

pulp and juice with the other ingredients and fill the tomatoes, then replace the slices. Bake three-quarter of an hour. Place on a platter with a cake turner. Garnish with parsley and serve.

## CORN OYSTERS

One pint of grated corn, two eggs, one tablespoonful of flour, salt and pepper. Beat the eggs separately, add the yolks and then the beaten whites to the corn. Mix gently and season. Fry in small cakes on a griddle. When fresh corn cannot be obtained, canned corn may be used.

## CORN OMELET

One dozen ears of corn grated, one cup of sweet milk, four eggs; beat the whites and yolks separately, add one tablespoonful of sugar, salt and pepper to taste. Lay bits of butter on top, and bake a rich brown. Stir the whites of eggs in the last thing.

## FRIED CUCUMBERS

Cut large cucumbers in thick slices, let stand in salted water half an hour. Dip in egg batter and fry in butter.

## SQUASH

Summer squash dipped in batter and fried brown, is a good substitute for egg plant. Season with pepper and salt and serve hot.

## CAULIFLOWER WITH CHEESE

Boil the cauliflower whole, pour over a drawn butter sauce. Cover this with grated cheese, and place in the oven to brown.

## PARSNIP CAKES

Scrape, boil, and mash four parsnips. Season well with butter, pepper and salt. Make into round flat cakes and fry.

## PRUNES IN JELLY

Half box gelatine soaked in half cupful cold water one hour. Take two coffee cupfuls of large prunes and wash them in three waters, rubbing them well between the hands. Then put them in a

saucepan with one pint of cold water and simmer slowly one hour and fifteen minutes. Then skim the prunes, carefully remove the stones, and put the prunes back into the water they were cooked in, and let them boil up once. Remove from the fire. Now add the soaked gelatine, stirring until all is dissolved. Then add a coffee cupful of granulated sugar, juice of two lemons. Set in a pan of ice water and beat the mixture well until it begins to harden. Then pour into a mould and put in cool place. Serve with whipped cream.

## WHOLE WHEAT MUFFINS

One pint sweet milk, one pint flour, three eggs, one and one-half spoons baking powder. Put a piece of butter in each hot gem pan.

## SCOTCH PUDDING

Two cups of bread crumbs, one cup of cold water, one cup of flour, two heaping teaspoonfuls of baking powder, one well beaten egg, pinch of salt. Steam two hours.

Sauce for this pudding is made as follows:

One cup of sugar, one-half cup of butter beaten to a cream, one large spoon of flour rubbed smooth in cold water. Slowly add a pint of boiling water, and stir until smooth.

## GRAHAM BREAD

One cup of brown sugar, one cup of molasses, one quart of tepid water, one teaspoonful of salt, one teaspoonful of soda. Graham flour to make a stiff batter. One cup of yeast. Add yeast last after mixing ingredients together. Put in pans and let rise well before baking. Bake slowly.

## CREAM GINGERBREAD

One cup of sour cream, one cup of molasses, a pinch of salt, two even cups of flour, heaping teaspoonful of soda. Beat thoroughly. Flour the pan.

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