## PAGE TWO

THE DAILY MAIL, FREDERICTON, N. B., FRIDAY, NOVEMBER 1, 1935

## Grand CULINARY CONTEST Running for 12 Weeks Of Interest to Women This Week's Prizes Wearever Aluminium Savory Roaster Mother's Day or the Modern Way WINNERS OF WEEKLY PRIZES - Donated by -Lawlor & Cain IN THE DAILY MAIL COOKING CONTEST Hardware Store WHICH IS THE BEST? "Flapjack," Ladies Compact Three Weekly Prizes Awarded in Keen Contest — - Donated by -9 Honorable Mentions Beardsley Jeweller **COSTS YOU NOTHING TO** The following recipes were awarded | MAKE JACK-O'-LANTERNS Case of Ginger Ale-YOU NEED SELL NOTHING TO QUALIFY HALLOWE'EN DESSERTS first and second prizes in The Daily - Donated by -Mail Cooking Contest which took Capitol Bottling Co. Jolly Jack-o'-Lanterns for dessert place on Wednesday evening at the THERE IS NO ENTRANCE FEE are splendid for Hallowe'en, whether Maritime Electric Co. Ltd. Store. as a party touch for the family dinner or the sweet course at a party. Chocolate Cake All that it will cost you is a few cents worth of They're easily made from this tested 1/2 cup butter recipe and there's no fuss or worry material and a little extra time 11/2 cups brown sugar, creamed. about cutting out the face or shaping 3 eggs well beaten. the mould. They can be prepared ready to serve for hours before the Ail creamed together. **Enter the Contest Today!** party-a real help in the small house-1½ cups flour Stop hold. And every mother will realize 1 teaspoon soda. 1/4 teaspoon salt how valuable these Jack-o'-Lanterns Sift three times, add alternately are for children's parties when she with 1/2 cup milk, either sweet or sour. sees that they are made from readily Worrying 2 squares melted unsweetened and digested gelatine powder. 'Turn Out the Lights' 1 teaspoon vanilla. Bake in 8 in. pan. Join Our Jack-o'Lanterns **Reveals Big Secret** Frosting 1 package quick-setting orange jelly ORIGINAL WASHINGTON, Oct. 31-The secret of why Smith W. :"(Turn-Out-The-2 cups pulverized sugar mixed with powder. hot water, add 2 squares melted choc- 1 pint warm water. Dried currants Lights") Purdum chews his cigars, XMAS olate with piece of butter size of an 6 halves canned peaches, drained, but never smokes them, came out toegg. 6 marshmallows, flattened. A HOTPOINT Cut marshmallows in two and put Dissolve jelly powder in warm wat-CLUB Purdum is fourth assistant poston top of cake. Cover mallows with er which should be slightly hotter master general and is famous through than lukewarm but not beiling. Fill out the postal service for his admoni-ELECTRIC RANGE WILL COOK frosting. YOUR RECIPE EXACTLY wide sherbet glasses abcut 1-3 full tions to employees to save money by Second Prize: For 15 years we have run this and chill. Press currants into round- turning out the electric lights when club with a great deal of suc-An electric range will cook a prize-winning recipe as it should Scotch Cake be cooked. No fallen cakes or underdone roasts. Automatic controls see to that. And with our new low rates electric cooking is not expensive. \$2.00 down and \$2.38 a month buys a Canadian G. E. ed side of each peach half to make they are through with them. cess. eyes, nose, and mouth, of Jack-o'- He is economical also with 1/2 cup butter Come in now and lay aside Lantern face. When the jelly is firm, (especially harsh ones) and that, 1/2 cup sifted icing sugar your Xmas presents. Pay what you like down and the balance in easy weekly payments. Hotpoint range. place marshmallow in centre of each it seems, is why he always has a cigar 2 cups sifted flour Cream butter well. Add gradually glass and cover with peach half, piac- in his mouth although he does not Use Your Extra Electricity at the icing sugar. Roll out and cut into ing face-side up. Pour remaining jelly like to smoke. shapes and bake with moderate oven. syrup over peaches. Chill until firm. No Extra Cost "Sometimes people say things to Mavor Bros., Ltd. -Miss Greta E. Crewdson Serves six. you that might make you mad and Be sure you get your share. It's yours for the using blurt out something (foolish)" Pur dum said today. "By the time I take Jewellers this cigar out of my mouth, by the MARITIME ELECTRIC COMPANY, LTD. Opp. Prov. Normal School time I lay it down, and put it back again, I don't say a darn thing!' FREDERICTON NEW BRUNSWICK MILL HARDWOO VANILLA, PLEASE SAWED ANY LENGTH ST. LOUIS, Nov. 1-Vanilla ice cream still is the nation's favorite. But chocolate is a close second, say MARITIME MERCHANTS ALLIANCE + DR representatives of the International Association of, Ice Cream Manufacturers here for their annual conven-SAWED ANY LENGTH For True Winter Comfort at PRIZE WINNERS LOW FUEL COST

FIRST-Mrs. R. S. Curle; Chocolate SECOND-Miss Greta Crewedson; THIRD-Mrs

"Money-Saving Prices" for NOVEMBR 1, 2 and

**RICHARD DUNN** 

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