

ESTABLISHED 1867

The Canadian Bank of Commerce

HEAD OFFICE - TORONTO

B. E. WALKER, President
ALEXANDER LAIRD, General Manager

PAID-UP CAPITAL	-	-	-	\$10,000,000
RESERVE FUND	-	-	-	6,000,000

TRAVELLERS' CHEQUES

The new Travellers' Cheques recently issued by this Bank are a most convenient way in which to carry money when travelling. They are issued in denominations of

\$10, \$20, \$50, \$100 and \$200

and the exact amount payable in AUSTRIA, BELGIUM, DENMARK, FRANCE, GERMANY, GREAT BRITAIN, HOLLAND, ITALY, NORWAY, RUSSIA, SWEDEN and SWITZERLAND is stated on the face of each cheque, while in other countries they are payable at current rates.

The cheques and all information regarding them may be obtained at every office of the Bank.

SAULT STE. MARIE BRANCH

GEO. WILLIAMS, Manager

Imperial Bank ^{of} Canada

HEAD OFFICE, TORONTO.

Established 1875

CAPITAL—Authorized	-	-	-	\$10,000,000.00
Paid Up	-	-	-	5,000,000.00
REST	-	-	-	5,000,000.00

THE SAVINGS BANK DEPARTMENT of this Bank affords every facility for the cultivation of the saving habit. Deposits for any amount—no matter how small—will be received and INTEREST allowed on deposit at current rate from date of deposit.

Deposits may be made in the name of any man, woman or child, and the money remain solely under the control of the depositor. Joint accounts may be opened by two persons, subject to the cheque of either, or in the case of the death of either, the money may be withdrawn by the survivor. NO NOTICE OF WITHDRAWAL is required, and deposits and withdrawals can be arranged by mail as readily as in person. Special attention is given to the accounts of ladies and children.

Sault Ste. Marie, Ont., Branch
E. K. Boulton, Manager

INCORPORATED 1885

THE
TRADERS BANK
OF CANADA

Capital and Surplus, \$6,350,000

Total Assets, - - \$34,000,000

One of the greatest helps in accumulating money is a Savings Account. The desire to increase it, and the habit of at once depositing money received—drawing it out only as required—develops the habit of saving, and brings you out at the end of the year with a snug sum that would otherwise have slipped away. \$1 opens a Savings Account. Why not do it?

THE BANK FOR THE PEOPLE

We Rent Safety Deposit Boxes for Securities, Important Documents or Valuables.

SAULT STE. MARIE BRANCH

A. G. KNOWLES, Manager.

Branches also at MASSEY, BLIND RIVER and BRUCE MINES.

"The Ladies' Store"

ARCADE

The Only Exclusive Ladies'
Store in the Soo

WE believe in a revival of trade for **Spring**
and consequently an increasing demand for
the latest

Fashionable Fabrics

Seldom indeed has a store such a collection of
pretty, stylish, **POPULAR PRICED GOODS**
as we have this season. **ALL** the new season's

Dress Goods, Gingham and Linens

are shown here. **OUR** Corset, Hosiery and Glove
Departments are known throughout the Soo as the
place to get the latest styles and best values. Our
Whitewear Department contains some of the prettiest
and daintiest Embroideries and Lace Creations.

COME AND SEE

Strictly one price and that the lowest consistent with quality.

P. V. SYMES

Sault Ste. Marie - - - - Ontario

(Next door to Imperial Bank)

CULINARY LANDMARKS

OR

Half-Hours with Sault Ste. Marie
Housewives

THIRD EDITION



REVISED AND ENLARGED
1909

Tischart Hardware Co.

HEADQUARTERS

— FOR —

McClary's

"Famous" Stoves and Ranges

THERE
ARE
NONE
BETTER



Come and
see them
before
buying
elsewhere

QUEEN STREET EAST

(Near Catholic Church)

Sault Ste. Marie, - Ontario

PREFACE

IT is just five years since "Culinary Landmarks" was placed by St. Luke's Woman's Auxiliary before the public as a successor to the "Handy Cook Book." It was so successful, we have felt impelled to publish a new edition, which we hope may be found as useful, and be as kindly received, as its predecessors.

The first edition was compiled by Mrs. Rennison and Mrs. Arthur Bennetts in 1898, and was called the "Handy Cook Book," their efforts realizing the sum of one hundred dollars. The second edition, "Culinary Landmarks," was compiled, and added to, by Mrs. Kennedy and Mrs. Capp, and was nearly double the size. The demand has been so great that a third edition has been found necessary.

This present edition is much enlarged, and will give many valuable ideas to housekeepers, as well as being an interesting compilation of advertisements from business houses in Sault Ste. Marie.

It is not a haphazard collection gathered at random, but has been made up from the choicest bits of the best experience of the members of St. Luke's Woman's Auxiliary and their friends, and we hope it may help many who have to travel the daily round of household duties.

To all who have in any way contributed to the success of "Culinary Landmarks," the Woman's Auxiliary express their grateful thanks.

ANNIE M. REID,
President.

SAULT STE. MARIE,
March, 1909.

That Appetizing Brown

appearance and outside crispness on roasts of lamb, beef, etc., which keep their goodness in them, is got only by basting. In the old-style stove this necessitated reaching into the hot oven and moving the hot, heavy pan and holding it in the front of the oven while it was basted. A tedious performance, with unsatisfactory results. The draw-out oven rack of the

Imperial Oxford Range

makes basting a simple and successful operation. Draw the handle in front of the oven forward and the rack brings the pan and its contents out of the oven, where it may be thoroughly basted with the greatest ease. THE IMPERIAL OXFORD lessens the labor of cooking and insures the most successful results

SOLD BY

Moore & Browne, Limited

If It's Hardware, We Have It!

Queen and Spring Streets

Telephone 32

SAULT STE. MARIE

SOUPS

*"Bad dinners go hand in hand with total depravity,
While a properly jed man is already half saved."*

CONSOMME ROYAL PRINTANIER.

Take one shank of beef, remove all meat and fat, make stock from the bones. Chop the meat fine, mix with one carrot, one onion, one turnip, cut fine the whites of two eggs and some whole allspice; add the stock slowly, stirring at same time. Let simmer one hour, color with burnt sugar and strain through a fine cloth. Shortly before serving add the following:

ROYAL.—To four well-beaten eggs, add four tablespoons of good stock and a little salt; strain into a butter mould, and steam slowly till set; when cold cut in squares, and keep in a cool place until ready to serve.

PRINTANIER.—Cut some carrot and turnip into small pieces, and boil until soft. Then add some French peas. Put into tureen with the squares of Royal, and pour soup over. Serve at once. Above will serve six or eight persons.—THE BLOCKHOUSE.

OXTAIL SOUP.

Two small oxtails, two carrots, one small turnip, two potatoes, one large onion, butter size of an egg. Joint the tails, wash and dry, fry a nice brown. Pour into soup kettle. Cut vegetables into dice, dredge with flour and fry also until well browned. Put into soup kettle and cover all with cold water, say four quarts. Add one teaspoon salt. Let boil gently four or five hours. Strain through a colander and set away to cool. When cold take off any grease. This will keep a month if set in a cool place. An apple added to soup when boiling improves the flavor. Use any desired seasoning.

—A. V. B.

BOUILLON.

For eight persons. Four pounds beef, one knuckle veal, two small turnips, two carrots, one bunch herbs, two small white onions, six quarts water. Boil six hours. Strain through sieve, let stand

over night, skim off fat. Put on stove and when hot add gill of sherry or Madeira.—MRS. P. C. CAMPBELL.

AMBER.

One quart water to one pound beef (round steak), 6 peppercorns, one cup of the raw meat browned. One bay leaf, three cloves, six allspice, one gill finely chopped onions, turnips, carrots, celery. Let simmer four hours. Put in vegetables and cook one hour more. Strain and clear with white of egg.—MRS. W. T. LOWE.

MULLIGATAWNEY SOUP.

Chicken or turkey left from former dinner, bones and scraps from any cold roasts, four quarts water, four stalks celery, four tablespoons butter, four ounces flour, four ounces curry, two onions, two sliced carrots, salt, pepper and half small cup barley. Put on meat bones with the water; cut vegetables very fine and cook gently twenty minutes in the butter, then skim into the soup pot, being careful to press out all the butter, and when browned add the curry and stir all into the soup. Cook gently four hours, then season with salt and pepper, and strain. Return to the pot and add bits of the chicken or turkey, and the barley, which has been simmering two and a half hours in clear water, to cover. Simmer one-half hour and serve.—MRS. W. H. PLUMMER.

TOMATO SOUP.

Eight ripe tomatoes, cut in half, and put in stew pan with a bunch of sweet or dried herbs, an onion stuck full of cloves, allspice and whole pepper, season with salt, cook slowly in a little water until quite soft, then strain through a hair sieve, have a quart of plain stock made boiling hot, stir tomatoes into it, adding for thickening the yolks of two eggs beaten up in a little cold water, also an ounce of butter, rolled into a little flour.—MRS. S. J. IRONSIDE.

PEANUT SOUP.

One quart peanuts, one quart water, one bay leaf, a slice of carrot, half teaspoon salt. Shell the peanuts, put over the fire in the water with the bay leaf, carrot, salt and a slice of onion. Let the mixture simmer for three hours. When tender, press through a sieve and add to the following: Put into a double boiler two level tablespoons butter, two tablespoons flour, three cups milk, one tea-

spoon salt and quarter teaspoon pepper; cook until smooth and creamy, add the peanut pulp, let all get very hot, and serve at once with croutons. This is a delicious and very nourishing soup.

CREAM OF LETTUCE.

Wash and clean three heads of lettuce, chop them fine, put in saucepan with quarter of a pound of butter; do not brown, but boil soft in the butter. Add two quarts of chicken or other white broth, with four ounces of washed raw rice, one teaspoon of salt, one-eighth teaspoon of pepper, a pinch of nutmeg. Boil slowly one hour, pass through a fine sieve, put the soup back in saucepan on fire, let it come to a simmer, stirring often to keep from burning. Now add one pint of cream, mix, turn into tureen. Serve with croutons.

—MRS. H. WOTTEN.

HARE SOUP.

Two hares, three onions, four large carrots, pepper and salt to taste, a full glass of port wine. Take the hares, skin and draw them (retaining the liver and lights), cover well with water, add the onions and carrots, cut up, but not fine, and pepper and salt. Boil for ten hours, strain, add the port wine and serve very hot.—MISS SJOSTEDT.

CABBAGE SOUP.

Three pints boiling water, one pint chopped cabbage; boil twenty minutes; pour off water and put in kettle with three cups milk, one teaspoon flour wet with a little cold milk, and salt to taste. Add teaspoon of butter after taking from stove and serve.—MRS. GREAZA.

GAME SOUP.

Two grouse or partridges or, if you have neither, use a pair of rabbits, half pound of lean ham, two medium-sized onions, one pound of lean beef, bread fried with butter, pepper, salt and two stalks of white celery cut in small pieces and three quarts of water. Joint your game neatly, cut the ham and onions in small pieces and fry all in butter to a light brown. Put into soup pot with beef cut into strips and a little pepper; pour on the water, heat slowly and stew gently two hours. Take out the pieces of game and cover in a bowl. Cook the soup one hour longer, strain, cool, drop in the celery and simmer ten minutes. Pour over fried bread in the tureen.

—MRS. C. B. SMITH.

VENISON SOUP.

Made as above, with the addition of one tablespoon brown flour wet to paste with cold water, adding one tablespoon catsup or Worcestershire sauce and a glass of brown sherry.—MRS. C. B. SMITH.

PUREE OF GREEN PEAS.

One can of peas, one pint of stock, half a pint of milk, half a tablespoon of flour, one tablespoon of butter. Make a white sauce of the milk, flour and butter. Boil the peas and stock until tender, put through a fine sieve, add the sauce. Beat the yolks of two eggs and stir into this, stirring for two minutes, no longer, or it will curdle.—MRS. R. J. GIBSON.

CREAM OF TOMATO.

One quart milk, half can tomatoes, two scant tablespoons of butter, two heaping tablespoons of flour, one teaspoon of salt, half saltspoon soda, half saltspoon pepper. Cook tomatoes until quite soft. Heat milk in double boiler, cook butter and flour together, add a little hot milk, and stir well into remainder of milk. When the thickened milk has boiled ten minutes, season the tomatoes, add soda, strain into the milk, and serve at once.—MRS. W. T. LOWE.

CREAM CORN SOUP.

Two cups canned corn, one pint boiling water, one pint milk, two tablespoons flour, two tablespoons butter, pepper, salt, sprig of parsley and slice of onion. Put corn through the meat chopper, add boiling water and allow to simmer twenty-five minutes, then press through strainer. Scald milk, adding parsley, onion and seasonings, then pour over strained corn. Melt together flour and butter, and add to bind soup. After turning into tureen the addition of half a cup of whipped cream is an improvement.—MRS. CAPP.

CREAM TOMATO.

One quart tomatoes, one onion, four ounces butter, two ounces flour, one tablespoon sugar, salt and pepper to taste, one quart water, one pint milk. Boil tomato and onion in water half hour. Add salt, pepper, sugar, butter and flour mixed smoothly together. Boil ten minutes. Heat milk, and when both are boiling pour together and serve at once.

Half a teaspoonful of soda added to tomato will prevent possibility of curdling milk.—MRS. J. A. REID.

CLAM CHOWDER SOUP.

Quarter pound salt pork, chopped fine, one small onion, chopped, fry till brown with one tablespoonful of flour, pour over two quarts of milk, cut one potato into small squares, roll out five soda biscuits, add one can clam chowder, season to taste, pour over one cup of cream and serve.—MRS. H. E. LELAND.

NOODLE SOUP.

To one egg add as much sifted flour as it will absorb with a little salt, roll out as thin as a wafer, dredge with flour very lightly, roll over and over into a large roll, slice very thin, from the ends shake out the strips loosely and drop into beef or any meat soup which has already been strained.—MRS. G. H. SHANNON.

OYSTER SOUP.

A quart of milk, one quart of oysters, a head of celery, a small onion, half a cupful of butter, half a cupful of powdered crackers, one teaspoonful of Worcestershire sauce, a speck of cayenne, and salt and pepper to taste. Chop onion and celery fine, put on to boil with milk for twenty minutes; then strain and add butter, crackers, oyster liquor (which has been boiled and skimmed), and finally the seasoning and oysters, cook three minutes longer and serve.—MRS. D. MCGREGOR.

FRUIT SOUP.

Two pounds grapes, one and a half pints water, one and a half teaspoons cornstarch, quarter teaspoon cinnamom, pinch salt, few gratings nutmeg, three-quarters cup sugar. Cook grapes in the water, strain, add other ingredients, and boil a few minutes.

CREAM OF CELERY.

One pint milk, one tablespoon flour, one of butter, one head celery, large slice onion, small piece of mace. Boil celery in one pint water from thirty to forty-five minutes, boil mace, onion and milk together. Mix flour with two tablespoons cold milk and add to boiling milk. Cook ten minutes; mash celery in the water it is boiling in and stir into boiling milk; add butter, and season with salt and pepper. Strain and serve immediately. Flavor is improved by adding a cup of whipped cream when in the tureen.

—MRS. D. MCGREGOR.

POTATO.

Six good-sized potatoes, one and a half pints water, one carrot, two ounces dripping or butter, half pint milk. Pare and slice potatoes. Strain when boiling. Add milk, water and dripping. Boil twenty minutes, rub through a colander, add the grated carrot, pepper and salt to taste and boil ten minutes.—MRS. TUBBY.

MOCK TURTLE SOUP.

Take a shank of beef and two pigs' feet, put into half gallon of water, boil till meat separates from the bones, remove the bones and add one pound of lean beef, boil well, then strain, add pepper and salt, a little mace or nutmeg. When serving, add about a teaspoonful of sherry and a few drops of lemon juice to each. Enough boiling water can be added to serve six or eight persons.—A. J. RODGERS.

ALMOND SOUP.

Blanch half pound almonds, pour into a mortar, gradually adding two cups of milk. Pound to a smooth paste, and strain. To two cups of scalded milk, add two tablespoons sugar, one half teaspoon salt. Add to almond mixture, bring to boiling point, serve hot.—MRS. F. SWAIZLAND.

OXTAIL SOUP.

Notch an oxtail at all the joints, let it boil slowly all the afternoon the day before it is required, then stand all night. Skim every atom of grease, add an equal quantity of stock; boil all together an hour before using. Thicken with half a cup of browned flour, blended with cold water; stir in slowly salt and pepper to taste. Serve with joint in each plate.—MRS. GEO. WILLIAMS.

SOUP STOCK.

Remove fat from meat, cut the bones in small pieces, put all together into the soup pot, cover with cold water, stand for an hour, then bring quickly to the boil, skim and simmer for eight hours.

—MRS. C. B. SMITH.

ONION SOUP.

Fry half dozen medium-sized onions in one heaping tablespoon butter, add one quart good stock and season with salt, pepper and a dash of cayenne. Heap round slices of toast with Parmesan cheese and serve one in each plate with the soup.—MRS. F. C. SMITH.

LIVER DUMPLING SOUP.

Take a large stock scup bone and cut off all meat, put a piece of butter about the size of a walnut into large sauce pan, and when same is hot add meat; when browned add about four or five quarts of water and the bone, and let it slowly simmer for about an hour. Then add a small bunch of parsley, celery, a bit of onion, and half a carrot, and let it boil slowly from two to three hours. Salt to taste.

LIVER DUMPLINGS.

Grind through a chopper the liver and heart of a turkey or chicken, a piece of calf's liver may also be used. Grind four to five soda crackers through chopper, then put aside. Take a piece of butter size of a walnut, stir to a cream, and add an egg, then cracker and liver, and season with nutmeg and salt. Drop small teaspoonfuls of dough into the stock and boil for twenty-five to thirty minutes. If dumplings are found too thin, add ground crackers.—MRS. CASIMER KOÇOT.

TOMATO SOUP.

FIRST PART—One can tomatoes seasoned with scant tablespoon sugar, quarter teaspoon ground cloves, butter size of walnut, salt and pepper to taste.

SECOND PART—Make a white sauce with one heaping tablespoon butter and same of flour, one and a half pints milk, and a medium-sized onion chopped fine; season to taste with salt and pepper. Strain both first and second part and mix together.—MRS. F. C. SMITH.



Cooking by Electricity

is daily becoming more universal, and many have discarded the out-of-date coal range and gas ovens as back numbers. With this method almost every degree of heat generated is used, which means great economy. It is absolutely free from dirt of any kind. You can use two or a dozen heaters as your needs require. For all particulars call on or write to

Canadian Electric Co.

R. J. AITKIN, Mgr.

P.O. Box 958.

Phone 417.

Sault Ste. Marie, Ont.

Hussey, Drury & Co.

WHOLESALE AND RETAIL
BUTCHERS

WHOLESALE WAREHOUSE -
Cold Storage - Phone 196

RETAIL SHOPS
East End Market, Phone 34
Central Market " 129
Hussey Market " 18
Gore Street Market " 475
West End Market " 17
Night Call 38

¶ Cured and Salt Meats,
Fish and Poultry.

¶ Dealers in Live Stock,
Hides, Raw Furs and
Tallow.

Sault Ste. Marie
ONTARIO

HINSPERGER HARNESS CO.

HEADQUARTERS FOR

TRUNKS, VALISES and SUIT CASES

See our Special Leather Lined Suit Case at \$7.00

We make to order all kinds of

Tents, Verandah Awnings, Window Awnings, Store
Awnings, Camp Chairs and Camp Beds.

Special Attention to Repairs. Prices Right.
Tents at \$5.00 upwards. Tents to Rent.

Telephone 9

QUEEN STREET EAST, SAULT STE. MARIE

FISH

"Fish for fasting days, and flesh for holidays."

BROOK TROUT.

Wash well and dry, then salt, pepper and dredge well with flour. Have your pan, with plenty of dripping very hot, let brown sufficiently on one side before turning. Lay side by side on a heated platter, garnish with slices of breakfast bacon, fried a delicate brown. Serve very hot.—MRS. W. J. THOMPSON.

WHITE FISH.

Cover in a fish kettle, or tie up in a cloth, and suspend in boiling water sufficient to cover. Let simmer, allowing from eight to ten minutes to the pound. When about half done, add a little vinegar or lemon juice. Take out, drain, and dish carefully, without breaking. Garnish with sprigs of parsley, and serve an egg sauce with it. Lake or Mackinac trout may be cooked in the same manner.

SALMON PUDDING.

One can salmon, four eggs (beaten), one tablespoon butter (melted), half cup, cup fine bread crumbs, pepper and salt, chop the fish fine, or rub it in a bowl, adding the butter until it is a smooth paste. Beat the bread crumbs into the eggs. Put all together into a buttered mould and steam one hour.

SAUCE FOR PUDDING.

One cup milk heated to a boil and thickened with a tablespoon of cornstarch. Add the liquor from the canned salmon, or double the quantity of butter. One tablespoon butter and one raw egg, one teaspoon of anchovy or catsup, a pinch of cayenne and a pinch of mace. Put egg in last and boil one minute.—MISS JESSIE BURDEN.

OYSTER PIE.

Line a deep pie dish with rich paste, slice into it a layer of cold boiled potatoes, season with butter, pepper and salt. Then a layer of oysters which have been drained, another layer of potatoes, and a layer of oysters alternately until your dish is full. Season each layer, put on a top crust and bake. When it is done, take a sharp knife and cut around the rim of the crust a little inside of the edge so the juice won't run out, and pour over it a white sauce made from the oyster liquor and a pint of milk (or less), a heaping tablespoon of flour and tablespoon of butter seasoned. Put on the lid and serve.—MRS. S. E. FLEMING.

LOBSTER CREAM.

Remove the meat from the shell of a two-pound lobster, or take the contents of a can, and chop finely. Cook half a cup of soft bread crumbs in half a cup of milk for ten minutes in a double boiler. Add a fourth of a cup of cream, the lobster meat, a teaspoon of lemon juice, salt, and cayenne to taste. Lastly, fold in the stiffly beaten whites of three eggs. Turn into one large or into individual moulds, and bake as other timbales. When done, turn out on a warm platter, sprinkle with coral rubbed through a sieve, garnish with parsley, and the lobster shell, and serve with a Hollandaise sauce, to which may be added half a cup of lobster meat cut into dice.

STEAMED FISH.

This is an appropriate way to serve any large, firm-fleshed fish such as cod, halibut, or salmon, and will be found more satisfactory than boiling. Wash and dry the fish, dust it well with flour, and wrap it in a dampened and floured square of cheesecloth; lay on a plate or dish and steam until the flesh draws away from the bones. After scraping off the skin, transfer carefully to a hot platter and garnish with pickles and parsley. Serve the sauce separately.—T. T.

LOBSTER À LA NEWBURG.

One medium-sized lobster, two one-inch squares of butter, two tablespoons of sherry, three yolks of eggs, one gill of rich cream, nutmeg, salt and pepioca. Cut lobster in slices a quarter of an inch thick. Melt butter in the "blazer," put in the meat and cook about three minutes, season with a grating of nutmeg, salt and

pepioca. Beat the yolks of eggs, add the cream to them and gradually pour this mixture into the "blazer." As soon as the sauce is thickened, add the sherry and serve at once on toast.—MISS GERTRUDE CLERGUE.

QUENELLES OF FISH.

Take remnants of cold fish, free from skin and bone, and pound until smooth. Mix with it half the quantity of bread crumbs, season with salt, pepper and little butter. Beat one or two eggs according to amount of fish, stir to make a smooth paste. Have ready greased cups or tins, and fill with the mixture. Steam about half an hour until nicely set, covering each cup with greased paper. Turn out on hot dish, and pour white or tomato sauce round the quenelles.

PLANKED WHITEFISH.

Have a small piece of hardwood plank (soft wood leaves the taste of the wood). Prepare a piece of fish, brush it over with a little melted butter and olive oil. Lay it on the plank, leaving a small space around the edges; cover this space with salt to prevent plank from burning. Bake in a quick oven. Brush off salt and serve on plank.—MRS. F. J. WILSON.

ROASTED OYSTERS.

One quart oysters, rounds of thin toast delicately browned. Cut toast in pieces to fit an ordinary patty tin, wet with a tablespoon of oyster liquor. Then with a silver fork arrange upon toast as many oysters as each patty will hold without heaping them. Season with pepper, salt, and a piece of butter on top. Set the pans on the bottom of a brisk oven, cover with a dish to keep in steam and flavor. When the edges of oysters ruffle, which should be about eight minutes, serve at once.—MRS. W. H. PLUMMER.

CREAMED CODFISH.

Soak half a pound of salt codfish in cold water over night. In the morning, separate it into small pieces, carefully removing the bones. Place the codfish over the fire, cover with cold water and gradually bring to boiling point, then set in a moderate heat to gently simmer for five minutes. Drain well, add milk to cover, and when hot thicken to a cream with half a tablespoon of flour, rubbing this in an equal quantity of butter. Cook for three minutes,

stirring well; set out of direct heat and add by degrees an egg, well beaten, and serve. Do not re-heat after stirring in the egg.—MRS. A. ELLIOT.

PICKLED FISH.

Salt large white fish, leaving over night. Cut in pieces an inch and a half thick, put in boiling water and leave exactly ten minutes, lift out carefully so as not to break. When cold remove bones, place in stone crock and cover with white wine vinegar; put in few whole peppers, black and red, and one lemon sliced. Keep in cool place.—M. E. PLUNKETT.

SAVORY OYSTERS.

One pint oysters, three tablespoons butter, four tablespoons flour, one cup oyster liquor, half cup brown stock, one teaspoon Worcestershire sauce, few chops, onion juice, salt, pepper. Clean oysters, parboil and drain, melt butter, add flour and stir till well browned. Pour on gradually, while stirring constantly, oyster liquor, and stock; add seasonings and oysters. Serve on toast or patty shells.—C. B. JOHNSTON.

OYSTER PATTIES.

INGREDIENTS.—Two dozen oysters, two ounces butter, three tablespoons cream, a little lemon juice, one blade of pounded mace, cayenne to taste, a little flour.

MODE.—Scald the oysters in their own liquor, beard them and cut each into three pieces. Put the butter into a stew pan, dredge in sufficient flour to dry it up. Add the strained oyster liquor with the other ingredients, put in the oysters and let them heat gradually, but not boil. Make the patty cases as for other patties of puff paste, fill with oyster mixture and serve.

TIME.—Two minutes for the oysters to simmer in the mixture.

—MRS. COZENS.

OYSTER FILLING FOR PATTIES.

Scald as many oysters as you require (allowing two for each patty, three if small) in their own liquor. Put two tablespoons butter and two of flour into a thick saucepan, stir them together till the flour smells cooked, then pour half pint of cyster liquor and half pint milk (or cream) into the butter and flour. Stir till it is a thick, smooth sauce, put the cysters into it and let them boil once. Beat

the yolks of two eggs, remove the oysters from the fire for a minute, then add the eggs. Stir till the sauce looks like a thick custard. Fill the heated patty shells with the sauce.—MRS. JOHN BEGG.

SALMON PUFFS.

One pound canned salmon; remove skin and bones, chop fine; one saltspoon of salt, one of pepper, half cup bread crumbs, one tablespoon lemon juice or vinegar, three well-beaten eggs. Put into buttered cups, place in a pan of hot water and cook in a moderate oven. Put a sprig of parsley in the centre of each and pour over them the following sauce.

SAUCE.

Pour over the yolks of three well-beaten eggs, one cup of boiling milk. Let thicken but not boil, add salt and pepper and a table-spoonful of lemon juice or a teaspoonful of capers.—MRS. JAS. BASSINGTHWAIGHTE.

CHARTREUSE OF FISH.

One cup of any cold fish, flaked, seasoned and moistened with cream. The same quantity of mashed potatoes, two hard-boiled eggs. Butter a mould, and put in alternate layers of potatoes, fish and slices of eggs. Steam twenty minutes, turn out upon a hot platter. Garnish with parsley.—MRS. W. H. PLUMMER.

FISH BALLS.

One heaping pint bowl of potatoes pared, half pint bowl of fish picked fine. Put potatoes in kettle, pour the fish over them, cover with boiling water, and boil until the potatoes are done, drain carefully through a wire sieve so as to avoid losing any little particles of fish. Mash fine with wire masher, add butter size of walnut and pepper and salt to taste. Beat the whites of five eggs to a stiff froth, add to mixture, when you are ready to fry, not before. Dip a spoon in hot fat and drop a spoonful at a time in boiling lard, fry five minutes and serve at once.—MRS. KUDERLING.

LOBSTER CUTLETS.

One can lobster, one ounce flour, one ounce butter, a gill of milk, a little lemon juice, salt and pepper, a few grains cayenne, one egg, four tablespoons of bread crumbs, one teaspoon anchovy paste.

Take the lobster, melt butter in stew pan, add to it the flour, then the milk, stir until boiling, cook two minutes, add the anchovy, also seasoning, form the mixture into small cutlets. Roll them first into the beaten egg, then into the bread crumbs. Fry a pale brown in hot fat.—MRS. TUBBY.

SCALLOPED CREAMED LOBSTER.

One can lobster, one pint milk, butter the size of an egg, salt and red pepper. Take one pint milk, put into double boiler and let it boil, two tablespoons cornstarch moistened with little cold milk, pour into hot milk; add salt, pepper and butter. Cut lobster into small pieces, turn into the mixture and heat. Turn into a scallop dish, dust over it cracker crumbs and a few small pieces of butter. Brown in oven.—MRS. A. W. ROBARTS.

LOBSTER AU GRATIN.

Take a can of lobster and shred fine, grease a bake tin and put a layer of bread crumbs in the bottom, then a layer of lobster which will take first half of the lobster. Then put bits of butter, pepper and salt, dust well with mixed spices. Another layer of bread crumbs, then remainder of lobster, with the same amount of seasoning. Lastly, bread crumbs on the top with bits of butter; pour over all half pint of milk or thin cream. Bake twenty minutes in a hot oven till nicely browned, and serve at once.—MRS. W. VAN ABBOTT.

FINNAN HADDIE.

Take a medium-sized haddie, cut into about four pieces, put in a deep pan and cover with cold water, set over a hot fire and let come to a boil; boil for two or three minutes; not longer; skim carefully out. Season with pepper and bits of butter. Stand in oven until butter melts. Serve at once.—MRS. H.

OYSTER COCKTAILS.

Allow six oysters to each person, and place on ice. For six covers mix together three teaspoons each of vinegar, grated horse-radish and tomato catsup. Add six teaspoons lemon juice and a few drops Worcester sauce. Put dressing on ice also. When ready to serve put the oysters in chilled glasses, pour dressing over, set the glasses on a plate and serve with thin slices of buttered brown bread.

—MRS. LOWE.

KEGERLL.

Take some cold fish and with two forks flake it off in small pieces. Melt a tablespoon of butter in a stew pan and toss the fish in it until thoroughly warm. Have ready a cup of boiled rice and two soft-boiled eggs; add them to the fish, give one turn over the fire and serve immediately.—MISS SJOSTEDT.

SALMON LOAF.

One can salmon chopped, one cup bread crumbs, three eggs, two dessertspoons of butter, season with pepper and salt and minced parsley. Put in mould and steam one hour.

SARDINES ON TOAST.

Put the sardines on a hot griddle and just heat through. Place them on hot toast. Serve them with raw onions chopped very fine, in lettuce leaves arranged around the platter.—MRS. C. N. COBURN.

CLAM CHOWDER.

Slice quarter pound of bacon very thin and cut in small pieces; fry with a small onion, also sliced; one cup of potatoes cut in cubes and boiled in just enough water to cover. When done, strain off half of the water and add the fried bacon and onions, also add one tablespoon of butter, one cup of milk, and pepper and salt to taste. Drain the liquor from one can of clams and allow it to just come to a boil, then skim and add to the other ingredients. Last of all add the clams with two rolled crackers, let it boil just a moment and serve at once.—MRS. I. J. FOSTER.

SALMON PUFFS.

Remove skin and bones from one pound canned salmon, chop and add one tablespoon melted butter, half cup bread crumbs, salt and pepper, also one tablespoon lemon juice and three well-beaten eggs; mix well, put in cups, set cups in pan of hot water, the water coming to within an inch or so of top of cups. Bake for half-an-hour in hot oven, turn out and cover with egg sauce. Delicious.—MRS. J. W. COTTRELL.

H. S. HAMILL, Druggist

Next to Post Office,

SAULT STE. MARIE, ONT.

Telephone 100

IN THE PREPARATION of any dishes in this book in which MEATS form a part, Quality must be the first consideration.

We Have the Quality

GEORGE E. MITCHELL'S

Independent Meat Market

PHONE 148

Bruce Street, Sault Ste. Marie

High-Class Tailoring

When in need of a good Suit of the latest cut and material, you will get what you want from

A. H. McGrath

Merchant Tailor

SATISFACTION GUARANTEED

MEATS

"And who abstains from meat that is not gaunt."

BEEF A LA MODE.

Take six or seven pounds of the thick flank of beef, a few slices of fat bacon, half teacup of vinegar, a little black pepper and allspice, one teaspoon of cloves, salt to taste, one bunch of savory herbs, including parsley all finely minced. Cut the bacon in strips about an inch thick, dip them in vinegar and then in the spices and herbs. With a sharp knife, make holes deep enough to let in the bacon. Then rub the beef over with the remainder of the seasoning and bind it up with tape into a nice shape. Take three onions, one large carrot, one turnip, one head of celery, one and a half pints of water, put them into a stew pan not much larger than the beef, cut the vegetables in slices and simmer very gently five hours.

HAMBURG ROAST.

Two pounds of good beefsteak (round), quarter pound fresh pork, six soda biscuits, four eggs, one small teaspoon of herbs, salt and pepper. Mince or grind the pork, roll the biscuit, beat the eggs and mix all together. Spread over the steak, roll and fasten with skewers, bake half an hour.—MRS. BOLE.

BEEF CROQUETTES.

Three-quarters of a pound chopped cold roast beef, one cup of bread crumbs, one cup of stock; season with salt, pepper, one onion chopped fine. Add yolks of two eggs beaten well, roll in crumbs, and fry in hot fat. Serve with tomato sauce.—MRS. A. G. NEWALL.

CHIPPED BEEF.

About half pound fresh beef chipped from the round, having it cut just as carefully as the salted or dried beef is cut. Have the frying pan very hot, and just a tiny piece of butter, and when it is melted put the beef in the pan. Cook it for about five minutes,

then add a half pint of milk. Stir until the milk simmers, then thicken slightly with a lump of butter the size of a walnut rubbed in a heaping teaspoon of flour. Cook until the gravy is of the consistency of rich cream, remove and serve at once. Season with salt and pepper.

BEEFSTEAK PIE.

Two pounds of rump steak, one teaspoon of salt, half teaspoon each of pepper and parsley, a tablespoon of flour. Cut the beef into long narrow strips and roll them in the above ingredients, which must be well mixed together, then roll up firmly and place in a pudding dish till full, pour over this two gills of stock. Put a small cup in the middle of the dish to prevent the pastry from falling.

PASTRY FOR ABOVE.

Four ounces or four large pastry spoonfuls of flour, the same quantity of butter, half teaspoon of lemon juice, mix well with ice cold water, roll three times, and be always careful to roll the same way. Cover the pie with the pastry, without cooking the meat, place in a hot oven, and when the pastry is nicely browned, take out the pie, put it on the back of the stove and let it simmer very slowly for two hours.—MRS. THORNELOE.

BEEF LOAF.

Take two pounds of chopped meats, any kind you prefer, six crackers rolled, two eggs, half cup sweet milk, one teaspoon each of sage and pepper. Mix well and make into a loaf. Bake one hour in moderate oven.—MRS. OLMSTEAD.

TO USE UP COLD BEEF.

Mince fine and put in a deep dish. Cover with a batter made as follows: One pint milk, three eggs, three tablespoons flour, salt to taste. Bake half an hour in a hot oven.—MRS. W. VAN ABBOTT.

BEEF HEART.

Wash the heart in several waters, clean the blood carefully from the pipes, and put it to soak in vinegar and water for two hours or more; drain and fill either with ham forcemeat or sage and onion stuffing. Fasten securely, tie in a cloth, put into a pan of boiling water, and let simmer gently for two hours. Take off

the cloth and roast the heart while hot, basting it plentifully with good dripping for two hours longer. Serve with brown gravy and currant jelly. The stewing may be omitted and the heart simply roasted for three or four hours, but the flesh will not then be so tender.—MRS. FRANK BENNETTS.

LIVER CUTLETS.

One egg, one pound of calf's liver cut in thin slices, scald and wipe dry. Beat up the egg, dip in the liver, then into powdered cracker and fry brown. Serve with thin slices of bacon, fried to a crisp.—MRS. WHEELTON.

CECILS WITH TOMATO SAUCE.

One cup cold roast beef or rare steak finely chopped, two tablespoons bread crumbs, one tablespoon melted butter, yolk of one egg slightly beaten, salt, pepper, onion juice, Worcestershire sauce. Season beef with salt, pepper, onion juice and Worcestershire sauce; add egg, melted butter and bread crumbs, shape like small croquettes. Roll in flour, egg and crumbs, fry in deep fat, drain and serve with

TOMATO SAUCE—Half can tomatoes, one slice onion, three tablespoons butter, two and a half tablespoons flour, salt, pepper, one teaspoon sugar. Cook onion with tomatoes and sugar for fifteen minutes, and rub through a strainer. Add to butter and flour (which has been cooked together for a few minutes), cook all together for three minutes, season with the pepper and salt, and pour over cecils on the dish on which they are to be served.—MRS. PARMELEE.

BEEF OMELET.

Three pounds of beefsteak, three-quarters pound suet chopped, salt, pepper, sage, three eggs, six crackers rolled; make into a roll and bake.—A. MITCHELL.

ANGELS ON HORSE-BACK.

Take some very thin slices of bacon, cut the rinds off, take some (tinned) oysters, and pour on each two drops of essence of anchovy, four of lemon juice and a grain of cayenne; roll each oyster in a piece of bacon, put them on a skewer and fry them; serve very hot, each on a fried crouton of bread. If oysters are not at hand, sardines may be used.—MRS. C. A. MOLONY.

CREAMED FRESH BEEF.

One pound beef, one tablespoon butter, one tablespoon flour, one small cup cream; toast. Chop round steak fine. Put in very hot pan and turn quickly with a fork till seared. Add butter; when melted stir through beef. Dredge flour into pan and stir until well browned. Finally add cream or rich milk and boil one minute. Season with salt and pepper and serve on hot toast. Quick and thorough searing of meat is important.—F. E. K.

SLIVERED LIVER AND BACON.

One pound calf or sheep's liver, half pound bacon, two small onions sliced, three-quarters pint water or stock, pepper and salt, one tablespoon flour, one tablespoon catsup. Fry the bacon, put in a thin pan, cut liver into slices, dip these in flour and brown in pan. Take from pan and fry onions, then stir in flour, catsup, water and seasoning. Boil up and pour over meat and simmer all together for about an hour.—MRS. J. W. LeB. ROSS.

JELLIED TONGUE.

Boil a pickled tongue till tender and let it get cold. Make a good strong stock, allowing about one pint of water to one pound bone. Season the stock while boiling with a little onion and any savory herbs preferred. When boiled down till it will form a strong jelly, flavor to taste with Worcestershire sauce or mushroom catsup. It is best to make the stock first and let it go cold to ensure its being firm enough. Now take your tongue, and with a sharp knife, cut it in thin slices from the root to the tip—cutting down. Have a tongue mould, moistened with cold water. Slice a lemon in thin rounds. Lay a slice of lemon and a sprig of green parsley alternately in the bottom of the mould. Then fill the mould with the sliced tongue—each piece laid one upon the other till the mould is full, keeping the sides of the tin free. Heat the stock and fill the mould to brimming, and set away to get firm. Turn out when cold.—MISS JESSIE BURDEN.

TO PICKLE TONGUE.

Three-quarters of a cup of salt, one large tablespoon of sugar, one dessertspoon saltpetre, a few cloves. Rub well into tongue, put in a jar and cover tight with weight; in a week turn, it is ready in two weeks.—MRS. A. W. ROBERTS.

ROLLED OX TONGUE.

Have a fine pickled tongue; put into a large iron pot, and cover it with cold water; simmer gently for six hours; take off the skim, trim off the outside of the root, and pull out the bones, roll the tongue, the fat inside, and press it into a round tin (a cake tin will do), that will just contain it, put a plate over the tin with a heavy weight upon it, and let it remain till cold.—MISS BURDEN.

OX TONGUE ORNAMENTED.

The tongue should be well boiled, skinned, trimmed and pinned to a board with two skewers until it gets cool, to give it a good shape. Make a good stock, and pour it on a meat platter; after it is jellied remove carefully from the platter and lay it over the tongue. Then ornament it with butter, which has been worked with a fork till soft, but not oily. It is applied so as to outline a pattern on the jelly with a small white paper funnel.—MISS BURDEN.

JELLIED TONGUE.

Boil one or more tongues in well-salted water for four hours, or until a broom-straw will run easily through them. Peel and place in a small bowl, add a little of the water it was boiled in, place under a heavy weight in a cool place. When turned out you have a half sphere of pink tongue imbedded in jelly.—MRS. T. H. MOORE.

BAKED OX TONGUE.

Soak the tongue well in lukewarm water about twelve hours, scrape and trim it, stick twenty-four cloves in it, and boil slowly for two or three hours. Take up and brush over with the yolks of two eggs, and sprinkle well with bread crumbs. Next bake to a good brown, basting it constantly with quarter pound of butter. Put on a dish, and pour round it half a pint of good gravy. Serve with red currant jelly.—A. MITCHELL.

SPICED ROUND OF MOOSE OR BEEF.

For about thirty pounds round: One pound salt, one pound sugar, quarter ounce saltpetre, half ounce ground cloves, half ounce ground allspice, half ounce ground mace, half ounce ground ginger, two nutmegs. Sprinkle the meat with a little salt and leave for a day to draw the blood. Drain, and then having mixed all ingredients, rub them well in with the hand. Leave for three or four days

to form a pickle. Then rub and turn every two days for five weeks. Bend into a good shape with strong cord and skewer. Firmly sew into a cloth and put in boiler of cold water and boil four and a half to five hours. Leave in cloth till quite cold, and then clean off spices, etc.—MRS. HARRY PLUMMER.

SPICED ROUND OF BEEF.

Let the round drain for a day, then take half pound coarse brown sugar and rub for three days, after which rub both sides well every day for three weeks with the following mixture: Three-quarters pound common salt, two ounces black pepper, two ounces saltpetre, one and a half ounces allspice, one and a half ounce cloves. Make a crust of flour and water, cover the round well with it, first putting on nice bits of fat, bake for four or five hours.

—MRS. J. B. PARDEE.

TO CORN BEEF.

To two gallons of water add salt enough to make a brine that will hold up an egg. Add one scant ounce saltpetre. Boil, skim and let get perfectly cold before pouring over meat. Select a good piece of rump beef that has good thick fat on it. About a nine or ten pound piece is a nice size. Put in stone jar, immerse in brine. Leave in brine eight days. Put over to cook in hot water and simmer until it begins to drop from bone. Let stand in the water until perfectly cold.—MRS. F. C. SMITH.

PICKLE FOR BEEF OR PORK.

Allow to four gallons of water, two pounds of brown sugar, six pounds salt, two ounces saltpetre, one large tablespoon each kind spice, tie spice in bag. Boil all together twenty minutes, taking off scum as it rises. When cold, strain and it is ready for use. For round of beef, let it stand in it three weeks, turning occasionally.—MRS. J. A. REID.

PICKLE FOR CURING MEAT.

To one gallon of water, one and half pounds of salt, half pound of sugar, half pound of saltpetre, half ounce of potash or saleratus; use only a pure potash. Boil all together and skim well, then pour on meat cold, cover the meat well with it. Sprinkle the meat with a little saltpetre, and let it drain a day or two before putting into the above pickle.—MRS. GRIFFITH.

PICKLE FOR PORK AND BEEF.

Four gallons water, one pound brown sugar, three pounds salt, small bag of allspice, cinnamon, cloves and whole pepper. Crush the spices, put in pickle and boil together twenty minutes, skimming off the scum. Let it get cold before putting over beef or pork.—*MRS. W. VAN ABBOTT.*

ROUND OF BEEF.

Put a large round of beef into the above pickle and let it stand three weeks. Then tie and skewer it well into shape, and boil, allowing ten minutes to the pound. Simmer gently. For smaller pieces allow fifteen minutes to the pound.—*MRS. W. VAN ABBOTT.*

LEG OF LAMB A LA VENISON.

Make a pickle of quarter teaspoon of each, clove, allspice, mace, juice of one lemon, small piece of onion and enough vinegar to cover the leg. Add one teaspoon of salt and put the leg of lamb into this solution for one day in summer and two or three days in winter, and turn over occasionally. When ready to roast slice two or three pieces of bacon and lay it upon the leg in the roasting pan, adding half cup of the pickle and about two cupfuls of water. Roast the usual time; when finished, take two tablespoons of flour, mix well with one cup of cream, and add this to the gravy in the pan. After removing the meat finish the gravy on top or the stove. Try venison, fresh lamb, pork or round of beef cooked in the same way.—*MRS. CASIMIR KOÇOT.*

BRAISED MUTTON.

One boned shoulder of mutton, four ounces bread crumbs, two ounces of suet, rind of half lemon, a bunch of mixed vegetables, one teaspoon chopped parsley (other herbs may also be added), one egg, a little milk, one teaspoon salt, half teaspoon pepper. Chop suet very fine, add to it bread crumbs, parsley, grated lemon rind, pepper and salt, moisten with the egg and milk, place the mixture in the mutton, roll it up lightly, tie securely with tape, slice the vegetables and put them with the bones in the saucepan, pour over a pint of stock or water, place the mutton on the top and boil slowly one and a half hours. Bake half hour. Place it on a dish, pour the fat from the pan and stir into it half ounce of flour, add the stock in which the meat has cooked, also one tablespoon of mushroom catsup, one tablespoon Worcestershire sauce, pepper and salt.—*MRS. TUBBY.*

IRISH STEW.

About two pounds of breast of mutton in a pot with a pint and a half of water, and a little salt. Let it boil gently for an hour, then take off all the fat. Take out the meat and cut into small pieces. Have ready about eight or ten good-sized potatoes, pared and cut in halves, three or four good-sized onions peeled and sliced. When the fat has been taken of the broth put in a layer of potatoes, then season a few pieces of the meat with pepper and salt, and lay over the potatoes, then a layer of onions and repeat until the whole is in. Cover closely and let stew very gently for another hour, shaking gently that it may not burn.—MRS. T. JOHNSTON.

BREAST OF VEAL STUFFED.

Take a breast of veal, cut out all the bones very carefully so as not to tear the meat, then split it lengthwise, put the dressing in and sew up tightly. Place in roasting pan with some vegetables and spices. Roast one and a half hours at least, in a moderate oven, basting and turning frequently.

THE DRESSING—Cut one or two onions, fry until brown, add some parsley, bread crumbs, one or two apples chopped fine, and two eggs well beaten, add a little nutmeg and thyme.—THE BLOCKHOUSE.

VEAL AND HAM PIE.

Three pounds veal cut in slices, not too thick, roll in flour, one pound ham cut in small pieces. Put layer of veal in bottom of deep pie dish, sprinkle with pieces of ham, also a little onion chopped fine, then a layer of hard boiled eggs, cut in slices, then another layer of veal, ham and eggs, until the dish is nearly filled. Cover well with cold water or stock if you have it. Season with pepper and salt, a little catsup or Worcestershire sauce. Set on stove and let simmer two or three hours, then cover with a good paste and bake half an hour.—MRS. J. A. REID.

MUTTONETTES.

Cut slices from a leg of mutton about half an inch thick, on each slice lay one spoonful of dressing made with bread crumbs, beaten egg, butter, salt and pepper, sage and summer savory. Roll up the slices, putting little skewers to keep the dressing in. Put a little butter in the pan, and cook in a hot oven three-quarters of an hour. Baste often, and when done thicken the gravy, pour over the meat and serve on a platter. Garnish with parsley.—MRS. R. J. GIBSON.

TOAD-IN-THE-HOLE (COLD MEAT).

Make a batter of six ounces flour, one pint milk, three eggs. Butter a baking dish and pour in the batter. Into this place a few slices of cold mutton, previously well seasoned, which should be cut in rather small pieces, also two kidneys cut rather small; bake about one hour, and send it to the table in the dish it was baked in. Oysters or mushrooms may be substituted for the kidneys, and will be found exceedingly good.—A. MITCHELL.

VEAL CUTLETS.

Dust cutlets with flour, dip in beaten egg, roll in bread crumbs and fry in hot buttered pan. Brown on both sides as quickly as possible; then cover and cook slowly five or ten minutes. For the gravy use one teaspoon butter, one teaspoon browned flour, mix, add few drops lemon juice and half cup stock.—Mrs. H. R. PEARSE.

VEAL LOAF.

Two and a half pounds veal, half pound ham, one cup crumbs, one cup boiling water, half package gelatine, dissolved in a little cold water; three eggs, salt, pepper, Worcestershire sauce, celery seasoning to taste. Bake one and a half hours in covered pan. When cold turn out and cut in thin slices.—Mrs. J. A. MACCOLE.

VEAL CUTLETS.

Cut bones and fat (if too much) from the cutlets, skewer them round, coat lightly with flour, brush with white of egg and roll in bread crumbs. Cook in one tablespoon of hot dripping. When a nice golden brown, add two tablespoons boiling water and simmer half an hour. Add two tablespoons of water at a time as needed till cooked. Serve with tomato sauce and garnish with parsley.—Mrs. C. B. SMITH.

SWEETBREADS.

I. CREAMED SWEETBREADS—Parboil for fifteen minutes in boiling salted water, draw, cut in small pieces, and remove pipes. Warm in white sauce. Make a medium white sauce of two tablespoons flour, two tablespoons butter, warmed and mixed well, one cup milk, seasoning.—Miss ANNA MCCREA.

II. SAUTÉ SWEETBREADS—Cut in finger lengths, roll in eggs and bread crumbs, sauté in hot butter.—Miss ANNA MCCREA.

SWEETBREAD SAUTÉ.

Carefully pull off all the tough or fibrous skin from the sweetbreads, put them in a dish of cold water and salt for ten minutes or more. Then change the water and boil for twenty minutes. After being boiled, split and sprinkle with pepper and salt, fry in butter, turning constantly till a light brown color (about eight minutes). Serve with cream sauce, made by thickening some boiling cream with flour and seasoning with salt and pepper.—MRS. GEO. WILLIAMS.

SWEETBREAD.

Six sweetbreads. Put on to boil in cold water; when done, take up and plunge into cold water; remove all muscle and fat, lard with truffles, place in a low buttered pan, with some onion, carrot, turnip and allspice, salt and pepper, a little butter and some good stock. Cover and bake in the oven slowly until done. Drain off juice, season and thicken, put in some sliced truffles and a few drops of sherry. Serve with French peas. Mushrooms may be used instead of the truffles.—THE BLOCKHOUSE.

SWEETBREAD SAUTÉ.

One sweetbread after being cleaned and boiled, split and cut in four pieces, season with salt and pepper. Put in a small frying pan, one small tablespoon of butter and the same quantity of flour. When hot put in the sweetbreads. Turn constantly till a light brown. They will fry in about eight minutes. Serve with cream sauce.

CREAM SAUCE.

One pint of cream, one large tablespoon flour, salt and pepper to taste. Let the cream come to a boil. Have the flour mixed smooth with half cupful of cold cream reserved from the pint and stir it into the boiling cream. Add seasoning and boil three minutes.—MRS. MCGREGOR.

CURRY.

Take cold chicken, turkey, or cold lamb, cut it into small pieces, and put it in a frying pan with about a pint or more boiling water; let it stew a few moments, then take the meat out, thicken the gravy with a little flour, add a teaspoon of curry powder, pepper and salt to taste, and let it boil up once; have some rice boiled whole and dry, put it around the outside of the platter, and in the centre put the meat; throw the gravy over the meat, not the rice, and serve.

PORK TENDERLOIN.

Split tenderloins in halves, fill with nice dressing and roll up. Roast like chicken, basting well. Very nice.—MRS. C. M.

TO BOIL HAM.

Soak one night in cold water. Put on to boil in enough cold water to cover, add one pint vinegar, one and a half pints brown sugar, and twelve whole cloves. Boil three hours. Remove to the oven with some of the water it was boiled in and baste often, baking two hours. Skin and rub the outside with one well-beaten egg that has been seasoned with one teaspoon sugar, one teaspoon mustard, and one teaspoon celery seed. Dust well with dry bread crumbs, pepper, and brown in oven.—GOOD HOUSEKEEPING.

NECK OF PORK (ROLLED).

Bone it, put a forcemeat of chopped sage, a few bread crumbs, salt, pepper, and two or three berries of allspice over the inside, then roll the meat as tightly as you can, and roast it slowly. Serve hot with brown gravy.—A. MITCHELL.

BOILED TURKEY.

Dress and stuff the turkey, put in hot water; when it comes to the boil remove the scum; boil slowly for one and a half hours for a small turkey. For the forcemeat use half pint bread crumbs, one ounce butter, savory herbs, a little nutmeg, two eggs and eighteen oysters, pepper and salt to taste.

OYSTER SAUCE.

Mix one spoonful flour, two ounces butter together, then pour in one and a half pints milk. Let it boil for about two minutes; let the oysters just come to the boiling point in their own liquor, then strain the liquor into the sauce; mix smoothly and add the oysters, salt and cayenne pepper.—MRS. F. JOHNSON.

TURKEY.

After preparing, weigh and allow fifteen minutes to the pound. Then steam up to thirty minutes of the time it should be done. Take it off, and put it in the oven for thirty minutes to brown, baste it well with some of the water over which it has steamed, and serve with cranberry sauce.

TURKEY DRESSING—Bread crumbs, parsley, very little herb, one egg, butter, salt and pepper, a little fresh pork and ham.—**MRS. W. VAN ABBOTT.**

CRANBERRY JELLY.

One quart cranberries, one pint granulated sugar, half pint water. Boil twelve minutes, then strain into mould.—**MRS. P. C. CAMPBELL.**

CREAMED CHICKEN.

Two chickens, three pounds each; two sweetbreads, one can mushrooms. Boil chicken and sweetbreads and when cold cut as for salad. In a saucepan put one pint milk and one pint cream, and heat. Stir together four large tablespoons butter, and five common tablespoons flour until melted, and pour on cream; add one teaspoon minced onion and a tiny bit of nutmeg. Season with red and black pepper. Heat chicken in sauce and serve in shells.—**MRS. F. C. SMITH.**

CREAM CHICKEN.

Six pounds of chicken, four sweetbreads, one can mushrooms. Boil chicken and sweetbreads, and when cold cut as for sauce. In a saucepan put one quart cream, in another four large tablespoons butter and five even tablespoons of flour. Stir until melted and then pour in the hot cream and stir until it thickens. Flavor with the small half of a grated onion and a very little nutmeg. Season lightly with black and red pepper, put the chicken and cream in a baking dish. Add mushrooms (cut in pieces if large) and cover with grated bread crumbs; put a number of pieces of butter on top, and bake ten or twenty minutes.—**MRS. COTTRELL.**

SPANISH CHICKEN.

Clean a pair of chickens and joint as for fricassee; if quite old, remove the skin. Put into a frying pan one scant cupful of butter, and when smoking hot lay in the pieces, a few at a time, removing them as browned to the stew pan. When all are well covered add two Spanish onions chopped fine, two cans of tomatoes, one sweet pepper, two bay leaves, a sprig of parsley, a sprig of thyme, half pound of ham cut in strips; cover and simmer until the chicken is tender, season when half done. Take out the meat, and place where it will keep warm, put the stew pan over the fire and boil rapidly until the gravy is slightly thickened. Garnish the dish with olives and croutons. Serve the gravy in a boat.—**MRS. WOTTON.**

PRESSED CHICKEN.

Take two chickens, boil in a small quantity of water, and when thoroughly cooked, take the meat from the bones, removing the skin and keeping the light meat separate from the dark. Chop and season with pepper and salt to taste. If a meat presser is at hand use it, or any other mould. Put in alternate layers of light and dark meat till all is used. Add the liquor it was boiled in, which should be about one cupful. Put a weight on it. Slice when cold.

JELLIED CHICKEN.

May be made in the same way, by adding quarter box of gelatine, dissolved in a little warm water, to the liquor, which is poured over the meat after it is put in the mould. This requires no weight. Leave to cool and cut with a sharp knife when served.—MRS. J. A. SHANNON.

NICE WAY TO SERVE CHICKENS.

Cut the chickens into joints as for a fricassee or curry, and put into a saucepan with a quart of young shelled peas, two spoons of butter, a small sliced onion, and a nice sprig or two of parsley, and moisten more with butter if thought best. Put on the fire, dusting with a little flour and stew (covered) until done. Add a little salt and a little sugar if relished just before serving.—MRS. T. S. ATKINSON.

LUNCHEON CHICKEN.

One and a half cups cold cooked chicken, cut in small dice, two tablespoons butter, one slice carrot cut in cubes, one slice onion, two tablespoons flour, one cup chicken stock, salt, pepper, two-thirds cup buttered cracker crumbs, four eggs. Cook butter five minutes with vegetables, add flour and gradually the stock. Strain, add chicken, and season with salt and pepper. Turn on a slightly buttered platter, and sprinkle with cracker crumbs. Make four nests and in each slip an egg; cover eggs with crumbs and bake in moderate oven until whites of eggs are firm.—MRS. T. J. KENNEDY.

CHICKEN CROQUETTES AND TOMATO SAUCE.

CROQUETTES—Two cups chopped chicken, three tablespoons flour, three tablespoons butter, one cup milk. Seasonings, salt, cayenne and grated onion. Put butter in a small granite dish, stir until melted, then add the flour and seasonings. Gradually

pour in the milk and beat to a thick cream until no lumps are left. Into this mixture put the chopped chicken or meat of any kind, and spread on a platter to cool. When thoroughly cold, roll into small shapes, dip them into egg and biscuit crumbs, and fry in boiling hot fat.

SAUCE—One pint canned tomatoes, one teaspoon sugar, one tablespoon butter, two tablespoons flour, pepper, salt and baking soda. Boil tomatoes and rub through a strainer, add the seasonings, sugar and a pinch of baking soda. Cook the butter and flour together as for a cream sauce, and to it add the tomato mixture.

—MRS. CAPP.

FRICASSEE CHICKEN.

Cut up a chicken, stew slowly in not too much water, closely covered until tender. Season with salt and pepper, pour in a pint of milk or cream. If milk add a piece of butter, thicken with flour, and let come to a boil.—MRS. W. R. CUNNINGHAM.

CHICKEN CROQUETTES.

Put a cup of cream into a saucepan, set it over the fire, and when it boils add a piece of butter as large as an egg, in which has been mixed a tablespoon of flour. Let it boil up thick, remove from fire and when cool mix into it a teaspoon of salt, quarter teaspoon of red pepper, one teaspoon of finely minced onion, one cup of finely crumbled bread, and one pint of finely chopped cooked chicken (either roasted or boiled). Lastly beat one egg and work into the whole. Flour the hands and form into rolls about three inches long, dip into the unbeaten white of an egg, and then roll in finely rolled cracker crumbs. Have a frying pan about two-thirds full of equal parts of butter and sweet fresh lard. The lard must be smoking hot or the croquettes may fall to pieces. Fry and take up carefully with a skimmer, and lay in brown paper to free from grease. Serve very hot with tomato sauce.—MRS. JOHN BEGG.

DUMPLINGS FOR CHICKEN FRICASSEE.

Two cups flour, one teaspoon salt, two heaping teaspoons baking powder, milk to make batter. Half an hour before time for serving fricassee, remove pan to back of stove where the gravy will stop boiling, then drop batter in by spoonfuls and cover a few minutes till the dumplings begin to rise. Then bring to boil again, and cover closely for thirty minutes.—MRS. P. C. CAMPBELL.

BOUDINS.

Chop small bits of cold poultry very fine and add to each pint one teaspoon salt, a dash of cayenne and a tablespoon chopped parsley. Put in a saucepan one tablespoon butter, one gill of stock, and two tablespoons stale bread crumbs, stir till boiling, add the meat, take from the fire and add two well-beaten eggs. Fill into small greased moulds, stand in hot water and cook in the oven fifteen minutes. Serve hot with cream sauce.—MRS. J. W. LEB. ROSS.

CHICKEN MINCE.

Cut cold chicken in small pieces as for chicken salad. Heat in a double boiler a cup and a half of rich milk, thicken with a tablespoon of cornstarch rubbed with a tablespoon of butter, and when smooth, season with a half teaspoon of minced onion, the same quantity of chopped parsley, and salt and white pepper to taste. Simmer the chicken in this sauce from five to eight minutes. Serve on rounds or toast of dried bread. Garnish the dish, each slice, with sprigs of parsley.

SCALLOPED CHICKEN.

Boil two chickens until very tender, remove bones and chop fine. Place in bake dish layer of chicken; over this sprinkle salt, pepper, bits of butter and finely chopped ham; cover all with chopped crackers, then add another layer of chicken, etc., and so continue until dish is full. Pour one pint sweet cream over this, and then add milk until dish is full. Bake until a delicate brown.—MRS. J. W. COTTRELL.

CHICKEN CUSTARD.

To one-half cup of stale bread crumbs, add two tablespoons chopped breast of chicken, pinch of salt. Beat well the yolks of two eggs, add to them pinch of celery salt and one cup of milk; pour this over other ingredients, mixing thoroughly. Fill custard cup with the mixture, place in a pan of hot water, and bake in a moderate oven until set. Serve hot.—MRS. F. SWAIZLAND.

RABBIT PIE.

After dressing rabbits, joint and wash thoroughly, and soak for two hours in slightly salted water to which has been added a teaspoon of vinegar (this renders the meat white and firm, and draws

out any unpleasant flavor). Simmer gently half an hour with two or three slices salt pork and a small onion. Arrange in baking dish, season with pepper (and salt if necessary), place a rich biscuit dough over top. Bake in a quick oven. When done remove a section of crust and pour in a cup of rich milk thickened with a teaspoon of flour. Season to taste and add a piece of butter.

—ALICE SUTHERLAND.

FRIED RABBIT.

Dress and clean the rabbit and cut up in pieces suitable for serving. Let it stand in salt and water until white, put in a kettle and boil until tender, take out of the liquor, and let it stand till it stops steaming. Have the frying pan half full of hot dripping or lard, dip the rabbit in beaten egg, then in cracker dust and fry in hot lard or fat. Serve at once.—MRS. H. J. BRIDGE.

RABBIT STEW.

Cut up the rabbit, and fry a nice brown in butter with bits of bacon. Put into stew pan, add sufficient water to make enough gravy to cover them. Add onion, pepper and salt. When done thicken the gravy with flour, about the consistency of cream, add port wine and Worcester or any desired sauce. Serve with it apple or currant jelly.—MRS. W. VAN ABBOTT.

PARTRIDGES.

Clean and truss as you do chickens, roast thirty minutes in a very hot oven, basting with butter and covering with strips of bacon. Serve with bread sauce.

BREAD SAUCE—One cup bread crumbs, two cups milk, pepper and salt, one onion cut fine, one small tablespoon butter. Cook for twenty minutes on back of range.—MRS. W. VAN ABBOTT.

THE BELL TELEPHONE CO. OF CANADA

Local and Long Distance Telephone

OFFICE — QUEEN STREET

Buy Your Meat

from Matheson, he does not belong
to the Beef Trust, he is

The People's Butcher

QUALITY, CHEAPNESS, CLEANLINESS and DISPATCH
are the Cardinal Points of the Business. Try him.

JOHN MATHESON

BUTCHER SHOP

RAVEN STREET

SAULT STE. MARIE, ONT.

Telephone 378

PHONE 10

Cohen's Coal and Wood

Office and Dock - Pim St.



For best grades Chestnut, Stove and
Egg Coal. Massillon and Cannel
for Fire Places. Sole agents for
Moxahala Chunks, Iroquois, Pitts-
burg, Youghiogheny and Pocahon-
tas—best soft coal mined. St.
Joe Island Wood always on hand.

WEST END OFFICE:

Corner Andrew and Superior Sts.

Phone 500

The Superior Dock Coal and
Metal Co., Limited.

GO TO
F. W. STIBBS

FOR THE BEST
GROCERIES

SAULT STE. MARIE, ONT.
TELEPHONE 143

GEO. G. FARWELL, Pres. and Sec.-Treas.
Phone 390

A. CARNEY, Manager
Phone 58

**Sault Ste. Marie Coal
and Wood Co.**

LIMITED

All kinds of COAL and WOOD
on hand at lowest cash prices

HEAD OFFICE - Queen St., Opposite Cornwall Hotel. Phone 172.
DOCK OFFICE—Near Government Dock. Phone 58.
SUPERIOR WOOD YARD. Phone 390.

P.O. Box 775.

Terms—CASH.

SAUCES FOR MEAT AND FISH

OYSTER SAUCE.

One pint of oysters, cut small, boil for five minutes in their own liquor, one cup of milk, one tablespoon butter rubbed smooth into one tablespoon of flour, salt and pepper to taste. Let it boil. Serve with turkey.—MRS. H. A. BUSCOMBE.

A FOUNDATION FOR DIFFERENT SAUCES.

One pint white stock, half cup butter, two tablespoons flour, one teaspoon salt, half teaspoon pepper.

MODE—Melt some of the butter in a saucepan, be careful not to let brown. When melted add the dry flour, mix well, add the stock slowly, stirring rapidly. When perfectly smooth add the rest of the butter in small pieces and stir until it is absorbed. Add salt and pepper; if lumpy, strain before serving.

CAPER SAUCE—Six tablespoons of capers added to one pint of the above sauce.

EGG SAUCE—With two or three hard-boiled eggs chopped or sliced.

LEMON SAUCE—The juice of one large lemon, and chicken liver boiled and mashed fine.

SHRIMP SAUCE—Half a pint of shrimps, whole or chopped, two tablespoons lemon juice and a few grains of cayenne.—THE BLOCKHOUSE.

MUSHROOM SAUCE.

Take some good stock, add tomatoes sufficient to give a red brown color. Boil and strain, thicken, season with salt and pepper, some sliced mushrooms and a few drops of sherry.—THE BLOCKHOUSE.

CURRENT JELLY SAUCE FOR MUTTON.

To one cup brown sauce put a half cup of currant jelly. Heat until mixed, serve hot.

TOMATO SAUCE FOR VEAL CUTLETS.

One cup tomato catsup, one tablespoon cornstarch, one cup hot water. Let the catsup and water come to a boil, and thicken with the cornstarch wet with a little cold water.—C. M.

A sauce of average thickness is made by allowing two table-spoons each of butter and flour to one cup of liquid. For brown sauce slightly more flour.

BREAD SAUCE (FOR GAME).

One pint milk, one quarter pound crumbs of stale bread, one onion; if liked, nutmeg, pepper and salt. Boil the onion in the milk, then strain it on the bread, let it soak for an hour. Beat it with a fork till quite smooth, add the seasoning and one ounce of butter, give the whole one boil. A little cream added will improve it.—MRS. WILLIAMS.

TOMATO SAUCE.

Half can tomatoes, half onion, one bay leaf, and a sprig of parsley, boil together for ten minutes, strain, melt one tablespoon of butter, add one tablespoon of flour, season with salt and pepper. Cook until smooth.—MRS. A. G. NEWALL.

MINT JELLY.

Wash and cut in small pieces half peck Greening apples and put in granite kettle. Wash and carefully pick over a double handful of fresh green mint leaves and scatter over apples. Wash and pick over one quart of fresh spinach and cover with one pint boiling water. Let it stand one hour, then crush and strain through a wire sieve and again through muslin. Add spinach water to the apples and mint, and pour over all enough boiling water to just cover. Cook until the apples are very tender, then mash and strain through sieve and muslin. Measure the piece and allow an equal portion of white sugar. Add the strained juice of two lemons to the fruit juice and place over a slow fire, and gradually bring to a boil; then let it cook furiously for twenty minutes. Put the sugar into a shallow pan and place in oven to heat. When the boiling piece is ready, pour the sugar gently into it, stirring constantly until dissolved. Skim and let the piece cook until the surface begins to wrinkle round edge of kettle. Try a little on a cold saucer and if it hardens quickly it is done, but if not, boil longer, as the secret of satisfactory result lies in cooking it long enough but not

too long. When ready pour into hot glasses, and treat as other jelly. Delicious with lamb, mutton or game, and if made of fresh materials, will be a delicate green, and have the fragrance of live mint.—MRS. P. C. CAMPBELL.

BEARNAISE.

This is a very good sauce to use either hot or cold with meats or fish. Yolks of four eggs, half teaspoon of salt, dash of cayenne, four tablespoons of salad oil, one tablespoon of hot water, one tablespoon of tarragon vinegar. Beat the yolks, add the oil and water, stand the bowl in boiling water and stir until the eggs thicken, remove and add salt, pepper, and vinegar. It should be creamy and of the consistency of Mayonnaise. A little tomato puree will make it a red Mayonnaise to use with cold boiled fish.—MRS. J. J. JOHNSTON.

CELERY SAUCE.

BOILED FOWLS—Cut one half cupful of celery into small pieces. Boil it in salted water until tender. Add the cooked celery to one cupful of white sauce.—MRS. J. J. JOHNSTON.

OLIVE AND ALMOND SAUCE.

Three tablespoons butter, three tablespoons flour, one cup white stock, half cup cream, quarter cup shredded almonds, one teaspoon beef extract, eight olives (stoned and cut in quarters), half tablespoon lemon juice, quarter teaspoon salt, few grains cayenne. Melt butter, add flour, and pour on gradually stock. Just before serving add remaining ingredients. Serve with boiled or steamed fish.—F. E. K.

NUT DRESSING.

To one-third cup of cold boiled rice, add two-thirds cup of bread crumbs, two dozen pecan or walnuts, one small onion chopped, one egg, one tablespoon of butter, season to taste with pepper, salt and sage.—MRS. T. J. FOSTER.

Your Bargain Friends
PRATT, LIMITED
Sell Cheap

VEGETABLES

"Cheerful looks make every dish a feast."

CREAMED POTATOES.

Cut one quart cold boiled potatoes in very thin slices and season well with salt and pepper. Butter an escalop-dish, cover the bottom with a layer of cream sauce, add a layer of potatoes, sprinkle with chopped parsley, then a layer of the sauce, etc., until the dish is filled. Let the top layer be of the sauce, sprinkle with bread crumbs, and bits of butter. Bake twenty minutes.—MRS. GEO. HUNTER.

BROWNEED POTATOES.

Put on to boil in boiling water. When half done and about half an hour before your roast is done, take out and put in the pan with roast. When a delicate brown take out and serve around the roast as a garnish or in a vegetable dish.—MRS. MC.

SARATOGA CHIPS.

Take white peach blow potatoes, peel and slice very thin, let stand in cold salt and water for half an hour. Dry them and fry in boiling hot lard, taking out as soon as they rattle against the spoon. Serve hot.—MRS. P. C. CAMPBELL.

BAKED SWEET POTATOES.

Get medium size, wash and lay on the grating in a hot oven; when half done pierce with a fork to let out the steam. They will be dry and mealy.—MRS. MC.

BAKED SWEET POTATOES.

Boil as many sweet potatoes in their skins as needed. Pare and slice long way of potato. Put a layer of the potatoes in a baking dish, then sprinkle with sugar, about one and a half tablespoons; dot this over thickly with butter and season with a dash of black

pepper. So continue until the dish is full. Cover the top with bread crumbs, and moisten the whole with three tablespoons water. Bake light brown and serve in the dish.—MRS. P. T. ROWLAND.

POTATO CROQUETTES.

Take good, mashed dry potatoes, make into balls, roll in bread crumbs, then into beaten egg, then again in the bread crumbs, place in a wire basket and fry in hot fat until a nice brown.—MRS. E.

POTATO SOUFFLE.

Take large potatoes, wash well and bake. When cooked open lengthwise and take out the inside, mash, season and place back in the skin. Set in the oven to brown.—MRS. E.

IRISH POTATOES.

For baking, wash and boil in the usual way until nearly done, finish by baking. Are whiter and more mealy than by baking alone.—MRS. C. WRIGHT.

LYONNAISE POTATOES.

To prepare lyonnaise potatoes, cut a dozen cold-boiled potatoes into slices of uniform size. Shred two onions very thin and put them in a frying pan with two tablespoons of butter. Fry the onion to a light brown, add the potatoes, and fry until delicately colored, stirring frequently. Strew with chopped parsley and serve.

SCALLOPED POTATOES.

Wash, pare, soak and cut potatoes in quarter inch slices, put a layer in a buttered dish, sprinkle with salt and pepper, dredge with flour and dot over with half tablespoon of butter. Repeat this until dish is filled. Add hot milk until it may be seen through top layer. Bake one and a quarter hours, or until potatoes are soft.
—MRS. A. L. GRISDALE.

SCALLOPED POTATOES.

Pare and slice potatoes, place alternate layers of potatoes, salt, pepper and a little onion finely minced in a two-quart pudding dish until almost full, pour over it a quart of rich hot milk. Cover and bake for one hour.—MRS. T. H. MOORE.

BAKED CUCUMBERS.

Wash and slice lengthwise in halves. Take out seeds and fill hollow with dressing made of fine crumbs (bread or biscuit), little minced ham, onion, butter, pepper and salt mixed with a beaten egg. Bake about half an hour until soft and brown.—MRS. E. K. BOULTBEE.

TO STEW CUCUMBERS.

Cut in half and divide into two lengths. Strew with salt, pepper and a little onion, boil and strain. Add some broth, or water and a bit of butter, blend a teaspoon of flour with some water or milk and add.

ANOTHER WAY—Cut in half and divide as above. Cover with boiling water, adding quarter teaspoon of salt. When tender, but still firm, drain off the water, and cover with a white sauce.—MRS. H.

CANNED TOMATOES.

Peel and fill a preserving kettle with ripe tomatoes cut fine, and a little salt. Cook until soft, then put in glass jars and seal airtight.—MRS. W. H. HEARST.

BAKED CAULIFLOWER.

Take a good-sized head of cauliflower, not too ripe, to boil without going to pieces, and parboil. Then drain off liquor and dust the top of the plant with sufficient bread crumbs to make a continuous coating. Place enough butter with the bread crumbs to insure browning, place the cauliflower in baking dish till the crumbs have browned well in the form of a crust.—W. A. FRISBIE, Cologne, Germany.

BAKED BEANS.

Two cups of beans, half teaspoon mustard, one teaspoon salt, two tablespoons molasses, small piece of salt pork. Cover with cold water, and bake eight or ten hours.

DIRECTIONS—Pick over and soak beans in cold water over night. Parboil half an hour. Drain off water and put in a bean pot, adding other ingredients and cook.—MRS. E. L. STEWART.

COOKED CELERY.

Take a bunch of large celery—the green, unbleached variety is preferred—cut into inch lengths and bail till tender in salted water. When done, drain off the water, dress the celery with melted

butter and serve hot as a side dish on vegetable dishes or salad plates. If celery is very large, so much the better, but in this case make the sections $1 \frac{5}{16}$ inches long instead of one inch. This dish is found in its highest degree of perfection in Italy.—W. A. FRISBIE.

BAKED BEANS.

Take small white beans, wash clean, and put into a kettle to boil. To each pound of beans add half gallon of water and half teaspoon soda. Let boil for fifteen minutes, drain in a colander. Put into your bean crock to bake. To each pound of beans add half a pound of lean fresh pork, cut in slices, salt and pepper. Put in alternate layers until your jar is filled. Add a little sugar, cover with water and bake from eight to ten hours.—MRS. DUNSEATH.

BOILED ASPARAGUS.

Scape the white part of the skin and throw into cold water, tie in bundles, keeping the heads all one way. Put into boiling water with a little salt and boil gently until tender. When done put it on toast, which should be dipped in water it was cooked in and strewn with melted butter.—MRS. F. JOHNSTON.

BAKED CABBAGE.

Slice fine one head of cabbage, pour quickly over it one pint of boiling water, cover closely and cook for ten minutes. Strain off the water, add two beaten eggs, three tablespoons of milk, one tablespoon butter, a little pepper and salt. Stir well and bake in a buttered dish until brown. Serve hot.—MRS. GEO. HUNTER.

CAULIFLOWER.

Choose those that are close and white. Cut off the green leaves, soak an hour in cold water, then boil until tender in milk and water (the milk may be omitted), skim the water when boiling so that no foulness may come near the flower. When tender, lift from the water with a wire spoon. Put in vegetable dish and pour over it a white sauce, just before bringing to table.—MRS. H.

GREEN PEAS, TO BOIL.

When prepared, put over to cook in boiling water with one teaspoon sugar, a pinch of salt and a sprig of mint. When tender, drain, season with pepper, salt and a teaspoon of butter, taking out the sprig of mint.—MRS. MC.

STUFFED TOMATOES.

Cut the top off tomatoes. Take out the flesh and seeds, and stuff with the following: One onion cut fine and fried a light brown, some chopped mushrooms, parsley, the flesh of tomato, and some bread crumbs which have been soaked in cold water. Put the cover back on tomatoes, set in a tin dish in a hot oven and cook for ten or fifteen minutes. Serve hot.—THE BLOCKHOUSE.

STUFFED PEPPERS.

Half dozen green peppers, two tablespoons butter, one cup bread crumbs, one cup chopped tomatoes, one teaspoon salt. Cut off the tops, and take out the seeds of half dozen green peppers. Chop one pepper with the seeds, mix with one small onion. Mix together. Stuff the peppers, replace the tops, and bake half hour. If the peppers are rather hot, do not use the seeds. Tomatoes are stuffed in the same way.—MRS. GREAZA.

WE SELL

SARGENT'S GEM FOOD CHOPPERS

Chops every kind of Meats
and Vegetables

FOUR SIZES

No. 16 at . . \$.90	No. 22 at . . \$1.50
No. 20 at . . \$1.25	No. 24 at . . \$2.25

THE PLUMMER-FERGUSON HARDWARE CO.

LIMITED

SAULT STE. MARIE, ONTARIO

TELEPHONE 19

SALADS AND SALAD DRESSING

"We may pick a thousand Salads ere we light on such another."

LOBSTER SALAD.

Boil the lobster and cut into shreds. Place in a china bowl, mix with it one and a half tablespoons olive oil, one teaspoon salt, two tablespoons vinegar.

DRESSING—One tablespoon of mustard, one tablespoon of sugar, a very little cayenne, one teaspoon salt, beaten very thoroughly with the yolks of three raw eggs. An egg beater must be used and the bowl of dressing should be placed in another containing ice water during the entire process. After the ingredients already used are very light and thick one pint of olive oil should be added, a few drops at a time. When the dressing becomes very thick, add half cup vinegar in small quantities alternately with the remaining oil. When the process of beating is over, add the juice of half lemon and one cupful of whipped cream. When ready to serve mix half of the dressing with lobster, then pour remainder of dressing over prepared salad and garnish with the coral.—MRS. KUDERLING.

POTATO SALAD.

Take eight good-sized boiled potatoes, cut in dice, a small onion and small cucumber chopped fine. Pour over all the following dressing: Three eggs well beaten, butter size of an egg, two teaspoons sugar, one teaspoon salt, half teaspoon pepper, half mustard, three tablespoons vinegar. Put in a double boiler, and cook until thick. Add cream or rich milk until thin enough to pour over salad.—MRS. SCHERK.

BEEF AND CABBAGE SALAD.

One quart (raw) cabbage chopped fine, one quart cooked beets chopped fine, one cup grated horseradish, one teaspoon pepper, two dessertspoons salt, two cups granulated sugar, quarter spoon cayenne, mix together and cover with vinegar.—MRS. PIERCY.

TOMATO SURPRISE.

Peel some firm round tomatoes, when cold scoop out the centres. Fill with cold chopped vegetables such as cooked cauliflower or cucumbers or celery. Cover the top smoothly with mayonnaise, and cross two strips of sardines on top. Arrange on a dish with lettuce.—MRS. C. N. COBURN.

SALAD IN BOXES.

Trim cracker (4 in. x 1 in.), slightly salted, at ends, using sharp knife; arrange on plate in form of a box, keep in place with red ribbon half inch wide, and fasten at one corner by tying ribbon in a bow. Garnish opposite corner with a sprig of holly berries. Line box with lettuce leaves, put in a spoonful of salad (chicken nicest), and cover with mayonnaise.—B. C. B.

SWEETBREAD SALAD.

Cut in small pieces equal parts of cooked sweetbreads, celery, cucumber or tart apple. Mix with dressing and serve on lettuce.
—MISS ANNA MCCREA.

BANANA SALAD.

Cut bananas in half crosswise, roll them in the white of egg, and then in finely chopped walnuts. Lay each piece on a lettuce leaf. Cover with salad dressing and shake a little paprika on top.
—A. T. D. S.

BANANA SALAD.

Cut bananas into slices quarter inch thickness. Add to this seeded Malaga grapes and chopped almonds. Mix with cream dressing. Garnish with Maraschino cherries.—MRS. GRIDDALE.

CUCUMBER AND TOMATO SALAD.

Place a head of crisp lettuce in a salad dish, then a layer of sliced cucumber, then sliced tomatoes, then pour a nice dressing over the whole.—MISS TOWERS.

APPLE SALAD.

Chop fine six tart apples and two heads of celery. Mix and pour over them the following dressing: Two eggs, half cup cream, one tablespoon butter, two tablespoons sugar, six tablespoons vinegar. Boil together in a double boiler.—MRS. LEANEY.

BEET SALAD.

Boil four large beets, when cold chop very fine, then add one large head of celery, cut in very small pieces, mix well together.

DRESSING—Two eggs, one tablespoon butter, eight tablespoons vinegar, half teaspoon mustard, pepper and salt to taste. Put in a bowl over boiling water and stir until it becomes quite thick, cool, then add cup whipped cream.—MISS TOWERS.

TOMATO SALAD.

Skin and slice some ripe tomatoes, also one white onion, lay them on ice until cold, then put them in a salad bowl, sprinkle a very little sugar over them, salt and pepper them well. Pour about three tablespoons of salad oil over them, little Worcestershire sauce, and the last thing one tablespoon of vinegar with one heaping teaspoon of salt dissolved* in it. Be careful not to break the tomatoes, but mix the dressing at one side of the dish, and gently pour it over with a spoon. The same dressing can be used for lettuce and cucumbers, omitting the sugar.—MRS. H. A. BUSCOMBE.

LOBSTER SALAD.

Cut the meat of two small lobsters into small pieces, add a little of the fat. 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 eggs and olives over the top.—MRS. H. A. BUSCOMBE.

CHICKEN SALAD.

Boil two chickens until tender, take out bones, chop in small pieces, cut eight heads of celery very small, mix with chicken. There should be as much chicken as celery.

DRESSING FOR ABOVE—Four eggs or yolks of eight, one cup butter, one pint vinegar, quarter cup sugar, two tablespoons made mustard, one teaspoon salt and little cayenne. Boil this dressing in a double boiler, cool, then add half a pint whipped cream.—MISS TOWERS.

POTATO SALAD.

Twelve potatoes, four hard-boiled eggs, two small onions, two teaspoons salt, half teaspoon pepper, eight tablespoons oil, eight tablespoons vinegar, two tablespoons chopped parsley.

DIRECTIONS—Cut the boiled potatoes in small pieces, also eggs. Slice onions very thin and mix together, sprinkle with salt and pepper, and add oil, stirring well with fork, then vinegar, and set away in a cool place for an hour or more before adding parsley.

—MRS. E. L. STEWART.

WALNUT SALAD.

One pound walnuts, celery, Royal salad dressing. Chop the walnuts "not too fine," add the same quantity of chopped celery, mix and when ready to serve, pour over this Royal salad dressing as much as desired.—MRS. SYDNEY L. PENHORWOOD.

CHEESE SALAD.

Wash a tender head of lettuce, arrange for individual serving. Sprinkle freely with grated cheese, dress with mayonnaise dressing, garnish with sliced lemon.—A. J. T.

SHRIMP SALAD.

Turn the contents of a can of shrimps into a dish, remove the intestinal vein, and set on ice to become thoroughly chilled. Serve in lettuce cups on a bed of cracked ice. Dress with French salad dressing, and garnish with minced capers.—A. J. T.

CHEESE BALLS.

One cup grated cheese, one-third cup grated bread crumbs, one egg well beaten, five drops Worcestershire sauce, dash red pepper. Mix cheese and bread with beaten egg, add Worcestershire sauce, and red pepper. Form in little balls and place in frying basket, and just before serving fry in boiling lard. Serve with salads.—MRS. P. T. ROWLAND.

TOMATO JELLY.

Half can or two cupfuls of tomatoes, three cloves, one bay leaf, one slice onion, quarter box or half an ounce of gelatine soaked in half cup water, half teaspoon summer savory, one teaspoon salt, one teaspoon sugar, quarter teaspoon pepper, celery seed or tops of celery, juice half lemon. Boil together tomatoes, spices and onion until tomato is soft, then add soaked gelatine and lemon juice, strain and pour into mould.—MRS. A. W. ROBERTS.

SALAD DRESSING.

Mix together one teaspoon of mustard (very slightly rounding), one level teaspoon salt, one-third teaspoon white pepper, two slightly rounding teaspoons sugar, one heaping teaspoon flour, then one cup of milk into which is added two well-beaten eggs, one-third of a large cup of cider vinegar thoroughly heated, two level tablespoons of butter (melted). Mix dry ingredients, then melt butter and add to same. Vinegar may be next added. Then (while stirring constantly) add slowly the eggs and milk. Stir all until well scalded, after which pan may be removed from stove and put into a dish of cold water, and dressing stirred until quite cool. This makes a beautifully smooth dressing.

SOUR CREAM DRESSING.

Five tablespoons vinegar, one saltspoon pepper, yolks five eggs, one teaspoon salt, one cup sour cream, half cup butter or olive oil, one teaspoon mustard, one tablespoon sugar. Heat vinegar to boiling point and pour gradually into beaten eggs. Stir until thick. Then add butter slowly until all melted, and lastly the other ingredients.—MRS. P. C. CAMPBELL.

SALAD DRESSING.

Four eggs well beaten, half or whole cup of cream, half cup of vinegar, quarter teaspoon of cayenne pepper, two teaspoons of mustard, three-quarters cup of butter, two tablespoons white sugar, two even teaspoons of salt. Soften butter and add sugar, salt, mustard, pepper, then the beaten eggs, lastly vinegar. Heat until it forms a custard, stirring constantly one way. When cold or just before using, add the cream. This dressing will keep two weeks or more if put in gem jar and without cream.—MRS. C. A. MOLONY.

MAYONNAISE.

Two eggs, one cup sugar (scant), one teaspoon cornstarch, half teaspoon Colman's mustard, one teaspoon salt, one cup vinegar. Mix sugar, mustard, salt and cornstarch dry, then add eggs well beaten, vinegar and one tablespoon olive oil. The mustard may be omitted.—MRS. W. C. FRANZ.

CREAM DRESSING.

Half teaspoon mustard, half teaspoon salt, few grains cayenne, one tablespoon flour, one teaspoon sugar, one egg well beaten, two

teaspoons melted butter, three-quarters cup cream, quarter cup cream, quarter cup hot vinegar. Mix dry ingredients, add egg, butter and cream; cover until it thickens, then add vinegar.—MRS. A. L. GRIDALE.

SALAD DRESSING.

Two eggs or four yolks well beaten, six teaspoons sugar, one teaspoon of salt, one and a half teaspoons mustard, half cup vinegar, half cup water and a little black pepper if desired. Beat all well together and cook in double heater. One tablespoon of thick cream (sweet or sour) beaten in after this cools is a great improvement.—MRS. N. SIMPSON.

SALAD DRESSING.

Two eggs well beaten, one and a half tablespoons brown sugar, half teaspoon mustard, half teaspoon salt, a little less pepper, four tablespoons cream, two tablespoons vinegar. Put all into a double boiler and bring to a boil. If too thick when cold, thin when using with cream.—MRS. JOHN BEGG.

CREAM SALAD DRESSING.

Two eggs, three tablespoons cider vinegar, half cup cream, one dessertspoon sugar, quarter teaspoon salt, one teaspoon mustard. Mix the dry ingredients, add eggs, vinegar and cream in order given. Place the bowl in a basin of boiling water and stir till the thickness of rich cream.—MRS. J. A. REID.

SALAD DRESSING.

Three eggs well beaten, mix with one-third cup of vinegar, two even teaspoons of mustard worked into half cup of pure olive oil, one teaspoon of sugar, pinch of salt, three shakes of cayenne.

DIRECTIONS—Cook in a double boiler like a custard, stirring constantly. When cold, add half cup of cream.—MRS. E. L. STEWART.

BOTTLED SALAD DRESSING.

Beat the yolks of eight eggs, one cup of sugar, one tablespoon each of salt and flour, scant tablespoon each of mustard and white pepper, bring to a boil one and a half pints vinegar and one cup of butter, pour upon the mixture, stir well and when cold bottle and keep in cool place. When required, add equal quantity of sweet cream.—MRS. W. T. LOWE.

SALAD DRESSING.

One cup vinegar, one cup water, one-half cup sugar, two eggs, one dessertspoon of mustard, one teaspoon of salt, a little ginger improves the flavor. Cook over boiling water.—MRS. GEO. MARKS.

SALAD DRESSING.

Three tablespoons sugar, one tablespoon flour, one teaspoon mustard, salt and pepper, mix. Add three-quarters cup vinegar and cook. Add yolks of two eggs well beaten, and butter the size of an egg, remove from fire and while hot add the well-beaten whites of two eggs. Serve half cream and half dressing.—MRS. F. C. SMITH.

SALAD DRESSING.

Three eggs, one tablespoon sugar, one teaspoon (level) mustard, one teaspoon salt, four tablespoons vinegar added slowly, three tablespoons melted butter.

MODE—Beat whites and stand aside, add last. Whip yolks, add other ingredients, and cook in double boiler till thick, stirring constantly. Thin when required with cream.—MRS. A. C. BOYCE.

BANFF BROTHERS

Are you buying for cash and getting the prices you are entitled to? If you are not you should do so now and place your orders at

BANFF BROTHERS**PARTRIDGE'S Tea and China Store**

FOR ALL KINDS OF CHINAWARE

97 Piece Dinner Set	Six Dollars
97 Piece Fine China Dinner Set	Fifteen Dollars

GIVE US A CALL BEFORE BUYING

QUEEN STREET - - SAULT STE. MARIE**H. NICHOLAS — Ice Cream Parlors**

Home-Made Candy Daily, Ice Cream
Sodas, Soft Drinks, all Fruits in season.

EVERYBODY WELCOME

ESPECIALLY LADIES

OPPOSITE GRANDVIEW
HOTEL**Sault Ste. Marie, Ontario**

T. DALGLEISH

High Quality in

Groceries and Provisions

Butter and Eggs a Specialty

Fruits in Season

Quality will linger in the memory when
prices are forgotten.

SAULT STE. MARIE - ONTARIO

ALGODALE FARM

EVERYTHING IN

Clean Dairy Products

*VEGETABLES, EGGS, AND
POULTRY IN SEASON*

MRS. C. KOCOT - Sault Ste. Marie

Telephone 241

PUDDINGS

"The proof of the pudding's in the eating thereof."

PLUM PUDDING.

Half pound suet chopped fine, ten ounces raisins, carefully stoned, half pound currants, well washed, six ounces mixed candied peel, chopped, half pound moist sugar, the grated rind of a lemon, half drachm powdered cinnamon, three grains powdered cloves, the sixth part of a nutmeg grated, six ounces sifted flour, two ounces sifted bread crumbs, mix ingredients well together, add strained juice of a lemon and half gill of brandy, stir five minutes, then add four beaten fresh eggs, and nearly a gill of new milk. Beat for twenty minutes or more, put into a quart mould or basin, well rubbed with butter, tie over with cloth dredged with flour, put into plenty of boiling water, and boil fast for six hours. Turn out carefully and serve with brandy (a gill) burning in the dish or with brandy sauce.—MRS. BURDEN.

CHRISTMAS PUDDING.

One and a half pounds brown sugar, one and a quarter pounds suet, one and a quarter pounds flour, two pounds raisins, one and a half pounds currants, quarter pound mixed peel, half cup blanched and finely chopped almonds, one teaspoon each of ground cloves and cinnamon, one whole nutmeg grated, twelve eggs. Beat the eggs separately, add the sugar and beat well together. Next add the suet and half the flour, then the fruit and remainder of flour. Have a good stout pudding bag, wrung out of cold water and well floured. Tie lightly, allowing room for the pudding to swell. Place in boiling water and boil five hours. Hang in a cool place, and when wanted boil or steam four or five hours again. Half the quantity will make a good sized pudding. Serve with brandy sauce.—MRS. A. W. PENHORWOOD.

ENGLISH PLUM PUDDING.

One pound raisins, one pound currants, half pound mixed peel, six eggs, one pound brown sugar, one nutmeg grated, one teaspoon mixed spice, one scant teaspoon ratafia, one and a half pound beef suet (chopped fine), one and a quarter pound flour. Add a little

old beer to make a stiff batter, mix all together well and add beer to proper consistency. Boil eight to ten hours.—MRS. J. H. JOHNSTON.

QUEEN OF PLUM PUDDINGS.

One pound butter, one pound suet freed from string chopped, one pound sugar, two and a half pounds flour, two pounds raisins, seeded and chopped; two pounds currants, washed; quarter pound citron shredded fine, twelve eggs, one pint of milk, one cup of brandy, half ounce of cloves, half ounce of mace, two grated nutmegs. Cream the butter and sugar, beat in the yolks next the milk, then the flour with the beaten whites, then the brandy and spices, lastly the fruit well dredged with flour.—MRS. S. L. PENHORWOOD.

CHRISTMAS PUDDING.

One pound raisins, one pound currants, one pound beef suet, one pound flour, one large cup brown sugar, one pound mixed peel, two pounds nuts after shelled, two cups sweet milk, two nutmegs, one teaspoon allspice, half cup molasses, two and a half teaspoons baking powder, four eggs. Mix well and boil eight hours. Then boil two when you use it. Add one cup of brandy if desired.—MRS. H. A. BROOKE.

CHRISTMAS PUDDING.

One pound suet, one pound grated bread, one pound stoned raisins, one pound currants, one pound brown sugar, one pound mixed peel, one whole nutmeg, one teaspoon salt, one teaspoon soda, six eggs, one pound almonds. Beat eggs and sugar together, mix all the other ingredients and beat the eggs and sugar in thoroughly. If put in small puddings, say four, boil two hours. If made only into two puddings, boil three hours. When required steam half an hour.—MRS. A. C. BOYCE.

CHRISTMAS PUDDING.

One and a half pounds Muscatel raisins, one pound Sultana raisins, one and three-quarters pounds currants, two pounds moist brown sugar, two pounds bread crumbs, sixteen eggs, two pounds finely chopped suet, six ounces candied peel, mixed; one ounce ground nutmeg, one ounce ground cinnamon, half pound chopped almonds, the rind of two lemons, one cup of good brandy. After the raisins are stoned, cut up, but do not chop them; wash and dry the currants, cut the candied peel into thin slices, have bread crumbs nice and fine. Mix all dry ingredients, and then

moisten with the eggs well beaten and strained, stir in brandy. This amount will make several small puddings. Butter bowls, and tie down with floured cloth, and boil eight hours.—MRS. CHAS. A. MCKINNON.

PLUM PUDDING.

One pound suet, one pound raisins, one pound currants, three-quarters pound peel (mixed), one pint milk, one cup sugar (moist), one dessertspoon salt, three or four cups flour, eight eggs, one large teaspoon spice (mixed). Boil seven or eight hours. Serve with brandy sauce.—MRS. PIERCY.

PLUM PUDDING WITHOUT EGGS.

Half cup chopped suet, one cup bread crumbs, half cup of molasses, half cup each of raisins and currants, a little salt, half teaspoon each of cinnamon and allspice, quarter teaspoon cloves, and one teaspoon soda, half cupful milk (sour is best), and flour enough to make stiff batter. Put into a well-greased pudding dish, cover tightly, and steam not less than four hours. Rich and good.—MRS. C. B. SMITH.

CARROT PUDDING.

One cup sugar and half cup butter creamed together, one cup grated carrots, one cup grated potatoes, into which put one teaspoon of soda dissolved in hot water, one cup raisins, one cup currants floured from one cup flour, one teaspoon each of cloves, allspice and cinnamon, two tablespoons molasses, four tablespoons brandy. Steam three hours. Serve with hard sauce.—MRS. GEO. WILLIAMS.

CARROT PUDDING.

One and a half cups sugar, one cup suet, two cups raisins, two cups currants, one and a half cups flour, one cup grated potatoes, one cup grated carrots, one teaspoon soda, half teaspoon salt. Steam three hours.—MRS. R. Q. PRATT.

FIG PUDDING.

One cup of molasses, one cup of sweet milk, one of suet, two eggs, three and a quarter cups of flour, one teaspoon of soda, one nutmeg, one and a half pounds figs. Mix together molasses, suet, and figs, chopped fine; dissolve soda with a teaspoon of hot water, and mix with the milk, add to the other ingredients, beat the eggs, and stir into the mixture, add flour, beat thoroughly. Steam three hours.—MRS. W. J. THOMPSON.

STEAMED PUDDING.

One cup flour, two teaspoons baking powder, one tablespoon butter, one tablespoon sugar. Wet with milk to a stiff batter, pour over raw blueberries or any kind of fruit. Serve with lemon sauce. See Sauces.—MRS. E. P. MILLAR.

FIG PUDDING.

Quarter pound chopped figs, quarter pound chopped suet, one cup brown sugar, two eggs, pinch salt, half teaspoon baking powder in one tablespoon flour, grated rind and juice of one lemon, one cup moist bread crumbs, one and a half cups dry bread crumbs, one tablespoon maple syrup, half grated nutmeg. Steam three hours and serve with hard sauce.—MRS. F. C. SMITH.

FIG PUDDING.

One and a half cups of fine chopped suet, one and a half cups of fine bread crumbs, one and a half cups of fine chopped figs, one cup of flour, one cup of brown sugar, two eggs, juice and rind of one lemon. If not wet enough with the eggs, add enough water to just moisten. Flour cloth and boil for two hours, or steamed two and a half hours.—MRS. A. G. NEWALL.

FIG PUDDING.

Half pound of fine bread crumbs, half pound of figs, six ounces of sugar, six ounces of chopped suet, two eggs and a little nutmeg, one teacup of new milk. The figs and the suet to be chopped very fine, then all mixed well together, then add a teaspoon of treacle; this may be omitted if preferred. To be boiled four hours in mould. Serve with wine sauce.—MRS. GRIFFITH.

FIG PUDDING.

Half pound grated bread crumbs, half pound best figs, six ounces suet, six ounces moist sugar, one cup of milk, and a little nutmeg. Chop figs and suet very finely. Mix the bread and suet first, then the figs, sugar and nutmeg, one egg well beaten, and lastly the milk. Boil in a mould four hours. To be eaten with sweet sauce.—MRS. H. PLUMMER.

APPLE CHARLOTTE PUDDING.

Line a mould with nice light crust, and fill it up with apple sliced fine, and sugar; then draw up the edges of the paste over the top and steam for a long time. Turn out and serve hot. Any fruit can be used.—MRS. J. G. SUTHERLAND.

DELICATE NUT PUDDING.

One cup molasses (not black), one cup chopped suet, one cup sweet milk, one cup seeded raisins, two and a half cups flour, one pound English walnuts chopped, quarter pound figs, one teaspoon soda (level), one grated nutmeg. Steam two and a half hours. Serve with nut sauce. See Sauces.

STEAMED PUDDING.

Four eggs, three-quarters cup butter, half cup white sugar, half cup milk, two full cups of flour, one cup new Orleans molasses, two teaspoons baking powder, two teaspoons ground nutmeg. Steam for three hours or longer. Serve with foam sauce.—MRS. D. H. WARRINER.

GRAHAM PUDDING.

One cup sweet milk, one cup molasses with one teaspoon of soda, one tablespoon of melted butter or half cup chopped suet, one teaspoon cloves, one teaspoon cinnamon, two cups Graham flour. Add fruit or nuts if desired. Steam two hours.—MRS. H. A. BROOKE.

GRAHAM PUDDING.

One large cup Graham flour, one scant cup molasses, one cup milk, one cup stoned raisins, one level teaspoon soda, a little salt. Steam two hours.

SAUCE.—One cup sugar, piece of butter half the size of an egg. Cream the butter and sugar. Beat one egg thoroughly and mix. Flavor with vanilla.—MRS. W. R. CUNNINGHAM.

FOREST HILL PUDDING.

Two eggs, half cup butter, half cup sugar, half cup flour in which has been sifted half teaspoon of soda. Now add half cup of canned raspberry, and one teaspoon vinegar. Pour into a buttered mould and steam two hours. Flavor sauce with the syrup of the fruit.
—MRS. JAS. BASSINGTHWAIGHTE.

ASHFIELD PUDDING.

Quarter pound flour, quarter pound white sugar, two ounces butter, one egg, one teaspoon baking powder, four tablespoons milk. Butter mould and put at bottom two tablespoons of any kind of jam, pour pudding on jam, cover with buttered paper, and steam two hours. Serve with plain sauce or custard. Sultana raisins may be used instead of jam in this recipe.—MRS. L. H. DAVIS.

MARY'S PUDDING.

Two eggs, half cup butter, half cup flour, half cup sugar. Beat eggs and butter to a cream, add another half cup of flour with a teaspoon of baking soda, one tablespoon strawberry jam. Steam one and a half hours. Serve with sauce.—J. R. D. B.

MARMALADE PUDDING.

Four eggs, the weight of the four eggs in butter, sugar and flour, four tablespoons of milk, one teaspoon baking powder, four tablespoons of marmalade. Boil two hours or steam three hours. Serve with lemon sauce.—MRS. THORNELOE.

STEAMED PUDDING.

Half cup molasses, half cup melted butter, half cup raisins, one cup hot water, half teaspoon of soda, one and a half cups flour. Mix well and steam two hours. Serve with wine sauce.—MRS. JOHN BEGG.

STEAMED SUET PUDDING.

One cup of sugar, one cup of suet, chopped fine; one cup raisins or English currants, half cup of sweet milk, two eggs, one teaspoon soda. Chop suet and raisins, stir with flour like cake. Steam three hours.—MRS. STUCKEY.

BISHOP PUDDING.

Three cups flour, one cup molasses, one teaspoon soda, little salt, one cup suet chopped fine, one cup sour milk, one teaspoon cinnamon. Boil three hours.—MRS. MARKS.

GINGER PUDDING.

Eight ounces butter, sixteen ounces flour, eight ounces brown sugar, four teaspoons ground ginger. Rub butter into flour, add sugar and ginger, mix well. Butter a mould with tight cover, put mixture in dry, and boil for three and a half hours.—MRS. J. H. MCCAUL.

CHOCOLATE PUDDING.

Two tablespoons butter, one cup sugar, four eggs, four bars of chocolate, two tablespoons flour, half teaspoon baking powder. Rub sugar and butter to a cream, add eggs well beaten. Melt chocolate in three tablespoons of water, let boil up, add flour last, and steam three-quarters of an hour. Serve with whipped cream.—M. E. PLUNKETT.

GINGER PUDDING.

Four ounces each of bread crumbs, suet and flour, one teacup of treacle, two tablespoons of sugar, one teaspoon of powdered cinnamon, two teaspoons of ground ginger, half a teaspoon of carbonate of soda or baking powder. Mix well and boil or steam for two hours.—MRS. ALBERT WILDING.

CHOCOLATE PUDDING.

Beat yolks of three eggs light, add one cup of sugar, beat, add three tablespoons sweet milk, one ounce of chocolate, melted in milk; one cup of flour, two teaspoons baking powder, and lastly the whites of eggs beaten stiff. Put spoonful or two in greased cups and steam twenty minutes. Serve with milk sauce.—MRS. E. T. GRAND.

HIGH CHURCH PUDDING.

Quarter pound flour, quarter pound suet, one teacup of raspberry jam, one teaspoon soda, little salt, mix with milk sufficient to moisten nicely. Boil in a buttered mould well dusted with brown sugar, mix soda with a little milk before adding to the pudding. Boil three hours. MRS. MACKAY.

BROWN PUDDING.

Half pound beef suet (chopped small), half pound currants, two ounces orange peel minced, one pound flour, two tablespoons bread crumbs, one teaspoon salt, quarter pound sugar, two tablespoons treacle or syrup, one good teaspoon baking soda, two teaspoons ground ginger, one and a half teaspoons cinnamon, one teaspoon allspice. Mix dry ingredients first, then add treacle, then as much beer or buttermilk as will moisten it, but leave pretty firm. Boil in closed shape for two and a quarter hours. This amount makes two large puddings. Serve with brandy sauce.—MRS. J. H. McCAUL.

BAKED APPLE DUMPLINGS.

One cup butter and lard mixed, one quart flour, salt to taste, three teaspoons baking powder; mix with milk. Pare and core apples; fill the hole with sugar, grate nutmeg over the top; roll out dough to cover separately; put water in the pan to half cover the dumplings, then put in half cup sugar and butter size of an egg. Baste while baking three-quarters of an hour. Serve with hard sauce or with cream and sugar.—MRS. J. J. CAIN.

CUP PUDDING.

Three eggs, three-quarters cup sugar, three-quarters cup milk, one and a half cups flour, three teaspoons baking powder, a little salt, Butter your cups or small moulds and put in a dessertspoon of strawberry jam, then fill half full of the batter and steam half an hour.

—MISS THORNELOE.

CUP PUDDING.

Three eggs, three-quarters cup sugar, three-quarters cup flour, three-quarters cup milk, half cup butter (small), one teaspoon baking powder.

MODE.—Butter cups, pour in a little preserve, fill half way with butter and steam twenty minutes.—MISS BURDEN.

LEMON PUDDING.

One cup stale bread cut in dice, one cup cold water, eight teaspoons sugar, yolks of two eggs, juice and grated rind of one lemon. Soak bread in water for ten minutes, add lemon, sugar and eggs, well beaten together. Bake in a moderate oven thirty minutes. Cover with meringue made of the whites of the two eggs.—MRS. PARMELEE.

CASTLE PUDDING.

Two eggs, four ounces butter, flour and sugar, beat butter and sugar to a cream, add beaten eggs, sift in the flour, melt all together for five or ten minutes, put into well-greased, upright tins or cups, three parts full, and bake for twenty minutes. Serve with sweet sauce.—MRS. ALBERT WILDING.

MADEIRA PUDDING.

Four eggs, one and a quarter cups of sugar, one large cup sifted flour, four ounces creamed butter. Mode.—Beat the eggs well and work into them the sugar, butter and flour; beat this all until very light. Fill some well-buttered cups three-quarters full, and bake in a quick oven fifteen minutes. Turn out and serve with brandy sauce or a custard flavored with sherry. Sufficient for six cups.

—MRS. JOHN BEGG.

GERMAN PUFFS.

One pint sweet milk, five teaspoons flour, one tablespoon melted butter, six eggs, leaving out the whites of three; bake in buttered cups, half filled, for twenty minutes. Serve with sauce.—MISS BURDEN.

COLLEGE PUDDING.

Three-quarters pound suet, three-quarters pound grated bread, three-quarters pound sugar, three-quarters pound currants, three eggs, one ounce candied peel, one ounce chopped almonds, one cup brandy. Bake these in cups and serve in brandy sauce.—J. E. GRIFFITH.

ALMOND PUFFS.

Two tablespoons flour, two ounces butter, two ounces pounded sugar, two ounces sweet almonds, four ounces bitter almonds. Blanch and pound the almonds in a mortar to a smooth paste. Melt the butter, dredge in the flour, add sugar and pounded almonds, beat the mixture well and put it into cups or very small jelly pots, which should be well buttered. Bake in a moderate oven for about twenty minutes or longer, according to size of puff. Turn them out on a dish to serve.—MRS. WM. BROWN.

LEMON PUDDING.

Eight tablespoons sugar, butter size of an egg, juice and rind of two lemons, one pint of milk and three eggs, three tablespoons flour. Stir butter and sugar together, then add the eggs (beaten separately), then flour, lemons and lastly milk. Bake thirty minutes or until close like a custard.—MISS SJOSTEDT.

LEMON PUDDING.

One pint of bread crumbs, butter size of an egg, one quart scalded milk, yolks of five eggs, two cups of white sugar, the rind of two lemons grated. Bake in the oven half an hour. For the top the five whites of the eggs, with one cup of white sugar and the juice of two lemons. Brown in oven.—MISS E. G. REID.

BATTER PUDDING.

One pint of milk, four eggs, yolks and whites beaten separately, ten tablespoons of sifted flour, a little salt; beat in the whites last thing before baking. Bake half an hour. Half of this is enough for three or four people. To be eaten with cream or sauce.—MRS. E. K. BOULTBEE.

BAKEWELL PUDDING.

INGREDIENTS.—Three-quarters pint of bread crumbs, one pint of milk, four eggs, two ounces of sugar, three ounces butter, one ounce of pounded almonds, and jam.

MODE.—Put the bread crumbs at the bottom of the pie dish.

Cover with a layer of jam of any kind. Beat the eggs, add the milk, sugar, butter and almonds. Beat all well together, pour into your pie dish and bake in a moderate oven for one hour.—MRS. JOS. COZENS.

CRACKER JAM PUDDING.

Six eggs, two tablespoons of butter, one cup soda cracker crumbs, two teacups milk, one teacup sugar, one lemon, juice and grated rind, three tablespoons jam. Soak the cracker in milk, rub butter and sugar together, adding the lemon, and beat to a cream. Then stir in the beaten yolks, next the crackers and milk, and lastly the whites. Butter a deep dish and spread jam (which should be pretty stiff) at the bottom, then fill up with mixture. Bake about half an hour. Serve cold with cream.—MRS. B. F. PLUMMER.

DELIGHTFUL PUDDING.

Butter a dish, sprinkle the bottom with finely mixed candied peel, then a layer of suet, and then a layer of bread crumbs, and so on, until dish is full. Make a custard of two eggs and half a pint of milk. Sweeten, pour over pudding and bake slowly for two hours. The quantity of custard given is for a pint dish.—MISS JESSIE BURDEN.

LEMON PUDDING.

One pint milk, two small tablespoons cornstarch, sweeten and flavor, boil and stir well, pour into dish to cool.

FILLING.—One tablespoon cornstarch, grated rind and juice of one lemon and a cup of sugar, butter the size of an egg, one cup boiling water, stir well, then boil; take from the fire and stir in the yolks of two eggs well beaten, pour into dish on top of other. Beat the two whites, flavor and sweeten, and put in teaspoonful on top and brown.—MRS. J. W. LEB. ROSS.

LEMON MERINGUE PUDDING.

Pour a pint of hot milk on to a teacupful of bread crumbs, add one ounce of butter beaten to a cream, with half a teacupful of castor or "bar" sugar, the yolks of two eggs, the juice of a small lemon and the grated rind of half. Mix all well together and bake in a buttered soufflé dish for about half an hour, or till it is firm and slightly colored. Then draw it to the door of the oven and cover lightly with a meringue made with the whites of the two eggs whisked with three tablespoons of sugar and a little lemon juice. Bake till golden and serve either hot or cold.—MRS. B. J. CLERGUE.

CAMEL PUDDING.

One quart of milk, yolks of two eggs, two tablespoons cornstarch, two small ones of sugar (white), vanilla flavoring to suit the taste. One cup brown sugar.

DIRECTIONS.—Dissolve the cornstarch in a little of the cold milk and heap the spoons of cornstarch, add the beaten yolks and sugar, and stir into the hot milk just as you would for blanc mange. Then brown the cupful of brown sugar as brown as possible without burning, and pour into the custard. Beat and blend well before pouring into the dish in which it is to be served. When cold, cover with whipped cream.—J. W. SJOSTEDT.

SAGO PUDDING.

One cup sago, cover with cold water and stir until free from lumps, then boil thoroughly. One and a half cups sugar and flavor. Stir in one pot of any red jelly. Set away in a mould to cool. Then turn out. Sago can also be used with apples or rhubarb, or any sour berry, poured over these and bake in the oven. Use sugar according to fruit used.—MRS. WYLDE.

CHOCOLATE PUDDING.

Boil one pint milk, add half cup sugar, two tablespoons grated chocolate, one large tablespoon cornstarch. Boil until thick, pour into small moulds and put on ice. Serve with cream.—MRS. R. G. PRATT.

ORANGE PUDDING.

Juice of one lemon, three-quarters cup sugar, one cup water, thickened with two tablespoons of cornstarch. When cool beat the whites of two eggs and add to the above. Beat all together until light, place quartered oranges in glass bowl and pour over them. Serve with whipped cream.—M. E. PLUNKETT.

ORANGE PUDDING.

Three oranges, half a lemon, half a cup of sugar.

FOR CUSTARD.—One pint of milk, one tablespoon cornstarch, two eggs, a pinch of salt and sugar to taste.

DIRECTIONS.—Cut oranges very small, removing the white rind and centre. Squeeze the lemon juice over them, and mix sugar through them thoroughly. Put this in a pudding dish and set aside.

DIRECTIONS FOR CUSTARD.—Put the milk and other ingredients on in a double boiler and cook as for a custard. When cool, pour

over the oranges, whip the whites of two eggs to a stiff froth with one tablespoon sugar, and spread this meringue on the custard and brown slightly.—J. W. SJOSTEDT.

ORANGE PUDDING.

Yolks of three eggs, one tablespoon cornstarch, one cup sugar, one pint sweet milk. While this custard is boiling peel and slice five oranges and sprinkle sugar between layers. When the custard is done, and while hot, pour it over the oranges. Make a meringue of the whites of the eggs with two tablespoons white sugar.—MRS. J. B. WAY.

PLAIN RICE CUSTARD.

Half cup rice, wash and pour over it about one pint of boiling water, let stand on back of range until water is absorbed. Pour over a custard, made as follows: One pint milk, two eggs, quarter cup sugar, and a little nutmeg. Bake in a moderate oven.—MRS. W. J. THOMPSON.

CREAM TAPIOCA PUDDING.

Three tablespoons pearl tapioca, three tablespoons prepared cocoanut, one teaspoon salt, one quart milk, four eggs, one cup sugar. Soak tapioca in water, then place in a milk boiler with the milk. Boil half an hour, beat yolks of eggs, sugar and cocoanut well together. Add mixture to the milk, boil ten minutes longer, then put in salt and pour into a pudding dish. Beat the whites of eggs with a tablespoon of sugar. Spread over the top, sprinkle with cocoanut and return to the oven to brown. Serve cold.—A FRIEND.

You Ought to Know that the

ALGOMA COAL AND WOOD YARD

CORNER OF GORE AND BAY STREETS

Handles the Very Best in its Line at the Very
Lowest Prices. Try Them.

Telephone 502

D. J. SHIELDS & CO., Proprietors

I. J. DOWNEY, Sault Ste. Marie, Ont.

Wholesale and Retail Dealer in

LIME, CEMENT, PLASTER OF PARIS AND PLASTERING HAIR,
FIRE BRICK, FIRE CLAY, COMMON BRICK, GYPSUM,
WALL PLASTER, DRAIN TILE AND SEWER PIPES

All Orders from any part of Algoma receive
Prompt Attention

Post Office Box 955
Phone 253

In order to have good results from the recipes
in this book, you must have

Pure, Clean, Wholesome **GROCERIES**

WE HAVE THEM

as many readers of this book will affirm. Bring
your recipe to us and we will fill it for you.

PINCH, THE GROCER

THE HOME OF PURE FOODS

Telephone 111

-

Sault Ste. Marie, Ont.

MEGGINSON'S

The Family Shoe Store

SHOES FOR ALL

A FEW LEADERS ARE

The Victoria Shoe for Ladies

The Albert Shoe for Men

The Traffic Shoe for Children

The Tedd Home-made, Horse-hide Shoe
for All Feet.

SATISFACTION GUARANTEED OR MONEY REFUNDED

H. MEGGINSON

Queen St., near Gore Sault Ste. Marie, Ont.

Printing—Engraving

We take pleasure in announcing that we have recently added to our business a Printing Department and are now turning out very fine work in

Visiting Cards *Programmes*
Announcements *Tickets*
Invitations *Menu Cards*

All the latest styles of type used
in our work.

Taylor's Book, Stationery & China Store
SAULT STE. MARIE, ONTARIO

UP-TO-DATE Life Insurance Policies with LIBERAL
GUARANTEED VALUES, whether for INVESTMENT
or PROTECTION, are what the people want.

The Canada Life ASSURANCE COMPANY

issues them. ASK me TO-DAY for particulars.

DON'T WAIT until you get hurt or sick. Apply
to-day for an ACCIDENT or SICKNESS POLICY.

The General Accident ASSURANCE COMPANY OF CANADA

issues the best Accident and Sickness Policies in the
world. I SETTLE CLAIMS DIRECT without refer-
ring same to Head Office. TELEPHONE 41

R. H. CAREY, General Agent

PUDDING SAUCES

"Perfection lies in quality, not in quantity."

BRANDY SAUCE.

Knead three ounces fresh butter with a tablespoonful of baked flour, and stir into a gill and a half of boiling water, add a tablespoon of moist sugar. Simmer ten minutes, add three-quarters gill of brandy. Serve at once.—MRS. BURDEN.

LEMON SAUCE.

Mix a tablespoon of cornstarch with three tablespoons of cold water, stir into a teacup of boiling water, boil till clear and thick; add grated yellow rind and the juice of one lemon with a cupful of granulated sugar. Simmer two minutes. Beat one egg, add two tablespoons cold water, pour the boiling mixture into this, stirring rapidly, return to fire, remove soon as it begins to simmer.

LEMON SAUCE FOR MARMALADE PUDDING.

One lemon, half of the rind and all of the juice, one coffee cup of sugar, three-quarters cup of butter, one egg. Beat all together for ten minutes, three tablespoons boiling water. Beat again and stand on a kettle of boiling water. Stir constantly until served.—MRS. THORNELOE.

LEMON SAUCE.

Juice of one small lemon, one tablespoon butter, small cup of sugar, cup water, yolk of one egg, one teaspoon cornstarch. Boil together, set back and add the white of egg beaten very stiff. Do not boil again.—MRS. E. PARKER MILLER.

HARD SAUCE.

One cup pulverized sugar, one tablespoon butter. Stir to a cream, add two tablespoons sweet cream and one teaspoon vanilla. Beat well.—MRS. F. C. SMITH.

CARAMEL PUDDING SAUCE.

Boil one cup brown sugar and one tablespoon water in saucepan until very dark. Add one cup boiling water, thicken with one tablespoon cornstarch dissolved in cold water, and last one teaspoon butter. Flavor with vanilla.—F. E. K.

HARD SAUCE.

Cream half a cup of butter. Beat in gradually one cup of sugar and then the unbeaten white of an egg. Beat vigorously throughout. The sauce should be very light and fluffy when finished.

FOAM SAUCE.

One cup granulated sugar, one tablespoon butter and a little salt, pour over this one cup boiling water; when it boils, thicken with one large tablespoon of flour, blended in a little milk. Take from fire and stir in whites of two eggs, beaten to stiff froth with one tablespoon of powdered sugar.—MRS. D. H. WARRINER.

FOAM SAUCE.

One egg, one teaspoon castor sugar, wine or liquor to taste. Break the egg in a cup, stand it in a stew pan of hot water, whisk for five minutes, adding the wine while whisking.

This sauce can only be made at the last moment before serving, as if kept waiting it goes flat.—MRS. E. P. MOLONY.

CHERRY SAUCE.

Two ounces dried cherries, one ounce white castor sugar, quarter pint sherry or marsala, vanilla to taste.

Shed cherries finely, put them with other ingredients into an enamelled pan, simmer for ten minutes, rub through a sieve, reheat and pour round the pudding.—MRS. E. P. MOLONY.

WINE SAUCE.

One cup butter, two cups sugar, one egg, one cup wine (sherry). Cream butter and sugar together, beat in egg, then the wine. Season with nutmeg to taste. Stand the bowl in a pan of boiling water over the fire, and stir continually for five minutes, or until smooth. Keep in pan on back of stove until ready to serve.—MRS. P. T. ROWLAND.

WINE SAUCE.

One cup of boiling water, one egg, one tablespoon of cornstarch, one-quarter cup of butter, half cup of wine, one cup of powdered sugar, one salt spoon of grated nutmeg. Wet the cornstarch in cold water, and stir with the boiling water. Boil ten minutes. Rub the butter to a cream, add the sugar gradually, then the egg well beaten, then the nutmeg; when the cornstarch has cooked ten minutes, add the wine, and pour the whole into the butter, sugar and egg, stirring until well mixed.—MRS. GRIFFITH.

WINE SAUCE.

Half pint water, one cup sugar, half teaspoon cornstarch, one teaspoon extract of bitter almond and vanilla, half cup white wine. Stir two tablespoons of sugar on the fire in a thick saucepan, with one tablespoon water, until very dark, but not burnt. Add the water, boiling, the remainder of the sugar and the cornstarch, dissolved, and boil ten minutes. When about to serve strain, add the extracts and wine.—Mrs. C.

NUT PUDDING SAUCE.

Beat to a cream half cup butter and one cup pulverized sugar. Whip a cup of sweet cream and beat into butter and sugar. Put all in a double boiler and heat till it looks foamy. Season with half glass brandy, port wine or fruit jelly, as preferred.—Mrs. F. C. SMITH.

MILK SAUCE.

One cup powdered sugar, beaten until creamy with half cup butter; one-half cup milk, vanilla. Place over fire and stir until foamy.—Mrs. E. T. GRAND.

STRAWBERRY SAUCE.

One-third cup butter, two-thirds cup strawberries, one cup powdered sugar, white of one egg, cream the butter, add sugar gradually, egg beaten till stiff, and strawberries. Beat until fruit is mashed.—E. J. K.

GEO. J. FOY, Limited

TORONTO

WHOLESALE LIQUORS

J. C. MILLER

Men's Furnishings

STORE—Adams' Block
next Gayety Theatre

Sault Ste. Marie, Ont.

Purity Flour

*It is a Perfect Flour,
Which is essential to good cooking.*
*It is a Bread Flour,
Which should be white and good-looking.*
*It is a Pastry Flour,
Which some flour cannot do.*
*It is a Biscuit flour,
Which will make good biscuits too.*

Q It is just a question—Yes or No—
Do you want common flour and common results? Or do you want PURITY FLOUR and very superior results. Simple question, but one that means a great deal in your home. Your grocer has Purity Flour. Ask him for it.

LLOYD & SCULLY

AGENTS

Sault Ste. Marie, Ontario

PASTRY

*The queen of hearts, she made some tarts
All on a summer day;
The knave of hearts, he ate a tart,
And then, oh, strange to say!
It smote his inmost, vital part—
His heart was gone straightway.*

RICH FRENCH PASTE.

One pound flour, three ounces ground (fruit) sugar, one scant pint ice water, three-quarters pound fresh butter, four ounces salt, whites of two eggs. Rub salt into flour, cut butter in small pieces, and mix with flour, handling very lightly. Mix the eggs, water and sugar together, add to flour and butter. Roll out in large sheet, dust lightly with flour, and fold six times. Roll again, and stand in cold place until firm, about half an hour.

This is used for fancy dishes, and is very rich.—MRS. A. ELLIOT.

POTATO CRUST.

Boil and mash a dozen medium-sized potatoes, add one good teaspoon of salt, two tablespoons of cold butter and half a cup of milk or cream. Stiffen with flour sufficient to roll out nice for the tops of meat pies.

LEMON PIE.

One cup of water, one cup of white sugar, yolks of two eggs, one tablespoon of cornstarch, butter size of walnut, juice and rind of one lemon. Cook all together, stirring constantly, and pour into the shell, which has been baked and cooled. Make a meringue of the whites of the eggs and a little sugar, and put on top, and brown slightly in a quick oven.—MRS. SYMES.

A PUFF PASTE.

One pound of flour (a little more for the board), half pound of butter and lard. Cut the butter and lard through the flour (which should be sifted) in small, thin shells; mix with sufficient ice water to roll easily. Avoid kneading, use the hands as little as possible in mixing.—MRS. E. BASSINGTHWAIGHTE.

SHORT CRUST.

One and a half cups sifted flour, half teaspoon salt, one teaspoon sugar, half cup butter, or butter and lard, half cup ice water. Roll twice and chill.—F. E. K.

LEMON PIE.

Grate rind and juice of one lemon, one small cup sugar, one tablespoon cornstarch, yolks of two eggs, a little butter if you wish, one cup water. Beat the yolks of eggs thoroughly, and put all together and let it come to a boil (stirring constantly or using a double boiler). Pour into a pie shell. Make a meringue of whites of eggs and sugar and put on top. Brown in oven.—MRS. N. SIMPSON.

LEMON PIE.

One cup of sugar, one tablespoon of butter, one egg, one lemon, juice and rind, one teacup of boiling water, one tablespoon of cornstarch. Dissolve the cornstarch in a little cold water, then stir it into the boiling water, cream the butter and sugar, then pour over them the hot mixture, cool, add the lemon juice, rind and beaten egg. Bake with or without upper crust; if without upper crust, beat the white of the egg stiff, add a heaping tablespoon of sugar. Pour over the top of the pie, and brown carefully in the oven.—MRS. SYDNEY L. PENHORWOOD.

LEMON TARTS.

Yolks of two eggs, four and a half tablespoons of white sugar, one tablespoon of melted butter, one lemon pulp and juice. Line patty tins with good paste and cook with filling in, in good hot oven. Beat whites, add sugar, and put on top and brown.—M. E. PLUNKETT.

ORANGE PIE.

Grated rind and juice of one orange, three-quarters cup of granulated sugar, yolks of three eggs, one tablespoon of cornstarch, a lump of butter about the size of a chestnut, cup of sweet milk. Boil all together till thick, put in a pie shell that has been baked, beat the whites to a stiff froth with a tablespoon of white sugar, set in the oven till a nice brown.—MRS. SANFORD KINNEY.

PUMPKIN PIE.

One-third can of pumpkin, two eggs, pinch of salt, half cup sugar, cinnamon, nutmeg and cloves, half teaspoon; half teaspoon ginger, quarter teaspoon lemon flavoring, add milk enough to make a good deep pie.—M. E. PLUNKETT.

LEMON CHEESE CAKES THAT WILL KEEP.

FILLING.—Six lemons, six eggs, one pound of lump sugar, six ounces butter.

MODE.—Grate four lemons, add the juice of six, the yolks of six eggs and the whites of two. Mix thoroughly and put in a jug (or double boiler), place in saucepan of boiling water. Stir one way until the mixture is a nice thick paste. When cold, cover closely. This will keep for a fortnight. Serve in tart shells. Fill and cover with a meringue, if desired, and put in oven for two or three minutes.

—MRS. COZENS.

LENT PIES.

One pint of milk, three ounces of ground rice, three ounces of butter, three of sugar, yolks of four eggs. Flavor with lemon peel, and sprinkle a few currants on top of each pie.—MRS. GRIFFITH.

ORANGE CREAM PIES.

One orange, grated rind and juice, juice from half a lemon, two eggs (yolks only), one cup milk, one tablespoon of cornstarch, and sugar to taste. Cook until thick, pour into a pie shell, and cover with meringue made from whites of the eggs, or whipped cream.

—MRS. S. E. FLEMING.

CREAM PIE.

One cup granulated sugar, one pint of milk, one pint of cream, yolks of six eggs, six level tablespoons of flour, a little nutmeg and vanilla. Put the milk and cream in a double boiler and bring to a boil, beat the yolks of eggs well and add sugar, and beat again; stir in flour and nutmeg. If too thick, add a little milk, pour into the boiling milk, and cook ten minutes. Have ready shells made from rich pastry. Pour in the mixture and ice with the whites of the eggs beaten stiff with half cup sugar and flavored with vanilla. This quantity will make two pies.—MRS. T. H. MOORE.

SWEET POTATO PIES.

One pound sweet potato (boiled in skins), three-quarters pound butter, three-quarters pound sugar, six eggs (beaten separately). Pare and press the potatoes while hot through a colander. Cream butter and sugar together, add the potatoes, then the eggs, which have been beaten together. Season to taste with nutmeg, grated rind of lemon and whisky. Line pie plate with pastry, pour in ingredients, and bake light brown.

This can also be cooked in a baking dish without pastry, and served as a pudding, cold.—MRS. P. T. ROWLAND.

CREAM PIE.

Line a pie plate with a nice paste. Bake, and while hot put in the filling made of one pint of milk, three tablespoons sugar, yolks of two eggs, half tablespoon cornstarch, small piece of butter. Cook with a meringue made with the whites of the eggs and two tablespoons of sugar. Sprinkle with cocoanut. Return to the oven and brown lightly.—MRS. CUNNINGHAM.

MARLBOROUGH PIE.

Four ounces butter, four ounces brown sugar, two eggs, three ounces candied peel, cut up finely, boil for fifteen minutes. Line a tin with puff pastry, spread the mixture in the centre and bake half an hour.—MRS. ALBERT WILDING.

CHOCOLATE PIE.

Beat the yolks of two eggs with half cup granulated sugar, add two ounces sweet chocolate (grated), and one cup sweet milk. Partly bake your pie shells, then fill and finish cooking. Cover with flavored meringue.—MRS. J. W. COTTRELL.

CHOCOLATE FILLING FOR PIE.

Yolks of three eggs, two tablespoons grated chocolate, one cup sweet milk, three-quarters cup white sugar. Beat chocolate and milk together. Mix eggs and sugar. Let the milk and chocolate just come to a boil, mix all together. Add one dessertspoon of cornstarch, wet with a little milk. Flavor with vanilla. Fill a pie shell with the mixture. Beat the whites of eggs, add sugar and put on top.—MRS. W. J. THOMPSON.

COCOANUT PIE.

Beat two eggs with half cup white sugar to a froth, add a little more than one pint sweet milk. Crack a cocoanut, having emptied the liquid and scraped off the soft inside a little, grate off the white solid part on a coarse grater. Add one teacup of it to above custard. No spice should be used or only a little nutmeg. Line a deep pie dish with pastry, fill. No upper crust. Bake it in hot oven, not too long. Just till it thickens and rises up light. It is really best to bake pastry first.—C. S.

MOCK CHERRY PIE.

Half cup raisins stoned and chopped fine, one cup nice cranberries cut in two, pinch of salt, one cup of sugar, one teaspoon vanilla, one tablespoon flour, half cup boiling water, cook between two pastes.—M. E. PLUNKETT.

FILLING FOR MOCK CHERRY PIE.

One cup raisins (seeded), one cup sugar, a small piece of butter, pinch of salt, add enough water to cover and thicken with one tablespoon flour, boil till tender. Before taking from the fire add two cups cranberries and two teaspoons vanilla.—MRS. C. M. PIERCY.

MINCE MEAT.

Two pounds lean beef, chopped; one pound suet minced to a powder, five pounds apples, chopped; two pounds raisins, chopped and seeded; one pound sultana raisins, chopped; two pounds currants, washed and picked over; three-quarters pound citron, cut up fine; two tablespoons cinnamon, one powdered nutmeg, two tablespoons of mace, one tablespoon of cloves, one tablespoon of allspice, one tablespoonful of fine salt, two and a half pounds of brown sugar, one quart brown sherry, one pint best brandy. Mix, keep in a stone jar in a cool place.—MRS. S. L. PENFORWOOD.

MINCE MEAT.

Two pounds lean beef, chop fine and boiled; one pound suet, minced to powder; five pounds apples, pared and chopped; two pounds raisins, seeded; two pounds currants, half pound citron peel, chopped; half pound orange and lemon peel, chopped; three pounds brown sugar, three tablespoons cinnamon, two tablespoons of mace, one tablespoon allspice, one tablespoon fine salt, one grated nutmeg, one quart whisky or one brandy. Will keep till spring.—MRS. H. A. BUSCOMBE.

MINCE MEAT.

Three pounds best raisins, three pounds currants, one and a half pounds coffee sugar, one pound chopped beef suet, quarter pound each of candied orange, lemon and citron; half tablespoon ground cloves, saltspoon mace, rind and juice of two lemons, one pound chopped apples, one pound of tongue, one pint brandy. Mix well and put into small jars.—MRS. KING.

MINCE MEAT.

Two pounds currants, well washed, carefully picked and rubbed dry, half of them slightly chopped; two pounds raisins, stoned and finely chopped; three-quarters pound mixed candied peel, chopped; one pound good apples, peeled, carefully cored and chopped; one pound fresh beef suet, chopped; three-quarters pound under-side of sirloin of beef (roasted but not overdone); chopped; the grated

rinds and strained juice of two lemons and one Seville orange, one and a half pounds moist sugar, half nutmeg grated, half teaspoon powdered cinnamon, half teaspoon powdered ginger, two grains powdered cloves and a pint of brandy. Mix all well together, put into stone jars, tie over with bladder. Keep in a cool place till wanted.

It will keep a year or longer, and should always be made six weeks before it is required. New fruit must be used.—MRS. BURDEN.

MINCE MEAT.

Three pounds raisins, stone and chop them a little; three pounds currants, three pounds sugar, two pounds suet, chopped very fine; two ounces each of candied lemon and orange peel, one ounce cinnamon, two nutmegs, juice and grated rind of three lemons, half peck apples. Before adding the lemon juice chop all very fine.—MRS. H.

ENGLISH MINCE MEAT.

One pound of raisins, one pound of currants, one pound of apples, one pound of sugar (brown), one pound of suet chopped fine, a little nutmeg, a little mace, a little candy peel, the peel and juice of two lemons and two glasses wine. Add one glass of brandy. Chop all together till very fine.—J. H. GRIFFITHS.

AN EXCELLENT MINCE MEAT.

Six pounds lean beef, boiled tender, when cold chop fine; one pound of beef suet, chopped; eight pounds apples, chopped; two pounds raisins, seeded; two pounds currants, half pound citron, two tablespoons of cinnamon, one tablespoon grated nutmeg, one tablespoon allspice, one tablespoon cloves, one tablespoon salt, three pounds brown sugar, one quart wine, one pint brandy and the liquor the meat is boiled in. Keep in stone jar, well covered.—MRS. J. C. MILLER.

MINCE MEAT.

One pound suet, ten cups chopped apples, two cups chopped raisins, two cups currants, two cups citron peel, one cup molasses, one cup brown sugar, one teaspoon salt, one teaspoon each of cinnamon, mace, nutmeg, cloves; one pound figs, half pound almonds. Wet with brandy.—MRS. A. C. BOYCE.

VICTORIA HOTEL

C. A. MCKINNON, Manager

Sault Ste. Marie, Ontario

C. R. PARKER

GROCER

If you cannot get it
anywhere else—try

PARKER'S

QUEEN STREET, SAULT STE. MARIE, ONT.

Telephone 379

WHITBY & CO.

FINE MERCHANT
.. TAILORS ..

IMPORTED SUITINGS A SPECIALTY

TELEPHONE 168

Sault Ste. Marie, Ontario

DAWSON & CO.

are headquarters for choice
GROCERIES AND
PROVISIONS

It will pay you to see our
goods and get quotations

DAWSON & CO.
SAULT STE. MARIE, ONT.

DETWEILER'S SHOE SALE

GREATEST SUCCESS OF THE SEASON

BARGAINS FOR ALL

A PLEASURE TO SHOW GOODS

DETWEILER

Queen Street - Sault Ste. Marie, Ontario

Breakfast, Luncheon and Tea

"We sit to chat as well as eat."

PLAIN OMELETTE.

Three eggs, two tablespoons flour, two scant cups milk, half teaspoon salt, one teaspoon parsley. Beat the eggs, saving out the white of one; blend the flour with a little other milk, then put in remaining milk. Have one tablespoon butter in frying pan hot but not brown, pour in the mixture; while cooking beat up stiff the white left, and just before folding over, spread the beaten white, with a little parsley along one-half the edge; then fold.—MRS. ARTHUR BENNETTS.

SHRIMP OMELETTE.

Beat up the yolks of four eggs, with one tablespoon of flour, one tablespoon chopped parsley, an onion, a little thyme, pepper and salt to taste. Then add half a pint of milk, half a pint of shrimp, picked; beat up the whites of four eggs to a stiff froth, add quickly to the batter; put the mixture into the frying pan with a little butter; keep stirring until it is done; let it brown and serve hot; bacon cut into dice will do instead of shrimp. Half this quantity makes a nice omelette.—MRS. S. J. IRONSIDE.

EGG OMELETTE WITH OYSTERS.

Stew a dozen oysters in their own liquor if possible; if not, use a very little water; roll two or three lumps of butter—the size of butter-nuts—in flour, and put in, letting it come to a boil. Add salt and cayenne pepper to taste. Take out the oysters and chop them, and if necessary add a little flour to thicken, then put the oysters in again and set the saucepan in which they are back on the stove, whilst the eggs are being fried. Beat six to ten eggs very light, and add to them two tablespoons of cream; fry in a well-buttered frying pan. When done remove to a hot deep platter and pour the oyster sauce over it. Serve hot.—MRS. T. S. ATKINSON.

CURRIED EGGS.

Six eggs, three ounces butter, half ounce flour, three gills (one and a half cups) milk or white stock, one tablespoon curry powder, half a teaspoon salt, half a teaspoon or less sugar, one teaspoon

vinegar. Boil the eggs hard, then remove shell and cut in half. Melt the butter in a saucepan, add flour and curry powder well blended, add milk by degrees and let boil two minutes. Throw in the salt, sugar and vinegar, and set aside from the fire. Put in the eggs and let them heat through thoroughly before serving.—MISS SJOSTEDT.

OMELETTE.

Six eggs beaten separately, two tablespoons flour, one teaspoon baking powder, one cup milk, a little salt. Cook in iron spider on top of stove slowly until well set, loosen edges with knife, and put in small pieces of butter so it will not stick; then finish in oven.

—MRS. C. N. COBURN.

EGGS ON TOAST.

Put a good lump of butter in frying pan. When hot stir in four or five well-beaten eggs, with pepper, salt, and a little parsley. Stir and toss for three minutes. Have ready some slices of hot buttered toast, spread thickly with minced tongue, chicken or ham. Heap the eggs on these in mounds; place on hot dish and garnish with parsley and pickled beets.—MRS. J. B. WAY.

A DAINTY BREAKFAST DISH.

One cup finely chopped boiled ham, two cups seasoned bread crumbs, two beaten eggs, and enough fresh milk to make quite moist. Put the mixture in a baking dish, smooth the surface, make six little hollows with the bowl of a spoon, put in the oven till hot, then break an egg into each depression and return to oven until the eggs are set.—MRS. W.

BREAKFAST DISH.

Take pieces of cold meat and chop fine; season with salt and pepper and just a little onion; break over the meat two or three eggs, add a small piece of butter, stir together in a saucepan until thoroughly hot, pour upon nicely buttered toast garnished with parsley.

—MISS SJOSTEDT.

EGG PATTIES.

To a pint of cold mashed potato add a tablespoon of melted butter, a well-beaten egg, one teaspoon minced parsley. Mould into cakes with the hand, dip them in beaten egg, then in cracker dust, and fry to a nice brown in plenty of butter and hot drippings. As taken up, have ready as many poached eggs as potato cakes,

lay one on the top of each on the platter. Garnish with parsley, and serve at once.—Mrs. T. J. McCORT.

DEVILLED EGGS.

Boil six eggs hard; when cold remove the shells, then carefully divide each egg in the centre; take out the yolks and mix them with the following ingredients: One small teaspoon mustard, butter size of a hickory nut, vinegar enough to make quite moist, pepper and salt to taste; refill the whites, garnish with parsley. This simple dish is very appetizing.—Mrs. W.

EGGS ON FOAM.

Beat the whites of eggs stiff with a little salt, spread out on a flat earthen baking dish, make little hollows and lay the yolks into them. Bake three minutes in a quick oven.—Mrs. W. H. PLUMMER.

JUMBLED EGGS.

Take white sauce, put layer of sauce and one of chopped hard boiled eggs, one of veal or ham. Continue this till dish is full, having white sauce on top. Add buttered crumbs and brown in oven. Buttered crumbs—melt butter and stir in crumbs.—Mrs. W. H. PLUMMER.

MACARONI AND CHEESE.

Three ounces macaroni, three ounces cheese, half a pint of milk, one egg, half a teaspoon mustard. Wash macaroni in cold water, boil fifteen minutes, strain off water, add the milk, simmer half an hour, add two ounces cheese, pepper, salt and mustard. Beat the egg until light, add it and pour the mixture into a buttered dish. Sprinkle the remainder of the cheese, put bits of butter on top. Bake till brown.—Mrs. T.

MACARONI CHEESE.

Half pound tubular macaroni, quarter pound butter, eight ounces Parmesan or Canadian cheese, cayenne pepper and salt to taste, one pint milk, two pints water, bread crumbs. Put the milk and water into a saucepan with sufficient salt to flavor it, place on the fire and when it boils quickly drop in the macaroni, which has been broken up. Keep the water boiling until it is quite tender; drain the macaroni and put some into a deep dish which has been buttered. Have ready the grated cheese, sprinkle it amongst the macaroni, and some of the butter cut into small pieces, reserving some of the cheese for the top layer. Season with pepper and cover

the top layer of cheese with fine bread crumbs. Warm, without oiling, the remainder of the butter, and pour it gently over the bread crumbs. Bake in the oven until a nice brown color; if too dry moisten with clear soup stock. Serve very hot.—MRS. GEORGE WILLIAMS.

MACARONI AND TOMATOES.

Boil half a pound of macaroni until quite soft; drain and cut in small pieces. Have one quart tomatoes well stewed and strained, add pepper and salt to taste, and a little bit of butter. Place the macaroni in a baking dish and pour the tomatoes over and bake for one hour.

—MRS. BOWKER.

CHEESE SOUFFLE.

Two cups milk, one cup bread crumbs, one cup grated cheese, two eggs, butter, pepper and salt to taste. Beat yolks and whites separately. Heat the cheese, stir all together, adding the whites of eggs last, bake in a quick oven for half an hour.—MRS. GIBSON.

CHEESE SCALLOPS.

Soak one cup of bread crumbs in milk, beat into this three eggs, add a tablespoon of butter and a cup of grated cheese. Strew the top with bread crumbs and bake a delicate brown. Very nice with cold meat.—MRS. R. H. CARNEY.

CHEESE STRAWS.

Make a rich puff paste of four ounces butter, four ounces grated cheese, half a teaspoon cayenne and four ounces of flour. Roll it out thin and cut in strips of four inches in length and one-quarter inch in breadth. Bake lightly and serve piled high in alternate rows on a dish.—MRS. W. H. PLUMMER.

CHEESE STRAWS.

Half a pound of sifted flour in a mixing bowl. Make a hollow in the centre and in it put four ounces of butter, two ounces grated cheese, one egg, and pinch of red pepper, one gill of milk, added slowly. Mix well together; roll out the paste to about an eighth of an inch thick; cut into strips quarter of an inch wide and six inches long. Place in a moderate oven till colored a light brown. Serve very hot.—MABEL FRASER, Vancouver, B.C.

POTATO PATS.

One pint of cold mashed potatoes, one egg, pepper and salt, flour enough to handle nicely. Make into round pats and fry in butter.

—MRS. F. H. SCHERK.

CHEESE CUSTARD.

Melt a cup of chopped cheese in one quart of a cup of milk. Stir well while it is melting and add a little water if it should be stringy. Add an egg with a little pepper and salt, and stir until the egg is set. Pour over toast, or over biscuits, crisped in the oven.

—Miss L.

BREADED POTATO BALLS.

Pare, boil and mash sufficient potatoes to make three pints. Beat into them two tablespoons each scalded milk and butter, salt and pepper to taste, two teaspoons chopped parsley, four tablespoons mild grated cheese, and two well-beaten eggs. Beat thoroughly together and set aside to cool. With the hands mould it into balls a little larger than marbles, dip each into beaten egg and bread crumbs, and fry to a golden brown in boiling hot oil or fat.

SOUFFLE POTATO BALLS.

To one pint of hot mashed potato, add a cup of milk and a tablespoon butter, one teaspoon salt, and the white of three eggs beaten to a stiff snow. Drop from a spoon on a well-buttered tin to form small balls, and bake ten minutes. They should be brown and puff up light and delicious. Slip on hot plate and garnish with tiny discs of lemon and sprigs of parsley.—F. E. K.

CHEESE NUTS.

Chop a pint of English walnuts or blanched almonds. If almonds are used slightly toast them. Place layers of chopped nuts in a small pan, alternating with layers of grated cheese and grated bread crumbs; season with butter (in dots) and dashes of salt and pepper. Soften with a little boiling water and bake twenty minutes. This is a delicious dish to serve with toasted crackers and hot coffee.

—Mrs. C. A. MCKINNON.

WELSH RABBIT.

Half a pound of cheese cut in small pieces, piece of butter size of a walnut, two tablespoons milk, one teaspoon mustard, a little pepper and salt. Boil for two minutes. Spread on hot buttered toast.

—Mrs. J. W. LEB. ROSS.

CHEESE PUFF.

Half a teacup of bread crumbs, half a teacup of grated cheese, a dessertspoonful of butter, one cup of milk. Mix these together and add two eggs—the yolks and whites beaten separately. Beat

all together briskly, pour into a baking dish or individual moulds. Cook in quick oven twenty minutes. Salt and red pepper to taste. Serve directly from oven.—MRS. BOULTBEE.

CHEESE FONDU.

One cup scalded milk, one cup stale bread crumbs, quarter pound chesee, grated; three eggs, salt, pepper. Mix first three ingredients, add yolks of eggs well beaten; beat whites of eggs stiff and fold in. Pour into buttered dish and bake in moderate oven twenty minutes.—MRS. J. A. MACCOLE.

ESCALLOPED CHEESE.

One cup grated chesee, two well-beaten eggs, one cup of milk, one cup cracker crumbs, salt to suit taste. Stir well together, turn into a well-buttered dish, bake in a quick oven. Serve at once.—MRS. J. D. H. BROWNE.

SWEET CROUTONS.

Cut some neat little rounds of bread, moisten in sweetened milk. Fry a golden brown, spread with jam and serve very hot, or proceed as before, but put two croutons together, and spread with marmalade.—MRS. C. A. MOLONY.

CORN OYSTERS.

One pint green grated corn, two tablespoons milk, three eggs, two tablespoons butter, flour to make batter, one teaspoon baking powder. Fry with butter, like fritters.—F. E. K.

LENTEN LUNCH DISH.

To a large cupful of stewed tomatoes add two small onions, cut fine; let these cook with a little butter until the onion is thoroughly done. Put a cup of cold boiled rice into a buttered pudding dish, pour over the tomatoes and onion, mixing all together. Cover with dry bread or cracker crumbs and bake only a few moments.—MRS. C. N. COBURN.

TIMBALE CUPS.

One egg, half a cup sweet milk, one teaspoon white sugar, quarter teaspoon salt, flour to make thin batter. Mix in glass tumbler half a day before using. Use timbale iron and fry in hot lard. This makes about forty cups, which will keep good for months. To garnish cups, beat white of one egg to froth, dip cup in, then dip in parsley. Nice for serving creamed peas, ice cream or frozen fruits.—MRS. CAMPBELL.

SUPPER DISH.

Line a dish with slices of bread, pour in hot stewed fruit, cover with bread and press down with a plate. Let stand over night. Turn into a glass dish. Pour cold custard over and serve cold.

—MRS. C. N. COBURN.

POTATO CROQUETTES.

Pare, boil and mash six good-sized potatoes, add one tablespoon of butter, two-thirds of a cup of hot cream or milk, the whites of two eggs, well beaten; salt and pepper to taste. When cool enough to handle, work into shapes, roll in the yolks of the two eggs and rolled biscuit, and fry in hot lard.—MRS. SANFORD KINNEY.

HAM CROQUETTES.

One cup finely chopped ham, two cups mashed potatoes, one large tablespoon butter, three eggs, a pinch of cayenne. Mix all together, dip in eggs and fry in frying pan.—MISS G. DUNKIN.

RICE CROQUETTES.

One pint cold cooked rice, two tablespoons milk, one egg, two tablespoons butter, half teaspoon salt, cayenne. Warm the rice in a double boiler with the milk, add beaten egg, butter and seasonings. Cook until the egg thickens, then spread on a plate to cool. When cold, roll into shapes, dip in egg and biscuit crumbs, and fry in boiling fat.—MRS. CAPP.

PANCAKES.

Sift together one and a half pints of flour, one tablespoon of brown sugar, two teaspoons of baking powder, one teaspoon of salt, add two well-beaten eggs and one and one-half pints of milk. Beat into a smooth, thin batter. Bake on hot griddle to a rich brown color. Serve with maple syrup.—MRS. J. D. H. BROWNE.

GRAHAM PANCAKES.

One cup of Graham flour, one cup of white flour, two eggs, one teaspoonful of baking powder, half a cup of vinegar, pinch of salt, enough milk to make a batter. Fry in butter.—MRS. A. G. NEWALL.

BREAD PANCAKES.

Cover half a small loaf of stale bread with sour milk, let stand over night. Add one tablespoon salt, two teaspoons soda, two eggs and enough flour to make proper consistency. Fry on hot griddle.

—MRS. HEARST.

GRIDDLE CAKES.

Break finely enough stale bread to measure two cupfuls, pour over it a cup of rich milk, and leave to soak for an hour. Mash the bread and milk to a paste, add a heaping teaspoon of sugar, a teaspoon of salt, two tablespoons of melted butter, and two well-beaten eggs. Sift into the mixture a cup of flour, in which has been stirred a teaspoon of soda. Lastly, add a cup of sour milk, and bake on hot griddle.

FRENCH PANCAKES.

Two eggs, two ounces of butter, sugar and flour, half pint milk; beat butter, sugar and flour to a cream. Add eggs well beaten and milk. Pour into buttered saucers and bake twenty minutes. Place jam between two pancakes, cut through and sift a little sugar on the top.—MRS. A. WILDING.

APPLE FRITTERS.

Beat one egg without separating, add to it a gill of milk and half a cup of flour. Beat until smooth, add to this two tart apples, pared and chopped fine. Just before frying add a level teaspoon of baking powder. Drop the mixture by spoonfuls into a small quantity of hot lard. Fry on one side, then on the other.—MRS. HAYWARD.

RICE FRITTERS.

One cup rice, three eggs, one pint milk. Boil rice in water until soft; leave to cool; add milk and eggs well beaten, salt to taste, one and a half teaspoons baking powder with flour to make batter. Have ready frying pan with hot fresh lard, and drop in large spoonfuls of batter, fry brown on both sides. Serve with sugar, honey or syrup.—MRS. T. JOHNSTON.

BELL FRITTERS.

Put a pint of water in a stew pan over the fire. When it boils, stir in rapidly one pint flour, making a very stiff paste. Take it off and, when sufficiently cool, add three well-beaten eggs with a little salt. Have boiling lard ready and drop in the fritters with a spoon; if the lard is just boiling they will puff up like balls. Fill with jelly and serve with veal, turkey or chicken. They are nice served with Yankee honey for tea.

YANKEE HONEY.

Beat one egg quite thick with granulated sugar. Flavor with vanilla.—MRS. T. S. DURHAM.

SNOW-FRITTERS.

Mix half a pint of milk with a liberal pint of flour; when a thick batter is obtained, add half a teaspoon of salt and finally, a cup of light snow (snow must be light and dry), fry the fritters in a kettle of hot fat as soon as possible, keeping the batter cold between each frying. This dish can be varied by adding a finely chopped apple and an egg, making snow pancakes.—MRS. COTTRELL.

BUCKWHEAT CAKES.

Dissolve half yeast cake in about half a pint of water, thicken with wheat flour, a little salt; set in warm place to rise; let it stand for a couple of days before using. Then add one quart warm water, one cup cornmeal, one cup Graham flour, thicken with buckwheat flour, two large tablespoons syrup; let rise over night, and bake for breakfast. When ready to bake, add a small teaspoon of baking soda.—MRS. DUNSEATH.

STRAWBERRY SHORTCAKE.

Beat together one small cup of sugar and one teaspoon of butter; beat three eggs very light, sift together two teacups of flour and one heaping teaspoon of baking powder, a little salt and enough milk or cream to roll easily. Bake in jelly-cake tins, put strawberries between layers, and heap with whipped cream.—MISS LUSCOMBE.

STRAWBERRY SHORTCAKE.

Two eggs, good half cup sugar, beat together, add butter size of an egg, one cup boiling water, two even cups flour, three teaspoons baking powder. Bake in layer-cake tins, cut layers and put strawberries and sugar between and on top of cake. Plenty of sugar on berries.—M. E. PLUNKETT.

PEACH SHORTCAKE.

Two cups flour, four level teaspoons baking powder, half teaspoon salt, two teaspoons sugar, one-third cup butter, three-quarters cup milk.

METHOD.—Mix and sift flour, baking powder, salt and sugar, work in butter with tips of fingers, and add milk gradually. Toss on floured board, divide in two parts, bake in hot oven on large cake tins. Split and spread with butter. Sweeten sliced peaches to taste. Crush slightly and put between and on top of cakes. Cover with whipped cream.—MRS. C. H. L. JONES.

ORANGE SHORTCAKE.

Make a rich baking powder shortcake. While this is baking, prepare your oranges for filling. Pare the oranges, removing all seeds, cut up in small pieces and sweeten well, divide the cakes and butter them; put the filling in between the layers with a large spoonful of whipped cream.—MRS. BOWKER.

GOOD ACCOMMODATION

RATES \$1.00 PER DAY

QUEEN'S HOTEL

WALTON & SINCLAIR
Proprietors

Queen Street - Sault Ste. Marie, Ontario

PHONE 430

P. O. BOX 979

THOS. D. EVANS
PLUMBER

Up-to-Date Plumbing, Hot Water, Steam Heating and Ventilation
Job Work Promptly Attended To

QUEEN ST., WEST OF PILGRIM - SAULT STE. MARIE, ONT.

THE SOO FLOUR and FEED STORE
NOBLE & CO.

Wholesale and Retail Dealers in
Flour, Hay and Straw, all kinds of Grain Seed, Etc.
QUEEN ST., SAULT STE. MARIE, ONT.

THE SOO LUMBER CO.

Everything in Lumber, Sash, Door and Mill Work
Under Cover in the Largest Lumber Warehouse

Cor. Bay and Tancred Sts., Sault Ste. Marie, Ont.

RELIABILITY OUR CLAIM

For Watches, Diamonds, Jewellery, Cut Glass
and Leather Goods

W. H. HOUSE, Jeweller and Silversmith

"GET THE HABIT" OF BUYING OF US

YOU CAN TRY

and obtain better goods than we offer, but the search will only reveal the fact that

FURNITURE

of similar quality offered elsewhere is not sold at lower prices. We do not stock up with a lot of obsolete patterns because they can be purchased cheaply. But you will find strictly up-to-date designs at lowest possible prices.

A Nice Line of Children's Carriages and Go-Carts

T. E. SIMPSON

Furniture Dealer and Funeral Director

Cor. Queen and Elgin Sts.

Sault Ste. Marie, Ont.

THE FINEST ICE CREAM

HOME-MADE CANDIES, FRUITS,
CONFECTIONERY, TOBACCOS,
CIGARS, ETC.

WHOLESALE and RETAIL

M. MOSKOS

Cor. Queen and Pilgrim Streets

Sault Ste. Marie, Ontario

FIVE ROSES FLOUR

The Best Made in Canada

BE SURE AND ASK YOUR GROCER
FOR IT AND HAVE NO OTHER

Lake of the Woods Milling Co.

LIMITED

T. S. DURHAM, Agent

YOU

Will always have good bread if you use a

Universal Bread Mixer

and bake it in a

Happy Thought Range

SOLD BY

THE PLUMMER-FERGUSON HARDWARE CO.

LIMITED

SAULT STE. MARIE, ONTARIO

TELEPHONE 19

BREAD, ROLLS, ETC.

*"Here is bread which strengthens a man's heart,
therefore is called the staff of life."*

BREAD.

When the potatoes are cooked for dinner, pour the water over enough flour to make batter, same as pancakes. Add to this one good-sized potato, and when milk warm, stir in one and a half Royal yeast cakes. Allow this batter to rise until evening, then add to yeast three pints of lukewarm water, salt to taste, and knead in flour enough to make stiff dough, that will not stick to the hands. Set in a warm place over night; before breakfast knead down again; this will come up again in about an hour. It may then be moulded into loaves. When these have risen to twice original size, bake one hour in a moderate oven. This makes four large loaves.—MRS. H.

TWIST.

Into one quart of flour rub one tablespoon of sugar, one of butter, and salt to taste. Add one egg, one small teacup of good yeast, and mix thoroughly with milk-warm water. When it rises well knead thoroughly, and set to rise again. When it has risen well knead again. Break into twelve pieces, and with the hands mould about ten inches long, letting each piece be larger in the middle than at the end. Now lay one piece across another and twist from the middle towards the ends, pinching the ends together to keep them from separating. Have a baking-pan well buttered, and lay each twist in nicely, far enough apart not to touch when risen. Let them rise for half an hour, and bake quickly in a well-heated oven. Each piece of dough, before being twisted together, must be rubbed over with melted butter so that the twist will separate well when baked. This is delicious and beautiful bread for tea.

BREAD.

One quart mashed potatoes, one cup flour, one teaspoon ginger, three-quarters cup sugar, three-quarters cup salt, five quarts warm water, one and a half yeast cakes dissolved in the water. Stir together, cover and set aside. A few hours before you desire to bake warm the above, and mix bread in usual way. At the second kneading will be ready to make into loaves.—MRS. CLIFFE.

BOSTON BROWN BREAD.

Mix well together one well-beaten egg, one-half cup of molasses and one pint of sour milk. Sift in two level teaspoons of baking soda, stir, then add one pint and a half of Graham flour, and two-thirds of a teaspoon of salt. Turn into greased moulds; if small, steam for two hours and a half; when one large mould is preferred, the bread should be steamed fully four hours.—MRS. T. J. WILCOX.

BOSTON BROWN BREAD.

One and a half cups of sour milk, one teaspoon soda (dissolved), one cup table syrup, one egg, butter size of an egg, one and a half cups Graham flour (after it is sifted), one cup white flour, half teaspoon salt. Steam two and a half hours, then dry out in oven for about ten minutes.—MRS. A. C. BOYCE.

BOSTON BROWN BREAD.

Take one cup brown flour (Graham), one cup bread crumbs, one cup cornmeal, one cup wheat flour, one cup molasses, one teaspoon soda, one cup sour milk, one cup raisins. Add one teaspoon salt. Mix thoroughly; pour into a covered mould, and place in boiling water. Boil five hours, then unmould, and place in the oven fifteen minutes.—MRS. T. J. FOSTER.

BROWN BREAD.

One cup molasses, one cup sweet milk, two cups sour milk, one cup wheat flour, one cup cornmeal, three cups Graham flour, two teaspoons soda, steam three hours, bake half hour. Add half cup floured raisins if desired.—MRS. W. C. FRANZ.

BROWN BREAD.

One cup cornmeal, one cup Graham meal, one cup flour, one pint sour milk, one teaspoon soda, one teaspoon salt, one cup molasses. Steam from four to five hours. MRS. E. L. STEWART.

BROWN BREAD.

One pint sweet milk, half cup molasses, one quart Graham flour, one tablespoon salt, one teaspoon soda. Scald milk and molasses together. Mix flour, salt, and soda together, and stir into the milk and molasses. Bake at once in a moderate oven for about thirty or forty minutes.—MRS. PARMELEE.

STEAMED BREAD.

Half cup sugar, one cup syrup, one cup sour milk, one teaspoon soda, two eggs, Graham flour to make a stiff paste. Steam two hours.—MRS. P. C.

POTATO YEAST.

Six medium-sized potatoes, two quarts water, four tablespoons flour, two tablespoons granulated sugar. Mash potatoes after boiling, and mix with the potato water, when warm; then mix in the flour and sugar and set to rise with a cup of good yeast, or one and a half yeast cakes dissolved in lukewarm water. Let it set over night. Then set away in jars in a cool place; use a cupful to set bread. This yeast will keep fresh for three or four weeks, if kept in a cool place.—MRS. WILDE.

PARKER HOUSE ROLLS.

Two quarts flour, one pint new milk, one yeast cake (dissolved in a little warm water), two tablespoons sugar, a little salt and two tablespoons butter or lard. Put the butter in flour as for pastry; mix at night with two-thirds of flour into a sponge. In the morning knead in the remainder of the flour. Let it rise again, then roll as for biscuit. Cut out, spread butter on one half and double. Set to rise again, and when very light, bake in a quick oven.—MISS SALISBURY.

GRAHAM BREAD.

Set sponge of fine flour, same as for wheat bread; when sufficiently raised, instead of mixing with fine flour, mix with Graham to the usual consistency. Mould with fine flour a little, raise once, when it is ready for the oven. A little syrup or sugar may be added if desired.—MRS. H. E. CANNON.

NUT BREAD.

Four level cups flour, four level teaspoons baking powder, half cup sugar, one egg well beaten, one teaspoon salt, one cup chopped walnut meats, one and a half cups milk, good measure. Let rise half an hour and bake fifty minutes. Better the second day.—MRS. F. C. SMITH.

SUGAR BISCUIT

One pound butter, two pounds flour, one pound sugar, one cup sour milk, one teaspoon of cinnamon. Rub the butter into the flour and add the cinnamon. Dissolve one small half teaspoonful

soda in the milk; mix with the sugar and work the whole to a stiff dough. Knead and cut into round cakes an inch thick. Lay in buttered pans and bake in a quick oven.—MRS. SIMPSON, Upton.

CREAM BISCUIT.

Sift together one and one-half cups of flour, half cup cornstarch, three tablespoons of baking powder and half a spoon of salt. Moisten with cream as soft as can be handled. Roll out on a well-floured board, cut in small biscuits and place in a pan, brushing over with melted butter, wetting the tops before baking. Have oven very hot, and bake ten or fifteen minutes, according to size.

RYE BREAD.

To each pint of very light wheat-flour sponge, add a level teaspoon of salt, a heaping tablespoon of brown sugar, and rye flour to permit kneading. Knead well. When light, mould into loaves; let rise again till more than double its first size, brush the top with melted butter, bake one hour in a moderate oven. A delicious bread with a crust as tender as cake.

EGG ROLLS.

One pint flour, two eggs, half teaspoon salt, half cup milk, four tablespoons butter, three level teaspoons baking powder.

METHOD—Sift flour with dry ingredients, cut butter into flour with a knife, beat eggs until light, and add to the milk, add this to flour, and mix lightly. Roll out on floured board till three-quarter inch thick, shape, brush over tops with white of egg, and sprinkle with granulated sugar. Bake fifteen minutes in quick oven.—MRS. C. H. L. JONES.

TWIN BISCUITS.

Sift together one pint of flour, three tablespoons of baking powder, and half teaspoon of salt. Add one rounding tablespoon of butter, and rub through carefully; add three-quarters of a cup of milk, and mix quickly to a dough. Roll out about half an inch, brush each lightly with melted butter, put two together, and bake in a quick oven about twelve minutes.—MRS. LEAVENS.

POTATO CAKE.

One quart mashed potatoes, two eggs, a lump of butter size of an egg, three-quarters cup sour milk, a small teaspoon soda, flour enough to roll, cut in squares. Bake on a buttered pancake griddle

or frying pan. When baked brown on both sides, spread with butter, sprinkle a little sugar and put in a covered dish. Very nice.

—MRS. J. DUNSEATH.

POTATO CAKE.

Two quarts of finely mashed potato, enough salt for seasoning, add flour enough to stiffen and roll out (not too stiff). Bake quickly on top of stove.—MRS. J. G. BUTCHART.

SCONES.

Two cups flour, one cup milk, one egg, beaten a little; two teaspoons of baking powder. Sift the flour and baking powder together, then stir in the milk and lastly the egg; spread thinly on a smoking hot pan.—MRS. R. J. AITKEN.

SCONES.

Two cups flour, two heaping teaspoons baking powder, half cup sugar, one teaspoon salt. Mix piece butter size of an egg and small piece lard, then add enough milk to roll out easily, and bake in round pan, cutting into points before baking so that it will break into pieces easily.—MISS BALFOUR.

JOHNNY CAKE.

Half cup sugar, half small cup butter, two cups sour milk, one and a half cups cornmeal, about the same of flour, one teaspoon soda sifted with flour, same as baking powder, half cup currants, if desired.—MRS. SLOAN.

JOHNNY CAKE.

One egg, one tablespoon melted butter, two tablespoons sugar, one teaspoon soda, one cup sour milk, salt, equal parts flour and cornmeal.—MRS. P. C. CAMPBELL.

GRAHAM GEMS.

One cup sour milk, one egg well beaten, half teaspoon soda, pinch salt, one tablespoon shortening. Stir soda into milk, add Graham flour to make a stiff batter, then add melted butter, and bake in quick oven. Little sugar can be used if preferred, and white flour instead of Graham.—MRS. P. C. CAMPBELL.

CORNMEAL GEMS.

Half cup butter, half cup sugar, one cup milk, two eggs, pinch of salt, one and three-quarters cups flour, one cup cornmeal, three teaspoons baking powder.—MRS. C.

SALLY LUNN (TEA CAKE).

Four cups flour, three tablespoons sugar, three teaspoons baking powder, pinch salt, a piece butter size of egg (melted), two eggs (unbeaten), two cups milk. Mix dry ingredients, add liquids and bake for twenty minutes in good oven. Cut in squares and butter before serving. This makes two good-sized tea cakes.—MISS THORNELOE.

BREAKFAST GEMS.

One and a half cups flour sifted with one teaspoon baking powder, one egg, one teaspoon salt, one cup milk. Beat all together five minutes. Bake in gem pans in a hot oven.—MRS. G. L. KING.

RICE MUFFINS.

Two and a half cups flour, half teaspoon salt, one cup boiled rice, one cup milk, three teaspoons baking powder, two eggs well beaten, quarter cup melted butter.—MRS. C. R. SHAW.

MUFFINS.

Two and a half cups flour, two tablespoons sugar, two tablespoons butter, half teaspoon salt, three teaspoons baking powder, one cup milk (sweet), two eggs. Beat butter until creamy, add sugar and mix well. Whip the eggs very light, and add next, then the milk, and lastly the flour and baking powder, which have been sifted together twice. Bake half an hour in a hot oven.—MRS. A. ELLIOT.

MUFFINS.

One tablespoon butter, two tablespoons sugar, two eggs, mix together and add one cup sweet milk, three teaspoons baking powder, flour to make a stiff batter.—MRS. T. H. BUSCOMBE.

GRAHAM MUFFINS.

Two cups Graham flour, one cup of milk, one-third cup of sugar, one egg, butter the size of an egg, two teaspoons baking powder. Bake in rings twenty or thirty minutes in a hot oven.—MRS. F. BENNETTS.

BLUEBERRY MUFFINS.

Cream one-fourth cup butter, and add gradually, while beating constantly, one-third cup sugar and one egg well beaten. Mix and sift two and one-third cups pastry flour, four teaspoons baking powder and one-half teaspoon salt. Add to first mixture alternately with one cup milk, then add one cup berries mixed with one-third

cup flour. Bake in buttered gem pans in a moderate oven for thirty minutes, or in a buttered shallow pan if a loaf shape is preferred.

"QUEEN OF MUFFINS"

Cream half cup butter, add one scant cup sugar, two well-beaten eggs, one cup of milk, three cups flour, three teaspoons baking powder. Beat very light.—MRS. W. H. PRICE.

METHODIST CRUMPETS.

One cup moist brown sugar, half cup butter, one cup chopped raisins or other fruit, one egg, half teaspoon soda dissolved in one tablespoon milk, and spices as for fruit cake. Roll, cut and bake like cookies.—MRS. C. F. FARWELL.

O'Boyle Bros. Construction Co., Limited

GENERAL RAILROAD AND DREDGE CONTRACTORS
DOCK AND HOUSE BUILDERS

O'Boyle's Block, Queen St., Sault Ste. Marie, Ontario

J. MAUGHAN

CROWN TIMBER AGENT

Office in Ganley Block Sault Ste. Marie

S. GEO. STONE

INSURANCE—The Best Companies. Losses Promptly Adjusted.
LOANS—On Real Estate Security at Lowest Current Rates.

QUEEN ST., SAULT STE MARIE

Office Phone 1. Residence Phone 92.

GO TO **W. J. McMAHON**

For all kinds of High-Class Furniture, Brass and Iron Beds, Springs and Mattresses, Fancy Rugs and Carpets, Raymond Sewing Machines, Power Washers and every kind of House Furnishings at very low prices to suit the times. Agent for Marshall Sanitary Mattresses, the best in the world.

249 QUEEN STREET
Phone 120

Sault Ste. Marie - Ontario



INTERNATIONAL HOTEL

THE ONLY UP-TO-DATE
HOTEL IN

J. S. MILLER, Manager

SAULT STE. MARIE

S.W. FAWCETT

REAL ESTATE

FIRE INSURANCE
LIFE ASSURANCE

Private Funds to Loan
Issuer of Marriage Licenses

SAULT STE. MARIE

To obtain the best results in your
baking use

Broughton's Thursday Baking Powder

Made every THURSDAY at

Broughton's Pharmacy

Price 30 cents a pound

SAULT STE. MARIE - ONTARIO

Cut Flowers and Plants

WE GROW THEM

thereby giving you strictly fresh
stock. We also make up artistic
designs for Weddings, Parties and
Funerals. We deliver to any part
of the city. Call, phone or write

OTTO H. WEBER, FLORIST
SAULT STE. MARIE, ONTARIO

Telephone 369 - Greenhouses - Cor. Queen and Church Sts.

CAKES

*"With weights and measures just and true,
Oven of even heat;
Well-buttered tins, and quiet nerves,
Success will be complete."*

FRUIT CAKE.

One pound brown sugar, one pound butter, twelve eggs, three pounds stoned raisins, three pounds currants, one pound mixed peel, chopped fine; quarter pound blanched almonds, chopped; one pound flour, half ounce cinnamon, three grated nutmegs, one teaspoon ground cloves, half teaspoon mixed spice. Cream butter, add gradually sugar and beaten yolks of eggs, then spices and the fruits, which are thoroughly dredged in flour. Last, add the beaten whites of eggs and bake about three hours.—MRS. CAPP, TORONTO.

ENGLISH CHRISTMAS CAKE.

Two pounds of raisins, two pounds of currants, one pound of butter, one and a half pounds of sugar, one wine glass of brandy, two pounds of flour (good), ten eggs, half a pound of blanched almonds, half a pound of mixed peel, small teaspoon of soda. Flavor with lemon and vanilla. Bake in a slow oven four hours. This makes from eleven to twelve pounds of cake.—MRS. GRIFFITH.

ALMOND ICING.

One pound ground almonds, two eggs (whites), one pound fine sifted lump sugar, few drops essence of almonds. Mix almonds and sugar well; add, little by little, beaten whites, until the mixture is a thick paste, then stir in essence.

FRUIT CAKE.

One pound sugar, one pound butter, four pounds raisins, seeded; one and a half pounds mixed peel, half pound almonds, one and a quarter pounds flour, one dozen eggs, two scant teaspoons baking powder, spice to suit taste.—MRS. H. A. BUSCOMBE.

FRUIT CAKE.

Five eggs, two cups of sugar, four cups of flour, one and a half pounds of raisins, one pound of currants, half cup of citron peel,

one cup of molasses, one teaspoon of soda, one cup of sweet milk, one and a half cups of butter, one tablespoon each of cinnamon, cloves and nutmeg. This makes a good steamed pudding by substituting suet for butter.—MRS. E. KING.

FRUIT CAKE.

One pound raisins, one pound butter, one pound sugar, one pound flour, two pounds currants, half pound citron peel, ten eggs, one wine glass brandy, mace, cinnamon, cloves and essence of lemon, to taste; stone and cut raisins in half; roll the fruit in flour, to keep from settling; if not enough flour add a little more; whip the whites and yolks of the eggs separately, and cream the butter and sugar. —MRS. WHITE.

WHITE FRUIT CAKE.

One pound flour, one pound sugar (white), one pound butter, one pound raisins, one pound currants, half pound citron, ten eggs. Cream flour and butter with hands, add yolks of eggs and sugar together, beat whites separately. Flour fruit and add last.—M. E. PLUNKETT.

FRUIT CAKE WITHOUT EGGS.

One cup brown sugar, one cup molasses, one cup butter, a pinch of salt, one heaping teaspoon each of cinnamon, cloves, ginger and nutmeg; one teaspoon each of vanilla and lemon; one rounding teaspoon soda, one cup boiling water, two cups raisins, one cup currants, quarter pound citron peel, half pound nuts, chopped fine. Flour fruit and mix all ingredients, add flour to make stiff enough to hold mixing spoon upright. Bake in moderate oven one hour. —MRS. H. PITT.

ALMOND ICING.

Blanch and pound to a paste one pound almonds; add to icing made with icing sugar, one orange juice and rind, and ratarfia to taste. Put this on first, then cover with ordinary icing.—MISS TUBBY.

CHRISTMAS CAKE.

One pound brown sugar, one pound flour, one pound butter, two pounds raisins, two pounds currants, ten eggs, quarter pound almonds, half glass brandy, two ounces lemon peel, two ounces orange peel, two ounces citron peel, three teaspoons baking powder. Cinnamon and cloves may be used if you wish to have your cake dark.—MRS. A. C. BOYCE.

FRUIT CAKE.

Two pounds of raisins, stoned; two pounds of currants, one pound of butter, one pound of sugar, one and one-quarter pounds flour, ten eggs, one wine glass of brandy, one wine glass of wine, one tablespoon of cloves, one tablespoon of allspice, two tablespoons of cinnamon, one nutmeg, one teaspoon of sweet almond nuts, blanched and cut in slices, two ounces of candied lemon, two ounces citron, a half cup molasses. Flour the fruit, using it out of that weighed for the cake; put a half teaspoon of soda or one teaspoon of baking powder with it on the fruit. Bake three hours.—MRS. CLIFFE.

FRUIT CAKE.

Eight eggs, four cups brown sugar, four cups butter, one cup molasses, three pounds each currants and raisins, two pounds dates, one pound almonds, blanched; one small cup sour milk, two teaspoons soda, half pound orange and lemon peel, one dessertspoon each ginger, cinnamon and cloves; one nutmeg, one ounce oil of lemon. Flour to mix stiff.—MRS. W. C. DUNSEATH.

CHRISTMAS CAKE.

Two cups sugar, one cup butter, one cup molasses, one cup sweet milk, six eggs, four and a half cups flour, two pounds raisins, two pounds currants, one pound citron peel, half pound figs, half pound dates, one teaspoon cinnamon, one teaspoon cloves, one tumbler preserved cherries, one tumbler port wine, two teaspoons baking powder, sift it with flour. Bake three hours in slow oven.

—MRS. W. H. PRICE.

ORANGE CAKE.

One cup bar sugar, two eggs (beaten separately) whites and yolks, half cup butter, half cup milk, grated rind of one orange, two teaspoons baking powder, one and three-quarters cups flour.

ICING.—Juice of half an orange, one teaspoon of lemon extract, icing sugar to thicken to a paste that will spread on the cake.—MRS. HAYWARD.

CHOCOLATE CAKE.

Two ounces chocolate, five tablespoons boiling water, half cup butter, one and a half cups sugar, four eggs, half cup cream or milk, one and three-quarters cups flour, two teaspoons baking powder, one teaspoon vanilla. Beat butter to a cream, add sugar gradually, then the yolks of eggs thoroughly beaten. Then add the chocolate, cream or milk, vanilla, flour and baking powder, sifted, together.

Beat the whites of the eggs to a stiff froth, and stir slowly into the mixture. Bake either as loaf or in layers with boiled icing.—Mrs. A. ELLIOT.

VELVET CAKE.

Two cups sugar, six eggs, leaving out the whites of three, one cup boiling water, two and a half cups flour, one tablespoon baking powder, mixed in the flour; beat the yolks a little; add the three beaten whites and the cup of boiling water just before the flour; flavor with a teaspoon of lemon extract, and bake in three layers. Put between them icing made by adding the three whites of eggs, beaten to a stiff froth, six dessertspoons pulverized sugar to each egg and lemon to flavor.—Mrs. D. BOLE.

SCOTCH CAKE.

One pound flour, half a pound butter, quarter pound sugar, two eggs if desired. Mix well together; do not melt the butter; roll out about half an inch thick and cut in squares. Prick with a fork; curl up the edges with fingers and thumb. Sprinkle with pink and white sugar plums, and bake in a moderately hot oven.—Miss E. G. REID.

LUNCHEON CAKE.

One pound butter, one and a half pounds sugar, nine eggs, one pound blanched almonds, minced; half pound orange peel, half bottle essence lemon, one pound flour. In summer use a little soda. Bake carefully and allow it to stand a month before using.—Mrs. T. J. McCORT.

BROWN STONE FRONT.

One cup grated chocolate, yolk of one egg, half cup sweet milk, half cup sugar, one tablespoon vanilla. Cook in double boiler; pour in batter while hot.

BATTER—One cup sugar, half cup butter, two cups flour, two eggs, one scant teaspoon soda, half cup sour milk. Bake in one pan and ice.—Mrs. CLIFFE.

DEVILS' FOOD.

Yolks of two eggs, good half cup of chocolate (sweetened), half cup of milk. Boil together the above until thick and cool the mixture. While above is cooling, mix together the following, and add to first: One cup of brown sugar, half cup of butter, half cup milk, three teaspoons of baking powder (small), flour to stiffen till it falls from the spoon in lumps, not runs from spoon. Ice to taste.

—Mrs. G. W. HAYWARD.

POUND CAKE.

One pound powdered sugar, three-quarters pound butter, nine eggs, one pound flour (scant), flavoring if desired.

DIRECTIONS—Cream butter and sugar well. Beat whites and yolks of eggs separately. Cook in a medium oven from three-quarters to an hour.—MRS. E. L. STEWART.

ONE EGG CURRANT CAKE.

One egg, one cup currants, half cup butter, one and a half cups sugar, two and a half cups of flour, three even teaspoons baking powder, vanilla to taste.—MISS LILLIAN E. CUNNINGHAM.

STRAWBERRY CAKE.

Three eggs, three-quarters cup of butter, one cup of brown sugar, one cup of preserved strawberries or raspberries, two small cups flour, one teaspoon of soda. Cream butter and sugar, add eggs and fruit, sift soda in the flour. Stir lightly and bake in two layers in rather a cool oven.—MRS. T. H. MOORE.

WHITE CAKE.

One cup sugar, butter size of an egg, three-quarters cup water, one and a half cups of flour, one and a half teaspoons baking powder, one teaspoon lemon, whites of three eggs. (Very nice).—MRS. F. C. SMITH.

WHITE CAKE.

One and a half cups sugar, two-thirds cup butter, one cup sweet milk, half cup cornstarch, two and a half cups flour, two teaspoons baking powder, one teaspoon vanilla, whites of five eggs.—MRS. W. L. NICHOLS.

SPANISH BUN.

One cup brown sugar, one cup molasses, one cup melted butter, one cup water, four eggs; keep the whites of two for frosting, three tablespoons of ground cinnamon, a little nutmeg, flour to make a stiff batter, four teaspoons of baking powder, (one cup of chopped raisins last).

FROSTING—One cup of brown sugar, whites of two eggs, flavor to taste. Brown slightly in hot oven.—MRS. CLIFFE.

WALNUT CAKE.

Four eggs, whites only; one and a half cups sugar, half cup butter, three-quarters cup milk, two cups flour, half teaspoon soda and cream of tartar. Cream butter and sugar, then add eggs, milk

and flour; sift soda and cream tartar into the flour, and add the walnuts last. Bake in moderate oven for about three-quarters of an hour.—C. A. FORDE.

MOCHA CAKE.

Half cup butter, one cup sifted flour, one teaspoon baking powder, one cup sugar, three eggs, grated rind of one lemon. Beat the butter and sugar, then well-beaten yolks of eggs, lastly flour and whites alternately. Flavor with lemon rind. Butter the pan and sift over it one teaspoon of sugar and flour. Put batter in pan quickly after whites are in.

VIENNA ICING FOR MOCHA CAKE.

Four ounces creamery butter, one tablespoon brandy or sherry, ten ounces icing sugar, quarter pound blanched almonds. Cream butter, add sugar by degrees, then brandy. Chop almonds fine. Cut cakes in squares, cover each with icing, then dip into the almonds. Icing should spread like butter. Rose and vanilla can be used to flavor if preferred.—MRS. T. J. KENNEDY.

JERSEY LILY CAKE.

Whites of four eggs beaten stiff, one cup of sugar, quarter cup butter, beaten to a cream, half a cup of milk, one and three-quarters cups flour and two teaspoons cornstarch sifted together; two teaspoons baking powder, half cup raisins (floured), half cup nuts, pinch of salt, and flavoring.—MRS. A. W. ROBERTS.

DELIGHT CAKE.

Make four layers of rich white cake. Make a boiled frosting of four cups of white sugar and the whites of four eggs, and divide into four parts; into one portion of the frosting, stir one coconut grated very fine, and the pulp of one orange, rubbed through a sieve; spread this on one layer of cake; into the second portion stir one cup chopped walnuts, one cup chopped raisins stoned carefully, and one tablespoon of grated chocolate; place this upon the second layer; into the third portion stir one cup of chopped almonds, and one cup chopped citron peel; this upon the third layer. Spread the top with plain white icing.—MRS. TEMPLETON.

PERFECT COCOANUT.

One cup cocoanut, one cup butter, two cups sugar, one cup milk, three and a half cups flour, four eggs, two teaspoons baking powder. Lemon to suit taste.—MRS. A. H. BUSCOMBE.

SPANISH CAKE.

Four eggs, two cups brown sugar, three-quarters cup of butter, one cup of sweet milk, one teaspoon of soda, two teaspoons of cream of tartar, two teaspoons of cinnamon, quarter of a nutmeg, two and a half cups of flour. Roll sugar before you begin.

TO ICE THIS CAKE—Use the whites of two eggs left out above, two teaspoons of cinnamon, one and a quarter cups of very dark sugar, beat to a froth and ice the top.—MRS. G. W. HAYWARD.

PLAIN CAKE.

One cup of sugar, half cup of butter, half cup of sweet milk, two eggs, one and a half teaspoons baking powder, one and a half cups of flour, stir in half a cup of grated cocoanut.—MRS. LEANEY.

NUT CAKE.

Two cups sugar, three eggs, three-quarters cup butter, one cup milk, two teaspoons baking powder sifted with three cups flour, one cup nut meats, and small pinch of salt.—MRS. BURROWS.

ROLL JELLY CAKE.

Four eggs, one cup flour sifted, one cup sugar (small), one teaspoon baking powder.—J. B.

SPICE CAKE.

One and a half cups of sugar, half cup of butter, half cup of sour milk, two cups of raisins, chopped, three cups; half nutmeg, one teaspoon cinnamon, one teaspoon of cloves, one teaspoon saleratus. Mix rather stiff. Bake in loaf tins in moderate oven.—MRS. STUCKEY.

MOCHA CAKE.

One cup white sugar, half cup butter, half cup milk, one and a half cups flour, two teaspoons baking powder, whites of four eggs. Cream butter and sugar, add milk slowly, beating all the time, then add flour and baking powder sifted together at least twice. Fold in whites of eggs, bake in long pan and when cold (the following day is better) cut into small pieces and ice with an icing made of two cups of icing sugar, two tablespoons (good) butter, one tablespoon of water, vanilla to taste. If not soft enough to spread on cake easily, add more water. Cover the four sides of cake with the above and then roll in chopped nuts. Almonds browned in oven and put through meat chopper is best.—M. E. PLUNKETT.

SPICE CAKE.

One cup butter, two cups sugar, three cups flour, four eggs, one cup milk, three and a half teaspoons baking powder, one heaping cup of chopped nuts or raisins, and spices to suit the taste, using cloves and cinnamon. When nuts and raisins are added, use a little more flour and baking powder. Spices alone can be used, omitting the nuts and raisins.—MRS. E. A. SJOSTEDT.

SWISS ROLL.

Two ounces flour, two teaspoons baking powder, one and a half ounces sifted sugar, two eggs. Bake five minutes, then spread with jam and roll. Serve hot or cold with whipped cream.—Miss SJOSTEDT.

CRUMB CAKE.

Two cups of flour, half cup of butter, one large cup of sugar. Rub together as for cookies. Take out half a cup of this crumb mixture for icing and to the remainder add one cup of sour milk, one teaspoon soda, one egg, one teaspoon each of cinnamon, cloves and nutmeg, one teaspoon of vanilla, one cup of raisins and one cup of currants. Bake in a loaf after sprinkling with crumbs.—MRS. R. H. CARNEY.

CHOCOLATE NUT CAKE.

Four eggs, one and a half cups white sugar, three-quarters cup butter, one and a half cups milk, one cup chopped walnuts, three bars grated chocolate, two teaspoons baking powder, three and a half cups sifted flour, one teaspoon (each) cloves, cinnamon, nutmeg. Bake one and one-half hours in slow oven.—MRS. D. H. WARRINER.

SPANISH BUN.

Four eggs, three-quarters cup butter, two cups of sugar. Beat together butter and sugar, and eggs separately, one cup milk, one tablespoon cinnamon, two cups of flour.

ICING.—White of one egg, a little sugar, one-half teaspoon cinnamon.—MRS. J. B. WAY.

WHITE CAKE.

One cup bar sugar, half cup butter, whites of three eggs (beaten stiff), half cup milk, one teaspoon vanilla, two teaspoons baking powder, one and three-quarters cups flour.

ICING.—Boil one cup of granulated sugar until it strings, add this to beaten white of one egg, and stir in half cup of chopped walnuts.—MRS. HAYWARD.

WALNUT CAKE.

One-half cup butter, one cup sugar, beat to a cream, whites of two eggs, one and one-half cups of sifted flour, one cup raisins, one cup walnuts, a little nutmeg and cinnamon, one teaspoon baking powder. Bake in a moderately hot oven.—MRS. GEO. MARKS.

SPICE CAKE.

One and a half cups brown sugar, half cup butter, two eggs, one cup milk, two cups flour, two teaspoons baking powder, a little of all kinds of spices.—J. R. D. B.

YULE LOG CAKE.

One pound flour, half pound butter, six ounces sugar, four ounces almonds cut fine, quarter pound glacé cherries, quarter pound citron peel, half saltspoon salt, three eggs, one cup milk, three teaspoons baking powder. Bake one and a half hours in a moderate oven.—M. E. MACKAY.

ORANGE CAKE.

Two cups sugar, half cup butter (scant), two cups flour, two teaspoons baking powder, five eggs, reserve one white for frosting; Grated rind of one orange, half cup orange juice.—MRS. CHESTER-FIELD.

SPONGE CAKE.

Three eggs, one and a half cups sugar beaten together, add half cup boiling water and beat for five minutes, then add one and three-quarters cups of flour, beat again well, then add quarter cup of flour with one teaspoon baking powder in. Do not butter pans, but put white paper on bottom, sprinkle white sugar over top before putting in oven.—M. E. PLUNKETT.

CREAM SPONGE CAKE.

One and a half cups sugar, one cup cream (sweet), two cups flour, two teaspoons baking powder, four eggs. Flavor with lemon, bake in square tin.—MRS. R. G. PRATT.

VELVET SPONGE CAKE.

Two eggs beaten light, beat in one cup granulated sugar, half cup sifted flour. Next, half cup flour sifted with one teaspoon of baking powder, and lastly one scant cup of boiling water gradually. Have tins buttered. Fill and bake immediately in a well-heated oven.—MRS. J. H. BRIDGE.

RAISIN CAKE.

Beat one cup of butter to a cream, add gradually two cups sugar and the yolks of four eggs, beat well; add one cup of milk, then two cups of flour, and beat until perfectly smooth. Now add the whites of the eggs, well beaten; another cup of flour, sifted, with two teaspoons of baking powder. Mix and stir in carefully one cup of raisins, that have been seeded and well floured. (If pastry flour is used, use an extra half cup.)—MRS. S. E. FLEMING.

POTATO CAKE.

One cup cold mashed potatoes, half cup butter, four eggs (beat whites and yolks separately), half cup sweet milk, two cups flour, one cup walnut meats, two teaspoons baking powder, two tablespoons vanilla, two squares of melted chocolate. Cream potatoes, butter and sugar, then add beaten yolks of eggs, vanilla, milk and flour, nuts and chocolate, then whites of eggs. This makes one large or two small cakes.—LAURA LOWE.

DATE CAKE.

One and a half cups sugar, half cup butter, yolks of four eggs, one cup milk, two large cups flour, two teaspoons baking powder, one teaspoon almond extract, half pound dates, chopped fine.—MRS. W. L. NICHOLS.

ANGEL CAKE.

Whites of eleven eggs, one cup sugar, one cup flour, one teaspoon cream tartar, one teaspoon vanilla and lemon mixed.—MRS. CHESTERFIELD.

ANGEL CAKE.

Whites of eleven eggs, one and a half cups white sugar, one cup flour, one teaspoon cream tartar, one teaspoon vanilla, pinch of salt. Sift sugar, flour and cream tartar together four times, then add lightly to the well-beaten whites, to which the flavoring had been added. Bake forty minutes in a moderate oven, or until the edges shrink from the pan.—MISS SALISBURY.

SCRIPTURE CAKE.

Four cups 1st Kings 4:22, one and a half cups Judges 5:22 (last clause), two cups Jeremiah 6:20, two cups Nahum 3:12, two cups 1st Samuel 30:12, one cup Numbers 17:8, half cup Judges 4:19 (last clause), two tablespoons 1st Samuel 14:25. Season 2nd Chronicles 9:9, half dozen Jeremiah 17:11, half teaspoon Leviticus

2:13, two teaspoons Amos 4:5. Follow Samuel's prescription for making a boy good, and you will have a good cake.—MRS. T. J. FOSTER.

DEVIL CAKE.

One cup of brown sugar, half cup of butter, half cup of sweet milk, two cups of flour, two eggs, beaten separately; one teaspoon of soda. Mix together, and add the following: One scant cup of chocolate, half cup of sweet milk, two-thirds cup of brown sugar, yolk of one egg beaten slightly. Cook until thick as cream, and stir into cake batter when cool; add one teaspoon of vanilla, and bake. Ice as you prefer.—MRS. LEANEY.

CARROT CAKE.

One cup of butter, one cup of sugar, one cup of grated carrots, one cup of milk, two teaspoons of baking powder. Four to make a nice batter (not too stiff). Use fruit if desired. Bake either as a loaf or as layer cake.—MRS. J. H. MARSHALL.

NUT CAKE.

Two cups sugar, one cup butter, one cup sweet milk, whites of six eggs, three cups flour, two teaspoons baking powder, two cups nuts (chopped). This makes two cakes.—MRS. EDMONDS.

BOILED ICING.

One cup of sugar, piece of butter, half size of an egg; half cup of milk, boil ten minutes, then beat till thick enough to spread over the cake, flavor with either lemon, vanilla, almond or grated chocolate. With the chocolate add a little vanilla also.—MRS. ALBERT WILDING.

1, 2, 3, 4 CAKE.

One cup butter, two cups brown sugar, three cups flour, four eggs, one cup cold water, one cup raisins, one cup currants, quarter pound mixed peel, one teaspoon soda, one teaspoon each of cloves and cinnamon, one tablespoon molasses. Cream butter and sugar, add well-beaten eggs, then water. Add soda and spices to flour, sift in gradually, then fruit and peel. Lastly molasses.—MRS. R. P. SOMERVILLE.

1, 2, 3, 4 CAKE.

One cup of butter, two cups of sugar, three cups of flour, three teaspoons baking powder, four eggs, one cup of milk. Nuts or raisins can be added to this, any kind of flavoring.—MRS. W. J. THOMPSON.

SEED CAKE.

Half pound sugar, half pound flour, half pound almonds, half pound citron peel, half pound orange peel, five ounces of butter, six eggs, six drops oil of cinnamon, half teaspoon soda dissolved in little hot water. Bake as fruit cake.—M. E. PLUNKETT.

DEVIL'S CAKE.

One cup sugar, one cup butter, three eggs, half cup sweet milk, two cups flour, two teaspoons baking powder. Bake as large cake.

FILLING—One cup sugar, one cup grated chocolate, half cup milk. Boil, add one cup walnut meats.—MRS. CHESTERFIELD.

HUCKLEBERRY CAKE.

One cup butter, two cups sugar, three cups flour, five eggs, one cup sweet milk, one teaspoon soda, dissolved in hot water; one teaspoon each nutmeg and cinnamon, one quart fresh huckleberries, dredged with flour. Stir butter and sugar to cream, add whites and yolks of eggs beaten separately, then mix flour, spice and soda. Last stir in huckleberries with a wooden spoon so as not to bruise them. Bake in a loaf or roll.—MRS. WILDE.

PORK CAKE.

One pound fat pork, one cup each of boiling water, blackstrap, sugar, currants and raisins, half teaspoon each of cinnamon and allspice, one heaping teaspoon of soda, mixed with the flour; boil the pork, and chop very fine, add the boiling water and blackstrap. Next the fruit and spice, and last the flour and soda. Make quite stiff and bake in a loaf, in a moderate oven.—MRS. GOODFELLOW.

NUT CAKE.

Half cup butter, two cups white sugar, three eggs, one cup milk, one teaspoon soda, two teaspoons cream tartar, three cups sifted flour, one pound chopped walnuts, one cup raisins. Cook one hour in rather slow oven. Either a chocolate frosting or a white one can be used.—J. W. SJOSTEDT.

SPICE CAKE.

One egg, half cup butter, two-thirds cup molasses, one cup milk, three small cups of flour, one teaspoon soda, two teaspoons cream tartar, one tablespoon mixed spice, one cup of raisins. By using one cup strong coffee in place of milk, makes coffee cake.—MRS. OLMSTEAD.

WALNUT CAKE WITHOUT EGGS.

Half cup butter, one large cup brown sugar, one large cup milk, two and three-quarters cups flour and three teaspoons baking powder, one cup each raisins and walnuts.—MISS SJOSTEDT.

MARBLE CAKE.

Whites of four eggs, one cup of white sugar, half cup of butter, half cup of sweet milk, two teaspoons of baking powder, one teaspoon of vanilla and two cups of sifted flour.

DARK PART—Yolks of four eggs, one cup of dark sugar, half cup of butter, half cup sour milk, one teaspoon each of cloves, mace, nutmeg, and soda, one and a half cups of flour.—MRS. WHITE.

MAHOGANY CAKE.

Grate one-third cake baker's chocolate into half cup sweet milk, cook until thick and let cool. Add one and half cups sugar, half cup butter, three eggs, half cup sweet milk, two cups flour, one teaspoon soda.—M. CHESTERFIELD.

CORNSTARCH CAKE.

One cup butter, one cup cornstarch, one cup milk, whites of six eggs, two cups powdered sugar, two cups flour, one teaspoon baking powder, rose water. Beat butter and sugar to a cream, add cornstarch, milk and flour with baking powder. Lastly the whites of eggs, and flavoring.—MRS. HEARST.

SNOW CAKE.

One pound of arrowroot, quarter pound white sugar, half pound butter, the whites of six eggs. Beat the butter to a cream, stir in arrowroot and sugar gradually, at the same time beating the mixture; whisk the whites of eggs to a stiff froth; add to the other ingredients, and beat well for twenty minutes; flavor to taste. Pour into a buttered mould; bake in a moderate oven from one to one and a half hours. A genuine Scotch receipt.—MRS. C. WRIGHT.

RIBBON CAKE.

Two cups sugar, two-thirds cup butter, one cup milk, three cups flour, three eggs, two teaspoons baking powder. Reserve half the mixture; add one cup raisins, one cup currants, one tablespoon molasses, one small piece citron, one teaspoon cinnamon, cloves and nutmeg. Bake in layers.—MRS. J. H. MEIR.

ZELLA MAY CAKE.

One cup butter, two cups sugar, one cup milk, four eggs, three cups flour, three teaspoons baking powder. Flavoring to taste.

—MRS. HAND.

CREAM CAKE.

Break two eggs in a cup, fill it up with sweet cream, and beat; add one cup sugar, one cup flour, two teaspoons baking powder.

—MRS. LYON.

MRS. BINGHAM'S CAKE.

Two cups light brown sugar, half cup butter, two eggs (save one white for icing), one teaspoon each of cinnamon and cloves, one teaspoon soda, one cup sour milk, two and a half cups flour. Put together with chopped raisins, also currants or candied peel.

—MRS. J. G. SUTHERLAND.

ORANGE CAKE.

The weight of three eggs in butter, in sugar, and in flour. Cream butter and sugar, add two eggs and half the flour, beating well, then add grated rind of an orange and half the juice, then remainder of flour, small teaspoon baking powder, and the third egg.

ICING FOR CAKE.—Six ounces icing sugar, and enough orange juice to make a thick cream. Pour on cake, and leave in warm place to dry.—MRS. J. H. MACCAUL.

TEA CAKE.

Half cup of butter, half cup of milk, one cup of sugar, three eggs, two (even) cups of flour, two teaspoons of baking powder, a pinch of salt. Flavor with grated chocolate if preferred.—MRS. STEELE.

CHOCOLATE CAKE.

One and a half cups of sugar, half cup of butter, half cup of milk, one and a half cups of flour, quarter pound of chocolate, three eggs, two teaspoons of baking powder. Scrape the chocolate fine, and add five tablespoons of sugar to it (this in addition to the cupful and a half). Beat the butter to a cream. Gradually add the sugar, beating all the time. Add three tablespoons of boiling water to the chocolate and sugar; stir over the fire till smooth and glossy, then stir into the sugar and butter; add the eggs well beaten, then the milk and the flour in which the baking powder has been mixed. Bake twenty minutes in a moderate oven. Enough for two layers. Frost with white icing.—MRS. MCGREGOR.

PRINCE OF WALES CAKE.

DARK PART—One cup of brown sugar, half cup of butter, half cup of sour milk, two cups of flour, one cup of chopped raisins, one teaspoon of soda dissolved in hot water, tablespoon of molasses, one teaspoon of cinnamon, cloves or nutmeg, yolks of three eggs.

WHITE PART—One cup of flour, one small cup of cornstarch, half cup of sweet milk, half cup of butter, one cup of white sugar, one large teaspoon of baking powder, whites of three eggs. This makes six layers.

To ice the above, ice white cake with white icing, and the dark with caramel or chocolate icing.—**MRS. G. W. HAYWARD.**

JELLY FRUIT CAKE.

Two cups white sugar, two-thirds cup butter, one cup sweet milk, three cups flour, three eggs, one teaspoon baking powder, flavor with lemon; bake half the mixture in two layers; to remainder add one teaspoon molasses, one cup chopped raisins, half cup currants, one ounce citron chopped fine. Bake in two layers. Put the four layers together with frosting or jelly.—**MRS. A. C. WELLS,** Eden Bank, B.C.

DEVIL'S FOOD.

Two cups of flour, two cups of brown sugar, half cup of butter, two eggs, half cup of sour milk, one level teaspoon soda, half cup of grated chocolate, half cup of boiling water. Cream the butter and sugar; add the eggs well beaten, then the milk with the soda. Then the chocolate dissolved in the boiling water, then add the flour, and bake in jelly cake tins.

FILLING—Two cups brown sugar, one teaspoon of chocolate, one cup of cream. Boil and beat to a cream.—**MRS. S. L. PENHORWOOD.**

DEVIL'S CAKE.

CUSTARD PART—Half cup of grated chocolate, half cup of sweet milk, one cup of brown sugar, the yolk of one egg, teaspoon of vanilla. Stir all together in a granite saucepan. Cook slowly and set away to cool.

CAKE PART—A cup of brown sugar, half cup of butter, two cups of flour, half cup of sweet milk, two eggs. Cream the butter, sugar and yolks of eggs; add milk, sifted flour, and whites of eggs beaten stiff. Beat all together and then stir in the custard part. Lastly add a teaspoon of soda dissolved in a little warm water. Bake in two jelly cake tins.—**MRS. HAND.**

FRENCH CREAM CAKE.

One cup sugar, three eggs, two teaspoons baking powder, three tablespoons milk, one large cup flour. Beat the sugar and eggs together, then add flour and baking powder; flavor with vanilla.

THE CREAM—Boil nearly a pint of sweet milk; blend two small tablespoons cornstarch with a little milk; to this add two eggs; stir this in slowly with one scant cup of sugar. When almost done, add half cup of butter, and flavor. Any kind of icing.—MRS. J. H. BUSCOMBE.

DOLLY VARDEN CAKE.

Whites of two eggs, one cup sugar, one cup milk, one and a half cups flour, two teaspoons baking powder, a pinch of salt, lemon flavoring to taste. Bake in two jelly cake tins.

FILLING AND ICING.—Boil one and a half cups white sugar in half cup of water; add one teaspoon vanilla; pour over the beaten yolks of two eggs; stir till thick enough to spread.—MRS. HAND.

APPLE AND LEMON FILLING FOR CAKE.

Two medium-sized apples grated with one lemon; add to this one cup of granulated sugar, and boil, stirring continually until it thickens.—MRS. W.

ICE CREAM CAKE.

Two cups sugar, half cup butter, two cups flour, one cup sweet milk, one teaspoon baking powder sifted into flour, whites of four eggs beaten stiff and added last. Flavor with lemon, and bake in two layers.

FILLING FOR CAKE—Two teaspoons gelatine, six tablespoons boiling water; strain and add twenty-four tablespoons pulverized sugar. Flavor with vanilla; beat until very light. Butter a tin same size as the one in which cake was baked, and set aside until cold. Put cake and filling together with frosting flavored with rose.

—MRS. TURNBULL.

LAYER CAKE.

Half cup butter, one cup sugar, half cup milk, two cups flour, three eggs, pinch salt, two teaspoons baking powder, whites of two eggs taken out for frosting.

FROSTING—Whites of two eggs beaten to a stiff froth with twenty teaspoons of castor sugar added by degrees; any flavoring desired. Grated fresh cocoanut put on this frosting between the layers and quite thickly on top is very delicious. This portion makes two layers.—J. W. SJOSTEDT.

LAYER CAKE WITH RAISIN FILLING.

Three eggs, one cup sugar, half cup butter, one cup milk, three cups flour, two teaspoons baking powder. Flavor with vanilla and bake in three layers.

FILLING—One cup chopped raisins, one cup sugar, one cup boiling water. Cook twenty minutes; one teaspoon cornstarch dissolved in water, added while cooking.—MRS. A. M. NELSON, B.C.

DARK LAYER CAKE.

Two eggs, half cup brown sugar, three-quarters cup of blackstrap, one and three-quarters cups flour, one teaspoon soda, butter the size of an egg, three-quarters cup boiling water. Dissolve soda in boiling water, and add second last. Add whites of the eggs last. Very nice with lemon filling and chocolate icing.—MRS. S. E. FLEMING.

LAYER CAKE.

Break two eggs in a coffee cup, then fill the cup with milk, turn into mixing bowl and add a tablespoon butter, one cup of sugar, two cups flour and two teaspoons baking powder, a little salt. Should bake in about ten minutes.—MRS. C. N. COBURN.

LEMON CAKE.

Three eggs beat separately, one cup sugar, quarter cup milk, three-quarters cup flour, four tablespoons cornstarch, large tablespoon butter, beaten to a cream; half teaspoon soda in milk, teaspoon cream of tartar in the flour.

FILLING—One lemon juice and grated rind, one cup boiling water, half cup sugar, one tablespoon cornstarch, one egg, butter the size of an egg. When cool put between layers of cake and ice with white icing flavored with lemon.—M. E. PLUNKETT.

SCOTCH SHORT BREAD.

Two pounds pastry flour, one pound butter, three-quarters pound fruit or bar sugar. Rub ingredients together until a stiff dough is formed. Roll out about one inch thick, trim edges, prick all over with fork, and bake in moderate oven about three-quarters of an hour, or roll out thin and bake as cookies.—MRS. J. A. MACCOLL.

SCOTCH SHORT BREAD.

One cup butter, half cup sugar, three cups flour. Mix with hands and make into shape. Bake in quick oven on greased paper.

MRS. J. G. SUTHERLAND.

MARSHMALLOW CAKE.

One and a half cups sugar, one cup butter, cream together; one cup sweet milk, whites of four eggs, two and a half cups flour, two teaspoons baking powder, one teaspoon flavoring. Bake in layers.

FILLING—One-third box gelatine dissolved in one cup warm water, add one pound confectioners' sugar. Beat twenty minutes, flavor with vanilla, spread on the cake before it gets cold, as thick as the cake.—GWEN LOWE.

VICTORIA SANDWICH CAKE.

Two eggs, four ounces butter, sugar, flour, teaspoon baking powder, work the butter and sugar to a cream, add eggs well beaten, sift in flour and baking powder. Beat for ten minutes, bake in round flat greased tins and spread with jam, sifted sugar or icing on the top. The whole mixture can be baked in one tin, which makes it more spongy and a little less butter may be used.—MRS. ALBERT WILDING.

MOLASSES CAKE.

One cup of molasses, half a cup of sugar, half cup of butter, two and a half cups of flour, one cup of boiling water, with two teaspoons of soda dissolved, spice to taste, lastly add two well-beaten eggs.—MRS. W. J. THOMPSON.

GINGER BREAD.

One cup butter, one cup milk, one cup sugar, one cup molasses, three cups of flour, one egg, one teaspoon soda, dissolved in warm water, and stirred in the last thing after the flour is in.—MRS. A. W. ROBERTS.

GINGER CAKE.

Two eggs, one cup of butter, one cup of sugar, one cup of molasses, one teaspoon of soda dissolved in the molasses; one cup of milk, two and a half cups of flour.—MRS. LEANEY.

SOFT GINGER BREAD.

One cup sugar, three-quarters cup butter, three eggs beaten separately, one cup sour cream, one cup molasses, three cups sifted flour, one tablespoon ginger, two teaspoons soda.—MRS. J. C. MILLER.

GINGER BREAD.

Half cup sugar, half cup butter, half cup molasses, one egg, one and a half cups flour, one teaspoon soda dissolved in one gill water (boiling), one teaspoon ginger.—MRS. W. H. PRICE.

SOFT GINGER BREAD.

Three-quarters cup molasses, one cup brown sugar, half cup butter, one cup sour milk, three cups flour, three eggs, one tablespoon of ginger, one teaspoon of soda, and one of cinnamon, one cup chopped raisins.—C. A. FORDE.

CRUMBLY GINGER BREAD.

One pound flour, half pound brown sugar, half pound butter, one tablespoon ginger. Mix thoroughly and put in shallow pans without rolling.—MRS. J. W. LEB. ROSS.

CREAM PUFFS.

One and a half cups flour, two-thirds cup butter, half pint water. Boil butter and water together, stir in flour while boiling, let it cool, and add five well-beaten eggs. Drop in tins and bake in a quick oven. When cool fill with whipped cream sweetened.—MRS. MILLER.

CREAM PUFFS.

Half cup flour, two-thirds cup butter, half pint water. Boil butter and water together, stir in flour while boiling, let it cool and add five well-beaten eggs. Drop on tins and bake in a quick oven. When cool fill with the following: One pint milk, one cup sugar, one-third cup cornstarch, two eggs. Beat sugar, eggs and cornstarch together while boiling. Flavor with lemon or vanilla.—MISS BURDEN.

CREAM PUFFS.

One cup hot (boiling) water, half cup butter, one cup flour, three eggs. While the water is boiling, put butter in, and as soon as it melts stir in the flour. When cool, not cold, add the well-beaten eggs, mix well together. This makes twelve puffs. Bake in a quick oven twenty-five minutes. To be filled with whipped cream, or the following custard: One cup milk, half cup sugar, one egg, one tablespoon cornstarch. Flavoring.—MRS. F. A. KING.

DOUGHNUTS.

Sift together three cups flour, one cup sugar, two teaspoons baking powder, one scant teaspoon salt, half nutmeg, half teaspoon cinnamon. Stir half teaspoon soda in half cup sour cream (scant), add one cup sweet milk and two eggs well beaten, and one teaspoon lemon extract. Stir into dry mixture. Mix rather soft, roll, cut and fry in smoking hot lard.—MRS. F. C. SMITH.

DOUGHNUTS.

Four potatoes put through sieve, two cups sugar, three eggs, one cup sweet milk, three teaspoons baking powder, spice to taste add flour to roll. Cut out and fry in hot lard.—MRS. BURROWS.

PRIZE DOUGHNUTS.

One cup of sugar, one cup of milk;
Two eggs beaten fine as silk.
Salt and nutmeg (lemon'll do);
Of baking powder, teaspoons two.
Lightly stir the flour in;
Roll on pie board not too thin;
Cut in diamonds, twists or rings;
Drop with care the doughy things
Into fat that briskly swells
Evenly the spongy cells.
Watch with care the time for turning;
Fry them brown—just short of burning.
Roll in sugar, serve when cool,
Price—a quarter for this rule.

DOUGHNUTS.

One cup granulated sugar, one cup sweet milk, four tablespoons melted butter, two eggs, three cups of flour sifted with three teaspoons of baking powder, one-half teaspoon salt and one of cinnamon, add sufficient flour to roll out, sugar while warm.—MRS. J. D. H. BROWNE.

DOUGHNUTS.

One cup sugar, one cup sour milk, one egg, one teaspoon soda, three tablespoons melted butter, a little nutmeg and salt, flour to roll, cut with doughnut cutter, and fry in hot lard.—MRS. W. F. FERRIS.

CRULLERS.

Four eggs, two cups brown sugar, four tablespoons melted butter, two tablespoons melted lard, one scant cup of milk and water, four heaping teaspoons baking powder, mace and a little salt. Flour to roll.—MRS. F. A. KING.

CHEESE CAKES.

Line patty tins with pie crust. Put into these one tablespoon raspberry jam. Make following sponge and pour in: One cup sugar, quarter cup butter, half cup milk, two eggs, one teaspoon mixed spices, two teaspoons baking powder, one and a half cups flour. Bake.—MRS. R. P. SOMERVILLE.

INDIVIDUAL CAKES.

One cup butter, two cups sugar, three cups flour in which two teaspoons baking powder are well mixed and sifted, and one cup sweet milk. Cream the butter and add sugar gradually. Beat whites and yolks of eggs separately, and add yolks to first mixture, then add milk and flour alternately till right quantities are in, and fold in white of eggs, beaten till stiff. Bake in large pan and when cool enough, cut into different shapes and spread on icing made in this way:

ICING FOR ABOVE.—One pound granulated sugar and one small cup water, boiled in double boiler till soft when dropped in cold water, but not sticky. Let this cool, then stir to a white paste. Divide into three parts; place each, as wanted, on stove in double boiler, stirring constantly. Stir into one part two tablespoons melted chocolate, into another a little lemon juice, and into the third a little vanilla and a few drops liquid cochineal.—MRS. C. F. FARWELL.

NUT DROP CAKES.

One cup brown sugar, half cup butter, one cup chopped raisins, one cup chopped walnuts, one and a quarter cups flour, two eggs, half teaspoon baking powder, one teaspoon vanilla, one teaspoon mixed spice. Cream butter and sugar, and stir in well-beaten eggs. Mix raisins, nuts and spices with flour and baking powder, add vanilla. Beat thoroughly and drop from a teaspoon on baking pan.—MRS. SCARLET.

ROCKS.

One pound flour, half pound sugar, half pound butter, half teaspoon cream of tartar, one small teaspoon soda, one cup currants or finely chopped raisins, three eggs. Mix flour, butter and sugar, soda and cream of tartar dry, then add the fruit and, lastly, the beaten eggs; cinnamon, nutmeg and vanilla to taste. Bake in a moderate oven, dropping them from a teaspoon in small cakes. Add nuts and one teaspoon ground cloves if you like.—MISS SJOSTEDT.

ROCKS.

One and a half cups sugar, one cup butter, four eggs, well beaten; one teaspoon cinnamon, one pound English walnuts, one pound almonds, three-quarters pound seedless raisins, two and a half cups flour, one teaspoon soda in four tablespoons hot water. Melt butter a little on stove, then add sugar, beat in egg and other ingredients; last the flour and soda. Form in little balls and try. If they do not rise sufficiently, add a little more flour.—MRS. P. T. ROWLAND.

ROCKS.

One cup butter, three eggs, one and a half cups brown sugar, two and a half cups flour, one teaspoon soda, two cups raisins, one teaspoon cinnamon, one cup walnuts. Drop from spoon on buttered pans.—MRS. GREAZA.

NUT DROPS.

One cup sugar (light brown), two eggs, one teaspoon baking powder in half cup flour, one cup nut meats, half cup butter (creamed), two tablespoons milk. Add enough flour to make stiff batter.—MISS JULIA LUSCOMBE.

DROP NUT CAKES.

Beat yolks of two eggs until thick and lemon colored; add, gradually, one cup of brown sugar, one cup broken walnuts, the whipped whites of two eggs, six tablespoons sifted flour, a little salt and vanilla, quarter teaspoon baking powder. Drop by small spoonfuls into greased tin, dust lightly with powdered sugar, and bake in quick oven from ten to fifteen minutes.—MRS. J. W. COTTRELL.

AFTERNOON TEA CAKES.

One cup butter, half cup sugar, beaten to a cream; two cups flour, one teaspoon baking powder and two eggs. Drop the mixture from a teaspoon into a floured pan, and bake in moderate oven.—MRS. HEARST.

SUNDERLAND GINGERBREAD NUTS.

One and three-quarters pounds treacle, one pound moist sugar, one pound butter, two and three-quarters pounds flour, one and a half ounces ground ginger, one and a half ounces allspice, one and a half ounces coriander seeds. Let the allspice, coriander seeds and ginger be freshly ground; put into a basin with flour and sugar and mix well together; warm the treacle and butter together, then with a spoon work it into the flour until the whole forms a nice, smooth paste. Drop the mixture from the spoon on to a piece of buttered paper and bake in rather a slow oven from twenty minutes to half an hour. A little candied lemon peel mixed with the above is a great improvement.—MRS. E. I. SIMPSON.

GERMAN BISCUITS.

One-quarter pound butter, one-quarter pound icing sugar, one-half pound flour, one-half teaspoon baking powder, one heaped teaspoon cinnamon, one egg. Beat butter and sugar to a cream, add egg,

then dry ingredients. Roll at once very thin and cut in small rounds. After baking in the oven, put the biscuits on top of stove to toast for about an hour. Put red currant jelly between two and ice top.—MRS. J. H. McCAUL.

BACHELOR BUTTONS.

One-half cup butter, one-half cup sugar, one cup flour, one egg. Rub butter and flour together, add half the sugar; beat egg with other half. Mix all together; add almond flavoring; roll in the hand to size of nut, sprinkle with sugar. Bake on buttered paper.—MISS BUCHAN.

ALMOND NUTS.

One-half pound fine flour, one-half pound sifted sugar, one-half pound blanched almonds, pounded fine; six ounces butter, two eggs, grated rind of lemon. Beat the butter to a cream; beat the eggs also. Mix all together, and stir briskly for one-quarter of an hour; form into small balls, and bake in a slow oven until of a pale yellow color.—MRS. WM. BROWN.

BROWNIES.

Cream one-third cup butter, add one-third cup powdered sugar, one-third cup molasses, one egg well beaten, and seven-eighths cup flour, then add one cup of pecan or other nuts broken finely. Bake in moderate oven in small tins with half a nut meat in centre of each cake.—MISS SJOSTEDT.

BROWNIES.

Two eggs, one cup sugar, half cup of butter, half cup flour, two squares Baker's chocolate (melted), half cup chopped walnuts, one teaspoon vanilla. Beat butter, sugar and unbeaten eggs together. Bake on buttered paper and cut while hot, in pieces.—MISS GERTRUDE CLERGUE.

CHOCOLATE COMFITS.

Whites of six eggs, one and a half cups each of sugar and grated chocolate, one and three-quarters cups flour (full measure). Beat eggs, add sugar and chocolate, then the flour slowly. Drop from spoon on buttered paper, and bake in a moderate oven.—MRS. S. E. FLEMING.

BANBURY CAKES.

Mix together one pound currants, quarter pound beef suet finely minced, three ounces each candied orange and lemon peel, shred

small; a few grains of salt, quarter ounce nutmeg and cinnamon, mixed; quarter pound ratafias, rolled into powder. Make a light paste of one pound flour, fourteen ounces butter; roll out one-half into a very thin square and spread the mixed fruit and spice equally over it, moisten the edges, lay on the remaining half of the paste rolled equally thin, press the edges together, mark the whole into regular divisions of two inches in width and three inches in length. Bake in hot oven for half an hour, divide into cakes while still warm, and dust with powdered sugar.—MRS. WM. BROWN.

LEMON CHEESE CAKES.

One pound granulated sugar, half pound of butter, the juice of three lemons, peel of two grated fine. Put on stove, and when nearly boiling, put in six eggs, keep stirring, and when it begins to stiffen, take off the fire, and put away in jars for use. When you use it, add a sweet biscuit, grated.

CHEESE CAKES NO. 2.

Half pound of granulated sugar, four ounces of butter, well beaten together; add the yolks of four eggs, the whites of two, the juice of two lemons, also the grated peel. This will make two dozen.—MRS. GRIFFITH.

MACAROONS.

Blanch, dry and pound half pound almonds. Make into a paste with one teaspoon of flavoring extract, beat three eggs, whites, with half a cup powdered sugar, adding the sugar by the teaspoonful. Add half teaspoon almond extract and the pounded almonds. If very soft, add one tablespoon flour. Roll into balls, walnut size, with wet hands; flatten a little and place apart from each other on buttered paper. Bake slowly.—MRS. C. A. MCKINNON.

COCOANUT MACAROONS.

Whites of two eggs beaten stiff, add one cup granulated sugar and one and a quarter cups cocoanut. If cocoanut is shredded, chop it a little and use small cups for measuring. Put the mixture in a double boiler and heat through. Have ready your pans with buttered paper on them. Take mixture off the stove and at once add one and a half teaspoons cornstarch, quarter teaspoon bitter almond essence and stir thoroughly. If too thin to drop nicely, add a little more cocoanut. Drop in pans and bake in moderate oven for fifteen or twenty minutes.—MRS. C. B. SMITH.

ALMOND MACAROONS.

Half a pound of sweet almonds, a coffee cup of white sugar, the whites of two eggs. Blanch the almonds and pound them to a paste, add to them the sugar and the beaten whites of eggs; work the whole together with the back of a spoon, then roll the mixture in your hands in balls about the size of a nutmeg, dust sugar over top, lay them at least an inch apart on a sheet of oiled paper. Bake in a cool oven a light brown.—MRS. C. B. SMITH.

COCOANUT MACAROONS.

Half pound cocoanut, one cup sugar, two eggs, pinch salt, two and a half tablespoons flour, one small teaspoon almond flavoring, butter a pan and sprinkle lightly with flour, drop the macaroons in small spoons, and bake in a quick oven a light brown. They are more easily removed when cool.—MRS. ANDREW ELLIOT.

ROLLED OATS MACAROONS.

To three level tablespoons of butter add gradually half a cup of sugar, then add the beaten yolks of two eggs, beaten again with half cup of sugar, stir in two and a half cups of rolled oats, two and a half level teaspoons of baking powder, quarter teaspoon salt, and one teaspoon vanilla. Fold in whites of two eggs beaten stiff. Drop on buttered pan, making little rounds about three inches apart. Bake in a slow oven.—MRS. E. PARKER MILLER.

CHOCOLATE WAFERS.

One-half cup brown sugar, one-half cup granulated sugar, one-half cup butter, one egg, one-half cup grated chocolate, one teaspoon extract of vanilla. Mix all together, add one and one-half cups flour, roll very thin, cut with square cutter. Bake about five minutes in hot oven.—MRS. N. C. MANSELL.

ROLLED GINGER SNAPS.

Half pound flour, quarter pound sugar, quarter pound butter, half ounce ginger, one lemon. Mix all well together and add enough molasses to make a thin paste. Spread on a tin and bake in a hot oven, and while still hot cut in squares and roll quickly.

MRS. E. I. SIMPSON.

OATMEAL WAFERS.

One cup of butter, one cup of light brown sugar, one cup of water, two cups of oatmeal, one tablespoon vanilla, one level tea-

spoon of baking soda, one teaspoon of salt, enough flour to mix to a dough. Roll out thin and cut into long narrow strips. Bake until crisp. To keep the wafers crisp put into an air-tight tin, they will then be good for months.—MRS. CLIFFE.

GERMAN CRISPS.

Beat half a cup of butter to a cream, gradually add one cup sugar, one egg and the yolk of another, beaten light; the grated rind and juice of half a lemon, and flour enough to form a dough that may be kneaded. Roll the dough into a thin sheet, cut into rounds, hearts or diamonds, set into buttered tins, brush the tops of the cakes with the white of egg (reserved for the purpose), slightly beaten. Decorate with halves of blanched almonds or candied fruit.—MRS. HEARST.

SHREWSBURY CAKES.

Two cups sugar (granulated), two cups butter, three cups flour, three eggs, three teaspoons baking powder. Flavor to taste. Roll out and cut as cookies.—J. R. D. B.

OATMEAL COOKIES.

Two cups flour, two cups oatmeal, half cup butter, half cup lard, one cup brown sugar, two teaspoons baking powder.

FILLING—One pound dates, one cup water, one cup brown sugar. Boil to a jam, cut cakes round and place filling between.

—MRS. E. R. MALMBORG.

OATMEAL CARAMELS.

Three cups rolled oats, one and a half cups brown sugar, two tablespoons butter, two tablespoons baking powder, a little salt. Bake in quick oven.—A. MITCHELL.

ROLLED OAT COOKIES.

Three cups rolled oats, one and a half cups flour, one cup light brown sugar, half teaspoon soda, salt. Mix above ingredients well and add three-quarters cup shortening, part butter and part lard. Lastly add half cup boiling water (scant). Mix well and roll thin. Bake brown.—MRS. E. T. GRAND.

OATMEAL COOKIES.

Two cups flour, two cups oatmeal, three-quarters cup brown sugar, half cup butter or lard, half cup sour milk, teaspoon soda, pinch of salt.—MRS. P. C. CAMPBELL.

OATMEAL COOKIES.

One cup granulated sugar, one tablespoon butter, half teaspoon salt, two teaspoons vanilla, two teaspoons baking powder, two eggs, two cups oatmeal, half cup flour. Remove from pan while hot.—MRS. PIERCY.

OATMEAL GINGER CAKES.

One cup butter, one cup oatmeal, one cup sugar, two eggs, two teaspoons ginger, one cup molasses, one cup sweet milk, three cups flour, one teaspoon soda. Drop a spoonful on a buttered pan. Bake in a moderate oven.—MRS. STUCKEY.

GINGER SNAPS.

One coffee cup New Orleans molasses, one coffee cup butter, one coffee cup brown sugar; put in a saucepan, set on stove and let come to a boil, take off and add one teaspoon soda, and one tablespoon ginger. Mix in enough flour to roll out easily, roll thin and bake in a quick oven. Good.—MRS. W. R. CUNNINGHAM.

GINGER SNAPS.

One cup sugar, one cup molasses, one cup butter, one teaspoon soda, one teaspoon ginger, one egg. Flour to roll.—J. R. D. B.

GINGER SNAPS (ECONOMICAL).

One cup brown sugar, one cup molasses, one cup lard (melted), one tablespoon ginger, one tablespoon vinegar, one teaspoon salt, one teaspoon soda dissolved in half cup $\frac{1}{2}$ boiling water. Flour to roll.—MISS JESSIE BURDEN.

GINGER SNAPS.

One cup molasses, one tablespoon soda, one cup sugar, one egg, one tablespoon ginger, one tablespoon vinegar. Bring to a scald molasses, stir in soda, pour it while foaming over sugar, egg, ginger and vinegar, the last named articles to be well beaten before putting in molasses and soda, flour enough to roll stirred in as lightly as possible.—MRS. STUCKEY.

BOSTON COOKIES.

One cup butter, one and a half cups brown sugar, two cups chopped raisins, half teaspoon soda in half cup water, three eggs, one cup chopped walnuts, one teaspoon cloves, one teaspoon cinnamon, three and a quarter cups flour. Cream the butter, add

gradually sugar and well-beaten eggs, then add the soda dissolved in water. Add half the required quantity of flour, the spices, raisins and nuts, then add the remainder of flour, and beat well. Drop by spoonfuls one inch apart on a buttered tin, and bake in moderate oven.—MRS. TOMLINSON.

LADIES' FINGERS.

One egg, one cup sugar, half cup butter, half cup sweet milk, two cups of flour, two tablespoons of lemon. Beat the butter, sugar and eggs together until very light. Add lemon and milk, last the flour and baking powder sifted together. Cut in little strips, roll in sugar; bake in a quick oven. Use your hands to roll them instead of a rolling pin.—MRS. H. A. BUSCOMBE.

SPICED DATE COOKIES.

One and a half cups brown sugar, one cup butter, half cup sour cream, one teaspoon soda dissolved in cream, one grated nutmeg, two teaspoons cinnamon.

FILLING—One pound dates (or figs), half cup water, chop fine, and boil to a jam (a very little vinegar improves the flavor). Roll very thin, spread jam between, cut into squares and bake.—MRS. J. W. COTTRELL.

DATE COOKIES.

Two cups oatmeal, two cups flour, one cup brown sugar, half teaspoon soda, half cup butter, half cup lard or nice dripping, half cup cream. Roll thin, spread dates between, cut in squares and bake. One pound dates to be cooked with half cup sugar and small quantity water. A very little vinegar improves the dates.

—MRS. J. H. LUSCOMBE.

SUGAR COOKIES.

Two cups sugar, one cup butter (beat to cream), one egg, pinch of salt, one cup sour milk, one teaspoon soda. Flavor to taste. Flour to roll.—MOLLIE.

COOKIES.

Three eggs, one cup of butter or half butter and half lard, one cup of coffee sugar, two teaspoons of baking powder, half nutmeg. Flour sufficient to roll out. Sift flour and baking powder together. Beat eggs well, then add sugar and butter, beat all well together, then add flour to make a soft dough. Bake in a very hot oven.

—MRS. E. KING.

CREAM COOKIES.

Two cups sugar, three eggs, one cup sour cream, one teaspoon baking soda, one teaspoon vanilla and pinch of salt. Add flour to make dough of right consistency to roll thin.—Mrs. BURROWS.

FRUIT COOKIES.

One and a half cups sugar, three eggs, one teaspoon soda, one cup currants, one cup butter, half cup molasses, one cup chopped raisins, one teaspoon all kinds spices. Flour to roll.—Mrs. A. E. GREAZA.

COOKIES.

One cup of white sugar, half cup of butter, one egg, two table-spoons of sweet milk, two teaspoons of baking powder. Add sufficient flour to roll thin. Bake in a quick oven.—Mrs. STUCKEY.

COOKIES.

One cup better, one cup white sugar, three eggs, one teaspoon of lemon juice, two teaspoons baking powder, flour enough to roll out. Bake in a quick oven.—Mrs. E. BASSINGTHWAIGHTE.

COOKIES.

Two cups sugar, two cups milk, one cup butter, one egg, one teaspoon baking powder, nutmeg or other spice. Sufficient flour to roll thin.—Mrs. MARKS.

COOKIES.

One cup butter, two cups sugar, one-half cup sweet milk, one teaspoon baking powder, flour enough to roll out thin, cut with a sharp tin cake-cutter and bake in a quick oven.—Mrs. GEO. MARKS.

COOKIES.

Two pounds granulated sugar, one pound butter, one ounce carbonate ammonia, one pint sweet milk, flavor with essence of lemon. Warm the milk and dissolve the pulverized ammonia in it; put sugar, butter, essence, and lastly the milk. Flour to make stiff enough to roll.—Miss FARWELL.

FRUIT CARAMELS.

Two eggs, one cup sugar, half cup butter, one-eighth pound walnuts (crushed), half pound dates chopped fine, half teaspoon soda, one teaspoon cream of tartar, flour to make a stiff batter. Bake slowly.—A. MITCHELL.

Algonquin Hotel

SAULT STE. MARIE
ONTARIO



GOOD ROOMS EXCELLENT SERVICE

BUS MEETS ALL BOATS
AND TRAINS



Rates \$2.00 per day, with special arrangements for
parties making prolonged visit.

The Soo Importing Co.

NEW GOODS ARRIVE DAILY

Ladies' Suits, Skirts and Jackets

Full Line of Hosiery. Full Line of Boots and
Shoes. Full Line of Clothing.

25 PER CENT. LESS THAN ANY OTHER PLACE IN TOWN
CALL AND SEE

Sault Ste. Marie - Ontario

Mason & Risch Pianos

ARE NOTED FOR

Their General Excellence of Workmanship
Their Lasting Qualities
Their Beauty of Tone

You will do yourself an injustice if you do not investigate the merits of this piano when purchasing an instrument. The more you investigate the better you will be pleased. These pianos are always ready for inspection at

Anderson's Music Store

H. HOLGATE

PROFESSOR OF MUSIC

¶ Lessons given in all branches of Music and Elocution. Pupils trained for Toronto Conservatory of Music and Toronto College of Music Examinations

STUDIO, QUEEN STREET

Over Finch's Store

SAULT STE. MARIE

ART rightly taught
elevates and refines.

¶ What history would we hold to-day of the past races, savage or civilized, biblical or of the world, if it were not for their paintings and drawings and potteries? Are we in Sault Ste. Marie going to allow our children to learn only the straight line of the Mill-Chimney, or the curve of the coin, to be their mark on the future?

Modelling, Charcoal, Water Colors, Oils.
Also from Life

LYDIA DAVIS HARGREAVES (MRS.)

Quibell Block, Sault Ste. Marie

CREAMS AND JELLIES

*"Give us the luxuries of life and we
will dispense with the necessities."*

ANGEL CREAM.

Put in a double boiler one pint of new milk, saving out enough to rub smooth three heaping teaspoons of cornstarch. Add to hot milk with one cup of sugar. Take it from the fire and add ten drops of almond extract, and the whipped whites of three eggs. Mould, and pour over when serving a rich boiled custard made of one and a half cups of milk, two tablespoons sugar, and the yolks of three eggs, flavored with vanilla.—MRS. S. E. FLEMING.

ORANGE CREAM.

Quarter ounce of gelatine, quarter pint water, juice of three oranges (should make quarter pint), quarter pound sugar, quarter pint new milk, one egg. Dissolve the gelatine in the water over fire, keep warm but not too hot, mix the juice of three oranges and the milk and sugar very slowly to prevent curdling, add the yolk of one egg, lastly add the gelatine, stir a few minutes over fire, strain through a cloth into a mould. Enough for four people.—MRS. B. J. CLERGUE.

ORANGE CREAM.

Six large oranges, half a pound white sugar, quarter pint of water, half pint of cream, two tablespoons of any kind of liquor, sugar to taste. Put the sugar and water into a saucepan and boil them until sugar becomes brittle, which may be ascertained by taking up a small quantity in a spoon, and dipping it in cold water. If the sugar is sufficiently boiled, it will easily snap. Peel the oranges, remove as much of the white pith as possible, and divide them into nice-sized slices without breaking the thin white skin, which surrounds the juicy pulp. Place the pieces of orange on small skewers, dip them into the hot sugar, and arrange them in layers round a plain mould, which should be well oiled with the purest salad-oil. The sides of the mould only should be lined with the orange and the centre left open for the cream. Let the sugar become firm by cooling, turn the orange carefully out on a dish, and fill the centre with whipped cream. Flavored with any kind of liquor and sweetened with pounded sugar.—MRS. B.

ORANGE CREAM.

Four tablespoons gelatine; cover with one cup cold water and set aside for fifteen minutes. Add to this: One cup boiling water, four cups of orange juice and grated rinds of four oranges, four cups granulated sugar, two tablespoons of lemon juice. Strain all this, and set away to cool (not set). When cool pour into one quart of cream which has been whipped well. Whip all well together, and serve in half orange shells. Sufficient for twenty-five people.

—MRS. JOHN BEGG.

LEMON CREAM.

Dissolve half pound of white sugar and three-quarters ounce gelatine in a gill of water, add thin rind and strained juice of two lemons. Boil and skim till a bright rich syrup, then strain and whisk it into a pint and a gill of thick sweet cream till it begins to thicken. Pour into a mould, and place on ice till firmly set.—MRS. BURDEN.

TENBY CREAM.

Put in saucepan one pint milk, half pound loaf sugar, grated rind of three lemons, and one ounce of gelatine (dissolved in a little water). Put on the stove and let the sugar dissolve, then add yolks of three eggs, and when it has curdled strain through a sieve and let it cool a little. Add the juice of three lemons and gradually the whites of three eggs beaten to a stiff froth.—A. J. BENNETT.

KENSINGTON CREAM.

Half box of gelatine soaked one hour in half pint of milk. Put one pint of milk in double boiler with four tablespoons sugar and yolks of four eggs; when boiling add gelatine and milk; stir until gelatine is dissolved. Take from stove, add one teaspoon vanilla, and the beaten whites of eggs; then turn into wet mould. Serve with cherries and whipped cream.—MRS. J. E. IRVING.

ITALIAN CREAM.

One box gelatine, one cup sugar, two teaspoons vanilla, one quart milk, four eggs. Soak the gelatine in the milk for one hour. Put in the double boiler to get hot, not to boil. Add the well-beaten yolks of the eggs. Brown the sugar in a saucepan, and add slowly to the custard. Flavor, then add the beaten whites of eggs. Put into wet mould. Serve with sweetened and flavored whipped cream.—B. A. T.

CREAM BRULET.

One cup brown sugar, one pint milk, three-quarters cup flour. Bring the milk to a boil; stir in the flour, which has been mixed with a little cold milk; burn the sugar in a frying pan. When the milk and flour are cooked, pour into the burnt sugar. Mix well, pour into a mould, and serve with whipped cream.—MRS. McCULLOUGH.

COQUELIN CADET CREAM.

One pound good prunes, two ounces sugar, bit of lemon peel, four tumblers water. Let simmer for two and a half hours, pass through hair sieve. Melt half an ounce gelatine in teacup of boiling water, mix well with strained prunes, and set in a mould to cool. When cool, turn into a glass dish, serve with whipped cream flavored with vanilla and slightly sweetened.—MRS. R. J. AITKEN.

AMERICAN CREAM.

Half box gelatine, soaked in one quart milk for half an hour. Then put it on the stove to boil, stirring gently all the time. Take off, and add the yolks of four eggs beaten with four tablespoons sugar (white). Put directly on the stove again to get warm but not to boil. Take off again, and add the whites of the eggs beaten to a stiff froth, with four tablespoons of sugar. Flavor to taste. Pour into a mould to get firm.—MISS BURDEN.

SWISS CREAM.

Half pound macaroons, two tablespoons of cornstarch, three tablespoons of milk, one pint cream, one teaspoon of vanilla. Lay macaroons in a glass dish, mix the cornstarch with the milk, put the cream over the fire, and when near boiling, stir in the cornstarch, cook slowly for five minutes. Remove from the fire and flavor, pour over the macaroons, and when cold, dot with bits of bright jelly or candied fruits.—MRS. SYDNEY L. PENHORWOOD.

CHOCOLATE CUSTARD.

One quart milk, two ounces chocolate grated, one small cup sugar, six eggs, one small teaspoon salt. Boil the milk, add the chocolate, wet with milk, and boil together ten minutes. When cold, beat the yolks and one white, add sugar, mix well with the chocolate, and bake with the dish set in a pan of boiling water. When stiff, beat the whites with five tablespoons sugar, adding one tablespoon at a time. Spread on the custard, and put in a very cool oven to stiffen.—MRS. T. J. KENNEDY.

PINEAPPLE CREAM.

One large pint pineapple, quarter package gelatine. Soak gelatine in a little cold water, heat the juice of pineapple, mix in gelatine, and let cool, whip one pint of cream, mix with juice and gelatine, and pour over fruit. Mould.—M. E. PLUNKETT.

CHOCOLATE BLANC MANGE.

Half box Knox's gelatine, one quart sweet milk, half cup cold water, one cup sugar, two ounces grated chocolate. Soak gelatine in cold water, boil the milk with sugar and grated chocolate and a little salt, five minutes. Then add dissolved gelatine, stirring constantly. Flavor with vanilla, pour into mould, and serve with whipped cream.—MRS. L. H. DAVIS.

CHOCOLATE CREAM.

Soak a box of gelatine in half a pint water for two hours. Heat one quart milk in a double boiler, grate two ounces chocolate, and mix with four tablespoons sugar and two tablespoons boiling water. Stir over a hot fire till smooth and glassy (do not let boil), then stir into the milk. Beat the yolks of three eggs with half cup sugar, add to the gelatine, and stir the mixture into the hot milk. Cook three minutes. Flavor with vanilla, add a little salt. Let stand till cold, then stir in the beaten whites. Pour into moulds and set on ice to harden. Serve with the custard or whipped cream.—MRS. J. A. REID.

CHOCOLATE SNOW.

One box gelatine, one pint water, four eggs (whites), one cup sugar, four tablespoons chocolate, one pint milk. Divide gelatine into two. Soak half in one cup cold water, the other in one cup milk for twenty minutes. Add one cup boiling water to first, and one cup hot milk to second. Add half cup sugar to each. To the gelatine and water add the scraped chocolate, stir on the stove till dissolved, set aside to cool. Then add flavoring. Beat up each part separately, add well-whipped whites, half to each, and mould in layers of white and chocolate. Serve with custard or whipped cream.—BEATRICE A. THOMAS.

SNOW PUDDING.

One-third box gelatine, one lemon, two eggs, pulverized sugar. Soak gelatine in glass of cold water for five minutes, then place over fire till dissolved, stirring constantly. When nearly cold beat to

stiff froth, beat whites stiff and add to the gelatine froth with juice of lemon and sugar to taste. Serve very cold with custard made from yolks of the eggs.—MRS. J. G. SUTHERLAND.

SNOW PUDDING.

Soak half a box of gelatine in a cup of cold water for one hour. Then add a cup of boiling water and two small cups of sugar, and stir until dissolved. Add the juice of two large lemons. Beat the whites of three eggs to a stiff froth. When the gelatine mixture is cold and begins to thicken, stir the eggs in, beating the mixture very hard until it will just pour. Turn into a wet mould and stand in a cold place. Serve with a boiled custard. Flavor with vanilla.

—MRS. W. H. MUNRO.

SNOW PUDDING.

Dissolve three tablespoons cornstarch in a little cold water, a pinch of salt, a tablespoon of sugar. Then add one pint of boiling water, stirring all the time, and the beaten whites of three eggs. Steam a few minutes, then stir until almost cool.

SAUCE.—Beat the yolks of three eggs, add one cup of light brown sugar, a piece of butter size of a walnut. Have one cup of boiling milk, mix thoroughly and let steam ten minutes.—MRS. W. J. THOMPSON.

LEMON TRIFLE.

The juice of two lemons and grated peel of one, half cup sugar, one pint of cream well sweetened and whipped stiff. Let sugar, lemon juice and peel stand together a couple of hours, strain and gradually whip into the frothed cream. Serve immediately in small glasses lined with lady fingers.—MRS. J. D. H. BROWNE.

TRIFLE.

INGREDIENTS.—One pint cream, three ounces pounded sugar, the whites of two eggs, a small glass of sherry or raisin wine.

FOR THE TRIFLE.—One pint custard made with eight eggs, to one pint milk, six slices of sponge cake, twelve macarons, two dozen ratafias, two ounces sweet almonds, the grated rind of one lemon, two layers of raspberry or strawberry jam, half a pint of sherry or sweet wine, six tablespoons brandy.

MODE.—The whip to lay over the trifle will be more solid and better flavored if made the day before required. Put in a large bowl the pounded sugar, the whites of eggs, which should be beaten to a stiff froth, the wine and cream. Whisk the ingredients well in

a cool place, and take off froth with a skimmer, as fast as it rises, and put on a sieve in a cool place to drain. In making the trifle, place the sponge cakes, macaroons and ratafias at the bottom of a trifle dish, pour over them half a pint of sherry or sweet wine with six tablespoons brandy. Should this not be sufficient, add a little more wine, as the cake must be well soaked. Over the cake put the grated lemon rind, the sweet almonds blanched and cut in strips, and a layer of the jam; over this pour the custard; then heap the whip lightly over the top. It may be garnished with strips of bright currant jelly, crystallized sweetmeats, or flowers.—MRS. COZENS.

PEACH TRIFLE.

Line the bottom of a well-buttered pudding dish with stale sponge cake and cover with fresh peaches sliced and sugared (canned ones will do). To a cup of wine add a cup of water, and heat to boiling. Beat the yolks of three eggs with one-half cup of sugar and one teaspoon cornstarch. Pour over this gradually the hot wine and water. Cook over hot water until thick, stirring constantly, then pour over the fruit. Beat the whites of the eggs, add three tablespoons sugar and vanilla. Spread on top and brown in oven until firm to the touch.—MISS LUSCOMBE.

SPANISH SOUFFLE.

Cut two sponge cakes in slices, spread apricot or other jam on them. Use cake and jam alternately till cake is used, squeeze the juice of one lemon over them. Whip three tablespoons of cream with the white of one egg to a froth, put it over the cakes. Blanch and chop four almonds, put them in the oven to color, then sprinkle over the whip, and serve.

GOOSEBERRY TRIFLE.

One quart gooseberries, sugar to taste, one pint custard, one plate whipped cream. Put the gooseberries in a jar, with enough sugar to sweeten; cook till smooth. Put this pulp in the bottom of a trifle dish, pour over it a pint of custard, and when cold cover with whipped cream.—MRS. REID.

BANANA WHIP.

One cup of cream, whipped stiff; half a cup sugar and one cup of bananas, cut up. Put together and beat with egg-beater till mixed well, and very stiff. Set on ice till wanted. Whites of two eggs will do if you have no cream.—MRS. BOWKER.

A TRIFLE WITHOUT WINE.

Cut twelve lady fingers in halves, lengthwise; spread some of them with strawberry and some with apricot jam; put together again and arrange in a deep glass dish; lay around them about half a pound of macaroons. Make a custard with one and a half pints milk and the yolks of six eggs; sweeten to taste (take care that it does not curdle), flavor when it is cooked and pour over the sponge cakes while hot. About one hour before using, whip up half a pint good cream and heap it on the trifle. The whites of the eggs may be used if cream cannot be had.—MRS. W. H. PLUMMER.

MOCK WHIPPED CREAM.

Take one large sour apple, peeled and grated; one cup white sugar, white of one egg; beat all together a long time. Flavor with vanilla. Mix the apple with the sugar as soon as possible after grating, or it will turn dark. Used like whipped cream.—MRS. R. J. AITKEN.

ANGEL CHARLOTTE RUSSE.

Soak one teaspoon of Knox gelatine in one-fourth cup of cold water; then dissolve in one-fourth cup of boiling water and add one cup of sugar. When cool, add one cup whipped cream, one-half dozen crumbled stale macaroons, one dozen finely chopped marshmallows, chopped almonds, and chopped candied cherries. Flavor with vanilla or sherry. Turn into a mould, first dipped in cold water. Chill and serve with whipped cream.—ALICE SUTHERLAND.

CHARLOTTE RUSSE.

Half an ounce gelatine soaked in half pint warm water, one pint whipped cream, one cup of fine white sugar, one good teaspoon vanilla and rose water (mixed). Line moulds with water ice wafers, then fill with cream mixture and chill.—MRS. J. W. COTTRELL.

RICE TUTTI FRUTTI.

One pint whipped cream, half pint cold boiled rice, quarter package Cox's gelatine, half cup white sugar, one and a half dozen figs, one tablespoon vanilla, (same quantity of preserved ginger as figs may be used). Soak gelatine in little cold water for half an hour, then heat quarter cup of the cream, not whipped, with the sugar, and when hot add gelatine and stir till dissolved. When cool (not cold) add rice, flavoring, cut-up figs and ginger. Fold this into the whipped cream and serve cold.—MRS. C. B. SMITH.

MACAROON WHIPPED CREAM.

Grate one dozen macaroons, whip one pint of cream to stiff froth, beat in gradually the grated macaroons, one-fourth cup of sugar, flavor with vanilla and pour in mould. When set, turn out on plate, put whipped cream over and decorate with candied cherries.

—MRS. J. D. H. BROWNE.

ALMOND CUSTARD.

Blanch and pound fine with half gill of rose water, six ounces sweet and half ounce bitter almonds; boil a pint of milk with a few coriander seeds, a little cinnamon and lemon peel. Sweeten it with two and a half spoons sugar. Rub the almonds through a fine sieve with one pint of cream, strain the milk, add the yolks of eight eggs and the whites of three well beaten. Stir it over a fire till it is of a good thickness; take it off the fire and stir till nearly cold to prevent its curdling.—MRS. H. PLUMMER.

FRUIT CUSTARD.

Eight oranges cut in small pieces, half-dozen lemons sliced, half cup sugar sprinkled over them.

DRESSING.—Two eggs beaten well together, grated rind of one lemon, juice of one and a half lemons, one and a half cups sugar, grated rind of one orange, two and a half cups boiling water. Let all come to a boil, then add two tablespoons cornstarch, blended in half cup cold water; as soon as clear, take from stove and pour over fruit when nearly cold. Let stand an hour or more before serving.—MISS CARNEY.

ORANGE CUSTARD.

Four oranges, two cups sugar, one lemon, one pint water, two dessertspoons cornstarch, wet with milk. Pour the boiling water over the grated rind and juice of lemon. Add sugar and cornstarch, boiling a few minutes; pour over the sliced oranges, being careful to remove all the seeds. Cover the top with whipped cream.—MISS BUCHAN.

STUFFED ORANGES.

Twelve seedless oranges, two cups of cocoanut, one and a half cups of chopped walnuts, half cup of powdered sugar. Cut the tops off the oranges, take out the pulp with a small sharp knife, being careful not to cut the skin, chop the pulp very fine; add cocoanut, walnuts and sugar. Mix all together, fill the oranges three-

quarters full, pressing out the greater part of the juice; fill up with whipped cream, cover the oranges with the top that has been cut off; cut a thin slice off the bottom of the oranges so that they will sit nicely on the dish.—MRS. SYDNEY PENBORWOOD.

ORANGE HASH.

A fancy dessert, consisting of oranges, bananas, lemons, apples, raisins and pineapples, cut into little bits and served with nutmeg and sugar. Cut a hole in the stem of an orange, large enough to admit a spoon, and after the inside is scooped out, the orange is filled with the hash. A little champagne or other wine is poured in and the whole is frozen.—MRS. W. H. PLUMMER.

ORANGE SOUFFLE.

Peel and slice six oranges, put in a glass dish, a layer of oranges, sprinkle with sugar and so on until all of the orange is used; let stand two hours. Make a boiled custard of yolks of three eggs, one pint milk, sugar to taste, and the grated orange peel. When cool, pour over the sliced orange. Make a meringue of the whites of eggs for the top.—MRS. FRANK BENNETTS.

APPLE EXCELLENT.

Fill a quart bowl with alternate layers of thinly sliced apples and sugar, and half a cup of water. Cover bowl with a saucer, held in place by a weight. Bake slowly three hours. Let it stand until cold and you will turn out a round mass of clear red slices, imbedded in firm jelly.—MRS. E. K. BOULTBEE.

LEMON JELLY.

One box gelatine, one pint cold water, two pints boiling water, one and a half cups sugar, juice of three lemons. Soak gelatine in one pint of cold water twenty minutes; add one and a half cups sugar, the two pints of boiling water, and stir until dissolved. Add juice of lemons and strain through a jelly bag and mould.

A fruit jelly may be made in the same way by adding bananas, oranges sliced fine, or any fruit, when jelly begins to set. Serve with whipped cream.

A wine jelly may be made in the same way by using half a pint cold water instead of one pint, and two lemons. Add half a pint of wine when using lemon juice.

A fancy jelly may be made by coloring half white with rose gelatine, when soaked in cold water. First put rose colored in mould and let it harden, then add the white.—MISS FARWELL.

A DELICATE DISH OF APPLES.

Pare and core six apples. Make a rich syrup, a few slices of lemon added is an improvement. Put the apples in a basin, add part of the syrup and set it on the back of the stove, let it simmer gently for some time; baste the apples frequently till they are quite clear and soft. Add more syrup as it is required, but do not put too much in at once, or the apples will get soft without looking clear and shiny. The more you baste them the better they are. After the apples are cold, put them in a glass dish, cover with whipped cream or a custard flavored with vanilla, the whites of the eggs beaten to a stiff froth and put on top.—MISS FULLER.

PRUNES IN JELLY.

Half pound prunes, six-ounce package of gelatine, juice of two lemons and rind of one, juice of two oranges, pinch of whole mace, four or five cloves; sweeten to taste, boil and take out stones. To liquor add gelatine and other ingredients, boil two or three minutes, strain through muslin, add fruit and put in mould.—MRS. McCULLOUGH.

FRUIT PUNCHES.

In the early spring days when strawberries are just coming, mixed fruits served in small punch-glasses under the name of fruit cocktails or fruit punches are exceedingly attractive. Into each glass put three or four strawberries sliced; squeeze over them the juice of one large orange, add a few thin slices of banana and a little pineapple, or any canned fruit that you may have in the house that will blend with the orange, as peaches, apricots or cherries. At serving time add a tablespoon of powdered sugar and two tablespoons of chipped ice. Fruit punches are usually served at the beginning of luncheon or dinner, and take the place of both soup and oysters.

TUTTI-FRUTTI.

Make a mixture precisely the same as for a fruit punch, and stand aside to cool. At serving time fill glasses half full with this mixture and put in the centre of each two tablespoons of orange or lemon ice, or if you like, mint ice. Serve as dessert for luncheon.

FRUIT SALAD.

Peel and slice four bananas, using a silver knife. Peel three sweet oranges, cut in thin slices and take out the pips, peel and eye a small pineapple, and pull in small bits, using a silver fork. Ar-

range the fruit in layers, spreading over each layer the following dressing: Beat the yolks of four eggs until very thick and light colored; beat into them gradually one cup of sifted powdered sugar, and half of a teaspoon of salt, continuing to beat until the sugar is dissolved. Add the juice of two lemons and beat again. Keep the salad on ice until served.—MISS TOWERS.

FRUIT SALAD.

One box Cox's gelatine soaked in one pint of cold water. When thoroughly dissolved, add one pint of boiling water, the juice of two or three lemons and one cup sugar. Boil for ten minutes. When cold, put on ice and at intervals add candied pineapple, cherries, strawberries, bananas and oranges.—MRS. F. JOHNSTON.

FRUIT SALAD.

Two oranges, two bananas, twelve English walnuts, one head lettuce, mayonnaise. Wash and put the lettuce to crisp. Peel the oranges, cut into slices, remove the seeds, then cut the slices into small pieces. Peel the bananas and cut crosswise into thin slices. Crack the nuts and break the meats into small pieces. Arrange the lettuce for individual serving, place a layer of bananas, then oranges, then bananas in each lettuce cup and dress with the mayonnaise, garnish with the nuts.

BANANA SALAD.

Banana salad is a most delicious dessert. The fruit should be fresh to be most palatable, and the salad is best when mixed just before serving. Take a cup of strawberries and sprinkle them with powdered sugar, slice three bananas, and quarter and slice a couple of oranges. Mix these in a salad bowl and pour over them some pineapple cut in dice and the pineapple juice. After the fruits have been well mixed, pour over the top of the whole a cup of stiffly whipped and sweetened cream.

J. G. BLAIN

DRUGS, STATIONERY, CONFECTIONERY,
FISHING TACKLE, SOUVENIRS, ETC.

Opposite International Hotel,

Sault Ste. Marie, Ontario.

Telephone 12

Windsor Hotel

NEIL McDOUGALL, Proprietor

GOOD SAMPLE ROOMS

Bus from all Boats
and Trains

Rates \$1.50 per day
or \$2.00 with Bath

SAULT STE. MARIE
ONTARIO

Ask Your Grocer for
Aurora Coffee
The Finest Grown

W.H.Gillard & Company
Wholesale Selling Agents
Sault Ste. Marie, Ontario

ROTHWELL & MARSHALL

DEALERS IN

Carriages, Harness, Robes
Sewing Machines
Pianos, Organs

Agents for Massey-Harris Co. and
Ontario Powder Co.

SAULT STE. MARIE, ONT.

White Drug Store

(C. B. SMITH)

DRUGS, DRUG SUNDRIES

— AND —

STATIONERY

Always something new in Picture and
Souvenir Post Cards

Queen St. East - Sault Ste. Marie

PHONE 169

MISS F. L. WICE

Millinery Parlors

Our Selected Stock of Spring
Millinery is now ready. We
invite inspection and will be
pleased to show our goods.

SAULT STE. MARIE - ONTARIO

FROZEN DAINTIES

"Refresh my heart, and cool my throat."

FROZEN PUDDING.

One generous pint of milk, two cups of granulated sugar, a scant half cup of flour, two eggs, two tablespoons of gelatine, one quart cream, one pound French candied fruit (half a pound will do), four tablespoons of wine. Let the milk come to a boil, beat the flour, one cup sugar and the eggs together, and the gelatine which has been soaking one or two hours in water enough to cover it, let this cool. When cold, add cream, sugar and wine, then freeze ten minutes, add the candied fruit, and finish freezing. Take the beater out, pack firmly, and set away for an hour or two. Dip the tin in hot water when ready to serve, turn out, and serve with whipped cream.—MRS. C. A. KINNEAR.

FROZEN PUDDING.

Two and a half cups milk, one cup sugar, one-eighth teaspoon salt, two eggs, quarter cup rum, one cup heavy cream, one cup candied fruit, cherries, pineapples, pears and apricots. Cut fruit in pieces, soak several hours in brandy to cover, which prevents fruit from freezing. Make custard of first four ingredients, strain, cool, add cream and rum, then freeze. Fill a brick mould with alternate layers of the cream and fruit, pack in salt and ice, let stand two hours.—C. B. J.

FROZEN NOUGAT PUDDING.

Blanch half pound of shelled almonds. Spread out on a pan, and set in a very moderate oven until pale yellow, put in a clean frying pan one cup sugar, and place at the side of the fire until the sugar begins to melt. When melted, throw in the almonds, and shake and stir until the syrup is of a good coffee color, take at once from the fire and pour on a greased plate. When cold, pound to a powder, and add to a boiled custard made of the yolks of eggs, one cup of sugar and one quart of cream. Freeze until very firm; open freezer and stir in a meringue made by whipping together the whites of four eggs, four tablespoons of powdered sugar and four tablespoons of sherry. Pack and set away for three hours.

—MRS. WOTTON.

VANILLA ICE CREAM.

One pint sugar, one pint water, three pints cream, not too rich. Yolks of five eggs and one large tablespoon vanilla extract. Boil sugar and water together for twenty-five minutes, beat the yolks of the eggs with quarter of a teaspoon of salt. Place the basin of boiling syrup into another of boiling water. Stir the yolks of the eggs into the syrup and beat rapidly for three minutes. Take the basin from the fire, place it in a pan of ice water, and beat until cold. Add vanilla and cream, freeze.—MRS. R. H. CARNEY.

ALMOND ICE CREAM.

Select the best paper shell almonds. Blanch them. There should be quarter pound of the selected nuts. Pound them in a mortar with a few drops of rose water, and quarter cup each of sugar and cream, till like a fine paste. Make a Neapolitan ice cream, with a scant cup of sugar, and add to it, when well chilled, a few drops of bitter almond extract, a teaspoon of vanilla and the nut paste. Mix it thoroughly, freeze again, and when hard let it stand two hours to ripen. Nut ice creams require a long time to freeze and ripen, owing to their oily nature.—MRS. P. C. CAMPBELL.

NEAPOLITAN ICE CREAM.

One cup sugar, and four eggs to one quart cream. Scald the cream, beat the yolks till thick and creamy, add the sugar and beat again. Beat the whites stiff, and beat them well into the yolks. Pour the cream into the eggs, and when well mixed, turn back into double boiler, and cook like a boiled custard. Stir constantly until the foam disappears, and the custard has thickened enough to coat the spoon. Strain at once and when cold add the flavoring and freeze.—MRS. P. C. CAMPBELL.

BOMBE GLACE (ORANGE ICE).

Four cups water, two cups orange juice, quarter cup lemon juice, two cups sugar.

METHOD—Make a syrup by boiling water and sugar for twenty minutes, add fruit juice and grated rind of two oranges. Turn into freezer.—MRS. C. H. P. JONES.

FRUIT FRAPPE.

Put some fresh fruit, oranges, bananas, pineapple, etc. through a mincer. Make syrup as for water ice, and color red with fruit juice, plum or cherry. Add the minced fruit and freeze. When

almost stiff stir in very lightly a few fresh strawberries or raspberries. Let it stand some hours before serving.—MRS. E. K. BOULTBEE.

CRANBERRY FRAPPE.

One quart cranberries, one pint water. Boil until berries are soft. Cool and strain through coarse cheese cloth. Put on fire with one pint sugar until dissolved. Add the juice of two or three lemons, and freeze. This is especially nice with turkey.—MISS LUSCOMBE.

GLACE MERINGUE.

Soak one tablespoon of gelatine in one-fourth cup of cold water, bring one cup of milk to the boil, add the gelatine till dissolved. Then stir this into one quart of cream, add one tablespoon of vanilla and one cup of granulated sugar. Turn this into a freezer, and when frozen very stiff, remove the dasher and pack the cream very closely. Let stand in ice and salt one hour. When ready to serve, beat the whites of five or six eggs, add five or six tablespoons of powdered sugar. Mix carefully. Turn the cream out on a platter. Rest the platter on a piece of wood, cover the cream with the meringue, and place in a very hot oven to brown slightly. Remove, send to table immediately.—MRS. T. H. JOHNSTON.

STRAWBERRY ICE.

One quart of berries, (or enough to make one pint of juice), one pint of sugar, one lemon. Mash the berries, add the sugar, and after standing till the sugar is dissolved, add the water and lemon juice. Press through fine cheese cloth, and freeze. Vary the sugar as the fruit requires. All of these fresh fruits are improved by the addition of a lemon.—MRS. P. C. CAMPBELL.

ORANGE ICE.

The rind of three oranges grated and steeped a few moments in a little more than a pint of water, strain one pint of this on a pound of white sugar, and then add one pint of orange juice. Pour in the freezer, and when half frozen add whites of four eggs beaten to a stiff froth. For lemon ice use lemons instead of oranges.—MRS. CLIFFE.

MAPLE MOUSSE.

Heat one cup maple syrup and stir into it the beaten yolks of four eggs. Cook, stirring constantly, until the mixture thickens; remove from the fire and cool. When cold, fold in the stiffly beaten

whites of the eggs and a pint of cream whipped dry and stiff. Turn into mould and pack in ice or snow and salt. A mousse does not need stirring in a freezer.—KATHLEEN LOWE.

MAPLE MOUSSE.

Whip one quart cream, add one cup maple syrup, and the yolks of three eggs well beaten. Either pack and let it freeze or turn in a freezer.—MRS. F. C. SMITH.

MOUSSE.

Cook one cup sugar with one cup water till it threads, pour slowly over the stiff beaten whites of three eggs. When cold, fold in one pint whipped cream. Add one cup chopped almonds, one cup chopped cherries, one teaspoon almond extract and one tablespoon sherry. Put in small covered pail in ice and salt for five hours. Serve on dish with lady fingers pressed all around. Sprinkle chopped almonds and cherries over top.—MRS. C. A. MCKINNON.

MAPLE BISQUE.

Mix one cup of maple syrup with the yolks of four eggs. Boil, stirring constantly; add one tablespoon of gelatine which has been soaked in water. Stir constantly until cool, add one pint of whipped cream, strain the eggs and syrup into the cream. Put in a mould and let freeze three hours. Will serve eight or ten persons.—MRS. N. C. MANSELL.

LEMON SHERBET.

Juice of five lemons, one tablespoon gelatine, one quart water, one pint sugar. Soak the gelatine in the water; when soft heat on stove, add the sugar and stir until dissolved; set aside to cool, add lemon juice, strain and freeze.—MRS. C. N. COBURN.

MILK SHERBET.

Four cups milk, one and a half cups sugar, juice three lemons. Mix juice and sugar, stirring constantly while adding milk; if added too rapidly mixture will be curdled and look unsightly, though sherbet is not spoiled; freeze.

PINEAPPLE SHERBET.

Soak one-third of a box of gelatine. When soft add enough warm water to stir smooth, and let stand until cold. Take three cups grated pineapple, two large cups sugar, three cups of water. Add the soaked gelatine, put in freezer and stir well; when about

half frozen add the whites of three eggs, beaten to a stiff froth. For cherry sherbet, use canned cherries instead of the pineapple. This will serve twenty persons.—MRS. F. H. SCHERK.

LEMON SHERBET.

One tablespoon gelatine, six lemons, one pint sugar, three and a half cups of cold water, half cup boiling water. Soak gelatine in half cup cold water twenty minutes. Put sugar and remaining cold water in pitcher. Pare the lemons, cut in halves, remove seeds and press; add juice to the syrup. Dissolve soaked gelatine in the boiling water, add to the other mixture. If liked sweeter, add more sugar and strain. Turn into freezer, and freeze.—MISS FARWELL.

ICEBERGS.

Dissolve two cups sugar in three cups boiling water, cool, add three-quarters cup lemon juice, color with leaf green, and freeze. Serve in champagne glasses. Put one teaspoon creme de menthe in each glass, and sprinkle with finely chopped nut meats, using almonds, filberts, pecans and walnuts in equal proportions. To be served after the roast and before the game at course dinner.

NASTURTIUM PUNCH.

Chop fine twenty-four nasturtium flowers, rub with a little sugar to a paste. Boil together one pound sugar, one quart water for five minutes, take from fire, add juice of three lemons and nasturtium paste. Let these stand until perfectly cold, then add four tablespoons of claret or grape juice. Freeze the mixture and serve in punch glasses. Especially nice with mutton. A nasturtium flower on top of each glass makes a very pretty garnish.—MRS. J. W. COTTRELL.

ROMAN PUNCH.

One and a half pounds granulated sugar. Boil till dissolved in two quarts of water, put aside till cold. Add the juice of three lemons, three oranges, half pint of wines and liquors equal parts. Omit gin. Place in freezer, and freeze like ice cream.—MRS. H. E. LELAND.

LALLA ROOKH PUNCH.

Beat the yolks of two eggs, add two large tablespoons of powdered sugar, four tablespoons of sherry or madeira, one cup of cream and whites of the eggs beaten stiff. Freeze to a mush, and serve in glasses.—MRS. T. H. JOHNSTON.

FROZEN CHOCOLATE WITH WHIPPED CREAM.

Two squares chocolate, one cup sugar, few grains salt, one cup boiling water, three cups rich milk, scald milk, melt chocolate in small saucepan placed over hot water, add one-half the sugar, salt, and gradually the boiling water; boil one minute; add to scalded milk. With remaining sugar, cool, freeze and serve in glasses. Garnish with whipped cream sweetened and flavored with vanilla.

—C. B. J.

CHOCOLATE SAUCE.

(TO BE SERVED WITH VANILLA ICE CREAM).

One and a half cups water, half cup sugar, six tablespoons grated chocolate, tablespoon arrowroot, half cup cold water, few grains salt, half teaspoon vanilla. Boil water and sugar five minutes. Mix chocolate with arrowroot, to which water has been added, combine mixture, add salt and boil three minutes; flavor with vanilla and serve hot.—C. S. JOHNSTON.

COFFEE SAUCE FOR VANILLA ICE CREAM.

One and a half cups milk, half cup ground coffee, one-third cup sugar, three-quarters tablespoon arrowroot, grain salt. Scald milk with coffee, and let stand twenty minutes. Mix remaining ingredients, and pour on gradually the hot infusion which has been strained. Cook five minutes, and serve hot.—F. E. K.

MRS. O'NEILL

THE SOO'S LEADING TAILORESS
AND DRESSMAKER

Queen Street,

Sault Ste. Marie, Ont.

S. T. BOWKER

MINING RECORDER

Ganley Block, SAULT STE. MARIE, ONT.

J. A. SHANNON, D.D.S.

DENTIST

SAULT STE. MARIE, ONTARIO

C.T. ADAMS & CO.

*Druggists and
Stationers*

WE CARRY A FULL LINE OF BIBLES,
PRAYER BOOKS AND HYMN BOOKS

Telephone No. 8

COR. QUEEN & BROCK STS.
SAULT STE. MARIE, ONTARIO

MILLINERY

A complete line of all the newest
and best in MILLINERY is always
to be found at

MISS McVICAR'S

WE ARE ALWAYS PLEASSED TO SHOW GOODS
COME AND SEE US

SAULT STE. MARIE - ONTARIO

J. D. SPEERS

Grocer and Baker

To do justice to the excellent recipes in
this book, buy your groceries at all
times where quality is the
first consideration.

PROMPT DELIVERY

COR. QUEEN & MARCH STS.
SAULT STE. MARIE, ONTARIO

Ed. Bassingthwaighte

All Styles of High-Class
and Medium Good
Furniture



Sault Ste. Marie - Ont.

Preserves and Marmalade

*"Bring me berries, or such cooling fruits as
the kind, hospitable woods provide."*

PRESERVED STRAWBERRIES.

Allow half pound sugar to one pound fruit, put sugar in fruit and let it stand for an hour or two. Put all on stove and let heat gradually till it comes to a boil. Boil for half an hour, then bottle at once.—MRS. J. A. REID.

CITRON PRESERVE.

Six pounds citron, quarter pound root ginger (bruised). Put into sufficient water to cover, and boil until quite tender. Take citron out and add six pounds white sugar and three lemons sliced very fine. When sugar is dissolved, put citron back and boil until transparent. The lemon should be boiled first in a little water by itself to prevent hardening. Put the lemon water with the other syrup.—MRS. TOMLINSON.

COMPOTE OF RHUBARB.

To one pound of rhubarb use half pound sugar, quarter pint water, about two inches of orange peel sliced thinly as for marmalade. Boil sugar, water and orange peel together five minutes. Cut rhubarb without peeling it, pour boiling water over it, and add it to the boiling syrup. Bring just to the boil again, then set saucepan back on the stove where it will keep scalding hot until rhubarb is soft but not broken. Use fresh, or seal up for winter use.—MISS KINNEAR.

STRAWBERRIES.

Three-quarters pound sugar to one pound fruit, let stand over night, then drain off syrup and let come to a boil, add fruit and boil five minutes.—MRS. E. PARKER MILLER.

APPLE JAM.

Six pounds apples (take good baking apples), wash and dry, quarter, core and peel them. Cut into slices the size you desire, dropping them into a basin of cold water to keep their color. Lift them out and weigh, and instantly turn them into a deep dish; cover with the same weight of sugar, and to each three pounds of apples add one tablespoon of ground ginger. Let them stand thus

for three days. Meanwhile put the skins and cores into a preserving pan, cover with water, and let them boil half an hour, strain and set aside till wanted. When the apples are ready for boiling, stir them up and run all the syrup into a preserving pan, also the juice of the skins. Let the whole boil for ten minutes. Then put in the apples and boil for half an hour, or until they look quite transparent. Put away in jars.—MRS. WHEELTON.

CURRENT JELLY.

Run currants through your hand, picking out leaves, etc., but leave on stems. Weigh the fruit, being accurate in remembering the number of pounds. Put one pint of water into a preserving kettle, adding a bowl or two of currants at a time, mashing and pressing. Let them boil for at least twenty minutes, stirring and pressing constantly. Put into a three-cornered bag of unbleached cotton. Let drip into a stone crock all night, do not squeeze. Pour the juice into preserving kettle without measuring. Let come to a boil, and boil hard three or four minutes, then put in half as many pounds of sugar as you had pounds of currants. The moment the sugar is entirely dissolved the jelly is done. It will not jelly nearly so well if you insist on letting it come to a boil.—MRS. J. A. REID.

CHIP PEARS.

Four pounds pears chopped fine, four pounds white sugar, four lemons sliced thin, four large pieces of preserved ginger, one tumbler water. Boil until transparent.

CHIPPED PEAR MARMALADE.

Pare the pears and cut in small pieces. Put one pound of sugar to one pound of fruit. Boil pears and sugar one hour. To eight pounds of pears, add four lemons and half pound preserved ginger. Boil the lemons until tender, take the seeds out, squeeze, then cut the peel very fine. Cut the ginger up fine, add ginger and lemons to pears and boil one hour longer.—MRS. C. A. KINNEAR.

GRAPE FRUIT MARMALADE.

Six large grape fruit, twenty pints water, sixteen pounds sugar, three lemons. Cut up the entire grape fruit and lemons finely and soak in the water twenty-four hours. Soak the pips in water and strain the jelly from them into the pan with the fruit, and boil fifteen minutes, or till tender. Stand till next day, add the sugar and boil till it jellies—about half an hour or less. Boil very hard, to keep the color light.—MRS. B. J. CLERGUE.

MARMALADE.

Five oranges, two and a half pounds rhubarb, five pounds sugar. Peel the oranges and boil the skins. When cooked cut into pieces, like straws. Put skins, oranges, rhubarb, and sugar on to boil until required thickness.—MRS. McCULLOUGH.

PEAR MARMALADE.

Seven pounds pears, four lemons, half cup water, six or seven pounds sugar, half pound ginger. Boil pears, ginger and lemons for a while before adding sugar. Then let it boil to thickness of marmalade.—MISS LUSCOMBE.

PEAR MARMALADE.

Eight pounds common pears, eight pounds granulated sugar, four lemons, three oranges. Peel and core pears, cut into small pieces, add the rind of lemons and oranges cut fine, then the pulp after removing the white inner skin. Boil for two hours, then add the sugar and boil again for one hour.—M. E. PLUNKETT.

TOMATO MARMALADE.

Peel tomatoes and cut them up rather small. To every pound of fruit add one pound granulated sugar. Bring to boiling point, then remove from the stove and let them stand twenty-four hours. To every eight pounds of tomatoes add one ounce ginger cut fine and the grated rind and juice of six lemons. Boil for one hour, then seal in small jars.—MRS. T. J. FOSTER.

DAMSON PLUM MARMALADE.

Take four pounds of fruit and stew till soft enough to go through a colander. Stone the plums. Then add four pounds white sugar, four sweet oranges sliced very thin, and two cups of walnuts or hickory nuts. *Boil for three or four hours slowly.*—MRS. BOWKER.

ORANGE MARMALADE.

Ten pounds bitter oranges. Wipe skins and take off any specks. Take peel off in quarters, and put on to boil covered with cold water. Boil gently until you can push a pin's head easily through the yellow side of the skin. Take off fire, scrape all the white off, and cut very fine. Pulp of bitter oranges and of one dozen sweet oranges must be covered with cold water and allowed to come to a boil, then mash with potato pounder and force through colander. Put the pulp, the cut skins, and the water the skins were boiled in with twelve and a half pounds of sugar on to boil for one hour.

When rejecting the seeds, put a little cold water over them for a few hours and then strain this water into the boiling marmalade. When the skins are scraped they should be very thin, and the finer you cut them the better.—MRS. T. J. KENNEDY.

ORANGE MARMALADE.

Take seven oranges and five lemons, boil in water two or three hours, throw away the water and open the oranges and lemons, taking out the seeds, and preserving all the pulp and juice possible. Cut the rinds into strips and add to above. Then put three pounds sugar to two of the pulp and boil slowly till clear.—MRS. CLIFFE.

ORANGE MARMALADE.

Twelve Seville oranges, slice them very thin, leaving out only the pits. To each pound of fruit add three pints of cold water and allow it all to stand until the next day. Then boil it quietly all together until soft, about thirty minutes. Let it stand again until next day. Now weigh it, and to each pound of fruit and juice add one pound three ounces white sugar, before you heat the fruit. Boil until quite clear and the juice jellies.—MISS SJOSTEDT.

ORANGE MARMALADE.

Slice very thin six oranges and five lemons, remove the pip and core. Stand in three quarts and a half of water over night. Simmer four hours, then add seven pounds sugar and boil one hour, quickly, stirring constantly. Then add the juice of one lemon as you take it off the fire.—MRS. J. HOWE BENT, Fairland Id., B.C.

ORANGE MARMALADE.

Slice oranges (Seville) very fine, using every part except pips. To every pint of sliced fruit add two and a half pints of water, and let stand all night. The following day put on the fire and boil for one hour, then take off the stove and let stand till next day. To each pound then add one and a quarter pounds sugar, and boil for about an hour. The pips may be covered with water, and the next day pour liquor off into the pan with fruit.—MRS. H. C. HAMILTON.

ORANGE MARMALADE.

Twelve oranges, three lemons (shaved fine), four pounds sugar to one pound orange. To every cup of cut orange two cups of water. Let stand two days. Boil half an hour without sugar and half an hour after adding sugar. Let stand a few minutes before bottling.

—MRS. W. H. PRICE.

J. B. Strathearn

ALGOMA'S LEADING JEWELLER

A FULL LINE OF WALTHAM, ELGIN, HAMILTON
AND SWISS WATCHES OF ALL SIZES AND PRICES

DIAMOND, RUBY AND PEARL RINGS

BROOCHES IN ALL SHAPES AND DESIGNS

Optical Room in charge of Graduate in Optics and the fullest
and most up-to-date equipped stock in either Soos.

CALL AND SEE MY STOCK

PHOTOS AT THE NEW YORK STUDIO

BROCK STREET, SAULT STE. MARIE, ONT.
Ground Floor Gallery. Best Work at Lowest Prices.

Pianos and Sheet Music

YOU will save \$100 to \$150 by purchasing a Piano from me. You pay for the name only in buying from others. The firms putting the Pianos together only make the cases. They buy the other parts, then build up the instrument, so one Piano is about as good as another. In the regular way Pianos only cost one-half the list price to the agent. I will divide the profit with you. Call before going elsewhere.

A. G. BROWN - BROCK STREET
Sault Ste. Marie, Ontario

The White Studio

(E. T. WHITE, successor to
G. N. Bartlett)

THE BEST AND NEWEST
✻ ✻ IN PHOTOGRAPHY ✻ ✻

—OUR PHOTOS ALWAYS PLEASE—

Enlargements, Picture Framing, Views and
Post Cards. Call and see our Artistic Work.

Photos taken at night that are
equal to daylight.

Sault Ste. Marie - Ontario

Soo Hairdressing Parlor

THE ONLY UP-TO-DATE ESTABLISHMENT
OF ITS KIND IN THE CITY.

— — — — — FOR — — — — —

HAIRDRESSING, MANICURING,
MESSAGE OR SHAMPOOING,
CALL AT ROOM 2, SHIER BLOCK
OR TELEPHONE 542.

MDME. BERNARD

PICKLES

"Hunger is the best seasoning for meat."

EAST INDIA RELISH.

Twenty ripe tomatoes, four tablespoons salt, three cups sugar, four peppers chopped fine, four large onions chopped fine, four cups vinegar. Mix and cook gently three hours. Bottle while hot.

CUCUMBER RELISH.

Twelve large cucumbers, four large onions. Peel and slice, put in layers and sprinkle with three-quarters of a cup of salt; let stand over night. Drain and cook until tender, but not too soft, in four cups of vinegar, one large cup of sugar, two tablespoons of mustard seed, one tablespoon of turmeric, half teaspoon of cayenne pepper. Bottle while hot.—MRS. F. BENNETTS.

INDIAN RELISH.

One peck green tomatoes, six large onions, two heads of cabbage, six green cucumbers, three red and three green peppers. Chop fine and put in a bag to drain with one pint of coarse salt. In the morning put in a kettle and add three pounds of brown sugar, one teacup of horseradish, two teaspoons mustard seed, four of celery seed, one of ground mace. Cover with vinegar, boil slowly one hour, stirring frequently.—MRS. SYMES.

FRENCH RELISH.

Two quarts green tomatoes, two quarts green cucumbers, two quarts onions, two heads cauliflower, two bunches celery, three green peppers. Put all through chopper and pour over it half a cup salt, dissolved in two quarts boiling water; let stand over night, then drain in colander.—MRS. R. G. PRATT.

In the morning take one and a half quarts vinegar, eight cups brown sugar, three-quarters cup mustard, one cup flour, one ounce turmeric. Mix and boil, then add two ounces of white mustard seed and one ounce celery seed. Pour over the vegetables, let come to a boil, then bottle.—MRS. R. G. PRATT.

PICKLE SALAD.

One quart green cucumbers, one quart onions, one quart celery, one small head cabbage, two large red peppers, chop fine and put

in good brine over night. In morning, drain and add a pickle made of one quart vinegar, one tablespoon ground mustard, two cups brown sugar, one tablespoon flour, two tablespoons mustard seed, half ounce turmeric powder. Mix all together and boil until quite tender.—M. E. PLUNKETT.

MY FAVORITE PICKLE.

One quart raw cabbage chopped fine, one quart cooked beets chopped fine, one cup grated horseradish, one tablespoon salt, one teaspoon black pepper, quarter teaspoon cayenne, two cups sugar. Cover with cold vinegar and seal.—MRS. M. HARRISON, B.C.

CUCUMBER AND ONION PICKLE.

Thirty large cucumbers, peeled and sliced as for the table; twelve large onions, also sliced. Soak over night in salt and water, drain; scald in half pint of vinegar and half pint of water. Drain; scald in one quart vinegar, one and a half cups sugar, one ounce mustard seed, three teaspoons (scant) white pepper. Seal while hot.—MRS. F. C. SMITH.

BET AND CABBAGE PICKLE.

One quart of raw red cabbage chopped fine, one quart of boiled beets chopped fine, one cup of grated horseradish, two cups of sugar, one tablespoon of salt, one teaspoon of pepper, quarter teaspoon of red pepper. Cover with cold vinegar and cover tightly.

—MRS. H. R. PEARSE.

MIXED PICKLES.

To each gallon of vinegar allow: Quarter pound bruised ginger, quarter pound mustard, quarter pound salt, two ounces mustard seed, one and a half ounces turmeric, one ounce ground black pepper, quarter ounce cayenne, cauliflowers, onions, celery, sliced cucumbers, gherkins, French beans, nasturtiums, capsicums. Have a large jar with a tightly-fitting lid, in which put as much vinegar as required, reserving a little to mix the various powders to a smooth paste, put into a basin the mustard, turmeric, pepper and cayenne; mix with vinegar, stir well until no lumps remain; add all the ingredients to the vinegar, and mix well. Keep the liquor in a warm place. Thoroughly stir every morning for a month with a wooden spoon. It will be ready for the different vegetables to be added to it as they come from the vines in season. Have them gathered on a dry day. After merely wiping them from moisture, put them into

the pickle. The cauliflowers must be divided into small bunches; put these into the pickle raw, none of them boiled. This pickle will not be ready to eat for twelve months; its contents stirred every morning. Make pickle in May or June, as the season arrives for the various vegetables.—MRS. STEELE.

PICKLED RED CABBAGE.

Cut off all the tough outside leaves, and cut out the stalks. Pull the cabbage to pieces, and wash and wipe each leaf; cut them up into shreds; lay on a sieve and sprinkle with salt, about a quarter of a pound to a large cabbage; stir with the hands so that the salt may be well mixed with the cabbage. The next day put it into a clean, soft cloth and wipe it dry. Put it into jars covered with vinegar prepared as follows:

To every quart of vinegar, add three-quarters of an ounce of bruised ginger, three cloves, eight allspice, one teaspoon black pepper corns, two long peppers, and a thick slice of boiled beet root; boil for five minutes and pour over the cabbage; when cold tie it closely over and keep six weeks before using.—MISS BURDEN.

PEPPER HASH.

One large head of cabbage, six large onions, one dozen large green peppers, half dozen large red peppers. Chop all fine, mix in half cup salt and stand over night. Drain and add one quart white sugar, one tablespoon celery salt, three-quarters cup mustard seed. Cover with cold vinegar and stir occasionally for two days; then bottle for further use.—M. E. PLUNKETT.

GHERKIN PICKLES.

Three hundred small cucumbers (two or three inches long), one quart small onions (left out if desired), one pound brown sugar, one gallon cider vinegar, one ounce cloves, one ounce allspice, one ounce mustard seed, alum size of an egg, one ounce black pepper, one pound horseradish.

MODE.—Wipe cucumbers, and pack a layer of them, then a layer of onions; sprinkle each layer with salt; pour boiling water over them, enough to cover. Next morning drain off water and bring to the boiling point, pour over pickles; next morning repeat, and let stand over night; drain and wipe each pickle; pack in jars. Scald vinegar, sugar, spices and alum and pour over; cut horseradish and put in last. Can be used in two weeks.—FRIEND.

MUSTARD PICKLES.

Two quarts small cucumbers, two quarts onions, two quarts green tomatoes, six green peppers (take out seeds), two heads cauliflowers. To prepare the vegetables, cut up the onions, cauliflowers, and cucumbers; pour over them a brine made of one tablespoon salt to one quart of water. Let stand twenty-four hours. Drain and scald in weak vinegar, and they are ready for the dressing.

DRESSING.—To each quart vinegar, take six tablespoons mustard, half cup flour, half ounce turmeric, half ounce curry, one and a half cups brown sugar. Stir the powders together. Mix with the vinegar. Boil five minutes. Add vegetables. Cook slowly for half an hour. Take great care not to burn.—MRS. J. H. MEIR.

GHERKIN PICKLES.

Gather each day the cucumbers of the size desired; rub them smooth with a cloth and place them in a brine strong enough to float an egg. They will keep in the brine until wanted to pickle. Soak the cucumbers in water for two days after taking them from the brine, changing the water once, and then scald them in vinegar, or pour the boiling vinegar over them and let them stand in it two days before using. Put into each two quarts of vinegar, an ounce of peppercorns, a half ounce each of mustard seed and mace, a piece of horseradish, a piece of alum the size of a pea, and half a cup of sugar; boil them together for ten minutes before straining it over the cucumbers.—MRS. J. J. JOHNSTON.

MUSTARD PICKLE.

Half peck small cucumbers, half peck onions, two or three cauliflowers, put in brine for twenty-four hours. Mix in cold vinegar half pound of mustard, one ounce turmeric, two ounces curry powder, one tablespoon of flour. Put two quarts of vinegar in the kettle with one pound brown sugar; when it comes to a boil add the ingredients; let boil and pour hot over the pickles.—MRS. SYMES.

WATERMELON PICKLES.

Use for these the rind of a good-sized watermelon. Pare and cut into thick slices; boil one ounce alum in one gallon water, and pour over the sliced melon. Let stand on the back of stove for half a day; remove from alum water and leave in cold water until cold; drain. Have ready one quart vinegar, three pounds brown sugar, two ounces mixed spice. Boil sugar and vinegar; strain, add spice and rind and boil until the rind is soft.—M.C.

MUSTARD PICKLES.

Two quarts green cucumbers, two quarts onions, three large cauliflowers, six green peppers (cut fine), half teaspoon red pepper, half pound mustard, one ounce turmeric powder, two cups flour, four cups brown sugar. Mix flour, mustard and turmeric powder together with a little vinegar, then stir into this one gallon of boiling vinegar. Stand vegetables in weak brine over night, drain, and put into vinegar and let cook for a short time before putting into bottles.

—MRS. R. ROBERTS.

GREEN TOMATO PICKLE.

Take one gallon of green tomatoes, one head of cabbage, and ten onions, and chop very fine; mix through it two tablespoons of fine salt and let it stand half an hour. Then place in a kettle with half a gallon of vinegar, two green peppers, chopped; two pounds brown sugar, quarter pound mustard seed, half ounce turmeric, half ounce celery seed. Boil just one hour.—MRS. T. J. FOSTER.

RED TOMATO PICKLE.

One peck of peeled tomatoes, one pound brown sugar, one ounce ground cinnamon, half ounce ground cloves, two coffee cups vinegar, three tablespoons salt, one dozen large onions chopped fine; mash the tomatoes, then mix all together and boil until thick—MRS. J. EWART IRVING.

APPLE CHUTNEY.

One pound brown sugar, half pound salt, one pound onions, quarter pound ginger, half pound mustard seed, half pound raisins, three pounds apples, three pints vinegar. Peel apples, take out cores, and boil in the vinegar; when cold mix all the ingredients well together, and bottle.—MRS. L. H. DAVIS.

CHUTNEY SAUCE.

Six quarts tomatoes peeled and chopped, three quarts apples, two pounds onions, two pounds sugar, one quart vinegar, one cup salt, one tablespoon cinnamon, one teaspoon cayenne pepper; boil one hour or until desired thickness.—MRS. J. B. WAY.

SPICED CURRANTS.

Four quarts currants, one pint vinegar, three pounds sugar, one tablespoon cinnamon, one tablespoon allspice, one tablespoon cloves, one nutmeg. Cook one hour, keep in a cool place, covered tight.—MRS. J. H. MEIR.

SPICED CURRANTS.

Pick over seven pounds of currants; wash, drain, and remove stems. Put in a preserving kettle, add five pounds of brown sugar, two cupfuls of vinegar and three tablespoons each of ground cinnamon and cloves tied in a piece of muslin. Heat to the boiling point, and cook slowly one and a half hours. Store in a stone jar and keep in a cool, dry place.

SPICED GOOSEBERRIES.

Six quarts gooseberries, ripe or green; nine pounds sugar, one pine vinegar (not too strong), one tablespoon each of cinnamon, cloves and allspice. Put the berries in the kettle with half of the sugar, and a little water; boil one and a half hours. When nearly done, add the rest of the sugar; set it off the fire, and add the spice and vinegar.—F. E. K.

TOMATO CHUTNEY.

One pound tart apples cut up, one pound tomatoes peeled and sliced; one pound raisins, stoned and broken; one pound brown sugar, six ounces salt, six ounces ground ginger, six ounces garlic, half an ounce cayenne pepper, two quarts good vinegar. Put all into a granite saucepan and simmer gently for several hours, keeping it well covered. Stir frequently and when it becomes soft smooth it with a silver spoon or fork. Bottle and cork tightly. Onion does instead of garlic.—MRS. J. W. LEB. ROSS.

GOVERNOR'S SAUCE.

Slice together and put in stone jar one peck green tomatoes and one dozen large onions, sprinkling salt plentifully between the layers. After standing twenty-four hours drain, put in a large granite kettle and add three pints vinegar, half cup mustard, one ounce whole cloves, one ounce whole pepper, one ounce whole allspice, two green peppers, salt. Boil until tomatoes and onions are tender and seal in stone jars while hot.—MRS. J. S. C. IRONSIDE.

GOVERNOR SAUCE.

Slice one peck of green tomatoes, about one cupful of salt sprinkled on them. Stand over night. Pour off the liquor, put them in a kettle with vinegar enough to cover. Add six green peppers, four large onions, one cup brown sugar, one cup horseradish, one tablespoon ground cloves, one tablespoon allspice, one teaspoon cayenne, one teaspoon white pepper. Simmer till soft.—MRS. STEELE.

CHILI SAUCE.

Thirty-six large tomatoes, twelve onions, sixteen tablespoons sugar, one pint of vinegar, one teaspoon of mustard, four tablespoons of salt, two tablespoons of pickling spice, two stalks celery. Peel the tomatoes by pouring boiling water over them. Chop the celery, onions, tomatoes. Put in a granite kettle, add all the other ingredients, and boil for two hours and a half.—MRS. S. L. PENHORWOOD.

BEET SAUCE.

One quart raw cabbage chopped fine, one quart cooked beets chopped fine, one cup of sugar, one cup horseradish, one tablespoon salt, one teaspoon pepper, quarter teaspoon cayenne; cover with cold vinegar and keep air-tight.—MRS. J. H. MEIR.

REGINA SAUCE.

Half peck of green tomatoes chopped fined and drained, one head of cabbage, two heads of celery, four large onions, two ounces mustard seed, two tablespoons of mustard, one and a half tablespoons white pepper, three-quarters pound brown sugar, one teaspoon allspice, one cup salt, two quarts vinegar. Let boil slowly till tender, and when done, add one cup grated horseradish.—MRS. T. J. McCORT.

CELERY SAUCE.

Thirty ripe tomatoes, five onions, four red peppers, six heads of celery, four tablespoons salt, fifteen tablespoons sugar, one quart of vinegar. Chop all fine, and cook two hours.—MRS. LEANEY.

CELERY SAUCE.

One dozen heads celery, quarter pound white mustard seed, half pound ground mustard, half gallon vinegar, two cups sugar, salt to taste. Boil till tender.—MISS G. DUNKIN.

CELERY SAUCE.

Thirty ripe tomatoes, one large Spanish onion, three bunches celery, four tablespoons sugar, six cups vinegar, one cup water. Simmer one and a half hours. Very good.—A. MITCHELL.

GREEN TOMATO SAUCE.

Cut tomatoes and put salt over them, first a layer of tomatoes and then a layer of salt, leave over night. In morning put under tap and wash off all the salt. Then take vessel you wish to boil

them in and put layer of tomatoes, layer of sliced onions, handful of whole mixed spice, large handful of brown sugar, and so on until pot is full, or as many as you want. Cover with vinegar and boil three hours.—M. E. PLUNKETT.

TOMATO SAUCE.

Ten pounds tomatoes, peeled, cooked and strained; one quart cider vinegar, four pounds sugar, two tablespoons each of cinnamon, cloves and allspice, one spoon salt, a little cayenne. Boil two hours.

—MRS. S. E. FLEMING.

TOMATO MARMALADE.

Eight pounds ripe tomatoes, peeled, sliced and soaked overnight in one quart of vinegar. Then add three pounds brown sugar, two tablespoons whole cloves, two tablespoons cinnamon, one tablespoon mace, two tablespoons salt, three red peppers chopped fine. Tie the spices in a bag, and boil two or three hours.

—MRS. S. E. FLEMING.

TOMATO BUTTER.

Ten pounds ripe tomatoes, five pounds brown sugar, one pint cider vinegar, one teaspoon each of cloves, cinnamon, allspice. Boil gently three or four hours.—MISS BALFOUR.

TOMATO SOY.

One peck ripe tomatoes, peeled and sliced; one cup salt, let stand over night and drain off all liquor; add one quart vinegar, one level teaspoon ginger, one of cloves, one of allspice, half of cayenne pepper. Boil slowly for three hours. When nearly done add two pounds of sugar, quarter pound mustard seed, and when cold one handful of celery seed.—M. E. PLUNKETT.

GREEN TOMATO SOY.

Eight pounds green tomatoes sliced, six large onions also sliced, one quart vinegar, one pint brown sugar, one tablespoon mustard, one tablespoon pepper, half tablespoon allspice and cloves. Boil until tender.—MRS. LYON.

APPLE CATSUP.

To seven teacups of apple pulp add one and a half cups sugar, one teaspoon mustard, one ounce pepper, one ounce cloves, one ounce cinnamon, one ounce ginger, two medium-sized onions chopped fine. Beat well together, then add one tablespoon salt, four cups

vinegar. Stir until well mixed, then boil one hour, and bottle while hot. This is nice with goose or duck instead of apple sauce.

—MRS. T. J. McCORT.

CUCUMBER CATSUP.

One dozen large green cucumbers, four large onions, four large green peppers, half cup salt, half large red pepper, one cup grated horseradish, one cup granulated sugar, two tablespoons white mustard seed, one teaspoon celery seed, cover with cider vinegar. Take all the seeds out of cucumbers and peppers, chop, and drain over night. Then add other ingredients. This pickle is not to be cooked.—MRS. S. E. FLEMING.

PLUM CATSUP.

Six pounds blue plums, nearly covered with water, boil to pulp, put through colander. Add three pounds brown sugar, one tablespoon black pepper, one tablespoon ground cloves, one tablespoon cinnamon, one pint vinegar. Boil until thick and bottle.—MRS. R. G. PRATT.

GRAPE CATSUP.

Five pounds of grapes. Boil and press through colander, two and a half pounds of sugar, one pint of vinegar, one tablespoon of cinnamon, one tablespoon of cloves, one tablespoon of allspice, two tablespoons of cayenne pepper, half tablespoon of salt. Boil until the catsup is rather thick.—MRS. H. A. BUSCOMBE.

GRAPE CATSUP.

Five pounds grapes, boiled to a pulp, and strained; add two pounds sugar, one pint vinegar, one tablespoon each of cinnamon, cloves, allspice, and one teaspoon of pepper. Boil two hours.

TOMATO CATSUP.

One gallon ripe tomatoes, four tablespoons of salt, three tablespoons of mustard, two tablespoons of black pepper, one tablespoon of ground cloves, five large onions, three half pints vinegar. Let the whole simmer together three hours. When cool strain and bottle.—MRS. F. A. KING.

TOMATO CATSUP.

To half bushel skinned tomatoes add one quart best vinegar, one pound salt, four ounces black pepper, one ounce cayenne, four ounces allspice, one ounce cloves, six onions, twenty pieces garlic,

six large and sour apples, two pounds brown sugar, one handful peach leaves. Boil three hours, constantly stirring.—MRS. STEELE.

TOMATO CATSUP.

One bushel of tomatoes, two quarts vinegar (malt), two pounds brown sugar, one pound salt, two tablespoons cayenne pepper, two pounds whole mixed spice (best). Heat tomatoes and strain through colander, then add vinegar, salt, sugar, and whole spices crushed, and put in a muslin bag. Boil four hours.—MRS. H. A. BUSCOMBE.

SWEET PICKLE FOR PEARS, PEACHES AND SWEET APPLES.

Six pounds fruit, three pounds sugar, five dozen cloves, one pint vinegar. Into each apple, peach or pear, stick two cloves; have the syrup hot, and cook until tender.—MISS CARNEY.

SYRUP FOR SPICED FRUIT.

One pint vinegar, three and a half pounds sugar, cinnamon, cloves and allspice, tied in a thin muslin bag and boiled in the syrup. Pears, peaches, cherries, plums, grapes can all be spiced or pickled in this syrup. It always gives satisfaction. Allow about seven pounds of fruit to the above rule.—MRS. BRIDGE.

HORSERADISH VINEGAR.

Pour a quart of vinegar on five ounces of scraped horseradish, one ounce minced eschalot, and one drachm of cayenne. Let it stand a week, and you will have an excellent relish for cold beef, etc.—MRS. H. PLUMMER.

PICKLED PEARS.

Seven pounds fruit pared and steamed, eight pounds sugar, three pints vinegar, half cup spices (equal parts of cloves, cinnamon and allspice); drop the pears into the syrup, and boil for a few minutes.—MRS. T. RYCKARD SMITH, B.C.

PICKLED PLUMS.

To five pounds fruit allow three brown sugar, half pint vinegar, one tablespoon each cloves, cinnamon and allspice, half a nutmeg, quarter teaspoon ground mace, one teaspoon white sugar. Boil for half hour, or till thick.—MRS. REID.

READ THE RECIPE
PREPARE THE FOOD
SERVE IT ON GOOD CHINA
BOUGHT AT

THE FAIR

(Opposite the International Hotel)

SAULT STE. MARIE, ONTARIO

SMITH, THE JEWELLER

AT THE FAIR

will see that your clock or watch is in good condition to time your cooking — or if you wish to serve on Cut Glass he will supply it. He also has a nice stock of Watches, Clocks and Jewelry.

WALLIS & CASTOR

PHOTOGRAPHERS

HIGH-CLASS PHOTOS, VIEWS, FLASH LIGHTS,
MARINE VIEWS, ETC.

Studio—SHIER BLOCK, QUEEN ST.

SAULT STE. MARIE - ONTARIO

PHONE 165. P. O. BOX 232

Official Photographers to The Lake Superior Power Co.
and Allied Companies.

The New Ontario Dock & Coal Company

Limited



Phones 314 and 177

In Any Quantity that you may order, our coal will be promptly delivered at your door. Good clean anthracite of any named size, free from slate and dirt, and warranted to burn as long as any coal you ever bought.

Our Coal Yards are stocked with everything you need, waiting for you to let us know. Our prices are standard and our service excellent.

Sault Ste. Marie - - - Ontario

BEVERAGES

"What's there?"

"Things for the cook, Sir; but I know not what."

—T. OF ATHENS.

ENGLISH LEMONADE.

Take the juice of three lemons, the peel of one, just the yellow outside. Cut into pieces. Take from two to three ounces of powdered sugar, put all in a jar with a cover. Take water which is just at boiling point. Pour one quart over this, cover at once, and set away to get cold. This is very good.—MRS. GRIFFITH.

ENGLISH MILK LEMONADE.

Dissolve three-quarters of a pound of loaf sugar in one pint of boiling water, and mix with them one gill of lemon juice and one gill of sherry, then add three gills of cold milk. Stir the whole well together, and strain.—J. H. J.

PINEAPPLE LEMONADE.

One pint water, one can grated pineapple, one cup sugar, juice of three lemons. Make a syrup by boiling the sugar and water ten minutes, add the pineapple and lemon juice. Cool, strain and add the ice water.—MRS. C. R. SHAW.

ORANGEADE.

Grated rind of twelve oranges, four ounces citric acid, seven pounds sugar, twelve goblets boiling water poured over the above and let stand in an earthen jar forty-eight hours, then strain and bottle tightly. Serve as ordinary lemonade—a little being added to a glass of water.—MISS SJOSTEDT.

CURRENT SHRUB.

One pint of red currant juice and half a pint of black raspberry juice; heat the raspberries and stemmed currants together until the juice flows freely; strain, and add a quart of syrup prepared from one and one-half pounds of sugar and a pint and a half of water boiled together; test the currant syrup to see if it needs more sugar, as the currants are very acid if too ripe; bottle and cork tightly. For use, serve in glasses with crushed ice, adding a grating of nutmeg to the top of each tumbler, if that old-fashioned spice is agreeable. This is very refreshing summer drink.

SUMMER CHAMPAGNE.

To four parts of seltzer water add one of Moselle wine (or hock), put a teaspoon of powdered sugar with a wine-glass of this mixture. An effervescence takes place, and the result is champagne, which is more wholesome in hot weather than the genuine wine known by that name.—J. H. J.

A REFRESHING SUMMER BEVERAGE.

Put in a bowl the juice of three lemons, two oranges, sliced and seeded; one grated pineapple and one cup of sugar. Let stand for one hour to extract the juice, then press and strain. Add to the juice two quarts of iced water and two slices of pineapple shredded, and it will be ready to serve.

EGG NECTAR.

Two pounds white sugar, two quarts water, boil twenty minutes; then add two ounces tartaric acid. When cold add the juice of three lemons, and whites of two eggs beaten to a froth. Put a little in a glass, fill with water, and add about one-eighth teaspoon of soda.
—MRS. SLOAN.

GINGER CORDIAL.

One ounce tartaric acid, half ounce tincture cayenne, half ounce essence ginger, one ounce burnt sugar. Peel, scrape and slice thin three lemons, three pounds granulated sugar. Pour over above six quarts boiling water. Let stand twenty-four hours. Strain, bottle and keep in cool place. Whiskey may be substituted for part of water.—C. M.

GINGER CORDIAL.

Half ounce of tartaric acid, one ounce of tincture ginger, half ounce of chili peppers, five pounds granulated sugar, two gallons boiling water. Pour water over acid and sugar. When cold, add ginger and pepper; let stand a day or two. Then taste. If strong enough, remove the peppers, strain and bottle. Brown a small portion of the sugar to give the cordial a richer color.—MRS. J. A. MARSHALL.

LEMON SYRUP.

Five pounds white sugar, two ounces citric acid, one ounce tartaric acid, half ounce Epsom salts, the juice and rind of six lemons, three pints boiling water. Put the sugar in a preserving kettle and add the acids dry. Pour on the boiling water and add lemons. When all are dissolved and quite cold, add the juice of two more

lemons; strain through a muslin and bottle.—Mrs. J. W. LEB. ROSS.

LEMON SHERBET.

Ground white sugar, half a pound; tartaric acid and carbonate of soda, of each a quarter of a pound; essence of lemon, forty drops. All the powders should be well dried, add the essence to the sugar, then the other powders. Stir all together, and mix by passing twice through a wire sieve. Must be kept in tightly corked bottles, into which a damp spoon must not be inserted. The sugar must be powdered or very finely pulverized in a mortar. The powdered sugar sold for icing will do; beverages made by dissolving a large teaspoon in a tumbler two-thirds filled with water.—Mrs. J. H. JOHNSTON.

CHOCOLATE.

Grate two squares of Baker's unsweetened chocolate; add one small cup sugar, pinch of salt, half cup water. Let this boil till smooth, stirring constantly. Then add one quart of rich milk. When this boils, add one tablespoon cornstarch dissolved in cold milk. Add one-quarter teaspoon of vanilla. Serve with whipped cream.—Mrs. W. C. FRANZ.

MILK PUNCH.

Yellow rinds of two dozen lemons steeped two days in two quarts of brandy, add three quarts spirits, two quarts hot water, one quart lemon juice, four pounds loaf sugar, two quarts boiling milk, two nutmegs, grated. Mix and in two hours strain through wool.—ANONYMOUS.

TEA PUNCH.

Pour one quart of hot green tea over one and a half pounds loaf sugar, add to this the juice of four lemons, one orange cut into small pieces, one pint Jamaica rum, half medium-sized pineapple, one pint strawberries. Cool on ice and serve with chopped ice.

—Miss GERTRUDE CLERGUE.

RHUBARB WINE.

To every gallon of water five pounds of rhubarb, cut in small pieces and bruised. Let stand for eight or nine days, stirring two or three times a day. Strain. To every gallon liquor four pounds sugar, half ounce isinglass to four gallons. Put into a cask. Bottle when thoroughly fermented. (Soft water is best).—Mrs. W. L. NICEOLS.

CLARET CUP.

One bottle claret to two bottles soda, four tablespoons sugar, two tablespoons brandy, the juice of an orange and one or two lemons. Mix all ingredients (excepting soda), and let stand a couple of hours, and just before using, add the soda and mix well, pouring from one jug to another.—MRS. ANDREW ELLIOT.

GRAPE WINE.

Pick the grapes off the stems, put in a kettle, cover with water and cook well. Put in a bag to drain. Then add one pound of sugar to one pint of juice. Let stand on the stove with very little fire until all sugar is dissolved. When cold, bottle and cork tightly. It will be ready for use at any time.—MRS. CLIFFE.

DANDELION WINE.

Gather three quarts of dandelion buds, at night pour four quarts of boiling water over them, and allow it to stand until morning; strain through a cloth, slice into it three lemons from which the seeds have been removed, and add three and a half pounds of sugar, put on the fire until the sugar is dissolved, then pour into a covered jar and let it remain for twelve or fourteen days. Strain again, bottle, and cork when the fermentation is complete.—MRS. F. BENNETTS.

CHOKO CHERRY WINE.

Put three quarts boiling water over one pail cherries. Let stand for two days. Strain through a coarse cloth. To two quarts juice put one pound of sugar, and fill bottles. Let it work, keeping the bottles filled up. When done working, cork tightly.—MRS. J. A. MARSHALL.

RASPBERRY WINE.

One pail raspberries, six gallons water. Mash and leave in crock three days. Then put in jelly bag to drip. Measure and allow one pound of sugar to one quart liquid. Let it foment five or six weeks before bottling.—MRS. MARKS.

ORANGE PHOSPHATE.

Rind of twelve oranges, two ounces citric acid, three quarts boiling water, six pounds white sugar. Pour water over orange rind, add sugar and acid, and stir until dissolved. Let stand twenty-four hours before bottling. To use, put half wineglass in large tumbler, and fill with cold water.—MRS. MARKS.

RASPBERRY ACID.

Two and a half ounces tartaric acid, one quart water (cold), six pounds berries. Dissolve acid in the water, pour it over the berries. Let it stand twenty-four hours, then squeeze and strain. To every pint of liquor add one and a half pounds of granulated sugar. Let it stand two or three days, stirring often, then bottle.

—MRS. F. A. KING.

RASPBERRY VINEGAR.

Put a pound of very fine raspberries in a bowl. Bruise them well and pour upon them a quart of the best white wine vinegar. Next day strain the liquor on a pound of fresh ripe raspberries. Bruise them also, and the following day do the same, but do not squeeze the fruit or it will make it ferment; only drain the liquor as dry as you can from it. Finally pass it through a canvas bag, previously wet with the vinegar to prevent waste. Put the juice into a stone jar with a pound of sugar (broken into lumps) to every pint of juice. Stir, and when melted, put the jar into a pan of water. Let it simmer and skim it; let it cool, then bottle it. When cold, it will be fine and thick like strained honey newly prepared.

—MRS. J. H. JOHNSTON.

RASPBERRY VINEGAR.

Nine quarts of raspberries, mash slightly, and cover with vinegar. Let them stand twenty-four hours, then squeeze out the juice, add one pint of sugar to each pint of juice. Boil fifteen minutes, then bottle tightly.—MRS. E. KING.

HOP BEER.

(AN EXCELLENT SPRING TONIC).

Two good handfuls hops, one scant handful root ginger. Pour on these two gallons boiling water and one and a half pints good molasses or golden syrup, and let come to boil. Remove to back of range to steep for several hours, from twelve to twenty-four as convenient. Then, having it lukewarm, add three yeast cakes dissolved in one cup water or one cup home-made yeast. Strain, bottle immediately, but do not cork. Set the bottles in warm place for nearly a day, then cork tight, and put in cool cellar. Ready for use in three days.—F. E. K.

GINGER BEER.

Two and a half pounds of loaf sugar, one and a half ounces of bruised ginger, one ounce of cream tartar, rind and juice of two

lemons, three gallons boiling water, two large tablespoons of thick and fresh "Brewer's yeast," or Royal yeast cake. Put peel and juice of lemon into earthen jar with ginger, cream of tartar and sugar; pour over the boiling water; let stand until just warm, then add the yeast. Stir well and let remain near the fire all night, covering with a cloth. Next day skim off the yeast, and pour liquor carefully into another jar, leaving the sediment. Bottle immediately and tie corks down; in three days the beer will be fit for use.—MRS. W. R. CUNNINGHAM.

ENGLISH HOME BREWED BEER.

Measure four teacups of brown sugar, four teacups ground ginger, two quart basinful of fresh hops. Place the hops and ginger together, cover well with three or four quarts of water. Boil for an hour, then strain, pour the liquor into kettle, add half cup molasses, and boil for one-half hour. Put the hops, ginger and sugar in a crock holding four gallons; pour in the hot liquor. Fill the crock with water, and add one cupful of yeast. Set the liquor in a warm place for eight or ten hours to ferment. Then skim and bottle, tying the corks securely. Beer bottles with rubber corks are best for the purpose. Will be ready for use in two days.

—MRS. STEELE.

J. R. McLEAN, B.A., M.D.

Graduate of McGill University.

Office and residence, O'Brien Block, Queen Street West,
Sault Ste. Marie, Ontario

Telephone 95

DR. A. A. SHEPARD

Cor. Albert & McDougal Sts., Sault Ste. Marie, Ont.

Office Hours: 9 to 10 a.m., 2 to 4 p.m., 7 to 8 p.m.

Telephone 116

J. McLURG, M.D., C.M.

GOLD MEDALIST OF TRINITY UNIVERSITY, TORONTO.
Specialty—Surgery and Diseases of Women and Children,
also Diseases of Eye, Ear, Nose and Throat. Office in Harris'
Block. Residence—Albert St., next to Methodist Church.
Phone 210, day and night.

A True Temperance

consists of drinking a nourishing
beverage, containing just a
touch of alcohol

SUCH ARE

The Soo Falls Brewing
Company's

“Pride of Algoma”
LAGER BEER

AND

“Extra Algoma”
PORTER



BOTH ARE BOTTLED

Telephone 265

IF you want **CORRECT STYLE,**
FIRST QUALITY, BEST VALUE
in Dry Goods, House Furnishings or
Clothing, go to

BEGG'S STORE

Our goods will always please you, for
we buy the newest and best in every
line, and our prices are unequalled.

J. M. BEGG & CO.

SAULT STE. MARIE, ONTARIO

The Model Dairy

☞ Dealers in Inspected Pasteurized Milk and
Cream, which we deliver in sealed bottles.

☞ Our Ice Cream is made from Pure Cream
and True Fruit Flavourings.

☞ At our branch on Queen Street can be ob-
tained high-class confectionery. We also serve
Ice Cream and Hot Drinks in their seasons.

PHONE 385

BRANCH STORE—PHONE 212

Sault Ste. Marie - Ontario

SANDWICHES

"A mixture doth ever add pleasure."

ROLLED BREAD.

Cut fresh bread, while still warm, in as thin slices as possible, using a very sharp knife. Spread evenly with creamed butter. Roll slices separately, and tie each with baby ribbon.

NOISETTE SANDWICHES.

Slice cream bread very thinly, spread sparingly with butter and put orange marmalade between slices. Cut in fancy shapes, and garnish with nuts. Currant jelly may be substituted for marmalade.

NASTURTIIUM.

One dozen nasturtium blossoms, two tablespoons mayonnaise dressing. Spread white bread with the mayonnaise and place each blossom overlapping the next half-way, to give substance to the filling. Roll the sandwiches.

NUT AND RAISIN SANDWICHES.

Use equal parts of English nut meats and stoned layer raisins; chop together and use between thin slices of Graham bread.—MRS. F. C. SMITH.

APPLE FILLING FOR SANDWICHES.

Eight pounds apples, pared and sliced very thin; eight pounds sugar, quarter pound preserved ginger chopped with four lemons, peeled carefully; the white rejected, the pulp and rind cut very fine. Cover all together until thick, about two hours. Delicious for afternoon sandwiches.

COVENTRY.

Roll puff-paste very thin and cut in shape; butter it over with strawberry jam. Cover this with the other half of the paste, press edges together and trim neatly. Bake in a quick oven until a golden brown. When nearly done, draw to door of oven and brush over with the yolk of an egg mixed with a few drops of milk, sift powdered sugar thinly over the top, and return to oven until nicely colored.

CHICKEN AND NUT SANDWICHES.

One cup chicken chopped very fine, quarter cup blanched almonds or walnuts. Chop fine and soften with sweet cream to a paste; season with salt and pepper, and use either white or Graham bread.

EASTER.

Cut hard-boiled eggs into slices, sprinkle with salt and pepper well. Spread the bread with butter mixed with chopped parsley to fit the thin rounds of egg between.

FIG SANDWICHES.

Chop fine one cup of figs, add half a cup hot water and cook to a paste; add one teaspoon lemon juice and set away till cold. Spread on bread, dust with finely chopped nuts, and put together.—GOOD HOUSEKEEPING.

CAVIAR.

Cut thin slices from fresh bread, which must be buttered and the crust removed before cutting. Spread with caviar, mixed with lemon juice. Roll tightly, laying one roll against the other in a damp towel. When all are finished, tie in towels to retain the shape.

PEANUT SANDWICHES.

One cup ground peanuts, one egg, one apple, one tablespoon butter, one tablespoon condensed milk, juice of one lemon, mustard. Boil egg hard, rub yolk to paste with butter, add lemon and nuts. Chop white of egg and apple and add to dressing. Use either white or brown bread.

—MRS. BISSELL.

ORANGE STICKS.

Cut puff or plain paste, rolled one-eighth of an inch thick, in strips five inches long by one inch wide, and bake in hot oven. Put together in pairs, with orange filling between. Lemon filling may be used for lemon sticks.

PEANUT SANDWICHES.

One cup of blanched, freshly roasted peanuts and one cup minced ham; run through a food chopper; mix thoroughly with salad dressing; spread. No butter is necessary.—W. C. B.

RECEPTION SANDWICHES.

One cup canned ox tongue, one cup seeded raisins, run through a food chopper twice; add two teaspoons orange extract, mix with plenty of salad dressing and spread.—W. C. B.

BAKED BEAN SANDWICHES.

Rub cold baked beans through a sieve, add salt and pepper to taste, and mix with mayonnaise to smooth paste. Add finely chopped celery leaves or celery salt, and put between brown bread.

MR. JOHN HARGREAVES

Trinity College, London, England

VOICE CULTURE, PIANO, ORGAN, CHOIR DIRECTOR

Quibell Block, Sault Ste. Marie, Ont.

LANG & KEYS

ENGINEERS AND SURVEYORS

Office: Cullis Block, Sault Ste. Marie, Ont.

Ontario and Dominion Land Surveying. Telephone 547.

JOHN L. LANG, B.A. Sc., D. and O.L.S.

H. J. E. KEYS, B.A.

DR. H. F. GOODFELLOW

DENTIST

Office Hours—9 a.m. to 6 p.m. Saturdays—9 a.m. to 1 p.m.

Office—Harris Block, Sault Ste. Marie, Ont.

Telephone 236. P. O. Box 546.

History Repeats Itself

But it conveys a useful lesson that fireproof buildings do not exist; that modern fire departments are helpless; that commercial centres are a mass of dangerous combustibles, that

SOUND INSURANCE

IS THE ONLY PROTECTION

We represent the leading companies, having millions of surplus for the protection of policyholders. We write all policies; make all transfers and endorsements. No delays, losses promptly adjusted.

REAL ESTATE

Agents, owners, and dealers in property located in all parts of the town. Houses and lots for sale on easy terms, the same as rent.

Why not own your own Home?
Now is the time to buy.

It will pay you to call on us if you want anything
in our line.

The **Wilcox-Eldridge Co.**

LIMITED

QUEEN ST. SAULT STE. MARIE, ONT.

Telephone 249

HERMAN H. HETTLER LUMBER COMPANY

DEALERS IN
WHOLESALE LUMBER
OF ALL KINDS

Adams' Block, Queen Street,
Sault Ste Marie, Ont.

Head Office—1324 Elston Avenue, Chicago, Ills.



Soo Line Logging Tools are Best

Sold by all the leading wholesale
hardware dealers in Canada

We manufacture the
largest and most com-
plete lines. Also
Handles.

Manufactured by
**Canadian Logging
Tool Co.**
Limited
Sault Ste. Marie, Ont.

Candies and Confections

"The daintiest last, to make the end most sweet."

SUGAR CREAM FOR ALL KINDS OF CANDY.

Two and a half pounds of A sugar, one pint water; boil to a soft ball (that is until it will form a soft ball between the thumb and finger, when dropped into water). Turn upon greased pans, and when nearly cold, sprinkle one-quarter teaspoon cream of tartar over top; then with a sharp knife, scrape in the edges and work to and fro, until it granulates into a smooth, white mass; now work and knead into a soft dough, with the hands, and the foundation for all your candy is ready; use any kind of flavoring.

DATES.—Remove the stones, place a piece of the fondant between the halves and roll in granulated sugar.

FIGS.—Split half a pound, place a layer of the fondant on a board, then a layer of figs; again a layer of the fondant, and cut in squares.

ALMONDS.—Put inside a piece of the fondant and roll in sugar.

CHOCOLATE CREAMS.—Make into balls. When hard, dip carefully, with a fork, into melted sweet chocolate.

WALNUTS.—Split them; shape some of the fondant into round, flat balls; place half on each side, and press firmly. To make a variety, part of the fondant may be colored pink, by adding a few drops of Dr. Price's fruit coloring.—MISS SALISBURY.

LEMON AND OTHER CREAMS.

Half pound of icing sugar, one teaspoon of lemon juice, white of one egg, a piece of candied lemon peel (vary flavoring as desired). Stir the sugar and bind it with the white of egg, add the flavoring and coloring. Mix till a firm paste, and roll out about half an inch thick on well-sugared board, and cut into shapes with small pastry cutters. It is best to put them on well-sugared platters and leave them in a warm, dry place twenty-four hours before using. A little cream can be used instead of the white of egg, and makes them richer in flavor.—MISS R. MOLONY.

A CHEAP CREAM CANDY FOR LITTLE PEOPLE.

One pound white sugar, one wine-glass good vinegar, one wine-glass water, and flavoring to taste. Boil half an hour, and do not stir once. When nearly cold, pull until smooth.—FLORENCE.

TAFFY.

Three cups of brown sugar, juice of one lemon, piece of butter size of a walnut. Boil, but do not stir, until brittle in cold water.—MRS. A. G. NEWALL.

BUTTER SCOTCH.

Two cups white sugar, two tablespoons vinegar, half cup butter, four tablespoons molasses, four tablespoons cold water. Boil about fifteen minutes, or until brittle, and do not stir.—BEULA FOSTER.

TURKISH DELIGHT.

One ounce gelatine soaked in small half cup of water. Boil one pound granulated sugar with small half cup of water, add gelatine when just at boiling point, and boil together for twenty minutes steadily. While boiling add the juice and rind of one orange, juice of one lemon, one large tablespoon of rum. Wet a tin mould with cold water, turn in the mixture about an inch thick. Stand for several hours; when set, cut in squares and roll in powdered sugar.—MRS. F. B. PARDEE.

RUSSIAN CREAM CANDY.

Two cups water, two ounces best leaf gelatine, two pounds white sugar. Melt the gelatine in the hot water first, then put in the sugar, and let come to a boil. Pour in buttered dish. Let stand over night, then cut in inch squares and roll in icing sugar.

Any flavoring may be used. If lemon juice is used, take half a cup with one and a half cups of water.—MRS. R. J. AITKEN.

MARSHMALLOWS.

Dissolve one and a half tablespoons gelatine in a little cold water. Boil two cups granulated sugar and half a cup water until it forms a soft ball in cold water, pour into gelatine, flavor with vanilla and beat until cold. Pour into a buttered pan and let stand about one hour or until firm, then cut into squares and roll in pulverized sugar.—BEULA FOSTER.

MARZIPAN POTATOES.

Half pound almonds, whites of three eggs and about one and a half pounds icing sugar, blanch and pound almonds; beat whites of eggs very stiff, mix both with icing sugar till consistency of dough. Form small pieces in the shape of tiny potatoes and dip in dry mixture of cocoa and icing sugar.—MRS. J. A. MCCOLL.

CREAM PEPPERMINTS.

One cup white sugar, half cup water, one pinch cream of tartar. Boil until when you pour some into a big spoon, and stir with a small one, it looks milky. Add one teaspoon essence of peppermint. Beat until quite milky, and drop on waxed paper. If it gets too stiff, set in boiling water for a minute. Add cochineal to color pink.—MARJORIE.

MAPLE CREAM.

One cup sugar, quarter cup milk, a small piece of butter. Boil until it will hair, then remove from the fire; add any desired flavoring; beat until white and creamy; pour into a buttered pan, and when cool enough to not run, mark off into squares.—MISS CARNEY.

HOARHOUND CANDY.

Hoarhound candy is very desirable for a throat cold. A tablespoon of dried hoarhound leaves steeped in a half cup of boiling water. When perfectly cold, strain off the liquid, and turn into an enamelled kettle. Add to a pound of granulated sugar and a teaspoon of vinegar. Boil gently, without stirring, and remove any scum that may rise to the top. When the candy becomes brittle in cold water, take immediately from the fire and pour into a buttered pan or plates. Mark into squares while it is warm. It should be of a clear, beautiful brown color.

FRUIT BARS.

Half pound walnuts, half pound dates, half pound figs, chopped fine; Boil three cups granulated sugar and one cup milk until brittle, stir a few minutes, pour it over the fruit and nuts and mix well.—BEULA FOSTER.

FUDGE.

One cup white sugar, one cup brown sugar, quarter cup butter, half cup milk, one ounce chocolate, quarter cup molasses, half teaspoon vanilla. Mix sugar, butter, milk, molasses and chocolate, and cook until it forms a heavy thread. Take from fire, add vanilla, and stir constantly until it thickens.—MRS. SCARLET.

FUDGE.

One cup brown sugar, quarter cup butter, half cup cream, one cup white sugar, quarter cup molasses, two squares Baker's chocolate, half teaspoon vanilla.—MRS. E. R. MALMBORG.

CHOCOLATE FUDGE.

Two cups granulated sugar, one cup milk, half cup grated unsweetened chocolate. Put on sugar and milk. Stir until it comes to boiling point, then add chocolate and one tablespoon butter, a little salt and one teaspoon vanilla. Boil until it forms a soft ball in cold water. Stir till creamy, and pour into buttered pans, and score in squares.—B. F. PLUMMER.

BLARNEY STONES.

Rich fruit cake cut into small cubes and dipped into fondant colored green, and flavored with almond extract.—D.

STRAWBERRY BALLS.

Take two tablespoons strawberry jam, mix with it icing sugar to thicken enough to make balls easily; dip in melted fondant colored pink.—D.

CHOCOLATE CARAMELS.

Put together into a pan one cup of molasses, one of brown sugar and one of milk, two teaspoons of butter and one tablespoon of glycerine, and boil it rapidly until it waxes when dropped into cold water. Then add a cup of chocolate, and cook until it is brittle in cold water. Pour into buttered pans, and when it is pretty cool, mark in squares.—MISS R. MOLONY.

CHOCOLATE CARAMELS.

One cup of molasses, half cup of sugar, quarter pound of chocolate (cut fine), half cup of milk, one heaping tablespoon butter. Boil all together, stirring all the time. When it hardens in cold water, pour into shallow pans, and as it cools, cut into small squares.—J. H. GRIFFITH.

RALSTON CHOCOLATE CARAMELS.

Three cups light brown sugar, three-quarters cup dark molasses, one-third cup cold water, one-third cup milk, one-third pound butter, one-third pound chocolate. Mix water, milk, molasses and sugar. When it boils, add chocolate and butter. Boil until it will harden when tried in cold water and do not stir. Strew almonds slightly baked, or walnuts, on a buttered tin and pour caramel over them.—BEULA FOSTER.

"FLORENTINE KISSES."

Whites of four eggs, one cup sugar, one cup chopped dates, one cup chopped almonds. Whip the eggs very stiff, add the sugar and then fold in the dates and almonds. Spread on a buttered dish and bake for thirty-five or forty minutes in a very slow oven. When cool, cut in squares.—MISS ANNIE ROBERTS.

KISSES.

White of one egg, cup granulated sugar, lemon. Beat white, add sugar slowly, beat well. Flavor and drop from a teaspoon on white paper. Bake in slow oven.—F. E. K.

STUFFED DATES.

Chop walnuts, hickory or peanuts rather fine. Mix them in some of the fondant. (See Lemon and Other Creams). Remove the stones from the dates, and fill the cavity with this, and press the dates lightly together.

STUFFED DATES.

One pound dates, half cup blanched Jordan almonds, half cup granulated sugar, half cup powdered sugar. Blanch the almonds by turning boiling water over them. Let them stand one minute, then slip off the skins and dry on a towel. Open the dates lengthwise, and remove the seed. Make a caramel of the granulated sugar by melting the sugar slowly in a saucepan over the fire, stirring until a golden brown. Then set the saucepan in a pan of hot water and dip each almond in the caramel by piercing it with a long pin, then drop it off on a plate until all are done. Then place the almond in the cavity of the date from which the seed was taken, press lightly together, and roll in the powdered sugar.

DIVINITY CANDY.

Boil three cups brown sugar, one-third cup corn syrup, and two-thirds cup of water until when tested in cold water a soft ball may be formed. Have ready the whites of two eggs, beaten dry; on to these gradually pour the hot syrup, beating constantly meanwhile; continue the beating until the mixture continues to harden, then beat in a cup of nut meats, and pour the whole into a buttered pan. Cut in squares before it becomes cold.—MRS. HEARST.

PANOCHIE.

Three cups brown sugar, two cups maple syrup, one tablespoon butter, boil until brittle, when tried in cold water. Stir until creamy and add walnuts and dates, one cup of each. Pour on buttered tin and cut into squares.—BEULA FOSTER.

PRALINES.

Two cups brown sugar, half cup cream. Boil until it strings. Add one small tablespoon vinegar or lemon juice, and nuts if desired. Beat like fudge, cool and cut in strips.—KATHLEEN LOWE.

MEXICAN NOUGET.

Two and a half cups granulated sugar, half cup maple syrup, half cup hot water, whites of two eggs, one teaspoon vanilla, walnuts. Boil sugar, syrup and water until it forms a soft ball in cold water. Take out half cup of this mixture and while hot add to the well-beaten whites of two

eggs. Let balance of mixture boil until it strings, then pour this into other mixture, beat in the nuts and vanilla and put into buttered plates.

—MISS LUSCOMBE.

SEA FOAM.

Two cups granulated sugar, three-quarters cup water, three-quarters cup golden syrup. Boil until it hardens in cold water, pour over well-beaten whites of two eggs and beat until cold. This can be improved by adding one cup broken walnuts while beating it.—BEULA FOSTER.

COCOANUT CREAM CANDY.

One and a half cups sugar, half cup milk, two teaspoons butter, one-third cup shredded cocoanut, half teaspoon vanilla. Put butter into granite pan; when melted add sugar and milk, stir till sugar is dissolved. Heat to boiling point and boil twelve minutes; remove from fire, add vanilla and cocoanut, and beat until creamy and mixture begins to sugar slightly around edge of pan. Pour at once into a buttered pan, cool slightly, and mark in squares.—F. M. F.

COCOANUT PUFFS.

To the well-beaten whites of three eggs, add a small cup of granulated sugar, and one tablespoon cornstarch. Put these in a bowl in boiling water, and stir for fifteen minutes, not allowing the mixture to adhere to the sides of the bowl; remove from fire, and add half a pound cocoanut. Drop on buttered paper on tins, and bake a nice brown. This will make twenty-five.—MISS BUCHAN.

SALTED ALMONDS.

Shell and blanch one pound of almonds, *i. e.*, drop into a vessel of boiling water to loosen the skin, when in a few minutes the almond can be pushed out white and pure from the brown skin; dry thoroughly in a towel; put into a large pan a piece of butter the size of a small chestnut, and when melted, turn the almonds into it, stirring rapidly until every nut is shining with butter; then sprinkle over them a large cooking-spoon of salt, mixing so that every nut shall be coated with salt, then put the pan in the bottom of the oven, and let it remain there (shaking and stirring every few minutes) until the almonds are a light yellowish-brown, when they will be very crisp and delicious.

SALTED PEANUTS.

To prepare salted peanuts remove the skins from roasted peanuts by pouring boiling water over them. Let them get perfectly dry, patting them between two soft towels; heat a few spoons of salad oil in a baking pan, brown the peanuts in this lightly, drain dry, and while still hot strew with fine salt.

SUGARED PEANUTS.

To serve sugared peanuts, prepare as you would salted nuts, but substitute butter for oil and fine sugar for salt, after you have rolled the nuts in the white of an egg beaten light. Spread out upon white paper to dry in the sun or in a moderate oven.

CRYSTALLIZED PINEAPPLE.

Pare the pineapple; cut into slices and then into cubes, stars or triangles. Simmer in water until tender; remove, and drain. Place one

pound of granulated sugar in a saucepan, add to it a gill of water, and place on the stove to boil. Do not stir after the sugar is dissolved. Keep it boiling until the sugar snaps when dropped in a cup of ice water. It must be brittle without being sticky. Squeeze in a little lemon juice. Place the fruit in a deep dish, and pour over it the boiling syrup; press down with a plate to keep the fruit submerged, and let it remain over night. The next morning drain off the syrup, heat it and repeat the process. Do this for eight days, renewing the syrup if necessary. At the end of this time drain the fruit from the syrup and place on a sieve to dry, turning it frequently. When well candied and dry, pack in layers between sheets of waxed paper. Place in a dry, cool place, and it will keep for months. Crystallized pineapple is a very dainty confection.

ORANGE CHIPS.

Take the quartered rind of oranges, scrape off any loose pith, and cut into long thin strips. Put in granite saucepan, cover with boiling water, and simmer until tender. Pour off the water, and put granulated sugar on the chips, shaking it in until they will absorb no more. Simmer until sugar is boiled away, gently lifting with a fork from the bottom of the pan to prevent burning. Pour out on large platter to cool and crystallize.

—MRS. P. C. CAMPBELL.

EQUIVALENTS OF WEIGHTS IN MEASURE.

One rounded tablespoon of butter	One ounce
One rounded tablespoon of granulated sugar	One ounce
One heaping tablespoon of powdered sugar	One ounce
Two rounded tablespoons of flour	One ounce
Five medium-sized nutmegs	One ounce
Two rounded tablespoons of ground spice	One ounce
One quart of sifted pastry flour	One pound
One quart of sifted new-process flour, less one gill	One pound
One pint of granulated sugar	One pound
One pint or two solid cups butter	One pound
One pint of ordinary liquid	One pound
One solid pint of chopped meat	One pound
One cup of rice	Half a pound
One cup of Indian meal	Six ounces
One cup of stemmed raisins	Six ounces
One cup of cleaned and dried English currants	Six ounces
One cup of bread crumbs	Two ounces

O'FLYNN & GOODWIN

BARRISTERS, SOLICITORS, ETC.

Offices : Adams' Block, Sault Ste. Marie, Ont.

J. L. O'FLYNN

C. W. GOODWIN

J. MACDONALD GIBBS

TEACHER OF

PIANO, ORGAN, VOICE CULTURE and THEORY

High Grade Piano Tuning and Regulating

PIM STREET,

SAULT STE. MARIE, ONT.

F. J. S. MARTIN, M.A.

BARRISTER, SOLICITOR, NOTARY, CONVEYANCER, ETC.

Offices—Ganley Block, Sault Ste Marie, Ont.

Bell Telephone 214

Post Office Box 549

J. McNAMARA,

BARRISTER, SOLICITOR, ETC.

Local Master of Titles of Algoma

Sault Ste. Marie,

Ontario.

HEARST, McKAY & DARLING,

SAULT STE. MARIE, ONTARIO

W. H. HEARST,

J. McKAY,

J. L. DARLING.

JOHN A. McPHAIL,

BARRISTER, SOLICITOR, ETC.

Office, Farwell Block

Sault Ste. Marie, Ontario

BOYCE & HAYWARD,

BARRISTERS, SOLICITORS, NOTARIES

Offices, Carney Block

SAULT STE. MARIE, ONTARIO

A. Cyril Boyce,

Gordon H. Hayward.

P. T. ROWLAND

BARRISTER, SOLICITOR, CONVEYANCER, ETC.

Offices, Harris' Block

SAULT STE. MARIE, ONTARIO

McFADDEN & McFADDEN

BARRISTERS, SOLICITORS, ETC.

Offices: Ganley Block, SAULT STE. MARIE, ONT.

S. IRELAND & SONS

Cartage and Dray Line

Open for all kinds of business requiring a team. A dray and a man who knows how to hold the lines. Moving a specialty. Covered moving vans always at your disposal. . . .

Ask us for Rates. Satisfaction Guaranteed.

Telephone 440

WE patronize this Cook Book because we believe in a good thing. In it will be found the best Recipes for Boiling, Baking and Frying from the fairest women and maidens of the good homes of Sault Ste. Marie. We believe they believe in a good thing and know it when they see it. We ask them to reciprocate that confidence and buy their

Guaranteed Kid Gloves at \$1.25

Best Gloria Parasols at \$2.00

AT OUR STORE

THOMPSON LIMITED

Wallpaper

WM. HALLAM

Wallpaper

QUEEN STREET

WALLPAPER is our theme. We have an extensive assortment of fine grade Wallpapers at prices ranging from 5c. to \$1.00 per single roll. This collection embraces all the choice patterns of this season's design; nothing old or out of date, everything brand new. We have the most striking imitation of printed tapestries and burlaps, striped and paneled papers and harmonious border and ceiling designs, ingrains, etc., etc.

WE CAN PLEASE EVERY CULTIVATED TASTE AND OUR PRICES
ARE LOW FOR SUCH HIGH GRADE PAPERS

Wallpaper

WM. HALLAM

Wallpaper

QUEEN STREET

SAVE A HOME IN TEN YEARS

Do you use \$100 worth of fuel in one year? If so you can save about \$750 in ten years by trading that old stove of yours as part payment on an elegant smoke burning range. It seems surprising but nevertheless true. You save half the fuel, that is half of \$100 is \$50, and in ten years at compound interest makes about \$750. JUST THINK OF IT.

SYMON & CAMPBELL
SAULT STE. MARIE - - - ONTARIO

McPhail & Wright Construction Co.

LIMITED



Telephone 283



Sault Ste. Marie, Ontario

The "Progress Brand" Clothing

is sold only by the

STAR CLOTHING HOUSE

THE ONLY EXCLUSIVE CLOTHING STORE IN
Sault Ste. Marie, Ont.

THE LATEST STYLES OF HATS AND
MEN'S FURNISHINGS IN STOCK

BARNES' BLOCK - COR. QUEEN AND GORE STS.

Ganley Tug Line

CONTRACTORS

JOSEPH GANLEY, Mgr. THOS. GANLEY, Asst. Mgr.

Special Attention Given to Raft Towing

TELEPHONE 163

TUGS

Columbus, Geo. Emerson, Commodore, Kate.

OFFICE—Corner Pim and Thomas Streets
Sault Ste. Marie, Ont.

INDEX

<p>SOUPS..... 9</p> <p>Almond..... 14</p> <p>Amber..... 10</p> <p>Bonillon..... 9</p> <p>Cabbage..... 11</p> <p>Clam Chowder..... 13</p> <p>Consomme Royal Printannier..... 9</p> <p>Cream of Lettuce..... 11</p> <p>Cream of Tomato..... 12</p> <p>Cream of Corn..... 12</p> <p>Cream of Celery..... 13</p> <p>Fruit..... 13</p> <p>Game..... 11</p> <p>Hare..... 11</p> <p>Liver Dumpling..... 10</p> <p>Mulligatawny..... 14</p> <p>Mock Turtle..... 14</p> <p>Noodle..... 13</p> <p>Onion..... 14</p> <p>Oyster..... 13</p> <p>Oxtail..... 9, 14</p> <p>Peanut..... 10</p> <p>Potato..... 14</p> <p>Puree Green Peas..... 12</p> <p>Soup Stock..... 14</p> <p>Tomato..... 9, 15</p> <p>Venison..... 12</p> <p>FISH..... 17</p> <p>Brook Trout..... 17</p> <p>Chartreuse of Fish..... 21</p> <p>Clam Chowder..... 23</p> <p>Creamed Codfish..... 19</p> <p>Fish Balls..... 21</p> <p>Finnan Haddie..... 22</p> <p>Kegerl..... 18</p> <p>Lobster Creame..... 18</p> <p>Lobster a la Newburg..... 21</p> <p>Lobster Cutlets..... 21</p> <p>Lobster au Gratin..... 22</p> <p>Oyster Pie..... 18</p> <p>Oyster Patties..... 20</p> <p>Oyster Filling for Patties..... 20</p> <p>Pickled Fish..... 20</p> <p>Planked White Fish..... 19</p> <p>Quenelles of Fish..... 19</p> <p>Roasted Oysters..... 19</p> <p>Salmon Pudding..... 17</p> <p>Salmon Puff..... 21, 23</p> <p>Salmon Loaf..... 23</p> <p>Savory Oysters..... 20</p> <p>Steamed Fish..... 18</p> <p>Scalloped Creamed Lobster..... 22</p> <p>White Fish..... 17</p> <p>MEATS..... 25</p> <p>Angels on Horseback..... 25</p> <p>Beef a la Mode..... 27</p> <p>Beef Steak Pie..... 26</p> <p>Beef Croquettes..... 25</p> <p>Beef Loaf..... 26</p> <p>Beef Heart..... 26</p> <p>Beef Omelette..... 27</p> <p>Boudins..... 39</p> <p>Braised Mutton..... 31</p> <p>Breast of Veal Stuffed..... 32</p> <p>Cecils with Tomato Sauce..... 27</p> <p>Chicken Creamed..... 36</p> <p>Chicken, Spanish..... 36</p> <p>Chicken, Pressed..... 37</p> <p>Chicken, Jellied..... 37</p> <p>Chicken Luncheon..... 37</p> <p>Chicken Croquettes..... 37, 38</p> <p>Chicken Fricassee..... 38</p> <p>Chicken, Mince..... 39</p> <p>Chicken, Scalloped..... 39</p> <p>Chicken, Custard..... 39</p> <p>Chipped Beef..... 25</p> <p>Creamed Fresh Beef..... 28</p> <p>Cranberry Jelly..... 36</p>	<p>MEATS—Continued..... 34</p> <p>Curry..... 34</p> <p>Dumplings for Chicken..... 38</p> <p>Hamburg Roast..... 25</p> <p>Irish Stew..... 32</p> <p>Jellied Tongue..... 28, 29</p> <p>Leg of Lamb a la Venison..... 21</p> <p>Liver Cutlets..... 37</p> <p>Muttonettes..... 32</p> <p>Neck of Pork..... 37</p> <p>Nice Way to Serve Chicken..... 37</p> <p>Ox Tongue, Baked..... 29</p> <p>Ox Tongue, Ornamented..... 29</p> <p>Partridges..... 40</p> <p>Pickle for Beef or Pork..... 30, 31</p> <p>Pickle for Curing Meat..... 30</p> <p>Pickle for Curing Beef..... 30</p> <p>Pork Tenderloins..... 35</p> <p>Rolled Ox Tongue..... 29</p> <p>Round of Beef..... 31</p> <p>Rabbit Pie..... 39</p> <p>Rabbit Stew..... 40</p> <p>Rabbit Fried..... 40</p> <p>Stewed Liver and Bacon..... 28</p> <p>Spiced Round of Beef..... 30</p> <p>Spiced Round of Moose..... 29</p> <p>Sweetbreads..... 33</p> <p>Sweetbread Sauté..... 34</p> <p>To Use up Cold Beef..... 26</p> <p>To Pickle Tongue..... 28</p> <p>To Boil Ham..... 33</p> <p>Toad-in-the-Hole..... 33</p> <p>Turkey, Boiled..... 35</p> <p>Veal and Ham Pie..... 32</p> <p>Veal Loaf..... 33</p> <p>Veal Cutlets..... 33</p> <p>SAUCES FOR MEAT AND FISH..... 43</p> <p>A Foundation Sauce..... 43</p> <p>Bearnaise..... 45</p> <p>Bread Sauce for Game..... 44</p> <p>Caper..... 43</p> <p>Celery..... 45</p> <p>Currant Jelly Sauce..... 43</p> <p>Egg..... 43</p> <p>Lemon..... 43</p> <p>Mint Jelly..... 44</p> <p>Mushroom..... 43</p> <p>Nut Dressing..... 45</p> <p>Olive and Almond..... 45</p> <p>Oyster..... 43</p> <p>Shrimp..... 43</p> <p>Tomato Sauce for Cutlets..... 44</p> <p>VEGETABLES..... 46</p> <p>Beans, Baked..... 48, 49</p> <p>Cabbage, Baked..... 49</p> <p>Cauliflower, Baked..... 48, 49</p> <p>Celery, Cooked..... 48</p> <p>Cucumbers, Stewed..... 48</p> <p>Cucumbers, Baked..... 48</p> <p>Peas, Green..... 49</p> <p>Peppers, Stuffed..... 50</p> <p>Potatoes, Creamed..... 46</p> <p>Potatoes, Browned..... 46</p> <p>Potatoes, Sweet, Baked..... 46</p> <p>Potato Croquettes..... 47</p> <p>Potato Souffle..... 47</p> <p>Potatoes, Irish..... 47</p> <p>Potato Lyonnaise..... 47</p> <p>Potatoes, Scalloped..... 47</p> <p>Tomatoes, Canned..... 48</p> <p>Tomatoes, Stuffed..... 50</p> <p>SALADS AND SALAD DRESSINGS..... 51</p> <p>Apple..... 52</p> <p>Banana..... 52</p> <p>Beet..... 53</p> <p>Beet and Cabbage..... 51</p> <p>Bottled Salad Dressing..... 56</p> <p>Cheese..... 54</p>
--	---

SALADS—Continued

Cheese Balls.....	54
Chicken.....	53
Cream Dressing.....	55, 56
Cucumber and Tomato.....	52
Lobster.....	53
Mayonnaise.....	51, 55
Potato.....	53
Salad in Boxes.....	51, 53
Salad Dressing.....	55, 56, 57
Shrimp.....	54
Sour Cream Dressing.....	55
Sweetbread.....	52
Tomato.....	52, 53
Tomato Jelly.....	54

PUDDINGS.

Almond Puffs.....	67
Apple Charlotte.....	62
Ashfield.....	63
Baked Apple Dumplings.....	65
Bakewell.....	67
Batter.....	67
Bishop.....	64
Brown.....	65
Castle.....	66
Caramel.....	69
Christmas.....	59, 60
Carrot.....	61
Chocolate.....	64, 65, 69
College.....	67
Cracker Jam.....	68
Cream Tapioca.....	70
Cup Pudding.....	66
Delicate Nut.....	63
Delightful.....	68
English Plum.....	59
Fig.....	61, 62
German Puffs.....	66
Ginger.....	64, 65
Graham.....	63
Lemon.....	66, 67, 68
Meringue.....	68
Madeira.....	66
Mary's.....	64
Marmalade.....	64
Orange.....	69, 70
Plum.....	59, 61
Plum without Eggs.....	61
Plain Rice.....	70

PUDDING SAUCES.

Brandy.....	73
Caramel.....	73
Cherry.....	74
Foam.....	74
Hard.....	73, 74
Lemon.....	73
Milk.....	75
Nut.....	75
Strawberry.....	75
Wine.....	74, 75

PASTRY

Chocolate Pie.....	80
Cocoanut.....	80
Cream.....	79, 80
Lemon.....	77, 78
Lemon Tarts.....	78
Lemon Cheese Tarts.....	79
Lent.....	79
Marlborough.....	80
Mock Cherry.....	80, 81
Mince meat.....	81, 82
Mince meat, English.....	82
Mince meat, Excellent.....	82
Orange.....	78
Orange Cream.....	79
Potato Crust.....	77
Puff Paste.....	77
Pumpkin.....	78

PASTRY—Continued

Rich French Paste.....	77
Short Crust.....	78
Sweet Potato Pie.....	79
BREAKFAST, LUNCHEON TEA	85
A Dainty Breakfast Dish.....	86
Breakfast Dish.....	86
Breaded Potato Balls.....	89
Buckwheat Cakes.....	93
Cheese Souffle.....	88
Cheese Scallops.....	88
Cheese Straws.....	88
Cheese Custard.....	89
Cheese Nuts.....	89
Cheese Puff.....	89
Cheese Fondue.....	90
Cheese Escalloped.....	90
Corn Oysters.....	90
Croquettes, Ham.....	91
Croquettes, Potato.....	91
Croquettes, Rice.....	91
Egg Omelette with Oysters.....	85
Egg Patties.....	86
Eggs on Toast.....	86
Eggs, Devilled.....	87
Eggs on Foam.....	87
Eggs, Jumbled.....	87
Eggs, Curried.....	85
Fritters, Apple.....	92
Fritters, Bell.....	92
Fritters, Snow.....	93
Griddle Cakes.....	92
Lenten Lunch Dish.....	90
Macaroni and Cheese.....	87
Macaroni and Tomatoes.....	88
Omelette, Plain.....	85, 86
Omelette, Shrimp.....	85
Omelette with Oysters.....	85
Pancakes.....	91
Pancakes, Graham.....	91
Pancakes, French.....	92
Pancakes, Bread.....	92
Potato Pats.....	88
Shortcake, Strawberry.....	93
Shortcake, Peach.....	93
Shortcake, Orange.....	94
Souffle Potato Balls.....	89
Sweet Croutons.....	90
Timbale Cups.....	90
Welsh Rabbit.....	89
Yankee Honey.....	92
BREAD, ROLLS, ETC.	97
Bread.....	97
Bread, Twist.....	97
Bread, Brown.....	98
Bread, Boston Brown.....	98
Bread, Graham.....	99
Bread, Steamed.....	99
Bread, Nut.....	99
Bread, Rye.....	99
Biscuit, Sugar.....	100
Biscuit, Cream.....	100
Biscuit, Twin.....	100
Egg Rolls.....	100
Gems, Graham.....	101
Gems, Cornmeal.....	101
Gems, Breakfast.....	102
Johnny Cake.....	101
Methodist Crumpets.....	103
Muffins, Graham.....	102
Muffins, Blueberry.....	102
Muffins, Rice.....	102
Muffins, Queen of.....	103
Muffins.....	102
Parker House Rolls.....	99
Potato Yeast.....	99
Potato Cake.....	100, 101
Sally Lunn.....	102

BREAD—Continued

Scones.....	101
CAKES.....	107
Afternoon Tea Cake.....	128
Almond Nuts.....	129
Almond Icing.....	107, 108
Apple and Lemon Filling.....	122
Angel.....	116
Bachelor Buttons.....	129
Banbury.....	129
Boiled Icing.....	117
Brownies.....	129
Brown Stone Front.....	110
Carrot.....	117
Cheese.....	126, 130
Chocolate Nuts.....	114
Chocolate Comfits.....	129
Chocolate.....	109, 120
Cookies.....	134, 135
Cookies, Boston.....	133
Cookies, Cream.....	135
Cookies, Date.....	134
Cookies, Fruit.....	135
Cookies, Oatmeal.....	132, 133
Cookies, Spiced Date.....	134
Cookies, Sugar.....	134
Cornstarch.....	119
Cream Puffs.....	125
Crumb.....	114
Currant.....	111
Crullers.....	126
Date.....	116
Delight.....	112
Devil.....	110, 117, 118
Devil's Food.....	121
Dolly Varden.....	122
Doughnuts.....	125, 126
French Cream.....	122
Fruit Caramels.....	135
Fruit.....	107, 108, 109
Fruit, English Christmas.....	107
Fruit, Christmas.....	108, 109
Fruit Cake, White.....	108
Fruit Cake, Without Eggs.....	108
German Biscuits.....	128
German Crisps.....	132
Ginger Snaps.....	133
Gingerbread.....	124
Gingerbread, Soft.....	124
Gingerbread, Crumbly.....	125
Huckleberry.....	118
Ice Cream.....	122
Individual.....	127
Ladies' Fingers.....	134
Layer.....	122, 123
Lemon.....	123
Lemon Cheese.....	130
Luncheon.....	110
Macaroons.....	130
Macaroons, Almond.....	131
Macaroons, Coconut.....	130, 131
Macaroons, Rolled Oats.....	131
Mahogany.....	119
Marble.....	119
Marshmallow.....	124
Mocha.....	112, 113
Molasses.....	124
Nut.....	113, 117, 118
Drop Cakes.....	127, 128
Oatmeal Caramels.....	132
Oatmeal Ginger.....	133
One, Two, Three, Four.....	117
Orange.....	109, 115, 120
Plain.....	113
Pound.....	111
Potato.....	116
Pork.....	118
Prince of Wales.....	121

CAKES—Continued

Raisin.....	116
Ribbon.....	119
Rocks.....	127, 128
Roll Jelly.....	113
Rolled Ginger Snaps.....	131
Scripture.....	116
Scotch.....	110
Scotch Short Bread.....	123
Seed.....	118
Shrewsbury.....	132
Spice.....	113, 114, 115, 118
Spanish Bun.....	111, 114
Spanish.....	113
Sponge.....	115
Sponge, Cream.....	115
Sponge, Velvet.....	115
Snow.....	119
Strawberry.....	111
Sunderland Ginger Nuts.....	114
Swiss Roll.....	114
Tea.....	120
Velvet.....	110
Victoria Sandwich.....	124
Vienna Icing.....	112
Wafers, Chocolate.....	131
Wafers, Oatmeal.....	131
Walnut.....	111, 115, 119
White.....	111, 114
Yule Log.....	115
Zella May.....	120
CREAMS AND JELLIES.....	139
Almond Custard.....	146
Apple Excellent.....	147
American Cream.....	141
Angel Cream.....	139
Angel Charlotte Russe.....	145
Banana Whip.....	144
Banana Salad.....	149
Charlotte Russe.....	145
Chocolate Blanc Mange.....	142
Chocolate Custard.....	141
Chocolate Cream.....	142
Chocolate Snow.....	142
Coquelin Cadet.....	141
Cream Brulet.....	141
Delicate Dish of Apples.....	148
Fruit Custard.....	146
Fruit Punch.....	148
Salad.....	148, 149
Italian Cream.....	140
Kensington Cream.....	140
Lemon Cream.....	140
Lemon Jelly.....	147
Macaroon Whipped Cream.....	146
Mock Whipped Cream.....	145
Orange Cream.....	139, 140
Orange Custard.....	146
Orange Hash.....	147
Orange Souffle.....	147
Orange Stuffed.....	146
Pineapple Cream.....	142
Prunes in Jelly.....	148
Rice Tutti-Frutti.....	145
Spanish Souffle.....	144
Snow Pudding.....	142, 143
Swiss Cream.....	141
Tenby Cream.....	140
Trifle.....	143
Trifle, Peach.....	144
Trifle, Without Wine.....	145
Trifle, Lemon.....	143
Trifle, Gooseberry.....	144
Tutti-Frutti.....	148
FROZEN DAINTIES.....	153
Bombe Glace.....	154
Chocolate Sauce.....	158
Coffee Sauce.....	158

FROZEN DAINTIES—Continued

Frappe, Fruit.....	154
Frappe, Cranberry.....	155
Frozen Chocolate.....	158
Frozen Nougat Pudding.....	153
Frozen Pudding.....	153
Glacé Meringue.....	155
Icebergs.....	157
Icecream, Almond.....	154
Icecream, Neapolitan.....	154
Icecream, Vanilla.....	154
Maple Mousse.....	155, 156
Maple Bisque.....	156
Mousse.....	156
Orange Ice.....	155
Punch, Lalla Rookh.....	157
Punch, Nasturtium.....	157
Punch, Roman.....	157
Sherbet, Lemon.....	156, 157
Sherbet, Milk.....	156
Sherbet, Pineapple.....	156
PRESERVES AND MARMALADE	
Apple Jam.....	161
Chip Pears.....	162
Citron Preserve.....	161
Compote of Rhubarb.....	161
Currant Jelly.....	162
Marmalade, Chipped Pear.....	162
Marmalade, Pear.....	163
Marmalade, Grape Fruit.....	162
Marmalade, Damson Plum.....	163
Marmalade, Tomato.....	163
Marmalade, Orange.....	163, 164
Strawberry Preserve.....	161
PICKLES.....	167
Beet and Cabbage.....	168
Catsup, Apple.....	174
Catsup, Cucumber.....	175
Catsup, Grape.....	175
Catsup, Plum.....	175
Catsup, Tomato.....	175, 176
Chutney, Apple.....	171
Chutney, Sauce.....	171
Chutney, Tomato.....	172
Cucumber and Onion.....	168
Cucumber Relish.....	167
French Relish.....	167
Horseradish Vinegar.....	176
Indian Relish.....	167
Pepper Hash.....	169
Pickle Salad.....	167
Pickle, My Favorite.....	168
Pickles, Mixed.....	168
Pickled Red Cabbage.....	169
Pickled Gherkins.....	169, 170
Pickle, Mustard.....	170, 171
Pickle, Green Tomato.....	171
Pickle, Red.....	171
Pickle, Watermelon.....	170
Pickled Pears.....	176
Pickled Plums.....	176
Sauce, Beet.....	173
Sauce, Celery.....	173
Sauce, Chili.....	173
Sauce, Governor's.....	172
Sauce, Regina.....	173
Sauce, Tomato.....	174
Sauce, Green Tomato.....	173
Spiced Currants.....	171, 172
Spiced Gooseberries.....	172
Soy, Tomato.....	174
Soy, Green.....	174
Sweet Pickle for Peaches, etc.....	176
Syrup for Spiced Fruit.....	176
BEVERAGES.....	179
A Refreshing Beverage.....	180
Beer, English Home-brewed.....	184

BEVERAGES—Continued

Chocolate.....	181
Claret Cup.....	182
Currant Shrub.....	179
Egg Nectar.....	180
Ginger Beer.....	183
Ginger Cordial.....	180
Hop Beer.....	183
Lemonade, English.....	179
Lemonade, English Milk.....	179
Lemonade, Pineapple.....	179
Lemon Syrup.....	180
Lemon Sherbet.....	181
Milk Punch.....	181
Orangeade.....	179
Orange Phosphate.....	182
Raspberry Acid.....	183
Raspberry Vinegar.....	183
Summer Champagne.....	180
Ice Punch.....	181
Wine, Choce Cherry.....	182
Wine, Dandelion.....	182
Wine, Grape.....	182
Wine, Raspberry.....	182
Wine, Rhubarb.....	181
SANDWICHES.....	187
Apple Filling.....	187
Baked Bean.....	188
Caviar.....	188
Chicken and Nut.....	187
Coventry.....	187
Easter.....	187
Fig.....	187
Nasturtium.....	187
Noisette.....	187
Nut and Raisin.....	187
Orange Sticks.....	188
Peanut.....	188
Reception.....	188
Rolled Bread.....	187
CANDIES AND CONFECTIONS.....	191
Blarney Stones.....	193
Butter Scotch.....	191
Chocolate Caramels.....	193
Chocolate Fudge.....	193
Cocoanut Cream.....	195
Cocoanut Puffs.....	195
Cream Candy.....	191
Cream Peppermints.....	192
Crystallized Pineapples.....	195
Divinity Candy.....	194
Florentine Kisses.....	194
Fruit Bars.....	193
Fudge.....	193
Hoarhound Candy.....	192
Kisses.....	194
Lemon Creams.....	191
Maple Cream.....	192
Marshmallows.....	192
Marzipan Potatoes.....	192
Mexican Nougat.....	194
Orange Chips.....	196
Panochie.....	194
Pralines.....	194
Ralston Chocolate Caramels.....	193
Russian Cream Candy.....	192
Salted Almonds.....	195
Salted Peanuts.....	195
Sea Foam.....	195
Strawberry Balls.....	193
Stuffed Dates.....	194
Sugared Peanuts.....	195
Sugar Creams.....	191
Taffy.....	191
Turkish Delight.....	192
Equivalents of Weights in Measure.....	196

Telephone No. 310

HOTEL CORNWALL

Sault Ste. Marie
ONTARIO

F. M. GOODWIN, Proprietor



G. ALEXAKES

Ice Cream Parlors



Fruits, Cigars, Cigarettes, High-Class
Confectionery

Chocolates and Bon-Bons a Specialty

TELEPHONE 191

Cor. Queen and Brock Streets
Sault Ste. Marie, Ontario

TAKE A TRIP

ON THE STEAMER

“City of Chatham”

Leaves the Soo daily at 3 p.m.
for all points as far as Thessalon

Good meals and comfortable berths

Weekly excursions to Point Au
Puis during July and August ✧

ST. JOE ISLAND & SOO LINE, LTD.

E. STUBBS, Manager

The Leland Hotel

Central location. First class
in every respect. Particular
attention to transients. Free
bus to and from all trains.
Transient rates, \$1.50 per day

F. J. GAUDET, Proprietor

THE OTTAWA HOUSE

HILTON, ONT.

If you desire to test the excellence of
the recipes in "Culinary Landmarks"
go to this famous Summer Resort and
test them as served at this Popular and
Comfortable Hotel.

DUNCAN STEWART, Proprietor

A. TEMPLETON & SON

**Livery, Carting
and Feed Stables**

TELEPHONE 36

Hacks, Busses, and Saddle Horses.
Drays and Carts

Leading Livery and Carters of Algoma

Sault Ste. Marie, Ontario

J. Bassingthwaighte

REAL ESTATE, LOANS,
FIRE INSURANCE, ACCIDENT INSURANCE
ISSUER OF MARRIAGE LICENSES.

Third Door East of Cornwall Hotel
Sault Ste. Marie, Ontario

OFFICE PHONE 144

HOUSE PHONE 186