

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

Egg Salad.—Slice one dozen hard-boiled eggs, add one dozen small onions chopped fine, season with salt and pepper and cover with salad dressing.

Love Apple Salad.—Wipe perfect tomatoes and begin at the blossom end to cut into petals toward the stem end, pressing carefully; open so as to leave the seeds in a ball of pulp. Pour over each a spoonful of mayonnaise and serve.

Codfish Puff.—Make the mixture as for codfish balls. Add the whites of two eggs beaten stiff, folding these in lightly. Butter a stoneware platter, spread the puff upon it and bake in a hot oven till well puffed and brown. Or cook in a buttered frying-pan till a brown crust has formed, then fold like an omelet.

Browned Rice.—Spread a cupful of rice on a shallow baking tin and put into a moderately hot oven to brown. It will need to be stirred frequently. Each rice kernel when sufficiently browned should be of a yellowish brown, about the color of ripe wheat. Cook in boiling water. Serve with fruit juice or cream.

Sliced Apple Pie.—Cut the apples into thin, uneven slices and fill the plates after the bottom crust is in. If the apples are quite sour use two tablespoonfuls of sugar, a little nutmeg and two spoonfuls of water. It is improved by using the butter as in the peach pie. Cover with crust, cut larger than plate and tucked in under the bottom crust. Always prick holes in an upper crust. Bake nearly an hour in a moderate oven.

Parsnip Croquettes.—Scrape and wash five medium-sized parsnips; cut into oblong pieces, place in boiling water and boil till tender. When done mash and salt to taste, add a tablespoonful of butter. Make them into oval balls the size of an egg and a half-an-inch thick. Fry in a little butter to a nice brown and serve hot.

Stuffed Apples.—Select large sour apples and core but do not peel them. Chop some cold meat of any kind very fine and season very highly with salt and pepper and a pinch of summer savory or other sweet herb, or if chicken is used, season with celery salt. Fill the apples with the meat, put a dot of butter on each, and bake.

Creole Succotash.—Take six tomatoes, peel and cut up, six pods of okra washed and sliced thin, and boil in a little water. Score the corn from six ears of sugar corn and a dozen pods of string beans cut fine, add to the tomatoes and boil until done. Add seasoning and a chopped sweet pepper when half done. Serve with toasted bread.

Veal Ragout.—Chop remnants of cold veal, rub a tablespoonful of butter into one of browned flour, mix this with a cupful of stock, and stir until boiling hot in a saucepan. Chop about a cupful of mushrooms, add these and two tablespoonfuls of tomato catsup to the stock. Salt and pepper to taste, put in the veal, and stew gently ten minutes.

Pear Chips.—To ten pounds of pears allow five pounds of sugar, one-fourth of a pound of Canton or green ginger and five lemons. Core and peel the pears, and then cut them in small pieces, mix with them the sugar and ginger and leave over night. The next morning wash and dry the lemons, cut them in pieces, and take out the seeds. Cook the mixture very slowly for three hours.

Chicken Cream Soup.—An old chicken for soup is much the best. Cut it up into quarters, put it into a soup-kettle with half a pound of corned ham and an onion; add four quarts of cold water. Bring slowly to a gentle boil, and keep this up till the liquid has diminished one-third and the meat drops from the bones; then add half a cupful of rice. Season with salt, pepper and a bunch of chopped parsley.

Olive Oil Pickles.—Fifty small cucumbers, sliced thin without peeling; let stand three hours in one-third sack of table salt, then drain well and mix with two pints small onions, sliced thin, one and one-half ounces of white pepper, one half-ounce of white mustard-seed, two-thirds of an ounce of celery-seed, and one-half pint of salad oil. Cover with cold cider vinegar. These will keep well if not air-tight.

New England Salad.—Chop together enough cold boiled beets and carrots to make a pint. With a fork mix in one-half cupful of thick cream, to which has been added one tablespoonful of vinegar. Serve with little balls of cottage cheese.

Pineapple Snow.—One can of chopped pineapple, one-half box of gelatine dissolved in one pint of cold water; add juice of pineapple and let come to boil. Two cupfuls of sugar and juice of two lemons beaten until light. Pour hot gelatine over mixture and stir well, then add pineapple. Put in cold place and let it stand until it thickens a little; then add whites of two eggs beaten stiff. Beat ten minutes, mould and serve with whipped cream.

Tomato Marmalade.—Pare four quarts of ripe tomatoes. Cut six lemons in halves lengthwise and then slice them very thin. Seed one cup of raisins. Weigh out four pounds (eight cups) of granulated sugar. Put all the ingredients into a preserving kettle in layers. Heat slowly to the boiling point. Then simmer until the mixture is of the consistency of marmalade. No one flavor should be recognizable. Seal while hot. The recipe makes about 2½ quarts.

Green Grape Pie.—After you have lined your pie plate with the crust, sprinkle over it two heaping tablespoonfuls of sugar and also the same amount of flour (or one of cornstarch). Fill with the pulps of green grapes, spread over with two tablespoonfuls of grape jelly. Cover with sugar, about three tablespoonfuls mixed with one tablespoonful of cornstarch, and add two tablespoonfuls of cold water. Cover with an upper crust and bake in a good oven. Serve with plain or whipped cream.

Ripe Cucumber Pickle.—Pare twelve large cucumbers and take out the pulp. Cut in slices two inches wide and three or four inches long. Sprinkle with salt and let them stand for half-an-hour; rinse and take one pound of sugar, one pint of vinegar, one-half ounce of whole cloves and one ounce of stick cinnamon; put on to boil, add the cucumbers, cook until tender. Then take them out and put in the cans; boil the liquor for ten minutes and pour over the cucumbers and seal while hot.

Eggplant Eggs.—Select nice firm eggplants and slice and salt a sufficient quantity, allowing it to remain under pressure half an hour. Then wash well from every particle of salt, dry with cheesecloth and chop to a paste. Mix with beaten egg and cornstarch till of such a consistency that it can be moulded. Pepper and salt to taste, roll into "egg" shaped balls and cover with cracker crumbs. Fry a nice golden brown and place in nests of minced parsley. Tomato ketchup makes an acceptable relish served with them.

Sweet Potato Pudding.—One and one-half pounds of sweet potatoes, one pound of sugar, six eggs, three ounces of butter, one wineglassful sherry, one wineglassful of brandy, one-half teaspoonful allspice, one-quarter teaspoonful powdered mace. Boil and mash the potatoes and press through a sieve; while hot stir in the butter and sugar, then the beaten yolks of the eggs; mix in spices, wine and brandy, and lastly the whipped whites of the eggs. Bake forty minutes in a buttered pudding dish. Serve warm, not hot, without sauce.

Tomato Rabbit.—Four medium-sized tomatoes, one cupful of finely chopped cheese, one-third cupful of cream, yolk of one egg, cayenne. Select a soft cheese, preferably cream. Cut the tomatoes in halves, crosswise, and broil over a brisk fire. Keep them hot while making the rabbit. Scald the cream, add the cheese and stir constantly until it melts; draw to the back of the stove, add the yolks lightly beaten and pepper to taste; then pour over the tomatoes and serve at once with dry toast, or fresh crackers.

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