

vine, the Rev. "Along with oral relation, for it, has y life. Not y in many of tment house, the family of the home. rler to the girls earlier to boarding ometimes two ur, and the mos the less t the statis- sion on my ometistic sep- frequent now And what- tie weakens of all social rally.

on record as the note of subject which has recently women away the home to eads children associations, re sacred or e, whatever way from the home circle business or perious, and, sted, may be he happiness the future of ant than the or colleges, or the re- hes, because is the hous- e maintaining

Well.

ately true or great advan- th that com- buoyant and t, even the rs of life. In resided, until an who was ing Doctor." says full of opest, kind of o have giv- and it is said as contagious his cheerful, all that was ts: he dealt all, and still A man in a ntly given up sen for and one called to m smilingly ould soon be a strain that o laugh, and ries and his was soon well as a general who laughs ttle, and it is that when a is adopted, dly strength,

us, and it is esence of one e whole com- s helped by a ful friend, and ce of "Aunt

good thing to n starting the cles of house- a lamp wick, tly held on to. e we saw two er to make a . No economy ne clogged and often before ase.

es not make a the little tube e of the wick t be kept open

ckly, get from le Candy Cold Drugists pensing Pre- only safe, but ompt. Preven- no laxative, nating. Taken at entics will pre- itis. La Grippe, eventics. Good Preventics, 25 inst. Sold by

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIACCI, WINNIPEG

COOKING RECIPES.

Egg Salad.—Slice one dozen hard-boiled eggs, add one dozen small onions chopped fine, season with salt and pepper and cover with salad dressing.

Waffles.—One quart of sour or butter-milk, two eggs, one quart of flour, one teaspoonful of salt, one teaspoonful of sugar, one tablespoonful of butter. Bake in hot and well greased waffle iron.

Cottage Cake.—One and one-half cups of sugar, one-half cupful of butter, one-half teaspoonful of soda, one teaspoonful of cream tartar, two cupfuls of flour, two-thirds cupful of milk; flavor to suit taste.

Chicken Tea.—Cut in small pieces a chicken from which the skin and fat have been removed. Boil the pieces in one quart of water with a little salt for twenty minutes. The tea should be poured from the chicken before the meat is quite cold.

Buttered Apples.—Take six large apples, core and cut in halves. Place them in a buttered pie-dish, and sprinkle over them sugar and a little cinnamon. Place a piece of butter the size of a walnut on each apple. Bake till apples are tender.

Love Apple Salad.—Wipe perfect tomatoes and begin at the blossom end to cut into petals toward the stem end, pressing carefully; open so as to leave the seeds in a ball of pulp. Pour over each a spoonful of mayonnaise and serve.

New England Salad.—Chop together enough cold boiled beets and carrots to make a pint. With a fork mix in one-half cupful of thick cream, to which has been added one tablespoonful of vinegar. Serve with little balls of cottage cheese.

Green Apple Jelly.—Early apples picked in September before fully ripe make a nice-flavored, light-colored jelly. Wipe and cut up without peeling, stew in a little water, and drain through a jelly bag the same as other jelly. Allow three-quarters of a pound of sugar to each pint of juice.

Tomato Salad.—For a pretty and most delicious salad use solid ripe tomatoes (as many as persons to be served), wash the tomatoes and scoop out a portion of the centres, filling with crisp chopped cucumbers, then place each tomato on three or four crisp lettuce leaves. Serve with either mayonnaise or French dressing.

Browned Rice.—Spread a cupful of rice on a shallow baking tin and put in to a moderately hot oven to brown. It will need to be stirred frequently. Each rice kernel when sufficiently browned should be of a yellowish brown, about the color of ripe wheat. Cook in boiling water. Serve with fruit juice or cream.

Codfish Puff.—Make a mixture as for codfish balls. Add the whites of two eggs beaten stiff, folding these in lightly. Butter a stoneware platter, spread the puff upon it and bake in a hot oven till well puffed and brown. Or cook in a buttered frying-pan till a brown crust has formed, then fold like an omelet.

Parsnip Croquettes.—Scrape and wash five medium-sized parsnips; cut into oblong pieces, place in boiling water and boil till tender. When done mash and salt to taste, add a tablespoonful of butter. Make them into oval balls the size of an egg and a half-an-inch thick. Fry in a little butter to a nice brown and serve hot.

Stuffed Apples.—Select large sour apples and core but do not peel them. Chop some cold meat of any kind very fine and season highly with salt and pepper and a pinch of summer savory or other sweet herb, or, if chicken is used, season with celery salt. Fill the apples with the meat, put a dot of butter on each, and bake.

Roast Ham.—Get a nice ham and boil on Saturday. Then on Sunday take off the thick skin and put in a roasting pan. Cover the top with confectioner's sugar and enough water to baste. Roast until top is brown, basting occasionally. When boiled on Saturday, Saturday night's dinner can also be had of boiled ham, if it is a good sized one.

Hot Potato Salad.—Boil seven or eight potatoes and use before they are cold. Chop half an onion and put into a pan with enough water to cover the bottom. Season with pepper and salt,

cooking until the water simmers; add three tablespoonfuls of butter, and when it is melted, a tablespoonful of vinegar. Slice the potatoes and pour the dressing on them, serving hot.

Eggs with Spaghetti.—Take one cupful of plain boiled spaghetti (or macaroni) and cut or chop quite fine. Melt one large tablespoonful of butter in a saucepan; when in the season add one scant cupful of fresh mushrooms and cook first for five minutes. Pour in one cupful of milk and the spaghetti, and heat slowly. When beginning to simmer add six well-beaten eggs, one scant teaspoonful of salt and a dash of pepper. Stir until the eggs have thickened, then add one tablespoonful of chopped parsley, and turn into a hot dish, garnishing with toast points.

French Gingerbread.—Blanch and chop fine one quarter pound of sweet almonds. Add one-quarter teaspoonful of grated nutmeg, the same amount of anise seed, one-half cupful of sugar, and one-half pound of strained honey. Mix well together, then add the flour, four cupfuls, and knead the mixture thoroughly for thirty minutes. Work into a ball, cover with a napkin and set aside for twenty-four hours. Roll out in a thin sheet, cut into fancy shapes, and bake in a moderate oven. When cold glaze with a glaze a l'eau.

French Omelet.—Into a bowl put four eggs, season with salt. Into chafing dish put one tablespoonful of butter; when heated, pour into chafing dish the well-beaten eggs. Take spoon or fork and draw from the edge of the dish to the centre, which will give the layer-like composition noticed in French omelets. Instead of folding in half, fold each edge to the centre, then fold again, or begin at the edge and roll up, making first fold about an inch and a half. Have parsley garniture for plain omelet, or mince parsley and sprinkle the omelet before folding.

Cream of Potato Soup.—Pare four small potatoes, cover with boiling water, boil rapidly for five minutes. Throw the water away and cover with one and one-half pints of boiling water. Add a slice of onion, a bay leaf and a few celery tops chopped fine—the green leaves of the celery will answer the purpose; cover and boil fifteen minutes, or until the potatoes are soft. While these are boiling put one pint of milk in the double boiler, add one tablespoonful of butter and one of flour rubbed together; press the potatoes through a fine sieve, using the water in which they were boiled; add this mixture to the hot milk in the double boiler. Stir until thoroughly heated and serve.

Crab Salad.—Boil three dozen hard-shell crabs, let them cool gradually; remove the upper shell and the tail, break the remainder apart and pick out the meat carefully. The large claws should not be forgotten, for they contain a dainty morsel, and the creamy fat attached to the upper shell should not be overlooked. Line a salad bowl with the small white leaves of two heads of lettuce, add the crab meat, pour over it a mayonnaise, garnish with crab claws, hard boiled eggs and little moulds of cress leaves, which may be mixed with the salad when served.

Stuffed Bananas.—Peel the skin from one side of large bananas, and with a teaspoon scoop out a furrow three-quarters of an inch deep. Chop fine some candied pineapple and cherries; mix with them granulated sugar. Put the mixture in the prepared bananas, heaping it up; place them in a baking pan, and bake it in a moderate oven for twenty minutes. Serve them in the skins very hot, and pour one tablespoonful of orange juice over each banana. For one-half dozen bananas allow two ounces of pineapple, the same amount of cherries, and two tablespoonfuls of sugar.

Potato and Apple Salad.—Cut in small cubes four cold boiled potatoes and mix tart apples that have been peeled and parboiled without sugar for five minutes. Dress in the order given with one-quarter of a teaspoonful of paprika, two teaspoonfuls of salt, six tablespoonfuls of olive oil, one tablespoonful of onion juice, a drop or two of tabasco sauce and six tablespoonfuls of white vinegar. allow the ingredients to marinate in the dressing for ten minutes, and then serve in individual lettuce nests, garnished with stuffed olives and rings of apples sprinkled with lemon juice to preserve their whiteness.

Corns cause intolerable pain. Holloway's Corn Cure removes the trouble. Try it, and see what amount of pain is saved.

LOVERS OF GOOD TEA

USE

"SALADA"

TEA

Because of Its Delicious Flavor

LEAD PACKETS ONLY.

At All Grocers'.

NEVER SOLD IN BULK.

40c, 50c and 60c per lb.

UPTON'S

JAMS
JELLIES
ORANGE
MARMALADE

Are Made from
the Finest and Freshest

Fruit

Sold By Grocers Everywhere



The Pickling Season Now On.

To make good pickles depends largely on the Vinegar used. Blackwood's have stood the test for the past fifteen years and have been acknowledged the best by competent judges.

Ask your grocer for Blackwood's special Pickling Vinegars, manufactured in Malt, White Wine and Cider.

THE BLACKWOODS, Limited.
WINNIPEG.

THE LABOR OF THE FARMER

is hard and constantly wearing on the constitution. Nature demands nourishing and tissue-building food.

In **Crown Brand**
(CORN)
Table Syrup

is made from the finest selected white Corn—clean, clear, rich, healthful, delicious, and nourishing. A food for young and old.

Ask your dealer for it and see that the "Crown" is on every tin.

Edwardsburg Starch Co. Limited,
MONTREAL.