

LV

**305**  
**TESTED**  
**RECIPES**



Published by  
**MRS. J. W. DODD'S UNIT**  
of the Ladies' Aid Society of High Park Avenue  
Methodist Church

## OUR GREETING

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*To all women who live to learn and would learn to live, these pages are offered by the compilers in the hope that they may prove crumbs of comfort in many perplexing hours.*

*These recipes have been carefully tested by the ladies whose names are attached, and we feel confident will, in every case, prove highly satisfactory.*

*We desire to thank all kind contributors to these pages, especially those whose liberal patronage in advertising matter has made this venture a success. We sincerely hope our friends will freely patronize those who have patronized us. We believe in reciprocity. We hope this book will find a welcome in every home, and be a souvenir of the many efforts made by our ladies to erect a new Sunday School building.*

MRS. J. W. DODD'S UNIT OF THE LADIES AID

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## Recipe for A Perfect Husband

Select with care one large kind heart,  
One liver, red and good.  
Remove all grouch and throw away,  
As anybody should.  
Add twenty grains of common sense  
And sweetness to your taste;  
Fresh air and sunshine never stint,  
But tears are only waste;  
Handle with tact and loving care,  
No matter how you toil,  
Your efforts all will be in vain  
If you bring to a boil.

--MRS. G. B. HAM



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## SOUPS

### BARLEY SOUP

Two pounds of beef shank,  $\frac{1}{4}$  pound pearl barley, 1 large bunch parsley, 4 onions, 6 potatoes, salt and pepper to taste, 4 quarts water. Boil gently for three hours.

### CORN SOUP--

Stew  $\frac{1}{2}$  can corn with a slice of onion. Add salt and pepper and simmer for a moment in a quart of slightly thickened milk. Strain, add a little butter and serve. A few kernels of large popped corn are pretty floating on top of this soup.

### CREAM OF ASPARAGUS—A. Vokes.

Use equal parts of water in which asparagus has been cooked and thin white sauce (butter, flour and milk). Any asparagus left over may be put through a sieve and added. Add salt, pepper and butter to taste. Serve very hot.

The water in which carrots, turnips or potatoes are cooked can be used in the same way as above.

### SPLIT PEA SOUP—E. V. Adams.

- $\frac{1}{2}$  CUP DRIED PEAS.
- $2\frac{1}{2}$  QTS. WATER.
- $\frac{1}{2}$  ONION.
- 2 INCH CUBE OF SALT PORK.

Soak peas several hours, drain off water, add  $2\frac{1}{2}$  qts. water, onion and pork. Simmer four hours and rub through sieve.

Melt 3 tbsp. butter in another saucepan, add 3 tbsp. flour and 1 pint of milk and  $1\frac{1}{2}$  tsp. salt and pepper. Stir till smooth and add to split pea mixture.

### CREOLE SOUP

- 1 PINT STEWED TOMATOES.
- 1 PINT WELL SEASONED STOCK.
- 1 GREEN PEPPER SLICED THIN.
- 2 TABLESPOONS BUTTER.
- 2 TABLESPOONS FLOUR.
- SALT AND PAPRIKA TO TASTE.
- $\frac{1}{8}$  TEASPOON CELERY SALT.

Simmer tomatoes and stock together 15 minutes. Thicken with flour and butter mixed together, season and strain.

### TOMATO SOUP

- 1 PINT TOMATOES.
- 1 HEAD CELERY.
- 6 ONIONS.
- 12 CLOVES.
- Boil 1 hour, strain, and add—
- $\frac{1}{2}$  CUP BUTTER.
- $\frac{1}{2}$  CUP BROWN SUGAR.
- 2 TABLESPOONS SALT.
- $\frac{1}{2}$  TEASPOON PEPPER.

Boil up and bottle. When ready to use, add milk and pinch of soda.

### CAMPBELL TOMATO SOUP—

Mrs. Chapple.

- 1 PECK RIPE TOMATOES.
- 1 DOZEN SMALL ONIONS.
- 1 BUNCH CELERY.
- 1 BUNCH PARSLEY.
- 1 BAY LEAF.
- 6 CLOVES.

Simmer one hour and strain.

Mix 1 cup white sugar,  $\frac{1}{2}$  cup salt,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup or little more or flour. Boil until it thickens and add  $\frac{1}{4}$  teaspoon red pepper. Can while hot and when ready for use mix 2 cups of hot milk to one of soup.

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## SOUPS—Continued.

### ONION SOUP—Mrs. C. S. Bowers.

Peel  $\frac{1}{2}$  dozen good sized onions and 2 potatoes, cut in small pieces, and put in saucepan with a lump of dripping and cook for about 15 minutes (they must not brown), pepper them and pour over about 3 pints of stock (white if

possible), add a lump of sugar, a strip of bacon rind and one or two outer sticks of celery. Simmer gently till tender. Rub through sieve and return to pan. Grate the crumbs of a stale loaf into  $\frac{1}{2}$  pint of boiling milk, pour into soup and serve.

## FISH

### BAKED STUFFED SMELTS—

A. Vokes.

Clean and wipe as dry as possible 12 selected smelts, stuff, sprinkle with salt and pepper and brush over with lemon juice. Place in buttered shallow plate and bake 5 minutes in hot oven. Remove from oven; sprinkle with buttered crumbs and bake until crumbs are brown.

#### STUFFING

- $\frac{1}{4}$  CUP CRACKER CRUMBS.
- $\frac{1}{4}$  CUP STALE BREAD CRUMBS.
- $\frac{1}{8}$  TEASPOON SALT.
- 2 TABLESPOONS MELTED BUTTER.
- SPECK PEPPER.
- FEW DROPS ONION JUICE.
- 2 TABLESPOONS HOT WATER.

Mix ingredients in order given.

### BAKED FISH

- 4 GOOD SIZED ONIONS.
- SAME QUANTITY OF BREAD CRUMBS.
- 1 TABLESPOON BUTTER OR PORK FAT.
- 1 PINT TOMATO.

Mix all together and pour over fish and bake.

### FINNAN HADDOCK

Wash thoroughly, leave soaking in cold water half an hour, then 5 minutes in boiling water. Take out of water, rub over with butter and lemon juice and broil 15 minutes.

### HOLLANDAISE SAUCE—

- $\frac{1}{4}$  CUP BUTTER.
- YOLK 1 EGG.
- 2 TEASPOONS LEMON JUICE.
- $\frac{1}{8}$  TEASPOON SALT.
- FEW GRAINS CAYENNE.
- 3 TABLESPOONS BOILING WATER.

Put butter in a bowl of cold water and wash, using a spoon. Divide in 3 pieces. Put one piece in saucepan with yolk of egg and lemon juice. Put saucepan in larger one containing boiling water and stir constantly with wire brush until butter is melted. Then add second piece of butter, and as sauce thickens, third piece. Add water. Cook 1 minute and season with salt and cayenne.

### SMOKED HERRINGS, CISCOES, Etc.

Wash thoroughly, wipe dry, wrap in manilla paper and put in hot oven for 15 minutes.

### SALMON LOAF—

Mrs. W. B. Northcott.

- 2 EGGS (well beaten).
- $\frac{1}{4}$  TEASPOON PEPPER.
- $\frac{3}{4}$  TEASPOON SALT.
- 1 SMALL CUP MILK.
- 6 SODA BISCUITS (rolled fine).
- 1 CAN SALMON (drained).

Flavor with sage or other flavoring. Mix well, put in pan and steam 1 hour.





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## FISH—Continued.

### CREAMED SALMON—Mrs. Heston.

Empty can and remove bones, drain liquid and mix the salmon fine. Boil 1 pint of milk and thicken with 2 tablespoons of corn starch and 2 tablespoons butter. Add salt and pepper to taste. Have 1 pint of finely crumbled bread.

In buttered dish spread one layer of crumbs, then layer of salmon, then sauce; repeat until dish is nearly full, ending with crumbs. Bake till brown.

### LOBSTER A LA NEWBURG

- 1 CAN LOBSTER.
- 1 CAN MUSHROOMS.
- 1 CAN PEAS.
- 1 SLICE PIMENTO.
- $\frac{3}{4}$  PINT MILK.

Put all together and thicken with butter and flour. Serve on buttered toast.

## MEATS

### YORKSHIRE PUDDING—

- 1 PINT MILK.
- 4 EGGS (well beaten).
- 2 CUPFULS FLOUR.
- SALT.

Cook in beef gravy.

### POT ROAST—

Sear the meat first, then add a little water, salt and pepper and two or three large onions; cut and place around meat. Cook five pounds of meat two and one-half hours, and brown well on both sides. Cook on top of stove in covered kettle.

### LITTLE PIGS IN BLANKETS—

Drain oysters dry and roll each one in a thin slice of bacon. Fry until bacon is brown. Be sure oysters are securely fastened in bacon. Oysters, if preferred, can be dipped in egg before wrapping.

### BEEF LOAF—

- 2 LBS. BEEF CHOPPED VERY FINE.
- 1 PINT BREAD CRUMBS.
- 1 EGG.
- 1 CUPFUL MILK.
- PEPPER AND SALT TO TASTE.

Mix well, mould in loaf, and place in a buttered tin. Bake 1 hour in moderate oven.

### BEEF OLIVES—

Cut a round steak into square pieces, sprinkle with salt and pepper and dredge well with flour. Cut up all outside skin and fat and put in bottom of white lined saucepan with a tight fitting lid. Have it smoking hot and put in pieces of steak rolled up tight and fastened with toothpicks. Cook for a few minutes in hot pan, then put on the cover tight and cook very slowly for 3 hours, not removing the lid. This should be covered with gravy when properly done. It must not be hurried.

### CHICKEN SOUFFLE—A. Vokes.

- 1 TABLESPOON FLOUR.
- 1 TABLESPOON BUTTER.
- 2 EGGS.
- $\frac{1}{2}$  CUPFUL CHICKEN STOCK.
- $\frac{1}{2}$  CUPFUL MILK.
- $\frac{1}{2}$  CUPFUL BREAD CRUMBS.

Melt the butter, stir in flour, add stock and milk, and cook until it thickens. When cool add egg yolks, seasoning and bread crumbs, and beaten whites of eggs. Lastly, stir in cold minced chicken, put in a buttered dish, and bake 30 minutes.

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## MEATS—Continued.

### COLD MEAT RELISH—

Cut any cold meat into small pieces. In a baking dish place alternate layers of meat, sliced onions and tomatoes, seasoning each layer with salt and pepper. When the dish is filled, moisten with a little milk and place cracker crumbs on top. If desired, a crust can be made instead of cracker crumbs. Bake 1 hour.

### MOCK DUCK—Mrs. Smith.

Vegetable marrow. Cut through centre, remove seeds and peeling. Fill with the following: Hamburg steak, chopped onion, and pepper and salt. Fill the squash and put together and tie. Put in roast pan and spread plenty of fat over it. Baste every 20 minutes. Bake two hours. Make a brown gravy.

### SHEPHERD'S PIE

Cook some potatoes and mash them smooth with milk or white sauce. Put a thin layer of them in the bottom of a dish, and over this put the meat which has been minced fine, and mixed with onion sauce or gravy, as preferred. Cover the meat with the rest of the potatoes and put into the oven to brown. Serve hot.

### BEEF STEW WITH DUMPLINGS—

A. Vokes.

Two pounds of lean beef (cheaper cuts). Cut into one inch cubes, dredge with flour. Put 2 tablespoons dripping into a frying pan. As soon as it is smoking hot, put in the meat and shake or stir until nicely brown. Skim out the meat and put in saucepan. Cut 1 small onion in slices and brown in remaining dripping. Add to the meat and add 1 quart boiling water. Season with pepper and salt. Cover the saucepan closely and simmer for 2 hours.

### SOUR MILK DUMPLINGS—

Mrs. Digby.

1 EGG.  
SMALL PIECE OF BUTTER.  
2 CUPS FLOUR.  
2 TEASPOONS BAKING POWDER.  
SALT.  
SOUR MILK TO MAKE SOFT DOUGH.  
These do not get sad with cooking.

### DUMPLINGS—Mrs. Wm. Hannaford.

1 EGG (beaten).  
1 TABLESPOON BUTTER.  
1 CUP SWEET MILK.  
 $\frac{1}{2}$  TEASPOON SALT.  
2 TEASPOONS BAKING POWDER.  
Enough flour for batter. Beat up well.

### BEEF OMELET

$\frac{1}{2}$  LB. ROUND STEAK.  
2 EGGS.  
 $\frac{1}{4}$  CUP MILK.  
 $\frac{1}{2}$  CUP BREAD CRUMBS.  
SALT AND PEPPER TO TASTE.

### BOILED HAM (Virginia Style)—

Mrs. Galley.

For a 12 lb. ham, put 1 cup molasses, 1 cup vinegar in water, and boil 3 hours, let cool in water, then skin. Bake in covered pan 1 hour.

### BREAD SAUCE

$\frac{1}{2}$  CUP STALE BREAD CRUMBS.  
1 ONION STUCK WITH FIVE CLOVES.  
 $1\frac{1}{2}$  CUPS MILK.

Boil together 10 minutes; remove onion, add half teaspoon salt,  $1\frac{1}{2}$  table-spoons butter. Then add half cup stale bread crumbs browned in half tablespoon butter.

# FIVE RECIPES IN ONE

This Recipe is Selected from the New Book of Tested, Proven Recipes—"Old Homestead Recipes"—published for the users of

## Monarch Flour

### PLAIN LOAF CAKE.

$\frac{1}{4}$  cup butter  
 $\frac{3}{4}$  cup sugar  
2 eggs  
 $\frac{1}{2}$  cup milk

$1\frac{1}{2}$  cup Monarch Flour  
2 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon flavoring

**Method**—Cream butter, cream in the sugar gradually. Beat eggs until light and foamy and add to butter and sugar, and beat until mixture is creamy. Add milk and flavoring but do not beat. Sift together the flour, salt and baking powder and add to the first mixture and heat thoroughly. Put into a well-greased tin, spreading it well into the corners, so that the cake will bake more evenly. Have oven hot at first and when the cake has risen its full height, lower heat slightly. Bake about 40 to 45 minutes.

### VARIATIONS OF THE ABOVE BASIC RECIPE.

#### Spice Cake.

To the above recipe add 1 tablespoon of any desired spice. Sift spice with other dry ingredients.

#### Chocolate Cake.

Add  $\frac{1}{2}$  cup grated chocolate. Increase milk by 2 tablespoons. Heat milk and chocolate together until chocolate dissolves. Cool this mixture and use where above mixture calls for milk.

#### Nut Cake.

Add  $\frac{1}{2}$  cup chopped nuts. Increase baking powder by  $\frac{1}{2}$ . Put a little of the flour on the nuts to keep them from dropping to the bottom and beat into mixture at the last.

#### Fruit Cake.

Add  $\frac{3}{4}$  cup of raisins, dates, figs, currants or a mixture. Increase baking powder by  $\frac{1}{2}$ . Mix a little of the flour with fruit and add to the mixture at the last.

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## MEATS—Continued.

### CHEESE FONDU—E. V. Adams.

- 1 CUP SCALDED MILK.
- 1 CUP BREAD CRUMBS.
- $\frac{3}{4}$  CUP GRATED CHEESE.
- 1 TABLESPOON BUTTER.
- $\frac{1}{2}$  TEASPOON SALT.
- 2 EGGS.

Mix all but the eggs, then add beaten yolks of eggs. Fold in stiffly beaten whites. Turn into well buttered baking dish. Bake 20 minutes in moderate oven.

### CHEESE SAUCE to Serve With Hard Boiled Eggs—Miss E. Rowntree.

- $\frac{1}{4}$  TEASPOON MUSTARD.
- $\frac{1}{4}$  TEASPOON SALT.
- 1 TABLESPOON BUTTER.
- 1 TABLESPOON SWEET MILK.

To the above stir in 1 tablespoon of flour until frothy, then add 1 pint of sweet milk and  $\frac{1}{4}$  cup grated cheese and a little red pepper. Cook in double boiler until thick.

### OMELET—Mrs. Perry

- 3 EGGS (beaten separately).
- 1 CUP MILK.
- 1 TABLESPOON FLOUR.
- $\frac{1}{4}$  TEASPOON BAKING POWDER.
- PINCH OF SALT.

Mix flour, etc., with yolks, and add whites. Put butter size of a walnut in frying pan, heat until it begins to smoke, let cool slowly. In about 10 minutes put in hot oven to brown. In about 5 minutes fold and serve at once.

### SAUSAGE ROLLS—

Roll sausages separately in good pie crust and bake in moderate oven about 30 minutes. These are delicious served with tomato sauce.

## VEGETABLES

### STUFFED TOMATOES—A. Vokes.

Wipe and remove thin slices from the stem end of six medium sized tomatoes. Remove seed and pulp, sprinkle inside of tomatoes with salt, invert and let stand half-hour. Melt 2 tablespoons butter, add half tablespoon finely chopped onion and cook 5 minutes. Add half cup finely chopped cooked chicken or cold meat, half cup stale soft bread crumbs, tomato pulp, salt and pepper to taste. Cook 5 minutes, then add 1 egg slightly beaten. Refill tomatoes with this mixture. Sprinkle with buttered crumbs, place in greased pan and bake 20 minutes in the oven.

### BANANA FRITTERS—Mrs. Chant.

- 1 PINT FLOUR
- $\frac{1}{2}$  TEASPOON BAKING POWDER (sifted in flour)
- $\frac{1}{2}$  PINT MILK
- 1 TABLESPOON BUTTER.
- 1 TEASPOON SALT.
- 2 EGGS.
- 2 or 3 BANANAS.

Beat eggs light, add milk and salt to them, pour over half of mixture on flour. When beaten light and smooth add remainder and the butter. Fry in deep fat.

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## VEGETABLES—Continued.

### CREAMED POTATOES WITH FRENCH PEAS—A. Vokes.

Cut up as many potatoes as required and almost cover them with milk. Season with salt and pepper and butter the size of an egg. Boil very slowly until done and quite creamy, then add a can of French peas which has been heated and thoroughly drained.

### SCALLOPED TOMATOES—

Peel tomatoes and cut in pieces, add a little finely chopped onion, and simmer till tomatoes are quite soft. Season to taste with salt and pepper. Add a little sugar if desired. Cover the bottom of a buttered baking dish with dry bread crumbs. Add the tomatoes and sprinkle the top thickly with buttered bread crumbs. Bake in hot oven till crumbs are brown.

### CORN FRITTERS—Mrs. Chant.

- 1 PINT SWEET CORN (cut from cob).
- $\frac{1}{2}$  CUP SWEET CREAM OR MILK.
- 1 WELL BEATEN EGG.
- $\frac{1}{2}$  TEASPOON SALT.
- $\frac{1}{4}$  TEASPOON PEPPER.

Thicken with flour. Drop in hot fat by large spoonfuls and fry. May be eaten with sugar or syrup.

### POTATO CHOWDER—Mrs. Chant.

Five large potatoes cut in dice;  $\frac{1}{2}$  lb. ham or lean bacon cut in small pieces; 1 onion; 1 tablespoon chopped parsley; salt and pepper; 2 cups cold water.

Cover closely and cook until potatoes are first tender, then add 2 cups milk, 2 level tablespoons of butter and 2 of flour, 2 cups corn and let boil up.

### GREEN CORN PUDDING

Take six ears of corn or one can of corn, one and a half cupfuls of sweet milk, one egg, one tablespoon corn starch, pepper, salt and a little butter. Butter a pudding dish and put the above in and bake three-fourths of an hour. To be eaten as a vegetable.

### FRIED GREEN TOMATOES—

Mrs. L. Frisbee.

Wash and slice green tomatoes. Beat 1 egg,  $\frac{1}{4}$  teaspoon salt and roll soda biscuit. Dip tomatoes in egg, then in the biscuit crumbs, and fry in butter till golden brown.

### SWEET POTATO CROQUETTES—

Mrs. Chant.

- 2 CUPS HOT SWEET POTATOES.
- 3 TABLESPOONS BUTTER.
- $\frac{1}{2}$  TEASPOON SALT.
- LITTLE PEPPER.
- 1 BEATEN EGG.

Shape into croquettes, dip in crumbs, fry in deep fat and drain.

## SALADS

### BEET SALAD—Mrs. Fisher.

- 1 QUART BOILED BEETS.
- 1 PINT CELERY (chopped fine).
- 1 PINT RAW CABBAGE (chopped fine)
- 2 CUPS BROWN SUGAR.

- 1 TABLESPOON SALT.
- 1 TEASPOON PEPPER.
- $\frac{1}{4}$  TEASPOON CAYENNE PEPPER.
- 1 CUP GRATED HORSE RADISH.

Cover with vinegar and keep from air.





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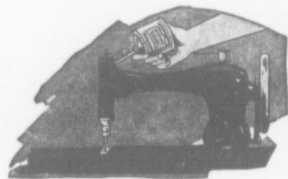


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## SALADS—Continued.

### HEAVENLY HASH (Salad)—

Miss Bertie Nichols.

1 CAN PINEAPPLE (cut up and drained).

½ CUP CHOPPED WALNUTS.

20 MARSHMALLOWS CUT UP.

1 CUP CREAM (before it is whipped)

1 TABLESPOON SALAD DRESSING.

Whip cream, then add other ingredients.

### SALAD—Miss Babe Nichols.

1 CUP CHOPPED CABBAGE.

1 CUP CHOPPED CELERY.

1 CUP CHOPPED APPLES.

1 CUP CHOPPED PINEAPPLE.

GREEN GRAPES (nuts if desired).

Whip cream and mix with salad dressing.

### SHRIMP SALAD

Take one quart shrimps, break in small pieces; 1 large stalk celery, chopped small; 1 small head of lettuce, torn in fine pieces; ½ a green pepper, chopped fine; 2 or 3 hard boiled eggs sliced over the top. Garnish with lettuce. Cover with mayonnaise dressing. The flowers or green seeds of nasturtium torn up make a very good addition to the salad.

### MARSHMALLOW SALAD—

Mrs. J. W. Walker.

4 BANANAS.

1 CAN CHOPPED PINEAPPLE.

1 CUP CHOPPED WALNUTS.

1 CAN MARSHMALLOWS (cut fine).

1 CUP SALAD DRESSING.

1 pint of whipped cream, added just before serving.

### PERFECTION SALAD—

Mrs. George S. Berryhill.

½ BOX GELATINE.

Dissolve gelatine in half cup cold water.

2 CUPS BOILING WATER.

½ CUP WHITE SUGAR.

½ CUP WEAK VINEGAR.

1 TEASPOON SALT.

Let above partly set, then add—

1 CUP CHOPPED CABBAGE.

2 CUPS CHOPPED CELERY.

¼ TIN PIMENTOS.

Turn into a mould and chill. Serve on lettuce leaves, with mayonnaise dressing.

### LOBSTER SALAD—

Mrs. George S. Berryhill.

1 CAN LOBSTER.

1 BUNCH CELERY.

1 CUP CHOPPED WALNUTS.

2 HARD BOILED EGGS.

1 SMALL BOTTLE OLIVES.

SALT AND PEPPER TO TASTE.

Mix with mayonnaise dressing and serve on lettuce leaves.

### CUCUMBER SALAD

1 QUART CABBAGE (chopped fine).

1 QUART CUCUMBER (chopped fine).

2 GREEN PEPPERS.

½ TEASPOON RED PEPPER.

3 CUPS BROWN SUGAR.

SALT TO TASTE.

Cook slowly for 20 minutes.

#### Dressing for Salad

1 QUART VINEGAR.

2 TEASPOONS TURMERIC POWDER.

1 TEASPOON CELERY SEED.

3 TEASPOONS MUSTARD.

1 CUP FLOUR.

Mix all together and stir into salad just before removing from stove.

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## SALADS—Continued.

### SALMON SALAD—Mrs. C. R. Rice.

7 cold boiled potatoes to 1 can of salmon, chop fine, pour dressing over, made as follows:—

- ¾ CUP VINEGAR.
- 1 TEASPOON MUSTARD.
- ½ TEASPOON SALT.
- 2 TABLESPOONS SUGAR.
- 2 EGGS.
- ¾ CUP CREAM.
- 1 TABLESPOON BUTTER.

Boil, pour over salad when cold.

### BANANA SALAD

6 SLICED BANANAS.

½ CUP ENGLISH WALNUTS (chopped)

Mix well and serve with mayonnaise dressing.

### CUCUMBER SALAD—

Mrs. W. E. Smith.

- 7 or 8 LARGE CUCUMBERS.
- 1 QUART ONIONS (cut fine)
- 1 PINT VINEGAR
- ½ TEASPOON CURRY POWDER.
- ½ TEASPOON CELERY SEED.
- 1 TABLESPOON MUSTARD.
- 2 TABLESPOONS FLOUR.
- 1 TABLESPOON TURMERIC.
- 2 CUPS SUGAR.

Cut cucumbers same as for salad; put some salt on, and let stand. Put vinegar on stove, stir in spices. Drain cucumbers and onions, add to vinegar. Boil all together 15 minutes, and seal tightly.

### POTATO SALAD

- 6 CUPS COOKED POTATOES.
- 1 SMALL ONION.
- PEPPER AND SALT.

Chop potatoes and onions fine. Add salt and pepper to taste. Mixed with boiled salad dressing.

### FRENCH SALAD—Mrs. J. W. Dodd.

To 1 pint can of peas add 1 pint celery cut finely, ½ cup walnuts chopped finely, ½ cup chopped orange. Serve with mayonnaise dressing or shredded lettuce.

### APPLE SALAD—Mrs. E. H. Baker.

Six large red apples, one-half cup celery cubes, one-half cup small apple cubes, one-half pecan nuts, and mayonnaise dressing. Mix celery and apple cubes, pecan-nuts and mayonnaise together thoroughly. Scoop out apples and fill with the mixture; place on top of each a tablespoon of whipped cream with a maraschino cherry in the centre.

### MOULDED SALAD—Mrs. Morrison.

- 1 ENVELOPE GELATINE.
- ½ CUP COLD WATER.
- ½ CUP MILD VINEGAR.
- 1 PINT BOILING WATER.
- 1 TEASPOON SALT.
- ½ CUP SUGAR.
- JUICE OF 1 LEMON.
- 1 CUP FINELY SHREDDED CABBAGE.
- 2 CUPS CELERY (chopped fine).
- 1 SWEET RED OR GREEN PEPPER.

Put gelatine in cold water for 5 minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set, add the vegetables and turn into moulds.

### SALAD DRESSING—

Mrs. W. H. Butt, Jr.

- 2 EGGS.
- ½ CUP SUGAR.
- 1 TEASPOON SALT.
- 1 TEASPOON MUSTARD.
- DASH OF CAYENNE PEPPER.
- ½ TEASPOON FLOUR.

Mix all well, then add 1 cup of vinegar. Boil a little until thick. Thin with whipped cream, sweet or sour.

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## SALADS—Continued.

### SALAD DRESSING

- 3 TABLESPOONS SUGAR.
- 2 TABLESPOONS MUSTARD.
- 1 TABLESPOON SALT.
- SPECK OF RED PEPPER.
- 1 TABLESPOON FLOUR.
- 2 EGGS.
- $\frac{1}{2}$  CUP VINEGAR.
- 2 TABLESPOONS BUTTER.

Mix dry ingredients, add vinegar and butter and cook in a double boiler. When partially cooked, add beaten eggs. If too thick, thin with milk or cream.

### SALAD DRESSING—Mrs. F. A. Caven

- 1 CUP SUGAR.
- 3 EGGS.
- 1 CUP VINEGAR.

- 1 TEASPOON MUSTARD.
- $\frac{1}{2}$  TEASPOON SALT.
- $\frac{1}{4}$  TEASPOON PEPPER.
- SMALL PIECE OF BUTTER.

Beat well before adding vinegar, then cook.

### MAYONNAISE DRESSING—

Mrs. A. Day.

Blend yolks of 2 raw eggs with 1 teaspoon of mustard, pinch of salt and paprika, add slowly a few drops of olive oil, stirring rapidly; then more at a time. When thick, add a little vinegar or lemon juice, then more oil and vinegar until one-half a cup of oil and 2 tablespoons of lemon juice, and the same of vinegar have been used.

## DESSERTS

### GINGER PUDDING—

Miss E. Rowntree.

- 1 EGG.
- $\frac{1}{2}$  CUP BROWN SUGAR.
- $\frac{1}{2}$  CUP MOLASSES.
- $\frac{1}{2}$  CUP BUTTER.
- $\frac{1}{2}$  CUP FRUIT.
- $\frac{1}{2}$  CUP HOT WATER.
- 1 TABLESPOON GINGER.
- 1 TEASPOON SODA.

Put in flour to make a stiff batter. Steam 1 hour.

### APPLE ROLL—Mrs. J. H. Colvin

- 4 MEDIUM SIZED APPLES.
- $1\frac{1}{2}$  CUPS SUGAR.
- 1 PINT WATER.
- Biscuit Dough for Apple Roll—
- 2 CUPS FLOUR.
- 4 TEASPOONS BAKING POWDER.
- $\frac{1}{2}$  TEASPOON SALT.
- 2 TABLESPOONS SUGAR.
- $\frac{1}{2}$  CUP WATER AND MILK.
- 3 TABLESPOONS SHORTENING.

Sift dry ingredients together, cut in shortening, add liquid to make soft dough. Roll out as for jelly roll. Melt sugar and water in shallow dish and bring to boil.

Chop apples and spread over rolled biscuit dough, roll up as for jelly roll and cut into slices and place side by side in hot syrup. Dot with butter and sprinkle with sugar and cinnamon and bake till golden brown.

Serve warm with cream.

### SNOW PUDDING—Mrs. A. M. Smith.

- 2 TABLESPOONS CORN STARCH.
- $\frac{1}{2}$  CUP SUGAR.
- 2 CUPS WATER.

When cooked add whites of 2 eggs beaten to a froth. Yolks of eggs, milk, a little corn starch to serve over pudding.

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## DESSERTS—Continued.

### DATE TORTE—Mrs. Vokes.

- 2 EGGS.
- $\frac{3}{4}$  CUP SUGAR.
- 2 SMALL TABLESPOONS FLOUR.
- $\frac{1}{2}$  TEASPOON BAKING POWDER.
- 1 CUP DATES (chopped).
- 1 CUP NUTS (chopped).
- FEW GRAINS SALT.

Beat yolks of eggs very light, add sugar and beat well. Add flour, salt and baking powder, then dates and nuts, and lastly stiffly beaten whites of eggs. Bake  $\frac{3}{4}$  hour in moderate oven.

### BULLY PUDDING—Mrs. Day.

- 1 CUP WHITE SUGAR.
- 1 CUP MILK.
- 2 EGGS.
- 1 CUP CHOPPED DATES.
- 1 CUP CHOPPED WALNUTS.
- TABLESPOON FLOUR.
- $\frac{1}{2}$  TEASPOON BAKING POWDER.

Cook in oven. Serve with ice cream or whipped cream.

### CHRISTMAS PLUM PUDDING—

Mrs. J. Piggott.

- 1 LB. CURRANTS.
- 1 LB. RAISINS (seeded).
- 1 LB. SUET CHOPPED FINE.
- 1 LB. MIXED PEEL OR LESS.
- 1 LB. BROWN SUGAR.
- $\frac{1}{4}$  LB. ALMOND NUTS, BLANCHED.
- $\frac{1}{2}$  TEASPOON ALLSPICE.
- $\frac{1}{2}$  TEASPOON CLOVES.
- $\frac{1}{2}$  TEASPOON CINNAMON.
- $\frac{1}{2}$  TEASPOON NUTMEG.
- $\frac{1}{2}$  TEASPOON SALT.
- 2 TABLESPOONS MOLASSES.
- 5 EGGS.

FLOUR ENOUGH TO STIFFEN.

$\frac{1}{2}$  TEASPOON SODA (sifted with flour)

Boil from 6 to 7 hours in two 5-lb. pails greased and floured, covered.

### STEAMED CHOCOLATE PUDDING—

Mrs. D. M. Fockler.

- 1 EGG.
- $\frac{3}{4}$  CUP WHITE SUGAR.
- $\frac{1}{2}$  CUP SWEET MILK.
- 1 CUP FLOUR.
- 1 TEASPOON BAKING POWDER.
- 2 TABLESPOONS GRATED CHOCOLATE.
- (Or less if cocoa is used.)

Melted in 1 tablespoon hot water, 1 tablespoon butter.

Steam one hour and serve with caramel sauce.

### COTTAGE PUDDING.

- 2 TABLESPOONS BUTTER.
- 1 CUP SUGAR.
- 2 EGGS.
- $\frac{1}{2}$  TEASPOON SALT.
- $\frac{1}{2}$  CUP MILK.
- 2 CUPS FLOUR.
- 4 LEVEL TEASPOONS BAKING POWDER.

Cream butter and sugar; add the unbent egg, and beat for 2 or 3 minutes. Add the milk and flour, baking powder and salt sifted together. Beat well. Bake in moderate oven about 20 to 25 minutes.

### MOLASSES PUDDING—

Mrs. C. R. Rose.

- $\frac{2}{3}$  CUP MOLASSES.
- 1 CUP SWEET MILK.
- 1 CUP SUET.
- 1 CUP RAISINS.
- 1 CUP CURRANTS.
- SPICES TO TASTE.
- PINCH SALT.
- 1 TEASPOON BAKING POWDER.

Steam. This requires a very sweet sauce.



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## DESSERTS—Continued.

### BREAD PUDDING—Eva Adams.

- 2 CUPS BREAD CRUMBS.
- 4 CUPS SCALDED MILK.
- 2 EGGS.
- 1 TEASPOON VANILLA.
- $\frac{1}{2}$  CUP SUGAR.
- $\frac{1}{4}$  TEASPOON SALT.
- $\frac{1}{4}$  CUP BUTTER.

Soak the crumbs in scalded milk, add sugar, butter and salt. Add beaten eggs and flavoring. Turn into a well-buttered baking dish and bake in a slow oven one hour.

### STRAWBERRY TAPIOCA—

Mrs. McKinn.

Soak  $1\frac{1}{2}$  cups tapioca over night. Add more water before cooking, and when cooking, if too stiff, add more water, salt.

- $\frac{1}{2}$  CUP SUGAR.
- PIECE OF BUTTER.
- VANILLA.

Clean and cut up strawberries, sugar them, and let stand. When tapioca is part cool, add strawberries.

Serve with cream.

### SOFT CARAMEL CUSTARD—

Mrs. Ridout.

- 1 QUART MILK.
- $\frac{1}{2}$  CUP SUGAR.
- 6 EGGS.
- $\frac{1}{2}$  TEASPOON SALT.

Put the milk on to boil, reserving a cupful. Beat the eggs and add the cold milk to them. Stir the sugar in a small frying pan until it becomes liquid, and just begins to smoke. Stir it into the boiling milk; then add the beaten eggs and cold milk, and stir constantly until the mixture begins to thicken. Set away to cool. Serve in glasses.

### SIX CUP PUDDING—Mrs. Galley.

- 1 CUP DRY GRATED BREAD CRUMBS.
- 1 CUP FLOUR.
- 1 CUP FRUIT (raisins or currants).
- 1 CUP SUET.
- 1 CUP BUTTERMILK.
- 1 TEASPOON SODA.
- 1 CUP SUGAR.
- SALT AND SPICE.

Steam two hours.

### CARROT PUDDING—Mrs. Rickett.

- $1\frac{1}{2}$  CUPS FLOUR.
- 1 CUP BROWN SUGAR.
- 1 CUP SUET.
- 1 CUP RAISINS.
- 1 CUP GRATED POTATOES.
- 1 CUP GRATED CARROTS.
- 1 TEASPOON SODA.
- 1 CUP CURRANTS.

Spice and peel as you wish, add a little salt, add half cup of sour milk and steam.

### PRUNE WHIP—Mrs. L. Townsend.

$\frac{1}{2}$  lb. prunes, soaked all night well covered with water. Cook them in the water in which they were soaked, adding 1 cup of sugar. Boil until soft, then stone when cool. Boil again, adding 2 teaspoons corn starch. When cool, beat in the whites of 2 eggs. Serve with cream.

### APPLE PUDDING—Mrs. F. A. Caven.

Slice 3 parts of a granite dish full of apples, put sugar and nutmeg on top, then make a dough of

- 2 CUPS FLOUR.
- $1\frac{1}{2}$  TEASPOONS BAKING POWDER.
- 1 TEASPOON SALT.
- 1 TABLESPOON SUGAR.
- 1 TABLESPOON LARD.

Mix with milk and spread on top of apples. Bake slowly. Serve with cream.

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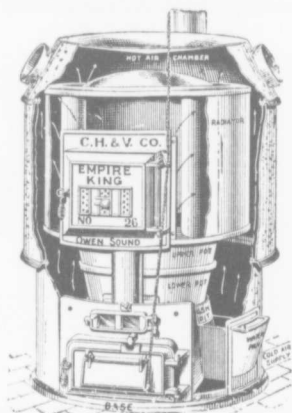
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## DESSERTS—Continued.

### SUBSTITUTE FOR WHIPPED CREAM

- 2 EGG WHITES.
  - $\frac{1}{4}$  CUP CONDENSED MILK.
  - $\frac{1}{4}$  LB. MARSHMALLOWS.
- FLAVORING.

Beat egg whites stiff, add slowly condensed milk, beating constantly. Heat marshmallows in double boiler then add above mixture with flavoring, and beat all together.

### SPICED APPLES—Mrs. Irvin.

- 3 LBS APPLES OR CRABAPPLES.
- 4 LBS. SUGAR.
- 1 QUART VINEGAR.
- 1 OZ. STICK CINNAMON.
- $\frac{1}{2}$  OUNCE WHOLE CLOVES.

Boil sugar and vinegar and spices together, put in apples when boiling, cook till tender and nice and thick, until it jellies. These are nice with cold meals.

### KRISS KRINGLE WHIP

- $\frac{1}{2}$  CUP DATES.
- $\frac{1}{2}$  CUP NUTS.
- 3 APPLES.
- 2 EGG WHITES.

Grate apples. Put dates and nuts through food chopper; beat into stiffly beaten whites of eggs for 10 minutes; sweeten to taste and serve with cream.

### CREAM (Substitute)—Mrs. W. Yule.

Mix one cup milk with 1 dessert spoonful of corn flour, as for pudding. Put aside till quite cold; beat one table-spoonful of fine sugar and one table-spoonful of butter to a cream, then beat in corn flour gradually, and add a good flavoring.

### RASPBERRY PUDDING—

Mrs. W. B. Northeott.

- $\frac{1}{2}$  OUNCE BREAD CRUMBS.
- 3 OUNCES SUET (chopped fine).
- 6 OUNCES RASPBERRY JAM.
- 4 TABLESPOONS SUGAR.
- $\frac{1}{4}$  TEASPOON MILK.
- $\frac{3}{4}$  TEASPOON SODA.
- BUTTERMILK.

Put soda, bread crumbs and suet into a basin. Add the jam and sufficient buttermilk to moisten. (It must not be too moist.) Put in a well-greased pudding basin. Cover with greased paper and steam 2 hours. Serve with melted jam for sauce.

### HARD SAUCE

- 1 CUP FRUIT SUGAR.
- $\frac{1}{4}$  CUP BUTTER.

Beat together. Add stiffly beaten white of egg and flavoring.

### FAIRY BANQUET PUDDING—

Mrs. Stuart.

- 1 PINT MILK.
- $\frac{1}{2}$  PINT CREAM.
- 1 EGG.
- 1 CUP SUGAR.
- 2 TBSP. GRANULATED GELATINE.
- 12 MARSHMALLOWS.
- $\frac{1}{2}$  CUP CHOPPED WALNUTS.
- 1 TABLESPOON VANILLA.

Heat milk, egg and sugar together. Do not boil; add gelatine, set aside to cool, then add marshmallows, cut in pieces, and also chopped nuts, whipped cream and vanilla; stir occasionally—if you wish to prevent cream from rising, with hot chocolate sauce.

- 1 CUP BROWN SUGAR.
- $\frac{1}{2}$  CUP MILK.
- BUTTER (size of egg).
- 2 TABLESPOONS COCOA.

Boil all together until thick.

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## DESSERTS—Continued.

### TAPIOCA PUDDING—Mrs. Beard.

Boil one cup of tapioca in water, gradually add milk until nearly cooked, then stir in 2 beaten eggs, one cup of sugar, one teaspoon vanilla, some apple sauce or peaches, and bake brown.

### WATERMELON Served Pie Fashion— Mrs. Farmery.

Chill thoroughly a large ripe watermelon. With a sharp knife cut from the centre, crosswise, slices 2 inches thick; trim away the green rind and arrange the pink pulp on a bed of washed grape or currant leaves disposed on a chop platter. Cut in triangles as a pie is served; place a portion on each individual plate and pass powdered sugar.

### APRICOT SPONGE—Mrs. Farmery.

1 LB. APRICOTS.  
½ BOX GELATINE.  
JUICE OF 1 LEMON.  
WHITES OF 2 EGGS.  
1 CUP SUGAR.

Soak gelatine in ¼ cup of cold water. Cook apricots until soft. Steam and pour over gelatine. Beat until cold and add lemon juice and beaten whites of eggs. Beat again and turn into moulds.

### CHOCOLATE RAISIN PUDDING— Mrs. Stuart.

Soak 1½ cups finely rolled cracker crumbs in 2½ cups milk until soft, then add ¼ cup molasses, ¼ teaspoon salt, 1 well beaten egg, 1 cup seeded raisins, 2 squares chocolate, melted, and 1 teaspoon vanilla. Turn into a well buttered pudding mould, cover and steam four hours. Serve with whipped cream sauce.

## PIES AND TARTS

### COCOANUT PIE—Mrs. C. Rowntree.

½ CUP COCOANUT (with milk enough to cover).  
2 EGGS (save whites for icing).  
½ CUP SUGAR.  
SMALL PIECE OF BUTTER.  
1 CUP MILK.  
PINCH OF SALT.  
2 TEASPOONS FLOUR.

### LEMON CREAM PIE—Mrs. B. Fudge.

JUICE AND RIND OF 1 LEMON.  
1 CUP WHITE SUGAR.  
2 TABLESPOONS MELTED BUTTER.  
YOLKS OF 2 EGGS.  
2 TABLESPOONS FLOUR.  
Beat all to a cream. 1 cup milk, whites of 2 eggs beaten stiff, and folded in. Bake in shell.

### MOCK CHERRY PIE—Mrs. Hartney.

1 CUP CRANBERRIES (chopped).  
½ CUP RAISINS (chopped).  
1 CUP SUGAR.  
1 CUP WATER.  
1 GOOD DESSERTSPOON FLOUR.  
1 TEASPOON VANILLA.  
PINCH OF SALT.

Let come to boil, remove from fire and bake between two crusts.

### RHUBARB PIE

½ CUPS CHOPPED RHUBARB.  
1 CUP SUGAR.  
2 EGGS (well beaten).  
1 TEASPOON FLOUR (mixed with sugar).

Bake with one crust; cover with meringue.

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## PIES AND TARTS—Continued.

### SOUR CREAM PIE—Mrs. Marson.

- 1 CUP SOUR CREAM.
- YOLK OF 2 EGGS.
- 1 CUP SUGAR.
- 1 CUP RAISINS.
- 1 TEASPOON CINNAMON.
- $\frac{1}{2}$  TEASPOON CLOVES.
- 1 LEVEL TEASPOON FLOUR.

If you have no sour cream, sour milk will do, but add a piece of butter. Cook in double boiler until thick. Beat whites for top, and brown in oven.

### MINCE MEAT—Mrs. Horner.

- 1 LB. SUET (chopped fine).
- 2 LBS. RAISINS.
- 2 LBS. CURRANTS.
- $\frac{1}{4}$  LB. MIXED PEEL.
- 20 LARGE APPLES.
- 1 OZ. MIXED SPICES. (Cinnamon, cloves and allspice.)
- 1 LEMON (juice and grated rind).
- 2 LBS. BROWN SUGAR.
- 1 QT. CIDER.

Boiling cider improves it very much.

### LEMON CAKE PIE (often called "Lemon Sponge or Lemon Custard Pie")—Mrs. R. D. Morrison.

- RIND AND JUICE OF 1 LARGE LEMON or  $1\frac{1}{2}$  small lemons).
- 1 CUP SUGAR.
- 2 TABLESPOONS FLOUR.
- YOLKS OF 2 EGGS (add beaten whites last).
- 1 CUP MILK.
- 2 TABLESPOONS MELTED BUTTER.

Beat lemon juice, sugar, flour, butter and egg yolks well. Add milk. Now fold in beaten egg whites. Line pie plate, and cook all at once in a slow oven. Sponge will form on top.

### BUTTER SCOTCH, PIE FILLING—

Mrs. Chapple

- 1 CUP BROWN SUGAR.
- $1\frac{1}{2}$  CUPS SWEET MILK.
- 2 TABLESPOONS BUTTER.
- 3 TABLESPOONS FLOUR.
- 2 YOLKS OF EGGS.

Whites for meringue for top. Cook in double boiler. Have crust baked.

### CHEESE STRAWS

- $\frac{1}{2}$  LB. CHEESE (not too mild).
- $\frac{1}{2}$  LB. BUTTER.
- 1 EGG.
- SALT.
- A LITTLE CAYENNE PEPPER.
- FLOUR.

Run cheese through food grinder, blend with butter, add salt and cayenne and egg, then work in flour to make the consistency of pie crust; roll out and cut in strips and bake in moderate oven.

### LEMON PIE

- $1\frac{1}{2}$  CUPS WATER.
- JUICE AND RIND OF 1 LEMON.
- $\frac{3}{4}$  CUP WHITE SUGAR.

Put on stove and let heat. Take yolks of 2 eggs and 1 tablespoon corn starch and pinch of salt; beat together with little water. Add to above mixture and let cook until thick, stirring all the time. When cooked, add teaspoon butter. Put in baked crust and beat whites, adding little sugar. Drop on pie and brown.

### CARAMEL PIE—Mrs. Hepton.

Put in a pan to boil 1 cup brown sugar, butter size of an egg. Then thin out with 1 cup water. Mix 1 tablespoon corn starch, 1 teaspoon vanilla, yolks of 2 eggs with water, and stir in. Have crust ready and pour filling in, using the whites of eggs on top.



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## PIES AND TARTS

### COWAN'S COCOA PIE—

- 2 EGGS.
- $\frac{1}{4}$  TEASPOON SALT.
- 1 CUP SUGAR.
- $1\frac{1}{2}$  CUPS HOT MILK.
- $\frac{1}{4}$  TEASPOON CINNAMON.
- 2 TABLESPOONS CORN STARCH.
- 3 TABLESPOONS COWAN'S COCOA.
- VOLKS OF 3 EGGS.
- WHITES OF 2 EGGS.
- $\frac{3}{8}$  TEASPOON VANILLA.

Mix sugar, corn starch, salt, cocoa and hot milk, and cook over hot water 45 minutes. Add yolks of eggs, and cook a few minutes longer, add vanilla. Fill baked crust with mixture. Cover with meringue, made of beaten whites, and 2 tablespoons of icing sugar. Brown in the oven. Meringue may be folded in mixture when cooled instead of spreading on top.

### CREAM PIE—Mrs. Stuart.

Put one cup milk in double boiler, when scalded, pour slowly over 3 tablespoons sugar, 1 teaspoon corn starch and a few grains of salt, mixed together, stirring constantly. Cook 10 minutes, continue stirring occasionally after the first 5 minutes. Pour this hot mixture slowly over 1 cup sweet cream and 2 well beaten eggs while stirring briskly. Turn into a pie pan lined with pastry, sprinkle with cinnamon, bake in a moderate oven until custard is set. Remove from oven and serve hot or very cold.

### RHUBARB PIE—Mrs. Clark.

Cut 2 cups rhubarb fine. Take 1 cup sugar, 1 egg, 1 cup currants or raisins, butter the size of an egg; stir all together and cook between two crusts, or if cooked rhubarb is used, you can bake with one crust.

### BANANA PIE—Mrs. Frank Groome.

- Bake crust. Sprinkle little sugar over 4 bananas sliced. Add following:—
- 3 EGGS (yolks only).
  - 1 TEASPOON CORN STARCH.
  - $\frac{1}{2}$  CUP WHITE SUGAR.
  - 1 TABLESPOON BUTTER.
  - $\frac{1}{4}$  TEASPOON VANILLA.
  - $\frac{1}{2}$  CUP SWEET MILK.

Boil in double boiler and cool before pouring over bananas. Beat whites of eggs and add 1 tablespoon sugar. Brown in oven.

### OSGOODE PIE—Mrs. F. A. Caven.

- 3 EGGS (whites for top).
- 1 CUP STONED RAISINS.
- 3 TABLESPOON VINEGAR OR LEMON JUICE.
- 1 TABLESPOON BUTTER.
- $1\frac{1}{4}$  CUPS SUGAR.
- 1 TEASPOON MIXED SPICES.
- 1 TABLESPOON FLOUR.
- 1 CUP HOT WATER.

Cook. Good for 2 pies, to be baked with under crusts. Beat whites, add some sugar, and return to oven to brown.

### BUTTER SCOTCH PIE—

Mrs. F. A. Caven.

- $\frac{3}{4}$  CUP BROWN SUGAR.
- 1 CUP MILK.
- 4 TABLESPOONS FLOUR.
- 4 TABLESPOONS COLD WATER.
- 2 TABLESPOONS BUTTER.
- 1 EGG.
- 1 TEASPOON VANILLA.

Mix sugar, flour, butter and water, add scalded milk, and cook in double boiler. Take from fire and stir in egg yolk and vanilla. Beat white of egg with a little sugar, and put on top.

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## PIES AND TARTS—Continued.

### PINEAPPLE TARTS—Mrs. Farmery.

Grate fresh pineapples or use 1 pint canned grated pineapple. Add  $\frac{2}{3}$  cup sugar, the juice of  $\frac{1}{2}$  orange, the grated rind of  $\frac{1}{2}$  orange and the juice of  $\frac{1}{2}$  lemon. Cook slowly until mixture thickens. Turn mixture into small pastry shells baked on small inverted tart pans. When delicately browned, remove from tins; set shells in them and fill with mixture. Pile meringue in a pyramid on top of each, return to oven and brown delicately.

### APPLE PIE WITH ONE CRUST

Slice pie dish level full of apples. Make a crust, roll out and spread over apples. Bake until apples are tender. Place plate on top and turn out with apples on top of crust. Spread over apples, after mixing one tablespoon of melted butter, beaten yolk of egg and  $\frac{1}{2}$  cup sugar. Beat the white of egg and spread over all.

### GROUND RICE TARTS—Mrs. W. Yule

Weight of 1 egg in butter, sugar and ground rice, a little jam and pastry, 1 teaspoon almond flavoring.

Method—Beat butter and sugar to cream, add egg and ground rice, mix well together, line tartlet tins with pastry, put a layer of jam, and fill with the above. Bake in hot oven till browned.

### SYRUP TARTS—Mrs. O. Rodgers.

- $\frac{1}{2}$  CUP BROWN SUGAR.
- $\frac{1}{2}$  CUP CORN SYRUP.
- 1 EGG.
- 1 TABLESPOON BUTTER.
- 1 TEASPOON LEMON JUICE (extract)  
or VINEGAR.

About 1 tablespoon to a shell. Bake in shells.

### ORANGE TARTLETS—Mrs. Ridout.

Take the juice of 2 large oranges and the grated peel of one,  $\frac{3}{4}$  cup sugar, tablespoon of butter; stir in a good teaspoon of corn starch into the juice of half a lemon, and add to the mixture. Beat all well together and bake in tart shells without cover.

### COCOANUT TARTS—Mrs. Ridout.

Take 3 coconuts, the meats grated, the yolks of 5 eggs,  $\frac{1}{2}$  cup white sugar, flavor, 1 wineglass of milk. Put the butter in cold and bake in a nice puff paste.

### BUTTER TARTS—Mrs. Hodgson.

- 1 CUP CURRANTS.
- 1 CUP BROWN SUGAR.
- 1 EGG.
- BUTTER (the size of an egg).
- A PINCH OF SALT.

Beat until mixture bubbles, put in tarts, bake in moderate oven.

### COCOANUT TARTS—Mrs. D. Whyte.

Mix half cup water with one cup sugar. Bring to boiling point and add one cupful coconut and boil 15 minutes; add one tablespoon butter, and when partly cold add two well beaten eggs. Beat well for a few minutes. Bake crust with filling.

### CRANBERRY PIE—Mrs. Morrison.

- 1 CUP CRANBERRIES (halved).
- $\frac{1}{2}$  CUP SUGAR.
- $\frac{1}{2}$  CUP RAISINS.
- 1 DESSETSPON COBN STARCH mixed with cold water, and fill cup full of hot water.

Cook mixture until soft and put in crust. Cover with top crust.

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## BREAD AND BUNS

### HOME MADE BREAD—

Mrs. Thompson.

- 1 QT. WARM WATER.
- $\frac{3}{4}$  CUP GRANULATED SUGAR.
- 2 TABLESPOONS SALT.
- 2 TABLESPOONS SHORTENING.
- 3 MEDIUM SIZED POTATOES.
- 1 CAKE YEAST.

Make sponge at tea time with 3 potatoes boiled and mashed, adding water to make 2 qts. (lute warm).

1 yeast cake dissolved in  $\frac{1}{2}$  cup lute warm water, sugar, shortening, and flour enough to make a thin batter; beat well and let rise until bed time, then add salt and flour enough to make stiff dough, knead until the dough does not stick to hands; put in warm place covered from the air to rise.

Early in morning knead again and mould into loaves, put into greased pans, set in warm place, and when raised double their original size, put in hot oven for 15 minutes, then lower the heat and continue baking for about  $\frac{3}{4}$  hour.

### BROWN BREAD—Mrs. Marson.

- 1 CUP WHITE FLOUR.
- 1 CUP GRAHAM FLOUR.
- $\frac{1}{2}$  CUP GRAPENUTS.
- $\frac{1}{2}$  CUP BROWN SUGAR.
- $\frac{1}{2}$  CUP RAISINS.
- 1 TEASPOON SODA.
- $1\frac{1}{2}$  CUPS BUTTERMILK.

Bake in moderate oven 40 minutes.

### BAKING POWDER BISCUITS—

Mrs. Ridout

Two pints of flour, butter the size of an egg, three heaping teaspoons of baking powder and one teaspoon of salt. Make a soft dough of sweet milk or water, knead as little as possible, cut out with the usual biscuit cutter, and bake in rather a quick oven.

### WALNUT BRAN BREAD—

E. V. Adams.

- $1\frac{1}{2}$  CUPS FLOUR.
- $\frac{1}{2}$  CUP BRAN.
- 1 TEASPOON BAKING POWDER.
- $\frac{1}{2}$  CUP CHOPPED NUTS.
- 1 EGG.
- $\frac{3}{4}$  CUP MILK.
- $\frac{3}{4}$  CUP SUGAR.
- $\frac{1}{2}$  TEASPOON SALT.

Mix dry ingredients, add milk and egg. Allow to rise for 40 minutes and bake in a slow oven 40 minutes.

### GRAHAM LOAF—Mrs. Hodgson.

- 1 CUP CHOPPED WALNUTS.
- 1 CUP CHOPPED DATES.
- 1 CUP WHITE FLOUR.
- 2 CUPS GRAHAM FLOUR.
- 1 CUP WHITE SUGAR.
- $\frac{1}{2}$  TEASPOON SALT.
- 4 TABLESPOONS MELTED BUTTER.
- $1\frac{1}{2}$  CUPS BUTTERMILK (or sour milk)
- 1 LEVEL TEASPOON SODA.

Bake in loaf pan for  $\frac{3}{4}$  hour in moderate oven.

### BREAD OR RAISED CAKE—

Mrs. Ridout.

Two cups of raised dough; beat into it two-thirds of a cup of butter and two cups of sugar creamed together, three eggs, well beaten, one even teaspoon of soda dissolved in two tablespoons of milk, half a nutmeg grated, one tablespoon of cinnamon, a teaspoon of cloves, one cup of raisins. Mix all well together, put in beaten whites of eggs and raisins last; beat all hard for several minutes. Put in buttered pans and let it stand half an hour to rise again before baking. Bake in a moderate oven.

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## BREAD AND BUNS—Continued.

### TEA BISCUITS—Mrs. Beard.

- 1 QUART OR MORE OF FLOUR.
- $\frac{1}{2}$  TEASPOON SALT.
- LITTLE WHITE OR BROWN SUGAR.
- 1 SMALL TEASPOON BAKING SODA.
- 1 SMALL TEASPOON BAKING POWDER.
- $\frac{1}{2}$  CUP LARD.

Mix, not too stiff, with sour milk or buttermilk and bake in hot oven. Wash tops of biscuits with cream or milk before putting in oven. This will make a rich golden crust.

### OATMEAL BREAD—Mrs. McKonn.

- 2 CUPS OATMEAL.
- 5 CUPS WHEAT FLOUR.
- 2 CUPS BOILING WATER.
- 1 YEAST CAKE.
- $\frac{1}{2}$  CUP MOLASSES.
- $\frac{1}{2}$  TABLESPOON SALT.
- 1 TABLESPOON BUTTER.

Dissolve yeast cakes in warm water, add boiling water to oats and let stand 1 hour; then add molasses, salt, butter, dissolved yeast and flour. Let rise until double in bulk, beat thoroughly, turn into greased pans, and let rise again and bake.

### SOUR MILK BISCUIT—Mrs. Ridout.

Rub in a quart of sifted flour a piece of butter the size of an egg, one teaspoon of salt; stir into this a pint of sour milk, dissolve one teaspoon of soda and stir into the milk just as you add it to the flour; knead it up quickly, roll it out nearly half an inch thick, and cut out with a biscuit cutter. Bake immediately in a quick oven.

### LIGHT BISCUITS

When you bake bread, take a pint of sponge, 1 tablespoon of melted butter, 1 tablespoon of sugar, the white of one egg beaten to a foam. Let rise until light, mould into biscuits, and when light bake.

### SODA BISCUITS—

- 1 QUART SIFTED FLOUR.
- 1 TEASPOON SODA.
- 2 TEASPOONS CREAM OF TARTAR.
- 1 TEASPOON SALT.

Mix thoroughly, and rub in 2 tablespoons of butter and wet with one pint of sweet milk. Bake in a quick oven.

### NUT LOAF—F. E. Dodd.

- 1 CUP RAISINS.
- 1 CUP CHOPPED WALNUTS.
- 1 CUP WHITE SUGAR.
- 2 TABLESPOONS SHORTENING.
- 1 TEASPOON SALT.
- 1 EGG.
- $1\frac{1}{2}$  CUPS SWEET MILK.
- 4 TEASPOONS BAKING POWDER.

Beat all well together. 4 cups flour, sift baking powder in with flour. Bake in a loaf tin.

### NUT BREAD—Mrs. L. Fisher.

- 1 TABLESPOON BUTTER.
- $\frac{1}{2}$  TABLESPOON LARD.
- $\frac{1}{2}$  CUP GRANULATED SUGAR.
- 1 CUP SWEET MILK.
- 2 CUPS SIFTED FLOUR.
- 2 TEASPOONS BAKING POWDER.
- $\frac{1}{2}$  CUP WALNUTS.
- SALT.

Put in pan and let rise 25 minutes, then bake 40 minutes in moderate oven.

### NUT BREAD—M. Ricketts.

- 1 CUP STONED AND CHOPPED DATES.
- 1 TEASPOON BAKING SODA.
- 1 TABLESPOON BUTTER.
- 1 EGG.
- 1 CUP BOILING WATER.
- 1 TEASPOON VANILLA.
- 1 CUP BROWN SUGAR.
- $\frac{1}{2}$  CUP CHOPPED NUTS.

Sprinkle soda over chopped dates, add boiling water, stand until cool, then add to other ingredients. Bake in moderate oven.



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## BREAD AND BUNS—Continued.

### NUT BREAD—Mrs. W. E. Stuart.

- 1 CUP WHITE SUGAR.
  - 1 EGG.  
(beaten together).
  - 1 CUP WALNUTS.
  - 1 SMALL CUP SWEET MILK.
  - 1 TEASPOON SALT.
  - 2 TEASPOON BAKING POWDER.
  - 2 CUPS FLOUR.
- Bake about half hour.

### DATE BREAD—Mrs. E. King.

- 3 CUPS GRAHAM FLOUR.
- $\frac{1}{2}$  CUP WHITE FLOUR.
- $\frac{1}{2}$  CUP BROWN SUGAR.
- $\frac{1}{2}$  LB. DATES.
- 2 CUPS BUTTERMILK.
- 1 TEASPOON SODA.
- 1 TEASPOON SALT.

Bake one hour in fairly hot oven.

### BRAN LOAF—Mrs. Hartney.

- 2 CUPS FLOUR.
- 2 CUPS BRAN.
- 2 CUPS SOUR MILK.
- 1 TEASPOON SODA.
- 1 CUP SUGAR.
- 1 CUP RAISINS.
- A LITTLE SALT.

Bake slowly.

### BRAN MUFFINS—Mrs. Lankin.

- $\frac{1}{4}$  CUP SUGAR.
- $\frac{1}{4}$  CUP BUTTER.
- 1 EGG.
- 1 CUP MILK.
- 2 CUPS FLOUR.
- 1 CUP BRAN.
- 3 TEASPOONS BAKING POWDER.
- $\frac{1}{2}$  CUP CHOPPED RAISINS.
- SALT.

Cream together butter and sugar, add beaten egg and milk, then dry material sifted, lastly raisins. Bake 30 minutes in a moderate oven.

### BRAN GEMS

- 2 CUPS BEST WHEAT BRAN.
- 1 CUP FLOUR.
- 4 TABLESPOONS MOLASSES.
- 1 LEVEL TEASPOON SODA.
- 2 CUPS SOUR MILK.
- 2 TEASPOON MELTED BUTTER.

### MUFFINS—Mrs. McKenn.

- 1 EGG.
- $\frac{3}{4}$  CUP SUGAR.
- 1 CUP MILK.
- 2 CUPS FLOUR.
- 2 HEAPING TEASPOONS BAKING POWDER.
- PINCH SALT.
- 1 TABLESPOON MELTED BUTTER put in last.

This amount makes one dozen muffins.

### MUFFINS—Mrs. Chas. Rowntree.

- $\frac{3}{4}$  CUP SUGAR.
  - $\frac{3}{4}$  CUP BUTTER.
  - 2 EGGS.
  - 1 CUP MILK.
  - 2 CUPS FLOUR.
  - $\frac{3}{4}$  CUP GRAHAM FLOUR.
  - 3 TEASPOONS BAKING POWDER.
- Bake in quick oven.

### SCONES

Cream shortening size of an egg,  $\frac{3}{4}$  cup white sugar; add 4 cups flour, 4 teaspoons baking powder and 1 cup raisins. Mix with a fork and bake in layer tins.

### POTATO CAKES—Mrs. Ridout.

- 3 CUPS MASHED POTATOES.
- $\frac{1}{2}$  CUP FLOUR.
- $\frac{1}{2}$  CUP MELTED BUTTER.
- 1 TABLESPOON SUGAR.
- PINCH OF SALT.
- 2 TEASPOONS BAKING POWDER.
- MILK ENOUGH TO MIX.

Roll thin, cut in squares, and bake in quick oven.

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## BREAD AND BUNS—Continued.

### WAFFLES—Mrs. Heston.

Yolks of 2 eggs, well beaten. Add  
2 CUPS SOUR MILK.  
1 TEASPOON SODA.  
2 CUPS FLOUR.  
3 TABLESPOONS MELTED LARD.

Beat whites of eggs and fold in. Add pinch of salt.

### WHOLE WHEAT GEMS

1 EGG.  
1 CUP SUGAR.

BUTTER (size of small egg).

1 CUP SOFT MILK.  
 $\frac{1}{2}$  TEASPOON SODA.  
1 TEASPOON BAKING POWDER.  
 $1\frac{1}{2}$  CUPS FLOUR.  
 $\frac{1}{2}$  CUP BRIAN.

Beat butter, sugar and egg together. Add other mixed dry ingredients and bake in muffin pans 20 or 25 minutes in moderate oven.

## SMALL CAKES

### AUNT DINAH GEMS—Mrs. Marson.

Mix in order given:

1 EGG.  
1 CUP GRANULATED SUGAR.  
BUTTER (the size of an egg).  
1 CUP BUTTERMILK OR SOUR MILK.

Mix these well, then add:

$2\frac{1}{4}$  CUPS GRAHAM FLOUR.  
1 TEASPOON SODA.  
 $\frac{1}{2}$  TEASPOON CINNAMON.  
 $\frac{1}{2}$  TEASPOON NUTMEG.  
A LITTLE SALT.  
1 CUP RAISINS.

Drop in gem pans and bake in quick oven.

### ROLLED OAT COOKIES—

$2\frac{1}{2}$  CUPS ROLLED OATS.  
2 CUPS FLOUR.  
1 CUP BUTTER.  
 $1\frac{1}{2}$  CUPS BROWN SUGAR.  
 $\frac{1}{2}$  TEASPOON CINNAMON.  
2 EGGS.  
3 TABLESPOONS SOUR MILK.  
1 TEASPOON SODA.

Cream butter and eggs. Mix oats and flour and cinnamon, and add to mixture with milk into which the soda has been dissolved. Roll desired thinness and cut into cookies and bake until brown in moderate oven.

### DATE DROP CAKES—Mrs. Braby.

3 EGGS.  
 $\frac{1}{2}$  CUP BUTTER.  
 $\frac{1}{2}$  CUP LARD.  
 $1\frac{1}{2}$  CUPS BROWN SUGAR.  
1 LB. DATES, CHOPPED.  
 $\frac{1}{4}$  LB. WALNUTS.  
3 CUPS FLOUR.  
1 GOOD TEASPOON BAKING SODA dissolved in boiling water.

Beat butter, sugar and lard, then add eggs, add soda, then 1 cup flour, then dates and nuts, and remaining flour. Drop from spoon on buttered pan.

### DATE COOKIES—

2 CUPS ROLLED OATS.  
 $2\frac{1}{2}$  CUPS FLOUR.  
1 CUP BROWN SUGAR.  
 $\frac{1}{2}$  CUP LARD.  
 $\frac{1}{2}$  CUP BUTTER (or Crisco).  
 $\frac{1}{2}$  CUP MILK.  
1 TEASPOON BAKING POWDER.

Mix dry ingredients, cream butter, after adding to mixture, and stir in milk. Roll, bake, and put mixture between.

#### Filling

1 PACKAGE DATES.  
1 CUP BROWN SUGAR.  
1 CUP HOT WATER.

Cook well and put between cookies.

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## SMALL CAKES—Continued.

### FRUIT DROPS—Mrs. E. King.

- 1/4 LB. WALNUTS (broken up).
- 1/4 LB. DATES, cut in pieces.
- WHITES OF 2 EGGS.
- 1 CUP GRANULATED SUGAR.
- 1 TEASPOON VANILLA.
- 1 TEASPOON CORN STARCH.

Beat eggs, add sugar, and allow to stand 10 or 12 minutes over boiling water, then remove and add vanilla, nuts and dates. Mix well and drop on buttered paper. Brown in moderate oven.

### COOKIES—Mrs. Alex. Kennedy.

Bring to boiling point

- 1 CUP SHORTENING, BUTTER OR LARD.
- 1 CUP MOLASSES.
- 2 CUPS BROWN SUGAR.
- 1 TEASPOON CINNAMON.
- 1 TEASPOON SODA.

After all this has been brought to the boiling point, beat until cool, add 2 eggs, well beaten, 6 cups flour, and a little salt.

### DATE ROCKS—Mrs. W. B. Northeott.

- 1 CUP BUTTER AND LARD mixed.
- 1 1/2 CUPS BROWN SUGAR.
- 3 EGGS.
- 1 LEVEL TEASPOON SODA dissolved in 2 TABLESPOONS WATER.
- 1 TABLESPOON CINNAMON, and
- 1 TEASPOON NUTMEG.
- 1 LB. CHOPPED DATES.
- 1/4 LB. WALNUTS (chopped fine).

Flour to make a stiff batter. Drop on buttered tins in large teaspoons full.

### GINGER SNAPS—Mrs. McKern.

- 2 EGGS.
- 1 1/2 CUPS MOLASSES.
- SPICES TO TASTE.
- 1/2 DESSERT SPOON SODA.
- FLOUR ENOUGH TO THICKEN.

Drop into pans. Bake slowly.

### COWAN'S COCOA DOUGHNUTS—

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- 3 1/2 CUPS FLOUR.
- 1 1/2 TEASPOONS SALT.
- 1 3/4 TEASPOONS SODA.
- 1 3/4 TEASPOONS CREAM OF TARTAR.
- 1/4 TEASPOON GRATED NUTMEG.
- 1/4 TEASPOON CINNAMON.
- 1/2 TABLESPOON BUTTER.
- 1 CUP SUGAR.
- 1 CUP SWEET MILK.
- 1 EGG.
- 3 TABLESPOONS COWAN'S COCOA.

Method: Mix and sift dry ingredients. Work in butter with tips of fingers, add beaten egg, and then add sour milk, mix thoroughly. Turn out on floured board, knead slightly; more flour may have to be added to obtain a soft firm dough. Shape and fry 60 seconds in hot fat, drain thoroughly on brown paper and dust with pulverized sugar. Be careful to reheat fat before adding a fresh amount of doughnuts, or fat will not be hot enough to fry doughnuts. Fat is hot enough when a cube of bread will fry or brown in 60 seconds.

### OATMEAL MACAROONS—

E. V. Adams

- 1/2 TABLESPOON BUTTER.
- 1/2 CUP SUGAR.
- 1 EGG.
- 1/4 CUP FLOUR.
- 3/4 CUP ROLLED OATS.
- 1 TEASPOON BAKING POWDER.
- 1/4 TEASPOON SALT.
- 1/2 TEASPOON VANILLA.

Cream butter, add sugar and egg beaten very light. Mix flour, oats, salt and baking powder, and add to other mixture. Add vanilla. Drop in balls size of a 10-cent piece about 2 inches apart on greased tin. Bake in moderate oven 15 or 20 minutes.

(Substituting cocoanut for oatmeal makes delicious cocoanut macaroons.)

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## SMALL CAKES—Continued.

### BROWNIES—Mrs. Perry

- 1/2 CUP SUGAR.
- 1/4 CUP BUTTER.
- 1/4 CUP FLOUR.
- 1 EGG.
- 1 SQUARE CHOCOLATE.
- 1/2 TEASPOON VANILLA.
- 1/2 CUP CHOPPED NUTS.
- PINCH SALT.

Put all in a bowl and beat well. Bake in quick oven, let rise, then fall. Cut in oblong pieces while warm.

### PEANUT COOKIES—Mrs. McKern

- 1 CUP PEANUTS.
- 2 TABLESPOONS BUTTER.
- 1 CUP WHITE SUGAR.
- 3 EGGS.
- 2 TABLESPOONS SWEET MILK.
- 1/4 TEASPOON SALT.
- 2 TEASPOONS BAKING POWDER.
- FLOUR ENOUGH TO ROLL OUT.

Cut into bars. Bake in medium oven.

### NUT DROPS—Mrs. Lankin.

Mix and sift one cup of flour, one cup of light brown sugar, one-half teaspoon salt, one teaspoon baking powder. Chop coarsely one-half cup of walnut meats and one-half cup of pecan nut meats; add to the flour mixture and mix to a paste with two well-beaten eggs and two tablespoons of water. Drop in small heaps on buttered paper-lined pan and bake 15 minutes.

### LEMON OR ORANGE DROPS—

Mrs. Beard

- 2 CUPS FLOUR.
- 1 TEASPOON BAKING POWDER.
- 1 or 2 EGGS.
- 1/2 CUP WHITE SUGAR.
- 1/2 CUP DOMESTIC SHORTENING, EASY-FIRST OR BUTTER.
- GRAATED RIND OF LEMON OR ORANGE AND JUICE.

Bake in small drop tins.

### ALMOND COOKIES—Mrs. Hartney

- 1/2 CUP BUTTER.
- 1 CUP SUGAR.
- 1 WELL BEATEN EGG.
- 1 3/4 CUPS ROLLED OATS.
- 1/2 CUP BLANCHED ALMONDS (cut fine).
- 1/2 CUP RAISINS (cut fine).

Mix 1 1/2 cups flour, 2 teaspoons baking powder, 1/2 teaspoon each salt, allspice, cinnamon, 1/2 cup milk.

Drop from teaspoon and place half an almond on each.

### DATE CRISP—Mrs. W. H. Butt, Jr.

- 1/2 LB. DATES.
- 1/2 LB. ALMONDS.
- 1 1/2 CUPS FRUIT SUGAR.
- WHITES OF 4 EGGS.

Put dates and almonds through meat mincer. Beat whites of eggs stiffly, fold in almonds, dates and sugar. Spread thin on a pan or drop in drops and bake in slow oven for one hour.

### PEANUT MACAROONS—Mrs. Galley.

- 2 WHITES EGGS.
- 3 CUPS CORNFLAKES.
- 1 CUP SUGAR.
- 3/4 CUP CHOPPED PEANUTS.

Beat eggs stiff, add sugar, cornflakes and chopped nuts, drop in spoonful on tin, and cook in moderate oven.

### DROP COOKIES—Mrs. Whitmore.

- 3 EGGS.
- 1 1/2 CUPS BROWN SUGAR.
- 1 CUP SHORTENING.
- 1/2 LB. SHELLED WALNUTS.
- 3/4 LB. DATES.
- 1/2 TEASPOON CLOVES.
- 1/2 TEASPOON CINNAMON.
- 1 TEASPOON SODA dissolved in
- 1 TABLESPOON HOT WATER.
- 2 1/2 CUPS FLOUR.



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## SMALL CAKES—Continued.

### CHOCOLATE KISSES—Mrs. McKoun.

3 EGGS (whites beaten).  
Add slowly 1 cup sugar and 3 table-  
spoons grated chocolate or cocoa. Bake  
very slowly.

### ALMOND HEAPS—Mrs. McKoun.

$\frac{1}{2}$  LB. SUGAR.  
3-WHITES OF EGG, BEATEN.  
 $\frac{1}{4}$  TEASPOON CINNAMON.  
 $\frac{1}{4}$  TEASPOON CORN STARCH.  
 $\frac{1}{2}$  LB. UNBLANCHED ALMONDS, CUT  
LENGTHWISE.  
Bake very slowly.

### DATE AND NUT DROP CAKES—

Mrs. Wm. Hannaford

1 CUP BROWN SUGAR.  
3 TABLESPOONS BUTTER.  
1 EGG.  
1 LB. DATES.  
 $\frac{1}{4}$  LB. WALNUTS.  
1 TEASPOON VANILLA.  
1 TEASPOON CINNAMON.  
1 TEASPOON BAKING SODA.  
 $\frac{1}{2}$  CUP SOUR MILK.  
2 CUPS FLOUR.

### OATMEAL DROP CAKES—

Mrs. D. M. Fockler

1 CUP OATMEAL.  
 $1\frac{1}{2}$  CUPS FLOUR.  
1 CUP BROWN SUGAR.  
 $\frac{1}{2}$  TEASPOON CINNAMON.  
 $\frac{1}{2}$  CUP RAISINS.  
Mix dry and then add  
1 EGG (well beaten).  
 $\frac{1}{2}$  CUP MELTED BUTTER.  
 $\frac{1}{2}$  CUP SOUR MILK.  
 $\frac{1}{2}$  TEASPOON SODA.

### LADIES' FINGERS—

Beat yolks of five eggs with half lb.  
sugar 15 minutes. Add  $\frac{1}{2}$  lb. blanched  
almonds, cut fine, grated rind of 1 lemon.  
Mix well, add  $\frac{1}{2}$  lb. flour; gradually roll  
out paste, cut in strips the length and  
size of the forefinger. Bake in a mod-  
erate oven.

### GRAHAM GEMS—Mrs. Hartney

$\frac{1}{2}$  CUP SUGAR.  
 $\frac{1}{2}$  CUP BUTTER.  
1 EGG.  
 $\frac{1}{2}$  CUP WHITE FLOUR.  
2 CUPS GRAHAM FLOUR.  
1 CUP SOUR MILK.  
1 TEASPOON SODA.  
A LITTLE SALT.

### BRAN MUFFINS—Mrs. F. A. Caven

$\frac{1}{2}$  CUP BROWN SUGAR.  
PIECE OF BUTTER (size of egg).  
1 EGG.  
1 CUP SOUR MILK.  
1 CUP WHITE FLOUR.  
1 TEASPOON SODA.  
2 CUPS BRAN (added last of all).  
Bake in muffin rings.

### TEA BISCUITS—

4 TEASPOONS BAKING POWDER.  
2 CUPS FLOUR.  
 $\frac{1}{2}$  TEASPOON SALT.  
 $\frac{3}{4}$  CUP MILK.  
2 TABLESPOONS BUTTER.  
Mix and sift flour and baking powder  
and salt. Cut in butter, add milk gradu-  
ally. Drop in spoonful on a buttered  
pan and bake 12 or 15 minutes in a hot  
oven.

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## CAKES

### ROLL JELLY CAKE—

Beat 2 egg yolks, add 1 cupful white sugar slowly and 4 tablespoons water. Sift 1 cupful flour with  $1\frac{1}{2}$  teaspoons baking powder and  $\frac{1}{2}$  teaspoon salt, and add alternately with 2 beaten egg whites. Spread very thinly on long greased pan. Bake in moderate oven on long greased pan. Turn out on damp cloth sprinkled with powdered sugar. Spread on raspberry jam and roll while warm. Leave in cloth till cool.

### CALIFORNIA NUT CAKE—

Mrs. W. H. Butt, Jr.

- 2 CUPS SUGAR.
- $\frac{1}{2}$  CUP BUTTER.
- 1 CUP SWEET MILK.
- 2 EGGS.
- 1 CUP NUTS.
- 3 TEASPOONS BAKING POWDER.
- 3 CUPS SIFTED FLOUR.
- FLAVORING (lemon best).

### CHOCOLATE CAKE—Mrs. Hartney.

- $\frac{1}{2}$  CUP BUTTER.
- $1\frac{1}{2}$  CUPS BROWN SUGAR.
- 3 EGGS (save white of one for top).
- $\frac{1}{2}$  CUP SOUR MILK.
- 1 TEASPOON SODA IN FLOUR.
- 2 LARGE CUPS FLOUR.
- 2 OUNCES CHOCOLATE dissolved in boiling water added last.

Bake in 2 layers, put frosting between and on top.

### CHOCOLATE ICING for above cake.

- 1 CUP SOFT SUGAR.
  - $\frac{1}{4}$  CUP THIN CREAM.
  - 1 TABLESPOON BUTTER.
  - 2 TABLESPOONS GRATED CHOCOLATE.
- Boil to the soft ball degree, stir as it cools. Spread on the cake quickly when it begins to harden.

### MOLLY CAKE—Mrs. W. E. Smith.

- 2 LARGE TABLESPOONS BUTTER OR GOOD SWEET DIPPING.
- $\frac{1}{2}$  CUP SUGAR.
- 2 TABLESPOONS DARK MOLASSES.
- 1 TABLESPOON MIXED SPICE AND NUTMEG.
- $\frac{3}{4}$  CUP RICH SOUR MILK.
- 1 TEASPOON SODA.
- 2 CUPFULS FLOUR.

Mix in order named, dissolving the soda in 1 tablespoon of hot water. Beat thoroughly and bake in a quick oven. This is an excellent dark cake.

### CLOVE CAKE—Mrs. Ham

- 1 CUP BROWN SUGAR.
- 1 CUP SOUR MILK.
- $\frac{1}{2}$  CUP BUTTER.
- 1 CUP RAISINS.
- 1 TEASPOON each CINNAMON, AND CLOVES.
- 1 EGG.
- 1 TEASPOON SODA.
- LITTLE NUTMEG AND GRATED LEMON PEEL.
- 1 CUP SOUR MILK.
- 1 EGG.

### CHOCOLATE CREAM CAKE—

Mrs. W. B. Northcott

- 3 EGGS (beaten separately).
- 1 SCANT CUP OF BUTTER.
- $1\frac{3}{4}$  CUPS SUGAR.
- 1 CUP SWEET MILK.
- 2 TEASPOONS BAKING POWDER.
- $\frac{1}{4}$  LB. CHOCOLATE (melted over hot water).
- 1 TABLESPOON COCOA.
- $1\frac{2}{3}$  CUPS FLOUR.
- $\frac{1}{2}$  TEASPOON VANILLA.



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## CAKES—Continued.

### FRUIT CAKE—Mrs. C. R. Rose.

- 2 SCANT CUPS BUTTER.
- 3 CUPS BROWN SUGAR.
- 6 EGGS (beaten separately).
- 1 LB. SEEDED RAISINS.
- 3 CUPS FLOUR.
- $\frac{1}{2}$  LB. WALNUTS, MEATS.
- $\frac{1}{2}$  CITRON PEEL.
- $\frac{1}{2}$  CUP SOUR MILK.
- 1 TEASPOON SODA.
- $\frac{1}{2}$  NUTMEG.
- 1 TEASPOON CLOVES.
- 1 TEASPOON CINNAMON.
- TABLESPOON COOKING SYRUP.

### SPICE CAKE

- $\frac{1}{2}$  CUP SHORTENING.
- 1 CUP BROWN SUGAR.
- 1 EGG.
- $1\frac{3}{4}$  CUPS FLOUR.
- 3 TEASPOONS BAKING POWDER.
- $\frac{1}{2}$  TEASPOON CINNAMON.
- $\frac{1}{4}$  TEASPOON NUTMEG.
- $\frac{1}{4}$  TEASPOON CLOVES.
- $\frac{1}{2}$  CUP MILK.
- 1 CUP CHOPPED RAISINS.

Cream butter, add sugar and beaten eggs, add flour, baking powder and spices which have been sifted together; add milk and mix in raisins which have been slightly floured. Bake in small greased tins in moderate oven.

### GINGER BREAD—

Mrs. W. B. Northeott

- $\frac{1}{2}$  CUP BROWN SUGAR.
- 1 CUP MOLASSES.
- $\frac{1}{2}$  CUP LARD.
- 1 TEASPOON EACH CLOVES, CINNAMON AND GINGER.
- 1 TEASPOON BAKING SODA (in cup of boiling water).
- $2\frac{1}{2}$  CUPS FLOUR.
- 1 TEASPOON BAKING POWDER.

Add 2 eggs, well beaten, the last thing. Do not have oven too hot at first.

### CHOCOLATE CAKE—

G. A. Rutherford.

- $\frac{1}{2}$  BAR GRATED CHOCOLATE.
- $\frac{1}{2}$  CUP SWEET MILK.
- YOLKS OF 2 EGGS.

Boil until thick. Add—

- 1 CUP WHITE SUGAR.
- 1 TABLESPOON BUTTER.
- $\frac{1}{2}$  CUP SWEET MILK.
- 1 TEASPOON VANILLA.
- $1\frac{1}{2}$  CUPS FLOUR.
- 1 TEASPOON SODA.

### DATE CAKE—Mrs. E. Speck.

Cream together

- 1 CUP BROWN SUGAR.
- $\frac{1}{2}$  CUP BUTTER.
- 2 EGGS.
- $\frac{1}{2}$  CUP WARM WATER.
- $1\frac{1}{2}$  CUPS FLOUR.

With 1 teaspoon of soda in flour.

- 1 LB. CHOPPED DATES.
- $\frac{1}{2}$  CUP WALNUTS (chopped).
- 1 TEASPOON VANILLA.

### JOHNNY CAKE—

- 1 CUP SUGAR.
- $\frac{1}{2}$  CUP SHORTENING.
- 1 EGG, SALT.
- 1 CUP SOUR MILK.
- 1 TEASPOON SODA.
- 1 CUP CORN MEAL.
- 2 CUPS WHITE FLOUR.

### CRUMB CAKE—

- 2 CUPS FLOUR.
  - 1 CUP WHITE SUGAR.
  - $\frac{3}{4}$  CUP BUTTER (rubbed to crumbs).
- Take one cup crumbs out.
- Mix the rest with sour milk.
- 1 TEASPOON SODA.
  - 1 TEASPOON CLOVES.
  - 1 TEASPOON CINNAMON.
  - 1 EGG.
  - 1 CUP RAISINS.

Sprinkle crumbs on top of cake, and bake in moderate oven.



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## CAKES—Continued.

### MAHOGANY CAKE

- ½ CUP CHOCOLATE.
- ½ CUP SWEET MILK.

Let this come to a boil and cool.

- ½ CUP BUTTER.
- 1½ CUPS BROWN SUGAR.
- ½ CUP MILK.
- 3 EGGS.
- 2¼ CUPS FLOUR.
- 2 TEASPOONS BAKING POWDER.
- ¼ TEASPOON BAKING SODA.

Then add chocolate mixture. Bake in layers.

#### Icing

- 3 CUPS POWDERED SUGAR.
- ¼ CUP BUTTER.
- 4 TABLESPOONS GRATED CHOCOLATE.
- 5 TABLESPOONS HOT COFFEE.

Use whipping cream instead of butter, if desired.

### HERMIT CAKE—

Cream ½ cup butter, 2 cups brown sugar. Add 3 eggs, 1 teaspoon vanilla, 1 teaspoon lemon, ½ cup sour milk, ½ teaspoon soda. Add 2 lbs. chopped dates, 10c. worth of mixed peel, and 3½ cups flour, taking out enough flour to flour your fruit before adding it to the mixture.

#### Icing

Beat whites of eggs, add 2 tablespoons white sugar. Pour over cake, and put in oven to brown.

### NEWMARKET CAKE—

Mrs. Chas. Rowntree.

- 2 CUPS SUGAR (1 brown, 1 white).
- ½ CUP BUTTER.
- 3 EGGS (save whites of 2 for icing).
- 1 CUP SOUR MILK.
- 1 TEASPOON SODA.
- 2½ CUPS FLOUR.

Add nutmeg or tablespoon of cocoa to make it a chocolate cake. This can be used as a 3-layer cake, and is nice with a lemon filling.

### SPANISH BUN—

- 1 TABLESPOON BUTTER.
  - 1 CUP BROWN SUGAR.
  - 3 EGGS (yolks only).
- Beat together and add—
- 1 TEASPOON CINNAMON.
  - ½ TEASPOON CLOVES AND NUTMEG.
  - 1¾ CUPS FLOUR.
  - ½ CUP SWEET MILK.
  - 2 TEASPOONS CREAM OF TARTAR.
  - 1 TEASPOON SODA.

### No. 2 CREAM FILLING—

Mrs. Ridout.

- 1 CUP POWDERED SUGAR.
- ¼ CUP HOT WATER.

Let them simmer. Beat white of an egg and mix with the above. When cold, add ½ cup chopped raisins, ½ cup chopped walnuts, one tablespoon grated coconut.

### MOCHA ICING—

- 1 TABLESPOON BUTTER.
- 1 CUP POWDERED SUGAR.
- 1 TABLESPOON COCOA.
- 2 TABLESPOONS STRONG COFFEE.
- ¼ TEASPOON SALT.

Cream butter and sugar, add other ingredients. Beat well.

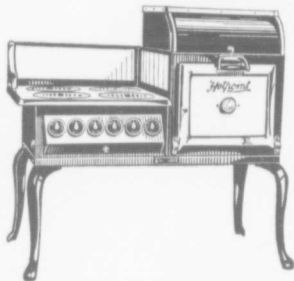
### NUT CAKE—Mrs. Perry.

- ½ CUP BUTTER.
- 1¼ CUPS SUGAR.
- WHITES OF 4 EGGS.
- ¾ CUP MILK.
- 2 TEASPOONS BAKING POWDER.
- 2 CUPS FLOUR.
- 1 CUP CHOPPED WALNUTS.

Cream butter and sugar, add beaten eggs, milk, flour and nuts. Bake in moderate oven.



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## CAKES—Continued.

### ALMOND ICING—Mrs. Galley.

- 1½ LB. ALMONDS (ground).
  - 1½ LBS. ICING SUGAR.
  - 2 YOLKS EGGS.
  - 1 HEAPING TABLESPOON HONEY.
- If too thin add more sugar.

### WALNUT CAKE—Mrs. N. Dingle.

- 1 CUP BUTTER.
- 2 CUPS SUGAR.
- 1 CUP SWEET MILK.
- 2½ CUPS FLOUR.
- 2 TEASPOONS BAKING POWDER.
- ½ TEASPOON VANILLA.
- WHITES OF 4 EGGS BEATEN STIFF.
- 1½ CUPS CHOPPED WALNUTS.
- 1½ CUPS DATES.

### COCOANUT CAKE—Mrs. Ridout.

- 2 CUPS SUGAR.
- 1 CUP COCOANUT.
- 3 EGGS (leaving out whites of 2).
- 1 CUP MILK.
- 2 TABLESPOONS BUTTER.
- 3 TEASPOONS BAKING POWDER.
- 3 CUPS FLOUR.

### FRUIT CAKE (Superior)—

Mrs. Ridout.

- 1½ LB. OR MORE OF FLOUR.
- 1 LB. SWEET BUTTER.
- 1 LB. SUGAR.
- 3 LBS. STONED RAISINS.
- 2 LBS. CURRANTS.
- ¾ LB. SWEET ALMONDS, BLANCHED.
- 1 LB. CITRON.
- 12 EGGS.
- 1 TABLESPOON ALLSPICE.
- 1 TEASPOON CLOVES.
- 2 TABLESPOONS CINNAMON.
- 2 NUTMEGS.
- 1 COFFEE CUPFUL MOLASSES with the spices in it.

### CHOCOLATE CAKE—E. V. Adams.

- ½ CUP BUTTER.
- 2 CUPS BROWN SUGAR.
- 2 TABLESPOONS COCOA.
- 1 TEASPOON VANILLA.
- 2½ CUPS FLOUR.
- 2 EGGS.
- 1 TEASPOON SODA in
- ½ CUP SOUR MILK.
- ½ CUP BOILING WATER.

Cream butter and sugar mixed with cocoa. Add eggs and stir in flour, alternating with milk, and lastly water.

### CHRISTMAS CAKE—Mrs. W. Banks.

- 2 LBS. RAISINS.
- 2 LBS. CURRANTS.
- 1 LB. LEMON PEEL.
- 6 EGGS.
- 5 CUPS FLOUR.
- 1 CUP SOUR MILK.
- 1 LB. BUTTER.
- 2 CUPS SUGAR.
- 1 WINEGLASS MOLASSES.
- CINNAMON, NUTMEG, CLOVES AND ALLSPICE.
- 2 TEASPOONS SODA.

Dissolve in hot water. Beat eggs, sugar and butter. Then milk and soda, then balance. Cook from 1½ to 2 hours.

### SPANISH BUN—

- YOLKS OF 4 EGGS.
- 2 CUPS SUGAR.
- ¾ CUP BUTTER.
- 1 CUP SWEET MILK.
- 3 SCANT CUPS FLOUR.
- 1 TEASPOON NUTMEG.
- 1 TEASPOON CINNAMON.
- 1 TEASPOON SODA.
- 2 TEASPOONS CREAM TARTAR.

For top, use white beaten stiff of 4 eggs, and ½ cup sugar; pour over and brown.



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## CAKES—Continued.

### APPLE ICING—

GRATE 1 APPLE.  
1 CUP WHITE SUGAR.  
WHITE OF 1 EGG.

Flavor with vanilla. Boil 1 cup sugar, 4 tablespoons of water until it thickens. Beat egg white and add to sugar after boiling, add grated apple and flavoring.

### JELLY ROLL—Mrs. F. A. Caven.

3 eggs beaten light, then add  $\frac{3}{4}$  cup white sugar and pinch of salt. Stir until dissolved, sift 1 cup flour, 1 teaspoon cream of tartar together twice; add to above; beat until light, then add  $\frac{1}{2}$  teaspoon soda dissolved in 1 tablespoon hot water. Bake in a large pan, spread on jelly and roll.

### JELLY CAKE—

(Double for 2 layers)

$\frac{1}{2}$  CUP SUGAR.  
1 EGG.  
BUTTER (size of 1 egg).

Mix together, then add

1 CUP FLOUR.  
 $\frac{1}{2}$  CUP MILK.  
3 TEASPOONS BAKING POWDER.  
VANILLA FLAVOR.

### DATE CAKE—Mrs. A. M. Smith.

1 CUP BROWN SUGAR.  
2 EGGS.  
 $\frac{1}{2}$  CUP BUTTER.  
1 LB. DATES.  
 $\frac{1}{4}$  LB. WALNUTS.  
 $1\frac{1}{2}$  CUPS FLOUR.  
1 TEASPOON CLOVES, NUTMEG, CASSIA  
1 TEASPOON SODA (dissolved in a little hot water.

### APPLE SAUCE CAKE—

Mrs. F. A. Caven

$\frac{1}{2}$  CUP BUTTER.  
1 CUP BROWN SUGAR.  
1 CUP RAISINS.  
 $\frac{1}{2}$  CUP WALNUTS.  
2 CUPS FLOUR.  
1 CUP APPLE SAUCE (unsweetened).  
1 TEASPOON SODA.  
 $\frac{1}{2}$  TEASPOON CINNAMON.  
 $\frac{1}{2}$  TEASPOON CLOVES.  
A LITTLE NUTMEG AND SALT.

### FUDGE CAKE—Mrs. Irvin

1 LARGE CUP BROWN SUGAR.  
2 LARGE TABLESPOONS COCOA.  
 $\frac{1}{4}$  CUP BUTTER.  
1 EGG.  
1 TEASPOON SALT.  
1 TEASPOON SODA, dissolved in  
 $\frac{1}{2}$  CUP SOUR MILK.  
 $1\frac{1}{2}$  CUPS FLOUR.

Add  $\frac{1}{4}$  cup boiling water after cake is mixed, and beat well, 1 teaspoon vanilla. This is nice in layer cake.

### FRUIT CAKE (Cheap)—

Mrs. A. M. Smith

1 CUP EACH FRUIT.  
 $\frac{1}{2}$  CUP PEEL.  
 $\frac{1}{2}$  CUP BUTTER OR CRISCO.  
1 TABLESPOON LARD.  
 $1\frac{1}{2}$  CUPS BROWN SUGAR.  
2 EGGS.  
A LITTLE NUTMEG.  
 $\frac{1}{2}$  TEASPOON CASSIA.  
 $\frac{1}{2}$  TEASPOON CLOVES.  
2 TABLESPOONS MOLASSES.  
 $\frac{1}{2}$  CUP SOUR MILK.  
1 TEASPOON BAKING POWDER.  
1 CUP PRESERVED CHERRIES.

Flavoring, vanilla or lemon. Flour to thicken so as to drop free from spoon.

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## CAKES—Continued.

### DEVIL'S CAKE—Mrs. Day.

Put half cup grated chocolate on to cook with  $\frac{1}{2}$  cup of milk and yolks of 2 eggs; stir until it thickens. Add 1 tablespoon of butter, 1 cup of sugar,  $\frac{1}{2}$  cup sour milk in which is dissolved  $\frac{1}{2}$  teaspoon soda,  $1\frac{1}{2}$  cups flour, in which is mixed 1 teaspoon baking powder. Bake  $\frac{1}{2}$  hour in layer tins in moderate oven.

### DEVIL'S FOOD CAKE—

Mrs. A. M. Smith.

- $\frac{1}{2}$  CUP BUTTER.
- 2 EGGS.
- 2 CUPS SUGAR.
- $\frac{1}{2}$  CUP SOUR MILK.
- $\frac{1}{3}$  CUP COCOA, dissolved in
- 1 CUP BOILING WATER.
- 1 TEASPOON SODA.
- 3 CUPS FLOUR.
- 1 TEASPOON VANILLA.
- 1 TEASPOON BAKING POWDER.

Mixed in flour.

### SULTANA CAKE—Mrs. C. R. Rise.

- $\frac{1}{2}$  CUP MILK.
  - $\frac{1}{2}$  CUP BUTTER.
  - $1\frac{1}{2}$  CUPS WHITE SUGAR.
  - 3 EGGS.
  - $2\frac{1}{2}$  CUPS FLOUR.
  - 1 CUP SULTANA RAISINS.
  - 2 PIECES PEEL.
  - 1 TEASPOON BAKING POWDER.
- Bake in slow oven for 1 hour. ☞

### HOT WATER SPONGE—

Mrs. A. M. Smith.

- 2 EGGS.
  - 1 CUP SUGAR.
  - 1 CUP FLOUR.
  - 2 TEASPOONS BAKING POWDER
- NOT QUITE  $\frac{1}{2}$  CUP HOT WATER.

### SPICE LAYER CAKE—This is a special cake, and keeps well.

Mrs. R. D. Morrison.

- 2 EGGS.
  - 1 CUP BROWN SUGAR.
  - $\frac{3}{4}$  CUP BUTTER.
- Beat eggs, sugar and butter together, and add—
- 1 TEASPOON CINNAMON.
  - $\frac{1}{4}$  NUTMEG.
  - $\frac{1}{4}$  TEASPOON GROUND CLOVES.
  - 1 CUP CHOPPED RAISINS.
  - SALT.
  - 1 TEASPOON SODA DISSOLVED IN 1 CUP SOUR MILK.
  - 2 SCANT CUPS FLOUR.

### SPECIAL ICING FOR ABOVE—

- $\frac{3}{4}$  LB. ICING SUGAR.
  - BUTTER (size of an egg).
  - 1 SMALL CUP CHOPPED RAISINS.
  - 1 SMALL CUP CHOPPED WALNUTS.
- Add milk enough to make smooth.

### HILL-DALE CAKE—Mrs. Kendall.

- $1\frac{1}{2}$  CUPS SUGAR.
- $\frac{1}{2}$  CUP BUTTER.
- 1 CUP SWEET MILK.
- $2\frac{1}{2}$  CUPS FLOUR.
- 2 EGGS.
- 2 TEASPOONS CREAM TARTAR.
- 1 TEASPOON SODA.

Dark Part.

- 1 CUP STONED RAISINS OR CURRANTS.
- $\frac{1}{4}$  TEASPOON CINNAMON
- $\frac{1}{4}$  TEASPOON CLOVES.

This is a 3-layer cake, and is nice with the lemon filling.

### GINGER COOKIES—Mrs. C. R. Rise.

- 1 CUP SUGAR.
- 1 CUP SHORTENING.
- 1 CUP MOLASSES.
- 1 LB. RAISINS.
- 2 EGGS.
- $1\frac{1}{2}$  TEASPOONS SODA.
- 1 TEASPOON GINGER.
- 1 OUNCE CINNAMON.

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## CAKES—Continued.

### SNOW BALL CAKE—Mrs. Irvin.

- 1 CUP WHITE SUGAR.
- $\frac{1}{2}$  CUP LARD.
- WHITES OF 3 EGGS (beaten stiff).
- 2 CUPS FLOUR.
- 2 TEASPOONS BAKING POWDER.
- $\frac{1}{2}$  TEASPOON VANILLA.
- $\frac{3}{4}$  CUP SWEET MILK.
- A PINCH OF SALT.

Beat lard and sugar to a cream, add beaten whites, milk, and then flour with baking powder.

### CORONATION CAKE—Mrs. Fudge.

- 2 EGGS.
- 1 CUP WHITE SUGAR.
- $\frac{1}{2}$  CUP BUTTER.
- 1 CUP SOUP MILK.
- $\frac{1}{2}$  TEASPOON BAKING SODA.
- 1 TEASPOON BAKING POWDER.
- $\frac{1}{4}$  TEASPOON CINNAMON, CLOVES, OR NUTMEG.

1 CUP CHOPPED RAISINS.

$1\frac{1}{2}$  CUPS FLOUR OR LITTLE MORE.

Bake in two layers.

#### Filling

- 1 CUP DATES.
- A LITTLE WATER.

One or two tablespoons brown sugar. Cook together, and when both are cold, put between.

### DELICIOUS BREAD CAKE—

Mrs. Thompson.

- 1 CUP SUGAR.
- 1 EGG.
- $\frac{1}{2}$  TEASPOON SODA.
- A LITTLE NUTMEG.

Mix thoroughly with the hand till all the stringy substance is gone and it is smooth dough.

Take 1 cup soaked raisins that are well floured, mix into the dough. Put in well greased cake tins to raise. Bake half to three-quarters of an hour.

### LOAF CHERRY CAKE—Mrs. Marson.

- 1 CUP SUGAR.
- $\frac{1}{2}$  CUP BUTTER.
- 3 EGGS.
- 1 CUP MILK.
- 1 CUP FLOUR.
- 1 TEASPOON BAKING POWDER.
- 1 CUP CANDIED CHERRIES.
- A LITTLE CITRON PEEL.
- GRATED RIND OF  $\frac{1}{2}$  LEMON.
- $\frac{3}{4}$  CUP HOLBROOK'S RICE FLOUR.

Bake 1 hour in a moderate oven.

### PUFF CAKE—Mrs. Hodgson.

Beat to a cream  $\frac{1}{2}$  cup butter, 1 cup white sugar; add the well beaten yolks of 2 eggs,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups sifted flour, with 1 heaping teaspoon baking powder. Flavor with vanilla, and add the beaten whites of the 2 eggs. Bake a loaf.

### COWAN'S COCOA NOUGAT CAKE—

- $\frac{1}{2}$  CUP BUTTER.
- $1\frac{1}{2}$  CUPS POWDERED SUGAR.
- 1 EGG.
- 1 CUP MILK.
- 2 CUPS BREAD FLOUR.
- $\frac{1}{4}$  TEASPOON SALT.
- 4 TEASPOONS BAKING POWDER.
- $\frac{1}{2}$  TEASPOON VANILLA.
- 6 TABLESPOONS COCOA (Cowan's)
- $\frac{3}{4}$  CUP ALMONDS, BLANCHED AND SHREDED.

Method: Cream butter, add gradually  $1\frac{1}{2}$  cups of sugar, add vanilla. Add egg unbeaten and beat well. Mix and sift flour, cocoa, baking powder, and salt 3 times. Add alternately with milk to above mixture. Turn into greased and floured round layer cake pans. Bake 15-20 minutes in a moderate oven. Put between layers and on top of cake boiled frosting sprinkled with shredded almonds.



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## CAKES—Continued.

### MOCK FRUIT CAKE—

- 2 CUPS BROWN SUGAR (small).
- 1 CUP BUTTER (or substitute).
- 10c. worth CHOPPED WALNUTS.
- 1 CUP CHOPPED RAISINS.
- 1 level TEASPOON GROUND CINNAMON.
- 2 EGGS.
- 1 TABLESPOON (level) BAKING SODA,  
dissolved in
- $\frac{3}{4}$  CUP BOILING WATER.
- 2 CUPS FLOUR.

Mix in above order. Bake in two layers.

#### Filling

- $\frac{1}{2}$  LB. DATES.
  - $\frac{1}{2}$  CUP BROWN SUGAR.
  - 1 CUP WATER.
- Boil until thick.

#### Icing

- 1 CUP ICING SUGAR.
- BUTTER (size of an egg), enough  
strong coffee to moisten, enough to  
spread.

### SOFT GINGER BREAD—

Mrs. Wm. Hannaford

- $\frac{1}{4}$  CUP BUTTER.
- 2 EGGS.
- 1 CUP SUGAR.
- 1 CUP MOLASSES.
- 1 CUP BOILING WATER.
- 1 TEASPOON SODA.
- 1 TEASPOON CINNAMON.
- 2 TEASPOONS GROUND GINGER.
- $\frac{1}{2}$  TEASPOON CLOVES.
- $\frac{1}{2}$  TEASPOON ALLSPICE.
- 2 $\frac{1}{2}$  CUPS FLOUR.
- PINCH OF SALT.

Cream butter, sugar and eggs, add spices, molasses, flour. Dissolve soda in boiling water and add last. Bake in moderate oven.

### PLAIN APPLE SAUCE CAKE—

- 1 EGG.
- 1 CUP BUTTER OR OTHER SHORTENIN
- $\frac{1}{4}$  CUP BUTTER or other shortening.
- $\frac{3}{4}$  CUP SUGAR.
- $\frac{3}{4}$  CUP APPLE SAUCE.
- $\frac{1}{2}$  TEASPOON CLOVES.
- $\frac{1}{2}$  TEASPOON CINNAMON.
- $\frac{1}{4}$  TEASPOON SALT.
- 1 TEASPOON SODA.
- 1 CUP RAISINS.
- $\frac{1}{2}$  CUP MIXED PEEL.
- 1 TEASPOON VANILLA.
- 1 DESSERTSPOON COCOA.
- 1 $\frac{1}{2}$  CUPS FLOUR.

Add spices and sugar to apple sauce with soda and cocoa; beat egg light, mix with other ingredients, then lastly add the hot fruit which has been boiled 20 minutes in a little water; melt shortening in the water with fruit.

Use boiled icing—

- 1 WHITE OF EGG.
- 4 TABLESPOONS WATER.
- 1 CUP SUGAR.

Boil till it strings. Add vanilla and beaten white. Bake in moderate oven in loaf tin.

### FARMERS' CAKE—Mrs. Galley.

- 1 CUP BUTTER.
- 2 CUPS WHITE SUGAR.
- 2 EGGS.
- 2 CUPS SOUR MILK.
- 1 TEASPOON BAKING SODA.
- 5 CUPS SIFTED FLOUR.
- 1 LB. SEEDED RAISINS.
- $\frac{1}{2}$  CUP CITRUS PEEL.
- $\frac{1}{2}$  CUP SHELLED WALNUTS.
- 1 TEASPOON NUTMEG AND SALT.

Cream together butter and sugar, add beaten eggs, milk with baking soda dissolved in it, flour, and lastly raisins, peel and nuts. Bake for about 1 hour in a moderate oven.

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## CAKES—Continued.

### RAISIN LAYER CAKE—

- 1 CUP BROWN SUGAR.
- $\frac{1}{2}$  CUP BUTTER.
- 2 EGGS.
- $\frac{1}{2}$  CUP SOUR MILK.
- 2 CUPS FLOUR.
- 1 TEASPOON SODA.
- 1 TEASPOON NUTMEG AND CINNAMON.
- 1 CUP RAISINS.

Beat sugar and butter together, add beaten eggs, milk with soda dissolved in flour, and spice, and lastly raisins. Cook in layer cake tins, and put together with jelly.

### ORANGE CAKE—

- 1 CUP BROWN SUGAR.
- 2 CUPS FLOUR.
- 1 EGG.
- 3 TABLESPOONS SHORTENING.
- $\frac{3}{4}$  CUP BUTTERMILK OR SOUR MILK.
- 1 CUP RAISINS.
- GRATED RIND OF ORANGE.
- $\frac{1}{2}$  TEASPOON SODA, SALT.

Beat together sugar and shortening, add egg and buttermilk with soda dissolved in it, flour, and lastly raisins and grated orange. Cook in loaf pan 40 minutes. Then spread over top while hot the juice of orange and  $\frac{1}{4}$  cup granulated sugar.

### WEDDING CAKE—

Mrs. J. J. Whitmore

- $1\frac{1}{4}$  LBS. FLOUR.
- 1 OZ. PASTRY SPICE.
- 1 LB. 2 OZ. BROWN SUGAR.
- $1\frac{1}{4}$  LBS. BUTTER.
- 12 EGGS.
- 3 LBS. VALENCIA RAISINS.
- 1 LB. DATES.
- 1 LB. CURRANTS.
- 1 LB. PEEL, MIXED.
- $\frac{3}{4}$  LB. ALMOND NUTS.
- $\frac{1}{4}$  PINT MOLASSES.

### DUTCH APPLE CAKE—

Mrs. Stuart

Sift together 2 cups pastry flour,  $\frac{1}{2}$  teaspoon salt, 3 teaspoons baking powder, 3 teaspoons sugar, beat yolk of 2 eggs thick and light, add to first mixture, add 3 tablespoons melted butter and 1 cup milk, beat mixture until smooth, cut and fold in the whites of eggs beaten until stiff and dry. Spread mixture in a buttered shallow pan to the depth of 1 inch. Pare, core and cut tart apples in eights. Press sharp edges into batter in two parallel rows, sprinkle with sugar and cinnamon. Bake in a hot oven 25 minutes. Serve as a hot dessert with lemon sauce.

## PRESERVES

### CARROT MARMALADE—

Mrs. L. Fisher.

- 2 LBS. CARROTS.
- 2 LBS. SUGAR.
- 2 ORANGES.
- 2 LEMONS.

Put carrots through chopper, cover with water and cook till tender, then add grated rind of oranges, lemons and juice. Cook till tender.

### PLUM CONSERVE—

- 5 LBS. PLUMS.
- $1\frac{1}{2}$  LBS. SEEDED RAISINS.
- 4 LBS. SUGAR.
- 6 ORANGES put through food chopper.

Cook fruit until tender, then add sugar and boil 10 minutes.



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## PRESEREVS—Continued.

### PEACH CONSERVE—Mrs. Thredgold.

- 4 LBS. PEACHES CUT FINE.
- 2 ORANGES CUT FINE.
- 1 LEMON CUT FINE.

To each cup of fruit add 1 cup white sugar. Mix together and boil one hour, put in glasses while hot.

### GRAPE FRUIT MARMALADE—

Mrs. J. J. Whitmore.

- 7 GRAPE FRUIT.
- 2 ORANGES.

Shred with sharp knife and to every cup of fruit add 3 cups water; let stand 24 hours, then boil 20 minutes and let stand 24 hours more, then add sugar cup for cup and a little additional, and boil until it jells, about 30 or 40 minutes.

### CRANBERRY JELLY (cold meats)—

M. B. Telford.

Pick over and wash four cups cranberries. Put in a stew pan with one cup boiling water, and boil 20 minutes. Rub through a sieve, add 2 cups sugar and cook 5 minutes. Turn into a mould or glasses. If covered with parafine it will keep indefinitely.

### STRAWBERRY CONSERVE—

Mrs. W. E. Smith.

- 2 BOXES FIRM STRAWBERRIES.
- 2 ORANGES put through mincer.
- 1 QUART RHUBARB (cut fine).
- 9 CUPS WHITE SUGAR.

Boil all together until thick.

### PEACH CONSERVE—

- 20 PEACHES.
- 3 ORANGES.
- $\frac{1}{2}$  LB. ALMONDS.
- 50c. BOTTLE MARASCHINO CHERRIES.

Put all through coarse knife of food chopper, measure fruit and to every 10 cups put 8 cups sugar. Boil 30 minutes.

### CRANBERRY CONSERVE—

Mrs. Lanlin.

- 1 QT. CRANBERRIES.
- 1 CUP RAISINS.
- 1 CUP SUGAR.
- 1 CUP CORN SYRUP.
- 2 ORANGES (pulp and juice).
- 1 CUP WATER.

Cook cranberries, raisins, oranges and water together until the berries burst, then add sugar and syrup and simmer till thick.

### PEAR MARMALADE—Mrs. Fisher.

- 1 LARGE BASKET PEARS.
- 2 ORANGES, SLICED.
- 2 LEMONS (grated rind and juice).
- $\frac{1}{2}$  LB. PRESERVED GINGER.
- 5 LBS. SUGAR.

Peel and slice very thin or, if preferred, put through food chopper. Prepare at night and let all stand over night with sugar; in morning boil 30 minutes and just before taking off fire put in ginger.

### PRESERVED BLACK OR RED CURRANTS—Mrs. L. Townsend.

- 5 LBS. FRUIT.
- 10 LBS. SUGAR.
- 2 QTS. WATER.

Boil the sugar and water about 20 minutes, add the fruit and let boil 2 minutes.

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## PRESERVES—Continued.

### RED CURRANT MARMALADE—

Mrs. Fisher.

- 2 PINTS CURRANTS.
  - 1 CUP RAISINS.
  - 2 ORANGES (sliced).
  - 4 PINTS SUGAR.
  - 1 PINT BOILING WATER.
- Boil 25 minutes.

### RHUBARB MARMALADE—

Mrs. W. E. Smith.

- 4 LBS. RHUBARB (cut fine).
- 4 LBS. SUGAR, FULL MEASURE.
- 3 ORANGES.
- $\frac{1}{4}$  LB. WALNUT MEATS (cut fine).

Mix rhubarb, sugar and juice of oranges. Boil 15 minutes, then add rind of oranges (finely cut) and walnuts, boiling 5 minutes longer.

### GRAPE JAM—Mrs. Lankin.

- 5 LBS. GRAPES.
- 6 ORANGES (sliced very thin).
- 1 LB. SEEDLESS RAISINS (chopped).
- 4 LBS. SUGAR.

Pulp grapes, boil pulp a few minutes and strain through colander to remove seeds, and put pulp with skins. Mix all ingredients together and cook until a thick syrup is formed.

### CRAB APPLE MARMALADE—

Mrs. Farmery.

1 basket crab apples; make your jelly and add 2 apples, 2 oranges, 1 lemon, 2 plums, 2 peaches, 2 pears; boil syrup 20 minutes, drop your fruit and add to the syrup and boil till it jellies. For making jelly, boil syrup 20 minutes and then add sugar and boil 10 minutes. You can tell when it jellies.

## PICKLES

### TOMATO CHUTNEY—

- 30 RIPE TOMATOES.
- 6 RIPE APPLES.
- 6 RED PEPPERS (SEDED).
- 1 POUND RAISINS.
- 2 ONIONS.
- 10 OZ. SALT.
- $1\frac{1}{2}$  LBS. BROWN SUGAR.
- 4 OZ. GINGER.
- 3 PINTS CIDER VINEGAR.

Boil 3 hours.

### PICKLED ONIONS—Mrs. Edgar.

Put onions in brine for five days, then put in hot brine for five minutes; take out and put in cold water for 24 hours, drain and pour over boiling vinegar, half water and half vinegar. Bottle with an occasional Chili pepper and sugar to taste and bottle.

### GOVERNOR SAUCE—

Mrs. Wm. Hannaford.

- 1 PECK GREEN TOMATOES.
- 8 MEDIUM ONIONS.
- 3 GREEN PEPPERS.
- 1 RED PEPPER.

Slice the above, sprinkle with 1 cup salt. Let stand over night. In the morning drain and add:

- 6 CUPS OF WHITE SUGAR.
- 1 PINT OF CIDER VINEGAR.
- 1 DESSERTSPOON OF GROUND CLOVES.
- 1 DESSERTSPOON OF GROUND CINNAMON.

Cook until tender and seal.

### OLD ENGLISH PICKLE—

- 8 ONIONS.
- 8 TART APPLES.
- 8 RED PEPPERS (SEDED).

Chip fine. Boil 1 pint vinegar,  $\frac{1}{2}$  cup sugar, 2 tablespoons salt, and pour over.





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## PICKLES—Continued.

### CUCUMBER RELISH—Mrs. Chapple.

- 24 LARGE CUCUMBERS, PEEL AND TAKE OUT SEEDS.
- 2 QUARTS ONIONS.
- 3 BUNCHES CELERY.

Chop fine, sprinkle with salt and let stand over night. Drain and boil until thick in the following:

- 3 PINTS VINEGAR (WHITE WINE, NOT STRONG).
- 4 CUPS GRANULATED SUGAR.
- 1 CUP FLOUR.
- 1 TEASPOON TURMERIC.
- 4 TEASPOONS MUSTARD.

### RAW SAUCE (green)—

- 1 PECK GREEN TOMATOES.
- 10 LARGE ONIONS.
- 4 LARGE RED PEPPERS.

Chop fine and let stand over night; drain.

Boil 2 quarts vinegar and pour over 2 tablespoons mustard seed, 1 tablespoon celery seed, 2 teaspoons curry powder, 2 teaspoons cinnamon, 1 teaspoon cayenne, 1 teaspoon mace, 2 cups brown sugar.

### PICCALLI—Mrs. J. H. Colvip.

- 2 CAULIFLOWERS.
- PART OF CARBAGE.
- 2 QTS. GREEN TOMATOES.
- 1 QT. SMALL ONIONS.
- 5 CUPS SUGAR.
- 1 CUP FLOUR.
- 1 TABLESPOON TURMERIC.
- 6 TABLESPOONS (SCANT) MUSTARD

Chop vegetables and put in a weak brine over night. Next day scald for a few minutes in the brine and then drain through a colander.

Dressing:—Mix the ingredients smooth with cold vinegar, then add 3 quarts of boiling vinegar. Boil a few minutes and then pour over the vegetables and bottle.

### MUSTARD PICKLES—Mrs. Weaver.

- 2 QTS. ONIONS.
- 2 QTS. CUCUMBERS.
- 2 QTS. CAULIFLOWER.

Let stand over night in salt and water, in the morning steam until tender.

#### Dressing

- 2 QTS. VINEGAR.
- 3 LBS. WHITE SUGAR.
- 1 OUNCE CELERY SEED.
- 1 OUNCE TURMERIC POWDER.

Bring to a boil, and while boiling stir in 1 cup of flour and 1 cup mustard, which are mixed in a little cold vinegar, before being added; mix well.

### SOUR CUCUMBER PICKLE—

Wash and cut in small pieces, pack in jars till full, then to one gallon of vinegar add 1 cup mustard, 1 cupful salt, 3 cups of vinegar. Pour over pickles and seal, but do not cook.

### RIPE CUCUMBER PICKLE—

Mrs. C. R. Rose.

- 3 LARGE RIPE CUCUMBERS.
- 2 HEADS CELERY.
- 2 QTS. SMALL ONIONS.
- 3 GREEN or 1 RED PEPPER.

Cut in small pieces, put in a jar and sprinkle  $\frac{1}{2}$  cup salt over it. Let stand over night. In the morning drain.

Dressing:—3 pints vinegar, 1 handful of mustard seed. Let boil, put pickle in, let scald, then drain through colander. Put vinegar back on stove. Let boil. Have ready 1 cup mustard, 2 large tablespoons cornstarch, 6 large cups brown sugar, 1 teaspoon turmeric, 1 teaspoon curry powder, which has been mixed in cold water to form a thin paste. Pour in boiling vinegar, let boil until like cream. Put pickle in. Scald  $\frac{1}{2}$  hour, then bottle.

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## PICKLES—Continued.

### BEAN RELISH—Mrs. L. Upper.

1 peck beans cut in small pieces and cook  $\frac{1}{2}$  hour, then drain. 3 pints vinegar, 3 lbs. white sugar. When boiling add 1 large cup mustard to same of flour, 1 tablespoon tumeric, 2 tablespoons celery seed. Mix to a batter with vinegar. Cook 5 minutes, stirring all the time, then pour over beans.

### CUCUMBER PICKLE—

Mrs. Wm. Banks.

- 15 CUCUMBERS,
- 2 QTS. ONIONS,
- 2 QTS. GREEN TOMATOES,
- 2 QTS. CAULIFLOWER.

Cut into small pieces, salt and let stand for 24 hours. Drain and cover with vinegar, let come to a boil, then add:—

- 2 LBS. BROWN SUGAR (or to taste),
- 1 TABLESPOON TURMERIC,
- 2 TABLESPOONS CINNAMON,
- 1 TABLESPOON MUSTARD,
- $\frac{1}{2}$  TEASPOON CAYENNE,
- 2 TABLESPOONS FLOUR.

Boil for 15 minutes and bottle.

### GREEN TOMATO SAUCE—

Mrs. Dodds.

- 30 GREEN TOMATOES,
- 3 ONIONS,
- 3 PEPPERS (RED).

Put through meat chopper and drain.

Add:—

- 1 TEASPOON ALLSPICE,
- 1 TEASPOON CINNAMON,
- 1 TEASPOON CLOVES,
- 2 TABLESPOONS SALT,
- 2 TEASPOONS CELERY SEED,
- 2 CUPS BROWN SUGAR,
- 1 QT. VINEGAR.

Boil 2 hours.

### CUCUMBER SALAD PICKLES—

- 9 LARGE CUCUMBERS (peeled, sliced),
- 1 QT. CHOPPED ONIONS.

Sprinkle with 1 cup salt. Let stand over night; drain. Take—

- 1 PT. VINEGAR,
- 1 TEASPOON MUSTARD SEED,
- $\frac{1}{4}$  TEASPOON CURRY POWDER,
- 1 TEASPOON GROUND MUSTARD,
- 1 TEASPOON TURMERIC POWDER,
- 2 TEASPOONS CELERY SEED,
- 2 CUPS BROWN SUGAR,
- 2 TABLESPOONS FLOUR.

Mix flour with water and stir all ingredients together with vinegar and boil till thick. Pour over cucumbers and let come to a boil.

### YELLOW SAUCE—Mrs. Van Camp.

- 8 APPLES (SOUP),
- 11 RIPE TOMATOES,
- $\frac{1}{2}$  LB. ONIONS,
- SMALL  $\frac{1}{2}$  CUP SALT,
- 1 TEASPOON TURMERIC,
- 1 TEASPOON GINGER,
- 1 LB. BROWN SUGAR,
- 1 QT. VINEGAR.

Boil until thick enough.

### SWEET PICKLE CUCUMBERS—

Mrs. Irvin.

Cut cucumbers, or small ones are nicer, put in salt and water over night, wash and drain in morning. First take half vinegar and half water; put them in and scald. Do not boil. Drain again, then to one quart vinegar add 2 cups white sugar, 2 drops oil cinnamon, 2 drops oil cloves and 1 drop oil allspice (no more). Boil and pour over, then bottle.

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## PICKLES—Continued.

### SWEET TOMATO RELISH—

Mrs. Francis.

- 8 LBS. RIPE TOMATOES, PEELED AND QUARTERED.
- 4 LBS. BROWN SUGAR.
- 1 QT. VINEGAR.
- 1 TEASPOON WHOLE CLOVES.
- 1 TABLESPOON STICK CINNAMON.
- ½ TEASPOON WHOLE ALLSPICE.

(Tie spices in cotton bag).

Simmer for 2½ hours.

### SWEET TOMATO PICKLE—

Mrs. N. Dingle.

- 1 PECK GREEN TOMATOES.
- 6 LARGE ONIONS.
- 3 LBS. BROWN SUGAR.
- 1 OZ. WHOLE CINNAMON.
- 1 OZ. CLOVES.
- 2 WHOLE RED PEPPERS.
- 1 OZ. MUSTARD SEED.

Slice tomatoes and onions, sprinkle well with salt. Let stand over night, and in the morning drain off water. Scald a little in weak vinegar and drain off again. Then scald vinegar, spices and sugar together, then add tomatoes and boil until tender and clear, then blend a teaspoonful of mustard and tumeric powder in a little vinegar. Add a little flour if not thick enough.

### RAW TOMATO PICKLE—

Mrs. E. Rowntree.

- 1 PECK RIPE TOMATOES.
- 6 ONIONS.

Chop tomatoes and onions, and add 1 small cup salt and let stand over night. Drain and add 2 cups chopped celery, 2 lbs. brown sugar, 2 oz. white mustard seed, 1 red pepper chopped fine, 5 cups vinegar. Mix well and bottle.

### RELISH—Mrs. Chas. Rowntree.

2 bunches celery (just the white part), chop fine or put through meat grinder; 1 quart cucumbers (ripe ones), peel, take seeds out and then chop fine; 2 small cauliflowers, chopped fine, drain off brine; 1 quart onions, chopped fine. Make scalding salt brine. pour over and cover up.

Take 2 quarts of vinegar, 6 cups of brown sugar, 2 oz. white mustard seed, 2 oz. celery seed, put seeds in muslin bag. Put all on the stove and let come to a boil.

Take 1 small cup of flour, 1 oz. of tumeric, ¼ lb. dry mustard (scant). Mix all in a little cold vinegar, then add to boiling vinegar and let come to a boil. Put in all and set on the back of stove for an hour. (Do not allow it to boil, but just to soften a little).

### PEELED CUCUMBER PICKLE—

- 12 LARGE CUCUMBERS.
- 2 CUPS WHITE SUGAR.
- 6 LARGE ONIONS.
- 1½ PINTS WHITE VINEGAR.
- 1 TEASPOON TURMERIC POWDER.
- 1 TEASPOON CURRY POWDER.
- 2 TEASPOONS MUSTARD.
- 3 TEASPOONS CORN STARCH.

Put cucumbers in brine over night. Bring vinegar to a boil, mix powders and corn starch in cold water, add to boiling vinegar and scald until thick. Add cucumbers and onions. Boil 10 minutes.

### SALAD PICKLE—Mrs. J. H. Colvin.

Take 1 quart cold cooked beets, same quantity sliced cabbage, ½ cup prepared horse radish, 2 cups sugar, 1 tablespoon salt, 1 teaspoon black pepper, small touch of cayenne, enough vinegar to cover. Bottle.

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Geo. Lawrence's **8**c Bread, Ltd.

## PICKLES—Continued.

### PEPPER SAUCE—

1 doz. red peppers, 1 doz. green peppers, 15 onions. Remove the seeds and veins from peppers.

Peel onions and chop fine. Cover with boiling water and let stand 5 minutes. Drain off water, then take one-third of vinegar to two-thirds water, pour over, making enough to cover pickle. Let this come to a boil. Drain again and take 1 pint vinegar, 3 cups white sugar, 3 table-spoons salt. Boil 2 minutes and bottle.

### CHILI SAUCE—Mrs. Beard.

- 1 BASKET TOMATOES.
  - 1 HEAD CELERY (through the mincer)
  - 10 CENTS' WORTH OF ONIONS.
  - 1 QT. VINEGAR.
  - 2 or 3 CUPFULS BROWN SUGAR.
  - 1 SMALL TEASPOON CAYENNE PEPPER.
  - 1 LARGE TABLESPOONFUL SALT (or more to suit taste).
- ALLSPICE IF DESIRED.

Boil 4 or 5 hours.

### INDIA PICKLE—Mrs. C. R. Rose.

- $\frac{1}{4}$  LB. ROOT GINGER.
- 1 LB. SUGAR.
- $1\frac{1}{2}$  GALS. VINEGAR.
- $\frac{1}{2}$  LB. SALT.
- $\frac{1}{2}$  OZ. MACE.
- 1 TEASPOON CAYENNE PEPPER.

Boil all together, then add 2 oz. mustard, 2 oz. turmeric, 2 large spoons curry, 2 oz. white pepper, ground. Mix in cold vinegar, add to first part when cool.

2 pairs cucumbers, 3 heads cauliflower, 1 gal. onions.

### INDIAN RELISH—Mrs. Hodgson.

- 12 RIPE TOMATOES.
- 12 TART APPLES.
- 9 ONIONS.
- 1 QT. VINEGAR.
- $\frac{1}{4}$  CUP SALT.
- 3 CUPS SUGAR.
- 1 TEASPOON CINNAMON.
- 1 TEASPOON MUSTARD.
- 1 TEASPOON CLOVES.
- 1 TEASPOON BLACK PEPPER.
- A PINCH OF CAYENNE.

Boil all together.

### CHILI SAUCE—Mrs. Wm. Hannaford.

- 8 ONIONS.
- 3 RED PEPPERS.
- 38 RIPE TOMATOES.
- 4 TABLESPOONS SALT.
- 8 TABLESPOONS SUGAR.
- 4 TEASPOONS GINGER.
- 1 TEASPOON CLOVES.
- 6 CUPS VINEGAR.
- 4 TEASPOONS CINNAMON.

Slice tomatoes, chop onions and peppers fine. Boil until it thickens.

### RÈD CABBAGE—Mrs. Ricketts.

Take 4 heads of cabbage, remove all dark outer leaves, slice about one-quarter inch thick, put in crock with 1 handful of salt to each cabbage, cover with water and stand over night. In the morning drain water off, pack each quart sealer three-quarters full as tight as possible with the cabbage, then turn over on the table and allow remaining water to drain off. For each quart of vinegar, 1 teaspoon salt, 1 tablespoon mixed pickle spice in a bag. Boil all together. Pour over cabbage in jars and seal.



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## PICKLES—Continued.

### RIPE TOMATO RELISH—

- 1 PECK TOMATOES.
- 4 HEADS CELERY.

Chop fine. Add 1 cup salt. Put in a cheese cloth bag and drain over night. Then chop 12 large onions, 3 red peppers. Add this to the mixture, adding 8 small cups white sugar, 1 quart cider vinegar, 2 tablespoons ground allspice, 2 tablespoons cinnamon, 1 teaspoon black pepper, 1 teaspoon cloves. Stir well and bottle.

### FRUIT PICKLES—Mrs. Smith.

- 30 RIPE TOMATOES.
- 8 PEACHES.
- 8 PEARS.
- 6 ONIONS.
- 2 TEASPOONS CINNAMON.
- 2 ALLSPICE.
- 2 CLOVES.
- 4 CUPS BROWN SUGAR.
- 3 RED PEPPERS.
- 3 GREEN PEPPERS.
- 1 QT. WHITE WINE VINEGAR.
- 1½ TABLESPOONS SALT.

Chop fine and boil 2 hours. Then bottle. This is delicious.

### CHILI SAUCE—

- 12 RIPE TOMATOES.
- 1 BUNCH CELERY.
- 3 LARGE ONIONS.
- 2 TABLESPOONS GROUND MIXED PICKLING SPICE.
- 1½ RED PEPPERS, CUT FINE.
- 1 CUP VINEGAR (CIDER).
- 1 CUP BROWN SUGAR.
- 1 TABLESPOON SALT.

Boil 2 hours.

### CELERY RELISH—Mrs. Ricketts.

- 2 QTS. CHOPPED CELERY, or
- 6 BUNCHES.
- 2 LARGE CABBAGE HEADS.
- 1 QT. ONIONS.

All chopped fine, leave in salt two days, drain, then put on stove with:

- 1½ QTS. VINEGAR.
- ¼ LB. MUSTARD.
- 4 CUPS BROWN SUGAR.
- 1 TEASPOON FLOUR.

Boil 20 minutes, add 3 well beaten eggs before taking from fire. Use all the fine leaves of the celery.

### PICKLED PEARS—

- 12 LBS. PEARS.
- 4 LBS. SUGAR.
- PEEL OF 1 LEMON.
- 1 QT. VINEGAR.
- ¼ OZ. WHOLE CLOVES.
- ½ OZ. STICK CINNAMON.

Boil sugar and vinegar, skim, add pears and spices. Boil pears till tender, then put in jars. Let syrup boil a little longer, then pour over them.

### CUCUMBER PICKLE—Mrs. Irvin.

Take 300 small cucumbers, scrub and wipe dry, then put in a crock. Take ¾ cup salt, and enough boiling water to cover. Let stand over night, take out of brine, rinse and drain in morning, then take ½ gal. of cold vinegar, mix with 4 tablespoons mustard, same of salt and white pepper, and a root of ginger. Pour over pickles and put half a cup of sugar in every morning until you have put in 3 lbs. Stir well. Can, bottle or leave in crock.

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## PICKLES—Continued.

### GRAPE CATSUP—Mrs. Ricketts.

5 lbs. grapes, boil in a little water, put through a colander. 3 lbs. brown sugar, 1 pint vinegar, 1 tablespoon of ground cloves,  $\frac{1}{2}$  tablespoon pepper, 1 tablespoon salt. Boil until a little thick, and bottle.

### TOMATO BUTTER.

- 10 LBS. TOMATOES.
- 1 QT. CIDER VINEGAR.
- 3 LBS. BROWN SUGAR.
- $\frac{1}{4}$  LB. MIXED WHOLE SPICE.
- 1 HEAPING TABLESPOON SALT.
- 3 TABLESPOONS CORN STARCH.
- A LITTLE CAYENNE.

Peel and slice tomatoes, pour vinegar over and let stand over night, then put in salt and boil  $1\frac{1}{2}$  hours. Put spice in a bag, add cayenne and boil another  $1\frac{1}{2}$  hours. Before taking up add corn starch blended in a little vinegar, and boil a few minutes.

### CRAB APPLE CATSUP—

Mrs. D. M. Foekler.

Cut up fruit and boil in a little water until cooked. Press through a fine colander. To 3 lbs. of fruit add 2 cups brown sugar, 3 cups vinegar, 1 tablespoon ground cinnamon. Cayenne pepper and salt to taste. Bring all to a boil and bottle hot.

### MUSTARD CATSUP—Mrs. J. Williams

- 1 GAL. TOMATOES.
  - 1 QT. CIDER VINEGAR.
  - 1 LB. BROWN SUGAR.
  - 2 TABLESPOONS GROUND GINGER.
  - 2 TABLESPOONS BLACK PEPPER.
  - 2 TABLESPOONS MUSTARD.
  - 2 TABLESPOONS SALT.
  - 2 TABLESPOONS WHOLE CLOVES.
  - 2 TABLESPOONS WHOLE ALLSPICE.
- Boil 2 hours, strain, and bottle cold.

### RED PEPPER JELLY—

Mrs. George J. Grainger.

1 doz. red peppers, seeded. Put through chopper. Cover with boiling water for a few minutes, drain and cover with vinegar. Add  $1\frac{1}{2}$  cups sugar, 2 lemons, sliced, and boil for 30 minutes. Pick out lemon and put in glasses. For cold meat.

### TOMATO CATSUP—

- 1 PECK RIPE TOMATOES.
  - 4 LARGE ONIONS.
- Boil soft and strain. Add:
- 1 PT. GOOD VINEGAR.
  - $\frac{1}{4}$  LB. MIXED SPICE (in a bag).
  - $\frac{1}{2}$  LB. SUGAR.
  - $\frac{1}{2}$  CUP SALT.
- Boil until thick and bottle.

## DRINKS

### MAKING COFFEE FOR A BANQUET

Mrs. C. R. Rise.

- 2 LBS. GOOD COFFEE.
- 5 LBS. SUGAR.
- 5 QUARTS MILK.

Fill a boiler with water to the crease, put coffee in cheese cloth bags and boil. This will serve 175 people.

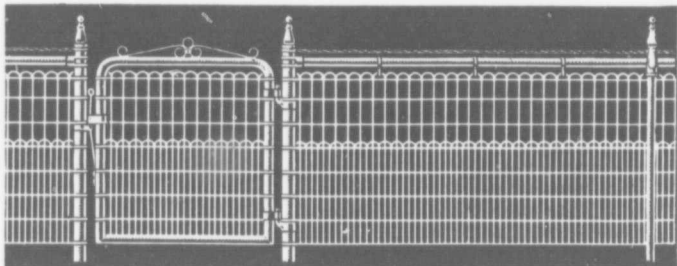
### COUGH MIXTURE—Mrs. Heston.

- 2 OZ. HOREHOUND.
- 1 LB. DANDELION ROOT.
- 2 OZ. ANNIS SEED.
- 2 OZ. LICORICE ROOT.
- 1 PINT BEST WHITE WINE VINEGAR.
- 4 $\frac{1}{2}$ -5 LBS. SUGAR.

Boil roots till the strength is all out of them. Drain, and add vinegar, sugar, etc., to the liquid; boil to a syrup.

## All Steel Lundy Ornamental Lawn Fence

of great strength and very neat appearance

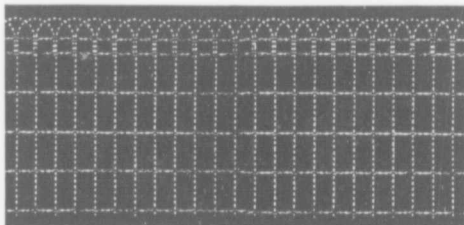


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Section

The use of our ornamental steel posts gives the same finished appearance to both sides of the fence. The posts and railing are first painted with black graphite, then a second coat of green enamel to match the fabric. **DOUBLE SCROLL ELECTRIC WELDED FABRIC** is made in heights of 36, 42 and 48 inches.



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Section



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Style 278

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## DRINKS—Continued.

### GINGER ALE—

- 3 DRAMS ESSENCE GINGER.
- 3 DRAMS ESSENCE CAYENNE.
- 1 OZ. BURN'T SUGAR.
- 3 DRAMS ESSENCE LEMON.

Pour over sugar.

- $\frac{3}{4}$  OZ. TARTARIC ACID.
- 3 or 3 $\frac{1}{2}$  QTS. OF BOILING WATER.
- 3 LBS. GRANULATED SUGAR.

Put in tartaric acid half hour after, mixing in a little cold water.

The druggist will mix the first four ingredients for about 35 cents.

### ORANGEADE—Mrs. R. D. Morrison.

- 1 CUP SUGAR.
- $\frac{1}{4}$  CUP WATER.

Boil together. Add juice of

- 3 LEMONS.
- 4 ORANGES.
- 1 PINT WATER.

Dilute as required.

### GRAPE JUICE—A. Vokes.

Stem and wash blue grapes. Put them in a preserving kettle and add cold water until you can see it coming up in the pot. Boil until all is soft and drain through a jelly bag. Add 5 lbs. white sugar to each 6 quarts of juice, and boil about 20 minutes. Bottle while hot and seal air tight. Use  $\frac{1}{4}$  glass of this to make a glass of drink.

### LEMONADE—

- JUICE OF 6 LEMONS.
- RIND OF 1 OF THE 6 LEMONS.
- 2 CUPS SUGAR.
- 1 CUP WATER.

Make syrup of water, sugar and lemon rind. Boil 5 minutes and cool. When cool add juice and strain into bottles. Two teaspoons of juice to 1 glass of water.

## CANDY

### PUFFED RICE BRITTLE—

E. V. Adams.

- 1 CUP WHITE SUGAR.
- $\frac{1}{2}$  CUP WATER.
- 2 TABLESPOONS MOLASSES.
- 1 TEASPOON VINEGAR.
- 1 TABLESPOON BUTTER.
- $\frac{1}{2}$  TEASPOON SALT.
- $\frac{1}{4}$  PACKAGE PUFFED RICE.

Boil sugar and water for 5 minutes, add vinegar and molasses and butter and salt. Boil till it threads, stir in rice.

### PEANUT BRITTLE—

Put desired amount of sugar in well buttered frying pan. Dissolve over slow fire, stirring slightly. Pour over peanuts on a buttered plate.

### SEA FOAM CANDY—E. V. Adams.

- 3 CUPS LIGHT BROWN SUGAR.
- 1 CUP WATER.
- 1 EGG (white).
- 1 CUP CHOPPED WALNUTS.

Boil sugar and water until it threads. Pour on stiffly beaten white of egg. Beat well and add nuts.

### MAPLE CREAM—Mrs. Ricketts.

Boil 1 cup granulated sugar, 1 $\frac{1}{2}$  cups maple syrup, 1 rounded teaspoon butter. Boil until it hardens, when dropped in cold water. Pour into buttered pans to cool.

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## CANDY—Continued.

### DIVINITY FUDGE—Miss Irvin.

- 3 CUPS GRANULATED SUGAR.
- $\frac{1}{2}$  CUP BOILING WATER.
- $\frac{1}{2}$  CUP GOLDEN SYRUP.

Boil until it becomes brittle when dropped in cold water. Have the whites of 2 eggs beaten very stiff, slowly stir in the boiling syrup.

### BUTTER SCOTCH—Ella Rowntree.

- 4 CUPS BROWN SUGAR.
- 1 CUP BUTTER.
- 2 TABLESPOONS WATER.
- VINEGAR TO TASTE.

Boil half-hour. If crisp when dropped in cold water, then pour on a buttered plate and cut in squares.

### PATIENCE CANDY—

Melt 1 cup of white sugar in a frying pan until brown, adding slowly 2 cups of heated milk. After this is thoroughly dissolved, add 2 cups of white sugar, butter size of a walnut. Cook until it hardens in cold water. Remove from fire and add 2 teaspoons vanilla; stir until thick; pour in buttered pans.

### FUDGE—

- 1 CUP WHITE SUGAR.
- 1 CUP BROWN SUGAR.
- 4 TABLESPOONS COCOA.
- 1 TABLESPOON BUTTER.
- $\frac{3}{4}$  CUP MILK.
- FLAVORING.

Boil until soft ball stage is reached, add flavoring, beat until light colored, and pour into buttered dish and mark into squares.

### MAPLE CREAM—E. V. Adams.

- 2 CUPS BROWN SUGAR.
- 1 CUP MILK.
- 1 TABLESPOON BUTTER.
- FLAVORING.

Boil until soft ball stage, add flavoring, and beat until creamy. Pour in buttered dish and mark into squares.

### BUTTER SCOTCH—Mrs. L. Fisher.

- 1 CUP BROWN SUGAR.
- $\frac{1}{2}$  CUP WATER.
- TABLESPOON VINEGAR.
- 1 LARGE TEASPOON BUTTER.

Boil 30 minutes.

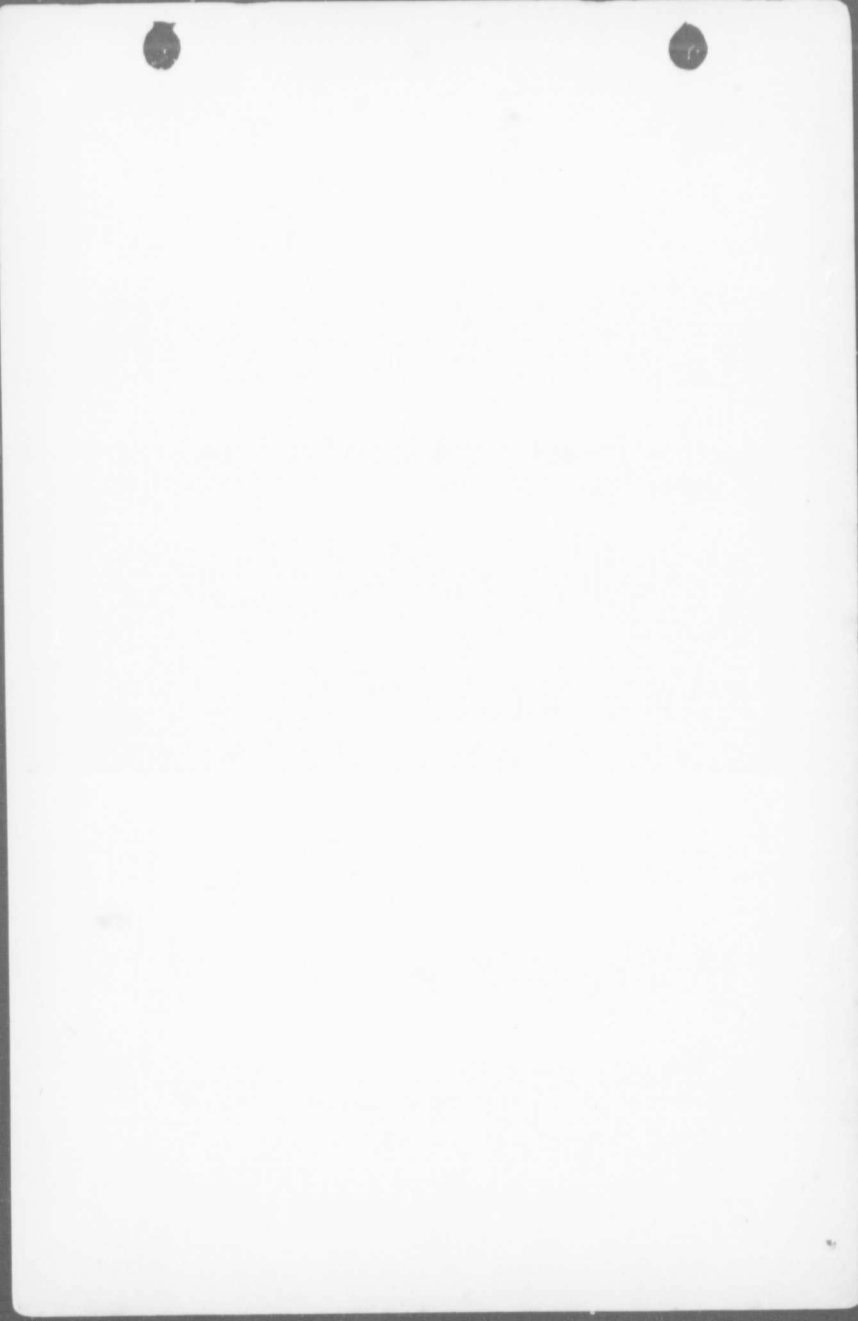
### COWAN'S COCOA CARAMELS—

Contributed by Cowan's Cocoa

- 3 CUPS BROWN SUGAR.
- $\frac{3}{8}$  CUP MILK.
- 1 TABLESPOON MOLASSES.
- $\frac{1}{4}$  CUP BUTTER.
- 9 TABLESPOONS COCOA.
- 1 TEASPOON VANILLA.
- $\frac{1}{2}$  CUP CHOPPED NUTS.
- 1-6 CUP SULTANA RAISINS.
- $\frac{1}{4}$  TEASPOON CINNAMON.

Put all ingredients in a saucepan except vanilla, nuts and raisins, stir over gentle heat till sugar is dissolved. Boil until a soft ball may be formed when tried in cold water. Cool slightly, beat until creamy, add nuts, vanilla and raisins. Pour on to greased plates and mark in squares before it hardens.





## INVALID DISHES

### EGG-NOGG—A. Vokes.

1 EGG.  
 $\frac{2}{3}$  CUP MILK.  
1 TEASPOON SUGAR.  
FEW GRAINS NUTMEG.  
FEW GRAINS SALT.  
FEW DROPS VANILLA.

(1) Beat the egg slightly, add the salt, sugar and flavoring; mix well and stir in milk. Serve cold.

(2) Beat the yolk of the egg, add salt, sugar, flavoring and milk. Then add the white of the egg beaten stiff. Stir well before serving.

### BARLEY WATER—

$1\frac{1}{2}$  LBS. BARLEY.  
2 CUPS COLD WATER.  
SALT.  
LEMON JUICE.  
SUGAR TO TASTE.

Pick over barley, wash and soak in water over night, or for several hours. Boil gently  $1\frac{1}{2}$  hours. Strain, season with salt, lemon juice and sugar to taste. Reheat and serve.

### CURRENT WATER—

2 TABLESPOONS CURRENT JUICE, OF  
2 TEASPOONS CURRENT JELLY.  
 $\frac{2}{3}$  CUP COLD WATER.  
SUGAR.

Mix juice and water, then sweeten or beat jelly with fork, dissolve in water and add sugar if required.

### GRUEL—

1 TABLESPOON OATMEAL.  
A LITTLE COLD WATER.  
1 PINT BOILING WATER.  
1 TEASPOON BUTTER.

Put oatmeal into a basin, moisten with cold water, pour over boiling water, stirring all the time. Let it settle and pour liquid into pot. Boil 10 minutes, add butter, sugar to taste. Serve very hot.

### BEEF TEA—

$\frac{1}{4}$  LB. LEAN BEEF.  
1 PINCH SALT.  
1 CUP WATER.

Scrape and cut meat in small pieces. Put into a pot with water and salt, press against sides of pot with spoon till just boiling, strain off juice and serve.

## HOUSEHOLD HINTS

### TO CUT MARSHMALLOWS EASILY

Dip your scissors into very cold water and use them without drying.

### TO WASH COLORED FABRICS—

Soak clothes half hour in salt water, then wash quickly out of soapy water, rinse in salt water, and dry in shade.

### HOW TO POACH EGGS—

Put a teaspoonful of vinegar in the water and cover the pan while cooking.

### TO STRENGTHEN A SCALLOP—

When button-holing a scallop in fine material, stitch around on the machine before button-holing.

### A NOVEL GARNISH—

Roll tightly several large lettuce leaves and keep them in a cold place until needed, then cut the roll into half-inch pieces and a pretty light green rosette will be the result.

## HOUSEHOLD HINTS—Continued.

### HINTS—

Before handling red pepper, grease hands with butter.

For taking the shine off clothes, sponge with vinegar and water.

Ink stains may be removed from wood by washing the spot with a solution of oxalic acid.

To remove white stains from furniture rub with camphorated oil.

To make beefsteak tender, rub both sides with vinegar.

### TO BRIGHTEN AND CLEAN COPPER AND BRASS—

Use  $\frac{1}{2}$  cup of salt mixed with 1 cup of vinegar.

### RECIPE TO PREVENT DIPHTHERIA

At the first indication of diphtheria in a child's throat, make the room close; then take a tin cup and pour into it a small quantity of tar and turpentine equal parts, then hold the cup over the fire so as to fill the air with the fumes. The patient will cough and spit out all the membranous matter, and the trouble will pass away.

### FOR FALLING HAIR—

- 1 DRAM GUM CAMPHOR.
- 1 DRAM BORAX.
- 6 DROPS OIL OF ROSE MARY.
- 2 TABLESPOONS CANTHARIDES.
- $\frac{1}{2}$  PINT ROSE WATER.
- JUICE OF 2 OR 3 LEMONS.

### CURE FOR BOILS—

Isaiah 38: 21. Go thou and do likewise.

### HAND LOTION—Mrs. D. Whyte.

- 2 OUNCES GLYCERINE.
- 2 OUNCES ALCOHOL.
- 2 OUNCES COLOGNE.
- $\frac{1}{2}$  OUNCE TROGOCANTH.

Dissolve gum in soft water several hours, then add one pint hot water; when thoroughly dissolved and cool, add the other ingredients.

### FOR TOOTH ACHE—

Powdered alum and fine salt, equal quantities. Apply to tooth, will give speedy relief.

### TO TAKE INK OUT OF LINEN—

Dip the spotted part in hot tallow, then wash out and the stain will disappear.

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**Price \$50.00**

Same cabinet, with case of oak, **Price \$48.50**

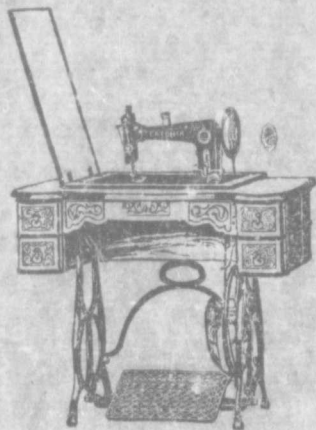
## The "Eatonia"

### Drop Head Sewing Machine

**\$35.00**

Case of golden finished oak. Automatic adjustment of tension. Shuttle large and self-threading; all bearings and working parts of hardened steel. *Guaranteed for 10 years* and equipped with full set of sewing attachments.

**Price \$35.00**



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