

CHICKEN BULLION.

Cook for 30 minutes, 2 stalks of celery, 1 slice of onion, 6 pepper corns, and half a bay leaf in 3 pints of clear chicken stock, strain and when cold remove all fat. When wanted heat to boiling point, add a little salt and serve in cups.

Mr. F. W. Hodson, formerly Live Stock Commissioner for Canada, writes:—The cream delivered by the MAGNET is of such smoothness and even texture (not at all churned) that it gives complete satisfaction.

VEGETABLE SOUP.

Miss Hall, Hamilton.

Take a piece of nice boiling beef with a bone in it, to this add enough water to cover, add 1 carrot, 1 turnip, 1 onion. Chop all very fine and add 2 tablespoonfuls of split peas and 2 tablespoonfuls barley. Boil for three hours.

Rebecca Damboise, Nouvelle, Que., says:—Our MAGNET turns easy, skins clean and takes out all the dirt. I am thirteen years old and can wash and put it together in five minutes. My sister, four years old, can turn it.

SCOTCH BROTH.

3 lbs. beef, $\frac{1}{4}$ cup pot barley, 1 large carrot grated, 1 large onion, small piece cabbage, small piece of turnip (cabbage and turnip chopped fine). Put on barley with half a gallon of water and let boil for one hour, then put in meat and vegetables and boil two hours. Do not add any more water in the last hour's boiling. Salt to taste.

R. F. Chapman, Home-wood Farm, Ningi, Man., May 14, 1907:—Any weakling can turn the MAGNET. It is a close skimmer, easy to wash, and so safe where there are children about it. My cousin attended the O. A. C. at Guelph. He says: "The MAGNET was the favorite for all phases of cream separating." Hence our order direct to you.

KIDNEY SOUP.

1 beef kidney, 1 onion, 1 quart water and 1 tablespoonful flour and $\frac{1}{2}$ cup of catnip, pepper and salt to taste. Wash kidney well and have ready a saucepan with a little butter in it, into this put the kidney and flour, let brown and then add everything else and let cook for an hour and a half. Strain before serving. Enough for four people.

Birtle Agricultural Society, Birtle, Man.—Miss Clara Larcome, using a MAGNET, won ladies' gold watch for best butter.

CREAM (7 PEAS.

1 cup canned peas, 2 cups water, 4 cloves, 1 tablespoonful cream, 1 teaspoonful butter, 1 teaspoonful flour, salt and pepper to taste. Boil peas, salt, pepper and cloves in water and then mash and strain. Add butter and flour, and when it comes to a boil add cream. This recipe is enough for four or five people.

James M. Duffy, Shamrock, P. E. I.—"Your MAGNET Cream Separator is a first-class up-to-date machine. It is satisfactory in every way."