

No Eggs, Milk or Butter

The following recipe shows how an appetizing, wholesome cake can be made without expensive ingredients.

In many other recipes the number of eggs may be reduced one-half or more by using an additional quantity of Dr. Price's Cream Baking Powder, about a teaspoon, in place of each egg omitted.

EGGLESS, MILKLESS, BUTTERLESS CAKE

1 cup brown sugar	1 teaspoon nutmeg
1 1/4 cups water	1 teaspoon cinnamon
1 cup seeded raisins	1/2 teaspoon salt
2 ounces citron	2 cups flour
1/2 cup shortening	5 teaspoons Dr. Price's Baking Powder

The old method (fruit cake) called for 2 eggs

DIRECTIONS—Put the first eight ingredients into saucepan and boil three minutes. When cool, add the flour and baking powder which have been sifted together; mix well. Bake in moderate oven in loaf pan (round tin with hole in center is best) for 35 or 40 minutes. Ice with white icing.

Booklet of recipes which economize in eggs and other expensive ingredients mailed free. Address
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Household Suggestions

Rhubarb and Dandelions

Nature has her own tonics for the spring time, and if mankind would try them, there would be fewer sufferers from the change of seasons. One of the best foods in spring is the dandelion. Its bitter is most healthful, and stimulates the sluggish liver. In this country it is customary to serve the dandelion boiled, but in France it is always prepared raw, as a salad, and it is worthy of a place on our tables in the same form. It should be dressed only with a simple French dressing, by which is meant one of oil, vinegar, salt, and a little mustard or sugar if liked. The rule is three times as much oil as vinegar. The salad should always be dressed at the table. The young leaves of the plant are the only ones suitable for salad. If the plants are covered with straw, the growth beneath it will be white and tender.

Dandelions boiled as greens are proper accompaniments to a spring dinner. Our forefathers boiled them with salt pork or bacon or a ham bone, but that is rather heavy for those who do not work out-of-doors. They are much more delicate if boiled in salted water and then buttered. If the greens are drained closely, and then chopped with a sharp knife before being buttered, they are rather nicer.

It may not be generally known that dandelions may be laid down in the spring for winter eating. They should be prepared ready for cooking, and then a layer be placed at the bottom of an earthen crock. Above it place a thick layer of rock salt. Continue until enough have been salted down. Do not add a drop of water. The top layer should be of salt. To use, simply wash off the salt and soak for an hour, then boil.

An old-fashioned spring remedy is dandelion coffee. For this take the roots and dry them in a warm oven which is not hot enough to burn the roots. When done, grind as you would coffee, and make and serve the same. Let come to a boil from cold water. Serve with sugar and cream. Children will drink this and be benefitted thereby. It is one of the best of spring tonics.

Another invigorating vegetable for May is rhubarb. This somewhat despised article may be the basis of many delicious dishes. Marmalade and jelly from rhubarb should not be made until August, as the second growth is better than the early for these. A simple method of canning rhubarb which preserves all the flavor of the article, is to cut the rhubarb in small cubes, fill a jar with them, and then place it under running water, and fill the jar. There should be no air bubbles. Seal, and when needed the rhubarb will be found as fresh as new. It can then be used for sauce, pies, or any toothsome desserts. Never add sugar to the sauce when boiling, as it takes twice as much sugar. Sweeten after removing sauce from stove.

Rhubarb jelly is delicious. To make it cut up plant stalks without peeling them, as much of the pleasant acidity is found in the peel; then steam them until very soft. Lay them in a hair sieve, over a large earthen bowl, to drain over night, or put them in a jelly bag, for the same length of time. Toward the last they may be pressed slightly, to get all the juice without any of the pulp. Measure the juice, and to every pint allow a pound of sugar, using always the fine granulated. No other grade of sugar is so good for all preserving purposes as this. Boil the juice, until no scum rises, skimming it carefully. While the juice is boiling, have the sugar in the oven heating. When the juice is perfectly clear, add the hot sugar to it, and boil steadily until it forms a jelly when a little is dropped into cold water. It will probably take about twenty minutes, although it would be well to try it at the end of a quarter of an hour. It is necessary, to ensure success, not only with rhubarb, but with every kind of jelly, that it should boil steadily, without stopping. If it is allowed to stop, it will not jelly so well, and sometimes it refuses to "set" at all.

A conserve which makes a relishing adjunct to a luncheon table is rhubarb jam. The proportions to be observed are a pound of fine granulated sugar and the rind of half a lemon to every pound of rhubarb. Wipe the stalks perfectly dry, then peel them and cut them into small pieces; mince the lemon rind very small, add it and the sugar to the rhubarb, put

all into the preserving kettle, and cook until the rhubarb is soft. Skim carefully, and stir constantly to prevent scorching. When it is thoroughly done pour into earthen marmalade jars or into jelly glasses and when cool cover with paper dipped in the beaten white of egg, then tie another paper closely over, and set in a cool, dry, and dark place. It will keep well.

Another jam, made of rhubarb and oranges, is very nice. For each quart of peeled and finely cut rhubarb take half a dozen oranges and a pound and a half of fine granulated sugar. Peel the oranges; remove as much of the white pith as possible, divide into sections, and take out the seeds; slice the pulp into a preserving kettle, add the rind of half the oranges cut into fine strips, the sugar, and the prepared rhubarb. Stir well together, and cook over a moderate heat, until the jam is done. Take off all scum as it rises, and keep stirring, that the jam may not catch to the sides or bottom of the kettle, and burn. If in cutting the rhubarb, you find that it is at all tough, stew it alone for a quarter of an hour before adding it to the orange and sugar; but if it is tender, it will require no preliminary cooking. Put it up by the direction for the plain rhubarb jam.

And now, just a recipe or two for rhubarb desserts. Recipes for pies and sauces are to be found in every cook book, and therefore are omitted here. Newer is rhubarb cup. Take about twenty stalks of rhubarb, peel them, and cut into inch pieces; cook them in a double boiler, without water, and when it is well cooked, make it very sweet with fine granulated sugar. Have ready half a pint of rice that has been boiled in a quart of water till soft and dry. Mix the rhubarb and rice well together, beating the mixture thoroughly. Mould in cups that have been slightly buttered, and set upon the ice, or in a cold place. Just before serving turn them out on a large dish, and pour over them a soft custard. This will be found delicious, and is so simple that it will harm no one.

A rhubarb charlotte is a pleasant and easy dessert. Peel the rhubarb stalks, and cut them into small pieces. Butter a baking dish, and line it with thin slice of bread and butter. Put a deep layer of rhubarb, well covered with sugar, then another layer of bread and butter, another of rhubarb and sugar, then another of bread and butter; sprinkle this last layer very slightly with sugar, cover with a plate, and set in a moderate oven to cook. It will take about an hour and a half; at the end of an hour take off the plate, and let the top brown. Serve it warm, but not hot, and make a custard sauce for it.

Rhubarb wine is a favorite with English housewives, and the rule for making which is given here is an heirloom in an old Chester family, and has been used for generations. To every five pounds of rhubarb pulp allow a gallon of pure, cold spring water, and to every gallon of liquid allow three pounds of loaf sugar, half an ounce of isinglass and the rind of a lemon. Wipe the rhubarb, and with a wooden mallet bruise it in a large wooden tub. When it is reduced to a pulp weight it, and to every five pounds add a gallon of spring water; let this remain for three days, stirring three or four times a day. On the fourth day press the pulp through a hair sieve; put the liquor into a tub and add the loaf sugar, three pounds to a gallon, the isinglass, and stir until the sugar is entirely dissolved; add the lemon rind. Let the mixture stand, and in from four to six days the fermentation will begin to subside and a crust or head will be formed, which should be skimmed off, or the liquor drawn from it when the crust begins to crack and separate. Put the wine into a cask, and if after that it ferments rack it off into another cask, and in a fortnight stop it up. If the wine should have lost any of its original sweetness, add a little more loaf sugar, and when you close the cask make sure that it is full. Bottle it off in February or March, and in the summer it should be fit to drink, although it improves with age.

Parsimony

"Grandmother, does yer specs magnify?"

"A little, my child," she answered.

"Aweel, then," said the boy, "I wad just like it if ye wad tak' them off when ye're packin' my loonch."