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IT'S A HAPPY MOMENT

When the dearest girl in all the world says YES at last to the question that has lingered so long on the faltering lover's lips. Time passes on and while the girl is learning to make home made bread and angel cake the young lover is hanging around our office in a shy kind of way reading over and over again our mystic sign **MARRIAGE LICENSES ISSUED.** It's easy to read the sign but

IT'S A BRAVE MOMENT

When at last he plucks up enough courage to reveal the great secret of his heart. The license is issued, the home prepared and the bride brought home to share the pleasures and misfortunes of her new life. Everything goes merrily along but

IT'S A SAD MOMENT

when through neglect, carelessness or accident some day that awful destroyer of homes calls and the little heaven is wrapped in flames. It may be a wise precaution to bake well but it's necessary precaution to insure well and safely. We insure homes in only the strongest and most reliable companies because it is a pleasure to know that your home and its contents are safely insured. We have companies that have been doing business for over 200 years. They are reliable. One minute will do it and it does not cost as much as a day's worry.

The Cook Brothers

Arcola.

SOUPS

"A delicate odor as ever hit my nostril."—SHAKESPEARE.

CHICKEN AND CORN SOUP. (Mrs. J. G. Hopper)

Skin the liquor from boiled chicken, heat and strain, put back on stove with a can of corn, boil half an hour, then add one tablespoon of butter, mixed with one of flour, and one cup of milk, simmer ten minutes and serve.

NOODLE SOUP. (Mrs. H. Francis)

One egg, half an egg-shell full of water, a pinch of salt, put in flour and make very stiff, roll out quite thin and dry for an hour or more. Then cut in small pieces or shreds, cook fifteen minutes. This can be added to any good beef or chicken stock.

SOUP STOCK. (Mr. J. S. Bush)

Take one beef shank, break or saw bones, cover with cold water and let simmer for twenty four hours. Remove meat and bones, let cool, then skim off fat, reheat and pour into jars, seal tight and keep in a cool place. Foundation for all soups.

SPLIT PEA SOUP. (Mrs. J. R. Mears)

Put to soak over night two cups of yellow split peas, in one quart of soft water, in the morning put them where they will boil slowly, watch them as they settle in the bottom and turn very easy, when thoroughly cooked mash them through a fruit press, colander

SOUPS

or wire sieve. (There should be very little water in them when done.) Add to this a quart of good soup stock, season with salt and pepper. A couple of bay leaves are a great improvement.

FRENCH SOUP. (Mrs. M. F. Olmstead)

Put half a pound of butter in a stew pan with six large onions, sliced thin, let them brown carefully, add one cup crackers crumbs, salt and pepper to taste then add one quart boiling water, let simmer fifteen or twenty minutes and serve. (This recipe comes from France)

POTATO CREAM SOUP. (Contributed)

One quart water, one pint raw sliced potatoes, butter size of an egg, salt and pepper to taste; cover and cook until the potatoes are soft, add a well beaten egg and half a pint creamy milk, let it boil again and stir in two tablespoons flour mixed smoothly with a little milk. Served hot with crackers.

CREAM OF CORN SOUP. (Mrs. Jas. McEwen)

Remove the corn from one can, cover with 3 cups water and simmer for one hour, strain and press through a sieve, scald three cups milk, add the corn and one tablespoonful of flour. Mix until smooth season with salt, pepper and a few drops of celery extract. Add half cup of cream and stir until heated. Take from the fire, add the beaten yolk of an egg, and serve at once. (The corn from twelve ears equal one can.)

BEAN SOUP. (Mrs. F. E. Pearson, Peterboro, Ont.)

Boil a small soup bone in about two quarts of water until the meat can be separated from the bone. Remove bone, add a cup of white beans which have been soaked for two hours, boil for one and a half hours, then add 3 potatoes, half a turnip, and 1 parsnip all sliced fine or grated, boil half an hour longer, and just before serving, add half cup dry bread crumbs. Season with salt and pepper.

FRENCH VEGETABLE SOUP. (Mrs. E. Thomson)

To a leg of lamb of moderate size take 4 quarts of water and boil until the meat leaves the bone, then skim off the fat. The next day boil again for three hours, adding one cup each of carrots, potatoes, onions, tomatoes, cabbage and turnips chopped fine. Season with salt and pepper.

TOMATO SOUP. (Mrs. Jas. McEwen)

One quart fresh tomatoes, or one can, one onion, four ounces of butter, one tablespoon of flour, two teaspoons of cayenne pepper, half pint rich milk, three pints water, boil tomatoes and onions for three quarters of an hour, add salt, pepper, and three pints hot water, the butter and flour rubbed smoothly with a little soup to aid in mixing, and a little more to make it like thin cream, boil ten minutes, and when ready to serve pour in the milk which must be boiling to prevent curdling the soup.

OYSTER SOUP. (Contributed)

One quart of oysters, 1 quart milk, half a cup of butter, half a cup powdered crackers, when milk boils add butter crackers and oyster liquor (which has been boiled and skimmed,) then pepper and salt to taste, and finally the oysters, cook three minutes longer and serve. It may also be seasoned with celery, salt, or a teaspoonful of Worcestershire sauce. Water may be substituted for milk if desired.

CREAM TOMATO SOUP (Mrs. J. R. Mears)

Turn one can of Tomatoes into a colander, let drain, measure the juice, put to cook in a granite kettle. After it has boiled fifteen or twenty minutes, add quarter teaspoon of soda to every three cups of tomatoes, stir well, put milk in double boiler, heat to boiling point, add to every half cup of tomatoes one cup of milk, when milk is hot turn into the tomatoes season with salt, pepper and butter. Just before sending to the table add half a cup of good rich cream to every two cups of soup, serve with crackers.

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FISH

"The first dish pleaseth all. Fish for fasting days and flesh for holidays."

SALMON CUTLETS. (Mrs. A. M. Watt)

Mix equal parts of cold flaked salmon and hot mashed potatoes, season with salt and pepper, shape in form of cutlets, crumb, egg and crumb again; fry in deep fat, drain and garnish with parsley.

BOILED SALMON (Mrs. J. S. Donaldson)

Select the middle slice of salmon, roll up neatly in cloth and boil a quarter of an hour to the lb in salted water, when done, unwrap with care and lay upon a hot dish, have ready a cupful of drawn butter in which has been stirred a tablespoonful of minced parsley and the juice of one lemon, garnish with parsley and sliced egg.

FISH CAKES. (Mrs. Jas. McEwen)

Take about eight cooked potatoes mash fine, add one egg, salt and pepper to taste, a little lemon juice, any kind of cooked fish, shape in little round cakes, then roll in flour. Fry in hot butter.

CODFISH A LA MODE. (Mrs. Bush)

Pick up a teaspoonful of salt cod fish, very fine and freshen,—the disiccated is nice to use; two cups mashed potatoes, one pint cream or milk, two well beaten eggs, half a cup of butter, salt and pepper, mix, bake in an earthen dish twenty or twenty five minutes.

OYSTER PIE. (Contributed)

Two dozen oysters, two ounces of butter, three tablespoonfuls cream, a little lemon juice, pepper to taste, melt in butter, add tablespoonful flour, scald the liquor, add the flour and butter melted together, lastly oysters and seasoning. Place in a deep pie dish, cover with puff paste. Bake quickly

PICKLED OYSTERS. (Mrs. V. M. Cousineau)

Select the largest oysters, drain off liquor and wash them in clear cold water, put them into a stew pan with water in proportion to the number of oysters, some salt, blades of mace and whole black peppers, stew them a few minutes, then put them in a pot and when cold add as much pale vinegar as will give the liquor an agreeable acid.

SCALLOPED OYSTERS (Mrs. R. E. Gordon)

Butter tin, put in a layer of rolled biscuits, over it put the liquor of the oysters to which has been added two or three times the quantity of milk, then put a layer of oysters, pepper, salt and any bits of butter, fill dish putting salad biscuit on top, over this pour a beaten egg with a cup of milk. Bake three quarters of an hour leaving cover on for first half.

SCALLOPED LOBSTER. (Mrs. A. R. Carefoot)

Butter the bottom of the dish and cover with bread crumbs upon which place a layer of chopped lobster seasoned with pepper and salt, on this another

covering of bread crumbs followed by another layer of lobsters and so on alternately finishing however with bread crumbs on top, which moisten with milk adding a little butter,

CHOWDER (Mrs. E. L. Thomson)

Take three pounds of any fresh fish (though fresh cod is best) six large potatoes, two onions and a large pound of salt pork, fry the pork in thin slices to a light brown, add onions and then brown them, pour the fat into a saucepan and put in a layer of potatoes a little onion and pork then a layer of fish cut in small pieces, salting and peppering each layer, just covering with boiling water and boil for half an hour, in the meanwhile boil a pint of milk and when at the boiling point break into it a dozen crackers and add a heaping tablespoonful of butter, put the chowder in a pan and pour the crackers and milk over it, or lay the crackers in the chowder dry and pour the boiling milk over all, serve in tureen, three or four tomatoes are sometimes added. Clam Chowder is made in the same way with a substitution of one hundred clams for fish and the addition of a can tomatoes.

OYSTER AND FISH PIE. (Mrs. J. L. MacLeod)

Take a deep pie dish and line it with rich pastry, then put into this a layer of cold white fish, then a layer of oysters, cover over this with mashed potatoes and a little butter. Bake in oven twenty minutes or until brown.

ENTREES

APPETIZING ENTREE (M. A. McRae, Wapella)

Take cold boiled cabbage chop it fine, fill a medium sized pudding dish, add two well beaten eggs, one tablespoonful of butter and three of cream with pepper and salt, bake until brown. This may be eaten cold, but is much better if served hot. It is especially good with roast pork or pork chops

POTATO BALLS (C. McRae, Wapella, Sask)

Mash boiled potatoes, add butter the size of an egg, two tablespoonfuls of milk, a little salt, stir it well roll into balls, roll them in egg and crumbs, and fry them in hot fat.

GOLDEN BUCK. (Mrs. J. Lees)

Two cups grated cheese, quarter teaspoon mustard, one cup milk, half teaspoonful salt, six squares buttered toast, six poached eggs, put milk on to boil, when boiling hot, add cheese, mustard, salt and a dash of cayenne, when cheese is melted, pour over the toast, put an egg on each piece. Serve hot.

WELCH RAREBIT. (M. Mears)

One cup grated cheese, two tablespoons cream, one tablespoonful butter, salt and cayenne, toast three slices of bread a golden brown, sprinkle with boiling water, butter and set in the oven to keep hot while you make the rarebit, put the cream in a granite saucepan, add butter when boiling hot, add cheese stirring constantly till cheese is melted, add salt and pepper, turn over the toast. Serve at once.

POTATOES AND CHEESE. (Mrs. H. G. Cairns)

Six potatoes medium size, two tablespoons butter, half cup cheese, salt and pepper, half a cup of milk, boil, mash and season the potatoes, heat the milk and beat into them till light and smooth grate the cheese, beat into the potatoes, add the butter, pack in dish, grate cheese over the top, set in a hot oven till cheese toasts. Serve hot.

MACARONI AND CHEESE. (Mrs. J. E. Jamieson)

Half box tibbets macaroni, break in pieces two and a half inches long, place in sauce pan, cover with boiling water, cook twenty minutes, drain, put in layers in a well buttered pudding pan, sprinkling each layer with grated cheese, season with salt and pepper, and half a teaspoon of mustard, add milk enough to almost cover, scatter a few lumps of butter over the top, bake till a nice light brown. Serve hot.

PLAIN FRITTERS. (Mrs. M. F. Olmstead)

Two eggs, one cup sweet milk, one and a half cups flour, one teaspoon of baking powder, a pinch of salt, beat the yolks and whites separate, adding whites last, fry in hot lard. Serve with maple syrup.

ALABAMA RICE FRITTERS. (Mrs. G. Bowden)

Four eggs, one pint sweet milk, one cup boiled rice, three teaspoons baking powder, one quart of flour, make in a batter, adding the eggs last, drop by

spoonfuls into boiling lard. Serve with sauce made as follows, one pound sugar, one and a half cups of water, a stick of cinnamon, boil till clear. Serve hot.

APPLE FRITTERS. (Mrs. G. Bowden)

One cup sweet milk, two cups flour, one heaping teaspoon baking powder, one teaspoon sugar, one salt spoon salt, heat the milk little more than milk warm, add slowly to the beaten yolks of three eggs, and sugar, then add flour, baking powder and white of eggs beaten to a stiff froth, stir all well together, then add thin slices of sour apples, dipping a piece of apple with each spoonful of dough drop in boiling lard, fry a nice brown. Serve with maple syrup.

JENNIE LIND PAN CAKE. (Harry Jones)

One quart flour, one quart sour milk, eight eggs, two level teaspoons soda, beat flour and milk, dissolve soda, add soda and pinch of salt, beat eggs very light, add just before baking, bake in a hot griddle, butter each cake, spread with currant jellie roll and sprinkle with sugar. Serve hot.

SWISS TOAST. (Mrs. H. McNeil)

One egg, three quarters of cup sweet milk, six slices of bread, beat the egg light, add milk, dip the bread in this and fry a nice brown in a well buttered pan and pile on dish with alternate layers of fruit.

APPLE SNOW. (Miss A. S. Hodston)

One quart of apples, one cup sugar, eight eggs, whites only, pare, quarter and core the apples, add the sugar and just water enough to cook, cook till soft, put through a sieve, set in a cool place, when nearly cold whip in the beaten whites, set away till perfectly cold. Serve with whipped cream.

VANITIES. (Mrs. M. F. Olmstead)

Two eggs beaten light, one teaspoon salt, flour to roll, take a piece of dough as large as a hickory nut, roll as thin as paper, fry in hot lard, they will be done in a few seconds, when done lay on plates, sprinkle with pulverised sugar. Serve with coffee.

CHICKEN SOUFFLE; (Mrs. A. M. Watt)

Half cup cold chicken chopped fine, make white sauce, add slowly two tablespoons, boiling water, stir till it thickens, season with salt and a pinch of cayenne, add chicken, let cool, add beaten yolk of one egg, mix well, then fold in beaten white of egg, put in buttered mould, bake fifteen minutes.

SALMON LOAF. (Mrs. J. E. J.)

One can salmon, one egg, three crackers, one cup sweet milk, salt, pepper and a few bits of butter, remove bones from meat, mash up with fork, beat the egg, add to the meat, then the crackers rolled fine, then the salt and pepper, lastly the milk, pack in oval

granite dish, with pieces of butter on top, bake until set and slightly browned, let cool, cut in slices, garnish with parsley. Serve alone or with any kind of salads

OYSTER CHOWDER. (Mrs. J. Lees)

Three slices pickled pork, two onions, medium size, three potatoes, one quart oysters, one quart milk, boil pork and vegetables till nearly done, then add oysters, milk and a few crackers, season with salt and pepper, boil a few minutes and serve.

OMELET

Three eggs, one tablespoon of butter, salt and pepper, beat yolks and whites of eggs separately, beat the whites to a stiff froth, then beat together, heat omelet pan or granite frying pan, put in the butter, when melted add the eggs, season with salt and pepper, let cook till a nice brown, turn if liked then fold and serve at once.

BAKED EGGS

Butter gem pans, have them hot, drop an egg in each, sprinkle with salt and pepper, set in a quick oven, till whites are set. Serve on rounds of buttered toast.

STEAMED EGGS

Butter egg cups, drop an egg in each cup, set in

the steamer till they are firm as custard, serve in cup they are cooked in.

POACHED EGGS ON TOAST

Have boiling water in a granite frying pan; to a pint of water add quarter of a teaspoon of vinegar. Set in the water as many muffin rings as you have eggs, drop an egg in each ring, cover, let cook three or four minutes, lift out with pancake turner on rounds of buttered toast, sprinkle with salt and pepper, put a small piece on each egg. Serve hot.

DEVILED EGGS. (Mrs. Harry Jones)

One dozen eggs, three teaspoons melted butter, one tablespoon prepared mustard, salt and pepper, boil the eggs till hard, put in cold water take off the shells with sharp knife, cut in halves length wise, take out the yolks put in a bowl, rub fine, add mustard, butter, salt and pepper, mix all thoroughly, fill the whites with the mixture. Serve cold for lunch, they are fine for picnics.

EGG HILL. (Mrs. J. Lees)

Six boiled potatoes, four hard boiled eggs, half a cup of milk, line porcelain dish with cracker crumbs cut up the potatoes and eggs put in alternate layers, season with salt and pepper, add the milk, sprinkle with cracker crumbs, and small lumps of butter, bake twenty minutes. Serve hot.

MEATS

"Bad dinners go hand in hand with depravity, while a properly fed man is already half saved."

MEATS AND THEIR ACCOMPANIMENTS

With roast beef : tomato sauce, grated horse radish, mustard, cranberry sauce, pickles.

With roast pork : apple sauce, cranberry sauce.

With roast veal : tomato sauce, mushroom sauce, onion sauce, and cranberry sauce, horse radish and lemons are good.

With roast mutton : currant jelly, caper sauce.

With boiled mutton : onion sauce, caper sauce.

With boiled fowls : bread sauce, onion sauce, lemon sauce, cranberry sauce, jellies, also cream sauce.

With roast lambs : mint sauce.

With roast turkey : cranberry sauce, currant jelly.

With boiled turkey : oyster sauce.

With venison or wild ducks : cranberry sauce, currant jelly.

With roast goose : apple sauce, cranberry sauce, grape or currant jelly.

With boiled fresh mackerel : stewed gooseberries.

With fresh salmon : green peas, cream sauce.

Spinach is the proper accompaniment to veal, green peas, to lamb.



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WHOLESALE AND RETAIL

BEEF

One very essential point in roast beef is to have the oven well heated when the beef is first put in, this closes the pores quickly, and prevents the juice escaping.

Take a rib piece of loin roast of seven or eight pounds, wipe it thoroughly all over with a wet towel, lay it in a dripping pan and baste it well with butter or some fat, set in the oven, baste it frequently with its own dripping. When partly done season with salt and pepper, as it hardens any meat to salt it when raw, and draw out its juice, dredge with flour to give frothy appearance. After removing the roast skim the drippings of all fat, add a tablespoonful of sifted flour, a little pepper and a teacupful of boiling water. Boil up once and serve hot.

POT ROAST, NO. 1. (Mrs J. E. Jamieson)

Lean or nicely marbled beef, cover with boiling water and let cook until water is boiled down to a cup and a half, add salt and pepper, and keep turning so that all sides of the meat will be cooked alike. Add water occasionally to keep right quantity, and when cooked so that it will part easily with a fork, remove from pot and thicken gravy with flour.

ROLLED BEEFSTEAK BALLS. (Mrs. A. Watt)

Slice round steak thin, cut in strips about two

inches wide, spread with butter, sprinkle with salt and pepper, roll and fasten with a toothpick, take a medium sized onion, stick half a dozen cloves in it, and place in centre of bake dish, put steak balls around onion, cover all with hot water, cover dish closely and bake in oven three hours, or simmer slowly on top of stove. A little flour added to stock makes excellent gravy.

JELLIED MEAT. (Mrs J. S. Donaldson)

Take three pork shanks and one beef, boil together with enough water to cover, seasoned with salt, until the meat drops from the bones, take out of the liquid and let come to a jelly before using, put meat through a chopper and season with celery, salt and pepper and sage, add to jelly and boil five minutes, put in moulds to set. Chickens may be jellied in this way also.

SPICED BEEF

Take twenty pounds of beef and rub well with the following spices: Quarter pound salt petre, quarter pound coarse brown sugar, two pounds salt, one ounce cloves, one ounce allspice, half an ounce mace, mix these well together and rub the beef thoroughly every day, turning it over, and let it remain in spices eight or ten days. Then make a paste of flour and water and enclose beef entirely in the paste, and bake six hours.

POTTED MEAT. (Mrs. A. M. Watt)

Boil meat until very tender, put through meat grinder while still hot, season with salt, red and black pepper, a little ground cloves, allspice, cinnamon, and nutmeg. Take a small quantity of the stock and mix with the meat, then pound the meat down into moulds with a wooden potato beater, leaving the meat about half an inch from top of mould, on top of meat run a very thin layer of melted butter, set in a cool place. This will keep for some time, as the butter excludes the air.

BEEF ROLL. (Mrs. H. McNeil)

Four pounds of round steak, chopped, soda biscuits rolled, two eggs, half cup of milk, two tablespoonfuls of butter, and dessert spoon of salt and pepper, form into a loaf and steam three hours. To be sliced and eaten cold.

BEEF LOAF. (Mrs. W. McDonald, Winnipeg)

Two pounds rare beef chopped fine, five soda biscuits rolled fine, add salt and pepper, and one egg well beaten, also a little chopped onion if desired, work all till thoroughly mixed, form into loaf, set in pan, rub butter over it, and pour on a large cup of canned tomatoes. Bake three quarters of an hour, basting frequently with the tomatoes. Serve cold.

IRISH STEW. (R. J. Lea, Corporal)

Half a pound cold corn beef, cut in inch pieces, put

MEATS

on to stew with one quart good stock, half pint potatoes cut in dice, one large onion cut in dice, one small carrot cut up. Cook till vegetables are done, one tablespoonful browned flour wet in a little cold water, season with salt, pepper and a bay leaf.

MEAT PIE. (Mrs. J. E. Jamieson)

Cut lean beef or steak into small pieces, and cook for two hours, shorten time if meat is tender, while cooking add pepper and salt, and an onion sliced thin half an hour before serving, thicken gravy with flour. Have ready a nice rich biscuit crust, an inch thick, put meat in bake dish, cover with crust, bake in oven to nice brown, cut slashes in crust before cooking.

BOILED TONGUE

Put tongue in salt and water and leave one week. Put on stove in cold water and boil until tender.

MOCK DUCK. (Contributed)

Take the round of beef steak, salt and pepper either side, prepare dressing as for turkey, spread on steak, roll up and tie in place, make a paste of flour and water and enclose meat in this. The steak must be well pounded.

CORNING BEEF

Into a suitable barrel put ten pounds salt and pour boiling water over it, add one tablespoonful bak-

ing powder, and two ounces salt petre. Put beef in and leave one week.

DRESSED HEART (Mrs. R. H. Cook)

Wash well in cold water, then parboil slowly three or four hours, stuff with the following dressing after boiling, two cups bread crumbs, one large onion, one level teaspoonful sage, one egg well beaten, and salt and pepper to taste. Roast in a roaster in a slow oven for two hours.

ROAST PORK

Rub roast with salt, pepper and sage. Do not have fire quite so hot at first as for beef.

PORK CHOPS and FRIED APPLES. (Mrs. Mears)

Wash three or four good tart apples and cut out all spots, cut around and around, cutting out the pieces of the core in each side, but do not peel, put a tablespoon of butter in a granite frying pan, when hot, put in the apples, sprinkle with salt, a table-spoonful of boiling water, and a light sprinkle of sugar, not more than a spoonful. Cover closely and cook till done,—fifteen or twenty minutes. Have ready some pork chops fried a nice brown. Dish in platter with apples in the centre of dish.

Fried apples are nice with roast pork, spareribs, goose or duck.

MELTON MOWBRAY RAISED PORK PIE (J. S. B.)

To one pound, add half pound boiling lard, quarter cup boiling milk, line deep dish with crust, leaving enough for top, filled with minced fresh pork, quarter fat, three quarters lean, season highly with salt and black pepper, add half cup cold water to pork. Bake slowly for two and a half hours. This pie will keep in cold weather for one month.

SPARERIB PIE. (Mrs. J. E. Jamieson)

Cut spareribs into pieces two or three inches long, cook two hours or until meat leaves the bone, keep enough water on to nearly cover, add salt when cooking, if very fat skin, thicken with one tablespoon of flour mixed in cold water, pepper to taste. Put in bake dish and cover with paste as for chicken pie.

For variety slice in a little onion and add a pinch of savory.

YORKSHIRE PORK SAUSAGE. (J. S. Bush)

To ten pounds chopped pork, one third fat, two thirds lean, add one tea cup rice boiled stiff, four teaspoons salt, one teaspoon black pepper, two teaspoons sweet marjoram. Fill into skins if preferred.

PORK AND BEANS. (Mrs. J. R. Mears)

Use a gallon stone or granite bean pot with cover, two quarts beans, half a pound fat salt pork, two table-
spoons molasses, a little salt and black pepper, in the

morning look over and wash the beans, put to soak in soft water, late in the afternoon put quarter teaspoon soda in the beans, put over the fire and let come to a boil, turn into a colander and let all the water drain off, return to kettle, cover with hot soft water, and cook till the outside skin will crack when the air touches them, put the pork in the bottom of bean pot, turn the hot beans over it, put in molasses, salt and pepper, set in the oven, and bake all night in a slow oven, if the fire is very hot during the forenoon, set on the back of the stove, do not let them get dry. Serve with boston brown bread.

NEW ENGLAND BOILED DINNER. (M.M., Dak.)

One pound salt pork, four medium sized yellow turnips, three or six carrots, according to size, half large or one small cabbage, eight or ten potatoes, part sweet potatoes if liked, wash the pork and put on to boil in a large granite kettle at 9 o'clock in the morning with two quarts of water, if very salty change the water in fifteen or twenty minutes, peel and cut up your vegetables and let lie in cold water till wanted, cut the turnips in slices a quarter inch thick, the carrots and cabbage in quarters lengthwise, the potatoes in halves if large, put in the turnips at half past ten, the carrots and cabbage at eleven, the potatoes at quarter after. Keep plenty of water in the kettle. Serve all in large platter with pork sliced thin around the edge.

PORK SAUSAGE. (Mrs. Olmstead)

To every pound of lean pork add quarter of a

pound fat, after it is chopped, season to taste, one teaspoon salt, half teaspoon pepper, one and a half teaspoons powdered sage for each pound of meat would be about the right proportion, mix all well together, season to suit after mixing, pack in crocks, cover with fresh lard, then with a paper, cut to fit the top of crock, press down firmly and tie up with several thickness of paper.

PICKLING PORK. (Mrs. Geo. Bowden)

Put ten pounds of salt in a barrel suitable for the purpose, pour over this boiling water, add one quart of molasses and two ounces salt petre, into this solution put the pork and let it stay in it three weeks.

STEWED LIVER. (Mrs. J. Thompson)

Pig's liver is much better to use than beef liver. Stew for about one hour in water, enough to cover, then put in pepper, salt and half teaspoonful of curry powder. Stew about three quarters of an hour longer. Put liver on platter and thicken gravy with flour.

LIVER AND ONIONS. (Mrs. J. L. Thompson)

Fry the liver for about half an hour slowly, in butter, then put in onion chopped fine, add pepper and salt, put in water to cover and boil one hour.

MUTTON. (Mrs. F. Clank, Fargo, N.D.)

(TOAD IN THE HOLE)

Take pieces of cold roast mutton, cut in small

pieces. (but do not chop fine) and put on to stew with enough good stock to make a rich gravy, thicken with a little flour, and season well with salt, a little celery salt if liked, take cold mashed potatoes, season well, add a little cream and butter, form into cakes with the hands, half an inch thick and a couple of inches across, and press them down in the centre to make a hole, but not clear through, brush over with beaten egg, sprinkle with cracker crumbs, put in butter pan and set in the oven to brown. When done lift out carefully on platter and dip stew over them. This can be made of other cold meats but is not considered so good.

MUTTON SCALLOP. (Mrs. J. Morrison)

Two cups finely chopped, cooked meat, one cup tomato sauce, half cup bread crumbs, one tablespoon butter, melt the butter, add the bread crumbs and stir thoroughly, season the meat with salt, pepper and a little chopped onion or any suitable seasoning, fill a buttered dish with alternate layers of the meat, sauce and bread crumbs, covering the top with crumbs, sprinkle with small bits of butter. Bake half an hour.

VEAL STEWED WITH APPLES. (Contributed)

Rub a stew pan with butter, cut the meat in thin slices and put in with pepper, salt and apples sliced fine. Some would add a little onion. Cover it tight and stew till tender.

POULTRY AND GAME

"We can live without love; What is passion without pining, but civilized man cannot live without dining."

ROAST TURKEY. (Contributed)

Choose a turkey weighing from eight to ten pounds, prepare in the usual manner, stuff with bread crumbs rubbed fine, and moisten with melted butter, and two beaten eggs, season with salt, pepper, parsley, sage or thyme, sew up-skewer and place to roast in a dripping pan, spread with bits of butter, turn and baste frequently with butter, pepper, salt and water. A few minutes before it is done glaze with the white of an egg, if it becomes too brown cover with buttered paper, dish turkey, and garnish parsley or fried oysters. Serve with cranberry sauce.

ROAST CHICKEN (Mrs W. Bacon)

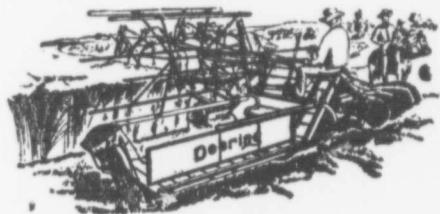
Clean well, rub inside with salt, before dressing fowl wash with clear cold water, dry with cloth wrung out of cold water. Dress with following, three cups of finely rubbed bread crumbs, chop together one small onion, the liver, heart and gizzard, season with salt, pepper and summer savory. Serve with cranberry sauce, or black currant jelly.

ROAST GOOSE. (Mrs. J. R. Mears)

Clean well, soak over night in salted water, if an old bird steam about an hour, with a carrot inside to absorb any strong flavor. Dressing:—Soak stale bread

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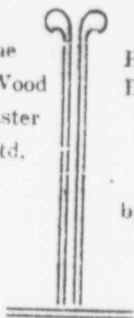
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in cold water for two hours, squeeze perfectly dry, rub fine, medium sized onion chopped fine, one egg beaten light, one cup chopped, lean salt pork, veal or turkey. Season with salt, pepper and savory and pack tightly in fowl. Put two slices of salt pork or bacon in roasting pan, lay goose on, rub well with butter, dredge well with flour, salt and pepper. Add a cup of water to pan and baste often. Cook well and serve with tart apple sauce.

ROAST TAME DUCK. (Mrs. A. C. Strachan)

Prepare as goose, and dress with following : Two cups finely rubbed bread crumbs, one cup finely mashed or riced potatoes, good sized onion chopped, teaspoonful of savory, tablespoonful of softened butter, salt and pepper to taste. Serve with jellies or any tart sauce.

BREAD SAUCE (J. S. Bush)

Served with prairie chicken and partridge. Insert two dozen whole cloves into one large onion, boil until tender. Lift out onion, add a half cup of milk, piece of butter size of one egg, salt to taste. Cut one slice of bread into small squares, pour mixture over bread and serve.

OATMEAL DRESSING (J.S.B.)

For wild or domestic goose. Four cups oatmeal, three large chopped onions, one cup butter melted, or if preferred, one cup suet chopped fine, salt, pepper to

taste. Mix with half cup milk and one egg.

GIBLET GRAVY FOR FOWL (B.T.J.)

Clean neck, heart, liver and gizzard, put in a saucepan with a pint of water, boil until tender, take out of water, chop the heart and gizzard, mash the liver and throw the neck away. Return the chopped meats to the liquid and boil up once. When the fowl is done skim fat from the dripping pan, put in giblets set on stove and boil three minutes, then thicken with flour and serve in gravy boat. Season with salt and pepper.

FRIED CHICKEN (Mrs. Harry Francis)

Clean and wash well a young chicken, cut in pieces and roll in flour. Put equal quantities of lard and butter in a hot frying pan. Fry chicken until brown on both sides. Pepper and salt to taste; add one cupful or more of hot water, cover closely and cook gently for half-an hour. Take out on a platter. Have ready a tablespoonful of flour, a little pepper and salt smoothed in one pint of milk (water will do but is not so nice), put in the pan and boil until it thickens. Pour over chicken and serve hot.

PRESSED CHICKEN (Mrs. H. McNeil).

Boil a young chicken until tender, pick the meat from the bones and break up finely with a fork, season with pepper and salt. Boil the liquid down to about two cups, add one quarter cup of vinegar,

return meat to kettle and boil up together. Line a mould with sliced hard boiled eggs; pour in chicken and set away to cool.

STEWED TURKEY (Mrs. E. L. Thompson).

Put into a large pot half a pound of bacon cut in slices, a quarter of a pound of knuckle of veal, three sprigs of parsley, two of thyme, six small onions, one carrot cut in small pieces, three cloves, salt and pepper and then the turkey. Add a pint each of broth and white wine, cover as closely as possible and simmer gently about two-and-a-half hours. Then turn the turkey over and put it back on the fire for another two-and-a-half hours. Dish the turkey, strain the sauce, put it back on the fire and after reducing it to a glaze, spread it over the turkey and serve. Some people prefer stewed turkey when cold.

FRICASSEE CHICKEN (Mrs. J. J. Murison).

Cut up two young chickens, put them in a stew pan with just enough cold water to cover them, cover closely and let heat slowly, then stew over an hour or until tender. If they are old chickens, boil from three to four hours. When tender season with salt and pepper, a piece of butter as large as an egg and a little celery if liked. Stir up two tablespoonfuls of flour in a little water or milk and add to the stew. Let boil up a minute. Arrange chicken on a warm platter

pour some of the gravy over and send the rest to the table in a boat.

CHICKEN FRITTERS (Mrs. E. L. Thomson).

Cold chicken, salt and pepper, lemon juice, batter. Cut the cold chicken in small pieces, season with salt, pepper and juice of lemon. Let stand one hour. Make a batter of two eggs to a pint of milk, a little salt, and flour enough to make a batter not too stiff. Stir the chicken in this and drop it by spoonfuls in boiling fat. Fry brown, drain and serve. Any kind of tender, cold meat can be used in this way.

CHICKEN POT PIE (Mrs. J. L. MacLeod).

Take two large chickens jointed and boil in two quarts of water. Add a few slices of salt pork, season with salt and pepper. When nearly cooked make a stiff batter of one quart of flour, four teaspoons baking powder, one saltspoon of salt. Drop into kettle while boiling, cover closely and cook twenty five minutes.

PRAIRIE CHICKEN (Mrs. Wm. Murison).

Clean and wash well. Put in bake pan with a cup of water, dust with salt and pepper, dredge lightly with flour. Lay over each bird two or three slices of fat salt bacon. Cook half an hour in a hot oven.

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WILD DUCK.

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WILD GOOSE.

Dress as tame goose. If tough steam or parboil for an hour before putting in oven.

VENISON ROAST (Mrs. J. L. Thompson).

Place in covered roasting oven with plenty of water, salt and pepper. Put suet on top of roast, Do not let pan become dry.

VENISON STEAK (Mrs. J. L. T.)

Cut steaks half an inch thick. Put plenty of butter in frying pan, and when hot lay in venison. Turn often to keep meat from drying.

GAME PIE ("Cookey").

Any kind of game cut in pieces, seasoned with pepper and salt. Cook briskly for two hours. Gravy thickened with a little flour. Put in bake dish, cover with rich pastry top and bake to nice brown.

PICKLES AND SAUCES.

"Hunger is the best seasoning for meat."

MUSTARD PICKLES. (Mrs. Harry Francis)

Four quarts green tomatoes, four quarts cucumbers, four quarts pickling onions, four quarts cauliflower, three pints celery, three cups sugar (yellow), one ounce tumeric powder, one ounce curry powder, half pound mustard, one cup flour, one gallon vinegar. Cut vegetables in quite small pieces, sprinkle with salt, let stand twenty four hours, heat the vinegar, when boiling stir in the flour, sugar, mustard, tumeric and curry powder. Having first smoothed it in a little vinegar, boil five minutes. Pour hot over vegetables. It can be cooked a little if preferred.

FAVORITE PICKLE. (Mrs. Bryce)

One quart raw cabbage chopped fine, one quart boiled beets chopped fine, two cups sugar, one teaspoon salt, one teaspoon pepper, quarter teaspoon of red pepper, one tea cup grated horse-radish. Cover with cold vinegar, and keep from the air.

GREEN TOMATO PICKLE. (Mrs. J. F. Kerr)

Slice one gallon green tomatoes, and mix with them six large onions, into these stir a quart of vinegar, one cup brown sugar, one tablespoon each of salt, pepper and mustard seed, and half tablespoon each of ground allspice and cloves, cook until the tomatoes are tender. Then put in jar and seal.

TOMATO PICKLE. (Mrs. Jack Hopper)

Two gallons tomatoes sliced, twelve good sized onions sliced, two tablespoons salt, two tablespoons mustard, two tablespoons black pepper, two tablespoons cloves, two tablespoons allspice. Mix together and cook till tender.

PICKLE LILY. (Mrs. N. J. Jacobs)

One peck of green tomatoes, eight peppers (four red and four green) six good sized onions, one third cup of salt, one cup of sugar, one tablespoon cinnamon, one tablespoon of allspice. Chop tomatoes, add salt, let stand over night, in the morning drain dry, put in the ingredients, cover with vinegar. Cook slowly for three hours. Just before done put in peppers, when done stir in one cup grated horseradish. If it cooks too dry add more vinegar. Keep it covered with vinegar and it will keep all summer.

PICCALILLI. (Mrs. J. Scarrow)

Chop very fine one peck green tomatoes, two medium sized heads of cabbage, three green peppers. (A little cayenne will do if you have not green ones.) and six onions put in stone jar over night. In the morning drain, and scald in one quart vinegar and two quarts water, take out with skimmer and thoroughly drain, make syrup of three quarts vinegar, four pounds sugar, half a teaspoon of cayenne pepper, two teaspoons cloves, two of cinnamon. Let all boil together thirty minutes.

PICKLED ONIONS. (Mrs. J. Murison)

Peel small onions until they are white, scald them in salt and water until they are tender, then take them up, put them in wide mouthed bottles, and pour over them hot spiced vinegar; when cold cork them close. A tablespoon of sweet oil may be put in bottle before corking.

MIXED SWEET PICKLES. (Mrs. H. G. Cairns)

One pail green tomatoes, two dozen medium sized onions, six or eight medium large cucumbers, slice up and salt over night; one head of cauliflower, two heads of celery, put in strong brine over night. In the morning prepare two quarts strong vinegar, one pound brown sugar, two tablespoons curry powder, two teaspoons cinnamon, two teaspoons tumeric, two teaspoons cloves, two teaspoons allspice, two teaspoons mustard, add the vegetables and cook till tender, but not soft.

SWEET CUCUMBER PICKLES. (Mrs. Olmstead)

Take ripe cucumbers, peel and cut in lengthwise slices, steam till tender. Take half a gallon vinegar, two pounds sugar, one red pepper, one ounce cassia buds, scald all together, and pour hot over pickles in a jar, Seal up.

CHETNEY SAUCE. (Mrs. A. M. Watt)

Six quarts ripe tomatoes, three quarts apples, two pounds brown sugar, one pound raisins, one quart vinegar, one teacup salt, six onions, a tablespoon each of cloves, pepper, ginger, cinnamon. Chop fine.

GOVERNOR SAUCE. (Contributed)

Cut very fine tomatoes and for every quart add four large onions, one cup of cabbage cut fine, half cup of brown sugar, quarter teaspoon red pepper, half teaspoon ground cloves, half teaspoon mustard, and one pint vinegar, one tablespoon salt. Have ingredients cut fine as possible. Boil fifteen minutes.

DUTCH CHOW. (Miss Black)

Two quarts green tomatoes, one quart onions, two quarts vinegar, twelve small red peppers, one hard cauliflower, one cabbage, one dozen cucumbers, one cup sugar, one cup flour, two tablespoons ground mustard, sugar and tumeric with a little vinegar, put two quarts vinegar to boil. Stir in first mixture and cook till it seems thick enough. Then put all ingredients in and cook till clear. Of course you understand to chop and cover with salt over night. Do not cook too much as it loses its crispness.

CELERY SAUCE (Mrs. (John G. Hopper)

Thirty ripe tomatoes, ten onions, two bunches of celery, seven peppers, fifteen tablespoons brown sugar, five teaspoons salt, seven cups vinegar. Chop all together fine, and boil one and a half hours.

VEGETABLES

"A feast consisting of the produce of the fields.
All the luxury the country needs."

SCALLOPPED ONIONS (Mrs. R. E. Gordon).

Cook one quart of white onions in slightly salted water for twenty minutes. Drain and mix some cracker crumbs with melted butter to a paste. Place alternate layers of cracker crumbs and onions in a baking dish, moisten with one cup cream in which a little salt and pepper have been dissolved. Bake in a hot oven and garnish with parsley.

SARATOGA CHIPS (Mrs. J. R. Mears)

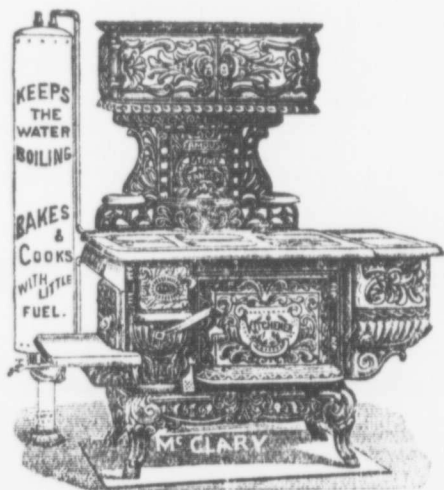
Peel and slice thin raw potatoes, put in cold water for an hour or more. Drain well, dry in a towel. Fry in hot lard only putting in a few at a time. Take out when a golden brown on brown paper. Sprinkle with salt. They are good served with spare ribs or cold for lunch.

BREADED PARSNIPS (Mrs. Jas. McEwen).

Scrub thoroughly with a brush and dip into boiling water that has been previously salted. When nearly done skim out and slice long and thin. Dip first into beaten egg, then into bread or cracker crumbs and fry in butter to a golden brown.

TOMATOES AND ONIONS (Mrs. Bunston).

One medium onion cut in small pieces, one-and-a-



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half or two cups tomatoes. Boil till cooked and season with pepper, salt and butter.

FRIED CABBAGE (Mrs. Harry Francis).

Put equal parts of butter and lard in a frying pan and when hot put in half a small head of cabbage. Cook until brown, add one cup or more of hot water, and cook until done. Smooth one tablespoonful flour, pepper and salt in cold water, add to cabbage and cook a few minutes ; add vinegar if desired.

BOILED SWEET POTATOES.

Wash, and boil without peeling in salt and water for half-an-hour or longer according to size, serve with the peeling on or peel and mash before sending to the table.

BAKED SWEET POTATOES.

Mash and bake one hour as other potatoes, or peel them and steam or boil until nearly done. Then drain and put in a dripping pan with a roast of pork, turkey or goose, and finish baking.

FRIED SWEET POTATOES (Mrs. J. R. Mears).

Slice in thin slices cold boiled potatoes, fry a nice brown in butter.

STEWED RED CABBAGE (Mrs. Chas. C. Francis)

One medium sized red cabbage sliced fine, one tablespoonful either butter or lard in a pot. When hot put cabbage in and sprinkle over it one tablespoonful flour, one small onion if liked, one apple cut fine, one tablespoonful sugar, pepper and salt to taste, one quarter cup of vinegar and three-quarter cup of water. Let all stew until done. Be sure and stir often else it will burn.

FRIED EGG PLANT (Mrs. M. F. Olmstead).

Pare and cut in slices half an inch thick, sprinkle a little salt on each slice and let stand one hour. Then rinse in cold water and dry well with a towel. Dip in egg, roll in cracker crumbs, fry a nice brown, season more if required, and serve hot.

TOMATO SCALLOP (Mrs. John MacAlary).

Butter a dish, put in a layer of tomatoes, then a layer of cracker crumbs, a little pepper, salt and butter. Repeat until dish is full. Have a layer of crumbs, etc. on top, and bake until nicely browned.

SCALLOPED POTATOES (Mrs. N. J. Jacobs).

Peel and slice thin enough potatoes to fill a pudding pan, butter the pan well, and sprinkle the bottom with bread or cracker crumbs. Put in a layer

of potatoes, fill with alternate layers of crumbs and potatoes, then moisten with milk or cream, and season with salt and pepper. Bake for one-and-a-half hours and serve hot.

QUIRLED POTATOES (Mrs. Geo. Olmstead).

Peel and boil twelve good-sized potatoes, put through a colander or Victoria potato masher, season with salt, pepper and cream, put through masher again, set in the oven and brown. Serve in the dish they were baked in.

FRIED BEETS (Mrs. T. K. Hopper).

Boil well, slice and fry in butter until browned. Take them out, put one-half cup of vinegar in the butter they were fried in, then add one teaspoonful of cornstarch, stir until thick, season with pepper and salt and pour over beets. Serve hot.

BAKED POTATOES (Miss C. McRea).

Peel potatoes, place them in with roast of meat half-an-hour before meat is done. When potatoes are browned drain on a sieve and serve immediately. This can be done with either beef, pork or mutton.

BROWNED ONIONS.

Peel onions and boil tender, put in a buttered pudding dish, pour melted butter over each onion, sprinkle a little sugar over each, with fine cracker crumbs and bits of butter. Cook in quick oven till brown.

BAKED CAULIFLOWER (M. A. McRae).

Cut the cauliflower into pieces, put to soak in salted water for one hour. Take out and scald for five minutes. Put into a dish, add a little milk, pepper, salt and butter, cover the whole with grated cheese and bake.

BAKED CABBAGE.

Boil cabbage until tender, drain and set aside to cool. Mince some boiled ham with bread crumbs, add pepper, one tablespoonful butter, one egg well beaten and three tablespoonsful milk. Chop cabbage very fine, mix all together and bake.

BAKED BEETS (Mrs. J. L. MacLeod).

Wash well and put in a pan with a little water. When done, cut up fine and serve with butter, pepper and salt, or white sauce.

SALADS

"We may pick a thousand Salads,
Ere we light on such another."

LOBSTER SALAD (Mrs. J. S. Bush).

To one pound tin of lobsters, take one quart of lettuce cut fine, if desired add cress, radishes and a few spring onions cut fine. Line dish with crisp lettuce leaves, heap mixture, pour over mayonnaise dressing.

SALAD DRESSING (Mrs. Jack Hopper).

To four well beaten eggs, allow half a cup sugar, half a teaspoon each of salt, pepper and mustard, half a cup of cream or milk, beat all together, turn over a little more, then a pint of vinegar which has been allowed to come to a boil, and with one teaspoon butter put on the fire to thicken, stirring constantly. The juice of a lemon adds greatly to the flavor. It will keep any length of time in a cool place.

CAULIFLOWER SALAD (Mrs. N. J. Jacob)

Boil one large head of cauliflower in water with a little salt in it till tender, turn in colander to drain, when cool pick to peices with a silver fork, add one medium sized onion sliced very fine and arrange in salad dish, season with salt and pepper. Turn over a good cream salad dressing. Gamish with hard boiled eggs.

TOMATO SALAD (Mrs. J. R. Mears).

Take nice ripe tomatoes, peel and slice thin and

arrange in salad dish, sprinkle each layer with a little celery chopped fine, season with salt and pepper. Just before serving add a good cream salad dressing, garnish with celery plumes. Canned tomatoes may be used by draining well.

LOBSTER SALAD (Mrs. J. R. Mears).

One small can lobsters, two tablespoons cabbage, two tablespoons celery, a few nice lettuce leaves, or celery leaves will do. Pick lobster in pieces with a fork, saving the coral. Chop the cabbage and celery very fine and mix lightly with the lobster. Then arrange your lettuce on a salad bowl, on which lay your salad; arrange the coral around the edge and pour a mayonnaise dressing over before sending to the table. Slices of lemon may be used as a garnish.

CELERY AND APPLE SALAD (Mrs. McEwen).

One head of celery, one cup of chopped walnuts, six or seven large apples. Cut fine and mix together with mayonnaise dressing. The apples will discolor if cut long before using.

CHEESE SALAD (Mrs. H. Francis).

Wash a tender head of lettuce, and arrange for individual serving. Sprinkle freely with grated cheese, dress with a mayonnaise dressing and garnish with sliced lemon.

CHICKEN SALAD (Mrs. H. G. Cairns).

To every quart of minced cold chicken add one quart of celery, cabbage or lettuce, or equal parts of all three may be used. Mix thoroughly, pour over it some of the liquor in which the chicken was boiled and season to taste. Some fifteen minutes before serving mix it with a nice mayonnaise dressing and serve in little piles on lettuce leaves. Pickled beets or hard boiled eggs may be used as a garnish.

MAYONNAISE DRESSING (Mrs. Mears).

The yolks of two eggs, a little salt. Beat till very light, then add drop by drop enough olive oil to form a cream, stirring all the while with a wooden spoon or silver fork (never with steel or tin). Then add, one at a time, sugar, salt and mustard to taste, then vinegar to taste, one drop at a time. Stir constantly. When properly made this will have the smoothness of the richest cream.

NUT DRESSING (Mrs. H. R. Francis)

To one third of a cup of boiled rice add two thirds of a cup of bread crumbs, two dozen pecan or walnuts one small onion chopped, one egg, one table spoon butter, season to taste with pepper, salt and sage.

WALFORD SALAD (Mrs. Cairns).

Take half as many rosy apples as there are

persons to be served, cut them in halves and scoop out the inside, leaving a nice firm crust, chop one third as many walnut meats as there are apples, mix together with a nice French dressing, (mayonnaise may be used if preferred,) and pile the prepared apple shells very full. This salad should not be prepared until time for serving as the apples turn dark if left standing long.

FRUIT SALAD (Mrs. J. L. Kerr.)

One small pineapple, four peaches, four bananas cut in dice, one orange, beat yolks of four eggs until thick, add one cup of powdered sugar, and one teaspoon salt, continue beating until sugar is dissolved, add strained juice of two lemons, pour over salad. Serve cold.

GERMAN SALAD (Mrs. G. Bennett, Inkster, N. D.)

Two cups yellow turnips, one large red onion, two hard boiled eggs. Grind or chop the turnips, slice the onion very thin, slice the eggs, mix lightly together with a silver fork, season with salt and pepper, add enough good salad dressing to moisten, garnish with hard boiled eggs.

FRUIT SALAD (Mrs. Strachan).

Six oranges, one can of pineapple, one box gelatine. Cut in very small pieces, take juice of fruits to dissolve gelatine, mix and sweeten to taste, when firm serve with beaten cream and juice of a lemon.

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BREAD AND ROLLS

"Beef and strong Meats may give the weak more strength
But Bread's the staff of life."

BREAD (Mrs. Harvey McNeil)

About nine o'clock in the morning before you wish to make bread soak the Royal yeast cake in one and a half cups of warm water. In half-an-hour add one cup flour and one tablespoonful sugar. Beat up lightly and set in a warm place to rise. At noon take one quart mashed potatoes and potato water or warm water to make about three quarts. When this is luke warm add yeast and let rise until morning. Make a batter of yeast and flour, add salt and sufficient water for number of loaves required. Let rise two hours. Knead stiff, but not too stiff for about twenty minutes. Mix down once when light and put in pans for second rising. This is sufficient for about twelve loaves. If less is wanted the yeast will keep in a sealer for a week.

PRIZE BOSTON BROWN BREAD

(Miss Anna Meldrum).

When making white bread save a quart of sponge. Add two tablespoons of molasses, one tablespoon sugar melted butter size of two eggs. Mix in enough graham flour to make a stiff dough. Set in a warm place to rise. When light put in pans let rise again and bake as other bread.

BOSTON BROWN BREAD (Mrs. J. H. Morrison).

One cup unsifted wheat flour, one cup Indian meal,

one cup rye meal, one-half cup molasses, one-half cup raisins, two teaspoons salt, one teaspoon soda. Mix with milk about as soft as ginger bread and steam three hours.

BROWN BREAD (Mrs. N. J. Jacobs).

One pint sour milk, one cup corn meal, one cup Graham flour, one cup white flour, one teaspoon salt, one teaspoon soda, one half cup molasses, one tablespoon sugar. Steam two hours and bake one hour in a two quart basin.

ROLLS (Mrs. R. E. Gordon).

One teacup yeast, one tablespoon sugar, piece of lard size of an egg, one pint of milk scalded with lard in it then cooled. Flour enough to make a stiff batter. Knead thoroughly. Let rise for three hours then knead slightly and rise one hour. Roll out an inch thick and cut with cutter. Spread with butter and lap together. Let rise very light and bake in a hot oven.

GRAHAM GEMS (Mrs. H. I. Brown).

One cup Graham flour, one cup fine flour, one cup milk, two eggs, piece of butter size of an egg, two tablespoons sugar, two teaspoons baking powder.

CORN CAKE (Mrs. H. I. Brown).

Piece of butter size of an egg, half cup sugar, two eggs, one cup milk, three-quarters cup cornmeal, two

cups flour, two teaspoons baking powder, a little salt. Bake twenty minutes in a quick oven.

EGG BISCUIT (Mrs. J. J. Murison).

Sift together a quart of flour and three heaping tea spoons of baking powder. Rub into this thoroughly a piece of butter size of an egg, add two well-beaten eggs, a tablespoon sugar and a teaspoon salt. Mix all together quickly into a soft dough with one cup of milk, or more if needed. Roll out, cut into biscuits and bake in a quick oven.

LIGHT BISCUIT (Mrs. J. G. Hopper).

One quart flour, one teaspoon salt, two teaspoons cream of tartar, one-and-a-half teaspoons soda sifted into two cups of sour cream. After mixing and putting in pan let rise for five minutes and bake in hot oven.

BAKING POWDER BISCUIT (Mrs. G. Olmstead)

Three cups flour, three level teaspoons baking powder, one-quarter teaspoon salt, one rounding table spoon butter. Sift flour, baking powder and salt together several times, then rub in butter, add sweet milk to form a soft dough, roll out an inch thick and bake in quick oven. Serve hot.

DROP SCONES (Mrs. Harvey McNeil).

Three cups flour, one teaspoon soda, one-half tea spoon cream of tartar sifted together, add three-quar-

ter cup sugar and one tablespoon butter worked in with the hand. Add buttermilk to make a batter as for pancakes. Drop on hot buttered pan on top of stove. May be eaten hot or cold.

GRAHAM GEMS (Mrs. Harry Francis).

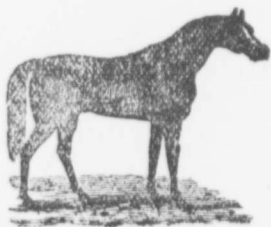
Butter, the size of a large egg, three quarter cup yellow sugar, one cup sour milk, one small teaspoon soda, two-and-a-half cups Graham flour.

BUCKWHEAT CAKES (Mrs. J. R. Mears).

One quart warm water, half a cake yeast, three-and-a-half cups buckwheat flour. Soak the yeast in a little of the water for a couple of hours. At night add the rest of the water, a little salt and the flour, and let rise over night. In the morning turn out part of the dough, reserving a little to start them with every night. Add to what you are going to bake for breakfast a half teaspoon of soda dissolved in a little hot water, two tablespoons molasses. Beat well and fry on a hot griddle. Serve with maple syrup and fried sausage. If there is any batter left turn it back into the jar and keep in a cool place. By keeping a little to start them with they are better than if started anew every time. Add more soda as they get sour.

BUNS (Mrs. J. Lees).

Set a sponge the night before. In the morning mix in half a cup of butter, sugar and currants, a little cinnamon or nutmeg. Work sponge two or three times, then mould into little buns.



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PUDDINGS AND PIES.

"What moistens the lip and brightens the eye.
What calls back the past like the rich pumpkin pie." —Whittier

PLUM PUDDING (Mrs. B. T. Young).

One pound cleaned currants, one pound seeded raisins, half pound citron peel, half pound orange and lemon peel, half pound flour, three quarters of a pound suet chopped fine, half a pound fine bread crumbs, one pound brown sugar, one teaspoon baking powder, one saltspoon salt, the grated rind of one lemon, one grated nutmeg, quarter teaspoon cinnamon, eight eggs, and if eggs are not sufficient to make a stiff batter add a little milk. Put half the flour over the raisins and currants, mix well, put the remainder of flour with the suet.

QUEEN OF PUDDINGS. (Mrs. H. R. Francis)

Grated rind of one lemon, three cups sweet milk, half a cup granulated sugar, three eggs, save out whites of two, two cups bread crumbs. Bake until solid, add a layer of fruit, peaches, raspberries or strawberries. Then beat the whites of eggs to a stiff froth, add half a cup granulated sugar, and juice of one lemon. Put in the oven and brown a little.

AMERICAN PLUM PUDDING

One pound raisins, one pound currants, rolled in flour, add to these half a pound of bread crumbs, one pound candied citron, half pound flour, half pound of chopped suet, one pound sugar moistened with a little

water, eight eggs, a teaspoon salt, one grated nutmeg. Mix thoroughly twenty-five minutes. Put the pudding in a bag and boil thirteen hours. A wine glass of brandy may be added if preferred.

CARROT PUDDING. (Mrs. Beverage, Pilot Mound.)

One cup each of suet, raisins, currants, grated carrots, grated potatoes, brown sugar, one and a half cups flour, one teaspoon soda, half a teaspoon of salt, a little nutmeg. Mix well together and steam three hours.

RICE FLOUR PUDDING. (Mrs. J. L. Macleod.)

One pint milk heated, half a cup rice flour, beat three eggs well, then put in milk, three quarters or a cup sugar, butter dish and bake fifteen minutes.

SUET PUDDING (Mrs. E. Amos)

One cup brown sugar, one cup raisins, one cup suet, spice to taste, three eggs, one teaspoon soda, one and a half cups flour.

APPLE DUMPLINGS (Mrs. R. J. Stratton).

One egg, half a cup of butter, one cup sugar, one cup water, one teaspoon soda, two teaspoons of cream tarter, one and a half cups flour, line the bottom and sides of pudding dish with quartered apples, fill up dish with batter, and bake half an hour, serve with cream.

LEMON PUDDING (Mrs. A. M. Watt)

Scald one pint milk, meanwhile mix four table-spoons of sugar, half tablespoon butter, half a table-spoon of flour, yolks of four eggs, beat light and add to the scalded milk and set away to cool, beat white of four eggs, juice and grated rind of a lemon, add to the cold mixture, beat and pour into buttered mould, and bake half an hour in a moderate oven, setting mould in a pan of water in oven.

ORANGE PUDDING (Mrs. H. I. Brown)

Peel and cut five good oranges into slices, taking out all the seeds, put over them a coffee cup of fine white sugar, scald a pint of milk, add the yolks of three eggs well beaten, one tablespoon corn starch made smooth in a little cold milk, stir all the time and as soon as thickened pour over the fruit, beat the whites stiff, add one tablespoon of sugar, spread it over the top for frosting, set in the oven a minute to harden. Can be eaten hot but is best cold.

FIG PUDDING (Mrs. J. LL. Maceod.)

Chop half a cup of suet, two eggs, half a pound of fine bread crumbs, one cup milk, one teaspoon of butter, one cup brown sugar, one dozen figs. Steam pudding two hours or bake one hour.

STEAM PUDDING (Mrs. G. Higginbotham, Wpg.)

Three eggs, quarter pound butter, three quarter

cups sugar, one cup flour, half a teaspoon soda, two tablespoons strawberry juice or marmalade. Steam two hours.

PEACH AND APPLE DUMPLING (Mrs. Mears).

Peel and slice thin enough apples or peaches to make two cups, put in a small granite stew kettle half a cup sugar, half a cup water, or more if not very juicy, a little butter, and cinnamon, when boiling hot drop in your dough in small spoonfuls, cover tight and cook twenty minutes or till fruit is cooked. For the dumplings take six heaping tablespoons flour, two heaping teaspoons baking powder, and milk to make a stiff dough. Serve with cream and sugar or sweet sauce, this makes enough for six people.

SPONGE PUDDING (Mrs. J. S. Bush)

One egg, half a cup of sugar, one cup sour cream, half a teaspoon soda, one and a half cups flour, butter a pudding dish and put in any fruit desired and fill with batter. Bake half an hour.

CUP PUDDING (Mrs. H. I. Brown)

Three eggs, three quarters of a cup sugar, three quarters of a cup flour, same of milk, a large tablespoon butter, half a teaspoon of baking powder, butter your cups, pour in a small quantity of preserves, then fill with batter half way. Steam twenty minutes.

STEAM SUET PUDDING

One cup chopped suet, one cup raisins, two cups sweet milk, one cup molasses, three cups flour, one cup of currants, one teaspoon soda. Steam two hours.

RICH RICE PUDDING

Put in a pan or pudding dish, one and a half pints milk, four well beaten eggs, one cup boiled rice, one cup raisins, a little nutmeg, bake and when it becomes thick it is ready to serve.

GINGER PUDDING (Mrs. N. J. Jacobs).

Half a cup of butter, half a cup molasses, half a cup hot water, one egg, one cup raisins, two cups of flour, one tablespoon vinegar, one teaspoon soda, one teaspoon cinnamon, one tablespoon ginger, steam one hour and a half. Set in the oven to dry.

CHOCOLATE PUDDING (Mrs. E. L. Thompson).

After a pint of milk has come to a boil add one large tablespoonful of cornstarch, two of chocolate grated, and half a teacup of sugar. Boil until it thickens and turn into moulds. Set it on ice and serve with cream and sugar flavored to taste.

YORKSHIRE PUDDING NO. 1 (Mrs. Bush).

One quart milk, eight eggs, eight tablespoons flour and a pinch of salt. Excellent baked under roast beef.

YORKSHIRE PUDDING NO. 2 (Mrs. H. I. Brown).

One pint milk, four eggs well beaten, two cups of flour and one teaspoon salt. Bake three-quarters of an hour under roast beef.

BIRD'S NEST PUDDING (Mrs. J. R. Mears).

One egg, two-thirds cup sour cream, one-half cup sugar, one-and-a-half cups flour, one-half teaspoon soda, a little salt. Bake in a pan so the cake will be an inch thick. When done have ready some good tart apples stewed till very soft, sweeten and spread over the cake. Sprinkle with sugar and cinnamon, cut into square pieces and serve with a sweet sauce.

LEMON DUMPLINGS.

Half-a-pound fine bread crumbs, quarter pound chopped suet, half pound moist sugar, two eggs, a pinch of salt, one large lemon grated. Put all the dry ingredients in a basin and mix well. Moisten with the eggs and lemon juice, stir well and put the mixture into buttered cups or bowls, set them in a pan of boiling water and steam for two-and-a-half hours. Turn them out in a dish and strew sifted sugar over them.

PIE PASTE (Mrs. J. S. Arnold).

Two cups flour, one-half cup butter, one-half cup lard; mix with one-half cup cold water.

PUFF PASTE.

Two cups of flour and one-half cup of lard mixed well together. Mix with sufficient water to roll easily. Roll out thin, spread on butter and sift a little flour over the butter, roll up and beat flat with a rolling pin. Roll again, add a little more butter, beat the paste once more and set away in a cool place.

SIMPLE PIE PASTE.

Two cups of flour, one cup of lard, one-quarter teaspoon salt, and one-half cup cold water.

CHEESE TART (Mrs. H. McNeil).

Paste two cups of flour, one-half teaspoonful of soda and one of cream of tartar, a pinch of salt, two tablespoons lard, and mix with sweet milk. Line muffin rings and fill with the following mixture: Two eggs, one-half cup currants, one cup sugar, one-half cup butter and one teaspoon vanilla.

LEMON PIE (Mrs. Jos. Kerr).

Boil one cup water, one grated lemon, one cup sugar, one tablespoon butter, two tablespoons corn starch, two yolks of egg well beaten. Whites of egg for top of pie to be beaten with two tablespoons white sugar.

PUDDINGS AND PIES

LEMON PIE (Mrs. J. E. Jamieson).

The grated rind and juice of one lemon, one table spoon corn starch dissolved in three tablespoons cold water, one teacup of water, one teacup sugar, a piece of butter the size of an egg, yolks of two eggs, whites of two eggs beaten stiff, one-half cup sugar flavored with vanilla for top.

HICKLE CAKE (Mrs. Sellar).

Make good pastry. One pound raisins, one-half pound currants, one teaspoon cinnamon, one-half cup brown sugar, one teaspoon cloves and a flavor of lemon. Grind all this together, cut pastry round and put ingredients in and fold under. Flatten with rolling pin, moisten with milk, and dust with sugar—delicious!

PIE PLANT PIE (Mrs. G. Bennett, Inkster, N.D.

One cup chopped pie plant, one cup sugar, one egg beaten light. Mix all together and bake with two crusts.

MINCE MEAT (Mrs. Bush).

One pound each raisins, currants, chopped suet and yellow sugar, two quarts chopped apples, one cup almonds chopped fine, four tablespoons orange marmalade, one pound assorted candied peel, the grated rind and juice of one lemon, one grated nutmeg and two teaspoons salt.

MINCE MEAT (Mrs. J. R. Mears).

Two pounds lean fresh beef chopped fine, one pound suet, five pounds apples, one pound raisins, one-half pound citron, two pounds currants, two teaspoons cinnamon, two teaspoons allspice, two teaspoons salt, one nutmeg, one lemon, one quart vinegar, one pint molasses and two-and-a-half pounds brown sugar. Mix all well together, put in a stout crock or granite pan and cook slowly on back of stove until apples are done.

CUSTARD PIE.

One pint milk, two tablespoons sugar, two eggs, a little salt and nutmeg. To be made with one crust and baked in a slow oven.

ORANGE TARTS.

Line patty pans with puff paste, put in orange marmalade mixed with apple jelly and bake.

CHELSEA TARTS (Mrs. R. H. Dunbar, St. Paul).

Line patty pans with rich paste and fill with the following mixture: one cup brown sugar, one cup raisins or currants, one cup good butter. Mix well together, allow one teaspoonful to each tart and bake in a quick oven.

APPLE CUSTARD PIE.

Take nice sweet apples, grate them, add good sweet milk until you have a batter as thick as for pumpkin pie, then add one beaten egg and two table-spoons sugar to each pie and bake slowly.

BUTTERMILK PIE (Mrs. A. McIvor, Wpg.).

Into a lined tin pour a mixture made of one egg well beaten, one-half cup sugar, one tablespoon flour, a pinch of salt. Flavor to taste, add one pint of fresh buttermilk and bake half-an-hour in a moderate oven.

GERMAN APPLE TART (Mrs. J. E. Jamieson).

Half pound flour, quarter pound butter, half teaspoon baking powder, half teaspoon cinnamon, two ounces brown sugar, yolk of one egg and sufficient sweet milk to make like pastry. Cook together three quarters of a pound good cooking apples and quarter-pound dates until quite soft, add one teaspoon cinnamon, quarter-pound brown sugar and simmer gently. Line a deep pie tin with the pastry, fill with the mixture, put on top crust. To be eaten cold. This makes a fine addition to a picnic lunch or nice dessert with whipped cream.

PUMPKIN PIE (Mrs. J. S. Bush).

Boil and run a pumpkin through a sieve, then take three cups of it, and one-and-a-half cups of sugar,

half cup molasses, four eggs, a little salt, a teaspoon of ginger and of cinnamon. This will be enough for three pies.

CRANBERRY PIE (Mrs. Jas. Murison).

Take fine sound ripe cranberries, and with a sharp knife split each one until you have a heaping coffee cup full. Put over them one cupful white sugar, half a cup water, a tablespoon sifted flour, stir all together and put into your crust, cover with upper crust and bake in a moderate oven.

PINEAPPLE PIE (Mrs. J. Morrison).

Grate one pineapple, beat thoroughly half cup butter and one cup powdered sugar. Beat separately the whites and yolks of three eggs, to the butter and sugar add the yolks and the pineapple and lastly the whites of the eggs. Bake and finish with a meringue.

CREAM PIE (Mrs. E. H. Rodgers, Wpg.)

Yolks of three eggs, half cup sugar, two tablespoons corn starch, one-and-a-half cups milk, one tablespoon butter, half teaspoon vanilla. Beat the eggs, then add all together and stir in the milk. While boiling bake paste separately, add the whites of three eggs, well beaten with one tablespoon sugar and a little vanilla. Put over the top and brown.

CAKES

"Can choice and costly dainties taste more sweet, than simple ones by honest labor."

ANGEL CAKE (Mrs. R. E. Gordon).


Whites of eleven eggs, one and a half cups powdered sugar, one cup sifted sugar, one teaspoon cream of tartar, one teaspoon vanilla. Mode—Beat eggs to a stiff froth on a large platter. If pulverised sugar is used sift it, beat into eggs, sift flour four times then measure, add cream tartar and sift gradually into eggs and sugar, beating with egg beater. Bake in new tin with spout in centre; do not butter tin. Do not open door until cake has been in fifteen minutes. Bake forty minutes, invert on edge of two saucers to cool, ice if desired.

WEDDING CAKE (Mrs. A. M. Watt).

Five pounds flour, three pounds butter, two pounds currants, two pounds sultanas, two pounds pounded loaf sugar, one pound sweet almonds, one pound peel, half pint white wine, three glasses brandy spice to taste, sixteen eggs. Mode: Work butter with hands to a cream, stir in sugar, beat whites of eggs to stiff froth, add to butter and sugar, next beat yolks, add them with spice to flour, then beat all together for half an hour, mix in fruit, wine and brandy. Line tins with buttered paper to prevent burning.

SILVER CAKE (Mrs. E. H. Rodgers, Wpg.).

Half cup butter, one cup sugar, half cup sweet



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milk, two cups flour, whites of three eggs, two teaspoons baking powder, almond extract.

BAKER'S FRUIT CAKE (Mrs. Jack Hopper).

Two pounds each butter, pulv. sugar, currants and raisins, one pound peel, three pounds flour, two doz. eggs. Cream, butter and sugar, beat yolks and whites separately till quite stiff, mix all together thoroughly and bake about four hours in slow oven.

WHITE FRUIT CAKE (Mrs. J. McEwen).

Four cups flour, one pound butter, two cups sugar, one pound cocoanut, one pound citron, one pound blanched almonds, one dozen eggs. Bake in a slow oven.

DELICIOUS CAKE (Miss Grace Brown).

Cream together two-thirds cup of butter, two cups sugar, add one cup milk and hot water in equal parts, then one cup flour. Beat well, after which drop in one egg and beat again. In same way add two more cups flour and two eggs. In each cup flour put one teaspoon b. powder and flavor to taste.

MARBLE CAKE (Mrs. Harrison, Toronto).

White part ; one cup white sugar, half cup butter, half cup sour milk, one teaspoon soda, whites of four eggs, one teaspoon cream tartar, two and a half cups flour.

Dark part : Half cup syrup, half cup butter, half

CAKES

cup sour milk, one teaspoon soda, yolks of four eggs, half teaspoon spices, half cup chopped figs, two and a half cups flour.

EGGLESS CAKE (Mrs H. R. Francis).

One cup sugar, half cup butter, one cup chopped raisins, one cup sour milk, one teaspoon soda in one tablespoon hot water, half a nutmeg, quarter teaspoon cloves, two cups flour. Ice.

FRUIT CAKE (Mrs. R. T. Young)

Two cups soft sugar, one and a half cups butter, one cup molasses, one cup sour milk, six eggs, one teaspoon soda, one teaspoon each cloves, mace, cinnamon and allspice, one nutmeg, four cups flour, two pounds raisins, two pounds currants, one pound mixed peel.

RICE FLOUR CAKE (Mrs. J. L. MacLeod).

Eight eggs, one pound butter, one pound rice flour, three-quarters pound sugar. Mix all together, flavor. Do not cream butter.

COFFEE CAKE (Mrs. W. McDonald, Winnipeg).

Two cups brown sugar, four eggs, one cup butter, one cup molasses, one cup cold coffee, two cups raisins, four cups flour, half nutmeg, two teaspoons cloves, one of soda.

CHOCOLATE LOAF CAKE (Mrs. J. H. Morrison).

Grate two squares B. chocolate dissolved in five tablespoon hot water, half a cup of butter, one and a half of sugar, two thirds sweet milk, four eggs beaten separately, adding whites last thing, two cups flour, one teaspoon B. powder.

CHOCOLATE CAKE (Mrs. J. R. Mears).

Half a cup of butter, two small cups of sugar, three eggs, half a cup sweet milk, half a cup of sour milk, (or one cup sweet milk), two cups sifted flour, one teaspoon soda, (or two teaspoons baking powder) half a cup grated chocolate, flavor with vanilla. Bake three layers.

GEM LAYER CAKE (Mrs. S. Corrie, Winnipeg)

One cup sugar, three eggs, half a cup butter, beat well half a cup of milk, two cups flour, two teaspoons baking powder, bake in three layers. Fruit Filling:—one cup raisins, chopped, half pound figs chopped fine, boil till quite soft, add one cup sugar, boil ten minutes. Cool before spreading. Frosting.—two cups icing sugar, water to make into paste, half a pound of almonds peeled and chopped fine, stir into icing and spread quickly.

MINA-HA-HA-CAKE (Lillian M. Nay).

Yolks of two eggs, three quarters of a cup of brown sugar, three quarters of a cup of molasses, one

tablespoon butter, one cup sour milk, one teaspoon soda, flavor with vanilla, thicken with flour. Icing, one cup seeded raisins, one cup white sugar, four tablespoons water, boil, cool, then add whites of two eggs beaten stiff, flavor with vanilla. Use for filling.

KELLY ISLAND CAKE (Mrs. Bush).

One cup butter, two of sugar, three of flour, four eggs, three teaspoons baking powder, one cup milk. Filling.—Stir together one grated lemon, one large tart apple grated, one egg, one cup sugar, boil four minutes.

MALAGO CAKE (Mrs. John Lees).

One cup sugar, butter size of an egg, two eggs, half a cup of sweet milk, two and a half teaspoons baking powder, flour. Filling.—Beat whites to a stiff froth, two thirds of a cup sugar, two thirds of a cup raisins, one cup currants all chopped fine.

ROLLED JELLY CAKE (Mrs. Farody Mills)

Six dessert spoons of cream, two teaspoons baking powder, three eggs, one cup flour. Flavor if desired.

CREAM PUFFS (Mrs. J. G. Hopper).

Half a cup butter melted in one cup boiling water, while boiling add one cup flour, set to cool then add three unbeaten eggs one at a time and mix well. Bake well twenty-five minutes in quick oven.

MACAROONS (Mrs. R. E. Gordou).

Whites of two eggs, one coffee cup level full powdered sugar, half pound sweet almonds pounded to paste. Roll into little balls size of nutmegs place on white paper. Bake light brown in cool oven.

SHORTBREAD (Mrs. A. D. McLeod).

Four cups flour, small cup light brown sugar, one cup butter, one cup fresh lard, one teaspoon vanilla, half teaspoon baking powder. Take half the flour in basin, mix the other ingredients thoroughly with it, then put on board, mould remainder of flour in it. Roll half inch thick, prick with fork, dust with sugar, cut in squares and bake in slow oven.

DOUGHNUTS (Mrs. H. I. Brown)

One heaping cup sugar, one scant cup milk, three teaspoons melted butter, two eggs, one even teaspoon soda, two good teaspoons cream tarter, half a teaspoon ginger, a little salt and nutmeg, flour, let dough stand half an hour before frying.

GINGER SNAPS (Mrs. Hodgins, Winnipeg)

Two eggs, one cup brown sugar, one cup molasses, one teaspoon soda, one teaspoon spice, two teaspoons ginger, knead dry into flour, set over night. Roll out thin in morning and cut with cake cutter.

LEMON BISCUITS (M. Johnston, Carlyle).

One ounce baking ammonia, 5c. worth oil of lemon, one cup sugar, one cup butter or lard mixed, one cup sweet milk, two eggs. Dissolve ammonia in hot water then add milk and stir in enough flour to mix very stiff. Roll out about quarter inch thick and cut in squares.

PEPPER COOKIES (Mrs. H. McNeil).

One cup sugar, one cup butter or dripping, one cup molasses, one cup sour milk, four and a half cups flour, tablespoon soda, tablespoon black pepper. Eat when cold.

JAM COOKIES (Mrs. J. H. Hislop).

Two eggs, cup soft sugar, cup shortening, half cup sweet milk, half teaspoon vanilla, two teaspoons baking powder. Add flour enough to roll out. Bake in quick oven. Put two together with jelly between.

CHOCOLATE COOKIES (Mrs. Harvey McNeil).

Cream half cup butter and tablespoon lard with cup sugar, gradually beat into this two oz. baker's chocolate melted, one egg, teaspoon cinnamon, quarter teaspoon salt added to two and a half cups flour, two tablespoons milk. Roll thin and bake in moderate oven.

OATMEAL JAM-JAMS (Mrs. H. R. Francis).

Cup and a half fine oatmeal, two and a half cups flour, cup yellow sugar, cup butter or shortening, rub these together and mix with half cup buttermilk with teaspoon soda dissolved in it. Roll thin, put two together with jam between and bake.

ROLLED OAT COOKIES (Mrs. A. D. McLeod).

Three cups rolled oats, two cups flour, cup shortening melted, cup brown sugar, teaspoon salt, half teaspoon baking soda dissolved in half cup hot water. Roll out with flour. Chopped dates may be added.

SOUR CREAM COOKIES.

(Mrs. F. P. Longnecker, Marshalltown, Iowa.)

Two eggs, two cups granulated sugar beaten to a cream, cup butter and lard mixed, cup thick sour cream, teaspoon soda, two teaspoons caraway seed, flour to roll very thin, cut, sprinkle with sugar and bake in quick oven.

KLONDYKE NUGGETS (Mrs. A. B. Baird).

Cup and a half brown sugar, cup butter, three eggs, cup and a half raisins, cup and a half walnuts chopped fine, two tablespoons hot water with half teaspoon of soda dissolved in it, two and a half cups flour or more if necessary to make batter very stiff. Drop with spoon on a greased baking tin.

CANDIES AND ICINGS

"I can teach sugar to slip down your throat a number of ways."

CREAM CANDY (Mrs. H. I. Brown).

One pound icing sugar, white of one egg, and two teaspoons of water, vanilla or rose water flavor, mould into shape, can be rolled in cocoanut, or have nuts placed on top of each candy, a drop of carmine water will give a nice pink color.

ALMOND FROSTING (Mrs. J. L. MacLeod)

Blanch some almonds, pound to a mortar till pulverised, mix whites of three eggs, and three quarters of a cup pulverised sugar, flavor with vanilla.

ICE CREAM FROSTING

Two cups pulverized sugar boiled to a syrup, three teaspoons vanilla, when cool add whites of two eggs well beaten and flavor with a teaspoon citric acid.

MAPLE CREAM (Mrs. Harry Francis)

Three large cupfuls of brown sugar, half a cupful sweet milk or cream, a small piece of butter, boil twenty minutes slowly, add vanilla, and beat until thick enough to pour on buttered plates. Walnuts may be added if desired.

POTATO CANDY (Mabie G. Seller)

One large baked potato, stir in icing sugar until it will mould nicely, flavor with vanilla, add one cup of chopped walnuts.

FUDGE (Mrs. H. R. Francis)

Grate two squares of Walter Baker's unsweetened chocolate, add two and a half cups granulated sugar, one scant cupful sweet milk, a piece of butter half as large as an egg, put over a hot fire and boil hard for four minutes, beat all the time while cooking, and continue beating afterwards until the "Fudge" is smooth, heavy and so cool it will hold it self perfectly in shape while beating, as it begins to cool add one teaspoonful of vanilla, pour on buttered plates to the depth of three quarters of an inch and cut in squares.

MAPLE FILLING (Mrs. J. N. Jacobs)

One cup maple syrup, two eggs, whites only, boil syrup until it threads, beat eggs to a stiff froth, turn boiling syrup over them, beat till partly cool and spread over and between cake.

CHOCOLATE CREAM ICING (Mrs. Jack Hopper)

The white of one egg beaten to a froth, one tablespoonful of milk, add icing sugar till thick enough to spread, flavor, spread thick on cake, grate half a cake chocolate and dissolve in a bowl over tea kettle, beat till smooth and pour over cream frosting on cake.

STUFFED DATES (Miss Phipps).

Chop rather fine any or several kinds of nuts, moisten with a few drops orange juice, mix with enough confectioner's sugar to make them stick. Remove stones from dates and press a little of nut mixture into cavity and roll in sugar.

TURKISH DELIGHT (Contributed).

Dissolve one pound of granulated sugar in water, boil for twenty minutes, then add an ounce Knox's pure gelatine dissolved in hot water, juice of one orange, one lemon and a few chopped nuts. Boil all for twenty minutes, put in dish to cool, cut into squares and roll in powdered sugar.

CREAM FILLING (Mrs. Bunston).

Put one cup sweet milk on stove and when at boiling point add one egg well beaten, tablespoon granulated sugar, or to suit taste, and teaspoon corn starch and let boil till thick. When cool flavor with vanilla and chopped almonds. To make chocolate filling add half cake of chocolate when milk is put on to boil.

NICE ICING FOR SPANISH BUN (Contributed)

Three-quarter cup yellow sugar, tablespoon water, boil until it will hair from a spoon, pour over the white of one egg beaten stiff. Beat to the right consistency.

MARSHMALLOW ICING (Mrs. Chas. C. Francis).

One cup granulated sugar, two tablespoons water. Boil until it will hair from a spoon. Beat the white of one egg to a stiff froth, pour the boiling syrup over it and beat until cool. Chocolate icing may be made by grating half cake of chocolate and mixing with white of egg before syrup is poured on.

ICING (Contributed).

One cup granulated sugar, small piece butter, about two tablespoons sweet milk. Boil a few minutes and heat until right thickness to put on cake. To make caramel icing use yellow sugar and flavor with vanilla.

SALTED ALMONDS (L.C.).

Blanch almonds, put butter in granite pan and when heated put almonds in and place in very hot oven, and salt to taste. Leave almonds in oven until well browned, turning frequently.

PLAIN TAFFY (Mrs. R. H. Cook).

Four cups brown sugar, three-quarters cup hot water, two heaping tablespoons butter, two tablespoons molasses, few drops vinegar, two teaspoons vanilla, a pinch of baking soda sprinkled in before taking off stove. Boil until it hardens in water and put in buttered pans.

LIGHT DESSERTS

"There were kisses and jellies and creams, things that give us in truth ugly dreams."

CUP CUSTARD (B. T. I.)

Three cups of milk, two eggs, two dessertspoons of corn starch, half a cup of sugar, let the milk come to boiling point, then add the stiffly beaten whites of the eggs in spoonfuls on top, let cook two or three minutes, remove on plate draining well first, add to milk the yolks, sugar, cornstarch, and vanilla, let boil up, pour into custard cups, putting cooked white of egg in each, with a spoonful of jelly in the centre of white. Serve cold.

CORNSTARCH BLANC MANGE (Mrs. J. Murison).

Take one quart of sweet milk, putting one pint on the stove to heat, in the other pint mix four heaping tablespoons of cornstarch, and half a cupful of sugar, when the milk is hot, pour in the cold milk with the cornstarch and sugar thoroughly mixed in it, and stir all together, until there are no lumps and it is thick, flavor with lemon, take from the stove and add the whites of three eggs beaten to a stiff froth.

PINEAPPLE SNOW (Mrs. J. R. Mears).

One can pineapple, eight eggs, whites only, one small package jelly powder, or two tablespoons cornstarch, one cup of sugar if the pineapple has not been sweetened, drain all the juice from pineapple, set on the stove until boiling, there should be an imperial

pint of juice, if not, add a little boiling water, pour this over the jelly powder, then turn all over the pineapple which has been chopped fine, set away to cool, beat the eggs stiff and when jelly begins to set whip the eggs in lightly, set on ice and serve perfectly cold,

SNOW PUDDING (Mrs. A. Hislop)

Two tablespoons of cornstarch, wet with cold water, pour this into three cupfuls of boiling water and boil a few minutes, then add half a cupful sugar, the grated rind and juice of one lemon and the beaten whites of two eggs, beat together well and pour into a wet mould. Sauce for pudding, One cup of milk heated, add yolks of two eggs, one dessertspoonful corn starch and one tablespoonful of sugar, cook until thick.

LEMON PEAR PUDDING (Marguerite Majaury).

For this pudding use two cans of pears. Arrange pears in the bottom of pudding dish over which pour the juice of two lemons and two-thirds cup of sugar. Make a filling as follows: The juice of the pears, cup boiling water, juice of two lemons, cup sugar, table-spoon butter. Let boil and thicken with corn starch, cook for fifteen minutes then add beaten yolks of three eggs. Pour filling over pears and set to become cold; cover with whipped cream, Delicious.

LEMON SPONGE (Mrs. A. M. Watt).

Two cups boiling water, three tablespoons corn starch, juice of two lemons, pinch of salt, sugar to taste, well beaten whites of two eggs. Rub cornstarch smooth with a little cold water, pour on the boiling water and cook until it thickens. Take from fire, add juice of lemons, sugar and salt, let cool then beat in whites of egg and put in mould. Serve with soft boiled custard or whipped cream.

ORANGE TAPIOCA (Mrs. Cairns).

Soak two tablespoons pearl tapioca in hot water to cover until all water is absorbed. Place tapioca in double boiler with one pint milk, scant half cup sugar, pinch of salt and cook till transparent; add beaten yolks of two eggs, cook until it thickens like boiled custard, then remove from fire, add beaten whites of eggs, half teaspoon orange extract and pour into a glass dish in the bottom of which are two sweet oranges sliced. Beat the whites of two eggs to a stiff meringue with two tablespoons sugar, pile up roughly on the pudding, set in a cool oven until the meringue rises and turns a delicate brown. The oven must be cool.

TRIFLE (Mrs. Harry Francis).

Put in a pudding dish pieces of sponge cake. Make a boiled custard of one pint milk, half cup granulated sugar, teaspoon cornstarch, three well-bea-

ten eggs, flavor with vanilla. To this add a trifle of cocoanut, chopped dates, walnuts, peaches, pineapple oranges, etc. : pour hot over cake. Serve with whipped cream sweetened and flavored and dotted with jelly.

FRUIT SALAD (Mrs. Jas. McEwen).

Half box gelatine—use double the amount in warm weather—dissolve in sufficient cold water to cover, then pour over it one pint boiling water. When cold add one cup sugar, juice of two lemons. Arrange the fruits in a dish and pour the gelatine solution over all. Fruits as follows: One can apricots, one can pineapple, three oranges sliced, six bananas sliced, 10c worth blanched and chopped almonds, peaches sliced to equal bananas in amount, add strawberries and raspberries, mingle all carefully, pour gelatine over and set away on ice. Any fruit not on hand may be omitted.

BANANA CREAM (Mrs. Carefoot).

Scald one and a half pints of milk, beat together half cup sugar, tablespoon corn starch, yolks of four eggs; add to milk when hot, stir until it thickens. Slice thin three bananas, sprinkle one-third cup sugar over them, When custard is cold pour over the bananas, heat the whites of the eggs, add sugar and cocoanut and spread it over top. Brown in oven if desired.

PINEAPPLE GELATINE CREAM (Mrs. R.E.G.)

Soak one-third box Knox's gelatine in half cup cold water for a few minutes. Bring to a boil a pint of juice from canned pineapple and dissolve gelatine in it, adding sugar if necessary. Strain into a bowl and set on a pan of ice, stir until it begins to thicken then beat. Now add one pint whipped cream sweetened, and place in mould. Serve with any bright colored jelly or preserve.

PINEAPPLE SHERBET (Mrs. Fairborn, Peterboro)

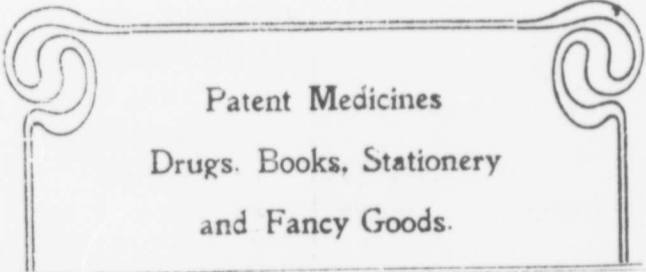
Grate a pineapple. Boil one pint water with half pound sugar, add juice of one lemon and then the pineapple also a little nutmeg and strain through a cheesecloth. Freeze and serve with whipped cream.

RICE SNOWBALLS (Mrs. A. C. Strachan)

Boil two cupfuls rice two hours, in two quarts water and one pint milk, mould in small cups, serve with boiled custard or fruit juice.

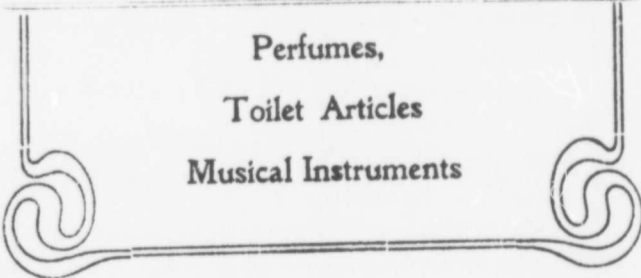
STEAMED APPLES (Mrs. J. L. MacLeod)

Peel and core six apples, cover each one with a small piece of butter and a little sugar, when well cooked remove, and into the centre of each drop a spoonful of any kind of jelly. Cover with icing sugar and serve with plain or whipped cream.



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PICKLED AND PRESERVED FRUITS

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CANNED RHUBARB (Mrs. J. O. Workman).

Peel and cut rhubarb in small pieces, put in sealers, add to each quart of rhubarb a syrup made of two cups of sugar, put tops on but not tightly, place in a boiler in cold water reaching half way on sealer. —A little hay in bottom of boiler will prevent sealer breaking. —Boil twenty minutes, fill again with syrup and seal.

PEACHES CANNED WITHOUT COOKING

(Mrs. J. R. Mears)

Pare peaches with a silver knife, cut in halves, lay in cold water until all are ready to keep the color, make a syrup of one cup loaf sugar and one pint of water to every quart of fruit, boil well and skim, have your jar hot with uncooked peaches, pour over them the hot syrup and sealed.

PRESERVED CRAB APPLES (Mrs. J. McKinnon)

Wash and remove blossoms from crab apples, make a syrup, using one cup of water to each cup of sugar, skim well, add crab apples, cooking very slowly until tender.

PEACH PRESERVE (Mrs. J. Morrison).

Pour boiling water over peaches and peel, left whole or cut in halves. Make a syrup of two parts

granulated sugar to one of water. When boiling drop in fruit and cook till clear. Fill jars half full, add syrup and seal.

PRESERVED GRAPES (Mrs. E. L. Thompson).

A delicious preserve can be made of California grapes. Cut each grape with a knife, remove seeds and add sugar to fruit pound for pound; cook slowly half an hour or until syrup and pulp are clear.

QUINCE PRESERVE (Mrs. M. F. Olmstead).

Equal quantities smooth, sweet apples—pound sweets are best—and quinces. Pare, quarter and core them, steam in steamer until easily pierced by a straw. Make a syrup, using as much sugar as fruit and boil until a rich red color. Skim frequently. Remove fruit and lay on flat dishes. Boil syrup until it begins to jelly at side of kettle then pour over fruit. More than half apples may be used.

QUINCE PRESERVE (Mrs. H. I. Brown).

Pare quarter and core the fruit. Allow an equal quantity of sugar. Cook parings and cores in enough water to cover them, and strain through a sieve. Into this juice put the quinces and an equal quantity sweet apples. Let them boil until tender. After removing to a flat dish make syrup boil five minutes then return quinces and apples and let simmer slowly until they change color. Can while hot.

ORANGE MARMALADE (Mrs. A. C. Strachan).

Get good bitter oranges. Peel off the rind as you would an apple then remove the white part, cut the yellow part into very thin shreds and the white part into tiny cubes. Cut the pulp rather fine, place the seeds in a bowl and pour over them one pint of water. For every pint of cut rind and pulp add two and a half pints of cold water and let stand over night. Next day add the liquid from the pips and boil quickly for three-quarters of an hour. The following day weigh boiled liquid and for every pound add one and a quarter pounds of white sugar. Boil one hour and seal in jars.

QUINCE HONEY (Miss Kirk).

Three quinces cut up with skins on. Boil until tender with just enough water to cover them. Put through a sieve add one and a quarter pints of water and three and a half cups of white sugar. Boil fifteen minutes. This will be a pretty pink color.

ORANGE MARMALADE (Mrs. E. L. Thomson).

Take equal quantities of sour oranges and sugar. Grate the yellow rind from one quarter of the oranges and cut the fruit in halves. Pick out the pulp and remove seeds. Drain off as much juice as you can and put it on to boil with the sugar. Let it come to a boil skim, and let simmer for fifteen minutes, then put in the pulp and grated rind and boil fifteen minutes longer. Put away in jelly tumblers.

GRAPE MARMALADE (Miss Kirk).

Take two large grape fruits and four lemons.

Divide each fruit into eight parts so as not to have the slices too large. Slice very thin removing only the seeds. To each pound of fruit add three pints of cold water and let stand twenty four hours. Boil slowly till chips are tender and transparent or about three hours. Then stand twenty four hours more. Weigh juice and pulp and to each pound add one and a half pounds granulated sugar when fruit has come to the boil. Cook all together until it jellies, which will take about one and a half hours. This recipe will make eight quarts.

PEAR MARMALADE (Miss Kirk).

One peck firm pears chopped, six pounds sugar, and four lemons. Boil lemons until tender then chop them, using all but rind, half pound of crystallized ginger or root ginger. Add a pint of water and cook an hour slowly.

PICKLED CITRON (Mrs. J. R. Mears).

Peel and cut up citron, removing all seeds. Soak in salt and water over night—scant half cup of salt to a gallon of citron. In morning change brine and soak a couple of hours and drain well. Put on to cook in a clean water with a few pieces of root ginger, and cook slowly until clear and tender. Drain through colander or jelly bag and let stand a few hours. For syrup to every three cups brown sugar take two of vinegar and boil until sugar is dissolved. Then put in citron with cloves, stick cinnamon and cassia. Boil citron slowly until of a rich brown color then lift out and fill

jars. Boil syrup down if not thick enough, pour over citron and seal. Cucumber and watermelon pickles may be made in the same way.

SPICED CURRANTS WITH RAISINS.

(Mrs. J. O. Workman).

Make a syrup of three pounds white sugar and one pint vinegar, skim and add five pounds red currants and one pound seeded raisins. Boil about thirty minutes and add one tablespoon cinnamon and a half tablespoon each of cloves, allspice and nutmeg.

SWEET PICKLED GRAPES (Mrs. J. Hopper).

Wash and stem grapes and weigh pulp, putting skins into another kettle. To the skins add a little water, cover and simmer. Cook pulp until seeds can be separated by pressing through colander. Add pulp to skins and to seven pounds allow three and a half pounds sugar, two ounces allspice, one ounce whole cloves. Boil spices in a bag, let mixture cook slowly uncovered until juice is a thick syrup.

PICKLED APPLES (Mrs. J. Scarrow)

Peel, quarter and core five pounds of nice sweet apples, put them in a stew pan and cover with water, cook until tender, lift out carefully with skimmer, and put on an earthen dish, make syrup of three pounds sugar and one pint of vinegar, add some stick cinnamon and a few cloves, boil until clear, then put in the apples and cook slowly for twenty or thirty minutes. Put in glass jars.

RHUBARB AND PINEAPPLE (Miss Slater)

Take equal quantities of rhubarb and pineapple, slice pineapple very thin and in small pieces, add half the quantity of sugar, and simmer slowly till tender. Peel the rhubarb and cut into small pieces, add an equal quantity of sugar and let stand over night, boil all together for twenty minutes. Seal.

FROSTED CURRANTS (Mrs. V. M. Cousineau)

Pick fine even bunches of currants and dip them one at a time into a mixture of frothed white of an egg and very little cold water, drain until nearly dry, then dip in pulverized sugar, repeat the dip once or twice and then lay on white paper to dry. Plums and grapes may be frosted in the same way.

PICKLED CRAB APPLES (Mrs. J. F. Kerr)

Select sound well shaped crabs and remove blossoms, wash and drain; for every gallon of crabs take one quart of strong vinegar, one cup brown sugar, one tablespoon of mixed spices, boil vinegar, spices and sugar to a syrup, add crabs and cook until tender. Put away in covered jars and you will have a delicious pickle that will last for years.

PICKLED SWEET APPLES (Mrs. M. F. Olmstead)

Seven pounds of apples, peeled, cored and halved, one ounce of stick cinnamon, three and a third pounds of sugar, one pint of vinegar, one teaspoon of cloves. Steam the apples till easily pierced with a straw, put in the boiling syrup, and simmer a few minutes, put in jars and seal. These are very nice.

JELLIES AND WINES

"Junkets and jellies and such dainty fare, may all invited freely with me share."

GRAPE JELLY (Mrs. McEwen).

Stem and wash sufficient grapes to fill your kettle with just enough water to keep from burning, simmer until well cooked, strain through jelly bag and allow liquid to boil twenty minutes. Take pound for pound of loaf sugar which has been heated and boil together.

SNOW APPLE JELLY (Contributed).

Two dozen red apples washed and cored ; boil in one and a half pints water until tender and strain through jelly cloth. To every cup liquid add one cup loaf sugar and a few drops lemon juice and boil until it forms jelly.

PLUM COMPOTE (Miss Kirk).

Eight pounds dark, rich plums halved and pitted, five pounds yellow sugar, juice and grated rind of three oranges, two pounds raisins chopped fine. Boil together with a little water over a moderate fire for one and a half hours. This is delicious for cold meat or fowl.

SPICED RED CURRANT JELLY (Mrs. Watt).

Ten pounds currants, two tablespoons each cloves, cinnamon and allspice, tablespoon grated nutmeg, six pounds sugar and pint vinegar.

BLACK CURRANT JELLY (Mrs. Murison).

Pick and wash currants and put into a double boiler. Boil briskly until well cooked, stirring often. Then put through a jelly bag and to each pint of juice allow one and a quarter pounds sugar. Heat sugar in kettle pour liquid over, boil and set to jelly.

CRAB APPLE JELLY (Mrs. Bush).

Six quarts crab apples ; wash and boil in three quarts water until soft, strain through jelly bag. Then add half pound sugar to one pint juice, heat the sugar before adding the juice and boil fifteen minutes.

RHUBARB JELLY (Mrs. J. D. Workman).

Cut young rhubarb into small pieces without peeling and place in a moderate oven in a large stewpan until all the juice has roasted out. Strain through a woollen bag and take a pint of juice to every pint of sugar. Boil and strain the liquid before adding the sugar which has been heated. Boil to a jelly.

RASPBERRY VINEGAR (Mrs. J. Morrison).

Pour a quart of good cider vinegar over two quarts of berries, cover closely and set away for forty-eight hours then drain the liquid and pour it over a third quart of berries. Strain through muslin bag and to each pint of juice add a pound of sugar, boil slowly for five minutes and bottle.

BLACKBERRY WINE (Mrs. H. I. Brown)

Measure the berries and bruise them; to every quart of juice, add two quarts of boiling water, let stand twenty-four hours, stirring once in a while, then strain off the liquor into a stone jar, to every gallon of juice add three pounds of sugar, set away uncorked to ferment, when it has fermented take out and to every bottle add one cup of white sugar. Do not cork tightly for the first few days.

BOSTON CREAM (Mrs. S. Corrie).

Make a syrup of four pounds white sugar with four quarts water and boil. When cold add four ounces tartaric acid, one and a half ounces essence of lemon and the beaten whites of six eggs and bottle. A wineglass to a tumbler of water and a pinch of soda to make it fiz. This cream will keep a year if well sealed. A summer drink.

UNFERMENTED GRAPE WINE (Mrs. J. G. H.).

Twenty pounds of grapes, three quarts of water, crush grapes, when nearly boiling put through a colander, and a jelly bag, six pounds of white sugar, boil slowly, bottle when hot.

MAPLE BEER (Mrs. Bush).

Four gallons boiling water, add one quart maple syrup, one tablespoon essence of spruce. When about milk warm add one pint yeast, and when fermented bottle it. In three days it is fit for use.

RASPBERRY SHRUB (Mrs. Bush)

Take three quarts of berries, one quart of cider vinegar put together in a vessel, add one pound of sugar, let stand twenty-four hours, scald, skim, bottle when cold.

EGG NOG (Mrs. J. R. Mears).

For three glasses of egg nog. Two eggs beaten very light, four teaspoonful of sugar, a little nutmeg, divide equally in three glasses, add half a glass of good whiskey, then add cream to fill the glass.

WEIGHTS AND MEASURES

- 4 teaspoonfuls equal 1 tablespoonful liquid.
- 4 tablespoonfuls equal 1 wineglass or half a gill.
- 2 wineglasses equal 1 gill or half a cup.
- 2 gills equal 1 coffeecupful or 16 tablespoonfuls.
- 2 coffeecupfuls equal 1 pint.
- 2 pints equal 1 quart.
- 4 quarts equal 1 gallon.
- 2 tablespoonfuls equal 1 oz. liquid.
- 1 tablespoonful of salt equals 1 ounce.
- 16 ounces equal 1 pound or a pint of liquid.
- 4 coffeecupfuls of sifted flour equal 1 pound.
- 1 quart of unsifted flour equals 1 pound.
- 8 or 10 ordinary sized eggs equal 1 pound.
- 1 pint of sugar equals 1 pound—white granulated.
- 2 coffeecupfuls of powdered sugar equal 1 pound.
- 1 coffeecupful cold butter pressed down is a halfpound
- 1 tablespoonful soft butter well rounded is one ounce.
- 1 ordinary tumblerful equals 1 coffeecup or half a pint.
- About 25 drops of any thin liquid will fill a common sized teaspoon.
- 1 pint of finely chopped meat packed solidly equals 1 pound.

HOUSEHOLD HINTS

"She looketh well to the ways of her household."

PERFUME LINEN (Mrs. Jack Hopper)

Take one ounce each of cloves, nutmeg, cinnamon and tonquin beans, with four ounces of orris root, it should all be ground into powder, put in muslin bags and lay in linen closets.

TO WASH BLANKETS (Mrs. A. C. Srachan)

Cut up one small bar of soap and put in sauce pan with one quart of water, and two large tablespoonfuls of powdered borax, boil till the soap is melted, fill a large tub with cold soft water, add the melted soap and borax, put in the blankets and leave all night. In the morning look over each article carefully and rub any soiled part with the hand. Rinse well in cold water, with borax but no soap, if the water is very cold add hot water to make tepid. Wring tightly and shake well.

BAKING POWDER (Mrs. J. E. Jamieson)

Half a pound of cream of tartar, six ounces baking powder, two tablespoons of corn starch. Dry each ingredient separately in a cool oven. Sift together three or four times, put in sealer or closed can. Be sure to dry well before mixing, or the powder will be caked.

TO PRESERVE EGGS (Mrs. J. L. McLeod)

One pint of salt, two pints of lime, three gallons of water, and mix well, then put in the water. They must be kept covered with brine.

TO REMOVE MILDEW FROM CLOTH

Put a teaspoonful of chloride of lime into a quart of water, strain it twice, then dip the mildewed article in this solution, lay in the sun, if the mildew has not dissappeared when dry, repeat the operation, also soaking the article in sour milk and salt, then lay in the sun.

A GOOD WAY TO PACK EGGS (Mrs. J. McEwen)

Take two ounces of gum arabic, dissolve in half a cup of cold water, dip each egg in, then wrap carefully in soft paper and pack in a cool place.

TO REMOVE GRASS STAINS.

A simple way to remove grass stains is to spread butter on them and lay the article in the hot sunshine or wash in alcohol.

To wash oilcloth or linoleum use lukewarm water or milk. Never use soap or brush.

TO CLEAN CARPETS.

Soot on carpets falling down an open chimney may be swept up without the slightest trouble by sprinkling it lavishly with salt first and then sweeping.

TO WASH MATTING.

To wash matting wipe off with a cloth wrung from salt and water. This prevents it turning yellow.

TO CLEAN WALLPAPER.

To clean light wallpaper try rubbing the soiled spots with dry plaster of paris. When all traces are removed dust the powder off with a soft cloth.

TO CLEAN SPONGES.

A sponge or face flannel which has become slimy through constant use of soap should be well rubbed with salt and then rinsed in cold water. By this process it becomes practically new.

RUST ON STEEL.

May be removed thus: Cover the steel with sweet oil, rub it in well and let it stand for forty-eight hours then rub the steel with unslaked lime finely powdered till all the marks have disappeared.

OIL PAINTINGS CLEANED.

It is said that oil paintings that have become soiled by age may be freshened by rubbing them with raw potatoes cut in halves and afterwards wiping with a damp sponge and drying with a soft rag.

TO REMOVE INK STAINS.

To take ink out of linen soak the ink spots in pure melted tallow, then wash out the tallow and the ink will come out with it. This is said to be unailing.

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