

The London Advertiser
Ermaline

Paper Bag Cookery

These Cooking Bags are now available by mail or at The London Advertiser Office in quantity and at cost, as

stated on coupon, which must be clipped out and presented or sent with order. A Paper Bag Cooking Coupon will be found in every issue of The London Advertiser as long as the bags are on sale.

Directions—How to Use Cooking Bags :

1. Select one that "fits" the food intended to be cooked.

2. Grease slightly the inside of the bag, except in the case of vegetables, or when water is to be added.

3. When the food has been prepared for the bag, place the same on the table, and lift the uppermost edge of the bag while you insert the contents.

4. Fold the mouth of the bag two or three times and fasten with a clip, or pins, or in any other way that will secure as nearly as possible a hermetical closing.

Should it ever happen that a bag leaks, simply transfer

5. The oven, any kind of which will do, should be kept clean, and if properly heated, as with the old style of cooking, results should satisfactorily follow. Average oven heat should be about 200 degrees, Fahr., and when the bag is put

into the oven this heat should be reduced by about 30 degrees. In the case of ovens with solid shelves, a wire grid should be placed on the shelf with a space between and the bag with contents on the grid. Experience will soon teach the cook when the oven is hot enough without the use of a thermometer.

6. The oven door will not require to be opened every now and then "to see how the roast is doing." The whole

7. Exercise care in taking the bag out of the oven, and if gas is used the bag should be kept out of danger of contact with the flame.

8. When taken out for use the bag should be ripped open from the top and the fragments thrown away.

Time-table for Ermine Bag Cookery:		Allow
Fish—7 lbs.		50 Minutes
" 3 lbs.		30 Minutes
" 1 lb.		18 Minutes
" 1 lb.		15 Minutes

" 1/2 lb. or Filleted Fish.	0	0	Minutes
Joints-Beef, 18 lbs.	2	1/4	Hours
" " 9 lbs.	1	1/4	Hours
" " 3 lbs.	0	45	Minutes
" Veal, 15 to 18 lbs.	2	3/4	Hours
" Veal, 7 lbs.	1	1/2	Hours
" Pork, 15 lbs.	2	1/2	Hours

"	Pork, 3 lbs.	50	Minutes
"	Pork, 3 to 4 lbs.	50	Minutes
Mutton	Leg, 8 lbs.	1 1/2	Hours
"	Leg, 3 lbs.	50	Minutes
"	Shoulder, 5 lbs.	45	Minutes
"	Shoulder, 3 lbs.	40	Minutes
"	Loin	1 Hour 10	Minutes
"		45	Minutes

" Chop	2	Minutes
" Cutlets	5	Minutes
Sausages	3	Minutes
Bacon Rashers	5	Minutes
Thin Slice Streaky Bacon	5	Minutes
Poultry—Chicken—Large	40	Minutes
Veal—Chickens	40	Minutes

Young Chicken	25	Minutes
Spring Chicken	60	Minutes
Old Chicken	35	Minutes
Duck	45	Minutes
Old Duck	1 1/2	to 2 Hours
Turkey (Stuffed), 16 to 18 lbs.	1 1/2	Hours
Turkey (Not Stuffed)	1 1/2	Hours

Goose (young one)	1 1/2	Hours
Goose (ordinary size)	1 1/2	Hours
Ten minutes should be allowed for quail and all kinds of small birds.		
Stew—6 persons	40	Minutes
Vegetables—Potatoes	30	Minutes
..... Beans	25 to 30	Minutes

Sweet and Milk Pudding (in fish inclosed in paper bag, allow 10 min-

**LONDON ADVERTISER
PAPER BAG**

ates less than any other method. With vegetables a very little water put into the bag with them

will enable them to cook in their own steam. Potatoes merely need to be washed and placed in water.

Ermaline Cooking Bags, at the following scale of prices:

	PRICES:	Cost, at 12 to be
		Quantity, office, mailed.
Small size	 5	5
7 x 8	10	10
	15	15
	20	20

Medium size	5	8	10
9 x 14	10	15	18
	25	33	38
Large size	5	10	12
14 x 18	10	20	25
	15	30	38

Express parcels of larger lots

London Advertiser Company

London, Ontario.

Today's-Moderate to fresh
northwest winds; showers
thunderstorms today. Fair
cool; tonight and on Wed-
nesday.

TEMPERATURE
Following are the highest and
lowest temperatures at the
stations. Max. Min.

Calgary	68	48
Edmonton	68	48
Winnipeg	68	48
Regina	68	48
Parkland	68	48
Perry Sound	68	48
Toronto	86	80
Montreal	86	80
Quebec	86	80
National Capital	86	80

WEATHER NOTES
Showers and local thun-
derstorms occurring this morning. In
regions to the Atlantic coast
in the southern portions
of the Atlantic.

LOCAL TEMPERATURES
Temperatures in London
Highest 84, lowest 51.

Yesterday's Weather
Meteorological Office,
14.-A few local showers
occurred in Saskatchewan
otherwise the weather had
been fine, and fair. Min-
imum temperature: Victo-
ria, Kamloops, 66, 70; Edmon-
ton, 66, 70; Victoria, 66, 70;
Vancouver, 66, 70; Seattle,
Regina, 68, 73; Winnipeg,
Port Arthur, 68, 68; Lon-
don, 68, 68; Ottawa, 68,
68, 68; Quebec, 68, 68,
68, 76; Halifax, 66, 74.

Today's Prospects
Western Ontario-Light
to moderate winds; rain
storms, but mostly fair