

***Congratulations
&
Best Wishes***



MINES SELEINE

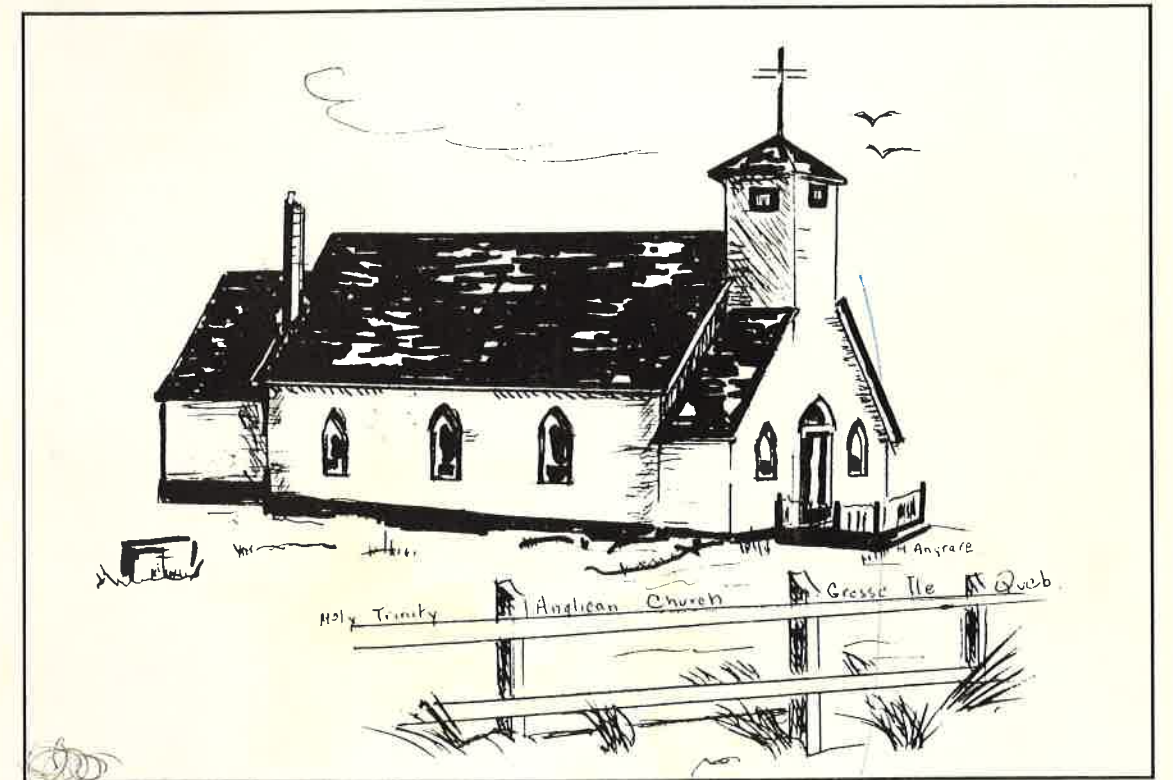
UNE DIVISION DE LA SOCIÉTÉ CANADIENNE DE SEL, LIMITÉE

BOX 60, LESLIE, GROSSE ILE, MAGDALEN ISLANDS, QUEBEC G0B 1M0
TELEPHONE: 418-985-2931 * TELEX: 019-35124 * FAX: 418-985-2125

C.A.M.I.
FOR CONSULTATION

The Holy Trinity Church
COOKBOOK

1991 EDITION



compiled by

Kerry & friends

Grosse Ile, Magdalen Islands

Cinnamon Rolls
(Correction on Page 16)

4 cups flour	2/3 cups shortening
8 tsp. baking powder	1 1/4 cups milk
1/2 tsp. salt	1 egg
1/2 cup white sugar	

Combine ingredients and mix as you would bread dough. Roll out the dough to about 1/4" thickness. Spread with butter then spread generously with brown sugar. Sprinkle on a good amount of cinnamon. Turn dough together, as you would a jelly roll.

Cut into slices 1/2" in thickness. Bake on a cookie sheet at 425° F for 10 - 12 minutes.

The Holy Trinity

COOKBOOK

compiled by
Kerry & friends

Printed in 1991 by the
ADVOCATE
Printing & Publishing Company Ltd.
Pictou, Nova Scotia

Cover design courtesy of
Elizabeth Keating

Sketch of Holy Trinity Church
by Margaret Angrave

All proceeds from the sale of this cook book are for Holy Trinity Church, Grosse Ile, Magdalen Islands

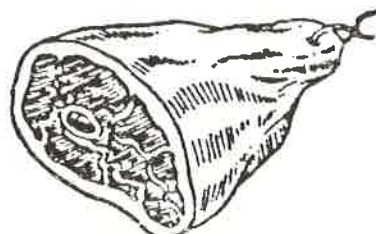
**WISHING YOU
ALL THE BEST
WITH THE SUCCESS
OF YOUR COOKBOOK**

**MAGASIN COOP
HAVRE-AUX-MAISONS**



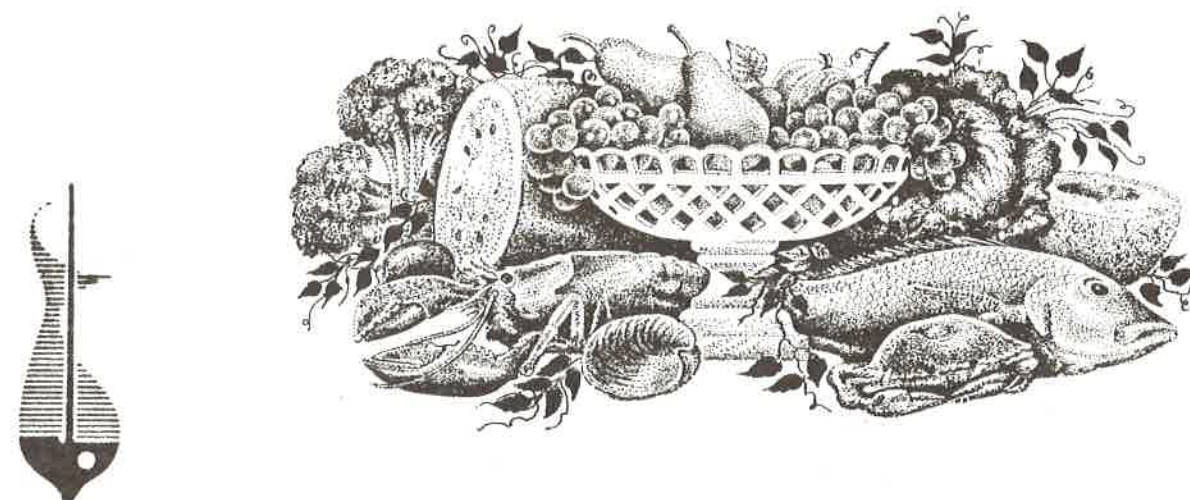
BOX 159, HOUSE HARBOUR,
MAGDALEN ISLANDS, QUEBEC G0B 1K0

**FOOD MARKET - BEER & WINE
FRUITS & VEGETABLES
BAKERY - MEATS**



OFFICE 969 - 2600 STORE 969 - 2513

**GOOD LUCK
WITH THE SUCCESS
OF YOUR COOKBOOK**



MADELIMER 1989 INC.

JACQUES CHEVARIE - GENERAL DIRECTOR

BOX 39, GRAND ENTRY, MAGDALEN ISLANDS, QUEBEC G0B 1B0
TELEPHONE: 418-985-2753 * FAX: 418-985-2273

Table of Contents

Appetizers & Dips Pages 1 - 3

Soups & Salads Pages 4 - 8

Main Dishes Pages 9 - 14

Pastries Pages 15 - 21

Desserts Pages 22 - 33

Candy, Beverages & Punch Pages 34 - 40

Recipes from Friends Pages 41 - 54

**BEST WISHES FOR THE SUCCESS
OF THE COOKBOOK
&
GOOD LUCK WITH THE RECIPES!**



Lillian's Grocery

**GROCERIES - MEAT - BEER
FRUIT & VEGETABLES - FROZEN FOODS
NEWSPAPERS & MAGAZINES**

Grosse Ile Magdalen Islands 985 - 2837

**LES
FLEURS
D'ÉMILIE
986-2700**



CAP-AUX-MEULES

Appetizers & Dips



**Best Wishes & Good Luck
with the recipes!**



Reflection Hair Studio

Stylist - Kerry Dickson

Grosse Ile Magdalen Islands 985 - 2857

Dill Dip

1 - 8 oz. pkg. cream cheese, softened
1/2 cup mayonnaise
3 tbsps. milk
1/4 cup chopped onions OR shallots (green onions)

1 tbsp. parsley
3/4 tps. dill weed
1/4 tsp. celery salt
1/4 tsp. onion powder

Combine the first 3 ingredients until soft and smooth. Add remaining ingredients. Mix together until well blended. Chill.

Scallops & Bacon

6 slices of bacon 12 whole scallops

Cut bacon slices in half and wrap around each scallop. Secure each with a wooden toothpick. Place on a cookie sheet and bake in a 400°F oven for about 10 minutes. Broil for a few minutes to brown bacon. Makes 12.

Clam Dip

1 - 8 oz. can clams, minced
1 - 8 oz. pkg. cream cheese, softened
2 tps. lemon juice
1 1/2 tps. worcestershire sauce

1/4 tsp. garlic salt
pinch of pepper

Drain clams, reserving a 1/4 cup of the clam juice. Combine all ingredients together until well blended. Chill. Serve dip with chips or an assortment of vegetables.

Devilled Eggs

6 hard-boiled eggs
1/4 cup mayonnaise
1/2 tsp. dry mustard

1/2 tsp. salt
1/8 tsp. pepper

Shell eggs and cut into halves. Spoon the yolks out into a bowl. Set the egg white halves aside.

Mix yolks with remaining ingredients. Spoon the mixture into a cake decorator bag and squeeze into egg white halves.

Sprinkle each with paprika.

Salmon Caviar Spread

1 - 213 g. can salmon, drained
1 - 4 oz. pkg. cream cheese, softened
1 tbsp. lemon juice

1/2 tsp. grated onion
1 tsp. horseradish
2 tbsps. red caviar

Remove the skin and bones from the salmon. Combine the cheese, lemon juice, onion and horseradish. Add salmon and caviar. Mix well.

Serve with an assortment of crackers and party breads.

Dip for Chips or Vegetables

1 - 250 ml. tub of sour cream
1 pkg. Lipton Onion soup mix

Mix together well.

Let stand in the refrigerator for at least one hour, or longer, to be sure that the flavour goes through it.

Makes lots - guests will love it!

Ginger Dip

1 - 8 oz. pkg. cream cheese, softened
2 tbsps. orange juice

2 tbsps. orange marmalade
1/8 tsp. ginger

Combine all ingredients together well. Chill. Serve dip with an assortment of fresh fruits.

Planning Guide for Fruits, Vegetables and Dips

FRUITS: Allow 1/2 cup bite-sized pieces per serving

18 lb. watermelon	= 16 cups
4 lb. pineapple	= 5 cups
3 lb. honeydew or cantaloupe	= 4 cups
1 pint strawberries, blueberries or raspberries	= 2 cups
1 lb. green grapes	= 2 cups
1 lb. Tokay grapes	= 3 cups
3 oz. kiwifruit	= 1/2 cup

VEGETABLES: Allow 4 to 6 pieces per serving

2 lb. broccoli or cauliflower	= 32 (1/4-inch) florets
1 lb. carrots	= 65 (3x1/2-inch) sticks
1 1/2 lb. celery	= 100 (4x1/2-inch) sticks
1 pint cherry tomatoes	= 25 (1-inch) tomatoes
1 1/2 lb. cucumber or 1 lb. zucchini (2 medium)	= 50 (1/4-inch) slices

DIPS: Allow 1 tablespoon per serving

1 cup dip	= 16 servings
-----------	---------------

► Toss salad in a deep bowl (preferably wooden and well-seasoned) using a serving-sized spoon and fork in an over-and-under motion to keep ingredients from "jumping" the rim.

Walnut Oil, golden in color, is expensive but prized for its full-bodied nutty flavor. Buy in small quantities because of its short shelf life. Store in a cool place.



► Begin with the freshest possible assortment of greens. Look for bright color, slender stalks, unblemished leaves and crisp texture. Young shoots and leaves will be the most tender and delicate in flavor.

Stuffed Cherry Tomatoes

24 cherry tomatoes
1 - 3 3/4 oz. can tuna, in water
2 tbsps. plain yogurt

1 tsp. finely chopped chives
1/2 tsp. prepared mustard
1/4 tsp. salt

Cut very small slices off the bottom of each tomato so that they will sit flat. Cut a thin slice off the top and carefully scoop out the center of each.

Sprinkle the inside of each tomato with salt and pepper. Turn upside-down and place in the refrigerator to chill for a few minutes.

Drain the tuna thoroughly. Combine tuna, yogurt, chives, mustard and salt. Chill mixture briefly.

Fill tomatoes with the tuna mixture. Chill until ready to serve.

Clam Dip for Vegetables

1 - 7 1/2 oz. can clams, minced
1 - 8 oz. pkg. light cream cheese, softened
1 green onion, including the top
assorted crisp, fresh vegetables for dipping

Drain clams, reserving 1 - 2 tbsps. of the clam juice. Set aside.

In a bowl, combine the cheese and onion. Using a mixer, use enough of the reserved clam juice to make the mixture smooth.

Stir in the minced clams. Turn into a serving dish and serve.

Stuffing for Vegetables

1 - 4 oz. pkg. cream cheese 2 tbsps. Miracle Whip

Combine ingredients together. Spoon mixture into a cake decorator bag and squeeze on fresh vegetables.

Garnish.

Suggested vegetables:

cherry tomatoes
mushroom caps
snow peas
celery sticks

Suggested garnishes:

baby shrimp
smoked oysters
parsley & red pepper
mushroom sliced

Tarter Sauce

1 cup mayonnaise
1/4 cup green relish
1 tbsp. lemon juice

1 tsp. parsley flakes
dash of onion powder
2 - 3 drops tabasco sauce

Combine all ingredients together thoroughly. Chill until ready to serve.

Stuffed Mushrooms

2 lbs. fresh, medium sized mushrooms
6 tbsps. margarine
1 - 8 oz. pkg. cream cheese, softened

1/2 cup blue cheese, crumbled
2 tbsps. chopped onion
1/4 tsp. parsley

Remove the stems of the mushrooms. Chop enough stems to measure 1/2 cup. Cook mushroom caps in 3 tbsps. of the margarine for 5 minutes.

Combine the two cheeses until well blended. Stir in chopped stems, onion and parsley. Fill mushroom caps with this mixture.

Place caps on a cookie sheet and broil until golden brown.

Cheese Stuffed Eggs

6 hard-boiled eggs
1/4 cup Cheese Whiz
2 tbsps. chopped chili peppers OR
1/2 tsp. tabasco sauce

dash of salt
paprika

Shell eggs and cut into halves. Spoon the yolks out into a bowl. Set the egg white halves aside.

Mix yolks with cheese, chili peppers OR tabasco sauce, and the salt. Spoon mixture into a cake decorator bag and squeeze into egg white halves.

Sprinkle each with paprika. Chill before serving.

Salmon Pâte

2 - 8 oz. pkgs. cream cheese
1/4 cup margarine
2 - 7 oz. cans of salmon
1/2 cup finely chopped onion
1/4 cup finely chopped celery

2 tbsps. lemon juice
1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. seafood seasoning

Whip margarine and cheese together. Add deboned salmon, then the remaining ingredients. Spoon into a mold or a bowl, which has been lightly oiled and coated with bread crumbs.

Chill overnight and unmold. Serve with Breton crackers or an assortment of your choice.

Carrot Dip

1 - 8 oz. pkg. cream cheese, softened
1/2 cup finely shredded carrot

1/8 tsp. salt
pinch of pepper
1 tsp. parsley flakes

Blend ingredients together well. Chill. Serve dip with crisp, fresh vegetables.

Soups & Salads



*Best Wishes
with the success
of your cookbook!*

*Congratulations
from*

Lowell's Grocery
Wanda Burke, Proprietress

Grosse Ile
Magdalen Islands
985 - 2516

OLD HARRY SCHOOL 1921 - 1973

52 years of instruction was given in this one-room schoolhouse in the tiny community of Old Harry, Magdalen Islands, Quebec.

In 1989, the C.A.M.I. (Council for Anglophone Magdalen Islanders) decided to start the process of a mini-museum, showing what it was like to be a student in such an environment.

This school is located about 52 km from the main island of Cap-aux-Meules (Grindstone).

Visit our premises and see the photographs and other artifacts on display!



*Congratulations
from*
C. A. M. I.

985 - 2116

Lobster or Crab Louis

Salad

1 small head lettuce 2 large tomatoes
4 hard-boiled eggs 2 cans crab OR lobster

NOTE: When in season, cooked and cooled fresh shellfish can be used.

Tear lettuce and pile in the center of individual salad plates. Drain crab or lobster meat. Divide over each salad.

Cut hard-boiled eggs and tomatoes into wedges. Arrange decoratively around the edges of each salad.

Just before serving, spoon the following dressing over the lettuce and shellfish.

Dressing

3/4 cups mayonnaise 1/4 cup milk
3 - 4 drops tabasco sauce 1/4 tsp. chili powder
1/2 tsp. worcestershire sauce
2 tbsps. French salad dressing
3 - 4 tbsps. Lipton Onion soup mix

Blend dressing together well. Keep chilled.

NOTE: Shrimp, crab or lobster may be used or for a special lunch salad, use all three!

Serve with dinner rolls or your favorite bread. Have a side dish of extra dressing.

Macaroni Salad

6 cups cooked macaroni 1 tbsp. prepared mustard
1/4 cup finely chopped celery 3 tbsps. green relish
1/4 cup chopped green pepper 1 cup Miracle Whip OR
1/4 cup finely chopped onion Coleslaw dressing
3 tbsps. chopped red pepper salt & pepper to taste
1/2 cup grated cheddar cheese 1 cup Cheese Whiz

Toss all ingredients together until well coated.

Chill before serving.

NOTE: If the salad becomes too stiff or dry, add a little more Miracle Whip or Coleslaw dressing.

Carrot & Raisin Salad

2 cups shredded carrot 2 tbsps. vinegar
1/2 cup raisins 1 tbsp. sugar
2 tbsps. salad oil 1/3 cup Miracle Whip

Boil the raisins in a little water for five minutes. Drain and cool thoroughly.

Toss all ingredients together until well coated.

Chill until serving time.

Seafood Chowder

1/4 cup butter 8 - 10 scallops, cut up
1/2 cup onion 1/2 lb. haddock OR cod, cut up
2 chicken bouillon cubes lobster AND/OR crab meat
2 cups hot water 1 can baby clams and juice
2 bay leaves dash curry powder
salt & pepper 1/2 tsp. seafood seasoning
4 cups milk 2 potatoes, diced
1 cup diced celery 1/3 cup flour
1 small carrot, diced

Melt butter in a large soup pot, sauté onion - do not brown. Dissolve the bouillon cubes in the hot water. Add bay leaves, salt & pepper, celery, carrot and potatoes. Simmer until tender, but not completely done.

Add the haddock or cod and the clam juice. Cook for a few minutes longer.

Mix together the milk and flour until a thin paste forms. Stirring constantly, add this mixture to the stock. Stir until well blended and mixture begins to thicken.

Stir in the lobster, crab and clams. Heat thoroughly. Add the curry powder and seafood seasoning. Serve.

Caesar Salad

In a bowl, combine the following ingredients and blend well:

6 tbsps. salad oil
1 garlic clove, mashed fine OR garlic powder to taste
1 egg yolk
1 tbsp. lemon juice
salt & pepper to taste
2 - 3 tbsps. red wine vinegar
1 tsp. worcestershire sauce
1/2 can chopped anchovies *optional
1/2 cup grated Parmesan cheese

In a large salad bowl, break 1 large head of romaine lettuce into bite-sized morsels. Toss the lettuce with the above dressing until well coated.

Before serving, add:

2 cups croutons 1/4 cup bacon bits
1/2 cup Parmesan cheese

Cucumber Salad

3 cups thinly sliced cucumber
1 cup thinly sliced onion 1/4 cup vinegar
3 tbsps. salad oil 1/4 cup chopped red pepper

Toss all ingredients together until well coated. Chill before serving.

Chef Salad

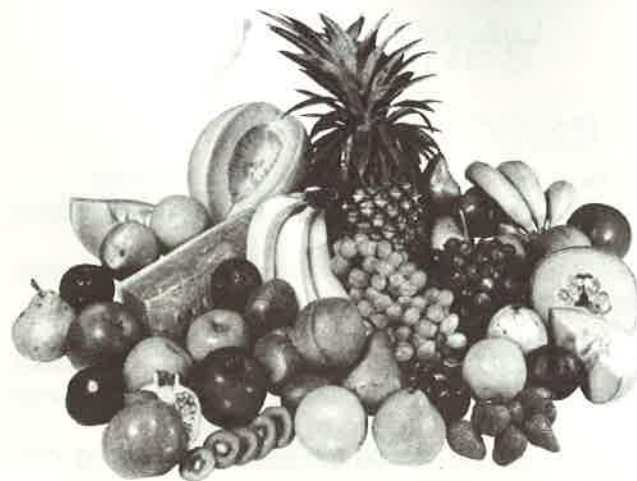
- | | |
|-------------------------------|-----------------------------|
| 1 small head lettuce | 2 celery stocks, diced |
| 1 small onion, thinly sliced | 1/2 green pepper, diced |
| 5 - 6 radishes, thinly sliced | 1/2 cucumber, thinly sliced |
| 1 small carrot, sliced | 1/2 cup bacon bits |
| 3 tomatoes, cut into wedges | |
| 1 cup fresh mushrooms, sliced | |

In a large salad bowl, break the lettuce into bite-sized morsels.
Add remaining ingredients and toss together.

Dressing

- | | |
|--------------------|------------------------|
| 1/2 cup vinegar | salt & pepper to taste |
| 1 cup salad oil | 1/8 tsp. garlic powder |
| 1 tsp. white sugar | 1 cup sour cream OR |
| 1 tsp. paprika | mayonnaise |

Blend dressing together well. Chill.
Serve dressing on the side.
NOTE: Shake well before serving.



Sauerkraut Salad

- | | |
|------------------------|-----------------|
| 1 large can sauerkraut | 1/4 cup vinegar |
| 1/2 cup grated carrot | 1/2 tsp. salt |
| 2 tbsps. salad oil | 1/8 tsp. pepper |

Toss all ingredients together until well blended.
Chill before serving.

Chicken Pasta Salad

- | |
|------------------------------------|
| 1 cup cooked macaroni |
| 2 cups diced, cooked chicken |
| 2 cups diced tomatoes |
| 1 cup sliced celery |
| 1 green pepper, cut in thin strips |
| 1/2 cup chopped onion |

Toss ingredients together in a large bowl.

- | | |
|-------------------------|------------------------|
| 1 1/2 cups sour cream | 1 tsp. basil |
| 1/4 cup Parmesan cheese | salt & pepper to taste |
| 2 tbsps. lemon juice | |

Mix these ingredients together until well blended. Toss into the salad ingredients until well coated.
Cover and chill for at least 2 hours before serving.

Rice & Peas

- | | |
|----------------------|------------------------|
| 2 cups cooked rice | 1/2 tsp. salt |
| 1 cup frozen peas | 1/4 cup chopped celery |
| 1/2 cup Miracle Whip | |

Toss all ingredients together until well coated.
Chill before serving.
NOTE: Sliced radishes can be added for a change.

Green Bean Salad

- | | |
|---------------------------------|-------------------------|
| 2 cans green beans, drained | 1 tbsp. salad seasoning |
| 1/4 cup finely diced onion | 1/2 tsp. salt |
| 1/2 cup finely diced red pepper | |
| 1/2 cup Italian salad dressing | |

Toss all ingredients together until well coated.
Chill before serving.

Cottage Cheese & Pineapple Salad

- | |
|----------------------------------|
| 2 cups cottage cheese |
| 1/2 cup diced pineapple |
| 1/4 cup maraschino cherry halves |

Cut the maraschino cherries into halves to measure 1/4 cup. Rinse in cold water and pat dry with paper towels.
Combine all ingredients until well blended.
Chill before serving.

Potato Salad

- | |
|-------------------------------------|
| 8 cups diced, cooked potatoes |
| 1/4 cup finely diced onion |
| 1/3 cup finely chopped celery |
| 1/3 cup finely chopped green pepper |
| 3 tbsps. finely chopped red pepper |

Toss all ingredients together with Miracle Whip until well coated. Season with salt and pepper to your taste.
NOTE: Hard-boiled eggs can be cut into wedges and placed decoratively around the edge of the serving bowl.

Vegetable Beef Soup

- | |
|---------------------------------------|
| 1 cup hamburger |
| 2 tbsps. margarine |
| 1 large onion, chopped |
| 10 cups water |
| 2 tbsps. beef stock OR |
| 1 pkg. Lipton Beef Vegetable soup mix |
| 1 cup carrots, sliced diagonally |
| 1/2 cup celery, sliced diagonally |
| 1/2 cup diced turnip |
| 1/2 cup sliced parsnips |
| 1/2 cup green pepper |
| salt & pepper to taste |
| 1 can tomatoes |

In a stock pot, brown hamburger in the margarine. Stir in the chopped onion and cook a few minutes longer.
Add the water and remaining ingredients.
Simmer for about 1 hour. Serve.

Tomato & Shrimp Aspic

- | | |
|--|-------------------------------|
| 1 - 3 oz. pkg. lemon flavour JELL-O jelly powder | |
| 1 2/3 cups tomato juice | |
| 1/2 tsp. salt | |
| pinch of pepper | 2 tbsps. finely chopped onion |
| 1/4 tsp. onion powder | 1/4 cup shredded carrot |
| 1/4 cup chopped celery | 1 can shrimp *optional |

Rinse and drain the shrimp.
Place jelly powder, tomato juice, salt, pepper, and onion powder in a saucepan. Heat over medium heat until the jelly powder has dissolved.
Chill just until mixture starts to thicken. Fold in remaining ingredients and pour into a mold. Chill until set.
Unmold on a plate lined with lettuce leaves.

Clam Soup

- | | |
|------------------------------|----------------------------|
| 1 can baby clams and juice | 1 quart whole milk |
| 2 cups diced potatoes | salt to taste |
| 2 tbsps. finely diced carrot | white pepper to taste |
| (for color) | pinch of curry powder |
| 1/4 cup diced onion | 1/2 tsp. seafood seasoning |
| 1/4 cup finely diced celery | 2 tbsps. butter |

In a soup pot, bring potatoes, celery and onion to a boil in a 1/2 cup of water with the clam juice. Simmer vegetables, covered, until tender.
Add clams, milk, butter and seasonings.
Heat slowly until hot. Serve.

Tomato Soup

- | | |
|-------------------------------|----------------------|
| 4 cups canned tomatoes | |
| 1 medium-sized onion, chopped | |
| 4 whole cloves | |
| 1 bay leaf | 1/4 tsp. baking soda |
| 1 tsp. salt | 2 cups milk |
| 1/4 tsp. pepper | 2 tbsps. flour |
| 1 tbsps. white sugar | 1/4 cup water |

Combine the first 7 ingredients in a large soup pot. Bring to a boil. Cover and simmer for 20 minutes. Strain through a strainer. (If you like, you can put this mixture through a blender before straining). Return mixture to the pot.
Stir in the baking soda - this is to keep the soup from curdling.
Heat the milk in a separate pot. Mix flour with water until smooth. Stir this into the hot milk until it boils and begins to thicken.
Pour the hot tomato mixture into the thickened milk.
NOTE: Do not boil or soup will curdle.
Makes about 6 cups.

Cook's Note

CONTAINERS FOR MARINATING SALADS

Marinated salads should be prepared in glass or stainless steel bowls. Because marinades can contain acid-based or strong-flavored ingredients, aluminum or plastic containers are not suitable. Metal other than stainless steel becomes discolored and plastic retains strong odors.



Oils should be purchased in small quantities to ensure freshness and should be stored away from heat and light. If refrigerated, oil may need to be brought to room temperature before combining with other ingredients.

Sunflower Oil, also high in polyunsaturates, is thin in texture, light-colored and mild.

Creamy Mushroom Soup

- 3 cups thinly-sliced, fresh mushrooms
- 1/4 cup chopped onion
- 2 tsps. chicken bouillon mix
- 2 cups water
- 1/4 cup butter
- 1/4 cup flour
- 1 1/2 tsps. salt
- pinch of poultry seasoning
- 3 cups milk

Combine mushrooms, onion, bouillon mix and water in a medium saucepan. Bring to a boil. Reduce heat; cover and simmer for 15 minutes.

Melt butter in a large saucepan. Blend in flour, salt and poultry seasoning. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture just comes to a boil and thickens. Stir in undrained mushroom mixture. Serve hot.

Makes about 6 cups.

Green Split Pea Soup

- 1 1/2 cups green split peas
- 4 1/2 cups water
- 2 tsps. salt
- 3 cups finely chopped cooked ham
- 1/2 cup finely chopped onion
- 1/2 cup grated carrot
- 2 cups milk
- cayenne
- nutmeg

Wash peas; drain. Add water and salt to peas. Bring to a boil; boil 2 minutes. Remove from heat. Cover and let stand 1 hour. Do not drain water.

Add ham, onion and carrot to peas. Return to a boil. Cover and simmer for about 1 1/2 hours or until peas are tender. Stir in milk, cayenne and nutmeg to taste. Heat through and serve.

Makes about 9 cups.

Cook's Note

HANDLING FOOD WITH CARE

- Wash hands thoroughly with hot soapy water before and after handling foods.
- Defrost frozen meats in the refrigerator. Hot summer weather can hasten the growth of micro-organisms that cause spoilage.
- Wash utensils, cutting boards and containers with hot soapy water after using them with uncooked meats.
- Transfer cooked meats and vegetables from grill to table with clean utensils, plates or platters.
- Freeze or refrigerate leftover foods promptly. Never leave perishable foods out of the refrigerator for more than 2 hours.

Cook's Note

CHOOSING WOODEN SKEWERS

We recommend using bamboo or wooden skewers available in meat departments or kitchen equipment areas of grocery stores. Bamboo or wooden skewers found in craft stores often are unsafe for food use. They may contain toxic wood or use unsafe oil in processing. Caramel apple sticks are safe but seasonal.

Coquilles St. Jacques

- 3 tbsps. melted butter
- 1 tbsp. lemon juice
- 4 cups fresh mushrooms, sliced
- 1 tbsp. green onion, sliced
- 1/2 cup white wine
- 1/4 tsp. thyme
- 1 bay leaf
- 1/4 tsp. salt
- dash of pepper
- 1 lb. scallops

Sauté mushrooms and onion in butter and lemon juice for 5 minutes. Set aside. In a small pot, combine wine, thyme, bay leaf, salt, pepper and scallops. (If scallops are large, cut in half across the grain.) Bring to a boil, reduce heat, and simmer for 5 minutes. Discard the bay leaf, and drain, reserving 1/2 cup of the broth.

Sauce

- 3 tbsps. melted butter
- 3 tbsps. flour
- 1/2 cup broth from scallops
- 1 cup 18% cream

Combine melted butter with flour. Gradually add broth and cream, stirring constantly. Cook over medium heat until smooth and thickened. Stir in scallops and sautéed mushrooms. Place in scallop shells and heat under broiler until hot and bubbly.

Makes enough to fill 8 shells.

Serves 8 as an appetizer or 4 as a main course.

Cook's Note

CAVIAR

Often considered to be the most elegant of appetizers, caviar is the lightly salted roe or eggs of sturgeon and other species of fish. Beluga is probably the most famous of the sturgeon varieties. Beluga eggs are light gray to black and can cost several hundred dollars per pound. The eggs of the Oestrova sturgeon are stronger in flavor, golden yellow to brown in color and slightly less expensive than the beluga.

Varieties of caviar that are less costly include salmon, whitefish and lumpfish. Salmon caviar ranges from light orange to dark red, depending on the salmon variety. Whitefish and lumpfish caviar are light yellow to golden and are sometimes dyed to intensify or change the color. These less expensive varieties make caviar more easily obtainable for the majority of us.

Caviar is available fresh or vacuum packed, in tins or jars, and can be found at specialty and large grocery stores. Fresh caviar is highly perishable. Follow package directions for handling caviar. The ideal temperature for storing caviar is 28°F, which is slightly colder than a home refrigerator, so always place it in the coldest part of the refrigerator or on ice.

Main Dishes



Congratulations & Best Wishes



Nina's Cantine

Old Harry
Magdalen Islands
985 - 2978

Offering our sincere
Best Wishes
for the success
of your cookbook!



Pêcheries Norpro Ltée.



Etang-du-Nord Magdalen Islands 986 - 5070

Seafood Lasagna

- | | |
|---------------------------------|--------------------------|
| 1 litre Grand Prè milk | 2 cod fillets, cut up |
| 1 tsp. seafood seasoning | 2 halibut steaks, cut up |
| 1 tsp. salt | 1 can baby clams |
| 1/2 tsp. white pepper | 1 can shrimp, |
| 1/4 cup Knorr seafood stock mix | rinsed & drained |
| 1 large onion, chopped | 1 tsp. butter |
| 1/2 tsp. parsley flakes | |

In a large stock pot, bring to a simmering boil the first 7 ingredients.

Add the codfish and halibut. Simmer another 5 minutes. Thicken, to make a sauce of medium consistency, with a mixture of a little flour and cold water.

When thickened, add the baby clams, shrimp and the butter.

In a frying pan, sauté 1 pound of scallop pieces in a dab of butter until they have turned white in color. Add 1 pound of canned, frozen or fresh lobster. Heat thoroughly.

Cook 1 1/2 boxes of lasagna noodles according to the package directions.

Grease a 12" x 20" pan, or 2 smaller pans, with butter. Cover the bottom of the pan with the seafood sauce. Cover with a layer of noodles, more sauce and then a layer of the sautéed lobster and scallops. Repeat procedure once again. Top with mozzarella cheese.

Bake at 350°F until the cheese has melted and turned golden brown.

Tuna Lunch

- | | |
|------------------------------------|---------------------------|
| 1 - 7 oz. can tuna | 1/2 cup mozzarella cheese |
| 1/4 cup mayonnaise | 6 slices of tomato |
| 1 1/2 tps. prepared mustard | 3 hamburger buns |
| 1/4 tsp. worcestershire sauce | |
| 2 tps. finely chopped onions | |
| 2 tps. finely chopped green pepper | |

Combine the first 6 ingredients together well. Spread mixture on hamburger bun halves. Place a slice of tomato on each half. Sprinkle with the mozzarella cheese.

Broil the halves until cheese is melted and lightly golden. Serves 6.

Salmon Loaf

- | | |
|-----------------------|---------------------|
| 1 large can salmon | 1/3 cup milk |
| 2/3 cups bread crumbs | 1 tbsp. parsley |
| 1 tsp. salt | 1 tbsp. lemon juice |
| 2 eggs | |

Combine all ingredients together well. Spoon into a loaf pan.

Bake at 350°F for 45 minutes to 1 hour.

Seafood Pizza

- | | |
|--------------------------------|-------------------------|
| 2 cups Grand Prè milk | 1/2 tsp. parsley flakes |
| 1/2 tsp. seafood seasoning | 1 cod fillet, cut up |
| salt & pepper | 1 halibut steak, cut up |
| 3 tps. Knorr seafood stock mix | |
| 1 medium-sized onion, chopped | |

Simmer ingredients together. Thicken, to make a sauce, with a mixture of a little flour and cold water. When slightly thickened, add 1 can of baby clams, with the juice; 1 can shrimp, drained and rinsed; and 1 tsp. butter.

To make the pizza crust, mix the following ingredients together as you would to make a biscuit dough:

- | | |
|----------------------|--------------------|
| 2 1/4 cups flour | 1/3 cup shortening |
| 6 tps. baking powder | 3/4 cups milk |
| 1 tsp. salt | |

Top with your favorite or all of these suggested toppings: onions, green peppers, fresh sliced mushrooms, lobster, scallops and any other fish or shellfish you prefer!

Barbecue Spareribs

- | | |
|-----------------------------|-------------------------|
| 4 lbs. spareribs | 1/2 tsp. chili powder |
| 1 large onion, chopped | 1/2 tsp. salt |
| 1 cup ketchup | 1 tsp. prepared mustard |
| 1 cup water | 1/4 tsp. garlic powder |
| 1/2 cup brown sugar | 1/3 cup vinegar |
| 2 tps. worcestershire sauce | |

Cut ribs into pieces and place in a roaster. Broil for about 10 minutes. Drain off fat and sprinkle the onion pieces over meat.

Mix together the remaining ingredients. Pour over the ribs making sure to coat them thoroughly.

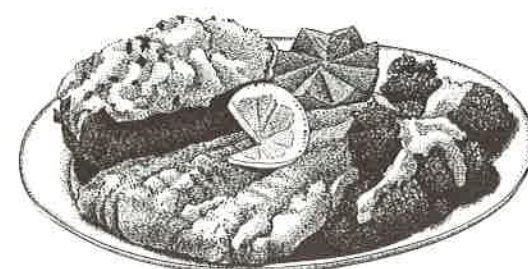
Bake, covered, in a 350°F oven for 1 1/2 hours. Uncover and bake an additional 20 - 30 minutes. Serves 6.

Garlic Pork Chops

Using 4 cups of finely crushed Corn Flakes, cover fat-trimmed, dampened pork chops evenly.

Place chops on a cookie sheet. Sprinkle each with garlic salt.

Bake in a 350°F oven for 1 hour.



Cabbage Rolls

Boil 1 medium-sized head of cabbage for about a half an hour. Cool. Separate the leaves.

Combine the following filling mixture and cook slightly in a frying pan:

- | | |
|-------------------------------|----------------------|
| 1 lb. hamburger | 1 cup rice (raw) |
| 1 tsp. tomato paste | 1/2 tsp. garlic salt |
| 1 medium-sized onion, chopped | 1/2 tsp. celery salt |
| 1/2 tsp. Italian seasoning | 1/4 cup ketchup |
| 1 tsp. worcestershire sauce | |

Being careful not to use too much of the filling in each leaf (as filling will double when cooked), spoon the mixture into the separated cabbage leaves. Secure each with a wooden toothpick.

Arrange cabbage rolls in a roaster or covered baking dish. In a bowl, combine the following ingredients and pour over top of the rolls:

- | | |
|-------------------------------|--------------------|
| 1 large can tomatoes | 3 tps. brown sugar |
| 2 cans tomato soup | 1 tsp. dry mustard |
| 2 soup cans of water | 1/2 cup vinegar |
| 1 small can tomato paste | |
| 1 medium-sized onion, chopped | |

Bake at 400°F for 2 1/2 to 3 hours.

Rice & Hamburger Casserole

- | | |
|--------------------------------|--------------------|
| 2 cups cooked hamburger | 1 can tomatoes |
| 2 cups stock | 1/2 cup rice (raw) |
| 1/8 tsp. pepper | 2 tps. butter |
| 2 tps. worcestershire sauce | |
| 2 medium-sized onions, chopped | |

You can make the 2 cups of stock by using the drippings from the hamburger meat with 1 tsp. of salt.

Fry onions and rice in the butter. Brown slightly. Add seasonings and tomatoes. Turn into a buttered casserole dish.

Bake at 350°F for 40 minutes.

Beef Stew

- | | |
|----------------------------|------------------------|
| 2 lbs. cubed stewing meat | 2 celery stalks, diced |
| 4 carrots, coarsely diced | 5 - 6 potatoes, diced |
| 2 parsnips, coarsely diced | salt & pepper |
| 1/2 turnip, coarsely diced | 2 bay leaves |

In a pot, fry the stewing meat in a little cooking oil until well browned. Add onions and some water (about 2 cups). Add the cut up vegetables and bay leaves.

Simmer until the vegetables are tender.

Serve in bowls.

Chili Con Carne

- | | |
|-------------------------|---------------------|
| 1 lb. hamburger | 2 1/2 cups tomatoes |
| 2 garlic cloves | salt to taste |
| 1/2 cup chopped celery | 1 tsp. chili powder |
| 1 green pepper, chopped | 1 can kidney beans |
| 1 cup chopped onion | |

In a large stewing pot, lightly brown the hamburger meat. Add garlic, celery, green pepper and onion. Cook until tender. Add tomatoes and cook slowly for 20 minutes until mixture is partly evaporated.

Add seasonings and kidney beans. Simmer. This recipe can be doubled or even tripled!

Barbecued Sausages

- | | |
|-----------------------------|-------------------------|
| 1 lb. sausages | 3/4 cup ketchup |
| 1/3 cup chopped celery | 1/4 cup cider vinegar |
| 1/4 cup chopped onion | 1 1/2 tps. brown sugar |
| 2 tps. sausage drippings | 1 tsp. dry mustard |
| 1/3 cup water | 1 tsp. prepared mustard |
| 1 tsp. worcestershire sauce | 1/2 cup water |
| 1/8 tsp. salt | 2 tps. comstarch |
| 1 tsp. paprika | |

Fry the sausages until evenly browned. Remove from frying pan.

In 2 tps. of the reserved sausage drippings, sauté celery and onions until tender.

Add the remaining ingredients including the sausages - with the exception of the 1/2 cup of water and 2 tps. of cornstarch. Combine these two ingredients together before adding to the sausage mixture.

Simmer uncovered for 15 minutes.

Serves 4 to 5 persons.

Pepper Steak

- | | |
|--|----------------------|
| 2 tps. margarine | 1 1/2 tps. comstarch |
| 2 1/2 cups coarsely diced green pepper | 1/4 cup soya sauce |
| 1 tsp. water | |
| 2 large tomatoes, cut into wedges | 1 1/2 tps. pepper |
| 2 garlic cloves, crushed | |
| 3 cups hot, cooked rice | 1 lb. lean steak |

In a bowl, blend together the comstarch, soya sauce, water, pepper and the garlic.

Thinly slice the steak on an angle across the grain. Add meat slices to the soya sauce mixture.

Melt the margarine in a large frying pan. Sauté green peppers, stirring occasionally, until almost tender.

Stir in the soya sauce mixture and meat slices. Cook meat until it loses it's color.

Stir in the tomato wedges and simmer until tender.

Serve hot over cooked rice. Serves 4.

Oven Ribs

3 lbs. pork back ribs (long ones) 2 tbsps. brown sugar
 1 tbsp. worcestershire sauce 1 tbsp. cider vinegar
 3/4 cup maple syrup 1/2 tsp. salt
 2 tbsps. ketchup 1/2 tsp. dry mustard

Place ribs in a roaster and roast in a 425°F oven for 30 minutes. Drain fat and reduce heat to 325°F.

In a saucepan, measure remaining ingredients. While stirring, heat mixture until it begins to boil. Pour over the ribs and bake uncovered at 325°F for 1 hour.

Turn ribs occasionally. Serves 6.

Sweet & Sour Chicken

3 lbs. chicken thighs & drumsticks (skin removed) 1 tbsp. soya sauce
 1 cup brown sugar 3 tbsps. cornstarch
 1 cup water 2 tbsps. water
 1/2 cup white vinegar 2 tbsps. ketchup

Place chicken pieces in a casserole dish.

In a saucepan over medium heat, combine brown sugar and 1 cup of water, vinegar, ketchup and soya sauce.

Mix together the cornstarch and the 2 tbsps. water. Add to the saucepan mixture. Stir until mixture boils and begins to thicken.

Pour sauce over chicken pieces. Cover and bake in a 350°F oven for about 1 1/2 hours until tender.

Baked-Stuffed Codfish

Using a whole codfish, cleaned and skinned, rub inside and outside of the fish with salt.

Stuff loosely, as stuffing will expand during cooking. Sew up the opening. Place the fish on a greased rack in a shallow uncovered pan.

Bake at 375°F allowing 10 minutes per pound for fish under 4 pounds. Add 5 minutes per pound for larger fish. Baste fish with the juices from the bottom of the pan, as they accumulate.

Strips of bacon or salt pork can be laid over fish.

Stuffing

2 cups soft bread crumbs 1 tsp. salt
 1/2 tsp. poultry seasoning 1 onion, chopped
 2 tbsps. melted butter pepper to taste
 1/2 cup milk

Using the milk to mix the dressing together, combine all ingredients well.

Curried Chicken Casserole

2 tbsps. butter 1/2 tsp. salt
 2 tbsps. flour dash of white pepper
 1 cup milk 3 cups cooked rice
 2 onions, chopped 2 cups chopped, cooked chicken
 1/4 tsp. curry powder 1/2 cup sliced mushrooms

On low heat, melt the butter in a saucepan. Blend in flour. With a whisk, slowly add the milk, stirring so that no lumps form. Add remaining ingredients.

Place saucepan over boiling water and cook until sauce begins to thicken.

Combine rice, chicken, mushrooms and the thickened sauce. Pour into a greased casserole dish.

Bake at 350°F for 20 minutes.

Meat Loaf

1 lb. hamburger 1/2 tsp. salt
 1 egg 1/4 tsp. pepper
 1/4 cup milk 1/4 tsp. dry mustard
 1 small onion, chopped 1/4 tsp. sage
 1/2 cup chopped celery 1/8 tsp. garlic salt
 1 tbsp. worcestershire sauce 1/4 cup ketchup

Beat egg and combine with milk. Add to hamburger meat along with the remaining ingredients.

Shape in a loaf pan.

Bake at 350°F for 1 to 1 1/2 hours.

Hamburgers

2 lbs. hamburger 1 pkg. Lipton Onion soup mix
 3/4 cups water 1/3 cup dry, fine bread crumbs

Mix meat and water together. Add the soup mix and bread crumbs.

Shape into 10 patties. Cook on a greased grill or over the barbecue.

Serve on buns with all your favorite fixings!

Macaroni Casserole

1 cup cooked macaroni 1 small can tomatoes
 1 lb. hamburger salt & pepper
 3 onions, chopped 1/2 can tomato soup

Fry meat and onions together until lightly browned. Add the remaining ingredients. Turn into a casserole dish. Sprinkle with bread crumbs and dot with butter.

Bake at 350°F for 20 - 30 minutes.

Seafood Newburg

1/4 cup butter 2 cups milk
 1/4 cup flour 2 tbsps. sherry
 3/4 tps. salt 2 tbsps. fresh lemon juice
 1/2 tsp. paprika
 4 cups cooked seafood: lobster, shrimp & crab meat

In a large skillet, melt butter; blend in the flour, salt and paprika. Cook over low heat until mixture is smooth. Remove from heat; stir in the milk. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Add sherry and lemon juice. Stir in seafood and heat to serving temperature. Serve over buttered rice.

Makes approximately 4 cups.

NOTE: The following will yield 4 cups seafood: 2 - 8 oz./250 g. pkgs. frozen lobster tails, 1 - 6 oz. / 200 g. pkg. frozen crabmeat and 2 cups of frozen, deveined shrimp.

Variation: Substitute 1 tbsp. worcestershire sauce for sherry; omit lemon juice. Use 4 cups cooked cut-up chicken for seafood and add 1/2 cup sliced ripe olives. Garnish with parmesan cheese.

Swedish Meat Balls

1 lb. lean ground beef 1/4 cup butter
 1 1/3 cups milk 1/4 cup flour
 1/2 cup fine, dry, bread crumbs 1 - 10 oz. can beef broth
 1/4 cup finely chopped onion 1 tsp. dill weed
 1 egg hot cooked noodles
 1 tsp. salt

Turn meat into a bowl and break up with a fork. Add and mix in 1/3 cup of the milk, bread crumbs, onion, egg and salt. Shape mixture into 1" balls. Place in a single layer in a 9" x 13" x 2" rectangular baking pan.

Bake in preheated 500°F oven for 8 - 10 minutes. Drain well.

Melt butter in a saucepan. Blend in flour. Gradually stir in the remaining milk and beef broth. Add dill weed. Cook over medium heat, stirring constantly, until mixture just comes to a boil and thickens. Add meatballs to sauce and heat through. Serve over noodles.

Makes 4 - 5 servings.

Saucy Short Ribs

3 lbs. lean beef short ribs 1/4 tsp. garlic powder
 cooking oil 1/4 tsp. pepper
 4 cups diced onion 1/3 cup flour
 1 - 10 oz. can beef broth 1 cup milk
 2 1/2 tps. seasoned salt hot cooked noodles
 1 tsp. worcestershire sauce

Trim the excess fat from the ribs and cut into serving size pieces. Heat a small amount of oil in a large saucepan. Brown meat, a few pieces at a time, adding more oil to pan as needed. Drain off any remaining fat. Return ribs to the pan. Add onions, beef broth, salt, worcestershire sauce, garlic powder and pepper. Bring to a boil. Reduce heat; cover and simmer 1 1/2 hours or until meat is tender. Skim off any accumulated fat.

Smoothly combine flour and milk. Gradually stir into meat mixture. Cook over medium heat, stirring constantly, until mixture just comes to a boil and thickens. Serve over noodles.

Makes 6 servings.

Crab Quiche

1 unbaked 9" pie shell 2 eggs, beaten
 2 cups Swiss cheese, grated 1/4 tsp. dry mustard
 1 - 5 oz. can crab meat, drained 1 cup milk
 3 green onions, chopped

Place 1 cup of the cheese in the pie shell. Distribute crab meat over cheese. Sprinkle with green onions. Combine eggs, mustard and milk. Pour into the pie shell.

Bake at 325°F for 50 minutes or until set in center. Sprinkle on the remainder of cheese and return to the oven until melted. Let stand for 10 minutes before serving.

Makes 6 servings.

Cook's Note

CHEESE COMPANIONS

A complementary cracker or bread adds that just-right touch to a party tray of cheese or an assortment of dips. When selecting crackers and breads to accompany the cheeses on your buffet table, keep in mind:

- **Shapes.** An assortment will liven up the look of your serving tray.
- **Textures.** Crackers and party breads range from hearty, whole grain varieties to thin, crisp, flaky, water or champagne biscuits.
- **Flavors.** Delicately flavored cheeses fare best when paired with a mild-tasting cracker or bread. A more robust cheese won't be overwhelmed by a stronger-flavored companion.



Chicken Stir-Fry

2 tbsps. cooking oil
1 lb. chicken
1 tbsps. soya sauce
1/2 tsp. garlic powder
1 large onion, chopped
12 ozs. fresh bean sprouts
2 cups thinly sliced celery
1 cup green pepper, chopped
10 oz. can bamboo shoots, drained & sliced

salt & pepper
2 tbsps. beef bouillon powder
1 cup hot water
1 tbsps. cornstarch
1 tbsps. cold water

Cut chicken (cooked or raw) into small pieces. In a large skillet or a wok, heat the oil. Add the chicken pieces. Stir-fry for 5 minutes, or longer if raw chicken is used. Add all the vegetables, soya sauce, garlic powder and the salt & pepper.

Stir-fry until the vegetables are tender, but crisp. Dissolve the beef bouillon in the hot water. Add mixture to the wok. Stir together the cold water and cornstarch. Stir into the wok until liquid begins to thicken.

Serve with rice.
NOTE: To make Beef Stir-Fry, simply omit the chicken and use steak pieces, sautéed in the oil until browned.

Barbecue Spareribs

2 lbs. spareribs
1 onion, diced
1 cup ketchup
1 cup water
2 tbsps. worcestershire sauce

1 tsp. salt
1/4 cup vinegar
1/4 cup dry mustard
1 tbsps. paprika

In a baking dish, brown the spareribs under the broiler - turning so that they brown evenly. Drain off fat. Mix remaining ingredients in a small bowl. Pour over the browned spareribs. Bake, covered, at 350°F for 1 - 1 1/2 hours.

Spaghetti Sauce

4 tbsps. cooking oil
2 lbs. hamburger
1 large can tomato juice
1 pkg. El Ma-Mia mix
1 cup chopped celery
1/4 cup grated carrot
1 large can tomatoes, cut up
1/2 cup chopped red pepper
2 cups coarsely chopped onion

1 large can tomato paste
1 large can tomato sauce
1 tsp. chilies
1 tsp. Italian seasoning
salt & pepper
1/2 tsp. basil
1 can mushrooms

Brown the hamburger in the oil, making sure to brown well for flavour. Add the remaining ingredients - except the can of mushrooms. Cook over low heat for about 1 1/2 hours. After this, add the mushrooms.

Swiss Steak & Tomatoes

2 lbs. round steak
1/3 cup flour
1 1/2 tbsps. salt
1/4 tsp. pepper
3 tbsps. cooking oil
2 medium-sized onions, coarsely chopped

1 - 14 oz. can tomatoes, cut up
1 green pepper, cut into strips
1/4 tsp. garlic powder.
1/2 cup apple juice
4 tbsps. red wine vinegar
3 OXO beef bouillon cubes
2 1/2 cups boiling water

Cut steak into serving-sized pieces. Mix flour, salt & pepper together. Coat the steaks evenly with the flour and seasonings. Brown in a hot frying pan in the cooking oil. Place browned steaks in a roasting pan.

Sauté the onion pieces until tender. Add to meat, along with the tomatoes, green pepper, garlic powder, apple juice and the vinegar.

Dissolve the bouillon cubes in the boiling water. Pour over the meat, stirring lightly.

Cover and bake at 350°F for 1 1/2 hours or until tender. Serves 6.

Steak Diane

3 lbs. tenderloin beef
2 tbsps. margarine
pinch of salt & pepper
4 cups fresh mushrooms, sliced

1/4 cup margarine
1/2 cup water
3 tbsps. warmed brandy

Cut beef into 1/2" thick slices. Pound the slices into 1/4" thickness. Melt the 2 tbsps. of margarine in a frying pan. (NOTE: Butter browns too quickly.) Add the meat and brown. Sprinkle with salt & pepper.

In another frying pan, sauté the mushrooms in the 1/4 cup of margarine. Remove from heat and stir in the water. Pour the warmed brandy over the meat and ignite.

When the flame dies down, place the meat on a platter. Spoon the mushrooms and liquid over top.

Serve with your favorite vegetables, potatoes and/or rice. Serves 6.



LEAN PORK CUTS

The leanest cuts of pork are loin and tenderloin. Both cuts are from the upper part of the carcass where the proportion of fat to lean is relatively low.

Pastries



Fernand H. Cyr Assurances Inc.
Insurance Broker



**Best of Luck
with
the recipes!**

Laverniere
Magdalen Islands
986 - 2045

Over 25 years at your service

Representative for
LE GROUPE LA LAURENTIENNE

Health is "a basic and dynamic force in our daily lives, influenced by our circumstances, our beliefs, our culture and our social, economic and physical environments".
(Health & Welfare Canada, 1986)



C. L. S. C. des Iles

Pointe de services de l'est, Old Harry 985 - 2777

Point de services de l'île d'Entrée, Entry Island 986 - 4299

Head Office in Cap-aux-Meules 986 - 5323

After hours, in the case of an emergency 986 - 2121

Krispie Squares

1/2 cup butter
1/2 cup white sugar
2 eggs
1 square semisweet chocolate, melted

1 tsp. vanilla
2/3 cups flour
1/4 tsp. baking powder
1/4 tsp. salt
1/2 cup nuts

Cream butter and sugar together. Add eggs and beat well. Add remaining ingredients. Spread in a greased and floured 8" x 8" pan.

Bake at 350°F for 15 - 20 minutes.
Sprinkle 1 bag of white mini marshmallows over top. Return to the oven for another 5 minutes or until melted. Cool completely.

In a saucepan, melt together:

3/4 cups peanut butter
1 square semisweet chocolate

1 tbsp. butter
1 1/2 cups Rice Krispies

Remove from heat. Add Rice Krispies. Mix together until well coated.

Spread mixture carefully over the marshmallows. Chill.

No-Bake Chocolate Brownies

3 cups graham cracker crumbs
1 cup chopped walnuts
1/2 cup icing sugar
2 cups semisweet chocolate chips

3/4 cups canned milk
1 tsp. vanilla
2 tbsps. margarine

Combine crumbs, walnuts and icing sugar. Stirring constantly until smooth, melt 1 cup of the chocolate chips with the milk over low heat. Add vanilla. Stir in crumb mixture until well blended.

Press firmly into a 9" x 9" pan. Melt remaining chips with margarine over hot water. Spread evenly over mixture. Chill before cutting into squares.

Coconut Feather Squares

1/4 cup butter
1/2 cup white sugar
3 egg yolks
1 tsp. vanilla
1/3 cup milk
1 tsp. cornstarch

1 tsp. baking powder
1 cup flour
1/4 tsp. salt
3 egg whites
1/2 tsp. cream of tartar
1/2 cup white sugar

Cream together the butter, sugar, egg yolks, and vanilla. Add the dry ingredients with the milk.

Spread in a greased and floured 7" x 11" pan. Bake at 350°F for 20 - 25 minutes. Remove from oven and spread with either strawberry or raspberry jam.

Beat the 3 egg whites and cream of tartar stiff. Add the white sugar. Spread meringue over the jam filling. Sprinkle with coconut. Return to the oven just until the meringue is golden browned. Cut into squares while still warm.

Butterscotch Rolls

1/2 cup soft butter
1 cup brown sugar
2 cups flour
3/4 cups plus 2 tbsps. milk

3 tps. salt
4 tbsps. shortening
3 tps. baking powder

Cream together the butter and brown sugar. Place 1 tbsp. of this mixture in the bottom of the muffin tins.

Combine flour, milk, salt, shortening and baking powder to form a smooth dough.

Roll the dough out and spread with remaining butter and sugar mixture. Roll and slice. Place a slice in each muffin cup.

Bake at 450°F for 15 - 20 minutes.

Cinnamon Rolls (Correction on Page 16)

4 cups flour
8 tps. baking powder
1/2 tsp. salt
1/2 cup white sugar

2/3 cups shortening
1 1/4 cups milk
1 egg

Combine ingredients and mix as you would bread dough. Roll out the dough to about 1/4" thickness. Spread with butter then spread generously with brown sugar. Sprinkle on a good amount of cinnamon. Turn dough together, as you would a jelly roll.

Cut into slices 1/2" in thickness. Bake on a cookie sheet at 425 F for 10 - 12 minutes.

Butterscotch Mallow Squares

3 cups white mini marshmallows
1 cup butterscotch chips
1/4 cup peanut butter

1/4 cup margarine
2 tbsps. milk

Place the marshmallows evenly in a greased 8" x 8" pan. Combine in a small saucepan the remaining ingredients. Stirring at all times, cook over low heat until melted and smooth.

Pour mixture over the marshmallows. Spread until marshmallows are evenly coated.

Tea Biscuits

4 cups flour
8 tps. baking powder
1/2 tsp. salt

2/3 cups shortening
1 cup water OR milk

Cut flour, baking powder, salt and shortening together. Mix in enough of the water or milk to make a soft dough. More or less of the liquid may be used as you prefer.

Flatten dough out to a 1/2" thickness. Cut dough with biscuit cutter. Place biscuits close together in a pan.

Bake at 375°F until golden.

Drop Cookies

1 1/3 cups shortening
2 cups brown sugar
4 eggs, well beaten
4 tbsps. milk
1 tsp. vanilla
3 1/2 - 4 cups flour

2 tps. baking powder
1/2 tsp. baking soda
pinch of salt
1 1/2 cups raisins, nuts
OR any mixed fruits

Cream together the shortening and brown sugar. Beat together the eggs and milk. Add to creamed mixture, along with the vanilla. Cream until fluffy.

Sift together the dry ingredients. Add to creamed mixture and combine well. Add fruit.

Drop by teaspoonfuls onto greased cookie sheets. Bake at 375°F for 8 - 10 minutes.

Shortbread Cookies

5 cups flour
1 1/2 cups butter
1 1/2 cups shortening
pinch of salt
1 cup flour

1/2 cup milk
2 egg yolks
1/2 tsp. lemon extract
1/2 tsp. almond extract

Cream together until well blended, the first 4 ingredients. Cream together for at least 10 minutes.

Add the additional flour, milk, egg yolks, lemon and almond extracts. More milk may be used, if needed. Do not overmix.

Spoon the cookie batter into a cake decorator's bag OR drop by teaspoonfuls onto a cookie sheet.

Garnish with cherry pieces or chopped nuts on top OR bake plain and ice, when cooled.

Bake at 350°F until lightly browned.

Rum Balls

3 pkgs. semisweet chocolate chips
1 can sweetened condensed milk
1/2 cup dark rum
1/2 tsp. almond extract

In a heavy saucepan, melt the chocolate chips and the condensed milk. Remove from heat.

Stir in the rum and almond extract. Chill for 2 hours.

Shape into small balls. Roll in any of the following: flaked coconut, toasted coconut, colored coconut, finely chopped almonds or other nut.

Store in a covered dish after they have been chilled.

Molasses Cookies

1/2 cup white sugar
1 cup shortening
1 egg
1 cup molasses
1/2 cup milk
4 cups flour

1 tsp. ginger
1 tsp. allspice
1 tsp. cinnamon
2 tps. baking soda
1/2 tsp. salt

Cream together the sugar, shortening, egg, molasses and milk. Sift together and add the dry ingredients.

Roll out dough on a lightly floured surface. The dough may be rolled thick or thin, as you prefer. Rolled thinner, means a crispier cookie.

Cut with a cookie cutter.

Bake at 400°F for about 10 minutes.

Banana Pineapple Ring

1 cup crushed pineapple
2 large, ripe bananas
1 1/2 cups cooking oil
4 eggs

pinch of salt
2 1/2 cups flour
2 cups white sugar
1 tsp. baking soda

Mix the pineapple, bananas and oil together until the bananas are broken. Add eggs, beating well after the addition. Add the remaining ingredients.

Pour into a 10" round, greased and floured cake pan. Bake at 350°F until a wooden toothpick inserted in the center comes out clean.

Cherry Balls

1/2 cup butter
1 tsp. vanilla
1 1/2 cups icing sugar

1 1/2 cups coconut
maraschino cherry halves

Combine all ingredients together well except the cherries. Take the cherry halves and shape a bit of the mixture around each.

Roll each ball in graham cracker crumbs OR desiccated coconut. Chill.



Double Brownies

2 eggs	1/2 cup margarine
1 cup white sugar	1 1/2 cups brown sugar, packed
3/4 cups flour	2 eggs
1/2 cup chopped nuts	2 tsps. vanilla
pinch of salt	1 1/2 cups flour
1/4 cup cocoa	1/4 tsp. salt
1/2 cup margarine	1/2 cup chopped nuts

The first 7 ingredients of this recipe belong to the chocolate batter of the Double Brownies.

Beat the first 2 eggs until foamy. Add the white sugar, flour, nuts and salt. Melt the cocoa and margarine together over low heat. Add to the batter and blend well.

Spread this batter into a greased 9" x 13" pan. Set aside.

In a clean bowl, cream the margarine and brown sugar together. Add eggs and vanilla. Sift together the flour and salt. Add to creamed mixture, along with the chopped nuts. Spoon this batter over the chocolate layer in blocks. Spread the blocks together, as best as you can.

Bake at 350°F for 30 minutes OR until brownies begin to separate from the edge of the pan.

Cool and ice with the following recipe for icing:

1/4 cup margarine	3 tsps. milk
1/2 cup brown sugar	1 1/2 cups icing sugar

In a saucepan, bring margarine, sugar and milk to a boil. Boil for 2 minutes. Remove from heat and add the icing sugar. Beat until smooth. Spread over the squares.

Cool and cut into squares.

Almond Date Squares

1 1/2 cups dates	1 1/2 cups flour
2/3 cups hot water	1 tsp. baking powder
3 tsps. brown sugar	1 tsp. vanilla
1 tsp. lemon juice	
1/2 cup margarine	2 egg whites
1/2 cup white sugar	1 cup brown sugar, packed
2 egg yolks	1/2 cup slivered almonds

Stew the dates, hot water and brown sugar together over low heat until soft and can be mashed with a fork. Add the lemon juice, when cooked.

Crumble together the margarine, white sugar, egg yolks, baking powder and vanilla. Press crumbs into a greased 9" x 11" pan. Carefully spread the date filling on top.

In a clean bowl, beat egg whites until fluffy and just begin to turn white. Add brown sugar and continue beating until stiff. Spread meringue over the date filling. Sprinkle with slivered almonds.

Bake at 350°F for about 30 minutes. Cool. Cover and store overnight - this gives the meringue a chance to soften.

Cream Cheese Brownies

1 - 4 oz. pkg. cream cheese	1 cup white sugar
1 egg	3/4 cups flour
1/2 cup white sugar	1/2 cup nuts
2 tsps. flour	pinch of salt
1/2 cup maraschino cherries, cut up and well drained	1/4 cup cocoa
2 eggs	1/2 cup margarine

Beat the cream cheese together with the egg. Blend in sugar and flour. Stir in the cherry pieces.

Set aside.

Beat the 2 eggs until frothy. Add sugar, flour, nuts and salt.

Stirring constantly, melt the margarine together with the cocoa. Add chocolate mixture to the creamed mixture.

Spread half of the brownie batter in a greased 8" x 8" pan. Carefully spread cream cheese filling over the batter. Cover completely with the remaining brownie batter.

Bake at 350°F for 20 - 30 minutes.

Cool completely.

Beat together until smooth and spread cooled brownies with the following icing:

1 1/3 cups icing sugar	3 tsps. margarine
1/3 cup cocoa	1 1/2 tsps. hot water

Buttermallow Squares

1/3 cup butter	
1 cup brown sugar, lightly packed	
1 egg	
1 tsp. vanilla	1/4 cup butter
3/4 cups flour	1/2 cup brown sugar
1 tsp. baking powder	2 tsps. milk
1/4 tsp. salt	1 cup icing sugar
1/2 cup chopped pecans	
2 1/2 cups mini marshmallows	pecan halves

For the base of the squares, melt the 1/3 cup of butter in a large saucepan. Cream in the brown sugar, egg and vanilla. Sift together the flour, baking powder and salt. Add to the creamed mixture, along with the chopped pecans. Spread mixture over the bottom of a greased 8" x 8" pan.

Bake at 350°F for 20 - 30 minutes. Remove from the oven and scatter the mini marshmallows over the top. Press gently to flatten. Return to the oven for 2 minutes to melt.

To make the topping, melt the 1/4 cup of butter in a saucepan. Add sugar and simmer over low heat, stirring constantly for 2 minutes. Add milk. Stir until it comes to a boil. Remove from heat. Add icing sugar. Beat until smooth. If the mixture becomes too thick, just add a few drops of milk. Spread quickly over the melted marshmallows. Sprinkle the pecan halves over the top.

Cool before cutting. This recipe freezes very well!

Rhubarb Muffins

1 1/4 cups brown sugar	1 tsp. baking soda
1/2 cup cooking oil	1 tsp. baking powder
1 egg	1/2 tsp. salt
2 tsps. vanilla	
1 cup sour milk	2 tsps. melted butter
1 1/2 cups diced, raw rhubarb	1/2 cup white sugar
1/2 cup chopped nuts	1 tsp. cinnamon
2 1/2 cups flour	

Beat together the sugar, oil, egg, vanilla and sour milk. Stir in rhubarb and chopped nuts.

Sift together the dry ingredients. Stir together with the wet mixture until well blended. Fill muffin tins 3/4 full.

Combine the melted butter, sugar and cinnamon. Sprinkle this mixture over the unbaked muffins.

Bake at 400°F for 20 - 25 minutes.

Maple Oatmeal Muffins

1 3/4 cups flour	3/4 cups rolled oats
3/4 cups white sugar	1 egg, beaten
1 tsp. baking powder	1 cup undiluted 2% canned milk
1/2 tsp. salt	1/2 tsp. maple extract
1/4 cup butter	chopped nuts

Combine flour, sugar, baking powder and salt in a large bowl. Cut in the butter until mixture resembles coarse crumbs. Stir in rolled oats.

Add the egg, milk and maple extract. Stirring just until moistened. Fill greased muffin tins 3/4 full. Sprinkle with chopped nuts.

Bake at 400°F for 20 - 25 minutes.

Blueberry Muffins

1 3/4 cups flour	3/4 cups milk
1/3 cup white sugar	1/3 cup cooking oil
3 tsps. baking powder	1 egg
3/4 tsps. salt	1 cup blueberries

Sift the dry ingredients into a bowl.

Combine the milk, oil and egg in a small bowl. Beat together for five minutes. Add this to the dry ingredients all at once.

Stir together just until dry ingredients are moistened. Gently fold in berries. Fill well-greased or paper-lined muffin tins 2/3 full.

Bake at 400°F for 20 - 25 minutes.

Cranberry-Walnut Muffins

2 cups flour	2 eggs
3/4 cups white sugar	1 cup milk
1 tsp. baking powder	1/4 cup melted margarine
1/2 tsp. baking soda	1 tsp. vanilla
1/2 tsp. salt	
1/2 cup chopped walnuts	
1 1/2 cups fresh or frozen cranberries, chopped	

Combine flour, sugar, baking powder, baking soda, salt, cranberries and walnuts together in a mixing bowl.

Beat the eggs, milk and vanilla together. Add to the dry ingredients, all at once, stirring until moistened.

NOTE: Do not over mix - it will cause muffins to be tough! Fill muffin tins 3/4 full.

Bake at 375°F for 20 - 25 minutes, or until muffins spring back when lightly touched.

Remove from tins and cool on racks. Makes 1 dozen muffins. Reheat, if desired, by wrapping in aluminum foil and warming 10 minutes in a 400°F oven.

Oat Bran Muffins

2 cups boiling water	3 cups white sugar
2 cups natural bran	4 eggs
5 cups flour	4 cups buttermilk
5 tsps. baking soda	4 cups rolled oats
1 tsp. salt	2 cups raisins
1 cup shortening	

Pour the boiling water over the bran. Let stand.

Combine the flour, baking soda and salt in a large bowl. Add shortening, sugar, eggs, buttermilk and the bran and water mixture. Mix well. Fold in oats and raisins.

Fill well greased muffin tins 3/4 full.

Bake at 375°F for 15 - 20 minutes.

Loosen edges and turn out onto wire racks.

Keep any unused muffin batter in the refrigerator for up to 2 months. To bake, use directly from the refrigerator. Bake at 375° for 20 - 25 minutes.

This recipe makes 5 dozen large muffins.

For fast and easy clean up, use paper muffin cups.



Lemon Bread

1 cup white sugar	1 1/2 cups flour
1/3 cup shortening	grated rind of 1 lemon
2 eggs, beaten	pinch of salt
1/2 cup milk	1/4 cup white sugar
1 tsp. baking powder	juice of 1 lemon

Blend together the cup of white sugar and shortening. Add eggs. Beat until light and fluffy. Add milk and the dry ingredients alternately.

Bake at 350°F for 1 hour.
Drizzle cake with a mixture of the 1/4 cup of white sugar and the lemon juice, while still warm.

Apple Loaf

1/2 cup shortening	1 tsp. baking powder
2/3 cups white sugar	1 tsp. baking soda
2 eggs, beaten	1 tsp. cinnamon
1 cup grated apple	1/2 tsp. salt
1 tsp. vanilla	1/4 tsp. nutmeg
2 cups flour	1/4 cup nuts

Cream together the shortening and sugar. Blend in the beaten eggs, apple and vanilla. Stir in dry ingredients, which have been sifted together. Add nuts. Pour into a greased and floured loaf pan.

Bake at 350°F for 50 - 60 minutes.

Date Squares

1 pkg. dates	1/2 tsp. salt
1 cup brown sugar	1 1/2 cups rolled oats
1 cup hot water	1 cup brown sugar
1 1/2 cups flour	1/2 cup margarine
1/2 tsp. baking soda	

Stew the dates, brown sugar and water together over low heat until soft and can be mashed with a fork.

In a bowl, sift together the dry ingredients. Add the rolled oats, brown sugar and margarine. Crumble together. Blend these ingredients well until mixture resembles coarse crumbs. Press half of this mixture into a greased 9" x 11" pan. Spread evenly with the mashed date filling. Sprinkle the remaining crumbs over the entire filling. Press lightly.

Bake at 375°F for about 25 minutes.

Cinnamon Loaf

1/4 cup shortening	1 tsp. baking powder
1 cup white sugar	1/2 tsp. baking soda
2 eggs	1 cup sour milk
2 tsps. vanilla	
2 cups flour	2 tbsps. cinnamon
1/4 tsp. salt	5 tbsps. brown sugar

Cream together the shortening and sugar. Add eggs and vanilla. Sift together dry ingredients. Add alternately with sour milk.

Combine the cinnamon and brown sugar. Set aside. Spoon half of the batter into a greased and floured loaf pan. Sprinkle the cinnamon mixture over the batter. Spoon the remaining batter into the loaf pan.

Crisscross the top with a knife.

Bake at 350°F for 1 hour.

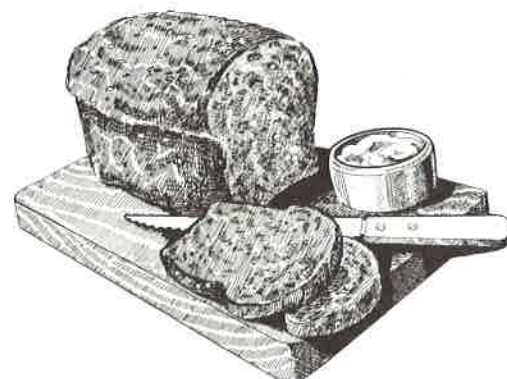
Toffee Tarts

1 dozen baked tart shells
1/2 cup butter
1/2 cup brown sugar, packed
1/2 can sweetened condensed milk

Combine in a saucepan, all ingredients. Stirring at all times, bring to a boil. Boil for 5 minutes. Remove from heat and beat for 1 minute.

Spoon mixture equally into tart shells. Top with a sprinkle of a few chocolate chips or a chocolate wafer.

Cool and serve.



Butterscotch "Oh Henry" Squares

3/4 cups margarine	1/2 cup milk
2/3 cups brown sugar	1 tsp. vanilla
1 1/4 cups graham cracker crumbs	

In a large saucepan, over medium heat, combine margarine, sugar, milk and vanilla. Bring to a boil and simmer for about 5 minutes. Remove from heat and add the crumbs.

Line the entire bottom of a buttered 7" x 11" pan with whole graham crackers. Pour the filling over top of the crackers and cover entirely with more graham crackers.

Cool and ice with the following recipe for icing:

1 1/2 cups icing sugar	1 1/2 tbsps. water OR milk
3 tbsps. margarine	1/2 tsp. vanilla

Beat ingredients until smooth and creamy. Add more liquid, if required. Spread over cooled squares.

NOTE: To make a chocolate filling for these squares, add 1/2 - 1/3 cup of chocolate chips to the hot filling mixture.

For the icing, decrease icing sugar to 1 1/4 cups. Add 1/4 cup of cocoa.

Chocolate Macaroon Bars

4 squares unsweetened chocolate	
1 cup golden flavour Crisco shortening	
2 cups white sugar	
1/4 tsp. salt	1 can sweetened condensed milk
1 tsp. vanilla	3/4 tsps. almond extract
3 eggs	
1 cup flour	1 cup chocolate chips
3 cups coconut	1 cup sliced almonds

Stirring until smooth, melt chocolate squares with the shortening over low heat. Remove from heat and add sugar, salt, vanilla and eggs. Blend together well. Add the flour, stirring until smooth.

Spread half of this mixture over the bottom of a greased 13" x 9" pan.

In a bowl, combine the coconut, condensed milk and almond extract. Spread this mixture over the base mixture.

Carefully cover this filling with the remaining half of the chocolate mixture.

Bake at 350°F for 35 - 40 minutes. Remove from oven and sprinkle with the chocolate chips. Let stand for 1 minute to soften. Spread chocolate to evenly cover. Sprinkle with the sliced almonds. Press lightly. Chill before cutting into bars.

This recipe freezes very well!

Brownies

1/2 cup soft margarine	1 cup chopped nuts
1 1/2 cups brown sugar	4 tbsps. cocoa
1 tsp. vanilla	1 egg, slightly beaten
1 tsp. salt	1/2 tsp. baking soda
1/2 cup milk	1/2 cup hot water
1 1/2 cups flour	

Cream margarine, sugar, vanilla and salt together in a mixing bowl. Add milk and flour alternately. Add nuts and cocoa.

Combine the egg with the baking soda and hot water. Add to the mixing bowl mixture.

Bake at 325°F in a greased 10" x 12" pan for 20 minutes.

Chocolate Butter Squares

1 small bag chocolate chips
1 small bag butterscotch chips
1/2 cup peanut butter
3 tbsps. butter
1 tbsp. vanilla
1 bag colored mini marshmallows

In a double boiler, melt the first 4 ingredients over low heat. Remove from heat. Add the vanilla and mini marshmallows. Pour mixture into a buttered 8" x 8" pan.

Cool before cutting into squares.

Toffee Bars

2/3 cups butter
1/4 cup white sugar
1 1/4 cups flour
3/4 cups butter
3/4 cups brown sugar, packed
3/4 cups sweetened condensed milk
1 pkg. of semisweet chocolate chips
2 tbsps. butter

Crumble together the first 3 ingredients. Press into an ungreased 9" x 9" pan.

Bake at 350°F for 20 minutes.

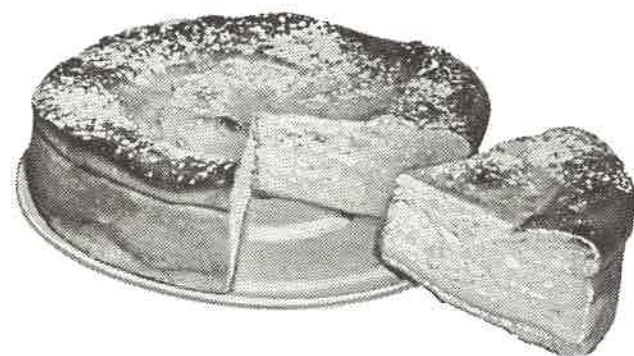
Combine the butter, brown sugar and milk in a saucepan. Bring to a boil. Boil for 5 minutes. Remove from heat and beat for 1 minute. Pour over the crust.

Melt the chocolate chips with the butter. Carefully spread chocolate mixture over top.

Cool and cut into squares.

Measuring Small Quantities of Ingredients - Use measuring spoons for correct measurement. For dry ingredients, fill the spoon and level off with a metal spatula. Precise measurements are essential for successful baking.

Desserts



*Wishing much
success with the
cookbook!*

*Congratulations
from*



Isle of Beauty Salon
Paula Clarke, Proprietress

Grosse Ile
Magdalen Islands
985 - 2541

**BEST WISHES FOR THE SUCCESS
OF THE COOKBOOK ***
&
GOOD LUCK WITH THE RECIPES!

Carla's Grocery

GROCERIES - MEAT - BEER & WINE
FRUIT & VEGETABLES
FROZEN FOODS - NEWSPAPERS

Grosse Ile Magdalen Islands 985 - 2948

Strawberry Layer Gâteau

PLAIN CAKE:

3 eggs
1/4 cup plus 2 tbsps.
white sugar
1/2 cup flour
1/2 tsp. baking powder

CHOCOLATE CAKE:

3 eggs
1/4 cup plus 2 tbsps.
white sugar
1/2 cup flour
1/2 tsp. baking powder
2 tbsps. cocoa

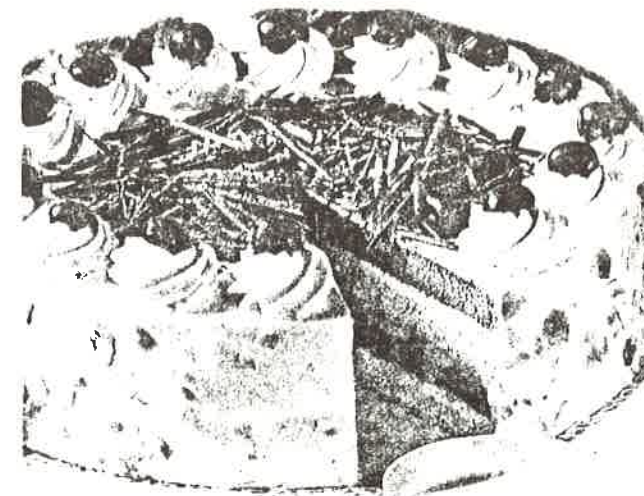
Prepare the plain and chocolate sponge cake batters as you would the Beaten Sponge Cake recipe.

Bake in 2 - 8" greased and floured pans for 30 - 40 minutes. Cut each cooled cake horizontally into 2 layers.

Filling & Decoration

scant 1 cup strawberries
1 envelope unflavoured gelatine
3 tbsps. water
2 1/2 cups whipping cream
scant 1/2 cup powdered sugar, sifted
16 candied cherries
2 ozs. chocolate curls
additional powdered sugar
1/4 cup toasted, sliced almonds

Purée strawberries in a blender and place in a medium bowl. Dissolve gelatine in water over low heat; cool. Whip cream; fold in powdered sugar. Fold in a third of the whipped cream mixture and gelatine into the strawberry purée. Spread some of the remaining cream mixture over both the plain cake layers; put a chocolate layer on top of each. Join pairs of layers with strawberry cream. Cover cake with two-thirds of the remaining cream. Decorate the cake with piped rosettes of cream. Add cherries and chocolate curls. Sift powdered sugar over chocolate. Press almonds onto the sides of the cake.



Christmas Night Gâteau

1 Beaten Sponge Cake, prepared and cut into 3 layers.

Filling & Topping

a generous 1/4 cup cocoa	3 tbsps. water
1 tbsp. boiling water	2 1/2 cups whipping cream
2 tbsps. rum	2/3 cups white sugar
1/4 cup cranberry jelly	
1 envelope unflavoured gelatine	

Combine the cocoa, boiling water and rum in a medium bowl; cool. Warm cranberry jelly; cool slightly. Dissolve gelatine in 3 tbsps. water over low heat. Whip cream with the sugar until stiff. Mix a fourth of the whipped cream mixture with cooled cocoa mixture.

Spread chocolate cream thickly on 1 cake layer; place second layer on top.

Mix cranberry jelly with dissolved gelatine. Stir into a third of the remaining whipped cream mixture. Cover second layer with jam and cream mixture; top with the last cake layer.

Use about two-thirds of the remaining whipped cream mixture to cover cake. Place the rest in a pastry bag fitted with a fluted nozzle; pipe 16 rosettes around the top the cake.

Decoration

4 ozs. semisweet chocolate	8 candied cherries
1/4 cup toasted, sliced almonds	1 tsp. powdered sugar

Melt half of the chocolate in a double boiler over low heat. Spread thinly over waxed paper or foil. When chocolate has set, dip a small star-shaped cutter into hot water and cut out 16 stars from the chocolate. Place a chocolate star and a halved candied cherry into each rosette.

Coarsely grate the remaining chocolate and sprinkle over center of the cake. Sift powdered sugar lightly over the chocolate. Decorate the sides of the cake with almonds.



Cocoa-Nut Meringue Cheesecake

- 1 - 7 oz. pkg. flaked coconut, toasted
- 1/4 cup chopped pecans
- 3 tbsps. melted margarine
- 2 - 8 oz. pkgs. cream cheese, softened
- 1/3 cup white sugar
- 3 tbsps. cocoa
- 2 tbsps. cold water
- 1 tsp. vanilla
- 3 eggs, separated
- dash of salt
- 1 - 7 oz. jar marshmallow creme
- 1/2 cup chopped pecans

Combine coconut, pecans and melted margarine; press onto the bottom of a 9" springform pan.

Combine cream cheese, sugar, cocoa and vanilla, mixing at medium speed with an electric mixer until well blended. Blend in egg yolks; pour over the crust.

Bake at 350°F for 30 minutes. Loosen cake from the rim of the pan; cool before removing rim of pan.

Beat egg whites and salt until foamy; gradually add marshmallow creme, beating until stiff peaks form. Sprinkle pecans on cheesecake to within 1/2" of the outer edge. Carefully spread marshmallow creme mixture over top of cheesecake to seal.

Bake at 350°F for 15 minutes. Cool.
Makes 10 - 12 servings.

Boston Cream Cheesecake

- 1 - 9 oz. pkg. yellow cake mix
- 2 - 8 oz. pkgs. cream cheese, softened
- 1/2 cup white sugar
- 1 tsp. vanilla
- 2 eggs
- 1/3 cup sour cream
- 2 tbsps. cold water
- 2 - 1 oz. squares unsweetened chocolate
- 3 tbsps. margarine
- 1 cup powdered sugar
- 1 tsp. vanilla

Grease the bottom of a 9" springform pan. Prepare cake mix as directed on package; pour batter evenly into the springform pan.

Bake at 350°F for 20 minutes.

Combine the cream cheese, sugar and vanilla, mixing at medium speed with an electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream; pour over cake layer.

Bake at 350°F for 35 minutes. Loosen cake from the rim of the pan; cool before removing rim of pan.

Bring the water to a boil; remove from heat. Melt the chocolate with the margarine over low heat, stirring until smooth. Remove from heat. Add water and remaining ingredients; mix well. Spread over cheesecake. Chill for several hours. Garnish with strawberries, if desired.

Makes 10 - 12 servings.

Lattice Cherry Cheesecake

- 1 - 20 oz. pkg. Pillsbury's Best Refrigerated Sugar Cookie Mix
- 2 - 8 oz. pkgs. cream cheese, softened
- 1 cup sour cream
- 3/4 cups white sugar
- 1/4 tsp. almond extract
- 3 eggs
- 1 - 21 oz. can cherry pie filling

Slice dough into 1/8" slices. Arrange the slices, slightly overlapping, on the bottom and sides of a greased 9" springform pan. With lightly floured fingers, seal the edges to form a crust.

Combine the cream cheese, sour cream, sugar and almond extract, mixing at medium speed with an electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Reserve 1/4 cup of the batter; chill. Pour remaining batter over the crust.

Bake at 350°F for 1 hour and 10 minutes. Remove from the oven. Increase temperature to 450°F. Spoon pie filling over cheesecake. Spoon reserved batter over pie filling in criss-cross pattern to form a lattice design.

Bake at 450°F for 10 minutes.

Loosen cake from the rim of the pan; cool before removing rim of pan. Chill.

Makes 10 - 12 servings.

VARIATION: Substitute 13" x 9" baking pan for the 9" springform pan. Prepare the recipe as directed except for baking.

Bake at 350°F for 40 minutes. Increase oven temperature to 450°F and continue as directed.

Black Forest Cheesecake Delight

- 1 cup chocolate wafer crumbs
- 3 tbsps. melted margarine
- 2 - 8 oz. pkgs. cream cheese, softened
- 2/3 cups white sugar
- 2 eggs
- 1 - 6 oz. pkg. semisweet chocolate chips, melted
- 1/4 tsp. almond extract
- 1 - 21 oz. can cherry pie filling
- frozen whipped topping, thawed

Combine the crumbs with the melted margarine; press onto the bottom of a 9" springform pan.

Bake at 350°F for 10 minutes.

Combine the cream cheese with the sugar, mixing at medium speed with an electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and almond extract; pour over the crust.

Bake at 350°F for 45 minutes. Loosen cake from the rim of the pan; cool before removing rim of pan. Chill.

Top the cheesecake with the pie filling and whipped topping just before serving.

Makes 10 - 12 servings.

Pineapple Cream Gâteau

- 6 eggs, separated
- 3/4 cups white sugar
- 1 cup flour
- 1 tsp. baking powder
- scant 1/2 cup cocoa
- 1/2 cup ground almonds
- 4 tbsps. butter

Grease a 10" springform cake pan. Preheat oven to 375°F. Put egg yolks and a third of the sugar into a large bowl. Beat until thick and creamy, 5 - 10 minutes with an electric mixer. Beat egg whites until stiff. Gradually add remaining sugar and fold in well.

Sift flour with baking powder and cocoa. Mix in ground almonds. Fold egg white mixture into egg yolk mixture. Carefully fold in flour mixture. Melt butter; cool slightly. Stir butter into batter. Turn into a greased pan.

Bake 35 - 45 minutes or until a wooden toothpick inserted in center comes out clean. Cool a few minutes in the pan. Turn out onto a rack to cool completely.

Filling & Topping

- 1/4 cup cornstarch
- 2/3 cups plus 1 tbsp. white sugar
- 2 cups plus 2 tbsps. milk
- 1 cup plus 2 tbsps. butter
- 1 tbsp. rum
- 7 slices canned pineapple
- 3/4 cups toasted, sliced almonds
- 7 candied cherries, halved

Blend cornstarch and sugar with a little milk in a medium bowl. Heat remaining milk in a medium saucepan. Stir hot milk into cornstarch mixture. Return to saucepan and bring to a boil, stirring constantly. Cook a few minutes until thickened. Return mixture to a bowl and cool, stirring frequently. Beat butter and rum in a medium bowl until pale and creamy. Gradually add butter mixture to cooled cornstarch sauce, beating well after each addition.

Cut cooled cake horizontally into 3 layers. Cut pineapple slices into small cubes and reserve 14 of the cubes for decoration.

Spread the bottom cake layer with some of the butter cream. Arrange pineapple cubes on top and cover with a little more butter cream.

Place second layer on top; spread with butter cream and top with the third cake layer. Spread top and sides of the cake thinly with the butter cream. Put remaining butter cream into a pastry bag fitted with a fluted nozzle. Cover gâteau with almonds. Pipe 14 rosettes of butter cream around the top of gâteau. Place a pineapple cube and a halved candied cherry on each rosette.

Cheesecake Cupcakes

- 2 - 3 oz. pkgs. cream cheese, softened
- 1/4 cup white sugar
- 1 egg
- 1/8 tsp. salt
- 1 cup semisweet chocolate chips, divided*
- 1/2 cup semisweet chocolate chips (Reserved from 1 cup*)
- 1 1/2 cups flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 cup white sugar
- 1/3 cup vegetable oil
- 1 egg
- 1 tsp. vanilla
- 1 cup water
- confectioners' sugar

FILLING: In a medium bowl, combine cream cheese, sugar, egg and salt; beat until creamy.

Stir in 1/2 cup of the semisweet chocolate chips. Set aside.

CAKE: Preheat the oven to 350°F.

Melt over hot water (not boiling), the remaining 1/2 cup of semisweet chocolate chips; stir until smooth. Remove from heat; set aside.

In a small bowl, combine flour, baking soda and salt; set aside.

In a large bowl, combine the sugar, vegetable oil, egg and vanilla; beat well. Stir in melted chocolate. Gradually beat in flour mixture, alternately with water.

Spoon 1/2 of the batter into 16 paper-lined cupcake pans. Spoon 1 slightly rounded tablespoon of the filling over batter. Spoon remaining batter over the filling.

Bake at 350°F for 23 - 25 minutes. Cool 5 minutes; remove from pans. Cool completely on wire racks. Sprinkle with confectioners' sugar.

Makes 16 cupcakes.



Easy Steamed Christmas Puddings

1 1/2 cups vanilla wafer crumbs
1/2 cup flour
1/2 tsp. baking soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 cup chopped, blanched almonds
1/2 cup chopped, drained maraschino cherries

1/4 tsp. salt
1/4 cup shortening
1/2 white sugar
1 egg
2/3 cups milk

Stir together wafer crumbs, flour, baking soda, cinnamon, nutmeg and salt. Cream shortening; beat in sugar. Beat in egg. Add dry ingredients to creamed mixture alternately with milk, combining lightly after each addition. Stir in almonds and cherries. Spoon into 6 greased 6 - oz. custard cups; cover with foil. Pour water into an electric frying pan to a depth of 3/4". Bring to a boil. Place custard cups in frying pan.

Cover and steam puddings on a very low heat setting of 250°F for 45 - 50 minutes. Remove from water; let stand 10 minutes. Unmold and serve with Custard Sauce.

Makes 6 servings.

Custard Sauce

1 1/2 cups milk
3 eggs

1/3 cup white sugar
1/2 tsp. vanilla

Scald milk. Beat eggs until light; beat in sugar. Gradually stir hot milk into eggs. Cook over medium heat, stirring constantly, until mixture will coat a metal spoon. Do not boil! Add vanilla. Cover surface with plastic wrap; cool.

Makes 2 cups.

Rocky Road Cheesecake

1 cup chocolate wafer crumbs
3 tbsps. melted margarine
1 envelope unflavored gelatine
1/4 cup cold water
2 - 8 oz. containers of soft cream cheese
3/4 cups white sugar
1/3 cup cocoa
1/2 tsp. vanilla
2 cups miniature marshmallows
1 cup whipping cream, whipped
1/2 cup chopped nuts

Combine the crumbs with the melted margarine; press onto the bottom of a 9" springform pan.

Bake at 350°F for 10 minutes. Cool.

Soften the gelatine in the water; stir over low heat until dissolved.

Combine cream cheese, sugar, cocoa and vanilla, mixing at medium speed with an electric mixer until well blended. Gradually add gelatine mixture, mixing until well blended. Fold in the remaining ingredients; pour over the crust.

Chill until firm. Garnish with additional miniature marshmallows, if desired.

Makes 10 - 12 servings.

Apple Raisin Cottage Pudding

1 - 19 oz. can apple pie filling
1/2 cup raisins
1 1/3 cups flour
3/4 cups white sugar
1 tbsp. baking powder

1/2 tsp. salt
1/4 cup chilled butter
3/4 cups milk
1 egg, slightly beaten

Combine apple pie filling and raisins in an 8" x 8" x 2" baking dish. Combine flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Beat together milk and egg. Add to batter mixture all at once, stirring just to moisten. Spread batter over apple mixture.

Bake in a preheated 350°F oven for 45 - 50 minutes. Serve warm with Brown Sugar Sauce.

Makes 6 - 8 servings.

Brown Sugar Sauce

1 cup brown sugar, packed
1/2 cup corn syrup
1/4 cup butter

1/2 cup milk
1 tsp. vanilla

Combine sugar, corn syrup, butter and milk in a saucepan. Cook over low heat, stirring constantly, until smoothly combined and heated through. Add vanilla. Serve warm.

Makes about 1 3/4 cups.

Beaten Sponge Cake

4 eggs, separated
3 tbsps. lukewarm water
1/3 cup white sugar
grated peel of 1/2 lemon, if desired
1 cup flour
1 tsp. baking powder

This method of cake making is used for gâteaux, bases for fruit flans, layered cakes and small cakes. Beaten sponge cakes freeze well.

Prepare and measure all ingredients. Grease an 8" springform cake pan. Preheat the oven to 375°F.

Place the egg yolks, water, half the sugar and lemon peel, if desired, in a large bowl. Beat with an electric mixer for 5 to 10 minutes or until pale and creamy. Beat the egg whites until stiff and fold in remaining sugar. Carefully fold egg white mixture into egg yolk mixture.

Sift the flour with the baking powder. Fold into egg mixture. Turn the batter into the prepared pan. Smooth the surface and bake for 35 - 40 minutes or until a wooden toothpick inserted in the center comes out clean.

Cool slightly in the pan then turn out onto a rack to cool completely. It will be easier to cut the cake into layers if it is allowed to stand overnight.

Coffee Cream Cake

1 tbsp. instant coffee powder
boiling water
1 - 8" Coffee Sponge Cake, see below*
1/4 cup cherry jam

Dissolve the coffee powder in a little boiling water; cool. Follow the recipe for the Beaten Sponge Cake, adding the dissolved coffee powder to egg yolk and sugar before beating.

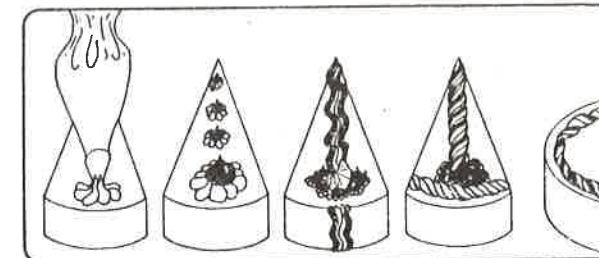
Cut cooled cake horizontally into 2 layers and fill with cherry jam.

Frosting & Decoration

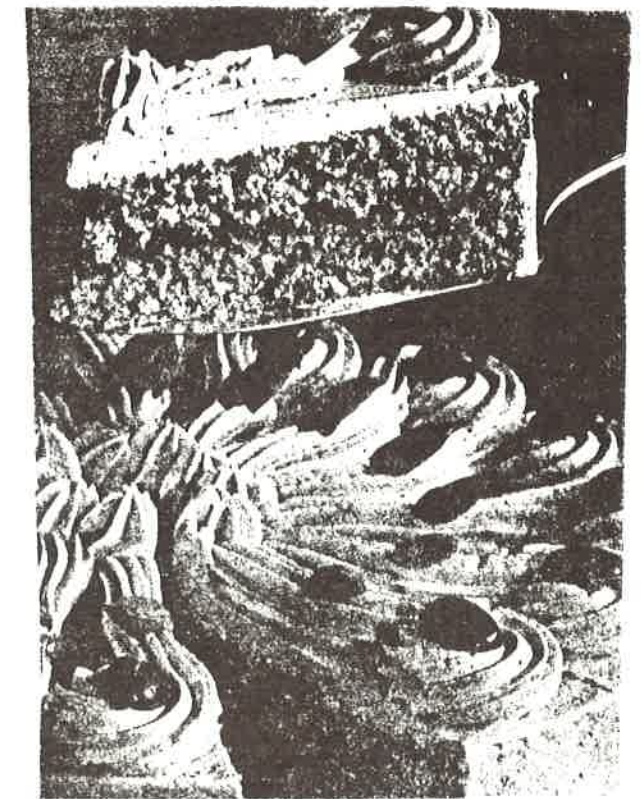
1/4 cup cornstarch
1 1/4 cups milk
1/4 cup white sugar
3 tbsps. instant coffee powder
boiling water
1 cup plus 2 tbsps. butter
3 tbsps. powdered sugar, sifted
16 candied coffee beans
16 almonds

Blend the cornstarch with a little milk in a small bowl. Heat remaining milk with sugar in a small saucepan. Stir hot milk mixture into cornstarch mixture. Return to saucepan and bring to a boil, stirring constantly until thickened. Dissolve coffee powder in a little boiling water. Stir into cornstarch mixture. Return mixture to the bowl and cool, stirring frequently. Cream butter until soft then beat into cooled cornstarch sauce a spoonful at a time. Mix in powdered sugar.

Spread about half of the coffee cream over the top and sides of the cake. Mark top of the cake into 16 portions with a knife. Put the remaining coffee cream into a pastry bag fitted with a fluted nozzle. Pipe in a pattern on the cake as illustrated. Decorate cake with candied coffee beans and almonds.



You can pipe your favorite variations of rosettes and garlands using a pastry bag fitted with a fluted nozzle. Rosettes are often topped with small segments of fruit.



Tipsy Bread Pudding

10 slices raisin bread
1/4 cup melted butter
1/2 tsp. ground nutmeg
1/2 cup chopped nuts
4 eggs, slightly beaten

1/2 cup white sugar
1 1/2 cups milk
1/2 cup light rum
1 tsp. vanilla
light cream

Cut each slice of raisin bread into 4 pieces.

Combine butter and nutmeg; drizzle over bread and toss lightly. Add nuts. Arrange bread and nuts in a greased 2 1/2 quart round baking dish. Combine eggs, sugar, milk, rum and vanilla. Pour over bread. Set baking dish in pan of hot water.

Bake in a preheated 350°F oven for 1 hour or until a knife inserted near the center comes out clean. Serve warm or cold with cream.

Makes 6 - 8 servings.

Cook's Tip

You can also make Chocolate Curls to decorate the cake. Spread the melted chocolate onto a clean flat surface. When the chocolate has just set, scrape off shavings with the blade of a knife. Let the shavings set hard then sprinkle onto the cake.

Country Kitchen Chocolate Cake

2 2/3 cups flour
1/2 cup cocoa
1 tsp. salt
1 cup sour cream
1 tbsp. lemon juice
2 tps. baking soda

2 eggs, separated
2 cups white sugar
1 tbsp. vanilla
1/4 cup vegetable oil
2 cups milk
1/2 cup chopped pecans

Preheat oven to 350°F.

Sift together the flour, cocoa and salt. Combine sour cream with lemon juice and baking soda.

In a large bowl, beat egg yolks with sugar, vanilla, the sour cream mixture and oil. Add 1 cup of the milk and all the dry ingredients. Mix well. Beat in the remaining milk.

Whisk the egg whites until stiff and fold into mixture. Pour batter into a greased 12 cup tube pan.

Bake for about 70 minutes or until a wooden toothpick inserted in center comes out clean.

Cool, in the pan, 10 minutes on a wire rack. Remove cake from pan. Spread with the following recipe for frosting, while cake is still warm.

Makes one ring cake.

Chocolate Frosting

2 tbsps. cocoa
1 1/2 tbsps. butter
3 tbsps. Half & Half cream
pinch of salt
1 1/2 cups icing sugar
1/2 cup semisweet chocolate chips
10 large marshmallows, cut into quarters
1 tsp. vanilla

In a small saucepan, combine the cocoa, butter, cream, salt and a 1/2 a cup of the icing sugar. Stir constantly over medium heat until bubbling.

Add the chocolate chips and marshmallows. Stir until melted and smooth.

Remove from heat. Stir in the vanilla and remaining icing sugar. Beat well and set aside, stirring occasionally.

Spread on a warm cake. Sprinkle with chopped pecans.

Custard

1/2 quart Triple Milk (2 cups)
1 quart water
6 ozs. white sugar

6 ozs. comstarch
5 eggs, slightly beaten
6 ozs. margarine or butter

Heat milk, water and sugar in a heavy saucepan. Stir eggs and comstarch together. Add the eggs and comstarch.

When thickened, bubbles will break the surface. Add butter and pour into a metal bowl. Place a strip of waxed paper directly on custard. Cool.

This can be eaten as a pudding or used as a filling for tarts, pies, cakes, etc.

Cranberry Cheesecake

1 cup graham cracker crumbs
3 tbsps. melted butter
3 - 4 oz. pkgs. cream cheese, softened
3/4 cups white sugar
2 tbsps. flour
4 eggs
3/4 cups sour cream

1 tsp. vanilla
1/2 tsp. almond extract
1 cup chopped cranberries

Combine crumbs and butter. Press in the bottom of a 9" springform pan.

Bake at 350°F for 8 minutes. Remove from the oven and cool. Increase oven temperature to 450°F.

Combine cheese, sugar and flour until well blended. Add eggs, one at a time, beating well after each addition. Add sour cream and flavourings. Fold in the berries. Pour over the crust.

Bake at 450°F for 10 minutes. Reduce oven temperature to 250°F. Continue baking for 40 minutes.

After removing from the oven, run a knife around the edge of the pan. Let cool in the pan.

Top cheesecake with the following glaze:

Cranberry Glaze

1 cup cranberry juice
1 tsp. comstarch

In a saucepan, over medium heat, heat mixture until thick. Spoon a thin layer over the cheesecake. Let stand for 10 minutes. Spoon the remaining glaze over top.

Refrigerate for several hours before serving.

Coffee Cake

3 1/4 cups white sugar
1 1/2 cups vegetable oil
1 1/2 cups milk
8 eggs
3 cups all-purpose flour
3 cups cake flour

2 tbsps. baking powder
1 tsp. salt
1 can pie filling
1 1/2 cups all-purpose flour
1/2 cup white sugar
1/2 cup butter

Mix together the 3 1/4 cups of white sugar, oil, milk and eggs until well blended. Sift together the combined 6 cups of flour with baking powder and salt. Add to creamed mixture.

Spoon batter into a greased and floured 9" x 13" pan. (Do not fill the baking pan any further than 1/2 full.) Spoon the can of pie filling on top of the batter. Swirl through the cake batter, as you would to create a marble cake.

Crumble together the 1 1/2 cups of flour, 1/2 cup white sugar and the butter. Sprinkle over top of the cake batter.

Bake at 350°F for about 1 hour.

Lemon Snow

1 - 4 oz. pkg unflavoured gelatine powder
1/4 cup cold water
1 cup hot water
3/4 cup white sugar
1 tsp. grated lemon rind

1/4 cup lemon juice
1/4 tsp. salt
2 egg whites

In a small saucepan, sprinkle the gelatine over the cold water. Let stand for 5 minutes. Add the hot water and sugar. Stir over medium heat until sugar is dissolved. Stir in the lemon rind, juice and salt.

Chill until the mixture becomes syrupy. Beat until frothy. Beat egg whites stiff. Fold into gelatine mixture.

Turn into a mold or individual serving dishes. Chill.

Fudge Pudding

1 cup flour
3/4 cups white sugar
2 tbsps. cocoa
2 tps. baking powder
1/4 tsp. salt
1/2 cup milk

2 tbsps. melted butter OR cooking oil
1/2 cup chopped nuts *optional
3/4 cups brown sugar, packed
2 tbsps. cocoa
1 3/4 cups hot water

In a bowl, combine the first 5 ingredients. Add the milk, butter OR oil and the nuts. Mix together until well blended. Pour mixture into an 8" casserole dish.

In the same bowl, mix together the brown sugar and cocoa. Add the hot water and stir until sugar is dissolved. Pour liquid over batter. Do not stir.

Bake, uncovered, at 350°F for about 40 minutes or until the batter has risen above the sauce and is firm to touch.

Chocolate Pie Filling

1 cup brown sugar
4 heaping tbsps. flour
2 cups hot water

2 tps. vanilla
2 tps. butter
4 tbsps. cocoa

Combine ingredients in a heavy saucepan. Bring to a boil, stirring at all times until the mixture forms bubbles and begins to thicken.

Pour into prepared pie shells.



Jiffy Pudding

1/3 cup brown sugar
1 cup flour
1 cup raisins
1 tsp. baking powder
1/2 cup milk

3 cups boiling water
1 tsp. butter
1 cup brown sugar
1/4 tsp. nutmeg

Combine the first 5 ingredients together well. Spread batter into a greased baking dish.

In a small bowl, stir the remaining ingredients together until butter is melted and sugar is dissolved. Pour liquid over batter. Do not stir.

Bake at 350°F for 20 - 25 minutes.

Blueberry Pudding

3 cups blueberries
3/4 cups white sugar
1/4 cup shortening
1/2 cup white sugar
1 egg

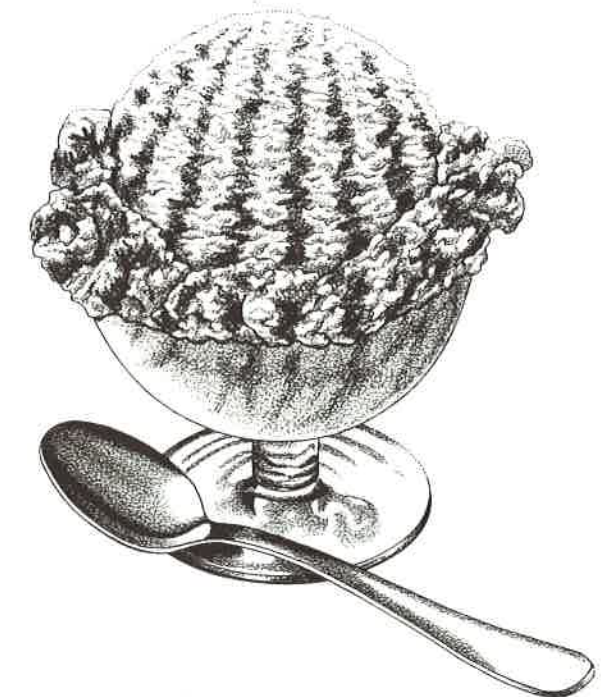
3/4 cups milk
1 1/2 cups flour
3 tps. baking powder
1/2 tsp. salt
1/2 cup white sugar

In a greased baking dish, blend together the berries and 3/4 cups of white sugar.

In a mixing bowl, beat together the shortening, sugar, egg and milk. Add the dry ingredients and mix well. Spread mixture over the berries.

Bake at 350°F for 50 minutes.

This can be served hot or cold, and is nice with ice cream!



Black Forest Cherry Cake

4 ozs. semisweet chocolate 3/4 cups ground almonds
8 tbsps. soft butter 3/4 cups flour
1/2 cup white sugar 1 tsp. baking powder
4 eggs

Lightly grease and flour 3 tin layer cake pans. Preheat oven to 350°F.

Melt the chocolate in a double boiler over low heat. Cool. Cream butter and sugar in a medium-sized bowl until light and fluffy. Beat in eggs, almonds and melted chocolate. Sift flour and baking powder onto creamed mixture; fold in thoroughly. Spread batter evenly in each greased layer cake pan.

Bake 20 - 25 minutes or until a wooden toothpick inserted in the center comes out clean.

Cool in the pans for a few minutes, then turn cakes out onto racks to cool completely.

Filling & Topping

scant 2 cups whipping cream
2 - 456 g. cans pitted Bing cherries, drained
1/2 cup kirsch
12 candied cherries
chocolate curls or shavings

Whip cream until stiff.

Dry cherries on paper towels.

Sprinkle each cake layer with a third of the kirsch. Spread 2 cake layers with whipped cream, reserving about half.

Arrange the cherries in the cream. Place cake layers on top of each other. Cover with the third cake layer. Spread the top and sides of the cake with two thirds of the remaining whipped cream. Spoon the rest into a cake decorator bag fitted with a fluted nozzle. Pipe rosettes of cream onto the cake.

Decorate with candied cherries. Pile chocolate curls into the center. Sprinkle with some broken pieces on the sides.

Peanut Butterscotch Balls

1 can sweetened condensed milk
2/3 cups peanut butter
2 1/2 cups graham cracker crumbs
1 cup butterscotch chips
1 cup flaked coconut

Combine milk with peanut butter. Stir in the crumbs and butterscotch chips. Mix well.

Shape into 1" balls. Roll in the coconut.

Store in the refrigerator in an airtight container.

Makes 5 dozen.

Carrot Cake with Cheese Swirl

1 - 8 oz. pkg cream cheese, softened
1/4 cup white sugar
1 egg, beaten
2 cups flour
1 3/4 cups white sugar
2 tps. baking soda
2 tps. cinnamon
1/4 tsp. nutmeg
1/2 tsp. cloves
1 tsp. salt
1 cup cooking oil
3 eggs, beaten
3 cups shredded carrot
1/2 cup chopped nuts

Cream together the softened cream cheese, white sugar and egg. Set aside.

Sift together, in a bowl, the dry ingredients. Beat oil and eggs together. Add to the dry ingredients, mixing together only until moistened. Fold in carrots and nuts.

Reserving 2 cups of the batter, spoon into a greased and floured 9" tube pan. Carefully spoon the cream cheese mixture over the batter. Making sure to cover the cream cheese mixture, spread the reserved 2 cups of batter over this.

Bake at 350°F for 55 minutes or until a toothpick comes out clean. Cool 10 minutes. Turn out of pan. Sprinkle with icing sugar or glaze, if desired.

Peppermint Cheesecake

1 cup chocolate wafer crumbs
3 tbsps. melted margarine
1 envelope unflavoured gelatine
1/4 cup cold water
2 - 8 oz. containers of soft Philadelphia cream cheese
1/2 cup white sugar
1/2 cup milk
1/4 cup peppermint candy, crushed
1 cup whipped cream
2 - 1.45 oz. milk chocolate bars, finely chopped

Combine crumbs with melted margarine. Press into the bottom of a 9" springform pan.

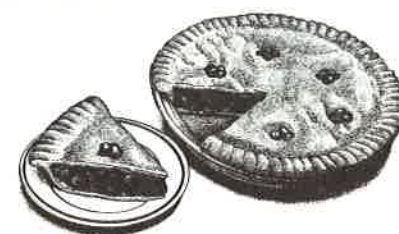
Bake at 350°F for 10 minutes. Cool.

In a small saucepan, soften the gelatine in the water. Stir over low heat until dissolved.

In a bowl, combine the cream cheese and sugar until well blended. Gradually add gelatine, milk and peppermint candy. Chill until thickened - but not set.

Fold in the whipped cream and chocolate pieces. Pour over the crust. Chill until firm.

Garnish with more whipped cream.



Sky High Pie

3 1/2 cups thawed Cool Whip whipped topping
1 graham cracker crust
1/3 cup strawberry jam
1 cup cold milk
1/2 cup chunky peanut butter
1 pkg. Vanilla instant pudding mix

Spread 1 cup of the whipped topping over the bottom of the prepared crust. Freeze for 10 minutes. Carefully spread jam over the frozen topping.

Gradually, blend milk with the peanut butter until smooth. Add instant pudding mix. Beat for 1 minute. Fold in the remaining whipped topping. Spoon mixture into the crust. Freeze at least 4 hours until firm.

Garnish each piece with a spoonful of Cool Whip whipped topping and a sprinkle of crushed peanuts.

Blueberry Grunt

5 cups blueberries
1 cup white sugar
1/2 cup water
2 cups flour
1/4 cup white sugar
2 tps. baking powder
1/2 tsp. salt
2 tbsps. butter
1 cup milk

In a large saucepan, combine the berries, 1 cup of white sugar and the water. Heat mixture until it boils. Simmer gently while preparing the topping.

In a bowl, combine the flour with the sugar, baking powder and salt. Stir to mix. Cut in the butter and add the milk. Mix until moistened. Drop by spoonfuls into the simmering berries.

Simmer, covered, for 15 minutes. It is important that you do not lift the cover during this time!

Serve warm or with ice cream.

Makes about 8 servings.

Bread Pudding

2 cups milk
2 cups stale bread
1/4 cup butter
2 eggs, beaten
1/3 cup white sugar
1/2 tsp. salt
1 tsp. vanilla
1 cup raisins
1/2 tsp. nutmeg

Measure milk into a heavy pot. Heat until it almost boils. Add bread and butter. Remove from heat. Stir in the eggs, sugar, salt, vanilla, raisins and nutmeg.

Bake at 350°F, uncovered, in an 8" casserole dish for about 40 - 45 minutes until set.

NOTE: To make a chocolate pudding, add 2 - 3 tbsps. of cocoa and use cinnamon instead of nutmeg.

Rhubarb Pie Filling

3 cups diced, raw rhubarb
1 tbsps. melted butter
2 egg yolks
1 1/4 cups white sugar
1 tbsps. flour
1/4 cup milk

Prepare pastry for a covered pie.

Cook the rhubarb until tender in 1 cup of boiling water. Let stand for 5 minutes. Drain.

Mix rhubarb together with remaining ingredients. Pour into the pie shell. Cover and flute edges.

Bake at 400°F for 10 minutes. Reduce oven temperature to 350°F and continue baking until golden brown and bubbly.

Creamy Rice Pudding

1 1/2 cups cooked rice
1 1/2 cups milk
1/4 cup white sugar
1 tsp. vanilla
1/3 cup raisins
1 tbsps. butter

In a double boiler, combine all ingredients together. Simmer until thickened.

Pour into individual serving dishes. Serve hot or cold.

Light Fruit Cake

1 1/2 cups butter
1 1/2 cups white sugar
6 eggs
1/2 cup cream
1 tsp. baking powder
3 cups flour
2 pkgs. sultana raisins
2 slices glazed pineapple
1/2 lb. red cherries
1/2 lb. green cherries
1 tbsps. vanilla
1 tsp. lemon extract
1/2 tsp. almond extract
pinch of salt

Boil the raisins in a little water for 5 minutes. Drain and let dry.

Cream together the butter and white sugar. Add the eggs, one at a time, beating well after each addition. Add the cream. Sift together the flour and baking powder. Add to creamed mixture.

Fold in fruit and flavourings. Pour into a greased and lined pan.

Bake at 325°F for 3 hours.



Chocolate Turtle Cheesecake

2 cups graham cracker crumbs
6 tbsps. melted margarine
1 - 14 oz. bag Kraft caramels
1 - 5 oz. can evaporated milk
1 cup chopped toasted pecans
2 - 8 oz. pkgs. cream cheese
1/2 cup white sugar
1 tsp. vanilla
2 eggs
1/2 cup semisweet chocolate chips, melted

Combine crumbs and margarine. Press in the bottom and on the sides of a 9" springform pan.

Bake at 350°F for 10 minutes.

In a heavy saucepan, melt the caramels with the milk over low heat. Stir frequently until smooth. Pour this mixture over the crust. Sprinkle pecans over top.

Combine cheese, sugar and vanilla together until well blended. Add eggs, one at a time, beating well after each addition. Blend in the melted chocolate. Pour this chocolate mixture into the crust over top of the pecans.

Bake at 350°F for 40 minutes.

Loosen cake from the rim of the pan. Cool completely before removing from the pan. Chill.

Garnish each piece with whipped cream and a cherry!
Serves 10 - 12 pieces.

Orange Chiffon Cake

1 3/4 cups pastry flour	3/4 cups orange juice
1 tbsp. baking powder	2 tbsps. grated orange rind
1 tsp. salt	6 egg whites
3/4 cups white sugar	1/2 tsp. cream of tartar
1/2 cup cooking oil	3/4 cups white sugar
6 egg yolks	

Combine the flour, baking powder, salt and 3/4 cup of white sugar in a large bowl. Stir well to blend. Add the oil, egg yolks, juice and rind. Beat until smooth.

In a small bowl, beat the egg whites and cream of tartar to form peaks. Gradually add 3/4 cups sugar, beating until shiny and stiff. Fold egg whites into cake batter, gently but thoroughly. Turn batter out into a greased tube pan.

Bake at 350°F for 1 hour.

Glaze

2 cups icing sugar, sifted	2 - 4 tbsps. orange juice
1 tbsp. soft butter	2 tps. grated orange rind

Grandma's Butter Cake

1 cup butter	2 cups cake flour
1 1/2 cups white sugar	1 1/2 tps. salt
5 eggs	1 tsp. vanilla

Cream together the butter and sugar. Add eggs, one at a time, beating well after each addition. Add sifted, dry ingredients. Add vanilla. Beat thoroughly.

Pour batter in a greased tube pan.

Bake at 350°F for 1 - 1 1/4 hours. Cool in the pan 10 minutes before turning out.

Butter Glaze

1/3 cup butter	3 cups confectioners sugar
3 tbsps. orange juice	1 1/2 tps. grated orange peel

Cherry Loaf Pound Cake

2 cups flour	1 cup white sugar
1/2 tsp. salt	4 eggs
1 cup candied cherries, halved	2 tps. almond extract
1 cup butter	

Combine the flour and sugar. Stir well to blend. Mix 1/2 cup of the flour mixture with cherry halves.

Cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating well after each addition.

Gradually add the remaining flour, along with the almond extract and floured cherries. Mix until well blended. Spread mixture into a greased 9" x 5" loaf pan.

Bake at 300°F for 1 1/2 hours.

Miracle Whip Chocolate Cake

1 cup white sugar	2 tps. baking soda
1 cup Miracle Whip	4 tps. cocoa
2 cups flour	1 cup water
1/2 tsp. salt	1 tsp. vanilla

Cream together the sugar and Miracle Whip. Sift the dry ingredients together. Add to the creamed mixture. Add water and vanilla. Pour into a greased and floured tube pan or into 2 layer cake pans.

Bake at 350°F for 40 - 45 minutes.



Parade Pie

1 pkg. Lemon OR Vanilla instant pudding mix
1 1/2 cups sour cream
3 tbsps. rum
2 tbsps. white sugar
2 tbsps. milk
1 tsp. grated lemon rind
1 - 8 oz. can crushed pineapple, drained
1 cup flaked coconut
1 baked pie shell OR graham cracker crust

Combine the pudding mix, sour cream, rum, sugar, milk and lemon rind in a medium sized bowl. Beat with a wire whisk until well blended and smooth.

Fold in pineapple and coconut. Spoon into the pie shell. Chill for 3 hours.

Strawberry Pie

3/4 cups white sugar
2 tbsps. cornstarch
1 1/2 cups boiling water
1 - 3 oz. pkg. strawberry flavour JELL-O jelly powder

Cook and cool a pie shell. Line the pie shell completely with sliced fresh strawberries. Set aside.

In a saucepan, mix together the sugar and cornstarch. Add boiling water and cook until bubbles break the surface. Add the jelly powder. Stir to dissolve.

Pour mixture over sliced strawberries. Chill. Top with whipped cream before serving.

NOTE: Any other fresh fruit may be used with matching JELL-O jelly powder!

Rhubarb Pie

diced, raw rhubarb	3 tbsps. flour
1 1/2 cups white sugar	

Prepare pastry for a covered pie.

Fill the pie shell with the rhubarb. Combine the sugar and flour. Sprinkle over the rhubarb in the pie shell. Cover and flute edges.

Bake at 350°F for 50 minutes.



Sugar Pie

2 cups brown sugar	1 tsp. vanilla
2 tbsps. flour	1/2 cup canned milk
2 eggs	1 tps. butter

Combine all ingredients together well. Pour mixture into prepared pie shells.

Bake at 350°F until firm.

Makes 4 pies.

Stove Top Butterscotch Brownies

1/3 cup milk	1 cup chopped walnuts
2 cups butterscotch chips	1 cup flaked coconut
1/4 cup milk	1/2 cup icing sugar
2 cups graham cracker crumbs	1/2 tsp. salt

Over low heat, stirring constantly, melt 1/3 cup milk with butterscotch chips. Remove from heat. Measure out 1/2 cup of this mixture for a glaze. Set aside.

Add the 1/4 cup of milk to saucepan mixture, along with the remaining ingredients. Mix together well.

Press into a greased 9" x 9" pan. Spread evenly with reserved mixture to glaze. Chill before cutting.

Chewy Chocolate Brownies

1/2 cup butter or margarine	
3 squares unsweetened chocolate	
1 1/4 cups white sugar	
1 tsp. vanilla	1/2 tsp. baking powder
3 eggs	1/2 tsp. salt
2/3 cups flour	1/2 cup nuts

On low heat, melt the butter and chocolate together. Remove from heat. Add sugar, vanilla and eggs. Beat well.

Combine flour, baking powder and salt. Add to the chocolate mixture, stirring until well blended. Spread into a greased 8" x 8" pan.

Bake at 350°F for 25 - 30 minutes. Cool. Frost.



Candy Beverages & Punch



Le service
PHARMAPRIX

*Offering our
Best Wishes
&
Success
with the cookbook*

Alain Brunelli, Proprietor

Box 1118, rue Principale
Grindstone, M. I.
Quebec G0B 1M0

986 - 2701

*Best Wishes & Good Luck
with the recipes!*



**Country Kitchen
Restaurant**

Grosse Ile Magdalen Islands 985 - 2926

French Vanilla Ice Cream

4 egg yolks
3/4 cups white sugar
1/4 tsp. salt
1 1/2 cups milk

2 1/2 cups whipping cream
1 tbsp. vanilla
ice cream maker

In a medium saucepan, beat the egg yolks slightly; beat in the sugar and salt. Gradually stir in milk. Cook over low heat, stirring constantly, until mixture will coat a metal spoon. Remove from heat. Cool.

Stir in the cream and vanilla. Chill completely - overnight if possible.

Freeze the mixture in an ice cream maker, according to the manufacturers directions.

Makes 1 1/2 quarts.

Chocolate Rum Icing

1 cup semisweet chocolate chips
1/2 cup canned milk

1 tsp. rum extract

Melt the chocolate chips and milk together in a saucepan, stirring often. Remove from heat. Stir in the rum extract. Cool until spreadable - this icing is suggested to be quite cool before spreading.

This is nice served on snacking cakes or squares!

Chocolate Dipped Chips

8 squares semisweet chocolate OR
1 1/3 cups semisweet chocolate chips
2 tbsps. shortening
1 - 7 1/2 oz. can of PRESTO potato chips

Line a cookie sheet with waxed paper.

In a small saucepan, melt the chocolate and shortening together over low heat until smooth.

Dip each potato chip halfway into the chocolate mixture. Allow the excess chocolate to drip off. Place chips on the cookie sheet. Chill until chocolate has set.

Makes 5 - 6 dozen dipped chips.

Chinese Drops

1 cup semisweet chocolate chips
1 cup butterscotch chips
1 cup chow mein noodles

1 cup salted peanuts

Melt chocolate chips and butterscotch chips together over low heat. Remove from heat. Stir in the noodles and peanuts. Mix together until well coated.

Drop by teaspoonfuls on waxed paper. Chill until firm.

Truffles

1/2 cup cocoa
1/2 cup butter, softened

1 1/2 cups icing sugar

Combine all ingredients together well. Form into 1" balls. Roll balls in chocolate sprinkles, crushed almonds, icing sugar OR cocoa.

Chill.

Pecan Drops

1 egg white
1 cup brown sugar, packed

1 tsp. vanilla
2 cups whole pecans

Beat the egg white until peaks form. Add the brown sugar. Beat until stiff. Stir in the vanilla. Fold in pecans. Drop by teaspoonfuls on a greased cookie sheet. Bake at 300°F for 20 minutes.

Chocolate Mints

1 cup semisweet chocolate chips
1/2 tsp. peppermint extract

1 tsp. butter

Melt all ingredients together over low heat. Drop in small drops on waxed paper. Allow to set.

Honey Butter

1 cup butter
1 cup honey

grated rind of 1 lemon

Whip ingredients together like an icing. This spread is nice to serve with muffins or loaves.

Creamy White Icing

1 cup milk
2 tbsps. flour
1 cup butter

1 cup white sugar
1 tsp. vanilla

In a small saucepan, whisk together until smooth, the milk and flour. Heat, stirring, until the mixture boils and thickens. Cool thoroughly.

Cream together until light and fluffy the butter, sugar and vanilla. Add creamed mixture to thickened milk.

Beat together until mixture resembles whipped cream.

Chocolate Mint Ice Cream

1 1/2 cups heavy cream, divided
1 cup milk
1/3 cup white sugar
1 1/2 cups mint chocolate chips, divided

2 egg yolks
1/8 tsp. salt

In a heavy saucepan, combine 1 1/4 cups of the heavy cream, milk, sugar and 1 cup of the mint chocolate chips. Cook over low heat, stirring with a wire whisk until chocolate is melted and mixture is smooth. Remove from heat.

In a medium-sized bowl, beat the egg yolks and salt until thick. Gradually add chocolate mixture. Beat until well blended. Chill for 30 minutes.

In a small, heavy saucepan, combine the remaining 1/2 cup of the mint chocolate chips and the 1/4 cup of heavy cream. Cook over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Remove from heat. Set aside.

Pour chilled chocolate/egg mixture into an electric ice cream freezer; churn for about 25 minutes until thick. Pour in reserved chocolate mixture; churn 10 seconds. Remove dasher; cover and store in the freezer until ready to serve. Makes 1 quart.

Party Fruit Punch

2 cups boiling water
4 tea bags
1/4 cup lemon juice
2 cups orange juice
1 tbsp. honey

1 lemon
2 oranges
2 cups fresh strawberries
1 bottle soda water

Pour the boiling water over the tea bags. Steep for 3 minutes. Remove bags and blend in juices and honey. Cut the peel from the lemon and oranges. Section the fruit and add to the tea mixture.

Wash and hull strawberries. Cut into halves. Add to the tea mixture and cover. Chill in the refrigerator for at least 6 hours to blend flavour.

Just before serving, add the soda water. Makes 10 cups.

Dot's Bailey's Irish Cream

3 large eggs
1 pint 18% cream
1 can sweetened condensed milk
1 1/2 cups Irish whiskey (Jamilson)

3 tbsps. chocolate syrup
1/2 tsp. almond extract

Mix together in a blender and serve over ice. May be refrigerated for several days only!

Toll House Quick Ice Cream

1/2 cup plus 2 tbsps. brown sugar, packed
1/2 cup butter
3 eggs
2 tps. vanilla
1/2 tsp. salt

2 cups heavy cream
1 cup semisweet chocolate chips
1 cup chopped, toasted walnuts

In a small, heavy saucepan, combine the brown sugar and butter. Bring to a boil over low heat, stirring constantly; boil one minute. Remove from heat.

In a blender container, combine eggs, vanilla and salt; cover and blend at medium speed for 30 seconds. Gradually pour in brown sugar mixture; blend at high speed for 1 minute. Set aside; cool to room temperature.

In a large bowl, beat heavy cream until stiff. Fold in butter/sugar mixture. Fold in semisweet chocolate chips and walnuts.

Pour into a foil-lined 9" x 5" x 3" loaf pan. Cover with foil; freeze until firm - several hours or overnight. Makes about 1 1/2 quarts.

Hot Spicy Cider

8 cups cider
1 - 92 g. pouch orange juice
1 tbsp. honey
1 tsp. whole allspice
1 tsp. whole cloves
6 - 3 inch cinnamon sticks
1/2 - 1 cup dark rum (to taste)

Combine ingredients together, except the rum. In a saucepan, bring to a boil then simmer over medium heat for 15 - 20 minutes. Strain into a punch bowl. Add the rum.

Float slices of oranges OR lime with a teaspoon of whole cloves to garnish.

Makes 8 cups - 16 servings.

Homemade Irish Cream Liqueur

1 can sweetened condensed milk
1 - 1 1/2 cups whiskey OR rye
1 cup table cream
3 eggs
1 tbsp. brown cow OR chocolate syrup
1/2 tsp. coconut extract OR vanilla *optional

Pour all ingredients into a blender and blend until smooth. Serve over ice or store in an airtight container. Can be stored in the refrigerator for up to 1 month. Stir before serving.

Makes 4 cups.

Dot's Peppermint Schnapps

2 cups white sugar
3 cups water
2 1/2 tps. peppermint extract
26 ozs. Alcool

Boil water. Add sugar and stir until well dissolved. Remove from heat and let cool for 15 minutes. Add peppermint extract and liquor. Cool, then bottle.

Dot's Kahlúa

3 cups white sugar
4 cups water
6 tbsps. instant coffee

26 ozs. Alcool
2 tps. vanilla

In a large saucepan, combine sugar, water and coffee. Bring to a boil; simmer for 2 hours. Cool at room temperature. Add liquor and vanilla. Mix together thoroughly. Bottle.

Christmas Punch

1 - 355 ml. can frozen pink lemonade
1 - 398 ml. can crushed pineapple with juices
1 - 425 g. pkg. frozen sliced strawberries
1 cup vodka
1 litre lemon-lime soda pop

In a blender, combine the lemonade, pineapple and strawberries. Blend until smooth. Chill. Just before serving, pour into a punch bowl. Add vodka. Makes 16 - 1/2 cup servings.

Rum Punch

2 - 40 oz. bottles Lambs white rum
2 - 48 oz. cans grapefruit juice
2 - 48 oz. cans orange juice
2 qts. Canada Dry ginger ale

Combine liquids together, except the ginger ale. Add ginger ale with ice just before serving. Can be prepared up to 2 hours before using. Serves approximately 100 people.

Champagne Punch

1 - 355 ml. can frozen fruit punch
1/2 cup frozen lemon juice
1 - 750 ml. bottle rosé wine
1 - 750 ml. bottle champagne
3/4 cups club soda

Combine all ingredients together in a large punch bowl. Mix well. Chill. Float strawberries on top to garnish. Makes 20 - 1/2 cup servings.

Peach Schnapps Punch

Mix 1 can of frozen orange juice as directed. Use 3 parts of the orange juice with 1 part Peach Schnapps. Float slices of orange on top to garnish.

Dot's Punch

1 large jar cranberry juice
1 - 12 oz. can frozen orange juice
1 - 12 oz. can frozen lemonade
3 large bottles ginger ale
1 pint rye

Combine all ingredients together in a large punch bowl. Add orange OR lemon slices, maraschino cherries, along with lots of ice.



Spanish Coffee

1 oz. Kahlúa OR Tia Maria
1/2 oz. brandy
1 cup hot coffee
sweetened whipped cream

Dip the rim of a large mug or coffee glass in lemon juice, then in white sugar to coat.

Pour the Kahlúa OR Tia Maria and the brandy into the mug. Fill with hot coffee to within a 1/2" from the rim. Top with whipped cream to the brim. Do not stir!

Irish Coffee

4 tsps. sugar
4 cups hot coffee
4 jiggers Irish whiskey
whipped cream

In four Irish coffee glasses, pour 1 jigger of the whiskey and 1 tsp. of sugar into each. Fill with hot coffee to about a 1/2" from the rim. Mix well. Spoon whipped cream on top in mounds. Do not stir!

Serve immediately.

Monte Cristo

1 oz. Kahlúa
1/2 oz. Grand Marnier
hot coffee
whipped cream

Moisten the rims of coffee glasses with lemon juice, then dip in white sugar to coat.

Pour the Kahlúa and Grand Marnier into each glass. Fill with hot coffee to about a 1/2" from the rim. Top with whipped cream to the brim. Do not stir!

Irish Coffee

1 1/2 ozs. Irish whiskey
1/2 tsp. white sugar
hot coffee
whipped cream

Pour the whiskey into Irish coffee glasses. Add the sugar and fill with hot coffee to about a 1/2" from the rim. Top with whipped cream to the brim. Do not stir!

Special Tea

1 oz. Amaretto
1/2 oz. Grand Marnier
1/2 cup fruit flavoured tea OR regular tea

Combine all ingredients together in a large brandy snifter. Serves one.

Cherry Balls

2 cups coconut
2 cups icing sugar
1/2 cup butter
maraschino cherries

Combine all ingredients together well, except the cherries. Take a whole cherry and shape a bit of the mixture around each. Place each ball apart by 1" on a cookie sheet. Chill.

Jolly Santa Lollipops

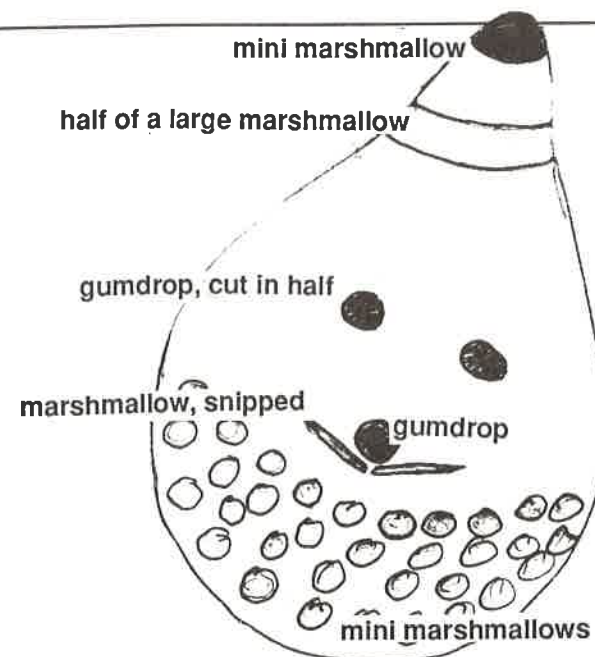
1 cup white sugar
1/2 cup light corn syrup
1/4 cup water
1 - 2 tsps. cherry extract
1/8 - 1/4 tsp. red food coloring
large and mini marshmallows
gumdrops
12 lollipop sticks or stir sticks

Line two cookie sheets with aluminum foil, keeping the foil smooth. Place the sticks 4 inches apart on the sheets. In a medium saucepan, combine the sugar, corn syrup and the water. Cook, stirring constantly, until the sugar dissolves. Cook without stirring until the candy thermometer reaches 290°F (soft stage). Remove syrup from heat.

Immediately stir in the food coloring and the cherry extract. Using about 1 tbsp. of the the syrup for each lollipop, quickly spoon syrup over the arranged sticks. Shape into a round head with a peaked cap. Let cool. When hardened, remove from the foil.

With wet scissors, cut the marshmallows into strips and gumdrops into pieces or slices. Create a Santa face. You can also use icing to decorate these lollipops.

NOTE: 1 tsp. peppermint extract may be used in place of the cherry extract. If the syrup becomes too stiff to work with, you may return it to the heat for a minute to soften.



Strawberries

1/2 can sweetened condensed milk
1/2 lb. desiccated coconut
1 - 3 oz. pkg. strawberry flavour JELL-O jelly powder

Using half of the jelly powder, combine together well with the milk and coconut. Form into strawberry shapes.

Roll the "strawberries" in the remaining jelly powder. Pipe green leaves on the top of each with the following recipe for icing:

2 tsps. shortening
1/2 cup icing sugar
dab of milk
vanilla
green food coloring

Butter Cream Icing

1/2 lb. Crisco shortening
1/2 lb. butter OR margarine
1 - 1 kg. bag icing sugar
1/2 cup milk
1 tsp. vanilla

Cream shortening and butter OR margarine together well. Add the remaining ingredients. Blend until smooth. More or less milk may be used, as you prefer.

NOTE: For a whiter icing, omit the butter OR margarine for that amount of shortening; milk for water; and vanilla for almond extract OR white vanilla.

Brown Sugar Fudge

2 cups white sugar
1 cup brown sugar, packed
1 cup milk
pinch of salt
2 - 3 tsps. light corn syrup
5 - 6 tsps. butter
1 tsp. vanilla
1 cup chopped nuts

Combine the sugars, milk, salt and corn syrup in a heavy saucepan. Cook, stirring over medium heat until soft ball stage (238°F).

Remove from heat. Add butter and vanilla. Let cool until lukewarm. Beat until it loses its shine. Add nuts. Pour in a buttered 8" x 8" pan.

Peanut Butter Icing

1/4 cup margarine
1/3 cup peanut butter
1 egg white
2 cups sifted icing sugar
1 tsp. milk
1/2 tsp. vanilla

Cream the margarine and peanut butter together well. Add the remaining ingredients. Whip together and spread.

Cream Cheese Icing

1 - 4 oz. pkg. cream cheese, softened
2 tsps. butter
1 tsp. vanilla
2 cups icing sugar

Combine together the cream cheese, butter and vanilla until well blended. Gradually add the icing sugar. Beat mixture until fluffy.

If needed, you may add a little milk.

Caramel Icing

1/2 cup brown sugar, packed
3 tsps. milk
1/4 cup butter
1 1/2 cups icing sugar

In a medium saucepan, heat the brown sugar, milk and butter together until the mixture boils. Boil for 2 minutes. Remove from heat and cool. Stir in the icing sugar, beating until smooth.

Add more milk or icing sugar, if needed.

Seven Minute Icing

2 unbeaten egg whites
1 1/2 cups white sugar
2 tsps. light corn syrup
1/3 cup cold water
dash of salt
1 tsp. vanilla

Combine all ingredients, except the vanilla, in a double boiler. Beat with an electric mixer, at a low speed, over hot water. Beating constantly, cook for about 7 minutes until mixture forms stiff peaks.

Remove from heat. Add vanilla. Mix well.

Brown Sugar Glaze

1 cup icing sugar
1/2 cup brown sugar
1 1/2 tsps. water
1/4 tsp. vanilla

Combine all ingredients together well. Spoon over tube or bundt cakes.

Glaze

1 cup icing sugar
1 tsp. water
1/4 tsp. vanilla

Combine all ingredients together well. Use more icing sugar or water, if needed.

Walnut Brittle

2 cups white sugar
1 cup corn syrup
1/2 cup water
2 tbsps. butter

1/2 tsp. salt
3 cups nuts
2 tps. baking soda

In a large, heavy saucepan combine sugar, syrup, water, butter and salt. Cook over medium heat, stirring until sugar dissolves.

Cover and cook over medium heat for 5 minutes. Uncover and cook without stirring until syrup registers 300°F on a candy thermometer (hard crack stage). Stir in warmed nuts and baking soda.

Turn at once onto a buttered cookie sheet with sides. Spread evenly onto the pan. Cool.

Break into pieces, when thoroughly cooled.

Creamy Chocolate Fudge

1 - 7 oz. jar marshmallow cream
1 1/2 cups white sugar
2/3 cups canned milk
1/4 cup butter
1/4 tsp. salt
2 cups milk chocolate chips
1 cup semisweet chocolate chips

1 cup chopped walnuts
1 tsp. vanilla

In a heavy saucepan, combine marshmallow cream, sugar, milk, butter and salt. Bring to a full rolling boil over medium heat, stirring constantly. Boil 5 minutes, stirring constantly. Remove from heat. Add milk chocolate chips and the semisweet chocolate chips; stir until chips are melted and mixture is smooth. Stir in the walnuts and vanilla. Pour into a foil-lined 8" x 8" pan.

Chill for about 2 hours until firm.

Makes about 2 1/2 pounds.

Chocolate Fudge

1 cup canned milk
2 cups white sugar
1/2 tsp. salt
2 squares unsweetened chocolate
2 tbsps. light corn syrup

3 - 4 tbsps. butter
1 tsp. vanilla
1 cup chopped nuts

Combine the first 5 ingredients in a heavy saucepan. Cook, stirring, over medium heat until soft ball stage (238°F). Remove from heat and add butter and vanilla. Let cool until lukewarm. Beat until it loses its shine. Add chopped nuts.

Pour into a buttered 8" x 8" pan.

Fruit Punch

1 - 46 oz. can red fruit punch
1 - 16 oz. can frozen lemonade
6 cups cold water
1 - 6 oz. can frozen orange juice
1 - 6 oz. can frozen grape juice
3 1/2 cups ginger ale, chilled

Combine ingredients together, except the ginger ale. Chill. Just before serving, add ginger ale with ice. Orange slices may be floated on top to garnish. Makes 30 - 35 servings.

Nutty Popcorn

4 cups popped popcorn
2/3 cups pecan halves
1/3 cups whole almonds
1/2 tsp. vanilla
1 - 2 tbsps. melted butter

1/8 tsp. salt
2/3 cups white sugar
1/2 cup butter
1/4 cup corn syrup

Lightly butter a 15" x 10" shallow baking pan.

In a large bowl, combine the popped corn, pecans, almonds and melted butter. Sprinkle lightly with the salt. Spread on the buttered pan.

In a saucepan, combine the sugar, 1/2 cup butter and the corn syrup. Bring to a boil over medium heat, stirring constantly. Stirring occasionally, continue to boil the mixture for 5 - 10 minutes longer, or until the mixture is a golden color. Remove from heat. Pour over the popped corn and nuts. Toss well to coat. Press in the pan to cool and harden. Break apart, when thoroughly cooled.

Store in a loosely covered container.

Makes 8 cups.

Prestige Pecan Drops

1 cup brown sugar, packed
1/3 cup canned milk
2 tbsps. corn syrup
1 cup semisweet chocolate chips

1/2 cup chopped pecans
1 tsp. vanilla
36 pecan halves

In a heavy saucepan, combine brown sugar, milk and corn syrup. Bring to a boil over medium heat, stirring constantly. Remove from heat.

Add chocolate chips, chopped pecans and vanilla; stir until the chocolate chips have melted and mixture has thickened slightly.

Drop by rounded teaspoonfuls on waxed paper-lined cookie sheets. Press a pecan half on top of each. Chill for about 30 minutes until firm.

Makes 3 dozen candies.

Recipes from Friends



"Before You Bake" Basics

Be sure to read the recipe completely. Make sure that you have all the ingredients and baking utensils called for.

Remove butter, cream cheese and eggs from refrigerator.

Adjust oven racks and preheat oven. Check the oven temperature for accuracy with oven thermometer.

Prepare baking utensils according to directions.

Chop, grind or grate nuts; prepare or peel fruit.

Separate eggs, if called for in the recipe.

Measure out all ingredients and arrange in the order that they are called for in the recipe.

Follow the recipe directions and baking time exactly for best results.

**CONGRATULATIONS & BEST WISHES
FOR THE SUCCESS OF THE COOKBOOK!**



T. C. Service Station
Troy Clarke, Proprietor

**OPEN 7 DAYS A WEEK - SERVICE ON LOCATION
OIL CHANGES - GENERAL MECHANIC AVAILABLE
GROCERIES & BEER**

Grosse Ile Magdalen Islands 985 - 2786

Coconut Feather Squares

4 tbsps. butter
1/2 cup white sugar
3 egg yolks
3 tbsps. milk
1 cup flour
1/2 tsp. baking powder

1 tsp. cornstarch
1/2 tsp. salt
1 tsp. vanilla
3 egg whites
1/2 cup white sugar
1/2 cup coconut

Cream together the butter and sugar; add egg yolks. Mix well. Add milk together with the sifted dry ingredients. Add the vanilla. Pour in a greased and floured 8" x 8" pan.

Bake at 350°F for 5 minutes.

Remove from the oven and spread with raspberry jam. Whip the egg whites until peaks form; add sugar and continue whipping until stiff. Fold in coconut. Spread meringue to cover the raspberry jam. Sprinkle additional coconut to top. Return to the oven until meringue turns a golden brown.

Mrs. Gary Clarke

Lemon Squares

1/2 cup butter
1 cup brown sugar
2 egg yolks
1 1/2 cups flour
2 tps. baking powder

1/2 tsp. salt
1 lemon pie filling mix
2 egg whites
1/4 cup white sugar

Combine the butter, brown sugar, egg yolks, flour, baking powder and salt. Mix together well. Press into the bottom of a greased 8" x 8" pan.

Bake at 350°F until golden brown.

Prepare the pie filling as directed. Pour over the crust. Whip the egg whites until peaks form; add sugar and continue whipping until stiff. Spread over pie filling; return to the oven until meringue is lightly browned.

Mrs. Gary Clarke

Molasses Cookies

1 cup shortening
1/2 cup white sugar
2 eggs
1 cup molasses
1/3 cup milk
4 3/4 cups flour

2 tps. baking soda
1 tsp. baking powder
1 tsp. salt
1 tsp. ginger
1 tsp. cinnamon

Bake at 350°F for 10 - 12 minutes.

Jane Craig

Chocolate Halfway Squares

1/2 cup white sugar
1/2 cup brown sugar
1 cup shortening
2 egg yolks
1 tbsps. cold water
2 cups flour

1/2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1/2 cup chocolate chips
2 egg whites
1 cup brown sugar

Combine the sugars, shortening, egg yolks and water. Add sifted dry ingredients; mix together well. Press into the bottom of a greased 8" x 8" pan. Sprinkle with the chocolate chips.

Whip the egg whites until soft peaks form; add brown sugar. Continue whipping until stiff. Spread over the chocolate chips.

Bake at 350°F for 25 minutes.

Mrs. Gary Clarke

Hello Dolly Squares

1/4 cup butter
1 cup graham wafer crumbs
1 cup coconut
1 cup chocolate chips
1 cup chopped nuts
1 can Eagle Brand milk

Combine crumbs and butter together well. Press in a greased 8" x 8" pan. Layer each ingredient as listed.

Bake at 325°F for 30 minutes. Cool before cutting into squares.

Ada Welsh

Prize Butter Tarts

1 pastry dough recipe
1 egg, beaten
2 tbsps. milk
1/2 cup butter

1/2 cup raisins
1 cup brown sugar
1 tsp. vanilla

Preheat oven to 450°F. Prepare pastry dough and roll out to an 1/8" thickness. Cut into 4" rounds. Press lightly into muffin tins.

Mix together the remaining ingredients; fill pastry shells 2/3 full.

Bake for 8 minutes. Reduce heat to 350°F and bake an additional 15 - 20 minutes.

Makes 12 - 15 tarts.

Mrs. Gary Clarke

Chocolate Almond Roll

4 eggs, separated
2/3 cups white sugar, divided
2/3 cups flour
6 tbsps. cocoa, divided
3/4 tps. baking powder
1/4 tsp. salt
1/2 cup almond paste
1 - 8 oz. pkg. Lite cream cheese, softened & cut into pieces
1/2 pint raspberries, divided

Preheat oven to 400°F. Grease and line with waxed paper, a 15" x 10" pan.

In a deep bowl with the mixer at a high speed, beat egg whites until soft peaks form; beat in 1/3 cup of the white sugar 1 tablespoon at a time until whites are stiff.

In another bowl with the mixer at a high speed, beat the egg yolks and remaining 1/3 cup of the white sugar together. Add flour, 4 tbsps. of the cocoa, baking powder and the salt. Beat well. Stir 1/3 of the egg whites into the yolk mixture. Gently fold in the remaining egg whites. Pour batter into pan.

Bake for 12 - 14 minutes until cake springs back, when lightly touched. Sift the remaining 2 tbsps. of cocoa over a dish towel. Invert cake onto cocoa-dusted towel; remove pan and waxed paper. Roll cake in the towel and place on a rack to cool for about 15 minutes.

In a clean bowl with the mixer at a medium speed, beat the almond paste and cream cheese together. Unroll the cooled cake and spread with this filling. Top with 3/4 of the raspberries. Roll the cake and garnish with remaining raspberries.

Dollie Keating

Gumdrop Cake

1/2 cup butter
1 cup white sugar
2 eggs, beaten
2 1/4 cups flour
1/4 tsp. salt
3/4 cups raisins OR maraschino cherries
2 cups diced sugared gumdrop candies

2 tps. baking powder
3/4 cups milk
1 tsp. vanilla

Cream together the butter and sugar; add beaten eggs. Sift together the dry ingredients. Aternately, add half of the dry ingredients with the milk and vanilla. In a medium sized bowl, coat the fruit and gumdrop pieces with the remaining half of the dry ingredients. Fold into batter.

Bake in a greased and floured loaf pan at 300°F for 1 1/2 hours.

NOTE: Do not use any black or purple gumdrops for this recipe!

Ruth M. Clark

Gumdrop Cake

1 cup white sugar
1/2 cup butter
2 eggs
2 cups flour
1/2 tsp. salt
1 tsp. baking powder
1 tsp. nutmeg

1 tsp. cinnamon
1 cup sweet applesauce
pinch of soda
1/2 cup milk
1 lb. seedless golden raisins
1 lb. gumdrops, cut up

Cream together the sugar and butter; add eggs. Beat until light and fluffy. Place the pinch of soda in with the apple-sauce. Sift together the remaining dry ingredient. Add alternately with the milk. Add applesauce. Mix well. Fold in raisins and gumdrops.

Bake at 300°F in a deep 8" x 8" pan for 2 - 2 1/2 hours.

Karen Turnbull - Cloutier

Cherry Cakes

1/2 cup shortening
1/2 cup butter
3/4 cups brown sugar
1 egg, beaten

1 tsp. vanilla
pinch of salt
2 cups flour
maraschino cherries

Cream together the shortening, butter and sugar; add beaten egg and vanilla. Mix well. Add sifted dry ingredients. Roll into small balls. Press lightly with a fork.

Bake at 350°F until golden brown. Ice when cooled and top with a maraschino cherry.

Mrs. Gary Clarke

Pound Cake

1 cup Crisco oil
2 cups white sugar
4 eggs
1 cup milk
3 cups flour
baking gumdrops OR maraschino cherries

4 tps. baking powder
1/4 tsp. salt
1 tsp. vanilla
1 tsp. almond extract
1 tsp. lemon juice

Bake in a greased and floured loaf pan at 350°F for 1 1/2 hours.

NOTE: Before adding the gumdrops or cherries, drop in flour to separate.

Jane Craig



Brownies

2/3 cups pastry flour
1/2 tsp. baking powder
1/4 tsp. salt
1/3 cup butter OR shortening
2 squares unsweetened chocolate

1 cup white sugar
2 eggs, well beaten
1/2 cup chopped walnuts OR pecans
1 tsp. vanilla

Sift flour; measure. Add baking powder and salt and sift again. Melt the butter and chocolate over hot water. Add sugar gradually to eggs, beating thoroughly. Add the chocolate mixture. Add flour; mix well. Add nuts and vanilla.

Bake at 350°F for 25 minutes in a greased 8" x 8" pan. Cool in the pan before cutting into squares.

Makes about 20 brownies.

Beth Clarke

Chocolate Squares

16 crushed graham wafers OR
1 1/4 cups graham wafer crumbs
1/4 cup butter
2 cups icing sugar
1/2 cup butter
2 squares melted unsweetened chocolate

1 tsp. cocoa
2 eggs
vanilla
chopped nuts

Combine crumbs with 1/4 cup butter. Spread in an 8" x 8" pan.

Bake at 375°F for 10 minutes.

Cream together the icing sugar, 1/2 cup butter and cocoa; beat in the eggs, one at a time. Add melted chocolate, vanilla and chopped nuts.

Spread on baked crumbs. Sprinkle with coconut, if desired. Refrigerate.

Vina Turnbull

Orange Meringue Squares

1 cup white sugar
4 tbsps. soft butter
1 egg
grated peel of 1 orange
1 1/2 cups flour
1 1/2 tps. baking powder

1/4 tsp. salt
1/2 cup fresh orange juice
1/4 cup milk
3 egg whites
3/4 cups sugar
1/2 cup shredded coconut

Preheat oven to 300°F.

Cream together the sugar, butter and egg until fluffy. Add orange peel. Combine flour, salt and baking powder with juice and milk. Stir into creamed mixture. Pour into a greased 9" x 13" pan.

Beat the egg whites until stiff. Add sugar and beat until very stiff. Fold in the coconut. Spread evenly over the batter in the pan.

Bake for 30 - 40 minutes. Cool before cutting into squares.

Beth Clarke

Strawberry Dessert Squares

1 lb. crushed vanilla wafers

Sprinkle 1/2 or more on the bottom of an 8" x 8" pan. Set aside.

Cream 1/2 cup butter with 1 1/2 cups icing sugar. Add 2 eggs, one at a time. Beat until smooth and creamy. Pour mixture over the wafers.

Fold sliced fresh strawberries into a 1/2 pint of whipped cream. Pour over top. Sprinkle the rest of the crumbs over the top. Refrigerate.

Vina Turnbull

Candy Bars

1 - 16 oz. pkg. chocolate chips
1 - 16 oz. pkg. caramel chips
1/2 cup peanut butter
1 pkg. peanuts OR chopped nuts
1 bag colored mini marshmallows

Melt the chips and peanut butter together. Add remaining ingredients. Pour into a greased 9" x 13" pan.

Judy Ann Keating

New York Specials

1/2 cup melted butter
1/4 cup white sugar
1 egg, well beaten
3 tbsps. cocoa
1 tsp. vanilla

3/4 cups chopped nuts
1 cup coconut
2 cups graham wafer crumbs

1/4 cup butter
2 cups icing sugar
2 tbsps. Kovah custard powder OR instant vanilla pudding mix
4 tbsps. milk

2 squares melted sweet chocolate
1 tbsps. melted butter

Combine the first 5 ingredients together well. Set aside. In a clean bowl, combine the next 3 ingredients; blend well. Combine the two mixtures together well. Pat into an 8" x 8" pan; place in the refrigerator to chill.

Beat the next 5 ingredients together well; let stand. Pour over the chilled base. Return to refrigerator. Combine the melted chocolate and butter; ice squares.

Chill for 4 - 5 hours before cutting.

Karen Turnbull - Cloutier

Midnight Mints

1/2 cup butter OR margarine
5 tbsps. cocoa
1/4 cup white sugar
1 egg, beaten
2 cups graham wafer crumbs
1/2 cup chopped walnuts
1 cup coconut

1/4 cup butter OR margarine
3 tbsps. milk
1 tsp. peppermint extract
2 cups icing sugar
2 - 3 drops green food coloring

2/3 cups chocolate chips
2 tbsps. butter OR margarine

Combine the butter, cocoa and sugar in a saucepan; bring slowly to a boil. Stir in the beaten egg to thicken mixture. Remove from heat; add crumbs, chopped nuts and the coconut. Press firmly into a greased 9" x 9" pan.

Combine the next list of ingredients together in a bowl. Mix well. Add a few more drops of milk, if required for easy spreading consistency. Tint a pretty green with the food coloring. Spread mixture over the base in pan.

Over low heat or very hot water, melt the chocolate chips and butter together until smooth. Spread over the second layer of the squares. Chill.

Store in the refrigerator. This recipe will keep well and also freezes well. Makes 36 squares.

Joan Welsh

Raisin Squares

1 1/2 cups raisins
1/2 cup white sugar
1 cup boiling water
3 tbsps. orange juice
2 tbsps. flour
pinch of salt

1 cup white sugar
1 cup butter
1 egg
1 tsp. vanilla
2 cups flour
2 tsp. baking powder

In a saucepan, combine the raisins and sugar in the boiling water; cook for 5 minutes. Add juice, flour and salt. Stir together until thickened. Set aside.

In a bowl, crumble together the remaining ingredients. Press half of the mixture into a greased 7" x 11" pan. Spread with the raisin mixture then sprinkle on the remaining half of the base mixture.

Bake at 350°F for about 25 minutes.

Mary Taker

Chocolate Chip Meringues

2 egg whites, at room temperature
1/2 cup white sugar
1/8 tsp. cream of tartar
1 tsp. vanilla
1 cup chocolate chips

Whip the egg whites with the sugar, cream of tartar and vanilla until stiff, but not dry. Fold in the chocolate chips. Drop by teaspoonfuls on a foil covered cookie sheet. Bake at 200°F for 1 hour until dry, but not brown.

Myma Clarke

Eatmore Bars

1 small bottle Karo corn syrup
1 small bottle crunchy peanut butter
1 large bag Baker's chocolate chips
1 large bag peanuts
1 small box Rice Krispies cereal (not quite a full box)

Melt together the corn syrup, peanut butter and chocolate chips. Stir in the peanuts and cereal. Spread in a greased, long cake pan. Cool on the cupboard before cutting.

Judy Ann Keating

Coconut Feather Squares

4 tbsps. butter
1/2 cup white sugar
3 egg yolks
1 tsp. vanilla
3 tbsps. milk
1 cup flour
1 tsp. salt

1 tsp. cornstarch
1 tsp. baking powder
favorite jam OR jelly
3 egg whites
1/2 cup white sugar
1/2 cup coconut

Cream together the butter and sugar; add egg yolks, vanilla and milk. Sift together and add the dry ingredients. Mix together until well blended. Pour batter into a greased and floured 8" x 8" pan.

Bake at 350°F for 25 minutes. Remove from the oven and spread evenly with jam or jelly.

Beat egg whites and sugar stiff. Spread over base, completely covering the jam. Sprinkle top with coconut. Return to the oven until the meringue is golden brown.

Ruth M. Clark



Cherry Chewbiles

1 1/4 cups flour
 1/2 cup brown sugar
 1/2 cup golden flavour Crisco shortening
 1/2 cup flaked coconut
 1/2 cup finely chopped nuts

2 - 250 g. pkgs. cream cheese, softened
 2/3 cups white sugar
 2 eggs
 2 tsps. vanilla
 1 - 19 oz. can cherry pie filling
 1/2 cup chopped nuts

Preheat oven to 350°F. Grease a 13" x 9" pan.

Combine flour and brown sugar. Work in the shortening until fine crumbs resemble pie crust. Add coconut and nuts. Mix well. Reserving 1/2 cup of the crumbs, press the remainder firmly into the greased pan. Bake 12 minutes.

Beat the cream cheese, sugar, eggs and vanilla together in a small bowl until smooth. Spread evenly over the hot baked crust. Return to the oven and bake for an additional 15 minutes. Spread pie filling carefully and evenly over the cheese layer. Combine nuts and crumbs and sprinkle evenly over cherries. Return to the oven for an additional 15 minutes. Cool. Refrigerate for several hours. Cut into bars to serve. Store in the refrigerator. Freezing is not recommended.

Try other fruit fillings if you wish . . . raspberry, strawberry or blueberry

Alma Clarke

Impossible Pie

4 eggs
 1/2 cup margarine
 1/2 cup flour
 2 cups milk

1 cup white sugar
 1 cup coconut
 2 tsps. vanilla
 pinch of nutmeg

In a blender, combine all ingredients together well. Pour into a well-greased 10" pie plate.

Bake at 350° for about 1 hour or until the center is firm.

Betty Ann Turnbull

Fudge Sticks

1 pkg. instant chocolate pudding mix
 2 cups cold whole milk
 1/4 cup white sugar
 1/2 tsp. vanilla

Beat all ingredients together until thick and creamy. Pour into popsicle molds and freeze.

Simply delicious!

Elizabeth McKay - Chevarie

Creole Chocolate Cake

1/2 cup butter
 1 1/2 cups brown sugar
 2 eggs
 1 tsp. vanilla
 1 3/4 cups flour
 1 1/2 tsps. baking powder

1 tsp. baking soda
 1/2 tsp. salt
 1/2 cup cocoa
 1/2 cup milk
 3/4 cups water

Cream together the butter and sugar; add eggs and vanilla. Beat this mixture until light in color and very fluffy. Add sifted dry ingredients, including cocoa, with milk and water. Beat well.

Bake at 375°F in 2 well-greased and floured 8" round cake pans for 30 minutes. When a wooden toothpick inserted near the center comes out clean, the cake is done. Frost with the following recipe.

Seven Minute Frosting

1 cup brown sugar
 1 egg white
 1 tsp. vanilla OR

1 tsp. maple extract
 pinch of baking powder
 1/4 cup boiling water

Combine all ingredients in the top pot of a double boiler. Cook over boiling water on medium-high heat, beating mixture with electric mixer at a high speed.

Frosting will form soft peaks usually after seven minutes.
 Elizabeth McKay - Chevarie

Seafood Rolls

1 lb. lobster meat
 1 lb. scallop
 1 lb. crab meat
 1 lb. shrimp
 3 tsps. butter

1 cup chopped celery
 1 cup chopped onion
 1/2 cup cream cheese
 1/2 cup Velveta cheese

Combine the seafood and steam until well done. In a skillet, melt the butter and sauté celery and onion.

Add cheeses; when melted, add steamed seafood.

Simmer together for 20 minutes.

Fill small rolls with mixture. This recipe freezes well.
 Eleanor Turnbull



Corned Beef Mousse

1 - 10 oz. can cream of mushroom soup, undiluted
 1 - 250 g. pkg. cream cheese
 1 envelope unflavoured gelatine
 1/4 cup cold water
 1/2 cup finely chopped celery
 1/2 cup finely chopped green onion
 1 cup Miracle Whip
 1/2 tin of corned beef, flaked with a fork
 1/8 tsp. curry powder

In a saucepan, combine the soup and cream cheese. Heat, stirring frequently, until smooth.

Soften the gelatine in the cold water for 5 minutes. Add the gelatine mixture to soup mixture. Heat to dissolve the gelatine. Cool.

Stir in celery, onions, Miracle Whip, flaked corned beef and curry powder.

Pour mixture into a lightly oiled 4 1/2 cup mold. Chill until set. Unmold and garnish with a sprig of fresh parsley.

Serve with an assortment of your favorite crackers!
 Elizabeth McKay Chevarie

Chicken & Vegetable Sauté

2 whole boneless, skinless chicken breasts
 3 tsps. soya sauce, divided
 3 tsps. cornstarch, divided
 1 tsp. fresh ginger root, grated *optional
 1 tsp. white sugar
 1 - 2 garlic cloves, minced
 1/4 tsp. crushed, dried red pepper
 1 1/2 cups water
 5 tsps. butter, divided
 2 cups thinly sliced carrot
 1 onion, cut in chunks & separated
 2 bell peppers, cut in 1/4" strips, halved

Cut chicken into thin narrow strips. Combine 2 tsps. of the soya sauce, 1 tsp. of the cornstarch, ginger, sugar and garlic in a small bowl. Add chicken; toss to coat. Set aside.

Blend together the remaining 2 tsps. of cornstarch, remaining 1 tsp. of soya sauce and dried red pepper. Stir in water. Set aside.

Melt 3 tsps. of the butter in a large frying pan, or wok with a nonstick finish, over high heat until foamy. Add chicken and stir-fry for 2 minutes until chicken is cooked; remove from the pan. Melt remaining 2 tsps. of butter in the same pan on high heat; add carrot and onion pieces. Stir-fry for 3 minutes. Add peppers; stir-fry for 2 minutes. Stir in the chicken and soya sauce mixture. Cook and stir until the sauce comes to a boil and thickens.

Serve with hot buttered rice. Makes 4 servings.

NOTE: You may also use any of your favorite vegetables!
 Pamela Keating - Goodwin

Mock Lobster

1 can chicken haddie
 1 carrot, grated
 1 cup salad dressing
 1/2 cup finely chopped celery
 1/4 cup ketchup
 1/4 cup finely chopped onion

Mix all ingredients together well. Use as a sandwich filling.

Pauline Clarke - Eloquin

Seven Layer Casserole

thinly sliced potatoes
 thinly sliced carrots
 onions, sliced into rings
 1/4 cup raw rice

1 can peas, undrained
 1 can tomato soup
 sausages
 salt & pepper, to taste

The amount of potatoes, carrots, onions and sausages may be adjusted to your needs.

Layer ingredients in an oven proof dish, with a lid, in the order given.

Bake covered at 300°F for 1 hour. Remove cover and continue baking an additional hour.

Robbie Goodwin

Seafood Chowder

1 1/2 - 2 cups mixed seafood
 (lobster, scallop, shrimp, cod & crab)
 4 tsps. butter
 1 onion, chopped
 1 grated carrot
 1 green pepper, finely chopped
 1/2 cup chopped celery

3 cups boiling water
 2 cups milk
 1 tsp. parsley
 1 tsp. salt
 1/4 cup cream

Melt butter and add onion. Sauté, do not brown! Pour in boiling water and add vegetables. Bring to a boil. Add seafood and seasonings. Let simmer for 25 minutes. Add milk and heat an additional 5 minutes.

Just at the moment of serving, add the cream.

Serves 6.

Alma Clarke



Never-Fail White Biscuits

2 cups flour
2 tbsps. white sugar
1 tsp. salt
4 tps. baking powder
1/2 tsp. cream of tartar
1/2 cup butter OR margarine
1 cup milk

Combine the first 5 ingredients in a bowl; stir to blend together thoroughly. Cut in the butter until mixture is crumbly. Stir the milk in quickly to combine. Turn out onto a lightly floured surface. Knead gently 8 - 10 times. Roll or pat dough to a 1/2" - 3/4" thickness. (Half the thickness that you want the baked product to be.) Cut with a small round cookie cutter. Place on greased cookie sheets close together for soft sides or apart for crisp sides.

Bake at 450°F for 12 - 15 minutes.

NOTE: Brushing the cut biscuits with milk before baking will produce a brown top.

Robbie Goodwin

Plum Bread

2 pkgs. yeast	1 1/2 tbsps. salt
2 tps. white sugar	2 tps. cinnamon
1/2 cup lukewarm water	1 tsp. allspice
1/2 cup shortening	1 tsp. nutmeg
1 cup brown sugar	1 lb. seeded raisins
12 cups flour	3 1/2 cups lukewarm water

Dissolve sugar in the 1/2 cup of lukewarm water; sprinkle in the yeast. Let set for 5 minutes.

Sift dry ingredients together in a large bowl; blend together thoroughly. Add raisins. Make a small well in the center; add the yeast. Add the water alternately. Knead until batter no longer sticks to hands and has a nice elastic feeling. Place smooth dough back into lightly greased bowl; cover and let rise in a warm place for 2 hours. Punch down and let rise again for 20 minutes. Shape into loaves; let loaves rise until doubled in bulk.

Bake at 400°F for 15 minutes. Reduce heat to 350°F and continue baking for 45 minutes.

Gladys Dickson

Ham Sandwich Filling

2 - 6 oz. cans Flakes of Ham sandwich meat
2 tbsps. sweet relish
2 tbsps. finely chopped onion
4 tbsps. salad dressing

Flake the sandwich meat in a small bowl; add remaining ingredients and combine well.

Pauline Clarke - Eloquin

Ginger Molasses Cake

5 cups flour
1 1/2 cups seedless raisins
2 1/2 tps. baking soda
1 tsp. salt
2 tps. ginger
1 cup soft butter
3/4 cups white sugar
3/4 cups molasses
2 eggs
1 cup undiluted canned milk
1/2 cup water
1/2 cup plus 2 tps. vinegar

In a small bowl, combine 1/2 cup of the sifted flour with the raisins. Toss to coat the raisins. Sift together the remaining 4 1/2 cups of flour with the baking soda, salt and ginger.

Cream the butter; add sugar gradually, beating all the time. Continue to beat until the mixture is light and fluffy. Add molasses and beat well. Add eggs, one at a time, beating well after each addition. Mix together the milk and water. Add dry ingredients alternately with milk and water, beginning and ending with dry ingredients. Beat together well. Stir in the floured raisins and vinegar. Spoon the batter into a well greased and floured 10" tube pan.

Bake at 350°F for 1 hour and 20 minutes or until a toothpick inserted comes out clean. Cool cake in the pan for 10 - 15 minutes before turning out onto a rack.

Gladys Clarke

Carol's Carrot Cake

2 cups flour	1 cup brown sugar
2 tps. baking powder	1 cup white sugar
1 tsp. baking soda	3 eggs
1/2 tsp. salt	1/2 cup orange juice
2 tps. cinnamon	1 tsp. grated orange rind
1/2 tsp. nutmeg	1 tsp. vanilla
1/4 tsp. ginger	3 cups shredded carrot
1/4 tsp. cloves	1 cup raisins
1 1/4 cups vegetable oil	1/2 cup chopped nuts

Combine sugars, vegetable oil and eggs. Add orange juice, rind and carrots. Add sifted dry ingredients, raisins and chopped nuts.

Bake at 325° for 1 hour and 15 minutes.

Frosting

1 - 4 oz. pkg. cream cheese	2 tps. vanilla
1/2 cup butter	2 cups icing sugar

Beat all ingredients together until smooth; spread over cake.

Geraldine Burke

Bread & Butter Pickles

6 qts. sliced cucumbers	3 pts. vinegar
1 qt. sliced onions	3 cups white sugar
9 qts. water	1 tsp. turmeric
1 cup salt	1 tsp. celery seed

Mix the cucumber and onion slices together. Cover with a brine made from the water and salt. Let stand for 3 hours. Drain.

Mix together the sugar, vinegar, turmeric and celery seed. Add to vegetables. Boil for 5 minutes. Bottle while hot.

Beth Clarke

Million Dollar Relish

8 cucumbers	1/2 tsp. turmeric
3 green peppers	2 tps. mustard seed
1 large red pepper	1 tsp. celery seed
2 lbs. onions	1 qt. vinegar
1/2 gallon hot water	4 cups white sugar
1/2 cup salt	3 tps. comstarch

In a large pot, cover chopped vegetables with the hot water and salt. Add remaining ingredients, except the cornstarch, and bring to a boil.

Boil until hot; thicken with the comstarch. Continue cooking for 1/2 an hour.

Irene Dickson

Thousand Island Pickles

7 medium cucumbers, seeded & peeled	
1 head cauliflower	
6 large onions	
1 green pepper	1 cup water
1 red pepper	1/2 cup flour
1/4 cup salt	3 tps. dry mustard
2 1/2 cups cold water	1 1/2 tps. turmeric
3 cups white sugar	1 1/2 tps. mustard seed
3 cups vinegar	1 1/2 tps. celery seed

Cover the chopped vegetables with the salt and water. Let stand for 1 hour; drain well. Place drained vegetables in a large pot.

Combine the flour, mustard, turmeric, mustard seed and celery seed. In a small bowl, combine the white sugar, vinegar and 1 cup of water. Add liquid mixture to the dry ingredients, stirring to form a paste. Pour sauce over the vegetables; bring to a boil. Reduce heat; simmer for 15 minutes. Bottle hot.

Mrs. Gary Clarke

Tomato Relish or Chow

8 cups sliced green tomatoes
3 tps. salt
3 cups sliced onion
2 large red peppers, chopped
2 cups cider vinegar
2 cups white sugar
3 tps. mustard seed
1/2 tsp. celery seed
1 tsp. turmeric

Cover the sliced tomatoes with cold water. Sprinkle with the salt. Let stand overnight; drain the brine.

In a large pot, combine the vinegar, sugar, mustard & celery seeds and turmeric; bring to a boil. Simmer gently for 5 minutes. Stir in vegetables; bring to a boil. Simmer while stirring for 5 minutes. Bottle hot.

Gladys Dickson

Aunt Carrie's Chow

8 qts. sliced green tomatoes
1 cup salt
5 lbs. onions, cut up
4 cups white sugar
1/2 gallon vinegar
1 pkg. pickling spices

Cover the sliced tomatoes with cold water. Sprinkle with the salt. Let stand overnight. Drain and wash in the morning.

In a large pot, layer the sliced tomatoes and onions. Dissolve sugar in the vinegar and pour over the layers. Tie the pickling spices into cheesecloth; place it in the pot.

On low heat, slow cook for two hours. Bottle hot.

Gladys Dickson

Carrot Relish

6 medium carrots	2 tps. salt
6 green tomatoes	6 oz. prepared mustard
6 onions	
1 red pepper	1/2 cup flour
1 green pepper	1 cup vinegar
3 cups white sugar	1 cup white sugar

Put vegetables through a food chopper. Boil 5 minutes. Make a paste with the flour, vinegar and white sugar. Add to the mixture; boil for an additional 10 minutes.

Bottle hot in sterilized bottles.

Gladys Dickson

Shipwreck Dinner

1 lb. hamburger
thinly sliced potatoes
thinly sliced carrots
2 medium onions, sliced
salt & pepper, to taste

1 - 10 oz. can peas, undrained
1 - 12 oz. can corn, drained
1 - 10 oz. can tomato soup
1/2 cup water

In a skillet, fry the hamburger; drain off the fat. Set aside. Place in a greased 10 - cup casserole: 2 - 3 layers of sliced potatoes; 1 layer of carrots and 1 layer of sliced onions. Season with salt & pepper. Pour in peas, including the liquid, over the layered vegetables. Place a layer of corn over the peas. Sprinkle with the browned hamburger. Spread undiluted can of soup on top of the meat. Pour in the 1/2 cup of water.

Bake covered at 350°F for 1 hour. Remove cover and continue baking an additional 30 minutes until all of the vegetables are tender.

VARIATIONS: You can sprinkle a 1/4 cup of raw rice as an extra layer between the onions and peas; the carrot may be replaced with thinly sliced turnip or the soup can be replaced by canned tomatoes - just reduce the amount of water you use!

Judy Ann Keating

Ron's Ribs

2 qts. water
1/2 tsp. garlic salt
1/2 tsp. onion salt
1/4 tsp. thyme
1/4 tsp. savory
1 tsp. worcestershire sauce
1 tsp. salt
1 tsp. pepper
1/4 tsp. celery salt

HONEY BBQ SAUCE:
1/2 cup liquid honey
1/2 cup regular BBQ sauce
2 tbsps. soya sauce
1/3 cup chopped onion

In a large pot, combine the first list of ingredients; bring to a boil. Cut up the ribs and place in the pot. Simmer for 40 minutes. Remove ribs and place on a rack to cool.

Preheat oven to 350°F.

In a small saucepan, combine all the ingredients for the Honey BBQ Sauce recipe; simmer together for 5 minutes. Spread the ribs with the sauce; turn them after 10 minutes. Do the same to the other side. Watch them!

Dorothy Sowery

Casserole Stew

Place cut up stew meat in the bottom of a casserole dish. Sprinkle meat with 1 pkg. of Lipton Onion soup mix. Place cut up vegetables in casserole. Pour 1 can of Golden mushroom soup over top. Add a 1/2 of soup can of water. Bake at 325°F for 2 hours.

Edith Rankin

Honey Ribs

3 lbs. pork spareribs
1/4 cup honey
3 tbsps. brown sugar
1 tbsps. worcestershire sauce
2 tbsps. ketchup
1 tbsps. Dijon mustard
2 tbsps. red wine vinegar
salt & pepper

Preheat oven to 400°F.

If necessary, cut through the ribs to separate them. Place in a single layer in a large roasting pan. Set aside.

Combine the ingredients in a small saucepan and season well with salt and pepper to taste. Heat gently over low heat until just simmering. Using a pastry brush, brush the ribs with the sauce on both sides. Pour the remaining syrup over the ribs making sure they are well coated.

Bake, uncovered, for 1 hour, basting and turning frequently. Turn the oven to the lowest setting for an additional 30 minutes or more until meat is well cooked and ribs are thoroughly coated with the syrupy sauce.

Serve immediately. Serves 4.

NOTE: If you wish to cook ribs on a barbecue, marinate in the sauce for 2 hours before. Brush often with the sauce during cooking.

Vina Turnbull

Cabbage Rolls

1 large head cabbage
1 lb. ground beef
2 tps. salt
1/4 tsp. pepper

1/4 cup chopped onion
1 can tomato paste
1 - 16 oz. can tomatoes
1 cup cooked rice

Dip and wash the cabbage leaves in hot water. Dry leaves on paper towels.

Combine the meat, salt, pepper, rice and onions together well. Place a teaspoonful of this mixture into each leaf. Roll the leaf around the mixture and fasten with a wooden toothpick. Tuck the ends under and place rolls, seam side down, in a shallow, greased baking dish.

Pour the tomatoes and tomato paste over the rolls.

Cover and bake at 375°F for about 1 hour or until the cabbage leaves are very tender.

Gladys Clarke

Onion Rings

1 cup flour
1 egg, beaten
2/3 cups milk

1/2 tsp. salt
2 tps. baking powder
raw onion rings

Mix all ingredients together well. Dip sliced, raw onion rings into the batter. Deep fry in hot oil until golden. Drain.

Beth Clarke

Baked Apple for Diabetics

1 small apple
sprinkle of cinnamon
sprinkle of nutmeg

1 tbsps. unsweetened orange juice
1/4 tsp. artificial liquid sweetener
1/4 cup water

Wash and core the apple. Place in a baking dish; sprinkle with cinnamon and nutmeg. Combine the orange juice, liquid sweetener and water; pour over the apple.

Bake at 350° for about 45 minutes.

NOTE: If you want to bake more than just one apple, just double, triple... or whatever the case may be... the recipe!

Dianne Clarke

Rice Pudding

1/2 cup uncooked raw rice
1 cup boiling water
3 cups milk
1/4 cup raisins
2 eggs
3 tbsps. white sugar

1/2 tsp. salt
1/2 tsp. vanilla
2 tbsps white sugar
1 tsp. cinnamon
2 tbsps. butter

Cook this pudding in a double boiler, rather than bake. This creamy pudding is dotted with raisins, and is served with butter, sugar and cinnamon!

Rinse the rice in several changes of water. Place in the top of a double boiler, and add the boiling water. Cook for about 15 minutes uncovered over direct heat until water is absorbed. Stir in the milk and set over simmering water. Cook covered for 45 minutes stirring occasionally. Stir in the raisins and continue cooking for an additional 15 minutes until the rice is very soft.

Beat the eggs slightly together with the sugar, salt and vanilla. Stir part of the rice mixture in the egg mixture. Add this to the rice in the double boiler. Continue cooking and stirring for a little longer until mixture thickens slightly. DO NOT BOIL! Pour into individual serving dishes.

Combine sugar and cinnamon. Sprinkle evenly over each dish of hot pudding. Dot the tops of each with butter. Let stand until topping melts. Serve warm.

Gladys Clarke

Baked Rice Custard

2 eggs
2 cups milk
1 cup cooked rice

1/2 cup brown sugar
1/2 tsp. salt
1/2 cup raisins *optional

Preheat oven to 325°F.

Pour batter into a greased 1 quart casserole. Set the casserole into a pan of hot water.

Bake for about 1 hour or until almost set. Makes 4 - 6 servings.

Dianne Clarke

All-In-One Pudding

1 cup flour
1/2 cup white sugar
2 tps. baking powder
1/4 tsp. salt
1/2 tsp. nutmeg

1/2 cup raisins
1/2 cup milk
2 cups boiling water
1 cup brown sugar
2 tbsps. butter

Sift together the flour, sugar, baking powder, salt and nutmeg. Place in a bowl; add raisins. Blend in the milk. Spread mixture into a greased baking dish.

Combine the brown sugar and butter in the boiling water; stir until sugar is dissolved and butter melted. Pour this hot syrup over the entire batter in the dish.

Bake at 350°F for 40 - 50 minutes.

Mary Taker

Molasses Buns

1/2 cup butter
1/4 cup white sugar
1 egg
1 tsp. vanilla
1/2 cup molasses
1 tsp. baking soda
1/4 cup hot water

2 1/4 cups flour
1/2 tsp. baking powder
1 tsp. salt
1/2 tsp. cloves
1/2 tsp. cinnamon
1 cup raisins

Cream together the butter and sugar; add egg. Beat well. Add the vanilla and molasses. Add soda to hot water; add to creamed mixture. Sift together and add the dry ingredients. Fold in raisins.

Bake at 350°F for 20 minutes.

Dollie Keating

Cranberry Bread

1 cup shortening
1 cup white sugar
2 eggs, beaten
2 cups flour
2 1/2 tps. baking powder
1 tsp. salt
3/4 cups chopped green maraschino cherries

1/2 tsp. baking soda
3/4 cups orange juice
2 tbsps. grated orange rind
1 cup chopped cranberries
1/2 cup chopped nuts

Cream together the shortening and sugar; add eggs. Sift together and add the dry ingredients.

Add the remaining ingredients. Mix together until well blended.

Bake in a greased and floured loaf pan at 350°F for 1 1/2 hours.

Ruth M. Clark

Meat Loaf with Spicy Topping

2 lbs. lean hamburger	SPICY TOPPING:
1/2 cup chopped onion	1/2 cup water
3/4 cups fine bread crumbs	2 tbsps. vinegar
1 egg, beaten	2 tbsps. brown sugar
1/2 cup tomato sauce	1 tsp. steak sauce
2 tsps. salt	2 tsps. dry mustard
1/4 tsp. pepper	1/2 cup tomato sauce
1/2 tsp. dry mustard	
2 tsps. steak sauce	

In a bowl, combine the first 5 ingredients together well; add the salt, pepper, dry mustard and steak sauce. Mix together thoroughly. Pack in a well-greased 5" x 9" loaf pan.

Combine the Spicy Topping ingredients together until well blended; pour over the meat loaf.

Bake at 300°F for 1 1/2 hours. Baste often during the baking process. Serves 6.

Dorothy Sowery

Donair Loaf

2 lbs. hamburger	1 tsp. oregano
1 tsp. black pepper	3 tsps. paprika
1 tsp. red pepper	1 cup bread crumbs

Combine ingredients together well; press mixture firmly into a loaf pan.

Bake at 250°F for 1 1/2 hours. When cooled, cut into slices.

Sauce

1/2 cup cold Carnation canned milk
1/2 cup white sugar
2 tsps. vinegar
1/2 tsp. garlic powder OR garlic salt

Making sure that the canned milk is cold, whip until thick. Fillings for donairs: top the meat slices with slices of onion, green pepper, red pepper, apple, radish, celery, cucumber or lettuce. Then spoon the sauce on to top!

Betty Ann Turnbull

Indian Meat Loaf

1 1/2 lbs. ground beef	1/2 tsp. sage
1 egg, beaten	1/2 cup chopped onion
1/2 cup cornmeal	1/4 cup chopped green pepper
2 tsps. salt	1/2 cup creamed corn
1/4 tsp. pepper	1 1/4 cups canned tomatoes

Mix all ingredients together well. Pack in a greased loaf pan.

Bake at 300°F for 1 1/2 hours.

Beth Clarke

Ron's Chili

1 lb. hamburger	1 tsp. paprika
2 large onions, minced	1/4 tsp. cayenne
1 bay leaf	dash of savory
1 green pepper, minced	dash of garlic powder
6 mushrooms, sliced	dash of tobasco sauce
2 - 19 oz. cans tomatoes	dash of oregano
1 - 14 oz. can spaghetti sauce	1 tsp. salt
2 - 14 oz. cans red kidney beans	1/2 tsp. pepper
1 tbsp. chili powder	

In a large pot, lightly brown the hamburger, onions and green pepper. Add the remaining ingredients; stir well. Simmer slowly for 2 hours.

If you have a slow cooker, you may use it. Slow cook chili for 6 hours.

Dorothy Sowery

Good Spaghetti Sauce

3 tbsps. butter	2 cans tomato paste
2 cups chopped onion	2 cups chopped celery
2 lbs. hamburger	1 large green pepper
1 - 48 oz. can tomato juice	4 ozs. olive oil OR
2 - 28 oz. cans whole tomatoes	vegetable oil
1 pouch H-14 El Ma Mia Mix	2 cans mushrooms

In a large pot, melt the butter; fry the hamburger and onions together. Add the remaining ingredients.

Uncovered, let the sauce simmer over low heat for about 2 hours. Stir frequently during cooking. Do not cover the sauce at any time during the cooking!

Cool before refrigerating.

Irene Dickson

Sweet & Sour Meatballs

1 1/4 cups ground beef	2 tbsps. flour
1/2 cup bread crumbs	1/2 cup vinegar
1/2 cup water OR milk	1/4 cup water
1 tsp. salt	2 tbsps. soya sauce
1/4 tsp. pepper	1 tbsp. ketchup
2 cups brown sugar, packed	

In a medium bowl, mix together the ground beef, bread crumbs, water OR milk, salt and pepper. Shape into 24 meatballs. Brown in a frying pan then transfer to a casserole dish.

In a medium saucepan, blend together thoroughly the brown sugar and flour. Add vinegar, water, soya sauce and ketchup. Stir over medium-high heat until mixture comes to a boil. Pour over the meatballs.

Bake in a 350°F oven for 20 minutes until hot and bubbly.

Pauline Clarke - Eloquin

Special Occasion Fruit Cake

1 lb. butter	3 lbs. seedless raisins
2 1/2 cups brown sugar	1 1/2 lbs. mixed glazed fruit
12 eggs	2 lbs. sultana raisins
1 cup molasses	1 lb. currants
3 cups flour	1 cup brandy
1 1/2 tbsps. cinnamon	4 squares melted chocolate
1 1/2 tbsps. allspice	1/4 tsp. baking soda
1 1/2 tsps. mace	1 tbsp. hot water
1 tsp. nutmeg	

Cream the butter and sugar together in a large bowl. Separate the eggs and beat yolks until thick. Add to the creamed mixture. Beat in the molasses. Sift together the flour and spices; add to creamed mixture. Mix fruit together with the brandy and melted chocolate. Fold into batter. Dissolve the baking soda in the hot water; add to batter. Grease, flour and line with brown paper, 3 - 9" cake pans. Spoon batter evenly into each pan. Cover each with foil.

Bake at 275°F for 3 hours or until done.

Robbie Goodwin

Blueberry Muffins

1/4 cup soft butter
3/4 cups white sugar
1 egg
1 1/2 cups pastry flour
1/2 tsp. salt
2 tsps. baking powder
1/2 cup milk
1 cup blueberries, fresh OR frozen

Cream together the butter and sugar. Add egg and mix well. Add sifted dry ingredients with milk. Fold in berries. Fill greased muffin tins 2/3 full.

Bake at 375°F for 15 - 20 minutes.

Edith Rankin

Dropped Shortbreads

1 lb. butter OR
1/2 lb. butter & 1/2 lb. margarine
1/2 cup sifted cornstarch
1 cup icing sugar
3 cups flour

Combine the 4 ingredients with a pastry blender. Whip the mixture for 15 minutes or until light and fluffy. Drop by teaspoonfuls onto greased cookie sheets.

Bake at 325°F for about 20 minutes.

Myma Clarke

Carrot Cake

3 cups flour	2 cups grated carrot
2 tsps. baking powder	2 cups white sugar
1 tsp. baking soda	1 cup Crisco oil
1 tsp. cinnamon	4 eggs, beaten
1/2 tsp. salt	1/2 cup chopped nuts

Sift together the dry ingredients. Combine the remaining ingredients together well. Add the wet ingredients to the dry ingredients; mixing well.

Bake in a greased and floured tube pan or a 9" x 13" pan at 350°F for 1 1/2 hours. Cool and ice with the following recipe for icing.

Cream Cheese Icing

1 tbsp. butter OR margarine	1/8 tsp. salt
3 ozs. cream cheese	1 cup icing sugar
1 tsp. vanilla	

Cream together the butter, cream cheese, vanilla and salt. Add icing sugar. Mix until smooth.

Beth Clarke

Crisp Ginger Cookies

1 cup shortening	1 heaping tsp. baking soda
1 cup brown sugar	1/4 tsp. salt
1 cup molasses	1/2 tsp. ginger
1 egg, beaten	1/2 tsp. nutmeg
4 cups flour	1/2 tsp. cinnamon

Melt the shortening and work in the sugar. Add molasses and beaten egg. Sift together and add the remaining ingredients. Shape dough into a roll. Chill.

Slice and bake in a moderate oven until done.

Edith Rankin

Apricot Bars

3/4 cups butter	2 cups flour
1 cup white sugar	1 1/2 cups coconut
1 egg	1 - 8 oz. bottle Apricot jam
1 1/2 tsps. vanilla	1 cup chopped walnuts
1/2 tsp. salt	

Cream together the butter and sugar; add egg and vanilla and mix well. Mix in the vanilla, salt and flour.

Reserving 3/4 cups of the mixture, spread the remaining batter into a greased 8" x 8" pan. Spread crust with the jam then sprinkle with the walnuts. Spread with the reserved mixture.

Bake at 350°F for 30 minutes. Cool before cutting into squares.

Mrs. Gary Clarke

Avocado & Shrimp Salad

1 ripe avocado
10 large shrimp - cooked, shelled & deveined

This quick and easy dish makes a wonderful entrée!
Cut the avocado in half. Remove the core. Arrange 5 shrimp in each avocado half. Spoon the following recipe for dressing over the shrimp. Serve with whole wheat rolls.

Ginger Dressing

1/4 cup safflower OR sunflower seed oil
1/4 cup red wine vinegar
1/4 cup water
1 tbsp. fresh ginger root, grated

Combine all ingredients together. Let marinate overnight. Shake well before using.

Pauline Clark

Marinated Carrots

1 bag carrots
1 - 2 onions
1 large green pepper
1 - 10 oz. can tomato soup, undiluted
1 cup white sugar
1 tsp. salt
1 tsp. pepper
1 tsp. dry mustard OR

1 tbsp. prepared mustard
1/2 cup vegetable oil
3/4 cups vinegar

Pare and cook the carrots until tender, but crisp. Slice the onions and green pepper into thin rings. Cook together for 15 - 20 additional minutes until carrots are very tender. Combine the remaining ingredients in a saucepan; bring to a boil. Stir until sugar is dissolved. Cool in the refrigerator and store in a covered container until needed.

Dollie Keating

Egg Salad

6 hard-boiled eggs
2 tbsps. finely chopped celery
1/2 tsp. salt

1/2 tsp. parsley flakes
1/4 tsp. onion powder
1/4 cup salad dressing

Mash the hard-boiled eggs. Add remaining ingredients and combine well. Use as a sandwich filling.

NOTE: You may use more or less salad dressing, as you prefer.

Pauline Clarke - Eloquin

Jelly Salad

2 - 3 oz. pkgs. lime flavour JELL-O jelly powder
2 cups boiling water
1 1/4 cups cold water
1 tbsp. vinegar
1 - 8 1/4 oz. can sliced pineapple, drained
1 small banana, sliced
1/4 cup mayonnaise
1/4 cup chopped celery

Dissolve the jelly powder in the boiling water. Add the cold water and vinegar. Chill for about 1 1/2 hours until thickened.

Pour 1/2 cup of the thickened gelatine into a 9" x 5" loaf pan. Arrange 3 pineapple rings on top. Measure out 1 cup of the thickened gelatine in a bowl; fold in sliced banana. Spoon into pan over pineapple rings. Chill for about 15 minutes until set, but not firm.

Meanwhile, blend the mayonnaise into remaining thickened gelatine until the mixture is smooth - a fork makes it easier to do so. Stir in the celery. Spoon into the pan. Chill for 4 hours until firm.

Unmold and serve with a dinner of your choice. Your family will love this salad's fruity taste!

Makes about 5 cups. Serves 10.

Myma Clarke

Easy Swiss Steak

1 large frozen round beef steak
1 large can whole stewed tomatoes
1 can beef consommé soup
1 tsp. worcestershire sauce
1/2 tsp. salt
dash of pepper
1 small onion, coarsely chopped
1 can mushrooms *optional

In a large casserole dish or a dutch oven, combine all ingredients, except the frozen steak. Gently stir to blend. Lay the frozen steak on top of the liquid mixture; cover tightly.

Bake at 300°F for 2 - 2 1/2 hours. NO PEEKING!
Remove the steak from the drippings and serve with potatoes or rice and your favorite vegetable.

I always make a gravy from the drippings with a mixture of a little flour and cold water.

Simple and delicious!

Elizabeth McKay - Chevarie

Congratulations & Best Wishes



Les Constructions M R S Inc.
Etang-du-Nord Magdalen Islands 986 - 2152

**CONGRATULATIONS
&
GOOD LUCK
WITH ALL THE RECIPES!**

BVR Grocery Inc.

Grosse Ile Magdalen Islands 985 - 2991

The First Informer

"English media for Madelinots"

**congratulates Holy Trinity Church
on its great new cookbook!**

**Best of luck in this and
future endeavors!**

To order more copies of this cookbook, send \$10.00 for each cookbook plus \$1.75 postage and handling per order.

Kerry & friends
c/o Kerry Dickson
Box 120
Leslie P.O.
Magdalen Islands, P.Q.
G0B 1M0

Please send me _____ copies of the Holy Trinity Church Cookbook.

Enclosed is \$10.00 for each copy, plus \$1.75 postage and handling per order.

NAME _____

ADDRESS: _____

All proceeds from the sale of this cook book are for Holy Trinity Church, Grosse Ile, Magdalen Islands

Acknowledgements

My sincere thanks and gratitude go out to so many friends for their help in getting this cookbook off the ground . . .

To Cindy Keating, Jacques & Karen Cloutier, Pamela Keating - Goodwin, Patty Clark, Elizabeth McKay - Chevarie for the typing; to Elizabeth Keating for her helpful advice; especially to Nina Clark for her help in "getting it together" and for acting as the go between with the printers; to all the businesses who placed advertisements in this cookbook to help offset the cost of this endeavor; for the generous use of office space provided by The First Informer Inc., as well as the unlimited use of the computer, photocopier and the layout equipment; to Dorothy Sowery -- you were great with those scissors and to Rachel Clarke for all the help given to Beth (Mckay - Chevarie) with the ad makeup.

A heart warming thanks goes out to Elizabeth McKay - Chevarie for the great job of typesetting this cookbook -- it took a lot of time and patience to read my handwriting.

I hope that you, the reader, will overlook any mistakes found in this cookbook. We all learned a lot from this edition, so we can use this knowledge to make any other editions that much better!

Thanks again to all of my friends who shared their recipes with me for this issue.

**Kerry
July 1991**

***Congratulations
&
Best Wishes***



MINES SELEINE

UNE DIVISION DE LA SOCIÉTÉ CANADIENNE DE SEL, LIMITÉE

BOX 60, LESLIE, GROSSE ÎLE, MAGDALEN ISLANDS, QUEBEC G0B 1M0
TELEPHONE: 418-985-2931 * TELEX: 019-35124 * FAX: 418-985-2125