

### IDEAL BEAN SOUP.

Take 1 cup of dried beans, 2 quarts water.  $\frac{1}{2}$  teaspoon sugar, 1 tablespoonful butter, 1 tablespoon of flour, salt and pepper to taste. Soak beans over night in 3 quarts of water (cold). Next morning drain, put in soup pot with 2 quarts of fresh water, salt pork cut dice shape, the neck and parts of a chicken usually left on platter, and a few bay leaves, a piece of red pepper tied in a bag. The chicken may be omitted if desired. Let simmer 4 or 5 hours, or until beans are perfectly soft; add water from time to time if necessary. When nearly done add flour and butter, previously cooked together, adding a little of the soup to give smoothness to hold together, otherwise the particles of beans are liable to separate. One small onion may be boiled with the beans if desired.

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James Thompson, Ranfurly, Alta., Aug. 28, 1909.—I haul cream to the government creamery. Experience with the Empire, Sharples and DeLaval, and there are none that gives as good a report or as high a test as the MAGNET. My test is 33 to 35 per cent., while others are from 15 to 17 per cent.

### ASPARAGUS SOUP.

2 bunches of asparagus, 1 pint of rich milk, 1 pint water in which asparagus is boiled, 2 tablespoons flour, 1 saltspoon salt, dash of pepper. Cut tips off and cook separately. Cut up stalks and boil until tender and rub through sieve. Blend together butter and flour and seasoning and add water and milk and let boil 3 minutes. Put in tureen and pour soup over and serve immediately.

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Wm. Murray, Douglas, Man.—I used a National for a number of years. I have also used a DeLaval, but the MAGNET is much superior to either of them.

W. K. Resde, Reade P. O., Melrose, N. B.—I like our MAGNET Cream Separator, it is as represented.

### CELERY SOUP.

1 pint milk, 1 tablespoon flour, 1 head of celery, 1 tablespoon butter, a large slice of onion, small piece of mace. Boil celery in 1 pint water 45 minutes. Boil onions, mace and milk together. Mix flour with 2 tablespoons cold milk and add boiling milk; cook 10 minutes, mash the celery in water in which it has been boiled, add butter and season with salt and pepper, strain.—Miss Belle Walker, Guelph.

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Mr. Geo. L. Telfer, breeder of Southdown and Hampshire sheep. Paris.—The first MAGNET was bought by me eleven years ago, and I have used it over 8000 times with every satisfaction.

Intending buyers write him and get his experience.

### CAULIFLOWER SOUP.

1 medium sized cauliflower, 2 cups scalded milk, 4 cups cold water, 4 tablespoons butter, 4 of flour, 2 tablespoons of grated cheese, 2 teaspoons salt, 2 slices of onion, 1 egg yolk, few grains cayenne. Cook cauliflower in water until tender, drain and press through sieve, add scalded milk. Cook onion in butter, add flour; when well blended add cauliflower and seasoning. Cook 5 minutes, strain, add yolks of eggs slightly beaten and cheese.