



600,000

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this spring, and in order to encourage apple growing I will give away free this spring 1000 Hibernal Apple and 1000 Transcendent Crab Grafts. These are grafts and should grow two feet this season. I will also give away free 500 Iris, one of our most beautiful and hardy perennials. My price for Willow cuttings is \$4.50 per 1,000; \$38.00 for 10,000, express prepaid on all orders of \$3 and over.

I have a fine stock of trees, shrubs and fruits. Anything that is not satisfactory may be returned at once and I will refund the money. My prices are 35 p.c. less than agents' prices. Send me your address and I will send you my price list with full printed instructions.

John Caldwell Est. 24 Years Virden, Man.



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Fig Tapioca.

Soak two-thirds cupful of pearl tapioca over night in three cupfuls of cold water. In the morning add one and one-half cupfuls of light brown sugar, two-thirds cupful of dried figs, and two-thirds cupful of chopped English walnut meats, and steam for one hour in a double-boiler. Remove from the fire, then add one tablespoonful of vanilla extract and pour into serving dishes. Chill and serve with whipped cream on the top of each dish. Decorate with blanched and shredded almonds and crystallized rose leaves.

Apple Timbales.

Six fine flavored apples, two tablespoonfuls of sugar, one tablespoonful of water, butter the size of an egg, two eggs, one cupful of breadcrumbs, one-half cupful of milk or cream, grated lemon rind and nutmeg to taste. Cook the apples, sugar, water and lemon rind to a pulp; stir in the butter while hot; when cool add the well beaten eggs, the breadcrumbs and grated nutmeg. Mix and divide into buttered tins and bake for twenty minutes in a moderate oven. Serve with whipped cream, hard sauce or butter sauce.

A Reliable Salad Dressing.

Pour one-half cupful of strong vinegar into a saucepan, add one-quarter cupful of water, two teaspoonfuls of sugar, one-half teaspoonful of salt, one teaspoonful of celery salt, one-third teaspoonful of mustard, and one-eighth teaspoonful of pepper. Stir all together until smooth, then add very slowly the well beaten yolk of an egg, mix well, and cook until the mixture begins to bubble. Remove from the fire and add the stiffly beaten white of the egg. Stir and set aside to cool. When cold add slowly one cupful of rich sweet cream.

Griddle Cakes

Beat up one egg, then add one-half cupful of sweet milk, one-half cupful of sour milk mixed with one-half teaspoonful of baking soda. Sift together one and one-half teaspoonfuls of baking powder, one teaspoonful of sugar and a pinch of salt, and add them with enough flour to make a batter of the right consistency. Cook on a hot griddle which has been sparingly greased. Serve with hot syrup made as follows: Put one cupful of sugar into a small saucepan, add three-fourths cupful of water and a pinch of salt. Boil together until it forms a syrup and flavor with vanilla or any preferred flavoring.

Coconut Rice Pudding.

Wash one cupful of rice, then boil it until tender in plenty of boiling salted water. Beat the yolks of two eggs with one cupful of sugar, one teaspoonful of vanilla extract, and one cupful of grated coconut. Drain and cool the rice, then add the coconut mixture, with one quart of milk. Turn into a buttered baking dish and bake until firm. Beat up the whites of the eggs to a stiff froth, then add one tablespoonful of sugar; spread on the top of the pudding and brown in the oven.

Cabbage with Cream Dressing.

Remove the outer leaves from a head of cabbage and quarter the remaining part. Boil it in salt water until it is nearly done; then drain in a colander. Put over the fire, adding one cupful of rich cream. Let it come to a boil and thicken with butter and flour; add salt and pepper to taste.

Custard Tartlets

Line some patty pans with pie crust. Make a custard, flavor it nicely and fill the pie shells about two-thirds full. Bake the tartlets in a gentle oven. Take them out, let them cool, and spread with a little sugar icing. Strew a little more sugar on the top and bake them in a moderate oven until the icing is crisp. If a richer tartlet is wanted, a little jam may be put over the custard. It requires about one-quarter of an hour to bake them.

Apple Dumplings, Peanut Butter Crust

Sift together one pint of flour, two level teaspoonfuls baking powder and one-quarter teaspoonful salt; rub in lightly half a cupful of peanut butter; then moisten with ice water as for pie crust. Roll out and cut into large squares. Lay on each square a pared and cored apple over which sugar and cinnamon have been sprinkled. Wet the edges of the crust and press and fold together over the apple. Bake as usual.



Tea Table Talks No. 3

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