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Hallo Homemakers! It would be serious if eggs were rationed to our family. We use eggs for breakfast and baking. There are times when the flock almost fall us. Only the other day when Junior was helping gather eggs he looked suspiciously at one hen and said: "Is she sitting or setting?" We only questioned whether the hen was laying or lying.

To make wholesome and nutritious dessert recipes call for milk and eggs and that brings to mind baked custards and the variations. A custard is simply milk thickened with egg yolks. (The whites can be saved to make meringue, frostings, angel cake, etc.) The eggs and sugar should be beaten together, the warm milk poured over them; then ladle the mixture into custard cups for making. A smooth, firm custard is the result of baking in a constant low-temperature oven until the mixture can be cut with a silver knife which comes out clean.

Baked Custard

- 1 quart milk
- 5 egg yolks, slightly beaten
- 1-3rd cup sugar
- 1/4 tsp. salt
- 1/2 tsp. vanilla
- 1/8 tsp. nutmeg.

Beat egg yolks slightly and combine with sugar, salt. Pour the scalded milk into egg mix stirring until sugar is dissolved. Add vanilla and nutmeg. Arrange custard cups in a pan containing 1/2 inch of water then pour mixture into them. Bake in preheated electric oven of 325 for 50 to 60 minutes.

Variations:

1. Caramel custard: Caramelize 4 tbsps. of the sugar required in the recipe. Cool a little before adding it to the scalded milk to prevent curdling.
2. Coconut custard: Place a tablespoon of shredded coconut in each cup before pouring in the mixture.
3. Grapefruit custard: Add a half cup of grapefruit to a quart casserole of custard before baking.
4. Coffee custard: Combine 2 cups strong coffee and 2 cups milk as the liquid in basic recipe.
5. Chocolate custard: Add 1/3 cup grated baking chocolate and 1 tsp. sugar to basic egg-sugar mixture.
6. Fruit custard: Add a few pieces of cooked fruit to each custard cup before baking.

Soft Custard

- 3 egg yolks
 - 1/4 cup sugar
 - 1/4 tsp. salt
 - 2 cups milk
 - 1 tsp. grated lemon
- Beat egg yolks slightly and add sugar, lemon and salt. Scald milk and slowly pour into eggs, stirring



HUGH CROMBIE

Vice president and Treasurer of the Dominion Engineering Works, Ltd., Montreal who was today elected president of the Canadian Manufacturers' Association for 1951-52 at the Association's Annual Meeting in Quebec City.

constantly over boiling water. Cook until mixture coats a silver spoon. Chill thoroughly. Serve as a sauce or form in stiffly beaten egg whites and pour into sherbets.

Mocha Souffle

- 3 tbsps. butter,
- 3 tbsps. flour
- 1/3 cup milk
- 1/2 cup coffee
- 4 egg yolks
- 1/2 cup sugar
- 1/2 tsp. vanilla
- 4 egg whites
- 1/4 tsp. salt

Melt butter and blend in the flour. Stir in the milk and coffee and cook until thick. Beat egg yolks and sugar until creamy, adding the sauce slowly to these ingredients. Cook over electric element turned Low until thick. Add vanilla and cool. Whip egg whites with salt until stiff. Bake the souffle in a 7 inch casserole, in an electric oven at 325 degrees for about 35 minutes. Serve at once with cream or whipped cream.

THE QUESTION BOX

Mrs. J. A. asks: Whether it is necessary to always bake souffles?
Answer: No, a good result may be obtained by steaming in a greased 2 quart double boiler over (not in) boiling water for about three-quarters of an hour. Invert the souffle onto a hot plate.

Mrs. S. R. asks: Why do I encounter trouble making puddings with an electric mixer?
Answer: Puddings should be lighter and better made with an electric mixer. Here are a few rules: Whip egg whites at high speed. Whip gelatine mixtures that are nearly set at medium speed. Whip snow puddings and similar desserts after all ingredients are combined at high speed until the mixture holds its shape.

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High cost of railroading! It needs \$36,000,000 annually to replace worn-out locomotives and rolling stock on the CPR.

TENDERS FOR COAL AND COKE
Federal Buildings—Province of Ont.

SEALED TENDERS addressed to the undersigned and endorsed "Tender for Coal" will be received until 3 p.m. (EDST), Thursday, June 21, 1951, for the supply of coal and coke for the Dominion Buildings throughout the Province of Ontario.

Forms of tender with specifications and conditions attached can be obtained from the Chief of Purchasing and Stores, Department of Public Works, Ottawa, and the District Architect, 36 Adelaide St., East, Toronto, Ont.

Tenders should be made on the forms supplied by the Department and in accordance with departmental specifications and conditions attached thereto.

The Department reserves the right to demand from any successful tenderer, before awarding the order, a security deposit in the form of a certified cheque on a chartered bank in Canada, made payable to the order of the Honourable the Minister of Public Works equal to 10 per cent of the amount of the tender, or Bearer Bonds of the Dominion of Canada or of the Canadian National Railway Company and its constituent companies unconditionally guaranteed as to principal and interest by the Dominion of Canada, or the aforementioned bonds and a certified cheque if required to make up an odd amount.

Such security will serve as a guarantee for the proper fulfillment of the contract.

ROBERT FORTIER,
Acting Secretary,
Department of Public Works,
Ottawa, May 28, 1951. 6-13

Bill likes fishing

Joe builds models

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F. P. Bennier, Manager
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