

Grand CULINARY CONTEST

Of Interest to Women

WINNERS OF HONORABLE MENTION IN
THE DAILY MAIL COOKING CONTEST

Date Macaroons
¾ cup white sugar
2 eggs
3 level teaspoons butter
1 cup chopped dates
½ cup chopped walnuts
1½ cups cocoanut
½ teaspoon salt
½ teaspoon vanilla

Work butter and sugar together, add beaten eggs, then add chopped dates, chopped walnuts and cocoanut lastly salt and vanilla. Mix, shape in balls by rolling 1 tablespoon of mixture in cocoanut for each macaroon. Bake in moderate oven 15 to 20 minutes.

—Mrs. Gordon Garvie

White Bread
1 yeast cake
8 quarts lukewarm water
1 cup sugar
2 handfuls salt
Flour enough to make sponge. Let raise couple hours. Harden. In the morning, if necessary, punch it down. Let it raise again. Put in pans, let it raise again twice its size; bake in hot

oven. Keep covered to prevent from getting chilled. After cooling, put in tins. This makes twenty-five loaves.

—Mrs. Thos. L. Kane

PUMPKIN PIE AND TART SEASON

When the first golden pumpkins appear on the market, delicious goods can be made from the pulp: pies, tarts, cookies and cup custard. There are many women who have never prepared the pulp, but by the newer method it is not as tedious a job as it used to be.

The whole pumpkin is thoroughly washed, then it is placed in a big pan in a 500-degree Fahrenheit oven. When the peeling starts to crack open the skins and pulp are slightly softened and may be more easily handled. The pumpkin should be cooled so it may be handled, then cut in half and then in sections. Scrape away the seeds using a stainless steel knife or a silver spoon. Then cut the rind off. Cut the sections into half-inch slices to shorten the necessary cooking period.

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iod. Place the cut pumpkin in a large roaster, and all enough water to partially cover the bottom of the roaster, or about one cup of water for a large pumpkin.

Cover the roaster and cook the pulp until it is thoroughly tender, or about one and one-half to two hours. It is not necessary to stir the pulp until it has cooked for about an hour, then it should be mashed and stirred to break up the large pieces. During the last part of the cooking period stir quite frequently and keep the roaster uncovered part of the time to allow for evaporation.

About fifteen minutes before the pulp is removed from the oven add one teaspoon of salt for each quart of pulp. Then when it is cooked run it through a coarse strainer. Return the pulp to the stove and bring to the boiling point; pour into sterilized jars and seal.

Pumpkin Filling

This filling is not highly seasoned so if you like a dark, highly spiced pumpkin custard, double the amount of spices. Beat three eggs until they are light and foamy, add two cups of pumpkin pulp to them, then add two cups of milk. Sift together one cup of white sugar, one teaspoon of cinnamon, one-fourth teaspoon each of ground allspice, cloves, nutmeg and ginger. When the spices are sifted with the sugar, there are no dark spots on the custard. Stir the sugar and spices through the pumpkin mixture, and as the shell is filled, dip the custard out, always dipping to the bottom of the bowl to mix the ingredients. Allow one-fourth to one-half inch for increase of filling during the baking.

Fredericton Junction

Fredericton Junction, Nov. 4.—Sunbury Lodge No. 42, F. & A. M., of Fredericton Jct., received an official visit Saturday night from District Deputy Grand Master Warren Maxwell of Fredericton. After business was finished, a supper was held, and speeches were made by Pastmasters D. W. Mersereau and G. W. Smith, Mr. Maxwell and John Elder of the Lodge at Chatham, who is visiting friends in Fredericton Jct.

In the Fredericton Jct. B.Y.P.U. on the 1st instant, Miss Lois Shearer read a paper on the Ideals of a True Christian, which was well received and discussed very sympathetically. Gordon H. Westrup presided.

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