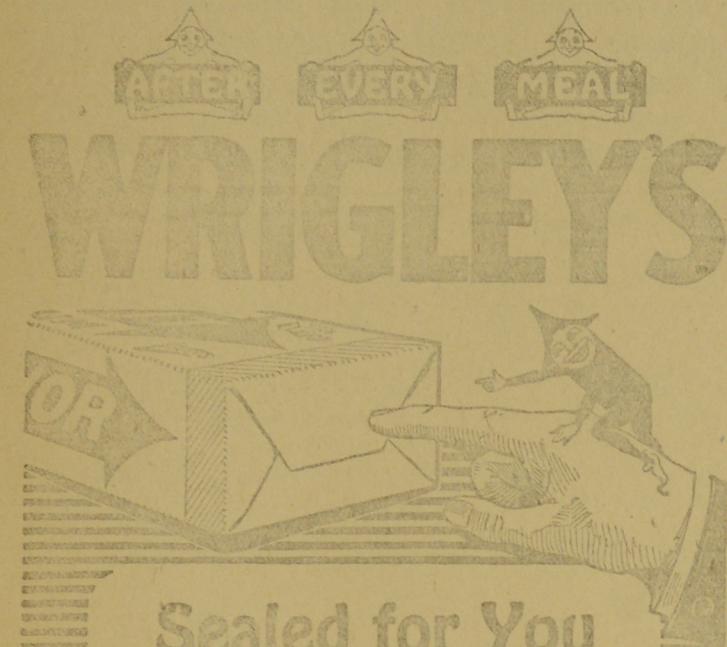


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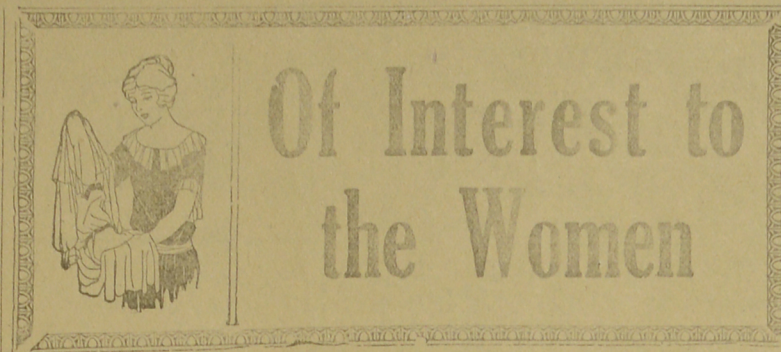
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Of Interest to the Women

FIVE MINUTE SPICE CAKE

- 1-3 cup shortening
- 1 1-3 cups brown sugar
- 2 eggs
- 1-2 cup milk
- 1 3-4 cups flour
- 3 teaspoons baking powder
- 1-2 teaspoon salt
- 1-2 teaspoon cinnamon
- 1-2 teaspoon grated nutmeg
- 1 cup chopped raisins

Put all ingredients together in a bowl and beat thoroughly until smooth. Bake in loaf pan in a moderate oven, 350 deg. F., 50 to 60 minutes. Ice with white or caramel frosting. May also be baked in cup cakes.

CARAMEL FROSTING

- 2 cups brown sugar
- 1 cup milk or cream
- 1 tablespoon shortening
- 1 teaspoon vanilla

Cook the sugar with the milk until it forms a soft ball when dropped in cold water. Stir in the shortening and vanilla and a pinch of salt and beat until thick enough to spread. Make the frosting while the cake is baking.

UPSIDE DOWN CAKE

- 4 tablespoons shortening
 - 1 cup brown sugar
 - 1 can sliced pineapple
- (Any kind of cooked fruit may be substituted for the pineapple.)

BATTER

- 4 eggs
- 1 cup sugar
- 2 tablespoons water
- 1 cup flour
- 1 teaspoon baking powder
- 1-2 teaspoon vanilla
- 1-2 teaspoon salt

Heat shortening and sugar together in a heavy skillet until the sugar is all melted. Cool. Arrange pineapple slices over the surface of this caramel mixture. Beat eggs until very light and frothy. Beat in sugar gradually. Add alternately the water and the sifted dry ingredients. Pour the batter over the pineapple. Bake in a moderate oven, 350 degrees F., about 40 minutes or until the cake is set.

While still hot turn out of the skillet upside down on a serving plate. Cover with whipped cream and decorate with cherries.

FRUIT COOKIES

- 1 cup sugar
- 1-2 cup shortening
- 1 egg
- 1 cup sour milk
- 1 teaspoon soda
- 1 teaspoon lemon extract
- 5 cups sifted pastry flour
- 1 teaspoon salt

Cream the sugar with the fat, add the egg well beaten, the sour milk and soda, the lemon flavoring the flour and the salt. The dough should be thick enough to roll very thin. Cut in rounds and between each

CAUGHT BAD COLD WHILE OUT PLAYING NOT PROPERLY DRESSED

Mrs. L. Mantie, Millet, Alta., writes: "My youngest child had a very bad cold which she got by going out playing in a strong, cold wind not properly dressed."

"She got so hoarse she could hardly speak, and her throat and chest were very sore."

"I used everything available, but she received no relief until, finally, I secured a bottle of

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Norway
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Syrup**



and the first few doses certainly did her good. It is wonderful how it can help so quickly."

"Dr. Wood's" Norway Pine Syrup is 35c. a bottle, large family size 60c.; put up only by The T. Milburn Co., Limited, Toronto, Ont.

two put a teaspoon of the following filling:

- 1-2 cup chopped fruit (figs, dates or raisins)
- 1-2 teaspoon salt
- 2 tablespoons sugar
- 1-2 cup water

Cook these ingredients together until thick. Bake cookies in moderate oven (350 degrees Fahrenheit) for ten or fifteen minutes.

FIG AND RAISIN FILLING FOR CAKE.

- 1-4 pound figs
- 1-4 pound seeded raisins
- 1-2 cup water
- 1-3 cup sugar

Chop figs and raisins. Cook in the water until the figs are tender. Add sugar and cook slowly until it thickens. Cool before using. Put between layers of cake. Frost top with white icing.

EGGS SOUSISSE

- 6 eggs
- 1 cup sliced cooked onion
- 4 tablespoons flour
- 2 cups milk
- 3-4 teaspoon salt
- 1-2 teaspoon paprika

Melt butter, stir in flour and seasoning and when well blended add the milk. Stir until smooth and thick. Drop each egg into an individual baking dish. Mix the onion with the sauce and divide among the six dishes. Place in a moderate oven (375 degrees Fahrenheit) and bake until the eggs are set, about fifteen minutes. Buttered crumbs may be sprinkled over the top of the eggs before baking.

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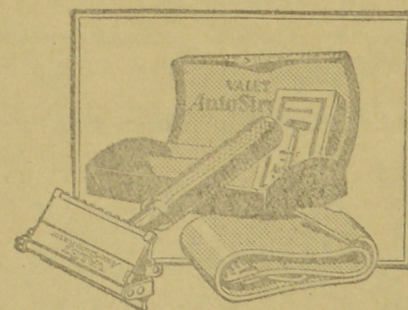
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