

**CIHM
Microfiche
Series
(Monographs)**

**ICMH
Collection de
microfiches
(monographies)**



Canadian Institute for Historical Microreproductions/Institut canadien de microreproductions historiques

© 2000

The
cop
ma
the
sig
che

This
Ce d

10x

Technical and Bibliographic Notes / Notes techniques et bibliographiques

The Institute has attempted to obtain the best original copy available for filming. Features of this copy which may be bibliographically unique, which may alter any of the images in the reproduction, or which may significantly change the usual method of filming are checked below.

- Coloured covers / Couverture de couleur
- Covers damaged / Couverture endommagée
- Covers restored and/or laminated / Couverture restaurée et/ou pelliculée
- Cover title missing / Le titre de couverture manque
- Coloured maps / Cartes géographiques en couleur
- Coloured ink (i.e. other than blue or black) / Encre de couleur (i.e. autre que bleue ou noire)
- Coloured plates and/or illustrations / Planches et/ou illustrations en couleur
- Bound with other material / Relié avec d'autres documents
- Only edition available / Seule édition disponible
- Tight binding may cause shadows or distortion along interior margin / La reliure serrée peut causer de l'ombre ou de la distorsion le long de la marge intérieure.
- Blank leaves added during restorations may appear within the text. Whenever possible, these have been omitted from filming / Il se peut que certaines pages blanches ajoutées lors d'une restauration apparaissent dans le texte, mais, lorsque cela était possible, ces pages n'ont pas été filmées.
- Additional comments / Commentaires supplémentaires:

L'Institut a microfilmé le meilleur exemplaire qu'il lui a été possible de se procurer. Les détails de cet exemplaire qui sont peut-être uniques du point de vue bibliographique, qui peuvent modifier une image reproduite, ou qui peuvent exiger une modification dans la méthode normale de filmage sont indiqués ci-dessous.

- Coloured pages / Pages de couleur
- Pages damaged / Pages endommagées
- Pages restored and/or laminated / Pages restaurées et/ou pelliculées
- Pages discoloured, stained or foxed / Pages décolorées, tachetées ou piquées
- Pages detached / Pages détachées
- Showthrough / Transparence
- Quality of print varies / Qualité inégale de l'impression
- Includes supplementary material / Comprend du matériel supplémentaire
- Pages wholly or partially obscured by errata slips, tissues, etc., have been refilmed to ensure the best possible image / Les pages totalement ou partiellement obscurcies par un feuillet d'errata, une pelure, etc., ont été filmées à nouveau de façon à obtenir la meilleure image possible.
- Opposing pages with varying colouration or discolourations are filmed twice to ensure the best possible image / Les pages s'opposant ayant des colorations variables ou des décolorations sont filmées deux fois afin d'obtenir la meilleure image possible.

This item is filmed at the reduction ratio checked below /
Ce document est filmé au taux de réduction indiqué ci-dessous.

	10x		14x		18x		22x		26x		30x	
	12x		16x		20x		24x		28x		32x	

The copy filmed here has been reproduced thanks to the generosity of:

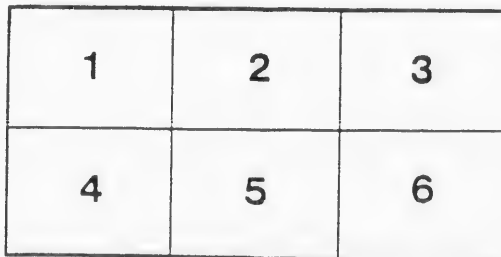
New Brunswick Museum,
Library & Archives Department

The images appearing here are the best quality possible considering the condition and legibility of the original copy and in keeping with the filming contract specifications.

Original copies in printed paper covers are filmed beginning with the front cover and ending on the last page with a printed or illustrated impression, or the back cover when appropriate. All other original copies are filmed beginning on the first page with a printed or illustrated impression, and ending on the last page with a printed or illustrated impression.

The last recorded frame on each microfiche shall contain the symbol \rightarrow (meaning "CONTINUED"), or the symbol ∇ (meaning "END"), whichever applies.

Maps, plates, charts, etc., may be filmed at different reduction ratios. Those too large to be entirely included in one exposure are filmed beginning in the upper left hand corner, left to right and top to bottom, as many frames as required. The following diagrams illustrate the method:



L'exemplaire filmé fut reproduit grâce à la générosité de:

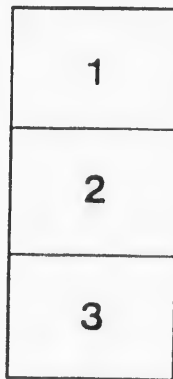
New Brunswick Museum
Library & Archives Department

Les images suivantes ont été reproduites avec le plus grand soin, compte tenu de la condition et de la netteté de l'exemplaire filmé, et en conformité avec les conditions du contrat de filage.

Les exemplaires originaux dont la couverture en papier est imprimée sont filmés en commençant par le premier plat et en terminant soit par la dernière page qui comporte une empreinte d'impression ou d'illustration, soit par le second plat, selon le cas. Tous les autres exemplaires originaux sont filmés en commençant par la première page qui comporte une empreinte d'impression ou d'illustration et en terminant par la dernière page qui comporte une telle empreinte.

Un des symboles suivants apparaîtra sur la dernière image de chaque microfiche, selon le cas: le symbole \rightarrow signifie "A SUIVRE", le symbole ∇ signifie "FIN".

Les cartes, planches, tableaux, etc., peuvent être filmés à des taux de réduction différents. Lorsque le document est trop grand pour être reproduit en un seul cliché, il est filmé à partir de l'angle supérieur gauche, de gauche à droite, et de haut en bas, en prenant le nombre d'images nécessaire. Les diagrammes suivants illustrent la méthode.



MICROCOPY RESOLUTION TEST CHART

(ANSI and ISO TEST CHART No. 2)



4.5
5.0
5.6
6.3
7.1
8.0
9.0
10



APPLIED IMAGE Inc

200 North 10th Street
Rochester, New York 14609
Tel: (716) 462-7000
Fax: (716) 462-7001

Ms. A. 6.

THE

Church of England Institute

RECEIPT BOOK.

EDITED BY

MRS. WILLIAM LAWSON and MISS ALICE JONES.

SECOND EDITION.

1898.

MORTON & CO., PUBLISHERS,

143 BARRINGTON ST., HALIFAX, N. S.

645
C561

SPEC
TX
1911
205

LEPINE, The Watchmaker.

We make a SPECIALTY of Watch Repairing. In this Branch of the trade WE ARE NOT EXCELLED BY ANY HOUSE IN THE DOMINION. Having the services of a WATCHMAKER from the School of Horology, Toronto, together with our own experience gained while in the employ of the following well-known ENGLISH WATCH-MAKING ESTABLISHMENTS:— Mr. J. V. Yolland, Duke Street, Manchester Square, London; Mr. J. L. Owens, Myddleton Street, Clerkenwell, London; and Mr. Thos. Wright, Pocket Chronometer Maker, Liverpool.

181 BARRINGTON ST.



Ripe Old Age

is only attained by PRESERVING those faculties with which nature has endowed us. The smiling, contented, happy, BRIGHT EYED old man will tell us that he owes the preservation of his eye-sight to proper care of his eyes in youth and middle age. There is nothing which a scientific optician can do that we will not do for you and your eyes. Eyes tested free.

H. W. GAMERON, Chemist & Optician,
219 BRUNSWICK ST., - HALIFAX, N. S.

SPEC

72
100
100



CHURCH OF ENGLAND INSTITUTE

RECEIPT BOOK.

EDITED BY

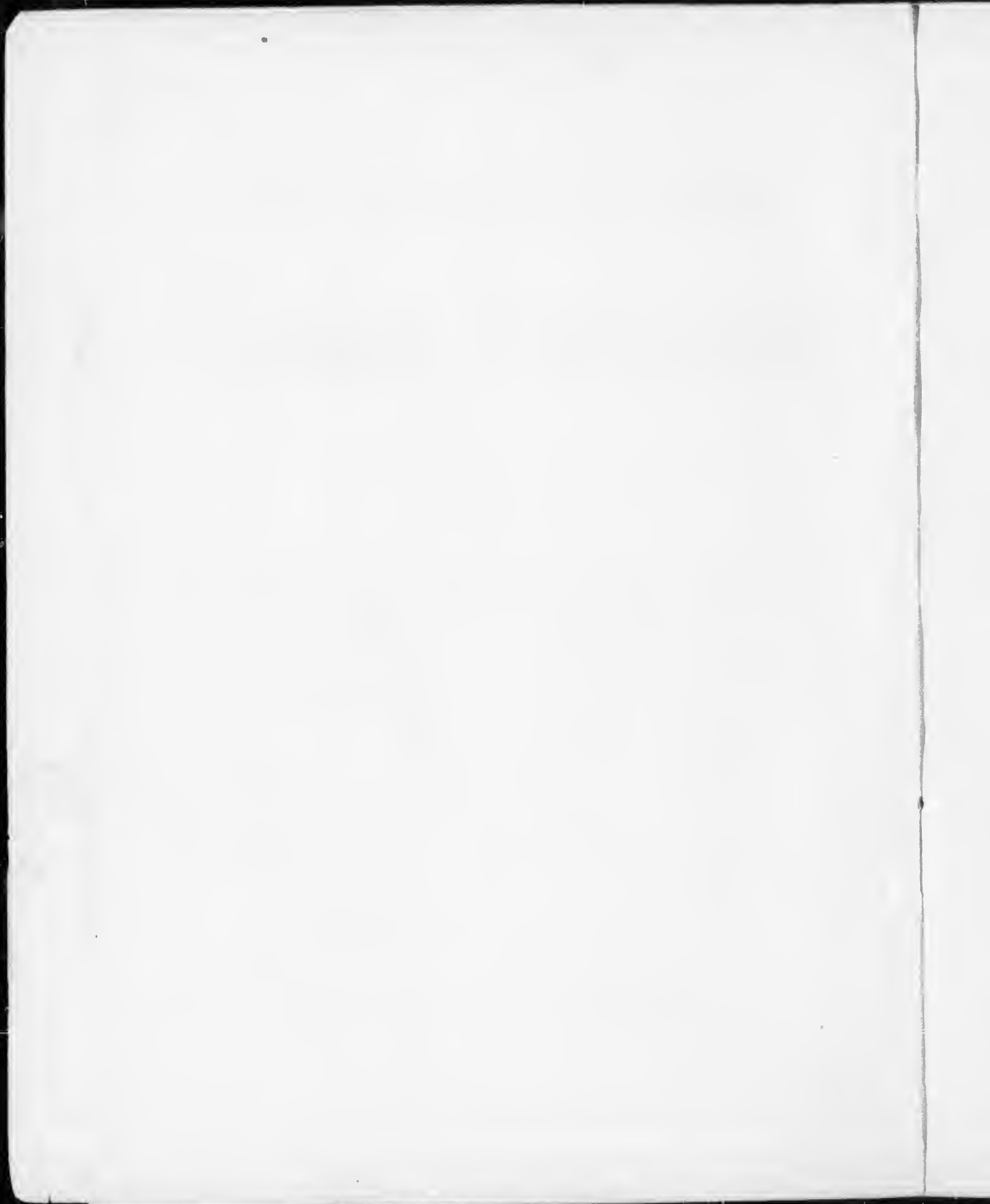
MRS. WILLIAM LAWSON and MISS ALICE JONES.

SECOND EDITION.

1898.

MORTON & CO., PUBLISHERS, 219

113 BARRINGTON ST., HALIFAX, N. S.



INTRODUCTION.

When fair Mother Eve of Eden was queen,
With only one subject to vary the scene,
Her housekeeping duties so light and so few
For days and for weeks she had nothing to do,
So Satan, alert in all ages and lands,
With mischief, alas! filled her fair idle hands,
Nor left her alone till she took from the tree
Those apples so fatal to you and to me;
And Adam, like all his descendants, poor sinner,
His appetite ready for breakfast and dinner,
Took the fruit from her hands with such infinite zest,
And ate, and *enjoyed it*—we all know the rest,

And woman since then fulfilling love's law,
Having lost man his Eden through edibles raw,
Has been doing her best by gastronomic lore
This lost Eden at least in his home to restore,
By sauces and grills, by roasting and broiling,
By cayenne and curry and delicate oiling,
By soup and by stew, by chowder and salad,
His heart she has won, and retained through his palate,
Nor singing, nor painting, nor writing a book,
Strikes home like the answer, "Oh yes, she can cook!"

So as cooking fills up woman's daily existence,
We have published this book for her special assistance.
She will find in its pages receipts in abundance,
Pies, puddings and cakes in charming redundancy,
It will teach her to corn, to bake, and to brew,
How to utilize cold meat in grill or in stew,
It will guide her when over her dinner perplexed,
Will help her when hurried and soothe her when vexed,
Then buy it while Christmas with gladness illumines,
And help us to furnish our institute rooms.

M. J. K. L.

OWING to the continued demand for copies of this Cookery Book, the Woman's Auxiliary of the Church of England Institute decided to have this Second Edition published, and sold for the benefit of that Institute, hoping that it may meet with even more success now than on the previous occasion.

THE greater part of these receipts have been tried and proved satisfactory by the ladies from whom they were obtained. Some have been taken from the "Queen" and "Truth" newspapers, and a few from Miss Munro, of the Kensington School of Cookery. The majority of them are heir-looms, handed down from mother to daughter, and written in the domestic chronicles of the housekeepers of Halifax.

SOUPS.

STOCK FOR CLEAR SOUP

Four pounds of the first joint of a shin of beef, five pints cold water, chop the bone in several places, take off the fat, and out the marrow, cut the meat in small pieces, put it and the water in an enamelled saucepan, boil up, throw in teaspoon salt, and skim carefully; one carrot, half turnip, one onion, sprig thyme, parsley, and marjoram, eighteen white pepper corns, a stick of celery; simmer slowly five hours, strain all through a hair sieve, stand till next day and take off the fat

Cut three-quarter pound lean beef in pieces, a little turnip, carrot, onion and celery; put all in the stock with small pinch of salt, stirring it till it boils, boil it two minutes, cover up, and stand on the stove to clarify ten minutes; then strain through a napkin dipped in boiling water, strain a second time if not clear: put a lump of sugar in the saucepan with a little soup, when it boils put in the rest and serve.

CLAM SOUP, EXCELLENT.

Boil one quart clams in two quarts of water until the clams are in rags, one quart boiling milk, one heaping table-spoon flour, one ditto butter; blend all smoothly, strain in the liquor, boil three minutes. Serve with toast.

M J. K. L.

To insure satisfactory results in Baking you must use ACADIA
BAKING POWDER.

KIDNEY SOUP.

One ox kidney, three pints ordinary stock, two table-spoons flour, one onion, one ounce butter, one carrot, one turnip, two tablepoons ketchup, one glass port wine: two and a half hours to simmer: lay the kidney in cold salt and water for an hour, dry it, thin it down and remove all the fat, cut it in small pieces, flour and fry in the butter for five minutes, add the stock hot, put in the vegetables and simmer slowly for two hours, take out the vegetables, blend the flour well with a little stock and stir in, let it boil twenty minutes, add ketchup, put the wine in tureen and serve hot.

GRAVY SOUP.

Place a layer of slices of onions in a saucepan holding a gallon, over this a layer of fat bacon, and over all about two pounds of shin of beef chopped up in small pieces; one pint of common stock, or even water, being poured on the whole: set the saucepan on the fire for one hour, or until the liquor is almost evaporated—what is called reduced to a “glaze”: then add sufficient cold common stock or cold water to cover the contents of the saucepan, and two or three carrots cut in slices, one leek, a head of celery (when in season) or some celery seed, a handful of parsley, a clove of garlic, a sprig of marjoram and one of thyme, a bay leaf, four or five cloves white pepper and salt to taste: after boiling about three hours strain off the liquor, and being absolutely freed from fat, it is ready for use.

ACADIA BAKING POWDER is the best — made by
Hattie & Mylius.

CONSOMME DE VOLAILLE.

Cut into small pieces the remains of a couple of roast fowls, bones and all, put them in a saucepan with a pound of knuckle of veal and a piece of lean ham, cover with common stock, add salt to taste, and put the saucepan on the fire, skimming carefully all the scum that rises; just before it begins to boil put in three or four carrots two or three onions, a head of celery, some thyme, parsley, marjoram, a bay leaf, a few cloves, and whole pepper to taste; then place the saucepan at such a distance from the fire as will let the contents simmer but not boil: in about four hours strain the liquor through a napkin, effectually free it from fat, and clarify it with raw meat or with the white of an egg. Serve with sprigs of chervil or with any garnish such as peas, asparagus points, quenelles of fowl, &c.

CLEAR GAME SOUP.

Cut up into convenient pieces either a calf's foot or a cow heel: pack them in a saucepan with the remnants of two or three birds (grouse, partridges, woodcocks, &c.), a small piece of ham, an onion, two carrots, a piece of celery, some parsley, a bay leaf, a sprig of thyme, whole pepper, cloves, mace, and salt to taste; fill up with cold water, and let the whole simmer for three hours, then strain the liquor and set it to boil again; when boiling throw in an ounce of raw beef or liver coarsely chopped, a liqueur-glassful of sherry, and after a couple of minutes strain the liquor through a napkin and serve.

ACADIA BAKING POWDER is the cheapest — only 30 cts. a pound

Do Not Forget 

WOOD BROS. & CO.

107 & 109 Granville Street,

Keep one of the Best Assorted Stocks of
CORSETS AND UNDERWEAR
in the city.

The Celebrated P. D. CORSETS from \$1.00 to \$6.00.

Short Lengths, Medium Lengths, and Long Lengths.

The well-known and popular 

FERRIS WAISTS.

Cotton, Wool and Silk Underwear.

COTTON NIGHT DRESSES, COTTON DRAWERS,

COTTON CORSET COVERS, COTTON CHEMISE,

Be Wise and see our stock before buying.



Orders from the Country promptly executed.

TO CLARIFY SOUP.

(1.) For one quart take the white of an egg, beat it up with a cupful of sance (cold), then add the rest, and beat it on the fire with an egg whisk; when it boils, strain through a piece of tannin. (2.) For the same quantity of soup mince, not too finely, one ounce of lean raw beef, add it to the liquor, and set it on the fire in a saucepan; when it boils strain it as above. Liver may be used instead of beef, and the white of egg may be used in addition to either. If the soup does not turn out clear enough, the operation of clarifying must be repeated.

PALESTINE SOUP.

Boil two pounds of Jerusalem artichokes in salted water and when quite done pass them through a hair sieve; take a quart of milk, boil in it a handful of whole pepper, a piece of mace, half a dozen cloves, and an onion or two shallots: when the milk is well flavoured, strain it; then melt a piece of butter the size of an egg, stir into it a tablespoonful of flour, then gradually the flavoured milk and the artichoke pulp. Boil it up, mix well, and lastly stir in a gill of cream, adding more milk if the soup be too thick. Serve with small dice of bread fried in butter.

POTATO SOUP.

Twelve potatoes boiled and mashed through the colander, add one quart of boiling milk, a small piece of butter, some salt, pepper, and sance, let it boil fifteen minutes.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Mylius guarantee it.

CALVES' HEAD SOUP.

Take a calf's head well cleaned and a knuckle of veal, and put both into a large soup pot, take an onion, a large tablespoon sweet herbs, tie in a cloth and put in the pot; season with salt and pepper, boil five hours, strain through a colander, chop the meat very fine and return to the soup; boil four eggs very hard, chop them fine, slice one lemon very thin and add to the last.

HARE SOUP.

Five quarts water to two hares, two turnips, two onions, six cloves, twelve allspice, sweet marjoram and thyme; fry nearly half the hare, simmer five or six hours, strain, and add a half pint flour, two wine glasses tomato ketchup, and same of mushroom, three wine glasses of wine: boil very gently. Mutton or beef bones may be added.

ROYAL SOUP WITH SAVOURY CUSTARD.

Yolks of two eggs, white of one, dust of white pepper and salt, one gill of stock: take small preserve pot and butter it, beat the yolks and one white with a little stock, whisk up, and pour into the buttered gallipot, set it in boiling water with piece of kitchen paper on the top, leave it in boiling water for twenty minutes without boiling; when cold, turn it out, cut in slices, and thin with pastry cutter about the size of a sixpence; put into the soup, just before serving.

WHITE SOUP.

Take two quarts of good white stock, put it into a saucepan with a half pound of lean veal, a slice or two of ham, two whole onions, a carrot, a head of celery, mace and a bunch of herbs. Boil gently for an hour and strain. Pound up the white flesh of a cold fowl, with one ounce of sweet almonds, blanched, and one slice of crumb of bread—previously soaked in boiling milk: when quite smooth, add this to the soup, and pass it through a hair sieve. Mix the beaten up yolks of four eggs with three quarters of a pint of cream and a dessert spoonful of arrowroot; add it to the soup and stir it over the fire till quite hot, but do not let it boil; add salt, pepper, and a little pounded sugar. Remove the flesh from the remnants of a couple of roasted or boiled fowls, taking care to exclude all the skin; add half the quantity of bread crumbs soaked in stock free from grease, and pound thoroughly in a mortar; season with pepper, salt, and a little nutmeg; pass through a hair sieve; add as much stock as you want soup, warm it without letting it boil, and stir into it, on the fire, a couple of yolks of eggs strained and beaten up with half a cup of cream. Serve with dice of bread fried in butter, or with peas or carrots cut in the shape of peas, both previously boiled.

POTATO SOUP.

Six or seven potatoes cut up and boiled in a quart of water, with two onions and some celery seed, adding, if procurable, a small piece of pork (butter will do), when soft mash through colander, and thin to the right consistency with hot milk.

ACADIA BAKING POWDER is the best for all the recipes in this book. Go to Hattie & Mylius for PURE EXTRACTS.

BALDWIN & CO.

. . . ALL KINDS OF . . .

China, Glass & Earthenware,
ENGLISH & FOREIGN.

China and Glass Novelties
FOR DINNER AND TEA TABLE.

PIE FRILLS AND RAMIKINS

Also: THE QUEEN'S PATENT PUDDING BOILER.

BALDWIN & CO., - Halifax, N. S.

Peart's Central Bazaar.

Dolls, Toys, Fancy Goods,
Mouldings & Picture Frames.

THE LARGEST & BEST STOCK OF TOYS IN THE CITY.

Peart's Central Bazaar,
28 & 30 Duke Street, Halifax, N. S.

PICTURE FRAMES MADE TO ORDER. Best Work in the City.

WHITE BEAN SOUP.

Soak one pound beans in cold water over night, put on in five pints of cold water, with two carrots and two onions chopped, or any other seasoning desirable; boil three hours; strain off soup, and add one pint milk and one ounce butter, boil fifteen minutes.

PALESTINE SOUP—II.

Eighteen Jerusalem artichokes, two and a half pints stock, half pint cream, stick of celery, two onions, mace, white pepper, teaspoon sugar; peel the artichokes, and put them in cold water with a tablespoonful of vinegar; put an ounce of butter in a saucepan, when hot put them in, and toss them about so as not to let them brown or discolour put them in the stock with the onions and spices, and let them boil until soft, about an hour; rub all through a hair sieve, return to saucepan, boil a few minutes, add the cream, pour into the tureen. Serve with sippets of fried bread on a separate dish.

PEA SOUP.

Soak two quarts of split or green peas over night, have four quarts good stock ready, put in soup digester with three large onions and a head of celery or a teaspoonful celery seed, let it simmer or boil slowly three or four hours, pass through a sieve till perfectly smooth, return to pot, add pepper, salt, two tablespoons mushroom ketchup. Serve with dry toast cut very small.

M. J. K. L.

COMMON SOUP BUT GOOD.

Stock of boiled fowl, lamb or beef bones ; strain, remove fat, put in saucepan with carrot, turnip, onion, celery ; strain, and return to pot ; add ketchup, pepper and salt, and serve.

TAPIOCA SOUP.

One and a half pints good stock, yolks of two eggs, tea-cup of cream, one ounce crushed tapioca, a little pepper and salt ; when the stock is boiling sprinkle in the tapioca ; let it boil for ten minutes ; beat up the yolks well with the cream, add the salt and pepper, stir all in till very hot but do not let it boil.

OX TAIL SOUP.

Two ox tails, quarter pound lean ham, a head and a half of celery, two carrots, two turnips, two onions, five cloves, a few pepper corns, wine glass mushroom catsup, three quarts of water ; cut up the ox tails, separating them at the joints, put them into a stew pan with an ounce and half of butter, a head of celery, and the remainder of the vegetables, cut into slices, with the ham cut very thin, the spices and a small bunch of savoury herbs if you like the flavour, and a half pint cold water ; stir over a quick fire for a short time, pour in three quarts water, skim well, and simmer four hours ; take out the tails, strain the soup, thicken with a little flour, add half head celery and catsup, add the meat, boil a few minutes, and serve.

Mrs J. H. Woolrich.

ACADIA BAKING POWDER is the cheapest — only 30 cts. a pound.

TOMATO SOUP.

One quart can of tomatoes, three pints milk, one heaping tablespoonful of flour, one large spoon butter, pepper and salt to taste; stew the tomatoes a quarter of an hour, pass through a sieve and see that no seeds go through; reserve a half pint of milk to blend with the flour, boil the remainder - add all to the tomatoes, boil for a minute and serve. To be eaten with sippets of dry toast.

M. J. K. L.

OYSTER SOUP.

One quart oysters, one pint good cream, one pint milk, one large tablespoon flour, one ditto butter, pepper and salt to taste; beat up the flour in a little cold milk; boil the rest and add it with the cream to the butter, flour, and liquor from the oysters; boil a minute or two, put in the oysters, stand on the stove till heated through, serve.

M. J. K. L.

GRAVY SOUP.

Cut slices from leg of beef, brown by frying in butter taking care that they do not burn, put into digester with cracked bones on top, pour on four quarts boiling water, let it boil briskly uncovered, putting in at times a little cold water to raise scum, when all scum is taken off lay on top some sliced carrots and turnips, two onions, one head celery or a teaspoon celery seed, bunch of herbs, one tablespoon salt, one teaspoon whole pepper, one dozen cloves, two blades mace; cover the pot and let it all simmer from nine in the morning until nine at night; strain through hair or wire sieve. A ham bone is a great improvement.

ACADIA BAKING POWDER is the best — made by
Hattie & Mylius.

BARLEY SOUP.

Boil half a pint of pearl barley in a quart of white stock till it is reduced to a pulp, pass it through a hair sieve, and add to it as much well-flavoured white stock as will give you a puree of the consistency of cream. Put the soup on the fire, when it boils stir in to it, off the fire, the yolk of an egg beaten up with a gill of cream; add half a pat of fresh butter, and serve with small dice of bread fried in butter. Instead of bread dice put in some young peas boiled in salted water and well drained.

ALMOND SOUP.

Three ounces sweet almonds, six bitter almonds, small head celery, one small onion, one pint milk, one and a half ounces flour, one and a half ounces butter, one and a half pints white stock, one gill cream, salt, white peppers; blanch and chop almonds, add pinch of salt, and pound well in mortar, with a little cold water to keep them from oiling; put the almonds, milk, celery and onion into a saucepan and boil gently for one hour; strain the milk, (pressing almonds well to extract flavor), and return it to pan, mix flour and butter in a small saucepan.

For PURE SPICES go to Hattie & Mylius. For all recipes use
ACADIA BAKING POWDER and Hattie & Mylius
SPICES and EXTRACTS.

white stock
 r sieve, and
 s will give
 t the soup
 e, the yolk
 alf a pat of
 ad fried in
 ough peas

onds, small
 and a half
 and a half
 ers: blanch
 nd well in
 oiling; put
 ceapan and
 ng almonds
 x flour and

FISH.

BROILED OYSTERS.

Many invalids who object to oysters in the shell can eat them when cooked in this way: Drain the oysters, and dry in a napkin, heat, and well butter a gridiron, season the oysters well, lay them on and broil both sides. Serve on a very hot dish; put a little piece of butter on each.

SCALLOPED FISH.

Take cold cod or haddock, fresh, flake it, season with salt and pepper, moisten with a little milk, and stir in a good sized piece of butter; put this mixture into small scalloped shaped tins, and bake a light brown. Serve on napkins.

FISH PIE.

Boil a fresh haddock, and pick out all the fish free of bones and skin, one pint of oysters and a half dozen soft crackers well pounded, put in a tin dish, a layer of fish, then a few oysters, and sprinkle with cracker dust, adding salt and pepper, with a little nutmeg if you like it, fill up the pan in this way, with crumbs of butter on each layer, and pouring in the oyster liquor and half pint milk, put a layer of crackers well sprinkled with butter crumbs on the top, and bake in a good oven half an hour.

M. J. K. L.

To insure satisfactory results in Baking you must use ACADIA
 BAKING POWDER.

Good Housekeepers and Close Buyers

WILL SAVE MONEY BY LOOKING AT OUR STOCK OF

HOUSEHOLD GOODS

before buying. We buy direct from the manufacturer, and sell close for cash.

We keep a complete assortment of

HOUSE FURNISHING GOODS

TABLE LINENS, NAPKINS, GLASS TOWELINGS, KITCHEN & BEDROOM
FURNITURE, CARPETS, OIL CLOTHS, CURTAINS,

MEAS AND BOY'S CLOTHING

Ready made and to order.

W. & C. SILVER,

Dry Goods, Carpets, Clothing,
Corner George & Hollis Sts., HALIFAX, N. S.

MRS. M. MACALPINE,

33 Barrington Street.

LATEST STYLES IN



English and American

MILLINERY.

HOW TO COOK A SALT CODFISH.

Take a large tender fish and put it in salt the day before you want it for dinner; about 10 a. m. put it in a large tub of cold water, skin side up, and let it stand till the evening, then change the water and let it soak until about two hours before dinner, take it out, wash and clean well, leaving on the fins and the tail; put it in the fish kettle on the side of the range, with cold water and simmer for two hours. Serve in a napkin on a large dish. Make a sauce of a tablespoon flour and a good lump of butter, mixed smooth with cold milk, fill up with equal parts of milk and boiling water, and set on stove till it boils; have ready two hard boiled eggs cut in small pieces, stir them in the sauce and serve in a tureen. Carrots or parsnips are a good accompaniment to salt codfish.

M. J. K. L.

LOBSTER CUTLETS.

Save the coral, cut meat of lobster pretty fine, (green part not good), save the claws, one half ounce butter, one half ounce flour, one gill cold water, two tablespoons cream, juice of half lemon, one quarter teaspoon white pepper, pinch salt, few grains cayenne, little dust grated nutmeg, one egg, quantity bread crumbs, when the flesh is cut up, melt butter in saucepan, add flour gradually, add the water, let it boil three or four minutes, add the cream and seasoning, stir the pat of coral into sauce, then the prepared meat into sauce, turn it on a plate, when it is cold the cutlets can be formed; brush with egg and drop into bread crumbs.

ACADIA BAKING POWDER is the cheapest — only 30 cts. a pound

OYSTERS A LA CREME

Open a dozen oysters carefully and save the liquor; take half a pint of milk, add to it a piece of butter the size of a walnut, thicken with flour, and simmer ten minutes, add the oysters with their liquor and seasoning to taste; have some slices of toast and take up the oysters carefully and lay them on it, pour the gravy over and serve hot.

OYSTER STEW.

One quart of oysters, one quart milk, six soft crackers, pepper and salt, a little mace and good tablespoon of butter; make a gravy of the milk, pounded crackers, butter, and seasoning, pour the liquor off, put the oysters in the stew pan until hot through, and serve. Cream instead of milk is an improvement.

M. J. K. L.

LOBSTER RISOTTO.

Take one medium sized onion, chop it very finely, and fry it in butter, with just a pinch of saffron; add one pound and a half of the best rice, and stir carefully over the fire for several minutes; then add the pulp of one large tomato, about an ounce of powdered parmesan cheese, and a teaspoonful of mushroom ketchup; in another saucepan put the contents of a tin of lobsters, or, better still, the whole of a fresh lobster freed from the shell, and heat slowly in one pint of stock; when it is done, add it to the rice, and stir for a minute together; then take it off the fire and set it on a hot plate, adding a little more butter; let it stand for two minutes, then pile lightly on a warmed dish and serve.

Get your Groceries at the Grocers—your SPICES and FLAVORING
EXTRACTS from Hattie & Mylius.

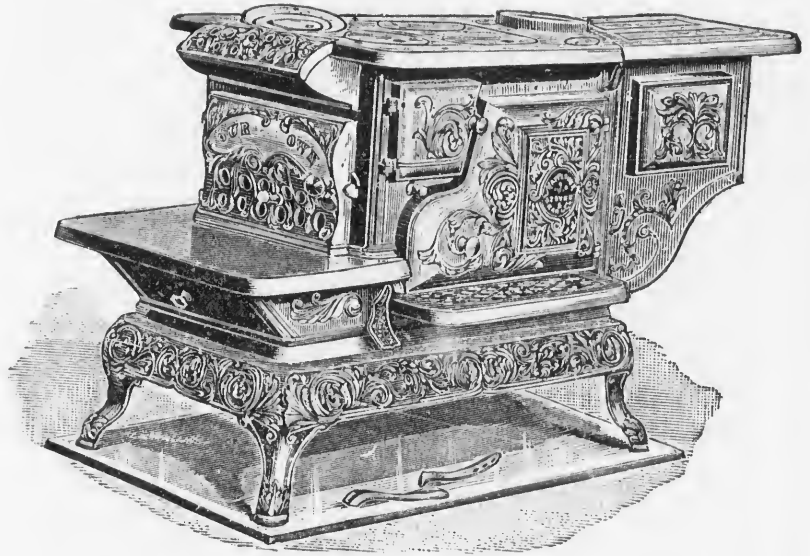
COD A LA RELIGIEUSE.

Two pounds of cod, lay it in flakes in centre of dish, boil hard two eggs, one and half ounces butter, one ounce flour, one pint milk, little white pepper and salt, tablespoon cream, few drops lemon juice, melt butter in saucepan, add flour and milk gradually, add pepper and salt, boil three minutes, add tablespoon cream, pour over fish, add garnish of parsley.

LOBSTER SOUFFLEE.

One large lobster, three ounces flour, three and a half ounces of butter, one and a half pints milk, pepper and salt, one tablespoon anchovy sauce, one half tablespoon vinegar, one half tablespoon Worcester sauce, four yolks eggs, six whites; put flour and three ounces butter in saucepan over fire and mix until smooth paste, add the milk and stir until it boils and thickens; pour half sauce into a basin and put aside, add to other half in pan as follows: break one large lobster and cut in small pieces, take the coral, if any, pound in a mortar with one half ounce butter, pass through a sieve and add the half of it to the sauce in the pan together with flesh of lobster, the sauces, vinegar, pepper and salt, mix well and stir in yolks of four eggs, then mix in lightly whites of six eggs beaten into a froth; butter plain tin mould, tie band buttered paper around it, put in mixture which must only half fill it, steam for one and a quarter hours. To sauce in basin add a little milk, put five or six large ripe tomatoes, cut them in halves, and cook them until tender in a moderate oven; then break three eggs into an enamelled saucepan with one ounce of butter, and stir them over the fire until the mixture is "scrambled" to the proper clotted-cream consistency; have ready some squares of buttered toast, on which place the halved tomatoes, and add to each a little pyramid of the scrambled eggs.

For PURE SPICES go to Battle & Mylius.



Rent's Stove & Kitchen Furnishing Depôt,

31 BARRINGTON STREET.

WE have a full stock of Cook Ranges and Stoves, and every description of Cooking Utensils, Waffle Irons, Frying Baskets, Jelly and Cake Moulds, Chafing Dishes, and all the Novelties appertaining to the HOUSE FURNISHING TRADE.

Call and examine Goods and compare prices.

TELEPHONE 418

OYSTER PATTIES.

Make some rich puff paste, bake in small patty pans, when cool turn out on a large dish, stew some fresh good oysters with a few cloves and a little mace, then add the yolk of one egg boiled hard and grated, a little butter and as much of the oyster liquor as will cover them, let them stew two or three minutes, when cool lay two or three in each puff.

BOUILLABAISSE.

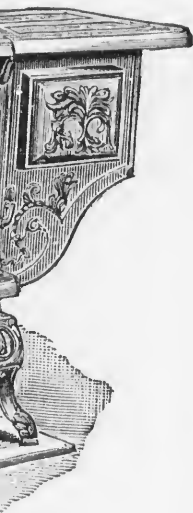
This Bouillabaisse a noble dish is—
 A sort of soup, or broth, or brew,
 Or hotch-potch of all sort of fishes,
 That Greenwich never could onto ;
 Green herbs, red peppers, mussels, saffron,
 Soles, onions, garlic, roach, and dace ;
 All these you eat at Terre's tavern,
 In that one dish of Bouillabaisse.

Thackeray.

QUANTITY FOR SIX PERSONS.

The first condition is to have perfectly fresh fish ; put in a stew pan one pint olive oil, two tomatoes, an onion, and a clove of garlic, all minced in fine pieces, three or four dried bay leaves, and a dried piece of orange peel ; put in the fish cut in pieces, pepper and salt according to taste, and a glass of water to each person ; put the stewpan on a brisk fire, when it boils add a pinch of saffron ; let it boil half an hour, have ready some square pieces of bread in a deep dish, over which pour the broth when strained.

For PURE SPICES go to Hattie & Mylius. For all recipes use
 ACADIA BAKING POWDER and Hattie & Mylius
 SPICES and EXTRACTS.



g Depot,

Stoves, and
 ls. Waffle
 ls, Chafing
 the HOUSE

s.
 NE 412

97 TO 101
BARRINGTON STREET
HALIFAX.

MAHON BROS.

IMPORTERS.

The Largest Retail Dry Goods House in the City.

LADIES AND MISSES SUPERIOR

White Underclothing.

COMBINATIONS, CORSETS, HOSIERY, SANITARY TOWELS, ETC.

Jackets, Cloaks & Waterproofs,

IN STOCK AND TO ORDER.

Discount for Cash.

G. M. SMITH & CO.

119 Barrington Street to 123

DIRECT IMPORTERS OF

Fine Dry Goods.

SPECIALTIES

DENT'S CELEBRATED KID GLOVES.

MORLEY'S HOSIERY & UNDERWEAR.

OXFORD HOMESPUNS FOR LADIES WEAR.

BUTTERICK'S PATTERN AGENTS.

MEATS—ENTREES.

TOAD IN A HOLE.

Cut cold meat into pieces an inch square and put them in a buttered baking dish, beat one egg, add to it one pint of milk, and pour it gradually into six tablespoons of flour, beating all the time; strain it through a sieve, add to it pepper and salt and pour over the meat; bake in a moderate oven one hour. Serve in the dish in which it was baked.

VEAL LOAF.

Two pounds of veal, chop as for mincemeat, two coffee cups fine bread crumbs, two eggs well beaten, salt and pepper to taste, a little sifted sugar, and a lump of butter, beat all together well, and put in an earthen pudding dish well buttered, press it down very hard; bake in a hot oven for an hour; when perfectly cold cut in thin slices.

POTTED HEAD.

Soak head and feet in salt and water for twenty-four hours; boil and cover with water till bones move, but not too much; take out meat and pour liquor into dish; when cold take off all the fat, mince meat, and add sage, pepper and a glass of wine; boil up and pour into moulds.

As the proof of the pudding is in the eating—the use of **ACADIA BAKING POWDER** is proof of its superiority.

JOHN W. AUSTEN,

✦ HARDWARE, ✦

91 & 93 GOTTINGEN STREET,

MALIFAX, N. S.

When Wanting

GOOD

Table or Cooking BUTTER

Table or Cooking EGGS . .

RING UP

SMEAS,

207 Barrington Street.

TELEPHONE 140. Delivery Free.

BEEF STEAK PIE.

Three pounds good tender steak cut in small pieces, chop three large onions and boil till tender in a pint of water, mix a tablespoon of flour, and one of butter, with pepper, salt and ketchup, with the water; lay the beef in to boil for three minutes, line a pan with good paste, pour in the meat and the gravy, covering all over when full with a top crust of paste, make a slit at each end to let out the steam, ornament the top and bake until it becomes a light brown, serve hot.

M. J. K. L.

KIDNEYS IN BATTER.

Make a thick batter, season with pepper and salt, cut the kidneys in thick slices, put some butter into a pan, and when the blue steam rises put in the slices which must be first dipped in and covered with the batter, fry nicely; drain, and serve with fried parsley.

GAME OMELETTE.

Break six eggs into a frying pan, add four ounces of butter, a large pinch of salt and a trifle of pepper; fry quickly as for an ordinary omelette; meanwhile you will have minced ready the breast of a partridge or any remains of cold game, add just a shred of onion and a tiny bit of chopped parsley, make the mixture quite hot in a separate saucepan, and when your omelette is ready spread it over the top; fold it quickly and serve. Remember it must be taken to table piping hot or it will be leathery.

PURE BAKING POWDER, PURE SPICES, PURE FLAVORING EXTRACTS
at Hattle & Mylius, the Druggists

We are at Your Service

Our store is convenient to come to; clerks courteous; our ever-changing stock well assorted and full of values, especially in our

Dress Goods Department; Household Goods Department; Whitewear, Underwear and Corset Department; Hosiery and Smallwares Department.~~~~~

Come in and see us; you will find us ready and willing to please you. If you cannot pay us a visit, our Mail Order Department and Telephone Service will give you every satisfaction.

GEORGE T. SMITH,
The Central Dry Goods Store.

37 GEORGE STREET

Telephone No. 571

POTATO CROQUETTES.

Four potatoes, small piece butter, yolk of one egg, pepper and salt, mix all well together, and when cold mould into pears, brush with egg and bread crumbs, and fry, serve hot.

EXCELLENT WAY TO COOK A FOWL.

Melt in a saucepan two ounces good salt butter, thicken by adding one ounce of flour, stir well to keep it smooth until it is a light brown colour, put in a plump young chicken, close and leave it to simmer half an hour, turning it once at the end of that time, add to it one tumbler of rich beef jelly and one of sherry, and fill up the pan with mushrooms, again close, simmer for another half hour, when it will be ready to serve; use salt and pepper according to taste.

VEAL CUTLETS A LA PRINTANIERE.

Pare some thin veal cutlets, season them, break some eggs, dip in the cutlets and sprinkle well with bread crumbs, put in saucepan with melted butter, when nicely browned serve on a round dish with wreath of vegetables cooked in butter, salt, white pepper and a pinch of sugar.

FRIED SWEETBREADS.

Prepare sweetbreads as in the receipt on ne. page; when boiled white and tender dip in yolk of egg, cover with bread crumbs lightly peppered, fry in butter and serve very hot.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Mylius guarantee it.

30 CENTS EACH YEAR

IS ALL IT COSTS TO SWEEP
WITH A GENUINE
"CYCO" BEARING
"BISSELL"
WITH NICKEL PLATED
TRIMMINGS.



No Noise
No Oiling
Last Longer
Run Easier

"Cyco" Bearings
do more for
Carpet Sweepers
than ball-bearings
have done for
bicycles.

The Bissell alone has "CYCO" Bearings.
We sell them.

CUTLERY

Of all kinds
At all prices

Silver Plated
Ware

For Presents

Tinware and

Enamelware

Kitchen Furnishings

A. M. BELL & CO.,
67 & 69 Upper Water Street,
HALIFAX, N. S.

UTLERY

Of all kinds
At all prices

Ever Plated
Ware

For Presents

re and

Enamelware

Furnishings

CO.,

Street,

3.

TO LARD AND STEW SWEETBREADS.

Soak the sweetbreads in salt and water for an hour, wash them well and have boiling water ready to blanch them, boil ten minutes, put them into cold water and trim them, have slices of white bacon ready one inch long and thick in proportion; run the larding needle partly through and insert the bacon thickly, make a sauce with a tablespoon of flour mixed with a pint of stock, stir till it boils, lay in the sweetbreads, stew three-quarters of an hour, lay them on a dish, add two tablespoons cream to the sauce, pour over boiling hot, and serve.

RABBIT STEW.

Two rabbits, cut each in eight pieces, and fry in dripping for a few minutes, put them in a stew pan with one pound corned pork cut in small pieces, three large onions cut fine, four quarts of water, salt and pepper to taste; let all boil three hours slowly, a half hour before serving add a bowl full of small dumplings made of good light paste; before turning into tureen add three tablespoons mushroom ketchup.

JUGGED RABBIT.

Two rabbits fried lightly in butter, put them in a stone jar with cover, put in one onion cut fine, four cloves, one blade mace, half dozen whole peppers, pinch of cayenne, cover with one quart good stock; set the jar in boiling water and boil for two hours, add gill of port wine and juice of half lemon, put the meat on a dish and pour over the gravy.

ACADIA BAKING POWDER is the cheapest — only 20 cts. a pound

J. H. EMMETT,

WHOLESALE AND RETAIL DEALER IN

FRESH  CORNED PORK,

Hams, Bacon, Bolognas, &c.

Sausages a Specialty.

88 GOTTINGEN STREET,

TELEPHONE 1125.

HALIFAX, N. S.

L. D. MURPHY.

TELEPHONE 464.

J. T. CLANCEY.

MURPHY & CLANCEY,

General Provision Dealers & Victuallers,

93 GOTTINGEN STREET. HALIFAX, N. S.

Beef, Mutton, Lamb, Veal, Poultry,
Game, Corned Beef, Tongue,
Pork and Sausages.

FRESH BUTTER, EGGS, VEGETABLES, FRUITS,
and CANNED GOODS always on hand.

FRICASSE OF CHICKEN.

Cold or hot chicken, carve in nice pieces; make sauce of half ounce butter, one ounce flour, one pint stock, one blade mace, pepper and salt to taste, one gill cream, one onion, small piece carrot and turnip; boil the chicken in this half an hour; border a dish with boiled rice, ornamenting with slices of carrot or boiled tongue, put the pieces of chicken in the centre, add the cream to the sauce, let it boil up and pour over; if the sauce is not rich enough, beat up the yolk of an egg and stir in, but do not let it boil.

RICHELIEU.

Boil three ounces of maccaroni in a large saucepan of boiling water, with a pinch of salt and a bit of butter, for half an hour; drain, and cut it up in small pieces, mix it with three well beaten eggs, and six ounces of mixed veal and tongue, flavour with a little nutmeg and grated lemon peel if you like it; nearly fill a plain mould with the mixture, tie it down with paper, and put it into a saucepan of boiling water not high enough to touch the rim of the mould; let it boil for seven minutes with the saucepan tightly covered.

POT PIE—VERY GOOD

Line a pot or a pan with good paste, cut three pounds of veal in nice slices or joints, and one pound of salt pork cut in small pieces, lay them in the pot in alternate layers, sprinkle well with pepper, cut three or four onions finely, and stew in with the meat, about half a pound of the paste cut in small pieces improves the gravy; put in enough water to nearly fill the pot and cover all closely with the paste; set on a slow stove or bake in a moderate oven an hour and a half.

M. J. K. L.

ACADIA BAKING POWDER is the cheapest—only 30 cts. a pound

When Furniture or Carpets are Needed

It is natural that you should want to get the best value that money can procure. Styles, workmanship and finish should be important factors though in making comparisons in prices.

Our line of spick and span New Furniture is priced lower than ever.

We can't enumerate prices here, but no matter what you require, we can meet your wants, and will be glad to have you come in and compare our goods and prices with the best you can get elsewhere.

We Have Everything to
Furnish a House

GORDON & KEITH,
Furniture and Carpets,
MALIFAX.

HASHED TURKEY OR CHICKEN.

Put a good lump of butter in a frying pan and mix with it a large tablespoon of flour, stirring till well blended and brown, mix with it a pint of water, two tablespoons ketchup and pepper; let it boil up, put in the meat and cook until all is hot through, turn the mould upside down on a hot dish, and serve round it a thick gravy made of beef as follows: two ounces minced beef boiled ten minutes in a gill of cold water; mix a teaspoon of flour smooth in a little cold water, add the boiling gravy, pour through a strainer, and serve.

POTATOE PIE

Cut cold beef, lamb or mutton, very finely, make a gravy of a pint of water in which three finely cut onions have been boiled, braid a tablespoonful of flour with a little cold water, add this with a tablespoonful of butter, two spoonful mushroom ketchup with salt and pepper, to the onion liquid, boil two or three minutes; brown the meat lightly in a frying pan, than lay in pudding dish, pour the gravy over it, then press hot potatoes through a sieve on the top, add two or three crumbs of butter, put in the oven and bake twenty minutes, serve hot.

TOMATOE PIE.

Place the remains of cold pork or mutton in a pie dish, with a few slices of potatoes and onions, cover with sliced tomatoes, add a little stock, or if this is not at hand, a little water, make a short crust and bake.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Mylius guarantee it.

"The Gottingen Street China Store"

HAS AT ALL SEASONS ONE OF THE MOST VARIED
AND BEST ASSORTED STOCKS OF GOODS IN TOWN.

Dinner, Tea and Toilet Ware, Glassware, Lamps, &c., &c.

We are selling at greatly reduced prices, to suit everybody. China Cups and Saucers from 10c. up. We have also a fine lot of Hall Lamps; also, Parlor and Table Lamps. Fancy Glass Fruit Dishes, and all other lines to be found in a well kept business—Crockery and China Store.

J. A. HANGOCK, - 65 Gottingen St.

NO LADY'S TOILET IS COMPLETE
WITHOUT A BOTTLE OF _____

McFATRIDGE'S

Almond & Cucumber Cream

It Makes the Face and Hands Soft and Beautiful.

PREPARED ONLY BY

R. McFATRIDGE, - Chemist,
47 GOTTINGEN STREET, - HALIFAX, N. S.

China Store"

MOST VARIED
GOODS IN TOWN.

Lamps, &c., &c.

Prices, to suit
all purses from 10c.

Hall Lamps;

Fancy Glass

can be found in a

China Store.

Gottingen St.

S

Cream

and Beautiful.

Chemist,

FAX, N. S.

POTATOE PUFF.

Take two cupsful of cold mashed potatoes, stir into it two tablespoonsful of melted butter, beating to a cream, add two eggs lightly whipped, and a teacup of cream or milk, salt to taste, beat all well, put in a deep dish and bake in a quick oven until browned.

TIMBALE OF WHITE MEAT.

Six ounces pipe maccaroni, one pound cooked chicken one quarter pound cooked ham, six button mushrooms, two tablespoons bread crumbs, salt spoon powdered sweet herbs, pepper and salt, three eggs, mince chicken fine, one tablespoon cream beaten up with it, boil maccaroni ten minutes in water, then in milk or stock till soft, line a buttered mould with maccaroni in pieces half inch long, brush over with white of egg, put the seasoning in the meat and press all closely in the mould, cover with buttered paper and put in the oven to steam for an hour, let it be firmly set in the middle, turn out and serve with white sauce. N. B.—This may be made with veal instead of chicken.

CHICKEN SALAD.

Broiled or roasted fowl, remove all the skin, the fat and the bones, chop very fine, cut good white celery equally small, also one good sized beet; lay in the dish a layer of chicken, then of celery and beet, and so on until the dish is filled; just before it goes to table pour over it a good salad dressing, garnish with hard boiled eggs sliced, and lettuce.

As the proof of the pudding is in the eating—the use of ACADIA BAKING POWDER is proof of its superiority.

DAY & KINSMAN,
Sanitary Plumbers and Hot Water Heaters,
TINSMITHS and GAS FITTERS,
72 Cornwallis St., - Halifax, N. S.

Dealers in COPPER BATH TUBS, HOT WATER
BOILERS, SINKS, PUMPS, &c.

IRON AND LEAD PIPES ALWAYS ON HAND.

TELEPHONE No. 1151.

Particular attention given to Jobbing.

Good Quality Groceries

are essential to the cook who wants to do good cooking. You can't make a tasty omelette with stale eggs, nor a good pie crust with bad butter. We know the quality of the groceries we sell, because we buy only from reliable people. Some times we have to pay a good deal more for first class articles than we could buy the second grade at; but we think it pays us to have only one quality, and that the best.

W. E. CROWE & CO., CASH
GROCERS Gottingen St.

MAN,
Water Heaters,
TERS,
ifax, N. S.

S, HOT WATER
S, &c.
ON HAND.

ention given to Jobbing.

eries

s to do good
mellette with
h bad butter.
eries we sell,
eople. Some
ore for first
second grade
ave only one

ingen St.

CROQUETTES OF CHICKEN.

Half a cold chicken, two ounces lean cooked ham, one ounce butter, one ounce flour, one gill stock (veal), one-half gill cream, juice of one-half lemon, one-quarter tea-spoonful salt, same white pepper, few grains cayenne pepper. Put the butter into a small saucepan, when melted put in the flour and gradually add the stock; do not add too much at a time or let it get too thick, let it boil before adding the cream, three or four minutes will do it, add cream, seasoning lemon juice, stir in chicken and ham finely minced off the fire, turn it out on a plate after it is minced.

PASTRY FOR CROQUETTES OF CHICKEN.

One-quarter pound flour, three ounces butter, pinch of salt, three-quarter gill of water, sift flour, lay it on board, chop in butter with flour, mix lightly with water, roll out lightly and away from you, dip paste cutter in hot water, put little of prepared meat into middle of paste, beat one egg on plate, brush each croquette with egg, and lay in bread crumbs, fry pale brown in hot fat (half lard and half dripping) three-quarters of each is enough.

LOBSTER SALAD

Cut the lobster finely, have two or three firm white heads of lettuce carefully sliced, fill a dish with alternate layers of lobsters and lettuce, pour over all a rich sharp dressing, garnish with the coral of the fish, hard boiled eggs sliced, and lettuce leaves.

PURE BAKING POWDER, PURE SPICES, PURE FLAVORING EXTRACTS
at Hattle & Mylius, the Druggists.

ESTABLISHED 1859

BROWN BROS. & CO.

Chemists &

Druggists,

“DUFFUS’ CORNERS,”

Granville Street, - Halifax, N. S.

Sponges, Perfumery, Combs,
Hair Brushes, Flesh
Combs, &c., &c.

The Finest Appointed and Best Equipped Drug Store
in the Maritime Provinces.

59

S. & CO.

gists,

fax, N. S.

**Combs,
Flesh**

ed Drug Store

POTTED BEEF.

Take two pounds of beef off the round, remove all skin and fat, place it in a stone jar, cover with cold water, dredge with a little pepper and salt, a small onion stuck with eight cloves, put it in a cool oven, stew gently five hours : do not let it get dry but add a little stock, take the meat out of the stock and put it several times through the mincing machine, restore it again to the stock, mix, and add one ounce of butter, pepper, salt, a pinch of cayenne, and one table-spoonful anchovy sauce. Very good.

HASHED FOWL.

Brown a quarter of a pound of fresh butter, slice two large onions and fry them, cut fine the heart of a fine, white cabbage, and chop up a large sour apple ; put the whole into a saucepan, add an eggspoonful of cayenne, one of black pepper, a teaspoonful of tumeric, the juice of half a lemon, and a small cup of strong stock ; cut up a fowl, flour it, add a little salt, and put it with the rest of the ingredients ; cover it closely to keep in the steam, and let it stew gently for three hours.

To insure satisfactory results in Baking you must use ACADIA BAKING POWDER.

City Fancy Store,
123 GRANVILLE STREET.

C. J. COOKE,

IMPORTER OF

English, German and American _____

TOYS, DOLLS, GAMES, BASKETS, BALLS.

Also, a full line of FANCY GOODS & NOVELTIES.

Orders from the Country promptly attended to.

WHOLESALE AND RETAIL.

Gents' Furnishings.

SEE OUR

UNLAUNDRIED WHITE SHIRT, @	- - -	50cts.
LINEN CUFFS, 2 pair for	- - -	25cts.
LINEN COLLARS, 2 for	- - -	25cts.

Also, a large assortment of GENT'S UNDERWEAR,
HATS AND CAPS, WATERPROOF COATS, UMBRELLAS, &c.

ALBERT DOWNEY,

239 Barrington St., - Corner Buckingham St.

Store,
REET.

KEE,

NETS, BALLS.

S & NOVELTIES.

tended to.

AIL.

igs.



- - 50cts.

- - 25cts.

- - 25cts.

NDERWEAR,

UMBRELLAS, &C.

EY,

uekingham St.

PUDDINGS AND PIES.

COTTAGE PUDDING.

One cup sugar, one cup sweet milk, half cup melted butter, one egg, two small teaspoons cream tartar, one teaspoon soda, one pint flour, bake three-quarters of an hour.

METHODIST PUDDING.

Two large cups flour, seven tablespoonsful chopped suet, two heaping teaspoons Royal Baking Powder, milk enough to make a good batter; cover well the bottom of the dish with fresh fruit or berries, with a little sugar, pour on the batter, bake slowly.

FROSTED RICE.

Boil two cups rice in milk till very tender, salt and season it, beat yolks of three eggs with them in a deep dish, beat three whites to stiff froth, with a little sugar and lemon; spread over rice and brown in oven, put on rice, and serve cold. This may be made of tapioca or corn starch in same way.

CREAM PIE.

One cup flour, three eggs, one cup sugar, two teaspoons baking powder.

Get your Groceries at the Grocers—your SPICES and FLAVORING
EXTRACTS from Hattie & Mylius.

Everything _____
_____ does not depend on the **Receipt!**

If you do not have good

SPICES, ESSENCES, CREAM TARTAR &c.,

Go to

IRWIN & SON,
Chemists and Druggists,
99 GOTTINGEN ST. and 201 BRUNSWICK ST.

— N. B. Family Receipts and Prescriptions a Specialty. —

G. U. EVANS,

DEALER IN

China, Glass & Earthenware,

SCHOOL SUNDRIES.

Lamps & Lamp Fittings, Tin, Enamel and
Woodenware, Toys, Fancy Goods, &c.

83 GOTTINGEN ST., - HALIFAX, N. S.

Receipt!

TAR &c.,

N,
uggists,

UNSWICK ST.

a Specialty. 

NS,

enware,

S,
amel and

ds, &c.

IFAX. N. S.

CREAM FOR PIE.

One cup boiling water, one egg, one tablespoon flour, one ditto sugar, a little milk, lemon essence, stir all into the boiling milk and boil two minutes, when cold fill and frost the cake.

GINGER PUDDING

Half pound flour, quarter pound suet, quarter pound sugar, good teaspoonful ground ginger, chop the suet very fine and mix it all dry, boil in a well buttered basin three hours; sweet sauce.

FIG PUDDING.

Half pound bread crumbs, half pound figs chopped very fine, six ounces butter, six ounces brown sugar, the juice and rind of a lemon, half a nutmeg, three eggs well beaten, mix all together and boil two hours.

SNOW PUDDING.

One pint of boiling water, two tablespoonsful of cornstarch, two eggs, half a pint of milk; dissolve the cornstarch in a little cold water, stir it into the boiling water, add the whites of two eggs beaten to a froth, a little salt, and one tablespoonful of white sugar; pour into a mould and set to cool; make a custard of the yolks of the eggs, the half pint of milk, one teaspoonful of cornstarch, half a cup of sugar and flavor with lemon or vanilla. Serve cold, pouring on the custard as you serve it.

PURE BAKING POWDER, PURE SPICES, PURE FLAVORING EXTRACTS
at Hattie & Mylius, the Druggists.

MANCHESTER PUDDING.

Pour a pint of boiling milk over twelve ounces bread crumbs, and beat into a smooth batter, add six ounces sugar, two ounces butter, yolks of three eggs and whites of four, lemon or any other essence, two teacups of preserves poured into the bottom of the mould; then pour in the batter, steam two hours, requires no sauce.

COOPERSTOWN PUDDING.

Stir into a pint of boiling milk three even tablespoonsful of flour and one of corn starch made into a paste with a little cold milk, add a small piece of butter, beat four eggs, yolks and whites separate, and when it has cooled a little stir in the eggs, just before it is put into the oven to bake place the pudding dish in a pan of boiling water, then bake one half hour. Eat with sauce.

A GOOD SAUCE.

One cup of sugar, one-half cup of butter beaten to a cream, then add the yolk and white of one egg beaten separately; flavor to taste, set to cool.

BANANA PUDDING.

Two tablespoonsful corn starch wet with cold water, one cup white sugar, one-third cup butter, stir together in a dish, pour on boiling water to make a thick custard, stir in three well beaten yolks, bring to a boil, slice thin a few ripe bananas, pour the custard over them, the whites beaten with sugar on the top.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Mylius guarantee it

LEMON PUDDING.

Make a custard of a pint and a half of milk, yolks of two eggs, two tablespoons of flour or corn starch, three-quarters of a cup of sugar, the grated rind and juice of a lemon, pour in the dish and bake, stirring now and then.

ORANGE PUDDING.

Cut up oranges in small pieces to make a thick layer on bottom of pudding dish, make a thick boiled custard, when cool pour over the oranges, use the whites on the top, brown slightly, be careful to take out every seed.

ASPARAGUS PUDDING.

Cut up all the tender part of a bundle of asparagus so that the pieces are about an inch long, boil them, then let them cook in stock for a quarter of an hour, prepare some fried bread in the shape of dice, and when about to serve pour the soup over the bread.

FIG PUDDING.

One half cup molasses, one half cup chopped suet, one and a half cups flour, one half pint chop; 4 figs, one egg, one half teaspoonful soda, half teaspoonful cinnamon, half teaspoonful nutmeg mix suet, molasses, spices and figs together, dissolve soda with teaspoonful hot water and mix with milk, add to the other ingredients, beat egg well and stir into the mixture; steam two hours and a half.

For PURE SPICES go to Hattie & Mylius. For all recipes use
ACADIA BAKING POWDER and Hattie & Mylius
SPICES and EXTRACTS.

Our

Sugar Cured Hams

WILL GIVE YOU SATISFACTION FOR
PICNICS, PARTIES OR GENERAL USE.

TRY ONE.

JOHN H. BERTRAM,

Tel. 656. 218 Argyle Street.

T. F. COURTNEY.

J. D. CURRIE.

T. F. COURTNEY & CO.

Direct Importers,

High Class Groceries, Wine & Spirit Merchants.

OUR STOCK IS COMPLETE. . . .

. . . OUR PRICES ARE RIGHT.

BRUNSWICK & JACOB STS., - HALIFAX, N. S.

SEBASTOPAL PUDDING.

One cup of milk, one cup of molasses, one cup of suet, two cups flour, two cups of fruit, two eggs, one teaspoon of soda, spice to taste, boil four hours. Chopped apple is an improvement, say one cup, and add a little more flour if required.

STEAM PUDDING.

Four teacups flour, one of sugar, one of sweet milk, one tablespoon melted butter, one teaspoon soda, two teaspoons cream of tartar, two eggs, any fruit you wish; steam two hours and a half.

BUTTERMILK PUDDING.

Three quarter pints bread crumbs, one pint milk and four eggs, two ounces butter, two of sugar, nearly fill dish with the soaked bread crumbs, then spread layer of jam on the top, beat yolks of four and white of one egg, add sugar and melted butter, pour into the dish over the jam, and bake one hour.

RASPBERRY JAM PUDDING.

Three eggs, their weight in white sugar, flour and butter, two tablespoons raspberry jam, a salt spoon of baking soda, beat butter and sugar to a cream, then add the eggs well beaten, then flour and jam, soak the soda in a little hot water and add to the pudding and beat well; steam three hours and eat with sauce.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Mylius guarantee it.

MOTHER'S PLUM PUDDING.

Three thick slices baker's loaf, cut off the crust, put the bread in a basin, pour over it a full pint of boiling milk, when soft put in one large cup of suet, one ditto of sugar, six well beaten eggs, two grated nutmegs, one and a half pounds raisins (some prefer them unstoned), put in a buttered mould, tie tightly in a cloth, boil four hours or longer, as you please. Eaten with cold sauce of butter, sugar and brandy, well blended into a thick froth.

M. J. K. L.

CHOCOLATE PUDDING

Quarter pound cake crumbs, half pint of milk, a quarter pound grated chocolate, teaspoon vanilla, four ounces sugar, four eggs, quarter pound butter, set the butter in hot water to melt, add the milk boiling hot, beat yolks and whites separately, add the sugar to the whites, when it cools a little add the yolks one by one to the mixture in which you have already put the cake, chocolate and vanilla, put all in a buttered mould and steam two hours.

M J. K. L

LEMON PUDDING.

Small bowl cake crumbs (sponge or plain), juice of two lemons, heaping cup of sugar, two eggs beaten separately and whites put in last. pour half pint boiling milk over cake, put in eggs, sugar, and small lump of butter; steam two hours and eat with sauce.

M. J. K. L.

Get your Groceries at the Grocers—your SPICES and FLAVORING
EXTRACTS from Hattie & Mylius.

SAUCE FOR THE ABOVE.

Yolks of two eggs, glass of sherry, spoonful of sugar whisked well together, pour over pudding when it goes to table.

SUET DUMPLINGS.

Take a quart of flour and rub in two good teaspoons baking powder, a breakfast cup full finely cut beef suet, mix them with enough cold water to make a smooth paste, take out, cut in small round shapes and boil for twenty minutes. Eaten with either hot or cold molasses.

M. J. K. L.

GOOD PASTE FOR STEAMED PUDDING.

One quart flour, two teaspoons baking powder rubbed in, one large tablespoons lard, six ounces butter, mix all with cold water and roll out; line a buttered mould with the paste, put in the fruit, apples, rhubarb or blueberries, sprinkle with sugar, cover the top well with paste, steam it for two hours.

M. J. K. L.

DELICIOUS PUDDING.

Pour half a pint warm cream over two French rolls, two ounces sugar, one ounce vanilla chocolate, and five large eggs beaten up; always use a rather low mould with a pipe in it for this pudding; after having buttered it, line it with well buttered paper, pour in the mixture and steam it for half an hour, then turn it out, pour chocolate sauce over it and fill the centre with fruit.

As the proof of the pudding is in the eating—the use of ACADIA BAKING POWDER is proof of its superiority.

LEMON PUDDING.

Line a tin mould with rice paste, take three ounces of sponge cake well crumbled, pour over this one gill of cream and one gill of milk, beat the yolks and whites of three eggs separately, rasp the rind of three lemons, on lumps of sugar, squeeze and strain the juice into four ounces of sugar, then mix the yolks, the sugar and lemon juice with a quarter teaspoon of cinnamon into the softened cake crumbs, add the whites last, well whipped, very slowly to the whole, do not stir them in, pour all in the pan and steam or bake as you please.

M. J. K. L.

LEMON PIE.

Six eggs, juice of three large lemons, half a pound of butter, three large cups white sugar, boil the lemon peels in a very little water, and when strained add to the other ingredients, put all in a basin and set over a kettle of boiling water, stirring all the time until well mixed and warm; line shallow tins with good paste and half fill with the lemon mixture.

M. J. K. L.

PUMPKIN PIE.

Cut the pumpkin in small pieces and stew till very soft, will take several hours over a slow fire, then press through a sieve until smooth and dry; to three pints pressed pumpkin add one quart good cream, four beaten eggs, one pound sugar, one teaspoon cinnamon and one heaping tablespoonful ground ginger; bake in tin shapes without top crust.

For PURE SPICES go to Hattie & Myllus. For all recipes use
ACADIA BAKING POWDER and Hattie & Myllus
SPICES and EXTRACTS.

BAVAROIS A LA BARONNE.

Line a fancy mould with sweet jelly and ornament in a round ring alternately with shredded almonds and pistachio nuts, these must be blanched and peeled, and when cut put to set in a little jelly, have some finely sliced apricots placed on a tin and steeped in jelly, arrange them in the mould with the almonds and pistachios at the top and bottom of each layer of the fruit, adding a little more jelly to keep them in place, fill up with good cream, and, when set, turn out on dish, paper or a napkin. It is simply lovely.

*Truth.**M. J. K. L.*

PANCAKES.

Four heaping tablespoons flour, four eggs, one pint milk, a little salt, break the eggs in the flour one by one, beating all the time, put in the milk gradually, beat all for ten minutes, let it stand for an hour, put a little butter in the frying pan, pour in small cup of the batter, brown and turn, put on hot dish, sprinkle with a little sugar, butter and nutmeg, pile one over the other, sprinkle all as at first, and serve hot.

*M. J. K. L.**M. J. K. L.*

BRACO DESERT DISH.

Make a sponge cake like dough for cream pies, a boiled custard, one quart milk, three eggs (yolks), one-quarter cup flour and three tablespoonsfull of white sugar, pour over the cake, after spreading preserves through the layers of cake, whip cream over the whole.

Hattie & Mylius keep only the best, be it Drugs or Flavoring Extracts.

CREAM PIES.

Three eggs, one cup sugar, two teaspoons cream of tartar in flour, one teaspoon soda, this makes two pies; filling, one pint milk, one teaspoon soda, this makes two pies; one egg, stir into boiling milk, boil a few minutes, flavor. A lemon added to this makes a good flavoring, or instead of one-half cup flour, one-quarter cup of chocolate.

ORANGE FRITTERS.

Four oranges, four tablespoonsful flour, two eggs, teacupful milk, one tablespoon brandy, put the flour in a basin, drop in the eggs and beat till well mixed, add the milk gradually, beat the whites well and add with the brandy, last of all cut the oranges in round slices, draw each slice through the butter, drop in frying pan and fry a light brown.

MINEHAHA PIE.

Six eggs, one pound flour, one-half pound sugar, one-half pound butter, two teaspoons baking powder, a little milk or water, flavor with lemon, filling one and a half cups of sugar, two teaspoons of water, let it boil on the back of the stove till waxy, then add whites of two eggs beaten, spread on nuts and raisins.

ACADIA BAKING POWDER is the best for all the recipes in this book. Go to Hattie & Mylius for PURE EXTRACTS.

cream of tartar
; filling, one
o pies; one
s, flavor. A
or instead of
e.

two eggs, tea-
e flour in a
xed, add the
dd with the
d slices, draw
an and fry a

sugar, one-
yder, a little
e and a half
boil on the
of two eggs

recipes in this
TRACTS.

MACCARONI, CHEESE, &c.

CHEESE PUDDING.

A quarter pound cheese, one cup milk, two eggs, small piece butter, one teaspoon made mustard; melt all together on the stove, bake twenty minutes in a quick oven.

AIGRETTES.

Boil together two ounces butter and half pint water, when boiling fast mix in a quarter of a pound of flour till it is smooth, thick paste and leaves the sides of the pan quite clean, mix in two ounces grated cheese, with salt and cayenne pepper to taste, next add the yolks, then the whites well beaten of two eggs, turn it out on a buttered plate to get cold; when wanted, fry in rough lumps, drain well, and serve very hot.

CHEESE STRAWS.

Quarter pound butter, quarter pound grated cheese, quarter pound flour, cayenne pepper to taste, mix the flour, cheese, and half the butter with a little water, roll the paste twice, then add the rest of the butter, and roll twice again, cut the paste into long narrow strips about the size of finger biscuits and bake in a slow oven.

M. J. K. L.

ACADIA BAKING POWDER is the best — made by
Hattie & Mylius.

W. M. DRAKE,

IMPORTER & DEALER IN

Fine Groceries, Fruits,

Farm & Dairy Produce,

105 BARRINGTON ST., Corner Prince,

HALIFAX, - - - N. S.

WE

Repair, refit and replate SILVERWARE.

WE

Repair, WATCHES and CLOCKS.

WE

Sell Sterling or Best Quality Electro Plate SPOONS,
FORKS, KNIVES, and other table articles.

WE

Have the best SILVER or GOLD POLISH in the market.

WE

Sell PLATE BRUSHES all sizes.

WE

Repair or make to order any kind of JEWELLRY.

M. S. BROWN & CO.,

128 & 130 Barrington Street, - HALIFAX.

WELSH RABBIT.

Cut a pound of cheese in slices, put a piece of butter the size of an egg in a frying pan, lay in the cheese about five minutes, add two well beaten eggs, a dessertspoonful mixed mustard, pepper and salt to taste, stir it up well and pour hot over slices of well buttered toast.

CHEESE OMELET.

Two eggs, tablespoon bread crumbs, half cup milk, two tablespoons grated cheese, teaspoon made mustard, cayenne, beat all well together, pour in a buttered dish and bake in a hot oven ten minutes.

CHEESE FRITTERS.

Two eggs, tablespoon of flour, two tablespoons grated cheese, white and cayenne pepper, beat yolks and whites separately, beat flour, milk, seasoning, cheese and yolks together, then add the whites lightly, have boiling fat ready and drop in a tablespoonful at a time, grate a little cheese over them and send to table as hot as possible.

PARMESAN BALLS.

Two ounces parmesan cheese, two whites of eggs, whisk the whites, stir in a few grains cayenne and salt, stir in the grated cheese, flour the board, and make in small balls, fry in boiling fat till a light brown, lay on kitchen paper before the fire. Serve on a napkin with a little dry parmesan grated over them, eat hot.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Mylius guarantee it.

E,

roduce,

Prince,

N. S.

ate SPOONS,
cles.

in the market.

LLRY.

D.,

HALIFAX.

CHEESE TOAST.

Three ounces grated cheese, one ounce butter, teaspoon mustard, tablespoon cream, yolk of an egg, cayenne and salt, thick slice of toast, pour on all well beaten, and brown.

CHEESE CUSTARD.

A quarter pound grated cheese, half pint milk, two eggs, salt spoon mustard, a little white and cayenne pepper, melt the cheese in the milk by boiling a few minutes, beat up the egg and add the seasoning, butter a small pudding dish, stir the eggs in with the milk and cheese and pour in a dish. break small pieces of butter on the top, put it in the oven and bake a quarter of an hour.

MACCARONI.

Half pound maccaroni, half pound cheese, quarter pound butter, one pint milk, mustard and cayenne pepper, boil maccaroni in salt and water until tender, put the pint of milk in a saucepan, just before boiling add one tablespoonful flour rubbed smooth in a little cold water, put in nearly all the grated cheese, mustard and cayenne, boil until thick as custard, then pour over the maccaroni, sprinkle remainder of cheese on top with some small pieces of butter; if used at once, bake twenty minutes, if allowed to get cold, half an hour.

M. J. K. L.

ANCHOVY TOAST.

Six anchovies, white pepper, one ounce butter, cayenne, yolks four eggs, half pint of milk, make a sauce of the butter, eggs, milk and seasoning, spread anchovies on fried slices of bread, and pour the sauce over.

Hattie & Mylius keep only the best, be it Drugs or Flavoring Extracts.

YEAST AND BREAD.

RAISED MUFFINS.

One quart flour, one egg, one large tablespoon butter, one pint milk, one small cup of yeast, mix well and set all in a warm place to raise for twenty-four hours.

M. J. K. L.

BESSIE'S MUFFINS.

Two eggs, two cups flour, one cup milk, one teaspoon of soda, two of cream of tartar, two tablespoonsful of melted butter, mix quickly, bake in hot oven.

CORN MEAL CAKE.

Two cups corn meal, one of flour, mix two teaspoonsful of baking powder, one tablespoon of sugar, one of butter, and two eggs, one cup of milk.

GERMAN WAFFLES.

One pound and a half of flour, one pound of butter, one pound of white sugar, ten eggs, flavor with lemon; make the waffle irons hot, rub with melted butter, put a large spoonful or two of the mixture in for each cake, let them remain for six or eight minutes, then turn the iron over, if the cake is a nice colour loosen, take out, and so continue.

For PURE SPICES go to Hattie & Mylius. For all recipes use
ACADIA BAKING POWDER and Hattie & Mylius
SPICES and EXTRACTS.

avoring Extracts.

SCOTCH SCONES.

One pound sifted flour, one-half teaspoon of salt, one-half teaspoon tartaric acid, one teaspoon soda, mix all together with buttermilk, bake on a griddle.

MUFFINS.

Bake in square tins, two eggs, one cup of milk, one table-spoon butter, two ditto sugar, two teaspoons cream of tartar, one soda, flour to make stiff batter.

M. J. K. L.

VERY LIGHT ROLLS.

Two quarts flour, three ounces butter, one pint warm milk, one cup yeast, rub the butter well in the flour, make a hole in the middle, put in milk and yeast, stir with a spoon, let it stand three hours, then mix well; in the morning knead the mass well for some time, make into rolls, and leave in pans to rise some time before baking.

SELF-CREATING YEAST.

Boil two ounces hops in four quarts of water for half an hour, when cool add a handful of salt, one pound flour and one-half pound brown sugar, and three pounds mashed potatoes, set in a warm place, and stir frequently for forty-eight hours, put in a stone jar and cork tightly; shake it well before using; this yeast will keep sweet and fresh in a cool place for two months.

M. J. K. L.

Get your Groceries at the Grocers—your SPICES and FLAVORING
EXTRACTS from Hattie & Mylius.

SALLY LUNN.

Two quarts flour, one cup of butter, one cup of yeast, one pint of milk, three eggs, mix together the beaten yolks, flour, butter and milk, then add the well-beaten whites and put in a pan to rise.

SALLY LUNN, WITHOUT YEAST.

One quart of flour, three ounces of butter, one pint of milk, three teaspoons baking powder, mixed in the flour, warm the milk and dissolve the butter in it, add two well-beaten eggs, bake in a quick oven.

M. J. K. L.

COFFEE BISCUITS.

Half pound flour, quarter pound butter, two ounces sugar, one egg, quarter teaspoon baking powder, half gill warm milk, crumble butter and baking powder into the flour, add the sugar and egg and the milk, few drops essence lemon, roll out and cut in thin strips and bake in quick oven on buttered tin.

M. J. K. L.

TEA BISCUITS—VERY GOOD.

One quart flour, one pint milk, six ounces butter, three teaspoons baking powder. Rub powder in flour and mix in butter, add milk and work all up in soft mass very rapidly. Roll out quickly on paste board to an inch in thickness, cut out with wineglass and bake in quick oven, the quicker you are the better your biscuits will be.

M. J. K. L.

ACADIA BAKING POWDER is the best—made by
Hattie & Mylius.

CASSELL'S BISCUITS.

Weight of three eggs in butter and sugar, beat butter to a cream and whisk yolks and whites separately add the sugar and good cup of flour, drop in rough lumps and bake.

YEAST.

Three potatoes pared and grated, half cup sugar, half cup salt, half gallon boiling water, mix all together and when cool enough add one and a half cups good yeast, let this ferment in a large basin all night, then cork up in a stone jar and keep in a cool place.

WILMOT N. S., YEAST.

One handful of hops boiled in two quarts of water for twenty minutes, add a handful of salt and three large grated raw potatoes, when lukewarm add a little good yeast; fit for use immediately.

As the proof of the pudding is in the eating—the use of ACADIA BAKING POWDER is proof of its superiority.

CAKES.

VANILLA WAFERS.

One cup of sugar, two-thirds of a cup of butter, one egg, half teaspoon soda, one teaspoon cream of tartar, four table-spoons of milk, flour to make a good paste, flavor with vanilla, roll very thin.

ICE CREAM CAKE.

Whites of eight eggs, one cup butter, two cups sugar, one cup sweet milk, two cups flour, one cup corn starch, three teaspoonsful baking powder mixed with the flour, cream the butter, and sugar, add the milk, then the flour and corn starch, then the eggs beaten very light; bake in cakes an inch thick; whites of four eggs beaten very light, four cups sugar, pour half-pint boiling water over the sugar and boil till clear and will candy in cold water, pour the boiling syrup into the beaten eggs, and beat hard until the mixture cools, before it is quite cold add half teaspoon pulverized citric acid and one of vanilla, when cold spread between the cakes. This is an expensive but very delicious cake.

M. J. K. L.

ROCK GINGERBREAD.

Half pound brown sugar, half pound of butter, one pound of flour, ginger to taste, mix with a knife.

ACADIA BAKING POWDER is the best for all the recipes in this book. Go to Hattie & Mylius for PURE EXTRACTS.

Smith & Proctor,

— HEADQUARTERS FOR —

BUTTER.

Largest Dealers in the City.

116 & 118 Barrington Street, - Halifax, N. S.

A. W. REDDEN & CO.

 **FINE SHOES.** 

Cor. Barrington & Sackville Sts.

HALIFAX, N. S.

CALIFORNIA CAKE.

Three cups of flour, two cups of milk, butter size of an egg, one egg, three teaspoons baking powder, one tablespoon white sugar, and a little salt.

WATER POUND CAKE.

Three breakfast cups of flour, two cups of sugar, one cup of butter, one cup of cold water, five eggs, three teaspoons baking powder, flavour with lemon or bitter almond.

LOAF OR CHRISTMAS CAKE

Two pounds of butter, two pounds sugar, six pounds of flour, nine eggs with one cup of good yeast, mix the flour as you would for ordinary bread, and set to rise all night; in the morning add the butter, eggs and sugar well mixed and warmed in a pan over a boiling kettle, with six pounds of currants and four pounds of stoned and chopped raisins, spice with two grated nutmegs, two teaspoons mace, three teaspoons cinnamon, and two of ground cloves.

M. J. K. L.

SEWING PARTY CAKE.

One pound flour, half pound butter, five eggs, two pounds currants, three teaspoons royal baking powder, one teaspoon cloves or mace, two teaspoons cinnamon, one pound sugar, one cup cold water, put in long shallow tin; bake in a moderate oven an hour, or until a knife comes out clean.

M. J. K. L.

ACADIA BAKING POWDER is the cheapest - only 30 cts. a pound

ESTABLISHED 1864.

Have you tried the _____


E. M. W. BLEND

Ceylon, India and China Tea

at 30 cents? Packed expressly for and for sale only by

E. M. WALKER,

52 Ochterloney Street, - Dartmouth, N. S.

Ladies! 

When you want STAMPED LINENS,
ART SILKS, and other requisites for
ART NEEDLE WORK, go to

L. STERNS & SON,

Staple & Fancy Dry Goods, Gentlemens' Furnishings,
Carpet and Oil Cloth,

WATER ST., - DARTMOUTH.

WINE FINGERS.

A DANISH RECEIPT.

Three quarters pound of flour, half pound of butter, half pound of sugar, and a gill of sherry, mix the ingredients with the yolks of two eggs; knead all well and roll out, cut in long thin strips, brush with white of egg, and strew with sugar, almonds and pounded cinnamon; bake a light colour.

SHREWSBURY CAKE.

Three pounds flour, one and half of butter, one and a half of sugar, two eggs and an ounce of caraway seeds, three teaspoons baking powder; roll out and cut in round cakes.

POUND CAKE GINGERBREAD.

Half pound flour, three quarters pound sugar, half pound butter, seven eggs, heaping tablespoonful ground ginger, beat all well together, put in shallow tins, not to have the cake more than an inch thick, when baked.

ICING.

Two and a half cups sugar, half cup boiling water, boil till it strings, whites of two eggs, when the sugar syrup is cool pour over the well beaten whites, add a tablespoon full of lime juice, beat until perfectly thick and white; spread a layer of this frosting between the cakes and on the top.

PURE BAKING POWDER. PURE SPICES, PURE FLAVORING EXTRACTS
at Hattle & Mylius, the Druggists.

ICE CREAM CAKE

Two cups flour, one cup sugar, half cup butter, whites of six eggs, half cup milk, three teaspoons royal baking powder, mix, adding whipped whites last; bake in two shallow tins.

JUMBLES.

Two cups of sugar, one of butter, two eggs, half cup of milk, one teaspoon essence of lemon, one teaspoon baking soda, flour enough to make a stiff paste; roll out very thin, cut into round cakes, and bake quickly.

CAKE DELICIOUS.

One pound flour, one pound sugar, half pound butter, five eggs, three teaspoons baking powder, one small cup of milk, one teaspoon essence of lemon, whip the eggs, yolks and whites separately, reserving two whites for the frosting; mix all the ingredients together, adding the whipped whites the last; bake in flat tins in a moderate oven, frost while warm.

M. J. K. L.

ALMOND PASTE

To every pound of pulverized sugar, allow one pound sweet almonds, the whites of four eggs, a little rose water, and a few bitter almonds; blanch and dry the almonds and pound them in a mortar to a smooth paste, always adding rose water, beat the whites of eggs, sugar and almonds together, until a good soft paste is formed.

M. J. K. L.

To insure satisfactory results in Baking you must use ACADIA
BAKING POWDER.

ICING.

After the paste has laid on the cake for a day or two frost as follows ; four whites of eggs to each pound of sugar with lemon juice to flavour, beat till very white and thick from one to two hours, and pour over the cake.

M. J. K. L.

GOOD LOAF CAKE.

Two pounds of sugar, brown, two pounds of raisins, two pounds of currants, one cup of molasses, three quarters pound of butter, one pint of milk, spice to taste ; dissolve the butter in the milk on the fire until near boiling, then mix with the rest, when cool put in three small cups of good yeast, and add enough flour to make a very stiff batter, let it raise twenty hours, then raise in the pans another hour and bake.

ELLA'S CAKE.

One and a half cups sugar, one a half cups flour, four eggs, half cup of milk, small piece of butter, two teaspoons baking powder.

WEDDING CAKE.

One pound sugar, one pound butter, ten eggs, one pound flour, four tablespoons strawberry jam, quarter pound blanched and cut almonds, half pound citron, three pounds currants, one pound chopped raisins, one glass brandy, one teaspoon mace, one of cinnamon, two of cloves ; bake from six to eight hours.

M. J. K. L.

ACADIA BAKING POWDER is the best for all the recipes in this book. Go to Hattie & Mylius for PURE EXTRACTS.

SPONGE CAKE.

Six eggs, three cups of sugar, four cups flour, one cup water, one teaspoon soda, two of cream of tartar, half the juice of one lemon, flavour to taste, and bake in a moderate oven, first beat the eggs two minutes, then put in the sugar and beat five minutes, then stir in the cream of tartar with two cups of the flour, and beat two minutes, then dissolve the soda in the cup of water, and stir in with the juice of the lemon, and lastly add the rest of the flour and beat one minute.

LUNCHEON CAKE.

One pound flour, one pound raisins chopped, half pound sugar, half pound butter, two eggs, one cup of molasses, dark spice to taste, half teaspoon soda dissolved in warm milk.

SPONGE CAKE.

Four eggs, one and a half cups sugar, two teaspoons cream of tartar, one of soda, two cups of flour, essence of lemon, half cup boiling water, put in last.

SCOTCH SHORT BREAD.

One pound flour, one-half pound butter, one-quarter pound fine brown sugar, rubbed well together, work into six flat cakes, pinch the outside, bake on well-buttered paper in pans till slightly brown.

For PURE SPICES go to Hattie & Mylius. For all recipes use
ACADIA BAKING POWDER and Hattie & Mylius
SPICES and EXTRACTS.

CARMEL CAKE.

One cup sugar, half cup butter, two eggs, half cup milk, two cups flour, two teaspoons baking powder.

ICING

Three quarters cup milk, one cup sugar, one square chocolate, butter size of an egg, boil five minutes briskly, then stir until nearly cold and frost.

CREAM CAKES.

Boil nearly a pint of water and three quarters of a cup of butter together, stir in while boiling one and three-fourths cup of flour, stir quite hard until it is a smooth paste, take from the fire, when cold, add five eggs well beaten, add a very little soda, and drop on pans half the size you want when done; bake fifteen or twenty minutes in a hot oven; this quantity makes twenty-two cakes.

BUTTER SPONGE CAKE

One cup butter, two cups sugar, one and a half cups of flour, six eggs, two teaspoons baking powder, one table-spoonful of milk.

LITTLE DROP CAKES FOR 5 O'CLOCK TEA.

Three-quarters pound of flour, one-half pound sugar, one-half pound butter, one-half pound currants, two eggs, juice of one lemon, citron, almonds, ad. lib. cream the butter and sugar, add eggs, then flour, juice, etc.; roll small pieces in sugar and lay on floured tins; bake in a rather quick oven.

FOR PURE SPICES go to Battle & Mylius.

For 
XMAS.
Novelties,
 in great variety.



Wedding Rings in Sterling Silver.
 CHOICE GEM RINGS, HIGH GRADE WATCHES,
 and a full assortment of JEWELLERS' WARES.

 You are invited to inspect our stock

J. CORNELIUS, | **99 GRANVILLE STREET,**
 JEWELLER. | P. O. Box 98, HALIFAX, N. S.

The Requisites

IN THIS BOOK

will be contributed to by the Butcher, the Grocer, and others.
 We are one of the "others," our contribution being cloves,
 peppers, mustard, cinnamon, mace, nutmegs, allspice, sage,
 and other condiments; anise, fennel, caraway and coriander
 seeds; flavoring extracts, essences and fruit juices.

Our ground spices we guarantee to be 100 per cent. pure,
 and that too at a very slight advance, or no advance at all,
 over the prices which are charged by dealers who sell the
 ordinary kind.

Our Drugs and Chemicals are equal in Strength and purity to any on the Market. Our Druggists
 Sundries are better and lower in price than any offered in other houses. So why not give us a trial?

T. M. POWER.

The Railway Drug Store, Cor. North & Lockman Sts., Halifax, N. S.
 BRANCH DRUG STORE,--Cor. GOTTINGEN & BLOOMFIELD STREETS.

BOILED FROSTING.

Two cups granulated sugar, half cup boiling water poured on sugar, boil till candied, beat whites of two eggs, well whipped with the syrup until white and thick.

PEACH TAPIOCA.

Soak a cup of tapioca over night, take one-half tin of peaches, sweeten to taste, add one-half pint of syrup to tapioca with enough boiling water to thin it, and one-half cup sugar, boil till clear, pour over peaches, and bake slowly about half an hour.

ICED APPLES.

Pare, core, and bake till tender, when cold fill the centres with a little marmalade or apple jelly and cover with sugar frosting; brown slightly.

ANNIE'S CAKE.

One pound butter, two of sugar, two of flour, two cups milk, twelve eggs, three teaspoons baking powder, what flavouring you like, beat yolks and whites separately and add whites last thing.

DOUGHNUTS.

One cup sugar, half cup of butter, three eggs, one cup milk, four teaspoons baking powder, part of a nutmeg, and flour enough to knead rather stiff, cut in rings and fry in hot lard.

ACADIA BAKING POWDER is the cheapest — only 30 cts. a pound

GALLANTRY CAKES—GERMAN.

Beat three-quarters pound butter to a cream, take four yolks of eggs, three-quarters pound of light sugar, three-quarters pound flour, roll in quite thin cakes, and beat the whites to a stiff froth, and spread on top of cakes, before baking.

BERMUDA CAKE.

One pound sugar, one pound flour, one pound butter, one pound or twelve eggs, one pound raisins, one pound currants, one quarter pound citron; rub sugar and yolks of eggs together, also the flour and butter rub together, add the whites of eggs lightly beaten and last of all the fruit a little floured; flavour to taste.

MORTON & CO.,
 Provincial Book Store,
 Fashionable & Commercial STATIONERY,
 School Books and School Supplies,
 PRAYER BOOKS, HYMN BOOKS AND BIBLES.
 Christmas Cards, Calendars, and Fancy Goods suitable for
 HOLIDAY PRESENTS.

Subscriptions received for all English and American MAGAZINES and NEWSPAPERS.

143 Barrington St., - - Halifax, N. S.

SWEET DISHES.

JELLY.

To a quart packet of gelatine, put enough boiling water with juice of two lemons, and sugar to taste, so as just to make a quart, the whites and shells of four eggs, whisk the shells and whites well before putting them with the rest in the kettle, and stir until it boils, let it boil for ten minutes, then add a small wine-glass of wine, pour through a flannel bag and set in moulds.

ORANGE MARMALADE.

Twelve bitter oranges and five lemons sliced very thin keep out nothing but the seeds, pour over these six quarts of cold water, and stand thirty-six hours, then put it on the fire and boil till peels are tender; put in eleven pounds of sugar, boil until the syrup is thick as other preserve. Very good and no trouble.

RHUBARB SPONGE PUDDING.

Fill a deep pie dish with alternate layers of rhubarb, sweetened and seasoned with nutmeg and slices of stale sponge cake; bake twenty minutes, whisk the whites of three eggs thoroughly, add three tablespoonsful white sugar sprinkled evenly over the top, return to the oven for fifteen minutes to brown.

Get your Groceries at the Grocers—your SPICES and FLAVORING
EXTRACTS from Hattie & Mylius.

four
three-
the
before

utter,
omd
ks of
, add
mit a

re,

lies,

ble for

PAPERS.

N. S.

PEACHES WITH CREAM.

Peel and stone ripe peaches, lay them in a glass dish, sprinkle well with sugar and cover them with whipped cream.

RHUBARB MARMALADE.

Two pounds rhubarb, one and a half pounds loaf sugar, rind of one lemon, chop rhubarb and lemon fine, put sugar over it and let it stand over night, strain off juice and boil about three-quarters of an hour, after which boil exactly ten minutes.

APPLE DEVIL.

Peel, core, and slice in cold water, one dozen apples, juice and peel of one lemon, one cup sugar, one ounce ginger, one-third teaspoon cayenne, boil together till clear, serve with whipped cream, or whites of eggs flavoured.

BANANA SALAD.

Peel four or five: slice lengthways, lay in deep glass dish, sprinkle with sugar and moisten with two glasses of champagne, and one tablespoon brandy; let stand till sugar is dissolved and well soaked in, cover with whipped cream.

CHOCOLATE WASHINGTON PIE.

Two cups sugar, one cup butter, the yolks of five eggs, whites of two, one cup of milk, one pound flour, three teaspoons baking powder.

To insure satisfactory results in Baking you must use ACADIA
BAKING POWDER.

STONE CREAM.

One ounce of gelatine dissolved in a little water, one pint of cream, yolks of two eggs; boil the cream, stirring in the yolks of eggs and cook two or three minutes, add gelatine, and when nearly cold pour it over some strawberry jam till firm.

ICING FOR LAYERS.

Whites of three eggs, one and a half cups of sugar, three tablespoons grated chocolate, one teaspoon vanilla, beat well together and spread between and on the top. The inside layers may be varied by cocoanut, apple jelly, strawberry, raspberry or custard, or orange as below, grated rind of one large orange and the juice beaten with whites of three eggs, and one and a half cups of sugar.

M. J. K. L.

GINGER CREAM.

One pint thick cream, half-pint milk, one ounce gelatine, three ounces sugar, four yolks of eggs, three ounces preserved ginger. Soak the gelatine as usual and heat until melted, add the beaten eggs with the sugar to the cream and two tablespoons ginger syrup, pour in a jug and set in boiling water, stirring till it coats the spoon, strain in the gelatine, pour in buttered mould, when a little cold put in the finely chopped ginger; when set, turn out on glass dish.

ACADIA BAKING POWDER is the best for all the recipes in this book. Go to Hattie & Mylius for PURE EXTRACTS.

FRENCH CUSTARD.

One-quarter ounce isinglass dissolved in a pint of milk, yolks of four eggs, brandy and sugar to taste, put it on the fire and keep stirring it with a light hand until it boils, when nearly cold add the brandy and put it into a mould.

ORANGE CREAM.

Three-quarters package gelatine dissolved in cold water, boil in a pint of water, until reduced one-half, add half pound sugar, the strained juice of five oranges and one lemon, beat a pint of cream to a froth, run the gelatine through muslin among the sugar and juice, beat them a little, then add the cream, beat all for ten minutes; set in a mould.

RUSSIAN JELLY.

One ounce of gelatine, three-quarters of a pint of water one gill of sherry, half pound of sugar, mix together, and when cool, whip with a whisk into a stiff froth; it can be moulded or served in rough lumps; half can be coloured with cochineal and heaped up in lumps of alternate colours.

BRANDY CREAM.

One pint cream, juice of two lemons, sugar to taste, one ounce of gelatine dissolved in a half pint of water, whisk the cream a little by itself, then whisk in the lemon juice and sugar, then the brandy, a large wine glass full, then the gelatine, strain off and cool, and set in mould.

As the proof of the pudding is in the eating—the use of **ACADIA BAKING POWDER** is proof of its superiority.

PLUMS PRESERVED IN BRANDY.

Choose fine plums, not over ripe, prick them slightly, and place in cold water, let them simmer till nearly boiling, take out and throw them into cold water, have ready some clarified syrup, put them in and boil gently for twenty minutes, take off fire and let them remain in syrup until next day, then take them out, place in wide mouthed bottle boil up the syrup with equal quantity of brandy, pour this over the plums, and when cold cork them tightly.

STRAWBERRY JAM.

Stem garden strawberries and lay them on a dish, sprinkle them well with sugar, and if possible let them stand all night, so that the juice may be well extracted from the fruit and the berries kept in better form; to each pound of the fruit allow one and a half pounds granulated sugar, put the sugar in the preserving kettle, pour the juice on the sugar and put it on the fire, stirring till it boils; when clear put in the fruit and let it boil for twenty minutes, then put in jars with brandied paper on top, and cover over with pasted paper; the extra quantity of sugar does not make the jam any sweeter, but the syrup is brighter and richer, and as sugar is cheaper than fruit the quantity does not increase the cost of the jam.

M J. K. L.

DANISH PUDDING.

Half a pint of claret, three quarters of a pint of sherry, half pint of raspberry juice, half pound loaf sugar, juice of two lemons, peel of one, nearly an ounce of isinglass, mix and boil, then strain into a mould; custard sauce flavoured with vanilla.

Hattie & Mylius keep only the best, be it Drugs or Flavoring Extracts.

CUSTARD SOUFFLE.

Two scant tablespoonsful of sugar, two tablespoonsful of flour, one tablespoonful of butter, one cup of milk, four eggs, let the milk come to a boil, beat flour and butter together, add to them gradually the boiling milk, and cook eight minutes, stirring often, beat sugar and yolks of eggs together, add to the cooked mixture and set away to cool, when cool add the beaten whites; bake in a moderate oven twenty minutes.

SAUCE FOR ABOVE.

One cup of butter, one cup of powdered sugar, one quarter cup of cream or milk, one teaspoonful of lemon or vanilla extract, beat butter to a cream, add the sugar, beating all the time, when light and creamy add the essence, then the cream, when all is beaten smooth put the bowl in a basin of hot water and stir until thick and hot.

COMPOTE OF ORANGES.

Four eggs, half pound sugar, one ounce gelatine, one pint cold water, soak it an hour, cut the oranges in quarters, remove all peel and seeds and fibres, boil with the gelatine and water five minutes, take the oranges out and put to drain on a sieve, take a mould with a hole in, then reduce the syrup until you have just enough to fill the mould, arrange the pieces of orange round the mould, pour in the syrup, when set turn out in glass, whip half pint cream and pour in the centre.

M. J. K. L.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Myllus guarantee it.

LEMON CUSTARD JELLY.

Two ounces gelatine soaked in a little cold water for an hour, put two pints cold water in saucepan on the fire, with the thinly pared rind of three large lemons and juice of same, also a coffee cup of sugar, bring to boil, add gelatine, stir till dissolved, simmer five minutes and pour into earthen dish to cool; make boiled custard, one quart milk, one cup sugar, salt, vanilla, yolks of five eggs, set to cool, when ready to serve, cut jelly into small squares, put into dessert dish, custard over it, whites beaten stiff on the top.

CHERRY CREAM.

One pint good thick cream, half pint milk, one ounce gelatine, three ounces sugar, yolks of four eggs, three ounce preserved cherries, two tablespoons of the juice, soak the gelatine in the milk for an hour, then put on the fire until thoroughly melted, beat up the yolks of the eggs and add the cream and sugar, pour into a jug and set into a saucepan of boiling water, stir until it coats the spoon, after it is done pour in a basin, when cooled add the strained gelatine, when the cream is set put in the cherries, pour the syrup into the gelatine, serve this in a glass dish ornamented with cherries.

ROCK CREAM.

Boil a cup of rice quite soft in new milk, sweeten and pile it on a dish, lay on it in different places lumps of preserved fruit of any kind; beat the whites of five eggs to a stiff froth with a little sugar, flavor with vanilla.

ACADIA BAKING POWDER is the best — made by
Hattie & Mylius.

WHEN YOU WANT

Furniture, Carpets,

or anything for

House Furnishing,

Call on us or write for catalogue. We carry
the largest stock in the Maritime Provinces.
Up to date goods in every department, and
the lowest prices to be obtainable anywhere.

NOVA SCOTIA FURNISHING CO., Ltd.,

COMPLETE

HOUSE

FURNISHERS,

72 to 76 Barrington St., - Halifax, N. S.

LEMON JELLY.

An ounce of gelatine soaked in half pint cold water, to which add nearly a quart of good strong lemonade, set on the stove till it comes to a boil, have the yolks of two or three eggs well beaten, put the hot mixture over them very slowly, beating all the time, put in a mould and set.

M. J. K. L.

APPLE MOULD.

Use an earthen bowl the size of a quart, peel and quarter a number of juicy apples, slice very thin across the core of the apple, put a layer of white sugar, then a layer of apples, so on till the dish is filled, place a dish on the top and cook in the oven two hours, when cool it will turn out in a mould.

APPLE CREAM.

Pare and quarter a dozen apples, stew very soft, put through a sieve, sweeten and flavour with vanilla, beat a cup of cream through it.

APPLE TRIFLE.

Enough mashed apples to cover the dish two or three inches deep, before putting in dish add one-half rind lemon grated fine, sugar to taste, scald one-half pint milk, one half pint cream, and yolk of one egg over the fire, but not boil, keep stirring, add a little sugar, let stand till cold, then put over apples and finish with cream whip.

HATTIE & MYLIUS FLAVORING EXTRACTS
are as good as we can make them.

TAPIOCA CREAM.

Two tablespoons of tapioca soaked two hours with water enough to cover it, boil one quart of milk, stir in tapioca, beat the yolks of three eggs with a cup of sugar, stir in after it boils up, when cool add the whites beaten stiff, flavour.

FRUIT BLANC MANGE

Stew two quarts of raspberries or any small fruit, strain off the juice and sweeten to taste; put over fire, stir in corn starch wet with cold water, allowing four tablespoons to a pint of juice, stir until cooked, pour in moulds to cool. Eat with sweetened cream, or custard.

VELVET CREAM.

Two tablespoonsful of strawberry jelly, two of currant jelly, two of pulverized sugar. Half fill wineglasses with this mixture beaten to cream, and fill up with whipped cream.

CHOCOLATE CUSTARD.

Make a boiled custard with a quart of milk, the yolks of six eggs, six tablespoonsful of sugar, and one-half cup of grated vanilla chocolate; boil until thick enough, stirring all the time; when nearly cold flavor with vanilla, pour into cups, beat the whites with a little sugar and pile on the top.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Mylius guarantee it.

CALEDONIA CREAM.

Whites of two eggs, two tablespoonsful of loaf sugar, two spoonsful raspberry jam or any kind of jelly, beat until quite stiff.

TRIFLE.

A piece of sponge cake, a little plain and fruit cake, pour over lemon syrup enough to make a cup of drink, and spread preserves over, pour on a cup of eustard, and half a pint of whipped cream.

CHOCOLATE BLANC MANGE.

Soak a half box of gelatine in one quart of milk, heat the milk, and when the gelatine is dissolved, strain, then add one cup of sugar and three tablespoons of grated chocolate, boil eight minutes stirring all the time, when nearly cold, beat with the egg beater for a few minutes; flavour with vanilla and put into a mould to cool.

ORANGE FLOAT.

Put one quart of water, and one cup of sugar, and pulp and juice of two lemons on the fire; when boiling thicken with four tablespoonsful of corn starch, and boil ten minutes stirring constantly, when cold pour it over slices of oranges, spread the beaten whites of the eggs sweetened and flavoured with a few drops of lemon juice on top.

For PURE SPICES go to Hattie & Mylius. For all recipes use
ACADIA BAKING POWDER and Hattie & Mylius
SPICES and EXTRACTS.

HOME MADE DRINKS.

RHUBARB WINE.

To every five pounds of rhubarb use one gallon of water, cut the rhubarb in small pieces, let it stand nine days, stirring it two or three times a day, strain it and add to each gallon of the liquid half of a lemon sliced, and three pounds of sugar, put it in a vessel which must be kept full to allow the fermentation to pass off; after four days bottle and cork tightly.

MILK PUNCH.

Twelve lemons peeled very thin, boiled in a gallon of water, squeeze the pulps on two pounds sugar, mix both well together, pour two quarts of rum on the sugar and acid, strain the boiling water on this mixture, stir in it one pint of boiling milk, add half a tumbler of sherry or port wine, when nearly cold strain through a jelly bag twice and when clear cork in bottles for use.

RASPBERRY AND STRAWBERRY SYRUP.

FOR ICES, FLAVOURING, ETC.

Press the fruit through a flannel bag, and allow three-quarters of a pound of sugar to each pint of juice, boil well for twenty minutes, pour into bottles, cork tightly and set in a cool place.

PURE BAKING POWDER, PURE SPICES, PURE FLAVORING EXTRACTS
at Hattie & Mylius, the Druggists.

SWEET RASPBERRY VINEGAR.

Pour a pint of good vinegar over six quarts of raspberries, stand for twenty-four hours, strain the juice through a flannel bag, allow a pound of sugar to each pint of the juice, boil for twenty minutes and bottle when cold. This raspberry vinegar has all the flavour of the fruit and less of the acidity, often injurious to an invalid.

M. J. K. L.

RASPBERRY ACID.

Six pounds raspberries, one quart water, two ounces tartaric acid, stand twenty-four hours, strain the juice through a sieve not pressing the berries, to each pint of juice add a pound and a half of sugar, stir until the sugar is dissolved, pour into stone jars, and cover with gummed paper.

COCKTAIL.

One large wine glass rum, two desertspoons syrup, half a teaspoon angostura bitters, two eggs; the whole to be mixed with powdered ice, and stirred vigorously until it froths well; enough for two.

GINGER BEER.

Four gallons cold water, three and a half pounds white sugar, three lemons sliced, a quarter pound root ginger well pounded, boil all together for half an hour, and before removing from the fire add a quarter pound cream of tartar, when cool enough, add three tablespoons good yeast; it will be ready to bottle in fourteen hours.

M. J. K. L.

Get your Groceries at the Grocers—your SPICES and FLAVORING
EXTRACTS from Hattie & Mylius.



MICROCOPY RESOLUTION TEST CHART

(ANSI and ISO TEST CHART No. 2)



APPLIED IMAGE, Inc.

200 North Main Street
Rochester, New York 14614
Telephone: (716) 462-1000
Telex: 980000 ARI

THIS BOOK CONTAINS ONLY
CHOICE RECEIPTS.



"QUEEN" is a Delicious Blend of Choicest Teas.
If your Grocer does not keep it, apply to us and we
will tell you where it can be had.

BAULD, GIBSON & CO.

SAUCES.

CREAM SAUCE.

Beat one-half cup butter, one cup powdered sugar, one quarter cup cream together, place in a bowl of hot water, and stir until smooth and creamy.

CHOCOLATE SAUCE.

To three ounces vanilla chocolate add two ounces of sugar and a half pint of water, when it boils stir in a table-spoonful of cream, boil altogether until quite smooth.

PUDDING SAUCE.

One teacup sugar, one spoonfull melted butter, yolk of egg, well rubbed together, one cup boiling water, add the white of egg, lightly beaten, flavour with lemon.

BREAD SAUCE.

Pour half a pint boiling milk on a teacupful of fine bread crumbs, add a small onion stuck with three or four cloves, a small blade of mace, a few pepper corns and salt to taste, let the sauce simmer five minutes add a small pat of fresh butter and before serving remove onions and cloves.

As the proof of the pudding is in the eating—the use of **ACADIA BAKING POWDER** is proof of its superiority.

ANOTHER MODE.

Put into half a pint cold milk, a small onion, four cloves, small blade of mace, a few pepper corns and salt to taste, set the whole to boil, then strain the milk over a tascupful of fine bread crumbs, stir well over the fire for a few minutes, adding at the time of serving a small pat of butter, or a tablespoonful of cream.

TOMATO CATSUP.

Take ripe tomatoes, scald them long enough to take off the skin, then stand for a day, sprinkled well with salt, strain carefully and remove all the seeds, to every two quarts allow three ounces whole cloves, two ounces whole black peppers, two nutmegs, a little cayenne pepper, a little salt, boil the liquor for half an hour, then cool and settle, add a pint of best cider vinegar, after which bottle, cork tightly and seal: always keep it in a cool place.

FRENCH MAYONNAISE.

An even teaspoonful of salt, a quarter of a saltspoonful of pepper, a teaspoonful of vinegar or lemon juice, a dust of cayenne pepper, the yolk of a raw egg, mix these to a cream, then add good salad oil, drop by drop, till a thick paste is formed, then vinegar or lemon juice, drop by drop: fit for use immediately.

SALAD DRESSING.

One teaspoon mustard, half of salt, half cup of vinegar, one cup of milk, two eggs, beat the whole together and heat until it thickens, but do not let it boil.

PURE BAKING POWDER, PURE SPICES, PURE FLAVORING EXTRACTS
at Hattie & Mylius, the Druggists.

MAYONNAISE SAUCE.

Carefully strain the yolks of four eggs into a basin, place in a cool place or on ice, add a teaspoonful of salt, then pour in drop by drop, some salad oil, stirring all the time, when one teaspoon of oil is well blended with the eggs, add one of vinegar, and keep on adding oil and vinegar alternately, until the mixture is like thick cream, then add white pepper to taste, and more salt if necessary.

TOMATO MUSTARD.

Break up one and a half pecks ripe tomatoes without peeling them, and boil with four small red peppers for half an hour, mash it through a colander, so as to get as much of the thick tomato as possible, add half pound salt, half table-spoon black pepper, half ounce ground allspice, quarter ounce ginger, and a few cloves of garlic; boil for an hour when cold, add quarter pound mustard, blended with half pint vinegar, if preferred very hot, add half tablespoon cayenne; good with cold beef, makes an excellent sandwich.

M. J. K. L.

SPICED APPLES.

Three pounds of apples pared, four pounds of sugar, one quart vinegar, one ounce of stick cinnamon, half an ounce of cloves, boil the sugar, vinegar and spices together, put in the apples when boiling and let them remain until tender, take them out, put into a jar, boil down the syrup until it is thick and pour it over.

HATTIE & MYLUS FLAVORING EXTRACTS
are as good as we can make them.

CHOW-CHOW.

One peck green tomatoes, half peck green peppers, one dozen large or two dozen small onions, cut all in small pieces, lay in a deep earthen pan, and sprinkle well with salt, stand twenty-four hours, pour off the liquor, put all in a preserving kettle and cover with good brown vinegar, put in one ounce cloves, one ounce whole pepper, one ounce allspice, quarter pound mustard seed, one pound of sugar, one tablespoon mustard; let all scald, not boil, for half an hour.

M. J. K. L.

BEEF PICKLE.

To one gallon of soft water, add one pound salt, one-half ounce saltpetre, one cup of sugar, and to the whole amount one tablespoon black pepper, boil up, pour over meat boiling hot.

TOMATO CATSUP.

To one gallon of ripe tomatoes, add two tablespoonsful of salt one of pepper, two of mustard, two teaspoons of cloves, one pint of good cider vinegar, one-half cup sugar, boil slowly for five minutes; do not add the spice until nearly done as it is more liable to burn.

Get your Groceries at the Grocers—your SPICES and FLAVORING
EXTRACTS from Hattie & Mylius.

SWEET MEATS, &c.

NUT CANDY.

Three cups sugar, three quarters cup water, piece butter
size of an egg, boil thirteen minutes and beat till white.
Chopped walnuts, pea-nuts, filberts, almonds, or any nuts
you please stirred in while hot. *Milk Lettes*
1/2 Newborn Vanilla

CHOCOLATE CAMELS.

One cup grated chocolate, one cup milk, one cup
molasses, one cup sugar, butter size of an egg.

VINEGAR CANDY.

Two cups sugar, one-half cup of water, four tablespoons
of vinegar, stir before putting on the stove, but not after.

CLEAR CANDY.

Two cups white sugar, one-half boiling water, one-half
teaspoon cream of tartar, boil without stirring till it snaps
in cold water.

FRENCH NUT CANDY.

Two cups white sugar, half cup of water, boil till it
strings; pour this boiling on the whites of two eggs beaten
to a stiff froth, beat for five minutes, have prepared two
cups of nuts finely chopped, any kind will do, beat five
minutes more, pour on buttered plate and when cool cut
in strips.

Hattie & Mylius keep only the best, be it Drugs or Flavoring Extracts.

INDIAN CANDY

One cup granulated sugar, one cup cream, one table-
spoonful golden syrup.

CHOCOLATE CARAMELS.

Two cups brown sugar, one cup of molasses, piece of
butter size of an egg, two tablespoons milk, boil till it will
stiffen in cold water, stir in a cup and a half of grated
chocolate, pour out on a buttered dish, and when cold cut
in small squares.

COCOANUT CREAM.

Two cups white sugar, half cup of water, and milk of
cocoanut, boil it till it strings, about twenty minutes, grate
a cocoanut and stir this into sugar, and beat until white
and creamy, pour out on buttered dish, and when cool
cut into lumps.

SUGAR DATES AND CREAM WALNUTS.

One pound of pulverized sugar, the white of one egg,
flavouring to taste, mixed with a little cold water, until a
smooth pliable paste is formed; have the dates stoned, and
lay a little of the mixture inside the fruit and dip after-
wards in granulated sugar, prepare in the same way for
walnuts, make the paste into flat neat circles; put half a
walnut on each side and dip in granulated sugar.

SUCREA LA CREME

One pound maple sugar melted, boil twenty minutes,
three quarters pound of grated cocoanuts, boil five minutes,
put in three quarters of a cup of good cream, stir well, pour
out on a buttered dish.

For PURE SPICES go to "Attie & Mylius."

ICE PUDDING.

One pint rich custard, one pint cream, mix with the custard when cool, flavour with essence of almonds, a few sweet almonds, a little green citron and some preserved ginger, cut very fine, put it all in a mould and cover close with water paste, set in ice and freeze hard.

M J. K. L.

PINE APPLE ICE OR SHERBET.

One can of or one large pine apple, a small pint of sugar, one pint of water, one tablespoonful gelatine; soak the gelatine one hour in enough cold water to cover, squeeze the juice from the fruit, or if you use canned, use the juice and fruit, add sugar and juice also have half of the water hot, and dissolve the soaked gelatine in it, stir this and the cold water into the pine apple; freeze.

MISS MUNROE'S WATER LEMON ICE.

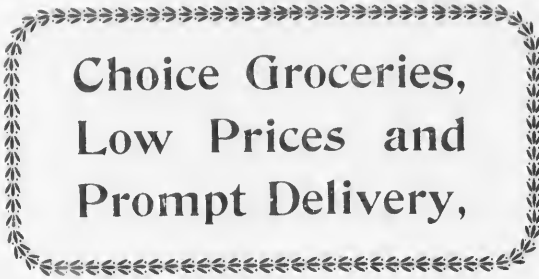
Six lemons, two oranges, one pound sugar, one and one-half pints water; rub two lemons and oranges with lumps of sugar to get the flavour of the rind; put the sugar and water into a saucepan and boil for ten minutes, remove the scum, pour in a basin, add the juices of the remaining orange and lemons, when cold, freeze; add two well beaten eggs.

BROWN BREAD ICE.

Grate two cups of brown bread finely, dry and crisp in the oven, sweeten well two quarts of cream, and before it is fully set in the freezer, add the brown bread gratings and complete.

ACADIA BAKING POWDER is the cheapest — only 30 cts. a pound

FOR



Choice Groceries,
Low Prices and
Prompt Delivery,

We are yours truly

T. GENTLES & SONS, - Dartmouth.

JAMES ROUE,

Manufacturer of all kinds of

Carbonated Drinks,

GINGER ALE, SODA WATER, GINGER BEER, &c.

Also, DISTILLED WATER and LITHIA WATER.

Factory & Office:

Wood's Wharf, Lower Water St, - Halifax, N. S.

ICES, GOOD.

Custard and cream; put two quarts of milk in a tin kettle and place in a saucepan of boiling water, mix well in cold milk, four tablespoonsful of good pastry flour, add four eggs well beaten and when the milk is at scalding heat put in the eggs and flour, and stir constantly, until the mixture has boiled for two or three minutes, when cool add two quarts of good cream sweetened and flavoured to taste, pour into the freezer and set; this mixture can be flavoured with vanilla, chocolate, pine apple, caramels, etc., but is not as good for the juice of fresh fruit, as raspberry, strawberry, or currants.

M. J. K. L.

MOCK GINGER ICE

To each pound of citron melon well boiled add a pound of sugar, one lemon and two ounces of bruised ginger, boil about twenty minutes, make a custard as shown in the previous receipts and add to it two quarts of cream and one pound of the preserved melon, cut in small pieces; the mixture will require more sugar to suit the taste of some, and a tablespoonful of essence of ginger.

M. J. K. L.

STRAWBERRY OR RASPBERRY ICE

To three quarts rich cream, add three half pints fresh strawberry juice, the fruit should be pressed through a flannel bag and the juice perfectly free from seeds, sweeten to taste and add a teaspoonful of jelly colouring to the mixture; set in ice and freeze quickly.

M. J. K. L.

ACADIA BAKING POWDER is the best — made by
Hattie & Mylius

MISCELLANEOUS.

GOLD CAKE

One cup of sugar, one-half cup of butter, one-half cup of milk, yolks of three eggs, one whole egg, one-quarter teaspoon of soda, one-quarter teaspoon cream tartar, one and a half cups of flour, mix butter and sugar together, add eggs, flour and flavouring, ice while warm.

SILVER CAKE.

One cup of sugar, one-half cup of butter, whites of three eggs, one-half cup of corn starch dissolved in half a cup of milk, one cup of flour, one-half teaspoon of cream tartar, one-quarter teaspoonful of soda, beat butter to a cream, add sugar, then corn starch, eggs and flour; to colour the frosting add a few drops of jelly colouring.

JELLY ROLL.

Beat three eggs a few minutes, add one cup of sugar beat two or three minutes, one cup of flour, one teaspoonful of cream tartar, one-half teaspoonful of soda dissolved in about a wineglass of hot water, flavour with lemon and bake in a large shallow pan, spread with jam while the cake is warm and soft immediately.

For PURE SPICES go to Hartie & Mylius. For all recipes use
ACADIA BAKING POWDER and Hartie & Mylius
SPICES and EXTRACTS.

ROMAN PUDDING.

Make a paste of six ounces butter, eight ounces flour, mixed with cold water, roll out four times and line a mould, five ounces boiled chicken, rabbit or veal, three ounces pipe macaroni boiled soft, four ounces double Gloucester cheese, small cup cream, teaspoon made mustard, pinch of cayenne a little salt, cut the meats in inch pieces, also the macaroni, grate the cheese, mix the mustard, salt and cream with them, put it in the mould and cover with paste having a hole at each end for the steam to escape, brush the top with yolk of egg, bake for an hour and a quarter, serve with half pint good brown sauce round the pudding.

MRS. JEFFREY'S MINCE MEAT.

Boil a fresh tongue thoroughly, when cold, chop finely in a mincer, one pound brown sugar, two pounds beef suet, chopped fine, two pounds currants, half pound stoned raisins, cut very fine, two teaspoons salt, one dozen large crisp apples cut very fine, two grated nutmegs, quarter ounce ground cloves, quarter ounce ground mace, one pint brandy, one pint sherry, mix all the ingredients well together, press closely in a stone jar a fortnight before using.

PARSNIP STEW.

One or two slices pork partly fried in the pan, pour enough hot water on to boil the stew, put in seasoning, chopped onion, potatoes, and parsnips; fifteen minutes before taking up pour in batter.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Mylius guarantee it.

BATTER FOR STEW.

One cup flour, a little suet rubbed in the flour, one-half teaspoon soda, one cream tartar, salt, mix with cold water, thin enough to fall off the spoon.

SCALLOPED CHEESE.

Soak a cup of dry bread crumbs in fresh milk, beat into this three eggs, add one tablespoon of butter, one-half pound grated cheese; strew on top bread crumbs, bake a delicate brown.

NUDELN FOR SOUP.

Two eggs, a little salt, enough flour to make a very stiff hard paste; when mixed take a piece the size of an egg, roll out very thin, as thin as stout wrapping paper, when all is rolled out take one of the sheets, fold it over till about two inches wide, and shave off very fine, shake out the shreads, and lay on a dish. in using shake in a few at a time, stirring with a fork to keep from clogging together; fifteen minutes is sufficient to cook them.

MINCE MEAT.

Two pounds fresh tongue, one pound suet, six pounds apples, three pounds raisins, two pounds currants, half pound citron, one nutmeg, tablespoon cinnamon, one ounce mace, one ounce cloves, one ounce allspice, one ounce salt, half pound brown sugar, one pint sherry, half pint brandy, one quart cider.

PURE BAKING POWDER. PURE SPICES, PURE FLAVORING EXTRACTS
at Hattie & Mylius, the Druggists.

LOBSTER STEW.

Three cups milk, grated cracker, butter size of egg, let come to a boil, then put in lobster, chopped fine, pepper, salt and nutmeg added.

WAFERS.

Two eggs, a pinch of salt, enough flour to make a very stiff dough, mix, and roll out a quarter of an inch thick, cut in diamond shaped pieces, and cook in boiling lard in a deep pan; they must not brown; when done and cool sprinkle granulated sugar over them.

SHORT BREAD COOKIES.

One pound flour, one-half pound sugar, one-quarter pound butter, one egg, eggshellful of milk, usual quantity of baking powder, or soda and cream of tartar, baking powder preferred; stir the baking powder into the flour, then the sugar, butter, egg and milk, mixing with the hand, roll out thin, cut out in any shape, and bake in a quick but not too hot an oven.

SOFT GINGERBREAD.

One cup of butter, one cup of molasses, one cup sugar, one cup of sour milk, one tablespoonful soda dissolved in hot water, one tablespoonful ginger, one teaspoonful cinnamon, two eggs well beaten, about five cups of flour, enough to make it thick as cup cake batter, a trifle thicker; bake carefully over an hour; try with a straw.

ACADIA BAKING POWDER is the cheapest - only 30 cts. a pound

KAFFEE KUCKEN.

COFFEE CAKE.

One pound flour, two ounces butter, two tablespoonsful of sugar, usual quantity of soda and cream of tartar, and a little ground cinnamon: take the flour, soda and cream of tartar, half the sugar, and half the butter, and mix with a little water into a stiff dough: roll out half an inch thick, put in a flat pan, put the remainder of butter in little bits over top, sprinkle the rest of sugar over that, and the cinnamon over that; bake in a quick oven: when done take from pan and cut in squares: to be eaten with coffee.

SMALL SUGAR CAKES.

One teacup of sugar, three-quarters teacup of butter, one-quarter teacup of sweet milk, two eggs well beaten, two teaspoonsful of cream tartar, one teaspoon soda dissolved in hot water, essence lemon, flour sufficient to enable you to roll out the dough; bake quickly.

TAPIOCA AND TOMATOES.

Soak tablespoonful tapioca in water two hours, set it to boil, adding little more water, till done to the consistency of porridge, add pepper, salt and butter; cut the tomatoes in halves, remove the pips, sprinkle with pepper and salt, fill each half tomato with tapioca, sprinkle the top with bread crumbs, and grated cheese, put in the oven twenty minutes and serve.

HATTIE & MYLIUS FLAVORING EXTRACTS
are as good as we can make them.

CARAMEL.

Three tablespoons brown sugar put in a buttered saucepan, stir occasionally till it browns, when it is bitter with no taste of sweetness, put in slowly one-half pint boiling water, let it boil slowly ten minutes, strain into a bottle a scant teaspoonful gives a nice colour to gravy and a tablespoonful to soup.

YELLOW PICKLE.

One peck cabbage, quartered, cauliflower, cucumbers, beans, and melons, onions etc., put in a jar, a layer of fruit and a layer of salt alternately, let it remain twenty-four hours, squeeze them well from this, and let them dry in the sun until next day, put them over a fire with three gallons vinegar, and four chopped onions, and let them boil one hour, add two pounds brown sugar, two ounces tumeric, one ounce mace, one ounce cloves, one cup allspice, one cup black pepper, one cup ginger, two cups celery seed, one cup black mustard seed, four tablespoonsful mustard, boil one hour longer, and it is done, put all into a muslin bag, except tumeric, celery, and mustard seed.

TO CORN BEEF.

To four gallons of water add six pounds coarse salt, one pound brown sugar, two ounces saltpetre, boil, skim, and when cold pour over beef in barrel; by adding a little more salt and sugar to this pickle it may be used a second time for corning beef.

M. J. K. L.

For PURE SPICES go to Hattle & Myllas.

HARD GINGERBREAD.

One cup of sugar, one cup of butter, one-third cup of molasses, one-half cup of cream or sour milk, one tablespoonful ginger, two teaspoonsful of soda to roll; care must be taken that too much flour is not used; bake quickly.

OVAL EGGS.

Seven eggs, one tablespoonful minced ham, one teaspoonful mixed parsley, one-half salt spoon salt, one-quarter salt spoon pepper, one-half ounce butter; put the eggs in a saucepan of boiling water, and boil for fifteen minutes, then place in cold water, remove shells, and cut the eggs in halves, lengthways, take out yolks, pound in mortar with other ingredients, fill centres with mixture, place them together, rub with flour, eggs, bread crumbs, fry brown and serve hot.

TO CURE TONGUES.

Make a strong pickle of cold water and salt, put in the tongues for two days, then rub well with one ounce cloves, one ounce allspice, one ounce sugar, one ounce mace, one ounce saltpetre, rub well in, make pickle, one pint salt to one gallon water, boil, and when cold pour over the tongues; they must be turned every day; this pickle is enough for two tongues, and they can be used in a fortnight or kept as long as you wish; boil the tongue four hours, let it stand in the water until cool enough to skin, let it stand in press one day.

Hattie & Mylius keep only the best, be it Drugs or Flavoring Extracts.

POCOCK'S PICKLE FOR BEEF.

Four gallons of water, one and a half pounds of sugar, or molasses, two ounces of salt petre, five pounds very course salt, or nine pounds of common kind, boil all together and skim, and when cool pour it over the beef placed in the barrel in which it is to stand; it will keep fit for use in this pickle for a long time.

TO CURE HAMS.

To each ham one pound salt, one pint molasses, two ounces saltpetre; baste well every day for four weeks, then dry, smoke, and sew up in cotton.

M. J. K. L.



Make an effort to
see our stock of

FURS

Finest, Cheapest, Best.

FUR GARMENTS MADE OVER.

C. S. LANE, = 113 Granville St.

A GOOD PROVIDER!

Ha! Fine thing! Particularly if it *continues* to provide. A policy in the

CONFEDERATION LIFE

does this. Why! It is so full of *provisions* that it will almost PROVIDE FOR ITSELF. It will *provide for your family* and for yourself as no other *provision* can.

And it is backed by over six million dollars worth of good assets. It is a SURE provider.

We will be glad to show you how easy one may be had.

F. W. GREEN,

Manager, Maritime Provinces Branch,

HALIFAX.

SOUR PICKLE.

One-half peck green tomatoes, two medium sized cabbages, four large onions, four green peppers, one gill salt, one ounce each of pickling spice, mustard seed, and celery seed, vinegar, put the vegetables in a tray and chop fine, put in an earthen dish with the salt, and stir till thoroughly mixed, put a weight on top and let it stand for twenty-four hours, drain through a colander, put in crocks, tie the spice in muslin bags, one for each crock, heat the vinegar and pour over, allowing room for the cabbage to swell; lastly sprinkle the mustard and celery seed in the crocks; these seeds may be left out if their flavours are not liked, the pickle must always be covered with the vinegar to keep well.

PRESSED BEEF.

Take a piece of the brisket, or of the thick flank, trim it, and rub it well for three days with salt and salt-petre; pound three ounces allspice, one ounce cloves, one ounce black pepper, two pounds of salt, and one-half pound of brown sugar in a mortar; tie up the beef, and put it into a pan, rub it with the above ingredients every twelve hours for a week, drain it from the pickle, pour over it the juice of two or three lemons and one glass of brandy; chop up two pounds or three pounds of beef suet, put a layer at the bottom of the dish under the beef, and the rest on the top, cover it with a paste of flour and water, and bake for six or seven hours. When done remove the paste and serve.

Pure Spices, Pure Flavouring Extracts—at HATTIE & MYLIUS,
the Druggists.

STATIONERY

FOR THE

HOUSEHOLD.

VISITING CARDS, (Printed from Plate.)

NOTE PAPER AND ENVELOPES, (Stamped from Die.)

INDELIBLE INK for Marking Linen.

JAM POT COVERS.

CHASE'S LIQUID GLUE.

RUBBER BANDS.

CARTER'S MUCILAGE.

CREPE TISSUE PAPER.

TOILET PAPER.

Also, other articles too numerous to mention.

A. & W. MACKINLAY,
137 GRANVILLE STREET.

GRILLED CUTLETS.

After having pared, salted, and peppered the cutlets, put them on a gridiron, five minutes for each side, over a brisk fire, and then place them immediately on a buttered dish by the fire. Meantime, while the cutlets have been grilling, prepare this sauce; mix two tablespoonsful of flour and three eggs, season with salt and pepper and a very little nutmeg; mix with two small glasses of milk carefully, and pour over the cutlets; then put the dish in the oven and serve when the cutlets are well browned.

HOW TO COOK SWEETBREADS

Soak the sweetbreads in salt and water, changing the water two or three times, and then wash them well in plain fresh water; plunge them into boiling stock, and let them boil rapidly till done; place them on a drainer, and leave them to get cold; then trim off all superfluons gristle and fat, and pass them through the mincing-machine together with some good thick slices of a well-flavoured cooked ham, for twelve cutlets you will require the grated rind of one lemon, the white and yolk of two eggs *well* beaten, some freshly ground black pepper, salt to taste, and a couple of smallish onions chopped up fine; well mix with the hand, form into carefully shaped cutlets, dip into well-beaten egg, and then roll in fine bread crumbs; if this be done some hours before the cutlets are wanted, they will be much firmer and better, and in the frying (which should be done in *fresh* lard or good oil), will assume a beautiful golden-brown colour.

Best results from Best BAKING POWDER—BEST BAKING POWDER—ACADIA.

PICKLED CUCUMBERS.

Fork and lay in salt, layer for layer, for two days, then soak in cold water with cabbage leaves, then in vinegar and water with piece of alum, afterwards put down in spiced vinegar with small piece of alum and cover well; let them remain on the stove in the first preparation all the morning over a slow fire.

BROWN SAUCE—ESPAGNOLE.

Butter slightly a gallon saucepan, put a layer of slices of onion at the bottom, over this two pounds of lean veal, one pound of beef, and one-half pound of ham, all cut in small pieces; add half a pint of gravy stock; put the saucepan on the fire, stirring the contents frequently; when the meat is well coloured add one carrot cut in small pieces, one bay leaf, some parsley, thyme, and marjoram, one or two cloves, a little whole pepper, and salt to taste; then put in as much more stock as will well cover the contents of the saucepan; let the whole boil gently for about three hours, and strain the liquor through a tummy; put into a saucepan, one-quarter pound of butter and two ounces of flour, stir on the fire till the two are well mixed, and are of a light brown colour; then gradually add the strained liquor boiling hot; set the saucepan at the side of the fire, and let it simmer for one and a half hours, carefully skimming the contents from time to time; lastly, turn out the sauce into a basin, and if not wanted immediately, let it be stirred every five or ten minutes till quite cold; in a good larder it will keep several days, but it should be warmed every day in hot weather.

If you have not tried **ACADIA BAKING POWDER**—you have not had the **BEST** Results.

FOR CORNING BEEF—VERY GOOD.

Make a past of one pint common molasses, one pint Liverpool salt and one teaspoonful saltpetre; rub the beef well and let it stand three days, turning it each day and pouring over it the mixture which runs off; make a pickle of one quart of salt to one gallon of water, the above proportions as much as you need; boil and skim it well and let it stand to get perfectly cold; put the beef into the barrel or tub and strain the pickle over it, putting a weight on to keep it under the pickle; these proportions will answer for a small round, say twenty-five pounds, and a few tongues. In four weeks the round will be ready, in two weeks the tongues; if spice is liked, mix with the paste, one tablespoon allspice, one teaspoon ground cloves.

PICKLE FOR BEEF.

Four gallons water, one and a half pounds sugar, two ounces saltpetre, nine pounds of salt; boil all together, skim, let it cool and pour on meat.

PARADISE PUDDING.

One pint bread crumbs, one pint suet, one cup of currants, half teacup stoned raisins, one and a half cups sugar, put in a buttered mould: boil three hours.

VICTORIA PUDDING.

Six tablespoons marmalade or strawberry, half pound butter, half pound flour, four eggs, two teaspoons baking powder, a little sugar, steam two hours: eat with sauce

ACADIA BAKING POWDER is absolutely pure
Hattie & Mylius guarantee it.

STEWED CHICKEN.

Rub smooth in a mortar half a ounce of coriander seed, three onions, one drachm of red pepper, the same of pounded ginger, and three cloves; put four ounces of salt butter in a stew pan; rub a fowl, a small one is best, inside and out with the pounded ingredients, truss it, and put it in the butter, turning it continually; it should be eaten with lemon-juice squeezed over it; and, if liked, the butter in which the fowl has been cooked may be converted into sauce, but it is excellent served dry.

VIRGINIAN REMEDY FOR DEBILITY.

One quart good old rye whiskey poured upon two pounds juicy beef-steak cut up small, cover it and let it stand for twenty-four hours, then strain and bottle; dose from one tablespoonful to one wineglassful three times daily.

EVERTON TOFFY.

Three pounds sugar, one cup molasses, half cup water, half pound butter, melt molasses and butter together, and add sugar, try with a bit of ice, if crisp it is well done.

FROSTED FRUIT.

Dip the fruit with the stem on, several times in a mixture of frothed white of egg and a very little cold water, drain until nearly dry, and roll in pulverized sugar, repeat the dip in sugar once or twice, and lay on white paper and dry.

HATTIE & MYLIUS FLAVORING EXTRACTS
are as good as we can make them.

MINCE MEAT.

Four pounds raisins, four pounds steak, two pounds currants, eight pounds moist sugar, one and a quarter pounds candied citron and lemon, four pounds apples, two teaspoons salt, two nutmegs, two teaspoons cinnamon, eight tablespoons marmalade, four lemons, grated peel and juice, four teacupsful of brandy.

SPONGE CAKE.

Six eggs, their weight in sugar, the weight of three in flour, one teaspoon essence of lemon, beat the eggs and sugar well together for fifteen minutes, stir the sifted flour in very lightly and bake in a moderate oven.

POTATO SOUFFLE

Peel and wash a couple of pounds of potatoes, and put them on to boil; when done drain off all the water, and mash the potatoes in the saucepan on the fire with a wooden spoon, add two ounces of butter, not quite half a cup of milk, pepper and salt, and beat till perfectly light; serve on a very hot dish.

CHARLOTTE RUSSE.

One pint of milk, half an ounce gelatine dissolved in one gill hot milk, whites of two eggs beaten to a stiff froth, one cup pulverized sugar, flavour with vanilla, mix the milk, eggs and sugar, flavour and beat up the gelatine, it should be quite cold before it is added, line a mould with sponge cake fingers, fill with the mixture and set upon ice.

For PURE SPICES go to Hattie & Myllus.

PICKLED BEET ROOT.

Boil the beet root, slice it and lay it in a jar alternately with slices of Spanish onions, boil a quart of vinegar, with one ounce of pepper, half an ounce of ginger and salt, and when cold pour it over the beet root and onions.

STUFFED CAULIFLOWER.

Boil the cauliflower until cooked, but not so soft as to pull to pieces, with a sharp knife remove a small part of the heart of the flower and fill the hollow with a stuffing of chopped heart of flower and three or four cooked mushrooms seasoned with cayenne; make a good white sauce, mix in some grated Parmesan cheese pour over the cauliflower and serve very hot.

STUFFED FISH.

A haddock is best; stuff with dressing as for a chicken, sew up, put two slices of pork in the saucepan, lay your fish on that, first having rubbed it with salt and flour, put disc of pork over the fish and bake one hour.

MUTTON RECHAUFFE.

From a cold roast or boiled leg of mutton cut slices about an eighth of an inch thick; have ready an egg beaten light, and stir into it a teaspoonful of Worcestershire sauce; dip each slice in this, then roll in bread crumbs and fry quickly; serve very hot, and garnish with fried potatoes; or make a mound of mashed potatoes in the middle of the dish, and arrange the slices of mutton about it.

ACADIA BAKING POWDER is the best — made by
Hattie & Mylius.

REBECCA'S TRIUMPH.

Half pound butter, one and a quarter pounds sugar, eighteen ounces of flour, one pound of blanched almonds, cut in strips, one pound of stoned raisins, half pint of milk, one and one-third tablespoon baking soda sifted with the flour, six eggs.

FROZEN PUDDING.

To one pint of custard, add a half pint of cream, preserved citron and ginger to taste; freeze in a mould.

WINE CUSTARD.

Take the yolks of four eggs, three glasses of sherry and one glass of water, beat well together and sweeten to taste, put into a jug in a pot of boiling water and stir until thick. Excellent for invalids.

CHRISTMAS GINGERBREAD.

Six pounds of flour, two pounds of sugar, two and a half pounds butter, four ounces ginger, one pint of milk, one pint of molasses warmed, roll out very thin.

BIRD'S NEST PUDDING.

One pint milk, three eggs, one cup flour, one teaspoon baking powder, a little salt, the whites well beaten and put in the last thing, the whole poured over apples and baked.

CHOCOLATE CREAMS.

Two cups of white sugar, half cup of milk, boil for five minutes, pour on a buttered dish, have some chocolate ready and pour over the top, when cool cut in small squares.

Hattie & Mylius keep only the best, be it Drugs or Flavoring Extracts.

BUTTER SCOTCH CANDY.

Four cups of brown sugar, three cups of butter, vinegar to taste, two tablespoons water and a little soda, boil half an hour, drop a little into cold water, if crisp it is done.

SUGAR CANDY.

Two cups white sugar, half a cup of water, half a teaspoon cream of tartar, one teaspoon vanilla, boil about ten minutes.

WALNUT MIXTURE FOR WASHINGTON PIE

One pound walnuts chopped very fine, one pound brown sugar, whites of two eggs, boil the walnuts and sugar together, and add to the whites well beaten. .

DOUGHNUTS

One and a half cups of sugar, three-quarters cup of milk, four cups of flour, four teaspoonsful baking powder well sifted with the flour, two eggs well beaten, essence lemon; if a little more flour is required add carefully, and fry quickly.

GOOD YEAST.

Tie one handful of hops in a bag and boil with six middling sized potatoes in three quarts of water, until soft; take out the hops, pound the potatoes in the water, and strain it hot over a quart of flour, which has been mixed smooth with a little cold water, add a cup of sugar, and a cup of salt; when luke warm, add about a pint of good yeast; allow it to raise and cork tight in a jug; keep in a cool place.

ACADIA BAKING POWDER is the cheapest — only 30 cts. a pound

Some Additional Receipts.

OLD ENGLISH CHUTNEY.

Take eighteen unripe apples and boil them in three pints of vinegar with four penny worth of coelimeal, when boiled rub through a seive, pound very fine one-quarter ounce each of cloves, coriander seed, mustard seed, cinnamon, black pepper, garden mint chopped very fine, three ounces each of ginger and nutmeg, two heads of garlic, one-quarter pound raisins chopped fine, one-half pound salt; mix the above ingredients with three teaspoonsful cayenne and one hundred chillies dried and pounded; let all simmer on the fire for a few minutes, strain or not, as you wish.

PICKLED EGGS.

Boil the eggs till thoroughly hard, take off the shells being careful not to break the egg in the least; place in a glass jar and cover with hot spiced vinegar, prepared to taste as for other pickles, seal and set away for about two weeks or until the eggs become quite black; to be eaten with cold meats or used to decorate salad, the slices being black, white, and yellow when cut across.

ACADIA BAKING POWDER is absolutely pure.
Hattie & Mylius guarantee it.

BLACK BEAN SOUP.

Soak one pint black beans over night in luke warm water, put them over the fire next morning in two quarts more of water and one-half pound of salt pork or a knuckle of veal; boil slowly for three hours keeping the pot tightly covered; add a celery root and a little pepper, simmer half an hour longer, strain and serve; cut a lemon and two hard boiled eggs in thin slices, put them into the tureen with a glass of sherry, pour the hot soup over them and serve.

YORKSHIRE PUDDING

TO SERVE WITH MEAT.

Make a thin batter with a pint of milk and about five tablespoonsful of flour adding the milk gradually and beating until perfectly smooth, add two well beaten eggs; pour the mixture into a well buttered tin and put two lumps of butter or some finely chopped suet on the top; bake from twenty minutes to half an hour, cut in squares and place round the roast beef.

CARROT PUDDING.

One-half pound flour, six ounces raisins, six ounces currants, one-quarter pound chopped suet, one-quarter pound brown sugar, one-quarter pound mashed carrots, one-quarter pound mashed potatoes, one tablespoonful molasses, one ounce candied lemon peel, one ounce citron; mix the flour, fruit, sugar and suet well together, have ready the above proportions of carrots and potatoes, stir into the other ingredients, add the molasses, but put no liquid in the mixture or it will be spoilt; tie loosely in a cloth or if put in a basin fill only two-thirds full, and boil four hours; Better mixed over night.

If you have not tried ACADIA BAKING POWDER—you have not had the BEST Results.

LEMON PUDDING.

One-half pound suet, one-half pound bread crumbs finely grated, one-half pound sugar, three eggs, the rinds of three lemons grated, and the juice well strained; to be mixed lightly together and put into a buttered mould, with a piece of clean white buttered paper over the top of the mould before the cloth is tied on. Steam or boil three hours.

CALF'S HEAD.

Boil till tender, trim off the ears and boil with the liver and lights, when these are tender chop quite fine, season with a teaspoon of cloves, one of pepper, and salt to taste, one tablespoon of flour; put in a stew pan with a wine-glass of sherry and piece of butter the size of an egg; place the head on a dish and spread the stew around it; garnish with egg and lemon.

LOBSTER NEWBURG.

Two small lobsters, four tablespoons butter, two tablespoons brandy, two tablespoons sherry, two small teaspoons salt, one-quarter teaspoon pepper, half pint cream, the yolks of four eggs; put the butter in the frying pan, when hot put in the lobster cut in small pieces, cook slowly five minutes, add wine and seasoning, cook five minutes longer, meanwhile beat the yolks and cream together and add to the cooking mixture, stir *constantly* for a minute and a half and serve at once.

PURE BAKING POWDER, PURE SPICES, PURE FLAVORING EXTRACTS
at Hattie & Mylius, the Druggists.

A SPANISH PICKLE.

One-half peck green tomatoes, two cauliflowers, twenty-five cucumbers, twelve peppers, one pint grated horseradish, one quart small silver onions, one-half pound white mustard seed, one ounce celery seed, Turmeric to make it a good colour, one-half cup cinnamon; cut the vegetables in pieces, chop the peppers, sprinkle with salt and let stand over night; in the morning drain off the brine and put in enough vinegar to cover them; let them remain two days, then drain again and boil up the vinegar with one pound of brown sugar, while scalding hot pour over the pickles again, repeat each day for two days longer; the last time of boiling add the spices, pour over for the last time and bottle.

CHUTNEY.

Four pounds apples, weighed after being peeled and cored, boiled to a pulp in a quart of vinegar, two pounds of sugar dissolved in another quart of vinegar, add to this two pounds of raisins stoned and chopped, two ounces capsicums, three ounces shalots, two ounces mustard seed, one ounce salt, one-quarter ounce cayenne, mix well, put into stone jars and leave uncovered for ten days.

BEEF CAKES.

One pound of undercooked roast beef, one-quarter pound of ham or bacon, one teaspoon of sweet herbs, seasoning of pepper and salt, one large egg, mince the beef and ham, add herbs, etc., and mix with the egg, which must be previously well beaten, brush each cake over with a little white of egg; cover with bread crumbs and fry quickly for five minutes.

ROLLED BEEF.

Get the thinnest part of a flank of beef, take away all the fat and skin and lay flat on the table; have ready the following herbs well mixed together: sage, thyme, savory, majoram tarragon, and parsley; take four tablespoonsful of parsley and sage to every one of the other herbs; add to these one tablespoon salt, one teaspoon pepper, one-half teaspoonful of mixed spice, nutmeg, cinnamon and mace; these are the quantities for seven pounds of beef; place all over the surface of the meat, roll up tightly and tie up in a cloth with tapes, boil five hours; when done press under a heavy weight until cold, remove the cloth and it is ready for table.

BENGAL CHUTNEY.

Thirteen large ripe tomatoes, thirteen large sour apples, one pound brown sugar, one-half pound salt, (less if desired,) one-quarter pound garlic, one-quarter pound onions, one-quarter pound ground ginger, one-half pound best raisins, six ounces mustard seed, one-half ounce cayenne pepper, three pints vinegar; peel the apples and tomatoes and chop all the ingredients fine, boil altogether in the vinegar till quite soft, then bruise and mix together; when cold bottle and cork.

Get your Groceries at the Grocers—your SPICES and FLAVORING
EXTRACTS from Hattie & Mylius.

SALT COD WITH EGG SAUCE

One pound salt cod, previously soaked, then boiled and allowed to cool, picked and chopped fine, one small cup milk or cream, one teaspoonful cornflour or flour, two eggs beaten light, two tablespoons of butter, a little chopped parsley, half as much mashed potatoes as fish, pepper to taste; heat the milk, thicken with the cornflour, then the potato rubbed very fine, next, the butter, the eggs, and parsley; lastly the fish stir and toss until smoking hot all through, then pour into a deep dish, or, make a sauce of all the ingredients except the fish and potato, mix these well together with a little melted butter, heat in a saucepan stirring all the while; heap in the centre of a dish and pour the sauce over all.

W. L. KANE & CO.

67 Barrington Street.

Fine Dry Goods.

ART NEEDLEWORK SUPPLIES.

Cloaks, Capes, Furs.

LADIES' TAILORING.

Orders Solicited.

-:-

Samples on application.

JELLIED TONGUE.

One large boiled tongue, one and one-half ounces gelatine, dissolved in one-half a pint of water, two teacups of rich browned veal gravy, one bunch of savoury herbs, one tablespoon sugar, one tablespoon burnt sugar for coloring, one tablespoon ketchup, one pint of boiling water, one egg boiled hard; mix the gravy, sugar, ketchup, burnt sugar and herbs, add the gelatine, then the boiling water and strain through flannel; wet a plain mould with cold water and when the jelly begins to thicken put a very little in the bottom of the mould and arrange the slices of hard boiled egg in it, pour in a little more jelly, then a layer of tongue, adding jelly and tongue till the mould is full, cover and set in a cold place till quite firm; turn out when wanted for use, and garnish with parsley.

As the proof of the pudding is in the eating—the use of **ACADIA BAKING POWDER** is proof of its superiority.



CUNARD'S

can supply you with the
best kinds of HARD and
SOFT COALS, delivered
either to house or in cellar,
in bulk or in bags, at
prices that cannot be
equalled.

