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compiled and edited by

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## Soups

**CUCUMBER SOUP**—2 tbsp. minced onion; 2 tbsp. mild flavored fat; 3 cups diced cucumbers; 1½ cups tomatoes; ½ tsp. salt; 2½ cups thin cream sauce. Brown the onion in the fat. Add cucumbers, tomatoes and salt. Cook gently until cucumbers are tender. Then press through a sieve and add to the hot cream sauce. Serve piping hot with toasted bread crumbs.

**CREAM OF ASPARAGUS SOUP**—2 cups milk; 1 cup asparagus water; ½ cup asparagus; 2 tbsp. butter; 2 tbsp. flour; salt and-pepper. Press asparagus through a coarse sieve. Melt butter. Add flour. Cook until frothy. Add liquid. Stir until smooth. Add asparagus puree. Season and serve at once.

**MOCK BISQUE**—1 can of tomatoes, strained, put in kettle and add a pinch of soda, 2 tbsp. butter. 1 of sugar; salt and pepper to taste; 1 tbsp. cornstarch. Cook 3 minutes. Add 4 cups boiling hot milk, 3 soda biscuits. rolled. Serve at once. A few sprigs of parsley chopped very fine may be added.

**POTATO SOUP**—1 cup milk; 3 cups boiling water; 2 cups peeled and sliced potatoes; ¼ cup chopped celery; ½ onion; 1¼ tsp. salt; 1 tbsp. butter; 2 tbsp. flour; pepper to taste. Cook potatoes, celery and onion, chopped, in the milk and water for half an hour, press through sieve, add seasoning, then thicken with butter and flour. Serves six or eight persons.

**CREAM OF CORN**—1 cup milk. 1 can sweet corn; 3 cups boiling water; ½ onion; 1 tbsp. butter; 2 tbsp. flour; 1 tsp. salt, pepper to taste. Chop onion, add corn and water. Simmer for twenty minutes. Press through a sieve. Add milk and seasoning, and thicken with flour and butter creamed together. For cream of pea substitute a can of peas for the corn. Serves six or eight persons.

**LIMA AND CABBAGE SOUP**—1 cup dried limas; 2 quarts cold water; 1 end of pork shoulder; 1 tsp. chopped parsley; 1 lb. stewed beef cut in small pieces; 1 beef bone; 1 qt. cabbage, sliced; 1 onion, sliced; ½ tsp. carrot, diced; 1 tsp. salt; ¼ tsp. pepper. Cover limas with cold water, bring slowly to boiling point. drain and rinse with cold water. Put in large kettle, add cold water, meat and bones. cabbage, onion. carrot, parsley and seasonings. Bring to boiling point and simmer 3 hours. Remove meat and bone. Cool, then remove fat. Reheat.

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## Salads and Salad Dressings

**DELICIOUS SALAD**—1 package of lemon jello;  $\frac{1}{2}$  cup water; 1 cup crushed pineapple;  $\frac{1}{2}$  cup grated cheese; 1 cup whipped cream.—Mrs. E. J. Hingst.

**LOBSTER SALAD**—1 can lobster; 1 bunch celery; 1 cup chopped walnuts; 2 hard boiled eggs; 1 small bottle olives; salt and pepper to taste. Mix with mayonnaise dressing and serve on lettuce.—Mrs. J. Walker.

**CHICKEN SALAD**— $2\frac{1}{2}$  cups diced cooked chicken;  $1\frac{1}{4}$  cups diced celery;  $\frac{1}{4}$  small onion cut fine; 1 tbsp. vinegar; a little salt and pepper;  $\frac{1}{2}$  jar stuffed olives sliced,  $\frac{3}{4}$  cup cream. Salad dressing to mix together. Arrange on lettuce leaves. Put a little mayonnaise on top.—Mrs. J. Myers.

**FRUIT SALAD**— $\frac{1}{2}$  lb. marshmallows;  $\frac{1}{2}$  grapefruit cut in half sections or smaller; 1 cup drained pineapple; 3 oranges; 3 bananas. Serve with whipped cream to which a little mayonnaise has been added.—Mrs. E. J. Hingst.

**CRANBERRY SALAD**—1 pkg. orange jello;  $\frac{1}{2}$  lb. cranberries; 1 cup water; 1 cup sugar;  $\frac{1}{3}$  cup nut meats;  $\frac{3}{4}$  cup celery. Cook cranberries in water 5 minutes, add sugar and cook 15 minutes more. Remove from fire and stir in prepared jello. Cool. When it begins to thicken add celery and nuts. Put in individual molds and chill. Serve on lettuce with cream dressing.—Mrs. A. Jordan.

**SALMON SALAD**—2 small tins salmon; 1 cup celery chopped fine; 2 hard boiled eggs, chopped fine; 4 tbsp. salad dressing; pepper and salt to taste. Serve in a lettuce leaf. Serves 8.—Mrs. Moss Wilson.

**TOMATO ASPIC**— $2\frac{1}{2}$  cups tomato juice; 1 small onion sliced; 1 stalk celery; 1 sliced lemon; 1 tsp. sugar;  $\frac{1}{2}$  tsp. salt; 2 tbsp. gelatine;  $\frac{1}{4}$  cup water. Combine all ingredients except gelatine and water. Cover and boil 15 minutes. Strain, measure and if necessary add water to make  $2\frac{1}{2}$  cups juice. Reheat to boiling. Add the gelatine and stir until dissolved. Turn into moistened mould to set.—Mrs. Fred Walker.

**TWENTY-FOUR HOUR SALAD**—3 egg yolks; 1 lemon, juice only;  $\frac{1}{4}$  cup cream; 1 cup whipped cream; 1 bottle maraschino cherries cut in rings; 1 pound marshmallows cut in quarters; 1 can white cherries, stoned (white grapes may be used); 1 can pineapple, diced. Beat egg yolks, add lemon juice and cream together. Bring to boil, then cool and add whipped cream. Pour on fruit and marshmallows, blend and let stand in refrigerator 24 hours. Serve on lettuce leaf.—Mrs. A. Jordan.

**LEMON VELVET DRESSING**—1 egg; 1 cup sugar;  $\frac{1}{2}$  tsp. grated lemon rind; juice of 1 lemon. Cook in top of double boiler until thick. Pour into jar and keep in refrigerator. Will keep several weeks. Whip  $\frac{1}{2}$  pint cream and add 2 tbsp. of above sauce.—Mrs. J. Sadler.

**SALAD DRESSING**—2 eggs; 1 cup white sugar; 2 small tsps. mustard; 1 tbsp. cornstarch; pinch of salt;  $1\frac{1}{2}$  cups cream;  $\frac{3}{4}$  cup vinegar. Mix dry ingredients together. Add eggs and beat well. Add cream and vinegar and cook in double boiler until it thickens.—Mrs. Clark Moses.

**SALAD DRESSING**— $\frac{3}{4}$  cup white sugar; 2 tbsp. flour; 2 tsp. mustard; 2 eggs; 1 cup milk; pinch salt. Place on stove and bring to boil. Add  $\frac{2}{3}$  cup of white wine vinegar, stirring constantly. Cook until thick.—Mrs. J. K. McPherson.

**SALAD DRESSING**—Break 2 eggs into double boiler and heat with one cup sugar. Add 1 cup cider vinegar. In a small bowl mix 1 tsp. mustard,  $\frac{1}{2}$  tsp. salt and 1 tbsp. flour to which add water to make paste, add 1 cup water. Mix with above ingredients and cook, stirring constantly until thick. Add piece of butter. To thin add cream.—Mrs. A. Skinner.

**FRENCH DRESSING**—1 can tomato soup;  $\frac{1}{4}$  cup white sugar;  $\frac{3}{8}$  cup mazola or mineral oil;  $\frac{1}{2}$  cup malt vinegar; 6 drops H.P. sauce; 1 tsp. paprika;  $\frac{1}{4}$  tsp. salt; slice of onion. Put in quart sealer and shake well. Serve with lettuce.—Mrs. J. Myers.

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## Meats and Entrees

**SUPPER DISH**—Boil 1 package of noodles in salt water for 20 mins.; drain and blanch; 1 can flaked tuna fish; 1 onion; 1 can Campbell's mushroom soup; fill can with milk and add to tuna fish, onion and soup; add noodles. Place in casserole and top with cracker crumbs and pieces of butter. Bake for  $\frac{1}{2}$  hour around 350 deg.—Mrs. W. C. Thorne.

**CHINESE CHOP SUEY**— $\frac{1}{2}$  lb. lean pork, veal or beef tenderloin, cut in small pieces; 2 cups celery cut to same size as meat; 1 cup dry onions cut in small pieces; 3 cups LaChoy sprouts; 3 tbsps. LaChoy Chinese sauce. Bring shortening in frying pan almost to boiling point. Fry the prepared meat with tbsp. of LaChoy sauce until done, stirring constantly; next add celery, onions and a little soup stock. Cover and cook till vegetables are tender; add LaChoy sprouts and heat thoroughly; add gravy and serve hot with rice. Mushrooms may be added if desired. Gravy may be made as follows: To  $\frac{1}{2}$  cup broth or juice of meats add 1 tbsp. flour and 1 tbsp. LaChoy sauce and stir until smooth.—Mrs. G. McDougall.

**BEEF PIE OR PORK PIE**—Dice cooked beef to fill a 9 inch pie plate;  $\frac{1}{2}$  tsp. diced onion, salt and pepper to season;  $\frac{1}{2}$  tin cream of mushroom soup poured over meat; make a pie pastry; lay a  $\frac{1}{2}$  inch strip on the edge of plate then add top crust. Bake 30 mins. in 400 deg. oven. Heat 1 cup beef gravy with  $\frac{1}{2}$  tin of mushroom soup and serve with pie. For pork pie, omit mushroom soup and season with celery.—Mrs. F. A. Moses.

**SALMON LOAF**—1 can salmon; 2 slices of bread cut small and soaked in 1 cup scalded milk; 1 tsp. salt; 1 tbsp. butter; 2 eggs; 1 tsp. lemon juice. Mix ingredients in order given folding in the stiffly beaten whites last. Place mixture in a well greased pan and bake in moderate oven or steam.—Mrs. E. F. Carberry.

**WELSH RAREBIT**—1 tbsp. butter;  $\frac{1}{2}$  lb. thinly sliced cheese; 3 tbsp. cream;  $\frac{1}{4}$  tsp. salt;  $\frac{1}{4}$  tsp. mustard;  $\frac{1}{4}$  tsp. Worcestershire sauce. Put all ingredients in a double boiler; cook until thick and creamy. Serve quickly on hot toast or baking powder biscuits.—Mrs. Fred Walker.

**AN EASY CHEESE SOUFFLE**—(serves 4) 2 tbsps. butter; 3 tbsp. flour;  $\frac{1}{4}$  tsp. salt;  $\frac{1}{3}$  tsp. pepper; 1 cup milk;  $\frac{3}{4}$  cup shredded tangy cheese; 3 eggs separated. Melt butter in upper part of double boiler, remove from heat; blend in flour, salt and pepper. Gradually stir in milk and cheese. Blend well. Cook over boiling water, stirring constantly until smoothly thickened. Beat egg yolks until thick and light; gradually stir in hot cheese sauce; pour back into double boiler and cook, stirring constantly for 2 minutes. Remove from heat and cool to lukewarm. Beat egg whites until thick but not dry; add to lukewarm mixture. Oven-poach in a slow oven 325 deg. for 50 mins.—Mrs. A. Jordan.

**CHEESE SUPPER DISH**—Line casserole with buttered bread; beat 3 eggs, add salt; 2 cups milk; 1 cup shredded nippy cheese; bake in med. oven in pan of water until a silver knife will cut clear.—Mrs. H. D. Davis.

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**CREAMY EGG**—This might be termed a deluxe edition of scrambled eggs: 3 eggs;  $\frac{2}{3}$  cups milk; 1 tbsp. butter;  $\frac{1}{2}$  tsp. salt; pepper. Beat the eggs slightly, add seasonings, milk and butter. Cook in a double boiler over gently boiling water. As it thickens carefully draw it from the sides to the centre. When the whole mixture is creamy serve on toast. It must not be cooked too rapidly nor stirred continuously.—Mrs. N. Stacey.

**MUSHROOM AND EGG CASSEROLE**—Boil mushrooms until tender and fry in butter slightly. Boil 3 or 4 eggs hard and chop. Make a cream sauce and add grated cheese. Put layer of mushrooms, cover with sauce, then eggs. Alternate 'till casserole is full; put buttered crumbs over top and put in oven for 20 mins. or  $\frac{1}{2}$  hour at 400 deg.—Mrs. J. Sadler.

**FOAMY OMELET**—4 eggs;  $\frac{1}{2}$  tsp. salt; dash of pepper; 4 tbsp. milk; 2 tsp. butter; garnish with parsley. Beat yolks of eggs and add seasonings and milk. Beat whites till stiff. Heat omelet pan, have sides and bottom well greased and put in butter. Cut and fold whites into yolk mixture. Turn omelet into hot pan, spread evenly, and reduce heat. Cook slowly till omelet is set and place in a moderate oven to dry slightly on top. Fold, turn out, garnish and serve at once. Variations: Fold into mixture. minced chicken, ham or bacon OR make and cook omelet and when folding over, enclose grated cheese or minced cooked meat.—Gwen Stuart.

**BREAD OMELET**—Soak  $\frac{3}{4}$  cup soft bread crumbs in  $\frac{1}{2}$  cup milk for five minutes. Add 4 well beaten egg yolks; salt and pepper. Fold in 4 stiffly beaten egg whites. Melt 1 tbsp. butter in frying pan and when hot, turn in omelet mixture. Cook slowly until light brown in color. Serves four.—Mrs. Clark Moses.

**CHEESE SOUFFLE**—2 cups milk; 2 eggs; 1 cup cheese (grated); salt and pepper; 2 cups broken bread. Bake about half hour.—Mrs. Adair Campbell.

**VEGETABLE OMELETTE**—5 eggs;  $\frac{1}{3}$  cup cream; 2 tsps. butter; 1 cup creamed small peas, asparagus or green beans;  $\frac{1}{2}$  tsp. celery salt. Beat eggs with salt until light, add cream and mix well. Melt butter in omelette pan and cook egg mixture slowly in this. When firm and lightly brown turn out on hot platter, spread with creamed vegetables and roll or fold over quickly. Serve immediately.—Mrs. Lloyd Edighoffer.

**BAKED ASPARAGUS RAREBIT**—2 tsps. butter; 4 tsps. flour; 1 tsp. salt;  $\frac{1}{2}$  tsp. dry mustard; few grains cayenne; 2 cups milk; 1 tsp. Worcestershire sauce; 1 cup shredded tangy cheese; 4 biscuits of shredded wheat; 1 lb. asparagus, cooked (save the stock); 4 strips bacon, lightly fried. Melt the butter, remove from the heat and blend in the flour, salt, mustard and cayenne. Gradually stir in the milk. Cook, stirring constantly, until smoothly thickened. Stir in Worcestershire sauce and shredded cheese and stir until cheese is melted. Moisten the 4 biscuits of shredded wheat with asparagus stock and place in a greased shallow heat-proof dish. Pile a few stocks of cooked asparagus on top of each biscuit and pour the cheese sauce over top. Place a strip of bacon on each. Bake in a moderate oven, 350 deg., for 20 minutes. Serve at once.—Mrs. Lloyd Edighoffer.

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**CORN BEEF LOAF**—1 package lemon jello, dissolved in 1 pint hot water; let cool. Add 1 can corn beef broken into pieces; 3 hard boiled eggs cut in small pieces;  $\frac{3}{4}$  cup chopped celery;  $\frac{1}{2}$  cup salad dressing,  $\frac{1}{2}$  cup whipped cream. Mix all together; put in a loaf pan and chill 2 hours.—Mrs. F. G. Keeler.

**SALMON OR TUNA BAKE**—One 8 ounce can salmon (or 1 7 oz. can tuna); 1 cup milk scalded; 2 slightly beaten eggs; 1 tbsp. melted butter;  $\frac{1}{4}$  tsp. salt;  $\frac{1}{8}$  tsp. paprika; 1 tsp. onion juice or grated onion; 1 tsp. Worcestershire sauce. Slowly stir milk into eggs. Add butter, seasonings, etc. Combine with salmon. Pour into greased one quart casserole. Bake in pan of water 1", 350 deg. until knife inserted comes out clean; about 40 mins. Serve with lemon slices.—Mrs. J. Sadler.

**MEAT LOAF**—2 cups ground meat;  $\frac{1}{2}$  cup minced onion; 1 tsp salt;  $\frac{1}{4}$  tsp. pepper; 2 tbsp. flour; 1 cup canned soup;  $\frac{1}{2}$  cup bread or cracker crumbs. Mix all ingredients. Bake in moderate oven, in greased tin. Oven temperature: 325 deg. for approximately one hour.—Mrs Jack Sorensen.

**MEAT LOAF**— $\frac{1}{2}$  lb. beef,  $\frac{1}{2}$  lb. pork,  $\frac{1}{2}$  lb. veal, ground together twice; 1 onion; 1 egg, well beaten; cracker crumbs;  $\frac{1}{2}$  can tomato soup; salt and pepper. Form into loaf and lay strips of bacon on top. Take remainder of soup, diluted with equal amount of water and pour over top of loaf. Bake 1 hour around 350 deg.—Mrs. W. C. Thorne.

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## Pickles - Relishes - Jams

**BREAD AND BUTTER PICKLES**—4 qts. sliced cucumbers (medium size); 6 medium white onions sliced; 1 green pepper; 1 sweet red pepper; 3 cloves garlic;  $\frac{1}{3}$  cup salt; 3 cups distilled white vinegar; 5 cups granulated sugar;  $1\frac{1}{2}$  tsp. tumeric;  $1\frac{1}{2}$  tsp. celery seed; 2 tbsps. mustard seed. Do not pare cucumbers. Just wash and slice thin. Add sliced onions, peppers. Cut in narrow strips; add the whole garlic cloves. Sprinkle salt over layers as you work. Now mix a tray of ice cubes through the pickles. Put another trayful on top. Let stand for three hours. Drain cucumber slices thoroughly. It is a good idea to divide the pickles into two batches in order to preserve colour and crispness. Combine vinegar, sugar and spices. Pour over cucumber slices. Heat just to boiling. Ladle the hot pickles into sterilized pint jars. Let stand for three or four weeks before opening.—Mrs. G. McDougall.

**HOT DOG RELISH**—4 qts. green tomatoes; 1 qt. cauliflower; 1 qt. onions; 1 qt. cucumber (not peeled). Measure after putting through food chopper. 4 sweet green peppers; 4 sweet red peppers. Put  $\frac{1}{2}$  cup salt on mixture and let stand for a few hours and drain and add—2 qts. vinegar; 8 cups white sugar; 1 tsp. celery seed. Boil  $\frac{3}{4}$  hour then thicken with  $\frac{3}{4}$  cup flour mixed with 1 tsp. tumeric.—Mrs. Adair Campbell.

**TOMATO SPREAD**—12 ripe tomatoes; 3 onions; 3 apples. Cut up tomatoes, apples and onions without peeling. Cook till soft. Put through sieve. Add 1 cup brown sugar, 1 tbsp. salt. Mix 1 tbsp. mustard with  $\frac{1}{2}$  cup flour and 1 cup vinegar. Cook till smooth. Add the hot tomato mixture with 4 sweet green peppers (or 2 red and 2 green) (not hot ones) minced. Cook stirring constantly, 10 minutes. Delicious on toast and cold meats.—Irene Flewelling.

**HANDFUL A DAY PICKLES**—One small basket of cucumbers. Wash and wipe thoroughly. Put in crock and sprinkle with 1 cup salt. Mix well through cucumbers, then pour boiling water over them to cover and let stand over night. In the morning drain the pickles from the brine and thoroughly wipe each one and the crock. Again place the pickles in crock and pour over them the following mixture: 3 heaping tbsps. of mustard; 4 heaping tbsps. of salt; 4 heaping tbsps. sugar mixed with  $\frac{1}{2}$  gal. of white wine vinegar. Add  $\frac{1}{2}$  cup mixed whole spice. Stir all together and set in cool place. Weigh out 5 lbs. white sugar and on each morning add a small cupful of sugar and stir well each time until all sugar is used. Cover and keep in cool place. To be assured of firm pickles it is necessary to wipe each cucumber thoroughly after draining them from the brine.—Mrs. W. C. Thorne.

**FRUIT CHILI SAUCE**—30 tomatoes; 8 peaches; 8 pears; 8 apples; 8 onions; 2 sweet peppers; 3 tbsps. salt; 1 tsp. cinnamon; 2 tbsps. mixed ground spice; 4 cups white sugar; 2 cups vinegar. Chop all fine and boil  $2\frac{1}{2}$  hours.—Mrs. W. F. Walther.

**TOMATO CATSUP**—1 pk. tomatoes not peeled; 6 onions;  $\frac{1}{2}$  cup salt. Boil and put through sieve, add 4 cups vinegar. 4 cups white sugar; 2 tbsp. mustard mixed with a little vinegar; 1 tsp. cinnamon; 1 tsp. celery seed; 1 tsp. red pepper; 2 tbsp. whole mixed spices. Put in bag. Salt to taste. Boil until thick as desired. Jar.—Mrs. W. F. Walther.

**PICKLED CHERRIES**—Select and wash firm ripe cherries. Pack unpitted with stems attached in sterilized jars. Cover with cold vinegar mixture made of: 1 tsp. salt, 1 cup water, 1 cup cider vinegar, 3 tbsps. brown sugar;  $\frac{1}{4}$  oz. stick cinnamon; 2 tbsp. whole cloves. Tie spices in cheese cloth bag. Put all in a saucepan and boil five minutes. Cool and remove spices. Pour syrup over cherries and seal using sterile rubbers and lids.—Mrs. John Sadler.

**CHILI SAUCE**—30 large deep red tomatoes; 4 large onions; 1 head celery; 2 red and 2 green sweet peppers; 3 tbsps. salt; 4 cups granulated sugar;  $2\frac{1}{2}$  cups vinegar. Boil until thick, stirring to prevent scorching.—Mrs. F. A. Moses.

**CORN RELISH**—12 cobs of corn; 2 qts. ripe tomatoes sliced; 1 qt. of cucumbers;  $\frac{1}{2}$  oz. of tumeric powder; 1 qt. of white sugar; 1 qt. of vinegar; 1 qt. onions;  $\frac{1}{2}$  cup salt;  $1\frac{1}{2}$  tps. celery seed; 1 oz. mustard seed; pinch of red pepper. Slice cucumbers and onions. Add salt and let stand 2 hours. Drain juice from sliced tomatoes. Add corn sliced from corn cob and other ingredients. Then boil mixture 40 minutes and seal (a little less sugar may be used if relish is not desired so sweet).—Mrs. Willard Soeder.

**GREEN TOMATO PICKLE**—1 qt. of small green tomatoes sliced; 1 qt. of sliced cabbage; 5 onions sliced; 5 large red peppers sliced; 2 cups white sugar; 2 tbsp. mustard seed; 1 tbsp. celery seed; 1 qt. vinegar. Slice tomatoes and sprinkle with salt. Let stand over night, drain. Boil everything except cabbage for 20 minutes. When cool pour over cabbage. Stir twice a day for a week then put in jars and seal.—Mrs. K. W. McLandress.

**MUSTARD PICKLE**—1 qt. large onions; 1 qt. large cucumbers; 4 green peppers and 2 hot red peppers; put all three in the food chopper; 1 qt. small gherkins; 1 qt. silver skinned onions; 1 cauliflower cut fine. Put all in brine;  $\frac{1}{2}$  cup salt to qt. of cold water; drain; 2 qts. vinegar; 7 cups granulated sugar;  $\frac{1}{4}$  oz. mustard seed;  $\frac{1}{2}$  oz. celery seed;  $\frac{1}{2}$  oz. tumeric;  $\frac{1}{4}$  lb. mustard;  $\frac{3}{4}$  cups flour. Cook pickles 10 minutes before adding sauce then cook 1 minute.—Mrs. John Sadler.

**ORANGE AND RHUBARB MARMALADE**—3 lbs. oranges, cover with water and boil 3 hours; cut 3 lbs. rhubarb in small pieces; 6 lbs. sugar and just enough water to keep from burning. Stir sugar until dissolved. Then add the rhubarb and oranges. Boil for  $\frac{1}{2}$  hour. Do not use the water the oranges were boiled in. Remove seeds.—Mrs. J. W. Walker.

**BLACK CURRANT PRESERVES**—4 lbs. ( $10\frac{2}{3}$  cups) black currants; 3 pts. cold water; bring to boiling point and boil 20 minutes. Add 7 lbs. sugar; boil 3 min. after it starts to boil.—Mrs. A. Skinner.

**RHUBARB CONSERVE**—4 lbs. rhubarb cut fine; 6 oranges sliced, cut in wedges; 6 lbs. white sugar;  $\frac{1}{2}$  lb. almonds blanched, and chopped; 1 cup maraschino cherries. Combine orange rind, juice and sugar. Let stand overnight. Add rhubarb and boil gently until signs of jelling when tested. Remove from fire; add nuts and cherries. Pour into glasses; cover with hot paraffin.—Miss Gwen Stuart.

**PEACH JAM**—3 doz. peaches; 4 oranges (slice two, peel two); 1 cup Lily corn syrup; 3 lbs. white sugar; boil till thick.—Mrs. W. Walther.

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**GRAPE JELLY**—Pick over and wash 1 basket grapes. Put on stove and let grapes come to a boil (no water); boil for 10 mins.; put through jelly bag; measure and boil briskly for 10 mins.; remove from stove and add cup for cup of sugar and stir until sugar is dissolved. Bottle without further boiling.—Miss H. Davidson.

**ORANGE AND RHUBARB MARMALADE**—5 lbs. rhubarb; 5 lbs. white sugar; 6 oranges. Cut fruit in small pieces, put on sugar, stir well, let stand over night, put orange peel in weak brine over night. In the morning put both kettles on stove; when peel is easily juiced with fork, drain, put through medium food chopper; add to fruit and boil until desired thickness.—Mrs. Davis.

**PEAR JAM**—7 cups pears put through grinder; 7 cups sugar; 4 oranges put through grinder; boil pears five minutes, add sugar, boil; add oranges, boil till thick.—Mrs. W. Walther.

**MARMALADE**—1 orange; 1 lemon; 1 grapefruit; 14 cups water; 10 cups sugar;  $\frac{1}{4}$  tsp. salt. 1st Day—Cut orange, lemon, grapefruit fine, add 14 cups water and let stand over night. 2nd Day—Boil until tender then set aside until next day. 3rd Day—Boil with 10 cups sugar and  $\frac{1}{4}$  tsp. salt till thick.—Mrs. F. Cameron.

**STRAWBERRY JAM**—2 qts. berries; 6 cups sugar. Cover berries with boiling water, let stand 5 minutes, drain, boil 5 minutes, add 3 cups sugar, boil 3 mins. add 3 cups sugar, boil 5 mins.; stir while cooling to prevent floating fruit, then bottle and seal.—Mrs. W. Walther.

**GRAPEFRUIT MARMALADE**—1 grapefruit; 1 lemon cut fine as possible; sugar. To every cup of fruit and juice add  $2\frac{1}{2}$  cups water. Put seeds and discarded parts into cup with a little water. Let stand over night. In morning strain liquid off seeds and add to fruit, boil  $1\frac{1}{2}$  to 2 hours until tender. Let stand over night. To every cup of fruit and liquid add  $1\frac{1}{2}$  cups sugar. Boil until it jellies, 5 or 6 or even 10 mins.—Miss K. Race.

**PEACH MARMALADE**—15 large peaches; 3 oranges; 1 bottle maraschino cherries; 1 cup shelled almonds (halved). Chop peaches fine. Peel 2 oranges and cut fine, then put 1 orange with peeling through food chopper. Add juice of bottle of cherries. To each cup of peach pulp add 1 cup sugar. Boil all together for  $1\frac{1}{2}$  hours. Add nuts and cherries just before removing from the stove. Stir often as it burns easily.—Mrs. J. W. Walker.

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## Biscuits and Quick Breads

**VITAPEP BREAD**—1 cup lukewarm water; 1 cake yeast; 2 cups whole wheat flour; combine these ingredients and let stand 20 minutes in a warm place; 1 cup warm water;  $\frac{1}{4}$  cup brown sugar; pinch of salt;  $\frac{1}{4}$  cup melted butter; about 6 cups whole wheat flour. Dough should be soft. Knead thoroughly for 5 minutes. Cover and let rise until doubled in bulk. Knead again, shape into loaves and set in buttered pans to rise again. Bake in moderate oven.—Mrs. Lloyd Edighoffer.

**WHOLE WHEAT MUFFINS**—1 cup general purpose flour; 1 cup whole wheat flour;  $3\frac{1}{2}$  tsp. baking powder;  $\frac{1}{2}$  tsp. salt; 3 tbsps. sugar; 1 egg; 1 cup milk; 3 tbsps. melted fat. Measure flour, salt, baking powder and sugar. Mix together and sift them into the bowl. Beat egg until foamy. Add the milk. Melt and measure the fat. Add it to the egg-milk mixture. Turn the wet ingredients into the dry ones and stir only long enough to mix them thoroughly. Dip the batter into the muffin tins with as little stirring as possible. Fill each section about two-thirds full. Bake in a hot oven (400-425 deg.) for about 20 mins.—Mrs. A. Gettler.

**ROLLS**—3 cups scalded milk; 5 tbsp. shortening; 5 tbsp. white sugar; 1 pkg. yeast (if you want it quickly use 2 pkg.) in  $\frac{1}{4}$  cup warm water; 2 tsp. salt; 6 cups flour. When milk is scalded add shortening sugar and salt. When cool, add yeast, which has been in the warm water about 10 minutes. Add to flour and knead for 2 minutes. Place in greased bowl and let rise until double in bulk. Mix and shape in rolls.—Mrs. W. I. Carroll.

**FRUIT LOAF**—3 cups flour; 1 cup white sugar; 2 eggs; 1 cup milk; 2 cups boiled raisins; pinch of salt; 1 tsp. vanilla; 3 tbsps. baking powder; cherries, peel and nuts may be added. Bake in slow oven, 325 deg., for 1 hour.—Mrs. G. V. Mounteer.

**BRAN MUFFINS**— $1\frac{1}{2}$  cups pastry flour;  $\frac{1}{2}$  tsp. salt; 4 tsp. baking powder; 2 tbsps. white sugar; 4 tbsps. butter; 1 egg; 1 cup milk; 1 tsp. vanilla or lemon;  $\frac{1}{2}$  cup all bran. Mix and sift dry ingredients. Combine the beaten egg and milk; add to the dry ingredients. Add melted butter. Bake in muffin pans at 375 or 400 deg.—Mrs. A. G. McDougall.

**ORANGE RAISIN BREAD**—1 cup seedless raisins;  $\frac{1}{2}$  cup yellow sugar; 1 cup boiling water;  $\frac{1}{3}$  cup shortening; 1 tsp. salt; 1 grated orange rind and juice; 1 tbsp. colored candied peel. Put the first six ingredients in a saucepan, simmer gently 5 minutes. Cool. 2 cups all-purpose flour;  $1\frac{1}{2}$  tsp. baking powder;  $\frac{3}{4}$  tsp. baking soda. Sift dry ingredients 3 times, add the peel and fold into the cooked mixture. Pour into a 10x4 inch pan, lined with oiled paper. Bake 1 hour at 350 deg.—Mrs. F. A. Moses.

**WHOLE WHEAT LOAF**—3 cups graham flour;  $\frac{1}{2}$  cup brown sugar;  $1\frac{1}{3}$  cups buttermilk; 1 tsp. salt; 1 tsp. baking soda, dissolved in buttermilk. Bake for 1 hour at least, in a moderate oven.—Miss A. Tallman.

**CURRANT LOAF**—2 eggs well beaten; 1 cup fine granulated sugar; 2 tbsps. melted butter; 2 cups pastry flour; 2 tsp. baking powder;  $\frac{1}{4}$  tsp. salt;  $\frac{1}{4}$  cup milk; 1 tsp. grated lemon rind;  $1\frac{1}{4}$  cups currants (steamed). Bake 45 minutes at 350 deg. in loaf pan.—Mrs. T. W. Heath.

**DATE LOAF**—Sift together: 2 cups flour, 4½ level tsps. baking powder, ½ tsp. salt; add: ½ cup all bran, ½ cup brown sugar; cut in ½ cup shortening; and add 1 cup chopped dates, ½ cup nuts; then add following well mixed: 1 egg, well beaten, 2 tbsp. molasses; ½ tsp. vanilla, ⅔ cup milk. Bake in loaf tin in 350 degree oven for 1 hour.—Miss M. Farrant.

**NUT ORANGE BREAD**—Cut rind of 2 oranges in very small pieces. Boil until tender, then add ¼ cup sugar. Then boil again. Let cool, add ½ cup walnuts. Mix well: 1 egg, ¾ cup sugar, 3 tbsp. butter. Add: ¾ cup milk to rind mixture and mix well with egg, sugar and butter mixture. Then add 4 tsps. baking powder; ½ tsp. salt; 3 cups flour.—Mrs. E. R. Harris.

**DATE BREAD**—1 cup dates; 1 tsp. baking soda; ¾ cup boiling water; ⅔ cup brown sugar; 1 egg; 1 tbsp. butter; 1 tsp. vanilla; 1¾ cups flour; 1 tsp. salt. 1. Cut dates into small pieces. 2. Add soda and boiling water, mix well; cool a little. 3. Add sugar, beaten egg, butter and vanilla. 4. Add flour. 5. Turn into greased baking pan; bake in a slow oven (275-300) deg. for 1¼ hours.—Mrs. N. Stacey.

**WHOLE WHEAT ORANGE BREAD**—Skins from 2 oranges; ½ cup white sugar; ½ cup water. Remove rind, white and pithy portion and shred or grind orange skins. If using a food grinder, use fine blade. Cook rind, water and sugar 15 minutes. Let cool. 1 egg; 1 cup milk; 2 tbsp. butter (melted); 1¼ cups whole wheat flour; 1¼ cups all purpose flour; ½ tsp. salt; 5 tsps. baking powder. Beat egg, add milk and melted butter (slightly cooled). Mix dry ingredients, add egg mixture, then orange mixture, stirring only until blended. Bake in a loaf pan.—Mrs. A. Gettler.

**RAISIN LOAF**—1 egg, well beaten; 1 cup sweet milk; 1 cup white sugar; 2 cups stewed raisins; 1 tsp. salt; 3 cups flour; 2 tsp. baking powder; a little peel may be added. Cook the raisins and let cool. Mix the beaten egg, milk and sugar. Add raisins and salt. Sift the baking powder in flour and add to the mixture. Bake 1 hour in slow oven.—Mrs. J. A. Myers.

**BANANA MUFFINS**—Mix ½ cup butter; 1 cup brown sugar. Add 1 tsp. vanilla; 2 egg yolks; 1 egg white; 1 cup mashed bananas (3); 2 tbsp. sweet milk; 1¾ cups flour; 1 tsp. baking powder; 1 small tsp. soda; pinch of salt. Bake in 375 deg. to 400 deg. oven.—Mrs. H. Fisher.

**DATE MUFFINS**—⅓ cup melted butter; ¼ cup white sugar; 1 egg; 2 cups sifted flour; 3 tsp. baking powder; ½ tsp. salt; ¾ cup milk; 1 lb. dates. Mix dry ingredients, then the liquids. Add dates which have been dredged in some of the flour. Combine ingredients with as few strokes as possible. Bake in hot oven—400 deg. F.—Mrs. A. G. McDougall.

**OATMEAL MUFFINS**—1 cup quick cooking oats; 1 cup buttermilk or sour milk; 1 egg; ½ cup brown sugar; 1 cup sifted flour; ½ tsp. salt; 1 tsp. baking powder; ½ tsp. soda; ½ cup melted shortening. Soak oatmeal in buttermilk for 1 hour. Add flour sifted with other dry ingredients. Add cooled shortening. Bake in hot oven 400 deg. for 15-20 mins.—Mrs. A. G. McDougall.

## Puddings and Desserts

**OLD ENGLISH PLUM PUDDING**— $1\frac{1}{2}$  cups flour;  $2\frac{2}{3}$  cups dry bread crumbs; 2 cups seeded raisins; 2 cups suet finely chopped;  $1\frac{1}{4}$  cups sugar;  $\frac{1}{3}$  cup molasses;  $\frac{1}{4}$  lb. candied orange peel; 1 tsp. grated nutmeg; 1 tsp. mace; 2 tsps. cinnamon; 1 tsp. cloves; 3 eggs well beaten; 2 tsps. salt. Mix in order given and if extra moisture is required add milk sweet or sour. Turn into a floured pudding bag or an oiled dish and steam for 5 hours. Keep the water boiling all the time. Serve with butterscotch or caramel sauce.—Mrs. F. A. Moses.

**DOVER PUDDING**—1 cup of brown sugar; 1 cup of currants; 1 cup of raisins; 1 cup of suet; 1 cup of bread crumbs; 1 cup of flour;  $\frac{3}{4}$  cup of buttermilk;  $\frac{1}{4}$  cup of cream; 1 egg; 1 tsp. of baking soda;  $\frac{1}{4}$  tsp. of salt. A little nutmeg and cinnamon. Steam  $2\frac{1}{2}$  hours. Serve with sauce.—Ruby H. Marriott.

**BACHELOR'S PUDDING**—1 cup flour; 1 tsp. baking powder; a little salt; sift all together; add 1 cup raisins,  $\frac{1}{2}$  cup milk;  $\frac{1}{3}$  cup white sugar; put in a deep pan and pour over the batter this syrup. Syrup: 1 cup brown sugar dissolved in 2 cups boiling water. Add a piece of butter the size of a walnut. Bake 30 mins. in a moderate oven.—Mrs. O. Sawyer.

**CORONATION PUDDING**—2 eggs;  $\frac{1}{2}$  cup butter; 1 cup flour; 1 tsp. soda. Beat eggs and butter to a cream. Add the flour with the soda. Mix in the sugar and 2 tbsp. strawberry jam. Pour it in buttered mold. Steam  $1\frac{1}{2}$  hours. Serve with hard sauce.—Anna Tallman.

**CUP PUDDING**—1 cup flour;  $1\frac{1}{2}$  tsp. baking powder; 2 eggs;  $\frac{1}{2}$  cup sugar; 1 tbsp. butter; salt;  $\frac{1}{2}$  cup milk. Sift flour 4 times. Grease 5 cups and put a little preserved fruit in each one. Then  $\frac{1}{2}$  fill with batter and steam  $\frac{1}{2}$  hour.—Mrs. W. I. Carroll.

**CARROT PUDDING**— $\frac{1}{2}$  cup seedless raisins;  $\frac{1}{2}$  cup currants; 5 tbsps. flour; 1 tsp. soda; 1 tsp. cinnamon;  $\frac{1}{2}$  tsp. nutmeg;  $\frac{1}{2}$  tsp. ground cloves; 1 cup raw grated carrots; 1 cup raw grated potatoes; 5 tbsps. brown sugar; 2 tbsps. melted butter. Mix raisins and carrots with flour which has been sifted with soda and spices. Mix well with rest of ingredients. Put in small greased moulds or 1 as large as baking powder cover and steam 3 hours. Serve hot with favorite sauce. Double amount if liked.—Irene Flewelling.

**BREAD PUDDING**—2 tbsp. butter; 3 eggs slightly beaten;  $\frac{1}{2}$  cup sugar;  $\frac{1}{4}$  tsp. salt; 1 tsp. vanilla; 1 qt. milk;  $3\frac{1}{2}$  cups bread cut in cubes. Melt butter and combine with beaten eggs, sugar, salt, vanilla and milk. Mix and pour over bread cubes. Bake in moderate oven 350 deg. for 45 to 50 min. If the bread is dry heat it in the milk before adding other ingredients.—Mrs. J. A. Myers.

**HOT CHOCOLATE FUDGE PUDDING**—Sift together: 1 cup flour, 2 tsp. baking powder,  $\frac{1}{4}$  tsp. salt;  $\frac{3}{4}$  cup granulated sugar;  $\frac{1}{2}$  cup milk;  $1\frac{1}{2}$  tbsp. cocoa; 2 tbsp. melted butter. Put into a greased baking dish. Mix 1 cup brown sugar with 4 tbsp. cocoa. Sprinkle over cake mixture. Over all pour  $1\frac{3}{4}$  cups hot water. Bake 45 mins. at 350 deg. Serve with cream (serves eight).—Mrs. T. W. Heath.

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**SUET PUDDING**—1 cup buttermilk; 1 cup white sugar; 1 cup raisins; 1 cup currants; 1 cup suet; 1 cup bread crumbs. Add candied cherries, lemon peel, spices to taste, 1 cup flour, tsp. salt. Steam 2 hrs.—Mrs. E. R. Harris.

**MAPLE TAPIOCA PUDDING**— $\frac{1}{4}$  cup minute tapioca;  $\frac{1}{2}$  cup maple syrup or honey;  $\frac{1}{4}$  tsp. salt; 2 cups milk; 1 egg yolk. Cook in double boiler over boiling water. Boil ingredients 2 minutes, then add 1 egg white beaten stiff. 1 large ripe banana mashed, and  $\frac{1}{2}$  tsp. vanilla.—Mrs. T. W. Heath.

**BULLY PUDDING**—1 cup white sugar; 1 cup milk; 2 eggs; 1 cup chopped walnuts; 1 cup chopped dates; 1 tbsp. flour;  $\frac{1}{2}$  tsp. baking powder. Bake in a 350 to 400 deg. oven; serve with ice cream or whipped cream.—Mrs. J. W. Walker.

**CARAMEL PUDDING**— $\frac{1}{2}$  cup brown sugar; 1 dessert spoon butter. Melt together over fire until brown stirring all the time. Heat 1 pt. milk. Thicken with 2 tbsp. cornstarch. When thick add to sugar and butter and cook until thick. Pour into individual molds and serve with cream.—Flora Hingst.

**CHRISTMAS PUDDING**—2 cups flour; 1 cup brown sugar; 1 tsp. baking powder; 1 tsp. salt; 2 cups raisins; 1 cup or more chopped suet. Peel, cherries if desired. Enough water to mix pretty stiff. Steam about two hours or more.—Mrs. W. C. Thorne.

**RAISIN PUDDING**—1 cup of raisins; 1 cup suet or butter; 1 cup brown sugar; 1 cup sour milk and dissolve; 1 tsp. soda; 2 tbsp. molasses; salt; flour to make a stiff batter; steam 3 or 4 hours; serve with hot sauce.—Mrs. Doan.

**BUTTERSCOTCH SAUCE**—1 cup brown sugar; pinch of salt;  $\frac{3}{4}$  cup corn syrup; 1 cup sweet cream;  $\frac{1}{2}$  tsp. vanilla; 4 tbsp. butter. Stir and heat corn syrup, salt, sugar and butter together until dissolved. Then cook until a few drops form a ball in water. Remove from heat, and when bubbling ceases, slowly stir in the cream, then add the vanilla.—Mrs. J. Schinbein.

**BUTTERSCOTCH PUDDING**—1 cup brown sugar, 1 tbsp. butter, 2 cups water, let boil. Batter— $\frac{2}{3}$  cup brown sugar; 1 tbsp. butter;  $\frac{1}{2}$  cup milk; 1 cup flour; 1 tsp. baking powder; 1 egg. Put in centre of syrup; bake  $\frac{1}{2}$  hour at 400 deg.—Mrs. G. V. Mcunteer.

**APPLE DUMPLINGS**—1 cup flour; 3 tsp. butter; 1 tsp. baking powder. Sift baking powder with flour and cut in the butter as you would for pastry. Wet with sweet milk. Roll out in 4 circular pieces. Slice apples into centre of pastry and make into little bag. Put on a buttered dish. Make a syrup of 1 cup brown sugar and  $1\frac{1}{2}$  cups water. Pour this over dumplings. Put a little piece of butter on top of each dumpling.—Mrs. E. J. Hingst.

**ORANGE OR PINEAPPLE BAVARIAN CREAM**—1 tbsp. gelatine;  $\frac{1}{4}$  cup cold water; 1 cup orange juice or 1 cup grated pineapple; juice of  $\frac{1}{2}$  lemon;  $\frac{1}{2}$  cup sugar; 1 cup thick cream; sprinkle of salt. Soak gelatine in cold water. Heat pineapple; add sugar and lemon juice and pour over gelatine. Set in pan of ice-water. Stir until it begins to thicken, fold in cream, whipped until stiff. Turn into mould and chill. Serves six.—Mrs. Clark Moses.

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**APPLE PUDDING**— $\frac{3}{4}$  cup oatmeal;  $\frac{3}{4}$  cup brown sugar;  $\frac{1}{2}$  cup flour;  $\frac{1}{2}$  cup butter. Mix together and sprinkle over sliced apples in shallow pan. Bake 35-40 mins. at 350 deg. F.—Mrs. W. Walther.

**PINEAPPLE SHERBET**— $\frac{2}{3}$  cup sweetened condensed milk; 2 tbsp. lemon juice; 2 tbsp. melted butter;  $\frac{1}{2}$  cup pineapple juice; 1 cup crushed pineapple; 2 egg whites. Blend condensed milk, lemon juice, melted butter and pineapple juice thoroughly. Add pineapple, chill. Beat egg whites until stiff and fold into chilled mixture. Pour into freezing pan. Place in freezing unit of refrigerator. After mixture is about half frozen, remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.—Mrs. Jack Sorensen.

**CHERRY RING MOLD**—1 envelope Knox gelatine;  $\frac{1}{2}$  cup cold water; 1 cup hot cherry juice;  $\frac{1}{4}$  cup sugar;  $\frac{1}{8}$  tsp. salt;  $\frac{1}{4}$  cup lemon juice. Soften gelatine in cold water; add hot cherry juice and stir until dissolved; add lemon and stir; add cherries and pour into mould. Put in refrigerator to chill. Use whole can of cherries if canned ones are used.—Mrs. John Sadler.

**MARSHMALLOW STRAWBERRY MOUSSE**—1 pt. strawberries; 1 doz. marshmallows; 2 tbsp. sugar;  $\frac{1}{4}$  pt. whipping cream. Whip cream; add sugar and mix and fold it in with the cut marshmallows and berries. Place in the ice box for four hours. Serve with whole strawberries.—Mrs. J. A. Myers.

**JELLO FRUIT DESSERT**—1 cup grape nuts (scant); 1 cup stewed prunes (cut); 1 cup raisins;  $\frac{3}{4}$  cup walnut and pecan meats (or less) Mix: 1 package lemon jello (Lushus); 1 pint boiling water, add prepared ingredients immediately; turn into meat loaf tin; chill; cut in slices and serve with whipped cream.—Mrs. Claude Horne.

**MARSHMALLOW DESSERT**— $\frac{1}{4}$  cup pineapple juice;  $\frac{1}{2}$  cup orange juice; 2 tbsp. lemon juice;  $\frac{1}{4}$  cup water;  $\frac{1}{4}$  cup sugar; 1 egg; 1 tbsp. cornstarch. Heat water and juice; pour over sugar and cornstarch and cook. Add egg and cook three minutes longer; cool. Add 1 cup cream whipped and pour over the following: 1 lb. marshmallows cut in quarters; 1 tin pineapple cubes;  $\frac{1}{2}$  lb. grapes; chill; sprinkle with almonds to serve.—Mrs. Claude Horne.

**FROZEN DESSERT**—1 package cream cheese; 2 tbsp. homemade mayonnaise, cream; add:  $\frac{1}{2}$  cup sugar; 1 cup cherries; 1 cup mixed fruit (pineapple, peaches, pears);  $\frac{1}{2}$  pint cream whipped, folded in; freeze overnight.—Miss Flora Hingst.

**GRAPE FLUFF**—1 cup granulated sugar; thinly shaved rind of  $\frac{1}{2}$  lemon;  $1\frac{1}{4}$  cups boiling water. Bring to boil stirring until sugar is dissolved, then rapidly for three minutes. Remove rind. Stir in 1 cup grape juice and heat just to boiling point. Blend 5 tbsps. corn starch with  $\frac{1}{4}$  cup cold water; stir into boiling hot grape mixture. Cook over low direct heat stirring constantly until smoothly thickened; then cover and cook over boiling water with occasional stirring until no raw flavor of starch remains, about 8 min. longer. Stir in  $\frac{1}{2}$  cup lemon juice. Cool to lukewarm and add 2 egg whites beaten stiff but not dry. Beat pudding until frothy with wooden spoon. Serve with custard sauce using the 2 egg yolks.—Mrs. Jack Sadler.

## Cakes

**CHOCOLATE CAKE**—1 egg, well beaten; 1 cup sour cream; 1 tbsp. cocoa; pinch of salt; 1 cup brown sugar; 1 cup flour; 1 tsp. soda. Beat egg, add sugar, salt and cream. Sift flour, cocoa and soda together several times. Add this to first mixture. Flavour with vanilla and bake in square pan 25 to 30 minutes at 350 deg.—Mrs. Willard Soeder.

**NEVER FAIL CHOCOLATE CAKE**— $\frac{1}{2}$  cup butter; 2 egg yolks; 2 sqs. Baker's choc., melted; 1 tsp. soda;  $\frac{1}{4}$  tsp. salt; 2 cups brown sugar; 6 tsp. vinegar in cup, fill with cold water; 2 cups sifted flour; 3 tsp. vanilla. Add egg whites, beaten stiff, last of all.—Mrs. M. D. Wilson.

**CHOCOLATE CAKE**— $\frac{1}{2}$  cup Crisco;  $\frac{1}{2}$  tsp. salt; 2 eggs;  $1\frac{3}{4}$  cups cake flour; 1 cup sour milk;  $1\frac{1}{4}$  cups granulated sugar; 1 tsp. vanilla; 2 sq. Baker's chocolate; 1 tsp. soda. Blend together, sugar, salt, vanilla and eggs. Stir in melted chocolate. Sift flour with soda, add alternately with the milk. Bake in moderate oven, 350 deg.—Mrs. D. P. Monaghan.

**CHOCOLATE CAKE**—2 oz. chocolate,  $\frac{1}{2}$  cup butter, 3 eggs, 2 cups flour, 1 tsp. vanilla, 1-3 cup hot water,  $1\frac{1}{2}$  cups white sugar,  $\frac{1}{2}$  cup milk, 3 tsp. baking powder. Bake in moderate oven 50 minutes.—Mrs. C. Doan.

**CHOCOLATE CAKE**— $1\frac{1}{4}$  cups Swansdown cake flour,  $\frac{1}{4}$  cup butter or Crisco, 1 egg, 2 squares melted choc. sweetened, flavoring extract, 1 tsp. soda, 1 cup brown sugar,  $\frac{3}{4}$  cup sweet milk, salt. Cream sugar and butter, egg and chocolate together. Add flour and milk gradually. (Sift flour 3 times, measuring after the first sifting). Bake 1 hour at 350 degrees.—Mrs. Harry Wright.

**VELVET CHOCOLATE CAKE**—2 cups sifted velvet flour; 1 tsp. soda; 2 tsp. vanilla;  $1\frac{1}{3}$  cups granulated sugar;  $\frac{1}{2}$  tsp. salt;  $\frac{1}{2}$  cup shortening, part butter;  $\frac{1}{2}$  tsp. lemon extract; 2 eggs  $\frac{1}{3}$  cup cocoa;  $\frac{3}{4}$  cup buttermilk. Mix together in a saucepan 1-3 cup white sugar and 1-3 cup cocoa; add  $\frac{1}{2}$  cup boiling water; boil for 2 min. stirring until smooth and cool; preheat oven to 325 deg.; grease and lightly flour a 9 inch square pan; sift together twice 2 cups sifted velvet flour,  $\frac{1}{2}$  tsp. salt, 1 tsp. soda; cream in mixing bowl  $\frac{1}{2}$  cup shortening and add 2 tsp. vanilla and  $\frac{1}{4}$  tsp. lemon extract; gradually add 1 cup granulated sugar. beat until fluffy; add 2 eggs, well beaten, beat well; add cooled cocoa syrup and beat again. Add sifted, dry ingredients alternately with  $\frac{3}{4}$  cup buttermilk (or sour milk). Do not beat after flour has been added. Bake in slow oven 325 deg. for about 1 hour.—Miss Flora Hingst.

**WIND BLOWN CAKE**—3 eggs;  $\frac{3}{4}$  cup cold water;  $1\frac{1}{4}$  cups sugar (white);  $1\frac{1}{2}$  cups and 2 tbsp. flour (.sifted); 1 tsp. baking powder; salt;  $\frac{3}{4}$  tsp. lemon extract;  $\frac{1}{4}$  tsp. almond extract. Beat egg yolks with water with dover egg beater for three minutes. Add sugar a few tbsp. at a time beating constantly. Add extract and flour a little at a time. Fold in whites beaten stiff. Bake 1 hour in 300 deg. oven.—Mrs. Adair Campbell.

**FAMILY-SIZE ANGEL FOOD**—Use recipe above, decreasing flour to  $\frac{3}{4}$  cup, sugar to  $1\frac{1}{4}$  cups, egg whites to 1 cup, cream of tartar to 1 tsp. Bake in ungreased 9-inch angel food pan in slow oven (325 deg. F.) 45 to 50 minutes.

**WHITE CAKE**—2 cups cake flour, sifted three times; 2 tsp. baking powder;  $\frac{1}{2}$  tsp. salt;  $\frac{1}{2}$  cup shortening or butter; 1 cup white sugar; 3 egg whites, beaten stiffly;  $\frac{3}{4}$  cup milk; 1 tsp. vanilla. Cream shortening and sugar, add vanilla; then add flour and milk alternately. Last fold in egg whites. Bake in 2 8 inch tins for 25 minutes at 350 deg. Ice with minute icing tinted pink, or any icing.—Mrs. F. G. Keeler.

**SWANS DOWN ANGEL FOOD**—1 cup sifted Swans Down cake flour;  $1\frac{1}{2}$  cups sifted granulated sugar;  $1\frac{1}{4}$  cups (10 to 12) egg whites;  $\frac{1}{4}$  tsp. salt;  $1\frac{1}{4}$  tsp. cream of tartar; 1 tsp. vanilla;  $\frac{1}{4}$  tsp. almond extract. Sift flour once, measure, add  $\frac{1}{2}$  cup sugar, and sift together 4 times. Beat egg whites and salt with rotary egg beater or flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Add remaining sugar, 2 tbsp. at a time, beating with beater or whisk after each addition until sugar is just blended. Fold in flavoring. Sift about  $\frac{1}{4}$  cup flour over mixture; fold in lightly; repeat until all is used. Turn into ungreased 10-inch angel food pan. Cut gently through batter with knife to remove bubbles. Bake in slow oven (325 deg. F.) 1 hour, or until done. Remove from oven and invert pan 1 hour, or until cake is cold. Note—Remove the eggs from refrigerator several hours before using. They beat up lighter and more easily when at room temperature, giving increased fineness of grain and delicacy to angel food.

**BOILED RAISIN CAKE**—2 eggs;  $\frac{3}{4}$  cup sour milk;  $\frac{3}{4}$  cup butter; 1 tsp. cloves; 1 tsp. allspice; 1 cup sugar; 1 tsp. soda; 2 cups boiled raisins; 1 tsp. cinnamon;  $2\frac{1}{2}$  cups flour.—Miss Kathleen Race.

**ORANGE CAKE**—3 eggs, beat yolks and whites separately; beat  $\frac{1}{2}$  cup white sugar into whites and  $\frac{1}{2}$  cup white sugar into yolks; grate rind and juice of 1 orange and add to yolks and beat well again. Add white of eggs to yolks and beat. Fold in 1 cup flour and  $\frac{1}{2}$  tsp. baking powder. Bake  $\frac{1}{2}$  hour.—Mrs. C. Doan.

**LIGHT BUTTER CAKE**— $\frac{1}{2}$  cup butter; 2 cups cake flour; 3 egg whites, beaten stiff; 1 tsp. flavoring extract; 1 cup white sugar; 3 tsp. baking powder;  $\frac{2}{3}$  cup milk; bake 25 min. at 400 deg. Cream butter and sugar together. Sift flour 3 times, measuring after the first sifting. Mix baking powder with flour before sifting. Add flour alternately with milk. Add egg whites last of all. Bake in 8-inch square pan.—Mrs. Harry Wright.

**WAFER CAKE**—1 cup wafer crumbs; 1-3 cup brown sugar; 1-3 cup butter; mix these three ingredients and pack in pan; whites of 2 eggs beaten stiff;  $\frac{1}{2}$  cup walnuts;  $\frac{1}{2}$  tsp. baking powder;  $1\frac{1}{4}$  cups brown sugar;  $\frac{1}{2}$  cup cocoanut; 4 tsp. flour. Mix and spread over wafer crumbs. Bake 15 or 20 minutes.—Mrs. W. H. Hoflich.

**WALNUT CAKE**—1 cup brown sugar; 2 eggs; 1 cup chopped walnuts;  $1\frac{1}{2}$  cups sifted flour;  $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  cup sweet milk; 2 tsp. cream of tartar. Bake in long tin, ice and put walnuts on top. Caramel icing is very nice.—Miss G. Haynes.

**ONE EGG CAKE**— $\frac{3}{4}$  cup granulated sugar; 2 tsp. baking powder; pinch of salt;  $1\frac{1}{2}$  cups flour; 1 egg; 2 tbsp. melted butter. Break egg into measuring cup, fill cup up with milk and add to the above and heat. Last add melted butter. Beat well. Moderate oven, bake  $\frac{1}{2}$  hour.—Mrs. E. J. Hingst.

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**JELLY ROLL**—4 egg yolks; 3 tbsp. water;  $\frac{1}{4}$  tsp. baking powder; 1 cup granulated sugar; 1 tbsp. cornstarch; 4 egg whites. Place cornstarch and baking powder in cup. Fill balance with sifted flour. Beat egg whites stiff and fold into batter. Bake in shallow pan in hot oven, 400 deg. When done turn upside down on waxed paper. Quickly spread with jam or jelly and roll.—Mrs. A. G. McDougall.

**SOUR CREAM CAKE**—Beat 2 eggs; add 1 cup granulated sugar while beating; sift  $1\frac{1}{2}$  cups flour;  $\frac{1}{2}$  tsp. salt; 2 tsp. baking powder;  $\frac{1}{2}$  tsp. soda together. Add to egg mixture alternately with 1 cup thick sour cream. Bake in 9-inch pan in oven at 350 deg.—Mrs. Harold Fisher.

**ORANGE CAKE**—3 eggs; 1 cup granulated sugar; 1 orange, rind grated, and juice; 1 cup flour and  $\frac{1}{2}$  tsp. baking powder and pinch of salt. Bake in tube pan 1 hour in slow oven. **Boiled icing for above:** 1 cup granulated sugar; 4 tbsp. water. Boil until it threads. Beat this into 2 egg whites (well beaten).

**BANANA LOAF CAKE**— $\frac{1}{2}$  cup shortening; 1 tsp. vanilla;  $1\frac{1}{2}$  cups brown sugar; 2 well beaten eggs; 2 cups enriched flour;  $\frac{1}{2}$  tsp. salt; 1 tsp. soda;  $\frac{1}{4}$  cup sour milk; 1 cup banana pulp;  $\frac{1}{2}$  cup broken walnuts. Thoroughly cream shortening, vanilla and sugar. Add eggs. Beat well. Stir in sifted dry ingredients alternately with sour milk and banana pulp. Mix just until smooth. Stir in nut meats. Bake in a loaf pan 5x9 in moderate oven (350 deg.) 60 min.—Mrs. J. A. Sadler

**GUM DROP CAKE**— $\frac{1}{2}$  cup butter; 1 cup sugar; 2 eggs;  $\frac{1}{2}$  cup sweet milk;  $\frac{3}{4}$  lb. raisins;  $\frac{1}{4}$  tsp. salt; 2 cups flour; 1 heaping tsp. baking powder; 1 lb. gumdrops, no black; flavor with vanilla and lemon. Cut gumdrops fine, mix flour, baking powder, salt together with gumdrops, raisins, etc. Do not have batter too thin or fruit and gumdrops will sink to bottom.—Mrs. W. Hoflich.

**BANANA CAKE**—Cream  $\frac{1}{2}$  cup butter, 1 cup granulated sugar. gradually and add 2 well beaten eggs; 3 medium sized bananas. crushed; beat thoroughly then add 4 tbsp. sour milk in which has been blended 1 tsp. soda; 2 cups general purpose flour; 2 tsp. baking powder;  $\frac{1}{2}$  tsp. salt; 1 tsp. vanilla. Oven temperature 300 to 350 deg.—Mrs. A. J. Gettler.

**WHITE CHRISTMAS CAKE**— $\frac{1}{2}$  lb. butter; 1 cup white sugar; 3 eggs;  $2\frac{3}{4}$  cups sifted flour;  $\frac{1}{2}$  tsp. nutmeg; 1 tsp. baking powder; 3 tsp. vanilla;  $\frac{1}{2}$  cup warm water; 1 lb. bleached raisins;  $\frac{1}{4}$  cup orange peel; 1 cup cocoanut; 2 rings candied pineapple; 1 bottle cherries; bake  $1\frac{1}{2}$  hours.—Mrs. W. Walther.

**WHITE FRUIT CAKE**— $\frac{1}{2}$  lb. butter; 1 cup white sugar; 4 eggs; 1 cup thick sour milk; 1 lb. fine cocoanut; 1 lb. white sultana raisins;  $\frac{1}{4}$  section citron peel;  $\frac{1}{2}$  lb. blanched almonds. finely cut;  $\frac{1}{2}$  lb. candied cherries, red;  $\frac{1}{2}$  lb. candied pineapple; 1 tsp. baking powder; 2 tsp. baking soda; 1 tsp. vanilla; 3 cups flour.—Miss G. M. Haynes.

**SOUTHERN UPSIDE DOWN CAKE**—1 cup sifted flour;  $\frac{1}{2}$  cup white sugar;  $1\frac{1}{2}$  tsp. baking powder; 1 egg well beaten;  $\frac{1}{4}$  tsp. salt;  $\frac{1}{2}$  cup milk; 4 tbsp. shortening; 1 tsp. lemon or vanilla; 1 tbsp. butter; 1 cup brown sugar; pineapple; nuts; cherries. Prepare cake batter in usual way. Melt tbsp. butter, add brown sugar and stir until melted. Then arrange the pineapple, cherries and nuts on this. Pour batter over. Bake 45 minutes at 325 deg.—Mrs. S. D. Smyth.

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**APPLE SAUCE CAKE**—1 cup brown sugar;  $\frac{1}{2}$  cup butter;  $1\frac{1}{2}$  cups raisins;  $1\frac{1}{2}$  cups currants; 1 cup apple sauce;  $\frac{1}{4}$  cup lemon peel;  $\frac{1}{2}$  tsp. cinnamon;  $\frac{1}{2}$  tsp. cloves;  $\frac{1}{2}$  tsp. nutmeg;  $1\frac{1}{2}$  cups flour; 1-2 cup chopped nuts. Cream butter and sugar, then add flour, soda and spices alternately with the apple sauce. Add fruit, peel and nuts last. Oven 375 deg.; time about 50 minutes.—Mrs. S. D. Smyth.

**SPONGE CAKE**—4 eggs; 3 tbsp. cold water or juice of one orange; 1 cup fruit sugar or fine white sugar; 1 tsp. lemon juice; 1 cup Swansdown flour;  $1\frac{1}{2}$  tsp. baking powder. Beat egg yolks until lemon colored, add water or orange juice and beat again until very light in color; add  $\frac{1}{2}$  cup of sugar a little at a time to the yolks. Beat whites, add  $\frac{1}{2}$  cup sugar gradually; add 1 tsp lemon juice; add flour which has been sifted with the baking powder; add whites one half at a time. Bake in oven 250 to 300 deg. for 50 minutes.—Mrs. W. I. Carroll.

**LIGHT FRUIT CAKE**—4 eggs; 2 cups white sugar; 1 cup butter;  $\frac{1}{2}$  cup sour milk;  $\frac{1}{2}$  lb. cocoanut;  $\frac{1}{2}$  lb. glazed cherries;  $\frac{1}{4}$  lb. citron peel;  $\frac{1}{2}$  lb. almonds, blanched and chopped; 1 lb. light sultana raisins; 2 cups pastry flour, sifted; 2 tsp. baking powder. Lemon, orange and candied pineapple may be added. Cream sugar and butter; add beaten eggs and other ingredients in order given. Bake in greased pan approx. 2 hours at 325 deg.—Mrs. William Elliot.

**FRUIT CAKE**—2 cups shortening; 2 tsp. baking powder; 2 cups light brown sugar; salt; 7 eggs; 2 tbsp. fruit juice; 4 cups flour; 2 tbsp. milk; 2 tsp. mace; 2 lbs. currants; 2 tsp. cinnamon; 2 lbs. raisins, seeded and finely chopped;  $\frac{1}{2}$  lb. dates, finely chopped;  $\frac{1}{2}$  lb. citron peel, thinly sliced. Cream the shortening, add sugar gradually and beat for five minutes. Beat egg yolks until light and lemon colored and whites until stiff and dry. Add these to the sugar mixture. Add milk, fruit juice, chopped fruits sprinkled with flour. Finally add the well sifted dry ingredients, beat the mixture well and bake in deep round cake pans lined with waxed paper. Bake 3 or 4 hours in slow oven.—Miss G. M. Haynes.

**ORANGE AND DATE CAKE**— $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  cup nuts; 2 cups flour; 1 egg; 1 tsp. baking soda dissolved in 1 tbsp. hot water; 1 cup white sugar;  $\frac{1}{2}$  cup dates or raisins; 1 cup sour milk; 1 tsp. baking powder; grated rind of 1 orange. Bake  $\frac{1}{2}$  hour at 375 deg. Use juice of orange for icing.—Mrs. A. W. Blowes.

**DATE CAKE**—1 cup dates, cut; 1 tsp. soda sprinkled over dates and 1 cup of boiling water poured over dates. Let stand while mixing the following: 1 cup sugar, 1 egg, 1 tbsp. butter blend well; 1 cup flour,  $\frac{1}{2}$  tsp. nutmeg,  $\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{4}$  tsp. baking powder, mix well, then add 1 tbsp. vanilla and 1 cup walnuts. Alternate the date mixture with other mixture. Bake 1 hour in 350 deg. oven.—Mrs. J. W. Walker.

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## Small Cakes and Cookies

**FRUIT BALLS**—1 cup chopped dates; 1 cup chopped raisins; 1 cup chopped figs; 1 cup chopped nuts; 1 cup freshly grated cocoanut. Mix raisins, dates, figs and nuts. Form into small balls and roll in cocoanut. A wholesome sweet for children.—Mrs. L. Edighoffer.

**DATE-COCOANUT BARS**—2 eggs;  $\frac{1}{3}$  cup brown sugar;  $\frac{1}{3}$  cup corn syrup; 2 tablespoons butter melted; 1 tsp. grated lemon rind;  $\frac{1}{2}$  tsp. vanilla; 2 cups cut-up dates;  $\frac{3}{4}$  cup cocoanut;  $\frac{2}{3}$  cup pastry flour; 1 teaspoon baking powder;  $\frac{1}{3}$  tsp. salt. Beat the eggs until thick and light. Gradually beat in brown sugar and corn syrup. Stir in melted butter, lemon rind and vanilla. Add dates and  $\frac{1}{2}$  cup of the cocoanut. Mix in the sifted dry ingredients half at a time. Turn into a greased 9" square cakepan. Sprinkle top with remaining  $\frac{1}{4}$  cup cocoanut. Bake in slow oven 35-40 minutes. Cool in the pan. Cut into fingers.—Gwen Stuart.

**OATMEAL COOKIES**—1 cup flour; 2 cups fine oatmeal;  $\frac{1}{2}$  cup brown sugar; 1 egg. Equal parts butter and shortening size of egg each. Enough milk to make a stiff dough. Oven 400 deg. eight to ten minutes.—Mrs. Arthur Skinner.

**SWEDISH TEA RINGS**— $\frac{1}{2}$  cup butter;  $\frac{1}{4}$  cup brown sugar; 1 egg yolk; 1 cup flour. Mix and form into balls. Slip into egg white and roll in chopped nuts. Put on a greased pan. Make a hole in each with the end of a paring knife or thimble. Place in oven for 5 minutes. Then press in hole again and bake 15 minutes in a moderate oven. Add jam or jelly while hot.—Mrs. J. A. Myers.

**PEANUT BUTTER CUP CAKES**—2 cups sifted pastry flour;  $2\frac{1}{2}$  tsp. baking powder;  $\frac{1}{2}$  tsp. salt; 5 tbsps. shortening;  $\frac{1}{3}$  cup peanut butter;  $\frac{2}{3}$  cup fine granulated sugar; 1 egg well beaten;  $\frac{2}{3}$  cup milk;  $\frac{1}{2}$  tsp. vanilla. Sift flour, baking powder, salt. Cream shortening and peanut butter, gradually blend in sugar. Add the well beaten egg a little at a time, beating well after each addition. Combine the milk and vanilla. Add the dry ingredients to the creamed mixture alternately with the flavored milk. Fill greased muffin pans two-thirds full. **For the Topping:** Rub  $\frac{1}{3}$  cup brown sugar and  $\frac{1}{3}$  cup flour into two tbsps. butter. Sprinkle this mixture over batter in muffin tins. Bake in a moderately hot oven 375 deg. about 20 minutes.—Flora Hingst.

**CHINESE CHEWS**—1 cup brown sugar; 1 cup walnuts, chopped; 1 lb. dates, chopped; 1 dessertspoon butter; 3 tbsps. flour; 3 eggs;  $\frac{1}{2}$  tsp. baking powder; 1 tsp. vanilla. Combine ingredients in order given and bake 25-30 minutes at low heat. Cut in oblongs. Roll in fruit sugar.—Mrs. Jack Sorensen.

**GRANGER COOKIES**— $\frac{1}{2}$  cup butter or shortening;  $\frac{1}{2}$  cup white sugar;  $\frac{1}{2}$  cup brown sugar; 1 egg; 1 tsp. vanilla; 1 cup pastry flour;  $\frac{1}{2}$  tsp. salt;  $\frac{1}{2}$  tsp. soda;  $\frac{1}{4}$  tsp. baking powder; 1 cup oatmeal;  $\frac{1}{2}$  cup cocoanut; 1 cup rice krispies or cornflakes. Cream butter and sugar. Add beaten egg and vanilla and mix thoroughly. Add other ingredients in order given. Drop from spoon on greased cookie sheet and bake about 10 minutes in moderately hot oven (350 deg.).—Mrs. W. F. Elliot.

**CHERRY CORNFLAKE COOKIES**—2 egg whites, stiffly beaten; 1 cup sugar; 2 cups cornflakes;  $\frac{1}{2}$  cup maraschino cherries, coarsely cut;  $\frac{1}{2}$  cup chopped nuts;  $\frac{1}{2}$  tsp. vanilla. Gradually add sugar to beaten egg whites, beating constantly. Fold in remaining ingredients. Drop by teaspoonfuls onto buttered cookie sheets and bake 375 deg. F. for about 15 minutes. Makes about 20 cookies.—Mrs. W. D. Kempston.

**OATMEAL SNAPS**—Bring to a boil  $\frac{1}{2}$  cup of corn syrup and  $\frac{1}{3}$  cup of butter. Take from stove and add  $\frac{2}{3}$  cup of brown sugar,  $1\frac{1}{2}$  cups of oatmeal;  $\frac{1}{3}$  cup flour; 1 tsp. vanilla. Drop on greased tin and bake.—Mrs. N. W. Stacey.

**AFTERNOON TEA CAKES**— $\frac{1}{4}$  cup butter;  $\frac{1}{2}$  cup granulated sugar; yolks of 2 eggs; 1 cup flour; 1 tsp. baking powder; mix and put in square pan. Beat white of eggs stiffly, add 1 cup<sup>n</sup> brown sugar, 1 cup raisins or nuts. Bake in a slow oven. Cut in squares.—Mrs. T. W. Heath.

**CALLA LILLIES**—3 eggs;  $\frac{3}{4}$  cup sugar; 1 cup flour; 1 tsp. vanilla, 1 tsp. baking powder. Beat eggs to 'a froth.' Add sugar, flour and baking powder. Beat 2 minutes. Add vanilla. Drop spoonfuls on greased cookie sheet, 3" apart. Bake in hot oven for 5 minutes. Remove at once and roll in shape. Fill with whipped cream.—Helen Davidson.

**BANANA CUP CAKES**— $\frac{1}{2}$  cup butter; 1 cup sugar; 1 cup mashed bananas;  $1\frac{1}{2}$  cups pastry flour; 1 egg well beaten; 1 tsp. soda; 1 tsp. nutmeg; 1 tsp. vanilla. Cream butter and sugar, add egg and stir in bananas. Sift dry ingredients together and add alternately with soda, dissolved in a little hot water. Bake in greased muffin tins for 15 mins. at 400 deg. Ice if desired.—Mrs. Clark Moses.

**NUT AND DATE SQUARES**—Cream  $\frac{1}{2}$  cup butter with  $\frac{1}{2}$  cup white sugar. Add 1 egg yolk,  $1\frac{1}{2}$  cups sifted flour, 1 tsp. baking powder, pinch salt. Mix to paste and press in pan. Add beaten egg white, 1 cup brown sugar, 1 cup walnuts, 1 cup cut dates, any other fruit desired. Bake in medium oven about 30 minutes.—Mrs. H. D. Davis.

**CHOCOLATE TID BITS**— $\frac{1}{4}$  lb. semi-sweetened chocolate (dot); melt in double boiler; beat 2 eggs;  $1\frac{1}{4}$  cups icing sugar; add 20 marshmallows cut up with buttered scissors; 1 cup nut meats. Drop on wax paper by teaspoonsful.—Mrs. E. R. Harris.

**CHOCOLATE-CHIP COOKIES**— $1\frac{1}{4}$  cups once sifted pastry flour;  $\frac{2}{3}$  tsp. salt; 8 tbsps. butter (half shortening),  $\frac{3}{8}$  cup granulated sugar,  $\frac{3}{8}$  cup (lightly packed) brown sugar; 1 egg; 1 tsp. baking soda; 1 tsp. hot water; 1 tsp. vanilla;  $\frac{1}{2}$  cup broken nutmeats (optional); 5 ounces semi-sweet, or sweet chocolate, or chocolate bar. Measure sifted flour, add salt, cream butter, blend in sugars. Beat and add egg, then sift in flour one half at a time and combine after each addition. Dissolve baking soda in hot water, add to butter mixture, mix in vanilla and nutmeats (if desired). Add chocolate, cut in pieces, size of a pea. Drop mixture by spoonfuls an inch apart on greased pan. Bake in moderate oven 350 deg. for 15 or 20 minutes. Makes about 30 cookies. Note—Bake one cookie first; if spreads too much, mix in a little more flour.—Mrs. W. I. Carroll.

**CHOCOLATE COOKIES**—A cake of hot chocolate melted; 24 marshmallows cut up; 25c worth almonds; 2 eggs well beaten;  $1\frac{1}{4}$  cups of icing sugar.—Mrs. Fred Porterfield.

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**YUM YUM DROPS**—1 egg; piece of butter; 1 cup sour cream; 1 cup cocoanut; 1 tsp. baking soda;  $1\frac{1}{4}$  cups flour;  $\frac{1}{2}$  tsp. nutmeg; vanilla. Mix ingredients together and drop a good spoonful into small size cake cups. Yield about 4 dozen—oven 375 about 10 mins. Icing—1 cup brown sugar; piece butter;  $\frac{1}{4}$  cup cream. Boil for 2 minutes. Cool. Add icing sugar until thick enough to spread. Vanilla.—Mrs. J. K. McPherson.

**CEREAL MACAROONS**— $\frac{2}{3}$  cup brown sugar (packed); 4 tbsps. butter; 2 tps. water, boil 5 minutes. Add:  $\frac{1}{3}$  cup broken nuts;  $\frac{1}{4}$  cup cherries;  $\frac{1}{2}$  tsp. salt; 1 tsp. vanilla; 1 cup quick cooking oats;  $1\frac{1}{4}$  cups cornflakes. Let cool, add 2 egg whites, beaten stiff (not dry). Bake 20 minutes in slow oven.—Mrs. W. F. Walther.

**DAD'S COOKIES**—1 cup butter; 2 cups brown sugar; 2 eggs; 1 cup cocoanut; 2 cups rolled oats; 1 cup flour; 1 tsp. baking powder;  $\frac{1}{2}$  tsp. baking soda; 1 tsp. vanilla; pinch of salt. Drop in small pieces on greased pan and press down with fork. Moderate oven.—Mrs. H. W. Doerr.

**COCOANUT MACAROONS**—Whites of 3 eggs beaten stiff, add 1 cup white sugar, beat well. Put dish in another of hot water and stir until crust forms around edge of dish. Take out of water and add: 1 tsp. corn starch; 1 tsp. vanilla; 2 cups shredded cocoanut. Drop on buttered pan and bake in a moderate oven.—Mrs. J. C. Schinbein.

**COCOANUT MACAROONS**—2 egg whites beaten stiff; 1 cup white sugar; 20c cocoanut. Put egg whites in double boiler. Add cup of white sugar. Cook whites of egg and sugar for about 5 minutes and then take from stove and add cocoanut. Drop on cookie sheet, top with cherry. Makes 18. Cook in very slow oven 300 deg. Keep very light in color. Bake 15 to 20 minutes.—Mrs. Harry Wright.

**ALMOND ROCKS**—3 egg whites;  $\frac{1}{2}$  cup granulated sugar;  $\frac{1}{2}$  lb almonds;  $\frac{1}{2}$  lb. dates. Beat egg whites. Add sugar gradually. Chop almonds and dates fine and fold into meringue mixture. Drop from teaspoon on greased pan about two inches apart. Bake in slow oven 300 deg. until slightly brown.—Mrs. A. G. McDougall,

**HONEY BARS**— $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  cup white sugar; 2 egg yolks; 1 tsp. vanilla; pinch of salt;  $1\frac{1}{2}$  cups flour; 1 tsp. baking powder. Beat yolks and add to sugar, add baking powder and flour and press into cake pan. Bake 10 or 15 minutes around 350 deg. Remove and spread over this 1 cup of dates and raisins boiled. Mix beaten whites with 1 cup brown sugar and slivered almonds and spread over fruit and bake another 10 minutes.—Mrs. G. V. Mounteer.

**LEMON SQUARES**— $\frac{1}{2}$  cup white sugar;  $\frac{3}{4}$  cup butter;  $\frac{3}{4}$  cup flour;  $\frac{1}{2}$  cup cocoanut (optional); 1 cup rolled cracker crumbs. Put in pan and press down. Make following lemon filling:  $\frac{3}{4}$  cup white sugar; 1 tbsps. corn starch; 1 egg; small piece of butter; pinch of salt. Slice up one lemon, pour over it one cup of boiling water, let stand until cool, then squeeze. Strain and add to the above mixture and cook until thick. Spread this over first mixture and top with rolled cracker crumbs. Bake 20 minutes in moderate oven.—Mrs. W. C. Thorne.

**HERMITS**—1 cup brown sugar; 1 egg;  $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  tsp. soda; 4 tbsps. sour milk;  $1\frac{1}{2}$  cups flour; 1 cup fruit. Dates and walnuts. Spice Drop from teaspoon and bake.—Mrs. C. Doan.

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**NUT DROPS**— $\frac{1}{2}$  cup butter; 1 cup brown sugar; 2 eggs;  $1\frac{1}{2}$  cups flour; 1 cup raisins or dates;  $\frac{1}{2}$  cup nuts;  $\frac{1}{2}$  tsp. soda; 2 tbsps. sour cream; 1 tsp. cinnamon;  $\frac{1}{2}$  tsp. nutmeg.—Mrs. Fred Walker.

**WALNUT SQUARES**— $\frac{1}{2}$  cup butter; 1 cup white sugar; 3 egg yolks—1 white; 1 tsp. vanilla; 1 tsp. baking powder;  $1\frac{1}{4}$  cups flour. Put in oblong pan, cover with chopped walnuts and cocoanut. Beat up whites of eggs—add  $\frac{1}{2}$  cup brown sugar, pour over mixture. Bake in moderate oven 250 deg. When cold cut in squares.—Mrs. W. I. Carroll.

**CHOCOLATE SQUARES**— $\frac{1}{2}$  cup butter; 2 squares chocolate; 1 cup brown sugar; 2 eggs; 1 tsp. vanilla;  $\frac{1}{2}$  cup flour; 1 cup chopped walnuts. Melt butter and chocolate together. Add sugar. Cream. Add beaten eggs. Beat well. Add vanilla and flour. Beat well. Add nuts.—Mrs. Andy Stewart.

**CARAMEL CORNFLAKE DROP CAKES**—Makes about thirty  $2\frac{1}{2}$  inch cookies.  $\frac{1}{4}$  cup butter. Dissolve in this:  $\frac{1}{2}$  cup brown sugar;  $\frac{1}{2}$  cup white sugar. Remove from fire. Beat in: 1 egg;  $\frac{1}{2}$  cup chopped peanuts;  $\frac{1}{2}$  cup cocoanut; 5 cups cornflakes. Shape batter in small mounds—well apart on lightly greased tin. Bake in moderate oven 10 minutes.—Kathleen Race.

**CHERRY DROPS**— $\frac{1}{2}$  cup butter; 2 eggs;  $\frac{3}{4}$  tsp. soda;  $\frac{1}{2}$  tsp. cream of tartar; 1 cup sugar;  $\frac{1}{4}$  pound candied cherries;  $\frac{1}{2}$  pound almonds; 3 cups flour; vanilla or almond flavoring. Mix and drop on greased pan to bake.—Mrs. E. J. Hingst.

**PINEAPPLE SQUARES**—1 cup flour; 2 tbsps. butter;  $\frac{1}{2}$  tsp. cream of tartar; 2 tbsps. white sugar;  $\frac{1}{4}$  tsp. soda; 1 egg. Mix dry ingredients with egg and roll thin; put in pan and spread with drained pineapple cubes. On top of the pineapple spread: 2 cups of fine cocoanut; 1 beaten egg; 1 cup white sugar; 2 tbsps. melted butter; 1 tbsp. pineapple juice.—Mrs. K. W. McLandress.

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## Pies and Tarts

**DATE PIE**—1 lb. stoned dates; 1½ cups boiling water; ½ cup brown sugar; 1 cup thin cream; 3 egg yolks, beaten until light. Simmer dates in boiling water for 15 minutes. Put through coarse sieve. Combine egg yolks and sugar, blend thoroughly, add cream. Stir into date puree. Pour into prepared (not baked) crust, and bake in moderate oven until firm. Top with whipped cream or ground nuts.—Mrs. L. Edighoffer.

**ANGEL PIE**—6 egg whites, beaten stiff; 1 cup sugar with a dash of salt, added gradually; add one more cup of sugar; 1 tbsp. of vinegar. Turn into deep pie plate, buttered and floured. Bake for 1 hour at 275 deg. Turn out when cool and cover with whipped cream, nuts and cherries.—Mrs. W. C. Thorne.

**LEMON SPONGE PIE**—Yolk of 3 eggs; grated rind; juice of 1 lemon. 2 tbsp. water; ½ cup white sugar. Boil all together, count 4 minutes after it starts to boil. Beat whites stiff, add ½ cup white sugar. Pour above mixture into whites and beat. Put in crust and bake to a golden brown.—Mrs. G. V. Mounteer.

**BUTTERSCOTCH PIE**—1 cup brown sugar; 3 tbsp. flour; 3 tbsp. butter; 1½ cups milk; 2 eggs; ½ tsp. vanilla. Mix sugar and flour, add hot milk, cook. Add to beaten egg yolks. Add other ingredients. Cool, put in shell, cover with meringue made of the egg whites and sweetened.—Mrs. Jack Schinbein.

**CHOCOLATE CREAM PIE**—Use baked shell. Filling: 2 squares (2 oz.) chocolate; 3 tbsp. cornstarch; 2 cups milk; 3 egg yolks; ½ cup sugar; egg whites; 2 tsps. vanilla; ¼ tsp. salt. Melt chocolate in double boiler. Mix well—sugar, cornstarch and egg yolks, add milk and stir. Then pour into double boiler with melted chocolate. Cook until thick, stirring constantly. Remove and add vanilla and cool. Cover with beaten egg whites or whipped cream.—Mrs. G. V. Mounteer.

**RHUBARB CUSTARD PIE**—Beat 1 cup white sugar and 2 egg yolks. Add: 1 tbsp. butter; 2 tbsp. flour; 3 tbsp. cold water; 2 cups chopped rhubarb. Cover with boiling water and let stand 5 minutes. Drain and mix with custard. When baked, add egg whites and brown.—Mrs. W. C. Thorne.

**PINEAPPLE PIE**—1 large tin crushed pineapple; 1½ cups water; yolks of 4 eggs or 2 whole eggs; 1½ cups white sugar; 2 tbsp. butter; 4 tbsp. flour; pinch of salt. Cook together and when cool put in baked crust. Top with meringue or whipped cream.—Mrs. W. C. Thorne.

**STRAWBERRY PIE**—Put ½ of quart box of berries into cooked pie shell. Cook rest of berries with—1 cup sugar; 2 tbsp. corn starch; ½ tsp. salt; 1 tbsp. butter. Pour hot berries over berries in shell. Serve cold with whipped cream.—Mrs. Harold Fisher.

**RASPBERRY, STRAWBERRY OR PEACH PIE**—1 envelope of gelatin dissolved in ¼ cup cold water; ½ cup fruit juice hot, add gelatin. Cool. When it begins to jell: add 1 cup diced peaches (raspberries or strawberries); 1 cup cream whipped (save enough to spread on top.) salt; 1 tbsp. lemon juice; ½ cup white sugar. Spread cream on top. Place in refrigerator to set.—Mrs. A. Stewart.

**PUMPKIN PIES** (2) —2 cups pumpkin; 1 cup white sugar; 4 eggs, well beaten; 1 tbsp. flour;  $\frac{1}{2}$  tsp. salt; 1 tsp. cinnamon; 1 tsp. ginger; dash of nutmeg or cloves; small piece of butter melted in 2 cups heated milk. Mix pumpkin, sugar, salt, flour and spices, then add eggs well beaten. Mix well and then add hot milk and butter. Pour into uncooked pie shells and bake.—Mrs. K. W. McLandress.

**VELVET PIE**—Pie shell made of 20 graham wafers, rolled fine, 4 tbsp. of butter, 1 tbsp. of granulated sugar, save 2 tbsp. of crumbs to sprinkle on top of pie, pat into good sized pie plate and bake 10 mins. in a moderate oven. Filling—One package of jello, any flavour, dissolve in a half cup of hot water, juice and rind of 1 lemon;  $\frac{1}{4}$  cup of gran. sugar; 1 tall can of carnation milk chilled for whipping; let jello cool, while whipping milk stiff; add jello to milk and continue whipping until stiff; stir in lemon rind; pour into shell and chill 4 hours.—Mrs. F. Porterfield.

**LEMON PIE**—1 cup cold water; 1 cup white sugar; 3 eggs; 1 lemon, juice and rind;  $\frac{1}{2}$  orange; 2 tbsp. cornstarch; 1 tsp. butter. Boil sugar and water. Beat egg yolks and add 1 tbsp. water. Mix cornstarch into this. Beat well. Add this to boiling mixture. Add butter, then grated rind and juice of lemon and orange. Let mixture cool until transparent. Place in cooked shell and cover with egg whites and brown in oven.—Mrs. F. Cameron.

**BANANA CREAM PIE**— $\frac{1}{3}$  cup white sugar; 5 level tbsps. flour; 2 egg yolks; 2 cups milk; pinch of salt; vanilla. Cool sugar, flour, salt and milk until thick. Beat a little of hot mixture with yolks and add to first mixture. Add piece of butter and vanilla. Let cool. Line bottom of baked pie shell with bananas and add few bananas with filling. Top with whipped cream or egg whites.—Mrs. A. G. McDougall.

**EXCELLENT RAISIN PIE**— $1\frac{1}{2}$  cups seeded raisins;  $1\frac{1}{2}$  cups boiling water; 1 tbsp. of flour;  $\frac{1}{2}$  cup sugar;  $\frac{1}{2}$  cup chopped walnuts (optional); 1 tbsp. lemon juice; grated rind  $\frac{1}{2}$  lemon. Wash raisins carefully, cook in boiling water until tender. Mix flour and sugar and add to cooked raisins, stirring until it thickens. Add lemon grating and walnuts, cool slightly. Bake in double crust or lattice top in a hot oven 450 deg. Reduce heat during last 10 mins. The nuts may be omitted.—Mrs. D. P. Monaghan.

**HEAVENLY PIE**—2 large bananas; 3 egg whites; 1 cup powdered sugar;  $\frac{1}{4}$  tsp. salt;  $\frac{1}{2}$  tsp. lemon juice; chopped nuts; maraschino cherries; whipped cream; baked pie shell. Put bananas through a ricer or sieve. Add unbeaten egg whites, sugar and salt. Beat thoroughly until light and fluffy. Add lemon juice. Pour into baked pastry shell and bake in an oven 325 deg. for 20-30 minutes. When cold serve with whipped cream and sprinkle with chopped nuts and cherries.—Mrs. F. Cameron.

**PEACH NUT PIE**—Crumb pastry shell; 2 cups peaches;  $\frac{1}{2}$  cup powdered sugar;  $\frac{1}{4}$  cup cherries;  $\frac{1}{2}$  pint cream; 10 marshmallows;  $\frac{1}{2}$  cup nuts;  $\frac{1}{4}$  cup orange juice. Cut marshmallows and add orange juice. Allow to stand while baking the shell. When pie shell is cool—fill with sliced peaches, slightly sweetened with powdered sugar. Whip cream stiff, add nuts, cherries and marshmallows. Pour over the peaches. Place in chiller tray or refrigerator and allow to stand several hours.—Mrs. D. Kempston.



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**MOCK MINCE MEAT (2 pies)**—Roll 4 soda crackers;  $1\frac{1}{2}$  cups sugar; 1 cup syrup;  $\frac{1}{3}$  cup lemon juice; 1 cup seeded raisins (cut up);  $\frac{1}{2}$  cup butter or shortening; spices to taste (nutmeg, cinnamon, pastry spice). Add 2 well-beaten eggs. Bake in 2 crusts as you do for mince pies. Serve hot.—Miss Helen Davidson.

**PUMPKIN PIE**— $1\frac{1}{2}$  cups cooked or canned pumpkin;  $\frac{3}{4}$  cup white sugar;  $\frac{1}{2}$  tsp. salt;  $\frac{1}{2}$  tsp. ginger;  $\frac{1}{4}$  tsp. nutmeg;  $\frac{1}{4}$  tsp. cloves;  $\frac{1}{4}$  tsp. cinnamon; 3 slightly beaten eggs;  $1\frac{3}{4}$  cups rich milk;  $\frac{1}{2}$  recipe plain pastry. Combine pumpkin, sugar, salt and spices; blend. Add eggs and milk. Mix well. Pour into 9" pastry-lined pie pan. Bake in hot oven (450 deg.) 10 minutes, then moderate oven (325 deg.) about 50 minutes or until mixture doesn't adhere to a knife.—Mrs. W. F. Elliot.

**MAPLE OR CORN SYRUP TARTS**—Shells, line patty tins with a rich pie crust. Filling: 2 eggs,  $\frac{1}{2}$  cup white sugar; 1 cup maple or corn syrup;  $\frac{3}{4}$  cup cocoanut; butter size of an egg. Mix well and fill shells; raisins may be used in place of cocoanut. Makes 12 or 15 real deep tarts.—Mrs. F. G. Keeler.

**BUTTER TARTS**— $\frac{1}{2}$  cup brown sugar;  $\frac{1}{4}$  cup yellow corn syrup; 3 tbsps. butter, softened; 1 egg, beaten;  $\frac{1}{2}$  tsp. vanilla;  $\frac{1}{8}$  tsp. salt;  $\frac{1}{2}$  tbsp. vinegar;  $\frac{1}{4}$  cup sultana raisins;  $\frac{1}{4}$  cup seeded raisins;  $\frac{1}{4}$  cup chopped walnuts. Combine all ingredients in order given. Line tart pans with pastry. Fill shells, about  $\frac{2}{3}$  full with mixture. Bake at 425 deg. to start, then lower to 350 to finish baking.—Mrs. Jack Sorensen.

**CHEESE TARTS**—1 cup granulated sugar; 2 eggs; 1 cup raisins; cocoanut and vanilla. Line tart tins with rich uncooked pastry. Mix above ingredients well and fill shells. Cook in hot oven 425 deg. to start, then lower heat till tarts are cooked.—Mrs. E. R. Harris.

**HOT WATER PASTRY**—This is easily and quickly done and is good.  $\frac{1}{2}$  cupful of boiling water; 1 cupful of shortening; 1 tsp. of salt; 3 cups of flour. Pour the boiling water over the fat; add the salt and stir until creamy. Add the flour which has been sifted before measuring, and mix thoroughly. Chill.—Mrs. N. Stacey.

**WHOLE WHEAT PIE CRUST**—1 cup whole wheat flour;  $\frac{1}{3}$  cup and 2 tps. butter; few drops ice water. Have flour, as well as butter, ice cold. Cut butter into flour with silver knives, until pieces are size of peas. Add sufficient ice water to combine and form into ball. (The least possible moisture should be added). Roll to  $\frac{1}{8}$  inch thickness. Bake in a very hot oven. Double the quantity for pie with top crust.—Mrs. Lloyd Edighoffer.

**EMERGENCY PASTRY MIX**—6 cups sifted pastry flour; 2 tsp. salt;  $1\frac{1}{2}$  cups lard ( $\frac{3}{4}$  pound). Sift flour and salt into large mixing bowl; cut lard into small pieces and blend in with pastry blender or two knives scissor fashion until particles are size of small peas; cover bowl tightly; store in refrigerator and use as needed. **To Make Pie Crust**—(1 shell or 8 tart shells, double for 2 crust pie). To one cup pastry mix add 4 tsp. cold water, mix lightly with fork; turn out on waxed paper and press together in paper until dough forms solid ball; roll. If using bread flour, use 2 cups lard (1 lb.), instead of  $1\frac{1}{2}$  used with pastry flour.—Mrs. Harold Cook.

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**COCOANUT TART FILLING**—2 eggs beaten lightly; 1 cup corn syrup;  $\frac{1}{4}$  cup brown sugar;  $1\frac{1}{2}$  cups cocoanut; 1 tsp. vanilla; pinch of salt. Butter about size of an egg.—Mrs. J. W. Walker.

**CORN SYRUP TARTS**—2 eggs;  $1\frac{1}{2}$  cups brown sugar; 1 cup corn syrup; butter size of an egg; nutmeg to flavor. Line tart tins with rich uncooked pastry. Mix above ingredients well and fill shells. Cook in hot oven 400-425 deg. to start, then lower heat till tarts are cooked.—Mrs. F. Porterfield.

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## Candies

**HUMBUGS**—3 cups brown sugar;  $\frac{1}{2}$  cup boiling water;  $\frac{1}{8}$  cup vinegar (2 tbsp.). Mix together well before putting on stove. Bring to a boil slowly and continue boiling until it cracks in cold water. Pour on pan and leave until it is cool enough to pull with hands. Add 3 or 4 drops of peppermint. Pull candy for a few minutes and when in long strips, cut with scissors and let drop into icing sugar.—Mrs. J. K. McPherson,

**PUFFED RICE BRITTLE**—1 cup white sugar;  $\frac{1}{2}$  cup water; 2 tbsp. molasses; 1 tsp. vinegar; 1 tbsp. butter;  $\frac{1}{2}$  tsp. salt;  $\frac{1}{4}$  package puffed rice; boil sugar and water for 5 minutes; add vinegar, molasses, butter and salt. Boil till threads; add rice.—Mrs. C. Doan.

**SEA FOAM CANDY**—3 cups light brown sugar; 1 cup water; 1 egg white; 1 cup chopped walnuts. Boil sugar and water until it threads. Pour on stiffly beaten white of egg. Beat well; add nuts.—Mrs. W. I. Carro.

**COWAN'S COCOA CARAMELS**—3 cups brown sugar;  $\frac{3}{8}$  cup milk; 1 tbsp. molasses;  $\frac{1}{4}$  cup butter; 9 tsp. vanilla;  $\frac{1}{2}$  cup chopped nuts; 1-6 cup sultana raisins;  $\frac{1}{4}$  tsp. salt. Put all ingredients in a sauce pan except vanilla, nuts and raisins, stir over gentle heat till dissolved. Boil until a soft ball may be formed, tried in cold water; cool slightly; beat until creamy; add nuts and vanilla and raisins. Pour on buttered plates; mark in squares before it cools.—Mrs. J. A. Myers.

**CREAM CANDY**—2 cups white sugar;  $\frac{1}{2}$  cup corn syrup; 1 tbsp. butter;  $\frac{1}{2}$  cup sweet milk; add cherries and nuts. Boil until it forms soft ball in cold water. Take off and cool for 5 minutes, then beat well. To make chocolate fudge use above recipe by adding  $\frac{1}{4}$  cake chocolate and omitting nuts and cherries.—Mrs. C. Doan.

**MAPLE CREAM**—2 cups brown sugar; 2 cups granulated sugar; 1 cup milk. Stir till mixture comes to boil, then let cook to soft ball stage. Remove from stove and stir in chunk of butter. Add almonds or any other nuts if desired.—Mrs. F. Porterfield.

**CREAM CANDY**—1 cup white and 1 cup brown sugar; 1 good lump of butter;  $\frac{1}{4}$  cup corn syrup (scant);  $\frac{1}{2}$  cup milk or cream. When this boils well for 4 minutes take off stove, add flavoring, set in a pan of cold water till the candy starts to form a crust on side of pan; then beat and beat till creamed. Walnuts or any kind of nuts may be added.—Mrs. J. W. Walker.

**DIVINITY FUDGE**—2 cups white sugar;  $\frac{1}{2}$  cup corn syrup;  $\frac{1}{2}$  cup water. Boil till it will hair; have whites of 2 eggs beaten stiff; beat in whites of eggs while beating the candy. Then add  $\frac{1}{2}$  cup of walnuts and vanilla; pour on buttered plate.—Mrs. J. W. Walker.

**BUTTER SCOTCH CANDY**—4 cups brown sugar; 1 cup butter; 2 tbsps. water; vinegar to taste. Boil one hour; if crisp when dropped in cold water, then pour on a buttered plate; cut in squares.—Mrs. J. W. Walker.

**MAPLE CREAM CANDY**—1 lb. light brown sugar;  $\frac{1}{2}$  cup canned milk;  $\frac{1}{8}$  lb. butter. Boil until it forms soft ball in water; let cool and then beat till it creams; add vanilla and nuts.—Mrs. C. Doan.

## Miscellaneous

**TOMATO JUICE**—Cook tomatoes and press through a sieve. To 7 cups juice add 2 tsp. salt; 1 tbsp. lemon juice; 2 scant tbsp. sugar. Bring to the boil and seal hot. Keeps well.—Mrs. J. Sadler.

**FRUIT PUNCH (to serve 80)**—3 doz. lemons, 1 doz. oranges, 1 cup grated pineapple or 1 cup peach juice, 8 cups sugar, 10 cups water. Make syrup of water, sugar and rind of 3 lemons and 3 oranges; boil 10 mins. Cool, add fruit juices, strain. 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 the punch before serving.

**GRAPE JUICE (unfermented)**—Cover grapes with water and boil well; strain while hot through a jelly bag. To every quart of juice add  $\frac{3}{4}$  lb. white sugar; return to kettle and let come to a boil. Bottle and seal.—Miss H. Davidson.

**ORANGE ADE**—6 oranges, squeeze out juice and grate some rind; 3 lbs. granulated sugar; 2 oz. citric acid; 7 cups boiling water. Stir until sugar is dissolved and put away in bottles. Add 4 or 5 tbsp. to a glass of water.—Mrs. J. Walker.

**RASPBERRY VINEGAR**—To 4 qts. red raspberries put enough vinegar to cover and let stand 24 hours. Scald and strain it, add one pound of sugar to one pint of juice. Boil it 20 mins. and bottle. Use 2 tbsp. in a glass of cold water.—Mrs. F. Keeler.

**LEMON AMBROSIA**—3 two pound cans corn syrup; 18 cups white sugar; 21 cups hot water; 12 tbsp. grated lemon rind; 3 cups lemon juice; 3 ounces citric acid; 3 ounces tartaric acid. Make a syrup of the corn syrup, sugar and water; boil for 5 minutes. Cool slightly; pour over the grated rind and juice of the lemons. Add the citric and tartaric acids; stir till dissolved. Store in the refrigerator; dilute as required with ice cold water, using one part syrup to three parts water. Yield:  $10\frac{1}{2}$  quarts of syrup, sufficient to make 6 gallons of beverage.—Mrs. D. P. Monaghan.

**COFFEE FOR 50 PEOPLE**— $1\frac{1}{4}$  lbs. good coffee;  $1\frac{1}{2}$  qts 18% cream; 2 lbs. loaf sugar or 1 lb. granulated sugar put in coffee; divide the coffee into two double thickness cheesecloth bags, 'allow room for expansion'; bring  $2\frac{1}{4}$  gallons water to the boil in a closely covered large kettle; drop in the coffee bags and turn down the heat; cover and let steep for 15 mins., stirring the bags occasionally; lift out the bags and serve the coffee.—Mrs. F. A. Moses.

**SILVER POLISH**—10c package Ivory Flakes dissolved in 1 quart boiling water. Stir in  $1\frac{1}{2}$  cups whiting (hardware store). When cool, add 2 tbsp. ammonia. Stir and put in wide top bottles. Let stand till set—about 1 week. Clean silverware with polish and wash in soapy water. Rinse in hot water and dry.—Mrs. J. Sadler.

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**MARIGOLD SOAP**—1 can lye; 3 tbsp. borax; 5 lbs. melted fat; 1 qt. cold water; ½ cup ammonia. Melt and strain fat. Dissolve lye in cold water. When lye and water are thoroughly cool, add borax and ammonia. Pour lye mixture slowly into cool fat and stir vigorously. Pour into wooden box lined with cotton. When well set, cut into squares.—Mrs. J. Sadler.

**WAX ON FRUIT**—It is easier to remove wax if a piece of string is laid across the top of the jam with two ends up before the wax is poured on. After hardening, these two ends act as levers to lift the wax.—Mrs. F. Cameron.

**ALL PURPOSE MIX**—10 cups sifted flour (cake or pastry); 1-3 cup baking powder; 4 tsp. salt; 2½ tsp. cream of tartar; 2 cups high grade shortening. Sift dry ingredients together three times; cut in shortening with pastry blender until consistency is like cornmeal. Store in tightly covered containers. Makes 12 cups of mix.

This is a wonderful mix, is used to make biscuits, dumplings, muffins, orange cake, plain cake, cottage pudding, upside down cake, fruit cobblers and cookies. Will keep six weeks when kept tightly covered in a cool place. **Tea Biscuits**—3 cups All Purpose Mix; 2-3 cup milk; add milk to mix all at once and knead 15 times; roll ½ inch thick; cut and bake on greased cookie sheet 450 deg. for 10 minutes. 12 2-inch biscuits. **Dumplings**—2 cups mix; ½ cup milk; add milk to mix and stir until flour is moistened; drop from a tablespoon on to hot stew; cover and steam 12 minutes without lifting cover. **Orange Cake**—3 cups mix; 1½ cups sugar; juice of 1 orange plus water to make 1 cup; 2 eggs; 1 tbsp. grated orange rind; add sugar to mix; combine milk and eggs; add one cup of this liquid to flour and sugar mix and beat by hand or an electric mixer for two minutes; add remaining liquid and rind and beat one minute; pour batter into two 8 inch layer cake pans lined with waxed paper; bake 375 deg. for 20 to 25 minutes. This amount also makes one 8-inch square cake plus six cup cakes or muffins. **Plain Cake or Muffins**—Use above recipe substituting 1 cup milk for 1 cup orange liquid and 1 tsp. vanilla for the orange rind. **Drop Cookies**—3 cups mix; 1 cup sugar; 1-3 cup milk; 1 egg; 1 tsp. vanilla. Add sugar to All Purpose Mix; blend together milk, eggs and vanilla and add to dry ingredients; mix well; drop from tbsp. on to greased cookie sheet; bake 375 deg. for 10 to 12 minutes. Variations—add ½ cup semi-sweet chocolate pieces or raisins or nuts or chopped dates. Yield 36 cookies.—Mrs. Harold Cook.

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**Robin Hood "Oat Bread"**

3 cups Robin Hood Oats	3 tablespoons soft shortening
4 cups boiling water	2 packages fast rising dry yeast or 2 cakes compressed yeast
¼ cup light molasses	½ cup lukewarm water
2½ teaspoons salt	6½ cups sifted Robin Hood Flour

**METHOD**

POUR boiling water over Robin Hood Oats, add molasses, salt and shortening and allow to stand until lukewarm.

DISSOLVE yeast in lukewarm water. If dry yeast is used, add 1 teaspoon sugar and let stand 10 minutes.

WHEN Oats mixture has cooled sufficiently, add dissolved yeast.

ADD flour and combine well.

KNEAD lightly on a floured board until smooth.

PLACE dough in greased bowl, cover with a damp cloth and leave in a warm place until doubled in bulk (1—1½ hours).

PUNCH dough, then divide in three parts and shape into loaves.

PLACE in greased loaf pans and let rise about 1 hour.

BAKE in a hot oven, 400°F., for 15 minutes. Then reduce heat to 375°F., and continue baking for 40 minutes.

YIELD: 3 loaves.

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4. To remove white stains from furniture rub with camphorated oil.
5. To make beefsteak tender, rub both sides with vinegar.
6. To brighten and clean copper and brass, use  $\frac{1}{2}$  cup salt mixed with 1 cup vinegar.
7. For toothache use powdered alum and fine salt in equal parts. Apply to tooth. This will give speedy relief.
8. To take ink out of linen, dip the spotted part in hot tallow, then wash out and the stain will disappear.
9. Cure for boils.—Isaiah 38-21—Go thou and do likewise.
10. For falling hair—1 dram gum camphor, 1 dram borax, 6 drops oil of Rosemary, 2 tbsp. cantharides,  $\frac{1}{2}$  pt. rose water, juice of 2 or 3 lemons.
11. Hand Lotion—2 oz. glycerine, 2 oz. alcohol, 2 oz. cologne,  $\frac{1}{2}$  oz. tragacanth gum. Dissolve gum in soft water for several hours. Then add one pint of hot water. When thoroughly dissolved and cool, add the other ingredients.—Mrs. J. W. Walker.

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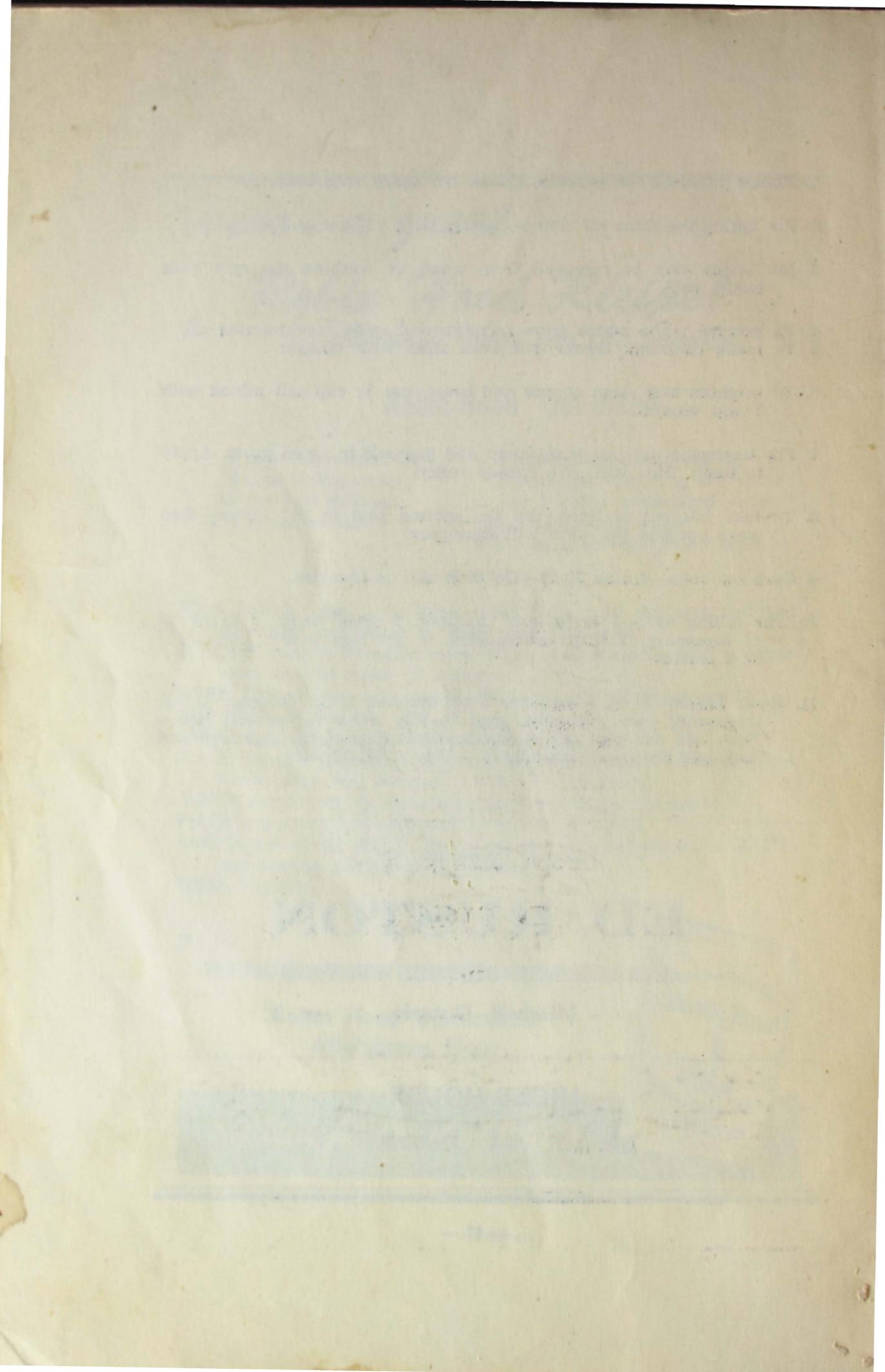
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