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Interest to Women

**THIS SANDWICH CAKE ANSWERS PRAYER
FOR SOMETHING NEW FOR A PARTY**

It's Just Like a Layer Cake and Full Of Delicious Surprises

(By Frances Blackwood)

It is your turn for a party—and you'd like to have something good, different, easy and not too hard on an anaemic budget. Here's an answer that about fills the bill.

Sandwich Cake

First you get unsliced loaves of bread. With a sharp knife you cut all the crust from each loaf and then cut each loaf lengthwise into five long neat slices. Then you take a round pan as wide in its widest part as the length of the slices of bread and turn the pan upside down on your kitchen table.

Lay two slices of bread on top of the pan or put the two slices of bread together and turn the pan upside down on them. The idea is to cut the bread so that put together the slices make a circle. Save the discarded bread for crumbs. Repeat until you have five full circles of bread.

Have four different soft sandwich fillings. One can be a cup or more of finely chopped hard cooked egg mixed up ¼ cup of finely chopped stuffed olives and enough mayonnaise to moisten well.

Another soft cream cheese mixed with a faint trace of grated onion, 1 or 2 minced pimientos and enough

mayonnaise to moisten to spreading consistency.

Another, finely minced ham mixed with chili sauce and mayonnaise and the fourth minced chicken or crabmeat or tuna mixed with an equal part of minced celery, four chopped ripe olives and mayonnaise.

Take two of your half circles of bread and put together to form the circle and spread one cup of filling thickly and evenly over it like icing on a cake.

Place another circle over this so the half circles meet at right angles. Cover with a generous layer of filling and repeat until the 'cake' is built.

Place it on a plate and 'ice' the whole 'cake' with a thin coating of soft cream cheese mixture. For this mixture take an equal part of goose liverwurst and soft cream cheese using a generous ¼ pound of each. Add ¼ teaspoon of Worcestershire, 1 teaspoon of lemon juice, ½ teaspoon of grated onion and enough mayonnaise to make it spread easily and mix well.

Serve it cut in slices not quite as thick as you would cut a real cake and eat with a fork. With it serve cocktails or a fruit salad and coffee.

AFTER THE GAME IS OVER

There Is Usually a Round of Parties and Hints of What to Serve Are Always Welcomed

(By Edith M. Barber)

The hockey season always brings with it a round of parties which necessarily must be informal, as guests can not be expected to be prompt. There is always traffic for a good excuse, and of course, if the favorite team happens to win, engagement hours are naturally forgotten.

In planning menus the first consideration should be to select dishes which do not depend for their success upon immediate consumption or that may be quickly renewed. After hours on a windy football field guests are particularly interested in good hot food. A friend of mine solves this question by an annual oyster stew party, for which the tureen can be refilled as guests arrive. Oyster stew, however, cannot be made in advance, so that if you are making preparations for the party yourself, onion soup, black bean soup, or a hearty clam chowder is a more practical choice. These soups seem to improve with the hours. With such a beginning, cold ham or turkey may follow. Potatoes au gratin, which may be made ready for the oven in deep pie pans, may be given their final baking as necessary. Instead, you might like to use whole hominy, which needs to be dressed with butter or cream after it comes out of the pan. A large salad may take the place of hot vegetables. With pickles and other relishes, jelly and jam, hot rolls you will have a hearty meal. For dessert there might be apple, pumpkin or mince pie, or one of your famous layer cakes.

If soup is not served, you might choose a hot dish for your main course. This may be the standard creamed chicken, a casserole of scalloped ham or other meat, or a meat pie. Mushrooms always give a special touch of flavor to a pie of this sort whether or not you use other vegetables in combination with the meat. It seems to me that nothing is more satisfying on a cold day to hungry appetites than a meat pie which signals its warmth by its steam when the crust is broken.

Perhaps however, you will be planning lunch before the game instead of supper afterwards. In this case, you can usually count on the prompt appearance of your guests. Nobody wants to be late for the game. While any of the above suggestions would be appropriate, others are possible, whether you are serving buffet or at the table. Creamed or fried oysters, lamb chops, ham with anchovy crumbs, fried chicken, pork tenderloin with fried apples, might furnish the principal dish of your main course. Potatoes in any form you like, buttered noodles or rice with mushrooms and onions may accompany any of these meats. The vegetables might be baked tomatoes, or string beans with celery. A green salad with grapefruit and white grapes is particularly good at this time of year.

For dessert there might be hot ginger cake with whipped cream. Brown Betty or a steamed pudding

with, of course, plenty of sauce. Coffee may be served throughout or at the end of the meal. Perhaps guests should be given the choice in regard to this, especially on a cold day.

Black Bean Soup

1 cup black beans
1½ quarts water
1 sliced onion
¼ pound salt pork
6 cloves
2 bay leaves
1 stalk celery
Salt, pepper, sliced lemon
Hard-cooked egg, sherry.
Soak beans overnight. Add water, onion, salt pork, cloves, bay leaves, celery, salt and pepper, and simmer until beans are soft. Add more water if necessary. Press through a coarse sieve, add enough water to give desired consistency, reheat and serve with sliced lemon, sliced hard-cooked egg and sherry.

Ham with Anchovy Crumbs

6 thin slices ham
2 tablespoons butter
1½ teaspoons anchovy paste
1½ cups grated soft bread crumbs.
Cook ham on one side at top of broiling oven about four minutes until brown. Melt butter, stir in anchovy paste, add crumbs and stir with a fork until well blended. Turn ham, cook four minutes and cover with crumbs. Set broiling pan six inches from flame and let crumbs brown.

Grapefruit Salad

2 grapefruit
1 cup grapes
1-3 cup French dressing
2 tablespoons minced celery.
1 teaspoon minced onion
2 tablespoons minced green pepper
Lettuce.

Peel grapefruit. Loosen sections of fruit, and arrange on a bed of shredded lettuce. Cover with halved and seeded grapes. To the French dressing add the other ingredients and pour over the fruit.

Pumpkin Pie

¾ cup brown sugar
½ teaspoon ginger
1 teaspoon cinnamon
½ teaspoon salt
2 eggs
2 cups milk
1½ cups cooked pumpkin
Mix together sugar, cinnamon, ginger and salt. Add slightly beaten eggs and milk. Stir in well-drained pumpkin. Pour into uncooked pastry shell and bake in hot oven, 450 degrees F. about ten minutes, or until pastry begins to brown. Reduce temperature to 375 degrees and continue cooking 25 minutes longer, or until filling is firm.

**ADDITIONAL ROOM
CAN EASILY BE
ADDED**

The sun devotee who is unable to go South in the cold winter months may take a tip from Southern homeowners who consider sun and air to be of prime importance.

Outdoor living rooms are a boon in Southern climes, but the average Canadian home-owner must be satisfied with windows and cheerful furnishings. A proper heating system makes the sun streaming through windows seem even more reminiscent of the South.

It is quite possible to add a living room to the average house at a minimum of expense. This room might be surrounded on three sides by large windows. These windows would allow a maximum of air and sunlight during the summer months while on cold, winter days, properly heated, it would be one of the brightest, and most cheerful rooms in the house.

In decorating such a room, the background should be kept dull, bright colours being confined to the room's furnishings. A simple rug might be used and wicker furniture with bright upholstery, combined with two over-stuffed chairs.

Windows should be draped in a heavy, dark cloth, which could be drawn at night, to secure privacy.

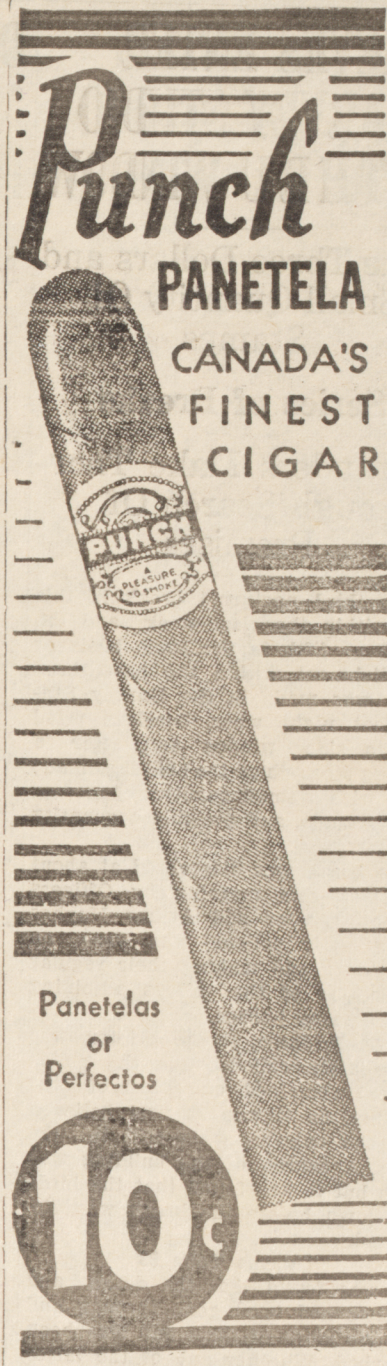
Additions, alterations and redecorating are eligible under the generous terms of the Home Improvement Plan at a very low rate of interest.

MIRRORS GIVE EFFECT OF MORE SPACE

One recently modernized dining room utilizes mirrors to give it a feeling of spaciousness, as well as a decorative note.

At either end of the one large window in the room mirror panels were set in. Small tables stood in front of these, each holding a vase of flowers. The general effect was three windows instead of one. A mirror also hung over the buffet.

Built-in mirrors of this kind are eligible under the Home Improvement Plan.

**NOTICE OF SALE**

Notice is hereby given that pursuant to the terms of a Warrant issued by the Secretary of the Municipality of York County, and according to the provisions of Section 76 and 77 of The Schools Act being Chapter 52 of The Revised Statutes of N. B., 1927, the said warrant bearing date the 25th day of November, 1937, there will for default in payment of School Taxes assessed against Annie B. Godsoe by School District 23A, Benton, N. B., in the County of York, be sold at public auction in front of the Court House, in the City of Fredericton, N. B., on

**Thursday, December
30th, 1937, at 2 p. m.**

to the highest bidder the following lands and premises:—

All that certain piece of land in the village of Benton, in the County of York, N. B., described as follows:—

On the north by a road leading from the main street to the old tannery, on the west by Benton Street, on the south by a lot of land owned by William Gibson, and on the east by the main road leading from Eel River to Martin Settlement and a lot of land owned by said William Gibson, and also the use and privileges of a spring in connection therewith.

Together with all the buildings and improvements thereon.

Dated at Fredericton, N. B., November 25th, 1937.

C. N. GOODSPEED,
Sheriff of York County.

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