

SUGGESTIONS

Fresh Berry Pies should be thickened with Benson's Corn Starch.

To Prevent Salt from Lumping—Mix with BENSON'S CORN STARCH, allowing one teaspoon Corn Starch to six teaspoons salt.

For Preserving.—Use one-third "LILY WHITE" CORN SYRUP and two-thirds Sugar.

"Lily White" improves the quality and flavour of all Preserves.

For Thickening Soups and Gravies—Benson's Corn Starch is unequalled.

Benson's Corn Starch, boiled with milk and sweetened, makes an excellent Infants' Food.

To Prevent Icing from Running Off Cake while being spread, dust lightly with Benson's Prepared Corn Starch.

A small dish or cup of water, in bottom of the oven, will prevent Cakes from Burning.

If the recipe calls for Corn Starch, be sure to use Benson's.

When silver is stored away it will keep bright if kept in tin boxes filled with powdered starch. It will keep bright for any length of time stored this way.

Starch is a very useful commodity in many ways. Powdered starch is an excellent silver polish, and it removes stains from wall paper as nothing else will. Simply rub the stain with the dry starch, and finish with a clean soft rag. When washing windows add a lump of starch to the water, and the dirt will give way more easily, and will not stick to the glass, as when water is used alone. Boiled starch rubbed over newly-washed linoleum will put a "skin" on it if allowed an hour or two to dry. The linoleum can then be polished in the ordinary way with beeswax and turpentine. This effects a considerable saving in polish, because the starch fills up the pores most effectively.

Dozens of dainty, inexpensive Desserts are made with
BENSON'S PREPARED CORN STARCH.