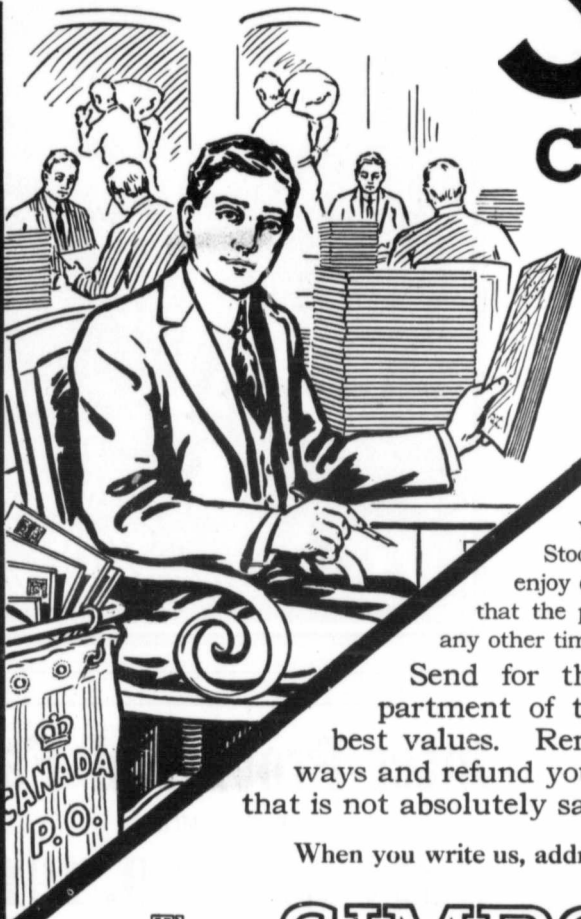


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TORONTO

## BREAD PUDDING.

Pour one quart of milk into a pudding  
dish with one cup of dry breadcrumbs.  
Stir in two well-beaten eggs, one half  
cup sugar, three-fourths cup raisins, grate  
over nutmeg and place dish in a larger  
one of water and bake on the lower grate  
until custard is set. The fruit may be  
omitted.

## PRINCESS POTATOES.

An excellent way to use what is left  
of the mashed potatoes is to spread,  
while still warm on a shallow buttered  
pan and set aside to cool; when ready  
to use turn out on board and cut with  
diamond shaped cutter into uniform  
pieces; brush each piece with soft butter,  
sprinkle with grated cheese, dust  
lightly with pepper and place in a but-  
tered baking sheet in a hot oven to  
brown quickly. Serve hot, garnished  
with parsley.—L. B.

## BROWNIE CAKE.

Cream together 2 cups brown sugar  
and ½ cup butter, add two well-beaten  
eggs ½ cup chocolate which has been  
dissolved in ½ cup hot water, add ½ cup

sour milk into which has been stirred 1  
teaspoon soda, and 3 cups sifted flour.  
Flavour with vanilla. Bake in a slow  
oven.—Parsy.

## SALAD CUPS.

While tomatoes are still too expen-  
sive for many purses try the following  
and see how delighted you will be. Dis-  
solve one-fourth box of gelatine in hot  
water, cool, strain in the juice of a can  
of tomatoes, seasoning with pepper and  
salt to taste. Pour into teacups to  
mold, about a fourth full or size of half  
a tomato. When firm turn out on a let-  
tuce leaf and serve with mayonnaise  
dressing.—Mrs. H. C. A.

## EASY FRUIT CAKE.

Two cups of medium brown sugar,  
three eggs, one teaspoonful each, salt,  
cinnamon, nutmeg, and cloves, one cup  
each, rubies and chopped walnut meats,  
one cup thick sour cream in which one  
small teaspoonful soda has been dis-  
solved, flour to make quite a stiff batter  
to which one teaspoon baking-powder  
has been added.—M. S.

## STEAK BIRDS.

A nice way of using round steak is  
by making small "birds." Have the  
steak cut thin and then cut it into  
pieces about three inches square. Make  
a dressing as you would for fowl, fill  
the pieces of steak with it, double them  
over and tie with a cord. Roll them in  
flour, put into a baking pan with  
enough hot water to baste and bake un-  
til tender. Lay the "birds" on a plat-  
ter and serve with a garnish of parsley.

After placing fruit in the cans seal  
quickly and turn upside down, and let it  
remain for ten or twelve hours. This  
forms a sticky surface around the rub-  
ber which protects the contents of the  
can.

In all pickling, canning and preserving,  
use only granite ware or porcelain lined  
kettles. All metals are liable to be  
dangerously attacked by acids.

In canning or preserving strawberries,  
if each can is wrapped in newspaper to  
exclude the light, the berries will not  
lose their rich red colour. If exposed to  
the light they turn to a brownish tinge.

Often there is considerable juice left

after canning strawberries. Try using it  
by canning rhubarb. It makes a deli-  
cious sauce.

Remember, if you want to preserve  
your fruits whole, no matter what kind,  
the earlier the sugar is put upon the  
fruit the harder the fruit will become.

The great point in sealing jelly and  
preserves, is to keep out the organisms  
that, by lodging upon it and subsequent-  
ly growing, would produce fermentation  
changes. Paraffine being poured in hot,  
sterilizes the surface of the jelly, killing  
any organism that may have lodged up-  
on it during the cooling. Jellies and  
preserves thus sealed are air-tight, and  
are protected against mold or insects.

Save all the extra juice in canning  
strawberries to use in punches and ices.  
Seal hot for winter use.

## WITH STRING BEANS.

Served English style: Break the  
seeds from young, tender beans, remove  
the strings carefully, wash well in cold  
water. Then drain, cover them with  
boiling water, and cook until tender.  
Drain well, put them in a heated dish,