

CAKES, ETC.

PEANUT JUMBLES

4 tablespoons butter; 1 teaspoon lemon juice; $\frac{1}{2}$ cup of sugar; $1\frac{1}{2}$ teaspoons CAMPBELL'S Baking Powder; yolks of 2 eggs; 1 cup flour; 4 tablespoons milk; 2 cups chopped peanuts; $\frac{1}{2}$ teaspoon salt.

Cream butter and sugar, add yolks beaten thoroughly, then milk, salt and lemon. Beat well, then add the flour and baking powder sifted twice, and milk. Drop from spoon on buttered paper. Place whole peanut on centre of each and bake twelve minutes in slow oven.

MACAROONS

1 cup sugar; 1 tablespoon butter; 2 eggs beaten separately; 2 teaspoons ratafia; 2 cups oatmeal.

NUT SPONGE CAKE

Beat separately the yolks and whites of six large eggs. Beat the yolks first with one teaspoon of lemon juice until very stiff; then add one cup granulated sugar and the grated rind of one lemon. Next add a pinch of salt to the egg whites and when partially beaten, add one tablespoon of lemon juice and continue beating until very stiff. Carefully fold the beaten yolks into the whites, then add one cup of chopped walnuts and last of all sift in one cup ($\frac{1}{2}$ pint) of flour, folding just enough to get it all mixed. Turn at once into cake tin and bake in moderate oven forty minutes.

Half of this amount makes a nice sized cake.

RICH SPONGE CAKE

One large tablespoonful butter, one cup sugar, three eggs, cup water, two heaping cups flour, one large teaspoon of CAMPBELL'S Baking Powder. **Iceing**—one cup of brown sugar, two tablespoonfuls cream or milk. Boil until it strings. Beat till thick enough to go on cake.

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