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FREDERICTON, N. B.

Of Interest to Women

SPRING COAT NOTES

In contrast to the smooth surfaces of fall and winter woollens, spring textures are fine crepes and spongy weaves.

The utility coat for spring can be placed in the semi-dress category. In the more formal types, monotone fabrics are first.

Black, navy, eggshell, red, green and the pastel tones are the favored colors.

Novelty tweeds and spongy woollens in nubbed, dotted and flecked effects are shown in black and white and navy and white.

Camel's hair and polo coats continue to be good for sports both in single and double breasted stylings and in beige and eggshell tan colors.

Inasmuch as many necklines are flat and collarless or with detachable scarfs, the separate fur neck-piece is stressed for the tailored suit and the dressy silk ensemble of later spring. The two tone lapin scarf which can be adjusted into a flat bow on the side is in keeping with the color contrast theme of outer apparel. The scarf of fox remains the classic although there are interesting short-haired chokers, including those of baum marten, stone marten, sable and fisher.

LEMON BAVARIAN CREAM

- 1/2 cup sugar
- 1/4 cup lemon juice
- 2 egg yolks
- 1/2 tablespoon gelatine
- 1 tablespoon cold water
- 2 egg whites
- 1/2 cup cream

Put one-half the sugar and lemon juice in a double boiler; when heated, pour over egg yolks, beaten with remaining sugar; return to double boiler and cook, stirring constantly until thickened. Add gelatine, soaked in cold water; beat occasionally until cool. Fold in egg whites, beaten stiff and cream also beaten stiff.

LEMON SOUFFLE

- 1 tablespoon butter.
- 7/8 cup sugar
- Juice of two lemons
- 4 egg yolks
- 4 egg whites
- 2 tablespoons chopped nuts
- Grated rind of one lemon.

Cream butter, add sugar, gradually, yolks of eggs beaten until thick and lemon colored, strained lemon juice and grated lemon rind. Beat thoroughly. Fold in stiffly beaten whites of eggs and nuts. Pour in a well oiled pudding dish, set in a pan of hot water and bake from 30 to 40 minutes in a moderate oven. Serve immediately.

BANANA WHIP

- 1 package raspberry junket
- 1 banana
- 1 tablespoon sugar
- 1 pint milk
- 1 teaspoon lemon juice
- 1 egg white

Prepare the raspberry junket according to directions on package and set away to chill. Beat egg white until stiff, add sugar gradually until thoroughly blended. Add banana pulp (prepared by rubbing banana and

lemon juice through a sieve). Before serving the junket, heap the glasses with banana whip.

ORANGE CREAM CUSTARD

- 6 tablespoons sugar
- Grated rind 1-3 orange
- Juice two oranges
- 2 egg yolks
- 1 cup cream
- Whipped cream

Dissolve sugar in orange juice. add orange rind, egg yolks well beaten, and cream and cook in double boiler, stirring constantly until it begins to thicken. Chill and serve in glass cups with whipped cream. The beaten whites of two eggs can be used in place of whipped cream if desired.

NEW MODE RICE

- 1 1/2 cups cooked rice
- 5 tablespoons sugar
- 1 1/2 cups whipped cream
- 1/2 cups nuts
- 1 teaspoon juice from maraschino cherries

Mix cooked rice with sugar, fold in whipped cream, flavor with maraschino juice. Chill. Serve in tall sherbets. Sprinkle each serving with nuts and garnish with additional whipped cream and cherry

COFFEE TARTS

- 1 cup coffee
- 1 cup sugar
- 2 eggs
- 1/2 cup butter
- 1/2 cup walnuts
- 1/2 cup raisins

Cream the butter and sugar, add the eggs well beaten, coffee, chopped walnuts and raisins. Line tart tins with pastry, fill with the mixture and bake in a moderate oven (325 deg. F.) for 45 minutes. Serve with whipped cream on top, using 1/2 cup of strained coffee mixed in the cream.

ed on the backs of tape measures.

Pandit Motilal Nehru, independence

ASSESSORS' NOTICE

The Board of Assessors of Taxes for the City of Fredericton hereby require All Persons liable to be rated for the Year 1931 forthwith to furnish to the Assessors true statements of all their personal estate and income, which is assessable under The City of Fredericton Assessment Act 1926, and true statements of wages or salaries paid to employees, and hereby give notice that blank forms, on which such statements may be furnished, may be obtained at the Office of the Chairman of the Board of Assessors.

Also, Special Notice is hereby given that all owners of automobiles, horses, boats, radios, etc., which are classified as personal property, are required to file with the Board of Assessors a statement of the value of same, otherwise they are liable for double taxation, as provided for under the Assessment Act;

And that such statements must be perfected under oath and filed in said office on or before the Sixteenth day of February, 1931.

Dated this Ninth day of January, A. D. 1931.

PETER FARRELL,
Chairman of the Board
of Assessors of Taxes.

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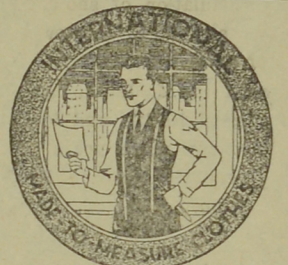
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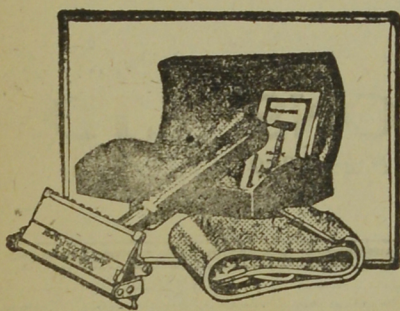


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BAKED CORN

- 1 1/2 cups Borden's St. Charles Milk
- 3/4 cup water
- 1/2 cup corn
- 2 eggs
- 1 tablespoon salt
- 1-8 teaspoon pepper

Combine the milk and water; add the butter and seasonings; bring to scalding point; add the corn and pour the mixture over the well-beaten eggs. Pour into a well-buttered baking dish; stand in a pan of hot water and bake in a moderate oven until firm in the centre.

SCONES

- 2 cups flour
- 4 tspns. baking powder
- 2 teaspoons sugar
- 1/2 cup Borden's St. Charles Milk.

Mix and sift flour, baking powder, sugar and salt. Work in butter with tips of fingers; add eggs, well-beaten (reserving a small amount of unbeaten white), and milk. Turn onto floured board and pat out to three-fourths inch in thickness. Cut in rounds, brush with reserved white, sprinkle with sugar, and bake in a hot oven fifteen to twenty minutes. For afternoon tea, cut in small diamonds.

BUTTERSCOTCH PIE

- 1 cup brown sugar, 2 tblspns. butter, 2 tblspns. flour, 2 egg yolks, 1/4 tspn. salt, 1 tspn. vanilla, 1 cup Borden's St. Charles Milk, 1/2 cup water, 2 egg whites, beaten stiff, 4 tblspns granulated sugar, baked pastry shell.

Beat together the brown sugar, butter, flour, egg yolk and salt. Add the milk diluted with the water and cook in a double boiler until thick. Add the vanilla, cool slightly and pour into the pastry shell. Cover with meringue made with the egg whites and the granulated sugar. Brown lightly in a very slow oven.

