

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

Made of Cranberries.

Although most housewives are faithful to the verge of monotony, to cranberry jelly and cranberry sauce, they do not seem to appreciate the possibilities of the tart red berries as foundations for desserts and even beverages—cranberry gruel and cranberry posset were known and valued by our ancestors, and a jug of the latter would be a welcome and appropriate innovation at a Thanksgiving dinner that would undoubtedly make a "hit" with the young as well as the older members gathered round the family board.

To make cranberry posset, mix half a pint each of berries and water, and mash the fruit well. Now boil the peel of half a lemon and one ounce of oatmeal in two quarts of water for twelve to fifteen minutes; then add the mashed fruit and water with just enough sugar to sweeten it lightly without destroying the flavor of the fruit; boil it all for twenty minutes, then strain it and let it get cold. It is excellent as it is, but some people like the addition of a little brandy or sherry.

Cranberry tart is made thus: Line a pie dish with plain short crust, then fill it with uncooked cranberries, add a gill of golden syrup (or molasses) and four tablespoonfuls of sugar; cover with an upper crust, and bake for thirty minutes in a sharp oven.

To prepare tart a la Manon: Line a tart mould or a pastry ring with good short paste, and fill it with stewed and sweetened cranberries, cover with an upper crust, brush this over with water, dust it with sugar and bake for thirty minutes in a sharp oven. Serve hot or cold, with thick or whipped cream.

Cranberry Roll: Stew some cranberries till soft enough to sieve, sweeten to taste and let them cool. Have ready some good suet crust, not too thick; spread the sieved fruit over this, roll it up into a bolster shape, tie it up into a cloth and boil in plenty of water for quite two hours, then turn it out, and serve the roll either plain, dusted with powdered sugar or with any sweet or wine sauce.

Thanksgiving Recipes.

Pumpkin Pudding.—Into a pint of stewed pumpkin beat the whipped yolks of five eggs, a quart of milk, three-quarters of a cupful of sugar and half a teaspoonful each of powdered mace, nutmeg and cinnamon. Last of all, stir in lightly the stiffened whites of the five eggs, turn the mixture into a buttered pudding dish and bake until set. Eat hot with a hard sauce.

Stuffed Potatoes.—Bake some medium size potatoes and, when tender, cut a slice from one end, remove all the soft pulp with a small spoon and mash smooth; add to each pint of pulp a tablespoonful of butter, pepper and salt to season, half a gill of milk and a quarter teaspoonful of finely chopped parsley; beat all smooth with a silver fork and, at the very last, add the white of one egg, beaten to a snow; stuff the skin, replace the lid and fasten with a wooden toothpick; place in a hot oven for fifteen minutes, then serve.

Thanksgiving Pudding.—Two pints of bread crumbs, three tablespoonfuls of flour and a teaspoonful of baking powder, mixed with three pints of sweet milk. Cream one-quarter of a cupful of butter with a teaspoonful of sugar; add half a teaspoonful each of salt, ground cloves, grated nutmeg and lemon extract and six well beaten eggs; stir all into the milk and crumbs; add one pint of stoned raisins, one pint of currants, one cupful of suet, one cupful of citron, cut fine, and a half glassful of grape juice; mix well and steam four hours. Serve with any favorite pudding sauce.

Peach Meringue Pie.—Take some fine canned peaches, mash, sweeten with powdered white sugar. Line the pie plates with a very rich paste, fill with the peaches and bake until just done. Take from the oven and spread over the peaches a thick meringue, made by whipping to a stiff froth the whites of three eggs for each pie, sweetening with one tablespoonful of powdered white sugar for each egg. Flavor with vanilla, beat until it will stand alone, and cover the top of the pie three-quarters of an inch thick with it. Put back in the oven until the meringue is lightly browned. Serve cold.

White Cup Cake.—One large coffee cupful of sour cream or rich butter-milk, one cupful of good butter; two cupfuls of white sugar and four cupfuls of sifted flour. Stir the butter and sugar together till quite light, then by degrees add the buttermilk alternately with half the flour. Stir in the beaten whites of five eggs, alternately, with

the remainder of the flour. Add one grated nutmeg and a large teaspoonful of powdered cinnamon. Lastly, stir in one teaspoonful of soda, dissolved in a very little lukewarm water. Beat the mixture very hard, put into two well-buttered cake tins and bake three-quarters of an hour in a moderate oven.

Puff Pudding.—One cupful of sour cream, a little salt, half a teaspoonful of soda. Stir in flour till as stiff as you can stir it, then spread it in a two-quart pudding pan, set in the oven and let it brown very light. To three nice tart apples, stewed until soft, add one large tablespoonful of butter, half a cupful of white sugar and the beaten yolk of one egg. Beat these together and spread over the top of the dough and return the pudding to the oven. When this is nicely browned, take from the oven and spread with the beaten white of the egg sweetened with two tablespoonfuls of powdered white sugar, and flavored with grated nutmeg. Return to the oven and let the top brown again. Serve with sweetened whipped cream.

Bagout of Duck.—In three tablespoonfuls of olive oil, one-half teaspoon of salt, and a dusting of paprika, marinate narrow strips of meat (about a pint) and set aside for three hours. Rub the inside of a saucepan with a clove of garlic. Put in two tablespoonfuls of butter and brown slightly, add a quarter of a cup of flour, blend with the butter, pour in a cup and a half of rich brown stock or gravy, and cook to a smooth thickness. Add two tablespoonfuls of chili sauce, the juice of a lemon, salt and pepper, and the prepared meat. Heat for five minutes, dash in a small glass of port, if that is liked, and serve.

Creamed Salmon.—Melt two tablespoonfuls of butter in the blazer over hot water; add two tablespoonfuls of sifted flour, seasoning with salt, pepper and cayenne and one pint of hot milk. When smooth and thickened stir in one cup of canned salmon, one cup of finely chopped peanuts, and the whites of six hard-boiled eggs chopped fine. Serve hot in ramekins or on buttered toast.

TURKEY IN VARIOUS STYLES.

Deviled Turkey.—Score criss-cross fashion the cooked thighs and drumsticks, and rub over them a large spoonful of mustard, mixed with vinegar, season well with salt and pepper; broil over hot coals, and serve on a hot dish with a lump of butter on each piece.

Turkey in Savory Jelly.—Dissolve one-fourth package of gelatine in two cupfuls of stock that has had boiled in it an onion, celery and bay leaf, and one-half pint of water. Season with salt and pepper; place some of the jelly in a mold, add slices of the light and dark meat of boiled turkey, then jelly, then meat until mold is full. Garnish with celery and serve.

Roast Turkey.—After careful dressing, wipe the turkey dry, inside and out; rub the inside with a little salt and fill with the following: Roast and peel about thirty chestnuts. Pound ten of these with the liver, add a little minced parsley, a taste of onion, salt, pepper and the yolks of two eggs. Put this in the breast cavity, and sew up. Fry five or six links of small sausage in butter until half done, chop into inch lengths, add a cup of bread or cracker crumbs, a large spoonful of butter, pepper, salt, the remaining whole chestnuts and fill the body. Sew up with twine. Tie the legs and wings down securely and fasten to the body with skewers. Rub all over with soft butter, salt and pepper; dredge with flour, cover with slices of bacon and place in baking pan. Allow twenty minutes to the pound and baste often.

Other Turkey Filling.—Into one quart of cracker or bread crumbs, rub a large spoonful of butter, one tablespoonful of minced mixed herbs, a pinch of ground mace, a heaping teaspoonful of salt and half as much pepper. Chop fine twelve drained oysters; add these, with a beaten egg, to the crumbs, and fill the turkey with this.

Turkey Sauce.—Stew the heart, liver, gizzard, neck and tip of wings together, in one pint of water. Chop fine, removing the hard portions. Return to the water in which they were stewed. Chop six oysters and add to the stew. When the turkey is removed, stir into the liquid two tablespoonfuls of flour. When well browned, add the chopped contents of the stew, together with the liquid. Add one pint of rich, sweet salt and pepper to taste, one teaspoon-milk, salt and pepper to taste, one teaspoonful of lemon juice and serve.

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