

Of Interest to Women

OLD MAMMY COOKS GAVE RECIPE SECRETS

Down-South Biscuits and Ginger Rolls are Masterpieces

The old mammy-cooks inspired the legend of Southern hospitality by always serving the finest foods. They were famous for their quick breads—tender, flaky biscuits and delicious rolls.

Many people believed that Old Mammy never measured the ingredients but carelessly threw them together and, by some magic, got results. But they were wrong. Mammy was an experienced cook—she always measured but she used her hand instead of a measuring cup and she was never careless about ingredients. She knew that flour was the basis of good quick breads and cakes and she always insisted on the most finely-milled flour she could get.

Now Mammy's magic cooking has been modernized for everyone so that the newest bride can make biscuits that suggest Southern hospitality.

Down-South Biscuits

4 cups sifted cake flour
1 teaspoon baking powder
¼ teaspoon soda
1 teaspoon salt
¾ cup lard
¾ cup buttermilk or sour milk
Sift flour once, measure, add baking powder, soda, and salt, and sift again. Cut in shortening. Add milk

gradually until soft dough is formed. Turn on floured board and knead lightly 2 minutes. Roll ¼ inch thick; cut with small floured cutter. Bake in shallow pan in hot oven (450 degrees F.) 12 minutes. Makes 2½ dozen biscuits.

Orange Marmalade Rolls Ginger Rolls

2 cups sifted cake flour
3 teaspoons baking powder
½ teaspoon salt
4 tablespoons butter or other shortening.

4 tablespoons milk
1 egg well beaten
1-3 cup orange marmalade or preserved ginger, finely cut.

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Combine egg, milk and marmalade or ginger; add to flour gradually and mix to a soft dough. Turn on floured board. Knead lightly 2 to 3 minutes, roll ½ inch thick, and cut with 2-inch floured cutter. Butter ½ of each circle, fold, place on well-greased pan, and brush with melted butter. Let rise in warm place 15 minutes. Bake in hot oven (425 degrees F.) 15 minutes. Brush tops with melted butter and finish baking. Makes 18 rolls.

CORN HAS NEW CAREER WITH MODERN RECIPES

Makes Soup, Pudding, and Fritters Fit for a King

Corn-on-the-cob is a gastronomic delicacy and unhappy the man with millions who can't enjoy, just once a year, well-buttered corn. But after these golden kernels were out from the cob, cookery imagination seemed to stop until recently when some delicious new corn dishes were developed.

Corn soup is no longer a glorified white sauce affair. With up to date cooking methods, tiny particles of quick-cooking tapioca "bind" the flavorful ingredients into a creamy, nourishing soup. It's a perfect dish to round out a "slim" meal, or start off a salad luncheon on a chilly day.

Corn Soup

1½ cups canned corn
1 cup meat broth or 1 cup water and 2 bouillon cubes
2½ cups rich milk
1½ tablespoons quick-cooking tapioca.
1 teaspoon salt
¼ teaspoon sugar
Dash of Cayenne

½ teaspoon scraped onion
1½ tablespoons butter
Cook corn in broth 10 minutes; force through sieve. Combine with milk, tapioca, salt, sugar, Cayenne and onion in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring constantly. Add butter. Serves 4 to 6.

Corn Pudding

1-3 cup quick-cooking tapioca
2 eggs, slightly beaten.
1 teaspoon minced onion
2 cups yellow canned corn
2 cups milk, scalded
2 tablespoons minced parsley
1½ teaspoon salt.
Dash of Cayenne
Combine tapioca, salt, Cayenne and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water. Pour slowly over eggs, stirring constantly. Add corn, onion and parsley, and mix well. Pour into greased baking dish. Place in pan of hot water and bake in moderate oven (350 degrees F.) one hour and 15 minutes. Serves 6. This is delicious with roast beef.

Corn Fritters of a new and exceptionally light texture are made by using cake flour in the batter.

Corn Fritters

1½ cups sifted cake flour
1½ teaspoons baking powder
1 can (2 cups) corn, drained
2 egg yolks, well beaten
2 teaspoons salt
2 eggs whites, stiffly beaten
¼ teaspoon paprika
Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, paprika, and corn. Add flour, a small amount at a time, beating after each addition until smooth. Fold in egg whites. Drop from tablespoon into deep fat (375 degrees F.) and fry 2 minutes, or until golden brown. Serve hot with maple syrup. Makes 12 fritters.

Chocolate Cup Cakes

1½ cups sifted cake flour
1½ teaspoons baking powder
½ teaspoon salt
1-3 cup butter or another shortening
1 cup sugar
2 eggs, well beaten
1 teaspoon vanilla
½ cup milk
Two squares unsweetened chocolate melted and cooked. Sift flour once, measure, add baking powder and salt and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and vanilla and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Fold in chocolate. Pour into greased muffin pans, filling them 2-3 full. Bake in moderate oven (375 degrees F.) 15 minutes. Cover with seven minutes frosting and decorate with nuts, cocoanut or designs of melted chocolate.

CITY COUNCIL COMMITTEES FOR ENSUING YEAR NAMED

Incoming Aldermen Sworn to Office at Special Meeting Yesterday Afternoon, With Mayor Kitchen Presiding—Rev. George Telford Spoke Words of Counsel—Ald. Warren Maxwell Appointed Deputy Mayor.

At a specially called meeting of the city council yesterday afternoon the new members of the council were sworn to office by His Worship Mayor G. Willard Kitchen. Those sworn to office were Aldermen W. Raymond Crowdon, Murray Hagerman, Dr. B. R. Ross, Ivan McKnight and T. Earle Doohan. The first three are new members of the council, while the latter two served on last year's board.

After the swearing in of the council, Rev. George Telford, chaplain, spoke eloquently and invoked a blessing on the council and its activities. The St. Paul's United Church pastor congratulated the new mayor and his council. He noted the contrast in the government of the city of Fredericton. Here the church and city government unite in collective effort; in Germany the state dictates to the church. In this country, in contrast, there is a free and willing alliance between the church and the state.

Rev. Mr. Telford declared that at one time the church carried on work ordinarily a duty of aldermen—such work as education, health work, relief of poverty, and dispensation of justice. The canon of justice is at the very basis of city and church life. The aldermanic board functions to build character in the city. The church is concerned chiefly with the spiritual welfare of the individual. However the city is much indebted to the church, and the church is much indebted to the city. Concluding the chaplain hoped for the best efforts of the aldermen in the ensuing year and hoped for a successful year of government. At the conclusion of his address Rev. Mr. Telford invoked the blessing and His Worship Mayor Kitchen then shook hands with him.

Ald. Warren Maxwell was made deputy mayor of the city, on motion by Ald. Mundle seconded by Ald. Doohan, and then standing committees for the

Seven-Minute Frosting

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons cold water
1½ teaspoons light corn syrup
1 teaspoon vanilla

Put egg whites, sugar, water and corn syrup in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary beater, and cook for seven minutes, or until frosting will stand in peaks. Remove from fire, add the vanilla and beat until thick enough to spread.

Chocolate 7-Minute Frosting

Fold three squares unsweetened chocolate, melted, into 7-minute frosting given above. (Do not beat mixture). Cool and spread on cakes.

Chocolate Butter Frosting

4 tablespoons butter
2 cups confectioners' sugar
½ teaspoon vanilla
1½ squares unsweetened chocolate, melted.

4 teaspoons hot milk.
Cream butter, add 1 cup sugar and cream together thoroughly. Add the vanilla and chocolate. Add remaining sugar gradually, beating well. Add milk until of consistency to spread.

year were appointed. The mayor was made chairman of the general committee of the council, and an ex-officio member of all the committees.

Ald. Dr. B. R. Ross was named to represent the city of Fredericton on the Board of Trustees of the Victoria Public Hospital, succeeding ex-Alderman Moses Mitchell.

Aldermen McCaughey, Mundle and Gunter were named to represent the city on the board of directors of Fredericton Exhibition, Ltd.

Ald. Ivan McKnight was appointed Fredericton's representative on the Victoria Order Nurse board.

No date was set for the by-election to fill the vacancy in St. Anne's ward caused by Ald. Kitchen's promotion to the office of Mayor of the city. The date for such election will likely be set at the February meeting of the council. In the meantime the machinery to set an election in motion was moved by Ald. McCaughey and seconded by Ald. Mundle. On motion a resolution was passed declaring the seat in St. Anne's ward, formerly occupied by Mayor Kitchen, vacant.

After the business meeting the incoming Aldermen spoke briefly. Ald. W. Raymond Crowdon, the "baby member" of the council arose and said he hoped to serve the city well during his term of office. He mentioned that he was one of the "young bloods" of the city and he hoped that he would work in harmony with the rest of the council. Ald. Murray Hagerman, another new member, thanked the people for confidence in him. He declared he "had no axe to grind" but was only on the council board to look after the interests of the city.

Ald. Dr. Ross spoke also, as did also Aldermen Ivan McKnight, Earle Doohan, Maxwell, Mundle and the others present. His Worship Mayor Kitchen in replying to congratulations offered him, said that ex-Mayor Clark's administration was a good one and he hoped to carry on in that tradition. He concluded on an optimistic note for the new year and felt that the new council would have much success in the new year.

The city council as it is for the ensuing year, including standing committees is as follows: Mayor G. Willard Kitchen; deputy mayor, Warren Maxwell; Finance Committee—Ald. Maxwell, chairman; Ald. Crowdon and Ald. Doohan; Water and Sewerage—Ald. Doohan, chairman; Ald. McCaughey, and Ald. Ross; Roads and Streets—Ald. McCaughey, chairman; and Aldermen Ross, Mundle, Doohan, and Gunter; Street Light—Ald. Ross, chairman; and Aldermen Maxwell and Crowdon; Fire Committee—Ald. McKnight, chairman and Aldermen Doohan, Gunter and Mundle; Appeals and Contingencies—Ald. Crowdon, chairman, and Aldermen Ross, Hagerman and McKnight; City Hall and Market—Ald. Hagerman, chairman, and Aldermen McKnight, McCaughey, Crowdon and Ross; Wharves and Cemetery and Local Improvement—Ald. Gunter, chairman and Aldermen Hagerman, Mundle, McKnight and Doohan; Municipal Home—Ald. Mundle, chairman; and Aldermen Maxwell, Ross and Gunter; Administration of Justice—Ald.

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Weird Wails Heard Throughout Court

MONTREAL, P. Q., Jan. 16.—"Woo Hoo" suddenly wailed a clerk in the Recorder's Court yesterday morning. While Recorder LeBlanc looked down from the bench in stern disapproval, the door porter stepped out into the corridor.

"Woo Hoo", echoed back from the corridor an instant later. "Woo Hoo", Captain Lebeau of the prisoner's Department told the Recorder.

er "is a Chinese charged with operating a lottery". A smile spread over Recorder LeBlanc's face as Woo Hoo timidly advanced to the dock from the rear of the court.

"Woo Hoo—you are charged with"—the clerk started when Woo Hoo chimed in to plead guilty. He was fined \$10 and costs.

Bulbs that grow in the house during the Winter months like paper white narcissus make acceptable Christmas gifts for shut-ins.

FURNITURE OF LAWYER SOLD WHILE HE'S AWAY

CALGARY, Alberta, Jan. 17.—E. A. Dunbar, K. C., of Calgary got a surprise while visiting friends in Edmonton at New Year's. Friends here telephoned him the furniture in his home was being sold. After a fast motor trip, he arrived home to find the report true.

The furniture sale was made following a party staged at his home during the Christmas-New Year's holiday.

The party lasted a week, according to a police report, and was followed by the participants selling all the furniture in the house, along with a quantity of furniture stored in the basement for a friend of Mr. Dunbar's.

When the Calgary lawyer left for Edmonton, police said, he left his home in the care of a young woman who had been employed as a maid. Members of the house party are reported to have posed as Mr. Dunbar's family while selling the furniture to a second-hand dealer. Arrests are expected, police said.

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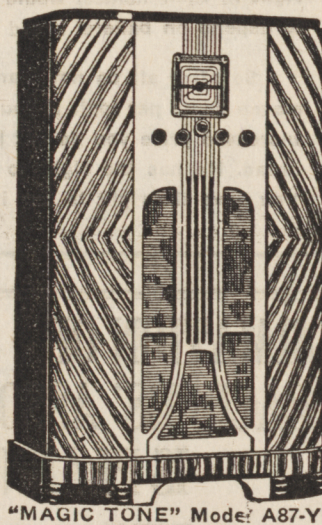


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