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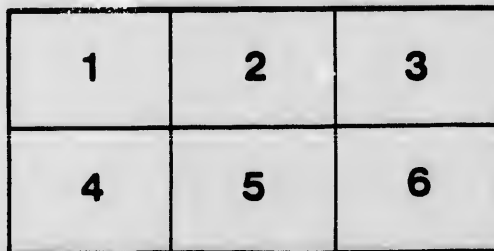
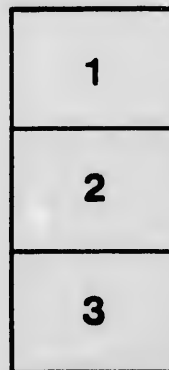
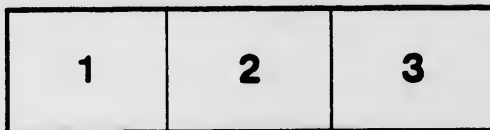
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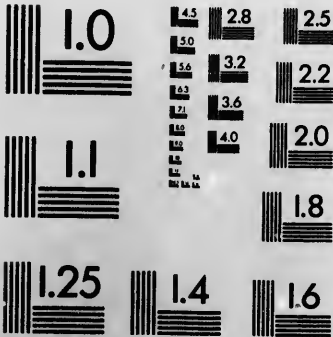
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IT IS ONLY a few months since the **HOFFMAN**
CO.'S **SILICO** was first placed on the market.
It was introduced as the **best** Scouring Soap,
superior to the common Sand Soaps, cleaning as quickly as
the coarser kinds, and not injuring the surface. In fact, as
the label states, it is the

Up-to-Date Cleaner!

Cleans Everything!

Injures Nothing! . .

EVERYONE can afford to buy and to use **SILICO**. It
can be obtained from any grocer or druggist at 10 cents per
cake, 3 cakes for 25 cents. Full directions in English and
French with each cake.

Don't buy Silico because we ask you to. Try the sample
sent you; prove its value, and then buy it because it is the
Finest and the **Best** Scouring Soap you ever saw, and is
economical.

We have received testimonials from many of the best
housekeepers in the country, and to enable you to know
who have used **SILICO** we publish a few of the names of
parties who have used it and endorse it, and arrange the
names and places alphabetically, so as to make them easy
to refer to, and publish them every other page with the
Household Recipes.

The Recipes here published are well worth reading and
preserving, as they have been selected with great labor
from the very best authorities.

HAMILTON, ONT.

- Mrs. Adamstone, 22 Barton St. N. Use it a great deal.
 " Anderson, 115 Catherine St. Very nice, lovely for paint.
 " Browne, 111 Victoria Ave. Very nice.
 " Butts, 25 Oak Ave. Like it, find it good for all it is recommended for.
 " Brown, 72 Queen St. S. Very good, like it for silver.
 " Bowhill, 18 Grove St. Like it very much, good for *everything*.
 Miss Bell, 114 Caroline St. Like it.
 Mrs. Blake, 115 Robinson St. do
 " Birch, 171 Bold St. do
 " Boggs, 170 Market St. do
 " Bawden, 7 Hess St. Like it on silver.
 " Bellenton, 137 Market St. Like it very much.
 " Brown, 104 Market St. Like it very much for scouring.
 " Balnes, 44 Murray St. Very good.
 " Beckett, 52 Pearl St. Good for cleaning brass and tin.
 " Bissell, 94 Vine. Very good.
 " Connor, 27 Oak Ave. do.
 " Coffey, 47 Smith St. do
 " Colhill, 164 Maria St. do
 " Campbell, 186 Young St. S. Does its work well; have used it for 3 months.
 " Crowley, 181 Herkimer St. Just splendid.
 " Carlson, 138 Market. Good for all house cleaning.
 " Caroline, 156 Robinson St. Very good, fine stuff.
 " Crafts, 228 Duke St. Splendid.
 " Calvert, 243 Bold St. Good.
 " Cornish, 295 Jackson St. W. Splendid.
 " Clohsey, 22 Grand Ave. Likes it.
 " Chapman, 271 Hunter St. do
 " Donald, 86 Vick Ave. N. Very good.
 " Dickman, 144 Hughson St. N. Like it very much.
 " Dalton, 17 Barton St. First class for paint work.
 " Davies, 108 Catherine St. Like it.
 " Diack, 100 Catherine St. Very nice.
 " Darling, 143 Grand Ave. Like it immense'y.
 " Dowers, 23 Oxford St. Like it.
 " Dodson, 113 Victoria Ave. do
 " Donley, 219 Park St. do
 " Embury, 90 West Ave. Use it right along.
 " Erwin, 202 Main St. E. Very good.
 " Fitzpatrick, 163 Market. do
 " Flynn, 293 Jackson St. Likes it.
 " Fulton, 50 Main St. W. do
 " Faulkner, 259 Bold St. do
 " Fickey, 179 Bold St. do
 " Foster, 39 Locomotive St. do
 " Graham, 186 Cameron St. Very good.
 " Guyett, 102 Catherine St. do
 " Gardner, 143 Homewood Ave. Like it very much, have used it 3 months.
 " Dr. Gaviller, 70 Main St. Very good.
 " Grenn, 20 Mill St. Like it.
 " Guing, 181 Queen St. Very nice.
 " Hogan, 48 Oak Ave. The finest soap for kitchen and house cleaning.
 " Hallisay, 172 Maria St. Very good.
 " Hanbury, 33 Queen St. Lovely.
 " Halliday, 100 Ray St. Like it.
 " Heeney, 135 Mary St. Would not use anything else.
 " Hulme, 99 Murray St. Like it.
 " Imbodes, 193 Robinson. do
 " Johnston, 88 Cameron St. Good for scouring.
 " Johnson, 115 Ferguson Ave. S. Splendid.
 " Jones, 300 East Ave. N. Like it very much.
 " Kleinstelver, 233 Robinson St. Like it.
 " Laud, 253 Hughson St. Like it very well.
 " Lumsden, 219 Main St. Much finer than other scouring soap.
 " Leach, 274 Main St. Splendid.
 " Lay, 170 Robinson St. Like it very much.
 " Langford, 223 Robertson St. Like it.
 " Logan, 72 Poulette St. Like it.
 " McConnell, 44 Oxford St. Use it and find it good.
 " Moore, 299 John St. Good for scouring.

SILICO, the up to date cleaner. Try it. Only 10 cents per cake, 3 cakes for 25 cents.

SOUPS.

Amber Soup.—A large soup bone (two pounds), a chicken, a small slice of ham, an onion, two sprigs of parsley, half a small carrot, half a small parsnip, half a stick of celery, three cloves, pepper, salt, a gallon of cold water, whites and shells of two eggs, and caramel for coloring. Boil slowly for five hours, beef, chicken and ham; add the vegetables and cloves to cook last hour, having first fried the onion in a little fat. Strain the soup into an earthen bowl, and let remain over night. Next day remove cake of fat on the top; take out the jelly, avoiding the settlings, and mix into it the beaten whites of the eggs, with the shells. Boil quickly for half a minute, then pass through a jelly bag. When ready to serve, add a large tablespoon of caramel.

Split Pea Soup.—One pint of peas, washed twice in warm water. Put two tablespoonfuls of water and one tablespoonful of dripping or bacon fat in a saucepan which will hold three pints; put in the peas three hours before they are needed, and let stand on the back of the stove to swell. Add cold water as they continue to swell. Let simmer till twenty minutes before the soup is wanted. Shred some celery and one onion, very fine. When the peas are boiling, add one teaspoonful of salt, dissolved in water, throw in the vegetables and boil ten minutes. Strain through a colander, beating the thick part with a wooden spoon. Return to saucepan and simmer. Mix one table-spoonful of flour in cold water, add a little hot broth and throw in. Serve with dice of toasted bread.

Black Bean Soup.—Soak your beans over night, (one quart will make soup for twelve persons), put them on to boil easily in the morning, when soft enough to mash strain them through a sieve, season with salt and pepper and cloves. Cut a lemon in thin slices and quarter them, put in tureen with a glass of Madeira or sherry wine, and two or three hard boiled eggs quartered.

Potato Soup.—Six boiled and mashed potatoes, one quart of milk, one-fourth pound of butter. Season with pepper and salt. While mashing, add the butter and pour in gradually the boiling milk. Stir well and strain through a sieve, heat once more. Beat up an egg, put in the tureen and pour over it the soup when ready to serve.

Tomato Cream Soup.—Put kettle with one quart of tomatoes on the fire, add a little onion chopped fine, pepper and salt to taste and a pinch of soda, mix till very smooth. In another kettle put a large teaspoonful of butter, same as flour and blend smoothly; add one quart of milk, when thickened pour through a strainer the milk on the tomatoes, strain again immediately into hot tureen, and serve soon as possible. The two parts must not cook together.

FISH.

Escaloped Fish.—Boil until tender any large white fish, remove the skin and bones and flake it, sprinkle with pepper and salt. For the dressing boil one quart of milk, and thicken with one quarter of a pound of flour, when cold add one quarter of a pound of butter and two well beaten eggs. Butter a deep dish, put in a layer of fish then a layer of sauce alternately, seasoning with onion and parsley until the dish is full, putting the sauce on top, sprinkle over it some bread crumbs and bake one hour.

Picked-Up Codfish.—Take cod and pick up with two forks very fine, wash in two waters, put in pan with one pint milk, mix with little flour on

HAMILTON, ONT., CONCLUDED.

- Mrs. McKea, 19 Cannon St Use it, like it first-class.
 " McKenzie, 96 Cathacan St Use it right along.
 " Martin, 127 Emerald St Find it first-class.
 " McClelland, 235 Queen St Use it.
 " Morriss, 264 McNab St Like it very much, indeed.
 " Moore, 39 Herkimer St Very nice.
 " Millar, Bay St. S. Never had anything to equal it for cleaning.
 " Mansvgh, 163 Main St. E. Highly recommend it.
 " Macdonald, 232 Duke St Like it.
 " Mansfield, 251 Bold St Like it.
 " Miles, 169 Bold St Splendid
 " Malcolm, 81 Bold St Like it.
 " Mitchell, 128 Ray St. S. Splendid
 " McKenna, 102 Ray St. S. Like it.
 " Mathewson, 101 Vine St Like it very much.
 " Markle, 250 Bay St Like it for scouring.
 " McLean, 246 Hunter St Like it very much.
 " Newcombe, 83 Magill St. Like it very well.
 " Nelson, 30 Grove St Like it well, cleans splendid.
 " Nicol, 45 Caroline St Like it very well.
 " Olmsted, 49 West Ave Very good.
 " O'Connor, 183 Queen St. N. Like it.
 " Patten, 280 King St Like it on windows.
 " Porteous, 76 Murray St First-class for cleaning windows.
 " Poag, 25 Smith St Very good.
 " Pooch, 164 Herkimer St Lovely for cleaning.
 " Pullar, 96 Duke St Like it.
 " Quinn, 280 Jackson St. W. Real well.
 " Reece, 164 Market St Like it very much for silverware and windows.
 " Reed, 19 Grove St Cleans silver well.
 " Robertson, 62 Caroline Like it.
 Miss Rigsby, 180 King St Use it and like it well.
 Mrs Rushton, 303 Mary St First rate for cleaning and scouring.
 " Shearer, 112 George St Splendid.
 " Shaylor, 118 Robinson St Like it very much.
 " Smith, 131 Robinson St Like it.
 " Stevenson, 180 Duke St Like it.
 " Stephens, 196 Bold St Like it.
 " Shierstein, 284 Jackson St Very good.
 " Shaver, 104 Wilson St Used it for six months, like it well.
 Mr. Shafey, 311 Jackson St. W. Grand.
 Mrs. Townsend, 30 Park St Like it very much.
 " Toke, 191 Robinson St Very nice.
 " Venattin, 207 Bay St. N. Used it for kitchenware and like it first-class.
 " Vint, 17 Hess St. N. Use it and like it.
 " Vaughan, 364 Hannah St Like it.
 " Wallace, 110 Ferguson Ave Like it.
 " Woodley, 109 Jackson St Like it.
 " Williams, 25 Ballie St Like it.
 " Wilson, 54 Wilson St Like it very much.
 " Wilde, 178 Duke St Like it.
 " Webb, 331 Jackson St Like it.
 " Wright, 60 Crook St Like it.
 " Young, 135 Market St Like it real well.

TORONTO, ONT.

- Mrs. Adams, 53 Peter St Good.
 " Anhite, 28 Robinson Street Good
 " Alexander, 120 Bleecker St Always satisfactory.
 " Bean, 53 Widmer St Good.
 " Bane, 43 Widmer St Very good.
 " Buckley, 292 Adelaide St. W. Very good.
 " Blum, 47 Peter St Splendid.
 " Brown, 21 1/2 Dorset St Good.
 " Barker, 78 Euclid Ave Good.
 " Binley, 628 Parliament Better than any scouring soap.
 " Bedford, 624 Parliament Best scouring soap, not gritty.
 " Barry, 10 Robinson St Splendid
 " Belford, 202 Bathurst Beautiful on silver.

SILICO, cleans quickly but DOES NOT SCRATCH.

stove until it is cooked and looks creamy. Take off and add one egg beaten and cook little longer.

Codfish Balls.—Three pints boiling water, one cup salt codfish which has been picked into small pieces and freed from bones, one pint potatoes peeled and quartered. Put all together in pan, and boil until potatoes are soft. Drain off the water, mash and beat until soft and smooth, add one teaspoonful butter, a little pepper, and when slightly cooled, one well-beaten egg. Shape into balls with a tablespoon, and fry in hot lard.

Boiled Fish.—Clean and wash the fish, tying in a well floured cloth, and place in a kettle of boiling water salted; boil from three-quarters of an hour to an hour.

Drawn Butter Sauce.—Cream well together; one-half cup butter, two table spoonfuls flour, add one-half pint boiling water, allow to come to boiling point and remove from stove; season with pepper and salt.

MEATS.

Meats to be roasted or broiled, should be given the greatest amount of heat possible at first, that the surface may be hardened and the juices retained.

Stewed Beef a la Mode.—Take the desired quantity of round beef, cut into three ounce pieces, and dredge with flour. Fry in the stew pan some beef drippings and a sliced onion. Put in the meat, and fry well, stirring constantly ten minutes. Then add gradually enough water to cover the meat, season with salt, pepper, a teaspoonful each allspice, cloves and mace, a bay leaf, and a sliced lemon. Let it simmer gently four hours.

Beef Stew with Dumplings.—Two pounds lean beef, cut into inch squares, sprinkled with salt, pepper, and two tablespoonfuls of flour. Cut fat from meat into small bits, put in stew pan and fry ten minutes. Cut one onion, two slices carrot, two small turnips in small dice and fry in hot fat ten minutes. Put in the meat and fry till it browns, stirring to prevent burning, then pour over one large quart hot water, and set on stove where it will simmer gently two and one-half hours. Then add two sliced potatoes, boil ten minutes, then put in dumplings and boil hard ten minutes, without lifting the cover. *Dumplings*—One pint flour, two teaspoonfuls baking powder, one-half teaspoonful salt, one-quarter cup sugar. Mix thoroughly, and wet with one small cup milk. Roll one-half inch thick, cut with biscuit cutter.

Pot Roast Beef.—Take a lean piece of beef. Cut a little fat from it and fry in an iron pot a few minutes. Season the beef, and sprinkle over a little flour; put in the pot and fry brown on all sides. Pour in hot water to half cover the beef, cover tightly and cook until tender. Add a little boiling water at intervals to prevent burning. Thicken the gravy, and pour around the meat on the platter.

Souse.—Take four young and tender pigs' feet, cover them with water, and let them boil very slowly until so tender that the bones come out, take the pigs' feet out and sprinkle a little salt over them; when the liquor cools remove the grease and to one quart of the liquor add the same measure of vinegar; boil it a few minutes with half a handful of whole pepper, and same quantity of whole allspice, and pour it boiling hot over the feet; cover closely and keep in a cool place. To fry them, cut in thick slices, roll in egg and cracker dust, and fry in hot butter.

TORONTO, ONT., CONTINUED.

- Mrs. Banks, 510 Parliament St..... Good.
 " Bany, 73 Bleecker St..... Would not be without it.
 " Bell, 195 Bleecker St..... Good.
 " Bayley, 106 Gould St..... Best she ever used.
 " Butter, 56 Peter St..... Very good.
 " Creighton, 103 Bleecker St..... Very good.
 " Carroll, 50 Denison Ave..... Equals the best.
 " Casey, 79 Seaton St..... Just as claimed, would not be without it.
 " Crawford, 237 Rose Ave..... Good.
 " Cranston, 57 Taylor..... Good.
 " Crandall, Kingston Road..... Very good.
 " Dawes, 20 Woolsey St..... Very good.
 " Dill, 53 Regent St..... Splendid.
 " Farley, Mercer St..... Worked well.
 " Flagler, 98 John St..... Like it well.
 " Fletcher, 66 Euclid Ave..... Splendid
 " Fisher, 65 Rose Ave..... Very good.
 " Ferris, 248 Berkeley..... Would not be without it.
 " Gamble, 58 Widmer St..... Good.
 " Griggs, 66 Mitchell Ave..... Cleans nicely.
 " Goodwin, 246 Farley Ave..... Splendid.
 " Gadsby, 81 Denison Ave..... Very good.
 " Graham, 14 Gerrard St E..... Excellent.
 " Harker, 47 Mercer St..... Very good.
 " Hennessey, 21 Dorset St..... Good.
 " Humphrey, 407 Queen St W..... Very good.
 " Henderson, 259 Sherbourne St. Splendid.
 " Hays, Lansdowne..... Splendid.
 " Hovenden, 244 Wellington St. Very good.
 " Hambly, 23 Oak St..... Very good.
 " Jackson, 34 Euclid Ave..... Good.
 " Knox, 582 Ontario St..... Always use it and would not be without it.
 " Kirk, 105 Bleecker St..... Finest and best.
 " Libby, 32 Parliament St..... Like it very well.
 " Laing, 57 Seaton St..... Good.
 " Long, Enderby Road..... Very good.
 " Lowry, 258 Wellington W..... Very good.
 " Lundy, 27 St. James St..... Very good.
 " McGregor, 238 Sackville St..... Good.
 " Marsh, 322 Richmond St..... Good.
 " Moran, 240 Adelaide St. W..... *Best ever used and economical.*
 " McCracken, 15 Drummond Pl. Very good.
 " Miles, 82 Euclid Ave..... Very good.
 " McBride, 155 Euclid Ave..... Like it.
 " McLellan, 633 Ontario St..... Equal to the best.
 " Mathers, 239 Farley Ave..... Very good.
 " ———, 77 Mitchell Ave..... Very good.
 Mr. Alf. McNeill, 16 Queen St. E..... I find Silico A1 for cleaning windows and bar.
 Mrs. Maisland, 203 Bleecker St..... Good.
 Miss Martin, 256 Niagara St..... Good.
 Mrs. McGrand, 43 Seaton St..... First-class.
 " Marshall, 201 Seaton St..... Good.
 " McRoberts, 39 Widmer St..... Good.
 " ———, 251 Niagara St..... Good.
 " Owen, 15 St. James Ave..... Like it well
 " Otton, 6 Palmerston Ave..... Equal to the best.
 " Onderkirk, 198 Wilton Ave..... Good.
 " Parliament, 16 Drummond St. Good.
 " Phillips, 64 Euclid Ave..... Very good.
 " Parrett, 184 Sherbourne St..... A1.
 " Pierson, 236 Gerrard St E..... Good.
 " Roy, 318 Adelaide St. W..... Splendid.
 " Ralsh, 101 1/2 Bleecker St..... Very good.
 " Rowan, 76 Euclid Ave..... Splendid.
 " Raby, Lansdowne Ave..... Like it well.
 " Robertson, 67 Regent St..... Splendid.
 " Sriver, 51 Peter St..... Good.
 Miss Shain, 346 King St. W..... Very nice.
 Mrs. Strong, 148 Rose Ave..... Always satisfactory.
 " Stutsbury, 143 Euclid Ave..... Very good.

SILICO cleans everything, injures nothing.

To Cook Kidneys.—Slice the kidneys, fry them in a little hot butter, when done take them out and lay on hot plate. Make the following sauce, to a piece of butter size of a butternut add one teaspoonful chopped onion, little chopped parsley, one teaspoonful of flour, melt the butter in a saucepan and add the other ingredients. When it is browned add one and a half cupfuls of hot soup stock, let it simmer a few minutes, then season with pepper and salt and strain it, add a teaspoonful of sherry wine, let the kidneys remain a few minutes in the sauce without boiling, then serve.

To Cook Liver.—Cut liver in small pieces, two tablespoons butter melted with one onion cut up fine, cook the onion until yellow, then add the liver and cook until you cannot see any blood, add one tablespoonful flour, then add gravy, or soup, or a little water, then add half a lemon and some red wine.

Chicken Pie.—Cut into pieces one chicken, boil in enough water to cover until tender, adding when half done one tablespoonful salt. Take out chicken, keep warm, and thicken the liquid with one tablespoonful each flour and butter rubbed together. Add salt and pepper to taste. Boil five minutes. Take one quart flour, two teaspoonfuls baking powder, a little salt and one small cup butter. Mix as biscuit. Take half, roll one-quarter inch thick, and line a deep dish, leaving an inch over the sides to turn up over top crust. Put in chicken, pour over gravy, cover with the other crust, with a large hole in centre for steam to escape. Wet the edge and fold over the under crust, press firmly together. Spread soft butter over the top, make ornaments to fit the centre, and bake until done.

Fried Chicken.—Wash the chickens until all the blood is out, cut them in pieces, rub a very little salt over them, then roll each piece in flour. Fry them (covered) till a nice brown color in lard or butter. Make a gravy of cream and butter; if the cream is not very thick, add a little flour, season to taste, adding a little mace or nutmeg as desired.

English Yorkshire Pudding.—One-half pound of flour, one pint of milk, a pinch of salt, one teaspoonful of baking powder. Mix well together the baking powder, flour and salt, then add one cup of milk, and beat until perfectly smooth; then add remainder of the milk. Melt some butter or dripping in a flat tin, pour in the batter, place a joint of beef or mutton on it, and bake in a quick oven.

Veal Loaf.—Three and one-half pounds of minced veal (the leg is best for this purpose), three eggs well beaten, one tablespoonful of pepper and one of salt, one grated nutmeg, four rolled crackers, one tablespoonful of cream, butter the size of an egg. Mix these together and make into a loaf, roast and baste like other meats. Beef may be used in place of veal by adding one-fourth pound of salt pork, minced fine.

VEGETABLES.

To Cook Macaroni.—Half package of macaroni, break it up and put into water slightly salted, boil very hard then take the water off and put in a colander to drain. Then add a layer of grated cheese, and little milk, and bake three-quarters of an hour.

Stuffed Baked Tomatoes.—Choose large ripe tomatoes, do not skin them, but scoop out small place at the top and fill with a stuffing made of bread crumbs, minced onion, salt and pepper. First fry the onion in a little butter, add the bread crumbs moistened with a little stock, fry a moment

TORONTO, ONT., CONCLUDED.

Mrs. _____, 57 St. James Ave	Very good.
" Sim, 74 Mitchell Ave	Very good.
" Sidney, 16 Palmerston Ave	Cleans nicely.
" Sheppard, 54 Denison Ave	Very good.
" Spencer, 40 Robinson St	Splendid.
" Tushingham, 310 Richmond W. Good.	
" _____, 56 Widmer St	Good.
" Wilson, 14 Drummond Pl.	Very good.
" Wheelan, 93 Peter St.	Splendid.
" Wilfong, 100 Rose Ave	Good.
" Wright, 28 Denison Ave	Like it well.
" Waude, 209 York St	At.
" Walker, 732 Seaton St.	Good.

ALVINGTON, ONT.

Mrs. E. Dorvoux	Does beautifully.
" P. Henry	Does all it is recommended to do.
" M. Hillman	Is most useful.
" S. D. Mott	It brightens jewelry beautifully.
" R. Morrisson	Works nicely.
" A. McCallum	Is grand for woodwork.
" A. McPhail	Can highly recommend it. Far superior to any
" D. Thompson	Does silver beautifully. [scouring soap.]
" A. E. Vese	Good for tinware and silver.

BRANTFORD, ONT.

Mrs. M. Kappase	Very good on brass.
" J. Kennard	Very nice.
" J. Kearney	Very fine for glass and tinware.
" W. Kerr	Use Silico right along.
" R. Ryan	Very nice on silver.
" Rutledge	Use it steadily.
" M. Sieger	Very good.
" J. Sisdale	Very nice.
" John Sopington, Albion St.	Very nice.
" Telfer	Very nice on spoons.

BRUSSELS, ONT.

Mrs. L. A. Avery	Does the work beautifully.
" Jno. Ament	Prefer Silico to any scouring soap.
" J. S. Boroman	Copper and silver.
" G. Crooks	Very fine indeed.
" Jas. Cline	Superior to other scouring soap.
" F. Carr	It is a wonderful soap.
" F. Davidson	It works just lovely.
" N. Ferg	Very nice on tin.
" W. Godfrey	It does tin, silver and brass beautifully.
" J. A. Gifford	A very fine soap.
" A. Hay	Lovely for tin and silver.
Miss Thos. Henry	A great improvement on scouring soap.
Mrs. Hotoghtin	It is far superior to all other scouring soaps
" Jobb	Far ahead of all soaps.
" George Lowney	Nice for tinware.
" J. Lovel	It does tin and brass beautifully.
" Leslie	It is a beautiful soap.
" E. C. Lowney	Very fine on anything.
" A. McGuire	Does copper and brass nicely.
" W. N. McBride	It does the work better than anything else.
" Neelands	Nice for tin and silver.
" J. New	Nice for tin and silver.
" J. M. O'Connor	Does tin and silver beautifully.
" D. Pringle	Does spoons nicely.
" Thos. Parker	Good for tin and brass.
" Parke	Recommend it.
" E. Roddick	Does the work lovely.
" Russell	A good soap.
" Rankin	Nice for tin and silver.
" R. E. Spolling	It is lovely soap.

SILICO, the up to date cleaner. Try it. Only 10 cents per cake, 3 cakes for 25 cents.

and fill the cavities, allowing the stuffing to project half an inch above the top of the tomatoes, then bake in oven.

Baked Beans.—Soak one quart of beans over night, pour off the water and cook in fresh water until they crack open; then put into a deep earthen dish, cover with the water (add one teacup of molasses if desired), put into centre of the dish one-half pound of par-boiled pork which should be scored across the rind. Bake slowly four hours. Keep nearly covered with water until two-thirds done; then allow them to bake brown.

Beets.—Do not break the skins in washing or they will lose their color in cooking. Boil one hour in hot, slightly salt water. Rub off the skins, split in half, dish, and pour on them a boiling mixture of one tablespoonful of melted butter, two of vinegar and a little pepper and salt. Serve *very* hot.

Scalloped Apples.—Butter a pudding dish, and put a layer of peeled sliced apples in the bottom. Sprinkle with sugar, a very little flour and cinnamon, and some small bits of butter. Fill the dish in this manner, and bake one hour, covering the dish to prevent burning on the top. Serve cold or hot.

To Cook Cranberries.—Add one teacup water to one quart cranberries, and put on the fire. Cook ten minutes, rub through a colander, add two heaping cups sugar and cook about ten minutes longer. Pour into a porcelain or china mould. Turn out as a jelly.

Scalloped Onions, Cauliflower or Asparagus.—Boil either vegetable until tender, then put in baking dish and pour over sauce made of one tablespoonful butter rubbed into one and one-half tablespoonfuls flour, pour over it one pint hot milk, and cook until like custard. Bake one-half hour. Cut cauliflower or asparagus into small pieces before pouring over the sauce.

Creamed Potatoes.—Put one tablespoonful butter in a frying pan and when it bubbles, add one tablespoonful flour. Add one cup hot milk, with salt and pepper to taste. Add one pint cold boiled potatoes cut into small dice, cook until thoroughly hot.

Saratoga Potatoes.—Peel and slice *very thin* six large potatoes, lay them in ice water one hour, and thoroughly dry them with a clean towel. Drop each slice separately in a kettle of boiling lard, fry until crisp and brown. Take out with wire spoon, drain and sprinkle with salt while hot.

Succotash.—Boil one quart lima or string beans until tender. Cut down the middle the grains of one dozen ears corn, and scrape. Drain off water from beans, add the corn, season with salt, pepper and a good lump of butter. If too dry add a little cream or milk. Cook twenty minutes after adding the corn.

Baked Tomatoes.—Take six large ripe tomatoes, skin and cut into small pieces. Spread a layer in the bottom of bake dish, season well, put a layer of coarse bread crumbs over the tomatoes with plenty of butter. Continue this until the dish is full, having bread crumbs on top. Bake one hour.

Turnips a la Creme.—Cut peeled turnips into half inch dice, boil in salted water and drain, pour over a cream sauce made of one cup hot milk

BRUSSELS, ONT., CONCLUDED.

- Mrs. R. L. Taylor.....Does brass and copper nicely.
 " W. Wieldfang.....Beautiful for tin.
 " Watt.....Far ahead of all scouring soaps.

BOWMANVILLE, ONT.

- Mrs. Archibald.....Like it well.
 " Ashley.....Like it very well.
 " Butler.....Like it very well.
 " Benmear.....Like it.
 " Brockman.....Very good.
 " Bennett.....Very good.
 " Body.....Very nice.
 " Bobbett.....Like it.
 " Chesterfield.....Like it.
 " Curtis.....Like it.
 " Dobbs.....Like it first rate.
 " Dunlop.....First class.
 " Dany.....Very good.
 " Ellis.....Like it.
 " Eady.....Very nice.
 " Good.....Very good for scouring.
 " Greenfield.....Like it.
 " Grose.....Very good.
 " Gaisam.....Like it.
 " Girling.....Very good.
 " Hughes.....Like it.
 " Hoslins.....Like it.
 " Howson.....First-class.
 " Hastings.....Good.
 " James.....A first-class cleaner.
 " Jacobi.....Like it very much.
 " Lyons.....Like it.
 " Luke.....First-class for cleaning.
 " Morris.....Like it.
 " Osborne.....Very nice.
 " Rainer.....First-class soap.
 " Sanders.....Like it.
 " Smith.....Like it.
 " Sales.....Like it very much.
 " Shipman.....Like it very well.
 " Thornton.....Like it.
 " Washington.....Like it very much.
 " Webster.....Like it.

CALEDONIA, ONT.

- Mrs. Avery.....Like it.
 " Bugg.....Like it well.
 " S. Harris.....Like it.
 " W. Lawrence.....Like it.
 " Moses.....Like it.
 " Patterson.....Very good.
 " Wickett.....Good.
 " Young.....Like it.

EXETER, ONT.

- Mrs. Dr. Anderson.....It works nicely on oilcloth and spoons.
 Dr. Amos.....It is a wonderful soap.
 " T. A. Brown.....Does silver and tin beautifully.
 " Wm. Bissell.....It is the best cleaner I have had.
 " T. Clark.....Works well on tinware and spoons.
 " Wm. Davidson.....It does all that is claimed for it.
 " Essery.....Very nice.
 " S. Jory.....Very fine for copper and brass.
 " Lambrook.....Is a beautiful soap.
 " S. V. Saunders.....It is a perfect article.

SILICO, cleans quickly but DOES NOT SCRATCH.

poured gradually over one tablespoonful each butter and flour rubbed together. Salt and pepper.

WELSH RAREBIT, ETC.

Welsh Rarebit.—One pound cheese, grated, one large tablespoon butter, one tablespoon tomato catsup, one-quarter teaspoon salt, one gill beer or ale, dash of red pepper. Cook in a double boiler, stirring all the time until smooth and thick. Serve on hot dipped and buttered toast.

Macaroni with Cheese.—One-quarter pound or twelve sticks macaroni broken into one inch lengths, and cooked in three pints boiling salted water twenty minutes. Turn into a colander and pour over it cold water; drain. Make a sauce of one tablespoonful each of butter and flour and one and one-half cups hot milk, salt. Put a layer of grated cheese in bottom of bake dish, then a layer of macaroni and one of sauce; then cheese, macaroni and sauce, and cover the top with fine bread crumbs, with bits of butter dotted over, and a little grated cheese. Bake until brown.

Spaghetti. (Mexican style.) Put a tablespoonful of lard and butter in a porcelain saucepan. When hot add one-quarter pound of spaghetti broken in desired lengths, half an onion sliced, one large tomato sliced, pepper and salt, and a dash of red pepper. Stir to prevent burning, and allow to brown slightly. Then add one large cup stock or hot water and boil until the water has been absorbed, being sure the spaghetti is tender.

ENTREES.

Apple Fritters.—Make a batter with one cup sweet milk, one teaspoonful sugar, two eggs, whites and yolks beaten separately, two cups flour, one teaspoonful baking powder mixed with flour. Chop some good tart apples, mix in the batter, and fry in hot lard. Serve with maple syrup.

Chicken Croquettes.—One boiled chicken, two ounces of melted butter, two ounces of flour, one cup of the water the fowl has been boiled in, one-half cup of cream, pepper and salt, two eggs, nutmeg. Boil the butter, flour, cream and water together for two minutes. Mix with the minced chicken, cool, then mould, roll in egg, then in bread crumbs, and fry.

Corn Fritters.—One pint grated corn, one-half teacup milk, one-half teacup flour, one small teaspoonful baking powder, one tablespoonful melted butter, two eggs, one teaspoonful salt, a little pepper. Fry in hot lard.

Fish Croquettes.—One pint cold boiled fish, free from skin and bone and minced fine, one pint hot mashed potato, one tablespoonful butter, one-half cup hot milk, one egg well beaten; pepper and salt and a little chopped parsley. Mix thoroughly and let cool. When cold make into balls, dip into a beaten egg, roll in bread crumbs and fry in hot lard.

Omelet.—Six eggs, one-half teaspoonful of salt, three tablespoonfuls of milk, one of butter. Separate the eggs and beat very light, add the salt and milk; have the pan very hot, put in the butter and pour in the egg. Shake on the hottest part of the stove till the egg begins to thicken, then place on the grate in the oven until set; run the knife between the sides of the omelet and pan, fold and serve on a hot dish.

SILICO, the up to date cleaner. Try it. Only 20 cents per cake, 3 cakes for 25 cents.

GRIMSBY, ONT.

- Mrs. Dr. Alway, Main St.....Likes it.
 " Chambers, John St.....Likes it very much.
 " W. Clark, Ontario St.....Very good.
 " Geo. Cole, Ontario St.....Very good.
 " Jas. Farrell, Oak St.....Likes it.
 " Thos. Flood, Main St.....Splendid.
 " Hewitt, Depot St.....Very good.
 " House, John St.....Very nice, indeed.
 " Hughes, Ontario St.....Works very well.
 " King, Elizabeth St.....Likes it.
 " Lequah, Adelaide St.....Likes it.
 " Livingstone, Main St.....Likes it.
 " McNish, Oak St.....Very good and very handy.
 " Nelles, Depot St.....Very good.
 " Sanders, John St.....Splendid.
 " G. S. Vandyke, John St.....Very good.

HARRISTON, ONT.

- Mrs. Buchanan.....Does tin and silver beautifully.
 " R. Bennett.....Does the work very nicely.
 Miss Failles.....It is a lovely soap.
 Mrs. M. Irvine.....Nice for tin and silverware.
 " Plout.....Nice for tin and silverware.
 " Thurtell.....Nice for any house.

HAGERSVILLE, ONT.

- Mrs. Anderson.....Likes it.
 " Buburge.....do
 " Burbridge.....Very good.
 " Campbell.....Very good.
 " Croman.....Like it.
 " Fredericke.....Recommend it to everybody.
 " Hawke.....Very good.
 " Howard.....Very good.
 " W. Harrison.....Like it well.
 " Heaslip.....Like it.
 " Hammond.....do
 " Dr. Jones.....Very good.
 " Dr. McDonald.....do
 " Mealy.....Splendid.
 Mr. Geo. Start.....Like it.
 Mrs. Shaw.....do
 " L. Smelzer.....Like it very much.
 " Snider.....Like it.
 " Slock.....Splendid.
 " Underhill.....Like it.
 " Walker.....do
 " Horne, Church St.....do
 " Kinsley do.....do

JARVIS, ONT.

- Mrs. Allen, Main St.....Like it very well.
 " Bennett do.....Like it.
 " Coleman do.....do
 " Frisette do.....do
 " W.H. Hammond do.....do
 " Hager do.....Like it very well.
 " Lewis do.....Like it.
 " Millenbeacher do.....do
 " Mann do.....Like it splendid.
 " Nelson Moblo do.....Like it very well.
 " Rogers do.....Like it.
 " Smith do.....Very satisfactory indeed.

SILICO cleans everything, injures nothing.

Rice Croquettes.—Boil one-half cup of rice very soft, when cold beat in two eggs, two spoonfuls of sugar, one teaspoonful of salt. Form into balls, dust a little flour over, roll in egg and fry.

Sausage Roll.—Make dough as for baking powder biscuit. Roll and cut into pieces four inches wide and twice as long. Take fine sausage, put two or more pieces in the dough and roll up. Press the ends together and bake half an hour.

Sweet-bread Croquettes.—Boil in salted water twenty minutes two pairs sweet-breads. Throw them into cold water for a few minutes, remove the skins and little pipes. Cut them into dice, also one-half box mushrooms. Put one large tablespoonful butter into a saucepan, when it bubbles add one tablespoonful flour; cook well, and add one gill cream or soup stock. Cook and add sweet-breads and mushrooms. Heat well, take from fire, and add beaten yolks of two eggs. When cool form into croquettes, roll in beaten egg and cracker crumbs, and fry in hot lard.

SALADS.

Tomato Salad.—Skin and slice some ripe tomatoes, also one white onion; lay them on the ice until cold, put them in a salad bowl, sprinkle a very little sugar over them (about a saltspoonful), pepper them well, pour about three tablespoonfuls of salad oil over them, a little Worcestershire sauce, and the last thing, one tablespoonful of vinegar with one heaping teaspoonful of salt dissolved in it. Be very careful not to break the tomatoes, but mix the dressing at one side of the dish and gently pour it over with the spoon. The same dressing can be used for lettuce and cucumbers without the sugar.

Lobster Salad.—Cut the meat of two small lobsters into small pieces. Add a little of the fat and coral. Then season with salt and pepper, and pour over enough mayonnaise dressing to moisten well. Put in the middle of a platter, garnish with lettuce leaves, pour over the remainder of the dressing, and put slices of boiled egg and olives over the top.

Potato Salad.—One quart of potatoes, boiled with skins on, one small white onion, two teaspoonfuls of olive oil, pepper and salt, and a little parsley, one-half cup of weak vinegar. After potatoes are cold cut up in small pieces. Chop the onion and parsley fine and mix all together.

Shrimp Salad.—One can shrimps. Wash and cut in halves. Make a dressing of two eggs, whites beaten first then yolks added, one tablespoonful salad oil added slowly, one teaspoonful each salt and pepper, one-half cup vinegar, a little made mustard. Stir all together on stove until it thickens, and when cold pour over the shrimps, to which has been added celery or finely cut lettuce.

French Dressing.—One tablespoonful of vinegar, three of olive oil, one saltspoonful of salt, one of pepper, and a little scraped onion, if desired.

Lettuce Dressing (without oil).—One-half pint cream or rich milk, one-half pint good vinegar (weak), one small teacup sugar, three eggs well beaten, a lump of butter size of an egg, one teaspoonful ground mustard. Pepper and salt. Mix all together cold, and cook until thick as custard.

KINCARDINE, ONT.

- Mrs. Wm. Arnold..... Does copper nicely.
 Messrs. Armstrong Bros..... It does silver beautifully.
 Mrs. Geo. Acheson..... Does brass and silver very well.
 " J. A. Anderson..... Is a wonderful soap.
 " J. F. Acheson..... do
 " Jno. Boyer..... Lovely for mirrors.
 " D. C. Brown..... Very nice for silver and tin.
 " H. B. Chant..... Superior to anything I have ever used.
 " Wm. Doherty..... It is a wonderful soap.
 " J. G. Fisher..... Is far ahead of any scouring soap.
 " Gilchrist..... Does the work beautifully.
 " E. Herman..... Beautiful for silver and tin.
 " J. D. Leadbetter..... Lovely for silver.
 " A. McGregor..... Beautiful for copper and silver.
 " Miller..... Good.
 " Murray..... Nice for silver and tin.
 " W. W. Mannud..... It is simply a marvel.
 Miss Monroe..... Nice for silver.
 Mrs. McPherson..... Beautiful.
 " Morris..... The best I ever used.
 " H. Nickle..... Does everything lovely.
 " W. Purdy..... Beautiful for silver and tin.
 " R. Parke..... It is just lovely, don't scratch.
 " Scott..... Does the work lovely.
 " Wm. Stewart..... Does beautiful work.
 " Wm. Slezler..... Good for brass and silver.
 " R. N. Sorndy..... It is a wonderful soap.
 " N. Smith..... Does brass beautifully.
 " R. Stoneham..... Nice for brass and copper.
 " J. Stewart..... Beautiful for silver.
 " R. S. Williams..... Works better than any other.
 " Chas. Wilson..... Nice for brass and copper.
 " Wynne..... Is a very fine soap.
 " Whiteley..... Does the work beautifully.

LONDON, ONT.

- Mrs. Wm. Bowen, Princess St..... Splendid.
 " John Piddes..... Beautiful for silver.
 " J. Garrison, Princess St..... Nice for silver.
 " J. Keely, do..... Splendid for woodwork.

MT. FOREST, ONT.

- Mrs. M. Adams..... Nice for silver and tin.
 " Barrington..... Does almost everything nicely.
 " Coyne..... Nice for glass and mirrors.
 " Gilbert..... Nice on brass and tin.
 " Gardner..... A splendid soap.
 " Jones, jr..... Nice for windows and silver.
 " J. McPhaden..... Very nice for tin and silver.
 " J. R. Noonan..... Works nicely on many articles.
 " Phelps..... Very nice for tin and brass.
 " Scales..... A very fine soap.
 " Wilker..... Does tin and spoons nicely.
 " West..... I like it very much.

NIAGARA FALLS, ONT.

- Mrs. Wm. Boyd..... Better than other scouring soaps.
 " S. Nulleims..... Like it very much.
 " N. Weber..... Like it very well.

COHAWA, ONT.

- Mrs. Edwards, John St..... Grand for cleaning.
 " Gregory, Metcalf St..... Very good.
 " Horn, 85 Centre St..... Like it.
 " Jewell, Centre St..... Like it.
 " McLean, 91 Centre St..... Like it.
 " Sweeney, John St..... Like it.
 " Ward, Centre St..... Very nice.

SILICO, the up to date cleaner. Try it. Only 20 cents per cake, 3 cakes for 25 cents.

Mayonnaise Dressing.—Put the yolk of an egg into a bowl with a saltspoonful of salt, and beat until light; then add half a teaspoonful of dry mustard, and beat again. Then add olive oil, drop by drop, until it is thickening, then a few drops of vinegar, and the same of lemon juice. Continue this process until the egg has absorbed a little more than a gill of oil; finish by adding a *very little* cayenne pepper.

Salad Dressing.—Put the yolks of two eggs in a plate, one teaspoonful of mustard that has been mixed with vinegar, salt to taste, a *thought* of cayenne pepper. With a silver fork stir in oil, drop by drop, till the mixture can be almost lifted from the plate. Then add very strong vinegar, (a small quantity if you wish the dressing to be thick), then beat the whites of the two eggs and stir into the dressing just before it is put on the salad.

Hollandaise Sauce (for fish).—Rub one-half cup butter to a cream. Add the yolks of two eggs one at a time, and beat well. Stir in the juice of half a lemon, one saltspoon salt, and a pinch of cayenne pepper. When ready to serve, add one-half cup boiling water, place the bowl in a pan of boiling water or in the top of teakettle and cook until thick as custard stirring all the time.

Mint Sauce.—One-fourth pint of vinegar, four tablespoonfuls of chopped meat, and two of sugar. Let stand for an hour or more before using.

Oyster Sauce.—To drawn butter sauce, add a few small oysters drained from their liquor, and a few drops of vinegar or lemon. Let come to a boil and serve.

Tartare Sauce.—Make a mayonnaise dressing and add one tablespoonful finely chopped Gherkins pickles.

PUDDINGS.

Apple Pudding.—Fill a buttered baking dish with sliced apples and pour over the top a batter made of one tablespoonful of butter, one-half cup of sugar, one egg, one-half cup of sweet milk, and one cup of flour in which has been sifted one teaspoonful of baking powder. Bake in a moderate oven till brown. Serve with cream and sugar, or liquid sauce. Peaches are very nice served in the same way.

Apple Tapioca Pudding.—Soak a cup of tapioca in water three or four hours. Pare and core eight or ten apples, fill the holes with sugar and stick a clove or two in each apple. Pour the tapioca over them as they are placed in the pudding dish, and bake till the apples are thoroughly done. Be careful not to have the tapioca too thick. Eat with milk or cream. Excellent for the sick.

Baked Apple Dumplings.—One quart flour, two teaspoonfuls baking powder, one-half teaspoonful salt mixed well together. Add one large tablespoonful butter and lard mixed, and enough sweet milk or water to make a soft dough. Roll out into half-inch sheets. Peel and quarter some good tart apples. Put each quarter on a square of dough, sprinkle over it sugar, and press the edges together firmly. Place in a deep pan, sprinkle over sugar and a little cinnamon, and put a bit of butter on each. Fill the pan with water (boiling) just leaving top of dumplings uncovered, then bake forty-five minutes. Serve with sweetened cream or hard sauce.

PARIS, ONT.

- Mrs. T. Smith Very good.
 " Thos. Scott Lovely.
 " Jas. Wilson Very nice.
 " J. Edwards Very good.
 " R. Shipman Very good.

PAISLEY, ONT.

- Mrs. Bain Does the work beautifully.
 " McFarlane Very nice.
 " McKenzie A very fine soap.
 " Paterson Very nice.
 " Shields Very fine on copper and tin.

PORT ELGIN, ONT.

- Mrs. Bruise A very fine soap.
 " Messner Beautiful for tin and silver.
 " S. Mulvaney Very fine on tin and silver.

ST. MARY'S, ONT.

- Mrs. Byron Very nice.
 " J. Broughton Better than any other.
 " W. Ballantyne Nice on silver.
 " Noble Cluff It is the best soap I have ever used.
 " Geo. Duncan A splendid soap.
 " Chas. Flood Very fine soap.
 " J. Gynman It does brass and copper nicely.
 " W. Gillespie Lovely on tin and silver.
 " N. Gerb Does tin nicely.
 " Lander Very nice for copper.
 " Dr. McMinty It is a splendid soap.
 " Murray Beautiful for tin and silver.
 " L. McFare Far ahead of all other soaps.
 " A. Nichol Cleans silver lovely.
 " Geo. Petheck On oilcloth it removed stains that nothing else
 " J. Strange Very nice on tin. [would.
 " Chas. Strong Very good.
 " Wm Sleith Does windows beautifully.
 " Sommerville A perfect soap.
 " Jno. Thompson A wonderful soap, cleans everything.
 " Jno. Walker Very good for windows.

STRATFORD, ONT.

- Mrs. R. Aikin Very nice on silverware.
 " J. Aikin Very good for silverware.
 " Wm. Burgess Very good.
 " Capt. S. T. Cook I am greatly pleased with it.
 " C. Dixey It is a great soap.
 " W. H. Dunbar It is way ahead of any other soap.
 " S. Day It is simply beautiful.
 " Bryce Ennis Ahead of any other soap.
 " J. Fisher Does tinware nicely.
 " Jno. Hern Good for windows, silver, etc.
 " S. Holmes It is just what it is represented to be.
 " J. B. Hill I am delighted with it.
 " J. Hooper Splendid for woodwork.
 " C. S. Jones It does all metal lovely.
 " J. Johnston Lovely for tin and silver.
 " F. Jezard I think it ahead of any other soap.
 " H. Jezard Would use no other.
 " D. Kreller Nice for silver and windows.
 " A. H. King It is a wonderful soap.
 " Jno. Lawder It is splendid.
 " K. J. Levy It is far ahead of any other soap.
 " Jno. Morris A splendid soap.
 " J. A. Morrisson do do

SILICO, cleans quickly but DOES NOT SCRATCH.

Brown Betty.—Grease a pudding dish, and place in the bottom a layer of bread crumbs. Then nearly fill the dish with alternate layers of bread crumbs, and chopped, or sliced apples, strewing brown sugar, cinnamon, and a little butter, over each layer, topping off with crumbs. Bake one hour, and serve with hard sauce.

Cherry or Blackberry Bread.—Stew cherries or blackberries, and sweeten to taste. Butter some slices of stale bread with crusts cut off. Then put a layer of the buttered bread in the bottom of serving dish, and pour over it hot stewed fruit. Repeat until dish is full or fruit used. To be eaten cold, with cream.

Chocolate Pudding.—One pint milk, one pint bread crumbs, yolks of three eggs, five tablespoonfuls grated chocolate. Scald the milk, add breadcrumbs and chocolate. Take from fire and add one-half cup sugar, and the beaten yolks. Bake in pudding dish fifteen minutes. Make meringue of whites of eggs and three tablespoonfuls sugar, spread over pudding, and brown. Serve cold with cream.

Christmas Pudding (Plain). Two quarts stale bread without crust. Break in small pieces, and put in slow oven to dry *not brown*. Pour over the dried crumbs two quarts of milk, let soak one hour. Then beat well, add six beaten eggs, a cup each sugar and molasses, a cup minced suet to two-thirds cup butter, one and a half pounds seeded raisins, a teaspoonful cinnamon, one-half teaspoonful each cloves and mace, half a grated nutmeg, two teaspoonfuls salt. Butter a large pudding dish, pour in pudding, and bake in slow oven three or four hours, covering to keep from getting too brown. Serve with wine sauce.

Delmonico Pudding.—One quart of milk, three tablespoonfuls corn-starch mixed with a little cold milk, the yolks of five eggs beaten with six tablespoonfuls of sugar. Boil three or four minutes. Pour in a pudding dish and bake about one-half hour. Beat the whites of the eggs with six tablespoonfuls of sugar; spread over the top, and return the pudding to the oven until it is a delicate brown.

English Plum Pudding.—Two pounds raisins, seeded; two pounds currants well washed; one-half pound sliced citron; two pounds bread crumbs; two pounds chopped suet; juice and grated rind of three lemons; six eggs, beaten; two pounds light brown sugar; four grated nutmegs; one tablespoonful salt; milk. Mix all the fruit thoroughly, then add eggs and milk, a little at a time, adding carefully to make it moist enough to stick together, *not wet*. Fill bowls the desired size, even full, cover with cloths tied over tightly, and boil steadily eight hours. When wanted for use, boil one hour. Serve with ice cream and rich wine sauce. Will keep all winter.

Peach Cottage Pudding.—Stir sliced peaches into a batter made of one-half cup sugar, three tablespoonfuls melted butter, one beaten egg, one cup milk, one pint flour, and one and one-half teaspoonfuls baking powder. Bake in a loaf, and serve with hard sauce.

Peach Pudding.—Fill a pudding dish with whole peeled peaches, and pour over them two cups water. Cover closely, and bake until peaches are tender, then drain off the juice from the peaches, and let it stand until cool. Add to the juice one pint sweet milk, four well beaten eggs, a small cup flour with one teaspoonful baking powder mixed in it, one cup sugar, one tablespoonful melted butter and a little salt. Beat well three or four

STRATORD, ONT., CONCLUDED.

- Mrs. Peter Parker..... Good on brass.
 " Wm. Proctor..... Beautiful for copper.
 " R. S. Robinson..... It is no trouble to clean anything.
 " Jane Rowland..... I like it better than any.
 " R. Ritchard..... Nice for tin.
 " W. Snow..... A lovely soap.
 " M. Sipes..... A beautiful soap.
 " Jno. Sinclair..... Does the work better than any I have used
 " M. Turner..... Splendid.
 " Jos. Taylor..... Nice for tin and silver.
 " C. Westfall..... Beautiful on silverware.
 " A. Ward..... The very best I have ever used.
 " Jno. Whitby..... Nice for silver.
 " C. Ware..... Makes easy work.
 " J. B. Young..... Far ahead of any other soap.
 " J. F. Right..... Good for tin and silver.
 " Jos. Wilson..... Does all claimed for it.

STRATHROY, ONT.

- Mrs. R. H. Coutts..... Does all claimed for it.
 " Dr. Coltor..... Does porcelain and silver nicely.
 " F. Elliott..... Does tin and silver nicely.
 " M. Geddies..... Beautiful for brass.
 " McClelland..... Beautiful for silver.
 " Jno. McIntosh..... Consider it superior to anything I have ever used.
 " Richardson..... Splendid for brass.
 " C. W. Smith..... Beautiful for silver.
 " J. Sifton..... Nice for tin and silver.
 " J. R. Whitehead..... Does tin and silver lovely.

WALKERTON, ONT.

- Mrs. Beldson..... A lovely soap.
 " E. Briggs..... Very fine on brass.
 " Elliott..... Lovely on silver.
 " A. Lewis..... Nice on silver.
 " T. Mesler..... A splendid soap.
 " J. W. McKee..... A beautiful soap.
 " McCrim..... Does the work nicely.
 " M. Z. Pulford..... Does all claimed for it.
 " J. S. Pulford..... It is a lovely soap.
 " E. Rothwell..... Makes work easy.

WATFORD, ONT.

- Mrs. M. Canter..... Good for copper, zinc and tin.
 " J. S. Eccles..... Simply lovely.
 " P. E. Fuller..... Does copper and tin beautifully.
 " Wm. Fargo..... Works beautifully.
 " T. Howden..... Does tin and silver thoroughly.
 " S. B. Howden..... Does work nicely.
 " L. Jones..... Works lovely.
 " L. Lewis..... Can recommend it.
 " Jas. Leigh..... Nice for tin and silver.
 " J. R. Taylor..... Splendid in every respect.
 " Geo. Young..... Works beautifully on tin and glass.

WOODSTOCK, ONT.

- Mrs. Barrett..... A very good soap.
 " J. Cross..... Nice for silver.
 " T. Gibbons..... It works nicely.
 " J. Hedley..... Very nice.
 " Morrison..... Very nice.
 " Nelles..... Very nice on brass.
 " W. Scott..... Very nice on windows.
 " H. Tibbs..... Does tin very well.
 " Watson..... Very nice on silver.

SILICO cleans everything, injures nothing.

minutes, and pour over peaches in dish. Bake until a rich brown, and serve with cream.

Poor Man's Pudding.—One cup of sweet or sour milk, one cup of molasses, one-half cup of butter, one pound of raisins, two eggs, one teaspoonful of soda, a little nutmeg and cinnamon, flour sufficient to make as thick as cake. Boil four hours without stopping in a floured bag or mould, allowing room to swell. To be eaten with sauce.

Prune Pudding.—One pound stewed prunes, whites of four eggs, one cup sugar. After the prunes are stewed, drain off the juice, remove the stones and chop. Beat the eggs very stiff, add the sugar gradually, beating all the time, then stir in the chopped prunes. Bake twenty minutes. Serve cold with whipped cream flavored with wine.

Queen of Puddings.—One pint of fine bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs beaten, grated rind of one lemon, butter the size of an egg. Bake until done. Whip the whites of the eggs stiff, and beat in a cup full of sugar in which has been stirred the juice of the lemon. Spread on the pudding a layer of jelly or jam. Pour the whites of the eggs over this and replace in the oven until slightly browned.

Rice Pudding.—Take one teacup of rice, wash, pour boiling water over and let stand five minutes; throw off water, add a cup of sugar, a little nutmeg and two quarts of milk. Bake slowly about two hours, stirring occasionally until last half hour, then brown.

Snow Pudding.—Dissolve one-half box of gelatine in one pint of cold water; when soft, add one pint of boiling water, the grated rind and juice of two lemons, and two and one-half cups of sugar. Let stand until cold and begins to stiffen. Then beat in the whites of five eggs, well beaten. Pour into a mould and set on ice. Serve with *custard sauce*.—One quart of rich milk, the yolks of five eggs, with two extra eggs added, one-half cup of sugar. Flavor with vanilla.

Suet Pudding.—Two eggs, one cup milk, one-half cup of molasses, one-half cup of suet chopped fine, one teaspoonful of salt, two teaspoonfuls of baking powder sifted in three small cups of flour, cloves, cinnamon, nutmeg, and as much fruit (stoned raisins and citron) as you like. Steam two hours. Sauce—one-half cup of butter, two cups of sugar, a little boiling water and a little nutmeg, beaten well together.

Blueberry Shortcake.—One and a half cups of butter, one cup of sugar, two eggs, one cup of sweet milk, three and one-half cups of flour, two teaspoonfuls of baking powder, one pint of berries, washed. If eaten hot, make a sauce of cream and sugar, or simply sugar over.

Plain Strawberry Shortcake.—Make a crust with one-half more shortening than for biscuit. Roll in two sheets. Spread the under one with butter, place the other on top and bake. When baked, separate layers and place mashed and sweetened fruit between and on top. Or the crust can be baked in one piece and split and buttered after baking. Peach, orange, apple and rhubarb shortcakes are very nice. Serve with cream.

Whortleberry Pudding.—Rub thoroughly one-half cup of butter with one and one-half cups of sugar; add one cup of sweet milk, two eggs, three cups of flour, two teaspoonfuls of baking powder. After adding one cup of the flour, stir in one pint of berries, then the remainder of the flour. To be eaten hot, with hard sauce.

ST. JOHN, N.B.

Mrs. Andrews, Metcalf St	Good for tinware and silver.
" Armstrong, Lancaster St	Very nice.
" Armstrong, West Side	Good.
" Akroyd, 57 Crown St	Good on silverware.
" Allen, Britain St	Very nice.
" Baillie, Carleton	Good.
Miss Buckley, Duke St	Good.
Mrs. Benton, Main St	Good.
" Blotter, Elm St	Good.
" Black, 313 Princess St	Splendid.
" Belyea, Main St	Very nice.
" Boom, Indiantown	Very good.
" Bradley, Holly St	Good for silverware.
" Burke, Victoria St	Good.
" G. F. Black, Main St ..	Good for windows.
" Brookins, 76 Sheriff St	Good for paint.
" Burnham, Crown St	Very good for brass.
" Burges, Summer St	Good.
" Braden, Brunswick St	Good for everything you want it for.
" Howes, Brussels St	Good.
" Brewer, Harding St	Good.
" Clark, Duke St	Very good.
" Craft, Water St	Good.
" Cragie, Hawsin St	Good.
" Cavanaugh, Main St	Good.
" Collins, Simonds St	Very good.
" Coleman, Charles St	Good.
" Corey, Victoria St	Good.
" Curry, Indiantown	Good.
" Coster, West Side	Good.
" Cooper, Hilyard St	Good.
" Cunningham, 54 Irwin St	Good on tin.
" Coleman, St. Paul St	Very nice.
" Clark, Exworth St	Very good.
" Cameron, Paddock St	Good for knives.
" Collins, Peter St	Very good.
" Carleton, 14 Carleton St	Good on paint.
" Dykeman, Duke St	Best on silver of anything I ever used.
" Dillon, Carleton St	Very good.
" Geo. Day, Adelaide St	Good for silver.
" Doherty, Elm St	Like it very much, better than any other.
" Diver, do	Lovely.
" Donald, High St	Very good.
" Dowling, 173 Princess St	Splendid.
" Day, Indiantown	Good.
" Dunham, St. John St. West	Very good.
" Day, Simonds St	Very good.
" Dumiston, 10 Crown St	Good.
" Dixon, Water St	Good.
" Dunen, 216 Sydney St	Very good.
" Evans, Indiantown	Good on brass.
" Edmunds, Brunswick St	Good on silver.
" Elderkin, Castle St	Very good on silver.
" Pritch, Main St	Very good.
" Foster, Victoria St	Good.
" French, Cedar St	Very nice.
" Fraser, Richmond St	Good.
" Floyd, 233 Waterloo St	Very good.
" Greens, Adelaide St	Good on silver.
" Ganong, Charlotte St. W	Very nice.
" Granville, Main St	Good for glass.
" Gilchrist, Elliott Row	Nice on marble.
" Gillespie, Chipman Hill	Good.
" Gilson, Frederick St	Very good.
" Gilford, 127 Britain St	Splendid.
" Hodges, Duke St	Good.
" Harrington	do
" Higgins, Indiantown	do
" Harding, Lancaster St. W	Very good.
Miss Harrington Clarendon St	Good for tin and silver.

SILICO, the up to date cleaner. Try it. Only 10 cents per cake, 3 cakes for 25 cents.

PUDDING SAUCES.

Cream Sauce (with wine).—One-quarter cup butter creamed with one-half cup powdered sugar. Just before serving, add two tablespoonfuls white wine, one teaspoonful vanilla, and two tablespoonfuls cream.

Substitute for Cream.—Boil three-fourths of a pint of sweet milk; beat the yolk of one egg, and a level teaspoonful of flour with sugar enough to make the cream very sweet. When the milk boils, stir this into it, and let it cool; flavor to taste. For puddings in which eggs are used, this is almost as good as rich cream, and preferable to thin cream.

Excellent Pudding Sauce.—Two coffee-cups sugar, three-fourths of a coffee-cup of butter. Rub to a cream. When well mixed, stir in one-half tea-cup boiled cider, a little at a time. Just before serving, set in a kettle of boiling water until hot, but not boiling.

Fruit Sauce.—Take one quart of any kind of ripe fruit, as red raspberries, strawberries, or peaches; if the latter they must be very ripe. Pare and mash the fruit with a potato masher. Add one tablespoonful of melted butter and one cup of powdered sugar. Stir well together, and set on the fire until warm.

Hard Sauce.—One-half cup of butter well beaten; stir in slowly one cup of fine sugar, and beat to a cream. Pile on a plate and grate over a little nutmeg. Keep cool.

Lemon Sauce.—Three-fourths cup of sugar, one-half cup of butter, one egg, the juice and half the grated rind of one lemon, one teaspoonful of nutmeg, and one-half cup of boiling water. Cream the butter and sugar and beat in the egg, whipped light, the lemon and nutmeg. Beat hard, then add the water, put into a tin pail, and set within the uncovered top of the tea-kettle, which must boil, until the sauce is very hot, but not boiling. Stir constantly.

PIES.

Pastry.—One cup shortening, lard and butter mixed; three cups flour; a little salt. Sift the flour, add the salt, and rub in the shortening. Use enough ice-water to hold all together, handling as little as possible. Roll from you. One-third the quantity given is enough for one pie.

Pastry with Baking Powder.—One and one-half cups flour; one saltspoon salt; one saltspoon baking powder; one-third to one-half cup butter and lard mixed.

Real Puff Paste.—One pound of butter, one pound of flour; wash the salt out of the butter; mix the flour with a little ice-water, and salt; roll on the board and fold in the butter; roll very thin and keep cool, cutting with a knife.

Sliced Apple Pie.—Line a pie plate with pastry and fill with sliced tart apples. Sprinkle two tablespoonfuls sugar and grate a little nutmeg over the apples. Cover with a sheet of pastry with openings cut for the escape of steam. Wet the edge of the under crust before putting on the upper, and then pinch the two edges together.

Lemon Pie.—Three quarters cup sugar, one teaspoonful flour, yolks of three and white of one egg, well beaten; the juice and grated rind of one lemon; one-half cup ice-water. Bake in a moderate oven, and

ST. JOHN, N.B., CONTINUED.

Mrs. Harper, Main St	Good on silver.
" Hoyt, 18 Crown St.....	Good on silver.
" Henderson, 20 High St.....	Very good.
" Herman, 7 Mill St.....	Good on silver.
" Hoyt, Paradise Row.....	Nice on silver.
" Hill	Very good.
" Hoyt, Winter St.....	Good on brass.
" Henderson	Very good.
" Hamm, Prince St.....	Good.
" Hayes, Westmoreland Road.....	Very good.
" Hay, 41 Paddock St	Very good.
" Harrison, 33 Paddock St.....	Just lovely.
" Isaacs, Main St.....	Very good.
" Jescaw, St. John St.....	Good.
" Jones, 160 Queen St.....	Good on paint and tin.
" King, Market St.....	Very nice.
" Kilcher, Carleton St.....	Good.
" Keleher, Carleton St.....	do
" Keilner, Main St.....	do
" Ketchum, 31 Coburg St.....	Likes it.
" King, West side	Good.
" Knowlton, 116 Elliot Row.....	Very satisfactory.
" Kane, Richmond St.....	Good.
" Legere, Main St	Very Good.
" Thompson, Queen St. W.....	Good.
" Lyman, Wall St.....	do
" Lyon, Union St	Very Good.
" Leonard, City Road.....	do
" Lanchber, 32 Paddock St	Splendid on paint.
" McLeod, King St.....	Very good indeed.
" Magee, Adelaide St.....	Very good.
" Morrisey, North End.....	Good.
" McCavour, 28 Simond St.....	Very good.
" McAlister, Victoria St	Good on tin.
" McCavour, Guilford St. W.....	Good on brass.
" Moony, Indiantown.....	Good.
" McGovern, 171 Waterloo St.....	Very good.
" McLaughlin, 4 Courney St.....	Splendid.
" McIntyre, Winter St	Very good.
" Melick, Celebration St	Good.
" Mowat, Wellington Row.....	do
" Macdonald, Carleton St.....	Very good.
" McCoy, Union St	Very nice on tin.
" McDonald, Brussels St.....	Good on tin and knives.
" McNeill, Brussels St	Very good.
" J. McManus, City Road.....	Very good.
" H. Moran, City Road	Lovely on paint.
" McDonough, 103 John St.....	Good on tin.
" Molemy, City Road.....	Good.
" M. Moran, Britain St.....	Good.
" Merritt, 23 Peter St.....	Good on tinware.
" Nuthall, 55 Clarence St.....	Splendid on knives and sink.
" Noble, 336 Union St.....	Very good.
" O'Connor, Cedar St.....	Good on tin.
" O'Hara, Camden St	Good for silverware.
" O'Brien, Germain St	Good on knives.
" Parsons, Duke St.....	Very good for painted woodwork.
" Power, 310 Princess St	Good on brass.
" Peters, Albert St	Lovely.
" Pitt, Holly St.....	Good.
" Price, Main St.....	Good on silver.
Miss Quinn, Hanison St.....	Good on brass and tin.
Mrs. Roberts, King St. W.....	Very nice.
" Reardon, Adelaide St.....	Good.
" Roberts, Cedar St.....	Very good.
" Robson, St. George St. W.....	Good for brass.
" Roberts, Metal St	Good.
" Read, Murray St.....	Good for brass.
Miss Reenan, City Road.....	Lovely for everything fine in the laundry.
" Russell, 9 Peter St.....	Found it good.

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cover with meringue of the two whites and one-half cup powdered sugar. Brown.

Old Fashioned Mince-meat.—Take four pounds of tender beef, three pounds of suet, eight pounds of chopped greening apples, three pounds of currants, washed, dried and picked; three pounds of seeded raisins, six pounds of white sugar (brown will do), two pounds citron, cut thin; the grating, juice and pulp of two large oranges; the juice and grated rinds of four lemons; one ounce of cinnamon, a quarter of an ounce each of cloves, mace and allspice, the grating of four nutmegs, one quart of Madeira wine, one pint of brandy, a cupful of strawberry or raspberry jam and quince preserves. Boil the meat in the smallest possible amount of water; chop very fine. After removing the membrane from suet, dredge with flour and chop very fine; mix it through the meat with salt to remove fresh taste. To this add the apples, the sugar, fruit, spice and other ingredients. A little sweet cider or molasses and plenty of salt must be added. This is not to be cooked. Half of this makes a large quantity.

Orange Pie.—The juice and grated rind of two oranges, four eggs, four tablespoonfuls of sugar, one tablespoonful of butter. Cream the butter and sugar, add the beaten yolks of the eggs, then the oranges, and lastly, the whites beaten to a froth, and mixed in lightly. Bake with an under crust only.

Peach Pie.—Line a pie plate with good pastry, and fill with peaches peeled and halved. Sprinkle the fruit with half a cup of sugar, and sift over one tablespoonful flour. If the fruit is not juicy, use less flour, and a few bits of butter. Bake until the peaches are done.

Pumpkin Pie.—Pare and cut the pumpkin in small pieces. Cook slowly in about one-fourth as much water as pumpkin, six hours. When it has cooked four hours, add one-half cup molasses to three quarts raw pumpkin. When done rub through a sieve. For one large pie take two and one-half cups strained pumpkin, one pint boiling milk, one-half cup sugar, one teaspoonful salt, two teaspoonfuls cinnamon, a little grated nutmeg and two eggs. Let the mixture cook before adding eggs. Bake in open pastry shells, three-quarters of an hour.

Squash Pie.—One pint of squash, three eggs, one and one-half tablespoonfuls of vanilla, a little nutmeg. Put the squash through a sieve, mix with a scant tablespoonful of corn-starch, and milk enough to make it soft. Add the other ingredients. This makes one large pie.

DESSERTS.

Charlotte Russe.—Soak one-quarter box gelatine in one-quarter cup cold water. Line a pint mould with lady fingers. Chill and whip one pint cream. Set bowl in ice water. Sift over the whipped cream one-third cup powdered sugar, add one teaspoonful vanilla and one tablespoonful white wine. Dissolve gelatine in one-quarter cup boiling water. Strain it into the cream and beat rapidly. When nearly stiff pour into moulds and set away to cool.

Charlotte Russe No. 2.—One pound of lady fingers, one quart of sweet cream, three-fourths of a cup of powdered sugar, two teaspoonfuls of vanilla. Split and trim the cakes, and fit neatly in the bottom and sides of two quart moulds. Whip the cream to a stiff froth, after it has been sweetened and flavored; fill the moulds, lay the cakes closely together on

ST. JOHN, N.B., CONCLUDED.

Mrs. Reed, 141 Britain St	Good on brass.
" Rising, 62 Queen St	Very good on silver.
" Spencer, Charlotte St	Good.
" Sharp, 40 Leinster St	Splendid.
" Seeley, 100 Orange St	Very good.
" Stewart, Dominion St	Just lovely.
" Stackhouse, City Road	Good for clothes.
" Short, 29 St. David St	Good on tin.
" Shean, Paradise Row	Good.
" Speight, Simonds St	Very good.
" Sprague, Winter St	Good.
" Scott, Waterloo St	Good.
" Sullivan, Britain St	Very good.
" Sears, 305 Prince William St ..	Very nice.
" Toomey, Carleton St	Good.
" Turner, Adelaide St	Good.
" Thompson, 129 Princess St	Very nice.
" Tufts, Tower St. W	Good.
" Thomson, 168 Main St	Good on marble.
" Unger, 207 Union St	Beautiful for mirrors.
" Urquhart, 74 Simon St	Very nice on brass.
" Vaughan, 171 1/2 Princess St	Excellent.
" Wood, Main Street	Good on glass.
" Walsh, Watson St. W	Good.
" Woods, 305 Princess St	Good on brass.
" Williams, Douglas Ave	Splendid.
" Wheaton, Bridge St	Good.
" Watson, Paddock St	Very good.
" Webb, 101 Duke St	Very nice.
" Wetmore, 6 Crown St	Very nice.
" Wisdom, Mene St	Good.
" Wilson, Pitt St	Good.
" Wilson, Queen St	Very good.
" White, Union St. W	Very good.
" Yeats, Carleton St	Good.

CHATHAM, N.B.

Mrs. M. Ahearn	Good.
" Barry, St. Andrew St	Good.
" Cassidy, St. John St	Good.
" Duff, Kelly Row	Good.
" Forest, St. Andrew St	Good.
" Haines, Middle St	Good.
" Hackett, Cunard St	Good.
" Holland	Good.
" Martin	Very nice.
" McCallum, Cunard St	Very good.
" McDonald	Good.
" McNaught, Duke St	Good on silver
" Parley	Good.
" Reed, St. John St	Good.
" Stewart, Duke St	Good on knives and lamp globes.
" Walker	Very nice.

CAMPBELLTON, N.B.

Mrs. Wm. Fraser	Good on glass and tin.
" Geo. Perch	Beautiful.
" W. Savidant	Delighted with it.

FAIRVILLE, N.B.

Mrs. Baxter	Very nice.
" Dunn	Very good.
" Kelly	Very nice.
" Linton	Beautiful.
" Martin	Very good on glass.
" McKinnon	Lovely.
" G. Reed	Good.
" Stears	Very good.
" Tippet	Very nice.

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the top, and set on ice till needed. The edges of the cake may be moistened with a little jelly, that the shape may be more easily retained.

Baked Custard.—One quart of milk, four beaten eggs, four tablespoonfuls of sugar; flavor with lemon, vanilla or nutmeg; salt. Bake slowly, and do not let it remain too long in the oven.

Custard Soufflé.—Rub two scant tablespoonfuls butter to a cream, add two scant tablespoonfuls flour. Pour over this gradually one cup hot milk, and cook eight minutes in a double boiler, stirring often. Beat yolks of four eggs, add two tablespoonfuls sugar, stir into the milk and set away to cool. Half an hour before serving, beat whites of four eggs stiff, and add to mixture lightly. Bake in buttered pudding dish in a moderate oven *thirty-six* minutes. Serve at once.

Bavarian Cream.—Whites of six eggs, beaten very light, one quart whipped cream, one ounce gelatine (soak one hour in cold water, drain and dissolve in a little hot water), flavor with one teaspoonful vanilla. Beat eggs and cream together, add sugar to sweeten, flavor, then add gelatine. Beat until it begins to thicken, and pour into moulds. Serve very cold with cream.

Bohemian Cream.—One quart cream, two tablespoonfuls sugar, one ounce gelatine, dissolved. Whip half the cream to a stiff froth. Boil the other half with the sugar and a vanilla bean until flavor is extracted, or add vanilla extract after it is removed from the fire. Add the gelatine, and when cooled a little, the well beaten yolks of four eggs. Beat until it begins to stiffen, then beat in quickly the whipped cream. Pour in well wet moulds and set on ice.

Russian Cream.—Four eggs, one cup sugar, one quart milk, one-half box gelatine dissolved in one pint warm water. Beat yolks of eggs, add sugar, cook with the milk like custard. Take off stove, add beaten whites, stir well for a few moments. Add gelatine and a teaspoonful strained lemon juice. Pour into well wet mould, and set on ice to harden. Serve with whipped or plain cream.

Spanish Cream.—One-half box of gelatine, one quart of milk, yolks of three eggs, one small cup of sugar; soak the gelatine in the milk for an hour, then put on the fire and stir well as it warms; beat the yolks very light with the sugar, add to the scalding milk and heat to boiling point, stirring all the time. Strain into a mould and flavor with vanilla. *Sauce*—Beat the whites of the eggs to a stiff froth, three tablespoonfuls of sugar, flavor with vanilla.

Strawberry Cream.—Mash one quart strawberries with one cup powdered sugar, and rub through a hair sieve. Dissolve one and one-half ounces gelatine in one pint sweet milk. Strain and add one pint whipped cream, and the berry juice. Pour in a wet mould, and set on ice to form. *Another way.*—One quart strawberries rubbed through a hair sieve, mix with three pints rich cream, and sweeten. Whip to a froth, add one-half ounce dissolved gelatine. Serve in glasses.

Fruit Ice Cream.—One generous pint milk, two cups sugar, one small tablespoonful flour, two eggs, two tablespoonfuls gelatine soaked in a little cold water, one quart cream, four bananas, half a pound candied cherries, and other fruit if desired. Let milk come to a boil, beat flour, sugar and eggs together and stir in boiling milk. Cook twenty minutes, then add

FREDERICTON, N.B.

Mrs. Alexander, Church St.....	Good.
" Brown, Brunswick St.....	do on brass.
" Burkhardt.....	Very good.
" Beath, Brunswick St.....	Very good.
" Burdau, King St.....	Very good.
" Clark, Westmoreland St.....	Good on silver.
" Doran, Regent St.....	do on glass and silver.
" Dever, York St.....	do on windows.
" Davies, Brunswick St.....	Very nice.
" Ferguson, King St.....	Fine for everything.
" Feeney, Brunswick St.....	Good.
" Goiding, do.....	Recommend it highly.
" Hewey, St. John St.....	Good for silver.
" Harvey, York St.....	do
" Kelly, Charlotte St.....	Lovely on steel and tinware.
Mrs. Keleher, King St.....	Nice for tin.
Mrs. Loney, do.....	Good for silver.
" Lindsay, do.....	do
" Mack, Queen St.....	do
" McCanopy, York St.....	do for cleaning hands.
" Mackay, King St.....	do
" Pinder, Brunswick St.....	do
" Parker, King St.....	Very good.
" Sussey.....	Very nice.
" Taylor, Northumberland St.....	Good on glass.
" Vradenburgh, Brunswick St.....	Very nice.
" Williams, Charlotte St.....	Nice on silver.
" Whittier, Regent St.....	Very nice.
" Wilson, Brunswick St.....	Very good.

MONCTON, N.B.

Mrs. Anderson, Cornhill St.....	Good.
" Ayer, High St.....	do
" Bell, King St.....	do
" Bishop, Union St.....	do
" Crowhurst, Bridge St.....	do
" Campbell.....	do on silver.
" Coggan, Union St.....	do
" Cameron, do.....	Very nice.
" Dixon, Dominion St.....	Good.
" Elliott, Westmoreland St.....	do on knives.
" Grant, Waterloo St.....	do
" Gilfillan, Bonaccord St.....	do on tin.
" Gunning, Union St.....	do do
" Hoar, Robinson St.....	do do
" Hains, Steadman St.....	Excellent.
" Higgins, Lutz St.....	Good.
" Keith, Cornhill St.....	do
" Legere, Robinson St.....	Very nice.
" LeBlanc.....	Good.
" Phillip LeBlanc, Robinson St.....	do
" Langan, Harper St.....	do on steel knives.
" Legere, Steadman St.....	do
" Murray, Cornhill St.....	do on windows.
" McGuire.....	do
" Mitten, High St.....	do
" McDonald, St. George St.....	Lovely.
" McGee, Foundry St.....	Good.
" McLeod.....	do for windows and silver.
" McManus, Cross St.....	do
" McInnis, Telegraph St.....	Very nice.
" McAnn, Queen St.....	Good.
" McLeod, King St.....	do for paint and windows.
" McArdle, Robinson St.....	do
" McDonald, Union St.....	Very nice.
" Matthews, Gordon St.....	Good.
" MacLaren, Steadman St.....	Very nice.
" O'Neil, Union St.....	Good.
" Prince, Archibald St.....	do

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gelatine. When cold add cream. Put in freezer, freeze ten minutes, add cup of fruit, and finish freezing.

Pineapple Ice Cream.—Three pints cream, one pint milk, two ripe pineapples, two pounds sugar. Slice pineapples thin, scatter sugar over them, and let stand three hours. Cut or chop the fruit into the syrup, and strain through a bag of coarse lace. Beat gradually into the cream, and freeze. Remove a few bits of pineapple, and stir in cream when half frozen. Peach ice cream made in the same way is delicious.

Vanilla Ice Cream.—Two quarts rich cream, one pint new milk, one pound sugar and one teaspoonful vanilla. Mix well and freeze. *Another way*—Put milk and one cut vanilla bean on fire and boil slowly. Strain through a wire sieve, and when cool add cream and sugar, and freeze.

Frozen Milk Punch.—Freeze together one quart milk and one-half pound sugar. After the above is frozen, mix with it one-half pint rum, one-half pint brandy, one and one-half pints whipped cream and half of a nutmeg.

Lemon Ice.—One quart water, one tablespoonful corn-starch; boil till all taste of starch is gone. Add the lemon (two large lemons to a quart). Sweeten to taste when the mixture is cold, and leave the rind in for awhile. Strain through a sieve and freeze.

Junket.—Sweeten to taste one quart fresh milk, stir in one tablespoonful liquid rennet, and pour into glass dish. Set near the stove where it will get warm, and as soon as it begins to thicken, set on ice. Serve with preserves and cream. Excellent for invalids.

Coffee Jelly. One-half box of gelatine, one pint of strong coffee, three-fourths of a pound of sugar; pour the coffee over the gelatine; when dissolved, stir in the sugar, add one-half pint of boiling water, strain into moulds and serve with whipped cream.

Pineapple Sherbert.—One tablespoonful gelatine soaked in one cup cold water fifteen minutes. Dissolve with one cup boiling water. Take one-half can grated pineapple, and one and one-half cups sugar, juice of one lemon. Add strained gelatine, put in freezer, and pack with ice and salt and freeze.

Frozen Peaches.—Take two quarts peaches, peeled and sliced, sprinkle with one pound of sugar and let stand two hours. Mash fine, add one quart cold water, and freeze the same as ice cream.

Steamed Rice.—One quart of sweet milk, two-thirds of a cup of uncooked rice, and a little salt. Put into cups, set in a steamer over boiling water, and cook until the rice is almost like jelly. When cold turn out of the cups, and serve with sugar and cream or with pudding sauce.

Strawberry Sherbert.—One quart of berries mashed; sprinkle over these one pint of sugar, add the juice of one lemon, and a half pint of water in which has been dissolved a tablespoonful of gelatine. Freeze as you would ice cream.

Syllabub.—One quart cream, whites of four eggs, one glass white wine, two small cups powdered sugar. Whip half the sugar with cream, the remainder with eggs. Mix well, add the wine, and pour over sliced oranges and bananas sweetened.

MONCTON, N.B., CONCLUDED.

- Mrs. Patterson, Bonaccord St Good.
 " Peebles, Lutz St do
 " Rowe, do do
 " Stiles, Enterprise St do
 " Steeves, Waterloo St do on silver.
 " Smith, Foundry St do
 " Geo. Sears Elm St do
 " Trider, Lutes St do on everything.

MILLTOWN, N.B.

- Mrs. Cochran Good for silver.
 " Green do do
 " Hincky do do
 " McKenzie do

NEW GLASGOW, N.B.

- Mrs. Fraser, Bridge St Good on silver.
 " Marshall, Arch St do
 " Wolfe Very nice.

NEWCASTLE, N.B.

- Mrs. Donovan Good.
 " Loud do
 " McCullem do
 " Reed do

ST. STEPHEN, N.B.

- Mrs. Cameron Very good.
 " Love Good on glass.
 " Libby do
 " McLaughlin do
 " Murray do
 " Ryder do
 " Trainor Very nice.

WOODSTOCK, N.B.

- Mrs. Brown, Connell St Good on varnish, paint and tin.
 " Courtney, Broadway St do on windows and silver.
 " Donnelly, do do for jewelry.
 " Drysdale, do
 " Fleming, do
 " Gray, Connell St do for tin.
 " Hastay, Victoria St Nice for silver and glass.
 " Johnston Good.
 " Kennedy, Broadway St Nice on tin and knives.
 " Lee Nice for windows.
 " Munn Broadway St Good for windows.
 " McAfee, Green St Very nice.
 " Sanders, do
 " Saunderson, Cedar St Good.
 " Williams, Broadway St do on silver.
 " Werner, Connell St do on marble.
 Miss White, Elm St do on brass.

HALIFAX, N.S.

- Mrs. E. Auld, Veith St Good.
 " Austin, 124 Argyle St Very good.
 " Burton, Veith St Good on tin and silver.
 " J. Brodie, Union St Very nice on silver.
 " Barnstead, Lockman St Very good on tin and silver.
 " Bowman, Bloomfield St Good on tin.
 " Barnstead, Cunard St Very good.
 " Baker, Dresden Row Very good.

SILICO, cleans quickly but DOES NOT SCRATCH.

Tapioca Ice.—One cup of tapioca soaked over night ; in the morning put it on the stove, and when boiling hot add one cup of sugar, and boil till clear ; chop one pineapple, pour the tapioca over it, stir together, and put into moulds. When cold serve with sugar and cream.

Lemon Tapioca.—Two tablespoonfuls of tapioca soaked over night in one-half cup of cold water. In the morning add one-half a cup of cold water, and the peeled rind of one lemon. Set on the stove and boil until clear ; take out the rind, add the juice of the lemon, and one teaspoonful of lemon extract, one-half cup of sugar, one-half cup of boiling water, a little salt, and boil up. Put in a mould to cool, and serve with sugar and cream.

Fruit Tapioca.—Two tablespoonfuls of tapioca soaked over night in a little water ; in the morning add one-half cup of sugar, one pint of milk, one egg. Heat the milk, add the tapioca and boil twenty minutes ; beat the yolk of the egg, sugar, two teaspoonfuls of flour, and a little salt, stir into the milk, and boil five minutes. Pour into a dish, beat the white of the egg with one and one-half tablespoonfuls of sugar, spread over the top, and set in the oven a few minutes. Pare and slice bananas, peaches or oranges, lay in the bottom of a glass dish and sprinkle with sugar. Wet a knife, slip around the edge of pudding to loosen, and lay over the fruit.

CAKE.

Angel Cake.—Whites of eleven eggs, one and one-half cups granulated sugar sifted once, one cup flour sifted with one teaspoonful cream of tartar four times, one teaspoonful vanilla. Bake in an ungreased pan forty minutes. When done invert pan on two cups and let stand until cake is cold.

Marbled Chocolate Cake.—One-half cup butter and one cup sugar beaten to a cream, one-half cup sweet milk, one and one-half cups flour, one teaspoon baking powder, whites of four eggs added last. Take one cup of this mixture, add to it five tablespoonfuls grated chocolate wet with milk and flavor with vanilla. Put a layer of white batter in cake pan, drop the chocolate batter with a spoon in spots ; pour over the remaining white batter, and bake. Ice with chocolate icing.

Citron Pound Cake.—Three-quarters pound butter rubbed to a cream with one pound sugar. Add first the beaten yolks of eight large or ten small eggs, then one pound flour, the beaten whites of the eggs and last, one and one-quarter pounds finely sliced citron slightly dredged with flour. Bake one and one-half or two hours.

Pound Cake.—Yolks of ten eggs, whites of two well beaten. One pound butter, one pound sugar, one pound flour one and one-half teaspoonfuls baking powder, one cup milk. Add flour and whites last.

Delicate and Fruit Cake.—Cream three-quarters cup butter with two cups sugar. Add one cup sweet milk, two and one-half cups flour, two teaspoonfuls baking powder, whites of five eggs. Flavor with lemon juice. Take four large tablespoonfuls of this and add spices to suit and one cup raisins, one-half cup sliced citron dredged with flour, or one-half cup molasses and one small cup flour with fruit. Bake one layer of dark mixture and two of white in flat square tins, and put together with boiled icing—the dark layer in the middle.

SILICO, the up to date cleaner. Try it. Only 10 cents per cake, 3 cakes for 25 cents.

HALIFAX, N.S., CONCLUDED.

- Mrs. Bowser, Tower Road.....Like it.
 " Brunker, 34 Albemarle St. do
 " Bird, Queen St. do
 " Cann, Union St. Good on tin.
 " Campbell, Lockman St. do on brass.
 " Curtis, 103 Barrington St. Very good.
 " Crowell King and Queen Sts. do
 " Carnell, Tower Road Good for tin and wood.
 " Crowley, 19 Argyle St. Very good.
 " Drake, Dartmouth. Good for mirrors and glassware.
 " Evans, Gottingen St. Tried it and likes it well.
 " Elliott, Dresden Row Good.
 " Feetham, Hanover St. do on tin.
 " Fitzger, 106 Argyle St. Very nice.
 " Glassy, Creighton St. Good on silver, tin, wood and steel.
 " Gorman, 25 Prince St. Like it on silver.
 " Henry, South Park St. Good.
 " Herman, Dresden Row do
 " Hutchings, 142 Queen St. Very nice on silver.
 " Kennedy, Greene St Very good.
 " Martin, Dartmouth Excellent on paint, glass and silver.
 " Menleahy, Lockman St. Good on tin and silver.
 " MacGowan, Bloomfield St Good for silver.
 " Mackenzie, Dartmouth Beautiful for silver and windows.
 " McLaughlin, Creighton St Good for tin and dishes.
 " Misener, Wentworth St Very nice.
 " Murphy, Birmingham St Lovely for everything.
 " Macdonald, Queen St. Like it.
 " Maidwell, do Very good.
 " Murchy, 58 George St Splendid for tinware.
 " Owen, Dartmouth Very nice.
 " Osborne, 14 Albemarle St Good on tin.
 " Ritchie, Birmingham St do
 " Reynolds, Ingles St. do on silver and brass.
 " Soles, Veith St do
 " Snow, Creighton St. do for brass.
 " Seymour, do Like it for spoons.
 " Sanford, Birmingham St Like it.
 " Scanlan, Queen St do
 " Sinfield, 61 Brunswick St Good on tin.
 " Swayne, 92 Birmingham St Better than brick dust for knives.
 " Thompson, Bloomfield St Good on silver.
 " Tremaine, Birmingham St Like it.
 " Vossnack, Greene St Very good.
 " Williams, Union St Good on silver and glass.
 " Ward, King St do spoons.
 " Wanacote, Gottingen St Like it.
 " Wrayton, Queen St. Very good.

AMHERST, N.S.

- Mrs. Arthur, Edie St Very nice.
 " J. A. Black Good.
 " Caldwell do
 " Chapman do
 " Courtney do
 " Dryden, Palmer St do on silver.
 " Eaton, Edie St. do for floors.
 " Fowler do
 " Gremley do
 " Kaiser do
 " Hillcoat do
 " McLean do
 " McIntosh do
 " G. L. Moss do on tin.
 " Mitchell, Albion St do
 " Nicole do
 " Roberts do
 " Rodger do
 " D. F. Tingley do on brass.

SILICO cleans everything, injures nothing.

Fig Cake.—One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups flour, one teaspoonful baking powder, one-half cup corn-starch, whites of six eggs. Bake in two layers, and fill with fig filling. Chop one pound figs, add one-half cup sugar and one cup water. Stew until soft and smooth. Spread between the layers, and ice the whole cake with boiled icing.

Wedding Fruit Cake.—Two pounds raisins, stoned, two pounds currants, one pound sliced citron, a few figs cut in small bits. Pour over this one goblet sherry and port wine and one-half goblet brandy or whiskey. Let stand over night, and in the morning pour off what liquor has not soaked into the fruit. Mix one pound butter creamed, one pound sugar, yolks of twelve beaten eggs, two tablespoonfuls mace, one tablespoonful cinnamon, two grated nutmegs, one pound of browned flour and whites of eggs added alternately. Dissolve one teaspoonful soda in a little water, add just before putting in the fruit. Mix with the hands. Bake slowly.

Hickory-nut Cake.—One cup of butter rubbed to a cream, with two cups sugar, one-half cup sweet milk, three cups flour, one teaspoonful baking powder, whites of eight eggs, and one pint hickory-nut kernels, or half nuts and half raisins. Add flour and beaten whites alternately. Dredge the nuts slightly with flour.

Ice Cream Cake.—One cup butter rubbed with two cups white sugar to a cream, one cup sweet milk, three and one-half cups flour, two teaspoonfuls baking powder, and whites of eight eggs. Bake in jelly tins, and put together with boiled icing flavored with orange, and spread on thick.

Roll Jelly Cake.—Three eggs; the yolks beaten with one cup of sugar, two tablespoonfuls of sweet milk. Beat the whites to a froth, then thoroughly with the yolks and sugar. Mix one heaping teaspoonful of baking powder with one cup of flour; add to the other ingredients; flavor with lemon and bake immediately in moderately hot oven. While hot remove from pan and lay on a cloth, wet with cold water. Spread with jelly and roll quickly. Sprinkle with powdered sugar.

Nut Cake.—Mix two cups of sugar and one-half cup of butter together; add four eggs beaten to a froth, one cup of sweet milk, two teaspoonfuls of baking powder sifted in three cups of flour, two cups of hickory nuts not chopped. Flavor with vanilla.

Orange Cake.—Two cups of white sugar, two cups of flour, one-half cup of water, yolks of five eggs and whites of four, beaten separately, a little salt, two teaspoonfuls of baking powder, the juice and grated rind of two oranges. Bake in layers. *Orange Jelly*—The juice and rind of two oranges, one-half teacup of sugar, enough water to dissolve one and one-half teaspoonfuls of gelatine. Let it all boil ten minutes, and spread between the layers, and if desired, frosting may crown the whole. This is a nice dish for dessert. Half the quantity is enough for small cake.

Spice Cake.—One cup butter, one and one-half cups brown sugar, yolks of five eggs, one cup sweet milk, three cups flour, two teaspoonfuls baking powder, one teaspoonful each, cinnamon, cloves, nutmeg. Bake in shallow square tins in layers, and put together with icing, or in one loaf.

ANNAPOLIS, N.S.

- Mrs. Jefferson Nice on tin.
 " R. J. Riley..... Lovely on mirrors, silver and painted wood.

DIGBY, N.S.

- Mrs. Dakin Good on silver.
 " Marshall..... do do and tin.
 " McBride do on glass.
 " B. A. Oakes do silver.

KENTVILLE, N.S.

- Mrs. Avery Very good.
 " Prizzell Good on tin.
 " John Faucutt Splendid.
 " E. McDonald..... Good.
 " Redden Very good.
 " Kate Redden..... Splendid on brass.

SPRINGHILL, N.S.

- Mrs. Fox Good for windows.
 " Giles do silver.
 " Glencross do windows and tin.
 " Martin do do do silver.

TRURO, N.S.

- Mrs. J. L. Barnhill, Queen St..... Good on glass.
 " Douglass do
 " C. Caudle do on silver.
 " Dakens do
 " John Jack do
 " Lackford do on spoons.
 " Macdonald do on marble.
 " Geo. McCurdy..... do
 " McLean do on windows
 " Murray do silver.
 " B. McDowell do

YARMOUTH, N.S.

- Mrs. Bain, John St..... Good on mirrors and silver.
 " R. Crosby do
 " Dunn, Main St..... Very nice.
 " G. Doan Good on pots and knives.
 " Edgar do on silver.
 " Gibson, Milton St Very good.
 " Goucher, Milton St..... Good.
 " Holland do on tin.
 " Hask Just lovely.
 " Hood, Milton St..... Good.
 " Lorrey do
 " Larkin do on tin.
 " Moore, Milton St do
 " Pelton, Cliff St Very good.
 " Shand, Hawthorne St..... Good on tin
 " Smith, Hawthorne St..... "

CHARLOTTETOWN, P.E.I.

- Mrs. Wm. Brown, Bayfield St..... Good on silver and brass.
 " Wm. Brown, Olibar St do
 " Bruer, King St..... do on brass and paint.
 " Court, Bayfield St do
 " Clarke, do Very nice.
 " Crosman, Hillsboro St Good.
 " Caldwell, King St do for scrubbing floors and general cleaning.
 " Des Roches, Queen St do
 " James Dewar, Kent St do on paint, brass and windows.

SILICO, the up to date cleaner. Try it. Only 10 cents per cake, 3 cakes for 25 cents

Boiled Sponge Cake.—Six eggs. Beat whites first, then add yolks and beat very light. Three-quarters pound granulated sugar, one-half pound flour, one gill water, juice of one lemon. Boil sugar and water together until clear, pour into beaten eggs, beating well until cool, then add flour and lemon juice. Make in square sheets, and cover with boiled icing.

Cookies.—Two cups sugar, one cup butter, three-fourths cup sweet milk, two eggs, five cups flour, two tablespoonfuls baking powder. Roll thin and bake quickly.

Soft Cookies.—One heaping cup butter, one and one-half cups sugar, two eggs, whites and yolks beaten separately, three tablespoonfuls sour milk, one small teaspoonful soda (dissolved) and as little flour as will make them stiff enough to roll. Sprinkle with sugar and grated nutmeg before cutting, pass over roller, cut and bake a light brown.

Thin Rich Cookies.—One cup of butter, one cup of sugar, three eggs all beaten together to a cream, use just enough flour to mix and roll thin.

Cocoanut Cookies.—One cup butter, one cup of sugar, two eggs, one cup grated cocoanut, two teaspoonfuls baking powder, flour enough to roll. Roll very thin, bake quickly but do not brown.

Crullers.—One cup sugar, one tablespoonful butter, two eggs, one cup rich sweet milk, three cups flour mixed with two teaspoonfuls baking powder, one teaspoonful salt.

Ginger Snaps.—One-half cup butter, one cup sugar, one cup molasses, one tablespoonful ginger, two teaspoonfuls baking powder, and flour enough to make stiff to roll.

Rochester Ginger Snaps.—One cup of molasses, one cup of sugar, one heaping cup of butter, one teaspoonful of cinnamon, one teaspoonful ginger, one teaspoonful of soda. Boil this together for five to eight minutes; let it cool; then mix with flour and roll very thin. Cut into strips one inch wide, and four or more inches long. Bake on floured tins in a quick oven. The shape is a distinctive feature.

Soft Gingerbread.—One small half cup butter, one and one-half cups molasses, two well-beaten eggs, three cups flour, one tablespoonful ginger, a little each of nutmeg, allspice and cinnamon, one-half cup sweet milk, and one and one-half teaspoonfuls baking powder.

Sponge Gingerbread.—Mix one cup of molasses, one-half cup of melted butter, and one tablespoonful of ginger; make them quite warm, and add one teaspoonful of soda, then add one cup of sour milk, two eggs beaten, and flour to make like pound cake.

Hickory-nut Kisses.—Whites of six eggs beaten stiff, one pound powdered sugar, two tablespoonfuls flour, and one pound hickory-nut kernels. Drop on well buttered tins, and bake in a moderate oven.

Boiled Icing.—Boil one cup granulated sugar with four tablespoonfuls water until it drops from spoon in threads. Have ready the beaten white of one egg, and pour the syrup slowly into it, beating all the time. Flavor. Spread on cake while warm.

CHARLOTTETOWN, P.E.I., CONCLUDED.

- Mrs. Dewar, Queen St do
 " Emory, Kent St..... do on windows.
 " J. Field, Bayfield St do
 " Fraser, Kent St..... do for kitchen utensils.
 " Franklin, Hillsboro St Elegant for windows.
 " Gardner, Grafton St..... Good.
 " J. Hughes, Kent St..... do for windows.
 " Hoban, Kent St do
 " James Hughes, Richmond St. do for silver.
 " Halloner, Fitzroye St do
 " P. Large, Bayfield St do for general cleaning.
 " J. Mills, Richmond St do
 " J. Moore, do do
 " N. Murphy, do do for windows.
 " Thos. Mills, Kent St..... do on glass and stains in cloth.
 " McDonald, Euston St..... do for everything.
 " Miss May, Olibar St do on silver, glass and tin.
 " McNeil, Richmond St do on brass.
 " McLaren, Cumberland St..... do
 " McMillan, Richmond St do
 " McMillan, Fitzroye St Just lovely for everything.
 " Mehar Very good.
 " Nelson, Sydney St Good for brass.
 " Nowler, Fitzroye St..... do on tin and silver.
 " Percifal, Kent St do on silver.
 " H. Sterns, Kent St..... do for stains on the hands.
 " Mabel Tomlins, Richford Sq.. do on silver.
 " Turner, Grafton St do on clothes.
 " Wonnacotte, Great George St do on silver.
 " Thos. White, Kent St Nice for brass and windows.

SUMMERSIDE, P.E.I.

- Mrs. Allen Good for copper.
 " Airs do
 " Forsyth do for windows.
 " Frizzle do
 " Green Very nice.
 " Goss Good.
 " Rogerson Nice on windows.
 " Sullivan Lovely.
 " Woodside Good.

TORONTO, Ont., Oct. 3rd, 1894.

I have had experience with all scouring, cleaning and polishing articles in the market. I find "Silico" by far the best I have ever used. For use on polished metals, finished or painted wood, plain floors, marble and glass it fills a long felt want.

Yours truly,

THOS. McBEAN,
 Caretaker Massey Music Hall.

Chateau Frontenac, QUEBEC, April 6th, 1894.

We are using your "Silico," purchasing it through Messrs. Whitehead & Turner of this city, and appreciate its cleansing powers.

Yours very truly,

FRANK U. STANTON,
 Manager.

SILICO, cleans quickly but DOES NOT SCRATCH.

Soft Frosting.—One cup granulated sugar, one-half cup milk. Let boil until it drops from spoon in strings. Pour into a bowl, and add one teaspoonful flour. Beat a few moments, and let stand until cool and thick enough to spread on cake without running.

Corn Muffins.—One pint of flour, one of Indian meal, one-third cup full of sugar, one teaspoonful soda, two of cream tartar, two eggs, pint milk, one tablespoonful melted butter. Mix the dry ingredients. Bake twenty minutes in buttered muffin pans. This will make two dozen muffins.

Mary's Pop Overs.—One egg, white and yolk separate, one teaspoonful salt, cup milk, cup flour. Bake twenty minutes in hot oven.

Pancakes.—One pint sour milk, one egg, one teaspoonful soda, one teaspoonful butter, pinch salt, flour to make stiff.

Waffles.—Two eggs beaten, one cup milk, one tablespoonful butter, pinch salt, flour enough to make stiff for batter, one heaping teaspoonful baking powder. This will make for four persons.

Graham Muffins.—One and a half pints graham flour, sifted dry with three teaspoonfuls of baking powder, rub in tablespoonful of butter, salt, one beaten egg, one-half cup sugar, stir with cool sweet milk to a batter. Drop into gem rings, and bake in hot oven.

Muffins.—Butter size of an egg, pinch salt, two eggs, two teaspoonfuls baking powder, two cups sifted flour, half cup sugar, one cup milk. Butter and eggs together.

BREAD.

Bread.—For four loaves, peel and boil four medium sized potatoes in one quart of water. When done mash and stir the water and potatoes together, let cool slightly and add enough flour to make a stiff batter, and one tablespoonful of salt, one of sugar, and one cake of yeast soaked in one pint of water. Let rise until morning in a warm room, add flour enough to knead, let rise again and make into loaves. When sufficiently light bake in a moderate oven from one-half to three-fourths of an hour. When done brush the loaves over with melted butter.

Bread.—Dissolve yeast in luke warm water, let every particle dissolve, add half tablespoonful salt, two tablespoonfuls sugar, one pint luke warm water. Mix well. Mix tea cup flour and one and a half tablespoonfuls melted lard, thoroughly mix, add one pint luke warm water and flour enough to make soft dough, knead well half an hour. Make in loaves and set in warm place over night. In the morning knead well half an hour, adding little flour as it sticks to board. Divide into four loaves, grease pan and set in warm place for an hour until raised. Bake one hour and fifteen minutes.

Jessie's Corn Bread.—One large cup sugar, half cup lard or good dripping, two eggs, one cup flour, two cups yellow corn meal, one cup sweet milk, two teaspoonfuls baking powder.

Gems.—One pint flour, one pint milk, one egg, half teaspoonful salt, beat the egg until light, add the milk and salt, beat gradually into the flour. Bake twenty minutes in hot gem pans. A dozen cakes can be made from this quantity.

MONTREAL, QUE.

- Mrs. Aylmer, 75 St. Mark St Good.
 " Agnew, 496 Seigneur St do.
 " Adells, 103 University St do.
 " Berry, Burnside Place do.
 " Birks, 109 Mackay St Good for windows
 " Boyd, 179 Versailles St Good on bra s.
 " Byrne, 10 Overdale St Good.
 " Burk, 212 Peel St do.
 " Blakeley, 4154 Sherbrooke St... do.
 " Brown, St Urbain St do.
 " Barwick, Mance St Very good.
 " Bent, Chs. Barrome St do.
 " Bessin, Chs. Barrome St do.
 " Broms, Edward St Good.
 " Banks, Chs. Barrome St do.
 " Blacall, Berthelet St do.
 " Cartwright, 629 St. James St... do.
 " Costigan, St. Urbain St do.
 " Coleman, St. Urbain St do.
 Mr. Cuning, St. Urbain St do.
 Mrs. D. Corbet, St. Urbain St do.
 " Clark, Balmoral St do.
 " Chapman, Philip St Very good.
 " Callan, Philip St do.
 " Curran, Major St Good.
 " D. Coughlan, Berthelet St do.
 " M. Duffie, 148 Pearl St Very nice on silver.
 " Dickson, 13 Torrance St Good.
 " Decker, Chs. Barrome St do.
 " Deguise, Mance St Very good.
 " Dryden, George St Good.
 " Dunn, Anderson St Very good.
 " L. Elliott, George do.
 " Fisher, 430 St. Catherine St... Good on metals.
 " R. Flynn, Chs. Barrome St... Good.
 " Forsyth, St. Urbain St do.
 " A. Fitzgerald, Chs. Barrome Very good.
 " G. Fawcett, Philip St do.
 " Flood, Brunswick St do.
 " Finnie, Blenry St Good.
 Miss Fennell, Lagauchetiere St... do.
 Mrs. Felix, Lagauchetiere St... do.
 " Gahan, Vallee, St do.
 " Graham, Cathcart St Very good.
 " R. Grier, Anderson St do.
 " Gilmor, City Councillor St do.
 " Henry, 111 Stanley St Good.
 " W. Hill, Balmoral St Very good.
 " Hammond, St. Urbain St Good.
 " Henry, St. Urbain St Very good.
 " A. Holland, Dorchester St Good.
 " Hoban, 1 Major St do.
 " Ireland, Balmoral St do.
 " Jacobson, St. Dominique St... do.
 " M. Jackson, St. George St do.
 " Jones, St. Urbain St Very good.
 " Kerr, Balmoral St Good.
 " E. Kerr, St. Urbain St Excellent.
 " Kerry, City Councillor St Good.
 " E. Livermore, Dorchester Ave. do.
 " Longhand, City Councillor St. do.
 " Lowes, Major St Very good.
 " Lester, 105 University St do.
 " Laviers, St. Urbain St do.
 " M. Morrison, Church St Good.
 " H. Martin, Ontario Street do.
 " F. Mooy, Balmoral St Very good.
 " Martineau, Dorchester St do.
 " Mercier, Chs. Barrome St Good.
 " M. McCarthy, Philip St Very good.

SILICO cleans everything, injures nothing.

Brown Bread.—Two coffee cups sweet milk, one-half cup New Orleans molasses, one teaspoonful soda (level) dissolved in dregs of molasses, one teaspoonful salt, four coffee cups brown flour. Steam three hours, bake for one hour.

Boston Brown Bread.—One even cup of Indian meal, two heaping cups of rye meal, one teaspoonful of salt, one teaspoonful of soda, one cup of molasses. Mix very thoroughly together the meal, salt and soda. Add one pint of hot water to the molasses and stir; pour the molasses, and water, into the middle of the meal, and stir till a smooth batter. Put in a buttered tin boiler, cover tightly, and set in a covered iron kettle to boil three hours, adding water as may be necessary. When done set the bread boiler in the oven for ten minutes.

Graham Puffs.—Beat one egg thoroughly, then add one pint sweet milk, one pint graham flour, and a pinch of salt. Beat all briskly with egg beater, pour in hot greased gem pans, and bake in hot oven.

Corn Bread.—Two cups corn meal, one cup flour, two tablespoonfuls melted butter, one teaspoonful salt, two teaspoonfuls baking powder, two eggs well beaten, one pint sweet milk. Bake in shallow tins.

Oatmeal Gems.—One pint cooked oatmeal, one pint sweet milk, four tablespoonfuls sugar, two beaten eggs, one teaspoonful salt, two tablespoonfuls melted butter, two teaspoonfuls baking powder, and enough flour to stick together. Bake in hot gem pans in quick oven.

Buckwheat Cakes.—Two teacupfuls buckwheat flour, one teacupful wheat flour, four teaspoonfuls baking powder, one teacupful salt. Mix all together, and add sufficient sweet milk or water to make a soft batter. Bake on griddle at once.

Indian Pancakes.—One pint Indian meal, one teaspoonful salt, mixed with enough boiling water to make a little thinner than mush. When cool add the yolks of four eggs, half a cup flour sifted with three teaspoonfuls baking powder, enough sweet milk to make batter as for griddle cakes, and the beaten whites of four eggs, added just before baking.

Batter Cakes.—One quart flour, three teaspoonfuls baking powder, three eggs, whites and yolks beaten separately, one quart sweet milk, one tablespoonful melted butter, a little salt. Add whites last. Bake at once.

Griddle Cakes.—Three cups flour, two teaspoonfuls baking powder, one teaspoonful salt. Mix well and add two well beaten eggs. Add enough sweet milk to make a soft batter, and bake at once on a well greased griddle.

PICKLES.

Tomato Catsup.—Take one peck tomatoes, cut out the stem end, and put in a porcelain lined kettle. One tablespoonful each salt, ground black pepper, powdered cloves, and celery seed, one teaspoonful cayenne, and half pound ground mustard. Boil the tomatoes until very soft, then rub through a colander first and a sieve after. Put on the stove with other ingredients (celery seed tied in a muslin bag) and boil six hours. Stir occasionally until last hour, then almost constantly. Pour into a stone jar, and let stand until perfectly cool, then add one pint strong vinegar. Remove the celery seed, then bottle, cook and seal. Keep in a dark place.

MONTREAL, QUE., CONCLUDED.

Mrs. T. E. Morton, Cathcart St.....	do.
" A. Murphy, George	do.
" Martin, George St	do.
" Mitchell, LaGauchetiere St	Good.
" Mullen, Mance St	Splendid.
" A. Martin, St. Martin	Good on tin
" Moore, St. Urbain.....	Good.
" Montgomery, Major St	Very good.
" Malone, 93 University St.....	Very good.
" Merrill, 52 Victoria St.....	do.
" McClure, 72 Victoria St.....	do.
" McDougall, 30 Victoria St.....	do.
" Note, Balmoral St.....	Good.
" Norton, Vallee St.....	do.
" Nelson, LaGauchetiere St.....	do.
" O'Shay, Balmoral St.....	do.
" Owen, St Urbain St.....	do.
" O'Flarity, St. Urbain St.....	do.
" T. Overton, St. Urbain St.....	Very good.
" O'Grady, Vallee St.....	Good.
" O'Donoghue, Vallee St.....	do.
" Patterson, Alexander St.....	Very good.
" Pick, Cathcart St.....	do.
" I. Peacock, Edward St.....	Good.
" Penny, Platteau St.....	do.
" Parker, Balmoral St.....	Very good.
" F. Pratt, Church St.....	Splendid.
" Patterson, St. Urbain St.....	Good.
" M. Pigeon, St. Antoine St.....	do.
" Porteous, 2759 St. Catherine St.....	do.
" Regein, LaGauchetiere St.....	Very good.
" Rogus, Philip St.....	do.
" Rofhey, George St.....	do.
" Rudford, Dorchester St.....	do.
" Rye, 118 Union St.....	Very good.
" Relles, Devaney St.....	Good.
" Smith, Alexander.....	Good.
" J. Somerville, Major St.....	Very good.
" J. L. Smith, Major St.....	Splendid.
" Sherbrooke, City Councillor St.....	Very good.
" N. Shipton, Anderson St.....	Good.
" J. Samuel, 173 Mansfield St.....	do.
" Stevenson, Mansfield.....	Very good.
" Scott, 54 Victoria St.....	Good.
" Steel, Brunswick St.....	Very good.
" Smith, McGill College Ave.....	do.
" Sneed, Cathcart St.....	do.
" Silk, George St.....	do.
" Sutherland, George St.....	do.
" A. Stewart, Platt St.....	do.
" R. Smith, 1053 St. James St.....	Good.
" E. T. Scott, St. Antoine St.....	Good.
" Stewart, 130 St. Antoine St.....	Nice for paint.
" Smith, St. Urbain.....	Very good.
" A. Smith, St. Urbain.....	Splendid.
" B. J. Segge, 16 Torrance.....	Good.
" J. Toomy, Dorchester St.....	do.
" Finning, 76 Victoria St.....	Good.
" E. Tomkins, Mance St.....	Very good.
" Freeman, Mance St.....	Good.
" Tindale, St. Urbain St.....	Good.
" Thomas, St. Urbain St.....	Splendid.
" S. Turner, St. Urbain St.....	Good.
" Turner, 39 St. Antoine St.....	do.
" Withell, Church St.....	Very good.
" E. Wilson, Cathcart St.....	do.
" Watson, Alexander St.....	do.
" Watt, St. Bernard St.....	do.
" Walters, 141 Mansfield St.....	Splendid.
" Young, St. George St.....	Very good.

SILICO, the up to date cleaner. Try it. Only 10 cents per cake, 3 cakes for 25 cents.

Pickled Peaches.—Pour boiling water over peaches, and remove the skins. Put into a large stone jar. Make a syrup with proportions of one quart best cider vinegar to three pints sugar, boil and skim, and pour over the fruit boiling hot, three successive mornings. Then drain off the syrup, put a layer of fruit in a jar three inches deep, sprinkle with bits of whole cinnamon and whole cloves, then another layer of fruit and spice and so on until all is used. Boil the syrup with a handful each of cloves and cinnamon until it is like molasses, and pour boiling hot over the fruit. Have enough syrup to cover well. Cover closely.

Sweet Pickles.—To five hundred small cucumbers, take three quarts of cider vinegar; add two ounces each of cinnamon, allspice and cloves, three pounds of light brown sugar and a few small peppers. Let the pickles stand over night in salt and water, then put them in the cold vinegar and let come to a boil, and boil two or three minutes. If the vinegar is too strong add one quart of water.

Cucumber Pickles.—Two hundred small cucumbers, three tablespoonfuls each white and black mustard seed, one handful each juniper berries and small green peppers, a few small onions, and two pounds sugar. Let cucumbers stand in salt water closely covered three days, then pour off water and dry carefully. Boil one-half gallon best vinegar and pour over pickles scalding hot. Repeat three or four times. If vinegar is too salty, add fresh. Put about two quarts vinegar, all the ingredients, one-half pound ground mustard, and one bottle English chow-chow in a porcelain kettle. When it gets hot, put in enough pickles to fill a jar, let them get thoroughly hot, then put them in a jar, pour over some vinegar and seal hot. Continue until pickles are all used.

JELLIES AND PRESERVES.

California Brandy Peaches.—Half a pound of block sugar to a pound of fruit. First make a syrup of the sugar, putting in only just water enough to dissolve it; boil it, skimming constantly, making a rich syrup, taking care not to candy it; let this stand until cool. If your peaches are quite ripe dip them into boiling water to remove the skin, but if green pare them; cook them whole in water enough to cover them. While paring them throw them into cold water to prevent discoloring. Cook them until you can stick a broom splint through them; have your jars and cans ready and fill in peaches. Add one pint white brandy to one quart of syrup, stirring well; pour this over the hot peaches as they are put into the jar or can; seal up and put away.

Spiced Tutti-Frutti (for cold meats).—Twelve pounds of currants, scalded, and seeds and skins strained out through a colander; add three pounds of seeded raisins, 12 oranges, peel all but one, which must be grated, 12 pounds of sugar, one teaspoonful of cinnamon, a pinch of mace; stew all together until sufficiently thick.

Spiced Currants.—Three pounds white sugar, five pounds ripe currants, one tablespoonful each cinnamon, nutmeg, cloves and allspice. Boil currants one hour, then add sugar, spices and one-half pint vinegar, boil one-half hour long.

Spiced Gooseberries.—Six quarts gooseberries, nine pounds sugar, cook one and one-half hours, then add one pint vinegar, one tablespoonful

R

By Dr. Common Sense,

TO RELIEVE THE OVERWORKED.

Boiling Water, - 1 Part. Elbow Grease, - 1 Part.

SILICO does the rest.

SILICO, cleans quickly but DOES NOT SCRATCH.

each cloves, cinnamon and allspice. Boil a few minutes. When cold they should be like jam. Boil longer if not thick enough.

Preserved Strawberries.—To one pound of berries use three-fourths of a pound of sugar, in layers (no water). Place in a kettle on back of the stove until the sugar is dissolved into syrup; then let come to a boil, stirring from the bottom. Spread on platters, not too thickly and set out in the hot sun till the syrup thickens—it may take two or three days. Keep in tumblers or howls like jelly. Strawberries done in this way retain their color and flavor.

Chocolate.—Two squares of vanilla chocolate to each coffee-cupful of milk. Grate the chocolate and wet it with cold milk. Stir into the milk when boiling. Whip a tablespoonful of cream and beat into the chocolate just as it is taken from the stove. This makes one cup of rich and delicious chocolate and can be increased in quantity as desired. Do not let it boil, as it becomes oily and loses the fine fresh flavor.

Raspberry Shrub.—Four quarts of red raspberries to one quart of vinegar; let stand four days, then strain. To each pint of juice add one pound of sugar. Boil twenty minutes. Bottle, and keep in a dry cool place.

CANDY.

Butter Scotch.—Three pounds "coffee A" sugar, one-quarter pound butter, one-half teaspoonful cream tartar, eight drops extract lemon. Dissolve the sugar in cold water and boil without stirring till it breaks when dropped in cold water, then take from fire and add lemon juice. Pour into buttered pans one-quarter inch thick, and when nearly cold work off in squares.

Molasses Candy.—One quart good molasses, one-half cup vinegar, one cup sugar, butter size of an egg, one teaspoonful baking soda. Boil molasses and sugar and vinegar until it hardens when dropped in cold water, then add butter and the soda dissolved in hot water. Flavor to taste, pour into buttered dishes and pull when cool.

To Crystalize Nuts or Oranges.—Take one cup of sugar, one small cup of water and the juice of a lemon; let this boil carefully until the syrup when dropped from a spoon looks like fine white hairs and is brittle; then dip small pieces of oranges into this and lay them on buttered plates to dry. The whole meats of English walnuts can be done in the same manner.

FOR INVALIDS.

Plum Broth.—Boil one pound of raisins gently in plenty of water for an hour; make a thickening of flour and water, grate in a nutmeg, sweeten with sugar to taste; a small piece of butter may be added if preferred; also wine or brandy.

German Beef Tea.—One pint of boiling water, one pound of raw beef chopped fine, four drops of muriatic acid; let it stand one hour or more, then strain and bottle it; keep on the ice.

Delicate Egg-Nog.—To one egg two spoonfuls of fine sugar and two teaspoonfuls of sherry, brandy or whiskey. Beat the yolk well, add sugar and sherry, then white of egg beaten to a stiff froth, beat all up together and pour into a goblet.

SILICO, the up to date cleaner. Try it. Only 10 cents per cake, 3 cakes for 25 cents.



Hoffman's Harmless Headache Powders

are an honest medicine, for which only honest, straightforward statements are made. *Positively* the best. *Absolutely* harmless.

Hoffman's dose is small, effect is immense, and are harmless. No **BROMO COMPOUND** or dangerous drugs of any kind.

EVERETT, MASS.

"Express me one gross Headache Powders. This makes three gross for the year since accepting agency. I guarantee every box I sell, and as yet have not had a single complaint."

G. E. KIMBALL.

HAVERHILL, MASS.

"After nearly 40 years of pharmaceutical practice, and coming in contact with most of the remedies on the market for the relief of headache, it gives me pleasure to say that I have met with nothing that has afforded me so much satisfaction in selling, and has met with such universal approval as Hoffman's Headache Powders."

C. B. EMERSON.

CONNEAUT, OHIO.

"The success we have had and the sale of Hoffman's Headache Powders is something wonderful. We are satisfied there is nothing that equals them for all kinds of headaches. They are a staple article with us."

J. H. GUTHRIE.

SILICO cleans everything, injures nothing.

Beef Tea.—Take any desired quantity of steak from the top part of the round, as this has less fat and more juice than any other part of the ox; remove every morsel of fat, and divide the meat into small pieces, cutting across the grain; put the meat in a dry sauce-pan, and allow it to sweat for five minutes over a slow fire, stirring occasionally to prevent sticking. This is how all beef-essences are prepared. After sweating for five minutes, you will find the meat white in color, and surrounded by a very rich nourishing gravy, which, in cases of great exhaustion, may be given in this form. But ordinarily you next pour over the meat its weight of cold water, allowing a pint of water to a pound of beef. Stir until the water boils; it must not boil again, but simmer gently for five or ten minutes, until all the juice is drawn out; then strain carefully into a bowl, and if there is a particle of fat on top remove it with a piece of brown, unsized paper. By this method you may take off every star of fat without wasting a drop of the beef tea, as is done when using a ladle or spoon. In this way you may have a strong beef tea in twenty minutes. Don't season.

Chicken Tea.—Cut in small pieces a chicken from which the skin and fat have been removed. Boil the pieces in one quart of water, with a little salt for twenty minutes. The tea should be poured from the chicken before the meat is quite cool.

Mutton Broth.—Put about four pounds of mutton (not lamb), neck piece preferred, in cold water enough to cover. Simmer, not boil, nearly all day, or until the meat is in shreds. Strain through a colander; place liquor in ice box over night. Next morning remove the grease which has risen, being careful not to let any particles remain on the jelly. Keep jelly on ice, and when required for use, take one tablespoonful to one-half cup of boiling water. Salt to taste, before serving. This is excellent for those suffering from dysenteric troubles.

Flaxseed Tea.—One-half cupful of flaxseed to one quart of boiling water; boil thirty minutes and let stand a little while near the fire to thicken more. Strain, and add lemon-juice and sugar.

Toast Water.—Bread for toast water should be toasted as brown as possible without burning, and covered with boiling water. When cold strain off the water and sweeten if desired. It may also be flavored with a little orange or lemon peel.

Lime Water.—Pour two quarts of hot water over fresh unslacked lime (size of a walnut), stir till slacked, let stand till clear and bottle. Often ordered with milk to neutralize acidity with the stomach.

Infant Food.—About a teaspoonful of gelatine should be dissolved by boiling in half a pint of water. Towards the end of the boiling, a gill of cow's milk, and a teaspoonful of arrowroot made into a paste with cold water, are to be stirred into the solution, and from one to two tablespoonfuls of cream added just at the termination of the cooking. It is then to be sweetened moderately with white sugar, when it is ready for use. The whole preparation should occupy about fifteen minutes.

Banana Fritters.—Beat three or four bananas to a cream with a food whip. Add one egg, one cup of bread flour, in which one level teaspoonful of Baking Powder has been sifted, one salt-spoonful of salt, and about one-fourth cup of sweet milk or enough to make a drop batter. One teaspoonful of sugar and one tablespoonful of lemon juice

HOFFMAN'S Harmless Headache Powders

RESTORE THE TIRED NERVES and
CURE HEADACHE.



MORNING.



NOON.



NIGHT.

Trial Package, containing 3 doses, 10 Cents.
Regular Size Boxes, containing 10 doses, 25 Cents.

TESTIMONIALS.

ITHACA, N.Y.

"We have never sold a more satisfactory remedy for anything than your powders for headaches. They do their own advertising, and at the price no one objects to the purchase of a box, and so secure instant relief. You may send us another $\frac{1}{2}$ gross and one dozen pills. It is well to advise druggists to put *samples all out at once*, then when people come in for second sample, you have none and they buy a box."

Yours truly,

HASKIN & TODD.

CANTON, OHIO.

"As to our experience with Headache Powders, need only say that in less than six months the powders have become as staple an article in our business as Quinine."

C. A. PORTMAN & CO.

HOFFMAN'S **C** Sick Headache.

HOFFMAN'S **U** Neuralgic Headache.

HOFFMAN'S **R** Alcoholic Headache.

HOFFMAN'S **E** Headache from Over-Eating.

HOFFMAN'S **S** Headache from Fatigue.

"A WORD TO THE WISE"—you know the rest. Well,
that's just what Hoffman's Headache Powders
are for LA GRIPPE.

SILICO, the up to date cleaner. Try it. Only 10 cents per cake, 3 cakes for 25 cents.

may also be added. Beat until very thoroughly mixed. Have the fat heated as for doughnuts, so the batter will rise to the top immediately. Dip a clean spoon in the fat and use it to shape the fritters; do not make them too large. Fry until well browned, drain on soft paper. Sprinkle with powdered sugar or serve with lemon sauce.

Mustard Poultice.—To five tablespoonfuls of ground flaxseed add one tablespoonful of mustard; mix with boiling water, spread on a cloth, and apply with a thin linen cloth over it as hot as can be borne upon the skin.

Buckwheat Gruel.—Boil one tablespoonful of buckwheat flour in one quart of water for one hour with one dozen stoned raisins; salt to taste.

To Check a Cold.—As soon as you feel you have taken cold, fill a glass half full of water, drop into it six drops spirits of camphor, stir it and take a dessertspoonful every twenty minutes.

Cough Remedy.—Pour half a pint of boiling water on a quarter of a pound of gum arabic; when dissolved add one quarter of a pound of sugar and half a gill of lemon juice; let it simmer for ten minutes, then bottle and cork. When taken water may be added. This is soothing for a throat irritated by a hacking cough. Follow this treatment by taking Hydrochloric, the best preparation of cod liver oil, nearly tasteless.

To Cure Boils.—Mix one tablespoonful of wheat flour in one tumbler of cold water, and drink the whole mixture at one dose. If necessary repeat the dose the next day. If the boil has already commenced to form keep it wet with tincture of arnica.

MISCELLANEOUS.

Doughnuts.—Mix well together three cups sifted pastry flour, two teaspoonfuls baking powder, one-half teaspoonful salt, and one saltspoonful mace. Beat one egg, add to it one-half cup sugar, one teaspoonful melted lard and one-half cup milk. Mix with the dry ingredients, cut in rings and fry. This rule makes twenty.

Orange Souffle.—Pulp and juice of two oranges, one-half teaspoonful orange extract, two eggs, two teaspoonfuls butter, three tablespoonfuls powdered sugar, one teaspoonful caramel, one-half saltspoonful salt. Beat the yolks of the eggs until light and thick. Beat the white of one egg until stiff, add gradually one tablespoonful of the sugar, fold into the yolks, add salt, spread carefully into hot buttered omelet pan or chafing dish, when well puffed spread the pulp of the oranges over the top, spread over that the other beater white, to which the sugar and extract are added gradually, when well puffed and brown, fold, sprinkle on the caramel, pour over all the orange juice and serve.

Griddle Cakes.—Sift together one rounding teaspoonful baking powder, one cup bread flour, one-third-cup fine yellow corn-meal and one-quarter teaspoonful salt. Add to this mixture one egg well beaten, and one and one-third cups milk. Beat well, pour from the point of a tablespoon upon a hot, well-greased griddle. This mixture will make twenty-eight small cakes.

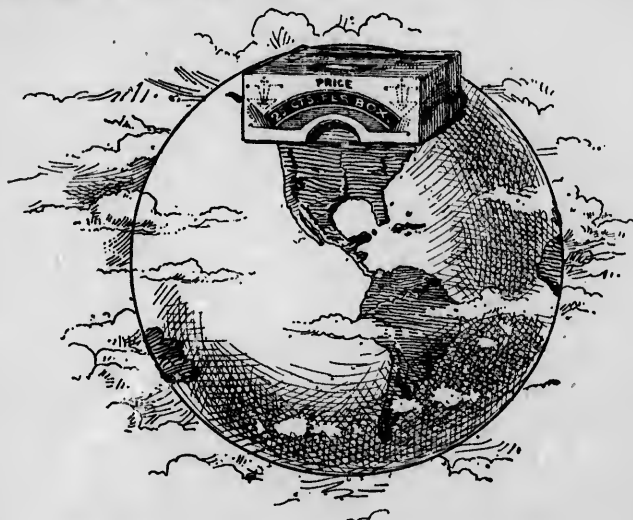
Rice Waffles.—Two cups flour, one-half teaspoonful salt, one teaspoonful baking powder, one egg beaten separately, one teaspoonful butter,

SILICO cleans everything, injures nothing.

Hoffman's Harmless

. . . HEADACHE POWDERS.

The Greatest thing on Earth.



CURES HEADACHE IN FIFTEEN MINUTES.

Three doses in each Package. For Sale by all Druggists.
Price, 10 Cents.

Regular Box, 10 Powders, 25 Cents.

Or by Mail by the
Proprietors,

The HOFFMAN CO.,

**NEW ROCHELLE, N.Y. and
INTERNATIONAL BRIDGE, ONT.**

See that Trade Mark, Cut of Demon or Man's Head is on each Box or Package.

SILICO, cleans quickly BUT DOES NOT SCRATCH.

one cup milk, one cup boiled rice (cold), one-half cup rice water. Sift the dry ingredients together into a bowl. Make a hole in the centre, into which put the rice, and the water in which the rice was boiled. Add the well beaten yolk of the egg, the milk and the melted butter. Stir until thoroughly mixed. Beat well and add gently the white of the egg which has been beaten to a stiff froth. Fry in a well greased waffle-iron.

For the Chafing Dish—"Oysters Maitre d'Hotel."—Rinse and thoroughly drain two dozen oysters. Put with one tablespoonful of butter in the chafing dish. Stir carefully and when the edges begin to ruffle add the juice of one-half lemon, one tablespoonful of chopped parsley. Season with salt and paprika and serve on squares of toast.

To Remove Ink from Carpets.—Take up as much as possible of the ink with a teaspoon, then pour cold sweet milk upon the spot, and take up as before, pouring on milk until at last it becomes only slightly tinged with black; then wash with cold water, and absorb with a cloth without too much rubbing.

To Remove Mildew from Linen.—Two ounces chloride of lime, one quart of boiling water, add three quarts of cold water; soak the linen three hours, no longer.

Javelle Water.—Four ounces of chloride of lime, eight ozs. washing soda, three quarts of water; let it stand three days after being well shaken. Pour off and bottle; this will remove fruit stains from all white goods.

TO MAKE GOOD COFFEE.

LITTLE THINGS TO BE REMEMBERED WHEN PREPARING THE BREAKFAST DRINK.

Remember in making coffee:

That the same flavor will not suit every taste.

That everyone can be suited to a nicety by properly blending two or more kinds.

That equal parts of Mocha, Java and Rio will be relished by a good many people.

That a mild coffee can be made dangerously strong and still retain the mildness of flavor.

That the flavor is improved if the liquid is turned from the dregs as soon as the proper strength has been obtained.

That where the percolation method is used the coffee should be ground very fine or the strength will not be extracted.

That if the ground coffee is put into the water and boiled it should be rather coarse, otherwise it will invariably be muddy.

That a good coffee will always command a fair price, but that all high-priced coffees are not necessarily of high quality.

That in serving the cups and cream should be warm; the cream should be put in the cup before the coffee is poured in, but it is immaterial when the sugar is added.

That a level teaspoonful of the ground coffee to each cup is the standing allowance, from which deviation can be made in either direction according to the strength desired.

SILICO, the up to date cleaner. Try it. Only 10 cents per cake, 3 cakes for 25 cents.

HOFFMAN'S HARMLESS HEADACHE POWDERS



Cure this Common
Morning

. . . **HEADACHE**

and render life worth
living, as in

PICTURE 2.

GIVING a Clear Head and
Steady Nerves to the busi-
ness man, making success pos-
sible and life a pleasure.

Sample Size, - 10 Cents,
Containing 3 Powders.

Or a Box containing 10 Pow-
ders, 25 Cents.

FOR SALE BY ALL DRUGGISTS.

"One Swallow doesn't make
a Summer,"—but one swallow
of **HOFFMAN'S HARMLESS
HEADACHE POWDERS** will
knock LA GRIPPE into the
middle of next Summer."



ELGIN, ILL.,

"Have had good luck with the Headache Powders. There are few
cases that will not yield to the first dose and always to the second, with no
bad after effects."

R. & S. E. WELD.

GALESBURG, ILL.

"We have now sold over a gross of the Hoffman's Headache Powders,
and must confess we have never sold anything like them that gives such
universal satisfaction as they do. They always relieve no matter from what
cause the headache comes."

L. C. MOORE & Co.

SILICO, cleans everything; injures nothing.

After reading what your neighbors so strongly . . .
recommend, can YOU afford to be without

Price 10 Cents.
3 Cakes for 25 Cents.

SILICO?

"A CAKE OF SILICO WRAPPED."



SILICO not only cleans Kitchen Utensils, Tinware, Brass and Copper Vessels, Knives and Forks, Crockery, Earthen and Glassware, Porcelain, Marble Statuary, Mantels, Windows, Mirrors, Floors, Pantry Shelves, Greasy Tables, Bath Tubs and all Painted Wood Work, but it is also valuable for the Skin when extra dirty or stained.

ALSO A GOOD TOOTH SOAP.



PUT THIS IN YOUR PIPE
AND SMOKE IT.

Faith, an' sure as Pa'hrick is my name, yez'll find it's the women folks that be after a solvin' the labor question, since they are doin' 8 hours wurruk in 4 by the usin of thet

"Silico Scouring Soap."

PAT.

RUB DIRT,
DON'T EAT IT!

Hundreds eat dirt because they do not use
Silico Scouring Soap.

TRY IT AND BE CONVINCED.



ASK YOUR GROCER FOR

SILICO.

