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...OF...

Interest to Women**VIRTUE OF CAKE LAY
IN THE ABSENCE OF EGGS**

(By Marjorie Mills)

It seems to be a Long, Long Way to Tipperary, only this time it's a recipe for a Tipperary cake. Can any one help us on that one? Thelma Logan of Waltham remembers that her mother made it during war days of graham flour, brown sugar, but no eggs. We'd love it if some one would recall it and send us the recipe.

Esther Abrams of Boston is having trouble making cream puffs. She says, "If I could make nice puffy cream puffs I'd feel I had really accomplished something." We're giving directions again for those delicacies, one or two recipes for refrigerator pies and cakes and a brand new 'school day' cookie you'll enjoy making.

Cream Puff Shells

1 cup water
½ cup butter
¼ teaspoon salt
1 cup bread flour
4 eggs
Put the water, butter and salt in a saucepan, heat to boiling. Add the flour all at once and stir vigorously until the mixture no longer clings to the side of the pan. Remove from the stove, cool slightly. Add the egg one at a time, beat vigorously after each addition. Take up heaping tablespoons of the mixture with another tablespoon push the mixture on to a well-buttered baking sheet. Leave two inches between each puff to permit spreading. Bake in a hot oven, 450 degrees F. for 20 minutes, reduce the heat to 325 degrees F. Bake for about 20 minutes longer. Puffs should be well dried out and should show no beads of moisture on their surface. Remove from baking sheet with a spatula. Cool. Fill with whipped cream, custard filling or ice cream. Allow about 1½ tablespoons of filling for each shell.

Date Ice Box Cake

1 cup graham cracker crumbs
1 cup dates, sliced
¼ cup nuts, chopped
1 cup marshmallows, cut
¼ cup milk or orange juice
1-3 teaspoon salt
½ teaspoon vanilla
½ cup cream, whipped
Crush the crackers with a rolling pin, reserve about 2 tablespoons. Place the remainder in a mixing bowl, add the remaining ingredients, fold in the whipped cream at the last. Shape the mixture into a cylinder with the hands, roll in the crumbs reserved for the purpose, wrap the roll in waxed paper. Chill 12 to 24 hours. Cut in slices and serve with whipped cream.

Chocolate Ice Box Cake

Spread chocolate cookies or thin rounds of chocolate cake thickly with sweetened whipped cream and place one on the other to form a cylinder. Wrap in waxed paper, and put in the ice-box to chill. Cut in diagonal slices for serving. One-half cup of heavy cream will spread enough to make four servings.

School Day Cookies

2-3 cup spry
¼ teaspoon salt
½ teaspoon cloves
½ teaspoon cinnamon
1 teaspoon soda
1½ cups brown sugar, well packed
2 eggs, well beaten
3½ cups sifted flour
¼ cup milk
½ cup figs, finely cut
½ cup raisins, finely cut
Combine shortening, salt, spices and soda and blend, add sugar gradually and cream well. Add beaten eggs and mix well. Add ½ the flour and then the milk, then remaining flour and then chopped fruit, mixing well after each addition. Drop from tip of spoon on greased baking sheet, sprinkle with sugar and bake in moderate oven, 350 degrees F. 10 to 15 minutes. Makes four dozen.

Wedding Reception Menus

Tiny Cream Puff Shells
Filled with Creamed Mushrooms
Anchovy Sandwiches
Chutney Sandwiches
Pound Cake Macaroons
Salted Almonds
Creamed Mints
Tea Coffee
Shrimp and Chicken Sandwiches
Hot Orange Biscuits
Parmesan Cheese Canapes
Ripe Olives
Pettit Fours Refrigerator Cookies
Orange Ice Coffee
Buffet Suppers
Creamed Chicken in Patty Shells
Escalloped Oysters
French Green Beans or Corn Pudding
Stuffed Celery
Ripe and Green Olives
Spiced Pears
Molded Cranberry Salad
Lemon Chiffon Pudding
or Pumpkin Chiffon Pie
Scrambled Eggs Broiled Sausages
Baking Powder Biscuits
Molded Tomato Salad
Creole Cake
Tea Coffee
Jambalaya Rice
Celery Radishes Pickles
French Bread
Squash Pie
Cheese Crackers Coffee
Scalloped Oysters
Pepper Relish
Spiced Peaches
Watermelon Pickles
Hot Corn Muffins
Molasses Doughnuts
Coffee
Creamed Lobster or Shrimp
Brown and White Bread Sandwiches
Assorted Relishes
Chocolate Sponge Cake Roll
Coffee Ice Cream
Jambalaya
1 cup rice
1 pound pork
1 pound ham
¼ pound Vienna sausage
1 bay leaf.

HOW TO BE HAPPY THOUGH WIDOWED

**Woman Who Has Suffered Misfortune Through
Death Tells How She Spends Time Making Life
Brighter For Herself And For Others**

(By Ruth Cameron)

There are certain classes of people who always have a lot to tell me when I touch on their situation in the column.

One is in-laws; another is old people who have to live with their children (and vice versa); another is widows.

Letters from widows are still coming in to me since I touched on the problem of the lonely widow who is left out of so many things, either because she makes a fifth wheel or because her married friends eye her with suspicion.

And here is one that is really constructive instead of merely frustrated and discouraged.

"When you speak of widows and widowers, I agree with you that it is a lonely life without a companion of your own. I have been a widow 3½ years, but I would never think of taking some one else's husband, as no good can come of that.

"I get very few invitations from my married friends, because, as they explain, it makes an uneven number at cards. I would myself enjoy just sitting chatting, but I would not want to be in the way if others wanted to play cards, so I stay home from such gatherings.

"I have two married sons, and they have been quite thoughtful, but I do not like to intrude too often for fear their wives might resent it. You know how it is.

"But I am one of those people who enjoy everything, cards, visiting, music and movies, and so I make my life out of things like that, and work."

"A friend wrote and told me to get a certain book about living alone. I did and found I had been doing just about the same things the book advises.

"I read a great deal and correspond with ten people regularly and with a few extras that brings the number up to 15. So I always have letters to look forward to and enjoy.

"If every one is too busy to go with me when I want to go to the movies, I get ready and go alone. I go to business on an average of two or three days a week and sometimes a whole week. If I have three days together with no work to do, I go to the hospital and chat with a few who seem to be lonely. The nurses will always tell you when there is some one who has few callers.

"I visit at times some of my friends in other cities, but never stay too long and I have a wonderful time. When I get back home, sometimes I am a bit lonely and I just pick up and go for a walk or to the pictures or a short call on a neighbor.

"I try very hard not to be a nuisance to any one, I wonder if I succeed?"

"I'll bet she does, don't you? And also that she succeeds in that equally exigent task of not being a nuisance to herself."

Tea for every Taste**"SALADA"
TEA****MACARONI RING GIVES NUTRITIOUS
TASTY MEAL IN VERY QUICK TIME**

**Not Only Good, But Gives a Chance to Use Up
Left Over Beef or Chicken**

(By Frances Blackwood)

We like our meals quick and easy and often achieve that end without neglecting solid combinations nor running always to steaks and chops.

Here is a macaroni ring that just fills the bill. An hour should see it through from beginning to end and while it's baking we can prepare a mixed green salad to go with it and top the dinner with cream puffs served with a chocolate sauce. The whole thing will cost about a dollar for four people.

The piece de resistance is made

this way. First chop or grind 1 pound of corned beef, or use any left over meat such as chicken, lamb, beef, duck or veal. Melt 2 tablespoons of butter or other fat in a skillet, and 1 medium sized minced onion, 1 cup of chopped mushrooms and 1 teaspoon of Worcestershire sauce and let these simmer, stirring frequently, until lightly browned.

Add chopped meat, let that brown lightly, then add 1 can of tomato soup and simmer 5 minutes. In the meantime have ½ pound of macaroni boiling in plenty of salted water. Let

it boil 12 to 15 minutes. Drain thoroughly and mix well with the hot meat mixture. Put in a well buttered ring mold or loaf pan. Set this in a pan of hot water and bake half an hour in moderate oven, 375 to 400 F.

Unmold it and serve with the centre filled, or loaf surrounded by the following sauce: Make 1½ cups of thick cream sauce by melting 2 tablespoons of butter or chicken fat, blend in 2 tablespoons of flour and add 1½ cups of rich milk.

Cook, stirring until thick, then add 6 tablespoons diced cheese, ½ tablespoon of Worcestershire sauce, 2 tablespoons of chili sauce, salt, pepper and cayenne to taste and if you wish 2 tablespoons of finely minced onion.

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Clark's
Tomato
Ketchup**
12 oz. Bottle
15c

**Baker's Chocolate
1-2's
Per Cake 23c**

**Cut Mixed Peel
1-2's
Per Pkg. or Tin 17c**

**JELL-O
Assted.
Flavors
3 Pkgs.
25c**

**Royal Yeast Cakes
2
Packages 15c**

**Simms' No. 03
Mops
Each 25c**

**Windsor Coarse
Salt
3's, Per Pkg. 10c**

**SPECIAL
Estabrooks' Red
Rose Coffee 35c
Per Pound**

**No. 1 Canadian
Cheese 21c
Pound**

**Connor's Fish Cakes
1's
Per Tin 15c**

**1 LB. HAWES' 1 1/2 LB.
45 CTS. FLOUR 25 CTS.
WAX**

**SPECIAL
Country Kist Peas
or Corn 29c
17 oz. 3 Tins**

**Beans, Handpicked
5
Pounds 25c**

**SPECIAL
Purity
Flour
24's, Per Bag
98's, At At-
tractive Price
\$1.14**

**Beans, Yellow Eyes
5
Pounds 25c**

**Glace Cherries
3 oz. 15c
Package**

**7 oz. 25c
Package**

**Bulk 45c
Broken Pound**

**SPECIAL
Crown
Brand
Corn
Syrup 19c
2's, Per Tin**

**Quahaugs, Fraser's
5 oz. 15c
Per Tin**

**Schwartz Mince
meat 25c
Two Pounds**

**Robertson's Tru-
Fruit Marmalade
20 oz. 29c
Per Bottle**

**6 oz., Per Tin
27c**

**12 oz., Per Tin
47c**

**SPECIAL
Per
Pkg.
25c**

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**Connor's Down East
Clam Chowder
1's 25c
Two Tins**

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Sardines 25c
Five Tins**

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Chicken Haddie
1's 15c
Per Tin**

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Finnan Haddie
1's 15c
Per Tin**

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**Catelli's Milk
Macaroni 10c
16 oz. Pkg.**

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