

Sweets Are Treats With Any Meal

ORANGE AMBROSIA

1 large package orange Jello
2 cups hot water
½ cup orange juice
1 large tin carnation milk
½ cup sugar
2 tablespoons grated orange rind
¾ cup flaked coconut
¼ cup lemon juice
12 lady fingers or graham wafer crust

Mix Jello, sugar and hot water. Add orange juice. Chill Carnation milk and whip until stiff. Add lemon juice to the whipped milk.

Add milk and lemon to Jello mixture. Add coconut and orange rind and mix.

Lay out lady fingers or graham wafer crust in nine by 12 inch pan. Pour mixture on top, then garnish with orange sections and/or crumbs. Refrigerate. Serves 12.

This recipe can be made a day ahead — keeps well in refrigerator.

Mrs. Bettie Hazell,
352 Kerrybrook Drive,
Richmond Hill.

DATE PUDDING

1 cup chopped suet
1 cup stoned dates
¾ cups brown sugar
1½ cups flour
pinch of salt
1 teaspoon soda milk

Combine ingredients, using enough milk to make a fairly thick-cake-like batter.

Grease a bowl and fill it with the batter. Cover with waxed paper and cloth and tie securely. Steam for one and one-half hours.

The bowl should be heat-resistant—metal or ovenware—and if you do not have a steamer, set the bowl on a rack in a large pot. Add water—about three inches—and put lid on the pot. Let water boil gently. Check from time to time, and if necessary add more water.

When the pudding is cooked it can be taken out of the bowl and wrapped and frozen, then heated up when needed. Serve with caramel sauce or custard.

Mrs. Gladys Rowdon,
153 Yonge Street South,
Richmond Hill.

TRIFLE

1 package (3 ounces) jelly dessert (any flavor)
1 sponge cake or 1 dozen lady fingers
1 can (28 ounce size) fruit cocktail
½ cup sherry
½ pint whipping cream
1 tablespoon icing sugar

Drain fruit cocktail, setting aside one and one-half cups juice. Add water to juice if necessary to get full measure, then bring liquid to a boil and add jelly dessert powder, stirring until completely dissolved.

Remove from heat and add sherry.

Break sponge cake or lady fingers into pieces. Scatter cake and fruit cocktail in serving dish and pour jelly mixture over all.

Refrigerate until set.

For topping whip cream until stiff, adding icing sugar gradually as you whip the cream. Spoon it over the trifle. Serves six.

M. Kucharski,
240 South Taylor Mills Dr.,
Richmond Hill.

ECONOMICAL BREAD PUDDING

4 cups soft bread torn into 1 inch pieces
2 cups milk, scalded
2 tablespoons margarine
½ cup sugar
2 eggs, slightly beaten
1 teaspoon vanilla
½ cup raisins
¼ teaspoon salt

In a large mixing bowl, mix bread pieces, sugar, salt and raisins. Scald milk, blend in margarine until melted and pour over slightly beaten eggs and vanilla. Gradually stir milk mixture into bread mixture; let stand a few minutes. Turn into a large greased casserole and place in a pan of hot water.

Bake 350 degrees for about 40 minutes or until a sharp knife inserted in centre comes out clean.

(I always double this recipe because my family loves it!)

Mrs. Glenna Taylor,
309 Gells Road,
Richmond Hill.

STRAWBERRY SWIRL

1 package (3 ounce) strawberry Jello
1½ cups boiling water
1 package frozen strawberries
1 pint whipping cream
small reaspberry jelly roll
small angel food cake

Thaw strawberries. Add Jello to boiling water, stir until dissolved and chill until slightly firm.

Whip the strawberries with mixer or in blender. Stir into Jello.

Whip cream, sweetening to taste. Fold into strawberry mixture, reserving one-third for topping.

Line spring-form pan with slices of jelly roll. Break angel cake into chunks in spring-form pan and pour strawberry mixture over the chunks. Chill until set. Garnish with rest of whipped cream and some fresh strawberries.

Another variation is to use orange Jello and replace strawberries with mandarin oranges whipped. Garnish with whipped cream and orange sections.

Mrs. Doreen Cole,
100 Mill Street,
Richmond Hill

FROSTY STRAWBERRY SQUARES

1 cup flour
¼ cup brown sugar
½ cup walnuts, chopped
½ cup butter or margarine melted

Stir above ingredients together in 13 x 9 pan and bake 20 minutes in 350 oven — or until brown. Stir occasionally while browning. Set aside one-third of mixture and spread remaining in pan.

2 egg whites
1 cup white sugar
2 tablespoons lemon juice
2 cups sliced strawberries or 1 package frozen—keep these cold till ready to use. Combine above in large bowl and beat to stiff peaks — approximately ten minutes at fairly high speed.

Whip one cup whipping cream and one-half cup sugar. Fold this into the berry mixture and quickly spoon over crumbs. Top with remaining crumbs and freeze. Keeps indefinitely in freezer. Mrs. Adelaide C. Fowler,
Apt. 307, 216 Essex Avenue,
Richmond Hill.

LEMON DELIGHT

16 double graham crackers
½ cup brown sugar
¼ pound butter
1 package (3 ounce size) lemon Jello
½ cup boiling water
1 large can Carnation milk chilled
½ cup sugar
juice of one lemon
1 can crushed pineapple drained

Roll graham crackers in plastic bag until all crumbly. Mix with brown sugar and melted butter. Line bottom of baking dish with this mixture, reserving some for topping.

Dissolve Jello in boiling water and put in refrigerator to cool.

Beat the chilled Carnation milk. Add one-third cup of sugar, the partially set Jello, and the lemon juice.

Beat until mixed well, then fold in drained crushed pineapple.

Pour into serving dish and top with crumbs. Refrigerate for 24 hours, or until well set. Serves eight to ten.

M. Kucharski,
240 South Taylor Mills Dr.,
Richmond Hill.

LEMON DELIGHT

1½ cup graham wafer crumbs
½ cup melted butter
½ cup brown sugar
1 package (3 ounce size) lemon Jello
½ cup boiling water
1 lemon
1 large can Carnation milk

Mix graham wafer crumbs with melted butter and brown sugar and line a pan nine by 12 inches with the mixture, saving one-half cup for top.

Mix Jello, boiling water, juice and grated rind of lemon, stirring until Jello is dissolved. Refrigerate to quivering stage.

Chill Carnation milk, then whip until thick. Add sugar. Whip more and add Jello mixture. Whip until it stands in peaks, then pour over crumbs in pan. Sprinkle the one-half cup of crumbs on top. Refrigerate. Serves 12 — a lovely light dessert. Mrs. Bettie Hazell,
352 Kerrybrook Drive,
Richmond Hill.

STRAWBERRY DELIGHT

1 package frozen strawberries
¼ cup sugar
2 tablespoons corn starch
½ cup margarine
2 egg yolks
½ cup white sugar
1 teaspoon vanilla
1½ cups all purpose flour
¼ teaspoon salt
¼ teaspoon soda
2 egg whites
1 tablespoon sugar

Combine strawberries, one-quarter cup sugar and corn starch. Bring to a boil, stirring constantly until thick. Set aside to partially cool.

Mix together margarine, egg yolks and one-third cup sugar. Add vanilla.

Sift flour, salt and soda and add to margarine mixture. Press into ungreased 11 by seven inch pan. Spread strawberry mixture over this base. Beat egg whites plus one tablespoon sugar until thick. Cover strawberry mixture and bake in 350 degree oven for 35 minutes. Cool and cut into squares.

Mrs. G. McKay,
122 Brooke Street,
Thornhill.

LIME BAVARIAN

4 tablespoons unflavored gelatine
½ cup cold water
1 cup sugar
2 cups hot water
¼ cup lemon juice
2 tablespoons fresh lime juice
12 marshmallows
½ cup cream whipped
½ cup diced drained pineapple

Dissolve gelatine in cold water. Dissolve sugar in hot water.

Add lemon and lime juices to gelatine mixture and stir well. Stir in dissolved sugar. When jelly has partially thickened beat until frothy.

Fold in cut marshmallows (use scissors), whipped cream, drained pineapple and vanilla.

Pour into mold and refrigerate several hours. Serves eight to ten people.

Mrs. Deanne Clarke,
227 Rosemar Gardens,
Richmond Hill.

STRAWBERRY SWIRL

1 package frozen sliced strawberries
1 package (3 ounce size) strawberry Jello
1 cup boiling water
1 pound white marshmallows
½ cup milk
1 cup whipping cream

Crust:
1 cup Graham cracker crumbs
1 tablespoon sugar
¼ cup butter

Combine crumbs, sugar and melted butter. Press firmly into bottom of nine by nine inch dish two inches deep and chill.

Dissolve Jello in boiling water. Drain thawed berries. Reserve juice. Add water to juice to make one cup. Add to Jello and chill till partially set.

Meanwhile combine marshmallows and milk. Heat and stir until marshmallows melt. Cool thoroughly.

Whip cream and fold into marshmallow sauce. Add berries to Jello, then swirl in marshmallow mixture to achieve marble effect. Pour into crumb crust. Chill until set. Makes nine to 12 servings.

Mrs. Lawrence Ashton,
Gormley.

Sixteen Winners In Cook Book Contest

Now the contest is over and the Cook Book in print. Preparing it has been an interesting experience, and once again, we say "thank you" to all our contributors.

As we said in the beginning, our Judge Bryan Marsh had a tough time coming to a decision on prize winners — but with the capable assistance of Mrs. Marsh, herself an excellent cook, he presented his selection of the top 16 right on deadline.

The grand prize of a portable black and white television set goes to Mrs. Mary Brown, 121 Cascade Circle, Richmond Hill. Her recipe for Chichester Chicken she brought with her from England.

She and her husband, Nigel, were married about six years ago in Buckinghamshire, England, and came immediately to Canada. They lived for awhile in Willowdale where Mrs. Brown worked as a secretary with North York Hydro. They moved to Richmond Hill about three years ago and have two children, David 3 and Karen 1. The recipe is on page 5.

Second prize goes to Mr. and Mrs. Harold Melsness, 467 Windhurst Gate, Richmond Hill, for their Norwegian Christmas Cake. Loaded with fruits, nuts and spices, this recipe has been handed down from generation to generation of Mr. Melsness' family. The recipe is on page 12.

Third prize winner is Mrs. Ena Allan, 152 Libby Boulevard, Richmond Hill. Her recipe for Chicken Roulades on page 5 combines chicken, ham and cheese.

Fourth prize winner, Mrs. J. Jolicoeur, 108 Gugsley Avenue, Richmond Hill, submitted a recipe for Kahlua Pie, a delicious confection with graham cracker pie shell and filling of marshmallows, whipped cream and Kahlua, a Mexican liqueur.

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Other prize winning recipes are:

Dutch Pickle — Mrs. Elinor Graham,
100 Baker Avenue, Richmond Hill.

Mushroom Stuffed Pork Chops — Mrs. Myrna Morehouse, 34 Avenue Rd.,
Thornhill.

Fruit Studded Log — Shirley Thomson,
311 Boisdale Avenue, Richmond Hill.

Beef Roulades — Mrs. Estelle Steiner,
367 Kerrybrook Drive, Richmond Hill.

Italian Style Spaghetti Sauce With Meat Balls — Mrs. Sandra Mark,
85 Pemberton Road, Richmond Hill.

Strawberry Whipped Cream Cake — Mrs. Carol Schotkamp, 402 Markham Road, Apartment 209, Richmond Hill.

Shrimp A La Dino — Mrs. Molly Waite,
235 Baythorn Drive, Thornhill.

Good Goodies — Mrs. Genevieve Chorrenki, King.

Stuffed Beef Roll — Mrs. R. Anthony,
218 Lawrence Avenue, Richmond Hill.

Chocolate Torte Royale — Mrs. Jessie Grainger, 130 Yonge Street South,
Richmond Hill.

Meat-Cheese Ball — Mrs. Doreen Cole,
100 Mill Street, Richmond Hill.

Waldorf Astoria Chocolate Cake — Doris Leno, 86 Leisure Lane,
Richmond Hill.