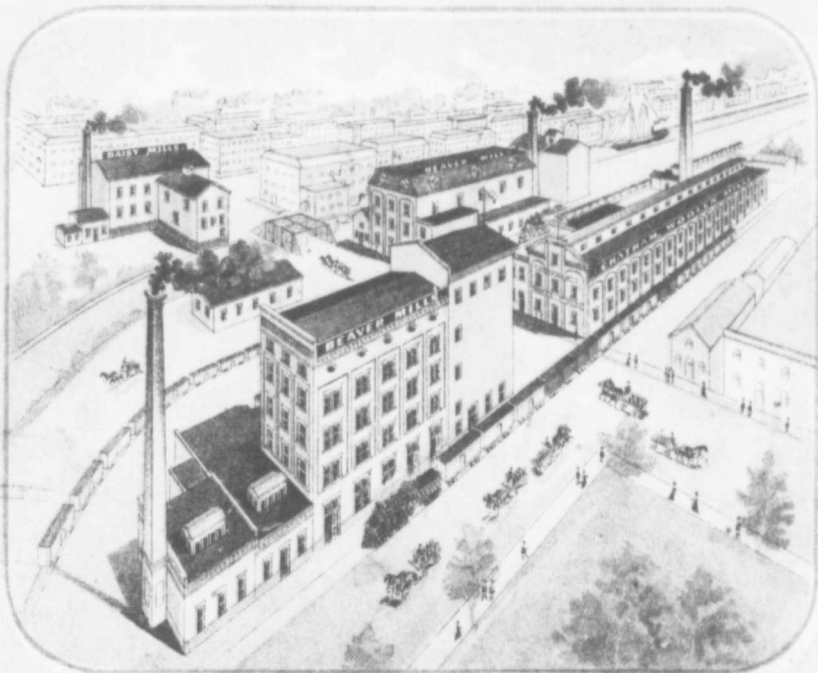


The BEAVER MILLS BOOK BOOK



PUBLISHED BY
THE T. H. TAYLOR & CO., LIMITED.
CHATHAM, ONT

CORRESPONDENCE SOLICITED

The Very Best Why ?

FOR SALE BY ALL GROCERS

1st—Made from the very best White and Red Winter Wheat that can be bought.

2nd—The wheat is thoroughly cleaned and scoured, so that it is highly polished and free from all dirt and foreign matter, before entering the rolls for grinding.

3rd—Ground by rollers, and reduced by machinery for the LATEST IMPROVED HUNGARIAN SYSTEM of milling.

4th—ONLY NEW, CLEAN barrels and sacks are used in packing the flour. The barrels are made of kiln-dried stock, and pressed together by machines to prevent dust sifting in, in handling.

5th—Reasonable in price ; no higher than most second-grade country flours.

6th—Flour, above all articles of food, should be made and handled in a cleanly manner. We strive to do this, and can therefore WARRANT every sack and barrel produced. Remember, you run no risk in buying our BEAVER brand, as it is unsurpassed in uniform quality. See that every barrel and sack has our trade mark—a BEAVER—on it, and kindly recommend it to your neighbors and friends.



The T. H. Taylor Company,

LIMITED,

Telephone 1.

CHATHAM, ONT.

Our Specialties in Mixed or Whole Car Lots.

Perfect (Manitoba Patent)
Headlight (Winter Patent)
Graham Flour
Cornmeal (Kiln Dried)
Standard Oatmeal
Pot Barley
Bran in bulk
H. P. Beans
White Oats
Corn (Shelled)
Feed Barley
Crushed Oats
Crushed Corn
Ground Corn

Beaver or Seal (Manitoba Blend)
Sensation (Straight Roller)
Famous (About an Extra)
Rolled Oats
Split Peas
Vie (Feed Flour)
Middlings
Prime Beans
Mixed Oats
Corn (on Cob)
Ground Barley
Ground Oats
Mixed Chop (Corn, Oats and
Barley)

WRITE US FOR PRICES.

The T. H. Taylor Company

Limited,

CHATHAM, ONTARIO.

"Beaver" Flour makes the sweetest bread,

TO OUR CUSTOMERS

ERECTING A MODERN MILL.

From a 75-barrel mill in 1885 to a 1,000-barrel, most modern milling plant, in 1902, is the satisfactory record of The T. H. Taylor Co., Limited, of Chatham, Ont. This progressive and enterprising firm of millers and manufacturers have, by careful attention to all the details, and by studying the wants of their customers, increased the capacity of their mill, until now they are compelled, for want of space, to abandon their old mill, and are erecting what is to be the most modern winter-wheat mill in Canada.

The plans of the building, placing of machinery, and the flow-sheet of the mill, are prepared by the most popular flour mill builders of America, Messrs. Nordyke & Marmon, of Indianapolis, Ind. The mill will have a capacity of 1,000 barrels per day, but machinery will be installed in the meantime for 600 barrels. The latest and most improved milling machinery will be used, and The T. H. Taylor Co. expect, when the mill is completed, to turn out the best flour in the market.

The company will continue to run the "Daisy" mill as well, which is a modern plansifter mill of 150 barrels capacity.

The company do not confine themselves to the manufacture of flour only, but have large woolen mills, which are run to their full capacity the year round. Any dealers wishing to open up new business would do well to correspond with the firm, whose reputation stands high in the commercial world of the Dominion.—*Can. Grocer.*

The whitest loaf, the largest loaf,

And more loaves than any

Muffins, Biscuits and Bread.

Tea Biscuits.—Sift one quart **Beaver** flour with three teaspoons baking powder and pinch of salt, and add enough milk to make dough as soft as can be rolled; roll out about an inch thick, and spread with butter and sprinkle with granulated sugar; roll up like jelly-roll, and cut off in pieces about an inch thick.—*Mrs. Geo. A. Gray.*

Biscuits.—Sift a quart of **Beaver** flour, a small teaspoon of soda, and a saltspoon of salt, and half teaspoon of sugar together into a dish; make a well in center and pour in two tablespoons of melted butter and cup and a half of buttermilk; mix with spoon as stiff as a bread batter; drop on buttered tins, dust with sugar, and bake in quick oven.—*A. M.*

Lemon Biscuits.—One pint sweet milk, one pint sugar, one pint lard, five cents' worth oil of lemon, five cents' worth powdered ammonia, sufficient **Beaver** flour to mix very stiff.—*Miss Smith.*

Rolls.—Scald a pint of milk; while hot add two ounces of butter and one-half teaspoon of salt; when cool add one compressed yeast cake dissolved in two tablespoonfuls of water; stir in sufficient **Beaver** flour to make a batter.

Sweet-milk Pancakes.—One cup of milk, one tablespoon of butter, one teaspoon of sugar, one egg, two heaping teaspoons baking powder, **Beaver** flour to make batter.—*Mrs. S. T. M.*

Graham Gems.—One-half cup butter (small), one cup **Beaver** flour, one cup sour milk, one cup of sugar, two eggs, one teaspoon soda, pinch of salt, enough Graham flour to make stiff batter; bake in patties in quite a hot oven.—*Mrs. H. Taylor.*

Bread.—At noon boil three potatoes (good size), soak one Royal yeast cake in one cup lukewarm water, mash potatoes and put one tablespoon each, salt, sugar, **Beaver** flour, then pour over one pint boiling potato water; stir; one cup boiling water, one cup cold water; stir up when lukewarm; add yeast; cover it in warm place until morning; knead well; put in pans and let raise, and bake.—*Mrs. H. Taylor.*

Muffins.—Two cups **Beaver** flour, two teaspoons of baking powder, two eggs, four tablespoons of sugar, three tablespoons of butter, and one cup of milk; bake in muffin tins.—*Mrs. Phillimore.*

Other brand on the market.

Bread and Cakes from "Beaver" Flour

Brown Bread.—Two cups of Graham flour, one cup of **Beaver** flour, one and one-half cups sour milk, one tablespoon brown sugar, one teaspoon salt, one egg, one level teaspoonful soda; mix all together; take last half-cup sour milk and mix soda with it.—*Mrs. Phillimore.*

Potato Cakes.—Six tumblers **Beaver** flour, three and one-quarter teaspoons baking powder, two tumblers mashed potatoes, a little salt, butter or lard, same as for biscuits; mix with milk, roll out and cut; bake in a quick oven.—*Miss M. Stone.*

Corn Fritters.—One can corn, to which add half cup milk and one egg well beaten; season with salt, and thicken with rolled crackers; fry in butter.—*Mrs. Geo. A. Gray.*

Potato Puffs.—Take half a dozen medium-sized cold potatoes, peel and grate; mix with it three eggs, yolks and whites beaten together, and season with pepper and salt, and a trifle of nutmeg; flour the hands and work well with the hands (a spoon will not make the mass light); work the potatoes into balls, and lay on a floured board until they are dropped into hot fat. These balls puff out beautifully, and are different from the usual potato croquettes.—*Miss McKerrall.*

Soups.

Rice Tomato Soup.—Put a pint of rice water with a pint of tomatoes; add a slice of onion, and a little chopped celery top; bring to boiling point, boil ten minutes; strain; add a teaspoon of salt, a teaspoon of butter, and serve; the rice water is quite sufficient without the addition of flour.—*Mrs. D. Ross.*

Potato Soup.—Boil and mash three large potatoes; in the meantime bring to a boil in a double boiler, one and one-half pints of milk, in which there has been grated one tablespoonful of onions; add the potato and remove from the fire just before serving; make a roux of one tablespoon each of butter and **Beaver** flour, pour hot soup over it, stir until it thickens; strain and serve.—*Miss M. E. Smith.*

Tomato Soup.—One quart can tomatoes, one pint of rich milk, one tablespoon butter, two tablespoons **Beaver** flour, salt and pepper; rub the flour and butter together, then add to the milk when cooked; strain through a sieve; return to the stove and heat.—*Mrs. S. T. Martin.*

Retain the moisture longer than any other flour.

No dark, heavy, sour bread from "Beaver" Flour.

Meats and Fish.

Meat Balls.—Chopped cold meat, mixed with mashed potatoes and a little milk, seasoned; make in balls and roll in oatmeal; fry in hot lard.—*Mrs. W. Wilson.*

Croquettes.—Chop sufficient cold cooked meat to make a pint; put half pint milk over the fire; rub together one tablespoon of butter and two of **Beaver** flour; add to the milk, and stir till thick and smooth; season meat with salt and pepper, small onion and a tablespoon of chopped parsley; mix the meat with paste, and stand aside to cool; when cool form into croquettes, dip in egg and roll in bread crumbs; fry in smoking-hot fat.—*Helen Paxton.*

Creamed Chicken.—One chicken of four pounds or two of two pounds each, four sweetbreads, one can mushrooms; boil the chicken and sweetbreads, and when cold cut up as for salad; in a saucepan put one quart cream, in another pan put four large tablespoons butter and five even tablespoons **Beaver** flour; stir until melted, and then pour in the hot cream, and stir until it thickens; flavor with grated onion and nutmeg; season highly with black and red pepper; put chicken and cream in a baking-dish; add the mushrooms cut in pieces; cover with grated bread; put a number of pieces butter on top; bake ten or twenty minutes.—*Mrs. MacKeand.*

Boudins.—One pint cold cooked meat chopped fine, one-half cup of stock, one tablespoon butter, two tablespoons bread crumbs, two eggs, one teaspoon salt, one tablespoon chopped parsley, one-quarter teaspoon pepper; put bread crumbs, butter and stock over fire, cook for a moment, then add meat and all seasoning, then the beaten eggs; line bottom of cups with paper buttered lightly, fill with mixture, stand in pan of hot water, and cook in oven about twenty minutes.—*Mrs. F. Stone.*

Blanquette of Turkey.—One quart of cooked turkey cut in small pieces, one large cup of white stock, three tablespoons of butter, a heaping tablespoonful of **Beaver** flour, one tablespoon of lemon juice, one cup of cream or milk, the yolks of four eggs, salt and pepper; put the butter in the saucepan, and when hot add the flour; stir until smooth, but not brown; add the stock and cook two minutes, then add the seasoning and cream; as soon as this boils up add the turkey; cook ten minutes; beat the yolks of the eggs with four tablespoons of milk; stir into the blanquette, cook about half a minute longer. This can be served in a rice or potato border.—*Mrs. MacKeand.*

Try "Beaver," and prove the assertion.

The T. H. Taylor Co., Ltd., Chatham, Ont.,

Spiced Beef.—For ten lbs. beef use two cups salt, two of molasses, one teaspoon of powdered saltpetre, one tablespoon pepper, one tablespoon cloves; rub the mixture well in the meat; it will be ready for use in ten days; cord and dry for ten days.—*Mrs. A. McKay.*

Turbot.—Steam until tender one large whitefish; remove bones and sprinkle with salt and pepper. Dressing—Heat one pint of milk thickened with two tablespoons of **Beaver** flour; when cold add two eggs and one-quarter pound of butter; put into a baking-dish a layer of fish and a layer of dressing; season with one-half teaspoon of onion juice; cover top with bread crumbs and bake one-half hour.

Salmon Cheese.—One can salmon chopped fine, six soda biscuits rolled fine, three eggs, one cup sweet milk, a small piece butter, pepper and salt to taste; steam two hours. This is good eaten cold, or served hot with drawn-butter sauce.—*Mrs. E. N. Smith.*

Baked Beans.—Take one quart beans, cover well with water; add pinch salt, and boil three-quarters of an hour; drain off all the water; place in an earthen dish a layer of beans, then a slice of pork, until the dish is full; salt and pepper to taste, and one teaspoon of sugar; cover with water; place your dish in oven, cover closely and bake for three hours; take cover off fifteen minutes before serving, to brown.—*Mrs. Wm. Robertson.*

Salads,

Tomato Jelly.—Two cups tomatoes, three cloves, two bay leaves, one slice large onion, half teaspoon thyme, one teaspoon salt, one teaspoon sugar, one-quarter teaspoon pepper, one-quarter box gelatine in half a cup water, boil until tomatoes are soft; add gelatine and stir until dissolved, strain and put in a shape; serve with salad dressing.—*Mrs. S. M. Glenn.*

Cranberry Frappe.—Boil one quart cranberries in one pint of water five or six minutes, strain through a coarse cheese-cloth; add one pint of sugar, and boil until the sugar is dissolved; add one tablespoon of powdered gelatine (previously dissolved in a little water); when cold add the juice of two lemons, freeze to a mush, using equal parts of ice and salt; serve in glass cups with roast turkey.—*Mrs. W. J. Taylor.*

Make "Beaver" Flour. They guarantee every barrel.

Put up in the cleanest barrels.

Potato Salad.—For a small salad take half a large cucumber and slice as thin as paper in half slices (LIKE HALF-MOONS), salt it and drain it well; then add to it a small quantity of fine minced onion, pepper, salt, and a drop of vinegar; put this away on ice and cut up four, five or six cold boiled potatoes in nice even pieces; salt and pepper them well and put them on ice; make an ordinary dressing with plenty of cream, and have it nice and thick, and cool; line your salad bowl with dainty pieces of lettuce; mix the potato and cucumber in a separate bowl (lightly, but well), then lay in the salad bowl, pour over the dressing and garnish with pieces of lettuce, or nothing. Some like a lot of cucumbers, and in winter when you cannot get cucumbers soak out small cucumber pickles, slice them thin and use less vinegar in the dressing. The secret in making the salad is to have the potato and cucumber salted, peppered and onioned before the dressing is added, and to have plenty of cucumber and plenty of dressing.—*Mrs. MacKean.*

Ceylon Tomato Salad.—Peel and cut into halves two good-sized tomatoes, and chop fine; add a little red pepper, teaspoon of onion juice, and a suspicion of garlic; pour over it two tablespoons of cocoanut cream, and a teaspoon of lemon juice; serve cocoanut cream. Grate a cocoanut and pour over it boiling water, let it stand until cold and skim the cream.—*Mrs. Sutherland.*

Sweet Salad Dressing.—One-half cup vinegar, one teaspoon mustard, butter size of a walnut, two tablespoons brown sugar, one tablespoon salt, two eggs, one heaping teaspoon **Beaver** flour; beat all together and cook as thick as sour cream; add cream to thin.—*Mrs. H. Wilson.*

Cream Mustard.—Put good half cup vinegar on the stove to boil; mix one tablespoon dry mustard, one teaspoon salt, two eggs, and half cup sweet cream; beat this well and pour into boiling vinegar, and stir whole mixture over boiling water until it is like thick cream; this quantity will make one large cupful.—*Mrs. E. H. Smith.*

Nut Salad.—One cup chopped celery, two cups of chopped apples, one pound English walnuts, chopped.

Dressing.—Three eggs beaten very light, three tablespoons of melted butter, one tablespoon of **Beaver** flour stirred in the butter, half cup vinegar, one tablespoon sugar, one teaspoon mustard, a shake of Cayenne pepper, half teaspoon Curry powder, one tablespoon salt; cook till thick as custard, and use just one-third of this and thin with a little cream.—*Miss A. Thompson.*

Are put together by machinery, and of kiln-dried stock.

"Beaver" Flour makes the lightest paste,

Tomato Salad.—Half box Cox's gelatine, one can tomatoes, season with salt and pepper; one teaspoon butter, one tablespoon sugar; soak gelatine half an hour or more; cook tomatoes and strain; season; add sugar and butter to gelatine; add to tomatoes, cook all together until gelatine dissolves, strain through cheese-cloth; put in individual cups to cool.—*Miss Alice McCrae.*

Potato Salad.—Slice thin eight large potatoes, and cover with dressing, made as follows: yolk of one hard-boiled egg mashed fine, one teaspoon of mixed mustard, four tablespoons melted butter, four tablespoons vinegar, one teaspoon salt and little pepper, a finely-cut onion.—*Mrs. John Paxton.*

Puddings and Pastry.

Plum Pudding.—One tablespoon butter, two cups of thick sour cream, one cup sugar, three cups **Beaver** flour, two cups raisins (stoned), two cups currants, one-half cup lemon peel, four eggs, one-half teaspoon soda, salt and spices.—*M. E. Smith.*

Cream Tapioca Pudding.—Three tablespoons tapioca soaked in water over night, put tapioca into a quart of boiling milk and boil for half an hour; beat the yolks of four eggs with one cup sugar and three tablespoons of prepared cocoanut, stir in and boil ten minutes longer, pour into a pudding dish; beat the whites of the eggs to a stiff froth, stir in three tablespoons sugar and put over the top, sprinkle with cocoanut and brown five minutes.—*Miss M. McKerrall.*

Lemon Cream Pudding.—Beat the yolks of four eggs, with four tablespoons of sugar; add the juice and grated rind of one large lemon, two tablespoons of hot water, let simmer until it thickens, then remove from stove and stir in the whites of four eggs beaten stiff, with two tablespoons of powdered sugar; to be eaten cold with cream.—*Mrs. W. J. Taylor.*

Steamed Custard.—Four eggs, four heaping teaspoons powdered sugar, one quart sweet milk; beat yolks and one white together till very light, with sugar; add milk, and grate a little nutmeg on top; steam not longer than ten minutes in a tin dish (if earthen dish is used it will take a little longer); beat other three whites with three tablespoons of powdered sugar until very light; flavor with half teaspoon essence of lemon, spread on top, and put in oven two or three minutes to brown.—*Ethel McKerrall.*

And therefore the whitest pastry.

If you have not used "Beaver"

Cream Pie.—Stir to a cream half cup of sugar, one tablespoon butter; add two well-beaten eggs, two tablespoons **Beaver** flour, two cups milk; mix all together, flavor with vanilla or lemon.—*Mrs. Geo. Gray.*

Orange Pudding.—Yolks of three eggs, one tablespoon of butter, one-half cup milk, one and one-half cups **Beaver** flour, one and one-half teaspoons baking powder, and a little of the grated rind of orange; bake in gem tins. Sauce—Whites of three eggs beaten stiff, half cup powdered sugar, juice of two oranges and some of the grated rind; pour over the puddings.—*Mrs. F. Stone.*

Peach Pudding.—One cup granulated sugar, one tablespoon of butter, one cup water, boiled to a syrup; remove to back of stove and cover with peaches, either ripe or canned; make a stiff batter of one cup of milk, salt and **Beaver** flour, into which half a teaspoon of soda and one of cream of tartar has been mixed; pour over syrup and bake; when about half done pierce batter with a silver fork.—*A. M.*

Sago Cream.—Cook one-half cup sago in one pint milk until clear; add pinch salt and three tablespoons of sugar; beat the whites of three eggs; add to the mixture and cook two minutes; when a little cool flavor with lemon extract, and fold in lightly on cup of whipped cream; pour into mould and set on ice.—*Mrs. W. Wilson.*

Snow Pudding.—One-half box of gelatine cooked in a cup of water, two lemons grated, three eggs, one and a half cups of sugar; add sugar and lemons to gelatine; when dissolved beat until all sparkle, then add whites of eggs; beat in stiff; make a custard of yolks.—*Mrs. Jamieson.*

Creamy Sauce.—One-quarter cup butter, one-half cup powdered sugar (sifted), two teaspoons wine, two tablespoons cream; cream butter; add sugar slowly, then the wine and cream; beat well, and just before serving place the bowl over hot water and stir till smooth and creamy, but not enough to melt butter.—*M. Stone.*

Fig Pudding.—One-half pound of suet, one-half pound of **Beaver** flour, one pound of figs (chopped), one-quarter pound sugar, two eggs, three-quarters cup of milk; steam two hours.—*Mrs. Will. Taylor.*

Steamed Pudding.—Two eggs, one-half cup sugar, one cup milk, one and one-half cups of **Beaver** flour, two teaspoons baking powder; then add three tablespoons melted butter; grease tin, put in jam, then batter, and steam half an hour.—*Mrs. Will. Taylor.*

Flour, give it a trial. You will not regret it.

Use "Beaver" Flour.

Pudding Sauce.—One-half cup butter, one cup sugar, two eggs well beaten, and pour on one cup of boiling water; flavor to taste.—*Mrs. Fred. Stone.*

Carrot Pudding.—One cup potatoes, one of carrots, one of raisins, one of currants, one of suet, one of sugar, one of **Beaver** flour, one teaspoon of soda dissolved in a little water; chop the potatoes and carrots up rather small; steam about two hours.—*Mrs. T. H. Taylor.*

Spanish Cream.—One-quarter of a box gelatine, one pint of milk, three eggs, one-half cup sugar, one-half saltspoon salt; soak gelatine in cold water until soft, heat the milk and put in gelatine, stirring until it is dissolved; then add the yolks of the eggs and sugar well beaten together, let it boil for a few minutes, but not curdle; remove from the fire and add the whites well beaten; flavor to suit the taste; pour into a mould wet with water and put in a cold place to harden.—*Mrs. W. J. Taylor.*

Pudding Sauce.—One tablespoon **Beaver** flour, one-half tablespoon butter, one-half cup sugar; mix flour, butter and sugar together, and one-half cup cold water; then add pint boiling water; boil until it thickens, cool a little, then add the yolk of one egg and the white beaten to a stiff froth.—*Mrs. Waterhouse.*

Snow Pudding.—One-quarter box of gelatine, one cup boiling water, one cup sugar, one-quarter cup lemon juice, whites of three eggs; soak the gelatine in cold water until soft; then dissolve it in the boiling water; add sugar and lemon juice; stir well till sugar is dissolved; strain in a large bowl and set in ice water to cool; stir occasionally; beat whites of eggs to a stiff froth; and when the gelatine begins to thicken add the beaten whites and beat all together until very light; when nearly thick enough to drop, pour into a mould. To be eaten with cream or sugar or custard.

Strawberry Shortcake.—One quart of **Beaver** flour (small), one tablespoon each of lard and butter rubbed in the flour, three teaspoons baking powder, a pinch of salt; stir in enough milk to make a stiff batter; bake in two layers.

Rhubarb Pie Filling.—One large cup rhubarb (cooked), three-quarters of a cup sugar, one tablespoon of **Beaver** flour, and the yolk of one egg, using the white for the top.

Cottage Pudding.—Two tablespoons melted butter, one cup sugar, three small cups of **Beaver** flour, one cup of milk, one egg, three teaspoons baking powder; bake or steam three-quarters of an hour; serve with sauce.—*Mrs. Stephenson.*

Purest and Best for family use.

The best success in making bread.

Lemon Pie.—Grated rind and juice of one lemon, to which add nearly one cup sugar, and piece butter size of an egg; into one cup of boiling water, stir one tablespoon of cornstarch beaten with yolks of two eggs; bake with an under crust, and when done, spread over the top the whites beaten to a stiff froth with the sugar, and return to the oven to brown. —*Mrs. Wheeler.*

Lemon Pie.—Grate the rind and squeeze the juice of one lemon, one cup sugar, three eggs, a small piece of butter, one tablespoon of **Beaver flour** mixed in one-half cup of cold water. —*Mrs. G. K. Smith.*

Cup Puddings.—Two eggs, three-quarters of a cup of sugar, three-quarters of **Beaver flour**, three-quarters of milk, half teaspoon of baking powder, one teaspoon of soda, one of cream tartar, one tablespoon of butter; butter the cups, place any nice fruit in the cups and pour the latter over it; steam twenty minutes. —*J. T.*

Lemon Pie.—Dissolve three tablespoons cornstarch in a little cold water, and stir this into one and a half to two pints boiling water; when that thickens, and before removing from the stove, add one and a half cups white sugar, one tablespoon butter; when the crust is baked and ready add to the above mixture the grated rind and juice of three lemons, yolks of two or three eggs, saving whites for icing top. This makes three pies. —*Mrs. Jamieson.*

Delicious Pudding.—Two cups fine bread crumbs, one and a half cups white sugar, five eggs, one tablespoon melted butter, one quart of fresh milk, one-half cup jelly or jam; rub butter and cup sugar together; add beaten yolks of eggs; beat all to a cream, add by ad crumbs which have been previously soaked in milk; bake in pudding-dish (not filling more than two-thirds full) until custard is set, then spread over jelly or jam, and cover with meringue made of beaten whites and half cup sugar; put back in the oven till the meringue begins to color; to be eaten cold, with cream. Delicious. —*E. McKerrall.*

English Plum Pudding.—Three-quarters pound of beef suet, one pound of raisins, one pound of currants, two pounds of stale bread crumbs, three eggs, three cups of brown sugar, two gills of best brandy, one nutmeg, one teaspoon cinnamon, a pinch of salt. Get everything ready the night before; next morning put a pint of fresh milk near the stove to warm, add bread crumbs to the milk, then add eggs, suet, currants, raisins, sugar, brandy, then spices; at each addition stir with a wooden spoon; stir the pudding one way for half an hour; steam or boil five hours, being careful not to let the fire go down. —*Mrs. W. H. Taylor.*

Pies or cakes, is attained by using "Beaver" Flour.

All the best bakers want a blended

Suet Pudding.—One cup of suet chopped fine, one cup raisins, one cup currants, one cup molasses, one cup milk, two cups and a half of **Beaver** flour, one teaspoon baking powder, one-half teaspoon cinnamon, and a little candied lemon chopped; steam or boil two or three hours.—*Mrs. Tissiman.*

Peach Sponge.—Boil one pound of sugar and half pint of water, skim until clean; add the drained peaches from a quart can and boil till tender, if not so; soak half a box of gelatine in the juice of the peaches; add to the fruit on the stove with the grated rind and juice of one orange, remove and stir until cold and slightly thickened; then add the whites of three eggs well beaten, whip until cold and set; serve with vanilla custard, made with the yolks of eggs.—*Mrs. W. H. Taylor.*

Cakes and Cookies.

Hickory-nut Cake.—Beat one-half cup of butter to a cream; add one and one-half cups of powdered sugar; beat until light; two-thirds cup of water, one teaspoon of baking powder, two cups **Beaver** flour; beat the whites of four eggs to a stiff froth; add the water and flour alternately; beat until smooth, then add one-half the whites of eggs, and one cup of chopped hickory nuts, then add the remainder of whites; bake in a round, deep cake pan for three-quarters of an hour; ice with soft icing, and decorate with halves of hickory nuts.—*Mrs. D. Ross.*

Angel Food Cake.—Whites of eleven eggs, pinch of salt, one and one-half cups sugar, four tablespoons hot water, and one teaspoon cornstarch, and three very small teaspoons cream of tartar, sifted with one-half pint **Beaver** flour several times; flavor with vanilla; boil sugar and water together until it threads, then pour into well-beaten eggs, slowly stirring; briskly beat until cool and light, then add flour lightly, lastly vanilla.—*Mrs. Wendell Wilson.*

Lunch Gingerbread.—One egg beaten light, one-half cup sugar, one tablespoon butter creamed with sugar, one-half cup molasses, one-half cup sour milk, one small teaspoon soda; one-half teaspoon ginger, about one and one-half cups **Beaver** flour; bake in muffin pans.—*Mrs. H. Wilson.*

Sour-cream Cake.—One cup granulated sugar, one-half cup butter, two eggs, one and one-half cups **Beaver** flour, and one-half teaspoon soda in a small cup of sour cream, and a little nutmeg.—*Mrs. S. M. Glenn.*

Flour, and such is "Beaver."

Every lady in this book uses

Chocolate Cake.—One-half cup grated chocolate, yolks of two eggs, one-half cup milk; boil until it thickens, then one cup sugar, one-half cup milk, one and one-half cups **Beaver** flour, one teaspoon vanilla, one tablespoon of butter, one teaspoon soda; make white icing for top.—*Mrs. H. Taylor.*

Ginger Snaps.—One cup molasses, one cup sugar, one cup of lard and butter mixed, grated rind of one lemon, pinch of salt; beat thoroughly and add three teaspoons of ginger, two of cinnamon, one of cloves, then add one-half teaspoon of soda and stir until it foams; let cool a little and add enough **Beaver** flour to roll easily.—*Mrs. Geo. A. Gray.*

White Fruit Cake.—One cup powdered sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups **Beaver** flour, whites of four eggs, one teaspoon baking powder, one pound English walnuts (in shell), one-half pound raisins, one-half pound dates, one-half pound figs, one-half pound citron; beat sugar and butter to cream, add milk slowly, then flour and baking powder, then whites of eggs, and lastly fruit; bake in slow oven about two hours.—*Mrs. W. Wilson.*

Oatmeal Wafers.—Three-quarters cup of oatmeal, three-quarters cup of brown sugar, two cups **Beaver** flour, two tablespoons shortening, three tablespoons sour milk, one teaspoon soda; roll out quite thin, cut in squares and bake in quick oven; spread with jelly and stick together.—*Mrs. W. Wilson.*

Doughnuts.—Two teaspoons of cream of tartar, one of Cow Brand soda, two cups of sweet milk, one egg, butter the size of an egg; mix butter, sugar and egg together until light, then drop into **Beaver** flour; stir until fit to roll, softly.—*Mrs. A. McLean.*

Hickory-nut Macaroons.—White of one egg beaten very stiff, one cup of pulverized sugar, one cup of hickory nuts chopped; drop in small spots on buttered paper, and bake in moderately hot oven fifteen minutes.—*Mrs. H. Wilson.*

Irene Cakes.—Put into a dish three ounces of cornstarch, one ounce of **Beaver** flour, and two ounces of white sugar, one-half teaspoon of baking powder, the rind of one lemon, three ounces butter, and one well-beaten egg; mix the last two together and add to the rest; drop a teaspoonful into greased patty-pans. Better eaten the day they are made.—*Mrs. W. J. Taylor.*

Nut Cake.—Mix two cups of sugar and one-half cup of butter together; add four eggs beaten to a froth, one cup of sweet milk, two teaspoons of baking powder sifted in three cups of **Beaver** flour, two cups of hickory nuts not chopped; flavor with vanilla.—*Mrs. A. McLean.*

"Beaver" Flour, therefore all endorse it

"Beaver" Flour has no equal. Try it

Snowballs.—Two cups sugar, one-half cup butter, one cup sweet milk, three cups **Beaver** flour, three teaspoons baking powder, and the whites of five eggs; bake in deep square tins, cut in two-inch squares, taking off the outside so as to leave it all white; take each piece on a fork, frost on all sides and roll in freshly grated coconut.—*Mrs. W. J. Taylor.*

Pineapple Icing.—One pineapple, one pound pecan nuts, one cup sugar, two tablespoons water, white of one egg; grate the pineapple and add to it the meats of the pecan nuts, let them stand one hour, then strain; boil sugar and water until it threads when poured from a spoon, then beat it into a beaten white, and add to it the strained pineapple and nuts.—*Mrs. Spencer Stone.*

Nut Drops.—Half cup butter, one cup brown sugar, two tablespoons milk, one egg, one teaspoon baking powder in half cup of **Beaver** flour, one cupful nuts (hickory, walnut, etc.), mix in order given; add enough more flour to make stiff as layer cake; drop from a teaspoon on buttered or paraffine paper; bake in hot oven.—*Mrs. S. Stone.*

Oatmeal Macaroons.—One tablespoon butter, one cup sugar, two eggs, one teaspoon vanilla, pinch of salt, 2 cups rolled oats, two teaspoons baking powder; drop from teaspoon on buttered pan and bake in a hot oven.—*Mrs. Spencer Stone.*

Curly Peters.—Three cups sugar, two cups butter, four eggs, one-half cup sour cream or milk, one-half teaspoon soda, two cups currants, eight cups **Beaver** flour; one-half nutmeg, and a little vanilla.—*Mrs. J. McKerrall.*

Devil's Cake.—One-half cup of grated chocolate, one cup white sugar, one-half cup sweet milk, yolk of one egg (cook until thick), one-half cup of sugar, one-quarter cup butter, one-half cup sour milk, one egg, one teaspoon of soda, one and one-half cups of **Beaver** flour; mix and add the first part when cool.—*Miss Helen Paxton.*

Cream Almond Cake.—One cup butter, two cups **Beaver** flour, one cup of milk, one cup cornstarch, two cups sugar, two level teaspoons of baking powder, whites of five eggs, one-half teaspoon extract of almond, cream and butter; add gradually the sugar and almond, sift together thoroughly the flour and cornstarch, and add alternately with the milk to the first mixture; add whites last, beaten stiffly; heat whole vigorously.—*Mrs. D. R. McGarvin.*

And be convinced of the assertion.

These are no fake recipes. All are

Spanish Buns.—Two cups of dark brown sugar, one-half cup butter, one cup sweet milk, three eggs (leaving white of one for frosting), three teaspoons baking powder sifted in two and one-half cups of **Beaver** flour, one teaspoon cinnamon, one teaspoon mixed spices; bake in long pan. Frosting—Beat the white to a stiff froth; add one-half cup brown sugar, beat until stiff, spread on cake and put in oven and brown.—*Mrs. Harry Taylor.*

Sunshine Cake.—Whites of seven eggs, yolks of five eggs, one cup granulated sugar, two-thirds cup **Beaver** flour, one teaspoon cream of tartar, pinch of salt; sift flour and sugar, measure and set aside; beat yolks of eggs thoroughly, then beat whites about half; add cream of tartar and beat until very stiff; stir in sugar lightly, then beaten yolks; add flour; put in oven and bake forty minutes.—*Mrs. J. McKerrall.*

Shortcake.—One cup butter, one cup lard, one cup brown sugar, beaten to a cream; then add five and one-half cups **Beaver** flour (use one-half cup of flour for board if necessary); roll out half an inch thick; pick with fork; cut and bake in a moderate oven.—*Mrs. Robt. Paxton.*

Cocoa Cake.—One-half cup butter creamed, one-quarter cup dry cocoa, one cup granulated sugar; beat well together; add to above well-beaten yolks of three eggs, and beat well; take two level cups of **Beaver** flour and three level teaspoons baking powder; sift three times, then take one-half cup milk and one teaspoon vanilla and whites of three eggs beaten well; mix all together, bake in two layers; ice with white icing.—*Miss L. Glenn.*

Cookies.—Three eggs, one cup butter, one cup sugar, one teaspoon baking powder, two tablespoons milk; break eggs, butter and sugar in **Beaver** flour enough to make paste to roll thin.—*Mrs. S. T. Martin.*

White Layer Cake.—One cup sugar, one-quarter cup butter, one-half cup milk, or a little more, two cups **Beaver** flour, two teaspoons baking powder, whites of three eggs.—*Miss Helen Paxton.*

Margarette Cake.—One cup brown sugar, one-quarter cup butter, one-half cup molasses, one-half cup sour cream, two eggs, one and three-quarters cups **Beaver** flour, a little spice of all kinds, one small teaspoon soda, two teaspoons cream tartar; bake in layers. Raisin filling.—One cup white sugar, one-quarter cup sweet milk, one teaspoon butter; let boil about five minutes, then add one cup chopped raisins; boil a few minutes longer, stir until cool.—*Mrs. Robt. Paxton.*

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A Nice Cake.—One-quarter pound of butter whipped to a cream, one-half pound of powdered sugar well mixed, three eggs, yolks and whites beaten separately, and the whole beaten for a few minutes; one teaspoon baking powder, small half cup of sweet milk, one-half pound of dry **Beaver** flour sifted in; beat all well together and flavor with lemon or vanilla; a little fine-cut candied peel makes a nice change in the flavor; bake at once.—*Mrs. J. McKerrall.*

Cocoanut Macaroons.—Whites of two eggs beaten to a stiff froth; add one cup icing sugar, one-half cup of cocoanut; mix well together, heat in a pot of boiling water for five minutes, then add one and one-half teaspoons cornstarch; mix well and drop on buttered paper; bake in a slow oven for fifteen minutes. Scatter cornstarch over the buttered paper.—*Mrs. Sutherland.*

Soft Gingerbread.—Cream together one cup brown sugar in one-half cup butter or lard; add one pint molasses, saving just enough to rub over top of cake when done, one tablespoon of ginger, a pinch of salt, one-half cup of cold water, dissolve two tablespoons of soda in lukewarm water and stir thoroughly with other ingredients, and then add four and one-half cups sifted **Beaver** flour, or enough to stiffen; line a bread pan with brown paper and bake in a moderate oven.—*Miss A. Thompson.*

Hickory-nut Cake.—Two eggs, one cup sugar, one-half cup butter, two cups of **Beaver** flour, one-half teaspoon soda, one teaspoon cream of tartar, one cup nuts, one cup raisins stoned, one-half lemon peel, and spice to suit taste.—*Miss Smith.*

Golden Sponge Cake.—Four eggs, two tablespoons of butter, one cup of sugar, one-half cup of milk, one and one-half cups of **Beaver** flour, one and one-half teaspoons baking powder, one teaspoon vanilla; cream the butter and sugar, beat yolks very light, then add to butter and sugar; beat whites to stiff froth; beat the milk a little at a time in butter and sugar, then stir in flour and white of eggs gently, having previously sifted the baking powder and flour; bake forty minutes in moderately hot oven.—*Mrs. S. T. Martin.*

Sponge Cake.—Beat yolks of two eggs until thick, and the whites to a stiff froth; mix nearly all one cup sugar with whites, remainder with yolks, then beat the two together; add one-fourth teaspoon salt, one teaspoon lemon extract, one cup **Beaver** flour, in which has been mixed one generous teaspoon baking powder; lastly add one-half cup boiling water; bake thirty minutes.—*Ethel McKerrall.*

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Shortbread.—One and one-half cups brown sugar, one cup butter, one cup lard, six cups **Beaver** flour warmed; mix all together until soft; roll one-half inch thick, prick with fork, cut in squares, and bake in a moderate oven.—*Mrs. A. McKay.*

White Cake.—One small cup sugar, one-half cup butter, one-half cup sweet milk, one large cup **Beaver** flour, one-half cup cornstarch, whites of four eggs, two teaspoons baking powder; beat fifteen minutes; bake slowly.—*Mrs. Wm. Robertson.*

Seed Cake.—Two cups of sugar, four cups of **Beaver** flour, six ounces of orange peel, six ounces of lemon peel, one-half pound of citron, eight eggs, ten ounces of butter, three-quarters of a pound of almonds, oil of cinnamon thirty drops; cream butter and sugar; add eggs beaten separately, alternately with the flour and fruit.—*M. Stone.*

Layer Cake.—One cup of sugar, one-half cup butter, creamed together, one-half cup of milk, one and one-half cups of **Beaver** flour, one teaspoon cream of tartar, one-half teaspoon soda; mix all well, and lastly add the whites of four eggs beaten stiff. A half cup of stoned chopped raisins mixed with a boiled icing makes a nice filling.—*Mrs. Fred. Stone.*

Rolled Jelly Cake.—One cup sugar, two eggs well beaten together, then add two tablespoons of water; mix one and one-half teaspoons baking powder with one and one-half cups **Beaver** flour, add this to sugar and eggs; do not stir much after adding flour; bake in a quick oven, when cool spread on jelly and roll.—*Mrs. Wheeler.*

Sponge Jelly Cake.—Three eggs, one cup sugar, one cup **Beaver** flour, two teaspoons baking powder, five teaspoons of boiling water. This is quickly made, and you may use any filling you choose.—*Mrs. Urquhart.*

Caramel Icing.—One cup brown sugar, two tablespoons milk, butter the size of a walnut, flavoring with vanilla; boil three minutes.—*Mrs. A. J. Hall.*

Fried Cakes.—One cup of sugar, two eggs, one-half cup shortening, one teaspoon soda, one cup sour milk; if sweet milk add two teaspoons of cream of tartar.—*Mrs. William Campbell.*

Soft Gingerbread.—Two eggs, one and one-half cups of molasses, three tablespoons of butter, one cup milk, two teaspoons baking powder, two cups **Beaver** flour.—*Mrs. Wheeler.*

Why? Because everyone wants "Beaver" Flour.

Why not make your husband happy,

Oatmeal Cookies.—Two cups **Beaver** flour, two cups oatmeal, one cup sour milk, one cup shortening, one cup sugar, two teaspoons soda.—*Mrs. J. Smith.*

Doughnuts.—Three eggs, one cup sugar, one-quarter cup butter, one cup sweet milk, one-half teaspoon salt, two teaspoons baking powder, five cups **Beaver** flour; roll and fry in hot fat.—*Mrs. Phillimore.*

Hermits.—Two cups sugar, three-quarters cup butter, one cup raisins torn in two, one-half cup milk, one teaspoon soda dissolved, one teaspoon ground cloves, one teaspoon cinnamon or nutmeg; mix soft with about two and one-half cups **Beaver** flour; add four eggs; bake in gem tins.—*Mrs. Geo. Gray.*

Cocoanut Puff.—To the well-beaten whites of three eggs, add a cup of granulated sugar and one tablespoon cornstarch; put in a double boiler and stir for fifteen minutes; take out and stir in gradually one-half pound cocoanut; drop on buttered paper and brown in a slow oven.—*M. Stone.*

Christmas Fig Cake.—One cup of butter creamed, one and one-half cups sugar, one cup milk, three cups **Beaver** flour, three level teaspoons baking powder, sifted with flour (sift the flour three times); whites of four eggs; bake two layers; add to the remainder the yolks of two eggs, one-half cup each of raisins and currants, a sprinkle of sliced citron, one grated nutmeg, half teaspoon each of cinnamon and cloves, two tablespoons of molasses, and one-quarter of a cup of **Beaver** flour; bake in a tin the same size as other layers and put together with fig filling. Fig filling—Chop one pound figs, and one-half cup sugar and one cup water; stew until soft and smooth; spread between layers and ice the top with chocolate icing.—*Miss A. M. McCrae.*

Cream Puffs.—One cup of water, one-half cup butter, boiled together, one cup dry **Beaver** flour stirred in while boiling; let this get cool, then stir in three eggs (one at a time) not beaten; drop by the tablespoon in a buttered bread tin; bake in a slow oven twenty-five minutes; this will make fifteen puffs. Cream for puffs—One cup of milk, one-half cup of sugar, one egg, three tablespoons **Beaver** flour, beat egg with sugar and flour and stir in the milk while boiling; flavor when cold. When puffs are cold, open and fill with the cream.—*Mrs. J. Smith.*

Fruit Cake.—One pound of **Beaver** flour sifted well, one pound sugar sifted well, one pound of butter, two pounds of raisins, three pounds of currants, one-half pound of citron, half grated nutmeg, ten eggs, one-half teaspoon of cinnamon, one goblet of equal parts brandy and milk. This will make a six-quart pan of cake. Good.—*Mrs. R. Stephenson.*

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Methodist Cake.—Three eggs, one cup sugar, one-half cup milk, butter the size of an egg, two scant cups of **Beaver** flour, and two teaspoons baking powder, a pinch of salt; flavor to taste; the whites should be beaten separately and added after the other ingredients are mixed. **Filling.**—Grate one large sour apple, add one cup sugar while grating the apple to keep it from turning dark, a pinch of salt, one-half teaspoon lemon. This will need a mixing bowl. Use a spoon and beat twenty minutes by the clock; sprinkle a little grated cocoanut over the top if desired.—*Mrs. Larkin.*

Gingerbread.—One cup sugar, one-half cup shortening, one egg, one cup molasses, one-half cup boiling water, one tablespoon ginger, one tablespoon soda dissolved in the water, two cups **Beaver** flour.—*Mrs. Cornish.*

Curly Peters.—One cup of butter, one and a half cups of sugar, two eggs, one-quarter cup of sour milk or cream, one-quarter teaspoon soda, one-quarter nutmeg grated, one cup currants, and four cups **Beaver** flour; drop in teaspoonfuls on buttered pans, and bake in a very quick oven.—*Mrs. MacKean.*

White Cookies.—Two eggs, one cup sugar, two tablespoons butter and two of lard, two tablespoons milk, two teaspoons baking powder, and enough **Beaver** flour to roll easy.—*Mrs. Waugh.*

Chocolate Nougat.—One-half cup butter, one and one-half cups sugar, two cups **Beaver** flour, one-half cup sweet milk, three eggs well beaten, one-quarter pound Baker's chocolate grated, two teaspoons baking powder; cream butter and sugar; add five tablespoons sugar to the chocolate and three of boiling water; stir over the fire until smooth; add this to butter and sugar, then add the eggs, then the flour and milk alternately; mix very thoroughly and bake in three or four layers, as desired. Use white frosting to put them together.—*Mrs. C. T. Glass.*

Bread Cake.—Three cups dough (when raised ready for the pans), two cups sugar, one cup butter, three eggs beaten, one teaspoon cinnamon, and a little nutmeg, one teaspoon soda dissolved in one tablespoon hot water, one cup of raisins, stoned and chopped; put in tins and let rise half an hour, and bake about three-quarters of an hour.—*Miss Stone.*

Lemon Filling.—One egg, one cup granulated sugar, one lemon grated, rind and all, a little piece of butter; boil an hour in double boiler.—*L. Glenn.*

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Candies.

Cocoanut Creams.—Three cups granulated sugar, one and one-half cups water; when comes to a boil add one-half teaspoon cream of tartar; boil until drops keep shape in water, then pour into a bowl, set in cold water; stir steadily with a silver spoon until cold enough to bear the hand, then place on a platter and knead; add one cup cocoanut when the cream is partially stirred; chopped almonds may also be used.—*J. G. Paxton.*

Cream Candy.—Two cups granulated sugar, one cup cold water, one tablespoon vinegar; flavor with vanilla; boil without stirring until it candies; pull until white.—*J. G. Paxton.*

Peanut Crisp.—Make a cup of peanut powder by rolling the skinned peanuts on a hard board until as fine as meal; then put them on a pan and keep hot; have also ready a shallow pan well buttered; put one heaped cup of granulated sugar in an omelet pan over the fire, and let it melt quickly, then add the peanut powder and turn directly into the hot pan; when cold break it into convenient pieces.—*Mrs. F. Stone.*

X
Fudge.—Two cups granulated sugar, one tablespoon butter, one-half cup grated chocolate (unsweetened); mix well, and then add one cup milk or cream; stir constantly while boiling; when like gum in cold water remove from stove, add flavoring; beat until thick, then pour in buttered pans; before it hardens cut in squares; chopped nuts may be added.—*J. G. Paxton.*

Turkish Delight.—Break one ounce of sheet gelatine in half a cup of cold water, and leave for two hours; weigh one pound of granulated sugar, put with half a cup of cold water on the stove, and stir until it comes to boiling point, then add soaked gelatine and boil moderately for twenty minutes; flavor with the rind and juice of one lemon and one tablespoon of rum; wet a pan in cold water and pour in the mixture to the depth of an inch; when cold cut in squares and roll in confectioner's sugar; a few chopped nuts added are good.—*Mrs. W. J. Taylor.*

Sherbets, Fruit Salads and Marmalade.

Trifle.—A layer of sponge cake, a layer of strawberry or raspberry jam alternately till you have about three of each, beginning and ending with cake, and then wet with brandy; pour over the top the depth of about an inch of custard cream, with wine and lemon flavoring.—*Mrs. S. M. Glenn.*

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Orange Sherbet.—Squeeze juice from three oranges and one lemon; put rinds on to boil in one quart of cold water and boil in fifteen minutes; add one pint of granulated sugar, and boil twenty minutes; remove rinds and add strained juice; when cool add one teacup of rich milk and small glass of wine; stir thoroughly; freeze.—*Miss A. McCrae.*

Fruit Salad.—One box gelatine soaked in one pint cold water for ten minutes; use juice of pineapple, and rest cold water; add one and one-half pints boiling water, one pint sugar; let boil; add one can pineapple, six oranges, two lemons, cut in small pieces, and set aside to cool.—*Mrs. H. Taylor.*

Orange Salad.—Beat the yolks of four eggs till very thick and light-colored, then beat into them slowly one cup sifted sugar (powdered) and a half teaspoon salt, and beat till sugar dissolves; add juice of two lemons and beat again; peel and slice thin six bananas; peel and cut up four oranges; put in a dish a layer of bananas, and then dressing, and then oranges, and so on.—*Mrs. F. Stone.*

Lemon Sherbet.—One quart milk, one and a half cups sugar, grated rind of one lemon; partly freeze, then add juice of two lemons and whites of two eggs, and freeze till stiff.

Vanilla Parfait.—Boil together one cup of sugar and a little water for about ten minutes until it is a thick syrup; beat the yolks of eight eggs very light and add the syrup; place mixture over a slow fire and stir constantly until eggs have thickened enough to leave a coating on the spoon; turn it into a bowl and beat until it is cold; add to this one teaspoon vanilla; whip stiff one pint of cream, and pour off any liquid that may drain from it; beat lightly together cream and custard mixture, and pour into a mould; pack in ice and salt four hours. Maple parfait is made by using maple syrup instead of sugar syrup, and omitting vanilla. Parfaits should not be frozen hard; they have a sponge-like texture.—*Mrs. Spencer Stone.*

Ginger Pears.—Four pounds chopped pears; one-quarter pound preserving ginger, three lemons, three pounds sugar; boil lemons and ginger until tender, and put in pears and sugar and boil three hours; use the juice of lemon and outside rind.—*Mrs. E. R. Smith.*

Orange Marmalade.—Twenty-four bitter oranges, twenty-four pounds granulated sugar; slice oranges as thin as possible, cut right through skin and all; save seeds; to every pint of oranges add two and a half pints of water, and to seeds put two quarts of water, in separate vessels; let all stand for thirty-six hours; take your hand and rub jelly from seeds, and strain; add to soaked oranges; boil for one hour, let it stand till the next day, then add sugar and boil one and a half hours.—*Mrs. S. M. Glenn.*

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Orange Marmalade.—Cut one dozen navel oranges and four lemons in very thin slices, using every part but the very thin rind; to every pint of cut-up fruit add two large pints cold water; allow this to stand over night; in the morning boil quickly for one hour; put back in crock until next day, then weigh boiled liquid, and to every pound of liquid allow one and a quarter pounds granulated sugar, and boil again for one hour.—*Mrs. McGarvin.*

Peach Butter.—Three-quarters of a pound of sugar to one pound of peaches; cover peaches with water and stir constantly; always use the yellow peaches, as they give a richer color.—*Miss M. E. Smith.*

Pickles and Sauces.

Sweet Green Tomato Pickles.—Seven pounds tomatoes sliced, three pounds brown sugar, one quart vinegar, one tablespoon cloves, allspice and cinnamon; boil until syrup is as thick as molasses, keeping tomatoes in all the time; the tomatoes must be sliced over night, with a very slight sprinkling of salt; in morning drain off all liquor and weigh tomatoes.—*Mrs. J. M. McKerrall.*

French Mustard Pickles.—Two quarts small onions, two quarts small cucumbers, one large head cauliflower, six green peppers; put in salt and water and leave standing all night in separate dishes, then scald them separately in vinegar and water, half and half; drain, and make a paste of following: Six cups of white sugar, two ounces of **Beaver** flour, one ounce tumeric, half pound mustard, one ounce celery seeds, one gallon vinegar; mix everything together and cook until the dressing is colored, and pour over pickles.—*Mrs. Jamieson.*

Mustard Pickles.—Half peck cucumbers and two heads cauliflower, one quart small onions; sprinkle with salt and let stand over night; two quarts vinegar, two tablespoons mustard, one ounce tumeric, one ounce curry powder, one and a half cups **Beaver** flour, three cups brown sugar; boil ten minutes.—*Mrs. D. Ross.*

Four-in-hand Sauce.—One pint ripe currants, well washed and stoned, two pints of currant juice, three pounds of raisins seeded, four pounds of granulated sugar; put all together in a kettle and simmer for two hours.—*Miss McCrae.*

Green Tomato Sauce.—Two gallons of sliced green tomatoes, twelve sliced onions, two quarts of vinegar, one quart sugar, two tablespoons salt, two tablespoons ground mustard seed, two of black pepper, one of ground allspice, one of ground cloves; mix all together and stew until tender and the liquid is thick.—*Mrs. S. T. Martin.*

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Spiced Crab Apple.—Three pounds of crabs, one and three-quarter pounds of sugar, one pint cider vinegar, one tablespoon each of ground cloves, cinnamon and salt; scald the crabs, and rub through a colander; weigh and mix together, and boil slowly until the thickness of chili sauce.—*Miss M. E. Smith.*

Tomato Catsup.—One peck ripe tomatoes, half cup salt, one tablespoon black pepper, one large red pepper, four large onions chopped fine, one cup brown sugar, one quart vinegar; skin the tomatoes, cut in small pieces, boil with ingredients for two and a half hours; mash through a colander, put in again, and boil till thick.—*Mrs. S. M. Glenn.*

Pepper Hash.—One large cabbage, one-half dozen green peppers (remove seeds from three of them), one-half dozen white onions; chop all fine; add one-half cup salt; let stand a few hours, then drain through a cheese-cloth and squeeze all water out; add three-quarters cup white mustard seed, one tablespoon celery seed, and one small bowl white sugar; pour cold vinegar over it, adding one quart more than will cover it; stir occasionally, then bottle.—*Mrs. W. J. Taylor.*

Cucumber Pickles.—One peck cucumbers washed in cold water and wiped dry; make a brine of one teacupful salt, two quarts water; boil and pour over the pickle; let it stand one day, pour off; take equal parts vinegar and water, with piece of alum size of a hickory nut, pour this over boiling; let it stand two days, wash in cold water; get fine cider vinegar; add pepper, cinnamon, cloves, four pounds sugar and another piece of alum; boil all together and pour over pickle.—*Mrs. Fred. Stone.*

Pickled Small Gherkins.—In a crock put a layer of gherkins; sprinkle with salt, and continue sprinkling each layer until crock is full; leave them two or three days, when salted; wash thoroughly, put into kettle with diluted vinegar, and bring them to boiling point, but on no account let them boil; draw off vinegar and put pickles in a crock; take fresh vinegar, and to each quart add half cup sugar, one red pepper, half a dozen whole cloves; boil well and pour over pickles when hot, and cover up.—*Mrs. T. MacKeand.*

Sweet Cucumber Pickles.—Twelve pounds cucumbers, two quarts vinegar, four pounds sugar, mace, cloves, and cinnamon; peel the cucumbers and cut into pieces any size desired; soak in weak brine over night; tie spices in a bag and boil with vinegar and sugar; rinse the cucumbers and drain well; boil until clear. Seed cucumbers are to be used.—*Mrs. W. Phillimore.*

Grape Catsup.—Scald and strain through sieve the grapes, and to every quart of juice add one-half teacup vinegar, one teaspoon cloves, one teaspoon cinnamon, one small teacup sugar; boil until thick.—*Miss Stone.*

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Pickled Cabbage.—Select solid heads; slice very fine, put into pan, then cover with boiling water; when cold drain off water and season with grated horseradish, salt, and equal parts of black and red pepper, cinnamon, and cloves (whole); cover with vinegar.—*Mrs. Tissiman.*

Pickled Onions.—Peel small onions, soak them two days in a strong brine, changing brine once; scald them in milk and water without cooking; rinse in hot water and soak for one day in weak vinegar, in which is to be dissolved a very small piece of alum; scald strong vinegar, with whole black pepper and some pieces of red pepper; pour over onions, and bottle for use.—*Mrs. S. M. Glenn.*

Miscellaneous.

Rule for Vegetables.—All green and top-ground vegetables in salted boiling water; all white and underground vegetables in boiling unsalted water.

Washing Fluid.—Take one can alkali, five cents' each salts of tartar and hard ammonia; dissolve in one gallon soft water; after dissolved put in a large jug, adding two more gallons of water; two cups of fluid to boiler of clothes.—*C.P.*

Cough Mixture.—One ounce paregoric, one ounce seneca, one ounce wild cherry; one teaspoonful three times a day for an adult.

Cough Mixture.—Equal parts of rum, honey and linseed oil; warm honey, mix with linseed oil, then add rum. Dose—One dessertspoon three or four times a day. Very good.

Wines and Cordials.

Grape Wine.—Pick the fruit off stalks and put in kettle to boil, then strain and put in a crock, and set it near the stove for a week; skim any scum off, then bring to a boil; add three pounds of granulated sugar to every gallon of juice; after it has boiled a few minutes put in jugs; when it has done fermenting, bottle; keep in a warm place when fermenting.—*Miss L. Glenn.*

Currant Cordial.—Four pounds red currants, eight ounces ginger root (crushed), two ounces almond, half a pound sweet almonds, juice of three lemons, rind of two, one gallon uncolored whiskey; let the ingredients remain in the spirits, in a jar closely covered, for ten days or longer, then pour off carefully; add four pounds loaf sugar; after this dissolves strain through a flannel bag, and bottle. Do not bruise the currants.—*Mrs. J. McKerrall.*

Lemon Syrup.—Eleven cups granulated sugar, nine cups cold water; when started to boil, boil fifteen minutes; when cold add one twenty-five-cent bottle of Sheriff's essence of lemon, one and one-half ounce citric acid (powdered), bottle and add one tablespoon of syrup to glass of water.—*J. G. Paxton.*

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