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THE DAILY MAIL, FREDERICTON, N. B., MONDAY, NOVEMBER 4, 1935

Grand CULINARY CONTEST Running for 12 Weeks Of Interest to Women This Week's Prizes

COSTS YOU NOTHING

material and a little extra time

Enter the Contest Today!

WINNERS OF WEEKLY PRIZES IN THE DAILY MAIL COOKING CONTEST

Three Weekly Prizes Awarded in Keen Contest -9 Honorable Mentions

Oatmeal Date Conkies 3 cups rolled oats 1 cup flour 1 cup brown sugar 34 cup butter and shortening spoons cold water 1 teaspoon almond

Pinch of salt. Mix dry ingredients together, work in butter and shortening, add soda, water and almond. Roll very thin. Bake in moderate oven. Put together with filling made with 1 cup dates 1/2 cup water

Cook until soft, add 1 teaspoon vanilla and 1 teaspoon butter. -Mrs. Douglas Terry

VIENNA CAKE

4 egg yolks 1 1-2 teaspoons baking powder

1 cup sugar

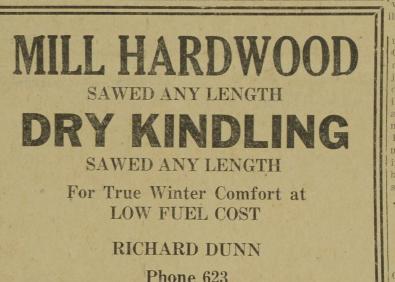
3 tablespoons water (cold) 6 egg whites

1 1-2 tablespoons cornstarch

1 teaspoon lemon extract

Flour Beat yolks thick, add sugar gradu

ally while beating, then add water. In the month of October, we honor man look the leading role. Put cornstarch in cup and fill with flour, mix and sift with baking pow- each year the memory of Christopher der and salt and add to first mixture. Columbus on the anniversary of the did more than keep body and soul tothen add egg whites beaten until stiff day when he sighted the land of the gether with enough to eat. She put and lemon extract. Turn into an angel New World-now nearly five hundred some imagination into the job and cake pan and bake in a moderate years ago.



oven for fifty minutes. Remove from pan, cool, thin cut crosswise so as to make four layers of equal thickness. Put between the top and bottom layers Mocha filling flavored with sweet-1 teaspoon baking soda in 2 table- ened chocolate. In centre and over the whole outside of cake use Mocha fill-All that it will cost you is a few cents worth of ing flavored with vanilla. Sprinkle entire surface with nut brittle.

Mocha Filling Mix 1-3 cup sugar, 1-3 cup flour, 1-4 teaspoon salt together and add gradually two cups scalded milk. Cook this in double boiler, stirring con-stantly until mixture thickens and afterwards occasionly. Wash one cup stand until cold, then add one teaspoon vanilla.

Nut Brittle Earl M. Young.

HONORING THE FIRST

hildren study the history of corr one of the most important gifts to Pranch and chop almonds, there mankind from the New World. We should be 3-4 of a cup. Put in a small are all familiar with the old story of omelet pan with 1-3 cup sugar, place how corn saved the first settlers in on range and stir constantly until su- the Americas from starvation and gar is well caramelized. Turn into helped the picneers in the struggle to slightly buttered pan, cool and roll un- push westward. Too often the printil quite fine. Add this to the frosted cipal character in the story is oversurface just before serving .- Mrs. looked. The kind of corn Columbus found was developed from a wild grasslike plant by generations of cultivation. It was a crop which had to AMERICAN COOKS be harvested, stored and cooked for use. In all this work the Indian wo-

As a part of this celebration school

Like women everywhere, the squaw had many recipes for cooking corn to pass on to the pioneer white woman who fed her family with this unfam-

The Indian homemaker of Columbus' time made ash cakes, or Columbus' time made ash cakes or ake, the foreranner of journey or ohnny cake. There were corn paunes pones; corn dumplings with venon stew; corn pudding with maple





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