

Household Suggestions.

Cooking Potatoes.

Most girls, we believe, who have never seen to the boiling of potatoes imagine it to be one of the easiest things in the world. But this is a great mistake. There are several methods of dealing with potatoes, each one of which requires care and attention. They may be boiled, with or without their skins, baked or roasted in the oven, cut up in thick slices and baked in a pie dish in the oven, or cut in thin slices and fried in boiling fat.

Most households have been more or less "treated" to potatoes served up in a very unsatisfactory condition indeed. In the first place, when boiled, sufficient water to barely cover them should be used, and they should all be cut the same size. It stands to reason that a larger potato will require longer time in which to become soft than a smaller one, though, judging from personal experience, this consideration is one as often neglected as not. Then, too, much water is fatal against that dry, flaky appearance so much to be desired in boiled potatoes. After boiling ten minutes, gently for old, fast for new, it is a good plan to throw away most of the water, not all, allowing another ten minutes on gentle heat with the lid on, then steam with lid off for five minutes. It is not safe to boil or roast potatoes in their skins for some little while before the appearance of the new season's crop, an hour or more, according to size, being required for roasting in a moderately hot oven. The skin should be soft, and the potato itself also when the latter plan is adopted, large-sized ones being preferable. Nicely roasted potatoes, cut in two, allowed to steam, with a lump of butter, make a delicious and economical supper.

Baked potatoes are also delicious. They should first be peeled. By the way, one of the most valued culinary possessions of the writer is a tin potato scraper, with a small grater at one end of it. It cost 5c, but is invaluable in another sense, though it requires some little practice to ensure easy and speedy manipulation. It is, in addition, far more sparing of the potato than the ordinary knife. But to return to our peeled potatoes, which must not be too small.

Allow the fat in your meat tin, of which there should be a generous supply, to become hot, put the potatoes around the meat (an hour is the time necessary for cooking them), and baste along with the latter. Heat the vegetable dish and serve as hot as possible. Another plan is to cut potatoes in thickish slices, place them in a buttered pie-dish, and cover with milk (skim will serve the purpose), then bake in a moderately hot oven for an hour or till crisp outside and soft inside. Chipped potatoes are very tasty. They should be cut in thin slices, put in boiling fat (dripping or lard), or any pieces of fat meat or bacon help to make up the necessary amount, and fried, first on one side, then on the other, till ready. Serve as hot as possible on a dish previously heated. The French folk are adepts at this method of treating potatoes, as the writer has recently proved.

Cauliflower.

Cook a cauliflower until very tender in boiling water to which has been added a teaspoonful of salt. Arrange in a deep vegetable dish and pour over it a sauce made by creaming half a cupful of butter, then adding half a cupful of boiling water and a cupful of grated cheese; stir over boiling water until the cheese is melted, remove from the fire and stir in quickly the yolks of two eggs, beaten with a saltspoonful of salt. Season highly with cayenne pepper and serve very hot.

Creamed Celery in Tomato Cups.

Cut out circular pieces from the stem end of several large tomatoes, and remove part of the pulp. Fill the tomatoes with stewed celery to which has been added a cup of cream and a table-spoonful of melted butter and season to taste. Cover the openings with browned breadcrumbs and bake in a slow oven for half an hour. Serve on rounds of hot buttered toast.

Pork and Beans.

When preparing New England pork and beans, thoroughly pick, wash and soak over night one quart of beans. In the morning pour off the water, place the beans in a kettle and cover them with hot water. Boil until the skins readily fall off, then place them in a large earthen bean-pot. Scrape and thoroughly clean three-quarters of a pound of fat salt pork, slash the rind in strips and place with the beans, allowing them to cover it level with the rind. Add one table-spoonful of molasses and a pinch of mustard. Fill the pot with boiling water, place it in a moderately hot oven at about half-past eight in the morning, and allow it to remain there all day. As often as the water evaporates renew it until toward the close of the day, when the rind of the pork may be allowed to become brown and crisp. Serve either hot or cold.

Mildew.

A weak solution of oxalic acid will remove mildew from white linen or cotton; it may be necessary to apply it more than once. After the stain is removed rinse the garment in clear warm water.

Sponge Cake.

The ingredients for sponge gingerbread are as follows: One cup of sour milk, one cup of molasses, a table-spoonful of butter, two eggs, one tea-spoonful of baking soda; add sufficient flour to make a rather stiff batter. Bake in a shallow cake-tin in a moderate oven.

Cracker Pudding.

Mix ten ounces of finely pounded crackers with a wine-glassful of wine, a little salt, half a nutmeg, three or four table-spoonfuls of sugar and two of melted butter. Beat six eggs to a froth, mix them with a quart of milk and turn them on to the rest of the ingredients. Let the pudding remain until the crackers begin to soften, then bake it.

Orange Marmalade.

Remove the seeds from—but do not peel—twelve large or fifteen small oranges and six lemons. Cut both into thin slices. Pour three quarts of cold water over them and let stand for forty-eight hours. Put into a preserving kettle and cook slowly until tender. Add six pounds of sugar; if desired very sweet, add more, and cook until the consistency of ordinary marmalade.

Green Apple Chutney.

Pare and core six pounds of greening apples; boil in one quart of vinegar; set off until cool. Boil two pounds of moist brown sugar in one pint of vinegar; add two pounds of Sultan raisins, washed, picked and dried, and four ounces of salt. Mix well together with more vinegar if too thick. Keep on the back of the stove one day, slowly simmering, stirring occasionally with a wooden spoon. Bottle on the next day.

Green Gooseberry Chutney.

This relish has not yet become common in America, though it is found on all well-supplied English tables. Four pounds green gooseberries (not too ripe), ½ ounce cayenne pepper, 2 ounces garlic, ½ ounce dried ginger, 3 pounds loaf sugar, 2 ounces mustard seed, 2 scant quarts best vinegar. Put the berries, when picked over, into a preserving kettle with one quart of vinegar and sugar and let simmer for an hour; pound the seeds, garlic, etc., and add, stirring with wooden spoon; when well mixed add more vinegar until the mass is of proper consistency for chutney. Cool and bottle.

Rice Balls.

Sweeten plain boiled rice to taste and add while hot the beaten yolk of an egg and a piece of butter the size of a walnut. Form into little balls and press into the centre of each a table-spoonful of preserved strawberries, peaches or other fruit (having drained off the syrup carefully), egg and breadcrumb and fry in hot butter. Roll in powdered sugar and serve hot with lemon sauce. A candied cherry, a raisin and one or two chopped almonds or walnut meats may be used for filling to give variety. The average cook ruins rice in the cooking, and the result is a pasty, distasteful mass. Properly cooked, each kernel is separate, white and tender, and the dish is extremely palatable served either with meats or as a sweet. It should be cooked in plenty of slightly salted water, which should be boiling rapidly when the rice is added to it, and should be kept so until it is done. It should not be stirred, but when done drained quickly in a colander and rinsed with cold water.

This plain boiled rice makes a delicious foundation for innumerable made-dishes and is frequently preferred to breadcrumbs as a stuffing for turkeys and chickens. In many northern homes where this cereal is used only as a dessert it would doubtless prove a delightful novelty if tried as a part of each course in the dinners served day after day.

Rice may be added to many soups with advantage, served as an entree in various forms, used as a vegetable with meats, or may form one of the ingredients in making a delicious salad. The ways in which it may be combined for dessert dishes are too well known to require enumerating.

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