



# CANADA DRY'S SPARKLING SODA

*has the same high quality that distinguishes*

## "CANADA DRY"



You will probably turn quite naturally to Canada Dry's Sparkling Soda. You know it is pure because it is made by the same company which makes the world-famous "Canada Dry." You are sure of its quality and goodness for the same reason. And when you flip off the cap of the green bottle, the soda comes sparkling forth in a crystal-clear gushing stream. That's the result of the same secret and exclusive process of carbonation which makes "Canada Dry" such a universal favorite among Canadians. Mixed with fruit juices and other beverages you have a cooling, refreshing drink which picks you up at the end of a weary day. Used alone as a table water it is highly palatable and thirst-quenching. Canada Dry's Sparkling Soda is winning more and more acclaim. Its popularity proves its prestige. That is why you will want to order it today. *Made by Canada Dry Ginger Ale Limited, Toronto, Edmonton and Montreal.*

# CANADA DRY'S

SPARKLING

# SODA

be poured in a shallow pan  
as a cake; when cooked  
be about one inch thick. The  
cakes may then be made  
into small pieces of vari-  
ous shapes, squares, triangles, etc.  
These may be iced with  
of frostings and made as  
as desired. A thin icing on the  
cake is to be entirely covered  
that thicker one if only the  
rated. A pastry bag is a great  
achieving the most elaborate  
and distinctive touches that  
by chopped or whole nuts,  
chocolate, coconut, or bits  
of fruit. Tint the icing if desired.  
Remember that the shade should  
rate. You may, if you wish, use  
ty of colorings, or have your  
armonize with the color scheme  
ide a pleasant contrast.

ASSORTMENT of these de-  
ous cookies and small cakes  
erved and there are many more  
hen they prove most attract-  
ular refreshments.

### Pecan Squares

- 1/2 Cupful of butter
- 1/2 Cupful of sugar
- 2 Eggs
- 1/2 Squares of chocolate
- 1/2 Cupful of flour
- 1/2 Cupful of broken pecan nuts
- 1/2 Teaspoonful of vanilla

the butter, gradually add the  
and continue creaming. Add the  
beaten eggs, the melted chocolate,  
the flour. Mix thoroughly with  
the nuts and flavoring. Spread  
1/2 inch thick in a shallow pan  
and bake for thirty minutes in a  
moderate oven. Cool slightly and  
cut into squares.

### Orange Circles

- 2 Tablespoonfuls of butter
- 1 Grated rind of 1 orange
- 1/2 Cupful of sugar
- 1/2 Few grains of salt
- 1/2 Juice of 1 orange
- 1/2 Cupfuls of flour

the butter with the  
the orange. Gradually add the  
and continue the creaming. Add  
then the orange juice and  
our alternately. Pat and  
with a round, flour-dipped  
and bake on a sheet covered  
with paper, in a moderate oven.

### Caramel Macaroons

- 2 Egg whites
- 1/2 Cupfuls of shredded coconut
- 1/2 Teaspoonful of salt
- 1/2 Cupfuls of sifted brown sugar
- 1/2 Teaspoonful of vanilla

the egg-whites until stiff. Add  
the coconut. Beat in the sugar a  
at a time. Add the vanilla and  
the coconut. Drop small mounds  
an inch apart on to an oiled  
sheet and bake in a slow oven  
(275 degrees) for thirty minutes  
until delicate brown in color.

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