APPLE CUSTARD

1 pint of mashed stewed apples, one pint of sweet milk, 1 cup white sugar, 4 eggs and a little nutmeg. Beat eggs, add sugar and milk and apples and bake slowly in oven.

—Mrs. Francis Genoe, Eugenia

COCOANUT TARTS

1 egg
1 cup brown sugar
1 teaspoon butter
Pinch of salt
½ cup of raisins or currants
1 tablespoon of rich cream
Flavouring

—Iva Wickens, Kimberley

If hot air alone could make conguests, this old world would be full of conquerors.

Sheriff's Sale of Lands

County of Grey

Under and by virtue of a Writ of Fieri Facias issued out of the County Court of the County of York and to me directed against the goods and chattels and lands and tenements of J. P. Charlesbois and W. Parry, Defendants trading under the firm name and style of Twin Fan Blower Company at the suit of The Peerless Engineering Company and assigned by the said Peerless Engineering Company to one John Deagle, I have seized and taken into execution and will offer for sale by Public Auction at the Sheriff's Office, in the City of Owen Sound, on Saturday the Second day of January, A.D. 1937 at 2 O'Clock in the afternoon, all the right, title, interest and equity of redemption of the said J. P. Charlesbois and W. Parry, in, to or out of the following lands and tenements, namely

ALL AND SINGULAR that certain parcel or tract of land and premises known as the Summer House Kiononta situate lying and being in the third Concession of the Township of Collingwood in the County of Grey Containing thirteen acres and fifty one one hundreths of an acre more or less being part of lot Number eleven in the said third concession and which may be more particularly described as follows: Commencing at a point in the Southerly boundary of a Seventeen acre strip being the Northerly seventeen acres of the East half of said lot eleven where the same is intersected by the South Easterly boundary of the land formerly owned by the said Britton Bath Osler and being the South Easterly boundary of the lands hereby conveyed bearing North twenty eight degrees fifteen minutes East and which point is distant ten chains and sixty two links more or less. Easterly measured along said Southerly boundary of the Seventeen acre Strip from the centre line of the said Third Concession; Thence South eighty degrees. West eighteen chains, eighteen links more or less to a point in the production northerly of the fence line between the House and Farm Gardens where a stake is planted; Thence South eleven degrees forty-five minutes East, nine chains fifty Seven links along the continuation of the said fence line between the farm garden and the house garden, and the said fence line, to a point in the northerly limit of the main road passing along the front of the said garden; Thence along the Southerly face of said fence North Seventy six degrees fifteen minutes East, six chains fifty links and North Sixty four degrees thirty minutes East two chains forty links to where a gate crosses the said main road, thence South twenty eight degrees east following Westerly face of said gates twenty eight links, Thence South sixty five degrees thirty minutes East, two chains twelve links more or less to a point in the boundary between the lands formerly owned by the said Britton Bath Osler and the said Isaiah Neff and being the South easterly boundary of the lands hereby conveyed; Thence North twenty eight degrees fifteen minutes East along said boundary eleven chains sixty three links more or less to the place of beginning.

Together with all sewage pipes drains tanks and appurtenances of the Sewage system of the said Summer House and all waterworks pipes tanks engines and the appurtenances thereof and the right to maintain the same upon and across the lands heretofore conveyed by the parties of the first part to Lambert Wilson as above recited and being composed of lot twelve and part of Lot eleven in the third concession of Township of Collingwood (save and except the line of water pipe supplying the Farm House and Barns where the same crosses the lands heretofore conveyed to the said Wilson) together with all fishing rights and privileges of every kind, right of way and access to ingress upon and egress from the lands heretofore conveyed to the said Wilson as above recited and including all rights and privileges reserved by the parties of the first part in the said Deed to Wilson together with all rights and easements under the hereinbefore in part recited Deeds between the said Britton Bath Osler of the one part and the said John Campbell of the other part and the said Britton Bath Osler, of the one part and the said Isaiah Neff of the other part and being parts of Lots eleven and ten in the said third concession, subject Nevertheless to the right of ingress and egress for vehicles and foot passengers over the direct or main road leading from the front gate to the Farmhouse across the lands above described and hereby conveyed and to the use of water from the waterwork system for farm purposes as granted to the said Lambert Wilson his heirs, executors, administrators and assigns in the said in part recited Deed from the parties of the first part to the said Lambert Wilson.

WM. BREESE
Sheriff, County of Grey

Sheriff's Office, Owen Sound,
September 19th, 1936.

Advance Recipes For The Ladies

SWEET MIXED PICKLES

1 large basket of small cucumbers
2 heads of cauliflower
Small onions if desiredi

Put cucumbers in salt and water and let stand for one day, after washing through clean water, put in a crock and pour over them the following mixture:

1-16 dram oil of cinnamon
⅛ dram oil of allspice
¼ dram of cloves
1 small teaspoon of powdered alum
8 lbs. of sugar
1 gal. of vinegar

Fills a four gallon crock.

—Mrs. Cyrus Short

SYRUP TARTS

1 cup brown sugar
1 cup corn syrup
½ cup chopped walnuts
2 eggs
1 teaspoon vanilla

Put all in a bowl and beat well, line tart tins with rich pastry, put a table spoonful in each and bake in a moderate oven.

— Mrs. Fred Brown

CAKE ICING

1 cup brown sugar
2 tablespoons butter
2 tablespoons cream
2 tablespoons cornstarch
Vanilla, Beat well.

—Mrs. Wes. Smith

DATE LOAF

2 eggs
1 cup melted butter
2 cups flour
1 lb. chopped dates
1 cup chopped walnuts
1 teaspoon vanilla
1 teaspoon soda dissolved
½ cup hot water.

—Mrs. Wes. Smith

CORNFLAKES CAKES

Whites of 2 eggs beaten stiff
1 small cup white sugar
2 cups cornflakes
½ cup shredded cocoanut
Vanilla

Bake in a slow oven 20 minutes.

—Mrs. Wes. Smith

DATE TARTS

Before putting filling in, cook shells a little, boil together till it threads, 1 cup granulated sugar, 1 teaspoon corn syrup, 3 tablespoons water, than pour slowly over the whites of 2 eggs, beaten stiffly, beating constantly while doing so. When quite thick, flavor with vanilla and mix 1 cup chopped dates, then brown in oven.

—Mrs. G. A. Hutchinson

SHOO-FLY PIE

Make regular pie crust and fill as follows: 2 cups boiling water, 1 cup syrup and 2 teaspoons soda and crumbs. Pour boiling water over the syrup and add the soda.

Directions for making the crumbs: 1 cup of lard, 3 cups of flour, 1½ cups of sugar, mixed well together, some to be used in place of top crust. Do not fill pie shells too full before putting crumbs on top. Its good, try it.

—Mrs. G. A. Hutchinson

HOT POTATO SALAD

10 medium sized potatoes, 1 egg, 1 tablespoon vinegar, 1 tablespoon grated onion, butter the size of a walnut, ½ cup warm milk. Peel potatoes and cook in salted water, mash, melt butter in a small sauce pan, add vinegar and egg, beat and stir until thick, add this to the mashed potatoes and then add the heated milk. Beat well together and serve at once.

This is delicious with cold meat.

—Mrs. G. A. Hutchinson

SALAD DRESSING

¾ cup of white sugar
¾ cup vinegar

Put on the stove and boil.

MIX: 2 eggs
2 teaspoons mustard
2 heaped teaspoons flour
½ cup warm water
2 teaspoons salt

Add to hot mixture, stirring well until cooked.

—Irene Dinsmore, Thornbury

BRAN MUFFINS

1 egg
½ cup sugar
1 cup sour cream
½ cup buttermlik
2 cups bran
2 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon soda.

—Irene Dinsmore, Thornbury

SOLID CHOCOLATE CAKE

2 eggs
1½ cups brown sugar
½ cup butter (butter and sugar beaten together)
½ cup sour milk
½ teaspoon soda
1 teaspoon baking powder
½ cup grated chocolate or cocoa
½ cup boiling water (mix cocoa and water)
1 teaspoon vanilla
2 cups flour.

—Dunita Lawrence

BUTTER SCOTCH COOKIES

2 cups brown sugar
¾ cup butter and lard
2 eggs, 2 teaspoons vanilla
2 teaspoons vanilla

Beat well, add 3½ cups flour with 1 teaspoon baking soda and 1 teaspoon cream tartar, pinch of salt, 1 full cup raisins (large raisins are best), mould into loaves and let stand in a cool place over night and slice with a sharpe knife about ½ inch thick. Bake in a moderate oven.

—Dunita Lawrence

SHEPHERD'S PIE

Put through food grinder enough cold roast beef to make two cups or as much as desired, mix in a little brown gravy. Do not make too moist, onion to flavor. Put in baking dish and top with potatoes creamed with a little butter and milk. Beat potatoes till light. Bake in oven till brown.

—Mrs. E. A. Sinclair, Ceylon

CLOWN SALAD

12 rounds sliced pineapple
12 tablespoons salad dressing
24 filberts or almonds
2 canned pimentoes
2 pieces of lettuce

Roll and shred lettuce and arrange on a plate, place pine-apple on lettuce, cover pine-apple with dressing, place two filberts for eyes, cut a strip of pimento for mouth and a small triangular piece for nose.

—Mrs. E. A. Sinclair, Ceylon

CANNED TOMATO SOUP

½ bushell ripe tomatoes
1 dozen small onions
1 green pepper
2 bunches celery (leaves and all)
1 doz. whole cloves
8 bay leaves

Cook this, put through sieve, add 1½ cups flour, dissolved with water, ⅓ cup salt, ½ cup butter, 1 cup granulated sugar. Boil 15 to 20 minutes and can. When ready to serve heat and add an equal quantity of hot milk.

—Mildred Wurts, Duff, Sask.

SALAD DRESSING

1 teaspoon of salt
¼ teaspoon of pepper
1 teaspoon of mustard
tablespoon of flour, heaped
1 tablespoon of celery seed for cabbage dressing
1 cup of sugar

Mix this all together, add 1 cup of sweet cream or sweet milk, small lump of butter. 1 egg well beaten, put in dish over hot water, when warm add ½ cup of vinegar, let boil until thick. A handful of walnuts rolled and sprinkled over the salad improves it wonderfully.

—Mrs. E. M. Wurts, Duff, Sask.

SALMON WIGGLE

Melt 4 tablespoons butter, stir in 3 tablespoons flour, pour on 1½ cups milk when it reaches boiling point, add 1 cup flaked salmon, 1 cup green peas. Heat to boiling point.

—Mrs. E. M. Wurts, Duff, Sask.

OATMEAL CAKE

Cream together 1½ cups brown sugar, ½ cup butter and yolks of 2 eggs, add 1 cup sour milk, 1 teaspoon soda, 1 cup dates, cut small, ½ cup chopped walnuts, 1½ cups oatmeal, 1 good cup of flour and the beaten white of 1 egg.

ICING — Take white of 1 egg, beaten stiff, add 1 cup of boiled brown sugar and beat until stiff enough to spread.

—Mrs. E. M. Wurts, Duff, Sask.

FORK COOKIES

1½ cups brown sugar
1 cup shortening
2 eggs
1 teaspoon soda
1 teaspoon cream tarter
3½ cups flour
1 teaspoon vanilla

When well mixed, roll in wee balls, place on buttered pans, leaving a little room for cookies to spread, flatten with a fork, marking it each way. Bake in a good oven.

—Mrs. E. M. Wurts, Duff, Sask.

CABBAGE SALAD DRESSING

1 egg
1 teaspoon salt
1 large tablespoon white sugar
½ cup vinegar

Let come to a boil and then let cool. Very quickly made.

—Mrs. John Campbell

CHEESE SALAD

1 cup grated cheese, 1 cup chopped celery, season with salt and pepper and moisten with dressing, put the salad in a bowl and cover with dressing, garnish with hard boiled eggs and yellow leaves of celery.

—Mrs. Francis Genoe, Eugenia

DATE AND NUT LOAF

1 cup dates
1 teaspoon soda
1 cup boiling water
1 tablespoon butter
1 egg
1 teaspoon vanilla
1 cup sugar
1½ cups flour
½ cup walnuts

Chop dates, put in soda, cover with the boiling water and let cool. Cream butter, sugar and egg, add other ingredients and cook in moderate oven. Will keep well.

—Mrs. Norman E. Burritt

COCOANUT COOKIES

1 cup butter
1½ cups brown sugar
1 egg
1½ cups flour
1¼ cups rolled oats (fine)
1 cup desiccated cocoanut
1 cup dessicated cocoanut
1 teaspoon baking powder
½ teaspoon soda

Cream butter, add sugar, well beaten egg, flour, oats and cocoanut. Roll in little balls size of a large marble. Place well apart and bake ten minutes in oven about 400 deg. F.

—Mrs. Norman E. Burritt

TAFFY TARTS

1 cup brown sugar
1 egg
1 teaspoon butter
A few raisins
A few walnuts cut fine
1 tablespoon cream
1 teaspoon vanilla

Fill shells and bake in medium oven. Makes 6 or 8 tarts.

—Mrs. A. F. Pedlar

CHINESE CHEWS

2 stiffly beaten egg whites
½ cup white sugar
1½ cups corn flakes
½ cup chopped dates
½ cup chopped walnuts
1 teaspoon vanilla
Salt

Add sugar to egg whites, vanilla, corn flakes, dates, walnuts, etc. Mix and drop from teaspoon on a greased pan. Bake a golden brown.

—Mrs. A. F. Pedlar

"PRIZE" MARMALADE

1 orange
1 lemon
1 grapefruit

Put through mincer, add 8 cups water. Let stand over night. Boil 1½ hours, slowly but steadily. Add 10 cups granulated sugar (heated), boil till it will set by putting a small quantity in a dish to cool.

—Mrs. John Stuart, Burk Falls

SANDWICH SPREAD

6 large cucumbers seeded
1 large cabbage
6 red peppers
6 green peppers
1 bunch celery

Put through food chopper, sprinkle with 1 cup salt, let stand over night and drain well, then add:

2 pts of vinegar
2 cups white sugar
1 tablespoon celery seed
1 tablespoon mustard seed

Stir well and seal.

—Mrs. Ed. Magee, Fort Sask., Alt.

MYSTERY CAKE

Bottom Part
1 cup Flour
½ cup butter
2 tablespoons sugar

Cream butter and sugar, add flour, bake for 5 minutes in oven 375 deg. F. before putting the top part on.

Top Part
2 eggs
1½ cups brown sugar
½ cup fine cocoanut
1 cup walnuts
2 tablespoons flour

1 teaspoon baking powder, pinch of salt, vanilla, mix all ingredients and spread on bottom part. Bake 20 minutes in oven 375 deg. F. Butter icing.

—Mrs. Ed. Magee

COONTOWN CAKE

1 egg
1 cup of brown sugar
½ cup butter
1 cup of sour cream or milk
½ cup currants
3 tablespoons blackstrap
½ teaspoon mixed spice
A pinch of salt
½ teaspoon soda
2 cups of flour
Bake in two layers

ICING—
1 cup brown sugar
4 tablespoons sweet cream
Butter size of walnut
Vanilla to flavour
Boil all together

—Mrs. F. Whewell, Fruitland, Ont.

DATE CRUMB CAKE

1¾ cups oatmeal
1 cup brown sugar
¾ cup shortening
1½ cups flour, sifted with:
1 teaspoon soda
¼ teaspoon salt

Put aside 1¼ cups of this mixture

Spread the remainder on buttered cake tin, then spread on date filling, then the remainder of mixture.

FILLING—
1 lb. chopped dates
1 cup brown sugar
1 cup water, cook.

—Mrs. F. Whewell, Fruitland, Ont.

SALAD DRESSING FOR CABBAGE ONLY

2 eggs
¾ cup white sugar
1 cup vinegar
Boil until thick.

—Mrs. Francis Genoe, Eugenia

COCOANUT TARTS

1 cup brown sugar
¼ cup butter
Cream this, add 1 egg
1 teaspoon vanilla
½ cup cocoanut
¼ cup walnuts
Pinch of salt
5 tablespoons of sweet cream
Bake in tart shells.

—Mrs. S. McMullen

LEMON SPONGE PIE

2 tablespoons of flour
1 tablespoon of butter
1 cup sugar
1 cup milk

Juice and rind of 1 lemon and 2 eggs. Separate the eggs, beat the yolks well and the whites to a stiff froth. Beat together the flour, butter, sugar, lemon juice and rind, egg yolks. Stir in the milk and finally fold in the stiffly-beaten whites. Pour into an unbaked pie crust and bake.

—Mrs. L. McCracken, Flesherton

RAISIN-DATE CAKE

1 cup dates
1 cup raisins
Put these through grinder
Sprinkle with:
1 teaspoon soda
1 cup boilng water. Let cool. Cream together
½ cup butter
1 cup granulated sugar
2 eggs
2 cups flour
1 teaspoon baking powder

Add first mixture. Bake in two layers.

Icing for Cake — 1 cup brown sugar
½ cup flour, mix with sweet cream and beat

Do not cook. Sprinkle with crushed nuts if desired.

—Mrs. A. M. Gilchrist

SOUR CREAM DATE TARTS

2 egg yolks
¼ teaspoon salt
1 cup white sugar
1 teaspoon flour
1 cup sour cream
1 cup dates, chopped fine

Beat egg yolks well, add salt, sugar and flour, mix thoroughly, beat in sour cream, add dates and combine well, put in unbaked tart shells and bake in moderate oven 15 minutes.

Make a meringue of whites of eggs and put on top and brown slightly in oven.

—Mrs. J. E. McFadden

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