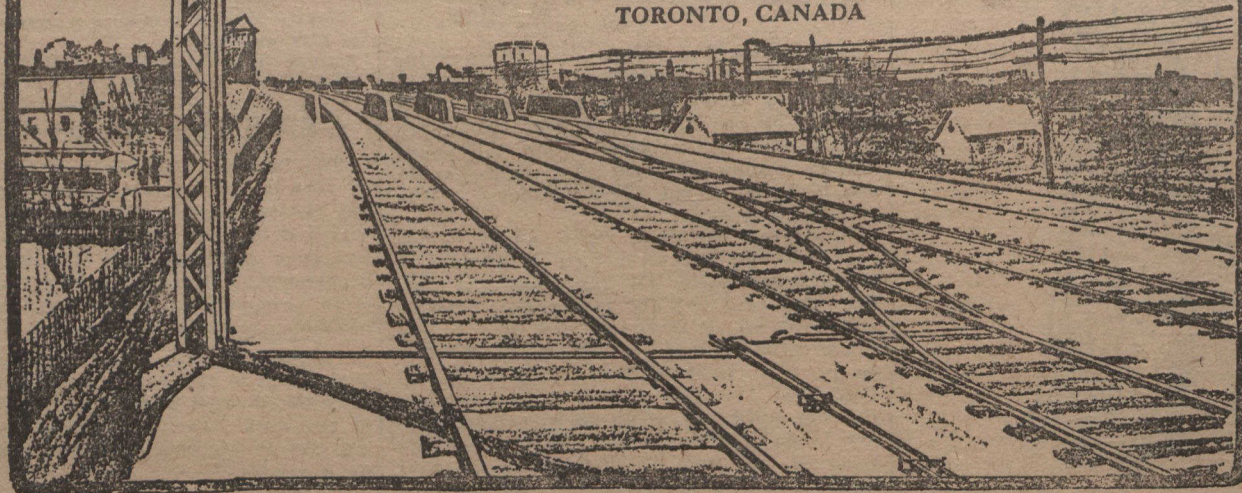


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THE ROBERT **SIMPSON** COMPANY LIMITED
TORONTO, CANADA



WHEN WRITING TO ADVERTISERS PLEASE MENTION "NORTHERN MESSENGER."

Selected Recipes.

ALMOND AND CHICKEN SANDWICHES.

—Chop the white meat of a chicken very fine, add half a pound of finely chopped almonds, two teaspoonfuls of salt, half a cup of thick cream and quarter of a teaspoonful of pepper. Mix together until a smooth paste is made. Spread on whole wheat bread.—N. Y. 'Herald.'

CHEESE STRAWS.—Mix with four ounces of sifted flour, two ounces of any dry, rich cheese, grated, one even teaspoonful of white pepper, one-half saltspoonful of salt, a liberal dust of cayenne. Add the juice of one lemon, yolks of two eggs and enough melted butter to form paste which can be rolled out to the thickness of an eighth of an inch. Cut in strips like straws, lay on floured tin and put in moderate oven until crisp.

ORANGE BLUFF.—Soak one-third of a box of gelatine in one-third of a cup of water. After it is dissolved double the quantity with boiling water, then add a cup of granulated sugar, the juice of one lemon and one

orange and the whites of four eggs beaten thoroughly, and one cup of orange picked fine. Stir all together, and cool till nearly ready to jelly; then pour into a mold where sections of orange in fancy designs have been arranged. This makes a delicious dessert.

SWEET-POTATO CROQUETTES.—Two cups of cold, boiled, mashed sweet potatoes, three tablespoonfuls of melted butter, one teaspoonful of lemon juice, a quarter of a cup of cream or rich milk, and salt and pepper to taste. Beat all together until light and smooth. Shape into balls, dip in beaten egg and roll in bread crumbs. Fry in enough boiling fat to cover. Drain when a light brown. Serve hot.

CREAM TAFFY.—This recipe is an excellent one. Three cups granulated sugar, one-half cup rather weak vinegar, one-half cup water, one tablespoon pure glycerin. Boil without stirring until it hardens when dropped in ice water. Just as you take from the fire, sprinkle a teaspoon of soda over the top,

pour out at once, and when in the pan drop flavoring over the top. When cool enough to handle, pull until white and creamy, then pull out and cut into pieces with a pair of scissors.

BUTTER SCOTCH.—One cup sugar, 1 cup molasses, one-half cup butter, pinch of soda. Boil all together till done, pour into buttered pan; when partly cool, mark off into squares, and when cold break in the marked places and wrap in wax or grocery paper.

CHOCOLATE SAUCE.—Boil together one cupful of cream, three-fourths cupful each of grated chocolate and brown sugar, and one cupful granulated sugar; boil twenty minutes, stir well, add teaspoonful vanilla and serve cold.

COFFEE CAKE.—One-half cup of butter, one cup of sugar, two eggs, one-half cup of molasses and one-half cup of cold coffee. Two cups of flour and one teaspoonful of soda dissolved in the coffee. One teaspoonful each of cloves, cinnamon and mace and one cup of raisins (stoned).