

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGE, WINNIPEG

Cream Waffles.

Two cupfuls of sour cream, one teaspoonful of saleratus, flour enough to make rather a stiff batter. Bake quickly, split, butter and powder with sugar. Serve hot.

Brown Egg Sandwiches.

Mash the yolks of hard boiled eggs and moisten with a little butter and vinegar, work to a paste, adding salt, pepper and French mustard to taste; also, if desired, a drop of tabasco. Spread the mixture between slices of Boston brown bread cut water thin.

Chocolate Pie.

Beat together the yolks of four eggs with a cupful of sugar, add a cupful of hot milk, a little vanilla and three tablespoonfuls of grated chocolate. Bake with an under crust only. Whip the whites of the eggs, sweeten, spread over the top and set in the oven to brown slightly.

Turnip Soup.

Boil six small turnips until soft enough to rub through a sieve. Fry an onion until it is cooked, but not brown, in a trifle of butter. Put the turnips, onions, pepper and salt in a saucepan and add a quart of milk. Stir thoroughly, and when smooth serve with a little grated cheese on top.

Cabbage Tart.

Chop fine a small head and season with salt and pepper; cook in a kettle in just enough water to keep from burning. Take half a cupful of sour milk, half a cupful of vinegar, two eggs, butter the size of an egg, beat together and pour over cooled cabbage in the kettle. Let it boil up once, and serve. Can be eaten by a dyspeptic without harm.

Fried Eggs.

Boil the eggs until very hard, take off the shell, cut in half, take out the yolks, do not break the whites; rub yolks to a cream with melted butter, season with chopped pickles, pepper and salt, with a little mustard; put the mixture into the whites, cut a slice from the bottom of the eggs so that they will stand on a platter; decorate with lettuce leaves or watercress.

Cheese Fudding.

Dry one cupful of bread crumbs in the oven, then soak them in one cupful of milk. Beat lightly three eggs, and add the milk and crumbs; grate in one-half pound of cheese, season well with cayenne and salt, beat in two dessertspoonfuls of soda, a saltspoonful of salt; then whip up well, pour into a buttered pan and bake for thirty minutes in a hot oven. Serve immediately.

Oyster Macaroni.

A delicious way of preparing oysters with macaroni is to first boil the macaroni; then, in a buttered baking dish, place a layer of macaroni and then a layer of oysters until the dish is full. Pour over it half a cupful of milk and oyster juice. Put small pieces of butter on top and cover with bread crumbs. Bake in oven, and serve garnished with sliced hard boiled eggs and parsley.

Frost Cakes.

Beat the whites of six eggs to a stiff froth, adding a little at a time, two cupfuls of granulated sugar; when this is thoroughly whipped in, add two beaten yolks and one-third cupful of butter; then after another thorough beating, add one cupful of finely-sifted flour in which has been sifted one teaspoonful of baking powder. Flavor with almond, bake in long tin, and when done cover with a boiled icing and cut into squares.

Prune Roll.

Wash and stew slowly one pound of prunes until soft enough to remove the stones. Chop and add a little sugar if they do not seem to be a sweet variety of prune. Make a rich biscuit dough, roll out as thin as pie crust, spread the prunes on it and roll up as you would a jelly roll. Cut in slices of about three inches thick, lay them in a baking pan and bake in a comfortably quick oven for about twenty minutes. Serve with cream.

Creamed Liver.

Use what cold fried liver and bacon you have left over, not forgetting the bacon. Chop it fine and mix with a white sauce. Add two or three hard-boiled eggs cut up in little pieces, a little grated onion, salt, pepper, a dash of nutmeg, and lemon juice if wished. Or stir until they bubble, a tablespoonful of butter and one of flour. Add a cupful of tomato, and when thick add your cold chopped liver and bacon and hard-boiled eggs. Season with salt and paprika.

Orange Fudding.

Soak one-half box of gelatine in a cupful of cold water. Set the cup in a pan of hot water to dissolve it. Add two-thirds of a cupful of sugar, stir until melted, and mix it with the juice of six large oranges. Let the pulp of the oranges, broken up and minus fiber and seeds, remain in, also a light grating of the orange peel. If liked, substitute the diluted juice of one lemon for two of the oranges, and as soon as it is partly jellied, whip it with the egg beater until it is like beaten egg. Turn into a mould to harden.

Short Bread.

Warm one-half pound of butter in warm water and cut into inch-square pieces. Drain off the water, and soften the butter first with a spoon and finally with the hands. Add one-quarter of a pound of sugar, twenty-four sweet almonds shelled and blanched and chopped fine, and two ounces of finely-sliced citron. With a portion of this on a baking board, make a cake half an inch thick and the size of a breakfast plate. Lift carefully to a baking pan and bake in a slow oven until nicely browned, or about half an hour.

Celery Rolls.

These may be served alone or as an accompaniment to cold chicken or turkey. Take one dozen small rolls of bread, cut from the top a round piece the size of a fifty-cent piece, and scoop out the soft part. When ready to serve, fill with the following mixture: Chop very fine sufficient celery to make a pint and a half. Dust over it a teaspoonful of grated onion, two tablespoonfuls of tomato ketchup, one teaspoonful of Worcestershire sauce, four tablespoonfuls of olive oil, and one teaspoonful of lemon juice. The filling may be varied by mixing the seasoned celery with mayonnaise.

Spiced Veal Loaf.

Wipe off four pounds of lean veal with a damp cloth. Remove any loose bits of bone carefully. Cut the meat into several pieces and cover with boiling water. Place where it will cook very slowly until the meat falls to pieces and there is only a cupful of the liquor left. When half done add a teaspoonful of salt and one-quarter teaspoonful of white pepper. When done remove any pieces of bone, skin or gristle, and shred the meat fine. Season the liquid well with celery salt and any additional pepper desired; or, if preferred, sage and thyme may be used. Add the liquor to the meat and mix thoroughly. Bake in a pan that will afford neat slices. Cover with a weight and press. When cold, serve in slices.

Dinner Bonbons.

Delicious dinner bonbons are made by chopping peanuts or almonds very fine, mixing them with the white of an egg, a little sugar and just enough sherry to flavor, and pressing the paste into the cavity made by removing the stones from fresh prunes or dates. The fruit is then rolled in powdered sugar.

Almond Custard.

One quart of milk, two cupfuls of sugar, one-half pound of almonds, blanched and pounded fine, four eggs, and four teaspoonfuls of rose water. Stir over the fire until as thick as cream, then set in the oven until firm. Just before serving cover with whipped cream, tinted delicately pink with strawberry syrup or red currant jelly.

Fruit Jumbles.

One pound of sugar, one pound of butter and a quarter of flour, six eggs, half a pound of currants, a little soda and nutmeg. Mix the butter, sugar, spices and eggs, then the currants, next the soda, and lastly the flour.

Cocoanut Biscuits.

Grate two ounces of cocoanut, mix with a quarter of a pound of powdered white sugar, and the whites of three eggs, previously beaten to a stiff froth. Drop small pieces of this mixture on paper, place in a baking tin in a slow oven for about ten minutes.

Cream Rarebit.

Melt a tablespoonful of butter, to which add one-half pound of cheese cut fine, one saltspoonful of salt, and one-fourth as much pepper. When the whole has become creamy, add gradually one cup of cream and the beaten yolks of two eggs. Serve on toast or light crackers.

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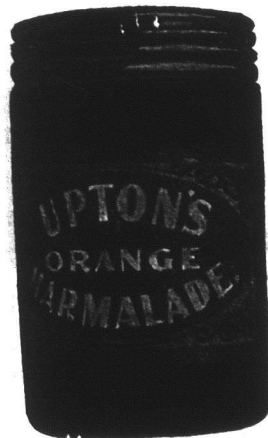
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