## TABLE OF WEIGHTS AND MEASURES.

## Used in Baking Receipts.

Two saltspoons	66	րաք	one	coffespoon.
Two coffeespoons		44	44	teaspoon.
Fifty-five drops		**	44	teaspoon .
Five tenspoons, dry		44	41	tahlespoon.
Four teaspoons, liquid		44	44	tahlespoon.
Four tablespoons, liquid		14	••	wineglass.
Four tablespoons, liquid		+4	11	half eno,
Eight large tablespoons, or two wine glasses		11	14	gill.
Two gills		**	41	cup.
Опе спр		41	**	half pint.
Two cups, or fifty-ty o tablespeens		44	6.6	pint.
Two pints or four cups		**	11	quart,
One cup granulated sugar		**	4.4	balf pound.
One cap of butter, solid		44	44	half pound
One rounding tablespoon butter		44	- 0	ounce,
One heaping tablespoon sugar		6.6	**	ounce.
One tablespoon liquid		44	••	half ounce

# Soups.

### BEEF BULLION.

Put 2 lhs. of minced fresh heef in 2 quarts of cold water, hring to boil and let simmer for half an hour, then add 1 carrot ,1 onion, 1 stalk of celery and 1 sprig of parsley chopped fine. let simmer 1 hour longer, strain through sieve into earthen howl. Nixe day remove the fat, add 1 lh. of minced lean beef, hring steak to a hoil and let simmer again 20 minutes, season with salt, pepper and celery salt. Serve hot in cups.

Mrs. Stephen R. Thorne, Thorne's Covc. Annapolis Co., N.S., Feb. 5, 1907:—"I am highly pleased with the MAGNET Cream Separator; it does all you claim for it. I gained 2½ lbs. from three cows in one week. It is the best investment I bave ever made, and would recommend all persons who keep two or more cows to purchase a MAGNET and they will never be sorry.

### CHICKEN BROTH.

Take a large fowl, pluck clean and draw, wasb carefully and put in water with a little salt. Cover tight and cook slowly 3 hours. Rice or dumplings may be cooked in the broth. Broth should not be served clear, therefore roll some flour and butter into the shape of an egg and dissolve in hoiling soup.

Jno. Schuster, Lipton, Sask -'I tried the DeLavsl but would not

trade my MAGNET for two DeLavals."

Jno. Hobden, Creston, B.C.—"Your calander is a good representation of the place of the MAGNET in competition with others. It certainly stands on top."