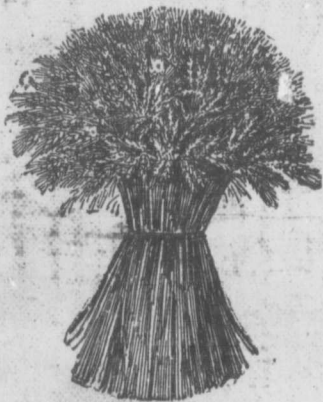


Cook Book



*"Happiness in man—the hungry sinner—
Since Eve ate apples—depends on the dinner."*

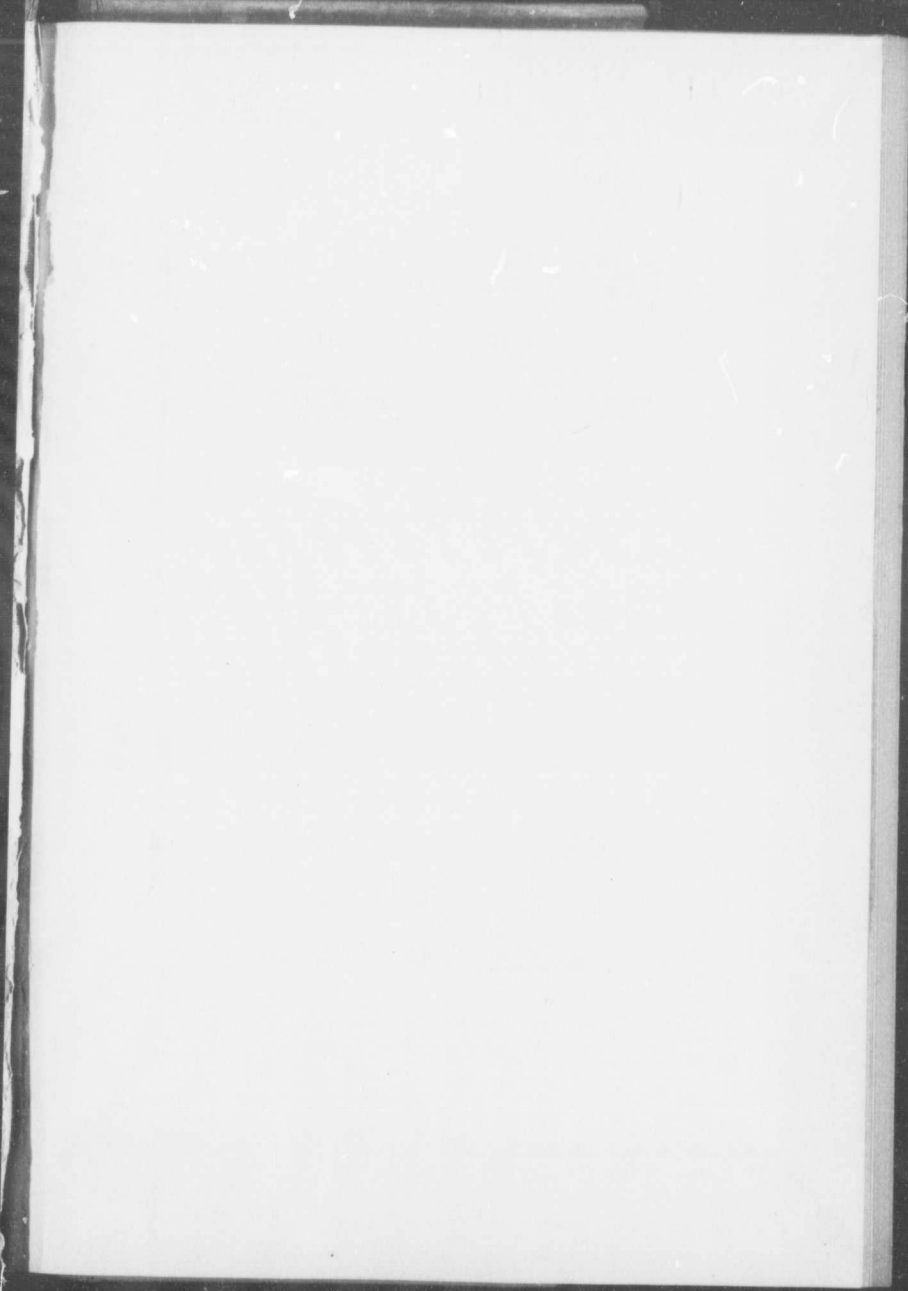
—Byron



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Compiled by the Ladies of the Semans
Presbyterian Guild.

Donald Clancy
April 10th 1927



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“ We may live without books—
What is knowledge but grieving?
We may live without hope—
What is hope but deceiving ?
We may live without love—
What is passion but pining ?
But where is the man—
Who can live without dining ?

1 9 1 0

“ And we'll mend our dinners here.”—Byron.

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Weights and Measures.

Four teaspoons of liquid	One tablespoon
Four tablespoons of liquid	Half gill or quarter cup
Half cup	One gill
Two gills	One cup
Two cups	One pint
Four cups (2 pts.)	One quart
Four cups of flour	One quart or one pound
Two cups of butter	One pound
Half cup of butter	Quarter pound or four ounces
Two cups of granulated sugar	One pound
Two and one-half cups powdered sugar	One pound
One pint of water or milk	One pound
Four tablespoons of coffee	One ounce

Proportions.

- One measure of liquid to one measure of flour for pour batter.
- One measure of liquid to two measures of flour for drop batter.
- One measure of liquid to three measures of flour for dough.
- One teaspoon of soda to one pint of sour milk.
- One teaspoon of soda to one cup of molasses.
- Quarter teaspoon of salt to one quart of milk for custards.
- Quarter teaspoon of salt to one cup of soup or sauce.
- Quarter teaspoon of salt to one pint of flour.
- Half teaspoon flavoring extracts for medium size cake.
- One teaspoon of flavoring extract to one quart of custard or cream.
- One deserts spoon of flavoring extract to one quart of mixture to be frozen.
- Two-thirds cup of sugar to a quart of milk.
- Four eggs to a quart of milk for plain cup custard.
- Two deserts spoons of gelatine to a pint of liquid.
- Time required for baking beans, eight to ten hours.
- Beef, sirloin, rare, per lb., eight to ten minutes.
- Beef, sirloin, well done, per lb., twelve to fifteen minutes.
- Beef, rolled rib or rump, per lb., twelve to fifteen minutes.
- Chickens, three to four pounds weight, one to one and one-half hours.
- Duck, tame, forty to sixty minutes.
- Lamb, well done, per pound, fifteen minutes.
- Pork, well done, per pound, thirty minutes.
- Potatoes, thirty to forty minutes.
- Turkey, ten pounds, three hours.
- Veal, well done, per pound, twenty minutes.

BOILING.

- Asparagus, fifteen to twenty minutes.
- Beets, young, forty-five to sixty minutes.
- Cabbage, young, thirty to forty-five minutes.
- Chickens, forty-five to sixty minutes.
- Corn, green, five to eight minutes.
- Potatoes, twenty to thirty minutes.
- Turkey, two to three hours.

TABLE SERVICE.

The mat is first adjusted upon the table, and the tablecloth smoothly and evenly laid over it. The floral accessories are then put in place, also the fruits and bon-bons. Carafes containing iced water are placed at opposite corners. The next step is the laying of the covers; a cover signifying the place prepared for one person. For a dinner in courses a cover consists of a small plate (on which to set the oyster plate), two large knives, three large forks, one small knife and fork (for the fish), one soup spoon, one oyster fork. Place the knives at the right with the sharp edge turned towards the plate; place the forks at the left with the tines turned up; glasses at the right; napkins, bread and butter plates at the left. Carvers, fish slice and fork, etc., should be laid on a side-table until needed, then placed quietly, the knife at the right and the fork at the left of the platter.

Extra plates, glasses, knives, forks and spoons should be in readiness on the sideboard. Such things as mustard, vinegar, etc., which may be wanted, should be in readiness on the side table.

Bread must be freshly cut.

Water must be fresh and cool.

Butter must not be served so soon as to become soft.

Everything not too large to rest comfortably upon a serving-tray should be handed from it.

Any dish from which a person at table helps himself should be offered at the left. Any dish which the waitress serves should be placed at the right.

Glasses for water must be kept filled. In removing a course, food must be first taken, then soiled china, glass, silver and cutlery; then clean china, glass, silver and cutlery; then carving-cloths and lastly crumbs. To remove a carving-cloth fold it quickly together and lift to tray.

Soiled plates and dishes should be removed from the right.

Everything relating only to one course must be removed before serving another course.

Plates and dishes must never be piled together so that china rests on pieces of silver.

Use hot plates for hot meat courses, entrees, etc., cold ones for salad, cold meats, and hot puddings which retain their own heat.

A meal must not be announced until everything is ready which is or may be needed.

After the oysters, soup is served by the hostess. Fish is served next, accompanied by potatoes Hollandaise, or potato balls fried brown and used as a garnish. The host serves this, and all meats. Fish is usually followed by the entrees, croquettes, patties, sweet breads, etc., passed to each guest by the waitress.

Then come the substantial dishes, roast beef, lamb, turkey, etc. Any and all vegetables are served with beef. Lamb is accompanied by peas and spinach. Turkey, by cranberry sauce, onions, tomatoes, potatoes. After the roast sherbet follows; then games and salad.

Salad may be served with the game or by itself, accompanied by cheese.

The latter is often made a course by itself. After the salads and cheese come the ices and sweet dishes, bon-bons, etc., followed by coffee.

The finger bowls come with the dessert.

The order in which a course dinner is served :

FIRST COURSE—Raw oysters.

SECOND COURSE—Soup.

THIRD COURSE—Fish.

FOURTH COURSE—Entrees : croquettes, sweet breads, etc.

FIFTH COURSE—Roast meats.

SIXTH COURSE—Sherbet.

SEVENTH COURSE—Entremets : dressed vegetables, served alone each, as asparagus, spinach, macaroni, etc.

EIGHTH COURSE—Game.

NINTH COURSE—Salad.

TENTH COURSE—Cheese—macaroni dressed with cheese, omelet, etc., cheese and salad, often served together.

ELEVENTH COURSE—Puddings, charlotte, creams, etc.

TWELTH COURSE—Glaces : anything iced—ice cream, water ice, frozen puddings, etc.

THIRTEENTH COURSE—Dessert : fruit, nuts, bon-bons, etc.

FOURTEENTH COURSE—Coffee.

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SOUPS.

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

TOMATO SOUP—Take one quart of milk, one large cup of tomatoes. Put in separate dishes until hot, then put tomatoes in milk and butter half the size of an egg. Salt and pepper to taste. Before taking from stove add half teaspoonful baking soda.—MRS. H. E. DUKESHIRE.

NOODLE SOUP—Put soup bone in kettle half full of water. Salt, let boil. Pare and slice two potatoes, one onion, one turnip, one parsnip, add to the soup half hour before serving. Season with pepper and a little parsley. Fifteen minutes before serving throw in the noodles.—MRS. A. E. OLSON.

NOODLES—One egg, pinch of salt, half egg shell water, stir in all the flour it will take; roll as thin as possible; hang over a chair-back on a napkin to dry. Then roll up like jelly cake and slice off as thin as a wafer.—MRS. A. E. OLSON.

RICE SOUP—Two tablespoons rice, 1 quart stock. Salt and pepper to taste. Wash rice, put in a saucepan with one pint of boiling water, boil thirty minutes, adding more boiling water if necessary. Drain, add to the stock with one-half can tomatoes. Season with salt and pepper, boil up again. Serve hot.—MRS. A. E. OLSON.

BEAN SOUP—One pint of beans, wash and soak over night. Drain this water off and add four quarts of water, a small piece of fat pork, or veal. Boil three hours and strain. Add a little pepper and salt. If too thin, add one tablespoon flour.—MRS. J. N. SMITH.

SCOTCH SOUP—Take one-half teacup barley, four quarts of cold water. Bring this to a boil and skim. Put in a neck of mutton (or any kind of meat desired) and boil again for half an hour. Skim well the sides of the pot also. Have ready one carrot, one large onion, a small piece of cabbage, a little turnip, chop all three together, put in a dry frying pan and let brown, add celery and vegetable. Pepper and salt to taste. This soup takes two hours to cook.—MRS. J. N. SMITH.

TOMATO SOUP—One can tomatoes, salt and pepper to taste. Place over fire till boiling, then drop in one-quarter teaspoon soda and stir good. Then add a pint or more of milk, also some rolled biscuit. Let boil good.—MRS. N. S. MCCARTNEY.

VEGETABLE SOUP—Take beef roast bones, cover with water and let boil a couple of hours. Then add salt and pepper and put in your prepared vegetables, three or four potatoes cut fine, the same of carrots and onions, a little turnip and cabbage. Let boil till vegetables are done.—MRS. N. S. MCCARTNEY.

CELERY SOUP—Put half pint of rice boiled as a vegetable into two quarts of boiling milk. Add a head of celery, cut fine; cover and let stew till tender. Season with butter, salt, pepper and a little maize, if liked. Have two well-beaten eggs in tureen, pour in soup, scatter crisp toasted bread dice over top.—MRS. A. E. OLSON.

OX-TAIL SOUP—One ox tail, one whole onion, one carrot, a very small turnip, one tablespoon flour, a little white pepper, two quarts water. Let all boil slowly two hours, then take out the tail, cut meat into small pieces, return bones to pot and boil another half hour, then strain soup. Rinse one teaspoonful arrowroot to add to it, with the meat cut from the bones, and let all boil for ten minutes.—MRS. A. E. OLSON.

VEGETABLE SOUP—Put a beef shank into a soup kettle and boil for three hours, then strain liquid off. Have your vegetables chopped just as fine as possible, put them through the meat machine with the finest knife. A large carrot, small piece of turnip, one onion, a little cabbage. Season with salt and pepper.

CREAM TOMATO SOUP—Take one can of tomatoes, strain it through a collander, put the liquid on the stove to boil. Put one quart rich milk or cream in a stew kettle. Add salt, pepper and a little sugar. Before putting the scalding milk into the tomato liquid add a pinch of soda and a piece of butter half the size of an egg. When at boiling point add one tablespoon of cornstarch dissolved in milk.

LENTIL SOUP—Half pound red lentils, 1 carrot, 1 turnip, 1 onion, 2 ounces of butter, 3 pints cold water, half pint milk, pepper and salt, 1 ounce corn starch.—MRS. G. M. MCGUIRE.

WHITE SOUP—Two ounces butter, 2 large potatoes, 1 onion, $1\frac{1}{2}$ pints water, 1 pint milk, cornstarch, pepper and salt.—MRS. MCGUIRE.

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FISH.

Easy Way of Cooking Fish.

Buy a haddock, put the fish in a dish and pour boiling water over it just to cover, and leave about an hour. Then dry the fish with a towel and put in a meat tin in the oven, with small pieces of butter on top. In five minutes you will find it cooked beautifully. Make white sauce to it if preferred.—MRS. S. CHIPPERFIELD.

Hot Salmon.

For a small tea, take can of salmon and put in a dish with a good pint of boiled potatoes mashed. Mix up together well, adding salt and pepper. Then cover top with bread crumbs and a little butter. Put in oven till quite cooked and the top browned.—MRS. N. S. MCCARTNEY.

Salmon Loaf.

One can of salmon, remove bones, two eggs well beaten, juice of one lemon, two tablespoons melted butter, one cup crackers, half cup water. Cook in well buttered mold half hour.—MRS. C. E. LABRANCHE.

Stewed Oysters.

Put one quart of rich milk on stove and let come to a boil, taking care not to let it burn. One pint of oysters drained from juice and washed carefully, the juice strained and put in with the milk when milk has come to a boil, put in oysters and cook for a minute or two, then remove from fire, season with salt and pepper and a lump of butter.—MRS. A. E. OLSON.

Raw Oysters on Ice.

Take a block of perfectly clear ice, heat a flat iron, and with it melt out a square cavity, leaving the walls and bottom about one and a half inches thick. Empty all the water out, fill the cavity with fresh blue points. Fold a napkin, place on a large platter; stand the ice on this and garnish with smilax, then here and there among the smilax slices of lemon may be placed.—MRS. A. E. OLSON.

Baked Mackerel.

Two small mackerel, filleted. Cut each fillet in two pieces and put in a fire-proof dish which has been buttered. Dust with pepper and salt and

sprinkle with a little lemon juice. Cover with buttered paper and bake in a moderate oven for fifteen minutes. Serve plain or with parsley sauce poured over.

Scrambled Fish.

Beat up three eggs, add one tablespoonful of cream or milk, season with pepper and salt. Melt two ounces of butter in a stew pan and add two or three ounces of flaked fish. Any white fish free from skin and bone will do. Fry for a few seconds and then add the eggs. Stir well over the fire until the mixture thickens and serve very hot on pieces of hot buttered toast.

Boiled Fish.

Sew up the fish in a piece of clean net or very thin cheese cloth to fit its shape. Heat slowly, then boil 8 minutes to the pound. Unwrap and pour over a cup of drawn butter.—MRS. A. E. OLSON.

Cream Codfish.

Take a piece of salt codfish, shred in small pieces and squeeze out twice with cold water, then pour on milk and cream, let come to a boil and thicken with butter, into which has been stirred a half teaspoon of flour. Let come to a boil, then stir into this a beaten egg. This poured over toast makes an excellent dish for breakfast with baked potatoes.—MRS. A. E. OLSON.

Broiled Salmon.

The middle slice of salmon is the best. Sew up neatly in a mosquito-net bag and boil a quarter of an hour to the pound in hot salted water. When done, unwrap, with care, and lay upon a hot dish, taking care not to break it. Have ready a large cup of drawn butter, very rich, in which has been stirred a tablespoonful of minced parsley and the juice of a lemon. Pour half upon the salmon and serve the rest in a boat. Garnish with parsley and sliced eggs.

Canned Salmon.

One tin salmon, one pint milk, seasoned with salt and pepper and a piece of butter the size of a walnut thickened with tablespoon cornstarch dissolved in a little milk. When thick empty contents of tin into this white sauce and let heat for a few minutes. Served on buttered pieces of toast, this will be found a tasty luncheon dish.—MRS. C. E. LABRANCHE.

Baked Finnan-Haddie

To prepare a finnan-haddie, scald the fish with boiling water and remove outer brown skin. Cut in squares, let it soak for an hour, then pour off the water and put fish in roasting pan, cover with hot water. Let it boil up once

or twice. Pour off this water and serve with milk, pepper, salt, small pieces of butter and bake for three-quarters of an hour, then thicken the milk gravy with little cornstarch dissolved in a little milk. Let gravy thicken, then serve.—MRS. C. E. LABRANCHE.

Turbit.

Clean a whitefish and steam until tender. Take out bones and sprinkle with salt and pepper. Make a dressing of one cup rich hot milk and thicken with one heaping spoonful flour, a piece of butter and one beaten egg. Put in a baking dish first a layer of fish, then a layer of dressing and so on until dish is full. Cover top with bread crumbs and bake half an hour.—MRS. OLSON.

To Bake Whitefish or Salmon

Make dressing same as for fowl. Have fish well dried, put in dressing and lay in pan. Put plenty of dripping over it and sprinkle with pepper and salt. Bake three-quarters of an hour in a hot oven.—MRS. J. N. SMITH.

To Steam Fish

Roll fish in cloth and place in steamer. Steam about one hour.

Sauce

Piece of butter size of an egg, one tablespoon flour, half pint boiling water. Boil a short time, then when ready to serve add two hard boiled eggs sliced. Or slice eggs on fish and pour sauce over and serve.—MRS. J. N. SMITH.



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MEATS.

In buying on this rule you can depend,
The best is always cheapest in the end.

What Goes With What.

Following is a table of things considered the proper caper :

With roast beef serve horse radish.

With roast mutton serve currant jelly.

With boiled mutton serve caper sauce.

With roast pork serve apple sauce.

With boiled chicken serve egg sauce.

With roast lamb serve mint sauce.

With roast turkey serve cranberry sauce.

With roast duck serve currant jelly.

With mackerel serve gooseberries.

With roast goose serve apple sauce.

Kidney Stew.

Soak a couple of beef kidneys in salt and water over night. Cut in pieces about the size of dice, put in a stew kettle, cover with water and let them boil slowly. Add salt and pepper to taste. Chop up an onion and let it boil well in stew. Add a little sage if desirable. Thicken with flour or cornstarch.

Boiled Ham.

Trim your ham and wash well. Put on to boil in cold water. Allow fifteen minutes to each pound of ham. When boiled take off and remove the rind, roll in bread or biscuit crumbs and put in the oven and let bake till a nice brown. Cloves may be added if you choose.

Apple Pork Pie.

Take two pounds fresh lean pork and four large winter apples. Cut the pork into small pieces, cover with water and stew gently for half an hour. Let it get cold, then take pork out. Put a layer of pork at bottom, pepper and salt a little, then a layer of dried apples with a little sugar and spice. Repeat the layers until the dish is full, having the top layer of apples. Season the gravy from the stewed pork, and pour into the pie, cover with pastry and bake one and a half hours.

Boiled Ham.

Take ham and put in a pot large enough that you can cover ham with water, adding four or five teaspoons of salt. Then when the ham is boiled so that you can run a fork into it easily, remove from pot and take off the skin. Then put in roaster and let brown. (Do not add the salt when boiling, if cured meat.)—MRS. N. S. MCCARTNEY.

To Cure a Round of Beef.

Take of brown sugar just a pound,
And rub it well into the round ;
To make its color look the better,
Add half a pound of good saltpetre.
Take next, its flavor to improve,
One-quarter ounce of mace and cloves ;
These should be pounded in a mortar,
Either by you, your maid or daughter.
The beef embalmed with these should lay
Till the same time the following day,
When rub it well with fresh salt plenty,
And let it lie days one and twenty.
When skewered tight, it should be bound
With strong brown tape, fast round and round.
Then take a pound of fine chopped suet,
Which carefully you should put to it,
Half at the bottom of the pan,
Half strewed the round of beef upon.
One quart of water, tie all down
With paper that is strong and brown.
This, baked eight hours, will make a dish up
Fit for a Councillor or a Bishop.

Meat and Potato Pie.

Peel and slice two pounds of potatoes. Cut up one pound cold cooked beef, fat and lean together. Place potatoes in pie dish with a quarter of a pint of beef gravy. Season with pepper and salt, add two onions cut in four pieces. Place meat over potatoes, a few more potatoes over meat and one ounce of dripping on these. Put paste over top with hole in centre, through which pour a little beef stock once or twice while cooking. Bake in a hot oven for about three-quarters of an hour.

A Good Way to Cook Liver.

A good way to cook liver is to fry it in butter, with an onion cut in small pieces scattered over it. Cook slowly, when done, add a lump of butter and a little flour, stir well and turn over the liver. Serve with Saratoga potatoes.

Braised Beef.

Get cut off the round steak about two inches thick. Cut in pieces suitable for the table. Put a bit of butter the size of a large walnut in a skillet. Let it cook up, then lay your meat in, let brown a little on both sides, set on the back of stove, cover, let simmer very slowly for two or three hours, then season and thicken the gravy with a little flour.—MRS. A. E. OLSON.

Spiced Veal.

One pound of veal chopped very fine. Season with two well-beaten eggs, a tablespoonful of butter, teaspoonful of salt, and sage, each. Put in a cake pan and bake about one hour. Slice when cold.

Meat Loaf.

Three and one-half pounds veal, pork or beef chopped fine, two cups powdered crackers, two eggs, well beaten, two cups sweet milk, one tablespoon of black pepper, one tablespoon of salt. Bake $1\frac{1}{2}$ hours in slow oven.—MRS. WESLEY BROWN.

To Cook Ham Very Fine.

Boil a common sized ham four or five hours, then skin the whole and fit it for the table; then set it in an oven for half an hour, then cover it thickly with bread crumbs and set it back for half an hour. Boiled ham is always improved by setting it into an oven for nearly an hour till much of the fat fries out, and this always makes it more tender.—MRS. J. N. SMITH.

To Fry Oysters.

Select large oysters, place in colander to drain. Have ready one egg beaten and several crackers rolled. Dip oysters in egg, then in cracker crumbs. Have pan hot and fry in butter to a light brown. Serve at once.—MRS. J. N. SMITH.

Jellied Veal.

Buy veal shank, wash and put on to boil in cold water. Let boil until quite tender. Dissolve a little gelatine. Take out shank and separate from the bones, cutting veal rather small. Mix gelatine in the liquid, season with pepper and salt. Have ready one or two hard boiled eggs, slice in mould, then put in part of meat and more sliced egg until it is all in, then pour liquid over and set away to harden. Wet mould with cold water before using.—MRS. J. N. SMITH.

Boiled Ham.

Boil till tender, remove skin, sprinkle with bread crumbs, put in oven to brown.

Beef Loaf.

Two pounds beef chopped fine, one egg, one cup bread crumbs, half cup milk, salt, sage and onion to suit taste. Knead into a loaf and bake about 1½ hours. Serve with gravy.—MRS. J. P. ANDERSON.

Beefsteak Rolls.

Prepare a good dressing, such as you like for turkey or duck. Take round steak, pound lightly and spread dressing over it, sprinkle with a little salt, pepper and bits of butter. Roll the steak up tight and tie. Spread butter over steak after it is rolled up, and wash with well-beaten egg. Bake half an hour in hot oven, basting often. Make a brown gravy and send to table hot.—MRS. W. G. WRIGHT.

Pickle for Ham.

To 100 pounds of meat take 8 pounds of salt, 2 pounds brown sugar, 2 ounces saltpetre, 1 ounce red pepper in the pod, 2 ounces whole allspice, 4 gallons water; boil. When cold pour over meat. Turn every week. Take out in 30 days. Hang until dry and smoke.—MRS. J. P. ANDERSON.

Cooking Ham.

To cook a ham so that it will retain all its flavor, encase the ham with a paste of common flour and water, taking care to completely cover the ham, so that the steam cannot escape. Bake in a hot oven, allowing fifteen minutes for every pound. When cooked the paste can be easily taken off, taking all the rind with it. A ham cooked in this way is delicious.

Sweet Stuffing for Roasted Rabbits.

Bread crumbs, two tablespoonsful sugar, two of currants, and about a quarter of a pound of beef suet. Mix all the ingredients together and stuff the rabbit.

Bacon and Bananas.

This makes a nice change from eggs. Get as many bananas as you care to use, cut slant-wise and dip in flour. After you have fried the bacon, put the bananas in the hot fat, and fry a nice brown. Place nicely on the dish around the bacon.



POULTRY.

"It is a poor goose that will not baste herself."

Chicken Pie.

Clean and whip one chicken. Split and peel in a saucepan with enough good broth to nearly cover. Simmer slowly until tender. Remove some of larger bones, cut heart and liver into smaller pieces. Have ready 4 hard boiled eggs sliced, butter a deep pudding dish, put layer of chicken, egg, heart and liver, season with salt and pepper. Make a gravy of tablespoon each of flour and butter and $1\frac{1}{2}$ cups of broth, season with salt and pepper and pour half of this over chicken, then cover with paste, making incision in centre. Bake for an hour. When nearly done brush over top of pie with the beaten yoke of an egg with a little milk. Serve hot with remainder of gravy.—MRS. J. B. STEWART.

Curry Chicken.

Stew chicken until tender, add a large teaspoon salt and cook a few minutes longer, then remove from fire and pour off the liquor. Now cut into stew pan two small onions, a piece of butter, two teaspoons curry powder, one tablespoon flour, stir well together and add liquor. Boil for ten minutes. When ready to serve, stir in beaten yolk of an egg. Serve with hot boiled rice around edge of platter and the curry in the centre.—MRS. W. GRANT WRIGHT.

Chicken Fricasse.

Cut up one nice fat chicken into suitable pieces for the table as in carving, having already been plucked and cleaned. Put on to boil in cold water enough to cover meat, season with teaspoonful salt and a teaspoonful whole allspice. Boil till tender, then pick out chicken on a platter and strain stock. Put back into kettle to boil, adding one cup rich cream, pour over chicken, garnish with parsley and tea biscuits cut very small and arranged all around the platter.—MRS. A. E. OLSON.

Roast Turkey.

Pluck and clean a nice young turkey. Make a dressing of five slices of white bread soaked in hot water and mashed up fine, one onion, cut fine, one beaten egg, salt and pepper and a little sage, also a lump of butter. Dress

turkey, put on to steam for two hours, then put in pan in oven and roast till tender, seasoning with salt and barely covering the pan with water, basting turkey every little while.—MRS. A. E. OLSON.

Mock Duck.

Take the round of beefsteak, salt and pepper either side, prepare a dressing as for turkey, lay dressing on meat, roll and sew up and roast till tender. MRS. A. E. OLSON.



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VEGETABLES.

"A multiplicity of vegetables leaves no elbow room for the turkey."

French Fried Potatoes.

Peel and wash your potatoes well, then slice lengthwise, drop into boiling fat and fry a light brown. Lift these out and dredge them with salt and put in a covered dish to keep warm. Serve hot.

Baked Potatoes Without Skins.

Peel your potatoes and wash well. Put them in the pan with your roast and let them roast a light brown. Have lots of fat in the pan so that they won't dry out. Three-quarters of an hour in a moderate oven will cook them.

Vegetarian Bird's Nest.

Boil one cupful of rice with an onion chopped fine. Keep adding water while cooking and when thoroughly cooked, add a little minced sage, pepper and salt. Let get cool. Meanwhile hard boil the number of eggs required. When mixture is cool, add a beaten egg to bind shell cooked eggs, and roll mixture round each egg, then in bread crumbs, and fry in boiling fat a nice brown.—MRS. CHIPPERFIELD.

Stewed Onions.

Boil until quite tender, turn off all the water, then add a cupful of milk, a piece of butter, pepper and salt to taste, a tablespoon of flour stirred to a cream. Let all boil up once and serve in hot vegetable dish.—MRS. W. GRANT WRIGHT.

Potatoes a'La Creme.

Heat a cupful of milk, stir in a heaping tablespoonful of butter cut up in as much flour, stir until smooth and thick, pepper and salt and add two cupful of cold boiled potatoes, sliced, add a little finely chopped parsley. Shake over fire until potatoes are hot through and serve in a deep dish.—MRS. W. GRANT WRIGHT.

Lyonnaisé Potatoes.

Slice onions very thin, or chop, put in frying pan with tablespoon or two of butter, cook till onions are quite tender, add cold boiled potatoes, cut quite fine. Heat the whole together till slightly browned.—MRS. J. B. STEWART.

Scalloped Potatoes.

Take six good sized potatoes, peel and wash. Cut up in round pieces in a bake dish, about cover with sweet milk, adding a pinch of salt and pepper, then cover with bread crumbs and a little butter and put in not too hot oven for three-quarters of an hour, or till you can run a fork through the potatoes easily. Let bread crumbs get brown. Serve hot.—MRS. N. S. MCCARTNEY.

Potato Puffs.

Take hot mashed potatoes, add butter, a little milk, one egg and seasoning to taste. Then shape into balls, place balls on a well-buttered pan, brush over with well beaten egg and brown in oven. Serve on hot platter garnished with parsley.—MRS. W. GRANT WRIGHT.

Creamed Cauliflower.

Cut the little heads close to the main stalk, lay them in boiling, slightly salted, water. When done drain and put in a vegetable dish and pour over a white sauce made of one cup sweet milk, slightly salted, one teaspoon flour rubbed in one teaspoon melted butter.—MRS. A. E. OLSON.

Potato Fluff.

Take two pints of boiled potatoes, mashed fine, put in bake dish, then take a couple of eggs and beat well, adding salt and pepper to taste, also cup and half of cream (half milk and cream would do), then stir into the potatoes well and cover top with bread crumbs and a little butter. Put in oven and bake for three-quarters of an hour till it is quite light. Brown top and serve hot.—MRS. N. S. MCCARTNEY.

Boiled Carrots.

Take six carrots. After washing and scraping cut up fine and put on to boil, adding a pinch of salt. When done run water off, then add a little more water. Then take a tablespoon of cornstarch, a lump of butter and moisten with water and stir into the carrots, adding salt and pepper to taste.—MRS. N. S. MCCARTNEY.

Browned Turnips.

Pare the turnips, cut in slices crosswise and boil till tender, drain. Put two tablespoons butter in a frying pan, when hot add turnips, brown on both sides, dust with sugar, salt and pepper. These are a nice accompaniment to roast duck.—MRS. A. E. OLSON.

Wilted Lettuce.

Place in a vegetable dish lettuce that has been looked over very carefully. Cut across dish four times. Fry two pieces of bacon, when very hot add half cup vinegar, pour boiling over lettuce, mix well with a fork and garnish with slices of hard boiled eggs.—MRS. A. E. OLSON.

Boiled Onions With Cream Sauce.

Peel onions and boil for three-quarters of an hour, adding a little salt. When done drain off water and pour milk over. Have a little flour, about a tablespoon and a half, mixed with a little milk, add a piece of butter and a little pepper to the onions, then stir in flour and let boil a few minutes.—MRS. J. N. SMITH.

Beets as a Vegetable.

Boil beets until tender, peel and chop fine, adding butter, pepper and salt and vinegar to taste.—MRS. J. N. SMITH.

Baked Tomatoes.

Wash, wipe and then cut in two, place them in a baking tin with the skin side down, season with pepper and salt and place in a hot oven. Take up carefully when done and put bits of butter on each piece of tomato.

French Fried Potatoes.

Peel and cut some potatoes in slices lengthwise, wipe dry and drop them in boiling lard. Season with salt and pepper when done and dipped out of lard. Serve hot.—MRS. OLSON.

Lemon Potato Shape.

One pound of potatoes, three ounces of sugar, six ounces of suet, two eggs, two lemons (rind and juice), two ounces of candied peel. Method—Sieve potatoes while hot, add suet, grated lemon rind and candied peel (minced fine), then the sugar and juice, and when cool the yolks of the eggs. Whip the whites with a pinch of salt and add them with a folding motion and bake in a round cake tin, in a moderate oven, for forty minutes. Turn out and serve with or without sauce.

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Meat Sauce.

One quart of either chopped rhubarb or apples, 1 quart chopped onions, 1 pint vinegar, then above all together add $1\frac{1}{2}$ lbs. brown sugar, 1 tablespoon salt, 1 tablespoon each of ginger, cinnamon, allspice and cloves and a few pickling peppers. Cool slowly.—MRS. J. B. STEWART.

Chile Sauce.

Six ripe tomatoes, 5 red peppers, 1 onion. Chop the onion and pepper very fine and the tomatoes moderately fine, then add 1 cup of vinegar, 1 level tablespoon of salt, two heaping tablespoons of sugar, and boil about twenty minutes.—MRS. WESLEY BROWN.

Plum or Crab Apple Catsup.

Three pounds of fruit, $1\frac{3}{4}$ lbs. sugar, 1 quart vinegar, 1 tablespoon each of cloves, pepper and cinnamon, 1 teaspoonful salt. Scald the fruit, run through the colander, then mix all together and boil until it is about like jam.—MRS. WESLEY BROWN.

Rhubarb Sauce for Cold Meat.

Ten pounds rhubarb, 4 pounds brown sugar, 1 pint vinegar, 1 ounce cinnamon, 1 ounce cloves, half teaspoon red pepper. Boil all for three hours.—MRS. J. P. ANDERSON.

Beet Pickle.

One quart raw cabbage, chopped fine, 1 quart beets, cooked, $1\frac{1}{2}$ cups sugar, 1 tablespoonful salt, 1 teaspoonful black pepper. Cover with vinegar.—MRS. J. P. ANDERSON.

Chile Sauce.

Twelve ripe tomatoes, six green peppers, two large onions, all chopped fine, one tablespoon salt, one teaspoon ginger, one of cinnamon, one of cloves, one tablespoon sugar, two cups vinegar. Boil twenty minutes.—MRS. A. E. OLSON.

SALADS.

"My salad days, when I was green in judgment."

Salad Dressing.

Take two well-beaten eggs, one teaspoonful mustard, one tablespoonful sugar rubbed together, one cup of milk, ten tablespoons vinegar, not strong. Add a little at a time to prevent curdling. Add piece of butter the size of an egg and salt and pepper to taste. Boil until thick like custard, stirring constantly.—MRS. DUKESHIRE.

Egg Salad.

One dozen hard boiled eggs, 4 potatoes, chopped fine, 2 tablespoonsful of melted butter, salt and pepper. Then add salad dressing. Garnish with pickles.—MRS. H. E. DUKESHIRE.

Apple Salad.

Half dozen crisp apples, peeled and chopped fine, 1 cup ground walnuts, 1 cup mayonaise, three-quarters cup whipped cream mixed with mayonaise, and pour over salad. Chill and serve.—MRS. J. B. STEWART.

Apple Salad.

Peel, core and chop fine two firm apples. Add a pinch of salt and half a cup of chopped walnuts. Moisten with salad dressing previously prepared and garnish with lettuce leaves.—MRS. J. N. SMITH.

Banana Salad.

Peel three bananas, split lengthwise and cut in half. Lay these on lettuce leaves, cover with salad dressing previously prepared and sprinkle with chopped walnuts.—MRS. J. N. SMITH.

Orange and Walnut Salad.

Peel four oranges, stripping off all the inner white skin, and put them on ice for several hours, before dividing them into lobes and each lobe into three pieces. Then crack twenty English walnuts, throw them into boiling water and let them lay there for three minutes, drain and skin them, and break into small bits. Line a salad bowl with lettuce. Arrange the oranges and nuts in alternate layers upon this, covering each layer with a good mayonaise dressing. Serve at once.

Fruit Salad.

Two large apples, three slices of pineapple, one-half cup of walnuts. Chop fine, add two bananas sliced fine, two oranges cut fine. Mix all together, adding a little sugar and one-half cup of pineapple juice.—MRS. J. N. SMITH.

Potato Salad.

One cup water, $\frac{3}{4}$ cup vinegar, heated, half teaspoon pepper, two teaspoons mustard, two teaspoons cornstarch, one teaspoon sugar, pinch of salt, yolk of egg beat with water. Put on and let come to a boil. Mix with sliced cold, boiled potatoes.—LEOTA AUSTIN.

Fruit Salad.

Four oranges, four bananas, half of a canned pineapple. Slice each and put a layer of orange sprinkled over with chopped walnuts, a little cocoanut, then layer of bananas and pineapple till the whole is used up. If whipped cream is put on top of this salad it will be much improved. Chill and serve.—MRS. C. E. LABRANCHE.

Tomato Salad.

Peel and slice one quart tomatoes and set on ice to cool. One egg beaten very light, two teaspoons sugar, one onion chopped fine, two tablespoons vinegar, one tablespoon lemon juice, one teaspoon salt, two tablespoons oil, pinch of cayenne pepper. Mix thoroughly, adding oil last. Pour over tomatoes and garnish with hard boiled eggs.—MRS. A. E. OLSON.

Chicken Salad.

Boil one chicken tender, take meat and chop up, one tablespoon mustard, three eggs, boiled hard, chop whites with chicken, rub yolks with mustard, one level tablespoon salt, three tablespoons melted butter, one teaspoon white pepper, vinegar enough to moisten, three heads of celery, chopped. Mix all together and serve.—MRS. A. E. OLSON.

Egg Salad.

Boil five or six eggs for about ten minutes. Cool in water, carefully remove the shells and divide the whites in halves, either way, put on a plate and the yolks in a chopping bowl. Add pepper, salt and one small onion, chop fine, add enough vinegar to hold the mixture together and to give a tart taste. Form into neat shape and fill into divided whites. This makes a dainty salad and is nice served on lettuce.—MRS. C. E. LABRANCHE.

Salmon Salad.

One tin salmon, remove bones and break up salmon with a fork, add one cup mayonnaise dressing, half cup chopped walnuts (and 1 head of celery, if desired, chopped fine). Form into neat shape (sufficient for one person), and place each helping on a separate lettuce leaf and garnish with hard-boiled egg or chopped beet root.—MRS. C. E. LABRANCHE.

German Potato Salad.

Cut fat bacon into small pieces and fry. Then add one-fourth of a cup of vinegar. Slice six cold boiled potatoes and one onion. Pour the vinegar over this and season with salt and pepper. This should be made some time before eating.—MRS. C. E. LABRANCHE.

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SALAD DRESSINGS.

Egg Dressing.

One egg well beaten, add a tablespoonful flour, a teapoonful prepared mustard, one half cup of sugar, a teaspoonful of salt, (and pepper if desired). Beat all thoroughly, then add one cup of cider vinegar. Boil, stirring constantly, or cook in double boiler till thick and add tablespoon of butter.—MRS. CHIPPERFIELD.

Salad Dressing.

Beat two eggs, two tablespoons sugar, add butter size of an egg, one teaspoon mustard, pepper, salt, half cup cream, half cup vinegar. Put all on fire and cook like custard.—MRS. J. N. SMITH.

Mayonnaise Dressing.

Two teaspoons sugar, 3 teaspoons mustard, 2 teaspoons cornstarch dissolved in cold water, 1 teaspoon salt, half cup vinegar, half cup milk, 2 eggs well beaten, small piece of butter. Thin with cream before using.—MRS. C. E. LABRANCHE.

Salad Dressing.

Beat the yolks of eight eggs and add one cup of sugar, one tablespoonful of mustard, salt and pepper; mix well. Boil three cups of vinegar, to which add a cup of butter, and while boiling pour over the mixture and mix thoroughly. Bottle and set in a cool place. Use when needed.—MRS. J. M. AUSTIN.

Salad Dressing.

Six tablespoonsful of melted butter, six tablespoonsful of cream, one teaspoonful of salt, half teaspoonful pepper, one teaspoonful ground mustard, one cup of vinegar. Then add three eggs beaten to a foam. Remove from the fire and stir.—V. F.

Salad Dressing.

One egg well beaten, one teaspoon mustard, one teaspoon salt, two table-spoons granulated sugar, half cup water, half cup vinegar. Cook until thick; if not thick enough use a little flour. When done use a lump of butter, or when used stir in half cup of sour cream.—ISOBEL ANDERSON.

Salad Dressing.

One tablespoonful of mustard, two tablespoons granulated sugar, one teaspoon salt, a sprinkle of pepper, one tablespoon of butter, two eggs, well beaten. Mix well and add almost a cup of vinegar and let boil. When wanted for use thin with sweet cream.—MRS. J. M. AUSTIN.

Salad Dressing.

Two eggs, beat yolks and whites separately, add piece of butter size of an egg to yolks and beat. Mix one teaspoon of mustard, half teaspoon salt, one tablespoon sugar. Mix with a little hot water, add small wine glass vinegar, add to yolks and put to boil on stove in tin of hot water. Boil until quite thick, stirring constantly. When cold add whites of eggs beaten stiff. If too thick, thin with milk or cream.—MRS. M. FERGUSON.

Salad Dressing.

One cup vinegar, one teaspoon salt, half cup sugar, quarter teaspoon pepper, half teaspoon mustard, one egg, one tablespoon cornstarch. Boil vinegar and sugar. Add the other ingredients.—MRS. L. I. STEENSON.



PICKLES.

"He deserves not the sweet who will not taste of the sour."

Watermelon Pickles.

Save the rinds, peel, cut in large squares. Soak over night in salt water. Next day put on to boil in very weak vinegar. When soft enough to pierce, put into crock and for nine mornings pour over them a thick hot vinegar syrup. Vinegar Syrup—One pound of sugar to $1\frac{1}{2}$ quarts of vinegar. Put the spices in the last morning and seal.—MRS. WESLEY BROWN.

Green Tomatoes.

Two gallons of green tomatoes sliced without peeling, 12 good onions, peeled and sliced, 2 quarts of vinegar, 1 quart of sugar, 2 tablespoons of ground mustard, 2 tablespoons of black pepper, 1 tablespoon allspice and cloves. Mix all together, stirring often to prevent scorching.

Beet Relish With Horse Radish.

Take four or more good sized beets, boil until cooked, then chop fine and add salt and pepper to taste, also cup of vinegar, then two or three tablespoons of powdered horseradish. For fancy dish, take white of egg, beat to stiff froth and put over the relish.—MRS. N. S. McCARTNEY.

Chow Chow.

Two quarts green tomatoes, half dozen green peppers, one dozen cucumbers, two heads cabbage, all chopped fine. Let this stand over night. Sprinkle a teacup of salt in it. In the morning drain off the brine and season with tablespoon celery seed, half teaspoon cayenne pepper, one cup brown sugar, one teaspoon cinnamon, one of allspice, one of pepper, one of cloves, one ounce turmeric if desired. Cover with vinegar and boil slowly one and one-half hours.—MRS. A. E. OLSON.

Pickled Cabbage.

One quart raw cabbage, chopped fine, one quart boiled beets, chopped fine, one cup of sugar, tablespoon of salt, two teaspoonsful of black pepper. Cover with cold vinegar and keep from the air.—MRS. J. M. AUSTIN.

Mother's Chow Chow.

One quart onions, chopped, one quart small onions, whole, one quart small cucumbers, whole, two cauliflowers, broken up or chopped, three strong peppers, three sweet peppers, chopped fine. Drain over night. Add eight cups of sugar, half gallon vinegar, two ounces white mustard seed, two heads celery, chopped. Put on and let come to a boil, then add half cup salt, two-thirds cup flour, quarter pound mustard, half ounce turmeric. Put in slowly, stir quickly and let come to a boil.—MRS. H. M. DURKEE.

Tomato Jelly.

Soak half package Cox gelatine in cold water. Boil one can tomatoes with one onion, chopped fine. Season with vinegar, salt, pepper and the juice of half a lemon. Put through colander, add gelatine and put in mould. MRS. J. N. SMITH.

Governor's Sauce.

One peck of green tomatoes, four large onions, six red peppers, one teacup grated horseradish, one teaspoon black pepper, one teaspoon of mustard, half cup sugar or more, slice tomatoes and sprinkle one teacup of salt on and lay all night. Drain in the morning, then simmer all together until cooked through.—MRS. J. N. SMITH.

Mustard Pickle.

Four quarts green tomatoes, one quart small cucumbers, one quart onions, one cauliflower, one cabbage, or celery, chop fine and sprinkle with salt and stand 24 hours. Boil all in brine 10 minutes, then add 6 tablespoons mustard, 1 tablespoon turmeric, 2 cups sugar, 2 quarts vinegar, 1 cup flour mixed with water to a thin paste. Let it come to a boil and pour over the pickles. Boil ten minutes.—MRS. J. P. ANDERSON.

French Mustard.

One egg, half cup sweet cream, two tablespoons sugar, one tablespoon mustard, salt to taste. Mix all together and bring to a boil. Add three tablespoons vinegar and stir till smooth.—MRS. L. I. STEENSON.

Spiced Rhubarb.

Make a syrup of 3 pounds sugar, 1 pint vinegar, 2 tablespoons ground cinnamon, 2 tablespoons allspice, half teaspoon salt, 6 pounds rhubarb. Boil half hour.—MRS. L. I. STEENSON.

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CHEESE.

Cheese on Toast.

Break up cheese in small pieces. For three-quarters cup cheese add two cups milk. Set on stove but do not let boil. Add a little pepper and salt. Prepare nice, crisp toast and place on platter. When cheese is dissolved, pour the whole over the toast and serve at once.—MRS. J. N. SMITH.

Welsh Rarebit.

Break quarter pound good cheese in small pieces. Put in a top boiler with quarter cup cream. Then mix together one teaspoon mustard, half teaspoon salt, a few grains cayenne pepper and one egg. When the cheese is melted stir in the egg and one teaspoon butter. Cook till it starts to thicken—about two minutes. Serve on hot buttered toast. Above is enough for 3 or 4 slices.—MRS. W. GRANT WRIGHT.

Cheese Cones.

To two teacups of hot mashed potatoes add one of grated cheese. Season with salt and paprika. Mold in small cup, turn out on a buttered tin, sprinkle with bread crumbs and on top of each cone place a bit of butter. Brown in oven and serve very hot.—MRS. W. GRANT WRIGHT.

Macaroni Cheese.

Cook macaroni in water till soft, drain, then put in a dish with alternate layers of grated cheese and cracker crumbs, bits of butter and a dash of salt. Fill up with milk and bake half an hour.

Cook spaghetti till soft. Put layer of spaghetti, then one of cheese, in baking dish till full. Pour over all a white sauce as follows: Boil one and one-half cups milk, add three teaspoons cornstarch dissolved in a little milk. Add a little butter, pepper and salt.—MRS. C. E. LABRANCHE.

Cook macaroni in water until soft, then put in dish with alternate layers of grated cheese and a sprinkle of salt. On the top two grated crackers. Fill up the dish with milk and bake until nicely browned.—MRS. J. N. SMITH.

EGGS.

Bread Omelet.

Pour 1 cup boiling milk over 1 cup bread crumbs, let stand a few minutes. Stir together six eggs, add the milk and bread, season with pepper and salt. Mix well and fry in butter. Fry slowly and when brown on bottom cut in squares and turn. Serve hot.—MRS. W. GRANT WRIGHT.

Omelet.

Beat up three eggs with one dessertspoonful of parsley, very finely minced. Season with pepper and salt. Put two ounces of butter in your omelet pan. As soon as it is melted pour in egg mixture. Stir with a shallow spoon and do not cease stirring sides and bottom until it is getting set. Mix in the butter as you do so. It should be soft and not quite set when you slide it into a hot pan. If you cease stirring it will be tough.

Baked Eggs.

Break six eggs into a well-buttered dish, put in pepper and salt, bits of butter and three tablespoons cream. Set in oven and bake about fifteen minutes.—MRS. A. E. OLSON.

American Toast.

To one egg thoroughly beaten put one cup of sweet milk and a little salt. Slice bread and dip into mixture, allowing each slice to absorb some of the milk. Brown on a hot buttered griddle. Serve hot.—MRS. A. E. OLSON.

Cream Toast.

Take slices of stale bread, one pint milk, one cup cream, one tablespoon butter, salt and two tablespoons flour. Toast the bread. Have a dish half full of boiling water. As each slice is toasted dip it in this for a second and lay in the deep heated dish. Have the milk scalding hot, thicken this with flour, simmer till cooked, put in butter, pour over toast, lifting each slice that the cream may run between. Serve at once.—MRS. A. E. OLSON.

Pickled Eggs.

Boil half dozen eggs hard. Cut in slices into vinegar which has been seasoned with pepper and salt and a tablespoon sugar.

Egg Fritters.

Take one cupful of bread crumbs, and two eggs. Put crumbs into a basin, break in the eggs and beat all thoroughly together. Drop the mixture by tablespoonsful into a pan of hot fat and fry both sides to a nice brown. A little grated cheese improves these.

Eggs Poached in Milk.

Put sweet milk on in a frying pan, or dish, to get hot. Break in eggs. Have toast ready on platter. When eggs are done lift and place on toast, sprinkle with pepper and salt, then pour hot milk over. This is nice for breakfast.—MRS. J. N. SMITH.

Egg Omelet.

Three eggs, whites and yolks beaten separately. Season yolks with salt and pepper, add three tablespoons milk, add whites, mix, put in a hot buttered frying pan and when done fold over and turn out on a platter of lettuce leaves.—MRS. A. E. OLSON.

Golden Toast.

"FOR SIX."

Six slices of bread dipped in two eggs, well beaten, two tablespoons of milk, pinch of salt. Fry in a little butter as for pancakes, then grate nutmeg over each piece and serve hot with sugar, maple syrup or fruit.—MRS. C. E. LABRANCHE.

Cream Toast.

"FOR SIX."

Six slices toast, buttered, chop six hard boiled eggs. Season with pepper and salt and spread over toast. Make a rich white sauce of a pint of milk, butter size of an egg and thickened with tablespoon and a half of cornstarch, which, when thick, pour over toast and egg and serve very hot.—MRS. C. E. LABRANCHE.

Poached Eggs.

Strictly fresh eggs only are fit to poach. The beauty of a poached egg is for the yolk to be seen blushing through the white, which should be just sufficiently cooked to form a veil for the yolk. Have some boiling milk in a pan, break the egg in a saucer, remove the pan from fire and gently slip the egg into it. Now break another and so on till the bottom of the pan is covered. Put over a moderate fire until sufficiently done. Take them up and neatly round off the ragged edges of the white. Serve on hot buttered toast.—MRS. A. E. OLSON.

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SANDWICHES.

"They who have little butter must be content to spread thin their bread."

Sardine Sandwiches

Take two boxes sardines, pour off the oil, pound sardines to a paste and add pepper, salt and tiny pieces of lettuce.—MRS. W. GRANT WRIGHT.

Nut Sandwiches.

One cup of chopped walnuts, one head of chopped celery, mixed with sufficient mayonnaise dressing to make a thick paste. Put a lettuce leaf between each sandwich and spread thickly with this paste. Brown bread is preferred for these sandwiches.—MRS. C. E. LABRANCHE.

Filling for Lettuce Sandwiches.

Lettuce, 1 cup of vinegar, 2 eggs, three-quarters of a cup of sugar, 1 teaspoonful each of salt, mustard, cornstarch, one-quarter of a pound of shelled walnuts. Method—Place lettuce leaves on bread, mix ingredients together and cook to a thick paste. When cool spread the mixture over the leaves or sprinkle the surface with the chopped walnuts.—MRS. J. M. AUSTIN.

Cheese Sandwiches.

Take one hard boiled egg, one-fourth pound of common cheese, grated, half a teaspoonful salt, pepper and mustard, one tablespoon melted butter, one of vinegar, or cold water. Mix all together until smooth. Spread between slices of buttered bread.—MRS. A. E. OLSON.

Sardine and Ham Sandwiches.

Mince sardines fine and mix with one-half the quantity of cold boiled ham, also minced fine. Spread over thinly cut and slightly buttered bread. Roll and tie the sandwiches with ribbon; to do this the bread must be strictly fresh.—MRS. A. E. OLSON.

Chicken Sandwiches.

Boil a chicken till tender, then shred it from the bones, add a dressing made of half cup vinegar, half cup water, half cup sugar, one teaspoon salt, half teaspoon pepper, half teaspoon mustard, one egg and one tablespoon cornstarch. Slice your bread thin and butter it. Spread the chicken over slices.

Peanut Sandwiches.

Chop your peanuts fine—put them through a meat mincer would be the best. Add the same dressing as for chicken and spread your buttered bread with filling. It makes a delicious sandwich.

Filling for Cheese Sandwich.

One hard boiled egg, one-quarter of a pound of grated cheese, half teaspoonful each of salt and pepper, two teaspoonsful of mustard, one tablespoonful each of melted butter and vinegar. Method—Crumble the yolk of the egg fine. Mix well with butter into a smooth paste before adding the other ingredients. Add vinegar last.—MRS. AUSTIN.

Filling for Ham Sandwich.

One pound of boiled ham, two pickles, one tablespoonful of mustard, one teaspoonful of sugar, two tablespoonsful of butter, a pinch of cayenne, one egg and radishes. Method—Chop the ham and pickles very fine, melt the butter and when boiling add the ham, cayenne and beaten yolk of egg. Stir without cooking. When cool, add the beaten white of an egg and other ingredients. The radishes are cut in thin slices and laid over the mixture when spread on the bread.—MRS. AUSTIN.

Filling for Egg Sandwich.

Chop three hard boiled eggs and two large onions very fine, add half teaspoonful each of mustard, salt and pepper and one teaspoonful of butter and enough vinegar to make the substance moist. Mix well and spread at once.—MRS. AUSTIN.



BREAD, YEAST, ETC.

“ The very staff of life,
The comfort of the husband, the pride of the wife.”

Quick Baking Powder Biscuits.

One sifter of flour, two teaspoons baking powder, a little salt, all sifted together. Add one cup of shortening. Mix well together. Add milk enough to moisten well. Mix as little as possible. Roll and bake in hot oven.—MRS. J. N. SMITH.

Brown Bread.

One cup Indian meal, cup rye meal, cup of flour, mixed together. Add half cupful sour milk, quarter cup molasses, pinch of salt, heaping teaspoon soda dissolved in hot water. Add warm water to make thin batter. Can be cooked in small tin cans one hour, or can be steamed in boiler.—MRS. J. B. STEWART.

Quick Yeast Bread.

Two tablespoons flour, two tablespoons white sugar, two tablespoons salt. Put in a crock which holds one gallon. Boil three-quarters of a dipper potatoes. When done pour the water on flour, sugar and salt. Mash potatoes and stir all together, then put in enough boiling water to make a gallon. When cool, add one yeast cake soaked in half cup luke warm water. Let rise until next morning. Use what you require for your bread and put the rest in gems till you need it for next baking, then warm (not hot), mix not too stiff, let rise, then put in pans, grease top of bread. When light it is ready for oven.—MRS. J. P. ANDERSON.

Yorkshire Scones.

Take one pound of flour, three ounces of butter, two desertspoonsful of sugar, two teaspoonsful of baking powder, half a pint of sour milk. Rub the butter well into the flour, add sugar and baking powder. Mix to a light consistency, roll out to the thickness of half an inch, cut into triangles, and bake for ten minutes in a very quick oven.

Feather Buns.

Ingredients : One pound of flour, six ounces of sugar, four ounces of butter, one teaspoonful of soda, two teaspoonsful of cream of tartar, one egg and a little milk. Method : Rub butter in the flour, add the sugar, cream of tartar and egg. Dissolve the soda in a little milk, add it to the mixture, and put sufficient milk to make it into a soft paste. Pile it in heaps on a greased tin, and bake in a quick oven for about ten minutes.

Yeast.

Peel and boil with plenty of water three large potatoes. Put to soak three yeast cakes. Put in a one gallon stone jar three handfuls flour, three of sugar, two of salt, mix. When potatoes are done drain potato water in jar, mix, mash potatoes, add this to the other mixture, put in enough hot or cold water to fill the jar within three inches, making it luke warm. Add yeast cakes, cover, set away in a warm place to rise for 24 hours, when it is ready to use, then put away in cool place. Will keep two or three weeks. To sponge bread, take equal parts of yeast and water, put on stove, stirring all the while, until it is lukewarm. Do not season, as yeast is already seasoned. Mix up stiff, let it rise and work down a couple of times, then mould it into pans, let rise and bake. Bread made in this way can be sponged and baked in seven hours in warm weather.



MUFFINS, BUNS AND GRIDDLE CAKES.

Johnny Cakes (Good).

One egg, beaten well with one cup of brown sugar, one tablespoonful melted butter, half cup cornmeal mixed with one cup of flour and one and one-half teaspoon baking powder. Add this slowly with enough milk till thickness of a drop biscuit.—MRS. C. E. LABRANCHE.

Rice Fritters.

One cup cold boiled rice, one pint of flour, one teaspoonful of salt, two eggs beaten light, milk enough to make a thick batter.

Sweet Milk Griddle Cakes.

Three cups of flour, one-half tablespoon of baking powder, two table-spoons of melted butter, a little salt, two cups of milk, one egg. Mix and sift dry ingredients, beat egg, add milk, and pour slowly on first mixture. Beat thoroughly and add butter. Drop by spoonsful on a greased hot griddle. Cook on one side. When puffed full of bubbles and cooked on edges, turn and cook other side. Serve with butter or maple syrup.—MRS. J. N. SMITH.

Bread Pancakes.

Soak stale bread with warm water till moist, then press out water. To two cups softened bread add two eggs well beaten, one teaspoon salt, half cup flour, enough milk to make a smooth thin batter. At last add one teaspoon baking powder.—MRS. C. E. LABRANCHE.

Buckwheat Cake.

One quart buttermilk, one teaspoon soda, pinch salt, one tablespoon shortening, or two teaspoons cream if preferred, one cup flour, two cups buckwheat, then bake.—LEOTA AUSTIN.

Gems.

Half cup of sugar, one cup of sour cream, one cup of sour milk, one and one-half cup flour, one cup of graham flour, two eggs, three-quarters teaspoon of baking powder, half teaspoon of soda, one teaspoon of salt.—MRS. WESLEY BROWN.

Graham Gems.

One and one-half cups sour milk, one teaspoon soda, one tablespoon butter, half cup sugar, two cups graham flour, one cup white flour and a little salt. Bake in a hot oven —MRS. JAS. HAYGARTH.

PIES.

Mincemeat.

One pound brown sugar, two pounds apples, two pounds raisins, one pound sultanas, two pounds currants, half pound mixed peel, grated rind of two lemons, one pound suet, half teaspoon cinnamon, one of nutmeg (grated), wineglass cider.—MRS. C. E. LABRANCHE.

Delicious Custard Tarts.

Line some patty tins with a nice short paste and bake in the oven for a few minutes. Take out, then make a good custard. Put a little jam in the bottom of each pan and pour on enough custard to fill. Put back in the oven for a few minutes. Then take out and let cool.—MRS. S. CHIPPERFIELD.

Fine Puff Pastry.

Into one quart of sifted flour mix two teaspoons baking powder and a teaspoon of salt, then sift again. Measure out one teacup of butter and one of lard, hard and cold. Take the lard and rub into flour until a very fine smooth paste, then put in just enough ice water (say half a cup) 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 into a long roll like a scroll, double the ends towards the centre, flatten and re-roll. Then spread again with another quarter of the butter. Repeat the operation until the butter is used up. Place it in an earthen dish, cover with a cloth and set in cold place, in ice box in summer. Let it remain until cold—an hour or more—before making out the crust.—MRS. J. N. SMITH.

Plain Pie Crust.

One cup of flour, and one teaspoon of baking powder and a little salt, sifted all together. Add two good tablespoons of lard, or butter (better mixed). Rub well together until fine, then add enough water to make quite soft and mix as little as possible. This makes one pie.—MRS. J. N. SMITH.

Rough Puff Pastry.

One pound flour, fourteen ounces butter, one teaspoon salt, one cup ice water. Have flour, salt and butter ice cold, and chop the butter into it until there are no bits larger than a bean. Pour in the water slowly, tossing the

mass together until a little more than half of the flour is moistened. Turn on the rolling board, gather with a cold rolling pin, rolling gently until the mass is three times as long as it is wide. With a broad-bladed knife turn over the ends so as to fold it in thirds and roll out again. Repeat, gathering all the loose crumbs between the folds of each turn, until the loose pieces form a consistent sheet of paste. It will usually need four turns, although three are sometimes enough. This can be shaped and baked at once, but is more flaky if allowed to chill on ice for an hour or more.—MRS. AUSTIN.

Lemon Filling.

Juice one lemon, one cup sugar, one and one half cups boiling water, yolks two eggs well beaten, one and one half tablespoons cornstarch dissolved in cold water. Stir in boiling water.—MRS. C. E. LABRANCHE.

French Pie.

Line a basin with pastry, mince up cold meat with a little parsley and gravy, pepper and salt. Boil some rice until tender, but not broken, put a thick layer in bottom of basin, fill up with the mince, put a cover of pastry on and bake slowly for an hour and a half.

Mock Mince Pie.

One cup thick sour cream, one cup granulated sugar, one cup chopped raisins, yolks of two eggs, broken in one, teaspoon ground cloves, half teaspoon cinnamon and a pinch of salt. Bake until brown, then cover with whites of two eggs beaten with two dessertspoons white sugar.—MRS. J. B. MILLER.

Lemon Filling For Pie.

Six tablespoons water, six tablespoons sugar, one and one-half tablespoons cornstarch, one teaspoon butter, one and one-half tablespoons lemon, juice of half a lemon. Beat yolk of eggs till light yellow, then add water. Mix sugar and cornstarch in a saucepan, then add yolks and water and butter. Cook until a clear paste, then add lemon when nearly done.—MRS. G. CARKNER.

Apricot Custard Pie.

Take some apricots, cook them well and mash fine. Take an egg for each pie and a cup of milk. Sugar to taste, flavoring with allspice or cinnamon. Use one crust only. White carrots done in the same way are very nice. Only use two crusts.—MRS. GEORGE CARKNER.

Lemon Pie.

Juice of two small lemons, one cup of sugar, butter half the size of an egg, rub together. Take yolks of two eggs and one whole egg, beat light and add one tablespoonful of cornstarch. Have ready one pint of boiling water,

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turn in the eggs and cornstarch, then add the juice, sugar and butter. Take the two remaining whites for frosting. Bake in a moderate oven.—MRS. H. E. DUKESHIRE.

Cream Pie.

One and one-half cups of milk, let come to a boil, four tablespoons of white sugar, two tablespoons butter, two yolks of eggs, mix together, one teaspoon of manilla, one tablespoon of cornstarch dissolved in milk.—MRS. BROWN.

Lemon Pie.

Two eggs, save whites for frosting, three-quarters cup of white sugar, rind and juice of one lemon, one cup of water, one heaping tablespoon of cornstarch.—MRS. BROWN.

Honey Pie.

One and one-half cups brown sugar, two eggs, butter size of an egg. Bake in a slow oven until stiff and brown.—MRS. BROWN.

Pumpkin Pie.

One tin pumpkin, one quart milk, one teaspoon ginger, two teaspoons mixed spice. Put on stove and let scald. When cool add six eggs, one and one half cups sugar. This will make six good pies.—MRS. J. N. SMITH.

Lemon Pie.

One cup sugar, juice and grated rind of one lemon, small piece butter, two tablespoons cornstarch, mix in a little cold water, then stir into a cup of boiling water and let boil. Put in sugar and butter, which has been beaten well, then add the grated rind and juice of lemon, then two eggs well beaten, stir well. This makes one pie. For the meringe beat the whites of two eggs stiff, add two tablespoons sugar, put over the top and brown delicately in oven.—MRS. AUSTIN.

Pumpkin Pie.

One cup of stewed and sifted pumpkin (or squash), one level teaspoon of salt, one teaspoon maise, one teaspoon cinnamon, two-thirds cup of sugar, one beaten egg, well mixed together. Pour over one cup cream and milk, boiling hot. Fill the plate and set into the oven as quickly as possible. If the pumpkin is watery, add one tablespoon flour. It is done when it rises well in the middle.—MRS. AUSTIN.

Pastry.

One small cup flour, one heaping spoonful shortening, a pinch of salt, water to moisten. Roll out in thin sheet and line pie tin, cutting off edges.

Filling For Lemon Pie.

One cup sugar, two lemons, grated rind of one, one cup water, two eggs, leaving out one white for merangne, one tablespoon cornstarch, a lump of butter.

Rule For Undercrust.

Three large tablespoons of flour, sifted, rubbing into it a large tablespoon of cold butter, a pinch of salt. Mix with very cold water enough to form a smooth stiff paste. Roll thin.—MRS. W. GRANT WRIGHT.



CAKES.

"With weights and measures just and true,
With stoves of even heat.
Well buttered tins and quiet nerves,
Success will be complete."

Date Cake.

One egg, beaten, one cup sour cream, one cup brown sugar, one cup chopped dates, one tablespoon mixed spices, three tablespoons molasses, teaspoon of soda, half cup butter, flour enough to make a stiff batter.—MRS. J. B. STEWART.

Agnes Cake.

One and one-half cups buttermilk, one and one-half cups brown sugar, half cup butter or lard, one cup raisins, one cup of currants, two teaspoons of soda, spice to taste, three cups flour, cup of walnuts.

Sponge Cake.

One cup sugar, one cup flour, one teaspoon baking powder, five eggs, a pinch of salt, flavor. Beat the whites until quite stiff, beat the yolks until creamy, then gradually add the sugar and one tablespoon cold water, beating until well mixed. Then add the flour, into which the baking powder has been twice sifted, about half, beat a little, add the whites and then the rest of the flour. Bake slowly in a moderate oven.—MARY JAMES.

Choice Wedding Cake.

Twelve eggs, one pound flour, one pound sugar, one pound butter, two pounds raisins, two pounds currants, one pound citron, lemon, nutmeg and maise to your taste. Beat it all very light, flour your fruit, stir in last, and if necessary add more flour. A well-heated and steady oven, to bake four or five hours according to thickness. Let cool gradually in the oven. Also one spoon soda, a few nuts and a tablespoonful of black molasses improve it.—MRS. AUSTIN.

Ginger Cake.

One pound of flour, four ounces of butter, dripping or lard, four teaspoonsful of ground ginger, four ounces of brown sugar, four tablespoonsful

of golden syrup, two eggs, half a pint of milk, pinch of salt and caraway seeds if liked. Rub lard into flour, add all dry ingredients, then put syrup into flour, before adding milk and eggs, beat well, and put into well-greased shallow tin. Bake in moderate oven.

Currant Cake.

One-half cup of butter, one cup of sugar, two eggs, half cup milk, one and one-half cups flour, two teaspoons baking powder, one cup currants.

Delicate Cake.

One cup sugar, half cup butter, two eggs, one cup milk two teaspoons B. P., two cups flour, flavor to taste.—MRS. A. E. OLSON.

Soft Gingerbread.

Five cups flour, three cups molasses, one cup butter, one cup milk or water, two tablespoons ginger, two eggs, one teaspoon soda. Bake slowly.—MRS. J. N. SMITH.

Molasses Cake.

One cup butter, one cup brown sugar, one cup molasses, one cup sour milk, three cups flour, four eggs, one and one-half teaspoons cream of tartar, one teaspoon soda, two pounds raisins, chopped fine, nutmeg. Bake in slow oven.—MRS. J. N. SMITH.

Spanish Bun.

One egg, yolk of one, one cup coffee sugar, half cup butter, quarter cup sweet milk, one teaspoon cinnamon, one teaspoon allspice, one and one-half cups flour, one and one-half teaspoons baking powder. Icing—White of eggs stiffened and mixed with brown sugar, half teaspoon each of cinnamon and allspice.—MRS. J. B. MILLER.

Strawberry Shortcake.

Two teacups flour, one large tablespoonful butter, one large tablespoonful sugar, one-half teaspoonful salt, well mixed in flour, one teacup sour milk, one small teaspoonful Dwight's Cow Brand Soda. Roll into two cakes, lay them together with butter between, bake three-quarters of an hour, split and spread thickly with mashed strawberries and sugar.—MRS. GEO. FARRISH.

Devil's Food.

Two cups brown sugar, three eggs, separate, use yolks, one cup milk, one bar chocolate, one cup butter, one teaspoon soda, two cups flour sifted four times.—MRS. J. B. MILLER.

The Gazette

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GIVEN PROMPT ATTENTION

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Chocolate Cake.

Half cup butter, one cup sugar, half cup milk, one and one-half cups flour, two and one-half teaspoons baking powder, half teaspoon vanilla extract, two eggs, two ounces Baker's chocolate. Bake 40 minutes in shallow cake pan.—MRS. W. GRANT WRIGHT.

Walnut Cake.

One cup sugar, half cup butter, two eggs, one large cup chopped walnuts, one and one-half cups flour, two teaspoons baking powder, milk.—MRS. W. GRANT WRIGHT.

Devil's Cake.

One and one-half cups brown sugar, half cup butter, two eggs, half cup grated chocolate dissolved in half cup boiling water, one teaspoon soda dissolved in half cup sour milk, two cups of flour.—MRS. L. I. STEENSON.

Sponge Cake.

Two cups of sugar, two cups of sour cream, two eggs, one teaspoon of soda, one teaspoon baking powder, flavor to taste. Half of this makes nice pudding with fruit in bottom of dish.—MRS. BROWN.

Angel Cake.

One and one-half glasses of sugar sifted four times, one glass of flour sifted four times, one teaspoon of cream tartar, sifted with flour last time, whites of 10 eggs, beaten stiff, half teaspoon of vanilla. Bake forty minutes.—MRS. WESLEY BROWN.

Ginger Bread.

One cup of molasses, three-quarters cup of lard, one cup of buttermilk, one cup of sugar, three cups of flour, two dessertspoons of ginger, one teaspoon of soda.—MRS. BROWN.

Christmas Cake.

One pound of brown sugar, one pound butter, ten eggs, yolks and whites beaten separately, one pound flour, two teaspoons baking powder, two pounds raisins, two pounds currants, one pound mixed peel, quarter pound blanched almonds, one teaspoon each of rose, maise and cinnamon.—MRS. L. I. STEENSON.

Nut Loaf.

Two eggs, one cup sugar, one and one-half cups milk, four cups flour, four teaspoons baking powder, one teaspoon salt, one and one-half cups walnuts.

Mix eggs and sugar together, add salt, then milk, roll the nuts, put baking powder in flour and sift two or three times, add flour and nuts. Knead into two loaves, let rise half hour and bake in oven about same temperature as for bread.—MRS. J. O'DONNELL.

Light Cake.

One cup sugar, one egg, one cup sweet milk, heaping tablespoonful butter, flour, two teaspoons baking powder. Chocolate Icing—One cup brown sugar, quarter cup sweet milk, quarter cake grated chocolate, half tablespoonful butter, vanilla.—MRS. BROWN.

Chocolate Marble Cake.

One cup butter, two cups sugar, whites of four eggs, one cup of sweet milk, two teaspoons of baking powder, three cups of flour. Take one cup of the batter and mix with one-fourth of a bar of chocolate grated and moistened with two tablespoonsful of milk. Put in a cake tin first a spoonful of the white mixture and then a spoonful of the dark. Alternate the light and dark until the latter is used.—MRS. M. FERGUSON.

Spice Cake

Half cup butter, one cup sugar, two eggs, one teaspoon each of cinnamon, cloves and ginger, one cup molasses, half cup sour milk and one teaspoon soda, one cup raisins, flour to make a thick batter. Bake in moderate oven.—MRS. M. FERGUSON.

Lemon Cake.

One heaping tablespoon butter, one cup sugar, two eggs, half cup sweet milk or boiling water, two teaspoons baking powder, one and one-half cups flour. Bake in two layers. While hot fill with the following: Juice and grated rind of one lemon, one cup sugar, one egg. Boil until thick.—MRS. M. FERGUSON.

Variety Cake.

One cup sugar, one-half cup butter, three eggs, one-half cup sweet milk, one heaping teaspoonful baking powder, two cups flour. To one-third of the above mixture add one scant teaspoonful cinnamon, one-half teaspoonful cloves, a little nutmeg and two-thirds cup of raisins, seeded, chopped and dredged. Use this for the middle layer. Put together with frosting between the layers and on top.—MRS. M. FERGUSON.

Layer Cake.

Two eggs, one cup white sugar, two tablespoons melted butter, three-quarters cup milk, one and one-half teaspoons baking powder, one and one-half cups flour, one teaspoon vanilla.—MRS. L. I. STEENSON.

Coffee Cake.

Two cups brown sugar, one cup butter, four eggs, one cup molasses, one cup cold coffee, four cups flour, two teaspoons soda, one teaspoon cinnamon, one teaspoon cloves, two cups raisins.—MRS. L. I. STEENSON.

Prince of Wales Cake.

Light—Whites of three eggs, one cup white sugar, half cup butter, half cup sweet milk, one and one-half cups flour, one teaspoon soda, one teaspoon cream tartar. Dark—Yolks of three eggs, one cup brown sugar, half cup butter, half cup sour milk, half cup currants or raisins, one tablespoon molasses, one teaspoon soda, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg, two cups flour.—MRS. L. I. STEENSON.

Lemon Biscuit.

Two and one-half cups white sugar, one cup lard, one pint of sweet milk, 5 cents' worth of carbonate ammonia, 5 cents' worth of oil of lemon, two eggs, enough flour to roll.—MRS. L. I. STEENSON.

Peanut Cake.

Three eggs, half cup butter, one scant cup sugar, half cup sweet milk, two cups flour, two teaspoons baking powder, flavor with manilla. When cool cut in small squares. Icing—Butter and icing sugar mixed to a paste, flavor with vanilla, then spread on squares. Chop peanuts up fine and roll the squares in.—MRS. J. P. ANDERSON.

Cheese Cakes.

Filling—One cup currants, small half cup butter, one cup sugar, two eggs, cream, butter and sugar together. Beat in the eggs, then add the currants. Line patty tins with a rich paste and fill. Bake in a quick oven.—MRS. J. N. SMITH.

Coontown Cake.

Two eggs, three-quarters cup sugar, half cup sour milk, half cup butter, half cup molasses, three-quarters cup currants, one teaspoon soda, two good cups flour, one teaspoon mixed spices. Bake in two layers. Filling—Chopped dates cooked in a little water. Icing—Ten tablespoons icing sugar, four tablespoons of melted butter, one teaspoon vanilla. Sprinkle with chopped walnuts.—MRS. J. N. SMITH.

Crumb Cake.

Two cups of flour, one cup brown sugar, two tablespoonsful of butter well mixed together with hands (keep out a small handful to sprinkle on top before putting in oven), one cup raisins, one cup buttermilk, one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of cloves.—ISOBEL ANDERSON.

Spice Cake.

Half cup butter, one cup sugar, one cup molasses, two eggs, one teaspoon each ginger, cinnamon, cloves and soda, half cup sour milk, one cup raisins, flour to make a stiff batter. Bake in moderate oven.

Lemon Cake.

One cup sugar, one tablespoon butter, two eggs, half cup milk or hot water, one cup flour, two teaspoons baking powder. Bake in two layers.

Filling For Lemon Cake.

Juice and rind of one lemon, one cup sugar, one egg. Boil and fill while hot. For top thicken remainder of filling with pulverized sugar.

Anderson's Jelly Roll.

One-half cup flour, one-half cup sugar, one-half teaspoonful cream of tartar, one-fourth teaspoon of soda and two eggs. Bake in a thin sheet and spread while warm with jelly. It may be served with whipped cream.

Flake Cake.

Half cup sugar, one tablespoon butter, one egg, half cup sour milk, one teaspoonful each soda, cloves, cinnamon, half cup molasses, flour to thicken.



SMALL CAKES, COOKIES, ETC.

Sponge Drops.

Beat to a froth three eggs and add one cup of sugar, beat five minutes. Stir into this one and one-half cups of flour, in which put one teaspoonful cream of tartar and one-half teaspoonful soda. Mix thoroughly. Flavor with lemon. Butter tin sheets and drop in spoonful about three inches apart.—MRS. S. CHIPPERFIELD.

Coffee Snaps.

Half cup molasses, half cup sugar, half cup lard and butter, mixed, a little salt, half teaspoonful soda dissolved in quarter cup strong coffee. Beat well, add flour enough to roll. Bake in a quick oven.—MRS. S. CHIPPERFIELD.

Cream Puffs.

One cup flour, three-quarters cup of butter, one-half pint of water. Boil butter and water together. Stir in flour while boiling, set cool, add five well-beaten eggs. Drop on tin and bake in a quick oven. When cool fill with the following: One pint milk, one cup sugar, three-quarters cup starch, eggs.—MRS. J. N. SMITH.

Ginger Snaps.

One cup of sugar, one-half cup butter, one-half cup lard, one cup molasses, two eggs, a little salt, two even teaspoons of soda, one teaspoon of ginger, one tablespoon of vinegar, flour to make stiff.—MRS. J. N. SMITH.

Vanilla Wafers.

Cream, one cup butter, one cup sugar, one well-beaten egg, one-half cup of milk, two teaspoons of vanilla. Mix and sift two and one-half cups of flour, two teaspoonsful of baking powder and a pinch of salt. Mix all well and set out to chill thoroughly for a couple of hours. Lay quarter of the mixture on a board, adding flour to prevent sticking, roll thin and bake in a moderate oven. These look well cut into hearts or fancy shapes.

Lemon Cookies.

Two cups sweet milk, two eggs beaten in, two and one-half cups sugar, one cup melted lard, one teaspoon salt, five cents' worth oil of lemon, five cents' worth Baker's ammonia. Mix hard as possible.

Ginger Cookies.

One cup butter, one cup sugar, one egg, one cup molasses, one teaspoon ginger, one teaspoon soda dissolved in two tablespoons sour milk. Flour to roll.

Doughnuts.

One cup sugar, two eggs, one cup sweet milk, four tablespoons melted butter, three teaspoons baking powder, half nutmeg, flour to roll.—MRS. A. E. OLSON.

Cookies.

One and one-half cups sugar, half cup butter, two eggs, one cup cocoanut, half cup sweet milk, two teaspoons baking powder, flour to roll.—MRS. OLSON.

Rock Cakes.

One sifter of flour, two cups sugar, one cup currants, one and one-half cups lard, two eggs, vanilla, two teaspoons baking powder, milk to make a stiff batter. One spoonful to each cake. Bake in quick oven.—MRS. J. N. SMITH.

Fried Cakes.

One pound sugar, three ounces lard, nutmeg, salt, one quart sour milk, three small teaspoons soda, two eggs, flour to stiffen.—MRS. J. N. SMITH.

Drop Cookies With Sour Cream.

Half cup butter, one cup sugar, one egg beaten light, half cup sour cream, quarter teaspoon soda, two and one-half cups flour, three and one-half level teaspoons baking powder. Mix in usual manner. Stir soda in cream, mix very thoroughly. Drop from spoon on buttered tin, shape round. Bake in hot oven.—MRS. C. E. LABRANCHE.

Doughnuts.

One cup brown sugar, one cup sour milk, two eggs, one teaspoonful soda, a pinch of salt, three tablespoonsful melted butter. Beat the eggs, then add the sugar and beat until very light, then put in the butter and flour enough to make a soft dough. Roll out thin, cut with doughnut cutter and fry in hot lard.—MRS. GEO. FARRISH.

Cookies.

Take two eggs, two cups sugar, one cup lard or butter, one teaspoon of salt, one cup sour cream, one teaspoon soda, quarter of a ground nutmeg. Then add flour enough to make it stiff enough to roll out and bake in a hot oven.—MRS. N. S. MCCARTNEY.

White Oatmeal Cookies.

Three cups of oatmeal, two cups of flour, one and one-half cups brown sugar, one cup butter, half cup sweet milk, one teaspoon baking powder, half teaspoon soda.—MRS. H. M. DURKEE.

Oatmeal Cookies.

One cup butter, one cup sugar, half cup water, one small teaspoon soda, two cups rolled oats, three cups flour, salt and vanilla. When short of butter use part lard. Can use one egg or not.—LEOTA AUSTIN.

Rock Cakes.

Half pound butter, one cup sugar, three eggs, four cups flour, one cup cocoanut, two teaspoons baking powder.—MRS. L. I. STEENSON.

Oatmeal Cookies.

Two cups flour, three cups oatmeal, one cup melted shortening, two eggs, one cup brown sugar, half teaspoon soda.—MRS. L. I. STEENSON.

Boston Cookies.

Cream, one cup butter, gradually adding one and one-half cups sugar, three eggs, well beaten, one teaspoon soda dissolved in one and one-half tablespoons hot water, half teaspoon salt, one teaspoon cinnamon, three and one-quarter cups flour, sift, add half cup currants, half cup raisins, one cup walnuts. Bake in a moderate oven.—MRS. J. O'DONNELL.

Currant Cookies.

Two cups of sugar, one cup of lard, beaten well together, half cup of thick cream, fill up with buttermilk, two eggs, one teaspoon of soda, currants and enough flour to make a stiff dough.—MRS. BROWN.

Frosted Cookies.

One cup of molasses, one cup of white sugar, three-quarters cup of lard, half cup sour cream, two teaspoons of soda dissolved in cream, one teaspoon of cinnamon, one teaspoon of ginger, two eggs. Icing for cookies—One and three-quarters cup of white sugar, half cup of water, two teaspoons of lemon.—MRS. BROWN.

Doughnuts.

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

Lemon Cookies.

Two cups sweet milk, two eggs beaten in two and one-half cups sugar, one cup melted lard, one teaspoon salt, five cents' worth oil of lemon, five cents' worth bakers' ammonia. Mix hard as possible.—MRS. M. FERGUSON.

Ginger Cookies.

One cup butter, one cup sugar, two eggs, one teaspoon ginger, one teaspoon soda dissolved in half cup sour cream, flour to roll.—MRS. M. FERGUSON.

Sugar Cookies.

One cup sugar, one cup butter, one egg, one teaspoon soda dissolved in two tablespoons of sour milk or cream, flour to roll.—MRS. M. FERGUSON.

Doughnuts.

One cup of sugar, half cup of sour cream, fill up with buttermilk, two eggs, one teaspoon of soda, half teaspoon cream of tartar, nutmeg, salt, flour enough to make very soft dough.—MRS. BROWN.

Fried Cakes Without Eggs.

Take one and one-half cups of sugar, one cup of thick cream, two cups of buttermilk, one teaspoonful of cinnamon, about two and one-half teaspoonsful of soda, and flour to mix. Roll, cut into rings and fry in very hot lard.—MRS. R. SANDERS.

Grandma's Raised Doughnuts.

Three cups of bread dough, quarter cup of butter, one cup of sugar, two eggs, flavor with nutmeg. Let raise until double in bulk, then roll and cut. Let raise as before and fry.—MRS. BROWN.

Rocks.

One and one-half cups of brown sugar, one cup of butter, one cup of raisins, three cups of flour, three eggs, ten cents' worth walnuts chopped fine, one teaspoon of cinnamon, one teaspoon of soda dissolved in one tablespoonful of hot water. By adding currants and lemon peel makes a very nice cake.—MRS. BROWN.

Bran Muffins.

One egg, one cup sugar, half cup shortening, one teaspoon salt, one teaspoon soda, one cup flour, one cup bran, one cup buttermilk.—MRS. G. M. MCGUIRE.

Berry Cake.

One cup sugar, half cup butter, three eggs, one level teaspoon soda mixed in flour, one cup berries, two cups flour.—MRS. G. MCGUIRE.

Devil Food.

Two cups sugar, half cup butter, four eggs, beaten separately, two cups flour, one cup sweet milk, half cake chocolate dissolved in four tablespoons hot water, two teaspoons baking powder.—MRS. OLSON.

Date Cake.

One egg, one cup brown sugar, half cup butter, one cup sour cream, one cup chopped dates, half teaspoon cinnamon, half teaspoon nutmeg, half teaspoon cloves, one tablespoon molasses, two scant cups flour, one teaspoon soda.

Fruit Cake.

One cup molasses, one cup milk, one and one-half cups butter, five eggs, four cups flour, one and one-half cups stoned raisins, one cup currants, one teaspoonful each soda, cloves, cinnamon, half pound citron, half pound almonds. Bake slowly for two hours.—MRS. GEO. FARRISH.

Dark Layer Cake.

Two eggs (save white of one for icing), one cup sugar, butter size of an egg, one teaspoon of cloves and one of cinnamon, half teaspoon allspice, two cups of flour, one teaspoon soda stirred in one cup of molasses. Last of all one cup of boiling water.—MRS. H. M. DURKEE.

Sponge Jelly Cake.

Three eggs, one cup sugar, butter the size of an egg, essence, one cup water, two cups flour, two tablespoonsful baking powder. Bake in two jelly tins in a moderately hot oven. You may use any filling you choose.—V. F.

Apple Frosting For Cake.

One scant cup granulated sugar, one tart apple grated, white of one egg. Beat all together till stiff for filling layer cakes and also for top.—MRS. J. P. ANDERSON.

Quick Icing.

One cup brown sugar, white of one egg beaten till thick enough to spread. Flavor with vanilla. Put on cake and brown in oven.—MRS. J. P. ANDERSON.

Caramel Icing.

Two-thirds cup milk, butter size of a walnut, two cups brown sugar. Boil till thick (about 15 minutes), flavor and stir till it thickens sufficiently to spread on cake.—MRS. J. P. ANDERSON.

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PUDDINGS, DESERTS, ETC.

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Apple Shape.

Take one pound of apples, one lemon, three ounces of granulated sugar, one ounce of gelatine, half a teaspoonful of cochineal. Peel and core the apples, cut in small pieces and put them in a stewpan with the sugar and half a pint of water, the grated rind and strained juice of a lemon. Stew till tender. Dissolve the gelatine in half a gill of cold water. Rub the apple through a sieve and then stir in the melted gelatine. Pour into a mould and stand aside till set. Some cream whipped to a froth may be served with this jelly, either put round the edge of the dish, or, if a border mould is used, place the cream in the centre.—MRS. S. CHIPPERFIELD.

Marguerites.

As many soda biscuits as are required, dip each face down in lightly beaten egg, then dip in chopped nuts. Set in oven till crisp. Let cool before serving.—MRS. J. B. STEWART.

Vanilla Chocolate With Whipped Cream.

Half pound vanilla sweet chocolate, four cups boiling water, pinch of salt, four cups hot milk. This must be made in a double boiler. Put in the chocolate, boiling water and salt. Stir and beat with a spoon until chocolate is dissolved and smooth. Add the milk, and when thoroughly hot strain and serve with unsweetened whipped cream. More cooking will improve it.—MRS. WESLEY BROWN.

Sauce for Puddings.

Lemon Sauce—One cup sugar, one-fourth cup butter, one egg, one lemon, three-fourths cup boiling water. Thicken with a little cornstarch.

Steam Pudding.

One cup of flour, quarter cup molasses, half cup sweet milk, quarter cup shortening, quarter cup sugar, half teaspoonful soda, a little ginger and raisins. Steam one and a half hours.

Fig Pudding.

Half cup sugar, three-quarters cup suet, one cup cooking figs, two cups bread crumbs, one egg, one teaspoon soda, one heaping tablespoon flour. Moisten with sour milk or water. Make very stiff. Mix soda with flour. Steam one and a half hours.—MRS. M. FERGUSON.

Brown Pudding.

One egg well beaten, add one cup molasses, butter size of an egg, melted. Add one cup of boiling water, in which dissolve one teaspoon baking soda, two cups flour sifted, one teaspoon salt. Steam two hours. Sauce for above—Quarter cake chocolate dissolved, add one cup boiling water and boil a few minutes. Add butter and vanilla. Thicken with dissolved cornstarch.—MRS. C. E. LABRANCHE.

Cocoanut Tapioca Pudding.

Soak three tablespoons tapioca in water over night, put in one quart boiling milk. Boil half an hour. Beat yolks of four eggs with one cup sugar, add three tablespoons cocoanut. Stir in milk and boil ten minutes longer. Pour in pudding dish. Beat whites of eggs stiff and put on pudding. Sprinkle with cocoanut and brown in oven.—MRS. C. E. LABRANCHE.

Cup Custard.

Take one egg and two teaspoons sugar, beat thoroughly, add a pinch each of salt and nutmeg, then three-quarters cup milk. Turn into a buttered cup, set cup in pan of boiling water in oven till custard is set. Serve cold.—MRS. W. GRANT WRIGHT.

Hard Times Pudding.

One cup suet chopped fine, one large cup raisins, three teacups sifted flour, one cup sweet milk, one cup molasses, one teaspoon soda, pinch of salt. Put in a greased bowl and steam. Improves with heating.—MRS. G. M. MCGUIRE.

Orange Pudding.

Take four oranges, peel, seed and cut into small pieces, add one cup sugar and let stand. Make custard of one cup milk, when nearly boiling stir in two desertspoons cornstarch mixed with little water and the yolks of three eggs. When thickened take off stove and let cool, then mix with orange and sugar. Make frosting with whites of eggs and half cup sugar, spread over top and put into oven to brown.—MRS. J. B. MILLER.

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Orange Jelly.

To make a large dish, get six oranges, two lemons and a two-ounce packet of gelatine. Put gelatine to soak in a pint of water. Squeeze orange and lemon juice into a bowl, then grate one of the lemon skins in with it. Put two cups of sugar with the gelatine, then stir in the juice and pour over all three pints of boiling water, stirring constantly. When the gelatine is entirely dissolved, strain into moulds.—MRS. W. GRANT WRIGHT.

Angel's Food.

Five oranges, sugar, coconut, lay in alternately until the dish is full.—MRS. WESLEY BROWN.

Marmalade Pudding.

One tablespoon butter, one tablespoon sugar, two heaping spoons flour, two tablespoons hot water, one tablespoon marmalade in batter, one egg, one large teaspoon soda. Beat butter and sugar, then egg with them. Put in hot water and marmalade—or jam will do—then sift in flour and soda. Butter a mould and put in a little marmalade before pouring in batter. Steam one hour. Serve with hot sauce.—MRS. J. O'DONNELL.

Plum Pudding.

One cup milk, one cup molasses, one cup chopped suet, one cup raisins, one teaspoonful soda, three cups flour, half a nutmeg. Boil three hours and serve with sauce.—MRS. M. FERGUSON.

Cream Puffs.

One cup hot water, half cup butter. Boil together, stirring in one cup flour while boiling. When cool add three eggs, not beaten, stir well. Drop by tablespoonfuls on buttered pans. Bake twenty minutes in a quick oven. Do not open oven often. This mixture makes fifteen puffs. When cool open one side of puff and fill with whipped cream.—MRS. J. P. ANDERSON.

Lemon Cream.

Into one and one-half cups boiling water stir two tablespoonsful cornstarch, wet with cold water and the juice of one large lemon, add the beaten yolks of three eggs and one cup sugar. Boil five minutes, then stir in the whites of three eggs beaten stiff. Pour in small glasses and serve cold with whipped cream on top of each glass.—MRS. J. P. ANDERSON.

A Pretty Dish for a Children's Party.

Make a small quantity of corn flour blanc mange (rather stiff) and five egg cups. When properly set, turn out into a glass dish, one in the centre

and the others arranged round. Make about a pint of good table jelly. When cool enough, or before set, pour round the egg shapes. Let all set.

Orange Pudding.

Peel and cut three oranges into thin slices. Pour over them one cup of sugar. Let a pint of milk get boiling hot by setting it in a pot of boiling water. Add the yolks of three eggs well beaten, one tablespoon of cornstarch made smooth with a little milk. Stir all the time while cooking. As soon as thickened pour over the fruit. Beat the whites and spread over the top for frosting. Set in the oven for a few moments to harden. Set away to cool.—MRS. J. N. SMITH.

Apple Dumpling.

Put a dish on the stove with one and one-half cups of boiling water and three-quarters cup sugar. Grate a little nutmeg, piece of butter size of walnut and a few slices of lemon. Make a biscuit crust and cut in squares large enough for two or three quarters of apple. Sprinkle a little sugar and nutmeg over the apple. Make small dumpling, put in dish and bake in moderate oven.—MRS. J. N. SMITH.

Carrot Pudding.

One and a half cups of flour, one cup sugar, one cup suet, one cup raisins, one cup currants, one cup potatoes grated, one cup carrots grated, one teaspoon soda, a little salt. Steam or boil three hours.—MRS. J. N. SMITH.

Queen of Puddings.

One pint of bread crumbs, one quart of milk, four eggs, the yolks, piece of butter size of an egg, sugar to sweeten, flavor with lemon. When baked spread with jelly thin, the whites of the eggs beaten to a stiff froth. Brown slightly. To be eaten with cream and sugar.—MRS. J. N. SMITH.

Manhattan Frozen Pudding.

Sprinkle one quart strawberries with one cup sugar, cover and let stand two hours. Wash your hands and squeeze through cheese cloth, add one cup cold water and lemon juice to taste. Whip one pint thick cream, add half cup powdered sugar, half tablespoon vanilla, two-thirds cup chopped walnuts. Turn fruit mixture into a mold and fill with second mixture to overflow mold. Cover with buttered paper (buttered side up), fit on cover, pack in equal parts rock salt and crushed ice. Let stand three hours.—MRS. OLSON.

Suet Pudding.

One cup chopped suet, half cup sugar, half cup N. O. molasses, one cup sweet milk, one cup seeded raisins, one teaspoon soda, one teaspoon baking powder, two and a half scant cups flour. Steam three hours.—MRS. OLSON.

Caramel Sauce.

One cup brown sugar, two cups boiling water, one heaping tablespoonful butter, one heaping desertspoonful flour. Stir the sugar over a hot fire until it is burnt a dark brown, then add the boiling water. Have the butter and flour creamed, and thin by adding a few spoonsful of the sugar and water. Pour all together and boil for about five minutes.—MISS EAGLE.

Suet Pudding.

One cup chopped suet, one cup sour milk, one cup molasses, one cup raisins, one cup currants, two eggs, one teaspoonful of soda, one teaspoonful spice, enough flour to make stiff, boil three hours.—MISS EAGLE.



FRUIT.

Orange Marmalade.

One dozen oranges, three lemons, three quarts water, eight pounds sugar. Slice fruit very thin, remove seeds, put water over it and let stand 24 hours. Boil until tender (two or three hours). Add sugar and let boil half an hour. Seal and keep in cool place.—MRS. MCGUIRE.

Candied Oranges.

Candied orange is a great delicacy, which is easily made. Peel and quarter the oranges, make a syrup of one pound of sugar to one pint of water. Let boil until it hardens in water, then take from fire and dip the orange quarters into it. Take out and drain until cool, when the sugar will crystallize. Any fruit may be used.—MRS. W. GRANT WRIGHT.

Pound for Pound Preserving Plums.

Put on the stove five pounds of sugar and cover nicely with water. Let boil till it comes to a syrup, then add your five pounds of plums and let boil good twenty minutes. Put in jars.—MRS. N. S. MCCARTNEY.

An Apple Sea Serpent.

Here is rather an amusing dish, but all of which can be eaten. Take a large banana, a large and a small apple, two currants and some strips of candied peel. Make your sea monster's head of the small apple—a nice green one looks most terrifying—and cut his mouth and eyes, putting currants for the pupils and strips of candied peel for the teeth. The body is made by cutting up the other apple in thick slices and then the banana the same way for the tail. Place in a bed of jelly or boiled rice, and you have a sweetmeat which will be quite a curiosity.

Preserved Plums.

Take one crate of plums, wash and pick with a fork, add nineteen cups of sugar, cover with water. Boil very slowly two hours. If put carefully in sealers the skin will not break.—MRS. H. E. DUKESHIRE.

Orange Marmalade.

Twelve oranges, sliced, four lemons, sliced very thin, take out the pits. Put in a jar with one pint of water to every orange, then let stand 24 hours, after which boil for three hours. Add twelve pounds white sugar and boil one hour longer. Put in jars and close up while hot.—MRS. C. E. LABRANCHE.

To Preserve Citron.

Peel and slice citron, removing all seeds, cut up in small pieces. Put all in kettle, adding three-quarters of a pound of sugar to a pound of fruit. Let stand over night. Next day set on stove and cook till citron is clear.—MRS. J. N. SMITH.

Crab Apple Jelly and Jam.

Remove stems and blossoms from the apples. Next put them in plenty of water and let them cook slowly. As they begin to soften put in jelly bag and let drain without squeezing. One pound of juice to a pound of sugar for jelly. After drained well, take pulp and put through colander, then add three-quarters of a cup of sugar to a cup of pulp. It needs carefully cooking and stirring.—MRS. J. N. SMITH.

Rhubarb Marmalade.

Four pounds rhubarb cut fine, add small half cup water, then finely chopped rind and pieces of five lemons. Boil two minutes, stirring often, then add five pounds granulated sugar, one pound blanched almonds chopped and one wine glass essence of ginger. Boil until clear.—MRS. J. P. ANDERSON.



CONFECTIONERY.

"The daintiest last, to make the end most sweet."

Velvet Kisses.

One cup molasses, three cups sugar, one cup boiling water, three teaspoons vinegar. Boil till brittle in water. Add one-quarter cup water, half teaspoon soda, boil again till it hardens in water. Put on greased plates.—MRS. C. E. LABRANCHE.

Butter Scotch.

Three cupfuls white sugar, half cup water, half cup vinegar, one tablespoonful butter, a little extract of lemon. Boil without stirring till it will snap and break. Just before taking from the fire add a quarter teaspoon of soda. Pour into well-buttered tins a quarter of an inch thick. Mark into inch squares when partly cold.—MRS. W. GRANT WRIGHT.

Fudge.

One and one-half cups sugar, half cup milk, tablespoonful chocolate, piece of butter half size of an egg. Boil about twelve minutes. Beat five minutes after taking from stove, put in buttered plate and cut in squares before it hardens.—MRS. H. E. DUKESHIRE.

Walnut Creams.

One cup of granulated sugar, one-half cup of hot water. Boil like mad for two or three minutes, or until it jellies in water. Cool it (almost), beat it very fast until it creams, spread on a platter, halve the walnuts and place on top.—MRS. R. SANDERS.

Maple Cream Candy.

Two cups brown sugar, half cup water, a little vanilla. Boil until it hairs on the spoon, then beat until quite thick. Put on buttered plates to cool.—V. F.

Chocolate Creams With Walnuts.

Put one square of Baker's chocolate in a bowl over the teakettle and melt, add one teaspoonful pulverized sugar, a piece of butter size of a walnut

with the salt washed out. Dip the balls of cream into this and dry on sheets of paper. The above direction makes forty drops, or cream for one pound of walnuts.—MRS. R. SANDERS.

Maple Cream.

Two pounds light brown sugar, one cup cream, one heaping tablespoon butter. Let boil till it becomes quite thick, take off and beat till cold, flavoring to taste. Also a few chopped walnuts.—MRS. M. FERGUSON.

Lemon Drops.

Squeeze the juice of six lemons into a basin, pound some lump sugar and sift it through a fine sieve, mix it with the lemon juice and make it so thick that you can hardly stir it. Put it into a stewpan and stir it over the fire for five minutes, then drop out of a teaspoon on smooth paper and let stand till cold.—MRS. R. SANDERS.

Butter Scotch.

Take two cups of sugar, two tablespoonsful of water, piece of butter the size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.—MRS. R. SANDERS.

Maple Cream.

Two cups brown sugar, one-third cup sweet cream. Boil until thick but not hard, then take off the stove, add lump of butter and tablespoon of vanilla and chopped walnuts, then beat until cool. Pour on buttered plates and when cold mark in squares.—HELEN ANDERSON.

Butter Scotch.

Take two cups sugar, two tablespoons of water, piece of butter size of an egg. Boil without stirring until it hardens on a spoon. Pour out on plates to cool.—HELEN ANDERSON.

Peppermint Drops.

The best peppermint drops are made by sifting finely powdered loaf sugar in lemon juice, sufficient to make it of a proper consistency, then gently drying it over the fire a few minutes and stirring in about fifteen drops of oil of peppermint for each ounce of sugar, dropping them from the point of a knife. Some persons, instead of using lemon juice, merely mix up the sugar and oil of peppermint with the whites of eggs, beating the whole well together, dropping it on white paper and drying the drops gradually before the fire at a distance.—MRS. R. SANDERS.

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“Squeeze not the orange too hard, lest you have a bitter juice.”

Chocolate.

Scrape fine one ounce (one of the small squares) of plain chocolate, add two tablespoonsful sugar and put in a small saucepan with a tablespoonful of hot water. Stir over a hot fire for a moment or two until it is perfectly smooth and glossy, then stir it into a quart of boiling milk, or half milk and half water. Mix thoroughly and serve with cream.—MRS. H. E. DUKESHIRE.

Iced Tea.

This tea may be prepared a couple of hours before required. Make tea rather stronger than as for hot tea, set away to cool, chip up ice and put in glasses like water, pour on the cold tea, sweeten very slightly, but use no milk, add a thin slice of lemon to every glass.—MRS. A. E. OLSON.

Coffee.

To make good coffee one must have good ingredients; preferably the green bean roasted in a bake pan in a very hot oven until a chestnut brown color, stirring every little while to roast evenly; if roasted to a black or too dark color it gives a burnt disagreeable flavor to the coffee. The next best is buying the best whole roasted coffee by the bulk and grinding it the same as the green after roasting. For every person allow one tablespoonful coffee. Put in your coffee pot, pour on boiling water, let boil two or three minutes, or at any rate not more than five, set back on range for ten minutes, where of course it will keep hot but not boil. Serve with good cream A No. 1.—MRS. A. E. OLSON.

Tea.

When the tea kettle begins to boil, have ready a tea pot, pour into the tea steeper just a very little boiling water and then put in tea, allowing two full teaspoons of tea to six persons. Pour over this boiling water until the steeper is half full, cover tightly and let it stand where it will keep hot, but not to boil. Let the tea infuse for ten or fifteen minutes and then add more water. Have boiling water in a pot and weaken each cup of tea if desired. Do not let water for tea boil too long. Put cream in cup before tea is served.—MRS. J. N. SMITH.

Soda Cream.

Two and one-half pounds of white sugar, one-eighth pound of tartaric acid, both dissolved in one quart of hot water. When cold add the beaten whites of three eggs, stirring well. Bottle for use. Put two large spoons of this syrup in a glass of cold water, and stir in it one-fourth of a spoon of bicarbonate of soda. Any flavor can be put in the syrup. An excellent drink for summer.—MRS. J. N. SMITH.

Cream Nectar.

Six pounds sugar, pour over two quarts warm water, four ounces tartaric acid. Stir well. When the sugar is dissolved stir in the beaten whites of four eggs. Do not let the mixture boil. When cool flavor with lemon. Put in bottles and keep well corked. Directions for use: Put two tablespoons in glass of ice water, add soda size of a pea. Stir until foamy.—MRS. AUSTIN.

Ginger Beer.

Put one and one-half pounds granulated sugar into a stone crock with two ounces of ground ginger and one lemon sliced thin, pour on eight quarts of boiling water and when luke warm add one-quarter yeast cake dissolved, stir thoroughly and when cold strain into bottles and cork securely. Set in a moderate temperature for twelve hours, then in the coldest place possible. It will be ready to use in five or six days.—MRS. WESLEY BROWN.

Unfermented Wine.

Bring to the boiling point twenty-five pounds of grapes, one pound sugar, one quart of water. When cool squeeze through a cloth, return juice to kettle with four pounds sugar and boil fifteen minutes. Skim well and bottle while hot.—MRS. JAS. HAYGARTH.

Raspberry Vinegar.

To four quarts of red raspberry put enough water to cover. Let stand for twenty-four hours, scald and strain. Add one pint of sugar to one pint of juice. Boil twenty minutes and bottle.

Cream Soda.

Tartaric acid two ounces, hot water five pints, granulated sugar five cups, essence of lemon three tablespoonsful, juice of one lemon. Mix all together and when cold add the whites of two eggs well beaten. Ready for use as soon as cold. Put a little in a tumbler, fill with cold water and add a little baking soda. Drink.—MRS. W. GRANT WRIGHT.

MISCELLANEOUS.

Baking Powder.

Take four ounces of ground rice, two ounces of tartaric acid, three ounces of bi-carbonate of soda and mix well together, so that no lumps remain.

Brine For Butter.

Make a brine of six quarts of water, using enough salt to float an egg, add two tablespoons of white sugar, one-half tablespoon of saltpetre. Have the brine come to a boil and when cold strain over the butter.—MRS. BROWN.

Cold Starch.

Quarter pound of starch, one and one-half pints cold water, two teaspoons turpentine, two teaspoons borax, soak overnight.—MRS. W. GRANT WRIGHT.

Mouth Wash.

Euthymal, lemon juice and glycerine makes a good mouth wash.—MRS. J. N. SMITH.

FACTS WORTH KNOWING.

Olive oil four drachms and turpentine two drachms, mixed together, is splendid for rheumatism. Massage well three times daily.

Salt sprinkled on where fruit or tea is spilled on the tablecloth will help to remove. Put on when first done. Boiling water is also a good thing for removing stains.

Two or three tablespoons of coal oil in wash water while boiling the clothes helps greatly to whiten them.

To clean paint—Boil one pound of bran in one gallon of water for one hour.

To clean rusted nickel—Cover with grease and leave for a few days, then remove with a rag dipped in ammonia.

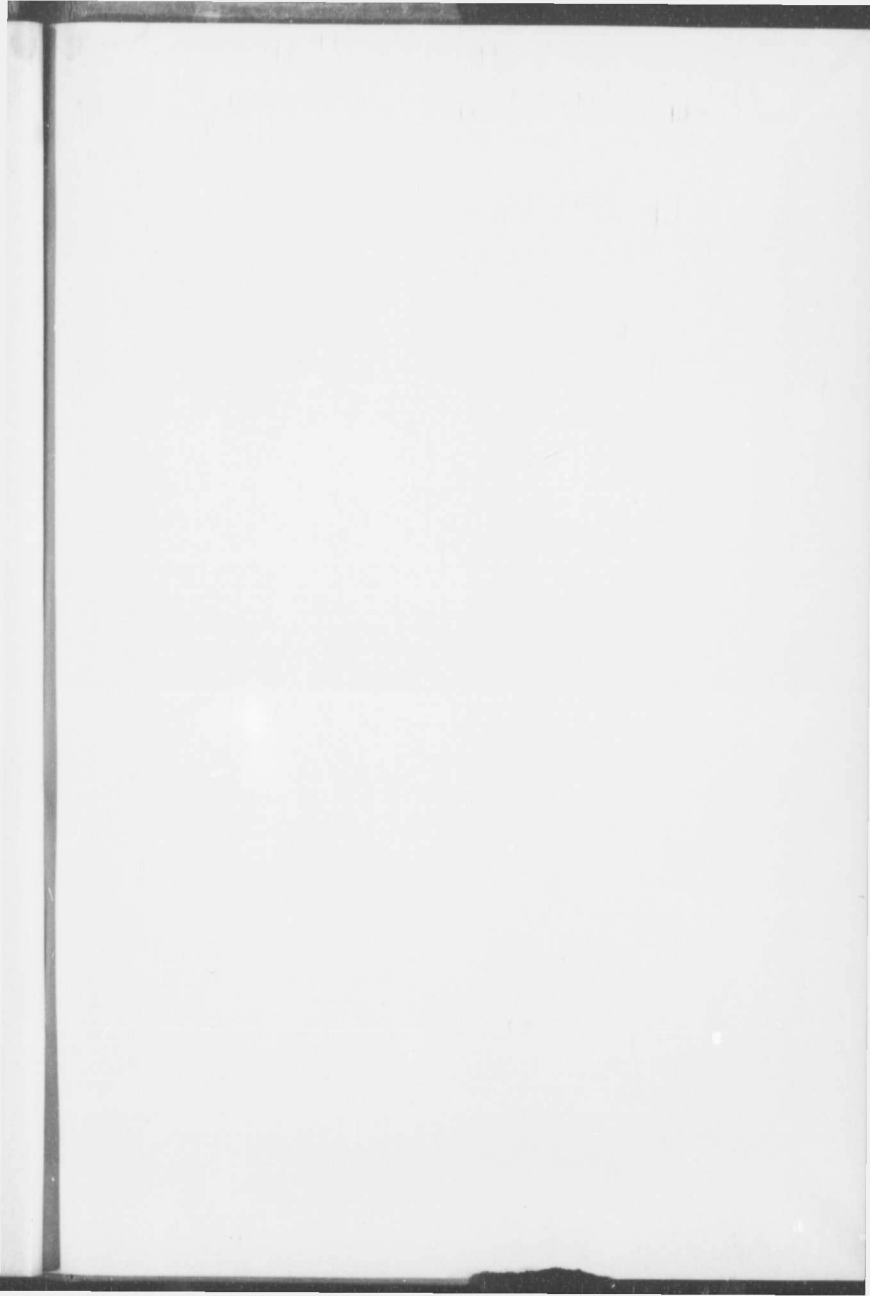
Benzine and French chalk will remove grease from matting. Scrape chalk freely over spot, sprinkle with enough benzine to moisten and when the latter is evaporated, brush off chalk and spot will disappear.

Unused silver will keep bright if laid away in a box of flour.

That a gold chain may be brightly cleaned by being put for a few moments in ammonia and water, three parts water to one of ammonia. Rub dry with a chamois cloth.

If in cooking an article of food becomes scorched and the pan containing it is set at once in cold water its flavor will not be injured.











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