

SALADS—Continued.

SALAD DRESSING

- 3 TABLESPOONS SUGAR.
- 2 TABLESPOONS MUSTARD.
- 1 TABLESPOON SALT.
- SPECK OF RED PEPPER.
- 1 TABLESPOON FLOUR.
- 2 EGGS.
- $\frac{1}{2}$ CUP VINEGAR.
- 2 TABLESPOONS BUTTER.

Mix dry ingredients, add vinegar and butter and cook in a double boiler. When partially cooked, add beaten eggs. If too thick, thin with milk or cream.

SALAD DRESSING—Mrs. F. A. Caven

- 1 CUP SUGAR.
- 3 EGGS.
- 1 CUP VINEGAR.

- 1 TEASPOON MUSTARD.
- $\frac{1}{2}$ TEASPOON SALT.
- $\frac{1}{4}$ TEASPOON PEPPER.
- SMALL PIECE OF BUTTER.

Beat well before adding vinegar, then cook.

MAYONNAISE DRESSING—

Mrs. A. Day.

Blend yolks of 2 raw eggs with 1 teaspoon of mustard, pinch of salt and paprika, add slowly a few drops of olive oil, stirring rapidly; then more at a time. When thick, add a little vinegar or lemon juice, then more oil and vinegar until one-half a cup of oil and 2 tablespoons of lemon juice, and the same of vinegar have been used.

DESSERTS

GINGER PUDDING—

Miss E. Rowntree.

- 1 EGG.
- $\frac{1}{2}$ CUP BROWN SUGAR.
- $\frac{1}{2}$ CUP MOLASSES.
- $\frac{1}{2}$ CUP BUTTER.
- $\frac{1}{2}$ CUP FRUIT.
- $\frac{1}{2}$ CUP HOT WATER.
- 1 TABLESPOON GINGER.
- 1 TEASPOON SODA.

Put in flour to make a stiff batter.
Steam 1 hour.

APPLE ROLL—Mrs. J. H. Colvin

- 4 MEDIUM SIZED APPLES.
- $1\frac{1}{2}$ CUPS SUGAR.
- 1 PINT WATER.
- *Biscuit Dough for Apple Roll—
- 2 CUPS FLOUR.
- 4 TEASPOONS BAKING POWDER.
- $\frac{1}{2}$ TEASPOON SALT.
- 2 TABLESPOONS SUGAR.
- $\frac{1}{2}$ CUP WATER AND MILK.
- 3 TABLESPOONS SHORTENING.

Sift dry ingredients together, cut in shortening, add liquid to make soft dough. Roll out as for jelly roll. Melt sugar and water in shallow dish and bring to boil.

Chop apples and spread over rolled biscuit dough, roll up as for jelly roll and cut into slices and place side by side in hot syrup. Dot with butter and sprinkle with sugar and cinnamon and bake till golden brown.

Serve warm with cream.

SNOW PUDDING—Mrs. A. M. Smith.

- 2 TABLESPOONS CORN STARCH.
- $\frac{1}{2}$ CUP SUGAR.
- 2 CUPS WATER.

When cooked add whites of 2 eggs beaten to a froth. Yolks of eggs, milk, a little corn starch to serve over pudding.