

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

Jelly Roll.—One egg, one-third cupful sugar, two or three large spoonfuls milk, three-quarters teaspoonful baking powder, pinch salt, one-half cupful (good measure) flour. Put on jelly and roll while warm. Tin used 9 by 5½ inches.

Raised Rolls.—One quart of bread dough, when it is moulded for the last raising; mould in a cupful of maple sugar, one-quarter teaspoonful of soda, one teaspoonful of butter. Let it rise and mould again and cut out, rise and bake. These are very nice.

Cream Cake.—One cupful of maple sugar, one egg, one-half teaspoonful salt, one cupful sour cream, one and one-quarter cupfuls of flour, one teaspoonful soda. Add the soda to the cream; when it foams add the egg well beaten, next the sugar and salt, last the flour. Bake in a quick oven.

Corn Sauté.—Place the contents of a can of corn in a saucepan with a third of a cupful of butter and allow it to simmer for five minutes. Then add a cupful of cream, a dusting of white pepper and salt and a little nutmeg. Cook gently for a few moments, then pour into a hot dish and serve.

Ham Salad.—Chop some ham very fine and slice twice as much cold potatoes very thin. Arrange the ham and potatoes in a salad dish in layers and sprinkle each double layer with chopped celery, then pour French dressing over all. Garnish with hard-boiled eggs, cut in slices or in fancy shapes.

Veal Soup.—Take a well-broken joint of veal weighing about three pounds and cover with four quarts cold water; boil gently for several hours, then add one-quarter pound macaroni, previously cooked tender, or a cupful of boiled rice, season to taste with salt and pepper, boil up once and serve.

Shad Roe Salad.—After the par-boiled roe are chilled cut into slices, sprinkle with salt and pepper and marinate with a little lemon juice. Keep in a cold place several hours. Line a salad bowl with lettuce leaves, mix a little watercress or parsley with the prepared roes and lay in the center of the leaves. Cover with mayonnaise or a French dressing.

Salmon and Celery Salad.—Flake enough canned salmon to make one cupful. Arrange lettuce leaves around with one cupful of celery cut in tiny crosswise slices. Make a mound of the mixture in the center of the lettuce and pour on a dressing made from two tablespoonfuls of oil, three tablespoonfuls of vinegar, a saltspoonful of salt and a dash of pepper.

Potatoes with Cheese.—Pare and cut into small cubes enough potatoes to make a pint; lay them in cold water half an hour, drain and cook in salted water until tender. Place a layer in a buttered baking dish, sprinkle thickly with grated cheese, pepper and salt, with bits of butter and a little celery salt; fill the dish in this way, pour over a cupful of milk, bake fifteen minutes and serve hot.

Red Kidney Beans.—Soak one pint of red kidney beans over night in two quarts of cold water; rinse and cover with fresh, cold water. Add a small onion with one clove stuck in it and a rounding tablespoonful of butter. Cook slowly until tender; but not broken, and add water as it boils away. Season with salt and pepper. Take out the onion and turn the beans on to a platter to make a bed on which to serve broiled chops, sausages or roast pork.

Deville Eggs.—Boil a sufficient quantity of eggs hard; when cold, peel and dip the first into beaten raw egg, next into oil, and roll them in salt and a small quantity of cayenne. Make a little tray by twisting up the corners of half a sheet of oiled writing paper, place the eggs in it, put on a gridiron over a clear fire, and

shake it about until the eggs are quite hot. Meanwhile prepare equal quantities of olive oil and chutney sauce around them, garnish with parsley and serve.

Pieplant Pudding.—Roll bread or cracker crumbs and wash and cut up pieplant. Put a layer of crumbs in bottom of pudding dish, bits of butter and a little sprinkle of cinnamon. Cover the crumbs with pieplant and allow a plentiful sprinkling of sugar. Fill the dish with alternating layers. Bake till pieplant is done and the crumbs moistened. Enough pieplant should be used so that the juice will sufficiently moisten the crumbs. Serve with cream and sugar.

Banana Dessert.—Slice half a dozen ripe bananas, and three tart oranges, arranging a layer of bananas and then a layer of oranges in a glass dish; sprinkle each layer of fruit with powdered sugar, and then spread over the top a thick layer of sweetened whipped cream which has been faintly tinged with a few drops of strawberry extract. Have fruit and cream very cold, and serve as soon after preparing as possible, passing with it fingers of sponge cake or macaroons.

Brown Bread.—One cupful Indian meal, one cupful rye meal, one cupful flour, mixed together. Add one-half cupful sour milk, one-fourth cupful molasses, pinch of salt, heaping teaspoonful soda, dissolved in warm water; mix thoroughly. Our grandmothers used their hands to mix brown bread. Add warm water to make a thin batter and bake one hour in tin cans. Be sure to bake in small cans; the little round slices look appetizing and taste like the brown bread of brick oven fame.

Cocanut Pie.—Heat four cupfuls of milk and add two cupfuls of grated fresh cocoanut and let heat for ten minutes. Cool and add four eggs well beaten with half a cupful of sugar. Roll one cracker very fine and pour into two paste-lined plates. Put a rounding teaspoonful of butter cut into bits on each and bake. Cover with a meringue made from the whites of two eggs beaten stiff with one-half cupful of powdered sugar and brown in the oven. Cool the pie before putting on the meringue.

Daffodil Pudding.—One cupful of butter, one-half cupful of molasses, one-half cupful of granulated sugar, a cupful of milk, three level cupfuls of flour in which is thoroughly mixed three teaspoonfuls of baking powder, one-half cupful of finely chopped citron and the same of small, seedless raisins and a teaspoonful of cinnamon. Whip the mixture until as light as possible, pour into individual pudding dishes and steam for one-half hour. Serve with a rich lemon sauce.

Western Canada Pudding.—Mix together one cupful of pastry flour and one heaping teaspoonful of baking powder and sift them twice. Now cream together one-half cupful of sugar and one tablespoonful of butter, and when they are smooth add one egg. Thin this mixture with one-half cupful of milk and season with one saltspoonful of salt. Make a cake batter by adding the flour and baking powder and turn into a rather deep oblong tin. Bake in a moderate oven for twenty-five minutes and serve hot with sauce.

Raisin Roll Cake.—Beat one cupful of sugar with the yolks of three eggs. Sift one cupful of flour with three level teaspoonfuls of baking powder and add to the sugar and egg, then fold in the stiffly beaten whites of the three eggs. Add a teaspoonful of lemon flavoring, and, last, three tablespoonfuls of boiling water. Beat well and pour into a long shallow pan. Bake in a moderate oven. Turn on to a cake rack and spread at once with a mixture made from the whites of two eggs beaten with one cupful of powdered sugar and one cupful of chopped raisins.

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