

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

Turnip Biscuits.—Cook turnips tender, drain, mash, season with salt, pepper and a little sugar. Roll into small balls, dip in beaten egg and bread crumbs, and fry in deep fat.

Baked Onions.—Select fine, large onions, peel, wash clean and arrange in a baking dish; half fill with boiling water. On top of each onion lay a thin slice of bacon. Bake in a steady oven until done.

Brown Onion Soup.—Bake five onions slowly in covered dish for three hours. Use the dark brown juice which oozes out. Put onion through colander and add one part cream, one part milk, one part water. Salt to taste and heat.

Ginger Bread.—One cup sugar, one cup lard, one cup dark molasses, one cup sour milk, three eggs, one tablespoonful ginger, one-half tablespoon cinnamon, three teaspoonfuls soda, four cups flour.

Graham Bread.—One large cup of sour milk, half cup of sugar, lard the size of walnut, one egg, half cup of white flour, two cups of graham flour, one teaspoonful salt; bake in very slow oven.

Snow Cake.—Quarter cup butter, one cup sugar, two egg whites half cup milk, one and a half teaspoons baking powder; flavor to taste, cream butter, adding gradually sugar and vanilla. Beat eggs to stiff froth, add milk, flour and eggs.

Jelly Roll.—One egg, one-third cupful sugar, two or three large spoonfuls milk, three-quarters teaspoonful baking powder, pinch salt, one-half cupful (good measure) flour. Put on jelly and roll while warm. Tin used 9 by 5½ inches.

Raised Rolls.—One quart of bread dough, when it is moulded for the last raising; mould in a cupful of maple sugar, one-quarter teaspoonful of soda, one teaspoonful of butter. Let it rise and mould again and cut out, rise and bake. These are very nice.

Doughnuts.—One and one-half cups of sugar, two cups of sweet milk, two tablespoonfuls of butter; four eggs, a little salt, two teaspoonfuls of baking powder, and flour enough to roll out and cut into shape. Fry in deep fat which is hot but not burning.

Cream Cake.—One cupful of maple sugar, one egg, one-half teaspoonful salt, one cupful sour cream, one and one-quarter cupfuls of flour, one teaspoonful soda. Add the soda to the cream; when it foams add the egg well beaten, next the sugar and salt, last the flour. Bake in a quick oven.

Cornmeal Fone.—Mix with cold water into a soft dough one quart of Southern cornmeal, sifted, one teaspoonful of salt, one tablespoonful of butter or lard melted. Mould into oval cakes with the hands and bake in a very hot oven, in well-greased pans. To be eaten hot. The crust should be brown.

Fricassee of Parsnips.—Boil parsnips in milk until tender, cut them into three inch lengths and simmer in a white sauce made of two spoonfuls of meat broth, a bit of mace, half a cupful of cream, a little butter, enough flour to thicken, and a seasoning of salt. Serve the moment the mixture comes from the fire.

Sausage Eggs.—Boil three or four fresh eggs till hard. Remove the shells, and divide each egg in two. Cover the eggs entirely with a layer of sausage meat, dip into beaten egg, then bread crumbs, and fry a golden brown. Drain carefully, and serve each egg on a piece of fried bread. These are always acceptable at breakfast.

Corn Chowder.—Pare and cut four good-sized potatoes into dice; peel and slice two medium-sized onions. Cut through the center of the kernels each row of one dozen ears of corn and press out the pulp. Line the bottom of a saucepan with potatoes, add a layer of onions, another of corn and a sprinkling of salt and pepper. Fill the dish with layers in the same order, having the corn last. Add half a pint of boiling water, cover the saucepan and cook slowly for twenty minutes. Rub together a tablespoonful of butter and three tablespoonfuls of flour and bring to a boil with one pint of milk. Add to the chowder. Mix all together without breaking the potatoes and bring to the boiling point. Then add six water crackers broken in small pieces and cover the kettle for five minutes. Stir in at the last moment the yolk of an egg, with two tablespoonfuls of cream.

Lemon Crackers.—Three cups of granulated sugar, one cup of lard, two eggs well beaten, one pint of sweet milk, three cents worth baker's ammonia, five cents worth lemon oil; mix well, roll out very thin, cut with a square cutter and prick with a fork; bake in a very moderate oven.

Pickled Oysters.—Rinse the oysters in their liquor, strain it upon them, and let them come to a boil; then take them out of the liquor to cool. Prepare pure cider vinegar by boiling it with peppers, a little salt, mace, cloves, and nutmeg, and when perfectly cold pour it over the oysters, and keep them in a covered stone jar.

Beef Loaf.—Two pounds finely ground beefsteak, one or two beaten eggs, three soda or six small crackers rolled fine, salt, pepper; mix thoroughly and form into a loaf. Put into a pan with a little hot water and small bits of butter. Cover and bake one hour. Before quite done remove, cover and brown.

Chocolate Fudge.—One cup granulated sugar, one-half cup sweet milk, one-half cup grated chocolate, butter the size of small egg, mix, put on stove and let boil ten minutes, stirring all the time; when done add one-half cup butternut meats, chopped, stir and beat a short time, pour on a buttered tin, check in squares and eat. Fine.

Raisin Puff Pudding.—Two eggs, two cups of flour, one cup of sweet milk, one-half cup of butter, one tablespoonful of sugar, three teaspoonfuls of baking powder, one cup of cooked raisins, steam half an hour and serve. Pudding Sauce.—One tablespoonful of butter, two tablespoonfuls of flour, two-thirds of a cup of sugar, pour over all hot water, stir and boil until thick, add lemon flavoring and a tablespoonful of vinegar.

Fruit Gems.—One cup brown sugar, one-half cup molasses, one-half cup butter, one egg, one-half cup sour milk, one cup chopped raisins, one-half teaspoonful each of ginger and cinnamon, a very little clove, one teaspoonful soda sifted with flour enough to stir quite thick, drop with spoon in dripping pan, or in gem pans; shake sugar over the top before baking. (I use a salt shaker for sugar; it is handy).

Pork Fruit Cake.—One cup sugar; one cup molasses, one cup boiling water, one and one-half cups raisins and currants, one teaspoonful each of cinnamon, clove and saleratus, one cup finely chopped pork (it must be fresh). Put your pork nicely minced in the pan you intend to mix your cake in, pour your boiling water over it, then add your molasses, sugar, etc. This is a well tested recipe.

German Coffee Cake.—Take a pint of sponge, knead into it one-half a cupful of sugar, one tablespoonful butter, one teaspoonful cinnamon, roll into a sheet one and one-half inches thick. Place this in a baking tin, wet the top with sweet milk, cover with sugar and bits of butter, and sprinkle over with cinnamon. Let it rise and bake in a moderate oven. Very good eaten cold or hot.

Banana Short-cake.—Banana short-cake is a very good substitute for strawberry short-cake and is made in exactly the same manner. The cake is baked, cut open and spread with butter. The bananas, sliced and sugared, are put between the layers and over the top if preferred. Like strawberry short-cake, this is much improved if whipped cream is poured over it, but, like strawberry short-cake again, it is delicious without cream.

Peanut Candy.—After shelling your peanuts, take the same quantity of granulated sugar that you have of the nuts. Put the sugar into a hot spider over the fire, stirring it briskly all the time, and when it is thoroughly dissolved, take from the fire and immediately stir in the nuts, which have been chopped fine. Pour on a buttered platter and spread out thin. Any kind of nuts may be used in the same way, always measuring before the meats are chopped.

They Drive Pimples Away.—A face covered with pimples is unsightly. It tells of internal irregularities which should long since have been corrected. The liver and the kidneys are not performing their functions in the healthy way they should, and these pimples are to let you know that the blood protests. Parmelee's Vegetable Pills will drive them all away, and will leave the skin clear and clean. Try them, and there will be another witness to their excellence.

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