



CULINARY CONCEITS

WALNUT CHEESE Moisten half a pound of cream cheese with a little rich cream, and beat it with a fork until perfectly smooth. Then mix with it half a cupful of finely chopped walnuts, and add lightly one cupful of whipped cream. Set on ice until it is thoroughly chilled and serve in small portions, with currant jelly.

DAISIES Beat stiffly the whites of three eggs and add one pound of pulverized sugar. To this mixture, add one cupful of finely chopped walnuts. Spread on small thin soda biscuits and place in the oven until they are slightly browned. Serve with cream cheese.

CREOLE SANDWICHES Mix thoroughly half a pound of cream cheese and one-quarter of a pound of Pecan meats, and add sufficient orange marmalade to make the mixture creamy. Spread between thin slices of bread and butter. These are delicious for afternoon tea.

GINGER SANDWICHES Take one pound of preserved ginger and put it through the food chopper, add the strained juice of a large orange and blend thoroughly; then rub to a paste with some whipped cream. Spread between slices of thinly buttered bread and cut into fingers or rounds.

TOMATO CHICKEN SALAD Take tomatoes that are firm and of a good color. Peel them and remove the seed and pulp. Mix one pint of diced chicken and one-half pint of tender white celery and marinate with French dressing. Let stand for half an hour, then drain and fill the tomato cases with the mixture. Arrange on a bed of lettuce leaves and pour over them a dressing of mayonnaise. If desired cold, the tomato and filling may be placed on ice for an hour before adding the dressing.

MEXICAN SALAD Soak half a box of gelatine in half a cup of cold water for fifteen minutes. Press one can of tomato through a strainer, season highly and set on the fire to boil. Then add the gelatine and stir in the boiling tomato until dissolved. Turn into a border mold and set aside to cool. Chop a sufficient quantity of celery, cucumber, and cold boiled tomato. Add to it one cupful of peas boiled tender and pressed through a fine sieve, one small sweet pepper and three radishes chopped fine and one small onion grated. Mix all thoroughly, cover with French dressing and set on ice for an hour. Turn the mold of tomato jelly out of a dish and fill the center with the mixture. Garnish by placing around it a wreath of garden cress.

GINGER APPLES Pare and core some good apples and fill the center of each with some chopped preserved ginger. Place them in an enamel pudding dish and pour over them a syrup made of the juice of two oranges and the syrup left from the ginger. Bake till soft but not broken, basting frequently to keep the apples moist. Let cool and place on ice. Serve with whipped cream and a little chopped ginger on top.

RASPBERRY CREAM Line a mould with plain vanilla ice cream. Fill up the center with fresh ripe raspberries sweetened. Bury the mould in ice and salt for an hour, then un mould and serve.

GREEN PEA TIMBALES Press one pint of cooked peas through a sieve, add four tablespoonfuls of milk or stock, a few drops of onion juice, the whites of three eggs beaten stiff, seasoning of salt, pepper and red pepper and a few drops of green coloring. Press into well buttered timbale-moulds, set in a pan of hot water, cover with buttered paper and bake until firm. Unmould, serve on a hot platter with white sauce. Garnish the top of each timbale with parsley.

TOMATOES AND RICE Line butterfly moulds with aspic jelly, garnish with pieces of olives; set this garnish with a little more aspic and fill up moulds with tomato cream. When set turn out on cold boiled rice dusted over with chopped parsley and paprika. Decorate with aspic jelly. To make the cream, rub four tomatoes through a sieve, add juice of one lemon, seasoning of salt and paprika, one cupful of gravy, half a heaping tablespoonful of powdered gelatine dissolved in half a cupful of stock, two tablespoonfuls of whipped cream and a teaspoonful of chopped parsley.

RAISIN BREAD Four cupfuls of flour, four teaspoonfuls of baking powder, one-half cupful of sugar, 1 teaspoonful of salt, 1 cupful of sultana raisins, one egg, two cupfuls of milk. Sift the baking powder and flour into a basin, add the sugar, salt and raisins. Beat up the egg and add the milk to it, pour them among the dry ingredients and mix well. Cut and fold with a spatula until thoroughly mixed, put into a covered bread pan, and allow to rise for twenty minutes. Bake for about one hour. If an open pan is used, cover the bread with an oiled paper.

PACKED IN ONE AND TWO POUND CANS ONLY

You

CAN'T MAKE A HEALTHFUL

invigorating cup of coffee out of anything but good coffee any more than you can make a silk dress out of cotton cloth.



Seal Brand

is pure coffee of the highest quality.

CHASE & SANBORN

MONTREAL

134

HOME MADE SOUPS

Are always acceptable, but seldom procurable. Therefore Soups already prepared are very handy to have in the pantry, and more especially when the Soups are the finest and most genuine ever offered to the public.



Clark's Soups in Pint Containers are What You Should Insist on Getting From Your Grocer

Clark's Soups are prepared with as much care as in the most particular home. All ingredients are selected, and the purity of Clark's Soups is absolutely guaranteed.

Just Try a Can or Two
Many kinds—Only one Quality

W. Clark - Montreal

Manufacturer of the CELEBRATED PORK and BEANS



Take A Handful Of "St. Lawrence" Sugar Out To The Store Door

—out where the light can fall on it—and see the brilliant, diamond-like sparkle the pure white color, of every grain.

That's the way to test any sugar — that's the way we hope you will test

St. Lawrence

Sugar

Compare it with any other sugar—compare its pure, white sparkle—its even grain—its matchless sweetness.

Better still, get a 20 pound or 100 pound bag at your grocer's and test "St. Lawrence Sugar" in your home.

THE ST. LAWRENCE SUGAR REFINING CO., LIMITED, MONTREAL.

67

Club Organizers

Organizing clubs among your neighbors for subscribing to the JOURNAL is easy with the special club offer.

Why not try it?

Write for our premium list, or if you prefer you can take commissions and salary. Many ladies are earning \$10 to \$16 a week in their spare time.

Canadian Home Journal

ADVANTAGES OF A PEASE FURNACE

PEASE

ECONOMY

FURNACE

Smallest amount of fuel necessary. All gases, are consumed by our Exclusive Air Blast Device.

No Dust because it has fewest joints and these are "cup" joints and dust proof. Large Air Reservoir insuring generous supply of fresh, warm air from ALL Registers at once.

Vertical Shaking Device which enables one to shake it without stooping.

Our books, "The Question of Heating," or "Boiler Information" sent free on request

PEASE FOUNDRY COMPANY

TORONTO, ONT.

ONLY EXCLUSIVE FURNACE MAKERS IN CANADA

PAYS FOR ITSELF BY THE COAL IT SAVES

399