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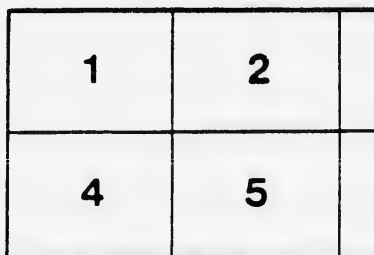
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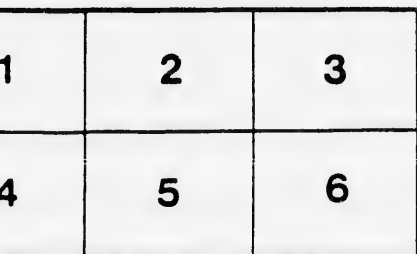
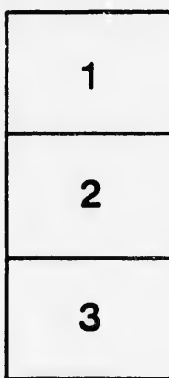
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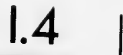
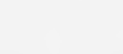
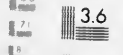
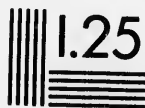
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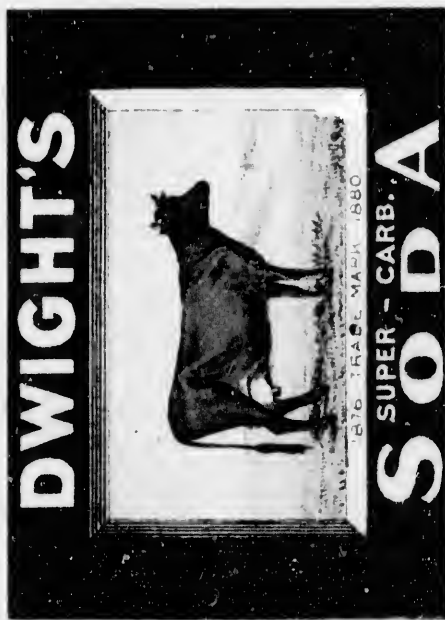
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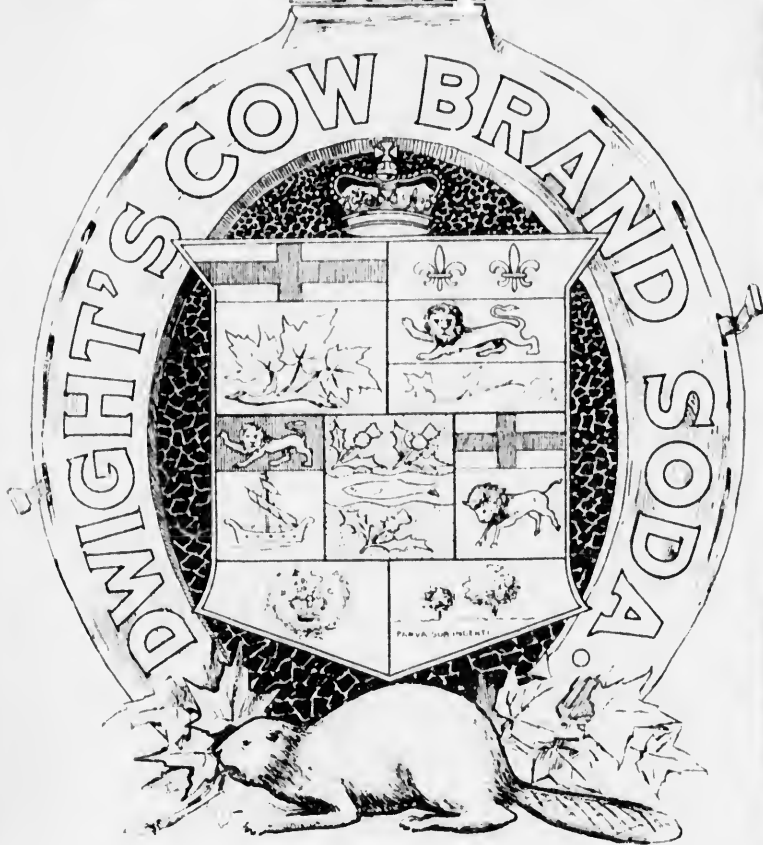
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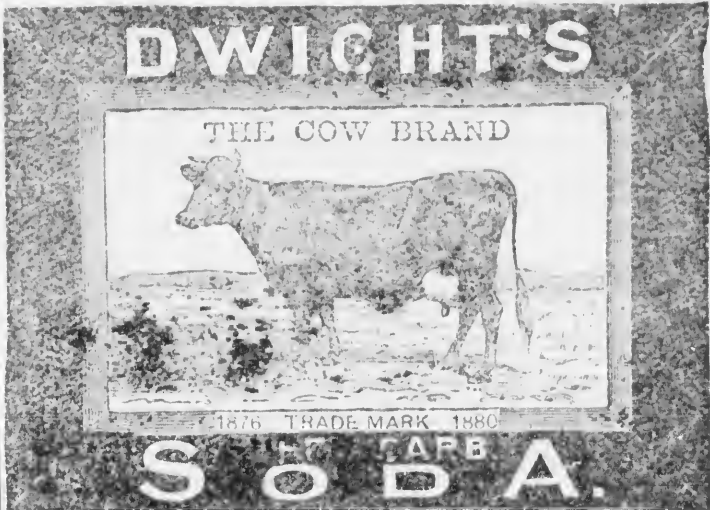
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FIRST,  
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SODA



CHEAPEST  
BECAUSE  
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TORONTO.

AND.



## TO MAKE HOME HAPPY.

The most important of all things pertaining to the Kitchen and Cookery, to Happiness and Health, is the "Bread of Life." Otherwise **GOOD BREAD and BISCUITS** to say nothing of the thousand and one varieties of Cakes, Waffles, Puddings, &c., etc., that the children love so much, and which, when well made and properly cooked, are no detriment to health, but are, on the contrary, both nourishing and of the greatest value in giving variety to the somewhat monotonous routine of Meat and Vegetables that go to make up the Bill of Fare of the average American family.

Hence, the first thought of every good Housewife is,

*How can I make this good Bread and delicious Biscuit, and at the same time be economical in the use of the material?*

We have endeavored to answer these questions,

*First*—By giving you this small book of long-tried and well proved, practical and economical Receipts, and

*Second*—By offering to the public, through its pages, the

FIRST, BEST AND CHEAPEST

OF ALL

**SODA**

DWIGHT'S "COW BRAND."

**FIRST**, because it was the first SODA manufactured for domestic use in this country, **FIFTY YEARS AGO**. **BEST**, because it has stood the test of time and has been proved to be the most uniform and strongest made.

**CHEAPEST**, because while it may cost a fraction more than other brands,

## LESS OF IT IS REQUIRED

to do the work, and it saves

## Ten Times its cost

in Flour that is often spoiled by the use of cheap and inferior soda.

Take no chances, but insist on your Grocer giving you

DWIGHT'S

## COW BRAND SODA,

in packages, and do not let me put off with other Brands, but to be "As good as Dwight's." Follow closely the recipes in this little book, then your Bread and Biscuits, Pies, Puddings and Cakes will be delicious, light, and easy of digestion, the health of your husband and children uninjured, and

HOME WILL BE HAPPY.

# VALUABLE RECEIPTS.

The use of DWIGHT'S COW BRAND SODA is recommended in all receipts where Soda is to be used.

DWIGHT'S COW BRAND Soda has no superior for all purposes for which Soda can be used, being free from the impurities of ordinary Soda and requiring much less. It renders all cookery more delicate in appearance and flavor, as well as more wholesome.

The best way of using Soda is with some acid; the most common are Cream of Tartar and sour milk; two teaspoonfuls of Cream of Tartar and one teaspoonful of Soda are the proper proportions to a quart of sifted flour.

When Cream of Tartar is used, sift it carefully into the flour, and mix it thoroughly. Dissolve the Soda in water or milk sufficient to work the sponge; the quicker this is done, and the dough put in the oven, the lighter it will be.

Whenever Cream of Tartar is mentioned, if you will substitute sour milk, or buttermilk, you will have equal or better results.

DWIGHT'S COW BRAND SODA being absolutely pure and of superior strength, may make your cookery yellow. Use less next time. If the proper quantity is used, your cookery will be light, sweet and wholesome.

When sour milk is used, the judgment of the cook must determine the proportions, as the milk may vary in degree of acidity. Sift the Soda into the flour with the same care as directed for Cream of Tartar; knead the mass as soon as possible and bake immediately.

*NOTE.*—The sponge or batter should always be kneaded as thin as convenient to handle, as when too stiff it will not rise well.

These directions and receipts are intended for pure Cream of Tartar. When this Soda has been used as directed, if your cookery be yellow, you may be sure that the Cream of Tartar is not pure.

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The use of *Dwight's Cow Brand Soda* is recommend-  
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MARION HARLAND'S RECEIPTS.

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Seventeen of the following Receipts marked ♦ are  
taken from "Common Sense," and "Book of Forty  
Puddings," compiled by MARION HARLAND, and are  
published by permission.

TO MAKE A DELICIOUS BISCUIT.

Take one quart of flour, one teaspoonful of salt and  
a small teaspoonful of Dwight's Cow Brand Soda; sift  
thoroughly together; then rub in a heaping teaspoon-  
ful of lard or butter and add sufficient *sour* milk or  
buttermilk to make a soft dough—just stiff enough to  
handle with the floured hand. Roll out the dough, and  
cut out the biscuits. Bake immediately.

HAVE THE OVEN AND PANS HOT BEFORE MIXING.

PUT THE DOUGH INTO THE OVEN SOON AS MIXED.

**Nice Biscuit.**

Two quarts sifted flour; two large tablespoonfuls of lard, two tea-poonfuls of Dwight's Cow Brand Soda, sifted and mixed well with the flour; salt; mix to a soft dough with sour cream; work well but do not handle much. Bake in quick oven.

◆ **Minute Biscuit.**

One pint of sour milk or buttermilk; one tea-poonful of Dwight's Cow Brand Soda; two tea-poonfuls of melted butter. Flour to make a stiff dough, just stiff enough to handle. Mix, roll and cut out rapidly, with as little handling as may be, and bake in a quick oven.

**Beaten Biscuit.**

One quart of flour; one large tablespoonful of lard; one tea-poonful of salt; a small piece of Dwight's Cow Brand Soda; mix to a stiff dough with sour milk or water, and beat thirty minutes; or if you have a kneader run the dough back and forth until rather soft and perfectly smooth.

**Breakfast Gems.**

One cup sour milk; one tea-poonful salt; one cup rye or graham flour; half cup of white flour sifted with one even tea-poonful of Dwight's Cow Brand Soda; quarter cup molasses. Before beginning to make the gems, place the gem pans in the oven to get very hot; then mix the milk, molasses and salt together. Add the flour, stir the whole thoroughly, and bake one-half hour.

**Graham Mullins.**

Two cups graham; one cup flour; two tablespoonfuls molasses or one tea-poonful sugar; one tea-poonful Dwight's Cow Brand Soda; two tea-poonfuls pure cream tartar; salt. Mix with milk, or use one egg and mix with water.

**Buckwheat Cakes.**

One quart of sour milk or buttermilk; two tea-poonfuls molasses, and one or two beaten eggs stirred into the milk, with salt to taste. Then add common flour and buckwheat flour in equal portions enough to make a nice batter. Sift two tea-poonfuls Dwight's Cow Brand Soda in with the flour. Mix all thoroughly, and bake quickly.

**Kentucky Corn Egg Bread.**

Use one and a half pints of meal; one pint of sour buttermilk; one small tea-poonful Dwight's Cow Brand Soda (not heaping) stirred in milk; two eggs, which beat before adding to above; one tea-poonful of salt; one tea-poonful of melted lard. Mix batter well, have pan hot, greased, and bake quickly. This recipe will answer for Corn Mullins also.

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**Oat Meal Cake.**

One cup of cream; two cups of flour; two tablespoonfuls of brown sugar; one large teaspoonful of Dwight's Cow Brand Soda dissolved in the sour milk, and oat meal enough to form a batter.

**Muffins.**

Three cups flour; two teaspoonfuls of cream of tartar; one teaspoonful Dwight's Cow Brand Soda. Mix it with one egg, one tablespoonful of sugar, three of melted butter, a little salt, and two cups of sweet milk. Bake in gem pans.

**Sweet Muffins.**

One quart flour; two cups milk; half cup sugar; two eggs; two teaspoonfuls pure cream of tartar; one teaspoonful Dwight's Cow Brand Soda, a little salt; butter the size of an egg. Melt the butter with four tablespoonfuls of warm water; beat thoroughly. Bake in muffin pans thirty minutes in a quick oven.

◆ **Buttermilk Muffins.**

One quart of buttermilk, or "lapped" sweet milk; two eggs; one teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; one teaspoonful of salt; flour to make good batter. Beat the eggs well and stir them into the milk, beating hard all the while; add the flour and salt, and at last the Soda.

**Corn and Meal Muffins.**

One pint of sour milk; one teaspoonful of Dwight's Cow Brand Soda; one egg; one teaspoonful salt; stiffen with corn meal, adding a small quantity of flour.

**Spoon Corn Bread.**

Scald one pint of meal; when cold, add one cup of milk, three well-beaten eggs, pinch of salt, and one small teaspoonful of Dwight's Cow Brand Soda, and one of pure cream of tartar. Bake one hour in a pudding dish.

◆ **Auntie's Cakes (Without Eggs).**

One quart of sour, or buttermilk; two small teaspoonfuls of Dwight's Cow Brand Soda, and one teaspoonful of salt; flour to make a tolerably thick batter. Stir until smooth—no longer—and bake immediately.

### ◆ Graham Oakes

Two cups of brown flour; one cup of white flour; three cups of sour, or buttermilk; one full teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; one teaspoonful of salt; one heaping teaspoonful of lard; three eggs, beaten very light. If you use sweet milk, add two teaspoonfuls of cream of tartar. Bake as soon as they are mixed.

### Waffles.

One quart sour milk; three eggs; a small teacupful of butter or lard; a small teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; salt and flour enough to make a thick batter. Beat eggs separately until very light.

### Waffles (Cream of Tartar).

One quart of flour; four eggs; two tablespoonfuls of butter; two teaspoonfuls cream of tartar; one teaspoonful of Dwight's Cow Brand Soda; a little salt. Make a batter with milk, and bake in very hot waffle irons.

*Unfermented Bread, made without yeast, avoiding the decomposition produced in the flour by yeast; peptic, palatable and most healthful, may be eaten warm and fresh without discomfort.*

### RECIPT FOR MAKING ONE LOAF

One quart flour; one teaspoonful salt; half a teaspoonful sugar; one even teaspoonful Dwight's Cow Brand Soda, and two even teaspoonfuls pure cream of tartar; half medium sized cold boiled potato and water. Sift together thoroughly, flour, salt, sugar, soda and cream of tartar; rub in the potato; add sufficient water to mix smoothly and rapidly into a stiff batter, about as soft as for pound cake; about a pint of water to a quart of flour will be required, more or less, according to the brand and quality of the flour used. Do not make a stiff dough, like yeast bread. Pour the batter into a greased pan,  $4\frac{1}{2} \times 8$  inches, and 4 inches deep, filling about half full. The loaf will rise to fill the pan when baked. Bake in a very hot oven forty-five minutes, placing paper over first fifteen minutes baking to prevent crusting too soon on top. Bake at once. Don't mix with milk.

◆ **Boston Brown Bread.**

Put a sponge over night, with peaches of rye and flour in the following proportions: One cup of yeast, one quart of water, two cups with three cups of flour; one quart of warm water, two cups of rye and flour, if you have got the yeast, one quart of warm water to the peaches, and one quart of cold water of brown color. Beat by a wooden spoon for one or two hours. When ready, add into it one half cup of rye and one tea-spoonful of Dwight's Cow Brand Soda. Mix this mix well with the risen sponge, adding warm water if needed, and when in gradually add a teaspoonful of molasses. Knead well, and let it rise from six to seven hours. Then work over again, and divide into loaves, putting these in well greased, round loaf pans. The second rising should last at the end of which time bake in a moderate oven about four hours. Round loaves will hold it. If put in the day, let it stay in the oven all night.

**Boston Brown Bread.**

Two cups sour milk; two cups Indian meal; one cup molasses; one cup rye or Graham flour; one and a half tea-spoonfuls of Dwight's Cow Brand Soda, sifted with one-half cup white flour; one tea-spoonful salt. Mix molasses and sour milk, then stir in the meal and flour; pour into a buttered pan and steam three hours; then set in the oven and bake from twenty to thirty minutes.

**Steamed Brown Bread.**

Two cups Indian meal, two cups rye meal, one cup flour, one tea-spoonful salt, mix 1; one small cup molasses, one and one-half cups milk and water (half and half), or two cups quantity, one heaping tea-spoonful Dwight's Cow Brand Soda steam three hours.

**Boston Brown Bread**

One heaping coffee-cupful each of corn, rye and Graham meal, two cupfuls of N. O. molasses and sweet milk; one cupful of sour milk; one deserts-spoonful of Dwight's Cow Brand Soda; a tea-spoonful salt. Place in a kettle of cold water and boil four hours. A sheet with a lid is best to cook in.

**Brown Bread.**

Two cupfuls Indian meal; two cupfuls coarse flour; one cupful molasses; three cupfuls sour milk; one tea-spoonful Dwight's Cow Brand Soda. Steam three hours and bake one-half hour.



### ◆ Steamed Corn Bread.

Two cups of Indian meal; one cup of flour, two tablespoonfuls of white sugar; two and one-half cups of "topped" milk or buttermilk; one teaspoonful of Dwight's Cow Brand Soda; one teaspoonful of salt; one heaping tablespoonful of lard, melted. Beat very hard and long; put in buttered mould; tie a coarse cloth tightly over it, and if you have no steamer, sit the mould in the top of a pot of boiling water, taking care it does not touch the surface of the liquid. Lay a close cover over the cloth tied about the mould, to keep in all the heat. Steam one hour and a half and set in an oven ten minutes. Turn out upon a hot plate, and eat while warm. This will do for plain dessert, eaten with pudding sauce.

### Buns.

Three eggs; two cups sugar; half cup butter; three cups sour milk; two-third cup yeast; one teaspoonful Dwight's Cow Brand Soda. Use the egg, sugar, milk and yeast to make a sponge. In the morning melt the butter and add with all the flour you can stir with a spoon. In summer, when light, set the dough in a cool place till about two o'clock; then roll out, cut, fold over and put in pans to rise. After baking, rub over with sugar and water, or the white of an egg.

### Flour Griddle Cakes.

One pint sour milk; a little butter; salt; flour for a stiff batter; two eggs; one heaping teaspoonful Dwight's Cow Brand Soda.

### ◆ Soft Gingerbread.

One cup of butter, one cup of molasses, one cup of sugar; one cup of sour milk, or buttermilk; one teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; one tablespoonful of ginger; one tablespoonful of cinnamon; two eggs. About five cups of flour—enough to make it as thick as cup cake batter, perhaps a trifle thicker. Work in four cups first, and add very cautiously stir butter, sugar, molasses and spice together to a light cream; set them on the range until slightly warm; beat the eggs light; add the milk to the warmed mixture, then the eggs, the Soda, and lastly the flour. Beat very hard ten minutes, and bake at once in a loaf, or in small tins. Half pound raisins, seeded and cut in half, will improve this excellent gingerbread. Dredge them well before putting them in. Add them at the last.

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### Gold Cake.

One pound of sugar; one-half pound of butter; one pound of flour; yolks of ten eggs, well beaten; grated rind of one orange, and juice of two lemons; one teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water. Cream the butter and sugar, and stir in the yolks. Beat very hard for five minutes before putting in the flour. The Soda next and lastly the lemon juice, in which the grated orange peel should have been steeped and strained out in a piece of thin muslin, having the flavoring and coloring matter in the juice. Flavor the icing also with lemon.

### Farmer's Fruit Cake.

Soak three teacupfuls of dried apples in warm water over night; chop slightly in the morning and simmer two hours in two cupfuls of molasses; add two eggs; one cupful of sugar; one cupful of sweet milk; three-fourths of a cupful of butter; one and a half teaspoonfuls of Dwight's Cow Brand Soda; flour to make rather thick batter. Bake in quick oven.

### Marble Cake.

*Light Part.*—Whites of three eggs; half cupful of butter; half cupful sugar; half cupful milk; two cupfuls flour; one teaspoonfuls cream of tartar; half teaspoonful of Dwight's Cow Brand Soda.

*Dark Part.*—Yolks of three eggs; one cupful of molasses; half cupful of butter; two cupfuls of flour; one teaspoonful of Dwight's Cow Brand Soda; one-third of a cupful sour milk, and flavor with cloves, cinnamon and nutmeg. Butter the pan and alternate the dark and light, putting the light on top.

### Marble Cake.

*White.*—One cupful of butter; one of cream or sweet milk; two of white sugar; four of flour; whites of eight eggs and two teaspoonfuls of baking powder. Flavor with lemon.

*Black.*—Half cupful of butter; half cupful of sour milk; one of brown sugar; one-half of New Orleans molasses; three of flour; yolks of four eggs and one whole one added; one teaspoonful of Dwight's Cow Brand Soda; half teaspoonful each of cloves, cinnamon, allspice and nutmeg. Put in pan in alternate layers, using a smaller portion of white than black.

### Neapolitan Cake.

*Dark*.—One cupful of brown sugar; two eggs; half cupful of butter; half cupful of molasses; half cupful of strong coffee; half cupful of flour; one cupful of sifted rye; one cupful of currants; one eighth of an ounce or two spoonful of cinnamon and cloves; one teacupful of Dwight's Cow Brand Soda.

*Light*.—One cupful of white sugar; half cupful of butter; one cupful of milk; two and a half cupfuls of flour; three-fourths of a cupful of corn starch; white of four eggs; two teaspoonfuls of baking powder; salt or to taste. Bake in layers in a square pan and put together with honey.

### Custard Cake.

One and a half cupful of brown sugar, three of eggs, the whites and yolks beaten separately; one teacupful of cream of tartar; half a teacupful of Dwight's Cow Brand Soda, and three table-spoonful of milk taken from the pint of milk. This is for two loaves. Make a custard for the cake as follows: One pint of milk, beat one cupful of sugar beaten with two eggs, and three and a half table-spoonfuls of flour; take enough of the milk, cold, to wet the flour, which stir into the boiling milk, letting it cook thoroughly; take from the fire and stir in the sugar and eggs. Cut open the cake when almost cold, and fill in the custard, when cold. This cake should stand a day or two cooling, or be made in the early morning, if required at night.

### Delicate Cake.

Two and a half cupfuls of warm milk, one cupful of butter, one cupful of sweet milk, four cupfuls of flour, six eggs one teaspoonful of Dwight's Cow Brand Soda, and two of cream of tartar. Sift the flour, Dwight's Cow Brand Soda and cream of tartar together at least three times. Put the butter and sugar together in the cake bowl and cream to a cream, add the milk, thin the flour, a little at a time, and beat smooth, now break in the eggs, one at a time, stirring and beating the butter well after each egg. Bake in a moderate oven. To make the slices alternate layer cake.

### Doughnuts.

One large egg or two small ones, four and one-half table-spoonfuls of melted butter, beef drippings or lard, one coffee-cupful of sweet milk, one of sugar, one teacupful of ginger, two of cream of tartar, and one of Dwight's Cow Brand Soda. Mix Dwight's Cow Brand Soda and cream of tartar with flour enough to make the dough stiff enough to handle. Fry in hot lard or beef drippings. Dust with powdered sugar or not, as you choose.

**Loaf Cocoanut Cake.**

One grated nut; one cupful of butter; three of sugar; one of salt; one and a half of flour; four eggs; one teaspoonful of Dwight's Cow Brand Soda, and two teaspoonfuls of pure cream.

**Perfection Cake.**

One and a half cupfuls of sugar; half cupful of butter; half cupful of milk; two cupfuls of flour; whites of six eggs; one teaspoonful of pure cream of tartar in the flour, and a half teaspoonful of Dwight's Cow Brand Soda in the milk; add to it the sugar and butter, well beaten together; then the milk and soda, and the whites of eggs.

**Fruit Cake.**

One pound of granulated sugar; one pound of butter; one pound of flour; two pounds of raisins; two pounds of currants; half pound of nutmeg; one cupful of brown sugar; one cupful of molasses; one teaspoonful of Dwight's Cow Brand Soda dissolved in it; one cupful of milk; one cup of oil; ten eggs beaten separately; one pound of nutmeg; one dessert-spoonful of cinnamon and very little cloves. Wash and dry currants, seed raisins, and chop half an hour slowly four hours with a pan of water in the oven.

**Cookies.**

Three cupfuls of sugar; one cupful of butter; five eggs; two-thirds of a cupful of sour milk; one half of a nutmeg; one teaspoonful of Dwight's Cow Brand Soda; flour enough to make a stiff dough.

**Caramel Pie.**

Three eggs; one cup each of sugar and flour, and one teaspoonful of Dwight's Cow Brand Soda. Baked in a round tin pan.

*Cream.*—One half cup each of grated chocolate and water, and one cup of brown sugar. Boil till it will harden, then pour thickly over the pie, in which the cream has been placed.

*Cream.*—Boil one pint of milk; two well-beaten eggs; two cupfuls of cornstarch and two-thirds of a cup of sugar together. When nearly done, add one-half a cup of butter.

**◆ Egg Sauce.**

The whites of two eggs beaten to a stiff froth, one and a half cups of sugar; four tablespoonfuls of sweet milk.



◆ **Sunnybank Shortcake, (for fruit)**

One scant quart of flour; two tablespoonfuls of lard; three tablespoonfuls of butter; two and one-half cups of sour buttermilk. "Lipped" cream is sold better than eggs will beat to a stiff froth of Dwight's Cow Brand Soda. Dissolve in water one teaspoonful of soda; cream the shortcake on the top of the best paper. Add the cream and soda to the milk, and beat together, hand mixing, until it can be rolled readily into balls; then kneaded for the appearance of a rich crack, the base of the rolls. Lay the latter on a well-oiled tin, and cover with thinly with raspberries, blackberries, or, what is better, with blackberries; sprinkle four or five or six spoonfuls of sugar over these, cover with the thicker cream, and bake from twenty to twenty-five minutes, until richly browned, but not dried. Eat for breakfast, with butter or powdered sugar. If served for breakfast, add two tablespoonfuls of cream of tartar, sifted in, to the dry flour. It should be mixed as soon as can be rolled. This shortcake is very nice made with the common "blackball" or wild raspberries.

◆ **Almond Jumbles.**

One pound of sugar; one-half pound of flour; one-quarter pound of butter; one teacupful of "lipped" milk; two eggs; two tablespoonfuls of rose water; three-quarters of a pound of almonds blanched and chopped small, but not pounded; one teaspoonful of Dwight's Cow Brand Soda, dissolved in cold water. Cream the butter and sugar; stir in the beaten yolks, the milk, the flour and the rose water, the almond is lastly, the beaten whites very lightly and quickly. Drop in rings or round cakes on buttered paper, and bake immediately. You may substitute grated cocoanut or the chopped kernels of white walnuts for the almonds, in which case add a little salt.

**Charlotte Russe Pie.**

Three eggs; one and one-half cups sugar; two cups flour; one teaspoonful pure cream of tartar; one half cup cold water; one and one-half teaspoonful Dwight's Cow Brand Soda. Beat the eggs thoroughly with the sugar; add one cup of flour with one teaspoonful pure cream of tartar, then water and another cup of flour; no salt. Enough for two pies.

*Filling.*—Pure, sweet cream, beaten until stiff; sweeten to taste; flavor with vanilla; cut open pie, fill and pipe some cream on top. Two cups of cream will fill two pies.

### Black Pudding

One teacup molasses; half teacup butter; one teacup raisins, one teaspoonful Dwight's Cow Brand Soda; one cup sour milk; steam three hours. Flour enough to make it stiff as gingerbread.

### Soft Gingerbread with Whipped Cream.

One cup molasses; one teaspoonful of Dwight's Cow Brand Soda; one table spoonful of butter or lard; mix all together, then pour on one-half cup of warm water, two cups of flour, mix while hot with whipped cream, sweetened with powdered sugar, and flavored with vanilla.

### Dutch Apple Pudding.

One pint pastry flour; half tea spoonful salt; four tea spoonful Dwight's Cow Brand Soda; one tea spoonful pure cream of tartar; butter, the size of an egg; mix well; add one egg, beat, and two-thirds of a cup of milk; pour it into the dripping pan; stir and spread half an inch thick in a baking pan; pare and cut into eight the four apples; stick them in the dough in rows; sprinkle over them two tea spoonfuls of sugar. Bake twenty minutes in a hot oven.

### Sponge Cake.

Three eggs, beat two minutes; add one and one-half cups white sugar, and beat five minutes; one cup flour; beat two minutes; another cup of flour with one tea spoonful pure cream of tartar stirred in; one-half cup cold water with one-half tea spoonful Dwight's Cow Brand Soda; little salt and flavor. Makes two loaves.

### Sponge Cake.

Three eggs; one cup sugar; half tea spoonful Dwight's Cow Brand Soda; one tea spoonful pure cream of tartar; one cup flour. Beat the yolks and whites separately; then beat in sugar; dissolve soda or saleratus in a little water; add to the eggs and sugar; then add pure cream of tartar to the flour; then mix all together and bake.

### Jelly Roll.

Three eggs; one cup sugar; one cup flour; one tea spoonful pure cream of tartar; half tea spoonful Dwight's Cow Brand Soda; half tea spoonful lemon; sift cream of tartar with the flour; dissolve the Soda in a very little water. Bake in dripping pan, spread with jelly while hot, and roll.

**Lady Fingers.**

One cup sugar; half cup butter; quarter cup milk; one egg; one pint flour; one teaspoonful pure cream of tartar; half teaspoonful of Dwight's Cow Brand Soda; cut into little strips, roll with your hands in sugar, and bake in a quick oven.

**Snow Flake Cake.**

Half cup butter; one and a half cups sugar; two cups pastry flour; quarter cup milk; half cup flour; one teaspoonful pure cream of tartar; one teaspoonful of Dwight's Cow Brand Soda; one of each mixed. Beat the butter to a cream; gradually add the sugar; then the flour; and when very light the milk; with the whites of eggs, beaten to a stiff froth; then the flour, in which the Soda and cream of tartar are well mixed; bake in sheets in moderate oven; when nearly cool frost.

**Flouring.**

Three eggs beaten; one large cup powdered sugar; half cup coconut; milk or fruit layers; add the sugar gradually to the whites, already beaten to a stiff froth; then the lemon and coconut. Frost the tops of each loaf; make a layer cake of it by putting the sheets together.

**Sunshine Cake.**

Yolks of three eggs; one cup water; two and a half cups flour; one teaspoonful of Dwight's Cow Brand Soda; two cups sugar; half cup milk; one teaspoonful pure cream of tartar; flavored with vanilla.

**White Cake.**

Whites of light eggs; two cups of sugar; half cup of butter; three-quarters cup of milk; three cups flour; one teaspoonful pure cream of tartar; half teaspoonful of Dwight's Cow Brand Soda. Bake in layers; spread each layer with icing and grated coconut, and when put together cover the whole with icing and coconut.

**Orange Cake.**

Two cups sugar; two cups flour; one teaspoonful pure cream of tartar; one teaspoonful of Dwight's Cow Brand Soda; whites of three eggs; half cup water; a little salt; juice and grated rind of one orange; yolks of five eggs. Beat the whites to a stiff froth; add the sugar; when thoroughly mixed add the yolks, previously beaten for five minutes; bake in five tins.



**Healthful Sweets:**

One half cup of each butter, one and one-half teaspoonful of Dwight's Cow Brand Soda, one half cup sugar, one and a half cups flour, one and one-half cups milk, salt and vanilla. Beat the flour to a fine powder, then mix the sugar and soda together, then mix the butter and milk together, and add the vanilla. Mix all together, and bake in a moderate oven for 30 minutes. The cake is very light and tender, and may be eaten either hot or cold and with cream.

**Gold Cake.**

Half cup of butter, one cup of sugar, eight eggs; half cup milk; two cups flour; half a cupful pure cream of tartar; one teaspoonful of Dwight's Cow Brand Soda.

**Feather Cake.**

Two cups of sugar; three cups of flour; half cup of butter, one small cup of milk; three eggs; two teaspoonfuls pure cream of tartar; one teaspoonful of Dwight's Cow Brand Soda. A cup of dried currants is a great addition.

**Coffee Cake.**

One cup of coffee; half cup butter; one cup sugar; one cup molasses; one teaspoonful of Dwight's Cow Brand Soda; one teaspoonful cloves; one teaspoonful cinnamon; one nutmeg; half pound raisins; four and a half cups flour.

**Magic Cake.**

Half cup of butter; one cup sugar; three eggs; one and a half cups flour; three tablespoonfuls of milk; one teaspoonful pure cream of tartar; half teaspoonful of Dwight's Cow Brand Soda. Flavor with almonds.

**Rice Flour Cake.**

One pound rice flour; one pound sugar; two and three-quarter cups butter; two and one-quarter cups milk; six eggs; quarter teaspoonful of Dwight's Cow Brand Soda. Flavor with lemon.

**Molasses Cake.**

One cup butter, two eggs, three cups molasses, one teaspoonful of Dwight's Cow Brand Soda; one cup sour cream; two teaspoonfuls ginger; six cups flour; this makes two medium sized cakes.

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**Chocolate Cake.**

One cup butter; two cups sugar; three and a half cups flour; one cup milk; five eggs, two whites left out; one teaspoonful pure cream tartar; half a teaspoonful of Dwight's Cow Brand Soda; stir the butter to cream, add the sugar gradually; then the eggs well beaten; the milk; next the flour, in which the cream of tartar has been well mixed. Put the Soda in a teacup, pour of the milk, add the mixture, and bake in two sheets for thirty minutes in a moderate oven. *See*.

**Foaming.**

Whites of two eggs; one and a half cups of powdered sugar; six or seven spoonfuls of grated chocolate; one teaspoonful of vanilla. Beat the chocolate and six tablespoonfuls of the sugar in a saucerpan with two tablespoonfuls of hot water; stir over a hot fire until smooth and glossy; beat the whites to a froth, and add the sugar and chocolate.

**Bavarian Sauce.**

Boil one pint of milk, and stir into it one egg, beaten with half a cup of sugar and one teaspoonful of cornstarch; let it thicken; flavor with a very little vanilla.

**Mock Bisque Soup.**

Stew a can of tomatoes and strain; add a pinch of Dwight's Cow Brand Soda to remove acidity; in another saucepan boil one cup of milk thickened with a table spoonful of cornstarch, season with a little cold milk; add a lump of butter, half an ounce of egg; salt and pepper to taste; mix with tomatoes; let it come to a boil and serve.

**Boiled Bread Pudding.**

One quart bread crumbs soaked in water; add one cupful of molasses; one table spoonful of butter; one cupful of fruit; one table spoonful of each kind of spice; one table spoonful of Dwight's Cow Brand Soda; about one cupful of flour. The bread crumbs must be soaked in just as little water as possible. Boil the pudding in a well-greased mould two hours. Eat with sauce.

**Chocolate Cookies.**

Two eggs; two-thirds cup butter; two table spoonfuls pure cream tartar; one and a half cups sugar; half cake chocolate; one table spoonful Dwight's Cow Brand Soda; flour enough to roll.

## JOHN DWIGHT & CO.,

### Suet Pudding.

Two cups of sour milk; two cups of flour; one cupful of suet chopped very fine; one cupful of molasses; one teaspoonful of Dwight's Cow Brand Soda; one teaspoonful of salt; one pound of raisins; one pound of currants; one pound of citron; one teaspoonful of nutmeg; two teaspoonfuls of cinnamon; one nutmeg; one half a cup of orange and one half almond extract. Steam four or five hours. Must cook steadily.

### Plain Fruit Cake.

Two cups sugar; two cups of flour; two eggs; one cup butter, one cup milk; one teaspoonful Dwight's Cow Brand Soda; one cup stoned raisins, chopped; one cup currants; quarter pound citron; spice, one teaspoonful each; four cups flour. This makes two loaves.

### Good Gingerbread.

Two-third cup molasses; two-third cup sugar; two-third cup butter; one egg; one cup wheat flour; one teaspoonful of Dwight's Cow Brand Soda; one cup of brown sugar; one teaspoonful cinnamon; two and a half cups flour. Put in the back of the range where it will warm, but not get hot. Stir according to the recipe, sugar, butter, molasses and flour, and when you can stir now and then. When you are ready to bake your gingerbread, add one egg well beaten, the milk in which the soda has been dissolved, and then the flour. This will make one good loaf baked in the bread pan. Time for baking one hour.

### Rice Pancakes.

One half cup of rice; one cup of water; one cup of flour; one cup of milk; one cup of sugar; one cup of butter; one cup of molasses; one cup of salt; one teaspoonful of soda.

### Strawberry Short Cake.

Two cups of flour; one cup of sugar; one cup of butter; one cup of milk; one cup of molasses; one cup of salt; one teaspoonful of soda; one cup of strawberries; one cup of cream; one cup of sugar; one cup of flour; one cup of milk; one cup of molasses; one cup of salt; one teaspoonful of soda. Bake three quarters of an hour, put in the oven with mashed strawberries.

Dwight's Cow Brand Soda being absolutely pure and of superior strength, may make your cookery yellow. Use less next time. If the proper quantity is used, your cookery will be light, sweet and wholesome.

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**Things We'll to Know.**

Ten common sized eggs weigh one pound.  
 Soft butter the size of an egg weighs one ounce.  
 One pint of the A. S. Flour weighs twelve ounces.  
 One quart of sifted flour (well heaped) weighs one pound.  
 One pint of best brown sugar weighs thirteen ounces.  
 Two teacups (well heaped) of granulated sugar weigh one pound.  
 Two teacups (level) of granulated sugar weigh one pound.  
 Two teacups of soft butter (well packed) weigh one pound.  
 One and one-third pints of powdered sugar weigh one pound.  
 Two tablespoonfuls of powdered sugar or flour weigh one ounce.  
 One tablespoonful (well rounded) of soft butter weighs one ounce.

**Weights and Measures for Cooks, etc.**

1 pound of Wheat Flour is equal to..... 1 quart  
 1 pound and 2 ounces of Indian Meal make..... 1 quart  
 1 pound of Soft Butter is equal to..... 1 quart  
 1 pound and 2 ounces of Best Brown Sugar make..... 1 quart  
 1 pound and 1 ounce of Powdered White Sugar make..... 1 quart  
 1 pound of Broken Loaf Sugar is equal to..... 1 quart  
 1 large Tablespoonful make..... 1 1/2 gill  
 1 Common-sized Teacup holds..... 1/2 pint  
 1 Common-sized Wine Glass is equal to..... 1/4 gill  
 1 Tea-cup holds..... 1 gill  
 1 Large Wine Glass holds..... 1 1/2 ounces  
 1 Tablespoonful is equal to..... 1/4 ounce

We wish to call your attention to the *beautiful and artistic package* containing

**DWIGHT'S COW BRAND SODA.**

See that it has our *trade mark, a Cow*, on it, and take no other. You will get a beautiful package and a full weight pound of the purest and *best Soda* in the world, and it will cost you no more than ordinary brands of *inferior quality*.



**Useful Household Remedies.**

Milk, by its souring may be rendered acid and fit for use. When it is thus rendered the following is the best remedy.

Take a quart of cream, and add to it one ounce of bicarbonate of soda, and stir it well.

It is also a good remedy for the same purpose, to add to a quart of cream, one ounce of bicarbonate of soda, and stir it well.

For the relief of the following ailments, use the following remedies:—  
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**D'WIGHT'S  
 COW BRAND SODA  
 IN PACKAGES,**

Alerts the consumers no more than *package Soda* of *poor quality*. Some dealers push the inferior goods because they can make more profit by selling them; therefore insist on your Grocer getting *Dwight's Cow Brand* for you, and take no other.

## CARBONIC ACID GAS IN THE SODA

is the chief and only valuable element in making bread, as this acid is found in the raising power of the bread or biscuit; and as it is well known that

### DWIGHT'S COW BRAND SODA

contains more Carbonic Acid Gas and less impurities than any other brand, its value is superior to any other. And when we add that for fifty years it has been manufactured by the same firm, and the same process, you have a quality guaranteed of its uniformity, purity and standardness by no other brand.

Although used by millions of homes in the United States, few people know the real element its chief value lies in, or why it causes the bread, cake or biscuits to rise to four or five times their original size, and to possess of their light, airy and soft, light, flaky and sweet, and all bread, cake and other articles made with

### DWIGHT'S COW BRAND SODA.

The answer is: The Carbonic Acid Gas it contains. This is the only valuable factor in Soda, and when we tell you that one pound of Dwight's Cow Brand Soda contains five cubic feet of Carbonic Acid Gas, you give you a fair idea of its raising power and value for its value.

When the Soda is mixed with the starch of the bread or biscuit and placed in the oven or the stove, the acid in the soda and the milk or Cream of Tartar in the Soda causes it to throw off its Carbonic Acid Gas, and this alone makes the bread rise and become light, airy and soft, and it gives the good housekeeper cause to bless the day she first tried it.

### DWIGHT'S COW BRAND SODA.

For those who are not satisfied with the above description of Dwight's Soda, I can tell you that it has been used for fifty years, and is still the best. It is the only Soda that has been used through a whole year by hundreds of people, and is then thrown away many times over. The only safe way is to buy from the house that best. **DWIGHT'S COW BRAND SODA** - a household word

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## USEFUL INFORMATION FOR FARMERS.

**Hog and Chicken Cholera.** A poisonous mixture of bicarbonate of Soda and Sulphuric acid will prove a sure preventive and cure of cholera among swine and poultry. It should be administered in the form of a solution rather than a powder, and by keeping the animals in a cool, healthy condition.

**Cattle in Horns and Cattle.** Cattle can be prevented from getting horns by dipping their heads in a solution of bicarbonate of Soda and Sulphuric acid. The solution should be made up of one ounce of Soda to one quart of water. If the horns are already growing, dip them in the solution. This will prevent them from growing any more.

**For the cure of scum in Horses.** Put a quart of bicarbonate of Soda in a bucket of water. The horse should drink out of this bucket. This will cure the scum in the horse's mouth. A quart of bicarbonate of Soda will cure the scum in the horse's mouth. It will also cure the scum in the horse's eyes.

## ESTIMATING MEASURES.

A pint of water weighs nearly one pound and is equal to one quart. A gallon of water weighs nearly eight pounds and is equal to four quarts.

A quart of water weighs nearly two pounds and is equal to a quart box of bicarbonate of Soda.

A gallon of water weighs nearly eight pounds and is equal to a quart box of bicarbonate of Soda.

A peck is equal to a bushel and is approximately 34 inches deep. A bushel is equal to a peck and is approximately 34 inches deep.

## DWIGHT'S COW BRAND SODA

This is the best soda for all purposes. All the bicarbonate of Soda and Sulphuric acid in the U.S.A. is made here. It is the best soda for all purposes. It is the best soda for all purposes. It is the best soda for all purposes.

Always available in the country and at Sea. It is the best soda for all purposes. It is the best soda for all purposes. It is the best soda for all purposes.



## Tables of Weights and Measures.

### TROY WEIGHT.

24 grains make 1 pennyweight, 20 pennyweights make 1 ounce. By this weight, gold, silver, and jewels only are weighed. The ounce and pound in this, are same as in Apothecaries' weight.

### APOTHECARIES' WEIGHT.

20 grains make one scruple, 3 scruples make one drachm, 8 drachms make one ounce, 12 ounces make 1 pound.

### AVOIRDUPOIS WEIGHT.

16 drams make 1 ounce, 16 ounces make 1 pound, 25 pounds make 1 quarter, 4 quarters make 100 weight, 2000 pounds make 1 ton.

### DRY MEASURE.

2 pints make 1 quart, 8 quarts make 1 peck, 4 pecks make 1 bushel, 30 bushels make 1 chaldron.

### LIQUID OR WINE MEASURE.

4 gills make 1 pint, 2 pints make 1 quart, 4 quarts make 1 gallon,  $31\frac{1}{2}$  gallons make 1 barrel, 2 barrels make 1 hoghead.

### TIME MEASURE.

60 seconds make 1 minute, 60 minutes make 1 hour, 24 hours make 1 day, 7 days make one week, 4 weeks make 1 lunar month, 28, 29, 30, or 31 days make one calendar month (30 days make 1 month in computing interest), 52 weeks and 1 day, or 12 calendar months make 1 year, 365 days, 5 hours, 48 minutes and 46 seconds, make 1 solar year.

### CIRCULAR MEASURE.

60 seconds make 1 minute, 60 minutes make 1 degree, 30 degrees make 1 sign, 90 degrees make 1 quadrant, 4 quadrants or 360 degrees make 1 circle.

### LONG MEASURE—DISTANCE.

3 barleycorns 1 inch, 12 inches 1 foot, 3 feet 1 yard,  $5\frac{1}{2}$  yards 1 rod, 40 rods 1 furlong, 8 furlongs or 1,760 yards 1 mile.

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## CLOTH MEASURE.

$2\frac{1}{2}$  inches 1 nail, 4 nails 1 quarter, 4 quarters 1 yard.

## MISCELLANEOUS.

3 inches 1 palm, 4 inches 1 hand, 6 inches 1 span, 18 inches 1 cubit, 29.8 inches 1 Bible cubit,  $2\frac{1}{2}$  feet 1 military pace, 1 knot or 6086.7 feet, 1 nautical mile.

## SQUARE MEASURE.

144 square inches 1 square foot, 9 square feet 1 square yard,  $30\frac{1}{4}$  square yards 1 square rod, 40 square rods 1 rood, 4 roods 1 acre.

## SURVEYOR'S MEASURE.

7.92 inches 1 link, 25 links 1 rod, 4 rods 1 chain, 10 square chains or 160 square rods 1 acre, 640 acres 1 square mile.

## CUBIC MEASURE.

1728 cubic inches 1 cubic foot, 27 cubic feet 1 cubic yard, 128 cubic feet 1 cord (wood), 40 cubic feet 1 ton (shipping), 2150.42 cubic inches 1 standard bushel, 268.8 cubic inches 1 standard gallon, 1 cubic foot four-fifths of a bushel.

## DWIGHT'S

## COW BRAND SODA

is not only *purser* and *stronger* than any other *Soda* made, but it has the peculiar virtue of always keeping *Soft*, and does not get *hard* and lumpy in the packages like inferior *Soda*. Open a package of

## DWIGHT'S COW BRAND SODA

and compare it for *purity* and *softness* with any samples of *soda* you may have in the house, and you will be convinced at once of its superiority.

**Valuable Facts.**

Properly directed, *futa* amounts, or two, to having such cure, a week will show its full benefit - it makes them strong and healthy.

Morbid can be removed from the body, muscles, etc., by the same means, a warm shower bath is valuable, and it is well to add an emollient to the system, either from the use of warm oil or ointments and unguents, or from the steam.

Quantity is not so much a matter as it is generally supposed to be; the amount of medicine used is not of great consequence; the most important is the nature of the medicine.

In case of Rheumatism, or Gout, the medicine should be directed with the following precautions: The medicine should be a concentrated oil or powder, and the patient should be kept in a warm bath. Apply this medicine to the joints.

To remove the bowels, either oil or castor is made by adding one ounce of the medicine to one pint of water, but the size of a sugar cube is the best dose, and it should be taken three times.

Oil of Castor is the common dose, but it is not the best they have been offered; a more powerful oil is not only a better one; fill the vessel with water, and let the water run down the side of the vessel, and rise well.

Old patients, be relieved from asthma, by passing a red hot pipe into the lungs.

A spirit of wine, with a little oil of nutmeg will cure it, sweet for several days.

How many people should be taken from the water, does; a supply of cold water should be kept on hand.

Water, especially in the summer, is a good thing for drinking, put it in the water. A quantity of water, on a table in your room, does not do much good.

A few drops of oil of nutmeg, and a little of oil will prevent it from becoming rancid.

It is not so much a matter as it is generally supposed to be of the vapor. The vapor should be taken effectively from them away, but a small quantity of water, and a little chalk, made on the shelf of the medicine, and a box or cake dish, etc. If the line is a good one, it will not do it.

To keep flowers fresh, spraying with them thoroughly, put in a dark box, and cover with wet paper. It is very essential that they be kept in a cool place.

*Never use **BOLLING** Water on Soda in receipts for bathing*

## Rates of Postage.

*Letters addressed to Ships in Canada, United States and Newfoundland.*

2 cents per oz. or fraction thereof.

*Great Britain (by Canada or New York Mail Steamers)*  
5 cents per  $\frac{1}{2}$  oz. or fraction thereof.

### FIRST CLASS MATTER. LETTERS.

Register all valuable letters.

Address all complaints and inquiries respecting late or incorrect delivery to the Registrar. With a view to facilitate investigation, always transmit the envelope of a letter which is the subject matter of inquiry.

Letters for the United States should bear the name of the State as well as that of the Post Office.

Letters containing Gold or Silver Money, Jewels or anything liable to Customs duties, cannot be forwarded by post beyond the Dominion, except to the United States.

Letters addressed to mere initials, or fictitious names, will not be delivered unless addressed in care of a resident or to some box in the Post Office.

Letters addressed simply to a street number or to a room number in a specified building, without the name of a person, firm, &c., may be delivered, provided there is only one building or person in occupation of the premises indicated; otherwise, letters so addressed will be sent to the dead letter office as insufficiently addressed.

### SECOND CLASS MATTER.

Newspapers and Periodicals, posted from the office of publication, are authorized to pass free of postage to regular subscribers in Canada, the United States and Newfoundland.

The postage on newspapers and periodicals sent less frequently than once a month, and addressed to regular subscribers or newsagents, and on all specimen newspapers, is 1 cent per lb. or fraction of a lb.

British periodical publications, and other foreign publications, can be remailed by new-dealers to subscribers in Canada, at the bulk rate of 1 cent per lb.

### THIRD CLASS MATTER.

#### NEWSPAPERS AND PERIODICALS.

Transient newspapers for any place in Canada or United States, 12. per 4 oz.; but a paper not more than 1 oz. will go for  $\frac{1}{2}$  c. Local newspapers and periodicals not weighing more than 1 oz., for delivery in city  $\frac{1}{2}$  c. each.

## Amount of Barbed Wire Required for Fences.

Table showing quantity of Barbed Wire required to fence areas in acres of the several sizes, and the number of lines of wire based upon a 40 ft. width of fence measuring one rod (or 166 ft.)

	1 Line.	2 Lines.	3 Lines.
1 Square Acre.....	5 1/2 lbs.	11 lbs.	15 1/2 lbs.
1 Rod of a Square Acre.....	1/4 lb.	1/2 lb.	3/4 lb.
1 Square Half Acre.....	2 3/4 lbs.	5 1/2 lbs.	7 3/4 lbs.
1 1/2 Acre Mile.....	8 1/4 lbs.	16 1/2 lbs.	23 1/4 lbs.
1 Mile of a Square Mile.....	33 1/2 lbs.	67 lbs.	94 1/2 lbs.
1 Rod in 1 Acre.....	1/4 lb.	1/2 lb.	3/4 lb.
100 Rods in 1 Acre.....	25 lbs.	50 lbs.	75 lbs.
100 Feet in 1 Rod.....	1/4 lb.	1/2 lb.	3/4 lb.

## A Table of Daily Savings.

AT THE RATE OF 5 PER CENT.

Cents per Day.	Per Year.	Ten Years.	Fifty Years.
2 1/2	\$912.50	\$9,125.00	\$2,000.00
5	1,825.00	18,250.00	4,000.00
10	3,650.00	36,500.00	8,000.00
20 1/2	7,300.00	73,000.00	16,000.00
50	18,250.00	182,500.00	40,000.00
100	36,500.00	365,000.00	80,000.00
150	54,750.00	547,500.00	120,000.00

The above statement suggests that if you save only 25¢ a day, you will have \$2,000 at the end of fifty years. Let us suppose that you save 25¢ a day, and the interest will amount to \$2,000 at the end of fifty years, and you will have reached the \$4,000 mark at the end of fifty years. If you save a prudent amount for a prudent purpose, and not just pass it by paying your debts, and liberally by assisting those in need, and helping in a good cause.

Sleeplessness caused by too much blood in the head may be overcome by applying a cloth wet with cold water to the back of the neck.

For pains in the chest or stomach, as much Dover's powder as will lie on a silver five-cent piece.

Chlorate of potash dissolved in water is a standard remedy for sore throat, particularly when the throat feels raw.

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Excerpt from "Dairy Farming for Profitability," by Fred W. Miller, D. V. M., Cornell University, Ithaca, N. Y., in "The Dairyman," Vol. 1, No. 1, 1921.

## SIMPLE REMEDIES.

It is a well-known fact that the milk of a cow which is suffering from mastitis is not only of a lower quality than that of a healthy cow, but it is also of a lower quantity. And it is a well-known fact also that the milk of a cow which is suffering from mastitis is not only of a lower quality than that of a healthy cow, but it is also of a lower quantity. And it is a well-known fact also that the milk of a cow which is suffering from mastitis is not only of a lower quality than that of a healthy cow, but it is also of a lower quantity.

But take a poor cow, with mastitis, low milk production, and a poor appetite. It is a well-known fact that the milk of a cow which is suffering from mastitis is not only of a lower quality than that of a healthy cow, but it is also of a lower quantity. And it is a well-known fact also that the milk of a cow which is suffering from mastitis is not only of a lower quality than that of a healthy cow, but it is also of a lower quantity. And it is a well-known fact also that the milk of a cow which is suffering from mastitis is not only of a lower quality than that of a healthy cow, but it is also of a lower quantity.

**B AND SOBA.** Why do you get mastitis? As it is caused by one such weathers as the sun, I can't help you, but if I have it to be the part of the cow, and you to be the part of the cow, for many years I have worked I was very much interested in the ability that will be found in a cow of a higher degree, in the very best ones I have seen. I have never seen one like this.

One day I was told that the milk of a cow which was suffering from mastitis was of a lower quality than that of a healthy cow, and it is a well-known fact also that the milk of a cow which is suffering from mastitis is not only of a lower quality than that of a healthy cow, but it is also of a lower quantity. And it is a well-known fact also that the milk of a cow which is suffering from mastitis is not only of a lower quality than that of a healthy cow, but it is also of a lower quantity.

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Her Most Gracious Majesty Queen Victoria.





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