



How to make a stew— a really good stew

Here is just the weather for a grand, hot, steaming stew; below is just the recipe for one of the finest stews that ever a good cook made—a *real, good Irish stew*.

EDWARDS' DESICCATED SOUPS

The secret of a successful Irish stew is in the last few lines of the recipe below. Make the stew as the recipe tells you—don't forget the Edwards' Soup—and—well, you'll be sorry to see the bottom of the plate through.

Edwards' Soup imparts nourishment, strength, flavor and color—it's just as good for scores of other things as it is for Irish stews. Get a few packets and see.

5c. per packet

Edwards' Desiccated Soups are made in three varieties—Brown, Tomato, White. The Brown variety is a thick, nourishing soup prepared from beef and fresh vegetables. The other two are purely vegetable soups.

This is how to make it—

IRISH STEW.—Put in saucepan twelve peeled potatoes, sliced in thickness of a penny, four large onions sliced—a layer of each—with salt and pepper to taste. By successive layers half fill your pan. Then take four chops of neck of mutton—the scrag end—lay these on the potatoes and onions and fill up with additional layers of potatoes, onions, etc., as before. In one-and-a-half pints of water boil one-and-a-half ounces of EDWARDS' WHITE VEGETABLE SOUP for thirty minutes; add it to the contents of the stewpan, and simmer altogether gently for two hours.

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