

Send A Christmas Box of Goodies

E. D. SMITH'S Jams and Jellies

JUST stop and think how many people would appreciate an assorted box of E. D. Smith's Preserves, Jellies, canned fruit and vegetables with a few bottles of his delicious grape juice for Christmas.

E. D. Smith puts up all your favorite Jams and Jellies—Crab Apple, Black Currant, Cherry, Red Currant, and Grape Jelly—Strawberry, Raspberry, Gooseberry, Green Gage Plum Jam—Orange and Pineapple Marmalade, Pear Conserve and others.

are made from fresh Winona fruit and the purest cane sugar, but it is the process that gives the delicious distinctive flavor, characteristic of all the E.D.S. preparations.

All good grocers carry and recommend E. D. Smith's full line of Jams, Jellies, canned tomatoes and other fruits and vegetables.

MADE IN CANADA

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WINONA, ONTARIO

For Christmas Baking and Cake Making,

BENSON'S CORN STARCH

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Minard's Liniment Company
Limited
YARMOUTH NOVA SCOTIA



Marjory Dale's Recipe Page

THREE CHRISTMAS DINNERS THAT ARE DIFFERENT

By MARJORY DALE

THE actual preparation of a Christmas dinner and the decoration of the table is, undoubtedly, a pleasure, but it is usually done hurriedly at the last moment, and it is much better management to make as many preparations as possible before the last minute.

Holly is the least expensive table decoration and, combined with red crepe paper, is very effective. Place a large Japanese basket of fruit in the centre of the table, with little sprigs of holly among the fruit, tie a bow of crepe paper to the side of the basket, cut strips of the crepe paper and carry from the basket to the four corners of the table, tying a bow at each corner, and lay sprays of holly here and there on the table.

If place cards are used, very pretty ones can be made as follows: Use plain white cards, glue a holly leaf on each card, and if the housewife is at all nimble with her fingers, she can paint a few red berries here and there on the card.

boiling water, remove at once and dry, then cut into shreds. Rinse canned pimientos in cold water, dry and cut. Take equal parts of each, mix with French dressing and serve on nests of lettuce.

Recipes for Menu No. 2

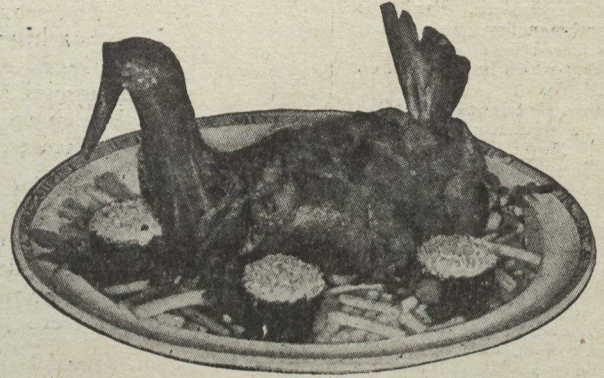
PATTE DE FOIS GRAS

One to two lbs. lamb or pork liver, 1 to 2 lbs. large onions, salt, pepper, olive oil, small thin buttered toast squares.

Wash liver and put on pie plate in oven to bake. When done, allow to cool. Then remove outer hard crust, run through mincer with onion, add salt and pepper and enough olive oil to mix. Spread thin and serve on toast squares.

Mock Duck No. 1

Prepare dressing as for turkey. After pounding round steak, spread dressing over it. Sprinkle with salt, pepper and a little butter. Lay over the ends, roll steak tightly and tie closely. Spread butter over steak after tying and lay



Mock Duck

Christmas Menus

No. 1

- Grape Fruit filled with Tokay Grapes
- Soup à la Royal Wafers
- Scalloped Oysters Celery
- Roast Turkey Dressing Mashed Potatoes
- Creamed Cauliflower
- Neapolitan Salad
- Simple Christmas Pudding Hard Sauce
- Cheese Crackers Coffee Bonbons

No. 2

- Patte de Foie Gras
- Clear Tomato Soup Croutons
- Mock Duck Dressing Apple Sauce
- Browned Sweet Potatoes
- Banana Salad
- Vanilla Ice Cream Butter Scotch Sauce
- Small Christmas Cake
- Nuts Raisins Coffee

No. 3

- MEATLESS CHRISTMAS DINNER**
- Fruit Cocktail
 - Radishes Celery Salted Almonds
 - Manhattan Soup Toasted Squares
 - Rissoles Stuffed Potatoes
 - Peas Lettuce Salad Cheese
 - Mince Pie Assorted Fruit

Recipes for Menu No. 1

SCALLOPED OYSTERS

Use medium sized oysters, wash and drain through a colander. Butter a dish and put in a layer of oysters, sprinkle with bread crumbs and a very little sauce. Add pepper, a little powdered mace, and some small pieces of butter; then another layer of oysters, etc., repeating until the dish is full. Be sure the top is covered with bread crumbs and pieces of butter. Put in a quick oven to brown.

SIMPLE CHRISTMAS PUDDING

One cup chopped suet, 1 cup molasses, 2½ cups flour, 1 teaspoon allspice, ¼ teaspoon mace, ½ teaspoon salt, 1 cup raisins, 1 cup milk, 1 teaspoon cinnamon, 1 teaspoon cloves, ¼ teaspoon nutmeg. Steam 3 hours.

HARD SAUCE

One third cup butter, 1 cup powdered sugar, ¼ teaspoon nutmeg. Cream the butter, add the sugar. Continue beating until smooth and creamy. Add flavouring and stir again. Put on serving dish and set in a cool place.

NEAPOLITAN SALAD

Celery, pimientos, lettuce, green peppers. Cut tender stalks of celery into short, thin strips. Scald 2 green peppers in

on rack in a bake pan, baking as a turkey or duck. Baste every 15 minutes, and bake ½ hour in a hot oven.

Mock Duck No. 2

Remove the large bone from a shoulder of mutton, fill the space with seasoned bread crumbs, and tie in the shape of a duck. Make the leg and knuckle bone form the neck and bill, and fasten in blade bone to represent the tail. Cover with oiled brown paper, brown in a quick oven for fifteen minutes, then bake at a moderate temperature for one hour. Make brown sauce and serve.

Recipes for Menu No. 3

FRUIT COCKTAIL

Half pound Tokay grapes, 1 cup diced pineapple, 1 cup diced apple, ½ cup pineapple juice, ½ cup lemon juice.

Wash grapes, remove seeds. Cut pineapple into small cubes. Canned pineapple may be used. Peel apples and cut into small cubes and mix immediately with the lemon juice to prevent discoloration. Add the pineapple and juice to other fruits. Let this stand in a cool place for an hour or two. Just before serving, put fruit in stemmed sherbet glasses with a little whipped cream on top.

MANHATTAN SOUP

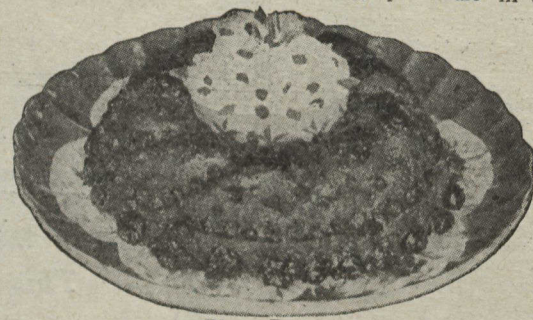
One quart vegetable bouillon, 4 table-spoons flour slightly browned, 3 table-spoons butter, ½ cup cream or milk, ½ cup whipped cream.

Put flour and butter together. Heat the vegetable bouillon and pour slowly over the flour and butter, stirring constantly. Boil five minutes, add the cream and reheat. Serve in bouillon cups. Whip the cream very stiff and season with a few grains of salt and add ¼ teaspoon of sugar. Serve a spoonful of seasoned whipped cream on top of each serving of bouillon.

RISSOLES

Two ounces bread crumbs, 2 oz. grated cheese, 4 oz. mashed potatoes, oil, 4 oz. onion, 1 saltspoon salt and pepper, 1 heaping table-spoon chopped parsley.

Put the bread crumbs, cheese, potatoes, parsley, pepper and salt into a bowl large enough to mix them thoroughly. Peel and slice the onion and throw into cold water. Let it boil up quickly and remain boiling for one minute. Then drain, chop finely and add to other ingredients. Mix all thoroughly and moisten with milk. Cover and let stand at least four hours. Form into any shape preferred and fry in salad oil or butter.



Plum Pudding