PAGE TWO

Grand CULINARY CONTEST Running for 12 Weeks

COSTS YOU NOTHING TO

All that it will cost you is a few cents worth of

material and a little extra time

Enter the Contest Today!

Of Interest to Women

WINNERS OF HONORABLE MENTION IN THE DAILY MAIL COOKING CONTEST

The following are the recipes for pastry after rolled out. Work butter the exhibits which were awarded with pastry knife, add enough water honorable mention in The Dail Maii to moisten, put on marble slab, or Cooking Contest in last Wednesday's kneading board, roll out thin, spread judging, which took place at the Mar- with remaining butter, fold it over itime Electric Co., Ltd., store:

* * *

Layer Cake

- 2 cups pastry flour 2 teaspoons baking powder 1/2 teaspoon sait
- 1/2 cup Crisco
- 1 cup sugar
- 2-3 cup milk
- 3 egg whites
- 1 teaspoon vanilla

Sift flour; measure; add baking powder and salt and sift together three times. Cream Crisco and sugar, stir in alternately milk and sifted dry ingredients. Fold in egg whites which little warm water. have been beaten until light and frothy, but not too stiff. Add vanilla. Bake in two layer pans in a moderate oven. When cool, put layers together ing.

Boiled Frosting

1 cup brown suger 2 tablespoons cold water

1 egg white

Speck of cream of tartar Put all in dcuble boiler. Beat with egg beater over rapidly boiling water and cook seven minutes or until the frøsting will stand in peaks. Remove from fire and add vanil'a.

-Mrs. Arthur Crowley

MILL HARDWOOD

SAWED ANY LENGTH

DRY KINDLING

SAWED ANY LENGTH

For True Winter Comfort at

LOW FUEL COST

RICHARD DUNN

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* * *

Lemon Puff Pastry 1 lb. butter, and 1 lb. flour. Save part of butter to spread on of Hainesville on Monday last.



1 cup shortening 1 cup molasses 1 cup brown sugar 2 teaspoons ginger 2 teaspoons soda, dissolved in

Flour enough to roll out. Method

date filling or any favorite fill-add brown sugar and rest of ingredi. Settlement, spent Sunday with friends ents. Roll out thin, cut and bake in in this place. -Doris McMaster quick oven.

BEAR ISLAND

Mr. and Mrs. David VanBuskirk of Moncton and daughter Mrs. Harry nome after spending a few days in Brown of Boston, have returned home after spending the week end with

Mr. and Mrs. Harold Rosborough. Mr. and Mrs. Simeon Goodine also ed the funeral of Mrs. Aaron Prince



Service was held in St John's church by Rev. Mr. Brundage, also Archbishop Richardson of Fredericton had charge of the service.

with Mrs. Alexander Hood and family Mrs. Amos Jordan has returned Prince William.

Olen Jordan is spending the holiday with his parents in this place. Mrs. Lyman Mitchell and Miss Mr. and Mrs. Gerald Goodine attend-Frances MacLean, both of the staff of the Augusta General Hospital, have returned home after spending a few days with relatives in this place.

A number of farmers visited the city market on Saturday last.

PRIZE WINNERS

First-Mrs. W. H. Williams-Wal-Second-Mrs. Douglas Terry - Sea

Foam Raisin Spice Cake Third-Mrs. E. M. Young-Dough-

Honorable Mention-Mrs. B. S. Moron small cakes; Mrs. Thos. L. Kane, puff pastry tarts; Miss Doris McMaster, Ginger Snaps; Mrs. Beatrice Jones, plain biscuits; Mrs. Gordon Garvie, plain white cake; Mrs. Byron Brewer, doughnuts; Mrs. Ralph Henderson, ripe cucumber pickles (Russian Bear); Mrs. H. F. McLeod, doughuts: Mrs. Arthur Crowley, layer cake

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Cooking Contest Prizes

The following Fredericton merchants have donated prizes for next week's judging of The Daily Mail Cooking Contest, which is to be held in the Mari-

time Electric Co., Ltd. store: Five pound box of Moir's choco-

lates, donated by Kitchen Bros.

wholesale grocers; Lady's hand-bag, solid black leather, donated by R. L. Black, Ladies' Wear;

Twenty-four pound bag of Flour, donated by Jones Brothers, new

grocery store, located in prem-

ises formerly occupied by Dun-

bar's Bakery.

EXTRA Electricity at No Extra Cost MARITIME ELECTRIC COMPANY, LTD. NEW BRUNSWICK FREDERICTON



Save with Us, November 8-9-12

Mrs. Pauline Agnew spent Sunday



GLACE CHERRIES 15c CLARKS 1/4's Per pkg. Spaghetti with Cheese 24c 1's 2 tins IVORY SOAP 8c 6 oz. Per cake JAFFA MOIRS SEEDED RAISINS 30c ROYAL MIXED CANDY 35c 15 oz. 2 packages Per 1b. CHRISTIES SIMMS NO. O. BROOMS 37c GRAHAM WAFERS 25c Each 1's Per package SANI FLUSH 25c Per package SEEDLESS RAISINS 28c Bulk South African. 2 lbs. BAYERS ASPIRIN TABLETS 22c 12's Per tin McCormicks FIG BARS 32c 2 pounds. PECKS COUGH DROPS 5c PINE AND MENTHOL. Per pkg. . SCHWARTZ CREAM OF WHEAT 25c BAKING POWDER 25c 28 oz. Per package 1's Per tin Schwartz GELATINE 15c Per package BROCKS BIRD SEED 15c 10 oz.. Per package Hawes LEMON OIL 25c 12 oz. Per bottle ROYAL YEAST CAKES 15c NATIONAL SOUP 2 packages 10c Vegetable of Pea. Per tin SHELLED ALMONDS CUT MIXED PEEL 15c 43c Per pound 1/2's Per package