

## HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

**Chicken Hash**—A delicious way to use up remnants of cold fowl is to chop the cold meat very fine, season with salt and white pepper, and moisten with a very thin white sauce, or milk and butter. Cover the top with bread crumbs and bake in a moderately hot oven until nicely browned.

**Orange Pudding**—One quart of milk, one cupful of sugar, one-half cupful of rolled crackers, two eggs (well beaten), one-half tablespoonful of butter and one orange (grate the rind and squeeze the juice) are required for this pudding, which is baked like a custard, and then served.

**Rice Pudding**—Wash in several waters one cupful of rice and mix with it four cupfuls of sweet milk, one-half teaspoonful of salt, one-half of a cup of sugar and the grated rind of a lemon. Stir in two eggs not previously beaten, turn into the pudding dish and bake for three hours.

**Oyster Soup**—Clean one quart of oysters, chop and then parboil, drain and add to liquor enough water to make one quart of liquid. Brown three tablespoonfuls of butter with three tablespoonfuls of flour, add oyster liquor and cook slowly for one-half hour. Season with salt and paprika and celery salt. Just before serving add one cup of cream; two tablespoonfuls of chopped parsley may be added if desired.

**Fried Cauliflower**—Take cauliflower cooked the day before and divide into small tufts, dip in egg and bread crumbs, or make a batter in proportion to one egg, two tablespoonfuls of milk and one tablespoonful of flour. Beat the eggs very light before adding to milk and flour. Dip the pieces of cauliflower in this and drop in very hot fat and cook a light brown. Serve with garnish of parsley.

**Roasted Onions**—Select large onions of uniform size, but do not remove the outside skin. Arrange them in a baking pan and bake slowly with their jackets on. When tender peel them and place them in a covered dish, steaming hot. Heat a large tablespoonful of butter in a saucepan, rub in tablespoonful of flour and turn in half cup of cream or rich milk. Stir and cook until boiling hot, season to taste with salt and pepper, and turn over the onions and serve.

**Baked Cauliflower**—Cut off the stem close to the bottom of the flower and pick off the outer leaves. Wash well in cold water and let it lie in salt water top downward, for an hour, to remove insects. Then tie in a cheesecloth or salt bag to prevent its going to pieces, and put, stem downward, in a kettle of boiling water with a teaspoonful of salt. Cover and boil tender, about half an hour. Lift out carefully and separate into small pieces and put in a baking dish. Make a cream sauce and pour over it. Cover with bread crumbs and dot with bits of butter and bake a light brown.

**Escalloped Oysters**—Drain the liquor from the oysters into a baking dish, having removed any possible bits of shell, and set in the oven for three minutes; remove the oysters from the dish and cover it with bread and cracker crumbs, season with pepper and salt and sprinkle with bits of butter. Next add a layer of oysters, another of crumbs, and so on until the dish is oyster liquor. Baste the scallop from time to time with more of the liquor or hot milk. This recipe will be found a very excellent one.

## PRUNE DESSERTS.

By E. M.

**Prune Frappe**—Boil one pound of prunes in one cup of water until very tender, strain through a fine colander, adding a pint of sugar, the juice of one lemon, and half a cup of maple syrup; return to the fire and stir constantly to prevent burning, boiling ten minutes. Remove, and when thoroughly cold add the stiffly whipped whites of two eggs; turn into the freezer, and when half

frozen stir in a small cup of chopped hickory nuts. Serve in small snobet cups, with a tablespoon of whipped cream on each portion.

**Prune Pudding**—Stew one pound of prunes until soft, sweetening them to taste, and adding a few slices of orange. Arrange squares of toasted whole wheat bread, that have been buttered and sprinkled with allspice, in the bottom and around the sides of a baking dish. Then pour in the prunes boiling hot, cover the dish so that the steam may not escape, and let it cool gradually. When ready to serve, cover the top with boiled frosting garnished with squares of apple jelly.

## WHEN THE CREAM HAS SOUR.

A very trying annoyance is to find that the jar of cream, intended perchance for a delicious dessert, has become hopelessly sour. But it can always be utilized to good advantage.

**Salad Dressings**—In any of the rules in which sweet cream, whipped, is gently combined with the mixture at the last, whipped sour cream may be substituted with excellent results; it is, in fact, preferred by some. A simple salad dressing, which is particularly nice with sliced or diced cucumbers, is made by whipping half a cup of thick sour cream until stiff, with a Dover egg beater, season with salt and pepper and add gradually three tablespoonfuls of lemon juice or vinegar. To make delicious cabbage salad, beat the yolks of three eggs and a fourth of a cup of sugar until light, add two teaspoons of flour, one teaspoon of dry mustard, one teaspoon of salt, one-fourth teaspoon of pepper and half a cup of vinegar of medium strength. Cook in a double boiler for several minutes until thick, stirring constantly; add a tablespoonful of butter, stir until blended and cool, then mix in lightly one cup of thick sour cream, either whipped or plain. Chop a medium sized head of cabbage, add a cup of celery cut into dice and a teaspoon of salt, then mix with the salad dressing and chill. As in batters, sour cream is combined with bicarbonate of soda. The cream that is used must be sufficiently soured to neutralize the alkali.

**Corn Bread**—This is particularly choice when made with sour cream. Mix and stir together one and one-half cups of corn meal, one half cup of flour, one teaspoon of salt, one tablespoon of sugar, and one-half teaspoon of soda. Beat an egg, add a cup of thick sour cream and pour gradually into the dry ingredients. Beat thoroughly, add cold water or a little more cream, if necessary, to thin the mixture slightly. Pour into a hot, well buttered pan and bake from twenty to thirty minutes in a moderate oven. Bake in gem pans for muffins.

**Cookies**—These keep indefinitely without growing stale. Cream a cup of butter, add two cups of sugar, three eggs and alternately with three cups of flour, one cup of thick sour cream, in which dissolve one teaspoon of soda. Flavor as preferred with vanilla, cinnamon or nutmeg, or divide the batter into three parts, flavoring each differently, then add more flour, making the mixture stiff enough to roll. Leave it as soft as can be handled and roll out only a small portion at a time. Sift granulated sugar over the top and gently roll it in before cutting into rounds. Watch closely while baking.

**Drop Cakes**—Cream one-half cup of butter, then add successively one cup sugar, one egg, one-half teaspoon soda dissolved in one-half cup sour cream, one-half cup raisins, seeded and chopped nut meats, one half teaspoon vanilla and two and a half cups flour. Drop by spoonfuls one inch apart on a buttered sheet and bake in a moderate oven.

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