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**The Wingold Stove Co. Ltd., 181-3 Market St.
WINNIPEG**

DINNER

Boiled Corned Beef
Boiled Potatoes Cabbage and Turnips
Steamed Chocolate Pudding

Boiled Corned Beef—Select 4 pounds of good corned beef, either the brisket or rump piece. Rinse the meat in cold water and put on to cook in cold water. Remove the scum after it has boiled 5 or 10 minutes, then let simmer slowly until tender, which may require 5 or 6 hours.

About an hour before the meat is cooked, peel and quarter the potatoes and turnips, cutting the latter in smaller pieces if desired. Let stand in cold water until needed. Remove the coarse outside leaves from a head of cabbage and cut into eighths. Remove the meat from the liquid, skim off the fat and scum and add the turnips. When they have boiled, add the potatoes and cabbage and cook all the vegetables until tender. Serve the corned beef on a platter surrounded by the potatoes and turnips. The cabbage should be served in a separate dish.

Steamed chocolate pudding—Cream 3 tablespoons of butter with 2/3 cup of sugar, add one egg and beat thoroughly. Mix and sift together 2 1/4 cups of flour, 4 1/2 teaspoons of baking powder and 1/4 teaspoon of salt. Add to the creamed mixture, alternating with 1 cup of milk, then add 2 ounces of chocolate (one small square), melt the chocolate over hot water, do not add any liquid to it. Turn the pudding into a greased mould or dish, cover and steam 2 hours over rapidly boiling water. Serve with cream sauce.

Cream sauce—Cream 1/4 cup of butter, add 1 cup of powdered sugar gradually, 1/2 teaspoon vanilla and 1/4 cup of cream or undiluted evaporated milk. The cream or milk must be added gradually, only a few drops at a time, or the butter and sugar will separate and the sauce have a curdled appearance. Do not attempt to make this sauce with melted butter.

SUPPER

Scalloped Salmon and Spaghetti
Baking Powder Biscuits Canned Fruit Tea

Scalloped salmon and spaghetti—Break 1/2 cup of spaghetti or macaroni into short pieces, add to one quart of boiling salted water and boil until tender. Separate one can of salmon from bones and skin and arrange in layers in a baking dish, alternating with the cooked spaghetti. Pour over all 1 cup of white sauce, season with salt, pepper and 1 tablespoon of lemon juice. Cover with buttered bread crumbs and bake 20 minutes in a moderate oven. To make the white sauce, melt 2 tablespoons of butter, add 2 tablespoons of flour, 1/2 teaspoon of salt and a little pepper; cook until blended and bubbling, then add gradually one cup of milk. Stir constantly until thickened then boil slowly two or three minutes.

To make buttered crumbs, grate or roll stale pieces of bread very finely and add 1 tablespoon of melted butter to 1/4 cup of crumbs; mix well and spread over scalloped dishes. White sauce and buttered crumbs will be used many times in our menus but the recipes for them will not be given again, so it will be well to reserve them for future reference.

Baking powder biscuits—Sift 2 cups of flour, 4 teaspoons of baking powder and 1/2 teaspoon of salt together in a mixing bowl; then work in with the tips of the fingers, or chop in with a knife 2 tablespoons of butter, lard or drippings; moisten to a soft dough with about 3/4 cup of milk, or water and milk. Turn on a floured board with as little kneading as possible, roll to about 3/4 inch thickness. Shape with a biscuit cutter and bake in a hot oven from 12 to 15 minutes.

These recipes make dishes of sufficient quantity to serve six persons. If larger are required double the quantities of ingredients.

More benefit will be derived from these lessons if the different recipes are tried; directions followed accurately and reports sent in to this office. If any difficulties are encountered, if results are not satisfactory, be sure to let me know and I shall be pleased to give full explanations, if possible.



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