

Tomatoe Salad. (Mrs. W. Hamilton)

Soak one-half package Knox gelatine in a little water, one quart of caned tomatoes, strain one teaspoon of salt, one teaspoon of celery seed, one tablespoon of onion juice; let all come to a boil and jout in your mould, then add your gelatine. Let set till it hardens.

Hallibut and Cucumber Salad. (Mrs. Van Valkenburg.)

One pound of cooked hallibut, two tablespoonsful of oil, one tablespoonful of lemon juice, a few drops of onion juice, salt and pepper. Two pimintoes, lettuce and cucumbers. French dressing.

To Thicken Thin Cream. (Mrs. Van Valkenburg)

Pasteurized or other thin cream may be thickened by a solution of lime in sugar, (viscogen) and then whipped to a stiff frost with a Dover egg beater.

Apple Salad. (Mrs. Cunningham)

Peel, core and chop fine two firm apples, add a pinch of salt and half cup chopped walnuts. Moisten with salad dressing and garnish with lettuce leaves.

PIES AND PUDDINGS

Beat three ounces of sugar and three ounces of butter to a cream, add two well-beaten eggs, beat again, then six ounces of flour and four tablespoons milk and one and one-half teaspoons baking powder, add what ever fruit is desired, currents sultanas, cherries and pour in well-buttered mould or basin and steam three hours.

Mock Cherry Pie.

One cup cranberries, one cup sugar, one-half cup seeded raisins, one scant teaspoon vanilla, two heaping tablespoons flour, one cup boiling water. Pour water over cranberries and let stand a few minutes, then mix with other ingredients and bake with two crusts.

Graham Pudding. (Mrs. McGill)

One cup molasses, one cup milk, pinch salt, two level teaspoons soda (in little hot water), one cup seeded, slightly chopped raisins, two cups sifted Graham flour. Steam two hours in covered mold or baking powder cans. Sauce: One cup cream, whipped, one yolk egg, well beaten and one-half cup sugar.

Suet Pudding. (Mrs. S. Coxworth)

One cup suet, one-half cup sugar, one cup raisins, one cup sweet milk, one cup black-strap molasses, one teaspoonful soda, one teaspoon salt and four cups flour.

Carrot Pudding. (Mrs. J. K. McInnis)

One cup grated potatoes, one cup grated carrots, one cup brown sugar, one cup suet, one cup raisins, one cup currants, one teaspoon soda and one and one-half cups flour. Mix well and steam three hours.

Orange Pie. (Mrs. A. K. Lavan)

Two Oranges (juice), one cup sugar, two eggs, one cup cold water, one-half cup cornstarch, butter.