

**HOUSEHOLD SUGGESTIONS**

SUPERVISED BY THE CHEF OF THE MARRIAGGI

**Hashed Pork on Toast.**

Sprinkle one pint cold roast pork, chopped rather coarse, with salt and pepper to taste, and one tablespoon flour; turn the mixture into a small stewpan, add one-half pint stock or cream and simmer slowly, keeping the vessel closely covered for fifteen minutes. Season with one tablespoon butter and serve on rounds of toast with a garnish of parsley. Serve nicely baked apples for a companion dish.

**Cabbage, Peasant Style.**

Cook a head of cabbage for fifteen minutes; drain and return to the saucepan with two ounces of butter; simmer till tender, chop and mash, seasoning with salt, nutmeg and pepper; stuff a linen bag two and a half inches in diameter with this and put under a weight until cold; cut down in even slices with a sharp knife, through bag and all, as you would a sausage; dip in egg and crumbs and fry. Dish alone or serve half of the cabbage mashed and heated with cream in the centre, and lay the slices around it.

with the batter and bake thirty minutes in a moderate oven.

**Hunters' Pudding.**

One cup of suet chopped fine; one cup of molasses, one cup of milk, three cups of flour, three level teaspoonfuls of baking powder, one-half teaspoonful each of cloves, nutmeg and allspice, one teaspoonful of cinnamon, one-half cup of raisins, chopped fine, one-half cup of citron, chopped fine. Mix in order given. Steam three hours. Serve with lemon sauce.

**Cranberries**

Although cranberry sauce is cranberry sauce wherever the dish is known, it may not be amiss to put before even such skilled cooks as are our readers a few recipes for cooking cranberries. To a quart of well washed berries add a little less than a pint

**Winter Hints.**

Winter shortcakes are easy desserts. They are made with a cake foundation, using canned apricots or preserved strawberries or other preserves. Whipped cream is served with the shortcake, and the appearance of the dish is improved if the cream is piped over the top in fancy forms.

Canned fruit may be used for desserts in many ways. The juice in the can should be heavily sweetened and boiled down to a syrup. This makes the fruit richer. Common canned peaches heated in a thick syrup and served with cream are very good indeed. Canned raspberries make a delicious charlotte russe.

A small ham may be steamed instead of boiled. Prepare the ham in the usual manner by soaking it in cold water for eighteen hours, and afterwards scrubbing and trimming it. Put it in the steamer over boiling water and cook, allowing half an hour to each pound of ham. The reason ham is so often indigestible is that it is underdone. In Vienna hospitals, where great attention is paid to the dietary, ham, boiled and baked until it falls to pieces under the fork, is given patients convalescing from typhoid fever.

**Veterinary Value of Honey.**

The following incident proves the value of honey in the treatment of domestic animals. The writer had a valuable milch cow, which, immediately after calving, became difficult to milk, and the veterinary surgeon performed a slight operation. She, however, became worse; hard swellings formed in the udder, and the milk fell off from five gallons daily to less than one. Everything was tried, but without success. As a last resource the honey-cure was attempted, the udder being well and carefully rubbed with honey three times a day. There was soon a marked improvement; the swellings became softer, and after about ten days disappeared entirely, and the yield of milk returned to about four gallons daily. The case speaks for itself.—Deutsche Illustrirte Bienenzeitung.

**Helps.**

Hard soap for creaking doors or tight bureau drawers is much better than oil or grease.

Silverware that is stained with egg may be cleaned by rubbing with damp salt.

Equal parts of soda and salt dissolved in warm water will relieve mosquito and insect bites.

Clean gilt frames with a cotton cloth moistened in sweet oil.

When stewing sour fruit such as cranberries, if you wish to save sugar, use first a half teaspoonful of soda to a quart of fruit.

Lime water is very useful in the home for old and young in cases of indigestion. A tablespoonful of lime water to a cup of milk for a grown person or a teaspoonful for a child is good until the digestive powers are rested or fully restored.

**Pot and Kettle Soliloquy.**

"I don't feel well," the Kettle sighed. The Pot responded, "Eh? Then doubtless that's the reason, marm. You do not sing to-day."

"But what's amiss?" the kettle sobbed. "Why, sir, you're surely blind, Or you'd have noticed that our cook Is shockingly unkind."

"I watched her make a cake just now— If I'd a pair of legs I'd run away! Oh, dear; oh, dear; How she did beat those eggs!"

"Nor was that all—remember, please, 'Tis truth I tell you— For with my tearful eye I saw Her stone the raisins, too!"

"And afterward—oh dreadful sight! I felt inclined to scream!— The cruel creature took a fork And soundly whipped the cream!"

"Now can you wonder that my nerves Have rather given way? Although I'm at the boiling point, I cannot sing to-day."

—Food and Cookery.

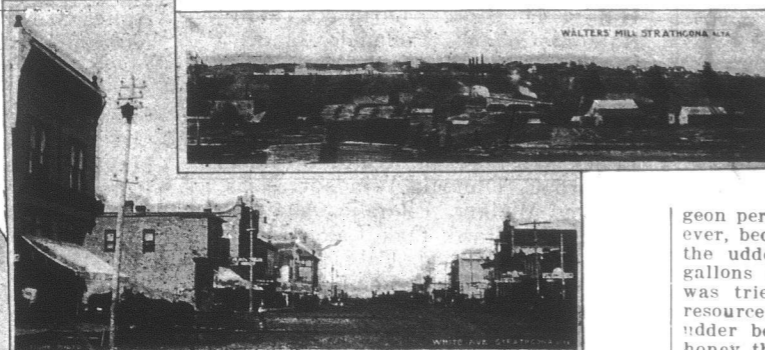
**HIS DIABETES IS ALL GONE NOW**

Donat Laflamme Found a Cure in Dodd's Kidney Pills.

They Always Cure all Forms of Kidney Disease from Backache to Bright's Disease.

St. Marguerite, Dorchester Co., Que., March 1 (Special).—That the most serious forms of Kidney Disease cannot stand before Dodd's Kidney Pills is being daily proved in Quebec, and one of the most convincing proofs is given right here in St. Marguerite. Donat Laflamme, whom everybody knows, had Diabetes. This is one of the extreme stages of Kidney Disease and it baffles ordinary medical skill. Consequently it is not surprising that the doctor who attended Donat Laflamme could not help him. But let Mr. Laflamme tell the most wonderful part of his story himself:

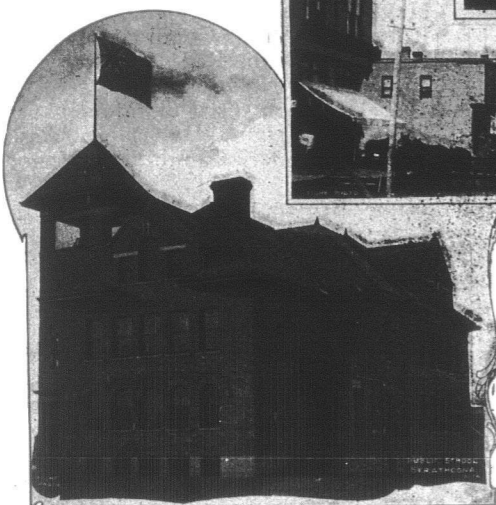
"Two boxes of Dodd's Kidney Pills cured me," he says. "My Diabetes is all gone and I recommend Dodd's Kidney Pills to all my friends and to all those who suffer." Dodd's Kidney Pills cure all Kidney Diseases from Backache to Bright's Disease.



of water, and stew for ten minutes. Add then one pound of loaf sugar and remove to back of range to simmer, without boiling, for fifteen minutes or so. Turn out to cool, and that is all there is to it. Taking this sauce, our English cousins have a happy knack of adding to it when it is cool some whipped cream and then using it as a kind of filling for shortcake, to be served with the afternoon tea. Perhaps it needs a bit more sugar used in this way, but that may be added easily.

In making cranberry tarts, line the molds with paste, fill with the cranberry sauce, cover with paste, bake, and serve with whipped cream.

To make cranberry jelly, cook a quart of the berries in half a pint of water for twenty minutes, then sieve them through a fine sieve and add to the juice one pound of sugar. Cook for ten minutes, boiling hard all the time, and turn into a mold. Let stand for several hours before using. If it is not to be used with meats, but is to go to the table as a sweet, then surround it with whipped cream or thick custard.



**A Delicious Vegetable.**

Beets after having been boiled, peeled and sliced may have a little fresh cream poured over them, with a seasoning of salt, cayenne and a dash of nutmeg; simmer two minutes and thicken with one beaten egg yolk when ready to serve. A delicious vegetable to serve with roast veal.

**Pork Scallop.**

Put a layer of cold boiled pork, chopped fine, in a buttered ramekin; season with salt, pepper and minced onion, then stew over it a layer of cracker crumbs, and moisten with milk. Add another layer of meat, and so on until the dish is filled, finishing off with a layer of the crumbs. Cover closely and bake. Ten minutes before it is done uncover and let brown. Serve with onion sauce.

**Beet Fritters a la Dickens.**

Cut beets, after boiling, into slices an eighth of an inch thick; mince a few mushrooms with one-eighth their bulk in onions; press between two slices of beet and dip in a batter made by beating the yolk of an egg, adding a tablespoon of oil or melted butter, four of flour, and lastly the whipped white, with salt and pepper to taste; fry these fritters by immersion in very hot fat.

**Indian Griddlecakes.**

Dissolve in a little boiling water a teaspoon of baking soda, adding two cups of scur milk, a tablespoon of melted butter, a dash of grated nutmeg and a saltspoon of salt; then stir in equal parts of Indian meal and sifted graham flour, mixing until of the proper consistency and being sure the batter is free from lumps. Have the griddle very hot and grease it lightly with a small piece of salt pork, pouring the batter from a small pitcher in cakes of the desired size; when filled push back the griddle to the back of the range, as the cakes should cook slowly. Dip each cake when cooked in sweet honey and serve immediately piled on a hot platter.

**Bannocks.**

Scald eight heaping tablespoons of meal by stirring in two cups of boiling water, add four tablespoons of flour, a saltspoon of salt, one-fourth of a teaspoon of baking soda, two well-beaten eggs and sufficient cold milk to form a thick batter. Beat for five minutes after the last ingredient is added and drop by the spoonful into hot fat, frying the bannocks to a golden brown. Serve accompanied by maple syrup.

**Novel Corn Gems.**

Blend thoroughly in the order mentioned two cups of sweet milk, one well beaten egg, a pinch of salt, one tablespoon of brown sugar, a tablespoon of maple syrup, two tablespoonfuls of melted butter, one cup of Indian meal and one cup of wheat flour sifted with a heaping teaspoonful of baking powder. When very light, stir in half a cup of finely chopped dates. Have ready hot fat. Drop gems fill each about three-quarters full

**Free, to any Woman who bakes her own Bread**

Thousands of women are writing in every week for the "Royal Household" Recipes—they explain the new and easier way of making bread. Make a trial with the new Royal Household Flour, which is purified by electricity—you would not believe there could be such a difference in flour—these recipes are certainly worth asking for. Send a postal card to-day.

HERE IS JUST ONE TESTIMONIAL OUT OF MANY THOUSANDS RECEIVED.

SAVANNAH, THREE MILE CREEK, B.C., November 28th, 1904.  
I have been using your flour exclusively since I came to Canada, fourteen years ago, and have been using "Royal Household" since its introduction. To show you how I value it, my grocer lately could not supply me with it, and rather than use another brand, even temporarily, I sent to Kamloops, twenty-five miles away, and had it shipped to me per C. P. R., preferring to pay the railway charges rather than use an inferior brand. In fact, if I could not get it otherwise, I would ship it direct from the mills. I can always rely on having good bread when using it and nothing tends more to keep harmony in a home.  
(Signed) MRS. T. SMITH.

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