

Five Roses Flour

[Some Old Home Favourites]

Press into a firm roll, tie in a thickly floured cloth, plunge into boiling water and cook for 2½ hours. Turn out when cooked, and drain. Nice cold or hot.

—Mrs. R. A. Sim, Rathmullen, Sask.

POTATO PUFFS

Take 2 cups mashed potatoes and stir in 2 tablespoons melted butter. Beat to cream, and add 2 eggs beaten very light, 1 teacup milk or cream and salt to taste. Bake in deep dish in quick oven till nicely browned.

POTATO SCALLOP

Take a deep baker and put on top of stove with a little butter in it. Slice 1 small onion in it and let it fry a few minutes. Take it from the stove and put 6 potatoes sliced thin in the pan in layers, putting pepper, salt and a little butter on each layer. Sprinkle a few breadcrumbs on top and pour ½ pint of milk over all. Bake in moderate oven 1 hour.

—Miss Grace Jackson,
North Sydney, N.S.

EGG PRESERVATIVE

1 pint salt.
2 pints fresh lime.
3 gallons cold water.

Mix well, giving it 2 days to dissolve, stirring often. Pour off the liquid after the lime settles. Put in the eggs without cracking shell, and keep covered with brine. If brine falls short, make more in same way and add to the eggs. Do not put the eggs in a wooden vessel. Get a stone of lime, slack with boiling water, then measure the lime for eggs. This will cover 14 dozen eggs. I have used this formula for years and my eggs are as good the next spring as when I put them away. I always put up my eggs for the winter in May when they are cheapest.

—Mrs. A. L. Hornby, Gilvert Plains,
Man.

STICKFAST PASTE

(Will Keep Twelve Months)

Always handy, inexpensive, and when dry can readily be softened with water. Dissolve 1 ounce of alum in a quart of water. When cold, add as much *Five Roses* flour as will make it of the consistency of cream. Then add a thimbleful of resin and 2 or 3 cloves. Boil to right consistency, stirring all the time.



HELP the cause of better baking.
Make housekeeping easier for
your friends by telling them how to get
a copy of the *FIVE ROSES* cook book.
For coupons and instructions, see be-
ginning of book.