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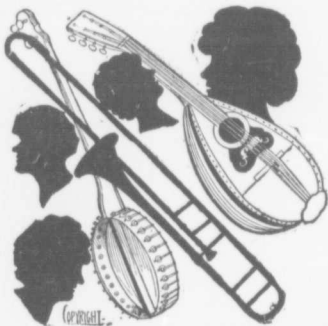
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PREFACE

"Men may come and men may go, but good cooking is a permanent necessity."

THE Committee who have charge of the getting up of this Cook Book desire to thank all who have so kindly contributed to the volume.

To our advertising patrons we are indebted for the material aid they furnish, and we bespeak for them a liberal recognition by the public who desire to be well served with good goods in satisfying measure.

LIST OF CONTRIBUTORS.

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Richardson & Co., 216 8th Ave. E.

See Lintons' For Up-to-Date Stationery

TABLE OF WEIGHTS AND MEASURES.

2 teaspoonfuls of dry ingredients ..	1 tablespoonful
4 teaspoonfuls of liquid	1 tablespoonful
4 tablespoonfuls of liquid.....	$\frac{1}{2}$ gill, $\frac{1}{4}$ cup or 1 wineglassful
1 tablespoonful of liquid.....	$\frac{1}{2}$ ounce
1 pint of liquid	1 pound
2 gills of liquids	1 cup or $\frac{1}{2}$ pint
1 kitchen cup.....	$\frac{1}{2}$ pint
1 heaping quart of sifted flour	1 pound
4 cups of flour.....	1 quart or 1 pound
1 rounded tablespoonful of flour ..	$\frac{1}{2}$ ounce
3 cups of cornmeal.....	1 pound
$\frac{1}{2}$ pints of cornmeal	1 pound
1 cup of butter	$\frac{1}{2}$ pound
1 pint of butter.....	1 pound
1 tablespoonful of butter	1 ounce
Butter the size of an egg	2 ounces
Butter the size of a walnut	1 ounce
1 solid pint of chopped meat	1 pound
10 eggs.....	1 pound
A dash of pepper	$\frac{1}{8}$ teaspoonful, or 3 good shakes
2 cups of granulated sugar	1 pound
1 pint of granulated sugar.....	1 pound
1 pint of brown sugar.....	13 ounces
$2\frac{1}{2}$ cups of powdered sugar	1 pound
An ordinary tumbler	$\frac{1}{2}$ pint
2 tablespoonfuls.....	1 fluid ounce

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SOUPS

"For soup is but the first of those delights which go to make the coming bill of fare."

The onion is a homely plant,
And rank as most that grows;
And yet it beats, to mix with soup,
The lily or the rose.

Turkish Soup.

5 cups beef soup stock, $\frac{1}{4}$ cup rice, $1\frac{1}{2}$ cups stewed and strained tomatoes, 2 slices onion, 10 whole peppers, $\frac{1}{4}$ teaspoon celery salt, 2 tablespoons butter, $1\frac{1}{2}$ tablespoons flour. Cook rice, onion, pepper, celery salt and tomatoes 30 minutes, rub through sieve, and combine flour and butter. Season with pepper and salt if needed.

Split Pea Soup.

Put to soak over night one-half pint of peas; add in the morning to two and one-half quarts of vegetable stock, previously prepared, one pound of salt pork or a ham bone. Let it come to a boil, stirring frequently. When thoroughly cooked, strain through a wire sieve, pressing the sediment with a spoon; add pepper and salt to taste. Cut stale bread in small squares and fry in butter till brown, to be put in the soup just before serving.

Mock Bisque Soup.

Cook one cupful of tomato until soft enough to strain. Scald one pint of milk in a double boiler; blend together one tablespoon butter and level tablespoon flour; stir gradually into the boiling milk and let simmer ten minutes. Add one-half teaspoon salt, a little white pepper, pinch of soda and the strained tomato. Serve very hot with croutons or saltines.

Cream of Pea Soup.

Turn off the liquor from a can of peas; place peas in a kettle with one quart of milk and cook slowly one hour; strain twice and add seasoning to taste—salt, celery salt, white pepper, butter and the liquor. When serving add one tablespoon of whipped cream to each bowl.

Pea Soup.

1 pint water, 1 pint milk, 1 pint peas, 2 tablespoons flour, 1 tablespoon butter. Wash pods and shell. Boil pods till tender, using the same water to boil the peas. When cooked strain peas through a vegetable strainer and add to the water, milk and butter. Thicken with flour and salt and pepper to taste. If a little cream is used omit butter.

Celery, potato (two to a pint), tomato, or any other vegetable soup may be made the same way.

Soup Julienne.

Chop 2 carrots, 2 turnips, 2 heads of celery, few leaves of cabbage, 2 heads of lettuce, 2 onions, 2 tomatoes; put into a saucepan 1 tablespoonful butter; put in the onion and let brown; add celery and let dry; then add 2 quarts fresh bouillon; add cabbage, lettuce, and cook till tender. Season with pepper and salt and a little cerfenill.

Ox-tail Soup.

Notch an ox-tail at all the joints; let it boil slowly all the afternoon the day before it is required; then stand all night; skim every atom of grease; add an equal quantity of stock; boil all together an hour before using. Thicken with half a cup of brown flour blended with cold water; stir in slowly salt and pepper to taste. Serve with joint in each plate.

An East Indian Soup.

Put one tablespoonful of butter into a kettle, add two onions sliced, a small carrot chopped fine, and

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half a cup of chopped celery; push on the back part of stove; cook for 15 minutes, being careful that the butter does not become discolored; add a quart of water, a bay leaf, a dash of cayenne, a salt spoon of white pepper, teaspoon of salt, tablespoon of chopped parsley and thyme; moisten a teaspoon of curry and add it last; simmer gently for 10 minutes and strain. This soup should be perfectly clear and of a yellowish shade when it is finished. Add to it, just as it is ready to serve, 5 tablespoons of rice that has been carefully boiled.

Bouillion.

1 shank beef, 2 lbs. shin of veal, small slice of ham, small turnip, 1 carrot, 3 peppercorns, 3 cloves, 4 quarts water, 1 onion, bunch of herbs, stalk celery, $\frac{1}{2}$ bay leaf, blade mace, salt; cook 4 hours; if cooked too long it will not be clear; strain when cold, remove fat, and cut off pieces of the jelly (rejecting the settlings, or adding that to the stock pot); re-heat and strain. This second straining generally prevents the necessity of clarifying; add carmel till the color desired. Serve in bouillion cups.

Mutton Broth.

1 cup barley, 4 lbs. shoulder mutton, 1 gallon water, 1 onion; put all together; after it comes to a boil simmer slowly for four hours; salt while boiling; a little tomato catsup adds flavor. Serve without straining.

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Beef Soup With Vegetables.

1 shank beef, 2 carrots (1 grated), 2 turnips, 1 cup chopped cabbage, $\frac{1}{2}$ head celery, 3 onions, 1 parsnip, $\frac{1}{2}$ cup barley or rice, $1\frac{1}{2}$ gals. water, a little parsley; put beef in water to boil; prepare vegetables; chop vegetables, except onions and parsley; slice onions and add later; add parsley half an hour before taking from stove; cook slowly all day. Serve without straining.

Tomato Soup Without Stock.

Press through potato ricer or sieve 1 can of tomatoes, and add one quart of boiling water; add butter size of an egg, $\frac{3}{4}$ cup of sugar, $\frac{1}{2}$ teaspoon of salt, and $\frac{1}{4}$ teaspoon paprika; when this boils thicken with flour broken up in water; make the consistency of thin cream. Strain and serve.

Potato Soup.

No. 1.

Four large or six small potatoes, 1 small onion sliced fine, 1 stalk of celery, a little parsley. Cook these ingredients in about a pint of water and when done strain and save the water. Mash the potatoes and return to the water and keep hot. Cook one medium tablespoon of flour in heaping tablespoon of butter and add one quart of hot milk. When thoroughly blended add the potatoes and water to the milk. Strain once more and serve immediately.

No. 2.

Ingredients: 1 pint milk, 1 small onion, 2 medium sized potatoes, pepper and salt; heat the milk with the onion to the boiling point; strain out the onion; mash the potatoes through a colander till smooth; add to the milk and boil till quite smooth. Season to taste.

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Cream of Tomato.

One tin strained tomatoes, 1 quart milk, 2 ozs. butter, 1 tablespoon flour, salt and pepper; boil tomatoes and heat milk in separate dishes; put butter in a pan and when hot add flour and stir a minute; then add tomato, and lastly milk just before serving.

Tomato Soup.

No. 1.

One quart tomatoes, 1 quart water, 6 cloves, 1 dessert spoon sugar, 1 dessert spoon salt, 1 small onion fried in butter, a pinch of cayenne pepper, and thicken slightly with corn starch. Boil all the ingredients for an hour or two, then strain and thicken with corn starch.

No. 2.

1½ quarts of beef stock, 1 pint mashed potatoes, 1 can tomatoes pressed through a colander, 2 tablespoons rolled oats, 1½ tablespoons Worcestershire sauce, salt and pepper to taste. Boil half an hour or more before serving. This is a change from the usual tomato soup made with milk, and is generally relished.

Cream of Green Pea Soup.

(A) 1 can peas drained, 1 pint cold water, 1 teaspoon salt, 2 teaspoons sugar, sprig of mint; (B) 2 tablespoons butter, 2 tablespoons flour, cooked thoroughly, 1 quart hot milk; (C) 1 cup whipped cream, 1 cup cooked peas. Cook A 20 minutes, press through sieve, blend with B, when ready to serve add C.

Quick Tomato Soup.

Boil 1 can tomatoes and 1 cup water for five minutes; strain and thicken with 1 tablespoon flour, 1 tablespoon butter, 1 teaspoon beef extract; salt and pepper to taste. Just before taking to table add 1 tablespoon cream.

See Lintons' for Up-to-date Stationery

Celery Soup.

One head celery, 1 tablespoon butter, 1 pint milk, 1 tablespoon flour, 1 pint water, 1 tablespoon chopped onion, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Cut celery in pieces and cook in one pint boiling water till soft. Cook onion in milk for ten minutes and add to celery and water. Strain through colander; add flour mixed in cold water, butter, salt and pepper. Boil five minutes and serve hot.

Lobster Soup.

One quart milk and 1 quart water put on to boil in a double boiler; $\frac{1}{2}$ tin of lobster chopped fine; add to milk when hot and let all simmer a short time; mix 2 tablespoons flour with $\frac{1}{4}$ lb. of butter, a pinch of cayenne, and a little salt; after adding flour and butter, stir constantly till soup boils up. Then remove from stove and pass through a sieve, squeezing well.



FISH

"Master, I marvel how the fishes live in the sea."

"Why, as men do a-land, the great ones eat up the little ones."

Fish Pie.

1 lb. fish, 1 lb. potatoes (mashed), 1 oz. butter, 1 egg, pepper and salt.

Sauce for above: 1 oz. butter, 1 oz. flour, 1 egg, 1 breakfast cup of milk. The egg may be boiled, chopped and put over it.

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Loaf of Salmon.

No. 1.

One tin of salmon, one pint of bread crumbs, two eggs and half a cup of milk; pinch of pepper and salt; mix well and put in buttered mould; steam one hour and one quarter; turn out when cold and slice.

No. 2.

One can salmon, remove all the bones, pull to threads, break in 2 eggs, 4 tablespoons milk, pepper and salt, 4 rolled soda biscuits, small pieces of butter. Make into a roll and then roll the loaf in 2 rolled biscuits and bake $\frac{1}{2}$ hour.

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No. 3.

One can of salmon, 1 pint of bread crumbs, $\frac{1}{2}$ pint of milk, 3 eggs; mix all well together and season with salt, pepper, parsley chopped fine, and a little Worcester sauce. Put in a mould and steam two hours. Serve with cream sauce with hard-boiled eggs.

Creamed Salmon.

No. 1.

One can salmon, chopped fine; grease a small baking dish and put in a layer of bread crumbs and then a layer of fish, and so on until a pint of crumbs and the fish are used, having crumbs last. Pour over all a dressing made of 1 pint of milk (scalded) with 2 tablespoons of butter, 1 tablespoon of flour, 1 teaspoon salt, and a little pepper. Bake until brown.

No. 2.

One tablespoonful flour, 1 tablespoonful butter, 1 tablespoonful milk, 1 can salmon. Mix flour and

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butter, then milk; put on stove until it thickens; add a little salt and pepper; cut salmon into fine pieces and stir into hot sauce; put into a scallop dish, sprinkle thick on top with cracker crumbs rolled very fine; then put pieces of butter dotted over it, and parsley chopped fine. Put into oven and bake a light brown.

Gratin of Lobster.

Put a piece of butter the size of an egg in a saucepan with two small onions finely minced; brown lightly, then mix in a tablespoon of flour, and, when quite smooth, half a pint of milk; boil for five minutes, then add the meat of one lobster, a tablespoonful of chopped parsley, a little salt, cayenne, and half a teaspoon of anchovy sauce; stir

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all, over the fire, and when boiling draw to the back of the stove and add the beaten yolk of an egg. Put the mixture into a baking-dish, sprinkle with bread crumbs and butter, and brown in the oven.

Codfish Balls.

Take four cups of mashed potatoes, three cups of boiled codfish, minced fine; add butter; mix well together, then add two well-beaten eggs, beating it up again thoroughly; drop by spoonful into hot lard and fry the same as doughnuts.

RICHARDSON & CO., 216 8th AVE. E.

To Roast with Wild Fowl.

Put an onion, salt and hot water into a pan and baste for ten or fifteen minutes; change the pan; put in a slice of salt pork and baste with butter and pork drippings very often; just before serving dredge lightly with flour and baste. Ducks take from twenty-five to thirty-five minutes to roast, and woodcock and snipe fifteen to twenty-five. Do not draw or take off the heads of either. Garnish with fried or toasted bread, lemon, parsley and currant jelly.

Prairie Chickens, Partridges and Quails.

Clean nicely, using a little soda in the water in which they are washed; rinse and dry; then fill with dressing, sewing up nicely, binding down the legs and wings with cords. Put in a steamer over hot water and let them cook until just done. Then place in a pan with a little butter; set in the oven and baste frequently with melted butter until of a nice brown. They ought to brown nicely in fifteen minutes. Serve on a platter with sprigs of parsley alternating with currant jelly.

Roast Quail or Prairie Chicken.

Dress carefully and wipe dry; tie a piece of salt pork over the breast, and put in steamer over boiling water and steam 20 minutes; take out, remove pork and brown in oven, basting them often with butter. Serve with currant jelly.

Wild Duck.

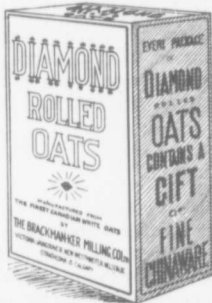
Use a stuffing or not, as preferred; place an onion in the pan in which they are baking and baste thoroughly; then throw that water away and baste with butter; add salt and pepper. Some prefer to soak them over night in salt and water with a little vinegar added.

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Chicken Cutlets.

One cup of cooked chicken ,chopped; $\frac{1}{2}$ cup of cream, $1\frac{1}{2}$ tablespoonfuls of butter, $\frac{1}{2}$ tablespoonful of flour; $\frac{1}{2}$ tablespoonful of salt, 2 tablespoonfuls of mushrooms, 2 eggs, 1 cup of bread crumbs, 1 teaspoonful of pepper, a few drops of onion juice, $1\frac{1}{2}$ teaspoonfuls of lemon juice, 1 teaspoonful of chopped parsley. Mix together all but the flour, butter and cream; put the cream in a frying-pan until it boils and add the other ingredients; beat 1 egg until light and stir in. Set away to cool, then shape, roll in bread crumbs, then in egg, again in bread crumbs. Fry in deep fat and serve with Bechamel sauce.

Bechamel Sauce.

Put $1\frac{1}{2}$ tablespoonfuls of butter in a saucepan; add $1\frac{1}{2}$ tablespoonfuls of flour; cook and add slowly $\frac{1}{2}$ pint of stock, 1 bay leaf, a sprig of parsley, pepper-corns, onions, small piece of mace; simmer for about 10 minutes, then put in $\frac{1}{2}$ cup of cream; beat 2 eggs and $\frac{1}{2}$ cup of cream together and add to the mixture. Allow it to come to a boil and then serve with chicken cutlets.

Fricassed Chicken.

Dress, cut up and well wash two chickens, trimming off all fat. Put them in a little water, enough to cover them, with a little pepper and salt. Boil slowly till tender and remove the gravy, into which stir the beaten yolks of four eggs, one-quarter of a pound of butter, a little nutmeg, two tablespoons of flour and one cup of cream. Let it come to a boil and pour over the chicken. This makes a most delicious dish.

Jellied Chicken.

Line a pint bowl with slices of hard-boiled eggs; fill with chicken, chopped fine; season with salt,

For Stylish Up-to-date Footwear We have them

pepper, celery salt and melted butter; pour over it one cup of water in which one tablespoon of gelatine has been dissolved. Set on ice.

Boned Turkey.

Draw the turkey; then take a sharp knife, and, beginning at the wing, carefully separate the flesh from the bones, scraping it down as you go. Be careful not to break the skin. Loosen the flesh from breast and neck, then from the legs. You can leave in the bones in tips of wings. Boil a large tongue, skin and lay it in the turkey, the large end in the breast, and fill around with a dressing of 2 lbs. sausage meat and one loaf of bread. Season well with pepper, salt and herbs; also a little chopped suet; stuff until in shape; sew it all up. Take a straight piece of cotton and bind it firmly all around; then put it in a large piece of cotton and sew it up, being careful to have it all covered. Put in boiling water and boil three hours. When cooked put a light weight on it and leave in the cloth until cold.



MEATS

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To please all kind of appetites.

The sauces to serve with meats are:—

- With Roast Beef—Grated horse radish.
- Roast Veal—Tomato sauce.
- Roast Mutton—Currant jelly.
- Roast Pork—Apple sauce.
- Roast Turkey—Chestnut dressing, cranberry jelly.
- Roast Goose—Tart apple sauce.
- Roast Duck—Black currant jelly, orange salad.
- Broiled Steak—Mushrooms.
- Boiled Mackerel—Stewed gooseberries.
- Fresh Salmon—Green peas.

Aspec Jelly.

Half box Knox gelatine, $\frac{1}{2}$ cup cold water, 3 cups cold water, an onion (sliced), an ounce of chopped raw ham, a teaspoon of beef extract, 1 bay leaf, 6 pepper corns, 1 stalk celery, 1 sprig parsley. Soften gelatine in $\frac{1}{2}$ cup water; let simmer all the other ingredients except extract $\frac{1}{2}$ hour, then add gelatine and extract, and strain. Season with salt.

Mint Sauce.

Mix one tablespoon of white sugar to half a teacup of good vinegar; add the mint and let it infuse for half an hour in a cool place before sending to the table. Serve with roast lamb or mutton.

Golden West Soap is particularly adapted for hard water

Aspec Jelly for Ham.

Four cups of well-seasoned chicken stock, strained and cleared with the white and shell of an egg. To the hot liquor add one-half box of gelatine that has been soaked an hour in water just enough to cover it. Stir until dissolved and add two table-spoons of vinegar and one of sherry. Pour into mould and set to cool.

Fresh Tongue with Veal Jelly.

Boil together a tongue and a knuckle of veal or the jelly part of a shank of beef, a small handful of salt and a tablespoon of sugar; skin the tongue after boiling about four hours. Put tongue into a small round dish; mince the meat off the bone and pour it over the tongue along with the liquor it has been boiled in. Season the liquor to taste with spices.

Beef Loaf.

No. 1.

Two pounds chopped round of beef, salt and pepper, $\frac{3}{4}$ cup of bread or cracker crumbs, 1 cup milk. Butter a baking pan, mix all well, bake one hour.

No. 2.

Chop very fine three pounds of raw beef and one pound pork chops; add one cup of rolled cracker and one egg well beaten; season with two level tea-spoons of salt, a level teaspoon of pepper and a pinch of poultry seasoning, being careful not to use too much; mix well together and pack in a bread pan. Bake in a slow oven one and a half hours.

Pressed Veal.

Three pounds raw veal minced fine, three eggs, one teaspoon salt; mix all well together; butter a pudding dish or pan thoroughly, put the mixture in and press hard; spread the top well with butter; bake nearly three hours. Eaten cold.

For Novelties in LACE CURTAINS

Shepherd's Pie.

Cut a beef kidney, also small piece of round steak and a sliced onion; cover with water and boil in double boiler until quite tender. Thicken gravy with flour and season with pepper and salt; put into a dish and cover with mashed potatoes. Brown in oven and serve hot.

Fillet of Veal (Roasted in the Pot).

Remove the bone and fill the cavity with a force meat made of bread crumbs, a very little salt pork chopped fine, sage, pepper, salt and ground cloves; lay in the pot some slices of salt pork, put in the fillet, pour over a pint of stock; cover closely and cook for 3 hours, then brown.

Meat Scallop.

To use odds and ends of any cooked, cold, fresh meat. Remove all fat and skin from the meat, and then cut in thin slices and small pieces. Have ready a pint of nice gravy and a pint of pared potatoes, sliced thin. Use a round dish which can be closely covered with a crockery or agate plate, and which holds five layers of the meat and potatoes. Put a layer of potatoes into the dish at the bottom, with a whole onion in the centre. Next a layer of meat, then another of potatoes, another of meat, and finally a layer of potatoes. Season each layer with salt, celery salt and pepper; also some of the gravy, using enough to moisten the whole scallop, but not enough to boil over. Bake 3 hours in a moderate oven.

Hamburg Roast.

To one pound of Hamburg steak add 1 cup bread or cracker crumbs, soaked in one cup of milk, and 1 egg slightly beaten, 1 onion chopped fine, 1 teaspoon of Bell's poultry seasoning, 1 teaspoon of salt, and dash of pepper; mix all together; form into a loaf and place in buttered baking pan larger

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than loaf: bake about two hours in moderately hot oven. When seared over the top, begin to baste with a large cup of boiling water in which a piece of butter the size of a walnut has been melted. When done, thicken gravy in pan, adding more water if necessary.

Scallop of Mutton.

Take scraps of cold mutton and cut in small pieces; put a layer of the meat in a baking dish, then a layer of stewed tomato, then a layer of bread crumbs; sprinkle with salt, pepper and butter; then put over another layer of meat, tomatoes; salt and pepper to season; spread over the top buttered crumbs.

Brown Stew.

Ingredients: 1 pound round steak, 1 teaspoon flour, pepper and salt. Put a tablespoon of butter in frying-pan; heat; put in meat; sprinkle with flour and pepper and salt; if preferred, add a sliced onion; cover tightly till the pan is dry; allow to brown carefully; then add water in small quantities often and stew for two or three hours until tender.

Macaroni and Beef Pie.

Quarter lb. macaroni, 1 quart cold beef, 1 tablespoon flour, 2 tablespoons butter, 1 cupful bread crumbs, salt and pepper to taste. Boil the macaroni twenty minutes in slightly salted water; rub butter and flour together, and gradually add two cupfuls of the water in which the macaroni was boiled; season this paste with salt and pepper; put a layer of macaroni in a deep pudding-dish, cover with a layer of sauce, add a layer of meat, well seasoned, and continue the layers until all the materials are used. Cover with bread crumbs and bake half an hour.

Grandmother's Pot Roast.

Take a piece of fresh beef weighing five or six pounds (it must not be too fat); wash it and put

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it into a pot with barely sufficient water to cover it; stew over a slow fire until tender; after stewing one hour, salt and pepper it, adding a little onion if liked. Do not replenish the water at the last, but let all nearly boil away. When tender all through take the meat from the pot and pour the gravy in a bowl; put a large lump of butter in the bottom of the pot, then dredge the piece of meat with flour and return it to the pot to brown, turning it often to prevent its burning; thicken the gravy with a little flour; serve hot. Beef which has been in spiced pickle for two or three days is very nice cooked in this way.

Mock Duck.

Take the round of beefsteak, salt and pepper either side; prepare bread or crackers with oysters or without as for stuffing turkey; lay your stuffing on the meat, sew up and roast about an hour, and if you do not see the wings and legs you will think you have roast duck.

Beef Omelet.

Four pounds of round beef, uncooked, chopped fine; six eggs beaten together; five or six soda crackers, rolled fine; little butter and suet, pepper, salt and sage, if you choose; make two loaves, roll in cracker; bake about an hour; slice when cold.

Boiled Tongue with Tomato Sauce.

Half boil a tongue, then stew it with a sauce made of a little broth, flour, parsley, one small onion, one small carrot, salt and pepper, and one can of tomatoes cooked and strained. Lay the tongue on a dish and strain the sauce over it.

Beefsteak Rolls.

Prepare a good turkey dressing, take a round of steak, pound it, but not very hard, spread the

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dressing over it; sprinkle in a little salt, pepper and a few bits of butter; lap over the ends; roll the steak up tightly and tie closely; spread two great spoonfuls of butter over the steak after rolling it up, then wash with a well-beaten egg, put water in the bake pan, lay in the steak so as not to touch the water, and bake as you would a duck, basting often. Bake a half-hour in a brisk oven. Serve with a brown gravy.

Frizzled Beef.

Shave off very thin slices of dried beef, put them in a frying-pan, cover with cold water, set it on back of range, let it come to a very slow heat, allowing it time to swell out to its natural size, but not to boil; stir it up, then drain off the water; melt 1 oz. butter in the frying-pan, and add the slices of beef; when they begin to frizzle or turn up, break over them three eggs; stir until the eggs are cooked. Add a little white pepper and serve on slices of toast.

To Clarify Beef Dripping.

Slice a raw potato and put it into the dripping, allowing it to boil long enough for the potato to brown, which causes all impurities to disappear; when cool, drain it off from the sediment that settles at the bottom. Mixed with an equal amount of butter, it answers the same purpose as clear butter for frying and basting any meats, excepting game and poultry.



FOR BLANKETS AND BEDDING

SALAD

It is an easy accomplishment to know how to dress a salad well.

Salad Dressing.

No. 1.

Four eggs, well beaten separately, 1 teaspoon salt, 4 tablespoons melted butter, 1 tablespoon sugar, 8 tablespoons hot vinegar, 1 tablespoon mustard, a pinch of cayenne pepper. Add eggs to hot vinegar and melted butter, cook over steam, then put in the spices. Add whipped cream when you wish to use it.

No. 2.

Three eggs, heaping teaspoon sugar, 3 tablespoons vinegar, salt-spoon of salt, 1 small tablespoon butter, 1 teaspoon mustard. Beat the eggs, add the other ingredients, stir over boiling water until thick. When cool, thin with milk or cream.

No. 3.

Beat 3 eggs well, add 6 tablespoons of cream or milk, 6 tablespoons of vinegar (malt), 3 tablespoons of melted butter, 2 teaspoons of mixed mustard, 1 teaspoon of salt, and a pinch of red pepper; sugar to taste. Cook as a custard till it thickens.

Mayonnaise Dressing.

.. One teaspoon salt, 3 tablespoons cream, 1 teaspoon mustard, yolks of 4 eggs, 1 tablespoon butter, 1 scant cup of vinegar, 2 teaspoons sugar. Mix and stir over fire until it begins to thicken, and strain. When used, thin with half a cup of cream, whipped.

The Smardon Shoe Pleases the Ladies

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Cabbage and Celery Salad.

Mix equal parts of finely cut celery and cabbage together with one cup of salad dressing, made as follows: Half teaspoon each of salt and mustard, one cup sugar, one egg, slightly beaten, and two and a half tablespoons butter.

Nut Salad.

Equal parts English walnuts and celery cut in pieces or chopped fine. Serve with mayonnaise.

Waldorf Salad.

One quart each of apples and celery, cut in dice, 1 cup walnuts. Dress with rich, creamy mayonnaise and serve cold on lettuce leaves.

Salad Dressing for Cabbage.

Three eggs, 2 teaspoons black pepper (or less red pepper), 1 teaspoon mustard, 3 tablespoons melted butter, 6 teaspoons sweet cream or milk, 1 cup vinegar. Put all over stove and cook until it looks like cream. If liked, add $\frac{1}{2}$ cup sugar.

Cabbage Salad.

One small cup sugar, 1 small cup milk, 2 eggs, 1 teaspoon mustard, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon of pepper, 1 cup of vinegar put in last; pour in very slowly; chop cabbage fine. Boil mixture, and when cool pour over cabbage.

Potato Salad.

No. 1.

Cut up five or six potatoes in small pieces, and if you have fresh onion or cucumber, mix a few pieces with them, cut very fine. For dressing, 1 cup vinegar, 2 tablespoons sugar, 2 eggs, 1 teaspoon dry mustard, a little pepper and salt; put on the stove and stir all the time till thick; if too thick, add a little cream when cold. Pour over the potatoes an hour or two before using.

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No. 2.

One tablespoon of flour and $\frac{1}{4}$ cup of butter melted together; add 1 teaspoon of salt, 1 teaspoon of mustard, 1 teaspoon of sugar, 1 cup of vinegar, 1 egg, pinch of red pepper. Boil until thick, stirring all the time. When cool, or before serving, add a little cream, 1 onion, 1 small cucumber or a little celery, about 1 quart of mashed potatoes, cold. Mix and garnish with rings of hard-boiled egg.

No. 3.

One pint cold mashed potatoes, 2 tablespoons sugar, 3 hard-boiled eggs (chopped), 3 tablespoons melted butter, 1 teaspoon salt, $\frac{1}{2}$ dozen green onions, chopped fine, pepper to taste, $\frac{1}{2}$ teacup vinegar, 1 teacup slightly soured cream or boiled milk. Garnish, if preferred, with yolks of eggs and boiled beets.

No. 4.

One quart potato cut in dice (cold baked potato the best), a little onion chopped very fine, salt to taste, 2-3 cup thick cream (whipped), 1 or 2 tablespoons vinegar (according to strength), a little chopped parsley; stir the vinegar, salt, onion and parsley into the whipped cream and toss the potato in lightly. Garnish with radishes and parsley.

Lobster Salad.

Cut and season the lobster the same as chicken. Break the leaves from a head of lettuce one by one, and wash them singly in a large pan of cold water. Put them in a pan of ice water for about ten minutes, and then shake in a wire basket to free them of water. Place in the ice chest until serving time. When ready to serve, put two or three leaves together in the form of a shell, and arrange these shells on a flat dish. Mix one-half of the mayonaisse dressing with the lobster. Put a tablespoonful of this in each cluster of leaves. Finish with a tea-

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spoonful of the dressing on each spoonful of lobster.

Another method is to cut or tear the leaves rather coarse, and mix with the lobster. Garnish the border of the dish with whole leaves. There should be two-thirds lobster to one-third lettuce.

Cheese Salad.

Three hard-boiled eggs; $1\frac{1}{2}$ cups of cheese, grated fine; 1 cup of chicken, chopped fine; a little French dressing. Cover with the mayonnaise and garnish with celery, parsley and hard-boiled eggs.

Tomato Jelly.

No. 1.

Soak a box of gelatine for one hour in 2 cups of cold water; put over fire 2 cans of tomatoes, $\frac{1}{2}$ an onion, sliced, 2 cloves, a sprig of parsley; cook thirty minutes, strain and add the gelatine and 2 tablespoons Worcester sauce, salt and pepper. Mix well and pour into moulds.

No. 2.

Boil an onion and a stalk of celery for twenty minutes with 1 pint of tomatoes, strained; pour in one box of gelatine which has been soaked 1 hour in $1\frac{1}{2}$ cups of cold water. Season with salt and cayenne pepper and set away to cool.

Grape Fruit Salad.

Two large grape fruit, peel and cut in slices, 1 cup English walnuts. Arrange these on lettuce, cover with mayonnaise dressing, and garnish with Malaga grapes.

Bird's-Nest Salad.

One cake of cream cheese, 1 dozen stuffed olives, 1 hard-boiled egg, 2 tablespoons melted butter, a little salt and pimento, a drop or two of onion juice.

FOR MAHOGANY FURNITURE

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Cream of cheese with the melted butter; chop egg and olives and stir all together; form into balls with butter pads after setting away to cool on ice chest. Serve two balls on lettuce with French dressing and garnish with olives.

Veal Salad.

2½ lbs. of veal, chopped fine; add chopped celery to taste and serve with a mayonnaise dressing.

Tomato Jelly Salad.

To 1 can of good tomatoes, add 1 teaspoonful of salt, 2 teaspoonfuls of powdered sugar, two-thirds of a box of gelatine dissolved in ½ cup cold water; pour into small cups and chill. Run a knife around the inside of mould, so that when taken out of shapes they will have a surface suggesting a ripe tomato. Place on lettuce leaf and garnish top of each with mayonnaise dressing and a little chopped celery.

Cucumber Salad.

Six dozen cucumbers, sliced and sprinkled with ½ cup of salt; let stand over night and drain; add 1 quart chopped onions, 1 teaspoon cayenne, 1 oz. mustard seed, 1 tablespoon ground mustard, ½ teaspoon celery seed, 1 dessert spoon tumeric, 1 teaspoon curry powder. Put 2 qts. vinegar on to boil, add the spices and 1 cup of brown sugar; when it boils add 4 tablespoons of best salad oil; then put in cucumbers and onions and set on the back of the stove until scalded (not boiled). Bottle and seal.

Cucumber Jelly Salad.

A: 2 cucumbers; peel and cut in slices; add 1 slice of onion, ½ teaspoon salt, dash of pepper, 1 pint cold water. B: 1 tablespoon gelatine dissolved

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in water. C: fresh cucumber, cut in slices. D: French dressing or mayonnaise. Simmer A until cucumbers are soft, add B, strain, line a mould with C. When jelly is nearly cold, pour it in slowly. When cold and firm, serve on bed of lettuce with D. This may be prepared when cucumbers are cheap, and canned; melted and remoulded when needed.

Tomato Jelly Salad.

1/2 can of tomatoes, 2 cloves, 1/2 bay leaf, 1/2 teaspoon each of salt and pepper, 1 tablespoon gelatine dissolved in 1/2 cup water; boil fifteen minutes; strain into moulds; when cold, turn out on lettuce. Garnish with celery, chopped fine, and mayonnaise.

Mock Macaroni and Cheese.

Fill a pint dish with alternate layers of buttered bread and grated cheese; add 3 eggs, beaten, pepper and salt to taste, and milk enough to almost cover bread and cheese. Bake 1/2 hour.



Cook the macaroni in salted water for twenty or thirty minutes; it should be soft but not split; drain well and put a layer in the bottom of a buttered dish; upon this grate some mild, rich cheese, and scatter over it some bits of butter; spread upon the cheese more macaroni; fill the dish in this order, having macaroni on top covered with bread or cracker crumbs, and bits of butter scattered over it. Add a little milk and bake, covered, for a half-hour; then brown and serve in the bake dish.

Cheese Custard.

1/2 lb of rich cream cheese, grated, 1/2 cup of

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The Calgary Furniture Store, Limited

CHEESE

What and how great the virtue and the art
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Macaroni with White Sauce.

$\frac{3}{4}$ cup macaroni, broken in small pieces, cooked in 2 quarts of boiling water and 1 tablespoon salt; melt 2 tablespoons butter; add 2 tablespoons flour with $\frac{1}{2}$ teaspoon salt, and pour in slowly $1\frac{1}{2}$ cups of scalded milk; put layer of boiled macaroni in buttered dish, sprinkle with grated cheese; repeat till dish is almost full. Pour over white sauce, cover with buttered crumbs, and bake till brown.

Mock Macaroni and Cheese.

Fill a pint dish with alternate layers of buttered bread and grated cheese; add 3 eggs, beaten, pepper and salt to taste, and milk enough to almost cover bread and cheese. Bake $\frac{1}{2}$ hour.

Baked Macaroni.

Cook the macaroni in salted water for twenty or thirty minutes; it should be soft but not split; drain well and put a layer in the bottom of a buttered dish; upon this grate some mild, rich cheese, and scatter over it some bits of butter; spread upon the cheese more macaroni; fill the dish in this order, having macaroni on top covered with bread or cracker crumbs, and bits of butter scattered over it. Add a little milk and bake, covered, for a half-hour; then brown and serve in the bake dish.

Cheese Custard.

$\frac{1}{4}$ lb. of rich cream cheese, grated, $\frac{1}{4}$ cup of cream or milk, 1 teaspoonful of mustard, $\frac{1}{2}$ tea-

spoonful of salt, a speck of cayenne, 1 egg, 1 teaspoonful of butter; 4 slices of toast. Heat the milk in a double boiler and stir in the cheese. Mix the mustard, salt and pepper together and add them to the cheese and milk; then the butter and the slightly beaten egg. Cook, stirring until smooth. Pour over the toast.

Cheese Toast.

Some nice butter, made mustard and salt, a little cheese and toast. Mix the butter, mustard and salt, spread on the toast and sprinkle with the grated cheese. Set in the oven to heat before serving.

Au Gratin Potatoes.

One quart mashed potatoes, 1 cup grated cheese, nearly a cup of cream and milk; season potatoes well with salt, pepper and butter, and mix about $\frac{3}{4}$ of the cheese with it; then sprinkle the rest over top and bake about ten minutes.

Macaroni and Cheese.

Put the macaroni on and boil in water and a little salt until tender; 1 egg, 2 cups of milk, pepper, grated cheese. Mix all together and add to the macaroni and bake in the oven for twenty minutes. A little biscuit rolled and sprinkled over the top is an improvement.

Rice and Cheese.

Cook 1 cupful of rice in salted water for twenty minutes; add enough milk or rich white stock to make a soft mixture; also $\frac{1}{2}$ cupful of grated cheese; take off the fire; stir in one beaten egg and turn the mixture into a baking dish; cover the top with grated cheese and stand in a steady oven until "set" and the cheese on top is a delicate brown.

For Weathered-Oak Furniture

BREAKFAST, TEA AND LUNCHEON DISHES

Cheerful looks make every dish a feast.

Anchovy Canapes.

Fry 12 strips of bread in 4 tablespoonfuls of butter; free a few anchovies of bones; put into a dish and mix with 1 tablespoonful of butter, 1 tablespoonful of lemon juice, 1-3 teaspoonful of cayenne; spread on bread; cut rest of anchovies into fillets and put two on each piece of bread, leaving a space in the centre; put yolk of boiled egg through a forcing bag on the space. Garnish with olives.

Scolloped Corn.

One cup of cracker crumbs, one-third cup melted butter, $\frac{1}{2}$ cup of milk, 1 egg slightly beaten, 1 teaspoon of salt, 1 teaspoon of pepper, 1 can of corn. Put layer of corn and layer of crumbs alternately. Bake twenty minutes in hot oven.

Pig in Blankets.

Large oysters, thin slices breakfast bacon, lemon, melted butter, pepper, celery toast, toothpicks. Wash and dry oysters; have as many strips of bacon as you have oysters, roll each oyster in a slice of bacon, skewer with a toothpick, sprinkle with pepper, dip in melted butter and broil. Serve on hot toast with celery and garnish the platter with lemon and the leaves of the celery.

Women Know the American Lady Shoe

If you wish to obtain the best results through the use of these recipes, use **Golden West Washing Powder** for cleaning the kitchen utensils

Shirred Eggs.

Break 8 eggs into a well buttered dish, put in pepper, salt, bits of butter and 4 tablespoons cream. Bake 20 minutes.

Green Corn Fritters.

A: 2 cups of green corn scraped from the cobs. B: 2 egg-yolks, beaten, $\frac{1}{4}$ teaspoon salt, dash of pepper. C: $\frac{1}{2}$ teaspoon baking powder, sifted with $\frac{1}{2}$ cup flour, egg whites beaten stiff, and enough milk to make soft batter. Add A to B; mix and add C; drop by spoonful into very hot fat; drain and serve at once. These fritters are nice made with apple or banana, using sugar instead of salt and pepper.

French Omelette.

One-half cup of milk, and when it boils add $\frac{1}{2}$ cup of bread crumbs, 1 tablespoon of melted butter, and a little pepper and salt. Put to one side while you beat three eggs separately, add yolks first and then whites. Shake in half a teaspoon of flour with pinch of baking flour in it. Pour into a hot buttered pan and cook on stove slowly; when nicely browned on bottom set into top grating of oven until it sets on top. Fold together and serve.

Potato Cakes.

Equal parts mashed potatoes and flour, 2 eggs, a little butter and pinch of salt, a very small pinch of soda; if necessary to wet any more use little cream or milk; don't work much; roll flat; cut in squares and bake in the oven.

French Toast.

Ingredients: stale bread, sliced; two eggs; milk; pepper and salt. Beat the eggs till light; add a sprinkle of pepper and salt; dip each piece of bread in milk and remove immediately; then dip in the beaten egg till well coated; fry in hot butter or sweet dripping till brown. Serve hot.

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Potato Buns.

One cup sugar, 1 cup mashed potato, 1 oz. of yeast. Mix at supper time and let stand till bed-time; then stir in 3 well-beaten eggs, $\frac{1}{2}$ cup butter and lard mixed, and enough flour to make very stiff. Let it rise till morning; turn out on a floured board; make about the thickness of biscuit; let rise till light and bake fifteen minutes.

Potato Shells.

Bake potatoes; cut in half long way of potato; have ready $\frac{1}{2}$ cup heated milk; scoop out potatoes into a hot bowl, add heated milk, a good-sized piece of butter, salt and pepper, and white of 1 egg beaten stiff; then put back this mixture into shells of potatoes and smear over top of each with the beaten yolk of egg. Bake till a light-brown.

Carrot Timbales.

Grate 3 large carrots; add to them $\frac{1}{2}$ cup of cream and 2 eggs beaten lightly; season with salt and a dash of cayenne; fill small baking cups, stand in boiling water and bake for 30 minutes. Turn out on a platter and serve with cream sauce.

Potato Cakes.

Four cups mashed potatoes, $2\frac{1}{2}$ cups flour, salt, 1 teaspoon baking powder, $\frac{1}{2}$ cup shortening, milk to mix. Roll like biscuits and bake $\frac{3}{4}$ of an hour in hot oven.

Stuffed Baked Cucumbers.

Cut the cucumbers in two lengthwise without peeling, scoop out the seeds, and fill to heaping each half with a highly seasoned bread-crumbs mixture; moisten with melted butter and brown in a hot oven. Left-overs of meat or chopped olives may be used in filling.

Potted Beef.

Take 2 pounds of lean beef, without bone or gristle; cook slowly with 2 tablespoons of water for 3½ hours, closely covered; grind very fine; add butter size of a walnut, melted; season with pepper, salt, and a little allspice; fill small pots and cover with melted butter; keep in a cool place.

Mock Pate de Foie-gras.

Put a well-larded calf's liver into a stewpan; add 2 green onions, 2 bay leaves, blade of mace, ½ dozen pepper corns and the same of cloves, a salt spoon of salt, and 1 pint of veal stock or water. Cook gently for three hours; remove the meat and cut in thin slices; strain the liquid over and put aside to cool; then grind the liver and pound to a paste, adding salt and pepper to taste and 2 ounces of butter, melted; mix thoroughly and press into small pots; cover with melted butter.



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PIES

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Buttermilk Pie.

Yolks of 2 eggs, butter size of walnut, table
spoon of corn starch, 1 cup of sugar, 1 teaspoon
lemon extract, 1½ cups of fresh buttermilk; bake
in paste; use whites of eggs for top of pie.

Lemon Pie.

No. 1.

One lemon, juice and rind grated off; 1 cup of
sugar, yolks of 2 eggs, 1 cup of water, and 1 heaped

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tablespoon of corn starch; cook until clear and thick; spread beaten whites, flavored and sweetened, on top, and put in oven until nicely browned.

No. 2.

One cup sugar, 1 dessert spoon corn starch, 3 soda biscuits, rolled fine, yolks of 2 eggs, juice of 1 lemon, $1\frac{1}{2}$ cups of hot water. Stir all together and cook until thick; then fill shell, which has been previously baked; make a meringue of the beaten whites of eggs, add 2 teaspoons sugar, spread on pie and brown slightly in oven.

No. 3.

The juice and grated rind of 1 lemon, $1\frac{1}{4}$ tablespoonfuls cornstarch, $1\frac{1}{2}$ cups boiling water, 1 cup sugar, 2 eggs. Beat the yolks of the eggs until light, add the sugar, cornstarch, lemon, and hot water, and beat them until perfectly smooth; cook this mixture until it thickens, then turn it in a deep pie plate that has been lined with a crust, and bake. Use the whites of the eggs with two tablespoonfuls sugar for a meringue.

No. 4.

Juice of 3 lemons, rind of one, 3 cups of sugar, 3 eggs (whites and yolks beaten separately), 1 tablespoonful of melted butter, 2 tablespoonfuls of water, a soda biscuit rolled fine. Beat eggs first, then add sugar a little at a time, then the butter and water, the rolled biscuit, and last of all the lemon.

No. 5.

One tablespoonful corn starch, 1 cup hot water, 1 cup granulated sugar, yolks of 2 eggs, juice and grated rind of 1 lemon. Throw one into the other and stir while starch is hot. Bake pastry first, then fill pies, putting the beaten whites on top, and set in the oven to brown.

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Lemon Mince Meat.

Three lbs. stoned raisins (chop them a little), 3 lbs. currants, 3 lbs. brown sugar, 3 lbs. suet (chopped fine), 2 oz. candied lemon peel, 2 oz. candied orange peel, 6 large apples (chopped fine), 1 oz. cinnamon, 2 nutmegs, juice of 3 lemons and the grated rind, juice and grated rind of 2 oranges, 1 pickled beef tongue (boiled tender and chopped fine), $\frac{1}{2}$ pint of brandy. Mix well and let it stand one week before using.

Cherry Pie.

One cup cranberries, 1 cup sugar, 1 cup raisins, 1 cup water, 1 teaspoon vanilla. Sprinkle a little flour over to take up the water. Make with two crusts.

Mock Cherry Pie.

One cup cranberries (crisp and hard, cut in halves), 1 cup sugar, 1 tablespoon flour stirred in sugar, 1 cup boiling water, $\frac{1}{2}$ cup seeded raisins, small piece butter, pinch of salt; scald all together until flour thickens; flavor with one teaspoon almond extract. Bake with two crusts.

Lunch Tart.

Make rich biscuit dough as follows: 1 heaping teaspoon of baking powder, 1 heaping tablespoon of butter, 1 tablespoon of sugar, 1 large cup of flour, a little salt. Mix with milk and roll thin; spread half the dough with jam (plum is preferable), and turn over the other half; pinch the edge and bake.

Rhubarb Pie.

Two cups of rhubarb (chopped fine), $\frac{3}{4}$ cup of sugar, yolks of 2 eggs, 1 teaspoon vanilla, 1 tablespoonful flour. Bake with bottom crust and put white of eggs on top.

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If You are a Careful House-keeper, You Must Be a Careful Buyer

DO you market in "THE QUALITY STORE" GROCERY? Hasn't it yet enlisted you among the hundreds of its regular day-in and day-out customers? What better sermon on quality and economy can we preach than by quoting items like those below, unless it is by serving you once or twice with the many good things in this spotlessly-clean and ever fresh-looking grocery store? The field of choice is great in "The Quality Store" Grocery. Food products from many parts of the world are here. Nothing desirable omitted.

To insure the best in cooking we mention:—

Hudson's Bay Company

Baking Powder

For making biscuits, cakes, graham gems, doughnuts, waffles, muffins, ginger bread, pie crust or any article of food desired to be raised, this Baking Powder is unexcelled. Try it.

16 oz tin 25c; 3 lb tin 60c;
5 lb tin \$1.00

Hudson's Bay Company

Spices

We guarantee our Spices to be pure and of the finest quality. Put up in neat tins plainly labeled.

Assorted spices, except Mace and Nutmegs, in $\frac{1}{4}$ lb tins, 10c a tin

Hudson's Bay Company

Essences

The kind that flavor. They're manufactured in the Company's Laboratory by their own chemist and guaranteed to be of the highest quality.

2 oz bottle 25c; 4 oz bottle 40c; 8 oz bottle 60c; 16 oz bottle \$1.00

The
Quality
Store

HUDSON'S BAY COMPANY
The Great Traders of the Great West
INCORPORATED
in 1870

The
Quality
Store

F. F. Higgs, Manager For Eight-Day Clocks in Mahogany

If you make your own soap, use **Golden West Lye**

C. J. WINN'S

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Table Luxuries and Fine Candies Always in Stock

To make your husband feel well use the receipts found in this Book. To make him wear that pleasant smile get him our Pure Wool Underwear. No burs or rough spots to irritate the most delicate skin. To make you feel proud of his general appearance get our Shirts, Collars and Ties. They have that natty appearance so attractive to ladies. Then one of our Semi-ready Suits always up-to-date in style and cut. Last but not least we can put a hat on him that is becoming. Try us and you will be proud of your success.

SEMI-READY

H. M. VINCENT, Prop.

210 Eighth Avenue West

Yesterday **WAS** ; To-morrow **MAY BE** ;

To-day IS

your opportunity to Phone 329. Have the GAS MAN call at your home and present you with a receipt that will solve the kitchen drudgery and make the daily life worth living.

Investigate our Gas Radiators for heating.

The Calgary Gas Co., Ltd.

Underwood Block

RICHARDSON & CO., 216 8th AVE. E.

Advice

To the Gentlemen of Calgary, who are so unfortunate as to have a wife using this cook book. Come and see us, and we will guarantee to cure dyspepsia in its worst state.

Palmetto Cafe

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The favorite piano in the homes of culture and refinement in all parts of the Dominion.



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Manufacturers and Importers of

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We manufacture all our own goods which has proved a long-felt want to the Great West, and enables us to give better satisfaction and charges right. Long experience has rendered us experts in our business.

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*DRESS GOODS, FANCY GOODS, STAPLES,
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The quality and reputation of the goods we sell is what builds up our increasing business. All departments are full of dependable goods, both in style and quality. Our Dress-Making and Millinery Departments are under the management of competent artistes.

Agents for *Perrins' Gloves ; W. B Corsets ; C. B. C. Corsets ; P. D. Corsets.* **The Best Goods Made**

FOR VELOURS, DRAPERIES

See LINTONS' for Up-to-date Stationery

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LIMITED

Prescription Druggists

PURE DRUGS DRUG SUNDRIES
TOILET ARTICLES, ETC.

Mail Orders Promptly Attended to

Eastman's Kodaks, Cameras, Plates, Films
and all Supplies always on Hand

Calgary, ∴ Alberta

PUDDING

Brandy Sauce.

Stir a heaping teaspoon of corn starch in a little cold water; add to it a cup of boiling water with 1 cup of sugar and a piece of butter the size of an egg; boil all together ten minutes; when cool stir in $\frac{1}{2}$ cup of brandy. It should be about as thick as thin syrup.

Lemon Sauce.

Half tablespoon butter, $2\frac{1}{2}$ tablespoons hot water, $\frac{1}{2}$ cup sugar, pinch cinnamon, a little grated nutmeg, piece of half lemon, a little of the rind, 1 tablespoon flour.

Banana Pudding.

Slice 2 bananas in pudding dish; take 1 quart of milk and heat; add 2 tablespoonfuls of corn starch

Let us Help you Select your Winter Footwear

Write the Standard Soap Co., Limited, for their premium catalogue, it will interest you



Glass Bros. Co.

S H O E S

"The Best in the West"

Perfect fitting shoes can be produced only when *Quality, Skill and Ability* are the vital parts of their construction. Such are the shoes we sell.

WE ARE EXCLUSIVE AGENTS IN CALGARY FOR

Geo. A. Slater, "Invictus"
C. P. Ford & Co., Rochester
J. & T. Bell. Dolly Varden Shoes

EVERY WIDTH—EVERY SIZE

Prices: \$3.00 to \$8.00

with 2 yolks of eggs and boil until thick; shake sugar on bananas and pour corn starch over; beat whites of eggs and put on top. Bake until light brown.

Apple Pudding.

Take 6 apples, peel and core them and fill with sugar; place apples in pudding dish, add $\frac{1}{4}$ cupfull of water; cover and bake until almost done; then pour over them a batter made of 4 eggs, pint milk, a scant pint of flour, with a teaspoon each of salt and baking powder. Bake twenty minutes. Serve with sauce.

Graham Pudding.

One cup molasses, $1\frac{1}{2}$ cups Graham flour, 1 cup milk, 1 cup raisins, 1 cup currants, 1 tablespoon butter, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ a nutmeg, 1 egg. Beat well together and steam 3 hours.

RICHARDSON & CO., 216 8th AVE. E.

The place for Dolls, Toys and Games is LINTON BROS., BOOK STORE

Specialty:
Souvenir Spoons
Sterling Silver Novelties

E. S. WALKER

*Watchmaker
and Jeweller*

*Dealer in
Silverware, etc.*

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CALGARY - ALBERTA

*Thorough Repairing at
Moderate Prices*

JOHN ARNELL

Successor to JAS. MILLS



Baker, Confectioner

and

Fruit Dealer



CALGARY - ALBERTA



WEDDING CAKES A SPECIALTY

Dumplings.

One cup flour, a pinch of salt, 1 teaspoon butter, 1 teaspoon baking powder, enough cold water to make a stiff dough. Boil twenty minutes.

Lemon Rice.

One small cup of rice, boiled in water till tender; add 1 pint of milk, yolks of 3 eggs (well-beaten), butter the size of an egg, pinch of salt, and the grated rind of 1 lemon. Sweeten to taste and bake till custard sets.

Dressing for top of above: The whites of 3 eggs, beaten very light; 1 cup of sugar; beat again and add the juice of a lemon; put in oven to brown.

Carrot Pudding.

One cup each of grated potatoes, carrots, brown sugar, flour, suet, raisins, currants and bread

The Calgary Furniture Store, Limited

If the drain pipe from your sink becomes clogged, use Golden West Lye

crumbs, a teaspoon each of cinnamon and cloves, a little nutmeg and salt, and a teaspoon of soda. Steam three or four hours.

Christmas Plum Pudding.

One cup chopped suet, 2 cups bread crumbs, 1 cup sugar, 1 cup raisins, 1 cup currants, 1 cup chopped almonds, $\frac{1}{2}$ cup citron peel, 1 teaspoon salt, 1 teaspoon cloves, 2 teaspoons cinnamon $\frac{1}{2}$ a nutmeg, 4 well-beaten eggs; dissolve a level teaspoon soda in a tablespoon of water. Flour the fruit thoroughly from a pint of flour, then mix the remainder as follows: In a bowl put the beaten eggs, sugar, spices and salt in 1 cup of milk; stir in the fruit, nuts, bread crumbs and suet, one after the other, until all are used, putting in the dissolved soda last, and adding enough flour to make the fruit stick together, which will take all the pint. Boil or steam four hours.

The Alberta Portland Cement Co.

LIMITED

"BUFFALO BRAND"

Is manufactured from the finest raw materials with the most modern equipment and under expert supervision.

Quality Unexcelled

Fully Guaranteed

**DRY PRESSED VENEER and
COMMON BRICK**

Finest Quality

Largest Output

We respectfully ask you to write for prices to

Head Office, Calgary, Alberta

FOR OFFICE FURNITURE

Peach Custard.

Take a can of peaches (or fresh peaches when in season); make a nice rich custard and pour over them; put whipped cream on top. Very nice for dessert.

Apple Pudding.

Make a sauce of 6 apples; place this in a pudding dish with 3 tablespoonfuls of bread crumbs, $\frac{1}{2}$ cupful of ground almonds, a little lemon juice and rind, the yolks of 6 eggs (well-beaten), a small cupful of sugar, a little cinnamon, and the white of the 6 eggs stiffly whipped. Put part of the whites of eggs on after it is cooked and brown.

Fluff Pudding.

Sift 1 cup of flour with 1 heaping teaspoonful of baking powder, a little salt, then add enough milk to make a stiff batter; take one cupful of any kind of preserves and stir into the batter; steam for thirty minutes. Serve with whipped cream.

Tapioca Pudding.

Cover 3 tablespoonfuls of tapioca with water, let it stand over night; add 1 quart milk, a small piece of butter, a little salt, and boil; beat the yolks of 3 eggs with a cup of sugar and add to the tapioca and boil till like a very thick custard; flavor with vanilla; when cold, cover with the whites of eggs well beaten. Serve with whipped cream.

Summer Pudding.

Three eggs, one-third box gelatine, 2 cups milk. Put milk and gelatine in a double boiler; when it boils add the beaten whites well sweetened; flavor as desired; as soon as well stirred pour into mould. For sauce, use the yolks of eggs with $\frac{1}{2}$ cup of milk and 1 teaspoon corn starch, dissolved; flavor and sweeten to taste.

If you wish to clean your bath tub, use **Bristo** Scouring Soap

For everything in Books, Papers and Magazines, see **Lintoc**

Dominion Meat Co.

Limited

Some Points to Consider When You Buy Meats to Eat

Is it properly handled during the process of killing?

Is it properly cared for from the time it is slaughtered until it reaches your home?

Compare our equipment with any other in Canada, its sanitary arrangement, even and proper temperature. Meat in our store is not exposed to the dust and dirt of a windy climate; is not melted with heat in hot days, nor frozen on cold days; always about 33 degrees. Just right.

The most complete up-to-date and sanitary meat store in Canada.

Right prices. First quality meats. Prompt Service.

The

Dominion Meat Co.

Limited

131 Eighth Avenue East Phone 217

RICHARDSON & CO., 216 8th AVE. E.

Suet Pudding.

No. 1.

One cup suet, 1 cup of molasses, 1 cup of milk, 1 cup of raisins, $3\frac{1}{2}$ cups of flour, 1 egg, 1 tablespoon of cloves, 1 tablespoon of cinnamon, 1 nutmeg, a little salt, 1 teaspoon of soda (dissolved in the milk). Steam three hours.

No. 2.

Three cups flour, 1 cup suet, 1 cup molasses, 1 cup sweet milk, 1 cup raisins, $1\frac{1}{2}$ teaspoons soda. Three hours' hard boiling in a bag or pudding dish.

Chocolate Pudding.

One quart milk, 3 tablespoons sugar, 4 tablespoons corn starch, $2\frac{1}{2}$ tablespoons chocolate. Heat the milk to boiling in a double boiler; dissolve the corn starch in milk; add the chocolate already dissolved in boiling water; stir both into the heated milk until sufficiently cooked. Use with cream or butter and sugar sauce.

Rice and Apple Pudding.

One cup of rice boiled very soft; stir well to keep from burning; 8 apples, stewed; press the pulp through a sieve, mix it thoroughly with the rice; add $\frac{1}{2}$ teaspoonful of butter and yolks of 2 eggs, well beaten; sweeten to taste; bake; beat the whites of the eggs and put on the top. It is nicer almost cold.

Cottage Pudding.

One cup of sugar, 1 cup of sweet milk, 1 pint flour, 2 tablespoons melted butter, 1 teaspoon soda, 2 teaspoons cream tartar, 1 egg; bake in a pudding dish same as cake. Served with cream or butter and sugar sauce.

Sago Pudding.

Boil a cup of sago in boiling water with a little cinnamon, a cup of sugar, lemon flavoring; cut apples in thin slices, mix them with the sago; after it is well boiled add a small piece of butter; pour into pudding dish and bake half an hour.

Snow Pudding.

Three cups boiling water, 2 tablespoons corn starch; when cooked add the well-beaten whites of three eggs; salt and sugar to taste.

Sauce.

Yolks of 3 eggs stirred in 1 cup milk when scalding, $\frac{1}{2}$ cup sugar, and a pinch of salt; flavor with vanilla.

Plum Duff.

One cup suet, 1 cup raisins, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup brown sugar, 1 cup sweet milk, 2 cups flour, 2 teaspoons of baking powder, 2 or 3 eggs, ground cloves, nutmeg and cinnamon to taste, and a small piece of citron peel. Steam 2 hours.

Plum Pudding.

No. 1.

1 lb. of Valencia raisins (stoned and cut in half), 1 lb. of currants, 1 lb. of sultana raisins, 1 lb. nicely shredded beef suet (chopped fine), 1 lb. brown sugar (moist), 1 lb. finely grated bread crumbs of a stale loaf, $\frac{1}{4}$ lb. candied peel (orange, citron and lemon mixed), the rind of a fresh lemon (add the juice if you like), a good pinch of salt (about $\frac{1}{2}$ teaspoonful), spices to taste (1 small tin of mixed spice), add blanched almonds if you like them, 1 wineglass of brandy, 8 eggs (10 if you have them to spare), and a little flour, not more than 6 or 7 moderate-sized dessert spoonfuls; add flour with the fruit; no milk, as that would ruin the pudding. Boil 8 hours, 6 hours one day, and 2 hours the day you eat it.

For BEST GRADES in BRASS BEDS

Use Golden West Washing Powder for washing dishes

Before You Paper a Room in the House see Lintons'

No. 2.

1½ cups raisins, 1½ cups currants, 1 cup suet, 1 cup syrup, 1 teaspoonful each of cinnamon and cloves, 1½ teaspoonful soda, pinch of salt, 1 cup sour milk, flour to thicken.

Miller's Pudding.

Two eggs, 3 cups sugar, ¾ cup butter, 1 heaping cup flour in which ½ teaspoonful soda has been sifted; lastly, 2 tablespoons orange marmalade. Steam 2 hours and serve with foam sauce.

Foam Sauce.

No. 1

Half cup butter, ¾ cup sugar, yolk of 1 egg. Beat all to a cream; add 1 cup rich milk or cream, heated—do not let it boil. Just before bringing to table add the white of the egg beaten to a stiff froth. Flavor to taste.

No. 2

One cup pulverized sugar, 2 eggs. Beat the sugar and yolks together in a bowl set in boiling water, stir until hot, then add whites beaten stiff. Put a small piece of butter and a tablespoonful of wine in a dish; pour over them the sugar and eggs just before serving.

Pineapple Tapioca.

¾ cup tapioca soaked over night in plenty of water; in morning drain off water and add juice and pineapple of 1 can and juice of 1 lemon, 2 cups sugar, salt to taste; steam until clear; then add beaten whites of 3 eggs while hot; set away to cool, and serve with whipped cream.

Fruited Rice.

Boil 1 cup of rice in 3 pints of water until soft; stir into it 1 cup sugar, 1 pint milk, 1 scant teaspoon

Boots and Shoes—If it's new, we have it

Insist on your Grocer Giving you Golden West Soap--Take no other

of salt; add 1 teaspoon vanilla and $1\frac{1}{2}$ cups of mixed figs and dates cut in small pieces. Serve with cream.

Lemon Pudding.

One cup bread crumbs, 1 pint hot milk, 1 tablespoon of butter, yolks of 3 eggs, $\frac{1}{2}$ cup of sugar, grated rind of 1 lemon. Bake the above in a moderate oven till done; beat the whites of 3 eggs to a stiff froth, add $\frac{1}{2}$ cup powdered sugar and juice of lemon; spread over pudding and brown. Serve warm.

Suet Pudding.

One cup molasses, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup suet, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup currants, $2\frac{1}{2}$ cups flour, spices to taste, 2 teaspoonfuls baking powder. Mix well and steam two hours.

Fig Pudding.

One cup molasses, 1 cup chopped suet, 1 cup milk, 3 cups flour, 2 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 pint figs or dates, or both. Mix together molasses, suet, spice and fruit cut fine; dissolve soda with crumbled spices, $\frac{1}{2}$ cup molasses; add milk enough to make a stiff batter; tie in a bag and boil 5 or 6 hours.

Carrot Pudding.

$1\frac{1}{2}$ cups flour, 1 cup sugar, 1 cup suet, 1 cup raisins, 1 cup currants, 1 cup grated carrots, 1 cup grated potato, 1 teaspoonful soda. Steam 3 hours.

Mountain Dew Pudding.

Four large biscuits, 1 pint sweet milk, yolks of 2 eggs, well beaten, 2 tablespoonsful coconut, 2 tablespoonsful of sugar, pinch of salt. Bake thirty minutes.

Chocolate Pudding.

$2\frac{1}{2}$ tablespoons of grated chocolate dissolved in a little boiling water, pour in less than a quart of milk, 1 cup brown sugar, 1 teaspoonful of vanilla; just before boiling point add 2 tablespoons of corn

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starch; let it boil three or four minutes. Line the dish with sponge cake, then custard, and on top almonds or walnuts.

Lemon Rice Pudding.

Boil 1 cup rice, pinch of salt, in 1 pint of water until dry; add 1 quart milk and boil until thick, then add the yolks of 3 eggs well beaten, 6 tablespoons of sugar, rind of 1 lemon; mix and pour into pudding dish and bake; beat the whites to a stiff froth; then add 6 tablespoons of sugar, juice of 1 lemon; spread on top of pudding and brown in a very slow oven.

Graham Pudding.

One cup molasses, $1\frac{1}{2}$ cups Graham flour, 1 cup milk, 1 cup raisins, 1 cup currants, 1 tablespoonful butter, $\frac{1}{2}$ a nutmeg, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful cinnamon, 1 egg. Beat well together and steam 3 hours.

Amber Pudding.

Soak a cup of dried apricots over night; cook slowly on the back of the stove until the syrup becomes rich and almost clear; sweeten to taste; $\frac{1}{2}$ pint of cold boiled rice, $\frac{1}{4}$ pint of milk mixed with the beaten yolks of 2 eggs and 1 tablespoon of sugar; butter the pudding dish, put in a layer of rice mixture, then one of the drained apricots, another of rice, and a layer of apricots; bake 15 minutes in a hot oven; cover with meringue made of the whites of eggs and powdered sugar; return to the oven till a delicate brown. Serve with the juice drained from the apricots, half a pint, 1 tablespoon of butter, and 1 tablespoon of flour.

Apple Pudding.

Six apples, peel and core and fill with sugar; put apples in dish; add $\frac{1}{4}$ cup of water; cover and bake until nearly done; then pour over them a batter made of 4 eggs, pint milk, scant pint of flour, with a teaspoon each of salt and baking powder. Bake twenty minutes.

BREAD AND ROLLS

"The very staff of life—the comfort of the husband, the pride of the wife."

Date Loaf (Graham).

Half cup butter or dripping, 1 cup sugar, 2 eggs beaten together till very light; add 1 cup sour milk, 1 level teaspoon of salt, $1\frac{1}{2}$ cups whole wheat flour, 1 cup pastry flour, to which add 1 teaspoon of Cow Brand soda and sift into batter; lastly add 1 cup chopped dates. Bake in a loaf for $\frac{3}{4}$ of an hour.

Boston Brown Bread or Steamed Brown Bread.

One cup of rye meal, 1 cup of corn meal, scant cup flour, scant teaspoon salt, 1 teaspoon soda, $\frac{3}{4}$ cup molasses, milk to make a stiff batter. Steam all day.

Baked Brown Bread.

Two cups sour milk, 3 cups Graham flour, 1 cup flour, $\frac{1}{2}$ cup molasses, 2 even teaspoons soda, salt, $\frac{1}{2}$ cup of raisins if liked.

Yeast.

Six medium-sized potatoes, boil to mush and mash in the water; take sugar, 1 tablespoonful; salt, 1 tablespoonful; flour, 2 tablespoonfuls; mix in cold water and stir into the boiling potatoes; set to cool, and when luke-warm stir in 1 cake yeast (Royal) previously soaked in warm water; add water to make a quart; set in a warm place for some hours; put in a sealer and place in cellar. Use 1 cupful to a baking; if for small baking, $\frac{1}{2}$ cupful.

Quick Yeast.

One doz. medium-sized potatoes, 2 tablespoons sugar, 3 tablespoons flour, 1 tablespoon salt, 2 yeast cakes. Boil potatoes in sufficient water to have

For everything in Books, Papers and Magazines, see **Lintons'**

1 quart when done; drain and mash and pour water back with 1 quart of cold; mix flour, sugar and salt together, and scald with 1 pint boiling water; mix all together, and when tepid add dissolved yeast; allow $1\frac{1}{2}$ cups of yeast for 1 loaf of bread. Let stand 24 hours before using.

For 25 Rolls.

One quart of flour; make hole in centre and add 2 cups yeast and $\frac{1}{2}$ cup melted butter; beat hard; stir in more flour and mix ten minutes; let rise and mould; let rise again and bake twenty minutes in hot oven.

Graham Gems.

No. 1.

One cup brown sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup buttermilk, 1 cup seeded raisins, $\frac{1}{2}$ nutmeg, teaspoon cinnamon, 1 teaspoon soda, and 2-3 cups of Graham flour. Bake in gem rings.

No. 2.

Two cups of Graham flour, 1 cup of wheat flour, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ cup of butter, 1 egg well beaten, 2 tablespoonfuls of sugar, 1 teaspoonful of salt; mix with sweet milk to make a thin batter. Bake in gem irons two-thirds full.

No. 3.

Two tablespoons of butter, 2 tablespoons of sugar, 2 eggs, 1 large cup sweet milk, $2\frac{1}{2}$ cups Graham flour, 3 teaspoons baking powder.

No. 4.

One cup sour milk, 1 teaspoon soda, 1 egg, 1 tablespoon sugar, 1 spoon butter, 2 cups Graham flour.

No. 5.

Half cup butter, $\frac{1}{2}$ cup sugar, 2 eggs, 1 cup milk, 1 cup of Graham flour, $\frac{1}{2}$ cup white flour, $2\frac{1}{2}$ teaspoons baking powder, or 1 of soda and 2 of cream of tartar. Bake in gem pans.

OUR SHOES FIT

FOR MADRAS MUSLINS

**Use less of Golden West Soap than you use of common soap--
it will do more and better work**

Muffins.

No. 1.

One tablespoon melted butter, 2 tablespoons sugar, 2 eggs, 1 cup sweet milk, 3 teaspoons baking powder, flour to make a batter, not too stiff.

No. 2.

2 or 3 tablespoons sugar, 1 egg, butter half the size of an egg, 2 cups flour, $\frac{3}{4}$ cup sweet milk, 1 teaspoon soda and 2 of cream of tartar, pinch of salt. Sift flour before measuring.

No. 3.

One tablespoon butter, 3 tablespoons sugar, 1 egg, beaten light, 1 cup sweet milk, 2 even cups flour, 3 teaspoons baking powder.

Johnny Cake.

Two cups of Indian, 1 cup wheat,

One cup sour milk, 1 cup sweet,

One good egg that you well beat,

Half a cup molasses, too,

Half cup sugar add thereto,

With 1 spoon of butter new,

Salt and sugar, each a spoon,

Mix up quickly and bake it soon,

Then you'll have corn bread complete,

Best of all corn bread you meet.

Two eggs, 1 tablespoon of sugar, 1 tablespoon of butter, 1 cup of flour, 2 cups of corn meal, 2 teaspoons of baking powder, salt to taste, 1 pint of milk.

Quick Rolls.

Warm a pint of flour, dissolve one-third of a yeast cake in a cup of warm milk; when well mixed stir in 1 tablespoon of butter, the beaten yolk of an egg, 2 teaspoons of sugar, and $\frac{1}{2}$ teaspoon of salt. Make a hole in the flour and pour in milk, etc., adding a little more warm milk till it is a thick

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paste, not dough, just as stiff as may be stirred with a spoon; beat five minutes; when light, beat down with a spoon and set to rise again; when risen, beat down and put in warm buttered gem pans; set to rise for half an hour and bake ten or fifteen minutes.

Brown Bread.

Two cups buttermilk, $\frac{1}{2}$ cup golden syrup, $\frac{1}{2}$ cup corn meal, $\frac{1}{2}$ cup white flour, 2 cups Graham flour, 2 teaspoons soda in flour and a pinch of salt. If you wish, add raisins, currants or dates. Bake from twenty to twenty-five minutes.

Corn Cake.

Two tablespoons sugar, 1 tablespoon butter, 2 eggs, 1 cup sweet milk, 3 teaspoons baking powder, $\frac{3}{4}$ cup of corn meal, flour to make it quite stiff.

Omelet.

Four eggs, 1 cup milk, 1 cup bread crumbs, a little butter, pepper and salt. Cook in buttered pan.

Rusks.

One egg, $\frac{1}{2}$ cup of butter, $\frac{1}{4}$ cup sugar, 1 cup milk, 1 teaspoon soda, 2 teaspoons cream of tartar, 3 cups Graham flour.

Warm Biscuit.

One quart sifted flour, 1 teaspoon soda, 2 teaspoons cream of tartar, a small piece of butter, a little salt. Sift soda and cream of tartar with flour; mix soft with milk and bake quickly.

Scones.

One quart of flour, $\frac{3}{4}$ cup of lard and butter, 1 cup brown sugar, $\frac{3}{4}$ cup currants, 2 teaspoons baking powder, 1 egg, vanilla to flavor. Mix the white of egg with milk and make soft biscuit dough. Use the yolk brushed over top, and bake.

If your Baby is a nice Baby use No. 77 Baby's Bath Toilet Soap

DAINTY DISHES

Now a bit of sugar,
Now a bit of spice,
Stir it very briskly,
And 'twill prove very very nice.

Fruit Salad.

No. 1.

Have dainty glasses, and fill them with chopped pineapple, sliced bananas, white grapes cut in half, the pulp and juice of the orange, and candied cherries; cover with a dressing made of 4 tablespoons of powdered sugar, 1 gill of sherry, 1 tablespoon of maraschino, and 2 of champagne; stir till sugar is dissolved and pour over fruit. Serve very cold.

No. 2.

Half box of gelatine, 6 oranges, 1 can pineapple, 3 bananas, sugar to taste, wine if desired. Slice the bananas and oranges, cut pineapple into small pieces, drain off the juice, and in a part of it soak the gelatine five minutes; stand it over the teakettle till dissolved; add to rest of juice and pour over fruit; set in a cool place until jellied and serve with whipped cream.

Pumpkin Preserves.

Peel pumpkin and cut into squares; add one pound of sugar to each pound of pumpkin; let stand over night; sprinkle a few whole cloves in; add $\frac{1}{2}$ cup of water and boil till clear. Boil slowly.

Marmalade.

Eight bitter oranges, 2 lemons, 10 lbs. white sugar, and 20 cups water; put 18 cups on the oranges and then 2 on seeds and pulp; let stand for

FOR PURE BEDDING

48 hours; boil $2\frac{1}{2}$ hours without sugar; heat sugar and then add to oranges and boil for 20 minutes; then add a glass of whisky.

Orange Marmalade.

No. 1.

One dozen oranges, $\frac{1}{4}$ dozen lemons, 3 quarts water, 8 pounds sugar. Slice the fruit very thin, cutting each slice into three or four pieces; remove all of the seeds; turn the water over it, let it stand for 24 hours; then boil 2 or 3 hours, or until tender; add the sugar and boil $\frac{1}{2}$ hour longer; turn into tumblers and when cool cover as you do jelly or jam. Keep in a cool place.

No. 2.

To every dozen of oranges add 3 lemons; to every pound of dried fruit add 3 pints of cold water; allow to stand over night; then boil from 2 to 3 hours; then to every pint add $1\frac{1}{2}$ pounds of sugar; boil 20 minutes; cut oranges and lemons in very thin slices.

No. 3.

Six oranges, 3 lemons. Cut fine and soak in 2 quarts of water for 36 hours; boil 2 hours; then add $4\frac{1}{2}$ lbs. white sugar and boil until syrup will jelly.

Banana Salad.

Take bananas and dice or slice them on lettuce leaves; add chopped nuts; pour over a dressing made of juice of 1 lemon and a cup of white sugar dissolved on stove. To decorate, cut banana in half, lengthwise, dip in dressing, and roll in chopped nuts (almonds browned in the oven); lay around the sides or the top.

Orange Charlotte.

For 2 moulds of medium size, soak $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup water for 2 hours; add $1\frac{1}{2}$ cups

OUR SHOES PLEASE

boiling water and strain; add 2 cups sugar, 1 cup orange juice, juice and pulp of 1 lemon; stir until mixture begins to cool, then add whites of 6 eggs, beaten stiff; beat whole until stiff and pour into moulds lined with sections of orange.

Angel Food Ice Cream.

One quart of cream, the juice and rind of 2 lemons, 2 cups of sugar; take 1 cup of the sugar and dissolve in the lemon juice; add the other to the cream; when ready to freeze mix together.

Italian Tutti Fruitti.

One teaspoon Knox gelatine, $\frac{1}{2}$ cup cold water, 1 quart hot water, 2 cups sugar, 1 pound mixed candied fruit, juice of 3 lemons, juice of 4 oranges, $\frac{1}{2}$ cup of sherry wine. Soften gelatine in the $\frac{1}{2}$ cup of cold water and dissolve in the hot water and sugar, and boil 20 minutes; let cool; add orange and lemon juice and freeze; then stir in fruit cut fine and soaked over night in the wine. Return to freezer till wanted.

A Delicious Dessert.

Line a glass bowl with slices of sponge cake or ladies' fingers; fill the bowl with sliced bananas; squeeze the juice and pulp from a quart of blackberries and sweeten well; then pour over the bananas; stand on ice until ice cold; cover with deep layer of whipped cream and serve.

Pineapple Jelly.

One ounce Knox gelatine dissolved in 1 cup of cold water; let stand 15 minutes, then add 4 cups of boiling water, 2 cups white sugar, juice of 3 lemons, 1 can of pineapple; either cut up pineapple or squeeze it through a piece of muslin; put in a dish, and when it begins to jelly add beaten white of 1 egg; beat well and put in moulds; serve with whipped cream. You can make half this quantity if you wish.

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Before You Paper a Room in the House see Lintons'

Happy Thought.

Slice bananas lengthwise; put half on each plate; on each end of banana place a cone of ice-cream; put a Maraschino cherry on top with a toothpick placed on centre. Serve with fresh or preserved fruit poured over the centre of the banana.

American Cream.

One-half box of gelatine in 1 quart sweet milk; stir on back of stove until dissolved; then place the vessel where the contents will boil; beat the yolks of 4 eggs until light; add sugar and vanilla to taste; stir this with milk; when nearly boiling remove from fire and stir in the whites of the eggs beaten stiff. Put in moulds and serve with plain cream.

Maple Mousse.

Four eggs, 1 cup maple syrup, 1 pint cream, beat yolks and whites separately until very light, whip cream, beat yolks and maple syrup together, then whites and cream; beat all together and freeze.

Ice Cream.

One pint milk, 6 ounces sugar, 1 tablespoon corn starch; scald until it thickens; when cool add 1 pint of cream, whipped, and the whites of 2 eggs beaten stiff; flavor and freeze.

Cherry Sherbert.

One quart of water, 2 cups of sugar; boil together 10 minutes; when cool add the juice of 3 lemons, juice of 2 oranges, pulp of 1 banana, and 1 cup of juice from a can of cherries. When nearly frozen add $\frac{3}{4}$ cup of cherries (stoned).

Lemon Sponge.

One cup sugar, 1 package gelatine (soak in 1 cup warm water), 4 eggs, add 3 cups boiling water and sugar; boil all together, then strain. Lemon to taste.

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Pineapple Whipp.

One cup of tapioca soaked over night in plenty of cold water; in the morning drain off most of the water and place on back of stove and cook until clear; when about cooked add 1 tin or pint of pineapple, juice of 2 lemons, 2 cups of sugar, and whites of 3 eggs beaten stiff. Serve with cream or custard.

Pineapple Cream.

One can shredded pineapple, $\frac{1}{2}$ package gelatine, 1 cup sugar, whites of 4 eggs, 1 pint cream; drain juice from pineapple and soak gelatine in it $\frac{1}{2}$ an hour; then dissolve on stove, stirring to prevent burning; stir into the pineapple and add sugar, whites of eggs beaten light, and last of all whip cream and stir lightly; put in a cool place to harden.

Coffee Mousse.

Take $\frac{1}{2}$ cup ground coffee, pour 3 gills boiling water on it, cook as you do coffee and strain into bowl; let cool; add the beaten yolks of 4 eggs and a cup of sugar to the coffee, and let cook 3 minutes after the mixture begins to boil; let cool; beat 1 pint of cream until almost butter, pour into mixture, and after beating all thoroughly, turn into tin mould; pack in salt and ice and let stand 4 or 5 hours.

Ambrosia.

One pineapple chopped quite fine, $\frac{1}{2}$ box strawberries, 6 bananas sliced and slices quartered, 6 oranges sliced and slices quartered, 1 lemon cut fine; sweeten to taste; add a wineglass of sherry and set away until cold.

Pineapple Cream.

Whip 1 pint of cream to a stiff froth, add 1 large cup of sugar, $\frac{1}{2}$ box gelatine soaked in cup of milk for 1 hour, a tiny pinch of salt; scrape 1 pineapple

F O R C O R K C A R P E T

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with a silver fork until in fine shreds, and add it to the cream (one can of pineapple will do); set the mould on ice until cream stiffens.

Fig Trifle.

Six figs, 3 oz. shelled walnuts, 1/4 pint of cream, 1 glass liquor, 1 dessert spoon sugar. Cut figs with a sharp knife into fine dice; chop walnuts coarsely; whip cream and sweeten to taste; lightly mix and serve in custard glasses.

Coffee Mousse

Take 1/2 cup ground coffee, pour 3 gills boiling water on it, cook in earthen coffee pot and strain into bowl; let cool, add the beaten yolks of 4 eggs and 2 cups of sugar to the coffee, and let cook 1/2 hour; after the mixture begins to boil, let cool; beat 4 eggs of cream until almost white, pour into coffee, and after beating all thorough turn into the mould; keep in salt and ice until 4 or 5 hours.



One pineapple sliced, the juice to be strained, berries to be washed and when quartered to be mixed with sugar and other ingredients; I know not how sweeten to taste; add a splash of sherry and set away until cold.

Pineapple Center

Whip 1 pint of cream to a stiff froth and I judge 1/2 cup of sugar; 1 box gelatine soaked in cup of milk for 1 hour; a tiny pinch of salt; scrape 1 pineapple.

FOR CORK CARPET

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CAKES

With weights and measure, just and true,
Oven of even heat,
Well-buttered tins and quiet nerves
Success will be complete.

Rolled Flat Wafers.

One tablespoonful butter, 1 cup sugar, 2 eggs beaten separately, 3 cups rolled oats, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon of ratifia. Mix butter and sugar together; add eggs; mix baking powder with rolled oats; drop about $\frac{1}{2}$ teaspoonful on greased pans; allow room to spread. Use Brackman-Ker rolled oats.

Oatmeal Cakes.

No. 1.

One cup coffee sugar, 1 cup shortening, 2 cups rolled oats rubbed fine, $2\frac{1}{2}$ cups flour, 1 teaspoon soda, salt; wet with luke-warm water. Use Brackman-Ker rolled oats.

No. 2.

Three cups oatmeal, 2 cups flour, 2 teaspoons soda, 1 cup sugar, milk to mix, 1 cup butter; roll out in a sheet and spread with dates; cover as you would a sandwich and cut in squares. Use Brackman-Ker rolled oats.

Oatmeal Cookies.

No. 1.

$\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup flour, $1\frac{1}{4}$ cups oatmeal, 1 teaspoon baking powder; flavor with spices and nuts to taste; drop on a buttered pan from a teaspoon. Use Brackman-Ker rolled oats.

See Lintons' For Up-to-Date Stationery

No. 2.

Two cups oatmeal, 2 cups flour, $\frac{1}{2}$ cup sugar, 1 cup butter, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder. Use Brackman-Ker rolled oats.

Date Cookies.

Two cups flour, 2 cups oatmeal, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup lard and $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 heaping teaspoon baking powder; roll as for cookies and cut in squares. Filling: 1 lb. dates, $\frac{1}{2}$ cup sugar, enough water to keep from burning; cook, cool and put between squares.

Cookies.

One cup butter (well creamed), 1 full cup sugar, 2 eggs (well-beaten separately); flour, with baking powder, to make a soft dough. Roll thin.

Hermits.

No. 1.

One cup of butter, 1 cup of brown sugar, 3 eggs, 1 cup chopped raisins or dates, 1 cup walnuts, $1\frac{1}{2}$ cups of flour put in gradually, 1 level teaspoon of baking soda, a little nutmeg, cinnamon and cloves.

No. 2.

One cup butter, 1 cup brown sugar, 1 cup chopped raisins, 1 cup chopped walnuts, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, a little cinnamon, cloves and nutmeg.

No. 3.

$1\frac{1}{2}$ cups brown sugar, 1 cup butter (creamed), 3 eggs (beaten separately), 1 teaspoon soda in a little hot water, $2\frac{1}{2}$ cups sifted flour, 1 tablespoon cinnamon or other spices, $1\frac{1}{2}$ cups seeded raisins, $1\frac{1}{2}$ cups walnuts (crushed).

Cocoanut Cookies.

One cup white sugar, 1 cup butter, 3 eggs, 3 teaspoons baking powder, 1 cup cocoanut, flour enough to roll nicely.

The Calgary Furniture Store, Limited

Use **Bristo Scouring Soap** for Brightening Tinware

Peanut Cookies.

One pint of peanuts (chopped fine), 2 tablespoons butter, 1 cup sugar, 3 eggs, 2 tablespoons milk, pinch of salt; cream butter and sugar; add beaten eggs and other ingredients with flour to make soft dough. Bake in a moderate oven.

Drop Cookies.

One cup butter, $1\frac{1}{2}$ cups white sugar, 1 cup raisins, $\frac{1}{4}$ cup mixed peel, 2 cups flour, 3 eggs, $\frac{1}{2}$ teaspoonful soda in a dessert spoonful of hot water, $\frac{1}{2}$ grated nutmeg; drop on buttered pans, $\frac{1}{2}$ teaspoonful at a time.



AFTERNOON TEA CAKES

Almond Drops.

A: 5 egg-whites, beaten very stiff. B: $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup fine granulated sugar, and $\frac{1}{2}$ teaspoon cream of tartar. C: $\frac{1}{2}$ teaspoon almond extract, $\frac{1}{2}$ teaspoon rose-water. Sift B 3 times, fold in A, add C. Drop from tip of spoon on buttered or waxed paper; bake 10 minutes in slow oven.

Rock Cakes.

A: cream 1 cup butter, add 1 cup granulated sugar (sifted), 2 eggs (beaten thoroughly); add 1 cup sifted flour mixed with $\frac{1}{2}$ teaspoon baking powder. B: $\frac{1}{2}$ lb. currants or seeded raisins, $\frac{1}{2}$ lb. chopped almonds or English walnuts, 3 tablespoons brandy. Beat A fifteen minutes; add B and enough flour to make soft batter; drop from spoon on buttered paper and bake in quick oven.

For BEAUTIFUL CHINA CABINETS

Date Cookies.

One cup butter, 1 cup sugar, 3 eggs, 1 lb. dates, 2 teaspoons baking powder, flour enough to mix quite stiff. Put in pan in small pieces a good distance apart.

Vanilla Cookies.

No. 1.

Small cup sugar, small cup butter, 3 eggs (beaten separately), 1 teaspoon vanilla, 3 teaspoons of baking powder and flour enough to roll out (about 3 cups), 1 teaspoon of milk; roll very thin and sprinkle with sugar, and bake quickly.

No. 2.

One cup of butter, 1 cup of sugar, 1 egg, milk (scant measure, $\frac{1}{2}$ cup), 2 teaspoons baking powder in flour; flavor with vanilla.

Ginger Cookies.

Boil 1 cup of molasses, and add 1 cup of sugar, $\frac{1}{2}$ cup of shortening, $1\frac{1}{2}$ teaspoons of ginger, $1\frac{1}{2}$ teaspoons of soda, flour to roll out and while hot (which prevents it from sticking); cut into cookies and bake.

Ginger Snaps.

No. 1.

One cup brown sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup beef dripping, 2 level tablespoons ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each cloves and allspice, $\frac{1}{4}$ teaspoon red pepper, 1 teaspoon soda dissolved in 3 tablespoons of hot water, flour sufficient to roll easily; roll thin and bake crisp and brown in a quick oven.

No. 2.

One cup brown sugar, 1 cup molasses, $\frac{1}{2}$ cup butter and lard, 1 teaspoon salt, 2 teaspoons ginger, 1 teaspoon soda, 2 teaspoons cream of tartar, $\frac{1}{2}$ cup boiling water.

Cold-Proof Warm Shoes for Women

Cookies.

One cup brown sugar, 1 cup shortening, 2 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar.

Lemon Biscuit.

2½ cups granulated sugar, 1¼ cups fresh lard, 2 eggs, 5c. worth of lemon essence; dissolve 5c. worth of baker's ammonia in 1 pint of sweet milk, whip sugar and lard to a cream, add eggs (well beaten); when putting in milk and ammonia, add flour, or it will cook the eggs. Knead hard (requires a great deal of kneading), and cook in hot oven.

Chocolate Macaroons.

One pound of powdered sugar, 2 squares of chocolate, the whites of 2 eggs beaten to a stiff froth; flavor with vanilla; form in small round cakes and bake in slow oven.

Boston Cookies.

One cup butter, 2 cups white sugar, 3 eggs, 1½ tablespoons hot water, 1 cup raisins, 1 cup nuts, make as stiff as possible with flour, flavor with vanilla, 2 teaspoons baking powder.

Sandwich Cakes.

¼ lb. of butter, ¼ lb. of sugar, ¼ lb. of flour, 1 egg, 1 teaspoon lemon juice or flavoring, ½ teaspoon soda. Have a cupful of chopped raisins, nuts, figs, dates or cocoanut. Cream, butter and sugar; add yolk of an egg (beaten), then half the flour, then beaten white, lemon, and rest of flour.

Date Cake.

One cup brown sugar, 1 cup butter, 2 eggs, ¼ cup of warm water into which a teaspoonful of soda has been dissolved; 1 lb. of dates, seeded and cut in two; ¼ lb. of chopped walnuts; two cups of flour.

Spanish Bun.

No. 1.

Four eggs, 3 teaspoons baking powder, 1 teaspoon ground cloves, 1 teaspoon cinnamon, 2 cups of sugar, 2 cups of flour, 1 cup of sweet milk, $\frac{3}{4}$ cup of butter. Ice when cool.

No. 2.

One egg, $\frac{3}{4}$ of a cup of butter, 1 cup of sugar, 2 cups of flour, 1 cup of milk, 2 teaspoons of baking powder, 3 dessertspoons of spices mixed with flour.

No. 3.

One cup butter, 2 cups sugar (white or brown), 4 eggs, 1 cup sweet or sour cream, $2\frac{1}{2}$ cups flour, $2\frac{1}{2}$ teaspoons baking powder. If preferred dark, add spices, lemon peel and carraway seeds.

No. 4.

$1\frac{1}{4}$ cups sugar, $\frac{3}{4}$ cup butter, 3 eggs (save white of 1 for frosting), $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 2 teaspoons cream of tartar; season with cloves, nutmeg and cinnamon; 1 cup of flour (sifted twice); bake in moderate oven. Frosting: Beat white of egg stiff, add tablespoon of brown sugar, flavor with vanilla; put on cake hot and brown in oven a few minutes.

Marion's Gingerbread.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 1 cup molasses, 1 cup sour milk, 1 egg, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoonful of ginger, 1 large teaspoonful soda.

Sponge Gingerbread.

One cup sour milk, 1 cup dark rich molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 1 egg, 1 teaspoon soda, 1 teaspoon ginger, 2 cups bread flour. Warm the butter, molasses and ginger together; add the milk, flour and egg and a pinch of salt, and last the soda dissolved in 1 tablespoon of warm water. Bake in shallow pans, or in a deep pan if wished.

Cheese Straws.

One cup flour, $\frac{1}{2}$ cup grated cheese, 1 teaspoon baking powder, dash of salt and cayenne, 1 tablespoon melted butter, milk enough to make stiff dough. Roll thin; cut in short, narrow strips; roll in grated cheese. Bake in buttered paper and serve with salad or afternoon tea.

Pork Cake.

1 lb. fat salt pork put through the mincer, 1 pint strong coffee, 4 cups brown sugar, $\frac{1}{2}$ lb. citron, 9 cups of flour, 1 tablespoon of soda, 1 nutmeg, 1 tablespoon of cinnamon, 1 lb. seeded raisins. Bake slowly 2 or 3 hours.

Devil's Food Cake.

Two eggs, $\frac{1}{2}$ cup sour milk, 2 cups brown sugar, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ chocolate squares, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ teaspoon soda; flavor with 2 teaspoons vanilla. Dissolve the chocolate in the hot water and cook until thick, but cool before adding to the other ingredients.

Soft Gingerbread.

$\frac{1}{2}$ cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon ginger, 2 teaspoons soda in a cup of boiling water, $2\frac{1}{2}$ cups flour. Add 2 well-beaten eggs the last thing.

Spice Cake.

No. 1.

$\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ cup syrup, $\frac{1}{2}$ cup sugar, 2 eggs, 1 $\frac{1}{2}$ teaspoons spices, 1 teaspoon soda, $1\frac{1}{2}$ cups flour.

No. 2.

Two eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 cup of sour milk, 1 teaspoon of soda, 1 tablespoon of molasses, 1 teaspoon each cloves, cinnamon and vanilla; a little nutmeg, and flour to thicken.

FOR TABLE LINENS

Soft Gingerbread.

Three cups flour, $1\frac{1}{2}$ cups molasses, $\frac{1}{2}$ cup cream or milk, 2 eggs, $\frac{1}{2}$ cup lard or butter, $\frac{1}{2}$ teaspoon of baking soda dissolved in a little hot water. 2 teaspoons of ginger and about the same of mixed spices.

Tumbler Cake.

Two tumblers brown sugar, 1 tumbler butter, 1 tumbler molasses, 1 tumbler sweet milk, 5 tumblers flour, 2 small teaspoons of soda, 1 teaspoon each of cloves, cinnamon and nutmeg. This makes a good every-day cake by adding 1 pint of raisins and $\frac{1}{2}$ pound of citron cut fine, and will keep a long time.

Fanny's Marble Cake.

White part: $\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup sweet milk, 1 cup flour, whites of 2 eggs, 1 teaspoon baking powder. Dark part: $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ cup sweet milk, $1\frac{1}{4}$ cups flour, yolks of 2 eggs, 1 large teaspoon baking powder, $\frac{1}{2}$ teaspoon each of cloves, cinnamon, nutmeg and mace. Mix the two parts separately; beat until very light; then put in a baking pan a spoonful at a time, taking pains to have the light and dark alternate. This cake will keep a long time.

Flake Cake.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, 3 eggs, $\frac{1}{2}$ teaspoon soda in milk, 2 cups of flour, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon cinnamon.

White Fruit Cake.

No. 1.

1 lb. flour, 1 lb. butter, 1 lb. sugar, 1 lb. of fresh cocoanut (grated), 1 lb. citron (cut fine), 1 lb. almonds (blanched and cut into small pieces), 12 eggs, 3 tablespoons milk, and a teaspoon of baking powder.

See Our Old Ladies' Comfort Shoes

No. 2.

1 lb. butter, 1 lb. eggs (8 large or 10 small ones),
1 lb. sugar, 1 lb. lemon peel, 1 lb. citron, 1 lb. al-
monds, 1 lb. figs, 1 lb. flour, 1 glass liquor, 2 tea-
spoons baking powder, 2 tablespoons milk.

Fruit Cake.

No. 1.

2 lbs. currants, 1 lb. of almonds (cut), 3 lbs.
raisins, 1 tablespoon cinnamon, 4 nutmegs; mix
spices with a wineglass of brandy and a wineglass
of wine, and 1 of rose-water:

$\frac{1}{2}$ lb. citron peel, $\frac{1}{2}$ lb. orange, and $\frac{1}{2}$ lb. of
lemon; 12 eggs, beaten separately; $\frac{3}{4}$ lb. brown
sugar, 1 cup molasses, 1 lb. butter, 1 lb. flour, 1 tea-
spoon of soda in flour, all beaten together except
fruit and peel; flour fruit; then mix and bake for $3\frac{1}{2}$
hours. A $\frac{1}{2}$ pint of strawberry jam improves it.

No. 2.

$1\frac{3}{4}$ lbs. butter, $1\frac{1}{2}$ lbs. sugar, 3 lbs. raisins, 3 lbs.
currants, $\frac{1}{2}$ lb. peel, $2\frac{1}{4}$ lbs. flour, $\frac{1}{2}$ pint milk or
milk and brandy, $2\frac{1}{4}$ ozs. mixed spice, 15 eggs.
Bake 3 or 4 hours in a very slow oven. Do not use
baking powder nor beat whites of eggs separately.

Sponge Cake.

Three eggs (beaten well), 1 small cup of sugar,
1 small cup flour, 1 teaspoonful of baking powder
sifted with the flour, a teaspoon of vanilla, a pinch
of salt. This will also make a roll cake.

Brown Jelly Cake.

One cup brown sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup
molasses, $\frac{1}{2}$ cup butter (scant), 2 cups flour, heap-
ing teaspoon soda, cinnamon, nutmeg and cloves
to taste.

Jelly Roll.

Two eggs, 1 cup of sugar, $\frac{1}{2}$ cup of sweet milk,
 $1\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder,
butter the size of small egg, season to taste. When
done, roll quickly, or cake will crack in rolling.

Richardson & Co., 216 8th Ave. E.

Jelly Cake.

One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs (beaten separately), $\frac{3}{4}$ cup milk, $2\frac{1}{2}$ cups flour, 2 heaping teaspoons baking powder, 1 teaspoon vanilla.

Lemon Jelly for Filling.

Grate the rind and use the juice of 1 lemon, 1 egg, 1 small cup sugar, 1 teaspoon of cornstarch, 1 tablespoon of water; boil till it thickens; 1 grated apple improves it.

Layer Cake.

No. 1.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 3 eggs, 2 heaping teaspoons baking powder, flavoring; bake in 2 layers.

No. 2.

One cup white sugar, $\frac{1}{2}$ cup butter (scant), 2 eggs (whites and yolks beaten separately), $\frac{3}{4}$ cup milk, $1\frac{1}{2}$ cup flour, 2 teaspoons baking powder. Cream butter and sugar by beating; add yolks of eggs, then alternate milk and flour, and last of all the whites of the eggs.

No. 3.

Sugar, small cup; butter size of an egg, beaten to a cream; 3 tablespoons milk; 3 eggs (yolks and whites beaten separately); 2 teaspoons baking powder; full cup of flour; flavoring to taste; moderate oven.

Court Cake.

One cup butter (creamed), 2 cups white sugar, 4 eggs (beaten separately), 1 cup milk, 3 cups flour (well sifted), 1 teaspoon soda, 2 teaspoons cream of tartar or 3 teaspoons baking powder; 1 cup seeded raisins or walnuts may be added.

Rolled Jelly Cake.

Three eggs, 1 cup sugar, 1 cup flour; beat yolks light, add sugar and 2 tablespoons of water, a pinch

Golden West Toilet Soap is perfumed with a fragrant odor which is both pleasant and refreshing

of salt; lastly stir in the flour, in which has been put a heaping teaspoon of baking powder; bake in long, shallow tin, well greased; turn out on a damp towel; cover top with jelly and roll while warm.

Two-Egg Cake.

Small $\frac{1}{2}$ cup butter (creamed), 1 cup white sugar, $\frac{1}{2}$ cup milk, 2 eggs (beaten separately), $1\frac{1}{2}$ cups flour, 1 small teaspoon of soda, 2 teaspoons cream of tartar or 2 teaspoons baking powder.

Four-Egg Cake.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups white sugar, 4 eggs (beaten separately, 1 cup milk, 2 cups flour (well sifted), 2 teaspoons baking powder, 1 small teaspoon vanilla; bake in two tins.

Dundee Cake.

No. 1.

1 lb. flour and $\frac{1}{2}$ lb. butter (rub together), 1 teaspoon baking powder, $\frac{1}{2}$ cup sugar, 1 cup raisins, $\frac{1}{4}$ lb. lemon or citron peel, 3 eggs, 1 cup milk; mix well.

No. 2.

6 ozs. of butter, 6 ozs. of sugar (creamed together), $\frac{1}{2}$ lb. of flour with $\frac{1}{2}$ a teaspoon of baking powder added, 4 eggs (lightly beaten), 3 ozs. of raisins, 3 ozs. of currants, 1 oz. of citron peel, 1 oz. almonds (chopped fine), and grated rind of lemon. When put in the pan and just ready to bake, strew chopped almonds on top. Do not blanch the almonds.

Chocolate Cake.

No. 1.

One cup sweet milk, 1 cup brown sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup grated chocolate, 2 eggs, 3 tablespoons of butter, 1 teaspoon of soda, 1 teaspoon vanilla, pinch of salt.

No. 2.

1st part: 1 cup raw sugar, 1 cup of chocolate, $\frac{1}{2}$ cup sweet milk, put on the stove and melt. Mix 2

FOR OFFICE FURNITURE

See LINTONS' for Up-to-date Stationery

eggs (yolks only), 1 cup raw sugar, $\frac{1}{2}$ cup of butter, 1 tablespoonful of vanilla, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 teaspoon of cream of tartar; put in 1st part, then add whites of eggs last. Icing: Boil 2 cups of sugar; when done, add 2 tablespoons of chocolate.

No. 3.

Grate fine 2 ozs. of chocolate and rub into it the yolks of 2 eggs; add $\frac{1}{2}$ cup of milk; set on stove in a granite pan, cooking gently until smooth and creamy, stirring constantly; remove from stove and add 1 large cupful of sugar, 3 tablespoons of melted butter, $\frac{1}{8}$ teaspoon of salt, and another $\frac{1}{2}$ cup of milk in which has been dissolved 1 teaspoon of baking soda; beat in 2 cups of flour, stirring until perfectly smooth; frost with white frosting. This can be made into a layer cake with white frosting between, or 1 large cake.

Scotch Fruit Cake.

11 eggs, 1 lb. flour, 10 ozs. butter, 1 lb. sugar, $\frac{1}{2}$ lb. each of orange, lemon and citron peel, 20 drops oil of lemon, 12 drops oil of cinnamon, 1 lb. blanched almonds (cut lengthwise), 4 dessert spoons milk, 2 teaspoons baking powder; then add a little more flour; bake an hour and a quarter. This makes 2 cakes.

Fruit Cake Without Eggs.

3 lbs. raisins, 2 lbs. currants, $\frac{1}{4}$ lb. lemon peel, 7 cups flour, 4 cups brown sugar, 4 cups sour milk, 2 teaspoons soda, 2 tablespoons butter, spices to taste, dissolve soda in milk.

Black Fruit Cake.

$\frac{3}{4}$ lb. of butter, 1 lb. brown sugar, 1 lb. flour, 2 lbs. currants, 4 lbs. raisins (seeded), $\frac{1}{2}$ lb. citron, $\frac{1}{4}$ lb. almonds, 9 eggs, 1 nutmeg, cloves and cinnamon, 1 wineglass brandy, 1 cup preserved strawberries, small teaspoon of soda. Rub flour well over currants and raisins before adding to cake.

See Our American Lady Shoes that sell at \$4 and \$4.50

If the directions accompanying **Golden West Soap** are followed, you need have no fear of your flannels shrinking

Scripture Cake.

4½ cups flour, 1½ cups butter, 2 cups sugar, 4 cups raisins, 2 cups almonds, 1½ cups milk, 4 table-spoons honey, spice to taste, 6 eggs, pinch of salt, 2 teaspoons baking powder. Beat all well together.

Lemon Cheese Filling for Cake.

1 lb. of sugar, ¼ lb. of butter, the yolks of 6 eggs with the whites of 4, the juice of 3 lemons and the peel of 2 (grated). Put in a pan, let them simmer over a slow fire until the sugar is dissolved; continue to stir it gently one way while it is on the fire, or it will curdle; heat it in a jar like mince-meat; let it simmer until it begins to thicken or looks like honey.

Almond Paste.

1 lb. almonds, 6 bitter ones, 1 lb. sugar, 2 eggs (whites only). Beat all together and set in a dish of hot water and stir to a cream.

Icing for Cake.

Beat 2 whites of egg to a stiff froth, add 1 cup of brown sugar, spread on the cake, and brown in the oven.

Apple Filling for Layer Cake.

One cup sugar, 3 grated apples, 1 egg, 1 lemon (juice and yellow). Beat together and cook till quite thick. Cool before using.

Orange Filling.

Juice and grated rind of 1 orange, ½ lemon, 1 teaspoon butter, ¾ cup sugar, 1 egg, ½ cup water, 1 teaspoon flour. Boil all together; put between layers before quite cold.

Maple Cream Icing.

1½ cups maple syrup, boiled until it strings; then add the beaten white of 1 egg; beat well. If it becomes too stiff add a little cream.

Richardson & Co., 216 8th Ave. E.

Chocolate Icing.

Two cups granulated sugar, 1 cup water, whites of 2 eggs, 1 teaspoon of vanilla. Boil sugar and water and add the beaten whites of eggs to the syrup. Put grated chocolate in while beating.

Filling for Chocolate Cake.

Two cups brown sugar, butter size of walnut, 1 teaspoon vanilla, 5 tablespoons cream or good milk. Boil five minutes and beat until it will just stay on cake.

Almond Paste.

1 lb. almonds, blanched; 1 lb. powdered sugar; chop and pound almonds to a paste, adding rose-water to prevent oiling; the whites of 3 eggs, beaten well; mix well together. Always put on the cake when the cake is quite cold.

White Cake.

Beat the whites of 4 eggs to a stiff froth and add 2 cups white sugar, $\frac{1}{2}$ cup butter, 1 cup cold water, $2\frac{1}{4}$ cups flour (sifted), 2 teaspoons baking powder; flavor to taste.

Ice Cream Cake.

No. 1.

Whites of 3 eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 scant cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream of tartar; flavor with vanilla.

No. 2.

One cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 teaspoon flavoring, 1 cup flour, $\frac{1}{2}$ cup corn-starch, 3 teaspoons baking powder, whites of 4 eggs. Cream butter and sugar together; add milk and flavoring; sift in flour, corn-starch and baking powder mixed together; lastly, add whites of eggs beaten to a stiff froth. Bake in square pan and ice with white icing.

Cornstarch Cake.

No. 1.

One cup butter, 2 cups sugar, 1 cup milk, 1 cup cornstarch, 2 cups flour, $1\frac{1}{2}$ teaspoons baking powder, 4 eggs (whites and yolks beaten separately).

No. 2.

One egg, $\frac{1}{4}$ cup butter, 1 cup sugar, 1 cup milk, $1\frac{1}{4}$ cups of flour, $\frac{1}{2}$ cup cornstarch, 1 teaspoon baking powder; flavor with lemon.

No. 3

Whites of 4 eggs, $\frac{1}{2}$ cup butter, 1 cup sugar, wash butter and cream well, $\frac{1}{2}$ cup cornstarch, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder.

Kisses.

Whites of 3 eggs (beaten stiff), 1 cup sugar, 1 tablespoon cornstarch. Remove lid of kettle, set bowl in kettle, and stir 15 minutes; add 2 cups of cocoanut, drop on buttered paper and cook in a slow oven.

Three-Layer Cake.

One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs (keep out 1 white for icing), $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 heaping teaspoons baking powder, flavoring to taste. Cream butter and sugar well.

Cocoanut Cake.

Two eggs, 1 cup of sugar, 1 cup of milk, $2\frac{1}{2}$ cups flour, 1 tablespoon of butter, 1 teaspoon of soda, 2 teaspoons of cream of tartar; beat with a fork; add milk and whites of eggs together; only half of the whites, keep the rest for icing cocoanut.

Cocoanut Kisses.

Whites of 2 eggs, 2 teaspoons cornstarch, 1 scant cup pulverized sugar, $1\frac{1}{2}$ cups cocoanut. Beat whites and stir in cornstarch and sugar; cook over hot water; add the cocoanut and drop on buttered

pan, and bake in a slow oven until a light brown. Chopped walnuts may be used instead of the coconut.

Cocoanut Puffs.

6 ozs. granulated sugar, 6 ozs. cocoanut (mix); beat the whites of 3 eggs to a stiff froth; then mix altogether thoroughly and add 6 drops of almond and vanilla extract; bake in a slow oven; then open door to let them dry out a little.

Shortbread.

$\frac{1}{2}$ lb. butter, a little less than a $\frac{1}{4}$ lb. of brown sugar, mix until of a creamy constituency, add as much flour as it will take up, roll half an inch thick; put paper in the bottom of the pan and bake in a moderate oven.

Jersey Lily Cake.

No. 1.

$\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 2 cups flour, 2 teaspoons baking powder, whites of 4 eggs, 1 cup raisins, $\frac{1}{2}$ lb. shelled walnuts (chopped fine). Put half the batter in tin; spread on the fruit dredged slightly with flour, and put on rest of batter.

No. 2.

$\frac{3}{4}$ cups butter, 1 cup raisins, 1 cup milk, 3 teaspoons baking powder, 1 cup sugar, 2 cups flour, 10c. worth walnuts, 4 eggs (whites only).

Scotch Snow Cake.

1 lb. arrowroot, $\frac{1}{4}$ lb. powdered sugar, $\frac{1}{2}$ lb. butter, 6 eggs (whites only), flavoring to taste. Beat butter to a cream; add sugar and arrowroot gradually, beating all the time; whisk whites of eggs; add and beat twenty minutes; pour into buttered moulds and bake from 1 to $1\frac{1}{2}$ hours.

Orange Cake.

1 lb. of sugar, $\frac{1}{2}$ lb. of butter, 1 lb. of flour, 1 cup sweet milk, 6 eggs, 3 teaspoons of baking powder,

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Do you know that Golden West Laundry Soap will do more work in hard water than any other?

1 orange. For the frosting and filling: To the whites of 3 eggs, well beaten, add 24 teaspoons of pulverized sugar and the grated rind and half the juice of the orange. Sufficient for 2 cakes.

Prince of Wales Cake.

No. 1.

For two white layers: White of 1 egg, butter size of an egg, 1 cup white sugar, 1 cup sweet milk, 1 teaspoon essence, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup cornstarch, 3 teaspoons of baking powder. For the dark layer: Yolk of 1 egg, butter size of an egg, $\frac{1}{2}$ cup brown sugar, 1 teaspoon cinnamon, a little nutmeg, 4 tablespoons sour milk, 1 teaspoon soda, a few currants and raisins; flour to thicken.

No. 2.

Three eggs (beaten separately), $\frac{3}{4}$ cup butter, 1 cup granulated sugar, 1 cup sour milk, 3 cups flour, $\frac{3}{4}$ cup black strap, nutmeg, 2 teaspoons cinnamon, 1 teaspoon soda, 2 ozs. peel, $1\frac{1}{2}$ cups raisins. Bake in 3 layers, using lemon filling.

Marble Cake.

Light part: Whites of 2 eggs, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of white sugar, $\frac{1}{2}$ cup of milk, 2 cups of flour, $\frac{1}{2}$ teaspoon of soda, and 1 teaspoon cream of tartar. Dark part: Yolks of 2 eggs, 1 cup molasses, $\frac{1}{2}$ cup butter, 2 cups flour, 1 teaspoon soda, 1-3 cup milk; flavor with cloves, cinnamon, nutmeg; butter the tin and put in alternate layers of light and dark.

Mocha Cake.

No. 1.

Two eggs and 1 cup of sugar, beaten together; $\frac{1}{2}$ cup sweet milk, 1 cup of flour, 1 teaspoon of baking powder; then add 1 teaspoon of butter at boiling point and make in 2 layers. Dressing for cake: $\frac{1}{2}$ cup of butter, 1 cup of powdered sugar, 2 teaspoons of liquid coffee, 2 tablespoons of cocoa, 1 tablespoon of vanilla; cream butter and sugar and add the rest. Blanch and brown almonds and spread on top.

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No. 2.

One cup white sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup milk, 1 cup flour, 1 teaspoon baking powder sifted through the flour. Icing for above: 10 ozs. icing sugar, $\frac{1}{4}$ lb. butter, 1 tablespoon cream or milk, 1 tablespoon vanilla, blanch and brown $\frac{1}{4}$ lb. almond nuts (minced fine). Cut cakes in small squares, spread icing on top and sides, and roll them in the minced nuts.

No. 3.

$\frac{1}{2}$ cup of butter, 1 cup of sugar, $\frac{1}{2}$ cup of sweet milk, 2 eggs, 2 teaspoons of baking powder, 2 cups flour, juice and rind of $\frac{1}{2}$ a lemon. Icing: 10 ozs. of pulverized sugar, 4 ozs. of butter, 1 teaspoon of vanilla, and enough water to make 2 tablespoons. Make the cake; the day after cut in fingers, roll them in icing, and then in almonds that have been browned and rolled.

Almond Cream Cake.

Whites of 5 eggs, yolks of 2, $1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup butter, 1 cup of sour cream, 2 cups flour, 1 teaspoon soda, and 2 teaspoons cream of tartar.

Fudge Cake.

Take 1 cup of sugar, 2-3 cup of butter, 3 eggs, 1 cup of milk, $2\frac{1}{2}$ cups of flour, 1 heaping teaspoon baking powder, $\frac{1}{4}$ cup of chocolate, $\frac{1}{2}$ cup of English walnuts, broken up coarsely; cream the butter and sugar together; add the cup of milk, and then stir in lightly the flour, in which the heaping teaspoonful of baking powder has been sifted; then stir in the chocolate, which has been dissolved by placing in a cup and setting in hot water; add the nuts and lastly the eggs, which should be beaten, whites and yolks separately. The fudge frosting should be made as follows: $1\frac{1}{2}$ tablespoons of butter, $\frac{1}{2}$ cup unsweetened cocoa, $1\frac{1}{4}$ cup confec-

Golden West Laundry Soap gives that soft snowy whiteness to your clothes so much admired by particular housekeepers

tioners' sugar, a few grains of salt, $\frac{1}{4}$ cup of milk, $\frac{1}{2}$ teaspoon of vanilla; boil all together 8 minutes; beat until creamy and pour over cake.

Walnut Cake.

$\frac{1}{2}$ cup butter, 1 cup sugar, 2 cups flour, 2 teaspoons baking powder, sifted with the flour; whites of 3 eggs and yolk of 1, beaten to stiff froth; flavor with vanilla; 1 lb. chopped walnuts.

Nut Cake.

Yolks of 2 eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 1 tablespoon of molasses, 2 teaspoons of baking powder, 1 cup of chopped nuts, whites of eggs; flour to thicken.

Seed Cake (English).

$\frac{1}{2}$ lb. of flour, $\frac{1}{4}$ lb. of butter, $\frac{1}{4}$ lb. of sugar, 1 oz. of candied peel, 1 teaspoon of baking powder, $\frac{1}{2}$ gill of milk, 1 lemon, 1 tablespoon of caraway seeds, and 2 eggs. Rub the butter into the flour; add dry ingredients; beat yolks and whites of eggs separately; add whites last; bake in moderate oven about 1 hour.



FOR SHADE LACES

SAUCE

" Peter Piper picked a peck of pickled peppers."

Tomato Catsup.

24 ripe tomatoes, 2 large onions, 2 red peppers; cut all fine and boil 2 hours; mash through a colander and put on stove again; add 1 cup of vinegar, 1 tablespoon of mustard (blended together), 1 tablespoon of salt, 1 tablespoon of brown sugar, 1 teaspoon ground cinnamon, 1 teaspoon ground cloves; let simmer half an hour, bottle and keep air tight.

Chili Sauce.

No. 1.

30 ripe tomatoes, 6 green peppers, 6 onions (chopped fine separately), 8 cups of vinegar, 6 tablespoons salt, 20 small tablespoons brown sugar. Boil until thick as required (2 hours). If the onions and peppers are large, four of each will do.

No. 2.

12 large ripe tomatoes, 6 green peppers, 1 large onion, all chopped fine, 1 tablespoon salt, 1 teaspoon ginger, 1 of cinnamon, 1 of allspice, 1 of cloves, 1 tablespoon sugar, 2 cups vinegar; boil thick.

No. 3.

Five large onions, 4 green peppers, chopped fine; 30 ripe tomatoes, cut up; 5 tablespoons sugar, 3 tablespoons salt, 3 cups vinegar; boil all together 2½ hours.

Chili Sauce from Canned Tomatoes.

Drain the liquid from 1 can tomatoes; place in a granite saucepan over fire; when boiling add 4 large Spanish onions, chopped fine, 1 teaspoon of salt, 1 tablespoon of mixed pickle spices tied in

FOR SHOES THAT FIT TRY

cheese cloth bag; boil five minutes; then add $\frac{1}{2}$ cup strong vinegar, $\frac{1}{2}$ cup brown sugar, and the cold tomatoes pressed through a coarse sieve; boil all ten minutes' longer, stirring constantly; bottle for use.

Ginger Pears.

4lbs. of pears (cut fine), 3 lbs. of white sugar, $\frac{1}{2}$ lb. crystallized ginger, $1\frac{1}{2}$ teaspoons ginger (root grated), 2 lemons (rind of 1), 1 cup of water; boil till thick ($1\frac{1}{2}$ hours).

Celery Pickle.

Cut 2 doz. bunches of celery in fine pieces and cover with salt and water 24 hours; take 1 gallon vinegar, 3 teaspoons curry powder, $\frac{1}{2}$ teaspoon red pepper, 2 lbs. white sugar, and mustard to thicken; mix the above and boil ten minutes; then add the celery; let warm thoroughly and bottle.

French Mustard.

$\frac{1}{2}$ lb. mustard, 2 tablespoons sugar, 2 teaspoons salt, 2 tablespoons olive oil. Mix mustard, salt and sugar together and add equal quantities of vinegar and water to make a thin batter; boil 20 minutes; take from stove and add gradually the olive oil, stirring constantly until thoroughly blended. A pinch of cayenne pepper is an improvement.

Chutney.

15 tart apples, 15 green tomatoes, 2 onions, 1 lb. seeded raisins, 3 cups sugar, 3 cups vinegar, 1 cup lemon juice, 3 tablespoons salt, 1 heaping tablespoon ginger, 1 teaspoon cayenne. Chop fine apples, tomatoes, onions and raisins; add vinegar, sugar, lemon juice and spices; mix and let stand over night; simmer slowly for 2 hours and seal hot in fruit jars.

Spiced Gooseberries.

Make a syrup of 3 lbs. sugar, 1 pint vinegar, 2 tablespoons ground cinnamon, 2 tablespoons ground cloves, $\frac{1}{2}$ teaspoon salt. Add 6 lbs. fruit and boil 1 hour.

Before You Paper a Room in the House see Lintons'

Spiced Currants.

5 lbs. ripe currants, pick from the stem, wash and drain; add 1 pint vinegar, 4 lbs. sugar, 2 table-
spoons cinnamon, 1 tablespoon cloves. Boil slowly
2 hours, stirring constantly to keep from burning.

Cranberry Preserve.

Pick over and wash 5 lbs. cranberries, then chop
coarsely (or put through food chopper); put 2 lbs.
seeded raisins through chopper, using coarse knife;
then peel the rind from 4 large oranges, and take
the pulp and juice of 5; boil the rind in water,
changing several times, until it is tender and no
longer bitter; then chop fine; put the fruit and rind
into a kettle with 5 lbs. sugar; heat and simmer
slowly until reduced to a jam; can and seal.

Spiced Cherries.

5 lbs. of fruit (pitted), 4 lbs. of sugar, 1 pint of
vinegar, 2 tablespoon of cinnamon, $1\frac{1}{2}$ of ground
cloves; boil slowly until thick. This is nice to
serve with cold turkey, tongue, or any kind of cold
meat.

Celery Sauce.

30 ripe tomatoes, 3 peppers, 3 or 4 heads of
celery, 4 onions, 7 cups vinegar, 15 tablespoons
sugar, 4 tablespoons salt; chop all fine and boil $1\frac{1}{2}$
hours.

Pickled Cherries.

Dissolve a tablespoon of salt in a pint of cold
vinegar. Fill the jar with cherries and pour the
vinegar over them.

Mixed Pickle.

1 gallon green tomatoes, 1 head of cabbage, 10
large onions. Chop and put in layers in a kettle and
sprinkle salt on them; let stand an hour; then drain
and add $1\frac{1}{2}$ gallons vinegar, 2 green peppers, $\frac{1}{4}$ lb.
mustard, $1\frac{1}{2}$ lbs. brown sugar, $\frac{1}{2}$ oz. tumeric, $\frac{1}{2}$ oz.
celery seed. Boil 1 hour, or until it thickens.

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Tomato Bitter.

9 lbs. of ripe tomatoes (peeled), 3 lbs. of brown sugar, 3 tablespoons of ground cinnamon, 2 tablespoons allspice, $1\frac{1}{2}$ tablespoons of ground cloves, 1 pint of vinegar, salt to taste. Boil 3 or 4 hours till thick.

Tomato Chow-Chow.

Two pecks of tomatoes (sliced), and 12 good-sized onions (sliced); sprinkle 1 cup salt over them; let them stand over night; pour water off tomatoes in the morning; then add 2 lbs. of brown sugar, mixed spices tied in muslin bag, cover with vinegar, boil for about 2 hours. If sour, add a little more sugar.

Spiced Tomatoes.

4 lbs. ripe tomatoes, 2 lbs. sugar, 1 pint cider vinegar, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz. stick cinnamon. Stew all together till the tomatoes are cooked; then take them out carefully and boil the syrup until thick, and pour over the tomatoes when cold.

Cucumber Sweet Pickle.

7 lbs. of cucumber, 1 quart of vinegar, 1 lb. of sugar. Take cucumbers fully ripe, pare, cut in quarters, scrape and lay in weak brine 24 hours, drain; take out the cucumbers and bottle them; return the vinegar to the fire; add whole cloves and cinnamon; boil a few minutes; pour over the cucumbers and seal hot.

Horseradish Pickle.

12 large green tomatoes, 6 large onions, 6 red peppers; mince fine and add $\frac{1}{2}$ pint salt; let stand over night; then drain off brine and cover with vinegar and boil slowly for 3 or 4 hours; then drain off vinegar. Mix 1 pint vinegar, 1 pint horseradish (grated), $2\frac{1}{2}$ lbs. white sugar, 1 dessertspoon each of mustard, cloves and cinnamon; let this come to a boil and stir into other mixture.

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Piccalilli.

Wash $\frac{1}{2}$ a bushel of green tomatoes and $\frac{1}{2}$ a peck of green peppers; remove the skins from $\frac{1}{2}$ a peck of onions; put vegetables separately through a meat chopper, using the large knife, or if a meat chopper is not at hand, use a chopping knife and tray; then chop up 2 medium-sized cabbages; put a layer of tomatoes in a large preserving kettle, cover with a layer of cabbage, then with a sprinkling of peppers and onions and a generous sprinkling of salt; so continue until all is used, cover, and let stand over night. In the morning, drain, return to the kettle, cover with vinegar, and add 3 lbs. of brown sugar, 2 lbs. of white mustard seed, and 2 ozs. of allspice berries, 3 ozs. of whole cloves, and 6 ozs. of stick cinnamon, the last three spices to be tied in three small bags made of cheese-cloth. Bring slowly to the boiling point and let simmer for 6 hours. Remove the spice-bags, turn into glass jars, and adjust the covers.



Let's Show you our new Fall Footwear

BEVERAGES

" Drink to me only with thine eyes
And I will pledge with mine;
Or leave a kiss but in the cup,
And I'll not look for wine."

Raspberry Vinegar.

To every quart of raspberries add 1 pint of best vinegar; stir every day for three days; strain off the liquor; to each pint put 1 lb. of loaf sugar; boil $\frac{1}{2}$ hour; skim well and bottle.

Claret Cup.

One bottle claret, 3 half-pints water, $\frac{1}{2}$ pint lemon syrup, $\frac{1}{2}$ pint brandy. Mix lemon syrup, water, claret and brandy together, add large lump of ice and serve in claret glasses.

Orange Sherbet.

No. 1.

$1\frac{1}{2}$ pints white sugar and 3 pints water; boil for 30 minutes; juice of 20 oranges and lemon juice enough to make a little tart; when partly frozen stir in the whites of 3 eggs, well beaten, and finish freezing.

No. 2.

Grated rind of 2 oranges and juice of 6; grated rind of 1 lemon and juice of 3; turn the juice and grated rinds into a granite saucepan, add 2 coffee cups of sugar, and stand on back of range till warm and sugar dissolved; soak 2-3 of a box of gelatine in $\frac{1}{2}$ a pint of cold water for 30 minutes; then add 1 cup boiling water; stir well and add to the juice and grated rinds; stir well and set to cool. Just before the jelly is firmly set stick with fork. Serve with whipped cream.

Lemon Syrup.

4 ozs. citric acid, 6 lbs. granulated sugar, 8 pints of water, $\frac{1}{2}$ doz. lemons; squeeze lemons and grate rind; add citric acid and leave: put sugar and water on stove till they come to a boil; add mixture of lemon and acid; let cool, strain and bottle.

Ginger Cordial.

No. 1.

5c. essence of ginger, 5c. essence of cayenne, 5c. burnt sugar, 5c. tartaric acid, 3 lbs. white sugar, and 8 pints hot water. Boil sugar and water 20 minutes, and when cool add other ingredients.

No. 2.

Three large lemons, $\frac{1}{2}$ oz. tartaric acid, $\frac{1}{2}$ oz. of essence of ginger, $\frac{1}{2}$ oz. of cayenne pepper, $2\frac{3}{4}$ lbs. white sugar; slice lemons, put all in a crock, add 5 quarts of boiling water, let it stand 24 hours, then strain through cheese-cloth, add tablespoonful of carmine coloring; bottle up; keep in a cool place.

No. 3.

Three large lemons, $\frac{1}{2}$ oz. tartaric acid, $\frac{1}{2}$ oz. essence of ginger, $\frac{1}{2}$ oz. of cayenne pepper, $2\frac{3}{4}$ lbs. white sugar; slice lemons, put all in a crock, add 5 quarts boiling water, let it stand 24 hours, then strain through cheese-cloth; bottle up and keep in a cool place.



Use Golden West Laundry Soap

CONFECTIONERY

"Sweets to the sweet."

Cream Candy.

4 cups white sugar, 2 cups water, 1 eggspoon cream of tartar, 1 dessertspoon vanilla. Boil until drops will almost keep their shape in water; pour out and beat till white; then knead into a soft dough, using icing sugar as flour.

Stuffed Dates.

Stone a pound of dates and fill with walnut kernels; put in a saucepan and add a little water; let boil and add 1 cup white sugar; let boil till sugar is dissolved.

Salted Almonds.

Shell and blanch 1 lb. of almonds; drop into a vessel of boiling water to loosen the skin; dry thoroughly in a towel; put into a large pan a piece of butter the size of a small chestnut, and when melted turn the almonds into it, stirring rapidly until every nut is shining with butter; sprinkle over them a large cooking-spoon of salt, mixing so that every nut shall be coated with salt; put the pan in the bottom of the oven, and let it remain there (shaking and stirring every few minutes) until the almonds are a light yellowish-brown, when they will be very crisp and delicious.

Maple Cream.

Four cups brown sugar, $\frac{3}{4}$ cup milk, butter size of a walnut, flavoring and nuts. Boil butter, milk and sugar until it hardens in water; add flavoring and nuts; take from fire and beat until nearly sugared; pour into buttered pans and cut when cold.

FOR "ALEXANDRA" BLANKETS

Marshmallows.

Take 2 saucepans; into each put 6 tablespoons water; into one put 2 cups granulated sugar and boil till it strings; in the other let 2 level tablespoons Knox's gelatine soak; when sugar is cooked add gelatine and beat for 20 minutes; when half-done add vanilla; when done, pour into buttered pans dusted with cornstarch; let stand 12 hours and then cut in squares and roll in equal parts of cornstarch and pulverized sugar.

Fudgettes.

Melt together 1 square chocolate and butter the size of small egg; add 2 cups granulated sugar and 1 cup milk; boil till it forms balls in water; stir till nearly hard and pour out to cool.

Cocoanut Bar.

Three cups white sugar, 1 cup cream or 1 cup milk, and 1 dessertspoon butter, 1 cup cocoanut, flavoring to taste. Boil till it thickens; add 1 cup icing sugar; stir well.

Chocolate Caramel.

Two cups brown sugar, 1 cup molasses, 1 cup milk, 4 bars melted chocolate, 1 tablespoon butter; beat all well together and boil till it thickens.

Chocolate Creams.

One cup white sugar, $\frac{1}{4}$ cup milk, butter the size of a walnut; boil until it hairs; add flavoring and nuts (ground); beat until cool; roll into shapes and lay on white paper to harden; melt some confectioner's chocolate over steam of kettle and coat the balls.

Turkish Delight.

No. 1.

One package Knox gelatine, 1 cup cold water; let stand 2 hours; put in $2\frac{1}{2}$ cups granulated sugar and $\frac{1}{2}$ cup of boiling water; boil gently twenty

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minutes, and then add grated rind and juice of 1 lemon and 1 orange; pour on a wet plate and let stand all night; cut and roll in pulverized sugar; coloring to taste may be used.

No. 2.

Take 1 quart granulated sugar and $\frac{1}{2}$ cup cold water; let come to a boil and add 1 box gelatine which has been soaked $\frac{1}{2}$ an hour in luke-warm water; pour 1 cup of boiling water over the gelatine; add it to the sugar and water and boil 10 minutes; juice of 1 orange and 1 lemon add after 10 minutes, and continue boiling another 10 minutes, and lastly add the grated rind of the orange. If desired, $\frac{1}{2}$ lb. of blanched almonds and 2 table-spoons whiskey may be added. Pour on a pan, and when hard cut in squares and roll in confectioner's sugar. N.B.—Use watch or clock for timing.

Fudge.

Two cups white sugar, 2 cups milk, 1 tablespoon butter, 2 cups milk, 2 teaspoons vanilla, $\frac{1}{2}$ cup or more of grated chocolate or chopped walnuts; boil until it forms in a hard ball in water; beat, put in tins, and cut before quite cold.



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