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SOUPS.

TOMATO SOUP

One can tomatoes, two slices onion, two sprigs parsley, bit of bay leaf, a few gratings of nutmeg, three tablespoons butter, two tablespoons flour, four cups hot water, four cloves, salt and cayenne to season. Melt the butter, add the flour, cook remaining ingredients together twenty minutes. Press through a sieve and thicken with flour mixture, strain. If tomato lacks flavor season highly with Worcestershire sauce and tabasco sauce.

Mrs. A. W. MacKay.

GIBLET SOUP

Take giblets from several chicken or other fowl; boil in two quarts of water until tender, remove from the fire, cut off hard parts from the meat and chop the remainder. Put back in the pot with its own liquor and add two cups of beef

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stock; season with pepper, salt, and one small onion chopped fine if desired. Boil till reduced to about two thirds of whole amount. Make a good pie crust, roll out thin, cut in squares of two inches add to soup; boil for ten or fifteen minutes before serving.

Mrs. Liversidge.

VEGETABLE SOUP

Three quarts of stock, quarter of a head of cabbage, half a turnip, one carrot, two onions, three potatoes, three stalks of celery; chop all vegetables fine, add to stock and boil one hour. Season to taste and serve.

Mrs. Murray.

OYSTER STEW

Put a quart of oysters with liquid in a stew pan on the stove and when it begins to boil take out the oysters and put in half a pint of hot cream seasoned to taste with salt and pepper; skim it carefully and after you have taken it off the stove

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WETASKIWIN

put in the oysters and several small pieces of butter. Serve at once.

Mrs. Murray.

CORN SOUP—No. 1

Take half a can of corn and one quart of sweet milk, a nice piece of butter, pepper and salt to taste. A few minutes before removing from the fire, roll fine four soda biscuits, put in and serve hot.

Mrs. Murray.

CORN SOUP—No. 2

To each quart of corn add three pints of water, boil until tender, add two ounces of butter mixed with one tablespoon full of flour. Boil fifteen minutes more, season to taste, and just before serving add a large cup full of whipped cream.

N. M. S.

BEAN SOUP—good !

Two quarts of water, and use a ham bone or small piece of bacon and one pint of beans when

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cooked. Add two spoons of flour and one egg stirred together, and stir into the soup.

Mrs. Murray.

POTATO SOUP

Six large potatoes sliced and boiled in enough water to cover; season with salt and pepper, a little butter and one cup of sweet cream or milk.

Mrs. Murray.

SPLIT PEA SOUP

One cup dried split peas, eight cups cold water, two cups milk, one small onion, two table-spoons butter, teaspoon of salt, quarter teaspoon pepper, two inch cut of salt pork, two tablepoons flour. Soak peas over night, drain and add water, with pork and onion sliced. Simmer until peas are very soft; run through a sieve, cream butter and flour together and add to peas; then add salt, pepper and milk. Reheat and serve.

Mrs. F. M. Beairsto

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CELERY SOUP

Two cups celery, one quart of cold water, two slices of onion, four teaspoons butter, two teaspoons flour, two cups scalded milk, one and a half teaspoons salt, one blade of mace, a little celery salt. Chop celery; cook in water until tender, cook the onion and mace in milk twenty minutes, then strain. Melt the butter; add flour and seasonings. Combine celery and milk mixtures, thicken with the butter and flour cooked together, and cook five minutes, then serve.

VEGETABLES

SCALLOPED CORN

One can of corn, six soda crackers put in a baking dish in alternating layers, having crackers rolled fine. Sprinkle each layer with salt, pepper and bits of butter. Fill dish with milk until you can see it soaking through top layer of crumbs. Bake three quarters of an hour.

Mrs. Montgomery.

SCALLOPED POTATOES

Peel as many potatoes as you think necessary to fill your baker. Slice very thin. Put a layer of potatoes in dish then sprinkle with flour, salt, pepper and bits of butter, add another layer of potatoes and so on till dish is full. Pour over milk enough to fill dish level with potatoes but not to cover. Bake in good hot oven until done.

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Mrs. Montgomery.

BAKED PARSNIPS

Scrape and boil four large parsnips, and when tender cut into dice. Make a cream sauce of one tablespoon butter, same of flour, and one half pint of milk, pepper and salt. Put a layer of sauce in bottom of baking dish, then a layer of parsnips, a little onion, and so on until the dish is full, having sauce on top. Dust with fine bread crumbs and bits of butter. Bake one half hour.

Mrs. A. W. MacKay.

BAKED CELERY

Cut up and stew two or more heads of celery in barely enough water to cover; season with salt and pepper and a drop or two of onion juice. Put it into a baking dish with layers of thick, white sauce and more seasoning, and when dish is full cover it with grated cheese, bread crumbs and bits of butter. Bake until brown.

Mrs. A. W. MacKay.

POTATO PUFF

To two cups of mashed potatoes add two teaspoons of melted butter, and beat until light. Then mix in two well beaten eggs, one cup of milk and salt to taste. Beat together well and

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bake in a buttered pudding dish in a quick oven until nicely browned.

Mrs. W. H. ODELL

STUFFED POTATOES

Bake potatoes, scrape insides out of skins, add butter, salt, pepper, and finely chopped onion and parsley. Then return mixture to skins. Put small piece of butter on top of each and put in hot oven fifteen minutes.

BAKED BEANS

Three cups of beans soaked over night, and boiled until the skins will crack when taken from the water. Put in a bean crock with half pound of salt pork, one teaspoon of mustard, a dash of pepper, two tablespoons of brown sugar and one of molasses. Fill the crock with water and bake all day.

Mrs. Walter Bowden.

SCALLOPED TOMATOES

One cup of rice, boil, one can tomatoes. Put in a bake dish in layers alternately; season with pepper, salt, butter and fried onion, sprinkle with rolled biscuit and bake twenty minutes.

Mrs. W. K. Clark.

POTATO PUFFS

One pint mashed potatoes, one teaspoon baking powder, one cup flour, pinch of salt, one

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tablespoon butter. Mix with a little milk and roll half inch thick, cook in deep fat.

Mrs. W. K. Clark.

VEGETABLES

Two tablespoons butter, two tablespoons flour, three quarters cup strained tomatoes, pinch of soda, one cup of grated cheese, salt and pepper. Melt butter in dish; when melted add flour, pour in milk gradually, and as soon as mixture thickens add tomatoes mixed with soda, add the cheese and season to taste, stir until cheese melts and serve on toast.

M. A. Girling.

POTATO CROQUETTES

One and half pints of cold mashed potatoes, mixed lightly with the whites of two well beaten eggs. Make into balls and roll in the beaten yokes of the eggs and then in bread crumbs. Fry in hot lard.

N. M. S.

FISH

SCALLOPED SALMON

Place the contents of one can of salmon in layers alternately with cracker crumbs, butter, salt and pepper, a little on each layer. Over the whole pour one quart of milk and bake half an hour.

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BAKED WHITE FISH.

Clean a nice sized white fish; make a dressing of some stale bread softened and some mashed potatoes, pepper and salt, peel* and slice some onions and some sage, a nice piece of butter, mix all together and stuff the fish, sew it up and bake in the oven until done.

Mrs. Murray.

SCALLOPED OYSTERS.

One pint oysters, one-third cup of butter, one cup rolled cracker crumbs. Wash and drain oysters; moisten crumbs in melted butter. Butter a pudding dish; put in a layer of crumbs, then oysters seasoned with salt, pepper and butter; then crumbs again, and so on having a thick layer on top. Add liquor and a little milk to each layer of crumbs and on top.

Mrs. Murray.

SALMON LOAF.

Heat one cup milk; add one cup cracker or bread crumbs, stir together until smooth. Beat into two eggs, add one teaspoon salt, half teaspoon pepper, one tablespoon parsley chopped fine, one tablespoon vinegar, then add one can salmon, one teaspoon mustard.

L. H.

FILLING FOR OYSTER PATTIES.

Make a white sauce of one pint of cream, two tablespoons butter, four tablespoons flour,

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cook, season to taste with pepper, salt and celery salt. Drain one pint oysters, cut in half taking out hard part, par boil in their own liquor add to the white sauce and fill the patties.

L. H.

CREAMED LOBSTERS.

Melt in chafing dish one tablespoon of butter; rub in small tablespoon of cornstarch, add one cup of cream, stirring constantly until nearly boiling; then add the meat from one can of lobsters, picked rather fine; let cook thoroughly and season.

L. H.

MEATS

MARK TWAIN'S BEEF STEAK.

Here's a dish to arouse your enthusiasm. Have a mighty steak an inch and a half thick, hot and sputtering from the gridiron; dusted with pepper, and enriched with melting bits of good butter, the precious pieces of the meat trickling out and joining the gravy; archipelagoed with mushrooms; a township or two of tender yellow fat gracing an outlying district of this ample county of beef steak, and the long white bone which divides Tenderloin from Sirloin still in its place.

JELLIED TONGUE.

Boil a tongue until tender, then boil the liquor down till you have the right quantity to fill mould. Take half box gelatine, dissolve and add to the liquor. Slice tongue into mould and pour the liquor over it. Brown a teaspoon of sugar and put into the liquor to color it.

Mrs. Pocock.

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MEAT SOUFFLE.

Make a cream sauce—melt one heaping teaspoon butter, one heaping tablespoon flour, half teaspoon salt, half salt spoon pepper, one coffee cup of milk in which is boiling a slice of onion, remove onion and stir into milk, the flour and butter, when the sauce is as smooth as cream add one cup of finely chopped and cooked beef, mutton or veal. When all is well beaten together, draw it aside and

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add the yolks of two eggs. When cold stir in the whites of the eggs, beaten and put in a buttered mould and bake twenty minutes.

Mrs. Pocock.

MEAT RELISH

Take slices of cold beef, lamb or veal, and any gravy that may be left from the roast. Put a little water in frying pan and slice one onion into it. Add gravy and two or three teblespoonfuls of tomato catsup. When hot add meat. Let all become well heated, if sauce is not thick enough lift meat and thicken a little more. Serve on platter with sauce poured over.

ADELAIDE MONTGOMERY.

MUTTON WITH RICE AND TOMATOES.

Place six mutton chops in a hot fry pan, (a heavy one is best), and sprinkle with one cup of rice, washed well, add salt, pepper and three cups of canned tomatoes and a small onion chopped fine, a cup of water and cover and steam well for one hour, serve all on one platter. Excellent.

N. M. Sanders.

CHICKEN SPANISH.

Joint young chickens and fry brown. Remove from pan and keep warm. Place twelve chili peppers or sweet red peppers (with seeds removed), and fry with one onion, until done, then add six tomatoes and cook ten minutes. Pour hot over fried chicken. Excellent.

Mrs. C. H. Jones.

FAMILY DINNER ROAST.

Take about five lbs. roast beef of shoulder or rib put in roasting pan with a quart of water, roast for two or three hours; then peel a dozen large potatoes and put in a half hour before serving, pour over whole one half can

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tomatoes. When the potatoes are cooked take the pan from the oven remove meat and potatoes and thicken the gravy with browned flour, season with salt and pepper.

Mrs A. H. L.

VEAL PIE.

Cook neck and breast of veal until tender. Remove from liquid and thicken gravy quite thick, when meat is cold cut in small bits return to gravy, add six hard boiled eggs cut small, also eight cold boiled potatoes, cut small, season to taste and put in a pan lined with a good pie crust, have all cold and cover with a top crust and bake until a nice brown.

L. E. Witbeck,

MOCK DUCK.

Make a good dressing of bread, onion, sage, etc. Put dressing in a round steak one and a half inches thick and sew together, lay a piece of suet on top, and roast.

N. M. Saunders.

BAKED TONGUE.

Boil one beef tongue until tender cool and peel put in oven in baking pan, with following ingredients : One can tomatoes, one half cup broth, one tablespoon sugar one half cup vinegar, salt, pepper, cinnamon, cloves, allspice and onion juice. Bake two hours and baste often.

N. M. Saunders.

CHICKEN SOUFFLE.

Two tablespoons butter, two tablespoons flour, three quarter cup milk add a few bread crumbs and let thicken on stove. Pour over diced chicken, then add yolk of two eggs well beaten and whites of eggs. Beat eggs separately.

N. M. Saunders.

CHICKEN VOL-AU-VENT.

One good sized chicken, put soup plate in steamer, in which place the chicken to catch juice, steam until meat comes from bones. While warm remove meat from bones in good sized pieces. Make a white sauce of half cup cream, one cup milk to which add juice of chicken and quarter pound mushrooms, pinch of nutmeg, salt and pepper to taste and a small piece of butter. Have ready your pastry which should be size of tea plate, warm in oven just before serving add mixture. Serve eight persons.

SALADS.

SALAD DRESSING.

One cup vinegar, one cup milk, quarter cup sugar, two eggs well beaten, one dessert spoon mustard, one small teaspoon salt, butter the size of walnut, little pepper. Cook in double boiler.

Mrs. McKittrick.

DRESSING FOR SALAD.

Two raw eggs, one tablespoon of butter, eight table-spoons of vinegar, one half teaspoon of mustard. Put in a bowl over boiling water and stir until it becomes like cream; pepper and salt to taste.

Mrs. Jas. Ellis.

SALAD DRESSING.

Six teaspoons melted butter, two of flour, one of dry mustard, one of salt, a good pinch of pepper, two cups sweet milk, one cup of vinegar, one of sugar, yolks of six eggs. Put vinegar on to boil. Beat the eggs and stir into sugar, flour, mustard, pepper and salt. Add milk and stir into the boiling vinegar. Cook in double boiler until it thickens. Take from stove and add butter. This makes one quart and will keep a long time in a cool place.

Mrs. C. L. Vaughn.

FRUIT SALAD.

Four bananas, three oranges, one small pineapple. Peel and slice fruits, shred the pineapple, arrange the fruit in layers, and spread over each layer a dressing with following ingredients: Four eggs, (yolks), one cup powdered sugar, one half teaspoon salt, and piece of two lemons. Beat the egg yolks until light, gradually add sugar and salt, when sugar is dissolved add lemon juice. Keep on ice or in cool place until served. It is more delicious if made an hour before serving.

Mrs. A. W. MacKay.

SALAD DRESSING.

Three eggs, two tablespoons white sugar, three tablespoons melted butter, three tablespoons cream, two tablespoons mustard, quarter teaspoon cayenne pepper, half teaspoon salt if desired, three tablespoons of Worcestershire sauce, three quarters cup of vinegar. Cook in double boiler.

Mrs. West.

CHEESE SALAD.

Put in a layer of grated cheese on bottom of salad dish, then a few pieces of lard, boiled egg cut about the size of a bean, a few pieces of cucumber pickle, pour a little salad dressing over this quantity, then another layer of cheese and so on till dish is full.

Mrs. West.

PERFECT SALAD DRESSING.

Mix together one teaspoon salt, one teaspoon dry mustard, four teaspoons sugar, three teaspoons flour. Add four yolks of eggs slightly beaten, five tablespoons melted butter, two cups milk, half cup vinegar, added slowly, cook in double boiler until thick. This will keep indefinitely.

N. M. S.

WALDORF SALAD

Two parts cabbage, one part celery, one cup of chopped English walnuts, chop all together. Dressing for same: two well beaten eggs, two teaspoonfuls of salt, three teaspoonfuls of mixed mustard, three tablespoonfuls of sugar, three tablespoonfuls of olive oil or melted butter, one desertspoonful of flour. Mix well; pour into a cup of boiling vinegar, cook until it thickens stirring constantly; pour over salad.

Mrs. A. G. Gross.

PINEAPPLE AND TOMATO SALAD.

Place lettuce leaves on plates and put a large slice of tomato on next, a slice of pineapple also on another slice of tomato on pineapple, cover with salad dressing and sprinkle chopped nuts on top. This is very good

N. M. Saunders

FRENCH DRESSING

Four tablespoons olive oil, two tablespoons vinegar, half teaspoon salt, three quarter teaspoon paprika, a little onion juice. Put in a bottle, shake until an emulsion is formed.

Mrs. Murray.

EGG SALAD

Cut hard boiled eggs in halves, remove yolks, mash, add a little finely chopped pickle, moisten with salad dressing re-fill whites and stand on flat end, serve on platter and garnish with salad dressing.

Mrs. Robinson.

WATER LILY SALAD.

Cut hard boiled eggs in two, lengthwise, remove the yolks and put through a potato sieve, cut the whites into thin strips lengthwise, arrange strips on a bed of lettuce to

CREAM SALAD DRESSING

One egg, one teaspoon flour, two teaspoons dry mustard, pinch of salt and dash of cayenne. Mix well; then pour on slowly one half cup of vinegar, stirring constantly. Put all in a double boiler and cook until thick. While still hot add a piece of butter the size of a hickory nut, or one tablespoon salad oil; when cold slowly stir in a cup of cold sweet cream. This will keep a long time if kept in a cool place.

Mrs. Chas. Pelter.

APPLE SALAD WITH ABOVE DRESSING

Equal parts of apples and celery, and a small piece of onion, one cup of nut meats added. Serve on lettuce leaves and garnish with green grapes.

EGG SALAD

Cut hard boiled eggs in halves, remove yolks, mash, add a little finely chopped pickle, moisten with salad dressing. Refill whites and stand on flat, and serve on lettuce and garnish with salad dressing.

Mrs. Robinson.

WATER LILY SALAD

Cut hard boiled eggs in two lengthwise, remove the yolks and put through a potato sieve, cut the whites into thin strips lengthwise arrange strips on a bed of lettuce to represent a water lily, sprinkle the yolk in the centre of the flower. Serve with mayannoise dressing.

Mrs. Robinson.

STUFFED PEACH SALAD

Use either fresh or canned peaches cut in half, fill each half with chopped nuts mixed with salad dressing and place on fresh lettuce leaf and cover with salad dressing or whipped cream.

Mrs. Sanders.

Entrees.

WALNUT SANDWICHES

One lb. walnuts rolled fine, mixed with the following dressing : two eggs, half a cup of brown sugar, half cup vinegar, one tablespoon mustard, six tablespoons cream, two tablespoons melted butter, half teaspoon salt, add vinegar last. Boil gently, stir in nuts when cold, spread on thin bread and butter.

Mrs. West.

POACHED EGGS

One cup milk, half cup water, salt pepper and a little butter. Put in pan over fire until brought to the boil ; drop in the eggs, serve on hot toast pouring the milk over the toast.

Mrs. West.

CHEESE STRAWS

One cup grated cheese, one cup flour, one large tablespoon butter, one teaspoon of salt. Mix like pie crust with water, roll thin and cut in straws, bake rather quick.

N. M. S.

CHEESE FONDUE

One cup scalded milk, one tablespoon butter, half teaspoonful salt one cup soft stale bread crumbs, quarter pound cheese, three eggs, yolk and white beaten separately. Cut cheese in small pieces, mix first five ingredients, add yolks of eggs beaten until lemon colored and cut and fold in whites of eggs beaten stiff. Pour into a buttered dish and bake twenty minutes.

Mrs. Girling

GRAPE FRUIT MARMALADE

Two Grape fruit, two oranges, two lemons. Take out seeds and cut pulp and rind very fine. Measure : to every

cup add three cups of water, let stand twenty-four hours. Measure again; boil one hour, let stand till next day and add a cup of sugar to every cup of juice you had before boiling on previous day. Boil half an hour, or long enough to jell.

Rolls and Biscuits

CREAM TARTAR BISCUIT

One quart flour, two large teaspoons butter, two cups sweet milk, two teaspoons cream tartar, one teaspoon soda, half teaspoon salt. Mix quickly and bake in quick oven.

Mrs. Pocock.

BOSTON BROWN BREAD

Two cups sour milk, quarter cup molasses, half cup brown sugar, one egg, two level teaspoons soda, two cups Graham flour, two cups raisins, one cup white flour, two tablespoons lard. Bake in tin cans with covers for one hour in slow oven. *1 Teaspoon Salt*

Mrs. F. P. Spencer.

FRENCH LOAF.

Four eggs, one and half cups butter, two and half cups granulated sugar, one cup sweet milk, one and half teaspoons nutmeg, one teaspoon soda, five cups flour, one lb raisins, one lb. lemon peel. Bake in a loaf.

Mrs. Pocock.

DATE LOAF.

Three cups Graham flour, two cups sour milk, one cup brown sugar, half cup butter, one lb. dates cut fine, one teaspoon salt; one teaspoon soda. Mix butter through flour with fingers as for pastry. Add sugar, salt, dates and sour milk with soda. Bake in loaf pan one hour.

Mrs. Pocock.

ENGLISH PANCAKES.

Two cups thick sour milk, one heaping cup flour, pinch of salt, two eggs, one teaspoon of soda in a little hot water, two small tablespoons of melted butter.—Fry

Mrs. Pocock.

BREAKFAST GEMS.

One cup sweet milk, one and half cups flour, one egg, one teaspoon salt, one teaspoon baking powder, beat together five minutes bake in hot gem pans in a hot oven about fifteen minutes.

Mrs. Jas. Ellis.

PEANUT CRISP.

Two cups white sugar, one cup peanuts. Put sugar in pan over hot fire and stir until melted. Pour the liquid over peanuts which have been placed in a buttered dish.

Mrs. Jas. Ellis.

SOUR MILK GRIDDLE CAKES.

Two and half cups of flour, half teaspoon salt, one small teaspoon baking powder, half teaspoon soda, two cups of sour milk. Beat thoroughly and add well beaten egg. When puffed full of bubbles turn and cook on the other side.

Mrs. Odell.

PARKERHOUSE ROLL

Two quarts flour, one pint cold boiled milk, half yeast cake, half cup sugar, one tablespoon melted butter. Make a well in the heap of flour. Pour in liquid and let rise till morning. Knead and let rise till about 3 p. m. Then roll out, butter them about the edge and lap over. Let rise and bake in a hot oven about twenty minutes.

Mrs. Pocock

PIES.

LEMON PIE.

Juice and rind of one lemon, one cup sugar, one cup milk, one tablespoon butter, yolks of two eggs. Lastly beat whites stiff and add. Put in crust and bake till a nice brown. *1 teas spoon flour*

Mrs. Pocock.

LEMON PIE.

Juice and rind of one lemon, small half cup sugar, three eggs, two dessertspoons flour, one and a quarter cups boiling water. Beat eggs and sugar to a cream, then add juice and rind of lemon add flour and lastly water, cook in double boiler until well done stirring constantly, beat whites of two eggs and dessert spoon sugar for top. Let brown in oven.

Mrs. McKitterick.

BUTTERMILK PIE.

One and one half cupfuls of sugar, two tablespoonfuls of flour, yolks of three eggs, one and one half cupful of buttermilk, one tablespoonful each of vanilla and butter; bake with under crust and use whites of the eggs for meringue. This is sufficient for two pies.

Mrs. Huber.

PUMPKIN PIE.

One cup pumpkin, one tablespoon flour stirred in half cup sugar, two eggs, one cup milk, half teaspoon ginger and cinnamon, pinch salt.

B. Murray.

CUSTARD PIE.

Three eggs well beaten, three quarter cup sugar, pinch of salt, three cups milk, nutmeg or essence of lemon.

Mrs. Pocock.

PUMPKIN PIE.

Two cups pumpkin, three quarter cup brown sugar, three eggs, two tablespoonfuls of molasses, two teaspoonfuls cinnamon, a little ginger if liked, two tablespoonfuls of melted butter, pint of milk. This is sufficient for two pies.

Mrs. Montgomery.

MARTHA WASHINGTON PIE.

Half cup sugar, two tablespoons melted butter, one egg, three quarter cup milk, two cups flour, more or less, two teaspoons baking powder, make two layers spread with strawberry or raspberry jam, cut like pie cover with whipped cream.

Puddings.

CREAM OF RICE.

Half cup rice, two cups water, one cup hot milk, one egg, one-third cup sugar, half teaspoon salt, quarter teaspoon nutmeg. Cook the rice in water in a double boiler until the water is nearly all taken up. Add the other ingredients and finish cooking. Serve warm with milk, or stewed fruit.

Mrs. MacEachern.

PLUM PUDDING.

Two tumblers each of raisins, currants, suet and bread crumbs, half cup citron peel when cut, one cup brown sugar, half cup flour, one teaspoon salt, four eggs, two tablespoons molasses, one grated nutmeg, one heaping teaspoon soda mixed with a little warm water and enough sweet milk added to this to make one quarter of a cup. Mix all dry ingredients and add the liquids. Steam three hours.

Mrs. Pocock.

YORKSHIRE PUDDING.

(To be eaten with roast beef.) Four heaping table-spoonfuls flour, a little salt, one teaspoon baking powder mixed with the dry flour, two eggs, well beaten, one pint milk. Stir very smooth, half cup dripping in the pan. Bake it half hour.

Mrs. Pocock.

YORKSHIRE PUDDING.

When roasting a piece of beef lay it on sticks in bake pan, so that juice of meat drop into pan below. Three quarters of an hour before the beef is done, mix the following pudding and pour it into the pan under the meat letting the dripping continue to fall upon it; one pint of milk, four eggs well beaten, two cups flour one teaspoon salt, one and a half teaspoons baking powder.

Mrs. Jas Ellis.

BLACK CAP PUDDING.

One large tablespoon butter, one cup sugar, two eggs beaten separately, one and one half cup flour, two teaspoons baking powder, a little salt one teaspoon vanilla. Butter a dish and put black currant preserves in first about one inch deep, pour cake mixture on top and steam one and half hours. Use any fruit desired. Use boiled sauce.

Dr. Dyde.

BROWN SUGAR PUDDING.

One cup brown sugar, butter size of walnut, three table-spoonfuls flour, yolks of two eggs, save whites for top, one cup sweet milk, one teaspoon vanilla. Bake until done and thick. Beat whites of eggs stiff and two tablespoons sugar, a few drops of vanilla. Return pudding with this spread on top to the oven, and bake a golden brown. Serve warm; no sauce.

Mrs. Huber.

BANANA DESERT.

Peel five bananas and split them lengthwise. Spread each half with any kind of preserves and lay the halves together again. Arrange the bananas neatly and pour over them a pint of rich custard. Serve perfectly cold.

Mrs. Huber.

PRUNE WHIP.

Whites of ten eggs beaten stiff, one cup of prunes boiled and picked to pieces, one cup of sugar, in which a pinch of cream of tartar is mixed. Mix prunes and sugar then fold in eggs. Bake in an earthen dish thirty minutes. Serve at once with whipped cream. Dates may be used instead of prunes.

Mrs. H. J. Montgomery.

STEAMED MOLASSES PUDDING.

One half cup sour milk, one quarter cup butter, one half cup raisins, one half cup molasses, one half teaspoon soda, a pinch salt, flour to make stiff batter. Stew two to two and one half hours. Sauce;—One egg well beaten, one cup sugar; beat well together then add three table-spoons hot milk.

Mrs. A. W. MacKay.

WETBECK'S PLUM PUDDING.

One cup finely cut meat, two cups finely cut bread, one cup molasses, one cup chopped raisins, one cup currants, one cup chopped nuts if wanted, one cup milk, one teaspoonful salt, one teaspoonful cloves, one teaspoonful cinnamon, one teaspoonful allspice, one teaspoonful soda. Flour enough to make a stiff batter. Steam four hours in well buttered cans.

N. M. S.

SPONGE PUDDING

Two eggs, four tablespoons melted butter, four teaspoons granulated sugar, one cup of milk, two cups of flour, three teaspoons baking powder. Steam about thirty minutes

Mrs. Odell.

Frozen Desserts.

ICE CREAM.

One pint milk, yolks of two eggs, six ozs. sugar, one tablespoon corn starch, scald till it thickens, when cool add one pint cream whipped, and whites of the two eggs beaten stiff, flavor to suit taste; freeze.

Mrs Pocock.

ANGEL PARFAIT.

(From Knox Gelatine Cook Book) — One teaspoon Knox Sparkling Gelatine, two egg whites beaten stiff, one and one half cups double cream beaten stiff, three tablespoons wine or thick syrup, two tablespoons cold water, half cup candied cherries cut fine, half cup granulated sugar, half cup water. Soak gelatine in water fifteen minutes. Boil sugar and half cup of water to soft ball stage, pour over eggs and stir constantly, add gelatine and beat until cold, and when it begins to set add cream, syrup and fruit. Turn into a quart mould and pack in ice and salt until frozen, or in winter set outside to freeze.

Mrs. H. J. Montgomery

ANGEL PARFAIT.

Boil one cup sugar and half cup water to the soft boil stage. Pour on beaten whites of two eggs. Beat till cold. Flavor with violet extract. Fold in the whip of three cups of cream and turn into mould, press down cover and set on ice and salt four hours. Serve with candied violets.

Mrs M. Clark.

LEMON AND CREAM SHERBET.

Juice of three lemons, grated rind of one lemon, two cups sugar, three cups milk, one and one half cups cream. Freeze.

Mrs. Haines.

PINEAPPLE PUDDING.

Boil one and half teaspoons sago in tumbler of water. When cold add one cup grated pineapple, half cup sugar and beaten white of one egg. Serve cold with whipped cream.

Mrs. M. Clark.

Cakes.

APPLE SAUCE CAKES.

One cup brown sugar, one cup butter, three quarters cup of apple sauce mixed with one teaspoon baking soda, spice, cup currants, little peel, flavor enough to make a real stiff batter.

Mrs. McKitterick.

SPICE CAKE.

One cup sugar brown or white, half cup butter, half cup sour milk, one teaspoon soda, dissolve in the milk two eggs, one cup citron, two table spoons syrup, one table-spoon each nutmeg, cinnamon, allspice, two cups flour, two cups raisins. Boil raisins and chopped citron until only a spoonful of juice is left. Add this to the cake while hot.

Mrs. West.

SPANISH CAKE.

Two teaspoonfuls of melted butter, one cup of sugar, one cup of milk, three egg yolks, two cups cf flour, two teaspoonfuls baking powder, one teaspoonful of cinnamon. Make a plain icing.

Mrs. Huber.

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TRILBYS.

One cup butter, one cup brown sugar, half cup sour milk, two cups flour, two cups oatmeal, level teaspoon soda, cream, butter and sugar, add oatmeal and flour, put soda into milk, stir till it foams and then stir into mixture. Roll thin, cut into cookies, cover with date filling and cover with another cookie.

Mrs. F. M. Bearisto

DATE FILLING.

One lb. dates, stoned and chopped, boil with three quarter cup of sugar and one cup of water.

Mrs. F. M. Baristo.

JAM CAKE.

One cup brown sugar, half cup butter, two eggs, four tablespoons sour milk, one cup small fruit, (raspberries, blueberries or black currants,) half tea ~~cup~~ cinnamon, cloves and nutmeg, two cups flour. Lastly, a heaping teaspoon soda dissolved in boiling water.

Mrs. Pocock.

LADY BALTIMORE CAKE.

One cup butter, two cups sugar, three and half cups flour, one cup sweet milk, whites of six eggs, two level teaspoons baking powder, and one teaspoon rose water. Cream the butter, add the sugar gradually beating continuously. To this add the milk and flavoring, then the flour and baking powder. Lastly add the beaten whites of the eggs and fold into the mixture lightly. Bake in three large cake pans in an oven hotter than for loaf cake. Put together and ice with the following. Dissolve three cups of sugar in one cup boiling water. Cook until it threads, then pour over the stiffly beaten whites of three eggs, stir constantly. Add one cup chopped raisins, one of chopped nuts and five figs cut in thin strips.

Mrs. Montgomery.

OATMEAL DROP CAKES.

One cup butter and one cup sugar, gradually beating constantly, two eggs beaten light, one third cup milk, one and half cup rolled oats, one cup raisins, and half cup walnuts chopped. Mix and sift one and half cups flour, quarter teaspoon salt, half teaspoon cinnamon, cloves, allspice and soda. Add to first mixture and drop on buttered pan.

Mrs. Pocock.

COCOA CAKE.

Two eggs, cream together. One cup brown sugar, three eighths cup butter, one eighth cup cocon, half cup milk, half ~~tablespoon~~ ^{teaspoon} vanilla, ~~half tablespoon~~ ² soda and cream tartar in one cup flour.

Mrs. F. B. Spencer.

RASPBERRY CAKE.

One cup sugar, half cup of butter, four tablespoons sour milk, two eggs, one teaspoon soda, one cup of raspberries, two cups flour.

Mrs. Odell.

WHITE FRUIT CAKE.

Half cup butter, one cup sugar, half cup milk, two cups flour, one and one half teaspoons baking powder, whites of four eggs, half cup seeded raisins, half cup sliced citron, one third cup sliced walnuts, quarter teaspoon salt. Mix flour, baking powder and salt. Dredge fruit flour, cream, sugar and butter. Add beaten whites of eggs. Add flour and milk, beat again. Stir in prepared fruit. Bake one and half hours in moderate oven.

Mrs. Boyer.

OATMEAL COOKIES.

Four cups of oatmeal (rolled oats), two cups of flour, one cup sugar, two cups butter, one teaspoon soda, pinch salt. Work butter into other ingredients as for biscuit, moisten with a little cold water until it will hold together. The less water used the better. Roll out thin and cut out with cutter.

Mrs. Montgomery.

GINGER COOKIES.

One cup butter, one cup sugar, one small cup molasses, three eggs, three even teaspoons soda, two large teaspoons ginger.

Mrs. Robinson.

GINGER BREAD.

Half cup sugar, half cup butter, half cup molasses, half cup boiling water in which one teaspoon soda is dissolved, two cups flour, one teaspoon ginger, beat in one egg, half cup raisins or currants.

EGGLESS CAKE.

One cup sour milk, one cup sugar, one cup chopped raisins, one half cup butter or dripping, two cups flour, one teaspoon soda in the milk, one teaspoon cinnamon, one half teaspoon nutmeg or allspice, one quarter teaspoon cloves. Double or treble these quantities for large cake.

Mrs. MacEachern.

NUT BREAD.

One tablespoon butter, one cup sugar, one egg, one and one half cups milk, salt, one cup chopped walnuts, three cups flour, three teaspoons baking powder, mix, put in pan, let rise one half hour then bake.

Mrs. MacEachern,

SWEET TEA BISCUITS.

One half cup shortening, one cup sugar, salt, one egg, one cup sweet milk, one teaspoon vanilla, two teaspoons baking powder sifted with two cups flour, then add enough flour to roll out and cut with cake cutter.

Mrs. MacEachern.

MARIOUS GINGERBREAD.

Half cup sugar, half cup butter. one cup molasses, one cup sour milk, one egg, two and one half cups flour, one teaspoon ginger, one large teaspoonful soda.

Mrs. MacEachern.

MACROONS.

Whites of two eggs beaten stiff, one cup sugar, two cups rice flakes, handful cocoanut. Drop on buttered tins and bake in moderate oven.

Mrs. Clark.

MAPLE ROCKS.

Half cup butter, half cup brown sugar, one cup maple syrup, half cup sour milk, two and one half cups flour, two eggs, two teaspoons cinnamon, one teaspoon each soda and cloves, one cup each of raisins and nuts, half cup citron. Drop in small spoonfuls, and bake quickly.

Mrs. Chas. Boyer.

ALMOND PASTE.

One lb. almonds blanched dried and rolled very fine. Butter size of egg, whites of two eggs, two lbs. icing sugar, essence of rose and almond. When mixing almond, sugar, add cold water until smooth, spread on cake. In a few days add icing sugar, butter size of egg, and water to make a white icing. Flavor with almond and rose water.

CHOCOLATE MARBLE CAKE.

Two cups sugar, one cup butter, whites of six eggs, beaten to stiff froth, two and one half cups flour, teaspoon of lemon extract, two and one half teaspoons baking powder. After all mixed reserve a cup of the white batter. To this add five tablespoons of grated chocolate, three tablespoons of milk, and teaspoon vanilla. Drop in alternate spots with the white batter between. Bake in rather slow oven.

Mrs. K. C. Pelter.

DOUGHNUTS.

One cup sugar, two eggs, half cup butter, one teaspoon soda, one cup sour milk. Cut in rings. Have lard very hot, (Put in piece of potato to prevent burning.)

BANANA CAKE.

One cup butter, two cups sugar, one cup water or sweet milk, three egg, four cups flour, three teaspoons baking powder, mix lightly and bake in layers. Make an icing of whites of two eggs and one and one half cup powdered sugar, spread this on the layers and then cover thickly with bananas sliced thin. This cake may be flavored with vanilla, the top should be simply frosted.

B. Murray.

CREAM FOR FILLING.

One cup milk, one heaped tablespoon corn starch, half cup sugar, yolks of two eggs. Boil, flavor to taste. Good with whipped cream.

Mrs. Murray.

ICING FOR CHOCOLATE CAKE.

One cup white sugar, quarter cup water. Boil until it threads. Pour over beaten white of one egg. Flavor with vanilla and beat until cool.

CREAM PUFFS.

Half cup butter boiled in one cup water, one cup flour stirred in while boiling, remove from stove, after it is cool add three eggs and beat until smooth, then drop on gem pans and bake half an hour in a hot oven.

B. Murray.

✓ CHOCOLATE CAKE.

Half cup sweet milk, yolk of one egg, quarter cake unsweetened chocolate ; boil until thick. Butter size of egg, small cup of white sugar, half cup sweet milk, and 1 and $\frac{1}{4}$ cups flour, one level teaspoon soda sifted in flour. Bake in slow oven.

Mrs. Richardson.

SHORT BREAD.

Half lb. brown sugar, one lb. butter, two lbs. flour, cream, sugar and butter ; add flour. Roll about quarter inch thick, bake in butter paper in tins.

Mrs. Richardson.

ANGEL FOOD CAKE.

One and a half cupfuls granulated sugar, with one tablespoonful of corn starch sifted eight times before measuring, one cupful flour sifted four times before measuring, one teaspoonful cream tartar and a pinch of salt, whites of eleven eggs beaten stiff, flavor with vanilla or orange. Do not butter the pan. This cake should be baked in a very moderate oven, and covered with a paper if it begins to brown before properly raised. Bake fifty minutes. Frosting, white of one egg beaten with one quarter teaspoonful baking power and one quarter lb. confectioner's sugar; beat with a fork.

Mrs. Francis.

FRUIT CAKE.

Three lbs raisins, three lbs. currants, two lbs. butter, two lbs. sugar, one and half lbs. mixed peel, one lb. almonds, two and quarter lb. flour, sixteen eggs, two teaspoons mace. Bake in moderate oven

Mrs. Richardson.

TEA BISCUITS.

Four cups flour, two tablespoons butter, one teaspoon soda, two teaspoons cream tartar, a little salt, milk to make a soft dough, the longer the soda and cream tartar are mixed through the flour and butter the better the biscuit will be. Bake twenty minutes in a hot oven.

Mrs. Francis.

MINNIEHAHA ICING.

One cup sugar, five teaspoons of water. Boil until it threads, pour onto the white of a well beaten egg, add one cup chopped raisins spread on cake.

Mrs. Girling.

SUGAR COOKIES.

Two cupfuls sugar, four eggs separated well beaten, one cupful butter, one cupful sour cream, one teaspoon soda, mix soft and roll thin, sprinkle with sugar, bake in rather hot oven.

Mrs. K. C. Pelter.

GINGER SNAPS.

One cup butter, one cup molasses, one cup white sugar, boil ; pour over two cups flour, one teaspoon soda and one teaspoon ginger, add enough flour to make soft dough. Roll thin and bake in moderate oven.

Mrs. Richardson.

SCOTCH SHORT CAKE.

Take twelve ounces of good butter; take of sugar half of that; then of flour just take the double what you weighed the butter at.

FORMULA:

Rub the sugar, and the butter
With your fingers on the board,
Taking in the flour in stages,
As you see it will afford.

Roll it out upon the table,
Or else shape it on a block,
It's so easy when you know it
You might do it while you talk.

Then you nick it round the edges,
With your finger and your thumb.
So be sure and have some ready,
For my supper when I come.

Mrs. Robinson-

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PLAIN LAYER CAKE.

One cup sugar, butter the size of egg, two eggs, half cup milk, two cups flour, two teaspoons baking powder, two teaspoons flavoring.

L. H.

NUT COOKIES.

Three eggs, one and a half cups sugar, half lb. butter, one small teaspoon soda; dissolve in half cup boiling water, one cup chopped dates one cup chopped walnuts, three cups flour.

Mrs. Girling.

WALNUT CAKE.

Two eggs, one cup sugar, two tablespoons butter, two cups flour, two-third cup milk, two teaspoons baking powder in flour. Put milk in last Add one cup chopped walnuts.

Mrs. Girling.

SHORT BREAD.

Three-quarter lb. butter, quarter lb. lard, one cup yellow sugar, one cup rice flour, as much flour as you can mix in to roll the paste out. Beat sugar and butter to a cream; then add flour.

SHORT BREAD

$\frac{3}{4}$ lb. butter, $\frac{1}{4}$ lb. lard, 1 cup yellow sugar, 1 cup rice flour, as much flour as you can mix in to roll the paste out. Beat sugar and butter to a cream, then add flour.

OATMEAL ROCKS

1 cup sugar and $\frac{3}{4}$ cup butter, creamed; 2 eggs, $\frac{1}{2}$ cup sour milk, 2 cups flour, scant; $\frac{3}{4}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt, 3 cups rolled oats, 1 cup raisins, 1 cup chopped walnuts. Drop on buttered tins.

OATMEAL COOKIES

2 cups oatmeal, 1 cup flour $\frac{3}{4}$ cup shortening, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sour cream, $1\frac{1}{2}$ teaspoons baking powder. Roll very thin, cut in squares, put date filling between, dates boiled in water and sweetened.

FRUIT CAKE

1 lb. flour, 1 lb. brown sugar, 1 lb. butter, 10 eggs, 3 lbs. raisins, 3 lbs. currants, 2 ozs. citron peel, 2 ozs. lemon peel, 1 tablespoon molasses, 1 cup milk, 1 tablespoon cinnamon, 1 teaspoon salt, 1 teaspoon cloves, 1 teaspoon allspice, 1 grated nutmeg, $\frac{1}{2}$ lb. shelled almonds, 1 lb. chopped figs, cook 3 hours.

PRINCE OF WALES CAKE.

One cup brown sugar, three eggs, one heaping tablespoon butter, half cup sour milk, one teaspoon soda, one teaspoon cinnamon and a little nutmeg, two tablespoons molasses. Boil till dry. One cup raisins and one cup water and add to the mixture while hot—one and a half cups flour. Not too hot oven.

DEVIL'S FOOD

One and one-half cups sugar, two eggs, half cup butter, one cup sour cream, one teaspoon soda, one and one-half cups flour, half cup cocoa.

DATE LOAF.

Three cups Graham flour, one cup white^e flour, half cup brown sugar, half cup maple syrup, three cups milk, two and one-half teaspoons baking powder, one lb. dates; bake one hour slowly.

JELLY ROLL.

Four eggs beaten light, one cup sugar, pinch of salt, one cup flour, beat light.

FROSTING.

Whites of eggs left from cake beaten stiff, add one cup brown sugar. Return to the oven and brown.

FRUIT CAKE.

Two lbs. raisins, two lbs currants, one lb. butter, one lb. sugar, one and a quarter lb. flour, ten eggs, one teaspoon cloves and mace, one teaspoon ground nutmeg, half lb. dates, one lb. mixed peel, half lb almonds, half cup molasses, half teaspoon soda, one teaspoon cream tartar, soda and cream tartar mixed in the flour.

Mrs. Richardson.

CHOCOLATE CAKE.

One and a quarter cups sugar, three quarter cup butter creamed together, three eggs, one teaspoonful soda added to one cup sweet milk, two teaspoonfuls cream tartar, add to the flour one teaspoonful vanilla, one of cinnamon, ~~two teaspoonfuls~~ of melted chocolate added last. Bake slowly.

4 Table - spoonful or 2 squares

Mrs. Francis.

SOFT MOLASSES DROP CAKE.

One cupful of light brown sugar, two-thirds cupful of butter, one half cup of cold water, one egg. two-thirds of a cup molasses, one large teaspoonful of soda and flour to make a thick batter. Drop by a teaspoon on a well greased pan, bake in a moderate oven.

Mrs. Francis.

SPANISH BUN.

One egg and yolks of two, three-quarter cup butter, two cups brown sugar, one cup sweet milk, two and one-half cups flour, two teaspoons cream of tartar, one teaspoon soda, one teaspoon mixed spices, one teaspoon cinnamon.

HAZEL NUT CAKES

One lb. shelled and chopped hazelnuts (two and one-half lbs. whole) one lb. white sugar; beaten whites of four eggs.

Mrs. Clark.

PICKLES AND RELISHES

MINCEMEAT

4 lbs lean cold boiled meat (8 lbs. raw), 9 lbs. apples, $\frac{1}{2}$ lb. suet, 3 lbs. raisins, 2 lbs. currants, 5 lbs. brown sugar, $\frac{1}{2}$ lb. citron, 3 teaspoons cloves, 10 teaspoons cinnamon, 5 teaspoons mace, 1 teaspoon pepper, 6 tablespoons salt, 1 pint maple syrup, 1 pint blackstrap, 1 quart grape juice and vinegar mixed weak, 2 lemons.—This is fine.

Mrs. Pocock.

ORANGE MARMALADE

1 dozen bitter oranges cut fine, add 9 pints cold water. Let stand twenty-four hours, then boil one hour, let stand another twenty-four hours, add 12 lbs. granulated sugar and boil one hour or until it jells.—Good.

Mrs. Pocock.

SPICED PEACHES

Ingredients:—12 lbs. peaches, 5 lbs. sugar, 1 quart good vinegar, $\frac{1}{2}$ oz. cloves, 1 oz. whole cinnamon. Dissolve the sugar in the vinegar, skim and add as much fruit, after rubbing the peaches, as you can conveniently cook; when done skim out and add the remainder. Bottle and cover with the juice left.

Mrs. Pocock.

CELERY SAUCE

6 stalks celery, 1 head cauliflower, 2 red peppers, chop all fine, add a little salt and stand twenty-four hours. 2 tablespoons flour, 2 tablespoons mustard, 1 quart cider vinegar, 1 cup brown sugar, $\frac{1}{2}$ teaspoon celery seed, $\frac{1}{2}$ teaspoon tumeric powder; boil ten minutes

Mrs. Richardson.

CORN RELISH

6 stalks celery, 1 cabbage, 1 dozen corn, 2 red peppers, 2 green peppers, 3 cups white sugar, 2 tablespoons salt, 1 oz. mustard. Boil corn on cob and cut off, mix mustard with a little vinegar, put all together and boil ten minutes.

Mrs. Richardson.

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CHILI SAUCE

1 can tomatoes, 3 onions, 2 green peppers, $\frac{1}{2}$ cup sugar, ~~1 and~~ ^{$\frac{1}{2}$} $\frac{1}{2}$ cups vinegar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon spices of all kinds; chop onions and peppers, cook with tomatoes until tender, add sugar, vinegar and spices; cook ten minutes.

Mrs Robinson.

DRESSING FOR MUSTARD PICKLES

1 gallon vinegar, 2 ozs. ginger, 1 oz. tumeric powder, 2 ozs. mixed spices, tied in muslin, $\frac{1}{2}$ lb. ground mustard, $\frac{1}{2}$ lb. small onions boiled with the vinegar, $\frac{1}{4}$ lb. salt, $\frac{3}{4}$ lb. brown sugar, a few red peppers; boil all together twenty minutes and pour over cauliflower, onions or cucumbers.

GRAPE JUICE

Choose good Concord grapes, wash and pick firm stems, measure them into a sauce pan, then add an equal measure of water; cook until soft and pulpy, then strain through a jelly bag made of two thicknesses of cheese cloth; to every quart of juice, add one cup of ^{water} ~~water~~; boil five minutes; bottle in sterile bottles, cork tightly and dip the corked top in melted paraffin as soon as cold.

Mrs. Pocock.

TO MAKE ONE GALLON MUSTARD PICKLES.

Cut up cucumbers and cauliflowers and leave in strong salt and water over night and then drain. Cook cucumbers and cauliflowers just enough to make cauliflower stems soft, add onions, but do not cook them. Make boiling vinegar of four ounces of mustard, four ounces of flour, two ounces of ginger, one ounce of tumeric, one cup of sugar, and enough vinegar to cover ingredients.

Mrs. Francis.

GRAPE CONSERVE

8 lbs. grapes, 4 lbs sugar, pulp and peel 2 oranges, 1½ lbs. raisins, cook grapes until seeds rise to surface, skim them off, then add skins, cook fifteen minutes, then add sugar, orange and raisins, boil three quarters of an hour until thick as jelly.

Mrs. Chas. Boyer.

TOMATO BUTTER

Peel and cut 10 lbs. ripe tomatoes, add 1 quart vinegar, 3 lbs. brown sugar, 4 large apples chopped fine, ¼ teaspoon cayenne pepper, 1 teaspoon each of whole cloves, whole allspice and salt; tie spices in muslin bag and boil three hours.

Mrs. Pocock.

CANDIES

SEA FOAM CANDY.

$\frac{1}{2}$ cup Karo-corn syrup, $\frac{1}{2}$ cup water, 2 cups powdered sugar. Boil until threads, then stir into the beaten whites of two eggs. Add vanilla and nuts or fruit if desired, then roll into little balls.

Mrs. Huber.

PULL CANDY.

4 cups white or brown sugar, 2 cups cold water, put on to boil, when starting to boil add two level teaspoons cream of tartar. Boil till a little hardens in cold water, flavor to taste, when cool; pull.

Mrs. Richardson.

MARSH MALLOW

2 cups sugar, 1 cup water, boil till it hairs; 2 dessertspoons gelatine dissolved in 6 dessertspoons cold water; beat the boiled sugar and water into the gelatine, add flavoring and beat twenty minutes. When cold cut in squares and roll in powdered sugar.



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