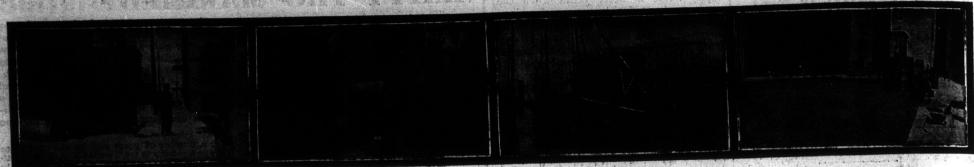
WINNIPED STREET SCENES



The roller man posing for a picture,

Hoisting lamp post in place.

in the previous recipe, and it is ready to serve. The custard must not be poured on the cake hot or it will make the latter soft and mushy.

For a light, easily digested dessert, yet one suitable for the company dinner even when it is composed of meats and mixed foods, there is nothing better than one of the many kinds of cream, as they are called. With the exception of the gelatine everything is usually at hand in the farm kitchen. The secret in making these creams is to act quickly and follow the directions exactly. I call them fruit creams.

Delicious Fruit Creams.

Cover half a box of gelatine with half a cupful of cold water and soak half an hour. In the meantime prepare a pint of juice and pulp of any juicy, fresh fruit-free from skins - such as strawberry, blackberry, raspberry, currant, peach, plum or huckleberry, and dissolve in it enough sugar to make it sweet-a cupful for all but huckleberry. Stand the gelatine over hot water until it is melted and then add it to the fruit juice. Set the bowl in cracked ice or cold water. Watch it carefully, and as soon as it begins to thicken turn into it a pint of cream, whipped to a stiff froth. Beat all together quickly and thoroughly and turn into a mold to harden. This should be served without sauce or dressing. If desired this can be varied by using the juice and pulp of a pineapple. A vanilla cream can be made by using vanilla to taste, substituting for the fruit juice half a pint of milk and the yolks of three eggs, beaten together and sweetened, boiled until thick and added to the gelatine as

Another simple pudding to serve in individual molds as a supper dessert is called Satin Cream, and is economical and refreshing. Put four tablespoonfuls of powdered sugar into one pint of rich cream and stir until it is dissolved. Add a third of a box of gelatine to half a cupful of cold water, allow it to stand for half an hour, and then dissolve it over hot water. Put it into the cream, beat a moment, place in individual molds and set away to cool. This may be served plain or with a hot chocolate sauce made by putting two ounces of powdered chocolate into a pint of milk, stirring until the chocolate is melted smooth. Moisten a tablespoonful of cornstarch in a little cold milk, add it to the hot milk and chocolate, together with a half cupful of sugar, and when dissolved remove from the fire and add a teaspoonful of vanilla. This may be used hot or cold.

This list of puddings, which are to be eaten cold, will suggest many variations to the experienced housewife by which she can have an endless variety for her table. There is also a class of simple, easily digested hot puddings, which are intended especially for the light luncheon or supper, for they contain eggs or milk and most of the elements of a fuel meal. All the ingredients can usually be found in the farm kitchen.

Some Standard Recipes.

Laying asphalt two blocks a day.

Delicious Home-made Bread.

Your bread-baking will always turn out successfully if you use White Swan Yeast Cakes. Can be had in packages of 6 cakes at 5c. from your grocer. Why not send for free sample? White Swan Spices & Cereals, Limited, Toronto, Ont.

Marmalade Pudding.

Three ounces bread crumbs, two ounces suet, two ounces flour, one ounce sugar, two tablespoonful marmalade, one-quarter teaspoonful each of salt and baking powder, one egg and one-half pint of milk. Shred the suet and chop finely, mix all dry ingredients, add the marmalade, beaten egg and milk; turn into a greased basin, and steam for two hours.

Milk Soup.

Four large potatoes, one pint of milk, three tablespoonfuls of fine sago, two quarts of water, one onion, two ounces

butter, salt and pepper to taste.

Peel and slice the potatoes; put them into a pan with the butter and finely chopped onion, stir over gentle heat for a few minutes (do not allow to brown at all); now add two quarts of boiling water, simmer for one hour, rub through a sieve or colander, return to the pan with the milk; when boiling stir in the sago and cook for fifteen minutes; season with salt and pepper.

Eggless Salad Dressing. '

A pint of buttermilk, a lump of butter the size of an egg (or two tablespoonfuls of salad oil). Put these ingredients over the fire in a double boil, er. Then mix together two tablespoon, fuls of flour, one heaping spoonful of sugar, one teaspoonful of ground mustard, a teaspoonful of tumeric, and a little salt. Moisten with good vinegar or lemon juice, rub smooth and pour slowly over the hot milk. Then return all to the double boiler and stir until thick and smooth. When ready to use you may add a little plain or whipped cream just before putting on the salad.

Potato Dumplings.

Boil eight or ten potatoes in their jackets the day before you wish to make the dumplings. When ready to prepare the dumplings, peel and grate the potatoes. Cut four slices of wheat bread into dice. Brown these bread dice in two large tablespoonfuls of melted butter, stir them into the potatoes, and enough flour to keep the mixture together when boiled, beat two eggs into the mixture, add one-half a teaspoonful of salt, and mold into balls. Drop into boiling water and serve hot.

There is probably more trashy stuff: in the baking powder line than in any other line. Most of it contains large quantities of alum. To avoid the use of dangerous acid, see that all ingredients are plainly stated in English on the package. The words "No Alum" on the package or in an ad. is not sufficient.

Dr. J. D. Kellogg's Dysentery Cordial is compounded specially to combat dysentery, cholera morbus and all inflammatory disorders that change of food or water may set up in the stomach and intestines. These complaints are more common in summer than in winter, but they are not confined to the warm months, as undue laness of the bowels may seize a man at any time. Such a sufferer will find speedy relief in this Cordial.

Household Suggestions.

Household hints, when practical, are of much value to the busy housemother. She generally finds in a magazine some corner devoted to the many needs of her especial work. Dainty, inexpensive recipes and little aids and discoveries shorten her road to a very great extent.

When Cooking Beets.

I want to tell you of my plan for cooking beets; it may be new to some people. The smell of this vegetable, people. The smell of this vegetable, when boiling, is extremely offensive to many persons, therefore I have adopted another method of cooking which is a decided improvement. I wash them in decided improvement. I wash them in the usual way, being careful not to break the skin; then I take old pie plates kept for this purpose, place them upon it and bake in the oven. Keep at a good baking heat, and there you are! No smell, no kettle requiring to be watched lest it boil dry, and the flavor is much finer than when cooked other-wise. When done, peel and serve in whatever way you wish.

Country Cookery.

Some Inexpensive Cold Puddings. By Eliza Belle Sturgis.

The use of desserts has become so universal that it is only a question of using the proper kind for each meal, or for a special occasion. The tendency of late years has been toward the introduction of the heavy, complicated French desserts, but the housewife who has at heart the interests of her family will choose those which go toward making a well-balanced meal and which are light, easily digested, and come within the range of the materials at hand, which, on the farm and in the small town, comprise mostly milk, the ordinary groceries.

Desserts must be well chosen or they will spoil the best meals. If the meal has been largely made up of meats and such vegetables as baked beans, turnips, cauliflower or parsnips heavy desserts should be avoided. With a heavy dinner of roast meats, chicken, turkey or game do not serve a dessert made largely of eggs, or the meal will contain too much nitrogenous food. For such a meal use light, thin cornstarch mix-tures, fruits and whipped cream, or any of the "floats." With a vegetable meal serve desserts made largely of eggs and milk, gelatine and thick cornstarches. The dessert should be the pleasant end of the meal, and should never be more elaborate than the meal itself.

Sometimes the housewife on the farm is at a loss for a suitable dessert to pack in the basket which goes out to the field for the noon luncheon, or for the children to carry to school. Some of those given below are admirably adapted to this purpose and will go well with the meat and eggs, bread and potatoes, generally used for lunches of

this kind. It should be kept in mind that milk and eggs are perishable products. Desserts made from them must be used promptly or there is danger of ptomaine poisoning. This does not depend upon the freshness of the milk it will partly cool, then pour it over enough to make and eggs in the first instance, but is the cake, heap up the cooked whites, as in a slow oven.

By Mrs. W. G. Matheson, Port Morien, due to the fact that these substances when cooked are the best possible media for the culture of bacteria and germs. If there be no means of refrigeration at hand simple milk-and-egg desserts should be used the same day they are made. Few household refrigerators will keep them more than three days withour deterioration.

Desserts for Spring Days.

The best desserts for the country home in the warmer months are what are commonly known as cold puddings. They consist principally of those which are made from gelatine, milk and cornstarch. They should not, however, be confounded with the frozen desserts, which are in another class. A prime requisite for choice desserts is to have all utensils scrupulously clean and to keep them protected from contamination from other foods of a strong-smelling

nature. One of the most economical puddings, quickly made and liked by every one, is known as Angel pudding. Its value lies in the fact that it can be used as a base from which to make half a dozen variations, each of which will pass for a different pudding in the minds of the men who eat it. Put a pint of milk in a double boiler or in a small kettle set in a larger one partly filled with water that is boiling hard. While it is heating add enough cold milk to four level tablespoonfuls of cornstarch to make it smooth. Then stir it into the hot milk until it thickens. Add half a cupful of sugar and stir the mixture while hot into the well-beaten whites of Add the desired flavoring four eggs. and put in a mold or deep dish to cool. The whites of the eggs should be beaten stiff before you start so that they will be firm when used.

To this pudding, when hot, can be added two ounces of chocolate and you have a chocolate pudding. To make a coffee pudding, use only half a pint of milk and add half a pint of strong coffee. You can add vanilla for a vanilla pudding. If lemon or orange puddings are desired add fresh fruit juice and the grated rinds to the milk before putting in the cornstarch. You can add half a pint of cocoanut to the vanilla pudding while it is hot and have a delicious cocoanut pudding.

With the same ingredients can be made another good, inexpensive pudding. When the custard is thick put it in the mold without pouring it on the whites of the eggs and put away to cool. The stiffly beaten whites of the eggs should be dropped by teaspoonfuls on a pan of hot water one at a time, allowed to remain one minute, and then lifted out with a skimmer or holey ladle in the order in which they were dropped.

When ready to serve the pudding, take from the mold and put in a flat round glass dish, and heap the cooked whites of the eggs in a pyramid on top, garnishing with preserved cherries or other fruits, and send to the table. Finely chopped nuts sprinkled over it are an

improvement. From the same base still another dessert can be made by which you can use up any stale or left-over sponge or other light cake. It is called Parson's Line the same kind of a pudding. Line the same kind of a glass with the cake, and when the custard is done remove to a place where

Soft Gingerbread.

One cup of sugar, one cup of molasses, one cup of butter, half a cup of lard, two teaspoonfuls of ginger, two teaspoonfuls of soda, two cups of currants, dredged with flour, and flour enough to make a good batter. Bake