

# ANNOUNCING

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**Hello Homemakers!** Keep supplies on hand for an impromptu after-the-game supper. Serve a hot and hearty meal in one dish such as cheese spaghetti, creamed eggs on biscuits, baked beans in casserole, waffles and maple syrup, curried rice with bacon, or salmon burgers. Many foods are now available in prepared mixes at a reasonable price. The spaghetti is packaged with grated cheese; the dried eggs in time biscuit mix boxes, and then there is waffle mix, bottled syrup, instant rice, canned sausages, bread roll mix, instant coffee, and canned cream or evaporated milk.

Some of these foods require baking, but even this does not prevent having an amount already cooked for a crowd. If you have free space in the refrigerator or freezer, however, it may save working space in the kitchen. It is a good thing to prepare the ingredients to cook them over a long period. Sometimes the same food will make very weak coffee and only if it which is something for which you would not have used. The best appreciated are the coffee or as prepared by two or three people in clearing and washing the dishes.

**1** tbsp. orange rind  
**3** cup milk  
Lard for deep fat frying  
Sift flour with baking powder and salt. Beat together thoroughly lard, shortening, sugar, egg yolks, vanilla and orange rind. Add milk. Stir in the dry ingredients until thoroughly mixed. Drop batter by small spoonfuls into deep hot fat at least 3 inches deep. Fry until brown on one side then the other. Makes about 10 doughnuts.

**FUDGE FROSTING**  
**2** cups sugar  
**1/2** cup milk  
**1/2** cups butter  
**2** squares chocolate  
**1** tsp. vanilla  
**1** tsp. salt  
**8** large marshmallows  
Melt the sugar and milk in a saucepan and boil to the soft ball stage. Add the butter and chocolate and stir until melted. Then add the vanilla and salt. This frosting is used for frosting cakes and cookies.

**1** lb. butter  
**1** lb. sugar  
**1** lb. cocoa  
**1** lb. milk  
**1** lb. vanilla  
Melt the butter and sugar in a saucepan. Add the cocoa and milk. Stir until smooth. Then add the vanilla. This frosting is used for frosting cakes and cookies.

**1** cup shortening  
**1/2** cup molasses  
**2** squares unsweetened chocolate  
**2 1/2** cups flour  
**2-3** cups sugar  
**1** tsp. baking powder  
**1/2** tsp. baking soda  
**1** tsp. ginger  
**1/4** tsp. salt  
**1/4** cup milk  
Combine shortening, molasses and melted chocolate. Sift together flour, baking powder, sugar, soda, ginger and salt; add to first mixture. Mix in the milk well. Chill until firm in electric refrigerator. Cut off in pieces about the size of your thumb, roll peanut shape, giving them a slight twist in the centre. Place on a glazed baking sheet. Bake in electric oven at 400 degrees for 6 minutes. Makes 24.

**TAKE A TIP**  
1. Follow the directions on prepared mix packages explicitly.  
2. If you use a bottle of sweet pickles, save the juice and slice onion into it; then store in a dark place for four to six weeks before you serve as pickled onion slices.  
3. Make carrot sticks and turnip slices by peeling and slicing pencil size, then chill without water or salt in a jar in the electric refrigerator.  
4. To blanch almonds, pour boiling water over them and let stand five minutes. Drain and let nuts partially cool, then squeeze off the skins. Place nuts in slightly greased shallow pan and brown in a pre-heated oven at 375 degrees for ten minutes.  
5. Specify the thickness of sliced cured ham, chops, steaks, etc. If meat is cut too thin, much of its flavour and character is lost.  
6. Sandwiches can be made one day ahead if you wrap and store them in the refrigerator. The best way to serve ham, cheese and peanut butter sandwiches for a crowd is to toast them all under the preheated broiling element.  
7. A small amount of applesauce on a pork sandwich makes it tasty and moist.  
8. Always use a cookie sheet or jelly roll sheet for biscuits, scones and cookies, as the result will be even brownness on top and bottom.

**THE QUESTION BOX**  
Mrs. C. B. requests recipe for:  
**CHOCOLATE GINGERNUTS**  
**1/2** cup shortening  
**1/2** cup molasses  
**2** squares unsweetened chocolate  
**2 1/2** cups flour  
**2-3** cups sugar  
**1** tsp. baking powder  
**1/2** tsp. baking soda  
**1** tsp. ginger  
**1/4** tsp. salt  
**1/4** cup milk  
Combine shortening, molasses and melted chocolate. Sift together flour, baking powder, sugar, soda, ginger and salt; add to first mixture. Mix in the milk well. Chill until firm in electric refrigerator. Cut off in pieces about the size of your thumb, roll peanut shape, giving them a slight twist in the centre. Place on a glazed baking sheet. Bake in electric oven at 400 degrees for 6 minutes. Makes 24.

Miss S. N. requests recipe for doughnuts that do not have to be rolled out:  
**SIMPLE DOUGHNUTS**  
**1 1/2** cups sifted flour  
**2** tps. baking powder  
**1** tsp. salt  
**1** tsp. melted shortening  
**1** cup sugar  
**2** egg yolks  
**1/2** tsp. vanilla

**11.** To whip cream: use cream that is twenty-four hours old, thoroughly chilled and fairly rich (at least 24 per cent). Pour cream into a deep bowl and beat rapidly until thick. Too long or slow beating causes fat to separate.  
**12.** To line pans for fruit mixtures: use heavy brown paper or heavy waxed paper. Always cut the paper to fit the pan — do not fold into corners. Grease the shiny side of brown paper.  
**13.** To make a soft coating icing for petit fours: melt fondant candy in a double boiler, then pour over cool cakes placed on waxed paper.

**BAKING SUBSTITUTES**  
**1/2** cup ground suet instead of 1/2 cup lard.  
**2-3**rd cup clarified chicken fat instead of 1 cup butter.  
**1** cup cocoa instead of 1/4 cup cocoa and 1 tsp butter.  
**1** cup milk instead of 1/2 cup evaporated milk and 1/2 cup water.

**WEIGHTS AND MEASURES**  
**4** cups bread crumbs equals 1 lb.  
**1** lb. baking powder equals 1 oz.  
**1** cup corn meal equals 1 lb.  
**2** cups soft brown sugar equals 1 lb.  
**1** cup granulated sugar equals 1 lb.  
**1** lb. chocolate equals 4 oz.

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