

Grand CULINARY CONTEST

Of Interest to Women
WINNERS OF HONOURABLE MENTION
IN THE DAILY MAIL COOKING CONTEST

Three Weekly Prizes Awarded in Keen Contest —
12 Honourable Mentions

The following are two more of the recipes sent in to the Daily Mail Cooking Contest which were awarded honourable mention. In previous issues of this paper will be found the other recipes which were published in full.

Ripe Tomato Conserve
Remove skins from 6 ripe tomatoes. Cut in small pieces, add ¾ lb. sugar for each pound prepared vegetables; add juice of 2 lemons and 1 orange, 2 sticks of cinnamon, ½ nutmeg, 1 teaspoon whole cloves tied in a bag. Let all stand in a granite ware preserving kettle for two or three hours, then simmer until like marmalade. When done add ¾ cup seeded raisins, ¼ lb. each nut meats, candied orange peel and candied ginger. When cold put in jars and cover with paraffine wax.
—Cecil M. Gallagher.

Crabapple Jelly
Wash crabapples, remove stems, mash, boil 20 minutes. Pour into jelly-bag, let drip over night. Boil juice 20 minutes, add one cup white sugar for each cup of juice. Boil three minutes. Pour into jelly tumblers. Cool and seal.
—Mrs. J. F. Kirkpatrick

Put it in a pumpkin shell and there it will look very well. Salad, dessert, punch, all festive foods wear masks from now until the fateful night of Hallowe'en. Witches ride

broomsticks through skies of orange frosting; plump black cats of prunes with twisted licorice tails cavort around salads molded in orange gelatine; scores of spook faces are lined up on sandwich trays and cookie plates!

Even though you don't plan an elaborate celebration, you can have a merry Hallowe'en lunch or supper with very little trouble or expense. Autumn leaves, fall fruits, orange paper runners and lighted pumpkins will transfer a table into a perfect Hallowe'en setting. Serve simple refreshments, but use the hallowed eats of Hallowe'en: doughnuts, cider, pumpkin pie, apples-on-sticks, pulled molasses candy. Have sandwiches that "make faces" from the sandwich tray.

Hallowe'en Salad
Serve a molded jellied salad. It is not only the most adaptable party dish from the standpoint of lending itself to decoration, but it is convenient. You may make it up early in the day and place it in the electric refrigerator until time to serve your refreshments. The jellied salad is ideal for Hallowe'en, for fruit or vegetable 'spooks' will surely keep their faces straight behind a curtain of molded gelatine. For long, sad faces, use whole, cooked carrots; for round, yellow ones, use canned peaches. Directions for making a Hallowe'en jellied salad are given below.

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ing a Hallowe'en jellied salad are given below.

Using halves of pears, make faces on their convex sides with cloves for eyes and noses and strips of pimento for mouths. Tint cheeks with vegetable coloring. Pour lemon gelatine into shallow pan about one inch deep. Place in refrigerator and allow to set until firm. Then place pear faces on gelatine, leaving about three inches between each face. Pour gelatine, which is slightly jelled, over the pears and allow to set until firm. Keep chilled until ready to serve. Cut into sections with a pear-face in each serving and serve on lettuce leaves.

Ladies, don't forget to send in your exhibit of cooking tomorrow, Wednesday, to The Daily Mail Cooking Contest.

PRIZE WINNERS

These were the winners of the first week's contest, on Wednesday evening:

- First—Mrs. Thomas L. Kane
Second—Miss Margaret Gallagher
Third—Mrs. John M. Carten
- HONORABLE MENTION
Mrs. Fred Logue
Mrs. Margaret Shaw
Mrs. B. S. Morton
Miss Cecil M. Gallagher
Miss Ida Cormier
Miss Miriam Eardley
Mrs. Leslie Mavor
Mrs. J. F. Kirkpatrick

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