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MODERN TRENDS

1. Roll cookies are being supplanted by drop or cut cookies which take less time. Brownies and spice cookies lead the parade.
 2. With various mixes on the market, many cooks are making their own rolls, muffins, tea biscuits and bread. The crisp French loaf and rye bread are becoming popular.
 3. Most popular luncheon or supper dish is a casserole, usually of meat, fish, or cheese, served with a salad. Salmon, breast of lamb hamburger and sausages are the usual meats accompanied by potatoes, noodles or rice and flavoured with canned soup, sauce or bouillon cube.
 4. Today, soup is prepared for just one meal by adding vegetable juice or gravy, which has been stored in the refrigerator to canned soups.
 5. Vegetables are served in greater variety and in a variety of ways. Salads, souffles, sauces, omelets, stuffings and vegetable plates have more taste and eye appeal.
 6. There are fewer steamed and boiled puddings in comparison to gelatin refrigerator desserts and baked fruits with sauces.

THE SUGGESTION BOX

Mrs. I. B. suggests:
CANDY APPLE PIE
 6 medium sized tart apples pared and sliced
 1/2 cup brown sugar
 1/2 tsp. cinnamon
 1 tbsp. lemon juice
 1 cup flour
 1 cup brown sugar
 1/2 cup ground walnuts
 1/2 cup butter, at room temperature
 1/2 tsp. salt
 Place apples in greased 9-inch pie pan. Sprinkle with the 1/2 cup brown sugar, cinnamon, and lemon juice. Mix flour, the 1 cup brown sugar, walnuts, butter, and salt until well blended. Sprinkle over apples, pressing firmly to form a thick topping. Bake in electric oven at 350 degrees for 55 or 60 minutes. Makes 8 servings.



Recently expelled from the office of the Canadian Air Attache in Prague, Czechoslovakia, where they have served for the last three years, Sergeant R. W. Danko, right, accompanied by his wife and two children, Brian five, and Ralph three, and Corporal Gaston Vanier left, arrived at Montreal Airport

Mrs. C. D. K. suggests:

CHESS CAKES
 1 recipe rich pastry
 1 cup brown sugar, firmly packed
 1 cup granulated sugar
 1 cup butter
 1 tsp. grated lemon rind
 Line party shells or tart pans with pastry. Chill. Cut remaining ingredients together with 2 knives or pastry blender. Do not stir or beat. Place in pastry shells. Bake in electric oven of 425 degrees. Makes 6 to 8 patties or tarts.
 Mrs. E. H. M. suggests:

Mrs. J. C. suggests:

JAM CAKE
 2 1/2 cups sifted flour
 3/4 cup sugar
 1 tsp. salt
 1 cup shortening (half butter)
 1 egg well beaten
 3/4 cup jam
 1/2 cup finely-chopped nuts
 Sift flour. Measure and sift again with sugar and salt. Cut in shortening until mixture resembles coarse meal. Add egg. Mix until flour is just blended. Chill slightly. Press 3/4 of the mixture into an ungreased 8-inch layer cake pan. Spread with jam. Sprinkle nuts over jam. Roll remaining dough into a square 7x7 inches. Cut into 8 strips. Arrange strips lattice fashion on top. Bake in electric oven of 375 degrees for 35 to 40 minutes or until top is lightly browned. Makes 8 servings.

OVEN STEW
 1/2 lb. round steak
 Fat
 3 large potatoes
 3 onions
 3 carrots
 Salt
 Pepper
 1 1/2 cups water
 Cut steak into 1-inch cubes. Brown on both sides in hot fat. Peel vegetables and cut into 1/2 inch thick slices. Place layers of meat and vegetables in a large covered casserole or baking dish. Sprinkle each layer with salt and pepper. Add water. Cover and bake in electric oven 350 degrees for 2 hours. Makes 2 to 3 servings.

Mrs. D. A. suggests:
WACKY CAKE
 1 1/2 cups sifted flour
 3 tbsps. cocoa
 1/2 tsp. salt
 1 tsp. vinegar
 1 cup cold water
 1 cup sugar

When bells were still uncommon in New England, the early settlers used drums to summon worshippers to service.

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