

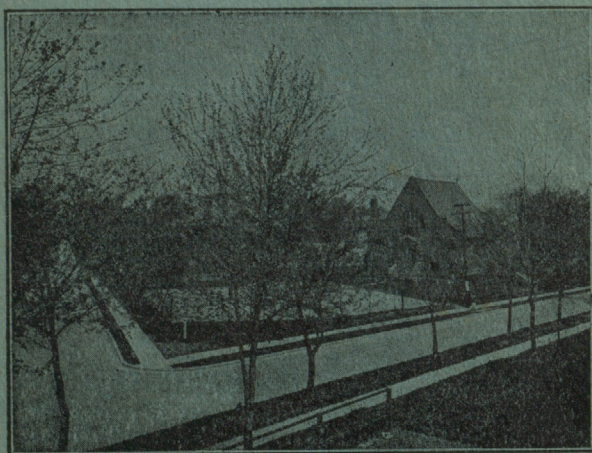
GOOD EATS

AND HOW TO PREPARE THEM

RECOMMENDED BY

LADIES' GUILD

St. Philips Church, Montreal West



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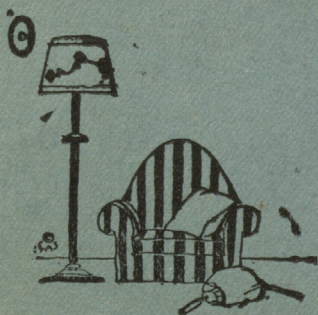
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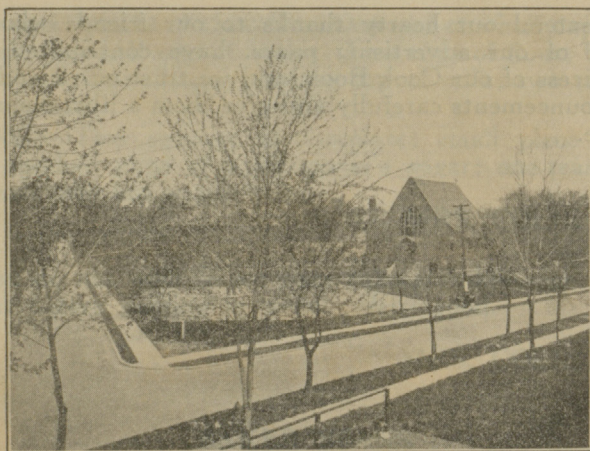
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THOS. V. BELL, LIMITED
MONTREAL

C 1921

SPECIAL NOTE

Further information or advice in regard to any recipes in this book will be gladly given if you will telephone the person recommending the recipe in question.

A CARD

We extend out hearty thanks to our friends who, by their patronage of our advertising pages, have contributed so largely to the success of our Cook Book, and we trust our friends will read their announcements carefully and give them a liberal share of their patronage.

GOOD EATS

RECOMMENDED BY

LADIES' GUILD

ST. PHILIP'S CHURCH - MONTREAL WEST

MANNER OF CAKE MAKING

Always cream butter and sugar very thoroughly. Do not melt or heat the butter. Beat eggs, whites and yolks separately until very thick. Add milk very slowly, a few drops at a time. Then flour and baking powder. Never stir round and round after adding flour but over and over, last cut in whites of eggs.

BLACK CHOCOLATE CAKE

Melt two squares of chocolate; One and one-half cups of sugar; Three eggs; One-half cup of butter; Two cups of flour; One tablespoonful of vanilla; Three-quarters cup of milk; two teaspoonsful of baking powder.

ICING:—Two squares of chocolate; small piece of butter; one and one-half cups of confectioner's sugar; one teaspoonful of vanilla; melt over hot water.

MRS. COLIE HUSSEY.

If you do not wish to ice your cake sprinkle with granulated sugar just before putting in oven. Very good.

MRS. COLIE HUSSEY.

BAKED BEANS

One and one-half lb. Navy Beans; Soak over night. In the morning par boil, adding one-half teaspoonful of soda. Drain off water, then add three-quarters lb. salt pork, and one-half teaspoonful of dry mustard, one-half teaspoonful of dry ginger.

Three tablespoonsful of brown sugar; three tablespoonsful of molasses. Add one pint of water. Bake slowly three hours. Add water do not let get too dry.

MRS. COLIE HUSSEY.



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NUT CAKE

One cup of sugar; one-half cup of butter; two eggs; one-half cup of milk; one and one-half cups of flour; one large cup of chopped raisins; one large cup of chopped walnuts; two teaspoonsful of baking powder.

MRS. J. S. BENNETT.

MERINGUES WITH WHIPPED CREAM

Beat the whites of three eggs and a pinch of salt to a stiff froth; add one cupful of granulated sugar, one teaspoonful of vinegar and one of vanilla, then beat all together for twenty minutes. Drop on waxed paper and bake one hour in a slow oven. When ready to serve split and fill with whipped cream and chopped nuts.

MRS. COLIE HUSSEY.

PICKLED CHERRIES

Pick cherries, cover with white vinegar, and let stand over night. Drain off vinegar, and take equal parts of sugar, and cherries. Mix and let stand for nine days, stir occasionally and bottle.

EVELYN KIRKPATRICK.

APPLE FRITTERS

Two large green apples, cut small, one cup of white sugar, two cups of flour, one teaspoonful of baking powder (heaping), one-half teaspoonful of salt, one egg beaten with one cup of milk, mix well with the dry ingredients, and fry a teaspoonful at a time in deep fat. Serve with clear sauce.

MRS. R. A. BROOK.

CHILI SAUCE

One-half peck of tomatoes, twelve apples, eight onions, two lbs. of brown sugar, one-quarter cup of salt, two level tablespoonsful of ginger and mustard, each, one lb. of Sultana raisins, one-half teaspoonful of cayenne pepper, One quart of vinegar. Boil one hour.

MRS. R. A. BROOK.

FANCY SALAD FOR AFTERNOON TEA

One crisp lettuce leaf, one round of pine apple, one quarter of a banana, a few grapes, mayonnaise dressing, one teaspoonful of whipped cream, a maraschino cherry on top.

MRS. R. A. BROOK.

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GINGER SNAPS

Two cups of molasses, one cup of brown sugar, one cup of shortening, three and one-half cups of flour sifted, two teaspoonfuls of ginger, one teaspoonful of soda, one and one-half teaspoonful of salt, Heat molasses to boiling point, then pour it over the shortening. Add dry ingredients, mixed and sifted. Roll thin and bake in a hot oven. During rolling the mixture should be kept in a cold place.

MRS. A. G. EVANS.

WALNUT WAFERS

One-half lb. broken walnuts, one-half lb. brown sugar, five tablespoonfuls of flour, one-half teaspoonful of baking powder, two eggs. Beat eggs, sugar, flour and walnuts. Enough salt to taste. Drop in buttered pans.

MRS. COLIE HUSSEY.

RHUBARB MARMALADE

Five lbs. of rhubarb, six lbs. sugar, four lemons, one-half lb. walnuts, one-half lb. of Sun-Maid Seedless Raisins. Put lemons through meat-chopper. Cut rhubarb in small pieces. Boil sugar and rhubarb a little while, then put in nuts and raisins. Stir occasionally, boil a few minutes. This is a nice breakfast relish, and very good.

MRS. E. B. MEYER.

CHICKEN CUSTARD

One-half cup of bread crumbs, two eggs, a pinch of celery salt, one cup of milk, two tablespoonfuls of chopped breast of chicken, a pinch of salt. Take the bread crumbs, add to them the chicken. Beat the eggs until well mixed. Add the celery salt and milk. Pour this over the other ingredients, mixing thoroughly. Fill a cup with the mixture, place in a pan of water. Cook until set. Serve hot. For a sick person.

MRS. E. B. MEYER.

PLUM PUDDING

One-half lb. of bread crumbs, one-half lb. suet chopped, one-half lb. brown sugar, four eggs, one-half lb. Sun Maid Seedless Raisins, one-half lb. prunes boiled and stoned, one-half lb. walnuts, one-half lb. citron, one cup of milk mixed with eggs, one-half of syrup, one teaspoonful of nut meg, one teaspoonful cinnamon and cloves, one teaspoonful of salt, one-half cup of brandy, one half lb. of flour, two teaspoonfuls of baking powder. Rub suet with flour. Mix bread crumbs with fruit after washing. Put in sugar. Last of all eggs, milk and molasses. More milk if needed. Greased tins, and put in boiling water.

MRS. E. B. MEYER.

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HARD SAUCE

One-half cup of butter, one cup of powdered sugar. One teaspoonful of brandy, one cup of rich cream is better than butter.

MRS. E. B. MEYER.

SOFT SAUCE

One cup of sugar, four teaspoonsful of corn starch, one lemon, one teaspoonful of butter, four tablespoonsful of water. Mix corn starch with a little cold water, and lemon juice and grated rind and butter. Boil five minutes.

MRS. E. B. MEYER.

APPLE CAKE

One cup of sugar, one-quarter cup of Crisco, two cups of flour, one cup of raisins, one cup of applesauce, one scant teaspoonful of cinnamon, cloves, nutmeg, and salt, one teaspoonful of soda in one-quarter cup of water.

ICING:—One tablespoonful of butter, one teacup of confectioner's sugar, two tablespoonsful of milk, flavor with vanilla.

MRS. COLIE HUSSEY.

DROP CAKES

Three-quarters cup of sugar, three-quarters cup of molasses, one-quarter cup of boiling water, one teaspoonful of soda, one egg, one cup raisins or nuts, one-third cup of shortening, one teaspoonful of vanilla, a little salt, flour to make a stiff batter. Drop on buttered tin, and bake in hot oven.

MRS. L. MOORE.

CABBAGE SALAD

Choose a white cabbage, allow it to stand in cold water for a while to make it crisp, one bunch of celery, one small onion, chop cabbage, celery, and onion fine. Mix all with salad dressing, made as follows:—

One egg well beaten, half-tablespoonful of Keen's mustard, three tablespoonsful of sugar, one teaspoonful of salt and white pepper, half a cup of vinegar, half a cup of milk, one tablespoonful of corn starch, a small piece of butter. Put in a double boiler and stir until thickens. Garnish with hard boiled eggs.

MRS. L. MOORE.

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NUT LOAF

Two eggs, half-cup of sugar, one cup of milk, one teaspoonful of salt, three teaspoonfuls of baking powder, one and one-half cups of graham flour, one and one-half cups of white, one cup of chopped nuts. Let rise covered for twenty minutes, then bake one hour.

MRS. L. MOORE.

NUT BREAD

One-half cup of sugar, two or three eggs, one teaspoonful of salt, one and one-half cups of milk or water, one cup of chopped nuts, four cups of flour, four teaspoonfuls of baking powder. Let it rise for one-half hour. Then bake from 40 to 45 minutes.

MRS. COLIE HUSSEY.

FUDGE

One-quarter cup of butter, one cup of brown sugar, half-cup cream, one cup white sugar, one-quarter cup of molasses, two squares chocolate, one teaspoonful of vanilla. Beat a few minutes before putting in tin.

MRS. COLIE HUSSEY.

HINTS

To keep lemons fresh put them in water. It takes the bitter from the rind. If they are not wanted for immediate use, change the water every few days. Rub butter on nose of cream jug, and it will not run down on cloth.

MRS. COLIE HUSSEY.

LEMON PIE

One cup of sugar, one cup of water, one pinch of salt, two tablespoonfuls of flour, grate the rind of one lemon, juice of one and one-half lemons, two eggs, yolks in cream. Beat two or three minutes before putting in shell. Beat whites stiff, and add two dessert-spoonfuls of sugar. Put on top. Place in slow oven ten minutes.

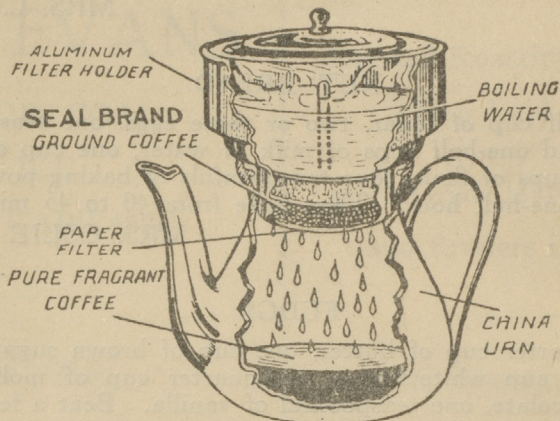
MRS. COLIE HUSSEY.

RAISIN SALAD

One cup of raisins, two cups of apples, one cup of celery, one-half cup of nuts, one-half cup of malaga grapes, seeded, one-half cup of figs, Boiled dressing

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SALT PORK CAKE

One lb. of salt pork chopped fine, one pint of boiling water poured over the pork, four cups of brown sugar, one cup of syrup, two lbs. raisins, one lb. of currants, figs, and dates, one lb. citron, one lb. nuts, two teaspoonfuls of soda dissolved in one cup of hot water, one teaspoonful of nutmeg, one teaspoonful of cinnamon, one teaspoonful of cloves, flour to thicken, about one quart. Bake in two large pans, or three small ones. Bake from one and one-half to two hours in slow oven.

MRS. COLIE HUSSEY.

BOILED SALAD DRESSING

One cup of vinegar, have boiling, then add one cup of milk, six teaspoonful of sugar, one teaspoonful of dry mustard, one teaspoonful of salt, one scant tablespoonful of corn starch. Mix dry ingredients slowly in milk. Very good when eggs are high. When using add whipped cream.

MRS. COLIE HUSSEY.

BANANA PIE

Make and bake one rich crust.

FILLING:—one cup milk, two eggs, three tablespoonfuls flour, three tablespoonfuls sugar, two tablespoonfuls butter, one teaspoonful vanilla, pinch salt. Bring milk to the boil, saving enough cold milk to blend with flour, beat in eggs, sugar, butter and salt. Add to hot milk and cook three minutes. Add vanilla. Pour over bananas which have been sliced about two rows on shell. When cold add flavored whipped cream.

MRS. A. G. EVANS.

YORKSHIRE PUDDING

Two eggs, one pint milk, a little flour.

Beat eggs, add milk and salt, then add flour enough to make a thin batter. Put in baking pan under roast of beef. Cook about one hour. Serve with the meat.

MRS. A. G. EVANS.

NEW HAMPSHIRE CAKE

Light Part:—

Beat very light; one cup sugar, one-quarter cup of butter, add six tablespoonfuls of milk, one-half teaspoonful of vanilla, one heaping teaspoonful of baking powder, one and one-quarter cups of flour, whites of four eggs, beaten.

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Dark Part:—

One-half cup of sugar, three ounces of butter, the yolkes of four eggs, one ounce of grated chocolate, one-quarter cup of milk, one teaspoonful of baking powder, one cup of flour, mix and bake in two layers.

Icing and Filling:—

Three ounces of melted chocolate, one-half cup of cream, two tablespoonfuls of butter, one cup of sugar. Boil until forms a soft ball in water. Add one cup of finely chopped walnuts.

MRS. EVELYN KIRKPATRICK.

PETER PANS

One-half cup of butter and lard mixed, one-half cup of brown sugar, one-half cup of molasses, two-thirds of sour milk, one egg, one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonfull of vanilla, two cups of flour, one-half cup of raisins, one-half cup of chopped walnuts,

Bake fifteen minutes in moderate oven, in muffin pan.

MRS. H. C. GILMAN.

TOMATO SOUP

One peck of tomatoes, six large onions, one tablespoonful of celery seed, six whole cloves.

Put celery seed and cloves in cheesecloth bag, and cook with tomatoes. When tomatoes and onions are well-cooked, strain and add salt, pepper and sugar to taste, then add two cups of flour. Mix with water and two tablespoonfuls of butter.

MRS. JOHN H. BEDBROOKE.

MUSTARD PICKLES

Two quarts of onions, four green peppers, two quarts of girkins, two large heads of cauliflour. Put onions and cauliflour in salt brine. Let stand over night, in the morning drain. Rinse well and steam until tender. Put girkins in hot salt brine, let stand over night. Drain and rinse. Then put scalding water on twice, and let stand until cold, then drain.

Two quarts of vinegar, two lbs. of brown sugar, one ounce of celery seed, one ounce of tumeric powder.

Bring that to a boil. Add ounce of curry powder. Then blend together one cup of mustard and one cup of flour. Cook this dressing until thoroughly cooked.

MRS. JOHN H. BEDBROOKE.

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TRILBYS

One cup brown sugar, one and one-quarter cups lard, butter or dripping, one teaspoonful soda, one-half cup sour milk, two cups flour, two cups oatmeal.

Roll out thin, and cut in rounds. Put together with filling.

FILLING:—

One lb. dates, one cup hot water, three-quarters cup white sugar. Cook until soft. Bake in a moderate oven.

MRS. E. H. MORLEY.

PLAIN COOKIES

One-half cup butter, one cup brown sugar, one-quarter teaspoon soda, one-half cup lard, one egg, enough flour to roll out.

Cream shortening and sugar; add egg, soda and flour.

MRS. E. H. MORLEY.

BROWN BETTIES

One lb. flour, one-half lb. brown sugar, one-half lb. butter, two cups currants, three eggs, two teaspoonsful cream of tartar, one teaspoonful soda, juice and rind one lemon.

Mix sugar, flour and currants; add remaining ingredients and one tablespoonful milk. Drop on greased sheet and bake in a quick oven.

MRS. E. H. MORLEY.

LEMON SANDWICH CAKE

Six ounces sugar, five ounces flour, three eggs, one ounce butter, one teaspoonful baking powder, one-half teaspoon salt.

Beat eggs and sugar, when half beaten add one tablespoon boiling water finish beating, sift in flour and baking powder then add butter melted with flavouring if desired. Divide mixture between two well buttered tins and dredge on top with powdered sugar. Bake in very hot oven ten minutes. When cool put in following filling.

Lemon Filling:—

One lemon, one egg, half lb. sugar, one ounce butter. Grate rind of lemon, place in jar with sugar, add strained juice and butter, stir in egg well beaten. Put jar in pan of boiling water and stir until thick. This filling will keep for months if covered down with paper and kept in a cool place.

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MOCK BIRDS

One and one-half pounds top round steak cut in small squares rolled in flour and fried golden brown in drippings. Then add one cup canned tomatoes, three sliced onions, three sliced carrots, three sticks of celery, one bay leaf, one whole allspice and one quart of hot water, cover and cook slowly for about two hours adding more water from time to time as it cooks out. About half hour before serving season with salt and pepper and cover top with sliced raw potatoes cover and complete cooking.

MRS. COLIE HUSSEY.

BAKED MACKEREL

Split the fish, clean, remove head and tail. Put into a buttered dripping pan; season with salt and pepper, dot over with butter, allowing one tablespoonful to a medium-sized fish, and two-thirds cup milk. Bake in a hot oven twenty-five to thirty minutes.

MRS. COLIE HUSSEY.

BAKED INDIAN PUDDING

Half cup Indian meal, half cup sugar and half cup molasses, one quart and half pint milk, one egg, half teaspoon cinnamon, one-fourth teaspoon ginger, salt, one half tablespoon butter, one-half cup raisins; scald the milk, when almost boiling pour into it the meal, made quite thin with some of the milk, stir constantly until it boils, have ready all the other ingredients in your baking dish, except eggs and raisins and milk, pour over them the scalding milk and meal, stir them, add the remainder of the milk, eggs and raisins; bake slowly three or four hours.

MRS. COLIE HUSSEY.

HARD JUMBLES

Two pounds flour, one and one-fourth pounds sugar, one pound butter, four eggs, wine glass brandy; mix, roll out one fourth inch thick, cut, and again cut out the center; sift white sugar over each jumble and bake a delicate brown.

MRS. COLIE HUSSEY.

CORN PANCAKES

One dozen ears grated corn, one teacup milk, two eggs, one cup flour, salt and pepper; have considerable fat in the pan and very hot; drop them in, and when brown they are done.

MRS. COLIE HUSSEY.

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FIG CAKE

One and one-half cups flour, one cup sugar, one-half cup milk, two eggs, saving white of one for frosting, one tablespoon butter, one tablespoon lard, two teaspoons baking powder. **Filling:** One half pound chopped figs, one-half cup sugar, one-half cup water; put in a bowl and place in a kettle of boiling water, and cook fifteen minutes.

MRS. COLIE HUSSEY.

YUMLUMS

One cup baked sour apples, one cup granulated sugar, white one egg, vanilla, all beaten together for an hour.

MRS. COLIE HUSSEY.

GRAHAM BISCUIT

One cup and a half graham flour, half cup wheat flour, tablespoon lard, two teaspoons baking powder, wet up with milk until well mixed.

MRS. COLIE HUSSEY.

DROP CAKES

Two eggs, two cups sugar, four cups flour, one cup butter three-fourths cup milk, one and one-half teaspoons baking powder, season with nutmeg or vanilla; drop with a spoon; put a raisin in each cake, and sprinkle coarse sugar over them.

MRS. COLIE HUSSEY.

FROSTED ORANGE PIE

The juice, grated rind and scraped pulp of one orange, one-half pint milk, yolks of two eggs, two-thirds cup sugar, whites two eggs beaten with one tablespoon pulverized sugar for the top; set in oven and brown.

MRS. COLIE HUSSEY.

CINNAMON WAFERS

One pound sugar, half pound butter, three eggs, half cup milk, two large teaspoons cinnamon, one teaspoon soda, two cream-tartar, add flour enough to stiffen, roll thin and bake in quick oven.

MRS. COLIE HUSSEY.

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OLIVE PICKLES

One hundred cucumbers size of penny, sliced $\frac{1}{8}$ " thick. Pack in one cup of salt in layers for 24 hours. Drain thoroughly.

One teaspoonful of celery seed, one teaspoonful of white mustard seed, one teaspoonful of black mustard seed, one teaspoonful of whole black pepper, one teaspoonful of sugar, one teacup of best olive oil.

Add enough cider vinegar to make a dressing and pour over. If not enough to cover add cold vinegar, and pack in fruit jar.

MRS. COLIE HUSSEY.

DATE LOAF

One package of dates cut up, one egg, one cup of sugar, brown or white, scant, one cup of boiling water, one teaspoonful of soda, one tablespoon of butter, one teaspoonful of baking powder, one-half teaspoonful of salt, two cups of flour.

Put dates in mixing-bowl, and add the boiling water, soda and butter. Let cool. Add all other ingredients, and bake in a moderate oven. One cup of nuts may be added if desired. Bake very slowly.

MRS. COLIE HUSSEY.

BISHOP'S BREAD

One and one-half cups of flour, one cup of sugar, three eggs, one cup of currants, one cup of almonds, not blanched, one teaspoonful of baking powder, one-half teaspoonful of salt.

Bake in two biscuit tins. Cut in one-half inch strips, three inches long, while hot.

MRS. COLIE HUSSEY.

CURRENT CAKES

Two cups of flour, one-half cup of lard, one cup of sugar, two heaping teaspoonfuls of baking powder, one-half cup of milk, one-half cup of currants, one pinch of salt.

Roll out. Bake. These are excellent.

MRS. COLIE HUSSEY.

TOMATO SOUP

Fourteen quarts of tomatoes, fourteen stalks of celery, fourteen stalks of parsley, seven onions, twenty cloves and three bay leaves. Boil until soft and pulpy. Put through colander, then strain through a sieve. Then make this mixture.

Fourteen tablepoonsfuls of melted butter, fourteen tablepoonsfuls of flour, eight tablepoonsfuls of salt, twelve tablepoonsfuls of sugar. Mix this well, and add to the tomatoes. Boil fifteen or twenty minutes. Seal at once in hot jars.

E. M. BENNETT.

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GRAHAM BREAD

Two and one-half cups of graham flour, one teaspoonful of salt, one pint of lukewarm water, one-half yeast cake in one-half cup of warm water.

Let this rise over night. In the morning add one-half teaspoonful of baking soda in one-quarter cup warm water. Add one-half cup of brown sugar, one tablespoonful melted butter, flour to make batter. Let rise one hour. Bake one hour.

E. M. BENNETT.

CHILI SAUCE

Twelve ripe tomatoes, one large onion, two green peppers. Put all through mincer. Then add one cup of sugar, two cups of vinegar, one tablespoonful of salt, one teaspoonful each of ginger, cloves, nutmeg, and allspice. Cook one hour, and bottle hot.

MRS. F. ARTHUR JACKSON.

GREEN TOMATO CONSERVE

Five lbs. of green tomatoes, peeled and cut up, four lbs. of white sugar, three oranges, two lemons.

Put oranges and lemons through mincer. Add all together. Boil slowly two hours, stirring very often. Just before removing from the stove, add one coffee cup of chopped walnuts, and seal hot.

MRS. F. ARTHUR JACKSON.

RIPE TOMATO CONSERVE

Five lbs. of tomatoes, four lbs. of sugar, one lb. of raisins, juice and rind of three oranges, one teaspoonful of cinnamon. Cook two hours. Prepare these ingredients as for the green tomatoes. Cook two hours, and bottle hot.

MRS. F. ARTHUR JACKSON.

VEGETABLE MARROW PRESERVES or MOCK PRESERVE GINGER

Six and three-quarter lbs. of marrow, five lbs. of brown sugar, three ounces of root ginger, three lemons, four small chilis.

Peel and cut marrow in small squares. Add all other ingredients. Cover and let stand two days. It will then be in a thick syrup. Put on stove like that. Cook slowly till marrow can be pierced with a straw.

MRS. F. ARTHUR JACKSON.

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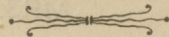
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CHOCOLATE DROP CAKES

Quantity—three dozen.

One-half cup of melted butter or substitute, two squares of melted chocolate, one cup of brown sugar, one egg, one-half cup of sweet milk, one-quarter teaspoonful of soda, two cups of flour, one teaspoonful of baking powder.

Chopped nuts may be added. One teaspoonful of vanilla is an improvement. Drop by teaspoonfuls on a greased pan. Frost with plain chocolate icing.

MRS. C. S. SAUNDERS.

OATMEAL COOKIES

Quantity—four dozen.

Three-quarters cup of butter substitute, two cups of brown sugar, three cups of Quaker Oats, one egg, one teaspoonful each of vanilla and cinnamon, one-half teaspoonful of salt and soda, one-half cup of boiling water, one cup of raisins, two cups of flour.

Drop on greased tin and bake in a moderate oven.

MRS. C. S. SAUNDERS.

GINGER DROP COOKIES

Quantity—four dozen.

Two-thirds cup of shortening, one scant cup of sugar, one cup of molasses, one teaspoonful of soda and one-half cup of warm water, one tablespoonful of vinegar, one teaspoonful each of salt, cinnamon and ginger, three cups of flour.

Drop from a teaspoon on baking sheet and bake quickly.

MRS. C. S. SAUNDERS.

BROWN BREAD WITH RAISINS

One cup of molasses, two teaspoonfuls of soda, beaten together until creamy, two cups of sweet milk, four cups of graham flour, one cup of raisins.

Bake in a slow oven in two pans.

MRS. C. S. SAUNDERS.

MEAT LOAF

Two lbs. round steak, one-half lb. raw ham, minced, two eggs, two soda crackers, one and one-half cups of tomato juice.

Mix well. Make in loaf. Butter crumbs on top. Bake one hour.

MRS. COLIE HUSSEY.

VEAL OMELETTE

Three lbs. of veal, two slices of salt pork, minced together, three eggs, two tablespoonsful of milk. Mix the milk and eggs together. Four soda crackers rolled, one teaspoonful of pepper, one teaspoonful of sage, one teaspoonful of salt.

Baste with butter and water. Bake two and one-half hours.

MRS. COLIE HUSSEY.

PEACH RELISH

Six lbs. of peaches cut up, four lbs. of sugar, one pint of vinegar, one tablespoonful of whole cloves, one tablespoonful of cinnamon, one tablespoonful of salt.

Boil until a thick jam. Very good with cold meat.

MRS. COLIE HUSSEY.

BROWNIES

One cup of sugar (one half brown), one-quarter cup of melted butter, one egg not beaten, two squares of melted chocolate, vanilla or almond flavoring, one-half cup of flour, one-half cup of chopped nuts.

Bake in sheet, turn out while hot on oiled paper, and cut in strips.

MRS. GEORGIANA FABEN.

APPLESAUCE CAKE

Three good-sized tart apples, one cup of brown sugar, one-half cup of melted butter and lard, two teaspoonfuls of cloves, one teaspoonful of cinnamon, one-half nutmeg, one quart bowl of fruit, raisins, citrons, and nuts, two cups of flour, and three teaspoonful of baking soda, one-half teaspoonful of salt.

Mix soda in applesauce.

MRS. JOHN H. BEDBROOKE.

FRUIT CAKE

One and one-quarter lbs. flour, one lb. butter, one lb. brown sugar, one lb. raisins, one and one-half lbs. currants, one-half lb. lemon and citron peel, ten eggs, one small nutmeg, and one pinch of salt, one-quarter teaspoonful of cinnamon, one glass of rum or brandy, one-quarter lb. sweet almonds, one half lb. cherries.

MRS. JOHN H. BEDBROOKE.

COOKIES

One-quarter lb. butter, one-quarter lb. lard, one lb. brown sugar, three eggs, one-quarter teaspoonful of salt, one teaspoonful of soda, two teaspoonsful cream tartar, flour to roll out, tablespoonful of vanilla or any flavoring.

MRS. J. L. MacINDOE.

FRUIT CAKE

One-half lb. butter, one lb. raisins, two lbs. currants, one-quarter lb. almonds, one lb. sugar, one cup molasses, one cup of milk, one teaspoonful of soda, one-quarter teaspoonful of salt, two teaspoonsful of cinnamon, one-half teaspoonful of cloves, one tablespoonful of vanilla, one tablespoonful of lemon, five cups of flour.

MRS. J. L. MacINDOE.

JOHNNY CAKE

One cup of sour milk, one-half cup of sweet milk, one-half cup of sugar, one small teaspoonful of soda, three tablespoonsful of melted butter, one cup and one-half of corn meal, two-thirds cup of flour, one pinch of salt.

MRS. J. L. MacINDOE.

DROP CAKES

Three-quarters cup sugar, three-quarters cup molasses, one-quarter cup of boiling water, one teaspoonful of soda, one egg, one cup of raisins or nuts, one-third cup of shortening, one teaspoonful of vanilla, a little salt, flour to make stiff batter.

Drop on butter tin and bake in hot oven.

MRS. L. MOORE.

COCOANUT PIE

Three eggs, one cup of sugar, one and one-half cups of milk, Bake in one crust. Meringue-whites of two eggs, half cup of cocoanut, two tablespoonsful of sugar.

MRS. L. MOORE.

OVEN FRIED POTATOES

One tablespoonful of dripping in pan, two dozen very small potatoes, peeled, sprinkle with salt. Add one onion sliced, if liked. Put in oven and shake occasionally. Very good with fish or steak.

MRS. COLIE HUSSEY.

POP-OVERS

Two eggs beaten well, one pinch of salt, one cup of milk, an even cup of flour. Have the oven very hot and bake 25 minutes, 30 is better. Cups to be hot when mixture is poured into them. The above will make 7 pops. Put in half the milk and the whole of the flour, then add the balance of the milk.

MRS. COLIE HUSSEY.

APPLE OMELETTE

Take nine large tart apples, four eggs, one cup of sugar, one tablespoonful of butter; add cinnamon and spices to taste. Stew the apples till soft, mash them smoothly, add the butter, sugar and spices while warm; when cool, add the beaten eggs. Bake in shallow dish until brown. To be served with boiled spare rib or roast pork.

MRS. COLIE HUSSEY.

HIDDEN MOUNTAIN

Six eggs, a few slices citron, sugar to taste, three quarters of a pint of cream, a layer of any kind of jam; beat the whites and yolks of the eggs separately, then mix and beat again, adding the citron, the cream and sugar; when well beaten put in a buttered pan and fry, cover with the jam and garnish with slices of citron; to be beaten cold.

MRS. COLIE HUSSEY.

LINCOLN SALAD

One quart oysters, three cucumbers, one teaspoonful of salt, one saltspoonful black pepper, one bunch watercress, cream dressing to moisten.

Pick over the oysters and parboil until the edges curl, drain very dry, cool and cut into small uniform pieces. Pare the cucumbers and leave in cold water until needed. Then cut into quarters, lengthwise (sixths if very large), trim off the edge containing the seeds, then dry on a towel and cut into thin slices. Season them highly with salt and black pepper and add them to the oysters. Moisten with cream dressing, turn into a salad bowl lined with cresses, put some of the best sprigs on the edge, and cover with the remainder of the dressing.

MRS. COLIE HUSSEY.

AMERICAN SALAD

One head of lettuce, one bunch of cress, a little parsley, cooked or mayonnaise dressing, two apples, beet, two sardines.

Wash, pick over and drain the lettuce, cress and parsley. Place in a salad dish, making a hollow in the centre. Pour the cooked or mayonnaise dressing over the salad. Cut the apples in thin slices, lay them around the salad, and garnish with beet. Bone six sardines and cut them lengthwise; take each half and roll up in a leaf of lettuce, and stand them in the centre of the salad.

MRS. COLIE HUSSEY.

SWEET POTATO SALAD

Three large sweet potatoes, two stalks of celery, French dressing, olives, parsley.

Boil the potatoes; cut into squares; add the celery, cut small. Pour over French dressing. Garnish with olives and parsley.

MRS. COLIE HUSSEY.

SAUCE TARTARE

One-half pint Mayonnaise dressing, three olives, one gherkin, one tablespoonful of capers, one teaspoonful of parsley, one onion if liked.

Chop the olives, gherkin, capers, parsley and onion very fine, add them to the mayonnaise dressing, and it is ready for use.

MRS. COLIE HUSSEY.

TOMATO MINCEMEAT

Two quarts green tomatoes put through a grinder and one-fourth cupful salt. Cover this with boiling water. Let stand fifteen minutes. Drain off all liquid, then add two cupfuls of seeded raisins, one cup suet (chopped), seven cups sugar, one cup currants, one cup citron, one-half cup English walnuts, one cup vinegar, one cup molasses, one tablespoonful each of cinnamon, cloves, salt and nutmeg. Cook till thick, and the tomato transparent. This is a delicious mincemeat without meat or apple. Sealed up in jars it is ready for use any time during the winter.

MRS. COLIE HUSSEY.

BOILED SALAD DRESSING

One-fourth of a cupful of butter, one-half teaspoonful of mustard one saltspoonful of paprika, yolks of two eggs, one-fourth of a cupful of vinegar, one-half pint of cream.

Cream the butter, add the seasoning, the beaten yolks of the eggs, and the vinegar, which must be hot, then cook over boiling water until very thick, stirring often. Whip the cream, and add it to the cold dressing just before serving.

MRS. COLIE HUSSEY.

SARDINE SALAD

Purchase a can of sardines of a reliable brand. The smaller fish are less expensive so they should be selected as they are quite as good for salad. Drain the fish, cut in small pieces and mix with an equal quantity of chopped crisp celery. Add one chopped hard-boiled egg, one dozen stuffed olives and blend with mustard dressing. This is a boiled dressing seasoned with mustard. Serve in individual portions in nests of heart lettuce leaves and garnish with a few capers.

MRS. COLIE HUSSEY.

ORANGE PIE

Rub to a creamy paste a half cupful of butter and a cupful of granulated sugar. Beat light the yolks of four eggs; whip them into the butter and sugar, add the juice and quarter of the grated peel of a large orange, a teaspoonful of lemon juice, and the stiffened whites of two eggs. Line a pie-plate with very light pie-crust and turn the orange mixture into this. Bake until the filling is set and the crust lightly browned. Beat the whites of two eggs light with two tablespoonssful of powdered sugar. When the pie is done draw it to the door of the oven, spread it with this meringue, and return to the oven just long enough to delicately color the meringe. Eat cold.

MRS. COLIE HUSSEY.

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