

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

Bro'r Rabbit on the Table.

In this country a certain prejudice exists against the flesh of rabbit, yet often the very persons who have such strong objections to the rabbit as an article of food have been known to develop a pronounced fondness for its more aristocratic relative, the Belgium hare, though the flesh of the two is much alike.

A rabbit should be very carefully prepared for cooking. After it is skinned and dressed it should be well washed through several waters, and if to be roasted or fried should be thoroughly dried with a clean towel.

Rabbit Fricassee.

Cut the prepared rabbit in pieces for serving; cover with boiling water, add a heaping teaspoon of salt, half a salt-spoon of white pepper and two ounces of butter. Simmer for one hour or until the meat is perfectly tender, and the water reduced to about a pint. Put the rabbit on toast in a hot entree dish. Strain the liquor, add to it one cup of cream or rich milk. Heat again and thicken with one tablespoon of butter and two tablespoons of flour. Season with salt and pepper and add a half teaspoon of celery salt and one teaspoon of lemon juice. Beat one egg, and pour the sauce (when sufficiently cooked) slowly on it, stirring all the time. Then pour it over the rabbit and serve in a hot dish.

Roast Rabbit.

Stuff the prepared rabbit with a highly seasoned bread and onion forcemeat; season it with salt and pepper, and rub all over with a coating made of one-half cup of butter rubbed smooth with one-half cup of flour. Put into a baking pan, pour in a pint of boiling water, and cook in a hot oven until tender and richly browned, basting it frequently with the dripping in the pan. Serve with brown gravy and currant jelly.

Baked Cranberry Dumplings.

Make a rich biscuit dough with sour milk and soda or with sweet milk and baking powder. Roll out about half an inch thick, cut in convenient pieces and fill with raw cranberries, a little sugar and dots of butter. Place the dumplings in a pan four or five inches deep, and pour in hot water, just leaving the tops uncovered. Bake for thirty or forty minutes. If the water cooks away too much add more. Serve the dumplings on a large flat dish or platter, and the liquid in a sauce-boat for dressing.

Cranberry Sauce.

Allow one pound of granulated sugar and a pint of water to one pound of berries. Put the sugar and water in a kettle and when it comes to a boil put in the berries. After they begin to boil let them cook twelve minutes, the last half of the time stirring and mashing them constantly with a silver spoon. Rinse a mold in cold water and pour in the sauce which will, in twenty-four hours, be a firm jelly.

Baked Cranberry Pudding

Pour cold water upon a pint of bread-crumbs, add a large tablespoonful of melted butter, two eggs well beaten and a pint of stewed cranberries sweetened to taste. Bake half an hour and serve with hard sauce.

Cranberry Roly-Poly.

Make a baking powder crust and roll it until half an inch in thickness, spread with cranberry sauce and roll up. Tie in a well floured cloth, allowing sufficient room to swell, and steam for an hour and a half. Serve with a boiled sauce or with sugar and cream.

Cranberry Jelly.

Look over and wash two quarts of cranberries. Stew them with three teacups of cold water until soft. When cooked and cool stir through a colander all but the

skins; return the juice and pulp to the kettle and add one pound of sugar to every pint of juice; let it cook until the sugar is well dissolved, then pour into tumblers.

A Pumpkin Pie.

Steam a small pumpkin, pared and cored, until tender, pressing through a fruit press or sieve to remove any lumps; season with a tablespoon each of ground ginger and cinnamon and stir in while still warm the yolks of two well beaten eggs, a tablespoon of melted butter, one tablespoon of sifted wheat flour, the grated rind of one orange, a teaspoon of salt, one cup of raisins boiled till plump and a cup of cream, or enough to form a thick batter; sweeten to taste and arrange in deep pie plates lined with rich pie crust; bake in a moderately quick oven to a golden brown.

Pumpkin Fritters.

Strain and mash very dry two cups of stewed pumpkin; stir in gradually one cup of boiled chestnuts pounded to a paste, one teaspoon salt, the white of one well beaten egg, and sufficient flour to bind together. Form with floured hands into tiny balls and fry in hot fat; serve as a garnish around the rim of the turkey platter, or as a vegetable entree.

Hard Sauce.

One cup of pulverised sugar, two table-spoonsful of butter, vanilla or lemon juice and nutmeg to taste. Beat the butter to a cream and work the sugar into it, making a stiff, white mass. Flavour when all the sugar is well mixed in.

Pancakes Spread with Jelly.

Two table-spoonsful butter (melted), three cups of milk, five eggs, one quart of flour; make into a batter and fry in butter, turning so that both sides brown. Spread currant or cranberry jelly on thickly and fold and dust with sugar.

Apple Dumplings.

One quart of flour, two table-spoonsful of butter (or half lard and half butter), one and a half table-spoonsful of baking powder, one half teaspoonful of salt, two cups of milk.

Make a dough, cover apples which have been pared and cored and pinch together the dough ends. Boil hard for an hour.

Old Fashioned Brown Betty.

Two cups of chopped up apples, one cup of bread crumbs, a couple of table-spoonsful of butter. Put a layer of apples over the bottom of a pudding dish (one you can bake and serve in), and sprinkle sugar and then butter (either melted or in tiny dabs), add cinnamon or nutmeg; then sprinkle bread crumbs and continue until you wind up with a layer of crumbs. Bake for three-quarters of an hour and brown.

Egg Gruel.

Beat the yolk of an egg thoroughly with one teaspoonful of sugar, pour a teacupful of boiling water on it. Add the white of an egg beaten to a froth. Any harmless seasoning desired may be used.

Rice Gruel.

Stir a heaping teaspoonful of rice into a pint of milk and water; boil slowly one hour. Season with butter, pepper and salt; strain through a small sieve or strainer and serve with crackers on nicely toasted bread.

Oyster Stew.

Have the milk boiling hot, nicely seasoned with butter, pepper and salt; add the oysters and their liquor; keep the dish over the fire until the oysters look plump, but do not let them boil; they are best served when just hot through. Boiling oysters hardens them and makes them indigestible.

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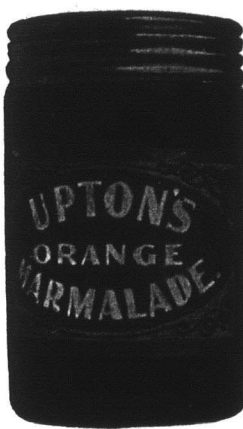
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