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Gold Dust does away with gloves, powders and various polishing cloths. It saves muscle, energy, time and patience.

Just a minute or two is long

enough for ordinary cleaning. If the silver is badly stained or tarnished allow about five minutes. The tarnish is then softened and can be removed easily by gentle rubbing.

Rinse the silver in cold water after its Gold Dust bath.

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GOLD DUST

The Busy Cleaner



WICKES FAIRBANK COMPANY
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MADE IN
CANADA

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No. 2

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Worth Thinking Over.

"Every woman in love acts crazy."
—Dorothy Dix.

"In my belief the best hope for lasting peace, the chief promise of security for the rights and freedom of little countries, the most reasonable guarantee of international justice and general humanity, lies in the gradual growth of democracy, of rule by consent of the governed. When Europe is all democratic, and its civilization on one plane, instead of as now on two—then and then only we shall begin to draw the breath of real assurance."—John Galsworthy.

"Dietetically the war-gardens of the past four years have probably done more for the health of the country than any other one food reform, because through them an abundance of vegetables has been introduced into the general household menu."
—Ida Bailey Allen.

Gooseberries and Currants

Gooseberry Mould.—One lb. gooseberries, 1 cup sugar, 1 tablespoon gelatine, 2 cups boiling water, cream. Clean the berries, removing tops and tails. Put into a saucepan with 1 cup of the water and boil slowly until the skins are tender. Add the sugar and when well dissolved put the fruit through a sieve or colander. Dissolve the gelatine with the other cup of boiling water and add to the mashed fruit. Stir over cold water until the gelatine begins to thicken and add a little coloring from freshly boiled spinach or greens, if you have them, to give the mixture a green color. Pour into a wet mould and set away to cool. When cold turn out and serve with sweetened whipped cream flavored with vanilla.

Gooseberry Charlotte.—A gooseberry batter pudding is a favorite dainty with the children, and is made without much trouble. Grease a large flat baking tin and cover the bottom with gooseberries. Pour over them a batter made with two eggs, half a pound of flour, one pint of milk. Bake for 30 minutes; and then turn out into a hot dish; cut into convenient pieces and serve with plenty of brown sugar.

Gooseberry Fool.—Boil two pounds of gooseberries with half a pound of lump sugar until reduced to a pulp, then press through a sieve. Dissolve a little gelatine in a cupful of hot water, and mix it with the gooseberries. Take a mould and line it with small sponge cakes (or savory biscuits). Pour the gooseberry mixture in the centre, and when quite cold, turn it out on to a glass dish, and serve with boiled custard.

Gooseberry Catsup.—Pick over, wash, and drain five pounds of gooseberries. Put in a kettle and add four pounds of sugar, two cupfuls of cider vinegar, one and one-half tablespoonfuls of cinnamon, and one tablespoonful each of clove and allspice. Bring to the boiling point, and let simmer two hours. Fill the bottles and seal as usual.

Gooseberry Jam.—Pick over, wash, and pick off blossom ends of three quarts of green gooseberries (ripe fruit may be used, but the result is not quite as satisfactory). Put two pounds of sugar, one cupful of vinegar, and the gooseberries in a preserving kettle. Bring to the boiling point, and let simmer one and one-half hours. Add two pounds of sugar, and continue the boiling one-half hour. Fill jelly tumblers with mixture, and seal at once. Serve with a cracker and cheese course after the following fashion: Work a cream cheese until smooth, moisten with cream, and season with salt and cayenne. Put a spoonful of gooseberry jam on small plate and surround with ten small mounds of the prepared cheese forced through a pastry bag and plain tube. Arrange three round unsweetened wafer crackers on a plate, and place a butter knife with them.

Currant Jelly.—Pick over and wash

the currants. Place in a kettle and mash a little with a wooden masher. Cover and heat slowly, stirring frequently. Let simmer half an hour. Strain through a coarse strainer. Then let drip through a jelly bag. Measure the strained juice and put into a clean kettle. Return to the fire and let boil well for twenty minutes skimming frequently. Draw the kettle to one side. Add an equal quantity of hot sugar, and stir until the sugar is dissolved and the syrup is clear. Let boil up and pour into hot glasses. Place in a sunny window, cover over and let stand twenty-four hours. Cover with circular pieces of paper that have been dipped in brandy and adjust the tin covers or extra circles of paper. Set away in a cool, dry place.

Currant and Raspberry Jelly.—Follow the recipe for currant jelly. Use equal parts of currants and raspberries.

Currant Pickle.—Seven pounds ripe currants, 3 lbs. sugar, 1 qt. vinegar, raisins and spices to taste. Scald the currants in a syrup made of the sugar and vinegar. Remove the fruit and let the syrup cook 5 minutes longer, then pour over the fruit in a glass jar. The addition of raisins and spices improves the pickle.

Currant Compote.—One-half lb. loaf sugar, 1 cup water, 1 qt. red and white currants. Let sugar and water simmer together for 15 minutes. Add the currants and let simmer 10 minutes more. Pour into a dish and let get thoroughly cold before serving. Serve with cold boiled rice for dessert.

"Auntie Dean's" Spiced Currants.—(serve with cold meats): Pick over seven pounds of currants, wash, drain and remove stems. Put in a preserving kettle and add five pounds of brown sugar, two cupfuls of vinegar and three tablespoonfuls each of clove and cinnamon tied in a muslin bag. Heat to the boiling point and cook very slowly one and one-half hours. Store in stone jars or small crocks.

The Young Vegetables.

New Carrots with Peas.—Prepare the carrots and cut into slices quarter of an inch thick. Let simmer in water with half an onion until tender. At the same time cook twice the amount of green peas. Use so little water with either that when cooked there is little left. Turn the peas and carrots together, add salt, black pepper, butter, and, if you like, a teaspoonful of sugar. Toss together and serve at once.

Ramekins of Carrots and Peas.—Prepare the carrots and cut into dice; add an equal quantity of green peas and cook together in slightly salted water until tender. Drain dry. Add 1 cup hot milk and a tablespoonful each of flour and butter rubbed to a cream. Season with salt, pepper and sugar. Mix well and let simmer a few minutes. Have little cases made from thick slices of bread, brushed with butter, and browned lightly in the oven. Fill with the carrots and peas and serve at once, garnished with sprigs of parsley, on a hot platter or on small hot individual dishes.

Pea Croquettes with Tomato Sauce.—Simmer a pint of peas until done, drain and put through a sieve. Add salt and pepper to taste and enough white sauce to moisten. Add one egg, partly beaten. Mould into croquettes, roll in fine crumbs, then in half-beaten egg yolk mixed with a tablespoon of water, then in crumbs again. Let dry for an hour, fry two at a time in a wire basket in hot deep fat, and serve on a hot dish with tomato sauce poured around.

Lettuce Soup.—Pull 2 large heads lettuce to pieces, wash, place in kettle with 2 cups water and cook 15 minutes. Drain, chop fine and put back into the water drained off. Add a tablespoonful of onion juice or a little grated onion, and 1 quart milk. Rub 1 tablespoon butter with 2 of flour, moisten with cold milk and pour in. Cook in a double boiler until thick and creamy. Season and serve very hot with biscuits or toast. Nice for supper.

Green Bean Salad.—Drain cold boiled green beans (boiled in salty water) perfectly. Dress with a Romaine salad dressing made as follows. Grate a teaspoonful of onion and mix with a mild salad dressing made with lemon juice.

Green Beans with Dressing.—Boil the beans as usual. Turn them into a stewpan in which has been placed 2

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