

SECOND EDITION SOUVENIR

COOK BOOK

AND

Business Directory



COMPILED BY THE
LADIES' AID SOCIETY

...OF THE...

First Universalist Church

NORTH HATLEY, QUE.

1910

The Largest and
Most Complete
**Hardware,
Crockery
and Supply**
STORE

IN THE
Eastern Townships
IS IN
SHERBROOKE

WHAT WE SELL

Mechanic's Tools
Builder's Hardware
Miscellaneous
Hardware
Farming Tools and
Implements, Lawn
and Garden Tools
Wire Fencing of all
Kinds, Tin and
Enameled Ware
Stoves and Ranges
Plumbing Fixtures
and Supplies
Paints Oils and
Brushes
Lamps, Lanterns etc.

Crockery and Fine
China
Fishing Tackle
Guns and Rifles
Ammunition
Refrigerators
Ice Cream Freezers
Screen Doors and
Windows
Base Ball
and Tennis goods
Golf and Lacrosse
Goods
Camp Cots,
Oil Stoves
Etc., Etc., Etc.,

WHEN YOU COME TO SHERBROOKE ASK FOR

J. S. Mitchell & Sons

M. McKECHNIE

136-138 Wellington St. SHERBROOKE

GENERAL DRY GOODS

Carpets, House Furnishings,

Smallware, Millinery Mantles

AND GROCERIES

Stock always well assorted in every branch

AGENT FOR
BUTTERICK PATTERNS
AND PUBLICATIONS

SPECIAL ATTENTION
TO MAIL AND PHONE
ORDERS

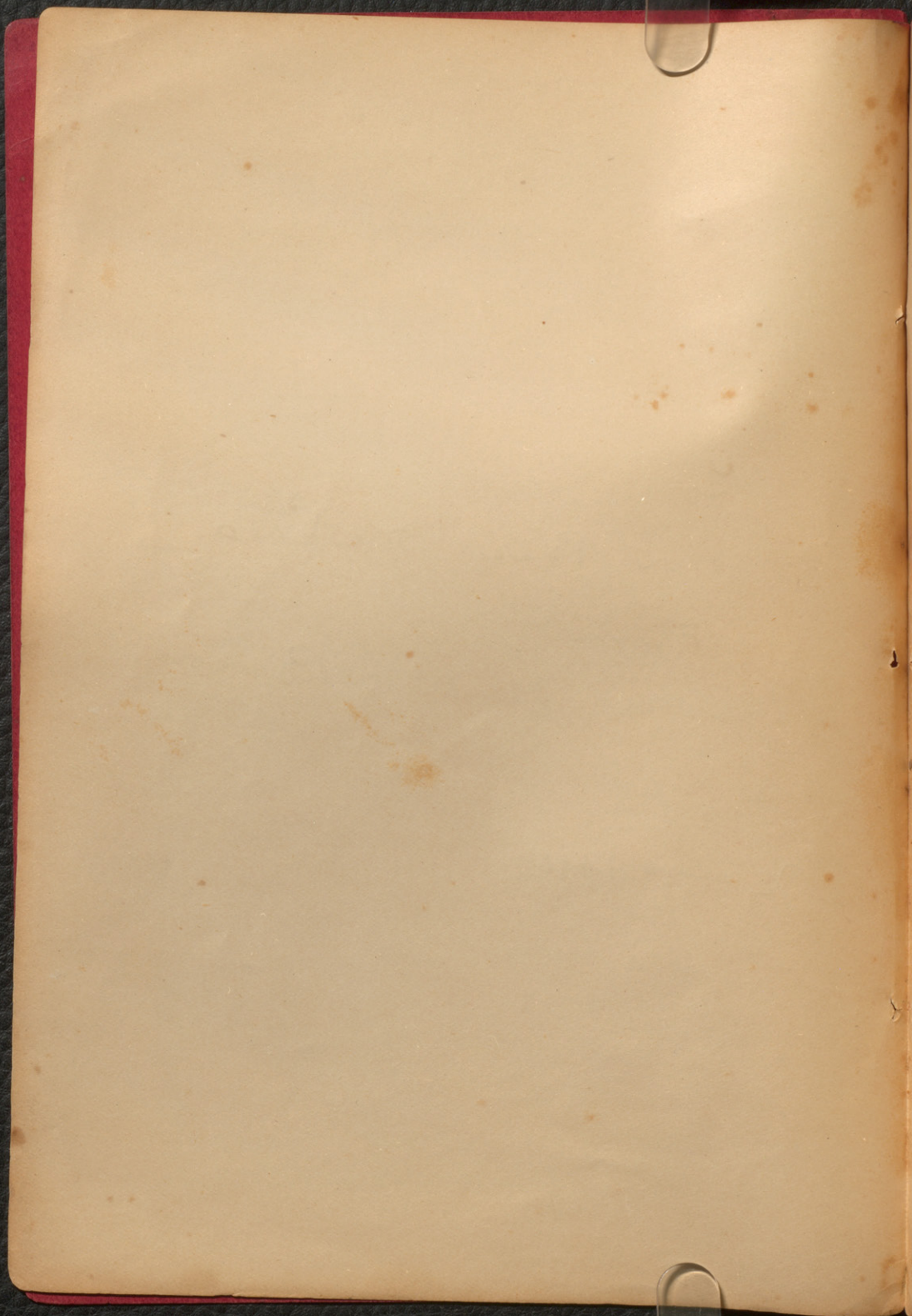
To

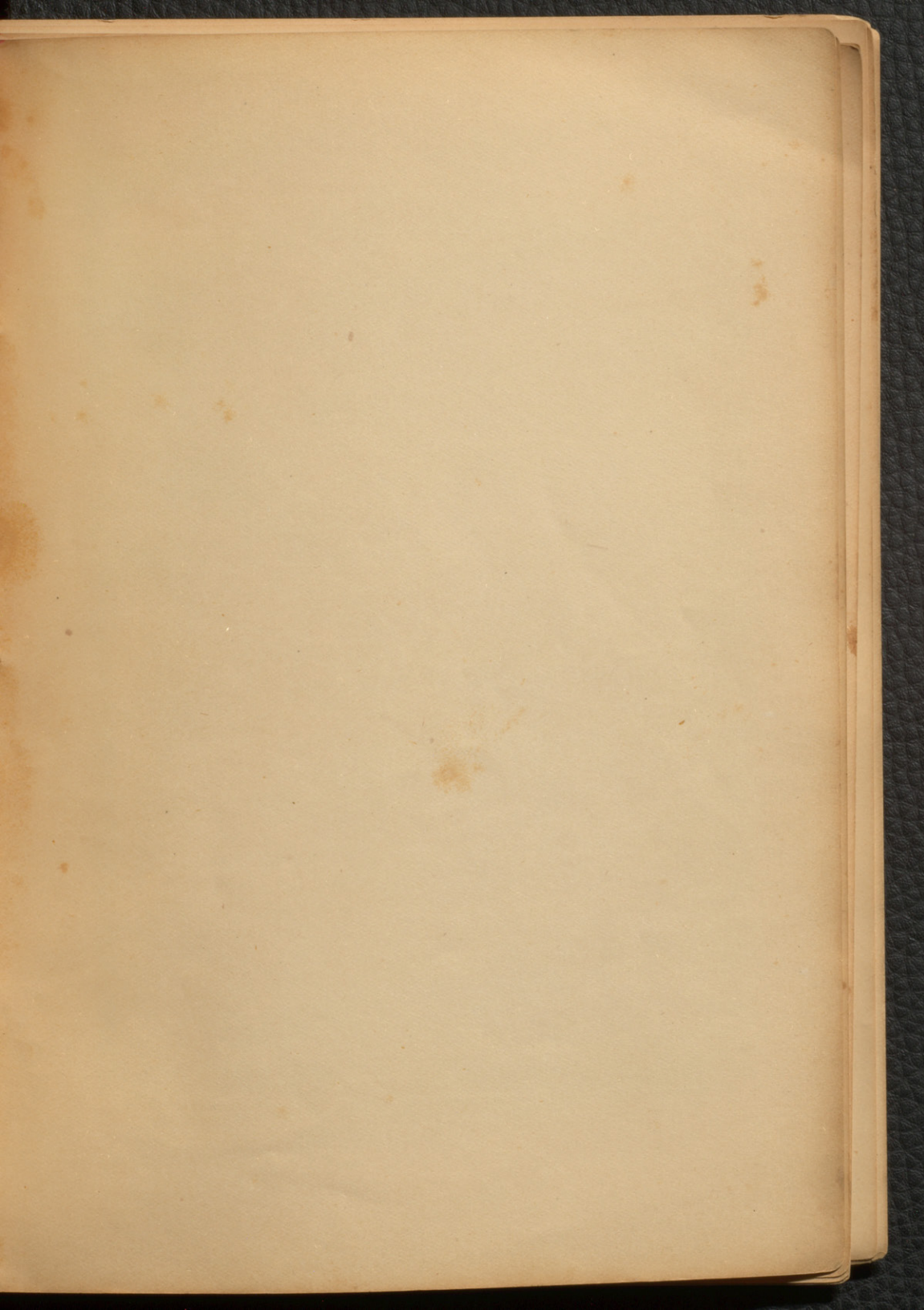
Mrs Bess McCre

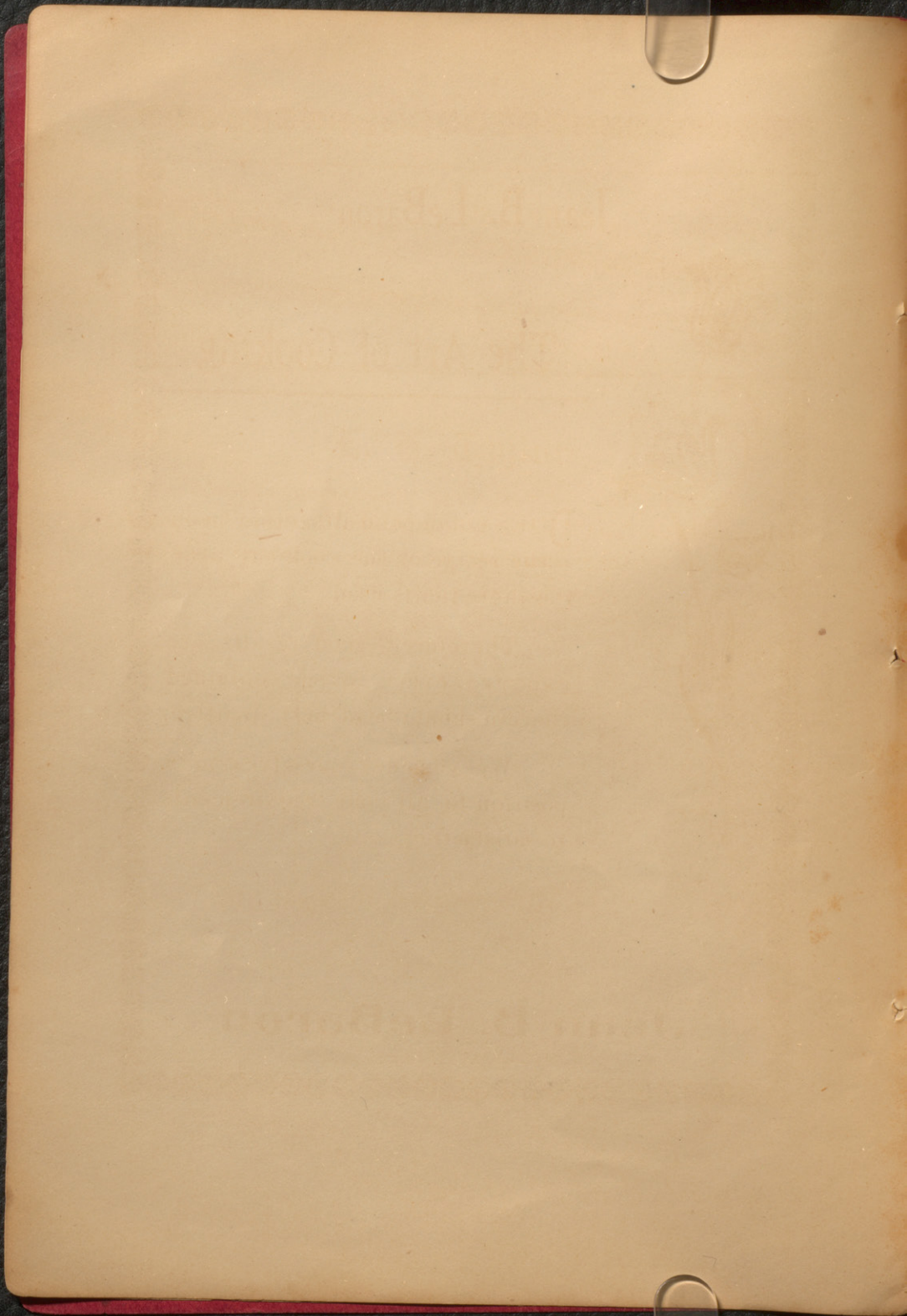
From

Mrs H N LeBaron

Xmas 1910







Jean B. LeBaron



The Art of Cooking

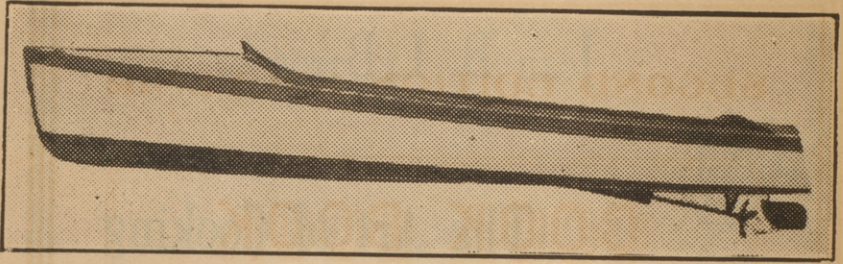
DOES not depend altogether upon the recipe or the cook but upon the ingredients used.

Therefore if good results are expected, every article contained therein should be of best quality.

We consider ourselves in a position to fill your requirements to satisfaction.

Jean B. LeBaron

ADVERTISEMENTS



L. H. Taylor.

Manufacturers of high grade launches and sailing Dinghys
Agent for Fairbank Morse Marine Engines, Peterboro canvas and
rowboats. Dealer in cylinder oils, magnetos, batteries and general
boat hardware. First class boat and canoe livery.

North Hatley, Que.



SECOND EDITION SOUVENIR

COOK BOOK

Containing Choice Receipts From

Practical Housekeepers



COMPILED BY THE
LADIES' AID SOCIETY

....OF THE....

First Universalist Church

NORTH HATLEY, QUE.

1910

WOODARD'S

FINE CONFECTIONARY

* AND *
ICE CREAM

177 WELLINGTON STREET AND ART BUILDING
SHERBROOKE, QUE.

BRANCH AT NORTH HATLEY, QUE.

Get our prices.

We furnish your Cottage, Private House, Office, etc. With everything you require from Kitchen to Drawing Room.

SOLE AGENTS.

For the famous Vudor Shades and Hammocks, Baldwin Refrigerators, Happy Thought Cook Stoves, Ostemoor Mattresses, New Williams Sewing Machines, and the New Scale Williams Pianos.

Edwards Furniture Co.

Index

1	Sketch of North Hatley and Lake Massawippi,	8-10
2	Soups,	12-16
3	Meats,	17-25
4	Vegetables,	27-29
5	Salads,	31-33
6	Bread,	34-37
7	Pies,	37-39
8	Puddings	40-44
9	Cakes	44-53
10	Cookies	53-56
11	Doughnuts	56
12	Fancy Desserts	57-59
13	Fish and Meat Sauces	59-61
14	Pickles and Preserves,	61-62
15	Breakfast Dishes	62-64
16	Candy	64-67
17	Chafing Dishes	68-72
18	Household Hints	73

The Ladies Ladies Aid Society desire to thank all kind contributors whose generosity has been the means of making their undertaking a success.

The Church of Our Father

(UNIVERSALIST)

NORTH HATLEY, QUE.

E. E. MARGGRAF, PASTOR.

Service each Sunday at 10.45 A. M.

This church stands for:—

God: The Universal Father,

Jesus: The Universal Teacher and Saviour,

Mankind: The Universal Brotherhood,

The Bible, The Universal book of Life and Promise,

All are cordially welcomed to the
services of the church.

Sunday School, at 12.00 A. M.

Mrs. Nelson LeBaron, Supt.

The Young People's Christian Union.

Service at 7.30 P. M.

Ladies' Aid Society

meets each alternate Thursday.

A blessing be upon the cook.
Who, seeing, buys this little book
And buying, tries and tests its wares;
And testing, throws away her cares;
And care free, tells her neighbor cook
To get another such a book.

A SKETCH OF

North Hatley and Lake Massawippi

HATLEY was set apart as a Township about 1792. The first settlements were to the east of Lake Massawippi, where still is the mass of English speaking population, the rougher, western part of the Townships being occupied principally by French Canadians. The land being so much better in the townships than in the neighboring States of Vermont and New Hampshire, people flocked in from there, bringing their cattle with them, following blazed lines through the forest. These first settlers had a hard time, and some of them, at times, were forced to live on beechnuts and leaves beaten up into greens. Happily the lake gave abundance of fish, and game was plentiful in the woods. After the first year, they began to enjoy the products of their "Clearings", but there were no conveniences. Settlers would take their wheat and corn in sacks on their backs, and trudge 17 or 18 miles to the mill.

Horses were sometimes driven 28 miles to be shod. About 1800, a road was cut from Burrough's Falls to Hatley, east of the Lake, and settlement proceeded more rapidly. The first settlers in the town were Col. Henry Cull, Capt. Ebenezar Hovey, Phraim Hitchcock and Thos. McConnel; other pioneer names, who followed very shortly were LeBaron, Wadleigh, Johnson, Abbott, Bean, Harvey, Taylor, Putney, Kezar, Jackson, Emery, Reed, Little and Colt. The town is naturally divided from North to South into two nearly equal parts by Lake Massawippi, (an Indian name, meaning deep waters.) This is a beautiful sheet of water, something of the form of the letter S, nine miles long, by half to $1\frac{1}{4}$ miles, in width, very deep, and clear. It is entered at its head by a small stream running through a ravine from Fitch Bay, Lake Memphremagog, and by the Tomafobi River. A ridge along the westward side of the ravine mentioned settles into gentler declivities about the head of the Lake, then the surface rises again to form a decid-

edly hilly country on the west side of the Lake. The principal elevation is Massawippi Mountain, about 4 miles in length, mostly covered with trees. The story is told that Lake Massawippi was first discovered by Capt. Hovey, as with a party of explorers he was out examining that section of the tract. Thus engaged he came suddenly upon the opening in the forest where was situated this fine body of water. This territory before the conquest was the hunting ground of tribes belonging to the Algonquin nation; as the Abenquis or St. Francis Indians were known to have occupied this section long before the advent of the whites, and in many places such relics as arrow-points, hatchets, tomahawks, etc., have been found in excavations. The situation of North Hatley Village, at the outlet of the Lake, is a most pleasant and picturesque one. Backed by the beautiful foliage of the trees, and the steep decline of the surface toward the Lake, it makes a picture of attractiveness to the visitor, and continuous pleasure to the resident. A word which best describes this beautiful valley is "restful". To many the sunsets are the crowning beauty and over-mastering charm. No language can do justice to the fascinating blending of the tints which no artist has yet been able to produce. And as the sun sinks behind the western hills, one stands almost transfigured. Stolid indeed would be the soul who is not moved by its splendor. The drives about the Lake in any direction, the river tumbling and rushing on its way, the grand old mountain scenery, of which the eye never tires, are all sources of attractiveness which appeals to the lovers of nature. A 9 miles drive to Burrough's Falls, 4 miles to little Lake Magog, (a pretty sheet of water 3 miles long by $\frac{1}{2}$ wide. The Magog River passes through it in its course north); 10 miles to Memphremagog, (30 miles in length), on either side of which tower Elephantus, Owl's Head, Sugar-Loaf, Orford and Brome Mountains. From the top of the Hatley hills may also be seen the Stoke Mountains to the north, the White Mountains and Barnston Mountain, to the east; and to the South West the Green Mountains, presenting a panorama long to be remembered. North Hatley is on the direct line of the Boston and Maine Ry., and trains run through from New York and Boston without change. About 20 years ago; the possib-

ilities of Massawippi Lake as a summer resort became evident to Prof. Clark of Baltimore, Md., and the following year he brought some of his friends with him. Since then the number of southern friends spending the summer with us has been increasing from year to year. California, New York, and Massachusetts also contribute a share of the tourist.

A. R. M.



Electrical Repair & Supply Co.

Electrical Fixtures and Supplies

House Wiring and Repairs

W. J. Wiggett, 100 Wellington Street

Sherbrooke, Que.

GO TO

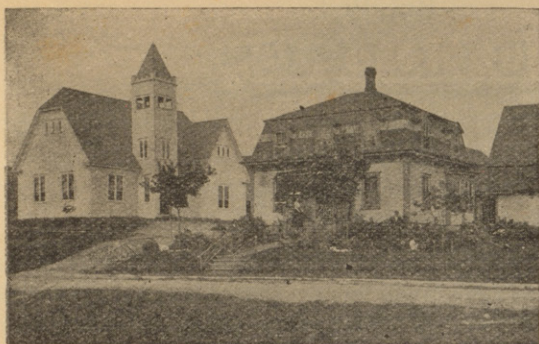
Fraser's Drug Store

8 Commercial Street, SHERBROOKE

FOR


Drugs and Stationery

and Photographic Supplies



Silver Brook
Cottage

Livery

Opposite
Passenger Station
NORTH HATLEY,

A. P. LEBARON, PROPRIETOR

Baggage Delivered,

Wood Delivered all lengths

People's Telephone

G. N. Hawes & Son

Keep Your

REFRIGERATOR COOL



PURE LAKE ICE

Furnished by the Pound or Season

NORTH HATLEY, QUE.

RECIPES

SOUPS

Nothing will impart more nutrition,
Or better strengthen the system's condition
Than clear, well-seasoned soup.

VEGETABLE SOUP—To $1\frac{1}{2}$ quarts of good soup stock add 2 sliced onions, a little pepper and salt, 6 whole cloves, 4 good sized carrots and one large coffee-cup of canned tomatoes, 2 heaping table spoons of browned flour. Cook all together until vegetables are thoroughly done. then strain and serve hot.

Mrs. David Jackson

RICE SOUP— $\frac{1}{2}$ cup of rice cooked in water until soft, then add 2 onions, 1 qt. of milk, butter size of an egg. Salt and pepper to taste. Serve hot.

Mrs. Bertha Ham

POTATO SOUP.—3 potatoes, 1 pint milk, 1 large onion, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful celery salt, $\frac{1}{2}$ saltspoon pepper, $\frac{1}{2}$ tablespoon flour, 1 tablespoon butter. Pare and boil the potatoes until very soft, and boil the onion until soft in very little water. Heat the milk in the double boiler and strain the potato and onions into it. Blend the butter and flour together, mix smooth with a little of the hot milk and stir into the soup. Let boil five minutes.

Mrs. J. G. Sampson

TOMATO BISQUE SOUP.— $\frac{1}{2}$ can tomatoes, 1 qt. milk, $\frac{1}{3}$ cup of butter 1 teabspoon corn starch, salt and pepper to taste. Boil the tomatoes until tender, add $\frac{1}{2}$ teaspoon soda, if very acid. Strain—Then add milk, butter, corn starch, and seasoning. Serve hot.

Mrs. Nelson LeBaron

CORN CHOWDER.—2 slices of salt pork, cut fine fry in kettle and 3 onions cut fine, and 1 pint of potatoes cut in small cubes, cover with water and cook until tender, then add 6 crackers, 1 qt. of corn and cook ten minutes, add 3 pints of milk and season to taste.

Mrs. L. A. Taylor

LOBSTER STEW.—Scald 1 pint milk, add 1-3 cup finely cut lobster meat and cook 15 minutes. Season with salt and pepper, add 2 tablespoon butter, and just before serving 1-2 cup clam water

WHITE CELERY SOUP—Add $\frac{1}{4}$ teaspoon each salt and pepper 1 teaspoon celery salt and 1 slice onion to $2\frac{1}{2}$ cups white stock. Simmer 2 min. Strain and thicken, using $1\frac{1}{2}$ tablespoon butter and 2 tablespoon flour. Add 1 cup scalded milk. Dilute 1 egg yolk with hot soup and add to remaining. Season with salt and pepper if necessary.

CREAM OF ARTICHOKE SOUP.—Cook 6 Jerusalem Artichokes in 4 cups of boiling water until soft rub through a sieve. Melt 2 teaspoon butter add 2 teaspoon flour $1\frac{1}{2}$ tablespoon salt few grain of cayenne few gratings nutmeg, pour on gradually hot liquor cook 1 minute. Add 1 cup scalded cream and 1 egg slightly beaten. Saute 2 cucumbers finely cut in butter add to soup.

PEA SOUP.—1 pint peas, (parboil) put in boiling water with small piece soda when hull seem loose and come off take from stove rinse in two or three hot waters, then take about two quarts of boiling water, put peas in; add four or five slices salt pork, a piece of butter, the size of an egg, a good sized onion, salt and pepper to taste a little summer-savory adds to flavor. Be sure and not put cold water in the soup, as it hardens peas and takes longer to cook them cook about two hour or until soft, if too thick add more hot water.

Mrs. H. G. Bassett

TOMATO SOUP. (with milk)—Take nice ripe tomatoes scald, remove the skins and slice up 1 qt. (or 1 can) tomatoes stew $\frac{1}{2}$ hour in 1 pt. water, then add 1 teaspoon soda, stir until done foaming and put in one qt. hot sweet milk, let come to a boil, salt and pepper to taste, with a small piece of butter and two or three crackers. A small slice or two of salt pork can be used instead of butter, the milk should be added just before serving.

Mrs. A. W. Bean

JOHN MILFORD & SONS
FLORISTS

Largest Growers of Plants and Cut Flowers in the Eastern Townships
 FLORAL DESIGNS A SPECIALTY

Bell Phone—174 and 250

SHERBROOKE, QUE.

T. W. REED

Livery and Sale Stable

FIRST CLASS

SINGLE OR DOUBLE RIGS

CARRIAGE SERVICE

FURNISHED TO ALL TRAINS

PEOPLE'S TELEPHONE

W. W. REED

—msw—

MANUFACTURER OF AND DEALER IN

BUTTER & CREAM



REEDS CROSSING, QUE.

CUSTARD SOUP.—2 qts of clear soup stock. (Custard). Beat 2 eggs in a teacup and fill the cup with milk, set this in a pan of boiling water until firm, then cut in small squares and turn into the soup and serve.

Miss Etta McLoed

TOMATO SOUP.—1 can tomatoes, let tomatoes come to a boil and stir in one scant teaspoonful of soda, then add 1 qt of milk, 3 soda crackers rolled fine, and season to taste.

Mrs. Alice LeBaron

POTATO SOUP.—1 qt. of milk, 6 large potatoes, 1 stalk of celery, 1 onion, 1 tablespoonful butter. Put milk to boil with onion and celery, pare the potatoes slice and boil thirty minutes; turn the water off and put through a vegetable-squeezer. Add boiling milk, butter, pepper and salt to taste, rub through a strainer, add a cup of whipped cream in the tureen. This soup is not allowed to stand even if kept hot.

Mrs. Alice LeBaron

GREEN CORN SOUP.—6 ears sweet corn, or enough to make 1 pint raw pulp. Water to cover the ears. 1 pint milk or cream, 1 teaspoonful salt, $\frac{1}{4}$ teaspoonful white pepper, 1 teaspoonful sugar, 1 teaspoonful flour, 1 tablepoonful butter. With a very sharp knife scrape the thinnest possible shaving from each row of kernels, and then with the back of the knife scrape out the pulp leaving the hull on the cob. Break the cobs and put them on to boil in enough cold water to cover them. Boil 30 minutes and strain. There should be about 1 pt. of water after straining. Put the corn water on to boil again and when boiling, add the corn pulp, cook 15 minutes. Add the salt, pepper, sugar and boiling milk. Thicken with 1 teaspoon flour, 1 teaspoon butter cooked together. Boil 3 minutes and serve at once.

Mrs. Chas. Jackson

SOUP STOCK [Clear].—5 lbs. clear beef, cut from the lower part of the round; 5 qts. of cold water;. Let come to a boil slowly, skim carefully, and set where it will keep just at the boiling point for 8 or 10 hours. Strain and set away to cool. In the morning skim off all the fat, and turn the soup into the kettle, being careful not to let the sediment pass in. Into the soup put 1 onion, 1 stalk of celery, 2 leaves of sage, 2 sprigs of parsley, 2 of thyme, 2 of summer-savory 2 bay leaves, 12 pepper-cones, and 6 whole cloves. Boil gently from 10 to 20 minutes, salt and pepper to taste, strain. It is now ready for serving as a simple clear soup, or for the foundation of all kinds of soup.

MIXED STOCK.—Put the trimmings of your fresh meats, and bones, and tough pieces left from roasts or broils into the soup kettle with 1 qt. of water to every 2 lbs. of meat and bones. When it comes to a boil, skim and set back where it will simmer 6 hours, then add any seasoning you choose, cook 2 hours longer, strain and set in a cool place. In the morning skim off the fat. Keep in a very cool place. This may be used for any kind of soup. It should always be kept on hand, as it really costs nothing but the labor, and enters so often into the preparation of simple yet toothsome dishes.

JOHN O. DUNCAN
Merchant
Tailor
Hatter, Mens Outfitter
AGENT FOR FOWNES GLOVES
SHERBROOKE, QUE.

MEATS

"There's no want of meats, sir,
Portly and curious viands are prepared
To please all kinds of appetite.

PRESSED MEATS— Boil the meat slowly in sufficient water to cover it, until it will slip easily from the bone. Take out the bones, then simmer, being careful not to let it scorch, for three or four pounds of meat, about $\frac{1}{2}$ pt. of liquor remains. Chop meat a little having it pretty coarse, and season to taste. Put meat and liquor in a deep dish and put a light weight on it.

Alice J. Wadleigh

BREADED VEAL CUTLETS.— Dip the cutlets in beaten egg, then in cracker crumbs; fry in a little butter until a light brown, then fill the pan up with water (or cover the cutlets) and let stew about one hour slowly or until done, salt while frying. Serve with a tomato sauce made by stewing the tomatoes (or if canned tomatoes are used, heat them) then strain, season with salt, pepper, and a little butter and then thicken a very little with cornstarch.

Mrs. R. Johnson

ROAST BEEF.— For 5 lbs. Have dripping pan hot; put in a little butter, salt, and pepper: roast and seer it over. Pour $\frac{1}{2}$ can of tomatoes on the roast, and bake 50 minutes. Chicken, roast the same way.

Mrs. A. C. LeBaron.

RICE CURRY.— Take left-over meat, beef, veal, lamb or chicken, cut into dice; put in a stew-pan and let simmer for a while, then thicken slightly, not having too much gravy. Boil rice until each kernel is separate, drain thoroughly and place on a platter with the meat in the centre. Season with curry powder.

Mrs. R. Johnson

MEAT Loaf.— $3\frac{1}{2}$ lbs. lean raw meat; veal is best, 6 crackers rolled, 3 eggs, 1 tablespoon cream, butter, size of an egg. Teaspoon salt, teaspoon pepper, $\frac{1}{2}$ teaspoon thyme, $\frac{1}{2}$ teaspoon marjoram, $\frac{1}{2}$ tea-

spoon sage, or any preferred seasoning. Bake as a loaf 1 $\frac{1}{2}$ hours, covered;

Mrs. W. H. McNeil

VEAL LOAF.—2 lbs. veal, $\frac{1}{4}$ lb. salt pork or bacon, 4 butter crackers pounded fine, 2 eggs well beaten, 2 teaspoons salt, 1 salt-spoon pepper, $\frac{1}{2}$ a salt-spoon nutmeg or mace. Parboil veal, chop with pork, moisten with meat liquor, mould into an oval loaf. Bake in shallow tin till quite brown, basting often with water in which the meat was boiled. Serve hot or cold cut in slices.

Mrs. E. A. LeBaron

SPICED PORK OR BEEF.—1 cup water, 1 cup salt, 1 cup brown sugar, 1 cup molasses, 1 teaspoon ground cloves, 1 teaspoon ground allspice, 1 teaspoon ground cinnamon, 1 teaspoon pepper. Boil all together and pour hot over the meat, which should be kept in the pickle at least two weeks, turned every day, and the pickle dipped over it. When sufficiently pickled, it should be boiled until tender. Put in hot water and add the pickle. It makes the meat more juicy to keep it in the liquor after cooking. This is enough for 4 or 5 lbs. Quantities should be doubled for a large piece. A leg of pork is best or a round of beef

Miss Elsie McNeil

VEAL CROQUETTES.—Chop cold veal fine. Season highly with salt, pepper, cayenne, onion juice, celery salt. Moisten with beaten egg and cream sauce. Shape into rolls. Roll in egg and fine bread crumbs, and fry in smoking hot lard

Mrs. Emily LeBaron

A NICE WAY TO FRY LIVER.—Cut into dices, dip in egg well beaten, then into corn meal. Have frying-pan hot and well buttered. Fry until brown.

Mrs. Wilder Reed.

TOAD IN A HOLE.—1 pound of round raw steak, 1 pint of sweet milk, 1 cup flour, 1 egg. Chop steak fine, beat egg very light, add milk and pour on the flour, gradually beating smooth. Butter

a two-quart dish and put meat in dish and season well and pour over it the batter. Bake 1 hour in a moderate oven. Serve hot.

Mrs. A. A. Willard

CROQUETTES.—1 pint of finely chopped meat, 1 cup of stock, 1 tablespoonful of flour, 1 egg, 1 tablespoonful onion, pepper and salt to taste. Put stock on to boil, mix flour and 1 tablespoonful butter together and stir into the boiling stock. Add meat and seasoning, heat thoroughly. Beat and stir in the egg, remove from fire cool and make into balls, roll in egg and bread crumbs and fry in hot lard.

Mrs. David Jackson

PORK STEW.—Take 5 or 6 slices of good sweet pork, fry to a brown in a kettle; when done, add a large onion, let cook in the pork grease, add about 2 or $2\frac{1}{2}$ quarts of boiling water or more according to family, cut up in thin slices 6 or 7 medium size potatoes let cook five or ten minutes, thicken a very little; salt and pepper to taste; if dumplings are to be put in, any good biscuit recipe drop from a spoon on top, cover tightly cook fifteen minutes, do not take cover off while dumplings are cooking,

Mrs. H. J. Bassett

ESCALOPED VEAL.—Chop cold-cooked veal fine, put a layer in a baking dish alternating with a layer of powdered crackers; salt, pepper and butter until you fill the dish. Beat up 2 eggs, add a pint of milk, pour it over the veal and crackers. Cover with a plate and place in the oven until nicely heated through, then remove the plate to brown nicely before serving.

Mary E. Hawse

BAKED CHICKEN.—Split chicken through the back, place in tin, inside down, sprinkle salt, pepper, flour and butter on top, and bake from $\frac{3}{4}$ to 1 hour in a hot oven. CREAM SAUCE FOR SAME.—Remove chicken from tin, add 1 pint of milk and cream, 1 tablespoonful flour moistened with milk, add to the milk and stir until cooked, salt if needed.

Mrs Elwin Bean

L. A. BAYLEY

SHERBROOKE, QUE.

Importer of

High Class Wool and Silk Dress
Goods, Carpets, Oilcloths, Linens, and
FRENCH KID GLOVES

Tailor made Costumes and Ladies
Rain proof Garments a Specialty

Canadian Homespun and Tourist Shawls
in exclusive designs and colouring.

ROBERT DICK MERCHANT TAILOR NORTH HATLEY.



Has no superior, and perhaps no equal in the Eastern Townships for sound value, and excellence in design and workmanship.

I carry all the latest designs in Ladies and Gents suitings.

My prices are: Suits to measure from \$18 to \$24
Ready to wear from \$8 to \$16

The clothes make the man. I stand in the front rank as a Tailor. If you permit me to demonstrate

this fact I am confident it will be to your entire satisfaction.

Eastern Township Bank

CAPITAL \$3,000,000

RESERVE \$2,000,000

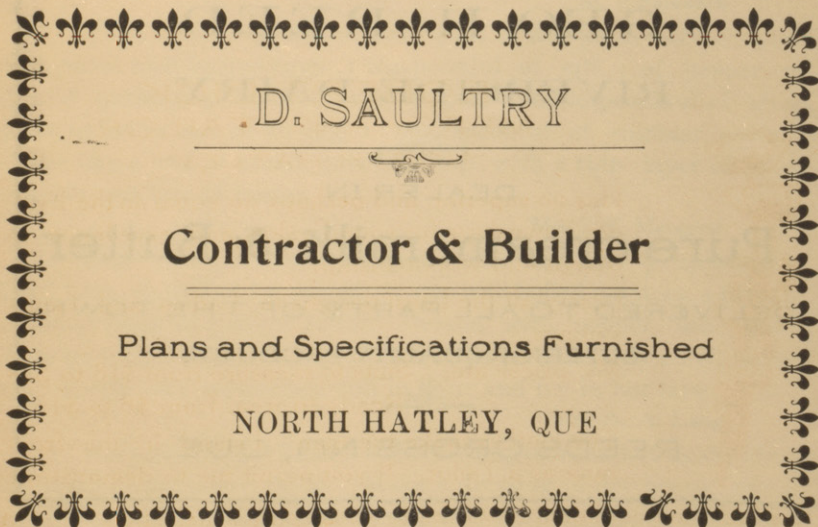
Head Office: Sherbrooke, Que.



Over 30 Branches in Canada

GENERAL BANKING BUSINESS and SAVING DEPARTMENT

L. G. T. LYNCH MANAGER NORTH HATLEY BRANCH



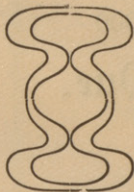
D. SAULTRY

Contractor & Builder

Plans and Specifications Furnished

NORTH HATLEY, QUE

BIG AS AN AIRSHIP



That's what the defects in ordinary glasses look like to an expert. The wearer seldom realizes this fact but its exasperating not to be able to see properly. I will be pleased to show you some of the latest triumphs of the opticians craft and explain their advantages over the old styles, If you are interested write or phone me for an appointment.

J. C. MCCONNELL
REGISTERED OPTICIAN
NORTH HATLEY, QUE.

GEO. H. REED

RIVERSIDE DAIRY



DEALER IN

Pure cream, milk & Butter

DELIVERED TO ALL PARTS OF THE TOWN

SUPERIOR QUALITY PRODUCTS



REEDS CROSSING, QUE.

BEEF A LA MODE.—Take a piece of beef from the round or top sirloin. Take out the bone, rub with pepper and salt, then roll and tie. Put a little pork in the pot, and when hot add the meat. Also add two finely sliced onions, a little turnip, cabbage and carrot. When these are thoroughly browned add a quart of boiling water. Cover tight adding enough water to keep it from scorching. When done, take the meat out and thicken the broth. Then slice the meat very thin, and serve with the vegetables.

Mrs. Chas. Jackson

BEEF LOAF— $3\frac{1}{2}$ lbs. raw lean beef, 2 tablespoonfuls of salt, 1 teaspoon of pepper, $\frac{1}{2}$ cup of melted butter, 2 cups milk, 2 eggs $1\frac{1}{2}$ cup rolled crackers. Chop the meat fine and mix thoroughly with the other ingredients, then make into a loaf and turn one quart of boiling water over it, baste every fifteen minutes. Bake two hours. Instead of beef, mutton, veal or fish may be used.

M. J. Ramsdell

VEAL LOAF— $3\frac{1}{2}$ lbs. of veal, $\frac{1}{2}$ lb. of salt pork, both chopped fine, three well beaten eggs 1 teaspoonful of salt, 1 of pepper and grated nutmeg, 4 crackers rolled fine, 3 tablespoonfuls of milk, piece of butter size of an egg, 1 tablespoonful of summer savory; shape like a loaf of bread, cover the top with a thin layer of rolled cracker and bits of butter.

Mrs. E. E. Marggraf

BEEF CROQUETTES—1 cup of boiled lean beef, $\frac{1}{2}$ cup boiled or fried ham—lean and fat mixed—1 cup cold boiled potatoes, a piece of onion as large as a silver dollar. Season with pepper, salt, and a little powdered sage. Chop all as fine as possible, add 1 well beaten egg, mould into croquettes, roll in flour and fry in hot lard.

Mrs. A. A. Lang

ROLLED BEEF—Take a slice of rump or round of steak, about an inch or a little less thick. Make a dressing of dry bread, moistened with melted butter, and an egg well beaten, pepper and salt, a little Worcestershire Sauce, a very little finely chopped onion, a pinch of mustard, and a little finely chopped pickle. Spread the



**H. L. CALL
BUTCHER**

**Fresh and Salt Meat,
Fish and Poultry in Season**



NORTH HATLEY, QUE

J. B. REED

Wholesale & Retail Dealer in FEED & FLOUR

Try the well Known Brands of Flour

FIVE ROSES, ROYAL HOUSEHOLD, QUAKER,

Corn, Oats, Barley, Wheat, Peas, and all kinds of ground
feed, also Cement, Gasoline, Seed, Grain in season, Hay
Straw, etc. For Sale Here. NORTH HATLEY, QUE.

Custom Grinding a Specialty

dressing over the steak, and roll up and tie, and bake slowly for about $\frac{3}{4}$ of an hour. Put the meat on a platter, cutting the strings, and pour over it the gravy, thickening it if necessary, but not straining as the stuffing that will come out of the meat, improves the grave very much. When you put it into the baking pan, add a $\frac{1}{2}$ cup of water, and salt and pepper the roll, and put little lump of butter on the top.

Mrs. G. W. Beaman

MEAT LOAF—3 lbs. beef, 1 lb pork chopped fine, 2 eggs, 1 cup milk, $1\frac{1}{2}$ cups bread crumbs, salt, pepper, a little butter, onion if desired. Make in loaves and roll in powdered crumbs. Bake.

Nellie LeBaron

ITALIAN BEEF—Take about 4 lbs. of rump or round of beef, and making incision with a sharp knife, push in small strips of salt pork. Put in a kettle with a tight cover, rub generously with salt, sprinkle over a good bit of pepper, and pour over the whole a can of tomatoes. Add two good sized onions, cut in small pieces, 4 cloves, and a tablespoon of Worcestershire sauce. Bake in a slow oven for at least five hours. Boil some macaroni, put the meat on a platter, and lay the macaroni around it, and pour over all the gravy, without straining it, but thic en a little if it reeds it.

Mrs. George W. Beaman

NORTH HATLEY SEASON 1910

LAKEFRONT LIVERY AND BOARDING STABLE

PRICES REASONABLE

A SHARE OF THE PATRONAGE SOLICITED

LEONE E. BEAN

PROPRIETOR

We beg to call attention to our now completed importation of Suitings in high-class Woollens and Worsteds.



We have selected the choicest patterns manufactured in Great Britain because they seemed to us to satisfy as nearly as possible all the demands of cultivated taste in Men's materials. It enables us to submit for our customer's approval the largest and best assorted stock of Men's high-class tailoring materials in this large district of the Eastern Townships.

Why not call in some day and have a chat with our Mr. Masse, who is in charge of this department, he is an enthusiast in his trade and will gladly consult with you as to what is correct.

J. R. McBAIN
High Glass Tailoring

STRATHCONA SQUARE.

Sherbrooke, Que.

VEGETABLES

"The garden yields its fruit, in
lavish measure.

We teach you how to serve the
same with pleasure."

SARATOGA CHIPS.—Pare, and slice potatoes very thin, soak $\frac{1}{2}$ hour in ice-water, shake in a cloth to dry, and fry in hot lard, a few at a time. When they are a golden brown, take them out, drain well, sprinkle a little salt over them, and send to the table very hot.

Alice J. Wadleigh

SCALLOPED POTATOES.—Slice cold boiled potatoes, into a baking dish; add salt, pepper and butter, cover with milk, and bake slowly one hour.

Ellen B. Wadleigh

POTATO PUFF.—2 cups of hot or cold mashed potatoes, 2 eggs, 1 tablespoonful of butter, 3 tablespoonfuls of cream, salt and pepper to taste. Put the potatoes in a frying pan, add the yolks of the eggs, cream and seasoning, stir over the fire until well mixed. If the potatoes are cold, stir until hot. Take this from the fire, and add carefully the well-beaten whites of the eggs, heap on a greased bading-dish or in gem pans. Bake in a quick oven, until a nice brown.

Mrs. J. B. LeBaron

POTATO RIBBON.—Pare and lay in ice water for 1 hour, pare with a knife round and round, handle with care, fry a few at a time in hot lard for fear of breaking, drain and arrange neatly on a hot dish.

A. R. M.

BAKED BEANS.—Take 1 quart Beans, soak over night; in the morning, rinse, put on stove in cold water; when they come to a boil add a pinch of soda and parboil until the hulls crack when taken out on a spoon; rinse in two or three waters put in bean jar; add $\frac{1}{4}$ teaspoon pepper, $\frac{1}{2}$ teaspoon each ginger and mustard if one likes

LAKE SIDE

One of nature's beautiful spots.



Do you want a summer home?

You can buy by Lot or Acre.

DR. C. J. EDGAR
Agent

L. A. TAYLOR
Owner

the flavor; about $\frac{1}{2}$ cup of sugar and a little molasses to colour them, add a good sized piece pork, say $1\frac{1}{2}$ or 2 pounds, bake all day in slow oven.

Ladies' Aid Baked Beans

POTATO CAKES.—To about 1 quart of finely mashed potatoes, salt, pepper to taste, add 1 egg, 1 cup of milk, butter half the size of an egg. Sprinkle the cake-board with flour and roll $\frac{1}{2}$ inch thick, cut with cake-cutter and fry in pork or bacon fat, a nice brown, or keep the hands well floured, make in any desired shape and fry the same.

Mrs. A. H. Kezar

POTATO ROLLS FOR TEA.—6 good sized potatoes, 2 eggs, $\frac{1}{2}$ cup of yeast, 2 teaspoonfuls sugar and 1 of salt, 1 large spoonful of lard and butter, mixed. Mash the potatoes, fine, add sugar, salt and yeast, let stand until light, then make very stiff with flour. Put in a warm place to raise, then make into rolls, let rise and bake in quick oven,

Mrs. A. A. Willard

ESCALLOPED TOMATOES.—Peel and cut the tomatoes, in slices $\frac{1}{4}$ inch thick, make a forcemeat of bread-crumbs, pepper, salt, butter and a little white sugar, put this in a pudding dish with alternate layers of tomatoes, having the tomatoes for the top layer, (except with dry crumbs as below.) Put a bit of butter upon each slice and dust with salt, pepper, and a little sugar, strew with dry bread-crumbs and bake, covered $\frac{1}{2}$ hour, then remove the lid and bake brown.

Mary E. Hawse

MACEDOINE VEGETABLES.—Melt 3 tablespoons butter, add 3 tablespoons flour and gradually $1\frac{1}{2}$ cups of milk. When thickened, add 1 cup each peas, string beans and cold potatoes. Season with salt and pepper.

Mrs. Elwin Bean

SWEDISH STUFFING.—Mix 2 cups stale bread crumbs, $\frac{2}{3}$ cup melted butter, $\frac{1}{2}$ cup raisins seeded and cut into pieces, $\frac{1}{2}$ cup English walnuts broken in pieces. Salt, pepper and sage to taste.



Established
in 1859

Bell Phone 194
Peoples " 278

A. C. SKINNER

Jeweller & Optician,

7 Strathcona Sq., - SHERBROOKE, QUE.

Our Repair Department.

We pay particular attention to repairs entrusted to our care and take pride in turning out good work.

We repair all kinds of watches, clocks, silverware, spectacles.

We also repair and make over jewellery, and do Engraving and Gold Plating. We do good work and do it promptly.

SPECTACLE REPAIRS We keep a large stock of lenses and supplies for repairing eyeglasses and spectacles and can return most work of this kind within one hour.

We can replace any broken lense no matter how complicated or fill any oculist's prescription.

NORTH HATLEY Our North Hatley customers are requested to leave their repairs with MR. JEAN B. LeBARON, who will forward them to me and return them to you when completed.

J. A. WIGGETT

HIGH GRADE

FOOTWEAR

59 Wellington St.

Sherbrooke, Que.

SALADS

"Herbs, and other country messes,
Which the neat handed Phillis dresses."

Salad Dressing.—1 egg, 4 tablespoonfuls sweet milk, 4 of vinegar, 3 of sugar, 1 teaspoonful mustard, piece of butter size of walnut, put all together, and boil to the consistency of cream,

A. R. McLaughlin

Salad Dressing.—2 eggs, 4 tablespoonfuls vinegar, 1 tablespoonful sugar, 1 teaspoonful mustard, $\frac{1}{2}$ teaspoonful salt. Cook until thickens.

Mrs. George Colt

Salad Dressing.—Cook together $1\frac{1}{2}$ cups of milk and 1 tablespoonful of cornstarch. Let cool. Beat the yolks of 4 eggs, large $\frac{1}{2}$ cup of white granulated sugar, 1 heaping tablespoonful of mustard, 1 small tablespoonful of salt and butter size of small egg, Add $1\frac{1}{2}$ cups of vinegar and cook till thick, stirring constantly. Set away to cool. When both parts are cool, mix them together and strain. This makes one pint.

Mrs. Fred Hovey, Sherbrooke

Potato Salad.—6 hard boiled eggs, 2 onions, 12 potatoes, chopped fine; 1 teaspoonful salt, 5 tablespoonful butter, Mix altogether and add the following dressing: $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup sugar, 1 egg, 1 tablespoonful flour, $\frac{1}{2}$ teaspoonful mustard, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful pepper and a piece butter

Mrs. Bertha Ham

Salmon, Lobster or Cabbage Salad.— $\frac{1}{2}$ pint vinegar, (not very strong) $\frac{1}{2}$ cup sugar, pinch of salt, large teaspoonful of mustard, butter size of a walnut, 2 eggs well beaten, (yolks and whites separately). Stir altogether one way, put on stove and almost boil. For Salmon and Lobster put on hot. This is enough for a qt. of cabbage.

Mrs. S. A. Hodge

Dressing for Cabbage.—1 small teacup vinegar, 1 small tea-

spoon each of mustard, pepper, flour, salt and 2 teaspoons sugar. Mix and put on fire and let come to boil. When cool, add 4 tablespoonful of sour cream. Beat well together.

E. V. Moy

Salad Dressing.—1 tablespoon butter, 1 teaspoon mustard, $\frac{1}{2}$ teaspoon white pepper, pinch of cayenne pepper, 1 teaspoon sugar, salt, yolk of one egg. Work all together. Add 1 small cup vinegar, 1 cup sweet cream, or in place of cream milk and a little corn starch. Stir constantly over hot water till creamy. When cold, beat the white of the egg and add.

Mrs. E St Dizier

Salad Dressing.—Put 1 cup of sour cream into a small bowl, then set this into a dish of boiling water and let stand until near boiling, then mix 1 teaspoonful of sugar, 1 teaspoonful of mustard, $\frac{1}{2}$ spoon salt, the yolks of 2 eggs together thoroughly, and then stir into the cream and keep stirring until it thickens and add vinegar to taste.

Etta MacLeod

Chicken Salad.—1 boiled chicken, chopped fine, 1 head of cabbage and an equal amount of celery chopped fine, the whites of 12 hard-boiled eggs chopped with it. Take the yolks and rub them fine; then add 2 tablespoonfuls of sugar, 1 tablespoonful of butter, 1 tablespoonful of mustard, 1 cup of vinegar. Mix it all, and serve.

Emma Colt

Salad Dressing.—2 eggs beaten with 2 tablespoons corn starch 1 dessert spoon salt, 1 dessert spoon pepper, 1 tablespoon mustard, 1 tablespoon granulated sugar, 1 cup vinegar, $1\frac{1}{2}$ cups milk, butter the size of an egg. Cook until it thickens.

Annie O. LeBaron

Beet Salad—Beets to be boiled and chopped fine, when cold, mix with the following dressing, the whole to be chilled before serving. **Dressing**—Yolks of 2 eggs, 2 teaspoons sugar, $\frac{1}{4}$ teaspoon

salt, $\frac{1}{4}$ teapoon pepper, 1 teapoon mustard, 2 tablespoons cream
 4 tablespoons vinegar. Cook until it thickens stirring all the time,
 when cool add the beaten whites of eggs. If too thick add more
 vinegar. It should have the consistency of thick cream. Cook in a
 double boiler. This dressing is nice for any vegetable or meat salad,
 C. E. Enright, Sherbrooke

Salad.— $1\frac{1}{2}$ lbs. boiled veal, 10 cold potatoes, 1 onion, $\frac{1}{2}$ small
 cabbage, $\frac{1}{2}$ small bunch celery, 6 eggs, 1 cup nuts. Meat, cabbage,
 celery, onions and nuts chop rather fine. Potatoes and eggs, a
 little coarser. Mix lightly with a fork and use plenty of salad
 dressing.

Sue. McCrea

Tomato Jelly, for Salad.—A can of tomatoes, a teapoon of
 sugar, $\frac{1}{2}$ teapoon onion, and 4 cloves, and pepper and salt to taste.
 Strain through cloth to have it very clear, and make a jelly of it
 with gelatine according to any rule you are in the habit of using,
 and pour into very small moulds and when stiff, turn them out on
 to lettuce leaves, and put on them a salad dressing.
 Mrs. G. W. Beaman

F. Brissett

BOOTS, SHOES, RUBBERS AND HOSIERY,
 TRUNKS, VALISES, ETC.
 NORTH HATLEY, QUE.

BREAD

"The very staff of life,
The comfort of the husband,
The pride of the wife."

HOMINY BREAD—2 cups flour, 1 qt. fine soft boiled hominy, 1 egg, 1 teaspoonful butter, $\frac{1}{2}$ pt. milk. Add a little salt, and after thoroughly stirring, spread in pans about $\frac{1}{2}$ inch thick. Bake to a good brown and serve hot.

Mrs. David Jackson

SOFT GINGER BREAD— $\frac{1}{3}$ cup of sugar, $\frac{1}{2}$ cupful each of butter, molasses and boiling water, 1 teaspoonful soda, 1 egg, 1 teaspoonful ginger, $1\frac{1}{2}$ cupfuls of flour. Pour the water on the soda, mix well, and bake in a hot oven.

Mrs. J. B. Reed

BROWN BREAD—2 cups sour milk, 2 cups indian meal, 1 cup molasses, 1 cup graham flour, $1\frac{1}{2}$ teaspoonful soda sifted with $\frac{1}{3}$ cup white flour, 1 teaspoonful salt. Mix molasses and sour milk, then stir in meal and flour, pour into 3 small buttered pails and steam 2 hours and bake 20 minutes.

A. R. McLaughlin

POP-OVES.—1 egg, 2 tablespoonfuls sugar, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful soda, 2 teaspoonful cream tartar, 2 cups flour. Beat all together. Bake in hot gem tins.

Mrs. Turner

SOUTHERN BATTER BREAD—2 eggs, 1 cup corn meal, 2 cups milk, 1 cup cold water, 2 teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful salt, 2 tablespoonfuls melted butter. Bake in a pudding dish from $\frac{3}{4}$ to 1 hour, or until a nice brown.

Mrs. Nelson LeBaron

BROWN BREAD—1 cup corn meal, 2 cups graham flour, $\frac{1}{2}$ cup wheat flour, 1 cup molasses, 2 cups sweet milk, cup sour milk, 2 teaspoonsfuls of soda dissolved in 1 cup of the sweet milk and put in last, and a little salt.

Mrs. R. Johnson

NUT BREAD.—4 cups flour, 4 teaspoons baking powder, 1 cup chopped walnuts, pinch of salt, $\frac{1}{2}$ cup sugar, 1 egg, 1 large cup of milk, after mixing let stand in baking pan 20 minutes. Bake 40 minutes. Raisins added very nice.

Ellen Wadleigh

BREAD—1 yeast cake, 1 pt. of sweet milk; $\frac{1}{2}$ pt. of water, 1 tablespoonful salt and 1 tablespoonful sugar; stir in a little flour and let raise until light; then add flour and mould, then let raise again until light, and put into tins. This makes 3 loaves.

Mrs. Kitty Kezar

GRAHAM BREAD— $2\frac{1}{2}$ cups buttermilk, $1\frac{1}{2}$ teaspoonsful soda, $\frac{1}{2}$ cup sugar, 3 tablespoonfuls butter, 1 egg. Mix together, and enough graham flour to make a stiff enough batter to drop from spoon. Bake $\frac{3}{4}$ hour in a moderate oven.

A. R. McLaughlin

POP-OVERS—1 egg, 1 cup flour, 1 cup milk, $\frac{1}{2}$ teaspoonful salt. Bake in gem irons in hot oven.

Mrs. Nelson LeBaron

CREAM TARTAR BISCUITS.—1 qt. flour, 2 teaspoonfuls cream tartar 1 teaspoonful soda, 1 small spoonful salt, butter size of an egg, wet with sweet milk, roll very soft and bake in hot oven.

Mrs. C. N. Hawse

GINGER BREAD—1 egg, 1 cup molasses, 1 cup sugar, $\frac{1}{2}$ cup shortening, 1 tablespoon vinegar, 1 heaping teaspoon soda, 1 teaspoon ginger, 1 teaspoon cinnanmon, 1 cup boiling water. Take shortening and molasses and sugar, slightly warm, add spices, vinegar, and egg, then soda and 3 cups flour, last of all the water.

Mrs. E. St Dizier

BROWN BREAD.—Take 2 two cups indian meal and 3 cups Rye meal, $\frac{3}{4}$ cups of molasses, 2 teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 quart sour milk, 1 cup currants; steam three hours and bake $\frac{1}{2}$ hour.

Mrs. E. E. Marggraf

MASSACHUSETTS MUFFINS.—1 qt. milk warmed with butter

size of an egg, 1 cup yeast or 1 yeast cake, teaspoon salt, flour for batter about as thin as layer cake, add one unbeaten egg after the flour is all in, and beat well. Let rise over night and bake in gem pans about 20 minutes. They do not need a second rising.

Mrs. W. H. McNeil

SOFT GINGERBREAD—1 cup molasses, 1 cup cream, 1 egg 1 tablespoonful butter, 1 teaspoonful soda, 2 teaspoonfuls ginger, 2 cups flour.

Emma Colt

HOT WATER GINGERBREAD—(Good) 1 cup molasses, 1 teaspoon soda, 1 teaspoon ginger or cinnamon, 2 tablespoons butter $\frac{1}{2}$ tablespoon salt, $\frac{1}{2}$ cup boiling water, 2 cups of flour.

E. V. Moy

OATMEAL BREAD—2 cups rolled oats, 1 quart boiling water, pour over the rolled oats, let stand till cool. 1 tablespoon lard, 1 teaspoon soda, $\frac{1}{4}$ cup molasses, $\frac{1}{2}$ cup white sugar, salt and yeast cake mix just as stiff as possible, let rise over night.

Mrs. A. B. Sunbury

BROWN BREAD—2 cups sifted graham flour, 1 cup corn meal, 1 cup molasses, 1 even teaspoonful soda, 3 cups cold water. Mix all together thoroughly, put in a well buttered mould with a tight cover and steam 3 hours. A lard pail, the five pound size, makes a very good mould as it has a tight cover.

Mrs. Sylvia Bowen

QUICK GRAHAM BREAD.—1 qt. graham flour, 1 cup white flour, $\frac{1}{2}$ cup sugar, 3 teaspoonfuls baking power, 1 teaspoonful salt. Mix very stiff, with sweet milk.

Ethel V. Moy

SOFT GINGERBREAD.— $\frac{2}{3}$ cup of sugar, 1 cup molasses, 2 eggs, 2 heaping teaspoonspoonfuls ginger, 1 teaspoonful soda. Pour boiling water over these two, 1 cup of sour cream, $\frac{1}{2}$ cup butter, flour enough to make a soft batter.

Mrs. Chas. Jackson

HOT CROSS BUNS.— Make a sponge of a cup and one-half of milk, half a cup of yeast, and flour enough to make a thick batter. In the morning add 2 large tablespoonsful of melted butter, $\frac{1}{2}$ cup of sugar, and salt to taste, a little cinnamon and nutmeg. Work in more flour until the dough can be handled. Knead well, cover and let rise. Then roll out about an inch thick, and cut into round biscuits. Lay them in a buttered pan and let them rise. Cut a cross upon each one, and put into the oven. When they are baked a to light brown, brush over with the white of an egg, beaten with fine sugar.

Mrs. Chas. Jackson

RAISED ROLLS.—1 quart flour, 2 teaspoons sugar, $\frac{1}{2}$ cup yeast 1 tablespoon lard or butter. Mix in the morning hard enough to mould with new milk slightly warm, mould thoroughly. Let them rise in a warm place cutting the dough often to make them light. Roll out about 3 o'clock cutting them round and spreading a little butter on one side and then fold together. Leave them where it is warm till time to bake. Bake about 15 minutes.

M. J. Ramsdell

CORN CAKE.—2 cups of Indian, 1 cup of wheat,
 1 cup of sour milk, 1 cup of sweet,
 1 good egg that you will beat,
 Half a cup of molasses too
 Half a cup of sugar add there to
 With one spoon of butter new
 Salt and soda each a spoon
 Mix up quickly and bake it soon
 Then you'll have corn bread complete
 Best of all corn bread you meet.

Alice Wadleigh

PIES

"Who'll dare deny the truth, there's
 poetry in pie."---Longfellow.

BANANA PIE.—2 cups milk, yolk of 2 eggs, $\frac{1}{2}$ cup sugar, 2

tablespoonfuls corn starch. Flavor with vanilla. Cook in double boiler, and when cool pour over 3 bananas sliced up. Bake the crust first, as for lemon pie. Make a meringue of the whites of the eggs, and set in oven to brown slightly.

Mrs. Harry P. Jackson.

COCOANUT PIE.—1 cup milk, $\frac{1}{2}$ cup cocoanut, $\frac{1}{4}$ cup sugar Put in double boiler when very hot add thickning 3 level tablespoon pastry flour, stired smooth with cold cream, add yolks of 2 eggs stir until thicken, cover and cook five minutes. Whites of 2 egg, pinch of salt beat light with wire beater, add $\frac{1}{2}$ cup sugar beat two minutes, sprinkle on pie sprinkle with cocoanut set in oven to brown. CRUST.— $\frac{1}{3}$ cup cream, 1 scant cup flour, pinch of salt, $\frac{1}{2}$ teaspoon sugar roll in 1 tablespoon butter, pick with fork and bake brown before adding the above.

Mrs. S. A. McKay.

FILLING FOR LEMON PIE.—Grated rind juice of 1 lemon, 1 cup of sugar, 1 whole egg, yolks of 2 eggs, (whites use for frosting) 1 tablespoon flour, $\frac{1}{2}$ cup water.

Mrs. Nellie LeBaron.

CRANBERRY PIE.—1 cup cranberries chopped, 1 cup sugar, 1 heaping tablespoonful cornstarch, 1 cup water, a little butter and salt. Boil all together, then bake in one crust and frost.

Mrs. H. F. LeBaron.

LEMON PIE.—Beat yolks of 2 eggs. Add the grated rind and juice of 1 lemon, 1 cup of sugar, mixed with 2 tablespoonfuls of flour, small piece of butter, pinch of salt, 1 cup of sweet milk Then fold in the whites of two eggs beaten stiff. Bake in a rich crust 40 minutes in a moderate oven. Watch carefully as it browns quickly. The top is like a layer of sponge with a creamy filling underneath

Mrs. A. H. Ham.

PUMPKIN PIE.—For one pie:—1 cup of pumpkin, 1 cup of boiling milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoonful ginger, $\frac{1}{2}$ teaspoonful of cinnamon, and little nutmeg and salt. Then add 1 egg beaten separately.

A. R. M.

CUSTARD PIE--4 tablespoonfuls suger, 3 egg, 1 $\frac{1}{2}$ pints of milk.

Mrs. John Johnson.

SOUR MILK PIE.— $1\frac{1}{2}$ cup raisins, 2 eggs, 1 cup sugar, 1 sour-milk, 3 tablespoonfuls vinegar; cinnamon, nutmeg, cloves, 1 teaspoonful each, a little salt.

Mrs. Ralph McKay

CREAM PIE. —1 pint of milk, put on in double boiler, $\frac{1}{2}$ cup of sugar, 1 tablespoonful corn starch, 1 tablespoonful flour, small piece of butter, yolk of 2 eggs. Make your crust and have it ready baked (picking with a fork to prevent blistering.) Moisten flour, cornstarch and sugar with a milk; stir into boiling milk and continue boiling until custard sets, lastly add the butter and yolks of eggs; put into crust and bake while beating the whites of the eggs, spread on top and slightly brown, flavor with lemon.

Mrs. A. H. Kezar.

MOCK CHERRY PIE. 1 cup chopped cranberries, 1 cup chopped raisins, 1 cup sugar, 1 large tablespoonful flour, $\frac{1}{2}$ cup water. Bake with two crusts,

Mrs. Henriett LeBaron.

DATE PIE. 1 lb. dates, 1 qt. milk, 3 eggs, season as for pumpkin pie, salt and butter. Put them through colander then add milk with the beaten eggs. Bake with one crust,

Mrs. A. C. LeBaron.

MINCE MEAT.—4 lbs. of lean boiled beef, chopped fine, twice as much chopped apple, 1 lb. of chopped suet, 3 lbs. of raisins, seeded, 2 lbs. currants, $\frac{1}{2}$ lb. citron, 1 lb. brown sugar, 1 qt. of molasses, 1 tablespoonful salt, 1 tablespoonful pepper, 1 tablespoonful of allspice, 4 tablespoonfuls of cinnamon, 1 tablespoonful of cloves and 2 grated nutmegs. Mix thoroughly and add 2 qts. of canned fruit of any kind and cook slowly about an hour. Thin if necessary when putting into crust, syrup from sweet pickles is also good for wetting.

LEMON PIE.—The juice and grated rind of 1 lemon, $1\frac{1}{2}$ tablespoonfuls of cornstarch, $1\frac{1}{2}$ cup of boiling water, 1 cup sugar, 2 eggs. Moisten the cornstarch with cold water, and add to the boiling water, Beat the sugar egg and lemon together and pour into the cornstarch. Let it all come to a boil then pour into a crust that has been baked separately. Use the whites of the eggs with two tablespoonfuls of sugar for a meringue.

Mrs. Della Conner

PUDDING

"The pudding's proof doth in the eating lie.

Success in yours, which ever rule you try."

SUET PUDDING.—1 cup sugar, 1 egg, well beaten, a cup New Orleans molasses, $1\frac{1}{2}$ cup suet, $\frac{3}{4}$ cup butter-milk, or (sour milk,) $1\frac{1}{2}$ cups currants, 1 cup raisins, 1 teaspoonful salt, 1 teaspoonful soda, spice to taste, flour to make rather a stiff batter. Steam 2 hours.

Mrs. J. B. Reed.

BAKED INDIAN PUDDING.—Boil 1 qt. of milk, and stir into this 5 tablespoonfuls of corn meal, add a piece of butter the size of an egg, 1 cup of molasses, (maple is best) spices to taste, a little salt. Turn into a pudding dish and bake, when it gets hot, add a cup of cold milk and stir well. Bake 3 hours.

Ellen B. Wadleigh

SOUR CREAM PUDDING.—1 pt. sour cream, 3 eggs, 1 grated lemon peel, sugar to taste, pinch soda, $\frac{1}{2}$ handful flour. Beat the yolks, add to the cream and flour, add whites of eggs last beaten stiff, stir in lightly. Bake until brown.

Mrs. A. W. Bean.

SUET PUDDING.—1 cup chopped suet, $\frac{2}{3}$ cup molasses, $\frac{1}{2}$ a cup sugar, 1 cup sour milk, 1 cup chopped raisins, 3 cups flour, 1 teaspoonful each of cloves, cinnamon, nutmeg and soda, a little salt. Steam 3 hours.

Mrs. H. F. LeBaron.

SNOW PUDDING.—4 tablespoonfuls of cornstarch, 2 tablespoonfuls of sugar, a little salt, 1 pint of boiling water. Take from stove and add the whites of 4 eggs beaten to a stiff froth. Cool on ice in moulds. SAUCE:—1 cup of sugar, $1\frac{1}{2}$ cups sweet milk, yolks of 4 eggs. Heat milk, add eggs and sugar, boil, but do not curdle.

A. R. M.

ROLY POLY.—1 quart flour made into a good biscuit crust.

Roll this out to one inch thickness. Spread with any kind of fruit, fresh or preserved. Fold so the fruit can not run out. Dip a cloth into boiling water and flour it, and place around the pudding closely, leaving room to swell. Steam one and one half hours. Serve with boiled sauce.

Mrs. A. P. LeBaron

VANILLA SAUCE.—1 cup sugar, $\frac{1}{2}$ cup butter, 4 table-
spoons flour, 1 tablespoon vanilla. Mix them together then add boil-
ing water stirring constantly until it grows clear.

Mrs. Augustus Colt.

YORKSHIRE. 3 eggs beaten very light. Add 1 teaspoon-
ful salt and 1 pint milk. Pour into half a cup of this mixture, one
half cup of flour, stir to a smooth paste. Add the remainder of the
mixture and beat well. The batter should be thin enough to pour
easily and may need more or less flour. Bake in hot gem pans or a
large pan about 45 minutes. Serve with roast beef.

Miss Elsie McNeil.

CHRISTMAS PUDDING.—1 cup finely chopped suet. 1 cup
milk, 1 cup raisins, 1 cup shelled nuts, $\frac{2}{3}$ cup molasses, large tea-
poons soda. Salt and spice to taste. Flour to mix stiff. Boil five
hours in a mould or tin pail.

Mrs. J. G. Sampson.

FRUIT PUDDING.—4 tablespoonfuls of cornstarch to 1
quart of milk, cook until thick. Put a layer of fresh fruit in a pudding
dish, then turn cornstarch over it. Serve cold with whipped cream.

Mrs. S. A. Hodge.

GREEN CORN PUDDING.—Cut the corn from the cobs. Put
two cupfuls in a deep buttered baking dish, cover with milk, sprinkle
with salt and pepper, add a piece of butter and set in the oven for
half an hour. Then remove the corn from the oven and stir in two
well beaten eggs, return to oven and leave it only until the custard
has set, a few minutes will be sufficient. This is a delicious accomp-

animent to a meat course. Canned corn may be used instead of the green corn.

Mrs. S. Alice B. Goodwin.

GRAHAM STEAM PUDDING.—1 egg, 1 cup molasses, ($\frac{2}{3}$ maple and $\frac{1}{3}$ cooking molasses), 1 cup of sour milk, 1 teaspoonful soda, 2 cups graham flour, 1 tablespoonful butter, 1 cup each of raisins, currants, chopped fine. Spice to taste or $\frac{1}{2}$ teaspoonful each of allspice, nutmeg, cloves and cinnamon. Steam 3 hours. Hard Sauce for same:— $\frac{1}{2}$ cup butter, 1 large cup sugar, beaten to a cream, white of 1 egg, beaten very light. Season with vanilla or nutmeg. Excelsior?

Mrs. B. LeBaron.

CHOCOLATE PUDDING.—1 quart milk, 1 pint bread crumbs, 1 egg, $\frac{1}{2}$ cup sugar, cook $\frac{1}{2}$ an hour, stir in $\frac{1}{3}$ cup of chocolate, small piece of butter, and bake $\frac{1}{2}$ hour more. Sauce:—2 eggs, $\frac{2}{3}$ cups sugar, beat to a froth; flavor with vanilla.

Mrs. A. A. Willard.

NIGGER-HEAD PUDDING (very nice).—1 cup molasses, $\frac{1}{2}$ cup chopped pork, (or butter) 1 cup sweet milk, 1 teaspoonful soda, flour to make as stiff as cake dough, steam 3 hours. Sauce:—piece of butter size of an egg, 1 cup powdered sugar, mix until it is white. Flavor with vanilla.

Mrs. A. A. Willard.

STEAMED SUET PUDDING (Splendid).—This is particularly nice and convenient for housekeepers, as it will keep nicely a month or two in a cool dry cellar in an earthen jar or tin box, and a part of it may be sliced off and steamed from time to time as needed, when with a suitable sauce it will be found as good as when newly made. Take suet, (chopped fine), raisins, (chopped), syrup, and sour milk, 1 cupful each; $\frac{1}{2}$ cup English currants, 1 large teaspoonful soda. Mix suet, raisins, and currants well into the syrup then add the sour milk, next the soda, well dissolved in a little cold water, stir until it begins to foam, then, add flour enough to form a stiff batter. Steam $1\frac{1}{2}$ hours. For a large family use double the quantity and steam 2 hours. Serve hot with lemon sauce.

Mrs. David Jackson.

BAKED DUTCH APPLE CAKE.—1 pint of flour, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful cream tartar, $\frac{1}{4}$ cup of butter, 1 egg 1 cup milk, 4 sour apples, cored and cut into eights, 2 tablespoonfuls of sugar; mix flour, salt, soda and cream tartar, rub in the butter, beat the egg, and mix with the milk and stir into the mixture. Turn dough into a shallow pan, press apples into the dough slightly, and sprinkle with sugar. Serve with whipped cream or sauce.

Mrs. L. A. Taylor.

SNOW PUDDING.— $\frac{1}{2}$ box gelatine dissolved in a cup of cold water, then add a cup of boiling water, the juice of a lemon, and a cup of sugar, strain and set it to cool, then add the beaten whites of three eggs and beat until smooth. Put in moulds, serve with cream or boiled custard.

Mrs. Chas. Jackson.

ORANG PUDDING.—Pare and cut 3 oranges strew over them $\frac{2}{3}$ cup sugar, 2 teaspoons corn starch dissolved in cold milk and stirred into 1 cup boiling milk, after cooking a few minutes stir in the yolks of 2 eggs beaten with 2 spoons sugar. Pour the custard over the oranges. Make a meringue of the whites of the eggs and brown in the oven. Serve cold.

Mrs. Annie LeBaron

BROWN BETTY.—Put into a pudding dish a layer of chopped tart apples, a layer of stale bread crumbs, and a layer of maple sugar, and sprinkle with cinnamon. Repeat until the dish is full. Then put pieces of butter, generously, over the top, and pour on water enough to make the pudding moist. Bake 1 hour and serve with sugar and cream.

Alice Fuller

PLUM PUDDING.—3 cups flour, 3 eggs, one cup of molasses, 1 cup of milk, one large cup finely chopped suet, 1 cup each of currants and raisins, $\frac{1}{2}$ a teaspoonful of mace, cloves and cinnamon or to taste, 1 teaspoonful soda, 2 teaspoonfuls cream tartar. Either steam or boil in cloth 4 hours. Eat with any sauce.

Mrs. C. L. Ramsdell

CARROT PUDDING.—1 cup grated carrots, 1 cup grated potato, 1 cup sugar, 1 cup flour, 1 cup raisins, piece of butter size of an egg, $\frac{1}{2}$ teaspoon soda, pinch of salt, $\frac{1}{2}$ teaspoon each of all kind of spices. Steam 3 hours. Serve with hard sauce.

Mrs. H. W. LeBaron

CAKES

Butter, eggs, sugar and flour you take,
With other things mix and behold! a cake

RIBBON CAKE.—2 cups sugar, 3 eggs, $\frac{2}{3}$ cup butter, 1 cup sweet milk, 3 cups flour, 1 teaspoonful soda, 2 cream tartar, a little salt and flavoring, put half the above in two bread tins. Dark Part.—Add 1 tablespoonful molasses, 1 cup raisins seeded and chopped, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, 1 tablespoonful flour, put in two bread tins, lay up with jelly.

Mrs. H. Bassett

FRUIT CAKE.— $\frac{2}{3}$ cup of butter, 1 cup of molasses, 1 cup of brown sugar, 1 cup of sour milk, 1 cup of raisins, 3 cups of flour, 2 eggs, $\frac{1}{2}$ nutmeg, 1 $\frac{1}{2}$ teaspoon cinnamon, 2 teaspoons soda.

Mrs. Lestina Eunice Bean

CLOVE CAKE.—2 eggs, 1 $\frac{1}{2}$ cups of brown sugar, $\frac{3}{4}$ cup butter, 1 cup chopped raisins, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 tablespoonful ground cloves, $\frac{1}{2}$ teaspoonful soda.

Mrs. H. F. LeBaron

MARBLE CAKE. White part.—Whites of 4 eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 teaspoonfuls baking powder, 1 teaspoonful vanilla or lemon, 2 $\frac{1}{2}$ cup sifted flour. Dark part. Yolks of 4 eggs. 1 cup brown sugar $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 1 teaspoonful cloves, cinnamon, mace, nutmeg, 1 teaspoonful soda, 1 $\frac{1}{2}$ cups sifted flour. Put in cake dish alternately.

Mrs Herbert Blossom

FEATHER CAKE.—1 cup sugar, 1 tablespoonful butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoonful baking powder,
Mrs. Herbert Blossom

CREAM PUFFS.— $\frac{1}{2}$ cup butter, in 1 cup of boiling water stir in 1 cup dry flour, when cool add 3 eggs, 1 at a time, not beaten. Drop on buttered tins. Bake in quick oven. When cool, fill with whipped cream, or the following filling, 1 cup milk $\frac{1}{2}$ cup sugar, 1 egg, 3 tablespoon flour, flavor, boil as for custard.

Mrs. T. V. Reed

WALNUT CAKE.— $\frac{1}{2}$ cup butter, 1 cup sugar, yolks 3 eggs, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ flour, $2\frac{1}{2}$ teaspoonful baking powder, whites 3 eggs, $\frac{3}{4}$ cup walnut-meats broken in pieces. Mix ingredients in order given. Cover with frosting crease in squares. and put one-half walnut on each square.

Mrs. Nellie LeBaron.

CARAMEL ICING.—1 cup sugar, $\frac{1}{2}$ cup sweet cream, small, piece butter. Let boil until it hairs from spoon.

Mary E. Hawse

CREAM LOAF CAKE.—2 eggs, 1 cup sugar, 1 cup sour cream, 2 cups flour, 1 teaspoon soda, flavor. Bake in papered pan.

Mrs. H. G. Bassett

GINGER PUFFS.—1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, butter size of an egg, melted, 1 teaspoonful soda, 1 teaspoonful ginger little salt $\frac{2}{3}$ cup sour milk, 2 cups flour. Bake in quick oven, in patty tins.

A. R. McLaughlin

FRUIT CAKE.— $1\frac{1}{2}$ cups molasses, $1\frac{1}{2}$ cups butter, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups milk, 3 eggs, 1 teaspoon soda, 1 tablespoon cloves 1 tablespoon allspice, 2 of cinnamon, 2 of mace, 1 lb. raisins, 1 lb. currants, $\frac{1}{4}$ lb. citron. $5\frac{1}{2}$ cups flour. Bake in two loaves, two hours and a half in a moderate oven.

Mrs. A. P. LeBaron.

SUNSHINE CAKE.—One cup butter, 2 cups sugar, 3 cups

flour, 1 cup sweet milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, and yolks of 11 eggs

Mrs. E. E. Marggraf

SPONGE CAKE, No. 1.—3 eggs, beaten one minute, $1\frac{1}{2}$ cups white sugar, beaten 5 minutes, 1 cup flour, beaten 1 minute, $\frac{1}{2}$ cup cold water, and another cup of flour, with 2 heaping teaspoonfuls baking powder, beaten 1 minute. Bake in slow oven. Use pastry flour.

Mrs. David Jackson

CREAM SPONGE CAKE.—2 eggs, broken into a teacup, fill cup with sweet cream and beat until light, 1 cup sugar, $1\frac{1}{2}$ cups flour 2 teaspoonful baking powder, flavor to taste, pinch of salt.

Mrs. T. V. Reed

MOLASSES PUFFS.—1 cup molasses, $\frac{1}{2}$ cup sugar, 1 egg, 1 teaspoonful, each cinnamon and ginger, 1 teaspoonful soda dissolved in $\frac{1}{2}$ cup boiling water, 4 tablespoonfuls melted butter, 2 coffee cups bread flour.

Mrs. David Jackson.

BATTER CUP CAKE.—White of 3 eggs, $\frac{1}{2}$ cup milk. 1 cup sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoonful soda 1 teaspoonful cream tartar. Frosting.—Yolks of 3 eggs, ten tablespoons powdered sugar, $\frac{1}{2}$ teaspoonful vanilla Beat the yolks well, then add sugar, and beat. Set in a cool dry place to harden.

Ellen Wadleigh

NUT CAKE.—2 cups sugar 1 cup butter, 4 eggs, 1 cup cold water, 3 cups flour, 1 teaspoonful soda, 2 teaspoonful cream tartar. Mix well, add a cup of walnuts or hickory nuts chopped.

Mrs. C. N. Hawse

CUP CAKE.—4 cups flour, 4 eggs, 3 cups of sugar, 1 cup butter, 1 cup milk, 1 teaspoon soda.

Mrs. C. N. Hawes

JELLY ROLL.— $\frac{3}{4}$ cup sugar, 3 eggs, 1 cup flour, $\frac{1}{2}$ teaspoon soda. 1 teaspoon cream tartar, 1 tablespoon hot water, pinch of salt

Beat eggs until light add sugar, and salt stir until dissolved, sift flour and cream of tartar twice, add to the above and beat until light then add soda dissolved in the hot water, bake in a flat pan, take out on a napkin spread under side with jelly and roll.

Mrs. W. Raymond

ANGEL CAKE.--Whites of eleven eggs, $1\frac{1}{2}$ cups of sugar 1 cup flour sifted five times before measuring, 1 teaspoonful of cream of tartar, a pinch of salt, 1 teaspoonful vanilla. Beat eggs till very stiff add salt, cream of tartar before beating, then add flavoring and sugar, beat thoroughly, carefully fold in the flour. Put in moderate oven at once. Bake from forty to fifty minutes invert pan to cool when cake's done.

Emma Colt

MARSHMALLOW CAKE.---Cream $\frac{1}{2}$ cup butter, add $1\frac{1}{2}$ cups sugar gradually. Then add whites of 5 eggs beaten stiff and dry, and 1 teaspoon vanilla. Mix and sift 2 cups flour, 3 teasp on baking powder, and $\frac{1}{4}$ teaspoon cream of tartar, and add alternately with $\frac{1}{2}$ cup milk to first mixture. Bake in a shallow pan. Put between layers Marshmallow filling and frost with Fondant frosting.

MARSHMALLOW FILLING.---Heat $\frac{3}{4}$ cup sugar and $\frac{1}{4}$ cup milk to boiling point and boil 6 minutes. Break $\frac{1}{4}$ lb. marshmallow in pieces. Melt over hot water, and cook until mixture is smooth add hot syrup gradually, stirring constantly. Beat until of consistency to spread. Then add $\frac{1}{2}$ teaspoon vanilla.

Mrs. L. A. Taylor

J. O. BROUSSEAU

North Hatley, Que.

Hardware, Tinware, Plumbing, Tools,
Stoves, Steel Ranges, Etc.

Licensed to sell Ammunition

CAKES CONTINUED

CHOCOLATE CAKE.— $\frac{1}{2}$ cup chocolate, $\frac{1}{2}$ cup butter melted together, 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup milk, 1 cup flour, $\frac{1}{4}$ teaspoon soda, $\frac{1}{2}$ teaspoon cream tartar, 1 teaspoon vanilla.

Mrs. D. C. Jackson

CHOCOLATE CAKE. NO. 2.—2 squares of Bakers chocolate, yolks of 2 eggs, 1 cup sweet milk, 1 cup sugar, 2 tablespoonfuls melted butter, $\frac{1}{8}$ spoonful salt, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, $1\frac{1}{3}$ cup flour. Mix chocolate with $\frac{1}{2}$ cup milk, and add yolks of eggs, put on stove and cook gently until smooth, then remove from fire and add $\frac{1}{2}$ cup milk and flour. Use the whites of the eggs for frosting.

Mrs. Kitty Kezar

WHITE CAKE.—2 cups sugar, 1 cup butter, 1 cup of sweet milk, 2 teaspoonfuls baking powder, 2 cups flour, whites of 5 eggs.

Mary E. Hawes

SILVER NUT CAKE.—Beat together, 1 cup sugar $\frac{1}{2}$ cup butter, add $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoonful soda dissolved in a little hot water. Then add the well beaten whites of 3 eggs, $1\frac{1}{2}$ cups well sifted flour with 1 teaspoonful cream tartar, 1 cup of chopped walnuts and if desired a little lemon extract.

Mrs. Bertha Ham

CREAM PUFFS.—Put 1 cup full of cold water and a small piece of butter in an enameled basin, place on the stove and let come to a boil, remove from the fire and stir in immediately 1 cup of flour that has been sifted, let it cool a little and stir, not beat, in three eggs one at a time until it is a smooth dough, then add a piece of soda size of a pea dissolved in a very little cold water. Drop in tablespoonfuls on a well larded tin and bake twenty minutes in hot oven. This quantity will make nine puffs and they should be filled with the cream as soon as taken from the oven.

FILLING FOR PUFFS.—Beat the yolks of eleven eggs a

little with a scant cup of sugar and stir them into $3\frac{1}{2}$ cups of cold milk with a pinch of salt. Put this in a double boiler and cook until it thickens a little or until the egg begins to curl stirring constantly while cooking when done pour it into a cold pitcher and when cold flavor with $1\frac{1}{2}$ teaspoonfuls of vanilla. This quantity is enough to fill eighteen puffs. This custard is very nice poured over sponge cake and served as a pudding.

Mrs. Alice B. Goodwin

WHITE FRUIT CAKE. --- 1 cup of butter, 2 cups of sugar, 1 cup of sweet milk, $2\frac{1}{2}$ cups of flour, the whites of 7 eggs, 2 teaspoonful cream tartar, 1 of soda, 1 pound each of seeded raisins, and 1 pound of figs and blanched almonds, $\frac{1}{4}$ pound of citron all chopped fine, mix all thoroughly before adding the fruit. Add a teaspoonful of lemon extract. Bake slowly 2 hours.

Mrs. Elwin Bean

IMPERIAL CAKE. 5 eggs, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. lemon and orange peel, $\frac{1}{4}$ lb. citron, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ lb. almond meats, $1\frac{1}{2}$ teaspoonfuls baking powder. Butter and sugar rubbed together, add beaten eggs, sift baking powder with flour, add only one kind of fruit at a time. Do not dredge fruit with flour. Peel and figs are to be chopped fine, almonds blanched and split. Stir well when all is in and bake in square tin.

Mrs. A. W. Bean

LAYER CAKE. 2 eggs put in 6 cup, a tablespoonfuls of sweet cream and the cup filled with sweet milk, 2 teaspoonfuls cream tartar, 1 teaspoonful soda sifted with 1 cup sugar, 1 heaping cup flour. Filling, 1 cup sugar, $\frac{2}{3}$ cup cream, cooked until it hardens in water.

Mrs. Orville LeBaron

MARTHA'S CAKE. 2 cups of sugar, 1 cup butter, 6 eggs, 2 cups flour, $\frac{1}{2}$ cup milk, 1 teaspoon soda, 2 teaspoons cream tartar. Baking powder if you prefer. This makes a loaf cake or jelly cake in layers.

Mrs. D. C. Jackson

WATER CAKE. (very nice). Break 1 egg in a teacup and

beat light and fill up with cold water, 1 cup sugar, 4 tablespoonfuls butter, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder.

Mrs. A. A. Willard

WALNUT ICING. 1 cup sour cream, 1 cup sugar, cook together five or ten minutes, then add 1 cup walnuts chopped very fine. Stir until cool or thick enough for cake. Flavor to taste

Mrs. Augustus Colt.

CORK CAKE. 2 eggs, beat light, $1\frac{1}{2}$ cups sugar, 1 cup milk, $\frac{2}{3}$ cup butter, 3 cups flour, 2 teaspoonfuls cream tartar, 1 teaspoonful soda.

Mrs. A. A. Willard.

WHITE MOUNTAIN CAKE.—3 cups granulated sugar, 1 cup butter, 5 eggs, 1 cup sweet milk, 3 cups flour, 2 teaspoonfuls of cream tartar, 1 teaspoonful soda, pinch of salt. Beat the butter, sugar, and yolks of the eggs to a cream, mix soda in the milk, and the cream tartar in the flour, add the whites just before the flour. Bake in jelly tins, then ice.

M. E. Hawse.

RIBBON CAKE.—2 cups sugar, 3 eggs, $\frac{2}{3}$ cup of butter, 1 cup sweet milk, 3 cups flour, 1 teaspoonful soda, dissolved in the milk, a little salt, flavor with lemon or almond. Put half the above in two oblong tins; to the remainder add 1 tablespoonful molasses, 1 large cup of raisins (stoned and chopped), $\frac{1}{4}$ lb. citron sliced, 1 teaspoonful cinnamon, and $\frac{1}{2}$ teaspoonful each of cloves and allspice; grate in a little nutmeg and add one spoonful flour. Bake in two tins, the same size as the others. Put the sheets together alternately while warm with jelly or jam. Cut in tin slices for the table. It will cut better the day after it is baked. It may also be made a handsome marble cake by leaving out the fruit, and made in one large pan.

Mrs. J. H. Turner.

WEDDING CAKE.—1 lb. sugar, 1 lb. butter, 1 lb. flour, 3 lbs. raisins, 2 lbs. currants, $\frac{1}{2}$ lb. citron, 12 eggs, 1 gill wine, 1 gill brandy, (can use water instead) 1 tablespoonful mixed spice, 1 tea-

spoonful nutmeg, and teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda. Stir the sugar and butter to a cream, beat the yolks of eggs separately, then add the yolks, and spices, wine and brandy. Stir well mix the fruit and half the flour, add the other half and stir well, lastly the whites of the eggs and fruit. This makes 3 loaves. Bake $1\frac{1}{2}$ hours.

Mrs. L. H. Taylor.

ICE-CREAM CAKE.—1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful lemon, whites of 3 eggs beaten stiff. ICING.—Yolks of 2 eggs, $1\frac{1}{2}$ cups frosting sugar. Flavor with vanilla.

Mrs. Frank Brissette.

EAGLE CAKE.—1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 cup chopped raisins, 2 cups flour, $\frac{1}{4}$ teaspoonful cloves, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoonful cinnamon.

Mrs. Frank Brissette

BUTTERNUT CAKE.—1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 cup butternuts chopped, $\frac{1}{2}$ cup raisins chopped fine, 2 eggs, 2 teaspoonfuls baking powder.

Mrs. Augustus Colt.

PORK CAKE.—1 lb. of salt fat pork chopped fine, pour over this, half a pint of boiling water, when nearly cold add 1 lb. of chopped raisins, $\frac{1}{4}$ lb. of citron, 2 cups of sugar, 1 cup molasses, 1 teaspoonful of soda, 1 nutmeg, 2 teaspoonfuls of cloves, 2 teaspoonfuls cinnamon, flour, to make quite stiff. Bake slow.

Emma Colt.

ANGEL CAKE.—Take the whites of nine good sized eggs and place in the ice chest for an hour before making the cake. Sift flour five times, measure and set aside one cup, then sift and measure one and one fourth cups granulated sugar. Add a pinch of salt to eggs before beating; when the whites of eggs are about half beaten add one half teaspoon cream tartar and beat until very stiff; stir in sugar then sift in flour stirring very lightly, then flavouring, one teaspoonful of vanilla or almond and put in an ungreased Angel cake pan in a moderate oven, and bake from forty to sixty minutes. When

Mrs. A. A. Howe

done turn upside down on a board so that the air may circulate above and beneath the pan. After it has stood fifteen minutes or so, run a thin knife around the edge turn it back and it will soon come out.

Mrs. H. M. Hovey

ANGEL CAKE.—Whites of 6 eggs, $\frac{3}{4}$ cups sugar, $\frac{1}{2}$ teaspoon cream tartar, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ cup pastry flour, (measured after sifting 4 times). Sift flour and cream of tartar together, beat whites of eggs to a stiff froth, beat sugar into eggs, add vanilla and flour stirring lightly and swiftly. Bake in Angel cake pan from forty to fifty minutes in a moderate oven. Do not grease pan.

Mrs. E. E. Marggraf

NUT CAKE —1 cup sugar, $\frac{1}{2}$ cup butter $\frac{1}{2}$ cup milk, 2 cups of flour, 2 eggs, 1 cup chopped raisins, 1 cup chopped walnuts, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, or use baking powder

Mrs. David Jackson.

CHOCOLATE CAKE.— $\frac{1}{4}$ cake chocolate, $\frac{1}{2}$ cup milk, yolk of 1 egg, Mix and boil until thick, $\frac{1}{2}$ cup milk, 1 cup sugar, 1 tablespoonful butter, 1 teaspoon soda $1\frac{1}{2}$ cups flour, vanilla.

MARSHMALLOW FILLING.— $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup water, 1 tablespoonful vinegar. Boil until it hairs and stir into beaten white of an egg, while hot, stir five cents worth of marshmallows.

Mrs. Herb. McCrea.

CHOCOLATE COFFEE CAKE.—1 cup sugar, 4 tablespoon butter, 1 egg, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ cup liquid coffee, $\frac{1}{4}$ cup grated chocolate, or cocoa, 2 cups (more or less) flour, 3 teaspoons baking powder.

Mrs. A. B. Sunbury.

SALMAGUNDI LAYER CAKE.—Use for this any layer cake recipe; add chocolate grated, to half the mixture to make it brown, bake in two layers $\frac{1}{2}$ inch in thickness Cover 2 tablespoon of gelatine with cold water set on steam to dissolve. Boil 2 cups of sugar with 8 tablespoons of water until it threads, pour this over the melted gelatine, add 1 teaspoon vanilla. Beat in a cool place until it

is thick then stir in 2 tablespoon of chopped fruit, 1 of chopped nuts.
Mrs. W. Ramond.

ORANGE CAKE.—Yolks of 3 eggs, 1 cup sugar, $\frac{1}{2}$ cup milk $\frac{1}{2}$ cup butter, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream of tartar, juice and rind of 1 orange, 2 cups of flour. Use boiled white frosting flavored with orange juice.

Mrs. Geo. Call.

NUT CAKE.—1 cup sugar, 1 egg, 1 cup sour milk, $\frac{1}{2}$ cup butter, 1 teaspoon soda, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped walnuts, $\frac{1}{2}$ teaspoonful nutmeg, 2 cups flour.

Mrs. A. B. Sunbury.

WHITE CAKE.—(Very good) Put into a mixing bowl, 1 cup sugar, $1\frac{1}{2}$ cups sifted flour, 1 teaspoon baking powder. Then into a cup put the whites of 2 eggs then fill it up half full of butter, and then fill it full of sweet milk, the three ingredients making 1 cup, add a little lemon flavoring and beat all together 5 minutes.

Mrs. A. B. Sunbury.

DELICIOUS RAISIN CAKE.—3 cups flour, $\frac{1}{2}$ lb. butter, 1 cup brown sugar, $\frac{1}{2}$ cup milk, 3 eggs, 3 tablespoons molasses, 1 teaspoon soda, 2 teaspoon cream tartar, $\frac{1}{4}$ lb. blanched almonds, $1\frac{1}{2}$ lbs. seeded raisins, $\frac{1}{4}$ lb. shredded lemon peel, 1 grated nutmeg. Beat butter and sugar to a cream, add molasses, then eggs one by one unbeaten, add the other ingredients previously well mixed with the flour and lastly the soda and cream of tartar in a small half cup of milk. Pour into a well buttered paper lined tin and bake in a steady oven from 2 to 3 hours.

Mrs. S. H. Dunton.

COOKIES

“Jumbles and cookies, tea-cakes and tarts,

In rounds and squares, in diamonds and hearts.”

COOKIES.—1 cup butter, 2 cups sugar, 2 eggs, 2 teaspoons

cream tartar, 1 teaspoon soda, flour to roll soft.

Ellen B. Wadleigh

CINGER SNAPS.—2 cups dark maple molasses, 1 cup butter, 1 tablespoonful ginger, $\frac{1}{2}$ teaspoonful cinnamon, 1 teaspoonful soda. Mix warm, roll thin, and bake in hot oven.

Mrs. Nelson LeBaron

HERMITS— $1\frac{1}{2}$ cups brown sugar, (or 1 cup white) $\frac{1}{2}$ cup molasses, 3 eggs, 1 cup butter, 1 cup raisins chopped, 2 tablespoons sour milk, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful each of cinnamon, cloves, nutmeg, and allspice. Flour to roll nicely.

Mrs. H. G. Bassett.

CREAM COOKIES.—1 cup sour cream, 1 cup sugar, 1 egg, 1 teaspoonful soda, 1 teaspoonful salt, flavor to taste, mix very soft, do not crowd in tin as they spread.

HERMITS.—3 cups sugar, 2 eggs, 1 cup sour cream, 1 cup butter 1 cup chopped raisins, 1 teaspoonful soda, $\frac{1}{2}$ teaspoon salt. Flour to roll.

Mrs. Eva Call

OATMEAL COOKIES.—1 cup butter, 2 cups sugar, 4 cups flour, 3 cups coarse oatmeal, 1 cup cold water, 1 teaspoonful soda a pinch of salt. Mix flour, sugar, soda and salt; rub in butter, add water knead a little, roll very thin.

Mrs. H. F. LeBaron

VANILLA WAFERS.—1 cup sugar, $\frac{2}{3}$ cup butter, 1 egg, 4 tablespoonfuls milk, 1 teaspoonful vanilla, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda. Flour to roll thin.

Mrs. Geo. Colt

GRAHAM CRACKERS.—1 cup white sugar, white of 1 egg $\frac{1}{2}$ cup warm water, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{3}$ cup butter, Mix with graham flour very stiff. Roll thin. Bake in quick oven.

Minnie Magoon

COOKIES.—4 eggs, 2 cups sugar, 1 cup butter, heaping tea-

spoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, little salt

Mrs. John Johnson

CREAM COOKIES.--1 cup white sugar, 1 cup sour cream
 $\frac{1}{2}$ teaspoonful soda, a little salt flour to make a soft dough.

Mrs. Ai LeBaron

OATMEAL COOKIES.-- $2\frac{1}{2}$ cups rolled oats,(not cooked),1
cup sugar, 2 eggs, 1 teaspoonful baking powder, 1 tablespoonful
melted butter. Drop in teaspoonfuls on buttered pan. Baked in
slow oven till crisp.

Mrs. Aspinwall

FRUITED COOKIES.--2 eggs, 1 cup sugar, $\frac{3}{4}$ cups butter,
1 cup currants, 1 teaspoon ground cloves, 1 teaspoon ground cinn-
amon, 1 teaspoon ground nutmeg, 2 tablespoonful sweet milk, 1
teaspoon soda, flour to roll thin. Bake in quick oven.

Blanch St. Dizier

COOKIES. 4 eggs, 2 cups sugar, 1 cup butter, flour to
mould out, 2 teaspoonful baking powder stirred into flour. Roll
thin and bake in rather a hot oven.

Mrs. David Jackson.

COOKIES. 2 eggs, well beaten, 2 cups sugar, $\frac{2}{3}$ cup butter,
 $\frac{1}{2}$ cup sour cream. 1 teaspoonful soda. Flour to roll thin. Sprin-
kle wftth sugar and bake in hot oven.

Mrs.A. C. LeBaron

BOSTON COOKIES. Cream 1 cup butter, add $1\frac{1}{2}$ cup sug-
ar 3 well beaten eggs, 1 teaspooouful soda dissolved in $1\frac{1}{2}$ tablespoon
hot water. Sift together 3 cups flour, and 1 teaspoon cinnamon
and $\frac{1}{2}$ teaspoon salt, add 1 cup English walnuts chopped fine, and
1 cup raisins. Drop one inch apart and bake in a moderate oven.

Mrs. Augustus Colt

GINGER SNAPS. 1 cup maple molasses, 1 cup W. I. mo-
asses, 1 cup lard, 1 heaping tablespoon ginger, 1 tablespoon soda
dissolved in as little hot water as possible. Flour. Roll very thin

Mrs. Augustus Colt

BROWNIES. 2 eggs, 1 cup sugar, 2 squares chocolate, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup walnuts chopped, $\frac{1}{2}$ cup butter, vanilla. Spread evenly over a sheet iron pan. Bake in a modera'e oven. Dry out at first rather than bake. Bake about three quarters of an hour. When baked cool a little and cut in squares.

Joyce Reed

GINGER SNAPS. (Toute de suite.) 1 cup butter, 1 cup brown sugar, 1 cup of molasses. Boil butter, sugar and molasses together ten minutes, 5 cups flour, 1 tablespoon ginger, 1 teaspoon soda dissolved in cold water, then put in boiling mixture.

Lucie I, Moy

DOUGHNUTS.

"Good diet, with wisdom,

Best comforteth man."

DOUGHNUTS, NO. 1.—1 egg, 1 cup sugar, $\frac{2}{3}$ cup sour cream, 1 cup sour milk, 1 teaspoonful soda, 1 teaspoonful salt. Flour to roll.

Mrs. Geo. Colt

SNOW-BALL DOUGHNUTS.—1 egg, 1 cup sugar, 1 cup sour milk, 1 teaspoonful soda, 2 teaspoonfuls melted butter. Cut in rounds and drop in hot lard, then put in white of egg and roll in sugar. Four to roll.

DOUGHNUTS, NO. 2.—2 egg, 1 cup sugar, 1 cup sour milk 3 tablespoonfuls melted butter, 1 scant teaspoonful soda, pinch of salt. Flour to roll.

Mrs. W. W. Reed

DOUGHNUTS.—1 cup sour milk, $\frac{1}{2}$ teaspoonful soda, 1 egg, 1 teaspoonful melted butter, pinch of salt, a little nutmeg, flour to roll.

Mrs. Ralph McKay

FANCY DESSERTS

"Ice-cream and custard, rich
jellies in mould,

Delicious confections their Secrets
are told."

COMPOTE OF PEACHES.—Take 1 qt. can of peaches, and if not sweet, add 4 tablespoonfuls sugar sifted over them. Heat peaches thoroughly in their own juice, drain, and then place peaches bottom side up over squares of sponge cake placed in a pudding dish. Take the juice and mix with it, 2 tablespoonfuls lemon juice, 1 egg, very lightly whipped, and 1 tablespoonful cornstarch moistened in a little cold water. Place on stove and allow them to bubble up together, and when slightly cool pour over the peaches, put in a cool place. The syrup will jelly all about the fruit, and form a delicious dessert. Serve with plain cream. It can be prepared 2 hours before dinner.

Mrs. J. B. LeBaron

ICE-CREAM.—(uncooked) 1 gal: 2 qts. cream, 1 pt. milk, $\frac{3}{4}$ lb. sugar, 1 oz extract. Freeze.

TAPIOCA CREAM. Soak 3 tablespoonfuls tapioca, till soft, put in a pint of boiling milk, and cook until clear. Beat the yolks of 4 eggs and whites of 2 with $\frac{1}{2}$ cup of sugar, and stir into the milk and tapioca and cook ten minutes. A double boiler is best. Beat the whites of 2 eggs to a stiff froth with 2 tablespoonfuls sugar, and now let brown a little in oven.

A. R. M.

CARAMEL ICE-CREAM. Heat 1 pt. milk to boiling point. stir into it two eggs, a heaping teacup of sugar, and a tablespoonful of flour beaten together. Cook for 15 minutes in water, on the fire stirring all the time. Melt a teacup granulated sugar, in a pan until it smokes, then stir into the mixture. When cool add 3 pts. cream.

Mrs Nelson LeBaron

SPANISH CREAM.— $\frac{1}{4}$ oz. gelatine soaked in $\frac{1}{2}$ cup milk until dissolved, put into a pint of hot milk, add yolks of 3 eggs, $\frac{1}{2}$

cup sugar, flavor to taste, beaten together, take off the fire and add the beaten whites, stir thoroughly, put in moulds to form.

Mrs. A. W. Bean

ICE-CREAM. 1 qt. of cream, 4 eggs, 1 cup of sugar, 1 dessert-spoonful vanilla. Put cream in a double boiler, heat to boiling point, beat whites of eggs and then the yolks, add cup of sugar, and mix all together, and then stir in the cream until, it creamed on the spoon.

Mrs. Elwin Bean

CARAMEL MOUSSE.—Put $\frac{3}{4}$ cup of sugar in a frying pan on the stove, and when it begins to get brown and smoke take it off the fire and add $\frac{1}{2}$ a cupful boiling water, stirring constantly, put back on top of stove and stir till it is well mixed, then add 1 tea-spoonful Knox gelatine take off and while cooling, whip 2 cups of cream and fold into the mixture, put in a mould, put this in a pail and pack in snow and salt. Let it be 3 hours. This will make 1 qt, and is a nice dessert for winter time though by putting in small moulds it could be packed in ice and salt as well.

Mrs. W. H. Hovey

LEMON SHERBET WITH MILK.—Juice of 3 lemons, juice of 1 orange, $1\frac{1}{2}$ cup of sugar. If fruits are very sour you may need more sugar. 1 qt. milk, 1 cup cream. Mix together and freeze. Serve with finely chopped walnuts if desired.

Mrs. Ed. Hitchcock

LEMON HONEY.—To 1 lb. of granulated sugar, add 6 well beaten eggs leaving out the whites of two of them, the juice of 4 large lemons with the grated rind, $\frac{3}{4}$ of a lb. of butter, put all together in the double boiler and stir until the mixture becomes thick and looks like honey, do not let it boil. Store in little jars it will keep for years. This will make 1 qt.

Mrs. Bert Lord

JELLIED FRUIT.—Pour $\frac{1}{2}$ cup cold water over $\frac{1}{3}$ box gelatine stand until dissolved, pour $\frac{1}{2}$ cup hot water over it. Juice of 2 lemons, juice of 2 orangee, $1\frac{1}{2}$ cups sugar. Use oranges, bananas or any fruit desired. cut in small pieces and pour liquid over and set in cool place.

Mrs. H. A. McCrea

PINEAPPLE SPONGE. 1 pt. grated pineapple, $\frac{1}{2}$ package gelatine, 1 scant cup sugar, $1\frac{1}{2}$ cups water, white of 4 eggs. Soak gelatine in $\frac{1}{2}$ cup of water. Put 1 cup water and the sugar on to cook. Boil 10 minutes. Put pineapple and gelatine and boil five minutes, set on ice to cool. When it thickens stir in whites of eggs well beaten. Serve with whipped cream.

Mrs. H. A. McCrea

BAKED BANANAS. Make a syrup of orange and lemon juice and sugar. For 6 bananas 2 oranges and 1 lemon is required. Remove skin of bananas place them with syrup in baking dish and cook until clear. Baste frequently with syrup. When done and cool put in glass dish and pour syrup over it.

Blanche W. Turcott

ORANGE SHERBET 5 oranges, 2 lemons, 1 pt. sugar, 1 pt. boiling water, 1 generous tablespoonful of gelatine, $\frac{1}{2}$ cup of cold water. Soak the gelatine in cold water for 15 minutes, then add sugar and boiling water. Stir until dissolved and set aside to cool while preparing the fruit juice, strain and freeze at once. This makes 2 quarts.

FISH AND MEAT SAUCES

"It is the bounty of nature that we live,
but of philosophy that we live well."

TOMATO SAUCE.—1 can of tomato (or 1 quart) 1 onion, cook ten minutes; rub through strainer, cook 1 tablespoonful of butter, one heaping tablespoonful flour in sauce pan, add tomato gradually and one saltspoonful salt and a shake of white pepper. Very nice with cold meats or baked beans.

Mrs. H. G. Bassett

CURRANT JELLY SAUCE.—To $\frac{1}{2}$ pint of drawn butter add a tablespoonful of currant jelly, keep hot until it melts. Excellent for roast lamb.

Mrs. Ella Taylor

SPAGHETTI AND TOMATO SAUCE.—Put a can of tomatoes on the stove, add a teaspoon sugar, 4 cloves, salt and pepper to taste, a teaspoon of Worcestershire sauce, a teaspoonful chopped onion. Let it simmer for at least half an hour, and then strain and leave on the stove to keep hot. While some Spaghetti is cooking, make a sauce, in the same way as you make a white sauce, of butter and flour, using the tomato (strained), instead of milk. Pour over the Spaghetti when done. Many like grated cheese served with it

CHILLI SAUCE.—7 large ripe tomatoes, 1 onion; 2 small peppers, 1 pint of vinegar, 1 tablespoon of salt, 2 tablespoon sugar. Boil three hours.

Mrs. A. H. Ham

TOMATO SAUCE.—1 qt. tomatoes, 2 tablespoons flour, 8 cloves, 1 small slice of onion. Cook tomato, onion and cloves ten minutes. Heat butter in small frying pan, add flour, stir over fire till smooth and brown, then add tomato, cook 2 minutes and season with salt and pepper and strain.

Ethel V. Moy

COLD MEAT SAUCE, TOMATO SAUCE.—1 can tomatoes, 3 large onions chopped fine, 1 cup brown sugar, boil this until thick, then add 1 teaspoon salt, $\frac{1}{2}$ teaspoon cloves, cinnamon, allspice, ginger and mustard, $\frac{1}{4}$ teaspoon cayenne pepper $\frac{1}{2}$ cup vinegar. Boil all together for 5 minutes.

Mrs. Bertha Ham

CURRENT CATCHUP.—5 lbs. currants ripe, 3 lbs. sugar 1 tablespoon cinnamon, 1 tablespoon cloves, 1 tablespoon allspice, 1 teaspoon black pepper, 1 teaspoon salt, $\frac{1}{2}$ pint vinegar. Mash the currants and rub through a seive. Add the rest and boil 15 minutes.

Mrs. Augustus Colt

PIGS IN BLANKET.—Choose large fresh oysters, Slice bacon very thin roll each oyster in a slice of bacon and pin with toothpicks. Fry on hot pan and serve hot.

Mrs. H. S. McCrea

SALMON LOAF.—1 can salmon, 4 eggs, 1 cup bread crumbs, 1 tablespoon butter. Make a loaf and bake until brown. Take juice of salmon and make milk gravy with it. Serve hot.

Mrs. Adelaide Dubois

FISH CHOWDER.—5 lbs. of any kind of fish (the light salt water fish is the best), $\frac{1}{2}$ lb of pork, 2 large onions, 1 quart sliced potatoes, 1 quart water, 1 pint milk, 2 tablespoons flour, 6 crackers, salt, pepper. Skin the fish and cut out all the flesh from the bones. Put the bones on to cook in the quart of water, and simmer gently 10 minutes. Fry the pork, then add the onion cut into slices, cover and cook 5 minutes, then add the flour and cook 8 minutes longer stirring often. Strain on this the water in which the fish bones were cooked and boil gently for 5 minutes; then strain all on the potatoes and fish. Season with salt and pepper and simmer 15 minutes. Add the milk and crackers which were first soaked for 15 minutes in the milk. Let it boil up once, and serve. The milk may be omitted and a pint of tomatoes used if you like.

Alice Fuller

SALMON LOAF.—1 can salmon, 4 eggs, beaten light, 4 tablespoons melted butter, $\frac{1}{2}$ cup fine bread crumbs, salt and a little cayenne pepper; chop the salmon fine, then add the butter, mix until smooth, beat the bread crumbs into the eggs, and reason before working together; put into a buttered mould and steam one hour. Sauce: $\frac{1}{2}$ cup butter, yolks of 3 eggs, juice of 1 lemon, mix over tea kettle and add 1 cup of boiling water.

Mrs. E. E. Marggraf

PICKLES AND PRESERVES.

"A busy life the housewife daily leads,
Who cans, preserves and pickles for her needs."

CUCUMBER PICKLES.—Scald $\frac{1}{2}$ pt. of coarse salt with 4 qts. water, and turn it over the cucumbers, after washing and drying. Let stand 24 hours, then turn of the same water, heat and turn over

again. Repeat this for 3 mornings. Throw away this brine and cover cucumbers with scalding vinegar, cover securely with horseradish roots. When wanted for the table, if liked very sharp, put in fresh vinegar, for a few hours. Pickles made in this way will keep without further trouble.

Mrs. B. LeBaron

JELLY—1 tumbler of fruit juice and 1 tumbler of sugar. Cook 6 minutes, and put in glass.

CRANBERRY AND RAISIN JELLY.—Clean $\frac{1}{2}$ cup raisins cook slowly with $1\frac{3}{4}$ cup of cold water 10 minutes, then add 4 cups of thoroughly washed cranberries. Add 2 cups of sugar. Boil 15 minutes strain into wet moulds.

SPICED GREEN TOMATO PICKLES.—Slice 4 qts. green tomatoes, cover with 1 qt. water in which has been dissolved 2 cups salt. Let stand 2 hours, drain and press out the juice (brine.) add 1 qt. cider vinegar, 1 tablespoonful each, cloves, pepper, mustard, allspice, cinnamon, 1 lb. brown sugar. Boil all together 10 minutes and simmer about an hour.

Mrs. Willis Hunting.

PICKLE FOR CUCUMBERS.—3 gal. water, 3 qts. salt; 1 gal. vinegar, 2 oz. alum. Mix in a wooden tub, put in the green cucumbers, and let them remain until wanted, remove from the pickle, cut up and put into good vinegar.

Mrs. S. S. Colt.

PICKLE FOR HAM.—4 gals. water, 6 lbs. salt, $2\frac{1}{2}$ lbs. sugar, $1\frac{1}{2}$ oz. salt-petre, boil and skim. Put the hams in when perfectly cold, let them remain in pickle 6 weeks. This is for 50 or 60 lbs.

Mrs. A. A. Willard.

BREAKFAST DISHES.

“Cheerful looks make every
dish a feast.”

OMELET.—4 eggs, well beaten, 1 cup milk, $\frac{1}{2}$ cup bread

crumbs, salt and pepper. Put a piece of butter in frying pan, pour in the mixture, cook slowly ten minutes, slip the knife around the edge. If done just right, it can be turned or rolled as it is put on the hot platter.

A. R. M.

CREAM COD-FISH.— $\frac{1}{2}$ cup shredded cod-fish, 1 tablespoonful butter, 1 tablespoonful flour, $1\frac{1}{2}$ cups milk. Put fish in milk, cook 10 minutes, mix flour and butter to smooth paste and stir into milk, after cooked add 1 beaten egg.

Mrs. Bertha Ham.

COD-FISH AND EGGS.—1 cup cod-fish, freshened, 2 eggs (beat well together,) and drop in a spoon in hot fat, or half butter, and fry a nice brown.

Mrs. A. A. Willard.

FRENCH TOAST. Any meat left over from roast beef, veal, turkey or chicken is to be freed from bone, finely chopped, using the gravy left, or a beaten egg and a little butter, to moisten it; while quite hot, the toast being all ready and nicely buttered, put the mixture over each piece and send to the table hot.

Mary E. Hawse.

CORN OMELET. 1 pint of boiled corn, 4 eggs, $\frac{1}{2}$ cup milk, salt and pepper, 3 tablespoonfuls butter. Beat the eggs and add the rest of the ingredients. Frp like a plain omelet.

A. R. M.

CORN FRITTERS OR MOCK OYSTERS. Grate 6 ears of green corn and mix with 1 tablespoon flour, 2 eggs, salt and pepper to taste, drop spoonfuls in hot lard and fry like oysters. Corn must not be too old. Can corn can be used by chopping it fine.

Mrs. A. A. Lang

SPANISH OMELET. Beat 3 eggs slightly, add 3 table-spoons milk, salt and pepper. Melt 2 table-spoons butter, turn in mixture and cook until creamy. Brown underneath, fold and turn. Serve with: SPANISH SAUCE. Cook 2 table-spoons butter, 1

tablespoons onion, small piece green pepper, 3 minutes. Add $1\frac{3}{4}$ cups tomatoes, drained free from their liquor, 1 tablespoon capers and pickle and few grains paprika.

BREADED SAUSAGES. Wipe the sausages dry. Dip them in beaten egg and bread crumbs. Put them in the frying basket and plunge into boiling fat. Cook ten minutes. Serve with a garnish of toasted bread and parsley.

Mrs. Alice LeBaron.

CODFISH BALLS. 5 cups mashed potatoes, 2 tablespoons butter, 1 egg, $\frac{1}{2}$ cup codfish, (previously cooked,) salt and pepper. Mix all together and form in balls. Beat 1 egg roll the balls first in the beaten egg then in cracker crumbs and fry in a buttered pan.

Mrs. W. Raymond.

CHOPPED EGG ON TOAST. Hard boil 6 eggs, remove the shell and chop the whites quite fine, and keep the yolks hot. While the eggs are boiling, make a "white sauce" and 6 slices of toast. Butter the latter. Season the sauce well with pepper and salt, and put in it the chopped whites of eggs. Pour the mixture over the toast, which should be on a platter, and grate over all the yolks. Try and serve very hot.

Mrs. George W. Beaman.

CANDY

"Sweets to the sweet, and
dainty delights.

This chapter presents, and your
trial invites"

PANOCIA.—2 cups brown sugar, $\frac{1}{2}$ cup cream or milk, butter size of walnut, 1 cup walnut meats chopped; 1 teaspoon vanilla. Boil 10 minutes, beat; until it sugars then add nuts and flavoring, pour in buttered tin to cool; cut squares.

Nellie LeBaron

CREAM WALNUT CANDY.—2 cups granulated sugar, $\frac{1}{2}$ cup water, $\frac{1}{4}$ teaspoon cream tartar. Boil without stirring until it hairs then take from the stove and partly cool, then stir until it creams, work in 1 cup of chopped walnuts, put in form of loaf to cool.

Minnie Magoon

PEANUT BRITTLE.—2 cups sugar, 1 cup peanuts, put sugar in a sauce-pan, stir constantly until all melted then add nuts and pour in pan.

Beatrice Bassett

MAPLE CREAM CANDY.—4 $\frac{1}{2}$ lbs. maple sugar, 1 pt. cream 1 pt. shelled nuts, Melt the sugar with just enough water to prevent burning. When thoroughly melted, add the cream and boil until a little dropped in cold water will form a soft ball. Take from the fire, add the nuts and stir until it grains. Pour in pans and cut in squares.

Mrs. W. H. McNeil

CREAM DATES.—Remove the pit with a knife. Take French cream, make an oblong shape and put inside the date,

Gladys Call

CHOCOLATE DROPS.—1 $\frac{1}{2}$ lbs. confectioners sugar, $\frac{1}{2}$ cake Bakers chocolate, white of 1 egg, cold water, 2 teaspoonfuls of desired flavoring. Measure the white of the egg, (do not beat) measured same amount of cold water to which has previously been added the desired essence, mix. Work in sugar till very thick and form into small cones. Put grated chocolate into a bowl and melt over steam. Dip the cones into this using two small forks to handle them. Put on buttered paper and let cool for a few moments.

Carrie Hovey, Sherbrooke

CHOCOLATE FUDGE;—2 cups sugar, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup butter, 2 squares chocolate, $\frac{1}{2}$ teaspoonful vanilla. Boil 8 minutes, and try in water.

Rose McLaughlin

PULLED CANDY.—2 cups white sugar, $\frac{1}{2}$ cup boiling water

$\frac{1}{4}$ teaspoonful cream tartar, 1 teaspoon vanilla, small peice of butter boil without stiring until it strings pour in buttered tins and when cool pull until you get tired.

Georgia LeBaron

TWIST CANDY.--Take 3 cups of common brown sugar, and 1 cup white sugar. Put in $\frac{1}{2}$ cup cream and a little hot water. When it gets to boiling put in a piece of butter the size of a small egg; boil till brittle, and pour in buttered pans and when it is cool rub butter on the hands, and pull it like molasses candy till quite white. Twist and cut into sticks.

Ida Ramsdell

FRENCH CREAMS. Break into a bowl the whites of one or more eggs, add to them an equal equivalent of cold water, then stir in confectionery sugar until you have it stiff enough to mould into shape. Take on on a marble slab and form into shape. Lay upon plates or wax papers to dry.

FIG CREAMS.--Take a peice of french cream and roll it in a long roll in the palm of the hand. Then with a knife cut it lengthwise and lay into it one of the stips of the figs (which should be cut into 4 or 5 strips) and roll cream around it.

Eleanor Edgar

COCOANUT CANDY.--2 teacupful white sugar, $\frac{1}{2}$ teacupful sweet cream-butter the size of a walnut. Let it boil fifteen minutes, then stir in as much cocoanut as you think best; flavor to taste.

Joy Reed

BUTTER SCOTCH,--1 cup brown sugar, $\frac{1}{2}$ cup water, 1 teaspoon vinegar, peice of butter size of walnut. Boil 20 minutes.

Bertha Reed

MAPLE WALNUT CANDY.--2 cups maple sugar, $\frac{1}{2}$ cup sweet milk (thin cream is better) a small peice of butter, boil until it grains well, by stirring in a dish; when done stir for a few minutes, add the chopped walnuts (as many as you like) and pour on a slightly buttered paper. Cut in squares when partly cool.

Mrs. Delia Conner

COCOANUT MAPLE CANDY.—Mix 1 cup powdered sugar, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ cup maple syrup, and boil until a soft ball will form when tried in cold water. Add $\frac{1}{2}$ cup cocoanut, beat until thick and drop on to buttered paper.

Mrs. L. A. Taylor

OLD FASHIONED CARAMELS.— $\frac{1}{2}$ cup grated chocolate $\frac{3}{4}$ cup butter, 1 cup boiling water, 2 cups white sugar. Boil without stirring until brittle in cold water. Add vanilla. Pour on buttered pan; cut in squares.

Mrs. A. H. Ham

PRAULINES.—Cook 1 cup powdered sugar, $\frac{1}{2}$ cup maple syrup, $\frac{1}{4}$ cup milk together, until a soft ball will form when tried in cold water. Add $\frac{1}{2}$ cup nutmeats cut in small pieces, Beat until it sugars and drop by spoonfuls on buttered paper.

Bertha Ham

PEPPERMINTS.—2 cups white sugar, $\frac{1}{2}$ cup of cold water, $\frac{1}{4}$ teaspoon cream tartar Boil 6 minutes without stirring. Cool a couple of minutes, add flavoring; beat until creamy and drop quickly onto waxed papers with a spoon.

Mrs. H. A. McCrea

DIVINITY.—2 cups white sugar, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ cup water, boil until a soft ball can be made in water, remove from fire and cool a little, put in beaten white of 1 egg and stir until creamy. Put in nuts and pour on buttered tins.

Gladys Call

FONDANT CANDY.—2 cups granulated sugar, $\frac{1}{2}$ cup water a small pinch cream tartar, cook until it will form a soft ball in cold water. Let stand until cold then stir until thick and creamy, put on board and mould. Form in balls and put walnuts on top or dip in chocolate. Flavor while working it on the board.

Mrs. H. S. Dunton

CHAFING DISH.

CURRIED EGGS. Melt 2 tablespoons butter, add 2 tablespoons flour, mixed with $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon curry powder and a few grains paprika. Add gradually 1 cup milk. Then add 3 hard boiled eggs, cut in eights lengthwise and serve on crackers.

CHEESE DREAMS. Make sandwiches, using bread and cheese, sprinkle with salt and paprika, then saute in butter.

SAUTED BANANAS. Cut bananas in 4 pieces, sprinkle with lemon juice and saute in butter. Serve with: **SICILIAN SAUCE.**—Beat $\frac{1}{2}$ cup heavy cream, add 1 tablespoon powdered sugar, 1 tablespoon currant jelly melted and $1\frac{1}{2}$ tablespoons powdered macaroons.

TOMATO RAREBIT.—Blend 2 tablespoons flour with $1\frac{1}{2}$ tablespoons butter, add $\frac{2}{3}$ cup rich milk, 1 cup strained tomato with $\frac{1}{4}$ teaspoon soda, $\frac{3}{4}$ lb. grated cheese. When cheese is melted and mixture begins to thicken, add 1 egg beaten with $\frac{1}{2}$ teaspoon salt, 1 teaspoon mustard, few grains paprika, 1 teaspoon Worcestershire sauce. Serve on crackers.

EGGS SCRAMBLED WITH CHEESE.—Beat 5 eggs until a spoonful can be taken up, add a few grains each salt and pepper, 5 tablespoons each milk or water, add grated cheese to taste. Turn into a hot blazer oiled with butter, cook until lightly set and serve at once

GRAPE FRUIT AND NUT SALAD.—Prepare the grape fruit and when ready to serve, mix $\frac{1}{4}$ as many walnuts broken in pieces as grape fruit pulp. Mix with shredded lettuce and arrange in grape fruit shells and pour over a dressing prepared from 4 tablespoons oil, 2 tablespoons grape fruit juice, 1 teaspoon powdered sugar and $\frac{1}{2}$ teaspoon salt.

GRAPE FRUIT PUNCH.—Boil $\frac{1}{2}$ cup water and 1 cup sugar together 7 minutes. Add 1 quart water, 1 pint grape juice, the juice of 2 lemons and 3 oranges. Serve in punch bowl with large pieces of ice.

ENGLISH MONKEY.—Soak 1 cup bread crumbs in 1 cup milk 15 minutes. Melt 1 tablespoon butter, add $\frac{1}{2}$ cup cheese, cut a small in pieces and when melted, add soaked bread crumbs, egg slightly beaten, $\frac{1}{2}$ teaspoon salt and few grains paprika. Cook 3 minutes and serve with crackers.

CHEESE FONDUE.—Sift $\frac{1}{4}$ teaspoon each salt, soda and paprika into 1 tablespoon flour, and add to 2 tablespoons melted butter; when blended add gradually 1 cup milk, when thickened add $\frac{1}{2}$ cup stale bread crumbs and $\frac{1}{4}$ lb. cheese grated or cut in small pieces. Stir and cook until smooth. Then stir in the yolks of 2 egg, and cut and fold in the beaten whites. Let stand 3 or 4 minutes to set the egg and serve at once.

MARSH MALLOW AND WALNUT CREAM. Cut $\frac{1}{2}$ lb. marshmallows in small pieces, and break in small pieces 1 cup English walnut meats. Beat until stiff $\frac{3}{4}$ cup thick cream and $\frac{1}{4}$ cup milk, add $\frac{1}{2}$ teaspoon vanilla and $\frac{1}{4}$ cup sugar. Put layer of marshmallows in dish, cover with cream, then with walnuts, then cream again and repeat.

DINNER.

MEAT PIE. Cut in small pieces 1 lb. round steak and 4 potatoes, and 1 small onion. Arrange in alternate layers in a baking dish, sprinkling each layer with flour, salt and pepper. Cover dish closely and cook slowly 3 or 4 hours. Remove plate the last half hour of cooking. Cool slightly. Cover with plain paste and bake about 40 minutes more.

PLAIN PASTE.—Cut $\frac{1}{4}$ cup lard into $1\frac{1}{2}$ cups flour mixed with $\frac{1}{2}$ teaspoon salt, add cold water to form a dough. Knead, pat, roll out, and fold in $\frac{1}{4}$ cup washed butter. Roll out three times folding into thirds after each rolling.

CORN FRITTERS.—Beat 1 egg, add 1 cup flour, 2 teaspoon, salt, few grains cayenne, 1 cup corn, $\frac{1}{2}$ cup milk and 1 tablespoon melted butter; mix well. Drop by spoonfuls into deep fat and fry drain and serve hot.

APPLE CUSTARD.—Arrange 6 pared and cored apples in a buttered baking dish. Mix $\frac{1}{4}$ cup sugar, $1\frac{1}{4}$ tablespoons flour, $\frac{1}{2}$ teaspoon salt, 2 egg yolks, $1\frac{1}{3}$ cups milk, and the whites of the eggs beaten stiff, and pour over the apples in the dish. Bake in a moderate oven until the apples are tender. Serve with:

CURRANT JELLY SAUCE.—Boil 1 cup sugar and $\frac{1}{4}$ cup water until a syrup will form. Remove from fire, add $\frac{1}{3}$ cup currant jelly and 1 tablespoon lemon juice.

FAIRY GINGERBREAD.—Cream together $\frac{1}{4}$ cup butter and $\frac{1}{2}$ cup powdered sugar, add $\frac{1}{4}$ cup milk, drop by drop, and $\frac{3}{4}$ cup flour sifted with $\frac{1}{2}$ tablespoon ginger. Spread very thin on inverted pans, buttered, and bake about five minutes, then cut apart in squares.

LUNCHEON.

CHICKEN AND TOMATO BOUILLON.—Cut $\frac{1}{2}$ onion and 3 slices carrot in small pieces and saute in butter; add a bit of bay leaf, a sprig of parsley. Let simmer in 1 pint of water $\frac{1}{2}$ hour. Then add to 1 qt. of chicken stock with $\frac{1}{2}$ can tomatoes strained, adding salt and pepper as needed. Clear, using the whites and shell of 2 eggs.

ESCALLOPED CLAMS.—Prepare the clams, using 1 pint. Mix $\frac{1}{2}$ cup stale bread crumbs and 1 cup cracker crumbs with $\frac{1}{2}$ cup melted butter. Put a thin layer in bottom of baking dish, cover with $\frac{1}{2}$ of the clams and sprinkle with salt and pepper. Add 2 tablespoons of the clam liquor, 1 tablespoon cream and repeat, and cover top with remaining crumbs. Bake about 30 minutes in a hot oven.

BEEF TENDERLOIN.—Cut fillet of beef in pieces for serving, and panbroil 5 minutes in a hot frying pan. Remove to serving dish, season with salt and pepper and serve with:

BEARNAISE SAUCE.—Cook 1 tablespoon chopped onion in 2 tablespoons vinegar until nearly all of the vinegar is absorbed, add the yolks of 3 eggs and $\frac{1}{2}$ cup washed butter, in small pieces,

cooking over hot water, then add few grains cayenne and $\frac{1}{2}$ tablespoon chopped parsley.

STUFFED SWEET PEPPERS.—Prepare the peppers, put in a baking pan, and use as a filling for 6 peppers, 2 cups of cold cooked meat chopped finely and seasoned with 1 small onion chopped finely, $\frac{1}{2}$ tablespoon chopped parsley, salt and pepper. After filling cover with buttered cracker crumbs; pour about 1 cup stock or hot water into pan, and bake about $\frac{1}{2}$ hour in a moderate oven, basting the peppers with the liquid in the pan.

COFFEE TARTS.—Cut out rounds of puff paste, pipe around the edge with a cream cake mixture and bake in a moderate oven. When baked fill the centre with.

COFFEE CREAM.—Beat 2 eggs slightly, add $\frac{1}{2}$ cup sugar, and a few grains salt, then add $\frac{1}{2}$ cup clear black coffee, and cook in the double boiler until the mixture coats the spoon. Strain and cool, and when ready to serve fold in $\frac{1}{2}$ cup thick cream beaten stiff.

PLANKED STEAK. Panbroil a steak about 3 minutes on one side. Remove to plank, cooked side down, and finish broiling under gas flame. Serve with hot buttered peas and beets.

POTATO ROSES. To 2 cups hot riced potatoes add 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt, and the yolks of 3 eggs. Shape and reheat in hot oven.

PASTRY CUPS. Shape pastry over tin moulds and bake about ten minutes in moderate oven.

PLAIN PASTE. Add $\frac{1}{4}$ cup lard, $\frac{1}{2}$ teaspoon salt, and cold water to form a dough to $1\frac{1}{2}$ cups pastry flour. Roll out and fold in $\frac{1}{4}$ cup washed butter. Then roll out three times, folding into thirds after each rolling.

STEWED MUSHROOMS. Saute the mushrooms broken in small pieces in a little butter. Add cream to more than half cover mushrooms, and cook very gently for 20 minutes

MACAROONS. Work together on a board $\frac{1}{2}$ lb. almond paste and $\frac{3}{8}$ lb. powdered sugar. When smooth, add gradually the whites of 3 eggs, and work until perfectly smooth. Shape on a tin covered with paper and bake 15 or 20 minutes in a slow oven.

RECIPES SUPPER

FISH OMELET. Beat the yolks of 4 eggs until thick and lemon colored, add 4 tablespoons hot water, season with salt and pepper. Turn into hot buttered omelet pan, when set cover with cold flaked fish, and spread over the top the whites of the eggs beaten stiff. Cook until well risen and brown underneath, then put in oven and finish cooking on top. Fold and turn into hot platter, pour around a white sauce and sprinkle with hot parsley.

FINNAN HADDIE. Prepare fish and flake apart. separating into small pieces, add salt, pepper, and lemon juice to taste and 2 tablespoons each butter and milk; cook until well heated, and pour over slices of toast dipped in hot water.

SCALLOPED POTATOES. Cut potatoes into small cube, arrange in ramekin dishes. add onion juice, salt and pepper. dredge with flour, dot over with butter, and half cover with milk or water. Put ramekins in hot water, cover tightly and cook until potatoes are soft.

CREAM CONES. Mix and sift 2 cups flour, 4 teaspoons baking powder, 2 teaspoons sugar, and $\frac{1}{2}$ teaspoon salt. Rub in 4 teaspoons butter, add 2 eggs well beaten, and $\frac{1}{3}$ cup rich milk. Shape, brush over with melted butter, sprinkle with sugar and bake in hot oven 15 minutes.

CHOCOLATE NUT CAKE. Cream $\frac{1}{2}$ cup butter, add 1 cup sugar, 2 eggs well beaten. Mix and sift $1\frac{1}{3}$ cups flour, with $2\frac{1}{2}$ teaspoons baking powder, and add alternately with $\frac{1}{2}$ cup milk to the first mixture. Then add 2 squares melted chocolate, and $\frac{1}{2}$ cup nut meat. Bake about 40 minutes and frost with—

BOILED CHOCOLATE FROSTING. Boil together until a thread will form, $\frac{1}{2}$ cup sugar, and $\frac{1}{4}$ cup water. Pour on to the beaten white of 1 egg. Add 1 square of chocolate melted and stir until stiff enough to spread.

Household Help and Hints.

If you heat the blade of your knife, hot bread can be taken from the oven and cut immediately.

Plunging doughnuts into boiling water as soon as taken from frying kettle will keep them from soaking fat.

Boiling green peas and string beans in kettles leaving the covers off while boiling, they will keep their original color.

Sprinkle clothes with a whisk broom.

When salt becomes damp try putting rice in shaker with the salt and you, troubles are over.

Boil lamp burners for half an hour or more, according to their condition in the water in which beans have been parboiled. Be sure the water covers the burners and they will come out of it looking like new. Wipe them dry.

Grease spots may be taken out with ammonia diluted with water; lay soft white paper over and iron with a hot iron.

One-half cup of washing ammonia in soft, soapy water will whiten the kitchen floor. For a quite dirty floor boil together 1-2 bar soap and 1-2 cup kerosene; change mop cloths often. Use for a final wash ammonia and soapy water.

Gum arabic will mend broken dishes. Take 1 teaspoonful of gum arabic in water enough to dissolve it, then stir in plaster of paris till it is a thick cream; use at once; apply to broken edges with a brush, pressing carefully; it is so white and shining that it will not show where it is mended.

When a polished table is stained by a hot dish use wood alcohol then linseed or olive oil. This treatment is excellent for keeping any polished furniture in order.

To clean bows on a hat heat a curling iron and run through the bows which have been brushed and dampened: this will stiffen and freshen the trimming without removing from the hat.

A handful of sulphur sprinkled over the fire in the stove creates a gas which puts out a chimney fire. Open the back draft which lets the gas escape readily.

To clean flat irons use wire window screen.

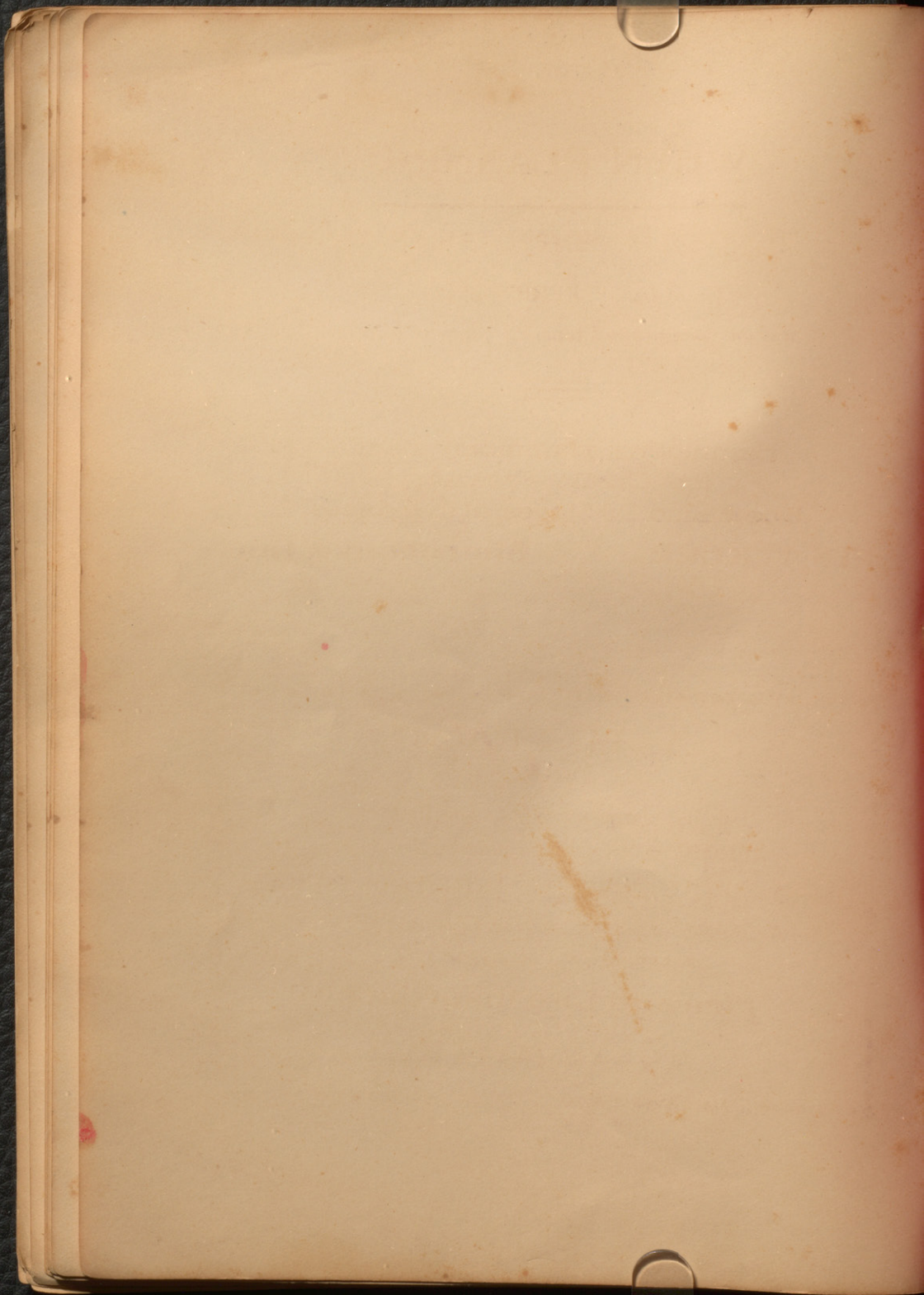
When you have three or four books to carry slip the cover of each inside that of its neighbor and they will not slide about so badly.

Many people do not know that in sewing together two pieces of any thin slazy material, like India silk or silkline, the seam will always be smooth, if a strip of brown paper is put under it, so that the machine can run through all.

Journal of the ...

Faint, illegible text, likely bleed-through from the reverse side of the page. The text appears to be organized into several paragraphs, with some lines starting with capital letters. The ink is very light and difficult to discern against the aged paper.

4088399



TX 715, C

5428

1910

WHEN PLANNING

FOR YOUR BRIDGE PARTY

Go to JAS. F. KERR'S for prices

Special novelties in China, 25 cents to 50 cents



Hammocks, Hammock Beds,
Ice Cream Freezers,
Blue Flame Oil Stoves, at low prices.

JAS. F. KERR, - - Sherbrooke, Que.

A. H. HAM

Dealer in

Buggies Harnesses, Robes and Blankets,

.....FROST & WOOD Farming Implements.....

HARDWARE, TINWARE, STOVES, RANGES,

CAMERAS AND CAMERA SUPPLIES

FISHING TACKLE

Fire and Life Insurance

NORTH HATLEY

MACILL LIBRARY

H. G. WILSON & SONS

**PIANOS, ORGANS AND
MUSICAL GOODS**

PIANOS TO RENT

144 WELLINGTON ST. STURBROOKE QUE.

P. SWANSON

DEALER IN

Furniture, Stoves, Iron & Brass Beds

WIRE MATTRESSES

AND THE RENOWNED

Purity Mattress, & Bed Hammock

FUNERAL DIRECTOR

WATERVILLE, QUE.

Special attention given to furnishing Summer Cottages

PEOPLE'S AND BELL TELEPHONE