t. 1912.



ead. ays turn

nite Swan packages cer. Why nite Swan onto, Ont.

nbs, two one ounce armalade, a of salt and onesuet and lients, add and milk; and steam

t of milk, sago, two wo ounces te. put them

and finely le heat for of boiling hour, rub return to nen boiling for fifteen and pepper.

ng. mp of but-

two tablet these inlouble boiltablespoonspoonful of round museric, and a bod vinegar and pour Then return

ady to use

or whipped a the salad.

es in their ou wish to en ready to l and grate

es of wheat

these bread poonfuls of

nto the poo keep the

ed, beat two tone-half a d into balls. serve hot.

trashy stuff than in any ntains large id the use of

l ingredients lish on the lum" on the sufficient.

Cordial is comsentery, cholera ders that change the stomach and

are not confined are not confined are not confined are not confined b laxness of the y time. Such a this Cordial. then



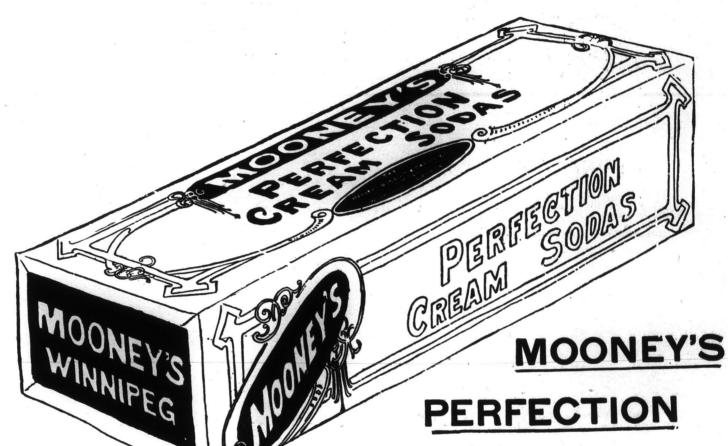
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