

1916 CATALOGUE

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Put on a floured baking board, and roll out oblong a quarter of an inch thick. Cut the cranberries into halves and spread them over the dough; cut the raisins into small pieces and spread over the cranberries; cover with sugar, and roll the same as a jelly roll. Pinch the edges, put into a baking dish which has been brushed with a little butter, sprinkle a little sugar over the top, place in a moderate oven and bake for forty minutes. Serve with caramel sauce.

To make caramel place one tablespoonful of sugar into a small saucepan. Burn until dry. Remove pan from fire and add one cupful of cold water. Return to the fire and boil until the sugar dissolves.

Lemon Crumb Pudding.—Two cupfuls of dry bread crumbs, two cupfuls of hot milk, three-quarter cupful of sugar, three tablespoonfuls of lemon juice, one teaspoonful of grated lemon rind, one egg, a pinch of salt, one teaspoonful of butter. Put the crumbs in a bowl; pour over the hot milk; add the salt, the egg, well beaten, the grated rind of the lemon, and the lemon juice, and mix well. Brush a baking dish with a little butter; put in the mixture, and bake for forty minutes in a slow oven. Serve plain or with a hot lemon sauce. For the sauce see another card.

Soft Spice Cakes.—One-quarter cupful of shortening, one-half cupful of brown sugar, one-half cupful of molasses, one-half teaspoonful each of ground cinnamon, ginger, allspice and nutmeg, one teaspoonful of baking soda, one-quarter teaspoonful of salt, one-third cupful of hot water, one and one-half cupfuls of flour. Cream the shortening, sugar and molasses together; add the spices, the salt, and the baking soda which has been dissolved in the boiling water. Sift in the flour, mix the ingredients well, and put into well-greased muffin tins or gem pans. Bake in a moderate oven for twenty minutes.

Orange Puffs.—One cupful of flour, two teaspoonfuls of baking powder, one-half teaspoonful of salt, one-quarter cupful of sugar, one-half cupful of milk, one egg, one teaspoonful of butter, one orange, one teaspoonful of grated orange rind. Sift the flour, baking powder, salt and sugar into a bowl; add the milk, butter, orange rind, and the well-beaten egg. Brush four warm custard cups with butter, and put a spoonful in each. Bake in a hot oven for fifteen minutes. Serve hot with orange sauce.

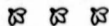
Lemon Sauce.—One teaspoonful of lemon juice, a little grated lemon rind, a pinch of salt, four tablespoonfuls of sugar, two teaspoonfuls of cornstarch, one teaspoonful of caramel. Put one cupful of water on to boil; add the cornstarch which has been wet with a little cold water; boil for two minutes; add the sugar, salt, lemon juice and rind, and the caramel. Serve over the pudding.

Rice Creole.—One cupful of rice (half pound), one cupful of strained tomatoes, one cupful of finely cut onions, two teaspoonfuls of salt, one-eighth teaspoonful of pepper, one tablespoonful of drippings, one tablespoonful of parsley. Wash the rice, and add slowly to four quarts of water which is boiling hard; boil for twenty-five minutes; drain and blanch.

Put the drippings into a small pan; add the onions; cook slowly until tender and yellow; add the tomatoes, salt and pepper; mix well with the rice, and put on a platter and sprinkle with parsley. Two tablespoonfuls of finely cut green pepper may be added.

To blanch rice: Drain the rice in a colander, pour hot water through the rice, shaking it so the rice grains will fall apart. Place on top of the range or in an open oven to dry.

Orange Sauce.—One tablespoonful of cornstarch, two tablespoonfuls of sugar, four tablespoonfuls of orange juice, one cupful of water, a pinch of salt. Boil the water; add the cornstarch, which has been wet with a little cold water; boil for five minutes; add the sugar, salt and orange juice; color with caramel.



Pat's Logic.—A blacksmith and a gardener argued as to which was the first trade or means of living in the world.

The gardener was sure it was gardening, and he quoted from Genesis the statement that Adam was put on the earth to till it.

Pat, the blacksmith, was unconvinced. "Well, thin," he queried, "who made the spade for Adam?"

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HEAD OFFICE - - WINNIPEG

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The charge of the Ninth Lancers against German guns in the neighborhood of Mons during the early days of the British operations at the front will live in history among the most heroic deeds of our army. It will also live in poetry, like the Balaclava charge, for William Watson has made it the subject of some stirring lines. "At the cannon in ambush our horsemen spurred, knights of liberty, glory's sons, and slew the gunners beside their guns." The Ninth Lancers had been covering the retreat of the infantry when they were told by their colonel that eleven German guns, on the outskirts of a wood about a mile away, must be taken, and the bugle sounded for the charge. The Lancers dashed forward amid a hail of shrapnel and rifle bullets, riding down the enemy's infantry. As they approached the guns, many of the gunners ran into the woods, but those who remained were cut to pieces. After putting the guns out of action, the Lancers rode back under a fierce fire from other guns on their flank.

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By R. CATON WOODVILLE

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