

OUR HOME PAGE

HOME COOKING

APPLE CUSTARD.

Steam two large tart apples that have been peeled and cored. Rub them through a sieve, and add one cupful of milk, two teaspoonfuls of butter, one quarter of a cupful of sugar and yolks of four eggs. Turn the mixture into baking cups, stand them in hot water and bake about 20 minutes. When they come from the oven pile the beaten white of egg on top of each cup, sprinkle with powdered sugar, and place in the oven to brown slightly. Serve cold.

JELLIED APPLES.

Pare and slice thin a dozen or more tart apples. Place in a pudding dish alternate layers of apples and sugar, add a dust of cinnamon. When the dish has been filled in this way, pour over it half a cup of water, a buttered plate over the top and cook slowly for three hours. Set in a cool place, and when ready turn out into a glass dish. Served with whipped cream or boiled custard.

DUTCH APPLE CAKE.

Dutch apple cake is better for children than pie. Baking-powder biscuit, rolled out in a sheet, buttered and spread with apple-sauce or sliced apples, sugar and butter and cinnamon on top, and baked until the biscuit is done, is fine for luncheon, cold or hot.

DATE AND APPLE PIE.

Line a pie plate with crust, and fill it with a mixture of chopped dates and tart apples. Sprinkle over in a tin, three-fourths of a cupful by the scant teaspoonful of cinnamon and a half teaspoonful of sugar. Dot with bits of butter. Bake in an upper crust. Bake made from an oven thirty minutes, and ended by cream.

FRIED APPLES.

Cut and slice rather thin, seven medium-sized apples. Peel off, as preferred, depending on whether or not you like the flavor of the peel. In an iron frying pan, cook five or six slices of bacon until it is crisp. Remove the bacon from the pan and turn the apples into the smoking hot fat. Add one teaspoonful of hot water, if the apples are not very juicy. Sprinkle over them one-third to one-half cup of granulated sugar. Cover and cook over a slow fire until the apples are soft, stirring often; turn the gas higher and brown nicely, being careful not to scorch. Twenty to twenty-five minutes will be needed for cooking. The recipe serves five people. Fried apples make a good addition to a breakfast of bacon and eggs or fried corn meal.

JELLIED APPLES.

Years ago, when the great old-fashioned oven was heated and used for the regular weekly baking, housewives often baked their apple sauce along with the beans, bread, pies, and pound cake. The apples were first pared, cored and quartered, or sliced, if they happened to be unusually large ones. To every quart of sliced fruit there was allowed one-third of a cup of sugar and one cup of hot water. The apples were placed in a low stone crock, in layers, alternating with the sugar, and the hot water poured over them. Then the cover of the crock fitted on, and the apples baked slowly for three hours. When the right variety of fruit was used a delectable dish was the result.

STEAMED APPLE PUDDING

Two cups of flour; four teaspoons baking powder; one half teaspoon of salt, two tablespoon butter, three-quarters of a cup of milk, four apples cut in eights. Mix and sift dry ingredients; work butter with tips of fingers, add milk gradually, mixing with knife; toss on floured board, roll out, place apples on middle of dough and sprinkle with sugar, bring dough around apples and carefully lift into buttered mould, cover closely and steam one hour and twenty minutes.

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APPLES IN CRANBERRY JUICE.

Pour 1 1/2 cups of water over a pint of cranberries and let cook soft. Drain through a colander. To the liquid add 1 cup sugar and 6 or 7 apples peeled, cored and quartered. Cover and cook. To the berries add 1/4 cup water, reheat, then squeeze through the colander. To the pulp add 1 cup of sugar. Thus two fruit dishes have been prepared and may be served on different days.

APPLE CAKE.

Take one-third cup butter, 1 cup sugar, grated rind of 1 lemon, 2 eggs beaten light, 1/2 teaspoon salt, 1/2 cup milk, 1 1/4 cups flour, 3 teaspoons (level) of baking powder. Beat the butter to a cream, and gradually beat in the sugar and grated rind the eggs, and alternately, the flour sifted with the baking powder and salt. Bake in two layers and put together with apple filling. Sift sugar over the top.

APPLE FILLING.

Take 1 large apple, grated; juice of 1 lemon, 1 cup sugar, 1 egg beaten light, 1 tablespoon butter. Heat the apple, lemon juice and three-fourths of the sugar in a double boiler. Add the rest of the sugar to the egg and stir into the hot mixture. Cook and stir until the froth disappears and the mixture thickens. Remove from the fire and beat in the butter. Use when both cake and filling have cooled.

FRENCH PIE.

Butter a deep pie tin and fill with sliced apples. Sprinkle well with sugar and nutmeg, and pour over all a batter made of following: yolks of 2 eggs, 1/2 cup sugar, 1 tablespoon butter, 1 cup flour, 1 teaspoon baking powder, 1/4 cup sweet milk. Bake until apples are soft, then turn upon a plate with the apples on top. Cover with a frosting made with the whites of the 2 eggs beaten, and sweetened with confectioner's sugar. Return to the oven to brown, and serve hot.

APPLE FRITTERS.

One cup of sweet milk, one egg, one-teaspoonful of baking powder, one-fourth teaspoonful of salt, one-half cup of chopped apples. Flour to make a batter stiff enough to drop heavily from the spoon. Fry in deep fat.

A BAKED APPLE CHARLOTTE.

Cover the bottom of a well-buttered pie dish with rather thin slices of peeled apples, sprinkle thickly with sugar, add a little grated or finely chopped orange rind and some of the juice, and on top place thin slices of bread and butter. Repeat the layers, letting the thickly buttered side of rather thicker slices of bread form the surface of the final one. Bake in a moderate oven for about forty minutes, or until the apples are soft when pierced with a skewer, and the bread brown and crisp on top, then serve inverted on a hot dish. Lemon juice and rind may replace the orange, or it may be altogether omitted when not approved.

QUINCE HONEY.

Pare and core quinces. Grate or put through the fine knife of the food chopper. To three cups of grated quince add one cup of water and cook until tender. Add four cups of granulated sugar and cook fifteen minutes. Pour into jars and seal while hot.

PLUM MARMALADE.

Remove the stems, skin and stones from the plums. Use three-quarters of a pound of sugar and a teaspoon of water to a pound of the fruit. Boil one hour, skim and stir often to prevent burning.

BROWN BETTY.

Alternate layers of sliced apples and dry bread crumbs; put enough crumbs to cover the apples, add wee bits of butter, sugar and ground cinnamon, or cloves; repeat this until the pudding dish is full, having crumbs on the top; pour half cup molasses or milk and half cup water over. Set the dish in a pan of boiling water and bake in a moderate oven for an hour or more. Serve with cream.

BOSTON CREAM.

This is the children's favorite drink. Take one and a half pounds of loaf sugar, quarter of an ounce of lemon essence, beaten white of one egg, four pints boiling water, and two ounces tartaric acid. Pour the water on to the sugar, and let it stand till cold. Add the lemon essence and the tartaric acid, and take care that no lumps remain in the acid. Stir in the well-beaten white of egg, then put the liquid into bottles and cork. When a delicious drink is wanted, put two tablespoonfuls into a glass and fill up with water. Add a pinch of bicarbonate of soda, stir well, and drink while fizzing.

MAYONNAISE VARIATIONS

Try mixing in your plain mayonnaise salad dressing some of these rather odd ingredients: Chili sauce with chopped onion, capers with chopped hard-boiled egg, spiced currants with chopped ginger (this for use on a lettuce, apple, and orange salad, for instance) chopped olives, chopped pickles. If you are a vegetarian, and the salad with its egg mayonnaise forms the bulk of your meal, you will appreciate the variations of taste that these oddments give.

NEW PRUNE PUDDING.

A rich and delicious prune pudding is made by stewing raisins with prunes until both are tender, then cover with a good biscuit crust. Bake and serve with cream. A little orange or lemon peel added would give a nice flavor.

FIRE!

If a child gets burned do not be startled and lose your head. Act at once. The great thing with a burn or scald is to keep the air out. Apply cotton oil, if you have it, or a little vinegar, and cover with a pad of cotton wool until the doctor arrives.

When gas lights are within the reach of children, or even if they are placed where a draught can blow light curtains against them, always cover them with wire protectors. Never throw away matches you have used for lighting gas; keep a stone dish or tin to put them into. See that smokers put the ends of cigarettes into these dishes, for many fires are caused by the careless throwing away of cigarette ends.

IF CHILDREN DON'T LIKE MILK.

Milk is the most important factor for the children's health. If they do not like it, you will have to use it in cookery instead of giving it them to drink. Milk matters most, so make milk bread, milk bread, custards and puddings, milk soups. Very often it is pure suggestion. Someone says, "Fancy your children turns their stomachs, and then your drinking milk. Mine can't. I'd children decide they can't. Don't force them. Put it into puddings and other dishes instead. Or give them straws with which to suck it up, which makes milk-drinking a joke."

HOME HINTS.

Fine ashes mixed with turpentine are splendid for cleaning brass and steel. Honey and cream cheese make a tempting spread for toasted English muffins.

A little gasoline in the water when scrubbing floors will quickly eradicate grease spots. Tears and holes should be mended before laundering to prevent the rubbing making them larger. Soak a new broom in salty boiling water before using. It toughens the bristles and makes the broom last longer. Glue or flypaper stickiness can be removed by rubbing with the white of an egg. It will roll up at once and wash off.

To Dry Those Tears.—Skinning onions, which usually ends in tears, can be made a pleasure by pouring boiling water over them and covering a few minutes before peeling. Use for Corset Eyelets.—Cut eyelets from discarded corsets with enough material to turn under and stitch. Put these on children's underwear using two for garter pins. Thus the waist is not torn.

Why spend money for a mop? Take six old stockings, cut the feet off, split open and cut in strips an inch wide within two inches of hem, and put into a mop handle. This makes the finest kind of a dustless mop.

When making cookies and you are in a hurry, roll them all out at one time and cut in squares instead of round. This saves time as the dough does not have to be reknaded into shape so often.

Cleaning umbrellas.—An umbrella that has been dropped in the mud and can not be cleaned by ordinary brushing is best treated in this way: After greasing the inside wires to prevent rusting, the cover of the umbrellas should be scrubbed with warm, soapy water. It should be rinsed in clear cold water and hung, still open, in the sun to dry.

MUSLIN WINDOW SHADES.

Very attractive and serviceable window shades can be made from the heaviest unbleached muslin. Cut it seven feet long and the width of your window, then cut three scallops across the bottom, the center one a little shorter, more pointed and much narrower than the other two. Bind the scallops with blue bias seam binding, and about two inches above the scallops stitch a piece of the muslin wide enough to carry the stock, keep the top and tack to the old roller. When the stick is inserted at the bottom, one has a very satisfactory window shade, for when they become soiled they can be taken down and removed from the roller, washed, starched and ironed, and always be clean.

WALL PAPER PASTE.

A good wall paper paste can be made by using rye flour and water. Take some flour and stir in warm water, then boil and cool, stirring constantly. No exact recipe can be given for the quantity of flour to use as different flours vary in different paste-making qualities. A few drops of carbolic acid will help preserve the paste.

AMONG WOMEN

It is not rare among Eskimo women to have their first child at the age of twelve.

Miss Leatha Jackson, Denver, Col., has averaged \$5,000 a year for five years working as a book agent.

Marsue Barrows, a fifteen-year-old New York girl, is the youngest artist whose work has been exhibited in the Paris salon.

Egyptian women are working for a modification of the Moslem law permitting a husband to divorce his wife without a cause.

Egyptian women, inspired by the women's movement in Turkey, are taking a prominent part in the Egyptian nationalist movement.

A new committee, representing all classes of women, has been established in Holland to mobilize public opinion in favor of universal peace.

In Caribou, Maine, women now fill nearly all of the public offices, including those of tax collector, town clerk, town treasurer and constable.

The only woman in the world whose business is tombstone making is Mrs. Bessie T. Rodman, of Seattle, Wash., and she is known for her unusual talent in cutting stone.

Among the most prized possessions of "Grandma" Watson, who died recently, the 92-year-old mother of the United States senator from Indiana, was an autographed photograph which was sent to her by the late President Harding.

A most enthusiastic crowd of women took part in a recent parade on Fifth Avenue, New York, recently. The principle of the parade was to impress the people that the mothers, sweethearts, wives and daughters are opposed to war in the future.

An English woman, Mrs. Ernest Hart, is the inventor of waterproofing almost every kind of fabric, which has been used on an extensive scale by many departments of the British government, as well as by leading industrial companies.

rapid increase in unemployment. Horticulture and mining seem to be the only activities which show an appreciable demand for workers. On

the contrary, practically every other industry and trade show no demand for workmen, while unskilled labor has an overflow of idle hands.

Dustmen's Strike Extends.

FELLOW EMPLOYEES DECIDE TO STOP WORK.

The dustman's strike at Fulham reached a critical stage last night, when other sections of the municipal workers resolved on sympathetic action and decided to join the dustmen by ceasing work.

This decision was taken at a mass meeting of the municipal employees held at the Lillie road Schools, Fulham, at which the following resolution was unanimously carried:

"That all the employees of Fulham Borough Council stop work to-night and do not return until the Council has reinstated those employees now in dispute on their old conditions at day rates."

This resolution, a Press representative was informed by one of the men's leaders, means that all the men belonging to the 10 trade unions represented on the Municipal Employees' Defence Committee will be out this morning, and that members of the craft unions will follow as soon as the sanction of their respective executives is obtained.

It is estimated that between 400 and 500 municipal employees will "down tools" in the Borough, including street scavengers, roadmen, slop-cart men and laborers.

The Defence Committee will meet today to consider the situation, and a big demonstration of the employees affected will take place at Fulham Cross this afternoon.

DECLINE OF GERMAN LABOR ACTIVITIES.

Conditions on the Saxon Labor market are deteriorating noticeably, as is shown by the partial or complete shutting down of many industrial plants, and the resultant

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