

## TAPIOCA JELLY

Soak the tapioca five hours, or over night. Simmer in a stew-pan until it becomes quite clear, then add the juice of a lemon or a glass of wine, with sugar to taste. Set in a cool place until ready to serve.

—G. A. K., St. John.

## COFFEE JELLY

Soak one-quarter box gelatine in one-half cup milk on back of stove until dissolved. Soak one-quarter cup coffee, ground fine, in one cup milk for ten minutes. Set on stove until it begins to boil, then strain. Add gelatine, sweeten to taste, flavor with vanilla. When cold add one-half pint cream, thoroughly whipped. Keep on ice until wanted.

—R. F., Woodstock.

## COFFEE JELLY

One envelope "Minute" gelatine, one-half cup sugar, one teaspoon vanilla; on this turn one pint strong boiling coffee. Stir thoroughly and strain into a mold. When cold serve with cream and sugar.

—F. L. P., Newcastle.

## MAPLE PARFAIT

Beat two eggs very light. Pour over them one-half cup boiling hot maple syrup, beating all the time. Cook in double boiler until a thick custard is formed. When cold add gradually one cup cream, well whipped. Put in tin pail or can, paste a strip of larded cloth around the joining of the cover, pack in salt and ice and leave for at least three hours.

—G. M., Bathurst.

## BANANAS AND WHIPPED CREAM

Six bananas, the juice of an orange, half a cup sugar and one pint cream whipped to a froth. Pare and slice the bananas, sprinkle them with the sugar and orange juice. Set in the refrigerator for two hours and serve with the whipped cream.

—R. T. M., Moncton.

## STRAWBERRY ICE CREAM

Sprinkle two cups sugar over two quarts of strawberries. Mash and let them stand until the sugar is dissolved. Strain through coarse cheese cloth as long as any juice or pulp will go through the cloth. Then empty pulp and seeds left into a pan, pour on gradually about a pint of milk and mix well with the pulp until it is separated from the seeds. Squeeze again through cloth until there is nothing left but the seeds. The pulp will thicken the milk and make the cream nicer than if just the juice is used. Add to this as much cream as you wish—from one to three pints—and sugar to make it very sweet. The cream should be scalded and cooled. Freeze as usual.

—G. A. F., Bathurst.

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