

**CIHM
Microfiche
Series
(Monographs)**

**ICMH
Collection de
microfiches
(monographies)**



Canadian Institute for Historical Microreproductions / Institut canadien de microreproductions historiques

© 1994

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

☐ 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.

☐ 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	14X	18X	22X	26X	30X
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12X	16X	20X	24X	28X	32X

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

☐ 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

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

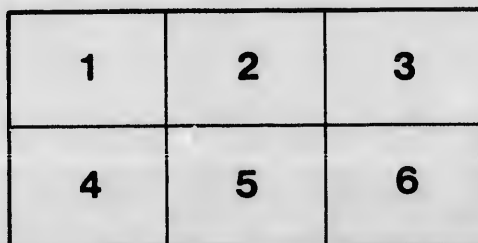
Hamilton Public Library

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:

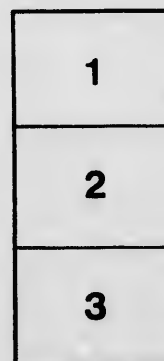
Hamilton Public Library

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.

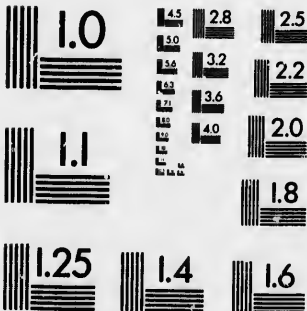
Un des symboles suivants apparaîtra sur la dernière image de chaque microfiche, selon le cas: le symbole \rightarrow signifie "A SUIVRE", le symbole ∇ signifie "FIN".

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)



APPLIED IMAGE Inc.

1653 East Main Street
Rochester, New York 14609 USA
(716) 482 - 0300 - Phone
(716) 288 - 5989 - Fax

R6415
C333,
Can.
H.

THE

Housekeeper's Help

REVISED EDITION.

—
☼
"She looketh well
to the
—
☼



—
☼
"Ways of her
household."
—
☼

COMPILED BY THE LADIES' AID SOCIETY

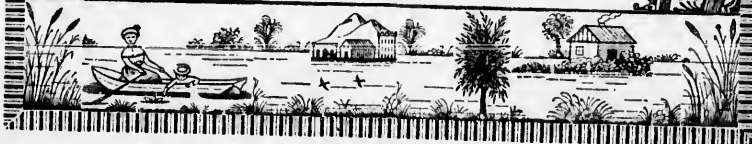
— OF THE —

Central Presbyterian Church

HAMILTON, ONTARIO.

1888.

HAMILTON, ONT.:
ROBT. RAW & Co., PRINTERS, 28 & 30 JOHN ST. NORTH.



The Wanzer Lamp and Cooker.



The Wanzer Lamp is positively non-explosive, gives the same light as three ordinary inch wick lamps, and consumes only $\frac{1}{4}$ pint of oil for six hours burning.

The Cooker is set over the Lamp as here shown, and while the light is not impaired the heat is utilized. The Cooker can be used for Boiling, Baking or Roasting. A whole dinner can be put on at once, covered up and left alone until ready to serve.

A poor cook cannot spoil a meal.

The meal may be kept hours without

Copy 1
HAMILTON PUBLIC LIBRARY

Reference Department

Shelf Number R641.5

CANA

C333

This Book is not to be taken out
of the room.



ful.

Meats roasted, potatoes baked, vegetable steamed, all by the aid of one Wanzer Lamp.

R. M. WANZER & CO.,

MANUFACTURERS.

HAMILTON,

CANADA.

THE
Housekeeper's Help

REVISED EDITION.

—*—
"She looketh well
to the



—*—
"Ways of her
household."

—*—
COMPILED BY THE

LADIES' AID SOCIETY

—OF THE—

Central Presbyterian Church,

HAMILTON, ONTARIO.

1888.

—*—
HAMILTON, ONT.:
ROBT. RAW & CO., PRINTERS AND WOOD-ENGRAVERS, 28 & 30 JOHN ST. NORTH.

sep 10 1911

RECIPES.

SOUPS.

CORN SOUP.—Cut the grains from one dozen ears of corn and boil the cobs for two hours in a little water, strain this soup and return to the kettle, then add the corn and boil thirty to forty minutes, when nearly done, thicken with a cup of milk and two tablespoonsful of flour, and a lump of butter. Season with salt and white pepper.—M. D. B.

TOMATO SOUP.—Take one pint of milk and bring almost to a boil; melt one dessert spoonful of butter and mix with one dessert spoonful of flour and add to the milk. When you have brought this to a boil, put in a handful of cracker crumbs, a little salt and pepper. Have ready a can of tomatoes which have been boiled and strained. Before adding to the milk put in a teaspoonful of soda. Do not let the soup boil after the tomatoes are in.—MRS. M. M. F.

OX TAIL SOUP.—Two ox tails, two slices of ham, one ounce of butter, two carrots, two turnips, three onions, one leek, one head celery, one bunch savoury herbs, one bay-leaf, twelve whole pepper corns, four cloves, a table spoonful salt, two table spoonfuls catsup, half glass port wine, three quarts water mode. Cut up the tails, separating them at the joints, wash and put in a sauce pan with the butter; cut the vegetables in slices and add them with the pepper corns and herbs; put in a half pint of water and stir it over a sharp fire till the juices are drawn, fill up the sauce-pan with the water, and when boiling, add the salt; skim well and simmer very gently for four hours or until the tails are tender, take them out, skim and strain the soup, thicken with flour and flavour with catsup and port wine; put back the tails, simmer for five minutes and serve.—MRS. B.

OYSTER SOUP.—Take one quart milk, one tablespoonful of butter, one handful of crackers, rolled. Season with a leaf of mace. Pepper and salt to taste. Put all in a saucepan and bring to a scald, then take off the stove for a minute.

Take one quart of oysters, strain off liquor and save it. Wash oysters, put them back into liquor; then, having liquor and oysters ready, put them into the saucepan with ingredients named, bring all quickly to the scald and serve.—C. M.

OX TAIL SOUP.—Take six or less tails, according to size, disjoint them, add three quarts cold water, half a turnip, one carrot, three onions, which should be sliced and browned in a little butter before putting in

soup; if celery is in season, put in pieces not used for table, if not in season, use two or three leaves of mace, a little grated nutmeg and pepper and salt to taste. Cook slowly until tails are soft, then lift them out and strain soup, then put back the tails into the clear soup; if this soup is made the day previous to use, take off the fat from surface and re-heat the soup for use.—C. M.

VEGETABLE SOUP.—Take a neck of lamb and water in the proportion of a quart to each pound of meat, salt to taste, skim when it comes to the boiling point, then add to it one small cabbage, two or three small carrots, three or four onions, two small white turnips, mince them all fine, then add later a pint or more of green peas and a little rice. Boil until the vegetables are nicely blended.

PLAIN BROWN SOUP.—Take a shank of beef, put into your saucepan with five quarts water, one Swede turnip, two carrots, three onions, one head celery, small bunch parsley, pepper and salt to taste, three cloves. (The onions should be browned in butter or dripping before being added.) Boil until meat drops from bone. Strain and cool; skim fat off top; re-heat and serve. This soup is better made the day before required.—L. L.

CELERY SOUP.—Six heads celery, one teaspoonful of salt, one lump of sugar, one half pint strong stock, a pint of cream or rich milk, two quarts boiling water and a very little nutmeg. Cut the celery into small pieces and put into the water seasoned with nutmeg, salt or sugar. Boil till tender, pass through a sieve, add the stock and simmer for half an hour. Put in the cream, bring to boiling point and serve.—L. L.

PEA SOUP.—Take three pounds of beef suitable for soup, put it in three quarts of cold water, as soon as it boils add one pound of split peas, three onions, a grated carrot if the flavor is liked, salt and pepper to taste. Boil two hours and a half, then strain. Have a slice of bread toasted crisp, cut in small squares, put in the tureen and pour the boiling soup over it.

VEAL SOUP.—Two quarts of new milk, one pound loin of veal, the piece between the chump and kidney end, a large onion, a little mace, pepper and salt, &c., add quarter pound of rice; put all together and stir it thoroughly, then pass it through a sieve when it will be like cream. Before it is sent to the table it must be warmed in a jar set in a saucepan of boiling water and then turned into a tureen.—MRS. N.

FISH.

DEVILED LOBSTER.—To one can of lobster, take the yolks of two eggs, one quarter loaf stale bread, grated; mix all together and season with red and black pepper, salt and bits of butter. Put all in a pudding dish and bake brown.—M. B. B.

LOBSTER CHOPS.—Have lobster boiled and picked, chop as finely as possible, add nearly a cup of milk, some fine grated bread crumbs to

A. ZIMMERMAN,
Merchant + Tailor,

50 James St. North,

HAMILTON.

WILLIAM LEES & SON,

31 Main Street East,

— MANUFACTURER OF —

Bread, * Cakes, * Breakfast * Rolls,

VIENNA ROLLS,

MUTTON PIES, TEA BUNS, ETC.

HAMILTON.

thicken, one tablespoonful Worcester sauce, salt and pepper to taste. Put all in a pot on the fire and let it come to a boil simply. Have ready fine bread crumbs, yolks of two eggs well beaten. When the lobster has become cold, form into small chops, paint them with egg, dip into the bread crumbs, and fry light brown. Stick lobster claws in end of each chop.—L. L.

TO ROAST OYSTERS.—Drain them, put them in a spider which is very hot, turn them in a moment so that they may cook on both sides. Put them on a hot plate, in which there is hot butter. Sprinkle with salt and pepper.—MRS. M. M. F.

DEVILLED OYSTERS.—Twenty oysters, strain and chop them; two hard boiled eggs, chopped fine; two cups bread crumbs, mix well together; season with salt and pepper, and wet with a little of the oyster liquor; butter twelve oyster shells, put in the mixture with a piece of butter on each shell and bake brown.—MRS. R. H.

FISH SOUFFLE.—After fish has been boiled and is cold, take about a pint of the cold fish, rub the pieces fine with a potato masher, add a piece of butter the size of an egg, and a teaspoon of Anchovy sauce; rub in a sauce pan butter the size of a large egg, melt it and stir in three scant tablespoons of flour, rubbing it very smooth; add one and a half cups milk or cream, yolks of two eggs, pepper and salt, cook till the mixture is quite thick, stirring all the time; mix with the fish in the tray, then set aside to cool; just before dinner, beat the whites to a stiff froth, add to the fish, put in cases or shells in the oven from three to five minutes, till top is a light brown, fill the case half full.—L. L.

BAKED FISH.—A fish weighing from four to six pounds, is a good size to bake. Make a dressing of bread crumbs, butter, salt, and some salt pork chopped fine, mix this with one egg, fill the body, sew it up and lay it in a large dripper with a pint of water and a little salt, bake it an hour and a half; after taking up the fish thicken the gravy and pour over it.—MRS. J. C.

CREAM SAUCE FOR FISH.—Have ready in sauce-pan one cup of cream diluted with a few spoonfuls of water, stir in carefully two tablespoons melted butter and a little chopped parsley; heat this in a vessel filled with hot water; pour in the gravy from fish. Boil thick.—MRS. J. C.

BOILED SALMON.—Scale and clean your fish, lay it in fish kettle with enough cold water to cover it, adding a spoonful of salt to every quart of water used, bring quickly to a boil, take off the scum and simmer gently till done, drain it, serve with melted butter, garnish with cut lemon and parsley.—L. L.

COLD SALMON PICKLED.—Take the fish left from dinner, remove the bones, lay in a dish and cover to exclude air. Boil a breakfast cup of the liquor in which fish was boiled, with same quantity of vinegar, half ounce whole pepper, half ounce whole allspice, one teaspoon of salt, if to be had a bay leaf, let stand till cold; pour over fish, allow to remain ten hours before using. A very nice breakfast dish.—L. L.

BAKED HADDOCK.—Clean the fish without cutting it up much, fill inside with force-meat stuffing, brush over with egg, sprinkle over bread crumbs and baste with butter or good dripping. Serve with nice brown gravy or sauce.—L. L.

COD PIE, VERY CHEAP.—Any pieces of cold cod, after bones and skin are removed, may be laid in a pie-dish with a dozen oysters, and as much melted butter as will moisten the fish; cover over with mashed potatoes, bake for about half an hour. When sent to table it ought to be a nice light brown color.—L. L.

FISH SAUCE—WHITE.—One-third cream or fish milk, two ounces of butter, one teaspoonful flour, salt and pepper to taste. If liked, a little lemon juice is an improvement.—L. L.

MEATS.

BONED TURKEY.—One medium sized turkey, one tongue, (boiled), two lbs. sausage meat, one small loaf stale bread, $\frac{1}{4}$ lb. suet, minced fine, two eggs, one tablespoonful of salt, one tablespoonful pepper, any kind of seasoning to taste, such as thyme, sage sweet marjoram &c. After the turkey is drawn take a sharp knife and beginning at the wings, carefully separate the flesh from the bone, scraping it down as you go, and avoid tearing or breaking the skin; next loosen the flesh from the breast and back, and then from the thighs. It requires great care and patience to do it nicely. When all the flesh is thus loosened, take the turkey by the neck, give it a pull, and the skeleton will come out entire from the flesh, as easy as you draw your hand out of a glove. The flesh will then be a shapeless mass. Then proceed to stuff with the dressing, the wings and thighs first, then lay the tongue in the breast, and fill in round it with the dressing, sew up and skewer the turkey into its proper form, so that it will look as if it had not been boned; tie with tapes and then put in a floured cloth, tie, boil about three hours or steam.—Mrs. McL.

CANNELON OF BEEF.—Chop the remains of yesterdays beef, mix with quarter of a pound of minced ham, season with pepper, salt, grated lemon peel and a little onion, moisten with yesterdays gravy, with a little flour stirred in and bind with one or two beaten eggs. Make good pie paste, roll into an oblong shape, put the mince into the middle and make the pastry into a long roll, enclosing the meat. Close at the ends with round caps of pastry, the edges pinched well together, lay in a dripping pan, the joined side of the roll downward and bake to a good brown.—Mrs. R. H.

BREAKFAST STEAK.—Take a tender slice of steak, lay in a baking pan, dredge lightly with flour, salt and pepper and a little minced parsley, put in the oven and bake twenty minutes; take it up, put on the platter, spread with butter, dredge into the gravy in the pan a little flour, season with butter, boil up and pour over the steak, serve very hot.—Mrs. M. M. F.

much, fill in-
over bread
nice brown

Smith & Berkinshaw,

es and skin
nd as much
ed potatoes,
o be a nice

✠ FANCY ✠ GOODS, ✠

IMPORTERS AND DEALERS IN

o ounces of
ked, a little

Silks, Satins and Ribbons,

BERLIN AND FRINGING WOOL,

Fine Yarns, Plush Goods, Etc.

boiled), two
ed fine, two
d of season-
ey is drawn
te the flesh
or breaking
then from
When all
a pull, and
draw your
Then pro-
men lay the
w up and
it had not
boil about

SMITHER & BERKINSHAW,

McLean's Old Stand, 4 King St. East.

GROCERIES

OF THE FINEST QUALITY CAN

BE HAD FROM

beef, mix
salt, grated
with a little
good pie
and make
ends with
a dripping
brown.—

JOHN J. WATT

66 King Street East,

Who is Agent for the great Indian Lentil

"DAL."

n a baking
ed parsley,
he platter,
ur, season
M. M. F.

The very choicest
quality of

BUTTER

constantly on
hand.

HAM CROQUETTES.—One cupful of finely chopped cooked ham, one of bread crumbs, two of hot mashed potatoes, one large table spoonful butter, three eggs and a speck of either mustard or cayenne; beat the ham (cayenne or mustard) butter and two eggs, into the potato, let the mixture cool slightly, and then shape into croquettes, roll in the bread crumbs, dip in beaten eggs and again in bread crumbs, plunge in boiling fat, cook two minutes, drain and serve —Mrs. L. S.

VEAL CUTLETS, WITH FINE HERBS.—Melt a piece of butter in the frying pan, put in the cutlets with salt, pepper, and some spice, move them about in the butter for five minutes, have ready some mixed herbs and mushrooms chopped finely; sprinkle half over one side of the cutlets, and when fried enough, turn and sprinkle them with the other half; finish frying, and add the juice of a lemon; set them round the dish, with the seasoning in the centre.—Mrs. Wm. Y.

JELLIED VEAL.—Boil a small knuckle of veal in plenty of water, slightly salted. When the veal is thoroughly done and will slip from the bone, take it out and pick into flakes; place in a wet mould, inserting among the layers, three hard boiled eggs, sliced, at regular intervals. Season the liquor which is left in the kettle with pepper and a little lemon juice; strain over the veal. The liquor should be boiled away, so that there will only be enough to cover meat nicely. When cold turn out of mould and garnish.—Mrs. R. H.

VEAL PUDDING.—Chop cold cooked veal fine, put a layer in a baking dish, alternating with a layer of powdered crackers, salt, pepper and butter until the dish is filled. Beat two eggs, add a pint of milk, pour it over the veal and crackers, cover with a plate and bake half an hour, remove the plate and let brown.—M. B. B.

STUFFING FOR VEAL, TURKEYS, HARES, &c.—Put an equal quantity of grated bread and beef suet shred very fine, parsley and sweet herbs chopped small, a minced anchovy, some nutmeg, pepper and salt. Mix well together with raw egg or milk.—H. K. C.

PARTRIDGE PIE.—Season the partridges with pepper and salt and lay them into a dish, breasts downwards, either upon beef or veal steaks. If veal is used grate a little ham upon it, put in yolks of hard eggs, a little weak gravy and the giblets, cover with a crust; an hour and a-half will bake it. Have some gravy ready to pour in it when it is served.—H. K. C.

PIGEON PIE.—Season the pigeons well with pepper and salt, lay them into a dish with a beefsteak at the bottom of it, with breasts downward, scatter in the giblets, and put in the yolks of some hard boiled eggs, pour in a little water, lay on crust and bake. A stuffing of chopped parsley, livers minced, and salt may be put into the pigeons if approved.—H. K. C.

PIGEON AND BEEFSTEAK PIE.—Take two pigeons and three quarters lbs. of rumpsteak; quarter pigeons and slice the steak very thin; put in each slice a small piece of bacon, pretty fat; season with pepper and roll it up. Season pigeons with salt and pepper, or if liked better powdered

ked ham, one
ble spoonful
beat the ham
t the mixture
d crumbs, dip
fat, cook two

butter in the
e, move them
d herbs and
e cutlets, and
lf; finish fry-
dish, with the

ty of water,
slip from the
ld, inserting
rvals. Season
emon juice;
so that there
out of mould

r in a baking
er and butter
pour it over
our, remove

ual quantity
sweet herbs
d salt. Mix

salt and lay
steaks. If
eggs, a little
a-half will
s served.—

alt, lay them
downward,
eggs, pour
ed parsley,
d.—H.K.C.

ree quarters
ain; put in
per and roll
er powdered

spices; put a piece of butter over each piece, then arrange the pigeons and the rolls of steak in a pie dish with a few hard boiled eggs; pour into this a small quantity meat or calves foot jelly; just make liquid cover over the pie and bake for one hour in a well heated oven. Very good.—J. W. W.

SHEPHERD'S PIE.—A nice way to use up cold roast beef. Slice the beef and mince fine, season with salt and pepper and put a minced onion to it; make a gravy of the bones, then add the mince to it, let it boil a few minutes, then put it into a deep pudding dish, have some mashed potatoes prepared, lay them gently on the top of the mince until the dish is full, smooth over the top and bake a nice brown.—Mrs. Y.

POT PIE.—Put into an iron pot two quarts of cold water, two pounds of veal, quarter pound of fat salt pork and a little salt; boil and skim; when the veal is partly cooked, season with salt, pepper and butter the size of an egg; then put the pot on the top of the stove, peel eight good sized potatoes and lay them on the top of the meat. Have a paste ready, made in this way: take one quart of flour, half a teacup of sweet lard and a little salt, rub thoroughly together, then add three teaspoons of baking powder; mix perfectly; add sweet milk enough to make a rather stiff paste; mould into a loaf and cut it into slices about one inch thick, lay them on top of the potatoes, cover closely, boil slowly and continuously about an hour. Be careful about raising the cover, as the cold air will make the paste fall. Fresh pork, chickens or pigeons may be substituted for the veal.—E. A. W.

SHEEP'S HEAD PIE.—One sheep's head, half pound bacon, two hard boiled eggs, twelve ounces flour, four ounces butter, half teaspoonful baking powder, pepper and salt, half pint cold water, half a pint of liquor that the head was boiled in; have the head scalded or skinned, put in a pot with plenty of cold water, and when boiling skim carefully, throw in salt and cook slowly until the meat comes readily from the bone, cut the meat in small pieces and place a layer in a pie dish, salt and pepper, then a layer of bacon and eggs and a little of the liquor, and so on until the dish is full. Place in a bowl, flour, salt, butter, rub thoroughly, add baking powder and water. knead lightly. Bake in a quick oven half an hour.—Miss D.

STEWED OX' KIDNEY.—A beef kidney, pepper and salt. Cut the kidney into slices, season it highly with pepper and salt and fry it a light brown, then pour a little warm water into the pan, dredge in some flour, put in the slices of kidney and let them stew very gently for thirty minutes.—S.D.R.

JELLIED CHICKENS.—Two large fowls, pepper and salt to taste, one ounce gelatine; cut the fowls into joints, put into a stew pan with a little more water than will cover them and a pinch of salt; let them come to a boil slowly, skim carefully and stew gently for two hours or until very tender; when done remove the large bones and place the meat in a bowl or pudding dish, as you put it in sprinkle with pepper and salt to flavor nicely, strain the gravy and have enough to cover the meat, then add to this one ounce gelatine thoroughly dissolved in enough cold water to cover, let this simmer for a minute, pour it over the meat and put in a cool place to jelly.—S. D. R.

J. EASTWOOD & CO.'S LIST OF COOKERY BOOKS.

LADIES!—Please select from the following list of Practical and Useful Books.

Mrs. Beeton's "Book of Household Management."

The acknowledged BEST Cookery Book in the World. 1750 Pages. 4000 Recipes. 1000 Engravings. PRICE, \$2.50.

Miss Parloa's "Kitchen Companion."

Thoroughly practical, perfectly reliable, very comprehensive. PRICE, \$2.50.

Miss Parloa's "New Cook Book."

A very popular work. PRICE, \$1.50.

Pierre Caron's "French Dishes for American Tables."

PRICE, \$1.25.

"The Home Cook Book."

By the Ladies of Toronto. THE Canadian Cook Book merits a place in every home. PRICE, \$1.

Marion Harland's "Common Sense in the Household."

An excellent Book. PRICE, \$1.00.

Marion Harland's "Breakfast, Luncheon and Tea."

PRICE, 35 CENTS.

Madame De Joncourt's "Wholesome Cookery."

PRICE, 50 CENTS.

Warne's "Every Day Cookery."

Containing 1500 Recipes and other valuable information. PRICE, 90 CENTS.

Warne's "Model Cookery."

PRICE, 35 CENTS.

THE HOUSEKEEPER'S HELP, by the Ladies of Central Presbyterian Church, an excellent book, with many valuable Recipes, at a low price.

FOR SALE BY J. EASTWOOD & CO.,

BOOKSELLERS, STATIONERS, BOOK-BINDERS,

Importers of Wall and Ceiling Decorations, Paper-Hangings, Etc.

16 KING STREET EAST, - HAMILTON, ONTARIO.

STEWED BEEF.—Cut out the bone of small rump of beef, tie it firmly up with tape, put into you saucepan with sufficient stock of water to cover it; add two tablespoonsful of vinegar, two tablespoons of catsup, a good bunch of parsley and savoury, three onions, six cloves, pepper and salt to taste; stew slowly for four hours, strain, skim your gravy, add a little flour and butter to thicken and pour over meat. To those who like vegetables, a little carrot and turnip cut into dice and added is thought an improvement.—L. L.

VEAL LOAF.—Three and one-half pounds of veal (boiled a very short time in a little water to make it easier to chop), one slice fat pork, chop both fine, six soft crackers pounded, two eggs, one-half cup of butter, large tablespoonful salt, teaspoon of pepper, little cloves, parsley or any herb to taste, mix all together and make into a loaf put into a pan with a little water, flour and a few bits of butter put on the top of the loaf; bake slowly for two hours basting with the water in the pan as any other meat. This is good for supper, cold, or sliced and fried in its own fat for breakfast.—Mrs. L. D. S.

TO DRESS BEEF OR SHEEP'S KIDNEY.—BREAKFAST DISH.—Cut the kidney in slices, flour them and fry light brown, make a gravy in the pan, (after taking away the fat) of an ounce of butter, teacup boiling water, pepper and salt, one tablespoonful mushroom catsup; let the gravy boil, pour over kidney and serve; sheep's kidney should be slit in half, not in slices, and the gravy added to the juice of kidney as they are not fat. A few bread crumbs is thought by some an improvement to this dish.—L. L.

COLD BEEF COOKERY.—Cut thin slices of cold roast beef, lay in saucepan, set in pot of boiling water, cover them with a gravy made of three tablespoons of melted butter, one of walnut catsup, one teaspoonful of vinegar, a little salt and pepper, one teaspoonful of made mustard, one tablespoonful of current jelly, and some warm water, cover tightly and steam for half an hour, keeping the outer vessel at a hard boil.—L. L.

SAUCES.

PLAIN SAUCE FOR BOILED FISH.—One cup boiling water, two teaspoons corn starch, mixed in cold water, one tablespoon butter, one teaspoon chopped parsley, one teaspoon anchovy sauce, or good catsup, juice of half a lemon, beaten yolks of two eggs, salt and cayenne pepper; stir the corn starch smoothly into this boiling water and set it over the fire, stirring until it thickens, add pepper, salt, butter, parsley, mix well together, put in the lemon juice and catsup, boil for a few minutes, add the beaten yolks, stir quickly for a two minutes, pour over the fish and serve.—Mrs. B.

WINE SAUCE.—Equal quantities of butter and sugar. Beat half an hour. One wineglass of wine dropped in while beating, one cup of boiling water poured in just before serving.—J. F.

FRUIT OR JELLY SAUCE.—One large tablespoonful jelly, two table-
spoons sherry, six tablespoons sugar, six tablespoons water, half a lemon,
one salt-spoon mace. Put jelly in saucepan, squeeze over it the
lemon, add the sugar and water and place on fire to boil. When it boils
remove from fire and add the mace and sugar. If too rich, add water.
The sherry may be omitted.—M. E. G.

CRANBERRY SAUCE.—Three pints cranberries, one and-a-half pints
sugar, one pint cold water. Put in porcelain kettle, boil eight minutes
without stirring and let it stand in kettle until next day.—Mrs. L. D. S.

BREAD SAUCE FOR TURKEY, ROAST FOWL OR PARTRIDGE.—Put
two onions in one pint milk, allow them to simmer until tender. Break
into milk about a quarter of a stale loaf in small pieces and let remain to
soak about an hour, then beat it until quite smooth, adding a little mace,
pepper, salt, and one ounce butter. Give the whole a boil and serve.—
L. L.

BREAKFAST & SUPPER DISHES.

GRAHAM GEMS.—Set your irons on the stove to heat, and heat well,
whilst heating take one cup of water and one of sweet milk and two cups
Graham flour, a little salt, and one well beaten egg, beat all the mixture
thoroughly, when irons are hot and a good quick oven ready, grease irons
well and put in batter and bake a good light brown, top and bottom.—
Mrs. L. S.

BROWN MUFFINS.—One small cup sugar, one egg, one good sized
cup of sweet milk two cups brown flour, piece of butter, half size of an egg,
little salt, two and half teaspoons baking powder. This recipe is equally
good made of white flour.—Mrs. L. S.

BAKED MACARONI.—Take half pound of Macaroni, and break into
inch pieces, put into boiling water slightly salted, and boil twenty minutes;
strain and put in a buttered pudding dish, a layer of macaroni sprinkled
with grated cheese and lumps of butter, and so on to the top, a large cup
of milk or cream, a pinch of cayenne and salt, bake in covered dish, and
then lift cover and brown.—M. B. B.

TIP-TOP JOHNNY CAKE.—Two cups Indian meal, half-cup flour, one
tablespoonful butter, two cups sour milk, one teaspoon soda, and pinch of
salt.—Mrs. R. R. W.

POP-OVERS.—One pint of flour, one pint sweet milk, two eggs, butter
size of an egg, melted, a little salt, bake in gem irons well heated before
mixture is put in, and have a hot oven, grease irons well.—Mrs. L. S.

MUFFINS.—Small half cup butter, one cup milk, two and a half cups
flour, two eggs, two teaspoons baking powder, bake in gem pans.—Mrs.
M. M. F.

illy, two table-
half a lemon,
over it the
When it boils
h, add water.

und-a-half pints
t eight minutes
rs. L. D. S.

RTRIDGE.—Put
ender. Break
d let remain to
a little mace,
and serve.—

ISHES.

and heat well,
k and two cups
all the mixture
y, grease irons
d bottom.—

one good sized
size of an egg,
cipe is equally

nd break into
twenty minutes;
roni sprinkled
pp, a large cup
vered dish, and

f-cup flour, one
t, and pinch of

wo eggs, butter
heated before
Mrs. L. S.

nd a half cups
m pans.—Mrs.

THE GLOBE • • WASHBOARD

MAY BE HAD FROM ALL

GROCCERS.

60.000 sold in 1887.--Buy One.

WALTER WOODS & CO.,

MANUFACTURERS,

Hamilton. Ontario.

"FOR GOOD VALUE"

—IN—

DRY • GOODS

—GO TO—

Campbell & Pentecost's,

43 McNAB ST. NORTH,

OPPOSITE THE MARKET.

STUFFED POTATOES.—Take nice large potatoes, bake until soft, then cut a round piece off the top of each, scrape out the inside carefully so as not to break the skin, mash the potato smoothly, working into it while hot butter and cream as for ordinary potatoes. Season to taste with salt and pepper and grated cheese, make it very soft with milk and put in a sauce pan to heat, when very hot, stir in one well beaten egg for every six potatoes, fill the skins with the mixture and return to the oven until they are brown on top.—M. B. B.

ESCOLLOPED POTATOES.—Pare half a dozen large potatoes and slice in round thin slices, butter the dish and put into it a layer of potatoes, then a layer of bread crumbs, salt, pepper and lumps of butter and so on, until the dish is filled, leaving the bread crumbs on the top: fill the dish half full of milk and bake three-quarters of an hour, sufficient for eight persons.—M. B. B.

ESCALOPED POTATOES.—Slice enough raw potatoes to fill a two-quart pudding dish, put in layers of potatoes and between each layer a little pepper, salt and butter, until dish is full; one teacupful of milk poured over top, then put in oven and bake for three-quarters of an hour.—E. R. C.

DELICATE GRIDDLE CAKES.—Make a batter of one quart flour and one quart sour milk, yolk of two eggs, a pinch of salt, beat thoroughly, dissolve a teaspoon soda and add; beat whites of the two eggs to a stiff froth and stir in lightly.—Bake in hot buttered griddle.—C.

CORN MEAL JEMS.—One cup corn meal, one half cup flour, two cups sweet milk, two eggs beaten separately, with whites added last, half cup brown sugar, two teaspoons baking powder, one tablespoonful melted butter and a little salt.—C.

POP-OVERS.—Two eggs, two cups flour, two cups milk, a pinch of salt, beat well together; have gem pans hot by setting on top of stove, grease well and fill with batter. Bake in a hot oven.—C.

MACARONI AND CHEESE.—Five ounces macaroni, five ounces grated cheese, two eggs, a little pepper and salt, one-sixth grated nutmeg, half pint of milk, two ounces butter. Wash the macaroni, cover with cold water, boil rapidly for fifteen minutes, then pour water off, add the milk and boil slowly half an hour, place in a bowl three ounces grated cheese, add two eggs well beaten, mix thoroughly together, add pepper, salt and nutmeg, pour over this the hot macaroni. stir well together, place on a flat dish the remaining two ounces of cheese, put the butter in small pieces on the top and brown quickly in the oven.—S. D. R.

SCRAP PANCAKES.—Bowl of crusts well soaked in boiling water and bruised, four eggs, one pint milk, one saucerful of flour, one tablespoon sugar; beat lightly together and fry of a delicate brown.—E. M. T.

POTTED HARE.—A NICE BREAKFAST DISH.—One hare, skin and wash it, cut it open down the middle, put in your saucepan with a few

til soft, then
refully so as
it while hot
with salt and
t in a sauce
or every six
n until they

s and slice
potatoes, then
so on, until
the dish half
ght persons.

a two-quart
ayer a little
milk poured
n hour.—E.

rt flour and
thoroughly,
eggs to a stiff

ur, two cups
st, half cnp
nful melted

a pinch of
op of stove,

unces grated
autmeg, half
r with cold
dd the milk
ated cheese,
pepper, salt
ether, place
e butter in
R.

g water and
e tablespoon
M. T.

e, skin and
a with a few

slices of bacon, a bunch of herbs, four cloves, half a teaspoonful of whole allspice, two carrots, two onions, salt and pepper, one pint of water and if liked, add two glasses of sherry, stew very gently until flesh separates from bones. remove the bones and pound the meat with the bacon in a mortar until it is a perfectly smooth paste; taste and if not seasoned enough add a little cayenne, salt, and lump of butter; press tightly into pots or jars. Keep in a dry place.—L. L.

DELICIOUS SANDWICHES.—Half pound nice butter, two tablespoons mixed mustard, two teaspoons oil, a little white pepper and salt, yolk of one egg, beat all to a smooth paste and put on ice, chop fine tongue and ham, one third ham and two-thirds tongue; spread the above dressing on very thin fresh twist bread and lay the chopped meat between. Keep covered so as not to dry up. They are very nice.—S. M. M.

MOCK TERRAPINS.—**SUPPER DISH**—Half a calf's liver, season and fry brown, hash it, not very fine, dust thickly with flour, a teaspoon of mixed mustard, as much cayenne pepper as will lie on half a dime, two hard boiled eggs chopped fine, a piece of butter size of an egg, a teacup of water, let all boil a minute or two, then serve. Cold veal is also nice dressed in this way.—Mrs. J. C.

CHEESE FOR SUPPER.—A quarter of a pound good, soft cheese cut small, put into a saucepan with two rolled soda biscuits, half a teacupful of milk, one egg, stir on the fire until thoroughly melted, then dish into an ashet and brown in the oven.—B. G.

BREAKFAST CAKES, 1.—Boil half a pound of rice very soft, drain off the water, mix the rice with four ounces of melted butter, let it cool, stir into it a quart of milk, a little salt, stir in alternately six eggs and half pound of flour, beat well together and bake on griddle.

BREAKFAST CAKES, 2.—Pint of unsifted flour, three teaspoonsful baking powder, one cup of milk, one egg beaten with two tablespoons sugar.—Mrs. L. D. S.

BREAKFAST DISHES.—An excellent dish is made of six eggs and three tablespoons of ham chopped very fine; beat the eggs, and after melting a lump of butter in the fryingpan drop the eggs into it and stir the ham in; the ham has of course been cooked, either fried or boiled; season with pepper. This is a good way to use up pieces of meat that are left from dinner. A nice dish for breakfast or for tea is made of sweet potatoes boiled. Remove the skins, rub the potatoes through a coarse colander, make into flat cakes, dip into flour and fry in hot butter.

POTATO CROQUETTES.—Three cups mashed potatoes, warm, half a cup of flour, two eggs beaten, mix all well together; flour the hands, roll the potatoes into rolls the size of a sausage. Fry in butter.—M. E. G.

GEMS.—Stir together Graham flour, and cold water to about the consistency of ordinary cupcake batter; the more the batter is beaten the better the gems. Bake in a hot oven in small pans (two inches square and

Dr. S. Zimmerman,

DENTIST.

Cor. King and McNab Sts.,

HAMILTON, ONT.

TELEPHONE NO. 18.

ESTABLISHED 1879.

JAMES ♦ DAVIDSON,

PRACTICAL GOLDSMITH

—AND—

◀MANUFACTURING JEWELLER,▶

78 East King Street,

HAMILTON, - - ONTARIO.

Watches, Clocks and Jewellery Carefully Repaired.

three quarters of an inch deep). No definite rule as to the proportions of flour and water can be given owing to the difference in the absorbing power of various brands of flour—one essential requisite is the size of the pans—but made this size and filled evenly full, if the batter is of the right consistency, the oven hot and the pans hot, they will rise almost one-half and be as light and porous as sponge cake.—C. H. B.

ROLLS.—One coffee-cup new milk, one large tablespoon butter, put the butter in the milk and heat till near boiling, when luke-warm, add one large tablespoon good yeast, mix in flour to make a soft dough, cover warm and leave till morning, roll in a sheet about half an inch thick, cut with a biscuit cutter, spread over them melted butter with a feather, fold each one and apply the butter to the upper side, fill a pan, let raise thirty minutes or till very light. Bake in a quick oven.—B. H.

SPICE BUNS.—Add to the above one cup white sugar, two eggs, spice to taste, mould and put in a pan in a warm place, when baked cover the tops with sugar dissolved in milk.—B. H.

A PRETTY SUPPER DISH.—SNOW EGGS.—Put in a white lined flat pan a quart of milk, bring it to the boil, take the whites of six eggs, beat them to a stiff froth, take a large tablespoon and fill it with beaten whites, drop into boiling milk, allow to remain a few minutes to set; when all the whites are dropped in off the spoon, they appear a number of light eggs; lift the eggs out with strainer, lay them on a dish till cold, make a custard of the milk the eggs were boiled in and yolks of eggs, sugar and vanilla flavoring; put the custard in a glass dish and lay the eggs gently in; they float on top and look very pretty.—L. L.

JOHNNIE CAKE.—One cup flour, two cups corn meal, butter size of one egg, salt, two eggs, two teacupfuls milk, two teaspoonfuls baking powder.—H. R. C.

SALAD.

POTATO SALAD.—Have a dinner plate of potatoes, which have been boiled with the skins on, when cold peel and cut in thin slices, add about two teaspoons onions, chopped fine, a few strips of celery, chopped fine, a few small cucumber pickles, chopped fine, one small bottle capers. Pour over this the dressing and let stand several hours before using.

DRESSING.—The yolks of two eggs, while beating add slowly three tablespoons olive oil, or a little more of melted butter, two dessertspoons made mustard, one teaspoon salt, five tablespoons vinegar; set the bowl over the boiling teakettle and cook like custard, stirring constantly, when cold, add half cup of cream and the beaten whites of two eggs.—S. W. W.

BOILED SALAD DRESSING.—Three eggs, two tablespoons salad oil, two tablespoons (scant) sugar, one tablespoon (scant) made mustard, one tablespoon (scant) salt, a little cayenne pepper, one cup milk, one cup

vinegar ; stir oil, salt, mustard and vinegar in a bowl until perfectly smooth, add the eggs and beat well, and then the pepper and vinegar, and finally the milk. Place all in a double boiler and cook until the dressing thickens like soft custard, stirring quite frequently. Will keep for two or three weeks if bottled tightly and kept in a cold place.—S. A. G.

DRESSING FOR SALAD.—Two eggs, piece of butter size of an egg, half cup of water, half cup vinegar, beat the eggs very light, add the water, vinegar and butter, place on the fire, stirring all the time till of a creamy thickness ; pour in hot.—Mrs. W. L.

CHICKEN SALAD.—Take a chicken and stew it until tender and until there is scarcely a pint of liquid left on it, take off the skin, cut the chicken into pieces quarter of an inch square, take two parts of chicken and one part of celery, the celery to be cut finer than the chicken, boil two eggs hard, take out the yolks and dissolve them in vinegar, take the whites and cut them very fine, and put with the chicken and celery, add the dissolved yolks, two teaspoonsful of mustard, half a teacup of salad oil or butter melted, salt and pepper to taste, then take off all the grease from the gravy and add to the rest if it is not moist enough, add a little boiling water and if not sharp enough a little more vinegar ; use a very little cayenne pepper.—M. E. G.

SALAD DRESSING.—Two yolks of eggs, one cup of cream, half cup of sugar, half cup of vinegar, half teaspoon mustard, salt and pepper to taste, stir to a boil. This dressing is very nice on raw cabbage cut in fine strips.—C. Mc.

SALAD DRESSING.—The yolks of two eggs, while beating add slowly three tablespoons olive oil, two dessertspoons of made mustard, one teaspoon salt, five tablespoons vinegar ; set the bowl on the boiling tea-kettle and cook until thick as custard, stirring constantly, when cool add half cup cream (less will do) and the beaten whites of two eggs.—S. H. W.

CAKES.

YANKEE CAKE.—One egg, well beaten, piece of butter size of an egg, one and a-half cups sugar, one cup milk, one pint flour, heaping teaspoon baking powder, half teaspoon salt. Flavor with lemon. Bake in four quart basin.—Mrs. C. Y. C.

CORN STARCH DELICATE CAKE.—Whites of seven eggs, three cups sugar, one cup butter, one and a-half cups flour, one cup milk, three-quarter teaspoon soda, one-half teaspoon cream of tartar. Sift the cream of tartar with the flour and add whites of eggs lastly. Rub butter and sugar to a cream. Beat eggs separately. Dissolve soda in milk. Flavor lightly with lemon or rose water.—Mrs. C. Y. C.

SPONGE CAKE.—One-half cup butter, one and a-half cups sugar, one cup milk or water, two and a-half cups flour, two teaspoons baking powder. Beat butter, eggs and sugar together twenty minutes, add milk and two

Hunter's & Lending & Library.

52 James Street North, opp. Arcade.

NEW PUBLICATIONS RECEIVED EVERY WEEK.

The following Magazines are added to the Library as soon as published:—Chambers, Blackwood, English, Ill. Nineteenth Century, Harpers, Century, Scribners, Liffencotts the Forum, Art Amature, Art Interchange, Home Decoration, The Decoration and Furnishers.

TERMS OF SUBSCRIPTION.

Monthly, \$0.30.	-	2	Books per week.
Quarterly, 0.75.	- -	2	" "
Yearly, 3 00	-	4	" "
" 1 50.	- -	1	" "

NEWPORT

•CATERER•

Keeps in stock the best Wedding Cakes and Wedding Cosaques. The largest stock of French, English, German and American Novelties, for Public and Private Parties and general use. Also pure choice Candies, Bon Bons, Chocolate, Butter Scotch and Taffies of our own manufacture and imported. Cakes, Pastry and Buns of every description. Fresh daily.

Jellied Meats, Entrees, Oyster Patties, Jellies, Charlotte Russe, Trifles, Ice Cream, Etc.

We have the largest and most elegant Oyster and Ice Cream Parlors in the City. Also a spacious Dining Hall, with a seating capacity for 150 guests, at

NEWPORT'S

Caterer and Ice Cream Manufacturer,

180 KING STREET EAST.

TELEPHONE NO. 775.

cups flour, beat well again, lastly the half cup with baking powder, beat again. This will make two layers, nice with jam or frosting. Bake in rather a quick oven.—S. W. W.

A DELICIOUS LAYER CAKE.—One cup sugar, one-half cup butter, beat to a cream, one-half cup milk, one and three quarter cups flour, three yolks and one white of eggs, two teaspoons Cleveland baking powder. Bake in three layers.

FILLING.—One cup white sugar, two tablespoons water, boil together till it strings, then pour into the beaten whites of two eggs and beat till it is creamy, and add one-half cup of chopped raisins and figs, or if preferred use jelly or a lemon filling.—Mrs. C. Y. C.

CREAM ICING.—White of one egg, add the same bulk of cold water and then stir in confectioners' XXX sugar till thick enough to spread nicely. Flavor with lemon juice.—Mrs. C. Y. C.

LYDIAS "GOOD CAKE."—One and a-half cups white sugar, one-half cup butter, beat to a cream, three whites of eggs beaten stiff, one cup sweet milk, one pint flour, two teaspoonsful of Cleveland baking powder, one saltspoon of salt. Flavor with grated rind or extract lemon. Bake in a four quart basin about half an hour in rather quick oven. Use the yolks for another cake made just the same only flavor with vanilla and use a little more milk.—Mrs. C. Y. C.

FRUIT CAKE.—Stir one pound of butter and one pound of brown sugar to a cream, the whites and yolks of ten eggs beaten separately, one pound of flour, two teaspoons of baking powder, two wine glasses of brandy, and one of wine, two pounds of seeded raisins, two pounds currants, one pound of citron, one quarter pound blanched almonds.—Mrs. R. H.

FILLING FOR COCOANUT CAKE.—One cocoanut grated and the milk, one half cup of sweet milk (if dessicated cocoanut is used, one cup of cocoanut, three quarters of a cup of milk), one cup of sugar, the yolks of two eggs. Boil slowly until it thickens.—E. M. E.

FILLING FOR LEMON CAKE.—One large apple grated, one cup sugar, one egg, one large lemon grated. Boil three minutes.—E. M. E.

HUCKLEBERRY CAKE.—One cup butter, three cups sugar, three cups flour, five eggs, one cup sweet milk, one teaspoon soda dissolved in hot water, one teaspoon nutmeg, one cinnamon, one quart ripe, fresh huckleberries thickly dredged with flour, stir in the berries with a wooden spoon, not to bruise them. Bake in a loaf or cake in a moderate but steady oven until a straw comes out clean from the thickest part.—S. W. W.

CEULLERS.—Two cups sugar, two well beaten eggs, one coffee cup thin cream, one and a-half teaspoons soda, one heaping teaspoon cream of tartar, one teaspoon salt, a pinch of mace and cinnamon. If you have not cream use sweet milk and one tablespoon melted butter. Knead till smooth, roll out quarter of an inch thick, cut in shapes and boil in lard, salted.—Mrs. C. Y. C.

ing powder, beat
roasting. Bake in

cup butter, beat
flour, three yolks
powder. Bake in

boil together till
and beat till it is
s, or if preferred

lk of cold water
ough to spread

gar, one-half cup
f, one cup sweet
ing powder, one
non. Bake in a
Use the yolks
a and use a little

d of brown sugar
ately, one pound
of brandy, and
s currents, one
Mrs. R. H.

and the milk, one
e cup of cocoa
he yolks of two

one cup sugar,
. M. E.

gar, three cups
dissolved in hot
pe, fresh huckle-
wooden spoon,
rate but steady
-S. W. W.

coffee cup thin
poon cream of
. If you have
ter. Knead till
nd boil in lard,

DELICIOUS POUND CAKE.—Six eggs beaten separately, one pint flour, two cups fine sugar, one cup butter, beaten to a cream, flavor, beat thoroughly. Bake in a four quart basin about half an hour.—Mrs. C. Y. C.

DOUGHNUTS.—Two cups sugar, three eggs, one cup butter-milk, or sour milk (butter-milk is best), one teaspoonful soda dissolved in the milk, one small tablespoon butter, nutmeg. Work in enough flour to make a dough, roll out, cut in any shape, and fry in hot lard.—B. H.

LAYER CAKE.—One good cup flour, one scant cup fine white sugar, three eggs beaten, three good tablespoonsful sweet milk, one tablespoon butter, essence vanilla, one small teaspoon soda, two cream tartar, put into flour and sugar and mix soda into the milk, stir all together, divide into three layer pans and bake in rather quick oven.—B. H.

CUP CAKE.—Two cups flour, one cup sugar, one-half cup sweet milk, two eggs, one-half cup butter, one teaspoon soda, two cream tartar, mix all together, bake in moderate oven.—M. B. B.

CORN STARCH CAKES.—One pound corn starch, one-half pound granulated sugar, half pound butter, six eggs, beat the butter well, then add the sugar, then the eggs (well beaten), then the corn starch, beat all to a cream and add one teaspoon essence lemon, bake in patty pans in a quick oven.—E. T. F.

SPANISH BUN.—Three eggs, one cup brown sugar, one-half cup water, one and a-half teaspoonfuls of ground cinnamon, allspice, one-half nutmeg grated, two teaspoons baking powder, one cup flour. Icing—Take whites of two of the eggs, sweeten with brown sugar, flavor with lemon or vanilla, spread on the cake, then return to the oven for a few minutes to harden.—Mrs. G. A. Y.

LEMON JELLY FOR LAYER CAKE.—One coffee cup sugar, one tablespoon butter, two eggs, juice of two lemons, beat all together and boil till it is jellied. Use oranges instead of lemons if preferred.—Mrs. C. Y. C.

LAYER CAKE.—Three eggs, whites and yolks beaten separately, three-quarters cup sugar, one teaspoon butter, one cup flour, one teaspoon milk, two teaspoons baking powder. Filling—One lemon grated, one egg, two tablespoons sugar, one or two apples grated, stew altogether.—Mrs. R. H.

OAT MEAL COOKIES.—Two cups of flour, one of oatmeal, one of butter, half teaspoon soda, one cup white sugar, three-quarters cup sweet milk, roll out, moderate oven.—Mrs. J. Y.

GINGER DROPS.—One cup molasses, one cup sugar, one cup butter, boil the butter and sugar together, a teaspoonful of black pepper, one of ginger, one of cinnamon, a little nutmeg, one teaspoon soda, two eggs, quarter cup milk, about three cups of flour, drop into a buttered pan, and bake in a quick oven.—Mrs. J. Y.

SCOTCH SHORT BREAD.—Two pounds flour, one pound best butter, half pound sugar. Wash butter free from salt, rub butter and sugar to a

cream, slightly warm the flour and mix it gradually into the butter and sugar with the hand, the longer the better. Lay on your board and press into shape with your hand, half an inch thick, don't touch with rolling pin. Bake slowly till crisp and of a fine yellow brown and put sliced peel on top if wished.—C.

FIG CAKE.—One cup of butter, two cups sugar, three and a-half cups of flour, half cup of milk, whites of seven eggs, two teaspoonsful baking powder. Bake in layers. *Filling.*—One pound of figs, chop fine and put in a stew pan on stove, pour over them one teacup of water and half cup of sugar; cook until soft and smooth.—Mrs. R. H.

CHRISTMAS CAKE.—VERY FINE.—One and a-half pounds sugar, one pound butter, fifteen eggs beaten separately, two pounds currants, two pounds raisins, quarter pound candied peel, half pound almonds, one teaspoonful soda and two of cream tartar, half pound or more of flour, one nutmeg, allspice, two wine glasses of brandy.

Ice with almond icing, thus: whites of four eggs, one pound sweet almonds, one pound powdered sugar, a little rose water. Blanch the almonds by pouring boiling water over them and stripping the skins. When dry pound to a paste, a few at a time, in a mortar, moistening with water as you go on. When beaten fine and smooth, beat gradually into the icing, put on very thick and when nearly dry cover with plain icing. whites of four eggs, one pound powdered sugar, lemon, vanilla or other flavoring. Use at least a quarter pound of sugar for each egg.—J. W. W.

NEAPOLITAN CAKE.—Three quarters cup butter, two cups sugar, one cup milk, two and a-half cups flour, three teaspoons baking powder, whites of five eggs. Bake in two layers, reserving four tablespoonsful, to which add two tablespoons molasses, one cup raisins or mix with currants, one half cup flour, soda size of a pea, spice to taste. Bake this in one layer and place between the others with jelly or frosting.—S. H. W.

GENUINE SCOTTISH SHORT BREAD.—Take two pounds fine flour, one pound fresh butter, half pound white sugar; thoroughly knead these together without one drop of water, roll out the cake to half an inch in thickness and place it over a paper in a shallow tin; bake slowly until of proper crispness. It is usual to insert in upper surface a few caraway confections and small pieces orange peel. Good cake should be most brittle.—B. H.

CAKE WITHOUT EGGS.—One pound Sultana raisins, quarter pound moist sugar, one pound flour, quarter pound butter rubbed into the flour, quarter pound candied peels, two dessert spoonsful baking powder, then add one-half pint new milk, lukewarm. This cake must be put into the oven immediately.—E. T.

LEMON JELLY.—FOR CAKES.—Wet one large tablespoonful corn starch and add one cupful boiling water. When clear, add one cup granulated sugar, one egg well beaten, the grated rind and juice of one lemon, a little salt. Use when cold.—E. M. T.

CANDIES

Manufactured by us are guaranteed

STRICTLY PURE,

As we manufacture for our own retail
trade and allow

NOTHING INJURIOUS TO BE USED.

LUNCH AND OYSTER PARLORS.

WEDDING CAKES A SPECIALTY.

JAS. CRAWFORD,

38 KING STREET WEST.

THE LEADING MILLINERY HOUSE.

MRS. HINMAN

Is noted for her choice stock of

Millinery and Millinery Trimmings.

Always the latest novelities the market produces
are here to be found.

**ALSO LADIES' AND CHILDREN'S UNDERWEAR,
WOOLEN GOODS IN EVERY VARIETY.**

CALL EARLY.

MRS. M. C. A. HINMAN, No 8 James St. North,

DRESS, MANTLE MAKING AND STAMPING DONE.

HICKORYNUT CAKE.—Two cups of sugar, one cup of butter, stir to a cream, whites of six eggs, quarter cup of milk, three cups of flour, two teaspoons powder, two cups hickorynuts meats.—Clara B. W.

CHOCOLATE CAKE—One cup sugar, butter size of a walnut, four eggs well beaten, three tablespoonsful sweet milk, one and three-quarter cups sifted flour, three teaspoonsful Cleveland baking powder. Bake in three layers.

ICING FOR SAME—One and one-half bars Cadbury's chocolate dissolved in one tablespoonful of water, let it boil and cool. Beat the whites of three eggs and add by degrees the above mixture and sugar. Make into stiff icing. Flavor strong with vanilla —M. E. G.

ORANGE CAKE—Two cups sugar, three-quarters cup butter, one cup milk, three cups flour, five eggs (yokes of two, whites of five, well beaten), three teaspoonsful Cleveland baking powder, grated peel and juice of one orange. Bake in layers.

Filling. Whites of two eggs, juice of one orange, sufficient sugar to make icing. Beat together and spread between layers and outside of cake. Pare and pull in small pieces one orange and put on top of cake.—M. E. G.

SPONGE CAKE.—Take nine eggs, their weight in sugar, and the weight of six in flour. Beat the whites and yolks separately, the whites till they are a stiff froth, then mix them and add the sugar, flour and flavor with the rind (grated) and juice of a lemon.—Kitchen.

HICKORYNUT CAKE.—One and a half cups of sugar, a-half cup butter, two cups flour, three-quarters cup milk, two teaspoons of baking powder, one tumbler of meats, whites of four eggs, which are to be beaten separately and added last.—L. F.

LADY CAKE.—One pound of sugar, three-quarters pound sifted flour six ounces butter, the whipped whites of ten eggs. Flavoring with bitter almonds and the frosting with vanilla makes a pleasant combination. Bake in shallow pans.—L. F.

SPONGE CAKE.—Six eggs, three cups sugar, one lemon, four cups flour, one cup water, a little warm, two teaspoons cream tartar, one teaspoon soda, salt.—Mrs. L. D. S.

SPLENDID COOKIES—Twelve ounces butter, twelve ounces white sugar, half pint cold water in which dissolve one teaspoonful soda. Use caraway or cinnamon for flavoring, add flour enough to roll evenly and bake in a quick oven. The longer these cookies are kept the better they get.—C. H. B.

DOUGHNUTS.—One cup sugar, one cup sweet milk, three tablespoons butter, three teaspoons baking powder, two eggs and a quart of flour.—Mrs. L. D. S.

SAND TARTS.—Two pounds flour, two pounds sugar, rubbed together, one and one-quarter pounds butter, wet with four eggs, a little salt roll out thin and sprinkle with cinnamon and sugar.—Mrs. L. D. S.

CHOCOLATE ICING.—Two whites of eggs, two tablespoonsful sugar, three tablespoonsful grated chocolate, one teaspoon vanilla, beat till the chocolate is perfectly soft and smooth.—J. F.

ANGEL CAKE.—One gill flour, one and one-half gills sugar, the whites of eleven eggs, one teaspoon cream tartar (just even full), one teaspoon vanilla. Beat the eggs to a stiff froth, then add sugar, after sifting twice. Sift the flour five times and mix the cream tartar in as well. Put a pan in the oven and set your tin on that or it will bake too fast. Bake in a new tin and don't grease. Time, one hour in a slow oven. A very nice and delicate cake.—Mrs. J. C.

FILLING FOR JELLY CAKE.—Five eggs, two cups sugar, two lemons, a small piece of butter size of an egg; simmer all together until it thickens and put in a jar until needed.—J. F.

LORNE ICING.—Whites of five eggs, fourteen ounces sugar, a few drops essence lemon, and as much tartaric acid as will lie on the point of a pen-knife. Beat all to a froth, then, if you wish, add a few drops of blue mixed in vinegar to improve the color, and beat a little longer.—J. F.

RIBBON CAKE.—Two and a-half cups white sugar, one cup butter, one cup milk, four cups flour, four eggs, flavoring to taste, five teaspoonsful baking powder. Bake two sheets of this, and add to the remaining third one large spoon molasses, one cup currents, one cup chopped raisins, citron and spice to taste. When baked put together with jelly, with fruit sheet in the middle, and put a light weight on it for ten minutes. Put together while warm.—Mrs. R. H.

SOFT GINGERBREAD.—One cup of butter, one cup of sugar to be mixed together, one cup of molasses, in which dissolve a teaspoonful of soda, one cup of milk, three teaspoons ginger, three cups flour, two eggs. Bake half an hour, not too fast at first.—C. Mc.

CUP CAKE.—One cup of butter, two cups of sugar, three cups of flour, four eggs, cup of sweet milk, three teaspoons baking powder; flavor to taste.—C. Mc.

CUP CAKE.—One tablespoon of butter, one cup of sugar (light brown), three eggs, one cup of milk, a little salt, two teaspoons of cream tartar mixed in the flour, one teaspoon soda dissolved in a dessert spoon of boiling water, one teaspoon of vanilla or lemon essence, flour sufficient to thicken. Bake in a pretty quick oven.—Mrs. E.

LEMON PRESERVE.—FOR CAKES.—Quarter pound butter, one pound loaf sugar (or light brown), six eggs, leaving out the whites of two, rind of two lemons minced fine, juice of three lemons. Put all in a sauce pan and let it simmer over the fire until it becomes as thick as honey. Keep in ordinary preserve jars.—Mrs. E.

PUDDINGS AND PIES.

LEMON PUDDING.—One-half pound suet, one-half pound bread crumbs, one half pound moist sugar, two eggs not beaten, juice and rind of two lemons, grated rind, mix the suet and bread crumbs together, make a hole in the middle, into which put the sugar, lemon juice and eggs, mix, steam three hours. For the sauce—The juice of a lemon and sugar to taste. Stew the lemons which you have used the juice of with a little sugar, and just before sending to table pour the juice of the lemon in to heat sufficiently.—M. W.

SWISS PUDDING.—Grate rind of one lemon into one pint of milk, put in double boiler. Rub together one teacup of flour and four tablespoons of butter, and pour milk over as soon as boiled; all put together into double boiler and cook for five minutes, stirring during the first two. Beat together the yolks of five eggs and three tablespoons of sugar, and stir into the boiling mixture, then take off and put away to cool. When cold add whites of eggs beaten to a stiff froth, turn into buttered three quart mould and steam forty minutes.

Sauce for Swiss Pudding.—One half cup butter beaten to a cream, adding gradually one-half cup powdered sugar. When the mixture is light add four tablespoons sherry wine and a cup of cream, a little at a time. When smooth set the bowl containing mixture in a basin of hot water and stir until light and creamy; a few minutes will be sufficient.—Mrs. I. A. S.

TAPIOCA AND FRUIT PUDDING.—To two pints of cold water add one teacupful of tapioca, put on the back of the stove where it will be warm but not get hot, and let it remain until soft. It will take from one and a-half to two hours. Then add one large breakfast cup of canned peaches and one of sugar, bake in oven until the tapioca becomes like jelly, allow to cool, then serve with boiled custard.—Mrs. G. A. Y.

WASHINGTON PIE.—One teacup sugar, half teacup butter, half teacup milk, two teacups flour, one egg, one teaspoon cream tartar, half teaspoon soda, cut through the centre when done, spread with jam or jelly, cover with whipped cream. This is nice for dessert.—Mrs. L. S.

RAISIN PUFFS.—Two eggs, scant one-half cup butter, three teaspoons baking powder, two cups flour, two tablespoons sugar, one cup sweet milk, one cup raisins chopped fine; steam half an hour in small cups and serve with liquid sauce.—C. G. C.

FIG PUDDING.—One and a quarter cups bread crumbs, one and a quarter cups figs, cut quite small one cup suet, two eggs, three-quarters cup of sugar, three-quarters cup sweet milk, one and a quarter cups flour, one teaspoon soda, two cream tartar, nutmeg, cinnamon and a little salt, pour into a buttered mould and steam one hour and three quarters.—Mrs. B.

PLUM PUDDING.—Suit six ounces; raisins, six ounces; bread crumbs, three ounces; currants, eight ounces; flour, three ounces; sugar, four ounces; three eggs, half pint of milk, half teaspoon salt; lemon peel and citron, two ounces; a little nutmeg and cinnamon; steam in buttered mould.—E. H.

A TOTAL ECLIPSE.

BE ON THE LOOK OUT

For the great break in prices at Woods Fair for we have decided to totally eclipse all our other great sales. Our first great offering will be 2000 Gilt Band Coal Scuttles, made from Gage's best iron, riveted handle, only 25 cts. each, worth \$1. Lamp Burners, medium, 7 cts, large Burners 10 cts, usual price 25 cts. The very best lantern made, 65 cts, usual price \$1.00. Jewelry, Fancy Baskets, Plush Albums, Plush Boxes, Plush Perfumery Cases, Frames, in Brass and Plush, a good one for 7 cts. and a beauty for 15 cts. in Brass. Mirrors in all sizes. Gilt Mirrors 7 cts. Vases China Ornaments, Cups and Saucers, Glass Ware in hundreds of different styles. Musical Instruments, Tin goods, large pieced Dipper, 5 cts. Square Cake Pan, 7 cts. Tea Kettles, Copper Bottoms, 42 cts. Dish Pan, 14 cts. Milk Pan, 7 cts. Hardware Brushes, Brooms, two fine green corn Brooms for 25 cts. worth double the money. Wooden ware, all kinds. A full size Wash Board worth 25 cts, our price 10 cts. Wash Tubs, Mops, Clothes Lines, Lamps, 14, 25, and 50 cts. worth double the money. Buttons, Dolls for the little ones. The finest lines ever imported in the City and so cheap. A dressed Doll, 7 cts each. Knives Forkes, Spoons, Carving Knives, a good one for 35 cts. the very best buck handle for 98 cts. Pipes Brier Root, a good one 10 cts. and a 75 ct. Pipe for 25 cts, with three inch Amber mouth piece. Pocket Knives, a fine line. Glass Chimneys, Flint 4 cts. large size 5 cts. Soap, 7 bars best Electric Soap in the world for 25 cts., 10 bars Ruby Soap 25 cts., this is one of the finest soaps in the market and regularly retails for 8 cts. per bar, our price 10 bars for 25 cents. A 3 1/4 lb bar Family Soap for 10 cts., a 10 ounce bar White Castile or Oatmeal for 7 cts., A fine wrapped cake Oatmeal Skin Soap 5 cts. usual price 14 cts. Babys own Soap 10 cts. Fatherland, 3 cakes in a fine box 10 cts. per box. Rose Boquet, this is a very handsome Box Soap, regularly retailed at 60 cts., our price 28 cts. Eddys celebrated Matches 7 cts per box, 3 doz. best hard wood Clothes Pegs 5 cts. A new importation of Combs, over 100 different styles. See our unbreakable Comb at 14 cts., a great bargain, guaranteed to saw cordwood without breaking. School Books, a full line. Scribbling Books, 100 pages, 3 cts, 200 pages 5 cts, with each book we give an oil chromo. Copy Books, all numbers 7 cts., 36 Sheets Note Paper 5 cts. Envelopes, 25 for 3 cts. 12 sheets Foolscap for 5 cts. two fine Cedar Lead Pencils for 1 ct. Rubber Tipped Lead Pencils, five for 5 cts., the best lead pencil in the world. usually sold at 8 and 10 cts each, will be sold this week for three cents, Automatic Pencils 5 cts. Pens, Ink, Mucilage, Glue, Time Books. All kinds of Fishingackle, Hooks, Lines, Floats, Sinkers, Reels. A fine Trolling Spoon 10 cts., usually sold at 25 and 35 cts. We can enumerate but a very few of the bargains we will offer this week, but come and see for yourselves and you will find our counters loaded with bargains. We are prepared to supply the trade with special jobbing prices.

**WOODS FAIR, 66 & 68 KING STEET WEST,
HAMILTON, ONTARIO.**

AMBER PUDDING.—Mix together quarter pound sugar and the same of butter and bread crumbs, add three eggs and three tablespoons marmalade; mix butter and sugar together, then eggs and bread crumbs, and lastly marmalade, put the whole in a mould, cover closely and steam for two hours.—E. J. F.

SUET PUDDING.—One-half pound flour, quarter pound suet, one cup sugar, one cup sweet milk, one teaspoon soda, two teaspoons cream tartar, raisins.—L. L.

MINCE MEAT FOR PIES.—Six pounds of raisins, three pounds of currants, four pounds sugar, three-quarters pound of mixed peel, one-half pound of suet, two pounds of beef, one pint of brandy, six lemons, one peck of apples, one teaspoonful of salt, spice to taste with, mace, nutmeg, ginger, cinnamon, cloves (a little). Boil in a preserving pan five hours, the brandy to be added when ready to take off the stove.—E. M. E.

DERBYSHIRE PUDDING.—Two tablespoonsful flour, one pint milk, boil until thick, set it to cool, add three ounces melted butter, quarter pound of sugar, a little salt, the rind of half a lemon grated, half teacupful blanched almonds cut fine, four eggs. Bake and serve cold with icing or jelly on top.—Mrs. W. L.

BIDDLE PUDDING.—One pint milk, four tablespoonsful flour, four eggs. Bake twenty minutes.—Mrs. W. L.

FROZEN CABINET PUDDING.—Grease the mould and stick with pitted raisins, fill with sponge cakes soaked in wine, between the sponge cakes put some dry preserves, fill up with custard, with a little isinglass to make it stiff, when you turn it out pour some custard over without isinglass.—Mrs. W. L.

MANCHESTER PUDDING.—Two eggs, one cup milk, one tablespoonful butter, one cup sugar, two cups flour, two teaspoonsful Dunn's baking powder; line a deep pie dish with paste, spread with fruit, pour in the mixture and bake forty-five minutes. To be eaten hot with sauce.—K. R.

SAUCE FOR PUDDING.—One and a-half cups milk, one egg, one teaspoon corn starch, juice and rind of lemon, boil well and add sugar.—K. R.

COCOANUT PIE.—One quart milk, one cocoanut, one teacup of grated bread, six eggs, a little butter, soak the grated cocoanut and bread in part of the milk until warmed through, add remainder of milk and beaten eggs, sweeten to taste; bake half an hour. Makes two pies. Make a meringe (for one pie) of whites of two eggs, three tablespoons of sugar, spread over the top and brown slightly.—S. H. W.

SPONGE PUDDING.—One cup sugar, three eggs, two and a-half cups of flour, half cup milk, two teaspoonsful C. B. powder; steam half an hour. To be eaten with fruit or sweet sauce.—M. E. G.

BROWN PUDDING.—Quarter pound beef suet, quarter pound bread-crumbs, quarter pound flour, teacup sultana raisins split open, one of currants, teaspoon of cinnamon, one of ginger, one of nutmeg, half teaspoon carbonate soda, four apples minced; moisten with milk and steam three hours.

SAUCE FOR SAME.—Water, piece of butter, grated nutmeg, sugar, one tablespoonful white wine vinegar.—Forres.

ECONOMICAL PUDDING.—Very cheap and suitable for large family and most excellent. Three-quarters of a pound of suet, three-quarters of a pound of raisins, weighed after being stoned, three-quarters of a pound of flour, half pint milk, quarter saltspoonful of salt, mince the suet fine, cut your raisins in half, and mix with the salt and flour, moisten the whole with a half pint of milk, stir the mixture thoroughly and tie the pudding in floured cloth, let it boil without ceasing from four to five hours, not less than four and a-half, better five. Excellent.—L. L.

BAKED INDIAN PUDDING.—Two quarts sweet milk, three heaping tablespoons of sifted corn meal, golden syrup to sweeten to taste, one teaspoon ginger, a little salt; bake four hours; for three hours stir occasionally; bake slowly. When served put a small bit of butter on each dish.—E. A. W.

QUEEN OF PUDDINGS.—One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs beaten with the grated rind of one lemon, a piece of butter the size of an egg, bake until done, whip the whites stiff, add a cup of sugar in which the juice of the lemons has been stirred, spread over the pudding a layer of jelly and then the whites; bake slightly.—J. K.

GRANDMOTHER'S PUDDING.—Eight eggs beat well with yolks and whites together, half a pound of butter, half a pound of white sugar, put them into a saucepan, stir on the fire till it begins to thicken, do not let it boil, take great care that the eggs do not break, stir in a bowl till cool, then add a large cupful of marmalade, pour into a dish lined with paste, put into oven for twenty minutes or half an hour; let cool.

FIG PUDDING.—Half pound bread crumbs, half pound figs, six ounces suet, six ounces brown sugar, mince the figs and suet, little salt, two eggs well beaten, nutmeg to taste, boil in a mould four hours. Serve with wine sauce.—Mrs. L. D. S.

MOLASSES PUDDING.—Beat six eggs lightly, stir into them half pound of flour, three quarters of a pint molasses, quarter pint of cream, half pound melted butter, one teaspoon soda, spices to taste, one wine glass brandy. Bake one and a-half hours.—Mrs. L. D. S.

BOILED LEMON PUDDING.—(Most excellent).—Three-quarters of a pound of bread crumbs, half pound beef suet, half pound sifted sugar, four eggs, juice of two lemons, rind of one, boil three hours, mince the suet very fine, mix it with bread crumbs and sugar, press the lemon juice into a cup, strain into your pudding, add eggs after being well whisked,

WHERE TO FIND IT.

Corner King and McNab Streets.

HAZELL & SON.

Choice English Breakfast Tea, - 60c.
Very Fair " " " - - 50c.
Extra Blend Coffee, - - - - 40c.

FOR ALL SCOURING PURPOSES TRY

PRIDE of the KITCHEN SOAP.

Pure Spices, choice brands of Family Flour and pure
Wines and Liquors kept constantly on hand.

If you don't see what you want, ask for it, as we keep in stock
everything that goes to make up a first-class
General Grocery Store.

HAZELL & SON,

(LATE T. MACKAY,)

Cor. King and McNab Sts.

TELEPHONE 182.

HAMILTON.

also
spo
you
giv
one
one
wat
lem
boil

P
of C
thor
it w
fruit

Is
thre
stare
sauc
spring
small

L
baki
and
lemo
done
juice
two
for a

Ar
slices
one c
some
on a
a few

De
of th
cup o
wet th
scaldi
whip
lemon
hot o

BA
flour,

TR
powd

also a little sweet milk if ingredients are not sufficiently moist, one teaspoonful baking powder, butter your tin or shape well before putting in your pudding ; to sprinkle your shape after it is buttered with brown sugar gives pudding a prettier appearance when turned out. Sauce to be used, one and a-half teaspoonful corn starch, fully half a cup of sugar, rind of one lemon and pulp of both. Boil lemons in large cupful and a-half of water for half an hour, dissolve corn starch in water, pour over it your lemon water, stirring all the time. Put in your pan with sugar, when boiling it is ready.—L. L.

POOR MAN'S PUDDING.—To one quart new milk add three tablespoons of Carolina rice, a little salt, sugar and flavoring to taste ; wash the rice thoroughly before putting into the milk. Bake slowly, stirring frequently, it will become a very thick cream. Serve cold with canned or preserved fruit.—E. A. W.

ISLAND PUDDING.—Line pudding dish with white cake, beat yolks of three eggs with half pint of white sugar, dissolve one tablespoonful corn starch in four wine glassfuls of water, adding juice of two lemons, cook in saucepan set in boiling water, stirring all the time, pour over cake, sprinkle grated cocoanut over, beat whites of eggs to a stiff froth with a small cup of sugar ; place in oven a moment to set.—Forres.

LEMON PIE.—Cover your pan with ordinary paste, and while this is baking take two tablespoons of corn starch, wet with a little cold water, and pour into this a cup of boiling water and the grated rind of one lemon ; put this on the stove to boil till clear, stirring all the time, when done add the yolks of two eggs, three-quarters of a cup of sugar and the juice of one lemon ; spread this on the paste and cover with the whites of two eggs beaten to a stiff froth and sweetened to taste ; place in the oven for a minute or two to brown a little.—Mrs. E.

APPLE JONATHAN.—Fill a pudding dish about half full with thinly-sliced sour apples, cover with a crust made of a pint of milk, two eggs, one cup of sugar, butter size of an egg, three teaspoons of baking powder, some grated nutmeg ; bake a nice brown, and if for tea, turn upside down on a plate, put a little butter and sugar on top and return to the oven for a few minutes.—B. H.

DELMONICO PUDDING.—One quart milk, four eggs, (leave out the whites of three), three tablespoons of sugar, two tablespoons of corn starch, one cup of cocoanut and a little salt ; put the milk in a farina kettle to scald, wet the starch in cold milk, beat the eggs and sugar and stir all into the scalding milk, add the cocoanut, and pour the whole into a pudding dish ; whip the three whites dry with three tablespoons of sugar and flavor with lemon or vanilla, spread over the pudding and bake a light brown. Eat hot or cold.—Mrs. J. C.

BAKED BATTER PUDDING.—One pint scalded milk, six tablespoonful flour, three eggs.—Mrs. L. D. S.

TRANSPARENT PUDDING.—Whites of six eggs beaten stiff, one cup of powdered sugar, butter size of an egg, melted, two cups of flour, three

cups of milk, scalded. Bake in a quick oven and eat with sauce.—Mrs. L. D. S.

ORANGE PUDDING.—Four sweet oranges, peeled and picked to pieces and put in a deep pudding dish with two small cups of sugar.

Put one quart of milk, the yolks of three eggs and two dessert spoonful of corn-starch on to boil. Take off, cool it and pour it on the oranges. Then beat the whites to a stiff froth, add a little sugar and essence of lemon, put it over the pudding and place it in the oven until it is of a light brown color.—Mrs. R. H.

CANARY PUDDING.—The weight of three eggs in sugar and butter, the weight of two eggs in flour, the rind of one small lemon.

Melt the butter to a liquid state, but do not allow it to oil. Stir this to the sugar and finely-minced lemon peel, and gradually stir in the flour, keeping the mixture well stirred. Whisk the eggs, add these to the pudding, beat all the ingredients till thoroughly blended, put in buttered mould and boil for an hour. Serve with sweet sauce.—L. L.

BAKE WELL PUDDING.—Two eggs, one cup of sugar, one tablespoonful of butter, three quarters cup of milk, two cups of flour, two teaspoons Dunn's baking powder. Beat five minutes, bake in a deep dish lined with paste and a layer of jam. To be eaten hot.

SAUCE FOR BAKE WELL PUDDING.—One and one-half cups milk, one teaspoon of butter, one egg, half cup sugar, two teaspoons corn starch, one lemon, grated. Boil the milk and starch together, when nearly cooked mix all together.

RAILWAY PUDDING.—One teacup granulated sugar, one tea cup flour, one ounce butter, one desert spoon of baking powder, three eggs, a few drops of essence of almonds, one small cup of milk.

Grease a cake tin with the ounce of butter, mix the flour, sugar and baking powder in a bowl, mix the eggs in another bowl with the milk and flavoring. Stir all quickly together and pour into a shallow tin. Bake in a quick oven ten minutes.

This pudding should be put in the oven immediately after being mixed.—Miss Dodds.

COCOANUT PUDDING.—Excellent.—Half pound grated cocoanut, one cup stale sponge cake, crumbed, one cup sugar, one large cup rich milk, six eggs, two teaspoonsful of vanilla essence. Cream the butter and sugar, add beaten yolks, mix well and stir in the cocoanut. Add milk, cake crumbs and flavoring last, and stir in the whites of three eggs. Whip the remaining three whites stiff with three tablespoonsful of powdered sugar and flavor with vanilla. Before taking the pudding from the oven spread the meringe over the top. Before the meringe is put on the pudding it is baked in the oven half an hour.—L. L.

GINGER PUDDING.—One teacup suet, one cup bread crumbs, one cup of milk, one cup molasses, one tablespoon of ginger, one tablespoon sugar, one teaspoon baking soda, flour enough to make a nice batter. To be used with sauce.—E. M.

CABINET PUDDING.—Three ounces raisins, four eggs, peel of a lemon grated, one pint milk, slices of bread and butter, sugar to taste.

Stone the raisins (best) and arrange them over the inside of a buttered pudding basin, then nearly fill the basin with slices of bread and butter, crust cut off, sprinkle grated lemon peel over each slice, add eggs beaten to milk, sweeten to taste and pour over bread and butter. Let stand for quarter of an hour, then tie floured cloth over pudding. Boil one hour and serve with C. P. sauce.

Cabinet Pudding Sauce.—Yolks of two eggs, two tablespoons of powdered sugar, four or five spoonsful of white wine; well beat the yolks and mix with sugar and wine; simmer over a slow fire for a few minutes; stir constantly; pour around pudding.—B. H.

WESTBOURNE PUDDING.—Half pound suet, half pound flour, quarter pound bread crumbs, two tumblers of plumb jam, one teacup of milk, half teacup sugar, one teaspoonful of salt, one teaspoon of baking soda. Boil three hours.

Sauce.—Half pint boiling water poured on half a pot of red currant jelly.—Miss T. Toronto.

FANCY DISHES FOR DESSERT.

JELLY ORANGES.—Twelve fine deep colored oranges, one package Cox's gelatine dissolved in one cup cold water, three cups white sugar, juice of the oranges and grated rind of three, two cups boiling water, quarter teaspoonful cinnamon.

Soak the gelatine three hours in the cup of cold water. Cut from the top of each orange a round piece, leaving a hole just large enough to admit the bowl of a small spoon, or the handle of a larger. The smaller the orifice the better your dish will look. Clean out every bit of the pulp very carefully, so as not to tear the edges of the hole. Scrape the inner skin from the sides with your forefinger, and when the oranges are emptied lay them in cold water, while you make the jelly. Strain the juice and grated peel through coarse, thin muslin over the sugar, squeezing rather hard to get the coloring matter. Stir this until it is a thick syrup, and add the spice. Pour the boiling water upon the soaked gelatine; stir over the fire until well dissolved; add the juice and sugar, stir all together and strain through a flannel bag into a pitcher, not shaking or squeezing it, lest it should be cloudy. Wipe off the outside of the oranges, set them close together in a dish, the open ends uppermost, and fill very full with the warm jelly, as it will shrink in cooling. Set away in a cold place where there is no dust. Next day cut each in half with a sharp penknife, taking

A FEW OF

SEWELL'S SPECIALTIES

Which are actually necessary in order to obtain PERFECT satisfaction in using the excellent RECEIPTS contained in this VALUABLE BOOK. Use Sewell's Italian Baking Powder, now before the public over seventeen years. We have received most FLATTERING TESTIMONIALS from all the LEADING ESTABLISHMENTS in our City, besides endless numbers from PRIVATE FAMILIES, who speak of it in the HIGHEST TERMS.

PURE. HEALTHY. QUICK ACTING. ECONOMICAL.

We import the finest quality of Italian Maccaroni, Vermicelli, Italian Paste, Nouilles, Etc., that is brought to this country. Try them and see what grand results you will obtain.

Always in stock a fine assortment of Thom Smith's, (London, Eng.,) Fish Papers, Ham Clips, Pink and White Ham Frills, Dish Paper, Paper Ice Cups, Fruit Cases, Gold and Silver Cake Bands, also Cosaques and Bon-Bons, in great variety.

White and Pink Icing Sugars, Pink Sand Sugar, Pis-Tachio Nuts, Blanched Almonds, Etc., Etc.

ITALIAN WAREHOUSE.

SEWELL BROS.

THE WENTWORTH WAREHOUSE,
39 McNab Street North.

We have just now one of the largest and best assorted stocks of
STAPLE AND FANCY GROCERIES
in the City. We would direct special attention to our
great values in

TEAS AND COFFEES
WE WILL GUARANTEE SATISFACTION.

BUTTER, EGGS AND CHEESE, WHOLESALE AND RETAIL.

It is a well-known fact that we lead the trade in this City for No. 1 Butter.

NEW FRUITS ARRIVING TO-DAY.

If you want the best Baking Powder in the World, try the Gold Dust.

TELEPHONE NO. 91.

O. H. PEEBLES.

care to sever the skin all round before cutting into the jelly. If neatly divided the rich amber jelly will be a fair counterfeit of the orange pulp. Pile in a glass dish, with green leaves around, as you would the real fruit

This is a beautiful and delicious dish, and easily made.—M. M. F.

GATEAU DE POMMES.—Boil in a pint of water one and a-half pounds of loaf sugar till it becomes a rich syrup. Weigh two pounds of apples after they have been peeled, cored and cut small, boil them in the syrup with the grated peel and juice of a lemon till they are reduced to a pulp; put in a mould. The following day serve it turned in a glass with custard.—Mrs. R. H.

SPANISH CREAM.—One pint of milk set in a kettle of hot water to boil. Dissolve nearly half box (small) gelatine in a little milk, then add to the whole the yolks of three eggs and one cup of sugar; boil, flavor with vanilla. Remove from fire and stir in the whites very well beaten. Pour in a mould to cool.—Mrs. R. H.

CHARLOTTE DE RUSSE.—Butter the tin dish well, then line sides and bottom with "lady fingers" or light sponge cake; soak one box of gelatine in a little milk, whip one cup of cream into a froth, add to the cream two cups of sugar, then if gelatine is not dissolved put it on the fire a minute and when cold put into the cream, add the whites of three eggs and two teaspoons of vanilla and pour into the mould. Set in a cool place.—L. F.

CHARLOTTE RUSSE.—One pint of cream, four tablespoonsful sherry wine, one teaspoonful vanilla essence, one teacup granulated or powdered sugar, half box gelatine, one-quarter lady fingers.

Trim your lady fingers, and line your mould, after having joined them together with white of egg. Whip the cream until light, add sugar, wine and essence. Put the gelatine in a bowl with a little hot milk to melt, and when melted add drop by drop to the cream, stirring all the time. Pour the mixture into mould and set in a cool place to firm.

If the lady fingers in mould are not quite firmly closed together, put the mould in the oven for a few minutes to set.—E. M.

JELLY.—One shilling package of gelatine; if the jelly stands two days before being used this will be enough; if only one a little more may be put in, especially if the weather be warm; pour on it three-quarters of a pint of cold water, after waiting ten minutes add three-quarters of a pint boiling water. When the gelatine is dissolved add one and a-half pints of sherry wine, one large or two small lemons, half pound of white sugar and the whites of two eggs well beaten, stir the eggs in briskly, bring it gradually just to the boiling point, take off and allow it to stand a minute or so before straining, return to the bag a few times the first portion of it till it runs clear. Half native wine and half sherry makes it a pretty color, but if all sherry is used it may be darkened by a little burnt sugar if preferred.—Mrs. F.

Telephone 610. Telephone 610.

R. B. & WM. J. BALLENTINE,

—DEALERS IN—

Groceries, Provisions

WINES AND LIQUORS.

No. 97 and 99 James Street South,

HAMILTON, ONTARIO.

Sole Agents for Wilson's Belfast Ginger Ale.

Butter and Eggs a Specialty.

GOODS DELIVERED TO ANY PART OF THE CITY.

**BEST BRANDS OF PASTRY FLOUR AL-
WAYS ON HAND.**

SPECIAL ATTENTION TO TELEPHONE ORDERS.

LEMON JELLY.—Pour one pint boiling water on half box gelatine, add juice of one lemon, two cups sugar when nearly cold, strain it, add the whites of three eggs beaten stiff, then beat all well together and pour into a mould ; take yolks, one pint of milk, one teaspoon corn starch and make like soft custard ; when the shape is cold pour custard over it.—E. J. F.

ORANGE SOUFFLE.—Peel and slice six oranges, place in a deep glass dish a layer of oranges, then one of sugar, alternately, until all the oranges are used ; set aside for two hours ; make a soft boiled custard of the yolks of three eggs, one pint of milk, sugar to taste ; flavor with grated orange peel, pour over oranges when cool.

Icing.—Beat whites of two eggs to a stiff froth and sweeten.—Mrs. G. A. Y.

PRESERVED FRUITS.

VEGETABLE MARROW PRESERVE.—Take one large marrow, peel and core it, cut into large pieces, sift some sugar over it and allow to stand over night.

In the morning cut the marrow into pieces an inch or more thick, put into preserving pan with one ounce whole ginger bruised, quarter ounce of Cayenne pods (tied in muslin bag), the rind and juice of two lemons. Boil for twenty minutes, or until the marrow is perfectly clear.—L. L.

BRANDIED PEACHES OR PEARS, VERY NICE.—Four pounds of fruit, four pounds of sugar, one pint best white brandy. Make a syrup of the sugar and a quart of pure water. Let them come to a boil, then put the pared fruit into it, and let it boil for five minutes. Having removed the fruit carefully with a perforated ladle, let the syrup boil fifteen minutes longer, or until it thickens well. Lastly, add the brandy, and then take the kettle at once from the fire. Pour the hot syrup over the fruit, put in glass bottles with wide mouths, and seal up tight. If, after taking the fruit from the fire the first time, a reddish liquor oozes from it, drain this off before adding the clear syrup.—Mrs. R. H.

BITTER ORANGE MARMALADE.—Take one dozen and a half oranges and four lemons, cut them in two, take out the insides and boil the skins till soft enough for a pin's head to go easily through ; meantime carefully separate the pulp from fibres and seeds, putting them into one quart of cold water, which strain off when required for boiling ; cut the skins (when boiled enough) into visionary slices, throwing away the soft inside scooped out with a spoon ; now take the quart of water strained, and one pint of the boiling bitter water and add to these the pulp and slices along with one pound of sugar. For the cold water, one pound and a-half of sugar for each pound of fruit ; boil steadily for half an hour. Be sure to take the top off carefully as some of the pulp resembles chaff. One dozen and a-half oranges, weighing about five pounds, four lemons, one quart cold water, one pint bitter water, eight pounds sugar.—E. M. T.

ORANGE MARMALADE.—Nine bitter oranges, three sweet, four lemons, cut across the grain in the thinnest possible slices, take out the seeds and lay the slices in four quarts of cold water for thirty-six hours, then boil quickly for two hours, add eight pounds of sugar and boil again for two hours or until it jellies.—C. B. W.

ORANGE MARMALADE.—Three lemons and fifteen oranges, (sweet), cut very fine and soak twelve hours in four quarts water, boil two and a-half hours, then add nine pounds white sugar and boil an hour longer.—J. F.

PICKLES.

CUCUMBER PICKLES.—For Six Hundred small pickles, make a brine strong enough to bear up an egg and pour over them hot, let them stand twenty-four hours, pour off, rinse and dry the pickles. Take vinegar enough to cover them, add one ounce of alum and pour over them hot and let stand again twenty-four hours. Pour off, take fresh vinegar heat with one-half pint white mustard seed, one tablespoon cloves, one ounce celery seed, ciannamon and a little horse radish, a piece of green ginger, four green peppers, pour hot on the pickles.—S. W. W.

PICKLED PEACHES.—Four pounds sugar to one pint of vinegar, boil with spices to a syrup, then pour over peaches and let stand till next day, pour off syrup, add little more sugar, boil and pour over peaches until heated through.—Mrs. G. M.

EAST INDIA PICKLES.—One half peck of sliced green tomatoes, one half peck sliced white onions, twenty-five small cucumbers, two cauliflowerers cut in small pieces, sprinkle salt over these plentifully, let stand twenty-four hours and then drain well. Mix one half cup of grated horse-radish root with half an ounce of turmeric, half an ounce each of ground cinnamon and cloves, one ounce ground pepper, one pint ground mustard seed, one pint of brown sugar, two bunches chopped celery; put this mixture into a porcelain kettle in layers with the vegetables, cover with cold cider vinegar and boil slowly for two hours. The turmeric gives the pickles the yellow color peculiar to East India pickles, and in taste and appearance they cannot be distinguished from the genuine.—Mrs. E. Z.

TOMATO CATSUP.—One bushel of tomatoes, boil till soft, squeeze through a sieve, add half a gallon of vinegar, one pint and a-half of salt, two ounces cloves, one-quarter pound allspice, one-half tablespoonful of Cayenne pepper, three tablespoonsful black pepper, five heads of garlic, skin and cut fine, mix all together, boil till reduced one half. Spices all ground except black pepper. This catsup will not ferment when opened.—Mrs. E. Z.

CHOW-CHOW.—Three hundred small cucumbers, eight large green peppers, three small heads cauliflower, two quarts small onions, one root of horse-radish. Put this mixture in a brine until next day. Take out and drain three hours, then sprinkle in a quarter pound each of black and white mustard seed.

F
Cayenne
ground
add ha

SL
small c

T
tomato
and ha
spice, c
onions
when c

SP
pounds
spice;
boils pu
very off

RI
fine, on
allspice
hours.—

CH
onions,
allspice,

CH
onions,
sugar;
one hou
I. A. S.

GOV
of salt o
liquor an
one cup
and six g
namon, i
M. E.

TOM
boil one
quarters
ground c
proper c
vinegar,
and it is

For the dressing take two gallons of vinegar, one teaspoonful of Cayenne pepper, one-half ounce termeric powder, a quarter pound of white ground pepper, scald this and pour while hot over the pickles; when cold add half pint prepared mustard.

Slice the horse-radish, divide the cauliflower, and do not use any but small cucumbers and leave them whole.—Mrs. R. H.

TOMATO CATSUP—WILL KEEP FOR YEARS.—Boil half a bushel of tomatoes until soft, force them through a fine sieve, add one quart vinegar and half pint salt; put two ounces whole cloves, two ounces whole allspice, one tablespoonful black pepper, half ounce Cayenne pepper, six onions together in a muslin bag. Boil all together for three hours. Bottle when cold.—Mrs. R. H.

SPICED PLUMS.—One peck plums, one and a-half pints vinegar, ten pounds sugar, two tablespoons ground cloves, two tablespoons ground allspice; stone the plums, allow the vinegar to dissolve the sugar, when it boils put in the plums. Boil from one and a-half to two hours, stirring very often. After it has cooled one hour put in the spices.—Mrs. I. A. S.

RIPE TOMATOES.—One peck ripe tomatoes, one quart onions cut fine, one pint vinegar, one pound brown sugar, one ounce each of mustard, allspice and cloves, three red peppers, salt to taste. Boil two and a-half hours.—S. W. W.

CHILI SAUCE.—Peel and cut in pieces nine large tomatoes and four onions, add four cups vinegar, one pound sugar and spice, salt, pepper, allspice, and a little ginger and nutmeg. Stew it for one hour.

CHILI SAUCE—Thirty large ripe tomatoes, four red peppers, eight onions, two teacups good vinegar, three tablespoons salt, two teacups sugar; chop onions and peppers, slice tomatoes after peeling, boil together one hour, then add vinegar sugar and salt and boil a few minutes longer.—I. A. S.

GOVERNOR SAUCE.—Slice one peck of green tomatoes, sprinkle a cup of salt over them and let them stand until next morning. Drain off the liquor and put the tomatoes in a preserving pan, cover with vinegar, add one cup brown sugar, one cup of grated horse-radish, four large onions and six green peppers chopped fine, one teaspoonful each of cloves, cinnamon, allspice, white pepper, simmer until soft and keep air tight.—E. M. E.

TOMATO MUSTARD.—Take one peck of tomatoes and six red peppers, boil one hour, then strain through a colander. To this add one and three-quarters ounces black pepper, one ounce ground allspice, one-half ounce ground cloves, two onions chopped fine, salt to taste; when boiled to a proper consistence add quarter pound mustard, and, if liked, half pint of vinegar, then boil all together. A little curry powder is an improvement, and it is just as good without vinegar.—Mrs. C. S.

CANDIES.

BUTTER SCOTCH.—One cup sugar, half-cup of water, one teaspoonful of vinegar, butter size of a walnut. Put the sugar and water in a kettle to boil, add the butter and vinegar and let all boil twenty or thirty minutes, when done add flavoring, if desired (vanilla is best), and pour into enough buttered tins to have the candy not more than one-fourth of an inch thick, and when partly cold mark off into butter scotch strips.—B. H.

WALNUT CREAMS.—White of an egg, cold water, powdered sugar, vanilla, make the cream same as for chocolate creams, but mould into balls instead of cone shaped forms; have ready a quantity of nice english walnuts, which should have been cracked so carefully that the meats will be entirely whole, do not set the balls away to cool, but press two halves of the walnuts on two opposite sides of each ball while warm.

CHOCOLATE CREAMS.—White of an egg, cold water, powdered white sugar, vanilla; beat in a bowl the white of one or more eggs, (according to the quantity of candy you desire), and add to it an equal amount of cold water; add to this enough very fine powdered confectioners' sugar to form a mixture stiff enough to mould into cone shaped forms; set them on waxed paper away to harden, and when ready cover with chocolate (which should have been broken into pieces and melted in a basin set in hot water), by dropping in the cream balls and turning them over until they are thoroughly covered, fish them out with a long pin.—B. H.

CHOCOLATE CARAMEL.—Half pound chocolate, one cup molasses, one and a-half cups sugar, butter size of walnut, one cup boiled milk Boil until it hardens in water.—Mrs. L. D. S.

SUGAR CANDY.—Three cups sugar, one cup hot water, half cup of vinegar, three-quarters teaspoon cream of tartar; worked and spread out thin.—Mrs. L. D. S.

RUSSIAN TAFFY.—One teacupful of cream, one and three-quarter pounds soft white sugar, two teaspoonsful vanilla; Boil from half to three-quarters of an hour.—E. T.

COCOANUT TABLET.—Two pounds white sugar, four ounces grated cocoanut, half-teacupful water or milk of nut; put on the sugar with the water, stir to a good boil and boil one minute, let it settle and skim, then boil till ready, when nearly so put in the cocoa and stir.—E. T.

EGGS.

CHEESE OMELET.—One cup milk, two eggs, pepper, salt and a little butter, cover bottom of dish with grated cheese and bake in a hot oven for at least twenty minutes. Bake like a custard.—Mrs. James C.

scant
whip
salt,
soak
and l
bread
brown

put e
egg i
Put t
add h
musta
the m
garnis

let it
may b
them

F
teaspo
pieces
a bowl
shells
and b
the ed
tin she
pressio
hollow
Serve

F
pulp, a
of loaf
buttere
dessert

Sw
ter, pin
whites
like cre
of salt
butter,
on the
minutes

Sc
of butter
in a sm

CHEESE OMELET.—One cup bread crumbs very dry and fine, two scant cups of milk, fresh, half pound of dry old cheese grated, three eggs whipped very light, one small tablespoonful melted butter, pepper and salt, a pinch of soda dissolved in hot water and stirred into the milk, soak the crumbs in the milk, beat into these the eggs, butter, seasoning and lastly the cheese, butter a baking dish and pour into it, strew dry bread crumbs on the top and bake in rather a quick oven, until delicately brown. Serve at once.—Mrs. J. Y.

ESTHETIC EGGS.—Boil hard six fresh eggs, take shells off, carefully put eggs in cold water a few minutes to prevent turning blue, cut each egg in half, cut little off the end of each to make them stand firm. Put the yolks in a bowl and mash smoothly with a little cream or butter, add half as much stale bread, mix with chopped parsley, vinegar, salt and mustard, add nutmeg if preferred, (*I think it is not an improvement*), put the mixture into the cavity of the egg, filling it up high to look like acorns. garnish with parsley or celery and serve on lettuce leaves.

If liked hot make sauce with milk, butter, thicken with corn starch, let it boil well before pouring over the acorns. Serve at once; the eggs may be prepared in the morning for tea. This sauce is very hot, warms them sufficiently. A very pretty dish.—Mrs. R. H.

EGG NESTS ON TOAST.—For six nests use half a-dozen eggs, half a teaspoonful of salt, one tablespoonful and a half of butter and six small pieces of toast. Separate the two parts of the eggs, putting the whites into a bowl and keeping the yolks whole by letting them remain in the half-shells until the time comes for using them. Put the salt with the whites and beat until a stiff froth is formed. Toast the bread and after dipping the edges in hot water, spread the slices with butter and place them on a tin sheet or pan. Heap the whites of the eggs on the toast; make a depression in the centre of each mound and drop the whole yolks into the hollows. Place the nests in a moderate oven and cook for three minutes. Serve immediately on a warm dish.—Miss P.

FRIAR'S OMELET.—One dozen apples peeled, cored and stewed to a pulp, add four eggs well beaten, one ounce of fresh butter and a half pound of loaf sugar, lemon peel according to taste; mix well and put into a well buttered dish, strew bread crumbs thickly over the top, bake it. Use for dessert with cream and sugar.—Mrs. N.

SWEET OMELET.—Yolks of two eggs, whites of three, half ounce butter, pinch of salt, one teaspoon sugar, small teaspoon vanilla; separate whites and yolks, put the yolks in a bowl with sugar and vanilla, beat until like cream, add the whites after beating them to a stiff froth, put a pinch of salt in the whites while beating them, melt in a frying pan half ounce butter, mix the whites in the yolks very lightly, pour into the pan and leave on the top of the stove for a minute, then place in the oven for five minutes.—S. D. R.

SCRAMBLED EGGS.—Place an iron spider upon the fire, put in a piece of butter the size of an egg and a large cup of sweet milk, break six eggs in a small bowl, cut the yolks with a spoon and pour them into the milk

and butter, and stir a little so that they may present a marbled appearance; add salt to taste, as soon as the mixture begins to thicken on the bottom of the spider scrape off with the side of the spoon and continue to do so until the whole mass is thickened, then turn into a dish quickly, sprinkle over it a little pepper, and serve at once.—E. A. W.

OMELETTE FRIED.—Six eggs beaten very light, the whites to a stiff froth and the yolks to a smooth thick batter, add to the yolks a small cup of milk salt, lastly, stir in the whites, have butter hissing hot in the pan, pour in the mixture and set it over a clear fire, do not stir it, but slip a broad bladed knife under the omelette to prevent its burning, when done turn on a hot platter and serve at once.—C. H. B.

MISCELLANEOUS.

LEMON SHIRBET.—One quart sweet milk, nearly one pound of white sugar, dissolved in it, (cold.) Put into the freezer, and when half frozen, put in the juice of five lemons, and the whites of three eggs, beaten to a froth, then freeze like ice cream.—Mrs. C. Y. C.

SOFT SOAP.—Eight ounces borax, eight quarts water, one bar soap, one tablespoon salt, cut the soap into water and boil.—Mrs. M. M. F.

PICKLE FOR CURING HAMS AND BEEF.—Eight ounces of crude saltpetre, eight pounds of salt, one gallon of New Orleans molasses, eight ounces of baking soda. Take a three gallon vessel, put into it the saltpetre, pour in two gallons of boiling water, then add the soda, then the molasses; stir thoroughly; to this add three gallons of cold water, stir in salt until it will bear a potato the size of an egg; if this does not make sufficient quantity add brine same as above until the meat is covered. Lay hams rind side down and turn them once in ten days. Let beef for drying remain in the brine fifteen days; hams from thirty to thirty-five days before smoking. Wash the hams in warm water when taken from the brine.—J. W.

WATER GRUEL.—One tablespoonful of oatmeal, boil in three pints of water until fine and smooth, then take off the fire and let it stand and settle, pour into a bowl and add sugar and nutmeg to taste, serve it up hot with toast or crackers on a soup plate.—C. H. B.

JUNKET.—Put warm milk into a bowl, turn it with rennet, then put scalded cream, sugar and nutmeg on the top without breaking the curd.

HOP BITTERS.—Four ounces hops, two ounces mandrake root, two ounces dandelion root, two ounces buchu leaves, one imperial quart whisky, half pound rock candy. Get the herbs ground and put two or three quarts of water on them and steep one day and night by slowly simmering on the back of stove, then strain, when cold add the whisky and rock candy, the latter to be dissolved in as little water as possible. You should have from three pints to two quarts of liquid before adding whisky. Take one tablespoonful half an hour before each meal.—Mrs. F.

SO

beef.

duck

water

to sin

All m

allow

from

thorou

C

of fish

S

ing po

V

V

with a

Pr

and ne

out of

not ad

Fr

This ca

seconds

lard sho

Two cup

One pin

One pin

Two tab

Eight te

One gill

One pin

SOME RULES FOR ROASTING, BOILING & BAKING.

FOR ROASTING MEATS.—One quarter of an hour for each pound of beef.

To roast fowl : from three-quarters to one hour. Spring chicken or ducklings, from twenty-five to thirty minutes.

Veal and white meats require longer time than beef or mutton.

BOILING.—Meat to be used at table should always be put in boiling water, after boiling for a few minutes it should be drawn back and allowed to simmer. Meat to be made into soup should be put into cold water. All meats while boiling should be carefully skimmed.

Fowls should be put in very hot water, brought to the boil, then allow to simmer until tender ; about one hour for a large fowl. Chickens from twenty to thirty minutes.

TO BOIL FISH.—Salmon is best put into tepid water and skimmed thoroughly while boiling.

Cod-fish in boiling water, allowing about eight minutes to each pound of fish, and boil rapidly.

Small fish should be put in cold water, when they have reached boiling point they are then ready to serve.

Vinegar and salt added to the water is an improvement.

VEGETABLES.—Almost all vegetables should be put in boiling water with a little salt added.

PUDDINGS.—All boiled puddings should be put on in boiling water and never cease boiling. To dish a boiled pudding : as soon as it comes out of the pot dip it into a basin of cold water and the cloth or mould will not adhere to it. Time : from three to four hours.

FRYING.—To fry properly your fat or liquid must be boiling hot. This can be ascertained by dropping in a small piece of bread for a few seconds if it gets firm and a dark color it is in order. All dishes fried in lard should be placed on blotting paper to remove superfluous grease.

WEIGHTS AND MEASURES.

Two cups of sifted flour weighs.....	One pound.
One pint of sifted flour weighs.....	One pound.
One pint of white sugar weighs.....	One pound.
Two tablespoons of liquid.....	One ounce.
Eight teaspoons of liquid.....	One ounce.
One gill of liquid.....	Four ounces.
One pint of liquid.....	Sixteen ounces.



INDEX.

	PAGE.
Breakfast and Supper Dishes.....	12
Cakes.....	18
Candies.....	40
Eggs.....	40
Fish.....	3
Fancy Dishes for Dessert.....	33
Meats.....	6
Miscellaneous.....	42
Puddings and Pies.....	26
Preserved Fruits.....	37
Pickles.....	38
Rules for Roasting, Boiling, Baking, etc.....	43
Sauces.....	11
Soups.....	2
Salads.....	17
Weights and Measures.....	43



A.

3.

Always
FANCY D
to be found

STA

Cottons,
ings, Table
Ducks, Drill

FANCY

This being
departments
ortment will

In Silks,
worth, repres

In this d
Our trade is v

In this
hands employ

This dep
by experts of

WEST END DRY GOODS HOUSE.

A. R. KERR & CO.

34 KING STREET WEST,

HAMILTON.

Always keep on hand one of the best assorted stocks of STAPLE and FANCY DRY GOODS, MILLINERY, MANTLES and COSTUMES to be found in Western Ontario.

DEPARTMENTS.

STAPLE GOODS.

Cottons, Prints, Sheetings, Shirts, Table Linens, Towels, Denims, Ducks, Drills, Etc., Etc.

FANCY DRESS GOODS.

This being one of the principal departments in the house, the assortment will be found splendid.

HOSIERY and GLOVES.

Rouillon Kid Gloves in 2, 3, 4, and 6 Buttons.

Gent's Kid Gloves.

Ladies' and Gents' Hosiery and Underclothing in variety.

Ribbons, Laces, &c., &c.

Smallwares in great variety.

SILKS AND VELVETS.

In Silks, Satins, and Velvets we keep a stock of over 10,000 dollars worth, representing every new idea as they appear in the French Markets.

MILLINERY.

In this department we are an acknowledged authority in Hamilton. Our trade is very large.

DRESSMAKING.

In this department we acknowledge no superior. Only first-class hands employed.

MANTLES.

This department is conducted on first-class principles and managed by experts of known ability. Try us for your mantles.

PAGE.

.....12

.....18

.....40

.....40

.....3

.....33

.....6

.....42

.....26

.....37

.....38

.....43

.....11

.....2

.....17

.....43

ROBERT × DUNCAN × & × CO.,

Cor. James and Market Streets,

HAMILTON,

+

+

ONTARIO.

Books. Standard and Miscellaneous Books, Magazines, etc., Bibles, Prayer Books, Hymn Books
School and College Text Books.

Stationery. Staple, Commercial and General Stationery, School Stationery, etc.

Account Books. We manufacture every description of Account Books, Memorandum Books, Pass Books, etc.

Importers of Photograph Albums, Autograph Albums, Wallets, Pocket Books, Purses, Ladies' and Gents' Card Cases, Velvet Photo, Frames, etc.

Wall Papers. Our stock of Wall Papers, Dado Decorations and Borders is the largest and best selected in the Province.



