

WINNERS

Mr. Crowley, Lemon
 Mr. Smith, Date
 Mr. L. Morgan, Clover

MENTION:

Mr. Cabbage Salad,
 Mr. Cream Cheese
 Mr. Whole Wheat
 Mr. Small Chocolate
 Mr. Mustard Pick-

Mr. Chocolate
 Mr. Mocha Cakes,
 Mr. English
 Mr. McKenzie, Experi-
 Mr. Fudge.

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Grand CULINARY CONTEST

Of Interest to Women

WINNERS OF HONORABLE MENTION IN
THE DAILY MAIL COOKING CONTEST

Mustard Pickles

1/2 peck cucumbers
 2 cauliflowers
 1 pound small onions
 Salt overnight, then drain.
 Add 1/2 gallon vinegar, 3 cups brown
 sugar, and bring this to a boil.
 Prepare dressing of:
 1 cup flour
 1 tablespoon turmeric
 2 heaping tablespoons of mustard,
 with enough vinegar to make smooth
 paste. Add to pickles and bring all to
 a boil.
 —Mrs. Wilfred Wade

Chocolate Cake

Cream half cup butter thoroughly,
 add 1 1/4 cups firmly packed brown
 sugar, cream together. Add two un-
 beaten eggs, one at a time, and beat
 well. Add 3 squares of chocolate,
 melted. Add two cups Swan's Down
 Cake flour, one teaspoon soda, sift it
 together 3 times. Add flour alternately
 with one cup milk, one teaspoon of
 vanilla.
 Beat well and bake in moderate
 oven.
 —Mrs. Walter Bearisto

YOU ALSO SHOULD KNOW
HOW TO STORE GOODIES

Marjorie Mills Supplies the Information Today,
 Besides Providing Recipes for Those Rich
 Desserts that Holiday Appetites Demand

It's time to think of Christmas fruit
 cakes and such. We hope your larder
 is well stocked in anticipation of pre-
 paring these good things and if you
 don't start right in your cakes and
 puddings won't have enough time to
 mellow to the point of richness de-
 sired.

Assemble your ingredients, cutting
 the fruits and nuts in the size pieces
 desired. The general rule is that if
 there is a large proportion of fruit, it
 should be cut in larger pieces. Curr-
 ants and seedless raisins are usually
 left whole, while cherries and seeded
 raisins are best cut in half and nuts
 and dates should be cut in quarters or
 sixths.

Candied fruits and peel should be
 sliced before adding to the mixture.
Storage of Cake
 Once the cake is done there's the
 matter of storage to consider until
 the day of the feast. When the cakes
 are taken from the oven allow them
 to cool in the container in which they
 were steamed or baked. When cool,
 wrap securely in several layers of
 waxed paper and tie or fasten with
 string. Then store the finished prod-
 uct in a stone crock or tin box and it's
 a good idea to moisten the pudding
 or cake from time to time with some
 fruit juice or wine or brandy.

Honey Fruit Cake

1 cup honey
 1/2 pound butter
 5 eggs
 2 cups flour
 2 teaspoons baking powder
 4 tablespoons allspice
 2 cups chopped pecans
 1 cup chopped almonds
 2 cups currants
 2 cups seedless raisins
 1 cup dates
 1/2 pound orange peel
 1/2 pound lemon peel
 1/2 pound glazed pineapple
 1/2 pound candied cherries
 Sift flour and measure. Divide flour
 into two equal parts. To one add bak-
 ing powder and allspice and sift twice.
 more. Cream butter well. Add honey.
 Add well beaten egg yolks. Add sifted
 dry ingredients gradually. Fold in the
 stiffly beaten egg whites. Roll nuts
 and fruits (except cherries and pine-
 apple) in remaining flour. Add to
 dough mixture. Add cherries and
 pineapple. Bake in slow oven (300 de-
 grees F.) 2 to 2 1/2 hours.

Dark Fruit Cake

1/2 pound currants
 1 pound seeded raisins
 1 pound pitted dates
 1/2 pound candied pineapple
 1/2 pound candied cherries
 1/2 pound almonds, blanched
 1/2 pound shelled pecans
 1/2 pound sliced citron
 1/2 pound each sliced lemon and
 orange peel
 1/2 pound butter or other fat
 1 cup sugar
 6 eggs
 1 ounce (1 square) chocolate
 3 cups flour
 1/2 teaspoon soda
 1 1/2 teaspoons cinnamon
 1 teaspoon nutmeg
 1 teaspoon allspice
 1/2 cup grape juice or orange juice.
 1/2 cup honey or molasses

Prepare the fruit and nuts; put
 them in a mixing bowl; sift the flour,
 soda and spices over the fruit and
 mix with the finger-tips until the
 pieces are coated with flour. Cream
 the butter, stir in the sugar gradu-
 ally, then the beaten eggs and the mel-
 ted chocolate. Stir in the flour, fruit
 and nut mixture alternately with the
 grape juice and honey or molasses.
 Fill paper-lined pans almost to the
 top with the mixture. Bake the large
 loaves for 4 to 4 1/2 hours in a very

slow oven (250 degrees F.) and small
 loaves for 3 to 3 1/2 hours at 275 de-
 grees F. The cakes are improved by
 setting a shallow pan of water on
 the floor of the oven during baking.

If you haven't an automatically re-
 gulated oven, the cakes should be
 steamed, rather than baked. Tie sev-
 eral layers of waxed or greased paper
 over the tops of the pans; place on
 the racks of a steamer; steam for the
 period indicated for baking; remove
 the paper covers from the pans; set
 the pans in a very slow oven (250
 degrees F.) for one-half to one hour
 to dry the surface. Store the cooled
 cakes for at least two weeks before
 using, a longer period is preferable.

White Fruit Cake

1 pound sugar
 1/2 pound butter
 1 cup fruit juice
 1 pound flour
 2 teaspoons baking powder
 1/2 teaspoon salt
 1 pound white raisins
 1/2 pound Brazil nuts
 1/2 pound citron
 1/2 pound red candied cherries
 1 large coconut, grated
 1/2 pound each candied pineapple,
 orange and lemon peel
 8 egg whites
 1 pound blanched almonds
 Cream the butter, add sugar gradu-
 ally. Mix baking powder and salt with
 half the flour and add alternately
 with liquid to first mixture. Add re-
 maining flour to fruit and nuts, cut
 fine. Add floured fruit to cake mix-
 ture. Fold in the beaten egg whites.
 Bake in a loaf pan or round cake pan
 lined with heavy oiled paper. Bake
 for 3 1/2 hours in a slow oven (300 de-
 grees F.) This makes four one-pound
 cakes or two two-pound cakes.

English Plum Pudding

2 cups seeded raisins
 2 cups seedless raisins
 2 cups currants
 1/2 cup finely cut candied lemon peel
 1/2 pound suet, finely cut
 2 teaspoons salt
 2 1/2 cups flour
 1/2 teaspoon nutmeg
 1 teaspoon cinnamon
 1/4 teaspoon each cloves and mace
 4 eggs, well beaten
 1 cup sugar
 1 cup milk
 1 teaspoon vanilla extract
 1/4 teaspoon almond extract
 1/4 teaspoon lemon extract
 3 tablespoons juice from canned
 peaches.

Mix fruits and peel with suet, add
 salt. Mix and sift flour and spices. To
 eggs add sugar, milk and flavoring.
 Add flour mixture to suet and fruit
 mixture. Add liquid, mix well. Steam
 six hours in three one-quart molds.

Rich Steamed Fig Pudding

1 1/2 cups molasses
 1 1/2 cups suet, chopped
 3 cups chopped figs
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1 1/2 teaspoons soda
 1 teaspoon salt
 1 1/2 cups sour milk
 3 eggs
 3 1/2 cups flour
 Mix together molasses, suet, figs
 and spices. Add milk and well-beaten
 eggs, and gradually stir in the flour,
 which has been sifted with soda and
 salt. Mix thoroughly and pour into
 oiled molds. Steam two hours.

Baker Tomato and Cheese

6 slices bread
 1 cup cheese
 2 cups tomato juice
 2 eggs
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1 tablespoon minced onion
 Butter bread and cut into cubes and
 put bread and cheese in baking dish

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BERMUDA PLANS
FOR ITS ANNUAL
TENNIS MAR. 14

Galaxy of American
 Stars Expected to Play
 Other Fixtures May be
 Resumed.

NEW YORK, Nov. 19—The island
 of Bermuda, which has already played
 host to many prominent tennis players
 from the United States, is already
 formulating plans to draw a banner
 field to the annual Bermuda champion-
 ship tournaments for men and women,
 starting on March 14.

Not in many years have the Ber-
 muda titles been won by native or even
 English players. Americans usually
 dominating the play in both divisions,
 yet the Bermudians continue to hail
 each succeeding tournament with un-
 diminishing enthusiasm. With the Ber-
 muda Board of Trade Development en-
 listing the services of Mercer Beasley
 last year as coach of the younger play-
 ers on the island, and retaining Frank
 Parker's tennis mentor for the com-
 ing season, the Bermuda juniors are
 bound to show improvement. The visits
 of the American top-rankers affords
 these youngsters unrivalled opportu-
 nity to watch the stars in action and
 gain valuable experience in seeing
 just how certain strokes are produced
 and what tactics are most efficient.

American Stars to Play
 Although it is too early to make ar-
 rangements as to the personnel of the
 American group that will compete in
 the coming tournament, there is a
 strong probability that both Wilmer
 Allison, the national champion and
 first ranking player, and Sidney B.
 Wood Jr., runner-up for the national
 honors last season, will be among
 those present. In addition, Byron M.
 (Bitsy) Grant Jr. of Atlanta, Ga., who
 conquered Donald Budge in the quar-
 ter-final round of the national singles
 last September, Frank Parker and J.
 Gilbert Hall are fairly certain to com-
 pete.

Such a list alone would insure the
 greatest tournament ever staged in the
 little British colony, and several sec-
 ond and third ranking ten players from
 this country will further strengthen
 the field in the men's divisions.

Women to Compete

Mrs. Dorothy Andrus Burke, fourth
 ranking player of the United States,
 has become a perennial visitor and
 contender and is the present holder
 of the women's doubles honors, with
 Mme. Henrotin, of France. She is ex-
 pected to compete as are Miss Jane
 Sharp, of California; Miss Florence
 Le Boutillier, of Old Westbury, L.I.;
 Miss Eunice Dean, of San Antonio,
 Tex., and other American ranking
 players. Mrs. Freisenbruch, the former
 Miss Babs Robinson, of Bermuda, the
 outstanding native player, also will be
 a prominent contender.

The Bermuda Lawn Tennis Asso-
 ciation stadium, where the tourna-
 ment will be played, is a model, in
 miniature, of the Forest Hills stadium
 of the West Side Tennis Club, with
 three composition courts in the en-
 closure and several others on the out-
 side grounds.

In connection with the Bermuda
 tournament, plans are under way for
 the restoration of several of the other
 tennis fixtures that used to extend the
 Southern season to a circuit of ten
 or eleven weeks. The most definite
 plan calls for the holding of the Nas-
 sau, Bahamas, championship, starting
 the latter part of February, to be fol-
 lowed by the annual tourney at Miami

in alternate layers. Beat eggs slightly
 add tomato juice, salt, pepper and
 onion. Pour over bread and cheese
 and bake in moderate oven at 350 de-
 grees F. for about 40 minutes.

Beach, then Bermuda and lastly, the
 championships of Jamaica, B.W.I.

Many of the leading players in the
 United States, including Miss Helen
 Jacobs, national champion; Vincent
 Richards, former national doubles
 titleholder and Davis Cup star; George
 M. Lott, Jr., also a former interna-
 tionalist, and other first-ten ranking play-
 ers have competed in the Jamaica
 championship tourney and a revival
 of the event will probably find the Uni-
 ted States strongly represented. Brit-
 ish Davis Cup players also are ex-
 pected if the Jamaica Lawn Tennis
 Association decides to stage the tourna-
 ment next spring. The above men-
 tioned circuit would keep the players ac-
 tive and travelling for about six weeks
 and would bring American players
 back to this country in time to com-
 pete in the annual Pinehurst, N.C., and
 White Sulphur Springs, West Va.,
 tourneys in April.

SINGAPORE, Nov. 19—Sydney
 Smith, commander of the Royal Air
 Force in the Far East, who supervi-
 sed an intensive air hunt for Sir Char-
 les Kingsford-Smith, is convinced the
 missing Australian flier never will be
 found, it was said today.

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CANADIAN WHITE BEANS 4 lbs.	22c	DOLE PINEAPPLE JUICE 1's 2 tins	19c
CANADIAN YELLOW EYE BEANS 3 lbs.	25c	CLARKS TOMATO KETCHUP 12 oz. Per bottle	19c
CHALLENGE CORN STARCH 2 packages	24c	VIRGINIA SALTED PEANUTS Per pound	19c
FRY'S PREMIUM CHOCOLATE 1/2's Per cake	25c	SCHWARTZ GROUND NUTMEG 2 oz. 2 packages	19c
SCHWARTZ PURE EXTRACTS Vanilla or Lemon 2 oz. Per bot.	25c	RANKINES CROWN MIXED CAKES Per pound	19c
NONSUCH STOVE POLISH Per bot.	19c	RANGOON RICE 4 pounds	19c
REGAL SALT 2 packages	19c	DANDY TOILET TISSUE 6 rolls	19c
No. 1 Canadian CHEESE Per pound	19c	KARBOL HEALTH SOAP 4 cakes	19c
		LANTIC ICING SUGAR 1's 2 packages	19c

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 TION CFNB EVERY MORNING EXCEPT SUNDAY AT 8.30 a.m.