

CRULLERS

Four tablespoons shortening, one cup sugar, two eggs, three cups flour, one teaspoon cinnamon, one-half teaspoon salt, three teaspoons Royal Baking Powder, five-eighths cup milk. Cream shortening; add sugar gradually and beaten eggs; sift together flour, cinnamon, salt and baking powder; add one-half and mix well; add milk and remainder of dry ingredients to make soft dough. Roll out on floured board to about one-half inch thick and cut into strips about four inches long and one-half inch wide; roll in hands and twist each strip and bring ends together. Fry in deep hot fat. Drain and roll in powdered sugar.

DOUGHNUTS

Three tablespoons shortening, two-thirds cup sugar, one egg, two-thirds cup milk, one teaspoon nutmeg, one teaspoon salt, three cups flour, four teaspoons Royal Baking Powder. Cream shortening, add sugar and well-beaten egg; stir in milk, add nutmeg, salt, flour and baking powder which have been sifted together and enough additional flour to make dough stiff enough to roll. Roll out on floured board to about one-half inch thick; cut out. Fry in deep fat hot enough to brown a piece of bread in sixty seconds. Drain on unglazed paper and sprinkle with powdered sugar.

PUMPKIN PIE

Two cups stewed and strained pumpkin, two cups rich milk or cream, three-quarters cup brown or granulated sugar, two eggs, one-quarter teaspoon ginger, one-half teaspoon salt, one teaspoon cinnamon. Mix pumpkin with milk, sugar, well-beaten eggs, ginger, salt, cinnamon, and beat two minutes. Pour into pie tin which has been lined with pastry. Place in hot oven for fifteen minutes, then reduce heat and bake forty-five minutes in moderate oven. To bring out flavor of pumpkin it must be very well baked.

CUSTARD PIE

One cup pastry flour, one-half teaspoon Royal Baking Powder, one-half teaspoon salt, one-half cup shortening, cold water. Sift flour, baking powder and salt; add one-half shortening and rub in lightly with fingers; add water slowly until of right consistency to roll out. Roll out very thin; put on in small pieces remaining shortening; fold upper and lower edges in to center; fold sides in to center; fold sides in to center again; roll out thin and put on pie plate.

KOVEN'S MY CLOTHIERS

Corner Water and King Streets, ST. STEPHEN, N. B.