

Five Roses Flour

flour, 1 egg, 2 teaspoons mustard. Cook well together.

MAYONNAISE DRESSING

Blend the yolks of 2 raw eggs with 1 teaspoon of mustard, pinch of salt and a

[*Catsup, Pickles, Sauces, Salads*]
dash of paprika. Add slowly a few drops of olive oil, stirring rapidly, then more at a time. When thick, add a little vinegar or lemon juice, then more oil and vinegar until $\frac{1}{2}$ a cup of oil and 2 tablespoons of lemon juice and the same of vinegar have been used.

SOME OLD HOME FAVOURITES

HOME-MADE BAKING POWDER

No. 1

$\frac{1}{2}$ pound tartaric acid
 $\frac{1}{2}$ pound best baking soda
1 quart *Five Roses* flour.

Procure the first two ingredients from a trustworthy druggist. Sift the three ingredients thoroughly together as many as half a dozen times, and put the powder in air-tight cans or bottles, excluding the light. Use an *even* instead of a *heaping* teaspoon ordinary baking powder. This recipe has been tried four years by
—*Mrs. John Jones, Surge Narrows, B.C.*

HOME-MADE BAKING POWDER

No. 2

8 $\frac{1}{2}$ ounces cream of tartar
4 ounces of soda
2 ounces cornstarch.

Best quality of each should be purchased. Sift all together at least a dozen times, the last time into baking powder tins. Seal up all cracks by pasting strips of paper over them. About one half as much of this is required as of the average powder sold. The cornstarch is added to take up the moisture and keep the powder dry.

—*Miss Ruth Aykroyd, Kingston, Ont.*

CORN VINEGAR

Cut off cob 1 pint of corn. Take 1 pint brown sugar or molasses to a gallon of rain water and add the corn. Put in jar, cover with thin cloth and set in sun. In 3 weeks it will be vinegar.

—*Mrs. J. H., Orangeville, Ont.*

EGG OMELETTE

(For Six)

Six eggs beaten separately. Mix in with the yolks 1 cup of milk in which 6 teaspoons cornstarch have been blended, and season with $\frac{1}{2}$ teaspoon salt. Fold the whites in lightly and turn in hot frying pan, in which 1 tablespoon butter has been placed. Let it set nicely in bottom, and when nearly done set in oven to brown. Fold over and serve.

PICKLE FOR CORNING MEAT

Four pounds coarse salt, 8 quarts water, 2 pounds brown sugar, 1 ounce saltpetre. Stir till dissolved, boil and skim. Let cool before pouring over meat. Turn the meat every day for a week. During the summer this may be boiled with an addition of a cup of salt and sugar. A plate or flat stone should be used to keep the meat beneath the pickle. Apply the above recipe to each 100 pounds of meat. Repeat the application 3 times for hams and shoulders, and twice for bacon, rubbing in well. The meat should be cured in 3 weeks.

SUMMER BREAKFAST SAUSAGE

Take equal parts of beef, pork and breadcrumbs. Fresh pork, salted pork or bacon may be used. Put all through the mincing machine. Season with salt and pepper. Beat up an egg and add to the mixture.



Not Bleached - Not Blended