

## HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

**Christmas Salad.**—This salad is much in favor and is inexpensive. Cook a pint of chestnuts until very tender; pile on a flat dish; when cool, surround with sprigs of cress and pour over a French dressing. Shredded celery and cress in combination are excellent for a change.

**Apple Cream.**—Boil twelve tart apples until tender, remove the skins and pass the pulp through a sieve; add a cupful of sugar, beat well, and fold into the pulp the well-beaten whites of two eggs; beat until white and foamy and heap in a glass dish; garnish with candied cherries and strips of angelica and serve cold.

**Hickorynut Wafers.**—These delicious little dainties hail from Vermont. For each egg allow one-fourth cupful of butter, one cupful of sugar, one cupful of the chopped hickorynuts; beat the butter and sugar to a cream, then add the well-beaten eggs and the flour with a pinch of salt; lastly, stir in the hickorynut meat; drop in small spoonfuls on buttered paper, flatten a little with back of the spoon and bake in a moderate oven.

**Chestnut Stuffing.**—Chestnut stuffing is the right kind for the Christmas turkey, and it is best made in this way: Throw the chestnuts, about twenty-five, into boiling water for a few minutes, remove and rub off the thin, dark skin; cover with boiling water and simmer for an hour; when soft, mash fine; add the nuts to a half-pound of pork and pound of veal minced fine, with a half-teaspoonful of pepper, two tablespoonfuls of salt and a cupful of stock.

**Swiss Christmas Cake.**—The whites of the eggs only are used. For three of these allow two ounces of sugar, two tablespoonfuls of red and three of white wine, one lemon and flour to make a paste; rub the rind of the lemon with the sugar, then dissolve it in the wine, add the white of the eggs beaten quite stiff and flour to make paste; spread over a buttered pan in a thin layer and cook in a rather quick oven. Immediately on removing from the oven, cut into narrow strips, and, while hot, wind them quickly around a small stick, and, when cold, slip them off. At serving time, pile high in a pretty silver dish.

**Christmas Fruit Cake.**—Rub one and one-half cupfuls of powdered sugar and one cupful of butter to a cream, and put with them the yolks of six eggs well beaten, one cupful of sifted flour, one-half teaspoonful of ground cloves and one teaspoonful of each of powdered cinnamon and ground nutmeg. Have the whites of the eggs whipped stiff and put them in now, with another cupful of flour; add one-half pound of raisins, seeded and chopped, one-half pound of cleaned currants and one-fourth of a pound of shredded citron, all well dredged with flour; stir them into the cake and bake this for two hours in a steady oven. This is an old Virginia Christmas cake.

**Christmas Surprise Pudding.**—For Christmas surprise pudding, make good, rich vanilla ice cream by any familiar recipe. Select a square or brick mould and line it with the cake to the thickness of one and one-half inches. Have ready cream whipped to a stiff froth, in which glaze cherries and pineapple, cut into bits, have been soaking; fill the center of the mould with the mixture; cover the top with ice-cream and smooth with a knife dipped in cold water; cover the can tightly and pack in ice and salt for two hours. Serve plain or with whipped cream. For a two-quart mould, one quart of ice-cream, one pint of good, sweet cream and a half-pound of candied fruit will be required.

**Stuffed Apples for Roast Goose.**—These are especially nice. Pare and core the number of large, tart apples required and place them in the bottom of a large pan; to two cupfuls of white stock add a bay leaf, a teaspoonful of minced onion and salt and pepper to taste; simmer for twenty minutes, strain and pour over the apples in the pan; cover and simmer until they can be pierced with a fork; carefully remove from the stock and set aside to cool; blanch two cupfuls of chestnut meats; slice and cover with the stock; add four teaspoonfuls of currant or green-grape jelly and a little salt and paprika. Arrange the apples as a garnish around the goose on the platter. Serve with the sauce.

**Frozen French Rolls.**—Add one-half cupful of sugar to seven egg yolks and beat until thick and creamy; pour on to this one cupful of scalding-hot milk, a pinch of salt, and cook until the mixture coats spoon; cool, and add the whip from one pint of double cream and two tablespoonfuls unsweetened chocolate (grated), one teaspoonful vanilla. Freeze as for ordinary ice-cream, then line a cylindrical mold with this mixture, leaving a well in centre, which fill with the following: Add two tablespoonfuls of gelatine dissolved in a little cold water, then add it to one quart of cream, two tablespoonfuls of sugar, one teaspoonful of banana extract; whip to a stiff froth, remove froth to mold, adding throughout all kinds of candied French fruit, cut fine; cover with the chocolate mixture. Cover with buttered paper, tie the lid securely, smear edges with butter; bury in ice and salt for two hours.

## CHRISTMAS CONFECTIONERY.

**Chocolate Fudge.**—One quart of granulated sugar, one-half pint of milk, one-half cupful of butter, half a cake of Baker's chocolate; let it boil nine minutes, then remove from the fire; add two teaspoonfuls of vanilla and stir steadily for five minutes, until it is soft and creamy.

**Butternut Taffy.**—Two cupfuls of light brown sugar, one-half cupful of butter, which must be washed to take out the salt, three-quarters of a cupful of thin cream, boiled together until the mixture is elastic but not brittle; it will take about one hour for this purpose. Do not stir it. When it is done, add one teaspoonful of vanilla and a cupful of butternut meats.

**Delicious Peppermint.**—Two cupfuls of granulated sugar and half a cupful of water boiled hard all over for about three minutes, then add two teaspoonfuls of essence of peppermint; take from the fire and stir hard until it is white and creamy; drop it on paraffine paper; twirl the spoon as you drop the cream, the peppermints will not be round. The dropping must be done very rapidly.

**Mince Pie Candy.**—Take the white of one egg and mix with it powdered sugar until it forms a creamy substance stiff enough to mould; into this press nuts, raisins, chopped figs, dates, preserved ginger, citron, and some of the different spices used for mince pies; pack into a tin box lined with paraffine paper and leave it for a while to ripen, then cut with a sharp knife into cubes the size of caramels, do them up in paraffine paper and pack into a fancy box, labelled "Mince Pie" on the outside.

**Marshmallows.**—Home-made marshmallows are delicious, and a box filled with this dainty would be highly prized by most young people. To make them, take three ounces of gum arabic, one-half pint of hot water. Dissolve the gum arabic in the water, strain and add half a pint of powdered sugar; boil ten minutes, or until the syrup has the consistency of honey, stirring all the time; remove from the fire and add the white of an egg, beaten very stiff; mix it thoroughly and add two teaspoonfuls of orange-flower flavor; pour the paste into a pan dusted with starch and spread it about one inch thick; cut into squares, and, when cold, roll it in confectioners' sugar.

**Candied Fruits.**—A box of candied fruit is enjoyed by many, even more than candy. They may be very daintily packed in a small straw basket. When filled with ribbons, it makes a very attractive gift. Two cupfuls of granulated sugar and one cupful of hot water; boil this slowly half an hour without stirring. Carefully dip the point of the spoon into the syrup and then into cold water. If the threads formed are brittle, the syrup is ready for the fruit. Figs cut in halves, white grapes, English walnuts halved, blanched almonds, dates and oranges pared, quartered and dried, may be used, also large raisins and peanuts. Hold each piece of fruit on the end of a long silver hatpin, dip them separately and then drop them on a cold dish covered with paraffine paper.

## CHRISTMAS DECORATIONS.

The custom of recent years in giving the home a festive appearance for Christmas is one to be highly commended.

The use of holly and mistletoe, the plants sacred to Christmas, is now very general, and as they are abundant in our markets, as well as cheap, every household may be made bright with them. In parlors and sitting-rooms, wreaths, crowns and festoons can be arranged over mantels and windows, as well as hung from lamps and over pictures.

For the Christmas dinner-table, a large bowl of holly leaves, with the berries, make a beautiful centre-piece; while tiny bunches of holly laid at each plate brighten the table wonderfully. Cakes may be ornamented with candy designs of holly, while ices may be moulded and colored in the same style. If in remote localities it is not possible to obtain holly and mistletoe, green of some other variety should be procured, as the display of artificial wreaths of holly is bad taste. All-over greens, such as pine, cedar, spruce, etc., can be utilized, and berries of some sort arranged with these can be made into beautiful decorations. When chrysanthemums are yet blooming, they add greatly to the beauty of the table; the bright yellow and dark crimson are particularly appropriate for the Christmas dinner-table.

In arranging the table, the cakes, bonbons, nuts and fruits may be placed on it at the beginning, and will give it a festive appearance, rendering very little additional decoration necessary. To serve an informal Christmas dinner with as little trouble to the family as possible should be the aim of every housekeeper. The soup may be placed at each plate before dinner is announced, the turkey carved at the table and passed with the vegetables, the salad and dessert dished by the hostess. By the exercise of good judgment and management, the dinner may thus be served with simple elegance, even in the humblest household.

## The Housewife's Delight

Is a Cup of Delicious and Refreshing

**"SALADA"**


CEYLON TEA

Packed in Sealed Lead Packages only, to preserve its many excellent qualities.

40c., 50c. and 60c. Per Lb.

At All Grocers'.

HIGHEST AWARD, ST. LOUIS, 1904.



**UPTON'S**  
ORANGE  
**MARMALADE**  
Jams & Jellies are delicious  
This Season's Marmalade is particularly fine and can be had at your grocer's.  
Insist on having UPTON'S.

## VINEGAR

To make good pickles, it is important to use the best vinegar. Blackwood's has stood the test for twenty years. Ask your grocer for Blackwood's Pickling Vinegar. We manufacture it in Malt, White Wine and Cider.

**THE BLACKWOODS, Limited.**  
WINNIPEG.

## THE BEST STARCH

Is none too good for the careful, tidy housekeeper

## THE BEST STARCHES

ARE **Edwardsburg "Silver Gloss"** AND **Benson's "Prepared Corn"**

Remember this when buying

**Edwardsburg Starch Co. Ltd.**

When Writing Advertisers Kindly Mention The Western Home Monthly.