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G E M S

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—OF—

Fancy Cookery

—A COLLECTION OF—

RELIABLE AND USEFUL

HOUSEHOLD RECIPES

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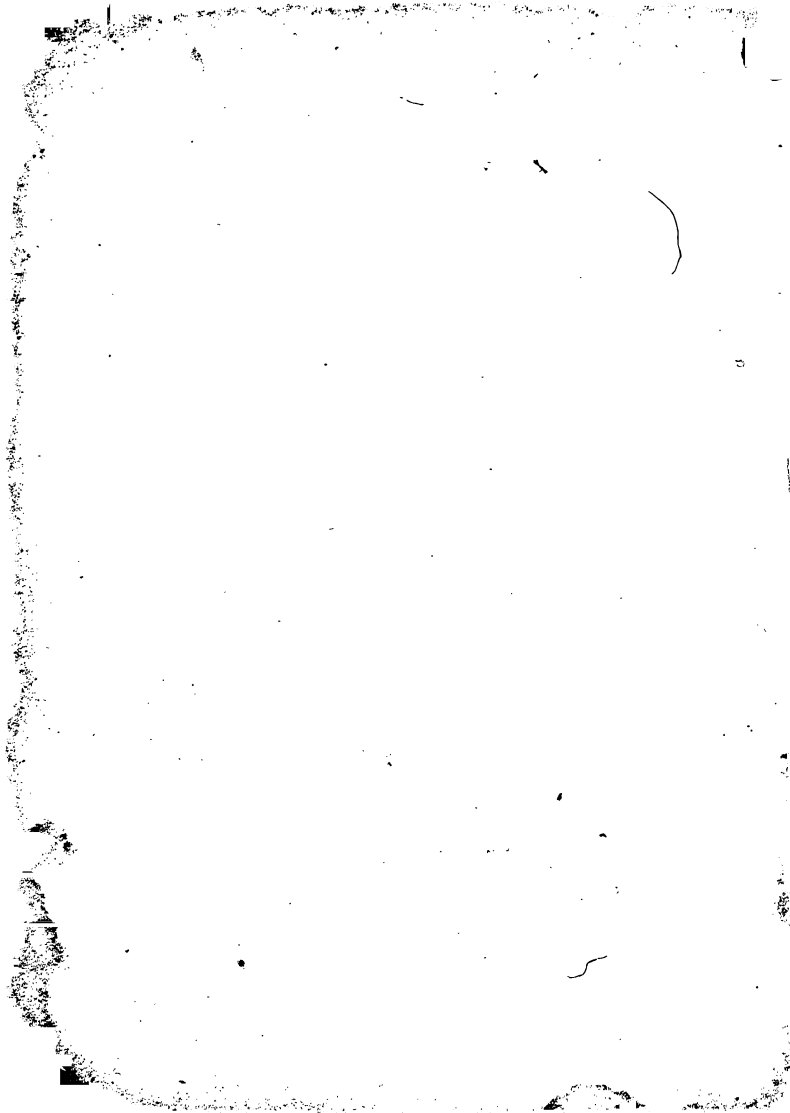
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F. JORDAN,

Dispensing Chemist,

MEDICAL HALL,

CODRICH, ONTARIO.



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## PREFACE.

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THIS little work, GEMS OF FANCY COOKERY, was first published some time ago, and ran rapidly through three editions, being sold at 15 cents per copy. It was compiled chiefly from the columns of a household magazine that attained a high reputation for the reliability of its recipes. Every recipe used in this collection was practically tested. Since the work has been out of print it has been repeatedly asked for, and in presenting it now in a revised form, adding some of the newest acquisitions of the culinary art, to our customers, we trust that its value will be duly appreciated.

F. JORDAN.

ca 1890?

## HOUSEKEEPERS' WEIGHTS AND MEASURES.

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2 teaspoonfuls = 1 dessertspoonful.

2 dessertspoonfuls = 1 tablespoonful.

2 tablespoonfuls = 1 ounce.

2 cupfuls = 1 pint.

1 quart flour = 1 pound.

1 tablespoonful salt = 1<sup>2</sup>/<sub>2</sub> ounce.

4 tablespoonfuls = 1 wineglassful.

4 wineglasses = 1 coffeecupful.

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Use exactly the quantity of baking powder specified in recipes.  
**Too much is as bad as too little.**

**NOTE.**—Where baking powder is specified in these recipes, none but JORDAN'S BAKING POWDER should be used to ensure satisfactory results.

## BREAD, ETC.

### BREAD.

Boil two good sized potatoes ; mash and strain through a colander ; add one quart of water, a piece of butter the size of an egg, a tablespoonful of sugar, two tablespoonfuls of salt ; stir the flour into hot water, *beating it well* to a stiff sponge. When just lukewarm add a small cake of compressed yeast, and set in a warm place to rise over night. In the morning knead thoroughly, adding flour until it kneads free and smooth ; set again to rise until light, then add more flour and mould into loaves ; let them rise again ; bake one hour in an oven not too hot.

### BOSTON BROWN BREAD.

Stir together three cupfuls water (cold) and one tea cupful of molasses. Stir in two cupfuls of wheat flour and three of cornmeal, six teaspoonfuls of JORDAN'S BAKING POWDER. Steam three full hours.

### BAKER'S ROLLS.

Boil one pint of milk ; when hot add a piece of butter the size of a hen's egg ; when the milk is lukewarm add the white of one egg, one-half cup of white sugar, one-half cup of yeast ; stir in flour enough to mould smooth, let it rise three times, moulding each time, then roll out to the thickness of your finger or less ; cut them the size you like ; butter one-half very slightly ; turn the other half over on to the buttered half ; this keeps them from sticking together, and is the secret of their retaining their shape. After being properly placed in baking tins, set in a warm place sufficiently light, then bake quickly.

### BREAKFAST ROLLS, No. 1.

Mix one-half of an ounce of sifted white sugar in two pounds of finest flour; make a hole in the centre and put in about two tablespoonfuls of fresh yeast mixed with a little water; let it stand all night; in the morning add the yolks of two eggs, a piece of butter the size of a walnut, and sufficient warm milk to make a right consistency; divide into rolls (about 13 or 14); bake half an hour in a brisk oven.

### BREAKFAST ROLLS, No. 2.

Take a piece of bread dough that will make about as many rolls as you wish; lay it out flat in a bowl; break two eggs into it; add half a cup of sugar and half a cup of butter; mix thoroughly with enough flour to keep it from sticking to the hands and board. Knead it well for about fifteen or twenty minutes; make into small rolls; place in a greased pan and let them rise until about even with the top of the pan; then bake in a quick oven for about half an hour.

### BISCUITS.

Into one quart of flour put two teaspoonfuls of JORDAN'S BAKING POWDER and a little salt, mix thoroughly, then rub in a piece of lard about the size of an egg; mix into a soft dough with milk and water. Bake in a quick oven and serve hot.

### BROWN MUFFINS.

Four cups Graham flour, three cups milk, two eggs, —whites and yolks beaten separately, one heaping tablespoonful sugar, butter half the size of an egg, one dessertspoonful JORDAN'S BAKING POWDER, and a little salt. Bake quickly in muffin rings. If eggs cannot be obtained they are good even without them by using a little more baking powder.

### EGG BREAD.

To one pint of cornmeal take two eggs, one-half tablespoonful of lard, and salt to taste; four tablespoonfuls of cider vinegar, mixed with boiling water enough to make the meal into batter; lastly stir in a teaspoonful of

soda. This recipe makes excellent egg bread without either buttermilk or cream of tartar. With cornmeal and flour, mixed half and half, delightful waffles and batter cakes can be made by the same receipt.

### MUFFINS.

Add two well beaten eggs to a pint of milk and pour over one quart of flour in which has been mixed and sifted half a cup of sugar, three teaspoonfuls JORDAN'S BAKING POWDER and a pinch of salt, and last pour in a tablespoonful of melted butter. Beat well and bake in a quick oven.

### SPANISH BUN.

One egg, two cups sugar, three-quarters cup butter, two cups flour, one cup sweet milk, three teaspoonfuls JORDAN'S BAKING POWDER (three dessertspoonfuls cinnamon to be mixed with flour and baking powder); bake in small bread pan.

### SPANISH BUN—No. 2.

One cup molasses, one cup melted butter, one cup brown sugar, one cup water, four eggs (reserve whites of two for frosting), three teaspoonfuls cinnamon, a little nutmeg, flour to make a stiff batter, four teaspoonfuls JORDAN'S BAKING POWDER mixed with the flour; last add a large cupful of chopped raisins.

FROSTING FOR SPANISH BUN.—One cup brown sugar, whites of two eggs; flavor with JORDAN'S ESSENCE VANILLA. Brown slightly in oven.

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## CAKES.

### BANANA CAKE.

One cup sugar, one-fourth cup butter, two-thirds of a cup of milk, two eggs, two cups flour and two teaspoonfuls of JORDAN'S BAKING POWDER. Bake in layers. Make a frosting. Spread each layer with the frosting, and cover with sliced bananas.



### BOSTON CREAM CAKES.

One-half pound butter, three-quarters of a pound of flour, eight eggs, one pint of warm water. Stir the butter into the warm water; set over the fire and stir to a slow boil. When it boils put in the flour. Cook one minute, stirring constantly. Turn into a deep dish to cool. Beat the eggs light—yolks and whites separately—and whip into the cooled paste the whites last. Drop in great spoonfuls upon buttered paper, not so near as to touch, or run into each other. Bake about ten minutes in a quick oven, until they are of a golden brown.

CUSTARDS FOR FILLING THE CAKES.—One quart of milk, four tablespoonfuls of cornstarch, two eggs, two even cups of sugar, lemon or vanilla flavoring; wet the cornstarch to a smooth paste with a little of the milk; boil the rest of the milk; add to the beaten eggs the sugar and cornstarch; pour gradually upon these the hot milk; mix well; return to the fire and stir to a thick custard. Let it get cold before flavoring it. Pass a sharp knife carefully around the puffs—which should also be cold—split dexterously, and fill with the mixture. They are best when eaten fresh.

### CAKE WITHOUT EGGS.

To one cup of sugar and one-half cup butter beaten together; add one-half cup of molasses, one cup of milk, three and one-half cups of flour, two teaspoonfuls of JORDAN'S BAKING POWDER. Add any kind of fruit and spices desired.

### CHOCOLATE CAKES.

Two cups of sugar, one cup of butter, the yolks of five and whites of two eggs, one cup of milk, three and one-half cups flour, two teaspoonfuls of JORDAN'S BAKING POWDER sifted into the flour. Bake in jelly-cake tins,

#### MIXTURE FOR FILLING.

Boil two cups granulated sugar till it becomes brittle when dropped into cold water; then pour this boiling on the well-beaten whites of two eggs. Into this grate one bar of chocolate gradually, beating the mixture continually

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### COFFEE CAKES.

One cup sugar, one of molasses, three eggs, one cup of butter, one of strong coffee, one of raisins, two teaspoonfuls soda, flour enough to make a batter not too stiff. Spice with cloves and cinnamon.

### CORN CAKE.

One quart of sour milk, three well beaten eggs, one teacupful flour, yellow cornmeal enough to make a batter as thick as for pancakes. Bake quickly in pans well buttered.

### CREAM CAKES.

Half a pint of boiling water and one cupful of butter; let them come to a boil and stir in two cupfuls of flour; let this cool, and then stir in five beaten eggs, and one-third of a teaspoonful of soda. Drop this in buttered tins, and when done, open the cakes and fill them with cream.

The Cream.—Heat one pint of milk to boiling; beat half a cupful of sugar, one-fourth of a cupful of flour, and two eggs well together. Pour the boiling milk gradually into this mixture, and then set it over the fire, and stir till it thickens. Flavor with lemon.

### CUP CAKE.

One cup of butter, one cup of sweet milk, two cups of sugar, three well-beaten eggs, four cups of sifted flour (always sift flour after measuring it), two teaspoonfuls JORDAN'S BAKING POWDER sifted in the flour one cup of raisins, well dredged with flour.

### DONATION CAKE.

The whites of three eggs in a teacup, fill up with rich sour cream, half cup flour, half cup starch, one cup sugar, one teaspoonful soda; stir all together.

### FRENCH CAKE.

Two cups of sugar, four eggs, one-half cup of butter, three cups of flour, two teaspoonfuls JORDAN'S BAKING POWDER, and spice to taste.

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**BY F. JORDAN,**

*Chemist & Druggist,*

**GODERICH,**

**ONTARIO**

**GOLD CAKE.**

One cup of sugar, half a cup of butter, half a cup of milk, one and one-half cups of flour, two teaspoonfuls of JORDAN'S BAKING POWDER, the yolks of four eggs. Beat the butter and sugar to a cream, then add the milk and flour in which the baking powder has been mixed; beat the yolks and stir in gently at the last.

**HENDERSON' CAKES.**

Two and a half cups of sugar, one cup butter, four eggs—whites beaten separately, one cup milk, four cups flour, two teaspoonfuls JORDAN'S BAKING POWDER one cup of currants. This makes two cakes. Put the currants in one and bake the other without, and you have two kinds of nice cake out of one dough.

**JELLY CAKE.**

One cup of sugar, one tablespoonful butter; two eggs, one tablespoonful cream, one cup of flour and two teaspoonfuls of JORDAN'S BAKING POWDER.

**JOHNNY CAKE.**

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

**LEMON JELLY CAKE.**

One cup sugar, two eggs, piece of butter about the size of a walnut, one-third of a cup of milk, one and one-half cups flour, one and one-half teaspoonfuls of JORDAN'S BAKING POWDER. Bake in layers.

JELLY FOR ABOVE.—Take the juice and grated rind of one lemon, one egg, small piece of butter, half cup sugar. Boil all together for two or three minutes; when cool spread between layers.

**LITTLE PLUM CAKES.**

Dry one pound of flour and mix with six ounces of finely-powdered sugar; beat six ounces of butter to a cream, and add to three eggs, well beaten, half a pound

of currants, washed and nicely dried, and the flour and sugar ; beat all for some time ; then dredge flour on tin plates, and drop batter on them the size of a walnut. If properly mixed, it will be a stiff paste. Bake in a brisk oven

### MINNEHAHA CAKE.

Put one cupful granulated sugar in two tablespoonfuls of water, and boil till it is brittle when dropped in cold water. While this is preparing take one cupful English walnut kernels, chopped fine, and one cupful raisins, chopped fine, and mix together in the well-beaten white of one egg, and stir this into the boiling sugar, and spread while warm between the layers made as for cocoanut-cake. The layers may be pressed together if desired.—  
[Mrs. Beach.

### OATMEAL CAKES.

Two cups oatmeal, one cup flour, one-quarter cup sugar, half cup butter and lard mixed, half teaspoonful soda, and a little cold water.

### PEARL CAKE.

One cup of butter, two cups of sugar, two cups of flour, one cup of corn starch, whites of five eggs, two teaspoonfuls of JORDAN'S BAKING POWDER. Beat the whites thoroughly, put together quickly, and add one cup of sweet milk.

### PLAIN FRUIT CAKE.

One-half pound currants, one-half pound raisins, one cup butter beaten to a cream, one cup sugar, one cup milk, three cups flour, three eggs, two and one-half teaspoonfuls JORDAN'S BAKING POWDER. Bake one hour in a slow oven.

### POTATO CAKE.

Crush cold boiled potatoes with butter and salt ; add a goodly proportion of flour, and JORDAN'S BAKING POWDER in the proportion of one teaspoonful to a cup of flour ; mix into a stiff dough with a little milk ; roll it out to the thickness of one and a-half or two inches ; mark into squares. Bake half an hour in a quick oven.

## PUFF CAKE.

Three eggs, two cups sugar, two-thirds of a cup of butter, one cup of sweet milk, three cups of flour, two teaspoonfuls JORDAN'S BAKING POWDER, one of lemon. When you get all the ingredients stirred together put in flour in which the baking powder has been mixed, and stir lightly.

## SILVER CAKE

The same as Gold Cake, only the whites of the eggs used.

## SNOW SPONGE CAKE.

One and one-half cups of sugar, one cup of flour, a pinch of salt, one teaspoonful cream of tartar, the whites of three eggs, beaten thoroughly; mix flour, sugar and cream of tartar together, then add the beaten eggs.

## SPONGE CAKE.

Two cups of sugar, five eggs, five tablespoonfuls of milk, two cups of flour, two teaspoonfuls of JORDAN'S BAKING POWDER, and flavor as you please.

## SPONGE CAKE—No. 2.

Three eggs, one cup sugar, three tablespoonfuls of boiling water, one and one-half cups flour. Beat yolks of eggs and sugar together. Add the boiling water, then the flour, in which one and a-half teaspoonfuls JORDAN'S BAKING POWDER has been thoroughly mixed, and last add the whites of eggs, which have been well beaten.

## WALNUT CAKE.

One cup sugar, half cup butter, two eggs, half cup sweet milk, one and one-half cups flour, one and one-half teaspoonfuls JORDAN'S BAKING POWDER, one large cup chopped walnuts; frost and mark in squares, and put half a nut on each square.

## WEDDING CAKE.

One pound powdered sugar and one pound good butter, rubbed to a cream; next the well-beaten yolks of twelve eggs; mix well before adding one-half pound

sifted flour; then one tablespoonful of cinnamon, two tablespoonfuls nutmeg, one teaspoonful cloves; then the well whipped whites of twelve eggs, added a little at a time with another one-half pound of sifted flour; next two pounds well washed and then dried currants, dredged with flour; three pounds of raisins, seeded, dredged with flour; one-half pound of citron cut into slips, dredged; at the last, one wineglass of good brandy. This receipt makes two large cakes. Bake two hours or longer in a moderately hot oven in deep tins lined with well buttered paper.

#### WHITE CAKE.

Whites of four eggs, one large cup white sugar, one-half small cup butter, one small cup sweet milk, one and one-half small cups flour, one-half small cup corn starch, three teaspoonfuls of JORDAN'S BAKING POWDER. Beat long and well. Bake about three-quarters of an hour slowly.

#### WHITE FRUIT CAKE.

One cup of butter, two cups of white sugar, three cups of flour, one-half cup of sweet milk, two teaspoonfuls JORDAN'S BAKING POWDER, whites of eight eggs, one pound raisins, and one-quarter pound citron, chopped.

#### WHITE MOUNTAIN CAKE.

One-half cup of butter, two cups sugar, three cups flour, one cup milk, two eggs. Stir all together without separating the eggs. Bake the same as jelly cake, and instead of jelly put frosting between the layers

#### COOKIES ETC.

##### COOKIES.

Two cups butter, three cups sugar, four eggs, six tablespoonfuls cream, one teaspoonful JORDAN'S BAKING POWDER. Sufficient flour.

##### COOKIES—No. 2.

Two cups flour, two teaspoonfuls JORDAN'S BAKING POWDER, one scant cup sugar, half cup butter, one egg. Flavor with JORDAN'S ESSENCE VANILLA.



### CORN STARCH COOKIES

Two cups of sugar, one cup butter, two eggs, one cup milk ; add the starch, then the flour, in which first mix two teaspoonfuls JORDAN'S BAKING POWDER.

### GINGER COOKIES.

One cup of milk, one cup of molasses, one cup of sugar, one cup of lard, two teaspoonfuls of soda ; flour enough to roll hard ; bake quickly. Put the soda into the molasses and stir thoroughly before adding the other ingredients.

### RURAL COOKIES.

Break an egg in a teacup, put in three tablespoonfuls of melted butter, one of sour cream, a little bit of soda, then fill up with sugar ; mix soft ; bake in a quick oven.

### STERLING COOKIES.

One cup of butter, two cups of sugar, half a cup of sweet milk, one teaspoonful JORDAN'S BAKING POWDER ; flour ; mix soft.

### VANILLA COOKIES.

A cupful of butter, a cupful of sugar, one egg, two teaspoonfuls JORDAN'S BAKING POWDER, half a cupful of milk (scant measure), flour till stiff enough to roll without trouble ; flavor with vanilla. Roll thin ; sprinkle sugar over and roll again ; cut out, and bake in a quick oven.

### DOUGHNUTS.

One cup sugar, one egg, one cup milk, three teaspoonfuls JORDAN'S BAKING POWDER, one large tablespoonful of melted lard, a little salt and nutmeg, and flour to roll out. Fry in hot lard.

### GINGER SNAPS.

Melt a quarter of a pound of butter and a quarter of a pound of lard and mix them with a quarter of a pound of brown sugar, one pint of molasses, two tablespoonfuls of ginger and one quart of flour.

### GRAHAM GEMS.

Take one quart of sour milk, one teaspoonful of soda, one egg, turn in flour to make a stiff batter ; grease

your pan ; have some water in a cup ; dip your spoon in this water, then lift a spoonful of batter ; by doing which the batter will not stick to your spoon ; bake in a hot oven.

### MACAROONS.

Blanch four ounces of almonds and pound with flour teaspoonfuls of orange flower water. Whisk the whites of four eggs to a froth ; then mix it and one pound of sugar sifted with the almonds to a paste. Roll into little balls the size of a hickory nut and bake them on a piece of white paper one inch apart in a very moderate oven.

### POP-OVERS.

One pint sifted flour, one and one-half teaspoonful JORDAN'S BAKING POWDER, one tablespoonful of salt, a large teaspoonful of melted butter, and, lastly, two eggs, beaten very light ; bake in gem-pans.

### SOFT GINGERBREAD.

One-half cup of butter, one cup of molasses, two teaspoonfuls of ginger, or one teaspoonful each of cassia and ginger, one egg, one teaspoonful of cream, one teaspoonful of soda dissolved in four tablespoonfuls of milk, with flour to make about the consistency of pancakes.

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### JELLIES.

#### APPLE JELLY.

Take juicy apples ; take off the stems and blossom eyes ; cut up in small pieces without peeling or coring. Put enough cold water on to just cover them ; boil slowly until they are quite soft ; drain through a jelly bag, if you want the jelly very fine ; if not, squeeze the juice out, and to each pint of juice add a pound of white sugar, and boil about twenty minutes, till it will gelatinize on cooling ; then put in jelly jars and cover with paper dipped in white of egg.

**CRAB-APPLE JELLY.**

Boil a peck of crab apples for two hours in just enough water to cover them ; put them in a jelly bag to drain, but do not squeeze ; then add a pound of sugar to each pint of juice and boil half an hour. Put away in jelly pots, and cover with brandied paper, and tie thick paper over the top.

**CRANBERRY JELLY.**

Put one quart of cranberries, which have been carefully picked over, to boil in one pint cold water ; have ready in a bowl one pint white sugar ; when the cranberries are perfectly soft, mash them while hot through a colander into the bowl which contains the sugar, and stir until the sugar is dissolved ; then pour into moulds, and set in a cool place for twenty-four hours. If the cranberries are good and no more water is used than the recipe calls for, this way of cooking them makes beautiful moulds for the table.

**GRAPE JAM.**

Take any quantity of grapes ; separate the pulps from the skin ; put the pulp in a preserving kettle with a teacupful of water ; bring to a boil ; then run them through a colander to separate the seeds ; put pulp and skins together and weigh ; to every pound add three-quarters of a pound of white sugar ; add merely enough water to keep it from burning, and cook slowly three-quarters of an hour.

**JELLY FOR CAKE.**

One quart cranberries, one pound brown sugar ; cook as for table use, then strain through a sieve and let stand until cold.

**LEMON JELLY.**

Grate one whole lemon, taking out the seeds ; add one egg, one cupful white sugar, four tablespoonfuls cold water ; mix well together and cook over steam until it is clear ; put in cups and set in a cool, dry place ; it will keep four or five weeks.

# DISPENSING

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**ORANGE JELLY.**

Eight sweet oranges, two lemons, one-quarter pound of sugar, one ounce of gelatine, one gill of cold water. Soak the gelatine in half the water ten minutes; put it into a saucepan, add the sugar and the remainder of the water, and stir all over the fire until the gelatine and the sugar melt. Take the saucepan from the fire, press out and strain the juice of the oranges and lemons into it; stir it up and pour into a mould and stand it on ice till it becomes jelly; turn on a jelly plate and serve.

**MEATS, ETC.****BEEF CAKES.**

Take some cold roast beef—that which is underdone is best—and mince it very fine; mix with it grated bread crumbs and a little chopped onion and parsley; season it with some beef dripping and walnut sauce; some scraped cold tongue or grated ham will be found an improvement; form it into broad flat cakes, and spread a layer of mashed potatoes thinly on the top and bottom of each; lay a small bit of butter on the top of every cake; place them on a dish, and set them in the oven to brown.

**CHICKEN SALAD.**

Two large cold fowls, boiled with yolks of nine hard boiled eggs, half a pint of cream, half a pint of vinegar, a gill of mixed mustard, a small teaspoonful of cayenne pepper, a small teaspoonful of salt, two large heads of celery. Cut the chicken and celery into inch pieces, cover and set away; mash the yolks of eggs perfectly smooth; mix with vinegar, mustard, cayenne pepper and salt a long time together. Cover and set it away, and five minutes before it is eaten pour the dressing over the chicken and celery, and mix well together.

**CODFISH CAKES.**

Soak three pounds salt codfish in cold water till it comes to a boil; pour off the water; if too salt for the taste add fresh cold water; don't let it boil; when

soaked sufficiently remove all bones and skin and chop, fine in a chopping bowl. Boil eight white potatoes till done; drain off water; mash very fine; add one-half cupful milk, less than one-half cupful butter, salt in proportion to the freshness of the fish; beat well with a spoon and add to the fish, mixing thoroughly, using more potatoes than fish; roll with the hands into small round cakes an inch thick, and fry a rich brown in very hot lard.

### FAVORITE MEAT PIE.

Take cold roast beef, or roast meat of any kind; slice it thin; cut it rather small, and lay it, wet with gravy and sufficiently peppered and salted, in a meat pie dish. If liked, a small onion may be chopped fine and sprinkled over it. Over the meat pour a cupful of stewed tomatoes, a little more pepper, and a thick layer of mashed potatoes. Bake slowly in a moderate oven till the top is a light brown. This makes a very good dish, and is a very great favorite with parties who do not usually like meat pie.

### GOOD WAY TO COOK CHICKEN.

Take three or four chicken, and, after cleaning and washing them well in cold water, split them down the back; break the breast bone and unjoint the wings to make them lie down better; put them in a large bread-pan and sprinkle pepper, salt and flour over them; put a large lump of fresh butter on each chicken; pour boiling water in the pan and set in the oven. Let them cook till very tender and a rich brown color; then take out on a large platter, put on more butter, set in the oven to keep warm; put some sweet cream in the pan, and add as much hot water as you think necessary for the quantity of gravy you desire—the more cream and the less water the better the gravy. Thicken with flour; put a pint of gravy on the chickens. They must be put on the table very hot.

### LOBSTER CROQUETTS.

Chop fine the meat of a well boiled lobster, add pepper, salt and mace, if liked; mix with this one-fourth as

much bread crumbs as you have meat, with two table spoonfuls of melted butter ; form into balls, roll these in beaten egg, then in cracker crumbs and fry in hot lard.

### MINCE-MEAT WITH TOMATOES.

Take cold roast or boiled meat and chop it fine with about an equal quantity of ripe tomatoes ; season with an even teaspoonful of pepper, a heaping teaspoonful of salt ; spread a layer of bread or cracker crumbs in a pudding-dish ; put in the mince-meat and tomatoes ; spread a thick layer of bread crumbs on the top, with a little butter, and pour over a teacupful of water. Bake it one hour, and you will have a delicious dish. Cold gravy mixed with warm water, or a cup of stock, is nicer for moistening than water. Butter enough should be used to make the top brown, like scalloped oysters.

### OYSTER PATTIES IN BATTER.

Make a batter with the yolk of one egg, (or more, according to the quantity of oysters you intend to prepare), a little nutmeg, a little flour, and a little salt ; dip in the oysters, and fry them in lard to a nice light brown. If preferred, a little parsley may be shred very fine and mixed among the batter. The batter may also be made thicker, and formed into the shape of a patty, or put into a small tin mould, the oysters being dropped in and covered over, and the whole baked as a pudding would be.

### OYSTER STEW.

Put two quarts of oysters in the saucepan with the liquor, and when they begin to boil skim them out and add a pint of cream or rich milk and seasoning ; skim well ; add to the oysters butter to taste, and pour the hot liquor over them and serve.

### SAUSAGE ROLLS.

Fry one pound of sausage. Make a good biscuit dough ; roll each sausage in a small piece of the dough rolled thin. Bake until a nice brown. Save the sausage gravy to be eaten with rolls. Nice for tea.

### SMOTHERED CHICKEN.

Dress a chicken, cutting open at the back, as for boiling; lay in a baking pan, the outside upwards; sprinkle with salt and pepper, and a lump of butter here and there; plenty of water for basting; then cover tightly with another pan; baste often; bake one hour. Make gravy in the ordinary manner. This way of cooking gives them a flavor not obtained in any other way.

### STUFFING FOR A TURKEY OR CHICKEN.

Take some bread crumbs and turn on just hot water enough to moisten them; put in a piece of butter, not melted, the size of a hen's egg; add a spoonful of pulverized sago, a teaspoonful of ground pepper, and a teaspoonful of salt; mix thoroughly, and stuff your bird.

### PIES. ETC.

#### APPLE CUSTARD PIE—No. 1.

Peel sour apples; stew until tender and not much water left on them, then rub them through a colander; for each pie beat three eggs; add one-third cup of butter, and one-third cup of sugar; season with nutmeg and lemon. When done frost and put into the oven a few minutes.

#### APPLE CUSTARD PIE—No. 2.

To one pint of new milk add three grated sweet apples, two eggs, a little salt, and sugar and nutmeg to the taste. An under crust required.

#### APPLE CUSTARD PIE—No. 3.

Stew sour apples until soft, and press through a colander; use the yolks of three eggs, butter size of an egg, with sugar and seasoning to taste for each pie; spread whites over the top when baked.

### CHICKEN PIE.

Cut up a chicken, boil it until tender; take out the meat; simmer down the gravy to a pint; add three pints milk and one-half pound butter, two tablespoonfuls of



flour, a little salt ; bring the gravy to a boil ; line a tin pan with a crust made by taking one-fourth as much butter as sour milk, and a little soda and flour to make a nice paste ; line the tin pan, put in the meat, pour over it the gravy put on a top crust, leave a vent ; bake two hours and a-half.

#### COCOANUT PIE—No. 1.

One cup sugar, one and one-half cups milk, one tablespoonful butter, the rind of one lemon, cocoanut finely grated ; the crust should be the same as for custard pie.

#### COCOANUT PIE—No. 2.

One quart new milk, three eggs, one tablespoonful of butter, two of sugar, and a pint of grated cocoanut, which should be fresh. Bake like custard pie.

#### CRANBERRY PIE.

One quart cranberries chopped, two cups sugar, one-half cup molasses, one tablespoonful corn starch, dissolved in a little cold water, to which add one and a-half cups boiling water, and add to the other ingredients one drop extract rose ; bake with top crust. This makes four medium-sized pies.

#### CREAM PIES.

The yolks of two eggs mixed with half a teacupful of corn starch and a little milk stirred into one quart boiling milk ; sweeten and flavor to taste. Beat the whites of the eggs with a little pulverized sugar and spread over tops of pies.

#### CREAM PUFFS.

Half pint boiling water, two-thirds cup butter ; boil water and butter together ; one and a-half cups flour stirred in while boiling ; let this cool and then add five well beaten eggs. Bake twenty minutes in a quick oven. When cold open and put in cream.

CREAM FOR PUFFS.—One cup sugar, one-third cup flour, one pint milk, two eggs ; boil milk, beat sugar, eggs and flour together, and stir into milk while boiling ; boil until thickened ; flavor with JORDAN'S EXTRACT OF VANILLA.

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**MANAGER.**

## LEMON CREAM PIE.

The juice and grated rind of one lemon, one cup of white sugar, the yolks of two eggs, three tablespoonfuls of sifted flour, milk to fill the plate. This makes a large pie, and should be made with an under crust, but not any top crust. Bake until nearly done, then take from the oven, and pour over it a frosting made of the beaten whites of the two eggs, and two tablespoonfuls of powdered sugar; then set back in the oven and brown slightly. One of the best pies ever eaten.

## LEMON PIE.

Grated rind and juice of one lemon to which add nearly a cup of sugar and piece of butter half the size of an egg; into one cup of boiling water stir one tablespoonful of corn starch, beaten with the yolks of two eggs; bake with an under crust, and when done, spread over the top the whites beaten stiff, with a little powdered sugar, and return to the oven to brown.

## PIE-CRUST.

One cupful lard, one cupful butter, one cupful cold water, four cupfuls flour and a pinch of salt; mix the lard with the flour and add the water; then roll in the butter, which should be in small solid pieces.

## PINEAPPLE PIE.

Grate a pineapple; cream half its weight of butter with its weight of sugar, add the yolks of four eggs beaten light; then add a cup of cream; bake with an under crust, with the beaten whites of the eggs on top.

## PUFF PASTE.

Into two pounds of flour mixed with sufficient ice water (about one cup) and a little salt roll one pound of butter taken off ice; cut the butter into pieces about an inch square, and be careful not to handle paste more than is necessary. Keep paste on ice till ready to put in oven.

### RICE CUSTARD.

Into a quart of boiling water stir two tablespoonfuls of rice flour, dissolved in a little cold milk; add two well beaten eggs to boiling mixture; sweeten and flavor to taste.

### RIPE CURRANT PIE.

Line a pie plate with a good crust, and fill with a mixture of one cup of ripe crushed currants, one cup of sugar, two spoonfuls of water, one spoonful of flour mixed smooth with the beaten yolks of two eggs; bake; cover with a meringue made of the whipped whites of the eggs and two tablespoonfuls of powdered sugar. Return to the oven to brown.

### SILVER PIE.

One large potato, peeled and grated; add the juice and rind of a lemon to the white of an egg, well beaten; add one cup of sugar and one cup of water; beat well together and bake in a dish, with one crust. When done, beat the whites of three eggs with half a cup of fine sugar, and pour over the top and set it in the oven to brown.

### SLICED APPLE PIE.

Line the pie-pan with crust, sprinkle with sugar, fill with tart apples sliced very thin, sprinkle sugar and a very little cinnamon over them, and add a few small bits of butter and a tablespoonful of water; dredge in flour, cover with the top crust, and bake half to three-quarters of an hour; allow four or five tablespoonfuls sugar to one pie. Or line pans with crust, fill with sliced apples, put on top crust and bake; take off top crust, put in sugar, bits of butter and seasoning; replace crust and serve warm. It is delicious with sweetened cream.

### SUMMER MINCE PIES.

One cup raisins, chopped fine, one nutmeg, two cups water; tablespoonful cinnamon, two cups sugar, butter the size of an egg, one-half cup vinegar, eight crackers rolled fine: cook well together before baking.

### VINEGAR PIE.

Two cups of sugar, two cups of water, three-fourths cup of vinegar, and four tablespoonfuls of flour; mix well and bring to a boil, then flavor with lemon, and bake with two crusts. This quantity will make four pies.

### PUDDINGS, ETC.

#### APPLE TAPIOCA.

Take one-half a teacupful of tapioca, soak in a pint of cold water or milk on the back of the stove where it will simmer, for two hours, stirring occasionally; line a pudding dish with slices of apples; pour over them the tapioca, to which has been added a teacupful of sugar and a little salt. Bake half an hour. Flavor with JORDAN'S Essence Vanilla or Lemon.

#### BREAD PUDDING.

To one quart milk, new or not skimmed, take two eggs, and three large spoonfuls of sugar, nicely beaten and mixed together; then crumb in bread and crusts until the deep, brown earthen dish is nearly full, press all the dry bread in under—have no dry bits sticking above; scatter in a few raisins if you like; sprinkle sugar over the top; set the dish in a hot oven and bake half an hour. When cold put in dessert dishes with three or four spoonfuls of sweetened cream over each one, and a little grating of nutmeg on the top.

#### BIRD'S NEST PUDDING.

For a pint of cold milk allow three eggs, five spoonfuls of flour, six medium-sized, fair apples, and a small teaspoonful salt. Pare the apples, and take out the cores; arrange them in a buttered dish that will just receive them—one in the centre and five around it. Wet the flour smooth in part of the milk, then add the eggs, and beat all together a few minutes; then put in the salt and the rest of the milk. Stir it well, and pour it into the dish of apples. Bake it an hour and make a melted sauce. For a large family, make double the measure: but bake it in two dishes, as the centre apple of a large dish will not cook as quickly as those around the edge.

**BATTER PUDDING.**

One egg, one cup milk, one cup sugar, two and a half cups flour, three teaspoonfuls JORDAN'S BAKING POWDER ; steam three-quarters of an hour.

**CARROT PUDDING.**

One cup carrot, grated, one cup potatoes, grated, one cup raisins, one cup currants, one cup suet, one cup sugar, one and one-half cups flour, two teaspoonfuls of JORDAN'S BAKING POWDER ; flavor to suit. Steam or boil two hours.

**CHOCOLATE PUDDING.**

Scald together a quart of milk and three ounces of grated chocolate. Set it away until cold, and then add the beaten yolks of five eggs and one cup of sugar. Bake about twenty-five minutes. Beat the whites of the eggs to a stiff froth ; spread over the top of the pudding, and brown them slightly in the oven. This pudding should be served very cold.

**COCOANUT PUDDING.**

To the grated meat of a cocoanut take six eggs, six large spoonfuls of sugar, half a teacupful of butter and a little soda. Line a dish with puff paste and fill with the mixture. Bake in a quick oven.

**DATE PUDDING.**

One-half pound bread crumbs, one-quarter pound suet, one-half pound dates, five ounces brown sugar, a little nutmeg, a little salt ; mix well together with two eggs, and boil for two and a-half hours. Serve with sauce.

**FIG PUDDING.**

One-quarter pound bread crumbs, one-quarter pound suet, one-quarter pound brown sugar, one-quarter pound figs chopped fine, one-quarter pound candied citron and lemon peel, five eggs. Boil or steam three hours.

### MAIZE PUDDING.

To two cupfuls of cold hominy add three cupfuls of chopped apples, the juice of two lemons, one-third of a cupful of sugar, and two-thirds of a cupful of currants. Mix very thoroughly, being sure not to have any lumps of cold hominy. Bake an hour or more in a moderate oven, or until of a light brown. Serve cold

### MRS. LARCONI'S BLACK PUDDING.

A cupful of chopped suet, a cupful of molasses, a cupful of sour milk, a cupful of raisins, chopped a little, a teaspoonful of soda, a small teaspoonful of soda, a small teaspoonful each of cloves, cinnamon and nutmeg, from two to three cupfuls of flour. Steam three or four hours in your pudding boiler, and eat with sweet sauce, or cream.

### RICE PUDDING.

Take one quart milk, half cup rice (boiled), four tablespoonfuls sugar, four eggs; flavor. Put milk and sugar in saucepan and let it come to a boil; then stir in the rice which has been mixed with the beaten yolk; let this boil two or three minutes; beat the whites to a froth; mix with them two tablespoonfuls sugar; place on top of the rice, and put in the oven to brown.

### ROLY-POLY PUDDING.

Take a quart of flour, rub into it three tablespoonfuls of lard, roll it out and cut into four pieces; place a lump of butter on each; flour well; place one above another, then roll out again six inches wide and twelve long; take some preserve (plum is best), spread it on pretty thick; wet the edges of the paste to make it stick closely, then roll it over and over tie it up securely in a well-floured cloth; boil two hours, and serve with nice melted butter, or cream and sugar.

### SNOW PUDDING.

The juice of two lemons, one cup white sugar, whites of three eggs, half a package of gelatine; let the gelatine soak half an hour in a pint of cold water; then

throw off that and add a pint of boiling water. Beat the eggs and sugar well ; then add the lemon and gelatine, and beat until it looks like snow.

### TAPIOCA PUDDING.

Soak one cup of tapioca in water over night, and put on to boil in a quart of milk ; when boiling stir in the well-beaten yolks of three eggs and a little sugar ; when done stir in the well-beaten whites of the three eggs ; serve cold with cream and sugar.

### TAPIOCA PUDDING—No. 2.

One cup of tapioca, one quart of hot water ; soak two or three hours. Pare and core six large apples, put them in an earthen dish ; fill the holes left by the cores with sugar ; pour over all the prepared tapioca, and bake until the apples are done ; eat with sugar, nutmeg and cream or milk. The coarse tapioca is just as good, only it does not look as nice ; or sago will make just the same kind in appearance.

### THE QUEEN OF PUDDING.

One and a-half cups white sugar, two cups fine bread crumbs, five eggs, one tablespoonful butter, flavor with JORDAN'S EXTRACT VANILLA, one quart fresh rich milk ; bake in buttered pudding dish ; when custard is set draw to mouth of the oven ; spread with jelly ; cover this with meringue made of the whipped whites and half cup sugar ; bake till the meringue begins to color. Eat cold with cream.

### VICTORIA PUDDING.

One quart of milk, one pint bread crumbs, one tea-cup white sugar, four eggs ; flavor with JORDAN'S EXTRACT VANILLA. Bake until light brown ; then spread with currant jelly, cover with meringue made with the whites of two of the eggs ; return to oven and brown lightly

### VICTORIA PUDDING—No. 2.

One pint of bread crumbs to one quart of milk, one cup of sugar, the yolks of four eggs beaten, the grated



rind of a lemon, butter size of an egg. Bake until done, but not watery; beat the whites of eggs stiff with a little sugar, in which has been stirred the juice of the lemon. Spread over the pudding a layer of jelly or any kind of preserves. Pour the whites over this and replace in the oven; bake lightly. To be eaten with cream.

#### YORKSHIRE PUDDING.

One and a-half pints milk, three eggs, saltspoonful salt, six large tablespoonfuls flour, one teaspoonful JORDAN'S BAKING POWDER; pour into a shallow pan, in which there is some beef drippings. Bake twenty minutes.

#### APPLE DUMPLINGS.

Take one cup of sour cream to two cups of butter-milk, half a teaspoonful of soda, a pinch of salt; make with these a nice light dough, roll and cut it as for large-sized biscuit, then roll the biscuit as for pie-crust; have your apples quartered and steamed until tender; place them on the dough, sugar and spice; then gather the edge together and press and tuck in firmly; roll in the hand to shape them a little long; lay them smooth side up in a bake pan; moisten over the top with sweet cream and sugar flavored with lemon. They are very good made of dried apples, nicely stewed, sugared and spiced.

#### BAKED APPLE DUMPLINGS.

Peel the apples, take out the core, and fill full of sugar; make a crust as for rich cream biscuit; divide it in pieces large enough to cover each apple separately; roll it about a quarter of an inch thick; place the apple on and bring the edges together the same as in any other dumplings. Place them side by side in a pudding pan, spread butter and sugar over them, and pour boiling water to about half cover the dumplings. Put them in the oven and cook moderately fast until they are nicely browned. Eat with cream.

#### ENGLISH DUMPLING.

Take some yeast and make a very light dough, the same as for bread, using milk, however, instead of water

add salt, put it by the fire covered in a pan for half an hour or more, to rise; after this is done, roll up the dough in small balls, and boil them for ten minutes, then take them out and serve directly with sauce over them. To know when they are done, stick a fork into one, and if it comes out clean they will do. A good method is to divide them from the top with two forks as they get heavy by their own steam, and eat them directly with meat, or sugar and butter.

## PICKLES.

### CABBAGE PICKLES.

One quart raw cabbage (white) chopped fine, one quart boiled beets, chopped fine, two cups sugar, one tablespoon salt; one teaspoon black pepper; one-quarter teaspoon red pepper, one cup grated horseradish; cover with cold vinegar and keep from the air.

### MUSTARD PICKLES.

To one and a-half gallons vinegar put four ounces bruised ginger, two ounces whole allspice, one ounce whole cloves, one ounce garlic, one and a-half ounces chilies, two ounces turmeric, one ounce whole black pepper, one pound Durham mustard; boil gently fifteen minutes; rub the mustard and turmeric smooth in a little vinegar before putting on to boil; pour a boiling hot brine over the cucumbers, etc., that you wish to pickle; let stand twenty-four hours; then place in fresh water for a few minutes; then pour over them the boiling vinegar.

### PICKLED PEACHES.

Allow seven pounds of fruit to every four pounds of sugar, and one quart vinegar; place cloves and cinnamon in a bag and boil in vinegar; when vinegar has come to a boil drop in the peaches and let them remain till done but not soft. Seal while warm.

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**F. JORDAN'S MEDICAL HALL,  
GODERICH.**

## CUCUMBER PICKLES.

The small long kind are best for pickles, and those but half-grown are nicer than the full-grown. Let them be freshly gathered, pull off the blossom, but do not rub them. Pour over them a strong brine boiling hot, cover closely, and let them stand all night. In the morning drain on a sieve, and dry them in a cloth. To each quart of best cider vinegar put one-half ounce of whole black pepper, the same of ginger and allspice, add one ounce of mustard seed (add onions if agreeable. When this pickled vinegar boils up, throw in the cucumbers, and make them boil as quickly as possible for three or four minutes—no longer. Put them in a jar with the boiling vinegar and cover closely. Made in this way your pickles will be tender, crisp and green. If the color is not quite clear enough, boil the vinegar over the next day, then pour it over the cucumbers, and cover perfectly tight.

## MIXED PICKLES.

Little cucumbers about two inches long, green tomatoes, ears of sweet corn about the size of the cucumbers, a dozen small white onions, some pods of string beans, and the tender pods of the radish, four or five small green peppers and some bits of horse radish root; all of these soak over night in a weak brine; drain through a colander and pack in a two-quart can and fill the can with boiling hot spiced vinegar.

## ONION PICKLES.

To each quart of vinegar, two teaspoonfuls of whole black pepper, and the same of allspice. Gather the onions when quite dry and ripe, and with the fingers take off the thin outside skin. With a silver knife (steel discolors them) remove one more skin, when the onion will look clear. Have ready some very dry bottles with wide mouths, or glass jars, and as fast as they are peeled put them in. Pour over cold vinegar to cover them, with

pepper and allspice in the above proportions. Tie down with bladders, and in a fortnight they will be ready for use,

### PICKLED PEACHES.

One-half gallon of sharp vinegar, four pounds of sugar, two ounces each of cinnamon and cloves. Put the spice in a bag and boil the mixture five minutes, then take out and put in more; put the peaches in jars, and pour the mixture over them hot; cover tight when cold.

### PICKLED PLUMS.

To seven pounds of plums put four pounds of sugar, two ounces of stick cinnamon, two ounces cloves, one quart vinegar; put in the jar first a layer of plums, then a layer of spices alternately; scald the vinegar and sugar together; pour it over the plums, and repeat three times; fourth time scald altogether, and put in jars sealed tight.

### RIPE TOMATO PICKLE.

Take smooth, ripe tomatoes and wash clean in cold water; prick them with a coarse needle; lay compactly in a stone jar until full; then take sufficient pure cider vinegar to cover; heat until boiling, then turn over the tomatoes; have ready a piece of foolscap or smooth brown paper, turn the white of an egg on it and see that every part of the paper is covered with the egg; put in the jar (egg side down) and pinch the edges close and cover with paper tied on tight.

### SWEET APPLE PICKLE.

Seven pounds sweet apples, halved and cored, three and one-half pounds brown sugar, two ounces stick cinnamon, one quart vinegar; put one whole clove in each half, and let the whole boil slowly for three or four hours. Can while hot.

# D'AVIGNON'S

## CREAM OF

# WITCH - HAZEL!

### THE NEW TOILET LOTION

Softens the Skin, removes Roughness, Eruptions and Irritation from the Face and Hands, and gives Freshness and Tone to the Complexion.

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D'Avignon's Cream of Witch-Hazel combines the Cleansing, Bland and Soothing properties of ingredients which in themselves form a most valuable emollient with that of the now widely-known Extract of Witch-Hazel (*Hamamelis*), the great Specific for Inflammation of every kind.

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In short, D'Avignon's Cream of Witch-Hazel is at once a Remedy and a Preventive for every form of Surface Inflammation or Irritation.

**PRICE 25 CENTS Per BOTTLE. For Sale By F. JORDAN.**

**PRESERVES.****LEMON TART PRESERVE.**

One pound sugar, four ounces butter, six eggs (leaving out the whites of two), the juice and grated rind of two lemons ; put in a porcelain-lined dish and stir over a slow fire until it becomes as thick as honey.

**PRESERVED CITRON.**

Cut the citron in slices ; pare them ; remove the seeds ; cut into small squares and weigh them ; then put them in water in which a little salt has been dissolved, and cook until you can pass a straw through the pieces ; pour off the water, and to each pound of citron add three-fourths of a pound of white sugar ; cook slowly until the syrup is thick like molasses ; take it from the fire, and while it is still hot stir in lemon extract until it is strong enough to suit the taste ; then put in a jar ; cover closely, and keep in a cool dry place.

**PRESERVED QUINCES.**

Pare, quarter, and core the fruit, saving skins and cores. Put the quinces over the fire with just enough water to cover them, and simmer until perfectly tender, but do not let them break. Take out the fruit and spread on dishes to cool ; return the parings and cores to the water in which the quinces were boiled and cook one hour ; then strain through a jelly-bag, and to each pint of this liquor allow a pound of sugar. Boil and skim this ; then put in the fruit and boil fifteen minutes. Take it off the fire and let it stand in a deep dish twenty-four hours. Then drain off the syrup and let it boil again ; put in the quince and boil fifteen minutes. Take out the fruit and spread on dishes to cool ; boil down the syrup thick ; put the fruit in jars until two-thirds full, then cover with the syrup.

**SPICED CURRANTS.**

Six pounds currants, five pounds sugar, half pint vinegar, spices, cloves and cinnamon. Boil till thick.

**RELISHES.****BENGAL CHETNEY.**

One pound brown sugar one-half pound salt, one-half pound mustard, one-half pound garlic. One-quarter pound of onions, one-quarter pound of ground ginger, one-half pound of raisins stoned and chopped very fine, one ounce of cayenne pepper, three pints of vinegar, thirteen large apples of a sour sort. The mustard seed to be washed and dried in the sun, garlic and onions sliced and pounded very fine, apples peeled and the cores taken out, then boiled till tender in the vinegar. When done bruise the apples with a spoon. A few tomatoes boiled with the apples is a great improvement. Put away in a stone jar and cork it tightly. It improves by keeping, and should not be opened for the first year.

**DRESSING FOR SALAD.**

Two eggs, one cup vinegar, three-fourths cup of sugar, one teaspoonful each of mustard, salt and pepper ; mix well ; put on the stove, and stir till it becomes as thick as custard ; when cold pour over the salad.

**PLUM OR CRAB-APPLE CATSUP.**

This catsup forms one of the best of relishes, and should be more generally on the table. The recipe is three pounds of fruit, a pound and three quarters sugar, a quart of vinegar, a tablespoonful of cloves, the same of pepper and cinnamon, and a teaspoonful salt. Scald the fruit, run through the colander, then mix all together, and boil until it is about like jam.

**RICH SAUCE.**

Beat half a cup of butter and two cups of sugar to a cream ; add two eggs well beaten, and half a nutmeg ; then heat half a pint of sherry or Madeira as hot as possible without boiling ; bring one pint of water to boiling



In another saucepan, and stir in three spoonfuls of corn starch, smoothed in a little cold water. Cook rapidly for a few moments, remove from the fire, and stir the two mixtures together

### TOMATO JAM.

Take nice ripe tomatoes, pare and slice, and to one pound of tomatoes after they are cooked down considerably add one-half pound of brown sugar, one teaspoonful of ground cloves, two teaspoonfulls of allspice, one pint of strong vinegar, and stew two hours. It is much better than any catsup with corned beef.

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### SOUPS, ETC.

#### BEAN SOUP.

One pint beans, four quarts water; boil one hour; then put in a small piece of fat beef and boil two hours longer and strain; add salt and pepper to taste. If too thin add one tablespoonful flour.

#### BEEF TEA.

Select the tenderest, juiciest piece of steak possible; cut into pieces half an inch square; fill a glass quart jar; cover tightly; set the jar in a kettle of cold water, and put the kettle on the stove to boil until the meat is tender; then take out the beef, and press from it all the juice possible, which season with pepper and salt to taste, and you will have a beef tea worthy of the name. Serve with crackers or not, as the case requires.

#### CHICKEN BROTH.

Cut up a chicken, sprinkle a little salt over it, and put it into three quarts of cold water and set it on a quick fire. When it comes to a boil set it where it will

only simmer. When the meat is cooked tender you can take out the white parts, letting the rest remain until it is boiled from the bones. Mince fine the white part and then pound it in a mortar, adding as you pound it sufficient of the chicken water to thin it. You may thin it with water until it becomes liquid enough to drink. Put in a saucepan and boil it a few minutes. This is called chicken panada, and taken in small quantities will be found very nutritious. The broth may be thickened a little with rice, or may have some bread toasted very brown, not burned, and broken up in the bottom of the soup plate, and the broth poured over it.

### OYSTER SOUP.

One quart boiling water, one quart rich milk; stir in one teacupful rolled crackers, pepper and salt. When it comes to a boil add one quart fresh oysters; stir all so as not to scorch; add a piece of sweet butter about the size of an egg; let it boil up once, and remove from the fire. Dish up and send to the table.

### OYSTER SOUP—No. 2.

Take one quart of water, butter the size of an egg, two teaspoonfuls salt, four crackers rolled fine, and one teaspoonful pepper; bring quickly to full boiling heat, then add one quart fresh oysters; let the whole come to boiling heat, and then remove from the fire.

### POTATO SOUP.

Into three pints of boiling water put a small piece of pork and a sliced onion. Boil and mash, meanwhile, a half-dozen good sized potatoes and stir smoothly into the water, adding salt and a pint of milk, and let the whole scald up. It will then be ready for the table, where crackers may be broken into it. Makes an excellent breakfast dish.

# CHERRY PULMONIC

An Effectual, Safe, and Speedy Cure for

Coughs, Colds,

Whooping Cough,

Croup, Hoarseness,

Bronchitis,

Spitting of Blood,

AND ALL DISEASES OF THE LUNGS.

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TRY IT AND BE CONVINCED.

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—PREPARED ONLY BY—

**F. JORDAN,**

CHEMIST & DRUGGIST,

Goderich,

Ontario.

**SUMMER DRINKS, ETC.****COFFEE.**

One dessertspoonful of Java Coffee for each person, three gills of boiling water to each spoonful of coffee. The coffee should be freshly and finely ground, measured, put into the coffee-pot, and the boiling water poured over it. It should be placed where it will keep hot but not boil, and steeped for ten minutes ; it should then be drawn from the fire and allowed five minutes to settle ; cream and sugar to taste.

**CHOCOLATE.**

Two tablespoonfuls grated chocolate to each person, one coffee-cup of mixed milk and water, boiling, to each portion of chocolate. Place the grated chocolate in a bowl and stir to a smooth paste with a little cold milk ; pour the chocolate into the milk and water, and let it boil two minutes, stirring constantly, and sweeten to taste.

**RASPBERRY ACID.**

Dissolve five ounces of tartaric acid in two quarts of water ; pour it upon twelve pounds of red raspberries in a large bowl ; let it stand twenty-four hours ; strain it without pressing ; to a pint of liquor-add one pound and three-quarters of white sugar ; stir occasionally till the sugar is dissolved, then bottle for use. A small wine-glassful in a tumbler of ice water is a pleasant drink in summer.

**RASPBERRY VINEGAR.**

Barely cover any quantity of red raspberries with good cider vinegar, and let it stand twenty-four hours ; scald and strain it ; add a pound of sugar to every pint of juice ; boil twenty minutes, and bottle ; cork tight and it will keep for years. Add a large spoonful or a little more to a glass of cold water.

**SODA CREAM.**

Two and a-half pounds of white sugar, three quarts of water, and the white of an egg well beaten. Bring it all to a boil, stirring meantime ; as soon as it boils, strain, and when cold add three ounces tartaric acid and flavor with lemon ; a wineglassful to be used in a tumbler of water ; add half a teaspoonful of baking soda, and drink while effervescing.

**TEA.**

In a tin tea-steeper pour a very little boiling water, put in a small teaspoonful of tea for each person ; pour over this boiling water till the steeper is two-thirds full ; cover close and let it stand where it will keep hot but not boil. When the tea has infused for ten minutes, pour into the tea urn and add as many cupfuls of boiling water as you have used teaspoonfuls of tea ; pour your tea, adding boiling water to each cup to weaken as desired. If you want the tea very fine do not pour the tea-leaves into the urn, as the later extract is weak, dark-colored and deficient in flavor.

**SWEETMEATS, ETC.****CHOCOLATE CREAM.**

One quart of milk, two tablespoonfuls of corn starch, four of grated chocolate, a little salt, and two-thirds of a cup of sugar. Mix chocolate, and corn starch together with a little water, sweeten and salt it, adding to it the milk five minutes before it comes to a boil, stirring constantly ; add a teaspoonful of butter, and flavor with JORDAN'S EXTRACT OF VANILLA.

**CHOCOLATE CREAMS.**

Two teacups of white sugar, one-half teacup of skim milk, one-half teacup of chocolate. Boil the milk and

sugar three minutes, briskly; then beat till stiff enough to roll into small balls, and set away to harden. Dissolve the chocolate in a bowl, over steam, then drop into it the sugar balls, until well covered, and set to cool. Flavor the milk and sugar to the taste.

#### CHOCOLATE CREAM—No. 2.

To one quart of scalded milk add five tablespoonfuls of grated chocolate, three tablespoonfuls of corn starch, one cup sugar, one cup milk; to be eaten the same as boiled custard.

#### CHOCOLATE CARAMELS.

One cup of sugar, one cup of molasses, one cup of grated chocolate and one-half cup of milk. Boil about twenty minutes, stirring briskly, and add one teaspoonful JORDAN'S EXTRACT OF VANILLA just as taken from the stove.

#### CHOCOLATE CARAMELS—No. 2.

One-half pound chocolate, two pounds sugar, two tablespoonfuls vinegar, two teacupfuls milk, one lump butter twice the size of an egg, six tablespoonfuls molasses; boil until it hardens in cold water.

#### COCOANUT CARAMELS.

One pint cream, one pound of sugar, one cup sweet butter, one-half cup grated cocoanut, one cup of molasses. Almond nuts broken may be used in the same way instead of cocoanut if preferred.

#### KISSES.

One egg, one cup sugar, one-half cup butter, one-half cup milk, one teaspoon cream tartar, one-half teaspoon soda, flour enough to make a stiff dough; drop on tins and sprinkle over with powdered sugar. Bake in a quick oven.

# HOUSEHOLD REMEDIES

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**E**VERY FAMILY should keep on hand a few reliable remedies for ordinary complaints, and for use in cases of emergency. Caution should be used to guard against being deceived by preparations advertised to cure every disease. The following list of remedies includes only the best preparations for the diseases for which they are advertised. They are carefully prepared from the purest ingredients, according to the best obtainable formulæ, and we can confidently recommend them to our customers.

**For Coughs, Colds, etc.,**

**CHERRY PULMONIC.**

**For all Impurities of the Blood,**

**USE OUR SARSAPARILLA.**

**For Diarrhœa, Dysentery, etc.**

**OUR CHOLERA MIXTURE.**

**For Sores, Cuts, Wounds,**

**CARBOLIC SALVE.**

**For Chapped Hands and Lips,**

**CREAM OF WITCH-HAZEL.**

**For Sore and Inflamed Eyes,**

**USE OUR EYE WATER.**

**For General Debility and Impaired Nutrition,**

**OUR STOMACH PILLS.**

**For Billousness, Torpid Liver, etc.,**

**OUR LIVER PILLS.**

**For Pains in the Stomach, Colic, Cramps, etc.,**

**OUR PAIN DESTROYER.**

**For Corns, Bunions, etc.,**

**OUR CORN CURE.**

**For Catarrh, Cold in the Head, etc.,**

**USE OUR CATARRH CREAM.**

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**F. JORDAN, Dispensing Chemist,**

**MEDICAL HALL,**

**GODERICH,**

**ONTARIO**

## LEMON TAFFY.

Two cups of white sugar, one cup boiling water, one quarter cup vinegar, one-half cup butter, flavor with lemon ; pour in buttered plates to cool.

## TO MAKE ROCK CANDY.

Dissolve loaf or granulated sugar in water so as to make a thin syrup, suspend linen or cotton strings in the liquid and let it stand undisturbed in a warm place. As the liquid evaporates, the strings will become covered with beautiful crystals of rock candy.

## MISCELLANEOUS.

### APPLE BUTTER ROLL.

Make dough as for biscuit, only a little shorter, roll until about one-half an inch thick, spread with apple butter, roll up, then put a cloth around it, tie at each end with a string, leaving the cloth loose enough to have room to rise, and boil it one hour, or one and a quarter hours if large. It is to be rolled the same way as jelly roll, and is to be eaten warm with sweet cream.

### BAKED OMELET.

Six eggs (whites and yolks beaten separately and very light), a teacupful of warm milk with a tablespoonful of butter melted in it, a tablespoonful flour, one teaspoonful salt, a little pepper ; mix together, adding whites last. Bake twenty minutes.

### BROWN ROLLS.

Pour boiling water into Graham flour ; stir it with a spoon ; then stir in dry flour and knead. Work into rolls an inch and a-half or two inches in diameter, and bake in a quick oven, but not so hot as for gems. With experience the rolls may be made much larger. Excellent for dyspeptics, and good either hot or cold.



## COLD SLAW.

Beat two eggs ten minutes, and add two gills of vinegar and a little mustard; stir until it boils, when it will be thick like custard; cut the cabbage fine, just before dinner and throw a little salt over it; add to the cold sauce a gill of milk; mix it, and pour it over the cabbage, which should be in the dish in which it is to be served. The cabbage should not lay long after it is cut, as it wilts.

## DRIED, OR SPICED BEEF.

To twenty-four pounds beef, take one pound sugar, two and a-half cups salt (or  $1\frac{1}{4}$  lbs.), one-quarter pound pepper, one-quarter pound allspice, one ounce saltpetre powder together and rub over the meat. Pack in a jar very closely, and turn the pieces over every day, or every second day, for about ten days. Take out and hang up to dry.

## FROSTING FOR CAKE.

To the whites of two eggs, whipped to a stiff froth, add pulverized sugar to make it stiff enough to spread with a knife; flavor to suit the taste. A tablespoonful of corn starch improves it. A few drops Cake Coloring will give a beautiful pink.

## SCRAMBLED EGGS.

Beat up six eggs with two ounces butter, one tablespoonful cream, a little chopped parsley and salt; put all in a saucepan and keep stirring over the fire until it begins to thicken, when it should be immediately served on buttered toast.