HOUSEHOLD SUGGESTIONS

ERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

Eggs a la Tripe.

Take some minced Spanish onions, saute lightly, do not brown; add it to some cream sauce; then cut up some hard boiled eggs in slices and mix into the cream sauce; place in gratin dish or large baking dish; sprinkle over with some fine bread crumbs and place over it some small pieces of butter; brown slightly in the oven.

Eggs a la Maitre d' Hotel, or Hotel Steward's Style.

Prepare some hard boiled eggs; keep them warm; fry some onions, and make some nice parsley sauce. Cut your eggs in slices, pour over them the parsley sauce garnish, placing the fried onions at each end of the dish

end of the dish. Eggs a la Mode, or in the Fashion.

Eggs a la mode, or in the Fashion.

Take hard boiled eggs, slice them coarsely; chop some parsley, Spanish onions, mushrooms and cold lean ham; mix all into a cream sauce; place on a hot dish; garnish with fancy croutons at each end, one covered with chopped whites of eggs, the other with the chopped yolks. Egg Salad.

Arrange neatly on a dish some nice crisp water cress; garnish alternately with some sliced hard boiled eggs and filleted anchovies; serve with French dressing composed of four parts of olive or Wesson's cooking ell (obtainable at the Hudson's Bay stores) to one part of Tarragon or white wine vinegar, a little onion juice, chopped parsley, pepper and salt.

Eggs a la Marriaggi.

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Make a nice crouton of bread with an-chovy paste; place on top some nicely

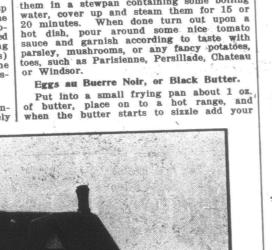
Pork, Veal or Chicken Boudinettes.

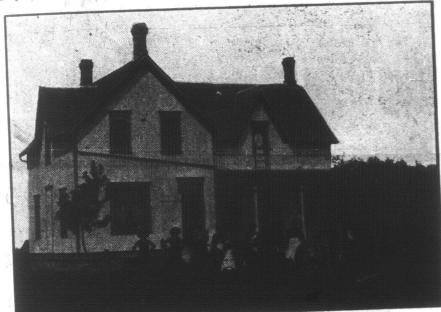
Pork, Yeal or Chicken Boudinettes.

Take what remains of any of the above cold meats, mince it very finely, add either very fine bread crumbs or mashed potatoes (say one quarter of a pound to one pound of meat), mix thoroughly, season with salt, pepper and a little chopped parsley and thyme, and moisten with a little gravy and a yolk of exx to the pound. Butter some thyme, and moisten with a little gravy and a yolk of egg to the pound. Butter some little thimble moulds or cups, fill them with the prepared mince and press in well; bake in a moderate oven fifteen or twenty minutes, then turn upon a hot dish, garnish with fried parsley and some nice brown gravy.

Cold Meat Boudins.

Any cold remains of meat will answer this purpose. Mince the meat finely, place into a mortar or any suitable dish, pound it well to a smooth paste, moistening occasionally with a clear gravy. Then pass it through a fine sieve, return it to the dish, and then mix with it 1 oz. of butter, 1 egg and 2 table-spoons of good milk or cream, seasoning with salt, pepper, mace or nutmeg, and a little chopped parsley (optional). Butter some moulds, fill up with the mixture, place them in a stewpan containing some boiling water, cover up and steam them for 15 or 20 minutes. When done turn out upon a hot dish, pour around some nice tomato sauce and garnish according to taste with parsley, mushrooms, or any fancy potatoes, toes, such as Parisienne, Persillade, Chateau or Windsor. Any cold remains of meat will answer this





RESIDENCE OF CHAS. STORY, WEST OF THORNHILL, MAN.

poached eggs; pour over the whole a sauce (Melba) and garnish with broiled bacon

and tomatoes.

Melba Sauce.

Mince one onion, place in a saucepan with one quarter cup white wine, reduce till nearly dry, then pour into it some tomato sauce, say a half pint; then take three yolks of eggs, beat well, add a little cold tomato sauce to them, beat them well, then add to it celery and ham, rind of bacon cut up into small pieces, and saute with a little butter, cooking oil (Wesson's) till a light brown, then add a little thyme, parsley and some peppercorns (crushed), then mix in a little flour to form a roux; fry a little more, then add one can of tomatoes or six fresh tomatoes, cut up; pour on about two pints of beef stock and stir until it boils; remove to one side of the stove; let it simmer gently for three-quarters of an hour. Skim off all rising grease, add a little coloring, strain off, season and use as required.

Eggs a l' Aurore.

Take some hard boiled eggs, separate the whites from the yolks, cut the whites into thin strips and mix with a nice cream sauce. Put into a baking dish (which may be sent to table if an earthenware one is used), and then take your yolks, rub them through a fine sieve with a little butter, place them on top of your cream mixture, then put your dish into the oven and brown slightly. Serve at once.

Cream Sauce for the Above.

One pint of milk, boiled and flavored with a little mace and onion, poured upon one quarter of a pound of flour and a quarter of a pound of butter (both of which have or a pound of butter (both of which have been stirred over the stove for a few minutes, making what is then called a white roux) Boil lightly for a few minutes; sea-son with pepper and salt; then strain and

Fggs a la Constance.

Hard boiled eggs, yolks removed, stuffed fith a salpicon of sweetbreads, ham and restrooms. Cut into small cubes, mix the hepped yolks with a little cream sauce; here cover with a few bread crumbs and have piece of butter and brown slightly. with cream sauce.

eggs and cook slowly. When done place them on to your serving dish, put a little more butter into the pan; place it back on to the range again and let the butter get a good brown color, which will take from three to four minutes, according to the heat of the range. Next pour into it about 1 teaspoon of vinegar and pour it over the eggs and serve at once. over the eggs and serve at once.

Poached Eggs a la Bourguig Nonne.

Put a little meat glaze into a saucepan with a little consomme or broth. When boiling, add your eggs; and when poached boiling, add your eggs; and when poached take them up, place upon a hot dish, sprinkle with a little parmesan cheese (grated), and place them in a hot oven for a minute to brown. In the meantime reduce your broth and glaze to half, strain and pour around the base of the eggs, but not over them. Serve very hot.

Cold Meat Olives: Can be called Beef, Pork, Veal or Mutton Olives.

Veal or Mutton Olives.

Take 1½ lbs. of boiled potatoes, rub them through a fine sieve and mix with them 6 ozs. of flour and 1½ ozs. of butter. Mix it well so as to form a paste, roll out to half an inch thick, cut into round pieces with a cutter. Then on each one place a thin round slice of cold meat and season then with pepper and sait. Next place on top of each another round of paste, pinch the edges together and drop into some hot fat. When a nice brown take up and drain, place neatly on a hot dish and serve with a nice gravy or tomato sauce.

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