

# CHOICE, TESTED RECIPES

*Collected By*

**RELIEF COMMITTEE  
Young People's Society**

**Revelstoke United Church  
Revelstoke, B. C.**

1933



PRICE 50 CENTS



# REVELSTOKE CO-OPERATIVE SOCIETY

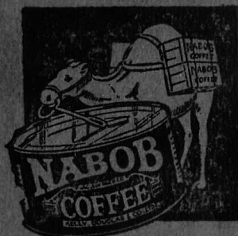
Offers Better Values in  
**DRY GOODS, BOOTS AND SHOES**

We feature Quality Brands, such as  
Headlight Shirts and Overalls, Tooke's  
Fine Shirts, Holeproof Hosiery, Kayser  
Lingerie, Stanfield's Underwear,  
Universal Sweaters and  
Swimming Suits.

Try Our Service Grocery Department  
Pure Foods at Reasonable Prices.  
Free Delivery Service.

Accounts payable twice monthly.

We feature  
**NABOB TEA**  
and **COFFEE**



For Square Dealing  
**STOP AND SHOP AT THE CO-OP.**

Phone 335

P. O. Box 519

## CHOICE, TESTED RECIPES

*Collected By*

**RELIEF COMMITTEE**  
**Young People's Society**

Revelstoke United Church,  
Revelstoke, B. C.



The Members of the Relief Committee of the Young People's Society of the Revelstoke United Church desire to thank all those who have contributed Recipes and Advertisements, thus making possible the publishing of this little book. We hope it will be of great service to the purchasers.

A copy of this Recipe Book will be delivered to any address upon the receipt of 50 cents. Address the Secretary-Treasurer Young People's Society, Revelstoke United Church, Revelstoke, British Columbia.

**FOR SAFE  
FIRE INSURANCE**

at Lowest Rates  
consult

**P. C. RANKIN**

**Always showing  
Newest Styles**

Complete display of  
**Newest Dresses, Hosiery  
and Shoes.**

A large assortment of Novelty  
Prints and Wash Materials. All  
fast colors at lowest prices.

**Fred Young & Co.**

**A. M. GRIMMETT**

BARRISTER and SOLICITOR

Revelstoke, B. C.

**F. G. BEWS**

JEWELLER, OPTOMETRIST

**Fine Diamonds, Watches  
and Jewellery.**

Free Scientific Examination of  
Your Eyes.

Proper Glasses Fitted at  
Moderate Prices.

**Dr. J. A. Chambers**

**DENTIST**

Imperial Bank Building,  
Revelstoke, B. C. P.O. Box 222

**E. A. BOYLE**

BARRISTER and SOLICITOR  
NOTARY PUBLIC

Revelstoke, B. C.

**City Meat Market**

**Meats to Your Satisfaction**

**P. CAMOZZI**

Telephone 194

**Revelstoke  
Shoe Repairing**

Specializing in  
**FINE SHOE REPAIRS**

**Geo. Versteegh**

**ABBREVIATIONS**

1 Tablespoon .....	1 tbsp.
1 Teaspoon .....	1 tsp.
1 Quart .....	1 qt.
1 Pint .....	1 pt.
1 Ounce .....	1 oz.
1 Pound .....	1 lb.

All measurements are made level.

**TABLE OF WEIGHTS AND MEASURES**

2 cups .....	1 pt.
4 cups .....	1 qt.
2 cups butter (packed solidly) .....	1 lb.
3½ cups flour (pastry) .....	1 lb.
2 cups granulated sugar .....	1 lb.
2 cups fruit sugar .....	1 lb.
2¾ cups icing sugar .....	1 lb.
2 1-3 cups icing sugar .....	1 lb.
2 cups finely ground meat .....	1 lb.
8 medium eggs .....	1 lb.
1 square Baker's chocolate .....	1 oz.
3 tsp. ....	1 tbsp.
16 tbsp. ....	1 cup
2 tbsp. butter .....	1 oz.
2 tbsp. granulated sugar .....	1 oz.
3½ tbsp. flour .....	1 oz.

## BUNS AND BREADS

### PLAIN WAFFLES

1½ cups flour; 3 tsp. baking powder; 1 tsp. salt; 4 tablespoons butter; 2 eggs; 1 cup milk; 1 tablespoon sugar.  
Mix and sift dry ingredients. Beat eggs until light; add milk and melted butter; add to dry ingredients.

—Mrs. E. A. McKenzie

### LIGHT ROLLS WITH YEAST—Parker House

2 tablespoons sugar; ¼ teaspoon salt; ½ cup scalded milk; ½ yeast cake (Fleischmann's); ¾ cup flour; 2 tablespoons melted butter; 1 egg, well beaten, 2 tablespoons lukewarm water.

Add sugar and salt and flour to scalded milk. When lukewarm, add yeast dissolved in lukewarm water, and ¾ cup flour. Cover, set in warm place to rise. Add butter, egg and flour enough to knead. Rise. Roll to ½-inch thick. Cut round; butter top; fold over; place in buttered pan close together. Let rise 45 minutes, and bake in quick oven for 20 minutes.

—Mrs. J. F. Shaw

### ICE BOX BUNS

3 cups boiling water; ½ cup white sugar; 3 tablespoons shortening; 1 tablespoon salt.

Mix together and let stand till cool. Soften two cakes of Fleischmann's yeast in ½ cup warm water with 1 tablespoon sugar. Beat two eggs light; add to the first mixture and then work in ten cups of flour. Knead well and put in cold place. Work down twice a day. It should stand for 24 hours, after put in cold. Let rise 3 hours before cooking, after moulding into buns.

—Mrs. D. Adams

### GIRDLE SCONES

4 cups of plain flour; 1 teaspoon baking soda; 2 teaspoons cream of tartar; 1 egg; sugar, tablespoon. Add milk to make a soft dough.

Have good hot griddle. Lift spoonful of dough on floured board; sprinkle with flour and lift lightly onto griddle; pat lightly into size required.

—Mrs. James Anderson

### DATE AND NUT BREAD

¾ cup lard; 1 cup brown sugar; 2 eggs; 1 teaspoon baking soda; ½ teaspoon salt; ¾ cup cold water; 1 lb. chopped dates; ¾ cup walnuts; about 3 cups flour.

Method—Cream lard and sugar; add beaten eggs; mix well together, then add water with soda dissolved; then flour, walnuts and dates. Bake 1½ hours in slow oven.

—Mrs. Jack Inkster

### POTATO SCONES

Boil and mash the potatoes. Beat in a piece of butter and some milk, but do not make too wet. Add flour and mix well. About 1 cup flour to 4 cups of mashed potatoes. Flour the baking board; take out enough mixture to make a decent-sized round when rolled out; cut in four and bake on a griddle until brown on one side; turn and let brown on other side. Potatoes should be boiled in salt. Have griddle very hot.

—Mrs. W. Darling

### BOSTON BROWN BREAD

½ cup molasses; ½ cup brown sugar; 2 cups sour milk with 1½ teaspoons soda; 3 cups graham flour; 1 cup corn meal; 1 cup chopped raisins and about 1 teaspoon salt. Steam three hours and dry in oven for a few minutes.

—Mrs. Jas. J. Horn

### WHITE BREAD

Over-night Method. Six large loaves.

1 cake Royal yeast; 2 quarts water; 2 tablespoons sugar; 2 tablespoons lard or butter melted; 6 quarts sifted flour; 2 tablespoons salt.

Method—Dissolve yeast and sugar in the water, which should be lukewarm in winter and cool in summer. Add lard or butter, and half the flour. Beat until smooth, then add balance of the flour, or enough to make moderately firm dough, add the salt. Knead until smooth and elastic. Place in well-greased bowl and cover. Set aside to rise overnight, or about nine hours.

In the morning mould into loaves. Fill well-greased pans half full; cover and let rise until light, or until loaves have doubled in bulk, which will be in about one and one-half hours. Bake 40 to 50 minutes.

—Mrs. C. B. Hume

### RYE BREAD

At noon take potato water, 1 tablespoon sugar, 1 yeast cake; mix in. Set in a warm place. Make a batter at night with wheat flour. In the morning add 3 teaspoons salt, ½ cup molasses, 1 cup sugar, 1 sifter full of rye flour.

—Mrs. J. W. Middleton

### DINNER ROLLS

1 cake Fleischmann's yeast; 1 cup milk, scalded and cooled; 1 tablespoon sugar; 3 cups sifted flour; white of 1 egg; 2 tablespoons of butter; ½ teaspoon salt.

Dissolve the yeast and sugar in lukewarm milk; add 1½ cups of flour and beat until smooth. Add white of egg, well beaten; butter; remainder of flour, or enough to make a moderately firm dough, placed in a well-greased bowl; let rise to double in bulk. In about two hours mould into rolls and let rise 1½ hours; bake about 12 minutes in hot oven.

—Mrs. T. Lindsay

### DATE AND NUT BREAD

1.—2 cups dates; 1 tsp. soda; 1 cup boiling water; let stand until other ingredients are ready.

2.—2 tbsp. butter; 1 cup brown sugar; 1 egg; 2 cups flour; 4 tsp. baking powder; 1 cup nuts.

Creamed butter, sugar and egg, and part (1) to creamed part; then add flour, baking powder and nuts. Bake in slow oven.

—Mrs. J. Jamieson

### MARSHMALLOW LOAF

Cut ½ lb. marshmallows into small pieces; drop marshmallows into ½ cup thin cream; while marshmallows are soaking, roll ½ lb. graham wafers into finely-crumbled bits, then add crumbs, 1 cup chopped dates, ½ cup chopped nuts to the mixture. Knead into a roll in pulverized sugar. Cut in slices after it is well set.

—Jean Lawrance



### GINGERBREAD

1½ cups brown sugar; 1 cup butter or lard; 1 cup molasses; 3 eggs; 2 heaping teaspoons ginger; 1 teaspoon cinnamon; 1 teaspoon allspice; 1½ cups sour milk; 2 teaspoons baking soda; 3 cups flour; ½ teaspoon salt.

—Mrs. Hugh Laughead

### SCOTCH PANCAKES

2 cups flour, 2 teaspoons baking powder, ½ teaspoon salt, 4 level tablespoons sugar, 2 eggs, 2 tablespoons butter—melted; sufficient milk to make smooth batter consistency of thick cream. If sour milk is used, use one teaspoon of baking soda and two teaspoons of cream of tartar instead of baking powder.

Method—Sift flour, salt, baking powder, or soda; add sugar, eggs and milk and beat till smooth, add melted butter. Have a hot griddle and drop by spoonfuls; when bubbles appear on top they are ready to be turned, and turn only once. They should be a nice golden brown. Always stir up mixture before putting on griddle.

—Mrs. T. Hallam

### GRANDMOTHER'S BISCUITS

6 cups flour, 1 cup shortening, ½ tsp. baking soda, 2 tsp. salt. Add sufficient water to make fairly stiff dough. Knead for 20 minutes. While doing this knead in enough flour to make a stiff dough. Let stand 15 minutes. Knead 10 minutes more, then roll to ½ inch thickness. Prick with goose quill and cut with cookie cutter. Bake in moderately hot oven 30 minutes, or until firm and brown.

—Mrs. Jas. Campbell

### HOT CROSS BUNS

1 cup scalded milk, ¼ cup sugar, 2 tablespoons butter, ½ teaspoon salt, ½ yeast cake (Royal), ¼ cup lukewarm water, 1-3 teaspoon cinnamon, 3 cups flour, 1 egg, ½ cup raisins (chopped) or currants, 2 tablespoons of candied peel (shredded.)

Method—To the scalded milk add the sugar, butter and salt; allow to stand until lukewarm; then add the yeast cake, which has been dissolved in the water; flour, cinnamon and well-beaten egg. When thoroughly mixed, add fruit and peel, cover and let rise over night. In the morning, shape like buns, cut a cross on top of each with knife and in it place a piece of peel. Place in pan an inch apart; let rise again and bake in a moderately hot oven. This makes from ten to twelve buns.

Notes—(1) If glazed, brush over with beaten egg before baking. (2) Hot cross buns may be decorated by making cross with white icing sugar on them when cool. (3) To glaze: 1 teaspoon cornstarch rounded to 1 cup boiling water; brush quickly over buns when baked, and dredge with rather fine sugar; return to oven a minute to dry.

—Mrs. T. J. Wadman

Vernon Brand Butter is made in the Okanagan, where dairy herds enjoy the sunshine and alfalfa pastures.—(Advt.)

## Empire Cleaning and Dyeing Co., Ltd.

Calgary, Alberta.

—O—  
WE CLEAN—Garments, Hats, Rugs, Curtains, etc.  
WE DYE—All kinds of Garments and Drapes.  
WE REPAIR—Reline, Shorten, Lengthen; everything that one would expect a tailor to do.

—O—  
Out-of-town Orders Given Prompt Attention.  
Ask for our New Price Lists.

GET IT AT

## Bregolisse Grocery

Complete line of Importation Specialties  
Flour and Feed

Phone 67

Box 40

## Columbia Valley Co-operative Creamery Association

Golden, B. C.

Makers of FINEST CREAMERY BUTTER.

—O—  
Cream delivered to the Columbia Valley Co-operative Creamery will always net the very best returns.



## SALADS

### HONEYMOON SALAD

Lettuce alone.

### PINEAPPLE CHEESE SALAD

Drain 1 small can crushed pineapple and heat the juice to boiling point; pour over 1 pkg. lemon Jello and let set until it begins to congeal; add ½ can pimento; cut up the pineapple and 1 pint cottage cheese. Set in molds and serve with mayonnaise. Serves 8 people. You may add (fine) green peas.  
—Mrs. C. McGillivray

### SALAD DRESSING FOR DIABETICS

½ small tin of condensed milk (Pacific); ¼ grain saccharine dissolved in ½ teaspoon hot water; 1 salt-spoon salt; ½ salt-spoon mustard; juice of half a lemon. Beat all together with egg-beater and keep cool.  
—Mrs. J. Goble

### COMBINATION SALAD

Cut head lettuce into quarters, place on small plates on lettuce leaf. Then place all kinds of cooked vegetables on lettuce, such as peas, green string beans, diced carrots, beets and sliced tomatoes, and then the salad dressing which you prefer. On the very top place a ring of pimento. This makes a very pretty salad and is delicious.  
—Hettie McMahon

### POTATO SALAD

Two cups diced cooked potatoes; 2 hard-boiled eggs, diced; ½ cup diced cucumbers; ½ teaspoon salt; ¼ teaspoon paprika; 2 tablespoons chopped onions; 1 tablespoon chopped parsley; ½ cup salad dressing. Mix and chill ingredients. Serve on lettuce or cabbage leaves. Serves four people.  
—Mrs. A. Davidson

### SALAD

1 head lettuce, medium; 1 large orange; 2 large apples; 1 pinch of salt; ½ cup of cold meats of any kind; 2 tablespoons mayonnaise dressing. Can be made without meats. Peel and cut the fruit fine; also the lettuce, and mix together.  
—Mrs. J. M. McLean

### BEEF SALAD

1 quart boiled beets; 1 quart raw cabbage; 1 pint celery; 1 cup horseradish; 1 tablespoon salt; 1 teaspoon black pepper; 2 cups brown sugar. Cover with cold vinegar and seal from the air.  
—Mrs. J. M.

### MOCK MAYONNAISE

2 egg yolks; 1 teaspoon salt; 1 teaspoon mustard; 1 teaspoon paprika; 2 tablespoons vinegar; 1 cup salad oil; 1 tablespoon butter; 2 tablespoons flour; 1 cup cold water.

Method—Put first six ingredients into a bowl. Melt butter, add flour and gradually pour on cold water. Cook until thickened, stirring constantly. Pour immediately into first mixture and beat with a rotary egg-beater until smooth and thick.  
—Mrs. Cranston

## PERFECTION SALAD

2 tablespoons Knox's gelatine soaked in ¼ cup cold water; ½ quart can of tomatoes; 1 tablespoon sugar; bit of bay leaf; 1½ tablespoons chopped onion; ¼ cup mild vinegar; 1½ tablespoons lemon juice; ½ cup shredded cabbage; ½ cup diced celery.

Boil for a couple of minutes, the tomato, sugar, bay leaf, onion, vinegar, lemon juice and a few scraps of celery leaves. Add the gelatine when mixture is at boiling point. Dissolve well, strain and cool. Then add celery and cabbage and put in molds; chill. Then serve on lettuce leaves with salad dressing.  
—Mrs. Bearcroft

Vernon Brand Creamery Butter is made from "Only" Sweet Cream, some of which comes from the Revelstoke District.—(Adv't.)

### Ask for "SALLY-ANN" BREAD

Quality Cakes and Pastry.

Gallicano's Bakery  
Revelstoke, B. C.

### Revelstoke Nurseries

Wm. Darling, Prop.



Flowers for all occasions

### Repairs and Alterations

JAS. DONALD

Carpenter and Builder

Box 44, Revelstoke.

### HAY'S SHOE REPAIRS

Second Street West

"Quality and Service"

### J. R. BAILEY

Revelstoke, B. C.

MILK, CREAM and ICE,  
(Daily Deliveries)

Phone 215L1

### Brandon Furniture Store

For Home Furnishings

Quality High, Prices Low

"We Compete With the World"



## PIES

### LEMON PIES (Two, Large)

2 cups sugar; 3½ cups water; 5 level tablespoons cornstarch; 3 level tablespoons bread flour; 5 eggs; grated rind two lemons; juice three lemons.

Put dry ingredients in saucepan, stir in water, boil until clear, add beaten egg yolks, cook for a moment; add pinch of salt and lemon juice. Cool and put in previously cooked pie shells; cover with meringue made with whites of eggs beaten stiff and add dessertspoon of sugar for each white; little lemon flavoring. Bake meringue in very slow oven.

—Mrs. O. Ainslie

### MERINGUE FOR LEMON PIE

2 whites of eggs; 2 tablespoons cold water. Beat on platter with flat egg-beater. Add 4 tablespoons sugar and beat again.

—Mrs. C. McGillivray

### BUTTERMILK PIE

2 cups buttermilk; 2 tablespoons flour; 2 tablespoons butter; 2 eggs; 1 cup sugar.

Mix flour and sugar together, add buttermilk, then beaten yolks of eggs, add butter. Put in double boiler and cook until thick, and cool. Bake undercrust, let cool and add filling. Beat whites of eggs. Put in oven and bake.

—Miss M. Wilson

### CHOCOLATE CREAM PIE

6 tablespoons flour; ¼ cup sugar; ¼ teaspoon salt; 2 egg yolks; 1 1-3 cups milk; 2 squares (2 oz.) unsweetened chocolate (grated); 1 teaspoon vanilla; 1 cup cream.

Mix flour, sugar and salt together. Add beaten egg yolks and milk and cook over hot water until thick and smooth, stirring constantly. Cover and cook ten minutes longer. Cool slightly and add vanilla. Pour into a baked pie shell; cool thoroughly. Just before serving cover with whipped cream and sprinkle top with chocolate, hot, or put on whipped cream with pastry tube.

—Mrs. Bachelder

### LEMON SPONGE PIE

1 cup granulated sugar; 3 tablespoons flour, 3 tablespoons lemon juice; 2 egg yolks; 1 cup milk; 1 tablespoon melted butter; salt, a few grains; whites of 2 eggs beaten stiff.

Mix in order given and bake with undercrust only.

—Mrs. W. Cowan

### PUMPKIN PIE

½ can pumpkin (large tin); 1 cup white sugar; 2 eggs, beaten; 1 teaspoon ginger; ½ teaspoon salt; 1 teaspoon corn starch; 1 cup sweet milk. Mix well and bake in crust.

—Mrs. John Anderson

### BUTTER SCOTCH PIE

1½ cup milk; 1½ tablespoons corn starch; butter size of egg; 2-3 cup brown sugar; yolk of 1 egg; ½ teaspoon mapleine. Use egg white for meingue.

—Mrs. W. C. Christopherson

## PINEAPPLE PIE

Line a pie plate with good pie crust; fill with crushed pineapple and the following mixture: 2 egg yolks, well beaten; 1 cup sugar; 1 table-spoon softened butter; 1 teaspoon corn starch mixed with a little cold water. Cream all together and mingle with the pineapple.

When the pie is cooked, make a meringue of the egg whites and 2 tablespoons sugar; pile lightly on top of pie and return to oven to color a golden brown.

—Mrs. Y. Ross

## LEMON TARTS

1 lemon; 1 cup sugar; 1 egg; butter size of walnut; 1 soda cracker rolled fine.

Mix and bake in patty tins lined with any good pastry. Serve whipped cream on.

—Mrs. P. Westman

## COCOANUT CUSTARD PIE

Beat 3 eggs slightly; add ½ teaspoonful salt; 2-3 cup sugar, and beat again; add 2 cups milk. Put ½ cup shredded cocoanut in pie crust. Pour in filling and bake at 450 degrees F.

—Mrs. J. Rutherford

## HEAVENLY PIE

2 bananas; 1 cup sugar; pinch of salt; 2 egg whites; ¼ teaspoon almond extract; ½ pint cream; ¼ teaspoon vanilla; crabapple or currant jelly; ¼ cup chopped nuts.

Method—Line a pie plate with pastry having a fluted edge. Bake for 10 minutes in hot oven, 500 degrees F. Mash bananas with fork, add sugar, salt and egg whites and beat all together with a large egg-beater until like beaten egg whites; add almond extract and fill shell. Bake 30 minutes in a moderate oven, 385 degrees. Remove and chill and top with whipped cream to which the vanilla has been added. Dot the surface with currant jelly and sprinkle with chopped nuts.

—Mrs. Stanley Ross

## CARAMEL PIE

Put in a pan to boil 1 cup of brown sugar, butter size of an egg; then thin out with 1 cup hot water. Mix 1 tablespoon vanilla, yolks of 2 eggs, with water and stir in. Have crust ready and pour filling in, using whites of eggs for the top.

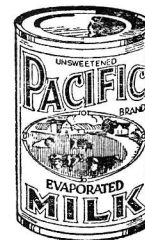
1 corn starch D. Fleetham

## SAVE MONEY ON YOUR WHIPPING CREAM

### IT WHIPS

## PACIFIC MILK

### HERE IS OUR WHIPPED CREAM RECIPE



Have Pacific Milk cold. Whip briskly for two minutes, then add fresh lemon juice freely (about 1 to 3 teaspoons to 6-oz. tin or one-third of tall tin) while whipping until cream is thick (about 3 minutes), then stir in slowly one teaspoon granulated sugar and one teaspoon of vanilla. This is delicious served on fruit or jelly. Be sure to whip the milk two minutes before adding the lemon juice, and use granulated sugar and fold it and the flavoring in with spoon, not with whipper.

Pacific Milk is the only milk 100% B. C. Owned and Controlled.

## PICKLES

### COLD CATSUP—NOT COOKED

1 peck ripe tomatoes; 12 onions; 4 heads celery; 3 red peppers.

Peel tomatoes and onions and chop fine, put in 1 cup salt; let stand over night. Then drain off as dry as possible next morning. Then chop celery and peppers, taking out the seeds. Then add 10 cups brown sugar, 2 tablespoonsful ground cinnamon, 1 tablespoonsful ground cloves, 1 tablespoonsful ground allspice, 1 tablespoonsful ground black pepper, 1 quart vinegar. Stir all together and it is ready for bottling.

—Mrs. S. Gibson

### DILL PICKLES

Make brine with coarse salt that will hold up an egg; strain and pour over cucumbers while hot. Let stand till next day and pour off and heat again. Do this for three or four days, then drain and pour boiling water over them, leaving them for 24 hours. Then take and pack in jars with dill and pour vinegar scalding hot over them. Use three parts vinegar and one part water. If too salty after standing in boiling water, repeat the washing.

—E. Abrahamson

### GREEN TOMATO PICKLES

8 quarts tomatoes; 12 large onions. Slice and sprinkle salt and let stand over night and drain. Add 1 lb. sugar,  $\frac{1}{4}$  lb. mustard seed, 1 oz. allspice, cloves and pepper. Put spices in bag and cover with vinegar. Boil slowly till tender. 2 lbs. of tomatoes to a quart.

—Mrs. R. Laughton (Vancouver)

### CORN RELISH

12 ears corn; 1 quart onions; 12 green peppers; 12 red peppers; 6 heads celery. Chop all fine and put on stove to heat while you mix together 1 cup flour,  $\frac{1}{2}$  cup salt, 3 cups sugar, 1 teaspoon tumeric, 1 quart vinegar. Add to other ingredients. Stir constantly.

Mrs. G. Boyd (Sidmouth)

### MIXED PICKLE

4 dozen gherkins; 3 lbs. pickling onions; 2 cauliflowers.

Cut and put in crock with hot brine, made of 1 cup salt to 3 pints water. For three mornings remove brine and put it back after heating. On the fourth morning drain and pack in bottles. Fill bottles with  $1\frac{1}{2}$  pints vinegar heated with 2-3 cup sugar, and spice bag. Seal.

—Mrs. H. Carpenter

### BEET RELISH

1 quart cooked beets, diced; 2 small onions; 3 red peppers; 2 teaspoons salt; 1-3 cup horseradish; 2 cups vinegar;  $\frac{3}{4}$  cup sugar.

Clean beets and cook till tender, then skin and dice them. Add onions and seeded red peppers, chopped fine. Add all other ingredients. Simmer gently till clear; then put in hot jars and seal.

—Mrs. T. P. Smith

## BEAN PICKLE

8 lbs. yellow beans; 3 pints white wine vinegar; 3 lbs. white sugar; 1 large cup mustard; 1 cup flour; 2 teaspoons tumeric; 2 teaspoons celery seed.

Boil beans in salted water until tender. Make the dressing and pour over the beans.

—Mrs. J. C. Pitblado

## RHUBARB AND ONION PICKLE

2 quarts rhubarb, cut fine; 2 quarts onions; 2 quarts vinegar; 4 cups brown sugar; 4 teaspoons salt; 2 teaspoons cinnamon; 2 teaspoons allspice; 2 teaspoons ginger; 1 teaspoon pepper.

Boil one hour.

—Mrs. D. Rabbitt

## LAZY HOUSEWIFE PICKLES

1 cup sugar;  $\frac{1}{2}$  cup mustard;  $\frac{1}{2}$  cup salt; 1 gallon vinegar; 3 parts water if strong vinegar.

Method—Mix all together and pour over small cucumbers, horseradish leaves on top. Put plate on top to keep under liquid. Stir occasionally.

—Mrs. J. C. English

## CHILI SAUCE

18 tomatoes; 6 onions; 6 chili peppers, 6 cups vinegar; 6 tablespoons sugar; 3 tablespoons salt; 3 teaspoons cinnamon; 3 teaspoons ginger. Boil all together for 30 minutes.

—Mrs. A. McIntyre

Vernon Brand Creamery Butter Improves Flavor—(Advt.)

## Boyd Motors, Ltd.

Second St.

Phone 338

Gas, Oil and Tires.  
Repairs to All Cars.

## The Ford Garage

## Fancy Face Powders

Lip Sticks and Creams,  
All New Stock

Macdonald's Drug  
Store

Phone 159. P.O. Box 283

## The Modern Bakery

L. CATLIN, Prop.

Bread, Cakes, Pastries manufactured daily.  
Fresh Fruit, Confectionery.

Wedding and Birthday  
Cakes To Order

## Service Barber Shop

and

## Beauty Parlour

Phone 27

E. Shertenlieb

Proprietor

Miss A. Crawford



## PUDDINGS

### A FINE NAMELESS PUDDING

4 eggs, 1 cup flour,  $\frac{1}{2}$  cup sugar, 1 cup butter, 1 teaspoon soda, 4 tablespoons jam or jelly.

Beat sugar and butter to cream; add eggs well beaten, stir in flour, then jam or jelly, and lastly, add the soda dissolved in a little hot water. Steam  $1\frac{1}{2}$  hours in a buttered mould. Serve hot with whipped cream.

—Mrs. V. Lowden

### LEMON SAUCE PUDDING

1 tablespoon butter, 1 cup white sugar, 1 lemon, 2 tablespoons flour, 2 eggs, 1 cup milk.

Cream butter and sugar, add flour, grated rind of lemon, lemon juice, beaten egg yolks and milk. Then fold in the well-beaten whites. Cook in a baking dish set in a pan of hot water in a moderate oven about 25 minutes. (The batter is thin and when cooked, cake has formed on the top with sauce underneath.)

—Mrs. F. Woodland

### BANANA PUDDING

1 quart milk, 2 eggs, 2 tablespoons corn starch, 1 cup sugar, pinch of salt, bananas.

Cook together milk, eggs, salt, corn starch and sugar. Color one-third with chocolate, one-third with fruit coloring. Line the bottom of dish with bananas; pour in the dark part, next the pink, and lastly, the white. Set on ice to get cold and serve with whipped cream.

—Mrs. Mulholland

### APPLE PAN DOWDY

1 heaping cup flour, 1 heaping teaspoon baking powder, pinch of salt, 1 tablespoon sugar, 1 heaping tbsp. butter.

Sift dry ingredients, work in butter; moisten with milk into soft batter. Pour this over apples cut up with cinnamon and sugar. Bake in oven one hour. Serve with lemon sauce.

—Mrs. F. G. Bews

### DATE PUDDING

$\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup milk, 1 egg,  $1\frac{1}{2}$  cups graham flour,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon salt, 1 cup dates (cut in pieces.)

Melt butter, add molasses, milk, egg (well beaten), dry ingredients mixed and sifted, and dates; turn into buttered mould, cover, and steam  $2\frac{1}{2}$  hours. Serve with Lemon or Vanilla Sauce. Raisins may be used in place of dates.

—Mrs. Wyman

### DATE BUTTERSCOTCH PUDDING

4 tablespoons tapioca,  $\frac{1}{4}$  teaspoon salt, 2 cups hot water, 3 tablespoons butter, 4 tablespoons brown sugar,  $\frac{1}{2}$  teaspoon vanilla, 1 cup dates, seeded and chopped.

Add tapioca to water and salt and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Melt butter in saucepan, add sugar and stir until melted; add tapioca mixture, vanilla and dates. Pour into greased baking dish and bake in moderate oven (350 degrees F.) for 30 minutes. Serve hot with cream.

—Mrs. Robert Hume

Add mallows to juice & pulp.

### ORANGE CREAM

1 cup whipping cream,  $\frac{1}{4}$  cup granulated sugar,  $\frac{1}{4}$  cup marshmallows (cut), 1 cup orange juice and pulp. Whip cream stiff, fold in sugar and other mixture. Place in wet mould and set in cool place till firm. Serves 6 to 8 people.

—A. Smithson

### BAKED ORANGE PUDDING

2 cups of bread or cake crumbs, 2 cups of milk, 2 eggs, 2 cups of sugar, 2 oranges,  $\frac{1}{2}$  cup of butter.

Bring the milk to a boil, separate yolk from whites of eggs; pour the milk over yolk of eggs slowly, add bread and cake crumbs, then 1 cup of sugar and the butter, and stir well; take the rind of one orange and juice of two and add to the mixture. Bake in slow oven for 20 minutes. Whip whites of eggs very stiff; add cup of sugar; spread over pudding and lightly brown in oven.

—Mrs. McConnell

### APPLE DUMPLINGS

Pare and core small apples; wrap each separately in any good pie paste; make a syrup of brown sugar and water; put dumplings in syrup and bake until done. Have the pan deep enough so the syrup will cover half of the dumplings. Bake frequently and when one side is well browned, turn them carefully, so as not to break them, and brown the other side. Remove from oven and let cool slightly before serving.

—Mrs. Lauthers

### BAVARIAN CREAM

1 can pineapple, 1 cup sugar, 1 pint cream,  $\frac{1}{2}$  box gelatine.

Method—Pour juice off pineapple. Put half on gelatine and half on sugar. Boil sugar until like thick syrup. Dissolve gelatine and juice in it, then cool. Whip cream and add pineapple, syrup, etc.

—Mrs. S. Needham, Jr.

### EVE'S PUDDING

If you want a good pudding, mind what you are taught;

Take eggs, six in number, when bought for a groat;

The fruit with which Eve her husband did cozen,

Well pared, and well chopped, at least half a dozen,

Six ounces of bread; let Moll eat the crust,

And crumble the rest as fine as the dust;

Six ounces of currants, from the stem you must sort,

Lest you break out your teeth and spoil all the sport;

Six ounces of sugar won't make it too sweet,

Some salt and some nutmeg will make it complete.

Three hours let it boil without any flutter,

But Adam won't like it without wine and butter.

—Jessie Anderson

### GOOD OLD ENGLISH PLUM PUDDING

2 lbs. currants, 2 lbs. raisins,  $\frac{1}{2}$  lb. mixed peel, 4 oz. sweet almonds, 2 lbs. brown sugar, small  $\frac{3}{4}$  lb. suet, pudding spice and nutmeg, 6 eggs, 4 cups bread crumbs, 4 cups flour.

Makes two nice puddings. Steam until cooked. I make mine a month before Christmas and steam again on Christmas Day.

—Mrs. T. Griffiths

## ENGLISH CHRISTMAS PUDDING

½ lb. flour, 1 lb. bread crumbs, 1 lb. beef suet, 1 lb. currants, 1 lb. stoned raisins, ¼ lb. soft sugar, ¼ lb. orange and lemon peel, ½ oz. ground ginger, 1 oz. cinnamon, 7 eggs, 1 nutmeg grated, a little milk, 12 bitter almonds, 12 almonds, a little salt, 1 glass cider or fruit juice, 1 teaspoon baking powder.

Flour sifted; crumbs very fine; suet very finely chopped; currants well cleaned and raisins stoned; peel chopped as liked; almonds chopped very fine. First mix cinnamon, ginger and nutmeg with flour, then crumbs, then suet. Mix these well and add salt and sugar, then add the fruit and peel. Beat the eggs and add them, and then the milk. Make stiff but not too thick. Lastly, add the cider or fruit juice. Grease your basin, cover with cloths wrung out of hot water. Make a crease in cloth to allow for swelling. Boil 8 hours.

**SWEET SAUCE FOR PUDDING**—½ pt. milk, scalded and sweetened to taste. Dissolve 1 level tablespoon corn starch in a little cold milk. Stir into scalded milk and cook for about 5 minutes; add 1 tablespoon butter, 12 almonds shredded fine, and 1 teaspoon vanilla.

—Mrs. J. E. Brown

## CHRISTMAS PUDDING

2 lbs. raisins, 2 lbs. currants, 2 lbs. sugar, 2 lbs. suet, 1½ lbs. bread crumbs, ½ lb. flour, ½ lb. mixed peel, 2 teaspoons nutmeg, 1 teaspoon lemon, 2 oz. almonds, 10 eggs, 1 teaspoon salt, a little milk, brandy.

—Mrs. G. Morrison

## PINEAPPLE CREAM

1 tall tin of shredded pineapple, 1 cup sugar (heat to melt), dissolve one envelope of Knox's gelatine, ½ cup water. Stir into pineapple and cool. Whip one pt. cream and add 2 well-beaten eggs and stir into first mixture. Pour into moulds and serve cold.

—J. C.

## PINEAPPLE PUDDING

Cut up one large tin of pineapple. Take juice and add enough water to make about a pint. Add to this juice and part of the rind of a lemon. Add one cup of sugar. Set on to boil; when boiling, take 3 dessert spoons of corn starch; mix smooth in water and blend into juice, and stir into juice until it thickens. Cook a few minutes, then take off stove. Beat white of 2 eggs stiff and fold into it. Make a thin custard with yolks and pour over when cold.

—Mrs. F. Lundell

## Ladies' Hosiery

We carry Supersilk Hosiery in Semi-Service Chiffon and Whisper Crepe at prices that cannot be equalled in the city. A new stock on display each month.

**DAVE WATSON**

Phone 23 First Street West

## Bews' Drug Store

for

**Sickroom and Household  
Supplies.**

—O—

Prescriptions Our Specialty.

—O—

Revelstoke, B. C.

## SUPPER DISHES

### FISH PIE

Boil 1 lb. fresh halibut for 20 minutes, then skin, bone and flake the fish. Place in a baking dish. Pour over a custard as follows: 2 eggs—beaten, 2 cups milk, salt, pepper.

Dot the surface with small pieces of butter. Bake in a moderate oven for one-half hour or until the custard is set. Serve hot.

—Joey Carmichael

### CHEESE SOUFFLE

2 tbsps. butter, ½ cup milk, yolks of 3 eggs, few grains cayenne, 3 tbsps. flour, ½ tsp. salt, whites of 3 eggs, ½ cup grated cheese.

Make a cheese sauce, using butter, flour, milk, cheese; season. Add the well-beaten egg yolks and when cool fold in stiffly-beaten egg whites. Pour into buttered baking dish. Bake 20 minutes; set baking dish in pan of water in oven.

—Mrs. S. Hamilton

### MEAT LEFT-OVER

Left-over beef, pork or lamb may be made into meat pie. Cut into small pieces, mix with gravy and season well. Cover with baking-powder biscuit dough, and bake in hot oven.

—Mrs. A. Davidson

### BAKING POWDER CRUST FOR MEAT PIE

1½ cups flour, 3 tsp. baking powder, 1 tsp. salt, 2 large tablespoons lard or shortening, ¾ cup of milk. Mix like baking-powder biscuit; roll ½ inch thick, extend over meat pie. Bake 20 minutes in hot oven.

—Mrs. J. W. Rear

### YORKSHIRE PUDDING

5 tablespoons flour, pinch of salt, 1 egg—well beaten, 1 cup of milk. Beat up well and pour into well-greased pattie tins. Bake in oven at 275 degrees F. for 15 or 20 minutes.

—Mrs. Pagdin

### SHRIMP WIGGLE

Make a white sauce of one tablespoon of butter, one tablespoon flour, ½ pint milk. When thick, add ½ can shrimps and ½ can green peas. Serve when the shrimps and peas are hot, on toast.

—Mrs. S. A. Manning

### HAMBURGH STEAK DISH

15c. Hamburg steak, 1 cup bread crumbs, 1 egg, pepper and salt, 2 onions. Mix in good and shape them in balls, roll in flour and fry. Then add water; when cooked they will make their own gravy. This makes a delicious dish, with mashed potatoes, and serves 6 or 7 people. A small tin of tomatoes can be added if desired.

—Mrs. N. Nelsen

### STEWED PORK CHOPS

6 pork chops, lean; 1 can tomatoes, 1 bunch celery, 1 large onion; salt and pepper to taste. Simmer slowly for two hours in bean crock.

—Mrs. Duncan



## MAPLE LEAF MILLING CO. LIMITED

Revelstoke warehouse established in 1910.  
CITY TRANSFER

Wholesale Distributors. P. O. Box 481; Phone 276, Revelstoke, B.C.

### MAPLE LEAF FLOUR

"The National Flour"  
for the most successful home baking.

"Maple Leaf" Rolled Oats, Wheatlets  
"Monarch" Pastry and Whole Wheat Flour.

Specialties—Red River Cereal, a delicious breakfast  
food. "Tea-Bisk" for your afternoon parties,  
(ready-mixed, in exact proportions.)

See that YOUR Grocer has this well-known Flour.

Arthur Tyrrell, B. C. Interior Agent, Kamloops, B. C.

"MAPLE LEAF" Products Are All Guaranteed

### CLAUDE H. ROSE

Revelstoke, B. C. Box 302

Representative  
DOUGLAS SHOE COMPANY

Exclusive Ladies' and  
Gents' Shoes Made to  
Measure

Phone 251 P.O. Box 15

### Revelstoke Meat Market

J. Paterson, Prop.  
All Fresh Killed Meats,  
and Poultry and Fish

Quality and Service

### Frigidaire Equipped The MEATATERIA

For Quality and Service,  
Phone 223,  
THE HOME OF THE BEST  
FISH, POULTRY, FRESH MEAT

Revelstoke, B. C.

"Gold Medal" Furs are Better  
Furs.

### THE Munro Fur Store

(Opposite Canadian National  
Hotel, Vancouver, B. C.)

Factory at New Westminster, B.C.

## JELLIED VEAL AND PORK MOULD

1 large kunckle of veal, 2 pork hocks, 1 small onion, 2 sticks celery, part of bay leaf, 2 whole cloves, dash of all-spice, several pepper corns, large teaspoon salt. Cover this with cold water; simmer until meat falls from the bone. Take meat from pot and shred; put into bowl, strain the liquor thin, pour over shredded meat until it just covers the meat. While shredding meat remove all skin and fat. Allow to set overnight.

—Mrs. Douglas Fraser

## PORK STEAK DELIGHT

Enough pork steak for 6 people, 6 apples, 2½ cups prepared dressing, salt, pepper, ½ teaspoon sage.

Method—Take a bread pan, get it hot, put in <sup>season</sup> steak, with salt, and pepper, fry on, and <sup>sage</sup> both sides a light brown, peel and core the apples, fill the centres with dressing. Put one on each piece of steak. Use balance of dressing by putting on the meat in the pan. Add 1½ cups boiling water. Put in moderate oven and bake 1 hour. Watch carefully, add water if necessary. Do not let meat stick to pan.

DRESSING—2½ cups ground bread crumbs butter size of pullet's egg, salt, pepper and ½ teaspoon sage, 1 small minced onion, water to moisten. Serve with creamed mashed potatoes.

—Mrs. F. M. Southworth

## SLICED HAM BAKED WITH PINEAPPLE—(Serves 3)

Put a slice of ham at least one inch thick into very hot frying pan. Brown well on both sides. Remove ham to a warm casserole stick cloves liberally on top; cover with juice from 1 can of sliced pineapple. Cover casserole and place in moderate oven for 1¼ hours; then baste ham well with juice and place rings of pineapple on top. Bake 15 minutes longer. Serve with baked potatoes.

—Nellie Millar

## HAM

Boil a 10 or 12 pound ham 10 minutes, then simmer 3 hours; take from water, remove skin; bake slowly at 350 deg. F. for one hour. Baste with mixture of 1 cup pineapple juice, 1 cup ham liquor and 1 teaspoon mustard. Sprinkle brown sugar over fat, dot with cloves and continue baking without basting until ham is done. Serve with sauted pineapple rings.

—A. M. F.

## CORN OMELETTE

4 eggs, ½ teaspoon salt, 1 cup drained corn, 2 tablespoons butter, 4 tablespoons milk, ¼ tsp. white pepper.

Beat egg yolks, add milk, seasoning and corn, which has been heated, with 1 tablespoon butter. Beat egg whites and fold into mixture. Melt remaining butter in frying pan and pour in mixture, cover and cook slowly till set. Fold and serve hot. Six portions.

—Mrs. J. M. Nicholson

## YORKSHIRE PUDDING

3 eggs, 1 cup water, 1 cup milk, 1 cup flour, 1 teaspoon baking powder, salt. Cook 20 minutes.

—Mrs. T. B. Phillips

**"So delightfully  
refreshing,"  
they said, over  
200 years ago.**



"There's naught like a cup of Fry's for refreshment after the shoppes, my dear," they said in the long ago.  
"It does buck one up"—Just the thing after a hard day or a strenuous game," they say today.

The wonderful sustaining qualities of this famous beverage come from skilful preparation of the choicest beans. Its taste-tempting flavour is the result of over 200 years of "knowing how." Have you a tin of FRY'S in the house now? Every dealer sells it. Look for the familiar FRY yellow label. It is a guarantee of the utmost purity and value in cocoa it is possible to get.

**Fry's**

**Unsweetened  
Premium  
Chocolate**



Only the richest and most carefully selected cocoa beans are used, giving you a specially rich and well-flavored chocolate for icings, fillings and baking recipes—in ½-lb. and ¼-lb. cakes, grooved into 1-ounce squares. Ask your grocer for Fry's Premium Chocolate in the yellow cardboard carton.



**J. S. FRY & SONS**

(Canada) Ltd., Montreal and Branches.

**"The Oldest Cocoa and Chocolate House in the World"**

## SCOTCH EGGS

(Supper Dish)

2 hard-boiled eggs, ¼ lb. sausage meat, beaten egg and bread crumbs to coat. Deep fat to fry in.

Hard-boil eggs, shell and dust in flour; coat all round with sausage meat, egg and bread crumbs. Fry in deep fat, then cut in half and serve on rounds of fried bread, and garnish with parsley.

—E. W. Chisholm

## HAMBURG CORN LOAF

1 lb. Hamburg steak, 1 egg—well beaten, 1 tsp. salt, ¼ tsp. pepper, 1 can sweet corn, 1 medium-sized onion (chopped), 2 tbsps. melted butter, cracker crumbs.

Mix ingredients well; add enough cracker crumbs to make a solid pack; put into greased loaf pan and bake in a hot oven (400 degrees F.) for one hour. This makes eight to ten servings.

—Mrs. Ruth Munro

Use Vernon Brand Creamy Butter To Insure Success in following these Recipes.—(Advt.)

**The Store of Quality  
and Service**

**Fresh Fruit, Groceries and  
Vegetables**

**L. C. MASSON**

Phone 336

**When You Need a  
Car, See**

**KENNY McRAE**

**General Motors Dealer**

**JOHN SAMSON**

**PAINTER**

**Kalsomining and Paper-  
Hanging**

Shop at House, 31 Second St. W.

**DR. G. T. MARRS**

**DENTIST**

Revelstoke, B. C.

Office over Macdonald's Drug  
Store.

Telephone No. 308



## CAKES

### ORANGE RAISIN CAKE

1 cup sugar,  $\frac{3}{4}$  cup butter,  $\frac{3}{4}$  cup sour milk, 2 cups flour, 2 eggs, salt, 1 cup chopped raisins, 1 chopped orange (rind and juice), 1 teaspoon soda,  $\frac{1}{4}$  teaspoon baking powder.

Cream butter and sugar; add well-beaten eggs; dissolve soda in milk; sift baking powder with flour and salt. Mix alternately with milk. Lastly, add chopped raisins and orange. Bake in a moderate oven.

—Mrs. J. A. Chambers

### CANADIAN WAR CAKE

Boil together for 5 minutes 1 cup each of syrup, raisins and boiling water, 2 tbsps. dripping and  $\frac{1}{2}$  teaspoon each cloves, nutmeg and cinnamon, small teaspoon salt. When cool, stiffen with flour and beat in 1 level teaspoon soda dissolved in boiling water. Bake about 45 minutes and make 2 or 3 days before using.

—Mrs. A. McCrae

### COCOANUT MERINGUE CAKE

$\frac{1}{2}$  cup shortening,  $\frac{1}{2}$  cup sugar, 3 egg yolks,  $\frac{1}{4}$  <sup>cup</sup> teaspoon milk, 1 tsp. vanilla,  $\frac{1}{4}$  teaspoon salt, 1 cup flour, 1 teaspoon baking powder. After being mixed, put this batter into a rather small cake tin and spread with the following meringue: 3 egg whites beaten till stiff, but not dry; 2-3 cup granulated sugar added a little at a time, 1 cup cocoanut; beat till stiff enough to stand up in peaks. Bake in a slow oven three-quarters of an hour.

—Mrs. J. Lapworth

### MARBLE CAKE

Light Part— $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup butter, whites of 2 eggs,  $\frac{1}{2}$  cup milk, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon lemon extract, <sup>1 cup flour</sup>

Dark Part— $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup molasses, yolks of 2 eggs,  $\frac{1}{4}$  cup milk, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon ginger, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon vanilla.

—Ruth Lindsay

### DAFFODIL CAKE

Yolks 6 eggs,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  cup sugar, 2 tablespoons water. Beat mixture 15 minutes. Whites of 6 eggs (stiff), fold in  $\frac{1}{2}$  cup sugar, pinch of salt, 1 teaspoon cream of tartar sifted in  $\frac{1}{2}$  cup flour;  $\frac{1}{2}$  teaspoon vanilla. When white part is ready, complete yellow part by stirring in  $\frac{1}{2}$  cup flour sifted four times with one teaspoon baking powder. Put white part in pan first.

—Mrs. Dowdy

### CHOCOLATE CAKE

$\frac{1}{4}$  cup shortening, 1 cup sugar, 2 eggs,  $1\frac{1}{2}$  cups sifted Swansdown flour,  $1\frac{1}{2}$  teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  cup thick sour milk,  $\frac{1}{2}$  cup boiling water, 2 squares chocolate, 1 teaspoon soda, 1 teaspoon vanilla.

Method—Cream shortening, add sugar gradually, continue creaming until mixture is light and fluffy, add well-beaten eggs; sift together 3 times, flour, salt and baking powder, and add alternately with sour milk to batter. Melt chocolate, mix in the boiling water, quickly add soda to chocolate and stir until thick; cool and add to cake mixture. Bake  $\frac{1}{2}$  hour.

—Mrs. Hanna

### SCOTCH CURRANT BUN

1 lb. flour, 1 lb. raisins, 1 lb. currants,  $\frac{1}{2}$  lb. sugar, 3 or 4 pieces of preserved ginger cut fine, 2 oz. orange peel (mixed peel), 1 teaspoon ground ginger, 1 teaspoon cinnamon, 1 teaspoon soda, 1 tea cup butter-milk. Don't make it too wet, or as much as will wet it.

PASTE FOR CRUST— $\frac{3}{4}$  lb. flour, 4 oz. butter,  $\frac{1}{2}$  teaspoon baking powder. Mix like pie crust; water to mix. Roll out paste and pour ingredients on top of paste and fold paste over and turn into greased tin. Bake two hours.

—Mrs. Sam Anderson

### SUNSHINE CAKE

5 egg yolks, 7 egg whites,  $\frac{1}{2}$  teaspoon cream tartar, pinch of salt,  $1\frac{1}{4}$  cups powdered sugar, 1 cup flour,  $\frac{1}{2}$  teaspoon almond flavoring.

Method—Beat egg yolks until frothy, add salt and cream tartar to egg whites and beat till foamy; beat in sifted sugar to egg whites, then fold in flour which has been sifted several times. Turn into an ungreased tube pan and bake 50 minutes in slow oven. Allow to cool in pan.

—Mrs. Koloisky

### SIMNEL CAKE

2 cups butter, 21-3 cups brown sugar, 6 eggs, 3 tablespoons orange juice (or milk),  $\frac{1}{2}$  teaspoon each of mace, ginger, cinnamon, 5 1-3 cups flour, 2 teaspoons baking powder, 1 lb. raisins,  $\frac{1}{2}$  lb. currants,  $\frac{1}{8}$  lb. citron. Mix as any fruit cake and spread half of mixture in greased soda-cracker tin. Spread over this  $\frac{1}{2}$  lb. almond paste rolled thin. Rest of mixture over this. Bake 3 hours.

—Mrs. W. McCulloch

### DEVIL'S FOOD CAKE

5 level tbsps. butter,  $1\frac{1}{4}$  cups granulated sugar, 4 tbsps. Fry's cocoa, dissolved in a little hot water; 1 tbsp. vanilla.

Then break in 3 eggs and beat all ingredients until smooth. Then mix  $3\frac{1}{2}$  tps. baking powder in half cup flour; add to above mixture. Take three-quarters of a cup of milk and one more cup flour, add gradually first a little milk, then flour. Beat all ingredients until smooth. Bake in moderate oven 40 minutes.

—Mrs. S. Needham, Sr.

### LIGHT FRUIT CAKE

$\frac{3}{4}$  lb. butter, 2 cups bar sugar (fine sugar), 8 eggs (beat one in at a time), juice and peel of 1 orange, juice and peel of 1 lemon, 4 cups flour,  $\frac{1}{2}$  teaspoon baking powder, 1 teaspoon salt, 1 box glace cherries (25c.), 1 box candied pineapple (3 rings.) Bake 2 hours in a slow oven.

—Mrs. C. E. Lundell

### ROYAL TROPIC AROMA

$\frac{1}{2}$  cup butter,  $1\frac{1}{4}$  cups sugar, 2 eggs, 1 cup milk,  $2\frac{1}{2}$  cups flour, 4 teaspoons baking powder,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon nutmeg.

Cream butter, add sugar slowly and beaten eggs; mix well; add flour sifted with baking powder, salt and spices alternately with first mixture. Pour two-thirds of batter in 2 greased layer tins, and to remaining third, add 1 teaspoon cocoa mixed with 1 tablespoon boiling water. Use this for middle layer. Bake in moderate oven at 375 degrees F. about 20 minutes. Put mocha icing between layers and on top of cake.

—Mrs. A. P. McIntosh

### MADERIA CAKE

1 cup butter, 2 cups white sugar, 1 cup milk, 3 eggs, 3 cups flour, 1 teaspoon baking powder,  $\frac{1}{4}$  cup fine chopped peel.

Beat three minutes after all ingredients are added. Bake one hour.  
—Mrs. A. Thompson

### Sponge Cake

1 cup sugar, 3 eggs, 3 tablespoons boiling water, pinch of salt, 1 cup flour, 1 small teaspoon baking powder.

Beat sugar and egg together. Stir in 1 egg at a time. Then put in hot water, add flour and baking powder. Bake in a moderate oven.

—Mrs. C. Linmark

### DEVIL'S FOOD CAKE

$\frac{1}{2}$  cup butter or other shortening,  $1\frac{1}{4}$  cups firmly packed brown sugar, 2 eggs, unbeaten, one at a time, and beat after each addition; 2 square melted butter chocolate, 2 cups sifted Swansdown flour, 1 tsp. soda, 1 cup sweet milk. Add flour with which soda has been sifted, alternately with milk. Bake in a moderate oven.

—Kathleen Harwood

### SUNSHINE CAKE

11-3 cups sugar,  $\frac{1}{4}$  or more cups water. Boil until it threads; separate 8 eggs; beat whites stiff; pour boiled syrup over whites and beat until it cools. Add  $\frac{1}{4}$  teaspoon cream of tartar in the whites. Fold in egg yolks, which have been beaten light; also fold in 1 cup flour. Bake in a slow oven one hour in ungreased pan. Exact measurements must be used.

—Mrs. H. BurrIDGE

### ORANGE LAYER CAKE

1 small cup sugar, 1 large cup flour, 2 tbsp. butter, 1 tsp. baking powder, 3 eggs, 1 orange, juice and rind.

Cream butter and sugar, add beaten yolks, sifted flour and baking powder alternately with orange juice strained, and  $\frac{1}{2}$  of orange rind, grated; lastly, whites of eggs beaten stiff and 1 teaspoon of lemon juice. Bake 20 minutes in two buttered layer tins.

FILLING—1 cup powdered sugar, 2 tablespoons of butter. Grated orange rind and enough orange juice to make it the right consistency to spread when cool.

—Mrs. E. E. McIntosh, Big Bend

### CRUMB CAKE

$2\frac{1}{2}$  cups pastry flour, 2 cups brown sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup dates (chopped),  $\frac{1}{2}$  cup chopped nuts, 1 egg, 1 cup thick sour milk, 1 teaspoon soda.

Mix and sift dry ingredients; cut in butter; reserve  $\frac{1}{2}$  cup of mixture; add the fruit and nuts to remaining mixture, then add the well-beaten egg, sour milk and soda. Pour into buttered cake pan 8 inches by 8 inches; sprinkle with crumb mixture and bake in an oven of 375 degrees F., for 30 to 40 minutes.

—Mrs. H. Watson

### NUT DROP CAKE

$\frac{1}{2}$  cup butter, 1 cup brown sugar, 2 eggs, 1 cup chopped raisins or dates, 1 cup chopped walnuts,  $1\frac{1}{4}$  cups flour,  $\frac{1}{2}$  teaspoon soda.

Flavor with cinnamon, nutmeg and cloves. Dissolve soda in  $\frac{1}{4}$  cup hot water.

—Mrs. A. Shepherd

### SILHOUETTE CAKE

For Light Mixture—2 1-3 cups sifted Swansdown flour,  $2\frac{1}{4}$  tsp. baking powder,  $\frac{1}{4}$  tsp. salt,  $\frac{1}{2}$  cup butter, 1 cup sugar, 1 egg and 2 egg yolks, well beaten,  $\frac{3}{4}$  cup milk, 1 tsp. vanilla.

For Chocolate Mixture— $2\frac{1}{2}$  square unsweetened chocolate melted,  $\frac{1}{2}$  tsp. soda, 3 tbsp. sugar, 2 tbsps, melted butter,  $\frac{1}{4}$  tsp. salt,  $\frac{1}{4}$  cup hot water.

Sift flour once, measure, add baking powder and salt, and sift together three times; cream butter thoroughly, add 1 cup sugar gradually, and cream together until light and fluffy; add egg and egg yolks and beat well. Prepare chocolate mixture by combining melted chocolate, soda, sugar, butter, salt and water, and mixing well; add flour to light mixture, alternately with milk, a small amount at a time; mix thoroughly after each addition; add vanilla; pour one-third of batter into greased  $8\frac{1}{2}$  inch layer pan; add chocolate mixture to remaining batter, stirring until thoroughly blended, and pour into two greased  $8\frac{1}{2}$  inch layer pans. Bake in a moderate oven, 375 degrees F., 20 minutes or until done.

FELICITY FROSTING—2 cups brown sugar, 7 tbsps. cold water, 2 egg whites, unbeaten; dash of salt.

Put sugar, water, egg whites and salt in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water; beat constantly with rotary egg beater and cook 5 minutes; remove from fire, but allow to remain over hot water, and beat 2 minutes longer; place over cold water and continue beating 5 minutes.

—Mrs. W. Singer

### GERMAN POUND CAKE

4 eggs,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb brown sugar, 10 oz. flour,  $\frac{1}{2}$  lb. raisins, 2 oz. citron peel, juice and rind of 1 lemon.

Beat butter and sugar to a cream, sift flour in gradually; break eggs in one at a time, add lemon juice and rind, then fruit which has been warmed and floured. Line pan with paper, using two thicknesses in bottom of pan.

—Mrs. Balderston

### BURNT LEATHER CAKE

$\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups brown sugar, 1 cup cold water, pinch of salt, yolks of 2 eggs.

Cream butter and sugar, add water, salt and eggs. Beat for 5 minutes; add 3 tablespoons "syrup," teaspoon vanilla,  $2\frac{1}{2}$  cups flour, 2 tps. baking powder, then egg whites (beaten.) Bake in hot oven.

SYRUP—Put in 1 cup sugar in a pan, when melted and smokes, add 1 cup boiling water; add 2 tablespoons of syrup to icing.

—Mrs. Kelsey

### BANANA CAKE

Sift 2 cups of Swansdown cake flour; cream  $\frac{1}{2}$  cup of butter and add 1 cup of white sugar gradually and mix well; add 2 eggs, unbeaten, and beat well; add flour and 4 tablespoons of sour milk; then add 1 teaspoon of soda dissolved in milk; add salt and vanilla; mash 2 large or 3 small bananas well with a fork and add to other ingredients, last. Beat well and bake in moderate oven about 25 minutes. Cover top of cake with butter icing.

—Mrs. R. F. Young

Vernon Butter is Pasteurized—It Keeps Better.—(Advt.)

### GOLD CAKE

2½ cups Swansdown flour, 4 teaspoons baking powder, ¾ cup butter, 1¼ cups sugar, 8 egg yolks, pinch of salt, ¾ cup milk, lemon extract. Bake about 20 minutes in fairly hot oven. —Mrs. Norberg

### ORANGE CAKE

½ cup butter, 1 cup brown sugar, 2 eggs well beaten, ¾ cupful of sour milk, 1½ cupfuls of flour, 1 teaspoon soda, 1 teaspoon baking powder, 1 package dates, 1 small orange.

Cream butter, add sugar, add the beaten egg; put the pitted dates and whole orange through the food chopper. Add this mixture alternately with the sour milk to the first mixture. Bake in moderate oven.

**BROWN SUGAR ICING FOR ABOVE CAKE**—1½ cups brown sugar, 1-3 cup water. Mix well and put over fire, boil till it threads. Then remove from fire and add a piece of butter about the size of an egg. Then beat well, as this mixture thickens thin down to right consistency with sweet cream, beating while it cools. —Mrs. A. S. Brandon

### GRAHAM CHEW-CHEWS

1 lb. graham wafers, rolled very fine; 1 lb. dates, cut fine; 1 lb. marshmallows, cut fine, 1 cup cream, 1 cup candied cherries, if you wish, helps. Mix and put in pan and put in cold place for a day or two. Will keep 2 or 3 weeks. Cut and roll in graham wafer crumbs as needed. —Mrs. J. H. Mohr

### DELICIOUS CAKE

Chop, not too fine: 1 cup raisins, 1 cup walnuts, ½ lb. dates (about 2 cups), sprinkle over this ½ teaspoon soda and 1 cup boiling water. Let stand while mixing ½ cup butter, 1 cup sugar, 2 eggs, 2 cups flour, 2 teaspoons baking powder. Mix in fruit and add 1 teaspoon cinnamon, a little nutmeg and a pinch of salt. Bake in a moderate oven for 30 minutes. —Odell Roger

### HOT MILK CAKE

1 cup sugar, 1 cup flour, ½ cup hot milk, 1 tbsp. butter, 1 tsp. baking powder, 2 eggs. Beat eggs and sugar together and add other ingredients alternately. —F. Grimmett

### CHRISTMAS CAKE

1 lb. butter, 1 lb. brown sugar, 10 eggs, 2 lbs. currants, 1 lb. raisins, 1 lb. sultanans, ½ lb. dates, ¼ lb. candied cherries, ¾ lb. mixed peel, ½ lb. blanched almonds, 1 teaspoon nutmeg, 1 teaspoon mace, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 tablespoon vanilla, ½ cup orange juice, ½ cup syrup (Rogers' golden syrup), ½ cup brandy, 1½ teaspoons baking soda (mixed with golden syrup), 5 cups flour. Everything must be level. Soda must be dissolved in syrup. —Mrs. J. M. McDonald

### CHOCOLATE SPICE CAKE

¾ cup butter, 2 cups sugar, 4 eggs (beaten separately), ¾ cup milk, 2½ cups flour, 4 tsps. baking powder, 2 tablespoons vanilla, 1 teaspoon allspice, ½ teaspoon mace, 3 teaspoons grated chocolate.

Cream butter and sugar until very light and white; add well-beaten yolks, milk and flour, to which has been added and sifted 3 times, the baking powder will mix in the flour. Add gradually. —Mrs. C. Robinson

### IRISH CAKE

1 cup sour milk, 1 cup mashed potatoes, 2 cups brown sugar, 1 cup shortening (butter or lard), ½ cup cocoa or bar unsweetened chocolate, 2 eggs, 1 tsp. soda, 1 tablespoon mixed spice, 1 lb. raisins or half currants. Enough flour to mix about 2 cups or little more. —Mrs. Joe Henderson

### SPICE CAKE

Slice of butter, ½ inch thick; 1 cup sugar (cream sugar and butter), 2 well-beaten eggs, 1 tsp. each of cinnamon, ginger and allspice, 2 cups flour, 1 pinch of salt, 1 tsp. baking soda, 1 cup sour milk.

Bake in a loaf pan about 40 minutes. Then slice and butter when cool. —Mrs. R. Law

Vernon Creamery Butter Will Give All Cooking a Richer, Full Creamy Flavor.—(Advt.)

### Revelstoke Transfer

J. H. Curtis

Dealers in Coal and Wood.  
**DRUMHELLER, LETHBRIDGE**  
and **NEWCASTLE COAL.**

— TAXI —

Phone 346R1

### Interior Tire Co.

"For Snappy Service"

We do Expert  
Tire Vulcanizing

Gas, Oil, Greasing and  
Car Repairs.

Phone 367 for Service

### Revelstoke Motorists

We are at your service with complete Automotive Maintenance.

### Revelstoke Garage

Phone 201

Tires, Batteries, Oils, Repairs  
at Lowest Rates.

### REGENT HOTEL

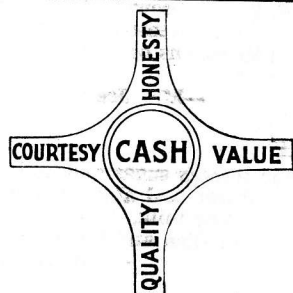
Phone 54

When in Revelstoke, give  
us a trial.

Cheapest rates in the Interior.  
Modern in every respect.

First St. E. Revelstoke, B. C.





## The HUB GARAGE

Williard Johnston, Prop.

24-Hour Wrecker Service.  
Coyle Batteries, Welding,  
Dominion Tires

Phone 93, Revelstoke, B. C.

## Pradolini Bros.

### CONTRACTORS

Lumber, Sash, Doors, Cement,  
Lime.

GYPROC Plasterboard,  
Alabastine, etc.

Phones: 390, 277, Revelstoke, B.C.

## Hillcrest Dairy

D. R. Campbell & Sons

Fresh Milk and Cream.

Our cows are T.B. tested.  
Premises Government Inspected.

CLEANLINESS ALWAYS

## Barton's Studio

### PORTRAITS

Amateur Finishing,  
Picture Frames

At prices you can afford to  
pay.

## EAT AT THE REVELSTOKE CAFE

Soda Fountain Service

Open Day and Night

## F. H. FRETZ

PAINTER  
and DECORATOR

35 First Street West

After May 24th, 1933, I  
will be pleased to meet all  
my old customers at  
F. G. BEWS'

T. D. MacEachern

## COOKIES

### BARNEY GOOGLE

1 cup of flour,  $\frac{1}{2}$  cup of butter, 1 teaspoonful baking powder, 1 egg, 1 tablespoon of milk. Mix as pastry; roll out, place in tin, cover with raspberry jam, then mix the following:  $\frac{3}{4}$  cup of granulated sugar, butter size of an egg, 1 egg, 2 cups of cocoanut, 1 teaspoon vanilla. Spread mixture over jam and bake in moderate oven. Delicious for afternoon teas.

—E. W. Turner

### COCOANUT KISSES

Beat 1 white of an egg stiffly; add gradually  $\frac{1}{2}$  cup of sugar, then add 1 cup of cocoanut. Beat together and drop from teaspoon into greased pan.

—Mrs. R. L. Towers

### BUTTERSCOTCH COOKIES

Beat thoroughly 1 cup of butter and lard (mixed), 4 cups brown sugar, 4 eggs, 1 tablespoon soda, 1 tablespoon of cream of tartar, 1 tablespoon vanilla, 8 cups flour. Knead and divide into 3 loaves. Prepare the evening before. In the morning, cut  $\frac{1}{4}$  inch thick and put far apart, because they run.

—Mrs. B. J. Switzer (Hanover, Ont.)

### PEANUT MACAROONS

Whites of 2 eggs beaten stiff,  $\frac{1}{2}$  cup of granulated sugar. Fold in 2 cups of corn flakes and 1 cup of chopped peanuts, pinch of salt. Drop on buttered paper. Bake in moderate oven 15 or 20 minutes.

—E. Bell

### BUTTER BUDS

1 cup good shortening (Crisco preferred), 1 cup brown sugar, 2 eggs, 2 tsp. vanilla,  $\frac{1}{4}$  tsp. salt, 1 tsp. baking powder,  $2\frac{1}{2}$  cups flour, or more if necessary to make a soft cookie dough. A teaspoon of this mixture formed into a ball will make about six dozen. Place on buttered pan a good inch apart. Bake in moderate oven; watch carefully.

—Mrs. M. Stevens.

### ALMOND MACAROONS

3 egg whites, 1 cup sugar,  $\frac{1}{2}$  lb. finely chopped almonds, 10 drops almond extract, 1 tablespoon melted Crisco.

Beat egg whites; add sugar gradually, beating constantly; add almonds, flavoring and Crisco; mix well; drop by teaspoons on wet paper which has been placed on inverted pan or bread board. Bake in slow oven (275 degree) 30 to 40 minutes. Makes about 45 macaroons.)

—Mrs. H. Manning

### SUGAR COOKIES

Sifted Together: 3 cups bread flour,  $1\frac{1}{4}$  cups brown sugar, 2 teaspoons cream tartar, 1 teaspoon soda. Rub in 1 cup shortening; 3 well-beaten eggs, pinch of salt, spices (nutmeg and cinnamon). Roll out and bake in hot oven.

—Mrs. A. Jones

### COCOANUT DROP CAKES

2 cups flour, 2 cups cocoanut,  $\frac{1}{4}$  lb. butter, 1 cup sugar, pinch of salt, 2 tps. baking powder, 2 eggs. Drop in teaspoonsful on buttered pans.

—Mrs. M. J. Cook

### DATE BAR

$\frac{3}{4}$  lb. chopped dates, 1 cup chopped walnuts, 5 tablespoons flour, 2 level teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt,  $\frac{3}{4}$  cup white sugar. Mix dry ingredients; add 3 unbeaten eggs and combine. Bake in 8-inch tin in a slow oven about  $\frac{1}{2}$  hour. —Mrs. A. M. Thompson

### RICH COOKIES

$1\frac{1}{2}$  cups brown sugar,  $1\frac{1}{2}$  cups butter, 3 eggs,  $3\frac{1}{2}$  cups flour, 1 tsp. soda, 1 tsp. cream of tartar, pinch of salt, 1 tsp. vanilla or other flavoring. Cream butter and sugar, add eggs, beaten; add salt, sift dry ingredients together and add to others; add flavoring; roll in small balls about the size of a walnut and put on greased pan. Press out with a fork dipped in flour, and decorate with blanched almonds or candied peel. Bake in a moderate oven. —Louise Beavo

### BOHEMIAN CHRISTMAS COOKIES

Yolks of 2 hard-boiled eggs, 1-3 cup shortening,  $\frac{1}{2}$  cup sugar, 1 yolk of 1 egg, tbsp. milk, flour to stiffen for rolling, 3 tbsps. finely chopped blanched almonds.

Put the hard-cooked yolks of eggs through a sieve, and cream with the shortening; add sugar; cream again, then stir in the uncooked egg yolk, the milk and sifted flour. The dough should be stiff enough to roll. Cut into round shapes with cookie cutter, brush with beaten egg white and sprinkle with chopped nuts. Cook in a slow oven. —Mrs. Birkeland

### OATMEAL COOKIES

3 cups rolled oats, 1 cup flour, 1 cup butter (use half lard and half butter), 1 cup brown sugar, 1 teaspoon soda dissolved in  $\frac{1}{4}$  cup boiling water, 1 teaspoon salt. Roll out on floured board. —Mrs. A. McKenzie

### LAYER COOKIES

$\frac{1}{2}$  cup shortening, 1 cup sugar,  $1\frac{1}{4}$  cup flour, 1 tsp. baking powder, 2 eggs (leave out 1 white), 1 tsp. vanilla. One egg white beaten stiff,  $\frac{1}{2}$  cup brown sugar,  $\frac{3}{4}$  cup chopped walnuts, 1 tsp. vanilla. Sprinkle walnuts on top. —Mrs. A. Mitchell

### COCOANUT COOKIES

1 cup flour, 2 cups rolled oats, 1 cup cocoanut,  $\frac{1}{2}$  teaspoon salt, 1 cup brown sugar, 1 cup shortening, 1 small tsp. soda, 2 tsp. cream of tartar, 1 egg. Roll in a little ball and press both ways with a fork. —Mrs. G. Hedstrom

### SHORTBREAD

$\frac{1}{2}$  cup light brown sugar,  $\frac{1}{2}$  lb. butter, 3 cups of flour (scant). Cream butter, add sugar and add in flour gradually, mixing well by hand. Bake in a slow oven. —Mrs. D. A. Johnstone

### ALMOND WAFER ROLLS

$\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup fruit sugar,  $\frac{1}{4}$  cup milk, 7-8 cup bread flour,  $\frac{1}{2}$  teaspoon vanilla, chopped almonds. Cream butter and sugar, add milk, then flour and vanilla. Mix well and spread as thin as possible on baking sheet; sprinkle with almonds. Bake in moderate oven. When delicate brown, cut and roll quickly while still hot. —Mrs. Chatfield

## MANNING'S

Manning's Broadway Chocolates make an ideal gift, as the high standard of quality has always been maintained.

ICE CREAM  
Phone 258

CHOCOLATES

NOVELTIES  
We Deliver

### Quality Groceries

AT LOWER PRICES,  
Plus Free Delivery.

Just Phone No. 1.

C. B. Hume & Co.,  
LIMITED

Phone 292

P. O. Box 672

Jasper Hard, Champion  
and Saunders Creek Coal.

A DAVIDSON

Coal Agent. General Teaming

### WALTER'S

REVELSTOKE'S GROCETERIA  
Phone 112

WE HAVE THEM

Clean Store, Fresh Fruits, Good  
Groceries, Snappy Service.  
Our Shipping Dept. is at Your  
Service.

Mail your orders for Satisfaction  
To P.O. Box 12, Revelstoke.

### Province Theatre

Best of Pictures at  
All Times.

Programme changes three  
times a week.

## CONFEDERATION LIFE ASSOCIATION

Service, Security and Stability since 1871

Much has been wisely written about saving for the rainy day. And just as much may be written, and just as wisely too, about saving for the sunshine day of later life. Plan now that ample funds shall be available to you upon a definite future date.

NORMAN E. DAY  
District Manager  
Kelowna, B. C.

J. A. ABRAHAMSON  
Representative,  
Revelstoke, B. C.

## PARKINS

1 cup flour, 1 cup oatmeal,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{2}$  tsp. nutmeg,  $\frac{1}{2}$  tsp. ginger, 1 tsp. baking soda, 1 egg, 3 oz. butter, salt.

Mix together all the dry ingredients and rub in the butter. Heat the molasses a little; then add it to the dry ingredients and drop in the egg and mix together. Form the mixture into little balls with an almond on top of each. Put on a greased tin and bake in a slow oven.

—Mrs. R. Robertson

## NUT DROP CAKES

$\frac{1}{2}$  cup butter, 1 cup brown sugar, 2 eggs, 1 cup chopped dates, 1 cup chopped nuts, 1 cup flour,  $\frac{1}{4}$  cup Roman meal,  $\frac{1}{2}$  teaspoon soda, nutmeg and vanilla.

—Mrs. E. Dixon

## OAT CAKES

1 cup oatmeal, 1 cup flour, 1-3 cup boiling water, 1-3 cup melted shortening,  $\frac{1}{2}$  teaspoon soda, 1-3 cup sugar. Roll very thin.

—Rev. Mr. McGillivray's Special

## NUT FLORENTINES

2 cups sifted Swansdown cake flour, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup chopped nut meats,  $\frac{1}{2}$  cup light brown sugar,  $\frac{1}{2}$  teaspoon vanilla, 1 egg white stiffly beaten, 1 cup sugar, 2 well-beaten eggs,  $\frac{1}{2}$  teaspoon vanilla.

Sift flour once, measure, add baking powder and salt and sift together three times. Cream butter, add sugar gradually and cream together until light and fluffy. Add eggs and vanilla and beat well. Add flour gradually, beating until smooth. Spread  $\frac{1}{4}$  inch thick in three greased tins. Sprinkle with nuts. Beat brown sugar and vanilla into beaten egg white and continue beating until mixture thickens again. Spread thinly on surface of dough. Bake in moderate oven 30 minutes, or until done. When entirely done, cool and cut in stripes.

—Mrs. James Bell

## ALMOND FINGERS

1 egg yolk, 1 tbsp. white sugar,  $\frac{1}{2}$  cup butter, 1 tsp. baking powder, 1 cup flour, pinch of salt (roll thin.) 2 egg whites, 6 tbsps. icing sugar, chopped almonds.

Cream sugar and butter together and add beaten egg yolks. Then add flour, baking powder and salt sifted together. Roll very thin and cut. Make a meringue of egg whites and icing sugar and spread over cookies. Sprinkle with chopped almonds and bake in a medium oven.

—Mrs. T. D. MacEachern

## SHREWSBURY COOKIES

$\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar,  $1\frac{1}{4}$  cups flour, 1 egg, grated rind of 1 lemon. Roll thin, decorate with small piece of cherry.

—E. C. Maxwell

## MOLASSES COOKIES

$\frac{1}{2}$  cup lard, 1 cup molasses, 1 tablespoon ginger, 1 tablespoon soda,  $\frac{1}{2}$  cups flour, 1 teaspoon salt, 2 tablespoons warm milk.

Method—Heat fat in molasses; stir in dry ingredients; roll, cut, bake.

—Mrs. M. Crawford

## CHOCOLATE MACAROONS

2 egg whites,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon vanilla,  $\frac{3}{4}$  cup granulated sugar, 1 square chocolate, 1 cup cocoanut,  $\frac{1}{2}$  cup chopped nuts.

Beat the egg whites stiff, add the salt and vanilla and beat the sugar a little at a time. Add the melted chocolate and fold in the cocoanut and chopped nuts. Drop by small teaspoonfuls on a baking sheet which has been greased with cooking oil. Let stand a minute and remove from the pan with a flat knife. Keep in a covered metal box.

Bake slowly  $\frac{1}{2}$  hr.

—Mrs. C. Rowell (Fraser Mills)

## MARGUERITES

2 eggs, 1 cup brown sugar,  $\frac{1}{2}$  cup flour,  $\frac{1}{4}$  tsp. baking powder, 1-3 tsp. salt, 1 cup nuts. Beat eggs slightly, add remaining ingredients; fill small buttered pans 2-3 full of mixture. Bake 15 minutes.

—Mrs. G. T. Marrs

## NUT GOODIES

$1\frac{1}{2}$  cups flour, 1 cup white sugar, 1 cup brown sugar, 2 tablespoons milk,  $\frac{1}{2}$  teaspoon vanilla,  $\frac{1}{2}$  cup butter, 2 eggs (beaten separately), 1 teaspoon vanilla, 1 teaspoon baking powder, 1 cup nuts.

Cream the butter and add the sugar; add the milk, flour and beaten yolks and mix well. Then add vanilla and baking powder. Stir well and spread on a bake pan about 1 inch deep, sprinkle finely-cropped nuts (walnuts preferred.) Beat egg whites and fold in brown sugar and vanilla. Spread over the nuts and bake in a moderate oven. Cut in squares when cool. This makes a nice cake when one does not wish to use an icing.

—Mrs. W. Thorton

## HERMITS

1 cup butter, 1 cup sugar, 3 eggs, 1 cup chopped raisins, 1 teaspoon each of allspice, nutmeg and cinnamon, 2 cups of flour, 2 teaspoons baking powder. Cream together thoroughly butter and sugar, stir in raisins and spices, then the well-beaten eggs, flour and baking powder which have been sifted together. Roll out and cut with a very small cutter. Bake in a moderate oven about 10 minutes.

—Mrs. Spurgeon

## RAGGED ROBIN

2 egg whites beaten, 1 cup white sugar, 1 cup cropped dates, 1 cup walnuts, 2 cups corn flakes, 1 teaspoon vanilla.

Method—Mix together. Shape with spoon on a buttered pan. Bake in moderate oven.

—Mrs. Batten

## REAL SCOTCH OAT CAKE

1 cup standard oatmeal, 1 tablespoon sugar, pinch of salt,  $\frac{1}{4}$  teaspoon soda, 1 tablespoon melted butter. Put this in cup and finish filling cup with boiling water.

Method—The above is now beaten until cool enough to roll out.

—Mrs. A. E. Kincaid

## ORANGE ROCKS

2 cups of flour, 3 teaspoons baking powder,  $\frac{3}{4}$  cup butter or other shortening,  $\frac{1}{2}$  cup white sugar, juice of one large orange or two small ones, and grated rind, 1 egg beaten well. Mix as you would for pie crust. Drop on buttered pan and bake in rather quick oven. You may stick a cherry on top if you wish.

—Mrs. A. A. Smith



### CHEESE STRAWS

1 cup grated cheese, 1 cup flour,  $\frac{1}{4}$  cup butter, scant teaspoon salt, just enough water to make stick, a dash of cayenne pepper. Mix as for pie paste; roll, cut in strips and twist. Use old, dry cheese.

—Mrs. L. Masson

### DATE KISSES

Whites of 2 eggs (well beaten), add cup of icing sugar, 1 cup chopped dates,  $\frac{1}{4}$  cup chopped walnuts. Drop into greased pan.

—Mrs. C. Watt

### JAM-JAMS

2 eggs, 1 cup brown sugar, 1 cup shortening, 6 tablespoon syrup, 2 teaspoons soda, 1 teaspoon lemon or vanilla. Flour to roll thin. Roll thin, cut and bake. While warm, put together with jam or date filling.

—Mrs. M. I. Johnson

### CHEESE SHORTBREAD

$\frac{1}{4}$  lb. cheese (spreading cheese),  $\frac{1}{4}$  lb. butter, 1 cup flour. Mix like shortbread. Roll and cut in small cookies and put together with a little apple jelly in between. Make small incision in top of cookie and bake slowly.

—Mrs. J. Armstrong

### DOUGHNUTS

1 cup cream, 1 cup milk,  $\frac{3}{4}$  cup sugar, 2 eggs, 2 heaping teaspoons baking powder, 1 teaspoon salt, flour to roll very soft.

—Mrs. P. C. Lindsay

### BANGOR BROWNIES

$\frac{1}{2}$  cup butter, 1 cup brown sugar, 3 eggs,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  cup flour,  $\frac{1}{2}$  teaspoon baking powder, 1 cup chopped walnuts, 2 squares unsweetened chocolate, 1 teaspoon vanilla.

Cream butter and sugar; add well-beaten eggs, sift salt, flour and baking powder together, stir in chopped nuts and melted chocolate; spread on buttered tin and bake in a moderate oven.

—Mrs. Alex Watt

### SAND COOKIES

1 cup lard, 1 cup butter, 1 cup sugar, 3 tablespoons cream,  $\frac{1}{2}$  teaspoon almond extract.

Method—Work in enough flour until it is like pie crust that can be pressed into muffin tins.

—Mrs. A. Grauer

### DATE MERINGUES

Whites of 4 eggs,  $1\frac{1}{4}$  cups sugar, vanilla. Beat whites until stiff; add gradually 2-3 cup sugar and continue beating until mixture will hold its shape. Fold in remaining sugar and flavor. Press bit of walnut into a stoned date. Drop into mixture. Makes 60 cakes. Cook on a large greased sheet, dropping from a spoon. (With each spoonful take up one date with meringue.) Cook about 20 minutes in medium oven.

—Mrs. Alexander

### FILLED COOKIES

1 cup sugar,  $\frac{1}{2}$  cup butter or lard, 1 egg,  $\frac{1}{2}$  cup sweet milk, 4 tsps. cream of tartar, 2 tsps. soda. Flour to make stiff filling.

FILLING—1 box seeded raisins, 1 cup sugar, 2 tsps. flour, 1 cup boiling water; boil till it thickens, and add vanilla flavoring.

—Mrs. Godfreyson

### DATE KISSES

Beat the whites of 2 eggs very stiff; add 1 cup of powdered sugar, 1 cup of chopped walnuts and 1 cup of chopped dates.

Drop from teaspoon on to greased pan and bake in a slow oven until a delicate brown. (This makes about 2 $\frac{1}{2}$  dozen kisses.)

—S.A.D.

### SCOTCH SHORTBREAD

1 cup butter, 2 teaspoons lard,  $\frac{1}{2}$  cup icing sugar, 2 cups flour. Put butter and lard in warm place for 10 or 15 minutes to soften, but not to melt. Then work in icing sugar and add flour, gradually working and kneading it in. You may cook this in the regular shortbread way by patting out a piece of the mixture to cover the bottom of a pie-plate about  $\frac{1}{2}$  inch deep, marking the edges and pricking over the top with a fork. (I was told that the secret of the softness of good Scotch shortbread lies in the use of the two teaspoonsful of lard instead of all butter.)

—Mrs. W. Durrand

LET THE

## Revelstoke Review

CARRY YOUR MESSAGE

whether it be an Invitation To Buy, an Announcement of a Dance or Card Party, or information relating to your travels or the visit of friends.

New Low Rates now apply on Advertisements in our "Wanted" Column.

All kinds of Commercial and Society Printing.  
Advertising That Pays — Printing With An Appeal!

Phone 340

## CANDY

### DIVINITY FUDGE

2 cups white sugar,  $\frac{1}{2}$  cup corn syrup,  $\frac{1}{2}$  cup water. Boil until it forms a soft ball, then take out  $\frac{1}{2}$  cup. Boil remaining mixture until it forms a hard ball. Pour first mixture into two stiffly-beaten egg whites, then add second mixture; add a pinch of salt, 1 tsp. vanilla, 1 cup of broken walnuts.

—Mrs. George Watson

### CANDY FUDGE

2 cups sugar, 3 tablespoons cocoa, 1 piece butter size of walnut, 1 cup milk, 1 teaspoon vanilla. Boil to soft ball stage. Leave three minutes, then beat until smooth. Walnuts may be added last, if liked.

—Mrs. H. H. Davies

### CHOCOLATE FUDGE

2 cups fruit sugar,  $\frac{1}{4}$  cake unsweetened chocolate, small pinch salt, butter size of walnut. Mix above mixture, then moisten with milk; add a pinch of cream of tartar to make it light and foamy. Let boil until the soft ball stage. Then remove from fire and beat. One-third cake of chocolate may be used, depending on one's taste.

—Mrs. V. Segur

### MARJELLES CANDY

2 tablespoons gelatine, 2 cups sugar,  $\frac{3}{4}$  cup boiling water, 1-3 cup cold water, 1 lemon (juice and grated rind.)

Soak gelatine in cold water about ten minutes; add boiling water and stir until dissolved; add sugar and boil slowly 15 minutes. Remove from fire, let cool a few minutes before adding lemon. Turn into shallow pan which has been dipped in cold water. Let stand over night; cut in squares and roll in powdered sugar.

—Eleanor Bourne

### HONEY CARAMELS

2 cups sugar,  $\frac{1}{2}$  cup cream,  $\frac{1}{4}$  cup honey,  $\frac{1}{4}$  cup butter. Stir till dissolved. Cook till it strings; beat till it crystalizes. Add nuts.

—Mrs. G. Leedham

### PEANUT BUTTER FUDGE

2 cups powdered sugar,  $\frac{1}{2}$  cup milk, 2 tablespoons peanut butter. Mix and place over flame. When it begins to boil vigorously, cook five minutes. Beat, pour in buttered pan and cut in squares.

—Mrs. P. B. McDougall

### CANDY

2 tbsps. butter, 2 cups brown sugar, 1 cup white sugar, pinch of soda, 1 cup cream, 2 dessertspoons hipolite, pinch of salt, vanilla, lemon, chopped almonds.

Melt butter (but not brown), add sugar and stir well; add cream, stir until this boils; boil until a soft ball in water; take off and add hipolite, but don't stir. When cool, beat and add nuts, etc.

—Dorothea Southworth

### CARAMEL CANDY

2 cups brown sugar, 1 cup Rogers' syrup,  $\frac{1}{2}$  lb. butter, 1 can of Reindeer milk. Boil 22 minutes, stirring all the time; add Brazil nuts or almonds.

—Mrs. J. H. Curtis

## MAPLE CREAM

3 cups brown sugar,  $1\frac{1}{2}$  cups milk or cream, butter size of walnut or so, pinch of salt, 3 tablespoons corn syrup.

Boil moderately until it holds together in cup of cold water. Take off stove, add vanilla flavoring and beat until quite stiff, adding broken walnuts when it is turning.

A. A. Shanks

## PECAN PANOCCHA

3 cups brown sugar, 1 cup milk,  $1\frac{1}{2}$  cups pecans, 2 tablespoons butter,  $1\frac{1}{2}$  teaspoons vanilla.

Method—Place sugar and milk in pan and heat slowly, stirring until sugar dissolves, then boil without stirring until mixture forms soft ball when tested in cold water. Remove from fire, add butter, cool to lukewarm; then beat until thick and creamy; add vanilla and nuts and mix thoroughly. Pour in buttered pan, and when cold cut in squares.

—Mrs. T. E. Little

## TURKISH DELIGHT

Dissolve 2 packages gelatine in  $\frac{1}{2}$  cup cold water; 4 cups white sugar, juice of 2 lemons,  $1\frac{1}{4}$  cups boiling water.

Add the dissolved gelatine. Bring to good boil and boil 3 minutes. Add coloring and pour into prepared dish. Use oblong cake tin which has been previously chilled with cold water.

—Mrs. P. Campbell

Use Vernon Brand Creamery Butter for Smooth Texture.—(Advt.)

## THE STURDY HARDWARE CO.

Agents for Heavy Cast Aluminum Cooking Utensils, at less than half the price of house-to-house price.

Agents for the Famous McCLARY RANGES,  
priced from \$55.00 to \$120.00

Agents for Martin-Senour Paint Co. Absolutely Guaranteed 100%  
Pure Paints.

Sturdy's—the spot to buy your Hardware.

A Bottle of  
REVELSTOKE SOFT DRINKS  
will convince you.

Our Specials:  
Jamaica Dry Ginger Ale, Nu-Mix,  
and Whistle.  
Patronize Home Industry.

Revelstoke Bottling  
Works

Phone 374R2  
HOLDENER BROS, Prop.

R. C. Attenborough

—o—  
All forms of

INSURANCE

Real Estate,  
Stocks and Bonds

—o—  
FINANCIAL AGENT

# The Servel Hermetic

Is the **SIMPLEST** Electric Refrigerator thus far produced.

It has only **three moving parts**, hermetically sealed. Never needs oiling. Quiet in operation. Requires no attention. Complete Automatic. Fast-Freezing Control, etc. Servel Cabinets are graceful in design and as compact and business-like as they are attractive. No needless "gadgets" or exposed dirt-catching mechanism. Exterior finish in gleaming white Pyroxylin. Interior all porcelain.

All Servel Hermetic Refrigerator purchasers are protected with a **Sweeping Factory Guarantee of 2 years**

Distributors:

**WILSON COAL & COKE LIMITED,**

Sales Representative at Revelstoke, B. C.

**D. E. JOHNSON**



## Value for Your Money

On various lines of merchandise catalogued by **EATON'S** will be found the *Eatonia* label as shown above. Our buyers have selected these items with good values at lowest possible prices always in mind.

The *Eatonia* trademark is assurance to customers that *Eatonia* goods are superior in value and excellent in quality. When you see *Eatonia* on merchandise you may buy with the utmost confidence.

**T. EATON CO. LIMITED**  
WINNIPEG CANADA

**Y. M. C. A.**



Is the "Y" Worthwhile?

It has grown since 1844.

Many a man owes his stability to the "Y" influence.

If you are better than the "Y," help it.

If the "Y" is better than you, let it help you.

When the Great Scorer comes To write against your name, He writes not that you won or lost,

But **HOW** you played the Game.

## MISCELLANEOUS

### KITCHEN COLOR

I thought a cabbage a colorless fellow,  
Till I bought me a pan of buttercup yellow.

My tea refused to be brewed "just so,"  
Till it poured from a pot with an amber glow.

You should taste the little cakes I made  
With a spoon and a mixing bowl, coolly jade.

Now I'll even serve **PRUNES** (if anyone wishes,  
For prunes are dark jewels on coral dishes.

### SANDWICH SPREAD

1 tbsp. butter, 1 tbsp. flour; cream together; 1 tsp. sugar, ½ tsp. salt, ½ tsp. mustard. 1 well-beaten egg, ½ cup milk, ½ lb. grated cheese. Cook all until cheese is melted, then add 2 tins (18c. size) pimento, chopped fine and juice of 1 can.

—Mrs. J. Paterson

### BANANA DELIGHT

3 bananas, ¾ cup sugar, 2 tablespoons lemon juice, ½ cup nuts, 1 cup cream—whipped, 1½ teaspoons vanilla, 2 egg whites.

Mash bananas, add sugar and lemon, chill, add vanilla and nuts to cream, put with first mixture. Freeze in refrigerator tray 3 to 5 hours.

—Mrs. F. Nicholls

### COFFEE CARNIVAL

4 tablespoons minute tapioca, ¼ tsp. salt, 1-3 cup seedless raisins, 2 cups strong coffee, ½ cup sugar, 1 tsp. vanilla, 1 cup cream—whipped. Add minute tapioca, salt, raisins to coffee and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar. Chill. Add vanilla; fold in cream. Serve in sherbet glasses. Serves 6.

—A. M. R.

### GOLDEN PARFAIT

4 egg yolks, 1 cup hot maple syrup, 1 pint double cream. Beat yolks slightly, and pour on slowly the maple syrup. Cook until the mixture thickens, cool and add the cream, beaten until stiff. Turn into Servel Hermetic freezing traps and freeze 3 to 5 hours. Fills two 12-cube trays, or one 21-cube tray.

—Servel Hermetic Cook Book

### TO PRESERVE A HUSBAND

Be careful of your selection. Do not choose too young, and take only such varieties as have been raised in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled, and give your entire time and thought to preparation for domestic use. Some insist in keeping them in a pickle, while others are constantly keeping them in hot water. But even poor varieties may be made sweet, tender and good by garnishing with patience well sweetened with smiles and flavored with kisses to taste. Wrap them well in a mantle of charity. Keep warm with a steady flow of domestic devotion and serve with peaches and cream. When thus prepared, they will keep for years.

—Anonymous



## CORN FRITTERS

Beat the yolks of two eggs, add one cup sifted flour, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon salt, 1-3 teaspoon paprika. Add 1 can corn. Beat well; 2 teaspoons chopped parsley. Fold in the stiffly-beaten egg whites. Cook in frying pan; 1 large tablespoonful flattened with side of spoon. Cook until golden brown in bacon fat. —Mrs. G. G. Hind

## FOR THE LUNCH BOX

Cold roast beef sandwiches, potato salad, cheese biscuits, fruit custard, cake, apple, tea or coffee. Potato salad—2 cold boiled potatoes, 1 hard-boiled egg, chopped; 1 tsp. chopped onion; salt, pepper; pickled beet may be added. Salad dressing to taste. —Mrs. J. W. Rear

## CHEESE AND CELERY

Select Small deep stalks or celery, wash and dry, cut in 2-inch pieces and fill with grated cheese, walnuts and dressing, cream and season to taste. Add a few stuffed olives chopped if desired. —Mrs. Keegan

## RASPBERRY VINEGAR

Put 2 quarts raspberries in a stone jar and pour over them 1 quart malt vinegar. Cover and let stand 48 hours. Strain through muslin bag; add 1 lb. sugar to 1 lb. juice; boil slowly for 5 minutes; skim; let stand 15 minutes; bottle and seal. —Mrs. D. McIntosh

## MUSHROOM SAUCE

1 can mushrooms or 1 cup,  $\frac{1}{8}$  lb. butter, 2 tablespoons flour, 1 cup chicken stock,  $\frac{1}{2}$  cup mushroom juice, salt, pepper, paprika to taste.

Drain and cut mushrooms quite fine; cook in butter ten minutes, stirring all the time; add flour, salt, pepper, paprika and juice and cook till thick enough to suit the taste, stirring constantly. Be sure and do not scorch. —Mrs. Newsome

## MARMALADE

2 oranges, 2 lemons, 2 grapefruit. Slice the fruit very thin, omitting only seeds and cores; measure and add twice the quantity of water. Let stand over night. In the morning boil 10 minutes, then add pint for pint of sugar. Boil steadily until it jellies, about 1 $\frac{1}{2}$  hours. —Mrs. W. Beavo

## CLAM CHOWDER

2 medium onions, diced;  $\frac{1}{2}$  lb. bacon, cubed; 2 cups water (boil until tender. Add cubed potatoes, also 1 can clams. Boil until well cooked. Add 1 pt. milk. Thicken with 3 tablespoons corn starch mixed with milk. —Mrs. G. Charne

## PEACH CONSERVE

4 lbs. peaches, 4 lbs. white sugar, 1 lb. white grapes, 3 oranges,  $\frac{1}{2}$  lb. blanched almonds.

Pare peaches and cut into small pieces; wash and remove seeds from grapes; wash oranges and slice very thin. Cook slowly until fruit is well mixed; add sugar and cook for 1 hour; add almonds, chopped fine. The conserve should be thick and clear when done. The nuts should not cook more than 20 minutes. —M. P.

## TOMATO SOUP

Strain and heat 1 large can of tomatoes, adding a pinch of soda, then add a quart of hot milk (or less). Add salt and pepper to taste, and a piece of butter the size of an egg. Some prefer the soup thickened with 3 tbsps. rolled cracker crumbs, or 2 tbsps. cornstarch dissolved in a little cold milk or water. —Mrs. Moase

## HAND LOTION

2 oz. flax seed, 1 quart water; cook till a pint remains; 4 oz. glycerine; 1 dr. (or 1 teaspoon) carbolic acid; juice of a large lemon.

Strain flax seed, then add other ingredients. Cook a few minutes and add a little perfume. —E. B. M.

## MINCE MEAT

2 lbs. raisins, 2 lbs. currants—cleaned and seeded; 1 $\frac{1}{2}$  lbs. suet, 2 lbs. cooked lean meat; mince suet and meat. 1 lb. cider, 2 lbs. sugar,  $\frac{1}{2}$  cup syrup or molasses, strawberries or raspberries, 1 tsp. allspice, 1 teaspoon cinnamon, 1 teaspoon ginger,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon mace, juice and rind of 2 lemons, 2 dozen good-sized apples, chopped up, 1 tablespoon salt, 1 teaspoon pepper on meat and suet, 2 tablespoons vanilla, 2 tablespoons lemon. Mix all together and it is ready for the pies. —Mrs. C. R. Clay

## ALMOND PASTE

$\frac{1}{2}$  lb. ground almonds,  $\frac{1}{4}$  lb. berry sugar, yolks of 2 eggs and white of 1, 1 teaspoon water, a few drops of essence of almonds.

Put almonds, sugar and egg yolks in saucepan and stir over gentle heat until reduced to a paste; add the water and beaten egg white and spread over cake. —Mrs. Lamont

## PEACH CONSERVE

15 peaches, 2 oranges, 2 oz. blanched almonds, 6 cups sugar, juice of 1 lemon. Peel peaches and put peaches and oranges through chopper. Add lemon juice and sugar. Boil until it begins to thicken. —Mrs. A. W. Lundell

## A LITTLE BIT OF ADVICE

Take a little dash of cold water,  
A little lesson of prayer,  
A little bit of sunshine gold,  
Dissolved in morning air.

Add to your meal some merriment;  
Add thought for kith and kin,  
And then, as a prime ingredient,  
A plenty of work thrown in.

Flavor it all with the essence of love,  
And a little dash of play;  
Let a nice old boo kand a glance above  
Complete the well-spent day.

—Anonymous

# Lemon Foam

2 cups Hot water  
 $\frac{3}{4}$  " sugar  
whites of 2 eggs  
2 tablespoon corn starch  
Juice of two Lemons  
salt

Sauce

Serve with Yokes of eggs  
Milk sugar & Vanilla  
salt

Mrs Anderson





# Come To Revelstoke

## In Summer—

Direct motor connection with the Pacific Coast, Prairies, United States, via Kootenays or the Okanagan. See Mount Revelstoke National Park, accessible by 20-mile scenic highway. Altitude 6,700 feet. Many other beauty spots and sport facilities.



## In Winter—

The Winter Sports Playground of Canada—Curling, Ski-ing, Skating, etc. Annual Ski Tournament, world famous. All world's ski records held here.

Printed by The Revelstoke Review



"Baking Success Is Assured" when you

# BURN *Rosedale* COAL

MORE HEAT — LESS ASH

It is not the cost per ton, but the cost per winter which govern heating economy. A trial will prove it.

For sale by  
**CITY TRANSFER**

dealer in  
**GRAIN, HAY,  
COAL and WOOD**

—O—  
**TAXI**

—O—  
General Cartage  
and Fertilizers.

—O—  
Phones: Office, 276;  
Residence, 272.  
P. O. Box 481,  
Revelstoke, B.C.



**CITY TRANSFER**  
B. D. SWITZER