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Cross, Goulding & Skinner 223 Portage Ave. -Winnipe Victor 🎒 SEASONABLE RECIPES

Here are a few Thanksgiving recipes sent you in good time that they may serve at some one of your Thanksgiving day meals. The pumpkin pie recipes are from the foremest cooks in America.

Pumpkin Pie

Mrs. Farmer, of Boston cooking school fame, makes her pie in this way. One and one-half cups steamed and strained pumpkin, two-thirds cup One and one-hair cups steamed and strained pumpkin, two-thirds cup brown sugar, one teaspoon einnamon, one-half teaspoon ginger, one-half teas-poon sait, two eggs, one and one-half cups milk, and one-half cup cream. Mix ingredients in order named and bake in one crust. Marion Harland's recipe is this: Add beeten yolks of four ages and one cup

Marion Hariand's recipe is that. All beaten yolks of four eggs and one cup white sugar to two cups steamed and strained pumpkin. With this mix one quart milk, one teaspoon cinnamon, mace and nutmeg mixed, and the beat-en whites of the eggs. Bake in steady oven.

Mrs. Rorer's pumpkin pie: Make pie crust, roll thin and line a deep pie dish. Take one pint stewed pumpkin, add a tablespoon melted butter, stir in two well-beaten eggs, one-half cup sugar, one-half teaspoon ground ginger, and one-half pint milk. Pour into crust and bake. Mrs. Linda Hull Larned's recipe is

Mrs. Linda Hull Larned's recipe is Mrs. Linda Hull Larned's recipe is simple but delicious. Take one and one-half cups stewed pumpkin (very dry), two cups milk, one beaten egg, and ginger. Line pie tin with pastry, fill with mixture and bake in slow oven until brown on top.

New Mint Sauce

New Mint Sauce To make a very appetizing sauce to serve with roast lamb, dissolve two tablespoons fine sugar in one table spoon boiling water, and add three tablespoons finely-chopped mint. Set it away for half hour, then drop in drop by drop, one tablespoonful of the finest olive oil and a teacupful of the finest orange juice. This sauce should be made one hour before it is required for the table.

Sweet Potatoes, Southern Style

Season mashed, boiled sweet potatoes with butter, salt and pepper; moisten with rich milk and beat vigorously. Put in a buttered baking-dish, leaving a rough surface. Pour over this a syrup made by boiling two tablespoon fuls of molasses and one tespoonful of butter three minutes. Bake until light brown

Old-Fashioned Cranberry Sauce

Old-Fashioned Cranberry Baucs Pick over and wash sufficient eran-berries to make one quart, and cook them in two cupfuls of water until the berries begin to pop. Then stir in two cupfuls of sugar and let boil five or six minutes longer. If it is preferred to keep the cranberries unbroken bring two cupfuls each of sugar and water to boiling-point and add one quart of the berries. Let them stand, covered, on the hask of the range for five minutes, them bring quickly to a boil and let them cook for five minutes after boiling hegins. begins.

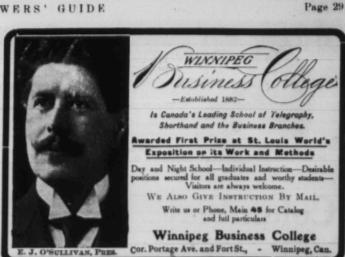
Chicken-Pudding

Chicken-Pudding Cut up a young chicken into good-sized pieces, put into a saucepan with enough water to cover, boil until tender. Season with salt, pepper and celery salt. Place the chicken in a well-buttered pudding dish, add two tabespoonfuls of mineed parsley, two hard boiled eggs sliced, a teaspoonful of onion-juice and enough chicken-broth to moisten. Two eggs beaten light and mixed with one cupful of milk, pinch of salt, table spoonful of melted butter, a teaspoon-ful of haking-powder mixed with two cupfuls of sifted flour. Bake one hour. Craberry Pie Cranberry Pie

Cranberry Pie One and one half cupfuls of cran-berries, one half cupful of water, three fourths of a cupful of sugar. Put in-gredients in saucepan in order given and cook ten minutes; cool, and bake in one crust, with a rim and strips across the top.

French-Fried Potatoes

Wash and pare seven medium-sized potatoes, cut in halves lengthwise, then cut each half in quarters lengthwise, and soak one hour in cold water to cover. Take from the water and dry with clean towels. Have at hand a kettle of hot lard at the right tempera-ture for cooking uncooked foods. Other



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wise the potatoes will either absorb fat or become too brown before throughly cooked. This temperature is: When the fat begins to smoke drop in an inch cube of bread cut from the soft part of the loaf, and if in one minute the bread is a golden brown, the lard is at the right temperature for the fry-ing of the potatoes. Put in one third

of the potatoes and keep in motion by using a skimmer until very delicately browned and cooked throughout. Re-move with a skimmer to a pan lined with brown paper. Cook and drain re-maining potatoes in the same way, then return all to the hot fat for a final browning and reheating. Drain again on brown paper and sprinkle with salt.

THE GRAIN GROWERS' GUIDE