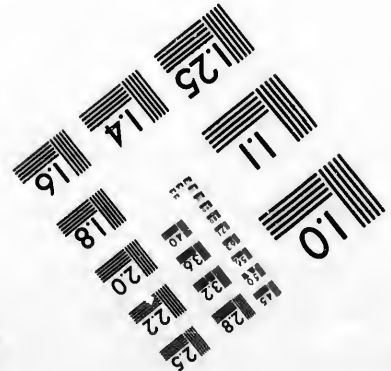
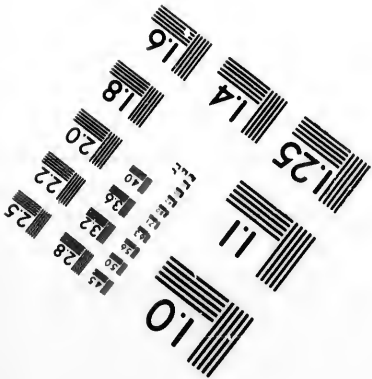
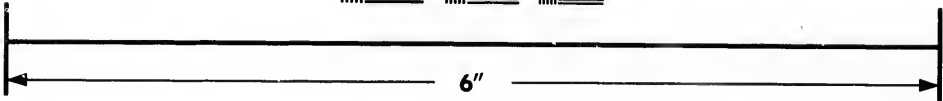
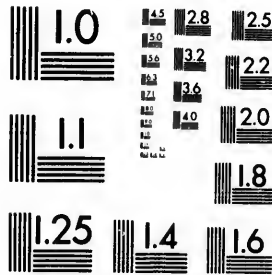


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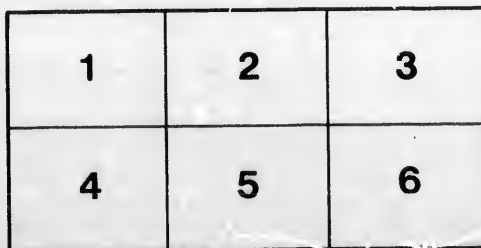
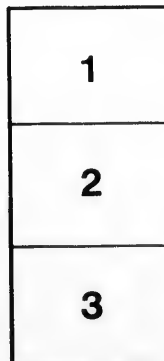
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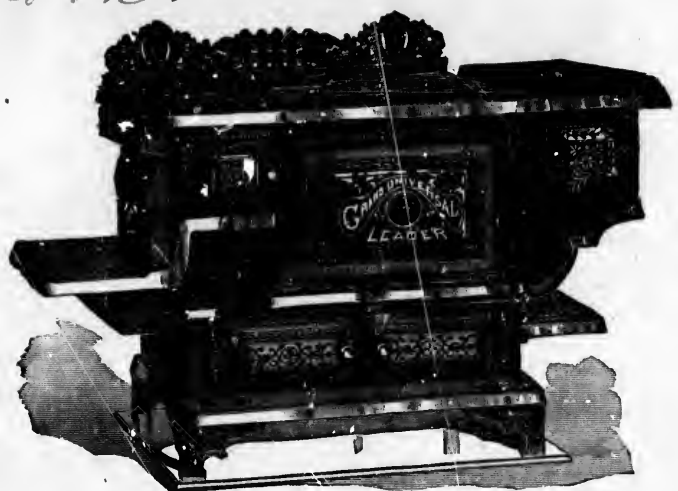
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PREFACE.



IN offering to the public this little book, a confident hope is entertained, that it will prove to be its own best apologist, and that it may speedily win its way to popular esteem as a useful and convenient household-friend. It contains no recipe nor word of counsel the efficacy of which has not been proved, while the remedies given for the cure of various ailments are beyond the imputation of either harmfulness or futility.

In the method of arrangement followed, an effort has been made to unite convenience with simplicity, and the reader will readily recognize the advantage which a division into departments affords, whilst a well-compiled index directs the hasty enquirer at once to the object of his search.

The advertisements form a highly useful directory for household reference, giving the business, style and address of only reliable tradesmen and business firms.

The information afforded is both varied and considerable in amount. The one test applied in its selection has been the query:—Is it reliable and will it be useful? The COMMON SENSE RECIPE BOOK is now offered to the public in the sincere hope that its contents will be found both trustworthy and of practical utility.

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COAL DEALERS

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Also on hand all kinds of Coal.

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Wholesale House sells to Retail Dealer	" 5 PROFITS
Retail Dealer sells to Consumer	" 6 PROFITS

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FINE HOMINY. FRENCH TOAST*

MOCK DUCK OR BEEF CROQUETTES.

GRAHAM BISCUITS OR WHEAT GEMS.

OMELET OR POACHED EGGS ON TOAST.

POTATOES AND CREAM.

OATMEAL GRIDDLE CAKES.

COFFEE AND CHOCOLATE.

RECIPES FOR BREAKFAST.

FRENCH TOAST.—To one thoroughly beaten egg, put one cupful sweet milk and a little salt. Slice light bread and dip into the mixture, allowing each slice to absorb some of the milk; then brown on a hot buttered griddle; spread with butter and serve hot.

MOCK DUCK.—Take the round of beefsteak, salt and pepper on each side; prepare bread or crackers, with oysters or without, as for stuffing a turkey; lay your stuffing on the meat; sew up, and roast about one hour. You will think you have a roast duck.

GRAHAM BISCUIT.—One quart Graham flour, three and a half heaping teaspoonfuls Eagle Baking Powder, one teaspoonful salt, one of butter; make into soft dough with milk.

WHEAT GEMS.—One pint milk, two eggs, flour enough to make a batter not very stiff, two large spoonfuls melted butter, yeast to raise them, a little soda and salt; bake in hot gem irons.

OMELET.—Six eggs,—whites and yolks beaten separately; half a pint of milk, six teaspoonfuls corn starch, one teaspoonful Eagle Baking Powder, and a little salt; add the whites, beaten to a stiff froth, last; cook in a little butter.

POACHED EGGS ON TOAST.—Break as many eggs as you wish, one at a time, and drop carefully into a spider filled with boiling water. When the whites of the eggs are well set, slip a spoon carefully under, and take out, laying each on a small piece of buttered toast on a platter; put a small piece of butter on each egg and a dash of pepper; serve immediately.

Established 1822.

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Hams, Bacon, Rolls, Picnic Hams, etc., made from selected meats, and are mild cured with white sugar to taste. Also Cambridge and Pork Sausages, Extra Pure Lard in

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RAW OYSTERS. VERMICELLI SOUP.
 BAKED HALIBUT or SALMON. BOILED FOWL.
 VEGETABLES IN SEASON. FRIED MUSHROOMS.
 JELLY AND COFFEE.
 LEMON PIE. APPLE CUSTARD PIE.
 CURRANT ICE.

RECIPES FOR DINNER.

VERMICELLI SOUP.—To three quarts of gravy soup, or stock, add six ounces of vermicelli; simmer for half an hour; stir frequently.

BAKED HALIBUT OR SALMON.—Let the fish remain in cold water slightly salted, for an hour before it is time to cook. Place the gridiron on a dripping pan with a little hot water in it, and bake in a hot oven; just before it is done, butter it well on the top and brown nicely. A small fish will bake in half an hour. Large one in an hour. They are very nice cooked in this way and served with a sauce made of the gravy in dripping pan, to which is added a tablespoonful of catsup and juice of a lemon; thicken with flour; garnish with sprigs of parsley and jelly.

BOILED FOWL.—Take a young fowl and fill the inside with oysters; place in a jar and plunge into a kettle of water; boil for one hour and a half; there will be a quantity of gravy in the jar from the juice of the fowl and the oysters; make this into white sauce with the addition of an egg, cream, or a little flour and butter; add oysters, or serve up plain with the fowl.

APPLE CUSTARD PIE.—Peel some apples, stew until tender —(not too much water), put through colander; for one pie take three eggs, one-third cup of butter, one-third sugar, flavor with lemon and nutmeg. Use only yolks of eggs for pie, use whites for a frosting sauce as for lemon pie.

JELLY LEMON.—One paper of Lady Charlotte gelatine; let it stand one hour in warm water; then add one quart of boiling water, juice of three or four lemons, and a pint and a half of sugar; strain through flannel bag into moulds and set in a very cool place.



BRING ME 
STRACHAN'S
Gilt Edge Soap

BILLS OF FARE.**MENU.****... TEA ...**

BISCUIT.	CLAM FRITTERS.	CHICKEN SALAD.
COLD HAM.	CHOCOLATE CAKE.	
TAPIOCA CAKE.	WINE JELLY.	VELVET CREAM.
	COFFEE AND CHOCOLATE.	

RECIPES FOR TEA.

TEA BISCUIT.—One cup hot water, two of milk, three table-spoonfuls of yeast ; mix thoroughly ; after it is risen, take two-thirds of a cup of butter and a little sugar, and mould it. Then let it rise, and mould it into small cakes.

CLAM FRITTERS.—Twelve clams, chopped or not, one pint of milk, three eggs ; add liquor from clams ; salt and pepper, and flour enough for a thin batter. Fry in hot lard.

CHICKEN SALAD.—Cut the meat of chickens into small bits size of peas. Chop the whole parts of celery about as small. Prepare a dressing thus: Rub the yolks of hard boiled eggs smooth ; to each yolk put half a teaspoon of mustard and salt, a tablespoonful of oil and a wine-glassful of vinegar. Mix the chicken and celery in a large bowl, and just before it is wanted for the table pour over the dressing ; a little cream may be added.

CHOCOLATE CAKE.—Half a cup butter, two cupfuls brown sugar, half a cup sour milk, one teaspoonful soda, two eggs, about three cupfuls flour, and little over a quarter pound of chocolate dissolved in half a cup of hot water. Good.

TAPIOCA CAKE.—Three-quarters of a cup of butter, two cupfuls of sugar, one cupful sweet milk, two cupfuls flour, one cupful cornstarch, whites of six eggs, two teaspoonfuls Eagle Baking Powder. *Filling for cake.*—Two large tablespoonfuls of tapioca, soak all night in nearly a pint of water, boil until nearly clear, add two-thirds of a cup of sugar and pink sugar sand enough to color. Flavor with vanilla, and bake in four layers.

WINE JELLY.—Half a box of Lady Charlotte Gelatine, pour over it a pint of boiling water, and stir till the gelatine is all dissolved, add two cupfuls sugar and juice of two lemons, one teaspoonful of lemon extract and a pint of wine. When nearly cold, strain through flannel jelly bag into moulds, put in very cold place.

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WHOLESALE AND RETAIL



SOUPS

*

Soups can be made from fresh fish, flesh or fowl, vegetables, water or milk, and from odds and ends of all. Have always on hand whole and ground spices, sweet herbs, celery-seed, parsley, onions, carrots and turnips; rice, barley, tapioca, corn starch and flour; thicken and enrich.

In seasoning soup, for every quart of water use a teaspoonful of salt, one-eighth as much black pepper, two or three pepper-corns, a pinch of celery-seed, a teaspoonful of mixed herbs, loose teaspoonful of parsley, half a pint of mixed vegetables. Vegetables, if not cooked before, go in with the meat. First fry the vegetables in a little Cottolene; it gives a "tasty" flavor.

In making stock, use a quart of water for every pound of meat and bone. Cut the meat in pieces, crack the bones, place all in the kettle, pour over it the proper quantity of cold water; let it soak awhile on the back of the range before cooking. Let soup boil slowly, never hard. Some tart apple is good in soup. When all is thoroughly done, strain through a sieve or coarse cloth; do not squeeze the cloth. If too thick, thin before using. Soup stock can be kept several days in cold weather. Put the vegetables in the day you use it; it

FAMILY WASHING BY THE POUND

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USE

McGALE'S Butternut Pills

25 Cents Per Box

keeps better without them. Never let the fat remain on your soup. Let it get cold and lift it off, or skim it off if hot.

Soup stock can be made clear by adding, when cold, the white and shell of one egg for each quart of stock. Set it on the fire and stir till hot, let simmer ten minutes, then add a cup of cold water, and strain through a fine strainer or napkin. Serve with lemon shaved thin, croutons, force-meat balls, or hard yolk of egg.

In thickening soups, use corn-starch or flour rubbed with Cottolene. Add catsup or sauces just before using.

SOUP FOR SUET.

MRS. G. B. WYLLIE.

One teacupful pearl barley in about one pint *cold* water, bring to the boil till it swells, boil in a tin pail, in hot water, four quarts milk, put in your barley, and keep simmering for three or four hours, add, *then serving*, one teaspoonful of salt.

VEAL SOUP.

To about three pounds of a joint of veal, which must be well broken up, put four quarts of water and set it over to boil. Prepare one-fourth pound of macaroni by boiling it by itself, with sufficient water to cover it; add a little butter to the macaroni when it is tender; strain

YOU HAVE
ONE

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CORN SALVE

WILL REMOVE IT

**AFTER THE FAC AND WORRY
OF A DAY'S WORK**

Johnston's Fluid Beef

. . . SETS YOU UP . . .

the soup, and season to taste with salt and pepper ; then add the macaroni in the water in which it is boiled. The addition of a pint of rich milk or cream and celery flavor is relished by many.

POTATO SOUP FOR LENT.

MRS. G. B. WYLLIE.

Slice and fry to a nice brown four large onions in quarter pound of butter in your soup pot, add four quarts of skim milk, have pealed and boiled a good three pints of potatoes, mash them fine and reduce smooth with the milk from your soup pot ; repeat this till all the potatoes are in your soup pot ; just bring to a boil, and add pepper and salt to taste.

OX TAIL SOUP.

MISS BROKOVSKI.

Take two ox tails and two whole onions, two carrots, a small turnip, two tablespoonfuls of flour, and a little white pepper, add a gallon of water, let all boil for two hours ; then take out the tails and cut the meat into small pieces, return the bones to the pot, for a short time, boil for another hour, then strain the soup, and rinse two spoonfuls of arrowroot to add to it with the meat cut from the bones, and let all boil for a quarter of an hour.

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Use **McGALE'S**

CORN SALVE

AND REMOVE YOUR CORNS

Liver Troubles

... CURED BY USING ...

McGALE'S Butternut Pills

FOR SALE EVERYWHERE

BEEF SOUP.

MRS. WM. H. LOW.

Cut all the lean off the shank, and with a little beef suet in the bottom of the kettle, fry it to a nice brown ; put in the bones and cover with water ; cover the kettle closely ; let it cook slowly until the meat drops from the bones ; strain through a colander, and leave it in the dish during the night, which is the only way to get off all the fat.

TURKEY SOUP.

ANONYMOUS.

Take the turkey bones, and cook for one hour in water enough to cover them ; then stir in a little dressing and a beaten egg. Take from the fire, and when the water has ceased boiling add a little butter with pepper and salt.

OYSTER SOUP.

M. A. T.

Take one quart of water, one teacupful of butter, one pint of milk, two teaspoonfuls of salt, four crackers rolled fine, and one teaspoonful of pepper ; bring to full boiling heat as soon as possible, then add one quart of oysters ; let the whole come to a boiling heat quickly, and remove from the fire.

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DRINK MONTSERRAT LIME FRUIT
.. JUICE ..
IN HOT WEATHER

The very best of Temperate Drinks. To be had from
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THE MOST WHOLESOME DRINK FOR THE SUMMER

BEAN SOUP.

MRS. WHITEHEAD.

One pint beans, four quart; water, small piece fat
 beef; boil three hours, and strain. If too thin, add one
 tablespoonful flour.

POTATO SOUP.

M. A. T.

Boil five or six potatoes with a small piece of salt pork
 and a little celery; pass through a colander, and add
 milk or cream (if milk, a little butter) to make the con-
 sistency of thick cream; chop a little parsley fine, and
 throw in; let boil five minutes; cut some dry bread
 in small dice, fry brown in hot lard; drain them, and
 place in the bottom of soup tureen, and pour the soup
 over; chop two onions, and boil with the soup, if liked.

FORCE MEAT BALLS.

MRS. JAMES S. GIBBS.

Mix with one pound of chopped veal or other meat,
 one egg, a little butter or raw pork chopped fine, one
 cup or less of bread crumbs; the whole well moistened
 with warm water, or, what is better, the water from
 stewed meat; season with salt and pepper; make in
 small balls and fry them brown.

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MACARONI SOUP.

Four pounds veal, four quarts cold water, one-quarter pound macaroni, half a pint cream.

To about four pounds of a joint of veal, which must be well broken up, add the cold water, and set to boil. Prepare the macaroni by boiling in a vessel by itself, with sufficient water to cover it. Add a small piece of butter to the macaroni, when tender. Strain the soup, and season to taste with salt and pepper. Then add the macaroni with the cream and celery flavor.

GUMBO SOUP.

Half a peck tomatoes, skinned and cut into small pieces, two onions cut fine, half a peck okra cut into rings, one chicken.

Put all into a kettle with two quarts of cold water, pepper, salt, and a bunch of pot herbs; let all cook four hours, having removed the chicken when ready to fall to pieces. When ready to send to table, throw in a few slices of green garden pepper.

PORTSMOUTH BEAN SOUP.

One pound round of beef, half a pound salt pork, three hard-boiled eggs chopped, one quart black beans, four quarts water, one grated carrot, two chopped onions.

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 ONE**

**McCALE'S
 CORN SALVE**
 WILL REMOVE IT

LUBY'S RESTORES THE HAIR

Soak the beans over night ; chop beef and pork, and boil with beans, adding the carrot and onions. Boil five hours ; strain, and add the eggs, salt and pepper to taste, and sliced lemon.

FISH CHOWDER.

Take a haddock of three pounds, and cut up. Put in the bottom of a pot five or six slices of salt pork, fry brown, then add three onions, on which put a layer of fish, sprinkle with bread-crumbs, and put a layer of sliced potatoes. Season with salt, pepper and the juice of a lemon. Pour water over and let cook ; when nearly done, add half a gallon of milk and let scald. Just before dishing pour in a cup of tomato catsup.

BISQUE OF OYSTERS.

Fifty oysters, one pint stock, one teaspoonful onion juice, two tablespoonfuls corn starch, one pint hot cream or milk, two scant tablespoonfuls Cottolene, seasoning.

Put the oysters on to boil in their own liquor, boil two minutes, drain, saving the liquor. Chop the white part of the oyster very fine, and press it through a sieve, add it to the oyster liquor, return it to the kettle ; add the stock, onion juice, and a bay leaf. Simmer gently for five minutes. Moisten two even tablespoonfuls of corn

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starch in a little cold water, stir it into the soup, stir until it thickens, add the hot cream or milk, Cottolene, and a palatable seasoning of salt and pepper. Do not boil after adding the milk, or the bisque will curdle. Bisque of clams may be made precisely in the same way,

CLAM SOUP, WITH MILK.

Fifty small clams chopped fine, two quarts milk, two tablespoonfuls Cottolene, two tablespoonfuls flour, one teaspoonful chopped parsley, salt and cayenne pepper to taste.

Rub Cottolene and flour together till smooth, then add one cup milk. Place remaining milk in a stew-pan, and when it comes to a boil, stir in briskly the flour and Cottolene. Let boil several minutes, then add the clams, and let all boil five minutes. Lastly, add parsley, and serve at once.

All such ingredients of soup, as rice, vermicelli, macaroni, etc., should be partially boiled in plain water before being put into the liquor.

ASPARAGUS SOUP.

MRS. D.

Three or four pounds of veal cut fine, a little salt pork, two or three bunches of asparagus and three quarts of water. Boil one-half of the asparagus with the meat,

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leaving the rest in water until about twenty minutes before serving; then add the rest of the asparagus, and boil just before serving; add one pint of milk; thicken with a little flour, and season. The soup should boil about three hours before adding the last half of the asparagus.

GREEN PEA SOUP.

ANONYMOUS.

Four pounds of lean beef cut in small pieces, one-half peck of green peas, one gallon of water; boil the empty pods of peas in the water one hour; strain them out; add the beef, and boil slowly one and one-half hours. Half an hour before serving strain out the meat and add the peas; twenty minutes later add one-half cup of rice flour; salt and pepper to taste; and, if you choose, one teaspoonful of sugar. After adding the rice, stir frequently to prevent burning.

JOHNSTON'S SOUP.

Take half an onion, some celery, one carrot sliced, salt, pepper and a little mace. Boil in two quarts of water for half an hour, strain, and add two tablespoonfuls of Johnston's Fluid Beef; stir, season to taste, and serve.

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WHITE SOUP.

Six tomatoes, four onions, four tablespoonfuls crushed tapioca, one and one-half pints milk, butter, pepper and salt, two quarts water.

Boil the vegetables in the water till soft, rub through a sieve, return the paste to the water, add the tapioca, and boil fifteen minutes; season, add the milk, and, as soon as hot, serve.

TOMATO SOUP.

Half a peck ripe tomatoes, four onions, six whole cloves, one teaspoonful fresh thyme, one tablespoonful flour, two teaspoonfuls Cottolene, one tablespoonful sugar, seasoning.

Wash and quarter the tomatoes and onions; place them in a kettle with the cloves and thyme. Let all stew for half an hour, then rub through a wire sieve. Return juice to kettle, and add Cottolene, flour and sugar, with salt and pepper to taste. Let all cook three minutes, and serve with or without small cubes of toasted bread.

POTATO SOUP.

Pour two quarts of water on six or seven potatoes; boil down; take the potatoes up, mash, season, and return to the same water, with pepper, salt, an ounce of butter, one quart of sweet milk.

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CREAM OF TOMATO SOUP.

One quart milk, one pint canned tomatoes, or one pint stewed tomatoes, three teaspoonfuls Cottolene, one bay leaf, sprig of parsley, blade of mace, one teaspoonful sugar, one-quarter teaspoonful baking soda, two table-spoonfuls flour.

Put the tomatoes on to stew with the bay leaf, parsley and mace; let them stew fifteen minutes. Put the milk on to boil in a farina boiler. Rub Cottolene and flour together, add to the milk when boiling, and stir constantly until it thickens. Now press the tomatoes through a sieve, and, if ready to use the soup, add the sugar and soda to the tomatoes and then the boiling milk. Stir and serve at once. It must not go on the fire after mixing the milk with the tomatoes, or it will separate. If you are not ready, let them stand on the fire separately, and mix them when wanted.

POT-POURRI.

1 knuckle of veal; corn cut from six ears; 1 quart okra; $\frac{1}{4}$ peck tomatoes, skinned and cut into small pieces; 1 small head cabbage; 2 onions; 2 carrots; 2 turnips; thyme, parsley and summer savory.— all chopped fine.

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FISH

*

Fish are good, when the gills are red, eyes are full, and the body of the fish is firm and stiff. After washing them well, they should be allowed to remain for a short time in salt water sufficient to cover them ; before cooking wipe them dry, dredge lightly with flour, and season with salt and pepper. Salmon trout and other small fish are usually fried or broiled ; all large fish should be put in a cloth, tied closely with twine, and placed in cold water, when they may be put over the fire to boil. When fish are baked, prepare the fish the same as for boiling, and put in the oven on a wire gridiron, over a dripping pan.

SUGGESTIONS AS TO FISH, POULTRY, ETC.

MISS RILEY.

Cod-Fish requires great care in cleaning, particularly in cleansing the back-bone from blood, which spoils its appearance, and sometimes renders it too unsightly for the table. Fishes that are to be dressed in their scales should be dipped in water, and rubbed with a coarse towel to remove the shine. All salt fish should be properly soaked in water, previous to cooking. It is asserted that a small proportion of sugar will keep fish

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perfectly fresh for several days ; it also cures salmon and white fish with a little salt added to please the taste. Fresh water fish has often a muddy smell and taste ; to take this off, soak it in strong salt and water after it is nicely cleansed, then dry and dress it.

BAKED BLACK BASS.

MRS. P. B. AYER.

Eight good sized onions chopped fine ; half that quantity of bread crumbs ; butter size of hen's egg ; plenty of pepper and salt ; mix thoroughly with anchovy sauce until quite red. Stuff your fish with this compound, and pour the rest over it, previously sprinkling it with a little red pepper. Shad, pickerel and trout are good the same way. Tomatoes can be used instead of anchovies, and are more economical. If using them, take pork in place of butter, and chop fine.

FISH CUTLETS.

Half a pint milk, three teaspoonfuls Cottolene, three even tablespoonfuls flour, one egg yolk, one tablespoonful parsley chopped, one-quarter grated nutmeg, ten drops onion juice, two cups of cold boiled fish, seasoning.

Put the milk on to boil. Rub together the Cottolene and flour, then stir them into the boiling milk, stir and cook until a thick paste is formed, add the yolk of egg,

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parsley, onion juice; mix and add the boiled fish; mix again, and add palatable seasoning of salt and cayenne, turn out to cool. When cold, form into cutlets or croquettes. Dip first in beaten egg, then in bread-crumbs, and fry in very hot Cottolene. Drain on brown paper, and serve very hot with cream sauce.

FRIED SMELTS.

A person who has once fried smelts in Cottolene, will never under any circumstances use lard.

Make a slight opening at the gills, then draw them between the thumb and finger, beginning at the tail. This will dress out all the inside. Now dip them first in beaten eggs, then in bread crumbs, and fry in very hot Cottolene. Drain, dust with salt, and serve smoking hot with sauce tartar.

BREADED FISH.

Use any kind of fish that has been freed from skin and bones. Cut it into small pieces about four inches long and three wide. Season well with salt and pepper; then dip it in beaten egg and roll in dried bread crumbs. Arrange in the frying basket, but do not place one piece on top of another. Cook for three minutes and a half in Cottolene so hot that blue smoke rises from the centre of the fat. Serve with tartar sauce or black butter.

Smelts are cooked in this manner.

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FISH BALLS.

One pint of shredded salt fish, ten potatoes of medium size, one egg, one tablespoonful of butter, one-quarter teaspoonful of pepper, one-half teaspoonful of salt, Cottolene for frying.

Have the salt codfish shredded rather fine and freed from bones. Pare the potatoes, and put them in a large stew pan. Sprinkle the fish over the potatoes, and cover with boiling water. Place on the fire, and cook for just thirty minutes. Drain off every drop of the water, and mash the fish and potatoes fine and light. Now add the butter, salt, pepper and the egg well beaten. Beat for three minutes; then shape into smooth balls about the size of a small egg. Put into the frying basket, and fry until brown in Cottolene so hot that blue smoke rises from the centre. It will take about five minutes to fry them.

If it be inconvenient to use the frying basket the fish balls may be dropped into the hot fat, and, when browned, be taken out with a fork. Be sure that the fat is smoking hot, and do not crowd the fish balls. Six or eight will be enough to fry at one time.

CODFISH BALLS.

Three pounds white codfish, six potatoes, three teaspoonfuls Cottolene, one-half teaspoonful mustard, table-spoonful milk, cayenne to taste.

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Place the fish in a pan of water on back of stove over night. Next morning separate and chop the fish. Have the potatoes well boiled and mashed with the Cottolene, the same as for table. Mix the mustard with the milk, and add with fish to the potatoes. Mix all thoroughly together, and form into round balls with the hands; boil in hot Cottolene, and serve the instant they are taken from the skillet.

LOBSTER CROQUETTES.

M. A. T.

The same mixture as given for stuffed lobster, without the cream; made into pointed balls, dipped in egg, and then rolled in cracker, and fried in very hot lard; served dry, and garnished with parsley.

STEWED OYSTERS.

One hundred oysters; one-quarter pound Cottolene one heaping tablespoonful flour, half a pint cream.

Put the oysters in a stewpan with a few blades of mace, and let stew until the edges shiver. Make a sauce of the Cottolene and flour; cook the liquor of the oysters, Cottolene and flour together, then add oysters and the cream. Let all simmer for a few minutes, but be careful not to let boil after cream is added.

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OYSTER PIE.

One hundred oysters drained from the liquor, three hard-boiled eggs, two ounces Cottolene ; half a cup bread-crumbs crumbled fine, pepper, salt and powdered mace.

Line sides of a dish with pie crust, but not the bottom ; then to each layer of oysters, sprinkle some of the mixture. Continue this until the dish is full, then cover with crust, and bake in a good oven for half an hour.

PICKLED OYSTERS.

One hundred oysters, a handful of salt, half a cup vinegar, whole cloves, allspice and mace.

Stew the oysters in their own liquor until the ends curl, and then put in a colander to drain ; then throw in ice water with the salt. Strain the liquor and add the spices and vinegar. Boil the liquor and spices together three minutes. Drain the oysters a second time in the colander, and, when all the salt and water has left, then put them in a stone jar, covering them with the spiced liquor, and they will be ready for use as soon as perfectly cold. Add cayenne pepper to taste.

OYSTER LOAF.

Take a loaf of stale bread (baker's, or very light home-made), and remove all the crumbs, being careful that

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the loaf retains its proper shape. Break the crumbs up very fine, and dry slowly in a hot oven. Then fry three teacupfuls of them in as many scant tablespoonfuls hot Cottolene until they are crisp and light brown in color. Put a quart of rich milk over the fire, and when it boils stir in two spoonfuls of flour that has been wet up with a half cup of cold milk. Cook well, and season with pepper and salt. Put a layer of this inside the loaf, then a layer of oysters, seasoned with salt and pepper, and another of crumbs. Alternate until the loaf is full, letting the last layer be a thick one of crumbs. Bake slowly half an hour.

FRESH FISH CROQUETTES.

Take the remnants of boiled or fried fish, with all skin and bone removed, or drain the oil from a pound can of salmon, mince it fine, add a half teaspoonful of salt, a dash of cayenne, a teaspoonful of lemon juice. Set a scant half tablespoonful of Cottolene over the fire; when it begins to bubble add a heaped tablespoonful of flour, and stir until the flour is cooked, but not brown, then add a gill of cream or milk, and lastly the fish, stirring until all is smooth; if it is too thick, a little more milk. Make into pear shapes, with a wine glass for mold; moisten with yolk of egg, roll in bread-crumbs, and fry.

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CHOWDER.

MRS. P. B. AYER.

Five pounds of codfish cut in squares; fry plenty of salt pork cut in thin slices; put a layer of pork in your kettle, then one of fish, one of potatoes in thick slices, and one of onions in slices; plenty of pepper and salt; repeat as long as your materials last, and finish with a layer of Boston crackers or crusts of bread. Water sufficient to cook with, or milk if you prefer. Cook one-half hour, and turn over on your platter, disturbing as little as possible. Clams and eels the same way.

STEWED TERRAPIN.

Two terrapins, half a pint thick cream, six eggs, half a pound butter, one gill sherry or Madeira wine, one-quarter teaspoonful mace; salt and cayenne to taste.

Put the terrapins alive in boiling water and boil ten or fifteen minutes, or until you can pull off the outer skin and the toe nails. Put them back in fresh boiling water; add a heaping teaspoonful of salt, and boil slowly until the shells part easily and the flesh on the legs is quite tender. When done, take out, remove the under shell, and let stand until cool enough to handle. Then take them out of the upper shells; carefully remove the sand bags, bladders, the thick, heavy part of the intestines,

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and the gall sacks, which are found embedded in one lobe of the liver, and throw them away. In removing the gall sack, be careful not to break it, as it would spoil the whole terrapin. Break the terrapin in convenient sized pieces; cut the small intestines into tiny pieces and add to the meat; now add the liver broken up, also all eggs found in the terrapins. Now put it into a stewing-pan with the juice it has given out while being cut. Roll the butter in flour, add it to the terrapin, and stand in a very moderate fire until heated. Boil the six eggs for fifteen minutes; take out yolks; mash to a smooth paste with two tablespoonfuls of the wine, then add this, the cream and seasoning to the terrapin; let it boil up once; take from fire, add wine, and serve. It must never be boiled after adding wine. Add more or less wine to taste.

DEVILED CRABS.

Twelve nice heavy crabs, half a pint cream, two tablespoonfuls flour, one-quarter grated nutmeg, four egg yolks boiled hard, one tablespoonful each of salt, butter and chopped parsley; salt and cayenne to taste.

Put the crabs in warm water; add the salt, and put the kettle over a brisk fire. Boil thirty minutes. Take up and drain; break off all claws; separate the shells; remove the spongy fingers and the stomach, which is

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found under the head. Pick out all the meat. Put the cream on to boil, rub butter and flour together, and add to the boiling cream ; stir and cook two minutes. Take from the fire, add the crab meat, the egg yolks mashed fine, parsley, nutmeg, salt and cayenne. Clear the upper shells of the crabs, fill them with the mixture, brush over with beaten egg, cover with bread crumbs, and put in a quick oven to brown ; or better, put them in a frying basket and plunge into boiling Cottolene until a nice brown.

STUFFED CRABS.

Boil crabs, and when cold pick meat carefully from shells ; to this meat add one-third as much fine bread crumbs as you have meat, butter, a small quantity cayenne pepper and a little dried thyme ; add enough sweet cream to make the mixture moist. Carefully wash and scrub the shells, and when carefully wiped, fill with the crab meat. Dust the tops with cracker dust, and fry in hot Cottolene.

STEWED LOBSTER.

Cut the lobster fine ; put it in a stew-pan with a little milk or cream. Boil up once, add one tablespoonful butter, a little pepper, and serve plain or on toasted crackers. Cook lobster just long enough to heat it, as a longer cooking renders it tough.

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BROILED WHITE FISH—FRESH.

MRS. G. E. P.

Wash and drain the fish ; sprinkle with pepper, and lay with the inside down upon the gridiron, and broil over fresh bright coals. When a nice brown, turn for a moment on the other side, then take up and spread with butter. This is a very nice way of broiling all kinds of fish, fresh or salted. A little smoke under the fish adds to its flavor. This may be made by putting two or three coals under the gridiron.

BOILED FISH.

Small fish for boiling may be put into boiling salted water ; large fish, or large pieces of fish, should be put over the fire in cold water ; boiled fish is done when the flakes begin to separate, or when a fin can easily be pulled from a large fish ; boiled fish is usually served on a folded napkin, with a bowl of sauce ; if the sauce is poured over the fish, of course the napkin is not used ; parsley or lemon are good garnishes for boiled fish.

If there is no fish-kettle with a drainer, it is best to tie up the fish in cloth before boiling it, in order to take it up without breaking it. Use any good table sauce for boiled fish.

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BAKED RED SNAPPER.

For a red snapper weighing five pounds, use one pint of oysters, half a cupful of powdered cracker crumbs, half a teaspoonful of onion juice, half a teaspoonful of pepper, four tablespoonfuls of butter, one teaspoonful of chopped parsley, and flour for dredging.

Chop the oysters very fine; then add to them the powdered cracker, one generous tablespoonful of butter, one-quarter of a teaspoonful of pepper, one teaspoonful of salt, and parsley. Mix all thoroughly, and let the mixture stand until the fish is ready. Now cut the fins from the fish, and see that there are no scales left on. Wash quickly in cold water.

Rub one tablespoonful of the salt into the fish, and then pack the stuffing into the vent. Fasten the opening with steel skewers, or sew it together.

Have a flat tin sheet well buttered, and place it, buttered side up, in a large dripping-pan. Lay the fish on this, and dredge lightly with salt, pepper and flour. Pour half a pint boiling water into the pan and place it in a hot oven.

Put two tablespoonfuls of butter in a frying-pan, and place on the fire. When the butter becomes hot, add the flour, and stir until it is brown. Now draw the pan back, and gradually add one pint of cold water. Let this boil for five minutes, and turn it into a small basin and keep it hot on the back of the range. This is for

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basting the fish. Begin at once, and use about one-fourth of the sauce; then dredge lightly with salt, pepper, and flour. Baste again in ten minutes, and twice more in the next half-hour. The water in the pan will need renewing with every basting. It will take the fish one hour to cook. Serve with a brown or Madeira sauce. Any of the simpler sauces will answer, if more convenient. (Cottolene may be used instead of butter.)

BARBECUE OF MACKEREL.

Scale and wash a fresh mackerel of medium size, split it down the back, take out the back-bone, lay the fish skin down in the pan just large enough to hold it, sprinkle it with two saltspoonfuls of salt and quarter of a saltspoonful of pepper, lay on it two table-spoonfuls of butter and set it in front of a clear fire, where no ashes can fall upon it; let it brown, basting it every two minutes with the butter which will melt and run into the pan; as soon as it is brown, set the pan over the fire for five minutes, and then put the fish in a large deep platter and keep it hot. Stir into the pan in which it was browned a table-spoonful of flour, and set it over the fire to brown; as soon as it is brown, stir with a pint of boiling water, a saltspoonful of salt and a quarter of a saltspoonful of pepper, and let it boil two minutes, stirring it constantly; then pour this sauce over the fish, and serve it hot.

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MEATS

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When cutting meat to cook, always cut across the grain of the muscle.

Never wash fresh meat before roasting; scrape it, if necessary to clean it. If it has been wet or moist, wipe it thoroughly dry before cooking.

Never put meat directly on the ice; put it in a vessel on the ice.

If you baste roast meats, do not use salt in the basting; salt the meat when removed from the oven.

Salt and season boiling meats while cooking.

In boiling, put fresh meats in hot water, and salt meats in cold water; boil both slowly.

Never salt and pepper broiling meats while cooking. Season with salt, pepper and butter after removing from the gridiron.

An ordinary pan is good for broiling; heat very hot; use no fat of any kind; put the meat flat on the pan, turn rapidly and often, and you will find a "pan broil" very good; season when done.

ROAST BEEF WITH YORKSHIRE PUD- DING.

When roasting a piece of beef, set it up on a cricket or muffin rings, so that the juice will drop into the pan

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below ; three-quarters of an hour before it is done, mix up the following and pour into the pan under the meat : one pint of milk, four eggs beaten very light, pinch of salt, one cup of flour. Cut in pieces and serve with the roast.

STUFFED STEW OF BEEF.

Take three pounds from upper side of round. Make gashes in the meat about two inches long and almost through it. Mix one-fourth of a teaspoonful of black pepper, one-fourth of a teaspoonful of nutmeg, one-half teaspoonful of allspice, one-fourth teaspoonful of cloves, and one teaspoonful of salt. Mix one cup of bread-crumbs, one tablespoonful of chopped parsley, and one tablespoonful of butter (melted) together. Rub the meat on both sides with the spices, and put the remainder in the gashes. Fill the gashes nearly full with the bread-crumbs. Cut one-fourth of a pound of larding pork into pieces the size of the gashes, and work them down with the crumbs. Now tie the meat around with a piece of twine to hold in the filling. Put it in a saucepan, and cover with a gravy made as follows: Put one tablespoonful of butter in a frying-pan and let it brown ; add one tablespoonful of flour and mix well ; then add one quart of stock, stir until it boils ; then add one tablespoonful of mushroom catsup, one of tomato cat-

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sup, one of Worcestershire sauce, one onion, and one bay leaf, and pour it over the meat ; simmer gently three hours. Then take the meat out, put it in a baking-pan, pour over two tablespoonfuls of glaze or gravy, and put it in the oven for ten or fifteen minutes to brown. Then dish and strain the gravy over and around it.

FRIZZLED BEEF.

One-quarter pound dressed beef cut as thin as Saratoga potatoes, three ounces butter and Cottolene mixed, two teacupfuls milk, one tablespoonful flour.

Place butter in skillet over moderately hot fire ; when it commences to brown, add beef, and sift the flour in gradually ; let all cook till the flour looks brown, but be careful not to scorch, then add milk, stirring all the time, till the dressing has cooked to consistency of rich cream. This is a delicious breakfast relish, and the mixture is admirable to be eaten with griddle cakes.

BRAISED BEEF'S TONGUE.

Wash the tongue, put it into a kettle and cover with boiling water ; *simmer* gently for two hours. Then take out the tongue, skin it, trim off the rough pieces at the roots, and remove the bones. Now tie the tip of the tongue around to the side of the thicker part ; fasten

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it. Now put two tablespoonfuls of butter in a frying-pan and brown it, then add two tablespoonfuls of flour, mix well; then add one quart of stock or the water in which the tongue was boiled, one onion, one carrot, one turnip, one potato, sliced, a sprig of parsley, two bay leaves, a tablespoonful of Worcestershire sauce, and a tablespoonful of mushroom catsup; stir until it boils. Put the tongue in a baking or braising pan, pour this sauce around it; if in a baking pan, cover; put it in the oven two hours, basting every fifteen minutes. When done, dish the tongue, remove the strings. Boil the sauce until reduced to one pint, pour it over and around the tongue, and serve.

BEEF'S TONGUE BOILED.

Wash a large, perfectly fresh tongue in three waters. Then cover well with boiling water; a little salt—plenty of it—and cook about twelve minutes to the pound. Strip off the skin; dish, when you have trimmed away the root, pour over it the following sauce: Strain a cup of liquor in which the tongue was boiled; set over the fire, and stir in two tablespoonfuls of butter cut up in flour, pepper to taste; the juice of a lemon, and when this has thickened, two small pickled cucumbers, chopped. This is a dish whose merits deserve to be better known. (Save the liquor.)

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MOCK DUCK.

Spread dressing, as for a turkey, on a thick round of
beefsteak ; season, roll up, tie, and roast ; baste often.
Serve with gravy.

BEEF HEART.

In the forenoon, put the heart into a weak brine. In
the evening change to another brine. In the morning,
put to cook in boiling water, and cook fully three hours.
When tender, have ready a dressing of bread crumbs,
mixed with melted Cottolene, and pepper and salt,
and stuff it. Put it in an oven twenty minutes, to cook
the dressing. Let get cold, and slice very thin ; season
with a little salt and pepper, if necessary.

ROAST TRIPE.

Take three pounds of tripe, stuff it with bread chopped
fine, a piece of Cottolene, salt and pepper. Lay it over
the tripe with a spoon. Then roll it over the narrowed
length, so that the dressing will be in folds. Put in a
baking pan, and roast for an hour, basting with hot
water and Cottolene.

ROASTED CALF'S LIVER.

Three teacupfuls bread crumbs, two onions chopped

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fine, one egg, butter size of an egg, three ounces of Cottolene, one pint water, seasoning.

Skin the liver and take out the larger veins; score across almost an inch apart and quite deep, but not entirely through the liver. Make a filling of the bread crumbs, onions, egg and butter, and season with pepper, high salt, sweet marjoram, thyme and parsley. Fill all the scores with the filling. Baste with a dressing made of the Cottolene, water and a little seasoning. Baste well. Bake two hours in a good oven, and baste well.

MUTTON CUTLETS.

Six chops, one egg, one teaspoonful salt, one-quarter teaspoonful pepper, one-half a pint dried bread crumbs; Cottolene for frying.

Put Cottolene in the frying-kettle about four inches deep, and heat slowly. Have the chops cut about an inch thick. Season them with the salt and pepper, then dip them in the beaten egg and roll in the bread crumbs. When the fat is smoking hot, put in the cutlets, and cook them for six minutes. After they have been cooking for one minute, set the kettle where the heat is not so great, yet where the fat will be nearly as hot as when over the coals. Drain the cutlets on brown paper and serve on a hot dish with tomato sauce.

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One slice of mutton, from the leg, cut about an inch thick, and cooked in one piece, may be substituted for the chops. Veal cut half an inch thick may be prepared in the same manner, but should be cooked for ten minutes.

MUTTON HAGGIS.

Chop the uncooked heart, tongue, and half of the liver of a sheep, and mix with them one-half their weight in chopped bacon ; add a half-cup of stale bread-crumbs, the grated rind of one lemon, a teaspoonful of salt, one-quarter teaspoonful of black pepper, and two well-beaten eggs ; pack this into a well-buttered mould, cover, place it in a kettle partly filled with boiling water, and boil slowly for two hours. When done, turn it on a dish, and serve it plain or with Sauce Béchamel.

BAKED PORK AND BEANS.

Soak one quart of pea beans in cold water over night. In the morning put them into fresh cold water, and simmer till soft enough to pierce with a pin, being careful not to let them boil enough to break. If you like, boil one onion with them. When soft, turn them into a colander, and pour cold water through them. Place them with the onion in a bean pot. Pour boiling water over one-quarter of a pound of salt pork, part fat

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and part lean ; scrape the rind till white. . Cut the rind in half-inch strips ; bury the pork in the beans, leaving only the rind exposed. Mix one teaspoonful of salt—more, if the pork is not very salt—and one teaspoonful of mustard with one-quarter of a cup of molasses. Fill the cup with hot water, and when well mixed pour it over the beans ; add enough more water to cover them. Keep them covered with water until the last hour ; then lift the pork to the surface and let it crisp. Bake eight hours in a moderate oven. Use more salt and one-third of a cup of butter if you dislike pork, or use half a pound of fat and lean corned beef.

The mustard gives the beans a delicious flavor, and also renders them more wholesome. Many add a teaspoonful of soda to the water in which the beans are boiled, to destroy the acid in the skin of the beans. Yellow-eyed beans and Lima beans are also good when baked.

Much of the excellence of baked beans depends upon the bean-pot. It should be earthen, with a narrow mouth and bulging sides. This shape is seldom found outside of New England, and is said to have been modelled after the Assyrian pots. In spite of the slurs against "Boston baked beans," it is often remarked that strangers enjoy them as much as natives, and many a New England bean-pot has been carried to the extreme

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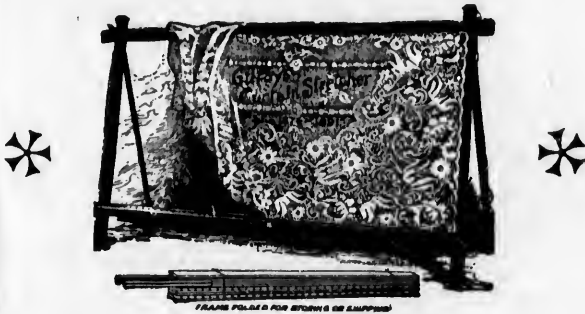
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South and West, that people there might have "baked beans" in perfection. They afford a nutritious and cheap food for people who labor in the open air.

ENGLISH PORK-PIE.

Make a pie-crust, not very rich, and put around the sides of a deep pie dish. In the bottom, and above, put layers of thin sliced bacon, thin sliced potatoes, onions chopped or sliced very fine, lean fresh pork cut into small pieces. Season with pepper, salt and sage. Fill the dish with any good gravy left from roasts or with water thickened for the occasion, with some butter added. Cover with crust, and baked about half an hour. Cover the pie with thick brown paper if it gets too brown.

TO STEW PORK.

Take a nice piece of the leg of fresh pork ; rub it with a little salt and score the skin. Put it into a pot with sufficient water to cover it, and stew it gently for two hours or more, according to its size. Then put into the same pot a dozen or more sweet potatoes, scraped and split and cut in pieces. Let the whole stew gently together for an hour and a half, or till all is thoroughly done. This stew will be found very good. For sweet potatoes you can substitute white ones mixed with sliced turnips, or parsnips scraped and split.

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SOUSE OF PIGS' FEET.

Put the pigs' feet and ears, when well cleaned, over the fire in cold water. Boil till tender; pour over them in a jar a pickle made of cider vinegar, whole peppers, cloves and mace, boiling hot. They will be ready to eat in three days or less.

STUFFED HAM.

One pound bread crumbs, five ounces Cottolene one teaspoonful each of cloves, allspice, nutmeg, ginger, mace, celery and salt, half a teacupful sugar, two large tablespoonfuls mustard, six eggs well beaten, one boiled ham.

Mix the above ingredients and moisten with cream. Gash your ham while hot, fill in with the dressing. Rub over with the white of an egg, sugar and grated crackers. Set in the stove to brown.

PACON FRAZE.

Beat four eggs into a batter with one-half teacupful cream and teaspoonful flour; fry some thin slices of bacon and dip them in it; lay the bacon in a frying-pan with heated Cottolene, pour the batter over it, and when both sides are well browned lay on a heated dish and serve hot. A good breakfast relish.

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MOCK CHICKEN BOILED.

Take the end part of the leg of young pork with the foot attached. Have the bone taken out of the leg, and put a stuffing, either of potato or bread, with sage, thyme or sweet marjoram in the empty space. Roll the meat in a long cloth, tie securely at the end, and set it over the fire, covered with cold water; as the water boils the heat is reduced until it only simmers, and this gentle cooking is continued for two hours; the pot is then removed from the hottest part of the fire, and the pork allowed to stand for twenty minutes in the broth in which it was boiled, or after you take it from the cloth, brown it for a short time in the oven, which brings out all its gelatinous sweetness.

MUTTON CHOPS.

Cut them nicely, clearing away all ragged ends and edges; fry for a few moments, covered closely, and then dip each piece in cracker crumbs and beaten egg, or you may prepare them as for frying; then lay them in a dripping pan, and put into the oven to bake; baste frequently with a little melted butter and water.

ROAST VEAL.

MRS. D. S. F.

Prepare a leg of veal for the oven, by washing, drying, and larding it with strips of fat bacon or ham, and

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dredging it all with flour, and seasoning with salt and pepper; baste frequently, and serve with the gravy thickened. A roast fillet of veal should be prepared by stuffing it with bread crumbs, seasoned with chopped ham, summer savory, pepper and salt. Dredge lightly with flour, and bake.

NECK PIECE OR SHOULDER OF VEAL.

MRS. C. C. STRATTON.

Put a piece of butter the size of an egg into a kettle; put it on the stove; when it begins to fry, put in the veal, season it and let it fry until brown, then add water sufficient to cook it. When done, take cream and flour well stirred, and thicken as for fricasseed chicken, and you have a nice dinner, very like chicken, and much cheaper. Two pounds of veal will make a dinner for six or eight, providing it is not all bone.

BOILED LEG OF MUTTON.

Boil well in clear water until tender, seasoning the water with salt; serve with egg sauce, and garnish with parsley, sliced lemons, or some sour jelly.

BOILED TONGUE WITH TOMATO SAUCE.

MRS. J. ELLIS.

Half boil a tongue, then stew it with a sauce made of

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a little broth, flour, parsley, one small onion, one small carrot, salt and pepper, and one can of tomatoes cooked and strained. Lay the tongue on a dish, and strain the sauce over it.

VEAL CAKE.

MISS BROKOVSKI.

Butter your mould, then put in a layer of veal and ham, cut in thin slices, season it with cayenne, salt, a little beaten mace, some parsley, and a very little shallot, some eggs boiled hard and cut in slices ; press it down and bake it, make a little veal gravy with a few shreds of isinglass, strain it, and add a small quantity of catsup, pour it over hot, when cold turn it out.

BOILED AND BAKED HAM.

MRS. P. B. AYER.

Boil your ham tender ; cover it with the white of a raw egg, and sprinkle sugar or bread crumbs over it ; put it in the oven and brown ; it is delicious also covered with a regular cake icing and browned.

JELLIED VEAL.

M. A. T.

Boil the veal tender, pick it up fine, put in a mould, add the water it was boiled in, and set it in a cold place ; season with salt and pepper to taste ; a layer of hard boiled eggs improves it.

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FRICANDEAU.

MRS. J. M. BROWN AND MRS. M. L.

Three and one-half pounds of cold roast veal chopped fine, one tablespoonful of salt and one of pepper, one-half of a nutmeg, four or five rolled crackers, three eggs. If the veal is thin, add a piece of butter half as large as an egg, and a tablespoonful of cream. Form all this in a large roll, and spot the roll over with bits of butter; then strew over it the pounded crackers (a little of the cracker should be mixed with the meal), put it in the oven, and from time to time add a little water. Cook slowly two hours. When cold, slice thin, and it makes an excellent relish.

SWEET BREADS.

Scald in salt and water, take out the stringy parts; then put in cold water a few minutes; dry in a towel; dip in an egg and bread crumbs, and fry brown in butter; when done place on a hot dish; pour into the pan a cup of sweet cream, a little pepper and salt, and a little parsley chopped fine; add flour, and when boiling pour over the sweet breads; add mushrooms, if desired.

TRAVELLING LUNCH.

MRS. J. L. B.

Chop sardines, ham, and a few pickles quite fine; mix with mustard, pepper, catsup, salt, and vinegar; spread between bread nicely buttered. This is to be cut crosswise, like jelly cake.

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FOR SALE EVERYWHERE

BAKED HAM.

MRS. W. G. DAVIS.

Most persons boil ham. It is much better baked, if baked right. Soak it for an hour in clean water and wipe it dry, next spread it all over with thin batter, and then put it into a deep dish with sticks under it to keep it out of the gravy. When it is fully done and the batter crusted on the flesh side, take off the skin and set it away to cool.

BOILED HAM.

MRS. C. WAGGONER.

Take a ham weighing about eight or ten pounds; soak it for twelve or twenty-four hours in cold water; then cover it with boiling water, add one pint of vinegar, two or three bay-leaves, a little bunch of thyme and parsley (the dried and sifted will do, or even the seeds of parsley may be used, if the fresh cannot be procured); boil very slowly two hours and a half, take it out, skim it, remove all the fat, except a layer half an inch thick; cut off with a sharp knife all the black-looking outside; put the ham into your dripping pan, fat side uppermost, grate bread crust over it, and sprinkle a teaspoonful of powdered sugar over it; put it in the oven for half an hour, until it is a beautiful brown. Eat cold; cut the nicest portion in slices; the ragged parts and odds and

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ends can be chopped fine and used for sandwiches ; or, by adding three eggs to one pint of chopped ham, and frying brown, you have a delicious omelette for breakfast or lunch. The bones should be put in a soup-kettle, the rind and fat should be rendered and strained for frying potatoes and crullers. Ham cooked in this way will go much farther than when cooked in the ordinary manner.

TO ROAST VENISON.

MRS. PORTER.

Wash a saddle of venison thoroughly in several waters then rub it over with vinegar, red pepper, and a little salt ; lard with strips of salt pork rolled in seasoned bread crumbs ; season, if you like, with sweet marjoram and sweet basil, one tea-spoonful each, also pepper ; then rub the whole with currant jelly, and pour over it one bottle of claret wine. Let it stand all night, and next morning cover the venison with a paste made of flour and water half an inch thick ; then cover with a soft paper, and secure well with strings ; place it in the dripping-pan with some claret, butter, and water, and baste very often ; half an hour before you take it up, remove paste and paper, baste it with butter, and dredge with flour to make it brown.

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FOR SAUCE.—Take a pound and a half of scraps of venison, with three pints of water, a few cloves, a few, blades of mace, one-half a nutmeg, and salt and cayenne pepper to taste; boil it down to a pint, skim off the fat and strain; add half a pint of currant jelly, one pint of claret and one-quarter pound of butter, divided into bits and rolled in flour.

TONGUES.

To Boil a Tongue.

Trim and wash the tongue, put it into cold water at such a distance from the fire that it may be an hour in heating; then let it simmer from three to four hours, according to size, take it out of the hot water, and plunge it into cold water, when the skin can be easily drawn off. If wanted to be served hot, it should be *glazed* over with a jelly of cow's heel or calf's foot, laid on with a paste-brush, two or three times, till it looks transparent, and then send in with mashed turnips and sliced carrots.

If a tongue be boiled to send to the table cold, it is now usually rolled up as soon as boiled and skinned; the thick put in the middle after it has been nicely trimmed. It must then be bound with tape, put into a tin mould, with a weight upon it for twenty-four hours; when turned out, remove the tape and put a silver skewer through, and cut it like a fillet of veal.

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READING maketh a full boy,
Conference a ready boy,
Writing an exact boy,

And **JOHNSTON'S FLUID BEEF** a strong boy.

Sauces for Meat and Fish

*

ENGLISH SAUCE.

One pound brown sugar, half-pound salt, half-pound garlic, half-pound onions, quarter-pound pepper, quarter-pound ground ginger, half-pound mustard seed, one pound raisins, two pounds apples, half-ounce cayenne, two quarts vinegar. The raisins to be chopped, apples to be peeled and cut, and boiled in one pint of the vinegar; garlic and onions must be chopped fine and well bruised, the sugar made into syrup with one pint of the vinegar. When the apples are cool, mix the whole, including the remainder of the vinegar; blend well together, and jar.

TOMATO MUSTARD.

One peck of ripe tomatoes; boil with two onions, six red peppers, four cloves of garlic, for one hour; then add a half-pint or half-pound salt, three tablespoonfuls black pepper, half-ounce ginger, half-ounce allspice, half-ounce mace, half-ounce cloves; then boil again for one hour longer, and when cold add a pint of vinegar and a quarter pound of mustard; and if you like it very hot, a tablespoonful of cayenne.

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GOVERNOR'S SAUCE.

Slice a peck of green tomatoes, sprinkle salt over them, say about a cupful, and let them stand one night ; in the morning pour off the liquor, and put them in a kettle with vinegar enough to cover them, add six green or red peppers (moderate size), four large onions chopped fine, one cup of brown sugar, one cup of scraped horse-radish, a tablespoonful of cloves, one of allspice, a teaspoonful of cayenne, one of white pepper ; let it simmer till soft, put into jars, and always keep it air-tight.

TOMATO SAUCE.

Thirty-six ripe tomatoes, six green peppers, two onions chopped fine, two cups of sugar, two tablespoonfuls of salt, two teaspoonfuls of ground cloves, two teaspoonfuls of mustard, two teaspoonfuls of cinnamon, two cups of vinegar, and boil half a day.

TOMATO CHILI SAUCE.

Nine ripe tomatoes, peeled and cut small, red peppers and one onion chopped fine, one teacupful vinegar, two tablespoonfuls brown sugar, one tablespoonful salt, one teaspoonful ginger, one of cloves, one of allspice, vinegar in last ; stew one hour.

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FOR SALE EVERYWHERE

WINTER SAUCE

One peck green tomatoes chopped fine, two dozen large onions peeled and chopped, one dozen green or red peppers chopped fine; salt, pepper, and spice to suit taste.

GOOSEBERRY CATSUP.

Five pints vinegar, four pounds green gooseberries, one-half pound brown sugar, one-half pound raisins, one-quarter pound currants, one-quarter pound common salt, two ounces mustard, two ounces onions, one-half ounce chilies, one-half ounce allspice, one-half ounce ground ginger, one-half ounce ground mace, one-half ounce turmeric, one nutmeg. Boil the vinegar, currants, raisins, onions, gooseberries and chilies till quite soft, then pour through a fine sieve on the remaining ingredients.

DRAWN BUTTER.

Drawn butter forms the basis of most sauces. From this a great variety may be made, by adding to this different flavors—anchovies, okra, onions, celery, parsley, mint, and relishes—using those flavors which are suitable for the meat, game, or fish with which the sauces are to be served. A good standard receipt for drawn butter is as follows:

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Rub one tablespoonful of flour with one-quarter of a pound of butter ; when well mixed put in a saucepan with a tablespoonful of milk or water ; set in a dish of boiling water, shaking it well until the butter melts and is nearly boiling. It should not be set directly on the stove or over the coals, as the heat will make the butter oily and spoil it.

MADE MUSTARD.

Pour a very little boiling water over three tablespoonfuls of mustard ; add one saltspoonful of salt, a tablespoonful of olive oil, stirred slowly in, and one teaspoonful of sugar ; add the yolk of an egg beaten well, and pour in vinegar to taste. It is best eaten next day.

CELERY VINEGAR.

Soak one ounce of celery seed in half a pint of vinegar ; bottle it, and use to flavor soups and gravies.

SPICED CURRANTS.

Six pounds currants or gooseberries, five pounds sugar, half a pint of vinegar ; spices, cloves, and cinnamon. Boil till thick.

ROUGH DRY WASHING—Something New

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CURRENT SAUCE FOR VENISON.

Half an hour before the venison is done, pick over an ounce of dried currants, wash them well, put them over the fire in half a pint of hot water, and boil them for fifteen minutes; then add to them two heaping table-spoonfuls of bread crumbs, one of butter, a palatable seasoning of salt and pepper, and six whole cloves, and boil the sauce gently; just before serving it add a glass of port wine.

HORSE-RADISH SAUCE.

Put a half-pint of milk or cream in a double boiler. Rub together a tablespoonful of butter and an even tablespoonful of flour, then stir them into the boiling milk, add one ounce of young horse-radish, finely grated, a half-teaspoonful of salt, and a half-teaspoonful of sugar.

This is exceedingly nice to serve with boiled, fresh or salt fish.

SAUCE PIQUANT.

Take one tablespoonful of chopped parsley and rub it to a paste, then add gradually, rubbing all the while, the yolks of three hard-boiled eggs; add a quarter of a teaspoonful of dry mustard, and a teaspoonful of Worcestershire sauce, mix until smooth, and add a tablespoonful of vinegar, two tablespoonfuls of butter, and a teaspoonful grated onion; then add gradually a half-pint of boiling stock, season with salt and pepper, and serve at once.

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ROMAN SAUCE.

Put one teacup of water and one of milk on the fire to scald; stir in a tablespoonful of flour and three well-beaten eggs. Season with pepper and salt, two ounces of butter and a tablespoonful of vinegar. Boil four eggs, slice and lay over the dish. Serve with boiled tongue, beef, venison or fish.

MAITRE D'HOTE SAUCE.

Add to one teacupful of fresh made drawn butter, the juice of one small lemon, chopped parsley, minced onions and thyme, cayenne pepper and salt. Beat while simmering. Serve with meat or fish.

OYSTER SAUCE.

One pint oysters, half a lemon, two tablespoonfuls butter, one tablespoonful flour, one teacupful milk or cream, cayenne and nutmeg to taste.

Stew the oysters in their own liquor five minutes, and add the milk. When this boils, strain the liquor and return to the saucepan. Thicken with the flour when you have wet it with cold water, stir it well in, put in the butter, next the cayenne (if you like it); boil one minute, squeeze in the lemon juice, shake it around well, and pour out.

Or, drain the oysters dry without cooking at all; make the sauce with the liquor and other ingredients

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just named. Chop the raw oysters, and stir in when you do the butter, boil five minutes, and pour into the tureen. Some put in the oysters whole, considering that the sauce is handsomer than when they are chopped.

Oyster sauce is used for boiled halibut, cod, and other fish, for boiled turkey, chickens, and white meats generally.

MINT SAUCE.

Three tablespoonfuls vinegar, two tablespoonfuls mint, one tablespoonful sugar, one tablespoonful salt.

Mix ten minutes before using. To be served with spring lamb.

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Poultry and Game

*

When poultry is brought into the kitchen for use, it should be kept as cool as possible. The best position in which to place it is with the breast downwards on a shelf or marble slab. The crop should be taken out. Choose fowls with a thin, transparent skin, white and delicate. Time required to boil poultry : a chicken will take about twenty minutes ; a fowl about forty minutes ; a small turkey an hour and a half ; a large turkey two hours or more.

BOILED FOWL.

Take a young fowl, and fill the inside with oysters ; place in a jar and plunge into a kettle of water, boil for one and one-half hours, there will be a quantity of gravy in the jar from the juice of the fowl and the oysters, make this into white sauce with the addition of egg, cream, or a little flour and butter ; add oysters, or serve up plain with the fowl. This is very nice with the addition of a little parsley to the sauce.

DRESSING FOR CHICKENS OR TURKEY.

MRE. F. D.

Chop bread crumbs quite fine, season well with pepper

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salt, and plenty of butter, moisten with a very little water, and add a few oysters with a little of the liquor, if you please. The best authorities say the dressing is the finest when it crumbles as the fowl is cut.

DRESSING FOR TURKEY.

C. KENNICOT.

One pint of soaked bread, two tablespoonfuls of sage, two tablespoonfuls of summer savory, two teaspoonfuls of salt, two teaspoonfuls pepper, butter size of an egg.

CHICKEN CROQUETTES.

MARION HARLAND.

Minced chicken, about one-quarter as much fine bread crumbs as you have of meat, one egg beaten light to each cup of meat, gravy enough to moisten the crumbs and chicken, or, if you have no gravy, a little drawn butter, pepper and salt and chopped parsley to taste, yolks of two hard boiled eggs rubbed fine with the back of a silver spoon, added to the meat; mix up into a paste with as little handling as may be, nor must the paste be too wet to mould readily; make with floured hands into rolls or ovate balls, roll in flour until well coated, and fry a few at a time, lest crowding should injure the shape, in nice dripping, or a mixture half lard and half butter. As you take them out lay in a hot colander, that every drop of fat may be drained off. Serve in a heated dish with cresses or parsley.

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CHICKEN CROQUETTES.

MRS. J. A. ELLIS.

Four and one-half pounds chicken boiled and chopped very fine, moisten to a thick pulp with the liquor in which it has been boiled. Mix with this a pint and a half of mashed potatoes beaten to a cream, three eggs, one teaspoonful of mustard, sweet marjoram, salt and pepper to taste, a little celery chopped very fine; soften with milk till very soft, and add a quarter of a pound of butter. Mould into forms, dip in egg and cracker dust, and fry in boiling lard.

FRIED CHICKEN.

MRS. BAUSHER.

Cut the chicken in pieces, lay it in salt and water, which change several times, roll each piece in flour, fry in very hot lard or butter, season with salt and pepper, fry parsley with them also. Make a gravy of cream seasoned with salt, pepper and a little mace, thickened with a little flour in the pan in which the chickens were fried, pouring off the lard.

FRIED CHICKEN.

One young chicken, weighing about four pounds, three gills cream or milk, half pint Cottolene, one table-spoonful salt, one-third teaspoonful pepper, three table-spoonfuls flour, one teaspoonful minced parsley.

Cut the chicken into handsome joints, and, after wiping

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it, season with half the salt and pepper and roll in two tablespoonfuls of flour. Now put the Cottolene and half a teaspoonful of salt in a frying-pan and place it on the fire. When it is smoking hot, put in the chicken, but do not crowd it. Brown on one side; then turn it, and brown the other side. Take up the chicken and place in a warm covered dish. Pour out of the frying-pan all the fat except about three tablespoonfuls. Stir one tablespoonful of flour into this fat, and when the mixture is smooth, gradually add the milk, stirring all the time. Season with the remainder of the salt and pepper. Add the parsley; then lay the browned chicken in the pan, and cook gently for five minutes. Serve on a hot dish with a garnish of parsley.

CHICKEN PIE.

One fowl weighing about four and one-half pounds, one quart boiling water, two tablespoonfuls butter, three tablespoonfuls flour, one heaping teaspoonful salt, one-quarter teaspoonful pepper. Half the materials called for in the rule for Pie Crust.

Cut the fowl into handsome joints, and clean the liver, heart and gizzard. Wash the bird, and put it in a stew-pan with the gizzard, liver and heart. Pour the boiling water on this meat and place on the fire. When the contents of the stew-pan begin to boil, skim carefully. Now mix the flour with a gill of cold water and stir

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into the stew-pan containing the chicken. Season with salt and pepper. Cover the stew-pan and set it back where the contents will only bubble at one side for two hours. If the chicken be tender at the end of that time, take it from the fire and add the butter. Invert a cup in the center of a pie-dish that will hold about three pints. Put the chicken and gravy in this dish and set away to get perfectly cold. When the chicken is cold, roll the paste into a piece the shape of the top of the dish, but a little larger. Cut a small hole in the center of the paste, that the steam may escape. Cover the chicken with the paste, folding it in at the sides, and bake in a moderately hot oven for one hour.

The flavor of this pie may be varied by adding, when the fowl is put on to boil, one bay leaf, half a teaspoonful of minced parsley and a teaspoonful of minced onion. Many people like hard boiled eggs, cut in slices, and mixed with the chicken pie. A pint of solid oysters may be added to the cooked chicken before the crust is put on. In case the oysters be used, an additional table-spoonful of flour should be allowed.

CHICKEN PIE WITH OYSTERS.

Boil a good-sized chicken until tender, drain off the liquor from a quart of oysters. Line the sides and bottom of a large, round pan with crust, put in a layer of oysters and a layer of chicken until the pan is full. Sea-

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son with pepper, salt, bits of Cottolene and the oyster liquor, add some of the chicken liquor. Cover with crust, and bake. Serve with sliced lemon.

ROAST DUCK WITH APPLES.

Pluck and singe a duck, draw it without breaking the intestines, wipe it with a wet towel and lay it in a baking-pan; wipe a dozen small sour apples with a wet cloth, cut out the cores without breaking the apples, and arrange them around the duck; put the pan into a hot oven and quickly brown the duck, then moderate the heat of the oven, and continue the cooking for about twenty minutes, or until the apples are tender but not broken; baste both duck and apples every five minutes until they are done, and then serve them on the same dish.

POTATO STUFFING FOR POULTRY AND GAME.

Potato stuffing may be used for any fowl, though it is better for ducks and geese. Take about two cups of mashed potatoes, a teaspoonful of onion juice or two spoonfuls of fine chopped onion, half a cupful of milk or cream, tablespoonful of butter, black pepper, salt, tablespoonful of chopped par-ley; many like yolk of egg, about two to the above quantity; mix and beat well.

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FORCE-MEAT FOR ROAST DUCK.

Soak a pint of stale bread crumbs in cold water, and squeeze them quite dry by wringing them in a clean towel ; chop fine a tablespoonful each of parsley and onion, and a level teaspoonful each of thyme, marjoram and sage ; peel, slice, boil and mash through a colander a pint of potatoes ; when all these ingredients are ready put them over the fire in a frying-pan containing two tablespoonfuls of hot Cottolene : season them with a heaping teaspoonful of salt and a saltspoonful of pepper, stir them until they are scalding hot, then remove the pan from the fire, quickly stir in the yolks of two raw eggs, and use the force-meat for stuffing the duck.

Notice that, in frying with Cottolene, this fat will brown before it begins to smoke ; the test of heat is to drop into the hot fat a crumb of bread, and fry as soon as the bread browns.

GOOSE STUFFED WITH SAUERKRAUT.

Draw and singe the goose. Wipe it inside and out with a damp towel, and fill it with sauerkraut. Sew it up, tie into shape, and place in a large kettle, cover it with about two quarts of sauerkraut. Cover the whole with boiling water and simmer gently for three hours. At the end of this time take out the goose, place it in a

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baking-pan, baste it with melted butter, dredge the breast thickly with flour, put it in a quick oven until a nice brown (about an hour). Serve in a bed of the boiled sauerkraut.

GRAVY FOR ROAST POULTRY AND GAME.

Put the giblets, or neck, liver, gizzard and heart, on to boil in one quart of water, and boil till tender, and the water reduced to one pint. Mash the liver, and, if desired, chop the gizzard, heart, and meat from the neck. Pour off the clear fat from the dripping-pan, and put the settlings into a saucepan; rinse out the pan with the water in which the giblets were boiled, and pour this water into the saucepan and put on to boil. Put three or four tablespoonfuls of the fat into a small frying-pan add enough dry flour to absorb all the fat, and when brown add the giblet liquor gradually, and stir till it thickens. Season with salt and pepper. If not smooth, strain it; pour half of it into the gravy-boat, and add the chopped giblets to the remaining half, and serve separately, as all may not care for the giblet gravy.

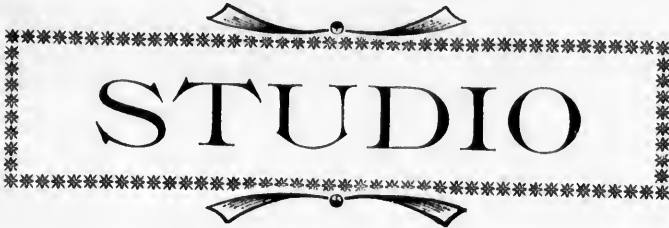
WILD DUCKS ROASTED.

Prepare for roasting the same as any fowl. Parboil for fifteen minutes with an onion in the water, and the strong fishy flavor that is sometimes so disagreeable in

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wild ducks will have disappeared. A carrot will answer the same purpose. Stuff with bread crumbs, a minced onion, season with pepper, salt, and sage, and roast until tender. Use butter plentifully in basting. A half hour will suffice for young ducks.

PRAIRIE CHICKENS--STEAMED AND BAKED.

Stuff them, after cleaning, with a dressing of bread crumbs and seasoning of pepper and salt, and mixed with melted butter. Sage, onion or summer savory may be added, if liked. Secure the fowl firmly with a needle and twine. Steam in a steamer until tender. Then remove to a dripping pan, dredge with flour, pepper and salt, and brown delicately in the oven. Baste with melted butter. Garnish with parsley and lumps of currant jelly.

VENISON.

Venison is one of the most easily digested meats. It may be cooked after the same rules as mutton or beef. It should be cooked rare, and served very hot with currant jelly. The saddle, or loin, is the choicest cut for roasting or for steaks. Steaks are also cut from the leg.

Venison steaks should be broiled the same as beefsteaks, and served with *maitre d'hôte* butter, made with currant jelly instead of lemon juice. The cheaper,

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tougher parts of venison may be stewed or braised. Venison should be wiped carefully before cooking, as the hairs are often found clinging to the meat.

DRESSING FOR BROILED GAME.

Mix an ounce of butter with about a teaspoonful of unmade mustard, salt, a dust of cayenne and a few drops of vinegar, or, if preferred, lemon juice. Score the flesh pretty deeply, coat it thickly with the above mixture and broil over a clear fire.

PIGEON PIE.

MRS. L.

Make a fine puff paste ; lay a border of it around a large dish, and cover the bottom with a veal cutlet, or a very tender steak free from fat and bone ; season with salt, cayenne pepper, and mace. Prepare as many pigeons as can be put in one layer of the dish ; put in each pigeon a small lump of butter, and season with pepper and salt ; lay them in the dish breast downwards, and cut in slices a half dozen of hard boiled eggs, and lay in with the birds ; put in more butter, some veal broth, and cover the whole with crust. Bake slowly for an hour and a half.

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BROILED PIGEONS OR SQUABS.

MARION HARLAND.

Young pigeons or "squabs" are rightly esteemed a great delicacy. They are cleaned, washed, and dried carefully with a clean cloth, then split down the back, and broiled like chickens. Season with pepper and salt, and butter liberally in dishing them. They are in great request in a convalescent's room, being peculiarly savory and nourishing.

CHICKEN PATÉS.

Mince chicken that has been previously roasted or boiled, and season well; stir into this a sauce made of half a pint of milk, into which, while boiling, a teaspoonful of corn starch has been added to thicken; season with butter, about a teaspoonful, then salt and pepper to taste. Have ready small paté pans lined with a good puff paste. Bake the crust in a brisk oven; then fill the pans and set in the oven a few minutes to brown very slightly.

DUCKS.

MISS S. P.

When roasted, use dressing as for turkey, with the addition of a few slices of onion. Many cooks lay over the game slices of onions, which take away the fishy

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flavor, removing the onion before serving. Make a sauce with the drippings in the pan in which the game is roasted, and to which are put the chopped giblets, which are previously well cooked ; thicken the gravy with brown flour, moistened with water. Serve with currant jelly.

ROAST GOOSE.

Stuff and roast in the same manner as ducks. Many cooks cover poultry with a paste of flour and water while baking, removing it before it is served.

TO STEW BIRDS.

MRS. JAS. BEATY.

Wash and stuff them with bread crumbs, seasoned with pepper, salt, butter or chopped salt pork, and fasten them tight. Line a stew pan with slices of bacon, add a quart of water and a bit of butter the size of a goose egg, or else four slices of salt pork. Add if you like sliced onions, and sweet herbs and mace. Stew till tender, then take them up and strain the gravy over them. Add boiling water if the liquor is too much reduced.

ROAST TURKEY.

After drawing the turkey, rinse out with several waters, and in next to the last mix a teaspoonful of soda

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The inside of a fowl, especially if purchased in the market, is sometimes very sour, and imparts an unpleasant taste to the stuffing, if not to the inner part of the legs and side bones. The soda will act as a corrective, and is, moreover, very cleansing. Fill the body with this water, shake well, empty it out, and rinse with fair water. Then prepare a dressing of bread-crumbs, mix with butter, pepper, salt, thyme or sweet marjoram. You may, if you like, add the beaten yolks of two eggs. A little chopped sausage is esteemed an improvement when well incorporated with the other ingredients. Or, mince a dozen oysters and stir into the dressing. The effect upon the turkey meat, particularly that of the breast, is very pleasant.

Stuff the craw with this, and tie a string tightly about the neck, to prevent the escape of the stuffing. Then fill the body of the turkey, and sew it up with strong thread. This and the neck-string are to be removed when the fowl is dished. In roasting, if your fire is brisk, allow about ten minutes to the pound; but it will depend very much upon the turkey's age whether this rule holds good. Dredge it with flour before roasting, and baste often—at first with butter and water, afterward with the gravy in the dripping-pan. If you lay the turkey in the pan, put in with it a tea-cupful of hot water. Many roast always upon a grating placed on the top of the

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pan. In that case the boiling water steams the under part of the fowl, and prevents the skin from drying too fast, or cracking. Roast to a fine brown, and if it threatens to darken too rapidly, lay a sheet of white paper over it until the lower part is also done.

Stew the chopped giblets in just enough water to cover them, and when the turkey is lifted from the pan, add these, with the water in which they were boiled, to the drippings; thicken with a spoonful of browned flour wet with cold water to prevent lumping; boil up once, and pour into the gravy-boat. If the turkey is fat, skim the drippings well before putting in the giblets. Serve with cranberry sauce. Some lay fried oysters in the dish around the turkey.

BOILED OR STEAMED TURKEY OR FOWL.

Clean, and rub well with salt, pepper and lemon juice, and stuff with oyster or bread stuffing. It is better without the stuffing, as the oysters are usually overdone, and the same flavor may be obtained from an oyster sauce served with the turkey. Truss the legs and wings close to the body, pin the fowl in a cloth to keep it whiter and preserve the shape. Put into boiling salted water. Allow twenty minutes to the pound. Cook slowly till tender, but not long enough for it to fall apart. Turkeys are much nicer steamed than boiled. Serve with oyster, celery, lemon, or caper sauce. Garnish

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with a border of boiled rice or macaroni, and pour part of the sauce over the fowl.

Fowls are sometimes stuffed with boiled celery, cut into pieces an inch long, or with macaroni which has been boiled and seasoned with salt and pepper.

BONED TURKEY.

When boned, fill with the following: one pair of chickens, weighing about eight pounds, one cold boiled tongue, one pint mushrooms or truffles, one pound sausage-meat, two tablespoonfuls chopped parsley.

Chop the uncooked meat of the chickens very fine. Cut the tongue into very thin slices. Cut the mushrooms also into slices, spread the turkey out on the table, with the inside up and the rump toward you, dust it well with salt and pepper. Now put on a layer of sausage-meat, then a layer of mushrooms, then a layer of chopped chicken, then a layer of tongue, then a sprinkling of parsley, and so on till you have used nearly all the materials given. Mix the remaining materials, which should be just enough to fill the wings and legs.

Bring the two sides of the skin together, giving the turkey a round form, sew it up, turn it over, tuck back the wings and fasten them with a small skewer, bring the legs down by the side of the turkey and fasten them in the same way.

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Now finish in precisely the same manner as for boned chicken. In selecting poultry to bone, choose those at least a year and a half old, with a smooth, perfect skin, and dry picked.

CHICKEN A LA CREME.

After cleaning carefully and washing in cold water, joint it and cut up nicely, then stew till well done. Then make a thickening of cream if you can get it, or rich milk and sifted flour, seasoned with butter, pepper and salt. Have ready baked two short cakes, made as for pie-crusts, but rolled thin and cut in squares. Lay the crusts on a dish and pour the chicken over them while hot—or, if preferred, use small soda biscuits instead of short cake. Either way it will be found very nice.

WOODCOCKS AND SNIPES.

Time, twenty to twenty-five minutes. Some woodcocks or snipes, butter, bread toasted, two slices of bacon.

After the birds are picked and trussed, put a thin layer of bacon over them, and tie it on, run a bird-spit through them, and tie it on to a common one. Toast and butter a slice of bread, and put it under them for the trail to drop on. Baste them continually with butter, and roast them, if large, for twenty-five minutes; if small, five minutes less. Froth them up, take up the toast, cut it in quarters, put in the dish, and pour some

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gravy and butter over it. Take up the woodcocks and put them on it, with the bills outwards. Serve with plain butter sauce in a tureen.

Snipes are dressed the same as woodcocks, only roast the large ones twenty minutes, small ones a quarter of an hour.

TO ROAST WILD DUCKS.

Time, twenty-five to thirty-five minutes. Wild ducks, butter, flour, cayenne pepper, one lemon, one glass of port wine.

When the ducks are trussed, spit them, and put them down to roast before a brisk fire, keeping the spit in rapid motion. Baste them plentifully with butter, dredge them lightly with flour, and send them up nicely frothed and browned, with a good gravy in the dish. Before carving it, the breast should have a few incisions made across it with a knife, and a piece of fresh butter put on it, then cut a lemon across, on one-half put a little salt, on the other a very small quantity of cayenne pepper, put the lemon together and squeeze the juice over the ducks, then add a glass of warmed port wine, and your ducks will be ready to carve.

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Vegetables

※

Boil fresh, young vegetables in hard water ; a little salt will harden the water at once.

Boil dried vegetables in soft water ; a little baking soda will soften water, and is useful in freshening and making tender green vegetables that are a little old or not wholly fresh. A little sugar is an improvement to beets, turnips and squash.

Cabbage, turnips, carrots, parsnips and beets are good boiled with fresh meats. When vegetables are served with salt meats, they are good boiled in the liquor in which the meat has been cooked ; take out the meat when done ; then cook the vegetables.

Underdone vegetables are unpardonable.

Boil onions, medium size, one hour ; green corn, twenty to twenty-five minutes ; peas and asparagus, twenty to twenty-five minutes ; potatoes, half an hour, if very small, less time ; cabbage and cauliflower, twenty-five minutes to half an hour ; carrots and turnips, forty-five minutes when young, one hour in winter ; Lima beans, if young, half an hour, old, forty-five minutes ; beets, one hour in summer, one hour and a half or even two hours, if large, in winter ; string beans, if slit or sliced and thin, half an hour ; if only snapped, forty-five minutes. Regulate this time always by the time the meat will be done.

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STEWED CARROTS.

Cut the carrots either into dice or long, narrow strips. Boil forty minutes in water, adding salt just before they are done. When done, drain, and pour over them cream sauce.

CAULIFLOWER AU GRATIN.

Trim off the outside leaves of a nice fresh cauliflower, tie it up in a piece of cheese cloth, and put it into well-salted boiling water; boil for twenty or thirty minutes. Be careful to take it out as soon as tender, or it will fall into pieces. Drain and separate the head into the little flowerets. Put these in a baking-dish, pour over cream sauce, sprinkle thickly with grated cheese, and brown in a quick oven.

CREAMED CAULIFLOWER.

Boil in salted water, just enough to cook it, then put it in a cup of milk or cream, and a very little thickening, and season with butter, pepper and salt.

CREAMED ONIONS.

After boiling half a dozen onions in three quarts of water for one hour, pour off the liquor, and cut the onions into small pieces. Season with salt and pepper, and pour a pint of cream sauce over them. Serve very hot.

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World's Fair—The only Canadian Factory receiving an award.

Sick Headache

USE

McGALE'S

Butternut Pills

25 Cents Per Box

To make the sauce.—First put a pint of milk into a saucepan to boil. Rub to a cream two tablespoonfuls of butter and one generous tablespoonful of flour, and when the milk begins to boil, stir this cream into it. Continue this stirring until the sauce is smooth. Season with salt and pepper, and boil up once.

BAKED TOMATOES.

Cut a slice from the blossom end, take out the seed and fill with a dressing made of bread, butter and seasoning. Put a bit of butter on each and bake half an hour.

BROILED TOMATOES.

Take large, round tomatoes, wash and wipe, put them on the gridiron over a good fire, when brown turn them. Place on a hot dish, with butter, pepper and salt.

SCALLOPED TOMATOES.

Put in a baking-dish a layer of bread crumbs, with bits of butter and then a layer of tomatoes, sprinkled with pepper, salt and sugar. Continue until the dish is full. Spread bread crumbs and butter over the top. Bake one hour.

SCALLOP OF TOMATOES AND GREEN CORN.

Take green corn cut from the cob, season with some

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CORN SALVE

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CHARRON'S PHARMACY

... FOR ...

Physicians' Prescriptions**1978 NOTRE DAME STREET****Bell Tel. 2595****Merchants Tel. 500**

fat pork chopped very fine, a minced shallot, pepper, salt and sugar. Let the top layer be tomatoes, butter, and season, and sift grated bread crumbs over it to brown the scallop. Bake covered half an hour, uncover and leave in the oven as much longer. This time is for a large dishful.

STUFFED POTATOES.

Take large, fair potatoes, bake until soft, and cut a round piece off the top of each. Scrape out the inside carefully, so as not to break the skin, and set aside the empty cases with the covers. Mash the inside very smoothly, working into it while hot some lard and cream—about half a teaspoonful of each for every potato. Season with salt and pepper, with a good pinch of grated cheese for each; work it very soft with milk, and put into a saucepan to heat, stirring, to prevent burning. When scalding hot, stir in one well-beaten egg for six large potatoes. Boil up once, fill the skins with the mixture, replacing the caps, return them to the oven for three minutes; arrange upon a napkin in a deep dish, the caps uppermost, cover with a fold of the napkin, and eat hot.

Or, you may omit the eggs and put in a double quantity of cheese. They are very good.

. . SEND FOR OUR PRICES FOR . .

FAMILY WASHING

(Laundry Dept.) **The MONTREAL TOILET SUPPLY CO.**
589 DORCHESTER STREET. Telephone 1807

Liver Troubles

... CURED BY USING ...

McGALE'S Butternut Pills

FOR SALE EVERYWHERE

QUIRLED POTATOES.

Peel, boil, season, and mash potatoes, then put through a colander into the dish in which you wish to serve. Brown in the oven.

SARATOGA POTATOES.

Peel and slice thin into cold water. Drain well, and dry in a towel. Fry a few at a time in boiling Cotto-lene. Salt as you take them out, and lay them on coarse paper for a short time. They are very nice cold for lunch, or to take to picnics.

LYONNAISE POTATOES.

Boil, peel and slice six potatoes. Put a sliced onion into a hot buttered frying-pan. When a little brown, put in the potatoes. Season, and when a golden brown, sprinkle over them a tablespoonful of chopped parsley. A combination of onion and parsley always means Lyonnaise.

FRIED POTATOES.

Potatoes that are to be fried raw should be pared and kept in cold water for several hours before being cooked. For French fried potatoes for six people, pare half a dozen potatoes of medium size. Cut them in two, length-wise, and then separate each part into three parts, cutting the length of the potato. Let them stand in ice water for an hour or more. Drain and wipe them dry.

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Johnston's Fluid Beef

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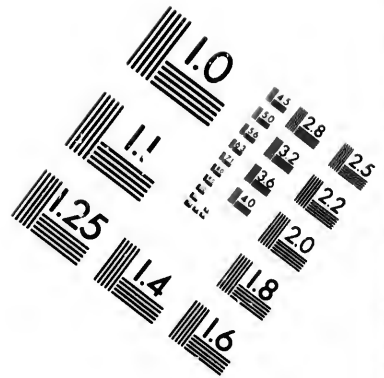
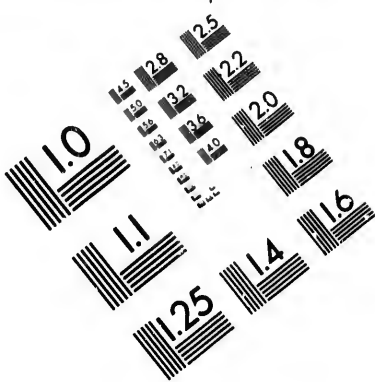
Put lard into the frying-kettle to the depth of about four inches, and have it smoking hot. Put the potatoes into the frying basket and lower this slowly into the hot fat, raising it a little whenever there is danger of the fat's rising to the top of the pan. Nearly all the steam will pass away in about half a minute. Cook the potatoes for about ten minutes, being careful not to let them get too brown. Lift the basket from the hot fat and set on a plate. Dredge the potatoes with salt, then shake well and serve immediately.

For thin fried potatoes, cut the vegetable in broad slices and no thicker than a wafer. Let these soak in cold water for twelve hours or more. This will remove much of the starch and coloring matter. Put the potatoes into fresh ice water an hour before they are to be fried. Drain and dry them quickly, as they must be crisp when put in the hot fat. Cook about half a pint at a time, keeping them in the fat for ten minutes, for they must be crisp throughout. Drain and dredge with salt. Thin fried potatoes may be served either hot or cold. This is one of the most satisfactory methods of cooking potatoes, as they can be served at any meal and are always acceptable at a picnic or cold luncheon.

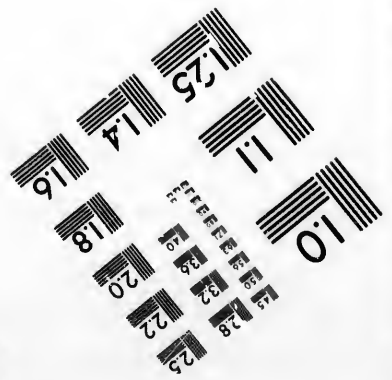
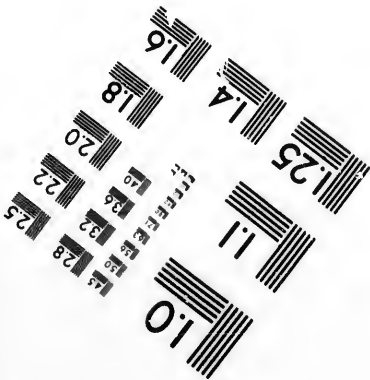
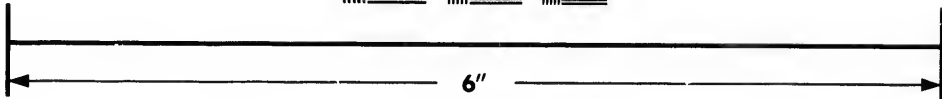
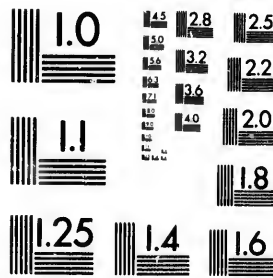
Sweet potatoes should be boiled for one hour, and then pared, cut, and cooked the same as French fried potatoes. Serve at once.

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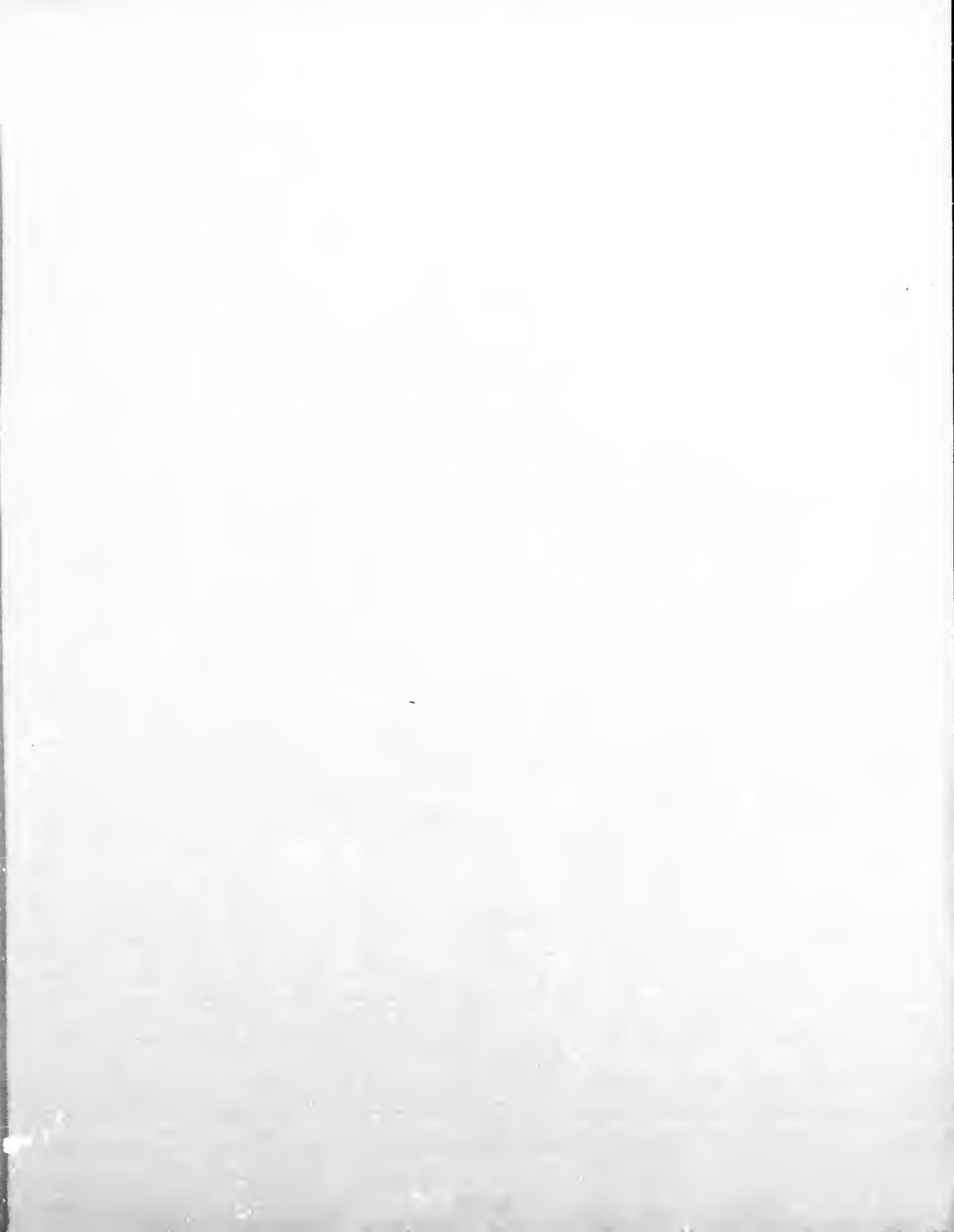


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Sick Headache

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Butternut Pills

25 Cents Per Box

FRIED EGG-PLANT.

Pare and cut in slices half an inch thick. Sprinkle a little salt on each slice and press down for an hour, then rinse in clear water, and dry well in a towel. Dip in egg and rolled cracker, and fry a nice brown in hot lard. Season more, if required.

STEWED CELERY.

MRS. FARKER.

Clean the heads, take off the coarse, outer leaves. Cut in small pieces, and stew. When tender, add cream, butter, and a little flour. Season to taste.

OKRA.

Boil young okra until tender. Drain, add cream and butter, sprinkle with salt and pepper, and serve hot.

COLD SLAW.

Shave cabbage fine, to one quart add the yolks of three eggs beaten, a tablespoonful of sugar, one of olive oil or melted butter, half a teacupful of thick cream, mustard, pepper and salt. Put the dressing over the fire, and stir, when thick pour over the cabbage. Let cool, and slice hard-boiled eggs over the top.

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THE MOST WHOLESOME DRINK FOR THE SUMMER

HOT SLAW.

Chop fine and sprinkle over with flour. Put a small piece of butter in the oven to melt. Salt and pepper the cabbage, and put in the pan with the butter. Mix half a teacupful of cream, one egg, one tablespoonful of mustard, one teaspoonful of sugar, and heat thoroughly. Serve warm.

RADNOR POTATOES,

Slice raw potatoes very thin, enough to fill a one-quart dish. Have about an ounce of lard, place a layer of potatoes in the dish, sprinkle pieces of lard and some pepper and salt over it. Repeat this until the dish is filled, and pour over it enough milk or cream to cover all. Cover and bake in a good oven about forty-five minutes; uncover and brown. Serve in the dish in which it is cooked. If the oven is not in good order it will require almost an hour to be thoroughly done. You will find this a delicious dish.

POTATO PUFF.

Take two cupfuls of cold mashed potatoes, and stir into it six teaspoonfuls of melted lard, beating to a white cream before adding anything else. Then put with this two eggs whipped very light and a teacupful of cream or milk, salting to taste. Beat all well, pour into a deep dish, and bake in a quick oven until it is nicely browned. If properly mixed it will come out of the oven light, puffy, and delectable.

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Liver Troubles

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McCALE'S Butternut Pills

FOR SALE EVERYWHERE

SMALL POTATOES.

Small potatoes are very nice cooked in this way. Peel them and boil in salted water, do not let them boil until they are soft. Beat one egg and have ready some fine cracker crumbs; roll the potato in the egg, and then in the cracker, and fry in lard until a light brown, turning frequently that the color may be uniform.

PURÉE DE POMMES DE TERRE.

Boil potatoes, rub through a sieve; to one and one-half pound of potatoes take four ounces butter, four yolks of eggs, some grated cheese, salt, pepper, two tablespoonfuls of cream. Put in dish; sift cheese and butter over. Bake in hot oven about twelve minutes.

CONSOMMÉ WITH ASPARAGUS.

Half a pint asparagus tops, one quart consommée, one quart boiling water, one teaspoonful salt. Use the delicate asparagus tops, and boil in the water with the salt for fifteen minutes. Drain, and put into a sauce-pan with the consommée. Boil gently five minutes, and serve.

CAULIFLOWER AU GRATIN.

One cauliflower, one ounce butter, one ounce flour, one gill of cold water, two tablespoonfuls cream, three ounces grated Parmesan cheese, one grain cayenne, one saltspoonful white pepper, one tablespoonful salt. Boil

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cauliflower fifteen minutes, place in a vegetable dish, make a sauce of flour, butter and milk, add to it two ounces of cheese, pour this over the cauliflower, sprinkle over remainder of cheese, and bake in a hot oven till nicely browned. Serve very hot. A firm head of cauliflower must be selected for this preparation. Soaked half an hour in salted water.

SWEET POTATOE PIE.

Take large sweet potatoes, and steam till they are soft, slice thin ; pastry is made in usual way, lay potatoes in a deep pie pan, sprinkle some flour over them, add two tablespoonfuls vinegar, one teaspoonful butter, half a teacupful water, sugar and nutmeg, or allspice to suit taste. Sweet potato pies should be eaten warm.

POTATO CROQUETTES.

Take finely mashed potatoes, and mix through them sufficient salt, pepper and butter to season well, with sweet milk or cream to moisten well ; mix thoroughly with this one beaten egg, and then make up into balls, being careful to have the surface perfectly smooth. Have ready one plate of beaten egg and one of cracker crumbs. Dip each roll or ball into the egg, and then into cracker crumbs, and fry a rich brown in hot lard. Serve.

FAMILY WASHING BY THE POUND

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McGALE'S

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FOR SALE EVERYWHERE

FRIED MUSHROOMS.

When pe'e'd put them into hot butter and let them heat thoroughly—too much cooking toughens them ; season well with butter, pepper and salt. Serve on buttered toast ; a teaspoonful of wine or vinegar on each one is a choice way.

ESCALLOPED TOMATOES.

Put into an earthen baking dish a layer of cracker crumbs and small bits of butter, then a layer of tomatoes, then a layer of cracker crumbs seasoned, and so on till your dish is full, having a layer of cracker crumbs on the top ; pour over all a little water to moisten, and bake half an hour.

POTATO SALAD.

Take cold boiled potatoes cut into small square bits (a dozen good sized potatoes will make a common tureen full), chop two or three small onions fine, also a head of celery, and mix with the potatoes ; boil three eggs very hard, mix the yolks, rubbed fine, with potatoes, etc., and part of the whites, saving some for the top of the salad. Make a dressing of a small cupful of vinegar, heaping teaspoonful of mustard, a little pepper and teaspoonful of salt, the yolk of a raw egg, mixed with three tablespoonfuls of butter or salad oil ; heat and pour over the potatoes ; put in a cool place till wanted.

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LUBY'S HAIR GROWER and RESTORER..

GREEN CORN OYSTERS.

To a pint of grated corn, add two well beaten eggs, one-half cupful of cream, and half a cupful of flour, with half a spoon *Cook's Friend* stirred in ; season with pepper and salt, and fry in butter, dropping the batter in spoonfuls ; serve a few at a time very hot.

CABBAGE SALAD.

First prepare the cabbage by letting it stand for some time in cold water ; in order to make it crisp, dry well and shave as fine as possible ; choose a firm, white cabbage. *Dressing.*—Rub together a piece of butter the size of a walnut, with one tablespoonful of flour ; stir in two tablespoonfuls of vinegar and scald for a minute, then add the yolk of a beaten egg and two tablespoonfuls of cream, salt and pepper to taste.

DRESSED CABBAGE.

One small teacupful of vinegar, one egg, two tablespoonfuls of sugar, one teaspoonful of salt, and butter half the size of an egg ; beat the egg before mixing with the other ingredients, which should be previously put over the fire, then put in the egg ; stir until it boils ; cool and pour over chopped or shaved cabbage.

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ASPARAGUS.

Cut off the green ends, and chop up the remainder of the stalks ; boil until tender, and season with salt and pepper ; have ready some toasted bread in a deep dish ; mix together equal parts of flour and butter to a cream, add to this, slowly, enough of the asparagus water or clear hot water to make a sauce ; boil this up once, put the asparagus on the toast and pour over all the sauce.

BAKED CABBAGE.

Boil a cabbage, then put in a colander, and drain it until perfectly dry ; then chop fine ; put in pepper, salt, and a little cream, and put in an earthen baking-pan and into the oven. Bake one hour.

BAKED TOMATOES.

Wash, wipe and then cut in two ; place them in a baking tin with the skin side down, and season with pepper and salt, and place in a hot oven ; take up carefully when done, and put bits of butter on each piece of tomato.

FRIED TOMATOES.

Cut a large Feejee tomato in half, flour the cut side, heat very hot, and put the floured side down ; when brown on one side, turn ; when done, pour over a teacupful of hot cream or rich milk.

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McCALE'S Butternut Pills

FOR SALE EVERYWHERE

CAULIFLOWER.

Remove the leaves, cut the main stalk close to the flower, lay it in boiling water, and water slightly salted with the stalk down; when done, take out carefully and drain in a colander, then place in vegetable dish and pour over it a rich drawn butter dressing.

ONIONS—BOILED.

Select those of uniform size, remove the outer skin, then boil until tender in a large quantity of milk and water; the flavor will be more delicate. Drain them when tender, and season with butter, salt, and pepper.

ONIONS—FRIED.

Peel and slice and fry in lard or butter; season with pepper and salt, and serve hot.

MUSHROOMS—FRIED.

When peeled put them into hot butter and let them heat thoroughly through—too much cooking toughens them. Season well with butter, pepper, and salt. Serve on buttered toast; a teaspoonful of wine or vinegar on each mushroom is a choice method.

FRENCH POTATOES.

Peel and cut some potatoes in slices lengthwise, wipe dry and drop them in boiling lard; serve very hot.

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INVALID COOKERY

Johnston's Fluid Beef

Is indispensable wherever there is sickness

POTATOES AND CREAM.

Mince cold boiled potatoes fine; put them into a spider with melted butter in it; let them fry a little in the butter well covered, then put in a fresh piece of butter, season with salt and pepper, and pour over cream or rich milk; let it boil up once, and serve.

BOILED POTATOES.

Old potatoes are better for being peeled and put in cold water an hour before being put over to boil. They should then be put into fresh cold water, when set over the fire. New potatoes should always be put into boiling water, and it is best to prepare them just in time for cooking. Are better steamed than boiled.

CORN OYSTERS.

One pint of green grated corn, two tablespoonfuls of milk, three eggs, two tablespoonfuls butter, flour to make a batter, and fry on griddle with butter.

SUCCOTASH.

One pint of green corn cut from the cob, and two-thirds of a pint of Lima beans, let them stew in just enough water to cover them until tender, then season with butter, pepper, salt, and a little milk, simmer together a few moments, and serve.

ROUGH DRY WASHING—Something New

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CANADIAN BAKED BEANS.

Boil the beans, until they begin to crack, with a pound or two of fat salt pork ; put the beans in the baking-pan, score the pork across the top, and settle in the middle ; add two tablespoonfuls of sugar or molasses, and bake in a moderate oven two hours ; they should be very moist when first put into the oven, or they will grow too dry in baking. Do not forget the sweetening if you want Yankee baked beans.

BEETS.

Clean these nicely, but do not pare them, leaving on a short piece of the stalk. Then put over a boil in hot water. Young beets will cook tender in an hour, old beets require several hours boiling. When done, skin quickly while hot, slice thin into your vegetable dish, put on salt, pepper and a little butter put over a little vinegar, and serye hot or cold.

BAKED SQUASH.

Cut in pieces, scrape well, bake from one to one and one-half hours, according to the thickness of the squash ; to be eaten with salt and butter as sweet potatoes.

FRIED SQUASHES.

Cut the squash into thin slices, and sprinkle it with salt, let it stand a few moments, then beat two eggs, and dip the squash into the egg, then fry it brown in butter.

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SALADS

*

POTATO SALAD.

M. A. T.

Slice cold boiled potatoes; almonds blanched and quartered; hickory nuts, if liked (both of these may be omitted). A very small quantity of chopped onions; pour over this any good salad dressing, not too much, and garnish with chopped parsley; cold boiled beets, sliced lemon, and anchovies, may be added to the salad if liked.

ASPARAGUS SALAD.

Boil the asparagus in water until tender; cut off the hard ends, and set the rest away. When cool, cut in inch long pieces, and put it in your salad dish. Pour over a mayonnaise dressing, and garnish with a few capers.

CUCUMBER SALAD.

MRS. KING.

Take a dozen ripe "white spine" cucumbers; wash, pare and cut into strips, taking out the seeds; cut into pieces, small like dice; to each dozen cucumbers take twelve large white onions chopped; six large green peppers, also chopped; one-quarter pound each of black and white mustard seed, and a gill of celery seed; mix

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all well together ; add a teacupful of salt, and hang up in a cotton bag to drain for twenty-four hours. Then add enough clear cold vinegar to cover it ; put into stone jars and fasten nearly air-tight. In six weeks it will be fit for use. Excellent.

SALAD DRESSING FOR CABBAGE OR LETTUCE.

MRS. PARMELEE.

Three eggs, two teaspoonfuls black pepper, one teaspoonful salt, one tablespoonful mustard, three of melted butter, six teaspoonfuls sweet cream, one coffee cupful of vinegar ; put all together on stove, and cook till it looks smooth like cream, stirring all the time to keep from burning ; then when cold, put over cabbage chopped fine.

SALAD DRESSING

MRS. A. A. CARPENTER.

The yolks of four eggs, two-thirds of a cup of oil, red pepper, salt and mustard to taste, the juice of two lemons, and last of all, one cup of thick cream. If the dressing is for chicken salad, use the oil or fat from the chicken instead of sweet oil. Be sure to put the cream in last, just before sending to table.

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.. JUICE ..

IN HOT WEATHER

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THE MOST WHOLESOME DRINK FOR THE SUMMER

CHICKEN SALAD.

MRS. HIGGINS.

Two chickens chopped coarse, eight heads of celery, three eggs, one pint of vinegar, one tablespoonful flour, one tablespoonful sugar, rub the yolks of the eggs to a fine powder, then add the salt, mustard, and oil, mixing well together, then add the cream, and after that the vinegar and raw egg.

CHICKEN SALAD.

MRS. HOBBS.

Three chickens chopped fine, both light and dark meat, the juice of two lemons, eight or ten eggs boiled hard, the whites chopped fine and the yolks mashed fine, moisten with six teaspoonfuls melted butter, two of sweet oil, to which add one tablespoonful of mustard, one of pepper, one of salt, one of sugar, three of cream, and last add six large bunches of celery chopped fine, with sufficient vinegar to moisten the whole.

DRESSING WITH COTTOLENE.

Four egg yolks, four tablespoonfuls sugar, one teaspoonful salt, one teaspoonful mustard, one teaspoonful pepper, one-half saltspoonful cayenne pepper, one cupful vinegar, one table.poonful Cottolene.

Beat the egg yolks until stiff and smooth, then stir in the sugar, salt, mustard and pepper, bring the vinegar to a boil, stir in the Cottolene, and beat it slowly into the eggs and spices.

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FOR SALE EVERYWHERE

CREAM DRESSING.

A nice dressing is made by rubbing the yolks of three hard boiled eggs till smooth with a saltspoonful each of mustard, sugar and pepper, and one raw egg well beaten. Add a little at a time, a cupful of thick cream alternately with two tablespoonfuls each of lemon juice and vinegar, beating constantly the while. Add the chopped whites of the boiled eggs.

CHEESE SALAD, OR MOCK CRAB.

One-half pound pickled shrimps, one-quarter pound good old cheese, one tablespoonful salad oil, one-half teaspoonful cayenne pepper, one teaspoonful salt, one teaspoonful white sugar, one teaspoonful made mustard, four tablespoonfuls celery or onion vinegar.

Mince the shrimps and grate the cheese. Work into the latter, a little at a time, the various condiments enumerated above, the vinegar last. Let all stand together ten minutes before adding the shrimps. When this is done, stir well for a minute and a half, and serve in a glass dish, garnished with lemon, or (if you can get one) in a clean crab-shell.

OYSTER SALAD.

Two quarts oysters, six egg-yolks raw, one-half cupful butter, one-half cupful sugar, one-half cupful vinegar, one-quarter cupful made mustard prepared with vinegar, one level tablespoonful salt, one level tablespoonful pepper.

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... HAVE YOU TRIED A CUP OF ...

Johnston's Fluid Beef

THE LAST THING AT NIGHT?

It ensures quiet and restful sleep

Carefully remove all particles of shell from the oysters, and strain their liquor, put the oysters and liquor together in a saucepan, and place them over a fire to boil, mix in another saucepan the yolks of eggs, butter, sugar, vinegar, mustard, salt and pepper, stir these ingredients together over the fire until the egg yolks begin to thicken, then at once remove them from the fire, and continue to stir them for two minutes; when the oysters begin to boil, take them up and drain off the liquor, thoroughly wash and dry four heads of lettuce, and tear them in small pieces, or use instead of the lettuce as much tender celery, carefully cleaned and chopped, as will equal the oysters in quantity; when the oysters are cold chop them a little, but do not cut them in very small bits, add to them the dressing made as directed above, and the lettuce or celery. The salad should be used soon after it is made.

LOBSTER SALAD.

Select heavy small lobsters rather than large ones, put them in warm water and let boil about half an hour. Take from the shells and claws all the meat that is eatable. Cut it in blocks and let it cool thoroughly. Use mayonnaise dressing, also thoroughly cold. When ready to serve, make a nest of lettuce on the dish, mix about three-fourths of the dressing with the cut lobster, place

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it in the dish, cover it with the remaining dressing, garnish with small tufts of lettuce and with the smaller claws.

SALAD.

MISS ADA KING.

Two eggs boiled hard, one teaspoonful mustard, two tablespoonfuls vinegar, one cupful milk, two heads celery and one-half cupful sugar.

FISH SALAD.

M. A. T.

Boil tender a white-fish or trout, chop fine, add same quantity chopped celery, cabbage or lettuce, season same as chicken salad.

VEGETABLE SALAD.

ANONYMOUS.

Take cold vegetables left from dinner, such as potatoes, peas, string beans, shell beans, beets, etc., and chill them on the ice, cover with mayonnaise, and serve. You may use for this any salad dressing.

FRENCH TOMATO SALAD.

Remove the skins from smooth ripe tomatoes, halve and arrange carefully on a platter or flat glass dish almost smothered in chopped ice. Leave in a sauce dish, a dressing made of one-half of a cup light brown

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Only 50c.
a Bottle .

LUBY'S PARISIAN HAIR RENEWER

sugar, one cupful vinegar, with salt and pepper to taste. As each plate of the tomato is served pour some dressing over, as the tomato loses its flavor when the dressing remains on any time.

CRAB SALAD.

Boil the crabs, and when done remove the meat in as large pieces as possible. Pour over this a French salad dressing made of oil, vinegar, pepper and salt, and send to table with handsome white lettuce leaves. Crab salad is much improved by remaining on ice several hours.

FISH SALAD.

One can of salmon, or the same amount of any cold fish, either boiled or baked, and from which remove the skin and bones. Chop, when cold, three large boiled potatoes, and mix with the fish. Rub smooth the yolks of three hard-boiled eggs, season with pepper, salt and mustard, add two tablespoonfuls of cream and one gill of vinegar, pour the dressing over the fish and potatoes.

CUCUMBER SALAD.

Cut the cucumber in thin slices and soak in cold water for an hour, cut some cold boiled potatoes in thin slices, using about half the quantity of potatoes that you use of cucumbers. Mix them together, and pour over them French dressing, adding a little extra vinegar if desired.

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SWEETBREAD CROQUETTES.

Parboil the sweetbreads, steam them slowly in a little soup stock, or water; when done, chop fine. Put a tablespoonful of corn-starch, a cup of water, a tablespoonful of vinegar, a tea-cupful of cream, two beaten eggs, over the fire to thicken; season with pepper and salt, celery, nutmeg and parsley, and stir the sweetbreads into it; boil five minutes. Spread upon a dish to cool, then cut in pieces, roll in bread crumbs and boil in hot lard.

HAM CROQUETTES.

Chop a pound of cooked ham very fine; mix with it two raw eggs, one teaspoonful each of salt and powdered sage, half a saltspoonful of pepper, and half a pound of stale bread soaked in cold water until soft, and then squeezed dry in a towel. When all these ingredients are thoroughly mixed, wet the hands in cold water and make the mixture into little cork-shaped rolls or croquettes; dip the croquettes into flour seasoned with salt and pepper, and then fry them brown in a frying-kettle half full of smoking hot fat. When the croquettes are brown, take them out of the fat with a skimmer, lay them for a moment on brown paper to free them from grease, and then serve them hot.

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GREEN CORN CROQUETTES.

One quart young, tender grated green corn, one cup sifted flour, one cup sweet milk, five scant tablespoonfuls Cottolene, two eggs, one saltspoonful salt, same of pepper.

Grate the corn as fine as possible, and mix with the flour, and pepper, and salt. Warm the milk and melt the Cottolene in it. Add the corn, stir hard and let cool. Then stir the eggs beaten very light, the whites added last. Work into small oval balls, and fry in plenty of hot Cottolene. Drain and serve hot.

RICE CROQUETTES.

Take cold boiled rice ; allow a small spoon of Cottolene and a beaten egg to each cup of boiled rice. Roll into oval balls, with floured hands. Dip in beaten egg, then in sifted bread or cracker crumbs, and fry in hot Cottolene. Good with maple syrup.

MACARONI CROQUETTES.

Six ounces macaroni, three teaspoonfuls Cottolene, two tablespoonfuls grated cheese, half a pint milk, two tablespoonfuls flour, three yolks of eggs, salt and pepper to taste.

Break the macaroni in pieces about two inches long. Put in a kettle nearly full of boiling water, and boil rapidly twenty-five minutes. When done put it into a colander to drain, then into cold water for fifteen min-

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utes, drain again, and then cut it in pieces a half-inch long. Put the milk on to boil. Rub Cottolene and flour together until smooth, stir into the milk when boiling, and stir continually until it thickens; then add the cheese and macaroni, salt, pepper and egg yolks. cook one minute longer, then turn on a plate to cool,

When cold, form into cone-shaped croquettes, roll first in egg and then in breadcrumbs, and fry in boiling Cottolene. Serve with cream sauce.

FARINA CROQUETTES.

One pint milk, eight tablespoonfuls farina, one teaspoonful salt, one tablespoonful chopped parsley, one saltspoonful white pepper, two egg yolks.

Put the milk in a double boiler; when hot, add the farina; cook until thick, then add salt, chopped parsley, pepper, a grating of lemon rind, and the yolks of eggs; turn out to cool; when cold form in cylinder, dip in eggs, then in crumbs, and fry in very hot Cottolene.

SWEET POTATO CROQUETTES.

For eight croquettes use half a cupful hot milk, two generous tablespoonfuls butter, one teaspoonful salt, two eggs, enough boiled sweet potatoes to make a pint, bread crumbs.

When the potatoes have been mashed smooth and light, beat into them the hot milk, and then the salt and

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butter. Next beat one egg until light, and beat this into the mixture, which should now be shaped into croquettes. Beat the second egg in a soup plate. Cover the croquettes with this egg, and roll them in the bread crumbs. Fry in fat till they turn a rich brown. Serve at once.

STEWED MUSHROOMS.

The test of mushrooms is, if good, the silver spoon with which they are cooked will not tarnish.

Put them in a saucepan with salt and a very little water, let cook half an hour, and then to one quart of mushrooms add one tablespoonful butter, one of flour, with half a pint of cream. Let all cook for five minutes and serve on toast.

CREAM HASH.

Chop mutton, veal or beef as fine as for hash, fry for a few moments in salt pork drippings. Take from the fire, and, in the same frying-pan, make a rich cream gravy, if cream is a possibility; if not, use milk, thickening it with corn-starch, and adding a generous lump of butter. Pour half of the gravy into a pan over the fire, thin it with hot water, dip in it slices of well-browned toast, lay the moistened toast upon a flat dish and set it in a warm place. Into the thick cream gravy put the minced meat, cook it five minutes, then spread it upon the toast.

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MOCK SWEETBREADS.

Take the strings and sinews from two pounds of lean veal, and chop it very fine, with one quarter pound veal suet ; soak a roll in milk and beat it light. Mix this with the veal and suet, and grate of lemon peel, pepper, salt, a very little nutmeg and two eggs. Shape like a sweetbread, egg and breadcrumb it, fry a golden brown, and serve with thick veal gravy.

BRAIN FRITTERS.

After washing and ridding the brains of fibre and skin, drop them into boiling water and cook gently for fifteen minutes, then throw into ice-cold water. When they are stiff and white, wipe and mash them to a batter with a wooden spoon, seasoning with salt and pepper. Beat into this an egg, half a cup of milk and two or three tablespoonfuls of prepared flour. Drop in boiling fat by the tablespoonful, fry quickly, shake in a heated colander to free them of fat, and serve very hot.

CORN OYSTERS.

One pint grated sweet corn, one egg well beaten, half a teacupful flour.

Mix well together, and drop a tablespoonful at a time in boiling Cottolene. Delicious for lunch with cold boiled ham.

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PICKLES

*

PICKLED CHERRIES.

Five pounds of cherries, stoned or not, one quart of vinegar, two pounds of sugar, one-half ounce of cinnamon, one-half ounce of cloves, one-half ounce of mace; boil the sugar and vinegar and spices together (grind the spices and tie them in a muslin bag), and pour hot over the cherries.

PICKLED PLUMS.

MRS. MEEK.

To seven pounds plums, four pounds sugar, two ounces stick cinnamon, two ounces cloves, and a quart vinegar, add a little mace; put in the jar first a layer of plums, then a layer of spices alternately; scald the vinegar and sugar together, pour it over the plums, repeat three times for plums (only once for cut apples and pears), the fourth time scald all together; put them into glass jars, and they are ready for use.

PICKLED APPLES.

MRS. WATSON.

For one peck of sweet apples take three pounds of sugar, two quarts of vinegar, one-half ounce of cinnamon,

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one-half ounce cloves; pare the apples, leaving them whole; boil them in part of the vinegar and sugar until you can put a fork through them; take them out, heat the remainder of the vinegar and sugar, and pour over them. Be careful not to boil them too long or they will break.

OUDE SAUCE.

C. KENNICOTT.

One pint green tomatoes, six peppers (not large), four onions, chop together; add one cupful salt, and let it stand over night; in the morning, drain off the water, add one cupful sugar, one cupful horse-radish, one tablespoonful ground cloves, one tablespoonful cinnamon; cover with vinegar, and stew gently all day.

MY MOTHER'S FAVORITE PICKLE.

MRS. SAVAGE.

One quart raw cabbage chopped fine, one quart boiled beets chopped fine, two cupfuls of sugar, tablespoonful of salt, one teaspoonful black pepper, one-fourth teaspoonful red pepper, one teacupful of grated horse-radish; cover with cold vinegar, and keep from the air.

INDIAN PICKLES.

Take three quarts vinegar, one-quarter pound mustard, one-half ounce black pepper, one ounce cloves, one ounce

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allspice, one ounce turmeric, one ounce ginger, one ounce cayenne pepper, a handful salt, same of sugar ; boil for twenty minutes. When cold, put in the vegetables and cover closely ; if the liquid should become thin, boil again, and add more mustard in three weeks after making.

TOMATO CATSUP.

MRS. T. B. RILEY.

Take one bushel of ripe tomatoes, boil them until they are soft, squeeze them through a fine wire sieve, and add half a gallon of vinegar, one pint of salt, two ounces of cloves, a quarter of a pound of allspice, two ounces cayenne pepper, three tablespoonfuls of ground peppers, five heads of garlic (skinned and separated). Mix together and boil three hours, or until reduced to about *one-half*. Bottle without straining.

TOMATO MUSTARD.

MRS. GEORGE SIMPSON.

Slice and boil for an hour, with six small red peppers, half a bushel of ripe tomatoes, strain through a colander and boil for an hour, with two tablespoonfuls of black pepper, two ounces ginger, one ounce allspice, one-half ounce cloves, one-eighth ounce mace, one-quarter pound salt. When cold, add two ounces mustard, two ounces currie powder, and one pint of vinegar.

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LUBY'S RESTORES THE HAIR

PICKLED CAULIFLOWER.

After cutting off all the green leaves, put the cauliflower into boiling water, with a good supply of salt, and boil from three to five minutes, take them out of the salt and water, dip them in clear cold water one minute to send the heat to the heart of the cauliflower, cut them in pieces convenient to put in jars, then make a mixture of one tablespoonful of mace, one of cloves, one of allspice, one of ginger, two of white mustard seed, and a red pepper pod, with each a gallon of vinegar. Let the mixture boil, and pour it upon the cauliflower, cover it closely and let it stand one week, then pour off the vinegar, scald it, and return it hot again to the cauliflower, then put it in jars ready for use. The best cider vinegar should be used, and if it is not perfectly clear, it will dissolve the cauliflower.

WORCESTER SAUCE.

MRS. T. B. RILEY.

One ounce cayenne pepper, one quart vinegar, two tablespoonfuls soy, three cloves garlic pounded, three cloves shalots pounded, five anchovies bruised fine. The whole to be well mixed and rubbed through a sieve. Keep for ten days corked up, and then bottle for use. Strain or not, as preferred.

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SPICEL CURRANTS TO BE EATEN WITH
MEATS.

MRS. CARSON.

Four quarts currants, one pint of vinegar, three pounds sugar, one tablespoonful cinnamon, one of allspice, one of cloves, one of nutmeg; cook one hour; keep in a cool place, tightly covered.

PICKLED PEACHES.

MRS. C. D. HOWARD.

Take five pounds of brown sugar to one gallon of pure cider vinegar; boil it hard for thirty minutes, skimming off the scum till clear; rub off the peaches in the meantime out of boiling water (quickly) with a flannel cloth, sticking four cloves in each peach, and put a bag of cinnamon into the boiling syrup. If the peaches are clingstones, put them into the boiling syrup for fifteen or twenty minutes, if freestones, lay them in the jar in layers, and pour the syrup over them while hot then put a small plate over to keep them from rising, and cover tightly with cloth or paper. In four days look at them, and, if necessary, boil the syrup again, and pour on while hot; keep them in a cool place while the weather is hot to prevent their souring. The white sugar cling is nice for pickling, and the blood peach is very rich, but dark. Small pears can be pickled in the same manner, if the skin is taken off.

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BURNT BUTTER FOR FISH OR EGGS.

MISS BEATY.

Heat two ounces of butter in a frying-pan till a dark brown, then add a tablespoonful of vinegar, half a teaspoonful of salt, and half a dozen shakes from the pepper-box.

SWEET CUCUMBER PICKLES.

Take ripe cucumbers, cut them lengthwise, take out seeds, soak in salt and water twenty-four hours. Then soak in vinegar and water twenty-four hours. Drain. Then make a syrup of one quart vinegar, one pound sugar, one ounce cinnamon, and half an ounce cloves. Boil till tender.

SWEET PICKLES OR SPICED FRUITS.

MISS WISTER.

These are delicious all through the winter. They may be made from all fruits that are usually "put up." Watermelon rind, cantaloupes and citron are very nice spiced.

To spice fruits, use eight pounds of fruit to four pounds of sugar—good brown sugar is richer than white; one quart of vinegar, one cup of mixed whole spice, all-spice, cloves, stick cinnamon, a very little mace and some Cassia buds; do not use as much of the cloves as

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of the others. Tie the spices in one or more bags, boil them in the vinegar and sugar. Skim well, and then add the fruit, boil till scalded and tender. Skim out the fruit, and pack carefully in stone jars; boil the syrup five minutes longer, then pour over the fruit. The next day pour off the syrup, boil again, and pour again on the fruit; do this for three successive days. Keep the bags of spices in the syrup, and lay one on the top of each jar of fruit. For those who do not care for very sweet spiced fruits, the proportions may be four pounds of sugar to ten pounds of fruit.

PICKLED PEACHES.

MISS WISTER.

Twelve pounds peaches with stones, six pounds sugar, one pint best cider vinegar, two ounces whole cinnamon, two ounces cloves.

Boil spices, sugar and vinegar together for five minutes, then throw in fruit, and cook five minutes longer. Ready for use in two weeks.

MUSTARD PICKLES.

MISS WISTER.

Equal quantities of cauliflower, small onions, nasturtiums, sliced green tomatoes, small cucumbers and beans. Keep them covered with strong salt and water over

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night ; scald the brine, and pour over them in the morning, dissolving a small bit of alum in the brine ; when cold, drain thoroughly. In a gallon of vinegar put a cup of brown sugar, and scald it well ; stir into it three table-spoonfuls of flour and one-quarter pound of ground mustard mixed well together, also a little turmeric, allspice, cloves and a pint of grated horse-radish ; cut up a dozen small red peppers, and mix with the vegetables ; then pour over the whole the scalded vinegar.

CUCUMBER CATSUP.

MISS WISTER.

Take one dozen large cucumbers and the same number of large onions. Pare and slice them, and spread them out upon a sieve over a large bowl. Strew over them a handful of salt—which will draw out the juice—and let them stand in the sieve for twenty-fours. Then take the juice, or liquor, from the bowl and put it in a stew-pan with four ounces of anchovies, a pint of white wine, a quarter of an ounce of whole mace and half an ounce of pepper. Simmer for half an hour, then strain, and when cold bottle for use. If the bottles are corked tightly, and the corks tied down with bladder, this catsup will keep for two or three years.

TOMATO CATSUP.

MISS WISTER.

Half a bushel tomatoes, half a gallon vinegar, half ounce

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cayenne pepper, one-quarter ounce allspice, one ounce cloves, half a pint salt.

Boil the tomatoes until soft enough to press through a sieve, then add the other ingredients. Boil three hours to reduce one-half the quantity. When cool add one pint of brandy. Bottle and cork tight.

COLD CATSUP.

MISS WISTER.

Half a peck tomatoes sliced fine, two roots grated horse-radish, one small teacupful fine salt, one-half teacupful white mustard seed, one-half tea-cupful black mustard seed, one tablespoonful ground black pepper, two red peppers cut fine without seeds, four celery stalks cut fine, one tea-cupful nasturtiums or onions, one teaspoonful ground cloves, one teaspoonful ground mace, two teaspoonfuls ground cinnamon, one tea-cupful sugar, three pints good cider vinegar.

Mix the above ingredients, and it will be ready for immediate use. It improves with age.

A NICE PICKLE.

MISS WISTER.

One colander of pickling cucumbers cut in four pieces, same quantity of celery cut fine, horse-radish and pepper to taste, small head of cabbage cut fine. Make dressing of mustard, vinegar and sweet oil, with a teaspoonful of turmeric.

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PICKLED OYSTERS.

MRS. CARL HAMMOND.

Wash the oysters and scald them in strong salt and water, skim them out and throw into cold water, scald vinegar well and whole peppers, let it get cold. Put the oysters in a stone jar, make liquor to cover them of water they were scalded in, and vinegar. A cup of vinegar to one quart liquor; to be used cold.

BRINE THAT PRESERVES BUTTER A YEAR.

MRS. D. MCCRANEY.

To three gallons of brine, strong enough to bear an egg, add one-quarter pound good loaf sugar, and one tablespoonful of saltpetre, boil the brine, and when it is cold strain carefully. Pack butter closely in small jars, and allow the brine to cover the butter to the depth of at least four inches. This completely excludes the air. If practicable, make your butter into small rolls, wrap each carefully in a clean muslin cloth, tying up with a string; place a weight over the butter to keep it all submerged in the brine. This mode is most recommended by those who have tried both.

TOMATOES WHOLE FOR WINTER USE.

MRS. J. SAULTER.

Fill a large stone jar with ripe tomatoes, then add a

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few whole cloves and a little sugar, cover them well with one half cold vinegar and half water, place a piece of flannel over the jar well down into the vinegar, then tie down with paper. I have kept tomatoes in this way the year round, and can cheerfully recommend them. Should mildew collect on the flannel it will not injure the tomatoes in the least.

CUCUMBERS FOR PRESENT USE.

MRS. RILEY.

The best way of utilizing cucumbers for *present use* is to parboil them in a solution of water, vinegar, and salt. They should be split in two before boiling, and if done properly, will present a beautiful green color.

TOMATO MUSTARD.

MRS. SPAULDING.

One peck of tomatoes, ripe, half-pound salt, six red peppers, three tablespoonfuls of black pepper, one ounce ginger, one ounce allspice, one-half ounce mace, one-half ounce cloves, a few cloves of garlic, two onions, one-quarter pound mustard, a tablespoonful of red peppers, and a half pint vinegar. Peel the tomatoes, and boil an hour with six red peppers, then add the other spices (excepting the mustard and vinegar, which are added after the sauce is strained through a colander and cooled), and boil another hour.

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LUBY'S HAIR GROWER and RESTORER..

CHOW-CHOW.

MRS. JOHN CORTHELL.

Two heads cabbage, two heads cauliflower, one dozen cucumbers, six roots of celery, six peppers, one quart of small white onions, two quarts green tomatoes; cut into small pieces, and boil each vegetable separately until tender, then strain them. Two gallons of vinegar, one-fourth pound of mustard, one-fourth pound of mustard seed, one pot of French mustard, one ounce of cloves, two ounces of turmeric; put the vinegar and spices into a kettle and let them come to a boil; mix the vegetables and pour over the dressing.

CURRIED DISHES.

MISS BEATY.

Chickens and veal are most suitable for curries. Boil the meat till tender, and separate the joint. Put a little butter in a stew-pan with the chickens, pour on a part of the liquor in which the meat was boiled, enough to cover it, and let it stew twenty minutes more. Prepare the curry thus: for four pounds of meat take a tablespoonful of curry powder, a teacupful of boiled rice, and a tablespoonful of flour and another of melted butter, a teacupful of the liquor and half a teaspoonful of salt; mix them, and pour them over the meat, and let stew ten minutes more. Rice should be boiled for an accompaniment.

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DRESSING SALAD.

MRS. RILEY.

In dressing salad it should be thoroughly saturated with oil, and seasoned with salt and pepper *before* vinegar is added. The salt should not be dissolved in the vinegar but in the oil, by which means it is more equally distributed through the salad.

TOMATO CATSUP.

MISS BEATY.

Pour boiling water on the tomatoes ; let them stand until you can rub off the skin, then cover them with salt, and let them stand twenty-four hours. Then strain them, and to two quarts put three ounces of cloves, two ounces of pepper and two nutmegs. Boil half an hour, then add a pint of wine.



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EGGS and OMELETS

*

EGGS.

Eggs half a day old are better for the cook than the
 "fresh laid egg."

Do not poach eggs that are not fresh. Serve bread
 with eggs. Eggs prepared in some of the recipes here
 given are served at lunch instead of soup.

EGGS A LA BÉCHAMEL.

Six eggs one tablespoonful flour, one gill cream, one
 tablespoonful butter, one gill white or veal stock, one
 egg yolk, salt and pepper to taste.

Boil the eggs fifteen minutes while they are boiling,
 prepare the sauce as follows: Melt the butter in a
 frying-pan, being careful not to burn it add to it the
 flour. Mix until smooth, add the stock and cream, and
 stir continually until it boils; add salt and pepper, and
 stand it over the tea-kettle to keep warm while you
 shell the eggs. Cut the whites into thin shreds. Chop
 yolks into tiny squares, then pile them in the center of
 a shallow heated dish, and arrange the whites around
 them. Give the sauce a stir, and pour it around the eggs.

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EGGS A LA CREME.

Six eggs, one tablespoonful flour, one tablespoonful butter, one-half teaspoonful salt, one-half pint milk, pepper to taste.

Boil the eggs fifteen minutes, remove the shells and cut them in halves crosswise. Slice a little bit off the bottom to make them stand. Put the butter in a frying-pan to melt, then add the flour. Mix until smooth, add the milk, and stir continually until it boils; add the salt and pepper. Stand the eggs on a heated platter, pour the sauce over and around them. Serve very hot.

SPANISH OMELET.

Six eggs, one medium sized tomato, one small onion, one dash black pepper, three tablespoonfuls milk, five mushrooms, one-quarter pound bacon, one-quarter teaspoonful salt.

Cut the bacon into very small pieces and fry it until brown; then add to it the tomato, onion and mushrooms chopped fine; stir, and cook fifteen minutes. Break the eggs in a bowl, and give them twelve vigorous beats with a fork; add to them the salt and pepper. Now put a piece of butter the size of a walnut in a smooth frying-pan, turn it around so as to grease the bottom and sides. When the butter is hot, pour in the eggs and shake over a quick fire until they are set. Now

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Lemon Phosphate

This preparation is the Natural Acid of the
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quickly pour the mixture from the other frying-pan over the omelet, fold it over once, and turn it out in the center of a heated platter, and serve immediately.

PLAIN AND FANCY OMELET.

Beat the yolks of two eggs till light-colored and thick; add two tablespoonfuls of milk, one saltspoonful of salt, and one-fourth of a saltspoonful of pepper. Beat the whites of two eggs till stiff and dry. Cut and fold them lightly into the yolks till just covered. Have a clean, smooth omelet pan. When hot, rub it round the edge with a teaspoonful of butter on a broad knife; let the butter run all over the pan, and when bubbling turn in the omelet quickly and spread it evenly on the pan. Lift the pan from the hottest part of the fire and cook carefully, until slightly browned underneath; slip the knife under to keep it from burning in the middle. Put it on the oven grate to dry (not brown) the top. When the whole center is dry as you cut into it, run a knife round the edge, then under the half nearest the handle, and fold over to the right. Hold the edge of a hot platter against the lower edge of the pan and invert the omelet upon the platter. Or add only half of the beaten whites to the yolks, and when nearly cooked spread the remainder over the top, let it heat through, fold over, and the white will burst out round the edge like a border of foam, making a foam omelet, or any fancy name you may choose to give it.

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If you have no omelet-pan, or no convenience for drying the omelet in the oven, use a smooth iron spider or frying-pan with a tin cover, and double the quantities given. Heat the pan and cover very hot. Butter the pan, turn in the mixture, cover it and place on the back of the stove for five minutes, or till firm. Fold as usual. Omelets should be only slightly browned, never burned, as the flavor of scorched eggs is not agreeable.

One tablespoonful of chopped parsley, or a teaspoonful of fine grated onion, or two or three tablespoonfuls of grated sweet corn may be added to the yolks before cooking.

Thin slices of cold ham, or three spoonfuls of chopped ham, veal or chicken, stewed tomatoes or raw tomatoes sliced, chopped mushrooms, shrimps, oysters which have been parboiled and drained, cooked clams chopped fine, or grated cheese, may be spread on the omelet before folding, giving all the varieties of fancy omelets, each variety taking the name of the additional ingredients.

BAKED OMELET AUX FINES HERBES.

Make this a course between soup and meat, passing bread and butter with it.

Six eggs, one cup boiling milk, one teaspoonful corn-starch wet with cold milk, one tablespoonful chopped

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parsley, thyme and sweet marjoram mixed, pepper and salt, butter for the dish.

Beat the yolks light, and pour upon them the hot milk. Stir in the corn-starch, season, whip in the frothed whites, lastly the herbs. Have ready a nice pudding dish, well buttered. Set in the oven until hot, butter again, and pour in the omelet. Bake about twelve minutes, or until "set" in the middle, but not longer, or it will be a leathery puff. It should be very light. Send up instantly.

BAKED EGGS.

MRS. L. M. ANGLE.

Break six or seven eggs into a buttered dish, taking care that each is whole, and does not encroach upon the others so much as to mix or disturb the yolks, sprinkle with pepper and salt, and put a bit of butter upon each. Put into an oven and bake until the whites are set. This is far superior to fried eggs, and very nice for breakfast, served or toast or alone.

POACHED EGGS.

Break as many eggs as you wish to use, one at a time, and drop carefully into a spider filled with boiling water. When the whites of the eggs are well set, slip a spoon carefully under and take out, laying each upon a small piece of buttered toast on the platter. Put a very small piece of butter on each egg, a slight dash of pepper, and serve immediately.

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OMELET—(SPLENDID).

Six eggs, whites and yolks beaten separately, half pint milk, six teaspoonfuls cornstarch, one teaspoonful of baking powder, and a little salt ; add the whites, beaten to a stiff froth, last ; cook in a little butter.

FRENCH OMELET.

M.

One cupful boiling milk with one tablespoonful of butter melted in it ; pour this on one cup of bread crumbs (the bread must be light) ; add salt, pepper, and the yolks of six eggs well beaten, mix thoroughly, and lastly add the six whites cut to a stiff froth, mix lightly and fry with hot butter ; this will make two. When almost done, turn together in shape of half moon.

BAKED OMELET.

MRS. EDWARD ELY.

Six eggs, two tablespoonfuls of flour, a little salt, one cupful of milk. Take a little of the milk, and stir the flour into it ; add the rest of the milk and the yolks of the eggs ; then beat the whites of the eggs to a stiff froth, and pour into the flour, milk and yolks ; put a piece of butter the size of a small egg into an iron spider, and let it get hot, but not so the butter will burn ; then pour the mixture in, and put in a moderate oven to bake in the spider. It takes about ten minutes to bake. Then slip a knife under and loosen, and slip off on a large plate or platter.

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FRUITS

*

Fruit for preserving should be carefully selected, removing all that are imperfect. They are in the best condition when not fully ripe, and as soon as possible after they are picked. Small fruit should not be allowed to stand over night after they are picked when they are to be preserved. Use only the finest sugar for preserving.

SUGARED FRUITS.

Beat the white of the egg just enough to break, then dip fine stems of cherries or currants into the egg and then into powdered sugar, and dry on a sieve.

BAKED PEARS.

Place in a stone jar, first a layer of pears (without parting), then a layer of sugar, then pears, and so on until the jar is full. Then put in as much water as it will hold. Bake in oven three hours.

BAKED APPLES.

Pare as many apples as you wish of some nice variety, neither sweet nor sour; core them by using an apple-corer or a steel fork; set them in biscuit tins and fill the cavities with sugar, a little butter, and some ground cinnamon, if you like; set them in the oven, and bake until done.

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SPICED PEACHES OR PEARS.

To two pounds good mellow peaches, use five pounds sugar, one pint of good vinegar, and some whole cloves or cinnamon. Take the sugar, vinegar and cloves, and let them come to a boil, and turn over the fruit. This do three days in succession, and the last day put the fruit into the syrup, a few at a time, and let them just boil up.

CANNED CURRANTS.

MRS. SMYTHE.

Put sufficient sugar to prepare them for the table, then boil them ten minutes and seal hot as possible.

APPLE PRESERVE,—GOOD.

Weigh equal quantities of good brown sugar and apples; peel, core, and cut the apples into small square pieces; make a syrup of one pint of water to three pounds of sugar, boil until pretty thick, then add the apples, the grated peel of a lemon or two, a little whole white ginger (if liked); boil until the apples are clear and begin to fall, then it will be done.

PRESERVED PEARS.

MRS. WHITE'S.

To six pounds of pears, four pounds of sugar, two coffee cups of water, the juice of two lemons, and the rind of one, a handful of whole ginger; boil all together

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for twenty minutes, then put in your pears and boil till soft, say about a quarter of an hour, take them out and boil your syrup a little longer, then put back your fruit and give it a boil ; bottle whilst hot ; add a little cochineal to give them a nice color.

PRESERVED CHERRIES.

MRS. ALLEN.

Stone the fruit, weigh it, and for every pound take three-quarters of a pound of sugar. First dissolve the sugar in water in the proportion of a pint of water to a pound and a half of sugar, then add the fruit and let it boil as fast as possible for half an hour, till it begins to jelly. As soon as it thickens, put in pots, cover with brandied paper, next the fruit, and then cover closely from the air.

TOMATO BUTTER.

MRS. A. LINCOLN.

One bushel ripe tomatoes, half a bushel apples, five pounds brown sugar, one ounce allspice ; one ounce cinnamon, one ounce cloves.

Let come to a boil. Add the apples peeled and cored, Let cook together, watching very carefully, more than half a day, then add the sugar. The juice must cook out of them, and it takes an entire day to cook properly. An hour before taking off, add the spices.

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PRESERVED ORANGE PEEL.

LADY MONTROSE.

Peel the oranges and cut the rinds into narrow shreds, boil till tender, change the water three times, squeeze the juice of the orange over the sugar, put pound to pound of sugar and peel ; boil twenty minutes all together.

CITRON PRESERVED.

MRS. AGNEW.

Cut the citron in thin slices, boil in water with a small piece of alum until clear and tender, then rinse in cold water. Make a syrup of three-fourths pound of sugar to a pound of citron ; boil a piece of ginger in the syrup, then pour the citron in and let it boil for a few minutes. Put in one lemon to five of the fruit.

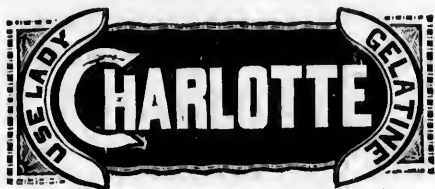
PRESERVED CHERRIES.

MRS. HAVARD.

Stone the cherries, preserving every drop of juice. Weigh the fruit, allowing pound for pound of sugar. Put a layer of fruit for one of sugar until all is used up, pour over the juice and boil gently until the syrup begins to thicken. The short-stem red cherries, or the Morellas, are best for preserves. Sweet cherries will not do.

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PUDDINGS

*

Use Swan brand lard in puddings just as you use butter—only use two-thirds of the quantity of butter, unless the given quantity is very small, when it will not be too rich if full amount is used.

PLYMOUTH INDIAN-MEAL PUDDING.

One cupful yellow corn-meal, one cupful molasses, one teaspoonful salt, one quart boiling milk, one tablespoonful Cottolene, three pints cold milk, one cupful cold water, or two eggs, if preferred.

Mix together the corn-meal, molasses and salt, pour on the boiling milk, and add the Cottolene, cold milk and water. Bake in a deep, well greased pudding dish, holding at least three quarts. Bake very slowly seven or eight hours. Do not stir, but cover with a plate if it bakes too fast.

COTTAGE PUDDING.

Two heaping cupfuls pastry flour, two teaspoonfuls baking powder, one-half teaspoonful salt, one egg, three-quarters cupful sugar, two tablespoonfuls melted Cottolene, one cupful milk. Mix the salt and baking powder with the flour, beat the egg very light, add the sugar

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and melted Cottolene; beat thoroughly, and then add the milk, and stir into the flour. Bake in a shallow dish about half an hour. Cut into squares, and serve with lemon or wine sauce.

BREAD AND BUTTER PUDDING.

Cut in thin slices a baker's five-cent loaf; wash and pick one cup currants; butter each slice of bread; put a layer of this bread in the bottom of a one quart mould or basin, then a sprinkling of currants. and so on until all is used; beat four eggs and a half cupful sugar together until light, add gradually one pint of milk and a quarter of a nutmeg grated; pour this over the bread, let stand fifteen minutes, and bake in a moderate oven thirty minutes. Serve cold with cream sauce.

MARLBOROUGH PUDDING.

One pint stewed apples, scant half cupful Cottolene, six eggs, one teaspoonful vanilla, two cupfuls sugar one quart milk.

Press the apples through a sieve, beat the yolks and sugar together, then add the milk and flavoring; add the Cottolene to the apples while hot, then mix with the eggs and milk, pour into a baking-dish, and bake in a quick oven thirty-five minutes. Beat the egg whites until frothy; add six tablespoonfuls powdered sugar, and

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beat until they will stand alone ; heap them over the top of the pudding, and put back in the oven a moment to brown. Serve cold with sugar and cream.

This will serve eight persons.

MOLASSES PUDDING.

One cupful molasses, one cupful sweet milk, one cupful stoned raisins, four cupfuls flour, two teaspoonfuls baking powder, scant half cupful Cottolene.

Boil or steam two hours. Eat with wine sauce.

RICE PUDDING.

One cupful rice, one cupful sugar, two quarts milk, flavor to taste.

Soak the rice four hours, drain and put in a deep pan ; add the sugar, milk and flavoring. Bake four hours in a very slow oven. Sprinkle the top with sugar, and grate nutmeg over. Eat without sauce.

GERMAN PUFFS.

Three cupfuls flour, three cupfuls milk, three eggs—whites and yolks beaten separately and *very* light, three scant teaspoonfuls melted Cottolene, one salt-spoonful salt.

Pour in nine well-greased cups of same size as that for measuring, and bake to a fine brown. Eat as soon as done, with sauce.

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CORN-STARCH PUDDING.

Four tablespoonfuls cornstarch, one quart milk, four eggs—whites and yolks separate, three-quarters cupful sugar, nutmeg and cinnamon, one scant tablespoonful Cottolene.

Dissolve the corn-starch in a little cold milk, and having heated the rest of the milk to boiling, stir this in and boil three minutes, stirring all the time. Remove from the fire, and while still very hot, put in the Cottolene. Set away until cold, beat the eggs very light—the sugar and seasoning with them, and stir into the corn-starch, beating thoroughly to a smooth custard. Turn into a greased dish, and bake half an hour. Eat cold, with powdered sugar sifted over it.

BATTER PUDDING.

One pint of milk, four eggs—whites and yolks beaten separately, two even cupfuls flour, one teaspoonful salt, one pinch of soda.

Bake in a buttered dish three-quarters of an hour. Serve in the pudding-dish as soon as it is drawn from the oven, and eat with rich sauce.

Or you may boil it in a buttered mould or floured bag, flouring it *very* thickly. Boil two hours, taking care the boiling does not cease for a moment until the pudding is done.

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BATTER PUDDING.

One egg, one cupful sugar, two scant tablespoonfuls
 Cottolene, one-half teacupful raisins, two and one-half
 cupfuls flour, one teaspoonful baking powder.

Steam one hour. Eat with hard sauce.

CABINET PUDDING.

One-half pound flour, scant one-quarter pound Cotto-
 lene, five eggs, one and one-half pounds sugar, one-half
 pound raisins seeded and cut in three pieces each, one-
 quarter pound currants washed and dried, one-half cup-
 ful cream or milk, one-half lemon—juice and rind
 grated.

Cream the Cottolene and sugar, add the beaten
 yolks, then the milk and lemon, stir in the beaten egg
 yolks and then the whites ; mix all together. Put a
 thick layer of jam at the bottom of a baking dish, pour
 in the pudding, bake twenty minutes, cover with mer-
 ingue, brown, and eat cold with sugar and wine.

STEAMED FRUIT PUDDING.

One pint flour, two teaspoonfuls baking powder, half a
 teaspoonful salt, one cupful milk, two tablespoonfuls
 melted Cottolene, two eggs, half a cupful sugar, one
 pint berries, or one cupful raisins, stoned and halved.

Mix the baking powder and salt with the flour ; add

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the milk and melted Cottolene. Beat the yolks of the eggs, add the sugar, and beat them well into the dough. Then add the whites of the eggs, beaten stiff; add a pint of berries rolled in flour, or one cupful raisins stone halved and floured. Turn into a well greased pail or pudding boiler, and set the pail in a kettle of boiling water. Boil continuously for two hours, and serve with cream sauce.

ROLY-POLY.

Half a pound flour, five ounces suet, one-quarter teaspoonful salt, one pint fruit jam or jelly.

Free the suet from the fibre and skin, and then chop it very fine; add the flour and salt. Mix well, and add gradually sufficient cold water to make it stick together. Now roll it out (about one inch in thickness) on a well floured baking-board, spread the jam thickly over the paste, roll it up, and tie in a well floured cloth, leaving plenty of room for it to swell. Put it into a pot of boiling water, and boil it two hours, or it may be steamed two hours and a half. Serve hot with foamy sauce.

NEAPOLITAN PUDDING.

One large cupful fine bread crumbs soaked in milk, three-quarters cupful sugar, one lemon, juice and grated rind, six eggs, half a pound stale sponge-cake, half a pound macaroons—almond, half a cupful jelly or jam, and

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one small tumblerful sherry wine, half a cupful milk poured upon the bread crumbs, one tablespoonful melted Cottolene.

Rub the Cottolene and sugar together ; put the beaten yolks in next, then the soaked bread crumbs, the lemon juice and rind, and beat to a smooth, light paste before adding the whites. Grease your mould very well, and put in the bottom a light layer of dry bread crumbs, upon this, one of macaroons, laid evenly and close together. Wet this with wine, and cover with a layer of the mixture ; then with slices of sponge-cake, spread thickly with jelly or jam ; next macaroons, wet with wine, more custard, sponge-cake and jam, and so on until the mould is full, putting a layer of the mixture at the top. Cover closely, and steam in the oven three-quarters of an hour ; then remove the cover to brown the top. Turn out carefully into a dish, and pour over it a sauce made of currant jelly warmed, and beaten with two tablespoonfuls melted butter and a glass of pale sherry.

A plain, round mould is best for the pudding, as much of its comeliness depends upon the manner in which the cake and macaroons are fitted in.

It is a pretty and good pudding, and will well repay the trifling trouble and care required to manage it properly.

It is also nice boiled in a greased mould.

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APPLE AND TAPIOCA PUDDING.

One teacupful tapioca, six apples—juicy and well-flavored pippins—pared and cored, one quart water, one teaspoonful salt.

Cover the tapioca with three cupfuls lukewarm water, and set it in a tolerably warm place to soak for five or six hours, stirring now and then. Pack your apples in a deep dish, adding a cupful of lukewarm water; cover closely and steam in a moderate oven till soft all through, turning them as they cook at bottom. If the dish is more than a quarter full of liquid, turn some of it out before you pour the soaked tapioca over all. Unless your apples are very sweet, fill the centre with sugar, and stick a clove in each just before you cover with the tapioca. Indeed, I always do this. It softens the hard acid of the fruit. Bake, after the tapioca goes in, one hour.

APPLE BREAD PUDDING.

MRS. G. L. WHEELOCK.

Pare, core, and chop one-half dozen sour apples; dry bread in the oven until crisp, then roll; butter a deep dish and place in it a layer of crumbs and apples alternately, with spice, and one-half cupful of beef suet chopped fine, pour in one-half pint of sweet milk, and bake till nicely browned; serve with hard sauce.

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APPLE PUDDING.

MR. W. GUTHRIE.

Five eggs, one pint milk, four tablespoonfuls flour, four apples grated ; bake one hour and a quarter. Serve with sweetened cream or pudding sauce.

APPLE SAGO PUDDING.

MRS. K.

One cup sago in a quart of tepid water, with a pinch of salt, soaked for one hour, six or eight apples, pared and cored, or quartered, and steamed tender, and put in the pudding dish ; boil and stir the sago until clear, adding water to make it thin, and pour it over the apples ; this is good hot with butter and sugar, or cold with cream and sugar.

HUCKLEBERRY PUDDING.

MRS. BARTLETT.

One brick loaf, wet it with boiling milk, say one pint, four eggs, a little salt, and one quart of berries. Boil one and one-half hours. Serve with wine sauce.

STEAMED PUDDING.

MRS. SNIDER.

One cupful molasses, one cupful suet, three cupfuls flour, one cupful sour milk, one teaspoonful soda, two teaspoonfuls cream tartar, one teaspoonful ginger, one cupful each of currants and raisins ; steam two hours.

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CHRISTMAS PLUM PUDDING.

MRS. SNIDER.

One pound raisins chopped fine, one pound currants, three-quarters pound bread crumbs, half-pound flour, three-quarters pound of beef suet, three eggs; one-half pound citron and lemon peel, half a nutmeg, and one teaspoonful ground ginger, two teaspoonfuls Eagle baking powder, sweet milk enough just to wet all; tie in a cloth, and boil three hours.

CREAM TAPIOCA PUDDING.

Soak three tablespoonfuls of tapioca in water over night; put the tapioca into a quart of boiling milk, and boil half an hour; beat the yolks of four eggs with a cupful of sugar, add three tablespoonfuls of prepared cocoanut, stir in and boil ten minutes longer; pour into a pudding dish; beat the whites of the four eggs to a stiff froth, stir in three tablespoonfuls of sugar, put this over the top, and sprinkle cocoanut over the top, and brown for five minutes.

TAPIOCA PUDDING.

Cover three tablespoonfuls tapioca with water, stand over night; add one quart milk, a small piece of butter, a little salt, and boil; beat the yolks of three eggs with a cupful of sugar, and boil the whole to a very thick custard; flavor with vanilla; when cold, cover with whites of eggs beaten.

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APPLE PUDDING.

MRS. SNIDER.

Pare and slice half a dozen cooking-apples, grease a pudding-dish, put a thick layer of grated bread crumbs, add bits of butter, then a layer of apples, with sugar and nutmeg, and repeat until the dish is full ; pour over the whole a teacupful of cold water, and-bake thirty minutes.

FIG PUDDING.

E. M. WALKER.

One-half pound figs, one-quarter pound grated bread, two and one-half ounces powdered sugar, three ounces butter, two eggs, one teacupful of milk. Chop the figs small and mix first with the butter, then all the other ingredients by degrees ; butter a mould, sprinkle with bread crumbs, cover it tight, and boil for three hours.

SNOW PUDDING.

One-half package Lady Charlotte gelatine, pour over it a cupful of cold water and add one and one-half cupfuls of sugar ; when soft, add one cupful boiling water, juice of one lemon and the whites of four well beaten eggs ; beat all together until very light, put in glass dish and pour over it custard made as follows : one pint milk, yolks of four eggs and grated rind of one lemon ; boil. Splendid.

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PUDDING SAUCES

*

In using Cottolene in pudding sauces, handle it just as you do the butter, only do not use the full quantity unless it is liked very rich. Use generally the usual proportion, two-thirds of the quantity of butter.

STRAWBERRY OR FRUIT SAUCE.

One quart strawberries, one cupful sugar.

Mash the strawberries over which the sugar has been poured. Let the fruit stand for two or three hours. Ten minutes before serving-time put it into a stew-pan and on the fire. It should be heated simply to the boiling-point, and will then be ready for use.

WINE SAUCE.

One cupful boiling water, one tablespoonful cornstarch, one-quarter cupful Cottolene, one cupful powdered sugar, one egg, quarter nutmeg grated, half a cupful wine.

Wet the corn-starch in cold water, and stir into the boiling water. Boil ten minutes. Rub the Cottolene and sugar to a cream, add the egg, well beaten, and the nutmeg. When the corn-starch has cooked ten minutes, add the wine, and pour the boiling mixture into the egg mixture, and stir rapidly until they are thoroughly blended.

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WHIPPED CREAM SAUCE.

One pint thick sweet cream, two egg whites, sugar to taste.

Whip the cream, add the egg whites well beaten, sweeten and flavor.

DUCHESS SAUCE.

Two ounces grated chocolate, half a pint milk, half a cupful sugar, two egg yolks.

Boil the grated chocolate in the milk, beat the egg yolks with the sugar, stir thick as honey. Flavor with extract of vanilla.

HARD SAUCE.

Stir to a cream one cupful of butter, three cupfuls of powdered sugar. When light, beat in three-quarters tea-cupful wine. Juice of a lemon, two teaspoonfuls nutmeg.

Beat long and hard until several shades lighter in color than at first, and creamy in consistency. Smooth into shape with a broad knife dipped in cold water, and stamp with a wooden mould, first scalded and then dipped in cold water. Set upon the ice until the pudding is served.

MOLASSES SAUCE.

Two cupfuls molasses and one tablespoonful Cotto-lene boiled together.

Flavor with one-quarter teaspoonful each ginger and cinnamon. Serve hot.

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FRUIT PUDDING SAUCE.

Half a cupful butter, two and one-half cupfuls sugar, one dessertspoonful corn-starch wet in a little cold milk, one lemon—juice and half the grated peel, one glass of wine, one cupful boiling water.

Cream the butter and sugar well, pour the corn-starch into the boiling water, and stir over a clear fire until it is well thickened ; put all together in a bowl, and beat five minutes before returning to the saucepan. Heat once, almost to the boiling point, add the wine, and serve.

CREAM SAUCE.

One tablespoonful melted Cottolene, two tablespoonfuls flour, four tablespoonfuls sugar, one and one-half pints boiling water, half a pint milk.

Mix these ingredients together over the fire, in a tin-lined or porcelain saucepan. Stir the same until it boils five minutes and is quite smooth, and use it hot.

LEMON SAUCE.

Three-quarter cupful butter, one and one-half cupfuls sugar, two tablespoonfuls flour.

Beat together and pour over it one pint boiling water. Stir to a smooth liquid, and add one lemon cut in very thin slices, without peeling. Remove seeds.

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Only 50c.
a Bottle .

LUBY'S PARISIAN HAIR RENEWER

SOFT CUSTARD SAUCE.

One pint milk, three eggs, half a cupful powdered sugar, one teaspoonful vanilla.

Put the milk on to boil in a farina boiler. Beat the eggs and sugar together until light and creamy, then stir them into the boiling milk, and stir over the fire until they begin to thicken—no longer, or the sauce will curdle. Take from the fire, add the vanilla, and turn out to cool.

PUDDING SAUCE.

Half a pound sugar, half a pound butter, one gill water, one gill wine, a little nutmeg.

Beat to a cream the sugar and butter, grate a very little nutmeg with them; a few minutes before the sauce is to be sent to the table heat to the boiling point the water and wine, stir them quickly into the butter and sugar, until a frothy sauce is formed, and then serve the sauce at once with any hot pudding.

PUDDING SAUCE.

MRS. ANDREWS.

One cupful of sugar, one-half cupful of butter, yolks of three eggs, one teaspoonful of corn-starch or arrow-root, stir the whole until very light, add sufficient boiling water to make the consistency of thick cream, wine or brandy to suit the taste.

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Liver Troubles

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McGALE'S Butternut Pills

FOR SALE EVERYWHERE

PUDDING SAUCE.

MRS. B. P. HUTCHINSON.

Two eggs well beaten, one cupful pulverized sugar. When mixed pour over one cupful boiling milk, and stir rapidly. Flavor as you please.

CARAMEL SAUCE.

One cupful granulated sugar, one cupful water.

Put the sugar into an iron saucepan, stir with a wooden spoon over a quick fire until the sugar melts and turns an amber color, then add the water, let boil two minutes and turn out to cool.

SAUCE FOR APPLE PUDDING.

M.

Boil good molasses with a little butter, and serve hot.

HARD SAUCE FOR PUDDINGS, RICE, ETC.

M.

Take one teacupful sugar, one-half teacupful butter, stir together until light, flavor with wine or essence of lemon. Smooth the top with a knife and grate nutmeg over it.

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ONE

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CORN SALVE
WILL REMOVE IT



ICES

*

For "freezing" use plenty of ice chopped fine and plenty of salt ; put a layer of ice about three inches deep and of salt one inch deep. Leave some of the water from the melting ice remain in the can, drain off only when it floats the ice or gets too near the lid.

Water ices require a longer time for freezing than ice cream.

If water and sugar are boiled in making ices, do not add any flavoring till it is perfectly cold.

All fruit and flavors should be added to cream when it is partly frozen ; this prevents curdling or imperfect mixing.

If you use milk in your cream, it is improved by scalding, or just coming to a boil.

FRUIT ICES.

The ordinary fruit ices are made by mixing equal parts of fruit juice and water with plenty of sugar, and then freezing them; less lemon juice is required than any other kind. Confectioners sometimes add the beaten whites of two eggs to each quart of fruit ice when it is partly frozen, to increase the quantity, and then finish

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the freezing. The finer water ices are made of syrup made by boiling sugar until of the consistency of syrup, and fruit juice frozen ; the syrup is prepared by boiling together four pounds of sugar, one quart of water, and the white of an egg beaten with them, for ten minutes ; the syrup is then strained and cooled. For ices, a palatable mixture is made with several fruit juices, and when the ice is half frozen, the white of one egg, beaten stiff, is added, and the freezing completed.

VANILLA ICE CREAM.

One quart cream, one-half pound granulated sugar, half a vanilla bean.

Boil half the cream with the sugar and bean, then add the rest of the cream. Cool and strain. If extract of vanilla is used, do not boil it, but put in when ready to freeze. Make it strong with flavoring, as it loses strength by freezing.

COFFEE ICE CREAM.

Two quarts cream, one pint milk, four eggs, two tablespoonfuls arrowroot, two cupfuls strong liquid coffee, four cupfuls white sugar.

Mix the arrowroot in half a cupful of cold milk, and add to the well-beaten eggs. Pour over this mixture a pint of milk, heated to boiling. Let cool, and add the cream. Put into the freezer. Stir thoroughly. When partly frozen, add the coffee. Beat well, and freeze.

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FRUIT ICE CREAM.

To every pint of fruit-juice, allow a pint of sweet cream. The quantity of sugar will depend upon the acidity of the fruit used. Apples, peaches, pears, pine-apples, quinces, etc., should be pared and grated. Small fruits, such as currants, raspberries, or strawberries, should be mashed and put through a sieve. After sweetening with powdered sugar, and stirring thoroughly, let it stand until the cream is whipped—two or three minutes. Put together and then whip the mixture for five minutes. Put into the freezer, stirring it from the bottom and sides two or three times during the freezing process.

LEMON ICE CREAM.

Two quarts cream, two cupfuls white sugar, juice and rind of four lemons.

The rind of the lemons should be rubbed in lumps of sugar and put in the cream; beat to a froth, and freeze.

ORANGE AND LEMON ICES.

The rind of three oranges grated and steeped a few moments in a little more than a pint of water; strain one pint of this on a pound of sugar and then add one pint of orange or lemon juice; pour in the freezer, and when half frozen add the whites of four eggs beaten to a stiff froth.

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CURRANT ICE.

One pint of currant juice, one pound of sugar, and one pint of water; put in freezer, and when partly frozen add the whites of three eggs well beaten.

ORANGE ICE.

Juice of six oranges, grated peel of three, juice of two lemons, one pint of sugar, one pint of water, and freeze.

STRAWBERRY ICE CREAM.

MRS. THOMAS.

Mash with a potato pounder in an earthen bowl, one quart of strawberries with one pound of sugar, rub it through the colander and add one quart of sweet cream, and freeze. Very ripe peaches or coddled apples may be used instead of strawberries.

ICING.

MRS. H. P. STOWELL.

One pound pulverized sugar, pour over one tablespoonful cold water, beat whites of three eggs a little, not to a stiff froth; add to the sugar and water; put in a deep bowl; place in a vessel of boiling water, and heat. It will become thin and clear, afterward begin to thicken. When it becomes quite thick remove from the fire, and stir while it becomes cool, till thick enough to spread with a knife. This will frost several ordinary sized cakes.

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SORBETS.

Make any kind of sherbet, and half freeze it, and you have a simple sorbet. Generally, however, wine, rum, or some kind of cordial is added when the mixture has been frozen. Serve in glasses before or after the roast. The sorbet should be frozen only twelve or fifteen minutes.

The finest kinds of sorbets are those made with the juice of several kinds of fruit. Here is a good rule :

Boil together, for twenty minutes, one pint of sugar, one quart of water, and one pint of chopped pineapple. Add to this preparation one gill of lemon juice and half a pint of orange juice. When cold, strain and freeze.

CARAMEL ICE CREAM.

Put four ounces granulated sugar in an iron frying pan, and stir over the fire until the sugar melts, turns brown, boils and smokes. Have ready one pint boiling milk, turn the burnt sugar into this, stir over the fire one minute and stand away to cool. When cold, add half a pound sugar, one quart cream and one tablespoonful of vanilla sugar or the same of the extract, mix well, and freeze. When frozen, remove the dasher, stir into the cream one pint of whipped cream, repack, cover, and stand for two hours to ripen.

This will serve twelve persons.

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THE MOST WHOLESOME DRINK FOR THE SUMMER

ICE CREAM ICING FOR WHITE CAKE.

MRS. P. B. AYER.

Two cups pulverized sugar boiled to a thick syrup; add three teaspoonfuls vanilla; when cold, add the whites of two eggs well beaten, and flavored with two teaspoonfuls of citric acid.

BISQUE ICE CREAM.

One quart good cream, half a pound macaroons, two lady fingers, half a pound sugar, four kisses, one, teaspoonful vanilla, one teaspoonful caramel.

Pound the macaroons, kisses and lady fingers (which should be stale) through a colander. Put one pint of cream on to boil in a farina boiler, add to it the sugar, stir until boiling hot. Take from the fire, add the remainder of the cream, and when cold turn into the freezer, and freeze. When frozen, add the vanilla, caramel and the pounded cakes, and (if you use it) 5 table-spoonfuls of sherry. Beat the whole until perfectly smooth. Drain the water from the tub, add more salt and ice, remove the dasher, cover the freezer, and let stand three or four hours to ripen.

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PIES

✱

PLAIN PIE-CRUST.

Three cupfuls sifted flour, one scant cupful dripping, one teaspoonful salt, one teaspoonful baking powder, two-thirds cupful of *cold* water.

Sift the salt and baking powder through the flour, then rub the dripping in thoroughly, add the water gradually, moistening just enough to make it stick together. Mix as little as possible, just enough to get it into shape to roll out, handle very lightly. This rule makes two pies.

FAMILY PIE-CRUST.

One and one-half cupfuls flour before sifting, scant one-half cupful of lard, three tablespoonfuls water, pinch of salt.

This is for upper and under crusts of a large, round tin or yellow pie-plate. Put the salt in the flour and sift it. Take a knife and use in mixing the shortening with the flour. When it is well cut together, put in the water very gradually, chopping the mixture, and trying to avoid wet streaks. Do not knead it with the hands. Sprinkle some flour on the moulding-board; flour the rolling-pin, take a little more than half of the

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crust and gather it into a little round pile and roll it out from you. If it is not the proper shape, turn it at right angles and roll from you again. When it is of the required size, cover the sides and bottom of the pie-dish, finish the upper crust the same way, and make three or four gashes in it for the escape of steam. After the pie material is put in and the upper crust put on, pinch the edges of the two crusts neatly together.

POTATO PASTE.

Two cupfuls mashed potatoes (hot), one-half cupful cream, one scant tablespoonful butter, salt to taste.

Beat the potatoes until light, add the butter, cream and salt, and beat again; then add sufficient flour to make a soft dough, handle as lightly as possible, roll out, and it is ready to use. This is nice for meat or potato pies, or apple dumplings.

TRANSPARENT CRUST.

One pound flour, ten ounces butter, one egg—the yolk only.

Melt the butter in a vessel set in another of boiling water, stirring gently all the while to prevent oiling, and when almost cold beat up the Cottolene little by little with the egg, which should be previously whipped light. When these are thoroughly incorporated, work in the flour, roll out twice, sprinkling lightly with flour

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before you fold up, let it stand folded five minutes in a cold place, and make out for tartlets or *patés*. It is not suitable for large pies. Bake before you fill them, and brush over with a beaten egg while hot.

SWEET POTATO PIE.

One sweet potato, one cupful sugar, one cupful water, one tablespoonful shortening, one level teaspoonful salt, one lemon.

Make a good pastry according to any of the recipes which have been given, and line pie-plates with it. Peel and wash a medium-size sweet potato, grate it on a large tin grater, add to it sugar, water, the shortening, salt, the rind of one lemon grated, and the juice strained, and bake the mixture in the plates lined with pastry. One or two eggs beaten with these ingredients will make nicer pies. The sweet potato can be baked before using it. In this case no water is added, only sufficient milk to moisten the potato. If an egg is used with the baked potato, it must be beaten with half a cupful of milk besides that used to moisten the potato.

BAKED APPLE DUMPLINGS.

For six dumplings use half the rule for pie crust, and six large tart apples. Core and pare the apples. Divide the paste into six parts, and roll out one piece into a shape and size that will cover the apple. Place

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LUBY'S RESTORES THE HAIR

an apple on this and fill the centre with sugar. Now draw the paste over the apple and press the edges together. Put the dumplings in a baking-pan, the rough side down, and proceed with the others in the same manner. Bake in a moderately hot oven for half an hour. Serve hot with a nutmeg or cold sauce.

STEAMED APPLE DUMPLINGS.

For the paste use one pint flour, two teaspoonfuls baking powder, one teaspoonful salt, one tablespoonful sugar, two tablespoonfuls butter, half a pint of milk or water.

Mix the dry ingredients together and rub through a sieve into the mixing bowl. Cut the butter into this, being careful to get it very fine. Now stir in the milk and water, and when a smooth paste is formed, sprinkle the board and roll the paste out until about half an inch thick. Fold up and roll again until about three-quarters of an inch thick, then lay it in a well-buttered tin basin that will hold about two quarts. Fill the dish with pared and quartered apples (about two quarts). Sprinkle over the apples three tablespoonfuls of sugar mixed with a teaspoonful of cinnamon. Draw the edges of the paste together. Cover the dish with a plate, and placing in a steamer, cook for two hours. Turn out on a hot dish and serve with nutmeg sauce, which is made in this manner :—

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FOR SALE EVERYWHERE

Put into a saucepan one cupful of sugar and a heaping tablespoonful of flour, and mix well. Pour on this one pint of boiling hot water. Boil for ten minutes, then add one-third of a nutmeg grated, one-fourth of a teaspoonful of salt and one tablespoonful of butter. Cook for one minute longer, and serve.

COCOANUT CUSTARD.

One pint milk, two eggs, half a cupful sugar, half a grated nutmeg, one cupful grated cocoanut.

Beat the eggs and sugar together until light, then add the milk, nutmeg, and cocoanut. Line two pie dishes with plain paste, fill them with this mixture, and bake in a quick oven for thirty minutes.

WHITE POTATO CUSTARD.

One pound sugar, one pint milk, six eggs, juice and rind of two lemons, one scant tablespoonful lard.

Beat the eggs all together until light, then add the sugar and lard; beat again. Pare the potatoes and grate them into the milk, then add these to the eggs and sugar, add the juice and rind of the lemons, and it is ready for use.

GRANDMOTHER'S LEMON CUSTARD.

One pound powdered sugar, six egg yolks, four egg whites, three ounces butter, juice and rind of three lemons.

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ASK YOUR GROCER FOR IT



Beat the yolks and sugar to a cream, then add the whites unbeaten, one at a time, and beat the whole until very light. Beat the butter to a cream, and add the other mixture gradually to it; now stand the bowl in a basin of boiling water over the fire, and stir continually until the mixture thickens, take from the fire and stand away to cool. Line two deep pie dishes with good plain paste, and bake in a quick oven for fifteen minutes. When done, take out and fill with the lemon mixture. Add gradually six tablespoonfuls of powdered sugar to the whites of six eggs, beating all the while; after you have added all the sugar, beat until very stiff and glossy. Put this meringue over the top of the pie, and stand it in the oven until a golden brown.

CHOCOLATE TARTS.

Four eggs,—whites and yolks, half a cake chocolate grated, one tablespoonful cornstarch dissolved in water three tablespoonfuls milk, four tablespoonfuls white sugar, two teaspoonfuls vanilla, one saltspoonful salt, half a teaspoonful cinnamon, one teaspoonful butter, melted.

Rub the chocolate smooth in the milk and heat to boiling over the fire, then stir in the corn-starch. Stir five minutes until well thickened, remove from the fire, and pour into a bowl. Beat all the yolks and the whites of two eggs well with the sugar, and when the chocolate

No puffing necessary when once . . .



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READING maketh a full boy,
 Conference a ready boy,
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mixture is almost cold, put all together with the flavoring, and stir until light. Bake in open shells of pastry. When done, cover with a meringue made of the whites of two eggs and two tablespoonfuls of sugar flavored with a teaspoonful of lemon juice. Eat cold.

These are nice for tea, baked in patty pans.

MOCK MINCE PIES.

Six tablespoonfuls of rolled crackers, two cupfuls of warm water, one cupful of chopped raisins, one cupful of whole raisins, half a cupful of vinegar, half a cupful of melted butter, one cupful of yellow sugar, one cupful of molasses, one tablespoonful cinnamon, cloves and nutmeg.

CENTENNIAL APPLE PIE.

Peel one dozen and a half of good apples, take out the cores, cut them small, put into a stew pan that will just hold them with a little water, a little cinnamon, two cloves, the rind of a lemon; stew over a slow fire until quite soft, then sweeten them, pass it through a hair sieve, add the yolks of four eggs and one white, quarter of a pound of good butter, half a nutmeg, the peel of a lemon grated, and the juice of one lemon; beat all well together, line the inside of the pie dish with good puff paste, put in the pie, and bake half an hour.

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SQUASH PIE.

One crust, one small cupful of dry maple sugar dissolved in a little water, two cupfuls of strained squash stirred in the sugar, add four eggs, two teaspoonfuls of allspice, two cupfuls of milk, one teaspoonful of butter, and two of ginger added last. This makes two pies.

PUMPKIN PIE.

One quart of strained pumpkins, two quarts rich milk, one teaspoonful of salt and two of ginger cooked with the pumpkins, six well beaten eggs, and one and one-half teacupfuls of sugar.

LEMON PIE.

One lemon rind and juice, one cupful of sugar, one cupful of water, one tablespoonful of corn-starch cooked in water till thick, three eggs,—two of whites saved for frosting, half a cupful of sugar.

MINCE MEAT.

MRS. HIGGINS.

Six pounds of beef and six pounds of apples chopped fine, four pounds of sugar, two of citron, three of raisins, three of currants, one of suet, two quarts of boiled cider, one-half cupful of salt, two nutmegs, two tablespoonfuls of ground cloves, two of allspice, two of cinnamon; when used, enough sweet cider should be added to make the mixture quite moist.

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COCOANUT PIE.

One-half pound grated cocoanut, three-quarters of a pound of white sugar, six ounces of butter, five eggs (the whites only), two tablespoonfuls rose water, one teaspoonful nutmeg. Cream the butter and sugar, beat till very light, and add the rose water, then add the cocoanut with as little and light beating as possible, finally whip in the stiffened whites of the eggs with a few skilful strokes, and bake at once in open shells. Eat cold, with powdered sugar sifted over them. These are very pretty and delightful pies.

LEMON PIE.

One lemon, one cupful of sugar, half a cupful water, two eggs, one teaspoonful butter; line your pie plate with a nice crust, pour in the above, bake in a quick oven.

CREAM PIE.

Boil nearly one pint of new milk, take two small tablespoonfuls of corn-starch beaten with a little milk, to this add two eggs; when the milk has boiled, stir this in slowly with one scant teacupful of sugar and one-half cupful of butter, two teaspoonfuls of lemon. Cakes: Three eggs, one cup of white sugar, one and one-half of flour, one teaspoonful of Eagle baking powder, mix it in flour, three tablespoonfuls of cold water, bake in two pie-pans in a quick oven, split the cake while hot, and spread in the cream.

Eagle Baking Powder Has the best keep-
 ing qualities . . .

Liver Troubles

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McCALE'S Butternut Pills

FOR SALE EVERYWHERE

ORANGE TART.

Squeeze two oranges and boil the rind tender, add half a teacupful of sugar and the juice and pulp of the fruit, an ounce of butter ; beat to a paste, line a shallow dish with light puff paste, and lay the paste of orange in it.

CRANBERRY PIE.

Take cranberries, pick and wash them in several waters, and put them in a dish with the juice of half a lemon, one-quarter pound of moist sugar or pounded loaf sugar to a quart of cranberries ; cover it with puff paste or short crust, and bake it three-quarters of an hour. If short crust is used, draw it from the oven five minutes before it is done, and ice it ; return it to the oven, and send it to the table cold.

CREAM PIE.

One cup powdered sugar, one cup flour, one teaspoon cream tartar and one-half teaspoon soda, five eggs beaten separately, grated rind of lemon. Cream : Set in hot water one-half pint of milk ; when scalding hot add one-half cup sugar, a little salt and one egg beaten together ; stir until thick, and when cool add table-spoon vanilla ; put between crusts.

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McCALE'S
CORN SALVE
WILL REMOVE IT



CUSTARDS and CREAMS

*

RICH CUSTARD.

One quart of cream, the yolks of six eggs, six ounces of powdered white sugar, a small pinch of salt, two tablespoonfuls of brandy, one tablespoonful of peach water, half a tablespoonful of lemon brandy, an ounce of blanched almonds pounded to a paste; mix the cream with the sugar, and the yolks of the eggs well beaten; scald them together in a tin pail in boiling water, stirring all the time until sufficiently thick; when cold, add the other ingredients, and pour into custard cups.

RICE CUSTARD.

To half a cup of rice add one quart of milk and a little salt; steam one hour, or until quite soft; beat the yolks of four eggs with four tablespoonfuls of white sugar, add this just before taking off the rice, stir in thoroughly, but do not let it boil any more; flavor with vanilla. Beat the whites of the eggs to a stiff froth, with sugar; after putting the mixture into the pudding dish in which you serve it, put the whites over it, and let it slightly brown in the oven.

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Headache**

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**McGALE'S
Butternut Pills**

25 Cents Per Box

BOILED CUSTARD.

MRS. R. M. PICKERING.

One quart milk, eight eggs, one-half pound of sugar ; beat to a good froth the eggs and sugar. Put the milk in a tin pail, and set it in boiling water, pour in the eggs and sugar, and stir it until it thickens.

FLOATING ISLAND.

MRS. E. E. MARCY.

One-half package gelatine, one pint of water, soak twenty minutes, add two cupfuls of sugar, set on the stove to come to a boil ; when nearly cold, add the whites of four eggs beaten stiff, the juice and rind of two lemons, and pour into a mould, turn over the form. Make a custard of the yolks of four eggs, a quart of milk, and a small tablespoonful of corn-starch ; sweeten to taste.

APPLE FLOAT.

MRS. O. L. PARKER.

To one quart of apples partially stewed and well mashed, put the whites of three eggs well beaten, and four tablespoonfuls of loaf sugar ; beat them together for fifteen minutes, and eat with rich milk and nutmeg.

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WILL REMOVE IT**

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TROUBLED WITH . . . **DYSPEPSIA**

. . . ADVISE THEM TO TAKE . . .

Johnston's Fluid Beef

WHIPPED CREAM.

Mix one pint of cream with nine tablespoonfuls of fine sugar and one gill of wine in a large bowl ; whip these with the cream dasher, and as the froth rises, skim into the dish in which it is to be served. Fill the dish full to the top, and ornament with kisses or macaroons.

SPANISH CREAM.

Boil one ounce of Lady Charlotte gelatine in one pint of new milk until dissolved ; add four eggs well beaten and half a pound of sugar, stir it over the fire until the eggs thicken, take it off the fire, and add a full wine glass of peach water, and when cool pour it into moulds ; serve with cream.

VELVET CREAM.

Nearly a box of Lady Charlotte gelatine soaked over night in a cupful of wine ; melt it over the fire with the sugar ; when it is warm, put in a quart of cream or new milk, and strain it into moulds. If the wine is too hot it will curdle the milk.

ORANGE CREAM.

Make according to above rule, adding one gill of orange juice and the grated rind of one orange which has been previously soaked in the orange juice while the gelatine is dissolving over the boiling water, and the beaten yolks of two eggs when you take off, and quite hot.

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TAPIOCA CREAM.

MRS. BENDELARI.

One teacupful of tapioca soaked over night in a pint of milk ; in the morning add one quart more, and when boiled till the tapioca is clear, add the yolks of three eggs well beaten, with one cupful of sugar. Beat the whites to a foam. Sweeten and flavor the whole with vanilla. This pudding is better eaten cold.

COFFEE CREAM.

Soak half an ounce of Lady Charlotte gelatine in a little cold water half an hour ; then place it over boiling water, and add one gill of strong coffee and one gill of sugar ; when the gelatine is well dissolved, take from the fire, stir in three gills of cold cream and strain into your mould. Be sure that this has been previously wet with cold water.

APPLE CREAM.

MRS. MANN.

One cupful thick cream, one cupful sugar, beat till very smooth ; then beat the whites of two eggs, and add ; stew apples in water till soft, take them from the water with a fork ; steam them if you prefer. Pour the cream over the apples when cold.

**EASE AND
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Use **McCALE'S**
CORN SALVE
AND REMOVE YOUR CORNS

DRINK **MONTSERRAT** **LIME FRUIT**
.. JUICE ..
IN HOT WEATHER

The very best of Temperate Drinks. To be had from
 all Grocers and Druggists

THE MOST WHOLESOME DRINK FOR THE SUMMER

Bread, Rolls and Biscuits

*

YEAST.

MRS. E. S. CHEESEBROUGH.

Put two tablespoonfuls of hops in a muslin bag and boil them in three quarts of water for a few minutes; have ready a quart of hot mashed potatoes, put in one cupful of flour, one tablespoonful of sugar, one of salt; pour over the mixture the boiling hop water, strain through a colander, put a pint or less of fresh baker's yeast, or two cakes of yeast in while it is warm, and set it in a warm place to rise. This yeast will keep three or four weeks, if set in a cool place. In making it from time to time, use a bowl of the same to raise the fresh with.

YEAST.

MRS. MARY LUDLAM.

Six good potatoes grated raw, a little hop tea, one quart of boiling water, three-fourths cupful of brown sugar, one-half teaspoonful of salt; when cool, add yeast to rise; keep covered and in a cool place.

YEAST FOR BREAD.

MISS L. STAGMAN.

Grate ten or twelve good sized raw potatoes in a

BISCUITS,
CAKES,
ETC., made with

Eagle Baking Powder

Will not disagree with those of weak digestion. . .

Liver Troubles

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McCALE'S Butternut Pills

FOR SALE EVERYWHERE

colander and let the water drip off them, and then add three parts of a saucerful of flour to the potatoes, and three parts of a cupful of sugar ; then boil a good pinch of hops twenty minutes, and throw over all ; when lukewarm, add a cupful of yeast, and when it rises add a tablespoonful of salt. This will keep three weeks.

SUPERIOR BREAD.

MRS. D. C. NORTON.

Scald one quart of sour milk ; when cool enough, set your sponge with the whey ; take about three quarts of flour, make a hole in the centre, put in the whey about a good teaspoonful of salt, one teacupful of good hop-yeast (home made is best), and stir quite stiff with a spoon ; wrap in a thick cloth so as to keep as warm as possible in cold weather, in summer it is not necessary. In the morning knead well, adding flour until stiff enough, and keep warm until light, then set it in pans to rise ; no saleratus is needed. Bread made in this way will never fail to be good if good flour and yeast are used.

BOSTON BROWN BREAD.

MRS. F. E. STEARNS.

One and one-half cupfuls of Graham flour, two cupfuls of corn meal, one-half cupful of molasses, one pint of sweet milk, and half a teaspoonful of soda ; steam three hours.

Eagle Baking Powder Is endorsed by . . .
Chemical Authorities.

LUBY'S HAIR GROWER and RESTORER . .

YEAST THAT WILL NOT SOUR.

MRS. J. B. ADAMS.

Boil two ounces of hops in two quarts of water ; put one cupful of brown sugar in a jar, boil and strain the hops and pour into the jar. Add one cupful of flour stirred smooth, let it stand in a warm kitchen till it ferments. Add six potatoes boiled and mashed, and one cupful of salt.

STEAMED CORN BREAD.

MRS. JANE CONGER.

Take three cupfuls of meal and one of flour, scald two cupfuls of meal with boiling water, add the other cupful of meal and flour, two cupfuls of sour milk, one cupful molasses, one teaspoonful of soda, and a little salt. Steam three hours.

BROWN BREAD.

MRS. WM. BLAIR.

Take part of the sponge that has been prepared for your white bread, warm water can be added, mix it with Graham flour (not too stiff).

FOR BROWN BISCUIT.—Take this Graham dough, as prepared for bread, working in a little butter. Butter the size of an egg is sufficient for two dozen biscuits.

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ONE

McGALE'S
CORN SALVE
WILL REMOVE IT

Sick Headache

USE

MCGALE'S

Butternut Pills

25 Cents Per Box

CORN BREAD.

MRS. WM. H. LOW.

Two tablespoonfuls of sugar, one tablespoonful butter, two eggs; stir all together, add one cupful of sweet milk, three teaspoonfuls of Eagle baking powder, and three-fourths of a cupful corn meal, flour to make it quite stiff.

INDIAN BREAD.

MRS. A. T. HALL.

One pint of meal, one pint of flour, one pint of milk, one teacupful of molasses, one teaspoonful of soda, one-half teaspoonful cream tartar; steam two hours and bake half an hour.

GRAHAM BREAD.

MRS. J. B. HOBBS.

For one loaf, take two cupfuls of white bread sponge, to which add two tablespoonfuls of brown sugar, and Graham flour to make a stiff batter; let it rise, after which add Graham flour sufficient to knead, but not very stiff; then put in the pan to rise and bake.

RYE BISCUIT.

MRS. LAMKIN.

Two cupfuls of rye meal, one and one-half cupfuls flour, one-third cupful molasses, one egg, a little salt, two cupfuls sour milk, two even teaspoonfuls saleratus.

The Leavening Power of . . .

EAGLE BAKING POWDER is undoubted

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OUR Biscuit Factory turns out a variety of over a hundred kinds, made by the most improved machinery to date, thus enabling us to combine efficiency with cheapness in their production. Being direct importers from places of growth of the raw material, we are in a position to supply the manufactured article of the purest quality. Consumers can, therefore, rely on getting our goods pure and free from adulteration.

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FOR SALE EVERYWHERE

VIENNA BREAD.

JULIET CORSON.

Four pounds flour, three pints milk and water, half an ounce of salt, one and three-quarter ounces fresh compressed yeast. These proportions are for an ordinary family.

The process of making is as follows: Place the flour in the bread bowl, and in it put the milk, water and salt; mix with the liquid enough of the flour to make a very thin batter; next rub the yeast to powder between the hands, and mix it into the batter; cover the bowl closely, and let it stand for three-quarters of an hour. At the end of that time mix in the rest of the flour smoothly, and let the dough thus made stand again closely covered for two hours and a half, until it is light and elastic; then cut it into pound pieces, and each pound into twelve equal parts; flatten these small pieces of dough in squares three-quarters of an inch thick, fold their corners to the centre, pinch them down to hold them, and turn the little rolls thus made over on a board covered with cloth; let them stand for about ten minutes, turn them up again on a baking sheet, and put them into a hot oven, to bake quickly for about fifteen minutes; when half-done brush them with milk, return them to the oven and finish baking them. This

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Johnston's Fluid Beef

process seems to imply a little trouble to the bread-maker, but the delicious quality of the bread thus produced well repays the extra pains taken in making it; and a little practice will enable any person to accomplish the result successfully always.

POTATO BREAD.

MISS PARLOA.

One quart boiling water, three large potatoes, one-third cup yeast, or one-third cake compressed yeast, one tablespoonful salt, about three quarts and one pint of flour.

This will make four large or six medium-sized loaves. Cover the potatoes with boiling water. Cook them for half an hour; then drain and mash them. Pour the boiling water on them. Let this stand until it is blood-warm, then add the yeast and three quarts of flour, beating it in with a spoon. Cover the bowl with a cloth, and then with a board or tin cover, and let it rise over night—nine or ten hours.

In the morning beat in the salt and half of the remaining flour. Use the remainder of the flour for kneading the bread on the board. Knead for twenty minutes or half an hour. Put the dough back into the bowl, and cover it; let it rise to double its size, shape

TRY EAGLE BAKING POWDER

For your Cakes, Rolls and Biscuits.



into loaves, and let them rise to double their original size. Bake for one hour in a moderately hot oven.

The addition of a tablespoonful of sugar, and two or three of Cottolene or butter, improves the bread for some tastes. If these be used, add them with the salt when the bread is kneaded.

TO MAKE STALE BREAD OR CAKE FRESH.

MRS. M. G. ADAMS.

Plunge the loaf one instant in cold water, lay it upon a tin in the oven ten or fifteen minutes. Cake and rolls may be thus made almost as nice as if just baked, but must be eaten immediately.

GRAHAM BISCUITS.

MRS. BRODIE.

One quart of Graham flour, three and one-half heaping teaspoonfuls of Eagle baking powder, one teaspoonful of salt, one of butter. Make into soft dough with milk.

BUNS.

Two coffee-cupfuls bread dough, two eggs, one cupful sugar, spices, a few currants. Mould like rusk, and let them rise before baking.

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Only

Eagle Baking Powder

EAGLE BAKING POWDER CO., 394 and 396 St. Paul St., Montreal

Only 50c.
a Bottle . **LUBY'S** **PARISIAN**
HAIR RENEWER

RUSKS.

MRS. F. L. GILLETTE.

Two cupfuls of raised dough, one cupful of sugar, one-third cupful of butter, two well beaten eggs, one-half teaspoonful of soda, flour.

Mix all together thoroughly with the hands, adding sufficient flour to make it stiff enough to mould. Set it to rise; when light, make into biscuits, and place on greased tins. Pierce the tops with a fork, then glaze them with sugar and milk. Bake in a moderate oven. Some add dried currants and a teaspoonful of grated nutmeg while mixing.

CREAM BISCUITS.

MRS. A. M. GIBBS.

Three heaping tablespoonfuls of sour cream; put in a bowl or vessel containing a quart, and fill two-thirds full of sweet milk, two teaspoonfuls cream tartar, one teaspoonful of soda, a little salt; pour the cream in the flour, mix soft, and bake in a quick oven.

STRAWBERRY SHORTCAKE.

Make good biscuit crust; bake in two tins of same shape and size; mix berries with plenty of sugar, open the shortcake, butter well, and place berries in layers, alternated with the crust; have the top layer of berries, and over all put Charlotte russe or whipped cream.

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GOOD RESULTS

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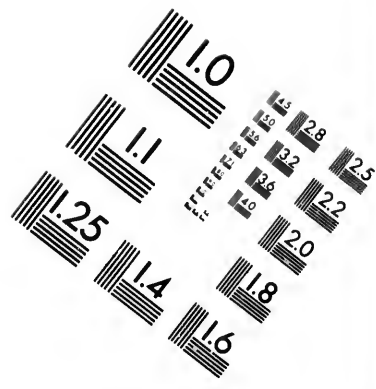
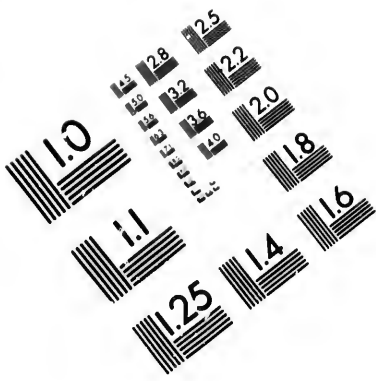
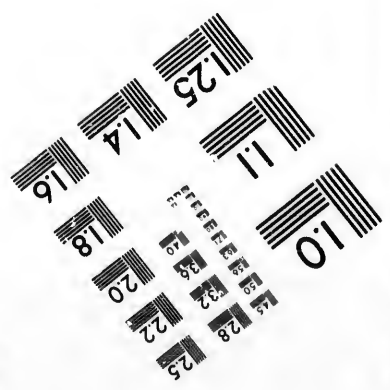
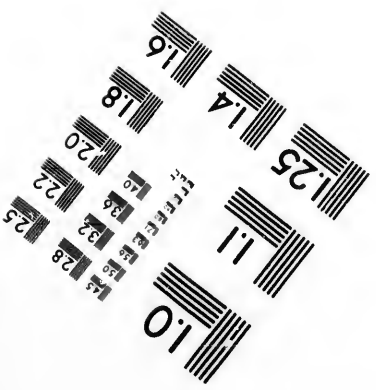
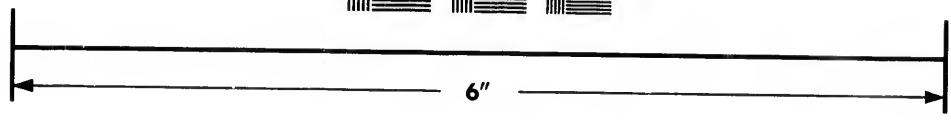
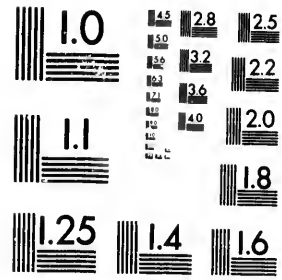


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Headache**

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Butternut Pills

25 Cents Per Box

ORANGE SHORTCAKE.

M.

Make a nice shortcake ; spread in layers of sliced oranges with sugar and a little cream. To be eaten with sweetened cream.

APPLE SHORTCAKE.

M.

Season apple sauce with butter, sugar, etc. ; make a nice shortcake, open and butter it and put the apple sauce in layers. Serve with sweetened cream.

HUCKLEBERRY BISCUIT.

JULIET CORSON.

One quart flour, one teaspoonful salt, one teaspoonful soda, two and one-half ounces butter, one pint huckleberries, about one pint sour milk.

Sift the flour with one teaspoonful each of salt and bicarbonate of soda, and then with the hands rub in two tablespoonfuls of butter ; next mix in one pint of sound fresh huckleberries which have been washed and dried, taking care not to break the berries ; stir in, without breaking the berries, enough sour milk to make a dough as soft as for biscuit, about a pint of sour milk will be required ; then little cakes should be formed at once with the hands dipped in flour, and the cakes baked

FOR PASTRY .
Nothing equals

Eagle Baking Powder

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McCALE'S
Butternut Pills

FOR SALE EVERYWHERE

about twenty minutes in a hot oven, or the dough may be baked in a sheet about two inches thick. The addition of two eggs, well beaten, and six ounces of sugar, makes sweet huckleberry biscuit or tea-cakes.

When there is no sour milk at hand, use sweet milk and prepared flour, or baking powder, or cream of tartar and soda with plain flour.

HOT CROSS BUNS.

MRS. F. L. GILLETTE.

Three cupfuls of milk, one scant cupful of sugar, one-third cupful of butter, one cupful tepid water, one teaspoonful of salt, half a nutmeg grated, flour, half a teaspoonful of soda, a small cupful of yeast, or one-third of a cake of compressed yeast.

Dissolve the yeast in the tepid water, add it to the milk which has been scalded and cooled, then add the butter, sugar, salt, and nutmeg, with sufficient flour to make quite a stiff batter. Cover, set in a warm place, and when thoroughly light (about five hours) add half a teaspoonful of soda dissolved in a spoonful of water. Then add enough flour to roll out like biscuit. Roll out half an inch thick, cut with a biscuit-cutter and lay on greased tins, cover and let stand until light again. Make a deep cross on the top of each bun with a knife, place in the oven, and bake a light-brown from twenty to

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twenty-five minutes. When done, and while hot, brush over the tops with a mixture of one beaten white of egg and one tablespoonful of powdered sugar.

QUICK BUCKWHEAT CAKES.

One quart of buckwheat flour, half a teacupful of cornmeal or wheat flour, a little salt, and two tablespoonfuls of syrup. Wet these with cold or warm water to a thin batter, and add, lastly, four good tablespoonfuls of Eagle baking powder.

BUNS.

MRS. MILLER.

Set, in the evening, a pint of milk, butter the size of an egg, three tablespoonfuls of yeast, and flour enough to make a thick batter. Warm the milk and butter together, add the yeast and flour. In the morning add two eggs, four tablespoonfuls of sugar, and enough flour to roll in the hand, *not* on the board. After mixing, let it stand till quite light, then make into buns, and let them stand four hours in the pans before baking. Bake about a quarter of an hour.

SALLY LUNN.

MRS. CARSON.

Four teacupfuls flour, two tablespoonfuls sugar, one tablespoonful of lard, four eggs, four tablespoonfuls of Eagle baking powder; mix with half milk and water to a thin batter; bake in a quick oven.

EASE AND
COMFORT

Use McCALE'S

CORN SALVE

AND REMOVE YOUR CORNS



GRAHAM PUFFS.

MRS. O. S. WHEELOCK.

One pint of Graham flour, one egg, one teaspoonful salt, one tablespoonful Eagle baking powder; wet with milk or water.

MUFFINS.

MRS. W. H. LOW.

One tablespoonful of butter, two tablespoonfuls sugar, two eggs; stir all together; add one cupful of sweet milk, three teaspoonfuls of Eagle baking powder, flour to make a stiff batter. Bake twenty minutes in a quick oven.

GEMS FOR BREAKFAST.

MRS. CARSON.

One and one-half cupfuls of sweet milk, two cupfuls of flour, one cupful of cornmeal, two eggs, butter the size of an egg, one tablespoonful of Eagle baking powder mixed dry in the flour; bake in small tins, and cook one-quarter of an hour in a quick oven.

BANNOCKS.

M.

One pint cornmeal, pour on it boiling water to thoroughly wet it. Let it stand a few minutes, add salt, one egg and a little sweet cream, or a tablespoonful melted butter. Make into balls, and fry in hot lard.

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ONE**

**McGALE'S
CORN SALVE
WILL REMOVE IT**

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McGALE'S**Liver
Troubles****Butternut Pills**

FOR SALE EVERYWHERE

JOHNNIE CAKE.

MRS. H. BAIRD.

One pint of corn meal, one teacup of flour, two eggs, one pint of sweet milk, one tablespoon of molasses, one tablespoon of melted butter, a little salt, one teaspoon of soda, one teaspoon of cream of tartar ; bake in square tins.

APPLE FRITTERS.

M.

One teacup of sweet milk, one tablespoon of sweet light dough dissolved in milk, three eggs beaten separately, one teaspoon of salt, one and one-half teacups of flour, one tablespoon of sugar, and the grated peel of a lemon, peeled apples sliced without the core ; drop into hot lard with a piece of apple in each one ; sprinkle with powdered or spiced sugar. Let them stand after making and they will be lighter. Good.

OATMEAL GRUEL.

Take two tablespoonfuls of oatmeal, pour on it a pint of cold water, let it stand half a day, then pour it through a sieve and boil well one-quarter of an hour, stirring all the time ; season according to taste. The coarse meal to be rejected. Good for invalids or children.

USE ONLY EAGLE BAKING POWDER

For Pastry and Biscuits.

For **ENRICHING SOUPS** and **GRAVIES**

Johnston's Fluid Beef

... IS ...

UNEQUALLED for **FLAVOR** and **STRENGTH**

CAKES

*

Always flavor a cake.

Sweet milk makes a cake which cuts like pound cake. Sour milk makes spongy-like cake. Do not use both in the same cake.

For rich cakes use powdered sugar. For plain cakes use granulated sugar. For fine cakes, beat the yolks and whites of eggs separately. For plain cakes, beat both together thoroughly. *Always sift your flour.* Mix all soda and chemicals with the flour. Put it twice through the sieve to be well mixed.

DIXIE CAKE.

One-quarter pound butter, one pound flour, two eggs, three-quarters pound sugar, one level teaspoonful mixed cloves, cinnamon and allspice powdered, one wine-glassful brandy, rose water.

Chop the butter into the flour; beat the eggs and sugar to a cream, stir these ingredients with the spices, add the brandy and sufficient rose water to make a soft cake dough, put the cake mixture into small buttered cake-pans, and bake the cakes in a moderate oven until a broom straw can be thrust into them and withdrawn clean and dry.

Although not much advertised

The **EAGLE BAKING POWDER**

. Is well and favorably known

Sick Headache

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McGALE'S

Butternut Pills

25 Cents Per Box

CREAM WAFERS.

Three ounces cold lard, five eggs, one-quarter pound sifted flour, one teaspoonful ground cinnamon.

Warm the lard without oiling it, work into it the eggs, one at a time, then add the sifted flour and ground cinnamon, mixing all these ingredients to a smooth paste. Heat a wafer-iron, put in a spoonful of paste, close the iron, bake the wafer, and trim off its edges before opening the iron, then open the iron, and quickly roll the wafer in the form of a cone; when all the wafers are cooked, fill them with whipped cream, arrange them on a napkin, and serve them.

CHOCOLATE ECLAIRS.

Four eggs, the weight of the eggs in sugar, half their weight in flour, one-quarter teaspoonful soda, and half a teaspoonful cream of tartar sifted well with flour.

ICING.—Quarter cake chocolate, half a cupful sweet milk, one tablespoonful cornstarch, one teaspoonful vanilla.

If you bake these often, it will be worth your while to have made at the tinner's a set of small tins, about five inches long and two wide, round at the bottom, and kept firm by strips of tin connecting them. If you cannot get these, tack stiff writing-paper into the same shape, stitching each of the little canoes to its neighbor, after

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Should be used by every family ; it is one of the best powders now on the market

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FOR SALE EVERYWHERE

**Liver
Troubles**

the manner of a pontoon bridge. Have these made and buttered before you mix the cake, put a spoonful of batter in each, and bake in a steady oven. When nearly cold, cover the rounded side with a caramel icing, made by mixing the chocolate, sweet milk and corn starch together, boil it two minutes ; after it has fairly come to a boil, flavor, and then sweeten to taste with powdered sugar, taking care to make it sweet enough. These little cakes are popular favorites, and with a little practice can be easily and quickly made.

LINCOLN CAKE.

Half a pound lard, one pound sugar, one pound flour, six eggs, two cupfuls sour milk or cream, one grated nutmeg, one teaspoonful powdered cinnamon, half a pound citron, one tablespoonful rose water.

Cream the lard and sugar, put with them the yolks whipped light. Dissolve one teaspoonful Arm & Hammer brand of soda in a little hot water, and stir into the milk, add to the cake, then add the spice, next the flour, then the rose water, and a double handful of citron cut in slips and dredged, finally the beaten whites of the eggs. Stir all well, and bake in a loaf or in a "card," using a square, shallow baking pan. This is a good cake and keeps well.

MARBLE CAKE.

WHITE PART.—Whites of seven eggs, two cupfuls of white sugar, one cupful of butter, one cupful of sweet

Endorsed and
used by best
Confectioners is

Eagle Baking Powder

DRINK **MONTSERRAT** **LIME FRUIT**
.. JUICE ..
IN HOT WEATHER

The very best of Temperate Drinks. To be had from
 all Grocers and Druggists

THE MOST WHOLESOME DRINK FOR THE SUMMER

milk, four cupfuls of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda.

BROWN PART.—Yolks of seven eggs, two cupfuls of brown sugar, one cupful of molasses, one cupful of sour milk, one cupful of butter, five cupfuls of flour, two table-spoonfuls of cloves, one nutmeg, one and one-half tea-spoonful of soda.

PLAIN SPONGE CAKE.

One egg, one teacupful of sugar, one cupful of sweet milk, two and one-half cupfuls of flour, one dessert-spoonful butter, two teaspoonfuls cream of tartar, one teaspoonful of soda, and a little salt. Bake fifteen minutes in pans size of a breakfast plate.

COFFEE CAKE.

One cup of butter, one cupful of sugar, one cupful of molasses, one cupful of coffee cold, one cupful of currants, one teaspoonful of soda, one teaspoonful of mixed spices, two or four eggs, flour to thicken.

CAKES WITHOUT BUTTER.

Five eggs well beaten,—yolks and whites separately, one pound of powdered sugar; when well mixed let it stand an hour, then add one pound of flour, chop the mixture in very small cakes on tin plates; any flavoring may be used.

Eagle Baking Powder Is used by the
 best cooks . . .

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25 Cents Per Box

CURRANT CAKE.

One pound flour, 6 ounces butter, three-quarters of a pound sugar, four eggs, half a pound currants well washed and dredged, half a teaspoonful soda dissolved in hot water, half a lemon—grated rind and juice, one teaspoonful cinnamon.

Drop from a spoon upon well greased paper, lining a baking-pan. Bake quickly.

CITRON CAKE.

One and one-half cupfuls sliced citron, three cupfuls granulated sugar, two-thirds cupful butter, one cupful sweet milk, six eggs, two teaspoonfuls of vanilla or lemon extract, two teaspoonfuls baking powder, four and one-half cupfuls flour.

Sift the baking powder through the flour. Cream together the butter and sugar, then add the well beaten yolks of the eggs, the flavoring and milk. Beat all thoroughly, adding a third of the flour. Have the whites of eggs well beaten, add part to the mixture, the rest of the flour next, then the remainder of the whites. Then add the citron floured, divide in two cakes and bake in tins lined with well greased paper, in a moderate oven. Frost when cool.

SOFT GINGER CAKE.

Half a cupful butter, half a cupful brown sugar, two cup-

YOU HAVE
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McGALE'S
CORN SALVE
WILL REMOVE IT

LUBY'S RESTORES THE HAIR

fuls cooking molasses, one cupful sweet milk, one table-
spoonful ginger, one teaspoonful salt, one teaspoonful soda,
four cupfuls flour.

Beat the yolks of the eggs, sugar and butter together,
add the ginger, salt and milk, then the flour and soda
dissolved in milk, lastly the whites of eggs well beaten.
Bake in a moderate oven from forty-five to fifty minutes.
Cake with molasses requires slow baking.

HUCKLEBERRY CAKE.

Three and one-half cupfuls flour, one quart huckle-
berries, half a cupful butter, two cupfuls sugar, half a cup-
ful milk, four eggs, one teaspoonful grated nutmeg, one
teaspoonful cinnamon, one teaspoonful salt, two tea-
spoonfuls baking powder.

Beat the butter and sugar to a cream, add the yolks
of eggs well beaten, the milk, spices and salt. Sift the
baking powder through the flour, add part of it to the
mixture, then part of the beaten whites of eggs, the rest
of the flour and remainder of whites. Mix thoroughly
and lightly, adding last the huckleberries slightly floured.
Grease the pans, and pour in about an inch thick.
Dust the tops with sugar, and bake slowly from thirty to
forty-five minutes. This cake is better the day after
baking.

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McCALE'S Butternut Pills

FOR SALE EVERYWHERE

DOMINOES.

Take one cupful sugar, one egg, one cupful sweet milk, two cupfuls flour, one level tablespoonful cold butter, two heaping teaspoonfuls baking powder, flavor to taste.

Have a plain cake baked in shallow biscuit tins, half an inch deep. When cool cut it into small oblong pieces the size and shape of dominoes, a trifle larger. Frost the top and sides of each piece. When the frosting is hard enough, draw the lines and dots by dipping a camel's hair brush in chocolate icing, making them correspond with dominoes. Nice for children's parties, picnics, etc.

DOVER CAKE.

One pound flour, one pound white sugar, six ounces butter rubbed with the sugar to a very light cream, six eggs, one cupful sweet milk, one teaspoonful soda dissolved in vinegar, one teaspoonful powdered cinnamon, one tablespoonful rose water; flavor the frosting with lemon juice.

VELVET CAKE.

Half a pound of butter, one pound of pulverized sugar, one pound of flour, four eggs, one teacupful of cold water, half a teaspoonful of soda, one of cream of tartar, flavor to taste; bake an hour, add fruit and spice if desired, or make into chocolate cake by being baked as jelly cake.

EAGLE BAKING POWDER COMPANY

394 and 396 St. Paul Street, MONTREAL

INVALID COOKERY

Johnston's Fluid Beef

Is indispensable wherever there is sickness

TAYLOR CAKES.

Twelve ounces sugar, five ounces lard, five eggs, one cupful milk, one quart molasses, one ounce cinnamon ground, thirty ounces flour, half an ounce Arm & Hammer brand of soda dissolved in the milk.

Mix the lard and sugar together with the cinnamon, then add the eggs, molasses, milk and flour. Use about a tablespoonful of dough for each cake, and bake in a good oven.

WARM GINGERBREAD.

One scant cupful butter, one cupful milk, one cupful brown sugar, two cupfuls molasses, five cupfuls sifted flour, one teaspoonful mixed cinnamon and mace, one heaping tablespoonful ground ginger, one tablespoonful soda sifted with flour, four eggs.

Warm molasses, butter, sugar and spices slightly together, and stir them to a yellow-brown cream, add the milk, beaten eggs and flour. Whip up well, and bake in two large shallow pans. Eat fresh with cheese and chocolate.

LADY CAKE.

Two-thirds cupful butter, two cupfuls white sugar, one cupful milk, six eggs well-beaten, four cupfuls flour, half a pound raisins chopped, one teaspoonful cream of tartar, half a teaspoonful soda, nutmeg or any other flavoring.

Always Use .



EAGLE BAKING POWDER

If your Grocer has not got it, write for Sample



CHOCOLATE COOKIES.

Half a cupful butter, two cupfuls sugar, three cupfuls flour, four eggs, one cupful grated chocolate, half a teaspoonful soda, one teaspoonful cream of tartar.

Cream the sugar and butter together, put in the eggs one at a time, add the chocolate, add the flour in which the soda and cream of tartar have been well mixed. Roll thin. This makes a good quantity. They are better with age.

SUGAR CAKE.

One and one-half cupfuls sugar, half a cupful butter, one and one-quarter cupfuls sweet milk, a little salt, three teaspoonfuls baking powder mixed in flour, two eggs well beaten, nutmeg to taste, flour sufficient to roll out the dough.

Cut with a cutter in cakes and bake in a hot oven.

SAND TARTS.

Three ounces butter, two pounds flour, two pounds sugar, three eggs.

Cut the butter up in the flour, then add the sugar and eggs, roll them; cut in squares, wet the top with a feather dipped in egg, put thin strips of the dough across the top, and sprinkle with powdered almonds and cinnamon.

**EASE AND
COMFORT**

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AND REMOVE YOUR CORNS

**Sick
Headache**

USE

**McGALE'S
Butternut Pills**

25 Cents Per Box

COCOANUT DROPS.

Two cupfuls cocoanut, one cupful sugar, one table-
spoonful flour, one egg white beaten stiff.

Drop on buttered paper and sift sugar over them ;
bake fifteen minutes in a slow oven.

LOAF CAKE.

One cupful sugar, three ounces butter, four egg yolks,
two cupfuls flour, half a cupful sweet milk, one cupful
seeded raisins, one teaspoonful each cinnamon, cloves
and nutmeg, one cupful bread sponge stirred in last.

HONEY CAKE.

One pint flour, two teaspoonfuls Eagle baking powder,
two eggs, three ounces butter, one cupful sugar, one
cupful honey, one tablespoonful carraway seed.

Bake in a moderate oven.

WASHINGTON CAKE.

Two cupfuls sugar, one generous cupful butter, six egg
yolks, one cupful cream, one pint flour, one teaspoonful
extract vanilla, one tea-cupful each seeded raisins, cur-
rants and sliced citron.

Bake one and one-half hours.

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ONE**

**McGALE'S
CORN SALVE**
WILL REMOVE IT

Liver Troubles

... CURED BY USING ...

McGALE'S Butternut Pills

FOR SALE EVERYWHERE

TEN MINUTES CAKE.

Two-third cupfuls butter, two and one-half cupfuls flour, one teaspoonful baking powder, four eggs, two cupfuls sugar, one cupful cream; flavor with lemon extract.

MOLASSES CAKE.

One cupful New Orleans molasses, two scant table-spoonfuls lard melted, one cupful boiling water, one teaspoonful soda or saleratus, three cupfuls flour, one table-spoonful ginger.

Dissolve the soda or saleratus in a tablespoonful of boiling water, and add it to the molasses; then add the melted lard, boiling water, ginger and flour. Beat until smooth, and bake in a moderate oven about thirty minutes.

HICKORY NUT CAKE.

Six ounces butter, two cupfuls flour, four egg whites, one and one-half cupfuls sugar, three-quarters of a cupful water, one cupful hickory nut kernels, one teaspoonful Eagle baking powder.

Beat the butter and sugar to a cream, then add the water and flour, stir until smooth; add half the well-beaten whites, then the nuts, then the remainder of the whites, and the baking powder. Pour into square, flat pans lined with greased paper to the depth of three inches, and bake in a moderate oven for forty-five minutes.

EAGLE BAKING POWDER Gained popularity
on merit alone . . .
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HARVEST CAKE.

Three pints flour and three teaspoonfuls baking powder sifted together, two-thirds of a pint soft lard, one quart sugar, five gills new milk, half a pint yeast, three eggs, two cupfuls seeded raisins, half a cupful molasses, two teaspoonfuls cinnamon, two teaspoonfuls nutmeg.

Mix and let rise ; when light, bake in a moderate oven.

SOFT MOLASSES COOKIES.

One cupful molasses, one tablespoonful ginger, one teaspoonful soda, two tablespoonfuls warm water or milk, one-third cupful butter, softened ; flour to mix soft.

Put the molasses in the mixing bowl, and sift into it the ginger. Dissolve the soda in the water or milk and stir it into the molasses ; add quickly the butter and flour enough to make a dough as soft as can be rolled out half an inch thick. Cut into small rounds, and bake in a quick oven.

HARLEQUIN CAKE.

Three-quarters of a cupful butter or lard, two cupfuls sugar, three eggs, one cupful milk, three cupfuls pastry flour, two slightly rounding teaspoonfuls baking powder.

Rub to a light cream the lard and sugar, add the well-beaten egg yolks, and when this is light add the milk. Mix together the flour and baking powder, and stir into

ROUGH DRY WASHING—Something New

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the egg mixture. Beat the egg whites stiff, and beat them thoroughly into the dough. When it is light and fine grained, divide the dough into four equal parts. Have two parts the color of the dough. Color the third with one square of unsweetened chocolate, melted. Color the fourth part with pink coloring, and bake each part in a Washington pie plate. When all are done, lay first a light cake, then the pink, then another light, then the chocolate. Between the layers spread lemon jelly, and frost with white frosting.

WHITE MOUNTAIN CAKE.

Scant half-cup butter, two cupfuls sugar, three cupfuls flour, one cupful milk, two eggs, two teaspoonfuls cream of tartar, one teaspoonful soda.

Stir together without separating the eggs. Put frosting between the layers.

FIG CAKE.

Scant half a cupful Cottolene, two cupfuls sugar, half a cupful sweet milk, three cupfuls flour, eight whites of eggs, two teaspoonfuls baking powder.

Bake in layers. Beat the whites of three eggs with two cupfuls powdered sugar. Spread a thin coating of icing on each layer, then a layer of split figs, then more icing, another cake layer, etc., finishing by icing the top.

EASE AND
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GILT-EDGE CAKE.

One cupful sugar, two cupfuls flour, three-quarters of a cupful water, three teaspoonfuls Cottolene, one teaspoonful soda, two teaspoonfuls cream of tartar, two yolks of eggs.

Bake in three layers. For filling, take three-quarters of a cupful sugar in enough water to melt. Let boil up, add whites of two eggs, beaten stiff. Mix well, add one-half teaspoonful each vanilla and lemon. Put between and on top.

MOLASSES COOKIES.

One cupful of molasses, one tablespoonful of soda dissolved in half a cupful of boiling water, one tablespoonful ginger, two tablespoonfuls butter, and flour enough to roll out thin, cut with cake cutter, and cook in quick oven.

COOKIES.

One cupful of butter, one cupful of brown sugar, one teaspoonful of soda, three eggs, flour enough to roll out thin.

COOKIES.

One tablespoonful of butter, one cupful of sugar, one egg, half a cupful of milk, half a teaspoonful of soda, one tablespoonful of ginger, flour to roll ; cut in round cakes, and bake in a rather quick oven.

**YOU HAVE
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**McGALE'S
CORN SALVE**
WILL REMOVE IT

Liver Troubles

... CURED BY USING ...

McGALE'S Butternut Pills

FOR SALE EVERYWHERE

OLD FASHIONED JUMBLES.

Nine eggs, three cupfuls sugar, one generous cupful butter, flour to roll. Cut in small cakes, and bake quick.

SUGAR COOKIES.

One and one-half cupfuls of sugar, one of butter, two eggs, half a cupful of sour cream, one teaspoonful of soda ; mix just so that you can roll out, then sprinkle with sugar just before putting in oven ; bake quick.

SOFT GINGERBREAD.

One pint molasses, five eggs, one coffee-cupful sour milk, one of butter, one tablespoonful ginger, one table spoonful soda, flour to thicken ; bake in a long tin.

CREAM SPONGE CAKE.

One cupful sugar, one-half cupful cream, two eggs, one cupful flour, one-half teaspoonful cream tartar, one-fourth soda ; flavor with a few drops of lemon essence.

JELLY CAKE.

One cupful sugar, two tablespoonfuls butter, two eggs, three tablespoonfuls milk, one cupful flour, essence, one teaspoonful Eagle baking powder, or one-half teaspoonful cream tartar and one-fourth soda ; bake in two jelly tins in a moderately warm oven ; beat the sugar and butter well together.

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HENRI JONAS & CO.

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DELICIOUS
 LEMON,
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EXTRACTS OF
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Perfectly Pure Extracts of Choicest Fruits.

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Butternut Pills

25 Cents Per Box

FRITTERS.

Two eggs, two cupfuls sour milk, one teaspoonful sugar, four tablespoonfuls butter, flour to thicken fry in pans, with lard.

POUND CAKE.

One pound of flour, three-fourths of a pound butter, three-fourths of a pound sugar, eight eggs ; flavor to taste.

1, 2, 3, 4, CAKE.

One cupful of butter, two of sugar, three cupfuls of flour, four eggs, add a little more flour, roll out very thin on sugar, cut any shape, and bake quickly.

DOUGHNUTS.

One cupful of sugar, two eggs, two tablespoonfuls of melted butter, two-thirds cupful of milk, two even teaspoonfuls of cream tartar, one even teaspoonful of soda, flour enough to roll, salt and nutmeg.

LUNCH CAKE.

One-half pound butter, one pound flour, one-half ounce caraway seeds, one-fourth pound currants, six ounces moist sugar, one ounce candied peel, three eggs, one-half pint milk, one small teaspoonful of carbonate of soda ; bake in a moderate oven from one to one and one-half hours. Proved to be very good.

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CORN SALVE

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... HAVE YOU TRIED A CUP OF ...

Johnston's Fluid Beef

THE LAST THING AT NIGHT?

It ensures quiet and restful sleep

FRIED CAKES.

Three eggs, two and one-half cupfuls sweet milk, two cupfuls sugar, two teaspoonfuls cream of tartar, one of soda, spices to taste; roll out and cut in shapes, and fry in boiling lard; while hot dip in fine sugar.

DROP CAKES.

One pint of flour, one-half pound of butter, one-fourth pound of sifted sugar, half a nutmeg grated, a handful of currants, two eggs, and one teaspoonful of Eagle baking powder; to be baked in a slack oven for ten minutes. The above quantity will make about thirty cakes.

PLAIN SPONGE FOR JELLY OR COCOANUT CAKE.

One cupful flour, one cupful sugar, three eggs—yolks and whites beaten separately, one teaspoonful cream tartar, one-half teaspoonful soda, four tablespoonfuls cold water. Flavor to taste.

MOUNTAIN CAKE.

One cupful of sugar, two eggs, one-half cupful butter, one-half cupful milk or water, two cupfuls of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, and a little nutmeg.

MANCLED WORK BY THE POUND

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The MONTREAL TOILET SUPPLY CO.

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Liver Troubles

... CURED BY USING ...

McCALE'S Butternut Pills

FOR SALE EVERYWHERE

CREAM CAKE.

Two eggs, one cupful of sugar, one cupful of cream, two cupfuls of flour, one teaspoonful of cream tartar, and one teaspoonful of soda.

JOE'S CAKE.

Two cupfuls of sugar, one-half cupful butter, two eggs, half a cupful of raisins chopped fine, half a cupful of currants, a little lemon peel, one teaspoonful of essence of lemon, one-half cup of milk, two teaspoonfuls of Eagle baking powder, and three cupfuls of flour.

SPONGE JELLY CAKE.

Three eggs beaten separately, one cupful sugar, one cupful flour, two teaspoonfuls Eagle baking powder put into the flour, and three tablespoonfuls boiling water. Mix all together, and cook in jelly tins in a quick oven. Place either jelly or chocolate frosting between the cakes.

WASHINGTON CREAM CAKE.

Two cupfuls sugar, one-half cupful sweet milk, four eggs, three cupfuls flour, three even teaspoonfuls Eagle baking powder, butter the size of an egg.

CREAM FOR WASHINGTON CAKE.—One pint of sweet milk, three eggs, one cupful flour, one of sugar, flavor with anything ; after it is cooked add half a cup butter, and place between the cakes as you would jelly.

EASE AND
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CORN SALVE
AND REMOVE YOUR CORNS

DRINK MONTSERRAT LIME FRUIT
.. JUICE ..
IN HOT WEATHER

The very best of Temperate Drinks. To be had from
 all Grocers and Druggists

THE MOST WHOLESOME DRINK FOR THE SUMMER

PLAIN FRUIT CAKE.

One-half pound of well washed currants and one half pound of raisins, one cupful of butter beaten to a cream, one cupful of white sugar, one cupful of milk, three cupfuls of flour, three eggs, and three teaspoonfuls of baking powder; paper a dish and bake one hour.

GINGER SPICE CAKE.

One cupful of molasses, half a cupful of butter, half a cupful of milk, two eggs, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of Eagle baking powder, salt; bake in a quick oven.

GINGER CAKE.

Three eggs, three-quarters of a cupful of sugar, one cupful of molasses, one cupful of milk, three-quarters of a cupful of butter, one teaspoonful of soda, one teaspoonful of cream of tartar, one tablespoonful of ginger, one of cinnamon, allspice, three cupfuls of flour.

GERMAN LADIES' FINGERS.

Beat the yolks of five eggs with half a pound of sugar for fifteen minutes; add half a pound of blanched almonds cut fine, the grated rind of one lemon; mix well; add half a pound of flour very gradually; roll out the paste and cut into strips the length and size of the forefinger; bake in a moderate oven.

USE EAGLE BAKING POWDER

If you wish light, flaky biscuits and delicious pastry.

Send for Sample Tin Free

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Butternut Pills

25 Cents Per Box

CHOCOLATE FROSTING.

One-half cupful chocolate grated, one cupful sugar, yolk of one egg, small cup half full of sweet milk ; put on stove, and stir while cooking till it will candy when dropped in cold water.

SPONGE CAKE.

Four eggs, two cupfuls sugar, two cupfuls flour, one-half cup cold water, three teaspoonfuls Eagle baking powder ; beat the eggs separately.

CUP CAKE.

One cupful butter, two cupfuls sugar, three cupfuls flour, four eggs, cupful milk, three teaspoonfuls Eagle baking powder.

LEMON CHEESE CAKE.

For the cake take part of two cupfuls of sugar, half a cupful of butter, three-quarters of a cupful of sweet milk, whites of six eggs, three cupfuls of flour, three teaspoonfuls of Eagle baking powder.

JELLY FOR LEMON CHEESE CAKE.—Grated rind and juice of two lemons, yolks of three eggs, half a cupful of butter, one cupful of sugar ; mix all together, and set on the stove and cook till thick as sponge, taking care not to burn ; use like jelly between the cakes, or bake one square cake and put the dressing on top, and cut in shape of diamonds.

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ONE**

McCALE'S

CORN SALVE

WILL REMOVE IT

LUBY'S HAIR GROWER and RESTORER . .

RICE CAKE.

One cupful of white sugar, one cupful of rice flour, five eggs, one teaspoonful of any essence preferred ; beat all together for twenty minutes ; bake half an hour in a moderate oven.

CHEAP AND GOOD CAKE.

One cupful of sugar, one-fourth cupful of butter, three-fourths cupful water cold, one and three-fourths cupful of flour, whites of two eggs, one teaspoonful of lemon, Eagle baking powder used.

COCOANUT CAKE.

One cupful of butter, two cupfuls of white sugar, one cupful of milk, three coffee-cupfuls of flour, whites of six eggs well beaten, three teaspoonfuls Eagle baking powder, one cocoanut grated ; do not use the milk of nut.

COCOANUT MADE AS JELLY CAKE.

One cupful of butter, three cupfuls of sugar, one cupful of milk, five cupfuls of flour, six teaspoonfuls of Eagle baking powder, whites of eight eggs ; bake in jelly cake pans. For dressing to put between, take the whites of six eggs beaten stiff, half a pound of dessicated cocoanut and one cupful of powdered sugar.

Eagle Baking Powder Is endorsed by . . .
Chemical Authorities.

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**McCALE'S
Butternut Pills**

25 Cents Per Box

WEDDING CAKE.

Five pounds of seeded raisins, two pounds of currants, one pound of citron, twelve eggs, one pound of butter, one pound sugar (brown), one coffee-cupful of molasses, a little brandy, one tea-cupful of spices.

ICING FOR ANY CAKE.

Instead of beating the eggs to a stiff froth, as is generally the case, take four tablespoonfuls of sugar to the egg, and stir thoroughly, then spread on cake; this will make a much harder icing than beating it.

WINTER SPONGE CAKE.

Take four eggs, two cupfuls of sugar, two coffee-cupfuls of flour, two teaspoonfuls cream tartar, two-thirds of a cupful boiling water, and lemon to flavor; add the water last, pour into a pan and place into a well-heated oven. This, though apparently very thin, will come from the oven a most delightful cake.

SODA CAKE.

Two cupfuls sugar, one-half-cupful butter, one cupful of milk, three and one-half of flour, two eggs, one teaspoonful Eagle baking powder; flavor with lemon.

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CORN SALVE

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Johnston's Fluid Beef

IS FIFTY TIMES MORE
NOURISHING THAN . . .

MEAT EXTRACTS OF HOME-MADE BEEF TEA

GINGER DROP CAKES.

Two cupfuls of molasses, two cupfuls of sugar, two cupfuls of butter or lard, two cupfuls of sour milk, two tablespoonfuls of soda, two spoonfuls of cinnamon, one of cloves, nine cupfuls of flour, and ginger to suit taste ; drop from spoon into a pan, and cook in oven, taking care not to burn.

FIG CAKE.

For the white part : Take two cupfuls of sugar, two of flour, two-thirds of sweet milk, one-half of butter, whites of five eggs, two teaspoonfuls Eagle baking powder ; bake this in two round tins like you would jelly-cake.

ORANGE CAKE.

One cupful of sugar, half a cupful of butter, half a cupful of sweet milk, two cupfuls of flour, three eggs, one and one-half teaspoonfuls of Eagle baking powder ; bake in jelly tins.

SPICE CAKE.

ADA KING.

One cup of sugar, three-fourths cup of butter, fill up with milk, one egg, one and three-fourths cups of flour, one small teaspoon soda, one dessert spoon of cinnamon, cloves, and allspice.

Use
the
Best

Eagle Baking Powder

Free Sample by writing 394 and 396 St. Paul Street, Montreal



DRINKS

*

TEA.

When the water in the tea-kettle begins to boil, have ready a tin tea-steep, pour into the tea-steep just a very little of the boiling water, and then put in tea, allowing one teaspoonful of tea to each person. Pour over this boiling water until the steep is little more than half full, cover tightly and let it stand where it will keep hot, but not boil. Let the tea infuse for ten or fifteen minutes, and then pour into the tea urn, adding more boiling water, in the proportion of one cupful of water for every teaspoonful of dry tea which has been infused. Have boiling water in a water pot, and weaken each cup of tea as desired. Do not use water for tea that has boiled long. Spring water is best for tea, and filtered water next best.

TEA À LA RUSSE.

Pare and slice fresh, juicy lemons, lay a piece in the bottom of each cup, sprinkle with white sugar, and pour hot, strong tea over. Or the lemon may be sent around in slices with the peel on. No cream is used.

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The very best of Temperate Drinks. To be had from
all Grocers and Druggists

THE MOST WHOLESOME DRINK FOR THE SUMMER

CURRANT WINE.

MRS J. D. ODELL.

One quart of currant juice, three pounds of sugar,
sufficient water to make a gallon.

CHOCOLATE.

Scrape Baker's chocolate fine, mix with a little cold
water and the yolks of eggs well beaten ; add this to
equal parts of milk and water, and boil well, being care-
ful that it does not burn. Sweeten to taste, and serve
hot.

COFFEE.

MISS RILEY.

The following is a delicious dish either for summer
breakfast or dessert : Make a strong infusion of Mocha
coffee, put it in a porcelain bowl, sugar it properly, and
add to it an equal portion of boiled milk, or one-third
the quantity of a rich cream. Surround the bowl with
pounded ice.

ROASTING COFFEE.—This process should be carefully
watched and superintended. When the berry crackles
and becomes crisp it is sufficiently roasted. Once
taken off the roaster, it should be placed in several
thick folds of flannel, to preserve the oil and aroma.
When cool, place it in an air-tight cannister.

FAMILY WASHING OUR SPECIALTY

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589 DORCHESTER STREET. Telephone 1807



LEMON SYRUP.

MRS. CHRISTOPHER PATTERSON.

Seven pounds of loaf sugar, three quarts of water, four ounces of citric acid, one drachm of oil of lemon. Dissolve three pounds of loaf sugar and a quarter of a pound of best cloves, slightly bruised ; bottle well, and seal.

RASPBERRY VINEGAR.

MRS. W. S. WALKER.

To four quarts red raspberries, put enough vinegar to cover, and let them stand twenty-four hours ; scald and strain it ; add a pound of sugar to one pint of juice, boil it twenty minutes, and bottle ; it is then ready for use, and will keep years. To one glass of water add a great spoonful. It is much relished by the sick. Very nice.

RASPBERRY VINEGAR.

MRS. JOSEPH B. LEAKE.

Fill a jar with red raspberries picked from the stalks. Pour in as much vinegar as it will hold. Let it stand ten days, then strain it through a sieve. Don't press the berries, just let the juice run through. To every pint add one pound loaf sugar. Boil it like other syrup ; skim, and bottle when cold.

**EASE AND
COMFORT**

Use McCALE'S
CORN SALVE
AND REMOVE YOUR CORNS

"RADNOR" CLARET or SAUTERNE CUP.



The juice of three lemons.

2 sprigs of mint.

Small piece of cucumber
rind.

One pint of claret, or
Sauterne.

Add Sugar to taste, and
stir well, then add

One pint of "Radnor"
Table Water.

It would be well to have both the "Radnor" and wine on ice until cold, as this is preferable to adding ice in glass or pitcher.

"RADNOR" LEMONADE.

Make in the same manner as ordinary lemonade, using "Radnor" Water instead of the ordinary.

This will be found a most agreeable and healthful drink.

"RADNOR" COLLINS.

Squeeze the juice of one lemon into a glass, add sugar to taste.

Add half a wine glass of Old Tom Gin, then fill the glass with iced "Radnor," stirring well.

"Radnor" should always be kept on its side in a cool place, and will be found preferable in making light summer drinks to soda or other waters, on account of its delicacy, purity and smoothness, while its well-known health-giving properties make it as beneficial as it is pleasant.

Liver Troubles

... CURED BY USING ...

McGALE'S Butternut Pills

FOR SALE EVERYWHERE

ICED TEA À LA RUSSE.

To each glass of tea add the juice of half a lemon, fill up the glass with pounded ice, and sweeten.

BLACKBERRY SYRUP.

MRS. BAUSHER.

To one pint of juice put one pound of white sugar, one-half ounce of powdered cinnamon, one-fourth ounce mace, and two teaspoonfuls cloves; boil all together for one-quarter of an hour, then strain the syrup, and add to each pint a glass of French brandy.

WHITE CURRANT CORDIAL.

MRS. SPENCE.

To every quart of white currants bruised add one quart of best whiskey, the rind of a fresh lemon pared very thin; let it stand for two days, then strain or filter. To the above add one pound of loaf sugar, quarter of an ounce of the best ginger, and juice of the lemon. Bottle and seal; it will be fit for use in a month, and the longer it is kept the better it is.

GINGER CORDIAL.

To one pound of picked currants, red or black, add one quart of whiskey, one ounce of bruised ginger; put in a stone jar and let it stand for twenty-four or thirty-six hours; strain through a flannel bag, and add half a pound of sugar; when it is all melted, bottle.

YOU HAVE
ONE

McGALE'S
CORN SALVE
WILL REMOVE IT



CHERRY CORDIAL.

To six pounds of cherries add three pounds of sugar and one gallon of whiskey. Shake the jar often for the first three weeks, then bottle.

LEMON SYRUP.

Pour six quarts of boiling water on five pounds of white sugar, one and one-half ounces of tartaric acid, and a little whole ginger; let stand till cold; then add one small bottle of essence of lemon. Strain and bottle.

CREAM NECTAR.

MRS. SPENCE.

Dissolve two pounds of crushed sugar in three quarts of water; boil down to two quarts; drop in the white of an egg while boiling, then strain, and put in the tartaric acid; when cold drop in the lemon to your taste; then bottle and cork. Shake two or three times a day.

ESSENCE OF GINGER.

MRS. CHRISTOPHER PATTERSON.

Infuse four ounces of well bruised ginger, add an ounce of lemon peel sliced thin in a pint and a half of strong rectified spirits (of brandy), let it be closely stopped and shaken every day.

**EASE AND
COMFORT**

Use **McCALE'S**
CORN SALVE
AND REMOVE YOUR CORNS

Only 50c.
a Bottle .

LUBY'S PARISIAN HAIR RENEWER

HOT MULLED WINE.

MRS. BENDELARI.

To every pint of wine allow one large cupful of water one tablespoonful of sugar, half a saltspoonful of cloves, half a saltspoonful of cinnamon, half a saltspoonful of nutmeg. First tie your spices in a muslin bag, and put the water into a porcelain saucepan with the spices, and when it has simmered a few minutes add the wine.

CHAMPAGNE CUP.

MRS. BENDELARI.

One quart bottle of champagne, two bottles of soda water, one liqueur glass of brandy, two tablespoonfuls of powdered sugar, a few thin strips of cucumber rind ; make this just in time for use, and add a large piece of ice.

CLARET CUP.

MRS. BENDELARI.

One quart bottle of claret, one bottle of soda water, one lemon cut very thin, four tablespoonfuls of powdered sugar, quarter of a teaspoonful of grated nutmeg, one liquor glass of brandy, one wine glass of sherry wine. Half an hour before it is to be used, put in a large piece of ice, so that it may get perfectly cold.

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Soda Water,
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2 Gold, 2 Silver, 4 Bronze Medals
and 12 Diplomas awarded for . . .

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RED CURRANT CORDIAL.

MRS. SPENCE.

To two quarts of red currants, put one quart of whiskey; let it stand twenty-four hours, then bruise and strain through a flannel bag. To every two quarts of this liquor, add one pound of loaf sugar and a quarter of a pound of ginger well bruised and boiled; let the whole stand to settle, then strain or filter; bottle and cork, seal the corks tightly.

N.B.—It is an improvement to have half red raspberry juice if the flavor is liked. The above is fit for use in a month.

DRINKS FOR THE SICK ROOM

*

EGG GRUEL.

Boil eggs from one to three hours until hard enough to grate; then boil new milk, and thicken with the egg, and add a little salt. Excellent in case of nausea.

GRUEL FOR INFANTS.

To make a gruel for infants suffering from marasmus, take one pint of goat's milk and the yolks of two eggs boiled sufficiently hard to reduce to an impalpable powder; add a pint of boiling water, a little salt or sugar, and administer by a nursing bottle.

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Johnston's Fluid Beef

With Hypophosphites

"BRAND STAMINAL"

This excellent preparation combines the virtues of Prime Beef and the Tonic Hypophosphites, and is, therefore, a food and a tonic.

BEEF TEA.

To one pound of lean beef add one and one-half tumblers of cold water; cut the beef in small pieces, cover, and let it boil slowly for ten minutes, and add a little salt after it is boiled. Excellent.

BEEF JELLY FOR INVALIDS.

Three small onions, three small or one and one-half large carrots, a few whole cloves and black pepper, one small teaspoonful of sugar, one slice of ham, two calf's feet, one and one-half pounds of beef. Put in the onions and other ingredients in succession. Place the ham on top, then the calf's feet, and lastly the beef; no water put on the side of the range, and let it stand until reduced to a soft mass, then add a quart of water and let it boil one hour; strain and let stand until cold, then take off the fat. Use by dissolving a little in hot water.



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FAMILY WASHING

The MONTREAL TOILET SUPPLY CO.

(Laundry Dept.)

589 DORCHESTER STREET. Telephone 1807



JELLIES

✱

In all recipes where the use of gelatine is necessary, be sure and use only LADY CHARLOTTE.

CUSTARD JELLY.

Make a boiled custard of one quart of fresh milk, three eggs, one teacupful of sugar, two teaspoonfuls of vanilla ; dissolve half a box of Lady Charlotte gelatine in as little water as will cover it, and when well dissolved add the juice of one lemon and two glasses of sherry ; stir the custard well while pouring in this mixture ; strain through a sieve into a mould. Serve with whipped cream, flavored with wine and vanilla, or with rich cream.

SNOW JELLY.

A package of Lady Charlotte gelatine soaked till quite soft in a cup of cold water, then add about a quart of boiling water ; stir till quite dissolved ; add juice and grated rind of three lemons ; sugar to taste ; strain through muslin, and set in a cold place. When quite stiff, beat in the whites of four well beaten eggs, and then pour into moulds. It will make about a quart and a half. This is very suitable for invalids who cannot take wine, also an exceedingly ornamental jelly.

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LEMON JELLY.

MRS. LAURIE.

One paper of Lady Charlotte gelatine ; let it stand one hour in warm water ; then add one quart of boiling water, the juice of three or four lemons, and a pint and a half of sugar.

ORANGE JELLY.

MRS. BINKS.

Soak one package of Lady Charlotte gelatine in one-half pint cold water for one hour ; add the juice of three lemons, two pounds sugar and one quart boiling water ; when all are dissolved add one pint of orange juice ; strain carefully and set on ice till ready for use ; eight oranges usually make it.

QUEEN OF JELLIES.

Dissolve one ounce package of Lady Charlotte gelatine in a pint of cold water for an hour ; add the rind and juice of two or three large lemons, one and one-half pounds of sugar, then pour on this mixture one quart of boiling water, add one pint of orange or raspberry juice, and pour into moulds. This flavoring is very nice, and is to supersede the necessity of wine, which some consider indispensable in the same proportion.

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Liver Troubles

... CURED BY USING ...

McGALE'S Butternut Pills

FOR SALE EVERYWHERE

SNOW DRIFTS.

MRS. S. M'MASTER.

Half a box of Lady Charlotte gelatine, one pint of boiling water, juice of two lemons, two cupfuls of sugar, whites of five eggs; dissolve the gelatine in the water; add the lemon and sugar mixed together; put in mould to cool; when *cool, but not cold*, take the whites of the eggs beaten stiff, sweetened and flavored, and float them on boiling milk for about one minute. Now take the gelatine from your mould (instantly place the mould in cold water), and with a fork, beat up the gelatine that has become firm into *bits*, but not into liquid. Now take your mould and add spoonful about of the broken up jelly and the whites of eggs, filling up the mould with the jelly that became soft in spite of you; place to cool. Serve on a dish surrounded by a custard made from the yolks of the eggs and one more; one pint of milk.

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CORN SALVE
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MEDICINAL

*

GRANDMOTHER'S SALVE FOR EVERY- THING.

MRS. GARDNER.

Two pounds of resin and half a teacupful of mutton tallow after it is hard, half as much beeswax, and half an ounce of camphor gum ; put all together into an old kettle, and let it dissolve and just come to a boil, stirring with a stick ; then take half a pail of warm water, just the chill off, pour it in and stir carefully until you can get your hands around it. Two persons must each take half, and pull like candy until quite white and brittle ; put a little grease on your hands to prevent sticking, and keep them wet all the time. Wet the table, roll out the salve, and cut it with a knife. Keep it in a cool place.

CHOLERA REMEDY.

MRS. GARDNER.

Mix in a small bottle equal parts of tincture of opium (laudanum), rhubarb, capsicum (red pepper, double strength), camphor, and spirits of nitre, essence of peppermint double strength. Shake well, and cork tight. Dose : From five to thirty drops every fifteen minutes. Dose for children, from two to ten drops.

FAMILY WASHING BY THE POUND

SATISFACTORY AND ECONOMICAL

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LUBY'S RESTORES THE HAIR

HOW TO CURE A BONE FELON.

Of all painful things can there be any so excruciatingly painful as a bone felon? We know of none that the flesh is heir to, and as this malady is quite frequent and the subject of much earnest consideration, we give the latest recipe for its cure, which is given by that high authority, the London *Lancet* :—" As soon as the pulsation which indicates the disease is felt, put directly over the spot a fly blister, about the size of your thumb nail, and let it remain for six hours, at the expiration of which time, directly under the surface of the blister, may be seen the felon, which can be instantly taken out with the point of a needle or a lancet."

FLANNELS FOR FOMENTATION.

J. K. GILMOUR.

Fold the flannel the size to fit over a pot of boiling water, and cover with a lid ; in a few minutes it will be hotter than if wrung out of boiling water and yet dry at the corners ; roll it up covered, and convey quickly to the patient.

FOR HOARSENESS.

Squeeze the juice of half a lemon in a pint bowl, add loaf sugar (two tablespoonfuls), one full teaspoonful of glycerine, and one full tablespoonful of whiskey ; pour over this boiling water to nearly fill the bowl, and drink hot just before going to bed.

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Two Points...

... OF ...

Interest



HARD TO READ. Yes, so are many prescriptions, but we are a match for any of them. We take every precaution so that you shall get not only the proper ingredients, but also the purest and best goods in the market. The prescriptions are filled by licensed and qualified clerks, whose efficiency is beyond doubt, and as a further precaution no prescriptions or family recipes are delivered without being examined and verified again by the proprietor or by a licensed druggist.

ROD. CARRIERE,
Jubilee Drug Hall

1341 St. Catherine Street.

OPENED ON SUNDAY.

BETWEEN PANET AND PLESSIS STS..

TELEPHONE 6041.



FOR SORE THROAT.

Cut slices of salt pork or fat bacon, simmer a few moments in hot vinegar, and apply to throat as hot as possible. When this is taken off, as the throat is relieved, put around a bandage of soft flannel. A gargle of equal parts of borax and alum, dissolved in water, is also excellent. To be used frequently.

HEALING LOTION.

MRS. A. YOCUM.

One ounce glycerine, one ounce rosewater, ten drops carbolic acid. This preparation prevents and cures chapping of the skin, and at the same time bleaches it. It is also excellent for sore lips and gums. I consider it an indispensable adjunct to the toilet table.

THE BEST DEODORIZER.

Use bromo-chloralum in the proportion of one tablespoonful to eight of soft water, dip cloths in this solution and hang in the rooms, it will purify sick rooms of any foul smells. The surface of anything may be purified by washing well and then rubbing over with a weakened solution of bromo-chloralum. A weak solution is excellent to rinse the mouth with often, when from any cause the breath is offensive. It is also an excellent wash for sores and wounds that have an offensive odor.

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Poudre Coryzine...

SUPERIOR TO

Gatarrh * Snuffs

Cures a cold in the head
quickly, without irritating
the mucous membrane.
Every person should have
a box in his room.

SOLD AT 25c.
... A BOX ...

LAVIOLETTE & NELSON,

Agents for French Specialties,

1605 Notre Dame Street,

CORNER ST. GABRIEL.

N.B.—Dispensing done with French chemicals when required to do so.

LUBY'S HAIR GROWER and RESTORER . .

CURE FOR NEURALGIA.

A friend who suffered horrible pains from neuralgia, hearing of a noted physician in Germany who invariably cured the disease, went to him, and was permanently cured after a short sojourn. The doctor gave him the remedy, which was nothing but a poultice and tea made from our common field thistle. The leaves are macerated and used as a poultice on the parts affected, while a small quantity of the same is boiled down to the proportion of a quart to a pint, and a small wine-glassful of the decoction drank before each meal. Our friend says he has never known it to fail in giving relief, while in almost every case it has effected a cure. God gave herbs for the healing of the nations.

TINCTURE OF IODINE ON CORNS.

MRS. C. PATTERSON.

Dr. Bajis states that corns may be rapidly cured by the application of the tincture of iodine, the corn disappearing in the course of a few days if touched with the tincture several times a day. If the corn be situated between the toes, it should be covered with a piece of linen steeped in a mixture of the tincture and glycerine.

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AND REMOVE YOUR CORNS

... FAMILY RECIPES ...

PREPARED
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1978 NOTRE DAME ST.

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GARGLE FOR SORE THROAT.

Very strong sage tea one-half pint, strained honey, common salt, and strong vinegar, of each two tablespoonfuls; cayenne, pulverized, one heaping teaspoonful; steeping the cayenne with the sage, strain, mix, and bottle for use, gargling from four to a dozen times daily according to the severity of the case.

TOOTH-ACHE AND NEURALGIA REMEDY.

Magnetic Tooth Cordial and Pain Killer.—Best alcohol one ounce, laudanum one-eighth ounce, chloroform, liquid measure, five-eighths ounce, gum camphor one-half ounce, oil of cloves one-half drachm, sulphuric ether three-quarters ounce, and oil of lavender one drachm. If there is a nerve exposed this will quiet it. Apply with lint. Rub also on the gums and upon the face against the tooth freely.

WORM TEA.

Carolina pink-root, senna leaf, manna, and American worm-seed, of each one-half ounce; bruise and pour on one pint, and steep without boiling. Sweeten well, add half as much milk. Dose—A child of five years may take one gill three times daily, before meals, or sufficient to move the bowels rather freely.

If this does not carry off any worms, wait one day and

ROUGH DRY WASHING—Something New

SEND FOR PARTICULARS

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Lemon Phosphate

This preparation is the Natural Acid of the
Lemon combined with Acid Phosphate . . .

.. A REFRESHING AND TONIC DRINK ..

repeat the operation ; but if the bowels do not move by the first day's work, increase the dose and continue to give it until that end is attained before stopping the medicine. This plan will be found an improvement upon the old, where the lozenges or oil cannot be obtained, as above.

WORM CAKE.

English Remedy.—Wheat flour and jalap, of each one-half pound ; calomel, grain-tin and ginger, of each one ounce. Mix thoroughly and wet up as dough, to a proper consistence to roll out ; then roll out as lozenge cakes, to three-sixteenths of an inch in thickness ; then cut out three-fourths inch squares and dry them. Dose. — For a child one to two years, three-fourths of a cake ; four to five years, one cake ; from five to seven, one and one-quarter cake ; from seven to ten, one and one-half cake ; from ten to twelve, one and three-fourths cake ; twelve to fourteen, two cakes ; from fourteen to seventeen, two and one-quarter cakes ; from seventeen to twenty years, and all about that age, two and one-half cakes ; but all men above that age three cakes.

Children may eat them, or they can be shaved off very fine and mixed in a little treacle, honey, or preserves. If, after taking the first dose, they do not work as you desire, increase the dose a little. The patient to take the medicine twice a week. To be

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**McGALE'S
CORN SALVE
WILL REMOVE IT**

No More Corns

FOR SALE BY DRUGGISTS EVERYWHERE.

CAN BE FORWARDED BY MAIL TO ANY PART OF
THE WORLD ON RECEIPT OF PRICE.

McGale's CORN SALVE.

For the speedy and permanent removal of
CORNS, BUNIONS and WARTS.



* SAFE * PAINLESS * HARMLESS *



 Full Directions with each Box. 

PRICE, 15 CENTS.

B. E. McGALE, *Chemist,*
2123 NOTRE DAME ST.,
MONTREAL.

Only 50c.
a Bottle . **LUBY'S** **PARISIAN**
HAIR RENEWER

taken in the morning, fasting, and to be worked off with a little warm tea, water gruel, or warm broth. N.B.—Milk must not be used in working them off, and be careful of catching cold.

RHEUMATISM.

Inflammatory Rheumatism.—Sulphur and saltpetre of each one ounce, gum guaiac half an ounce, colchicum root or seed, and nutmegs, of each quarter of an ounce ; all to be pulverized and mixed with simple syrup or molasses two ounces. Dose—One teaspoonful every two hours until it moves the bowels rather freely, then three or four times daily until cured.

RHEUMATIC LINIMENT.

Olive oil, spirits of camphor and chloroform, of each two ounces, sassafras oil one teaspoonful. First add the oil of sassafras to the olive oil, then the spirits of camphor, and shake well together before putting in the chloroform, shaking when used, keeping it corked, as the chloroform evaporates very fast if left open. Apply three or four times daily, rubbing it well, and always toward the body.

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AND REMOVE YOUR CORNS

FOR 

Body and Brain

**

Since 30 years
all Eminent
Physicians
Recommend

VIN MARIANI

The original French Coen Wine;
most popularly used tonic-stimulant
in Hospitals, Public and
Religious Institutions everywhere.

NOURISHES FORTIFIES REFRESHES



Strengthens
entire
system :
most
Agreeable,
Effective
and Lasting
Renovator
of the Vital
Forces.



I followed your advice to cure my cold ; I took hot grogs with your delicious wine, and it enabled me to sing CARMEN last evening.

EMMA CALVE.

To my good friend A. Mariani, beneficent discoverer of that admirable wine which has so often restored my strength.

CH. GOUNOD.



Every test,
strictly on its
own merits,
will prove
its exceptional
reputation.

**PALATABLE
AS CHOICEST
OLD WINES.**

**TRIAL WILL
CONVINCE.**



Of all the tonics,—and I have tried about all, including the more recent,—none equal 'Vin Mariani,' so highly esteemed by the medical profession in France and other countries. I use it personally and for my family, and prescribed it during more than 20 years with unvarying satisfaction to myself and patients.

DR. CH. FAUVEL.

I have been delighted to find "Vin Mariani" in all the large cities of the United States, and it has, as always, largely helped to give me that strength so necessary in the performance of the arduous duties which I have imposed upon myself. I never fail to praise its virtues to all my friends, and I heartily congratulate you upon the success which you so well deserve

SARAH BERNHARDT.

Illustrated Book sent free, address :

LAWRENCE A. WILSON & CO., SOLE AGENTS, MONTREAL.

Sick Headache

USE

McGALE'S

Butternut Pills

25 Cents Per Box

WHOOPIING COUGH.

Syrup.—Onions and garlies, sliced, of each one gill ; sweet oil one gill ; stew them in the oil, in a covered dish, to obtain the juices ; then strain, and add honey one gill ; paregoric and spirits of camphor, of each one-half ounce ; bottle and cork tight for use. DOSE—For a child of two or three years, one teaspoonful three or four times daily, or whenever the cough is troublesome, increasing or lessening, according to age.

SNAKE-BITTEN CATTLE.

Remedy.—Cattle or horses are usually bitten in the feet. When this is the case, all that is necessary to do is to drive them into a mud-hole and keep them there for a few hours ; if upon the nose, bind the mud upon the place, in such a manner as not to interfere with their breathing. And I am perfectly satisfied that soft clay mud would be an excellent application to snake-bites on persons, for I know it to draw out the poisoning from ivy, and have been assured that it has done the same for snake bites, of persons as well as for cattle.

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MISCELLANEOUS

*

LIME WATER.

One of the most useful agents of household economy, if rightly understood, is lime water. Its mode of preparation is as follows : Put a stone of fresh unslaked lime about the size of a half-peck measure, into a large stone jar or unpainted pail, and pour over it slowly and carefully (so as not to slaken too rapidly) a tea-kettle full (four gallons) of hot water, and stir thoroughly ; let it settle, and then stir again two or three times in twenty-four hours. Then bottle carefully, all that can be poured off in a clear and limpid state.

USES.—It is often sold by druggists as a remedy for children's summer complaints, a teaspoonful being a dose in a cupful of milk, and when diarrhœa is caused by acidity of the stomach, it is an excellent remedy, and when put into milk gives no unpleasant taste, but rather improves the flavor.

When put into milk that might curdle when heated, it will prevent its so doing, and can then be used for puddings and pies. A little stirred into cream or milk, after a hot day or night, will prevent its turning when used for tea or coffee.

FAMILY WASHING BY THE POUND

SATISFACTORY AND ECONOMICAL

(Laundry Dept.) **The MONTREAL TOILET SUPPLY CO.**
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**AFTER THE FAC AND WORRY
OF A DAY'S WORK**

Johnston's Fluid Beef

. . . SETS YOU UP . . .

It is unequalled in cleansing bottles or small milk vessels, or babies' nursing bottles, as it sweetens and purifies without leaving an unpleasant odor or flavor.

A cupful, or even more, mixed in the sponge of bread or cakes made over night, will prevent it from souring.

CAMPBOR ICE.

MRS. A. M.

One ounce of lard, one ounce of spermaceti, one ounce of camphor, one ounce of almond oil, one-half cake of white wax, melt and turn into moulds.

COLD CREAM.

MRS. ANNA MARBLE.

Four ounces sweet almond oil, two ounces of rose water, two ounces of white wax, two ounces of cocoa butter, two of spermaceti; put a bowl in a pan of boiling water, cut the spermaceti, white wax, and cocoa butter in small pieces, put them in the bowl, also the oil and rose water. When melted, stir contents until cold.

TO KEEP EGGS FOR WINTER USE.

Take a pint of unslaked lime and a pint of salt; put them into a pail of water; the eggs must be well covered with the mixture.

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AND REMOVE YOUR CORNS

LUBY'S RESTORES THE HAIR

TO BEAUTIFY TEETH.

Dissolve two ounces of borax in three pints of boiling water, and before it is cold add one teaspoonful of spirits of camphor; bottle it for use. A teaspoonful of this with an equal quantity of tepid water.

TO WASH CALICO.

MRS. EDWARD ELY.

Blue calicoes or muslins will retain their color if one small teaspoonful of sugar of lead is put into a pail of water and the articles washed in the water.

BLACK CALICOES.

Wash black percales or calicoes as usual, rinse in water with a strong solution of salt. This will prevent black from running, and also colors.

CLEANING MARBLE.

MRS. GRAY.

Dissolve a large lump of Spanish whiting in water which has previously dissolved a teaspoonful of washing soda; take only sufficient water to moisten the whiting and it will become a paste; with a flannel cloth rub the marble well, leaving it on for a while, and repeating the process two or three times, if necessary. Wash off with soap and water, then dry the marble well and polish with a soft duster.

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WILL REMOVE IT

Liver Troubles

... CURED BY USING ...

McCALE'S Butternut Pills

FOR SALE EVERYWHERE

TO WASH WOOLLEN BLANKETS.

MRS. J. A. PACKARD.

Dissolve soap enough to make a good suds in boiling water, add a tablespoonful of aqua ammonia; when scalding hot, turn over your blankets. If convenient, use a pounder or any way to work thoroughly through the suds without rubbing on a board. Rinse well in hot water. There is usually soap enough from the first suds to make the second soft; if not, add a little soap and ammonia; and after being put through the wringer, let two persons, standing opposite, pull them into shape; dry in the sun. White flannels may be washed in the same way without shrinking.

EXCELLENT FAMILY SOAP.

MRS. F. KNAPP.

Ingredients.—One box of lye, five pounds of grease, one pound of resin, one and one-half gallons of soft water; make in an iron pot. When the water boils, put in the lye; when this is dissolved add the grease; stir till all is melted; then add one pound of resin gradually, and boil for an hour and a half; keep stirring with a stick, and add hot water to keep up the original quantity; pour into wet tins, and let it stand for twenty-four hours; cut into bars and keep in a dry, warm place for a month.

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TABLE OF KITCHEN WEIGHTS AND MEASURES.

- Four teaspoonfuls liquid— one tablespoonful.
 Four tablespoonfuls liquid—one wine-glassful, or half a gill.
 Eight tablespoonfuls, or two wine-glassfuls liquid—one cupful or one tumblerful.
 One cupful liquid—two gills, or half a pint.
 Two cupfuls, or four gills—one pint.
 Two pints—one quart.
 Four quarts—one gallon.
 One tablespoonful butter—one ounce.
 One lightly rounded tablespoonful Cottolene—one ounce.
 One rounded tablespoonful flour—half an ounce.
 One cupful butter—half a pound.
 One rounded cupful Cottolene—half a pound.
 One rounded cupful flour—one-quarter pound.
 Four cupfuls flour—one quart or one pound.
 Three cupfuls corn-meal—one pound.
 Butter the size of an egg—two ounces.
 Butter the size of walnut—one ounce.
 Ten eggs—one pound.
 Two cupfuls granulated sugar—one pound.
 Two and one-half cupfuls pulverized sugar—one pound.
 Two cupfuls brown sugar—thirteen ounces.

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CORN SALVE
 WILL REMOVE IT

LUNCH PARTY

*

Oyster Pie. Boiled Partridge. Cold Ham.
 Sweet Pickles. Sandwiches.
 Pound and Fruit Cake. Pyramids of Wine Jelly.
 Blanc Mange. Snow Jelly.
 Pineapple Flummery.
 Kisses. Macaroons. Ice Cream.

Beef Tea, served in small porcelain cups.
 Cold Chicken and Oyster and other forms of Croquettes.
 Chicken Salad. Minced Ham Sandwiches.
 Escalloped Oysters.
 Tutti Frutti. Chocolate Cream.
 Cake Basket of Mixed Cake.
 Mulled Chocolate.
 Mixed Pickles. Biscuits, etc.
 Ice Cream and Charlottes can either be added or substituted ; for twenty guests, allow one gallon.

COLD LUNCHES FOR WASHING DAYS, OR OTHER DAYS OF EXTRA LABOR.

LUNCH NO. 1.—Cold corn beef, nicely sliced ; baked potatoes ; bread, butter, and pickles. Dessert—mince pie and cheese.

LUNCH NO. 2.—Chicken pie ; baked potatoes ; rolled bread or biscuits. Dessert—cake and custard.

LUNCH NO. 3.—First Course : Raw Oysters, with lemon and crackers. Second Course : Cold veal, with jelly and Saratoga potatoes ; bread and butter. Dessert—cherry pie with cheese.

LUNCH NO. 4.—Casserole of fish, with mushroom catsup ; bread and butter. Dessert—pie with cheese.

. . The . .
Canadian Rubber Co.
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