

HALL'S

TESTED
RECIPES

A
PRACTICAL

EVERYDAY

COOK BOOK

Published by

The Central Drug Store,

HALL & CO., Prop's.

Clarence Block, Cor. Yates & Douglas Streets,

VICTORIA, B.C.

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The Dispensing Department

In a Pharmacy corresponds to the kitchen in a dwelling-house. In the well-ordered house, irrespective of the financial status of the owner, the kitchen is as clean and as well-appointed for its purposes as the drawing-room. So in a well appointed Pharmacy, the Dispensing Department, though not visible to the public eye, is just as clean and well-kept as the Retail Department.

Our **Dispensing Department** is one of the **largest** and **best appointed** in the city. Neither time nor expense have been spared to make it **up-to-date** in every respect. We use the latest methods and newest machinery in the manufacture of our preparations, and we claim that every preparation manufactured by us is as good, if not superior to those of any other make, for besides using the most improved methods of manufacturing, we take the greatest care to use only the finest crude drugs obtainable.

The steadily increasing business in this department and the flattering confidence reposed in us, both by medical practitioners and their patients, convinces us that our policy is right:—

“NOT HOW CHEAP, BUT HOW GOOD.”

It may not be out of place to mention that every prescription, before being sent out, is checked by two competent persons, thus minimizing the chance of error and rendering a mistake almost an impossibility; in fact, everything is done to ensure the full effect of the remedies prescribed, and to faithfully carry out the intention of the physician.



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A PRACTICAL EVERYDAY

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PUBLISHED BY _____

HALL & CO.

Central Drug Store,

Clarence Block, Corner Yates and Douglas Streets,

VICTORIA, B.C.

To Our Lady Patrons and Friends.



I N THIS LITTLE BOOK, we have collected a number of valuable tested recipes, that will make it of greater value than many larger works of a similar kind. House keepers find that the real use of a Cook Book does not depend upon its size, but upon the reliability of its contents. We have purposely advised the use of our Chemically Pure Baking Powder, and our full strength Flavoring Extracts in the recipes in which these ingredients are used, because much of the success in making cakes is dependent upon having purity and strength in these articles.

We trust our friends will retain and use this book in accordance with its merits.

Respectfully yours,

HALL & CO.

Our Baking Powder.

WE want to say a few plain words to the ladies about Baking Powder. Somebody is helping the big Baking Powder concerns pay big advertising bills. Every day we see advertisements trying to prove that the Baking Powder advertised is of the "I am holier than thou" kind. "No Powder is as good as ours." "Everybody else's is spurious." "Prof. So and So of the University says our Powder is the simon pure stuff." "Mrs. B—, the eminent cooking professor, says you can't cook if you don't use such and such a Baking Powder;" and so on, until the consumer is at her wits' end as to which will save her life.

Now ladies, this puffery by professors and chief cooks is not, we will venture to say, given for nothing, and it is very expensive advertising in Magazines where it costs two or three hundred dollars a page.

Who pays for it?

Now, the point we are driving at is this: Why are you willing to help pay those big advertising bills and get a can of Baking Powder that may be a year old when you can come to us and get a Baking Powder scientifically and accurately constructed? One that will do the work your mother used to do when she hit the mark. You know us; we live right here. We make the Powder ourselves. We guarantee every pound and will refund the money if it does not do the work.

We are not professor so and so, but our chemical and pharmaceutical experience warrants us in saying that our Powder is equal to any made, and superior to any other powder in one respect, because when you get it from us you always get it fresh.

As to prices, ours is as inexpensive as any Cream of Tartar Baking Powder made, and less expensive than most of the leading brands.

If you have never tried it, we will cheerfully present you with a sample package upon request. Don't send children for samples without written request.



SPICES.

In these days, when competition seems to sacrifice the quality of most everything, it is a very difficult matter to get pure spices. Many a cake has been spoiled by poor spices.

How easy it is to adulterate them, and how few can tell the difference.

Did you ever see a wholesale grocer's price list? It is "pure," "very pure," "strictly pure," etc.—any price you want.

The wholesale druggist's price list is simply Pepper—No "pure," no "very pure,"—no qualification whatever, but just Pepper, and nothing else.

Our Spices we buy from reliable wholesale druggists, and our pepper is pepper, and our cloves is cloves, etc. Our prices are no higher either.

Spoon and Cup Measure.

Four even teaspoonfuls liquid equal one even tablespoonful.

Three heaping teaspoonfuls dry material equal one even table-
spoonful.

Sixteen tablespoonfuls liquid equal one cupful.

Twelve tablespoonfuls dry material equal one cupful.

Two cupfuls equal one pint.

Four cupfuls equal one quart.

Four cupfuls flour equal one quart or one pound.

Two cupfuls solid butter equal one pound.

Two cupfuls granulated sugar equal one pound.

Two and one-half cupfuls powdered sugar equal one pound.

One pint milk or water equals one pound.

One dozen eggs should weigh $1\frac{1}{2}$ pounds.

Skim milk is heavier than whole milk, and cream is lighter than
either, while pure milk is 3 per cent. heavier than water.

Table of Proportions.

One teaspoonful soda to one cupful molasses.

One teaspoonful soda to one pint sour milk.

Two teaspoonfuls baking powder to one quart of flour.

One-half cupful of yeast or one-quarter cake of compressed yeast
one pint liquid.

One teaspoonful salt to two quarts flour.

One teaspoonful salt to one quart soup.

One scant cupful of liquid to two full cupfuls of flour for bread.

One scant cupful of liquid to two full cupfuls of flour for
muffins.

One scant cupful of liquid to one full cupful of flour for
batters.

One quart water to each pound of meat and bone for soup
stock.

Four peppercorns, four cloves, one teaspoonful mixed herbs for
each quart of water for soup stock.

Use HALL'S Baking Powder in all the following recipes to ensure good results.

Tested Recipes.

Soups, Etc.

FROZEN BEEF TEA.—Put a small pail in a wooden bucket and surround it with salt and crushed ice. See that there is no salt in the pail. Put cold beef-tea in the pail and let it stand for about ten minutes. At the end of that time take the cover off the pail and scrape the congealed beef tea from the sides. Beat well and then put back the cover. Do this two or three times and the tea will be frozen smooth. This is excellent for invalids who must have all their food cold. Where beef tea is a daily article of diet for a convalescent, it may be pleasantly varied by using different flavors. A choice of mace, a bay leaf, a clove, or celery salt is about all that is permitted, but by combining these or using singly a monotony of flavor is avoided.

INDIAN PEA SOUP.—Put one pint of good boiling (dried) green peas in a pot with three pints of water and a morsel of soda; boil till the peas are soft enough to pulp through a wire sieve; cut an onion very small and chop two heads of garlic; fry these in two ounces of butter, with twenty-four cloves and two bay leaves till of a nice golden brown, then add the pint of peas; salt to taste, and a teacup of best tomato conserve; a pinch of Nepaul pepper is an improvement. Let it simmer gently for about half an hour; if too thick, a little more water may be added. Serve with fried bread cut in dice.

MACARONI AND TOMATOES.—Boil half a pound of macaroni until quite soft, strain and cut in small pieces; have one quart tomatoes well stewed and strained, add pepper and salt to taste; place the macaroni in a baking dish, pour the tomatoes over and bake for one hour.

EGGS, WITH CREAM.—Cook the eggs hard, shell them, cut them in halves, and arrange the halves, cut side downward, upon a buttered platter. Make a rich cream sauce, flavoring it with celery salt or with onion and pepper; turn it over or around the eggs, and serve at once. This dish may be quickly and easily prepared, and will be liked with hot biscuits, muffins or fresh bread. Sometimes finely chopped

chicken, turkey or ham will be mixed with the cream sauce, two tablespoons of the meat being enough for a pint of sauce. An extra yolk may be pressed through a colander or grater over the completed dish, and parsley, either chopped or in sprays, may be added both to flavor and effect.

EGGS A LA SEUSSE.—Line a pudding dish, bottom and sides, with thin slices of cheese, put in six eggs whole, and a cup of milk, a little red pepper, salt, dry mustard, and grate cheese on top, and bake twenty minutes.

SCALLOPED FISH.—Boil pound soaked codfish; when cold mince fine. Heat cupful drawn butter, stir in fish, pepper to taste; mix in well two tablespoons of grated cheese; butter baking dish; pour in fish, strew fine dry crumbs on top, and set in the oven till delicately brown. Cold, fresh halibut or other firm white fish is very good prepared in this manner.

OYSTER OMELETTE.—Drain a dozen small oysters and place them in a pan on the range. As soon as they are ruffled and their juice has exuded, drain them, cut each into several bits, season with salt and pepper, and place them where they will keep hot. Cook a teaspoonful of flour in one of butter until the mixture rolls away from the pan, and then stir in the hot oyster liquor until the preparation is free from lumps. Stir this into the oysters, and when the mass is several degrees below boiling point, add the well beaten yolks of three eggs, and then gently stir in the stiff whites. Turn at once into a hot, but not too hot, buttered omelette pan; and when the under side is lightly browned, which may be determined by carefully lifting the edge, slide the omelette upon a heated and buttered platter, and set it in the oven for a minute or so to cook slightly on top. It should be eaten immediately,

Meat-Puddings, Fritters, Croquettes, Etc.

BATTER PUDDING.—One egg; one cupful sugar; two scant tablespoons lard; half teacup raisins; two and one-half cups flour, one teaspoon HALL'S BAKING POWDER. Steam one hour. Eat with hard sauce.

BATTER PUDDING No. 2.—One pint cold milk; four tablespoons flour; two eggs; a little salt; stir the flour in a part of the milk; add the eggs without beating and beat them all together. Pour into a hot buttered dish and bake half an hour. Put into the oven as soon as mixed.

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WITH IODIDES.

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BEST KNOWN PREPARATION FOR

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Blotches, Tumors, Boils, Ring Worm,
Ulcers, Scrofula and Syphilis.*

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Powerful Purifier of the Blood, acting through the natural secretory and excretory organs, removing those matters which disturb its purity.

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Central Drug Store,

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CORN FRITTERS.—Half pint flour; one gill milk; half can sweet corn; one tablespoon butter; one egg; one teaspoon sugar; one teaspoon salt; lard for frying. Make a smooth paste with the flour and milk. Add the salt, pepper, sugar and corn to this, and beat vigorously for three minutes. Now add the butter melted, and beat three minutes. Beat the white of an egg to a stiff froth; add the yolk to it and beat half a minute longer. Stir this into the batter. Have the lard about three inches deep in the kettle, and so hot that blue smoke rises from the centre. Drop the mixture into this in scant tablespoonfuls and cook for about three minutes. Drain and serve at once.

RICE FRITTERS.—One or more cups of cold boiled rice; half pint milk; two or three eggs; flour to make a stiff batter, with a heaping teaspoon HALL'S BAKING POWDER. Fry in lard. Hominy may be similarly prepared. Eat with butter, syrup or jam.

FRUIT FRITTERS.—Almost any kind of fine fruit may be served in the form of fritters. Apples, bananas, pears oranges, peaches, etc., are all suitable for this form of *entree*. Apples should be pared, cored and cut into round slices about half an inch thick. They may be seasoned with a little lemon juice and nutmeg, if these flavors be liked. Bananas should be cut into round slices about an inch thick, or they may be cut in halves and split. Pears may be cut in quarters, while oranges may be divided into sections or cut in slices, care being taken to remove the seeds. For six people use half pint flour, one gill milk, two teaspoonfuls sugar, half teaspoonful salt, two tablespoonfuls melted butter and two eggs. Beat the yolks of the eggs light, and add the milk to them. Pour this on the flour, and beat until smooth. Now add the salt, sugar and butter, and beat vigorously for five minutes. Set the mixture away in a cool place until it is time to use it. Prepare six large tart apples, or as many pears, peaches, bananas or oranges. Have lard about three inches deep in the kettle. It should be very hot. Beat the white of the eggs to a stiff froth and stir into the batter. Dip the slices of fruit into this batter, coating them thoroughly. Lift the fruit by passing a fork under it, and drop into the hot fat. Cook for three minutes; then drain on brown paper for half a minute. Arrange on a hot dish, sprinkle with powdered sugar, and serve immediately.

FRIED APPLES.—Peel and cut into eighths, taking out the seeds and cores carefully from each piece; heat some lard in a frying-pan, coat the apples lightly with flour and fry to a pale brown; drain off

the fat from each slice, sprinkle with sugar and pile on a hot dish. If you like you may mix a little cinnamon with the sugar; use only tart apples for frying. Send around slices of buttered brown bread with them.

CHICKEN FRICASSEE.—Cut up a young chicken into nice joints, wash and pull off all the skin; put two ounces of butter into a frying pan and stir in a large tablespoon of flour, stir until a nice brown; add one quart of water, and pour it over the chicken in a stew pan; let it simmer slowly until the chicken is very tender, add pepper and salt to taste. Serve with boiled rice.

SALAD DRESSING.—Three eggs, one teaspoon of salt, one of mustard, a little cayenne pepper, three tablespoons melted butter, six teaspoons cream or milk (just as much more as you like), one coffee cup of good vinegar; put all on the stove, or over the steam of a kettle, and cook until it looks like cream, taking care to stir all the time. Put in a little sugar if you like.

GREEN CORN CROQUETTES.—One quart young, tender grated green corn; one cup sifted flour; one cup sweet milk; five tablespoons lard; two eggs; one saltspoon salt; same of pepper. Grate the corn as fine as possible, and mix with the flour, and pepper and salt. Warm the milk and melt the lard in it. Add the corn, stir hard and let cool. Then stir the eggs beaten very light, the whites added last. Work into small oval balls, and fry in plenty of hot lard. Drain and serve hot.

RICE CROQUETTES.—Take cold boiled rice; allow a small spoon of butter and a beaten egg to each cup of boiled rice. Roll into oval balls, with floured hands. Dip in beaten egg, then in sifted bread or cracker crumbs, and fry in hot butter. Good with maple syrup.

POTATO FRY.—Grate six large potatoes, to which add three well beaten eggs, one teaspoon of flour, or one coffee cup of bread crumbs, and one teacup of rich milk. Fry in butter over slow fire and turn as a griddle cake.

MACARONI AND HAM PIE.—Take some handfuls of macaroni, boil in water until tender. Chop some ham very fine, mix with the macaroni, and when cool add one or two beaten eggs. Put in a baking dish and bake until brown on top.

FISH PUDDING.—This is prepared with one can of salmon, two eggs, one cup of bread crumbs, one tablespoon of melted butter, minced pickled cucumber, and pepper and salt to taste. The fish is turned in a colander to drain off all the liquor, which must be kept

for the sauce. After the fish is broken in bits with a fork mix it thoroughly with the eggs, seasoning and melted butter. Then put the mixture in a buttered pudding mould and set it tightly covered in a pan of boiling water to cook for one hour. For the sauce put two tablespoons of butter in a saucepan on the fire; when melted stir in a teaspoonful of cornstarch mixed with a little water. Add slowly cup of boiling water and stir until it is rather thick. Add the beaten yolk of an egg, the liquor from the can, a teaspoon each minced pickled cucumber and parsley, pepper and salt to taste, and let all boil up once. Serve with pudding.

BEEF LOAF.—Two pounds chopped round of beef, one egg, two teaspoons salt, one of pepper, one of sage, three quarters of a cup of bread or cracker crumbs, one cup milk; butter a baking pan. Mix all well. Bake one hour.

MAYONNAISE.—Beat the yolks of four eggs; to this add two ounces of melted butter, half a teacup of cream, either sweet or sour, a gill of vinegar, two even teaspoonfuls of sugar, the same of dry mustard. Put the mixture in a granite iron oatmeal boiler; stir with a silver spoon and cook till it is like a smooth, thick custard; add pepper and salt if desired; when cold stir in the juice of half a lemon. This will be still better if the amount of cream is doubled and the butter left out; also if one uses less vinegar and more lemon juice. Never make a mayonnaise in iron or tin.

EGG SALAD.—Twelve hard-boiled eggs; one-half pint of cream; butter the size of an egg; a little parsley chopped fine; one tablespoon of flour. Take cream, butter, parsley and flour, mix and cook until thick. Slice the eggs, and after each layer of eggs add one of bread crumbs, over which pour the cream to cover. When the dish is full bake until brown. Garnish with parsley and serve hot.

SALAD DRESSING FOR CABBAGE OR LETTUCE.—Three eggs, two teaspoons black pepper, one teaspoon salt, one tablespoon mustard, three tablespoons melted butter; six teaspoons sweet cream, one coffee cup vinegar. Put all together on stove until it looks smooth like cream, stirring all the time to keep from burning; then when cold put over cabbage, chopped fine.

TO CAN SWEET CORN.—Cut the corn from the cob, using a sharp knife. Scrape the cob quite clean, otherwise you lose the sweetest part of the corn. Crowd the corn into the jars, pushing it down with a wooden pin or masher. Quart jars should be made to

Have You a Cough ?

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SAFE ! SURE ! SPEEDY !

**A CERTAIN RELIEF FOR ALL BRONCHIAL
AND LUNG AFFECTIONS**

Exciting free Expectoration and relieving the Lungs of the oppressed and irritated feeling due to the pressure of conjected mucous matter, and in a few doses effecting a complete cure.



This justly renowned remedy is manufactured only by

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CENTRAL DRUG STORE,

Clarence Block, Cor. Yates and Douglas Streets,
VICTORIA, B. C.

nold, on an average, fifteen ears of corn each. This seems an immense quantity, but, with persistent crowding, it will go in. When the jars are as full as they can be crowded, heap a little more corn loosely on the top of each, screw the covers on tightly, wrap a cloth around each jar, put them in a boiler, cover them with cold water, and boil them steadily for three hours.

Puddings and Desserts

LEMON CUSTARD.—For two pies wet four tablespoons of corn starch with a little water ; pour on three cups of boiling water. Add the juice of two lemons ; two cups sugar ; the yolks of three eggs and a bit of butter. Pour into deep plates lined with a crust and bake. Make a meringue by beating the whites of the eggs and adding five tablespoons of sugar. Spread over pies and return to the oven to brown.

APPLE CHARLOTTE.—One pint of apples stewed and strained, cooked with as little water as possible ; one-third box gelatine, soaked in one-third cup cold water for one hour ; one cup sugar ; whites of three eggs, and the juice of one large lemon. Pour half cup boiling water on the gelatine, stir until dissolved and add to the apples. Then add sugar and lemon juice. Place the dish in a pan of ice water and beat until it is cold. Add whites of the eggs, beaten to a stiff froth ; pour into a two-quart mold, lined with sponge cake or lady fingers. Put on ice to harden. Make a soft custard of the yolks of the eggs, one pint of milk and three tablespoons sugar. When you serve turn the charlotte into a platter and pour the custard around it.

COTTAGE PUDDING.—Two heaping cups pastry flour ; two teaspoons **HALL'S BAKING POWDER** ; half teaspoon salt ; one egg ; three-quarters cup sugar ; two tablespoons melted lard ; one cup milk. Mix the salt and baking powder with the flour ; beat the egg very light ; add the sugar and melted lard ; beat thoroughly and then add the milk and stir into the flour. Bake in a shallow dish about half an hour. Cut into squares and serve with lemon or wine sauce.

CARROT PUDDING.—One and one-half cups flour, one and one-half cups sugar, one and one-half cups suet, one and one-half cups raisins, one and one-half cups currants, one and one-half cups grated potatoes, one and one-half cups grated carrots, one teaspoon of soda. Steam three hours.

FIG PUDDING No. 1.—One-half pound suet, one pound figs, one pound bread crumbs, one-half pound sugar, one egg, one nutmeg, one-half teaspoon of flour, enough milk to moisten it; grease the tin mould well. Boil three hours tied in a cloth. To be eaten with wine sauce.

FIG PUDDING No. 2.—One-half pound figs, one-quarter pound grated bread crumbs, two and one-half ounces powdered sugar, three ounces butter, two eggs, one teacup milk. Chop the figs small and mix fruit with butter; then all the other ingredients by degrees. Put in a mould, sprinkle with bread crumbs, cover tight and boil three hours.

SNOW PUDDING.—One-half ounce gelatine, pour over one cup cold water, and add one and one-half cups of white sugar; when soft add one cup boiling water, juice of one lemon and whites of four well beaten eggs. Beat all together until very light, beat and strain into a mould, and make a boiled custard of one pint of milk, yolk of four eggs; flavor with lemon.

ROYAL DIPLOMATIC PUDDING.—Soak one-half ounce gelatine in one-half cup cold water two hours; pour on this two-thirds pint of boiling water; add the juice of a lemon, one cup sugar and one-half pint of wine; pour into a glass dish, and when cold add a custard made as follows: Yolks of five eggs, one-half cup sugar, two tablespoons wine, one teaspoon of HALL'S VANILLA Extract, one-half ounce gelatine soaked in one-half cup water, a scant cup milk; put the milk to boil, add the gelatine, then the eggs and sugar well beaten together; strain and add the vanilla; when it is getting cold and commencing to thicken add one pint cream beaten to a stiff froth, then pour on the top of the gelatine.

PUDDING.—One cup suet, one cup sugar, one cup raisins, two cups flour, one teaspoon soda, one cup sour milk, two tablespoons molasses. Steam three hours.

CARAMEL CUSTARDS.—Have six custard cups all ready for the sugar; melt half cup granulated sugar in an iron pan, and pour into the bottom of the cups; beat three eggs without separating; add four tablespoons sugar; one teaspoon HALL'S VANILLA and one and a half cups milk. Pour into custard cups; stand them in a pan of boiling water and cook in moderate oven fifteen minutes; turn from the cups while hot, but serve cold.

CABINET PUDDING.—Take three or four penny sponge cakes, cut into squares, line a buttered mould with raisins first, then cake and some more raisins until full; pour over a rich custard, and steam about one hour. Serve with sauce.

ORANGE PUDDING.—Peel and cut five sweet oranges, taking out all the seeds, and slice very thin; pour over them a coffee cup sugar. Let a pint of milk get boiling hot by setting in pan of boiling water on the stove; add yolks of three eggs well beaten, one tablespoon of corn starch wet with a little cold milk; stir all the time; when thick pour over fruit; beat whites stiff; add tablespoon of sugar and spread on top; set in oven for two or three minutes. Use peaches the same way.

APPLE DUMPLING.—One-quarter pound of butter beaten with the same quantity of sugar, four well-beaten eggs, and one pound of biscuit crumbs; stir in one pound of peeled apples and steam two hours.

SAUCE FOR STEAM PUDDING.—One cup white sugar, one of butter beaten to a cream, one cup of sherry wine, add by teaspoons so as not to let the sugar and butter separate; set in a pan of boiling water for at least twenty minutes and do not stir.

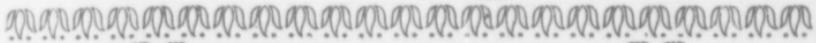
ORANGE SOUFFLE.—Peel and slice six oranges; put in a glass dish a layer of oranges, then one of sugar and so on until all the orange is used, and let stand two hours; make a soft boiled custard of yolks of three eggs, pint of milk, sugar to taste with grating of orange peel for flavor, and pour on the oranges when cool enough not to break dish; beat white of eggs to a stiff froth; stir in sugar, and put over the pudding.

ORANGED STRAWBERRIES.—Place a layer of strawberries in a deep dish; cover the same with pulverized sugar; then a layer of berries, and so on till all the berries are used. Pour over them orange juice in the proportion of three oranges to a quart of berries. Let stand for an hour and just before serving sprinkle with pounded ice.

CHARLOTTE RUSSE.—Dip a mould in water; line it with small sponge cakes; put glace cherries on the bottom; mix a tablespoon of sugar with a little lemon juice and brandy. Add two tablespoons of cream, and whisk to a stiff froth; stir in a little gelatine dissolved in milk. Fill the mould, cover with cake, and stand in a cool place to set.

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For all Bilious Diseases
 or Disorders arising from
 Torpidity of the Liver,
 Dyspepsia, Bilious Head-
 ache, Costiveness, Sour
 Stomach, Jaundice, Nerv-
 ousness, Heartburn and
 Restlessness.

It is useful as an evacuant in Dysentery and
 Affections of the Kidneys and Bladder.



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VELVET CREAM.—One half box of gelatine soaked in one-half cup of wine, melted over the fire with a tablespoon of sugar; when warm add a pint of cream. Strain and flavor.

SPANISH CREAM.—Make a soft custard of one quart of milk, yolks of six eggs and one tablespoon of sugar; put in one ounce of gelatine in one-half pint of water dissolved over the fire; add the custard flavored with HALL'S VANILLA; strain into a mould, and put into a cold place.

MINCE MEAT.—Two pounds of apples—tart and juicy, one pound of stoned raisins, one pound currants, one pound chopped suet, one pound brown sugar, candied lemon, orange and citron peel, a little salt and spices to taste; one-half pint of best brandy.

CHARLOTTE RUSSE.—One pint of cream beaten stiff, not quite half a package of gelatine soaked in one tablespoon of wine, beat into the cream and flavor; get a sponge cake, cut out the middle and put in the cream.

ITALIAN CREAM.—One quart cream, one pint milk sweetened very sweet and seasoned with sherry and with HALL'S VANILLA. Beat it with a whip dasher and remove as it rises until all is converted into froth. Dissolve one ounce of gelatine in a little warm water; have it ready; have your frothed cream in a tub of ice; pour gelatine into it; stir till thick; pour into wet moulds and set in a cool place.

CHOCOLATE MANGE.—One ounce of Dunham's gelatine dissolved in a pint of cold water, three pints of milk put over to boil with one cup of French chocolate; when the milk is scalded pour in the gelatine; sweeten to taste; boil five minutes, then take from fire; flavor with vanilla, pour into moulds; when cold serve with powdered sugar and cream.

GERMAN SAUCE.—White of two eggs, juice of one lemon, sugar to thicken like cream.

Pies

PIE CRUST.—One and a half cups flour before sifting; scant one-half cup lard; three tablespoons water; pinch of salt. This is for upper and under crusts of a large, round tin or yellow pie-plate. Put the salt into the flour and sift it. Take a knife and use in mixing the shortening with the flour. When it is well cut together, put in the water very gradually, chopping the mixture, and trying to avoid wet streaks. Do not knead it with the hands. Sprinkle some flour on the moulding board; flour the rolling pin; take a little more than half the crust and gather it into a round little pile and roll it out from you.

STRAWBERRY PIE.—Bake a plain crust as for custard. Mash a basket of strawberries; sweeten to taste; fill the pie; cover with a meringue made from three egg whites; three tablespoons powdered sugar and half teaspoon lemon; brown in a moderate oven. Serve when cold.

MOCK CHERRY PIE.—One cup cranberries; one cup of sugar; half cup seedless raisins; one tablespoon flour; one teaspoon vanilla; half cup boiling water. Mix sugar, flour, berries and raisins; add water and vanilla. Fill a lined pie-plate. Cover with pastry; cut in thin strips and bake 20 to 30 minutes in a quick oven. Serve cold. Very good the second day.

APPLE PIES.—When apples are getting dry, scarce and tasteless in the spring, we put into each pie a tablespoon of tamarind jelly which is prepared to eat with meats by stewing the tamarinds in a little water, straining, adding an equal bulk of sugar and boiling until quite thick. The pies require a little more sugar, but their flavor is much improved. If you have no jelly, stew the apples and flavor with lemon juice and nutmeg.

BERRY PIES.—If blueberries are not sweetened until they are taken from the can, the pies will have a much fresher, more natural taste.

CUSTARD PIE.—Fill a good sized deep plate with a custard made of three well-beaten eggs; two cups milk; half cup sugar; a little salt and cinnamon. Bake in a quick oven until a knife comes out clear.

CREAM PIE.—Roll out two crusts a little thicker than for ordinary pies; place on a rather flat plate with a sprinkling of flour between; bake and split open with a thin knife as soon as taken from the oven. For filling for two large pies, put in a double boiler two cups of milk; when hot stir in two heaping teaspoons flour; wet in a little cold milk; two eggs; half cup sugar and a little salt. Boil until thick; remove from the fire; add lemon or vanilla flavoring, and put between the crusts.

Cakes, Etc

BLACK FRUIT CAKE (Extra Nice).—One pound each butter, sugar, flour and citron, one and one-half pounds of figs, two pounds blanched almonds, five pounds currants; four pounds raisins, twelve eggs, one lemon, one orange (or two if small), one teacup of best brandy, one cup best port wine, and one tablespoon each of ground cinnamon and

allspice, one teaspoon of soda, cloves and mace. The raisins must be stoned, chopped and rolled in flour; squeeze the juice from the lemon and oranges, removing the seeds; chopping rind and pulp fine with as much sugar (extra) as can be stirred in until thick batter is formed. Slice the almonds, chop the figs, beat the butter to a cream with the soda and sugar; add the spices, wine and brandy, oranges, lemons, butter and figs. Beat all together till well mixed, then add the beaten yolks of eggs, then the flour, raisins and almonds in the order named; the citron is to be put in layers of thin slices as the mixture is placed in the pans. This will make two five quart pans full.

FRUIT CAKE.—One pound butter, one pound sugar, three pounds raisins, two pounds currants, two pounds flour, one-quarter pound lemon peel, one tablespoon of cinnamon, two teaspoons cloves, two nutmegs, one wine glass brandy, one-half cup molasses, ten eggs, one teaspoon baking soda dissolved in a glass of boiling water, cream, butter and sugar; beat in the eggs, two by two; add spices, molasses, brandy and soda; have your flour sifted, and put the fruit in part of the sifted flour, then add the remainder. This will make two very large, or four medium cakes. Keep in a tin box. This will also do for a pudding when steamed for a couple of hours, according to its size.

SEED CAKE.—One cup of butter beaten to a cream, add two cups of sugar beaten well in, the yolk of five eggs beaten to a froth, then the whites; then sift in by degrees three cups flour into which has been stirred two teaspoons HALL'S BAKING POWDER, adding three-fourths of a cup of milk as you stir in the flour; give it a good whisking up after all the ingredients are added, and scatter over it half an ounce of washed caraway seeds; bake in a slow oven on top of four folds of paper.

COCOANUT LOAF CAKE.—One cup sugar, one cup milk, quarter cup of cocoanut, two cups flour, one egg, two teaspoons HALL'S BAKING POWDER, three tablespoons of melted butter. Place the melted butter and the sugar together, and stir well; then add the milk. Sift the baking powder and flour together, and add them, beating vigorously. When all is smooth, add the cocoanut, and bake in one loaf for half an hour in a rather quick oven.

THREE LAYER CARAMEL CAKE.—One cup butter, two cups sugar, one cup milk, three cups flour, five eggs, (whites), two teaspoons HALL'S BAKING POWDER. Place the ingredients together the same as for plain layer cake, adding the whites of the eggs last. Bake in three well buttered tins, and when done, spread between the

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layers the caramel filling. One and a half cups brown sugar, one cup milk, one tablespoon (scant) butter, half tablespoon vanilla. Place the milk, sugar and butter on the fire in the sauce-pan set in another containing boiling water, and cook until thick. Remove from the fire, and beat the mixture hard until stiff. Then add the vanilla.

COFFEE CAKES.—One quart lukewarm milk; two tablespoons of sugar; one teaspoon of salt; one-half a yeast cake, and flour enough mixed in to make a dough soft enough to drop from the spoon. In the morning cut pieces out like pancakes and fry in hot lard.

CHOCOLATE CAKES.—Half cup butter, two cups sugar, two cups flour, half cup coffee, (hot), two teaspoons HALL'S BAKING POWDER, two teaspoons HALL'S VANILLA, two eggs, one square chocolate. Rub the butter and sugar to a cream, and add the beaten eggs and then the milk. Grate the chocolate fine, and add to it the coffee, which should be very hot; stir well and gradually add the baking powder and the flour together; add the flour, beating well; and then put in the vanilla. Bake in one loaf for forty minutes in a moderate oven.

SPONGE CAKE.—Half cup butter, three-quarters cup sugar, two eggs, quarter cup milk and quarter cup water, two teaspoons HALL'S BAKING POWDER, two and a-half cups sifted flour. Flavor with HALL'S VANILLA to taste.

SOFT GINGERBREAD.—One cup sugar, one cup molasses, three and one-half cups flour, two eggs, one cup of sweet milk, one-quarter cup butter, one and one-half teaspoons of ginger, two teaspoons of HALL'S BAKING POWDER.

WHITE CAKE.—One cup flour, one-quarter cup corn starch, the white of four eggs, one cup sugar, one-third cup of butter, one-third cup of milk, one and one-half teaspoons HALL'S BAKING POWDER.

WHITE CAKE.—Half cup butter and three-quarters cup of sugar, beaten to a cream, half cup milk and water mixed, whites of four eggs, one and a-half cups of sifted flour, one teaspoon HALL'S BAKING POWDER, and HALL'S VANILLA to taste.

ORANGE SHORTCAKE.—Cream together a half cup of butter and a cup of sugar; into them stir a well beaten egg, half a cup of milk, and a pint of flour into which two tablespoons of HALL'S BAKING POWDER have been sifted. Roll and bake in two sheets. For

the filing peel six oranges, remove the seeds, slice and sprinkle with sugar, and place between the layers. For a sauce, take the grated rind of two oranges, the juice of one, half a cup of sugar, a teaspoon of butter, and two cups of water; thicken with corn starch. Serve hot.

FRIED CAKES.—One cup sugar, one cup sweet milk, two eggs, flour, four tablespoons butter, two teaspoons HALL'S BAKING POWDER.

TEA BISCUIT.—A quart of flour, a piece of butter the size of an egg, a pinch of salt, half a teaspoon baking soda, two teaspoons HALL'S BAKING POWDER, sour milk to make a soft dough. Roll out quickly, cut about an inch thick with biscuit cutter, and bake in a quick oven.

CAKE WITHOUT EGGS.—One heaping tablespoon lard; one cup sugar, stirred together; add one cup of milk and water; two even tablespoons corn meal (which takes the place of eggs); flour to make the right consistency. Season with any flavor. After all is well stirred add two heaping teaspoons HALL'S BAKING POWDER. Butter may take the place of lard, and when lard is used a pinch of salt should be added.

FRUIT PUFFS.—One egg, one-half cup sugar, one-half cup milk, one tablespoon butter, two teaspoons HALL'S BAKING POWDER, one large cup flour. Steam one-half hour in cups; dip them in cold water. Receipt makes enough for five.

COOKIES.—Beat a cup of butter and two cups white sugar to a cream; add one egg, one-half cup milk, five cups flour, with one teaspoon soda. Roll very thin.

SEED COOKIES.—Beat in a mixing-bowl one egg lightly, adding gradually one cup granulated sugar with a Dover egg-beater; add one-half cup of new milk; and before mixing add three and one-half cups of sifted flour and one heaping teaspoon of HALL'S BAKING POWDER. Stir well; then one-half cup of melted butter and one teaspoon of caraway seeds. Stir until fine and white; then drop into a buttered dripping pan; pat out evenly with the hand; sprinkle with sugar and bake. When cold in the pan, cut into small squares and put where they will keep moist.

LEMON SHORTCAKE.—Make a rich cake, split and butter; then take rind, juice and pulp of three lemons grated; one cup sugar; one cup cream; mix thoroughly and spread.

ICING.—One and one-half cups white sugar, one-half cup milk one-half cup butter; boil six minutes and beat until cold.

LEMON FILLING.—One cup sugar, size of an egg of butter, juice and rind of lemon, one egg. Boil all together.

Some Breakfast Dishes

Bacon is an excellent breakfast dish, and there is more than one way of serving it. The recipe for creamed bacon is a pleasant change. Put some slices of bacon in a pan and set in the oven to bake until it is brown and crisp. Put them on a hot platter; add to the fat in the pan one tablespoon of flour; stir until smooth; add gradually a cup and a half of milk and cook two minutes or until smooth. Pour over the bacon in the platter.

BAKED OMELET.—Beat the yolks of six eggs thoroughly; scald one-half pint milk; to the milk add one heaping teaspoon of butter; one scant half teaspoon of salt; stir this into the yolks, and add last the whites of six eggs, beaten very stiff; stir these in quickly but lightly; pour into a deep, hot buttered dish; bake in a hot oven fifteen minutes, and serve at once in the same dish.

MUFFINS.—Two eggs, one-half cup sugar, butter size of an egg, two cups of sweet milk, two teaspoons HALL'S BAKING POWDER; flour to make stiff batter. Drop in muffin rings and bake in a hot oven.

BREAD GRIDDLE CAKES.—Soak a small bowl of bread over night in milk. In the morning mix half a cup of flour, into which is put one and one-half teaspoons of HALL'S BAKING POWDER, with one quart of milk, three well-beaten eggs and a little salt. Beat up the bread with this batter until it is very light, and fry a delicate brown. The batter should be thick.

BREAKFAST GEMS.—One and a half cups flour; two teaspoons HALL'S BAKING POWDER; two teaspoons of melted lard, one teaspoon sugar; one egg; milk to make a moderately thick batter. Stir the baking powder into the flour. Add the milk, lard, sugar and the egg, well beaten, then beat all thoroughly. Heat the gem pans hot on top of the stove. Bake in a very hot oven.

CREAM MUFFINS.—Two teaspoons HALL'S BAKING POWDER, half teaspoon salt; one pint sifted flour; two eggs; half cup milk; one-third cup lard and butter mixed. Mix the baking powder and salt with the flour. Beat the yolks of eggs lightly; add to them the milk and stir quickly into the flour. Then stir in the lard and butter, softened; and lastly the whites, well beaten. Fill greased muffin pans two-thirds full, and bake about fifteen minutes in a very hot oven.

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FLANNEL CAKES.—One pint sour milk or sour cream ; three level teaspoons melted lard, if milk is used ; three eggs ; one teaspoon soda ; flour for batter to bake on griddle. Leave the white of the eggs till just before baking, then beat very light, and stir in lightly.

RAISED WAFFLES.—One pint milk, scalded and cooled ; one-quarter yeast cake, dissolved in one-third cup of water ; one cup flour, sifted ; one-half teaspoon salt ; two eggs, yolks and whites beaten separately ; one tablespoon lard, softened. Mix at night the milk, yeast and flour. In the morning add the salt, eggs and lard. Cook on a hot, well-greased waffle iron. Use only one egg ; make the batter a trifle thinner, and fry on the griddle, and you have flannel cakes.

NICE MUFFINS.—One pint of milk, warm, one-half piece of condensed yeast, one-quarter pound of butter, three eggs and enough flour to make a thick batter—as thick as can be stirred. In the morning grease one dozen muffin rings, and divide the quantity between them ; leave until well raised, and bake in a slow oven.

CRUMB GRIDDLES.—One pint of milk ; one cup bread crumbs ; soak over night ; then add one-half teaspoon salt, one egg, two table-spoons molasses, one tablespoon melted lard, one teaspoon soda, and flour enough to make a batter.

SARATOGA POTATOES.—Peel and slice thin into cold water. Drain well, and dry in a towel. Fry a few at a time in boiling lard. Salt as you take them out, and lay them on coarse brown paper for a short time. They are very nice cold for lunch, or to take to picnics.

Preserves, Pickles, Etc.

PLUMS.—To every pound of fruit allow three-quarters of a pound of sugar. Prick the fruit with a fine fork to prevent their bursting. Let them simmer in this syrup for five minutes. Put plums in jars and pour over them the hot syrup.

SPICED GRAPES.—Five pounds of grapes ; three of sugar ; two teaspoons each of cinnamon, allspice, half a teaspoon cloves ; pulp grapes ; boil skins until tender ; cook pulps and strain through a sieve ; add it to the skins ; put in sugar and vinegar to taste ; add spices ; boil thoroughly.

PEARS.—For ten pounds of fruit take five pounds of sugar. Peel, halve and core the pears; add a little water to the sugar to make the syrup, and add one sliced lemon; skim; add the pears and simmer until they begin to change color, then can and seal hot.

PLUM JELLY.—Take blue or white plums; put in a little kettle with a little water; let boil till soft and the skins crack; then strain through a jelly bag; measure it and return to the kettle and let boil fifteen minutes; add a pint of sugar to every pint of juice, and boil twenty-five minutes, or until it begins to jelly from the spoon.

RHUBARB JAM.—To every pound of rhubarb allow a pound of sugar and two ounces of candied lemon peel. Cut up the rhubarb, add the sugar to it, and let it stand for twenty-four hours, or until all the sugar is dissolved. Pour off the syrup, and boil it for three-quarters of an hour; then add the rhubarb and the lemon peel cut fine, and boil the whole for at least an hour.

APPLE BUTTER.—One-half bushel of Pippin apples and one gallon of fresh sweet cider. Cook thoroughly and put through a colander; then place on the fire and add six pounds granulated sugar. Stir constantly to prevent burning, and cook until quite thick, say two or three hours. Try a little in a dish, and if it looks watery cook longer. When cold put in stone jars and cover closely. Do not boil in brass or metal kettle.

SWEET PICKLED PEARS.—Take one quart of good cider vinegar; put it into a porcelain kettle and add to it four pounds of sugar; and when it has come to a boil, skim and add two ounces of stick cinnamon; one ounce of whole cloves, and one ounce whole allspice. Put the spices into a muslin bag, and when the vinegar is spiced to taste, remove and put into the syrup a few pears at a time, and when they can be easily pierced with a fork, put them in a stone jar, after sticking a couple of cloves into each pear. Then add more to the vinegar until all are used. Then skim the syrup again and pour over the pears. Seal when cold.

QUINCE PRESERVE.—Pare, core and cut into quarters; boil parings and cores in water sufficient to cover them for twenty minutes or one-half hour; strain; add the quince with more water if necessary. There must be sufficient to cover the quinces. Boil until tender before adding sugar, then boil until of a deep red color, and of a sufficient thickness. Equal weight of sugar and quinces.

KNICKERBOCKER PICKLE FOR BEEF, TONGUE, ETC.—Nine pounds coarse salt, three and one-half pounds coarse brown sugar, one and one-half ounces saltpetre, one ounce saleratus, one quart common molasses, six gallons soft water. Boil and skim until quite clean. When cool pour over your meat and cover closely; put the saleratus in last and occasionally turn your meat in firkin.

Home Made Candy

MAPLE CREAM.—Three cups of grated maple sugar; one cup of thick sweet cream. Boil until it hardens when dropped in cold water. Remove from the fire and beat with a silver fork until it is of the consistency of very thick cream. Pour in buttered tins, and when cold cut in squares.

CHOCOLATE CREAMS.—One pound of confectioners' sugar; white of one egg; two tablespoons water; one teaspoon vanilla; mix well and make into balls. Melt a half cake of chocolate; dip the balls in and lay on buttered paper to harden.

MOLASSES CANDY.—One quart molasses; one-half cup of vinegar; one cup granulated sugar; butter the size of an egg; one tea spoon soda. Dissolve the sugar in the vinegar; put in with molasses and butter and boil, stirring often. As soon as it hardens when dropped in water it is done. Then stir the soda in quickly and pour in buttered pans to cool. Pull until white.

LEMON TAFFY.—Three pounds of best brown sugar; quarter of a pound of butter, and one pint of vinegar. Boil all together until it hardens in water. Add one teaspoon HALL'S Lemon Extract. Pour on buttered tins to cool.

BUTTER SCOTCH.—One cup molasses, one-half cup sugar, one-half cup butter. Boil ten minutes.

Stuffed Lamb

STUFFED LAMB.—Take the bone out of a leg of lamb by scraping with a sharp knife and freeing it from the flesh as you proceed, beginning at the large end; make a dressing of bread crumbs and savory, salt, pepper, butter and eggs; fill the space where the bone was taken from, and sew up neatly, keeping it a natural shape; roast in a moderate oven for two hours. Serve cold with mint garnish in

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Family Bills of Fare

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BREAKFAST

Fruit (kind depending on season)
Porridge

| | | |
|-----------------|--|----------------|
| Liver and Bacon | | Fried Potatoes |
| Toast or Rolls | | Coffee |

DINNER

Soup

| | | |
|-----------------|-----------------------------------|-----------------|
| | Roast Beef with Yorkshire Pudding | |
| Mashed Potatoes | | Creamed Cabbage |
| | Bread | |
| | Steamed Peach Pudding | |
| | Tea or Coffee | |

SUPPER

| | | |
|--------------|-----------------|--------------|
| Cold Meat | | Potato Chips |
| | Johnny Cake | |
| Baked Apples | | Graham Bread |
| | Coffee or Cocoa | |

OATMEAL PORRIDGE.—Thoroughly wash two cups of oatmeal, and put in a kettle with two teaspoons of salt, add about a quart of water, and cook slowly for half an hour without stirring. Serve with cream and sugar.

GERM WHEAT PORRIDGE.—To three parts boiling water add one part of Germ Wheat, stirring in slowly. Salt to taste. Boil for fifteen minutes. Serve with cream and with sugar.

TO FRY LIVER AND BACON.—Have the beef or sheep's liver cut in slices half an inch thick, dip them into salted flour and put into hot lard in your frying pan with small pieces of breakfast bacon added. Fry brown quickly on both sides, then add a little hot water and cover closely. Set upon the back part of the stove and cook slowly until well done, being careful to keep it from cooking hard.

ROLLS.—Scald a pint of milk, when cool add one tablespoon of sugar, a teaspoon of salt, one-half cake compressed yeast, one egg, well beaten, and a piece of lard the size of an egg. Mix well and let it rise until morning. Knead thoroughly and let stand until double the quantity, then roll three-quarters of an inch thick and cut with a biscuit cutter, and butter one-half and roll the other half over it. Let rise till very light, and then bake in a quick oven.

TOMATO SOUP.—Boil one quart of tomatoes until soft, stir through a colander, return to the fire and stir in a pinch of soda; stir until it ceases to foam, then add one quart of milk, a salt spoon of pepper and one of salt, a tablespoon of corn starch mixed with a little cold milk, and a tablespoon of butter. Let it boil up once and serve with hot toast cut in dice.

CREAM CELERY SOUP.—Cut the white part of the head of celery into half-inch lengths, and cover it with a pint of cold water in which has been placed half a teaspoon of salt and half a saltspoon of white pepper. Boil the celery for half an hour, or until it is perfectly soft, and mash it fine in the same water. Have ready a pint of milk in which two or three slices of onion have been boiled for five minutes. Remove the onion, and stir into the milk a tablespoon of flour, thoroughly wet with the milk; then cook the milk for at least five minutes, stirring all the time to prevent burning. Now add the celery and the water in which it was boiled, and cook for five minutes longer. Meantime place the tureen where it will heat, and melt a tablespoon of butter in the bottom; and when the soup is done, strain it into the tureen, stir well, and send to table. More seasoning may be used, if desired; but the above quantities will suit the average appetite and digestion.

ROAST BEEF.—Beef for roasting should be carefully trimmed, rubbed with salt and pepper, and then skewered and tied into shape. The lean parts should be smeared with drippings and the whole well dredged with flour. The roast should then be placed, lean side upward, in a pan on a trivet or rack, and set in a hot oven to sear quickly and thus prevent an escape of the juices. When the meat has

been lightly crusted the heat may be moderated and the roasting continued. Ten minutes to each pound of beef is a sufficient allowance of time if a rare roast is desired ; if the meat is liked well done, twelve minutes or more should be allowed to a pound. Half an hour before the meat is done pour out all the drippings, return the meat to the pan, and have the pudding ready to pour in.

YORKSHIRE PUDDING.—With three well beaten eggs stir a heaping saltspoon of salt and a pint of sweet milk. When these have been well mixed, pour enough of the liquid upon a pint of sifted flour to mix it thoroughly. Afterwards stir into the flour the remainder of the liquid, and beat out all lumps. Pour this preparation under the meat ; and when it is done, cut it into squares, and serve about the roast or upon a separate hot platter or plate.

GRAVY FOR ROAST BEEF.—Pour the drippings, which were turned off to make room for the pudding, back into the pan ; and when they are smoking hot, stir in a tablespoon of flour, and cook well. Then add a cup of boiling water, mash all the lumps, and season to taste with salt and pepper. If liked, a spoonful or two of catsup may be added, or a flavoring of Worcestershire or other sauce.

MASHED POTATOES.—Peel and wash well the number required for the meal, and put them in a kettle to cook, cover them with boiling water and boil till well done, then drain off the water and mash them very fine. For the quantity required for a family of six, pour in a cup of good cream, a little at a time, a piece of butter the size of a walnut and salt to suit taste. Beat them with a large spoon until very light and white.

CREAMED CABBAGE.—Cut a medium-sized head of cabbage in quarters. Take out the stem, put into a kettle of boiling water, cook for ten minutes, drain and cover with cold water. This will destroy the odor, so unpleasant. When cold, chop fine, season with salt and pepper. Make sauce of two tablespoons butter, one table-spoon flour, mix smooth, add one pint milk. Cook in this sauce slowly, three-quarters of an hour.

STEAMED PEACH PUDDING.—One pint milk, two and one-half cups of flour, two eggs, one tablespoon melted butter, two tea-spoons **HALL'S BAKING POWDER**. Beat eggs light, add milk, salt and flour, beat, add butter and baking powder. Then add peaches, and pour into a buttered tin and steam one hour. Serve with sweetened cream.

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POTATO CHIPS.—Pare the potatoes, shave them very thin, and soak them for half an hour in cold salted water; then drain them in a colander, and spread upon a dry towel. Fry a few at a time in very hot fat, one minute being usually sufficient to brown and cook them properly; and lay them on brown paper to drain. Sprinkle lightly with salt; and when needed at table, heat quickly in the oven. In cool weather enough potato chips may be cooked at one time to last a week or ten days. They should be kept in a cool dry place.

JOHNNY CAKE.—Two well-beaten eggs, one cup of sour cream, one cup of milk, one teaspoonful soda, salt and corn meal sufficient to make a batter that will spread over the dripping pan without using a spoon to smooth it. Bake in a quick oven.

MUSHROOM CATSUP.—Take half a bushel of freshly-gathered mushrooms, wipe them carefully with a damp cloth, put a layer in the bottom of a large stone jar, sprinkle with salt, add more mushrooms and salt until all are used. Let stand over night, mash them and strain off the juice. To every pint add half a teaspoon of black pepper and half a dozen whole cloves, put into a preserve kettle and boil slowly until thick. Strain and thin with two tablespoons of vinegar to every pint. Put in bottles and seal.

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“I learned a new thing,” said a woman recently, “while visiting an English friend who is living in the country. My hostess served the most delicious lemonade I ever drank. I spoke of it next day, and she told me it was made from freshly boiled water—the secret, she said, of a thoroughly good lemonade. I have a regular rule,” she further informed me, “which insures success if I am making a quart or a gallon. For a quart I take the juice of three lemons, using the rind of one of them. I am careful to peel the rind very thin, getting just the yellow outside; this I cut into pieces and put with the juice and powdered sugar, of which I use two ounces to the quart, in a jug or jar with a cover. When the water is just at tea point I pour it over the lemon and sugar, cover at once and let it get cold.

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