

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGE, WINNIPEG

CHRISTMAS DISHES.

Orange Salad.—Use sour oranges or strain over sweet oranges a little lemon juice. Cut in slices, take out the seeds, arrange in rows and turn over them a French dressing. This is a delicious salad to serve with game.

English Plum Pudding.—One pound of raisins, one pound of currants, one pound of suet, one pound of flour, half a pound of citron, one nutmeg, one tablespoonful of allspice, six eggs, one pound of brown sugar, one wine glassful of brandy; boil six hours.

Christmas Sherbet.—One dozen blood oranges, one quart water, one pint sugar; peel the oranges, cut them in halves across the sections, remove the seeds and press out the juice, add the sugar and water, and when the sugar is dissolved strain it into the can and freeze.

Boned Chicken.—Boil a chicken in as little water as possible until meat will fall from bones; remove all skin, chop together light and dark parts, season with pepper and salt. Boil down liquid in which chicken was boiled, then pour it on the meat, place in tin, wrap tightly in cloth, press with heavy weight for several hours. Serve cold, cut in thin slices.

Roast Goose or Duck.—Singe and wash the skin well and flatten the breast bone by striking it with a rolling pin. Stuff partly full with mashed potatoes highly seasoned with sage, onion, salt and pepper, with a little butter. Put in a deep pan and baste often. Allow eighteen minutes to the pound for cooking a young goose, half an hour for an older one. Serve with apple sauce.

Mince Pie.—Boil four pounds of lean meat, chop very fine and add twice the quantity of apples, also chopped, and half a pound of raw suet chopped very fine, then add three pounds of raisins, seeded and chopped, two pounds of currants, one heaping tablespoonful each of cinnamon and nutmeg, the same of cloves and half the quantity of mace. Sweeten to taste with brown sugar and add three pints of cider and one pint of brandy.

Aspic Jelly.—Boil two quarts of clear consommé with one sprig of tarragon and one tablespoonful of tarragon vinegar or lemon juice, until it is reduced to one quart. Take from the fire and add two tablespoonfuls of wine or sherry, then add two tablespoonfuls of granulated gelatine, dissolved in one-half cupful of warm water. Strain and use as a mold for meats or salads, or pour into a shallow pan. When cold, cut into cubes and use as a garnish.

Salted Chestnuts.—Cut off the shells with a sharp penknife; then blanch by pouring boiling water over them; let them stand a few moments, then rub off the inner skin; dry in the sun or a cool oven; when quite dry, pour over them melted butter or olive oil, allowing a teaspoonful to each cupful; let them stand in this for a half-hour; then sprinkle with salt, toss well, so as to distribute it evenly; place them in a biscuit tin and set in the oven from ten to fifteen minutes, until a golden brown; stir frequently while they are crisping.

Queen of Custards.—Beat the yolks of eight eggs and the whites of six to a froth. Add eight tablespoonfuls of sugar and beat again, then add one quart of milk and stir all together. Put into a double boiler and cook slowly until the custard clings to the spoon, stirring all the time. Add a few drops of vanilla and pour into a long-stemmed glass. Beat the whites of two eggs to a stiff froth. Boil half a cupful of white sugar with six tablespoonfuls of water until it forms a thread, then pour over the beaten whites and beat until it is stiff enough to spread, then heap high on top of the custards.

Light Fruit Cake.—One-half cupful of butter, one cupful sugar, one-half cupful milk, two cupfuls flour, one and one-half teaspoonfuls baking powder, whites of four eggs, one-half cupful seeded raisins, one-half cupful sliced citron, one-third cupful chopped blanched almonds, one-fourth teaspoonful of salt. Mix flour, baking powder and salt. Dredge fruit with flour, cream, butter and sugar, add beaten whites and beat hard; add flour and milk, and beat again; stir in the prepared fruit. Line a loaf pan with paper and bake cake one and one-half hours in moderate oven.

English Mistletoe Cake.—This cake is both ornamental and toothsome, for it shows the genuine Christmas colors. For the layers allow three ounces each of butter and sugar, three eggs, one-half-pound of flour, one teaspoonful of baking powder and one wineglassful of orange flower water. Separate the eggs and beat the whites to a stiff froth, the yolks to a cream. Beat the sugar and butter together, add the yolks of the eggs, the flour sifted with the baking powder, the orange flower water, and, lastly, the whites of the eggs. Bake in three layers. For the filling whip one-half pint of cream until stiff, sweeten slightly and divide into two portions. Color one with spinach green, and add grated coconut to the other. Spread the green cream over the first layer of the cake, cover with the second, spread over the white cream and place the third layer on top. Ice thickly with plain boiled icing and decorate while fresh with bits of candied citron cut to represent mistletoe leaves, using silver comfits for the berries.

CHRISTMAS CONFECTIONERY.

English Everton Taffy.—Melt one pound of butter and add to it one pound of sugar, and boil until it will harden in cold water. Pour into buttered pans and mark off in squares.

Maple Sugar Candy.—Take two pounds of maple sugar broken into small bits and put it in a saucepan with a quart of rich milk—part cream is better. Let this boil until a little of it will harden in cold water. Pour into pans and mark in squares.

Candied Popcorn.—Boil one cupful of granulated sugar, one tablespoonful of butter and three tablespoonfuls of water for five minutes. Then add to the syrup three quarts of nicely popped corn. Stir quickly until all is evenly mixed, then remove from fire and continue stirring until each grain is separated and crystallized with candy.

Peanut Brittle.—Boil together a cupful each of brown sugar and molasses with two tablespoonfuls of butter and one tablespoonful of vinegar. When a bit of the mixture will crack brittle dropped in cold water, add a cupful of blanched peanuts, remove from the fire, add a scant teaspoonful of baking soda, beat hard and pour the whole into a buttered dish.

Salmagundi.—Take one pound of sugar and half a cupful of cold water and boil together until it becomes brittle when dropped in cold water. Do not stir after the sugar melts. Butter a shallow tin and cover the bottom closely with almonds, hickory, pecan and hazel nuts, then strips of coconut, harded dates and bits of figs. When the candy is done add to it a tablespoonful of lemon juice and pour it over the nuts and fruits. Mark in strips or squares when cool.

Marshmallows.—Six tablespoonfuls of water; two teacupfuls of white sugar. Stir until it begins to boil, then boil until it will form a soft ball when dropped in cold water. Soak two tablespoonfuls of gelatine in six tablespoonfuls of water about twenty minutes and pour into the syrup until thick. Season to taste. Pour the candy into a suitable dish well powdered with three X sugar, spread out and dust well with sugar, set away to cool—in cold weather three hours will be long enough—in warm weather it should stand all night.

Chocolate Caramels.—Break into small pieces half a pound of Baker's chocolate; put it in a saucepan with a small cupful of cold water. Boil until a little of it hardens in cold water, then stir in two tablespoonfuls of butter and two teaspoonfuls of vanilla. Turn into buttered pans and cut into squares. Should you like a soft caramel, stir the mixture hard for several minutes after you take it from the fire; but should you prefer the sticky kind, add four tablespoonfuls of molasses to your sugar when you put it on to cook and do not stir it after it leaves the stove.

Novel Glace Nuts.—Take a sheet of white writing paper and make it in the shape of a baking tin about an inch deep; pin the four corners securely so it will hold water. Fill this about a third full with white sugar and cover with water, letting it boil slowly over a moderate fire. Take off the scum which rises, and when nearly done sprinkle over it the chopped meats of different nuts. When you have tried a little in cold water and find it is done, stand the paper in a shallow dish of cold water for a few minutes, and when the candy is hard, unpin the corners, peel off the paper, and you have the candy in one piece.

NO RISK

YOUR GROCER WILL GLADLY REFUND YOUR MONEY IF THE QUALITY OF

"SALADA" TEA

Is not all we claim for it, and make no charge for what has been used in trying it. We make it good to him.

LEAD PACKETS ONLY. AT ALL GROCERS

Blue label 40c., Red label 50c., and Gold label 60c. per lb.



UPTON'S

JAMS
JELLIES
ORANGE
MARMALADE

Are Made from
the Finest and Freshest
Fruit

Sold By Grocers Everywhere



The Pickling Season Now On.

To make good pickles depends largely on the Vinegar used. Blackwood's have stood the test for the past fifteen years and have been acknowledged the best by competent judges.

Ask your grocer for Blackwood's special Pickling Vinegars, manufactured in Malt, White Wine and Cider.

THE BLACKWOODS, Limited.
WINNIPEG.

Driving to Town:

You don't often find time to drive to town—too busy—lots of work around the farm—hard work at that—

However, when you do get in to make your purchases be sure and take back with you a large tin of

"Crown" brand Corn Table Syrup

Wife and children will thank you.

Edwardsburg Starch Co. Ltd., Montreal.