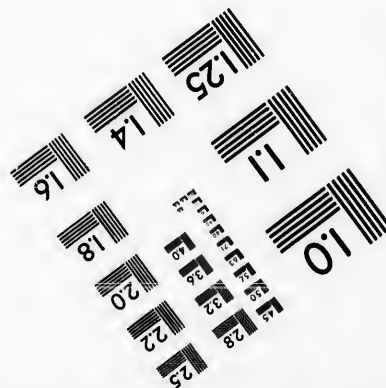
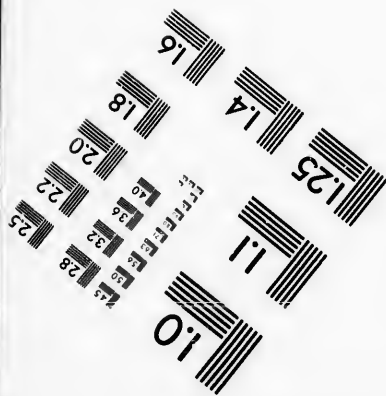
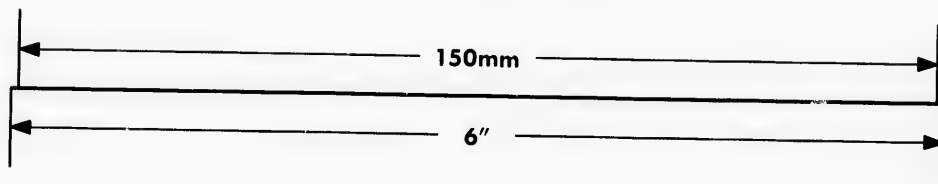
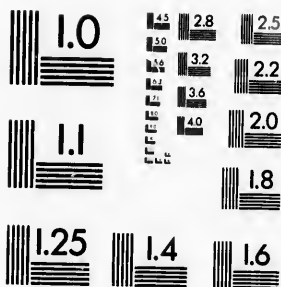
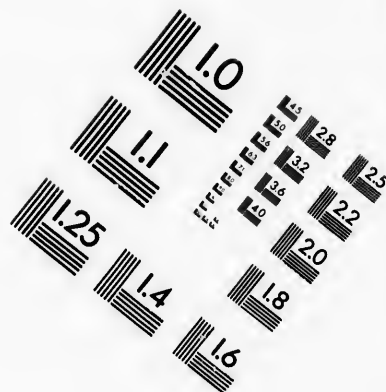
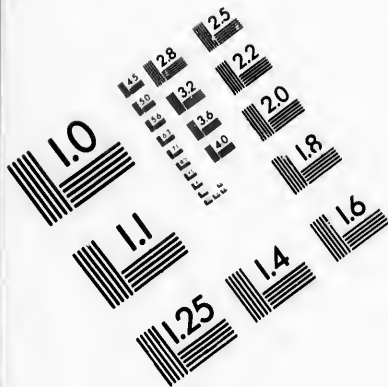


# IMAGE EVALUATION TEST TARGET (MT-3)



**APPLIED IMAGE, Inc**  
 1653 East Main Street  
 Rochester, NY 14609 USA  
 Phone: 716/482-0300  
 Fa:: 716/288-5989

© 1993, Applied Image, Inc., All Rights Reserved



**CIHM  
Microfiche  
Series  
(Monographs)**

**ICMH  
Collection de  
microfiches  
(monographies)**



**Canadian Institute for Historical Microreproductions / Institut canadien de microreproductions historiques**



**© 1993**

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.

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 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
- 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 restoration 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.

- 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

- Continuous pagination/  
Pagination continue
- Includes index(es)/  
Comprend un (des) index

Title on header taken from: /  
Le titre de l'en-tête provient:

- Title page of issue/  
Page de titre de la livraison
- Caption of issue/  
Titre de départ de la livraison
- Masthead/  
Générique (périodiques) de la livraison

- Additional comments: /  
Commentaires supplémentaires:

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

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

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

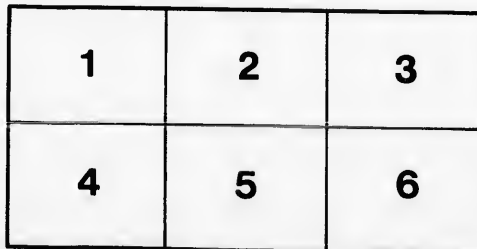
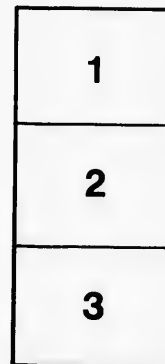
National Library of Canada

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  $\nabla$  (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:

Bibliothèque nationale du Canada

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 filmage.

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  $\nabla$  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.

qu'il  
cet  
de vue  
ge  
ation  
ués

EPWORTH LEAGUE



# Cook Book

THIS BOOK WAS PRINTED BY THE POST PRINTING CO., LEAMINGTON.

IF YOU WANT TO KNOW

## How to Cook Horse Meat

You will have to consult a French Cook Book. But anyone can tell you that the proper place to buy



Books, School Supplies, Stationery  
Wall Paper and Window Shades

IS

**GEO. W. JACKSON'S, Leamington.**

CORNER STORE.

SIGN OF THE BIG BOOK.

TX715

.6

C657

1890Z

PXX\*

What Does  
This Mean?

In the Town for  
Cash or Produce.

# Millinery and Dry Goods

No Trouble to  
Show Goods.

Simply that at

The Corner  
Store

You Can Buy  
the Best . . .

Give Me a  
Call



## R. DEMING.



AN ADD IN A COOK BOOK IS N. C.

*But that can't be said of W. D. Cox's  
stock of Men's and Boys' Hats and  
Caps, Clothing and Furnishings . . . .*



W. D. COX,

Leamington, Ont.

00935799

IF YOU WANT A FIRST-CLASS

::: Cooking Stove or Range :::

CALL AT

**GREENHILL'S**

The "Garland" Series

Are a very substantial make  
and Excellent Bakers . . . .

BESIDES, I KEEP IN STOCK ALL THE LEADING MAKES.

Repairs for any Stove Made Procured Promptly.

James S. Greenhill

TALBOT ST., LEAMINGTON.

N. B. - A GOOD STOCK OF MERIDAN SILVERWARE, THE BEST MADE, ALWAYS ON HAND.

For Plain and Fancy Job

Printing We Lead . . . .

The Post Printing Co., - Leamington, Ont.



## Muffins, Biscuits, Etc.

**GRAHAM GEMS**—One cup Graham flour, one-half cup white flour, three teaspoonfuls sugar, one-half teaspoonful salt, one and one-half teaspoonful baking powder, one cup milk, one egg, one teaspoonful melted butter. Mix all the dry ingredients together. Beat the eggs and pour the milk into it. Then stir in the dry materials and butter. After this beat all very light. Bake in gem pans.—**MRS. MORSE.**

**BUNS**—Three cups of flour, two teaspoons of baking powder, a pinch of salt, add a piece of butter the size of an egg, lard the same. Ice-cold milk enough to make a soft dough.—**MRS. J. DAVIS.**

**CORN MUFFINS**—One cup of corn meal, two cups of flour, two teaspoons of baking powder, one small cup of granulated sugar, a little salt butter the size of an egg, two eggs beaten light, one and one-half or two cups of sour milk, one-half teaspoon of soda. Make a soft batter.—**MRS. COX.**

**GRAHAM MUFFINS**—One tablespoonful of butter, melted, one cup of brown sugar crushed, one egg broken on sugar and butter, one cup of sour milk, one teaspoon of soda dissolved in milk, a little salt, two cups of Graham flour.—**MRS. GALLOWAY.**

**LEMON BISCUITS**—Two cups of sugar, two eggs, one cup of lard and butter mixed, two cups of sweet milk, five cents worth of oil of lemon, five cents worth of baking ammonia, use one-half of the ammonia. Roll out soft and bake in a quick oven.—**MRS. J. DAVIS.**

**ROLLS**—Scald one pint of milk so it will not become sour, one tablespoon sugar, one tablespoon lard, one teaspoonful of salt, one yeast cake or three-quarters of a cup of home-made yeast. Work all ingredients into sifted flour. Knead a little, but not so much as for bread nor so stiff.



When light knead a very little. Roll thin and cut with a small roll cutter.  
—MRS. SIMPSON.

**BISCUITS**—Three cups of flour, butter size of an egg, one cup of sweet milk, three teaspoons baking powder, pinch of salt. Mix flour, baking powder, salt and butter well with the hands before adding the milk. Roll and cut in small cakes. Wash the tops with a little milk before putting in the oven.—MRS. MORSE.

**POTATO MUFFINS**—Two cups of cold potatoes chopped fine, two thirds of a cup of milk, one-half teaspoon of salt in milk, large teaspoon butter and one egg beaten. Stir together and pour the mixture into hot gem pans dusted with flour and put in hot oven until browned.

**CINNAMON ROLLS**—Take enough bread dough for a small loaf, roll out on the kneading board and spread over with butter. Then sprinkle with sugar and cinnamon and roll as a roll jell cake. Slice it off and let it rise.—MRS. J. DAVIS.

**GRAHAM LOAF**—Two eggs, two tablespoons sugar, a little salt, two and one-half cups of buttermilk, one teaspoon of soda, four tablespoons of white flour and eight or nine of graham. Bake three-quarters of an hour in a slow oven.—MRS. MORSE.

**BREAD**—Boil twelve medium sized potatoes, when done pour the water off, there should be one quart of water. Mash potatoes, pour the water back, then add three heaping tablespoons flour, two tablespoons sugar, one tablespoon salt, scald these with a pint of boiling water; mix the potatoes and this together then add one quart of cold water. Dissolve two royal yeast cakes in one cup of luke warm water. When the potatoes are cool enough put in the yeast cakes. Let all rise over night. Use one and a half cups of yeast for one loaf of bread. Knead the dough half an hour, put in pans and bake. No water is needed when mixing the bread.—MISS I. WIGLE.

## Puddings and Pastry.

**LEMON PIE**—One cup of sugar, yolks of three eggs stirred to a cream. One tablespoon of flour, grated rind and juice of two lemons, one coffee cup of milk. Bake with under crust. Make a frosting of the whites of the eggs and three tablespoons of sugar. Set in the oven and brown slightly.—MRS. J. FORD.

**SNOW PUDDING**—One third of a box of gelatine, soak ten minutes in cold water, then put on the stove and stir until dissolved. Let it cool and then beat to a froth. Beat the whites of two eggs to a froth, add one cup of sugar flavored with lemon. Mix all together and let it get cold. Make a custard of the yolks and turn over the pudding.—MRS. J. DAVIS.

**SUET BREAD PUDDING**—One cup of currants, one cup of stoned raisins, one cup of chopped suet, one cup of flour, one cup of bread crumbs, spice to suit taste, three eggs, a little salt, one tablespoonful sugar, a little lemon peel, one teaspoonful of soda in a little sour milk. Steam two and one half hours.—MRS. W. D. COX.

**WHITE CREAM PIE**—One cup of sweet cream heated, to this add one teaspoon flour made smooth in a little milk, cook until it thickens. Have whites of three eggs whipped stiff and add to the hot cream a little at a time. (Remove cream from the stove.) When well whipped season.

**DELICIOUS NUT PUDDING**—One cupful each of molasses, chopped suet and sweet milk, two and one-half cupfuls of flour, one cupful of seeded raisins, one pound of English walnuts, and a quarter of a pound of figs chopped. A grated nutmeg and a teaspoonful of soda. Mix and steam two hours and a half.—MRS. MORSE.

**CHRISTMAS PLUM PUDDING**—One pound of flour, one pound of brown sugar, one pound and a half of beef suet, one pound of stoned raisins, one pound currants, one-half pound of candied lemon, two oz. of candied orange, one half cup East India molasses, two teaspoonfuls ginger, cloves, allspice, and cinnamon. Half of one nutmeg, one level teaspoonful of soda, one teaspoonful of salt, and two eggs. Mix the dry ingredients well

together. Then moisten with the molasses; add enough water to make the batter soft enough to drop from the spoon. Then divide into two parts and boil separately for two hours in pudding bags keeping the pot full of water. Water must be boiling when pudding is put in.—MRS. SIMPSON.

SUET PUDDING—One cup suet chopped fine, one cup syrup, one cup raisins stoned, one cup sweet milk, one and a half teaspoonfuls soda, three cups flour. Mix together and season with cinnamon and cloves and steam three hours.

LEMON PIE—One and a half cups sugar, one cup water, half a cracker, two tablespoons of flour, two eggs, juice and grated rind of one lemon. The above quantity will make two pies.—MRS GALLOWAY.

QUEEN OF PUDDINGS—One pint of bread crumbs, grated rind of one lemon, one quart of milk, yolks of four eggs, one cup of sugar, butter the size of an egg, stir well together and bake. Put a layer of raspberry jam over the top, beat the whites of the eggs, add the juice of the lemon, one cup of sugar. Spread over the top and brown.—M. F. M.

TAPIOCA PUDDING—Half pint tapioca to one quart milk; boil till done then add the yolks of five eggs and sugar to suit taste. When thick put in a pudding dish. Beat the whites of the eggs to a stiff froth, add white sugar and spread over the top and bake till brown.—N. G.

SAUCE FOR PUDDING—One large cup of sugar, quarter cup of butter, one large tablespoonful of corn starch and a little cinnamon. Stir in boiling water.

FIG PUDDING—Half pound figs chopped fine, one cup suet, one egg, one pint bread crumbs, one cup milk, sugar to sweeten, two teaspoons baking powder, flour enough to stiffen. Boil two hours.—MRS. GALLOWAY.

MARMALADE PUDDING—One egg, one cup suet, one cup milk, one and a quarter cups flour, two tablespoons marmalade. Boil or steam one and a-half or two hours. (See receipt for Orange Marmalade).

ORANGE PUDDING—Peel and cut five good oranges in thin slices,

taking out the seeds ; put over them a cup of white sugar. Let a pint of milk get boiling hot by setting in boiling water ; add the yolks of three eggs well beaten, one tablespoon corn starch. Stir all the time, and as soon as thickened pour over the fruit. Beat the whites to a stiff froth ; add a teaspoon of sugar and spread it on for frosting ; set in oven to harden.

**ORANGE PIE**—Beat the yolks of three eggs with a cupful of sugar, and when light add a tablespoonful of butter. Stir in the pulp and juice of two oranges, the grated rind of half of one, and a cupful of milk. Bake in a deep pie dish lined with pastry. When done cover with a meringue of the three whites of eggs beaten with three tablespoonfuls of sugar : brown slightly, cool and serve.—E. A. G.

**CHERRY SAUCE**—Cream one-third of a cupful of butter with one cupful of sugar : add one-half teacupful of cherry juice, and beat well. The juice can be strained from cherries which have been stoned and sugared an hour beforehand. Serve very cold. An excellent addition to almost any plain pudding.

**LIGHT DESERT**—One quart of boiling water, three heaping teaspoons corn starch, a pinch of salt, one heaping coffee cup of sugar, juice of two lemons, whites of three eggs beaten to a stiff froth, put in last. Beat all together with an egg-beater, and put into a mould. Eat with whipped cream flavored with vanilla.—T. S.

**CARROT PUDDING**—One cup currants, one cup raisins, one cup suet, one cup flour, one cup sugar, one cup carrots and one cup of raw potatoes grated. Spice to suit. Boil or steam two hours. Very good.—MRS. GALLOWAY.

**FRUIT DESSERT**—Yolks of two eggs, half cupful of powdered sugar, quarter teaspoonful salt, juice of one lemon, three bananas, two oranges. Whip the yolks until they are thick and light-colored, then add (beating gradually) the sifted powdered sugar and salt, bearing until sugar is dissolved ; add the lemon juice and beat again, peel and thinly slice the bananas, peel the oranges close to the pulp, slice them across in thin

slices and remove the seeds ; place in a glass dish first a layer of bananas, then one of dressing, then a layer of oranges and so on until all the ingredients have been used, placing a layer of dressing on top. Set on ice and serve very cold.—MISS M. SHERWOOD.

## Custards and Jellies.

**CRANBERRY JELLY**—One quart berries, one pint granulated sugar, half pint water, cook together about fifteen minutes, then rub through a sieve and pour into moulds.—MRS. W. D. COX.

**ORANGE MARMALADE**—One dozen oranges, three lemons; peel, and boil the peel till tender. Pour the water off and add fresh water. One pound of sugar to one pound of fruit. Boil half an hour. Water to cover.—MRS. J. DAVIS.

**PEACH OR STRAWBERRY FLOAT**—Whites of two eggs beaten to a froth, stir in fresh or canned fruit and flavor. For apple float, take two apples and grate them, sprinkle sugar on them as you grate to keep from getting dark. Use whites of two eggs and nutmeg. Put all in together and whip.—MRS. A. D. BROWN.

**ORANGE JELLY**—Take two or three oranges, peel and slice very thin into a glass dish. Sprinkle well with sugar and let stand ; then take half box of gelatine, cover with half pint of cold water and let stand for two hours. Then add a scant half pint of boiling water, the juice and a little of the grated rind of one large lemon. Sweeten to taste and set all, but the oranges, on the stove till dissolved but do not let boil. When cooled a little, pour over the fruit and set away in a cool place till jellied.—MRS. N. B. EEDE.

**BANANA CUSTARD**—Yolks of three eggs, half cup of white sugar, one tablespoon corn starch, mixed with a little cold milk. After beating eggs

and sugar add corn starch. Heat a pint of milk to near boiling, then add milk, eggs and starch. Cook until pretty thick, and when cool stir in three sliced bananas. Beat whites of three eggs for a meringue.—MRS. J. DAVIS.

ORANGE MARMALADE—One dozen oranges, half dozen lemons, one gallon of water, six pounds sugar. Peel the fruit, remove the seeds, cut up the pulp and slice the rind as thin as possible. Put the fruit and water into a crock, and let it stand thirty-six or forty-eight hours, stirring once or twice. Boil two hours, then add the sugar and boil two hours longer, or until it thickens.—MRS. GALLOWAY.

SPANISH CREAM—One quart of milk four eggs, one ounce gelatine. Pour one pint of milk over gelatine to soak, then add other pint and stir over the fire in a kettle (not tin). Beat the yolks of the eggs with three tablespoons of white sugar, and stir into the milk just before it boils. When it comes to a boil take it off and add the whites beaten very stiff with three tablespoons of sugar. Stir well and flavor with vanilla.—MRS. W. D. COX.

SNOW CUSTARD—Take half a box of gelatine, the juice of two lemons, and rind of one half lemon, half a pint of cold water. Soak for one hour, then add two cups of granulated sugar and one pint of boiling water. Stir till dissolved, then strain twice through a piece of cheese cloth, put in a mould and place in a cold place. For the custard take a pint of milk, place in a bright tin pail, and set it in a kettle of boiling water until it barely comes to a boil; have beaten in a large bowl the yolks of the three eggs, with two tablespoons of sugar. When the milk reaches the boiling point, pour it over the eggs and sugar; stir well, and having thoroughly cleansed the vessel in which the milk was boiled, return the mixture to it and stir constantly until it boils again; then remove the custard, flavor and set away to cool. To prepare for the table place the jelly in centre of a large glass dish, and having beaten out the whites of the three eggs to a stiff froth and sweetened spread it over the jelly with a knife, and pour custard around it.—MRS. J. GALLOWAY.



CHARLOTTE RUSSE—One-half box gelatine dissolved on the stove in one cup of milk, one pint cream (whipped), whites of two eggs beaten stiff; as gelatine cools mix with cream and eggs and flavor to taste and sweeten; have a dish already lined with cake joined together with white of egg, pour the cream into it and set on ice until ready for use.—F. S. C.

APPLE CUSTARD—One pint of apple sauce, one pint of sweet milk and three eggs. Flavor and sweeten to suit the taste. Bake with under crust.

GRAPE JELLY—Press the desired quantity of fine ripe grapes, thoroughly extracting the juice, and to each pound of juice add one pound of white sugar; boil half an hour, and you will have a fine jelly when cold.

## Cakes and Cookies.

CHOCOLATE CAKE—One half cup of butter, one cup of sugar, three eggs, half cup of sweet milk, one cup of raisins, one cup of walnuts, one and one-half teaspoons of baking powder, one half teaspoon of vanilla, one teaspoon of lemon, flour to stiffen. Chocolate icing.—MRS. COX.

COCOANUT CAKE—Beat half pound butter to cream, add gradually one pound sifted flour, one pound white sugar, quarter of a pound of cocoanut, two teaspoons baking powder, four eggs, one cup milk, flavor to taste.—MRS. COX.

SILVER CAKE—Whites of four eggs, half cup of corn starch, one cup flour, half cup of butter, half cup of sweet milk, two and a half teaspoons of baking powder, one cup white sugar.—MRS. GALLOWAY.

DATE CAKE—One cup sugar, half cup butter, two eggs, two-thirds of a cup of sweet milk, two teaspoons baking powder, two and a-half cups of flour. Cream the butter and sugar, add beaten eggs, the milk and the flour in which the baking powder has been sifted. Take out one-third of this and stir in one-half teacup of chopped dates. Bake in three layers, one with dates and two plain.



**FROSTING FOR DATE CAKE**—One teacup of granulated sugar, nine teaspoons water. Boil until it threads. Pour over the white of an egg beaten stiff. Beat slightly and spread between layers and on top of cakes. Stone the dates, open and lay on top of cake.—MISS MALOTT.

**WALNUT OR HICKORY NUT CAKE**—Whites of four eggs, one cup of sugar, half cup of butter, one cup chopped raisins, one cup of chopped walnuts or hickory nuts, half cup of milk, two cups of flour, five cents' worth of lemon peel, two teaspoons vanilla. Beat the butter to a cream, add sugar and beat. Beat the eggs until they are stiff, add butter and sugar, then milk, etc.—MRS. A. D. BROWN.

**WASHINGTON PIE**—Three eggs, one cup of sugar, four tablespoons cold water, two cups of flour, two teaspoons baking powder. **FILLING**—Two cups of milk, two tablespoons corn starch, three-quarters of a cup of sugar, two eggs, butter the size of an egg, flavor to taste. Split each cake open and fill.—E. A. G

**BRANDY SNAPS**—One cup of brown sugar, one cup of molasses, three quarters of a cup of butter. Cloves and ginger to suit taste. Flour enough to make a stiff batter. Drop in a pan with a teaspoon, a good distance apart. Bake in a moderate oven and when cooled a little roll each one on a round stick.—MRS. J. DAVIS.

**TEA CAKES**—Half a cup of butter, half a cup of lard, one cup of granulated sugar, two eggs, three teaspoonfuls of baking powder, flour enough to roll, flavor with essence of lemon.—MRS COX.

**DOUGHNUTS.**—Three eggs, one and a half cups of sugar, butter size of an egg, one cup of sour milk, nutmeg, one teaspoon of soda and two of cream of tartar. Fry in hot lard.—MRS. W. O. FRANKLIN.

**SNOW CAKE**—Half a cup of butter, one cup of sugar, one and a half cups of flour, half a cup of sweet milk, whites of four eggs, two teaspoons of baking powder, flavor with vanilla. Put whites of eggs in last and bake in one square tin.—MRS. FORD.

**CREAM PUFFS**—Put one cup of water and two tablespoonfuls of butter in a sauce pan to boil, add to it four tablespoonfuls of flour. Stir

constantly until it forms a perfectly smooth loaf, which leave the bottom and sides of the pan as you stir. Take from the fire, and when cool add four eggs, one at a time until each is thoroughly mixed with the batter. Drop this by the desert spoonful into a greased pan and bake in a moderate oven. Filling: One cup of milk, one egg, one teaspoon corn starch, flavor with vanilla.—MISS SMITH.

**FRUIT CAKE**—Two cups of sugar, one cup of butter, three eggs, one cup of sour milk, one teaspoon of soda, one tablespoon of cinnamon and cloves, half a nutmeg. Fruit: Raisins, currants and lemon peel. Flour not too stiff.—MRS. J. DAVIS.

**BUTTERNUT CAKE**—One cup of sugar; half a cup of butter, half cup of sweet milk, two eggs, two cups of flour; two teaspoonfuls baking powder, one cup of butternut (or walnut) meats chopped, half a cup of raisins.—MRS. J. DAVIS.

**MARBLE CAKE**—**WHITE PART**—Quarter of a cup of butter, three-quarters of a cup of sugar, quarter of a cup of sweet milk, one cup of flour, whites of two eggs, one teaspoonful of baking powder. **DARK PART**—Quarter of a cup of butter, half a cup of sugar, quarter of a cup of molasses, quarter of a cup of sweet milk, one and a quarter cups of flour, yolks of two eggs, one large teaspoonful of baking powder, half a teaspoonful each of cloves, cinnamon, nutmeg and mace. Mix the two parts separately, beat until very light, then put in a baking pan a spoonful at a time, taking pains to have the light and dark alternate.—MRS. P. PHILLIPS.

**DROP GINGER CAKES**—One cup of lard or butter, one cup of sugar, one cup of molasses, one cup of sour milk, four and a half cups of flour, one teaspoonful each of soda, ginger, cloves and cinnamon. Drop in spoonfuls in a buttered pan. Bake in rather a quick oven.—MRS. MORSE.

**LAYER CAKE**.—Four eggs, one cup of white sugar, half a cup of butter, three-quarters of a teaspoonful of soda, the same of cream of tartar, two tablespoonsful of sweet cream or milk, one cup of flour. Beat the eggs till light, add sugar and beat five minutes, whip the butter to a

cream, mix soda and cream of tartar in the cream, pouring from one cup to another till it froths.—MRS. DAVIS, CALGARY.

**CHOCOLATE ICING**—One and a-half bars of chocolate broken up, dissolved in boiling water and thickened with icing sugar. A little butter makes it glossy.—N. G. S.

**GINGER SNAPS**.—One cup molasses, one cup of sugar, one cup of butter, one teaspoonful of cinnamon, one tablespoonful of ginger, one teaspoonful of soda. Boil this together about eight minutes, let it cool, then mix with flour and roll very thin. Bake on floured tins in a quick oven.—MRS. W. D. COX.

**PAN CAKES**—Cut dry bread in thin cakes with cake cutter. Dip in batter and fry in butter or dripping. **BATTER**—Two eggs, two cups of sweet milk, some salt, one large teaspoonful of baking powder sifted in one cup of flour. Serve hot with syrup or honey.—MRS. HARRISON.

**FIVE O'CLOCK TEA CAKE**—Whites of three eggs, half a cup of butter, half a cup of milk, one and three-quarter cups of flour, one cup of sugar, two teaspoons of baking powder.—MRS. A. G. BAKER.

**BROWN ICING**—One cup of brown sugar, two desert spoons of milk, a small piece of butter. Boil one minute and flavor with vanilla. Stir till cold:

**ANGEL CAKE**—Whites of six eggs, one cup of sugar, half a cup of flour, one teaspoon of cream of tartar.—E. GALLOWAY.

**ICE CREAM CAKE**—Whites of four eggs, half a cup of sweet milk, half a cup of butter, one cup of sugar, half a cup of corn starch, one cup of flour, two teaspoons of baking powder mixed with flour, flavor with vanilla. Bake in layers.—MRS. COX.

**STRAWBERRY SHORTCAKE**—One good teaspoon butter, three table-spoons granulated sugar, one egg, one tablespoon sour cream, stir well. Six tablespoons milk, one cup of flour, one teaspoon baking powder. Split and spread berries between and on top. Chop berries fine and sweeten. To be eaten with cream.—MRS. FRANKLIN.

**CREAM CAKE**.—Three eggs, one cup of sugar, three tablespoons of

butter, half a cup of sweet milk, one and a-half cups of flour, two teaspoons of baking powder. **THE CENTRE**: One cup of sweet cream, bring it to a boil, then add two tablespoons of corn starch, three of sugar. When almost thick, take off and add essence to taste.—**MRS. GALLOWAY.**

**DOUGHNUTS**—One cup of sugar, one cup of sour milk, one egg, one teaspoonful of soda, two tablespoonfuls melted butter, a little salt. Mix into a soft dough, roll out thin, cut into cakes with a doughnut cutter and fry in lard.—**MRS. P. PHILLIPS.**

**COOKIES, ROSE FLAVOR**.—Two cups of sugar, three eggs, one cup of butter, two teaspoons of baking powder, quarter of a cup of sweet milk. Roll soft and bake in a quick oven.—**MRS. J. DAVIS.**

**WHITE CAKE**—One cup of sugar, half a cup of butter, half a cup of sweet milk, whites of five eggs, two cups of flour, two teaspoons of baking powder, one teaspoon of almond extract.—**MRS. J. DAVIS.**

**DATE CAKE**—One half cup of sour milk, one-half teaspoon of soda, two cups of oatmeal, two cups of flour, one-half cup of butter, one-half cup of lard, one cup of brown sugar, two pounds of dates. Roll the paste thin, spread one half with dates, lay the other half over; cut in squares and bake.—**MRS. COX.**

**FRENCH CAKE**—Three eggs, two cups of sugar, one cup of butter, four cups of flour, one cup of milk, two teaspoons of baking powder, one teaspoon of lemon, a pinch of salt. Beat well. For citron cake add half a pound.—**MRS. FORD.**

**SHORT BREAD**—One and one-half cups of brown sugar, one cup of butter, one cup lard, six cups of flour, warmed; mix well together until soft, roll out until half an inch thick, prick well with a fork, cut in squares and bake in a moderate oven.

**OATMEAL CAKES**—Two cups of flour, four cups of oatmeal, eight tablespoonfuls of lard, eight tablespoonfuls sugar, two teaspoons soda, water to make stiff dough.—**C.**

**FRUIT CAKE**—One pound of raisins, one pound of currants, one pound butter, half a pound of citron peel, half a pound of lemon peel, one

f flour, two tea-  
et cream, bring  
three of sugar.  
RS. GALLOWAY.  
lk, one egg, one  
little salt. Mix  
ghnut cutter and

eggs, one cup of  
o of sweet milk.

er, half a cup of  
poons of baking

aspoon of soda,  
butter, one-half  
Roll the paste.  
cut in squares

e cup of butter,  
ng powder, one  
n cake add half

gar, one cup of  
l together until  
k, cut in squares

oatmeal, eight  
easpoons soda,

f currants, one  
emon peel, one

# Smith's

Is always fresh, pure and  
carefully made

# Baking

Sold in bulk or  
in packages . . .

# Powder

## Smith's Flavoring Extracts

Are always full strength and true to flavor. Any odd flavors can be had  
from us at any time in bulk or bottle.


*Smith's Spices for cooking or pickles are  
All Absolutely Pure*


## Smith's Household Ammonia . . .

Is the most economical assistant in house  
cleaning yet produced

DO NOT FORGET TO TRY THEM. →

# SMITH'S DRUG STORE.



Great Sale of   
High-Class  
Clothing

AND OVERCOATS.

---

Boys' Overcoats, a Big Lot at Cost.

Boots and Shoes bought before the  
Big Advance, selling at close prices.

30 Lbs. Sugar for \$1.00.

25 Lbs. Granulated Sugar, \$1.00.

Call quick and secure bargains.

---

W. O. FRANKLIN & CO.





AT THE \_\_\_\_\_

## LEAMINGTON FURNITURE STORE

O. H. TOLL 

Keeps a first-class assortment  
in all lines of . . . . .

# ..Furniture..

Parlor Suites, from \$25 to \$100.

Bedroom Suites, from \$10 to \$50.

Sideboards, with mirror, from \$8 to \$40.

Extension Tables, from \$5 to \$15.

Chairs, \$2 and upwards per set.

The Store is full and ready for custom,  
all the while. Come and get a good bargain.

### Leamington Furniture Store....

OPP. HUFFMAN HOUSE.

\_\_\_\_\_ O. H. TOLL, PROPRIETOR.



A. G. BARER.

A. G. BARER.

*Fire, Life and Plate Glass*

*Insurance Agency*

*Money to Loan*

*Conveyancing Neatly Done.*

**James Evans**

DEALER IN

**Groceries, Crockery  
and Provisions**



1/2 pound figs chopped fine, six eggs, one oz of mixed spices, flour. Good.

ALMOND ICING—One pound of almonds, blanched and well pounded. Whites of three eggs well beaten, one pound of icing sugar, three or four bitter almonds. If too stiff, you can add one teaspoonful of cold water.—A. C. W.

GINGER BREAD—One egg, small cup of brown sugar, half a tablespoonful of butter, half a tablespoonful of lard, one cup of sour milk, one large tablespoonful of soda, one cup of molasses, two large cups of flour and half a cup of rolled oatmeal sifted together, two teaspoons of ginger, two teaspoons of cinnamon, a pinch of salt.—MRS. COX.

NUT CAKE—Two-thirds of a cup of butter, two cups of sugar, one cup of milk, three eggs, three cups of flour, three teaspoons of baking powder, one cup of nuts chopped fine. Half of the recipe may be used.—MRS. GALLOWAY.

LEMON FILLING FOR TARTS—Half dozen lemons, eight eggs, two pounds sugar, half pound of butter. Melt the sugar, butter, and lemon juice together, beat the eggs well and stir in. Let it come to a boil.

SODA CAKE—Two cups of flour, one cup currants, one cup sugar, half a cup of butter, half a cup of candied peel, one teaspoonful of soda, two cups of milk. Bake one hour and one half.—M. J. G.

ORANGE SHORTCAKE—Cream together a half cupful of butter and a cupful of sugar; into them stir a well-beaten egg, half a cupful of milk and a pint of flour, into which two teaspoonfuls of baking powder has been sifted. Roll and bake in two sheets. For the filling, peel six oranges, remove the seeds, slice, sprinkle with sugar, and place between the layers.

TEA CAKE—One cup of butter, one cup sugar, three eggs, one teaspoon of soda, two teaspoons of cream of tartar, one tablespoon sour cream. Flour enough to roll nicely.

CREAM CAKE—Two eggs, one cup sugar, one cup of cream, two cups of flour, one teaspoon cream of tartar, one of soda.—E. A. G.

ORANGE CAKE—Two cups of flour, two cups sugar, half a cup of water, two teaspoons of baking powder, yolks of five eggs, whites of three.

Bake like jelly cake. DRESSING—Whites of two eggs, grate the rind of two oranges, add the juice and sugar to thicken; put this between cakes and set in oven for a minute.

BOILED FROSTING—One cup of sugar, moistened with six teaspoonfuls of water and boiled until it will hair as it drips from a spoon. Stir it slowly into the beaten white of one egg, beating rapidly. Beat until cool, and then spread on cake.—Mrs. P. Phillips.

WHITE FRUIT CAKE—A quarter of a pound of sugar, three ounces of butter, whites of four eggs, quarter of a box of cocoanut, quarter of a pound and two ounces of almond nuts sliced fine, quarter of a pound of citron peel chopped fine, one teaspoon of soda, two of cream of tartar. Flavor with rose water.—Mrs. FREEBORN, CLINTON.

DELICATE CAKE—Yolks of two eggs, white of one egg, butter the size of an egg, three-quarter cup of sugar, three-quarter cup of flour, three-quarter cup of corn starch, half a cup of milk, two teaspoons of baking powder.

COFFEE CAKE—Five cups of flour, one cup of butter, one cup of coffee, steeped and set aside till cold, one cup of raisins, one cup of molasses, one cup of sugar and a teaspoonful of soda. Excellent.—Miss MALOTT.

CINNAMON COOKIES—One cup of sour cream, one cup sugar, one tablespoon butter, one teaspoon of soda, one egg. Mix four tablespoons of white sugar and two tablespoons of cinnamon together. Dip out a spoonful of the paste and roll in this mixture. Bake on buttered tins, leaving a space between each one.—Miss MALOTT.

## Meats and Fish.

**HAMBURG STEAK**—Chop steak very fine, add one onion chopped fine and salt and pepper to taste. Make in little cakes and fry in butter.—**MRS. A. D. BROWN.**

**QUAIL ON TOAST**—Toast the bread and lay in bottom of bake tin. Dress the quail, and put rice sized piece of butter in each one. Rub well with butter on outside, also sprinkle with pepper and salt. Pin up the wings, lay on toast and roast in a hot oven for twenty minutes. Serve toast and all.—**MRS. HARRISON.**

**BEEF LOAF**—Three and a half pounds of beef, minced fine; four large crackers, rolled, one egg, one cup of sweet milk, butter the size of an egg, one tablespoonful salt, one of pepper. Mix in shape of loaf, and bake in a slow oven, basting often. To be eaten cold.—**MRS. GALLOWAY.**

**DELICIOUS ENTREE**—Cut off the wings and legs left from a roast turkey or chicken, join them, score deeply and season well with salt, red pepper, and a dash of Worcestershire sauce or warm mushroom catsup, and broil. Serve with or without a sauce.

**COD FISH**—Pick fine, and let stand two hours, then put in water and let boil. When done pour the water off and add milk, and when the milk comes to a boil put in butter and pepper and add two eggs, well beaten. If it is not thick enough add a little flour.—**MRS. A. D. BROWN.**

**JELLIED CHICKEN**—Boil the chicken until the water is reduced to a pint, pick the meat from the bones in fair sized pieces, removing all gristle, skin and bone. Skim the fat from the liquor, add an ounce of butter, a little pepper and salt, and half a packet of gelatine. Put the cut-up chicken into a mould, wet with cold water; when the gelatine has dissolved pour the liquor hot over the chicken. Turn out when cold.—**E. A. G.**

**MOCK DUCK**—Take a slice of steak one and one-half inches thick, make a dressing of bread crumbs seasoned with salt, pepper, butter, sage,

and one onion, chopped fine; spread the dressing on the steak, roll and roast one hour; baste frequently.

**CODFISH CAKES**—Soak three pounds of salt codfish in cold water till it comes to a boil; pour off the water: if too salty for the taste add fresh cold water, but do not boil; when soaked sufficiently remove all bones and skin and chop fine in a chopping bowl. Boil eight white potatoes till done; drain off water, mash very fine; add half a cupful of milk, less than one half cupful of butter, salt in proportion to the freshness of the fish; beat well with a spoon and add to the fish, mixing thoroughly, using more potatoes than fish, roll with the hands into small round cakes an inch thick, and fry a rich brown in very hot lard.

**FRICANDELLES**—Take cold beef, veal, or any other meat, the more variety the better, hash it fine, and mix with two eggs, a little grated onion, melted butter, two crackers pounded, pepper, salt. Form into balls and fry in butter. Serve with drawn butter flavored with lemon.—H. C. B.

**FRIED OYSTERS**—Select the largest, dip them in beaten egg, and then in bread or cracker crumbs; fry in equal parts of butter and lard until they are brown.

**SCRAPPLE**—Nice for breakfast. Take the head and feet of pork, clean well, soak in weak salt water over night. Boil till tender. Chop fine and pick out all the bones. Season to taste with salt, pepper and sage and savory. Skim all the fat from the liquor in which the meat was boiled, strain the liquor and put back in the kettle; put in the meat and thicken with cornmeal till the spoon will stand in it. Cook for a while over a slow fire, stirring most of the time to prevent scorching. Skim off all fat that may arise, and turn it out in a mould. When cold, cut in slices, grease the griddle as you would for pancakes, using the fat that was skimmed from the meat. Fry a light brown on both sides.—Miss MALOTT.

---

## Made Dishes.

**BOSTON BAKED BEANS**—Two cups of beans, cover with cold water, let come to a boil and simmer gently about ten minutes. Pour off the water, put on plenty of cold water and wash thoroughly three times. Put one half the beans in a quart bean jar. Then add one quarter of a pound of salt, fat pork, and on top of this the remainder of the beans. Sprinkle over them half a teaspoonful each of soda, mustard and three tablepoons of molasses. Put on cold water enough to nearly cover them. Put a cover on, and bake six or eight hours. They must just simmer, not boil. Less heat is required than for baking anything else. If they become dry, add more water. About one half the water should cook off.—MRS. MORSE.

**OMELET**—Four eggs, whites and yolks beaten separately, a little salt and pepper, one tablespoon of corn starch. Beat well, then put in a teaspoon of baking powder and beat again. Add a cup of milk. Beat the yolks to a stiff froth and add last. Butter a pan, pour the mixture in, brown on one side and set in a hot oven to finish.—MISS MALOTT.

**BOSTON CHIPS**—Peel potatoes, wipe dry, slice lengthwise and fry in hot lard. Sprinkle with salt and pepper and eat hot.—MRS. HARRISON.

**SCRAMBLED EGGS**—Break each egg by itself in a dish before putting in a frying pan, which stands on the stove warmed and buttered. For each egg allow a tablespoon of milk, which put into the buttered spider, and let it get hot before putting in the salt and eggs. Set where all will cook slowly, and don't stir until the whites begin to set. Then move to where they will cook more rapidly, and stir with long strokes. Turn into a hot dish while yet soft.

**SPANISH ROSES**—Two eggs well beaten, stir in granulated sugar, one cup sifted flour, a little salt. Roll a little at a time very thin. Cut three layers at a time with a small cake cutter made with six scollops, about one and a half inches across. Pat two or three layers together with a fork and fry in hot lard.—MRS. A. D. BROWN.



**IRISH POTATO PUFF**—Stir two cupfuls of mashed potatoes, two table-  
spoons melted butter, and a little salt to a creamy condition, then add two  
egg whites and yolks beaten separately, and six tablespoons of cream or  
milk. Beat the whole well together, then pile in a rocky form in a dish  
and bake it in a quick oven till nicely browned. It will become quite  
light.—MRS. GALLOWAY.

**BOILED ONIONS**—Peel as many onions as desired, being careful to  
remove all of the green leaves. Boil one hour in salted water, changing  
the water after first fifteen minutes boiling. When done drain well, place in  
serving dish and pour over them a cream sauce made of one pint of milk,  
one tablespoonful of flour, two tablespoonfuls of butter, salt and pepper to  
taste.—MISS SHERWOOD.

**POTATO CROQUETTES**—Take cold mashed potatoes, use one egg  
beaten, one tablespoon of flour, salt and pepper to taste, half a teaspoon  
of baking powder. Make into little balls and fry in hot lard.—MRS. A.  
D. BROWN.

**CHEESE PUFFS**—Take an equal quantity of grated cheese and bread  
crumbs. Soak crumbs in as much milk as they will absorb. To each  
pint of crumbs allow two eggs. Season with salt. Place alternate layers  
of cheese and bread crumbs in a baking dish, add two eggs and bake  
fifteen minutes.

**OMELET**—One cup of milk, one tablespoon of flour, stirred into the  
milk, four eggs, the whites and yolks beaten separately, one half tablespoon  
melted butter stirred into the mixture, a little salt. Stir in the whites  
before putting in the spider. Cook on top of stove about ten minutes,  
then set the spider in the oven to brown the top.—N. GALLOWAY.

**POTATO CAKE**—Take cold, boiled potatoes, mash fine, add a good  
handful of salt, mix well with flour until stiff enough to roll, cut into pieces  
as you would cut a pie. Fry in pork gravy until brown on both sides.—  
MISS MALOTT.

**BAKED CABBAGE**—Cook a cabbage in salt water till quite done, take  
it up with a skimmer so as to drain off the water as much as possible, put



it into a dish and cut it up fine, season with butter and pepper, add a little more salt, then add a cup of sweet milk, less if cabbage is small, put the whole in a baking dish and cover the top an inch thick with rolled cracker crumbs, then put on minute pieces of butter. As soon as it is brown it is done. Delicious.—E. A. G.

EGG SANDWICH—For four dozen sandwiches; half a dozen eggs boiled six minutes. Chop fine, season with salt, pepper and butter. DRESSING—One teaspoon of mustard, nearly one of flour, wet with vinegar, and pour boiling water on to make it the consistency of cream.—MISS MALOTT.

MACARONI—Cook macaroni in water until soft, then put in a deep dish with alternate layers of grated crackers and cheese, a little salt, fill up the dish with milk and bake one hour. Very good.

---

## Soups.

TOMATO SOUP—Cook four ripe tomatoes well, then add one teaspoonful of baking soda, one quart of sweet milk, one third of a cup of butter, three soda biscuits, salt and pepper to taste. (Break the biscuits quite fine).—MISS SHERWOOD.

POTATO SOUP—Mash potatoes and season as for table, beating with a large fork until creamy. Use rich milk, to which add cream or a little butter, and heat two quarts. Stir the mashed potatoes in slowly, and when again cooked up serve in hot dishes with celery and hot buttered toast. A splendid substitute for oysters when they are out of season.

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

## Salads.

**POTATO SALAD**—Boil six large potatoes. When cold place in chopping bowl with one large onion, season with salt and pepper and chop fine.

**DRESSING**—Two eggs; one tablespoon of butter, one teaspoon of sugar, a quarter of a teaspoon of mustard, ten tablespoons of vinegar. Cook until as thick as cream then pour over potatoes and onion. Let stand until cold, then garnish with slices of cold boiled egg, lettuce or parsley.—**MRS. SIMPSON.**

**CABBAGE SALAD**—Yolks of two eggs beaten well, half a teaspoon of salt, a pinch of pepper, five teaspoons, of white sugar, one and a half tablespoons of butter, five tablespoons of vinegar. Put on the stove and stir well until thick, if too thick when cold add as much cream as desired. Pour over one quart of finely chopped cabbage.—**MRS. A. D. BROWN.**

**SALMON SALAD**—Pick the Salmon in small pieces, season with salt and pepper, and mix with an equal quantity of celery or lettuce cut in small pieces. Pour over the following dressing: One egg, one teaspoon sugar, one desert spoon mustard, two tablepoons of cream or two of melted butter, one cup of vinegar. Put on stove and just before boiling, stir in one teaspoon of corn starch wet in a little water. When cool add two or three spoons of whipped cream.

**SALAD DRESSING**—Half cup of vinegar, half cup of cream, one cup of sugar, one egg, one teaspoon mustard, one teaspoon salt, one teaspoon of flour mixed smooth with a little of the cream. Stir all together and cook in double boiler till thick as cream.—**MRS. SIMPSON.**

**CABBAGE SALAD**—Two tespoons sugar, one large teaspoon mustard, a little salt, half a cup of vinegar,. When thoroughly mixed fill cup with sweet cream and pour over cabbage.—**MRS. HARRISON.**

## Pickles and Sauces.

**CHILI SAUCE**—Eighteen large half ripe tomatoes, four onions, one and a half cups of vinegar, four tablespoons sugar, two tablespoons salt, two teaspoons ground cloves, two teaspoons cinnamon, two teaspoons allspice, a little white pepper. Boil one hour.—MRS COX.

**MUSTARD PICKLE DRESSING**—One gallon of cider vinegar, half a pound of best English mustard, one cup flour, one cup of brown sugar, one ounce of turmeric powder, Boil altogether and pour over about two gallons of pickles.—MRS. A. D. BROWN.

**CATSUP**—Forty tomatoes, eight onions, three green peppers, seven tablespoons salt, six cups vinegar, sixteen tablespoons sugar, two tablespoons mustard, two teaspoons ginger, two teaspoons cloves, two whole nutmegs, two teaspoons cinnamon. Boil tomatoes, onions, green peppers until fine, then strain through a sieve and add vinegar and spices, Boil four hours and bottle for use.—MRS. FORD.

**SPICED FRUIT**—For two gallons take one pint of vinegar, eight pounds of sugar, one tablespoonful of salt, one tablespoon of cayenne pepper, two tablespoons cloves, two tablespoons cinnamon, ten pounds of fruit. Boil all together until quite thick.—MISS SHERWOOD.

**MUSTARD PICKLES**—One and a half gallons of best vinegar, one ounce of allspice, one ounce of chillis, one ounce of black pepper, two ounces of turmeric powder, one pound of best mustard, one pound of salt. Mix the mustard and turmeric powder, smooth in a little cold vinegar. Mix everything together and boil fifteen minutes. Put in a jar to cool then add cucumber, cauliflower, onion, etc.—MRS. J. DAVIS.

**TOMATO SAUCE**—One gallon green tomatoes chopped fine, one cabbage chopped fine, ten onions, one teacup salt. Mix and let stand half an hour, drain and put into kettle with four green peppers, two pounds brown sugar, half an ounce of turmeric powder, half an ounce of celery seed. Cover with vinegar and boil one hour.—MRS. W. O. FRANKLIN.

**CHILI SAUCE**—Take twenty-four large ripe tomatoes, four white onions, three green peppers, four tablespoons of salt, one of cinnamon, half a tablespoonful of ground cloves and allspice mixed, a teacupful of sugar with a pint and a half of vinegar; peel the tomatoes and onions; chop fine; add the vinegar spices, salt and sugar; put into a preserving kettle; set over the fire and let boil slowly for three hours. Bottle and seal. Excellent and much less trouble than the strained tomato catchup.—**MRS. GALLOWAY.**

**GREEN TOMATO SAUCE**—Slice one peck of green tomatoes into a jar; sprinkle a little salt over each layer; let them stand twenty-four hours, drain off the liquor and put the tomatoes into a kettle with a teaspoonful of each of the following spices: ground ginger, allspice, cloves, mace, cinnamon, a teacupful of scraped horse-radish, three large red peppers, three onions, a cupful of brown sugar. Cover all with vinegar; boil slowly for three hours.—**MRS. COX.**

**INDIA SAUCE**—Twelve large tomatoes, twelve sour apples, seven onions, one pound raisins, two pounds brown sugar, one small cup of salt, one red pepper, four quarts vinegar. All to boil one hour, then strain and add half a pound of mustard and two ounces of ginger. Boil one hour and bottle.—**MRS. FRANKLIN.**

**TOMATO LOY—SOUTHERN RECIPIE**—Take a bushel of ripe tomatoes; cut them in slices and skin; sprinkle the bottom of a tub with salt; put in a lawyer of tomatoes; cover with salt; add more tomatoes and salt until all are in the tub. Cover the top with a thick layer of sliced onions; let stand three days; turn into a large kettle, set over the fire and let boil slowly for eight hours; stir occasionally to prevent sticking. Take from the fire and stand aside over night. In the morning strain and press through a wire sieve; add four pods of red pepper, chopped fine; an ounce of ground cloves, and two ounces each of allspice and black pepper. Return to the kettle; set over a slow fire and let boil until very thick and smooth. When cool put in small jars and seal.

brin  
rins  
solv  
pep  
use

cau  
cuc  
the  
leav  
bea  
stan  
one  
sma  
Wh  
qua  
pick

be p  
to p  
thro  
sug  
and  
ope  
per

**PICKLED ONIONS**—Peel small onions, soak them two days in strong brine, changing brine once, scald them in milk and water without cooking, rinse in hot water and soak for one day in weak vinegar, in which is dissolved a very small piece of alum, scald strong vinegar with whole black pepper and some pieces of red pepper, pour over onions and bottle for use

**DELICIOUS CHOW CHOW**—One large head of red cabbage, one large cauliflower, two quarts each of very small string beans, green tomatoes, cucumbers and silver-skin onions. Cut the cabbage into quarters remove the core, then shave in very thin slices, break the cauliflowers into flowerets; leave all the other vegetables whole, peeling the onions and stringing the beans. Mix altogether thoroughly and add one pint of salt. Let them stand over night; in the morning mix well in cold water and drain. Add one ounce of white mustard seed, one ounce of celery seed and one of small ground mustard. Cover well with vinegar and boil twenty minutes, while cooling the mixture, mix one tablespoonful of turmeric with a quarter of a pound of granulated sugar, and stir thoroughly into the pickles. Bottle and seal.—F. B.

---

## Wines.

**GRAPE JUICE**—Pick over and wash your grapes, Concords are said to be preferable. Put them in your porcelain kettle with just enough water to prevent sticking; when the skins crack, remove from the fire, strain through a jelly bag and press out all the juice. Add nearly half as much sugar as juice and return to the kettle. When the sugar is all dissolved and the juice boiling, pour into cans and seal as you would fruit. When opened, this can be diluted with water to suit the taste and will keep perfectly sweet for several days in a cool place. For medicinal and

sacramental purposes, this is excellent and easily prepared. — MRS. MORSE.

RASPBERRY VINEGAR—Bruise one quart berries in an earthen basin, pour over them one pint good vinegar, cover closely, let stand three days and stir daily. Strain through a flannel bag but do not press it. To one pint of liquid put one pound of white sugar, boil ten minutes and skim if necessary. When cold, bottle.—MRS. A. D. BROWN.

### For Cleaning Silverware.

One part of rouge, 10 parts of amonnia, 3 parts of whitening, 3 parts of water. Mix well and apply with cloth or brush, rub a little and then let dry, then brush the article clean. Shake bottle before using.







S. G.  
Morse's...

—Is  
—the  
—Place  
—for  
—Nobby

Up-to-date  
Garments.



S. G.  
Morse's...

—Is  
—the  
—Right  
—House  
—for

Fine Dress  
Goods.....





WHEN YOU ARE  
IN NEED OF  
CHEAP AND GOOD

 DISHES

Crockery, Glassware, Lamps,  
Fancy China of all description

CALL ON JOHN JACKSON, AND HE WILL SHOW YOU  
SOMETHING AS NICE AND CHEAP AS  
IS TO BE FOUND IN THE COUNTY.

ALSO A FULL LINE OF GROCERIES OF EVERY  
DESCRIPTION. FRESH, ALWAYS  
IN STOCK.

... JOHN JACKSON ...

Opposite Scott House

Leamington.

THE



Central...  
Hardware  
Store.....


THE RIGHT PLACE TO GET

Stoves  
and Tinware...

We keep a very large and well assorted  
stock in this line and at the lowest  
prices . . . . .

If you require to buy Holiday or Wedding Presents do not fail to see our stock  
of Silverware, Cutlery and Lamps, and get our prices. In General Shelf Goods,  
Builders' Hardware, Paints, and Oils, Mechanics' Tools, Guns and Ammuni-  
tion, etc., we carry a complete stock, and at right prices. Call and see goods  
and get prices.

THE CENTRAL HARDWARE,  
ERIE STREET

 F. METTAM

E.

With  
fashion  
togethe  
found c

DRES.

Embrace  
and dom  
Priesley  
are recog  
the world  
sale for L  
Linings a

ES

ES OF EVERY

nington.

are...

ssorted  
lowest

r stock  
Goods,  
r. muni-  
e goods

TAM

# E. J. Batchelor's Store

3 and 5 Talbot St., Leamington.

With our command of the leading fashion centres every season we gather together the good things not easily found elsewhere.



## DRESS GOODS DEPARTMENT.

Embraces a choice selection of foreign and domestic Dress Novelties. Also Priesley's Black Dress Fabrics, which are recognized to be the best makes in the world, and we have the exclusive sale for Leamington. Trimmings and Linings another specialty.



## MILLINERY DEPARTMENT.

Millinery in general is so tempting that it is a great strain to put off the buying, doubly so after you've seen our display of high class goods. The latest ideas our great specialty.

For High Grade  
Groceries, Fine  
Lamps, Glassware  
and China Tea  
and Dinner Sets

GO TO

**Parnall's**

..LEAMINGTON...



Highest Price...



for Butter  
and Eggs



Flour, Bran, Shorts, Feed and Grain of all Kinds Bought and Sold.

In this little book, you will learn how to cook.

ALSO THAT

**McKay's**



IS THE PLACE TO BUY



**Clothing**

**McKAY**, The  
Tailor.

