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Bake-Day
Smile
of
Perfect
Satisfaction

PURITY FLOUR
More Bread and Better Bread

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MILLERS TO THE PEOPLE

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Mail us Postcard to-day—Dept. D. WESTERN CANADA FLOUR MILLS CO. Ltd.
Head Office, Toronto.

When The Children Rush In From School.

and shout for "something to eat", cut off generous slices of bread and spread with



Crown Brand Corn Syrup

'T WILL be the children's daily treat. So good for them, too—wonderfully nourishing, to build up their little bodies and help to keep them well and strong, as wholesome food should.

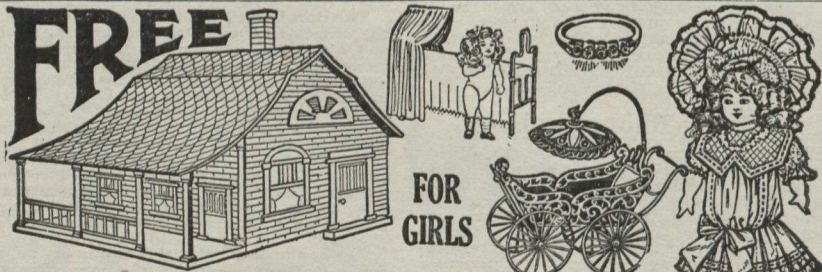
The most delicious of table syrups for Griddle Cakes, Waffles and Hot Biscuits. Excellent for Cake and especially for Candy making.



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The Canada Starch Company, Limited
MONTREAL, CARDINAL, BRANTFORD, FORT WILLIAM

Makers of "Lily White" Corn Syrup—Benson's Corn Starch—and "Silver Gloss" Laundry Starch.



GIRLS—Aren't you just longing to own this beautiful big doll's house, with dolly and all her handsome doll toys? Well if you are quick you can get them all without a cent of cost.

This is really the biggest and handsomest doll's house ever offered. It is so large and roomy that it will hold a whole family of dolls and when you put a candle inside at night and light it up, it looks just like a fairy palace. You will surely be delighted with it. We give you with it this big handsome Paris Beauty doll, dressed complete in the very newest fashion from hat to shoes. She has lovely curly hair, beautiful pearly teeth, sleeping eyes, and is fully jointed so that you can move her in any direction. Next we give you this lovely French Bisque Baby Doll and with her you get the cutest doll bed ever seen, all complete with mattress, spread and canopy, and as well, this handsome all metal baby doll carriage—handsome as can be with its bright parasol and silver bright metal finish. It's a dandy carriage for baby.

THE REGAL MANUFACTURING CO.

Girls be prompt and write today and besides all these beautiful and costly presents we will give you a lovely gold finished ring set with three handsome brilliant. Simply send your name and address today and you will receive by return of mail 30 lovely Regal Beauty Pin Sets, each set consisting of two handsomely engraved gold finished beauty pins on a nice card. We ask you to sell these among your friends at only 10c per set and you can easily do so because they sell at eight. Every lady wants two or three sets. It's no trouble at all. Return our \$3.00 when you have sold the goods and we promptly send you the complete outfit—doll, doll house, baby doll, doll bed, carriage and ring just as represented.

Remember girls, no money in advance. We trust you. This is the chance of a life time. We arrange to stand payment of delivery charges. Write today to

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TORONTO, ONT.



Marjory Dale's Recipe Page

DELICIOUS WAYS OF COOKING AND SERVING RICE

By MARJORY DALE

RICE is a very inexpensive food, yet few housewives realize this, or know how to prepare and cook it.

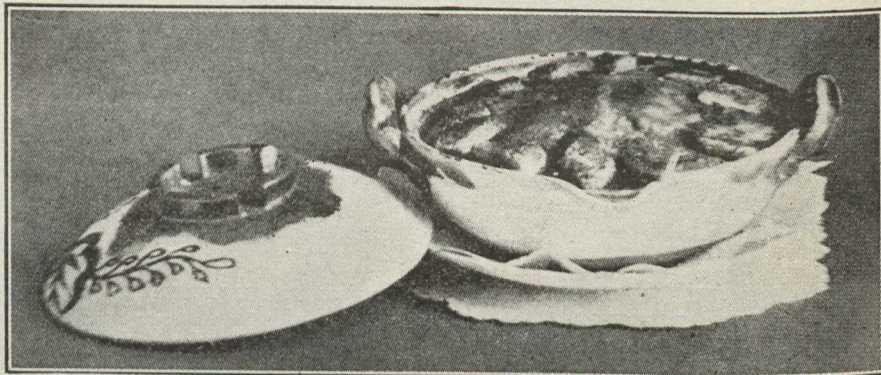
The following method is the surest of all ways of preparing rice as a vegetable. Success is certain if these simple directions are followed exactly.

One cup of rice, five quarts boiling water, two tablespoons salt. Look the rice over carefully and place it in a strainer set in a bowl of cold water; wash it with the hands, changing the water as often as necessary until all cloudiness disappears. Soak for one hour. Have water boiling vigorously, add salt, drain the rice and sprinkle it in so slowly that the water does not stop boiling. Boil violently for fifteen minutes, but be careful not to overcook. When no hard core can be felt on pinching the kernel, it is done. Pour into colander, serve. Each

teaspoon of curry powder. Cover and cook in a slow oven two hours until the rice has absorbed all the moisture and all the grains are separate.

SAVOURY RICE CUTLETS

Three and one-half ounces rice, one pint milk, four ounces onion, one-half pound bread crumbs, salad oil, pepper, salt, one heaping tablespoon chopped parsley. Peel and slice onion, throw into cold water, let boil up quickly, drain and mince. Put the rice in a double pan, boil the milk, pour over the rice, and add minced onion. Let it cook until rice has absorbed all the milk, which will take quite two hours. Turn into a bowl and let it get nearly cold. Stir the chopped parsley into the cooled rice and season with salt and pepper. Take a tablespoonful and roll in bread



Rice Cutlets

grain should be large and perfectly distinct.

This may be served as a vegetable by itself or as a border for creamed meats, cutlets, chicken, etc. To give the rice a piquant flavour, sprinkle with paprika just before serving. Rice water should be saved for soups.

SAVOURY RICE CROQUETTES

Two cups boiled rice, few drops onion juice, half teaspoon salt, two tablespoons minced parsley, one egg beaten, one tablespoon lemon juice, white or cayenne pepper to taste, two tablespoons melted butter.

Mix all ingredients together and shape first into balls, then into cylinders. Roll in bread crumbs and then in lightly beaten egg, then in bread crumbs again. Fry in deep smoking fat until golden brown. Drain croquettes on brown paper. Serve plain or with tomato sauce.

RICE PUDDING No. 1

Six cups milk, three tablespoons sugar, one and one-half level tablespoons rice, pinch of salt.

Put all together in a baking dish moistened with cold water. Cook for five or six hours in a slow oven until the whole is a pale straw color and the rice is nearly disintegrated. Serve cold with cream.

RICE PUDDING No. 2

One-half cup rice, one and one-half pints milk, one-half cup sugar, large pinch of salt, one tablespoon lemon rind, chopped fine.

Put rice, washed and picked, sugar, salt and milk in a quart pudding dish; bake in a moderate oven over two hours, stirring frequently the first one and one-half hours; then finish baking, without stirring. Serve cold with cream.

RICE FRITTERS

One cup rice, one pint milk, three eggs, one tablespoon sugar, two tablespoons butter.

Boil rice in milk until soft and all the milk is absorbed; then remove, add yolks of eggs, sugar and butter; when cold add whites whipped to a dry froth, drop in spoonfuls into deep fat, fry till deep buff color. Serve with cream or lemon sauce.

RICE CRUMPETS

Three eggs, one and one-half cups milk, one cup cold boiled rice, one tablespoon melted butter, one cup Indian corn meal, one-half cup flour, two teaspoons baking powder, one-half teaspoon salt. Mix in order given and bake in crumpet rings on hot greased griddle.

RICE A LA MEXICAINE

Put four tablespoons of rice in a baking dish with a pint of water in which vegetables—beans, onions, etc.—have been cooked. Chop a small tomato, an onion and a pepper very fine and add them to the rice with salt and paprika to taste and a

crumbs. Shape into cutlets an inch thick and place in a frying basket. Fry in boiling oil or dripping to a rich brown and garnish with parsley.

SAVOURY RICE RISsoles

Four ounces rice, one ounce butter, one small onion, four large sage leaves, one-half pint milk, pepper and salt.

Wash the rice carefully and cook for one-half hour in milk; then add the butter and very finely chopped sage, onion and pepper. Boil for a few minutes longer and when cool form in shape, roll in fine rusk crumbs and fry a light brown in deep fat. Serve round a mould of mashed potatoes.

RICE LIMBALES

One pint milk, three ounces ground rice, two ounces butter, three mashed potatoes, four drops onion juice, salt and pepper.

Scald milk in a double boiler and add rice, which has been mixed with a little cold milk; cook for fifteen minutes, then add the mashed potatoes, butter, onion juice and seasoning. Cook until thick, pour into buttered egg cups, press down, leave for five minutes and turn out. Mark the top with a cutter and fry in deep oil or vegetable fat to a golden brown. Remove the round from the top, scoop out a little rice and fill the depression with a curry mixture or currant jelly.

CREAM OF RICE SOUP

One small cup rice, three cups milk, three tablespoons butter, one small onion, stalk of celery, one bay leaf, salt and pepper.

Scald milk, add well washed rice and cook in double boiler thirty minutes, covered closely. Melt butter in a pan, add sliced onion, and cook until tender, taking care not to let it brown; add celery diced, and turn into scalded milk; add the bay leaf; cover and let stand on back of range fifteen minutes; strain, season with salt and pepper, reheat and serve.

TUNA OR SALMON SALAD WITH RICE

Remove bones and skin from the contents of a can of salmon or tuna fish and mince finely. Add an equal amount of cold boiled rice and season with salt, pepper and vinegar. Stir in plenty of salad dressing and set away in a cold place. Garnish with stuffed olives.

RICE FARCE

One cup rice, one pint tomato chopped, one teaspoon salt, one salt-spoon paprika, one cup chopped celery, one-half cup chopped olives, one tablespoon minced onion, one-half cup chopped peppers.

Put the tomato through a sieve, then into a saucepan for ten minutes, add rice, chopped celery, seasoning and other ingredients and boil five minutes. Draw to the side of the range or over a very low flame and simmer for one hour until ingredients are thoroughly blended.