

# Now is the Time to Look Around for that New Range



Reservoir, Tile High Closet and Glass Oven Door

**THE D. MOORE COMPANY, LIMITED, HAMILTON, ONTARIO**

Toronto Agents: THE ADAMS FURNITURE COMPANY, LIMITED.

If you have not already decided to buy the

## "OTHELLO TREASURE"

do so NOW, you will never regret it.

It has the latest Patent Improvements, found in no other Ranges but "TREASURES."

Examine these for yourself, and ask your dealer to point them out to you.

See the Patent Ventilated Interlocking and Interchangeable Firepot Linings, also the Flue arrangement for heating water in Reservoir. The Ventilated Oven, which carries away all odours when cooking.

Glass Oven Door—the Daylight Oven—no spoiling or burning the cooking.

Beautiful Semi-plain Design, no corners for dirt to accumulate. Easily cleaned, Top Burnished (or polished) smooth as glass.

Lift-off Nickel.

Special Wood Lining if ordered.

Takes wood 28 inches long.

Large firebox, will hold coal fire 24 hours without touching.

Ask dealer to show you the

## "OTHELLO"

Write us for beautiful booklet.

### Things to Eat.

**Devilled Tomatoes.**—Wipe and peel three medium-sized tomatoes, and cut in slices. Sprinkle with salt and pepper, dredge with flour, and fry in a hot pan in a little butter. Cook until brown. Arrange on a hot serving-dish, pour over the following sauce, and garnish with sprigs of parsley. Sauce: Work 4 tablespoons butter until creamy, then add 2 teaspoons powdered sugar, 1 teaspoon mustard, ½ teaspoon salt, and a dash of cayenne. When well mixed, add the yolk of a hard-boiled egg rubbed to a paste, 1 egg slightly beaten, and 2 tablespoons vinegar. Cook over hot water, stirring constantly.

**Jellied Apples.**—Pare, quarter and core six small, tart apples, and boil until soft but not falling to pieces. Have about a cupful of water left when done. Soak one envelope pink granulated gelatin in one cup cold water for five minutes. Add the hot water from the apples, also add juice of two lemons and one cup sugar. Pour over the apples and set on ice to harden. Serve with one cup cream whipped stiff.

**Pickled Onions.**—These are very easy to make, and very good. They keep perfectly. Sterilize the bottles, fill with

small, raw onions ("silverskins" are best) nicely peeled, then fill up with cold "white-wine" vinegar.

**Tomato Soy.**—Take 2 lbs. green tomatoes and slice down with ½ lb. onions and ½ lb. cucumber. Put them in a colander, sprinkling them with 4 ounces warmed salt. Next day drain well, and put in a preserving pan with a teaspoonful of pepper-corns, 4 cloves, a small blade of mace, pinch of ginger, 6 small red peppers, and enough malt vinegar to cover. Boil slowly until it is all reduced to a pulp, then put through a colander. Put in sterilized bottles and seal.

**Fish and Tomato Pie.**—Take any remains of fish, remove all skin and bone, and flake it. Mix with a little white sauce. Butter a pudding-dish, place a layer of fish in it, next a layer of breadcrumbs, then a layer of sliced tomatoes with a scanty sprinkling of chopped onion, then more breadcrumbs, fish, etc., until the dish is full. The top layer should be breadcrumbs. Dot with bits of butter and bake in a moderate oven.

**Beet and Cabbage Salad.**—Shred half a raw cabbage very fine, and soak it for half an hour in cold water, then drain

thoroughly. Mix with 6 boiled beets cut in cubes. Sprinkle with salt, pepper, and minced onion, then mix with salad-dressing.

**Russian Salad.**—Cut cold beets and potatoes into fine cubes to make a cupful of each. Slice two onions fine, and make ready one cup celery cut into inch pieces. Add six olives, cut in slices, if you have them, also one teaspoonful pickled nasturtium seeds. Lay on lettuce leaves, and put salad-dressing on top. Garnish with rings of hard-boiled egg, and sprinkle over the top a tablespoonful of yolk of egg put through a potato-ricer.

**Onion Souffle.**—Chop 1 cup cold, boiled onions fine. Make a white sauce by mixing together 1 tablespoon butter and 1 tablespoon flour, cooking until frothy, and adding 1 cup milk. Season the sauce, and when it boils add to it ½ cup breadcrumbs, 1 teaspoon chopped parsley, the chopped onion and the beaten yolk of an egg. Beat the whites of 2 eggs to a froth and fold them into the onion mixture by turning them through and through it gently. Pour into a buttered dish and bake 15 minutes in a moderate oven. Serve with a cream sauce.

**Scalloped Tomatoes and Onions.**—Cut 6

tomatoes into thin slices, and chop 1½ cups cold, boiled onions fine. Butter a baking-dish. Put in a layer of sliced tomatoes, season with pepper and salt. Cover with a sprinkling of buttered crumbs, cover with the onions, then a layer of tomatoes. Make the last layer onion slices, covered liberally with crumbs. Bake in a moderate oven for three-quarters of an hour.

**Ripe Tomato Pickle.**—Peel and chop 3 pints ripe tomatoes. Add 1 cup chopped celery, 4 tablespoons chopped red peppers, 4 tablespoons onion, peeled and chopped, 4 tablespoons salt, 6 tablespoons sugar, 6 tablespoons mustard seed, ½ teaspoon ground cloves, ½ teaspoon ground cinnamon, 1 teaspoon grated nutmeg, and 2 cups vinegar. Mix all together, and seal. No cooking is necessary, as it will keep well in a cool place during the winter. Let stand a week before using.

### The Scrap Bag.

A HANDY SEWING TABLE.

Use a cheese-box and lid, lining each with figured cretonne or chintz. Take three slats three feet long for legs, and nail to the box so that it forms the