

Cookery

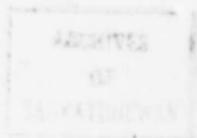
RECIPES

COMPILED AND ARRANGED BY

The Ladies' Aid Society

OF

Metropolitan Methodist
Church



Regina, Saskatchewan
1911

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TABLE WEIGHTS AND MEASURES.

1 tablespoonful of salt	weighs 1 ounce
2 tablespoons of spice	weigh 1 ounce
1 quart of flour	weighs 1 pound
2 cups butter	weigh 1 pound
1 generous pint liquid	weighs 1 pound
2 heaping cups powdered sugar	weigh 1 pound
9 large eggs	weigh 1 pound
4 cups flour	weigh 1 pound
2 cups	1 pint

RECIPES

BREAKFAST AND TEA DISHES

"We may live without friends, we may live without books,
But civilized man cannot live without cooks,
He may live without love—what is passion but repining?
But where is the man that can live without dining?"

Baked Eggs. (Mrs. W. M. Fields)

For baked eggs put a tablespoonful of butter into a frying pan and as soon as melted add a teaspoonful of flour and stir until smooth and bubbly. Turn the pan to one side of the range and add gradually one cupful of warm milk, half a teaspoonful of salt and a dash of white pepper. Boil up once, stirring carefully and then pour into a deep buttered plate or baking dish. Break six or eight eggs carefully and drop into the sauce, sprinkling over them a teaspoonful of chopped parsley. Place in moderate oven and bake five or six minutes until the whites are set. Serve at once in the dish in which they are cooked.

Creamed Potatoes. (Mrs. W. O. Lott)

One quart of cold boiled potatoes, cut in dice, heat one pint of milk, blend together two tablespoons of butter and two of flour, add the potatoes; then the hot milk, stir well, season with pepper and salt, let boil five minutes, serve hot.

Corn Fritters. (Mrs. Geo. Gamble)

To one-half can of corn add one beaten egg, half cup milk, a small piece of butter and a pinch of salt; add flour to make a soft batter, and one-half teaspoonful of baking powder. Drop into a pan by spoonfuls. Fry in butter.

Potato Rolls. (Miss McAra)

Take some cold mashed potatoes, season with pepper and salt and add butter (half the size of an egg cup) and the yolks of two eggs. Make into small rolls, dip into the whites of the eggs, then into bread crumbs and cook in the oven for half an hour.

Scalloped Cheese. (Mrs. Geo. Gamble)

Four slices of bread, one-half pound grated cheese, four eggs well beaten, two-thirds of a cup of sweet milk. Cut the bread into small squares. Put into a baking dish a layer of bread, then a layer of cheese, pepper and salt and small pieces of butter, until the dish is full. Pour the eggs and milk over all and bake for half an hour. To be eaten hot with sold meat.

Potato Fritters. (Mrs. F. Reid)

Three cups finely mashed potatoes, two well beaten eggs, salt and pepper; drop from a teaspoon in boiling lard and brown.

Poached Eggs. (Mrs. Wm. Hastings)

Have ready boiling water in a rather shallow dish (a frying pan is just the thing if deep enough to cover the eggs). Throw in a

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handful of salt; break each egg separately into a saucer and slip in quickly, boil two and one-half minutes, lift out with a flat lifter. Put a little butter, pepper and salt on each and serve on buttered toast.

Flour Pancakes. (Mrs. W. E. Mason)

One egg beaten, pinch of salt, sweet milk or sour (if not too sour), two or three teaspoonsful of baking powder, according to the quantity of milk used; flour to make a thin batter. If the batter gets too thick add a little milk or water as you fry them.

For Rice Pancakes—Put in a couple or more tablespoonful of cold boiled rice and make the same as flour.

For Bread Pancakes—Put in a couple of slices of bread to soak at noon and at tea use the same as for flour pancakes.

Sweet Rusks. (Mrs. Longworthy)

Three eggs, one cup of sugar, one cup of butter, one pint of warm sweet milk, or water, one-third cake of yeast, and flour sufficient to make a soft dough. Let it rise well.

Omelet. (Eliza McEwen)

For six persons take six eggs, beat white and yolks separate, add one tablespoonful of cold water to each egg, salt and pepper to taste; put all together into a hot, well buttered pan, cook till brown, turn half over and serve hot.

Potato Puff. (Mrs. P. E. Harding)

Two cups cold mashed potatoes, three tablespoonful melted butter, beat to a cream, add two well beaten eggs, one cup milk, pour in a deep dish and bake in a quick oven.

Toasted Crackers and Cheese.

Brown salt wafers or soda biscuits in the oven. Prepare grated cheese seasoned with salt and pepper. Cover crackers with the mixture and return to the oven. When cheese has melted, the crackers are ready to serve.

Macroni and Cheese. (Mrs. D. J. Thom)

Break four ounces of macroni into two-inch lengths and throw them into a kettle of rapidly boiling water, soak for 15 minutes. Put a layer of this into a buttered baking dish, then a layer of grated cheese, then a layer of macaroni, alternating until dish is full, having last layer of cheese; put a tablespoonful of butter and one of flour into a saucepan, mix and add one-half pint of milk, stir until boiling; pour this over macaroni, dust the top with stale bread crumbs and bake in a moderate oven for 20 minutes.

Cheese Straws.

Sift into a wooden tray one cup pastry flour, one-quarter teaspoonful each of salt, pepper and baking powder, add one-third cup butter and chop all together until the mixture looks like meal. Mix to a paste with as little ice water as possible; turn onto a floured board, roll, sprinkle with grated cheese; then fold and sprinkle again until all the cheese is used. Cut into straws.

Muffins. (W. Eddy)

Three eggs beaten with one-half cup granulated sugar. One pint milk, three cups flour. Three teaspoons baking powder, pinch salt, three tablespoonful melted butter added last. Bake in gem pans.

Potato Puffs. (Mrs. C. O. Benjafield)

Three cups finely mashed potatoes mixed with a tablespoonful of butter, a little salt and pepper, add two beaten eggs, beat until light; then stir up one cup of milk. Bake in a quick oven.

Corn Fritters. (Miss Rae)

One and one-half cups of corn, two eggs, two tablespoonful of milk, one tablespoonful melted butter, one teaspoonful baking powder, one teaspoonful salt, beat the eggs well, add the corn (canned) by degrees, also the milk and butter, thicken with just enough flour to hold them together, adding the baking powder to the flour; drop batter from the spoon into the fat as pancakes; fry a nice brown. Serve with maple syrup.

Baked Potatoes. (Mrs. Wm. Hastings)

Take as many nice even potatoes as you require, wash them thoroughly, put into oven and bake until done; then take from the oven and cut a slice off lengthwise and with a knife remove all the potato from the skin, being careful not to break it; then mash the potato fine and add butter, pepper, salt and milk, beat up light and return to the skins, piling up in centre, brush with white of egg, return to oven and brown lightly.

Croquette. (Mrs. Spicer)

Chop fine or put through meat chopper pieces of sold meat or chicken, first removing all fat or bone; add half the quantity of bread crumbs, one beaten egg, pepper and salt; make into balls and cook in a buttered frying pan.

Scones. (Mrs. Ham)

Seven cups flour, three-quarters of cup of sugar, three-quarters of cup of butter, two cups milk, two eggs not beaten, eight teaspoonful baking powder, one teaspoonful vanilla, a few raisins, brush tops with white of egg and bake in quick oven; put flour and baking powder in a basin and put all other ingredients in and mix with hands.

Bread Omelet. (Mrs. Spicer)

Crumble a cup of stale bread crumbs and soak them in half a teacupful of milk, then beat them quite smooth; adding salt and five beaten eggs, beating yolks and whites separately; this can be fried or put in shallow pudding dish and baked ten minutes.

Graham Gems. (Mrs. Conley)

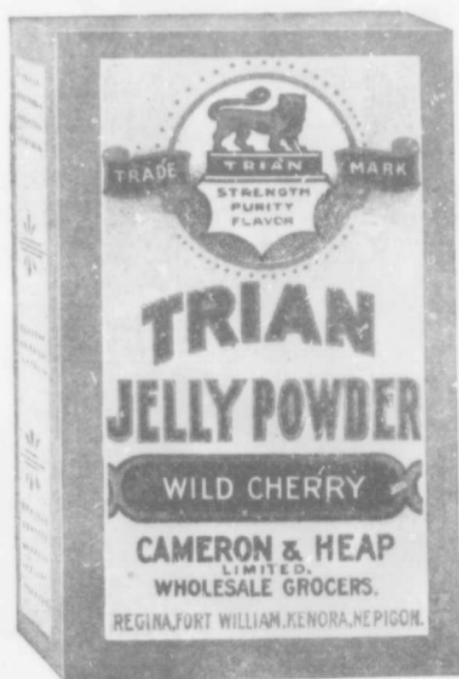
Take a good pint and a half of Graham flour and one pint of sweet milk, mix well together, beat the whites of two eggs to a stiff froth, add yolks well beaten; heat gem pans and grease; have a hot oven and bake from seven to ten minutes; put in the whites of eggs last.

Egg Omelet. (Mrs. Longworthy)

Separate the eggs and beat both yolks and whites very light, season with salt and pepper, then add milk allowing one cup to every four eggs, have pan well buttered. Bake in a hot oven.

Lovely Pancakes.

Take one pint sour or butter milk, one-half teaspoonful soda, salt to taste, flour to make a nice batter; drop by the spoonful into a hot frying pan with lard or dripping in it, and fry a nice brown on both sides.



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Omelet. (K. V.)

One egg, white and yolk beaten separately, add to the yolk two teaspoonful of flour and two of milk, one-quarter teaspoonful of baking powder, a pinch of salt and pepper, whip in the white of the egg lightly and bake on a hot greased frying pan, turning half over when nearly done. Do not make more than two eggs together, as it will fall by standing.

Graham Biscuits.

Two cups Graham flour, two cups wheat flour, four tablespoonsful butter (or two tablespoonsful butter and two tablespoonsful lard), two tablespoonsful brown sugar, eight level teaspoonsful baking powder, a little salt, moisten with milk or water to make a dough.

Minced Beefsteak on Toast. (Mrs. C. H. Sanderson)

Mince a piece of beefsteak fine, stew for fifteen minutes with a little water and add a good sized lump of butter and a small onion chopped fine, a teaspoonful of vinegar or sauce or catsup; serve hot on nicely browned toast.

Curried Eggs.

Three hard boiled eggs, two tablespoonsful butter, two tablespoonsful flour, one-quarter teaspoonful salt, one-half teaspoonful curry powder, one-eighth teaspoonful pepper, one cup hot milk; melt butter, add flour and seasoning and gradually the hot milk; cut eggs in eighths lengthwise and reheat in the sauce.

French Omelet.

4 eggs	¼ tsp. salt.
4 tbsp. milk	⅛ tsp. pepper.
2 tbsp. butter.	

Beat eggs slightly, enough to blend the yolks and whites, add milk and seasonings; put butter in hot omelet pan, when melted, turn in the mixture. As it cooks draw the edges toward the centre, until the whole is of a creamy consistency; place on hotter part of range that it may brown quickly underneath; fold and turn on hot platter. Garnish.

SOUPS

"The turnpike road to people's hearts I find
Lies through their mouth or I mistake mankind."

Tomato Winter Soup. (Mrs. Hirtle)

Three pounds of beef, one quart canned tomatoes, one gallon of water; let the meat and water boil for two hours, until the liquid is reduced to little more than two quarts, then stir in the tomatoes, and stew all slowly for three-quarters of an hour, season to taste, strain and serve.

Celery Soup. (Mrs. M. Henderson)

Chop fine enough celery to make three cups full, cook until tender in a little boiling water, have heated one quart sweet milk, add the cooked celery and salt to taste; thicken with a little flour rubbed smooth in a lump of butter. Add a small cup of meshed potatoes; let it get very hot. Cauliflower in place of celery makes a nice change.

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Salmon Soup. (Mrs. A. Schaab)

One-half can of salmon, three cups of milk, one and one-half biscuits rolled fine, butter size of one egg, pepper and salt to taste; serve hot.

Potato Soup. (Mrs. Sanderson)

Three cups mashed potatoes, one small onion, one tablespoonful butter, one quart milk, salt and pepper to taste. Let all come to a boil and simmer a few minutes, then put this through a sieve; re-heat and serve.

Tomato Soup. (Mrs. George Mollard)

One can tomatoes, one level teaspoonful salt, a little pepper one-half teaspoonful baking soda, one quart of milk, four soda biscuits rolled; put tomatoes on to heat, add salt, pepper and baking soda when it gets scalding, add milk and biscuits; serve at once.

Onion Soup. (Mrs. W. M. Longworthy)

Slice two medium sized onions and fry brown in butter with a tablespoonful and a half of flour. Put three pints of milk into a double boiler, then add the browned onions, season to taste and add one-half cup of grated potatoes and some butter; cook 15 minutes.

Plain White Soup. (Mrs. A. D. Wright)

Two or three pints of soup may be made of a small knuckle of veal with ordinary seasoning, adding one-quarter pint of good milk, two spoonsful of cream and a little ground rice will give it the proper thickness.

Soup. (Mrs. Hirtle)

Five pounds of beef shank and six quarts of cold water, boil slowly all day, strain, cool and skim off the fat, fry one good sized carrot, one parsnip, one apple, one onion, one tablespoonful of granulated sugar, a couple of slices of cabbage, six whole cloves, six whole allspices, half nutmeg, grated half stick of cinnamon and pepper; when fried to a nice brown color put into soup stock and boil one hour, strain, thicken with macaroni or rice and serve.

BREAD AND BUNS

"It is only when the weaver stops and the web is loosed
and turned

That he sees his real handiwork—that his marvellous
skill is learned."

Boston Brown Bread. (Mrs. J. P. Brown)

One cup rye flour, one cup Graham flour, one cup cornmeal, one package seeded raisins, two cups sour milk or one and three-quarters cups of water, two teaspoonsful soda, pinch of salt, one-half cup molasses; mix thoroughly and pour into well greased tins; put tins on trivets in kettle of water and keep boiling for three and one-half hours. This recipe makes two medium sized loaves. Three pound lard palls make an excellent substitute for regular brown bread tins.

Scones. (Mrs. Peart)

One pound flour, five ounces castor sugar, salt, teaspoonful of baking powder, rub in four ounces butter, make hole in centre; beat an egg into a little milk and make into a soft dough.

Boston Brown Bread. (Mrs. W. M. Longworthy)

Molasses, one cup; sour milk, two cups; soda, two teaspoonsful; corn meal, one pint; white flour, one-half pint; whole wheat flour, one-half pint; a pinch of salt. Beat well together, put into a buttered pan and steam three hours, use Purity flour.

Parker House Rolls. (Mrs. J. P. Brown)

Two quarts flour, one pint milk or pint water and three table-
spoonsful condensed milk, nearly one-half yeast cake dissolved in scant cup water, two tablepoonsful sugar, seven tablepoonsful melted lard, one half tablepoonsful salt, scald milk, add lard, sugar and salt; when cold add yeast. Pour into centre of bowl of flour and let stand over night, in the morning put flour into liquid, adding more flour if needed, but dough should be quite soft, let rise again, knead slightly and prick well with knife. Roll till about half an inch thick, spread with butter, double and cut like biscuits with small cutter, let rise and bake like ordinary bread. Should not be allowed to get very warm while rising.

Boston Brown Bread. (Mrs. Perrett)

One cup white flour, one cup Graham flour, one cup corn meal, one cup milk, three-quarters cup molasses, one teaspoonful soda, steam four hours.

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Graham Gems. (Mrs. Wier)

One tablespoonful butter, one beaten egg, one cup of milk, two tablespoonsful sugar, two tablespoonsful baking powder in Graham flour, enough for a good batter. Bake in buttered gem pans in a moderate oven.

Biscuits. (Mrs. A. Schaab)

One quart of flour, two teaspoonful baking powder, sift flour and baking powder two or three times, one-half cup shortening mixed thoroughly with flour and baking powder, enough milk for soft dough, handle as little as possible, and bake in ten minutes.

Buns. (Mrs. Mavity)

One quart of potato water, warm water or milk, one-half yeast cake, tablespoonful of salt, one cup sugar, two tablespoonsful lard melted, one cup currants and two quarts flour, mix well and let rise in a warm place until morning, mix and let rise again, then pan; buns must rise their full height as they rise very little in the oven. Bake 20 minutes in a hot oven, use Purity flour.

Corn Bread. (Mrs. W. L. Coone)

Two cups Indian corn, one cup of wheat, one cup of sour milk, one cup of sweet milk, one good egg that you will beat, half cup mollasses, half cup sugar add thereto, with one spoonful of butter, now salt and soda each a spoonful; mix up quickly and bake it soon.

Johnny Cake. (Mrs. Tucker)

Two cups corn meal, one cup flour, one cup sugar, two table-
spoonsful butter, one teaspoonful soda, mix with sour milk and bake in a hot oven.

Lemon Biscuits. (Mrs. H. M. Stevens)

Two and a half cups sugar, one cup lard, one pint sweet milk, two eggs, five cents worth of oil of lemon, five cents worth carbonate of ammonia, a pinch of salt, mix very stiff and roll thin. This quantity will make over 100 biscuits. Half this recipe will be enough to make at once, use Purity flour.

Johnny Cake. (Mrs. W. G. Scythes)

Half cup butter, one cup sugar, two eggs, three quarters of a cup of corn meal, one cup of sweet milk, one and a quarter cups of flour, two teaspoonsful cream of tartar, one teaspoonful soda.

Parker House Rolls. (Mrs. Chatwin)

One teacup home made yeast, a little salt, one tablespoonful of sugar, a piece of lard the size of an egg, one pint of milk, flour sufficient to mix. Put milk on stove to scald with the lard in it. Prepare the flour with salt, sugar and yeast, add the milk, not too hot, knead thoroughly. When mixed at night in the morning very little kneading is necessary; then roll out and cut with biscuit cutter, spread a little butter on each and flap over. Let rise very light and bake in a quick oven.

Johnny Cake. (Mrs. W. E. Mason)

Two eggs, one small teaspoonful salt, three-quarters cup brown sugar, one-half cup melted butter and lard, one cup milk, one small cup corn meal, a little nutmeg, three or four teaspoonsful baking powder, flour enough to mix as stiff as sponge cake.

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Steamed Brown Bread. (Mrs. C. Robinson)

Three cups corn meal, one-half cup flour, one-cup molasses, one-half cup raisins, two teaspoonsful soda, a little salt, four cups boiling water, steam four or five hours.

Waffles.

If you want your waffles for tea take one quart of warm milk after dinner, put in two eggs beaten, a small piece of butter, a small cupful of yeast, mix with flour a little thicker than for pancakes, set by warm stove and they will be light for tea. Bake in waffle tins.

Potato Cake.

Grate eight large raw potatoes, beat two eggs into the potatoes, add salt to taste and one-half cup flour, drop in speensful in hot pan, fry in dripping until nice and brown on both sides, eat hot with apple sauce or butter.

Strawberry Shortcake. (Mrs. Mavity)

Three-quarters cup of sugar, butter size of a large egg, two eggs, three-quarters cup of milk, one and one-half cups of flour; two teaspoonsful baking powder; bake in two layers; an hour before serving crush a quart of berries with a cup of granulated sugar, put between and cover the layers, serve with whipped cream.

Strawberry Shortcake. (Mrs. Harry Fields)

One and one-half cups flour, pinch of salt, two teaspoonsful baking powder, one tablespoonful buttermilk, enough to make a stiff mixture (about one cup), spread this into two cake tins, when baked butter each piece and add berries that have been cut and sugared, then add another layer of cake and cover with berries and sugar, serve with cream.

Short Bread. (Mrs. Willoughby)

One pound of butter, two cups of sugar, one egg, one-half teaspoonful soda and as much flour as you can knead in.

Graham Muffins. (Mrs. Langford)

One-quarter cup of butter, one-half of sugar, one egg, one cup of cold water, two cups of Graham flour, three teaspoonsful of baking powder.

PIES

"If 'twere done when 'tis done
Then 'twere well 'twere done quickly."—Macbeth.

Plain Pie Crust.

Two and one-half cups sifted flour, three-quarter cups shortening, half butter and half lard, cold; a pinch of salt, one heaping teaspoonful of baking powder sifted through the flour, rub thoroughly the shortening into the flour; mix together with one-half cup of cold water or enough to form a rather stiff dough; mix as little as possible. This rule is for two pies.

Mince Meat. (Eliza McEwan)

Two bowls meat, seven bowls apples, one bowl molasses, one bowl vinegar, three bowls cider, one bowl suet, two bowls raisins, two and one-half bowls sugar, two tablespoonsful cinnamon, two nutmegs, two teaspoonsful cloves, salt and pepper to taste, boil till all is well cooked.

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New England Tarts. (Mrs. John Hindson)

Two eggs, one cup brown sugar, two tablespoonsful butter; beat and add one and one-half cups currants.

Mock Cherry Pie. (Mrs. N. McFadden)

One cup cranberries cut in halves, one cup seeded raisins, one cup sugar, one cup cold water, one tablespoonful flour, one teaspoonful vanilla. Bake in two crusts.

Lemon Filling for Pies. (Mrs. P. F. Harding)

Juice and rind of one lemon, yolks of two eggs, mix a little milk (separate) with one full tablespoonful of corn flour, then mix them all together and add one-half cup sugar. Take one cup of boiling water and add the mixture and let it come to a boil again. Take the whites of your eggs, beat and add a little sugar and spread over the top and brown.

Raisin Pie. (Mrs. N. McFadden)

One cup of seeded raisins chopped fine, one cup of sugar, one cup hot water, the juice of one lemon, one egg, one heaping tablespoonful cornstarch, a small pinch of salt.

Apple Custard Pie. (Miss Winnie Wilkinson)

Beat the yoke of one egg and one-half cup sugar until light and foamy, then beat in one cup of apple sauce that has been strained through a fine strainer, season to taste with lemon essence, bake with an under crust in a quick oven. White of egg and sugar for top and brown lightly. This recipe is for one pie.

Date Pie.

One-third pound dates boiled until tender and put through a colander, add one egg, one tablespoonful cornstarch and a little cinnamon, one pint milk, bake with one crust.

Macaroon Tarts. (Mrs. Peart)

Pastry: Three-quarter pound flour, three ounces sugar, one-half pound butter, one egg. Rub butter and flour together, make a well in centre and put in egg and sugar and half gill of water. Filling for inside: Whites of four eggs, beaten to a stiff froth, then add four ounces ground almond, eight ounces sugar, mix all together and put a little into each tart; then put a narrow strip of paste each way.

Date Pie. (Mrs. Dowswell)

Soak one-half pound of dates in three cups of milk for half an hour, then set where they will heat but not cook: when hot press through a strainer, cool partly and fill a plate lined with rich paste. Bake and cover with a deep meringue made from white of two eggs beaten with one-quarter cupful of powdered sugar.

Cocoanut Pie. (Mrs. Adams)

Two eggs, one-half cup sugar, one tablespoonful flour, one-half cup cocoanut, little butter, sugar and flour, enough hot water to heat smooth. Put egg in mixture and two cups milk.

Mince Meat. Mrs. Frank Reynolds)

Three bowls meat, five bowls apples, one bowl molasses, one bowl vinegar, one bowl cider, one bowl suet, two bowls raisins, two bowls brown sugar, two teaspoonsful each of spices, salt and pepper, three lemons, grated peeling and juice, scald the suet.

Cream Pie Filling. (Mrs. Wes McFarlen)

Three-quarters cup sugar, two cups milk, two tablespoonsful cornstarch, vanilla to taste, add a pinch of salt and butter size of an egg.

Lemon Pie. Mrs. Hill)

One cup water, one cup sugar, one lemon, juice and rind. When boiled add one heaped tablespoonful cornstarch, wet in a little water. Stir till boiled, then add beaten yolks of two eggs.

Lemon Pie Without Eggs. (Mrs. Tucker)

This is good and convenient to have. Juice and grated rind of two lemons, four pounded crackers, two cups of water, one and one-half cups of sugar. (Two pies).

Chocolate Pies. (Mrs. H. M. Stephens)

Line a pie tin with crust and bake. Filling: One cup sugar, butter the size of a walnut, three-quarter cake sweet chocolate grated, mix well, add three eggs, reserving the whites of two for frosting. Cook, stirring all the time until thick; when cool pour in the crust. Beat the two whites stiff with one tablespoonful sugar and pour over the top. Set in the oven to brown.

Cream Pie. (Mrs. C. W. Brown)

One pint milk, put on stove in double boiler, mix together two eggs (minus one white for icing), two tablespoonsful flour (not heaping), three-quarter cup sugar and lemon seasoning, stir in hot milk.

Lemon Pie. (Mrs. Eveleigh)

Grated rind and juice of one lemon, one cup sugar, two eggs, reserving the whites of the two for frosting, one teaspoonful butter, two cups water, put water, butter and sugar on and let come to a boil, take two and one-half teaspoonsful cornstarch and a little water and put the yolks of the two eggs in last of all.

Lemon Pie. (Mrs. Cunningham)

Bake to a nice brown an under crust made of butter, not lard, and fill with the following dressing. One cup of water, put on the stove in a double boiler, add one cup of sugar, the juice and grated rind of one lemon, butter the size of a walnut, one egg well beaten, a tiny pinch of salt; let it come to a boil and stir in a little cornstarch previously dissolved in cold water, only thick enough for a rich cream, spread over with the white of one egg beaten to a stiff froth and slightly sweetened.

Lemon Pie. (Mrs. C. O. Benjafield)

Juice and grated rind of one lemon, one and one-quarter table-spoonful cornstarch, one and one-half cups boiling water, one cup of sugar, two eggs, heat yolks of eggs until light, add sugar, corn-starch, lemon and water, heat until smooth and cook until it thick-ens.

Filling for Pumpkin Pie. (Mrs. Geo. Mollard)

One can pumpkin, one quart milk, four eggs, nutmeg, cinnamon, ginger and sugar to taste, a pinch of salt.

Chocolate Pie. (Mrs. Emily Burdett)

One cup of rich milk, yolks of two eggs, two teaspoonsful of cornstarch, butter, size of a hickory nut, pinch of salt, one-half cup granulated sugar, two tablespoons grated chocolate, one table-spoonful vanilla, cook in double boiler till thick, pour into crust which has been baked; use the whites of eggs as for lemon frosting.

Delicious Lemon Pie. (Mrs. A. Schaab)

The juice and rind of one lemon, one cup of sugar, one cup of milk, two and one-half biscuits rolled fine, the yolks of two eggs, reserving the whites for the top.

Chocolate Pie. (Mrs. G. F. Houston)

Yolks of three and whites of one egg, three table-spoonful grated chocolate, one teaspoonful corn starch, one and one-half cups of milk, one cup of sugar, boil all together.

Orange Pie. (Mrs. Burton)

Take the grated rind and juice of one orange, one small cup of sugar, yolk of three eggs, one table-spoonful of cornstarch, make smooth with milk, butter the size of a chestnut and one cup of milk. Beat the whites of the three eggs with sugar and place on the top of the pie after it is baked, leaving in the oven until browned.

Lemon Pie. (Mrs. D. Langford)

One cup of boiling water, a pinch of salt, a piece of butter the size of an egg. Put in a dish on the stove, one cup of sugar, two table-spoonful cornstarch, yolks of two eggs, juice and rind of one lemon. Icing for pie: Whites of eggs, put in two table-spoonful sugar, beat stiff, then put on pie, put in the oven to harden.

Mince Meat. (Mrs. Owen)

Five pounds mince meat, three pounds raisins, three pounds cur-rants, one pound chopped suet, five pounds granulated sugar, one-

half pound orange peel, six large cooking apples, one ounce cinnamon, two grated nutmegs, three lemons, grated and juice, one pint vinegar.

Tart of Cream Pie Filling. (Mrs. Traub)

One cup milk, yolks of two eggs, keep whites for frosting, half cup sugar, one tablespoonful flour, butter size of a walnut, beat together well, put in double boiler, let steam till done. This is filling for one pie. Have a rich paste and baked before putting in.

Mince Meat. (Mrs. Darke)

Six cups chopped apples, three cups stoned raisins, three cups currants, three cups parboiled steak with juice, one cup suet, three cups of sugar, two teaspoonsful of cinnamon, one teaspoon of cloves, one lemon and juice; salt to taste.

PUDDINGS

"Good bread and good drink, a good fire in the hall,
Brown pudding and sauce and good mustard with all
Is counted good cheer."

Lemon Pudding. (Mrs. W. M. Longworthy)

Four eggs, the yolks, one cup of sugar, one quart of milk, one pint of bread crumbs, one teaspoonful butter, the grated rind of one lemon; when well done spread over the top layer of jelly and add the whites of the eggs whipped to a stiff froth, sweetened with three cups of sugar and flavored with the juice of the lemon and set in the oven to brown.

Suet Pudding. (Mrs. A. E. E. Graham)

One cup finely chopped suet, one cup molasses, one cup sweet milk, three teaspoonsful baking powder, four cups of flour, steam three hours.

Plum Pudding. (Mrs. James)

One cup currants, one cup raisins, one cup suet, one cup molasses, one cup sugar, two eggs, one teaspoonful soda, flour to make a stiff batter, steam three hours.

Carrot Pudding. (Mrs. J. K. McInnis)

One cup grated potatoes, one cup grated carrots, one cup brown sugar, one cup currants, one cup raisins, one teaspoonful baking soda, one and one-half cups flour, mix thoroughly and steam for three hours. Serve with whipped cream.

Cup Pudding. (Mrs. A. Schaab)

Two eggs, one-half cup sugar, one-half cup sweet milk, one and one-half cups flour, butter size of an egg, two teaspoonsful baking powder, pour a little preserves in eight cups, then add the batter and steam 20 minutes; serve with cream or sauce.

Orange Custard. (Miss Rae)

Cut five oranges in small pieces, sprinkle with one cup sugar, one pint sweet milk, when boiling put in a heaping tablespoonful of cornstarch and yolks of two eggs, pour over the oranges, beat the whites of eggs stiff, two tablespoonsful granulated sugar, put on custard.

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Delicate Pudding. (Mrs. Gee)

Two cups boiling water, one cup sugar, let these boil; then add three tablespoonsful corn starch dissolved in a little cold water when stirred evenly remove from stove and add juice of two lemons, let cool, then add the whites of three eggs beaten to a stiff froth, with the yolks make a custard and serve over the pudding.

Caramel Pudding. (Mrs. Alex. Shaver)

Two teaspoonsful cornstarch for each cup of milk, a little salt, one tablespoonful vanilla, one cup white sugar, put sugar in a pan and brown, do not burn, then add one cup of milk slowly, then the remainder and when hot add cornstarch dissolved in a little milk, when thick turn into cups which have been dipped in cold water.

Orange Pudding. (Mrs. Thos. Couley)

Peel and slice four large oranges, lay them in your pudding dish and sprinkle over them one cup sugar, beat the yolks of two eggs, one-half cup sugar, two tablespoonsful cornstarch, and pour into a quart of boiling milk, let this boil and thicken, then let it cool a little before pouring it over the oranges. Beat the whites of the eggs and pour over the top. Set it in the oven to brown slightly.

Plum Pudding. (Mrs. Lazenby)

One pound chopped suet, one pound currants, one pound raisins, one and one-half pounds flour, one-half ounce cloves, one-half ounce cinnamon, one tablespoonful salt, well mixed, and add one cup molasses, two cups sugar, seven eggs, one-half pint sweet milk; let stand over night and in the morning put in a cloth and boil four hours.

Suet Pudding. (Mrs. Benjafield)

One cup suet, one cup bread crumbs, one cup flour, one cup of raisins, one cup currants, one cup molasses one-half cup milk, one-half teaspoonful soda, one teaspoonful cream tartar.

Black Pudding. (Mrs. John Hindson)

Two cups of water or milk, one cup chopped suet, one quart flour, one cup cornstarch, one-half cup molasses, finish up the cup with sugar, one teaspoonful soda, a little salt, steam three hours. Sauce: One cup butter, one-half cup white sugar, two eggs, beat one-half hour, one wine glass brandy or flavoring to taste.

Chocolate Bread Pudding. (Mrs. D. J. Thom)

Soak two cups of stale bread crumbs in four cups of scalded milk for 30 minutes; in the meantime melt two squares of unsweetened chocolate in a saucepan over hot water; to this chocolate add one-half cup of sugar (scant), and enough milk taken from bread milk to make a liquid that will pour easily and mix with soaked crumbs. Stir in four cups of sugar, a pinch of salt; one spoonful of vanilla and two eggs that have been slightly beaten, pour in a buttered dish and bake for one hour in a moderate oven. Serve hot with whipped cream.

Apple Pudding.

Pare and slice apples, sweeten them to taste and flavor with nutmeg; make a batter for the top as follows: Small half cup of butter, half cup of sugar, two eggs, two cups of flour, two teaspoonsful of bakingpowder, using water to mix, having the batter like jelly cake, pour the batter over the apples and put in the oven to bake.

Steamed Fig Pudding. (Mrs. C. H. Sanderson)

One pound of figs chopped fine, one pint of grated bread crumbs, one cup of chopped suet, one cup of milk, three eggs, two teaspoonsful baking powder, steam about an hour and a half. Lemon sauce for pudding: Three-quarters cup sugar, one-half cup butter, one egg, the juice and half the grated rind of one lemon, one teaspoonful of nutmeg, one-half cup boiling water, cream, butter and sugar and stir in egg, beat light, then add lemon and nutmeg, beat hard, then add water, cook till thick, stirring constantly.

French Apple Pudding. (Mrs. S. J. Young)

Into a pudding dish well buttered put a layer of bread crumbs, a layer of sliced apples, sugar and a little suet or butter, repeat till dish is full, then add one-half cup of water and bake in a slow oven an hour.

Custard Tapioca. (Mrs. J. H. Symons)

One-half cup tapioca, one-half cup water, one and one-half pints milk, two tablespoonsful shredded cocoanut, two tablespoonsful sugar, a little salt, two eggs, one tablespoonsful vanilla; soak tapioca over night or for several hours in the water, bring the milk to a boil, stir in the tapioca and boil until clear, add the cocoanut, the yolks of eggs beaten with the sugar, the flavoring and lastly the beaten whites. Serve when sold with cream and jelly.

Cocoanut Pudding. (Mrs. C. Willoughby)

One pint of milk, two eggs (save whites for top), three crackers, two tablespoonsful sugar, three tablespoonsful cocoanut. Bake in the oven.

Moonshine Pudding. (Mrs. Dickey)

Two cups water, juice of one lemon, three-quarter cups of sugar, two tablespoonsful corn starch, whites of two eggs beaten stiff, small piece of butter, cook until it thickens. Sauce: Yolks of two eggs, two tablespoonsful sugar, three-quarters cup milk, one teaspoonful lemon extract.

Snow Pudding (Mrs. Dawson)

Soak one-half box gelatine in one and one-half cups of cold water for two minutes, then add one and one-half cups boiling water and two cups granulated sugar and let come to a boil. Remove from the stove and allow to cool, when it is beginning to set add the whites of two eggs and one teaspoonful of flavoring extract and beat until it becomes the consistency of sponge, about one-half hour. Serve with thin custard.

Lemon Foam or Snow Pudding. (Mrs. W. G. F. Scythes)

Two cups boiling water, one cup granulated sugar, five level tablespoonsful of corn starch, cook till clear, then add the juice of one large lemon, let cool a little, then whip in the well beaten whites of three eggs, serve cold with custard made from the yolks, one and one-half cups of milk, one tablespoonful sugar, one tablespoonful corn starch.

Snow Balls. (Mrs. Wheatley)

One-half cup butter, three-quarters cup of sugar, one-half cup of milk, three and one-half teaspoonsful baking powder, two and one-quarter cups flour, whites of four eggs, cream, butter and sugar, add egg white and beat light, add the milk, then flour and baking powder sifted together, steam for 35 minutes in buttered cups, serve with chocolate sauce.

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Banana Custard. (Mrs. Peart)

Mash to a pulp three nice bananas, beat to a froth three eggs, add to the bananas a pint of milk, some castor sugar, a few drops of vanilla essence, butter a fancy mold or pudding basin, pour the custard in and steam an hour. Delicious either hot or cold.

Swiss Pudding.

Put layers of crumbs of bread and sliced apples in a dish with sugar between, then fill the dish full, let the crumbs be the uppermost layer, then pour melted butter over and bake.

Rhubarb Pudding. (Mrs. Tucker)

Chop rhubarb very fine, put in a pudding dish, sprinkle thoroughly with sugar, make a batter of one cup of sour milk, one egg, one tablespoonful of butter, melted, and half a teaspoonful of soda dissolved in the milk, add flour to make the thickness of cake batter, and pour over the rhubarb, bake and turn out on a plate so that the rhubarb will be on top. Serve with cream and sugar. The batter may be made of sweet milk and baking powder.

Native Pudding. (E. H. Peardon)

Two cups boiled wheat, one cup raisins, two eggs, three quarters cup sugar, cinnamon or nutmeg, add milk and bake as rice pudding; wheat must be previously boiled four or five hours, use with cream. (Very nutritious.)

Fruit Pudding. (Mrs. L. Rankin)

Fill a dish half full with any kind of fruit desired, stewed or fresh, and cover with a batter made as follows: One and one-quarter cups of sifted flour, two teaspoonsful of baking powder, one tablespoonful of butter, small half cup of sugar, one egg, one cup of milk, pinch of salt; put salt and baking powder in flour.

Christmas Pudding. (Mrs. A. Mavity)

One and one-half pounds raisins, one and one-half pounds currants one pound suet, one pound bread crumbs, one tablespoonful melted butter, one cup flour, one ounce chopped almonds, four ounces mixed peel, two teaspoonsful ground cloves, two teaspoonsful cinnamon, one nutmeg, one tablespoonful salt, cup brown sugar, six eggs, milk to make a batter, let mixture stand two hours before boiling. Boil or steam four to six hours.

Orange Pudding. (Mrs. G. S. Houston)

Three oranges divided into sections, laid in a granite dish, sprinkl with sugar, take three and one-half cups boiled milk, four dessert spoons sugar, yolks of three eggs, lump of butter, beat yolks, butter and sugar together, add corn starch and milk, put whites of eggs on top.

Bread Pudding. (Mrs. Moyer)

Take two large slices of bread and soak in one cup of sour milk, break up fine and add one cup brown sugar, one cup raisins, piece of butter, size of an egg, one teaspoonful salt, baking powder and flour enough to thicken, steam two and one-half hours and serve with brown sauce.

Steamed Fruit Pudding. (Mrs. J. M. Shaw)

One-half pound suet, one-quarter pound currants, one-quarter pound raisins, two eggs, one slice stale bread (crumbled), little cinnamon, ginger, brown sugar, nutmeg and flavoring, little salt; steam for about two hours.

Florentine Pudding.

Put a quart of milk to boil in a double boiler, mix smoothly three spoonsful corn starch, three tablespoonsful sugar, yolks of three eggs, three eggs beaten, half a cup of sugar, pinch of salt and flavor with vanilla or any thing that one likes. Remove from the fire when sufficiently cooked, then put in the dish you wish to serve it in; beat the whites of the eggs until stiff, sweeten with two tablespoonsful of sugar, spread over the top of the pudding and place in the oven for a few moments to brown.

Peach Dumplings. (Mrs. Emily Burdett)

Make a dough as for biscuit rising for this recipe, one cupful of flour, a pinch of salt, one teaspoonful baking powder, one tablespoonful butter and enough milk to roll out, divided the dough into four parts and after rolling out put one part fresh peach in each part (do not remove pit), pinch together and drop in syrup, which has been previously made. Syrup: Boil in saucepan one-half cup sugar, one-third cup butter, two cupsful hot water, in this drop the dumplings, pinched end down, and bake in the oven in this syrup 20 minutes; have oven and syrup hot. The syrup makes the sauce excellent; apples can be used instead of peaches.

Graham Pudding. (Mrs. G. W. Brown)

Two cups Graham flour, one cup molasses, one cup raisins, one cup sweet milk, one heaping teaspoonful soda, one cup brown sugar, mix molasses and milk first, then add the soda dissolved in hot water, steam three hours. Sauce for pudding: Two large spoonsful sugar, one-half teaspoonful butter, one and one-half cup boiling water, put on stove and after it boils put in a dessert spoonful of corn starch dissolved in cold water, flavor with lemon or vanilla.

Ginger Pudding. (Mrs. H. J. Smith)

Three-quarters pound flour, one-half pound treacle, one egg, one-half pint milk, one teaspoonful baking powder, one teaspoonful ground ginger, pinch of salt, two ounces sugar. Preparation and cooking: Put the flour into a basin, add the suet chopped finely, baking powder, sugar, ground ginger and salt, beat the egg well and add it with the milk and treacle, mix all thoroughly well together, then pour into a greased mould or pudding basin, cover with greased paper and steam or boil for two or three hours, when done turn out upon a hot dish and serve with sweet sauce, flavored with a little orange or lemon peel grated.

Clear Lemon Shape or Lemon Pudding. (Mrs. Emkey)

One pint of water, let come to a boil, two tablespoons corn starch, one small cup of sugar, whites of two eggs, juice and rind of a lemon. Method: Add sugar to boiling water, then the corn starch smoothed with cold water, next put in rind and lemon juice, lastly the whites of eggs well beaten. One pint of milk, yolks of two eggs, one teaspoonful of corn starch, one half cup sugar, add a little vanilla. Put first part into a mould rinsed with water and when cold put on a platter or dish, then put sauce around it.

American Cream Pudding. (Mrs. S. J. Young)

One and one-half pints sweet milk, one-half package Cox's gelatine, put in a double boiler to cook, when at the boiling point add the whites of three eggs well beaten with one-half cup sugar and a pinch of salt, flavor with pineapple; let all cook for five minutes, remove from stove to set. Sauce: One pint of milk, yolks of three

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eggs, one-quarter cup sugar, one-half teaspoonful vanilla, cook till it thickens. This pudding is to be made the day before needed and eaten cold.

Boiled Bread Pudding. (Mrs. J. H. Garrett)

Two large thick slices of bread, one cup raisins, two eggs, one cup of suet chopped fine, a pinch of salt, a little nutmeg; boil two hours. Serve with sweet sauce.

Orange Pudding. (Mrs. T. W. Peart)

Yolks of two eggs, one cup white sugar, two teaspoonsful corn starch, one and one-half cups sweet milk; boil in a double boiler for fifteen minutes, or until it thickens, when cool add three oranges broken into small pieces and add more sugar if desired. Meringue for same: Cook one-half cup sugar in a little water till it hairs, then add it slowly to the well beaten whites of two eggs. This recipe will be enough for six persons.

Lemon Rice Pudding. (Mrs. G. W. Brown.)

Four tablespoonsful rice, a pinch of salt, one quart sweet milk, put in granite kettle inside of another with boiling water, then when rice is soft and milk nearly soaked up stir in the yolks of four eggs, one-half cup white sugar and the grated rind of one lemon, when thickened take off and pour into a large pudding dish, beat the whites of eggs to a stiff froth, stir in one-half cup sugar, then the juice of the lemon, brown in oven.

Steam Fruit Pudding. (Mrs. Wm. C. Owen)

One cup sour milk, two eggs, butter size of half an egg, one teaspoonful of soda, little salt, flour enough to make a stiff batter.

Chocolate Tapioca Pudding. (Mrs. Spence)

Wash half a cup of tapioca and soak in cold water, drain and pour on boiling water and cook until clear, then add three-quarters cup of sugar, one-half teaspoonful salt, four tablespoonsful grated unsweetened chocolate melted, when mixed add beaten whites of two eggs, make custards of yolks and one cup of milk, one table-spoonful sugar to serve with it, flavor with vanilla.

Bread Crum Pudding. (Mrs. Darke.)

One cup sugar, two eggs, one-quarter cup of molasses, one cup of bread crumbs, one cup flour with 1 teaspoon of baking soda and 2 teaspoons of cream of tartar, one-half cup of suet one-half cup raisins one cup of currants, flavoring. Add enough milk to make a nice batter, steam three hours, serve with lemon sauce.

FISH AND MEATS

"Some ha'e meat an canna eat,
And some wad eat that wan it;
But we ha'e meat and we can eat,
Sa let the Lord be thanket."—Burns.

Codfish and Eggs. (Mrs. Thos. Wilkinson)

Properly soak and pick the fish to pieces and to each cup of fish put in two eggs and beat well together and drop from a spoon into hot butter or half-and-half butter and lard, or drippings and fry a nice brown on both sides.

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Fish Balls. (Mrs. Taylor)

Two cups cold fish, one-half cup rolled soda biscuits, one cup cold mashed potatoes, one tablespoon butter (melted), one egg, three-quarters cup sweet milk, pepper and salt to taste. Beat egg very light, add milk and other ingredients, stir thoroughly, form into flat cakes or round balls by hand, lightly flavored, bake in greased pan in rather hot oven. Before serving squeeze a little juice over balls or put a spring of parsley on top of each ball.

Salmon Loaf. (Mrs. W. O. Lott)

One can salmon, drain juice off, add three-quarters of a cup of cracker crumbs, three eggs beaten light, four tablespoonsful of melted butter, pour into a buttered dish and steam forty minutes; turn out on a platter and pour the following sauce over it: One tablespoonful butter, and one tablespoonful of flour creamed together, add a pinch of red pepper and salt, one cup hot milk and juice from salmon, cook to a cream.

Salmon Loaf. (Mrs. W. O. Lott)

One can salmon, four eggs, one-half cup milk, small lump butter, eight crackers rolled fine, pepper and salt, steam for one and one-half hours.

Finnan Haddie. (Mrs. Martin)

Choose a white fleshy haddie, put in a dripping pan, cover with cold water, put in the oven and let it come to a boil; if very salty pour off and pour on more cold water and let come to a boil, drain and turn onto a platter, skin and dust with pepper and bits of butter or serve with drawn butter. Cooked in this way your haddie will be soft and flaky.

Salmon Loaf. (Ada Bettschem)

One tin salmon, three soda biscuits, three eggs beaten well, pepper and salt, steam two hours. Serve Mayonaise dressing.

Boiled Salmon. (Mrs. Spicer)

Take about two pounds of salmon (not sliced), wrap in a muslin cloth to keep fish whole, boil thirty minutes, then unwrap and place on a hot platter and pour over it a cream sauce, chopped parsley added and cooked in the cream sauce makes a particularly nice flavor for salmon.

Scalloped Salmon. (Mrs. A. Schaab)

Remove skin and bones from a can of salmon, put one pint of milk, a little onion, a spring of parsley, pepper and salt, in a double boiler, then stir two tablespoonsful of flour in some cold milk. Stir into the boiling milk, boil until nice and creamy, remove from the fire; butter a dish, put one layer of minced salmon, one layer of cream, sprinkle with biscuit crumbs so until dish is full, having crumbs on top.

Fried Oysters. (Mrs. Longworthy)

Roll crackers and mix a little pepper into them, beat one or more eggs as required, then dip the drained oysters into the cracker crumbs, then into the egg and then into cornmeal, having sufficient butter hot in a frying pan, put them in as quickly as you can and fry nice brown. Serve hot.

Scalloped Oysters. (Mrs. W. M. Longworthy)

Roll one dozen or more crackers, mix in as much baking powder as you would for the same quantity of flour, butter a dish well, put

in a layer of oysters, season with salt, pepper and butter, then a layer of rolled crackers, moisten with some of the oyster liquor, continue with the layers of oysters and crackers until the dish is full, having a layer of crackers on top, pour over the rest of the liquor and enough milk to make it quite moist, bake for one-half hour in oven.

Creamed Codfish. (Mrs. J. W. Smith)

Take a cupful of shredded codfish, cover with cold water, boil a few minutes or until cooked, drain water off; make sauce by taking a pint of milk, tablespoonful of butter, a large tablespoonful of flour, cook until it thickens, add pepper and salt to taste, send to table with buttered toast on egg or two boiled hard and chopped fine, stirred into sauce is very nice but very good without.

Salmon Loaf. (M. B.)

Melt two tablespoonsful butter in a dish, add two eggs well beaten, add two cups bread crumbs, salt and pepper to taste, one can of salmon, work all together until very fine, steam one hour, serve cold, sliced on platter and garnish with hard boiled eggs and quarters of lemon.

Fried Oysters. (Mrs. J. W. Smith)

Drain large oysters, sprinkle on pepper and salt, dip in beaten egg and then roll in cracker crumbs, having them well coated; into the frying pan put a tablespoonful of butter and a tablespoonful of lard, and when hot drop in the oysters, turning them so as to cook both sides; serve slices of lemon with them.

Creamed Fish.

Make a sauce of butter the size of an egg, one tablespoonful of flour and two cups of milk, rub the butter and flour together, add the milk and cook, seasoning with salt, pepper and onion; butter a dish, put in a layer of fish, then pour over the sauce, then another layer of fish and sauce until the dish is full, put on a layer of bread crumbs on top and bake for half an hour.

Codfish and Potatoes.

Mix two cups mashed potatoes, one cupful shredded codfish, two eggs, butter, size of walnut, one pint milk, pepper to taste, bake until set.

Roast Turkey Dressed With Oysters. (Mrs. James Hindson)

For a ten pound turkey take one quart of bread crumbs and one pint of oysters, rub the bread fine, work into a piece of butter the size of an egg, season lightly with salt, pepper and summer savory, drain the oysters, fill turkey with one tablespoonful of bread, then one of oysters until turkey is filled, rub the turkey with salt and pepper and lay bits of butter over, baste with oyster liquor. It will require three hours to roast.

Beef Loaf. (Mrs. C. Benjafield)

Three pounds raw beef minced very fine, four rolled crackers, one egg, one cup milk, butter the size of an egg, salt and pepper to taste, roll into loaf and bake in a slow oven.

Turkey to Fry. (Mrs. Thos. Wilkinson)

Not every one knows how to fry turkey. Cut in meat pieces the remnant of the turkey, make a batter of beaten eggs and fine bread crumbs, seasoned with pepper, salt and pounded mace or nutmeg, add a few sprigs of parsley, dip the pieces into this and fry them a light brown; take a good gravy thickened with flour and butter

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and flavored with mushroom or other catsup and pour over them; serve with sippets and sliced lemon. Few breakfast dishes are more delicious.

Pressed Veal or Chicken. (Mrs. Sharon)

Put few pounds of veal or two chickens in a kettle covered with water, stew slowly until meat leaves the bones, then take out and chop it; let the liquor boil down until there is a cupful, add a small cupful of butter, pepper and salt, and a beaten egg, stir this through the meat, lay slices of hard boiled egg in the mould and press in the meat; turn out when cold and garnish with celery tops or parsley.

Meat Loaf (Mrs. Britton)

To one pound of hashed meat add two well beaten eggs, two slices of bread or same amount of crackers, small piece of butter, half a teaspoonful mustard, salt and pepper to taste, mix all together, form into a loaf and bake until brown.

Scrambled Mutton. (Miss Aitken)

Three cups of cold boiled mutton chopped fine, three table-spoonsful of hot water, one-fourth of a cup of butter, put on the stove and when hot break in four eggs and stir constantly until thick, season with salt and pepper.

Sweet Potatoes and Roast Pork. (Mrs. L. Morris)

Peel and cut in two lengthwise and when your roast pork is about half done put the potatoes in the pan around the meat and baste often until done.

Escalloped Veal. (Mrs. Thos. Wilkinson)

Chop cold cooked veal fine, put a layer in a baking dish, alternating with a layer of powdered crackers, salt, pepper and butter until you fill the dish, beat up two eggs, add a pint of milk, pour it over the veal and crackers, cover with a plate in the oven until nicely heated through, then remove the plate to brown it nicely before serving. Oysters may be treated the same way, taking longer to cook them through, the same of chicken or any other cold meats that are very tender; all make a nice dish if properly done.

Mock Duck. (Mrs. James Hindson)

Take the round of a beefsteak, prepare bread crumbs as for dressing for fowl, lay on meat and sew up, salt and pepper, roast one hour.

Beef Loaf. (Mrs. W. Scythes)

Two pounds of beefsteak chopped fine, eight soda biscuits well rolled, half cupful milk, quarter cupful butter, one teaspoonful salt and pepper, two eggs, one small onion chopped very fine, a little sage and savory if desired, mix well in a loaf and bake two hours.

Tender Beefsteak. (Mrs. E. H. Peardon)

Take two pounds beefsteak, brown in hot pan, now pour over it sufficient hot water to cover and stew for two hours, half hour before serving add a little chipped onion, a sprinkle of savory, pepper and salt, thicken with flour to the consistency of gravy.

Yorkshire Pudding with Roast Beef. (Mrs. James Hindson)

Beat three eggs light, add one scant teaspoonful salt and one pint of sweet milk, one cupful flour, one teaspoonful baking powder; when meat is roasted have some dripping, pour pudding in pan and bake one-half hour.

Wild Ducks.

Most wild duck have the flavor of fish. On this account before roasting them parboil them with a small peeled carrot put within each duck, an onion will have the same effect, but unless onions are used in the dressing the carrot is preferable; roast the same as tame duck. To fry wild duck, cut into pieces, make a batter of beaten eggs and bread crumbs seasoned with salt and pepper. Dip into this and fry with sliced onions to a light brown.

Fried Rabbit.

They must be tender for the purpose. Cut into joints, soak one hour in salt water, dip in beaten egg and powdered cracker; fry brown in lard or dripping. Serve with onion sauce.

Shepherd's Pie. (Mrs. A. Schaab)

Use the scraps of a roast of beef, chop fine, season with onion, pepper, salt, sage or summer savory, then pour the gravy left from the roast over the chopped meat until nice and moist, put into a pudding dish and fill remainder of dish with mashed potatoes, and cook until a golden brown.

Meat Pie. (Mrs. Mavity)

Take cold beef or veal, cut up not too fine, put in a kettle with a little hot water, season with pepper, salt and a sliced onion, boil gently for half an hour, thicken the gravy with flour, place in a flat baking dish with a few boiled potatoes, put over them a crust made as follows: Two cups of flour, a pinch of salt and two teaspoonsful baking powder and two tablespoonsful dripping or butter, mix to a soft dough with milk or water, roll out and cut two or three slits for the air and bake fifteen or twenty minutes on the top shelf of oven.

Roast Pork with Prunes.

For an ordinary sized roast take seven or eight prunes well washed cut slits in top of roast, stuff in the prunes, sprinkle roast with salt and pepper, baste frequently while roasting.

Beef Loaf. (Mrs. Emkey)

Two pounds beef, one-quarter pound pork (ground fine), ten crushed soda biscuits, two eggs, one cup sweet milk, add pepper and salt to taste, teaspoonful summer savory, mix all well together into a loaf, put little butter into bottom and little on top, of loaf, put water into pan, keep adding more water if it needs it; bake two hours, cover with another pan.

Scotch Haggis.

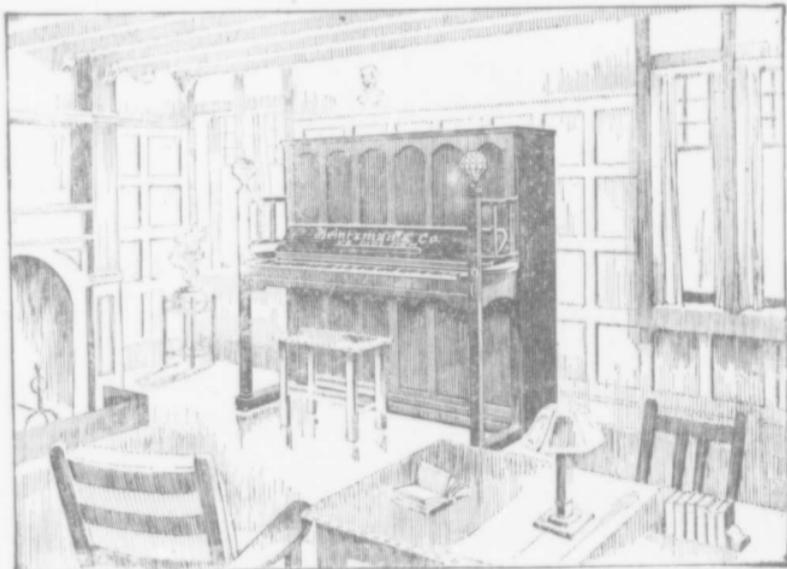
Sheep's head, tongue, liver, lights and heart, keep them joined together with the windpipe and while boiling let the end of the pipe hang over the side of the kettle to let the refuse come away, boil until quite tender, put on in cold water, when cold, mince together, roll two biscuits, one cup fine oatmeal, one pint of stock, one pint of new milk, pepper, salt, summer savory, last of all one-half cup beef suet, chopped fine, and one onion cooked together before putting with the other things, then put all in the punch, cook for one-half hour, when boiling probe now and then with a darning needle to keep from bursting.

Sweetened Beef. (Mrs. Sharon)

Cut beefsteak into small pieces, an inch wide and two inches long, flour lightly, put in a closely covered dish, season with salt

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and pepper, put in the oven and cook one hour. Serve with mashed potatoes piled round a dish in a neat embankment, put the meat in the centre, garnish with parsley and serve.

Nice Meat Balls. (Mrs. Thos. Wilkinson)

Take a quantity of cold meat, sufficient for a meal, bone an d chop fine, season with salt and pepper, nutmeg and allspice, soak about one-third as much of white bread in cold milk, press out and mix with the meat, add beaten egg (one egg is enough for three persons) and lump of butter the size of walnut, mix thoroughly and roll into balls, fry in hot lard. Pile in pyramid on flat dish and serve.

Chicken Pot Pie. (Mrs. Sharon)

Cook chicken till tender. For the dumplings, three cupsful flour, two heaping teaspoonsful baking powder, a little salt and enough milk to make them as stiff as can be dropped from a spoon, drop over the chicken, cover closely and boil twenty minutes.

Meat Cakes. (Mrs. S. Hume)

Take equal parts of fat meat and liver. Chop meat and grate liver. Mix together and season with pepper, salt and savory, dry with shorts and they will form into small round cakes; fry as wanted for use in lard or dripping.

Roast Beef and Potatoes. (Mrs. Sharon)

Take a nice roast of beef, sprinkle with salt and pepper and place in a pan with piece of suet on top. About half an hour before roast is done put potatoes in pan with the roast, baste occasionally; serve potatoes in hot platter with roast.

Currey Stew. (Sadie Connelly)

Chop two cupsful of leavings of a roast of beef, chop one small onion fine, boil one-half cup rice, add to meat and onion, cover with gravy left from roast, add one teaspoonful curry powder, a dash of salt and pepper.

Lobster Salad. (Mrs. S. J. Graham)

One can lobster, chop the meat up coarsely on a flat dish, prepare the same way five heads of celery, only chop a little finer, mix one teaspoonful of mustard into a smooth paste with a little vinegar, add two fresh yolks of eggs, one teaspoonful butter, creamed, one small teaspoonful salt, same of pepper, one teaspoonful Cayenne pepper, one gill vinegar, the washed yolk of two hard boiled eggs, mix a small portion of dressing with the celery and meat, turn the remainder over all, garnish with the green tops of celery and hard boiled eggs, cut in thin rings. It is equally good if chicken is used instead of lobster.

Dressed Ham. (Mrs. Darke)

Bone a fresh ham, make a dressing of stale bread crumbs moistened a little with boiling water, add a half cup of mashed potatoes, two eggs, a small lump of butter, half onion and other seasoning to taste, fill the cavity with this dressing, score the ham and roast for two and one-half hours, take from the oven and remove the rind, put back in the oven again and bake for one-half hour, if a larger ham bake longer.

Prairie Chicken Fried. (Mrs. Godwin)

Cut up chicken and remove skin, then sprinkle with salt, let stand few hours, then wash off salt and have frying pan on with lots of butter in it, put on chicken and sprinkle with pepper and salt and let fry a nice brown and serve hot.

Boston Stew. (Mrs. Schaab)

Chop remains of roasts very fine, butter a pudding dish, put a layer of mashed potatoes (cold ones left over will do) in the bottom of the dish, then a layer of meat, a layer of tomatoes (canned or fresh) a layer of stale bread crumbs; sprinkle with salt and pepper, a few small pieces of butter here and there and moisten with a half cup of beef gravy, then another layer of potatoes; dip a knife into milk and smooth over the top; bake in a moderate oven until a nice brown; serve hot.

Hamburger Steak. (Mrs. Schaab)

Take a pound of raw flank or round steak, without any fat, bone or stringy pieces, chop until a perfect mince (it cannot be chopped too fine), and mix well with the meat, season with salt and pepper, make into cakes as large as a biscuit, but quite flat, or into one large cake a little less than half an inch thick, have ready a frying pan with butter and lard mixed, when boiling hot put in meat and fry brown, garnish with celery top around the edge of platter and two or three slices of lemon on the top of the meat. A brown gravy made from the dripping the steak was fried in and poured over the meat enriches it.

Bread Sauce. (Mrs. H. Henderson)

Put in saucepan one-half pint of fine bread crumbs, the white part of a large onion, three-quarters pint of milk, boil about fifteen minutes, then take onion out and add salt, pepper, a little nutmeg or mace, one dessert spoonful of butter, two tablespoonsful of cream, stirring often, and serve with turkey and chicken.

Mince a coffee cup of cold veal, two or three slices of onion, a pinch of mace, parsley, pepper and salt, set a pint of milk or cream to boiling point, then add tablespoonful of butter, then above mixture, beat two eggs and mix with teaspoonful cornstarch or flour and add to rest, cook about ten minutes, stirring with care. Remove from fire and spread on a platter, roll into balls, when cool flatten each, dip in egg and bread crumbs and fry in wire basket dipped in boiling lard.

VEGETABLES

"Oh, better no doubt is a dinner of herbs,
When seasoned by love which no rancor disturbs
And sweetened by all that is sweetest in life
Than turbot bisque ortolans eaten in strife."

Boston Baked Beans. (Mrs. W. M. Longworthy)

Soak beans over night. In the morning put on to boil, adding one-half teaspoonful of soda to two quarts of beans, boil until they split open, drain and put into the dish that they are to be baked in, put in pickled pork, allowing one-quarter pound for four quarts of beans, season with sugar, salt, pepper and mustard to suit the taste, cover with water and bake four or five hours, renew the water as it cooks down.

Creamed Celery. (Mrs. Perrett)

Cut up celery, boil until tender, butter a baking dish and put alternate layers of bread crumbs and celery, sprinkle bread crumbs on top with bits of butter, bake in hot oven twenty-five minutes.

Cabbage a la Creme.

Boil drawn cabbages, put into a saucepan one cup of cream, two tablespoonsful butter and thicken with a little flour and season with salt and pepper, then add the cabbage and boil slowly five or ten minutes.

Celery Sauce.

Twenty-five ripe tomatoes, six heads celery, six small onions, one cup salt, one red pepper, one cup sugar, one quart vinegar, one tablespoonful of mixed spices, peel tomatoes and onions, chop very finely the celery, pepper, tomatoes and onions, add the vinegar, sugar, etc., boil gently for three hours.

Potato Pie. (Mrs. James Hindson)

Make a dough of two and one-half cups flour, one-half cup butter, one small tablespoonful baking powder, mix with one-half cup of cold water or enough to form a stiff dough, roll out and line deep dish, into this place layers of sliced raw potatoes, sprinkle each alternate layer with pepper, salt and bits of butter, pour over this one cup of cream, to which add enough milk to cover potatoes, cover with some of dough. Bake one hour.

Onion in White Sauce. (Mrs. Sharon)

One dozen onions, peel and put into salted boiling water, let boil five minutes and change water and repeat if onions are very strong, when tender drain and turn carefully into heated vegetable dish. Sauce: One tablespoonful butter melted and mixed with one tablespoonful flour, then add one cup milk and stir continually till it boils, add salt and pepper to taste and pour over onions.

Escalloped Tomatoes. (Mrs. Spicer)

Drain off nearly all the juice from a can of tomatoes, put a layer of bread crumbs in the bottom of a dish, then a layer of tomatoes, seasoned with salt and pepper and sugar, do this until the dish is filled, finishing with bread crumbs for the top, bake covered until well heated, through, then brown quickly.

Nut and Vegetable Hash. (Mrs. Howard Robinson)

Boil together half of one small turnip, four carrots, two onions and four potatoes in just enough water to cover, when done strain and turn into your chopping bowl and mince finely, adding pepper and salt to season; chop separately one large cup of walnuts or any variety of nuts preferred, now mix with minced vegetables and pour over all one-half cupful melted butter or olive oil, brown in your skillet and serve on a platter garnished with tiny cubes of toast.

Creamed Carrots. (Mrs. A. Schaab)

Slice carrots nice and fine, cover with water, add a little parsley chopped fine and boil until tender, put butter size of an egg in frying pan, add one tablespoonful of flour and brown, then add the water drained from carrots and boil until a nice gravy, add pepper and salt and a little more parsley and one grated carrot, pour over the carrots and serve hot.

Mock Potatoes. (Mrs. W. Hindson)

Cold mashed potatoes seasoned with pepper and salt and a little finely chopped onion, have ready rich pie crust paste rolled thin, cut in three-cornered pieces, roll the potatoes into this, shape like a potato, prick eyes in them and bake until crust is very light brown.

Potato Balls. (Mrs. T. W. Peart)

One-half cup of cold boiled potatoes, mashed, add one-half cup of bread crumbs, one tablespoonful chopped parsley, pepper and salt to taste; make into little balls and fry.

Cheese Souffle. (Mrs. Knight)

Put a cupful of bread crumbs in baking dish, cover with milk, add two beaten eggs, one tablespoonful butter, one-quarter pound grated cheese, pepper and salt to taste, sprinkle dry bread crumbs on top and bake in a moderate oven about 45 minutes.

Escalloped Onions. (Mrs. W. M. Longworthy)

Boil the onions, then break into pieces, butter a basin well and put in a layer of onions, season with salt, pepper and bits of butter, cover with bread crumbs, continue until dish is full, pour over the whole sufficient milk to make quite moist; bake one-half hour.

Potato Puff. (Mrs. J. W. Smith)

Beat two cupsful of mashed potatoes and teaspoonsful of butter slightly warmed until very light, then add two well beaten eggs and a cup of milk, a pinch of salt and pepper, put in a dish and bake quickly.

SALADS

Orange Salad and Dressing. (Sadie Connelly)

Beat the yolks of four eggs until very light, then beat into it gradually one cupful sifted powdered sugar and a pinch of salt, beat until sugar is dissolved, add the juice of two lemons and beat again, put into salad bowl alternate layers of sliced banana, then orange and dressing, so on until dish is full, pour on remainder of dressing and set on ice and serve cold.

Lettuce Dressing. (Mrs. L. A. Meredith)

One-half pint of cream or rich milk, one-half pint of good vinegar (weak), one small teacup sugar, three eggs, well beaten, a lump of butter the size of an egg, one teaspoonful of ground mustard, pepper and salt, mix all together cold and cook until thick as mustard.

Salad Dressing. (Mrs. White)

Four tablespoonsful butter, one teaspoonful dry mustard, one teaspoonful sugar, one cup vinegar, one teaspoonful salt, one cup milk (sweet), three eggs, speck of white pepper; let butter get hot, add flour and stir till smooth, being careful not to brown, add milk, stir and boil up, beat eggs, salt, mustard, sugar and vinegar and stir all in boiling mixture, then stir until thick.

Beauty Salad. (Mrs. H. Armstrong)

Cut in small pieces six oranges, mix with half a can of sliced pineapple diced. Add a dozen of marshmallows cut into bits, then add broken English walnuts. On each salad plate place a lettuce leaf and some of the salad, dot over with mayonnaise dressing. This has been pronounced delicious, besides being a beautiful decoration in color for the table.

Apple Celery and Nut Salad. (Mrs. Lerpot)

One cup chopped apples, one cup chopped celery, one-quarter cup walnuts, a layer of each and a layer of dressing. Dressing: Three eggs, two tablespoonsful sugar, one-half teaspoonful mustard, mixed

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in vinegar, one-half teaspoonful pepper, one small teaspoon salt mixed together, add small cup vinegar, one-half tablespoonful butter, a little Cayenne, juice of one lemon, whipped cream last of all.

Cucumber Salad. (H. V.)

Two tablespoonsful mustard, one tablespoonful curry powder, one teaspoonful white or red pepper, three tablespoonsful flour, one green pepper chopped fine, one quart vinegar, two teacups granulated sugar, peel and slice four dozen large cucumbers and one-half dozen onions, sprinkle with salt and let it set over night, in the morning drain dry; after the dressing for salad is made drop the cucumbers and onions in and let get hot, then put in sealers.

Salad Dressing. (Mrs. W. McFadden)

One egg, one tablespoonful sugar, one teaspoonful mustard, one teaspoonful salt, one cup vinegar, boil until thick.

Tomato Sauce. (Mrs. G. Mollard)

One can tomatoes, one level teaspoonful salt, one-half level teaspoonful pickling spices, one tablespoonful chopped onions, boil ten minutes, then strain, add enough boiling water to make four cups, then pour it over two packages of calf foot jelly, add one tablespoonful vinegar, mix thoroughly, put in mould and cool. Dressing: two level teaspoonsful mustard, one-half level teaspoonful of salt, one tablespoonful vinegar, two tablespoonsful sugar, two tablespoonsful butter, two tablespoonsful water; put mustard, salt and sugar in double boiler, add yolks of eggs, water and vinegar, boil until thickens and add white of eggs or cream; serve salad on lettuce leaves and pour the dressing over it.

Potato Salad. (Mrs. McDonagh)

Cut up eight or ten potatoes in small pieces and if you have fresh onion or cucumber mix a few pieces up in them (cut very finely), for dressing take one cup vinegar, two tablespoonsful sugar, two eggs, one teaspoonful dry mustard, a little pepper and salt, put on the stove and stir all the time until thick, if too thick add a little cream, when cold, pour over the potatoes an hour or two before using.

Cabbage and Beet Salad Dressing. (Mrs. G. T. Houston)

One tablespoonful mustard, one tablespoonful sugar, one-half cup vinegar, one egg and pinch of salt, let this come to a boil, when cold add a cup of sweet milk.

Mock Chicken Salad. (Mrs. A. Schaab)

One-half pound lean veal, boil until tender, chop fine and for every cup of chopped veal add one cup chopped celery, a little onion if desired, mix well and add the following mayonaise dressing: Three teaspoonsful sugar, one teaspoonful salt, one-half teaspoonful pepper, one small teaspoonful mustard, one-half cup of vinegar, one tablespoonful butter, cook until pasty, add milk or cream until proper consistency for salad.

Salad Dressing. (Mrs. Burton)

One egg, one-half teaspoonful mustard, one dessert spoonful corn starch, a pinch of salt, one teaspoonful of butter, two tablespoonsful vinegar, add one tablespoonful brown sugar, beat all together, stirring it all the time, and when it becomes thick take off and let cool, then thin it out with milk or cream and pour on the salad.

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Fruit Salad. (Mrs. James)

Cut four oranges in small squares, one pineapple in small squares, one-half cup almonds, one-half cup walnuts, dressing.

Salad Dressing. (Mrs. McFarlen)

One cup sugar, two eggs beaten light, one teaspoonful mustard, one-eighth teaspoonful black pepper, one cup of vinegar, butter size of an egg, boil at once, then add a little salt.

Dressing for Fruit Salad.

Yolk of one egg, three tablespoonsful lemon juice, one-half cup sugar, butter size of egg, beat altogether, boil until thickened with cream.

Macaroni and Tomato Sauce. (Gerte Coxworth)

Boil macaroni for twenty-five minutes, strain, take enough tomatoes to cover the macaroni, beat with an egg beater until it is a pulp, season with pepper, salt and butter and a little sugar, add macaroni and serve hot.

Tomato Toast. (Mrs. Sharon)

Strain stewed tomatoes, put in a saucepan and season with minced onion, parsley, salt, pepper and sugar, bring to a boil and stir in one tablespoonful of butter rolled in flour and boil again, toast bread very brown and butter, pour tomatoes over.

Succotash.

This is made of green corn and beans, have one-third more corn than beans, place in stew pan one can of corn and right amount of cooked beans, add one cupful of milk, stew for an hour, then stir in a lump of butter, one teaspoonful of flour, wet with cold milk, pepper and salt to taste, boil up and serve.

Ham Toast. (Mrs. Sharon)

Brown a small piece of butter in a frying pan, put in as much minced ham as required to cover desired number of rounds of toast, add some gravy, when hot stir in the egg, one egg to pound of toast. Serve hot.

Raisin and Celery Salad. (Annie Cross)

Use two cups of celery, chopped; two oranges cut in small pieces, and one cup of raisins plumped, seeded, and halved. Add one-half cup of grated apple to one cup of mayonaise and cover the mixture with this. Make the maionaise with lemon juice instead of vinegar and grate a little of the orange rind over the dressing.

Escalloped Potatoes. (Mrs. Sharon)

Slice thin about two quarts of cold boiled potatoes, to a layer of potatoes add a little salt, pepper and butter and cover with dressing, continue until dish is filled and bake one hour. Dressing: Three cups milk, two eggs, butter size of walnut, two tablespoonsful flour, add salt and pepper to taste, let come to a boil and add out ingredients.

Parsnip Fritters. (Agnes Henderson)

Boil four or five parsnips, when tender take off the skins and mash them fine, add to them one teaspoonful of flour and one beaten egg, put one tablespoonful lard in a frying pan, add to it a little salt, when boiling hot put in the parsnips, make it in small cakes with a spoon, fry to a delicate brown, place on dish with a little of the fat in which they are fried over and serve hot.

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Baked Cabbage. (Mrs. Hirtle)

One large cabbage put on to cook in cold salted water, boil one hour, drain water off and cover again with boiling salted water, boil ten minutes and drain, chop cabbage and put in baking dish, cover with milk and small lumps of butter and pepper and bake two and one-half hours.

Egg Salad. (Mrs. England)

Boil six eggs until the yolks are mealy, boil one dozen medium sized potatoes with jackets on, peel eggs and potatoes and cut in dice, add two sliced onions, put first a layer of one, then the other until all are used, pour over it some cream salad dressing.

Beet Salad. (May Chapman)

One quart raw cabbage chopped fine, one quart boiled beets, two cups sugar, one tablespoonful salt, one teaspoonful black pepper, one-quarter teaspoonful cayenne pepper, one teacup grated horse radish, cover with cold vinegar and keep from air.

Salad Dressing. (Mrs. J. P. Brown)

Yolks of two eggs, one tablespoonful sugar, scant half tablespoonful mustard, pinch cayenne pepper, one teaspoonful corn starch, three tablespoonsful melted butter, mix dry ingredients, add yolks of eggs and butter, one cup milk, last add one-quarter cup vinegar, add vinegar very slowly, stirring constantly, cook slowly, keep well stirred and as soon as it coats the spoon take from fire and add the stiffly beaten whites of two eggs, to which has been added one-half teaspoonful of salt.

Cooked Salad Dressing. (Mrs. Wheatley)

One-half cup vinegar, one-half teaspoonful mustard, one-half teaspoonful salt, one and one-half teaspoonsful sugar, two eggs, two tablespoonsful butter, one-half cup whipped cream, mix sugar, mustard and salt with vinegar and heat, beat eggs very light in a round bottomed bowl, stir in the hot vinegar, stand bowl in hot water and beat with a dover beater until thickens, take bowl out at once and stir in the butter, set it away to get cool and just before using add the cream.

Potato Salad. (Eleanor Willoughby)

Yolks of three hard boiled eggs, one tablespoonful melted butter, one tablespoonful made mustard, one-third cup vinegar, salt and pepper, then boil and add one cup sour cream mixed with cold mashed potatoes, garnish with rings of eggs.

Cream Salad Dressing. (Mrs. Moyer)

One egg, five tablespoonsful sweet cream, one teaspoonful of mustard, one tablespoonful sugar, one tablespoonful cornstarch, one tablespoonsful butter, pinch of salt and a little cayenne pepper, small cup cider vinegar, boil until thick.

Salad Dressing (Mrs. Longworthy)

Let one cup of vinegar come to a boil, beat two eggs until very light, add butter, salt, pepper, celery seed, sugar and mustard to suit the taste, pour boiling vinegar over all, stirring all the time, put it on the stove and cook until as thick as custard, when cold add one cup of either sweet or sour milk.

Salmon Salad. (Helen Henderson)

One-half can salmon, two slices bread crumbed fine, two eggs, butter half size of an egg, pepper and salt, one pint milk, stir all together, put in dish, bake in hot oven twenty minutes. Another way

—Take cold boiled potatoes, cut in thin slices, put layer in dish, then layer of salmon, one of bread crumbs, small piece of butter, a little onion, pepper and salt and so on according to the number there is to eat.

Salad Dressing. (Mrs. Guay)

Three eggs, one cup sugar, well beaten, one level teaspoonful each of salt, pepper and mustard, a piece of butter the size of an egg, one-half pint sour cream or milk, one-half pint vinegar, stir all together cold and let cook until it thickens.

Cabbage and Celery Salad. (Mrs. Harry Fields)

One-half head cabbage, one-half bunch celery, one cupful chopped walnuts. Dressing: One teaspoonful salt, one teaspoonful mustard, three teaspoonsful sugar, one-half cup vinegar, yolks of four eggs; cook until thick like custard, stirring constantly (do not boil for it will curdle. When cool thin with sweet cream.

Cabbage Salad. (Mrs. Martin)

Two eggs, one-half cup of sugar, one-quarter teaspoon salt, one-quarter teaspoon of pepper, one teaspoon mixed mustard, one-half cup of vinegar. Mix all together and set on the stove till it thickens, stirring it all the time. This is enough for one small head of cabbage. Chop cabbage fine and pour the dressing over it.

Salad Dressing (Mrs. J. Doyle)

Two eggs beaten lightly, one-half cupful of vinegar, one teaspoonful of mustard, two tablespoonsful of butter, pinch of salt one cup of brown sugar. Stir constantly until mixture commences to thicken, then remove from fire.

Salad Dressing. (Mrs. McClure)

Two eggs, beat well, one full teaspoon mustard, one teaspoon salt, three tablespoonsful milk, three-quarters cup white sugar, one cup vinegar. Put all together in double boiler, stir until it gets creamy.

Bean Salad. (Mrs. J. W. Smith)

Equal quantities of boiled potatoes, string beans, carrot and tongue, with a few spoonsful of chopped beet, masked with salad dressing. A small quantity of onion may be used if desired.

Salmon Salad.

One can of salmon, twice the quantity of chopped cabbage. Pour over a good mayonnaise dressing.

Celery Slaw.

Chop two bunches of celery, half a head of cabbage. Dressing: Yolks of three eggs, one teaspoon of sugar, one teaspoon of salt and pepper, butter the size of one egg, two teaspoons mustard; boil until thick. When cold add four teaspoons thick cream.

Lobster Salad.

One can lobster chopped, one-half bunch chopped celery. Dressing: One cup vinegar, one teaspoonful mustard, one-half teaspoonful pepper, one-half teaspoonful salt, three tablespoons melted butter. Pour this over the lobster and celery.

Shrimp Salad.

One can of shrimps, mix with four heads of celery cut in small pieces, add mayonnaise dressing which should be made several hours before using. Garnish with celery leaves.

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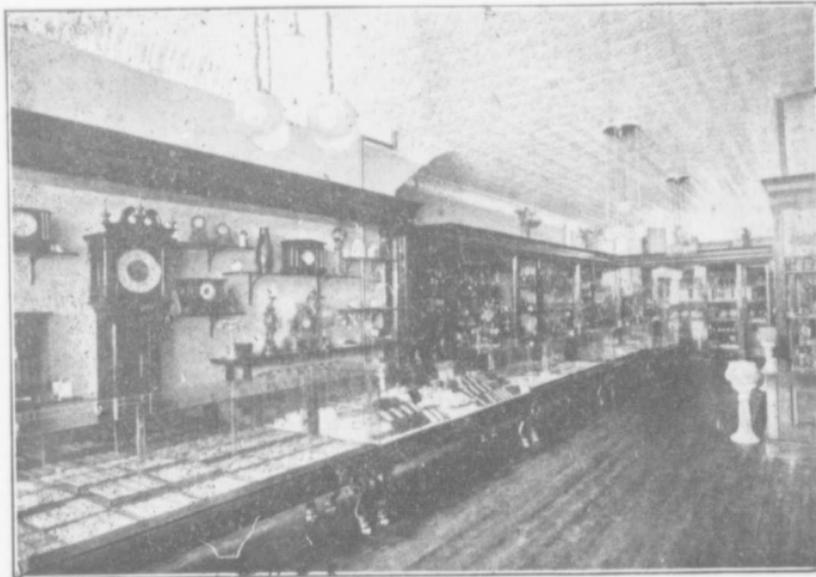


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Tomato Jelly. (Mrs. Hy. Fields)

One-half box of gelatine worked in the juice of one can of tomatoes, then heat and add salt, pepper, a little cayenne and a little sugar. When it is hot strain and pour into cups to cool. Then turn out and slice as you do raw tomatoes. Serve on a lettuce leaf and pour over it mayonnaise dressing.

Cold Slaw.

Fill a dish with cabbage cut up fine, make a dressing of: Two teaspoons mustard, one tablespoon sugar, one teaspoon salt, a little pepper, two tablespoons butter, one-half cup vinegar, boil until thickens, add one-half tea cup cream. Pour over cabbage.

Apple Salad.

Two apples chopped fine, one cup chopped walnuts, one cup celery. Fill salad dish. Cover with sliced bananas and pour dressing over it.

DESERTS

"Attempt the end and never stand in doubt,
Nothing is so hard but search will find it out."

A Dainty Dessert. (Mrs. W. Scythes)

Line a glass bowl with slices of sponge cake or ladies' fingers, fill dish with bananas, set on ice till ice cold, then cover with whipped cream and serve. Another fruit may be used as well with the bananas.

Prune Souffle. (Mrs. Sanderson)

Three-quarters pound good prunes soaked over night, stew till tender, drain, remove pits and chop fine, add one-half cup or more of sugar, then add to the beaten whites of three eggs, put in buttered baking dish and bake in slow oven for thirty minutes.

Spanish Cream. (Mrs. Knight)

Boil one ounce of gelatine in one pint new milk until dissolved, four eggs well beaten, one-half cup sugar, stir over the fire until eggs thicken, flavor to taste, pour into moulds and serve when cold.

Ice Cream. (Mrs. Burley)

One and one-half pints milk, four eggs, one and one-half cups sugar, one tablespoonful vanilla, one tablespoonful cornstarch, let a little milk come to a boil and add corn starch and yolks of eggs and sugar, cook, then add beaten whites and cream when cold.

Dessert Caramel Cream. (Mrs. W. Hindson)

Two cups brown sugar browned on stove, add two cups milk and enough cornstarch to make it stiff, when cooked remove from stove, stir five cents of walnuts in, then place in mould and serve cold with cream.

Foam Jelly. (Mrs. J. P. Brown)

Soak one-half package Knox's gelatine in one cupful water, heat one cupful fruit, two cups water and juice of one lemon, when boiling pour over gelatine, stir till thoroughly dissolved, add sugar to taste, when it begins to set whip into it the stiffly beaten whites of three eggs, when firm sprinkle salted almonds over it and serve

with soft custard sauce. Sauce for jelly: Into one cup of milk stir the beaten yolks of three eggs, cook in double boiler till it coats the spoon, take from fire, add pinch of salt and flavor with vanilla; serve cold.

A Delicious Dessert. (Mrs. C. Grant)

Lay slices of any kind of delicate cake in a deep pudding pan, over this pour a hot boiled custard made of the yolks of three eggs and one pint of milk sweetened and flavored to taste, do this several hours before the dish is served; just before serving put a layer of peaches or oranges over the cake, have the whites of the eggs beaten to a stiff froth with a little sugar and put over the fruit, put in the oven a few minutes to brown.

Apple Charlotte. (Mrs. J. W. Smith)

Take a pint of lemon jelly powder, prepared according to directions on package, then take one pint of cooked apples rubbed through a sieve, pour the jelly while warm over the apples, add one cup of sugar and stir with your dish placed on ice or set in very cold water until it begins to thicken, add the whites of three eggs beaten to a stiff froth, pour all into mould lined with sponge cake, set away to harden, can be served with soft custard, a delicious dessert.

Maple Mousse. (Mrs. Hannon)

Yolks of 8 eggs beaten very light, one and one-half cups maple syrup, heat in double boiler, when hot stir into beaten yolks and put back to cook till thick, stir constantly, let cool, when cold, mix very light with one quart cream whipped. Turn into mould and pack in salt and ice for four hours.

Bananas for Desert. (Mrs. W. E. Mason)

Cut bananas in half (long ways), lay them flat side up, sprinkle each with lemon juice, then chop nuts, cover each over with whipped cream.

Prune Whip. (Mrs. John Mollard)

One quart stewed prunes, sweetened and put through the colander whites of three eggs, beat stiff and whipped in with prunes, put in pudding dish in a pan of boiling water in the oven and bake for 20 or 30 minutes; serve with cream.

Fruit Foam. (Mrs. Sharon)

White of one egg, half cup sugar, one tablespoonful lemon juice, one tablespoonful orange juice, one and one-half cups sliced bananas, beat for twenty minutes.

Ice Cream. (Mrs. Darke)

Two quarts milk, one quart cream, three cups of sugar, six eggs, a pinch of salt, scald the milk, add the beaten yolks of eggs and sugar, take from the fire and add whites of eggs which have been beaten stiff, when cold add cream, flavor and freeze; this makes one gallon of ice cream.

Orange Float. (Mrs. Sharon)

Heat one pint of milk till it boils, then pour in this mixture: Three eggs, one and one-half tablespoonsful cornstarch, three tablespoonsful sugar, stir till it thickens, when cool add one-half teaspoonful of vanilla, take three oranges, cut in small pieces, to the whites of eggs add three tablespoonsful white sugar, beat and cook over boiling water.

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Take one pint of cream, one teacupful of milk, whip the cream stiff, keep cool, boil the milk, pour over one package of vanilla jelly powder, stir till dissolved, then strain, when nearly cold add the whipped cream, a spoonful at a time, sweeten with pulverized sugar, line a dish with lady fingers or any light cake, pour in the cream and set in a cool place to harden.

Baked Custard. (Mrs. Sharon)

Three cups milk, one-half cup sugar, three eggs, one-quarter nutmeg, a little salt, beat eggs very light, add sugar, milk, salt and grated nutmeg; bake slowly in pan of water until custard is set.

Jelly Sponge. (Mrs. L. Rankin)

Take a package of jelly powder, add to this two good cupsful boiling water, set aside to cool, when about half-set add to this the whites of four eggs well beaten, then beat eggs and jelly until very smooth, let this stand until quite thick, serve with either whipped cream or the following sauce: One cup milk, three-quarters cup white sugar, yolks of three eggs well beaten, butter the size of a walnut, vanilla. Let the milk come to a boil, then add your eggs and butter and let this just come to boil, set aside to cool and then add the vanilla.

Coffee Cream. (Mrs. A. Schaab)

Three tablespoonsful gelatine, one-half cup white sugar, one cup strong cold coffee, dissolve these three, strain through a thin cloth into a pint of whipped cream, keep stirring while pouring the gelatine into a mould, flavor with vanilla, set on ice to cool.

Salted or Roasted Almonds.

Blanch one-half pound of almonds, put with them one tablespoonful melted butter and one of salt, stir then till well mixed, then spread them over a baking pan and bake 15 minutes, or until crisp, stirring often. They must be bright yellow-brown when done.

Ice Cream (in winter). (Mrs. H. Armstrong)

Take one cup cream, whip till stiff, then add one-third cup maple syrup or a syrup made of sugar and water and flavor with vanilla, put in a baking powder can and set outside to freeze, when ready to serve bring in and slightly warm the can and slide the contents onto a plate and slice. This quantity will be enough for six persons.

Almond Custard.

One pint of milk, one-half teacupful of sugar, one-quarter pound of blanched almonds, pounded fine, two teaspoonsful of rose water and the yolks of four eggs, stir over a slow fire till thick as cream, pour into a dish; beat the whites of eggs with a little sugar and lay on top.

Pine Apple Snow. (Mrs. Harry Fields)

Dissolve one-third box of gelatine in one pint of water, add one cupful of sugar and boil, whip the whites of three eggs stiff and add the gelatine, the juice of one lemon, and one can of grated pineapple, beat until stiff, mould to serve with whipped cream.

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And each one done to a golden brown,
You'll wonder much as you eat I wiss
If Hymettus honey was better than this.

Scripture Cake. (Miss Etty)

Four and a half cups of I Kings 4, 22, one and a half cups of Judges, 5, 25, two cups of Jeremiah 6, 20 (sugar), two cups of I Samuel 30 12 (raisins), two cups of Nakum 3, 12, one cup of numbers 17, 8, two tablespoonsful of I Samuel 14, 25, season to taste of IIChronicles 9, 9, six of Jeremiah 17, 11, a pinch of Leviticus 2, 13, half a cup of Judges 4, 19 (last clause), two teaspoonsful of Amos 4, 5 (baking powder). Following Solomon's prescription for making a good boy and you will have a good cake. Proverbs 23, 14.

Macarons. (Mrs. E. S. Wilson)

Two cups shredded cocoanut, one cup of granulated sugar, whites of three eggs, one teaspoonful cornstarch, one teaspoonful flour, beat eggs, stir in sugar, mix flour, cornstarch and cocoanut, then add eggs

and sugar, bake seven minutes in a hot oven.

"Never Fail Cake." (Mrs. Cunningham)

One cup of sugar, two eggs, one-half cup butter, one-half cup of sweet milk, two heaping teaspoonsful of baking powder, one teaspoonful vanilla, two and one-half cups flour, beat well and bake in moderately hot oven.

Cocoa Puffs. (Mrs. C. W. Brown)

Whites of three eggs beaten well, stir in one tablespoonful cornstarch, scant cup sugar, put in double boiler and stir 15 minutes, take off stove and put in one-quarter pound cocoanut, drop in pan and keep in warm oven about 10 minutes. These will keep.

Jumbles. (Mrs. G. W. Brown)

One-half cup brown sugar, one dessert spoonful butter, one egg, one-half cup sour milk, one and one-half cups flour, one and one-half cups rolled oatmeal, three-quarters teaspoonful soda in boiling water, mix sugar, buutter and egg first, then add a little flour, then milk and then rest of flour, and last of all the soda. Bake in pretty hot oven, drop in gem pans; this will make one dozen.

"Devil's Food." (Mrs. Frank Reynolds)

Part I—One cup brown sugar, one-half cup butter, one-half cup sweet or sour milk, yolks of three eggs, two cups flour, one teaspoonful soda. Part II—One cup brown sugar, one cup grated chocolate, one-half cup milk, put this on the stove and let it dissolve, but not boil, when cool add first part.

Doughnuts. (Mrs. B. McInnis)

One egg, one cup of sugar, one teaspoonful of butter, one cup of sweet milk, one teaspoonful of soda, two teaspoonsful of cream of tartar.

Ideal Sponge Cake. (Mrs. F. G. England)

Two cupsful sugar, two cupsful flour, four eggs, two teaspoonsful baking powder, three-quarters of a cup of hot water, grated rind of lemon, stir together until creamy the sugar and the yolks of the eggs, add the flour and baking powder, which have previously been sifted

together four times, then add the hot water, stir well until smooth and velvet-like, next add the whites of the eggs beaten stiff, flavor with lemon. The batter may seem too thin but will be all right.

Marble Cake. (Mrs. McCoy)

Light part—One and one-half cups sugar, one-half cup butter, one cup milk, whites of four eggs, two teaspoonsful cream of tartar, one teaspoonful soda. Dark part—One-half cup butter, one cup sugar, one cup molasses, one cup sour milk, yolks of four eggs, one teaspoonful soda, season with spice.

Chocolate Cake. (Mrs. Hill)

Two cups brown sugar, two eggs, one-half cup butter, one-half cup boiling water, one-half cup buttermilk or sour milk, two teaspoonsful vanilla, one-half cake of unsweetened chocolate, one teaspoonful soda, two cups flour; cream the butter and sugar, then add the eggs; put soda in boiling water, and pour on the grated chocolate, bake in a small cake pan. Icing: Cream a spoonful of soft butter with icing sugar and thin it with cream or milk. Add vanilla to flavor. Use Cowan's Chocolate.

Cream Cakes. (Mrs. J. P. Brown)

One cup boiling water, one-half cup butter, cook in double boiler, while boiling stir in one cup flour, stir quickly until smooth and take from fire, when this is lukewarm stir in three eggs, beat the eggs in one at a time and beat thoroughly, butter a large size baking pan, drop in one tablespoonful of mixture for one cake, bake thirty minutes in hot oven. This recipe makes one dozen cakes. Cream: One pint of milk, one-half cup sugar, one tablespoonful flour, cook in double boiler till it thickens, stirring constantly, flavor with vanilla.

Date Puffs. (Mrs. A. Y. Falls)

One and one-half cups oatmeal, one and one-half cups flour, one-quarter cup butter, one-half cup lard, three tablespoonsful soft sugar, one heaping teaspoonful baking powder, one pinch salt, add as much milk as will mix so as to roll thin, place dates between. Filling: Chop one pound dates or figs, add one-half cup sugar, one cup water, stand until soft.

Oatmeal Drop Cake. (Mrs. Tasker)

One cup sugar, one cup chopped raisins, three-quarters cup butter, two cups flour, two eggs, two cups rolled oats, three-quarter teaspoon soda, one teaspoon cinnamon. Drop on buttered tin.

Boiled Raisin Cake. (Mrs. T. W. Lewis)

Cover one and one-half cups raisins with boiling water and let simmer for 20 minutes, cream three-quarters cup of sugar with one-quarter cup butter, add one and one-half cups flour, one egg, one-half cup raisin water, one teaspoon soda, one of nutmeg and one of cinnamon and raisins-drained and well dredged with flour. Bake thirty minutes.

Fruit Cake. (Mrs. A. C. Froom)

One-pound butter, one pound brown sugar, two pounds raisins, two pounds currants, ten eggs, one-half pound almonds, one-quarter pound of walnuts, one and one-half cup molasses, one-third ounce of ground cloves one-third ounce of cinnamon, one-third ounce of mace, one-third lemon orange citron, one and one-quarter pounds flour.

Chocolate Sponge Cake. (Mrs. W. M. Longworthy)

Melt four squares of sweetened chocolate (or one square of unsweetened), in a saucepan standing over hot water, add a cup of powdered sugar, a cup of milk and stir over the fire until the mixture is smooth, beat the yolks of four eggs and a cup of powdered sugar until very light, add in successive order the hot chocolate mixture, flavor with vanilla, the stiffly beaten white of eggs and one and one-fourth cups of flour, mixed and sifted with a level teaspoonful of baking powder, bake in two layers, put together with boiled or a soft cream icing.

Oatmeal Date Cake. (Mrs. W. O. Lott)

Two cups flour, one-quarter cup lard, butter or dripping, two cups sugar, one teaspoonful salt, one and one-half teaspoonsful soda wet with hot water, added to three-quarters of a cupful milk, one teaspoonful cinnamon, nutmeg and allspice, one pound stoned dates, and cooked with two tablespoonsful sugar put between layers, that is, put one layer of the batter spread over with the cooked dates and so on.

Egg Cake. (Mrs. Grant)

One-half cup butter (creamed), one cup sugar, one cup milk or water, two cups flour, one egg (beaten light), two teaspoonsful baking powder (level), two teaspoonsful vanilla, cream butter and sugar, add the egg and vanilla lastly the flour with baking powder well sifted through, bake in a shallow pan in moderate oven for 30 minutes.

Chocolate Cake. (Mrs. Fisher)

Grate four tablespoonsful chocolate (Baker's unsweetened), into this put yolks of two eggs and half cup sweet milk, cook on stove until thick, stirring to keep from burning, take off and put one cup brown sugar, two tablespoonsful butter, one-half cup sour milk with teaspoonful of soda dissolved in milk and one and three-quarters cups of flour, one teaspoonful vanilla, cook and ice with boiled icing.

Apple Sauce Cake. (Mrs. Spence)

One cup sugar, one-half cup butter, one cup apple sauce, one-half teaspoonful cloves, one teaspoonful any spice desired, one cup raisins or currants, two cups flour, one teaspoonful soda, any fruit or flavoring desired may be added, bake in rather slow oven about one and one-half hours.

Hot Water Cake. (Mrs. Cathcart)

Four eggs, two cups granulated sugar, two cups flour, two teaspoonsful baking powder, one teaspoonful essence of lemon, nine tablespoonsful boiling water, stir eggs and sugar together 20 minutes, add lemon, then water, last the flour, bake 25 minutes.

Fruit Cake. (Mrs. W. E. Stokes)

Two and one-quarter pounds raisins, two and one-quarter pounds currants, one and one-half pounds sugar, three-quarters of a pound of mixed peel, three-quarters of a pound of almonds, one-half pound figs, one-half pound dates, one and one-quarter cups mixed spices, one nutmeg, one pound butter, small piece of lard, six eggs, three-quarters of a cup of strong coffee (after it has boiled and cooled), one and one-half teaspoonsful of soda and as much flour as you can stir in. This makes a three-storey cake.



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Ginger Bread. (Mrs. Langford)

One-half cup butter, one cup of molasses, one-half cup sugar, one cup of sour milk, one egg beaten light, one teaspoonful baking soda and cream of tartar, one teaspoonful cinnamon, a little ginger and cloves and small teaspoonful of baking powder, into two cups of flour.

Ginger Bread. (Mrs. Britton)

One small cupful sugar, one cup molasses, one-half cup butter, two and one-half cupsful flour only, one teaspoonful ginger, one of cinnamon, one of cloves, two of soda in a cup of boiling water, two well beaten eggs added last thing.

Doughnuts. (Mrs. L. Morris)

One pint of raised dough, two cups sugar, five eggs, one cup of shortening, one cup milk, one teaspoonful salt, lemon and nutmeg, two heaping teaspoonsful cream of tartar, one teaspoonful soda.

Ice Cream Cake. (Mrs. W. E. Stokes)

One cup sugar, one-half cup butter, beaten together with three tablespoonsful sweet milk, one teaspoonful soda, two teaspoonsful cream of tartar, one cup of flour, one-half cup of cornstarch, three eggs beaten (whites only), and put in last of all.

Nut Cakes. (Mrs. Alex. H. Brown.)

One and a half cupsful brown sugar, add one cup butter, one cup sour milk, one cup each of raisins and nuts (walnuts are best), one teaspoonful each of cinnamon, cloves, allspices and soda, three cups flour.

Russian Rock Cakes. (Mrs. T. Reid)

One and one-half cupsful brown sugar, three-quarters of a cup of butter, three well beaten eggs, one teaspoonful cinnamon, one teaspoonful soda, one-half cup warm water, one cup chopped walnuts, one-half cups chopped raisins, two and three-quarters cups flour, drop with a teaspoon on buttered pans and bake in hot oven.

Cookies

Two eggs, half a cup of butter or half lard with the butter, one cup of white sugar, flavor with lemon extract and nutmeg, three teaspoonsful baking powder sifted with flour enough to make the consistency to roll.

Nut Cakes. (Mrs. Taylor)

One-half cup butter, one-half cup of chopped walnuts, one-half cup milk (sweet), one cup brown sugar, one-half teaspoonful extract lemon or vanilla, one heaping teaspoonful of baking powder, equal quantities of flour and oatmeal to make a stiff batter, drop in small quantities on buttered pan and bake in quick oven.

Buttermilk Shortcake. (Mrs. C. O. Benjafield)

One-half cup melted butter, one and one-half cups buttermilk, one cup raisins, one cup currants, one cup brown sugar, one-half cup baking syrup, three cups flour, two teaspoonsful soda, lemon peel, cinnamon, nutmeg to taste, mix milk, butter and sugar and add rest.

Jersey Lily Cake. (Mrs. S. B. Ring)

One cup pulverized sugar, one-half cup butter, one cup flour, one-half cup cornstarch, one-half cup sweet milk, whites of three eggs

stiff), two teaspoonsful baking powder, flavor to taste. Put half the batter in pan, then one cup chopped raisins, one cup walnuts, then add rest of batter.

Cream Cake. (Mrs. Drummond)

Mix four cups flour, three cups sugar, one cup butter, one cup sweet cream, five eggs, four teaspoons baking powder, bake in a quick oven.

Superior Ginger Bread. (Mrs. F. Liddle)

One cup brown sugar, one cup butter, one cup sour milk, one cup molasses, four cups sifted flour, one tablespoon of ginger, two teaspoons soda, dissolved in little water, two eggs, two cups raisins, spice to taste, put soda in last when your cake is well mixed.

Spiced Cake. (Mrs. W. O. Lott)

One-half cup butter, one and one-quarter cups granulated sugar, one egg, one cup sour milk, two and a half cups flour, one teaspoonful soda, one teaspoonful each of cinnamon and allspice and half a teaspoonful of cloves, one cup of raisins, a pinch of salt, blend the butter and sugar together, add the egg well beaten, dissolve the soda in the milk, add spices and raisins with the flour; bake one hour.

Sponge Cake. (Mrs. R. H. Read)

Two eggs broken into a cup. Fill cup up with sweet cream and beat till light, one cup sugar, one and one-half cups of flour, two teaspoonsful baking powder, pinch of salt, one-half teaspoonful vanilla, one-half teaspoonful lemon.

Macaroons. (Mrs. Dowsell)

Two and one-half cups Quaker oats, two teaspoonsful baking powder, one-half cup sugar, two well beaten eggs, two teaspoonsful vanilla, mix thoroughly and drop in half-teaspoonful on buttered tins, bake in moderate oven crisp and lightly browned.

Italian Cake. (Mrs. James Hindson)

Three eggs, one cup of sugar, one cup butter, three cups flour, half cup milk, one cup currants, one cup raisins, two teaspoons eggo baking powder.

Ginger Snaps. (Mrs. Martin)

One cup brown sugar, one cup of lard, one cup of molasses, two eggs, two small teaspoonsful of soda dissolved in about half cup of sour cream.

Marble Cake. (Mrs. Martin)

Light part—One cup sugar, one-half cup butter, one-half cup sweet milk, whites of three eggs, two cups flour, two teaspoonsful baking powder, flavoring. Dark part—One-half cup brown sugar, one-quarter cup butter, one-quarter cup sweet milk, yolks of three eggs, one-half cup molasses, one-half teaspoonful each cinnamon, cloves, allspice and nutmeg, one-half cup raisins, two cups flour.

Cream Cake. (Mrs. Emily Burdett)

Three eggs, three-quarters of a cupful granulated sugar beaten together fifteen minutes, three large tablespoonsful sweet milk and cupful flour, two teaspoonsful baking powder, bake in square dish. Cream filling: One cupful sweet milk, set to boil, beat up one egg, two dessert spoonsful sugar, one dessert spoonful cornstarch, stir into the boiling milk, then add one tablespoonful butter, one teaspoonful vanilla, split the cake and put the filling in the centre.

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Doughnuts. (Mrs. Perkins)

One cupful sugar, one-half cupful butter, two cupsful sour milk, two eggs, one teaspoonful baking soda, a little grated nutmeg, flour to roll, cut in rings and fry in hot lard, drain and roll in sugar.

Rice Flour Cake. (Mrs. Eddy)

Five eggs beaten very light, one cup white sugar, one cup rice flour, flavor with vanilla, stir 20 minutes, bake in a moderate oven.

Cocoa Cakes. (Ruth Hicks)

Two cups brown sugar, two eggs, one-quarter cup of cocoa, three-quarters cup butter, three-quarters cup of sweet milk, two cups flour, one teaspoonful soda.

Spanish Bun. (Mrs. P. F. Harding)

Stir well together one pint sugar, three-quarters cup butter, add the beaten yolks of four eggs, one cup sweet milk, one tablespoonful cinnamon, three-quarters tablespoonful cloves, one heaping pint flour, one cup chopped raisins mixed with part of flour, two teaspoonsful bakingpowder with part of the flour, add last whites of four eggs well beaten; bake in small dripping pan and froth with chocolate icing.

Fruit Cake. (Mrs. Fisher)

One pound currants, one pound raisins, one pound mixed peel, one pound butter, one pound white sugar, one teaspoonful of mace, 11 eggs, seven cups of flour.

Jelly Roll. (Mrs. Emily Burdett)

Three eggs, one cupful sugar, one cupful flour, one teaspoonful cream of tartar, one-half teaspoonful lemon, sift cream tartar with flour, dissolve the soda in a little boiling water, bake in a dripping pan, spread with jelly and roll while hot.

Cookies. (Mrs. Alex. Shaver)

One cup brown sugar, two eggs, one-half cup butter, one-half teaspoonful soda, one teaspoonful cream tartar, season with nutmeg or anything preferred.

Mahogany Cake. (Mrs. Glover)

One and one-half cups sugar, one cup milk, one-half cup butter, two teaspoons of baking powder, two tablespoons of grated chocolate dissolved in half the milk on stove, then cool and stir in two cups of flour.

Molasses Cake. (Mrs. Alex. Shaver.)

One egg, three-quarters cup of sugar, size of an egg of butter, one cup of molasses, two cups of flour, one-half teaspoonful each of cinnamon, cloves and all-spice, one cup hot water, dissolve one teaspoonful soda in water.

White Cake. (Mrs. Holland)

One cup of sugar, one-half cup butter, one-half cup milk, two cups flour, one heaping teaspoonful baking powder, whites of six eggs, flavoring to suit taste.

Shrot Bread. (Miss Mc Ara)

One pound butter, one cup of sugar, (mix to a cream), mix in enough flour to make it as stiff as possible to knead out.

Fruit Cake Without Eggs. (Mrs. Gamble)

One cup of brown sugar, two tablespoonsful of butter, one cup of sour milk, one teaspoonful of baking soda mixed in milk, two cups

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CANADA

of sifted flour, one teaspoonful of cinnamon, one-half teaspoonful cloves and nutmeg, one-half teaspoonful salt, one cup raisins, one cup of currants; bake in moderate oven.

Nut Bread. (Miss Jessie Carrothers)

Fifteen cents worth of nuts (shelled walnuts), four cups of flour, two cups of milk, three-quarters cup of sugar, one or two eggs, three teaspoons of baking powder, pinch of salt, mix all the dry things together then add the milk and eggs. Bake in a moderate oven for about an hour.

Nut Cake. (Mrs. White)

One cup sugar, one-half cup butter, one-half cup milk, two eggs, one cup chopped and seeded raisins and dates, one cup chopped walnuts, flour to thicken with two teaspoonsful baking powder to a cupful of flour, add raisins, dates and nuts the last thing before baking, bake in slow oven.

Sultana Cake. (Mrs. Holland)

One pound butter, one pound sugar, one pound flour, one and one-quarter pound blanched almonds, two lemons (juice of both and rind of one), one-quarter teaspoonful nutmeg, 12 eggs (yolks and whites beaten separately), bake from two to three hours, according to size of cake.

Ammonia Cookies. (Mrs. Holland)

One cup lard, two and one-half cups granulated sugar, five cents worth powdered ammonia dissolved in one cup boiling water, two cups sweet milk, five cents worth oil of lemon, flour to roll.

Beefsteak Cake. (Mrs. Mollon)

One cup brown sugar, one-half cup butter, two tablespoonsful baking syrup, two eggs, one cupful sour milk, one teaspoonful soda, one and one-half cup boiled raisins, spice (nutmeg), two and three-quarters cups flour, bake in two layers and ice with maple cream icing.

Dixlin Cake. (Mrs. W. McFadden)

Two cups brown sugar, one-half cup butter, one-half cup sour milk, two eggs, two and one-half cups flour, five tablespoonsful grated chocolate, one teaspoonful soda, dissolve chocolate and soda in one cup of boiling water, one cup raisins, nuts and figs, flavor with vanilla.

Apple Sauce Cake. (Mrs. Gilbert)

One cup granulated sugar, one-half cup butter, one cup of apple-sauce, one teaspoonful of soda put in apple sauce, spices to suit taste and two cups of flour.

Sponge Cake. (Mrs. Holland)

Two fresh eggs, one teacup granulated sugar, beat eggs and sugar five minutes, one cup sifted flour, one and one-half teaspoonsful baking powder, one-third cup hot water, flavor with vanilla, bake 30 minutes.

Rock Cake. (Mrs. McEwen)

One cup of butter, one cup of sugar, one cup of cocoanut, three-quarters cup of sweet milk, three cups of flour, two teaspoonsful of baking powder, drop tablespoonful into pan.

Marble Cake. (Mrs. Eveleigh)

Light part—Whites of three eggs, one-half cup butter, one-half cups sugar, one-half cup milk, two cups flour, one-half teaspoonful

soda, one teaspoonful cream tartar. Dark part—Yolks of three eggs, one cup molasses, one-half cup butter, two cups flour, one teaspoonful soda, one-third cup milk, flavor with mixed spices, cloves, cinnamon, and nutmeg, butter the tins and put in the pan.

Cocoanut Cake. (Mrs. H. J. Smith)

Three eggs, two breakfast cupsful of sugar, two breakfast cupsful of butter, one breakfast cupful of butter, one breakfast cupful milk, three breakfast cupsful flour, one dessicated cocoanut, one teaspoonful baking powder.

Cocoanut Walnut Drop Cakes.

One cup cocoanut, one cup chopped walnuts, one cup chopped raisins, half cup sweet milk, two eggs, one teaspoon baking powder, third cup butter, one cup sugar, flour for stiff dough. Drop on tin.

Walnut Cake. (Mrs. McGuire)

One and a half cups of sugar, half a cupful of butter, one cup milk, three cups flour, whites of four eggs, two teaspoonsful baking powder.

Buttermilk Cakes. (Mrs. J. A. Doyle)

One-half cup melted butter, one and one-half cups buttermilk, one cup raisins, one cup currants, one and one-half cups brown sugar, three cups flour, two teaspoonsful of soda, lemon peel, cinnamon and nutmeg, mix milk, sugar and butter, then add rest.

Cream Puffs. (Ruth Hicks)

One cup of water, one-half cup of butter, put on to boil, while boiling stir in one cup of flour, then set to cool, when cool stir three eggs (not beaten), then beat all together till it is thickened, drop in a large tablespoonful in buttered tins; bake 25 minutes in a hot oven. This will make 25 puffs. Cream for puffs. One cup of sweet milk, put on to boil, one egg, one-half cup of sugar, beat together and stir in three even teaspoonsful corn starch, flavor to taste, stir into the boiling milk, let boil until quite thick, open puffs with knife and put in cream while puffs are hot, use while fresh.

Brown George Cake. (Ethel Brown)

Two eggs, one-half cup brown sugar, butter size of an egg, one-half cup molasses, one-half cup sweet milk, one-half teaspoonful cinnamon and cloves, one teaspoonful soda and one of cream tartar sifted with two cups flour, beat sugar and egg and butter together, add milk and syrup, then flour, beat thoroughly, bake in layers.

Brown Stone Front Cake. (Mrs. George S. Gamble)

One cup of grated chocolate (unsweetened), yolk of one egg, one-half cup each of sweet milk and sugar, one teaspoonful vanilla, cook in a double boiler and pour over cake batter while hot. Cake batter as follows: One cup white sugar, one-half cup butter, two eggs, one-half cup sour milk, one teaspoonful soda, two cups flour, beat the two batters until they are thoroughly mixed, bake slowly in jelly cake tins.

Afternoon Tea Kisses. (Mrs. Peart)

One egg, the weight of it in sugar, flour and corn flour, one teaspoonful baking powder, cream, butter and sugar, add the egg and the dry ingredients and baking powder and drop in small spoonful on buttered paper or well greased baking tins, bake a pale brown, when done spread the bottom with jam and pair together.

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Layer Fruit Cake. (Mrs. W. Maguire)

One egg, one cup brown sugar, one-half cup butter, a tablespoonful blackstrap, one-half cup sour milk, one-quarter teaspoonful cinnamon and cloves, one cup raisins, flour to mix. Icing for layer fruit cake: One cup sugar, little milk and butter.

Reception Cake.

One cup of butter, cream with hand, one cup granulated sugar, stir into butter five eggs, beat eggs separately, stir yolks into the butter and sugar, then stir whites into same, three cups flour with one teaspoonful baking powder, flavor with vanilla, one cup currants, one-quarter pound shelled almonds, one-quarter pound lemon peel, cook one and one-quarter hours in slow oven.

Ice Cream Cake. (Mrs. A. Shaw)

Two cups white sugar, three-quarters cup butter, one cup sweet milk, one cup corn starch, two cups flour, whites of seven eggs well beaten, three teaspoonsful baking powder, put eggs in batter after all is mixed up, bake in moderate oven.

Raisin Loaf. (Mrs. Howe)

Two cups sour milk, two tablespoonsful brown sugar, one tablespoonful baking syrup, one teaspoonful salt, one teaspoonful soda, one egg, one cup chopped raisins, mix stiff with Graham flour, bake in slow oven.

Soft Gingerbread. (Mrs. J. M. Shaw)

One cup butter, one cup molasses, one cup sugar, one cup sour milk or buttermilk, one teaspoonful soda dissolved in warm water, one tablespoonful ginger, one tablespoonful cinnamon, two eggs, about five cups flour, enough to make as thick as cup cake batter, perhaps a trifle thicker, work in four cups.

Sunshine Cake.

Whites of seven eggs, yolks of five, one cup flour (scant), one and one-quarter cups granulated sugar, one-third teaspoonful cream of tartar, beat yolks to a very stiff froth, whip whites to a foam, first adding a pinch of salt, add cream of tartar and whip until very stiff, add sugar, then the beaten yolks, then add flour and fold lightly and thoroughly (sift the flour), bake in a very moderate oven 30 to 40 minutes, flavor to taste.

Nut Drop Cakes. (Mrs. Harry Potts)

One cup brown sugar, one-half cup butter, one cup chopped raisins, one cup chopped walnuts, one cup flour, two eggs, one-half teaspoonful soda, cassia, nutmeg and cloves to taste.

Cookies. (Mrs. W. Eddy)

Three eggs, one large cup brown sugar, one small cup butter, one-half spoonful soda, one-quarter nutmeg, make a firm dough, roll out, cut and bake in hot oven. This will make about four dozen.

Sultana Cake. (Mrs. Godwin)

One pound butter, two cups granulated sugar, five eggs, one pound sultana raisins, one-quarter pound peel, one-half cup sweet milk, two teaspoonsful baking powder, two large cups flour.

Date Bread. (Mrs. Douglas Thom)

Two and one-half cups buttermilk, one teaspoonful baking soda, two teaspoonsful brown sugar, one-half pound dates, Graham flour.

mix soda in milk, add sugar and salt and enough Graham flour to make a stiff batter, put just a pinch of cream of tartar in flour, flour the dates well and add last of all.

Doughnuts. (Mrs. T. Little)

Beat two eggs, one and one-half cups of sugar, a pinch of salt, about a teaspoonful grated nutmeg, a tablespoonful of lard or butter together, then add two cups of sour milk or buttermilk, and a heaping teaspoonful of soda, flour enough to roll, have it as soft as can handle easily, fry in very hot lard, do not roll too thin as the beauty of a doughnut is to have it plump, then put in a stone jar or covered pail and they will keep moist until eaten, it is better to use butter for shortening, as it is not so apt to soak fat.

Fruit Cake. (Mrs. Graham)

Three-quarter pound of butter, one pound brown sugar, one and one-quarter pound flour, 3 pounds raisins, two pounds currants, one-half pound peel, one-quarter pound almonds, one teaspoonful soda, eight eggs, one nutmeg, one teaspoonful cloves, one cinnamon, one wine glass of coffee, soak raisins in coffee over night.

Devil's Food. (Mrs. L. Rankin)

Five level tablespoonsful butter, one and one-quarter cups of sugar, three and one-half squares chocolate (melted), one teaspoonful vanilla, three-quarters cup milk, three and one-half level teaspoonsful baking powder, one and one-half cups sifted pastry flour; cream the butter, add sugar and chocolate, then unbeaten eggs and vanilla, and beat together until very smooth, sift the baking powder with one-half cup of flour, and use first; then alternate the milk and the remaining flour, and make the mixture stiff enough to drop from the spoon, beat until very smooth and bake in loaf in moderate oven. Tests for knowing when cake is baked enough: 1. It shrinks from the pan. 2. Touching it on top springs back. 3. No singing sound.

Coffee Layer Cake. (Mrs. Adams)

Two eggs, one cup brown sugar, one-half cup molasses, one-half cup cold coffee, one-half cup butter, one teaspoonful soda, two cups flour, two teaspoonsful baking powder, one-half teaspoonful salt, one-half teaspoonful spice, one cup raisins.

Date and Nut Cake. (Mrs. Dunlop)

Cream one-half cup butter and one and one-half cups sugar together, one cup milk, two cups flour, two teaspoonsful baking powder, pinch salt, one cup chopped dates, one cup English walnuts, flavor with almonds, mix with the whites of four eggs beaten stiff.

Coffee Cake. (Mrs. Harry Potts)

Two cups brown sugar, one cup butter, one cup molasses, four eggs, two teaspoonsful soda in a little water, two cups chopped raisins, rub raisins in flour, one cup strained coffee, spice to taste

Spice Cake Without Eggs. (Mrs. W. Fields)

One cup sugar, one cup sweet milk, two tablespoonsful butter, two cupsful sifted flour, two teaspoonsful baking powder, one teaspoonful each of nutmeg and allspice.

Orange Cake. (Mrs. H. J. Smith)

Three eggs, their weight in butter, sugar and flour, beat butter and sugar to a cream, add two eggs and half the flour, beat well and

add the grated rind of one orange and one-half the piece, put in the remainder of flour and one teaspoonful of baking powder and the third egg.

Ginger Cake. (Mrs. Perkins)

One cup brown sugar, one-half cup butter, one cup sour milk, one cup molasses, four cups sifted flour, one tablespoonful ginger, two teaspoonsful ginger, two teaspoonsful soda, two eggs, spices to suit.

Ginger Bread. (Mrs. C. H. Sanderson)

Three-quarters cup sugar, one egg, three-quarters cup molasses, one cup sour milk or sweet milk, using cream of tartar, one-half cup butter, one and one-half teaspoonful of ground ginger, one-half teaspoonful of ground cinnamon, one teaspoonful of baking soda.

Molasses Cakes. (Ruth Hicks)

One egg well beaten, one cup white sugar, one cup molasses, one tablespoonful vinegar, while foaming stir in the mixture, one tablespoonful ginger, flour to make a soft dough. bake in a quick oven.

Cocoanut Cake. (Mrs. C. Willoughby)

Beat the whites of six eggs to a stiff froth, add two cups of white sugar, then beat over steam until a crust forms on bottom and sides of dish, add two teaspoonsful of vanilla, two tablespoonsful of corn flour, four cups of cocoanut, stir and drop in buttered tin and bake quickly to a light brown.

Dolly Varden Cake. (Mrs. Eveleigh)

Two cups sugar, two-thirds cup butter, one cup sweet milk, three cups flour, three eggs, one-half teaspoonful soda, one teaspoonful cream of tartar, flavor with lemon, bake one-half of this in pans, to the remainder add one cup of chopped raisins, one-half cup of currants, one teaspoonful cinnamon, cloves and nutmeg.

Cocoanut Puffs. (Mrs. Stokes)

The whites of three eggs beaten stiff, one cup pulverized sugar, one-half pound of cocoanut, drop on buttered paper and bake, do not have oven too hot when they are first put in.

Cake Without Eggs. (Mrs. Peart)

Beat together one teacupful of butter and three teacupful of sugar and when quite light stir in one pint of sifted flour, add to this one pound of raisins seeded and chopped, then mixed with a cup of sifted flour, one teaspoonful nutmeg, one teaspoonful powdered cinnamon and lastly one pint of thick soured cream or milk in which a teaspoonful of soda is dissolved, bake immediately in buttered tins one hour in a moderate oven.

Buttermilk Cake. (Eliza McEwen)

Two eggs, one-half cup melted butter, one-half cup lard, one cup raisins, one cup currants, one and one-half cups brown sugar, one and one-half cups buttermilk, three and one-half cups flour, one teaspoonful soda, one teaspoonful pastry spice or cinnamon, nutmeg or lemon peel, mix sugar, lard and butter together and add other ingredients.

Prince of Wales Cake. (Mrs. Mollard)

Three-quarters cup brown sugar, one-half cup butter, one cup stoned raisins, two tablespoonsful dark molasses, three-quarters cup of butter, sweet milk or sour milk, one large teaspoonful baking soda dissolved in a little hot water, one-half teaspoonful each cinnamon and nutmeg, two eggs, lemon peel, two cups of flour, bake in shallow pan and ice.



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Hermit Cake. (Mrs. George Gamble)

One pound dates (cut thin) one and one-half cups brown sugar, one-half pound butter, three eggs, one cup shelled walnuts (chopped) one-quarter cup chopped lemon peel, two teaspoonsful baking soda, dissolved in as little hot water as possible, flour to stiffen, bake in a narrow deep pan for three-quarters of an hour.

White Cake. (Mrs. Emily Burdett)

One and one-half cupsful white sugar, four teaspoonsful butter beaten to a cream, one scant cupful sweet milk, two and one-half cupsful flour, two teaspoonsful baking powder, the beaten whites of four eggs added last.

Lemon Cake. (Mrs. Harry Potts)

Two scant cups white sugar, one-half cup butter, three eggs, two and one-half cups our, one cup milk, two teaspoons baking powder, one-half teaspoons salt, rind and juice of one lemon.

Jam Cake. (Mrs. Mollon)

One cup sugar, four tablespoons butter, seven tablespoons milk, one teaspoonful soda, flour to make a thick batter, two and one-half cups flour, one cup berry jam last, bake in jelly tins and put together with white icing.

Vanities. (Mrs. Johnson)

Beat well three eggs and add one tablespoonful of sugar, one of cold water and one-quarter teaspoonful of salt, stir in flour to make rather stiff dough, knead well on board and divide into four or five portions, roll each one very thin, (the thinner the better). Do not be alarmed if it sticks to the board but keep on rolling, then tear of pieces about the size of half a hand and drop into a kettle of hot lard and fry a delicate brown, turning once. Take out and sprinkle with powdered sugar.

Light Fruit Cake. (Eliza McEwen)

One pound light brown sugar, one-half pound butter, one pound currants, two ounces lemon peel, six eggs, one pound flour, cream butter and sugar together, beat in eggs one at a time, beat well and add other ingredients, bake for one hour and a half in moderate oven.

Cruifers. (Mrs. Jas. Hindson)

Three eggs, one and one-half cups granulated sugar, two cups sour milk, seven tablespoons melted lard, one teaspoon soda dissolved in the milk, two teaspoons baking powder, enough flour to make a soft dough. Lard is hot enough to cook when cakes will immediately rise to top.

Walnut Cake. (Mrs. Dunlop)

One cup sugar, four tablespoons butter seven tablespoons milk, one teaspoon cornstarch, one and one-half cups flour, three teaspoons baking powder, whites of two eggs, one cup walnuts. Mix the corn starch and baking powder together, melt the butter and sugar, add milk, then flour and whites of eggs. Beat well together, put in walnuts well floured. Bake in a quick oven.

Raisin Cookies. (Mrs. Wm. Hastings)

One cup butter, one and one-half cups sugar, one good full cup of seeded and chopped raisins not too fine, one-half cup sour milk, one-half teaspoon baking soda, one egg, flavor with a little nutmeg and vanilla, add enough flour to roll out.

Feather Cake. (Mrs. Tucker)

One egg, one cup sugar, one tablespoonful butter, two cups flour, one heaping teaspoonful baking powder, flavor with vanilla and bake in two layers. When cold ice and sprinkle with coconut.

Lemon Cookies. (Mrs. Traub)

Two cups white sugar, one cup butter, one cup milk, two eggs, two teaspoons baking powder, one teaspoon ammonia, dissolve ammonia and milk, five cents worth of lemon oil, can be omitted, flour to roll, not too stiff.

Bannana Cake. (Mrs. C. T. Houston)

One cup sugar, two cups flour, three eggs, one-half cup sweet cream, two teaspoons butter, two teaspoons baking powder. Bake in three layers, slice bananas between each layer, sprinkle with sugar and ice on top.

Ginger Cookies. (Mrs. W. M. Fields)

Two cups molasses (sorghum), one cup white sugar, one cup shortening, scant half cup water, one teaspoonful soda, one tablespoonful ginger. Flour to roll conveniently.

Currant Cookies. (Mrs. Wes. McFarlen)

One cup sugar, one cup butter or lard, one cup sour milk, one cup currants, one teaspoon soda. Mix butter and sugar together, add milk, currants, flour and soda, roll not too thin to bake.

Ginger Drop Cakes. (Mrs. Campbell)

One cup brown sugar, one cup butter, one cup molasses, one egg, one tablespoonful soda, one teaspoon ginger, one cup boiling water, trifle over four cups flour, make cream, butter, sugar and molasses, add the beaten egg and then the soda and one-half teaspoon alum dissolved in the hot water, lastly the flour and ginger. Drop in spoonful in buttered pan. Bake in a hot oven.

Ginger Cookies. (Mrs. J. P. Merrick)

One cup brown sugar, one cup butter, one cup molasses, one tablespoon ginger, one tablespoon cinnamon, two teaspoons soda dissolved in three tablespoons hot water, a few currants. Bake quickly.

Sour Cream Cookies. (Miss Aitken)

Two cups brown sugar, one cup lard and butter mixed, one cup thick sour cream, two eggs, one heaping teaspoonful soda and one-half teaspoonful salt. Use five cups flour or enough to make a soft dough and bake in a quick oven till light brown.

Oatmeal Cookies. (Maggie Grant)

Three cups oatmeal, two cups flour, three-quarters cup of butter, one cup sugar, three-quarters cup of water, a little salt, one teaspoon cream of tartar, one-half teaspoon soda.

Cookies. (Mrs. T. Reid)

One cup butter, one cup sugar, one cup raisins chopped fine, three eggs, one-half teaspoon soda, one teaspoon cream tartar, flour enough to roll.

Ginger Cookies. (Mrs. Dowswell)

One cup butter, one pint molasses, two heaping teaspoons of soda, one scant teaspoon of salt, one teaspoon of ginger, one-half teaspoon cinnamon, one cup of water and sufficient flour to make soft dough. Cream the butter, add molasses and sufficient flour to make a batter. Add salt and spices, the soda dissolved in water and

more flour to make a very soft dough. Flour the board well, roll the dough out almost half an inch thick and cut in circles. Use a cake turner to transfer the into baking pan and bake in a moderate oven.

Date Cookies. (Mrs. J. Young)

One and one-half cups rolled oats, one and one-half cups of flour, three-quarters cup butter and lard, one scant cup of brown sugar, one teaspoonful cream of tartar, one-half teaspoonful soda. Flavor with milk. Then add one pound of chopped dates and roll out into cookies.

Cookies. (Mrs. Knight)

One cup of butter, one cup water, two cups sugar, four eggs, one teaspoonful cream of tartar, one-half teaspoonful of soda. Flavor with vanilla. Add flour enough to roll out.

Oatmeal Wafers With Date Filling. (Mrs. W. A. White)

Two cups oatmeal, one cup flour, one-half cup butter, one-half cup sugar, one-half teaspoon soda, one-half cup sour milk. Roll thin as possible, cut out with small cutter and spread cooked dates between the layers. Cook in a slow oven.

Jelly Cake. (Mrs. Langford)

One egg, one cup of sugar, butter the size of egg, two cups of flour, two teaspoons of baking powder, one cup of milk, flavoring to taste.

Cocoanut Cookies. (Mrs. Burton)

One cup sugar, one cup butter, two eggs, one teaspoon baking powder, one-half cup milk, one cup of cocoanut, using flour enough to roll out.

Macaroons. (Mrs. W. H. Allison)

Three egg-whites beaten stiff and one cup sugar heated together until smooth, two cups cocoanut or chopped walnuts, one teaspoon vanilla. Drop on buttered pans by teaspoons.

Spice Cake. (Mrs. Callender)

One egg, one-half cup butter, one cup brown sugar. Cream butter and sugar and add egg. Add to this one cup sour milk with one teaspoonful soda, one cup currants, one and one-half cups sifted flour, pinch of salt, one-half teaspoonful each of nutmeg, cloves and cinnamon, bake in a long tin.

Fig Cake. (Mrs. H. M. Stevens)

Two cups sugar, one-half cup butter, three eggs, one cup milk, three and one-half cups flour, two teaspoons baking powder, flavor. Filling: One-half pound figs chopped fine, one cup sugar, one cup boiling water. Cook slowly until thick and when cold spread between layers of cake.

King Edward Cake. (Mrs. Moolon)

One and one-half cups butter, one cup white sugar, one cup raisins chopped, two cups flour, two eggs beaten separately, one teaspoon soda, one and one-half cups sour milk, one teaspoon cinnamon, one-half grated nutmeg, one-half teaspoon mace.

Shortcake. (Cora Reynolds)

Four coffee cups flour, one cup butter, one cup lard or drippings, three tablespoons water, one cup brown sugar. Add flour mixed with one-half scant teaspoon soda and same of cream tartar, add water and cook in moderate oven.

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Russian Rocks. (Cora Reynolds)

One and one-half cups brown sugar, one cup butter, three eggs, well beaten, one teaspoon soda in one tablespoon water, one teaspoon cinnamon, three-quarters cup chopped raisins, one cup walnuts chopped not too fine, two and one-half cups flour. Drop on buttered tins.

Spanish Bun. (Mrs. A. E. E. Graham)

One-half cup sugar, one-half cup butter, one-half cup sweet milk, one teaspoon allspice, one teaspoon cinnamon, one and one-quarter cups flour, two teaspoons baking powder.

Hermit Cake. (Mrs. E. S. Wilson)

Ten cents' worth shelled walnuts (one-quarter pound), one pound dates chopped fine, two eggs, one cup buttermilk, one teaspoon baking powder, one-half cup butter, one-half cup lard, one teaspoon salt, one cup brown sugar, flour.

Belfast Cake. (Mrs. Guggisberg)

Beat one-half cup butter to a cream, one and one-half cups sugar, one cup raisins, one egg, one cup sour milk, two cups graham flour, one teaspoon soda, one-half teaspoonsalt, one-half teaspoon cinnamon, one salt spoon nutmeg. Mix in the order given. Do not flour raisins. Use either chocolate or maple cream icing.

King Edward Cake. (Mrs. C. H. Sanderson)

One cup of brown sugar, one-half cup butter, two eggs, one cup of sour milk (sweet milk may be used by using cream of tartar), one teaspoon of soda, one teaspoon of cinnamon, one teaspoon of nutmeg, one-half cup of chopped raisins, one and one-half cups of flour. Icing: Eight tablespoons icing sugar, three tablespoons butter, one-half pound of chopped almonds, one teaspoon hot water. Cream the butter well, then add other ingredients.

Gold Cake. (Mrs. L. B. Ring)

Yolkes of four eggs, three-quarters cup white sugar, one-quarter cup butter, one-quarter, (little over) cup water, one and one-quarter cups flour, two heaping spoons of baking powder. Sift flour three times, warm sugar for butter. Bake thirty to forty minutes. Flavor with one teaspoon lemon.

Little Mocha Cakes. (Mrs. Guggisberg)

Whites of three eggs, one cup granulated sugar, butter the size of one egg, two-thirds cup milk, one and one-half teaspoons baking powder, one and one-half cups flour. Icing for mocha cakes: Four ounces butter, ten ounces icing sugar, one tablespoon vanilla and water mixed; cream butter and add sugar by degrees, add flavoring before adding all the sugar, cut the cakes into squares, spread the sides with icing, dip in almonds finely cut up after having been blanched and browned in the oven.

Oatmeal Date Cake. (Mrs. C. Willoughby)

Two eggs, two cupfuls of flour, four cupfuls of rolled oats, one-half cup of butter, two cups brown sugar, one teaspoon salt, one and one-half teaspoons soda, three-quarters cup of sour milk, one teaspoon each of cinnamon, allspice, nutmeg and cloves. Stew a pound of dates with two spoonfuls sugar and very little water. Spread a layer of mixture, a layer of dates and a layer of cake mixture again. Bake in a slow oven.

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Cornstarch Cake. (Mrs. Gee)

Whites of three eggs, one cup of sugar, one-half cup of butter, one cup of milk, one of flour, one-half of corn starch, two teaspoons baking powder, one teaspoon vanilla. **Beat butter and sugar to a cream. Beat eggs to a stiff froth and fold in last.**

Cream Cake. (Mrs. W. M. Longworthy)

Beat two eggs in a teacup and fill the cup with sweet cream, add one cup sugar, one cup flour, one teaspoon baking powder, a pinch of salt. Bake in a moderately heated oven.

Cake Without Eggs. (Mrs. E. S. Williams)

One and one-half cups sugar, one-half cup butter, one cup milk, three cups flour, two teaspoonsful baking powder, one cup chopped raisins well floured and added last thing before putting in oven. Spice to taste.

Cookies. (Mrs. A. D. Wright)

One egg, one cup butter (three-quarters will do if prices is up), one cup castor sugar, two tablespoons sweet milk, two taespoons baking powder, flour.

Fruit Cake. (Mrs. Merrick)

Two cups brown sugar, one and one-half cups butter, one cup molasses, one cup sweet milk, five eggs, one teaspoon soda, one tablespoon each mace, cloves and allspice, nutmeg and cinnamon, four cups flour, one and one-half pounds raisins, one pound currants, one-half pound citron. Put in baking tins lined with paper and butter, bake in a slow oven.

Ginger Snaps. (Mrs. J. K. McInnis)

One cup butter, one cup brown sugar, one cup molasses, one teaspoonful ground cloves, two teaspoonsful ginger, three-quarters cup water and one teaspoonful baking soda. Add enough flour to make a nice stiff pastry.

Tea Cake. (Mrs. Dickey)

Three eggs, one cup brown sugar, two-thirds cup butter, one teaspoon soda, one teaspoon cream tartar, one tablespoon vinegar, two tablespoons molasses and one of vanilla.

Fruit Cake. (Mrs. Flowers)

Five eggs, one pound flour, three-quarters pound sugar, three-quarters pound butter, one and one-half pounds raisins, one pound currants, one half cup molasses, one-half cup sweet milk, one-half nutmeg, one-half teaspoon cinnamon, one-quarter pound mixed peel, one half teaspoon soda, two teaspoons baking powder.

Ginger Bread. (Mrs. Eddy)

One cup brown sugar, one-third cup butter or shortening, one-half cup syrup, one tablespoon ginger, one teaspoon cinnamon, cloves and one-quarter spoon nutmeg. Boil this together in a large pan. When cold add two eggs beaten separately, one cup sour milk and a pinch of salt. Add enough flour for a thin batter. Lastly add one small spoon soda dissolved in water. Bake in moderate oven.

Almond Paste. (Mrs. Mavity)

Blanch a half pint sweet almonds by putting them in boiling water and stripping off the skins. Pound in a mortar till well pulverized or put through the meat grinder with the finest plate. Take the whites of three eggs and beat in three-quarters of a pint of powdered sugar, add the almond and flavor with rose water.

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Mince Meat.

Two pounds currants, two pounds raisins, five pounds apples (when peeled and cored), one pound lean beef (when cooked), one-half pound butter, one-quarter pound citron and lemon peel, one-quarter pound sweet almonds, one-quarter pound bitter almonds, one-quarter pound walnuts. Spices and sweet cider to taste.

Walnut Cake. (Mrs. Longworthy)

One cup sugar, one-half cup butter, one-half cup sweet milk, two eggs, two cups flour, two teaspoons of baking powder, one cup walnuts chopped, one-half cup raisins chopped.

Cake Filling. (Mrs. A. D. Wright)

One small apple, three-quarters cup sugar, white of one egg, vanilla to taste. Beat until stiff.

Lemon Sauce.

Two tablespoons of butter, one-half cup of brown sugar, blend with one dessert spoon of flour, one cupful of boiling water, grated rind of one lemon, juice of one-half lemon.

Cream Icing. (Mrs. J. H. Cunningham)

Two cups of white sugar, one-half cup of cream or milk, boil till it forms a soft ball. Take off and put in one teaspoon of butter, flavor and beat until it begins to cool, put on cake. Melted chocolate put on top of this is very nice.

Mock Whipped Cream.

Take one large sour apple peeled and grated, one-half cup white sugar, white of one egg beat all together for a long time, flavor with vanilla. Mix the apple with the sugar as soon as possible after grating or it will turn dark. Used like whipped cream.

Apple Filling.

Cook two large apples until soft, then add one cup sugar, the well beaten yolk of one egg and the juice and grated rind of one lemon. Cook all a few minutes. Spread between layer cake.

Raisin Filling.

Boil one cup of sugar until it hairs. Beat the white of one egg until stiff. Seed and chop one cup of raisins. When the sugar is boiled enough pour it on the white of the egg, beating all the time, then add the chopped raisins.

Nougat Filling. (Mrs. Rossie)

One cup nut meats cut very fine added to one egg yolk beaten thick. Three tablespoons powdered sugar, one-half cup cream whipped and white of one egg beaten, very stiff. Add this mixture to a boiled frosting and put roughly on cake. Boiled frosting: One cup white sugar, one-third cup hot water, boil until it threads and stir in beaten white of one egg and pinch of cream of tartar.

PICKLES AND SAUCES

Chow Chow. (Mrs. Jas. Bole)

One-half bushel green tomatoes, one dozen onions, one-half dozen green peppers, all chopped fine. Sprinkle over all one quart salt, let stand over night and drain and pack in a jar. Take two pounds sugar, three teaspoons cinnamon, one tablespoon each allspice,

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cloves and pepper, one-half cup ground mustard, one pint horseradish and vinegar enough to cover mixture. When boiling hot pour over mixture in jar and cover tight.

Plum Catsup. (Mrs. Eddy)

Five pounds plums boiled in just enough water not to burn. Put them through colander, heat pulp and add two cups sugar, one cup vinegar, season with salt and pepper, black pepper, cloves, cinnamon, a half teaspoon of celery seed, four teaspoons of mixed spices boiled 30 minutes and seal. As soon as salt is added the taste of fruit is gone.

Lob Lolly Pickle. (Mrs. W. Hindson)

One quart green tomatoes, one quart onions, six red peppers, one large cucumber, one cauliflower, one head cabbage, two heads celery, three quarts vinegar, one and one-half cups sugar, two teaspoons mustard, one-half teaspoon (scant) cayenne pepper, one teaspoon (small) tumeric, one teaspoon black pepper, one cup mustard seed, three-quarters cup corn starch, one cup salt. When all chopped fine add salt, let stand over night then drain, then put in seasoning and let cook twenty minutes, then add corn starch, tumeric, mustard seed with vinegar and let simmer for ten minutes, then bottle.

Green Celery Sauce. (Mrs. O. T. Falls)

Twelve heads celery, three onions, one-quarter pound mustard seed, one tablespoon white papper, two ounces salt, one-half tablespoon tumeric, three cups white sugar, one quart vinegar. Chop fine, add spices and vinegar, simmer one hour.

Green Tomato Pickle. (Mrs. Knight)

One peck tomatoes sliced, one dozen onions, one cup salt, two tablespoons allspice, two tablespoons cloves, two tablespoons mustard, two tablespoons pepper, three red peppers or small quantity of red pepper, one pound brown sugar. Cover with vinegar and boil two hours.

Spiced Cranberries. (Mrs. Gamble)

Seven pounds fruit, six pounds brown sugar, one quart vinegar, three ounces ground cinnamon, one ounce cloves, ground. Mix spices in cold vinegar and add to the fruit, boil all till quite thick and stir often to keep from sticking to bottom of kettle.

Grape Catsup. (Mrs. A. D. Wright)

Five pounds grapes, two pounds sugar, one pint vinegar, one ounce cinnamon, one ounce cloves, one ounce allspice. Boil grapes one hour to remove skins and seeds, put through colander. Add seasoning, etc., and boil until thick enough to suit.

Pickled Cauliflower. (Mrs. G. W. Brown)

Boil the cauliflower in cold salted water until tender, allowing a handful of salt to one good-sized cauliflower. For a small crock take three cauliflowers, two cups of vinegar, two cups water, four heaping dessert spoons mustard, two heaping dessert spoons corn starch, three cups white sugar and a few little red peppers. The cauliflowers are cut up in small pieces and the vinegar is heated until it thickens.

French Tomato Pickle. (Miss Etty)

Slice one pail tomatoes, small half pail onions sliced, sprinkle one cup salt and leave standing all night. Drain well and scald in weak vinegar ten minutes, drain again and add two quarts strong vinegar. Take one pound brown sugar, two tablespoons tumeric, two

teaspoonsful cinnamon, two teaspoonsful of ground cloves and two of allspice, two teaspoonsful of mustard. Put all together in a small bag and cook with onions and tomatoes for three-quarters of an hour.

Dutch Chow.

Two quarts green tomatoes, six red peppers, one quart onions, one cup sugar, two quarts vinegar, two tablespoons mustard, four large carrots, three tablespoons mustard seed, one pint beans, two tablespoons flour, one-half dozen cucumbers, one tablespoon celery seed, one head cauliflower, one tablespoon tumeric. Cut tomatoes, onions and cucumbers in small squares, sprinkle with salt, let stand one night and scald in the morning in their own pickle and drain. Scald cauliflower in salt water, also carrots and beans, drain and set aside till morning. Take sugar, mustard, flour and tumeric mixture, cold vinegar, add to rest of vinegar which should be heated last of all. Add celery seed. Be careful not to cook pickles, only scald, turning over and over.

Chili Sauce. (Mrs. Godwin)

Put through colander one can tomatoes then add two medium sized onions chopped fine, one-half cup vinegar, one-half cup brown sugar, one teaspoon salt, one-quarter teaspoon each of ground cloves, cinnamon and allspice and a little cayenne papper. Cook slowly until onions are tender.

Spiced Grapes. (Miss Martin)

Seven pounds grapes, three and one-half pounds sugar, one cup of vinegar, two ounces cinnamon, one ounce cloves. Separate pulp and boil until tender. Put through colander, then boil all together with spice in a bag.

Cranberry Sauce. (Miss Etty)

To one pound of cranberries, after they are picked over, allow one pound of granulated sugar, half pint water. Put sugar and water in ~~kettle~~ and allow ten minutes for boiling, then pour all into a mould which has been dipped in cold water (so that it will not stick), stand all night or longer and it will turn out like jelly.

Beet and Cabbage Pickle. (Mrs. Dickey)

One quart raw cabbage, one quart boiled beets chopped fine, two cups sugar, one tablespoon salt, one teaspoon black pepper, one-quarter teaspoon red pepper, one cup grated horseradish, cover with cold vinegar and keep from air.

Celery Sauce.

One peck green tomatoes, twelve good sized snow apples, six heads of celery, six onions chopped very fine, three cups brown sugar or more if liked, half cup of mustard, three tablespoons cinnamon, four tablespoons salt, one teaspoon red papper, three pints vinegar, boil for one hour.

Sweet Pickle. (Mrs. Darke)

Two cups of water, five cups of sugar, two cups of vinegar double strong, one teaspoon of mixed spices, one teaspoon of caraway seed, one-half teaspoon of celery seed, four teaspoons of mixed spices boiled in a cheesecloth bag with pickle. Add to this one and one-half quarts of sliced green tomatoes and one and one-half quarts of sliced onions which have been salted overnight. When almost cooked add one teaspoon of mace, one-half teaspoon of tumeric powder.

Sweet Tomato Pickles. (Mrs A. D. Wright)

One-half peck green tomatoes, one dozen large onions, five cups sugar, three tablespoons mixed spice (whole), vinegar to cover. Slice tomatoes and onions very thin and sprinkle with salt, let stand over night. Drain and put in kettle with spices (in bag) and vinegar. Let cook about half an hour. Take tomatoes and onions and spices out and boil down juice just enough is left to cover pickles.

Chili Sauce. (Mrs. Burdett)

Thirty large tomatoes, ten onions, four green peppers, one large cupful sugar, four cupful vinegar, four tablespoons salt. Cook two hours, spice to taste.

Spiced Currants.—(Mrs. J. A. Doyle)

Four quarts of currants, one pint of vinegar, three pounds sugar, one tablespoonful each of cassia, allspice, cloves and nutmeg. Cook one hour, put in cool place and cover tightly.

Tomato Catsup. (Mrs. W. A. Ham)

Thirty-six ripe tomatoes, three onions, four cups vinegar, two cups brown sugar, two tablespoons salt, two ounces pickling spice (whole), one and one-quarter teaspoons cayenne pepper. Boil three hours slowly.

Mustard Pickles. (Mrs. Hill)

Cut up five quarts cucumbers, two cauliflowers and two quarts onions. Soak in salt for twenty-four hours. Heat one gallon vinegar. In a little of the vinegar stir five tablespoons mustard, one ounce tumeric powder, one ounce curry powder, two cups brown sugar and four tablespoons flour. Boil all together five minutes and add six small green peppers or two large onions.

Mother's Favorite Pickle. (Mrs. Trant)

One quart red or white cabbage raw, chopped fine or put through vegetable cutter, one quart beets chopped fine, cooked, one-half cup grated horse radish, one-half cup sugar, pepper and salt, vinegar to cover, if you haven't got horse radish one teaspoon mustard will do but is not as nice.

Tomato Chutney. (Mrs. Knight)

Nine pounds tomatoes, three pounds onions, three pounds sugar, one tablespoon allspice, one tablespoonful ginger, one teaspoonful white pepper, one-half dozen large apples, one quart vinegar. Slice tomatoes and onions and apples. Sprinkle each layer with salt, let stand over night, drain, then add vinegar, spice, sugar, ginger, etc., and boil till soft.

Six tablespoons mustard, three-quarters cup flour, three-quarters cup sugar, one-half ounce tumeric, vinegar to taste.

One peck green tomatoes, six onions sliced, sprinkle on one teacup of salt and stand all night, then drain well and scald in weak vinegar ten or fifteen minutes, drain again and scald with two quarts of strong vinegar, two tablespoons curry powder two teaspoons cinnamon.

P.E.I. Clam Chowder. (Mrs. L. Morris)

Cut salt pork in small squares, fry light brown, add one quart chopped potatoes, three soda crackers, two onions; cook twenty minutes, add two quarts water, one can clams, one tablespoonful flour, pepper and salt to suit taste.

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Sweet Pickles. (Mrs. J. H. Simons)

Take one quart vinegar, three pounds sugar, one tablespoonful of ground cinnamon and a few whole cloves tied in a cloth. Soak in salt and water twenty-four hours, twelve large ripe cucumbers, then drain and soak in vinegar and water twenty-four hours. After draining boil until clear.

Chili Sauce. (Mrs. J. H. Simons)

Twenty-four large tomatoes, eight large onions, two cups vinegar, eight tablespoonsful sugar, two tablespoonsful salt, four red peppers. Boil one hour and bottle while hot.

Rhubarb Catsup. (Mrs. Coffee and Mrs. Guay)

Five pounds rhubarb, two and one-half pounds brown sugar, one pint vinegar, one teaspoon salt, one teaspoon black pepper, one teaspoon ground cloves, one tablespoon cinnamon, a pinch of red pepper. Boil slowly for an hour and keep stirring.

Cabbage Pickle. (Mrs. R. H. Read)

One quart each of raw cabbage and boiled beets chopped fine, two cups sugar, one tablespoon salt, one teaspoon black pepper, one-quarter teaspoon red pepper, one cup of grated horseradish. Cover with cold vinegar and bottle. Let it stand three or more days before using.

Sweet Cucumber Pickles. (Miss Belle Aitken)

Take ripe cucumbers, pare, cut out the inside and slice in pieces about one inch wide and two inches long. Take seven pounds of this, boil in salt water until tender, then drain. In a porcelain kettle put one quart of vinegar, three pounds of sugar, one ounce of cassia buds, one ounce of cloves and one-half ounce of allspice. Boil together, then add the cucumber and simmer gently two hours.

Cold Catsup. (Mrs. J. F. Hindson)

One peck ripe tomatoes chopped fine, salt a little and drain six hours, add one-half cup of salt, one cup sugar, one-half mustard seed, three heads of celery chopped fine, three small onions and some red peppers chopped fine, one tablespoonful cinnamon, three pints of cider vinegar.

Indian Sauce. (Mrs. Cathcart)

Two dozen ripe tomatoes, eighteen large apples, six onions, one pound raisins, one-half pound salt, two pounds brown sugar, one gallon vinegar, one ounce garlic, one-half ounce black pepper, one-quarter pound mustard, one-quarter pound ground ginger. Chop tomatoes, apples, onions, garlic and raisins, boil in the vinegar one hour, strain through fine sieve. Wet ginger and mustard in one pint vinegar and add. Let all come to a boil.

Green Tomato Pickles. (Maggie Grant)

One heaping pan of green tomatoes, slice up and put one cup of salt on and stand over night, drain off brine, pour on boiling water and let cook till soft, then pour off water and let drain until vinegar and spices are ready. Take one pint of good malt vinegar and one pint of water, two and one-half cups of sugar, one ounce of cinnamon, one-half ounce of cloves, one-quarter teaspoonful of cayenne pepper. Boil these, put in tomatoes, let come to a boil, can.

Mustard Pickles. (Mrs. W. G. Scythes)

Two quarts small cucumbers, two quarts white onions, three good cauliflowers. Let stand over night in brine that will bear up an egg



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In the morning put on stove in the same water and let come to scalding heat, set back and let stand twenty minutes, then drain. Take three quarts of cider vinegar, one ounce tumeric, four cups brown sugar, three ounces mustard seed, half of a large red pepper. When this comes to a boil add the well mixed paste of one fifteen cent can of Keen's mustard, one and one-quarter cups of flour mixed with two cups of vinegar taken from the three quarts. Boil the mustard seed and red pepper by itself, then mix together and pour over pickles.

Chili Sauce. (Mrs. T. J. Little)

Take twenty-four large ripe tomatoes, four white onions, four green peppers, four tablespoons salt, one of cinnamon, half a table-spoonful of ground cloves and allspice mixed, a teacupful of sugar with a pint and a half of vinegar. Peel the tomatoes and onions, chop fine, add the spices, vinegar, salt and sugar, put into a preserving kettle, set over the fire and let boil slowly for three hours, bottle and seal. This is excellent and will be found much less trouble than the strained tomato catsup.

Green Tomato Pickle. (Mrs. W. O. Lott)

Take one pail of green tomatoes, slice and sprinkle with one cup of salt at night, drain liquor off next morning. To one kettle of tomatoes take one-half gallon vinegar, one pint of water, one-half box whole mixed spices, also one tablespoonful each of allspice, cin-namon and mustard, one teaspoon of cloves, tie spices up in mus-lin. Boil together in vinegar with two pounds of brown sugar for fifteen minutes, add tomatoes and boil until nearly done, then slice in six large onions. Seal.

Chili Sauce. (Mrs. A. D. Wright)

Six large tomatoes scalded and peeled, four green peppers, one onion. Chop all finely together and mix with one tablespoonful of salt, one tablespoonful of sugar and one and one-half cups strong vinegar. Boil together one hour and bottle while hot.

Pickled Cauliflower. (Mrs. John Hindson)

Three tablespoons mustard, two red peppers (small), one tea-cup white sugar, two teaspoons tumeric, three tablespoons corn starch, enough vinegar to cover the cauliflower and just cook until tender. Break up the cauliflower the night before and sprinkle salt between the layers.

Chow Chow. (Mrs. G. S. Weir)

Slice green tomatoes and onions, alternate layers, sprinkle salt over each layer, let stand over night, then pour off water, put in pan and cover. Two teaspoons cloves, two teaspoons allspice, two teaspoons mustard. Simmer altogether a few minutes.

Pepper Hash. (Mrs. Hindson)

One large cabbage, six onions chopped fine, two or three green peppers, sprinkle one-half cup salt over these, let stand over night, in morning squeeze out water. Pour over it one-half cup sugar, three-quarters cup of mustard seed, one tablespoon celery seed. Cover with vinegar.

Chili Sauce. (Mrs. Ham)

Twelve ripe tomatoes, six green peppers or a little mixed spice, one large onion chopped fine, one tablespoon salt, one tablespoon sugar, one teaspoon ginger, one teaspoon cinnamon, two cups vinegar. Boil until thick.

Pickled Cauliflower. (Eliza McEwen)

Boil the cauliflower in cold, salt water until tender. Allow one handful of salt to one good-sized cauliflower. For three cauliflowers take two cups of vinegar, two cups of water, four heaping dessert spoons mustard, two heaping dessert spoons corn starch, three cups white sugar and a few little red peppers. As soon as the vinegar boils pour over cauliflower.

Chow Chow. (Mrs. Ham)

Slice one pail tomatoes, one dozen cucumbers, one quart onions and one large head cabbage, all cut fine. Black pepper, red pepper and mixed spice to taste. One cup salt and one and one-half cups sugar. Cover with vinegar and boil half an hour. Put tomatoes and cucumbers in salt over night and drain the water off them in the morning.

Indian Sauce. (Miss Rae)

Twenty-four ripe tomatoes, twenty-four apples, one bunch onions, one red pepper. Boil till soft, strain through a sieve, put back to boil and add two quarts of vinegar, one pound mustard, one and one-third cups salt, one and one-half pounds white sugar. Boil one hour, keep stirred for fear of burning.

Cauliflower Pickle. (Mrs. Sturley)

For five large cauliflowers—Two quarts vinegar, six tablespoons mustard, three tablespoons flour, one and one-half cups brown sugar, one-half ounce tumeric powder, one-half ounce curry powder or one and three-quarters teaspoons of dry measure in a half ounce. Boil all together for five minutes, then add the cauliflowers and boil

till soft enough to suit yourself. Mix the mustard, flour, tumeric and curry together and then wet it with the vinegar to a smooth paste and add to the sugar and vinegar.

Tomato Catsup. (Maggie Grant)

Cut up one pail of ripe tomatoes in slices, put on and boil till soft then strain through a colander, put on stove again and put in one-half tablespoon black pepper, one tablespoon cinnamon, one-half tablespoon cloves, one-half teaspoon cayenne pepper, one-half cup salt, one-half cup sugar, one-half pint of good vinegar. Let boil till thick enough then bottle for use.

Tomato Joy. (Mrs. Dobbin)

One gallon cabbage chopped fine, one-quarter gallon green tomatoes, one red pepper, one dozen onions. Chop all these fine. Two and one half quarts of vinegar, one-half pound sugar, one tablespoon black pepper, one-half ounce celery seed, one-quarter ounce tumeric powder, one teaspoonful of cloves, one-half cup of mustard, one gill of salt. Boil all three hours.

Chutney Sause. (S. Gee)

Tomatoes, two cans, two pounds stewed apples, one-half pound chopped onions, eight ounces raisins, eight ounces sugar, one dessert spoonful ginger, two tablespoons salt, one teaspoonful cayenne pepper, one dessert spoonful cinnamon, one dessert spoonful pepper, one dessert spoonful allspice. Mix with three pints vinegar and simmer for four hours.

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Raw Sauce. (Mrs. John Hindson)

One peck ripe tomatoes, twelve large onions chopped fine, then add two cups salt and let drain in a bag over night, four bunches of celery, four red peppers, two teaspoonsful cinnamon, one-half teaspoonful Cayenne pepper, two teaspoonsful cloves, one tablespoonful allspice, two teaspoonsful black pepper, two cups brown sugar, two quarts vinegar.

Tomato Egg. (Mrs. Peart)

Four eggs, two ounces butter, two ripe tomatoes, pepper and salt. Beat the eggs well, add the butter, skin the tomatoes, then crush them with a fork, add to the butter and eggs, then add the pepper and salt, stir over the fire till the mixture thickens, then pile on pieces of toast hot buttered.

CANDIES

Fondant for Making Creams. (Mrs. J. A. Cross)

Two cups granulated sugar, one-half cup water, one-quarter teaspoonful cream of tartar, one teaspoonful flavoring extract. Boil sugar, water and cream of tartar until a soft ball can be formed in cold water. Do not stir while boiling. Cool slightly, beat until white and thick, then when it begins to look dry turn out on buttered platter and knead until creamy. It is then ready to make into shapes.

Cream Candy. (Miss Annie Cross)

White of one egg, one tablespoonful cream. Beat these lightly together, then stir in powdered sugar until it is the consistence of stiff dough, flavor and work until smooth. Form into small balls and place on greased paper and put in cool place to harden.

Maple Cream. (Mrs. J. A. Cross)

Four cups brown sugar, one cup milk, small lump of butter, one teaspoonful flavoring extract. Boil all together until it forms a ball when dropped into cold water, then remove from the stove and beat until it becomes thick and creamy then pour out on buttered platter to harden.

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REGINA, SASK.

Stuffed Dates. (Mrs. W. S. Coone)

One pound dates, one-half cup blanched almonds, one-half cup granulated sugar, one-half cup powdered sugar. Blanch the almonds by turning boiling water over them. Let stand one minute, then slip off skins and dry on towel. Open dates lengthwise and remove the seeds. Make a caramel of the granulated sugar by melting slowly in saucepan over fire, stirring until a golden brown. Then set the saucepan in pan of hot water and dip each almond in the caramel by piercing it with a long pin, then drop it off on the plate until all are done. Then place the almonds in the cavity from which the seeds were taken, pull lightly together and roll in the powdered sugar. Arrange on dolly on plate.

Chocolate Fudge. (Mrs. J. M. Shaw)

Two cups white sugar, three-quarters cup milk, piece of butter size of an egg, one-half of a quarter pound cake of unsweetened chocolate grated or cut up very small. Boil all together for exactly eight minutes, stirring constantly. Remove from the fire and beat until it becomes almost stiff, add one teaspoon vanilla essence and pour into the pan to cool.

Turkish Delight. (Mrs. W. G. F. Scythes)

Soak one ounce of sheet gelatine in half a cup of water for two hours, boil two cups of granulated sugar, in half cup of water. When boiling add soaked gelatine and boil twenty minutes, flavor with rind and juice of an orange and a lemon. Pour mixture in a pan wet in cold water. When cold cut in squares and roll in icing sugar, chopped nuts may be added.

Put on as much drawn sugar as desired and enough water to dissolve, add butter size of an egg; when nearly done add flavoring, when done beat until it will thicken. Pour out.

Patience Candy. (Mrs. Johnston)

Three cupsful granulated sugar, two cups of milk, one tablespoonful of butter, half a cupful or more of nuts; melt one cupful of sugar in large saucepan, stirring constantly until almost the consistency of molasses, add one cupful of milk and boil until caramel is dissolved, then add the remainder of the milk and sugar, and the butter. Boil until it forms a rather firm ball when dropped into cold water. Then add nuts and beat with an egg-beater until it begins to harden. Pour on greased platter to cool.

Marshmallows.

Dissolve two cups of granulated sugar in half cup of hot water and boil until it threads. Have in readiness two tablespoonsful of gelatine dissolved in six tablespoonsful of lukewarm water. Add this to the sugar when done. Flavor with one teaspoonful of vanilla. Pour this immediately into the stiffly beaten white of one egg, stirring vigorously all the time. Then heat the mixture until it is stiff and light. Pour this into a pan dusted with powdered sugar. When it can be cut and separated roll each piece in powdered sugar.

Peanut Brittle. (Ella Nelly)

Put two cupsful of sugar in a saucepan over not too hot a fire, stir constantly till it melts, then stir in quickly one teacupful chopped peanuts, mix thoroughly and pour on a buttered platter; spread very fine.

Almond Squares. (Mrs. England)

One-half pound of butter rubbed, one-half pound of sugar, one-half pound chopped almonds mixed in two eggs, one-half pound of flour, and the grated rind of one lemon. Roll them out and cut into squares. Bake in a moderate oven.

Fudge. (Annie Rankin)

Two cups granulated sugar, one tablespoonful butter, one cup of cream, put in sugar and cream and when this becomes hot put in chocolate broken up in fine pieces, stir constantly; put in butter when it begins to boil, stir until creamy when beaten on a saucer; then remove and beat until quite cool and pour into buttered tins.

Walnut Fudge. (Annie Rankin)

Two cups sugar, one cup of milk, one-half cup of cocoa, butter half the size of an egg; boil until it strings without stirring, then add teaspoonful vanilla, beat until almost hard. Have ready a greased pan, cover the bottom thick with black walnut meats and pour mixture over this.

Grape Fudge. (Mrs. C. Gilbert)

Pulp seven pounds of grapes, cook pulp and remove seeds; chop the skins and one pound seeded raisins and one-half pound English walnuts very fine, then put in pulp after seeds have been removed and four pounds of coffee sugar and let boil for two hours or until quite thick.

Maple Cream.

One pound of brown sugar, one-eighth teaspoonful cream tartar, one-half cup milk or water, one teaspoonful vanilla, boil to a soft ball, flavor, cool and beat creamy.

Chocolate Fudge. (Mrs. McGuire)

One-third bar of chocolate, two cups granulated sugar, one cup milk; boil until it will thread, add butter size of an egg, beat until it begins to thicken. Pour out.

Fudge. (Mrs. Grant)

Two cups granulated sugar, one cup sweet milk, two squares of chocolate, butter the size of a walnut.

Fig Candy.

Four cups granulated sugar, one cup of cream or milk, boil together until forms a soft ball when dropped in water; keep it well stirred while boiling. Have ready one-half cup figs and one-half cup cocoanut and one-half cup broken walnuts; when candy is done put in nuts and figs and stir like maple cream; turn into a greased tin and mark in squares. If milk is used put in a tablespoonful of butter just before taking off the stove.

Cocoa Fudge.

One-half cup milk, three level tablespoonsful butter, two and one-half cups granulated or powdered sugar, six level tablespoonsful cocoa, pinch of salt, one teaspoonful vanilla; mix all together but vanilla; cook, stirring constantly until it begins to boil, then cook slowly, stirring occasionally, until it makes a firm ball when dropped in cold water; when cooked enough add vanilla and beat until it becomes thick and creamy. Pour on buttered platter and when firm cut in squares.

Cream Candies. (Mrs. H. E. Armstrong)

One pound granulated sugar, one-half cup water, cream of tartar the size of a white bean. Boil continuously until the syrup spins a heavy thread when dropped into cold water; then carefully pour the syrup out on a large platter; when slightly cool stir rapidly until mixture is white and creamy, then knead it as you would bread until the mixture is soft and creamy. Chop figs and nuts very fine and mix with part of this fondant into a long strip then cut in small pieces, use the remainder of fondant for chocolate creams, which are made thus: Flavor the fondant with vanilla; make into tiny pyramids. Drop these into melted chocolate, using a fork for turning the creams.

Fruit Candy.

One cup Crown brand syrup, two cups granulated sugar, one table spoon butter, two thirds cup milk, stir while cooking until it makes a soft ball, when dropped in cold water stir until thick. Then add one cup raisins that have been boiled and chopped, one cup dates cut up, one cup figs cut up, one cup chopped walnuts and almonds, one spoon vanilla, mix all together, wrap in oiled paper until ready for use; then cut in small squares.

FRUITS AND JELLIES

"Aloft on the bough, the fair fruit hung,
Caressed by the wind, and kissed by the sun,
And standing below as it swunk out of reach,
One longed for a taste of so luscious a peach."

Watermelon Preserves. (Mrs. E. Grant)

One pound of watermelon, one pound of sugar, three lemons, take the white part of the melon, cut in small thin pieces, put in an earthenware dish a layer of melon and sugar alternately; let them stand over night; in the morning put over a slow fire with half a pint of water, slice the lemons and drop them in while cooking; cook until the syrup is the consistency of honey.

Lemon Butter. (Mrs. F. J. Reynolds)

Six lemons, one-half pound of butter, five eggs, three cups sugar, butter and sugar first, then beat egg stiff, add lemon last, rind and juice.

Chocolate Sauce. (Mrs. Wheatley)

One pint milk, two and one-half inch sticks cinnamon, six raisins, one-half cup sugar, three egg yolks, two squares of Baker's chocolate, grate chocolate and put in the top of a double boiler with milk, cinnamon and raisins, beat eggs and sugar together when the chocolate is melted with the milk, strain into the beaten eggs; strain back again to the boiler and cook.

Orange Marmalade. (Mrs. Knight)

One dozen bitter oranges, eight sweet oranges, three lemons. Slice all very thin or put skins through meat grinder; the skins of sweet oranges to be thrown away. Add eight quarts water. Put seeds in a bowl with one cup water, let all stand until next day; boil three hours; take off and measure, to every quart add three pounds white sugar. Put the seeds into bags and tie to sides of kettle, boil

about twenty minutes. Be sure not to put seeds in until sugar has been added to marmalade.

Rhubarb Marmalade.

To seven pounds rhubarb slice one dozen peanuts, put on stove and boil till quite thick, then take off stove and weigh and add same amount of sugar. Boil about 15 minutes longer; watch closely to avoid scorching.

Orange Marmalade. (Mrs. F. H. Holland)

Twelve oranges, six lemons, slice very fine and pour over the whole four quarts of water and allow to stand thirty-six hours, then boil gently until tender;; add one pint of sugar to one pint of marmalade and simmer for an hour longer.

Spiced Grapes. (Mrs. J. W. Smith)

Pulp five pounds grapes, scald pulp and remove seeds, boil skins ten minutes in just enough water to keep from buring, put pulps and skins together in preserving kettle, add one pint of vinegar, four pounds of sugar, one teaspoonful each of cinnamon, cloves, allspice; boil half an hour, add pinch of salt.

Lemon Marmalade. (Mrs. Geo. Mollard)

Six lemons sliced thin, take out seeds, to each pound sliced fruit add three pints cold water, let stand 24 hours; then weigh it and to every pound of cooked fruit add one and one-half pounds of sugar, boil together until fruit is transparent or about one-half hour.

Pineapple Rhubarb. (Mrs. Wheatley)

Take two large pineapples and cut very fine, sprinkle with sugar and let stand for 24 hours, add six pounds of rhubarb, cut fine, six pounds sugar, boil until thick, about three-quarters of an hour.

Orange Sherbet. (Mrs. J. P. Brown)

Juice of six oranges and one lemon, make syrup of one cup sugar and one cup water and the grated rind of one lemon, strain and add slowly to one cup rich cream; when partially frozen add the beaten whites of three eggs and finish freezing.

Preserved Plums.

Stone plums and sprinkle with a little sugar, let stand over night, weigh and put pound for pound of sugar and fruit, boil for one hour, skim out the fruit and boil the juice down thick, put in the fruit and boil up again, bottle.

Coffee Jelly.

Take one package gelatine and dissolve it in one pint of cold water, let it stand until well dissolved and then put two cupsful of strong hot coffee into a quart measure, fill up with boiling water and stir gelatine, coffee and water together with a pint of sugar, after stirring let it settle and pour the mixture through a strainer into moulds. To be eaten cold with cream and sugar.

Orange Marmalade. (Mrs. J. M. Shaw)

One dozen sweet oranges, one dozen bitter oranges, one-half dozen lemons; boil all together till skins are soft, being careful not to let them split and the juice run out, then scoop out all the pulp and juice, removing all seed and tough pieces, then cut up the peel and to the whole mixture add three pints or two quarts of water ac-

cording to stiffness desired, add white sugar pound for pound, and let boil one-half hour. It will save trouble to bring stuff to a boil before adding sugar as it will burn easily. Throw away water in which skins are boiled and add fresh water. Note—If bitter oranges cannot be obtained use one dozen sweet oranges and one dozen lemons.

Pear Chips. (Mrs. M. Henderson)

Twenty pears peeled and sliced thin, six pounds sugar, six ounces preserved ginger, three lemons (the grated rind and juice), put all into a granite kettle and let stand over night; then boil very slowly until thick.

Boston Cream.

One ounce tartaric acid, one pound granulated sugar, two eggs (whites only), one quart boiling water, three tablespoonsful essence lemon, beat whites to a stiff froth, bottle and cork tight; take two tablespoonsful to a glass of water, small pinch of soda.

Canned Rhubarb. (Mrs. W. F. Eddy)

Cut rhubarb as for cooking, pack closely in cans, put lids on, steam until fruit begins to settle, then remove from stove; fill jars with boiling water and seal. When wanting to use put in preserving kettle, add sugar and let it come to a boil.

Canned Grapes, Plums and Cranberries.

Fill sealers with fruit, cover with glass covers, put into large pan and bake in moderate oven until skins break, have boiling syrup ready, fill all sealers and seal while fruit is hot.

Pineapple Sherbet. (Mrs. Jas. Hindson)

One can sliced pineapple chopped fine, add enough water with the juice in the can to make two cups, one cup sugar, add juice of two lemons and beaten whites of three eggs; place in a freezer and freeze.

Fruit Salad. (Mrs. Harry Fields)

Slice one pound of any kind of fruits in season, one cupful chopped nuts. Dressing: Juice of two oranges and two lemons, two eggs, one-half cupful sugar, one cupful cream, beat eggs and juice, add sugar and boil until clear, whip the cream and stir into mixture; set away to cool.

Orange Marmalade. (Mrs. S. J. Graham)

Twelve oranges, eight lemons, slice very thin, take out all the seeds unless half a dozen to give it a better taste, then put in a crock or porcelain kettle and let stand over night and cover with four quarts cold water. In the morning put it on the fire and boil two hours, then add eight pounds white sugar and boil one hour longer and bottle. This should make about six quarts of marmalade.

Spiced Currants.

Three pounds white sugar, five pounds ripe currants, one tablespoonful cinnamon, one nutmeg, one tablespoonful cloves, one tablespoonful allspice, boil currants one-half hour, then add sugar and spices and one-half pint vinegar and boil one-half hour.

Orange Marmalade. (Ada Bettschen)

One pint of water to every orange, soak for 24 hours with cover on, one pound sugar to every orange, boil until one-third is left

then put the sugar in and boil about 30 minutes. Note—Be sure to take white inside peel and slice very thin.

Banana Cream.

After peeling the bananas wash them with a wooden spoon, allow equal quantities of bananas and sweet cream to one quart of the mixture, allow one quart of sugar, beat them all together until the cream is light.

DRINKS

Raspberry Vinegar.

To four quarts raspberries put enough vinegar to cover, let stand twenty-four hours, scald and strain. To one quart of juice add one pound of sugar, boil twenty minutes, seal while hot. To one glass of water add a large spoonful.

Grape Juice. (Mrs. Mavity)

Ten pounds of Concord grapes, one quart of water. Crush the grapes well with a pounder, add the water and boil five minutes. Strain through a colander, using a little more water. Add three pounds of granulated sugar stirring frequently until the sugar is dissolved. Let come to a boil. Strain through a thick cloth. Heat and bottle at once.

Unfermented Grape Wine. (Mrs. A. Schaab)

Enough water to cover grapes, boil until grapes are soft, strain through a cotton bag, add one cup of sugar to every five cups of grape juice, boil again, bottle and cork while boiling hot.

Berry Sherbet.

Crush one pound of berries, add these to one quart of water, one lemon sliced, one teaspoonful of orange flavor. Let these ingredients stand in an earthen bowl for three hours, then strain, squeezing all the juice out of the fruit. Dissolve one pound of powdered sugar in it, strain again and put on ice until ready to serve.

Boston Cream.

Two pounds sugar, two quarts water, cook to a syrup, cool, add whites of three eggs beaten, two ounces tartaric acid, juice of one lemon, mix when syrup is cold, bottle. A wine glass of syrup to a glass of water with a pinch of soda.

Pineapple-ade.

Cut one pineapple into small pieces. Put them with their juice into a pitcher, sprinkle with powdered sugar. Pour on one-half pint of boiling water. Let stand till cool. Set pitcher on ice. Strain into another vessel. Put with the ade in each glass some sugar and a bit of ice.

Pineapple Vinegar.

Cover sliced pineapples with pure cider vinegar; let them stand three or four days, then mash and strain through a cloth as long as it runs clear; to every three quarts of juice add five pounds of sugar. Boil it all together about ten minutes, skim carefully until nothing rises to the surface, take from the fire; when cool, bottle it. Blackberries and raspberries, and, in fact, any kind of highly

flavored fruit, is fine; a tablespoonful in a glass of ice-cold water to drink in warm weather.

Cocoa Drink. (Ella Neilly)

To make a cup of cocoa instantly, take half teaspoonful of cocoa, half a teaspoonful sugar, stir to a paste with warm milk and then fill the cup with boiling water. This will be delicious if you use Cowan's cocoa.

MISCELLANEOUS

Washing Fluid.

Two ounces tartaric acid, two ounces ammonia (powdered), two ounces borax, one box lye, eight quarts soft water, mix and bottle. Use small cupful for one-half boiler water and half bar soap sliced in the water. Put clothes (while dirty) into boiler and boil for one-half hour, then rinse well.

For Chapped Hands. (Mrs. Cathart)

One-half gill alcohol, one-half gill glycerine, one-half gill Hoyt's German cologne, one-eighth ounce gum tragacanth, one pint soft water, soak gum in water 24 hours and mix with the other ingredients.

A Cure for Felon.

Make a poultice of equal parts of rock salt and turpentine and apply for 24 hours. The salt must be pounded fine. This is a positive cure if applied in time.

Poultice for Felon. (Mrs. Gregory)

One pint of sweet milk, one cup lard, simmer, then add piece rosin size of an egg and thicken with meal. Apply as hot as possible.

Cucumber Cream.

One teaspoonful glycerine, five drops salicylate of soda, one teacupful juice from cucumber, strain through a sieve. Tomatoes are also good for face wash.

Face Wash.

Pour one quart boiling water on five cents worth salts, let remain until cold, then strain, add perfume. Bottle it and keep in a cool place.

For Bath.

Three teaspoonsful of sea salt, one teaspoonful of ammonia, one teaspoonful camphor, pour one quart of boiling water over all, let stand 24 hours. Put two tablespoonsful for a bath.

To Preserve Eggs. (Mrs. Gregory)

Three gallons of water, one pint of slacked lime, one-half pint of salt, pack eggs in crock, then pour on brine, letting it cover the eggs.

Fruit Salts. (Mrs. E. C. Rossie)

Two ounces bicarb soda, two ounces cream of tartar, two ounces rochelle salts, three ounces pulverized sugar, two ounces tartaric acid. Mix well.

Washing Fluid.

One can Gillett's lye, one ounce salts of tartar, one ounce of

fluid ammonia, one gallon soft water, dissolve lye and tartar in the water and add ammonia, bottle for use. Use one-quarter cup of fluid to one pail of water for boiling clothes. This does not injure the clothes.

Cough Medicine.

Essence of peppermint, chloroform, spirits of turpentine and anis, of each 30 drops, spirits of capricum, oil of tar, balsam of pine, of each 15 drops. Put with two of alcohol, add one-half of tincture of blood root, one-half ounce of paregoric, one-half ounce of glycerine; cut a long stick of licorice in pieces, dissolve in one and one-half quarts of water, add one cup of honey, one cup of sugar, then the drugs. Dose: From one-half to one teaspoonful when the cough is troublesome.

PART II

SALADS

Potato Salad. (Mrs. E. McNally)

Peel potatoes with their skins on, when cold peel and cut into dice, add a little chopped celery and onion. Sprinkle with salt, mix with following dressing: Two tablespoonsful of flour, a small teaspoonful of mustard, two tablespoonsful of butter one-half teaspoon of salt, two tablespoonsful of brown sugar, yolks of two eggs. Work well with one-half cup of warm vinegar. Add one and one-half cups of sweet milk.

Canned Pea Salad. (Mrs. A. M. Fraser.)

Take one can peas, drain liquid off, one medium sized onion chopped fine, mix and pour on salad dressing.

Cheese Wafers. Mrs. Johnston)

These are nice to serve with salad and can be made from the trimmings of a pie crust if one does not need many a good use for the scraps. Add a trifle of butter to ordinary pie paste and roll out very thin, sprinkle with grated cheese, salt and a little cayenne pepper. Fold over, roll out again and cut in strips or with a cutter and bake in rather quick oven.

Waldorf Salad. (Mrs. W. L. Coone)

Take equal quantities of tart apples and celery, cut into small dice; toss lightly half the quantity of shredded cabbage among these. To make cream dressing use: Four tablespoons butter, one tablespoon flour, one cup of milk, three eggs, one tablespoon salt (scant), one tablespoon sugar, two teaspoons mustard, dash of cayenne, one-half cup of vinegar. Melt butter, add flour, cook, stirring constantly. Add milk slowly; beat yolks of eggs, add these after the salt, pepper, mustard and sugar has been thoroughly beaten into them; stir into boiling mixture and cook until like soft custard. Add vinegar after removing from fire and thin with beaten whites of eggs or cream. Toss the cream and salad together lightly and garnish with parsley.

Tomatoe Salad. (Mrs. W. Hamilton)

Soak one-half package Knox gelatine in a little water, one quart of caned tomatoes, strain one teaspoon of salt, one teaspoon of celery seed, one tablespoon of onion juice; let all come to a boil and jout in your mould, then add your gelatine. Let set till it hardens.

Hallibut and Cucumber Salad. (Mrs. Van Valkenburg.)

One pound of cooked hallibut, two tablespoonsful of oil, one tablespoonful of lemon juice, a few drops of onion juice, salt and pepper. Two pimintoes, lettuce and cucumbers. French dressing.

To Thicken Thin Cream. (Mrs. Van Valkenburg)

Pasteurized or other thin cream may be thickened by a solution of lime in sugar, (viscogen) and then whipped to a stiff frost with a Dover egg beater.

Apple Salad. (Mrs. Cunningham)

Peel, core and chop fine two firm apples, add a pinch of salt and half cup chopped walnuts. Moisten with salad dressing and garnish with lettuce leaves.

PIES AND PUDDINGS

Beat three ounces of sugar and three ounces of butter to a cream, add two well-beaten eggs, beat again, then six ounces of flour and four tablespoons milk and one and one-half teaspoons baking powder, add what ever fruit is desired, currents sultanas, cherries and pour in well-buttered mould or basin and steam three hours.

Mock Cherry Pie.

One cup cranberries, one cup sugar, one-half cup seeded raisins, one scant teaspoon vanilla, two heaping tablespoons flour, one cup boiling water. Pour water over cranberries and let stand a few minutes, then mix with other ingredients and bake with two crusts.

Graham Pudding. (Mrs. McGill)

One cup molasses, one cup milk, pinch salt, two level teaspoons soda (in little hot water), one cup seeded, slightly chopped raisins, two cups sifted Graham flour. Steam two hours in covered mold or baking powder cans. Sauce: One cup cream, whipped, one yolk egg, well beaten and one-half cup sugar.

Suet Pudding. (Mrs. S. Coxworth)

One cup suet, one-half cup sugar, one cup raisins, one cup sweet milk, one cup black-strap molasses, one teaspoonful soda, one teaspoon salt and four cups flour.

Carrot Pudding. (Mrs. J. K. McInnis)

One cup grated potatoes, one cup grated carrots, one cup brown sugar, one cup suet, one cup raisins, one cup currants, one teaspoon soda and one and one-half cups flour. Mix well and steam three hours.

Orange Pie. (Mrs. A. K. Lavan)

Two Oranges (juice), one cup sugar, two eggs, one cup cold water, one-half cup cornstarch, butter.

Caramel Cream Pie. (Mrs. Hare)

One good tablespoonful of butter, one-half cup of brown sugar; put into a sauce pan and brown over the fire. Add one and one-half cups of boiling milk or water, pinch of salt, one and one-half tablespoonfuls of corn starch. After it is cooked add one teaspoonful of vanilla and beat well before putting into the crust which has been already baked. Beat whites of two eggs and put on top; brown slightly in oven.

Pineapple Sponge. (Mrs. J. H. Carson)

One cupful pineapple (shredded), one cupful sugar, one cupful water, one cupful whipped cream, one ounce gelatine; boil pineapple sugar and water 15 minutes, add gelatine, dissolved in boiling water; stir well and set in a cool place. When the jelly begins to stiffen, whip in the cream and beat for 10 minutes. Pour in mould and set on ice.

Eggs with cream. (Mrs. F. Liddle)

Six eggs, one tablespoon butter, one tablespoon flour, one cup milk, salt and pepper to taste. Boil eggs twenty minutes, remove shells, then cut them in halves, crosswise, cut a slice of the bottom to make them stand. Put butter in frying pan, add flour, stir until smooth, add milk and continue stirring till mixture thickens, add salt and pepper, stand eggs on hot platter, pour sauce over, garnish with parsley. Serve hot.

Johnny Cake. (Mrs. C. Colbeck)

One desert spoon butter, one egg, one-half cup sugar, beaten well; one cup sweet milk, one cup corn meal; two teaspoons baking powder mixed with sufficient flour to make a batter that will level in the pan in about two minutes.

Scrambled Tomatoes and Eggs. (Mrs. G. E. Patterson)

Put one tablespoon of butter in a saucepan and when melted add one cupful of thick canned tomatoes, a pinch of salt and an onion chopped fine. Stir together and when it begins to boil add four eggs. Stir till eggs are cooked and serve with toast.

Rice Cakes. (Mrs. W. M. Longworthy)

Take cold boiled rice, add an egg well beaten, one egg for two cups of rice. Roll in flour and fry in butter or dripping. To be eaten with syrup.

Johnny Cake. (Miss Teasie Carrothers)

Two eggs, one cup sugar, two cups sour milk, one and one-half teaspoons shortening, three teaspoons soda, two cups of flour. Mix soda and flour and add cornmeal to make a thick batter. Bake in a large pan.

Scotch Buns. (L. G.)

Two cups flour, one egg beaten in cup and fill up with milk, one tablespoon butter, one tablespoon sugar one teaspoon soda, two teaspoons cream tartar, salt. Bake in gem pans, sprinkle a few currants and sugar on top before baking.

Date Loaf. (Mrs. F. Liddle)

Two cups sour milk, one teaspoon salt, one teaspoon soda, one cup brown sugar, three cups graham flour, one and one-half cups chopped dates.

Mit Loaf. (Mrs. T. W. Lewis)

One egg, one-half cup sugar, one cup of chopped walnuts, one and one-quarter cups milk, four teaspoons baking powder and four cups flour sifted four times, pinch salt. Measure flour after sifting. Place in warm place for forty minutes.

Tea Sweets. (Mrs. Gamble)

Two ounces butter, two eggs, one pound of sifted flour, one teaspoonful baking powder, a little salt; rub the butter into the flour, add baking powder and salt and eggs well beaten, roll out and cut into strips, plait three in short rolls, brush over with milk and bake in a sharp oven.

Potato Doughnuts. (Mrs. Rutherford)

One cup mashed potatoes warm, one large spoonful of butter, one cup of sugar, ginger, nutmeg and salt; one-half cup sweet milk flour enough to roll that has a large teaspoonful of baking powder sifted through it.

White Cake. (Mrs. Hannon)

One cupful of sugar, one-half cupful of butter, one cupful of milk, one cupful of flour, one-half cupful of cornstarch, two teaspoonsful of baking powder, three eggs (whites only). Cook in moderate oven. A flavoring may be added if desired.

Boiled Sponge Cake. (Mrs. Earl Brockman)

One large cup sugar, moistened with a little water; boil until it strings, pour boiling syrup over whites of seven eggs beaten stiff, beat until cold then add yolks of seven eggs beaten light, cut and fold in one large cup flour and add flavoring. Bake in slow oven, fifty minutes.

Raspberry Cake. (Mrs. W. H. Allison)

Three eggs, whites and yolks beaten separately and whites folded in at very last. Three-fourths cup butter, three-fourths cup sugar, three-fourths cup raspberries, one teaspoon soda dissolved in hot water, one and one-half cups flour, one-half teaspoon nutmeg and one-half teaspoon cinnamon.

Mocha Cake. (Mrs. J. J. Davidson)

One cup of white sugar, two eggs (yolks and whites beaten separately) one-half cup butter, one-half cup sweet milk, one and one-half cups of flour, two teaspoonsful of baking powder. Icing for above: One-half cup butter, one-half cup milk, icing sugar to thicken. Spread rolled peanuts on icing which have been lightly browned in the oven.

Date Tarts. (Mrs. J. Brisbill)

Whites of four eggs, one and one-half cups of bar sugar, scant one-half pound of shelled walnuts, one-half pound dates, one teaspoon vanilla, (blanch almonds if you prefer them to walnuts), stone dates, put through chopper or chop fine together with nuts, beat the whites of eggs stiff, add sugar gradually beating all the time, flavor, then fold in lightly nuts and dates, turn into a shallow buttered pan and bake in a slow oven, remove from oven, and cut in squares while hot. Nice for afternoon tea.

Nut Loaf. (Mrs. S. Coxworth)

One cup sugar, one egg, one teaspoonful of salt, one and one-quarter cups milk, four teaspoonsful baking powder, one cup chopped walnuts, four cups flour. Let rise twenty minutes and bake slowly one and one-quarter hours in oblong tin.

Brown Cake, (Layer). (Mrs. G. E. Patterson)

Yolks of three eggs, one cup brown sugar, one-half cup molassas, one-quarter cup butter, one-half cup sour milk, cinnamon and nutmeg to taste, one-half teaspoon of soda, two and one-half cups of flour. Filling: One square sweet chocolate, one cup boiling water, three-quarters cup sugar, one tablespoon of butter, one tablespoon of cornstarch, one teaspoon vanilla. Boil chocolate, water, sugar and butter till smooth, then add corn starch and cook until thick. Icing: Grate one-half cup of chocolate, one cup sugar, one-half cup sweet milk, a little butter. Boil till thick.

Mocha Icing. (Mrs. Aleck Clark)

One and one-half cups of icing sugar, three teaspoonsful of cocoa, one-quarter cup of butter, two tablespoonsful of hot coffee. Blend all together

Orangeade. (Mrs. A. K. Savan)

Four Oranges (juice and rind), four pounds white sugar, two ounces citric and dissolved in three pints of boiling water. Let stand a day and night before sealing.

Jelly Desert.

Make a mould of some favorite jelly, stramberry or pineapple being especially nice. When set cut in cubes about half an inch square. Beat the white of an egg stiff, adding a tablespoonful of granulated sugar. Cut some fruit corresponding to the jelly in small pieces and stir then with the white of egg into the jelly very lightly. Serve on a shallow glass dish and garnish with whole fruit or halved slices.

Ambrosia. (Mrs. McGill)

Two cups strawberries, one cup diced pineapple, three cups sugar. Boil fifteen or twenty minutes, seal in jelly glasses with egg paper.

Divinity Fudge. (Miss Blanche Knight)

Two cups of brown sugar, one-half cup boiling water one-half cup golden Syrup. Boil until it strings, take off half and beat it into the whites of two eggs well beaten and beat until quite stiff. Let the other half boil until it hardens in water, then pour with the other half, add nuts and vanilla and beat until stiff.

Uncooked Chili Sauce. (Mrs. J. Dobbin)

Chop one dozen ripe tomatoes, three large onions, head of celery, let drain over night, then add one cup grated horse radish, one-half cup white mustard seed, one cup sugar, desert spoonful of salt, teaspoon white pepper, quarter teaspoon red pepper, add enough good vinegar to make right, constantly mix throughout put up airtight. We are using some made ten months ago, it is quite as good as when made.

Sweet Pickle. (Mrs. Walter Knight)

One peck green tomatoes sliced, one dozen onions, one-half pint salt, one ounce allspice, one ounce cloves, one ounce mustard one-quarter pound brown sugar, two tablespoons pepper, three red peppers, or enough to taste. Cover all with vinegar and boil two hours.

Cream Salad Dressing.

Six eggs well beaten, one-half teacup melted butter, one teacup cream, one teacup vinegar, one tablespoon salt, one tablespoon mustard, one tablespoon sugar, one-half teaspoon white pepper. Mix

well and cook in a double boiler, stirring constantly. Add the vinegar, last, before cooking, stirring slowly while adding it. This will keep for months in a cool place.

Spiced Fruit. (Ella Neilly)

Seven pounds of fruit, three and one-half pounds of white sugar, one pint of vinegar, whole cloves and stick cinnamon to suit taste. Make the syrup of sugar, vinegar and spices. Add the fruit at once, cook until done.

Cake With Ginger Filling. (Mrs. T. A. McInnis)

One-half cup brown sugar, one tablespoon butter, one egg, one-half cup molasses, one half cup sour milk, one teaspoon soda, juice and grated rind of one-half lemon, one and one-half cups flour. Filling: One-half cup white sugar, one teaspoon ginger, one teaspoon butter, one cup boiling water. When boiling add one egg with tablespoon flour mixed smooth with a little water.

Doughnuts in Rhyme. (Mrs. H. Kollnick)

One cup sugar, one cup milk
Two eggs beaten fine as silk,
Salt and nutmeg, lemon 'll do,
Of baking powder teaspoons two;
Lightly stir the flour in,
Roll on pie board not too thin,
Cut in diamonds, twists or rings,
Drop with care the doughy things
Into fat that briskly swells
Evenly the spongy cells.
Watch with care the time for turning
Fry them brown, just short of burning,
Roll in sugar, serve when cool.
Price a quarter for this rule.

Washington Pie Cake. (Mrs. Petch)

Two heaping cups of flour, one cup of sugar, three eggs, three tablespoons of butter, two teaspoons of baking powder, two teaspoons of flavoring, one-half cup of milk. Rub butter dry in the flour and add sugar, eggs and milk, and other ingredients. Put baking powder in dry flour, mix soft (a little stiffer than a batter), add more milk if one-half cup is not enough.

Trilbys. (Mrs. A. M. Fraser)

One cup brown sugar, one cup butter or dripping, one teaspoon sode, one-half cup sour milk, two cups flour, two cups oatmeal rubbed fine, roll very thin and place together with following filling, one pound dates, one-half cup sugar, one cup water boil until soft, stirring often.

Raspberry Cake. (Mrs. Drummond)

One-half cup butter, three-quarters cup sugar, three eggs, one cup chopped raisins, one cup raspberries, one teaspoon soda and a little cream of tartar, one and three-quarters cups flour.

Cocoonut Macaroons. (Mrs. J. C. Argue)

Two and one-half cups rolled oats, one-cup sugar, two eggs beaten light, one-half teaspoon salt, one-half teaspoon vanilla, one teaspoon butter, one-half cup shredded cocoonut, drop in pan and bake 10 minutes in a slow oven. When done they are the size of a 50 cent piece.

Corn Starch Patties. (Mrs. Delahey)

Three-quarters cup butter, nearly two cups sugar, well beaten, one cup of sweet milk, four eggs well beaten seperately, two full teaspoons baking powder in one box corn starch, one half cup flour, essence lemon or vanilla, add whites of eggs last of all.

Orange Cake. (Mrs. W. M. Longworthy)

Cream together one cup sugar and one-half cup of butter, beat the yolks of three eggs and whites of two eggs until very light, add grated rind and juice of one orange (if the juice does not make one-half cup, add enough water to make it), pinch of salt, two teaspoonsful of baking powder sifted in two cups of flour. Icing for orange cake: Rind and juice of one orange, white of one egg beaten stiff, add powdered sugar to make it stiff.

Boston Cookies. (Mrs. J. H. Carson)

One cup butter (creamed), add gradually one and one-half cups sugar, and three eggs well beaten; one teaspoon soda dissolved in one and one-half tablespoons hot water. Sift together three and one-quarter cups flour, one teaspoon cinnamon, one-half teaspoon salt. Add half of this to thin mixture, then one cup English walnuts (chopped), one-half cup seeded raisins (chopped), one-half cup currants. Put in rest of the flour and beat well. Drop by spoonsful an inch apart on a buttered sheet and bake in moderate oven.

Mustard Cucumber Pickles. (Mrs. Delahey)

One gallon vinegar, two pounds brown sugar, one pound mustard, one cup coarse salt, use small cucumbers and large ones cut to suit taste, stir often after putting on mustard pickle.

Celery Relish. (Mrs. Delahey)

One dozen celery, two quarts vinegar, small tin mustard, two ounces curry powder, one and one-half pounds sugar, two table-spoons flour, two red peppers, salt to taste. Let vinegar boil, then simmer, mix mustard, curry, and salt, with a little cold vinegar, have celery chopped fine, with red peppers, boil all for ten minutes and bottle in tight.

Chicken Salad Sandwiches. (Mrs. W. M. Van Valkenburg)

Bake chou paste in long, slender shapes, like eclairs, but narrower and shorter, when cold split apart on the ends and one side and fill with chicken salad. Put the top back in place, after inserting a celery plume at each end, garnish the serving dish with celery leaves and pimolas, or olives. Serve other salads in the same way.

Belfast Cake.

One-half cup butter, one and one-half cup sugar and one egg; one cup sour milk, two cups graham flour, one-half cup wheat flour, one cup raisins, one teaspoon cinnamon, one teaspoon cloves and one teaspoon soda.

Lemon Biscuit.

Two eggs, two cups white sugar, one cup lard, three-quarters cup milk, five cents worth of oil of lemon, five cents worth of powdered amonia, flour. Roll nicely, cut in squares, prick with a fork, bake in quick oven.