

## HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARIAGGI, WINNIPEG

## THANKSGIVING RECIPES.

**Cranberry Pudding.**—Cook a pint of cranberries and run through a sieve; add a cupful of sugar, one-fourth of a cupful of butter, six well-beaten eggs. Mix all together, cover with bread crumbs, and bake in oven for about thirty minutes.

**Cranberry Dumplings.**—Make a stiff biscuit dough. Roll out about half an inch thick, cut in squares. Fill with raw cranberries, season with sugar, press the edges of the dough together carefully. These can be baked, steamed or boiled.

**Turkey Toast.**—Chop cold turkey rather fine, let it simmer for fifteen minutes in just enough stock or gravy to cover it; add a lump of butter and salt, pepper and celery salt to season. Have small slices of hot buttered toast, spread the turkey over it and serve.

**Cranberry Roll.**—Stew a pint of cranberries in sufficient water to keep them from burning; add sugar to make very sweet and let cool. Make a good paste and spread the cranberries over it about an inch thick, roll it, tie it close in a cloth and boil for two hours. Serve with sweet sauce.

**Pumpkin Fanchonettes.**—Mix one and one-half cupfuls of stewed pumpkin very dry, with two cupfuls of milk, one beaten egg, a large half cupful of brown sugar, one teaspoonful of cinnamon, one-half teaspoonful each of salt and ginger. Line individual tins with pastry and bake in a slow oven until brown on top.

**Deviled Turkey.**—Lay the wings and legs of a cold turkey on a broiler, and set over the fire until nicely browned. Make a sauce of one tablespoonful of each of pepper sauce, vinegar, French mustard and cranberry jelly, and season with salt, a dash of cayenne and some celery salt. Place the turkey on a heated dish, pour the sauce over it and serve.

**Boiled Plum Pudding.**—One cupful of molasses, one of sweet milk, one of suet chopped fine, or one-half cupful of melted butter, one cupful of raisins and one half cupful of citron, both chopped rather fine, two and one-half cupfuls of flour, and one-half teaspoonful of soda; salt and spice to taste. Mix well and steam two hours. Eat with foamy sauce, or with hard sauce.

**Cranberry Frappe.**—Boil one quart of cranberries in one pint of water for five or six minutes. Strain through a coarse cheesecloth, add one pint of sugar, and stir and boil until the sugar is dissolved. When cold add the strained juice of two lemons. Freeze to a mush, using equal parts of ice and salt. Serve in glass cups either with or just after roast turkey. Place the cups upon a fancy plate covered with a doily.

**Potato and Celery Salad.**—Dice a sufficient number of cold boiled potatoes and minced celery in the proportion of two fine stalks to six medium sized potatoes. Mix together, add one tablespoonful of minced celery, moistened with salad dressing, and stand in a cool place until chilled. Wash and crisp the lettuce leaves, and arrange on them the potato mixture in little heaps. Garnish with diced carrot and beet cubes.

**Oyster Soup (Farmer's Recipe).**—Clean one quart of oysters, chop and then parboil, drain and add to liquor enough water to make one quart of liquid. Brown three tablespoonfuls of butter with three tablespoonfuls of flour, add oyster liquor, and cook slowly for one-half hour. Season with salt and paprika and celery salt. Just before serving add one cupful of cream; two tablespoonfuls of chopped parsley may be added if desired.

**Potatoes Stuffed with Nuts.**—Choose fairly large potatoes of an equal size. Wash and bake in their skins. When cool enough to handle cut a round hole in the top of each and with a spoon scoop out the inside. For each potato allow a tablespoonful of chopped nuts and a tablespoonful of butter, seasoning with salt, return to the skin, packing it down, and sprinkle the top with crumbs. Put back in the oven to get quite hot and then serve quickly.

**Spiced Rolls.**—Dissolve a yeast cake in one cupful of boiling water and one-half cupful of milk, and add flour as for bread mixture. When quite light, having set to "rise," mix in four eggs, two-thirds of a cupful of sugar, one-half cupful melted butter, a teaspoonful of salt, and sufficient flour to knead. When

light roll into a thin sheet, brush with butter, dredge with cinnamon, sugar and sprinkle with currants. Roll up, cut into rounds and bake in a moderately hot oven for about twenty minutes.

**Lady Cake.**—Half a cupful of butter, one and one-quarter cupfuls of sugar, one-half teaspoonful of lemon extract, one teaspoonful of vanilla; cream together. Add whites of four eggs beaten stiff, one and three-quarter cupfuls of flour, one rounded teaspoonful of potato flour, two-thirds cupful of rich milk, two coffee-spoonfuls of cream of tartar, one coffee-spoonful of soda, one-half coffee-spoonful of salt. Bake in a ten-inch sheet thirty-five or forty minutes, moderate oven, and frost with mocha frosting.

**Escalloped Oysters.**—Drain the liquor from the oysters into a baking dish, having removed any possible bits of shell, and set in the oven for three minutes; remove the oysters from the dish and cover it with bread and cracker crumbs, season with pepper and salt and sprinkle with bits of butter. Next add a layer of oysters, another of crumbs, and so on, until the dish is filled; then pour over the whole the oyster liquor. Baste the scallop from time to time with more of the liquor or hot milk. This recipe will be found a very excellent one.

**Sponge Cake.**—Sponge cake may be baked in very deep gem pans. When perfectly cold about half the cake may be hollowed out with a sharp knife and removed and the cavity filled with the cream, as for the cornucopias. That which is removed if carefully wrapped to exclude the air, may be kept for two or three days and then used for a pudding by crumbling it in a pudding dish, adding bits of jelly and covering with a delicate custard; bake in a slow oven until the custard is set. Serve either hot or cold. Or the remains may be sliced as neatly as possible, steamed and served in saucers with a hot pudding sauce.

**Potato Omelet.**—To a cupful of mashed potato allow three eggs; you may add four or five, but three will do; the yolks and whites should be beaten separately, as they will be so much lighter in that case; an even teaspoonful of salt, half a cupful of milk, and a very little sifted flour (not more than a heaping teaspoonful) complete the ingredients, with the exception of the flavoring. Parsley chopped very fine may be used, or lemon juice with a very little black pepper, and an audacious cook may add a "trace," as the chemists say, of nutmeg. Heat and grease a large saucepan and pour the mixture into it. Brown it lightly and serve hot.

**Old-fashioned Apple Pie.**—This should be baked in a deep custard-pie plate, and a good paste to be made to line the bottom and side, the old rule being to allow one-third lard to two-thirds butter for the shortening. The apples must be tart, and of good flavor, Baldwins being preferred. Slice them thin and upon each layer sprinkle a generous allowance of sugar. For our modern taste the white sugar is preferred but brown sugar was used in those days, and there are people today who affirm that it gives a richer, finer flavor to an apple pie. Use cinnamon, grated nutmeg, and a tiny pinch of cayenne pepper for the seasoning, and over the top cross two very thin strips of fat salt pork, not over an eighth of an inch wide. The pork gives a delicious flavor to the apples, and the bit of cayenne a rich seasoning, that makes them taste unlike the apple pies of today.

**Chicken Pie.**—Chicken pie made by this recipe is excellent cold; save the neck, the tips of the wings, the gizzard and the liver of the chicken and the feet. Pour boiling water over the feet, leave them a moment, then pull off the outer skin and nails. After these are removed, put the feet with the other parts. They are quite important, as they contain the gelatine which forms the gravy around the chicken when the pie is cold into a delicious jelly. Stew the skinned feet, wing-tips, neck and giblets, which have been well cleaned, in just enough water to cover them; add a slice of onion, one of carrot, and let the water simmer gradually till it is reduced one-half; add a few drops of lemon juice or a teaspoonful of tarragon vinegar, and some jelly stock if necessary. Pour this gravy round and over the chicken in the pie and cover it with a paste, and bake it until the crust is a fine brown. It is better to strain the gravy before pouring it over the chicken. Some people add little egg balls or slices of the yolks of hard-boiled eggs and rings made of the whites.



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