER COOKIES

(Mrs. W. J. Brown, Readlyn)

- 2 cups oatmeal
- 2 cups brown sugar
- 2 cups flour
- 1 cup corn flakes
- 1 cup salted peanuts
- 1 cup lard or butter
- 2 eggs
- 1 teaspoon soda
- Salt.

Mix butter, sugar, eggs then dry ingredients. Add flour last. Drop by spoon. Bake.

PIGS IN BLANKETS

(Frances Cowan, Colonsay)

(Miss Beatrice A. Woods, Colonsay)

- 1 cup brown sugar
- 2 eggs
- 2 teaspoons cream of tartar
- 1 cup butter and lard
- 3 cups flour
- 1 teaspoon soda.

Mix butter and lard and sugar together, then add well beaten eggs. Sift the soda and cream of tartar into the flour and mix into batter. Roll out and cut into rounds the size of a cup. Put a spoonful of date filling on one side of each round and fold over and press edges together. Bake in quick oven.

FEATHER CUP CAKES

(Mrs. John Hartley, Saskatoon)

- 1 egg
- 1 cup sour milk
- 1 cup sugar
- ½ cup butter
- 1 teaspoon vanilla
- 2 cups bread flour
- 2 teaspoons baking powder.

Cream butter and sugar. Add egg, milk. Sift flour and baking powder together. Add to first mixture.

OAT DROP COOKIES

(Miss C. I. Honnef, Barford)

- 1 cup rolled oats
- 2 eggs
- 1 cup shortening
- 2 cups flour
- 1 cup sugar
- 2 tablespoons milk
- 1 cup raisins (chopped)
- 1 cup nuts (chopped)
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ¼ teaspoon cloves
- ½ teaspoon salt.

Cream butter and sugar. Add eggs and milk. Combine with sifted dry ingredients. Drop with a spoon on greased pan. Bake in hot oven for 10 minutes.

CHOCOLATE CHUNKLET CUP CAKES

(Mrs. Sidney Stewart, Kerrobert, Sask.)

- 1 cup of sugar
- ¼ cup of oil or melted shortening
- 1 cup flour
- 1½ teaspoons of baking powder
- 1 teaspoon of vanilla
- 2 eggs (unbeaten)
- ½ teaspoon of salt
- Milk to fill cup (about ¼ cup)
- 1½ squares of chocolate.

Sift together into a bowl the sugar, flour, baking powder and salt. Cut or chop the chocolate fine—do not melt it; add it to the dry ingredients. In a measuring cup, measure the oil or the melted-and-cooled shortening; add the vanilla, drop in the unbeaten eggs, and fill the cup with milk. Add to the dry ingredients, and beat for three minutes. Bake in greased and floured muffin tins, in a moderately hot oven, 400 degrees F., twelve to fifteen minutes. Makes twelve cup cakes.

CORN FLAKE COOKIES

(Mrs. W. Nichol, Trossachs)

- 1 cup sugar
- $\frac{3}{4}$ cup melted butter
- 2 eggs
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon soda
- 1 teaspoon vanilla
- 1 lb. dates
- 2 cups flour
- 2 cups corn flakes.

Dissolve soda in a little hot water.
Add corn flakes last. Roll. Cut. Bake.

SUGAR COOKIES

(Mrs. Ivan B. Ross, Estevan)

- 2 cups sugar
- $\frac{1}{2}$ cup butter
- 1 cup sour cream
- 2 eggs
- 1 teaspoon soda
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon salt
- $4\frac{1}{2}$ cups flour.

Mix in order given.

CHEESE MOONS

(Mrs. Henry T. Mills, Jr., Colonsay)

- 1 cup grated cheese
- 1 cup flour
- $\frac{1}{2}$ cup butter
- $\frac{1}{4}$ cup milk.

Roll out as for tarts. Drop $\frac{1}{2}$ teaspoon of jelly on half side. Fold over and press down.

FAIRY MACAROONS

(Mrs. O. Magnusson, Lydden)

- 1 egg white
- $\frac{3}{4}$ cup sugar
- 1 cup peanuts or nuts (chopped)

Beat egg white stiff, add sugar continuing to beat till thoroughly mixed. Fold in nut meats and drop on greased cookie sheet. Bake in moderate oven till golden brown.

BUTTERSCOTCH COOKIES

(Mrs. A. Tosh, Valley Centre)

- 1 cup butter
- 2 cups brown sugar
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon cream of tartar
- 2 eggs
- 4 cups flour
- 1 cup walnuts
- 1 teaspoon vanilla.

Cream butter and sugar, add beaten eggs. Sift soda, cream of tartar, and 2 cups of flour to first mixture. Then add nuts, vanilla, form into 2 or 3 rolls. Chill over night. In the morning cut in thin slices and bake.

COCOANUT FINGERS

(Mrs. A. Tosh, Valley Centre)

- 2 cups white sugar
- 4 level tablespoons cocoa
- 8 tablespoons water
- Butter—size of egg.

Boil 4 to 5 minutes, or until sugar is dissolved. Take 1 loaf of fresh bread and cut in cubes, dip in hot dressing and roll in cocoanut.

WHITE COOKIES

(Mrs. Leng, Ruddell)

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup lard or butter
- $\frac{1}{3}$ cup sour cream
- 1 teaspoon soda
- 2 eggs (unbeaten)
- 3 cups flour.

Mix dry ingredients. May need more flour. Roll. Bake in hot oven.

DATE SQUARES

(Mrs. Leng, Ruddell)

Filling

- $\frac{3}{4}$ lb. chopped dates
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup granulated sugar

Cook water and dates together until thick and add sugar. Cook 1 minute.

- 2 cups flour
- 2 cups rolled oats
- 1 cup shortening
- 1 cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking soda dissolved in milk
- $\frac{1}{2}$ cup sour milk.

Put $\frac{1}{2}$ mixture in pan (well greased). Spread with filling and cover with remainder of dough. Bake 25 minutes and cut in squares when cold.

SNICKERDOODLES

(Mrs. J. McCechnie, Tuffnell)

- 3 cups flour
- 1 teaspoon soda
- 2 teaspoons cream of tartar
- 1 cup butter
- 2 cups sugar
- 2 eggs.

Sift flour, soda, and cream of tartar together. Cream butter, add sugar and cream well. Add eggs one at a time. Mix dry ingredients into creamed mixture. Chill. Drop by spoonfuls on a cookie sheet and sprinkle each with topping of $\frac{1}{4}$ cup sugar and 2 teaspoons cinnamon mixture. Bake in a hot oven 10 minutes. Makes 4 dozen snickerdoodles.

PORCUPINES

(Mrs. Lawrence Olson, Estevan)

- 1 cup brown sugar
- 2 eggs
- 1 tablespoon butter
- 1 cup chopped nuts
- 1 cup chopped dates
- Shredded cocoanut.

Mix all together and drop by spoonfuls into the cocoanut and roll into oblong shapes. Bake in a moderate oven till a delicate brown.

EGGLESS COOKIES

(Mrs. Wagner, Elstow)

- 2 cups brown sugar
- 2 tablespoons syrup
- 1½ cups shortening
- 1 cup sour milk
- 2 teaspoons baking soda.

Flour to make a stiff dough. These are nice put together with date filling.

PEANUT BUTTER COOKIES

(Mrs. Lawrence Olson, Estevan)

- ½ cup butter
- ½ cup peanut butter
- ½ cup white sugar
- ½ cup brown sugar
- 1 teaspoon soda
- 1 teaspoon vanilla
- 1 egg

Flour to make a stiff dough.

Drop by spoonfuls on greased pans. Press down with a fork. Bake 15 minutes in a hot oven.

PERISHKI

(Mrs. McCaig, Lydden)
(Lillian Downing, Milestone)

- 3 egg yolks (beaten)
- 1 cup butter
- 2 teaspoons vanilla
- 2 teaspoons lemon juice
- 2 tablespoons sour cream
- 2 cups flour.

Mix the flour and butter together, add egg yolks, cream, vanilla, lemon juice. Add this mixture to the butter and flour mixture. Turn on to a floured board and shape into balls the size of a big marble. Chill overnight. Next day roll each marble into a square the thickness of a pie crust. In the centre of each square put a little jam and a walnut. Moisten the edges and fold into a turnover. Bake in a moderate oven. When cooked put a spoonful of meringue on top of each turnover and decorate with a walnut. Bake again until meringue is brown.

SOFT COCOANUT COOKIES

(Mrs. J. Yustin, Landis)

- ½ cup butter
- 1 cup sugar
- ½ cup milk
- 2 eggs (beaten)
- 3 teaspoons baking powder
- ½ cup cocoanut
- Flour.

Mix soft with flour. Roll about ½ inch thick. Cut out. Beat 1 egg white stiff and add 4 tablespoons sugar. Cover the top with this frosting and sprinkle with cocoanut and bake light brown in quick oven.

NUT DROP COOKIES

(Mrs. H. Sauvie, Milestone)

- 1 cup brown sugar
- ½ cup shortening
- 1 cup raisins
- 1 cup walnuts
- 1½ cups flour
- 1 teaspoon baking powder
- ½ teaspoon soda
- 2 eggs
- 1 teaspoon vanilla.

Drop from spoon.

AMMONIA COOKIES

(Mrs. M. Delbert, Elstow)

- 3 eggs (beaten)
- 2 cups sugar
- 4 cups thick sweet cream
- ½ cup powdered ammonia
- 1 teaspoon baking powder
- 1 teaspoon vanilla or lemon
- 5 cups flour.

Dissolve ammonia. Roll thin. Cut. Sprinkle with sugar.

PEANUT COOKIES

(Mrs. R. B. Evans, Regina)

- ½ packet dates
- 1 cup ground peanuts
- 1 cup icing sugar
- 2 tablespoons flour
- 2 egg whites beaten stiff.

Mix icing sugar and flour together. Bake in slow oven.

LACE COOKIES

(Mrs. R. B. Evans, Regina)

- 2 cups oatmeal
- 1 cup brown sugar
- 1 teaspoon baking powder
- ½ cup melted butter.
- 1 egg.

Beat egg slightly. Mix together. Drop from spoon. Cook ten minutes.

COCOANUT MACAROONS

(Mrs. J. E. Powers, Weyburn)

- 3 egg whites (beaten)
- 1 cup white sugar
- 3 tablespoons corn starch
- Salt.

Cook in a double boiler for 15 or 20 minutes.

Add:

- Vanilla
- 2 cups cocoanut
- Almond extract.

Drop by spoonfuls on a buttered paper on an inverted pan. Bake in a hot oven till a delicate brown, about 10 minutes. Leave until cool before removing from paper.

BUTTER NUT COOKIES

(Mrs. Bert Scyrup, Wynyard)

- 1 cup butter
- 1 cup brown sugar
- Salt
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 2½ cups flour.

DREAM BARS

(Mrs. Bert Scyrup, Wynyard)

- 1 cup brown sugar
- 1 cup oatmeal
- 1 cup flour
- ¾ cup butter.

Rub into crumbs; put half of the crumbs into a pan. Pat solid and set in a moderate oven until it is set and firm. Then spread with the following filling:

- 1 cup nuts
- 1 cup dates
- ½ cup water
- 1 cup granulated sugar

Boil until thick. Put reserve crumbs on top. Bake in oven until brown.

FROSTED VIENNESE DROPS

(Mrs. Edgar Woods, Colonsay)

- 1¾ cups flour
- ¼ teaspoon salt
- ½ cup shortening
- ¼ cup sugar
- 1 egg yolk.

Mix. Roll into balls on floured palms. Place on greased pan and indent with floured finger tip. Fill hole with jelly or jam and add well beaten egg white, with salt, and 2 tablespoons sugar. Drop spoonful of meringue over jam in cookies. Sprinkle with blanched almonds, or walnuts. Brown in oven.

SWEDISH PASTRY

(Mrs. A. Carberry, Springwater)

- ½ cup butter
- ½ cup brown sugar
- 1 egg yolk (beaten)
- 1 cup flour.

Roll in small balls. Dip in beaten egg white. Put in finely chopped nuts. Put in pan and press centre of ball with thimble. Cook in slow oven for 5 minutes. Press with thimble again. Cook slowly for 15 minutes. When cool put jelly in centre.

CHINESE CHEW

(Mrs. Jack Hurd, Colonsay)

- 1 cup dates
- 1 cup walnuts
- ¾ cup flour
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon baking powder.

Spread ¾ inch thick in pan and bake slowly for 20 minutes. Remove while hot. Cut in squares. Roll in icing sugar.

FILLED COOKIES

(Mrs. L. Clover, Keeler)

- 1 cup brown sugar
- 1 cup shortening
- 1 egg
- ½ cup sweet milk
- 1 teaspoon vanilla
- Salt
- 1 teaspoon soda
- 2 teaspoons baking powder
- 3½ cups flour.

Roll thin. Cut with cookie cutter. Place teaspoon of filling on cookie. Cover with dough. Bake in moderate oven.

Filling

- 1 cup dates
- ¼ cup walnuts
- ½ cup sugar
- 1 tablespoon flour.
- ½ cup water.

DATE DAINTIES

(Mrs. Leatha Olorenshaw, Dundurn)

- 1 cup dates
- 1 cup raisins
- 1 cup walnuts
- 2 eggs
- 1 cup brown sugar.

Beat eggs, add sugar, dates and raisins. Stir over low heat till paste-like consistency. Add nuts. When slightly cool. Roll in cocoanut after shaping into balls.

PRUNE PEANUT BUTTER COOKIES

(Mrs. H. A. Anslow, Lumsden)

- 1 cup brown sugar
- $\frac{3}{4}$ cup peanut butter
- $\frac{1}{2}$ cup shortening
- 2 eggs
- 1 cup chopped stewed prunes
- 2 cups flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon lemon extract.

Cream shortening, sugar, and peanut butter. Add eggs, and prunes. Sift flour, baking powder and salt. Add flavoring. Drop on greased cookie sheet by a spoon. Bake in a moderate oven for 15 minutes.

OATMEAL COOKIES

(Mrs. A. Lake, Asquith)

- 10 ozs. flour
- 10 ozs. oatmeal
- 2 teaspoons baking powder
- Salt
- 4 ozs. sugar
- $\frac{1}{2}$ lb. butter
- 2 eggs
- Milk—very little.

Mix the dry ingredients. Rub butter in and add eggs and milk. Roll $\frac{1}{4}$ inch thick. Bake in moderate oven.

GINGER DROPS

(Mrs. M. Cox, Biggar)

- $\frac{1}{2}$ cup sugar
- 1 cup molasses
- $\frac{1}{3}$ cup butter
- 1 teaspoon ginger, cinnamon, cloves
- 2 teaspoons soda
- 1 cup boiling water
- $2\frac{1}{2}$ cups flour
- 2 eggs (beaten).

Add eggs last. Bake in gem pans.

COOKIES

(Mrs. John Kelly, Fournier, Ont.)

- 1 cup butter
- 2 cups brown sugar
- $\frac{3}{4}$ cup nuts (chopped)
- $3\frac{1}{2}$ cups flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon soda
- 2 eggs.

Cream like cake. Pack in mould and let stand overnight. In morning slice and bake in hot oven.

NUT SNACKS

(Mrs. E. Hindley, Palo)

1st mixture:

- $\frac{1}{3}$ cup butter
- 2 egg yolks
- 1 teaspoon vanilla
- $\frac{1}{3}$ cup brown sugar
- $1\frac{1}{2}$ tablespoons molasses.

Beat well. Add 1 teaspoon soda dissolved in 2 tablespoons warm water. 2 teaspoons cream of tartar, $1\frac{1}{2}$ cups flour, salt. Pour into buttered tin.

2nd mixture:

- 2 egg whites (stiffly beaten)
- 1 cup brown sugar
- $\frac{1}{2}$ cup broken walnuts.

Fold brown sugar into egg whites. Spread over first mixture. Bake in moderate oven. Mark while hot.

PEANUT BUTTER COOKIES

(Mrs. R. Rennick, Milestone)

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup white sugar
- 1 egg
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup peanut butter
- $1\frac{1}{2}$ cups flour.
- 1 teaspoon soda dissolved in 2 teaspoons hot water.

Roll in balls and bake.

WHITE COOKIES

(Mrs. F. Durick, Estevan)

- 2 cups sugar
- 1 cup shortening
- 2 eggs (well beaten)
- 1 cup sour milk
- 1 teaspoon soda
- 1 teaspoon baking powder
- Vanilla.

Flour to roll out. Sprinkle sugar on top.

CHINESE CHEWS

(Miss Louise Neilson, Loreburn)

- $\frac{3}{4}$ cup flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup sugar
- 1 cup chopped walnuts
- 1 cup chopped dates
- 2 eggs.

Sift together dry ingredients, add sugar, walnuts and dates. Mix well, add well beaten eggs to other. Spread in well greased shallow pan. Bake in slow oven 325 degrees. When done cut in fingers and roll in fine granulated sugar. Some cooks roll the chews in confectioner's sugar.

LADY FINGERS

(Mrs. K. Mycroft, Elstow)

- 1 egg
- 1 cup granulated sugar
- $\frac{1}{2}$ cup butter
- $\frac{1}{4}$ cup sweet milk
- 1 pint flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla or lemon.

Beat butter, sugar and egg together until very light. Add vanilla and milk, lastly baking powder and flour. Cut in strips. Roll in sugar. Bake in quick oven. Use hands.

DATE NUGGETS

(Mrs. T. Terry, Wilcox)

- 2 cups dates (cut)
- $\frac{3}{4}$ cup boiling water
- $1\frac{1}{2}$ cups brown sugar
- 1 cup butter
- 2 eggs
- 1 teaspoon vanilla or maple flavoring
- $3\frac{1}{2}$ cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt.

Boil water over dates and allow to cool. Mix sugar, butter, and eggs together. Add dates and flour. Drop by small spoon. Bake in moderate oven.

MATRIMONIAL BLISS

(Mrs. R. G. Ward, Percival)

- $1\frac{1}{2}$ cups oatmeal
- 2 cups flour
- 1 cup butter
- 1 cup brown sugar
- 1 teaspoon baking soda.

Mix oatmeal, flour, soda, sugar and butter. Divide putting half in bottom of greased pan. Spread with date filling; put remainder on top. Bake in a moderate oven.

BUTTERSCOTCH COOKIES

(Mrs. George Kemper, Stone)

- $\frac{1}{2}$ cup butter
- $1\frac{1}{2}$ cups brown sugar
- 2 eggs (beaten)
- 3 cups flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla
- 1 cup chopped walnuts.

Cream butter, sugar and eggs. Chill several hours. Roll. Cut slices thin and bake in hot oven.

SCOTCH OAT CAKES

(Mrs. W. D. Mackay, Saskatoon)

- 4 cups oatmeal
- 2 cups flour
- 1 cup shortening
- 1 cup sour milk
- $\frac{1}{2}$ teaspoon soda.

Mix oatmeal, flour and shortening together like pie crust. Dissolve soda in milk. Roll thin and cut. Bake in quick oven. Serve with butter.

OATMEAL COOKIES

(Mrs. M. Hersberger, Milestone)

- 2 cups flour
- 2 cups oatmeal
- 1 cup white sugar
- 1 cup shortening
- 1 teaspoon salt
- 2 teaspoons soda.

Mix as for pie crust. Moisten with milk or water. Roll thin and bake in quick oven.

WALNUT SLICE

(Mrs. P. Servage, Landis)

- 1 cup flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ cup shortening
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon salt
- 1 egg
- 1 teaspoon vanilla
- 3 tablespoons milk.

Roll like pastry. Cover bottom of cake pan and bake in slow oven for 15 minutes.

Filling

- $1\frac{1}{4}$ cups brown sugar
- 2 eggs (beaten)
- 4 tablespoons flour
- $\frac{1}{2}$ cup cocoanut
- 1 cup nuts
- 1 teaspoon baking powder.

Mix in order given. Pour on cooked crust and bake slowly until light brown. May be iced when cool. Cut.

RAGGED ROBIN COOKIES

(Mrs. B. Divine, Lake Valley)

- 2 egg whites (beaten)
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup walnuts
- $1\frac{1}{2}$ cups corn flakes
- 1 cup dates.

Beat whites and baking powder until dry. Drop by spoon. Bake in moderate oven.

RASPBERRY BAR

(Mrs. A. E. Pettapiece, Readlyn)

- 1 cup flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ cup butter
- $\frac{1}{4}$ teaspoon salt
- 1 egg (beaten)
- 1 tablespoon milk
- 1 cup sugar
- 1 egg
- Butter—size of walnut
- 1 teaspoon vanilla
- 2 cups cocoanut.

Rub flour, baking powder, butter, salt, milk and one egg together. Roll out to fit long pan and spread with raspberry jam. Mix the other ingredients together and spread over the jam. Bake in moderate oven.

FORK COOKIES

(Mrs. R. W. Anderson, Biggar)

- 1 cup brown sugar
- 1 cup walnuts (chopped)
- 1 cup butter
- 1 egg
- 2 cups flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon cream of tartar.

Cream sugar and butter. Add egg. Sift flour, soda, cream of tartar. Roll in small balls and press down with a fork. Cook in quick oven.

LEMON DROPS

(Mrs. A. Kowbluk, Elstow)

- 1 cup sugar
- $\frac{1}{2}$ cup sweet milk
- 2 eggs (beaten)
- 3 teaspoons baking powder
- 2 tablespoons butter
- 2 cups flour
- Salt
- Lemon flavoring.

Drop on greased pan. Mix dry ingredients together. Add eggs, milk, butter, and flavor. Bake.

RICKETY UNCLE

(Mrs. Dockrill, Craik)
(Mrs. A. Park, Spring Valley)

- 1 cup brown sugar
- 2 cups rolled oats
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ teaspoon vanilla.

Mix. Press into a greased pan, size 8" x 8". Bake 10 minutes in hot oven. Cut in squares and leave in pan until cool.

ANGEL COOKIES

(Mrs. John Hartley, Saskatoon)

- 1 cup butter
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 teaspoon cream of tartar
- 1 egg
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- Salt.

Cream butter and sugar. Add egg, flavoring. Add dry ingredients. Roll into small balls. Press with fork. Bake in slow oven.

COCOANUT CRISPS

(Mrs. J. Hindley, Aberdeen)

- 1 cup butter
- 2 cups brown sugar
- 2 eggs
- 2 cups rolled oats
- 2 cups shredded cocoanut
- 2 cups flour
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon baking powder.

Cream butter and sugar. Add eggs. Put cocoanut and oatmeal through food chopper. Roll into small balls. Press with fork.

DROP COOKIES

(Mary Farquharson, Regina)

- 1 cup shortening
- $1\frac{1}{2}$ cups sugar
- 1 cup dates (cut)
- 1 cup walnuts (rolled)
- 1 cup cherries
- $2\frac{1}{2}$ cups flour
- 2 teaspoons baking powder
- 3 eggs.

Cream sugar and shortening. Add eggs, nuts, dates, and cherries. Sift flour and baking powder. Drop by teaspoonfuls on greased pan. Bake.

SOUR MILK COOKIES

(Mrs. M. Deibert, Elstow)

- 2 cups sugar
- 2 eggs
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup lard
- 1 cup sour milk
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon nutmeg
- 1 teaspoon flavor
- 2 teaspoons baking powder
- 1 cup flour.

Roll. Cut. Bake.

OATMEAL CRISPS

(Mrs. Rob Smith, Wilcox)

- 1 cup brown sugar
- $\frac{1}{2}$ cup butter
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon baking powder
- 1 cup flour
- 1 cup oatmeal
- 1 cup cocoanut.

Sift soda, baking powder and flour together. Mix in order given. Roll in small balls in the hands. Press down with fork, and bake in moderate oven until brown.

DATE DROP COOKIES

(Mrs. Ivan B. Ross, Estevan)

- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$ cup butter
- 1 teaspoon soda
- 1 cup dates
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons water
- $\frac{1}{2}$ teaspoon cloves
- $\frac{3}{4}$ teaspoon cinnamon
- 2 cups flour.

Dissolve soda in the water and sift spices with flour.

JELLY TEA CAKES

(Mrs. John Hartley, Saskatoon)

- 5 tablespoons golden syrup
- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 2 teaspoons soda
- 2 eggs (beaten)
- 1 teaspoon flavor
- Flour.

Cream butter and sugar. Add eggs, syrup and flavoring. Sift about 1 cup flour with soda and then add enough flour to make a stiff dough. Roll thin. Cut. Bake in moderately hot oven. When cooked put together with jelly or jam.

GROUND OATMEAL COOKIES

(Mrs. Moe Alix, Coderre)

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup lard
- $1\frac{1}{2}$ cups brown sugar
- $\frac{1}{2}$ cup warm water
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon lemon flavor
- 2 cups flour
- 4 cups oatmeal (ground in food chopper).

Mix all ingredients together and roll.

BRAN COOKIES

(Mrs. G. M. Hewson, Langbank)

- 1 cup sugar
- $\frac{3}{4}$ cup butter
- 2 eggs
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon nutmeg
- $\frac{1}{3}$ cup sweet milk
- 2 cups flour
- 1 teaspoon baking powder
- 3 cups bran.

Roll in balls and place on greased pan. Flatten.

FORK COOKIES

(Mrs. M. Glaspey, Regina)

- 2 cups brown sugar
- $\frac{1}{2}$ cup lard
- 2 cups cocoanut
- 2 cups oatmeal
- 2 cups flour
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon baking powder
- 2 eggs (beaten)
- Salt
- Vanilla.

Mix dry ingredients as pie paste. Add eggs.

GINGER COOKIES

(Annie Cullens, Kindersley)

- 2 cups brown sugar
- 1 cup shortening
- 2 eggs
- 1 cup syrup
- 1 teaspoon soda
- 3 cups flour
- 1 teaspoon ginger.

Make balls size of walnuts and put in moderate oven.

BOSTON COOKIES

(Mrs. Robert Webb, Biggar)

- 1 cup butter
- $1\frac{1}{2}$ cups sugar
- 3 eggs
- 1 teaspoon baking soda
- $3\frac{1}{4}$ cups flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- 1 cup nuts (chopped)
- $\frac{1}{2}$ cup currants
- $\frac{1}{2}$ cup raisins (chopped).

Cream butter and sugar. Add eggs and half of flour sifted with soda, salt and cinnamon. Mix fruit and nuts with rest of flour and add to first mixture. Drop by spoon on greased baking sheet. Bake in moderate oven.

OATMEAL COOKIES

(Mrs. Dow, Keeler)

- 4 cups rolled oats
- 1 cup flour
- 1 cup brown sugar
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup boiling water
- 1 cup butter.

Mix rolled oats, flour, brown sugar. Dissolve soda in boiling water. Melt butter in water and add to dry ingredients. Pack in small bread pan. Chill. Slice. Bake.

DATE OATMEAL COOKIES

(Mrs. M. D. Holmes, Kenaston)

- 1 cup flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ cups oat flakes
- $\frac{1}{2}$ cup dates (chopped)
- $\frac{1}{2}$ cup brown sugar
- 1 egg (beaten)
- $\frac{1}{2}$ cup molasses
- $\frac{1}{2}$ cup shortening (melted).

Mix and sift all dry ingredients. Add oat flakes and dates. Beat sugar into egg. Add molasses and shortening. Drop from spoon onto greased baking sheet. Bake in moderate oven.

SHEET COOKIES

(Mrs. A. G. Nelson, Wilcox)

- 1 cup brown sugar
- 1 cup shortening
- 1 cup molasses
- 2 teaspoons cinnamon
- 2 teaspoons soda
- 1 cup hot coffee
- 1 teaspoon salt
- 2 teaspoons ginger
- 1 cup raisins
- 1 cup nuts
- $4\frac{1}{2}$ cups flour

Dissolve soda in coffee. Bake in large cookie sheet. Cover with powdered sugar. Cut in squares.

SOCIETY COOKIES

(Mrs. Lloyd Solberg, Milestone)

- 1 cup shortening
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup white sugar
- 2 eggs
- 1 teaspoon cream of tartar
- 1 teaspoon soda
- 1 teaspoon vanilla
- $3\frac{1}{2}$ cups flour.

Roll up in small balls with fingers. Press flat with fork. Bake.

NUT COOKIES

(Edythe Brown, Readlyn)

- 4 cups flour
- $\frac{1}{2}$ cup butter
- 2 egg yolks
- 2 tablespoons sugar
- $1\frac{1}{2}$ cups sweet cream
- 2 teaspoons baking powder.

Rub flour and butter together. Add sugar, egg yolks and baking powder. Make dough with cream and put aside for 10 minutes. Roll out $\frac{1}{8}$ inch thick. Cut in 3" squares. Roll nut filling into shape of finger and place on squares and roll up. Dip in unbeaten egg white and then in sugar.

Nut Filling

- 1 cup walnuts (chopped)
- 1 cup sugar

Moisten with sweet milk. Flavor with vanilla.

MINCEMEAT FAIRY CAKES

(Mrs. John Hartley, Saskatoon)

- 8 ozs. flour
- 4 ozs. butter
- 2 eggs
- 2 tablespoons milk
- 3 tablespoons mincemeat
- 1 teaspoon baking powder.

Cream butter and sugar, add eggs and beat. Add other ingredients. Make into a sponge mixture. Fill greased small tins and bake in moderate oven.

MERINGUE

(Mrs. Dave Fleming, Kindersley)

- 4 eggs (beaten stiff)
- 1 cup sugar—folded in.

Drop on cookie sheet. Bake in slow oven for an hour. Dint while warm and put together with whipped cream.

DATE PINWHEELS

(Mrs. Harry Grant, Craik)

- 1 cup butter
- 2 cups brown sugar
- 3 eggs
- 4 cups flour
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{4}$ teaspoon salt.

Mix all together, roll out and have dates cooked, spread in and roll up as jelly roll. Chill overnight. Slice and bake.

PEANUT CAKES

(Mrs. S. Junop, Asquith)

- ½ cup scalded milk
- 2 teaspoons butter
- 1 cup sugar
- 1 teaspoon baking powder
- 2 eggs (well beaten)
- 1½ cups flour
- 1 teaspoon vanilla.

Bake thin in pan, cut in strips, frost, and roll in peanuts.

FRUIT COOKIES

(Mrs. Fernquist, Stone)

- 1 cup butter
- 2 cups sugar
- ½ cup sour cream
- 2 eggs
- 2 teaspoons cinnamon
- ½ teaspoon nutmeg
- Nuts or raisins
- Flour to roll.

MAINE COOKIES

(Mrs. G. M. Hewson, Langbank)

- 1 cup shortening
- 1 cup sugar
- 1 cup molasses
- 2 eggs
- ½ teaspoon salt
- 1½ teaspoons soda
- 1 teaspoon ginger
- 3 cups flour.

Roll in balls and flatten.

CHOCOLATE SURPRISE CAKES

(Mrs. Antoine Leonard, Lestock)

- 2 cups brown sugar
- ½ cup butter
- 2 eggs
- ½ cup sour milk
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1¾ cups flour
- ½ teaspoon salt
- 2 squares of grated chocolate
- 1 teaspoon vanilla
- ½ cup boiling water.

Cream butter and sugar until light. Add well beaten eggs. Dissolve soda in milk and add. Sift the flour, salt and baking powder together and add to cake batter. Add chocolate and boiling water. Add vanilla and mix well. Pour into buttered muffins and bake in a moderate oven of 350 degrees for 20 minutes. When cool, take a sharp knife and cut out a cone shaped piece from the centre of each cake. Fill the cavity with sweetened whipped cream and set the cone shaped piece on top.

ENGLISH BRANDY SNAPS

(Mrs. Fred A. Marshall, Shaunavon)

- 4 ounces sugar
- 4 ounces butter
- 4 ounces corn syrup
- 1 teaspoon ginger
- Flour to stiffen.

Place on buttered cookie sheet and bake quickly.

GINGER DROP COOKIES

(Mrs. Fred A. Marshall, Shaunavon)

- ½ cup butter
- 1 cup brown sugar
- ½ cup molasses
- 1 teaspoon ginger
- ½ teaspoon cloves
- 1 teaspoon baking soda
- ½ cup sour cream or milk
- Flour to stiffen.

Dissolve soda in cream. If desired add ½ cup nuts and raisins.

BACHELOR BUTTONS

(Mrs. Hallaway, Regina)

- 1 cup butter
- 1 cup brown sugar
- 1 cup walnuts (chopped fine)
- 1 egg
- 1 cup cocoanut (fine)
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon vanilla.

Bake a light brown.

ALMOND FINGERS

(Mrs. Hallaway, Regina)

- 2 egg whites
- 1¾ cups icing sugar
- ½ teaspoon vanilla
- 1½ cups almonds.

Beat egg whites stiff, stir in remainder ingredients but do not beat any more. Take out ½ cup of above mixture and into rest stir almonds (put through mincer with brown skins on). Flour bake board well. Roll out ⅛ inch thick, spread ½ cup mixture over top. Cut in fingers ¼ inch wide and 2 or 3 inches long.

DELIGHTS

(Mrs. George Hindley, Palo)

- 1½ cups butter
- 1½ cups brown sugar
- 2 eggs
- 3½ cups flour
- 1 teaspoon soda
- 1 teaspoon cream of tartar.

Roll in balls and shape with fork. Dot with cherries.

OATMEAL DROPS

(Mrs. A. Carberry, Springwater)

- 1½ cups brown sugar
- 1 cup butter
- 1 egg
- ½ cup hot water with soda
- 1 teaspoon soda
- 2 cups oatmeal
- 2 cups flour
- ½ cup dates or raisins.

DROP COOKIES

(Mrs. Dockrill, Craik)

- ¾ cup sugar
- ¾ cup butter
- 1 teaspoon vanilla
- 1 egg
- 2 cups flour
- 1 teaspoon baking powder
- ½ teaspoon soda.

Mix all together. Roll in balls and place on pan, press down with a fork. Very nice when nuts or raisins mixed in or just pressed on top of cookies.

DATE COOKIES

(Mrs. Angelopoulos, Landis)

- 1 cup sugar
- ½ cup butter
- 2 eggs
- 3 teaspoons baking powder
- 2 cups flour
- Salt
- Vanilla
- Milk.

Cream butter and sugar, add eggs, vanilla, and salt. Add flour, and baking powder. Enough milk to make a batter stiff enough for rolling. After baking match the cookies in pairs.

Date Filling

Chop 1 cup of dates and set on the stove to boil with a little water. After they start boiling keep adding water till they form a thick mixture, then add the sugar, about 2 tablespoons and boil for a few more minutes. Cool and fill the pairs of cookies.

BUTTER BUDS

(Mrs. M. Murdock, Coderre)

- 1 cup brown sugar
- 1 cup butter
- 2½ cups flour
- 2 eggs
- Vanilla
- 1 teaspoon baking powder.

Roll in balls, press flat and cook on cookie sheet.

COCOANUT COOKIES

(Mrs. Leng, Ruddell)

- 1 cup butter
- 2 cups brown sugar
- 2 eggs
- 2 cups rolled oats
- 2 cups flour
- ½ teaspoon soda
- 1 teaspoon baking powder
- 2 cups cocoanut.

Cream butter and sugar, add well beaten eggs. Then cocoanut and rolled oats, flour and baking powder. Roll in small balls. Put in well greased pans and press with fork and bake in hot oven.

DATE COOKIES

(Mrs. A. Reid, Tuffnell)

- ½ cup brown sugar
- ½ cup white sugar
- ½ cup shortening
- ½ cup butter
- 1 egg
- 1 teaspoon soda
- 2½ cups flour.

Put in roll and leave overnight. Fill with dates or peanuts and ice.

BROWNIES

(Mrs. A. Tosh, Valley Centre)

- 1 cup white sugar
- ½ cup butter
- 2 eggs
- ½ cup flour
- 2 tablespoons cocoa
- ½ cup chopped nuts.

Beat egg yolks, add sugar then cocoa and butter which have been melted together. Add stiffly beaten whites of eggs then flour and nuts. Spread in fairly large pan to depth of ½ inch. Bake in moderate oven until mixture comes away from edge of pan. Cut in squares. Cool and remove from pans.

RAISIN COOKIES

(Mrs. W. T. Wilson, Major)

- 1 cup butter
- ½ cup milk
- 1 cup sugar
- 3½ cups flour
- 1 egg
- 2 teaspoons baking powder
- 1 teaspoon soda
- 1 teaspoon vanilla.

Filling

- 1 cup ground raisins
- ½ cup water
- 1 cup sugar
- 1 teaspoon flour.

Cook and put together.

YUM YUM GEMS

(Mrs. J. Thomson, Rocanville)

- ½ cup shortening
- 1 cup brown sugar
- 1 egg
- 1 cup sour milk
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 1 cup raisins
- 2 cups flour
- ½ cup chopped walnuts.

FRUIT ICE BOX COOKIES

(Mrs. August Ortman, Weyburn)

- 2 cups brown sugar
- 1 cup butter
- 3 beaten eggs
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- 4 cups flour
- Vanilla.

Filling

- ¾ lb. dates
- 1 cup water
- 1 cup brown sugar
- ½ cup walnuts (cut fine)
- Little mixed peel (cut fine)
- Vanilla.

Cook till thick, add vanilla, let cool. Divide dough in two. Roll ¼ inch thick. Spread each half with filling, roll like a jelly roll. Put in ice box or cold place over night. Slice and bake in a quick oven.

OATMEAL COOKIES

(Mrs. A. Wagner, Mortlach)

- 2 cups oatmeal
- 1 cup brown sugar (full)
- 2 cups flour
- 1 cup lard and butter
- ½ teaspoon salt
- 1 teaspoon baking soda.

Dissolve soda in hot water, then fill cup up with cold water. Mix lard into flour and oatmeal. Put a hole, add sugar and water gradually. Roll. Bake and fill with cooked dates.

FRUIT DAINTIES

(Mrs. K. Johnson, Cardross)

- 1 cup chopped dates
- 1 cup walnuts
- 1 cup fine cocoanut
- 1 cup sugar
- 2 egg whites (beaten stiff)
- 1 teaspoon vanilla.

Mix well. Bake in moderate oven.

NUT COOKIES

(Mrs. Leung, Ruddell)

- ⅓ cup butter
- ½ cup sugar
- 2 eggs
- ¾ cup chopped nuts
- ¾ cup flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla.

Cream butter, add sugar and well beaten eggs. Sift flour and baking powder together and add to first mixture with vanilla and nuts. Drop by teaspoon on buttered tins about 1 inch apart. Sprinkle with chopped nuts and bake in slow oven.

BUTTERSCOTCH COOKIES

(Mrs. T. J. Halldorson, Wynyard)

- ½ cup butter
- 2 cups brown sugar
- 2 eggs
- ½ tablespoon cream of tartar
- ½ tablespoon vanilla
- 3½ cups flour
- ½ tablespoon soda.

Mix in order given. Pack in hard balls. Allow to stand over night. In the morning slice. Bake in hot oven.

COOKIES

(M. E. Boughen, Dauphin, Man.)

- 1 cup butter
- 1 cup brown sugar
- 2 eggs
- 2½ cups flour
- 2 teaspoons baking powder
- 1 cup walnuts (chopped)
- ½ cup cocoanut
- Vanilla.

Make into balls and press flat with fork. Bake to light brown

SOFT MOLASSES COOKIES

(Mrs. Tolleffson, Admiral)

- ¾ cup molasses
- ¼ cup sugar
- ½ cup shortening (scant)
- ½ cup sour milk
- 1½ teaspoons soda
- 1 teaspoon vanilla
- 2½ cups flour
- Salt.

Chill several hours and roll. Bake in hot oven. Sprinkle with sugar immediately after they are taken out of oven.

NUT SNACKS

(Mrs. Leng, Ruddell)

- ½ cup white sugar
- ½ cup butter
- 2 egg yolks
- 1 teaspoon vanilla
- 1 cup flour
- 1 teaspoon baking powder

Top Mixture

- 2 egg whites
- 1 cup brown sugar
- 1 cup broken walnuts.

Cream butter and sugar; add egg yolks and vanilla. Sift flour and baking powder well and add. Spread in pan, and cover with top mixture. Beat egg whites, add sugar and nuts. Bake in moderate oven till a rich brown. Cut in desired shape.

BOSTON SQUARES

(Mrs. L. Humbert, Wilcox)

- ½ cup sugar
- ½ cup lard
- ½ cup molasses
- ½ cup hot water
- 2½ cups flour
- ½ teaspoon soda
- 1 teaspoon cinnamon
- Salt.

Bake in large flat pan. Frost with white icing. Cut in squares.

CHOCOLATE MACAROONS

(Mrs. Ed. Moess, Mervin)

- 1 cup sugar
- ½ teaspoon salt
- 2 egg whites (beaten)
- ½ teaspoon vanilla
- 1½ cups cocoanut
- 1½ squares chocolate.

Combine sugar and salt and fold into egg whites. Add vanilla, cocoanut and chocolate (melt it over hot water). Drop by spoon on greased baking sheet. Cook in slow oven for 20 minutes.

OATMEAL COOKIES

(Mrs. Staples, Aberdeen)

- 2¼ cups flour
- 1 cup oatmeal
- 1 cup brown sugar
- 1 teaspoon soda
- ¼ cup warm water
- 1 teaspoon salt
- ¾ cup butter.

Dissolve soda in warm water.

COCOANUT SQUARES

(S. A. Durnin, Elstow)

- 1 cup flour
- ½ cup butter
- 3 egg whites
- ½ cup white sugar
- 1 teaspoon baking powder
- Salt
- Flavoring
- 2½ cups cocoanut.

Make flour and butter into crumbs and bake until brown. Spread with raspberry jam. Mix other ingredients and spread on. Bake 20 minutes.

OATMEAL MACAROONS

(Mrs. Philip Perrin, Spy Hill)

- 1 cup sugar
- 1 tablespoon butter
- 2 eggs
- 2 cups rolled oats
- ⅓ cup flour
- ½ teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon vanilla.

Mix. Drop on pan and bake.

DROP DATE COOKIES

(Mrs. C. J. Gordon, Aberdeen)

- ½ cup butter
- ¾ cup brown sugar
- 1 egg
- 1 tablespoon milk
- 1 cup chopped dates
- ½ cup walnuts
- 1 cup flour
- 1 teaspoon cinnamon
- 1 teaspoon baking powder.

Drop on greased pan.

X CHERRY COOKIES

(Mrs. Austin Metheral, Weyburn)

- 6 tablespoons shortening
- ½ cup brown sugar
- 3 tablespoons milk
- 1 egg
- 1½ cups flour
- 2 teaspoons baking powder
- 1½ teaspoons vanilla
- ½ cup sultanas
- ¼ cup walnuts
- ¼ cup candied cherries.

Cream the shortening and brown sugar, add beaten egg. Sift flour and baking powder together. Add the milk alternately with the flour. Mix in the fruit. Flavouring. Drop on buttered pan.

FRUIT COOKIES

(Mrs. H. F. Klindt, Readlyn)

- $\frac{2}{3}$ cup butter
- 1 cup brown sugar
- 1 cup walnuts
- 1 cup raisins
- $\frac{1}{4}$ cup cherries
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon cream of tartar
- $\frac{3}{4}$ teaspoon cinnamon
- 2 cups flour.

DROPPED COOKIES

(Mrs. B. Hubbs, Milestone)

- 1 cup brown sugar
- $\frac{1}{2}$ cup butter
- 1 cup flour
- $\frac{1}{2}$ cup chopped dates
- 2 eggs
- 1 cup raisins
- 1 teaspoon soda dissolved in
- 2 tablespoons hot water
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- Nuts may be added.

ANGEL COOKIES

(Mrs. W. Wilkinson, Aberdeen)

- 1 cup butter
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 egg
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- Pinch of salt.

Mix well. Roll into balls and press with fancy marker.

SLICED CHOCOLATE COOKIES

(Mrs. R. W. McLaren, Mortlach)

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup shortening (butter)
- $\frac{1}{2}$ cup sweet milk
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 1 teaspoon soda
- 2 teaspoons cocoa
- $4\frac{1}{2}$ cups flour.

Cream sugar and butter, add spices, milk then flour. Shape into roll. Allow to stand over night. Bake in moderate oven. Put together with dates.

HEALTH BRAN COOKIES

(Mrs. G. Perrin, Spy Hill)

- $1\frac{1}{2}$ cups butter
- 2 cups brown sugar
- 2 eggs
- 1 cup bran
- 3 cups flour
- 2 teaspoons baking powder.

Mix. Chill and slice.

CRUNCH

(Mrs. Gotto)

- $1\frac{1}{2}$ cups brown sugar
- 1 cup butter
- 2 teaspoons vanilla
- 4 cups oatmeal (fine).

Cream butter and sugar on stove until creamy. Add vanilla and oatmeal. Press down in large pan, bake until light brown. When cool cut into squares.

ROLLED OAT COOKIES

(Mrs. J. Ferguson, Traynor)

- 2 cups rolled oats
- 2 cups flour
- 1 cup brown sugar
- 1 cup butter
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt.
- Sweet milk to make slightly wet.

Roll out, bake and put together with dates or icing.

AUNT SUSAN'S COOKIES

(Mrs. Tom Harding, Spy Hill)

- $\frac{1}{2}$ cup shortening
- 1 cup brown sugar
- 2 eggs
- 2 tablespoons milk
- $1\frac{1}{4}$ cups flour
- 1 cup raisins
- 2 tablespoons molasses
- 1 teaspoon vanilla
- 1 teaspoon soda
- 2 teaspoons cream of tartar.

Flour to stiffen. Drop and bake.

COCOANUT MACAROONS

(Mrs. H. A. Crone, Saskatoon)

- 1 cup sugar
- 1 egg (beaten well)
- 1 teaspoon vanilla.

Beat together well and add sufficient shredded cocoanut to stiffen. Drop by spoonfuls onto a greased tin. Bake in a moderate oven till golden brown.

NORWEGIAN MACAROONS

(Mrs. A. Carberry, Springwater)

- 2 cups brown sugar
- 1 cup butter
- 1 cup rolled oats
- 1 cup cocoanut
- 2½ cups flour
- 2 eggs (beaten well)
- 1 teaspoon baking powder
- ½ teaspoon baking soda.

Cream the butter. Add the remaining ingredients and mix well. Sift the baking powder and soda with flour. Form into small balls with the hands, then press flat with fork. Bake in oven until a light brown.

DAD'S COOKIES

(Mrs. J. Jorgenson, Livelong)

- 2 cups brown sugar
- 2 cups flour
- 2 cups rolled oats
- 1 cup cocoanut
- 1 cup shortening
- ½ teaspoon salt
- ½ teaspoon soda
- 1 egg
- Vanilla.

Cream butter and sugar. Add egg, and dry ingredients. Roll into balls. Press flat with a fork. Bake 12 minutes.

ICE BOX COOKIES

(Mrs. A. J. Macauley, Waseca)

- 1 cup white sugar
- 1 cup brown sugar
- 1¼ cups butter
- 3 cups rolled oats
- 2 cups flour
- 1 teaspoon soda
- 2 eggs.

Sift soda and flour together. Mix ingredients and add 1 cup of boiled raisins. Roll out like overnight cookies. Nuts may be added also.

GINGER SNAPS

(Miss C. I. Honnef, Barford)

(Mrs. Ham, Keeler)

(Mrs. John Strain, Livelong)

- 1 cup molasses
- 1 cup sugar
- 1 cup shortening
- 2 teaspoons ginger
- 1 teaspoon soda
- 1 cup warm water
- Flour to stiffen.

Dissolve soda in water. Use enough flour to make soft dough. Mix well. Roll into balls in hands and flatten with fork. Bake in a moderate oven.

DAD'S COOKIES

(Mrs. C. Hall, Regina)

- 1 cup butter
- 2 eggs (beaten)
- 1¼ cups white sugar
- 2 cups flour
- 2 cups oatmeal
- 2 cups fine cocoanut
- 6 tablespoons corn syrup
- 2 teaspoons ginger
- 2 teaspoons cinnamon
- 2 teaspoons allspice
- 1 teaspoon soda.

Cream butter, add sugar, eggs. Mix flour, soda and spices together. Add syrup to first mixture. Combine all ingredients and bake in moderate oven.

WALNUT CRISP

(Mrs. J. G. Barton, Vankleek Hill, Ont.)

- 1 cup flour
- ½ cup butter
- ½ cup walnuts
- ½ teaspoon baking powder
- ½ cup cocoanut
- 1¼ cups brown sugar
- 2 eggs (beaten)
- 2 tablespoons flour
- 1 teaspoon vanilla.

Mix flour and butter together like pie paste and put in bottom of greased dish. Cook in a slow oven. Mix other ingredients together and put on top. Cook again. Cover with icing sugar.

SCOTCH OATCAKES

(Mrs. John Hartley, Saskatoon)

- 2½ cups oatmeal
- 2 tablespoons lard
- 1 cup hot water
- ¼ teaspoon salt
- ¼ teaspoon soda.

Put lard in cup and fill up with hot water. Mix oatmeal, salt, and soda together. Add lard and water. Flour board and roll thin. Cut. Bake in moderate oven until firm to touch. If rolled oats are used put through food chopper.

COOKIES

(Mrs. W. H. Taylor, Wawota)

- 1½ cups brown sugar
- ½ cup butter
- ½ cup lard
- ½ cup sweet milk
- 2 eggs
- 2 teaspoons baking powder
- Flour.

Roll.

NUT BUTTERSCOTCH SQUARES

(Mrs. W. Nichol, Trossachs)

- 1 cup brown sugar
- 1 egg
- $\frac{1}{2}$ cup butter
- $\frac{7}{8}$ cup flour
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon baking powder
- $\frac{1}{4}$ cup nuts (chopped)
- 1 teaspoon vanilla.

Melt shortening, blend in sugar and cool to lukewarm. Add egg. Sift flour, salt, and baking powder. Spread in greased pan 10" x 10". Bake 15 minutes. Cut in squares while warm.

OATMEAL COOKIES

(Mrs. Dave Smith, Kindersley)

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup Crisco
- 2 eggs
- 1 cup sugar
- $\frac{1}{2}$ cup sour milk
- 1 cup oatmeal
- $\frac{1}{2}$ teaspoon soda
- $1\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking powder
- 3 cups flour.

Mix soda, salt and baking powder in the flour. Roll thin. Sprinkle with sugar and roll with rolling pin again. Cut.

Filling

- $\frac{1}{2}$ lb. dates
- $\frac{1}{2}$ cup sugar
- Small piece of butter.

Cook together and put between cookies.

ICE BOX COOKIES

(Miss Olma Campbell, Kindersley)

- 1 lb. butter
- 2 cups white sugar
- 2 cups brown sugar
- 8 eggs
- 10 cups flour
- 1 teaspoon cinnamon, ginger
- $\frac{1}{2}$ teaspoon allspice, nutmeg
- 4 teaspoons soda
- Vanilla
- $\frac{1}{2}$ teaspoon salt.
- 1 lb. dates or nuts.

Cream butter, sugar and beat in eggs, add spices and dates. Sift flour and soda. Divide and roll in 6 rolls and leave over night. Slice and bake in moderate oven.

SOFT GINGER COOKIES

(Mrs. John Barton, Vankleek Hill, Ont.)

- 6 to 8 cups flour
- 1 teaspoon salt
- $1\frac{1}{2}$ teaspoons cinnamon
- 2 tablespoons ginger
- $\frac{1}{4}$ teaspoon nutmeg
- 1 cup shortening
- 1 cup sugar
- 1 egg
- 2 cups molasses
- 2 tablespoons vinegar
- 4 teaspoons soda
- 1 cup boiling water.

Sift 6 cups flour with salt, and spices. Cream shortening and sugar. Add egg. Beat all together until light. Add molasses and vinegar, then sifted dry ingredients. Lastly, add soda dissolved in boiling water. If necessary add more flour to make a soft dough. Drop by teaspoonful on greased cookie sheet. Sprinkle with sugar. Bake 8 to 10 minutes in moderate oven.

FATHER'S COOKIES

(Mrs. F. Jones, Saskatoon)

- 1 cup shortening
- 1 cup brown sugar
- 1 egg
- 1 tablespoon sour milk or buttermilk
- 1 cup rolled oats
- 1 cup flour
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon soda
- $\frac{1}{2}$ teaspoon baking powder.

Cream the shortening and brown sugar. Add egg and milk, flour and oats mixed with soda and baking powder. Put on greased tin and press down with fork.

GOODIES

(Mrs. A. Tosh, Valley Centre)

- 3 egg whites
- 1 cup sugar
- $\frac{1}{2}$ tablespoon vinegar
- $\frac{1}{2}$ teaspoon vanilla.

Beat eggs stiff. Add sugar, slowly beating all the time. Add vanilla and vinegar. Beat for 10 minutes longer. Drop in spoonfuls on greased pan. Cook in slow oven till pale brown.

PEANUT BUTTER COOKIES

(Miss Hilda Campbell, Kindersley)

- 1/2 cup white sugar
- 1/2 cup butter
- 1/2 cup peanut butter
- 1/2 cup brown sugar
- 1/4 teaspoon soda
- 1/4 teaspoon baking powder
- 1 1/2 cups flour
- 1 egg
- 1/2 teaspoon salt.

Drop by teaspoons on buttered sheets and press down and mark with fork.

OATMEAL COOKIES

(Mrs. A. Wargang, Kindersley)

- 1 cup sugar
- 4 cups oatmeal or rolled oats
- 1 cup flour
- 1/2 teaspoon soda
- 1 cup lard
- 1/2 teaspoon baking soda
- 1/2 cup water.

Roll out and bake in moderate oven. Very nice with filling.

CHOCOLATE STRIP

(Mrs. A. Tosh, Valley Centre)

- 3 tablespoons cocoa
- 1 cup brown sugar
- 1 cup walnuts
- 2 eggs
- 1/2 cup butter
- 1/2 cup flour
- 1/2 teaspoon baking powder
- Vanilla.

FILLED COOKIES

(Mrs. H. A. Anslow, Lumsden)

- 1/2 cup butter
- 1 cup sugar
- 1 egg
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 3 cups flour
- 3 teaspoons baking powder
- 1/4 cup milk.

Cream butter, salt, vanilla and sugar. Sift flour with baking powder, and add alternately with the milk. Chill dough. Roll out 1/8 inch thick. Cut. Put a teaspoon of filling on half of the cookies. Cover with another cookie and crimp the edges. Bake on greased cookie sheet in a moderately hot oven for 15 minutes.

Date Filling

- 1 cup dates (cut)
- 1/2 cup sugar
- 1/4 cup water.

Cook mixture until thick. Cool before spreading over the cookies.

COCOANUT COOKIES

(Mrs. A. J. Macauley, Waseca)

- 1 egg (beaten)
- 1 1/2 cups brown sugar
- 1 cup butter
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 1/4 cups oatmeal
- 1 cup cocoanut.

Roll in balls and bake on cookie sheet.

JAM JAMS

(Mrs. R. W. Anderson, Biggar)

(Mrs. George Greensides, Millwood, Man.)

- 2 eggs
- 1 cup brown sugar
- 1 cup shortening
- 6 tablespoons syrup
- 2 teaspoons soda
- 1 teaspoon lemon or vanilla
- Flour enough to roll.

Roll thin, cut and bake, while still warm put two together with jam or icing.

COCOANUT BUTTERSCOTCH COOKIES

(Mrs. W. S. Fawell, Glrvin)

- 2 cups brown sugar
- 1/2 cup butter
- 2 eggs (beaten)
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- 2 1/2 cups flour.

Cream sugar and butter. Add eggs. Add soda, cream of tartar to flour. Work well and form into balls. Roll in cocoanut. Place on tins about 2" apart and bake in fairly hot oven.

AUNT MARY'S DUTCH COOKIES

(Mrs. Percy Lightle, Keeler)

- 1 qt. light colored molasses
- 3/4 lb. lard
- 1 teaspoon salt
- 1 1/2 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1 1/2 lb. (3 cups) raisins
- 1/4 cup sour milk
- 2 teaspoons baking powder
- 1 tablespoon soda
- 2 qts. flour.

Put raisins through food chopper. Mix soda, baking powder and salt with flour. Mix. Roll out on floured board. Cut in thin cookies and bake in moderate oven.

GINGER SNAPS

(M. E. Boughen, Dauphin, Man.)

- 1½ cups white sugar
- 1 cup butter
- 1 cup molasses
- 1 egg
- 2 lemons (juice and rind)
- 2 teaspoons ginger
- 2 teaspoons soda
- Flour to make stiff dough.

Roll. Cut. Bake in slow oven.

MOLASSES COOKIES

(Mrs. F. Schiefner, Milestone)

- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs (beaten)
- ¾ cup butter
- 1 teaspoon soda in
- ¾ cup molasses
- 1 lemon rind and juice
- 1 teaspoon baking powder in
- Flour to roll.

Cut in squares.

RICH DROP COOKIES

(Mrs. Eddie Fitzpatrick, Vankleek Hill, Ont.)

- ¾ cup shortening
- 1 cup brown sugar
- 1 teaspoon baking powder
- 2 eggs (beaten)
- ¼ teaspoon soda
- 2 tablespoons milk
- ¼ teaspoon salt
- 2 cups flour
- ½ teaspoon vanilla
- 1½ cups nuts or dried fruit.

Cream shortening, gradually beat in sugar, add the eggs. Mix well and add dry ingredients alternately with the liquid. Fold the fruit, and nuts in. Drop by a teaspoon on a buttered tin.

GERMAN CRESCENTS

(Mary Solberg, Milestone)

Cream well:

- ½ cup butter
- ¼ cup brown sugar.

Sift and measure into this 1¼ cups flour.

Add:

- ¼ cup chopped almonds
- ¼ teaspoon almond extract.

When dough is smooth roll between waxed paper. Shape, then cut in slices. Bake in rather slow oven for 30 minutes.

DROP COOKIES

(Mrs. C. E. Ames, Milestone)

- 3 eggs
- ¼ teaspoon salt
- 1 cup white sugar
- 1 cup sour cream
- ¼ teaspoon soda
- 1 teaspoon baking powder.

Flour to make quite a stiff batter.

CREAM PUFFS

(Miss Elsie Holland, Theodore)

- 1 cup water
- 1 cup flour
- ½ cup butter
- Salt
- 3 eggs.

Heat water, butter and salt. When it boils stir in the flour and cook mixture until it leaves the side of the pan. Cool, when nearly cold add unbeaten eggs one at a time. Drop mixture by the spoonful on buttered tins leaving space for rising. Cool, or put in refrigerator until cold. Bake in hot oven for 40 minutes. When cold split and fill with whipped cream.

SHORTBREAD

(Mrs. H. A. Davidson, Milestone)

- 2 cups flour
- 1 cup corn starch
- 1 cup icing sugar
- ¾ lb. butter.

Mix well and roll in little balls and mark with fork. Bake in slow oven.

CREAM PUFFS

(Mrs. R. A. Robinson, Regina)

- ½ cup butter
- 1 cup boiling water
- 1 cup flour
- 3 eggs.

Put butter in boiling water, and stir in while boiling, flour. When cooked remove from the stove, and let cool. Break eggs into the mixture and stir it until smooth. Drop on a buttered tin by spoonfuls far enough a part so as not to touch. Bake in a quick oven thirty minutes.

Filling

- 1 cup milk (scald)
- 1 egg
- 1 cup sugar
- 1 tablespoon flour.

Cook until thick and flavor with vanilla. You may just use whipped cream for puffs if you prefer.

CREAM PUFFS

(Mrs. R. J. Curry, LaFleche)

- ½ cup butter
- 1 cup flour
- ¼ teaspoon salt
- 4 eggs
- 1 cup boiling water,

Put on stove and mix well. Take off. Beat in 4 eggs one at a time. Bake 20 minutes on buttered tins. Makes 18 or 20 puffs.

IRISH SHORTBREAD

(Mrs. Robert MacKay, Saskatoon)

- 3 cups flour
- 1 cup sugar
- 1 lb. butter
- 1 teaspoon baking powder.

Mix in order given and add two unbeaten eggs, this will bind mixture together. Roll out on floured board about ¼" thick.

SHORTBREAD

(Mrs. J. G. Barton, Vankleek Hill, Ont.)

- 1 cup butter
- ½ cup brown or fruit sugar
- 2 cups flour.

Cream the butter, add sugar gradually. Add flour slowly. Turn out on a floured board and knead in flour till dough begins to crack. Roll out ½ inch thick and cut and prick. Bake in slow oven until brown.

SHORTBREAD COOKIES

(Mrs. K. Johnson, Cardross)

- 2 cups flour
- ½ cup icing sugar
- ½ cup corn starch
- ½ lb. butter.

Mix. Roll. Cut with cookie cutter. Bake.

SCOTCH SHORTBREAD

(Mrs. K. Mycroft, Elstow)

- 2 cups flour
- 1 tablespoon rice flour
- 1 cup sugar (castor)
- 1 cup butter.

Roll ¼ inch thick. Bake in quick oven.

SHORTBREAD

(Margaret Fowle, Livelong)

- 4 cups flour
- 1 cup sugar
- 1 lb. butter.

Add sugar to flour. Mix soft butter in till mixture holds together. Press out with fork. Cook in moderate oven.

SHORTBREAD

(Mrs. W. Wilkinson, Aberdeen)

- ½ lb. butter
- 2 cups flour
- ¾ cup brown sugar.

Cream butter. Add sugar and flour. Roll out with waxed paper over and under it.

OATMEAL COCOANUT SHORTBREAD

(Mrs. A. M. Greensides, Readlyn)

- 1½ cups flour
- ¾ cup rolled oats
- ¾ cup brown sugar
- ¾ cup cocoanut (chopped)
- 1 cup butter.

Cut butter coarsely into the dry ingredients. Pat into baking pan. Bake in slow oven.

SHORTBREAD

(Mrs. R. J. Curry, LaFleche)

- 1 lb. butter (not salted best)
- 1¼ cups sugar
- 4½ or 5 cups flour.

Cream butter. Add sugar ¼ cup at a time. Add flour slowly, mixing all the time.

SHORTBREAD

(Mrs. Daisy Speirs, Milestone)

- 1 cup butter
- 1 cup icing sugar
- 1 cup corn starch
- 1 cup flour.

CAKES

(These recipes were the last to be compiled, and could not be inserted in their alphabetical order. Please turn to page 120).

ICE CREAM

"The sight of a fine big dish of ice cream
Makes the faces of both big and little folks beam."



BOILED ICE CREAM

(Mrs. L. Arlitt, Nut Mountain)

- 4 cups good milk
- 4 eggs
- 2 cups sugar
- 1 tablespoon corn starch
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons vanilla
- 2 cups cream.

Scald milk in double boiler. Beat egg yolks, add sugar, salt and corn starch to this. Then pour in the hot milk, stirring all the time. Return to double boiler and cook slowly, till it coats a spoon. Set aside to chill, then add cream, vanilla, and well beaten egg whites. Put in freezer and freeze. After frozen let ripen 2 hours.

BOILED ICE CREAM

(Mrs. M. Diebert, Elstow)

- 4 cups milk (scald)
- 1 cup sugar
- 3 tablespoons flour (heaping)
- Salt.

Mix these well and add 1 cup cold milk to make a smooth paste. Beat 1 egg well and add to this mixture. Then stir this into the milk which should be nearly boiling. Stir while cooking 5 minutes if in open kettle and 20 minutes in double boiler. Cool. Add 1 cup rich cream. (Beat cream). Add flavoring to suit taste. $\frac{1}{2}$ cup pure strawberry jam and some pink coloring makes a nice strawberry ice cream.

SHERBET

(Anne Sostorics, Kennedy)

- 3 cups cream
- Juice of 4 lemons
- 3 cups fresh milk
- Juice of 2 oranges
- $2\frac{1}{2}$ cups sugar
- Grated rind of 1 orange.

Mix milk, cream and sugar. Freeze awhile, then add fruit juices and rind and freeze again.

ICE CREAM

(Mrs. C. E. Ames, Milestone)

- 3 eggs
- 1 cup sugar
- 3 cups cream
- 3 cups milk
- $1\frac{1}{2}$ tablespoons flavor
- Salt.

Beat eggs until light. Combine and freeze. The secret of this ice cream being good is to have eggs and sugar well beaten.

BUTTERSCOTCH DRESSING FOR ICE CREAM

(Mrs. B. H. Moore, Rouleau)

- $1\frac{1}{4}$ cups brown sugar
- 4 tablespoons butter
- $\frac{2}{3}$ cup corn syrup
- $\frac{3}{4}$ cup thin cream.

Boil sugar, syrup and butter just a few minutes. Remove from stove before adding cream.

ICINGS and FILLINGS

"Where the honey is, there are bees."



MOCK WHIPPED CREAM

(Irene Bowman, Regina)

- 1 large sour apple
- 1 cup white sugar
- White of 1 egg.

Peel and grate apple, and beat ingredients together. Flavor with vanilla. Be sure to mix at once, otherwise apple will turn dark.

FRUIT FILLING AND FROSTING

(Mrs. Anne Afseth, Asquith)

- 1½ cups granulated sugar
- ½ cup water
- ¼ cup chopped raisins
- ½ cup shaved pecans
- ¼ cup chopped figs
- 3 eggs
- ⅓ teaspoon vanilla.

Boil sugar with water until syrup spins a thread. Add slowly the egg whites, beating continuously until cool. Add fruit and vanilla. Spread between layers and over cake.

LEMON BUTTER

(Mrs. J. Wagner, Elstow)

- ½ lb. butter
- 2 cups sugar
- 3 lemons (rind and juice)
- 6 eggs.

Cook until thick in double boiler.

BANANA FILLING

(Mrs. A. Reid, Tuffnell)

- 1 cup mashed bananas
- Juice of ½ lemon
- ½ cup sugar
- 1 egg
- 1 tablespoon water
- 1 tablespoon butter.

Cook in double boiler for 15 minutes.

LEMON FILLING

(Mrs. Ivan B. Ross, Estevan)

- Juice and rind 2 lemons
- 1 cup sugar
- 3 eggs (beaten)
- 2 tablespoons butter

Beat eggs and add sugar, butter, lemons. Cook in double boiler until thick.

BUTTER CREAM

(Mrs. J. H. Wesson, Maidstone)

- 1 egg
- Butter—size of egg
- 1 teaspoon vanilla
- Icing sugar.

Mix together. Make thick with icing sugar.

CARAMEL FROSTING

(Mrs. P. Servage, Landis)

- 2 cups light brown sugar
- ⅔ cup thin cream
- ½ teaspoon vanilla
- ⅛ teaspoon salt.

Boil together to 238 degrees F., or let mixture come to a boil and boil steadily for 30 minutes. Drop in cold water and when forms a soft ball remove from fire. Allow to stand without stirring until cold. Beat, adding 1 tablespoon cream until light in color and a soft consistency to spread.

CHOCOLATE MARSHMALLOW ICING

(Mrs. A. Houston, Yellow Grass)

- 6 marshmallows
- 1 square chocolate
- 6 tablespoons milk
- ⅛ teaspoon salt
- 3 tablespoons butter
- 2¼ cups icing sugar.

Put marshmallows, chocolate, milk, salt, in double boiler and heat till melted. Add butter and remove from fire. Stir till smooth, add icing sugar and spread.

BURNT SUGAR ICING

(Mrs. A. R. Harris, Landis)

- 6 tablespoons butter
- 3 tablespoons milk (scalded)
- ½ teaspoon salt
- ½ cup hot caramelized sugar syrup
- 4½ cups confectioner's sugar.

Melt butter in scalded milk. Pour milk and hot syrup over sugar and salt. Stir until sugar is dissolved. Beat.

MARSHMALLOW ICING

(Velma Solberg, Milestone)

- 1 cup sugar
- 2 tablespoons water
- 1 white of egg (not beaten).

Beat over boiling water 8 minutes. When cool add 1 dozen marshmallows.

BUTTER ICING

(Mrs. Russell Plewes, Spy Hill)

- 2 tablespoons butter
- 2 tablespoons cream
- 1 teaspoon vanilla
- 1 to 1½ cups icing sugar.

Cream the butter with ¼ cup sugar until thick enough to spread, then beat. Add vanilla.

CHOCOLATE: Add to the sugar, 2 tablespoons cocoa or 1 square of chocolate.

COFFEE: Use strong coffee as liquid and flavor with coffee extract.

MOCHA: Use strong coffee as liquid and add 1 tablespoon cocoa. ¼ cup chopped toasted almonds may be added.

FRESH FRUIT: Use crushed fruit and juice as the liquid instead of cream and ¼ teaspoon lemon juice as flavoring.

ORANGE: Use orange juice and pulp as the liquid and ½ teaspoon lemon juice and grated rind as the flavoring.

CHOCOLATE ICING

(Mrs. Roy Borrowman, Weyburn)

- 1 cup icing sugar
- 2 tablespoons butter
- ¼ cup cream
- 1 whole egg
- Pinch salt
- Flavoring
- 2 squares melted chocolate.

Beat thoroughly.

ECONOMICAL ALMOND ICING

(Mrs. M. J. Coldwell, Regina)

- 2 potatoes
- ½ cup butter
- Icing sugar
- Almond flavoring.

Bake potatoes in oven. Remove skins and mash well. Fork in butter. Add icing sugar to smooth paste. Flavor. Spread with knife over fruit cake.

FUDGE TOP

(Mrs. W. J. Nixon, Coleville)

- 2 cups sugar
- 2 squares chocolate
- 1 cup milk
- 1 tablespoon syrup
- ¼ teaspoon salt.

Boil until it forms a soft ball, cool, beat, then spread over cake.

SEVEN-MINUTE ICING

(Mrs. K. Mycroft, Elstow)

- 2 cups granulated sugar
- 5 tablespoons water
- 2 egg whites
- ¼ teaspoon cream of tartar
- Vanilla.

Beat for 7 minutes over stove.

SEVEN-MINUTE FROSTING

(Mrs. W. J. Nixon, Coleville)

- 2 egg whites (unbeaten)
- 1 cup sugar (white)
- 1½ teaspoons corn syrup
- 3 tablespoons water.

Put egg, sugar, syrup, water in double boiler. Beat with egg beater till stiff or for a change add two squares of melted chocolate.

ALMOND PASTE

(Mrs. Fred A. Marshall, Shaunavon)

- 1 lb. almonds
- 2 eggs
- 1 teaspoon almond flavor
- Icing sugar.

Blanch and put almonds through meat grinder twice. Mix with eggs, flavoring and icing sugar so that you can mould it with the hand to fit on a cake. Moisten a cake with a little cold water before putting on.

CHOCOLATE CARAMEL FROSTING

(Mrs. L. Koch, Estevan)

- 1 cup sugar
- 1 teaspoon butter
- ½ cup milk
- Vanilla.

Boil ten minutes. Beat until cooled a little. While warm, spread over cake. Melt chocolate in a saucer over hot water. Spread chocolate over above recipe.

JAMS, JELLIES, Etc.

"We can live without books,
But civilized man cannot live without cooks."



RHUBARB MARMALADE

(Mrs. Rob. Smith, Wilcox)

- 10 cups sugar
- 12 cups rhubarb
- 4 oranges
- 1 lemon.
- 10 cups sugar

Let sugar and rhubarb stand over night. Take the juice of oranges and lemon and add to the rhubarb. Put peels through the grinder and then parboil the pulp three times. Add pulp to rhubarb and simmer until thick.

RHUBARB MARMALADE

(Mrs. R. B. Evans, Regina)

- 2 lbs. rhubarb
- 3 lbs. sugar
- 2 lemons (juice and rind)
- $\frac{1}{2}$ cup walnuts.

Cook carefully, stirring constantly.

RHUBARB MARMALADE

(Mrs. M. E. Barby, Saskatoon)

- 4 lbs. rhubarb (cut)
- 2 oranges
- 1 lemon
- 1 lb. seedless raisins
- 5 lbs sugar.

Put rhubarb, oranges, lemon through food chopper. Mix all, and allow to stand half an hour. Bring to boil, simmer for three-quarters to one hour. Stirring often. Pour into sterilized glasses and seal with parowax.

LEMON BUTTER

(Mrs. T. Strand, Milestone)

- 2 lbs. sugar
- 3 ozs. butter
- $\frac{1}{2}$ cup water
- 4 lemons (rind and juice)
- 4 eggs (beaten)

Cream butter and sugar, add eggs, lemons, and water. Put into saucepan and boil continuously until about the consistency of honey.

MARMALADE

(Mrs. E. Hindley, Palo)

- 10 oranges
- 4 lemons
- 6 grapefruit
- 4 quarts cold water
- Sugar.

Peel fruit, and cut peelings into thin strips. Cut fruit into chunks. Put into separate containers, and pour the cold water over them using most of it for the peelings. Let stand 24 hours. Boil peelings in water in which they steeped until tender. Boil fruit. Steep all again over night. Add sugar, cup for cup, and boil quickly for 15 minutes. Seal.

PARSLEY JELLY

(Mrs. J. Sanderson, Elstow)

Wash the parsley and cover with water. Boil hard. Strain through a colander. Boil juice till slightly evaporated. To 4 cups of juice add $2\frac{1}{2}$ cups sugar and 2 tablespoons lemon juice. Boil till it thickens. Pour in sterilized jars. Will be the thickness of honey.

LEMON MARMALADE

(Mrs. S. Forsyth, Mortlach)

- 1 lemon
- 1 pint water
- 1 lb. white sugar.

Shave the lemon as fine as possible. Add water and let stand over night. Cook slowly until skins are tender. Add sugar and boil up quickly, until thick.

ORANGE MARMALADE

(Mrs. E. R. Reinhardt, Asquith)

- 4 oranges
- 2 lemons.

Put through food chopper and add eight cups water. Boil 30 minutes. Let stand uncovered until next day; boil 20 minutes. Add 10 cups sugar and boil until thick.

WINTER JAM

(Mrs. T. C. Douglas, Weyburn)

2 lemons
2 cups grated pineapple
3 oranges
4 apples
Sugar.

Cut lemons, oranges and apples in sections, removing seeds, and put through the food chopper. Add pineapple and measure. To each cup of fruit add equal measure of sugar. Heat slowly to boiling point and simmer for 20 minutes. Pour into glasses and cover with hot wax.

JELLY

(Mrs. W. Splers, Milestone)

12 cups fruit juice
11 cups sugar.

Boil this for 20 minutes, skimming it occasionally. Then add an envelope of pectin. Boil hard for 3 minutes. Put in glasses. When cool cover with paraffin.

HEAVENLY JAM

(Mrs. J. J. Donaldson, Findlater)

4 oranges
2 lemons
12 apples
12 peaches
12 pears.

Chop apples and put the other fruit through food chopper. Add lb. of sugar for lb. of fruit. Cook 20 minutes.

MARMALADE

(Mrs. Alex Masters, Mervin)

3 oranges
2 lemons
1 grapefruit
5 apples
5 cups water
10 cups sugar.

Grind fruit. Boil 20 minutes.

ORANGE MARMALADE

(Mrs. E. M. Robins, Weyburn)

2 oranges
2 lemons
2 grapefruit.

Shred these and add 3 cups of water for each cup of fruit. Let stand over night and in the morning boil steadily for 2 hours. Add as much sugar as water you added day before. Boil for 1 hour, or until thick.

CARROT MARMALADE

(Mrs. H. Sauvie, Milestone)

4 cups finely grated carrots
7 cups white sugar
3 lemons (chopped)
 $\frac{3}{4}$ cup boiling water.

Put all in kettle and boil 30 minutes.

MAKING PRESERVES

(Mrs. E. Hunt, Wilcox)

2 cups berries
2 cups sugar

Boil 10 minutes then add:

2 cups berries.
2 cups sugar

Boil all 10 minutes more. Seal in jars.

N.B.—Do not double recipe as it is not nearly so good.

PUMPKIN BUTTER

(Mrs. M. K. Mycroft, Elstow)

4 lbs. pumpkin (cooked and pulped)
4 lbs. sugar
 $\frac{1}{2}$ lb. butter.
4 lemons (juice and rind).

Boil together like jam. Seal hot. Can be used for jam or filling.

CARROT MARMALADE

(Mrs. J. L. McCurdy, Asquith)

Boil 5 large carrots, when cold put through chopper, add 4 cups white sugar, juice and rind of 3 lemons. Put lemons through chopper. Boil 15 to 20 minutes. (Do not put any water in it.)

GRAPE AND APPLE BUTTER

(M. Joyce Bradley, Milestone)

2 cups grape pulp.
2 cups apple pulp
2 cups sugar.

Prepare fruit pulp by cooking fruit with a little water to prevent burning and pressing through a coarse sieve. Combine the ingredients and cook 20 minutes. Seal at once in sterilized jars.

BLACK CURRANT JAM

(Mrs. Pearl Cox, Landis)

3 lbs. black currants
2 quarts water.

Boil rapidly 10 minutes. Add 10 lbs. sugar and boil for half hour.

GRAPE CONSERVE

(Mrs. Jack Spencer, Milestone)

- 5 lbs. grapes
- 3 lbs. sugar
- 2 lbs. raisins
- $\frac{1}{2}$ lb. walnuts.

Separate pulp of grapes from skins, put pulp through colander. Add skins and boil 20 minutes. Add sugar, raisins and nuts. Cook 15 minutes more.

GRAPE JAM

(Mrs. Antoine Leonard, Lestock)

- 1 lb. pulp to $\frac{3}{4}$ lb. sugar.

Pick stems off grapes and almost cover with water. Cook until seeds separate and strain through a colander. Add sugar and cook about 20 minutes. Seal while hot.

APRICOT JAM

(Mrs. W. B. Carmichael, Wynot)

- 1 lb. dried apricots
- $2\frac{1}{2}$ lbs. marrow (cut in cubes)
- $2\frac{1}{2}$ lbs. sugar
- 8 cups water.

Pour 6 cups boiling water over apricots, let stand until next day. Boil for 1 hour. Put 2 cups water into marrow cubes, boil 1 hour. Then mix apricots and marrow, add sugar. Boil until clear and thick.

APRICOT JAM

(Mrs. John Glenn, Milestone)

- 48 apricots
- 1 dozen oranges (6 with rind)
(6 will do)
- 5 lbs. of sugar
- $\frac{1}{4}$ lb. of almonds.

Let stand for 2 hours or over night. Cook until thick.

PEAR HARLEQUIN

(Mrs. H. L. Fowler, Regina)

- 30 pears
- 1 tin crushed pineapple
- 4 oranges
- 1 small bottle of maraschino cherries
- Sugar.

Dice together and add $\frac{3}{4}$ as much sugar as fruit. Allow to stand over night. Cook till desired thickness and add cherries. Seal with paraffin.

BUTTERMILK BUTTER

(Mrs. Leo Halldorson, Wynyard)

- 1 pint buttermilk
- $\frac{1}{2}$ lb. sugar.

Stir frequently until it boils. Boil until thick and use cold on bread. Thick sour buttermilk is best.

APRICOT MARMALADE

(Mrs. H. A. Anslow, Lumsden)

- 1 sq. basket of apricots
- 1 can sliced pineapple (use juice)
- 6 oranges.

Peel 3 oranges, leave peel on other 3 and put all through food chopper. Use 1 cup sugar to every cup of fruit and juice. Boil up well.

GOOSEBERRIES

(Mrs. E. E. Frisk, Kronau)

Take gooseberries and blueberries half and half, sweeten to taste and proceed as you would with either fruit alone. Can as fruit or jam. Very good in pies. The gooseberries are not so acid.

CRANBERRIES

(Mrs. Robt. Frisk, Kronau)
(Mrs. Helen Ward, Mortlach)

- 6 cups berries (wash and stem)
- 3 cups sugar
- 2 cups water.

Cook with lid on until skins pop open. Move to back of stove and cook slowly. Seal in quart or pint jars. When cold the fruit will be jellied.

DRIED RHUBARB

(Mrs. Swales, MacDowall)

Select medium sized stalks. Clean. Cut in $\frac{1}{2}$ inch pieces. Spread about one inch thick on cotton cloth where the hot summer sun will strike it. Rhubarb cannot be dried too early or late in the season but only on the hottest days of the summer. Dry thoroughly. Keep in tins.

RHUBARB MARMALADE

(Mrs. R. A. Robinson, Regina)

- 7 lbs. rhubarb
- 7 lbs. sugar
- 2 lbs. figs (cut)
- Ginger root or $\frac{1}{4}$ lb. preserved ginger.

Cut rhubarb. Allow to stand over night. In the morning add figs and boil.

CANNED APPLES

(Mrs. Josephine Kilpatrick, Legend, Alta.)

Any sharp flavored, solid little apple whether green or red will do for canning. Quarter and core apples, but do not peel. Add water and boil till tender. Drain and save juice. Pass solid part through food chopper. Mix chopped apple and juice, adding sugar and powdered tartaric acid to taste. Put in jars and process for half hour.

FROZEN APPLES

(Mrs. Josephine Kilpatrick, Legend, Alta.)

Core 6 to 12 apples. Freeze out of doors over night. Let them thaw slowly indoors, the next day. They will now peel like peaches, retaining a peach-pink blush under the skin. Serve either plain or with cream, or with a teaspoon of sugar.

CITRON MARMALADE

(Mrs. A. Greenwood, Readlyn)

- 3 medium sized citron
- 1 lb. dried apricots
- 2 lemons (juice)
- 2 tins crushed pineapple.

Peel citron and put through food chopper and to each cup of fruit put $\frac{1}{2}$ cup sugar. Put apricots through food chopper and add 2 cups of sugar. Mix with the citron, add lemon juice and one more cup of sugar, add the crushed pineapple and the juice. Bring ingredients to a boil slowly and cook gently until mixture is thick and clear. Seal in hot sterile jars. The citron is nicer if left over night with the sugar and the other ingredients added in the morning.

CITRON MARMALADE

(Mrs. Sauvie, Milestone)

- 2 lbs citron
- 2 lemons
- 2 oranges
- 3 cups water
- 3 lbs. white sugar
- Crystalized ginger.

Peel citron. Put through coarse knife of food chopper. Soak over night in a brine made of 2 tablespoons salt in 1 quart water. Next morning drain and rinse. Add oranges, lemons to citron with the water and sugar. Allow to stand 2 hours. Cook slowly until citron is tender. Ginger root may be used by crushing a little and tying it in a cheesecloth bag.

PUMPKIN MARMALADE

(Mrs. J. Thomson, Rocanville)

- 6 lbs. pumpkin
- 6 lbs sugar
- 6 lemons.

Peel and put pumpkin through food chopper, quite fine. Squeeze juice out of lemons and cut up rind small with scissors. Put in kettle and let stand all night. Boil until quite thick (adding a little water to keep from burning), usually about four hours.

PEAR AND GINGER JAM

(Mrs. R. B. Evans, Regina)

- 4 lbs. pears
- 4 lbs. sugar
- $\frac{3}{4}$ lb. ginger
- 2 lemons.

Boil pears, sugar, and ginger one hour. Cut lemons up fine and cover with water. Boil 1 hour. Combine the two and boil together one hour.

RASPBERRY JELLY

(Mrs. Fred B. Carscallen, Napanee, Ont.)

- 4 cups juice (2 lbs.)
- $7\frac{1}{2}$ cups sugar ($3\frac{3}{4}$ lbs.)
- 1 bottle Certo.

To prepare juice, crush thoroughly or grind about 3 quarts fully ripe berries. Place in jelly cloth and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a full rolling boil and boil hard $\frac{1}{2}$ minute. Remove from fire, skim, pour quickly. Paraffin and cover.

SASKATOON JAM

(Mrs. H. Young, Elstow)

- 4 lbs. rhubarb
- 8 lbs. Saskatoons.

Stew rhubarb. Put Saskatoons through meat chopper, and add to rhubarb. Bring to a boil. Add 9 lbs. sugar. Boil and bottle.

PLUM CONSERVE

(Mrs. H. Young, Elstow)

- 5 lbs. blue prune plums
- 5 lbs. sugar
- 4 oranges
- 1 lb. seeded raisins.

Chop all together and boil for one hour or until thick. Bottle.

LEMON JELLY

(Mrs. Hilda Crofford, Asquith)

- 1 cup sugar
- Juice and rind of 2 lemons
- 3 eggs (beaten)
- $\frac{1}{4}$ lb. butter.

Cook in double boiler stirring until thick like cream. Put away in jars in a cool place. Will keep for month.

VEGETABLE MARROW HONEY

(Mrs. August Ortman, Weyburn)

- 6 lbs. marrow
- 4 lemons
- 4 lbs. white sugar
- $\frac{1}{2}$ lb. butter.

Cut marrow, barely cover with water and cook till tender. Cut lemons and add to marrow when it starts to boil. When all is tender mash with potato masher. Add sugar and butter. Cook one hour, stirring once in a while.

PINEAPPLE PRESERVES (Raw)

(Mrs. Earl Hunter, Vankleek Hill, Ont.)

- 12 pineapples
- 10 lbs. sugar
- 1 teaspoon salicylic acid.

Mix pineapple and sugar, and acid. Let stand for 12 hours. Seal. This will keep indefinitely.

PEACH CONSERVE

(Mrs. John Glenn, Milestone)

- 4 cups of diced tart apples
- 4 cups of peeled peaches (cut in small pieces)
- 1 cup of water
- 7 cups of sugar
- Juice and rind of 2 oranges and 1 lemon
- $\frac{1}{2}$ cup of almonds.

Combine all and cook until thick.

CRABAPPLE JELLY

(Mrs. Art Johnson, Landis)

Cover crabapples in preserving kettle with water and cook until soft. Strain over night in cheesecloth bag. To every pint of juice add 1 pint or lb. of sugar. Boil juice 20 minutes before adding sugar. Stir well, and boil the syrup up once again. Remove from fire and put in glass jars.

PEACH, APPLE, AND CARROT JAM

(Mrs. R. Miller, Elstow)

- 2 cups peaches (peeled and chopped)
- 4 cups apples (peeled and chopped)
- 4 cups carrots (put through food chopper).

Put all together in kettle and add $6\frac{1}{2}$ cups sugar, juice and rind of 2 lemons and 1 orange. Heat slowly and simmer until the carrots are cooked and the mixture is thick and clear. Pour into sterile jars and seal.

PEACH MARMALADE

(Mrs. O. Charter, Milestone)

- 1 dozen peaches
- $\frac{1}{2}$ dozen oranges, using rinds of 3
- $3\frac{1}{2}$ lbs. sugar
- Almonds.

Cook slowly for one hour.

FRUIT JAM

(Mrs. Louise Lucas, Mazenod)

- 3 lbs. rhubarb (chopped)
- 3 lbs. any kind fruit (chopped)
- 5 lbs. of sugar.

Any fruit may be used with the rhubarb. Boil rapidly 25 minutes. Seal.

MEAT and SUPPER DISHES

It's always the case with a saint or a sinner
To be on hand when time for his dinner,
But woe unto the maid, who forgets the meat,
For if it is lacking, he will not eat.



CURED PORK

(Excellent)

(Mrs. J. Jacobs, Milestone)

For pig weighing about two hundred pounds use—for each ham and shoulder:

- 1 teaspoon saltpetre
- 2 cups coarse salt
- 2 tablespoons brown sugar.

Rub saltpetre on first. Mix salt and sugar together and rub in most of it. Cover a table with salt and lay the meat, skin down, on it for two weeks. Then turn over for two or three weeks more. Wash and smoke.

For side meat:

- 4 cups salt
- 4 cups brown sugar
- 1 tablespoon saltpetre
- 1 tablespoon soda
- 4 tablespoons black pepper.

Rub on the side pieces and put 2 pieces together, meat side. Turn every day for about two weeks. Wash and smoke.

PORCUPINES

(Mrs. C. M. Bradley, Milestone)

- 2 lbs. hamburger
- $\frac{1}{2}$ cup uncooked rice
- 1 can tomatoes.

Season hamburger and work rice well into the meat. Form into small balls (large as walnuts). Empty the tomatoes into a granite dish and let it come to the boiling point. Drop the balls into the tomatoes. Simmer (do not let boil hard) for 1 hour. It is necessary to add water since the rice absorbs the tomatoes, and not to have the gravy too thick. Tomato soup and water may be used in place of the canned tomatoes. This will serve about 8 or 10 people.

(Mrs. Ben F. Meyer, Stone)

These may be baked in a covered casserole for $1\frac{1}{2}$ hours. Cover removed the last 15 minutes.

HOW TO KEEP STEAK

(Mrs. Will Davis, Wilcox)

- 24 teaspoons of salt
- 24 teaspoons of brown sugar
- 3 teaspoons of pepper
- 1 teaspoon of saltpetre.

Mix well. Slice your steak and put a layer of it in a jar and sprinkle a very little of the mixture over it just like you would to salt it for the table and continue until you use all the steak and mixture. Cover with brown paper. Put it in a cool place. Will keep as long as you want it to.

CORNEB BEEF

(Mrs. W. Daniels, Admiral)

For 100 lbs. of beef:

- 7 lbs. salt
- 1 lb. sugar
- 1 oz. saltpetre
- 4 gallons water.

Dissolve saltpetre in little hot water and add with salt and sugar to water. Scald crock, pack beef. Sprinkle a little salt on it then pour the brine on. Keep well weighted so every piece is kept under brine.

BRINE FOR 100 LBS. MEAT

(Mrs. W. J. Scott, Biggar)
(Mrs. B. Hubbs, Milestone)

- 4 gallons water
- 6 lbs. salt
- $1\frac{1}{2}$ lbs. brown sugar
- 2 ounces salt petre or
- 1 lb. P.M.P.
- 1 tablespoon soda.

Put in boiler and boil. Skim as it comes to the top. Pour over meat in barrel. Keep meat under brine. Keep in brine for 6 weeks then it is ready for smoking if wanted this way.

PACK CURED MEAT

(Mrs. J. Jacobs, Milestone)

Hams and bacon are sugar cured, smoked and dried thoroughly, then are packed in large earthen jars with coarsely ground rock salt. Thus packed they do not take salt as when fresh, but keep perfectly because they are protected from insects and bacterial growth.

SALMON PATTIES

(Mrs. E. S. Zimmer, Landis)
(Mrs. H. Young, Milestone)

- 1 can salmon
- 2 eggs
- 2 soda biscuits (rolled)
- Butter—size of an egg
- $\frac{1}{2}$ cup milk
- Salt and pepper.

If too soft to drop from spoon so they will keep their shape add more biscuits. Fry in butter.

HOT POT

(Mrs. G. R. Bickerton, Saskatoon)

- 8 potatoes (peeled)
- 1 onion (sliced)
- 1 teaspoon powdered sage
- 1 lb. unsmoked bacon
- Water.

Slice potatoes. Put in pan layer of potatoes, then bacon, onions, sprinkle with sage, pepper (no salt). Repeat till pan $\frac{3}{4}$ full. Put water enough to be level with all. Bake about 30 minutes. Serve 4.

BRESLEAU OF MEAT

(Mrs. Leatha Olorenshaw, Dundurn)

- 1 pint chopped beef, veal or chicken
- 1 gill stock
- 2 tablespoons butter
- $\frac{1}{2}$ cup bread crumbs
- 1 cup cream or milk
- 3 egg yolks
- 1 teaspoon Worcestershire Sauce
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 2 teaspoons catsup.

Beat yolks, then mix all together. Press into buttered custard cups or basin and place in pan partly filled with boiling water. Bake in quick oven for 30 minutes or more for larger dish. Serve with tomato sauce.

MEAT LOAF

(Mrs. A. J. Macauley, Waseca)

- 3 slices bread
- 2 cups milk
- 2 lbs. hamburger steak
- 1 onion
- 2 eggs
- Allspice, salt, pepper.

Soak bread in milk. Mix with other ingredients. Spread in pan, and cover with a can of tomato soup. Bake one hour.

BEAN LOAF

(Mrs. R. J. Downing, St. Bernardin, Ont.)

- $1\frac{1}{4}$ cups cooked beans (mashed)
- 5 soda biscuits (crushed)
- $\frac{1}{2}$ cup melted butter
- 2 eggs (beaten)
- 1 cup tomato juice and pulp
- Pepper
- Salt.

Combine beans with biscuits. Mix butter. Add eggs and tomato juice, salt and pepper. Bake $\frac{1}{2}$ hour.

MEAT LOAF

(Mrs. R. Miller, Elstow)

- 2 lbs. lean beef or veal
- $\frac{1}{4}$ lb. salt pork
- 3 eggs
- Poultry dressing
- 1 cup bread crumbs
- $\frac{1}{2}$ teaspoon pepper
- 1 cup chopped celery
- Left over gravy or tomato juice.

Pack in loaf tin and set in a basin of water and bake in moderate oven 2 hours.

SAUSAGE SAVOURY

(Mrs. Leatha Olorenshaw, Dundurn)

Cook a few sausages in the frying pan. When done, cut in small pieces. Cook in the fat, an onion and a green pepper, chopped. Add 2 cups cooked macaroni or spaghetti, the sausage, and a can of tomato soup, or two cups of tomato sauce. Stir gently until well heated. One cup of cooked beans may be added if wished.

SCALLOPED CHICKEN

(Mrs. Harry Ohrt, Milestone)

Cut one cooked or 1 quart canned chicken into small pieces and put in casserole. (Season). Cube ($\frac{1}{2}$ inch cubes) 1 quart of stale bread. Brown in frying pan with 2 teaspoons chopped onion, 2 tablespoons butter, salt, pepper, $\frac{1}{2}$ teaspoon sage. Put on top chicken, make gravy from the stock and pour over the chicken dressing. Brown in oven about forty-five minutes.

CHICKEN A LA KING

(Mrs. S. V. Haight, Keeler)

- 2 $\frac{1}{2}$ tablespoons chicken fat
- $\frac{1}{4}$ cup cream
- 1 $\frac{1}{2}$ tablespoons corn starch
- 1 cup cold boiled fowl (cut in strips)
- $\frac{3}{4}$ cup chicken stock
- $\frac{1}{2}$ cup saute sliced mushroom caps
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup pimento strips
- 1 egg
- 3 tablespoons butter.

Melt chicken fat, add corn starch, and stir until well blended, then add salt and pour on gradually, while stirring constantly, stock, milk, and cream. Bring to the boiling-point and add fowl (using preferably white meat), saute mushroom caps, pimento strips, and egg slightly beaten; then add butter, bit by bit. Pimento strips are cut from canned pimentos.

CHICKEN CHOP SUEY

(Miss M. M. Downing, Milestone)

Two cups cold chicken, one cup mushrooms, sliced; one cup celery, cut in strips; six green onions, four tablespoons fat, four tablespoons flour, two cups chicken stock, one teaspoon salt, one-eighth teaspoon pepper, one teaspoon Worcestershire sauce, boiled rice.

Cut chicken, mushrooms, celery and onions in strips. Fry mushrooms, celery and onion in fat until delicately browned. Blend in flour and chicken stock. Cook slowly, stirring constantly until the mixture is smooth and thickened. Add chicken and seasoning and heat thoroughly. Serve with hot boiled rice. A cup of bean sprouts and one of bamboo shoots may also be added to the chicken mixture.

CHILI CON CARNE

(Mrs. O. W. Richardt, Nutana)

- 1 $\frac{1}{2}$ lbs. ground beef
- 1 quart tomatoes
- Macaroni to suit taste
- 4 onions
- 1 red or green pepper (or more)
- 2 tablespoons vinegar
- 1 can peas.

Fry meat in butter breaking it into crumbs as it fries, season. Cook macaroni soft, drain. Cook tomatoes, onions, peppers, vinegar, season. Mix all.

INDIVIDUAL MEAT PIES

(Makes about 12)

(Mrs. John Hartley, Saskatoon)

- $\frac{1}{2}$ lb. veal or beef
- $\frac{1}{2}$ lb. pork sausage
- $\frac{1}{4}$ lb. bacon
- 2 hard cooked eggs
- Salt
- Pepper
- Dash mace.

Canned beef can be used. Put it through the food chopper with the bacon from which you have removed the rind. Add the pork sausage and mix well. Season rather highly with salt, pepper, and mace, and moisten with a $\frac{1}{2}$ cup of water. Make the pastry.

MEAT LOAF

(Mrs. J. A. Hushazzen, Scott)

- 7 lbs. beef (choose a nice cut)
- 3 lbs. pork
- 1 can tomato juice
- 3 eggs
- 1 cup milk (sweet)
- 1 teaspoon soda
- 1 $\frac{1}{2}$ teaspoons saltpetre
- 1 cup macaroni
- $\frac{1}{2}$ lb. cheese
- $\frac{1}{2}$ teaspoon pepper
- Salt—about 9 or 10 teaspoons.

Grind meat three or four times. Add saltpetre and let stand over night after it is mixed thoroughly. Cook the macaroni till tender. Cool. Then add remainder and mix thoroughly with your hands for $\frac{1}{2}$ hour. The longer it is mixed the nicer it is when finished. Bake in slow oven three hours. This makes 2 nice loaves.

ITALIAN DELIGHT

(Mrs. T. Terry, Wilcox)

- 4 cups cooked macaroni
- 2 cups chopped cooked beef
- 1 cup grated cheese
- 1 can mushroom or tomato soup
- $\frac{1}{2}$ cup milk
- Salt and pepper.

Turn macaroni into greased casserole. Push macaroni up on sides. Fill centre with cooked beef sprinkled with cheese. Heat the soup and milk, season lightly with salt and pepper. Pour over the contents of the casserole. Sprinkle over with buttered crumbs and bake 30 minutes in moderate oven.

GNOCCHI

(Mrs. G. B. Street, Stone)

- $\frac{3}{4}$ cup milk or water
- $\frac{1}{2}$ cup grated yellow cheese
- 2 tablespoons butter
- $\frac{1}{4}$ teaspoon paprika
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 1 cup flour.

Prepare as for cream puffs, viz.: Place milk or water and butter in saucepan and bring to boiling point. Add flour all at once and stir hard till mixture leaves sides of pan. Remove from heat and quickly add cheese and seasoning. When slightly cooled add unbeaten eggs, one at a time, beating well after each addition. Divide into 12 mounds. Dip each mound in flour and pat into thin cake $\frac{1}{4}$ " thick. Cool and set. This may be prepared in the morning, or the night before if kept cool. Just before serving, brown gently on both sides in butter and place on serving platter, sprinkle with $\frac{1}{2}$ cup grated cheese and pour special tomato sauce over all. Serve hot.

Special Tomato Sauce

Fry 3 strips bacon and dice. Blend in 2 tablespoons flour, 1 tablespoon sugar, $\frac{1}{4}$ teaspoon salt. Gradually add 2 cups tomato juice and stir constantly until juice thickens. Stir in a little butter until brown, 1 cup sliced mushrooms (canned variety will do). Add with $\frac{1}{4}$ cup chopped ripe olives to the sauce. Serve hot over Gnocchi.

MACARONI AND TOMATO LOAF

(Velma Solberg, Milestone)

- 2 cups macaroni (after cooked)
- $\frac{1}{2}$ cup bread crumbs
- 1 tablespoon ground onions
- 2 eggs
- 1 cup pimento cheese
- 1 cup or more tomatoes
- 2 tablespoons butter
- 1 cup meat or chicken
- Pepper and salt.

Mix well. Bake one hour.

BACON CORN BREAD

(Mrs. H. Solberg, Milestone)

- 1 cup corn meal
- $1\frac{1}{2}$ cups flour
- 4 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- 2 tablespoons sugar
- 1 egg
- 1 cup milk.

Sift dry ingredients and mix well. Pour in shallow pan. Cover top with $\frac{1}{2}$ lb. thin sliced bacon. Bake in hot oven 25 minutes.

BOSTON BAKED BEANS

(Mrs. Jack Spencer, Regina)

Soak $1\frac{1}{2}$ cups beans in cold water over night. Put in fresh cold water next morning and boil 1 hour. Drain water off and place in bake dish. Pepper, salt and 1 teaspoon mustard, 2 tablespoons Domolco syrup, small piece of fat pork. Cover with hot water. Bake at least 4 or 5 hours.

POTATO APPLES

(Mrs. C. Mullett, Wilkie)

Choose potatoes about the size of crabapples. Fry in deep hot fat (395 degrees F. or when a bread cube browns in 20 seconds) until an appetizing brown and cook through. Insert a clove in one side to look like the blossom end of an apple, a sprig of parsley on the other side to do duty as a leaf. Dash paprika on one cheek to give a rosy glow.

TOMATO DUMPLINGS

(Mrs. W. J. Cusick, Coderre)

One pint tomatoes, salt, pepper, a little water and butter. Put in a flat saucepan and cook. Make a soft batter which will drop from a spoon with 1 cup flour, 2 level teaspoons baking powder, pinch of salt and milk. Drop in the hot tomatoes, cover and cook 15 minutes.

POLISH STEW

(Mrs. O. W. Richardt, Nutana)

- 2 lbs. ground beef
- 1 cup uncooked rice
- 4 onions (cut fine)
- 1 red or green pepper (cut fine)
- 1 egg
- Salt and pepper.

Mix thoroughly, shape into balls about half size of an egg and drop in boiling water. Cover with boiling water. Boil 1 hour and then add 1 can tomatoes. Dumplings may be added.

SALMON LOAF

(Mrs. A. Nicholson, Milestone)

Drain liquid of 1 can of salmon, save for sauce
Pick out the bones and mash salmon fine

3 eggs

Salt, pepper and some butter

1 cup of cracker or bread crumbs

$\frac{1}{2}$ cup of water

Grease double boiler and steam 45 minutes.

SALMON SAUCE

Heat 1 cup milk, liquid of salmon, salt, pepper and butter. After it gets hot, add 1 egg, 1 tablespoon flour. Cook and pour over the salmon loaf when loaf is cooked.

LIMA BEAN LOAF

(Mrs. P. G. Bradley, Milestone)

2 cups cooked lima beans

$\frac{1}{4}$ lb. cheese

1 tablespoon chopped onions

2 cups tomatoes

$\frac{1}{2}$ cup bread crumbs

2 tablespoons melted butter.

Mash beans. Add onions, salt, butter and cheese. Form into a loaf. Place in a greased pan. Cover top with crumbs. Pour tomatoes over all. Bake in a slow oven until brown.

SPANISH PIE

(Mrs. Charles Thomas, Milestone)

1 lb. beefsteak (cut fine and bake until tender)

Add:

1 cup boiled rice

1 cup tomatoes

7 or 8 big potatoes (sliced)

2 or 3 stalks of celery

Salt and pepper.

Put in oven and brown slowly.

SALMON LOAF

(Mrs. O. Taylor, Milestone)

- 1 can salmon (shredded fine)
- 2 well-beaten eggs
- 1 cup milk
- A bit of flour
- Pinch of salt
- Pinch of baking powder.

Stir well and add enough cracker crumbs to make thick. Put in bake pan and sprinkle top with butter and crumbs. Bake in oven $\frac{3}{4}$ hour.

CHEESE SOUFFLE

(Miss M. Sutherland, Saskatoon)

2 tablespoons butter

3 tablespoons flour

$\frac{1}{2}$ cup cheese

$\frac{1}{2}$ cup scalded milk

3 eggs (beaten separately)

Cayenne.

Melt butter, add flour and when mixed add scalded milk, salt, cayenne, cheese. Remove from stove and stir in egg yolks. Cool and fold in egg whites. Put in buttered pan. Cook 20 minutes in moderate oven. Serve hot.

HASH

(Milestone Style)

(Mrs. C. M. Bradley, Milestone)

Grind scraps of meat. Leftover sausage improves the flavor. One onion, gravy, few cold potatoes and vegetables. Mix all together and add beaten egg and season. Put in a shallow pan and bake in oven. Cook until set. Cut into squares and serve. If there is no cold gravy use milk or tomato. Cold baked beans very good in this.

RULLA PYLSA

(Mrs. T. J. Halldorson, Wynyard)

4 $\frac{1}{2}$ lbs. mutton flank

(bones removed)

2 tablespoons salt

$\frac{1}{4}$ teaspoon saltpetre

$\frac{1}{2}$ teaspoon cloves

1 teaspoon allspice

$\frac{1}{2}$ teaspoon pepper

1 large onion.

Chop onions and mix with spices. Put mutton, so that the lean and fat is alternate. Sprinkle with onion and spices. Roll tightly with string and keep rolled in clean cloth for a day or two to season. If lamb is used boil two hours and if mutton boil 2 $\frac{1}{2}$ hours. Place under weight until firmly pressed.

MACARONI A LA DENVER

(Mr. Orville N. DuBrul, Shaunavon)

Cook macaroni. Cut Cheddar cheese in small pieces and cover with undiluted evaporated milk. Put on slow fire and stir. Remove from heat when cheese is soft and cheese and milk are well combined; do not allow to boil. Drain macaroni and pour cheese sauce over it. Serve hot.

CORN MEAL NACHINKA

(Mrs. H. Chyrski, Tuffnell)

- 1½ cups cornmeal
- 3 eggs (beaten)
- 1½ teaspoons baking powder
- ¼ cup flour
- 1 teaspoon salt
- 1 onion
- 3 tablespoons butter
- 2 cups boiling water.

Scald the corn meal in water. Let cool. Fry the onion with butter until brown. Add dry ingredients to the corn meal. Blend in onions and milk. Pour into greased casserole and bake in slow oven two hours.

DRESSING FOR COOKED CABBAGE

(Mrs. W. Daniels, Admiral)

- ½ cup thick cream
- ½ teaspoon salt
- Pepper
- 3 tablespoons vinegar.

Beat cream stiff. Add the vinegar very slowly beating all the time. Drain cabbage and pour over.

CORNISH PASTIES

(Mrs. William Wilson, Coderre)

Make biscuit dough. Roll out and divide. Fill each pasty with sliced meat, potatoes, onions, salt, and pepper. Fold dough over. Secure all around. Bake in oven one hour.

CREAMED EGGS

(Mrs. H. Solberg, Milestone)

Boil number of eggs required until hard. Slice and spread on platter. Pepper and salt. Cover with following:

- 1 cup milk
- 1 tablespoon butter
- 1 tablespoon flour

Melt butter in pan taking care not to brown, add flour, mix, add milk. Cook until thick. (Enough dressing for 6 eggs).

FRIED SQUIRREL

(Mrs. J. McCeehnie, Tuffnell)

Cut squirrel into pieces for serving. Cover with salted water. Let stand over night. Drain. If the squirrel is not tender, parboil for 10 minutes. Drain. Roll in flour, and fry in cooking fat. If squirrel is young, parboiling is unnecessary. Make a brown gravy. Serve squirrel garnished with lemon slices and parsley.

HAM AND RICE RAMEKINS

(Mrs. R. B. Evans, Regina)

- 1 cup ham (chopped)
- 2 cups cooked rice
- 1½ cups tomato juice
- 2 tablespoons butter
- 1 tablespoon onion
- 1 tablespoon flour
- Salt
- Pepper.

Make a sauce of the butter, with the onion cooked in it, the flour and tomato juice and season well. Put the rice in the required number of individual dishes. Cover with minced ham then with tomato sauce and brown in oven. Sprinkle with parsley.

CABBAGE ROLLS

(Mrs. J. Gilchrist, Foam Lake)

Place cabbage leaves in hot water for 5 minutes. Drain. In centre of each leaf place 3 tablespoons of cooked rice or wheat seasoned with salt and onion juice. Roll each leaf separately. In a deep saucepan cook 1 tablespoon onion with 1 tablespoon fat. Place rolls on this and cook slowly for 45 minutes. Add a little canned tomatoes and cook 15 minutes longer. A combination of rice and leftover chopped meat makes these particularly good.

FIVE MINUTE CABBAGE

(Mrs. J. Gilchrist, Foam Lake)

- 3 cups milk
- 1½ quarts shredded cabbage
- 3 tablespoons melted fat
- 2 tablespoons flour
- Salt and pepper.

Heat milk and cook cabbage in it for 2 minutes. Add the blended fat and flour and seasoning. Cook rapidly for 3 minutes and stir constantly. This way the cabbage retains its crispness, flavor and color.

HOLOPCI

(Mrs. Nick Halushka, Sheho)

- 1 cup rice
- 3 tablespoons butter or lard
- 1 onion (small)
- 1 head cabbage
- Salt and pepper.

Boil the rice till it is tender. Fry the onion with lard till it is brown. Mix all together with rice. Take one cabbage, break into pieces and scald it. Let stand for half an hour. Then put a tablespoon of rice in a leaf and roll. Put it all in a kettle and add some water before putting it in the oven. Cook till tender.

BACON DELIGHT

(Mrs. R. B. Evans, Regina)

Cut the required number of slices of stale bread. Cover each with a thin slice of cheese. Place a large slice of ripe tomato or if not in season put a tablespoon of tomato sauce. Across the top lay one or two slices of bacon. Put in a flat pan in a hot oven. Leave till bacon is cooked.

ENGLISH PORK PIES

(Mrs. Fred A. Marshall, Shaunavon)

- $\frac{1}{2}$ teaspoon salt
- 1 lb. flour
- 6 ozs. lard
- $\frac{1}{2}$ pint water
- Salt.

Bring lard in water to boil. Mix flour and salt. When lard is boiling mix with flour. When dough is cold cut up into pieces and roll out. Mold over suitable object. Fill pies with ground pork seasoned to taste. Cut tops for pies and dip one side in water. Fasten tops of pies in place. Brush over top with a little beaten egg. Bake in a slow oven. After baking, pies may be filled with jelly made from pigs' feet or pork shank, but pies must be cold when adding jelly. An opening may be made in top of pie. If hoops are not used for baking, moulded pies should be left over night before baking.

POTATO AND VEGETABLE DISH

(Mrs. M. J. Lightbody)

- 2 cups cooked potatoes
- 1 egg
- Salt
- Pepper.

Line patty pans with this. Fill centre with either peas or corn. Bake in oven.

HAM HASH WITH POACHED EGGS

(Mrs. R. B. Evans, Regina)

Chop cooked ham rather coarsely, mix with chopped cooked potatoes, season, and moisten with stock or water. Heat either in oven or top of stove, divide into servings and lift with a pancake turner to a hot platter. On each plate place a poached egg. Corned beef may be served in the same way.

CREAMED CELERY

(Mrs. C. M. Bradley, Milestone)

Use small leaves, green stems as well as stalks of celery. Cut into small lengths and boil till tender in a little water. Add 1 tablespoon of butter, 1 tablespoon flour, 1 cup milk to the celery and water. Season with pepper and salt. Stir to prevent burning and cook until the sauce is thick. Serve on buttered toast.

BAKED CORN AND TOMATOES

(Mrs. Albert Grenkie, Landis)

- 2 cups cooked corn
- 2 cups tomatoes
- 1 cup bread crumbs
- 1 teaspoon salt
- 1 teaspoon sugar
- 3 tablespoons butter.

Mix seasoning with corn and tomatoes. Pour into greased pan. Spread crumbs on top. Dot with butter. Bake one half hour.

SUNDAY NIGHT DREAM

(Mrs. H. E. Graves, Landis)

Cut thin slices of bread as for sandwiches. Put together with thin slices of cheese without buttering. Put small piece of butter in frying pan and brown on both sides. A dropped egg on a dream with a cup of coffee makes a good Sunday night lunch.

ONION PIE

(Mrs. H. Strand, Milestone)

Make pastry richer than biscuit dough. Roll out half the dough and place in the bottom of a pie pan. Chop green onions, and place on dough. Over this pour 3 beaten eggs, little flour, pepper, salt, small piece of butter. Put top on remaining dough. Bake.

CHILI CON CARNE

(Mrs. C. M. Bradley, Milestone)

- 1 lb. hamburger
- 2 onions
- 1 can tomatoes
- 2 quarts baked beans
- $\frac{1}{2}$ teaspoon cayenne pepper
- Salt and pepper.

Fry onions until brown in hot fat. Add the seasoned hamburger. Cook. Add tomatoes, baked beans, cayenne pepper. Leave on stove till hot. Serve with hot biscuits or bread.

POTATO PUFF

(Mrs. B. Gotto)

- 2 cups mashed potatoes
- 2 tablespoons melted butter
- 2 beaten eggs
- 1 cup cream.

Beat potatoes and butter to a cream. Add eggs and cream. Pour into a deep dish and bake in a quick oven.

POTATOES ON HALF SHELL

(Mrs. Antoine Leonard, Lestock)

- 3 potatoes
- 1 tablespoon butter
- 1 tablespoon hot milk
- Salt and pepper
- 2 egg whites.

Bake potatoes. Carefully cut them in halves lengthwise, scoop out in hot bowl; mash and add one tablespoon butter, milk, salt, and pepper, and stiffly beaten egg whites. Mix and fill the skins with this mixture, sprinkle with paprika or cheese and brown in the oven.

LEFTOVER MEAT SCRAPS

(Mrs. H. Strand, Milestone)

Make rich biscuit dough. Take leftover meat scraps or chicken and chop with onion. Put on dough and roll like a jelly roll. Bake. Serve with gravy.

SHEPHERD'S PIE

(Mrs. Norman Bullivant, Keeler)

- 1 onion
- Salt and pepper
- Mashed potatoes
- Leftover meat.

Grind meat and onion. Season with salt and pepper. Then place in bottom of covered casserole. Cover with seasoned mashed potatoes and sprinkle butter over the top. Cover and bake.

CHOPPED BEEF A LA MODE

(Mrs. Wm. Speirs, Milestone)

- $\frac{3}{4}$ lb. broad package noodles
cooked until tender
- 1 lb. mushrooms
- $\frac{3}{4}$ lb. chopped dried beef
- $\frac{1}{3}$ cup butter
- $\frac{1}{2}$ cup flour
- 1 quart milk
- $\frac{3}{4}$ lb. cheese
- $\frac{1}{3}$ cup chopped pimientos.

Cook mushrooms in butter 5 minutes. Add dried beef, flour. Add milk all at once, blend and cook. Add cheese and stir until melted and add pimientos. Cook noodles and other ingredients in layers in a large buttered baking dish. Sprinkle with $\frac{3}{4}$ cup fine buttered crumbs. Bake in a moderate oven until brown.

HOMEMADE PORK AND BEANS

(Mrs. Carrie M. Salter, Regina)

- 1 cup beans
- 1 lb. pork
- 1 small onion
- 2 tablespoons molasses
- 2 tablespoons brown sugar
- 1 small tin tomato soup
- Salt, pepper
- Bayleaf (optional).

Soak beans over night. Parboil in the morning for 20 minutes. Cut pork in small pieces and it can be either fresh or pickled.

SPANISH RICE

(Mrs. Carrie M. Salter, Regina)

- $\frac{1}{2}$ cup rice
- $1\frac{1}{2}$ cups cold water
- 1 medium sized onion
- Bacon
- 1 cup canned tomatoes
- Salt, pepper
- $\frac{1}{4}$ teaspoon curry powder.

Cook rice in double boiler $\frac{1}{2}$ hour in the cold water. Dice and fry onion with bacon. When rice is cooked, place in casserole and add the other ingredients. Bake for $\frac{1}{2}$ hour in moderate oven.

A NICE TEA DISH

(Mrs. H. A. Anslow, Lumsden)

- 1 cup strained tomatoes
- 2 eggs
- Salt and pepper
- Toast.

Bring the tomatoes to a boil, add 2 beaten eggs, salt and pepper. Serve on buttered toast.

CHOP SUEY

(Mrs. Frank Crooks, La Fleche)

- 2 lbs hamburger
- 1 can tomato juice
- 2 cups celery (diced)
- 1 cup macaroni
- 2 onions
- 1 cup butter and lard
- 1 can mushrooms.

Fry hamburger in butter and shortening till a rich brown, add tomato juice. Let simmer on back of stove till the rest is cooked. Boil celery in salted water. Drain. Keep warm. Boil macaroni in salted water. Drain. Wash in cold water. Keep warm. Fry onions in remaining fat. Add all together in the hamburger, and lastly add mushrooms. Serves 10 persons.

STEAK A LA MARYLAND

(Mrs. B. Peterson, Saskatoon)

Take two pounds of steak, and cut into small pieces suitable for one serving. Roll each piece in flour and dip in beaten egg diluted with a little water, and then in bread or cracker crumbs. Season with salt and pepper and place the pieces in a dripping pan. Over them spread a few slices of bacon or dot generously with butter and cook in hot oven 25 minutes. When done pour over a rich cream sauce, with peas added.

VEAL AND MACARONI

(Mrs. B. Peterson, Saskatoon)

- $\frac{1}{2}$ cup cooked macaroni
- 1 egg
- Salt and pepper
- $\frac{1}{2}$ teaspoon sage
- 2" x 5" strips steak.

Cut strips, put a tablespoon of mixture on meat and fold over, then wrap a slice of side bacon cross-wise and pin with a toothpick, brown on both sides, then simmer until tender, on top of stove or in the oven.

SCALLOPED CABBAGE

(Mrs. H. Strand, Milestone)

Cut cabbage small, put in baking dish and add pepper, salt, small pieces of butter, a little flour, and cover with milk. Bake in moderate oven about one hour.

SWEDISH YELLOW SHARP SAUCE

(Mrs. Charles A. Johnson, Ranfurly, Alta.)

- 2 hardboiled egg yolks
- 1 raw egg yolk
- 1 tablespoon sugar
- $\frac{1}{3}$ teaspoon pepper
- Salt
- 1 teaspoon mustard (powder)
- 1 to $1\frac{1}{2}$ tablespoons vinegar
- $1\frac{1}{3}$ cups thick cream.

Mix together all except the cream to form a smooth paste. Whip the cream and add gradually to first mixture. When used with fish, add one or two teaspoons finely chopped parsley.

SWEDISH OMELET WITH ASPARAGUS STEW

(Mrs. Charles A. Johnson, Ranfurly, Alta.)

Omelet

- 5 eggs
- 1 cup cream
- Salt
- Sugar.

Stew

- 1 tablespoon butter
- 2 tablespoons flour
- $1\frac{1}{3}$ cups thin cream
- 1 4-ounce can of asparagus
- Salt
- Sugar
- Pepper.

Separate eggs. Beat the yolks together with the cream, salt and sugar. Add the whites of eggs, beaten to a stiff froth, blending well. Pour into well buttered omelet pan and bake until golden in moderate oven. Turn out omelet as usual, placing the stew on one half and fold other half over.

PICKLES

"Do you like pickles and preserves
As well as other delicious conserves?
If you try these you cannot fail
To please the taste of any male."



TOMATOES AND APPLE PICKLE

(Mrs. M. McKague, Elstow)

- 4 lbs. apples
- 4 lbs. green tomatoes (quartered)
- 3 lbs. brown sugar
- Salt
- Spices.

Cover with vinegar and cook until thick.

PICKLED ONIONS

(Mrs. D. O. Smith, La Fleche)

- 4 quarts small white onions
- 1 cup salt
- 2 quarts white vinegar
- $\frac{1}{4}$ cup mixed pickle spice.

Cover the onions with boiling water and then let them stand for 2 minutes. Drain, cover with cold water and peel. They are easier done like this and not so hard on the eyes. Cover with cold water, add the salt and let stand overnight. Place them in a colander and drain and rinse thoroughly. Dilute the vinegar at least $\frac{1}{3}$ with boiled water, then add the sugar and spices, tied in a bag. Boil for 5 minutes, then remove the spice bag. Add the onions and bring the syrup again to the boiling point. Turn into hot sterile jars and seal immediately.

CORN RELISH

(Mrs. Wm. Proudfoot, Riceville, Ontario)

- 1 quart ripe tomatoes
- 1 quart corn
- 1 quart green cucumbers
- 1 cup vinegar
- 4 cups brown sugar
- $\frac{3}{4}$ cups flour
- 2 red peppers
- 2 teaspoons salt
- 1 small teaspoon turmeric
- 2 teaspoons mustard
- 6 onions
- 1 bunch of celery.

Chop all fine and cook. Mix flour and mustard, put in after the rest has cooked a short time.

BEETROOT PICKLE

(Mrs. F. Swales, MacDowall)

- 2 cups chopped cold beets
- $\frac{3}{4}$ cup vinegar
- $\frac{1}{4}$ cup sugar
- 1 tablespoon corn starch
- 1 teaspoon mustard
- Salt, pepper.

Mix to a paste with water and boil with vinegar until thick. Add beets and boil for a minute or two. Bottle.

CUCUMBER LUNCH

(Mrs. Dora Ryan, Pendleton, Ontario)

- 12 large green cucumbers (sliced)
- 6 onions (sliced)
- 1 teaspoon black pepper
- 5 teaspoons mustard
- 1 teaspoon turmeric
- 1 teaspoon celery seed
- 3 cups white sugar
- $\frac{1}{2}$ cup flour
- Vinegar to cover.

Cook for 10 minutes.

CHILI SAUCE

(Mrs. Dora Ryan, Pendleton, Ontario)

- 12 large tomatoes
- 2 large onions
- 2 tablespoons of salt
- 2 tablespoons sugar
- 1 tablespoon cinnamon
- 3 cups vinegar
- Dash of red pepper.

Boil $1\frac{1}{2}$ hours.

RHUBARB RELISH

(Mrs. A. W. Garratt, Milestone)

- 2 quarts rhubarb (cut fine)
- 2 quarts tomatoes
- 1 quart vinegar (not strong)
- 1 tablespoon salt
- 1 quart onions (chopped)
- 1 teaspoon each of cinnamon, cloves, and allspice.

Simmer slowly for about $\frac{1}{2}$ hour before adding sugar and spice. Seal.

RELISH

(Mrs. M. Schnedar, Lydden)

- 25 cucumbers
- 2 green peppers
- 2 sweet red peppers
- 1 hot red pepper
- 3 large onions
- $\frac{1}{2}$ cup salt
- 1 tablespoon mustard seed
- 1 tablespoon celery seed
- 3 cups brown sugar
- 3 cups mild vinegar.

Put vegetables through food chopper and sprinkle with salt. Let stand over night, drain and rinse. Boil the sugar with the vinegar and spices for 10 minutes, then add the drained vegetables. Heat just to the boiling point, but do not cook any longer. Turn into sterilized jars and seal tight.

MILLION DOLLAR PICKLES

(Mrs. M. McKague, Elstow)

- 6 quarts cucumbers.
- 12 good sized onions
- 3 green peppers (chopped)
- $\frac{1}{2}$ cup salt.

Let stand 3 hours and drain. Then add:

- 6 cups white sugar
- 1 quart vinegar
- 3 teaspoons turmeric
- $1\frac{1}{2}$ teaspoons mustard seed
- 1 tin pimento (chopped).

Cook.

CHILI SAUCE

(Mrs. John M. Joyce, Napanee, Ont.)

- 1 peck tomatoes
- 12 onions
- 4 red peppers
- 4 green peppers
- 6 cups brown sugar
- 2 teaspoons black pepper.
- 2 teaspoons cloves
- 2 teaspoons ground cinnamon
- 5 cups vinegar
- 2 tablespoons salt.

Chop vegetables fine. Mix and cook until thick.

SPICED RHUBARB RELISH

(Mrs. A. Bjorlin, Livelong)

- 3 lbs. rhubarb
- $1\frac{1}{4}$ teaspoons cinnamon
- $\frac{3}{4}$ teaspoon cloves
- $\frac{3}{4}$ teaspoon allspice
- $\frac{1}{4}$ teaspoon nutmeg
- 1 cup weak vinegar
- 2 lbs. sugar
- 1 lb. raisins.

TOMATO FRUIT SAUCE

(Mrs. L. Burton, Neville)

Slice:

- 30 ripe tomatoes
- 6 peaches
- 6 onions
- 6 pears

Add:

- 1 quart vinegar
- 4 cups brown sugar
- 2 teaspoons salt
- $\frac{3}{4}$ cup whole mixed spices (in bag).

Cook until quite thick. Burns easily.

RIPE TOMATO RELISH

(Mrs. Walter Newell, Gray)

- 7 lbs. ripe tomatoes (skinned and cut fine).
- 7 lbs. onions (chopped fine)
- 2 lbs. celery.

Add 1 cup of salt to above mixture and put in a bag and drain overnight. In the morning add:

- 5 cups white sugar
- 1 oz. white celery seed or mustard seed
- 3 sweet red peppers (cut fine and seeds removed)
- 2 cups vinegar.

Mix all together and bottle.

WHOLE TOMATO PICKLE

(Mrs. P. G. Bradley, Milestone)

- 10 lbs. small tomatoes (green)
- 1 gallon water
- 1 cup salt.

Peel the tomatoes and boil tender in the salt water. Drain and stick whole clove in end of each. Place in sealers and pour syrup over:

- 1 quart vinegar
- 4 lbs. brown sugar.

Let stand for four days then drain off syrup. Boil syrup again and pour over tomatoes and seal.

CHILI SAUCE

(Mrs. Leo. Halldorson, Wynyard)

- 1 cup vinegar
- 1 can tomatoes
- 2 large onions (chopped)
- 1 cup sugar
- $\frac{1}{2}$ teaspoon spices (ground).

Boil briskly for 1 hour.

TOMATO CATSUP

(Mrs. John M. Joyce, Napanee, Ont.)

- 1 large basket tomatoes
- 6 onions
- 1½ pints vinegar
- 3 cups brown sugar
- 3 handfulls mixed spices
- 1 teaspoon mustard.
- 3 dessertspoons salt.

Boil tomatoes and onions and some celery tops. Strain before adding the other ingredients. Instead of using the spices Parkes Catsup flavor may be used.

PEPPER HASH

(Uncooked)

(Mrs. John M. Joyce, Napanee, Ont.)

- 1 large cabbage (chopped)
- 6 onions (chopped)
- 4 green peppers (chopped)
- 4 red peppers (chopped)
- ½ cup salt.

Cover the vegetables with the salt for 24 hours. Drain. Add:

- 4 cups granulated sugar
- 1 tablespoon celery seed
- ¾ cup mustard seed
- Cover with vinegar.

Let stand 3 or 4 days, stirring occasionally.

RIPE CUCUMBER PICKLES

(Mrs. C. F. Proudfoot, Fenaghvale, Ont.)

- 7 lbs. cucumbers
- 1 pint vinegar
- 2 lbs. white sugar
- Mixed spice.

Pare cucumbers, clean out seeds and cut in pieces medium size. Scald in boiling brine. Drain and cool until clear in syrup of vinegar and sugar, with spice in a bag.

TOMATO AND APPLE RELISH

(Mrs. C. Hall, Regina)

- 2 quarts ripe tomatoes
- 1 cup white onion (chopped)
- 2 green peppers
- 2 red peppers
- 1½ cups vinegar
- 2 tablespoons white mustard seed
- ½ tablespoon cloves
- 1 tablespoon whole cinnamon
- 1 cup celery (chopped)
- 1 pint apples (diced)
- 2¾ cups white sugar
- 1 tablespoon salt.

Peel and chop tomatoes. Cook until clear.

SACCHARINE PICKLES

(Mrs. J. H. Wesson, Maidstone)

To 2 gallons of small cucumbers, use one gallon of cold water and one cup salt, pour over cucumbers and let stand one week. Drain off salt water and pour boiling over them, let stand 24 hours. Drain again and cut cucumbers into pieces and add solution of alum twice the size of a walnut dissolved in 1 gallon of boiling water, let stand 24 hours. Drain and cover pickles with boiling cider vinegar, 4 lbs. sugar, 2 ozs. cinnamon buds, 2 ozs. white mustard seeds, 1 oz. whole allspice (spices to be boiled with vinegar). Let stand 24 hours. Drain off and reheat to boiling point and add ½ teaspoon saccharine. Pour over pickles, let stand 24 hours. Pickles are then ready to eat. Small onions and cauliflower are very nice mixed with the cucumbers.

CRANBERRY RELISH

(Mrs. W. C. Hickman, Stone)

- 1 lb. cranberries
- 4 apples (not peeled)
- 2 oranges (not peeled)

Run through the chopper. Cover with 2 cups sugar. Dissolve one package lemon jello. When almost congealed stir ingredients gently until well mixed.

DILL PICKLES

(Mrs. W. J. Nixon, Coleville)

Make a brine by adding ½ cup coarse salt to 4 quarts water. Soak 100 medium sized cucumbers over night. In the morning drain, wipe dry and pack lightly in layers in clean sterile jars; on each layer of pickle lay a thin layer of dill using the stalks, leaves, and seed balls. Add a small piece of hot red pepper and a piece of alum the size of a bean to each quart jar also; fill the jars with a cold brine.

Brine

- 10 quarts water
- 1 quart vinegar
- 2 cups salt
- 1 cup mustard seed
- 1 cup shaved horseradish.

Bring this brine to a boil and boil 5 minutes. Remove and let stand over night. Fill the jars with this cold brine but do not seal until after fermentation has taken place.

CORN RELISH

(Mrs. E. H. Graves, Landis)

- 1 qt. corn
- 1 qt. cucumbers
- 1 qt. onions
- 2 qts. ripe tomatoes
- 1 qt. vinegar
- 2 green peppers
- 4 red peppers
- 1 qt. white sugar
- 1 oz. celery seed
- 1 teaspoon turmeric
- 1 oz. mustard.

Cut fine. Cook corn for a few minutes. Mix all together and cook.

CUCUMBER PICKLE

(Mrs. A. Reid, Tuffnell, Sask.)

Put slice of onion in bottom of sealer, fill jar with cucumbers cut in half or as you want. Put stalk of celery down through the centre and slice of onion on top. Then pour on the syrup boiling hot and seal.

Syrup

- 1 quart vinegar
- 1 cup sugar
- $\frac{1}{2}$ cup salt.

DILL PICKLE

(Mrs. Frank Kemp, Brownlee)

Wash cucumbers in salt water. Place several sprigs of green dill in bottom of 2 quart sealers. Fill with cukes. Place horseradish leaf on top. Cover with brine and seal.

Brine

- 3 quarts water
- $\frac{3}{4}$ cup salt.

Boil and cool. Add one pint vinegar and pinch of alum. Pour brine over cukes and seal.

PLUM CHUTNEY

(Mrs. J. Sanderson, Elstow)

- 5 lbs. plums
- 3 medium sized onions
- 1 quart vinegar
- 2 tablespoons whole pickling spice
- 3 lbs. brown sugar
- 5 lbs. apples
- 1 tablespoon salt
- 4 small pieces ginger root.

Pit the plums and cut in two. Add quartered apples and chopped onions. Add vinegar, salt and sugar. Boil until thick, stirring often. Pour into jars and seal.

RHUBARB RELISH

(Mrs. Fernquist, Stone)

- 1 quart rhubarb
- 1 quart onions (cut fine)
- 3 cups sugar
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 cup water
- 1 cup vinegar.

Mix and boil.

CHILI SAUCE

(Mrs. B. Peterson, Saskatoon)

- 24 ripe tomatoes
- 10 apples
- 10 onions
- 8 pears
- 2 bunches celery
- 2 red peppers.

Remove skins, peel, cut up. Enough vinegar to cover. Boil 10 minutes. Add 3 cups brown sugar and spices. Boil until thick, stirring frequently, for about 3 hours.

RAW SAUCE

(Mrs. Eddle, Davidson)

- 1 peck ripe tomatoes (peeled with a silver knife)
- 4 large red peppers
- 12 large onions (chopped fine)
- 4 tablespoons cinnamon
- 2 tablespoons cloves
- 2 cups sugar
- 2 cups salt.
- 2 tablespoons of black pepper
- 2 quarts of vinegar
- 4 bunches of celery (chopped fine)
- 1 teaspoon red pepper.

Onions, tomatoes and peppers are chopped fine, let stand over night. Drain off all water and add remainder of recipe. Put in glass containers and seal.

DILL PICKLE

(Mrs. Alfred Lindgren, Biggar)
(Mrs. George Gossert, Landis)

Wash cucumbers and pack in sterilized jars putting dill in bottom
Boil:

- 1 quart of vinegar
- 3 quarts water
- 1 cup salt.

Pour this over cucumbers and seal. This brine will cover about eight quarts of cucumbers.

MUSHROOM PICKLES

(Mrs. H. L. Pearsons, Keeler, Sask.)

Break prairie mushrooms in rather large pieces, cook down to 3 quarts, add 3 quarts ripe tomatoes (or 3 cans). 1 cup vinegar, one cup sugar, salt and pepper to taste. Boil till thick and seal. Grand with meats.

THOUSAND ISLAND PICKLES

(Mrs. Geo. Bruce, Admiral, Sask.)

- 8 large cucumbers
- 1 small head celery
- 6 onions
- 2 sweet red peppers.

Clean all and put through coarse knife of chopper.

- $\frac{1}{4}$ cup salt
- $2\frac{1}{2}$ cups water.

Mix and pour over vegetables, drain one hour.

Dressing

- 4 cups mild vinegar
- 3 cups sugar
- $\frac{1}{2}$ tablespoon turmeric
- 3 tablespoons mustard
- $\frac{3}{4}$ cups flour.

Mix and boil 20 minutes. Seal. Makes 6 pints.

SWEET PICKLES

(Mrs. Ralph Ham, Keeler, Sask.)

- 6 quarts sliced peeled cucumbers
- 7 large onions
- 1 green pepper

Sprinkle with salt and drain 3 hours.

- 1 quart mild vinegar
- 6 cups sugar
- 1 teaspoon turmeric
- A few cloves.

Boil a few minutes and seal. Is good in sandwiches.

PICKLED EGGS

(Mrs. G. M. Hewson, Langbank)

Boil eggs until hard, pack into sterile jars, not too tightly, cover with hot vinegar spiced as desired, seal. Leave three weeks before using, will keep sealed for six months or longer. Vinegar may be spiced with any desired combination of pepper, mustard, ginger, allspice, etc., and salt. An excellent method is to place 1 teaspoon whole mixed pickling spice in jar, omit spice in vinegar.

GOVERNOR'S SAUCE

(Mrs. M. K. Mycroft, Elstow)

- 1 peck green tomatoes
- 1 cup salt vinegar
- 4 onions
- 6 red or green peppers
- 1 cup brown sugar
- $\frac{1}{4}$ lb. mustard seed
- 1 teaspoon of cloves, allspice and white pepper.

Slice tomatoes, sprinkle with salt, and let stand over night. In the morning pour off liquid and put mixture in preserving kettle with enough vinegar to cover same. Add onions and peppers chopped fine, sugar and spices, let simmer until quite soft. Put in jars and keep airtight.

BEET SALAD RELISH

(Mrs. Don Phelps, Wilkie)

- $\frac{1}{2}$ cup mustard
- 5 cups sugar
- 1 tablespoon turmeric powder
- 6 cups vinegar
- 1 cup flour
- 2 tablespoons celery seed
- 1 tablespoon salt
- 5 quarts cooked diced beets.

Mix mustard, sugar, turmeric powder and flour, and dissolve in part of the cold vinegar. Heat the remainder and stir in this mixture. Add the salt and celery seed. Cook until dressing is thick and has no raw taste. Boil the beets until they are tender, remove the skins and chop or dice them. Pour the dressing over the warm beets while it is still hot and mix well. Pour into hot sterile jars and seal.

GREEN TOMATO SOY

(Mrs. M. Z. Kripki, Elstow)

- 4 quarts green tomatoes
- 2 quarts onion
- 3 cups brown sugar
- 4 cups vinegar
- $\frac{1}{2}$ cup pickling spices.

Remove stems from tomatoes and peel onions, slice them both in medium thick slices and place in layers in crock. Sprinkle each layer lightly with salt. Let stand over night, then drain. Turn into kettle and add vinegar, sugar and (spices tied in bag). Cook gently until mixture gets dark. Remove spice bag and seal in hot sterile jars.

CHOW CHOW

(Mrs. Wm. Kruger, Aberdeen)

- 2 quarts green tomatoes
- 2 quarts white onions
- $\frac{1}{2}$ dozen green peppers
- 1 dozen medium cucumbers
- 2 heads cabbage.

Put all through chopper or chop fine. Sprinkle with salt and leave over night. Drain in morning and season with:

- 1 tablespoon celery seed
- 1 cup brown sugar
- 1 ounce each of turmeric, cinnamon, allspice, black pepper
- $\frac{1}{4}$ ounce cloves
- $\frac{1}{2}$ teaspoon cayenne.

Vinegar to cover and cook 2 hours.

CRANBERRY RELISH

(Mrs. T. Terry, Wilcox)

- 4 cups raw cranberries
- 2 cups sugar
- 1 large orange.

Put the cranberries and orange with rind through the food grinder. Add sugar and stir until dissolved. Let stand several hours before using.

MUSTARD BEANS

(Mrs. Elizabeth Josuttis, Paradise Hill)

- 6 lbs. wax beans
- 1 cup flour
- $\frac{3}{4}$ cup mustard
- 1 tablespoon turmeric
- 3 tablespoons celery seed
- 2 tablespoons salt
- 2 lbs. brown sugar
- 3 pints mild vinegar.

Wash the beans and snap off the ends. Break them in pieces about $1\frac{1}{2}$ inches long. Cook in boiling salted water till tender. Mix the flour, mustard, turmeric, celery seed and sugar to a smooth paste with a little of the cold vinegar. Stir this into the rest of the vinegar which has been heated and boil for about 5 to 10 minutes, until there is no raw taste of flour and the dressing is perfectly smooth. Add the well drained beans, more salt if necessary, and heat again to the boiling point. Turn into hot, sterilized jars and seal immediately.

MARROW CHUTNEY

(Mrs. Mycroft, Elstow)

Cut 4 pounds marrow into small pieces, sprinkle with salt and let stand 24 hours. Pour off water. Chop one pound onions finely, add one ounce of ginger (ground), half ounce of mustard, one ounce turmeric, twelve chillies, twelve cloves, three pints vinegar. Mix all dry ingredients together, add vinegar slowly to make paste and pour over the vegetables. Boil slowly for one hour, add one cup granulated sugar and cook a little longer, add any seasoning desired. Cook until thick and put in earthen jar and keep covered tightly.

MUSTARD CHOW

(Mrs. S. E. Selby, Kerrobert)

1 quart each of onions, cucumbers, celery, green tomatoes, cauliflower, cut in small pieces, cover with 4 quarts of water and $\frac{1}{2}$ pint salt. Let stand 24 hours. Drain. Dressing $2\frac{1}{2}$ cups sugar, 1 scant cup flour, 6 tablespoons mustard, 1 tablespoon turmeric, 2 red peppers, chopped. Mix all together with a little salt and vinegar, put vinegar enough to make 2 quarts of dressing, cook until thick. Add vegetables and seal.

ONTARIO PICKLES

(Mrs. Wm. Hawkins, Girvin)

- 2 drachms salaicylic acid
- 10 drops oil of cinnamon
- 4 drachms saccharine
- 10 drops oil of cloves

Have these made up in the drug store. Add to:

- 12 cups brown sugar (6 lbs.)
- 2 ozs whole mixed spice
- 1 cup mustard
- 1 teaspoon alum
- 1 cup salt
- 1 teaspoon cayenne pepper
- 1 tablespoon turmeric powder
- 1 gallon cider vinegar.

Mix salaicylic acid, turmeric and mustard into paste before adding other seasonings and vinegar. Put all in a crock and add onions (small), small cucumbers and cauliflowers. These may be added from time to time as gathered. Cover and leave for one month when they are ready to use. This makes over five gallons of pickles, and is very popular.

CORN RELISH

(Mrs. G. H. Williams, Semans)

- 12 ears of corn
- 2 teaspoons mustard
- 1 cabbage
- 4 teaspoons flour
- 1 bunch celery
- 4 teaspoons salt
- 2 red peppers
- 1 teaspoon celery seed
- 1 green pepper
- 2 cups sugar
- 1 tablespoon turmeric
- 5 or 6 cups weak vinegar
or enough to cover.

Cut corn off the cob. Grind or chop all vegetables. Mix, add seasonings and vinegar. Add flour moistened with a little vinegar. Bring to boil slowly and simmer for 30 minutes. Pack hot and seal.

CITRON PICKLES

(Mrs. H. Sauvi, Milestone)

- 3 lbs. citron
- 1 lb. brown sugar
- 1½ cups mild clear vinegar
- 2 teaspoons whole cloves
- 1 stick cinnamon.

Peel citron and cut into cubes. Soak over night in a weak brine made in the proportions of 2 tablespoons salt to 1 quart of water. Drain and rinse thoroughly, then cover with fresh water and simmer until the citron is tender. Dilute the vinegar so that it is not too strong then add the sugar and cook with spices to a syrup, add the citron and cook slowly for about 1 hour until citron is clear. Seal in hot jars.

MY FAVORITE PICKLES

(Mrs. John Reilly, Readlyn)

Pour salted boiling water over the pickles for two mornings in succession, the third morning use fresh cold water and leave 24 hours. Add weak vinegar to the pickles and let come to a boil; take the pickles out and drain well. Pour over the following liquid boiling hot:

- 2 cups vinegar
- 1 cup water
- 2 cups sugar
- 1 tablespoon of mixed spices.

Boil well. Will keep in an open jar for weeks.

RADISH POD, DILL PICKLED

(Mrs. H. C. Miller, Saskatoon)

Take a one gallon jar and fill with young tender radish pods (stems and sharp points clipped off). Add ½ cup sugar and ½ cup salt. Add 3 or 4 heads of dill. Cover with vinegar, diluted half with water. These are very good. No cooking required.

PERFECT SWEET PICKLES

(Mrs. Leatha Olorenshaw, Dundurn)

Wash small and medium sized cucumbers and pack in jars. Add 2 tablespoons salt to a quart and fill with water. Let stand 2 hours. Pour off water and measure before discarding as it determines the amount of pickle mixture to prepare. Mixture: To each 2 quarts vinegar (white), add 1 quart water, half cup salt, 1 heaping teaspoon mixed spices and ½ teaspoon saccharine. Bring mixture to a boil then pour over pickles in jars but do not cook the pickles. Seal. These keep beautifully crisp.

GHERKIN PICKLES

(Mrs. E. Hunt, Wilcox)

2 gallons small cucumbers: put in large jar and sprinkle 2 cups of salt over cucumbers, then cover with boiling water, when cool enough, stir with hands until salt is dissolved. Let stand 7 days, on 8th day drain and cover with clear boiling water, 9th day repeat only add 4 tablespoons alum, 10th day drain off, add plain boiling water, 11th day drain and split cucumbers. Add syrup made by boiling 5 pints vinegar, 6 cups sugar, 1 ounce stick cinnamon, 1 ounce whole allspice. 12th day drain and boil, add 1 cup sugar, 13th day repeat, 14th day do same. Seal or leave in open jars.

NINE DAY PICKLES

(Mrs. J. R. Dryden, Tuffnell)

8 quarts cucumbers cut up in pieces and put in strong brine for 3 days. Soak in clear water for 3 days, changing water each day. Drain. Cook in weak vinegar for 1 hour with about 1 teaspoon alum. Drain. Heat together 3 pints vinegar, 4 lbs. white sugar, 1 oz. whole allspice, 1 oz. celery seed, 1 oz. cassia buds. Pour over cucumbers, reheat and pour over cucumbers for 3 more days.

REGINA PICKLES

(Mrs. A. E. Pettapiece, Readlyn)

For 1 quart jar—pack in 3 stalks of celery and 6 small onions (pickling size) arrange cucumbers around the jar with the celery and onions in centre. Heat together:

- 1 cup vinegar
- 1 cup sugar
- 2 tablespoons of salt
- 1 cup water.

When boiling pour over the cucumbers and seal. Ready to use in a month.

SWEET PICKLES

(Cucumbers)

(Mrs. T. Durick, Estevan)

- 1 quart of water
- 4 cups vinegar
- 1½ cups sugar.

Boil up well. Pour over pickles and seal tight.

RIPE CUCUMBER PICKLE

(Mrs. Leatha Olorenshaw, Dundurn)

Cut up:

- 1 quart of ripe cucumbers
- 1 quart of onions
- 1 quart ripe tomatoes

Add:

- 1 quart vinegar.

Boil all together till tender, then add:

- ½ teaspoon cayenne pepper
- 1½ cups granulated sugar
- 1 teaspoon salt.

Add to this 1 tablespoon mustard, 1 teaspoon turmeric, 2 tablespoons flour, mixed smooth with a little cold vinegar.

PEPPER HASH

(Mrs. B. C. Shaw, Readlyn)

- 1 dozen red peppers
- 1 dozen green peppers
- 15 onions
- 1½ pints vinegar
- 3 tablespoons salt
- 1½ cups sugar.

Put peppers and onions through chopper and scald, leaving water on 5 minutes. Scald again and leave water on 10 minutes, drain. Then add rest of ingredients and boil from 15 to 20 minutes.

300 PICKLES

(Mrs. A. R. Harris, Landis)

- 2 gallons cucumbers (cut)
- ¾ cup salt
- 4 tablespoons salt
- 4 tablespoons sugar
- 4 tablespoons mustard
- ½ gallon vinegar
- 1 tablespoon cloves and mixed spice
- 3 lbs. sugar.

Cover cucumbers with ¾ cup salt and add boiling water to cover. Let stand over night. Pour off liquid. Add salt, sugar, mustard, vinegar, spices. Each day add ½ cup sugar until the full amount of sugar is used. Will keep in open vessel.

GREEN CUCUMBER PICKLES

(Mrs. C. F. Proudfoot, Fenaghvale, Ont.)

Cut small cucumbers and pour over them hot brine for three mornings. The fourth morning take vinegar and water, half of each, boil and pour over cucumbers twice. Sixth morning take fresh vinegar and sugar to taste, whole spice. Boil this and pour over pickles in sealers.

OLIVE OIL PICKLES

(Mrs. A. E. Roger, Admiral)

- 6 quarts small cucumbers
- 1½ quarts chopped onions
- 1½ quarts vinegar
- 3½ cups sugar
- ½ cup mustard seed
- ½ cup olive oil.

Slice cukes and onions. Let stand in weak brine of ¼ cup salt and water to cover over night. Mix all ingredients and bring to boil. Add cukes and onions. Let come to the boil. Bottle and seal. Ready to use as soon as cool.

SWEET DILL PICKLE

(Mrs. E. Josuttes, Paradise Hill)

- 1½ cups vinegar
- 1½ cups water
- 1 tablespoon salt
- ½ cup sugar.

Boil. Add cucumbers and heat until they change color. Place a spray of dill in a 2 quart jar, fill with pickles, adding 3 onions and another spray of dill. Fill jar with hot vinegar and seal.

CHILI SAUCE

(Mrs. R. Miller, Elstow)

- 12 tomatoes
- 6 apples
- 1 bunch celery
- 2 red peppers
- 2 green peppers
- 1 onion
- 1¾ cups sugar
- 3 cups vinegar
- 3 teaspoons cinnamon
- ½ teaspoon allspice
- 1 tablespoon salt.

Chop and mix thoroughly and cook 1½ hours.

PICKLED BEANS

(Mrs. Joe Woods, Corinne)

- 3 lbs. green beans
- 4 cups mild vinegar
- ¾ cup white sugar
- Salt and pepper.

Wash beans and snip off ends, but leave whole. Cover with boiling water and cook until tender but not soft. Drain and pack into hot sterile jars. Meanwhile heat vinegar, sugar and seasonings to boiling point, making sure the sugar is well dissolved and that you have added enough salt to flavor beans. Pour over the beans in jars filling them to overflowing. Seal immediately.

GLAZED ONIONS

(Mrs. M. Z. Kripki, Elstow)

- 3 lbs. small onions
- 4 tablespoons sugar
- 1 teaspoon mustard
- Salt, pepper
- 6 tablespoons melted butter.
- Paprika.

Peel onions, and cook for 15 minutes or until tender but not broken. Drain. Mix sugar, mustard, salt, pepper and butter. Dribble over onions. Dust with paprika and bake in moderate oven for 20 minutes or until richly glazed and tender.

SPICED CURRANTS

(Mrs. M. J. Lightbody)

- 1 qt. currants
- ½ pt. vinegar
- 1 tablespoon ground cloves
- 1 tablespoon cinnamon
- 1 tablespoon ground allspice.

Add fruit and spice to vinegar and boil two hours. Cherries or ripe gooseberries may be done in the same way. Serve with cold meat.

OLIVE OIL PICKLES

(Uncooked)

(Mrs. W. Daniels, Admiral)

- 12 6-inch cucumbers
- 6 medium onions
- ½ cup salt
- 1 teaspoon celery seed
- 6 teaspoons white mustard seed
- 2 teaspoons black pepper
- ½ cup olive oil
- 1 pint cider vinegar.

Peel and slice cukes and put in bowl with onions. Cover with ½ cup salt and let stand over night. Drain and add other ingredients. Pack in sterile jars and seal.

LINDBERGH RELISH

(Uncooked)

(Mrs. J. W. Hawkins, Girvin)

- 2 large cabbages
- 8 medium carrots
- 12 medium onions
- 2 red peppers
- 2 green peppers.

Put vegetables through the food chopper, work in ½ cup of salt. Let drain well. Put in crock and stir in 3 cups vinegar and 1 cup of water, 2 tablespoons of white mustard seed, 1 tablespoon of celery seed, 5 cups sugar. This needs no cooking or sealing, ready for use in one week and will keep indefinitely.

CHERRY OLIVES

(Mrs. John Martin, Kindersley)

- 2 cups vinegar
- 3 tablespoons salt
- 3 teaspoons salt
- Cherries for 3 qts.

Put cherries with stems on in sealers. Pour liquid over cherries. Seal immediately. Let stand for 20 days. Store in a dark place as cherries will fade.

CELERY SAUCE

(Mrs. B. C. Shaw, Readlyn)

- 30 large ripe tomatoes (peeled)
- 12 large onions (chopped)
- 4 heads celery
- 5 teaspoons salt
- 4 cups vinegar
- 2 lbs. brown sugar.

Boil 1½ hours.

GREEN TOMATO PICKLE

(Mrs. Robert Webb, Biggar)

- 4 quarts green tomatoes
- 4 onions
- 4 green peppers.

Slice tomatoes and onions, sprinkle with $\frac{1}{2}$ cup salt. Leave over night, drain off brine. Put in kettle 1 quart vinegar, 1 teaspoon black pepper, 1 teaspoon mustard seed, 1 teaspoon celery seed, 1 teaspoon cloves, 1 teaspoon allspice and cinnamon, $\frac{3}{4}$ cup sugar. Bring to boil, then add tomatoes, onions, peppers. Cook slowly 30 minutes.

GREEN TOMATO PICKLES

(Mrs. T. Durick, Estevan)

Slice green tomatoes, let stand over night in salt and water. Drain and par boil in water with 1 teaspoon of ginger, $\frac{1}{2}$ teaspoon turmeric, 1 teaspoon of mustard. When tomatoes turn whitish drain off this solution and use white sugar, a weak vinegar; tie in cloth—allspice, cinnamon, cloves, and white mustard seed. Cook till tender. Spices and vinegar to suit the taste.

CORN RELISH

(Mrs. J. L. McCurdy, Asquith)

- 3 dippers corn (cut off cob)
- 3 dippers tomatoes
- 1 dipper green cucumbers
- 1 dipper chopped onions
- 1 dipper wine vinegar
- 1 dipper white sugar
- $\frac{3}{4}$ cup salt
- 1 tablespoon mustard seed
- 1 tablespoon celery seed
- 1 tablespoon turmeric
- 1 teaspoon cayenne pepper.

Boil slowly 1 hour and bottle hot.

ONION SAUCE

(Mrs. Theo. Hamre, Asquith)

Peel and slice 7 cucumbers and 5 onions. Cover with $\frac{1}{2}$ cup salt and let stand for 2 hours.

Sauce

- $2\frac{1}{2}$ cups vinegar
- $1\frac{1}{2}$ cups water
- $2\frac{1}{2}$ cups white sugar
- $\frac{1}{2}$ cup flour
- 1 tablespoon mustard
- 1 teaspoon ginger
- $\frac{3}{4}$ teaspoon turmeric.

Cook until thick, drain pickles, pour sauce over.

SPICED GREEN TOMATO PICKLES

(Mrs. M. D. Holmes, Kenaston)

- 10 lbs. green tomatoes (medium size)
- 11 cups granulated sugar
- 1 quart vinegar
- 4 onions (medium size)
- 1 green pepper
- 2 teaspoons whole cloves
- 2 teaspoons of allspice
- 2 tablespoons of mustard seed
- 8 inches of stick cinnamon.

Wash tomatoes but do not peel. Combine sugar, vinegar and spices, and bring to a boil. Add tomatoes and simmer until tender, but not soft. Let stand in the syrup over night. In the morning pack the tomatoes into hot sterilized jars. Cook the syrup until as thick as honey and pour over and seal.

GREEN TOMATO RELISH

(Mrs. H. Young, Elstow)

- 15 lbs. green tomatoes
- 2 heads celery
- 6 onions.

Put all this through the meat chopper and add 2 lbs. brown sugar and boil 2 hours, then add:

- 1 pint vinegar
- $\frac{1}{2}$ teaspoon cayenne pepper
- 2 teaspoons cinnamon, cloves, and celery powder
- 4 tablespoons salt.

Boil one hour and bottle or put in gallon jars.

SLICED CUCUMBER PICKLE

(Mrs. John Reilly, Readlyn)

- 9 large cucumbers
- 4 onions
- $\frac{1}{4}$ cup salt.

Slice fine and chop. Let stand in salt for 3 hours.

Dressing

- 1 pint vinegar
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup flour
- 1 tablespoon mustard
- $\frac{1}{2}$ teaspoon celery seed
- turmeric.

Mix dry ingredients together, gradually add vinegar and boil 2 or 3 minutes. Pour this over cucumbers and onions. Let come to a scald over a slow fire then seal.

SACCHARINE PICKLES

(Mrs. O. I. Elgaaen, Killam, Alberta)

- 1 gallon vinegar
- 1 teaspoon saccharine
- 1 cup sugar
- 1 cup salt
- $\frac{1}{2}$ cup mustard
- $\frac{1}{2}$ cup grated horseradish.

Stir thoroughly; this makes the brine. Use green cucumbers (pickling size). Wash cucumbers and then pour hot water over them and let them stand until cool. Then add them to the brine. Cucumbers can be prepared and added to this brine any time.

BEST EVER DILL PICKLES

(Mrs. A. E. Jones, Milestone)

- 1 pail cold water
- 1 cup salt
- 1 cup vinegar.

Mix all together. Pack fresh cucumbers in sealers with 1 carrot, small portion of garlic clove, 4 pieces dill, small horseradish roots and leaves, and cover with brine, 2 red peppers.

SWISS CHARD PICKLE

(Mrs. M. K. Mycroft, Elstow)

- 4 quarts medium rib Swiss chard
- 4 cups chopped onions
- 4 cups white sugar
- 1 teaspoon salt
- 1 teaspoon black pepper
- Small bag of mixed spice
- Nearly cover with vinegar.

Boil. Dissolve in cool water, 3 teaspoons corn starch, 2 teaspoons mustard, 1 teaspoon turmeric. Stir this into boiling mixture. Boil five minutes and bottle.

AMERICAN PICKLE

(Mrs. Vanderburgh, Elstow)

- 3 quarts cucumbers (not peeled)
- 2 onions (sliced)

Sprinkle with salt and let stand over night then drain.

Add:

- 3 cups brown sugar
- 2 tablespoons horseradish
- 2 tablespoons mustard seed
- 2 teaspoons celery seed
- 1 teaspoon turmeric.

Cover cucumbers with weak vinegar and cook. Put in jars and seal.

DILLED CARROTS

(Mrs. H. Young, Elstow)

Use small carrots when thinning out time comes. Prepare as for a meal. Bring to a boil and boil hard for 3 minutes. Drain. Put carrots into pint sealers and for each sealer add 1 teaspoon salt, 2 tablespoons vinegar and fill sealer with cold boiled water, putting a piece of dill on top of each sealer. Seal tight.

CARROT SWEET PICKLE

(Mrs. S. A. Durnin, Elstow)

- 2 quarts carrots
- 2 cups vinegar
- 4 cups sugar
- Spices.

Use small carrots. Scrape and boil in salted water until tender. Boil the vinegar, sugar and spices together and pour over carrots. Seal while hot.

CARROT PICKLES

(Mrs. H. C. Miller, Saskatoon)

Clean carrots and cook in slightly salted water until tender but not too soft. Drain. Take $\frac{3}{4}$ pint white wine vinegar, $\frac{1}{4}$ pint water, 1 cup sugar, $\frac{1}{2}$ teaspoon (scant) Mapleine, stick of cinnamon. Add Mapleine to vinegar then add sugar and water and bring to a boil, add a few pieces stick cinnamon. Pour over carrots.

PICKLED APPLES

(Mrs. H. C. Miller, Saskatoon)

- 10 large apples

In a pan put:

- 3 cups sugar
- 3 cups water
- $1\frac{1}{2}$ cups vinegar, bring to a boil.

Do not peel the apples, just cut in half and remove the core, stick 3 whole cloves in each half apple. Drop halves in boiling syrup. Cut side up. When skin is wrinkled, turn over. When tender (do not cook too soft) remove from syrup and place in a jar and pour syrup over.

BREAD AND BUTTER PICKLE

(Mrs. H. Young, Elstow)

- 8 cups thinly sliced cucumbers
- 2 cups thinly sliced onions
- Salt
- 2 cups vinegar
- 2 teaspoons celery seed
- 3 cups sugar
- 2 teaspoons turmeric
- 3 inches of stick cinnamon
- 4 green peppers—finely chopped
after removing the seed.

Wipe cukes and slice as thinly as possible without peeling. Combine with sliced onions. Sprinkle with salt and set aside for at least one hour. Then drain off the liquid and rinse well. Place in saucepan with the vinegar, sugar, celery seed, turmeric, cinnamon and peppers. Boil twenty minutes. Turn into sterilized jars and seal. Makes about 2 quarts.

APPLE CHUTNEY

(Mrs. Mycroft, Elstow)

In America green tomatoes are used, but English recipes call for apples or gooseberries.

Weigh 2 lbs. green apples, cored but not pared, and cut in small pieces. Cook in 1 pint vinegar until all reduced to pulp. Add the following: one ounce each of fine chopped green peppers, finely chopped onion, 2 ounces shallots if possible, finely ground ginger, 2 ounces salt, $\frac{1}{4}$ lb. mustard seed, $\frac{3}{4}$ lb. seeded raisins (chopped), 1 lb. sugar. Stir all thoroughly and allow to stand on back of stove 3 days stirring once in a while, lastly simmer and put in bottles or sealers, and do not use for 2 months. This is better after keeping one or two years.

PIES

There are a number of delicious pies,
Of every color, shape and size,
It makes a person wild with delight,
Just having a chance to sample, on sight.



PASTRY

(Mrs. M. E. Barby, Saskatoon)

- 4 lbs. flour
- 2 tablespoons salt
- 2 lbs. shortening.

Sift flour and salt together in large bowl. Add 1 lb. shortening and cut in till fine as meal. Add remaining shortening by cutting in till size of navy bean. Place in a covered container and store on pantry shelf for use as needed. Do not keep in the refrigerator. It will keep indefinitely at room temperature. Enough for 12 pies.

PIE CRUST

(Mrs. S. Strickland, Milestone)

- 10 cups flour
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon soda
- 3 teaspoons baking powder
- 1 lb. lard
- $\frac{1}{2}$ lb. butter.

CREAM PIE CRUST

(Joyce Bradley, Milestone)

- 1 pint flour
- 1 teaspoon baking powder
- Sweet cream.

Use sweet cream enough to moisten the flour to a dough just stiff enough to work. Roll out quickly and bake in a quick oven. Enough for two pies of single crust.

CURD PIE

(Mrs. Cecil Scott, Sheho)

- 3 cups cottage cheese
- 1 cup raisins
- 2 eggs
- $\frac{1}{2}$ cup sugar.

Make the crust and put the filling in and sprinkle with cinnamon and bake.

FLAKY PASTRY

(Mrs. Frank Jones, Saskatoon)

- 2 tablespoons lard
- 2 tablespoons butter
- 1 cup flour
- $\frac{1}{4}$ teaspoon salt
- Ice cold water.

Cut the lard into the flour, reserving the butter for placing in small pieces on the pastry when rolled out. Fold and roll out again. Let all ingredients and vessels be chilled before using. Chill pastry before baking.

SNOW PIE

(Mrs. G. J. Lammer, Wilcox)

- 1 cup water
- $\frac{1}{2}$ cup sugar
- 1 tablespoon corn starch
- Salt
- 2 eggs (whites)

Boil together water and sugar, corn starch, salt. When cool add stiffly beaten egg whites. Put into baked pie shell. Top with whipped cream and cherries.

MOCK LEMON PIE

(Mrs. H. H. Kemper, Stone)

- 2 eggs
- 2 cups rhubarb juice
- $\frac{1}{4}$ cup water
- 1 tablespoon corn starch
- 1 teaspoon butter
- 1 cup sugar
- 1 teaspoon lemon extract.

Boil rhubarb without sugar. Strain and save 2 cups juice. Heat to boiling point. Add beaten yolks of 2 eggs with sugar, when it boils add corn starch dissolved in water. Add extract and butter last and top with beaten egg whites in which have been beaten a half teaspoon of sugar. Use baked pie shell.

SYRUP PIE

(Mrs. Leng, Ruddell)

- ½ cup white sugar
- 2 eggs
- 1 teaspoon flour
- 1 teaspoon vanilla
- 1 cup syrup.

Bake with 2 crusts.

LEMON CAKE PIE

(Mrs. P. Servage, Landis)
(Helen Tomlinson, Bethune)
(Mrs. Hodge, Elstow)

- 1 grated lemon rind and juice
- 1 cup sugar
- 2 eggs
- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup sweet milk.

Cream butter, sugar, egg yolks and flour. Add milk. Fold in beaten egg whites, lemon juice and rind. Pour into uncooked pie crust and bake in a slow oven.

BANANA CREAM PIE

(Mrs. Ed Taylor, Springwater)

- 6 tablespoons sugar
- 5 tablespoons flour
- ¼ teaspoon salt
- 2 cups milk
- 2 eggs
- 1 tablespoon butter
- 1 teaspoon vanilla
- 2 bananas.

Scald milk in double boiler. Mix flour, sugar and salt. Sift into hot milk. Cook, stirring constantly until thick and smooth. Add beaten egg yolks and cook 2 minutes. Add butter and vanilla, when removed from fire. Let mixture cool, fold in beaten egg whites. Pour over the sliced bananas arranged in the bottom of a baked pie shell.

This can be varied by folding the chopped bananas into the custard and having meringue on top.

SOUR CREAM PIE

(Mrs. J. R. Dryden, Tuffnell)

- 1 cup thick sour cream
- ½ teaspoon cinnamon
- ½ cup sugar (scant)
- 1 cup chopped dates
- 2 eggs.

Cook slowly till thick. Put in ¾ teaspoon soda and when cool put in baked pie shell.

LEMON PIE

(Mrs. E. S. Zimmer, Landis)
(Mrs. Alex Dell, Edfield)

- 1 cup sugar
- 2 tablespoons corn starch
- 1 cup boiling water
- 2 eggs (separated)
- 1 lemon
- Butter—size of walnut
- Salt.

Mix sugar and corn starch together. Add water and cook till thick. Add, mixed together, egg yolks, rind and juice of lemon. Cook more, take from stove and add butter and salt. Stir till butter is melted. Use whites for meringue. Enough for one pie crust.

PUMPKIN PIE

(Mrs. Charles Sittler, Landis)

- 3 cups pumpkin
- 1½ cups sugar
- 4 eggs (beaten separately)
- 2 cups milk
- 1 cup cream
- ¼ teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ¼ teaspoon salt.

Add stiffly beaten egg whites last and pour into unbaked pie shells. Bake.

LEMON PIE

(Mrs. A. Toeves, Livelong)
(Miss Edith Smith, Marchwell)

- 2 cups boiling water
- 1 cup white sugar
- 1 lemon juice
- 1 teaspoon butter
- 4 tablespoons corn starch
- 3 eggs (beaten separately).

Dissolve sugar in boiling water, lemon juice, and butter. Add smooth paste of corn starch in cold water. Pour egg yolks slowly into boiling mixture. Cool. Put in baked shells. Cover with meringue.

PEACH CREAM PIE

(Mrs. S. M. Dryden, Tuffnell)

Arrange halves of peaches on baked pie shell. Dissolve a package of orange Jello in scant pint of peach syrup and water. Heat. When it starts to set, pour over the peach halves in the shell. When hard, serve with whipped cream.

FLAPPER PIE

(Miss Muriel Copeland, Kindersley)

- 15 Graham crackers (rolled)
- 3 tablespoons flour
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar.

Take out small cup of crumbs and put rest in a 9 x 9 tin. Bake 15 minutes.

Filling

- 1 lemon juice and rind
- 3 egg yolks (beaten)
- 1 tablespoon corn starch
- $\frac{3}{4}$ cup sugar
- 7 tablespoons cold water.

Cook in double boiler, when cool add whites of 3 eggs, well beaten, spread mixture on cake and sprinkle crumbs on top. Put in oven to brown.

QUICK APPLE PIE

(Mrs. F. Adcock, Regina)

- 2 cups fine bread crumbs
- Pour over
- 2 tablespoons melted butter
- 2 cups diced apples
- 1 cup white sugar
- Cinnamon.

Mix well and pack in casserole, dot with butter. Bake. Delicious with whipped cream.

MAPLE SYRUP PIE

(Mrs. Harry Mosley, Pinkham)

- 1 cup maple syrup
- 1 cup water
- 1 teaspoon butter
- 2 eggs (separated)
- 2 tablespoons corn starch
- $\frac{1}{2}$ teaspoon salt.

Beat yolks, mix corn starch in a little water and add melted butter. Cook in double boiler until thick. Put in baked shell using white of eggs for meringue.

BUTTERSCOTCH PIE

(Mrs. O. W. Richardt, Nutana)

- $\frac{3}{4}$ cup brown sugar
- 1 cup milk
- 2 eggs (save whites for top)
- 1 heaping tablespoon corn starch
- 1 tablespoon butter.

Cook all. Pour into baked crust. Beat whites with 2 teaspoons sugar and put over top. Brown in oven.

MY OWN CHOCOLATE PIE

(Mrs. H. A. Anslow, Lumsden)

- 2 cups sugar
- 1 cup flour
- $\frac{2}{3}$ cup cocoa
- 4 eggs
- $\frac{1}{4}$ teaspoon salt
- 4 cups milk.

Heat milk in saucepan. Mix sugar, cocoa, flour and salt in top part of double boiler, slowly add heated milk. Continue stirring while cooking over hot water, when it thickens slightly add small portion to beaten eggs, then add egg mixture to chocolate and continue cooking, lastly add 1 teaspoon vanilla and $\frac{1}{4}$ cup butter. Top with whipped cream. This will make two pies.

FRENCH PIE

(Mrs. Chas. F. Woods, Colonsay)

- 1 egg
- 3 tablespoons sugar
- 4 tablespoons butter
- 7 tablespoons flour
- 1 teaspoon baking powder
- 1 teaspoon extract (lemon or vanilla)
- $\frac{1}{4}$ teaspoon salt.

Makes one pie. Press the mixture into pieces and lay in pie tin and spread a layer of jam and then put another layer of the mixture.

CHERRY PIE

(Mrs. D. O. Smith, La Fleche)

- 2½ tablespoons minute tapioca
- 2½ cups canned red cherries
- 1 cup sugar
- 1 cup cherry juice
- 1 tablespoon melted butter
- $\frac{1}{8}$ teaspoon salt.

Combine minute tapioca, sugar, salt, butter, cherries and cherry juice; let stand about 15 minutes, or while pastry is being made. Line pie plate with pastry. Fill with cherry mixture. Moisten edge of pastry with cold water. Adjust top crust. Bake.

DATE PIE

(Mrs. H. A. Anslow, Lumsden)

- 1 cup dates (chopped fine)
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup grated cocoanut.

Boil slowly, for twenty minutes, with one cup of water and $\frac{1}{2}$ cup sugar. When tender, bake between two crusts.

SOUR CREAM PIE

(Mrs. G. M. Hewson, Langbank)

- 1 cup brown sugar
- 1 cup sour cream
- 1 cup raisins
- 1 teaspoon flour
- 1 tablespoon vinegar
- 1 teaspoon vanilla.

Mix flour with sugar, add other ingredients, pour into pastry lined pan, bake in moderately hot oven until well browned on top and done underneath.

PERFECTION STRAWBERRY PIE

(Mrs. A. Armstrong, Rouleau)

Crust

- 1 cup pastry flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup lard.

Just enough ice water to mix. Roll out and cover pie plate. Bake.

Filling

- 2 cups washed and dried strawberries
- $\frac{3}{4}$ cup sugar.

Let sugar dissolve then fill baked shell and heap with whipped cream.

MOCK MINCE PIE

(Mrs. H. C. Miller, Saskatoon)

- 1 teaspoon flour
- 1 cup buttermilk
- 1 cup sugar
- 1 cup raisins
- 1 egg
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon cloves
- $\frac{1}{4}$ teaspoon allspice
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon vinegar

Mix all together and bake between two crusts.

CHOCOLATE PIE

(Mrs. M. McKague, Elstow)

- 2 eggs (separately beaten)
- $1\frac{1}{2}$ cups milk
- 3 tablespoons sugar
- 1 tablespoon corn starch
- 3 tablespoons chocolate.

Boil milk and sugar, add egg yolks, corn starch and chocolate. Put in baked shell and add beaten egg whites on top.

RHUBARB DELIGHT PIE

(Mrs. Edith Ward, Parkside)

- 2 cups rhubarb (cut)
- 1 cup sugar
- 2 egg yolks (beaten)
- 1 tablespoon butter
- 1 tablespoon flour.

Bake in one crust. When done cover with meringue and brown in oven.

GREEN TOMATO MINCEMEAT

(Mrs. Robert Moffat, Keeler)

- 12 large tomatoes
- 12 large apples
- $\frac{1}{2}$ lb. suet
- 1 cup molasses
- 3 cups sugar
- 1 cup vinegar
- 1 lb. raisins (large)
- 1 lb. raisins (small)
- 1 tablespoon cinnamon
- 1 tablespoon cloves
- 1 tablespoon nutmeg
- 2 teaspoons salt
- Grated rind of one orange.

Put tomatoes, apples, suet and the large raisins through the food chopper. Boil 40 minutes, then add 6 tablespoons flour and boil 15 minutes more. Suet may be omitted.

MINCEMEAT

(Mrs. Ion Orbell, Rocanville)

- 4 lbs. lean beef (chopped fine)
- 9 lbs. apples
- 2 lbs. or more suet
- 3 lbs. raisins
- 2 lbs. currants
- $\frac{1}{2}$ lb. mixed peel
- 5 lbs. brown sugar
- 3 teaspoons cloves
- 10 teaspoons cinnamon
- 1 teaspoon pepper
- 1 quart vinegar
- 1 quart molasses
- 6 tablespoons salt
- Juice of 2 lemons.

Mix thoroughly.

PUMPKIN PIE

(Mrs. H. C. Miller, Saskatoon)

- 2 cups pumpkin
- 1 heaping cup sugar
- $\frac{1}{2}$ cup rich milk
- 2 eggs
- $\frac{1}{2}$ teaspoon each of ginger, allspice, cinnamon and cloves
- $\frac{1}{2}$ teaspoon salt.

Bake with one crust.

MOCK CREAM PIE

(Mrs. Oscar Opdohl, Asquith)

Crust

$\frac{1}{2}$ cup flour
Baking powder
A small amount of salt
2 tablespoons lard.

Filling

3 eggs
1 pint milk
1 cup sugar
2 tablespoons corn starch
1 tablespoon flour.

Beat sugar, corn starch and yolks of eggs together. Bring milk to boil and stir in mixture and add a pinch of salt, a teaspoon butter. The whites of eggs for meringue with two tablespoons of sugar.

HOME MADE MINCEMEAT

(Mrs. C. Mullet, Wilkie)
(Mrs. R. A. Allen, Trail, B.C.)

3 lbs. lean beef (cooked)
 $\frac{1}{2}$ lb. beef suet (chopped)
12 apples (chopped)
1 lb. seeded raisins
1 lb. currants
 $\frac{1}{4}$ lb. citron peel
1 tablespoon cinnamon
 $\frac{1}{2}$ tablespoon nutmeg
 $\frac{1}{2}$ tablespoon cloves
 $\frac{1}{2}$ tablespoon allspice
 $\frac{1}{2}$ tablespoon salt
3 cups sugar
 $\frac{1}{4}$ cup vinegar
 $\frac{1}{4}$ cup fruit juice.

Put meat through food chopper. Add other ingredients. Cook. Seal in jars.

MINCEMEAT

(Mrs. Al. Cherry, Regina)

9 cups chopped apples
3 cups chopped suet
1 cup vinegar
2 lbs. raisins
1 lb. currants
3 cups sugar
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon nutmeg
 $\frac{1}{2}$ tablespoon salt
 $\frac{1}{2}$ tablespoon pepper
 $\frac{1}{2}$ lb. peel.

Boil slowly until done and seal.
Makes 9 pints.

MOCK MINCE PIE

(Mrs. J. Wagner, Elstow)

4 soda biscuits
1 cup boiling water
Raisins
Butter—size of walnut
2 eggs
2 chopped apples
 $\frac{1}{4}$ cup vinegar
 $\frac{3}{4}$ cup sugar
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon each of cloves
and nutmeg.

Bake between 2 crusts.

CUSTARD PIE

(Mrs. G. M. Hewson, Langbank)

3 eggs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup cream
2 cups milk.

Beat eggs and sugar, add cream and milk enough to fill pie pan. Pour into pan lined with pastry and sprinkle with nutmeg. Bake in a hot oven.

PINEAPPLE PIE

(Mrs. Rodger B. Gerrie, Moose Jaw)

2 eggs
 $\frac{3}{4}$ cup white sugar
4 tablespoons flour
Salt
2 tablespoons lemon juice
2 cups crushed pineapple.

Beat eggs, add sugar which has had the flour added and salt, lemon juice, and pineapple. Bake with top crust.

RAISIN PIE

(Mrs. L. Gamble, Trewdale)

2 cups seedless raisins
1 cup boiling water
 $\frac{3}{4}$ cup brown sugar
2 tablespoons corn starch
Cold water
 $\frac{1}{4}$ teaspoon salt
2 tablespoons vinegar
2 tablespoons butter
1 teaspoon vanilla.

Simmer cleaned raisins and boiling water for 5 minutes. Mix brown sugar and corn starch smoothly, blend with sufficient cold water to make mixture pour. Stir corn starch and sugar with boiling raisins. Cook until thickened. Add salt, butter, vinegar and vanilla. Pour into pasted pan.

PINEAPPLE PIE

(Mrs. J. Laird, Tuffnell)

Mix 2 cups of crushed pineapple with one cup of sugar and two well beaten egg yolks. Cook, stirring all the time in double boiler until thickened, add one tablespoon of butter and pour into baked shell. Spread meringue made from stiffly beaten egg whites and four tablespoons of sugar on top of the filling. Set in slow oven to brown. Whipped cream can be used in place of egg whites.

APPLE STRUDEL

(Mrs. Emil Kaeding, Churchbridge)

Mix one cup of warm water, one egg and enough flour to make a soft dough. Beat the dough with rolling pin until it blisters. Place dish in oven to get hot. Remove and place over dough. When it is warm stretch the dough as thin as possible. It should be about the thickness of tissue paper. Sprinkle with crumbs, either bread crumbs or cracker crumbs. Slice apples over crumbs, sprinkle sugar and cinnamon over the apples. Dot the butter on top of this. Roll up and bake in oven until a golden brown.

CARROT PIE

(Miss Helen Hoffman, Colonsay)

- 2 cups fine grated carrots (raw)
- 1 cup brown sugar
- 1 dessertspoon ginger
- 1 tablespoon butter
- 2 eggs (well beaten)
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons flour or corn starch
- 1 dessertspoon cinnamon.

Mix well with $1\frac{1}{2}$ pints of milk. Turn into a raw pastry shell and bake. Will make 2 large pies.

LEMON RAISIN PIE

(Mrs. T. J. Halldorson, Wynyard)

- 3 eggs
- 1 cup sugar
- 1 small cup cream
- $1\frac{1}{2}$ cups seeded raisins
- 1 lemon.

Beat the yolks of the eggs, add the sugar, cream, the grated rind and juice of the lemon. Stir well while mixing in the lemon juice. Beat the whites of eggs until stiff and add the raisins. Pour into pie crust and bake.

APPLES WRAPPED IN BLANKETS

(Mrs. E. Hoffman, Colonsay)

Make a pie pastry. Peel, cut in quarters and core apples. Put quarters together and wrap in rolled out pastry. Put in bake pan and bake in moderate oven until half baked then put sauce on.

Sauce

- 1 cup brown sugar
- 1 cup water
- Butter—size of a walnut
- Cinnamon.

Cook until sugar and butter is dissolved. Then put on apples. Bake until done and brown on top.

PEACH NUT PIE

(Mrs. A. Reid, Tuffnell)

- 10 marshmallows
- 4 tablespoons orange juice
- 2 cups fresh peaches (sliced)
- $\frac{1}{2}$ cup icing sugar
- $\frac{1}{2}$ cup chopped nuts
- 3 tablespoons maraschino cherries (chopped)
- 1 cup whipping cream
- 1 baked pie shell.

Cut cherries in quarters and pour orange juice over them. Let stand until they are softened. Fill the baked shell with sliced peaches, draining well. Whip cream very stiff, add sugar, nuts, cherries and cherry mixture which has been well stirred. Pour over peaches and chill very thoroughly.

RAISIN PIE

(Mrs. E. Quirt, Livelong)

- $1\frac{1}{2}$ cups raisins
- $2\frac{1}{4}$ tablespoons vinegar
- $1\frac{1}{2}$ cups sugar
- $1\frac{1}{2}$ tablespoons corn starch
- $2\frac{1}{4}$ cups boiling water
- Butter—size of an egg.

Boil for 5 minutes. Makes 2 pies.

APPLE PIE

(Mrs. A. Park, Spring Valley)

- $\frac{3}{4}$ cup sugar
- 3 tablespoons water
- 1 teaspoon flour
- Butter—size of walnut.

Put the mixture on the stove, stirring as it cooks. Pour this over the apples. Put top crust in place. Bake in moderate oven.

MOCK CHERRY PIE

(Mrs. L. J. Sanderson, Elstow)

- 1 cup cranberries (cut)
- 1 cup raisins (soaked in boiling water)
- 1 tablespoon flour
- 1 cup sugar
- $\frac{1}{2}$ cup water
- Salt
- $\frac{1}{2}$ teaspoon vanilla.

Mix flour in sugar. Bake in two crusts.

OSGOODE PIE

(Mrs. M. McKague, Elstow)

- 4 eggs (separated)
- $1\frac{1}{2}$ cups sugar
- 2 tablespoons melted butter
- 2 tablespoons vinegar
- 2 tablespoons water
- 1 cup raisins (chopped)

Cook on stove. Put in two baked pie crusts. Beat egg whites and put on top.

CARROT CARAMEL PIE

(Mrs. Berkley, Olds, Alberta)

- 5 medium sized carrots ($1\frac{1}{2}$ cups)
- 2 cups milk
- 2 eggs
- $\frac{1}{2}$ cup brown sugar
- 1 cup chopped dates
- $\frac{1}{2}$ cup chopped nuts
- Salt
- 1 tablespoon mixed spices
- 1 unbaked pie shell—9 inches.

Cook carrots. Drain and mash fine or better put through ricer. Beat the eggs, add the milk, sugar, salt and spice. Stir into carrot pulp, add the dates and nuts and pour into unbaked pie shell. Bake in hot oven for 15 minutes, then reduce the heat and test when the pie is done by inserting a knife in the centre and if it comes out clean and it is watery it is then time for it to come out of the oven. Serve cold either with whipped cream or without.

PUDDINGS

"The proof of the pudding is in the eating."



APPLES IN SOUR CREAM

(Mrs. John M. Bell, Snowden)

Pare, half, and core baking apples and place in baking dish. Fill cavities with brown sugar, add rich, sour cream to come about half way up the apples. When apples begin to bake, baste frequently with cream. A little cinnamon may be sprinkled over each apple.

BAKED CUSTARD

(Mrs. F. T. Appleby, Pinkham)

1 egg
 $\frac{3}{4}$ cup scalded milk
 $1\frac{1}{2}$ tablespoons sugar
Flavoring.

Mix and strain into buttered mould. Place mould in pan of hot water and bake in a moderate oven until when tested the blade of a knife comes out clean. It will take about 25 minutes.

BROWN RICE PUDDING

(Mrs. F. Cedergren, Keeler)

1 cup rice
3 eggs
1 quart milk
1 tablespoon syrup
 $\frac{1}{2}$ cup sugar
Salt
1 onion (cut fine)
1 teaspoon allspice and
cinnamon
1 cup raisins.

Cook rice. Drain. Mix. Bake.

SWISS APPLE RINGS

(Mrs. Sattler, Milestone)

6 apples, peeled, slice in rings,
cores out
1 cup flour
 $\frac{1}{2}$ cup sugar
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon cinnamon
2 eggs
 $1\frac{1}{2}$ cups milk.

Mix all well, dip apple rings in batter and fry in deep hot fat, after frying turn rings in sugar and serve hot.

SURPRISE NUT PUDDING

(Mrs. Robt. Murray, Marchwell)

1 cup flour
 $\frac{3}{4}$ cup sugar
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
1 teaspoon cinnamon
1 cup chopped nuts
 $\frac{1}{2}$ cup milk.

Sift flour, sugar, baking powder, salt, and spice into bowl. Stir in milk gradually, add nuts. Spread this into a greased baking dish and prepare following mixture for the top.

2 cups water
1 cup brown sugar
2 tablespoons butter.

Heat until sugar is dissolved, pour this on the other mixture and bake 40 minutes.

HALF HOUR PUDDING

(Mrs. P. G. Bird, Wilcox)

$1\frac{1}{2}$ cups flour
2 teaspoons baking powder
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup sweet milk
Salt
1 cup raisins.

Mix all together and pour in pudding dish. Pour over sauce and bake half hour.

Sauce

1 cup brown sugar
2 cups boiling water
Butter (size of walnut)
Nutmeg.

Mix ingredients of sauce together. Pour over the pudding batter. Bake.

APPLE PUDDING

(Mrs. M. Greensides, Readlyn)

1 cup sweet milk
Salt
1 egg
2 teaspoons baking powder
1 tablespoon sugar.

Pare and slice cooking apples. Put in pan 3 inches deep, sugar to taste and cinnamon. Make batter of ingredients and pour over apples and cook in oven. Serve with cream or sauce.

CODDLED APPLES

(Mrs. W. J. Thun, Kerrobert)

- 6 apples
- 1½ cups white sugar
- Cloves
- 2 cups boiling water.

Place unpeeled fruit in an open shallow pan. Add water, sugar and cloves. Simmer gently until fruit is tender. Turn fruit occasionally and do not let burst. When cooked place fruit in serving dish and pour syrup over it (it should form a jelly). Serve cold with whipped cream or boiled custard.

SUET PUDDING

(Mrs. T. R. Bradley, Milestone)

- ½ cup suet (chopped finely)
- ½ cup raisins
- ½ cup sugar
- ½ cup molasses
- 1 egg
- 1½ cups flour
- 1½ teaspoons baking powder.

Mix and add enough sweet milk or cold water to make a stiff dough. Roll it in a damp, floured cloth and steam one and a half hours. Serve hot with a rich sauce.

Sauce

- 2 tablespoons butter
- 2 tablespoons flour
- ½ cup syrup
- ½ cup brown sugar
- 1¾ cups boiling water
- 1 teaspoon vanilla.

Melt butter, add flour and stir until smooth. Add sugar and syrup stirring always and let brown. Remove from fire, add boiling water and stir until mixture is smooth. Boil 2 to 3 minutes. Add flavoring.

APPLE CRISP PUDDING

(Mrs. Phillip Dubois, Coderre)

- 4 apples sliced
- 1 teaspoon cinnamon
- ½ cup water
- 1 cup flour
- ½ cup shortening
- ¾ cup sugar.

Peel and slice the apples and turn them into the bottom of a greased baking dish. Sprinkle with cinnamon and pour the water over them. Sift the sugar and flour and work the shortening into it. Press mixture over the apples and bake in a moderate oven. Serve either hot or cold.

XMAS PUDDING

(Mrs. L. Burton, Neville)

- 1 cup cooked oatmeal
- 1 cup suet (chopped)
- 1 cup apples
- 1 cup raisins
- 1 cup dates (cut)
- 2 eggs
- ½ cup sweet milk
- ½ cup molasses
- ½ cup white sugar
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 cup flour
- Peel if desired.

Steam three hours.

Sauce

- 1 cup brown sugar
- 1 tablespoon flour
- 1 tablespoon butter.

Brown in pan but do not allow to burn. Add 1 teaspoon vanilla and hot water.

APPLE PASTE

(Mrs. H. Young, Elstow)

- 1¾ lbs. apples (peeled and cored)
- 1¾ lbs. sugar
- ½ pint water
- 1 lemon (rind and juice)
- ½ oz. root ginger.

Boil water and ginger 10 minutes, add apples and sugar. Boil to a pulp. Add lemon just before removing from stove, cool in mould and serve with cream.

CARROT PUDDING

(Mrs. Beckett, Lydden)

- 1 cup brown sugar
- ½ cup butter
- 1 egg
- 1 cup grated carrots
- 2 teaspoons lemond rind (grated)
- 1 cup flour
- ½ teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon ginger.

Sift soda and baking powder with flour. Put together in order given and bake in pudding pan about one hour. Serve with hot lemon sauce.

LEMON PUDDING

(Mrs. J. Johnstone, Wilcox)

- 3 egg yolks
- Juice and rind of 1 lemon
- 1 cup sugar
- 1 teaspoon gelatine in cold water
- 3 egg whites.

Beat yolks. Cook yolks, lemon, sugar in double boiler until thick. Add gelatine to the thickened egg mixture. Fold egg whites into mixture. Set aside to chill and serve cold.

ORANGE PUDDING

(Mrs. Culham, Weyburn)

- 3 oranges
- 1 cup white sugar
- 1 pint of milk (scalded)
- 3 egg yolks.

Beat yolks and sugar together, then pour scalded milk over. Cook until creamy. Remove and beat until smooth. Pour over oranges which have been quartered. Beat whites of 3 eggs, and spread over the above. Place in oven until brown. Cool.

DANISH APPLE CAKE

(Mrs. Sigrid Neilson, Megan)

- 1 quart dry toasted crumbs
- 3 pints apple sauce (sweetened)
- $\frac{1}{2}$ lb. butter
- 2 tablespoons sugar
- Heavy cream.

Heat crumbs, sugar, butter, in frying pan. Put layers alternately with apple sauce in a bowl, the top being crumbs. Top with whipped cream.

GINGER SHORTCAKE

(Mrs. M. E. Barby, Saskatoon)

- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup shortening
- $\frac{3}{4}$ cup molasses
- 2 cups flour
- 2 eggs (save 1 white)
- 1 cup boiling water
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon ginger
- 2 teaspoons cinnamon
- $\frac{1}{2}$ teaspoon cloves
- 1 teaspoon soda.

Blend sugar and shortening together. Add eggs, molasses. Sift flour, baking powder, spices, and salt together. Dissolve soda in water. Pour into layer pans. Bake 30 minutes.

PINEAPPLE UPSIDE DOWN CAKE

(Marjorie Thomson, Rocanville)

- 3 egg yolks (well beaten)
- 1 cup white sugar
- 5 tablespoons pineapple juice
- 1 cup flour sifted with 1 teaspoon baking powder.

Beat the egg whites stiff and add the batter to it. Melt $\frac{1}{2}$ cup of butter in large cake pan with 1 cup of brown sugar. Spread and place pineapple slices with cherry in centre. Pour batter over fruit and bake for 45 minutes.

LEMON PUDDING

(Mrs. L. N. Sanderson, Elstow)

- 2 tablespoons butter
- 4 tablespoons flour
- 2 cups sugar
- Yolks of 4 eggs
- 2 cups milk
- Grated rind and juice of 1 lemon
- Whites of 4 eggs.

Cream butter, sugar, flour, egg-yolks. Mix lemon-rind and juice, milk, blend beaten egg whites. Bake in oven in pan of water.

MOLASSES PUDDING

(Mrs. Swales, MacDowall)

- $\frac{2}{3}$ cup sugar
- $\frac{1}{2}$ cup cream
- $\frac{1}{2}$ cup buttermilk or sour milk
- 2 tablespoons molasses
- 2 cups flour
- $\frac{1}{2}$ teaspoon baking soda.

Steam two and a half hours.

LEMON DELIGHT

(Mrs. A. E. Jones, Milestone)

- 22 graham wafers
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- 4 eggs
- $\frac{1}{2}$ cup lemon juice
- 1 cup white sugar
- 1 lemon rind grated
- 1 teaspoon gelatine.

Mix wafers, butter, and sugar and press into tin. Soak gelatine in cold water. Beat egg yolks, and add $\frac{1}{2}$ cup sugar, salt, lemon rind and cook in double boiler until thick. Add gelatine and stir. Beat egg whites and add $\frac{1}{2}$ cup sugar. Fold into cooked mixture. Pour over bottom part and spread. Set to cool.

SWEET SUET PUDDING

(Mrs. M. E. Barby, Saskatoon)

- 2 cups flour
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons baking powder
- $\frac{1}{2}$ cup grated suet
- 1 cup sugar
- 1 cup raisins or currants
- 1 cup milk.

Mix and cover bowl with parchment paper, tie down. Place in cold water to reach half way up the bowl and boil two hours. Serve with sauce or custard, maple syrup or golden syrup.

UPSIDE DOWN PUDDING

(Mrs. E. Ward, Parkside)

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup brown sugar

Put sugar and butter in pan you are cooking pudding in. While cooking take:

- 1 cup bran
- 1 cup flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup milk
- 2 eggs
- 2 teaspoons baking powder
- 5 apples.

Mix bran, flour, baking powder sugar. Beat yolks of eggs and add. Peel apples, cut in slices and put in the syrup. Beat the egg white until it stands up. Mix in batter, and pour over apples. Cook slowly for one hour. Turn pudding up side down on dish and serve.

FIG PUDDING

(Mrs. J. Laird, Saskatoon)

- 1 cup bread crumbs
- $\frac{1}{2}$ lb. figs
- $\frac{1}{4}$ lb. suet
- 1 cup flour
- 2 eggs
- 1 cup milk
- $\frac{1}{4}$ lb. sugar
- 1 teaspoon baking powder
- Nutmeg.

Chop up figs rather finely and put into saucepan with the milk to stew for a quarter of an hour. Put into basin, bread crumbs, flour and suet, sugar, nutmeg, baking powder and mix them well. Add figs and milk, eggs. Whisk all thoroughly with a fork. Butter basin and put pudding in. Place in saucepan containing a little boiling water. Steam one and a half hours.

BAKED APPLE ROLL

(Florence Mullin, Weyburn)

- $1\frac{3}{4}$ cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons butter
- $\frac{3}{4}$ cup milk.

Sift dry ingredients. Mix liquids and combine. Roll out one-quarter inch thick, spread over with sliced apples, sprinkle lightly with sugar and cinnamon. Roll up as for jelly roll. Slice one inch thick, set on end in baking pan that has been well greased and pour over a sauce made as follows:

- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup syrup
- $1\frac{1}{2}$ tablespoons corn starch
- 2 cups cold water
- 2 tablespoons butter
- Nutmeg.

Cook sauce five minutes. Bake until apples are tender and serve hot.

STEAMED FRUIT PUDDING

(Mrs. A. Park, Spring Valley)

- 2 eggs
- $\frac{1}{2}$ cup butter
- 1 cup sour cream
- 2 teaspoons soda
- 2 cups flour
- 1 cup sugar
- $\frac{1}{2}$ cup dates
- $\frac{1}{2}$ cup canned peaches.

Steam two to three hours.

SUDDEN PUDDING

(Mrs. Earl Hunter, Vankleek Hill, Ont.)

Liquid

- 1 cup brown sugar
- $2\frac{1}{2}$ cups boiling water
- Vanilla
- Salt

Butter

- 1 cup flour
- $\frac{1}{3}$ cup brown sugar
- 2 teaspoons baking powder
- Soda
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup raisins
- Dates.

Mix well and drop in large spoonfuls into hot liquid and bake half hour or until brown.

GINGER PUDDING

(Mrs. W. A. Leng, Ruddell)

- 1 cup suet or $\frac{1}{2}$ shortening
- 3 cups flour
- 1 cup molasses
- 1 cup sour milk or buttermilk
- 1 teaspoon soda
- 1 tablespoon ginger.

Steam for one and a half hours.
Serve with sauce.

SURPRISE PUDDING

(Mrs. T. J. Halldorson, Wynyard)
(Mrs. Grant Robertson, Halifax, N.S.)

- 1 cup flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup raisins
- 2 teaspoons baking powder
- Salt.

Mix and put in pudding pan.

Pour Over Sauce

- 1 cup brown sugar
- 1 tablespoon butter
- 2 cups boiling water
- Cinnamon or nutmeg.

Pour over batter. Bake for 40 minutes.

PLUM PUDDING

(Mrs. Henry Blaney, Vankleek Hill, Ont.)

- 2 cups bread crumbs
- $\frac{1}{2}$ cup suet
- $\frac{1}{2}$ cup flour
- 2 teaspoons baking powder
- $1\frac{1}{2}$ cups raisins
- 1 cup currants
- $\frac{1}{2}$ cup mixed peel
- $\frac{1}{2}$ teaspoon each kind of spice
- $\frac{1}{2}$ teaspoon salt
- 1 cup brown sugar
- 2 tablespoons molasses.

Mix all together in a bowl and add 4 well beaten eggs and as much milk as will make a thick batter, and steam four hours.

ST. JAMES PUDDING

(Mrs. Henry Blaney, Vankleek Hill, Ont.)

- 3 tablespoons butter
- $\frac{1}{2}$ cup molasses
- $\frac{1}{2}$ cup milk
- $1\frac{3}{4}$ cups flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{4}$ teaspoon each cloves, allspice, nutmeg
- $\frac{1}{2}$ lb. dates (cut).

Steam one hour.

SUET PUDDING

(Mrs. L. G. Ross, Estevan)

- 1 cup bread crumbs
- 1 cup suet
- $1\frac{1}{2}$ cups raisins
- 1 cup sugar
- 1 cup milk
- 1 small teaspoon soda
- Salt
- Flour to stiffen.

Boil three and a half to four hours.

CARROT PUDDING

(Mrs. B. Mintkowitz, Colonsay)

- 1 cup raw grated carrot
- 1 cup raw grated potatoes
- 1 cup sifted flour
- 1 cup white sugar
- $\frac{1}{2}$ cup seeded raisins
- $\frac{1}{2}$ cup currants
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon cinnamon
- 1 teaspoon soda.

Dissolve soda in $\frac{1}{2}$ cup grated potatoes and add last of all. Flour the fruit well. Steam for three hours.

APPLES IN AMBUSH

(Mrs. Leatha Olorenshaw, Dundurn)

- 2 cups flour
- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 2 eggs
- 2 teaspoons baking powder
- $\frac{3}{4}$ cup milk
- 1 teaspoon vanilla
- 5 large apples.

Mix baking powder with flour. Melt butter and sugar together. Whip the eggs, put in milk and vanilla. Beat well as for cake. Do not have too stiff, add more milk if required. Peel and cut up apples and mix with batter. Butter a deep pudding dish and bake in a quick oven. Other fruit can be used instead of apples. Good with caramel sauce.

Caramel Sauce

Melt $\frac{1}{4}$ cup butter, add 1 cup brown sugar. Brown together and add two tablespoons flour stirring continually, and add about a pint of boiling water. When thickened slightly, remove from fire and add 1 teaspoon vanilla.

APPLE TUTTI FRUITTI

(Mrs. H. Young, Elstow)

- 2 apples (cored and quartered)
- 2 tablespoons water
- 3 tablespoons sugar
- 3 tablespoons minute or seed tapioca
- $\frac{1}{4}$ teaspoon salt
- 2 cups boiling water
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup chopped nut meats
- $\frac{1}{2}$ cup chopped dates
- $\frac{1}{4}$ cup seedless raisins.

Combine apples, water and sugar. Bake in a covered dish till tender. Add tapioca to water and cook fifteen minutes. Add $\frac{1}{2}$ cup sugar. Cool. Add to the apples and stir in nuts, raisins, and dates and serve cold with cream.

CHRISTMAS PUDDING

(Mrs. H. A. Crofford, Asquith)

- 2 lbs. bread crumbs
- 1 lb. sifted flour
- 1 teaspoon baking powder
- $1\frac{1}{2}$ lbs. beef suet
- 2 lbs. currants
- 2 lbs. seeded raisins
- 1 lb. brown sugar
- 1 teaspoon allspice
- $\frac{1}{2}$ lb. chopped almonds
- $\frac{1}{4}$ lb. mixed peel
- 7 eggs
- 1 tablespoon molasses
- 1 teaspoon vanilla
- Milk to moisten.

Mix dry ingredients in order given, and let stand over night. In morning mix with milk and eggs. Put into bowls and steam 8 hours. Heat and steam 2 hours before serving.

LEMON PUDDING

(Mrs. Halloway, Regina)

- 2 cups water
- $\frac{3}{4}$ cup sugar
- Grated rind and juice 2 lemons
- 2 tablespoons corn starch
- Salt
- 2 egg whites.

Cook in double boiler until clear, add whites stiffly beaten.

Sauce for Above Pudding

- 2 cups milk
- $\frac{1}{2}$ cup sugar
- 2 egg yolks
- 1 teaspoon corn starch
- 1 teaspoon vanilla.

Cook about three minutes.

STEAMED PUDDING

(Mrs. E. McNeil, Worcester)

- 2 cups bread crumbs
- $\frac{1}{2}$ cup chopped suet
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{2}$ cup seedless raisins
- $\frac{1}{2}$ cup chopped nuts
- 1 egg
- 1 tablespoon molasses
- 1 cup sweet milk.

Mix bread crumbs and suet. Sift salt, spices and soda with flour and add to it the nuts and raisins (peel may be added if desired). Beat egg, combine with molasses and milk, and add to dry mixture. Steam three hours.

MARY MUNROE'S DATE PUDDING

(Irene Bowman, Regina)

Mix 2 well-beaten eggs and $\frac{1}{2}$ cup sugar together until light. Add 2 tablespoons of flour, 1 teaspoon of baking powder and $\frac{1}{8}$ teaspoon of salt (which has been sifted together). To this add 1 cup of dates cut small, 1 cup chopped nuts (walnuts preferred). Stir in dates and nuts well but gently. Then turn into a shallow buttered dish. Bake in a slow oven about 25 minutes. Cut in squares and top with whipped cream.

GLORIFIED RICE

(Mrs. T. Terry, Wilcox)

- 2 cups cold boiled rice
- $\frac{3}{4}$ cup sugar
- 1 package lemon jelly powder
- $1\frac{1}{2}$ cups hot water.

Dissolve jelly in water. Let set. When nearly set fold in rice. Take 1 cup whipping cream and whip stiff. Fold cream into jelly and rice. Set until firm.

KISS PUDDING

(Mrs. Leatha Olorenshaw, Dundurn)

Beat the yolks of 3 eggs with $\frac{1}{2}$ cup sugar until light. Add $1\frac{1}{2}$ tablespoons corn starch. Stir into 1 pint boiling milk. Stir on stove until thick. Pour into a pudding dish. Beat whites of eggs with $\frac{1}{2}$ cup sugar, spread on top and brown in oven. Serve either hot or cold.

CHRISTMAS PUDDING

(Mrs. A. L. Hollis, Shaunavon)

- ½ lb. suet (chopped fine)
- ½ lb. currants
- ½ lb. raisins
- 1 lb. sugar (preferably brown)
- ¼ lb. candied peel
- Scald with pint water.

When cool thicken with flour; stir well. Use 1 teaspoon baking powder.

SURPRISE PUDDING

(Mrs. A. Kowbluk, Elstow)

- 1 cup cottage cheese (homemade)
- ¾ cup sweet milk
- ¼ cup raisins
- 2 eggs
- Salt
- ¾ cup sugar
- ½ cup dry bread crumbs.

Mix in order given and pour in buttered custard cups. Sprinkle with cinnamon and nutmeg and place cups in oven with not too high a temperature. Serve warm.

OLD ENGLISH PLUM PUDDING

(Mrs. Hunt, Wilcox)

- ¼ lb. stale bread crumbs
- ½ lb. finely chopped suet
- ½ lb. seeded raisins, halved and floured
- ½ lb. currants (washed and dried)
- ¼ lb. mixed peel, shredded
- 2 oz. almonds (blanched and chopped)
- ¼ teaspoon nutmeg
- ½ lb. flour
- ½ lb. sugar
- ½ lb. sultana raisins
- 4 eggs
- ½ cup milk
- ½ teaspoon salt
- Grated rind of 1 lemon.

Flour all the fruits, mix dry ingredients together; stir in the well-beaten eggs, then milk; and turn the mixture into a pan and steam four or five hours.

Pudding Sauce

Cream ½ lb. butter with ¾ lb. brown sugar, add the beaten yolk of 1 egg. Simmer slowly; when near boiling add ½ pint grape juice and serve after sprinkling a little nutmeg on surface.

NORWEGIAN PRUNE PUDDING

(Mrs. Neilson, Loreburn)

- ½ lb. prunes
- ½ cup sugar
- 1 inch stick cinnamon
- ½ cup corn starch
- 2 cups cold water
- Juice of 1 lemon
- 1½ cups boiling water.

Wash prunes. Let soak in cold water. Boil in this water with cinnamon until prunes are soft. Remove stones; add boiling water and sugar. Mix corn starch to a smooth paste with cold water. Add to first mixture, stir until it boils. Cook five minutes. Add lemon juice. Pour into wet mould. Chill thoroughly before serving. Serve with cream.

YORKSHIRE PUDDING

(Mrs. Neilson, Loreburn)

- 6 tablespoons flour
- 2 eggs
- Pint of milk
- Pinch of salt.

Put flour and salt in a basin; make a well in the middle of the flour and break in the eggs. Stir gradually, mixing in the flour, adding milk by degrees, until thick, smooth batter is formed. Beat well for some minutes, then add the rest of the milk, and let stand for an hour or more. Cover a pudding tin with the dripping from the roasting joint, pour in the batter, and cook it in the oven until a nice brown all over.

GINGER SPONGE PUDDING

(Mrs. K. Mycroft, Elstow)

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon ground ginger
- 1 teaspoon salt
- ½ cup butter
- ¼ cup sugar
- 2 teaspoons syrup
- 1 egg (beaten)
- ½ cup milk.

Sift together flour, baking powder, salt, ginger. Rub in butter. Add sugar. Mix well together and add egg, syrup and milk. Pour into well greased pudding basin. Steam two hours. Turn out and serve with sweet sauce flavored with nutmeg, lemon or vanilla.

STEAM PUDDING

(Miss F. A. Proudfoot, Fenaghvale, Ont.)

- 1½ cups flour
- ½ cup suet
- 1 cup milk
- 1 egg
- 1 cup dates, raisins or fruit
- ½ teaspoon soda
- 1 teaspoon baking powder
- Salt.

Mix flour and suet together. Steam four hours.

YORKSHIRE PUDDING

(Mrs. W. J. Scott, Biggar)

- 4 eggs (beaten separately)
- 1 pint milk
- 1 teaspoon salt
- 2 cups flour.

Stir eggs in milk with salt. Add flour. Pour in pan with melted fat or meat drippings. Bake in hot oven for half an hour.

DATE PUDDING

(Mrs. T. Terry, Wilcox)

- 1½ cups white sugar
- ½ cup butter
- 2 eggs (beaten)
- 2 cups flour
- ½ cup chopped nuts
- 1 teaspoon vanilla
- 1 cup dates (cut)
- 1 teaspoon soda
- 1 cup hot water.

Sprinkle soda over dates and pour water over. Let cool, add to above before adding the flour. When cold cut in squares. Top with whipped cream.

JACK'S DELIGHT

(Mrs. M. E. Barby, Saskatoon)

- 2 cups bread crumbs
- 1 cup hot milk
- 1 cup molasses
- 2 cups raisins
- ½ teaspoon soda
- ½ teaspoon salt
- 1 tablespoon butter (melted)
- 1 egg.

Pour hot milk over bread crumbs, let stand a few minutes. Add molasses and melted butter, salt, soda, egg and raisins. Steam two hours. Serve with any sweet sauce or custard.

CARROT PUDDING

(Mrs. K. Grant, Saskatoon)
(Dorothy Chapman, Rocanville)

- 1 cup raw carrots (grated)
- 1 cup raw potatoes (grated)
- 1 cup flour
- 1 cup white sugar
- ¾ cup seeded raisins
- ½ cup currants
- ¾ cup chopped suet
- ½ cup butter
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- 1 teaspoon soda.

Cream butter, sugar, add suet. Add carrot and ½ cup potato. Sprinkle fruit with flour and add to first mixture. Sift flour and spices together. Dissolve the soda in the remaining ½ cup potato and add last. Pour into buttered bowls. Tie down and steam three hours. Instead of suet ½ cup butter or shortening may be used.

BROTHER JAMIE'S PUDDING

(Retta Barton, Vankleek Hill, Ont.)

- 1 cup raisins
- 1 cup currants
- 1 cup flour
- 1 cup bread crumbs
- 1 cup corn meal
- 1 cup sour milk
- 1 cup suet or butter
- 1 cup molasses
- 1 cup sugar
- 3 eggs
- 1 teaspoon soda
- Spice to taste
- 1 teaspoon salt
- Peel.

STEAM PUDDING

(Mrs. W. D. Mackay, Saskatoon)

- 1 cup sugar
- Butter—size of an egg (melted)
- 1 teaspoon molasses or cocoa
- 1 cup sweet milk
- 2 teaspoons baking powder
- Spices
- ½ cup raisins
- ½ cup dates
- 1 apple (cut)
- 1 cup flour
- Salt.

Put in buttered dish and steam two and a half hours. Serve with chocolate or brown sugar sauce.

LEMON PUDDING

(Mrs. M. J. Coldwell, Regina)

- 1 tablespoon butter
- 1 cup sugar
- 1 lemon
- 2 cups bread crumbs
- 1 pint milk
- 3 or 4 eggs (beaten separately).

Melt butter, add sugar and grated lemon rind. Strain lemon juice. Add bread crumbs, milk and yolks. Cook $\frac{1}{2}$ hour in slow oven. Spread beaten egg whites and brown in oven.

STEAMED ORANGE PUDDING

(Mrs. G. A. Hartwell, Regina)

- $\frac{1}{3}$ cup butter
- $\frac{2}{3}$ cup sugar
- 2 egg (well-beaten)
- $1\frac{1}{2}$ cups flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- Juice and rind of two oranges.

Cream butter and sugar well. Add well-beaten eggs, then rind and juice of oranges, flour, salt, and baking powder. Steam for 45 minutes.

STEAMED APPLE PUDDING

(Mrs. A. Park, Spring Valley)

- 1 cup sugar
- $\frac{1}{2}$ cup shortening
- 2 eggs (beaten)
- 4 apples (chopped)
- $\frac{1}{2}$ cup raisins or dates
- $1\frac{1}{4}$ cups flour
- 1 teaspoon soda
- Salt

Cinnamon, nutmeg and cloves.

Cream sugar and shortening together. Add eggs and apples, and dates. Stir in flour, soda, salt, cinnamon, nutmeg and cloves sifted together. Steam two hours. Serve with lemon sauce or hard sauce.

TEDDY'S DELIGHT PUDDING

(Mrs. O. Charter, Milestone)

- 1 cup suet
- 1 cup bread crumbs
- 1 cup molasses ($\frac{1}{2}$ syrup or all)
- 1 egg
- Salt
- 1 cup raisins or currants
- Nutmeg, ginger and cinnamon
- 1 cup flour.

Sweet milk in which $\frac{1}{2}$ teaspoon soda is dissolved.

LEMON SNOW PUDDING

(Louise Neilson, Loreburn)

- $\frac{2}{3}$ cup sugar
- Grated rind of 1 lemon
- $1\frac{1}{3}$ cups boiling water
- 3 tablespoons corn starch
- $\frac{1}{6}$ cup cold water
- Juice of 1 lemon
- 2 egg whites.

Make a syrup of the sugar, water and lemon rind. Boil three minutes. Mix corn starch with the cold water and add to syrup. Cook until raw taste disappears. Remove from stove and add lemon juice and stiffly beaten egg whites. Chill.

Sauce for Lemon Snow Pudding

- $\frac{3}{4}$ cup hot milk
- 2 egg yolks
- $1\frac{1}{2}$ tablespoons sugar
- Pinch of salt
- 1 teaspoon vanilla.

Add sugar and salt to beaten egg yolks. To this add the hot milk slowly. Cook until mixture will coat a silver spoon.

CHOCOLATE DUMPLINGS

(Mrs. J. E. Cameron, Findlater)

Sauce

- $1\frac{1}{2}$ cups sugar
- 3 cups water
- 2 teaspoons vinegar
- 3 teaspoons cocoa.

Boil gently until dissolved, then drop into it dumplings made of:

- $1\frac{1}{2}$ cups flour
- 3 teaspoons baking powder
- $\frac{1}{2}$ cup butter
- Pinch of salt.

Cold water to make biscuit dough. Boil 20 minutes.

RHUBARB CRISP

(Mrs. Earl Hunter, Vankleek Hill, Ont.)

- $2\frac{1}{2}$ cups cut rhubarb
- 1 teaspoon nutmeg
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup shortening
- $\frac{3}{4}$ cup flour
- 1 cup dark brown sugar.

Place rhubarb in a well greased, heat-resistant glass layer cake dish. Sprinkle with nutmeg, and pour water over all. Cut shortening into flour. Mix in brown sugar. Sprinkle this mixture over rhubarb. Bake in moderate oven for 35 minutes. Serve hot with cream.

APPLE PUDDING

(Mrs. B. Hubbs, Milestone)

- 6 tablespoons flour
- 4 tablespoons brown sugar
- 2 tablespoons butter
- 1 teaspoon baking powder.

Slice apples in dish with cold water to nearly cover and put in flour, brown sugar, butter, baking powder, and a little salt, crumbled together over apples.

STRAWBERRY SNOWFALL

(Mrs. J. L. Buckley, Regina)

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup milk
- 2 cups flour
- 1 teaspoon baking powder
- 4 egg whites.

Blend the sugar and butter together, add the milk, half of the flour (sifted with baking powder), half of beaten egg whites, then balance of flour and remainder of egg whites. Pour into well greased 2-quart mould and steam two hours.

Sauce

- $\frac{1}{4}$ cup butter
- $\frac{3}{4}$ cup powdered sugar
- 1 cup crushed strawberries.

Cream butter and sugar together. Just before serving add crushed berries.

HARD-TIME PUDDING

(Mrs. Cross, Ogema)

- 1 cup flour
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup white sugar
- Handful of raisins
- 3 level teaspoons baking powder.

Pour batter in greased pudding dish. Prepare syrup of $1\frac{1}{2}$ cups brown sugar, and one cup water, to which a lump of butter has been added. Pour over batter and bake as cake.

APPLE PUDDING

(Mrs. J. J. Donaldson, Findlater)

- 2 cups flour
- 2 teaspoons baking powder
- 3 tablespoons butter.

Mix like pie crust with milk and water. Make a syrup of 2 cups of water and 2 cups sugar. Roll pastry and cover with grated apples. Sprinkle with cinnamon, dot with butter. Roll and slice. Place in buttered dish. Pour syrup over slices and bake. Serve with whipped cream.

SALADS

"When a man sees salad, it makes him groan,
Says his wife's been talking on the telephone.
She finds herself in a dreadful fix,
And hurries around these things to mix."



SALAD DRESSING

(Mrs. Stan. Fawell, Girvin)

- 3 eggs
- $\frac{1}{2}$ cup vinegar
- $1\frac{1}{2}$ cups cream
- $\frac{1}{2}$ cup water
- $\frac{3}{4}$ cup sugar
- 1 tablespoon mustard
- Salt to taste
- 3 tablespoons flour.

SALAD DRESSING

(Mrs. C. A. Carlson, Landis)

- 2 eggs
- 1 cup granulated sugar
- 1 teaspoon salt
- 2 teaspoons mustard
- 2 tablespoons flour
- $\frac{1}{2}$ cup vinegar
- $2\frac{1}{2}$ cups water.

Cook in a double boiler and store in a cool place.

SALAD DRESSING

(Mrs. George Gossert, Landis)

- $1\frac{1}{2}$ teaspoons sugar
- 1 teaspoon flour
- 2 egg yolks
- 3 tablespoons melted butter
- $\frac{3}{4}$ cup milk
- $\frac{1}{4}$ cup mild vinegar
- $\frac{1}{2}$ teaspoon salt.

Cook in double boiler.

CANDLE SALAD

(Mrs. A. Carberry, Springwater)

- Ring of pineapple
- Banana (2 inches long)
- Cherry
- Whipped cream
- Walnuts
- Lifesaver.

Place cherry on top of banana, banana in centre of pineapple. Pile cream around and sprinkle with walnuts. Lifesaver is to be the handle.

SALAD DRESSING

(Mrs. J. M. Raychrjha, Prelate)

- $\frac{1}{2}$ cup sugar
- 1 teaspoon salt
- 1 or 2 eggs
- $1\frac{1}{2}$ teaspoons mustard
- 2 tablespoons corn starch
- 1 tablespoon butter
- $\frac{1}{2}$ cup weak vinegar
- 1 cup boiling water.

Mix sugar, corn starch, salt and mustard. Add eggs and beat smooth. Stir in a little of the vinegar at first so it will be smooth, add the rest of the water. Keep stirring so it doesn't burn until it comes to a boil. Take off fire and add the butter. It will keep indefinitely. More sugar may be added for sweet salads.

FRUIT SALAD WITH SALAD DRESSING

(Mrs. Finlay, Elstow)

- 1 can pineapple (diced)
- 1 lb. bananas (sliced)
- 3 oranges (chopped)
- 1 lemon (juice)
- Pineapple (juice).

Bring to boil, add 1 cup sugar, 1 tablespoon corn starch, 1 egg. Let cool. Mix with fruit. Serve on lettuce leaf.

JELLIED APPLE SALAD

(Mrs. C. R. Smith, Milestone)

- 1 package lemon flavored jelly powder
- 2 cups boiling water
- 1 cup diced tart apples
- $\frac{1}{2}$ cup seedless green grapes
- $\frac{1}{2}$ cup finely diced celery
- Lettuce and mayonnaise.

Dissolve the jelly powder in boiling water and allow to cool. Chill until mixture begins to stiffen, then add the prepared apples, grapes and celery. Turn into individual molds and chill until firm. Serve unmolded on crisp lettuce with mayonnaise. Six to eight servings.

SALAD

(Mrs. C. R. Smith, Milestone)

- 1 small can pineapple
- 2 eggs
- 1 lemon
- Corn starch
- Sugar.

Heat juice of pineapple, add yolk of eggs and juice of lemon. Cook until thick and when cooking beat in egg whites. When dressing is cool mix in diced apple, oranges, and pineapple.

PINEAPPLE SNOW

(Mrs. B. H. Moore, Rouleau)

Soak 1 envelope of gelatine in 1 cup of cold water 15 minutes. Add to pineapple which has been cut fine and brought to boiling point with 1 cup sugar. Beat with egg beater until stiff. Add 2 cups whipped cream measured before whipping. Set in mould until firm. Nuts and marshmallows may be added.

FRUIT SALAD

(Mrs. M. Hershberger, Milestone)

- 4 apples
- 1 orange
- 1 banana
- $\frac{1}{2}$ cup dates
- 1 cup cream
- 3 tablespoons sugar
- 1 teaspoon vanilla.

Chop apples, orange, banana, dates. Whip cream thick and pour with sugar and vanilla over the fruit. Marshmallows and nuts may be added.

FRUIT SALAD DRESSING

(Mrs. E. S. Swalm, Kindersley)

- $\frac{1}{2}$ cup pineapple juice
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup lemon juice
- 2 eggs (beaten).

Cook in double boiler.

CACTUS SALAD

(Mrs. G. J. Lammer, Wilcox)

Place a slice of pineapple on lettuce, color whipped cream mayonnaise a delicate green and mix grated coconut and banana with it, pour this into centre of the pineapple and cap with a cherry.

STRAWBERRY MERINGUE

(Mrs. C. Hall, Regina)

- 1 cup crushed strawberries (fresh)
- 1 egg white
- $\frac{3}{4}$ cup sugar.

Beat together until light and fluffy.

STRAWBERRY BAVARIAN CREAM

(Mrs. Mooney, Colonsay)

- 1 package strawberry jelly powder
- 1 cup boiling water
- 2 eggs
- 1 cup scalded milk
- $\frac{1}{2}$ cup strawberry jam
- $\frac{1}{2}$ cup whipping cream.

Dissolve jelly powder in boiling water. Separate eggs, slightly beat yolks and slowly pour into scalded milk, return milk to double boiler. Stir for moment until mixture coats spoon. Remove from fire. Strain. Let stand 10 minutes and pour jelly powder slowly in it. Set away in cool place until firm. Beat well and add jam, stiffly beaten egg whites and whipped cream. Beat and put in mold.

APPLE SALAD

(Mrs. R. B. Evans, Regina)

- 2 apples (chopped)
- 1 cup whipped cream
- $\frac{1}{2}$ cup brown sugar
- 1 cup salad dressing.

Whip cream and salad dressing. Mix $\frac{1}{2}$ cup brown sugar, apples and nuts.

SALAD

(Mrs. W. Wilkinson, Aberdeen)

- 2 packages lemon Jello
- 3 cups hot water.

When cool add:

- 1 cup grated carrots
- 1 cup celery
- 1 cup pineapple and juice
- 1 teaspoon vinegar.

SALAD

(Mrs. W. Wilkinson, Aberdeen)

- 1 package lemon Jello
- $1\frac{1}{2}$ cups boiling water

When cool add:

- $\frac{1}{2}$ cup celery (cut fine)
- $\frac{1}{2}$ cup crushed pineapple
- 1 cup cranberries (cool and sweetened)
- Juice of 1 lemon.

OVERNIGHT SALAD

(Mrs. R. B. Evans, Regina)

- 1 can sliced pineapple
- 1 can pears
- 1 can cherries (white)
- $\frac{1}{3}$ lb. marshmallows.

Drain the fruit and cut marshmallows with wet scissors.

- $\frac{1}{3}$ cup milk
- Yolks 4 eggs
- Juice of 1 lemon
- $\frac{1}{4}$ teaspoon mustard.

Cook over hot water. Fold into it 2 cups whipped cream. Combine the fruit which has been well drained. Add marshmallows. Put in a cold place over night. Serves 8 people.

PINEAPPLE TRIFLE

(Mrs. B. C. Shaw, Readlyn)

- 1 package orange Jello
- 1 cup water.

Dissolve Jello in the boiling water and let cool. Boil together:

- $\frac{3}{8}$ cup white sugar
- 1 can grated pineapple

When cool add:

- Juice of $\frac{1}{2}$ orange
- $\frac{1}{2}$ pint whipping cream

Add Jello. Mix well and serve.

PINEAPPLE MOUSSE

(Miss M. Sutherland, Saskatoon)

- 1 cup crushed pineapple
- $\frac{1}{8}$ teaspoon salt
- 2 teaspoons gelatine
- 1 cup whipping cream
- $\frac{1}{2}$ cup fine sugar
- $\frac{1}{2}$ teaspoon vanilla
- 2 tablespoons cold water.

Soak gelatine in cold water for five minutes and dissolve over hot water, add sugar and salt to the pineapple and stir until dissolved. Chill the mixture until it thickens. Fold in stiffly beaten cream. Pour in refrigerator tray and freeze.

FRUIT SALAD

(Mrs. G. A. Hartwell, Regina)

- $\frac{1}{2}$ lb. chopped almonds
- 1 bottle cherries
- 1 dozen chopped marshmallows
- 2 packages lemon jelly.

Make jelly and as it begins to set add above and fold in 1 cup whipped cream, 1 can crushed pineapple, $\frac{1}{4}$ cup icing sugar; put in mould. Serve on lettuce leaf with whipped cream.

MACARONI SALAD

(Mrs. M. D. Holmes, Kenaston)

- 1 lb. macaroni
- 1 can of tuna fish
- 1 can of Miracle Whip salad dressing
- 1 onion and green pepper if you have it. (It is all right without the pepper)
- Salt to taste.

PINEAPPLE ICEBOX CAKE

(Mrs. A. Angelopoulos, Landis)

- $\frac{1}{4}$ cup cold water
- 1 cup crushed pineapple (canned)
- $\frac{1}{4}$ cup sugar
- 1 envelope gelatine
- 1 tablespoon lemon juice
- $\frac{3}{4}$ cup of whipped cream
- $\frac{1}{4}$ teaspoon salt

Lady fingers or stale sponge cake.

Pour cold water in bowl and sprinkle gelatine on top of water. Place bowl in boiling water and stir until gelatine is dissolved. Add pineapple, sugar, salt and lemon juice, cream. Line sides and bottom of squares or round mold with lady fingers. Cover with pineapple mixture. Place in refrigerator for 3 or 4 hours. To serve unmould on cake plate and garnish with whipped cream and strawberries.

HERRING SALAD

(Mrs. Ben F. Meyer, Stone)

- 7 or 8 big potatoes cooked in jacket, cooled, peeled and diced
- $\frac{1}{2}$ glass 30-ounce Bismark herring (cut fine)
- 6 or 7 hard boiled eggs (sliced)
- 8 apples (peeled and chopped)
- $\frac{1}{2}$ boiled chicken (cooled and cut fine)
- 5 or 6 dill pickles (cut fine)
- 1 onion (cut fine)
- Celery salt, salt and pepper to taste.

Mix with sour cream and wine or vinegar till moist. Let stand a few hours or a day in a cool place before serving.

SALMON SALAD

(Mrs. Lucy E. Day, Mortlach)

- 1 can salmon
- $\frac{1}{2}$ cup celery (cut fine)
- $\frac{1}{2}$ teaspoon salt
- Lemon juice
- $\frac{1}{2}$ cup salad dressing.

FLASH

(Mrs. H. L. Fowler, Regina)

- 1 package Jello (orange or lemon)
- 1 cup hot water
- 1 lemon or orange
- 1 cup sugar
- 1 teaspoon vanilla
- 6 eggs (separate).

Dissolve Jello in water. Add juice and rind of lemon or orange depending on jello used. Add sugar, vanilla, egg yolks. Beat egg whites and fold in. Put in cold place to set.

COMBINATION SHRIMP SALAD

(Mrs. A. Angelopoulos, Landis)

- 1½ cups cooked shrimp
- 1 medium sized red apple (unpeeled)
- Lemon juice
- ¾ cucumber (scored)
- 8 celery curls
- Lettuce
- Mayonnaise.

Slice apple, cut slices in halves and dip in lemon juice to prevent discoloration. Slice cucumber crosswise and cut slices into halves. Cut 2-inch celery stalk lengthwise leaving ¼ inch uncut at end. Place in ice water until curled. Arrange in lettuce cups. A row of fruit and vegetables with shrimp on either side. Serve with mayonnaise.

SALMON SALAD

(Ruth Bradley, Milestone)

- 1 can salmon
- 1 onion (grated)
- 2 sweet cucumber pickles
- Salad dressing.

Grate pickles. Serve on lettuce leaf. Chopped walnuts may be added.

CHICKEN SALAD

(Nellie Bradley, Milestone)

- 1 chicken
- 1¼ lb. ham (fresh and steamed)
- 1 cucumber
- 1 bunch celery
- 1 can small peas
- 3 diced cold potatoes.

Cut chicken, ham (cold), cucumber, celery and potatoes in small pieces. Add green peas. Mix mayonnaise into this sufficient to hold it together. Heap on lettuce leaf and garnish with olives and tomatoes. Serve 23 plates.

TOMATO SALAD

(Mrs. A. Nicholson, Milestone)

- 1 can tomatoes
- 2 tablespoons vinegar
- 1 teaspoon salt
- Onion
- 1 package of lemon Jello
- ½ cup chopped celery.

Boil tomatoes, vinegar, salt and onion. Serve on lettuce leaf.

SANDWICHES

"The discovery of a new dish
Does more for the happiness of man
Than the discovery of a star."



SANDWICH SPREAD

(Gladys Schnedar)

- 6 pimientos
- 6 medium carrots
- 6 cucumbers
- 6 onions
- 6 green peppers
- 6 green tomatoes
- 2 bunches celery
- 1 cup vinegar
- 1 cup water
- 3 cups white sugar
- 2 tablespoons salt.

This really calls for the pimientos which come in tins, but if you can't get those, use the sweet red peppers. Take out the seeds and membrane. Peel and slice the carrots. Slice the cucumbers and take out any hard seeds. Peel the onions and cut the celery into short lengths. Put all ingredients through the fine blade of a food chopper and then add the sugar, water, vinegar and salt. Boil 25 to 30 minutes until the vegetables are tender and the liquid is cooked down.

Dressing

- $\frac{1}{2}$ cup flour
- 1 tablespoon turmeric
- $\frac{1}{2}$ cup vinegar
- 3 tablespoons mustard
- $\frac{1}{2}$ cup cold water.

Mix the flour, turmeric and mustard and moisten with the cold water. Add to the vinegar, which has been scalded, and cook until the sauce is thick and smooth. Add the cooked vegetable mixture and heat thoroughly. Stir until the ingredients are well blended, and then pour into hot sterile jars and seal immediately. This also may be used as pickles.

EGG

(Mrs. Warren Hart, Landis)

Mix lettuce and cooled scrambled eggs with salad dressing.

RED PEPPER JELLY

(Mrs. S. V. Haight, Keeler)

- 12 large red peppers—8 sweet and 4 hot. Remove seeds.
- 12 large red apples (core but don't peel).
- 4 lemons (seeded).

Chop fine, add 1 quart diluted vinegar, 6 cups sugar. Boil till thick being careful that it does not burn as it thickens. Seal.

SANDWICH SPREAD

(Mrs. S. V. Haight, Keeler)

- 6 cucumbers
- 3 onions
- 1 red pepper
- 1 green pepper.

Chop, sprinkle a little salt over and stand over night. Drain well. Cover with diluted vinegar, add:

- $\frac{1}{4}$ cup butter
- $\frac{3}{4}$ cup sugar
- 1 tablespoon flour
- 2 eggs
- $\frac{1}{2}$ cup cream
- 1 tablespoon mustard
- 1 teaspoon celery salt.

Boil all together till thick and seal in pint sealers.

COTTAGE CHEESE SPREAD

(Mrs. Warren Hart, Landis)

- 1 cup cottage cheese
- 1 banana
- Honey.

Reduce banana to pulp, add cottage cheese and season with small amount of honey. Spread on brown bread.

CHEESE SPREAD

(Mrs. Covy J. Martin, Kindersley)

- 1 cup cheese
- $\frac{1}{4}$ cup nuts (chopped)
- Salad dressing
- Pickles may be added.

Shred cheese. Add nuts. Moisten with dressing.

BANANA FILLING

(Mrs. Warren Hart, Landis)

Mash banana and crushed walnuts.

SALMON FILLING

(Mrs. Warren Hart, Landis)

- 1 cup canned salmon
- 2 hard boiled eggs
- 10 stuffed olives
- 1 onion (small)
- 1 cucumber (small).

Chop. Mix equal parts chili sauce and salad dressing. Place between slices of buttered white bread with a lettuce leaf.

APPLE SPREAD

(Mrs. Warren Hart, Landis)

- Cheese
- Apples
- Dates.

Put through food chopper and mix well. Cheese may be omitted and nuts added.

SANDWICH SPREAD

(Mrs. Sauvie, Milestone)

- 3 hard cooked eggs
- 3 pimentoes
- 1 cup salad dressing
- 1 lb. cream cheese
- Butter—size of an egg.

Put eggs through food chopper. Then add warm salad dressing. Beating until cheese is melted. This is very good.

CARROT

(Mrs. Warren Hart, Landis)

Grate carrot and cheese. Mix with rich salad dressing.

DANISH LIVERPASTRY

(Mrs. Sigrid Neilson, Megan)

- 2 lbs. pig liver
- 1 lb. fat pork
- 6 anchovies (optional)
- 1 teaspoon cloves
- 1 teaspoon allspice
- 1 teaspoon pepper
- 1 teaspoon salt
- 1 onion
- 3 tablespoons flour
- 1 quart cold boiled milk.

Put liver and pork through chopper with anchovies and onion. Mix in the other ingredients. Steam like a pudding or can in sealers for 2 hours, then it will keep a long time.

SANDWICH FILLING FOR DATE BREAD

(Mrs. Earl Hunter, Vankleek Hill, Ont.)

Spread with creamed cheese and apple jelly.

SANDWICH RELISH

(Mrs. Hilda Crofford, Asquith)

- 1 basket green tomatoes
- 4 green peppers
- 3 large onions
- 1 cucumber.

Put through chopper. Put salt on and let stand 2 hours. Drain and add to dressing. Boil 15 to 20 minutes.

Dressing

- 1 quart vinegar
- 3 cups brown sugar
- $\frac{1}{2}$ cup mustard
- $1\frac{1}{2}$ cups flour
- 1 teaspoon turmeric
- $\frac{1}{2}$ teaspoon celery seed.

SANDWICH SPREAD

(Mrs. H. Parry, Saskatoon)

- $\frac{1}{4}$ lb. Canadian cheese
- 2 green peppers
- 1 can pimentoes
- 1 cup butter
- 3 eggs
- 1 cup white sugar
- 2 tablespoons flour
- $\frac{3}{4}$ teaspoon mustard
- 1 teaspoon salt
- Pepper
- 1 cup vinegar
- $1\frac{1}{2}$ cups cream or milk.

Cook in double boiler until thick. Add vinegar and cream. Mix in cheese and green peppers and pimentoes. Cook for a few minutes.

PEANUT BUTTER FILLING

(Mrs. Warren Hart, Landis)

- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- 1 tablespoon mustard (dry)
- 2 tablespoons sugar (light brown).

Beat 3 eggs until light. Add dry ingredients. Add 1 cup weak vinegar. Cook in double boiler till thick, add 1 cup peanut butter. Keep in cool place.

OLIVE SPREAD

(Mrs. Warren Hart, Landis)

Spread white bread with cream cheese and chopped olives.

CRIMSON CHUTNEY

(Mrs. Warren Hart, Landis)

- 1 cooked beet
- 2 apples
- 2 onions
- Raisins
- Currants
- Sultanas.

(Raisins, currants, sultanas make up a cup). Put through food chopper.

Add:

- 2 dessertspoons brown sugar
- 1 dessertspoon salt
- 1 teaspoon curry powder
- $\frac{1}{2}$ teaspoon dry mustard
- 2 tablespoons Worcester Sauce
- $\frac{1}{4}$ teaspoon mixed spice
- $\frac{1}{4}$ teaspoon ginger
- $\frac{1}{2}$ cup vinegar.

Cook. Keeps for months.

MEAT FILLING

(Mrs. Warren Hart, Landis)

Chop cold boiled or baked ham into fine pieces. Moisten with currant jelly. Add finely diced celery and spread between slices of whole wheat bread.

PEANUT BUTTER FILLING

(Mrs. Elsie Hart, Landis)

Mix peanut butter and apple sauce in equal proportions.

SANDWICH FILLING

(Mrs. W. Daniels, Admiral)

Mix with ground meat or hard boiled egg and salad dressing:

- 2 quarts green tomatoes
- 2 heads celery
- 4 red peppers
- 4 green peppers
- 4 large onions
- 2 small cabbages

Run through chopper. Place in kettle and sprinkle with 2 cups salt and leave over night. Drain thoroughly and add:

- 6 cups vinegar
- 5 cups brown sugar
- 2 teaspoons mustard
- 2 teaspoons turmeric.

Mix well and simmer till clear. Makes 4 quarts.

SANDWICH FILLING

(Mrs. T. H. Hay, Regina)

- 2 eggs
- $\frac{2}{3}$ cup cream
- 1 tablespoon butter
- 1 tablespoon sugar
- Shake of paprika
- $\frac{1}{2}$ teaspoon mustard
- 1 teaspoon salt
- 2 tablespoons vinegar or lemon juice
- $1\frac{1}{2}$ lbs. grated cheese (Ontario)
- $\frac{1}{2}$ teaspoon chopped onion.

Mix all together and cook until it boils. Then pour into sealers and it is ready for use.

SANDWICH SPREAD

(Mrs. A. Lawrence, Colonsay)

- 1 teaspoon mustard
- $\frac{1}{4}$ cup vinegar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup hot water
- 2 tablespoons flour
- 1 egg
- 1 tablespoon sugar
- 2 tablespoons butter.

Mix dry ingredients, add hot vinegar and water, then boil over hot water until thick. Beat egg, add to above mixture and boil for a minute or two. Add to thick custard very finely chopped tomatoes, celery, cheese, olives, and pickles or any other ingredients you have on hand; some of the above may be left out. Tomatoes add color and decoration. Boil after ingredients have been added for a few minutes.

STAGS

(Joyce Bradley, Milestone)

- $\frac{1}{4}$ cup peanut butter
- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ teaspoon curry powder.

Cut rye bread 2 inch circles and spread. Cream peanut butter, add butter and curry powder. Top some with a whole shrimp and some with salted pecan nuts.

SWEET FILLING

(Mrs. Covy J. Martin, Kindersley)

- 1 cup honey
- $\frac{1}{2}$ cup dates (chopped)
- $\frac{1}{8}$ cup nuts (chopped).

Melt honey and add dates and nuts.

SANDWICH FILLINGS

(For 100 squares)

(Mrs. W. B. Hartie, Saskatoon)

- 3 lb. meat (chicken, veal, etc.)
- 1 teaspoon onion (finely chopped)
- 3 medium heads celery
- $\frac{1}{4}$ cup finely grated carrot
- $\frac{1}{4}$ cup pimento (cut)

Seasonings

- $\frac{1}{4}$ cup green pepper (chopped)
- Salad dressing to moisten.

TOMATO FILLING

(Mrs. Warren Hart, Landis)

Place a slice of ripe tomato between slices of butter bread. Next a slice of cold meat, sprinkle a teaspoon of grated cheese on top of meat, layer of shredded cucumber and chopped mixed pickles.

SOUPS

Of soup recipes we know there are plenty,
We have counted them all—There are more than twenty;
So if you wish these soups to test,
Just try them all to see which is best.



VEGETABLE SOUP

(Dorothy Atkinson, Springwater)

- 1 quart stock
- $\frac{1}{4}$ cup carrots
- $\frac{1}{4}$ cup turnips
- $\frac{1}{4}$ cup parsnips
- $\frac{1}{4}$ cup cabbage
- 1 onion
- 1 pint boiling water
- Pepper
- Salt
- Celery salt
- 1 tablespoon rice (cooked)
- 1 cup stewed tomatoes.

Put stock in soup pot. Cook vegetables in water until soft; add cooked rice and strained tomatoes.

SCOTCH BROTH

(Mrs. Jimmie Jamieson, Nelson, B.C.)

- 4 quarts water
- 2 lbs. neck of mutton (lean)
- $\frac{1}{2}$ cup barley
- $\frac{1}{2}$ small green cabbage
- 1 leek
- $\frac{1}{2}$ small turnip
- $\frac{1}{4}$ cup peas
- 1 large carrot
- 1 teaspoon chopped parsley
- Salt and pepper.

Wash the mutton, wash and drain the barley; now put water in soup kettle. When it boils, add the meat; boil fast for five minutes. Draw from the fire and add barley. Place on fire again and boil slowly for 1 hour. Cut up or put through meat grinder (using large cutter) the cabbage, leek and turnip. Add these with the peas to the broth. Cook all together for 45 minutes, then add the grated carrot and cook 15 minutes longer. Season with salt and pepper and add parsley. Remove the meat which may be served hot with mashed potatoes, mashed turnips and a little of the broth strained and thickened with flour, which has first been blended with a little cold water.

VEGETABLE SOUP

(Mrs. E. Davies, Colonsay)

- 1 cup grated potato
- 1 cup carrots (grated)
- 1 onion
- 1 turnip (grated)
- $\frac{1}{2}$ cup rice.

Boil slowly and add as much water as needed and a generous lump of butter.

WHITE STOCK

(Mrs. Frank Ferguson, Brownvale, Alta.)

- 4 lbs. veal
- 1 lb. lean beef
- 10 cups cold water
- 10 cups pepper corn
- 1 small onion
- 2 stalks celery
- 1 bayleaf
- 1 tablespoon salt.

Remove the meat from the bone and cut in small pieces. Put meat and bone into a kettle, add the water and prepared vegetables. Bring it slowly to the boil and skim carefully. Simmer for five hours. Strain twice through several thicknesses of cheesecloth and the stock will be clear. White stock can also be made from the water in which a fowl or chicken is cooked.

CREAM OF CARROT SOUP

(Mr. Mike Bohaychuk, Mundare, Alberta)

- 2 cups water
- 2 cups carrots
- 4 onions (sliced)
- 2 cups milk
- 2 tablespoons butter
- 4 tablespoons flour
- Salt
- Pepper.

Cook carrots and onion until tender. Slice carrots fine. Press through strainer. There should be two cups. Make a sauce of butter, flour, milk and seasoning. Add carrot pulp and serve hot.

BROWN STOCK

(Mrs. Jimmie Jamieson, Nelson, B.C.)

- 5 lbs. beef
- 8 cups water
- 10 pepper corns
- 5 cloves
- 1 bayleaf
- 1 tablespoon salt
- 2 sprigs parsley
- $\frac{1}{3}$ cup potato
- $\frac{1}{3}$ cup turnip
- $\frac{1}{3}$ cup onion
- $\frac{1}{3}$ cup carrot
- $\frac{1}{3}$ cup celery (coarsely chopped).

Cut the lean meat into small pieces and brown it in a hot frying pan, using the marrow from the bone. Put the bone and fat in the kettle. Add the cold water and let it stand twenty minutes. Put over the fire and bring to the boiling point, remove the scum as it rises and add the browned meat. Cover the kettle. Reduce heat and cook at the boiling point for five hours. Add the prepared vegetables and seasoning and cook for two hours. Strain immediately.

BOUILLON

(Mrs. C. Atkinson, Springwater)

- 3 lbs. lean beef
- 2 lbs. lean veal
- 1 lb. marrowbone
- 6 cups cold water
- 10 pepper corns
- 1 tablespoon salt
- $\frac{1}{3}$ cup celery
- $\frac{1}{3}$ cup onion
- $\frac{1}{3}$ cup turnip.

Put the meat, marrowbone and water into the soup kettle and let it stand covered for one hour. Heat slowly to the boiling point. Remove the scum and cook for four hours. Add the vegetables finally chopped and seasoning and cook two hours. Strain and allow it to get cold, then remove the fat. Serve in cups.

CREAM OF ONION SOUP

(Mrs. C. Atkinson, Springwater)

- 4 medium onions
- 1 cup water
- 2 cups medium white sauce
- Parmesan cheese.

Cook onions, sliced, in the water until tender. Rub through a sieve, and add to white sauce. Pour into soup dishes and sprinkle with cheese.

CREAM OF TOMATO SOUP

(Elizabeth Josuttis, Paradise Hill)

- 1 quart tomatoes (ripe)
- 1 onion
- 1 bayleaf
- 2 cloves
- $\frac{1}{4}$ teaspoon soda
- $\frac{1}{2}$ teaspoon sugar
- 2 tablespoons butter
- 2 tablespoons flour
- 1 quart milk
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon paprika.

Put tomatoes, onion, bayleaf and cloves in saucepan. Cook 10 minutes, strain. Add soda and sugar. Melt butter, add flour, cook two minutes, add milk (boiling), season with salt and paprika. Mix with tomatoes and serve at once. (Do not boil after mixing).

BEAN SOUP

(Margaret Atkinson, Springwater)

Soak overnight 2 cups dried beans in cold water with a little soda. Drain in the morning, put on to cook in cold water and when it comes to boil pour off this water and add fresh boiling water. Add to this a small bone of salt pork or ham bone or some scraps of salt pork and continue boiling for 2 hours. Season with salt and pepper and onion.

ASPARAGUS SOUP

(Mrs. G. Grae, Colonsay)

- 4 cups asparagus water
- 1 lb. asparagus
- 1 tablespoon flour
- 2 tablespoons butter
- 1 egg yolk.

Cut the asparagus in inch pieces. Boil the heads by themselves for 20 minutes. Then drain off water and boil the rest of asparagus in some water for $\frac{1}{2}$ hour and rub them through the strainer. Melt butter, add flour and asparagus water and let boil for few minutes. Take the soup off stove and mix egg yolk into soup and last the asparagus heads.

CREAM OF WHITE BEAN SOUP

(Mrs. G. B. Street, Stone)

Take 1 cup boiled beans, mash through a sieve, add 1 pint milk, salt, pepper to taste, butter the size of an egg, a little flour dissolved in milk. Boil till thickened and serve hot.

CHILI SOUP

(Mrs. A. G. Hamm, Saskatoon)

- 1 gallon water
- 1½ cups beans
- 1¼ lb. beef (chopped)
- 1 large onion
- 1 scant spoon curry powder
- Salt
- 1 can tomatoes.

Cook beans and meat. Add salt, onion and curry. When done add tomatoes. Lastly add a piece of butter the size of a walnut.

POTATO SOUP

(Mrs. Jimmie Jamieson, Nelson, B.C.)

- 3 potatoes
- 4 cups milk
- 1 onion
- 2 stalks celery
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons butter
- 1 tablespoon flour.

Cook the potatoes in salted water with the onions. When soft mash smooth and rub through a fine sieve. Scald the milk with the celery. Remove the celery, add the butter and flour creamed together. Then add the prepared potatoes to the milk and season with salt and pepper. Let come to a boil and serve at once.

SPLIT PEA SOUP

(Mrs. Frank Ferguson, Brownvale, Alta.)

- 1 cup dried split peas
- 8 cups cold water
- 2 cups milk
- 1 small onion (sliced)
- 2 tablespoons butter
- 1 teaspoon salt
- ½ teaspoon white pepper
- 2 inch cube salt pork
- 2 tablespoons flour.

Soak the peas overnight, drain and add water, pork and onion. Simmer until the peas are very soft, then rub through a sieve. Cream butter and flour together and add to the peas. Then add salt, pepper and milk. Re-heat and serve hot.

GREEN PEA SOUP

(Dorothy Atkinson, Springwater)

- 2 cans peas
- 1 onion
- 1 saltspoon pepper
- 1 tablespoon salt
- 1 teaspoon sugar
- 3 tablespoons flour
- 2 cups hot milk
- 1 cup cream
- 1 bayleaf
- 1 sprig parsley
- 2 cups chicken stock
- Mace (small amount).

Set aside one cup of peas and put remainder in a stew pan with the onion, pepper, salt, sugar and seasoning. Let simmer for one-half hour, remove herbs, mash the peas and add the stock. Let it come to a boil, then add the butter and flour cooked together. Let simmer ten minutes and strain through a sieve. Return to stove, add the cup of whole peas, the hot milk and cream, serve at once.

OXTAIL SOUP

(Mrs. Jimmie Jamieson, Nelson, B.C.)

- 1 oxtail cut in small pieces
- 5 cups brown stock
- Carrot (diced)
- Celery (diced)
- Onion (diced)
- Turnip (diced)
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ cup madeira wine
- 1 teaspoon Worcestershire sauce
- ½ lemon (juice)
- Butter.

Dredge the oxtail in flour and fry in butter or until browned. Add it to the stock and simmer two hours. Parboil the vegetables ten minutes, drain and add them to the stock. Cook until the vegetables are tender, then add salt, pepper, wine, sauce and lemon juice. Let it cook ten minutes and serve.

TARTS

"However good, however bad,
Depends on how you make it."



LEMON BUTTER TARTS

(Mrs. B. H. Moore, Rouleau)

Juice and grated rind of 3 lemons
2 cups white sugar
 $\frac{1}{2}$ cup butter
Salt

6 eggs (save whites of 2 for icing)

Beat all. Cook. Fill pastry shells or put away for future use.

TART FILLING

(Velma Solberg, Milestone)

4 tablespoons sugar
2 eggs
4 tablespoons butter
1 cup flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon lemon
Pinch of salt.

Put 1 teaspoon jam in shells and top with 1 teaspoon butter.

OXFORD TARTS

(Mrs. Fred A. Marshall, Shaunavon)

Crust

6 ozs. shortening
1 lb. flour
2 eggs
2 teaspoons baking powder
Milk to make a cookie dough.

Line gem tins with dough. Put a little jam in each tart and fill up tarts with the following mixture:

4 ozs. sugar
4 ozs. cocoanut
2 ozs. ground rice
1 egg
Milk to hold together.

LEMON TARTS

(Mrs. J. Bentley, Bethune)

Line muffin tins with rich pastry. Fill centre with the following mixture and bake.

$\frac{3}{4}$ cup sugar
Butter—size of an egg
1 apple (grated)
Grated rind and juice of 1 lemon.

COCOANUT TARTS

(Mrs. Harry Osborne, Weyburn)

2 eggs
 $\frac{3}{4}$ cup sugar
1 cup cocoanut
Vanilla.

In the bottom of each tart shell put a teaspoonful of jam and fill with the cocoanut mixture.

WALNUT TARTS

(Mrs. R. H. Sparling, Aylsham)

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup brown sugar
1 egg yolk
1 cup flour
1 cup walnuts (chopped fine).

Cream butter and sugar. Add egg yolk and beat well. Sift in flour. Roll in small balls, drop in unbeaten egg white and roll in chopped nuts. Bake five minutes. Then press down in centre with thimble and continue baking until brown. Let cool and fill with jam or jelly.

LEMON AND ORANGE FILLING

(Mrs. Hallaway, Regina)

$\frac{3}{4}$ cup sugar
Grated rind and juice of 1 orange and 1 lemon
2 tablespoons butter
2 eggs.

Cream butter and sugar, add well beaten eggs and rind and juice of orange and lemon.

LEMON FILLING

(Mrs. James Norman, Mortlach)

1 lemon
1 cup white sugar
1 egg
 $\frac{1}{2}$ cup boiling water
1 tablespoon flour
Small piece of butter.

Cook the ingredients in a double boiler. Put filling in baked shells. Put meringue on top of filling and brown until a delicate brown.

BUTTER TARTS

(Mrs. Haise, Livelong)

- 1 cup currants or raisins
- 1 cup brown sugar
- 2 tablespoons butter
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon nutmeg.

Scald currants with boiling water. Drain. While currants are warm add brown sugar, butter, and beaten egg. Stir well. Add vanilla. Line deep paty pan with short or flaky pastry and put in a spoonful of the filling. Bake in 400 degree oven.

TARTS

(Mrs. M. McKague, Elstow)

- 1 cup brown sugar
- Butter
- 2 eggs
- Salt
- Vanilla.

Pour a few raisins in bottom of shell. Pour mixture over. Bake.

VINERTERTA—PRUNE TART

(Mrs. A. S. Hall, Wynyard)

- $\frac{1}{2}$ cup butter
- 2 cups sugar
- 4 eggs
- Salt
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1 teaspoon cardamon—if desired
- Flour.

Cream butter, add sugar. Beat eggs in one at a time. Add cream. Mix in flour. Divide into six portions, roll as cookies, make each portion about the size of medium sized layer cake tin. Bake in a rather hot oven.

Filling

Boil until tender 4 cups prunes. Remove pits. Run through the grinder. Add $\frac{1}{2}$ cup sugar. Boil till thick. Flavor as desired.

CHEESE TARTS

(Mrs. F. L. Green, Gilroy)

- 1 cup brown sugar
- 1 cup butter
- 2 eggs.

Beat sugar, butter, and eggs together. Thicken with currants and cook in shells in fairly hot oven.

FIG TORTE

(Mrs. W. A. Helmkey)

- 4 eggs
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ lb. figs
- $\frac{1}{2}$ cup candied orange peel
- $\frac{1}{2}$ cup nuts (chopped)
- $\frac{1}{2}$ cup cracker crumbs
- 2 tablespoons water
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon vanilla
- 1 teaspoon baking powder.

Add sugar to egg yolks. Chop figs and orange peel. Mix with nuts and crumbs. Add water. Fold in egg mixture. Add salt and baking powder to egg whites. Fold in batter. Add vanilla. Pour in 9" greased pan with a removable bottom. Bake 35 minutes at 325 degrees. Serve with whipped cream.

BANBURY TARTS

(Mrs. P. Servage, Landis)

- 1 cup currants
- 1 cup brown sugar
- $\frac{1}{2}$ cup milk
- 1 egg
- 1 tablespoon butter.

Cook all together 10 minutes. Fill pastry lined tart tins with mixture. Bake in moderate oven until pastry is a delicate brown.

CHEESE TARTS

(Mrs. M. Keyes, Kindersley)

- 3 eggs (beaten)
- 1 cup white sugar
- 1 cup sweet milk
- 1 teaspoon vanilla
- 1 cup raisins
- Butter—size of an egg.

Makes $1\frac{1}{2}$ dozen large tarts.

MAIDS OF HONOUR

(Mrs. R. Miller, Elstow)

- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup butter
- 2 eggs
- 2 cups flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt.

Cream butter and sugar, add eggs. Sift baking powder and salt with flour. Form into balls and press into muffin tins. Make hole in centre and fill with filling:

- $1\frac{1}{2}$ cups raspberry jam
- $\frac{1}{2}$ cup chopped almonds.

Bake in quick oven for 10 minutes. Top with whipped cream when cold.

PINCH TARTS

(Edythe Brown, Readlyn)

- 2 cups flour
- 2 tablespoons sugar
- $\frac{1}{4}$ teaspoon salt
- 2 teaspoons baking powder
- 1 cup butter or lard.

Crumble as for pie crust. Add:

- 1 egg
- $\frac{1}{4}$ cup milk
- 1 teaspoon vanilla.

Roll, cut in squares, put in patty tins, fill with jam and pinch tops.

BUTTER TARTS

(Amy Mitchell, Slater Butte)

- 1 egg
- 1 cup brown sugar
- 1 cup currants
- Butter—size of walnut
- Flavoring
- 1 cup dates.

Beat well, drop into lined patty tins. Bake in quick oven.

SOUR CREAM TARTS

(Mrs. Albert Grenkle, Landis)

- 1 cup sour cream
- 1 cup sugar
- 3 egg yolks
- 1 cup raisins
- 1 teaspoon cloves.

Cook in double boiler. Fill tart shells. Use white of eggs for meringue.

CHEESE STRAWS

(Mrs. Frank Jones, Saskatoon)

- 4 tablespoons lard
- 1 cup flour
- Ice cold water.

Roll thinly and grate cheese over with pepper and salt. Fold and roll again. Cut into strips and slightly twist. Bake in hot oven.

BUTTER TARTS

(Mrs. Cecilia Hannef, Barford)

- 2 eggs
- 2 cups raisins and nuts
- 2 cups brown sugar
- 2 tablespoons milk
- 1 tablespoon butter
- Vanilla.

Beat eggs, add sugar, butter, vanilla fruit and milk. Line tart tins with uncooked pastry, place a teaspoon of mixture in each tin and bake in hot oven for 15 minutes.

SWEET PASTRY

(Mrs. E. Hunt, Wilcox)

- 4 tablespoons butter
- 1 tablespoon sugar
- 1 tablespoon flour
- 1 egg yolk
- $\frac{1}{4}$ teaspoon salt.

Cream butter and sugar and add egg yolk. Sift the flour and salt and work this into first part. Mix lightly, then press into a gem tin pressing the dough well up at the edges. Fill with a date filling and put a fancy top crust on, the same as a two crust pie and bake until crust is nicely browned.

RUM AND BUTTER TARTS

(Olive Taylor, Springwater)

- 1 cup brown sugar
- 4 tablespoons butter
- 2 tablespoons cream
- 1 egg
- 1 teaspoon rum flavoring
- 1 cup chopped raisins or currants.

Mix butter, sugar and cream; heat until butter melts. Remove and add the egg and flavoring. Scald the raisins and dry them. Chop them and place a teaspoon in the bottom of each tart shell. Cover with 1 tablespoon of mixture. Bake in hot oven for 10 minutes.

CAKES

"The chief pleasure in eating does not consist in costly seasoning or exquisite flavor, but in yourself."



PORK CAKE

(Mrs. Louise Lucas, Mazenod)
(Mrs. M. D. Holmes, Kenaston)

- 1 lb. fresh salt pork (chopped)
- ½ pint boiling water
- 1 cup molasses
- 2 cups brown sugar
- 3 eggs
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1 lb. raisins
- 1 lb. currants
- 1 lb. nuts
- 1 lb. dates
- Citron
- 2½ cups flour.

Sift soda, cinnamon, cloves, nutmeg together. Bake in slow oven for one and a half hours.

MINCEMEAT CAKE

(Mrs. G. R. Bickerton, Saskatoon)

- 1 packet mincemeat (compressed)
- 2 cups flour
- 2 teaspoons baking powder
- 2 eggs
- 4 ozs. shortening
- Salt
- 1 cup brown sugar
- Essence almonds
- Sweet milk.

Cream shortening and sugar. Add eggs. Sift flour, baking powder and salt. Add mincemeat broken in small pieces into the flour. Use enough milk to make a light cake dough or batter. Put in greased pan. Bake 30 minutes.

WAWOTA NEVER FAIL

(Mrs. W. H. Taylor, Wawota)

- 2 squares chocolate
- ½ cup butter (melted)
- 2 eggs
- 1 cup white sugar
- ½ cup milk
- 2 teaspoons baking powder
- Flour.

JUBILEE CAKE

(Mrs. P. Servage, Landis)

- 1 tin sweetened condensed milk
- 2 cups dates (chopped)
- 1 cup raisins (chopped)
- 1 cup currants
- 2 cups broken nuts
- 1 cup peel and glazed pineapple
- 2 cups marshmallows (cut)
- 4 tablespoons cherries
- 4 cups graham wafers (rolled)
- 1 teaspoon nutmeg, cloves, cinnamon
- ½ teaspoon salt.

Mix dry ingredients. Add milk and knead thoroughly. Pack in tin lined with wax paper. Let stand two or three weeks.

MOLASSES CAKE

(Mrs. George Orbell, Rocanville)

- 1 cup butter or lard
- 1 cup sugar
- 1 cup hot water
- 1 cup molasses
- 4 cups flour
- 1 teaspoon soda
- 1 cup chopped figs or raisins or dates
- 1 teaspoon each of cinnamon, cloves, and allspice.

Bake in loaf tin or round basin with buttered paper for one hour with a slow oven.

CANDY CAKE

(Mrs. Robert Jary, Kerrobert)

- ½ cup butter
- 1 cup brown sugar
- 2 cups oatmeal
- ½ teaspoon soda
- 1 teaspoon vanilla.

Boil butter and brown sugar for three minutes. Take from stove and add the other ingredients. Nuts and dates may be used. Bake 10 minutes.

SOUR DOUGH

(Mrs. Z. Haight, Keeler)

Start with warm potato water and a few mashed potatoes, add $\frac{1}{2}$ cup sugar, and a yeast cake. Stir till light. Let sour by keeping in warm place. Use as sour or buttermilk, never using all your dough and replacing with more potato water but no more sugar or yeast after first making. When well soured it can be kept in a cool place, it must be sour, but not rancid. Smells yeasty.

Brown Bread

- 2 cups graham flour or
- 1 cup graham flour and 1
cup of Sunny Boy cereal
- 1 cup flour
- 2 teaspoons soda
- 1 teaspoon salt
- 2 tablespoons molasses
- 1 cup sour dough.

Sift soda and salt with flour. Mix well. Bake in covered casserole for 45 minutes. Uncover and dry off.

Chocolate Cake

- 1 $\frac{1}{2}$ cups flour
- 1 teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- 3 tablespoons cocoa
- $\frac{1}{4}$ cup butter
- 1 cup sugar
- 2 eggs
- 1 cup sour dough.

Cream butter and sugar. Sift together flour, soda, salt, and cocoa. Mix all well. Bake in quick oven.

Cup Cakes

- 1 cup sugar
- $\frac{1}{3}$ cup butter
- 1 egg
- 2 cups flour
- 1 teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- 1 cup sour dough
- Flavoring or spices.

Currants and raisins or nuts may be added. Bake in gem pans.

Burnt Sugar Cake

Caramel

- 1 cup sugar.

Put in iron frying pan and brown well. Add water and boil till all sugar is dissolved. Bottle and keep for use.

Cake

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 2 eggs
- 2 cups flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup caramel
- 1 teaspoon vanilla.

Cream butter and sugar. Sift flour, baking powder and salt. Fill cup of caramel with water. Bake in hot oven.

Icing

- 1 cup icing sugar
- Caramel
- Melted butter.

Mix. Cover cake. If baked in layers put icing between and on top.

STRAWBERRY SHORTCAKE

(Mrs. H. R. Lester, Stone)

- 4 cups flour
- 2 teaspoons cream of tartar
- 1 teaspoon soda
- 1 tablespoon sugar
- 1 teaspoon salt
- $\frac{1}{2}$ cup butter
- 1 egg
- 1 cup milk.

Sift together the flour, cream of tartar, soda, sugar, and salt. Rub the butter into the dry ingredients. Beat the egg and add the milk. Stir lightly and quickly into the prepared flour. Roll in two sheets $\frac{1}{2}$ inch thick, laying one sheet on top of the other. Bake in hot oven. While hot separate layers and spread with chopped strawberries and sugar between layers and over top.

WHITE CAKE

(Mrs. Hodge, Elstow)

- 3 eggs
- 4 tablespoons cold water
- 1 cup white sugar (scant)
- 1 cup flour
- 2 teaspoons baking powder.

Beat eggs, then beat in sugar, then add cold water. Sift flour, baking powder, and salt 3 times. Beat flour in slowly. Put in greased angel food tin. The batter is very thin. Cook in slow oven half hour.

POUND CAKE

(Mrs. Harry Grant, Craik)

- 1 cup butter
- 1½ cups white sugar
- ¾ cup cold water
- ½ teaspoon soda in water
- 3 cups flour
- 1 teaspoon cream of tartar
- 3 eggs
- 2 teaspoons lemon extract.

Cream butter and sugar. Mix cream of tartar in flour. Mix all and bake in funnel pan.

PRINCE OF WALES CAKE

(Mrs. H. E. Graves, Landis)

Black Part

- 1 cup brown sugar
- ½ cup butter
- 2 cups flour
- 1 cup chopped raisins
- 1 teaspoon soda
- 1 tablespoon molasses
- 3 egg yolks
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- ½ cup sour milk.

White Part

- 1 cup flour
- ½ cup corn starch
- ½ cup sweet milk
- ½ cup butter
- 1 cup sugar
- 2 teaspoons baking powder
- 3 egg whites
- Flavoring.

Bake in four layers. Put together with jam or icing.

SPANISH CAKE

(Mrs. C. T. Gooding, Saskatoon)

- ½ cup butter
- 2 eggs
- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ½ cup milk.

Cook in moderate oven. Cool 10 minutes. Mix:

- 5 tablespoons melted butter
- 5 tablespoons brown sugar
- 2 tablespoons cream
- 1 cup cocoanut.

Put on cake and put back in oven until brown.

CREAM SPICE CAKE

(Mrs. John Reilly, Readlyn)

- 2 cups brown sugar
- 2 cups flour
- ½ cup butter
- 1 cup sour cream
- 1 teaspoon soda
- Yolks of 5 eggs or 3 whole eggs
- 2 teaspoons cloves
- 3 teaspoons allspice
- 2 teaspoons cinnamon
- Little ginger and nutmeg.

2-EGG SPONGE CAKE

(Mrs. H. H. Kemper, Stone)

- 2 eggs
- ½ cup sugar
- 1 cup flour
- 1 teaspoon baking powder
- Salt
- ½ cup milk or water
- Flavor.

Beat eggs with dover beater, add sugar and beat again. Add liquid alternately with flour which has the powder (baking) and salt. Add extract and bake in moderate oven.

MACAROON CAKE

(Mrs. B. H. Moore, Rouleau)

- ½ cup butter (scant)
- 3 eggs
- Pinch of salt
- Heaping cup sugar
- Heaping teaspoon baking powder
- 1 cup flour
- ½ cup milk
- 1 teaspoon vanilla
- 1 cup cocoanut.

Beat egg yolks, add ½ cup of the sugar, and milk. Add baking powder sifted with flour, then beat in the softened butter. Put in pan. Beat egg whites, add other ½ cup of sugar and cup of cocoanut. Spread on top of mixture and bake for 30 minutes.

RASPBERRY CAKE

(Mrs. C. E. Ames, Milestone)

- ¾ cup brown sugar
- ¾ cup butter
- 2 eggs
- 1 cup canned raspberries
- 1½ cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder.

DATE CAKE

(Margaret Olsen, Estevan)

- 1 $\frac{1}{4}$ cups sugar
- 1 cup dates
- 1 teaspoon soda
- 1 cup boiling water
- 1 big tablespoon butter
- 2 eggs
- 1 $\frac{1}{2}$ cups flour
- 1 teaspoon vanilla
- Salt
- $\frac{1}{2}$ cup walnuts.

Sprinkle soda on dates, add boiling water and cool. Cream sugar and butter and add eggs. Mix nuts and salt with flour. Mix all together. Bake one hour in slow oven.

YELLOW ANGEL CAKE

(Mrs. F. Germshied, Handel)

- 5 eggs
- $\frac{1}{2}$ cup water
- 1 $\frac{1}{2}$ cups sugar
- 1 $\frac{1}{2}$ cups flour
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon cream of tartar.

Beat yolks of eggs until thick, add water, beat for four minutes. Add sugar, continue beating. Add flour, baking powder and salt sifted together. Add vanilla. Beat eggs stiff, add cream of tartar when foamy. Fold into first batter. Bake in ungreased pan in slow oven.

BRAZIL NUT CHOCOLATE ROLL

(Mrs. A. Angolopoulos, Landis)

- 4 eggs
- $\frac{3}{4}$ cup cake flour
- $\frac{3}{4}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ cup ground brazil nuts
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup confectioners sugar
- $\frac{1}{4}$ teaspoon salt.

Beat eggs, add sugar gradually until mixture becomes thick and light color. Sift flour with baking powder and salt, and fold into egg mixture. Pour into pan. Bake in hot oven 15 minutes. Turn from pan at once out on waxed paper covered with the confectioners sugar and ground nuts. On the other side spread with the brazel nut filling. Roll. Wrap in paper and cool on a rack.

CHOCOLATE CAKE

(Mrs. R. F. Frank, Star, Alberta)

- $\frac{3}{4}$ cup sugar
- 1 cup flour
- 3 tablespoons cocoa in
- 1 cup sweet or sour cream
- 1 teaspoon soda
- 2 eggs.

Stir and beat, if too thick add more cream.

Chocolate Brazil Nut Filling

- 2 squares chocolate
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ cup milk
- 1 tablespoon butter
- 4 tablespoons flour
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup brazil nuts.

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat until well blended. Add a small amount of the chocolate to flour which has been sifted with the sugar. Add brazil nuts and spread on cake.

RAISIN CAKE

(Mrs. W. S. Fawell, Girvin)

- $\frac{2}{3}$ cup sugar
- $\frac{1}{3}$ cup butter
- 1 egg
- 1 cup boiled raisins
- 1 cup water (off raisins)
- 1 $\frac{1}{2}$ cups flour
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon soda.

Cream butter and sugar. Add egg and beat well. Then add boiled raisins and water. Sift salt, soda and flour together. Then add to mixture.

How to Prepare Raisins

Put 1 cup raisins in a dish with 1 $\frac{1}{2}$ cups water. Let boil until one cup remains.

TUTTI FRUITTI CAKE

(Mrs. J. McCechnie, Tuffnell)

- 1 cup sugar
- Salt
- Shortening—size of egg
- 1 cup sour milk
- 2 squares chocolate
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup nut meats
- $\frac{1}{2}$ cup chopped dates
- 1 $\frac{1}{2}$ cups sifted flour
- 1 teaspoon soda dissolved in
- 1 tablespoon vinegar.

Mix as given above and bake in a moderate oven.

BLITZ TORTE

(Mrs. T. M. Marugg, Chicago, Ill.)

- 1/4 cup butter
- 1/2 cup white sugar
- 1 cup flour
- 2 teaspoons baking powder
- 1/4 cup milk
- 1 teaspoon vanilla
- Salt
- 4 egg yolks.

Cream butter and sugar. Add yolks of eggs and vanilla. Mix flour and baking powder and add to first mixture with milk. Spread in two shallow pans and cover with:

- 4 egg whites (beaten stiff)
- 3/4 cup sugar.

Sprinkle with cocoanut and bake in moderate oven for half hour.

Filling

Mix 1/4 cup sugar with 1 tablespoon corn starch. Pour 1 cup milk (scald) over it. Add 1 beaten egg and a little salt and lemon flavoring. Cook until it stiffens. When cake is baked, place one layer on plate meringue side down. Then add filling. Place other layer meringue side up.

JERSEY LILLY CAKE

(Mrs. Mycroft, Elstow)

- 2 eggs (beaten light)
- 1 cup sugar
- 1 cup chopped raisins
- 3/4 cup butter
- 1 cup sweet milk
- 1/2 lemon peel
- 1 teaspoon vanilla
- 2 cups flour
- 3 teaspoons baking powder.

Bake in moderate oven.

SPONGE CAKE

(Mrs. W. Moscrip, Major)
(Mabel Hilstram, Estevan)

- 5 egg yolks
 - Salt
 - 5 teaspoons cold water
 - 1 1/2 cups sifted sugar
 - 1/2 cup boiling water
 - 1 teaspoon baking powder
 - 1 1/2 cups flour
 - 5 egg whites
 - 1/2 teaspoon cream of tartar
- Flavoring.

Beat egg yolks and salt and cold water. Add sugar, boiling water. Beat 5 minutes with egg beater. Sift and stir into mixture the flour, baking powder. Fold in the beaten egg whites with the cream of tartar and flavoring.

HERMIT CAKE

(Mrs. A. Reid, Tuffnell)

- 1 1/2 cups brown sugar
- 1 cup butter
- 3 eggs
- 2 1/2 cups flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1 lb. walnuts
- 1 lb. dates.

Cream butter and sugar. Bake as fruit cake.

YELLOW ANGEL FOOD

(Mrs. L. Humbert, Wilcox)

- 1 3/4 cups flour
- 1/4 teaspoon salt
- 1 1/4 cups sugar
- 12 egg yolks
- 3/4 cup hot water
- 2 teaspoons baking powder.

Pour hot water and salt on eggs and beat with egg beater. Add sugar and flavoring. Add flour and baking powder. Bake 45 minutes.

IMPERIAL LAYER CAKE

(Mrs. J. Sample, Landis)

- 2 1/2 cups Swansdown flour
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup butter
- 1 1/3 cups sugar
- 1 cup milk
- 1 teaspoon vanilla
- 3 egg whites (beaten).

Cream butter and sugar. Add flour, baking powder, salt, alternate with milk. Fold in egg whites. Bake.

BANANA CAKE

(Mrs. Steve Sigmeth, Bethune)
(Mrs. H. C. Moritz, Olds, Alberta)

- 1 1/2 bananas (mashed)
- 1/2 cup butter
- 1 cup sugar
- 3 eggs
- 1/4 cup sour milk
- 1/2 cup walnuts
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1/2 teaspoon salt.

Cream butter and sugar, add banana, well-beaten yolks. Sift flour three times with baking powder and salt. Add sour milk with soda to the cream mixture. Fold in beaten egg whites. Bake from 50 to 60 minutes in moderate oven.

NUT CAKE

(Mrs. C. Mullett, Wilkie)

- 2 eggs
- 1 cup white sugar
- $\frac{1}{2}$ cup butter
- 1 teaspoon lemon extract
- 1 teaspoon soda
- 1 cup sour milk
- 2 cups flour
- $\frac{1}{2}$ cup walnuts
- 1 cup raisins.

Dissolve soda in sour milk. Bake in moderate oven.

Icing

Crush $\frac{1}{2}$ banana with 1 tablespoon butter. Add icing sugar.

ORANGE CAKE

(Mrs. Walter Miller, Spy Hill)

- 1 $\frac{1}{4}$ cups brown sugar
- $\frac{3}{4}$ cup butter
- 2 eggs
- $\frac{3}{4}$ cup sour cream
- 1 orange
- 1 cup raisins
- 1 teaspoon soda
- 2 cups flour.

Put orange and raisins through food chopper. Dissolve soda in boiling water. Save 1 tablespoon chopped orange and raisins for icing. Bake 30 minutes.

STRAWBERRY SHORTCAKE

(Mrs. L. Koch, Estevan)

- 2 cups flour
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons sugar for cake
- $\frac{1}{4}$ cup butter
- $\frac{7}{8}$ cup milk
- 4 cups strawberries
- 1 cup of sugar on berries.

Sift the flour, baking powder and salt together. Add sugar and mix well. Work in butter with fingers. Add milk gradually. Put on board, divide into two parts and roll out to fit the cake tin, using the least possible flour to roll. Put one part on tin, spread lightly with melted butter, then place the other part on top. Bake 20 minutes in hot oven. When baked the two parts will separate easily without cutting. Wash berries slightly, sweeten and place between the cakes. If desired cover with whipped cream.

FEATHER SPICE CAKE

(May Schnedar, Lydden)

- 1 $\frac{3}{4}$ cups sifted flour
- 2 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon grated nutmeg
- $\frac{1}{4}$ teaspoon cloves, allspice, ginger
- 8 tablespoons butter
- 1 cup sugar
- 2 eggs
- $\frac{3}{8}$ cup milk.

Cream butter and sugar. Add beaten eggs. Sift in flour, baking powder, salt, and spices—alternate with milk. Turn into greased and floured 8 inch square pan and bake in moderate oven 350 degrees, about 45 minutes.

KING EDWARD CAKE

(Mrs. Ed. Phenale, Ardrossan, Alberta)

- $\frac{1}{2}$ cup butter
- 1 cup brown sugar
- 3 eggs (well beaten)
- 2 cups flour
- $\frac{1}{2}$ cup sour milk
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 2 tablespoons molasses
- 1 cup raisins (boiled in hot water).

Mix as usual. Put raisins in last of all.

WHITE CAKE

(Mrs. A. C. Weir, Aberdeen)

- $\frac{1}{2}$ cup butter
- 1 $\frac{1}{2}$ cups white sugar
- 1 cup milk
- 2 cups pastry flour
- 3 teaspoons baking powder
- Salt.

Fold in 4 egg whites beaten light but not dry. Bake in slow oven.

OLD-FASHIONED GINGER BREAD

(Mrs. John H. Smith, Milestone)

- 1 cup molasses
- 1 teaspoon soda beaten into it
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup milk
- 1 egg
- 1 teaspoon ginger
- 2 cups flour.

Bake in gem pans.

LAZY DAISY

(Mrs. P. Holloway, Regina)

- $\frac{1}{3}$ cup Crisco or shortening
- $1\frac{1}{2}$ cups flour
- 1 cup white sugar
- 2 eggs—keep 1 white for top
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons milk
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon lemon.

Mix and put in pan.

Icing

- 1 egg white (beaten stiff)
- 1 cup brown sugar
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{3}{8}$ cup cocoanut.

Place on top of cake and bake in a slow oven.

MOCHA CAKE

(Mrs. Lewis C. Smith, Marchwell)

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup milk
- 2 eggs
- 2 cups flour
- 2 teaspoons baking powder.

Spread in square pan. Bake. Cut in squares. Cover with almond icing and roll in nuts.

TWIN JELLY ROLL

(Jessie Chase, Milestone)

- 2 cups flour
- $1\frac{1}{2}$ cups sugar
- 8 eggs (beaten separately)
- $\frac{3}{4}$ cup water
- $\frac{3}{4}$ teaspoon salt
- Flavoring
- 1 tablespoon butter (melted)
- 2 tablespoons sugar and
- 2 tablespoons cocoa for half of batter.

Beat yolks until lemon color, add sugar slowly. Alternately add flour and water. Salt the whites and beat until light, fold in. Fold in butter and flavor. Separate into two batters, one half add the cocoa and sugar. Pour into two pans of equal size, bake in moderately slow oven, for about 15 minutes. Cut around edges and turn out on sugared cloth. Spread with any desired jam, thickly. Roll. Serve in wafer-thin slices, chocolate on top of white as twins.

DAFFODIL CAKE

(Mrs. A. Tosh, Valley Centre)

Yellow Part

- 6 egg yolks
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ cup sugar
- 2 tablespoons cold water
- Salt
- 1 teaspoon baking powder.

Beat well.

White Part

- 6 egg whites
- $\frac{1}{2}$ cup sugar
- Salt
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon cream of tartar
- $\frac{1}{2}$ cup flour.

Beat egg whites stiff and fold in sugar, salt, vanilla, cream of tartar, flour. Put white part in pan first and pour yellow part on top. Bake.

SWANSDOWN STANDARD WHITE CAKE

(Hazel Strickland, Milestone)

Measure 2 cups sifted Swansdown cake flour. Add 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt and sift together three times. Cream $\frac{1}{2}$ cup butter or other shortening thoroughly. Add 1 cup sugar gradually, cream till light and fluffy. Add flour alternately with $\frac{3}{8}$ cup of milk, a small amount at a time, beating after each addition till smooth. Add 1 teaspoon vanilla. Beat 3 egg whites until stiff; fold quickly but thoroughly into mixture. Bake in moderate oven.

SWANSDOWN DEVILS FOOD

(Hazel Strickland, Milestone)

Measure 2 cups sifted Swansdown cake flour. Add 1 teaspoon soda and sift together three times. Cream $\frac{1}{2}$ cup butter thoroughly, add $1\frac{1}{4}$ cups firmly packed brown sugar gradually, creaming till light and fluffy, add 2 unbeaten eggs, one at a time, beating each addition well. Add 3 squares of Bakers' unsweetened chocolate melted. Blend. Add flour alternately with 1 cup milk in small amounts, beating well after each addition. Add 1 teaspoon vanilla. Bake in moderate oven.

SILVER CAKE

(Mrs. W. Nichol, Trossachs)

- 1 cup butter
- 2 cups sugar
- 4 cups flour
- 4 teaspoons baking powder
- 1½ cups milk
- 6 egg whites (beaten)
- ¼ teaspoon salt
- 1 teaspoon vanilla.

Cream butter and 1 cup sugar. Sift flour, baking powder together and add alternately with milk, salt, egg whites, with 1 cup of sugar added. Bake 25 minutes.

HEAVENLY JAM CAKE

(Mrs. Leo Fowler, Major)

- 1½ cups of flour
- 1 cup butter
- 1 teaspoon baking powder
- 2 tablespoons milk
- 2 eggs
- Salt.

Spread this mixture on the bottom of a cake tin and cover with jam.

Top

- 1 cup sugar
- 2 eggs
- ½ teaspoon vanilla
- Butter—size of an egg
- 2 cups cocoanut.

Spread over the jam. Bake 20 minutes.

VALENTINE CAKE

(Mrs. Fred B. Carscallen, Napanee, Ont.)

- 2 cups sifted pastry flour
- 2½ teaspoons baking powder
- ½ teaspoon salt
- 4 tablespoons butter
- 4 tablespoons shortening
- 1 cup fine granulated sugar
- ¾ cup milk
- ¾ teaspoon vanilla and almond
- 3 beaten egg whites.

Sift flour, baking powder, salt three times. Cream butter, shortening, and sugar. Add milk alternately with flour mixture. Bake in two layers in 350 degree oven for 30 minutes. Ice with pink icing and sprinkle with cocoanut.

WONDER CAKE

(Mrs. A. Tosh, Valley Centre)

- ½ cup butter
- ½ teaspoon salt
- 1 cup sugar
- 1 teaspoon cinnamon
- 1 can tomato soup
- 1 teaspoon cloves
- 2 cups flour
- 1 teaspoon nutmeg
- 2 cups raisins
- ½ cup walnuts.

Put soup in dish, add soda and mix well. Cream butter and sugar. Mix with soup then add flour, and spices. Bake in loaf tin one hour.

QUEEN OF DARK CAKES

(Mrs. F. H. Day, Osler)

- 2 cups brown sugar
- ½ cup butter
- ½ cup sour milk
- 1 teaspoon soda
- 2 small cups flour
- 2 eggs
- ½ cup unsweetened chocolate.

Shave up chocolate, add ½ cup strong coffee and boil one or two minutes. Let cool before mixing in cake. Add ½ cup each of raisins and walnuts.

MILWAUKEE CAKE

(Mrs. O. W. Richardt, Nutana)

- ½ cup sugar
- 1 tablespoon butter
- 4 egg yolks
- 9 tablespoons milk
- 1 cup flour
- 1 teaspoon baking powder.

Mix and spread in shallow cake pan. Then beat 4 whites very stiff. Add 1 cup sugar gradually and spread over top of dough in pan. Sprinkle with chopped nuts or cocoanut and bake one hour.

MAPLE NUT CAKE

(Mrs. A. D. Clark, Biggar)

- ½ cup butter
- 1½ cups brown sugar
- 2 or 3 eggs
- ¾ cup milk
- 2¼ cups Swansdown flour
- 3 teaspoons baking powder
- 1 cup chopped walnuts
- 1 teaspoon maple flavoring.

Bake in layers or in angel cake pan, in moderate oven for 45 minutes.

POPPY SEED CAKE

(Mrs. A. G. Hamm, Saskatoon)

$\frac{3}{4}$ or $\frac{1}{2}$ cup poppy seed soaked in 1 cup milk. Cream $\frac{3}{4}$ cup butter or shortening, add $1\frac{1}{2}$ cup sugar, seed and milk. Sift 2 cups flour and 2 teaspoons baking powder. Add flour and vanilla. Lastly add 4 beaten egg whites. Bake slowly about 30 minutes.

Icing

$1\frac{1}{2}$ cups brown sugar
3 tablespoons water.

Boil till it hairs. Beat 2 egg whites, pour syrup over eggs and beat till fluffy. Vanilla.

RAISIN LAYER CAKE

(Mrs. Leng, Ruddell)

1 cup brown sugar
 $\frac{1}{2}$ cup butter
3 eggs
 $\frac{1}{2}$ cup sour milk
 $1\frac{1}{2}$ cups flour
1 teaspoon soda
2 cups chopped raisins
Spices to suit the taste.

Icing

1 egg
1 cup brown sugar
1 cup chopped walnuts
Butter—size of an egg.

Boil five minutes stirring constantly. Flavor with vanilla.

CRUMB CAKE

(Mrs. Robert Beattie, Shamrock)

(Mrs. James McCaig, Saskatoon)

2 cups flour
1 cup white sugar
 $\frac{3}{4}$ cup butter.

Rub to crumbs and take out $\frac{1}{2}$ cup. Mix the rest with:

2 teaspoons mixed spices
1 cup raisins
1 cup currants
Dates
1 teaspoon soda
1 egg
1 cup sour milk (buttermilk).

Sprinkle dry crumbs on top of cake. Bake in moderate oven about one hour.

ANGEL CAKE

(Mrs. A. J. Macauley, Waseca)

(Mrs. Jim Collings, Kindersley)

1 cup egg whites, plus 1 extra egg
Pinch of salt
1 teaspoon cream of tartar
 $1\frac{1}{2}$ cups sugar
1 cup flour
 $\frac{1}{2}$ teaspoon baking powder
1 teaspoon vanilla
1 teaspoon almond extract.

Add salt to egg whites, beat until foamy. Add cream of tartar, continue beating until eggs are stiff. Fold in the sugar lightly. Fold in flour (which has been sifted with baking powder five times). Stir in flavoring very lightly. If gas or electric stove is used, put cake in cold oven and let heat gradually to 300 degrees F. Let cook 50 minutes. Or cook cake in moderate oven. At end of time invert pan and let stand until cold.

WHIPPED CREAM CAKE

(Mrs. Jack Shaw, Regina)

1 cup whipped cream (sweet)
2 eggs
1 cup sugar
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
 $1\frac{1}{2}$ cups flour whipped in
2 teaspoons baking powder.

Whip cream, add eggs and whip until very light. Whip in sugar and salt. Add flavoring. Fold in flour to which baking powder has been added. Bake in angel food tin in rather quick oven for 25 minutes.

SNOW CAKE

(Mrs. E. Skog, Landis)

$\frac{1}{2}$ cup butter
2 cups sugar
1 teaspoon vanilla
 $\frac{3}{4}$ cup milk
3 teaspoons baking powder
 $3\frac{1}{2}$ cups sifted flour
 $\frac{1}{4}$ teaspoon salt
6 egg whites (beaten)

Cream butter and 1 cup of sugar. Add flavoring. Sift in flour, salt and baking powder. Add 1 cup of sugar to egg whites and fold in. Bake in a greased pan in a moderate oven for one hour.

SOUR CREAM CAKE

(Mrs. A. Erickson, Estevan)

- 3 eggs
- 1¼ cups sugar
- ½ teaspoon soda
- 1 cup sour cream
- ½ cup cocoa
- 1½ teaspoons baking powder
- 1½ cups flour
- ½ teaspoon salt
- 1 teaspoon vanilla
- ½ cup hot water.

Dissolve soda and cocoa in hot water. Beat eggs. Add sugar, hot water and sour cream, dry ingredients. Bake in a moderate oven for half hour.

COCOANUT CAKE

(Mrs. R. Plewes, Spy Hill)

- 1 cup sugar
- ½ cup butter
- 2 cups flour
- 2½ teaspoons baking powder
- ¾ cup milk
- ½ cup cocoanut
- 3 eggs (beaten separately).

Soak cocoanut in milk one hour then squeeze dry. Cream butter and sugar, add yolks of eggs, and beat well. Sift baking powder with flour and add. Fold in the egg whites and cocoanut. Bake in hot oven.

PRUNE CAKE

(Elizabeth Josuttis, Paradise Hill)

- ½ cup shortening
- 1 cup sugar
- 3 eggs
- 2¼ cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1 cup sour milk
- 1 cup stewed prunes (stoned and chopped).

Cream the shortening and add the sugar gradually. Add the well-beaten eggs. Sift the flour once before measuring. Sift the flour, soda, baking powder, salt, and spices together three times, and add alternately with sour cream. Add the prunes. Pour into well-greased and floured 8-inch square pan. Bake 30 to 40 minutes in moderate oven (375 degrees). The same cake is good if 1 cup stewed raisins are used instead of stewed prunes.

DELIGHT GINGERBREAD

(Mrs. F. G. Moore, Aberdeen)

- 2 cups flour
- ½ teaspoon salt
- 1 cup sugar
- ½ cup butter
- ½ teaspoon ginger
- ½ teaspoon cinnamon.

Mix in bowl as for pie crust. Take out ½ cup of mixture for top, now add:

- 1 cup sour milk
- 1 egg
- 2 tablespoons molasses
- 1 teaspoon soda.

Beat well, and turn in pan and sprinkle ½ cup of mixture on top and bake.

SOFT GINGERBREAD

(Mrs. Joe Hartley, Keeler)

- 3 cups flour
- ½ cup milk
- ½ cup lard
- 1½ cups molasses
- 1 teaspoon soda
- 2 eggs
- 1 tablespoon ginger.

Mix well and bake in hot oven three-quarters of an hour.

SOFT GINGERBREAD

(Mrs. W. Caswell, Okla.)

- 1 egg
- ½ cup sugar
- ½ cup molasses
- ¾ teaspoons soda
- 1 cup sour milk
- 1½ cups flour
- 1 teaspoon each of ginger, cinnamon, nutmeg
- ¼ teaspoon salt
- ¼ cup butter.

Mix in given order and bake as a cake or in muffin tins. Currants if desired.

PRUNE CAKE

(Mrs. F. G. Moore, Aberdeen)

- 1 cup sugar
- 2 eggs
- ½ cup butter
- 1 cup chopped cooked prunes
- ¾ cup sour milk
- 1½ cups flour
- 1 teaspoon soda
- 1 teaspoon cinnamon.

RAISIN GINGERBREAD

(Mrs. J. L. Buckley, Regina)

- 2 cups flour
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{4}$ teaspoons soda
- 2 teaspoons ginger
- $\frac{1}{4}$ teaspoon cloves
- 1 teaspoon cinnamon
- $\frac{1}{2}$ cup seeded raisins
- 1 cup molasses
- $\frac{1}{2}$ cup sour milk
- $\frac{1}{3}$ cup shortening

Sift together flour, salt, soda and spices. Mix together molasses and sour milk and add the flour mixture. Beat well. Add shortening and raisins. Bake in square pan in moderate oven (350 degrees) about 25 minutes.

GLORIFIED GINGERBREAD

(Mrs. R. Miller, Elstow)

- 2 cups flour
- $\frac{1}{2}$ cup shortening
- 1 cup brown sugar
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon salt.

Rub to crumbs and take out $\frac{1}{2}$ cup, and add 1 egg, 2 tablespoons molasses, 1 cup buttermilk and 1 teaspoon soda, to remainder. Put in shallow greased tin, sprinkle $\frac{1}{2}$ cup of crumbs over top and bake 20 to 30 minutes in moderate oven.

CHOCOLATE LAYER CAKE

(Mrs. J. C. Montelith, Weyburn)

- $\frac{1}{2}$ cup butter
- 1 cup fine white sugar
- 2 eggs
- $\frac{1}{4}$ teaspoon salt
- 1 cup milk
- 3 tablespoons cocoa
- $1\frac{1}{2}$ cups flour
- 1 teaspoon baking soda.

Cream butter and sugar. Mix flour and soda together. Boil cocoa and $\frac{1}{2}$ cup milk till it thickens, stirring constantly, cream butter, add sugar, then beaten eggs and salt, add cocoa mixture, milk and flour alternately. Bake in moderate oven.

PEPPER CAKE

(Mrs. George Goettler, Mortlach)

- 1 cup raisins (stoned)
- 1 cup table syrup
- 2 eggs
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup sugar
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon cinnamon, nutmeg, black pepper.

Bake 40 minutes.

CHOCOLATE CAKE

(Mrs. David Schnell, Aberdeen)

- 1 cup brown sugar
- $\frac{1}{2}$ cup butter
- 1 cup sour milk
- 2 teaspoons cocoa
- 1 cup dates
- 1 teaspoon vanilla
- 1 egg
- 1 teaspoon soda
- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cup walnuts.

Beat sugar and egg together and add butter melted. Dissolve soda in sour milk. Sift flour and cocoa together, and add both to first mixture, add vanilla and chopped dates and nuts. Bake in moderate oven for 40 minutes. Be sure to follow method of mixing cake. Dates and nuts may be eliminated.

DELICIOUS CAKE

(Mrs. O. I. Elgaen, Killam, Alberta)

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- $\frac{2}{3}$ cups milk
- 2 cups cake flour
- 3 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla
- 3 egg whites.

Cream butter and sugar, add salt and baking powder to the flour and sift three times. Add the flour to milk alternately to the creamed butter and sugar. Beating well between each addition, add extract. Fold in well-beaten egg whites and bake in loaf or two layers in a moderate oven.

APPLESAUCE CAKE (Eggless)

(Mrs. R. J. Smith, Marchwell)

- 2 cups sugar
- 1 cup lard or butter
- 2½ cups applesauce (unsweetened)
- 4 cups flour
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 3 teaspoons soda
- 2 cups stoned raisins.

COFFEE LAYER CAKE

(Mrs. W. S. Fawell, Girvin)

- 1 cup brown sugar
- ½ cup butter
- ½ cup molasses
- ½ cup cold coffee
- 1 teaspoon soda
- 2 cups flour
- 1 teaspoon baking powder
- 2 eggs
- Salt
- ½ teaspoon spices.

CHOCOLATE COFFEE CAKE

(Alice Cox, Biggar)
(Louise Neilson, Loreburn)

- 1 cup butter
- 1½ cups granulated sugar
- 3 egg yolks
- 2 cups flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 4 tablespoons cocoa or 3 squares chocolate
- 1 cup cold coffee
- 1 teaspoon vanilla
- 3 stiffly beaten egg whites
- 1 tablespoon vinegar.

Cream fat until light yellow, then add sugar and beat until fluffy. Separate egg whites and yolks. Beat yolks one at a time into sugar and fat. Beat a minute, add melted chocolate and beat. Add flour and beat. Add coffee and begin with flour then liquid ending with flour. Add vanilla and stiffly beaten egg whites. Cook in 350 degree oven for 45 minutes.

Frosting

- 1 egg yolk
- 4 tablespoons butter
- 2 cups icing sugar
- 1 tablespoon cocoa
- 2 tablespoons hot coffee
- Vanilla.

Mix well.

EXCELLENT COFFEE CAKE

(Mrs. O. I. Elgaaen, Killam, Alberta)

- 1 cup brown sugar
- 1 cup molasses
- ½ cup butter
- 1 cup strong coffee
- 1 egg
- 4 cups flour
- 1 teaspoon cloves
- 1 tablespoon cinnamon
- 2 lbs. raisins
- 2 lbs. currants
- ¼ citron
- 1 heaping teaspoon soda.

Soften butter, beat with sugar, add eggs, spices, molasses and coffee. Sift soda in flour. Fruit last. Bake one hour in moderate oven.

FUDGE CAKE

(Mrs. Archie D. Clark, Biggar)

- 1 cup sugar (white or brown)
- 2 tablespoons butter
- 1 egg
- 1 teaspoon soda
- 1½ cups sour milk
- 1½ cups flour
- ¼ cup boiling water
- Vanilla.

Filling

- 1 tablespoon cocoa
- ¾ cup sugar
- 1 tablespoon butter
- 1 tablespoon corn starch
- 1 cup hot water
- Vanilla.

BLACK DEVIL'S FOOD

(Mrs. Keith Campbell, Kindersley)

- ¾ cup Crisco
- 1½ cups sugar
- 3 eggs
- ¾ cup cocoa
- ½ cup hot water
- 2 teaspoons baking powder
- 1 cup sour milk
- ½ teaspoon soda
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon salt.

Blend Crisco, sugar and eggs. Beat cocoa in hot water and add to first mixture. Then add milk beaten with soda and flavoring. Stir in flour, salt and baking powder. Bake in moderate open 25 minutes.

JOHNNIE CAKE

(Jean Oddie, Milestone)

- 1 cup flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup corn meal
- $\frac{1}{2}$ cup sugar
- 1 cup sweet milk
- 1 egg

Small piece of butter.

Sift flour, baking powder, and salt. Add corn meal, sugar and melted butter. Add beaten egg. Beat. Bake 20 to 40 minutes.

RASPBERRY JAM CAKE

(Mrs. A. D. Gregory, Asquith)

- 2 cups flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup butter
- 1 egg
- 1 cup raspberry jam.

Sift the first four ingredients. Rub in the butter until the mixture is like fine meal. Then add the beaten egg and a few drops of cold water if mixture is too stiff. Press half of mixture into a pan about eight or ten inches square, add jam and cover with remainder of dough. The dough for the top may be rolled if desired and pierced with a fork.

PRIMROSE CHEESE CAKE

(Mrs. O. W. Richardt, Nutana)

- 1 cup flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons sugar
- 1 egg (well beaten)
- $\frac{1}{3}$ cup Primrose butter.

Sift dry ingredients, work in butter and moisten with beaten egg. Press dough into a deep 9-inch layer cake pan or pie pan. Bring the dough well up over the edge of the pan as for a pie crust. Then pour in this filling:

- $1\frac{1}{2}$ cups grated Primrose cheese
- 3 eggs
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ teaspoon nutmeg
- 2 cups scalded milk.

Mix together the eggs, cheese, sugar and spice. Add scalded milk and stir until cheese is melting. Bake until custard is set in moderate oven. Serve hot or cold.

PEANUT BUTTER CAKE

(Mrs. H. F. Klindt, Readlyn)

- 2 eggs
- 1 cup brown sugar
- 1 cup white sugar
- 1 cup peanut butter
- $\frac{1}{2}$ cup butter
- 1 cup sweet milk
- 3 teaspoons baking powder
- 3 cups flour.

Bake in loaf or layers and ice with caramel icing and sprinkle with $\frac{1}{2}$ cup crushed peanuts on top.

DATE AND ORANGE CAKE

(Mrs. S. Campbell, Regina)

- 1 egg
- $\frac{1}{2}$ cup butter
- 1 cup fine sugar
- $\frac{1}{2}$ cup chopped walnuts
- 1 cup chopped dates
- Grated rind of one orange
- 2 cups bread flour
- 1 teaspoon baking powder
- 1 cup sour milk
- 1 teaspoon baking soda dissolved in
- 1 tablespoon lukewarm water.

Sift flour before measuring. Cream shortening until smooth and almost white. Add one half sugar gradually, while beating between additions. Each portion of sugar must be dissolved in the butter before adding the next. Beat egg until thick and light, add remainder of sugar gradually, beating between additions. Combine egg and butter mixtures and beat until mass is light and fluffy, add dry ingredients alternately with liquid beginning and ending with flour.

Icing

Juice of one orange mixed with half cup granulated sugar.

SPONGE CAKE

(Mrs. John Knott, Livelong)

- 4 eggs
- 1 cup sugar
- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon lemon.

Separate eggs, beat yolks till very light, adding sugar gradually. Add flavoring, then fold in stiffly beaten whites. Sift flour and baking powder together six times. Add lightly to other mixture. Bake $\frac{1}{2}$ hour in moderate oven.

CHOCOLATE ORANGE MARBLE CAKE

(Mrs. A. Miller, Tuffnell)

- ½ cup butter or shortening
- 1½ cups white sugar
- Grated rind of 1 orange
- 2 tablespoons orange juice
- 2 egg yolks
- 2½ cups sifted flour
- 4 teaspoons baking powder
- Salt
- 1 cup milk
- Egg whites stiffly beaten
- 1 square unsweetened chocolate.

Cream sugar and butter, add orange rind and juice and egg yolks (beaten). Sift flour, baking powder, and salt, add alternately with milk. Fold in egg whites (beaten). Add chocolate to half of batter, drop alternately in loaf pan. Bake 40 to 60 minutes.

WHITE LAYER CAKE

(Mrs. Wm. Proudfoot, Riceville, Ont.)

- 2 cups sifted Swansdown flour
(if other flour is used 1¾ cups)
- 2 teaspoons baking powder
- ½ cup butter
- 1 cup sifted sugar
- ¾ cup milk
- 1 teaspoon orange flavoring
- 3 egg whites.

Sift flour once, measure and add baking powder and sift three times. Cream shortening thoroughly, add sugar gradually and cream together until light and fluffy. Add flour with milk a small amount at a time. Beat egg whites until stiff. Fold egg whites into mixture.

CREAM SPONGE CAKE

(Mrs. Frances S. Dodds, Yorkton)

- 1 cup whipping cream
- 2 eggs
- 1 cup sugar
- Vanilla
- 1 teaspoon salt
- 1½ cups flour
- 2 teaspoons baking powder.

Whip cream till it stands in peaks, add whipped eggs which have not been separated. Add vanilla, sugar, salt, beating well. Add flour, well sifted with baking powder. Bake in angel cake tin.

ORANGE CAKE

(Irene Hawkins, Glrvin)

- ¾ cup butter
- 1 cup white sugar
- ½ cup brown sugar
- 2 cups flour
- 3 eggs
- ½ teaspoon soda
- ¼ teaspoon cream of tartar
- 3 teaspoons baking powder
- ⅛ teaspoon salt
- Juice of one orange
- 1 teaspoon vanilla
- 1 cup sweet milk or cream.

Cream butter and sugar, add egg yolks one at a time, beating well after each addition. Sift flour, salt, baking powder, soda, cream of tartar three times. Mix alternately with milk. Bake in layers.

Filling

- 1 cup sugar
- 2½ tablespoons flour
- ¼ cup orange juice
- Grated rind of one orange
- 1 tablespoon lemon juice
- 1 egg.

Mix ingredients in order given. Cook until thick in double boiler.

JIFFY CREAM CAKE

(Mrs. C. J. Martin, Kindersley)

- 1½ cups flour
- 1 cup sugar
- ½ teaspoon salt
- 3 teaspoons baking powder.

Sift above all together. In the middle of bowl add:

- 3 unbeaten eggs
- 1 cup cream
- 1 teaspoon flavoring.

Beat thoroughly. Bake in fairly hot oven.

LEMON CAKE

(Mrs. Ion Orbell, Rocanville)

Beat 2 eggs until light, adding 1 cup of sugar gradually; add 1 cup sour cream, 1 tablespoon lemon juice and grated rind of ½ lemon. Mix and sift 2 cups flour, ½ teaspoon salt, ½ teaspoon soda, 1½ teaspoons baking powder. Combine with first mixture. Turn into buttered floured pans and bake ½ hour in moderately hot oven.

JELLY ROLL

(Mrs. L. Waldref, Saskatoon)

- 3 eggs
- 1 cup sugar
- 3 tablespoons water
- $\frac{1}{2}$ teaspoon lemon extract
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon baking powder
- 1 cup sifted flour.

Separate the eggs, beat yolks, light, gradually add sugar then water and flavoring. Beat well. Beat egg white stiff and fold into yolk mixture. Sift flour, baking powder and salt together and fold lightly into egg mixture. Bake in shallow pan lined with greased paper. Bake in oven 350 degrees for 20 to 25 minutes. When baked turn out on cloth and spread with jelly or jam and roll. Dust with powdered sugar and wrap in cloth or waxed paper until cold.

TART CAKE

(Mrs. Thos. J. Souster, Asquith)

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- 3 egg yolks
- 5 tablespoons milk
- 1 cup flour
- $1\frac{1}{2}$ teaspoons baking powder
- 1 teaspoon vanilla
- Salt.

Cream butter and sugar, beat in egg yolks, add milk then dry ingredients which have been sifted three times. Bake in two layer cake pans.

Filling

- 1 egg yolk
- $\frac{1}{2}$ cup sugar
- 2 teaspoons corn starch
- Salt
- $\frac{3}{4}$ cup milk
- 1 teaspoon butter
- 1 teaspoon vanilla.

Boil until thick. Beat egg whites very stiff with $\frac{1}{2}$ cup sugar. Spread filling on top of one layer then a little of the egg whites; place other layer on top and spread egg whites on top and sides. Cake may be slipped into the oven for a few seconds to brown.

CHOCOLATE CAKE

(Mrs. Victor Erickson, Mervin)
(Marjorie Thomson, Rocanville)

- $\frac{1}{4}$ cup butter
- 1 cup sugar
- 3 tablespoons cocoa
- $\frac{1}{4}$ cup hot water
- 2 eggs (save 1 white)
- 1 cup flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ cup milk
- 1 teaspoon vanilla.

Mix butter and sugar. Dissolve cocoa in hot water. Flour and milk are the last things to add.

Icing

- 1 egg white
- $\frac{1}{2}$ cup sugar
- Water.

PRIZE CAKE

(Mrs. Charles Sittler, Landis)

- $1\frac{1}{3}$ cups flour
- 2 egg yolks
- $\frac{3}{4}$ teaspoon baking soda
- 1 cup sifted flour
- $1\frac{1}{2}$ teaspoons cream of tartar
- $\frac{3}{4}$ cup milk
- $\frac{1}{3}$ cup melted butter
- 2 whole eggs
- Flavoring
- Salt.

Combine sifted flour, baking soda, cream of tartar, salt. Sift four times. Beat egg yolks and eggs together until thick. Add sugar gradually, beating constantly. Add flour and liquid alternately. Add melted butter and flavoring. Bake in moderate oven.

CHERRY CAKE

(Mrs. Helen Ward, Mortlach)

- $1\frac{1}{2}$ cups butter
- 1 cup sugar
- 1 cup brown sugar
- 5 eggs
- $\frac{1}{2}$ cup milk
- 2 lbs. raisins
- $\frac{1}{2}$ lb. candied cherries
- 1 cup mixed peel
- $4\frac{1}{2}$ cups flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla.

Bake slowly.

ANGEL DREAM CAKE

(Mrs. C. K. Campbell, Kindersley)

- ½ cup butter
- 2 cups flour
- 2 tablespoons granulated sugar.

Crumble the butter, flour and sugar together, then put into a good-sized pan and bake slowly for five minutes; next mix together:

- 3 cups brown sugar
- 1 cup cocoanut
- 1 cup chopped walnuts
- 3 eggs (beaten)
- 1 tablespoon flour
- 1 teaspoon baking powder.

Spread this mixture over first partially cooked mixture and return to oven. Bake slowly until set. When cold cover with thin white icing made with powdered sugar, milk, butter and vanilla. Cut in squares.

CHERRY CAKE

(Mrs. F. C. Borton, Macgregor, Man.)

- ½ lb. butter
- 1½ cups white sugar
- 3 eggs
- 3½ cups flour
- 2 teaspoons baking powder
- ¾ cup milk
- 2 cups bleached sultanas
- ¼ cup mixed peel
- 1 dessertspoon vanilla.
- ½ lb. cherries.

Bake one hour in a moderate oven.

COFFEE CAKE

(Mrs. A. Toeves, Livelong)

- 1 cake yeast
- ½ cup warm milk
- 1 tablespoon sugar
- 1½ cups flour
- ¼ teaspoon salt
- 1 cup milk (scalded and cooled)
- 1 beaten egg
- ½ cup sugar
- ½ cup butter
- ½ cup raisins
- 3 cups flour.

Crumble yeast in warm milk and add ½ cup warm milk and 1 tablespoon sugar. When bubbling, add flour, salt, milk. Let rise. Add egg, sugar, butter, raisins, and 3 cups of flour. Knead. Let rise double. Beat down. Put into greased pans 1½ inch thick. Let rise. Put sugar, cinnamon and cream.

DATE CAKE

(Mrs. Bill Kuhling, Star City)

- 1 cup brown sugar
- ½ cup butter
- 2 eggs
- ½ cup warm water
- 1½ cups flour
- 1 teaspoon soda
- 1 lb. dates (chopped)
- ½ cup walnuts
- 1 teaspoon vanilla.

Cream sugar, and butter. Add other ingredients. Bake in oven 400 degrees.

SMALL CHOCOLATE LOAF CAKE

(Mrs. L. Humbert, Wilcox)

- 1 cup sugar
- Butter—size of an egg
- 1 egg
- ½ cup chocolate
- 1½ cups flour
- 1 teaspoon soda
- Vanilla.

Wet chocolate or cocoa with boiling water. Fill cup with milk.

FUDGE CAKE

(Mrs. A. E. Jones, Milestone)
(Mrs. W. E. Graham, Livelong)

- ½ cup butter
- 1½ cups white sugar
- 2 eggs
- ½ cup sour milk
- 1¾ cups flour
- 1½ teaspoons cream of tartar
- ½ teaspoon salt
- ⅓ cup cocoa
- 1 teaspoon soda
- ¾ cup boiling water.

Cream butter and sugar. Melt chocolate (if it is used instead of cocoa) and add. Add eggs. Add sour milk. Add sifted together, flour, cream of tartar, salt, and cocoa. Add boiling water with the soda dissolved. Put into good-sized pan. Bake in brisk oven.

NUT LOAF

(Mrs. R. D. Metheral, Weyburn)

- 1 cup dates
- 1 cup walnuts
- 1 cup brown sugar
- 1 cup butter
- 1 teaspoon soda
- ½ cup boiling water
- 2 cups flour.

Dissolve soda in boiling water. Bake one hour.

ENGLISH CHERRY CAKE

(Mrs. Dockrill, Craik)

- 1 cup white sugar
- 1 cup butter
- 5 eggs
- 2½ cups flour
- 2 teaspoons baking powder
- Pinch of salt
- 2 tablespoons milk
- 1 cup sultana raisins
- 1 cup glazed cherries.

Mix sugar and butter thoroughly, add eggs unbeaten, one at a time, beat well. Add flour and baking powder, salt, then the milk and lastly the fruit. Sprinkle with white sugar after it has been placed in the pan. This cake is better after it is about a week old.

WALNUT CAKE

(Mrs. J. Jacobs, Milestone)

- 1½ cups sugar
- ½ cup butter
- 2 cups flour
- 2 teaspoons baking powder
- ½ cup water
- ¾ cup walnuts
- 3 egg whites
- 1 teaspoon vanilla.

POTATO FLOUR SPONGE CAKE

(Mrs. V. E. French, LaFleche)

- 5 eggs
- 1 cup sugar
- 1 teaspoon baking powder
- ½ cup potato flour
- 1 teaspoon vanilla.

Separate yolks and whites and beat each thoroughly then add half of the sugar to each and mix. Add remaining ingredients. Bake in moderate oven. Good as layer cake or jelly roll.

FRUIT JELLY CAKE

(Mrs. F. L. Green, Gilroy)

- 3 eggs
- 1½ cups sugar
- ½ cup butter
- 1 teaspoon each of nutmeg and cinnamon
- 1 teaspoon soda
- ½ cup sour milk
- 2 cups chopped raisins
- 2 cups flour

Boiled icing.

Bake in layers and put together with jelly.

SOUR CREAM COCOA CAKE

(Mrs. A. Park, Spring Valley)

- 1½ cups sugar
- Salt
- 3 eggs
- 1 cup sour cream
- 2 tablespoons cocoa
- 1 teaspoon vanilla
- 1½ cups flour
- 1 teaspoon soda.

BANANA CAKE

(Mrs. Will Bradley, Jr., Fenaghvale, Ont.)
(Mrs. M. C. Lanigan, Lydden)

- ½ cup butter (melted)
- 1 cup granulated sugar
- 2 eggs
- 4 tablespoons sour milk (or cream)
- 3 bananas (mashed)
- 1 teaspoon soda
- 2 cups flour
- 2 teaspoons baking powder
- Salt
- Vanilla.

Dissolve soda in a little hot water. Use a boiled icing, and nuts.

WHITE CAKE

(Mrs. R. A. Robinson, Regina)

- 3 cups Swansdown flour
- 3 teaspoons baking powder
- ¼ teaspoon salt
- ½ cup butter
- 1½ cups sugar
- ½ cup milk
- ½ cup cold water
- 1 teaspoon vanilla
- ¼ teaspoon almond extract
- 3 egg whites (beaten light).

Sift flour once and measure, then sift with baking powder and salt. Cream butter and add sugar gradually. Add sifted flour, baking powder, salt, alternately with milk and water mixed. Add flavoring and then egg whites. Bake 25 minutes in a moderate oven (375 degrees F.). Do not open door for 20 minutes.

Icing

Butter—size of a small egg and cream it, add icing sugar and a little milk, use your own discretion until you think you have enough icing for your cake. Add 1 teaspoon of vanilla and sprinkle top with burnt almonds.

IMPERIAL SUNSHINE CAKE

(Mrs. R. J. Curry, LaFleche)

- 1 cup sifted Co-op cake flour
- $\frac{3}{4}$ teaspoon cream of tartar
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup water
- 6 egg whites (beaten light)
- $\frac{1}{4}$ teaspoon salt added to egg whites
- 6 egg yolks (beaten light).

Sift flour once, measure and add cream of tartar, sift four times more. Boil sugar and water until it threads when dropped from spoon. Pour hot syrup in fine stream over egg whites, to which salt has been added. Beat constantly. Continue beating as mixture cools. When cold add egg yolks. Fold in flour gradually. Pour on greased pan and bake in slow oven 60 minutes.

APPLESAUCE CAKE

(Mrs. H. Ashton, Fort Saskatchewan, Alberta)
(Mrs. George Gossert, Landis)

- $1\frac{3}{4}$ cups sifted cake flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon and cloves
- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup nuts
- 1 cup hot applesauce (unsweetened)
- 1 teaspoon vanilla
- 1 teaspoon baking powder.

Cream butter, add sugar. Blend well, add beaten eggs, applesauce. Rub raisins with little flour. Add remaining ingredients. Bake one hour in 325 degrees F. oven.

BOILED SUGAR SPONGE CAKE

(Mrs. L. Waldref, Saskatoon)

- $1\frac{1}{2}$ cups white sugar
- 1 cup water
- 6 eggs (separate)
- Salt
- 1 cup Swansdown cake flour
- 1 teaspoon cream of tartar
- Vanilla.

Boil sugar and water together until it threads. Beat egg whites stiff and add syrup to whites, beat till stiff. Beat egg yolks, add salt, then add yolks to whites. Add flour, and cream of tartar to other mixture. Add vanilla. Bake one hour and fifteen minutes at 300 degrees. May add $\frac{1}{2}$ cup cherries cut fine.

CHOCOLATE WHIPPED-CREAM ROLL

(Mrs. Agnes Houston, Yellow Grass)

- 5 eggs (separated)
- 6 tablespoons cocoa
- 2 cups sifted confectioners' sugar
- $1\frac{1}{2}$ teaspoons vanilla
- 1 cup heavy cream (whipped)
- 2 tablespoons granulated sugar
- Milk.

Turn out on clean cloth, which has been sprinkled with confectioners' sugar. Cool and spread with a filling made by combining the whipped cream, granulated sugar and $\frac{1}{2}$ teaspoon vanilla.

Roll up cake like jelly roll. Cover with icing made by combining remaining 3 tablespoons cocoa with 1 cup confectioners' sugar and enough milk to make the icing of spreading consistency.

WALNUT CHOCOLATE CAKE

(Joyce Gamble, Trewdale)
(Mrs. A. Miller, Tuffnell)

- Yolks of 2 eggs
- 1 cup sugar
- $\frac{1}{2}$ cup butter
- $\frac{1}{4}$ cup sweet milk
- $\frac{3}{4}$ cup grated chocolate (3 tablespoons cocoa)
- 1 cup walnut meats
- 2 cups flour
- 1 teaspoon soda
- 2 teaspoons cream of tartar
- 1 teaspoon vanilla.

Sift the soda and cream of tartar with the flour. Bake in two layers and ice with white boiled icing.

ORANGE CAKE

(Mrs. W. A. Daeoe, Swift Current)
(Mrs. Theo. Hamre, Asquith)

- $\frac{1}{2}$ cup butter
- 1 cup white sugar
- 1 egg
- $\frac{1}{2}$ cup walnuts
- 1 cup dates
- 1 cup sour milk
- 2 cups flour
- Rind of 1 orange (shredded)
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 tablespoon lukewarm water.

Dissolve soda in water and add last.

Icing

- Juice of 1 orange
- $\frac{1}{2}$ cup sugar.

Boil, pour over cake while hot.

JELLY ROLL CAKE

(Mrs. J. Johnston, Wilcox)
(Mrs. Ed. Nerberg, Theodore)

- 1 cup fine white sugar
- $\frac{1}{2}$ cup egg yolks
- $\frac{1}{2}$ cup warm water
- $\frac{1}{2}$ teaspoon soda.

Mix yolks, water, and soda with dover egg beater until foamy, add sugar and:

- 1 teaspoon vanilla
- $1\frac{1}{2}$ cups Swansdown cake flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt.

Sift the dry ingredients into the liquid mixture slowly, and continue beating. Use any filling desired.

SUNSHINE CAKE

(Velma Solberg, Milestone)

- Whites of 7 eggs (beaten stiff) with
- $\frac{1}{2}$ teaspoon cream of tartar

Add:

- 1 cup sugar
- Yolks of 5 eggs (well beaten)
- 1 cup flour
- 1 teaspoon vanilla.

Bake in loaf.

DATE CAKE

(Mrs. R. A. Stevenson, Birch Hills)

- 1 cup dates (chopped)
- 1 cup boiling water
- 2 tablespoons butter.

Combine these and let cool. Add:

- 1 beaten egg
- 1 cup sugar
- $1\frac{3}{4}$ cups flour
- 1 teaspoon soda
- 1 cup chopped nuts
- 1 teaspoon vanilla.

Bake for 20 minutes in shallow pan. When cool, slice and butter.

SPICE CAKE

(Mrs. C. J. Gordon, Aberdeen)

- $\frac{1}{2}$ cup butter
- 1 cup white sugar
- 1 egg
- 1 cup sour milk
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon cloves
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{3}{4}$ cup raisins
- $\frac{1}{4}$ cup walnuts
- 2 cups flour.

CHOCOLATE CAKE

(Deane Flewes, Spy Hill)

- $\frac{1}{2}$ cup butter
- 2 eggs
- 1 cup sugar
- $\frac{1}{2}$ cup cocoa
- $\frac{1}{2}$ cup buttermilk
- $\frac{1}{2}$ cup hot water
- 1 teaspoon soda
- 1 teaspoon baking powder
- $1\frac{1}{2}$ cups flour
- 1 teaspoon vanilla.

Cream butter, add eggs and sugar and cream again. Mix the cocoa and hot water. Add to the eggs and sugar mixture, add buttermilk and soda then the flavoring and baking powder. Bake in large tins.

SPICE CAKE

(Mrs. Henry Blaney, Vankleek Hill, Ont.)

- 4 eggs (keeping out 2 whites)
- 2 cups brown sugar
- $\frac{1}{2}$ cup melted butter
- $\frac{1}{2}$ cup sour milk
- 1 teaspoon soda
- 2 teaspoons cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $1\frac{1}{2}$ teaspoons cloves
- 2 cups flour.

Bake in layers.

Icing

- 1 cup sugar
- 2 egg whites.

Spread in between and on top.

CHOCOLATE CAKE

(Miss Annie Halushka, Sheho)
(Mrs. Frank Carlin, Livelong)

- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 2 eggs
- 2 cups flour, sifted twice before measured
- $\frac{1}{2}$ cup raisins
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 cup sour milk
- $\frac{1}{2}$ cup cocoa mixed to a smooth paste with hot water
- 1 teaspoon vanilla.

Sift flour, baking powder, and soda. Cream butter and sugar until well creamed, add eggs, well beaten. Blend in chocolate mixture and vanilla. Add flour and milk. Bake 35 minutes.

RASPBERRY BAR CAKE

(Mrs. J. Wagner, Elstow)

- 1 cup flour
- $\frac{1}{2}$ cup butter
- 1 egg
- 1 tablespoon milk.

Mix together, press into cake pan, spread with raspberry jam. On top put the following:

- 1 cup sugar
- 1 egg
- 1 tablespoon butter
- 2 cups cocoanut
- 1 teaspoon vanilla.

Bake 30 minutes in moderate oven.

AUNT LENA'S CAKE

(Mrs. Earl Hunter, Vankleek Hill, Ont.)

- 1 cup butter and lard
- 1 cup dates (cut)
- $\frac{1}{2}$ cup walnuts (cnopped)
- 2 eggs
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 cup warm water
- Vanilla.

Put water in last. Cook in a moderate oven.

MATRIMONY CAKE

(Mrs. C. M. Wolf, Aberdeen)
(Mary Anderson, Biggar)

- 1 cup brown sugar
- $\frac{3}{4}$ cup butter
- $1\frac{1}{4}$ cups flour
- $1\frac{1}{4}$ cups oatmeal
- 1 teaspoon soda
- Vanilla.

Crumb as for pie crust. Divide into two parts putting filling between.

Filling

- 1 cup dates
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup boiling water
- Juice of 1 lemon
- Walnuts (few).

Boil till thick. A raisin filling is very good.

Raisin Filling

- $1\frac{1}{2}$ cups raisins
- Sugar
- Water
- Corn starch to thicken.

OATMEAL CAKE

(Layer)

(Mrs. M. Murdock, Coderre)

- $\frac{1}{2}$ cup butter
- $1\frac{1}{2}$ cups brown sugar
- 1 cup sour milk
- 1 teaspoon soda
- $1\frac{1}{4}$ cups oatmeal
- $\frac{1}{2}$ lb. dates
- 1 cup walnuts
- 1 cup flour
- 2 eggs (beaten separately).

BANANA NUT CAKE

(Mrs. Samuel C. Summers, Livelong)

- $\frac{1}{2}$ cup butter
- $1\frac{1}{2}$ cups sugar
- 2 eggs
- $2\frac{1}{4}$ cups flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{3}{4}$ cup crushed walnuts
- $\frac{3}{4}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup sour milk
- 1 cup bananas (mashed)
- 1 teaspoon vanilla.

Cream butter and sugar, add beaten eggs. Sift dry ingredients together, add alternately with the sour milk to the first mixture. Last add bananas and nuts. Makes two 9-inch cake pans.

Frosting

Mash 1 banana, add 2 tablespoons of cream, pinch of salt, then add enough icing sugar and spread between and on top of cake.

TOASTED SPICE CAKE

(Mrs. H. C. Moritz, Olds, Alberta)

- $\frac{3}{4}$ cup Crisco or butter
- $1\frac{1}{2}$ cups brown sugar
- $1\frac{1}{4}$ cups sour milk
- 1 teaspoon soda
- $2\frac{1}{3}$ cups flour
- 1 teaspoon baking powder
- 1 small teaspoon cloves
- 1 teaspoon cinnamon
- $\frac{3}{4}$ teaspoon vanilla.

Cream sugar and butter. Dissolve soda in sour milk. Add milk. Beat all well. Add flour, vanilla. Mix smooth.

Icing

Beat 2 egg whites stiff. Add slowly 1 cup sifted brown sugar. Beat smooth. Spread on top of uncooked cake and spread walnuts on top. Bake in moderate oven.

DELIGHT CAKE

(Mrs. Ed. Schiefner, Milestone)

- 1 $\frac{1}{4}$ cups white sugar
- $\frac{1}{2}$ cup water
- 6 eggs (separated)
- Salt
- $\frac{1}{2}$ teaspoon cream of tartar
- 1 cup pastry flour.

Beat egg whites with salt, and cream of tartar to stiff froth. Beat egg yolks till thick and creamy. Boil sugar and water till it hairs. Pour hot syrup over egg whites and beat till cool. Fold flour, egg yolks, flavoring into whites. Bake in an angel food pan in slow oven for one hour.

GUM DROP CAKE

(S. A. Durnin, Elstow)
(Mrs. Edith Ward, Parkside)

- $\frac{1}{2}$ cup butter
- 1 cup sugar (white)
- 2 eggs (well beaten)
- $\frac{1}{2}$ cup sweet milk
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ lb. gum drops (cut)
- $\frac{3}{4}$ lb. seedless raisins
- 2 cups flour
- 1 teaspoon baking powder.

Cream butter and sugar. Dredge raisins and gum drops with flour. Bake in loaf pan 1 $\frac{3}{4}$ hours. Do not cut for four days.

FUDGE CAKE

(Mrs. Lawrence Olson, Estevan)

- 1 cup sugar
- 2 eggs
- $\frac{3}{4}$ cup butter
- $\frac{1}{3}$ cup cocoa
- $\frac{1}{2}$ teaspoon baking powder
- Nuts.

Bake in a shallow pan, when cool cut in squares and roll in powdered sugar.

ECONOMY CAKE

(Mrs. Gilchrist, Foam Lake)

- $\frac{1}{2}$ lb. raisins
- 1 $\frac{1}{2}$ tablespoons butter or lard (mixed)
- 1 cup brown sugar
- 1 $\frac{1}{2}$ teaspoons salt and cinnamon (mixed)
- 1 cup cold water.

Boil together 15 minutes. Let cool and add 1 $\frac{1}{2}$ cups flour sifted with $\frac{1}{2}$ teaspoon soda. Bake in moderate oven 30 to 40 minutes.

DATE CAKE

(Mrs. T. J. Halldorson, Wynyard)

- $\frac{1}{2}$ cup sweet milk
- $\frac{1}{2}$ cup white sugar
- 1 $\frac{1}{2}$ cups flour
- $\frac{1}{4}$ teaspoon salt
- 1 $\frac{1}{2}$ teaspoons baking powder
- Butter—size of an egg
- 2 egg yolks
- 1 lb. dates cut and pitted
- 2 egg whites (beaten stiff)
- 1 cup brown sugar.

Mix butter and sugar, add milk and beaten egg yolks. Flour, baking powder, and salt. Spread in greased pan. Cover with dates, and lastly cover with beaten egg whites and brown sugar. Bake in slow oven.

BUTTERMILK CAKE

(Mrs. Gilchrist, Foam Lake)

- 1 tablespoon butter
- 1 cup white sugar
- 1 egg
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon allspice
- 1 cup buttermilk
- Salt.

Nice with dates, nuts, or raisins.

CARAMEL LAYER CAKE

(Mrs. Leatha Olorenshaw, Dundurn)

- $\frac{1}{2}$ cup butter
- 1 $\frac{1}{2}$ cups sugar
- 4 eggs
- 3 cups flour
- 4 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla.

Cream shortening with $\frac{3}{4}$ cup sugar. Beat egg yolks and add $\frac{3}{4}$ cup sugar. Mix well. Sift the flour, baking powder and salt three times. Add flour mixture and milk alternately to first mixture. Fold in stiffly beaten egg whites and bake in layer pans in a moderate oven.

Caramel Icing

Cook 2 cups light brown sugar with 1 cup milk or water till it forms a soft ball when tried in cold water. Add 1 tablespoon butter and 1 teaspoon vanilla. Remove from fire, leave until cold then beat until creamy.

Note: If sugar curdles milk, add a pinch of salt.

BURNT SUGAR CAKE

(Mrs. Walter Nicholas, Milestone)
(Mrs. A. G. Nelson, Wilcox)

- ½ cup butter
- 1½ cups sugar
- 2 egg yolks
- 1 cup cold water
- 2½ cups (Swansdown) flour
- 5 tablespoons burnt sugar syrup
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 2 egg whites (well beaten).

Beat butter to a cream, add sugar gradually, then egg yolks and cold water, add flour and beat continually for five minutes. Add burnt sugar syrup and flavoring. Add well beaten whites of eggs. Bake in layer tins in moderate oven.

Burnt Sugar Syrup

- 1½ cups white sugar in pan.

Stir continually over the fire until the sugar softens then melts and smokes. Add ½ cup of boiling water, remove pan from the fire and stir rapidly, then boil until it is like syrup.

Burnt Sugar Icing

- 2 cups powdered sugar
- 4 teaspoons burnt sugar syrup
- Vanilla.

Use either cream or hot water to spread or small piece of butter.

BROWN SUGAR LOAF CAKE

(Mrs. W. Wilkinson, Aberdeen)

- 2 eggs (beaten)
- ½ cup milk
- 1¾ cups brown sugar
- ½ cup butter
- ½ lb. dates
- 1¾ cups flour
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- 3 teaspoons baking powder.

Put all ingredients in and beat three minutes. Bake 35 to 40 minutes.

BROWN SUGAR CAKE

(Mrs. H. C. Moritz, Olds, Alberta)

- 1 cup brown sugar
- ½ cup butter
- 2 eggs
- ½ cup warm water
- 1 teaspoon soda
- 1½ cups flour
- 2 cups dates
- ½ cup walnuts
- 1 teaspoon vanilla.

ANGEL CAKE

(Mrs. A. L. Carter, Spy Hill)

- 1 cup sweet milk
- 1 cup flour
- 1 cup white sugar
- 3 teaspoons baking powder
- Salt
- 2 egg whites.

Set milk in pan of hot water and heat to boiling point. Sift dry ingredients five times. Into this pour the hot milk. Stir till smooth, add stiffly beaten egg whites, folding in carefully. Do not grease pan nor flavor cake. Bake in moderate oven.

THE WONDER CAKE

(Mrs. Arne Afseth, Asquith)

- ½ cup butter
- 1½ cups powdered sugar
- ½ cup milk
- 2 cups pastry flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- 6 egg whites.

Cream butter and sugar; add alternately a little at a time, milk and flour which has been sifted with baking powder. Add vanilla and fold in beaten whites. Bake in layer tins in moderate oven 325 degrees F. for 20 minutes. Increase to 350 degrees F. last half of baking.

MARMALADE SPONGE CAKE

(Mrs. H. A. Anslow, Lumsden)

- 6 egg yolks
- 1 cup sugar
- Rind of ½ lemon
- ½ teaspoon lemon juice
- ¼ teaspoon salt
- 6 egg whites
- ½ teaspoon cream of tartar
- 1 cup sifted flour
- ½ cup orange marmalade
- ½ cup shredded cocoanut.

Beat egg yolks until thick and lemon colored. Gradually beat in sugar, which has been sifted, the lemon rind and juice. Add salt to egg whites, beat until they are frothy. Fold part of the whites into the yolk mixture, then the sifted flour and the balance of the egg whites. Turn two-thirds of the batter into an ungreased tube pan. Cover with a layer of the cocoanut and on top of that the marmalade. Put in remainder of the batter. Bake in a cool oven 325 degrees F. for 55 minutes. When done, invert to cool. Serve with whipped cream.

TOMATO JUICE CAKE

(Mrs. H. A. Anslow, Lumsden)

- 2 tablespoons shortening
- 1 cup white sugar
- 1 egg
- 1 cup tomato juice
- 1 cup graham flour
- 1½ cups white flour
- 1 teaspoon cinnamon
- 1 teaspoon soda dissolved in a little juice
- ¾ cup chopped nuts
- ¼ teaspoon cloves
- 1 cup raisins.

Bake three-quarters of an hour.

WHITE FRUIT CAKE

(Mrs. P. Robinson, Aberdeen)

- ½ lb. butter
- 4 eggs
- 1½ lbs. sultana raisins
- ½ lb. almonds (blanched)
- 2 cups fine cocoanut
- 2 cups sugar
- 2½ cups flour
- 1 teaspoon baking powder
- 1 cup sweet milk or fruit juice
- ½ lb. mixed peel
- 1 teaspoon lemon.

WHITE FRUIT CAKE

(Mrs. E. Simonson, Kerrobert)

- 3 cups flour
- 2 teaspoons baking powder
- 1½ cups icing sugar
- ½ lb. butter
- ½ lb. glazed cherries
- ½ lb. glazed pineapple
- ½ lb. mixed peel
- ½ lb. sultana raisins
- 1 cup milk
- 3 eggs (well beaten)

1 teaspoon vanilla.

Sift flour and baking powder three times. Add icing sugar and ½ lb. butter. Mix until smooth. Add glazed cherries, pineapple and mixed peel, sultana raisins, milk. Add well-beaten eggs and 1 teaspoon vanilla. Bake in angel food tin one and a half to two hours in slow oven.

OLD COUNTRY FRUIT CAKE

(Mrs. M. J. Coldwell, Regina)

- 1 cup butter
- 2 cups sugar
- 1 cup milk
- 3 eggs (beaten separately)
- 2 teaspoons baking powder
- ½ lemon (juice)
- 1 lb. seeded raisins
- ½ lb. chopped walnuts
- 3½ cups flour.

Fold whites in at the last. Bake about two hours. Hot oven at beginning and then lower to finish.

WHITE FRUIT CAKE

(Mrs. Walter Waites, Jr., Weyburn, Sask.)

- ¾ cup butter and lard
- 1 cup white sugar
- 4 eggs
- 1 lb. bleached sultana raisins
- 1 cup blanched almonds
- 1 cup candied cherries
- 1 cup green cherries (bottled)
- ½ cup chopped mixed peel
- 2¼ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon lemon
- 1 teaspoon vanilla.

Cream butter and sugar thoroughly. Beat and add eggs. Sift flour, baking powder, spice, salt, and add to cream mixture. Pour into pans lined with waxed paper. Bake in 250 degrees F. for one hour.

HEALTH FRUIT CAKE

(Mrs. Rudolph Ronning, Young)

- ½ lb. stoned dates (whole)
- 1 lb. pecans (whole)
- ¾ cup honey or brown sugar
- ½ teaspoon salt
- 4 eggs (separated)
- 1 cup whole wheat flour
- 1 teaspoon vanilla.

Put the dates and nuts in a bowl, and cover with the flour and salt sifted together; stir thoroughly. Next stir honey or sugar through the mixture, then the flavoring. Whip the egg yolks thick and fold through and lastly the stiffly beaten egg whites. Bake in one large or two small loaves in a moderate oven. It is well to line the pan with waxed paper.

WEDDING CAKE

(Mrs. Leo Halldorson, Wynyard)

- 1½ lbs. butter
- 1½ lbs. sugar
- 14 eggs (beat separately)
- 6 cups flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- ¾ teaspoon each of cloves,
mace, allspice, nutmeg
- ¼ teaspoon soda
- ½ cup brandy or 3 table-
spoons milk
- 1 teaspoon each of almond
and rose flavoring
- 2 teaspoons vanilla
- 2 lbs. currants
- 2 lbs. seeded raisins
- 2 lbs. sultana raisins
- 1¼ lbs. cherries
- 1¼ lbs. almonds
- 1½ lbs. citron thinly sliced
and cut in strips.

Cream butter, add sugar gradually and beat well. Add eggs. Sift flour and spices together and add, with milk and flavoring. Dredge fruit in a cup of the flour called for and add all except the citron. Dissolve soda in 1 tablespoon hot water and add last. Have pans greased and floured. Place a layer of batter in pan and then a layer of citron. Keep doing this until pans are ¾ full. Over the top dot small pieces of citron. Bake three to four hours at 275 degrees.

WHITE FRUIT CAKE

(Mrs. C. A. Wade, Asquith)

- 1¾ cups butter
- 3¾ cups flour
- 2 cups white sugar
- 1 lb. peel
- 12 eggs
- 1 lb. cherries
- 4 slices red and green pine-
apple
- ½ lb. blanched almonds
- 4 tablespoons orange or lemon
juice
- 3 lbs. white raisins
- 1 level teaspoon baking powder
- ½ teaspoon cream of tartar
- ½ cup shredded cocoanut.

Flour fruit with ¼ cup more flour. Save half of the egg whites, beat stiff and add last.

FRUIT CAKE

(Mrs. Henry Blauey, Vankleek Hill, Ont.)

- 7 eggs
- 1 cup sugar
- 1 cup butter
- ½ cup molasses
- ½ teaspoon soda
- ½ lb. citron
- 1 lb. raisins
- 1 lb. currants
- 1 lb. blanched almonds
- 1 tablespoon cinnamon
- ½ tablespoon cloves
- 1 quart sifted flour

Mix soda in molasses. Beat eggs separately and add whites last. Wash and dry fruit day before having raisins cut. Bake two hours.

WHITE FRUIT CAKE

(Rose Trew, Trewdale)

- 6 eggs
- ½ lb. butter
- 2 cups sugar
- 2 level tablespoons baking
powder
- 1 cup seeded raisins
- 1 cup currants
- 1 cup finely cut citron
- 1¼ cups milk
- 1 cup nuts (cut fine)
- Flour to thicken.

Bake one and a half hours.

FRUIT CAKE

(Mrs. E. P. Khuns, Corinne)
(Mrs. Dan McIntosh, Gravelbourg)

- 1 lb. butter
- 3 cups brown sugar
- 6 eggs
- 1 cup cream
- 1 teaspoon vanilla
- ½ teaspoon soda
- 2 teaspoons baking powder
- 4 cups flour (1 cup more
may be needed)
- 1 teaspoon each of cinnamon,
ginger, allspice, cloves
- ½ teaspoon nutmeg

When thoroughly mixed add, floured:

- 1 lb. raisins
- 1 lb. currants
- 1 lb. dates
- 1 cup seeded raisins
- ½ lb. walnuts
- 1 cup cherries.

MISCELLANEOUS

"All's well that ends well."



PREPARED MUSTARD

(Mrs. Pauline M. Fast, Fielding)

- 2 teaspoons dry mustard
- 2 teaspoons sugar
- 2 teaspoons flour
- 2 tablespoons vinegar
- 2 tablespoons water
- Salt and pepper.

Mix all together, put in granite dish or cup. Let come to boil, stir to prevent burning and lumping. This keeps for some time.

FRENCH MUSTARD

(Mrs. Fred A. Marshall, Shaunavon)

- $\frac{1}{2}$ cup mustard
- 1 cup brown sugar
- 2 quarts vinegar
- 1 teaspoon cayenne pepper
- 1 teaspoon salt
- 1 oz. turmeric powder
- 1 cup flour.

Mix flour with a little water, add other ingredients and cook in double boiler until thick.

POPOVERS

(Mrs. Ward, Earl Gray)

- 1 cup flour
- 2 teaspoons baking powder
- 1 egg
- Salt
- Milk.

Stir well. Heat buttered muffin tins until very hot and then half fill with batter. Drop a slice of banana in each. Bake. Sprinkle with castor sugar. Serve hot.

GRAPE NUTS

(Mrs. O. Taylor, Milestone)

- 3 cups corn meal
- 1 cup white flour
- 3 cups rolled oats
- 2 tablespoons salt
- 3 cups whole wheat
- 3 tablespoons white sugar
- 5 cups sweet milk.

Roll thin and bake in large pans in the hot oven. Run through meat chopper when cool.

STUFFING

(Mrs. G. M. Hewson, Langbank)

- $1\frac{1}{4}$ cups stale bread crumbs
- $\frac{1}{3}$ cup chopped suet
- $\frac{1}{2}$ teaspoon thyme
- 1 tablespoon chopped parsley
- 1 egg and milk, or 2 eggs
- Grated rind of $\frac{1}{4}$ lemon
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper.

Mix dry ingredients. Add eggs. Stuff bird.

SKIM MILK CHEESE

(Phyllis Daniels, Admiral)

- 5 cups curds (diced)
- 1 teaspoon soda dissolved in hot water
- Salt
- 1 teaspoon paprika
- $\frac{1}{2}$ cup butter.

Mix thoroughly. Let stand half an hour. Put in double boiler and cook 2 hours. Stir constantly and add $\frac{3}{4}$ cup sour cream. Put in a mould.

CHEESE

(Mrs. J. Laird, Tuffnell)

- 3 gallons thick sour milk
- $1\frac{1}{2}$ teaspoons baking soda
- 1 cup butter
- 1 cup cream
- 3 teaspoons salt
- $\frac{1}{2}$ teaspoon butter color.

Curd the sour milk as you do cottage cheese. Squeeze dry, and add soda and butter. Allow to stand 2 hours. Add cream and boil in double boiler until all lumps disappear. Add salt, and butter color dissolved in $\frac{1}{2}$ cup cream. Boil 5 minutes. Pour into mould.

FLY SPRAY

(Mrs. T. R. Bradley, Milestone)

- $\frac{1}{2}$ lb. pyrethrum powder
- 1 gallon kerosene
- 3 ozs. methyl salicylate.

Mix powder and kerosene, let stand for two hours; pour liquid off; mix salicylate. Seal up.

HARVARD BEETS

(Pearl Little, Watson)

- 8 to 10 beets
- Pepper
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup vinegar
- $\frac{1}{2}$ tablespoon corn starch
- $\frac{1}{3}$ cup water
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons butter.

Cook and pare beets. Cut in cubes or slices. Mix other ingredients till smooth, cook till thick, add to beets. Let stand half an hour, where it will keep warm. Add butter just before serving.

CARMEL SWEET POTATOES

(Mrs. B. H. Moore, Rouleau)

Peel and cut in lengthwise quarters. Wash and drain well. In a frying pan put about $\frac{1}{2}$ cup butter and cup of brown sugar. Brown on stove, then lay in potatoes adding only a few spoonfuls of water to make steam. Cover, cook on back of stove till almost done. Then pour all into a bake dish and lay over top marshmallows and put in oven and bake till marshmallows are melted and browned.

HEAD CHEESE

(Mrs. D. O. Smith, LaFleche)

Clean and prepare head, legs and feet of pork. Soak in water with salt over night. Put meat in kettle and cover with boiling water and cook until meat leaves bone. Cool, then take out all bones and chop fine. Season with salt, pepper, sage or savory to taste. Pack in pint jars. Sterilize $1\frac{1}{2}$ hours. Seal and turn upside down until cool. Will slice very nicely.

WALLPAPER CLEANER

(Mrs. W. A. Daeoe, Swift Current)

Mix 1 cup flour and $\frac{1}{2}$ cup cold water to smooth paste. Add 2 tablespoons salt, 2 tablespoons vinegar, and 1 tablespoon kerosene. Put on stove and stir constantly until mixture thickens and tends to form a ball around the spoon. Cool. Knead with hands. Divide in half and stroke downward on walls. Fold dirt in as you work. Will clean wallpaper and calsomine walls.

CUTICLE REMOVER

(Margaret Splers, Milestone)

- 2 parts potassium hydroxide
- 20 parts of glycerine
- 78 parts water.

If carelessly handled may cause serious burns and you may prefer to have druggist make it up for you.

NAIL BLEACH

(Joyce Bradley)

- 10 parts hydrogen peroxide
- 2 parts of glycerine
- 8 parts rose water.

NAIL POWDER-POLISH

- 7 parts tannic oxide
- 2 parts talc
- 1 part zinc oxide.

HAND LOTION

- 1 teaspoon powdered gum tragacanth
- 4 tablespoons glycerine
- 1 pint water.

Put $\frac{1}{2}$ pint in bottle, add glycerine and tragacanth. Shake well and let stand 12 hours. Add remainder of the water and shake again. A few drops of perfume may be added.

HAND LOTION

(Mrs. A. J. Mills, Jr., Colonsay)

- $\frac{3}{4}$ oz. tragacanth powder or gum
- 4 ozs. toilet water
- 4 ozs. alcohol
- 4 ozs. glycerine
- 4 ozs. witch-hazel
- 1 quart soft water.

HAND LOTION

(Mrs. H. Hintz, Landis)

- $\frac{1}{2}$ gill glycerine
- $\frac{1}{2}$ gill alcohol
- $\frac{1}{2}$ gill cologne
- $\frac{1}{2}$ oz. tragacanth.

Mix tragacanth in 1 pint of lukewarm water (soft). Leave stand over night and add remainder.

FLOOR POLISH

(Mrs. John Hartley, Saskatoon)

- 8 ounces beeswax
- 1 quart turpentine.

Mix.

WEIGHTS and MEASURES

- 4 teaspoons of a liquid equal 1 tablespoon.
 - 3 tablespoons of a liquid equal $\frac{1}{2}$ gill or $\frac{1}{4}$ cup.
 - $\frac{1}{2}$ cup equals 1 gill.
 - 2 gills equal 1 cup.
 - 2 cups equal 1 pint.
 - 2 pints (4 cups) equal 1 quart.
 - 4 cups of flour equal 1 pound or 1 quart.
 - 2 cups of butter, solid, equal 1 pound.
 - $\frac{1}{2}$ cup butter, solid, equals $\frac{1}{4}$ pound or 4 ounces.
 - 2 cups of granulated sugar equal 1 pound.
 - $2\frac{1}{2}$ cups of powdered sugar equal 1 pound.
 - 1 pint of milk or water equals 1 pound.
 - 1 pint of chopped meat equals 1 pound.
 - 10 eggs, shelled, equal 1 pound.
 - 8 eggs, with shells, equal 1 pound.
 - 2 tablespoons of butter equal 1 ounce.
 - 2 tablespoons of granulated sugar equal 1 ounce.
 - 4 tablespoons of flour equal 1 ounce.
 - 4 tablespoons of coffee equal 1 ounce.
 - 1 tablespoon of liquid equals $\frac{1}{2}$ ounce.
 - 4 tablespoons of butter equal 2 ounces or $\frac{1}{4}$ cup.
-

All measurements are level unless otherwise stated in the recipe.

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LANDIS **Co-operative Association Limited**

*Established.....1929
Capitalization...\$25,000*

This Association has served its shareholders and patrons successfully and with satisfaction for twelve years, and has shown progress in all lines handled. Patrons are invited to become shareholders without delay, and thereby receive the advantages open to co-operation.

Information on co-operation will be gladly furnished.

J. SAMPLE, *Manager*

W. L. HART, *President.*

GREETINGS AND BEST WISHES

TO THE UNITED FARM WOMEN

from

**DAVIDSON CO-OPERATIVE
ASSOCIATION
LIMITED**

First in CANADA

**Among about 400 Insurance Companies Operating in the
Dominion, Wawanesa in 1939 Had the Highest
Net Fire Premiums**

FROM 19th PLACE TO THE TOP IN 10 YEARS

- By Loyal Support of over 140,000 Members
- By Sympathetic Service through 2,000 "Friendly Agents"
- By Fire and Accident Prevention Campaigns
- By Fire Fighting Equipment Loaned to Assureds Free
- By Broader Coverage than other Companies
- By Special Select Fire Policy on Farm and Mercantile Risks
- By Windstorm Cover at Low Rate
- By Free Fire Extinguisher Service

Government Statistics for 1939 Show:

ADMITTED ASSETS.....	\$2,636,428.46
(Not including Unassessed Western Premium Notes \$1,198,818.65)	
SURPLUS.....	1,330,363.89
DOMINION GOVT. DEPOSIT.....	855,853.86
(Now Exceeds \$1,110,000.00)	
INCREASE IN SURPLUS.....	272,510.51
UNDERWRITING GAIN.....	187,323.54

**AN ALL-CANADIAN COMPANY WITH ALL ASSETS AVAILABLE
FOR PROTECTION OF CANADIAN ASSURED**

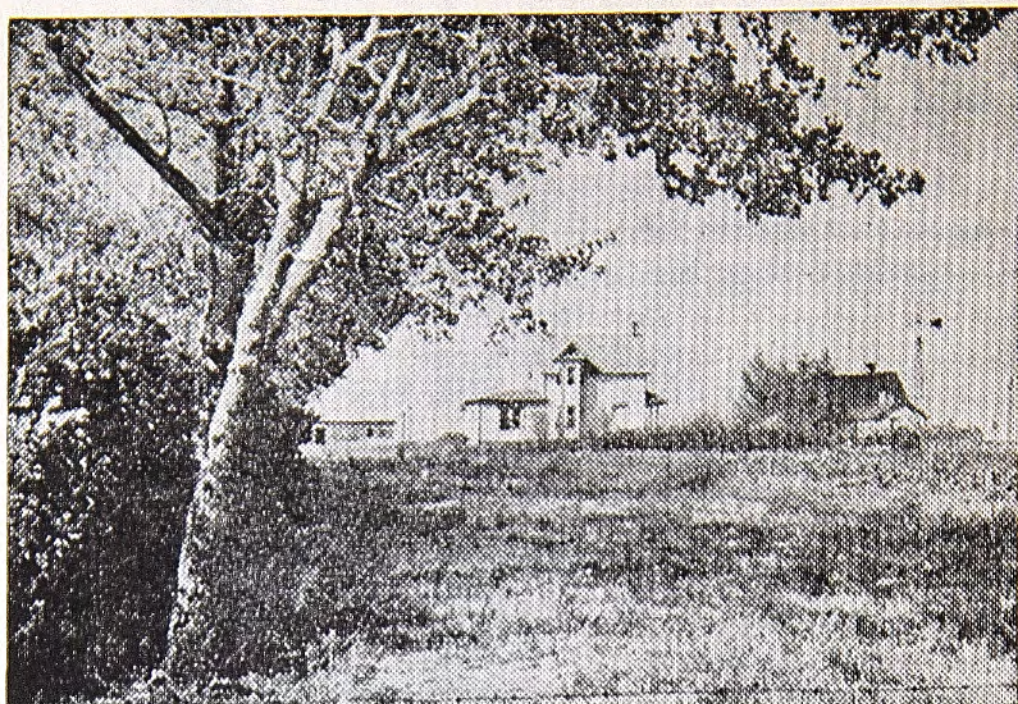
The **WAWANESA** **MUTUAL INSURANCE COMPANY**

(Established 1896)

Head Office: WAWANESA, MANITOBA

Provincial Office: 810 Canada Building, SASKATOON, Sask.

Other Branches at: Vancouver, Edmonton, Winnipeg, Toronto, Montreal and Moncton.



Co-operation *Guards* the Home



CO-OPERATION stands on guard over thousands of farm homes in Saskatchewan. The Saskatchewan Wheat Pool, an organization of more than 100,000 farmers, is concerned with more than providing efficient grain handling services. It is concerned also with improving conditions in the farm homes of the province.

Through co-operation much has been accomplished by the farmer, and the policies of the Wheat Pool are designed to build strongly for the future. The Pool works to see that all engaged in agriculture receive a fair return for their efforts and that conveniences and comforts in rural residences are increased.

Support of co-operation gives strength to those who secure their livelihood from the land.

Saskatchewan Co-operative Wheat Producers Limited

(Saskatchewan Wheat Pool)

Head Office: REGINA

A *Good* COOK BOOK

is a compilation of tried and proven recipes, gathered by those compiling the book from the best possible sources to save time and expense by handing on the results of experience, and to help provide more abundantly some of the good things of life as economically as possible.

In the same manner The Saskatchewan Co-operative Wholesale Society evolved its Affiliate Plan for Local Associations, and developed its subsidiary, The Consumers Milling Company, makers of Consumers First Patent Flour, from the experience of Co-operative practice in this, and other lands, over a period of many years.

Affiliation with the Wholesale Society not only eliminates loss of time, effort and finances, by the provision of wise leadership and efficient supervision, but by co-ordinating the forces and buying power of hundreds of Co-operative Associations in Saskatchewan, with that of others in Canada and the United States is providing a way for a better standard of living for its members and the people as a whole.



**SASKATCHEWAN CO-OPERATIVE
WHOLESALE SOCIETY LIMITED**

FORTRESS *of* GOODWILL

In Saskatchewan there are nearly 1100 Pool Elevators and each is a Fortress of Goodwill, representing the friendly association in Co-operation of those who work on the land. In 15 years, from inception to the close of the company's last fiscal year, July 31, 1939, Saskatchewan Pool Elevators handled more than one billion bushels of grain, efficiently and speedily, thus providing an essential service and guarding the farmer's interests.

The Wheat Pool is built on Co-operation, and it has been true to the principles of united effort for the common good. It has supported and encouraged the spread of Co-operation in other fields, knowing that what has served the wheat-producer effectively will serve others equally well.

In times of stress and change, Co-operation gives strength and stability. Support of Pool services means support of Co-operation.



Saskatchewan Co-operative
Wheat Producers
Limited

(Saskatchewan Wheat Pool)
Head Office: REGINA



The Saskatchewan Government

and the

CO-OPERATIVE MOVEMENT

*It is the policy of the Government of Saskatchewan to encourage
self-help through co-operation by:*

1. Enacting modern comprehensive legislation under which co-operative selling, buying, saving and allied activities may be carried on;
2. Providing administration of co-operative legislation and encouragement of new activities;
3. Maintaining a research and inspection staff to compile and make available information for the guidance of co-operative organizations;
4. Collaborating with co-operative and other organizations for the advancement of the general economic interests of the people of Saskatchewan.



*For particulars write to B. N. Arnason, Co-operation and Markets
Branch, Department of Agriculture, Regina.*

Hon. J. G. TAGGART,
Minister

F. H. AULD,
Deputy Minister.

Producer

Co-operation

Co-operation, in this Province, has passed through the first stage in its existence. As a producer movement in this first phase, it was pioneered by the man on the land through marketing efforts in wheat, livestock and livestock products of various kinds. Mistakes in judgment have taken place, but the basic principle has stood the test, until the value of organized effort has become recognized as the backbone of co-operative effort. Today, joint effort is the keystone on which is built another great section of the co-operative movement, that is, the consumer section.

Events of recent years have clearly demonstrated that if a solution to the problems confronting producers, as such, is to be found within today's social order, it will be found only through complete producer organization. To expect that a solution will spring voluntarily from any other source is to ignore the lesson which has been taught in the school of experience.

With the accomplishments and mistakes of the past equally well in mind, preparation for and entry into the second phase of producer co-operation must be made. To take this step, one requirement above all others is necessary—the active and sustained support of the farmers of this Province.



SASKATCHEWAN CO-OPERATIVE LIVESTOCK PRODUCERS LIMITED

THE LLOYDMINSTER and DISTRICT AGRICULTURAL CO-OPERATIVE ASSOCIATION LIMITED

LLOYDMINSTER, SASK.

Incorporated July, 1914 . . . Authorized Share Capital—\$100,000.00
This organization is owned and operated by the community with success.

Departments: GROCERIES, DRY GOODS, BOOTS and SHOES, HARD-
WARE, TINSMITHING, HARNESS, LUMBER, and all BUILDING
MATERIAL, FARM MACHINERY, COAL, etc.

from Nine to Ninety

You'll Enjoy
READING

The Western Producer

The Western Producer, co-operatively owned, is devoted to the needs of all the family . . . It publishes news and views from far and near; upholds the co-operation banner; specializes in agricultural and livestock problems and provides an up-to-date sports page and radio program. Stories and many lighter features distract the mind from daily cares . . . The co-operative page is very helpful to all who seek to realize and advocate the co-operative ideal, and the United Farm Women have weekly visits in their own column . . . The Women's Pages deal with every-day problems of women, and with many current questions of the day . . . An outstanding feature is the "How Does Your Garden Grow", conducted by Mrs. S. V. Haight, in which members and experts discuss their experiences and the newer trends in Horticulture and Fruit Growing . . . Mary Maple's column serves to supply much appreciated opportunity for lonely people over twenty-five to find congenial pen friends . . . Thousands of women use the Pattern and Home Services every year . . . The Young Co-operators' Club continues to flourish and grow, and is enjoyed by old and young . . . The Western Producer invites you to take an active interest in its pages and share its activities

THE SASKATCHEWAN POULTRY POOL LIMITED

was incorporated in the year 1925, and has operated since that time in the interest of egg and poultry producers throughout the Province of Saskatchewan. At present the Saskatchewan Poultry Pool has a membership, under contract, of approximately 9,500 producers and 1,300 merchants. These merchants co-operate in the assembling of eggs from producers who have not sufficient volume to market in their own individual lots.

¶ During the summer months candling stations are operated at various points in the Province to give service to producers in outlying parts.

¶ The egg season is short lived and the bulk of the eggs is handled by June 15. It is usual to export a considerable quantity of eggs to Great Britain. Export cars contain at least 500 cases and consist of only A and B Grade eggs. While the preparation of eggs for export entails a great deal of extra work, the price realized for these eggs is considerably over the domestic market and the Management has taken advantage of it to the fullest extent. This also has kept the domestic market from becoming demoralized and has upheld the price paid to producers this season.

¶ The dressed poultry season commences the latter part of November and is also short lived. All poultry must be handled before December 15, in order to be available for the Christmas trade. Some poultry is exported but owing to the fact that shipments must leave Eastern Canada around December 4, to reach the British market in time for Christmas, this proves a little too early for most Western turkeys.

¶ In 1939 over one and a quarter million pounds of dressed poultry and one and a half million dozens of eggs were marketed through the Association.

¶ The Saskatchewan Poultry Pool is a shareholders' organization, owned by producers and operated in the interest of producers. It is one of the largest produce organizations in Western Canada, and in addition to the service given producers over the entire Province, much has been done to maintain prices at levels which assure producers a fair profit and eliminate the exploitation which occurred in former days, and to combat which the Saskatchewan Poultry Pool was organized.

Co-operation *and* Agriculture

There is being demonstrated today in agriculture, the value of co-operation. A value that grows more evident as time goes on when making ends meet is probably the greatest worry the farmer and his wife have to overcome.

The savings earned in the whole business of co-operative buying and selling is a major factor in helping to bring those ends together.

In the consumer co-ops, we are able to enhance the savings made in marketing our products. Our purchases today are extensive and varied and one of the largest items in our costs is that of procuring the fuels and oils to operate our machinery.

The marvellous growth of the Consumers' Co-operative Refineries is a demonstration of the savings that are made along this line. Farmers can help each other to help themselves by supporting their co-operative organizations and using co-op gas and oils to service co-op machinery bought with funds procured through co-op marketing.

Co-operation is the gateway to economic and social security.



Consumers' Co-operative Refineries
Regina

A DOZEN REASONS Why You Should Join The **DAIRY POOL**

BECAUSE it is easy to join—Shipment of your first can of cream makes you an Associate Member. Associate members are notified as to their surplus earnings every year and are invited to become PARTICIPATING MEMBERS. Lifetime Participating membership costs only \$3.00, and any surplus earnings standing to the credit of Associate Members may be applied towards payment of the membership fee. All other surplus earnings are paid to Participating Members IN CASH every year under the revolving door plan.

BECAUSE you are living in an age of organization when individualism in business is a thing of the past.

BECAUSE it is continually working for and watching over the interests of its producer members. Because it is not a capital stock organization operating to make money for non-producing shareholders.

BECAUSE by becoming a member of the Pool you become a manufacturer of dairy products and not just a producer of cream.

BECAUSE it is the only known plan for returning to producers every cent their cream will command in the market, after every economy has been used in manufacturing the finished product.

BECAUSE you receive market price for your cream at the time of delivery. The Dairy Pool pays express charges.

BECAUSE it is a democratic organization governed by Directors elected by the members themselves—farmer directors who know your problems.

BECAUSE the Dairy Pool is not an experiment. It is a proven success, having earned for its members during the past few years many thousands of dollars in profits from its co-operative business of manufacturing and distributing dairy products direct to the retail trade in its own brands.

BECAUSE the advantages of belonging to the Pool are so numerous that you cannot afford to be outside this organization.

BECAUSE there is not one sound reason why you as a cream producer should not be a member of the Dairy Pool.

BECAUSE its manufacturing costs are reduced to a low point by concentrating large volumes at strategic manufacturing centres.

BECAUSE intelligent direction of collective power means inevitable progress and success.

MAKE IT A RULE TO SHIP TO THE POOL

The DAIRY POOL

BIGGAR
M. A. SEARLE
(Manager)

SASKATOON
(Head Office)
C. T. GOODING
President and General Manager

KAMSACK
F. HEEL
(Manager)

