

**Ruled Feint**  
**Re-Order No. 622 (H)**



40 hrs for 11-19-2

6 3/4 2 5 1/2 / 2 0.2 } OVER TIME  
Bonus average 25/-

Diagnose for killing slugs

**DON'T FORGET FOODS!**

**Nuts in May**

3 oz. butter, 3 oz. sliced almonds, 1 small sliced English onion, new thimble-size potatoes (summer-time) or thin slices of raw potatoes (winter-time) peeled and scraped.

MELT the butter and fry almonds until slightly coloured. Add onions and potatoes. Cover pan and cook over low heat so potatoes "steam" rather than "fry."

Keep shaking pan to prevent them sticking. Sprinkle with paprika pepper or chopped parsley to serve. Potatoes cooked this way retain all flavour.

This is called "Nuts in May" because it uses up the small potatoes we gardeners dig into the ground as being useless, but they are very sweet and tasty. Serves: 4.

—John Jones, 8, Mauldeth Road West, Withington, Manchester 20.

**For the Butter Icing**

- 2 egg-whites
- 4 oz. sifted icing sugar
- 4 oz. fresh butter
- The finely grated rind of one orange
- A few drops of pink and yellow colouring

**TEATIME TREATS**

**Almond tarts**

Paste: 8 oz. flour, 4 oz. margarine or butter, 2 oz. caster sugar, 3 egg yolks, cold water if necessary. Filling: 6 oz. caster sugar, 3 egg whites, pinch of salt, 3 oz. ground almonds, 1 oz. ground rice, almond essence, cold water if necessary.

SIEVE the flour and rub fat into it until like breadcrumbs. Add the caster sugar then egg yolks and make paste, using a little cold water if too stiff.

Roll out thin and cut out to fit small tins, add a spot of raspberry or apricot jam in bottom of each tart. Beat egg whites until very stiff and fold in caster sugar gradually, also ground almonds, ground rice and a few drops almond essence, adding a small amount of water, if stiff.

Place filling in tarts and put two thin strips of paste across each in a cross. Just before putting in oven, dust tarts with caster sugar to glaze. Bake on top shelf of oven at moderate 350 deg. F. Makes: 20.

—(Mr.) G. Shackleton, 5, Cherry Tree Avenue, Porthcawl, Glam.

Alum pudding

- 4 lb Flour
- 1/4 Suet
- 2 small Tablespoonful Sugar
- 1 Tea " of B<sub>1</sub> Carbon
- pinch salt
- Mix medium with Milk
- Steam Two hrs

Vinegar Cake

- 4 lb Flour
- 3 Eggs Sugar
- 3 Margarine
- 1/2 Tablespoonful B<sub>1</sub> Carbon
- 1/2 Tablespoonful Mixed Spice
- 1/2 Tablespoonful Vinegar
- Mix with Milk + Water

Hot Dew

Soak in water overnight  
Sprinkle with Sugar  
Chant

Superb Red Hybrid tea one nest year 1970  
called Alex Red

It is a cross between Fragrant cloud and Dame de Coeur been raised by Alex Lockie

as a good foliage particularly for a red Rose holds its heat High & well and in Jack Harkness view is the nearest red Rose to Peace yet seen

## Apple Chutney

2 lbs apples      1 lb. onions  
salt -  $\frac{1}{2}$  lb. Sugar (dem)  $\frac{1}{4}$  lb raisins  
pickle spices      vinegar

peel & chop apples - peel & chop onions  
fine (Keep a little back.) - salt to taste  
add sugar & raisins - pickle spices  
tied in muslin - cover with vinegar  
Simmer until Thick add the  
little finely chopped onion at the  
last. add a little ginger if  
you like -

40 lbs for 11-19-2

6 3/4 2 5/11 2/2 0.2

Bonus average

Diary  
for Kille  
0 slugs

Tracle Toffee

2 <sup>tablespoonful</sup> Water

1 " Vinegar

1/2 lb Tracle

1 lb Sugar

1/2 lb Butter

Vinegar, Water Butter just

Sponge Cake

For

gar  
T  
A

Super B. Baking powder

called

It is

sugar & eggs until  
the flour

as  
holds  
view

Merade

J.

1 lb Lump Sugar

2 small lemons sliced

2 eggs Cream Tartar

part of quarts of boiling  
Stand until cold then

to Raynor (Veg)

Sponge Cake

weight of 5 eggs in sugar

3 cups flour

5 eggs

Beat half hour

Deliquan Cake

Weight 3 eggs in butter, sugar

1/2 teaspoonful Baking powder

2 eggs 2 eggs

Butter, sugar to a cream,

beaten eggs.

mixture thoroughly

as flour

the baking

40 lbs

Beat all for ten minutes  
You can sprinkle a little coconut  
before baking  
Bake in a moderate oven for  
twenty five to thirty minutes

Christmas cake A. J. Gornells

- 1 pound Flour, 6 Teaspoonful Baking P.
- 1 lb Lard, 6 eggs Candied peel
- 1 lb Butter, 1 Teaspoonful Salt
- 1 lb Sugar
- 1 lb Raisins
- 1 lb Currants
- 1 lb Mixed Spices
- 1 lb Almonds
- 1 lb Milk
- 1 lb Butter

a  
holds  
in view

Butter into the flour  
Add all dry ingredients, then  
of egg and milk lastly the  
whites of eggs beaten to  
foam. Mix Well  
Bake in a moderate oven for  
two hours

Mrs Pa

Oatmeal Crispy

- 2 lb Dough
  - 2 eggs Fat
  - 1/4 lb Oatmeal
- Mix all well & roll out thin  
and Bake

Sponge or Ginger Bread Tays

- 1/2 lb Sugar
- 1/2 lb 4 Teaspoonful Syrup
- 1/2 lb 4 Teaspoonful Margarine
- 1/2 lb 4 Teaspoonful Ginger
- 1/2 lb 4 Teaspoonful

6 2  
Bon 2  
2

2 Teaspoonful Bicarbonate Soda  
2 1/2 cups of Milk  
2 Eggs  
2 Teaspoonful Bicarbonate Soda with 1/2 cup milk

Ginger Snappings Yags

1 lb. Flour  
8 Margarine  
4 Syrup  
8 Sugar  
1 Teaspoonful Ginger  
1 " Bicarbonate  
Mix with Syrup  
1 cup packed pudding (holles)  
Handfuls of Flour  
Suet  
Raisins  
Currants  
Dates

old  
new

Rind of Lemon  
1/2 Nut Meg  
1/2 Raw Carrot  
1/2 Apple  
1 1/2 lbs Bread Crumbs  
1/2 lb Sugar  
2 Eggs  
1 cup Ground Almonds  
Mixed Spice  
Bake 6 to 8 hours

Christmas Cake holles.

1 1/2 cups Butter  
1 1/2 cups Sugar  
12 Eggs  
10 lbs 1 1/2 cups Flour  
4 cups Cherries  
1/2 cup Ground Almonds  
1/2 cup Currants  
1 Salt  
Mixed Spice

Honour Tarts

- 1 egg
  - 1 " Butter
  - 1 " Sugar
  - 1 Tablespoonful of Marmalade
  - 1 Egg Beaten to a froth
- Bake until Golden Brown

Cocoanut Mince

- Butter or Margarine
  - 1/2 cupful Castor Sugar
  - " " Desiccated Coco
  - 1 Egg
- Beat the butter + sugar  
add well beaten eggs

little jam  
a hot oven from 15

Drop Scones

- 1 lb Flour
  - 2 Teaspoon Baking Soda
  - 2 " Cream Tartar
  - 1 Tablespoon Sugar
  - 1 Egg Salted Milk
- Mix all dry ingredients  
Beat egg well add milk to it  
mix to soft batter  
+ drop spoonfuls while hot  
then turn
- Rich Short Crust

- 1/2 lb Flour
- 5 oz Butter
- 1 yolk egg
- little lemon juice
- 1 Tablespoon Castor Sugar
- Cold Water

Short Cake

- 1 lb Flour
- 1/2 cup sugar
- 5 oz Butter

bake in

Oatmeal Biscuit  
or oat cakes

- 1/2 lb Medium Oatmeal
- 1/2 cup boiling water
- 1/2 " Milk

Salt & 2oz Margarine  
melt the marg & mix altogether  
roll out thin & press into greased tin  
tin & bake until moderate browned.

Seed Cakes

- 1/2 lb Butter
- 1/2 lb Lard
- 1/2 lb Sugar
- 1/2 lb Flour self raising
- eggs

1 table spoonful Milk  
Caraway seeds  
Beat hot sugar & Butter first  
then add eggs then flour  
roll out thin

Seacakes

- 1 lb Flour, 10oz Lard, 1 1/2 oys Yeast,
- 10oz Currants, 2 oys Sugar, 1oz margarine
- beat warm milk, 10oz Candied Peel,

4 oys of salt.

2 cur and salt into a bowl, rub  
3 Lard and butter, add half of  
currants, and candied peel; cream  
and rest of sugar, add warm milk,  
into flour etc and knead well  
cover with a cloth and allow to  
rise for one hour. Make into small  
round cakes, put on a greased tin  
prove 20 MINUTES, bake 10 MINUTES.

PLAIN TEA CAKES

- 1 lb Flour, 10z Lard, 10z Butter, 1 Tea spoonful
- SALT, 1 Tea spoonful sugar, 1/2 yeast, 1/2 WARM MILK,
- 1 EGG, MAKE AS ABOVE, ADDING EGG WITH YEAST AND MILK.



~~Sponge fingers Bread Tags~~

~~M<sup>rs</sup> Jernalls Christmas cake~~

- 1/2 flour
- 1/2 Butter
- 1 Sugar
- 1 Currants
- 6 eggs Raisins
- 6 Candied peel
- 9 eggs
- 2 Teaspoonful Baking Powder
- 6 eggs Almonds

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- 12 eggs Dundee cake
- 12 " Flour
- 12 " Sugar
- 10 " Butter
- 12 " currants
- 12 " Saltinas
- 12 " peel
- 12 " Blended Almond

Banbury Roll

Roll the pastry into a strip 8" or 12" long and spread with melted margarine mix together all the fruit sugar + spices and sprinkle over the pastry Carefully roll into sausage shape Glaze with marg. sprinkle with sugar and bake in a hot oven (450 F.) until crisp approximately 25 minutes

- 8 oz Flaky Pastry
  - 1 oz Melted Marg.
  - 2 " Currants
  - 2 " Raisins
  - 2 " Candied Peel
  - 2 " Sugar
  - Little Nutmeg
  - 1/2 Teaspoonful Spice
- Tea & Coffee Stains  
Soak overnight in Glycerine

(Six Cup pudding) <sup>part</sup>

- 1 Teacup Flour
- 1 " Bread Crumbs
- 1 " Suet or Marg.
- 1 " Jam
- 1 Dried Fruit
- 2 Table spoon Sugar
- 1/2 Tea spoonful B. Carb. dissolved in
- 1 Teacup full of milk.

Put the dry ingredients in a basin  
 mix to a slack consistency with  
 the milk + soda. Pour into a greased  
 basin steam for three hours.

Paulson's Pudding) good

- 6 ozes flour
  - 3 " fat
  - pinch of Baking powder
- mix with water

lay a layer of paste then spread with Jam  
 then another layer of paste with Jam  
 again keep doing this until basin is full

(Christmas Cake) Lucy Garcia Vg

- 1 lb 2 ozes Flour
- 1 lb of Butter
- 1 lb of sugar.
- 8 eggs
- 3/4 Currants
- 1/2 Sultanas + Raisins
- 1/4 Cherries
- 1/4 Ground Almonds
- 2 ozes Peel
- mixed spice

Sponge Cake Annie Hud Vg

- 2 eggs
  - 3 ozes of flour
  - 4 oz of Sugar
- Beat well.

Scones Annie Hud Vg

- 6 ozes Flour a pinch of Carbonate Sod
- 3 ozes Fat and a pinch of cream tart
- 3 ozes sugar
- 1 egg

(Butter milk Bread)

3 lb of flour  
 1 lb Currants  
 1 lb sugar  
 1 lb margarine or margd lard  
 1 teaspoonful of salt  
 2 good teaspoonful barb Soda  
 Candied peel to taste add 1 egg or <sup>two</sup>  
 mix with 1 qt Buttermilk baked  
 in a slow oven 1-1 1/2 hrs  
 a little syrup improves it also  
 a little mix spice if flavoured  
 liked  
 The above quantity makes 4  
 loaves in ordinary Bread  
 tins

Coconut Filling

weight of an egg in margarine  
 weight of two eggs in coconut ~~and~~  
 and sugar.

bustard Tarts (L. J. Jewell Dent)

6 ozes Self raising Flour  
 4 .. margarine  
 3 .. sugar  
 a good dessertspoonful bustard powder 1 egg  
 mix as pastry roll out in thick  
 line patty tins put jam in centre  
 a round biscuit cutter to cut out  
 like venetian pastry.

Good Plain Bakes

4 ozes Butter 3 ozes fine sugar  
 5 ozes Flour S.R Flour (or plain  
 flour) with 1 teaspoonful Baking Powder  
 2 eggs.

### Christmas Cake (Mr Hodgson Hasselt)

- 8 eggs
  - 1 lb butter  $\frac{1}{4}$  lemon peel
  - 1  $\frac{1}{4}$  Flour 3 teaspoonful Baking Powder
  - 1 lb sugar
  - 1 lb raisin Cream Butter, sugar
  - 1 lb currants) add eggs one by one
- mix flour, fruit together  
add altogether lastly  
Baking powder Bake  $1\frac{1}{2}$  hrs

### Dundee cake Mr Hodgson Hasselt

- 1  $\frac{1}{4}$  Flour 2 teaspoonful Baking Powder
- 1 Sugar 6 eggs of ground Almonds
- 1 Butter
- 1 currants
- 4 eggs

### Australian Short Bread.

- 4 ozs fat margarine
  - 3 " of sugar
  - 6 eggs of oats
- Melt fat and add sugar & oats.  
put in a tin cut into squares when cold

- 1 cup of Sugar
- 1 cup of Cocoa nut
- 1 " " " rolled Oats

- 1 tablespoonful of Syrup.
- $\frac{1}{4}$  lb margarine

$\frac{1}{2}$  teaspoonful barl Soda.  
Pinch of salt and add a little  
flour drops on tin.

### Plain Scones

- 1 lb of Self Raisin flour
- 3 5 ozs of lard pinch of salt.
- mix to a soft dough with me

bounting cake.

- 2 cup of flour
- 1 cup of sugar
- 3 eggs of margarine
- 2 eggs
- 1 Teaspoonful of Baking P.
- 1 Teaspoonful of (Carbonate Soda)

Biscuits

- $\frac{1}{4}$  lb margarine
- 1 cup Self Raisin flour
- 1 cup of cocoanut.
- $\frac{3}{4}$  " of Quaker Oats
- 1 cup of Sugar
- 1 tablespoonful Syrup
- dissolved in a tablespoonful warm water
- dissolve 1 Teaspoon carbonate of soda.

nut loaf.

Ellen Reynolds

- 2 cups flour 10 eggs
- 1 cup sugar 7 eggs
- 2 eggs Walnuts
- $\frac{1}{2}$  cups raisins
- 2 Teaspoonful Baking powder.
- 1 desert syrup 1 egg with
- Mix well together with the
- milk and bake in a slow oven
- 45 mins
- butter before eating

Cocoanut Macaroons Aunt Edie's

- 8 eggs cocoanut
- 7 eggs sugar
- 2 small eggs.

Sweet Oven Scones Yorkshire Post

$\frac{1}{2}$  flour  
 $\frac{1}{2}$  teaspoonful salt.  
1 egg of sugar  
 $\frac{1}{2}$  teaspoonful bicarbonate of soda  
1 teaspoonful cream of tartar  
1 of margarine  
Butter milk or sour milk as

required  
Sift flour salt, sugar, soda & cream of tartar into a basin Rub in margarine  
Stir in enough butter milk or sour milk to make a soft dough.  
Turn on to a floured Board knead quickly and lightly to  $\frac{1}{2}$  inch thickness  
Brush lightly with milk

Marble Cake

$\frac{1}{4}$  eggs sugar  
 $\frac{1}{4}$  eggs margarine  
1 egg  
 $\frac{1}{2}$  cup of milk  
1 egg of cocoa  
 $\frac{1}{2}$  lb flour  
teaspoonful of B. Powder  
cochineal

Cream margarin & sugar add egg  
& milk and lastly flour  
Separate the mixture into  
three parts cocoa to one colour  
the other pink leave the third white  
Low place in the tin first the  
white then the pink lastly the  
Brown Take a long fork and  
give one stir only from the  
bottom of the tin this gives  
the marble effect  
Bake in a moderate oven.

40  
63  
Bo  
Stewed Sponge Pudding G.

6 eggs Flour S.R.

3 .. margarine

3 .. sugar

1 egg

drop of milk Steam 2 hr.

Lemon Pudding Steamed ✓ G-

~~2~~ 2 eggs 2 cups flour S.R.

4 eggs ground Rice

4 .. Bread crumbs

3 eggs Suet

4 .. sugar

1/2 teaspoonful B.P. if using ordinary flour  
rind and juice of a lemon

2 eggs

Stewed Pudding V G

2 eggs raisins

2 .. currants

2 .. ground nut

2 .. sugar

2 eggs Bread crumbs

3 eggs suet

1/2 teaspoonful mix spice

2 teaspoonful carbonate soda a little salt  
mixed with a little piece of candied peel  
milk

Rice bake Short Cake

1/2 Butter 1/4 ground almonds

1/2 sugar 4 eggs

1/2 ground rice Pinch of Baking Powder

Ground Rice Bake

1/2 margarine 1 cup sugar

1/2 ground rice 1 cup flour

2 eggs mix with milk

teaspoonful B Powder

Christmas bake (Aunt Edie)

1 1/4 Flour

10 eggs

1 Sugar

teaspoonful B Powder

1 lb hard butter margarine nutmeg

2 lb Fruit

nine glass of rum

1/4 Peel

tablespoonful Syrup

1/4 ground almonds

2 eggs cherries

### Custard Creams

5 eggs Flour

2 .. custard Powder

4 .. sugar 3 eggs margarine

1 egg

Mix dry ingredients add milk or water  
if necessary Bake in a moderate oven

### Chutney

1/2 Apples

peel and quarter

1 lb rip tomatoes or onions like apples

1 lb Raisin stoped & chopped mix all together

1 lb sugar

and simmer

1/2 egg mustard

boil apples tomatoes onions

1/2 egg pepper

and chopped raisins in a

1 teaspoonful salt

drop of water first

1 quart vinegar

### Rich Tea Scones

1/2 lb flour

1/4 teaspoonful salt

1/2 teaspoonful of carbonate Soda

1 teaspoonful of cream of Tartar

2 eggs butter or margarine

2 eggs castor sugar

2 eggs dried fruit

1 egg milk to mix

Sieve flour, salt, Bicarbonate of soda and

cream of tartar rub in the fat add sugar

and fruit mix to a soft dough

with the beaten egg and milk

Turn on to a floured board knead

very lightly and roll out to a thickness

of 3/4 inch

place with milk and Bake near

the top of the oven 450°F

for 7 to 10 minutes until well

risen and brown.



## Tomatoes Balled

Sort the days picking into two grades

1) Grade (A) about 3 parts sound just ripe and medium sized

2) Grade (B) About one part either too large or too small & misshapen over ripe

3) Dip the grade (B) tomatoes into boiling water for ten ~~minutes~~ seconds then transfer to a bowl of cold water. Remove the skins

Place in a pan with a pinch of salt. Bring to the boil and continue to simmer gently

4) Skin the grade (A) tomatoes after similar scalding cut them in halves with a sharp saw edged knife and pack neatly in the jars

5) Place jars in a slow oven at Regulo 2 for ~~60 min~~ 60 min

6) Remove jars from oven one at a time and fill them to the brim with the boiling preserve from the saucepan. Put on the tops and screw down tightly. The following day unscrew and test vacuum sealing. Rescrew but don't too tightly place in store

## Balmoral Scones

$\frac{1}{2}$  Flour  $1 \frac{1}{2}$  butter or margarine

$\frac{1}{2}$  teaspoonful Salt 1 egg

2 teaspoonful Baking Powder milk to mix  
sieve flour salt B powder.

Roll in fat add beaten egg and milk to soft dough

cut  $\frac{1}{2}$ " thick bake at once

in hot oven 450°F 7 10 minutes

## Rich Dundee Cake

$\frac{1}{2}$  Sultanas 8 ozes margarine

$\frac{1}{4}$  currants } to total 8 ozes sugar  
} 4ozes

$\frac{1}{4}$  Raisin } 4 eggs

$\frac{1}{4}$  candied peel 10 ozes flour

2 ozes almonds Almond Essence

2 ozes cherries

$\frac{1}{2}$  teaspoonful of mixed spice milk to mix

Rind of lemon

Line an 8" cake tin

Prepare fruit: peel nuts leaving a few all

almonds for top mix all fruit together with  
spice and sieved lemon cream nuts & sugar gradually  
mix in the egg fold in the flour and mix in the fruit  
Bake 1 hr

Dundee cake (the Dougal's recipe)

8 ozes of Self Raising Flour.

1/2 teaspoonful of mixed spice,

1/4 teaspoonful salt.

6 ozes Margarine

6 ozes Granulated or soft Brown sugar.

3 eggs 1 tablespoonful milk

2 ozes Chopped peel 6 ozes sultanas

6 ozes currants 1 oz. glazed cherries

2 ozes Blanched split almonds  
for the top

Line 7" cake tin with greaseproof paper.

Sieve flour, salt & spice

Beat margarine until soft add sugar,  
cream together until mixture is light & fluffy

Add eggs one at a time <sup>together</sup> with a tablespoonful

of sieved flour beating well after each  
addition. Stir in milk and a little flour

add fruit and rest of dry ingredients

Stir thoroughly but do not beat

Bake 2 1/2 hrs

Black Currant Jam (Tag 19)

4 lbs of Black currants

7 lbs of sugar.

5 1 lb jam jars of water

Boil fruit and water 5 minutes

add sugar then boil 15 minutes

Ranelagh Cream

1 { 2 oz Butter

2 oz Sugar

Beat together very well.

2 { 1 Dess. sp. cornflower.

1/4 pt milk.

Mix cornflower to a paste

then boil together

All to go cold. stirring so that

no skin forms then beat in 1 until  
cream.

### Bread Sauce

1 small onion  
2 cloves  
 $\frac{1}{2}$  pint milk  
2 eggs Bread crumbs.  
1 tablespoon cream (optional)  
 $\frac{1}{4}$  teaspoonful pepper  
 $\frac{1}{3}$  teaspoonful salt  
A dust of Cayenne

Method Simmer the onion (stuck <sup>with</sup> the cloves) in the milk strain the milk over the crumbs add the cream (if used) and seasoning to heat and serve with fowl or game etc.

### Tomato Chutney (Mr. Widdow)

3 lbs tomatoes  
 $\frac{1}{2}$  onion  
 $\frac{1}{2}$  apples  
1 pt vinegar  
 $\frac{1}{4}$  to  $\frac{1}{2}$  Demerara sugar  
1 egg mixed spice  
2 teaspoonful salt

Method Dip tomatoes in boiling water peel and cut up peel & chop the apples & onions and tie the spice in muslin bag. Put all ingredients in an aluminium pan boil until tender and then remove spice

put into hot dry jars and tie down

### Short Bread

1 lb flour  
10 eggs margarine  
6 eggs sugar

### ~~Biscuits~~ Biscuits

1 cup flour.  
2 " oats  
 $\frac{3}{4}$  " oatmeal  
3 eggs salt  
pinch salt & carbonate soda  
1 to 2 teaspoonful of Baking Powder  
Mix with milk

Tomatoes Chutney (M<sup>rs</sup> Stappes)

3 lb Tomatoes 1 lb sugar (brown if possible)

3 lb apples 2 oz salt

1 lb shallots 1 oz ground ginger

½ lb Raisin ½ teaspoon Cayenne pepper

about 2 pts of vinegar

Blanch the tomatoes cut up and

add to the prepared apples

These may be minced as well as

the onion. Add the rest of the

ingredients. Cook slowly till the apples

are thoroughly cooked.

Put in and cover while hot.

Scones M<sup>rs</sup> (Garnett's) G.

8 ozes Flour S.R.

3 ozes Margarine

3 ozes Sugar

Few Sullanas

Pinch of Salt 1 egg

Put all together & mix with egg.

Christening cake M<sup>rs</sup> Robinson

12 ozes S.R. Flour

8 " Butter

4 " Brown Sugar

1 ¼ lb Dried Fruit

2 ozes cherries

4 eggs

4 ozes chopped Peel

2 ozes chopped nuts

1 teaspoonful Lemon juice

3 tablespoonful golden syrup

Wine glass full of Rum brandy or Sherry

Pinch of salt

Christmas cake M<sup>rs</sup> Robinson

10 ozes Flour

½ lb Butter Peel if liked

½ lb sugar 4 ozes cherries

4 eggs 4 ozes chopped nuts

1 teaspoonful syrup 2 tablespoonful Rum

½ currants 1 teaspoonful Co<sup>d</sup> Soda

½ Sullanas

### Howes Quaker Oats Biscuits

- 3 ½ lb dough 1 ¼ teaspoonful Baking Powder  
 3 ½ Oats ¼ sugar if liked  
 1 ¼ lard

Cut the dough from the bread when it is risen and weigh  
 Work in the lard then add oats work all in

Gayles Ginger Sponge  
 2 breakfast cupfuls of flour  
 1 " " " " " " " " " " " "

3 eggs lard or margarine  
 2 tablespoonfuls Treacle  
 2 teaspoonfuls ginger  
 1 egg

1 cup of milk

1 teaspoonful bicarbonate soda

Prepare a dropping tin

begin by mixing the ginger with the flour add the sugar and rub in the margarine until it is fine as meal make a well in the centre

and put in the egg treacle & milk Dissolve the bicarbonate of soda in hot water add and make up into a sponge mixture so that it runs from the spoon

Bake in moderate oven

at once.

### Coffee cake

3 eggs

Their weight in sugar, butter, flour

1 small teaspoonful baking powder

2 tablespoonful coffee essence

Sieve the baking powder with the flour

Begin to make up by creaming butter

sugar and eggs together

Add essence and flour mixture thoroughly

Turn in - to tin Bake in quick oven

Butter icing Beat 2 eggs Butter add 5 oz icing

sugar and a few drops of coffee essence

to make a rich colour Spread half in the middle of the cake and the other half over the top

Rough with fork for decoration

## Flap Jacks

- 3 6 ozes butter or margarine  
3 6 ozes Demerara sugar  
1 8 ozes One Minute Quaker Oats  
Pinch of salt

Makes 16 Flap Jacks

Melt the butter in a saucepan over a very gentle heat  
Mix in the sugar, oats and salt stir well Turn mixture into a greased shallow 8x12 tin and press it together Smooth the surface with a knife and bake for 30 min at 375 F When cooked leave to stand for a few minutes, then cut across into 16 fingers leave until quite cool before removing

## Bapslick Chocolate Cake (Aysgarth)

- 6 ozes castor sugar ~~6 ozes~~ 6 ozes flour  
4 ozes butter 1 teaspoonful Baking Powder  
2 ozes chocolate powder 2 eggs  
Some chocolate powder baking powder with the flour

Begin to cream butter sugar and eggs together add the flour mixture beat up thoroughly and place in a tin  
Bake in a quick oven

## Lemon Cheese. In Widdop (Good)

- 1 lb sugar  
4 margarine  
3 eggs  
3 lemons

Put margarine, in a jug inside a pan of boiling water when melted add sugar & lemon juice, allow the sugar to melt thoroughly add beaten eggs stir till it thickens

Vannise Tart's Good in Madcap

- 6 eggs S R Flour
- 3 " Sugar
- 1 egg Mustard Pdr
- 1 Beaten egg
- 1 teaspoonful B ~~Butter~~ Powder
- 4 eggs Margarine

Method

Mix dry ingredients rub in fat and mix to a stiff dough with egg adding a little milk if needed Roll  $\frac{1}{4}$  inch thick, cut in to rounds to cover top of bun tins. Dip a little Jam on each tart bake in a quick oven. Do not press into bun tins 10 mins to cook.

Jam Roll

- 2 eggs 3 eggs Sugar
- 2 eggs Flour 2 teaspoonful
- B Powder

Orange cake

- 2 eggs 4 eggs Butter
- 4 eggs Sugar 5 eggs Flour
- Rind, juice of orange
- Small teaspoonful B Powder

Sponge cake

- 2 eggs Butter
- 4 eggs Sugar 4 eggs Flour
- 2 eggs B. Powder

level Tablespoon  $\frac{1}{2}$  of it.