

RECIPES.

ALMOND ICING.

The whites of 3 eggs, 1 lb. Jordan (sweet) almonds, 3 cupsful of icing sugar, 10 drops royal extract rose; pound to fine paste the almonds with a little of the sugar, then add the whites of the eggs, rest of sugar and extract; pound a few minutes to thoroughly mix.

TORONTO.

CHARLOTTE RUSSE.

Make a nice boiled custard by stirring one teaspoonful cornstarch that has been wet with a little cold milk, into $\frac{1}{2}$ cups of boiling milk; allow it to cook for a few minutes, then stir in the yolks of two eggs that have been beaten, with two tablespoonfuls of sugar, remove from the fire and flavor to taste with vanilla; cut any stale cake into slices, spread currant jelly or any kind of jam preferred, on each piece and arrange in a deep pudding dish. Pour the warm custard over this. Make a meringue by beating the whites of the eggs until stiff and adding two tablespoonfuls of sugar spread over the top and brown in the oven.

Mrs. W. C. HOAG.

PICKORY NUT CAKE.

$\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, 1 cup of nuts chopped fine, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, whites of four eggs.

MISS CAMPBELL.

PUMPKIN PIE.

$\frac{1}{2}$ can prepared pumpkin, 2 cups milk, 1 cup sugar, level teaspoon salt, 3 eggs, one teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon mace, a little nutmeg. This quantity makes two pies.

Mrs. H. A. AMBRIDGE.

KISSER.

(From Lady Laurier.)

White of one egg thoroughly beaten with a pinch of salt, two teaspoons fine granulated sugar lightly folded in egg. Flavor to taste, drop in dessert spoonful on well-buttered paper placed in bake tin; carefully sift a little sugar over each. Bake twenty minutes in a moderate oven.

MISS LEWIS.

EXCELLENT CAKE.

1 lb. flour, 10 oz. butter, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ pint milk, 5 eggs, 2 tablespoonfuls brandy, 4 heaping spoonfuls baking powder. Put half this quantity into a tin for a plain cake, then add one cup of currants to the remainder, which will make a nice variety of cake.

Mrs. AMBRIDGE.

LEMON PIE.

Grated rind and juice of one lemon, 1 cup boiling water, 1 tablespoonful corn starch, 1 cup white sugar, 1 egg, 1 tablespoonful butter. Wet the corn starch with a little cold water and stir it into the boiling water; when it boils pour it over the sugar and butter, let it stand until cool and add egg and lemon. Bake with undercrust only. Beat the whites of two eggs to a stiff froth, add 3 tablespoonfuls powdered sugar, put on the pie and replace in the oven until a delicate brown.

Mrs. STURGES.

MUFFINS.

Two eggs, whites and yolks beaten separately, put the whites in the last thing with the flour, 1 tablespoonful butter, a pinch of salt, 2 cups flour, 2 small tablespoonfuls baking powder, 1 large cup sweet milk. Put in rings and bake fifteen or twenty minutes in a hot oven.

Mrs. F. W. SMITH.

BROWN BREAD.

With one quart of warm water and brown flour make a stiff batter and let stand over night, into which put 1 cake of Fleischman's yeast, keep warm, and in the morning put into the batter one dessertspoonful each of baking soda and salt, and half a teacup of brown sugar or syrup; dissolve in a little water, then stir in enough white flour to make it into loaves; do not knead it stiff, only just enough to shape it, into a deep pan and let rise until light. This quantity will make two loaves.

Mrs. H. A. AMBRIDGE.

OYSTER PATTIES.

A very rich crust made of 1 quart of flour, $\frac{1}{2}$ lbs. of lard and ice water. Roll thin and put in patty pans, filling with soft paper and making the upper crust to fit. Filling—2 cups of milk, $\frac{1}{2}$ cups butter, salt and pepper, and flour to thicken; boil in double tin, drop oysters in the scalding liquid and fill crust just before serving them. This quantity makes one dozen.

Mrs. JOHN WALLACE.

ALMOND SOUFFLE.

Scald one pint of milk, add 3 tablespoonfuls of flour made smooth. Cook for three minutes, add the beaten whites of 3 eggs, 1 tablespoonful of sugar, 8 ounces of chopped almonds. When cool stir in the stiffly beaten whites of the eggs, add the flavoring. Pour into a buttered souffle pan, strew top with chopped almonds mixed with a little sugar, and bake in a hot oven for twenty minutes. Serve at once.

Mrs. EDWIN McCausland.

Why Don't You Paint



Your roof and building, and Whitewash the interior with an

AYLMER
SPRAY
PUMP? . . .

You didn't know it would do it? Why! my good man, it will lay it on FASTER and BETTER than forty men can lay it on with brushes. It will just pay for itself GOOD in a little less than no time. Thought it was a stomach pump? Oh, Great Scott! write

THE AYLMER IRON WORKS
AYLMER, ONTARIO.

John H. Glover

HARDWARE
TINWARE
PAINTS
OILS
&c

AYLMER, ONTARIO.

T. Bruce Nairn

INSURANCE
LOAN and
DOMINION
EXPRESS AGENT

Collections made and promptly remitted
Fire and Life Insurance risks taken in
the largest companies in the world at
the lowest rates.

OFFICE:—OVER SUN OFFICE, AYLMEER, ONT.