



Without water and without burning—
you can cook a delicious
pot roast in this

"Wear-Ever" Aluminum Kettle

Place the kettle empty (without cover) over a low flame. In the heated kettle sear the roast on all sides. Then turn down the fire to a mere flicker. When half done, turn the meat over. Thus the cheaper cuts of meat may be made as palatable as the most expensive cuts. Ask your dealer to show you a "Wear-Ever" Windsor Kettle. It is particularly good for pot-roasting without water—and may be used for many other purposes.

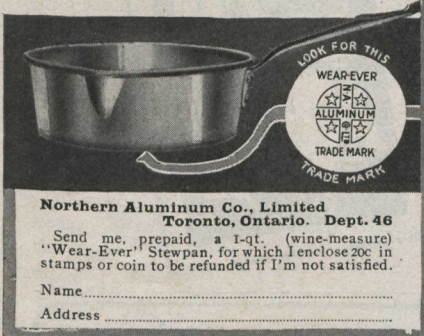
Aluminum utensils are not all the same

The enormous pressure of rolling mills and stamping machines makes the metal in "Wear-Ever" utensils smooth, dense, hard. "Wear-Ever" utensils give enduring satisfaction. Refuse substitutes.

Replace utensils that wear out with utensils that "Wear Ever"

"Wear-Ever" Utensils are made by Canadian workmen in the largest and most modern factory of its kind in Canada.

To see for yourself why so many women prefer "Wear-Ever" ware, get this 1 qt. (wine measure) "Wear-Ever" Stewpan. Send ten 2-cent stamps and we will send you the pan prepaid. Ask for booklet, "The 'Wear-Ever' Kitchen," which tells how to improve your cooking. Good until September 20 only.



Northern Aluminum Co., Limited
Toronto, Ontario. Dept. 46

Send me, prepaid, a 1-qt. (wine-measure) "Wear-Ever" Stewpan, for which I enclose 20c in stamps or coin to be refunded if I'm not satisfied.

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IN THE MERRY GREEN CORN TIME

By MARION HARRIS NEIL.

Author of "How to Cook in Casserole Dishes," etc.

Green corn is one of the best vegetables, and is capable of being served with so many delightful little variations that the housekeeper will find it well worth her while to try some of them.

To boil green corn is an easy thing to do, but in choosing it be sure to have it young, full grown, but not hard. Test it with the nail; when the grain is pierced the milk should escape in a jet and not be thick. Corn, like peas, loses its sweetness after being broken from the stalk, and should not be picked any longer than possible before eating. Husk the corn and remove all silk, leaving one layer of husks next to the kernels. Put two quarts of cold water into a deep pan, lay in eight ears of corn, bring to the boil, and boil for ten minutes; add one tablespoonful of salt and two tablespoonfuls of sugar, and boil six minutes longer. More than this will cause the corn to lose its sweetness. Heap the corn on a hot dish, serve to each person one ear, accompanied by a small sauceboat of melted butter, salt and pepper.

BROWNED CORN.—Cut the raw corn from the cob by scoring each row and pressing out the pulp with the back of a knife, leaving the hulls on the cob, but getting all the milk. Have a sheet-iron frying pan piping hot, and sprinkle a little salt on the bottom. As soon as it browns, put the corn from two ears in the pan, pressing the kernels with a spoon so as to extract the milk. In a moment it will begin to brown in its own juice. Keep stirring, and when well broiled add one tablespoonful of water at a time and press again until it begins to stick. Add another spoonful of water, and so on until four or five have been added. This gives a rich yet delicate gravy. Serve very hot.

CORN PUDDING.—One and one-half pints of prepared corn, two tablespoonfuls of butter, one and one-half pints of milk, two tablespoonfuls of sugar, four eggs, one-half teaspoonful of salt, and a pinch of nutmeg. Prepare the corn by scoring the ears down each row of grain, and scrape sufficient of the latter from the cob to make one and one-half pints; cream the butter and sugar, and add the salt, nutmeg and the yolks of the eggs, mix well, and add the corn and milk alternately; lastly, fold in the stiffly beaten whites of eggs. Pour the mixture into a buttered pudding dish, set it in a pan of hot water, and bake in a moderate oven until set.

FRIED CORN.—Two pints of prepared corn, one tablespoonful of flour, six slices of bacon, one tablespoonful of sugar, one-half cupful of cream, and one teaspoonful of salt. Prepare the corn the same way as for corn pudding, and mix with it the salt, sugar and flour. Put the bacon in a frying pan and fry out the fat; remove the bacon, and add the corn mixture to the fat in the frying pan; fry for fifteen minutes, stirring constantly; then add the cream, reduce the heat, cover closely until the cream is nearly absorbed. When serving, garnish the dish with the bacon.

CORN OMELET.—Grate the corn from six good-sized ears of green corn; beat separately to a stiff froth the whites and yolks of eight eggs, then beat them together, and add the grated corn; season with a little salt, stir all well together, then turn the mixture into an omelet pan over the fire, with enough hot butter to keep it from sticking. When the edges of the omelet begin to set, fold it quickly and serve it on a hot plate with some strips of broiled bacon round the edge of the omelet; serve immediately.

CORN SOUP.—Cut enough corn from the cob to make one pint of the milky part of the kernels without the hulls. Add one pint of hot water or plain white stock. Let it cook for ten minutes. Meanwhile have ready one quart of milk brought to the boiling point, and season with one teaspoonful of onion juice. Add this to the corn and thicken with one tablespoonful of flour

mixed with one tablespoonful of butter. Simmer gently for fifteen minutes, press through a puree sieve, add a little butter, and serve in a hot tureen with croutons.

CORN IN TOMATOES.—Three ears of boiled corn, six large tomatoes, one-half cupful of milk, one tablespoonful of butter, one-half teaspoonful of salt, and one saltspoonful of pepper. Cut off the stem end of the tomatoes and scoop out the seeds and the core; sprinkle a little salt and pepper over the tomatoes, one-half cupful of milk, one tablespoonful of butter; cut the corn from the cob, put it into a saucepan, add the tomatoes, milk, butter, salt and pepper, and allow it all to become hot. When the tomatoes are almost ready, take them from the oven, fill them with the hot corn, and return them to the oven for ten minutes; serve hot.

CORN FRITTERS.—Corn fritters are a favorite garnish for fried chicken or Belgian hare. To one cupful of fresh, sweet corn cut from the ear allow one-half cupful of cracker crumbs, mixed with one-half cupful of milk. Add two beaten eggs, whites and yolks beaten together, and season with salt and pepper. Have a very hot iron spider or pancake griddle ready, well greased with butter or olive oil, and drop in the batter, a spoonful at a time. When the fritters are brown on one side, turn the other so that it may also become cooked through. Four minutes will make them a golden brown.

BROILED SWEET CORN.—Take sweet, tender corn, cook in boiling water three minutes or steam fifteen minutes, then lay on a well-greased broiler, and toast over a good bed of coals, turning them, as they need it, until they are brown.

SCALLOPED CORN.—Scalloped corn is nice for lunch. To prepare it, boil six ears of young corn, cut it from the cobs, and put it in a buttered baking dish; stir one tablespoonful of butter into one pint of hot milk; when melted, pour it slowly over two well-beaten eggs, and mix it with the corn; sprinkle well-buttered breadcrumbs over the top, and bake in a quick oven; serve hot.

CORN RELISH.—Twenty-four ears of corn, six large white onions, one large, firm head of cabbage, six small red peppers, six large sweet peppers, one teacupful of sugar, four pints of vinegar, two tablespoonfuls of salt, two tablespoonfuls of mustard, and two tablespoonfuls of celery seed. Take a sharp knife, and, after husking, shave the corn from the cobs; chop the cabbage, onions and peppers; mix the mustard with one pint of the vinegar, and mix all of the other ingredients. Place the mixture of all the ingredients into a kettle and boil for twenty minutes, stirring all the time; now add the mustard and vinegar mixture, bring to the boiling point once more, place in bottles, and seal while hot. This relish accompanies cold meats.

CORN RAMEKINS.—Corn ramekins are very dainty and appetizing. To make them, mix together two well-beaten eggs, one-half pint of milk, a pinch of baking soda, one-half pint of mild grated cheese, one pint of cooked corn cut from the cob, salt and pepper to taste. Fill into ramekin cups, set them in a pan of hot water, and bake in a hot oven till nicely browned.

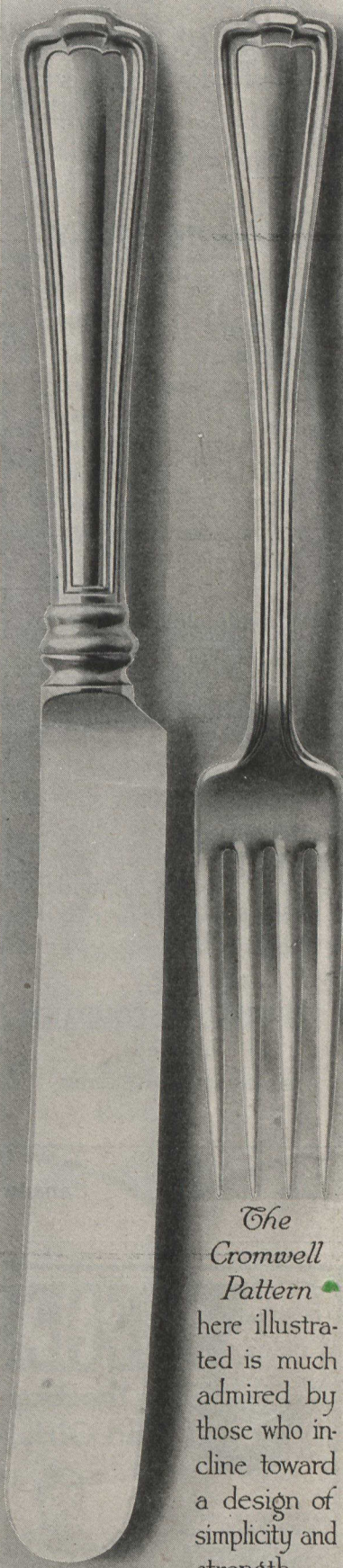
CORN CAKES.—One pint of grated corn, one and one-half pints of flour, one pint of milk, three eggs, two heaping teaspoonfuls of baking powder, and one-half teaspoonful of salt. Put the corn into a bowl, add the yolks of the eggs, milk and salt; beat well, sift in the flour and baking powder, then fold on the stiffly beaten whites of the eggs; divide into greased patty pans, and bake in a moderate oven for thirty minutes.

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