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Jewellers and Silversmiths
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- - bully fun a Taffy-pull

isn't it? An evening of rare enjoyment, and it costs so little for a single tin of

CROWN BRAND CORN SYRUP

---will make enough taffy for a big party. It's the same delicious

CROWN BRAND TAFFY

2 cups Crown Brand Syrup
2 cups Sugar
½ cup Butter
Grate rind of half a Lemon

Boil all together over a slow fire until it hardens when dropped into cold water. Pour into well buttered tins and when cool enough pull until a pale yellow. Cut into small pieces.

syrup that kiddies like so well spread on bread, and that grown-ups are so fond of with griddle cakes and hot biscuits

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Makers of the famous Edwardsburg Brands

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The Country Cook

SOME BUTCHERING TIME RECIPES

H. F. Grinstead

The by-products, if such they may be called, of hogs are worth nearly as much as the big meat, and are more profitable, since they are converted into good wholesome food that might otherwise be thrown away.

For sausage trim all the scrappy pieces, tags and ends from hams and shoulders, leaving the joints smooth, all the tenderloin and as much of the head and jaw as you please, depending on whether you want your sausage lean, fat or medium. Cut this meat into small strips and grind in a meat chopper. Season with one-fifth cupful each of salt and sage, and teaspoonful of black pepper to each gallon of the chopped meat. Mix thoroughly and pack in jars if for immediate use. If you wish to keep it for indefinite time, pack tightly so that no large air spaces will be left, in long narrow bags or in casings made from the entrails of the hog. Sausage thus prepared will keep till warm weather. Fried till done and packed in jars with melted lard poured over them, sausages will keep till late in the summer and retain their natural flavor. Do not cover with the grease in which the sausage was fried, since it contains more or less water, and will not keep like pure lard from which all water has been rendered.

For headcheese or souse, clean the head and cook until the meat will leave the bone; when cool remove all bones, being careful to get all the little bones and splinters, or they might break the chopper. Run thru the meat-chopper and season as follows: One and one-half tablespoonfuls of salt and black pepper, two tablespoonfuls of sage to each gallon of meat. Mix thoroughly and weight into a jar of suitable size. It may be pickled in good vinegar or served hot by frying in a greased pan.

Then comes scrapple. This is made similar to headcheese except more of the liquor in which the meat is boiled is used and less of the meat. Strain the liquor to remove particles of bone, then stir in corn meal sufficient to make a mush, boil till well cooked, then add to each gallon of the mush a quart of chopped meat, and season with one tablespoonful of black pepper and two tablespoonfuls of salt. Sage may be used if liked. Pour into pans or jars, and when cold it may be sliced and served cold or heated.

To make liverwurst or liver-meat, cook the liver, heart and some scraps of fat. When cool run all thru a meat chopper and season as you would scrapple, adding also quart of the pot-liquor in which it was boiled to each gallon of the meat. When cold serve as headcheese or scrapple. Clean pig's feet, cook until tender, and put in jars. They may be eaten with no other seasoning than salt or pickled in good cider vinegar.

Prepare the sage by heating in oven till thoroughly dried, then remove stems by pulverizing with the hands. Use ground pepper. Where there are no children, who usually cannot stand much pepper, use some cayenne or red pepper for sausage. When mixing in the liquor with liverwurst or scrapple don't neglect to stir it well.

TASTY DISHES

Loaf Cake—An old time recipe for loaf cake. 1 cupful butter, 2 cupfuls sugar, 3 cupfuls of flour, 4 eggs, 1 cupful sweet milk, 3 level teaspoonfuls baking powder. Cream butter and sugar, add milk, beat the whites and yolks separately, mix baking powders with the flour.

Canned Pumpkin—Cook the pumpkin as you would for pies, sift it thru the colander, return to the kettle and to every cup of the sifted pumpkin, add ¾ cup of sugar. When it is boiling hot, put it in sterilized glass cans and seal.

Loaf Cake—1 cupful sugar, ½ cup butter or shortening, yolks of 2 eggs, 1 cupful milk (or water) 1½ cupfuls sifted flour, 1 heaping teaspoonful baking powder. Fold in beaten whites of 2 eggs. A cupful of nuts or ½ cup of cocoanut added to this recipe is excellent.

Rocks—Here is a recipe for Rocks—1 scant cupful of butter, 1½ cupfuls brown sugar, 3 eggs, 2 cupfuls chopped nuts, 1½ cupfuls raisins, 2 teaspoonfuls soda, dissolved in a little hot water, cream butter and sugar, beat whites

separately, flour the raisins and nuts a little, mix well. This will make rather a stiff batter. Drop a teaspoonful for each cake. Drop on well greased pan about 2 inches apart.

Delicious Cookies—¾ cup crisco or butter, 1½ cupfuls brown sugar, pinch of salt, 3 well beaten eggs, 2½ cupfuls flour, 1½ cupfuls dates, washed and quartered, 1 cupful peanuts run thru medium knife in food chopper, ½ teaspoon each cinnamon, allspice and cloves. Dissolve 1 teaspoonful soda in ½ cup hot water. Drop by small spoonfuls in hot greased pans and bake quickly.

Quick Mayonnaise—1 tablespoonful prepared mustard, ½ teaspoon salt, 4 tablespoonfuls milk or cream, 2 eggs beaten until light, butter size of walnut, ½ teacup vinegar. Cook, 5 minutes or until it thickens.

STEP ECONOMY

One of the most step-saving devices in the kitchen is a row of shelves around all sides. On the shelf over the sink should be kept the coffee pot, and next to it, the coffee canister. Then the tea-pot, and next to it the tea canister. This does away with the walking back and forth to the cupboard or the pantry.

On this shelf there should be a row of hooks. On these hooks should be hung the kettles and saucepans most frequently used, and the egg-beater and the slice. Directly over the centre of the sink can hang the dishmop and the soap strainer. On the left of the sink, on a smaller shelf, should always be kept the sink brushes and washing powders and sink disinfectants.

On the shelf at the back of the stove should always stand a duplicate set of pepper and salt shakers, as well as the most common of the other seasonings. It is also convenient to keep within reach of the stove a good supply of padded holders and squares of cheesecloth. This will avoid the temptation to seize the wiping towel in an emergency. Cheesecloth is so inexpensive that many housekeepers buy it by the piece and cut it up into squares of about twelve inch size, four layers thick. These they keep handy to reach when the grease from frying doughnuts spatters the floor or when the coffee, grounds and all, puffs over on the top of the stove. It is not as inflammable as newspaper and absorbs better and is cheap enough to admit of burning when done with.

Another saver of steps is the wheel-tray. Wheel-trays may be purchased or made at home. If made at home, the discarded baby carriage need only have its top taken off, be built up a foot or so and topped with a broad shelf with a rim. If varnished, this home-made wheel-tray is actually an ornament. On it all the soiled dishes and left-overs from a meal may be placed and with one trip taken to the kitchen. In the same manner, with one trip only, the clean dishes may be taken back again to the diningroom, and directly from the wheel-tray the table can be set for the next meal. If a housewife should reckon the number of times she usually goes back and forth from the kitchen to the diningroom and from the diningroom to the kitchen just to prepare and clear away one meal she could easily estimate what a saving of energy the wheel-tray must be.

The dish-dryer, like the wheel-tray, is another help. It can also be purchased or made at home. It is nothing more or less than a roasting pan, three to four inches deep, into which is set an ordinary cake rack. Up the middle of this rack are fastened up-standing curved wires to hold the inverted cups. After the dishes are washed, they are placed upright between the wires of this rack—plates and saucers down the sides and inverted cups in the middle. Over them is then poured boiling water from the tea-kettle. And the water must be actually boiling in order to dry off quickly and leave no streaks. In less than five minutes the dishes will be thoroughly dry and as shining as when wiped with towels. There must be one precaution heeded, however, if the immaculate effect is desired. The plates must first be scraped with a plate-scraper and the cups must be rinsed before put into the dish water. In short, the water in which the dishes are washed must be absolutely free from grease and particles.

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