

SEPTEMBER 8th, 1939

CANADIAN NATIONAL EXHIBITION

Cooking School

presents

MY BOOK OF HAPPY DAYS

by

MRS. CANADA



CHAPTER XIII

"After The Ball Is Over"

Last night we went to the Annual Dinner Dance, and as usual, when the party was over, we were all hungry again. So eight of us came home to our place. The lads donned aprons and they scrambled eggs and made coffee with a profound disregard for the morning. Somebody started to sing "After the Ball" and we all joined in. Do you remember that old favorite?



Under the direction of

MRS. H. M. AITKEN

Afternoon Program: 2.30 p.m.—"The Logging Jam"
Evening Program: 8:00 p.m.—"Come Over to Our House"

Chapter XIII

"After The Ball Is Over"

SCRAMBLED EGGS

3 tablespoons butter
6 eggs
 $\frac{1}{2}$ teaspoon salt

Dash of pepper
 $\frac{1}{2}$ cup milk
Small Sausages

METHOD: Heat butter. Beat together eggs, salt, pepper and milk. Turn into frying pan and cook, stirring and scraping till eggs are set. Serve with Melba toast and pan-fried sausages.

SCOTCH TEA RING

2 cups bread flour
3 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup shortening

1 egg
 $\frac{1}{4}$ cup Crown Brand Corn Syrup
 $\frac{1}{2}$ cup milk

METHOD: Sift together flour, baking powder and salt. Cut in shortening. Beat the egg until very light; add to it the Crown Brand Corn Syrup and milk; blend. Make a well in flour mixture and stir in the milk mixture. Mix lightly until the flour is wet. Turn on floured board and knead for 20 counts. Roll into a rectangular roll and spread with the following mixture:

2 tablespoons softened butter
 $\frac{1}{4}$ cup brown sugar

$\frac{1}{4}$ cup Crown Brand Corn Syrup
1 teaspoon cinnamon

Roll up as for jelly roll and shape into a circle with the ends meeting. Snip with scissors all round and shape these cuts into rounds. Bake in moderate oven.

MARMALADE BREAD

Temperature: 350°F.

Time: 1 hour, 10 minutes

3 cups all-purpose flour
4 teaspoons baking powder
 $\frac{3}{4}$ teaspoon salt
2 tablespoons grated orange rind
1 egg, well beaten

$\frac{1}{4}$ cup Crown Brand Corn Syrup
1 cup milk
 $\frac{1}{2}$ cup orange marmalade
1 cup chopped nuts
 $\frac{1}{4}$ cup Mazola

METHOD: Sift together flour, baking powder and salt; add orange rind. To well-beaten egg add Crown Brand Corn Syrup and milk. Mix with flour mixture. Stir in marmalade and nuts; lastly, add Mazola. Pour into loaf pan 10" x 5" lined with brown paper and oiled with Mazola. Let stand 20 minutes; bake in moderate oven till firm. Let stand 24 hours before slicing.

MIDNITE CAKE

Temperature: 350°F.

½ cup shortening
¾ cup brown sugar
¼ cup Crown Brand Corn Syrup
2 eggs
1 orange
1 cup raisins } put through
 } chopper

Time: 25 minutes

2 cups pastry flour
1 teaspoon baking soda
½ teaspoon nutmeg
½ teaspoon cinnamon
½ cup sour milk

METHOD: Cream shortening and gradually add sugar and Crown Brand Corn Syrup. Add eggs, well beaten; add orange and raisin mixture. Blend well. Sift together flour, soda, nutmeg and cinnamon; add alternately with sour milk to first mixture. Bake in two 9-inch layer cake pans, lined with oiled paper. When cool put together with Orange Filling and ice with Orange Icing.

ORANGE ICING

1/3 cup butter
2 cups icing sugar

¼ cup Crown Brand Corn Syrup
Juice of 1 orange

METHOD: Cream butter until soft and fluffy. Gradually add sugar and Crown Brand Corn Syrup. Add orange juice; beat well.

BUTTER DELIGHTS

Temperature: 375°F.

¾ cup butter
3 tablespoons white sugar
1½ cups pastry flour
3 egg yolks
2 cups brown sugar

Time: 45 minutes

¼ cup Crown Brand Corn Syrup
1 cup chopped nuts
¾ cup cocoanut
3 egg whites, stiffly beaten

METHOD: Cream butter; add sugar then sifted flour. Blend thoroughly. Pat into pan 8" x 12" which has been oiled with Mazola. Bake 15 minutes. In the meantime, beat egg yolks till thick and lemon colored. Add brown sugar, Crown Brand Corn Syrup, nuts and cocoanut. Lastly, add stiffly beaten egg whites. Pour over baked mixture and return to oven for 30 minutes. Cut with scissors while still warm.

NOTE

The WESTINGHOUSE Electric Ranges used in this Demonstration are supplied through the courtesy of CANADIAN WESTINGHOUSE CO. LIMITED.

The Electric Refrigerator used in this Demonstration is supplied through the courtesy of CANADIAN GENERAL ELECTRIC CO. LIMITED.

Nº 4049

This coupon must be detached for prize drawing and will be collected by the usher before the draw takes place. Save your program which bears the same number—it may be the lucky one.

Nº 4049

September 8th, 1939

These old-time favorites are presented in this form with the compliments of

THE CANADA STARCH CO. LIMITED

Manufacturers of

Edwardsburg Crown Brand Corn Syrup — Canada's Famous Energy Food

AFTER THE BALL IS OVER

After the ball is over,
After the break of morn—
After the dancers' leaving;
After the stars are gone;—
Many a heart is aching.
If you could read them all;—
Many the hopes that have vanished
After the ball.

HOME ON THE RANGE

Oh, give me a home
Where the buffalo roam
And the deer and the antelope play,
Where seldom is heard
A discouraging word
And the skies are not cloudy all day.
Home, home on the range,
Where the deer and antelope play,
Where seldom is heard a discouraging word
And the skies are not cloudy all day.

IN THE GOOD OLD SUMMER TIME

In the good old summer time,
In the good old summer time,
Strolling through a shady lane
With your baby mine.
You hold her hand and she holds yours,
And that's a very good sign,
That she's your tootsey-wootsey
In the good old summer time.

DRINK TO ME ONLY WITH THINE EYES

Drink to me only with thine eyes,
And I will pledge with mine.
Or leave a kiss within the cup
And I'll not ask for wine.
The thirst that from the soul doth rise,
Doth ask a drink divine
But might I of Jove's nectar sip
I would not change for thine.

Mrs. Aitken says:—

For better cooking results, use these famous products



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