

"To be a good cook means the economy of your great-grandmother and the science of modern chemists. It means much tasting and no wasting. It means English thoroughness, French art, and Arabian hospitality. It means, in fine, that you are to see that every one has something nice to eat."—RUSKIN.

TRIED AND TESTED RECIPES

COLLECTED AND COMPILED BY
THE LADIES' AID SOCIETY OF THE
TALBOT ST. BAPTIST CHURCH
AND THEIR FRIENDS

DECEMBER, 1912

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Measures and Weights

IN ORDINARY USE AMONG HOUSEKEEPERS.

- Four teaspoonsful equal one tablespoonful liquid.
Four tablespoonsful equal one wine glass, or half a gill.
Two wineglasses equal one gill, or half a cup.
Two gills equal one coffee-cupful, or sixteen tablespoonsful.
Two coffee-cupful equal one pint.
Two pints equal one quart.
Four quarts equal one gallon.
Two tablespoonsful equal one ounce, liquid.
One tablespoonful of salt equals one ounce.
Sixteen ounces equal one pound, or a pint of liquid.
Four coffee-cupfuls of sifted flour equal one pound.
One quart of unsifted flour equals one pound.
Eight or ten ordinary sized eggs equal one pound.
One pint of sugar equals one pound. (White granulated.)
Two coffee-cupful of powdered sugar equal one pound.
One coffee-cupful of cold butter, pressed down, is one half-pound.
One tablespoonful of soft butter, well rounded, equals one ounce.
An ordinary tumblerful equals one coffee-cupful, or half a pint.
About twenty-five drops of any thin liquid will fill a common-sized teaspoon.

Contents

	PAGE
SOUPS	5-9
FISH	10-17
MEATS	18-24
SALADS	25-28
PICKLES AND RELISHES	29-34
VEGETABLES	35-37
BREAD AND BUNS	38-43
PIES AND PASTRY	44-50
PUDDINGS	51-56
CAKES	57-75
JELLIES AND ICES	76-79
CANNING AND PRESERVING	80-85
CANDIES	86-90
CHEESE RECIPES	91-92

Tried and Tested Recipes

SOUPS

*"One sip of this
Will bathe the drooping spirits in delight
Beyond the bliss of dreams."*

—Burns.

*"There is no higher art than that which tends towards the
improvement of human food."*

—H. W. Beecher.

A great French authority on cooking says that soup bears the same relation to a dinner that a doorway bears to a house. When made of good material and in a proper manner they are more nourishing than almost any other kind of food.

STOCK FOR SOUPS.

To six pounds of lean beef, with bones well cracked, add six quarts cold water. Put in a enamel-lined kettle and boil slowly for six hours, then strain and set aside well covered until the next day. Before needed, remove the fat. Set the soup over the fire and throw in a little salt. Stew in sufficient water to cover them, two carrots, two onions, one turnip, one head of celery; when tender, add vegetables and water in which they were cooked to the stock, boil slowly for one-half hour, strain. A bay-leaf added to the stock before cooking the second day adds greatly to the flavor.—[F. L. E.]

NOODLES NO. 1.

Use one egg, one-half an eggshell of water, pinch of salt. Mix stiff with flour, roll. Cut thin as wafers and boil.

NOODLES NO. 2.

Take two eggs, butter the size of a walnut, three table-spoons sour cream, flour enough to make a rather stiff dough; knead, roll out very thin and cut in narrow strips. Cook twenty minutes.—[F. L. E.]

MUTTON BROTH NO. 1.

Place in a kettle three pounds of a neck of mutton, from which the fat has been cut, and chopped into small pieces, with six pints of water. Boil, skim, set to the back of the stove where it can simmer for an hour. Add three ounces of washed rice, a little turnip and some celery. Simmer for two hours. Strain, add salt, and serve.—[F. L. E.]

MUTTON BROTH NO. 2.

Two pounds lean chopped mutton; half an onion sliced, one cup of milk, half a cup of raw rice; two quarts of cold water; seasoning. Boil meat and onion slowly four hours; season and set by until cold. Skim and strain. Return to the pot with the rice (previously soaked three hours). Simmer one hour, turn in hot milk, stir and serve. Very nourishing.—[F. L. E.]

BEEF TEA.

Take two pounds of lean rump of beef, remove every particle of fat. Cut into small pieces and place in a tightly corked bottle. Place the bottle in a deep saucepan of cold water reaching almost to top of bottle. Place over a slow fire, and keep boiling slowly for thirty minutes. Take out the bottle, pour out the liquid, and use as required.

STANDARD BOUILLON.

One pint of water to every pound of meat. Season with salt and pepper and vegetables to taste. Simmer four hours and strain. Serve with a slice of lemon in cup.

BOUILLON NO. 2.

Four pounds beef, one knuckle veal, one carrot, two small bunches of celery, one very small red pepper pod, two

small onions, salt and six quarts water. Boil six hours and strain through a sieve. Let stand over night and congeal. Serve hot.

VEGETABLE SOUP WITH STOCK.

Cut three onions, one turnip, one carrot and four potatoes. Put them into a stewpan with two tablespoonfuls of butter and a teaspoonful of powdered sugar. After it has cooked ten minutes, add two quarts of stock, and when it comes to a boil set aside to simmer until the vegetables are tender—about one-half hour.

OYSTER CREAM SOUP.

One quart of oysters, one quart of milk, tablespoonful of butter, two tablespoonfuls rolled biscuit. Strain the liquor from the oysters, add the milk, and when boiling add the oysters and butter, pepper, salt and rolled biscuit. Cook three minutes or until they ruffle.

SCOTCH BROTH.

Take four pounds of mutton, beef or veal, in four quarts of water; stir into it half a pound of Scotch barley. Keep it well mixed until the water boils, and skim the surface carefully while simmering, as fast as the scum rises. Cut up a couple of carrots, a turnip and an onion; add these, with a quart of green peas, a few sprigs of parsley, and a dessertspoonful of pepper and salt mixed. The vegetables should not be allowed to boil a longer time than it takes to cook them.

CHICKEN BROTH.

Cut up the fowl and put into a pot with four quarts of cold water, stwe until diminished to three quarts. Take out the chicken and reserve for use. Cook a small cup of rice tender to add to broth with a cup of milk. Season broth and serve hot.

VEGETABLE SOUPS

PEA SOUP.

A fine soup can be made by rubbing a can of peas through a colander to remove the skins, then adding water to a tablespoonful of nut butter so as to form an emulsion. Add this to the sifted peas, and enough additional water to make the soup of the proper consistency. Season with salt and serve. Potato, bean, tomato and other vegetable soups may be prepared in like manner and seasoned with nut butter.

CREAM OF CELERY SOUP.

In three pints of boiling water cook three cupfuls of celery, cut fine until sufficiently tender to rub through a sieve. One pint of milk thickened with one tablespoonful of butter and one tablespoonful of flour. Add celery salt, or extract, salt and pepper. Simmer ten minutes. A cupful of scalded cream added just before serving is an addition.

PEA SOUP.

Two cups of split peas, three pints of water, a piece of ham or ham-bone. Boil down until peas are well cooked, then strain through a sieve. Boil again, adding a piece of onion, pepper and salt to taste. Serve with pieces of toast cut and put in the soup.—[J. P.]

TOMATO SOUP.

Place over the fire a quart of peeled tomatoes, stew them soft with a pinch of soda. Strain it so that no seeds remain. Set over the fire again, and add a quart of hot boiled milk; season with salt and pepper, a piece of butter the size of an egg; add three tablespoonfuls of rolled cracker, and serve hot. Canned tomatoes may be used in place of fresh ones.—[J. D. J.]

TURKEY SOUPS.

Take the turkey bones and boil three-quarters of an hour in water enough to cover them. Add a little rice and celery chopped fine. Just before serving, thicken with a little flour (browned), and season with pepper, salt and a small piece of butter. This is a cheap but good soup, using the remains of cold turkey, which might otherwise be thrown away.

IRISH POTATO SOUP.

Peel and boil eight medium-sized potatoes with a large onion, sliced, some herbs, salt and pepper; press all through a colander; then thin it with rich milk and add a lump of butter, more seasoning if necessary; let it heat well and serve hot.

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FISH

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The bright-eyed perch, with fins of various dye;
The silver eel, in shining volumes roll'd,
The yellow carp, in scales bedropped with gold
Swift trouts, diversified with crimson stains,
And pikes, the tyrants of the watery plains."*

—Pope.

BAKED FISH.

Clean fish and fill cavity with dressing. Allow room to swell slightly. Sew up opening. Put a little dripping or fat pork in pan. Stand fish up if possible and baste frequently. The fish is cooked when the flesh separates from bone.

DRESSING.

One cup bread crumbs, one-quarter teaspoon salt and pepper, one teaspoonful onion juice, one-third teaspoon savory or sage, two tablespoons melted butter. Mix seasoning with crumbs, add butter. Moisten with milk or egg if desired more moist.

CREAMED SHRIMPS WITH PEAS.

Make a rich cream sauce. Put into it a can of shrimps. Season well. Around it place a can of green peas.

CREAMED SALMON.

One cup thin cream sauce, one-half cup salmon. Flake the fish. Add fish to cream sauce and reheat. Serve plain or pour over toast cut in strips.

FRIED OYSTERS.

Drain your oysters, sprinkle with salt, roll in cornmeal, fry in butter. Season with a dash of paprika.

EGG SAUCE.

To the cream sauce receipt add two hard boiled eggs. Chop whites and put yolks through sieve.

BUTTER SAUCE.

One cup of water, two tablespoons flour, four table-
spoons butter, one-half tablespoonful vinegar or lemon juice.

FISH SAUCES.*CREAM SAUCE.*

Thick.

One cup milk, two tablespoons flour, two tablespoons
butter. Season to taste.

Thin.

One cup milk, one tablespoon flour, one tablespoon
butter. Season. Melt butter in saucepan, add flour and
stir until smooth. Add milk gradually, stirring it in. Boil
till mixture thickens.

PARSLEY SAUCE.

To the cream sauce receipt add two tablespoons chopped
parsley before serving.

SALMON COQUETTES.

One pint of bread crumbs, one pint salmon, one egg,
parsley, one-half cup milk, salt and pepper. Mix thoroughly,
roll in egg, then in cracker crumbs. Fry in deep fat. A
lemon improves the flavor.—[Mrs. H. H. Bingham.

FISH CREAM.

One small haddock. Scrape the meat off bone, put into
a mortar and pound fine. Season with pepper and salt. Beat
lightly the yolk of one egg and one teacup of cream or good
milk. Steam in mould half an hour. Serve in silver dish.

—[A. M. G.

BAKED FISH.

Dress, wipe dry and salt a large fish. Fill with one cup of bread crumbs, in which has been mixed a lump of butter the size of a hickory nut, parsley, sage, a small piece of bacon, one slice of onion, one egg, a pinch of salt and pepper. Moisten all with water. Bake until tender with cover; then remove cover and brown.—[A. M. G.]

SALMON LOAF.

Two cups cold flaked fish, two eggs or one egg and two tablespoons milk, one cup biscuit or bread crumbs, one teaspoonful salt, one-quarter teaspoonful pepper, one-half teaspoonful onion juice, one tablespoonful chopped parsley. Add crumbs and seasoning to fish. Beat egg and add same. Pack in greased mould. Cover and steam thirty minutes. Serve hot with sauce or cold in slices, or with salad dressing. —[F. G. W.]

SALMON LOAF.

One cup salmon (boneless), two eggs beaten together, one-half cup cream or milk and butter, four rolled biscuits, pepper and salt. Put in mould. Steam one-half hour. Eat cold.

DRESSING.

Two egg yolks or one egg, two-thirds cup milk, three tablespoons sugar, one-third cup vinegar, one teaspoonful mustard, salt and pepper. Cook until thick. Then add juice of one lemon.—[Mrs. H. H. Bingham.]

IRISH TURBIT.

One can of salmon. Pour off liquid and remove the bones. Take a pint of milk, then add a-quarter cup of melted butter, four tablespoons of flour, and season with salt and pepper. When cool, add two eggs well beaten; then put in a pudding dish, first a layer of salmon, then a layer of cream, until dish is full. Sprinkle biscuit crumbs over and bake about twenty minutes or half an hour.—[A. J. L.]

CODFISH FOAM.

Make a white sauce of one tablespoonful of flour, one teaspoonful of butter and one cupful of hot milk. Stir until smooth, then add two tablespoonfuls of finely picked codfish, freshened, and the beaten whites of two eggs.

—[Mrs. Harry Peel.

BAKED HALIBUT.

Take two slices of halibut one inch thick; between them put cracker crumbs, pepper, salt and fat pork chopped fine; put the same on top, using butter instead of pork. Bake in a small pan set into a larger pan of water. Bake until the crumbs are brown, basting frequently with the drippings.

—[Mrs. Harry Peel.

CAPER SAUCE.

For Cod or Haddock.

Chop one heaped-up dessertspoonful of capers rather coarsely, and add them to half-a-pint of white fish sauce; heat up, flavor with a teaspoonful of tarragon vinegar and serve.—[A. M. G.

CARDINAL SAUCE.

For Turbot, Salmon, or Seals, Etc.

Prepare a white fish sauce. When finished and strained, add half an ounce lobster spawn, rubbed smooth in the mortar or on a plate with a pat of butter. Whisk this into the sauce, then let it come to the boil and finish with a tablespoonful of double cream.—[A. M. G.

SHRIMP SAUCE.

Boil the shells and heads of a gill of shrimps in enough vinegar to cover. To this add also a small blade of mace and bay leaf. Strain the liquor into half a pint of white fish sauce; add a gill of pickled shrimps and boil up. Finish with a teaspoonful of anchovy essence and serve with boiled or grilled fish.—[A. M. G.

FLAKED COD.

One pound of cold fish, one ounce of butter, one ounce of flour, half-pint of milk, one pint of shrimps. Season with lemon, parsley, pepper and salt. Melt the butter in an enamelled pan. Remove from the fire and with a wooden spoon stir in the flour. Add the milk gradually; replace on the fire and bring to a boil, stirring all the time. Flake the cod, pick the shrimps and stir both in the sauce. Add the seasoning and make the fish thoroughly hot. Pour on to a hot dish and garnish with lemon and parsley.—[A. M. G.]

KEDGEREE.

Ingredients: One-quarter of a pound of rice, one-half of a pound of cooked fish, one egg, one ounce of butter and one tablespoonful of chopped parsley. Boil the rice and then drain on a sieve. Boil the egg for ten minutes and put into cold. Remove the skin and bones from the fish. Melt the butter in a saucepan, add the fish, rice and white of egg, cut into dice, season with pepper and salt. When thoroughly hot, pile in the centre of a dish and garnish with chopped parsley and the yolk of the egg rubbed through a sieve. Serve very hot.—[A. M. G.]

OYSTER MACARONI.

Boil macaroni in a cloth to keep it straight. Put a layer in a dish, season with butter, salt and pepper; then a layer of oysters. Alternate until dish is full; mix some grated bread with a beaten egg, spread over the top and bake.—[A. M. G.]

LOBSTER SAUCE.

Served with Cod.

Chop up heaped up dessertspoonful lobster meat not too finely, and mix it with half-a-pint prepared white fish sauce. Beat it up and add a teaspoonful of anchovy essence. A little cream may be added if liked.—[A. M. G.]

ANCHOVY SAUCE.

To half-a-pint of white fish sauce add one teaspoonful of anchovy paste, or one-and-a-half teaspoonfuls of anchovy essence. Stir the sauce till it boils, add a tiny pinch of cayenne or paprika pepper and strain.—[A. M. G.]

BAKED FISH.

Clean, wash and remove backbone of fish, salt and roll together, cut up in slices; put bits of butter in dripping pan and let them melt; dip slices of fish in melted butter, then in beaten eggs, then in cracker crumbs. Bake about one hour according to the amount of fish.—[Mrs. H. Lamb.]

PLANKED FISH.

Clean, wash and remove the backbone of the fish and lay it flat on a very hot hard wood plank and baste with melted butter, salt and lemon juice. Bake under the gas oven close to the flame.—[Mrs. H. Lamb.]

FISH BALLS.

One can salmon, seven soda biscuits, one egg. Roll biscuits, mix all together, form in balls, fry in butter or lard.

LITTLE PIGS IN BLANKET.

Season large oysters. Cut very thin strips of bacon about two or three inches. Wrap oysters in bacon and fasten with small tooth picks. Cook a nice brown. Serve with picks in them.

HALIBUT STEAK.

Wash and wipe the steak, dip in beaten egg, roll in cracker crumbs. Season and fry in hot dripping. Serve on a hot dish. Rub on both sides with a mixture of butter, pepper and salt, and lemon juice.

SCALLOPED OYSTERS.

One pint oysters, three cups bread crumbs, four table-spoons melted butter, salt and pepper to taste. Melt butter, add bread and seasoning. Put alternate layers of crumbs and oysters, pour milk over it and bake.—[Mrs. E. W. LeDong.]

*HOLLANDAISE SAUCE.**For All Kinds of Boiled Fish.*

One heaped-up dessertspoonful of cornstarch, two tablespoonfuls of fish stock, one and one-half tablespoonfuls tarragon vinegar, two yolks of eggs, one pinch of mignonette pepper, one small crushed shallot, the juice of half a lemon, two ounces of butter, salt and pepper. Melt the butter and cornstarch together, put it in a small stewpan with the vinegar and fish stock. Stir with a whisk until it boils, then add the lemon juice, shallot and mignonette pepper. Whisk in the egg yolks one at a time. Place the stewpan in a pan of boiling water, and continue to whisk until the sauce is smooth and cream-like—it must not be allowed to boil. Season with salt and pepper, strain and serve with all kinds of boiled fish.—[A. M. G.]

BOILED FISH.

To boil cod, halibut, haddock, mackerel and sole, place in a fish kettle and add sufficient hot water to cover the fish and two tablespoonfuls of salt. Bring to a boil, reduce the heat and simmer until the fish is cooked, removing the scum as it rises.

Salmon must be put into boiling water.

Time Allowed for Cooking.

When the water reaches boiling point, allow for:

Cod's head and shoulders, about thirty minutes.

Three pounds of halibut, about thirty minutes.

Three pounds of haddock, about twenty minutes.

Mackerel, about twenty minutes.

Sole, from five to ten minutes.

Salmon, fifteen minutes to each pound and fifteen minutes over. —[A. M. G.]

*OYSTER PATTIES.**Dressing.*

One quart of oysters, salt and pepper, one pint of milk, one tablespoonful butter, flour to thicken.

SALMON SALAD.

Chop celery very fine, mix with salmon, adding salad dressing and hard boiled egg.

BOILED FISH.

Clean thoroughly. Wrap fish in cloth, tie securely. Put one tablespoonful salt in water. Boil three-quarters hour.

Sauce.

One cup milk, one tablespoonful butter, one tablespoonful flour, one hard boiled egg (chopped), seasoning, one tablespoonful vinegar. Stir in parsley just before serving.

—[V. S. G.]

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MEATS

*"Some hae meat and canna eat,
"And some would eat, that want it;
But we hae meat, and we can eat,
Sae let the Lord be thankit."*

TIME TABLE FOR ROASTING.

- Beef—Fifteen minutes to a pound.
Mutton—Twenty minutes to a pound.
Lamb—Twenty minutes to a pound.
Veal—Twenty minutes to a pound.
Pork—Half-hour to a pound.
Turkey—Eight or ten pounds, three hours.
Chicken—One hour to one and one-half hours.
Goose—Seven or eight pounds, two hours.
Duck—One or one and one-half hours, according to size.
-

SAUCES FOR MEATS AND POULTRY.

CRANBERRIES WITH TURKEY.

Put three pints washed cranberries into a granite stew-pan. On top of them put three cups granulated sugar and one pint water. After they begin to boil, cook ten minutes closely covered. Do not stir them. Remove the scum. They will jelly when cool.—[M. D.]

SPICED JELLY.

To Serve With Fowl.

One quart of crab-apple juice, two pounds of sugar, one-half ounce each of cloves, cinnamon and alspice (all whole spices), small half cup of vinegar. Boil twenty minutes before adding the sugar, and ten minutes after. Put spices in cheesecloth bag.—[Mrs. Cairncross.]

BREAD SAUCES FOR GAME AND TURKEY.

One cup of stale bread crumbs, one onion, two ounces of butter, pepper and salt, a little mace. Cut the onion fine, and boil it in milk till quite soft; then strain the milk on to the stale bread crumbs, and let it stand an hour. Put it in a saucepan with the boiled onion, pepper, salt and mace. Give it a boil and serve in sauce tureen. This sauce is nice with turkey or with game.—[Mrs. J. W. Jones.

ROAST TURKEY OR CHICKEN.

Having picked and drawn the fowls, wash them well in two or three waters. Wipe them dry, dredge them with a little flour inside and out and a little pepper and salt. Prepare a dressing of bread and cracker crumbs. Fill the bodies and crops of the fowls, and then bake them from two to three hours. Baste frequently while roasting. Stew the giblets in a saucepan. Just before serving, chop the giblets fine. After taking up the turkey add the water in which the giblets were boiled and the chopped giblets to the gravy of the roast turkey. Thicken with a little flour, which has been previously wet with the water. Boil and serve in a gravy dish. Roast chickens and turkeys should be accompanied with celery and jellies.—[Mrs. H. H. Bingham.

PARSLEY SAUCE.

Make a drawn butter sauce, dip a bunch of fresh parsley into boiling water, then mince it and stir into the drawn butter.—[M. A. T.

TO ROAST WILD FOWL.

Put an onion, salt and hot water into a pan and baste for ten or fifteen minutes. Change the pan, put in a slice of salt pork and baste with butter and pork drippings very often. Just before serving, dredge lightly with flour and baste. Ducks take from twenty-five to thirty-five minutes to roast.—[S. D.

PLAIN WHITE SAUCE AND CREAM SAUCE.

Tablespoon each of butter and flour made smooth in a saucepan over the fire. Add a pint of boiling water slowly. If it seems too thin, cook longer. By using milk or cream, it becomes cream sauce.—[M. D.]

BEEFSTEAK PUDDING.

Make a biscuit dough, one cup of chopped suet instead of lard. Line pan. One and one-half pounds steak in small pieces, two large onions, three small potatoes, pepper, salt and butter, until pan is full. One cup of water. Put top crust on. Tie a cloth over. Steam three hours or more.

—[L. C.]

ROAST VENISON.

Draw the dry skin from the meat and wipe with a damp towel. Make a paste of cold water and five pints flour. Cover the venison with this and place in a hot oven. As the paste browns, baste frequently with the gravy in the pan. After cooking one and one-half hours, remove the paste, cover meat with butter and dredge thickly with flour, baking one hour longer, basting frequently with butter and flour. Serve with game sauce.—[C. G. J.]

VEAL FRICASSEE.

Cut veal in small pieces. Put in a saucepan, cover with boiling water. Let boil slowly until tender. Add salt and pepper. Just before it is done, rub smoothly tablespoon of butter and flour. Stir in slowly to prevent lumps, let come to boil. Have ready a tin of hot biscuit. Break open on hot platter. Pour over the fricassee. Serve hot.

CREAM CHICKEN.

One quart milk, four level tablespoons flour, five tablespoons butter. Pepper and salt to taste. Cook together four pounds or more of chopped chicken, three or four sweet-breads stewed and chopped, one-third nutmeg grated, one teaspoon white pepper, one teaspoon salt. Mix together.

Add cream sauce. Put in baking dish. Cover with grated bread crumbs and bake one-half hour. One can of chopped mushrooms may be added.—[Mrs. Baker.

QUAILS.

Wash and dry. Salt inside and out. Stuff with dressing, roll in crumbs and fry in plenty of butter and dripping.

FOR BAKED MEATS AND FOWLS.

Make a soft batter of flour and water and cover meat or fowls all over. Then put in oven and bake. Remove. Baste when done and season with salt and pepper.

—[Mrs. S. J. Draper.

PRESSED CHICKEN.

Boil chicken until tender. Take out all the bones. Chop fine. Season with salt, pepper and plenty of butter. Add to the liquid the chicken was boiled in one cup of bread crumbs, made soft with hot water, and to this the chopped chicken. When heated, empty into a basin and press. Serve cold.—Mrs. S. J. Draper.

RESSOLES.

Two parts cold seasoned meat, one part crumbs moistened. Press into a small mould. Turn out into a baking dish. Put small piece of butter on top of each, and bake until brown in a moderate oven. Serve with tomato sauce.

—[Mrs. H. H. Bingham.

YORKSHIRE PUDDING.

Two eggs, one cup of sweet milk, salt, one large teaspoonful of baking powder, flour to make a thin batter. Beat eggs well.—[A. Friend.

CHICKEN CROQUETTES.

One quarter cup milk or white stock, one-quarter cup flour, one tablespoon butter, one cup minced chicken, one teaspoon salt and pepper, one teaspoon parsley, one-half egg, whole beaten egg, crumbs, and fat to fry. Make milk, butter and flour into a thick sauce. Mix in chicken and egg. Form

into small cork shaped cakes on a well floured board. Roll in beaten eggs and crumbs. The fat should be four inches deep and hot enough to brown potato or bread when dropped in. When brown, take out and drain on brown paper.

—[Mrs. Draper.

BEEF OMELET.

Three pounds beef, chopped fine, three eggs beaten together, six soda crackers rolled fine, one tablespoon salt, one teaspoon pepper, one tablespoon melted butter, sage to taste. Mix well and make in a loaf. Put into a pan with a little water bits of butter. Cover, baste occasionally. Bake one and one-half hours.—[L. C.

BEEF LOAF.

One and one-half pounds chopped beef, one-quarter pound chopped pork, one cup milk, one cup cracker crumbs, one beaten egg. Salt and pepper to taste.—[L. C.

CREAM CHIP BEEF.

One-quarter pound dry beef, one cup of milk, two table-
spoons butter, two tablespoons flour, dash of pepper, one egg. Pull meat into shreds. Pour boiling water over, let stand ten minutes, drain. Make white sauce and pour over. Serve with toast.

ROUND STEAK.

Three pounds round steak cut one and one-half inches thick. Pound thoroughly. Pepper lightly. Put butter half size of egg in frying pan. When hot, add steak. Sear well on both sides. Add a little water. Cover closely. Stew slowly for three hours. Add a little water each time it begins to fry. Turn several times. At the end of three hours fry a nice brown on both sides. Place on a hot platter. Add a little flour for sauce.

STUFFED BEEFSTEAK.

Prepare a round of rump steak. Spread over a filling made as follows: One quart stale bread crumbs, one small onion cut fine, one teaspoon melted butter, one teaspoon salt,

one-half teaspoon pepper, one teaspoon sage, roll and tie. Place in pan with pint of water. Bake one hour, basting frequently.—[L. C.]

STUFFED TENDERLOIN.

Split tenderloin down centre. Make a dressing of stale bread crumbs, seasoned with salt, pepper and sage. Roast and serve with baked potatoes and hot apple sauce.—[L. C.]

TENDER ROUND STEAK.

Cut each piece the desired size. Pound it a little, then dip in beaten egg. Roll in cracker crumbs. Fry brown on both sides. Season after removing from pan.—[L. C.]

HAM CUTLETS.

One pound of boiled ham, one large onion, one large potato, one sweet green pepper, two well-beaten eggs, salt and pepper to taste. Mince all together fine, add eggs. Mould into small cakes. Flour well, fry golden brown. Serve with cream sauce or sprinkled with minced parsley.

—[L. C.]

PIG SHOULDER.

Remove bone from pig's shoulder. Make a dressing same as for turkey. Fill in where the bone was removed. Sew up, rub salt and pepper and a little sage over the shoulder to season. Bake from three and one-half to four hours, basting often.

VEAL LOAF.

Three pigs hocks, two veal shanks, two pounds lean beef. Boil until tender, lift meat from kettle. Remove all bones. Chop fine, add salt, pepper, a little sage and onion. Put back into the stock, let come to boil, then put into moulds to cool.

PRESSED CHICKEN.

Boil as many chickens as you want. Remove skin and bone. Chop fine, season with salt, pepper, a little butter. Add to the stock in which chickens were boiled. Mold in any form.—[L. C.]

CASSEROLE OF RICE AND MEAT.

One cup rice, two cups minced meat, one-quarter cup bread or cracker crumbs, gravy to moisten, seasonings. Line the mould with the rice. Moisten the meat and bread crumbs with the gravy, and pack in the centre of the mould. Cover with rice and steam forty-five minutes. Serve with tomato or curry sauce.

FRENCH RAGOUT.

Two pounds of meat cut into pieces. Put half a cup of suet into a pan and let it render out. Put one tablespoon of flour over the meat and mix thoroughly. When the suet is melted, put in the meat, stew for a while, then add another tablespoon of flour, one teaspoon of salt, one pint of stock or water, a bay leaf, an onion with cloves in it. Stew for an hour. Remove onion.—[Mrs. J. W. Jones.

TRY

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SALADS

The Spanish say: "To make a perfect salad, there should be a miser for oil, a spendthrift for vinegar, a wise man for salt, and a madcap to stir it up."

SALAD DRESSING.

Beat two eggs, add five tablespoonfuls vinegar, one dessertspoonful sugar, one-half teaspoonful mustard, one-half teaspoonful butter, and stir over fire until it thickens. Don't let it boil.

FRENCH DRESSING.

Put into a bowl one-half teaspoonful salt, one-quarter teaspoonful white pepper, add gradually six tablespoonfuls salad oil, rubbing all the while; now add slowly two tablespoonfuls vinegar, and, if liked, ten drops onion juice or a few drops of any prepared sauce or catsup.

WHITE DRESSING.

Select a light colored yolk of egg; drop it into a clean, cold bowl; mix it lightly; add just as much salt as you can take between thumb and finger, then begin to add, drop by drop, six tablespoonfuls salad oil. The dressing should be very thick. Add the oil slowly. Stand the bowl in another containing a little cracked ice, so that you may beat constantly, reducing the color of the egg. Now add slowly one tablespoonful lemon juice, then stir in six tablespoonsful cream that has been whipped to a stiff froth. This dressing if properly made is almost as white as whipped cream, while having the flavor of "mayonnaise".

MAYONNAISE DRESSING.

Put the yolks of two eggs in a bowl, stir lightly with a fork, add one-quarter teaspoonful salt, and then very carefully, almost drop by drop, the oil; to one cup of the oil use two

tablespoonfuls vinegar. When done, it should be smooth and thick. Have all the ingredients *very cold*. Half a cup of whipped cream makes a nice addition and neutralizes the oil flavor, which many dislike.

CREAM DRESSING.

Three hard-boiled eggs, yolks rubbed smooth and beaten with one raw yolk and one level teaspoonful each of mustard, salt and sugar; add one cupful thick cream and two spoonfuls tarragon vinegar.

POTATO SALAD.

Six medium-sized potatoes boiled and diced, one table-spoonful chopped parsley, ten drops onion juice, one large fresh cucumber diced, one teaspoonful salt, one-half teaspoonful pepper, six tablespoonfuls melted butter and four table-spoonfuls vinegar. Stand in refrigerator until ready to serve, then mix with enough cooked dressing to make palatable. Garnish and serve. In winter one-half cup chopped walnuts, or one cup celery, chopped fine may be substituted for the cucumber.

CHICKEN SALAD.

Two cups each diced chicken and celery. Mix together and season with salt, pepper, vinegar and salad oil. Let it stand one hour, then mix with enough mayonnaise dressing to make sufficiently moist and palatable. Garnish and serve.

SPANISH SALAD.

(*Fine.*)

Take the crisp leaves of young lettuce, break into small pieces and put into a bowl. Now trim a dozen young onions, tops and all, and cut up with the lettuce. Pour over fresh Pressing with a generous amount of oil. Let stand ten minutes and serve.—[Senora Carmona.

ORANGE SALAD.

Delicious for game or roasted poultry. Slice six tart, juicy oranges, remove seeds. Arrange in slices on a salad

dish and dressing them with salad oil, a squeeze of lemon juice, salt and a dust of cayenne.

LENTEN SALAD.

One cupful of apples, one cupful of celery, one cupful of malaga grapes (seeds removed, if any), one cupful of pecan meats, one-half cupful sliced banana; cover with mayonnaise dressing. Prepare just before serving as fruit discolors by standing.

WALNUT SALAD.

Chop lettuce and the whites of two hard-boiled eggs separately, not too fine. Toss lightly together. Sprinkle the top thickly with English walnuts and the yolks of the eggs chopped coarsely. Pour over this any good salad dressing and serve on crisp lettuces. Yacht-Clip dressing is very satisfactory.—[Miss Burwell.

NUT AND CELERY SALAD.

Cut two cupfuls of celery in fine shreds in cold water. Drain and dry. Add one and one-half cupfuls of hickory-nut meats broken fine, but not chopped. Serve with French dressing and garnish with water cress.

CABBAGE AND CELERY SALAD.

Remove the centre from a small, firm white cabbage. Cut very fine with a sharp knife. Keep in ice water for one hour. Drain and mix with equal parts of celery, cut in small pieces. Add cream dressing and refill the cabbage. Garnish with chopped hard boiled eggs, celery and parsley.

WALDORF SALAD.

Equal quantities of apples and celery, and half the quantity of walnuts, juice of half a lemon, a little salt, a dash of cayenne pepper. Cut the apples and celery in dice, blanch the walnuts and chop. Mix with boiled dressing very lightly. Place the salad in cups made of beets, or apples, if desired.—[Mrs. J. W. Jones.

TOMATO AND LETTUCE SALAD.

Make a salad of lettuce and slice three tomatoes and lay them on top. Cover the whole with mayonnaise dressing.

EGG SALAD.

Boil six eggs until the yolks are mealy. Boil also 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 of the other until all is used. Pour over it some cream salad dressing.—[F. L. E.]

COLD SLAW.

Pick a white, hard head of cabbage. Cut it in halves and lay it in cold water, then shave it very fine. Boil a pint of vinegar. Stir into it the well beaten yolks of two eggs and then turn it over the cabbage a short time before using.

—[F. L. E.]

HOT SLAW.

Pull a cabbage apart, and leave it in hot water for fifteen minutes, then drain it thoroughly dry. Chop in small pieces and moisten with the following dressing: Two eggs, two table-spoonfuls of sugar, one-quarter teaspoonful of mustard, one dessertspoonful of butter, one small teacup of vinegar. Mix and let almost boil, when it will thicken. Add pepper and salt. Mix cabbage and dressing while the latter is hot.

—[F. L. E.]

BRAZILIAN SALAD.

Remove skin and seeds from white grapes and cut in halves lengthwise, add an equal quantity of shredded fresh pineapple, apples pared, cored, and cut in small pieces; then add one-quarter the quantity of Brazil nuts broken in pieces. Mix thoroughly and season with lemon juice. Moisten with cream mayonnaise dressing.—[Mrs. J. W. Jones.]

PICKLES AND RELISHES

SPICED GRAPES.

Take the pulp from the grapes, preserving the skins. Boil the pulp and rub through a colander to get out the seeds; then add the skins to the strained pulp and boil with the sugar, vinegar and spices. To every seven pounds of grapes use four and one-half pounds of sugar, one pint of good vinegar. Spice quite highly with ground cloves and alspice, with a little cinnamon.

GREEN TOMATO PICKLES.

One peck green tomatoes, slice with ten onions. Sprinkle with salt and stand overnight, strain well. Three quarts of vinegar, two and one-half pounds brown sugar, one-half pound mustard seed, two tablespoons each of cinnamon, cloves and alspice, one teaspoonful cayenne pepper. Mix well and pour over tomatoes and cook until tender. If you prefer not to have pickles too dark in color, tie spices in small sack.

JELLO TOMATOES.

One can tomatoes, or fresh tomatoes strained, add one package Jello and let stand till firm. Serve with mayonnaise dressing and lettuce leaf.

CHILI SAUCE.

Box of ripe tomatoes, ten onions, twelve green peppers, one bunch celery. Chop fine and add twelve cups vinegar, three cups sugar, one tablespoon allspice, cinnamon and cloves, two tablespoons salt. Boil two and one-half hours till thick.—[Mrs. Wm. Hamilton.

CELERY RELISH.

Thirty tomatoes, ten onions, three red peppers, four bunches celery, four tablespoons salt, fifteen tablespoons granulated sugar, four teacups vinegar. Boil one and one-half hours.—[Mrs. J. J.

BOURDEAU SAUCE.

Four quarts green tomatoes, one quart of cabbage, ten onions. Put all through chopper, sprinkle with salt; let stand over night; drain dry; add one-half gallon vinegar, two green peppers, one-half ounce turmeric, one-half ounce celery seed, one-quarter pound mustard, one and one-half pounds brown sugar. Boil one hour.—[Mrs. H. Oldershaw.

CELERY AND TOMATO SAUCE.

One and one-half pecks ripe tomatoes, six heads of celery, six large onions, four red peppers (seeds removed). Boil one and one-half hours, then add four cups brown sugar, four tablespoons salt, two tablespoons curry powder, one tablespoon each of cinnamon and cloves, one cup mustard, one quart viengar. Let come to a boil and seal hot.

[Mrs. McFarland.

FRENCH PICKLE.

One quart chopped cucumbers, one quart chopped onions, one quart chopped green tomatoes, one quart chopped cabbage, one quart chopped celery (or one tablespoon celery seed), one-half cup grated horseradish, three pounds brown sugar, one-half cup salt, one-half gallon vinegar, one green pepper, one tablespoon turmeric powder, one tablespoonful curry powder, one-half pound mustard, one-half cup flour. Chop fine, mix all together, boil thirty minutes.—[Mrs. White.

CELERY SAUCE.

Twenty-four ripe tomatoes peeled, one red pepper chopped fine, six good sized onions, six small heads of celery, one quart cider vinegar, three tablespoons salt, two tablespoons allspice (scant), two teaspoons cinnamon, two cups white sugar. Chop all together and boil two hours.

CHOW CHOW.

One quart large onions chopped, one quart pickling onions whole, one quart cucumbers chopped, one quart cucumbers whole, one head celery chopped, one head cauli-

flower chopped. Set each kind separately over night in hot brine. In the morning drain and put on the stove, together with one-half gallon vinegar, one-quarter pound mustard seed, one-quarter ounce of celery seed, three cups of white sugar, and bring to a boil. Make a paste of two-thirds cup of flour, one-eighth cup of mustard, one-half ounce of turmeric. Stir thoroughly.

MAYONNAISE.

Sugar, one cup; cornstarch, one dessertspoon; mustard, one large teaspoon. Mix together, then add: Pepper, one-half teaspoon and dash of cayenne; salt, one teaspoon; eggs, three; butter, size of one egg. After all is well beaten, mix with it one and one-half cups of vinegar and one cup of water. Cook in double boiler until creamy.—[E. Pringle.

TOMATO MUSTARD.

One basket tomatoes, one quart vinegar (cider), one pound brown sugar, one-quarter pound salt, three red peppers, five cents' worth whole mixed spices, one-half pound mustard. Peel tomatoes and cook two hours; then put through sieve. Put pulp on to cook again, adding all but vinegar and mustard. After the whole has been well cooked (have spices in a bag), strain again, to remove all seeds; then add mustard and vinegar and boil down to half the quantity.

—[Mrs. Robt. Anderson.

TOMATO CHUTNEY.

Five or six onions, one dozen ripe tomatoes, one handful raisins, one cup sugar, one cup vinegar, one teaspoon white pepper, one-half teaspoon cayenne pepper, salt to taste. Chop fine.—[Mrs. W. T. Orchard.

TOMATO MUSTARD.

Cook, mash and strain one peck of ripe tomatoes. Add every ingredient except vinegar. Boil two hours and again strain. Then add vinegar, boil again twenty minutes before taking off fire. One quart of white wine vinegar, one pound of brown sugar, one-quarter pound mustard, one ounce of

whole black peppers, one ounce of whole allspice, one ounce of whole ginger, one-quarter ounce of whole cloves, two or three small red peppers and salt to taste.—[L. Pringle.

MUSTARD PICKLES.

Two hundred cucumbers, three cauliflowers, two quarts onions, one quart beans. Put in salt and water over night. One pound mustard, two tablespoons of turmeric, two pounds brown sugar. Put the turmeric, mustard and cold vinegar together smoothly. Slice two green peppers, one ounce cloves, one-half ounce whole mace, one-half ounce of whole black pepper, one ounce of mustard seed and two ounces of celery seed. Tie in a bag and boil in some of the vinegar. Use one gallon vinegar. Let come to a boil about five minutes. Stir all the time. Use a little salt, two whole red peppers.

MUSTARD PICKLES.

Two quarts cucumbers, two heads cauliflowers, two quarts small onions, four green peppers. Soak in salt and water overnight separately. Drain, scald in weak vinegar. Drain again.

Dressing for Above.

One gallon of vinegar, six cups of white sugar, two cups of flour. Mix with vinegar one ounce of turmeric, one-half pound mustard, one ounce celery seed. Mix together. Cook until dressing is done, then put dressing in and cook ten minutes. Bottle.—[Mrs. M.

COLD VINEGAR PICKLES.

One hundred cucumbers, one cauliflower, one quart onions, one cup salt, two or three cups brown sugar, one-third cup mustard, one teaspoonful turmeric powder, one teaspoon cayenne pepper, one gallon white wine vinegar. Leave in a crock. Stir three or four times a day for a week, then bottle. —[Mrs. M.

HORSERADISH DRESSING.

Mix four tablespoons of grated horseradish, one tablespoon each of lemon juice and vinegar, three tablespoons of whipped cream. Season with salt and pepper.

MANHATTAN SALAD.

Dissolve one package lemon Jello in a pint of boiling water. While it is cooling, chop one cup of tart apples, one cup of English walnuts, one cup celery, and season with salt. Mix these ingredients and pour over them the cool Jello in individual moulds, and serve on lettuce leaves with mayonnaise dressing.—[E. Pringle.

INDIAN PICKLE.

One gallon vinegar, one-half ounce cloves, two ounces allspice, four ounces salt, two ounces whole black pepper, two long red peppers. Boil the above one-half hour, then add: One-half pound of mustard and one ounce of turmeric mixed in a little cold vinegar and boil another half hour. Pour into a jar and let cool. Then put in your vegetables as they come in season.—[E. Pringle.

MUSTARD RELISH.

One head of cabbage, one cauliflower, three heads celery, nine large red peppers (using only seeds of three), one dozen onions (large), one dozen medium-size cucumbers, one peck green tomatoes. Slice onions, tomatoes and break up cauliflower, and let stand with salt over night, then drain in morning. Put all vegetables through chopper, then cover with cider vinegar; add sugar to taste. Take two tablespoons turmeric, one of curry powder, one cup flour, one cup mustard; mix with cold vinegar. When pickles come to the boil add the spices. Let boil a few minutes; if not thick enough, add a little more flour and mustard.—[Mrs. T. Arscott.

MUSTARD CATSUP.

To one gallon of tomatoes add one quart of vinegar, two pounds of light brown suagr, one-half cup salt, cayenne

pepper to taste, one ounce unground black pepper, one-half ounce ginger-root, one ounce unground cloves, one-half pound mustard, one tablespoonful curry powder, one ounce turmeric. Wash tomatoes, cut them up and cook well, then strain through a sieve, then add spices tied in a bag. Mix mustard, curry powder and turmeric with a little vinegar; put in after it boils one-half hour. Boil all two hours or until thick.

—[Mrs. H. Oldershaw.

CORN SAUCE.

One dozen ears of corn, cooked on cob and cut off, one head of cabbage, chopped fine, two green peppers, two red peppers, two onions, two cups sugar, one-half pound mustard, one-half gallon vinegar. *Modus Operandi*: Mix mustard, sugar, and vinegar; then add corn and cabbage, and cook until tender. Seal in jars.—[Mrs. Stephenson, Montreal.

CHILI SAUCE.

Twelve large ripe tomatoes, six green peppers, one large onion, all chopped fine; one tablespoon salt, one teaspoon ginger, one of cinnamon, one of allspice, one of cloves, one tablespoon sugar, two cups vinegar; boil thick.

TO PICKLE ONIONS.

Peel and throw them into a stewpan of boiling water, set them over the fire, and let them remain until quite clear; then take them out quickly, and lay them between two cloths to dry. Boil some vinegar with the ginger and whole pepper, and when cold, pour it over the onions in glass jars, and tie them closely over. If part milk is used with the water in which the onions are boiled, it will whiten them.

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VEGETABLES

*"All hail to good health. You never can buy it,
Though many, by using a vegetable diet,
Have lived a long life, with nerves steady and quiet,
Then listen to wisdom, ye people, and try it."*

TO BOIL NEW POTATOES.

Do not pare them but scrape the skins off with a dull knife, washing them nicely after. Put into *boiling water* and boil about fifteen minutes. Drain them and add a cupful of milk. Now melt a little butter, thicken with flour and pour over them, keeping them on the fire long enough to heat to boiling point. Serve hot.

Never mix flour with cold water to thicken vegetables. Mix it in a saucepan with a little butter and then add.

POTATO CAKES.

(Very Good.)

Grate raw potatoes and add a little salt, a piece of butter the size of an egg. Beat well together, dredge with flour. Drop them into good hot drippings and fry a light brown. Cold mashed potatoes can be used in the same way.

BAKED POTATOES.

(Peeled.)

Peel nine large potatoes carefully to retain their shape; wash them in a strong brine; then take an apple-corer, with which take out a piece of potato from end to end; insert a piece of butter. Season with a trifle of pepper and salt. Place them together with the pieces taken out into an earthen or granite dish. Serve hot.

SWEET POTATO CROQUETTES.

Wash and boil in their jackets as many potatoes as are required. When done, drain and remove. Skin, mash and

season with salt, pepper, a little cream and a dash of cinnamon. Make in cone shape and fry golden brown. Serve on garnished platter.

GREEN CORN ON COB.

This should be cooked the same day it is gathered. Strip off the husks, pick out all the silk, and put it in boiling water. If not fresh, add a tablespoonful of sugar, but no salt. Boil twenty minutes and serve on a napkin.

CAULIFLOWER SERVED WITH CREAM.

Tie a fine cauliflower up in a coarse tarlatan in *hot water* and a little salt. When done, drain and lay it in a deep dish, the flower uppermost. Heat a cupful of milk and thicken with two tablespoonfuls of butter; cut into bits and roll in flour; add pepper, salt and beaten white of an egg and boil up one minute, stirring well; squeeze the juice of a lemon and pour over cauliflower. *Serve hot.*

FRENCH CABBAGE.

Chop boiled cold cabbage and drain until dry. Stir in melted butter, salt and pepper to taste; add four tablespoonfuls of cream or milk, and put on the stove. When heated thoroughly add two well beaten eggs and then put into a buttered frying pan. Stir until very hot and light brown on the under side. Turn out upside-down as the brown part will be on top, and serve hot.

FRIED RIPE TOMATOES.

Do not pare them, but cut them in slices as you would an apple. Dip in cracker crumbs and fry them in butter. *They are very nice.*

DUCHESS POTATOES.

Wash five nicely boiled potatoes until fine, add one tablespoonful of butter, two of cream, pepper and salt to taste, and the yolk of one egg. Press through a pastry bag on greased tin in form of meringues. Brush with beaten egg and brown in oven.—[Professor Detleff.

BROILED MUSHROOMS.

After testing, pare and cut off stems, dip in melted butter, season with salt and pepper; broil on both sides over a clear fire, and serve on toast.

FRIED PARSNIPS.

Slice lengthwise about one-quarter of an inch thick and fry in beef drippings or butter. They will fry sooner if previously boiled, and should be nicely browned.

VEGETABLE OYSTERS.

Cut the vegetables in thin slices, crosswise. Boil in clear water until soft, add a cupful of milk, salt, pepper, butter and flour stirred to a cream. Boil all together for a few minutes, then serve on toast.—[F. L. E.]

CREAMED ASPARAGUS.

Cook until tender, lay on toast and pour over the following sauce: Melt a tablespoonful of butter, one tablespoonful of flour, rub together until smooth; add one cup of water in which the asparagus was cooked, one tablespoonful of lemon juice and a seasoning of salt and pepper. When smooth and thick, serve.

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BREAD AND BUNS

BREAD.

Eight quarts flour, one cake Fleishman's Yeast, three pints water, three medium-sized potatoes, two tablespoons salt, one cup brown sugar, one tablespoon lard.

—[Mrs. W. Wood.

LIGHTNING YEAST.

One cup of flour, two tablespoons brown sugar, pour potato water over flour and sugar and stir around. Squeeze three or four potatoes in above. Dissolve yeast cake in lukewarm water, stir yeast cake in when lukewarm.

—[Mrs. Dewar.

YEAST.

Boil ten potatoes medium-size. Have in a large bowl one tablespoon salt, two of sugar, three of flour. While potatoes are boiling, dissolve two Royal Yeast cakes in half cup lukewarm water. Pour boiling water over the salt, sugar and flour, and mash potatoes through colander, adding two quarts of water or more. While these ingredients are lukewarm, add the two yeast cakes. Make this at noon, and keep in a warm place. It is ready for use next morning. Divide this quantity in three, putting each part in a quart jar. This will make three batches of bread with five or six loaves and a pan of buns.

BREAD.

One tablespoon sugar, one tablespoon lard, one large tablespoon salt. Sufficient warm water with one jar of yeast to make up two quarts. Scald one cup of milk and pour in lard, sugar and salt. Then add water so as to make lukewarm; do not mix stiff. Have found Ontario flour satisfactory.

—Mrs. A. J. Clarke.

BREAD.

Eight cups Manitoba flour, sifted, two cups water, two cups milk, two cakes compressed yeast, one tablespoon sugar, one teaspoon salt, one teaspoon butter or lard. Put butter, sugar, and salt in milk. Pour on the scalded milk, add water. Dissolve yeast in one-quarter cup lukewarm water. When milk and water have cooled to lukewarm, beat in four cups sifted flour, add dissolved yeast and mix for five minutes; then add balance of flour, and more if necessary. Mix well and allow to rise in a warm place until light, or about double its size. This will require about two hours. Mix again and let stand for one hour; then mould into loaves and let rise until very light. Bake in a moderate oven one hour.

—[Mrs. A. J. Clark.

JOHNNY CAKE.

One egg, two tablespoonsful butter, same of sugar, one-half cup cornmeal, same of flour, two teaspoonsful baking powder, a little salt, wet with sweet milk, rather soft batter and bake.

SCOTCH SCONES.

One quart flour, salt, one teaspoon soda and buttermilk to make soft dough. Do not knead or handle dough too much. Put on griddle and cover with napkin when done.

BROWN BREAD.

Three cups graham flour, one cup raisins, salt, one-half cup molasses, one pint of sour milk, one teaspoonful baking soda. Steam two hours. You can omit the raisins if preferred.—[Mrs. Wm. Hamilton.

GRAHAM GEMS.

Three eggs, one teaspoon soda, one pint sour milk, sugar and salt, one cup white flour and graham flour added to make batter. Bake in gem pans and hot oven.

—[Mrs. Wm. Hamilton.

BROWN BREAD.

Three cups graham flour, one-half cup brown sugar, one tablespoon molasses, butter size of an egg, two cups sour milk, one-half cup seeded raisins, one teaspoon salt, one teaspoon baking soda. Bake one hour in moderate oven.

SCOTCH POTATO SCONES.

One and one-half cups flour, two teaspoons butter, one egg, one cup mashed potatoes, two teaspoons baking powder, one-half teaspoon salt, enough milk to make stiff dough. Sift the salt, flour and baking powder, rub in the butter and potatoes lightly, mix to a dough with egg and milk. Divide into three parts, roll each one-half inch thick and cut into four parts. Bake in a quick oven about fifteen minutes, or on a buttered frying pan.

GRAHAM GEMS.

Good.

Large spoon of butter creamed in two tablespoons of brown sugar and two eggs, beat well, and add then one-half cup (large) of sour milk, one-half teaspoon of baking soda one-half cup of graham flour, one cup of white flour. Mix well. Stir well, put in graham tins and bake fifteen minutes.

—[Mrs. Miller.

YEAST.

Boil four potatoes at noon. Have ready one cup of flour. Strain the water off the potatoes over flour, and stir up quickly, then put the potatoes through a ricer, and stir into flour also. Soak one and one-half Royal Yeast cakes in one cup of warm water, and when the potatoes are just warm, stir the yeast into it. Keep it in a warm place until next morning when it will be ready for the bread.

—[Mrs. P. Buttrey.

BREAD.

Take a deep crock and sift three quarts of flour into it, make a hole in the middle, and stir one pint of water into a little of the flour, then pour all the potato yeast into it and

stir enough of the flour to make a thick batter. Cover a little of the flour over it, and put in a tablespoonful of salt; then put it to rise. Be sure and keep it warm. Then in one hour it is ready for mixing. Mix it until it does not stick to your hands; then in one hour later you mix it up again, and in another hour you can mould into loaves. Use some for buns, a small narrow pan for buns. Be sure and let rise one hour in pans before baking. This makes three large loaves and one pan buns.—[Mrs. P. Buttrey.

NUT LOAF.

One cup walnuts chopped fine, one cup brown sugar, one egg, one and one-quarter cup milk, one teaspoon salt, four cups flour, one teaspoon soda, two teaspoons cream tartar. Bake one hour in slow oven.—[Mrs. M. A. Doidge.

BREAD.

At tea time put one cake of Royal Yeast in a small cup of warm water until dissolved, then thicken with flour, and keep warm until bedtime; then take one quart flour, two small potatoes mashed fine and rubbed into flour, one tablespoonful butter, half a tablespoonful sugar and same of salt. Mix. Stir in one quart of warm water and keep warm until morning. Stir in flour until you can knead well; let stand until light, or double in size; put in tins and when light, bake one hour or more according to size of loaves. For brown bread, use half whole wheat flour and half white.

GRAHAM FRUIT BREAD.

Two cups graham flour, one cup white flour, one pound chopped dates, one-quarter pound chopped walnuts, one-half cup sugar, pinch of salt, one generous tablespoon butter and lard, one and one-half cup sour milk, one level teaspoon soda. Bake very slow for one hour.—[Mrs. M. Dale.

NUT BREAD.

One egg, one cup sugar, three-quarters cup milk, two teaspoons baking powder, three cups flour, pinch salt, one

cup chopped walnuts. Bake slow about three-quarters of an hour.—[Mrs. Clark.

BUNS.

Take one small bowl of sponge from bread sponge in morning. Put butter size of an egg and tablespoonful sugar, currants or spice as you prefer and knead as you do bread and let rise until light, or double in size. Make into small buns; put in tins and when light, bake thirty minutes.

WHOLE WHEAT GEMS.

One egg, one-third cup butter, same of sugar, one and a half cups whole wheat flour and same of white flour, two teaspoonsful baking powder. Moisten with milk and bake in gem pans. This will make one dozen gems.

WHITE BREAD—QUICK METHOD.

Two cakes Fleischmann Yeast, one quart lukewarm water, one potato, two tablespoons of sugar, one tablespoon of butter or lard, one tablespoon of salt, three and one-half quarts sifted flour. Boil potato until well done—drain water off and add to it sufficient to make the quart. Mash potato and beat until light and add it to the water. Break in the yeast and throw sugar over, cover and let stand a half an hour, when it should be light and foamy. Add salt, butter and flour gradually, knead thoroughly; cover, place in greased bowl and let rise for about two hours or until light. Mould into loaves, put in well-greased pans, cover and let rise about one hour. Bake forty-five minutes to one hour. This makes four medium-sized loaves. If wanted for overnight use one cake yeast and follow out same method.

—[Christena Victoria McLean.

SWEET POTATO ROLLS.

One cake Fleischmann's Yeast, two tablespoons of sugar, three tablespoons of shortening, one cup of milk scalded and cooled, one cup of sweet potatoes mashed and strained, three and one-half cups sifted flour, one-half teaspoon of salt. Dissolve yeast and sugar in milk, which should be lukewarm.

Mash potatoes, beat until light; add them, stir well. Add shortening and one cup flour to make thin sponge. Cover and let rise for three-quarters of an hour or until light. Add salt, remainder of flour to make soft dough. Place in greased bowl, cover and let rise about one hour. Mould into rolls about size of a walnut. Place in pans, let rise until light—about thirty minutes. Bake twenty minutes. The whole process takes about two and one-half hours.

—[Christena Victoria McLean.

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PIES AND PASTRY

*"No soil upon earth is so dear to our eyes,
As the soil we first stirred in terrestrial pies."*

—O. W. Holmes.

PLAIN PIE CRUST.

Two and a half cupfuls of sifted flour, one cupful of shortening, half butter and half lard, cold; a pinch of salt, a heaping teaspoonful of baking powder, sifted through the flour. Rub thoroughly the shortening into the flour. Mix together with half a teacupful of cold water, or enough to form a rather stiff dough, mix as little as possible, just enough to get it into shape to roll out. It must be handled very lightly. This rule is for two pies.

When you have a little pie crust left, do not throw it away; roll it thin, cut it in small squares and bake. Just before tea put a spoonful of raspberry jelly on each square.

FINE PIE PASTE.

One pound of sifted flour (a little more for board), one-half pound butter, and one-half pound of lard. Cut butter and lard through flour in small thin shells and mix with sufficient ice water to roll easily. Avoid kneading with hands as little as possible.—[Mrs. Dear.

COCOANUT PIE.

Whites of three eggs, two-thirds cup of sugar, two-thirds cup of cocoanut, one cup of milk, one small teaspoonful butter, and pinch of salt. Put milk, sugar, cocoanut, butter and dust salt mixed together upon the stove and let it come to a boil. Then have whites beaten to a stiff froth. Stir together while on the stove so that it will mix well. Put the paste for crust into the oven and partially bake. When it is nearly done, pour in the filling and again put in the oven for a few minutes.—[Mrs. Draper.

CHOCOLATE PIE.

Three-quarter cup of sugar, one cup milk, yolks of two eggs, a piece of butter, one tablespoonful of chocolate; thicken.
—[Mrs. W. R. McFadden.

RAISIN PIE.

One and one-quarter cups raisins, one-quarter cup water juice of one-half lemon, one-half cup sugar. Boil for ten minutes and thicken with a little flour.

CREAM PIE.

Yolks of two eggs, one scant cup of granulated sugar, one tablespoon of cornstarch, one and one-half cups of milk, one teaspoon of vanilla. Mix all ingredients together and boil in a double boiler till it thickens, stirring occasionally. Have ready a good rich paste previously baked, and fill with ingredients. Beat the whites of the eggs to a stiff froth, add a tablespoon of granulated sugar and a half teaspoon of vanilla. Place in the oven for a few minutes. When cold, before serving, place a few lumps of jelly over the pie. Whipped cream is preferable for the top if desired.

—[Mrs. Burtch.

PUMPKIN PIE.

Two cups stewed pumpkin, cup and a half of sugar, two eggs, heaping teaspoonful each of ginger, and cinnamon. Add milk enough for two pies.—[Mrs. H. Lamb.

CREAM CURRANT PIE.

One teacup of ripe currants, one of sweet cream, and one of sugar, then sift on a little flour. Stir together and bake without an upper crust.

CRANBERRY AND RAISIN PIE.

One-half pint cranberries uncooked, one cup of seeded raisins. Chop cranberries and raisins fine. One and one-half teaspoons sugar, one and one-half tablespoons flour. Dissolve the flour in water and stir all together. Put filling between two crusts and bake.—[A. Friend.

SOUR CREAM PIE.

One cup sugar, yolks of two eggs, one-half cup chopped raisins, one cup sour cream, one teaspoon cinnamon, one-quarter teaspoon cloves, a pinch of salt. Beat whites of eggs and use for top. Put in pie and bake in oven.

BOSTON CREAM OR MARTHA WASHINGTON PIE.

For the crust: Take one level teacup sifted flour, three teaspoons sugar, three teaspoons butter, one teaspoon baking powder. Mix these well and roll out like any other pie crust. Line your dish and bake a nice light brown.

For filling: Place two full cups of milk on stove in double boiler and heat till a scum forms on top. Take three-quarter cup granulated sugar, two tablespoons flour, yolks of two eggs and one whole egg. Mix these thoroughly and pour into heated milk. Cook until done and pour cream into pie crust. Make a meringue of the whites, one tablespoon sugar, a little vanilla. Place in oven till brown. This is good.

GOOD MINCE MEAT.

To every cup of chopped meat take three cups of apples chopped (through meat chopper), one cup meat broth, one cup each raisins and currants, one cup brown sugar, one-half cup molasses, one teaspoonful each cinnamon, cloves, allspice and nutmeg. Juice and grated rind of one lemon, one-quarter pound citron peel. Add two cups cider. Mix well together and simmer till apples and raisins are soft.

—[Mrs. Wm. Hamilton.

MOCK MINCE PIE.

With bread crumbs, sugar, molasses, vinegar, boiling water, raisins, currants—each one cup; butter, one-half cup; spices to taste.—[Mrs. Robbie.

CREAM PIE.

Two eggs, two tablespoons sugar, one tablespoon corn-starch, one and one-half cups milk; flavor with vanilla.

—[Mrs. Barkley.

LEMON RAISIN PIE.

One cup chopped raisins, the juice and grated rind of one lemon, one cupful of water, one tablespoonful flour mixed smoothly with the water, one cupful of sugar, two tablespoonsful butter. Stir lightly together and bake between two crusts.—[Mrs. M. T. T.]

CHOCOLATE PIE.

One coffee cup milk, two tablespoons grated chocolate, three-quarters cup sugar, yolks of three eggs. Heat chocolate and milk together, add sugar and yolks together beaten to a cream, flavor with vanilla. Bake with under crust. Spread meringue of the whites over the top.—[Mrs. Willis.]

MAMMY'S PIE.

Chop one cup of cranberries, one cup seeded raisins, one cup mixed nuts and figs together, then stir in one cup granulated sugar, one tablespoon flour, one teaspoon salt, three-quarters cupful of water, one teaspoon vanilla. Scatter chopped nuts over top and bake in upper and lower crust.

—[Mrs. Willis.]

RAISIN PIE.

Two cups raisins, one cup sugar. Cover with water and boil thoroughly, then add one dessertspoonful cornstarch dissolved in a little water; the juice and rind of one small lemon, salt.—[Mrs. J. J. J.]

OLD ENGLISH MINCE PIE.

Crust: Two pounds flour, one-half pound lard (good), one ounce baking powder; mix with water.

Meat: One pound rice, one pound suet, four pounds currants, three and one-half pounds sugar, essence lemon or nutmeg.—[Mrs. H. N. Gillies.]

BANANNA PIE.

Bake pie crust first. One large banana sliced thin on pie crust, the yolks of two eggs beat to a cream, two cups of milk, one-half cup of sugar, two tablespoonfuls of cornstarch,

small piece of butter, pinch of salt. Boil to a custard. Let cool; spread on top of banana. Beat white of eggs, spread on top and brown.—[Mrs. Talbot.

PUMPKIN PIE.

Small tablespoon of butter creamed in a cup of brown sugar. Add a small pinch of ginger, a teaspoon of flour, and a little cinnamon. Beat up one egg good and add. Then also add one cup of mashed pumpkin, one cup of milk boiled, add hot. Stir all well and put in a deep plate covered with good paste and bake until thick.

SWEET POTATO PIE.

One pound of steamed sweet potatoes finely mashed, two cups sugar, one cup cream, one-half cup butter, three well-beaten eggs, flavor with lemon or nutmeg and bake in pastry shell. Fine.

MINCE PIES.

Two pounds of lean fresh beef, boiled, and when cold chopped fine. One pound of beef suet, cleared of strings and minced to powder. Five pounds of apples, pared and chopped, two pounds of raisins seeded and chopped, one pound of Sultana raisins, washed and picked over. Two pounds of currants, washed and carefully picked over. Three-quarters of a pound of citron cut up fine, two tablespoonsful cinnamon, one of powdered nutmeg, two of mace, one of cloves, one of allspice, one of fine salt, two and a quarter pounds of brown sugar. Moisten with vinegar from sweet pickles and juice of five lemons. Cover closely in a jar, and set in a cool place.

LEMON PIE.

One lemon, one-half cup sugar, one cup boiling water, two eggs, two dessertspoons of cornstarch. Line pie tin with crust and bake, then add mixture with whites of eggs beaten on top.

LEMON PIE.

Yolks of two eggs, three-quarters cup sugar, juice and rind of one lemon, half teaspoon butter, two heaping dessertspoons of cornstarch, or a little more, if required.

—[Mrs. Arscott.]

LEMON PIE.

Grate the rind of one lemon, also one good-sized apple peeled and grated; also juice of lemon. One cup of granulated sugar, one dessertspoon of cornstarch, one dessertspoon of butter, a pinch of salt, yolks of two eggs. Beat all together and pour over them one cup of boiling water. Boil till it thickens. Have ready a good rich paste previously baked, and fill with this mixture. Beat the whites of the eggs to a stiff froth, add a quarter cup of sugar, a pinch of salt and one-half teaspoon of vanilla. Place in the oven for two or three minutes.—[Mrs. Burch.]

LEMON PIE.

Grate the rind of one lemon and squeeze the juice, four soda biscuits rolled fine; add one cup of boiling water to soda crumbs; yolk of one egg; beat white, add sugar, spread on top of pie.—[Mrs. Vodden.]

LEMON PIE.

One tablespoonful cornstarch, one cup boiling water, pour over cornstarch; piece of butter half the size of an egg, one lemon grated, one cup of sugar, two eggs, the white of one reserve for top. Bake in bottom crust.

—[Mrs. Oldershaw.]

LEMON PIE.

One and one-half tablespoons cornstarch dissolved in a little cold water, then add enough boiling water to cook starch. One tablespoon butter, yolk of one egg, juice of one lemon, one cup sugar and pinch of salt. Beat white of egg for top of pie. This is enough for one pie.—[E. Pringle.]

LEMON PIE.

One grated apple, two eggs, one lemon grated, one cup sugar, butter the size of a walnut; use white of egg for top.

FINE PUFF PASTE.

Into one quart of sifted flour mix two teaspoonsful of baking powder, and a teaspoonful of salt; then sift again. Measure out one teacupful of butter and one of lard, hard and cold; take the lard and rub into the flour until a very fine smooth paste; then put in just enough ice-water, say half a cupful containing a beaten white of egg, to mix a very stiff dough. Roll it out into a thin sheet, spread with one-fourth of the butter, sprinkle over with a little flour, then roll up closely in a long roll, like a scroll, double the ends towards the centre, flatten and reroll, then spread again with another quarter of the butter. Repeat this operation, until the butter is used up. Put it on an earthen dish, cover it with a cloth and set it in a cold place in the ice-box in summer; let it remain until cold, an hour or more before making out the crust. Tarts made with this paste cannot be cut with a knife when fresh; they would go into flakes at the touch.

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PUDDINGS

*"Eat your pudding, slave,
And hold your tongue."*

—*Prior.*

PLUM PUDDING.

One pound suet, one pound raisins, one pound currants, eight eggs, one-half a nutmeg, two ounces mixed peel, one teaspoonful ginger, one pound bread crumbs, one pound flour, two pounds dark sugar, one-half pint sweet milk. Make in two puddings and steam four hours each.

—[Mrs. Harwood.

CHOCOLATE PUDDING.

One cup sugar, seven tablespoons grated bread, three tablespoons grated chocolate, three eggs, one pint of milk, one teaspoon vanilla, yolks of two and one whole egg beaten; add sugar, heat milk and pour while boiling on chocolate and crumbs; then add eggs, sugar and vanilla. Pour into buttered tin and bake one-half hour. Whip whites of eggs and put on top; brown slightly.

CARROT PUDDING.

One cup carrots and one cup potatoes, grated raw; one cup yellow sugar, one and one-half cups flour, one teaspoon soda, one cup suet, one cup raisins, one cup currants, lemon peel and seasonings to taste, salt. Boil three hours.

—[Mrs. J. J. J.

STEAMED NUT PUDDING.

Two eggs, beaten very light. Add one-half cup sugar, one cup milk, one-half cup melted butter, one pint well sifted flour, two teaspoons baking powder, one-half teaspoon salt, one and one-half cups walnuts dredged in flour. Steam three hours.—[Miss Ada Minhinnick.

PINEAPPLE PUDDING.

Three tablespoons sago, one cup boiling water, one tablespoon lemon juice. Cook till clear, then add one-half cup sugar, one-half cup grated pineapple, and fold in the whites of three eggs stiffly beaten.—[Mrs. N. I. McDermid.

VANILLA SNOW.

Whites of two eggs, two tablespoons of Cox's Gelatine, one-half cup granulated sugar, one-half cup boiling water. Flavor with vanilla. Soak gelatine in cold water over night, or until swelled; then add boiling water and strain; add sugar and let stand until cold. Then beat the whites of eggs to a stiff froth and beat all together for half an hour; put in a mold or glass dish and eat with cream. Add vanilla just before finishing beating.—[Mary E. Haselgrove.

CARAMEL PUDDING.

Two cups brown sugar, two tablespoons flour, one tablespoon butter, browned together. Heat enough milk to make the quantity of pudding desired. Pour milk into the rest. Cool in cups. Grate maple sugar over it.

GRAHAM FLOUR PUDDING.

One cup sweet milk, one cup seeded raisins, one-half cup molasses, one-half teaspoon soda, one and one-half cups graham flour, salt to taste. Steam three hours.

—[Mrs. C. Brown.

STEAMED CHOCOLATE PUDDING.

One-half cup sugar and one tablespoonful butter creamed together; one egg, one-half cup milk, one-half cup Baker's Cocoa, one and one-quarter cups flour, one teaspoon baking powder, one teaspoon vanilla, pinch of salt. Steam one hour or longer in mould. Serve with hard sauce.

STEAMED GRAHAM PUDDING.

One cup thick sour milk, one-half cup molasses, two tablespoons melted butter, one-half teaspoon salt, one tea-

spoon soda in milk, one cup seeded raisins, one-half cup currants, one cup fine bread crumbs, one cup graham flour. Steam in buttered mould for three hours. Use maple syrup.

CHERRY PUDDING.

Butter pudding dish and put in one pint jar of cherries with part of the juice. Cover with following crust: One and one-half cups flour, one large tablespoon butter, two teaspoons powder, pinch of salt. Add enough water to make soft dough and roll to about an inch thick; steam one hour. Turn out and serve with following sauce: One cup butter and one cup soft sugar creamed, one egg, vanilla to taste.

CORN MEAL PUDDING.

One pint of milk boiled. Stir into it two tablespoons cornmeal; let stand until cool. Into that put two well beaten eggs, pinch of salt, sweeten to taste, one tablespoon butter and one-quarter teaspoon of soda.

Lemon Sauce for the Above.

One small cup sugar, two tablespoons butter, juice of one lemon, one egg, four tablespoons of hot water. Stir together and boil as custard.—[Mrs. C. Brown.

CARROT PUDDING.

One cup suet, one cup raisins, one cup grated carrot, one cup grated potatoes, one cup currants, one teaspoon soda, one and one-half cups flour, one-half teaspoon cloves, one cup sugar. Steam three hours.—[Mrs. H. H. Bingham.

POUND CAKE PUDDING.

One cup sugar, one-half cup butter; rub to a cream. Add separately: One teaspoon soda, in one cup milk, two teaspoons cream tartar in two and one-half cups flour, three eggs, one cup raisins, one cup currants. Bake or steam one hour.

LEMON PUDDING.

One and one-half cups of boiling water. Stir into it two tablespoons of cornstarch dissolved in cold water; boil till it thickens. Take from fire and add the whites of two eggs beaten to a stiff froth. Stir briskly for two or three minutes. The grated rind and juice of one lemon, the yolks of two eggs, one cup of granulated sugar, one teaspoon of butter, one cup of boiling water. Stir all together and boil till it thickens. Pour over pudding before serving.

—[Mrs. Burtch.

PLAIN FRUIT PUDDING.

One cup of suet, three cups flour, one cup currants, one cup of molasses, one cup of milk, one teaspoon of soda, one of salt, one of ginger, one and a half teaspoons of cinnamon. Steam or boil three or four hours.—[Mrs. J. W. J.

STEAMED PUDDING.

One-half cup molasses, yolks of two eggs, one cup chopped raisins, one cup flour, two-thirds cup boiling water, one teaspoon soda, a pinch of salt. Steam one hour.

FIG PUDDING.

One-half pound figs, one-quarter pound grated bread, two and a half ounces powdered sugar, three ounces butter, two eggs, one teacup of milk. Chop the figs small and mix first with the butter, then all the other ingredients by degrees; butter a mould, sprinkle with bread crumbs, cover it tight and boil for three hours.—[Mrs. J. W. Jones.

WOODFORD PUDDING.

Three eggs, one cup sugar, one-half pound butter, one small teaspoon soda dissolved in three teaspoons sour milk, one and one-half cups flour, one cup of jam or preserves. Mix well and bake slowly.

Sauce.

One egg, one cup sugar, one small cup butter. Mix well. Place on stove until melted; add one teaspoon of currant jelly.

SURPRISE PUDDING.

One cup chopped suet, two tablespoons brown sugar, three-quarters cup sweet milk, one small teaspoon soda dissolved in the milk, one and one-third cups flour, one-half cup preserved black currants, a little salt. Steam two and one-half hours.

GRAPE NUT PUDDING.

Half cup of grape nuts, one and one-half cups of milk, yolks of two eggs, half cup of granulated sugar, half cup of chopped raisins. Scald milk and pour over grape nuts. Beat the yolks of eggs, sugar and raisins, then add to the milk. Beat the whites of eggs and fold into the mixture; add a small teaspoon of vanilla, a pinch of salt. Bake in a pan of water in a slow oven one-half hour.—[Mrs. Burtch.

CORN MEAL PUDDING.

One pint sweet milk, one cup sugar, three tablespoons flour, one tablespoon cornmeal, pinch of salt, whites of three eggs. Put milk on to boil, stir in flour, sugar and cornmeal, mixed, and boil until done; then add the whites of eggs beaten stiff, in which a little sugar and vanilla has been added.

—[E. B. E.

RUSSIAN CREAM.

One-half package gelatine, two eggs, one pint milk, one tablespoon sugar, one and one-half teaspoons flavoring. Soak gelatine in milk ten minutes, then add beaten yolks of eggs, also sugar; put in pan and bring to boiling point, but do not boil. Switch whites of eggs stiff and stir lightly in along with flavoring. Pour into wet mould and leave to set. This also makes a good frozen pudding.

CHRISTMAS PUDDING.

One and one-half cups sifted flour, one and one-half cups currants, two cups raisins, five cents' worth of peel, one cup brown sugar, one cup grated carrots (raw), one cup grated potatoes (raw), one cup chopped suet, a little salt, one-half teaspoon soda dissolved in warm water. Steam for three hours.—[Mrs. D. Sinclair.

*CHRISTMAS PUDDING.**Time to Boil, Six Hours.*

One pound of raisins, one pound of currants, one pound of suet, half a pound of bread-crumbs, one cup milk, five eggs, three-quarters of a pound of flour, and same of citron and orange-peel mixed, one small nutmeg, one-half cup sugar, add spice to taste. Stone the raisins and divide them; wash and dry the currants, and cut the peel into slices. Mix all these with the bread crumbs, flour, sugar and suet chopped very fine; add the grated nutmeg and then stir in the eggs, well-beaten, and the milk. When the ingredients are well-blended, put it into a mould, tie a floured cloth over it, and boil it. When done, turn it out, and serve it with sweet sauce.

—[Mrs. J. W. Jones.

CHRISTMAS PUDDING.

One bowl minced suet, one bowl yellow sugar, one bowl bread crumbs, one bowl raisins (seeded), one bowl currants, one-half bowl blanched almonds and finely cut citron and orange peel, one bowl sifted flour, one bowl milk, a little salt, spices and flavoring to taste. A cupful of candied cherries is very nice, if liked (optional). Put in moulds or crocks, tie securely with cotton covers, rinsed out of hot water, and floured. Boil five to seven hours.—[Mrs. C. M. R. Graham.

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CAKES

"Tables are set, and on a sudden piled with angels' food."

—Milton.

COOKIES.

One cup butter and one cup coffee sugar creamed, one egg, enough flour to make a soft dough, one-quarter teaspoon soda, one-half teaspoon cream of tartar, one tablespoon water. Roll very thin and lift with knife; place small piece of lemon peel in centre of each cookie. Bake in *slow* oven.

NUT FINGERS.

One cup sugar and one-half cup butter creamed, two cups flour, two-thirds cup of milk, one-quarter teaspoon salt, three and one-half teaspoons baking powder. Bake in flat pan. When cold, cut one-half the cake into strips one-half inch wide and two inches long, and dip into soft icing, then roll in the following: Blanch and brown one-half pound almonds. Crush with rolling pin until quite fine. Use the rest of the cake plain.

LEMON FILLED CHOCOLATE CAKE.

Take piece of unsweetened chocolate size of an egg, melt and add one-half cup sweet milk, yolks of two eggs; put on stove and stir until thick. Add one cup sugar, one-half cup milk, one and one-half cups flour, one tablespoon butter, one teaspoon vanilla, one scant teaspoon soda (scalded). Bake in layers. When cold, split and fill with following mixture: One cup sugar, one tablespoon butter, juice and rind of one lemon, one egg; cook until like honey. Ice top and sides with boiled frosting.

SPICE CAKE.

One-half cup butter and one cup coffee sugar creamed, one-half cup sweet milk, one and one-quarter cups flour,

one and one-half teaspoons baking powder, two eggs, keep whites of one for icing, one-half teaspoon cinnamon, one-half teaspoon allspice. Bake in flat pan in slow oven. Ice with boiled frosting made of one cup white sugar boiled until it threads, poured slowly on stiffly beaten white. Flavor with extract of lemon.

DROP CAKES.

One-half cup butter, one cup coffee sugar, one and one-half cups flour, one-half cup sour milk, one-half teaspoon soda, one teaspoon baking powder, three eggs not beaten, one-half cup currants. Flavor with grated nutmeg and bake in gem tins about twenty minutes in slow oven.

BLACK GEORGE.

Butter the size of an egg, one cup brown sugar, one egg one-half cup molasses, one cup sour milk, one teaspoon soda, one tablespoon cinnamon, one tablespoon ginger, one-half cup currants, one and one-half cups flour. Bake in layer tins. —[Martha Spaul.

SPONGE CAKE.

One cup sugar, one-half cup hot water, one-half cup butter, one and one-half cups flour, two eggs, two teaspoons baking powder. Bake in a square tin and cut in squares.

SCOTCH CAKE.

One cup lard, one and one-half cups butter, one and one-half cups yellow sugar, a little baking powder, and flour to make a stiff dough. Cut in small pieces and bake in a slow oven.—[Mrs. F. Arscott.

NUTMEG CAKE.

One cup brown sugar, one-half cup butter, one cup sour milk, one teaspoon soda, one egg, one-half nutmeg grated, one cup chopped raisins, two cups flour, one-half cup nuts. —[Mrs. W. G. Doidge.

GOOD DOUGHNUTS.

Flour, one cup sour milk, salt, one teaspoonful soda, two eggs, one scant cup sugar, one tablespoonful melted butter, a little vanilla. Roll out and fry in deep boiling fat.

LEMON ROLL.

One basting spoon flour, one basting spoon sugar, three eggs, one teaspoon baking powder, salt and flavoring. Time, ten minutes in moderate oven. Turn out on cloth and roll cloth with cake.

LEMON DRESSING FOR ROLL CAKE.

Three-quarters cup sugar, two tablespoons water, one egg, juice and rind of one lemon. Cook until thick.

—[Mrs. Buttrey.

NUT CAKE.

One cup of sugar, half cup butter, two eggs, half cup sweet milk, one and one-half cups flour, two teaspoonsful of baking powder, one large cup chopped walnuts. Frost when baked. Mark in squares, and put half a nut on each square.

NUT BREAD.

Four cups flour, four teaspoons baking powder, one and one-half cups milk, one cup sugar, one egg, one cup chopped walnuts, pinch of salt. Let stand in pan twenty minutes before baking. Bake in a moderate oven.

MUFFINS.

One-quarter cup butter, one-quarter cup sugar, one egg, three-quarters cup milk, two cups flour, one teaspoonful baking powder. Bake twenty-five minutes in hot oven.

—[Mrs. Harwood.

LIGHT FRUIT CAKE.

Three eggs, one-half pound butter, one pound sultana raisins, one-quarter pound orange peel, one-half cup hot water, two teaspoons vanilla, one teaspoon baking powder, three cups flour, one cup granulated sugar.—[Mrs. Hastings.

DEVIL'S FOOD.

Two eggs, one-half cup (small) butter, two cups brown sugar, one-half cup (small) chocolate dissolved, one-half cup boiling water, one-half cup sour milk (or sweet), one scant teaspoon soda dissolved in boiling water, one teaspoon vanilla, two and one-half cups flour. Bake in moderate oven.

—Mrs. H. H. Bingham.

ALMOND CAKE.

Three-quarters cup brown sugar, one egg, one-half cup butter, one-half cup sour milk, one small teaspoon soda in milk, one large cup raisins, one-half cup blanched almonds, one cup flour.

GINGER COOKIES.

Two cups molasses, one cup lard, one cup sugar, two-thirds cup sour milk, one tablespoon ginger, three teaspoons soda stirred in flour and one in the milk, two eggs.

—[Mrs. L. E. Kimball.

*MARBLE CAKE.**White Part.*

One cup butter, three-quarters cup sugar, one-quarter cup sweet milk, one cup flour, whites of two eggs, one teaspoon of baking powder.

Dark Part.

One-quarter cup butter, one-half cup sugar, one-quarter cup molasses, one-quarter cup sweet milk, one and one-quarter cups flour, yolks of two eggs, one teaspoon baking powder, one-half teaspoon each of cloves, nutmeg, cinnamon and mace. Mix the parts separately, beat until very light, then put spoonful at a time in pan, taking pains to have the light and dark alternating. This cake will keep a long time.

—[Mrs. F. Arscott.

FRIED CAKES.

Two and one-quarter pounds flour, three ounces butter, eleven ounces sugar, two ounces baking powder, four eggs, three-quarters pint milk.—[Mrs. Jas. Tune.

GINGER SNAPS.

Six teacups of molasses, two teacups butter, two teacups lard, two teacups sugar. Ginger and other spices to taste. Boil a few minutes and when cold dissolve three ounces of soda (or six tablespoonsful) in hot water. Mix stiff with flour.—[Mrs. Lamb.

NUT ROCKS.

One and one-half cups brown sugar, one cup butter, three cups flour, three eggs, one teaspoon soda dissolved in a little hot water, one teaspoon cinnamon, pinch of salt, three-quarters pound raisins chopped, one-half pound English walnuts (not chopped too fine). Take a piece the size of a walnut to bake.—[Mrs. Harry Peel.

COCOANUT DROPS.

One cup sugar, one-half pound cocoanut, one tablespoon cornstarch, whites of three eggs. Cook in double boiler five minutes, then drop on greased paper and bake in slow oven.

LEMON JELLY FILLING.

Grate the yellow from the rind of one lemon and squeeze out the juice, one cup sugar, one egg, the yolk and white beaten separately. Mix the sugar and yolks, then add the white and then the lemon. Now pour on one-half cup boiling water. Stir into this two tablespoonsful of sifted flour rubbed smooth in one-quarter cup water. Then add a dessertspoon butter. Cook until it thickens. When cold, spread between the layers of cake. Very good.—[Mrs. A. J. Clark.

FRUIT CAKE.

Three pounds raisins, two pounds currants, one pound mixed peel, one-half pound almonds, one-half pound dates, one pound butter, one pound brown sugar, one and one-quarter pounds flour, one dozen eggs, one teaspoon all kinds of spice, one nutmeg, one-half cup cream. Cream butter and sugar. Add eggs two at a time, then fruit and flour.

—[Mrs. J. K. Spry.

GUESS WHATS.

One cup coffee sugar, one-third cup of butter, one egg, one-half cup flour, two teaspoons baking powder, two cups oatmeal, one cup cocoanut, one cup walnuts, one-quarter cup lemon peel cut up fine. Make stiff.—[Mrs. W. F. Orchard.

DATE CAKE.

One and one-half cups brown sugar, one-half pound butter, one teaspoon vanilla, one cup sour milk, one teaspoon soda, three and one-half cups flour, one pound raisins, five cents' worth of peel, one pound dates stoned, ten cents' worth walnuts.

OATMEAL GEMS.

Two cups oatmeal, two cups flour, one cup sugar, one cup butter and lard, one-half cup sour milk, one egg, one teaspoon soda.

Filling for Above.

One pound dates, one cup sugar, one and one-half cups water. Stew to a jelly. Spread between cookies after they are cooked.—[Mrs. Harry Peel.

WALNUT CAKE.

Three eggs, whites well beaten, one cup granulated sugar, one-half cup butter, one-half cup sweet milk, one-and-one-half cup flour, two teaspoons baking powder, one-half cup chopped walnuts. Bake in moderate oven.—[Mrs. T. W. Mc.

DEVIL CAKE.

Cream half cup of butter with one and one-half cups brown sugar, add one-half cup unsweetened chocolate grated and dissolved in one cup of boiling water. Next add the yolks of two eggs well beaten, one-half cup sour milk in which a teaspoon of soda has been dissolved, two cups flour; last the beaten whites of two eggs. Be sure the water is boiling.
—[Mrs. T. W. Mc.

RAISIN LAYER CAKE.

One cup brown sugar, one-half cup butter, two eggs, one-quarter cup sour milk, one and one-half cups flour, one teaspoon soda. Add two cups chopped raisins. Bake in a moderate oven. Very good indeed.—[Mrs. T. W. Mc.

DARK CAKE.

One cup brown sugar, one-half cake bitter chocolate, one-half cup sweet milk. Put on stove, leave until chocolate is melted, then set off to cool. One cup brown sugar, one-half cup butter, three eggs. Beat until creamy, then add: One-half cup sweet milk, two tablespoons soda, two cups flour. Then add the chocolate mixture. Bake in slow oven. Ice.
—[F. Phillips.

*MARBLE CAKE.**Brown Part.*

One-half cup butter and one cup sugar creamed, one-half cup sour milk, two cups flour, one teaspoonful soda dissolved in warm water, one-half teaspoon cloves, nutmeg and two of cinnamon, one tablespoonful molasses, yolks of three eggs.

White Part.

One-half cup butter and one cup sugar creamed, one cup flour, one-half cup cornstarch, one teaspoon cream of tartar, one-half teaspoon soda, one-half cup milk, flavoring and whites of three eggs.

Bake in long pan; drop in alternate spoonfuls of light and dark batter. The white part used alone makes a nice white cake with a little citron peel added.—[Mrs. Buttrey.

ROSE WHITE FRUIT CAKE.

One-half pound butter, one cup granulated sugar beat to a cream, three eggs, one-half cup of water or milk lukewarm, two teaspoons vanilla, one teaspoon baking powder, three cups sifted flour, one pound sultana raisins, five cents' worth of walnuts. Bake one hour in slow oven.—[Mrs. Keene.

FRENCH CAKE.

One cup butter, one and one-half cup yellow sugar, three eggs, one cup sour milk, one teaspoon of baking powder, one cup raisins chopped, five cents' worth walnuts broken up, a little nutmeg and two cups of flour.—[Mrs. Kirk.

*DEVIL'S CAKE.**First Part.*

Three teaspoonsful cocoa, one-half cup of sweet milk, one cup of brown sugar. Heat all together; when cool, add to the second part.

Second Part.

One cup of brown sugar, one-half cup of butter, two eggs, one-half cup of sweet milk, two teaspoonfuls of vanilla, one teaspoonful of baking powder, one scant teaspoonful baking soda, two cups of flour.—[Mrs. W. Tack.

SUGAR COOKIES.

One and one-half cups sugar, one cup butter, one-half cup sour cream, two eggs, one-half teaspoonful baking soda. Mix so as to roll out, then sprinkle with sugar. Bake in a quick oven.—[A. Friend.

LEMON BISCUIT.

Two eggs, one cup lard, two and one-half cups of granulated sugar, one pint of sweet milk, five cents' worth of powdered ammonia, five cents' worth of oil of lemon. Mix sugar and lard together, eggs and lemon together; dissolve ammonia in milk; now add enough flour to thicken like pie paste. Roll out thin. Bake in quick oven. This recipe makes ten dozen.—[Mrs. W. H. D.

CHRISTMAS CAKE.

One and one-quarter pounds butter, one and one-quarter pounds darkest sugar, one and one-half pounds best flour, three pounds raisins, two pounds currants, one pound blanched almonds, one pound mixed peel, nine eggs, one-quarter

teaspoon each of all spices, one-half teaspoon soda. Mixed with flour. Extracts, vanilla and ratifia.—[Mrs. Buttrey.

SCOTCH FRUIT CAKE.

One and one-half pounds flour, one pound sugar, and one pound butter creamed, six ounces citron peel, six ounces lemon peel, six ounces orange peel, six ounces blanched almonds, twelve eggs (beat whites and yolks separately), one nutmeg. Moderate oven. Bake slowly.—[Mrs. Buttrey.

GENTLEMAN'S FAVORITE.

One and one-half cups sugar and one cup butter creamed, one and one-half cups milk, four cups flour, four eggs, four teaspoons powder, carraway seeds, lemon extract.

—[Mrs. Buttrey.

OATMEAL GEMS.

Three cups granulated oatmeal, three cups flour, one cup of brown sugar, two cups of shortening, one egg, a little salt, mixed with sour milk and soda. When stiff enough to roll out, one pound of dates cooked and put between the cakes.

—[Mrs. A. Boyd.

NUT CAKE.

Three eggs beaten separate, one-half cup dark sugar, one-half cup white sugar, one-half cup butter, one-half cup nuts, two cups flour, two teaspoonsful baking powder.

—[Mrs. Harwood.

WHITE CAKE.

Whites of three eggs, one-half cup butter, one cup sugar, two-thirds cup milk, two cups flour, two teaspoonful baking powder. Season with vanilla.—[Mrs. H.

FRUIT CAKE.

Two eggs, one cup brown sugar, one cup butter, one cup sour milk, small teaspoonful cinnamon, small teaspoonful cloves, flour to stiffen, one cup raisins, one cup currants.

—[Mrs. H.

WELLESLEY LOAF CAKE.

Cream one-quarter cupful butter and add gradually while beating constantly one-half cupful of sugar. Beat the yolks of two eggs until thick and lemon colored, and add gradually while beating constantly one-half cupful of sugar. Combine mixtures and add one-half cupful of milk, alternately with one and a quarter cupfuls of flour mixed and sifted with two and one-half teaspoonfuls of baking powder; then add whites of two eggs beaten stiff, two squares of chocolate melted, and one-quarter teaspoon of vanilla. Turn into a buttered and floured shallow cake pan, and bake in a moderate oven forty minutes. Remove from pan, cover with Wellesley frosting and when frosting is set, pour over a little at a time, one and one-half squares of melted chocolate, and spread evenly, using the back of a spoon.

WELLESLEY FROSTING.

Put two cupfuls of sugar and one-third cupful of boiling water in a graniteware saucepan; put on range and stir until sugar has dissolved. Bring to the boiling point and let boil, without stirring, until mixture will spin a thread when dropped from the top of a spoon. Pour syrup gradually, while beating constantly on the whites of two eggs, beaten until stiff, and continue beating until mixture is nearly stiff enough to hold its shape. Return to saucepan, place in a large pan containing a little boiling water and cook, stirring constantly from bottom and sides of pan until mixture becomes granular around sides. Remove and beat until mixture will hold its shape. Flavor with one-half teaspoon of vanilla.

A GOOD CAKE.

One pound dates (chopped), one-quarter pound citron or mixed peel, one-quarter pound walnuts (chopped), one and one-half cups sugar (white), one-half cup butter, two eggs, one teaspoon lemon, one teaspoon vanilla, one teaspoon soda, one cup warm water, two and one-half cups flour, pinch of salt. Bake in moderate oven.—[A. J. L.

CHOCOLATE CAKE.

One-third cup of butter, one cup of coffee sugar, one and one-half cups flour, one cup of milk, two dessertspoons cocoa or chocolate, one teaspoon baking powder, one-half teaspoon soda, two eggs, pinch of salt, a few drops of vanilla. Cream butter and sugar, add yolks of eggs and melted chocolate; then flour (sifted) and baking powder. Put baking soda in milk, and add. Lastly, fold in the beaten whites.

—[Nellie Burtch.

MILK AND EGGLESS CAKE.

One cup applesauce, one tablespoon butter, one cup sugar, one teaspoon soda dissolved in two teaspoons hot water, two cups flour. Flavor to taste.—[J. W.

ONE EGG COCOA CAKE.

One cup sugar, one tablespoon butter rubbed to a cream, one egg beaten light, one cup milk, one and one-half scant cups flour, two teaspoons of cocoa wet with a little cold water, one level teaspoonful baking powder sifted with flour. Bake in moderate oven. When cold, cover with cocoa frosting.

—[Mrs. Willis.

CLOVE CAKE.

Two eggs, one and one-half cups sugar, one-half cup butter, one cup chopped raisins, one-half cup sweet milk, two cups flour, one tablespoon ground cloves, one level teaspoon of soda. Ice with vanilla icing.—[M. E. Haselgrove.

GOOSEBERRY CAKE.

Two eggs, one cup sugar, small one-half cup butter, one-half cup gooseberries, one-half teaspoon soda, one-half tablespoon sour milk, one cup flour.—[Mrs. Robbie.

PRUNE CAKE.

One cup sugar, one-half cup shortening, one egg, one cup cooked prunes, three-quarters cup sour milk, one teaspoon cinnamon, allspice, cloves, two cups flour, one teaspoon soda.

—[Miss Annie Scott.

GINGER BREAD.

One and one-half cups dark sugar, one-half cup butter, three-quarters cup molasses, one cup sour milk, one and one-half cups flour, one egg, one teaspoon ginger, extract of lemon, one teaspoon soda dissolved in a little warm water. Cook in slow oven.—[Mrs. Buttrey.

COFFEE CAKES.

One-half cup milk, one cup sugar, one tablespoon butter, two eggs, two teaspoons baking powder in enough flour to make stiff dough; roll thin; sprinkle with cinnamon; roll again. Cut in slices, dip in sugar and bake in quick oven.

—[Mrs. Buttrey.

CHOCOLATE CAKE.

One-quarter cup chocolate dissolved in five tablespoons boiling water, one-half cup butter beaten to a cream, adding gradually one and one-half cups sugar, yolks of four eggs beaten well; then add chocolate, one-half cup cream or milk, one and three-quarters cups flour, one teaspoon soda, two teaspoons cream tartar, one teaspoon vanilla; lastly add beaten whites.

Filling.

One cup cream, one dessertspoon cornstarch. After cooking, add the beaten white of one egg. Sweeten well.

—[Mrs. Rickert.

SPANISH BUN.

One-half cup butter and lard, one cup brown sugar, one cup sour milk, two egg yolks, one teaspoon soda, two large tablespoons cocoa, two teaspoons cinnamon, one teaspoon cloves, one-half teaspoon nutmeg, one and one-half cups flour (scant).—[Mrs. T. W. Mc.

RAISIN LAYER CAKE.

One cup brown sugar, one-half cup butter, three eggs, one-half cup sour milk, one and one-half cup flour, spices to taste, one teaspoonful soda, two cups chopped raisins; bake in layers.—[E. Pringle.

DAKOTA SPONGES.

Two cups brown sugar, one cup butter, three eggs well beaten, two teaspoons cinnamon, pinch of salt, one teaspoon soda dissolved in four teaspoons of hot water, one-half cup raisins chopped, one-half cup currants, one-half cup walnuts, three cups flour.—[Mrs. A. Boyd.

*MARBLE CAKE.**Light Part.*

One cup white sugar, one-half cup butter, one-half cup milk, two cups flour with two teaspoons baking powder, and whites of three eggs.

Dark Part.

One-half cup brown sugar, one-quarter cup butter, one-half cup of molasses (or cocoa), one-quarter cup milk, one-half nutmeg, one teaspoon cinnamon, one-half teaspoon allspice.—[Mrs. W. H. Dear.

DEVIL'S CAKE.

Two squares or two tablespoons grated chocolate, one-third cup butter added to chocolate and put in dish and place over tea kettle to melt. Take one cup sugar, three eggs (keep two whites for frosting), and add sugar, then two-thirds cup sweet milk and one scant teaspoon soda, lastly one and three-quarters cups flour sifted several times; then stir in the melted chocolate and bake in two layers. It is fine with nut filling, but any other will do.

—[Mrs. Wm. Hamilton, Spokane.

SUNSHINE CAKE.

Six eggs, cup of sugar, cup of flour, teaspoonful baking powder, juice and grated rind of one lemon, separate yolks from whites; beat whites till very stiff, beat yolks ten minutes; sift flour and baking powder three times; add sugar little at the time to yolks, and add whites, then lemon, lastly flour; beat well together, place in floured tin with hole in centre; bake in slow oven forty minutes.—[Mrs. Hornegold.

ICE CREAM CAKE.

One cup sugar, three-quarters cup butter, whites of four eggs, one and one-half cups flour, two teaspoons baking powder, one-half cup milk, flavoring. Cream butter well, add sugar, eggs, milk, flour, baking powder and flavoring; beat well and bake in buttered pan.—[E. Pringle.

SUNSHINE CAKE.

Whites of seven eggs, yolks of five eggs, one cup sugar (fine granulated), one teaspoon orange extract, one-third teaspoon cream-of-tartar, two-thirds cup flour. Beat yolks of eggs until light colored and thick, beat whites until foaming; add cream of tartar and beat until dry. Beat sugar into whites, add yolks and extract, fold in flour. Bake in unbuttered tube pan from thirty-five to fifty minutes.

—[Mrs. J. K. Spry.

SPONGE CAKE.

Three eggs, one and one-half cups granulated sugar (beat together ten minutes), one-quarter teaspoon salt, two teaspoons baking powder, one and one-half cups flour, two-thirds cup of cold water (add alternately). Butter tin and sprinkle with flour and sugar. Bake in moderate slow oven half hour.

—[Mrs. J. K. Spry.

CREAM PUFFS.

One cup water, half cup butter. Boil together and while boiling add one cup flour. Stir until smooth. Cool and add three unbeaten eggs. Beat well, drop on a pan. Bake twenty minutes.

Filling.

One-half cup sugar, one egg, two teaspoons flour; pour this into half a cup boiling milk, flavor. When cool, open puffs and fill with cream.—[Mrs. H. Lamb.

DOUGHNUTS.

One cup sugar, three eggs, one cup sweet milk, one teaspoon ginger and one-half teaspoon nutmeg, three table-

spoons melted lard, three teaspoons baking powder, one teaspoon salt, flour enough to roll out; fry in deep fat.

—[Mrs. H. Lamb.

FIG CAKE.

One-half cup butter and one cup sugar creamed, one and one-half cups flour, one cup chopped figs, one-half cup milk, one and one-half teaspoons baking powder, whites of four stiffly beaten eggs. Bake slowly about forty minutes.

—[Mrs. Buttrey.

NUT CARAMEL FROSTING.

One and one-quarter cups brown sugar, one-third cup water, one-quarter cup white sugar, whites of two eggs, one teaspoon vanilla, one-quarter cup English walnut meats, broken in pieces. Put sugar and water in saucepan, and stir to prevent sugar from adhering to saucepan; heat gradually to boiling point, and boil without stirring until syrup will thread when dropped from top of spoon. Pour gradually, while beating constantly, on beaten whites of eggs, and continue the beating until mixture is nearly cool. Set pan containing mixture in pan of boiling water and cook over range, stirring constantly, until mixture becomes granular around the edge of the pan. Remove from pan of hot water and beat, using a spoon, until mixture will hold its shape. Add nuts and vanilla, pour on cake, and spread with back of spoon, leaving a rough surface.—[Mrs. G. F. Copland.

PORK CAKE.

One pound of fat salt pork chopped fine, one and three-quarter cups of boiling water poured over the pork; let stand until cold. Measure two cups sugar, one-half-cup of molasses, five cups of flour, one tablespoon of cinnamon, one-half of cloves, half of a nutmeg, one teaspoon soda, one pound raisins chopped. Mix spices with flour and add soda to molasses, stirring till it foams. Mix all together, adding raisins dusted with flour. Bake in a moderate oven until straw comes out clean from thickest part.—[Mrs. H. Lamb.

DOLLY VARDEN CAKE.

Two cups white sugar, two-thirds cup butter, three eggs, three cups flour, one cup sweet milk, one-half teaspoon soda, one teaspoon cream of tartar. Bake half this on two plates; to the other half add one tablespoonful molasses, one cup chopped raisins, one cup currants, lemon peel and spice to suit the taste. Bake on two tins and put together in alternate layers with frosting.

REAL SCOTCH SHORT BREAD.

Time, twenty-five to thirty minutes. One pound of butter, two pounds of flour, half a pound of sifted sugar, some sweet almonds, a few caraway comfits, and some citron. Put a pound of butter into a basin, and squeeze it near the fire with the hand till quite soft. Then squeeze into it two pounds of flour and half a pound of sifted loaf sugar with a few sweet almonds chopped very fine. Mix all well together. Take portions of it and shape into cakes of half an inch thick with the hand. Bake in a slow oven. To this may be added caraway comfits and citron to decorate top of cakes.

—[Mrs. J. W. Jones.

CHOCOLATE CAKE.

One and one-half cups granulated sugar, one-half cup butter, three eggs beaten together, three-quarter cup grated chocolate dissolved in one-half cup boiling coffee, three-quarter cup chopped nuts, one and one-half teaspoon vanilla, one and one-half teaspoon baking powder, one cup flour. Bake one-half hour.

OATMEAL COOKIES.

One cup sugar, one-half cup butter, one-half cup lard, two eggs, four tablespoons sour milk, one teaspoon soda, one teaspoon cinnamon, one cup chopped raisins, two cups oatmeal, two cups flour. Drop from teaspoon on a well buttered tin. Bake in rather quick oven.—[Mrs. A. J. Clark.

COCOA CAKE.

Three-quarter cup granulated sugar, scant one-half cup butter, one egg, two teaspoons cocoa, one teaspoon vanilla, one-half cup milk, one and one-half teaspoons baking powder, one cup flour.

DELICIOUS LAYER CAKE.

Three eggs, one cup sugar, one-half cup butter, one-half cup sour milk, two cups raisins, one teaspoon cinnamon, one teaspoon soda, one and one-half cups flour.

WALUNT COOKIES.

Two tablespoons butter, three-quarters cup sugar, one egg, one-half cup crushed walnuts, one teaspoon baking powder, one and one-quarter cups flour. Bake eight minutes. —[Mrs. Hodgins.

SUGAR SNAPS.

One cup butter, three eggs, two cups sugar, one teaspoon soda, one tablespoon ginger. Flour to roll.

ANGEL CAKE.

One and one-half cups whites of eggs; sift sugar five times, enough to measure one and one-half cups; sift flour five times enough for scant cup; one teaspoon cream of tartar sifted with flour, six drops of almond flavoring, then fill spoon with vanilla. Beat whites of eggs very stiff, add sugar very slowly, flavoring, then flour very slowly. Bake in an ungreased tin forty minutes.—[Mrs. H. Lamb.

PRINCE ALBERT CAKE.

Cream one cup yellow sugar and one-half cup butter, two eggs well beaten, one cup raisins, one teaspoon cinnamon, one-quarter teaspoon cloves, three-quarters cup sour milk, three-quarters spoon soda, one and one-third cup sifted flour. Bake in layers.

Icing.

One cup yellow sugar, six tablespoons cream or milk, one small piece butter. Stir until well dissolved; boil until it

forms a soft ball; flavor with vanilla; stir until cool. If too stiff add a few drops of water.

WHITE FRUIT CAKE.

Two cups sugar, one cup butter, creamed; one cup milk, three cups flour, three teaspoons baking powder, whites of three eggs beaten stiff and stirred in last. Have ready and add one grated cocoanut, two pounds blanched almonds, one pound citron peel. Bake slowly.—[Mrs. A. J. Clark.

DEVIL'S COCOANUT CAKE.

One and one-half cups sugar, one cup butter, five eggs, one-half cake Baker's Chocolate, one-half cup sour milk, one teaspoon soda, one teaspoon vanilla, one cup cocoanut, two cups flour. Cream butter and sugar, add melted chocolate, sour milk, soda and beaten yolks; mix cocoanut with flour, add beaten whites. White icing, fig jelly between layers. For layer cake use one-half quantity.

GINGER BREAD.

One-half cup sugar, one cupful of boiling water, two tablespoons of butter or lard, one teaspoonful ginger, one teaspoonful of soda dissolved, flour enough for a stiff batter. One cup of chopped raisins improves it.—[Mrs. MacFadin.

EGGLESS—BUTTERLESS—MILKLESS CAKE.

Put in stew-pan two cups seeded raisins, one cup water, one-third cup good lard, one cup brown sugar, one teaspoon cinnamon, one-half teaspoon cloves. Boil all together three minutes. Let stand till cool, then add one teaspoon soda dissolved in a little water, two cups flour, one-half teaspoon baking powder. Bake in a loaf. When steamed for one-half hour (after baking) it makes a splendid pudding.

—[Mrs. J. Jepson.

FIG CAKE.

(Good.)

One cup of figs, and one cup raisins, both chopped fine; pour one cup of boiling water on with teaspoon of soda.

While above is cooling, cream one-half cup of butter and one cup of yellow sugar together, then beat in one whole egg and the yolks of two eggs. Mix all together with one and three-quarters cups flour, little seasoning.

Filling for Fig Cake.

One-half cup yellow sugar, one-half cup granulated sugar, a pinch of cream of tartar, one-quarter cup of boiling water, Boil till it strings, and then pour on the whites of the two eggs.

—[Mrs. J. Jepson.

NUT COOKIES.

Rub two tablespoonfuls of butter and one-half a cupful of sugar to a cream. Add one egg beaten thoroughly, two tablespoons of milk, one-quarter teaspoon of salt, one teaspoonful of baking powder sifted with one cupful of flour. Stir in one-half cupful of chopped nuts and one-half cupful of chopped dates. Drop by teaspoonsful on well-buttered tins, and bake in a quick oven.

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ICES AND JELLIES

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—*Meton.*

CORNSTARCH FLUFF.

Three tablespoons cornstarch wet with a little cold water, pour on, as for starch, one pint of boiling water, add pinch of salt and beaten whites of three eggs; steam ten minutes and serve when cold with following sauce: One cup milk, one cup of sugar, yolks of three eggs, butter size of walnut. Cook in double boiler; flavor with vanilla and cool and serve.

CARAMEL PUDDING.

Two cups sugar browned, pour over one quart of milk; put on stove and let melt; two eggs or four small tablespoons cornstarch; cook thoroughly; mould; place on ice and when cold, serve with whipped cream.

PINEAPPLE BAVARIAN CREAM.

One pint can pineapple, one-half cup granulated sugar, one-half box gelatine, one-half cup cold water, one pint whipped cream. Scald the pineapple, then add the sugar. When sugar is dissolved, and also the gelatine dissolved in water, mix the two together. When it begins to stiffen fold in carefully one pint whipped cream. Turn into mould and stand on ice until stiff.—Mrs. Dale.

STRAWBERRY ICE.

One box of berries mashed, two cups of white sugar dissolved in one cup boiling water, one teaspoon powdered gelatine, dissolved in one cup boiling water; juice of one lemon. When cool, mix all together, add one or two more cups of water, according to taste. Let stand an hour, if possible, then freeze. To boil the sugar a few minutes will improve the ice.

RASPBERRY SHERBERT.

One box of berries, mashed and strained, juice of two lemons, two cups of sugar dissolved in one cup boiling water, one teaspoon powdered gelatine dissolved in one cup boiling water. Add two cups of water. When cold, add to fruit juices. Let stand until thoroughly cold, then freeze. To boil the syrup a few minutes will improve the sherbert.

—[Mrs. Dale.

FROZEN PEACHES.

One can, or twelve large peaches, two coffee cupfuls of sugar, one pint of water, and the whites of three eggs beaten to a stiff froth; break the peaches rather fine and stir all the ingredients together; freeze the whole into form. Frozen fruits of any kind can be made the same way; the fruit should be mashed to a smooth pulp, but not thinned too much. In freezing, care should be taken to prevent its getting lumpy.

PINEAPPLE SHERBET.

Grate two pineapples and mix with two quarts of water, and a pint of sugar, add the juices of two lemons, and the beaten whites of four eggs. Place in a freezer and freeze.

CHOCOLATE ICE CREAM.

Add four ounces of grated chocolate to a cupful of sweet milk, then mix it thoroughly to a quart of thick sweet cream; no flavoring is required but vanilla. Sweeten with a cupful of sugar; beat again and freeze.

PURE ICE CREAM.

Genuine ice-cream is made of the pure sweet cream in this proportion: Two quarts of cream, one pound of sugar; beat up, flavor and freeze.

MAPLE MOUSSE.

Two eggs, one-half cup maple syrup, one pint cream. Whip whites and yolks of eggs separately until quite stiff, then add, and pour in syrup carefully. Whip cream until stiff. Mix all together and freeze.

MAPLE MOUSSE.

One cup maple syrup, one pint cream, yolks of four eggs. Boil syrup five minutes, remove from stove, and add beaten yolks of eggs. When cold, stir in cream which has been whipped. Pour in mould and pack in ice and salt for three hours.

BANANA CREAM.

One pint milk, heat in double boiler; one-half cup sugar, put into milk; yolks of two eggs; one dessertspoon cornstarch dissolved in a little cold milk, one-half teaspoon butter. Allow all to boil thoroughly and stir while cooking. Flavor with vanilla. When cool, add four bananas sliced. Beat the whites of the eggs stiff, add a little sugar, spread over the top and brown slightly in oven. Serve very cold.

CURRANT ICE.

A refreshing ice is made of currants or raspberries, or equal portions of each. Squeeze enough fruit in a jelly-bag to make a pint of juice; add a pint each of the water and sugar; pour the whole, boiling hot, on to three whites of eggs, beaten to a stiff froth, and whip the mixture thoroughly. When cool, freeze in the usual manner. Part red raspberry juice is a much finer flavor. Any juicy fruit may be prepared in this manner.

LEMON FOAM.

Two cups boiling water, one cup sugar. While boiling, add two heaping tablespoons of cornstarch. Boil two or three minutes, stirring all the time while boiling. Then add juice and rind of one lemon. When nearly cold, add whites of three eggs beaten stiff and turn into mould.

Sauce.

Two cups of milk thicken with one tablespoon cornstarch. When thickened, pour on to yolks of two eggs beaten slightly. Remove from stove, add pinch of salt, and flavor to taste.

—[A. J. L.

ORANGE JELLY.

Rind of two oranges, juice of four oranges, one-half ounce gelatine, one pint boiling water, one small cup sugar. Dissolve gelatine in water, add sugar, grated rind and juice of oranges. Stir well and strain through cheesecloth into mould.—[E. Pringle.

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GOOSEBERRY JAM.

Pick the gooseberries just as they begin to turn. Stem, wash and weigh. To four pounds of fruit add one-half a teacup of water. Boil until soft, add four pounds of sugar, and boil until clear. If picked at the right stage, the jam will be amber colored and fine, and very much nicer than if the fruit is preserved when ripe.

STRAWBERRIES AND PINEAPPLE.

Wash, hull and pick over the berries. Peel and cut the pineapple into very small pieces. Mix the fruit, measure and cook with very little water. After about a minute or two, add an equal amount of sugar, and cook until thick.

—[Mrs. Harry Peel.

SPICED GRAPES.

Take the pulp from the grapes, preserving the skins. Boil the pulp and rub through a colander to get out the seeds; then add the skins to the strained pulp and boil with the sugar, vinegar and spices. To every seven pounds of grapes use four and one-half pounds of sugar, one pint of good vinegar, spice quite highly with ground cloves and allspice and with a little cinnamon.

PINEAPPLE JELLY.

One package Knox Gelatine, soak in a pint of water, one quart can of pineapple, two cups sugar, two lemons. Strain the juice from the pineapple, and fill up with boiling water until you have a quart. Add the dissolved gelatine, the lemons and sugar—you will have about two quarts altogether. Pour some of the liquid into your mould, and let it get rather firm, then add a layer of the pineapple, and so on until all is used. In warm weather use more gelatine or less water. Chopped walnuts may be added if desired.

BLACK CURRANT PRESERVES.

Clean currants and add three pounds of sugar to one pound fruit. Boil a few minutes. Put in pint jars and seal.

CANNED RASPBERRIES.

Fill jars with fresh firm fruit. Make syrup of red currant juice and sugar. Fill up jars with boiling syrup and screw on tops tight. Then place in kettle of boiling water. Cover very close, and allow to stand until cool.

GINGER PEARS.

Four cups preserved ginger, juice and rind of five lemons, eight pounds pears, six pounds sugar, two oranges. Cut ginger into thin slices, press juice from lemons and oranges, and shred rind. Peel pears and cut crosswise in slices. Add enough water hot to dissolve sugar; when hot, add lemon and orange juice, ginger and lemon rind, lastly orange peel and pears, and cook slowly for three hours.

RASPBERRY JAM.

To five or six pounds of red raspberries, not too ripe, add an equal quantity of white sugar. Mash the whole in a preserving kettle. Add about one quart of currant juice and boil gently until it jellies; put in small jars.

RASPBERRY JAM.

To five or six pounds of fine red raspberries (not too ripe), add an equal quantity of the finest quality of white sugar. Mash the whole well in a preserving kettle; add about one quart of currant juice (a little less will do), and boil gently until it jellies upon a cold plate; then put into small jars; cover with brandied paper, and tie a thick white paper over them. Keep in a dark, dry and cool place.

PEACH JELLY.

Pare the peaches, take out the stones, then slice them. Add to them about a quarter of the kernels. Place them in a kettle with enough water to cover them. Stir them often

until the fruit is well cooked; then strain and to every pint of the juice add the juice of a lemon. Measure again, allowing a pound of sugar to each pint of juice. Heat the sugar very hot and add when the juice has boiled twenty minutes. Let it come to boil and take instantly from the fire.

STRAWBERRY JAM.

To each pound of fine, not too ripe, berries, allow three-quarters pound sugar. Put them into a preserving pan, and stir gently, not to break up the fruit. Simmer for one-half hour and put into pots air tight.

STRAWBERRY PRESERVE.

Boil strawberries one hour, then add one pound for pound of sugar and boil twenty-five minutes.

APPLE JELLY.

Take green apples that will cook nicely; quarter the apples without paring, put them in a pan or kettle and cover over with water, and keep them covered; let them boil slowly until entirely done; then put in a bag and drain (not squeeze) them. Put a pound of white sugar to a pint of juice. Boil about half an hour. This is very easily made in the winter.

GRAPE JAM.

Take your grapes, separate the skin from the pulp, keeping them in separate dishes; put the pulps in your preserving kettle with a teacup of water; when thoroughly heated, run them through a colander to separate the seeds, then put your skins with them and weigh; to each pound of fruit, put three-fourths of a pound of sugar; add merely water enough to keep from burning; cook slowly three-fourths of an hour. This is a delicious jam, and worth the trouble.

—[Mrs. J. W. Jones.

RED AND BLACK BERRIES.

Clean berries and put in fruit jars. Cover with the cold syrup over night. In morning put jars in boiler and boil a few minutes. Seal.

Syrup for Berries.

Six boxes berries, twelve cups water, six cups sugar. Let come to a boil, then cool before putting on fruit.

—[Mrs. H. H. Bingham.]

CANNED PEACHES.

While paring two baskets of peaches, have a boiler of water heating and make a syrup of seven or eight pounds of sugar. Then fill cans with peaches; then cover peaches with syrup, cover tightly and put cans in tub with towel in bottom and surround with boiling water. Leave in tub until water is cold.—[Mrs. H. Lamb.]

PINEAPPLE.

One-quarter pound sugar to one pound of fruit. Make a syrup of one pound sugar and one and one-half pints of water. Let it boil, and add the fruit and the rest of the sugar. Boil about fifteen minutes. Too much boiling allows the flavor to evaporate. If the fruit is not juicy, a little more water is added.—[Mrs. Geo. Jeffery.]

PEAR MARMALADE.

Ten pounds pears (pared and sliced thin), eight pounds white sugar, four lemons sliced thin. Boil together one hour, add a twenty-five-cent jar ginger cut in small pieces. Boil one hour and a half longer.

PEACH MARMALADE.

Twelve peaches, one cup of raisins (whole), one cup of walnuts (chopped), three oranges, rind of one, one quart of sugar, not quite a quart of water, boil three hours. Boil stones and skins of peaches and strain for flavor.—[Mrs. C. Brown.]

GRAPE FRUIT MARMALADE.

Three grape fruit and six lemons, slice up fine and take pits out. To one pint of fruit three pints of water, let stand for twenty-four hours. Then boil slowly for an hour and a half till it gets tender. Let it stand for another twenty-four

hours. To a pound of fruit put a pound and a quarter of sugar; then let it boil one hour and bottle for use.

—[Mrs. Dunkely.

TOMATO MARMALADE.

Twelve large tomatoes, six lemons, three-quarters pound sugar to pound of tomato. Peel and cut tomatoes fine. Put lemons through grinder or cut very fine (I grated mine, it is nicer). Boil all gently until it begins to go to the bottom, which will be about two hours.—[Mrs. Fred. Brown.

RHUBARB MARMALADE.

Four good-sized bunches rhubarb, one dozen sweet oranges, fifty cents' worth sugar (granulated), four cups water. Slice oranges thin, rind and all, and boil altogether two hours, or until oranges are real soft. Cut rind in small pieces.—[Mrs. Fred. Brown.

ORANGE MARMALADE.

Ten oranges, two lemons, two grape fruit. Slice very thin and stand over night in nine pints water; boil two or three hours; then add twelve pounds sugar; boil one-half hour.—[Mrs. A. J. Clark.

PRESERVED TOMATOES.

Scald and peel small pear-shaped tomatoes, prick with needle to prevent bursting. Put their weight in sugar over them; let stand over night; pour off the juice in a kettle and boil until it is a thick syrup. Clarify with the white of an egg; add the tomatoes and boil until they look transparent. A piece of ginger root and two lemons to a large kettle.—[Mrs. A. J. Clark.

CHIPPED PEARS.

Eight pounds of pears chopped fine, eight pounds of granulated sugar. Put on to boil one hour. Boil four lemons till soft; when done, have thirty-five-cent bottle of preserved ginger, and put lemons and ginger in chopping bowl

and chop fine, then add to pears and sugar and boil an hour or longer.—[Mrs. Oldershaw.

MARAMALADE.

One grape fruit, one orange and one lemon. Separate pulp from rind and cut each fine; take out seeds; measure and put in preserving kettle with three parts water to one of fruit; let stand twenty-four hours; then let come to boil and boil fifteen minutes; let stand twenty-four hours more, then measure again, and put equal quantity of sugar with fruit. Let fruit boil twenty minutes before adding sugar, then boil until it jellies. —[Mrs. A. Dale.

LEMON MARMALADE.

Three lemons sliced thin, three pints of water. Let stand twenty-four hours, then boil twenty minutes; let stand another twenty-four hours and boil twenty minutes more; then add six cups of sugar and boil twenty minutes more. Put into jelly glasses.—[M. E. H.

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MAPLE CREAM.

Two cups of yellow sugar, quarter cup of milk, half cup of maple syrup. Boil fifteen minutes, then add one tablespoon of butter. Beat to a cream and put in buttered pans.

MAPLE CREAM.

One pound brown sugar, one-half cup milk, flavoring, boil till it forms a soft taffy when dropped in cold water; beat till cooled, then pour out in pans to cool.

FONDENT.

One cup of granulated sugar, quarter cup water, quarter teaspoon cream of tartar, flavoring. Stir over fire until the sugar is dissolved. Boil without stirring until, when tried in cold water, a soft ball may be formed, that will keep its shape. Let fondent cool until it becomes a thick waxy consistency. Stir until stiff, then work with the hands until smooth. This fondent is a foundation for any cream candy.

FONDENT.

One tablespoon glucose, three cups granulated sugar, enough water to dissolve sugar. Boil until syrup forms into a soft ball in water, allow to cool, and then heat until it becomes hard and white. Then knead with hands till creamy.

BUTTER SCOTCH.

Two cups sugar, half cup butter, one teacup of cold water. Put water and butter together. When butter is melted, add half teaspoon cream of tartar. Boil until hard and cool quickly.

BUTTER SCOTCH.

Two cups brown sugar, one-half cup butter, four table-
spoons molasses, two tablespoons water, two tablespoons
vinegar. Boil until it stiffens in water.

VINEGAR CANDY.

Two cups sugar, one cup vinegar, quarter cup butter.
Boil until it will harden in water.

FUDGE CANDY.

Three cups granulated sugar, two large tablespoons
grated chocolate, one dessertspoon butter, milk enough to
dissolve sugar. Set on stove and stir till sugar is dissolved,
then let boil, without stirring again, till it will form a soft ball
when tried in cold water. Set aside till nearly cool, then add
one teaspoon vanilla and chopped nuts. Stir till creamy and
pour into square tin. When nearly cold, cut in small pieces.

MARSHMALLOWS.

Two tablespoons Knox's Gelatine, six tablespoons of
water. Dissolve gelatine in the water. Two cups granulated
sugar, six tablespoons hot water. Boil sugar and water until
it forms a ball, rather hard, in water. Take off and pour over
the gelatine and heat twenty minutes. Add one teaspoon
vanilla. Pour into buttered pans, dredged with cornstarch.
When cold cut in squares, and roll in pulverized sugar.

PROULINES.

One pound, or two cups of light brown sugar, three
tablespoons cream, two tablespoons water, butter the size of a
walnut. Boil the above, except butter, until it becomes
stringy. Then add butter and English walnuts and stir until
it begins to get stiff. Pour into buttered plate, and cut into
squares.

PATIENCE.

One cup of granulated sugar allowed to melt down and
brown. Then stir into one cup hot milk, adding it little by
little. Then add two more cups granulated sugar, a small

piece of butter, and boil until it hardens in water. Take off stove and stir down, until it gets quite stiff, putting in chopped nuts and a little flavoring.

DATES.

Remove stones from some dates, fill with chopped walnuts and roll in powdered sugar; or the dates may be filled with boiled icing and nuts and then rolled in sugar. Icing may be pink from fruit flavoring.

DATES.

Remove pits and stuff with two tablespoons cheese, two tablespoons peanuts, dash of cayenne.

FLUFF.

One cup of brown sugar, one-half cup water. Boil the sugar, and water till it forms when dropped into water. Beat the white of one egg, pour in the boiled sugar and water and beat until thick. Add one teaspoonful of vanilla, put on buttered platter and let stand till cool.

CHOCOLATE CARAMELS.

Three-quarters cup grated chocolate, one-half cup butter, two and one-half cups brown sugar, one-third cup syrup, one-third cup cream, one teaspoon of vanilla. Boil until it becomes brittle in cold water. Mark out in squares before it is quite cold. This also makes a very desirable caramel without the chocolate. Try Cowan's Chocolate.

PEANUT TAFFY.

One cup of molasses, one cup sugar, one-half cup butter, one-quarter cup of vinegar, quart of raw peanuts, boil all together, until brittle, add one-half teaspoon of soda just before removing from stove. Stir briskly and pour in buttered pan.

PUFFED RICE BRITTLE.

Boil together a cupful of corn syrup or maple syrup, a cupful of granulated sugar and two tablespoons water, until a little dropped in cold water hardens like glass; now mix in

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two teaspoonfuls butter and one of baking soda. Let boil for three minutes while stirring; lift from the fire and immediately stir in three cupfuls of puffed rice; roll to desired thickness and leave until hard.

TRILBY CREAM.

(*Very Special*).

One pound best marshmallows, cut each one as small as possible with scissors. Add one pound walnuts chopped fine, one pint cream whipped stiff, and the sugar on the marshmallows will make it sweet enough. Add one teaspoonful any flavoring. Put in a cool place to mould, and before using decorate with candied cherries.

TURKISH DELIGHT.

Soak one-half ounce of gelatine in one-half cup water, one pound granulated sugar in one-half cup water, rind and juice of one orange, juice of one-half lemon. Boil twenty minutes and pour out on buttered tin. When firm and cool, cut into cubes and roll in icing sugar.

MOLASSES WALNUT KISSES.

Two cups molasses, two tablespoons cornstarch, one pinch of soda, one cup sugar, one cup of broken walnut meats. Blend the sugar and cornstarch carefully and add the molasses; beat thoroughly before cooking, stir often to prevent scorching and boil about ten minutes; remove from the fire; add soda and pour into a buttered pan. When past the sticky stage, remove from the pan and begin to pull. At the same time work the broken nut meats into the mixture. Pull until straw colored. Cut and wrap in wax paper.

WHITE CANDY.

One pint of sugar, half a pint of water. Boil without stirring until it will snap in cold water. Pour out on a buttered pan and pull.

COCOANUT DROPS.

To one package of grated cocoanut add half its weight of sugar, and the white of one egg beaten to a stiff froth; mix thoroughly and drop on buttered white paper or tin plates. Bake fifteen minutes.

POPCORN BALLS.

After popping shake the corn down in a pan, so that all the unpopped kernels will settle at the bottom. Put the popped corn in a large well-greased pan and place where it will become cold.

Syrup.

One cup of molasses, one cupful of light brown or white sugar, and one tablespoonful of vinegar. Boil until it will harden in water. Pour over the corn and stir until well mixed. Have a dish of cold water near. Touch the palm of your hand to the water and draw over the other before making each ball. This prevents the syrup from sticking to the hand. Form the balls rapidly.

PEANUT CANDY.

Shell your peanuts and chop fine. Take the same quantity of granulated sugar that you have nuts. Put sugar into a hot spider and let it melt without water. Stir all the time. When it is dissolved, stir in the nuts. Pour out on a buttered platter and spread out thin.

FUDGES.

Two cupfuls of sugar, two squares of Baker's Chocolate, and one-half cupful of cream, or one-half cupful of milk, and a little piece of butter. Boil until when tried it thickens nicely. Let cool and stir until creamed. Pour into buttered pan and cut in squares.

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CHEESE RECIPES

CHEESE WAFERS.

One cup grated cheese, one cup flour, two tablespoons butter and pinch of salt. Mix with water same as pie crust. Roll and cut into shape. Bake in moderate oven.—[E. G. W.]

CHEESE SAVORY.

Toast slices of white or brown bread, half-inch thick, one yolk of egg, tablespoonful of cream, one ounce of bread crumbs, two ounces of grated cheese, pepper, salt, cayenne to taste. Pour the mixture on the toast; brown in oven and serve very hot.

CHEESE WAFERS.

Grate cheese on salted wafers and melt in hot gas oven. Serve with salad.

WELSH RAREBIT.

Grate three ounces of dry cheese, and mix it with the yolks of two eggs, put four ounces of grated bread, and three of butter; beat the whole together in a mortar with a dessert-spoonful of made mustard, a little salt and some pepper; toast some slices of bread, cut off the outside crust, cut it in shapes and spread the paste thick upon them, and put them in the oven. Let them become hot and slightly browned. Serve hot as possible.

CAYENNE CHEESE STRAWS.

A quarter of a pound of flour, three ounces of grated parmesan cheese, a pinch of salt, and a few grains of cayenne pepper. Mix into a paste with the yolk of an egg. Roll out to the thickness of a silver quarter, about four or five inches long; cut into strips about a third of an inch wide, twist them as you would a paper spill, and lay them on a baking sheet lightly floured. Bake in a moderate oven until crisp, but

they must not be the least brown. If put away in a tin, these cheese straws will keep a long time. Serve cold, piled tastefully on a glass dish. You can make the straws of remnants of puff pastry, rolling in the grated cheese.

SCALLOPED CHEESE.

Any person who is fond of cheese, could not fail to favor this recipe. Take three slices of bread, well buttered, first cutting off the brown outside crust. Grate fine a quarter of a pound of any kind of good cheese; lay the bread in layers in a buttered baking-dish, sprinkle over it the grated cheese, some salt and pepper to taste. Mix four well-beaten eggs with three cups of milk; pour it over the bread and cheese. Bake it in a hot oven as you would cook a bread pudding. This makes an ample dish for four people.

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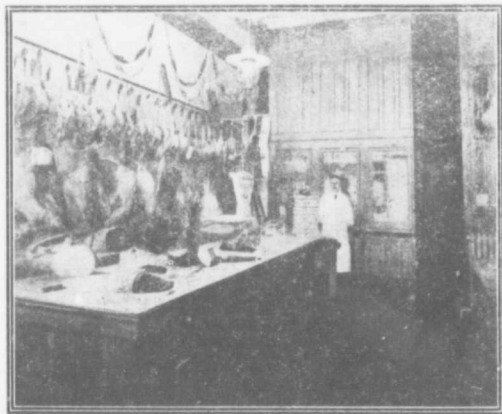
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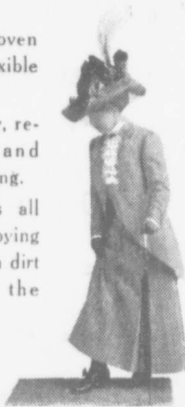
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