



And Now for the Woodbine!

Smartest racing event of the year and it brings many of our customers to town. They make a point of coming to our shop for china or crystal that cannot be found elsewhere in Canada or even on this continent.

One lady has said, "If I lose, I comfort myself with some gorgeous piece from Junor's, and if I win I just indulge in an orgy of buying fine china and crystal."

Consider such rare cuttings in fine English goblets as illustrated — most suitable for anyone who "follows the ponies"!

William Junor Limited

GUY A. PATRIARCHE, Manager

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TORONTO



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MAYFAIR'S HOSTESS

SMALL CAKES

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Pinwheel Cookies

- 1/2 Cupful of butter
- 1/2 Cupful of sugar
- 1 Egg yolk
- 3 Tablespoonfuls of milk
- 1 1/2 Cupfuls of flour
- 1 1/2 Teaspoonfuls of baking powder
- Pinch of salt
- 1/2 Teaspoonful of vanilla
- 1 Square of chocolate

Cream the shortening; add the sugar gradually while creaming. Add the beaten egg yolk and mix thoroughly. Sift together the flour, baking powder and salt and add alternately with the milk. Add the vanilla. Divide the dough into two parts. Roll one part into a thin rectangular sheet. To the other part add the chocolate, melted, and roll into a rectangle, the same size as the white dough. Place the white dough over the chocolate dough, press together gently and roll as for jelly roll into a tight roll. Chill over night. Cut into one-quarter inch slices and bake on a greased baking sheet for ten minutes in a moderate oven (375 degrees).

Maple Nut Cakes

- 1/2 Cupful of butter
- 1 Cupful of brown sugar
- 2 Egg yolks
- 1/2 Cupful of milk
- 1 1/2 Cupfuls of flour
- 1/4 Teaspoonful of salt
- 2 Teaspoonfuls of baking powder
- 1 Teaspoonful of vanilla
- 1 Cupful of chopped nuts
- 2 Egg whites

Cream the butter and sugar. Add the beaten egg yolks and beat thoroughly. Mix and sift the flour, salt and baking powder and add alternately with the milk. Add the vanilla and nuts, fold in the stiffly beaten egg whites and bake in well greased individual cake tins for twenty-five minutes in a moderate oven (375 degrees). Ice with maple icing and sprinkle with chopped nuts.

Maple Icing

- 1/4 Cupful of butter
- 1 1/2 Cupfuls of confectioner's sugar (sifted)
- Maple flavoring
- Cream

Cream the butter, add the sugar gradually. Add flavoring and enough cream a few drops at a time until the icing is the right consistency to spread.

Cocoanut Cream Jumbles

- 2 Eggs
- 1 Cupful of sugar
- 3 Cupfuls of sifted flour
- 2 Teaspoonfuls of baking powder
- 1 Teaspoonful of salt
- 1 Cupful of heavy cream
- 1/4 Cupful of cocoanut

Beat the eggs until very light. Gradually add the sugar and continue beating. Mix the sifted flour with the baking powder and salt and sift into the egg mixture, alternately with the cream. Mix thoroughly, add the cocoanut and press on a floured board, sprinkle lightly with sugar and cut with a round cookie

cutter. Bake in a hot oven (425 degrees) for twelve to fifteen minutes.

Walnut Sticks

- 1/2 Cupful of butter
- 1 Cupful of confectioner's sugar
- 2 Eggs
- 1 Cupful of flour
- 1 Teaspoonful of baking powder
- 1/4 Teaspoonful of salt
- 1 Cupful of chopped walnuts
- 1 Cupful of chopped dates
- 1 Teaspoonful of vanilla

Cream the butter and the sugar thoroughly. Add the unbeaten eggs one at a time and mix well. Sift the flour, salt and baking powder together, add the chopped nuts and dates. Combine this with the sugar mixture, add the vanilla and spread in a greased pan. Bake in a moderate oven for twenty-five to thirty minutes and when still warm, cut into sticks about three inches long and three-quarters of an inch wide. Roll in powdered sugar.

Spice Burrs

- 1 Cupful of butter
- 1 Cupful of white sugar
- 1 Cupful of brown sugar
- 2 Eggs
- 1/2 Teaspoonful of soda
- 1/2 Cupful of sour milk
- 1 Teaspoonful of cinnamon
- 1/4 Teaspoonful of nutmeg
- 1/4 Teaspoonful of cloves
- 1/4 Teaspoonful of salt
- 3 Cupfuls of flour
- 1 Cupful of raisins
- 1/2 Cupful of chopped nuts

Cream the shortening, add the sugar and continue creaming. Add the eggs one at a time and beat well. Dissolve the soda in the sour milk and add alternately with the flour, spices and salt which have been sifted together. Add the chopped nuts and the raisins which have been dredged with a little of the flour. Drop in small spoonfuls onto a greased baking sheet and bake in a moderate oven for eight to ten minutes.

Frosted Orange Drops

- 1/2 Cupful of butter
- 1 Cupful of sugar
- 4 Egg yolks
- Grated rind of 1 orange
- 1/2 Cupful of orange juice
- 3 Cupfuls of flour
- 1 1/2 Teaspoonfuls of baking powder
- 1/2 Teaspoonful of salt
- 1/2 Cupful of chopped hickory nuts

Cream the butter and sugar, add the egg yolks and add them with the orange rind and juice to the flour, baking powder and salt, sifted together and beat the mixture well. Add the nuts, drop by teaspoonfuls on a greased sheet and bake in a moderate oven. Allow to cool and cover with frosting as follows:

- 1 Egg yolk
- Grated rind of 1/2 orange

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