

## Quality Salt

### BUTTER-MAKERS

who have a reputation always use WINDSOR SALT. It dissolves evenly, is the easiest to work in the butter—the best for seasoning—and the cheapest, because the most economical. Insure your butter being always successful, by always using

## Windsor SALT

## The National



## Cream..... Separator

Holds first place in the Dairy Schools in Official Skimming Contests; a Leader and Favorite among the farmers; wins first honors; sells without Diplomas and Gold Medal Ornaments.

Manufactured and guaranteed by the Raymond Mfg. Co. of Guelph, Ont.

**The T. C. Rogers Co.,**  
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Wholesale Agents in larger part of Ontario and Quebec.

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### Castile Balsam Good for Shoe Bolts

Stanbridge Station, Quebec, Canada, Nov. 18th, 1903.  
The Lawrence-Williams Co., Cleveland, Ohio.  
I enclose \$1.00 for one bottle of your GOSWELL'S CASTILE BALSAM. It is a fine medicine for all bunions where a blister is needed. You can recommend it for canker in dogs' ears, one part BALSAM to three parts of vasoline. I have used it for shoe bolts where they were old and hard by injecting the BALSAM into the bolts with a hypodermic syringe.

THOS. G. GIBSON.



## THE KITCHEN

### Simple and Good

**Creamed Eggs.**—Pour into a saucepan half a pint of milk, three tablespoonfuls of butter, a saltspoonful of salt, a little celery salt and a dash of pepper; thicken the cream with flour made smooth in milk, and allow it to boil up once. Have prepared five or six eggs that have been hard boiled, crumble one of them into the mixture, arrange the others in thick slices in the centre of a hot platter, turn the cream over them and garnish with three-cornered pieces of toast and an occasional sprig of parsley. Serve very hot.

**Cornmeal Cakes.**—To make tempting and wholesome cornmeal cakes allow one pint of cornmeal, one pint of bread crumbs, one and one-half pints of milk, three eggs and a heaping teaspoonful of baking powder. Soak the bread crumbs in the milk until well softened, then add the eggs, beaten until smooth, without separating, and finally the cornmeal. Beat long and vigorously and stir in the baking powder. Bake on a well greased griddle.

**Quick Waffles.**—These are made with baking powder instead of yeast and can be made up in a few minutes. To one pint of milk allow one pint of flour, three eggs, one tablespoonful of melted butter, one teaspoon of salt and two heaping teaspoonfuls of baking powder. Separate the eggs and beat yolks to a cream and the whites until they are stiff. Add the milk, the flour and the salt to the yolks and beat all together vigorously. Then add the melted butter and whites of the eggs and lastly the baking powder. Mix all thoroughly and bake as directed for plain waffles.

**Codfish Cream.**—Cut into dice a dozen small potatoes and boil until tender; have ready in a saucepan half a pound of salt codfish, picked fine, a piece of butter and a chopped onion; heat, and when the butter begins to brown turn in the potatoes and a pint of thin cream; thicken with a little flour. Serve in toast.

**Princeton Tea Cake.**—Mix together a cup of sugar, two eggs and two tablespoonfuls of butter; add a teaspoonful of orange extract and a cup of milk, in which is dissolved a teaspoonful of flour; then stir in two cups of flour, with two scant teaspoonfuls of cream of tartar, and beat the mixture until as light as possible.

**Mutton Tarts.**—Line small tins with a tea biscuit dough rolled very thin; fill with mutton cut in sm. l. pieces, cover with the paste, press the edges together, cut a hole in the top and bake in a quick oven.

### Egg Nests on Toast

Separate the whites and yolks of the required number of eggs, leaving the yolks unbroken and in the shell. Have ready as many rounds of freshly buttered toast as there are eggs. Put half of the whites aside to use for some other purpose. To those remaining add a little salt, beat them to a stiff froth and heap on the slices of toast. Make little hollows in the centres of each with the ends of the shell, drop in the yolks, sprinkle them with salt and pepper, brush with melted butter and bake on the top shelf in an oven which should be quick enough to brown slightly in about five minutes. This dish may be varied at pleasure by sprinkling the

toast with minced bacon, ham, grated cheese, or other additions. Cream or tomato sauce makes an agreeable but not essential addition. This dish is frequently taken by invalids when they refuse everything else.

### Household Hints

Hearthstones, if painted with two or three coats of white enamel, will only require to be wiped with a damp cloth when soiled.

Knives not in use should be rubbed with a little unsalted mutton-fat, rolled in brown paper, and kept in a dry place. Clean copper kettles by rubbing with a little cut lemon dipped in very finely powdered bath-brick dust. Polish with a soft cloth.

Stains on water-bottles can easily be removed with tea leaves and vinegar. Shake thoroughly until all stain has disappeared, then rinse in cold water.

### Two Dainty Desserts Made With Prunes

**Prune Whip.**—Chop one cupful of stewed prunes and kernels; whites of five eggs well beaten; two thirds of a cupful of sugar. Beat all thoroughly, and add the juice of one lemon. Heap in a shallow baking-dish, and bake for thirty minutes. This should be served as soon as possible after removing from the oven. Serve with cream.

**Prune Gelatine.**—Soak half a box of gelatine, then add to it one pint of boiling water. When dissolved, add the prunes, which have been cooked and stewed. Add sugar if necessary. This may be served with plain or whipped cream.

### Household Accounts

Keeping accounts may be a little troublesome, but it is quite worth while.

Have just one book, rather thick, that will do for everything. Turn the front part into a cash account. Open the book out flat, write down your allowance on the left-hand page, and on the right put down what you have paid the butcher, baker, etc.—everything, even to a postage stamp. Then once a week, or oftener, balance. Balancing is nothing harder than subtracting the total of the money you have spent from what you should have in cash.

When you have been keeping accounts for some time you will realize as you never did before what your money goes for. Keeping accounts is not helping you to make money, but it does help you to find out how to get the most for your outlay and how to balance your needs with your income.

### Little Kinks but Important

Clothes may be boiled in a rusty boiler without harm if first placed in a bag.

Stove polish applied with turpentine makes a brighter polish and one apt to last longer.

A bit of lard, kerosene or paraffine added to laundry starch facilitates matters when it comes to ironing.

A flat paint brush is a handy household utensil for cleaning out troublesome corners. When too worn for this purpose it is more convenient than anything else for applying stove polish, especially in the ornamented parts of a stove.