

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

COOKING RECIPES.

Crusted Potatoes—Cut boiled potatoes lengthwise into fairly thick slices. Dip well in beaten eggs, highly seasoned; roll in flour and fry in hot spider.

Molasses Ginger Bread—One-half cupful of molasses, scant one-half cupful of butter, one-half cupful of sour milk, small teaspoonful soda, one egg, teaspoonful of ginger, two even cupfuls of flour.

Roast Duck and Onions—Procure a pair of nice ducks, clean them well and put in a shallow baking pan. Season with salt and pepper, lard and a little water. Surround ducks with onions cut in halves and small slices of fresh ham. Set in a warm oven.

Prizzled Beef—Shave beef very fine, put into a frying pan when good and hot, season with pepper and salt just before serving. Beat two or three eggs light and stir in, and you have an appetizing dish easily prepared for tea. Cold ham is also good.

Rice Mush—One teacupful of rice, half a teacupful of fine cornmeal and a little salt, well cooked in a pint and a half of sweet milk or water; when cold cut it into thin slices and fry or bake it in sufficient butter to prevent sticking to the griddle; serve hot with maple syrup.

Fish Balls—Two cupfuls of fresh boiled potatoes, mashed while hot. Take a piece of salt fish, soak over night and boil till tender and mince fine. There should be one cupful; then add the potatoes and two eggs. Season to taste, and drop from spoon into boiling deep fat.

Mashed Onions—Peel a dozen onions, blanch and drain them. Cook them in enough chicken or veal broth to cover them nicely until tender. Add a cupful of bechamel sauce and let it cook until thick and well reduced. Then rub the whole through a sieve. Add a little butter, season to taste and serve.

Dessert Puffs—Take one pint each of milk and cream, the whites of four eggs beaten to a stiff froth, one scant cupful of powdered sugar; add a little grated lemon peel and a little salt. Beat these together until very light, bake in gem pans, sift pulverized sugar over them, and eat with a sauce flavored with lemon.

Oyster Soup—Take a good piece of soup meat and boil it in a quart of water. Season with salt only. Make a hash of green onions, parsley and cervil. Fry this in hot butter; add flour for thickening, and pour the broth on the whole. Add two dozen oysters and more water, if needed. Season with a branch of thyme, two bay leaves and a piece of strong pepper. Serve with toast.

Barbecued Rabbit—Grease the rabbit all over with butter and sprinkle with salt and pepper. Lay on a gridiron, turn over often, cook till done. When done put in a pan with plenty of butter and set in the oven for fifteen minutes. Make sauce of four tablespoonfuls of vinegar, one of mustard, two of currant jelly and one teaspoonful of lemon juice, mixed together. Pour over rabbit and serve.

Tomato Soup—One quart tomatoes, half pint cold water, pinch of soda, one tablespoonful chopped onion, one of parsley. Cook all together ten minutes. Heat one cupful of milk, and make a cream sauce with one heaping tablespoonful butter melted and one of flour. Stir into the soup and cook ten minutes more. Strain and serve at once.

Coffee Macaroons—After blanching four ounces of almonds, pound them to a paste, moistening with four teaspoonfuls of very strong black coffee; add the stiffly beaten whites of four eggs blended with one pound of powdered sugar; shape into macaroons, arranging on paper-lined tins; bake ten minutes in a hot oven. While still warm press a crystallized cherry into the top of each little cake.

Savory Boiled Beef—Take six pounds of brisket of beef, salt, one onion, piece of mace, long peppers, carrots and turnips. Place the beef in a large saucepan with the salt, an onion stuck with cloves, a piece of mace, six allspice, carrots and turnips. Cover with water and cook slowly three and one-half hours; when done, slip out the bones and press till cold. Brush over with glaze and serve.

Baked Sweet Potatoes—Cut into very small pieces about one and one-half pints of cold boiled sweet potatoes; ar-

range some of them in a loose layer in the bottom of a buttered baking dish. Sprinkle with pepper, salt, two tablespoonfuls of brown sugar and two tablespoonfuls of butter cut into little morsels. Repeat with another layer of potatoes and on top put a layer of buttered breadcrumbs. Bake until well browned.

Bride's Cake—One and one-half cupfuls of sugar, one-half cupful of butter, one-half cupful of sweet milk, two cupfuls of flour, one-quarter cupful cornstarch, six egg whites, one and one-half teaspoonfuls baking powder, one teaspoonful Baker's extract vanilla. Cream the sugar and butter; add milk, flour and cornstarch into which the baking powder has been thoroughly sifted; stir in the whites of eggs quickly with the flavoring.

Fairy Pudding—Over one-half box gelatine pour one cupful of cold water and let it soak one hour. Let one pint of rich milk come to a boil and add to it three well-beaten eggs and one-half cupful of sugar. When it thickens stir in the gelatine and in two minutes take from the fire and flavor with almond extract. Line a mould with stale cake, pour in the mixture and set away on the ice. Whip one pint of cream and pile on top; serve very cold.

Sweet Potato Croquettes—Select six or eight large, firm sweet potatoes, boil until tender, drain and put through fruit press, add salt, butter size of an egg and from a third to half a cupful of sweet cream, beat well; when cold form into croquette shape, roll into beaten egg and cracker crumbs and fry in hot fat until a nice brown. These, with sprigs of parsley, make a pretty garnish for fried chicken or steak.

Orange Bavarois—Squeeze a sufficient number of oranges to produce a half pint of juice, including the juice of half a lemon. Add to this six ounces of sugar and stir until the sugar is dissolved. Melt one-quarter ounce of gelatine in a little hot water. Add this to the fruit juice and stir until the mixture begins to set; then fold in a half pint of whipped cream. Have ready a mould lined with sections of oranges and fill this carefully. Put in a cool place.

Macaroni and Cheese—Break half a pound of macaroni into pieces an inch or two long; cook it in enough boiling water to cover it well; put in a good teaspoonful of salt and let it boil about twenty minutes, drain it well and then put a layer in the bottom of a well-buttered pudding dish. Upon this put some grated cheese and small pieces of butter, a bit of salt, then more macaroni, and so on, filling the dish, sprinkling the top layer with a thick layer of cracker crumbs. Pour over the whole a teacupful of cream or milk. Set it in the oven and bake half an hour or until it is nicely browned on top.

Chicken and Oyster Pie—Cut up a large, tender fowl and cook in water till done, adding plenty of salt and a little pepper. Take the chicken from the pan, leaving the liquid. To one cupful of milk add the beaten yolks of two eggs, three rounded tablespoonfuls of flour, one rounded tablespoonful of butter and a level tablespoonful of parsley, minced fine. Turn these in to the liquid in the pan and cook five minutes, stirring now and then. Drain a quart of oysters, put in a good dish with a good paste, put in a layer of chicken, then a layer of oysters; cover with the thickened broth, then add two more layers. Finish with the rest of the broth, and for a top put on a rich crust, cut in diamonds or circles, which is better than a close cover. Bake till browned.

Peanut Wafers—For peanut jumbles or wafers grind a cupful of roasted and shelled peanuts until fine. Cream a rather liberal fourth of a cupful of butter, add half a cupful of sugar, using likewise a liberal measure. Add the peanuts and a cupful of sifted flour. Moisten the mixture with a scant cupful of milk, or enough to make a stiff dough, about like pie crust. Flour a board and rolling pin, then roll out the dough until of wafer-like thinness. These jumbles should be so thin after rolling and cutting out that one can almost see through them. Bake on buttered pans in a brisk oven. They should be baked until a nice brown and should, when served, be crisp like "snaps." They are delicious with a cup of fresh "brewed" tea and a slice of cream cheese.

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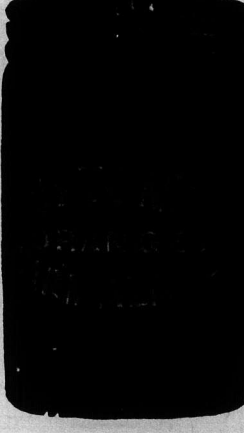
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