

KOVEN'S MY CLOTHIERS

Corner Water and King Streets, ST. STEPHEN, N. B.

STRAWBERRY CREAM

Soak one-fourth box of gelatine in one-half cup cold water one hour, dissolve in one-half cup boiling water and strain. Mash one quart strawberries and add one cup sugar; add also the gelatine water and one-half pint whipped cream. Stir all together, pour in mold and set on ice to harden. If preserved berries are used, take one-half the quantity and leave out the sugar.

—L. F. M., Moncton.

SPANISH CREAM

Soak one-third box gelatine in three-fourths quart milk for one hour, then put on stove and, when boiling, stir in the yolks of three eggs beaten with three-fourths cup sugar; when it is boiling hot remove from fire and stir in the whites of three eggs, well beaten. Flavor to taste and pour in molds or cups. Cool and serve with plain or whipped cream.

—F. A. O., Sussex.

ORANGE CREAM

Soak one-half ounce Cox's gelatine in cold water sufficient to cover it for half an hour. Place it over boiling water and when the gelatine is dissolved take from the fire. Stir in one-half cup orange juice and grated rind of one orange (the grated rind should soak in the juice while the gelatine is dissolving), the beaten yolks of two eggs and three-fourths cup sugar. Lastly add one and one-half cups sweet cream, whipped. Strain into a mold wet with cold water, and keep in a cold place until ready to serve.—L. F., Newcastle.

CAFE PARFAIT

One quart cream, one cup powdered sugar, one tablespoon vanilla, one-half cup strong, clear coffee. Mix all together and whip until thick, then turn into a mold. Pack in ice and salt, the same as for ice cream, and let stand four or five hours.

—R. K., Chatham.

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