

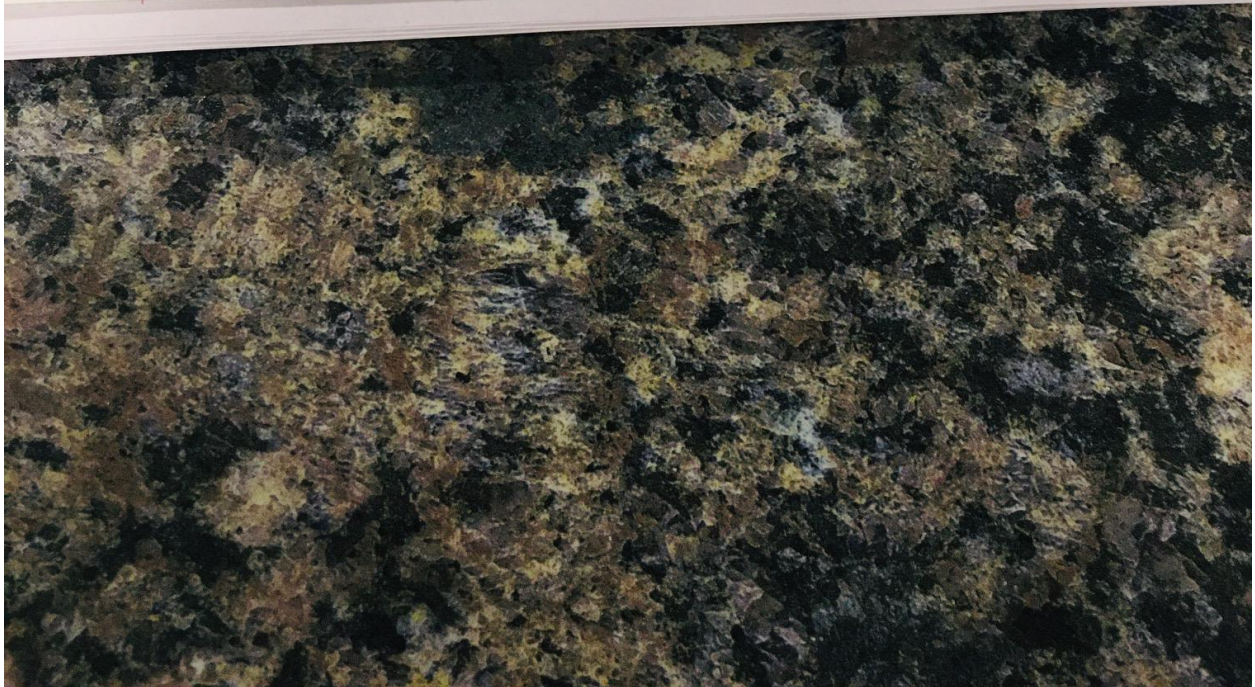
Gumdrop Cake

From: Nathalie (Smythe) and Adam Ryder

- 8 ounces cream cheese
- 1 cup butter
- 1 ½ cups white sugar
- 1 teaspoon almond flavoring
- 4 eggs
- 2 ¼ cups flour (to cover gumdrops and for mixture)
- Pinch of salt
- At least 2 cups of cut gumdrops (cut in half; no white or pink)

* 1 ½ tsp baking powder

Add ¼ cup flour to cut gumdrops to coat them. Cream together the cream cheese, butter, sugar and vanilla. Mix well. Add eggs, one at a time, mixing after each. Combine remaining flour, baking powder and salt. Gradually add to mixture. Add gumdrops. Bake at 350°F for 50 to 60 minutes.



Soups and Chowders

Seafood Chowder

From: Irene Beckerton Smythe

Every Maritimer has a recipe for Seafood Chowder. After we had moved away from home and would go home to visit, Mom always had a pot of this on the stove for dinner the first night. She wouldn't be certain of the time we were arriving and she knew we all loved her chowder, especially with the lobster in it.

- 1 ½ cups boiling water
- 1 cup celery, chopped
- 1 cup onion, chopped
- 1 ½ cups potatoes, cubed
- Scallops, shrimp and haddock cut into chunks
- ½ cup milk
- 1 tablespoon margarine
- Salt, pepper and seafood seasoning to taste
- 1 can mushrooms, drained
- 1 can cream of celery soup
- 1 can lobster meat

To boiling water, add celery, onion and potatoes; when tender add seafood (I never measure the amount of vegetables or seafood). Cook slowly for 15 minutes. Add milk, margarine, salt, pepper and seafood seasoning. Stir in mushrooms and soup, until soup is dissolved. Add lobster meat and stir. Cook over low heat 2 to 4 hours. **Do not let come to a boil.** Mom always said never let a chowder come to a boil – don't know the reason why but I have never let a chowder come to a boil.

**Chowder breathes reassurance. It
steams consolation.**

-Clementine Paddleford

Gingerbread Ice box Cookies

1 cup shortening

2/3 cup molasses

3 cups flour

2 tsp. Baking soda

2 tsp. ginger

1 tsp. milk

Beat all ingredients together until smooth. Form into a roll, wrap in waxed paper. Leave in fridge overnight. Cut into slices. Cook for 10 minutes at 350°F.