



CONGREGATIONAL CHURCH
COBOURG, ONT.

THE COBOURG CONGREGATIONAL COOK BOOK.



A Selection of Tested Recipes compiled by the
Ladies' Aid of the Cobourg Congregational
Church, Cobourg, Ont., 1909, and
contributed by the Ladies of the
Congregation and friends.



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SOUPS.

“One morning in the garden bed,
 The Onion and the Carrot said
 Unto the parsley group :
 Oh ! When shall we three meet again,
 In thunder, lightning, hail or rain ?
 Alas, replied in tones of pain
 The Parsley,—“In the soup.”

CORN SOUP.

1 can corn, 1 quart milk, salt, pepper and butter, thickened with one egg and 2 tablespoonfuls of corn-starch, heat all together and strain.—Mrs. William Blanchard.

TOMATO SOUP.

Stew tomatoes until well cooked, strain and add a little soda and boil again, then add milk, pepper and salt, a little butter, boil again and serve with crackers.—Mrs. Service.

MACARONI SOUP.

Put 4 sticks of macaroni with 1 tablespoonful of butter and 1 onion, boil until the macaroni is tender, when done drain and pour over it 2 qts. of good stock Place the pan on the fire to simmer for about 10 minutes watching lest it should break or become bulky. A little grated cheese improves it.—Mrs. Blanchard.

CREAM SOUPS.

Cream of green peas, string beans, corn, asparagus, and celery. These soups are very delicate and are much esteemed. They are all made the same way. The vegetable is boiled until soft and is then pressed through a sieve. A pint of the vegetable pulp is diluted with a quart of stock. The stock may be of veal, beef or chicken broth. It is thickened with a roux made of one tablespoonful of butter and two tablespoons of flour, seasoned with pepper and salt, and then strained again so it will be perfectly smooth. Replace on fire, add a cup or a half of cream, the whole to be beaten with an egg-whip to make it light. Serve very hot.—Mrs. Frederick Field.

POTATO SOUP.

Boil and mash three or four potatoes. Make a roux of one tablespoon of butter, half tablespoon of flour, one teaspoon of chopped onion, letting the onion cook in the butter a few minutes before adding the

flour. When the roux is cooked add to it the mashed potato and pass the whole through a strainer. Return it to the fire for a few minutes to heat and blend it. Season with pepper and salt. Sprinkle on the soup when it is in the tureen, a teaspoonful of chopped parsley and a few croutons. If soup is too thick, add a little more milk or hot water. The soup can be made richer by using more milk and stirring into it, just before serving, the beaten yolks of two eggs. This soup may also be made of sweet potatoes.—Mrs. Frederick Field.

GREEN PEA SOUP.

Shell 1 qt. green peas, cover with water, boil till tender, pour into colander and mash through with masher, then add 3 pts. milk and 1 pt. cream (sweet), butter the size of an egg, salt and pepper to taste, let it come to a boil and serve.—Mrs. M. Fisher.

TOMATO SOUP.

Put 1 qt. can of tomatoes in stew kettle, let come to a boil, add 1 heaping teaspoon baking soda, strain through a sieve to remove seeds, put back on stove and add 2 qts. sweet milk, 1 tablespoon of corn starch 2 oz butter, pepper and salt to taste, let it come to a boil and serve with celery.—Mrs. M. Fisher.

RICE & TOMATO SOUP.

Use one can or its equivalent in fresh tomatoes, $\frac{1}{4}$ of cupful of rice, a large onion, a large slice of carrot, 1 qt. of water, 3 tablespoons of butter, 3 teaspoons salt, $\frac{1}{2}$ teaspoon pepper, 2 tablespoons flour. Cut the onion and carrot very fine and put into a small frying pan with the butter, cook slowly for 20 minutes. Put the tomato and qt. of water into a stew pan and bring to a boil, skim the vegetables from the butter and add them to the tomato and water, put flour with the butter remaining in the pan and cool until smooth and frothy stirring all the while, then add the mixture in the stew pan and set the pan where its contents will simmer for half an hour. Then rub this mixture through a sieve pressing everything through except seeds and skins. Wash the rice and put it in the soup pot pouring the strained mixture over the rice. Add the salt and pepper and set the pot where its contents will cook slowly for 1 hour. Stir several times to prevent scorching.—The Misses Battell.

FISH.

THE SILVERY FISH.

"Grazing at large in meadows, sub-marine,
Fresh from the wave, now cheers
Our festive board."

SALMON LOAF.

Tin salmon, cup bread crumbs, $\frac{1}{2}$ cup milk, 2 eggs, juice of half a lemon, $\frac{1}{2}$ teaspoon mustard, salt, 1 teaspoon parsley or celery. Steam 1 hour.—Mrs. A. F. Pollock.

BANKED SALMON.

Place a can of salmon after opening in hot water, let it remain until heated through, peel and quarter 6 potatoes, when boiled add 1 tablespoon of butter, season with salt and dash of pepper, and milk or cream to moisten, mash and beat with a fork till light and creamy. While potatoes are boiling prepare a white sauce as follows—(Heat 1 pt. of milk, melt in sauce pan 1 tablespoon butter, 2 tablespoons (scant) flour and one quarter of the hot milk, and stir vigorously till the mixture is smooth, the remainder of the milk may be added gradually until all is smoothly blended, season with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon white pepper). Drain the liquor from the salmon, break it into flakes with a fork and arrange in the centre of a platter, heap the hot mashed potatoes around the salmon and pour over all the white sauce, garnish edges of platter with bits of parsley.—Eva Battell.

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SALMON LOAF.

Drain liquid from one can salmon. Arrange it alternately in a porcelain dish with cracker crumbs, having the cracker on top. Pour over this one cup of hot milk 1 tablespoonful butter, little salt added to milk. Bake till a golden brown. Freshened Fin-nau-Haddie is also nice prepared this way.—Mrs. Hayden.

FISH BALLS.

One package cod fish, equal quantities mashed potatoes, a dash of pepper, form into balls, roll in egg and fry in deep lard.—Mrs. Wm. Blanchard.

BAKED FISH.

Make a dressing of bread crumbs, two tablespoons of minced onions, a little butter, pepper and salt, some chopped parsley, a beaten egg. Stuff fish and sew securely, place in pan with hot water, cover with slices of pork, baste frequently while baking.—Totentam Cook Book.

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COOKED EELS.

Skin and cut in pieces 3 inches long, boil $\frac{1}{2}$ hour in butter milk to remove the rich flavor and muddy taste, roll in egg and bread crumbs and fry a nice brown. Serve while hot. Delicious.—Mrs. M. Fisher.

SCALLOPED OYSTERS.

Sprinkle grated crackers or dry bread crumbs, if preferred, on bottom of dish. Upon these place a layer of oysters, then another layer of crumbs, another of oysters until you have the desired quantity. Put on the top a liberal quantity of lumps of butter, season to taste with salt and pepper. Bake in a moderate oven, serving while hot.—Mrs. J. T. Webster.

HALBUT STEAK, STUFFED AND BAKED.

Secure two shapely steaks, wash and thoroughly dry them with a towel, make a stuffing from a cupful of crumbs, tablespoon butter, tablespoon onion juice, one of chopped parsley, a dash of Cayenne, $\frac{1}{4}$ teaspoon of black pepper, just a grating of nutmeg and $\frac{1}{4}$ teaspoon of salt. Place one steak in the baking pan, lay carefully over it the stuffing, and place over it the other steak. Put small pieces of butter over the top and dust lightly with salt and pepper. Bake until a golden brown—about thirty minutes. Cover the pan lightly for the first 25 minutes. Serve on hot platter. Garnish with sliced lemon.—Miss Battell.

FISH PIE.

The remains of any kind of boiled fish, mashed potatoes, hard boiled eggs, and a little white sauce. Put a layer of fish, then one of potatoes, then the eggs cut up in rings, then the same till the pie dish is full, then put a nice crust on and bake for half an hour.—E. Hornby.

WHITEFISH A LA CREME.

Rub the fish well with salt and put it into a kettle with just sufficient warm water to cover it, as soon as it boils, set it where it will simmer for an hour, then drain it and remove the large bones. Put 1 ounce of flour into a saucepan, to which add by degrees a qt. of milk, mix very smooth, add 1 large onion sliced, a bit of parsley, a dash of nutmeg, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, place all over the fire and stir constantly until it becomes quite thick, then add $\frac{1}{2}$ lb. butter, pass through a sieve, pour the hot sauce over the fish,

set in the oven and let it brown. The white of an egg well beaten and spread over it will make it brown better. To prevent the china dish from breaking or discoloring, place it in a pan of hot water before setting in the oven.—Miss Battell.

ENTREES.

“ These are trifles—tell us of something solid.—Dumas.

WELSH RAREBITS.

One cup hot milk, $\frac{1}{4}$ lb. grated cheese, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard, dash Cayenne pepper, 6 shredded wheat biscuits, 1 teaspoon butter, 1 teaspoon flour, 1 egg well beaten. Directions.—Put milk to heat; mix cheese, flour, egg, mustard, salt and Cayenne in saucepan. When milk is scalding hot, add it a little at a time to the cheese mixture. Stir, cooking slowly until smooth as cream. Take from fire, stir in butter well and pour over biscuits.—Mrs. Climo

MACARONI CHEESE.

Boil macaroni till soft, then drain. Take sufficient boiled macaroni to fill a square dish. When buttered, pile up with layers of macaroni and grated cheese and plenty of mustard and butter, some Cayenne pepper and salt, cover all with grated cheese, bake a yellow brown, serve very hot. Before baking when the dish is full with ingredients barely cover with milk.—Miss Emma Field.

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OMELETTE.

3 eggs well beaten, $\frac{1}{2}$ cup soft bread crumbs soaked in $\frac{1}{2}$ cup warm milk, add a little batter and fry in butter, flavor with pepper and salt.—Miss Emma Field.

CHINESE EGGS.

One tablespoonful butter (rounding), 1 tablespoonful flour (rounding), $\frac{1}{2}$ pint milk, stir until it bubbles, $\frac{1}{2}$ teaspoonful salt, 3 shakes white pepper, 6 hard boiled eggs cut in quarters lengthwise, 1 tablespoonful parsley chopped or cut fine, added last. Serve on toast.—Miss Lillie Mewhle.

CHEESE SOUFFLE.

2 tablespoons butter, 3 of flour, half cup scalded milk, half teaspoon salt and a little pepper, $\frac{1}{4}$ cup of grated cheese, 3 eggs. Out of first five ingredients make a white sauce, remove from fire and add the well beaten yolks and cheese, cool mixture, just bring to tepid condition and fold in the stiffly beaten whites. Pile lightly in baking dish and bake 20 minutes in moderate oven, inclined to slow.—Mrs. J. T. Field.

BAKED CHEESE.

$1\frac{1}{2}$ grated cheese, $\frac{1}{2}$ cup bread crumbs, 1 cup milk, 1 egg beaten very light, a tiny pinch of Cayenne pepper, salt to taste. Bake in buttered dish 15 minutes.—Mrs. A. F. Pollock.

CREAMED EGGS.

Put into a tin sauce pan a tablespoon of butter, let melt, then add half a cup of cream and when thoroughly mixed drop in eggs, pepper and salt to taste, then watch carefully and cook until tender. The amount of butter and cream will vary in proportion to number of eggs to be cooked. These are delicious.—Mrs. J. L. Benham, Fergus, Ont.

EGG VERMICELLI.

Boil 3 eggs 30 minutes, separate the yolks and chop the white fine, toast four slices of bread and cut into small triangles. Make a white sauce with 1 cup of milk, 1 teaspoon of butter, 1 heaping teaspoon of salt and $\frac{1}{2}$ saltspoon of pepper. Stir the whites into the sauce and pour over the bits of toast arranged on a platter. Rub the yolks of the eggs through a fine strainer over the whole.—Miss Battell.

MEATS.

"Some hae meat and canna' eat
 And some wad eat, but want it.
 But we hae meat, and we can eat,
 Sae let the Lord be thankit."

CROQUETTES.

2 cups finely chopped cooked meat, 1 cup milk, 1 tablespoon butter, 2 tablespoons chopped parsley, 2 tablespoons flour, seasoning to taste, scald the milk, beat the flour and butter together until smooth, add the milk and stir until it thickens, mix the seasoning with the meat, add to the thickened milk and mix thoroughly, then cool and form into cone-shaped croquettes, cover with egg and bread crumbs and fry in hot fat. Cold beef, veal, mutton, chicken or turkey may be used in this way.—Mrs. George Brinning.

TENNESSEE CHICKEN.

Put dripping in a pan and let it get very hot, cut chicken by joints, salt and roll in flour, put in the pan and set it in the oven and let brown, then turn it over and let brown again, take out chicken and stir in 1 cup milk and a little flour, pour over chicken and serve.—Mrs. A. Eagleson.

FOR 10 LBS. SPICED BEEF.

Mix together 1 cup brown sugar, 1 cup salt, $\frac{1}{4}$ oz. salt petre, 1 oz. black pepper, 1 oz. allspice, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz. ginger. Rub in well, stand in cool place, turn and rub every morning for two weeks, then put in a deep sauce pan and cover with boiling water and boil till tender, let stand in liquor till cold.—Mrs. Hayden.

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VEAL LOAF.

3 veal shanks, boil until the bones can be removed, pepper and salt to taste. Line mould all around with slices of lemon and hard boiled eggs, then fill the mould in with the veal, cut in slices and pour on liquid and set away to cool.—Mrs. Chas. Jones.

STEAK PUDDING.

Take 2 lbs of lean beef, cut it up fine, place in frying pan with a little fat till brown, adding 2 onions cut fine, pepper and salt to taste. Then add sufficient boiling water to cover the meat. Thicken with a large spoonful of flour. Cover and let simmer for 1 hour.

SUET CRUST.

Take 3 cups flour, $1\frac{1}{2}$ chopped suet, pinch salt, wet with cold water and roll out to the thickness of half an inch. Line a good sized pudding dish with the crust, put in the meat, covering the top with some crust, tie in a cloth and boil $2\frac{1}{2}$ hours. The water must be boiling when it is placed in it.—Mrs. E. G. Murphy.

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MEAT LOAF.

2 cups bread crumbs, 2 eggs, 2 lbs. hamburger steak, a pinch of savory, salt and pepper to taste, mix well, form into a loaf and dip in egg and bread crumbs and bake 20 minutes in a hot oven.—Mrs. M. Fisher.

CASSEROLE.

One cup of raw rice, 2 cups of cooked meat, $\frac{1}{4}$ cup of bread crumbs, season to taste with stock or gravy left from meat. Boil rice with a little salt. Butter a mould and line with a half inch layer of rice. Season the meat and pack inside cover with rice and steam for $\frac{3}{4}$ of an hour, turn out and serve with tomato sauce or brown gravy.—Mrs. J. T. Field.

TOMATO SAUCE.

Two cups of tomatoes, 1 teaspoon chopped onion, 2 cloves, sprig of mace and a little bay leaf, salt and pepper, 4 tablespoons of butter and 4 of flour. Cook tomatoes and seasonings for 10 minutes, strain and add water or stock to make two cups of liquid. Melt butter in saucepan, stir in flour, add liquid and stir until it boils and thickens.—Mrs. J. T. Field.

CHICKEN JELLY.

Steam chicken with some celery and a couple of cloves, let broth get cold and skim off every particle of grease, add to this water in which celery, onions and bay leaves have been boiled, sufficient to make about a pint and a half of liquid. add lemon juice, pepper and salt, a little sugar and a dash of Cayenne, add gelatine enough to stiffen and serve on lettuce leaves with mayonnaise.—Mrs. J. T. Field.

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 PICKLE FOR TONGUE.

5 tablespoons salt, 2 tablespoons sugar, piece of salt petre size of a bean. Rub tongue every day for 10 days, boil till tender.—Mrs. Harry Field.

TOAD IN THE HOLE.

Make a good Yorkshire pudding batter, by adding four tablespoons of flour to one pt. of milk, 2 salt spoons of salt, beat two eggs and stir well into the batter, if no eggs add three teaspoons of baking powder. When the batter is well mixed, take 6 sausages cut the skin down lengthwise and slip off, lay in the batter and bake in a very hot oven till a nice brown color.—Mrs. C. Taylor.

BOILED PRESSED BEEF.

Take 4 or 5 pounds of beef, boil slowly till tender, take out all the bones and cut off any pieces of skin, add pepper and salt to taste, press the meat and stock into a bowl and let get cold. Slice and serve.—Mrs. Willis.

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STUFFED BEEF STEAK.

Take a round of beef steak about an inch thick, remove the bone, sew up the open place, Make a dressing of bread crumbs, seasoned with salt, pepper and two small chopped onions. Put dressing in the middle of steak, roll up and sew together, put in kettle on top of stove with just enough water to keep from burning, adding as it boils away. Cook slowly three hours turning that it may brown on all sides. Make gravy, thicken slightly and pour part on the meat.—The Plymouth Cook Book.

VEAL LOAF.

4 lbs. cooked veal, 2 lbs. boiled salt pork (both chopped fine), 2 teaspoons pepper, 1 teaspoon powdered mace, 3 eggs, 1 pint bread crumbs or 1 dozen rolled crackers. Beat the eggs and mix well and mould into a loaf. Bake brown.—Mrs. Stephen McBride.

BROWN STEW WITH DUMPLINGS.

Cut 2 lbs. of beef into cubes of one inch, put $\frac{1}{2}$ cup of chopped suet into a sauce pan. When the fat is rendered out remove the crackling, throw the meat into the hot fat, shake it over the hot fire until thoroughly browned then draw to one side; add 2 rounding tablespoons of flour, mix, then add 1 quart of stock or water, stir until boiling, add one level teaspoon salt, a slice of onion, a saltspoon of pepper; cover and cook slowly for $1\frac{1}{2}$ hours. Ten minutes before the stew is done put $\frac{1}{2}$ pint of flour into a bowl; add $\frac{1}{2}$ teaspoon salt and teaspoon baking powder, sift and add sufficient milk to moisten. Drop by spoonfuls on top of the stew, cover and cook 10 minutes without lifting the lid. Dish the dumplings around the edge of the platter.—Mrs. Harry Field.

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 BRAISED CHICKEN.

Wipe, stuff, sew and skewer, and put on rack in kettle with tight cover. Put butter on a slice of pork in bottom of kettle, add a carrot, onion, turnip and celery, a bay leaf, sprig of parsley, some pepper-corns, salt, 3 cups of boiling water, cover kettle and cook 3 or 4 hours. When tender brush over with butter, dredge with flour and brown in oven.—Mrs. Appleby.

SHEPHERD'S PIE.

Mince cold meats, any quantity desired, put in bottom of dish seasoned with salt and pepper to taste. Mash cold potatoes fine and beat them up with 1 pint milk to 1 pint of potatoes, mix in also butter size of an egg. Put on top of potatoes, put in oven, bake until brown. Tested and found good.—Mrs. J. T. Webster.

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VEGETABLES—Time table for cooking.

Potatoes boiled.....	30 minutes
Potatoes baked.....	45 “
Sweet Potatoes boiled	45 “
Sweet Potatoes baked.....	1 hour
Squash boiled.....	15 minutes
Squash baked	45 “
Green peas boiled.....	20 to 40 “
Shelled beans, boiled	1 hour.
String beans, boiled	1 to 2 hrs.
Green corn.....	25 min. to 1 hr
Asparagus	15 to 30 min.
Spinach	1 to 2 hrs.
Tomatoes (fresh).....	1 hour.
Tomatoes (canned)	30 minutes.
Cabbage	45 “ to 2 hrs.
Cauliflower.....	1 to 2 hrs.
Dandelions	2 to 3 hrs.
Beet greens.....	1 hour.
Onions	1 to 2 hours
Beets.....	1 to 5 hours
Turnips, white.....	45 min. to 1 hr
Turnips, yellow.....	1½ hrs to 2 hrs,
Parsnips.....	1 to 2 hrs.
Carrots.....	1 to 2 hrs.

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PARSNIP FRITTERS.

Scrape and boil tender, two large parsnips, rub through a colander and mash. Beat in 1 egg, 2 tablespoons of milk, two teaspoons of flour, one half teaspoon of salt, one fourth teaspoon of pepper. Make into small flat cakes, flour slightly and fry in butter or good dripping. Brown on both sides.—Eva Battell

GREEN TOMATO MINCE MEAT.

Eight lbs. green tomatoes (chopped fine and drained). Dissolve 4 lbs. of white sugar, while hot put in the tomatoes and cook $1\frac{1}{4}$ hours. Remove from the stove and add 2 cups raisins, 2 cups currants, 1 cup of vinegar, 1 tablespoon cinnamon, 1 tablespoon cloves, 1 tablespoon black pepper, 1 piece of butter size of an egg. Put in crocks.—Mrs. Copp, Detroit.

POTATO PUFFS.

One pint milk or cream to 1 pint of finely pulverized potatoes, 1 egg, beaten well together. Put in dish with lumps of butter. Season with salt and pepper and bake till brown.—Mrs. J. T. Webster.

BAKED BEANS.

Put one quart of small white beans to soak over night. In the morning parboil them until the skin cracks, drain and rinse. Put them into a bean pot, with 2 tablespoons of white sugar and 2 tablespoons of molasses, 1 level teaspoon of salt (less if pork is very salt), a pinch of mustard and $\frac{3}{4}$ lb. of salt pork, putting it in on top of the beans, then fill the pot with boiling water and put on cover and bake all day. Add water when it is needed to make them quite moist.—Mrs. A. F. Pollock.

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Layer of chopped cooked potatoes, layer thin white sauce, layer of grated cheese, layer potatoes, layer thin white sauce layer cheese, layer sauce, layer buttered bread crumbs. Bake 20 minutes.—Plymouth Cook Book.

POTATO PUFFS.

Take 2 large cups of cold mashed potatoes and stir into it 2 tablespoons of melted butter, beat into a cream before adding anything else. Then put with this 2 eggs beaten very light, a teacup of cream or milk, salting to taste. Beat all well and pour into a dish, bake in a quick oven until nicely browned.—Tottenham Cook Book.

SUCCOTASH.

Cut the corn from 10 cobs, mix this with $\frac{1}{2}$ quantity of Lima beans and cook 1 hr. in just enough water to cover them, drain off water and add 1 cup milk with a pinch of soda added. When this boils stir in a great spoonful butter and 1 tablespoon flour, season with pepper and salt and simmer 10 minutes, serve hot.—Mrs. M. Fisher.

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POTATO PUFFS.

Boil 12 large potatoes till done, strain, add 3 beaten eggs, 4 oz. butter, 1 cup of bread crumbs, salt and pepper to taste, roll up the size of biscuits, roll in egg and bread crumbs, bake in a brisk oven till a light brown, serve at once.—Mrs. M. Fisher.

CREAMED ASPARAGUS.

Wash carefully and break (not cut) into inch pieces as far as each stalk can be broken. When it will not snap off quickly the stalk is too tough to be used. Cook in boiling salted water fifteen minutes. Drain and make a white sauce of one cup of the water in which the asparagus was cooked and 1 cup of milk, thickened with 2 heaping tablespoons flour and 2 tablespoons butter, cooked together; season with 1 saltspoon salt, $\frac{1}{2}$ saltspoon white pepper. Have ready oblongs of toast. Put the asparagus on them and pour the white sauce over all.—Miss Battell.

LADIES' CABBAGE.

Boil a firm white cabbage 15 minutes, changing the water then for more from the boiling teakettle. When tender drain and set aside until perfectly cold. Chop fine and add two well beaten eggs, 1 tablespoon butter, some pepper and salt, 3 tablespoons rich milk or cream. Stir all well together and bake in a buttered pudding dish until brown. Serve very hot. This is very much like cauliflower and is very digestible and palatable.—Miss Battell.

MOCK DUCK.

Take a long vegetable marrow, size required, peel and clean out with long spoon and make a duck dressing and stuff the marrow, place in pan, salt and peppering, and laying pieces of fat or butter over the top, bake $1\frac{1}{2}$ hours in slow oven.—Mrs. Chas. Jones.

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SALADS.

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FRENCH DRESSING.

Yolk of 1 egg well beaten, drop oil in till you get it thick, then thin with juice of lemon, salt to taste, add a little whipped cream and stir all together.—Kate.

MAYONNAISE DRESSING.

One egg, 1 tablespoon flour and one of sugar, a small half spoon of salt, 1 teaspoon mixed mustard, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water, butter size of a walnut, beat all together, cook in a double boiler, and stir all the time till cooked. Thin with cream when cold.—Kate

SALAD DRESSING.

1 egg well beaten, 1 large teaspoonful mustard, $\frac{1}{4}$ teaspoon salt, 4 teaspoons sugar, butter size of an egg $\frac{1}{2}$ cup vinegar. Add oil if desired. Cook all together in double boiler or dish set in water until it thickens. Thin with cream or cold water for use.—Miss Lillie Mewhle.

CABBAGE SALAD.

1 egg, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon mustard, $\frac{2}{3}$ cup vinegar, mix mustard in the vinegar, beat all together and boil in a bowl over the steam of a kettle until quite thick. When cool turn the mixture over a small half head of cabbage, chopped fine, If too thick add cold cream.—Mrs. Willis.

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WALDORF SALAD.

Pare and cut quarter inch dice the same amount of rich tart apples that you do of celery cut in thin slices. Add to the apples and celery a generous hand full of English walnuts, and pour over a rich mayonnaise dressing. Serve on lettuce leaves.—Mrs. Blanchard.

DRESSING.

Three eggs, half teaspoon mustard, half teaspoon salt, 2 tablespoons granulated sugar, 2 tablespoons of cream, 3 tablespoons vinegar. Boil until it thickens.—Mrs. Blanchard.

BANANA SALAD.

Roll bananas in salad dressing and then in chopped nuts. Serve on lettuce leaves with dressing.—Plymouth Cook Book.

MAYONNAISE DRESSING.

Beat 3 eggs, 1 tablespoon butter, 1 teaspoon dry mustard, $\frac{1}{2}$ cup vinegar, a saltspoon of salt, $\frac{1}{4}$ cup of sugar, pinch of Cayenne pepper. Cook in double boiler as you would custard.—Miss Martha Field.

SALAD DRESSING (Cooked).

Four tablespoons of butter, 1 of flour, 1 of salt, 1 of sugar if wanted sweet, 1 teaspoon of mustard, 1 cup of milk, half cup of vinegar, 3 eggs, a little Cayenne. Let butter get hot, add flour and stir smooth, add milk and boil. Place sauce pan in another of hot water or use double boiler. Beat eggs, salt, pepper, (sugar if desired) and mustard together. Add vinegar, then stir into milk mixture. Cook until it thickens.—Mrs. Frederick Field.

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BREAD.

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DATE LOAF.

3 cups graham flour, 1 cup white flour, 1 teaspoon salt, 1 cup sugar, 4 heaping teaspoons baking powder, 2 lbs. stoned dates cut in half, mix with milk till the consistency of fruit cake. Bake in deep tin in moderate oven 1½ hours.—Mrs. G. Brinning.

OATMEAL BREAD.

Pour 1 pt. boiling water over 1 cup rolled oats, add 1 tablespoon lard, 1 teaspoon salt, cover and let stand 1 hour, then add ½ cup molasses, ½ teaspoon soda, 4 cups white flour, and half yeast cake, let rise over night. In the morning cut down with a knife, put in 2 tins, let rise till twice its size and bake 1 hour.—Mrs. A. F. Pollock.

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ECONOMICAL GEMS.

2 cups graham flour, 1 cup rolled wheat, 1 cup white flour, 1 teaspoon salt, 1 heaping teaspoon soda, half cup brown sugar, 1 tablespoon shortening, sour milk to make right consistency. Bake in hot gem tins in hot oven.—Mrs. A. F. Pollock.

GEMS.

2 eggs, 2 tablespoons of sugar, half cup of butter, 1 teaspoon baking powder to each cup of flour, 1 pint of milk, a pinch of salt. Beat butter, sugar and eggs well together. Add milk. Fold in sifted flour and baking powder enough to make mixture drop from spoon. Butter gem pans and bake mixture 20 minutes. Omit sugar when preferred.—Miss Emma Field.

OAT CAKES.

1 breakfast cup oatmeal, $\frac{1}{4}$ teaspoon soda, pinch salt, one and half tablespoons melted lard, warm water to make a soft dough, knead till smooth, press into a round cake half an inch thick and then roll out very thin. Place on a hot griddle and bake till firm. Take them off and put in a moderately hot oven till they become quite dry and curl up.—Mrs. Tannahill.

SCONES.

2 breakfast cups flour, 1 tablespoon butter, 1 large tablespoon sugar, 2 teaspoons baking powder, 1 breakfast cup milk. Rub butter lightly into flour, add sugar and baking powder, make into a soft dough with milk. Divide dough into three pieces and lightly roll each piece out into large round scone, then divide into four. Place them on a hot griddle and bake about 5 minutes, turning once.—Mrs. Tannahill.

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NUT BREAD.

4 cups flour, 4 teaspoons baking powder, $\frac{3}{4}$ cup sugar, 1 cup chopped walnuts, 1 teaspoon salt, $1\frac{1}{2}$ cups milk. Let mixture stand 20 minutes after mixing and bake in quick oven.—Ida Whimsett.

BREAD SAUCE.

1 pint milk. In it stew one onion, stick a clove in the onion, simmer until soft, pour the hot milk on a small bowl bread crumbs, let stand covered till soft. Beat it up, add a piece of butter, Cayenne pepper and salt to taste. Keep hot until used.—Mary L. Orr.

WAFFLES.

2 eggs, 2 cups sweet milk, 2 cups flour, 2 teaspoons baking powder, a pinch of salt, a tablespoon of sugar if desired. Mix flour, baking powder and salt thoroughly together, mix yolks with milk, then the flour and lastly the beaten whites. Have waffle-iron very clean and thoroughly heated on both sides. Rub it over with a piece of salt pork or butter tied in a rag. Close the iron and turn it so the grease will cover every part. Put enough butter into each section of the iron to fill it two-thirds full. Shut the iron and cook the waffles a minute or longer until a light brown on each side. Serve hot using with them maple syrup or powdered sugar or butter.—Mrs. Frederick Field.

NUT BREAD.

1 cup gran. sugar, 1 egg, 1 teaspoon salt, 1 cup chopped walnuts, $1\frac{1}{2}$ cups milk, 4 cups flour, 4 teaspoons baking powder. Let it stand 20 minutes before putting in oven. Slice and eat with butter.—Mrs. Frederick Field.

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PUFFS OR POP-OVERS. •

Two cups of milk, 2 cups of flour, 2 eggs (whites and yolks beaten separately), 1 teaspoon of salt. Mix salt with the flour. Mix the beaten yolks with the milk and add them slowly to the flour to make a smooth batter. Lastly fold in the whipped whites. Put the batter at once into hot greased gem pans, filling them half full, and put into a hot oven for 30 minutes. Serve at once, as they fall as soon as heat is lost.—Mrs. Frederick Field.

BAKING POWDER BISCUITS.

1 qt. flour, 1 heaping teaspoon salt, 1 dessertspoon butter, 1 dessertspoon lard, 3 teaspoons Harvey's baking powder, 1 handful sugar, sweet milk to make dough soft enough to roll. Sift salt, flour and baking powder together. Rub in shortening thoroughly with hands. Add milk and sugar, stirring with knife and bake in very hot oven.—F. K. P.

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COOKIES AND DOUGHNUTS.

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NUT COOKIES.

1 cup butter, half cup sugar, 3 eggs, two and half cups flour, $\frac{3}{4}$ lb. or 1 cup of dates, 1 cup walnuts, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon soda dissolved in a little warm water. Chop nuts and dates and drop quantities on buttered tins.—A. Eagleson.

CHOCOLATE DOUGHNUTS.

One and a half squares melted chocolate, $1\frac{1}{4}$ cups sugar, 2 eggs, 3 teaspoons melted butter, 1 cup sour milk, 1 and a half teaspoons vanilla, 1 teaspoon soda, 4 and a half cups flour.—Mrs. W. H. Stockwell.

GINGER SNAPS.

5 cents molasses (boiled), 2 teaspoons soda, 2 eggs, 2 cups brown sugar, 1 and a half cups lard, 1 teaspoon cinnamon, 2 teaspoons ginger, 1 teaspoon salt. Mix same as cookies. This makes between 8 and 10 dozen.—L. E. Fisher.

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FRUIT COOKIES.

2 cups butter, 2 cups sugar. 3 eggs, 1 cup raisins, 1 cup currants, 1 cup walnuts, chopped together. 1 teaspoon soda dissolved in 3 tablespoons sour milk, 3 or 4 cups of flour or more if needed, cut in any shape and bake in quick oven.--Ida Whimsett.

GOOD COOKIES.

1 pt. flour, 1 cup butter, half teaspoon salt, 2 teaspoon baking powder, 1 cup sugar, 1 egg, mix with water.—Mrs. Service.

RECIPE FOR COOKIES.

One cup butter and lard mixed, $1\frac{1}{2}$ cups brown sugar, 1 egg, 5 tablespoons water, 1 teaspoon soda, 2 of cream tartar, flour to make soft dough.—Mrs. E. Grinlinton.

CREAM PUFFS.

One cup of water, butter the size of an egg, boil together, stir in 1 cup flour, then cool. Break three eggs in one at a time--do not beat, just stir in and drop on buttered pan. For filling use either whipped cream or lemon filling.—Mrs. E. Grinlinton.

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COOKIES.

Half cup lard, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups white sugar, 1 cup sour milk, 1 teaspoon soda, flour sufficient to make dough. Season with caraway seed or nutmeg to suit the taste. Mix thoroughly, roll very thin and bake quickly.—Mrs. W. J. Brinning.

DATE CAKE.

One cup flour, 1 cup pulverized oatmeal, $1\frac{1}{2}$ cup butter or pork gravy, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup sour milk, half teaspoon soda. Mix like biscuits. Take one half of mixture, roll out and spread on bottom of pan. Have half lb. dates stewed and spread on this, then roll out the other half and spread over. Bake in a moderately hot oven.—Amelia Eagleson.

THOUSAND ISLAND COOKIES.

One cup butter, 1 cup brown sugar, 2 cups flour, 2 cups oatmeal, 1 cup raisins, half cup sweet milk, 2 eggs, $\frac{3}{4}$ teaspoon soda sifted with flour, 1 teaspoon each of cinnamon, cloves and vanilla. Drop in small teaspoonfuls on tin. Bake in hot oven.—Mrs. Turpin.

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DOUGHNUTS.

One cup sugar, 1 cup sour milk, 1 egg, 1 teaspoon soda, 2 tablespoons butter, a little salt, flour to make a soft dough. Roll out thin, cut into cakes and fry in hot lard.—Mrs. Service.

OAT MEAL CAKES.

Three cups oat meal, 3 cups flour, $\frac{1}{4}$ cup shortening, $\frac{1}{4}$ cup sugar, 1 teaspoon of soda dissolved in half cup of warm water and mixed with it.—Amelia Eagleson.

EGG COOKIES.

Into 3 cups flour put half teaspoon soda and 1 teaspoon cream tartar, then rub in 1 cup butter. Beat 2 eggs with 1 cup sugar and mix with flour and butter. Roll out thin and bake in quick oven.—Mrs. R.G. Watt

ROCK CAKES.

One cup butter and lard mixed, 1 cup currants, 1 cup white sugar, half cup sweet milk, 2 eggs, 1 heaping teaspoon baking powder, 3 small cups flour. Drop in spoonfuls and bake in quick oven.—Fannie V. Wood

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 RAISED DOUGHNUTS.

Scald 1 pint milk, when cool add 1 cup yeast, or 1 yeast cake, 2 eggs, 1 cup sugar, half cup melted butter, 1 teaspoon salt, a little nutmeg, 1 teaspoon soda. Mix stiff with flour and let rise till morning, then roll out and cut with doughnut cutter, let rise till very light and fry.—Mrs. W. H. Stockwell.

DATE JEM JAMS.

One and a half cups oatmeal, $\frac{3}{4}$ cup brown sugar, half cup butter, 1 egg, $\frac{1}{4}$ cup sweet milk, half teaspoon soda, 1 heaping teaspoon baking powder, sufficient flour to roll. Cream, sugar and butter, add egg well beaten, stir in oatmeal, then flour, soda and baking powder; lastly add milk. Roll out dough on board quite thin and cut with round cutter. Spread on layer of dates, then cover with layer of dough. Dates should be cleaned, stoned and cooked thoroughly in a little sugar and water. Bake about ten minutes.—Mrs. Hayder.

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SHORT BREAD.

Four lbs. flour, 1 lb. sugar, 2 lbs. butter. Mix well. Roll out, cut in squares, and bake a light brown.—Mrs. M. Fisher.

DATE COOKIES.

One and a half cups light brown sugar, 2 eggs, 1 cup butter, 2 cups flour, 2 teaspoons baking powder, add a little milk if hard to roll, stew dates and spread between. These are delicious.—Gertrude Harvey.

HERMITS.

One and a half cups sugar, 1 cup butter, 3 eggs, 1 cup chopped hickory nuts, 1 cup raisins, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon allspice, half teaspoon soda, 1 tablespoon milk, flour enough to roll.—Miss Lillie Mewhle.

COOKIES.

One egg, cup butter, cup sugar, 2 tablespoons of milk, 1 teaspoon soda, 1 teaspoon cream tartar. Flour to roll out thin.—Mrs. Willis.

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LEMON BISCUIT.

Three cups white sugar, 1 cup butter and lard, 2 cups sweet milk, 2 eggs, 5c worth oil of lemon, 5c worth baking ammonia. Dissolve ammonia in milk, a little salt, flour enough to make stiff dough. Roll out and cut with a square cutter. Bake a delicate brown.—Mrs. J. C. Rosevear.

FORK CAKE.

One and a half cups white sugar, 1 and a half cups butter, yolks of four eggs, 2 tablespoons sweet cream, 1 quart flour, 1 teaspoon cream tarter, 1 teaspoon soda, currants to suit. Drop in large pan and fork them over.—M. H. Forrest.

DATE ROCKS.

One cup butter, 1 and a half cups brown sugar, 3 eggs, 1 lb. chopped dates, $\frac{1}{2}$ lb. chopped walnuts, 1 teaspoon cinnamon, half teaspoon nutmeg, 1 teaspoon soda dissolved in 2 tablespoons of water, flour to make a stiff batter. Drop in spoonfuls and bake.—Mrs. George Greer.

JEM JEMS.

Mix together and rub well with the hands the following, and then wet with half cup of cold water :— 2 cups of flour, 2 cups of old fashioned oat meal, one and a half cups of brown sugar, 1 cup of lard, 1 teaspoon of salt, 1 teaspoon of Cow Brand baking soda. Roll out thin, bake in moderate oven, then place two together with jelly.—Mrs. Chas. Jones.

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CAKES.

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RAISED CAKE.

1 cup light bread sponge, 1 cup sugar, $\frac{1}{2}$ cup butter (melted), 1 cup raisins, 1 cup flour, $\frac{1}{2}$ teaspoon baking soda dissolved in a little milk, nutmeg and cinnamon. Bake in loaf in moderate oven.—Mrs. W. H. Stockwell.

NUT CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 cups of flour, 2 eggs, 1 cup raisins, $\frac{1}{2}$ cup nuts, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon salt. Bake half an hour.—Mrs. Turpin.

CHOCOLATE LOAF.

1 $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, worked to a cream; 3 well beaten eggs. Into a bowl put 8 teaspoons of chocolate, 3 of sugar and beat in 3 of boiling milk, add this to the cake mixture and then $\frac{1}{2}$ cup milk and stir in 2 cups flour with 2 heaping teaspoons baking powder mixed in. Bake in a loaf and when cold ice.—L. E. Fisher.

CHOCOLATE CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, yolks of 3 eggs, 1 $\frac{3}{4}$ cups flour, 1 teaspoon soda, 2 of cream tartar. lastly add 2 squares of chocolate soaked in half the milk till soft, beat in well and bake in 2 layers. Ice with chocolate and put walnuts on top.—Fannie V. Wood.

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DORCAS CAKE.

1 cup white sugar, $\frac{1}{2}$ cup butter beaten well, whites 3 eggs, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder. Icing—1 cup pulverized sugar stirred into the yolks of the eggs, flavor with orange juice.—Mrs. G. Erinning.

GINGER BREAD.

Put 1 cup molasses, 1 cup sugar, butter size of an egg, $\frac{1}{2}$ teaspoon ginger, 1 teaspoon of soda in a bowl and pour 1 cup boiling water over them, then add 2 well beaten eggs and 2 cups flour—Mrs. George Greer.

EGGLESS CAKE.

$1\frac{1}{2}$ cups sugar, 1 cup sour milk, 3 cups (level) sifted flour, $\frac{1}{2}$ cup butter, 1 cup chopped raisins, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon grated nutmeg.—Mrs. Jas. Davidson.

SPONGE CAKE.

4 eggs beaten separately, $1\frac{3}{4}$ cups white sugar, $\frac{1}{2}$ teaspoon flavoring, add white of eggs and beat well. 2 cups flour with 2 teaspoons baking powder, mix well then add yolks well beaten, then add half cup boiling water. Moderate oven.—Fannie V. Wood.

FRUIT CAKE.

2 cups flour, 1 cup sugar, 1 and half cups currants, 2 tablespoons lard, 2 oz. candied peel, 1 teaspoon baking powder, 2 eggs, 1 cup milk, pinch of salt. Bake one and half hours. Process—Rub the lard into the flour and baking powder, then add the other ingredients, lastly the eggs and milk, without whipping the eggs.—Mrs. E. G. Murphy.

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 BLACK FRUIT CAKE.

1 lb. flour, 1 lb. sugar (brown), 1 lb. currants, 1 lb. raisins, 1 cup butter, 5 eggs, 2 tablespoons molasses, 1 tablespoon cinnamon, 1 tablespoon cloves, half tablespoon nutmeg, 1 teaspoon soda, nuts and peel if desired.—Mrs. Jas. Davidson.

GINGER BREAD.

1 cup brown sugar, half cup butter and lard mixed, 2 eggs, 1 teaspoon soda, 1 cup sour cream, 1 teaspoon ginger and 1 of cinnamon, 1 cup molasses, 3 cups flour, 1 cup currants.—Mary L. Orr.

ICE CREAM CAKE.

1 cup sugar, half cup butter, half cup milk, 1 and half cup flour, 2 teaspoons baking powder, whites of 3 eggs, flavor with vanilla. For icing—Yolks of 3 eggs well beaten, icing sugar and flavor with vanilla.—Fannie V. Wood.

LINCOLN CAKE.

2 eggs well beaten, 2 cups sugar, half cup butter, 1 cup sweet milk, 3 scant cups flour into which 2 teaspoons baking powder have been sifted—Mrs. G. Greer

RIBBON CAKE.

1 cup butter, 2 and half cups sugar, 1 cup milk, 4 cups flour, 4 eggs, half teaspoon soda, 1 teaspoon cream tartar. Take out $\frac{1}{3}$ of the mixture and add to it 1 cup raisins, 1 cup currants, $\frac{1}{4}$ lb. citron, 2 tablespoons molasses, half teaspoon cloves, half teaspoon cinnamon, put together with jelly or icing, fruit loaf in the centre.—E. L. P.

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POUND CAKE.

One and a half cups white sugar, 1 cup of eggs (equal to four), one and half cups flour, 1 cup butter. Mix flour and butter together until like a paste, beat eggs and sugar well, mix all together stirring well. Bake in a moderate oven.—Mrs. A. E. Eagleson.

RICE FLOUR CAKE.

1 lb. rice flour, 1 lb. granulated sugar, 10 eggs, beat eggs separately, then add sugar, beat all well then add flour and beat 20 minutes. Bake in a moderate oven 30 minutes. Let stand 48 hours before cutting.—Mrs. M. Fisher.

PLAIN FRUIT CAKE.

1 large cup butter beaten to a cream, 2 cups light brown sugar, 5 eggs, 3 cups flour, 1 cup sweet milk, 2 teaspoons cream tartar, 1 of soda in milk, 1 nutmeg, 2 teaspoons cinnamon. 1 teaspoon mace, 2 oz. citron, 1 cup raisins when stoned, 2 cups currants. Bake 4 hrs in slow oven. Will make one large cake.—Sarah M. Field.

STRAWBERRY CAKE.

2 eggs, 1 cup white sugar, half cup butter, 1 teaspoonful soda, 2 teaspoons cream tartar, a little sour milk or boiling water, 2 cups flour and lastly 1 cup strawberries.—Mrs. A. Eagleson.

SPANISH BUN.

Half cup butter (small cup), 1 cup white sugar, 2 eggs, 1 and half cups flour, 2 and half teaspoons cinnamon, 2 teaspoons baking powder, half cup sweet milk. Mix flour, spice and baking powder thoroughly. Bake in a moderate oven.—Sarah M. Field.

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 PRINCE OF WALES CAKE.

White part—1 cup flour, half cup corn starch, half cup sweet milk, half cup butter, 1 cup white sugar, 2 teaspoons baking powder, whites of 3 eggs and flavoring. Dark part—1 cup dark sugar, half cup butter, half cup sour milk, 2 cups flour, 1 cup chopped raisins, 1 teaspoon soda, 1 tablespoon molasses, 1 teaspoon cinnamon, 1 teaspoon nutmeg, yolks of 3 eggs, lemon peel, 1 teaspoon cloves.—M. H. Forrest.

CREAM FRUIT CAKE.

1 cup crown sugar, 1 egg, butter size of an egg, 1 cup sour cream, 2 cups flour (even), 1 teaspoon soda, 1 and half teaspoon cinnamon, nutmeg, $\frac{1}{4}$ spoon cloves, 1 and half cups raisins. Bake in a loaf.—Mrs. Hayden.

MARBLE CAKE.

1 cup sugar, 1 tablespoon butter, 2 eggs in a cup fill with sour cream, $\frac{1}{4}$ cup sweet cream, 1 teaspoon soda, 1 teaspoon cream tartar, 1 and half cups flour, divide mixture and put chocolate in one half.—Sarah Adams.

CHRISTMAS CAKE.

1 $\frac{1}{4}$ lbs. of butter, 1 and half lbs. sugar, 10 eggs, 2 and half lbs. raisins, 2 and half lbs. currants, half lb. almonds, half lb. mixed peel, 1 nutmeg grated, 1 teaspoon mixed spices, flour to make the right consistency.—Mrs. Willis.

PORK CAKE.

Take 1 lb. of fat pork and put through chopper, add 1 pint boiling water, 1 cup molasses, 2 cups sugar, 1 heaping teaspoon soda, 1 teaspoon cinnamon, 1 of nutmeg and cloves, 1 lb. raisins, 1 lb. currants and 8 cups flour.—Mrs. George Greer.

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MAGIC CAKE.

Half cup butter, 1 cup sugar 1½ cups flour, 3 eggs, 3 tablespoons milk, 1 teaspoon cream tartar, half teaspoon soda, 1 cup chopped walnuts.—Mrs. W. J. Brinning.

DELICIOUS CAKE.

One and a half cups white sugar, 1 cup butter, 1 cup milk, 3 cups of flour or a little less, 3 teaspoons baking powder, 3 eggs. Bake forty minutes.—Ida Whunsett.

SPONGE CAKE.

1 cup granulated sugar, 6 eggs beaten separately, 1 cup flour, 1 teaspoon baking powder, 1 saltspoon of salt, ½ the juice and grated rind of one lemon. After baking, while hot dredge powdered sugar on top.—Mrs. W. J. Brinning.

CRUMB CAKE.

One cup white sugar, 2 cups flour, 2 tablespoons butter—rubbed together with the hands. Add 1 cup raisins stoned and chopped, 1 teaspoon cinnamon, 1 teaspoon cloves. Wet all well with 1 large cup of butter milk, in which dissolve 1 teaspoon of baking powder. Spread in tin and bake in moderate oven.—Mrs. Climo.

FRUIT CAKE.

One lb. flour, ¾ lb. raisins, ¾ lb. currants, ¾ lb. Sultana raisins, half lb. butter, half lb. sugar, ¼ lb. almonds, ¼ lb. mixed peel, 2 teaspoons ginger, 2 teaspoons cinnamon, 2 teaspoons nutmeg, 2 teaspoons soda, 2 eggs, and enough milk to make the right consistency. Bake 2½ hours.—Mrs. Climo.

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COFFEE CAKE.

One cup molasses, 1 cup brown sugar, 1 cup cold coffee, half cup butter, 4 cups sifted flour, 2 teaspoons baking powder, 1 small teaspoon allspice.—Mrs. Turpin.

FEATHER CAKE.

One cup white sugar, one cup butter, 2 cups flour, 3 eggs, 2 teaspoons baking powder, flavoring to taste.—Miss J. Eagleson.

KING EDWARD CAKE.

One and half cups of brown sugar, half cup butter, 2 eggs, 1 cup sour milk, 1 and half cups flour, 1 and half cup raisins, pinch of salt, 1 teaspoon soda, half nutmeg grated, 1 teaspoon cinnamon. Bake in layers and ice with cocoanut icing.—Mrs. Pollock.

DARK RAISIN CAKE.

Half cup molasses, half cup butter, half cup sour milk, 1 cup sugar, 1 cup chopped raisins, 2 eggs, 3 cups flour, 1 teaspoon soda, half cup citron, spice to taste.—Mrs. Steven Olney.

DARK CHOCOLATE CAKE.

Half cup grated chocolate, one gill milk (half cup), half cup brown sugar, boil these together as thick as cream and let cool. 1 cup brown sugar, half cup butter, 2 beaten eggs, $\frac{3}{4}$ cup milk, vanilla flavoring. Mix well, beat in the boiled mixture, add 2 cups flour sifted with a large teaspoon baking powder. Bake in layers and put together with boiled frosting or in loaf tin.—Miss Pauline Jackson.

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HERMIT CAKE.

Three eggs, 1 cup butter, 1 lb. of dates cut fine, 2½ cups flour, 1½ cups brown sugar, ¼ lb. chopped walnuts, 2 teaspoons essence lemon, 2 teaspoons essence vanilla, a little cinnamon, 1 teaspoon soda in a very little water. Bake as fruit cake about 1½ hours.—Miss Jean Jackson.

TEA CAKES.

Half lb. of flour, half teaspoon of baking soda, half gill of milk, 2 oz. butter, a little sugar, mix all well together.—Miss Annie Hircock.

BISCUITS.

Half lb. butter—beat to a cream, half lb. flour, 1 egg, 6 ounces of sugar, 1 oz. of carraway seeds, mix into a paste. Roll out and bake in a slow oven.—Miss Annie Hircock.

LEMON CHEESE CAKE.

1 lb. sugar, grated rinds of 3 lemons and juice of 5 eggs well beaten. 4 oz. fresh butter. Put butter, sugar and lemons on fire until melted, let cool a little and add the eggs, then boil all together until thick as honey.—Miss Annie Hircock.

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FROSTINGS AND SAUCES.

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CHOCOLATE FROSTING.

1 cup white sugar, half cup milk, $\frac{1}{2}$ cup grated chocolate, piece of butter size of a thimble, mix and let come to a boil, set in dish of cold water and stir until it thickens, flavor with vanilla.—E. L. P.

SAUCE FOR FIG PUDDING.

Butter size of an egg, 1 teaspoon flour mixed with butter, sweetened to taste, nutmeg and boiling water.—Miss Martha Field.

LEMON SAUCE.

1 cup water, 1 tablespoon corn starch, juice and rind of half a lemon, 1 tablespoon butter, grate lemon into water and let boil, mix corn starch and sugar, stir in and boil 5 minutes. Just before serving add butter and lemon juice.—Mrs. Harry Field.

LEMON TASTY.

Put into a saucepan $\frac{1}{4}$ lb. of butter, $\frac{1}{4}$ lb. of sugar, 4 eggs, peel of 2 lemons (grated) and juice of one lemon. Put on the stove and stir constantly till the ingredients thicken, which will be a few seconds after it boils. When cold it is ready for use. Nice on cake or biscuits.—Miss J. Eagleson.

MAPLE SUGAR FROSTING.

Shave two cups of maple sugar, put in granite sauce pan with half cup sweet cream, boil till it hairs, then take off the stove, add a few drops of vanilla and beat till creamy. Spread on cakes.—L. S. P.

CHOCOLATE FILLING FOR CREAM PUFFS.

Mix $\frac{1}{4}$ cup of flour with $\frac{1}{4}$ cup of white sugar. Stir in $\frac{3}{4}$ cup of hot milk and cook 10 minutes stirring often. Beat 1 egg and add gradually. Melt an ounce and a half of chocolate, or three tablespoons of cocoa, dilute with hot mixture, stirring till smooth, then stir in rest of the mixture, and set aside to cool. Wash the salt from one cup of butter, dry thoroughly, beat to a cream and add gradually one cup powdered sugar. Beat all together and flavor with vanilla.—Mrs. Stockwell (Maine).

PIES.

“Who'll dare deny the truth there's poetry in pie.”

LEMON PIE.

2 lemons, rind of one and juice of two, 2 coffee cups of white sugar, piece of butter size of walnut, yolks of 4 eggs and use whites for icing and 2 coffee cups of boiling water, 3 tablespoons corn starch. Put on filling to cook before putting corn starch in.—Miss Martha Field.

LEMON PIE.

1 cup water, 1 cup sugar, yolks 2 eggs, piece butter size of an egg, 1 cup bread crumbs, grated rind and juice of 1 lemon. Bake in one crust same as pumpkin pie.—Mrs. A. Eagleson.

DATE PIE.

Stew 1 lb. dates in water until soft, put through colander; there should now be about one cupful. Add 1 qt. milk, 2 beaten eggs, season with spices as pumpkin pie. Bake with one crust. This makes 2 pies.—Plymouth Cook Book.

LEMON PIE.

1 lemon, 2 eggs, 1 cup hot water, 1 heaping tablespoon corn starch. Mix corn starch with a little cold water, add beaten yolks (whites reserved for top), add sugar and lemon juice and stir in boiling water, also grated rind of lemon.—Mrs. Harvey.

CRACKER PIE.

5 soda biscuits rolled fine, 1 cup molasses, 1 cup brown sugar, 1 cup weak vinegar, 1 cup chopped raisins, 1 teaspoon cinnamon. This makes 3 pies.—Mary L. Orr.

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CHOCOLATE PIE.

Make a crust and fill with following—2 eggs, 2 tablespoons corn starch, $\frac{3}{4}$ cup white sugar, 2 tablespoons grated chocolate and 2 cups milk. Heat milk, sugar and chocolate together, add the corn starch mixed in a little cold milk and the beaten yolks of eggs, let it boil up. Beat whites with 2 tablespoons white sugar, put it on top and brown slightly in oven.—Mrs. George Greer.

COCOANUT PIE.

2 eggs, 2 cups milk, half cup cocoanut, 2 tablespoons white sugar, add any flavoring desired and bake in shell.—Mrs. George Greer.

BANBURY TARTS.

Chop a cup of seeded raisins and 2 ounces of citron peel, add a cup of sugar, the grated rind and juice of a lemon, a little salt and a beaten egg. Place on rounds of pastry, brush half the edge with gold water, bring the other half over the mixture and press the edges together with the tines of a fork. Bake in a moderate oven.—Mrs. A. F. Pollock.

LEMON PIE.

One lemon rind and juice, 1 cup sugar, 1 cup water, 1 tablespoon corn starch cooked in water till thick, 3 eggs, 2 of whites saved for frosting, half cup sugar.—Miss J. Eagleson.

CUSTARD PIE.

Beat the yolks of 3 eggs to a cream. Stir thoroughly a tablespoonful of sifted flour into 3 tablespoons of sugar. This separates the particles of flour so that there will be no lumps. Then add it to the beaten yolks, put in a pinch of salt, a teaspoon of vanilla, and a little grated nutmeg, next the well-beaten whites of eggs, and lastly a pint of scalded milk (not boiled) which has been cooled. Mix this in by degrees and turn all into a deep pie-pan lined with puff-paste, and bake from 25 to 30 minutes. This recipe was received from a celebrated cook in New York. Inquiring from him why his custard pies had that look of solidity and smoothness that our home-made pies have not, he replied, The secret is the addition of this bit of flour, not that it thickens the custard any to speak of, but prevents the custard from breaking or wheying and gives it a smooth appearance when cut.—Mrs. Frederick Field.

LEMON PIE.

$\frac{3}{4}$ cup of white sugar, 1 tablespoon flour, grated rind of 1 lemon, juice of 2, 1 tablespoon butter, yolks of 3 eggs and white of 1, keep whites of 2 for the meringue for top, beat all well together and add 1 cup hot water. Cook in double boiler. Keep stirring constantly till done. Bake shell before filling.—Kate.

PATCHWORK TART.

Line a pie plate with good paste, roll out some very narrow strips and lay across the paste to form 6 or nine divisions, bake in hot oven, and when cool fill each space with marmalade, red jelly and green gage jam.—Mrs. C. Taylor.

MINCE MEAT.

6 lbs. apples, 4 lbs. beef (uncooked), 2 lbs. raisins, 2 lbs. suet, 2 lbs. brown sugar, 1 oz. cinnamon, 1 oz. cloves, half oz. nutmeg, moisten with boiled cider.—Mrs. Jas. Davidson.

MINCE MEAT.

1 lb. chopped raisins, 1 and half lbs. currants, 6 oz. mixed candid peel, 1 lb. chopped beef suet, 6 large apples (chopped fine), 1 lb. sugar, 1 teaspoon each of cinnamon, nutmeg and cloves.—Mrs. E. G. Murphy.

DATE PIE.

1 lb. dates, 1 scant cup currants, grated rind of 1 lemon, stone dates and put stones in a sauce pan with 1 cup of water, 1 cup brown sugar, pulp and juice of lemon, let come to a boil, strain and add juice to the mixture and put in covered dish over night. Bake with lower and upper crust.—Miss Battell.

U S E

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PUDDINGS.

"One thing is always sure to please,
Just give them puddings such as these."

HELSTONE PUDDING.

2 tablespoons each of raisins, currants, sugar, corn starch and flour, 3 tablespoons bread crumbs, 3 of finely chopped suet, half a teaspoon mixed spice, some candied peel, salt, and 1 teaspoon baking powder. Mix well and moisten with milk. Boil in buttered mould 2 hours.—Mrs. Tannahill.

RASPBERRY PUDDING.

2 eggs, half cup butter, half cup sugar, 1 cup flour, 1 teaspoon soda, 2 tablespoons raspberry jam, add soda last dissolved in a little water. Steam 1 hour.—Mrs. W. J. Brinning.

PLAIN SUET PUDDING.

Chop 4 oz. of suet finely, add to it 1 lb. flour, 1 teaspoon baking powder, and a little salt, mix with sufficient cold water to make stiff. Flour the pudding cloth and boil $1\frac{1}{2}$ hours.—Mrs. G. Page.

YORKSHIRE PUDDING.

Mix 4 tablespoons flour and $\frac{1}{2}$ teaspoon salt together. Beat up 1 egg and add $\frac{1}{2}$ pint milk to it, pour gradually upon the flour, mix thoroughly and beat the mixture until it is quite smooth and light. Melt some dripping in a baking tin and when it is quite hot, pour in the mixture. Bake about $\frac{1}{2}$ hour. Cut into squares and serve hot. The batter is lighter by standing some time before it is baked.—Mrs. G. Page.

BREAD AND BUTTER PUDDING.

Put slices of bread and butter into a pie dish, sprinkle currants between each layer and on top, pour a beaten egg and $1\frac{1}{2}$ oz. sugar in a pint of milk over the bread and butter and bake in a moderate oven for 1 hour. Improved by standing a while before cooking.—Mrs. G. Page.

FRUIT PUDDING.

One cup of flour, 1 teaspoon soda. Add 2 cups chopped suet, 1 small cup of sour milk, 1 cup of jam. Mix all together well and steam $2\frac{1}{2}$ or 3 hours.—Mrs. J. C. Rosevear.

PLUM PUDDING.

1 small loaf bread, 1 quart flour, 1 lb. suet, $\frac{1}{2}$ lb. butter, 2 lbs. stoned raisins, 2 lbs. currants, $\frac{1}{2}$ lb. citron, 2 oz. lemon, 3 nutmegs, 12 eggs, 2 lbs. light brown sugar, 1 oz. cinnamon, 2 teaspoons salt, allspice and ginger. Mix the thickness of pound cake, with about a pint new milk. Boil 6 hours. This mixture will make several puddings, half can be used if liked.—Sarah M. Field.

INDIAN TAPIOCA PUDDING.

3 tablespoons tapioca (soak it overnight if the whole tapioca). In the morning put the tapioca and one quart milk in a double boiler to cook. While this is cooking, beat together 2 tablespoonfuls Indian meal, $\frac{3}{4}$ cup molasses, a little salt, 1 small teaspoon ginger and butter the size of an egg. Stir all into the milk and let it thicken, smooth by stirring constantly. Now add one cup cold milk without stirring it. Cover and bake in a moderate oven 3 or 4 hours.—Mrs. E. C. Goodhue.

PLUM PUDDING.

1 lb. stored raisins, 1 lb. currants, 1 lb. sugar, 1 lb. chopped suet, 2 cups bread crumbs, 6 oz. mixed candied peel, 2 apples chopped fine, 1 grated nutmeg, pinch of salt, 5 eggs and pint of milk. Whip the eggs, add milk, put in bread crumbs, thicken with flour to make a batter stiff enough to hold the spoon, add all the other ingredients, mixing thoroughly. Dip the pudding cloth in boiling water, rub it over with lard, then dust it well with flour. Put the pudding in, tie securely and boil for 8 hours.—Mrs. E. G. Murphy.

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WELL PUDDING.

Make a good suet crust with plenty of currants, roll into 2 round pieces, one smaller than the other, take $\frac{1}{2}$ pound butter and 3 cups brown sugar, lay on small piece of crust and gather into a ball, place large piece over the join and fasten tightly to keep the syrup in, tie in a cloth and boil for 3 hours.—Mrs. C. Taylor.

OLD FASHIONED BOILED PUDDING.

To make a pudding light as cake,
One quart of cream you first must take,
Or wanting that, good milk will do,
By adding butter thereunto.
Four eggs and then four spoons of flour,
And boil it in a cloth one hour.
—Mrs. G. Jackson.

STEAM PUDDING.

One egg, 3 tablespoons of water, 3 tablespoons of sugar, butter size of a walnut, $\frac{3}{4}$ cup of flour, beat till light. Put any kind of fruit in the bottom of a pudding dish and cover with the batter. Steam $\frac{1}{2}$ hour. Serve with sauce.—Miss J. Eagleson.

FIG PUDDING.

One cup of suet chopped fine, 1 cup bread crumbs, half lb. of figs, chopped fine, 2 tablespoons of sugar, 3 eggs and a cup of milk, a teaspoon of cinnamon if liked. Steam three hours.—Miss Martha Field.

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 LIGHT DESSERTS.

“There were russes and jellies and creams,
 Things that give us in truth ugly dreams.”

PRUNE WHIP.

One lb. prunes, whites of 3 eggs, half cup sugar, half teaspoon vanilla. Cook prunes in cold water until soft, strain and stone and beat with other ingredients. Put boiled custard on top and then pile on whipped cream. Use yolks of eggs for custard.—Eva Battell.

DELICATE PUDDING.

Two small cups boiling water in a double saucepan, 1 cup white sugar, 3 even tablespoons corn starch dissolved in a little cold water, boil about five minutes stirring all the time, flavor with essence of lemon—1 teaspoon. Beat the whites of 3 eggs stiff, and pour into the corn starch, beat till well mixed, put into a mould. With the yolks of the three eggs and 1 pint of milk, sugar to taste, make a boiled custard, flavor with vanilla. Eaten cold.—Sarah M. Field.

LEMON PUDDING.

Rind and juice of 1 lemon, 1 cup sugar, 2 cups boiling water, yolk of 1 egg, 2 tablespoons corn starch, salt, cook and let cool. Then take 1 cup milk, 1 tablespoon sugar, 1 tablespoon corn starch, cook till thick, and add the beaten white of an egg and put over the lemon custard. Serve cold.—Mrs. J. Jackson.

SNOW BALL PUDDING.

Half cup butter, 1 cup sugar, cream together. 2½ cups flour, 3 level teaspoons baking powder, half cup milk, sift dry ingredients, whites of 4 eggs folded in, steam in pudding moulds 30 minutes.—L. E. Fisher.

SAUCE FOR PUDDING.

1 tablespoon corn starch, half tablespoon cocoa, half cup sugar, 1 tablespoon butter, 1 pint scalded milk, yolks of 4 eggs. Cook till it thickens, then flavor.—L. E. Fisher.

ORANGE PUDDING.

Five oranges peeled and cut in slices, 1 cup granulated sugar sprinkled over them, 1 pint boiling water, 3 eggs using yolks only, 1 tablespoon cornstarch, stir until thickened, use whites of eggs for top.—Mrs. Service.

MARSHMALLOW PUDDING.

This is made by preparing a lemon jelly first, then after pouring a very little of it into a plain round mould, arranging in it a circle of halved marshmallows; when this first layer sets on ice, put in more of the jelly, which can be kept warm on the back of the stove, this time set the marshmallows on edge around the sides, and the third time lay them down in a circle again, and so on, so that when the mould is turned out the white spots will appear at regular intervals. Serve with whipped cream.—E. L. P.

VELVET CREAM.

Thicken 1 pt. of milk with half box of gelatine, let it melt in the heated milk. when milk is cold add to it a pint of cream which has been sweetened and flavored to taste. Pour in mould and put on ice to stiffen. —Mrs. G. Jackson.

PRUNE SHAPE.

Put prunes on in cold water, let come to a boil and boil 5 or 6 minutes. turn into colander and run cold water over them, then stone, then lay in mould three parts full, 1 pt. water, 4 oz. sugar, teaspoon vanilla, teaspoon cochineal, half oz. gelatine, melt gelatine, then add water and other ingredients, boil and strain over prunes. Serve with whipped cream.—E. Hornby.

LEMON PUDDING.

1 lb. suet, 1 lb. bread crumbs, half lb. moist sugar, 2 eggs, juice of 3 lemons and grate 2 of the rinds, boil 3 hours.—Miss Annie Hircock.

PLUM PUDDING.

8 tablespoons flour, 4 of bread crumbs, 4 of currants, 4 of raisins, 6 oz. suet, 2 oz. mixed peel, half teaspoon mixed spice, 1 teaspoon b. powder, 3 eggs and half teacup milk.—Mrs. George Hircock.

PICKLES AND PRESERVES.

“A busy life the housewife leads,
Who cans, preserves and pickles for her needs.”

COLD TOMATO SAUCE.

1 peck ripe tomatoes, peel and cut fine, 1 small cup salt, 1 large cup sugar, 1 teaspoon mustard seed, 1 tea-

spoon celery seed, 1 teaspoon Cayenne pepper, 1 pint good vinegar, 4 tablespoons grated horse radish Stir well and bottle.—Mrs. J. C. Rosevear.

CRAB APPLE MARMALADE.

Crab apples and sugar pound for pound, 1 lemon to every 2 lbs. apples, ginger root to taste. Peel, core and quarter apples, slice lemon very thin, do not cut them up. Boil together till quite thick.—Mrs. A. F. Pollock.

CELERY SAUCE.

1 peck ripe tomatoes sliced, 4 onions sliced, 2 heads celery minced, 2 lbs. brown sugar, 4 oz. salt, 2 oz. white pepper, 2 oz. allspice, half oz. cloves, 1 teaspoon Cayenne pepper, 1 pint vinegar. Boil slowly for 2 hours. Cool and rub through a sieve. This is delicious.—Mrs. Climo.

MIXED PICKLES.

2 large heads of cabbage, 15 onions, 30 large ripe cucumbers, 1 pint grated horse raddish, 1 oz. celery seed, half cup white mustard seed, half cup ground cinnamon, half cup turmeric powder. Cut all fine and pack in salt over night. In the morning drain and put the mixture to soak in vinegar and water for a day or two, then drain again and add spices. Boil 1 and half gallons vinegar and 4 lbs. sugar and pour over the mixture hot. Do this 3 mornings, then add $\frac{1}{2}$ lb. ground mustard.—Mrs. Jas. Davidson.

TOMATO SAUCE.

1 peck ripe tomatoes, 1 oz. whole cloves, half oz. allspice, half dozen red peppers, 3 onions, 4 apples, 1 head of celery, half oz. whole black pepper. Boil thoroughly, beat through colander, boil again for 1 hour, adding 1 cup vinegar and 1 lb. brown sugar, salt to taste.—Mrs. M. L. Orr.

ORANGE MARMALADE.

Cover 1 dozen oranges with water and boil until skin is soft enough to easily insert head of a pin. When cool thinly slice the peel and shred the pulp in small pieces. To every lb. of fruit add 2 lbs. of sugar, half pint of water in which oranges were boiled and the juice of 4 lemons, boil 1 hour. Good.—Mrs. G. Jackson.

TOMATO CREAM.

12 large apples, 12 large ripe tomatoes, 12 large onions, boil till smooth and put through sieve, add 1 qt. malt vinegar, $\frac{1}{2}$ lb. mustard, 1 lb. brown sugar, Cayenne pepper and salt to taste. Mix vinegar and mustard thoroughly so as to be free from lumps and cover vegetables with water before boiling.—Gertrude Harvey.

PEAR MARMALADE.

Slice four lemons fine and let stand 36 hours in 1 qt. of water, peel and slice very fine 8 lbs. of pears, cook lemons 1 hour, then add pears and cook 1 hour longer, then add 7 lbs. of white sugar and cook 1 hour.—Harriet Watt.

MUSTARD PICKLES.

2 qts. cucumbers, 2 qts. onions, 2 qts. tomatoes, 3 heads cauliflower, 6 green peppers cut, soak the vegetables 24 hours in brine. Take 1 lb. mustard, 1 oz. turmeric, 4 cups sugar, 2 cups flour, mix these together and stir into 1 gallon boiling vinegar, then put in vegetables and cook slightly.—Mrs. George Greer.

INDIA PICKLE.

Put half lb. whole ginger, half lb. mustard seed, half lb. fine salt, half lb. mustard, 2 oz. turmeric powder, 2 oz. Cayenne, 2 oz. black pepper in 1 gallon vinegar, then add as many pickles as the mixture will cover after scalding them in a little of the vinegar.—Mrs. George Greer.

BEET PICKLE.

1 quart raw cabbage (chopped fine), 1 qt. boiled beets, 2 cups sugar, 1 tablespoon salt, 1 teaspoon black pepper, $\frac{1}{2}$ teaspoon Cayenne pepper, 1 teacup horse radish, cover with old vinegar, seal airtight.—Miss J. Eagleson.

TOMATO BUTTER.

Take 10 lbs. of tomatoes, peel and put one pint of vinegar over them, and let stand over night. In the morning put in a colander and drain. Make a syrup of 1 qt. of vinegar, 3 lbs. of brown sugar, $1\frac{1}{2}$ cups of juice (tomato), 1 tablespoon salt, $\frac{1}{2}$ teaspoon red pepper. Fill in a muslin bag, 1 tablespoon whole cloves, 1 of allspice and 1 of stick cinnamon. Let syrup get hot before adding tomatoes. Boil slowly five hours. Leave spices in till flavored sufficiently.—Mrs. Harry Field.

MINT SAUCE.

Mix 1 tablespoon of white sugar and half cup vinegar, add mint chopped fine, half teaspoon salt, serve with roast lamb or mutton.—Mrs. M. Fisher.

CELERY SAUCE.

30 ripe tomatoes, 3 peppers, 4 heads of celery, 4 onions, 7 cups vinegar, 1 cup sugar, 4 tablespoons salt, chop vegetables fine, add vinegar, sugar and salt, and boil until thick, about one and half hour.—Miss J. Eagleson.

TOMATO RELISH.

1 peck ripe tomatoes, peel without scalding, chop fine and let stand over night. In the morning drain well and add 2 cups chopped celery, 2 cups white sugar, 1 large onion, 2 oz. white mustard seed, 1 quart of vinegar, salt to taste. Do not cook.—Miss. J. Eagleson.

CHILI SAUCE.

1 peck ripe tomatoes, 3 cups vinegar, 1 and half cups sugar, half cup salt, 1 and half cups horse radish (grated), 4 large onions chopped fine. Two teaspoons ginger (ground), 3 teaspoons ground cloves, 3 teaspoons ground cinnamon (tie spices loosely in small muslin bag), 1 red pepper. Boil 1 hour.—Mrs. Stephen McBride.

MUSTARD PICKLES.

4 quarts green tomatoes, 1 quart small onions, 2 qts. cucumber, 2 cauliflower, 1 head cabbage, 2 green peppers, cut all in small pieces and let stand in light brine twenty-four hours, then boil in new brine for ten minutes, drain one hour. Dressing to pour over pickles, 6 tablespoons mustard, 1 teaspoon turmeric powder, 2 cups sugar, 1 cup flour. Mix with water to form a paste, add two quarts vinegar and 1 pint water. When boiling stir in pickles.—Mrs. Stephen McBride.

SPICED TOMATOES.

Four lbs. ripe tomatoes, 2 lbs. granulated sugar, 1 pint vinegar, half ounce cinnamon, stew all together until tomatoes are soft, then take out tomatoes and simmer down juice, then put back the tomatoes and boil until thick. These are delicious.—Mrs. Mitchell, Montreal.

ORANGE MARMALADE.

12 oranges, 12 lemons, 3 pints water to 1 lb. fruit, 2 lbs. sugar to 1 of fruit. Cut the oranges very fine, let them remain in the water all night, put pips in a bowl of water holding about a quart and let them remain all night and strain them and put with the other ingredients. Let it all boil up till tender, without the sugar, and then put in the sugar and boil for an hour, or till it jellies. Grate the lemons and strain in the juice last thing.—This makes an excellent marmalade.—E. Hornby.

PINE APPLE PRESERVES.

To each lb. of fruit 1 cup of water and $\frac{3}{4}$ lb. of sugar. Boil the fruit and water for half an hour before putting the sugar in, then for another half hour the syrup gets thick but not stiff. Cut or shred the pineapple in any preferred way.

CANDY.

"I can teach sugar to slip down your throat a million of ways."—Decker & Ford.

ICE CREAM CANDY.

Two cups white sugar, half cup water, two-thirds teaspoon cream of tartar. Boil till brittle in water, do not stir while boiling. After taking from stove add 1 teaspoon vanilla, put in pan to harden a little, then pull.—Anna Stockwell.

HICKORY NUT CREAM CANDY.

One cup white sugar, one-third cup corn syrup, one-third cup cold water. Boil until it balls in cold water, add beaten white of 1 egg, half cup nuts, vanilla, then beat until it augars, and spread on buttered pan.—Miss Lily Meuhle.

COCOANUT ICE.

One lb. of granulated sugar, $\frac{1}{4}$ pint of milk, boil for 15 minutes, stirring occasionally. Take off stove and add $\frac{1}{2}$ lb. of desiccated cocoanut, stir in well. Have ready a greased tin, pour in half of the mixture. To the remainder add 5 or 6 drops of cochineal and pour on top of the other. Put in a cool place to set.—Mrs. G. Page.

MAPLE CREAM.

One lb. brown sugar, 1 large tablespoon butter, $\frac{1}{4}$ cup rich milk, mix well. Boil till it forms a soft ball in cold water. Remove from stove and add $\frac{1}{2}$ cup chopped nuts and flavoring. Beat till it will just pour nicely.—Mrs. Hayden.

PEANUT BRITTLE.

Two cups of granulated sugar, melted. Pour over peanuts—Mrs. Hayden.

PLAIN NUT TAFFY.

One lb. brown sugar, 1 tablespoon butter, $\frac{1}{4}$ teaspoon salt. Add water sufficient to mix well, boil till quite brittle. Add nuts and pour on buttered plates to cool.—Mrs. Hayden.

FRENCH CREAM.

Add to the white of an egg an equal amount of cold water, flavor, stir in confectioners' sugar until stiff enough to mould. Put half a walnut on top. Put on waxed paper to dry.—Plymouth Cook Book.



BEVERAGES.

“One sip of this will bathe the drooping spirits in delight beyond the bliss of dreams.”—Milton.

CHRISTMAS CORDIAL.

Five lemons, 5 lbs. sugar, 5 quarts water, 5 cents worth tartaric acid, 30 red peppers, 2 tablespoons Jamaica ginger, 2 tablespoons burnt sugar, slice lemons into jar add other ingredients. Pour on the five quarts boiling water, cover tight and let stand over night. In the morning strain and bottle.—The Plymouth Cook Book.

GINGER CORDIAL.

Sixteen pints water, do not bring water to a boil at first, 25c worth white sugar, when sugar is dissolved add as follows—5c worth burned sugar, 5c worth essence ginger, 5c worth essence cayenne, 5c worth essence tartaric acid.—Mrs. J. C. Rosevear.

GRAPE WINE.

Take 20 lbs. grapes and bruise, add 2 quarts water and bring to a boil, strain through cheesecloth, adding a very little water if necessary. Add 6 lbs sugar to juice and boil 5 minutes, bottle and seal.—Mrs. George Greer.

CHOCOLATE EGG-NOG.

Yolk of 1 egg beaten with one heaping teaspoon of sugar, pinch of salt, 1 tablespoon of melted chocolate, a few drops of vanilla, a glass of rich milk. White of egg beaten light with one teaspoon powdered sugar; heaped up on the egg-nog. This makes a nice change from the ordinary egg-nog.—E. L. P.

DANDELION WINE.

Four quarts of the blossoms, four quarts of water, 4 lbs brown sugar, 2 oranges, 2 lemons. Put blossoms, water and sugar in porcelain kettle with the grated rind and skins of lemons and oranges, let simmer on stove for 8 or 10 hours, then let come to a sharp boil for 15 minutes, Strain through colander into an earthen crock, and when milk warm add one cake of Fleischman's yeast. Let stand for a few days before bottling. Skim it each day while in the crock. A healthy beverage for spring.—Mrs. J. T. Webster.

MILK SHERBET.

Squeeze the juice of 6 large lemons on 4 cups of sugar, put the skins with a pint of water on the fire and let simmer 10 minutes. Scald 2 quarts of milk with 2 tablespoons of corn starch and 1 cup of sugar. When cold put in the freezer, and when it begins to stiffen, add the syrup of lemon juice and sugar, then freeze. This is more delicious than ice cream.—E. B.

ORANGEADE.

Cut 4 oranges in two, and with a tablespoon scoop out the juice and pulp of each piece, reserving one to grate up rind included. Carefully remove seeds and sweeten to taste. Add three pints of cold water.—Miss Battell.

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USEFUL HINTS.
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MIXTURE FOR SORE THROAT.

5 cents worth of tannin, 2 cents worth of sulphur, 2 cents worth of alum, 1 dessertspoon of white sugar. Blow this into the throat every hour—as much as can be taken up on a 5 cent piece.

FOR QUINSY OR SORE THROAT.

Make a poultice of 2 teaspoons of finely powdered camphor, and a tablespoon of lard, put next to skin and tie on well with flannel.

FOR COLD ON THE CHEST OR
HOARSENESS.

Get 5 cents worth of Friar's Balsam and put one teaspoonful into one pint of boiling water and inhale. Put towel over the head and draw long breaths over the steaming bowl.

COUGH MIXTURE.

Half pound of molasses, dissolve in a pint and half of boiling water, when cold add 3 cents worth of paragonic, 3 cents worth essence peppermint, 3 cents laudanum, and 3 cents of anise seed. Mix well and bottle tight. About two teaspoonfuls a dose. This is very good.—Mrs. George Hircock.

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THINGS WORTH KNOWING.

A couple of drops of flavoring in white of egg that is to be beaten will prevent settling if it stands.

Equal quantities of flour and milk will stir into a smooth paste for thickening.

If salad dressing curdles when cooked, beat it well with an egg beater.

After draining potatoes shake them in a breeze to make them dry.

A handful of washing soda put over the sink drain and left to dissolve, will cut the grease in the pipe.

When washing lace curtains, fold several times before wetting and they will not tear when wrung.

In baking custard or pumpkin pie, pin a strip of white cotton or paper around to prevent the crust from breaking down. The same is nice when frosting a cake.

Very small empty bottle on a writing desk to hold a fountain pen is nice to keep it upright.

A thimble put over the end of a brass rod when putting on lace curtains prevents tearing.

When a tape needle is not at hand, use a safety pin.

Try a small paint brush when greasing tins.

The crust of bread if buttered when warm, will not crumble when cut.

Put dry bread through a meat grinder and set away for future use in place of cracker crumbs.

Try putting eyeglasses in alcohol and rubbing with a soft cloth to clean them. Diamonds top.

A little borax in starch prevents the iron from sticking, also gives a nice gloss.

Equal parts of borax and insect powder will rid a house of cockroaches.

A teaspoonful of oxalic acid in a cupful of water applied with a brush whitens a straw hat.

To have glassware very brilliant, wash in cold water instead of warm, and wipe dry.

For fruit stains on hands, use lemon juice.

For blood stains soak and wash in cold water; when brown rub with soap and warm water.

To remove mildew wet the cloth in soft water and then rub on plenty of soap and salt and hang on line in the sun and air for a day or two. This is an infallible recipe.

Use a teaspoon of alum to a quart of water in starching calicos and gingham to keep the colors bright and fresh.

Sweet stains should be subjected to a very strong soap solution and allowed to lie in the sunshine.

Fruit stains may be softened with alcohol, then pour on boiling water.

To get the best results in washing, soak clothes over night in cold soft water. This will make your washing easy and your clothes white and stainless.

In preparing turkeys for the oven cut the black skin at the joint or just below it and you will see the cords exposed. Take hold of these with your finger and pull out. This is called cording turkeys and unless you have tried it you have no idea of results.

A hot iron pressed on old putty or boiling water poured on the same will make it easy to remove.

A few drops of alcohol rubbed on the inside of lamp chimneys will remove all trace of greasy smoke when water alone is of no avail.

Pumpkin seeds are good bait for mice.

To take milk or cream spot out, make a lather of white soap in cold water. Wash out in cold water and rinse.

BREAD AND ROLLS—(Supplementary).

CREAM SCONES.

Sift together 2 even cups of flour, 3 even teaspoons baking powder, a little salt, work in 4 dessert spoons of butter, 2 well beaten eggs, $\frac{1}{2}$ cup of thin cream or good milk. Mix to a dough. Turn on a flour board and roll $\frac{3}{4}$ inch thick, cut in shape, pick with a fork, brush with white of egg and sprinkle with sugar and bake in a hot oven 15 minutes.—
J. T. Field.

HOT CROSS BUNS.

Make a sponge of $1\frac{1}{2}$ cups of milk, half a yeast cake dissolved in half a cup of warm water, and flour enough to make a thick batter, set in a warm place over night. In the morning add two large spoonfuls of butter melted, $\frac{1}{2}$ cup of sugar, a saltspoon of salt, and as much cinnamon or grated nutmeg. Work in more flour until the dough can be handled, kneading it well. Cover and let rise in a warm corner for 5 hours longer, then roll out in a sheet half an inch thick and cut into rounds like biscuit, lay them on a buttered cooking pan and let rise half an hour. When they are baked to a light brown brush over with white of egg beaten up with fine sugar.—Mrs. J. T. Field.

BREAD.

6 good sized potatoes pared, boiled and peeled. Then mash and pour water in which they have been boiled back over them, add flour to make soft batter and 1 yeast cake soaked in tepid water for 30 minutes, set in warm place to rise and about 9 add 3 dippers of warm water and add flour to make soft batter. Let rise over night, add sufficient flour to make a stiff dough, and one handful salt. Knead and let rise again after which knead and put into pans. Bake from 1 to $1\frac{1}{4}$ hours.

FOR BUNS.—Take part of the dough, add 1 cup sugar, 1 cup lard and butter mixed, and 1 cup of currants.—Mary Niles.

POTATO YEAST.

4 good sized potatoes pared and grated, 2 quarts of boiling water poured on 1 handful hops and then strained on the grated potato. Let set till milk warm. Put in 1 cup of yeast and add 2 quarts of boiling water. This makes 1 gallon. Add $\frac{1}{2}$ cup salt and 1 cup sugar. Bottle and cork tight.—Mrs. M. E. Appleby.

BREAD.

Two quarts of new milk just milk warm or 2 qts. milk warm water, 1 cup of yeast, add flour to mould, set in warm place to rise. Early in the morning break down and knead and set to rise again in pans. Bake 1 hour. This makes four 2 lb. loaves.—Mrs. M. E. Appleby.

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