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MAY 29th. & 30th. 1929

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in any way to this little Booklet. Rev. A. WILSON

"Ask and receive that your joy may be full."

Rev. T. JACKSON

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RECIPES & HINTS



Apples with Dunfillan Paste.

4 tablespoonfuls flour, 3oz. butter, 1 egg, 1 eggspoonful baking powder, 2 tablespoonfuls sugar, $\frac{1}{4}$ pint milk, flavouring to taste, 1 $\frac{1}{2}$ lbs. apples (stewed), which may be prepared the day before to save time. Rub butter into flour, add baking powder, beat up egg with milk and sugar and stir all into flour. Pour on to the apples and bake in a moderate oven for half-an-hour. Any kind of stewed fruit is nice with this paste. Tested.

Apple Charlotte.

Peel, core, and cut up 2 or 3 apples quite small, prepare 2ozs. bread crumbs, chop finely 2ozs. suet, mixing the breadcrumbs with it to prevent it sticking together. Put these and the apples into a basin and 2ozs. of sugar, and the grated rind of half a small lemon, and mix thoroughly together. Grease a small pie dish and turn the mixture in. Bake in a moderate oven for $\frac{3}{4}$ hour till a nice brown. Then loosen with a knife, turn on to a hot dish, and sprinkle with castor sugar.

Mrs. WILKINS.

Green Apple Chutney.

Take 3lbs. of green apples, wind falls will do, $\frac{1}{2}$ lb. of onions, $\frac{1}{2}$ lb. of sultanas, 1 teaspoonful dry mustard, 3 tablespoonfuls of salt, 1lb. of demerara sugar, 1 small teaspoonful of mixed spice, 1 small teaspoonful of ground ginger, 1 quart of vinegar. Place in enamel saucepan and boil gently until quite soft (about an hour should do), stirring occasionally. When cool, put in jars and tie down.

Mrs. CLARKE.

Black Currant Jam.

2 $\frac{1}{2}$ lbs. of black currants, 1 quart of water. Boil for 10 minutes. Then add 4lbs. of sugar and boil for half an hour. Tried with success.

F.P.

Butter Sponge.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 2 eggs, $\frac{1}{2}$ lb. flour, teaspoonful baking powder and a little milk. Spread jam or cream. Tried, a success.

E.J.W.

Baking Powder.

3 teaspoonfuls each of carbinat soda and cream of tartar, 1oz. rice flour. Mix thoroughly and bottle for use.

D. YOUNG.

Cocoanut Ice.

2lbs. sugar, 1oz. dessicated cocoanut, 1 breakfastcup of milk. Bring cup of milk to boil with sugar, then add cocoanut and cochineal colouring. Turn out on to greased trays till cold.

Mrs. RAYMENT.

Cocoanut Tarts.

$\frac{3}{4}$ cupful each of sugar and milk, $\frac{1}{4}$ cupful cocoanut, 1 egg. Put altogether in a basin and mix well. Line patty tins with pastry and put in a spoonful instead of jam.

Mrs. CAMPKIN

Cheese Fingers.

Ingredients: 2oz. fine breadcrumbs, 2oz. flour, 2oz. butter, 4oz. finely grated cheese, pinch salt, pinch dry mustard. (N.B.—No moisture, no egg.) Mix butter with flour, add breadcrumbs (if possible sieved); add cheese, salt, and mustard, and knead all together thoroughly for five minutes or more. Roll out on a pastry board slowly and carefully to prevent it cracking, and when it has become like thick pastry—less than half an inch—cut into finger lengths as wide as the depth. Place each on butter paper or well-buttered tin, and bake in a very moderate oven until a golden brown. (Too deep a colour or too hot an oven will spoil flavour.) When cool store in air-tight tin and they will remain crisp to the end.—

“Worcester.”

Mrs. TYLER.

Congress Tarts.

1oz. cornflour, short pastry 6ozs., jam, 2ozs. butter, 2ozs. sugar (castor), 2 eggs, 2 ozs. ground almonds, $\frac{1}{2}$ teaspoonful almond essence. Roll pastry out and line patty tins. Into each put a $\frac{1}{4}$ teaspoonful of jam. Cream the butter and sugar. Beat in the yolks of the eggs, add the cornflour, essence, ground almonds, stiffly whisked whites of eggs. Half fill the lined patty tins with the mixture. Put two narrow strips of pastry across the top, dredge with sugar and bake in a fairly hot oven for about twenty minutes.

Mrs. BOON.

Cream Cheese Toast.

Lay some thin buttered toast in a deep dish. Put into a suitable saucepan 1 tablespoonful of cornflour, stir and cook for a minute or two and then add 2 cupfuls of boiling milk. Stir until smooth and boiling, add gradually 1 cupful of grated cheese, pour over the toast and send to table hot. Miss E. WHENT.

Chocolate Cake.

4ozs. each of flour and butter, 2½ozs. sugar, 2½ozs. chocolate powder, 2 eggs. Cream the butter and sugar, add yolks of eggs, flour and chocolate. Beat the whites of eggs to stiff froth, add to mixture and beat well. Mrs. TRINDER.

Fig Pudding.

¾lb. breadcrumbs, ½lb. suet, ½lb. brown sugar, ½lb. figs, 1 teaspoonful cinnamon. Mix with milk and boil 3 hours. Mrs. A. J. BELTON

Fruit Salts.

1oz. each of tartaric acid, carbonate soda, cream of tartar, Epsom salts, cit. magnesia, ¼lb. castor sugar. Mrs. A. R. BISHOP.

Ginger Bread.

2lbs. flour, ½lb. lard or margarine, ½lb sugar, 2 teaspoonfuls ginger, 1 teaspoonful carbonate soda, ½lb. treacle, ½ teaspoonful salt. Rub in fat with salt and sugar and ginger. Dissolve soda in warm water, warm treacle, and mix well. Bake about two hours in moderate oven in well greased and lined tin. Mrs. G. HOOKEY.

Ginger Pudding.

½lb. flour, ½lb. finely chopped suet, ½lb. sugar, 2 teaspoonfuls ground ginger, pinch of carbonate soda mixed in the milk. Put in greased basin. Steam for 3 hours. Mrs. FAULKNER.

Ginger Snaps.

½lb. butter, ½lb. castor sugar, 1lb. flour, ¾oz. ground ginger, 2 eggs, 2 tablespoons Golden Syrup. Rub butter into flour, add sugar, ginger, etc. Mix thoroughly, divide into biscuits. Bake about 20 minutes. Mrs. MILBOURN.

Ginger Wine—a nice cool drink.

2 gallons of cold water, 2½lbs. moist sugar, ¼lb. whole ginger, 6 lemons. Bruise the ginger, peel the lemons thinly. Put the peel in pan with sugar and water and boil one hour. Add the juice from the lemons just before taking off. This is ready to drink when cold.

Green Tomato Chutney.

2lbs. green tomatoes sliced, 1lb apples peeled, cored and cut up, ½lb. sultanas, ½lb. shallots, ¾lb. brown sugar, ½ pint vinegar, ½ teaspoonful cayenne pepper, ground ginger and salt to taste. Boil altogether until thick and soft like jam. Mrs. E. LITTLEWOOD.

Gammon Fingers.

Cut some slices of cooked ham or gammon into fingers, also cut as many pieces of bread as wanted into fingers. Spread half the ham thickly with chutney and put plain pieces of ham on top. Grill or fry these carefully. In the meantime fry the fingers a delicate brown, drain and dish up the gammon on these. Decorate each with a thin strip of chilli and serve at once.

Miss EMMIE ROACH.

Honeymoon Tart.

Pare, core and quarter 1lb. of apples. Put them in a saucepan with a little water and stew till tender. Add 2ozs. currants, 1oz. candied peel, 3 tablespoonfuls castor sugar and ½ nutmeg (grated). Mix altogether then set aside to cool. Line a baking tin with pastry, spread over the mixture, cover over with another layer of pastry and bake ½ an hour. Mrs. HUMPHREY.

Imitation Cream Filling.

Mix a dessertspoonful of cornflour with a ¼ pint of milk and cook until it thickens. Beat in a tablespoonful of fresh butter and one of castor sugar for about 10 minutes. Add a teaspoonful of lemon juice and allow to set when the lemon has been well beaten in. This can be used as a filling for pastry (with jam added) to make cream slices, or for sponge sandwiches. C. BARRATT.

Lemon Juice Cordial.

4 lemons cut small, pour over 2 quarts boiling water and let stand all night. In the morning strain into a saucepan and add 2lbs. loaf sugar and bring to a boil, and then leave until lukewarm and add 1oz. tartaric acid, and bottle. Mrs. G. HARRADINE.

Madeira Cake.

6oz. butter, 3 eggs, 6ozs. sugar, 8ozs. flour. Beat butter and sugar to a cream, add one egg at a time, beat each for two minutes with butter and sugar, then add flour. Moderate oven. Miss BRETT.

Mother Eve's Pudding.

If you would have a good pudding, observe what you're taught:

Take twopennyworth of eggs, when twelve for a groat;

And of the same fruit that Eve had chosen,
Well pared and well chopped at least half a dozen;
Six ounces of bread (let your maid eat the crust),
The crumbs must be grated as fine as the dust;
Six ounces of currants from stones you must sort,
Lest they break all your teeth and spoil all your sport;

Five ounces of sugar won't make it too sweet;
Some salt and some nutmeg will make it complete;
Three hours let it boil, without hurry or flutter,
And then serve it up, without sugar or butter.

—————M. E. COURT.

Marrow Cream.

1lb. marrow, 1lb. lump sugar, ½lb fresh butter, 2 lemons. Steam marrow till cooked, then crush until smooth, add other ingredients, bringing all to a boil, then boil 5 minutes stirring briskly. L. YOUNG.

Marmalade.

4 Seville oranges, 4 sweet oranges, 4 lemons, cut up very fine and to each lb. add 3 pints of water and let stand 24 hours. Then boil until fruit looks transparent (about 2 hours) and is quite tender. Next day weigh it all again and to each lb. of fruit add 1½lbs. of sugar and boil 1 hour.

Mrs. E. DOBSON.

Orange Marmalade.

6 Seville oranges, 2 lemons, 6lbs. sugar, 6 pints of water. Method: Slice oranges and lemons or put through mincer and put into preserving pan with the water, and let stand about 12 hours, bring to the boil and boil steadily for an hour, then add sugar and boil till a little will set on a plate. Tie down when cold. This quantity will make 10lbs. of marmalade.

Mrs. KNIVETT.

Neapolitaine Pudding.

Cut some neat slices from a stale Madeira cake and arrange them in the bottom of a glass dish, pour over them a bottle of raspberry syrup. Prepare a pint of raspberry jelly and pour into a flat tin to set. When set cut into small squares and put on the cake. On the jelly heap on slices of bananas, apples, pears, oranges and any other fruit. Cover all with a good custard, then pile on whipped and sweetened cream, and decorate with glazed fruits.

Mrs. WHENT.

November Pudding.

1 large breakfastcup breadcrumbs, 1 large breakfastcup flour, 1 large breakfastcup chopped suet, 1 large breakfastcup currants, $\frac{1}{2}$ large breakfastcup sugar, $\frac{1}{4}$ nutmeg, $\frac{1}{2}$ teaspoonful mixed spice, $\frac{1}{2}$ cup mixed candied peel, pinch of salt, juice and rind of lemon, 1 cup golden syrup, 1 egg, small teaspoonful of bicarbonate soda and mix with a little milk. Put all dry ingredients into a basin, mix with golden syrup and egg, lastly the milk and soda. Put into a basin and steam for 3 hours.

Miss E. FRENCH.

Orange Pudding.

$\frac{1}{2}$ teacupful each of plain flour and self-raising flour, $\frac{1}{4}$ lb. beef suet, a few breadcrumbs, 1 tablespoon orange marmalade. Mix with a little milk and steam for $1\frac{1}{2}$ or 2 hours in basin, allowing room for pudding to rise.

Mrs. L. EVERARD.

Six Cup Pudding.

1 cup each of flour, suet, brown sugar, bread crumbs, stoned raisins, cold milk, 1 teaspoonful carbonate soda. Add together and steam 3 hours. Serve with custard.

Mrs. H. PRICE.

Sharp Sauce for Fish.

1 teacupful vinegar, 2 tablespoonfuls water, yolk of one egg, 1 tablespoonful cornflour, 4 drops lemon juice, small piece butter, pepper and salt to taste. Beat up egg, cornflour and butter to a cream, add lemon juice, pepper and salt. Put vinegar and water into enamel saucepan to boil, pour over above ingredients, put back into saucepan, stir until it thickens but do not let it boil. Enough for 6 persons. Miss V. WHEAT.

Scripture Cake.

4½ cupfuls 1 Kings 4, 22; 1½ cupfuls Judges 5, 25 (last clause); 2 cupfuls Jeremiah 6, 20; 2 cupfuls 1 Samuel 30, 12; 2 cupfuls Nahum 3, 12; 1 cupful Numbers 17, 8; 2 teaspoonfuls 1 Samuel 14, 25. Season to taste with 2 Chronicles 9, 9; 6 Jeremiah 17, 11; a pinch of Leviticus 2, 13; ½ cupful Judges 4, 19 (latter part); 2 teaspoonfuls Amos 4, 5. Finally, follow Solomon's advice (Proverbs 23, 14) for making a good boy and you will have a good cake.

Mrs. WEST.

Steamed Sponge Pudding.

4ozs. flour, 2ozs. lard (or margarine), 2ozs. sugar, pinch of salt, 1 egg, 2 teaspoonfuls baking powder, a little milk, 2 teaspoonfuls (about 4 ozs.) golden syrup.

Rub the lard, flour, sugar, baking powder and salt together; beat the egg, mix it with the above ingredients and add a little milk as required. Grease the basin and put the golden syrup in same and pour the mixture on it. Cover with greased paper and steam or boil for 1½ hours.

Mrs. D. GODLEY.

Soft Cake for Tea.

Put a breakfastcup of syrup or treacle into a large basin, add 2ozs. margarine in small pieces, shake in 2 teaspoonfuls of ground ginger and one of bi-carbonate soda. Pour in a large cup of boiling water gradually, then dredge in ¾lb. flour. Beat up well with a wooden spoon, pour into a greased and floured tin, and bake for ½ an hour in a moderate oven. Leave in tin until cold.

Miss WILKINS.

Turkish Delight.

Soak $\frac{1}{2}$ oz. leaf gelatine in $\frac{1}{2}$ teacupful of water for 3 hours. Boil 1lb. loaf sugar in $\frac{1}{2}$ teacupful of cold water for 5 minutes, pour on the gelatine and add the strained juice of 1 lemon and colour with cochineal. Pour on greased plates; when cold cut into square blocks, roll in icing sugar. Mrs. MILBANKSAY.

Vegetarian Savoury.

1lb. tomatoes or a small tin, $\frac{1}{2}$ lb. onions, cold potatoes. Well grease a pie dish and fill with alternate layers of onions, tomatoes and potatoes, finishing with potatoes on top. Season well with salt and pepper and add pieces of butter. Cover dish and bake for one hour, then uncover and bake half-an-hour to brown. L.M.B.

Yorshire Parkin.

1lb. plain flour, 1lb. fine oatmeal, $\frac{1}{2}$ lb. lard, 1lb. treacle, $\frac{1}{2}$ teaspoonful of ginger, dessertspoonful of carbonate of soda, 1 teaspoonful salt, 2 teaspoonfuls baking powder, some warm milk. Mix flour and oatmeal together, rub in the lard, add other dry ingredients, add treacle and enough milk to make a stiff mixture, put into cake tins and bake in a slow oven.—Yorkshire. J.A.

HINTS

A Good Floor Polish.

1 pint of methylated spirits, $\frac{1}{4}$ lb. shellac. Put shellac in methylated spirits and leave until dissolved (shaking bottle occasionally). Put a thin layer on floor with a clean rag and leave a few minutes to dry. Do not rub. Mrs. W. TAYLOR.

Home-Made Embrocation.

$\frac{1}{2}$ pint of vinegar, $\frac{1}{2}$ pint of turpentine, 2 eggs (must be new laid). Put in a bottle large enough to allow to mix. Shake well for three days, when ready for use. Bathe for sprain with warm water two or three times a day and rub briskly. Gives great relief to sufferer. Mrs. STOW.

The Love Larder.

Women who are occupied every moment knock their nerves to pieces. They are "used-up" and feel every little household worry is too big a burden to bear. Every home-maker needs rest moments, quiet intervals for inspiration, leisure in which to refill the "love-pots" of her woman's heart.

Many wives and mothers take great pride in satisfying the hungry appetites of their household with choice and dainty food; but sometimes they forget that husbands and children need to consume happiness and love as well as bread and meat.

Somebody in the home has to produce that happiness for which every human heart hungers. It is a beautiful mission to satisfy the affectionate appetite of the home circle over and above the needs of the meals. The love larder has to be kept well stocked, and it is a pity when "mother is too busy" to lay up honey and happiness for her hive.

Scripture Portion: John xv. 1—17.

Weekly Thought: "Kind hearts are the gardens, kind thoughts are the roots; kind words are the blossoms, kind deeds are the fruits."

A FRIEND.

To remove a white mark made by a hot-water jug on a polished table: Paint the place with spirits of camphor. Allow this to dry and then repolish with furniture cream. Don't rub on the camphor and be sure *not* to polish until the camphor has evaporated.

Mrs. STOW.

Carpets (to Remove Dirty Marks).

Use a stiff paste of Fuller's earth, magnesia, and hot water; leave till dry; brush off briskly with a stiff brush; try another application if not quite clean.

Miss V. HUCKFIELD.

To Clean Mirrors and Windows.

Made a wad of newspaper, moisten slightly with methylated spirit, polish with a dry duster. Or add a very little methylated spirit to the water; this eases the process and also helps to keep them clean longer.

Miss E. LONG.

To Perfume Handkerchiefs.

A little orris-root tied in a muslin bag and placed in the water in which handkerchiefs are boiled will give them a faint and delicious scent of violets when ironed.

Mrs. CHILDS.

To prevent large cakes from burning and to save lining the tin with paper, first grease the tin in which the cake mixture is to be put, then place the tin in another a size larger.

Do not use soda to clean aluminium. A little pumice powder on a damp rag is most effective.

Mr. HILL.

Instead of tying string round your pudding basins, have you ever thought of using elastic? Silk elastic is best, and, once tied to fit the basin, it can be used any number of times. It doesn't rot and it doesn't slip, and it will save time.

Mrs. HILL.

How to be happy though married.—Give and take.

Mr. A. E. MILBOURN.



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