

IN compiling this book of practical and tested recipes our desire is to help all who enjoy wholesome, appetizing food.

Our motto is to make the best of everything, so that, out of a minimum of material, we may get the maximum of good.

Nothing has been taken away from the Magic Cook Book that has been so popular for many years but much has been added that is calculated to make this enlarged book still more useful and especially handy for everyday reference. We have endeavoured to give all necessary information that will make this book of real, daily value to the busy housewife.

All recipes calling for the use of baking powder have been tested with, and the various ingredients correctly proportioned for, Magic Baking Powder.

TABLE OF MEASUREMENTS
(ALL LEVEL FOR DRY INGREDIENTS)

3	teaspoons	1	tablespoon
16	tablespoons	1	cup
1	wine glass	$\frac{1}{2}$	cup
1	gill	$\frac{1}{2}$	cup
1	fluid ounce	2	tablespoons
2	tablespoons sugar	1	ounce
2	cups granulated sugar	1	pound
2 $\frac{1}{2}$	cups brown sugar	1	pound
2 $\frac{1}{4}$	cups powdered sugar	1	pound
4	tablespoons flour	1	ounce
4	cups flour	1	pound
3	cups cornstarch	1	pound
3	cups corn meal	1	pound
4	cups dried currants	1	pound
2	cups seeded raisins	1	pound
2	tablespoons butter	1	ounce
4	tablespoons butter	$\frac{1}{2}$	cup
2	cups butter or lard	1	pound
10	medium sized eggs	1	pound
2	cups milk	1	pint

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