

## HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

### Warmed Over Pork.

Cut cold roast or boiled pork into thin slices; season highly with mustard and lemon juice, and broil two minutes. Melt half a glass of currant or apple jelly; add one teaspoon butter and a dash of cayenne, let it come to a boil, pour over chops and serve.

### Indian Meal Pudding.

Chop fine half a pint of dried apples, cover with half a pint of cold water and let them soak over night. The next morning add a cup of golden syrup and simmer gently for an hour; remove from the fire and while they are cooling beat half a cup of butter to a cream with one cup of granulated sugar, adding two teaspoons of ground cinnamon, half a teaspoon of grated nutmeg and a saltspoon of ground cloves, one well beaten egg and a teaspoon of soda dissolved in half a cup of buttermilk; when these ingredients are well mixed stir in alternately one cup of wheat flour, sifted together with one of Indian meal, and the apple mixture, adding a little of each gradually. Pour into a large, well greased square cake pan and bake in a moderate oven for an hour. Serve with a hard sauce flavored with lemon.

### An Inexpensive Fruit Cake.

Cream together half a cup of butter and one cup of brown sugar, moistening in the process with half a pint of strong coffee; to this add one cup of molasses, a teaspoon of allspice, one grated nutmeg and a teaspoon of powdered cinnamon, one well beaten egg and three cups of pastry flour sifted with a heaping teaspoon of baking powder, and one cup of Indian meal. Beat steadily for ten minutes and then stir in a quarter of a pound of shredded citron, half a pound of large seeded raisins, cut in two, and one pound of currants. Turn into a round cake pan lined with greased paper and bake three-quarters of an hour in a slow oven. Ice while still warm with vanilla fondant frosting, decorating with tiny candied cherries and angelica cut in the form of small holly leaves.

### Chalk for Dirty Spots.

A friend has found a way to make her tablecloth do service for a little longer time, even after numerous spots disfigure its snowy whiteness. She rubs a piece of chalk over the spots as they appear. This has a magical effect, and completely conceals them from view. If the spots are of grease, the chalk has a tendency to absorb it, instead of simply concealing it, so that when the cloth at last goes into the washtub, it is often impossible to find the spot, the chalk having entirely effaced it.

### Worth Knowing.

That a teaspoonful of sugar added to pancake batter will make the cakes a golden brown.  
That salt fish are best and quickest freshened by soaking in sour milk.  
That a glass of buttermilk taken the last thing at night will cure stomach troubles.  
That a spoonful of raw cornmeal, moistened with water, taken on an empty stomach, will cure constipation, if persisted in for some time.  
That a teaspoonful of turpentine put into the boiler with white clothes will aid the whitening.  
That clear boiling water poured through tea stains will remove them.  
That salt will curd new milk; hence, in preparing dishes containing milk, the salt should not be added until they are cooked.

### Griddle Cakes with Fruit.

Two cupfuls flour, three-fourths teaspoonful salt, two cupfuls sour milk or cream, two eggs well beaten, one teaspoonful soda, three-fourths cupful English currants, (cleaned).  
Process: Sift flour and salt into mixing bowl, add sour milk or cream gradually, in which soda has been dissolved, add eggs and currants. Serve with powdered sugar or maple syrup.

### Removal of Warts.

To remove a wart, pour on it a drop of kerosene, and then cover it with as much salicylic acid as will just reach the wart. Repeat the application twice or three times a day. In a few days the wart will fall off, leaving no mark.

"It strikes me, Mary," mildly observed Mr. Slown, "that these cakes would be decidedly better if they had a little more ginger in them."

"So would you, John," calmly rejoined the feminine end of the combine.

"We don't you create around you an atmosphere of happiness and helpfulness, so that all who come in touch with you may be made better? Is not this possible?"

If the camera could photograph our thoughts, how would you like to have your picture taken? I am asking the question of you, the man or woman who is reading this paragraph.

## Flourfax Fables

### The Young Wife and the Honest Grocer.

A young wife decided to go to housekeeping and do her own marketing.

"Now, I want to save all the money I can," she told the grocer.

"I am going to buy just as economically as I can, and I am going to do my own cooking and bake my own bread."

She saw some eggs.

"How much are eggs?"

"Well, we have them at various prices. The best are thirty cents a dozen."

"My, how expensive! Haven't you some for twenty?"

"Yes m'am, but I can't recommend them."

"But we are trying to save money."

"True, but you can't afford to save money on eggs, butter and flour."

"Those are three things you want good and you can't have them too good."

"You can save in lots of ways, but don't do it on the necessities."

"What is your best flour?"

"Royal Household."

"How much does it cost?"

He told her.

"Have you cheaper flour?"

"Yes, cheaper in price, but really not as cheap in the end. You see in Royal Household Flour you get the largest amount of flour value for your money."

"What do you mean by 'flour value'?"

"The largest amount of wheat nutriment of pure flour."

"The cheaper the flour the less nutriment it has in it and the more bran."

"The bran is in all flour till it's taken out."

"It's all taken out of Royal Household Flour, and that means the best machinery and the best milling."

"And another thing, madam, perhaps you haven't heard of the new process used in making Royal Household Flour."

"It is purified by Electricity and that seems to make all the difference in the world in flour."

"Everybody wants 'Royal Household' now—they seem to think it is healthier, and I guess it is."

Suddenly she looked suspicious at the earnestness of his argument.

"Don't you make more money on Royal Household Flour?"

"No m'am, not as much as we make on cheaper priced flour."

"Then why do you recommend it?"

"Because when a customer once tries 'Royal Household' our trouble is all over. It sells itself after that and we never have any complaints. If you send to The Ogilvie Flour Mills Co., Limited, Montreal, they will send you the Royal Household Recipes."

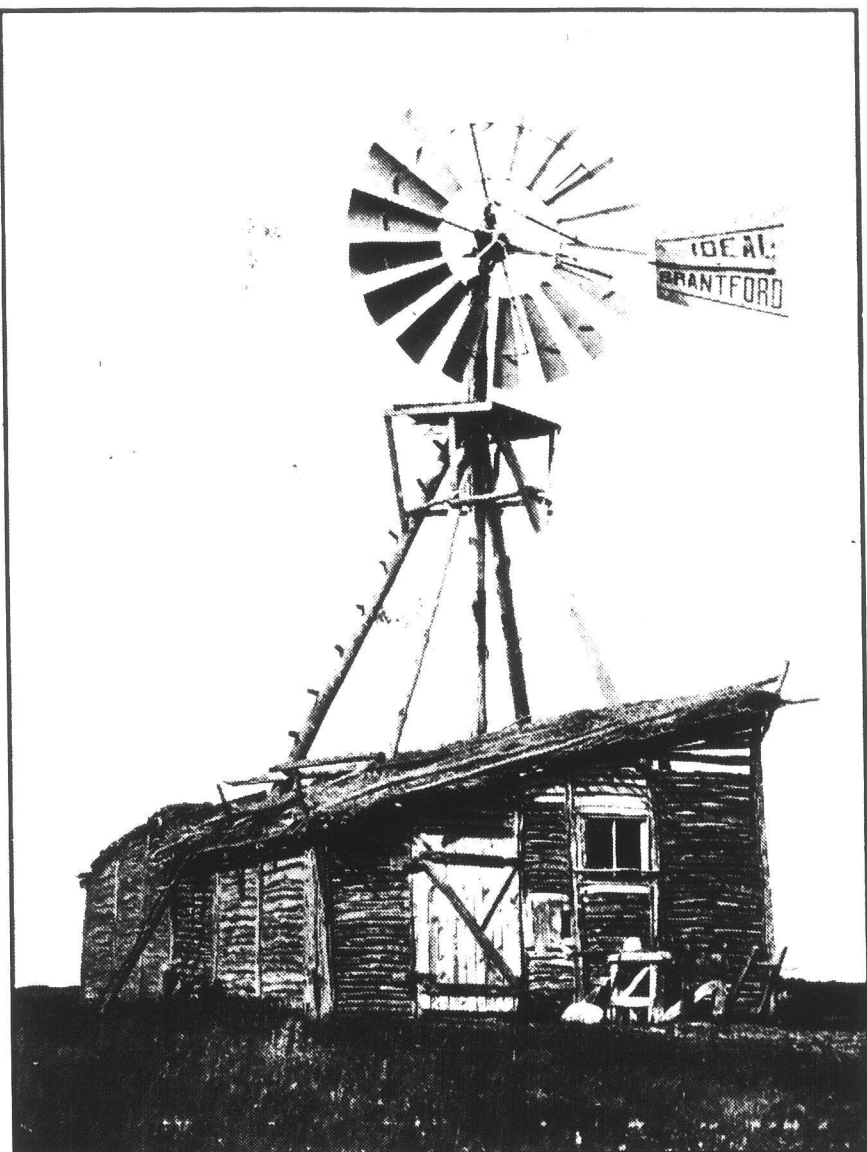
"Well, send me a barrel of 'Royal Household' then, and I'll have some of those 20c eggs, too."

FLOURFAX.

### EDWARD DUPONT

CHEF AT THE MARRIAGGI  
WINNIPEG, MAN.

Will furnish any lady with helpful suggestions, recipes and how to prepare the best and most appetizing menu for suppers, parties, banquets, etc. When writing, give your name and the Western Home Monthly.



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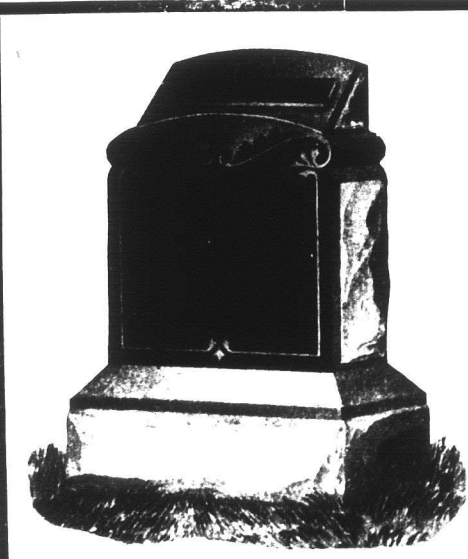
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