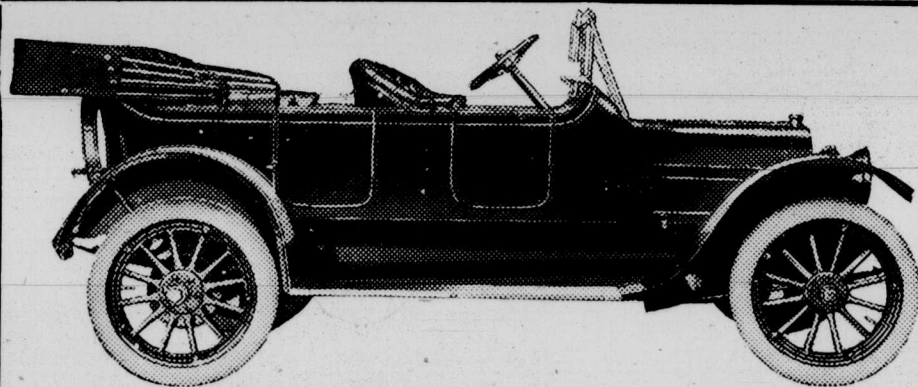


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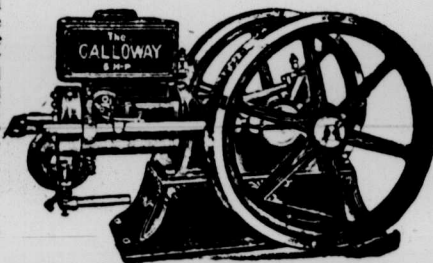
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WM. GALLOWAY, Pres.

Wm. Galloway Co. of Canada Ltd.
Dept. G.G. WINNIPEG, MAN.



The Country Cook

We are indebted to the Delineator for the following suggestions for the use of dried fruit:

There seems to be a deep-rooted conviction in the minds of many housewives that the most suitable dessert for supper consists of "sauce and cake." To this end they labor the summer thru, canning and jarring up the sunshine, happy hours with a favorite book, or much-needed rest, into shining rows of preserves and jellies against the coming winter!

Sauce and cake, the season thru, is most depressing, and rather unreasonable, because each month brings its own peculiar foods. Apples, oranges and bananas, supplemented by the dried fruits, are cold-weather foods, and the winter menu can be made most attractive without consuming the summer long in anticipation of its barrenness!

The following recipes suggest a few ways in which dried fruits may be used:

Thickened Prunes

One cupful of dried prunes, two cupfuls of water, one-fourth cupful of sugar, a few grains of salt, one and one-half tablespoonfuls of cornstarch or arrowroot, a few shavings of orange-rind, one tablespoonful of lemon-juice.

Wash prunes and soak twenty-four hours in two cupfuls of water. Add orange-rind and salt, and cook prunes till nearly tender. Add sugar and finish cooking. Skim out prunes from syrup. There should be one and one-half cupfuls of liquid left. If there are not, add boiling water to make up the balance. Thicken with the cornstarch dissolved in a little cold water, and let boil up once. Add lemon-juice. Remove stones from prunes. Add prune syrup to fruit and serve hot on French toast, or ice-cold with whipped cream.

Pickled Prunes

One pound of small prunes, juice and rind of two lemons, four blades of mace, two teaspoonfuls of whole cloves, one teaspoonful of allspice, two peppercorns, one and one-half cupfuls of sugar, one-half cupful of vinegar.

Wash prunes and put on to cook in one quart of water. Add lemon-rind, and the spices tied in a cloth, and simmer for two hours, replenishing the water as it evaporates. Add the sugar and cook an hour longer; turn in the vinegar and lemon-juice, boil for five minutes; cool and serve with game, poultry or roast lamb or keep until needed.

Prune Fritters

One cupful of pastry flour, one-fourth teaspoonful of salt, two-thirds cupful of water, two egg yolks, two egg whites, one-half tablespoonful of melted butter, one cupful of stoned and halved cooked prunes.

Mix together dry ingredients, beat in the water, then the egg yolks well beaten and the butter. Add prunes, then the well-whipped egg whites, and fry in fat hot enough to brown a bit of bread in two minutes. Drain on brown paper, dust with powdered sugar and serve with a thickened prune sauce. This is an excellent way to utilize a few left-over prunes.

Apricot Ice

One pound of dried apricots, one and one-half quarts of warm water, one and three-fourths cupfuls of sugar, juice of three lemons, juice of one orange.

Soak the apricots as usual in the water. Cook, taking care that the fruit is not broken, and be sure that there is a quart of liquor remaining when the fruit is tender. If the water seems to be too greatly absorbed, add enough to make up the balance during the cooking. Strain off the juice, chill it, add the other fruit juices and freeze in three parts ice to one of salt. Serve in high glasses, partly filled with the cooked fruit, and garnish with candied orange-peel. This may be served without fruit as the punch course at dinner.

Peach Tapioca in Ramekins

Three-fourths cupful of pearl tapioca, cold water to cover, two cupfuls of boiling water, one cupful of peach-juice, ten dried peaches (cooked), three-fourths cupful of sugar, juice and grated rind of one lemon, one tablespoonful of butter.

Soak the tapioca for an hour, then add to the water and peach-juice, with a few grains of salt, and cook until the tapioca is nearly clear. Then stir in the sugar, butter and lemon-juice. Arrange the

cooked dried peaches in a buttered baking-dish, pour over the tapioca, and bake until the tapioca is perfectly clear. Serve warm with cream, or prepare in ramekins, and finish with a meringue.

Date Bread

One-half cupful of molasses, one tablespoonful of salt, three cupfuls of quartered dates, entire wheat meal or flour, three cupfuls of warm water, one and one-fourth yeastcakes dissolved in one-fourth cupful of warm water.

Put together molasses, salt, dates, water and yeast. Beat in flour to knead, let rise till double in bulk, form into loaves again, let rise, and bake fifty minutes in a very moderate oven.

Steamed Date Pudding

Two cupfuls entire wheat flour, one-half teaspoonful of salt, two and one-half teaspoonfuls of baking-powder, four tablespoonfuls of sugar, three-fourths cupful of shredded dates, one egg, two tablespoonfuls of melted butter, grated rind and juice of one lemon, one-half cupful of milk.

Mix together flour, salt, baking-powder, sugar and dates. Beat egg light, and add to milk, with the lemon. Stir in the flour mixture, beat well, add melted butter, and turn into well-oiled baking-powder cans. Steam one hour, and serve with lemon sauce.

Dried Pear Meringue

Six dried pear halves (cooked), six slices of cake, three egg whites, three tablespoonfuls powdered sugar, a few grains of salt, a few drops lemon-extract, soft custard made from the egg yolks.

Place the cooked pear halves upon the cake. Soften with pear-juice. Make a meringue of the egg whites, powdered sugar, salt and extract, pile upon the pear halves and bake in a moderate oven for ten minutes. Serve warm, accompanied with a custard sauce, or sauce made of thickened pear-juice.

The dried pear is little used in this country. It is most valuable as it is capable of great adaptation.

The Country Homemakers

Continued from Page 10

letter of the 20th inst., with a request that I communicate with you in regard to the matter referred to therein. I regret to say that it is not possible to obtain anything equivalent to "Hansard" in so far as the debates in the Provincial House are concerned. No official reporters are employed by the House and the only printed record of the debates is what appears in the daily newspapers.

Your obedient servant,

J. M. McLEOD,

Clerk of the Executive Council.

In December last my husband was one of a deputation to the Provincial House (not on the suffrage question). In speaking to one or two of the members he brought up the suffrage question. He was told that the women had made a mistake in not sending their petitions thru their own members; that the mass petition presented by F. W. Green carried no weight.

Apparently, the resolution passed by the last Grain Growers' convention at Saskatoon, strongly advocating woman suffrage, also carried no weight.

Now, we are told that the Grain Growers do not need to put their own men into Parliament, as all their reasonable requests as presented by their executive will receive the government's best attention. I think as the "Premier" gentleman in the province that Mr. Scott might have contradicted this suffrage report long ago and so saved the farm women useless trouble. I know two constituencies in the province wherein the question was raised at pre-election meetings. Surely there are others. The member for this division has promised us his support right along. Our local branch G.G.A. (men's) has sent the following resolution to Moose Jaw convention (men's):—

"That Provincial House issue an official record of Parliamentary debates and proceedings, obtainable by the people."

I trust that it will be passed and that the government will comply with the request, as I do not see much good in working on the present admittedly erroneous reports. The temperance party seem to have similar troubles to ours.

Yours truly,

VIOLET McNAUGHTAN.