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**Choice Recipes**

FROM

**Ladies' Aid Society**



**St. Giles' Presbyterian  
Church**

Cor. Main St. East and Holton Avenue

**HAMILTON**

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Hamilton, St. Giles' Presbyterian Church

# Choice Recipes

FROM

The Ladies' Aid and Friends

FOR THE

TALENT WORKERS' FUND

OF

St. Giles' Presbyterian Church

Cor. Main Street East and Holton Avenue

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# Soups

## FISH SOUP.

(Mrs. Leslie.)

Take a 2½ lb. haddock, wash well, cut head, tail and back bone and fins off and put in pot with 3 cups cold water and let simmer with pepper and salt about 1 hour or 1½ hours. Then strain and put in ½ cup ground rice and let simmer again for a few minutes, then add 3 cups of rich milk with a good sized piece of butter and put on stove again. Rolled biscuit can be used instead of rice.

## BEEF BOUILLON.

(Selected.)

Put 2 lbs. of minced fresh beef in 2 quarts of cold water, bring to boil and let simmer for ½ hour, then add 1 carrot, 1 onion, 1 stalk of celery and 1 sprig of parsley chopped fine; let simmer 1 hour longer, strain through sieve into earthen bowl. Next day remove the fat, add 1 lb. of minced lean beef, bring stock to a boil and let simmer again 20 minutes, season with salt, pepper and celery salt. Serve hot in cups.

## CHICKEN BOUILLON.

(Selected.)

Cook for 30 minutes 2 stalks of celery, 1 slice of onion, 6 pepper corns and half a bay leaf in 3 pints of clear chicken stock; strain and when cold remove all fat. When wanted heat to boiling point, add a little salt and serve in cups.

## CHICKEN GUMBO.

(Selected.)

Cut the pods okra (gumbo) in ½ inch pieces, boil until tender in 1 quart of stock, add the meat of cooked chicken cut fine. Season to taste.

## IDEAL BEAN SOUP.

(Selected.)

Take 1 cup of dried beans, 2 quarts water, ½ tablespoon sugar, 1 tablespoonful butter, 1 tablespoon of flour, salt, pepper to taste. Soak beans over night in 3 quarts of water (cold). Next morning drain, put in soup pot with 2 quarts of fresh water. Salt pork cut dice shape, the neck and parts of a chicken usually left on platter, and a few bay leaves. A piece of red pepper tied in a bag. The chicken may be omitted if desired. Let simmer 4 or 5 hours or until beans are perfectly soft, add water from time to time if necessary. When nearly done add flour and butter, previously cooked together, adding a little of the soup to give smoothness to hold together, otherwise the particles of beans are liable to separate. One small onion may be boiled with the beans if desired.

## TOMATO SOUP FOR FOUR.

(Mrs. E. J. Whyte.)

1 small onion, 1 teaspoon butter, sprig parsley, ½ can tomatoes, 1 large teaspoon rice. Fry onion until brown, strain tomatoes through sieve, add this to onion, sufficient quantity of stock or hot water, then add rice and simmer 20 minutes. Season to taste.

## CREAM PEA SOUP.

(Miss Jessie McDonald.)

1 can of peas cooked very soft, rub through a sieve and add enough water to make a good pint; season with salt and pepper to taste. Heat in double boiler 1 pint of milk, thickened with 2 teaspoons of flour, rub smooth in a very little cold milk, cook about 10 minutes and add butter about size of an egg, stir well and add hot pea liquid, strain and serve hot with salted wafers.

Cream Corn Soup may be done the same way.



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### CREAM OF PEAS.

(Jessie B. Lees.)

1 cup canned peas, 2 cups water, 4 cloves, 1 tablespoonful cream, 1 teaspoonful butter, 1 teaspoonful flour, salt and pepper to taste. Boil peas, salt, pepper and cloves in water and then mash and strain. Add butter and flour and when it comes to a boil add cream. This recipe is enough for four or five people.

### KIDNEY SOUP.

(Mrs. Hall.)

1 beef kidney, 1 onion, 1 quart water and 1 tablespoon flour and  $\frac{1}{2}$  cup of catsup and pepper and salt to taste. Wash kidney well and have ready a saucepan with a little butter in it; into this put the kidney and flour, let brown and then add everything else and let cook for an hour and a half. Strain before serving. Enough for four people.

### VEGETABLE SOUP.

(Mrs. Hall.)

Take a piece of nice boiling beef with a bone in it, to this add enough water to cover, add one carrot,  $\frac{1}{2}$  turnip, 1 onion. Chop all very fine and add 2 tablespoonfuls of split peas and 2 tablespoonfuls of barley. Let boil for three hours.

### GREEN PEA SOUP.

(Isabelle C. Lees.)

1 can peas, 1 pint water, boil for 20 minutes and rub through a colander. Melt in a saucepan a tablespoonful of butter and 1 of flour until it begins to brown, then pour the peas into it, add pepper and salt, also a little mint; mace gives this soup a very pleasant flavor.

### TOMATO SOUP.

(Mrs. Peter Smith.)

1 quart stewed tomatoes, 2 tablespoons flour,  $\frac{1}{4}$  teaspoon mustard, 2 cups water,  $\frac{1}{4}$  teaspoon soda, 2 cups milk. Boil tomatoes with water added, 10 minutes. Add to tomatoes 2 cups of milk, butter size of an egg, soda and mustard mixed with a little milk, pepper and salt to taste.

### SCOTCH BROTH.

(Mrs. Logan.)

3 lbs. beef,  $\frac{1}{4}$  cup pot barley, 1 large carrot grated, 1 large onion, small piece cabbage, small piece of turnip (cabbage and turnip chopped fine). Put on barley with half a gallon of water and let boil for one hour, then put in meat and vegetables and boil two hours. Do not add any more water in the last hour's boiling. Salt to taste.

### ASPARAGUS SOUP.

(Mrs. J. B. Turner.)

2 bunches of asparagus, 1 pint of rich milk, 1 pint of water in which asparagus is boiled, 2 tablespoons flour, 1 saltspoon salt, dash of pepper. Cut tips off and cook separately. Cut up stalks and boil until tender and rub through sieve. Blend together butter and flour and seasoning and add water and milk and let boil 3 minutes. Put in tureen and pour soup over and serve immediately.

### CHICKEN BROTH.

(Selected.)

Take a large fowl, pick clean and draw, wash carefully and put in water with a little salt. Cover tight and cook slowly 3 hours. Rice or dumplings may be cooked in the broth. Broth should not be served clear, therefore roll some flour and butter into the shape of an egg and dissolve in boiling soup.

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## CAULIFLOWER SOUP.

(Selected.)

1 medium sized cauliflower, 2 cups scalded milk, 4 cups cold water, 4 tablespoons butter, 4 of flour, 2 tablespoons of grated cheese, 2 teaspoons salt, 2 slices of onion, 1 egg yolk, few grains cayenne. Cook cauliflower in water until tender, drain and press through sieve, add scalded milk. Cook onion in butter, add flour, when well blended add cauliflower and seasoning. Cook 5 minutes, strain, add yolks of eggs slightly beaten and cheese.

## Fish

### FRIED OYSTERS.

(Selected.)

Put the oysters in a colander, pour water over them, then take out and wipe dry. Prepare enough crackers rolled fine, season with pepper and salt and put on a platter. Beat 1 egg and dip the oysters in it, then roll in cracker crumbs and lay them on a plate covered with cracker dust. Fry crisp and brown in hot lard or butter (butter preferred) or half each. Serve at once.

### HOW TO COOK FRESH HERRING TO SERVE COLD.

(Mrs. J. Leslie.)

Take out bones and sprinkle with salt and pepper and roll in flour. Butter your baking dish well, then lay your rolled fish in close together with pieces of butter. Then pour over them half vinegar and water and bake until liquor is all absorbed.

### SALMON LOAF.

(Mrs. Longhurst.)

1 can salmon, 4 eggs, 2 cups bread crumbs, 1 tablespoon butter,  $\frac{1}{2}$  teaspoon sage, pepper and salt. Mix all lightly. Steam  $1\frac{1}{2}$  hours.

### STEAMED FISH—SALMON.

(Selected.)

Wrap 4 lbs. of salmon in a piece of cheese cloth, set in a plate in steamer and cook until fish separates from bone, from 45 to 60 minutes, according to thickness of fish. All other fish may be cooked in this way.

### FISH BALLS.

(Mrs. Alex. Wilson.)

To  $\frac{1}{2}$  can salmon add twice quantity mashed potatoes, 3 eggs, 1 tablespoon butter, season with salt and pepper. Make in oblong shape, dip in egg, roll in bread crumbs and fry.

### BROILED FISH.

(Selected.)

Wash and drain the fish, sprinkle with pepper and lay with the inside down upon the gridiron and broil over fresh bright coals. When nice and brown turn for a moment on the other side, then take up and spread with butter and serve.

### SALMON LOAF.

(Mrs. J. B. Turner.)

1 can of salmon, liquid drained and kept, 1 cup of bread crumbs, 4 eggs, 4 tablespoons of melted butter, a little salt and pepper; put in buttered mould and steam 1 hour.

DRESSING.—1 cup of milk, 1 tablespoon corn starch, 1 egg, pinch of red pepper and salt. Scald milk and add corn starch and egg. Cook a minute longer then add liquid from salmon with a little butter. Pour over loaf and serve hot or cold.

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### SCALLOPED SALMON.

(Mrs. Norman Ellis.)

Remove oil, bones and skin from a can of salmon and flake with a fork; put a layer of salmon in baking dish, cover with cracker crumbs dot with butter, season with pepper and salt, add more salmon and crumbs until dish is filled, add 2 cups of sweet milk. Bake half an hour.

### FINNAN HADDIE FOR CHAFING DISH.

(Selected.)

$\frac{1}{2}$  lb. finnan haddie, 1 dessertspoon butter, 1 hard boiled egg, yolk of 1 raw egg, 1 cup of cream, 1 teaspoonful of dry grated cheese. Break fish into bits, put in dish with piece of butter, add the other ingredients, cook 5 minutes, thicken with flour, season with salt, pepper and cayenne. Cook after adding thickening and serve on buttered toast.

### SCALLOPED OYSTERS.

(Selected.)

$\frac{3}{4}$  cup bread crumbs, 1 pint of oysters,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  teaspoonful salt, pinch cayenne. Mix crumbs, salt, pepper and melted butter, place in alternate layers with crumbs on top, moisten with 4 tablespoons of oyster juice. Bake 20 minutes.

### BAKED FISH.

(Mrs. J. B. Turner.)

A fresh salmon trout from 4 to 6 lbs. Make a dressing of bread crumbs, piece of butter, salt, pepper and savory herbs, a little minced ham if you have it. Mix with an egg or a little milk. Fill the fish with this dressing, sew up and lay in a pan with a little water and dot with butter or nice fresh dripping. Bake an hour and a half, basting frequently.

### CREAM SAUCE FOR THE SAME.

Put in a saucepan 1 cup rich milk, stir in carefully 2 spoons of melted butter with a little flour and a little chopped parsley. Cook over a vessel with hot water in it. When creamy pour over fish and garnish with hard boiled eggs, chopped.

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## Meats

### PRESSED CHICKEN.

(Selected.)

Boil the chicken until very tender, remove all skin and bones and pick the meat into small bits, mixing the light and dark together. Remove all fat from broth in which the chicken has been boiled, season with salt, pepper, a little chopped celery, a little chopped onion if desired, the juice of a lemon and boil down to  $\frac{1}{2}$  a pint. Take a smooth round dish and place hard boiled eggs cut in slices on bottom and sides, mix the meat and broth together, turn into the dish and cover with a plate that fits, put a weight on the top and set away. When cold turn out on the dish on which it is to be served, garnish with parsley leaves and slices of lemon.

### TURKEY DRESSING.

(Miss Belle Stewart.)

3 cups bread crumbs (dried), 1 tablespoonful of chopped parsley,  $\frac{1}{2}$  teaspoon pepper, 1 tablespoon butter, 2 teaspoons salt, 1 quart oysters. Add butter, softened, to bread crumbs, together with salt, pepper, parsley, then add oysters. Fill turkey with this lightly, not packing in.

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### BATTER SAUSAGE.

(Mrs. T. B. Christie.)

3 eggs, 1½ pints of milk, 1 teaspoon of salt, 1 teaspoon of baking powder, full cup of flour mixed with eggs and then add the other ingredients. Put in shallow pan and spread sausage on top of batter and cook about 1 hour.

### YORKSHIRE PUDDING

(Mrs. Hall.)

9 large spoons of flour 2 eggs, saltspoon salt, milk enough to make like soft custard. Pour around meat and cook for half an hour in a very quick oven. Serve around the meat cut into squares.

### ONION PASTY.

(Mrs. Peter Smith.)

Line a pie plate with pie paste and put a layer of minced beef on the bottom, then fill up with chopped onions, make small holes and break in 3 or 4 eggs. Season with salt and pepper, then cover as you would an ordinary pie.

### BEEFSTEAK PIE.

(Miss Maud McDonald.)

2 lbs. round steak 2 quarts water. Cut up steak and stew 2 hours. Put meat and liquor in round deep dish. Make biscuit dough and put over top, making a small hole in centre. Bake 10 minutes in hot oven.

### MOCK DUCK.

(Mrs. Hall.)

Take a round of deer steak, make dressing as for turkey, spread the dressing on the steak, roll it up and tie it. Roast for 1 hour, slowly.

### SHEPHERD PIE.

(Mrs. A. M. McKenzie.)

Put cooked meat through chopper, season with salt, pepper and a little onion juice, moisten with gravy, mash potatoes, add a beaten egg, melted butter (size of an egg), place this on meat, dot with pieces of butter and bake until thoroughly hot and nicely brown on top. A good dish for leftovers.

### VEAL CUTLETS, BREADED.

(Selected.)

Cut the veal in small pieces 3 or 4 inches square, dry with a towel; season to taste. Have ready a beaten egg and crackers rolled fine, each on separate dishes. Dip the pieces of cutlet in the egg then in crumbs. Have enough lard or butter hot in the spider so that it will nearly cover cutlet when put in. Make a rich gravy after meat is done and pour over. Serve hot.

### JELLIED CHICKEN (FOR INVALIDS).

(Mrs. John Hoodless, Eastcourt.)

Take a young, tender chicken, prepare and disjoint it as for a fricassee, put a bay leaf, a stock of celery about six inches long and 2 whole pepper corns in the bottom of a bowl; then put in the chicken; stand the bowl in a pot of boiling water, being careful that the steam shall not drip or the water boil over into the chicken. Cover the pot closely and keep the water boiling until the meat is tender enough to allow the bones to slip out; remove the skin and bones and put the remainder of the chicken into a pint bowl or mould; season the remaining liquid with salt and strain over the meat; stand in a cool place to harden. (Do not add water to the chicken when cooking.)

### BROILED PORK SAUSAGE.

(Selected.)

Take off the skin and flatten the links to half their thickness, put in a wire broiler and broil until done over a clear fire. Arrange on a platter, put a small lump of butter on each piece, place in the oven for a few moments and serve.

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### MEAT LOAF.

(Mrs. H. W. Philp.)

1½ lbs. round steak, remove all fat and gristle, chop very fine, add 1 cup rolled crackers, 1 cup milk, 1 egg, butter size of an egg, 1 tablespoon salt, 1 teaspoon each pepper and summer savory. Grease dish, press in firmly, steam 1½ hours.

### PRESSED CORN BEEF.

(Mrs. J. B. Turner.)

8 lbs. corn beef, put first in cold water until it comes to boiling point, then drain and add boiling water and simmer gently for 5 hours, then put in bowl, chop and press.

### VEAL WITH TOMATOES.

(Jessie B. Lees.)

1 lb. veal cutlets (ham part), ½ can tomatoes. Cut veal into 2 or 3 inch squares and fry in butter until well cooked and browned, season, cover and keep hot. Heat the tomatoes until boiling and pour over meat. Cook again about half an hour over slow fire.

### MOCK TURKEY.

(Mrs. W. H. Ballard.)

Take a fresh unsalted ham, have your butcher take out the bone. Make a dressing as if for turkey, add 3 or 4 hard boiled eggs chopped very fine (this is a great improvement), skewer the opening after filling with the dressing, cover any opening with a white piece of cotton; put in a double pan and bake (a 14 lb. ham) 5 hours. When done take from the pan, remove very gently the rind. This can be eaten hot or cold and is delicious. A smaller ham will do better for a small family.

### BAKED PORK TENDERLOIN.

(Mrs. Currie.)

Split the tenderloin through lengthwise. Make a dressing of bread, seasoned with salt, pepper and some kind of sweet herb, stuff the tenderloin and tie a string around it to keep the filling in, add 1 cup of water and bake from 40 to 50 minutes.

### BROILED PORK TENDERLOIN.

(Selected.)

Split the tenderloin lengthwise, or cut crosswise and flatten, put on a wire broiler and cook over a clear fire. When done put in a pan with a lump of butter and let the juice of the meat and butter come to a boil. This makes a delicious gravy. Season with salt and pepper and serve hot.

### FRIED BACON.

(Selected.)

Bacon should be cut extra thin and the frying pan should be hot when the bacon is put in. As soon as the bacon has become clear turn each slice over, if to be crisp tilt the pan a little so the melted fat will flow away from the slices. If not wanted crisp turn the slices over before they become clear.

### VENISON STEAK.

(Mrs. A. W. Peene.)

Cut the meat clean from fat and put in pan, covering partially with water to which has been added salt. Parboil 20 minutes. In another pan put a large tablespoon butter and heat thoroughly, then take out parboiled meat and fry in the hot butter. While the meat is frying put in the water from which the meat was taken the following: 1 tablespoon black currant jelly, 1 tablespoon Worcestershire sauce, 1 teaspoon parsley, ½ teaspoon cayenne, ¼ teaspoon sweet marjoram, ¼ teaspoon thyme, ¼ teaspoon mace, 1 wine glass port wine. When steaks are cooked pour over this gravy. Serve on hot plates.

### BOBOTEE.

(Miss Strong.)

1 cup cold minced meat, 2 oz. bread, ½ small onion, 8 almonds, 2 tablespoons butter, 3 eggs, 1 cup milk, ½ teaspoon curry powder, salt to

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taste. Put the butter in a frying pan and slice into it the onion and cook until a nice brown, add to this the milk and bread, take from the fire. Blanche and chop the almonds very fine. Add almonds, meat, curry and well beaten eggs to the ingredients in the frying pan and mix thoroughly. Grease baking dish and bake in a moderate oven 20 minutes. May be served with or without boiled rice.

#### **RESSOLES.**

(Miss Strong.)

2 cups cooked chopped meat (well seasoned), 1 cup bread crumbs, a few drops onion juice. Moisten with stock, water or egg. Mix all ingredients, press into small moulds, turn out into a greased baking pan, put a little dripping into pan and bake in a moderate oven until well heated. Serve with tomato sauce.

#### **BROWN STEW**

(Miss Strong.)

1 lb. beef, 1 cup cold water, 2 level tablespoons flour,  $\frac{1}{2}$  teaspoon salt, 1 very small onion,  $\frac{1}{4}$  cup carrots (cubed),  $\frac{1}{4}$  cup turnips (cubed), speck pepper. Cut the fat off the meat and put it in a stewpan to try out. Cut meat into about 2 inch squares and roll it in the flour. Put it into the hot fat and stir over the fire until nicely browned; add the water, cover closely and simmer. Prepare the vegetables, cube carrots and turnips and cut onion into thin slices. Add the vegetables, salt and pepper to the stew and simmer 3 hours. Serve on a hot platter with or without dumplings.

#### **DUMPLINGS.**

(Miss Strong.)

1 cup flour,  $\frac{1}{2}$  teaspoon salt, 2 teaspoons baking powder (level),  $\frac{1}{2}$  cup milk. Sift all the dry ingredients. When stew is cooked, quickly stir the milk into the flour, using enough to make a very soft dough. Drop by spoonfuls into the hot stew, cover at once and boil gently for 15 minutes.

NOTE.—The pot must not be uncovered while the dumplings are being cooked.

#### **SPICED ROUND OF BEEF.**

(Miss Jean Turnbull.)

1 pint molasses,  $\frac{1}{2}$  pint salt, 2 tablespoons of ground alspice, 2 tablespoons ground cloves, 1 dessertspoon cayenne pepper, 1 dessertspoon ground mace, 1 oz. saltpetre (powdered). The bone must be taken out and the round placed in a crock or tub with a cover. Rubbed with this mixture and turned daily for 4 weeks. The place where the bone was must be filled with fresh suet and the round bound tightly and baked 4 hours in a moderate oven with a thick paste of flour and water over the top and sides if possible. This cover can be put on the round when not on the table to keep it moist. (For 20 lbs. of beef.)

#### **BEEF LOAF.**

(Miss Strong.)

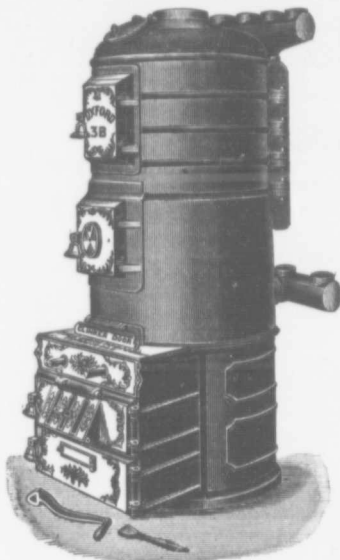
1 lb. lean beef chopped fine, 1 teaspoon onion juice, 1 tablespoon chopped parsley, 1 level teaspoon salt, speck pepper, 1 egg, 2 tablespoons dripping. Put everything but the egg and dripping into a bowl. Beat the egg, pour it over the meat and mix the whole thoroughly together. Form it into a roll about 6 inches long. Melt the dripping in a small baking pan, put in the roll and bake in a hot oven 30 minutes. Baste every 10 minutes. Take up on a hot dish and keep warm while making sauce.

#### **THE SAUCE.**

(Miss Strong.)

Add 2 level tablespoons flour to the fat in the pan and stir until smooth. Add 1 cup boiling water and stir over the fire until it thickens and boils. While stirring scrape all the brown stuff on the pan into the gravy. Season with salt and pepper.

NOTE.—Strained tomatoes may be used in place of part or all of the water.



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# Pickles and Relishes

## QUEEN OF PICKLES.

(Mrs. E. J. Wilson.)

1 quart large cucumbers, cut up; 1 quart small cucumbers, whole; 1 quart large onions, cut up; 1 quart small onions, whole; 1 large cauliflower, 3 green peppers, 3 red peppers. Let stand in hot brine over night. Drain, then add 3 cups sugar,  $\frac{1}{2}$  gal. white wine vinegar,  $\frac{1}{4}$  lb. mustard seed,  $\frac{1}{4}$  oz. celery seed. Let come to a boil, then make paste  $\frac{2}{3}$  cup flour,  $\frac{1}{4}$  lb. yellow mustard,  $\frac{1}{2}$  oz. turmeric powder wet with vinegar. Stir slowly and let boil up.

## PICKLE FOR HAM, CORN BEEF AND TONGUE.

(Mrs. William Lees.)

3 gals. water, 6 lbs. salt, 2 lbs. sugar, 3 oz. saltpetre. Boil and skim. Pour over meat when cold.

## TOMATO SAUCE.

(Mrs. Peter Smith.)

To 1 gal. tomatoes add: 1 quart vinegar, 1 lb. brown sugar,  $\frac{1}{4}$  lb. salt, 2 or 3 red peppers, 1 oz. black pepper, whole; 1 oz. allspice, whole;  $\frac{1}{2}$  oz. cloves, whole;  $\frac{1}{4}$  oz. ginger, whole;  $\frac{1}{8}$  lb. mustard. Boil  $2\frac{1}{2}$  hours, then strain and bottle.

## GRAPE CATSUP.

(Mrs. Henry Morrow, Stratford.)

Cook 5 lbs. grapes well, drain through a sieve, add to juice  $2\frac{1}{2}$  lbs. brown sugar, 1 tablespoon each of cinnamon, allspice, cloves and black pepper,  $\frac{1}{2}$  tablespoon salt, 1 pint of vinegar. Boil till a little thick, bottle and seal. (Will keep for years.)

## SPICED GRAPES.

Take pulp and skins of 10 lbs. grapes, add 4 lbs. brown sugar,  $\frac{1}{2}$  pint vinegar, 1 level teaspoon ground cloves and large teaspoon cinnamon. Cook gently 1 hour, stirring very frequently. (Purple grape is best for each of these.)

## TOMATO CATSUP.

(Mrs. J. Y. Bews.)

1 peck tomatoes,  $\frac{3}{4}$  cup salt, 1 or  $\frac{3}{4}$  cups white sugar, 1 pint vinegar, 6 onions, 3 green or red peppers, cayenne to taste, 2 oz. whole white pepper  $\frac{1}{2}$  oz. whole cloves,  $\frac{1}{2}$  oz. whole allspice, 2 ozs. whole mustard seed, 2 ozs. ground ginger. The whole spices to be tied in a bag. Boil 3 hours, strain and bottle.

## SWEET VINEGAR PICKLES.

(Mrs. Walter Anderson.)

3 large firm cauliflowers, 2 quarts small yellow onions, 50 medium sized cucumbers, soak for 24 hours in salt and water, drain off then scald 3 times with boiling water for about 15 minutes, drain again, then put in crock and cover with the following: 2 quarts good vinegar, 1 pint water, brown sugar to taste,  $\frac{1}{2}$  lb. mixed spice. Bring all to a boil and pour over pickles. Leave bag with spice on top of crock. Cover firmly. Good in about 6 weeks.

## CHILI SAUCE.

(Mrs. Walter Anderson.)

1 bushel tomatoes, 3 quarts onions, 6 heads celery, 1 quart vinegar, 4 lbs. brown sugar, 3 dessertspoons mustard, 3 dessertspoons ground cinnamon, 2 nutmegs, 2 dessertspoons ginger,  $\frac{1}{2}$  teaspoon cayenne pepper, 2 handfuls salt (put in separately). Add vinegar 1 hour before taking off. Boil 3 hours, stir continually.

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### PLUM OR CRABAPPLE CATSUP.

(Mrs. John A. Moffat, Carlisle.)

This catsup forms one of the best of relishes and should be more generally on the table, the recipe is: 3 lbs. fruit, 1½ lbs. sugar, 1 quart vinegar, 1 tablespoon of cloves, the same of pepper and cinnamon, 1 teaspoonful salt. Scald the fruit and put through a colander, then mix all the ingredients together and boil until it is the consistency of jam.

### CORN CHOWDER.

(Mrs. Juhler, Toronto.)

12 large ears of corn, boil 10 minutes; cut off cob when cooked with sharp knife, 1 large cabbage head, 3 red peppers, 1 large Spanish onion, (all chopped fine), ¼ lb. of mustard, 1 lb. sugar, 1 quart vinegar, 1 tablespoon salt. Boil all together for 15 to 20 minutes. Bottle while hot.

### DRESDEN PICKLE.

(Mrs. Preston-Wilson, Fort Francis.)

6 red peppers, 6 green, 1½ cabbage, 6 onions cut very fine; put in brine over night, squeeze dry and add 1½ pints of vinegar, 1½ cups sugar, ½ tablespoon mustard seed, ½ of celery seed.

### MUSTARD PICKLES.

(Miss Jessie McDonald.)

1 quart large cucumbers chopped fine, 1 quart small cucumbers whole, 2 quarts small onions, 1 large cauliflower cut in pieces, 3 small green peppers and 3 large red peppers cut fine. Put each vegetable into separate dishes, cover with hot brine and let stand over night. In the morning drain off the liquor and put all together. Add 3 cups brown sugar, ½ gal. cider vinegar, ¼ lb. mustard seed, ¼ oz. celery seed. Let come to a scald, make a paste of ¾ cup flour, ¼ cup mustard, ½ oz. turmeric, stir in slowly and bring to a boiling point. The addition of 3 large onions chopped fine improves it. Add more sugar if desired. Excellent.

### CHESTERTON PICKLES.

(Miss Jessie McDonald.)

1 gal. chopped cabbage, 1 gal. green tomatoes, 1 quart onions, well drained; 6 pods of red peppers chopped fine, 4 tablespoonfuls salt, 1 tablespoonful ground cloves, 1 tablespoonful cinnamon, 1 tablespoonful ginger, 1 tablespoonful celery seed, 1 tablespoonful mustard, 1 dessert-spoon red pepper, 1 oz. turmeric powder, ½ gal. strong vinegar, 2 lbs. brown sugar. Boil for an hour or until thick.

### PEPPER SAUCE.

(Miss Jessie McDonald.)

1 large head cabbage, 12 good sized onions, 12 each red and green peppers all chopped fine. Salt and let stand over night. In the morning heat 3 pints vinegar with 1½ lbs. brown sugar, 4 tablespoonfuls each of mustard seed and celery seed. Throw over the chopped mixture and when cold bottle.

### MANHATTAN PICKLES (Sweet).

(Mrs. A. W. Peens.)

Wash a basket of gherkins and put in strong brine, sufficient to float an egg, for 36 hours, then place in crock and pour over the following mixture while boiling hot: 5 pints cider vinegar, 10 lbs. granulated sugar; 3 teaspoons cinnamon, 3 teaspoons cloves and 3 teaspoons mace tied in muslin bag.

### CELERY RELISH.

(Mrs. Ross.)

1 doz. celery, 3 red peppers, all cut fine; 2 quarts of vinegar, 1 small can of mustard, 2 oz. of curry, 2 tablespoons of flour, salt to taste, 1 lb. of sugar. Dissolve mustard, curry and flour separately. Let come to boil in vinegar, then set back to simmer. First add flour, then curry, mustard and sugar and salt. After all are blended well then add celery. Boil 10 minutes.

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### CELERY PICKLE.

(Mrs. Milloy.)

Cut 2 doz. heads celery into small pieces, cover with salt and water and let stand 24 hours. 1 gal. vinegar, 4 teaspoons curry powder,  $\frac{1}{2}$  teaspoon cayenne pepper, 2 lbs. granulated sugar and enough mustard to thicken. Make a mixture of the above and boil for ten minutes. Add celery and let come to point of boiling again, remove from stove and bottle.

### CELERY SAUCE.

(Mrs. T. B. Christie.)

30 large ripe tomatoes, 10 large onions, 5 red peppers, 15 tablespoons sugar, 5 tablespoons salt, 6 teacups vinegar, 4 heads celery. Chop celery, onions and peppers fine, peel tomatoes and boil altogether for  $1\frac{1}{2}$  hours. Bottle in airtight jars.

### CHUTNEY SAUCE.

(Mrs. Lamoreaux.)

1 doz. large nearly ripe tomatoes,  $\frac{1}{2}$  doz. medium sized onions, 16 medium sized apples, 1 lb. raisins, 1 lb. brown sugar (or more—judge sweetness by tasting),  $\frac{1}{2}$  doz. red peppers,  $3\frac{1}{2}$  cups vinegar,  $\frac{1}{2}$  cup salt,  $\frac{1}{4}$  oz. turmeric (or 1 oz. curry powder), 1 oz. whole mustard seed,  $\frac{1}{2}$  oz. ground mace,  $\frac{1}{2}$  dessertspoonful ground cinnamon,  $\frac{1}{2}$  dessertspoonful ground cloves,  $\frac{1}{2}$  dessertspoonful white or black pepper, 1 dessertspoon cayenne.

NOTE.—Scald the tomatoes to take off the skins, stew the apples when peeled in part of the vinegar, chop and stone the raisins, chop the onions and peppers very fine, simmer some time before the spices are put in and long enough to make it the right consistency afterwards.

### GABRIEL SAUCE.

(Mrs. D. D. Campbell.)

8 lbs. ripe tomatoes, 1 cup of salt, 1 lb. of raisins, 1 lb. of apples, 1 lb. of sugar, 2 onions, 1 lemon, 1 teaspoonful of red pepper, 1 teaspoonful of cloves, 1 teaspoonful of ginger, 1 nutmeg, 1 quart vinegar. Chop fine and boil 2 hours, then bottle.

### RIPE CUCUMBER PICKLE.

(Mrs. Lloyd.)

Pare and remove the seeds from 1 doz. ripe cucumbers, then cut into strips, soak them in vinegar for 24 hours, then drain off the vinegar. Prepare a syrup of a lb. of brown sugar to a quart of good vinegar, 1 red pepper, cinnamon and nutmeg to taste. Boil the fruit in the syrup for half an hour, skim out the fruit and boil the syrup 20 minutes longer, then pour it over the fruit.

### FRENCH CHOW CHOW.

(Mrs. Simpson.)

1 quart button onions, 1 quart gherkins, 1 quart cut cucumbers (large), 1 quart green tomatoes, 4 red peppers, 1 large cauliflower, 1 cup of salt to gal. water. Put in salt and water 24 hours and then scald in the brine, drain well night and then add paste.

PASTE.—6 tablespoons mustard, 1 tablespoon turmeric, 1 small cup flour, 2 quarts of vinegar and one heaping cup of white sugar. Cook in paste a short time.

### TOMATO AND CELERY PICKLE.

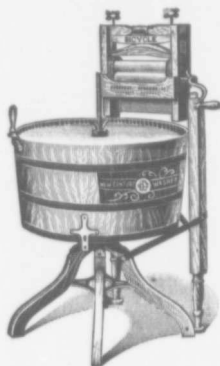
(Mrs. Frank Gage.)

30 ripe tomatoes, 10 large onions, 5 green peppers, 4 heads celery, 20 tablespoons sugar, 5 cups vinegar, 5 tablespoons salt. Cut the vegetables fine, mix well together and boil one hour and a half. This makes 4 quarts.

### SWEET TOMATO PICKLE.

(Mrs. E. J. Whyte.)

7 lbs. green tomatoes, 3 lbs. brown sugar, 1 pint vinegar,  $\frac{1}{4}$  oz. stick cinnamon. Boil tomatoes in salt and water until yellow, drain in colander. Heat vinegar, sugar, cinnamon until boiling; pour over tomatoes.



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### CELERY SAUCE.

(Selected.)

30 large ripe tomatoes, 4 heads of celery, 4 onions, 2 red peppers, 15 tablespoons sugar, 7 cups of vinegar, 4 tablespoons salt. Chop all up separately and cook until pretty thick.

### MUSTARD PICKLES.

(Mrs. A. T. Neill.)

1 gallon vinegar, 1 ounce turmeric,  $\frac{1}{4}$  cup corn starch, 6 cups brown sugar,  $\frac{1}{4}$  lb. mustard. Mix mustard, corn starch and turmeric with some of the cold vinegar. Put the vinegar on to boil and add the rest of the ingredients. Let it come to a boil and pour over the cucumbers. To prepare the cucumbers wash well and place in a deep crock or firkin. Then make a brine of about  $\frac{1}{2}$  lb. salt to a gal. of water and bring this to a scald, pour over cucumbers. Let it stand 24 hours and drain off the liquid and bring it to a boil again and pour over the cucumbers. Repeat this a third time and let stand 24 hours each time. Then take out the cucumbers and wipe dry and cut up the larger ones and pour over them the above sauce, hot. If you think they will not be firm enough add a very small piece of alum. Put away in a cool place.

### SPICED PEARS OR PEACHES.

(Mrs. Robert Stewart, Vancouver.)

1 peck pears or peaches, 5 lbs. granulated sugar, 1 quart white wine vinegar, season to taste. Boil sugar and vinegar 5 minutes and pour over the fruit. Let it stand 24 hours, then drain off the liquid and bring it to a boil again and pour over fruit and keep a weight on to keep fruit under liquid. Then put juice and fruit on until fruit is tender and bottle.

### CRAB APPLE CATSUP.

(Mrs. F. F. McPherson.)

3 lbs. prepared crab apples,  $1\frac{1}{4}$  lbs. sugar, 1 pint vinegar, 1 tablespoon cinnamon, 1 tablespoon pepper, 1 tablespoonful cloves,  $1\frac{1}{2}$  tablespoonfuls salt. Boil all together until as thick as jam.

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## Salads

### MARSHMALLOW DESSERT—DELICIOUS.

(Mrs. J. T. Read.)

1 pint of whipped cream, 1 lb. marshmallows cut in squares (get the ones in tin boxes),  $\frac{1}{4}$  lb. English walnuts chopped fine and sweeten to taste.

### JOHN SALAD.

(Mrs. J. T. Read.)

$\frac{1}{2}$  of a canned pear on a lettuce leaf surrounded by equal parts apple and celery, mixed with mayonnaise (without mustard) and cover pear with dressing dotted with cherries.

### SHRIMP SALAD.

(Mrs. J. T. Read.)

1 can of shrimps, 2 cups chopped celery, 3 hard boiled eggs. Mix with mayonnaise dressing.

### LOBSTER SALAD.

(Mrs. J. T. Read.)

1 can lobster, 3 or 4 stocks of celery or  $\frac{1}{2}$  head of cabbage. Mix with dressing. Salmon or sardines can be prepared in the same way.

### WALDORF SALAD.

(Mrs. J. T. Read.)

Equal parts celery and apples cut in squares and  $\frac{1}{2}$  as much chopped English walnuts. Mix with dressing and add whipped cream.

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### SALAD DRESSING.

(Mrs. A. T. Neill.)

1 tablespoon granulated sugar, 1 teaspoon mustard, 1 teaspoon salt,  $\frac{1}{2}$  cup vinegar, 2 eggs, 2 tablespoonfuls butter,  $\frac{1}{2}$  cup whipped cream. Mix dry ingredients. Add vinegar. Beat eggs very light with a Dover beater. Measure butter, heat vinegar mixture and pour over the eggs. Set the bowl in hot water and beat with a Dover beater until it begins to thicken, remove at once and beat in the butter. Add whipped cream just before using.

### SALAD DRESSING WITH OLIVE OIL.

(Mrs. A. T. Neill.)

1 teaspoonful dry mustard, 1 of powdered sugar, 1 tablespoonful of olive oil, 1 tablespoon vinegar,  $\frac{1}{2}$  teaspoon salt, yolk of 1 raw egg, pinch of cayenne pepper. Put all together in a sauceplate, stir around (not over) with fork until smooth, then add a few drops of olive oil at a time until  $\frac{1}{2}$  a pint has been used; keep stirring until thick. Thin with lemon juice if desired.

### CHICKEN SALAD.

(Mrs. A. T. Neill.)

Boil chicken until it comes easily from the bones. Take it from the water and let it stand until it cools, chop the meat fine and for every 2 cups chopped chicken use one of chopped celery. Add dressing and serve on a lettuce leaf.

### BANANA SALAD.

(Mrs. A. T. Neill.)

Take good firm ripe bananas and cut lengthwise, then cut each across. Roll each piece in salad dressing and sprinkle well with finely chopped walnuts and serve on lettuce leaves.

### VEAL SALAD.

(Selected.)

2 lbs. cooked veal, 4 hard boiled eggs, 6 small sweet pickles, 1 bunch of celery,  $\frac{1}{2}$  cup of Pecan nut meats. Cut the meat into small cubes, cut celery, pickles and eggs into small pieces. Mix with mayonnaise dressing. Better to stand on ice several hours before serving.

### MOUSSE DE POULET SALAD.

(Mrs. J. B. Turner.)

Scald 1 cup of milk, cream or chicken stock, add slightly beaten yolks of 3 eggs,  $\frac{1}{4}$  teaspoonful each salt and celery salt, dash of paprika; cook as boiled custard. Remove from fire and pour over 1 tablespoonful granulated gelatine soaked in  $\frac{1}{4}$  cup of water, strain over  $\frac{1}{4}$  cup of cooked chicken (white meat) chopped very fine. Stir over ice water until the mixture begins to set, then fold into 1 cup stiff whipped cream. Turn into ring mould and when chilled and well set turn on a bed of lettuce leaves and fill centre with celery and English walnuts mixed with mayonnaise dressing. This will serve 10 people.

### CELERY AND APPLE SALAD.

(Mrs. A. M. McKenzie.)

4 heads celery chopped, 6 firm apples chopped, 1 cup English walnuts chopped. Have dressing thick and add just before serving 2 tablespoons chopped olives. Garnish with celery leaves.

### LOBSTER SALAD.

(Selected.)

1 lb. veal, 3 hard boiled eggs, 1 green pepper, salt to taste, 2 teaspoons vinegar, small head of lettuce, 1 bunch of celery, 1 can of lobster. Cook veal, when cold chop all together, mix with any kind of salad dressing. Serve garnished with hard boiled eggs.

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### RIPE CUCUMBER SALAD.

(Mrs. Frank Gage.)

1 doz. ripe cucumbers, peel and cut in small cubes, 12 large white onions chopped, 3 green peppers, 3 red peppers cut fine,  $\frac{1}{4}$  lb. mustard seed, 1 gill celery seed. Mix well, add 1 cup salt and hang up in a bag to drain 24 hours. Cover with cold vinegar. This can be kept in a crock all winter.

### TOMATO NUT SALAD.

(Mrs. Currie.)

Peel ripe tomatoes of even size, cut off stem end and scoop out some of the centre, chop some walnut meats and mix with a very little mayonnaise dressing. Fill cavity in tomato with walnut meat and pile a little of the dressing on top. Serve on a lettuce leaf. Sprinkle each tomato with salt.

### WALDORF SALAD

(Mrs. J. B. Turner.)

Mix equal parts celery and tart apples, cut in small pieces and mix with the following dressing: 2 tablespoons vinegar, 2 tablespoons butter, 1 tablespoon sugar, 1 teaspoon salt,  $\frac{1}{2}$  teaspoonful mustard, 1 egg, pepper to taste. Cook the dressing over hot water until thick, cool and add 1 cup whipped cream.

### BEEF AND CABBAGE SALAD.

(Mrs. H. W. Philp.)

1 quart cooked beets chopped, 1 quart cabbage chopped, 2 cups sugar, 1 tablespoon salt, 1 cup grated horseradish. Cover with vinegar and put in gems.

### MARSHMALLOW SALAD.

(Mrs. D. D. Campbell.)

4 cups marshmallows, 1 cup walnuts (scant), 1 cup of malaga grapes, seeded; 3 cups whipped cream. Cut the marshmallows in four parts, chop walnuts and cut grapes in small pieces (pineapple and canned peaches are very nice). Mix together and add whipped cream, keeping enough out to cover. Garnish with chopped nuts and a little of the fruit.

### TOMATO ASPICE JELLY.

(Selected.)

1 can tomatoes, strain in a saucepan with 1 slice of onion, 2 bay leaves, a few celery tops, 1 teaspoon salt, a dash cayenne pepper. Bring to a boiling point and add  $\frac{1}{4}$  box of gelatine soaked in a half cup water mixed until dissolved. Add the juice of  $\frac{1}{2}$  lemon and strain again. Pour into mould until cold. Serve with mayonnaise dressing.

### FRUIT SALAD.

(Mrs. John Richardson, Caledonia.)

2 Northern Spy apples chopped fine, 2 oranges shredded,  $\frac{1}{2}$  cup nut meat,  $\frac{1}{2}$  cup Sultana raisins, 1 cup grapes, sweeten to taste. Dressing:  $\frac{1}{2}$  cup orange juice,  $\frac{1}{2}$  cup sugar, juice of half a lemon. Let this come to a scald, draw on back of range and add beaten yolks of 3 eggs and stir till thick. When cool add 3 small tablespoons of whipped cream. Serve on lettuce leaf and finish with whipped cream and candied cherries.

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## Entrees

### CHEESE CUSTARD.—(Nice for Supper.)

(Miss Olive Balfour.)

2 eggs, 1 cup grated cheese, 1 cup grated bread crumbs,  $1\frac{1}{2}$  or  $1\frac{3}{4}$  cups milk, salt and pepper. Mix together and bake in oven. Serve hot.



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### CHEESE CUSTARD.

(Mrs. J. B. Turner.)

1 cup bread crumbs, 1 egg, 1 cup milk,  $\frac{1}{2}$  teaspoonful salt, dash of cayenne pepper or paprika, 1 tablespoon butter,  $\frac{1}{2}$  cup soft mild cheese. Soak crumbs in milk 15 minutes, melt butter, add cheese cut in small pieces, put over boiling water and stir till cheese is dissolved. Add soaked crumbs, and just before serving the egg slightly beaten. Season and serve on toasted crackers.

### WELSH RAREBIT.

(Mrs. Peter Smith.)

1 cup hot milk,  $\frac{1}{4}$  teaspoon mustard, 1 teaspoon flour, 1 egg well beaten,  $\frac{1}{4}$  lb. grated cheese, pepper and salt, 1 teaspoon butter. Put the milk to heat. Mix cheese, flour, egg, mustard, salt and pepper in a saucepan. When the milk is scalding hot, add a little at a time to the cheese mixture. Stir, cooking slowly until smooth as cream. Take from fire and add butter, stir in well and pour over squares of toast or soda biscuits. Serve hot.

### POTATO OMELET.

(Mrs. J. B. Turner.)

Mix 1 cupful of mashed potatoes, 1 cup of milk and 3 eggs; beat all together, add a pinch of salt and fry brown.

### OMELET RECIPES.

(Mrs. A. M. Cunningham.)

Omelets may be made in a great variety of ways, the kind depending not upon the difference in mixing the eggs, but upon the ingredients which are added. Flour should never be used in them, as it cannot be properly cooked in the short time that should be given to the eggs. Water may be substituted for milk, but is not so rich and nourishing. Omelets should always be served the moment they are cooked.

### CREAMY OMELET.

(Mrs. A. M. C.)

Beat 4 eggs with a fork until you can take up a spoonful, add 2 small saltspoons of salt,  $\frac{1}{2}$  a saltspoon of white pepper, 4 tablespoons of cream or good milk and mix well. Butter an omelet pan, heat, and before the butter browns turn in the mixture. Then with the point of a fork lift up the cooked egg from the centre and let the uncooked egg run under. This leaves the butter on the pan and is better than stirring. Continue the lifting until the whole is of a soft creamy consistency, then place over a hotter fire and brown slightly. Fold and turn out by placing the platter which is to receive it against the pan and carefully tip the omelet out.

### FOAMY OMELET.

(Mrs. A. M. C.)

Separate the yolks from the whites of 4 eggs. To the yolks add 2 scant saltspoons of salt and a little white pepper, beat with a Dover egg-beater until light, then add 4 tablespoons of cream or milk. Beat the whites until stiff, but not as stiff as possible, and fold, not beat, them into the mixture so that the whole shall be very light and puffy. Pour the omelet into a buttered omelet pan and cook slowly until the under side begins to change color and become brown. Then put the pan on the grate in the oven to cook the upper surface. Care must be exercised to avoid both over and under cooking. If the omelet is not done enough the raw egg will ooze out after it is folded. If it is cooked too much it will be dry and tough. The cooking temperature of all burners is 160 Fahr., a higher temperature renders it unpalatable and indigestible. When the omelet is cooked on the upper surface run a knife under it to separate it from the pan, fold one half over the other and turn out.

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### OMELET WITH HAM, No. 1.

(Mrs. A. M. C.)

Broil a thin, small slice of ham until thoroughly well done. Lay between the folds of either creamy or foamy omelet.

### OMELET WITH HAM, No. 2.

(Mrs. A. M. C.)

Mince fine a piece of cooked ham. Stir it into an omelet in the proportion of one teaspoon to an egg, or it may be sprinkled over the surface just before folding. A little mustard mixed with the ham makes a piquant addition.

### CHICKEN OMELET

(Mrs. A. M. C.)

Chop fine the white meat of chicken, season to taste and proceed as with ham omelet No. 2.

### SPANISH OMELET.

(Mrs. A. M. C.)

To the omelet mixture add a very little onion juice or a little finely minced onion.

### OMELET WITH PARSLEY.

(Mrs. A. M. C.)

Wash the parsley, remove the stems and chop finely, stir into the omelet mixture before it is cooked in the proportion of one teaspoon for each egg.

### JELLY OMELET.

(Mrs. A. M. C.)

Spread any desired jelly over the surface of the omelet just before folding.

### OMELET WITH TOMATO

(Mrs. A. M. C.)

Peel carefully very ripe tomatoes, season to taste with salt and pepper. Lay them on the part of the omelet which is to be the lower half and fold.

### ORANGE OMELET.

(Mrs. A. M. C.)

The finely grated rind of an orange, 3 tablespoons of the juice, 3 eggs, and 3 teaspoons of sugar (powdered), a little salt. Beat the yolks, add the sugar, rind and juice; fold in the beaten whites and cook. Fold, turn out, sprinkle thickly with powdered sugar and score in diagonal lines with an omelet scorer. The burnt sugar gives the omelet a delicious flavor.

### BREAD PANCAKES.

(Mrs. Hubbard.)

Soak stale bread in warm water, when soft press out water, measure 1 pint of bread, add 2 eggs,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup flour, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon salt, whip well, drop in spoonful on very hot griddle. Delicious and easily digested.

### POTATO SCALLOPS.

(Mrs. J. B. Turner.)

Beat to a cream 2 tablespoons of melted butter, add 2 cups of cold mashed potatoes, stir into this 2 well beaten eggs, 1 cup of milk, salt and pepper to taste. Beat together, pour into a buttered dish and bake 45 minutes.

### TOMATO SAUCE.

(Miss Strong.)

$1\frac{1}{2}$  cups stewed tomatoes, slice of onion, 2 tablespoons flour (level), 2 tablespoons butter (level),  $\frac{1}{2}$  teaspoon salt, 1 teaspoon sugar, speck pepper. Cook tomato and onion a few minutes, then strain. Melt butter in a saucepan, add flour and stir until smooth. Stir in the strained tomatoes and cook, stirring constantly until it boils. Add salt, pepper and sugar.

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### POTATO CROQUETTES.

(Mrs. A. M. McKenzie.)

Take 3 cups of mashed potatoes, season with salt, pepper and 2 tablespoons of butter, melted, whites of two eggs, beaten; shape into small rolls, dip into egg yolk, roll in cornmeal, fry in deep fat.

### BOSTON BAKED BEANS.

2 cups of white beans, cover with cold water, let come to a boil and simmer gently for 10 minutes. Pour off water and wash thoroughly with cold water. Put beans in small crock. Add  $\frac{1}{4}$  lb. salt fat pork and on top of the rest of the beans sprinkle over them  $\frac{1}{2}$  teaspoon mustard and 3 tablespoons dark molasses. Cover with water and bake slowly 5 or 6 hours; add more water if needed. Crock should be covered while beans are cooking.

### LYONNAISE POTATOES.

(Mrs. J. B. Turner.)

Cut into dice, heat a spoonful of butter in a pan, add 1 onion chopped fine; fry until brown then add potatoes, season with pepper and salt and a few sprigs of parsley chopped fine, add this just before taking potatoes up. Shake well together and serve.

### MACARONI AND TOMATOES.

(Mrs. W. R. Leckie.)

Boil  $\frac{1}{2}$  lb. macaroni for 20 minutes, strain and place in a buttered baking pan, then pour over it 2 cups of hot milk, salt and pepper to taste, put a tablespoon of butter on top and bake 15 minutes. Serve with tomato sauce.

NOTE.—Never put macaroni in cold water.

### A GOOD VEGETABLE DISH WITH SAUCE.

(Mrs. J. B. Turner.)

Boil and slice young beets, then add 2 tablespoons of sugar, 2 of flour, 1 of butter, 3 of vinegar, pepper and salt, boiling water.

### CORN A LA SOUTHERN.

(Mrs. Ernest Clark.)

To 1 can of corn add 2 eggs slightly beaten, 2 cups scalded milk, 1 tablespoon melted butter, 1 teaspoon salt, speck of pepper. Turn into buttered baking dish. Bake in slow oven until firm.

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## Desserts

### BANANA PIE.

(Mrs. Silson.)

To 2 cups of banana pulp pressed through a sieve add  $\frac{1}{4}$  cup of sugar, the juice and grated rind of 1 lemon, 1 teaspoon of butter, 2 egg yolks and  $\frac{3}{4}$  cup of cream or rich milk; sprinkle with cinnamon. Bake and cover with meringue.

### CHEESE TARTS.

(Mrs. John A. Moffat, Carluke.)

1 cup currants, 1 dessertspoonful of corn starch mixed with the currants, a piece of butter size of an egg, 1 egg, 1 cup of sugar. Mix all together in a bowl and set bowl in a pan of hot water until it thickens. Put in tart shells and bake in a moderate oven.

### EXCELLENT PIE PASTE.

(Miss Jean Turnbull.)

3 level cups of sifted flour, 1 heaping cup of lard ( $\frac{1}{4}$  may be butter), a pinch of salt and as little water as possible to make a dough to roll. Rub flour and lard well together, then add water.

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### ORANGE TARTS.

(Mrs. J. B. Turner.)

Beat 1 tablespoon of butter and 1 cup sugar to a cream, add yolks of 3 eggs, a little grated rind and the juice of an orange and 2 tablespoons of lemon juice. When paste is half baked put a teaspoon of a mixture of currants and chopped walnuts in the bottom of each tart and then add some of the orange mixture and bake. Cover with a thick meringue of the whites of eggs and  $\frac{1}{2}$  cup sugar, flavor and brown in oven.

### LEMON PIE.

(Miss Anderson.)

1 cup white sugar and 1 dessertspoon butter beaten to a cream. break in 4 eggs (saving whites of 2), beat well and add 4 tablespoons sweet milk, grate rind and squeeze out the juice of 1 lemon. Mix all together, putting lemon in last. Pour into a crust lined plate and bake slowly. When done spread with the beaten whites and 2 tablespoons soft sugar; return to oven to brown.

### CHOCOLATE PIE.

(Mrs. Alex. Wilson.)

2 cups fresh milk, 3 eggs, 1 large tablespoonful grated chocolate. Scald some milk and pour over the chocolate and then mix it in the rest. Just let it set nicely and do not cook too long so it separates. Put in a little cinnamon. Use white of 1 egg with 1 tablespoon sugar for the top. Put in oven and brown.

### COCOANUT PIE.

(Mrs. John A. Moffat.)

Take enough milk to fill a pie dish, 2 eggs, a little corn starch, a small cup of cocoanut and enough sugar to sweeten to taste. Put the milk in double boiler and when it comes to a boil add other ingredients. Bake the crust of pie, then add the filling and meringue of whites of eggs. Sprinkle on top with cocoanut and brown in oven.

### PUMPKIN PIE.

(Mrs. Lees, Main Street.)

1 pint mashed pumpkin, 1 pint milk, 1 cup sugar, 2 eggs, 1 teaspoonful ginger,  $\frac{1}{2}$  teaspoonful essence of lemon.

### MINCE MEAT.

(Mrs. J. B. Turner.)

2 lbs. of raisins, 3 lbs. of currants,  $1\frac{1}{2}$  lbs. of lean beef, 2 lbs. of beef suet, 2 lbs. of moist sugar, 1 oz. of citron, 2 oz. lemon or orange peel, 1 small nutmeg, 1 peck apples, the rind and juice of 1 lemon. Stone raisins and cut across, do not chop them; wash and dry currants, mince beef and suet, the last very fine; mince lemon peel, strain juice in, mix all together, press into a jar; exclude air. Will be ready in 2 weeks.

### PASTRY SANDWICHES.

(Mrs. Silson.)

Roll out some good puff paste till it is as thin as a wafer and cut into two pieces the same size and shape. Lay one of these on a buttered baking tin and spread over it lightly some fine fruit jelly. Place the other piece of pastry on the top, press it lightly with the fingers, mark it in squares where it is afterwards to be cut, and bake it in a moderate oven. Sift powdered sugar over the sandwiches before serving them and arrange them on a neatly folded napkin, or cut them when cold into narrow strips, pile them in a circle on a dish and pour whipped cream into middle of them.

### DAINTY SANDWICHES.

(Miss Miller.)

Slices of brown and white bread, chopped walnuts and olives blended with a little cream cheese and soften with mayonnaise. Cut sandwiches with a fancy cookie cutter in alternate layers.

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### FRUIT CUSTARD.

(Mrs. Silson.)

This is excellent although it is really a winter pie as it may be made with canned fruit. Cream 3 tablespoonfuls of butter with 4 of sugar, add the yolks of 2 eggs beaten and  $\frac{1}{2}$  cup flour mixed with  $\frac{1}{2}$  teaspoon baking powder, flavor with 1 tablespoon of the juice of canned peaches or cherries. Fill crusts and bake and then put in fruit from which the juice has been drained and make a meringue of whites of eggs.

### WINE JELLY.

(Mrs. A. T. Neill.)

$\frac{1}{2}$  box gelatine, 1 pint water, juice of 1 lemon, 2 small cups sugar, 1 wine glass wine (sherry is best). Let the gelatine soak in  $\frac{1}{2}$  pint of cold water until dissolved, then add rest of water and sugar and bring to a scald. Then add wine. Pour into a mould and set in a cool place until quite firm.

### COMPOTE OF ORANGE.

(Mrs. E. J. Whyte.)

Peel orange carefully, cut in halves crosswise, take out core. Put 1 cup sugar and 1 cup water over fire, boil and skim, add juice of  $\frac{1}{2}$  lemon. Arrange oranges in a round fruit dish, baste carefully with boiled syrup, fill centers with carefully boiled rice and send to table at once. Garnish with chopped almonds.

### BAVARIAN CREAM.

(Mrs. E. J. Whyte.)

Pineapple Bavarian Cream.—3 heaping tablespoons Cox's instant powdered gelatine, 1 cup boiling water, juice 1 lemon, 2 cups whipping cream, 2 cups grated pineapple, 1 cup sugar; scald the pineapple. Dissolve gelatine with the water, add lemon juice, sugar and pineapple. Fold in the whipped cream, then pour into a wet mould. Serve with sweetened pineapple.

### APPLE PORCUPINE.

(Mrs. E. J. Whyte.)

Pare and core apples, make a syrup by boiling sugar and water in equal proportions. Cook apples until you can pierce them with a straw; pierce with almonds, fill cavities with jelly. Serve hot or cold, with cream.

### BOSTON CREAM.

(Mrs. Alex. Wilson.)

$\frac{1}{4}$  oz. gelatine,  $\frac{1}{2}$  cup granulated sugar, 1 pint milk, 2 eggs, vanilla flavoring. Soak gelatine in the milk until soft, set on stove until dissolved. When scalded add yolks well beaten and sugar, and remove from stove when it separates, then stir in well beaten whites of eggs and flavoring. Pour in a mould.

### APPLE FRITTERS.

(Mrs. J. B. Turner.)

1 egg, 1 cup of milk, 2 cups of flour, 2 teaspoons of baking powder, 4 apples chopped fine, a little salt. Drop by spoonful in hot lard and fry.

### CHARLOTTE RUSSE.

(Mrs. Alex. Wilson.)

1 pint whipped cream, 3 whites of eggs,  $\frac{1}{4}$  box gelatine (Lady Charlotte), sweeten to taste,  $\frac{1}{2}$  cup milk, pour  $\frac{1}{4}$  over gelatine and let stand 1 hour, and the other  $\frac{1}{4}$  brought to a boil (do not let boil), add sweetened gelatine and stir until gelatine is dissolved. Let cool then add whipped cream and flavor and pour into a mould. It is nice served with a lemon jelly.

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### BAKED APPLES.

(Mrs. J. B. Turner.)

Peel as many big Spies as you want, take out the cores, fill the centres with a mixture of chopped raisins, almonds and sugar and bake. Serve plain or with whipped cream. Delicious.

### VENUS DESSERT.

(Mrs. Silson.)

Line a mould with sponge cake or lady fingers and pour over it a little dissolved gelatine; when slightly hardened add some thick orange marmalade, more gelatine and fill the centre with whipped cream sweetened with fine sugar. Set to harden and serve in slices.

### FRUIT DESSERT.

(Mrs. E. J. Whyte.)

Make a lemon jelly, have ready a handful of candied cherries, some grapes, meat of two oranges, 2 bananas. Pour a little jelly into the mould to harden, then put fruit in and more jelly. Serve with cream or custard.

### ALMOND CREAM JELLY.

(Mrs. W. Calder.)

Boil  $\frac{1}{2}$  pint new milk; pour while boiling on the yolks of 3 eggs lightly beaten, then add about 12 bitter almonds beaten to a paste, with sufficient sugar to sweeten it. Soak about  $\frac{1}{4}$  oz. gelatine in  $\frac{1}{2}$  cup milk. Allow it to boil until it is dissolved; when nearly cold mix with the milk and eggs, whisking until it is cool and beginning to set. Then pour into the mould and allow to get perfectly cold.

### ORANGE SHERBET.

(Mrs. A. T. Neill.)

Juice of 6 oranges and 2 teaspoons extract orange, juice of 1 lemon, 1 quart of water and 1 lb. powdered sugar, 1 gill sweet cream, add all together and strain and freeze same as ice cream.

### ORANGE SHERBET.

(Mrs. E. J. Whyte.)

$\frac{1}{2}$  box gelatine,  $\frac{1}{2}$  cup cold water,  $\frac{1}{2}$  cup boiling water, 1 cup orange juice and pulp, white of 3 eggs. Soak gelatine in cold water until soft, pour on boiling water, add sugar and lemon juice, strain and add orange juice and a little of the rind. Cool in a pan of ice water. Beat whites of eggs stiff and when orange begins to harden beat until light, add beaten whites and beat together until stiff enough to drop.

### ICE CREAM.

(Mrs. J. B. Turner.)

For a quart of ice cream use  $\frac{1}{2}$  pint milk, 1 pint cream,  $\frac{1}{2}$  cup granulated sugar, 1 teaspoon of arrowroot,  $\frac{1}{2}$  teaspoon vanilla. Mix the arrowroot with 2 tablespoons of cold milk. Put remainder of milk in double boiler and let it come to boil, then stir in the arrowroot and cook 10 minutes. Add the sugar and set away to cool. When cold add cream and flavor. (This will make about 10 dishes.)

### MAPLE MOUSSE.

(Miss Jessie McDonald.)

1 cup maple syrup, 1 pint cream, yolks of 4 eggs. Boil syrup 5 minutes. Pour over the well beaten eggs. Beat till cold, then stir in cream which has been whipped; put in mould and pack in ice and salt for 3 hours.

### JUBILEE PUDDING.

(Mrs. J. A. Moffatt, Carlisle.)

2 eggs, their weight in flour and butter, the weight of 1 egg in sugar, beat eggs and butter to a cream, add the flour with a teaspoonful of soda, mix in the sugar and 2 tablespoons strawberry jam, pour into a buttered mould and steam  $1\frac{1}{2}$  hours.

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### CHERRY SAUCE.

(Miss Preston, Napanee.)

1 cup of fruit,  $\frac{1}{2}$  tablespoon butter,  $1\frac{1}{2}$  tablespoons corn starch,  $\frac{1}{2}$  tablespoon lemon juice, speck salt, sugar to sweeten; moisten corn starch with cold fruit juice, add remaining juice and salt. Boil, stirring constantly until it thickens, add sugar if necessary, lemon and butter.

### FIG PUDDING.

(Mrs. J. A. Moffatt, Carluke.)

1 cup flour, 1 cup figs chopped fine, 1 cup apples chopped fine, 1 cup brown sugar, 1 cup bread crumbs soaked in milk 2 oz. suet chopped fine, 1 egg,  $\frac{1}{2}$  teaspoonful salt, 2 teaspoonfuls baking powder, 2 tablespoons molasses, spice to taste; steam 2 hours.

### LEMON PUDDING.

(H. A. Doherty.)

1 cup sugar, 2 tablespoons corn starch, 2 lemons (juice of both and grated rind of one), 1 pint milk, 1 tablespoon butter; heat the milk to boiling point and stir in the corn starch wet with a few spoonfuls cold milk, boil five minutes, stirring constantly, while hot mix in butter and set away to cool. Mix the yolks with the sugar, mixing very thoroughly, before putting in the lemon juice and grated rind. Beat this to a stiff cream and add gradually to the corn starch milk when the latter is cold, stir all smooth, put in buttered dish and bake.

### SUET PUDDING.

(Mrs. Coleman.)

1 cup suet or butter, 1 cup molasses, 1 teaspoonful baking soda, 1 bowl raisins, 1 bowl currants, 1 egg, 1 cup sweet milk,  $\frac{1}{4}$  teaspoonful cloves, 1 nutmeg, salt; mix with flour and steam 3 hours.

Sauce.—1 cup butter, 2 cups sugar and 3 eggs beaten very light,  $\frac{1}{2}$  cup water and vanilla. Do not boil.

### SPANISH CREAM.

(Mrs. E. F. Clarke.)

1 pint milk put in double boiler to heat, dissolve nearly half a small box of gelatine in a little milk, then add to the whole the yolks of three eggs and one cup sugar; boil, flavor with vanilla, remove from the fire and stir in the whites of eggs very well beaten; pour into a mould to cool.

### PLUM PUDDING

(Mrs. W. M. McMillan.)

$\frac{3}{4}$  lb. suet, 3 eggs, 1 cup sweet milk, 1 cup sugar, 1 cup bread crumbs, 1 teaspoonful baking soda, 1 tablespoonful mixed spices,  $1\frac{1}{2}$  lbs. raisins,  $1\frac{1}{2}$  lbs. currants and a small quantity of lemon and orange peel; thicken with flour; steam a half day.

### ROLY POLY.

(Mrs. R. A. Thompson.)

2 cups flour,  $\frac{1}{2}$  teaspoon salt, 2 teaspoonfuls baking powder; sift together and add 2 tablespoons butter, mix with milk to soft dough, roll out  $\frac{1}{2}$  in. thick, fill with any fruit and sugar, roll up, pinch ends together, lay on buttered pie plate and steam 30 minutes. Dry off in oven 10 minutes. Serve with sauce.

### PEACH TAPIOCA

(Miss M. McDonald.)

Line pudding dish with peaches, sprinkle with sugar. Take half cup tapioca, soaked, and boil until clear. Pour over peaches and serve with cream. Also nice done with pineapple.

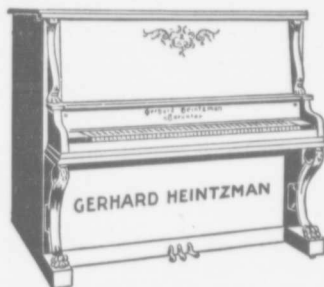
### CARAMEL PUDDING.

(Miss Jessie McDonald.)

$2\frac{1}{2}$  cups brown sugar, 1 cup corn starch, 1 quart boiling water, vanilla to taste. Put sugar on the stove and melt until brown, then pour in boiling water and add corn starch dissolved in a little cold water.

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## CARROT PUDDING AND LEMON SAUCE.

(Mrs. J. Y. Bews.)

1 cup carrot, grated; 1 cup apples, chopped; 1 cup potato, grated; 1 cup brown sugar, 1 cup suet, 1 cup raisins, 1 cup currants, 1 cup flour, 1 teaspoon of baking soda, 2 oz. lemon peel, a little salt, the whole to be mixed with a small quantity of milk or water. Boil or steam 5 hours.

Lemon Sauce.—3 eggs, 2 cups brown sugar, 1 cup water, 1 cup butter, half the rind and all the juice of a lemon. Cook in a double boiler.

## SAGO PUDDING.

(Miss Jessie McDonald.)

For 6 people. 1 cup sago, 1 cup juice of canned strawberries, 1 cup sugar, 3 cups water  $\frac{1}{2}$  teaspoonful salt. Put in double boiler and cook until clear. Serve with whipped cream.

## JELLY ROLL DESSERT.

(Miss Maud McDonald.)

Take a raspberry jelly roll and stick blanched almonds all over it; put in pudding dish, pour thin custard over this then whipped cream. Served cold.

## DAINTY DESSERT.

(Miss Maud McDonald.)

1 cup water, 1 lemon, 2 teaspoonfuls corn starch; boil until thick. White of 1 egg beaten stiff, fold it into mixture. Make thin custard and pour over.

## TAPIOCA CREAM.

(Mrs. H. W. Philp.)

Soak over night three tablespoons tapioca. Put 1 quart milk into double boiler, add tapioca, yolks of 2 eggs and 1 cup sugar creamed, flavoring to taste. Beat up whites, sweeten, put in bottom of pudding dish; pour tapioca over.

## APPLE SPONGE.

(Mrs. H. W. Philp.)

Half fill pudding dish with apples, making a batter of one tablespoon butter,  $\frac{1}{2}$  cup sugar, 1 egg,  $\frac{1}{2}$  cup milk, 1 cup flour, 1 teaspoon baking powder. Bake in oven.

## PARIS MOULD.

(Mrs. R. A. Thompson.)

3 tablespoons melted butter,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoonful soda,  $\frac{1}{4}$  teaspoonful salt,  $\frac{1}{4}$  teaspoonful cloves,  $\frac{1}{4}$  teaspoonful cinnamon,  $\frac{1}{4}$  nutmeg, 1 cup dates or raisins chopped. Put in well buttered mould, cover and steam  $2\frac{1}{2}$  hours, in B. P. tins  $1\frac{1}{2}$  hours.

## DERBYSHIRE PUDDING.

(Mrs. William Lees.)

2 tablespoons flour, add 1 pint milk, boil till thick, cool, add 3 oz. melted butter, 4 oz. sugar, rind of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$  cup blanched almonds cut very fine, 4 eggs. Bake half an hour. Serve cold with icing or jelly.

## FIG PUDDING.

(Mrs. E. J. Gage.)

$\frac{1}{2}$  lb. suet, 1 lb. figs, 1 lb. bread crumbs,  $\frac{1}{2}$  lb. sugar, 1 egg, 1 nutmeg,  $\frac{1}{2}$  teaspoonful soda. Grease mould and put in steamer and cook 3 hours.

Pudding Sauce.—4 tablespoons brown sugar, 2 tablespoons of butter, 1 tablespoon of flour. Beat all to a cream and add boiling water to form consistency of cream. Flavor to taste.

## GRAHAM PUDDING.

(Miss Maud McDonald.)

2 cups graham flour, 2 teaspoons soda, 1 cup sour milk, 2 eggs, 1 cup molasses, raisins to suit. Steam 2 hours.



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# Drinks

## RASPBERRY ACID.

(Mrs. T. B. Christie.)

6 boxes of raspberries, 3 pints of water,  $3\frac{1}{2}$  ozs. of tartaric acid. Dissolve the acid in the water, put berries in stone jar and pour water and acid over them and let stand 24 hours. Strain and bottle, care being taken not to bruise berries. Put 1 lb. of sugar to one pint of juice. The whole process is cold.

## JUDEAN WINE.

(Mrs. J. B. Turner.)

Use the ordinary blue, or any dark variety of grapes, wash and pick from the stems, reject all but perfect grapes, put in a porcelain lined or graniteware kettle, crush with a potato masher (to make juice flow more freely), 3 pints of water may be used with 10 lbs. of grapes. Set on the fire, scald thoroughly, then put all in a jelly bag; let drip over night, or till satisfied that the juice is all drained. Put the juice on the fire again, let come to a boil, add 2 lbs. of white sugar (or sweeten to taste), boil and skim. While scalding hot put into hot bottles, seal at once. It must be perfectly airtight. Keep in a dark, cool place. Small bottles are preferable as it is not supposed to keep long when opened.

## NUTRITIOUS COLD DRINK.

(Mrs. A. T. Neill.)

Put in gem jar the whites of 2 eggs, juice of 1 orange, juice of 1 lemon, 2 teaspoons of sugar and a little cracked ice. Screw lid tightly on jar and shake well for 3 minutes. Serve in sherbet glasses.

## CHOCOLATE DRINK.

(Mrs. Alex. Wilson.)

Mix a full tin of Baker's cocoa with  $1\frac{1}{2}$  cups of granulated sugar and add gradually 3 cups scalded milk; mix thoroughly and put in double boiler and cook 1 hour. One dessert spoonful to a cup of boiling water and add a spoonful of whipped cream.

## CREAMY CHOCOLATE OR COCOA.

(Mrs. J. B. Turner.)

$\frac{1}{4}$  cup of sifted flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  cup granulated sugar,  $\frac{1}{2}$  cup shaved chocolate or cocoa, an equal quantity of milk and water. Mix flour, cocoa, sugar and salt, add boiling water slowly, mixing to a smooth paste, boiling gently for 5 minutes. Add milk and reheat. Beat well and serve with whipped cream. Serve at once. Will serve 12 people.

## RASPBERRY VINEGAR.

(Mrs. Lees, Main St.)

1 pint raspberry, 1 pint vinegar. Let it stand for 2 days, stirring 2 or 3 times a day; afterwards strain it through a flannel bag. To every pint of juice add 1 lb. sugar, boil and skim for 20 minutes, then bottle for use.

## LEMONADE FOR THIRTY PEOPLE.

(Mrs. Peter Smith.)

9 lemons, 3 oranges, 2 lbs. sugar, 1 gal. water. Slice oranges and lemons and cover with sugar and let stand over night. In the morning mash with potato masher, add water and then strain.

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# Breads

## NUT BREAD. (Miss B. Stewart.)

4 cups flour, 4 small teaspoons baking powder, 1 full cup of sliced walnuts, 1 egg, 1 pint of milk, 4 teaspoons sugar. Put baking powder, sugar and pinch of salt into the flour, beat egg light, add milk, then mix, having dough about as stiff as for ordinary bread, adding a little more milk if necessary. Put into a long, narrow pan and place at back of range to rise for 15 or 20 minutes. Bake in rather a slow oven for nearly 1 hour.

## GRAHAM BREAD. (Mrs. L. Duckworth, Toronto.)

2 cups sour milk,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon soda, 3 cups Graham flour. Mix well and put in greased pan and let stand 1 hour on back of stove. Then bake 1 hour in slow oven. Take out and butter top of loaf.

## WHOLE WHEAT BREAD. (Mrs. J. Leslie.)

1 $\frac{1}{2}$  cups warm water, 2 cups white flour, 1 good pinch of salt,  $\frac{1}{2}$  Royal yeast cake; let rise till morning. In the morning add 1 $\frac{1}{2}$  cups warm milk, 1 good teaspoon brown sugar and a piece of butter the size of a walnut, melt in warm milk. Stir in Manitoba whole wheat flour until it leaves the bowl without sticking (about 5 cups), turn into pan and let rise until it reaches the top of the pan and looks shakey. Bake 1 hour in a nice oven.

## BREAD. Mrs. A. T. Neill.

Make the following yeast the day before and it will make enough for several bakings: 1 heaping cup flour, 1 heaping cup granulated sugar, 1 cup salt and enough warm water to make a smooth paste, 2 good quarts smooth mashed potatoes, add this to the paste and 6 quarts warm water and 2 Royal yeast cakes. Be careful and not have the paste too warm when adding the yeast as it will scald it. Put in jars and keep in a cool place.

To make bread or buns take  $\frac{1}{2}$  pint of the yeast, well stirred, for each loaf and set over a pan of hot water, beat the flour also if it is very cold so as not to chill the yeast and mix it in a good sized pan. Set to rise in a warm place and when light cut into loaves and put in pans. Set it to rise again in a warm place and when light bake in a moderate oven.

## NEVER FAIL BROWN BREAD. (Mrs. J. B. Turner.)

1 cup of Graham flour,  $\frac{1}{2}$  cup of white flour,  $\frac{1}{2}$  cup cornmeal, 1 cup of sour milk, scant teaspoon soda dissolved in milk. Bake 1 hour in slow oven in a pound coffee can. Grease can well and bake with cover on. When batter is mixed put a little in bottom of can then 3 or 4 raisins, then more batter and raisins until can is filled.

## BROWN BREAD. (Mrs. E. J. Whyte.)

1 $\frac{1}{2}$  cups Graham flour,  $\frac{1}{2}$  cup wheat flour,  $\frac{1}{2}$  cup cornmeal,  $\frac{1}{2}$  cup molasses, 1 teaspoon salt, 1 teaspoon soda, 1 $\frac{1}{2}$  cups sweet milk. Dissolve soda in milk, mix dry ingredients and sift, add molasses and milk, stir until well mixed. Turn into a buttered mould and steam 2 hours.

## BOSTON BROWN BREAD. (Mrs. Sintzel.)

1 cup cornmeal, 2 cups Graham flour, 1 cup raisins chopped, 4 table-spoons New Orleans molasses, 1 teaspoon salt, 1 teaspoon soda, 1 pint milk. Half fill greased baking powder can, cover and steam 2 $\frac{1}{2}$  hours. Remove the cover and stand in the oven 10 minutes. Good hot or cold.

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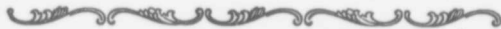
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### SWEET MILK BISCUITS.

(Miss Jenny Robertson.)

2 cups of flour,  $1\frac{1}{4}$  cups of milk, 2 teaspoons of baking powder sifted in flour several times, a pinch of salt. Beat well and roll out in soft dough, press flat and cut out with small cutter. Bake in quick oven.

### MUFFINS.

(Mrs. H. Longhurst.)

$\frac{1}{2}$  cup sweet milk, 1 egg, 1 tablespoon sugar, 1 cup flour, 2 teaspoons baking powder, 1 tablespoon butter melted and added last.

### TEA BISCUITS.

(Mrs. Leckie.)

4 cups flour, 3 teaspoons baking powder, 1 tablespoon butter,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon sugar. Mix to a soft dough with sour milk.

### LIGHT BISCUIT.

(Mrs. J. B. Turner.)

2 tablespoons lard, pinch of salt, 2 teaspoons cream tartar mixed in 1 quart flour, dissolve 1 teaspoon soda in  $\frac{1}{4}$  cup sweet milk and water, 1 tablespoon of granulated sugar to take away the taste of lard. Mix as soft as possible and bake in hot oven. To make strawberry shortcake use this recipe with a little more lard, splitting when baked and placing strawberries between.

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## Preserved Fruits

### GRAPE FRUIT MARMALADE.

(Mrs. Fraser.)

4 grape fruit, 4 oranges, 3 lemons, cut very fine; add  $1\frac{1}{2}$  pints water to 1 lb. fruit. Let stand 4 hours, then boil until tender, letting stand again over night. Weigh fruit, adding  $1\frac{1}{2}$  lbs. sugar to 1 lb. of fruit. Boil until syrup jellies.

### CHIPPED PEAR.

(Mrs. E. J. Gage.)

10 lbs. pears and 3 lemons cut fine, 1 lb. preserved ginger, 8 lbs. sugar. Boil until cooked.

### CANNED PINEAPPLE.

(Mrs. C. Armstrong.)

Make a syrup of 3 pints of water and  $2\frac{1}{2}$  lbs. of white sugar. Boil 5 minutes. To this add 6 lbs. of fruit, peeled and cut. Let boil up well. Heat jars and fasten quickly.

### PEAR MARMALADE.

(Mrs. H. W. Philp.)

Take pears not quite ripe and chop fine, 8 lbs. pears, 8 lbs. sugar,  $\frac{1}{4}$  lb. green ginger, 1 tumbler of water, juice of four lemons rind cut in long strips. Stir up well, boil 2 or 3 hours; stir frequently.

### ORANGE AND RHUBARB MARMALADE.

(Mrs. H. W. Philp.)

6 oranges, 4 bunches rhubarb. Cut up oranges, cover with water and boil until soft. Put oranges and rhubarb together and measure, allowing 1 lb. of sugar to 1 lb. of fruit and juice. Boil until clear.

### ORANGE MARMALADE.

(H. A. Doherty.)

As many Seville oranges as you wish. Cut up very thin, remove all the pips, weigh, and to each lb. add 3 pints of cold water. Let it stand for a day, then boil until the peel looks transparent and is soft. Put away until next day, then to each pint add  $1\frac{1}{2}$  lbs. loaf sugar and boil fast for  $\frac{1}{2}$  hour—not longer.

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### MARMALADE.

(Mrs. A. T. Neill.)

This recipe makes about 14 quarts. 1 doz. bitter oranges, 3 sweet oranges and 3 lemons. Slice the bitter oranges and the lemons very thin, laying aside all the pips in a basin. Peel the sweet oranges and throw away the skin and slice the rest. Weigh all the fruit and for every pound (or pint) add 4 pints of cold water and set aside over night. Then put all in a large vessel and boil until quite tender and the pulp dissolves. When nearly ready you will observe that the pulp falls to the bottom and requires constant stirring to keep from burning. The pips you cover with water and when your fruit is brought to a boil put the pips in a muslin bag and boil with the fruit. (They will be in a gummy jelly.) Empty your preserving kettle, take out the pips and throw away and for every pint of fruit add  $1\frac{1}{2}$  lbs. sugar. Boil 40 minutes.

### ORANGE AND PINEAPPLE MARMALADE.

(Mrs. E. J. Wilson.)

2 pineapples and 12 oranges sliced very thin. Cover with  $3\frac{1}{2}$  quarts water and let stand for 36 hours, then boil 2 hours, add 8 lbs. sugar and boil until it jellies.

### ORANGE MARMALADE.

(Mrs. J. B. Turner.)

1 doz. bitter oranges, 3 sweet oranges, 3 lemons. Slice all very thin, discarding the skins of the sweet oranges. For every pint of pulp add 4 pints of water and let stand over night. Put on and boil until the skins sink; take off and measure  $1\frac{1}{2}$  lbs. sugar to every pint. Boil for 40 minutes. When boiling have a quick fire, as slow boiling makes the marmalade dark.

### ORANGE MARMALADE.

(Mrs. Currie.)

To 1 large bitter orange sliced very fine, add 1 small pint of cold water and let stand over night. Boil in the morning for about 2 hours, until skins are tender, then add 1 lb. of granulated sugar for each orange and boil for about 30 minutes. In slicing the oranges save the seeds and soak in enough water to cover, over night. In the morning simmer for a few minutes then strain and add to the marmalade just before taking off the stove. Seal after it cools. Six oranges will make from 3 to  $3\frac{1}{2}$  quarts of marmalade.

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## Cakes

### LEMON CAKE.

(Mrs. Peter Smith.)

$\frac{1}{2}$  cup of butter, 1 cup of sugar, stir together; 3 eggs beat separately, add the yolks to butter and sugar, then add  $\frac{1}{2}$  cup of milk.  $\frac{1}{2}$  teaspoonful soda dissolved in milk, 2 teaspoons of lemon, a little salt,  $2\frac{1}{2}$  cups of flour (measure after sifting), 1 teaspoon cream tartar in flour and then fold in the whites of the eggs. Raisins, currants and peel may be added or chopped walnuts.

### NUT BREAD.

(Mrs. R. G. Macpherson, Vancouver.)

2 cups sweet milk, 4 cups flour, 1 cup walnut meats broken up, 4 teaspoons baking powder, 1 egg and a little salt. Beat eggs, add milk, put baking powder into flour. Mix all together, add nuts last. Raise 20 minutes and bake 40 minutes.

### SHORT BREAD.

(A. S. Cruickshank.)

1 lb. flour,  $\frac{1}{2}$  lb. butter, 4 ozs. soft sugar. Rub ingredients together, knead with hand to desired thickness and bake in a moderate oven.

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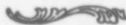


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### MOCHA CAKES.

(Miss Olive Balfour.)

2 eggs, butter size of walnut,  $\frac{3}{4}$  cup of sugar,  $1\frac{1}{2}$  cups of flour, 2 heaping teaspoons baking powder,  $\frac{1}{2}$  cup cold water. Mix eggs, butter and sugar and then add flour and baking powder, but before beating up pour in the cold water.

Icing for Same.— $\frac{1}{2}$  lb. of blanched almonds and brown in oven, chop fine. Make an icing of a  $\frac{1}{2}$  cup butter creamed with just enough icing sugar so that it will spread easily; flavor with vanilla. Cut cake in squares about an inch, spread all sides with icing and roll in burnt almonds.

### NUT LOAF.

(Mrs. D. Macpherson Cameron.)

4 cups flour, 4 teaspoons baking powder, 1 cup granulated sugar, 1 cup walnuts chopped, 1 cup dates or figs cut, 2 eggs beaten lightly, milk enough to make dough to knead. Sift flour 4 times, add sugar and nuts then eggs and milk, knead, put in pan and let rise 20 minutes. Bake in slow oven.

### SCOTCH SHORT BREAD.

(Mrs. J. B. Turner.)

2 lbs. of flour, 1 lb. of butter,  $\frac{1}{4}$  lb. of pounded loaf sugar,  $\frac{1}{2}$  oz. of caraway seed, 1 oz. of sweet almonds, a few strips of orange peel. Beat butter to a cream, dredge in the flour, add sugar, caraway seed and sweet almonds which should be blanched and cut in small pieces. Work the paste until it is quite smooth and divide in six pieces, put each cake on a separate piece of paper, roll out square one inch thick and pinch it around, prick it well and ornament with strips of orange peel. Bake from 25 to 30 minutes in good oven.

### STRAWBERRY SHORTCAKE.

(Miss Ethel Preston, Napanee.)

2 cups flour, 4 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt, 6 tablespoons shortening, about  $\frac{1}{2}$  cup milk, strawberries. Measure and sift flour, salt and baking powder into a dough. Rub in the shortening, stir in the milk gradually to form a soft dough. Turn on to a floured board, knead smooth, roll about  $\frac{1}{4}$  inch thick, cut in shape, lay on a baking dish and bake in a hot oven 15 to 20 minutes. Split with a sharp knife, butter each side, slice the fruit and spread thickly on one layer and then sprinkle with sugar, lay on top slice, cover with fruit and sugar and serve at once with cream and sugar.

### SNOWBALL CAKE.

(Mrs. R. Cunningham.)

$\frac{1}{2}$  cup butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, 2 cups flour, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda, 4 eggs (whites); flavor with vanilla. Cream butter and sugar, add stiffly beaten whites and then milk. Sift flour, cream of tartar and soda together 3 times and add to the above, mixing thoroughly. Bake in moderate oven 30 minutes or more.

### APPLE SAUCE CAKE.

(Mrs. H. W. Philp.)

1 cup white sugar, pinch salt,  $\frac{1}{2}$  cup butter beaten together,  $1\frac{1}{2}$  cups of apple sauce, cold and unsweetened. Mix with above 2 cups flour,  $\frac{1}{2}$  teaspoon cloves, same of nutmeg and cinnamon, 2 small teaspoons soda, 2 cups seeded raisins. Bake in moderate oven.

### SPONGE CAKE.

(Lady Whitney, Toronto.)

1 cup of flour,  $\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  teaspoon of soda (small measure), 1 of cream of tartar, 4 eggs beaten separately. Sift flour and sugar 3 times before measuring; the yolks must be well beaten, add sugar, then the whites. Mix the flour in gradually, flavoring to taste. Bake in a moderate oven. The cake is more moist with one cup of sugar, but not as light and spongy.



### MOCA CAKE.

(Mrs. Lloyd, Owen Sound.)

Whites of 3 eggs, 1 small cup of sugar, cream  $\frac{1}{2}$  cup butter,  $\frac{3}{4}$  cup of milk, 2 small teaspoons cream tartar, 1 small teaspoon soda.

Icing.—2 cups icing sugar,  $\frac{1}{2}$  cup of butter, 1 tablespoon sherry wine, 1 small spoonful vanilla, cup of chopped nuts blanched and browned.

### DOLLY VARDEN CAKE.

(Mrs. Montgomery, Toronto.)

2 cups sugar,  $\frac{3}{4}$  cup butter, 3 eggs, 1 cup milk, 3 cups flour, 3 teaspoons baking powder. Bake half and to remainder add 1 cup raisins,  $\frac{1}{2}$  cup of currants,  $\frac{1}{4}$  cup chopped nuts,  $\frac{1}{2}$  teaspoon cinnamon, a little nutmeg. Bake in layers and ice.

### BROOKLYN SPONGE CAKE

(Mrs. Simpson.)

3 eggs beaten separately (2 minutes),  $1\frac{1}{2}$  cups sugar (beat 5 minutes), 1 cup sifted flour stirred into that, then add  $\frac{3}{4}$  cup of cold water, after that is stirred then another cup of flour with  $1\frac{1}{2}$  teaspoons baking powder. Flavor to taste. Ice with 1 cup of sugar, water to moisten, boil until spins a thread, then pour on beaten white of egg.

### ICE CREAM CAKE.

(Mrs. Hector Little.)

1 cup sugar,  $1\frac{1}{4}$  cups flour,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  teaspoons baking powder, 1 teaspoon vanilla, 3 egg whites beaten stiff.

Icing.—1 cup sugar, yolks of 3 eggs,  $\frac{1}{2}$  teaspoon vanilla. Put in dish and set in hot water. Stir until cooked.

### ANGEL CAKE.

(Mrs. J. A. Richardson, Caledonia.)

Whites of 6 eggs beaten very stiff,  $\frac{3}{4}$  cup icing sugar,  $\frac{1}{2}$  cup flour,  $\frac{1}{2}$  teaspoon cream tartar sifted with flour, 1 teaspoon vanilla. Do not stir longer than necessary after adding cream tartar as it makes it tough.

### GOOD ROLL CAKE.

(Mrs. Williamson.)

2 eggs, 1 cup white sugar, well beaten,  $\frac{1}{2}$  teaspoon flavoring, 1 cup milk,  $1\frac{1}{2}$  cups flour with 2 teaspoons of Royal baking powder well sifted, a pinch of salt. This will make a large cake and will cook in ten minutes. Spread with any kind of jelly and roll.

### WHITE LOAF.

(Jessie B. Lees.)

$1\frac{1}{2}$  cups granulated sugar,  $\frac{1}{2}$  cup butter,  $\frac{3}{4}$  cup sweet milk, 8 eggs (whites only) well beaten, 3 cups flour, 2 teaspoons baking powder, lemon flavoring. Beat well and bake in angel cake tins, without greasing.

### LUNCH CAKE.

(Mrs. Lloyd, Owen Sound.)

4 eggs, 2 cups of sugar,  $\frac{1}{2}$  cup of syrup,  $\frac{1}{2}$  cup of sour cream, 1 small teaspoon soda, 2 cups butter, 2 cups raisins, 2 cups currants,  $\frac{1}{2}$  of 1 nutmeg, 2 teaspoons mixed spice, 1 teaspoon lemon extract. Cook slowly  $1\frac{1}{4}$  hours.

### RASPBERRY CAKE.

(Mrs. W. Gartshore, Parry Sound.)

2 eggs,  $\frac{1}{2}$  cup of butter, 2 tablespoons sour milk,  $\frac{3}{4}$  cup white sugar, 1 cup raw or cooked raspberries (juice and all), 1 even teaspoon soda, 2 cups flour, cream, butter and sugar, add eggs and other ingredients. If to sour milk use sweet milk and 2 teaspoons baking powder.

### LEMON FILLING.

(Mrs. J. Richardson, Caledonia.)

Grated rind and juice of 3 lemons, 2 cups sugar, yolks of 3 eggs. Boil in double boiler till thick.

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### RIBBON CAKE.

(Mrs. J. A. Richardson, Caledonia.)

Whites of 5 eggs beaten stiff, 1 cup granulated sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk, 2 cups flour, 2 teaspoons baking powder. Divide the mixture into 3 parts and add pink fruit coloring to one, melted chocolate to one and leave one white; flavor each one to taste. This makes an attractive cake finished with white chocolate or lemon icing.

### A RICH WHITE CAKE.

(Jessie B. Lees.)

1 cup of butter, a pinch of salt,  $1\frac{1}{2}$  cups of granulated sugar, 3 eggs beaten separately, 1 cup shredded cocoanut,  $\frac{1}{4}$  cup of milk.

### CORN STARCH CAKE.

(Jessie B. Lees.)

1 cup granulated sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk,  $\frac{1}{2}$  cup corn starch, 1 cup of flour,  $1\frac{1}{2}$  teaspoons baking powder, whites of 3 eggs beaten stiff. Rose flavoring. Sift flour and corn starch together two or three times; cream sugar and butter together.

### ALMOND ICING.

(Mrs. Sintzel.)

2 eggs, 1 lb. icing sugar,  $\frac{1}{2}$  lb. almonds, blanched, dried well and put through fine mincer;  $\frac{1}{2}$  teaspoon almond flavoring. Mix nuts and sugar well, then put in eggs unbeaten, and lastly flavoring. You shall have to mix it with your hands as it is much more satisfactory. Mixes better.

### CREAM FILLING OR SAUCE.

(Mrs. Alex. Wilson.)

$\frac{1}{2}$  pint sweet cream, 3 yolks eggs, 1 tablespoon pulverized sugar, 1 teaspoon corn starch dissolved in a little milk; beat yolks and sugar together with this. Boil the cream and stir in the ingredients as for cream, then add blanched and chop fine  $\frac{1}{2}$  lb. of almonds and stir in the cream.

### MARSHMALLOW ICING.

(Mrs. R. Cunningham.)

$\frac{1}{2}$  cup granulated sugar,  $\frac{1}{4}$  cup water. Cook until it strings, add marshmallows until thick enough to suit you.

### ALMOND ICING.

(Mrs. R. Cunningham.)

$\frac{1}{2}$  lb. blanched almonds (grind), 1 egg, 1 cup granulated sugar, 2 tablespoons milk, butter size of an egg. Beat all together except nuts and cook for 5 minutes or until thick like cream. Flavor with almond flavoring (a few drops). Add nuts.

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# Cookies and Small Cakes

## MARTHAS.

(Mrs. C. E. Start, Tara.)

Rub to a cream 1 cupful butter and lard mixed, add 1 cupful each of brown and white sugar, 2 beaten eggs,  $\frac{1}{2}$  cup sour milk, 4 cups flour, into which has been sifted  $\frac{1}{2}$  teaspoonful salt and 1 teaspoon soda,  $\frac{1}{2}$  teaspoon cloves and 1 teaspoon cinnamon,  $\frac{1}{4}$  spoon nutmeg, add 1 cup raisins and  $\frac{1}{2}$  lb. walnuts chopped. Drop in teaspoonsful in pan and bake quickly to a delicate brown.

## STRAWBERRY TURNOVER.

(Mrs. C. E. Start, Tara.)

Mix together 1 cup brown sugar and 1 of lard, 1 egg, 2 cups oatmeal (fine), 1 cup sour milk, 1 teaspoon nutmeg, a little salt, 1 teaspoon soda dissolved in a little water. Flour enough to roll thin. Cut out with cutter and put some jam or jelly and turn over, pinch edges together and bake.

## PEANUT CRISP.

(Mrs. C. E. Start, Tara.)

1 quart of peanuts roasted and chopped fine. Beat the whites of 2 eggs very stiff; use about 3 doz. oyster crackers, dip them first into eggs and then into nuts. Dry on buttered paper in a cool oven.

## GINGER COOKIES.

(Mrs. Hector Little.)

1 cup granulated sugar, 1 cup molasses, 1 cup butter, 1 tablespoon ginger, 1 teaspoon cinnamon, 1 cup ground oatmeal, 1 teaspoon soda. Mix rather stiff and roll thin.

## SAVOY BISCUITS OR LADY FINGERS.

(Selected.)

4 eggs, 6 oz. powdered sugar, the rind of 1 lemon, 6 oz. of flour. Break the eggs separating the whites from yolks, beat yolks well, mix them with the sugar, grate lemon rind, beat together for  $\frac{1}{4}$  of an hour, then dredge in flour gradually and when whites of eggs have been whisked to a stiff froth stir in and beat mixture for another 5 minutes, then draw into long strips upon thick paper to proper size. Bake in a rather hot oven from 5 to 8 minutes.

## DOUGHNUTS.

(Marion H. Anderson.)

$2\frac{1}{2}$  cups sugar and 1 teaspoon salt beaten together, 2 eggs, 1 cup sour milk, 1 heaping teaspoon baking soda, flavoring, flour to make thick. Fry in boiling lard or dripping, add flour little by little, and try in the lard to see if stiff enough.

## WHEATLETS JEMS.

1 cup of wheatlets (the strength of the wheat), 1 cup flour,  $\frac{1}{2}$  cup of sugar, 1 tablespoon of butter, 1 egg, 3 teaspoonfuls of baking powder, milk sufficient to make a thin batter, add a little salt and bake in gem tins.

## WHEATLETS PUDDING.

1 cup of wheatlets (the strength of the wheat), 1 pint of milk or water. Boil this in a double boiler till it is thick like porridge, then add to this—3 eggs, keep out the whites of 2;  $\frac{1}{2}$  cup of sugar. Beat the whites of 2 eggs very light, lemon flavoring, add 3 tablespoonfuls sugar, put on top of pudding, then return to the oven. Bake till light brown.

## PEANUT COOKIES.

(Mrs. Anderson.)

$\frac{1}{2}$  cup sugar and 2 tablespoons butter beaten to a cream, 1 egg, 2 tablespoons sweet milk, 1 cup flour, 1 teaspoon baking powder,  $\frac{1}{2}$  cup rolled peanuts (5c. bag). Roll thin and bake in quick oven.

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### HONEY MAPLE DROPS.

(Mrs. C. E. Start, Tara.)

Mix together  $\frac{1}{2}$  cup strained honey or maple syrup, 1 teaspoonful butter, 1 egg well beaten,  $\frac{2}{3}$  cupful flour into which has been sifted 1 teaspoonful baking powder and a pinch of salt. Drop a teaspoonful on a tin and bake in a quick oven.

### COCOANUT MACAROONS.

(Mrs. A. T. Neill.)

2 cups shredded cocoanut, 1 cup granulated sugar, whites of 3 eggs, 1 teaspoonful vanilla,  $1\frac{1}{2}$  tablespoonfuls flour and corn starch mixed. Beat the eggs stiff, add sugar and put bowl in a pan of hot water until the mixture sticks to the side of bowl, then remove and add the rest of the ingredients. Drop in small teaspoonful on buttered paper and bake in a moderate oven.

### LEMON COOKIES.

(Jessie B. Lees.)

2 cups of butter and lard mixed,  $2\frac{1}{2}$  cups granulated sugar, 2 eggs well beaten, 5c. baking ammonia, 5c. oil of lemon. Dissolve the ammonia in a pint of sweet milk, mix with flour until stiff enough to cut out, put a piece of lemon peel on each cookie.

### MARGUERITE WAFERS.

(Mrs. D. D. Campbell.)

1 cup granulated sugar, 3 tablespoons water, boil until it spins; 9 marshmallows chopped fine, 1 cup chopped walnuts (measure before chopping), 1 cup cocoanut, white of one egg beaten stiff. When the sugar spins add marshmallows, stirring until dissolved, then the beaten white of egg and nuts, flavor with vanilla, put on salted wafers while warm; brown in quick oven. This will cover two 5c boxes of wafers.

### BOSTON COOKIES.

(Mrs. W. Johnston.)

1 cup butter,  $1\frac{1}{2}$  cups brown sugar, 3 eggs, 1 teaspoonful soda,  $1\frac{1}{2}$  tablespoonfuls hot water,  $3\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon salt, 1 teaspoonful of cinnamon, 1 cup chopped walnuts,  $\frac{1}{2}$  cup chopped raisins,  $\frac{1}{2}$  cup of currants. Drop same as you would small drop cakes and bake in a moderate oven. See that your batter is pretty thick so that your cakes will not run into one another.

### WALNUT DROPS.

(Mrs. Z. Williamsson, Tara.)

2 eggs, 1 cup brown sugar well beaten together,  $\frac{1}{2}$  cup of butter creamed,  $\frac{1}{2}$  teaspoonful of soda,  $\frac{1}{2}$  teaspoonful ground cinnamon,  $\frac{1}{2}$  teaspoonful vanilla extract,  $\frac{1}{2}$  lb. chopped walnuts, enough flour to make a stiff batter. Drop on a well buttered pan in small cakes and bake in a moderate oven.

### SCOTCH SCONES.

(Mrs. Cruickshanks.)

5 cups flour, 1 small teaspoonful of salt, 1 small teaspoonful of cream of tartar, 1 small teaspoonful car. soda, butter size of an egg, milk to mix to a soft dough. Bake on griddle on top of stove.

### BRAN MUFFINS.

(Miss Belle Stewart.)

$\frac{1}{2}$  cup brown sugar, 2 teaspoonfuls butter or dripping, 1 egg, 2 cups of bran and 2 cups of flour, 1 small teaspoonful soda and 1 small teaspoonful cream tartar and buttermilk to make a batter as for ginger bread.

### CURLY CRINKLES.

(Mrs. Gartshore, Parry Sound.)

2 eggs, 1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup chopped walnuts,  $\frac{1}{2}$  cup cocoanut,  $\frac{1}{2}$  cup chopped raisins,  $\frac{1}{2}$  scant teaspoon soda in  $\frac{1}{4}$  cup sour cream, 3 cups of flour, a little nutmeg and vanilla to flavor.

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Don't be the last housewife to try this service; get the good of it now and get on the list of "early in the week" customers.

## Our Special Rough Dry List

Undershirts.....	3c	Aprons, white or colored.....	2c
Underdrawers.....	3c	Dresses.....	5c
Undervests.....	2c	Dresses, child's.....	2c
Night Shirts.....	3c	Waists.....	3c
Night Dresses.....	3c	Combinations.....	5c
Chemise.....	3c	Jumpers.....	2c
Drawers.....	3c	Socks.....	2c
Blouses.....	3c	Stockings.....	2c
Skirts.....	5c	Shams, per pair.....	5c
Skirts, duck.....	8c	Kimonas.....	3c
Skirts, child's.....	2c	Pajamas, suit.....	6c
Wrappers.....	5c	Child's Pants.....	2c
Corset Covers.....	2c	Vests.....	5c
Sacques.....	3c		

NOTICE—No less than 25 cents worth will be received at above rates. Less quantities charged same as 25 cents worth.

In case of fire goods at owner's risk.

Only the articles mentioned on this list will be accepted at these prices.

Rough Dry work must be wrapped in separate parcel or it will be treated as if for finished work.

Claims for articles said to be lost must be made within 24 hours from the time the order is delivered.

Original list returned or no claim will be entertained.

Please observe above rules.

POSITIVELY C. O. D.

## The Parisian Laundry Co.

OF HAMILTON, Limited

WALNUT STREET

PHONE 235

**FRUIT COOKIES.**  
(Mrs. C. Armstrong.)

Cream together  $1\frac{1}{2}$  cups sugar, 1 cup butter, beat in the yolks of 3 eggs, dissolve  $\frac{1}{2}$  teaspoonful of soda in 2 tablespoonsful milk or water, then add  $1\frac{1}{2}$  cups currants and seeded raisins,  $2\frac{3}{4}$  cups flour (full) and whites of 3 eggs. Drop in small cakes and bake in rather quick oven.

**PLAIN COOKIES.**  
(Miss Bella Stewart.)

3 eggs,  $3\frac{1}{2}$  cups brown sugar, 2 cups of lard, butter or dripping (better mixed), one heaping teaspoonful soda,  $\frac{1}{2}$  cup sour milk, dissolve soda in milk,  $\frac{1}{2}$  nutmeg. If lard or dripping are used put in a  $\frac{1}{2}$  teaspoonful of salt, flour enough to roll nicely. Do not roll too thin.

**ST. DEMSIS COOKIES.**  
(Mrs. J. A. Richardson, Caledonia.)

1 cup butter or lard, 3 cups granulated sugar, 3 eggs, 1 cup sweet milk, 7 cups of flour, grated rind of one lemon and 7 teaspoonfuls of baking powder. Mix butter and sugar together, then beat in eggs and then add other ingredients, mixing B. P. with flour. Roll and sprinkle sugar over top.

**CHEESE CAKES.**  
(Mrs. H. W. Philp.)

$\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. sugar, 2 oz. peel, 1 tablespoon currants,  $\frac{1}{2}$  oz. almonds, 1 egg. Cream butter and sugar, rub in other ingredients, bake in patty cake tins lined with pie crust.

**CHEESE FINGERS.**  
(Selected.)

Roll out a sheet of puff paste very thin, brush lightly over with iced water, cut in strips about 5 inches long and  $\frac{1}{2}$  inch wide. Sprinkle with grated cheese, put one strip over the other and lay on a greased tin sheet and bake in a quick oven for 15 minutes.

**COCOANUT DROP CAKES.**  
(Mrs. Hector Little.)

$\frac{1}{2}$  cup butter, 1 cup sugar, 1 cup milk, 1 cup cocoanut, 2 cups flour, 2 eggs, 2 teaspoons baking powder, pinch of salt. Soak cocoanut in milk 1 hour, rub butter and sugar together, add beaten eggs, then milk and cocoanut, and lastly flour and baking powder. Bake in gem pans.

**OATMEAL CAKES.**  
(Mrs. A. M. McKenzie.)

2 eggs, 1 cup brown sugar,  $\frac{1}{2}$  cup butter, 4 tablespoons sweet milk, 1 cup chopped raisins (or currants) 2 cups rolled oats, 2 cups flour, 1 teaspoon baking powder put in last. Stir and drop in small pieces on pan. Bake in a moderate oven.

**COOKIES.**  
(Mrs. E. J. Wilson.)

$\frac{1}{2}$  cup of lard,  $\frac{1}{2}$  cup of butter,  $1\frac{1}{2}$  cups of brown sugar, 1 egg, 3 tablespoonsful water, 1 teaspoonful of soda, 2 teaspoonfuls cream tartar. Flavor to suit the taste and add enough flour to roll out stiff. Bake in a quick oven.

**OATMEAL SHORT CAKE.**  
(Mrs. W. M. McMillan.)

4 cups rolled oats, 2 cups flour, 1 cup sugar, 1 cup of suet dripping, 1 teaspoonful soda, 4 tablespoonsfuls of cold water and add a little salt. Roll thin and cut in squares and bake.

**COCOANUT COOKIES.**  
(A. F. Adams.)

1 cup white sugar, 1 cup butter, 3 eggs, 1 cup cocoanut, 3 teaspoonfuls baking powder, about 4 cups of flour. Roll into little balls and flatten on pans.



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PROUD  
BOAST**

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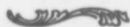
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### ROCK CAKES.

(Mrs. Currie.)

1 cup sugar, 3 tablespoonfuls of butter, 2 eggs, 2 cups of flour, 1 cup of currants or chopped raisins,  $\frac{1}{2}$  teaspoonful of soda dissolved in a little water,  $\frac{1}{4}$  teaspoonful of cream tartar,  $1\frac{1}{2}$  teaspoonfuls of cinnamon. Cream butter and sugar together, then add eggs, cinnamon, currants and soda. Mix cream tartar with sifted flour and drop on buttered pan off a fork. Cook in moderate oven. If desired a few chopped walnuts may be added.

### OATMEAL MACAROONS.

(Mrs. W. M. McMillan.)

1 cup of sugar, 1 cup of flour, 4 tablespoonfuls of butter, 4 cups of rolled oats, 3 eggs,  $\frac{1}{2}$  teaspoonful salt and 3 teaspoonfuls baking powder. Cream butter and sugar, add eggs and mix well, add vanilla, sift in flour, salt and baking powder, add rolled oats and mix to a very stiff batter. Drop in teaspoonfuls on greased pan and bake in hot oven.

### DATE JEMS.

(Jessie B. Lees.)

Cake Part.—2 cups Quaker oats, 2 cups flour,  $\frac{3}{4}$  cup butter and lard mixed,  $\frac{3}{4}$  cup granulated sugar,  $\frac{1}{2}$  cup sour milk, 1 egg. Spread out on board and cut size of small cookies, put in some filling and put another cookie on top. Prick top piece with fork.

Filling.—Pit 5c. worth of dates, wash and stew with  $\frac{1}{2}$  cup of sugar and a little water.

### ATHOL BUNS.

(Mrs. Cruickshanks.)

3 tablespoonfuls flour, 2 tablespoonfuls corn starch, 4 tablespoonfuls sugar,  $\frac{1}{2}$  tablespoonful butter,  $\frac{1}{2}$  teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful essence of lemon, 2 eggs. Beat the butter and sugar to a cream; beat the eggs for 10 minutes and add them gradually. Add the flour a teaspoonful at a time and beat very well. Fill greased and floured patty pans and bake in a hot oven 10 or 15 minutes.

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## Fruit Cakes

### WHITE FRUIT CAKE.

(Mrs. Gartshore, Parry Sound.)

1 lb. of flour,  $\frac{1}{2}$  lb. white sugar, 1 lb. of butter (wash out salt), 1 cup of seeded raisins,  $\frac{3}{4}$  cup mixed peel,  $\frac{1}{2}$  cup almonds, 8 eggs beaten separately, 1 teaspoonful of mace, 1 teaspoonful nutmeg, 2 teaspoonfuls baking powder.

### CHRISTMAS FRUIT CAKE.

(Mrs. W. M. McMillan.)

2 lbs. brown sugar, 2 lbs. butter,  $2\frac{1}{2}$  lbs. currants,  $2\frac{1}{2}$  lbs. raisins, 12 eggs,  $\frac{1}{4}$  lb. citron peel,  $\frac{1}{4}$  lb. lemon peel, 2 teaspoonful mace, 2 teaspoonfuls cinnamon, 1 teaspoonful nutmeg, 1 teaspoonful almond extract, 1 cup molasses, 1 cup of cherry juice or grape juice. Fruit goes in last. Flour to stiffen well, 6 teaspoonfuls baking powder.

### RICH SEED CAKE.

(Mrs. Wm. Lees.)

$\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 1 lb. flour,  $\frac{3}{4}$  lb. peel, 3 oza. almonds, 9 eggs.

### OHIO FRUIT CAKE.

(Mrs. W. Johnston.)

1 pint brown sugar, 1 cup of butter, 1 lb. raisins, 1 lb. of currants,  $\frac{1}{4}$  lb. citron peel, 4 eggs, 1 cup of buttermilk or sour milk, 1 tablespoonful of cinnamon,  $\frac{1}{2}$  teaspoonful cloves, 1 grated nutmeg, 4 cups of sifted flour, 1 dessertspoonful of soda. Moderate oven.

### CHRISTMAS CAKE.

(A. F. Adam.)

2 lbs. butter, 2 lbs. sugar, 2 lbs. raisins, 2 lbs. currants,  $\frac{1}{2}$  lb. almonds,  $\frac{1}{2}$  lb. mixed peel, 2 oz. mixed spice, 1 nutmeg, 2 lbs. flour, 18 eggs. Add beaten whites last.

### FRUIT CAKE.

(Mrs. J. Y. Bews.)

Stir to a cream 1 lb. each of butter and brown sugar. Whites and yolks of 10 eggs beaten separately, 2 wine glasses of brandy and 1 of wine. Mix thoroughly 1 lb. flour and 2 teaspoons of baking powder, and add 2 lbs. raisins, 2 lbs. currants 1 lb. citron,  $\frac{1}{4}$  lb. blanched almonds, 1 teaspoon each extract of rose and cinnamon.

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## Candies

### FONDANT FOR CREAM.

(G. C. Calder.)

To 3 cups of white sugar add  $\frac{1}{2}$  cup of boiling water, so that the sugar is all melted before putting on the fire. Then boil until it balls in cold water; set out to cool for a few minutes, then add lemon flavoring and coloring if desired. Beat until stiff, then roll in the hands like paste. Break off in small pieces and roll into balls with the palms of the hands. Put a walnut on the top of each one.

### FUDGE.

(J. E. Calder.)

1 $\frac{1}{2}$  cups sugar,  $\frac{3}{4}$  cup milk and water, 1 oz. chocolate, small piece of butter. Flavor with vanilla, boil sugar, milk, butter and chocolate together until soft ball stage, remove from fire and flavor. Beat till it begins to get thick, pour on buttered plates and cut in squares. Walnuts may be put on the plate and fudge poured over it.

### PINOCHÉ.

(J. E. Calder.)

$\frac{1}{2}$  cup milk,  $\frac{3}{4}$  cup brown sugar, small piece butter (1 tsp.),  $\frac{1}{2}$  cup shelled walnuts chopped. Cook milk, butter and sugar together until it forms a soft ball that will not stick to the fingers in cold water. Remove from fire and add walnuts. Beat until thick, pour on buttered plates.

### COCOANUT CANDY.

(J. E. Calder.)

$\frac{1}{2}$  cup white sugar, 2 tablespoons water,  $\frac{1}{2}$  teaspoon vinegar, 2 teaspoons butter, 2 tablespoons cocoonut. Cook sugar, water, butter and vinegar together till soft ball stage. Remove from fire, add cocoonut and beat until thick; pour on buttered pans.

### MOLASSES CANDY.

(J. E. Calder.)

$\frac{1}{2}$  cup brown or white sugar,  $\frac{1}{4}$  cup molasses,  $\frac{1}{2}$  cup water, 3 teaspoons vinegar ( $\frac{1}{2}$  teaspoon cream tartar to 3 cups sugar), 1 tablespoon melted butter, soda  $\frac{1}{2}$  teaspoon to 3 cups sugar. Cook molasses, sugar, water and vinegar together till they boil, add cream tartar, boil until it all becomes brittle in cold water. When nearly done add butter and soda, pour on buttered plate, when cool enough to handle pull until white and cut into pieces.

### PEANUT BRITTLE.

(J. E. Calder.)

$\frac{1}{2}$  cup white sugar,  $\frac{1}{2}$  cup peanuts. Melt sugar in saucepan, stirring constantly. When melted pour on buttered plate containing the peanuts or roll the peanuts on bake board and add to the hot syrup. Pour on buttered plates.

### BUTTER SCOTCH.

(Mrs. Little.)

9 tablespoons brown sugar, 4 tablespoons golden syrup, 2 tablespoons butter, 1 tablespoon water. Mix all together and boil until it bails in cold water. Pour on buttered tins and cut in squares.

### DIVINITY CANDY.

(Miss Preston, Napanee.)

First pan—1 cup of sugar,  $\frac{1}{2}$  cup water. Second pan—3 cups sugar, 1 cup corn syrup,  $\frac{1}{4}$  cup water. Boil first pan until it threads, then pour into beaten whites of 3 eggs. Boil second pan until it hardens in water, then beat the contents of the two pans together, add  $1\frac{1}{2}$  cups nuts and 1 teaspoon of vanilla. Beat until cold.

### MACAROONS.

(Mrs. Guy.)

Beat whites of 3 eggs stiff, add 1 teacup of pulverized sugar, put on in double boiler and cook until drop from spoon. Take from fire and add nearly  $\frac{1}{2}$  lb. of shredded cocoonut and put in buttered pan and brown, using a teaspoon.

### CREAM CANDY.

(Mrs. Guy.)

6 cups granulated sugar, 3 cups sweet cream, 2 cups table syrup. Boil together until forms a ball in fingers, then take from fire, whip constantly till it creams. Before you take from fire add 1 lb. of English walnuts, pour in buttered pan.

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## Miscellaneous

### SHAMPOO TONIC.

(Mrs. Peter Smith.)

A good shampoo tonic for the hair is made by melting a small bar of pure castile soap in a quart of soft water, boiling down to a pint, cool and add a pint of bay rum, 30 grains of bisulphate of quinine and a table-spoonful of borax. Keep in a glass jar and use in shampooing the hair. It will keep down the oiliness and act as a tonic. Use once a month or more often if necessary. Rub well into the scalp before wetting the hair. Use about a wine glass full each time.

### MEDICINE FOR CHILDREN.

(Mrs. T. B. Christie.)

1 lb. of prunes (stoned), 3 ozs. sugar, 1 oz. senna leaves, 1 quart of water. Boil down to half the quantity. Give a teaspoonful each morning before breakfast. Easy to take.

### ECZEMA CURE.

(Mrs. W. Lees.)

1 tablespoon sulphate magnesia, 1 tablespoon cream tartar, juice of 1 lemon, 1 pint boiling water. Stir till dissolved. Keep in a cool place. Take a wine glass every other morning.

Salve to Apply.— $\frac{1}{2}$  lb. cocoa oil,  $\frac{1}{2}$  oz. Burgandy pitch,  $\frac{1}{2}$  oz. spirits turpentine,  $\frac{1}{2}$  oz. red precipitate. Melt all together, stir till cold.

# To Late for Classification

## DIVINITY.

Miss Alice Preston.

3 cups white sugar, 1 cup corn syrup, 1 cup cold water, 1 cup walnuts (chopped), whites of 3 eggs. Put sugar, syrup and water in a pan and stir until well dissolved. Then put on stove and boil slowly. Do not stir while boiling. Let boil until it reaches the brittle stage; test it in water. Then pour slowly over the whites of 3 eggs beaten stiff. Have some one stir all the time. Then beat until thick, and then put in walnuts and vanilla. Put in buttered pans. This makes two big pans.

## CHOCOLATE COOKIES.

1 cup sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk,  $2\frac{1}{4}$  cups flour, 3 eggs; boil until thick; 1 cup sugar,  $\frac{1}{2}$  cup sweet milk, 1 egg,  $\frac{1}{2}$  cake chocolate; pour into above batter while hot and stir well. Add 1 cup dates, 1 cup raisins, 1 cup chopped nuts. Drop from spoon and bake in moderate oven. Delicious.

## ORANGE CAKE.

2 cups flour,  $\frac{1}{4}$  cup butter, yolks of 3 eggs,  $\frac{1}{2}$  cup orange juice and water to fill up cup, 3 cups flour, 3 level teaspoons baking powder, beaten whites of 3 eggs, grated rind of 1 orange. Make frosting with rind and juice if desired.

## AMBROSIA.

Pulp of 2 grape fruit, 4 oranges, juice of 1 lemon, 1 banana cut in small cubes, 1 cup of sugar. Let stand on ice. When ready to serve place in sherbet glasses with 1 tablespoon of grape juice and 2 Marischino cherries.

## MAPLE MOUSSE.

1 pint of cream whipped stiff, 1 cup maple syrup. Mix well, place in tight vessel and pack in ice or snow for two hours. Very fine.

ANOTHER.—1 pint of whipping cream, 1 cup maple syrup, yolks of 3 eggs, whites of 2 eggs beaten separately. Cook syrup and yolk of eggs till thick in double boiler, cool and add whipped cream and whites of eggs, both of which must be beaten stiffly. Beat all together for a moment, put in mould to stand for 2 or 3 hours.

## NUT CAKE.

Cream  $\frac{1}{2}$  cup butter, add gradually while beating 1 cup of sugar, then add the yolks of 3 eggs well beaten, mix and sift  $1\frac{1}{4}$  cups of flour with  $2\frac{1}{2}$  teaspoons of baking powder. Add to the mixture alternately with  $\frac{1}{2}$  cup milk; beat 2 minutes; add the whites of 2 eggs beaten stiff, and  $\frac{1}{4}$  of a cupful of walnuts broken in pieces. Bake in moderate oven 50 minutes.

## CARAMEL NUT ICING.

Put  $1\frac{1}{2}$  cupfuls brown sugar,  $\frac{1}{4}$  cupful white sugar, and  $\frac{1}{4}$  of a cupful boiling water in a smooth pan. Bring to boil and let boil without stirring until the syrup will spin long threads when dropped from fork; pour slowly on the beaten whites of 2 eggs, beat cornstarch with egg beater, beat then with spoon until cool. Set the pan in a larger one containing water (boiling), and stir constantly until the mixture becomes slightly granular around the edges or sides of pan. Remove from fire and beat until mixture will hold its shape.



### NEWPORT CAKE—Lemon Filling as well as a Lemon Frosting.

One may omit the frosting if so inclined, and the cake mixture may be baked in Washington pie tine and served as a pie.

For the cake mixture, cream  $\frac{1}{2}$  of a cupful of butter and add gradually, while beating constantly, 1 cupful of sugar, then add 2 eggs well beaten, mix and sift  $1\frac{1}{2}$  cupfuls of pastry flour (once sifted), with  $2\frac{1}{2}$  teaspoons of baking powder (remember level measurements), and add alternately with  $\frac{1}{2}$  cupful of milk to the first mixture. Beat vigorously, and bake in pans greased with clarified butter and then floured.

FOR THE LEMON FILLING—Mix 1 cupful of sugar,  $2\frac{1}{2}$  tablespoonfuls of flour, the grated rind of 2 lemons,  $\frac{1}{4}$  of a cupful of lemon juice and 1 egg slightly beaten. Put a teaspoonful of butter in a small saucepan. When melted add the mixture, and stir constantly until boiling point is reached, care being taken that the mixture does not adhere to the bottom of the pan. Cool slightly before spreading.

FOR THE FROSTING—Put 1 cupful of sugar and  $\frac{1}{2}$  of a cupful of boiling water in a smooth graniteware saucepan and stir to prevent the sugar from adhering. Heat gradually to the boiling point; boil without stirring until the syrup threads when dropped from the tip of a spoon. Pour the syrup gradually, while beating constantly, on the beaten white of 1 egg. Continue beating until the right consistency to spread. Add  $\frac{1}{2}$  tablespoon of lemon juice and pour over cake, spreading even.

### APPLE CHARLOTTE.

Cut a 5 cent loaf in half and cross wise, remove the soft part and crumb fine, melt  $\frac{1}{2}$  of a cup of butter, add to the crumbs, stirring lightly with a fork; pare apples and stew; there should be 1 quart; mix  $\frac{1}{4}$  cup of sugar,  $\frac{1}{2}$  teaspoon nutmeg, the grated rind and juice of half a lemon; cover the bottom of dish with crumbs and spread over the half of apples, and sprinkle with half of sugar mixture; repeat and cover with the remaining crumbs. Bake in moderate oven forty minutes. Cover for the first 15 minutes of cooking to prevent the crumbs from browning too quickly. Serve hot with sugar and cream.

### APPLE WHIP.

Peel and core and stew until soft and put through sieve (there should be  $\frac{1}{2}$  of a cupful of apple pulp), beat the whites of 3 eggs on a platter, using a wire whisk, until stiff, sweeten the apple pulp with fine sugar, add a few grains of salt; add apple pulp gradually while beating cornstarch to white of eggs. Pile on a glass dish and chill. Serve with boiled custard.

### AN EXCELLENT CLEANING FLUID.

Sulphuric ether, 1 dram; alcohol, 2 drams; chloroform, 1 dram; oil of cloves, 1 dram; three times this amount to 1 quart of best gasoline. (The oil of cloves may be omitted if desired.) To clean a skirt double or treble this amount. Men's trousers can be soaked in this over night, and when pressed are as good as new. It is fine for ostrich plumes, as it does not take the curl out. Shake in open air until thoroughly dry. Let the article to be cleaned lie in the liquid for a while, according to how soiled it is. Articles can remain in all night without injury to the fabric in any way. By allowing to settle and pour off carefully one can use fluid over again.

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121 122	113 114	43 44	35 36

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123 124	111 112	45 46	33 34
125	110	47	32
126	109	48	31
127	108	49	30
128	107	50	29
129	105	51	28
130	106	52	27
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132	103	54	25
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134	101	56	23
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136	99	58	21
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138	87	60	19
139 140	85 86	61 62	17 18

DELAWARE AVENUE

141 142	83 84	63 64	15 16
143	82	65	14
144	81	66	13
145	80	67	12
146	89	68	11
147	88	69	10
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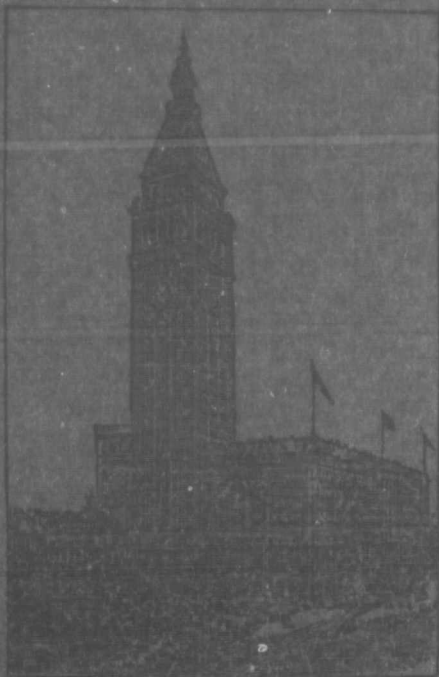
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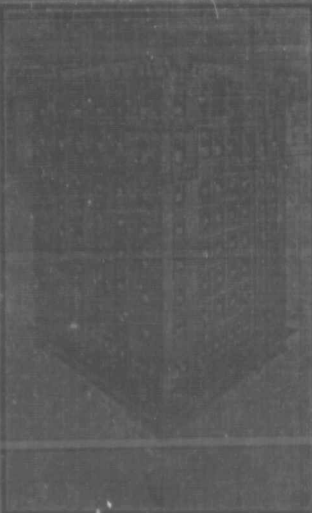
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