

ead.

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

ubs, two
one ounce
armalade,
a of salt
and one-
suet and
dients, add
and milk;
and steam

at of milk,
sago, two
two ounces
te.

put them
and finely
le heat for
to brown
of boiling
hour, rub
return to
en boiling
for fifteen
and pepper.

ng.
mp of but-
two table-
t these in-
double boil,
tablespoon-
spoonful of
round mus-
eric, and a
ood vinegar
and pour
Then return
l stir until
eady to use
or whipped
n the salad.

es in their
ou wish to
en ready to
l and grate
es of wheat
these bread
poonfuls of
into the po-
o keep the
ed, beat two
one-half a
ld into balls.
serve hot.

trashy stuff
than in any
contains large
id the use of
l ingredients
lish on the
alum" on the
sufficient.

Cordial is com-
senterly, cholera
orders that change
the stomach and
more common in
are not confined
laxness of the
y time. Such a
this Cordial.



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