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LEMON BISCUITS—Two eggs, two cups white sugar, two cups lard, two cups sweet milk, two teaspoons salt, five cents worth baking ammonia soaked in the milk over night, five cents worth oil of lemon, flour enough to make a soft dough. Roll thin and bake in a hot oven.—Mrs. C. (E. Conlin).

LEMON FOAM—Two cups boiling water, one cup sugar, two tablespoons corn starch, juice of one or two lemons, whites of two eggs. Place water and sugar in a double boiler and boil a couple of minutes, add corn starch dissolved in a little water, stir until thick, remove from the stove and add juice of the lemons. Place in a dish to cool. When cool add the beaten whites of eggs. Set aside till quite firm, usually a couple of hours. Make a custard of the yolks of eggs and a pint of milk to use with the foam.—Mrs. Wm. Miller.

FRIED TOMATOES—Wipe firm tomatoes and cut into thick slices. Dip each slice into beaten egg and then into cracker crumbs. Fry to a light brown in butter. Have ready a thick white sauce with a little chopped parsley in it. Arrange slices on hot platter and pour sauce around them.—Mrs. D. M. Geddes.

BAKED CORN—Put one can of corn into baking dish, set on stove and when hot add 2 tablespoons butter, 1 teaspoon sugar, salt and pepper to taste, and 3 well beaten eggs. Bake in oven until slightly browned.—Mrs. D. M. Geddes.

POTATOES AND CHEESE FOR SUPPER—Slice cold boiled potatoes and put a layer in well buttered baking dish. Cover generously with grated cheese, sprinkle with pepper, salt and celery salt. Repeat layers until dish is full, then pour over it one cup milk or cream and bake half hour. The top layer should be cheese.—Mrs. D. M. Geddes.

SCALLOPED ONIONS—Boil until tender in salted water 1 pint of onions cut in pieces. Drain and put half in a well buttered baking dish; cover with $\frac{1}{2}$ cupful of bread crumbs mixed with grated cheese and dot with pieces of butter on top. Pour over it a cupful of milk and bake in oven for 15 minutes until nicely browned.—Mrs. D. M. Geddes.

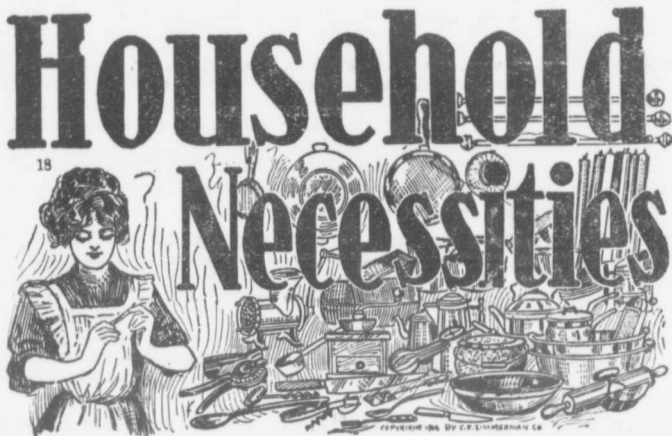
ALMOND ICING—2 cups icing sugar, 1 cup brown sugar, yolks of 2 eggs, mix sugar and eggs, put through a meat chopper about 3 times 1-2 pounds of blanched almonds. Beat all together well, flavor with a few drops of rose water.—M. King.

DATE LOAF—13-4 cups Graham flour, 13-4 cups white flour, 1-2 cup brown sugar, 1 egg, 1 large tablespoon butter, 3 teaspoons baking powder, 1 cup sweet milk, 1 cup chopped dates. Rub all together like pie paste and wet with milk. Bake in a loaf.—M. King.

TRILBYS—2 cups Graham flour or rolled oats, 1 cup brown sugar (scant) 2 tablespoons molasses, 1-2 cup sour milk, 1 heaping cup shortening 1 teaspoon soda. White flour enough to make rather stiff, pinch of salt, 1-2 teaspoon cinnamon, 1-2 teaspoon cloves, roll quite thin.—M. King.

BOILED ICING—Put 1 cup sugar and six tablespoons water on fire and let boil till it threads. Have the white of one egg beaten stiff and slowly form syrup into beaten egg, stirring well, when it is getting fairly thick add good 1-2 teaspoon vanilla, or for chocolate icing dissolve 1-2 tablespoons cocoa in as little hot water as possible and add same as vanilla.—Mr. G. N. Bennett.

APPLE TRIFLE—6 apples sliced, stew to a pulp, beat fine and sweeten well. Add juice of one lemon and a part of the grated yellow rind, beat the whites of 2 eggs to a stiff froth and whip in with the apples. The lemon can be omitted.



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BOILED FILLING—Not quite a cup of sugar, not quite 1-2 cup of water, boil until waxy; white of 1 egg beaten very stiff, add syrup and beat all time.—Mrs. Francis Stone Lindley.

ORANGE MARMALADE—12 sweet oranges, 4 bitter oranges, 3 lemons, 10 lbs. sugar. Cut rind of oranges and lemons in very small pieces, put juice and rind in one dish. Put skin, seeds and pulp in another dish and add 1 pint of water only. In other dish add 1 1-2 pints water to every pint of juice and rind. Let this stand over night, in the morning strain contents of dish with seeds etc., and add juice to other dish. Put all on to boil until rinds become soft then add sugar, boil together 20 minutes. Bottle while hot.—Mrs. J. S. Caldwell.

NUT LOAF—1 egg (beaten) 1 cup sugar, 1 cup sweet milk, 2 1-2 cups flour, 1 small teaspoon salt, 1 cup walnuts, 2 teaspoons baking powder. Let rise 1-2 hour; bake 3-4 hour.—Mrs. G. N. Bennett.

ORANGE MARMALADE—1 doz. oranges, 3 lemons, 8 lbs. white sugar. Slice oranges very thin and take out all seeds. To each orange allow 1-2 pint water and let stand 1 1-2 days. Then boil together three hours, then add sugar and boil another hour.—Mrs. Graham.

ORANGE MARMALADE—Three bitter oranges, six sweet oranges, three lemons, ten cups water, ten cups sugar. Slice oranges and lemons, remove seeds and soak twenty-four hours in the water, boil one hour or until it jellies. Put into tumblers and cover.—Mrs. James Coulter.

FILLING FOR CREAM PUFFS—Yolks of 2 eggs, 1 cup sugar, lump of butter size of a walnut, juice of 1 lemon.

CHOCOLATE FILLING—1 cup milk, 2 squares chocolate bitter, butter size of walnut, 1 teaspoon corn starch. Boil until it thickens.—Mrs. J. A. Nicolson.

NOODLES—2 eggs very light add a pinch of salt and about two table-spoons of milk, firm enough to make very stiff and roll out very thin set where it can dry, then roll up and cut in stirps about 1-2 inch wide and put in a kettle of boiling water that hasbeen salted to taste, cook about 15 minutes, drain the water off and serve with drawn butter.
—Mrs. P. A. Nicolson.

ALMOND ICING—Whites of four eggs, one pound of icing sugar, one pound of almonds, blanched and pounded with rose water to moisten.
—Mrs. C. E. Conlin.

ANGEL FOOD—9 eggs, whites only, beaten to a stiff froth, 1 level teaspoon cream of tartar sifted 3 times, 1 1-4 cups white sugar (confectioners' sugar, not pulverized sugar, preferable) sifted 5 times, 1 cup flour sifted 5 times and beaten in very carefully, vanilla. Bake 40 or 45 minutes without disturbing, in a moderate oven.

RUSSIAN ROCKS—One and a half cups brown sugar, one cup butter, three eggs, one and a half cups raisins, one and a half cups walnuts chopped fine, two tablespoons soda dissolved in it, two and a half cups flour or more of necessary to make batter very stiff, drop with a spoon on a greased baking tin.—Mrs. Brookbank.

TO KEEP FOOD HOT—Instead of putting food into the oven to keep hot for late comers, try covering it closely with a tin or plate, and setting it over a saucepan of hot water. This plan will keep the food hot and at the same time prevent it from drying.—Mrs. Jessie C. Galloway.

TO PREVENT CHEESE DRYING—When cheese is cut it frequently becomes very dry and loses flavor. This may be prevented by placing in a cool place spreading a thin film of butter over the cut surface and covering it with a cloth dipped in vinegar.—Mrs. Jessie C. Galloway.

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TO BOIL A HAM—Put it on to boil in plenty of cold water, simmer very slowly until quite tender, allowing from 20 to 25 minutes to the lb, according to the thickness of the ham. Skim well while the ham is simmering. If the ham is to be eaten cold allow it to remain in the water in which it was cooked until it is cold, this makes the hame more mellow and juicy. When the ham is taken out of the water the skin must be removed and the hame covered with raspings or it can be glazed when cold.—Mrs. Jessie C. Galloway.

POACHED EGGS—Poach eggs in one half cup fresh milk. Then pour milk over eggs on slice of toast. Better than when poached in water.—Mrs. French.

LINIMENT—(white) Liquid 1-2 turpentine and 1-2 vinegar (any amount wanted) generally 1-4 pint of each to 1 egg beaten, then shake together.—Mrs. Francis Stone Lindley.

SNAPPY GINGER SNAPS—1 cupful molasses, 1 cup sugar, 1 cup lard or other shortening. Put on stove to boil; add 1 teaspoon ginger and a heaping teaspoon soda dissolved in a tablespoon of vinegar. Stir well, remove from fire, let cool, add flour sufficient to make stiff dough.—Mrs. Jas. Crawford.

SCOTCH SCONES—1 coffee cup flour, 1-4 teaspoon of salt, 1-3 teaspoon of cream tartar, 1-2 teaspoon of soda, 1 teaspoon of sugar. Mix all the dry ingredients together and then stir in enough buttermilk to make a soft dough. Turn this out on a well floured board and roll lightly to about 1 quarter inch in thickness, cut this in 8, pie fashion, and put on a hot griddle, bake on one side until brown then turn over and brown the other side.—Mrs. Jessie C. Galloway.

HERMIT OR ROCKS—One pound dates, one cup chopped walnuts, two eggs, one teaspoonful cinnamon, three quarters of a cup brown sugar, one half cup butter, one and half cup of flour, one teaspoonful soda in one tablespoonful of hot water. Drop in buttered tins.—Mrs. M. Nabseth.

COCOANUT ROCK—2 eggs, 1 cup sugar, 3-4 cup butter, 1 teaspoon vanilla, 1-2 teaspoon cream tartar, 1-3 teaspoon soda, 3 cups flour.—Mrs. French.

DOUGHNUTS—2 eggs, 1 cup white sugar, 1-2 cup butter, a little nutmeg, 1 cup sweet milk, 1 teaspoon soda, 2 cream of tartar, dissolved in milk, pinch of salt.—M. King.

LEMON PIE—Juice of 1 lemon, yolk of 2 eggs, 1 cup white sugar, 1 cup boiling water, butter size of a walnut, 1 tablespoon corn starch. Beat whites of eggs for top.—M. King.

CHEESE STRAWS—1-4 pound flour, 1-4 pound butter, 1-4 pound grated cheese. Mix flour and grated cheese and red pepper together, then some of the butter. Mix with cold water, roll out crust and rest of butter, cut in strips and bake in quick oven.

CORNISH BUNS—3 cups flour, 2-3 cup sugar, 1-2 cup lard or butter, 1 cup currants, 2 teaspoons baking powder, 1 egg. Beat the egg in a cup and fill up with sweet milk. Mix and drop on buttered tins.—Mrs. D. M. Geddes.

PRUNE WHIP—One-half cup sugar, one-half tablespoon lemon juice, one-third pound prunes whites of five eggs. Have prunes washed and picked over. Soak several hours in cold water then cook in same water until soft. Then take stones out and rub through a strainer. Add sugar and cook five minutes. The mixture should be as thick as marmalade. After whites of eggs are beaten stiffly gradually add prune mixture. When cold add lemon juice. Put in a pudding dish and bake in a slow oven twenty minutes. Best served cold with boiled custard.—Mrs. W. Miller.



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CAKE (Continued)

CHOCOLATE CAKE—One egg, three quarters cups dark sugar, one quarter cup sour milk, two squares chocolate dissolved in one tablespoon hot water, one half cup butter, one teaspoon soda, one and one half cups butter, one teaspoon soda, one and one half cups flour. Bake in a moderate oven. Miss Laura Coulter.

LOAF CAKE—1 cup sugar, 1-2 cup butter, 1 cup sweet milk, 1 cup raisins, 1 egg, 1 pint flour, 1-2 teaspoon soda, 1 teaspoon cream tartar, or 2 of baking powder.—Mrs. G. N. Bennett.

MARBLE CAKE—White part: One quarter cup butter, three quarters cup white sugar, one quarter cup sweet milk, one cup flour, whites of two eggs, one teaspoon baking powder. Dark part: One quarter cup butter, one quarter cup dark sugar, one quarter cup molasses, one quarter cup sweet milk, one and one half cups flour, yolks of two eggs, one teaspoon baking powder, one half teaspoon each of cloves, cinnamon nutmeg and mace.—Miss Laura Coulter.

BURNT SUGAR CAKE—Beat 1-2 cup of butter to a cream, add 11-2 cups of sugar, yolks of 2 eggs, 1 cup of water, 2 cups of flour, heat 5 minutes add a little over 1-2 the caramel syrup, 1 teaspoon of vanilla, another cup of flour, with two teaspoons of baking powder, then stir in carefully the beaten whites of the eggs. Bake in two layers. Filling: 1 cup of sugar, 1-2 cup of water, boil until it threads, pour over the beaten whites of 2 eggs beat a while and then add the rest of the caramel syrup. Make caramel syrup first. Put 1-2 cup of sugar in a granite pan stir until it browns black, then add 1-2 cup of water, stir until a nice syrup is made.—Mrs. Francis Stone Lindley.

IMPROVED ANGEL FODD CAKE—Whites of 9 eggs, 11-4 cups sifted granulated sugar, 1 cup of sifted flour, 1-2 teaspoon of cream tartar, a pinch of salt, added to eggs before beating. After sifting flour 4 or 5 times, measure out one cup full, then sift 5 times and measure 11-4 cups of sugar. Beat eggs about one half, then add cream tartar, beat very stiff then lightly stir in sugar and then flour; lemon flavor. Bake in thirty-five to fifty minutes.—Mrs. Francis Stone Lindley.

BROWN STONE FRONT CAKE OR DEVIL CAKE—11-2 cups of sugar, 1-2 cup butter, 3 eggs, 1-2 cup sour milk, 2 cups flour, 1 teaspoonful soda dissolved in milk, 2-3 cup of chocolate cooked (not boiled) in 1-2 cup sweet milk. When cold stir in cake and bake. White filling to be used.—Mrs. Francis Stone Lindley.

APPLE SAUCE CAKE—Two and one half apple sauce, two cups brown sugar, two cups currants, two cups raisins, one cup butter or dripping, two teaspoon cloves, two teaspoon soda, some lemon peel and flour to thicken.—Mrs. A. R. Mitchell.

WHITE FRUIT CAKE—1-2 cup butter, 1 cup sugar, 1-2 cup milk, 2 cups flour, 2 eggs, 1 cup raisins, 3 teaspoons baking powder, vanilla.—Mrs. Jas. Cobban.

ROLL JELLY CAKE—One cup of granulated sugar, one cup of flour, two teaspoons baking powder, three eggs, four tablespoons water.—Mrs. C. E. Conlin.

APPLE SAUCE CAKE—11-4 cups apple sauce, 1 cup granulated sugar, 1-2 cup lard, 2 cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, - teaspoon cloves, 1-2 teaspoon salt, 1 cup raisins and a little nutmeg.—M. I. McGregor.

FRUIT CAKES—2 cups brown sugar, 11-2 cups butter, 1 cup molasses, 5 eggs, 1 teaspoon soda, 1 tablespoon each of cinnamon, cloves and allspice, 1 nutmeg, 4 cups flour, 11-2 lbs. raisins (chopped fine) 1 lb. currants, 1-2 lb. mixed peel, 1 lb. nut meats. Bake in a slow oven.—M. I. McGregor.