

Cobalt Souvenir and Cook Book

A COLLECTION OF
CHOICE TESTED RECIPES

CONTRIBUTED AND COMPILED BY THE LADIES
OF THE PRESBYTERIAN CHURCH
COBALT, ONTARIO



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SPECIAL WEIGHTS AND MEASURES.

DRY MEASURE.

- One quart (full measure) sifted flour equals one pound.
- One pint (heaped) granulated sugar equals one pound.
- Two teacups (level) granulated sugar, equal one pound.
- Two teacups (well heaped) coffee or sugar equal one pound.
- One and one-third cups powdered sugar equal one pound.
- Two and one-half teacups (level) best brown sugar, equal one pound.
- Two teacups soft butter (well packed) equal one pound.
- One tablespoon (well rounded) soft butter equals one ounce.
- Three teaspoons equal one even tablespoon.
- Eight even tablespoons equal one gill.
- Four heaping tablespoons equal one gill.
- One dozen eggs should equal one and one-half pounds.
- Butter, size of an egg, equals two ounces.

LIQUID MEASURE.

- Three even teaspoons equal one tablespoon.
- Two tablespoons equal one ounce.
- Four ounces equal one gill.
- Ten ounces equal one cupful.
- Sixteen ounces equal one pint.

PROPORTIONS.

- One teaspoon of salt to one quart of soup.
- One teaspoon of salt to two quarts of flour.
- One teaspoon extract to a loaf of plain cake
- One teaspoon soda to one pint of sour milk.
- One teaspoon soda to one cup of molasses.
- One teaspoon baking powder to one cup of flour.

RULES GIVEN BY FRENCH COOK FOR TESTING HEAT OF OVEN.

Try oven with a piece of white paper. If too hot the paper will become black or blaze up. If the paper becomes a light brown, oven is fit for pastry. If it becomes dark yellow, oven is fit for bread and heavier kinds of cake. If

it is light yellow, oven is ready for sponge cake and lighter kinds of desserts.

TIME REQUIRED FOR COOKING VEGETABLES.

Potatoes, boiled, thirty to forty minutes. Potatoes, baked, about one hour.

Asparagus, fifteen to thirty minutes.

Spinach (use hot water) twenty minutes.

Summer beets (use hot water) thirty to sixty minutes.

Winter beets (soak in cold water) put in hot water to boil three hours.

Green corn (use hot water) twenty minutes.

Onions (use hot water) one to two hours.

Summer squash (better steamed) three-quarters hour.

Early peas (put in cold water) three-quarters hour.

Turnips (cut in slices) forty-five minutes to one hour.

Cabbage (boiled) one to two hours.

Lima beans (hot water) one hour.

Winter beans, one and one-half to two hours.

Carrots, one to two hours.

TOMATO SOUP (On Beef Stock).

Take shank of beef and boil for two hours. Put in two onions, chopped, two sticks of celery and one can of tomatoes. Strain and add two teaspoons flour and water. Season to taste and serve.—A. K. McArthur.

POTATO SOUP.

Six medium-sized potatoes, three cups milk, half cup water, one and one-half small onions, three teaspoons salt, pinch pepper, three tablespoons dripping or butter. Boil potatoes till soft, drain and mash. Add milk, salt, pepper. Melt butter on saucepan, add flour and a little of the soup. Let this boil three minutes, add to soup, strain and serve with crutons.—E. MacEwen.

TOMATO SOUP.

One quart tomatoes, cooked and strained. Season to taste with salt and pepper and put on to boil. Into a quart of milk put a tablespoon of butter and bring to the boiling point. Stir one teaspoon soda into the hot tomato and add the hot milk and serve. A few cracker crumbs may be added if desired.—Mrs. Byrnes.

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DELICATE CELERY SOUP.

Break three stalks celery into inch pieces and pound in a mortar. Cook twenty minutes in a double boiler with three cups of milk and a slice of onion. Melt three tablespoons butter and cook in it three tablespoons flour. Gradually add one cup of cream and when boiling stir into the celery mixture. Strain and season, then serve immediately.—Mrs. S. H. Logan.

OYSTER SOUP.

One pint oysters, one quart milk, one tablespoon butter, two rolled crackers, season with pepper and salt to taste. Bring all to the boiling point except the oysters. Add oysters, let come to boiling point as quickly as possible, and serve at once.—Mrs. Byrnes.

BAKED SALMON.

One can salmon, two small onions, four soda biscuits. Place alternate layers of salmon, onions, rolled biscuits and butter in dish until amount required is used. Season with pepper and salt and bake in oven.—A. K. McArthur.

SALMON LOAF.

One can salmon (remove bones and oil), two eggs, two tablespoons milk, salt and pepper, four sifted soda biscuits, a small piece of butter. Make into a loaf and roll in two rolled biscuits. Bake half an hour. To be eaten cold, sliced thin.

BAKED WHITEFISH.

Clean and wash fish, wipe dry and rub inside with salt. Make a dressing as for chicken and stuff the fish, sew up and put in roasting pan with some hot water. Be sure to have the fish a nice brown when done. Allow about fifteen minutes to a pound.—Mrs. Mortin.

OYSTER COCKTAIL.

Two dozen oysters, one tablespoon horseradish, one tablespoon vinegar or juice of two lemons, one tablespoon Worcester sauce, one tablespoon tomato catsup, half teaspoon tobasco sauce, half teaspoon salt. Chill oysters and sauce.

Allow three or four oysters to one or two tablespoons of sauce for each. Serve in glasses.

SALMON A LA NEWBURG.

One can of salmon boned, cream, one tablespoon butter, and one tablespoon flour. Add one cup of milk and salmon. While heating add one beaten egg. Flavor with sherry or lemon. Serve with toast.—Mrs. S. H. Logan.

COD FISH BALLS.

One cup shredded codfish, one teaspoon butter, two cups well mashed potatoes, one egg well beaten. Save a teaspoonful of the egg, to which add a little water, then roll each ball in egg before rolling in flour. Fry nice brown.—Mrs. S. H. Logan.

LEMON FISH SAUCE.

Rub half-ounce butter to a cream, add yolks of two eggs and beat well, stir in juice of half lemon and salt and pepper. When ready to serve, add half cup boiling water. Cook until thick custard.—A. K. McArthur.

VEAL CUTLETS.

Cut in nice pieces, season, dip in egg, throw in cracker crumbs. Have a lump of butter and lard mixed hot in pan. Put in meat and cook slowly. When nicely browned on both sides serve with rich brown gravy.—Mrs. H. Wallace.

BEEF LOAF.

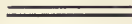
Three pounds beef chopped fine, three eggs, two cups of bread crumbs, one cup sweet milk, one or one and one-half cups suet or butter, pepper, salt and sage to taste. Bake till leaves the pan.—Mrs. J. Howard Campbell.

BEEF LOAF.

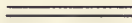
Three pounds of chopped or minced beef, six soda crackers rolled fine, salt and pepper to taste, mix thoroughly, add one beaten egg, one cup hot water, butter size of an egg melted in hot water. Shape in loaf and bake one hour.—Mrs. J. Ralph Gordon.



The
Cobalt
Daily
Nugget



Cobalt, Ontario



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CHICKEN FOR SANDWICHES.

One-half teaspoon mustard, two eggs, one-half cup cream, one chicken boiled and chopped. Smooth mustard in beaten eggs, add salt and pepper. Mix chicken and cream and boil altogether for five minutes. Let cool and spread.—Mrs. J. Ralph Gordon.

VEAL LOAF.

Three pounds veal off the round, chopped fine, one cupful cracker crumbs, three eggs beaten, one tablespoon butter, one teaspoon salt, one level teaspoon sage, one level teaspoon pepper, two tablespoons milk. Mix and bake one hour. While baking baste often with drawn butter, one tablespoon flour, with one slice butter and boiling water added to make sauce.—Mrs. Walker.

VEAL LOAF.

Three pounds of uncooked veal minced fine, four soda biscuits crushed fine, one egg, one cup milk, butter size of an egg, one tablespoon each of salt and pepper, one teaspoon of summer savory, half pound of uncooked ham, minced. Work all together, mold in shape of loaf, spread with butter and bake in slow oven for two and one-half hours, basting frequently.—J. M. Freer.

SPANISH STEAK.

Fry brown a medium-sized onion, add to this four tomatoes and two green peppers sliced thin and stew down to a thick sauce. Heat another pan, fry steak, place on hot platter and turn sauce into frying pan for two minutes. Pour over the steak and serve at once.—Mrs. Walker.

ROAST BEEF AND POTATOES.

Take a nice roast of beef. Sprinkle with pepper, salt, and a little flour. Place in pan with some boiling water. About half an hour before the meat is done put peeled potatoes in the pan with the roast. In fifteen minutes turn potatoes. Serve on a hot platter with the roast.—Mrs. Barnes.

BEEFSTEAK.

Take porterhouse or sirloin steak, pound well and season with salt and pepper. Flour, patting the flour in well. Put suet or butter into a pan and when very hot, add the steak. Brown both sides quickly and then cook more slowly until done.—Mrs. Byrnes.

CHICKEN OR TURKEY CROQUETTES.

Scald a cup of rich milk in a double boiler, add one tablespoonful of butter and two of flour, rubbed smoothly together, and stir until thick. Season to taste and add the beaten yolks of two eggs, add a pint of finely chopped chicken or turkey and set away until cold. Flour the hands and mold, dipping each croquette in slightly beaten eggs, then put in bread crumbs and fry in smoking hot lard—Mrs. M. Carr.

VEGETABLES.

Green above-ground vegetables should be cooked in boiling salted water, uncovered. one teaspoon salt to one quart water preserves color and flavor.

VEGETABLES TO USE WITH MEATS.

Fish—Potatoes, tomatoes, cucumbers and green peas. Roast Beef—Potatoes, rice, hominy, cauliflower, parsnips, celery, spinach, tomatoes and onions. Mutton or Lamb—Peas, onions, beans, asparagus, and corn. Veal—Carrots, spinach and turnips. Boiled Turkey—Cauliflower, Stewed celery, macaroni, parsnips and onions. Roast Fowl—Beans, mushrooms and corn.—Mrs. S. H. Logan.

CREAM CABBAGE.

Cut one small cabbage in quarters, cut off tough stalk, and soak one half hour in cold salted water, then boil until tender in boiling salted water. Drain, cut fine and put in baking dish, cover with white sauce and buttered bread crumbs. Brown in oven.

WHITE SAUCE.

Melt one tablespoonful of butter, add three of flour, thin slowly, add one pint of boiling milk, season with one half teaspoonful of salt and a little pepper.

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DICED POTATOES.

One tablespoon butter melted and hot, one tablespoon flour sprinkled in hot butter, two cups milk stirred in butter and flour, two cups of cold potatoes (previously cut in pieces like dice). Allow to heat thoroughly and serve at once.—Mrs. Walker.

CORN OYSTERS.

Six ears of corn, one cup of milk, one tablespoonful of flour, two well beaten eggs, butter the size of an egg. Fry as oysters.

MACARONI AND TOMATOES.

Take half package macaroni, break into fine pieces, cover with boiling water, add pinch salt, boil twenty minutes. Prepare can tomatoes, piece butter size of egg, little grated onion, then strain macaroni and add to tomatoes. Let simmer then turn into hot dish. Sprinkle with cup grated cheese. Serve hot.—Mrs. Geo. Mitchell.

BOSTON BAKED BEANS.

One pound white beans, pick over and wash, place in kettle with enough cold water to cover. Leave over night drain off in morning, cover again with cold water and boil until skin cracks on being exposed to air; put in colander and pour cold water over them. Now place in bean pot one-quarter pound of salt pork, cover with beans, put another quarter pound near surface, rest of beans. Take one-half teaspoon mustard, one tablespoon molasses, one-half or one teaspoon salt according to saltiness of pork, and boiling water to cover the beans. Bake seven hours in medium oven. Serve with brown bread and chili sauce.—Mrs. Walker.

CORN FRITTERS.

To one pint grated corn add two eggs well beaten, one teacup flour, half teacup butter, salt and pepper. Mix well and fry till brown.—Mrs. S. H. Logan.

CORN SOUFFLE.

One teaspoonful of sugar, one teaspoonful of flour, one-half teaspoonful of salt, beaten yolks of two eggs, one pint

of milk, one can of corn (or one dozen ears of fresh corn), one tablespoonful of melted butter, beaten whites of two eggs. Put in greased baking dish, bake one-half hour in moderate oven.

WELSH RAREBIT.

Two cups sliced cheese, four tablespoons milk, two eggs. Put on milk in double boiler, then add cheese and stir until all dissolved, then add eggs and a little red pepper or mustard. Let cook until smooth and dish on cornmeal crackers or toasted bread and serve individually.

CHEESE SOUFFLE (with cold roast beef).

Melt four tablespoons butter, blend it over the fire with two tablespoons flour sifted with one-quarter teaspoon mustard, one-quarter teaspoon salt and dash of cayenne. When smooth, add to it gradually three-quarters cup of milk. When it begins to thicken, add one-half cup grated cheese and one-quarter cup cracker dust. Take from fire and stir into it beaten yolks of three eggs. Stand aside to cool. Then fold in the whipped whites of the eggs. Pour into a buttered dish and bake in a steady oven. Garnish with parsley and serve at once.—Mrs. S. H. Logan.

MACARONI AND CHEESE.

One-half pound macaroni broken into one-inch lengths, cooked in three pints boiling salted water twenty minutes. Turn into a colander and pour over it cold water. Drain, make a sauce of one tablespoonful each of butter and flour and one and one-half cups of milk; salt to taste. Put a layer of grated cheese, then a layer of sauce, then a layer of macaroni into the dish till full. Cover top with bread crumbs and a little cheese. Bake half an hour.—Mrs. H. Wallace.

CORN PUDDING.

Ten ears of corn cut fine, salt and pepper to taste. Then take two tablespoonfuls of flour, one teaspoonful of sugar, one egg, and put in a pint cup, then fill the cup up with milk, stir all together thoroughly and bake two hours in a moderate oven.—Mrs. F. L. Cody.

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BAKED POTATOES ON HALF-SHELL.

Clean and dry medium-sized potatoes. Bake in a hot oven until soft. When done, cut each potato in half lengthwise, remove contents from shell carefully and mash. To each potato add one tablespoon butter, two tablespoons milk, a little chopped meat, salt and pepper to taste. Beat until light. Pile mixture in shells and brown in oven.—Mrs. Stevens.

SALAD DRESSING.

Yolks of three eggs, half teaspoon salt, half teaspoon mustard, one teaspoon sugar, piece of butter size of a walnut, half cup of vinegar. Beat the eggs, add the salt, mustard, sugar and butter. Let vinegar come to a boil, then add it slowly to the mixture, stirring constantly. Cook until thick. When cold add one cup cream.—Mrs. Stevens.

SALAD DRESSING.

One teaspoon mustard, two teaspoons flour, two teaspoons sugar, one of salt, half cup cold water. Stir until dissolved, then add two eggs well beaten, half cup vinegar and a lump of butter and cook slowly until it thickens, stirring all the time. Take off, beat thoroughly with an egg beater or spoon.

SALAD DRESSING.

Put in double boiler one and one-half cups milk. When hot, add butter size of egg in which one tablespoon flour has been well mixed. To three well beaten eggs add five tablespoons sugar, two teaspoons mustard, one teaspoon salt. Mix well. Then add hot milk, slowly stirring all the time. Lastly, half cup vinegar. Keep in cool place.—Mrs. W. H. Jeffery.

SALAD DRESSING (Will Keep for Some Time).

One cup milk, three tablespoons butter, one tablespoon flour. Put this to boil. Mix six teaspoons mustard, one cup vinegar, three eggs, half cup white sugar, a little cayenne. Add to boiled mixture. Thin with cream, as required.—Mrs. S. H. Logan.

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SALAD DRESSING (To Keep).

Four eggs, one pint milk, one and one-half teaspoons mustard, two tablespoons sugar, one tablespoon cornstarch, half teaspoon salt, two tablespoons butter, one cup vinegar. Mix mustard, sugar, cornstarch and salt. Melt butter. Heat milk to boiling point in double boiler. Beat eggs well and stir in the milk with other ingredients, adding vinegar last. Beat all thoroughly. When cold, put in glass jar and set away.—E. MacEwen.

POTATO SALAD.

Cut cold boiled potatoes into small dice, add one-half the quantity of chopped blanched almonds and mix well together with the following dressing: One egg, half a teaspoon salt and mustard, a pinch of cayenne pepper, two tablespoons melted butter, four tablespoons cream, one-third cup of vinegar. Cook until it thickens and set away to cool.—Mrs. J. D. Byrnes.

APPLE AND CELERY SALAD.

One-half tablespoon salt and mustard, two tablespoons sugar, two teaspoons flour, one egg, one cup milk, one-half tablespoon melted butter, one-quarter cup vinegar. Mix altogether until smooth and cook until it thickens. Let cool. Chop fine one cup each of celery, apples and walnuts and add the dressing.—Mrs. J. D. Byrnes.

CHICKEN SALAD.

Chop fine equal quantities of cold chicken and celery. Add salt and pepper to taste and salad dressing. Garnish.—Mrs. Mortin.

FRUIT SALAD.

Three oranges, three bananas, two apples, one cup nut meats, one bunch celery. Chop all into pieces, not too fine. Mix all together carefully with mayonnaise.

PEANUT SALAD.

One stalk celery cut fine, three-quarters cup blanched, chopped peanuts, two apples, chopped fine. Mix all together with mayonnaise dressing. Serve on crisp lettuce leaves.—Mrs. W. H. Jeffery.

MANITOBA WHITE BREAD.

Six potatoes, boiled and washed, three-quarters cup sugar, one-quarter cup salt, three-quarters cup flour, one yeast cake, two or three quarts water as desired (boiling). Mix flour, sugar and salt, add to mashed potatoes and pour over the mixture two quarts of boiling water. (You may use three quarts without increasing other ingredients, except salt). When lukewarm add yeast cakes. Let rise in moderately warm place until light (generally over night). Then add three measures of flour to one of water. Let rise two or three times, then put in pans, rise and bake as usual. Note—Yeast cake must be dissolved in lukewarm water before adding.—Mrs. Geo. Dean.

BOSTON BROWN BREAD.

Half cup flour, half cup corn meal, one and one-half graham flour, one-half pint sour milk, one-half cup molasses, one teaspoon soda dissolved in molasses, stir all together. Steam three hours in three one-pound baking powder tins, each half full.—Jessie Pringle.

BOSTON BROWN BREAD.

One cup cornmeal, two heaping cups graham flour, one teaspoon soda, one teaspoon salt. Mix well then one cup of molasses. Add to it one pint hot water and stir well, then add to meal and flour. Beat and put in basin. Set in a steamer two hours. Set in oven and dry fifteen minutes.—Mrs. Geo. Mitchell.

MUFFINS.

Two cups buttermilk, two cups sugar, one cup lard, two teaspoons soda, mix as for biscuits, roll out three-quarters inch thick, spread with butter, sprinkle with sugar, roll, then slice from end about half inch thick and bake.—J. B. Hawkshaw.

MUFFINS.

Two cupfuls of well sifted flour, two teaspoonfuls of baking powder, one-half teaspoonful of salt. Stir together one cup of milk, one tablespoonful of melted butter, yolks of two eggs, then the flour, and, lastly, the whites of two eggs thoroughly beaten to a stiff froth. Put in gem pans. Bake in hot oven.

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MUFFINS.

One tablespoon of butter creamed with two tablespoons sugar, add one egg and one cup sweet milk, two teaspoons baking powder in two cups of sifted flour and a pinch of salt. Bake fifteen to twenty minutes in a good oven.—J. M. Freer.

JOHNNIE CAKE.

One cup flour, one cup cornmeal, half a cup sugar, one cup sweet milk, three small tablespoons melted butter, three teaspoons baking powder, two eggs unbeaten, one teaspoon salt. Mix flour, meal, baking powder, sugar and salt together. Break into this the eggs, then add milk and lastly the melted butter.—Mrs. J. D. Byrnes.

SPOON CORN BREAD.

Four cooking spoons of white cornmeal (if you can get the white). Scald the meal by pouring on boiling water, let it cool, but not get cold. Then stir in one tablespoon of shortening (butter preferred), one teaspoon of salt and two well-beaten eggs; beat well. Then put into a well greased pan, a deep pan is best, but not too deep. Bake one-half hour in a moderately heated oven.

TEA BISCUIT.

Eight cups flour, three teaspoons soda, four teaspoons cream of tartar, one cup shortening, a little salt, sweet milk to make a nice dough. Pinch dough off with thumb and fingers; this makes nicer biscuits than cutting them.—Mrs. J. Howard Campbell.

CARAMEL SAUCE.

Cup brown sugar, piece butter size of egg, let scorch together, then add tablespoon flour and stir into butter and sugar until smooth. Add boiling water, stirring till it has the thickness of cream and add dessertspoonful vanilla—very fine.—Mrs. J. Howard Campbell.

MARMALADE PUDDING.

One-half cup butter, one cup sugar, two eggs, two tablespoons marmalade (orange or pear), one-half teaspoon

baking soda, one and one-half cups flour. Steam two hours.
—Mrs. J. Ralph Gordon.

CRACKER PUDDING.

Five soda biscuits, rolled fine, one quart milk, yolks of three eggs, one cup sugar, one teaspoon vanilla, half cup raisins, bake about one and one-half hours. Frost with the whites of three eggs beaten until stiff, with sugar to taste. Brown in the oven.—Mrs. Stevens.

SMALL CHEAP PLUM PUDDING.

One cup suet, one cup raisins, one cup currants, one cup molasses, one cup milk, four cups flour, one egg, one teaspoonful soda, one teaspoonful cinnamon and cloves. Steam or boil three hours.—Mrs. J. Howard Campbell.

GINGER PUDDING.

One cup molasses, one cup sour milk, one teaspoon ginger, one teaspoon soda, one egg, butter size of an egg. Dissolve soda in sour milk and mix with molasses, then add egg and flour to make a stiff batter. Steam about two and one-half or three hours.—Jean Haggart.

SAUCE FOR GINGER PUDDING.

One cup sugar, one small piece of butter, beat together with yolk of one egg, pour on a small cup of boiling water, then beat the white of the egg very light and put on top.—Jean Haggart.

BRANDY SAUCE.

One cup brown sugar, one tablespoon butter (browned together). Add one tablespoon flour mixed with a little milk. Stir in sugar and butter while boiling, add enough water to thin it.

COBALT FOAM SAUCE.

One cup boiling water, one cup sugar, one tablespoon butter, one dessertspoon cornstarch, one tablespoon vinegar, one egg beaten and whipped in when ready for use.—A. K. M.

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ENGLISH PLUM PUDDING.

One-half pound each of raisins and currants, one-half pound suet, one-quarter pound flour, one-quarter pound bread crumbs, one-half grated nutmeg, one-quarter teaspoon salt, two ounces mixed peel, one-quarter pound brown sugar, three eggs well beaten, one-quarter cup brandy. Mix all together thoroughly, adding eggs last. Steam five hours. Mrs. J. Ralph Gordon.

RAISIN PUFFS.

Two eggs, half cup butter, three teaspoons baking powder, two tablespoons sugar, two cups flour, one cup sweet milk, one cup of seeded raisins, steam three-quarters hour in small cups. Serve with lemon sauce.—Mrs. S. H. Logan.

STEWED GRAHAM PUDDING.

Three cups of graham flour, one cup of New Orleans molasses, one cup of raisins, one cup of sweet milk, one egg, pinch of salt, and two teaspoons of baking powder. Steam two hours and serve with hard sauce.

SUET PUDDING.

One cup of suet, chopped fine, one cup of sweet milk, one cup of molasses, one cup raisins, three cups flour, one teaspoonful of soda, steam two hours.

SAUCE.

One cup of sugar, two tablespoons butter, one tablespoon flour. Pour over this one pint boiling water. Add one tablespoon of vinegar and let come to a boil.

LEMON PUDDING.

Three eggs, juice of one lemon, one cup sugar, three tablespoons flour, two cups hot water. Beat yolks, add lemon, sugar, flour, and lastly, hot water. Cook till it thickens. Beat whites stiffly and place on top. Put in oven to brown.—Mrs. Presley.

TAPIOCA CREAM.

Soak one cup tapioca in one pint milk for three hours. Stir in one pint milk and let come to a boil. Add yolks of

three eggs, one and one-half cups sugar, well beaten together. Add a little salt and flavoring. Use whites of eggs with two tablespoons sugar for top.

SNOW PUDDING.

Three tablespoons cornstarch made smooth in a little water. Add one pint boiling water and beaten whites of three eggs. Steam fifteen minutes and flavor with vanilla.

SAUCE.

One cup milk, yolks of three eggs, one cup sugar, one tablespoon butter. Boil until thick and flavor with vanilla.

BANANA CUSTARD.*

One cup milk, one egg, half cup sugar, one teaspoon vanilla, pinch salt. Put on milk and bring to boil, beat egg and sugar, add vanilla, take off milk and stir in the mixture. Cut in bananas when cold. This may be used for other fruits.—Mrs. Presley.

JUBILEE PUDDING.

One scant cup of butter creamed with one-half cup of brown sugar, then add two eggs well beaten and two tablespoons of preserved strawberries (or any preserved fruit preferred) then add one teaspoon of baking soda sifted in one cup of flour. Put in mold and steam one hour.

BROWN SAUCE FOR PUDDING.

One-half cup of brown sugar carmelized, piece of butter as big as a walnut, then add one cup of boiling water and thicken with cornstarch moistened in water to the desired consistency. Flavor with vanilla.—J. M. Freer.

ICE CREAM PUDDING.

Put a small pint of boiling water in double boiler, add a small cup of granulated sugar, then add two level tablespoons of cornstarch made smooth in a little cold water. Remove from fire and fold into it the stiffly beaten whites of two eggs and one cup of pineapple marmalade. Pour into mold and set away to cool.—J. M. Freer.

DELMONICO PUDDING.

One quart milk, four eggs, leave out whites of three, three tablespoons sugar, two tablespoons cornstarch, one cup of cocoanut, pinch of salt. Put milk in a farina kettle to scald, mix the starch in a little cold milk, beat the eggs and sugar and stir all into the scalding milk, add the cocoanut and pour the whole into a pudding dish. Whip the three whites dry with three tablespoons of sugar, flavor with lemon or vanilla, spread over the pudding and bake a light brown. Serve hot or cold, with hard sauce.—Jessie Pringle.

HARD SAUCE.

One cup powdered sugar whipped to a cream with two tablespoons butter, flavor with currant jelly and cinnamon, stir and mix well, heap on a shallow dish or saucer and set in a cool place to harden.—Jessie Pringle.

COTTAGE FRUIT PUDDING.

Put in a deep baking dish a layer of fresh berries; mix one cup sugar, one tablespoon butter, one egg, one cup milk, three cups flour and two teaspoons baking powder. Pour over the berries and bake until brown. Remove from oven, turn top side down and serve with sauce.—Mrs. W. E. T. Barton.

GOOD PIE PASTE.

One and one-half cups flour, pinch salt, one-half cup shortening. Mix these together by squeezing shortening through the fingers a few times, then add just enough water that will use the flour up nicely and not have dough too dry. Adding too much water makes dough tough. Don't roll too much.—Mrs. J. Howard Campbell.

CUSTARD PIE.

Four eggs, one quart of milk, a little salt and one-half cup sugar. Bake with under crust only.—Mrs. A. Munroe.

LEMON PIE.

The juice and grated rinds of two lemons, three and three-quarters tablespoons cornstarch, four and one-half

cups boiling water, one and three-quarters cups sugar, four eggs. Beat yolks of eggs till light, add other ingredients, use whites for icing with two tablespoons sugar.—J. B. Hawkshaw.

LEMON PIE.

One lemon, two eggs, one cup granulated sugar, two tablespoons cornstarch, one tablespoon butter, one cup boiling water. Beat yolks of eggs until light, add sugar, cornstarch, butter, lemon (grated rind and juice), and, lastly, the water stirring until smooth. Cook until thick. Turn this into the crust already baked and use the whites for frosting.—Mrs. J. D. Byrnes.

LEMON PIE.

One cup boiling water, piece of butter, yolks of two eggs, beat and add one cup white sugar, one tablespoon cornstarch dissolved in water. Add juice of one lemon after taken from stove. Put in baked crust. Frost with whites.—Mrs. M. Carr.

CREAM PIE.

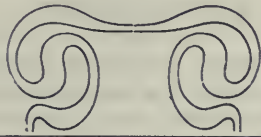
Two eggs, one cup milk, three tablespoons flour, two teaspoons vanilla, pinch salt, cook like custard. Have shell cooked. Put in filling.—Mrs. Presley.

CHOCOLATE PIE.

One coffee cup milk, two tablespoons grated chocolate, three-quarters cup sugar, yolks three eggs. Heat chocolate and milk together; add the sugar and yolks together, beat to a cream, flavor with vanilla, bake with under crust. Spread meringue of the whites over the top.—Mrs. W. E. T. Barton.

CHOCOLATE PIE.

Half cup grated chocolate, one cup hot water, two tablespoons cornstarch, one cup brown sugar, yolks of three eggs (beaten), one tablespoon butter, a little vanilla. Whip whites of eggs and spread on top. Brown in oven.—Elizabeth MacEwen.



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DATE CUSTARD PIE.

For two pies, stew half pound dates in a little water. Remove stones. Add three beaten eggs, two tablespoons sugar, two cups milk. Put crust in oven for a few minutes before adding the filling. Cook until it thickens.—E. MacEwen.

PUMPKIN PIE.

Three-quarters cup stewed pumpkin, one cup milk, one-half cup sugar, one egg, one-half teaspoon ginger, nutmeg and cinnamon and pinch of salt.—Mrs. Byrnes.

PRUNE DESSERT.

One-half pound prunes stewed until soft, then chopped fine. Then the whites of five eggs beaten to a stiff froth, and one-half cup pulverized sugar, and the chopped prunes; put in mold and set in oven in pan of hot water. Bake one-half hour. Must be served right from the oven, with cream.

BURNT ALMOND CREAM.

One quart fresh milk, one cup brown sugar (scorched), four tablespoons cornstarch, three-quarters cup blanched almonds, little salt and butter, vanilla to taste, two eggs. Pour into molds when cold and eat with cream.—Mrs. J. Howard Campbell.

RHUBARB CREAM.

One quart of rhubarb cut in one-inch pieces, one-half ounce gelatine, one pound sugar, some grated lemon rind or a few drops of lemon juice. Place the rhubarb in a stewpan with sufficient water to cover and stew to a pulp. Dissolve the gelatine in a small quantity of hot water, then add it to the rhubarb pulp. Stir in the sugar and, lastly, the lemon. Rinse a mold out in cold water, pour in the rhubarb mixture and leave till firm. Turn out on a glass dish and serve with boiled custard around it.—C. J. MacEwen.

BURNT CREAM.

Two cups brown sugar, four cups milk, four tablespoons cornstarch, small piece of butter, one-quarter pound chopped

walnuts. Heat milk, add the sugar, carmelized, then cornstarch, then butter. Boil until thick, flavor with vanilla and put in mold.—E. MacEwen.

CHARLOTTE RUSSE.

One pint cream whipped light, add one cup sugar and flavoring. Soak one-half box gelatine until soft. Pour water off and dissolve in milk. Then beat it into the mixture. Line mold with lady fingers, and put mixture in.

APPLE CREAM.

Take one cup apples which have been cooked in as little water as possible, and mash very fine. When very cold add one-half cupful of sugar and white of one egg and beat all together for about twenty minutes until white and stiff. Flavor with lemon or vanilla. This will serve four.—Mrs. Mortin.

PINEAPPLE SNOW.

Soak one-half package gelatine in one-half cup cold water, add one-half cup boiling water to dissolve, add one and one-half cups canned pineapple juice and sufficient sugar to make quite sweet. Set aside to cool Whip whites of three eggs and pinch of salt. Add to thickened mixture and beat slowly but steadily until it holds its shape when dropped from spoon. Then turn into wet molds and when firm unmold and serve with whipped cream or the egg yolks made into soft custard with pint of milk and sugar.—T. Olive Mitchell.

ALMOND BLANC MANGE.

Make a paste of four tablespoons cornstarch, wet with a little cold water. Stir this into a quart of milk, with four tablespoons sugar, and boil until thick. Flavor with a drop or two of almond extract and stir in one cupful of chopped blanched almonds. Pour into a mold and serve very cold (with whipped cream, when possible).—Mrs. Byrnes.

MAPLE MOUSSE.

One quart cream, yolks three eggs, one cup maple syrup. Let syrup boil. Whip cream lightly. Beat yolks of eggs

and add gradually one cup syrup. Stir slowly into cream. Pack in freezer with ice and salt and let stand three hours when it should be frozen.—Mrs. Stevens.

CHOCOLATE BLANC MANGE.

Two tablespoons gelatine, one-quarter cup cold water, two ounces Baker's chocolate, two cups scalded milk, one cup sugar, three eggs, one-quarter teaspoon salt and vanilla. Soak gelatine in cold water; mix sugar, chocolate and eggs, add scalded milk and cook in double boiler until coating is formed on a spoon; add soaked gelatine when dissolved; add salt and vanilla; pour into mold and chill. Serve with soft custard.—Mrs. S. H. Logan.

PINEAPPLE CREAM.

One-third box gelatine in one-half cup water, bring to boil juice one can pineapple, dissolve gelatine in this while hot, add sugar to taste, set away to cool and when it begins to thicken whip until it turns white, then add one pint whipped cream and the pineapple, cut up fine.—Mrs. W. H. Jeffery.

FRUIT CAKE.

Nine eggs, three pounds raisins, two pounds currants, one pound dark brown sugar, one-quarter pound lemon and citron peel, one-half cup fruit juice or brandy, two teaspoons soda, one teaspoon cinnamon, one teaspoon nutmeg, one teaspoon cloves, one-quarter pound almonds, one pound butter, figs if you choose, and two and one-half cups flour.—Mrs. Geo. Mitchell.

COLD WATER CAKE.

One egg, two tablespoons butter, one cup sugar, one cup cold water, one-half teaspoon soda, one teaspoon cream tartar, salt, essence, flour to mix not too stiff; bake.—J. B. Hawkshaw.

HOT GINGER BREAD.

One Egg, one cup molasses, one teaspoon soda, one tablespoon melted butter, one tablespoon ginger, one-half cup boiling water, two cups flour, salt.—Mrs. Jeffery.

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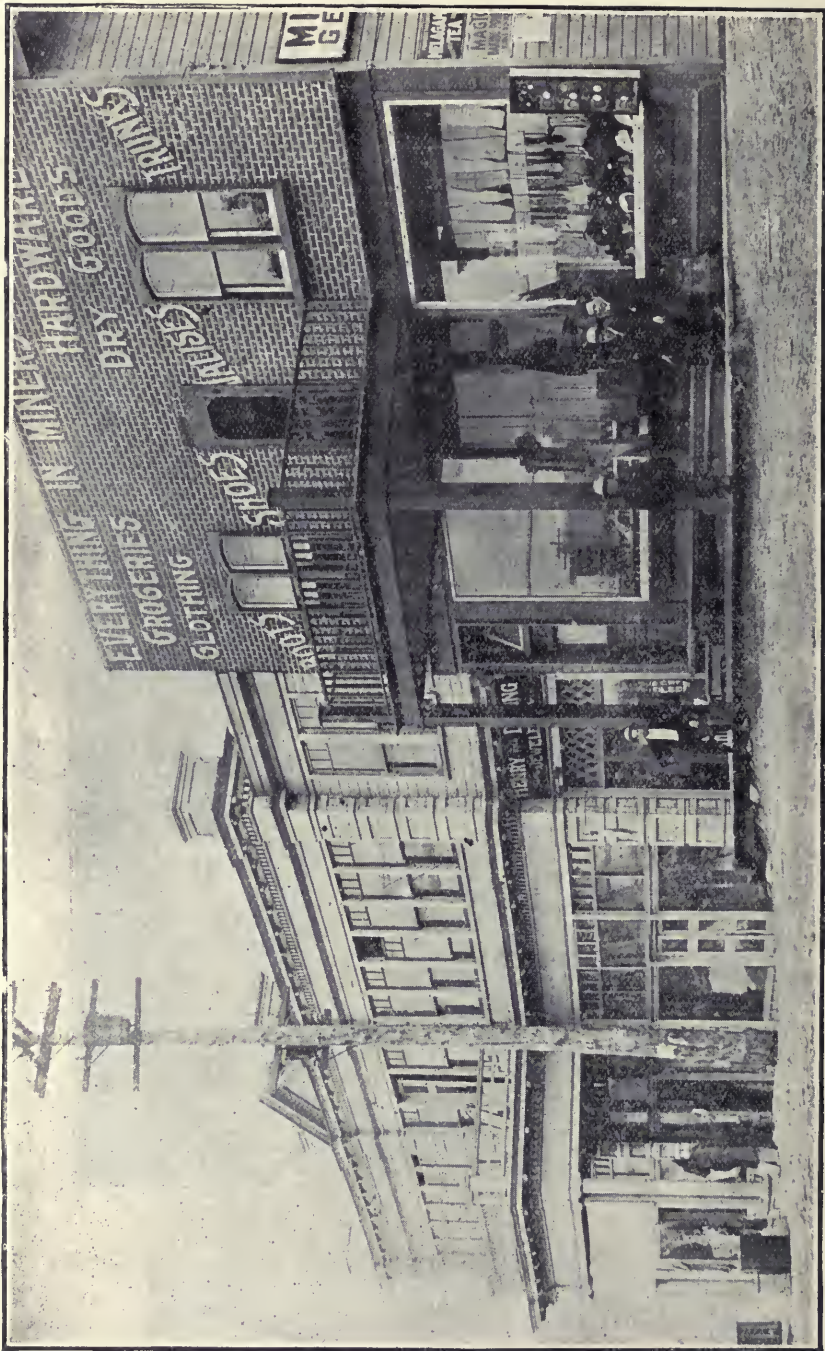
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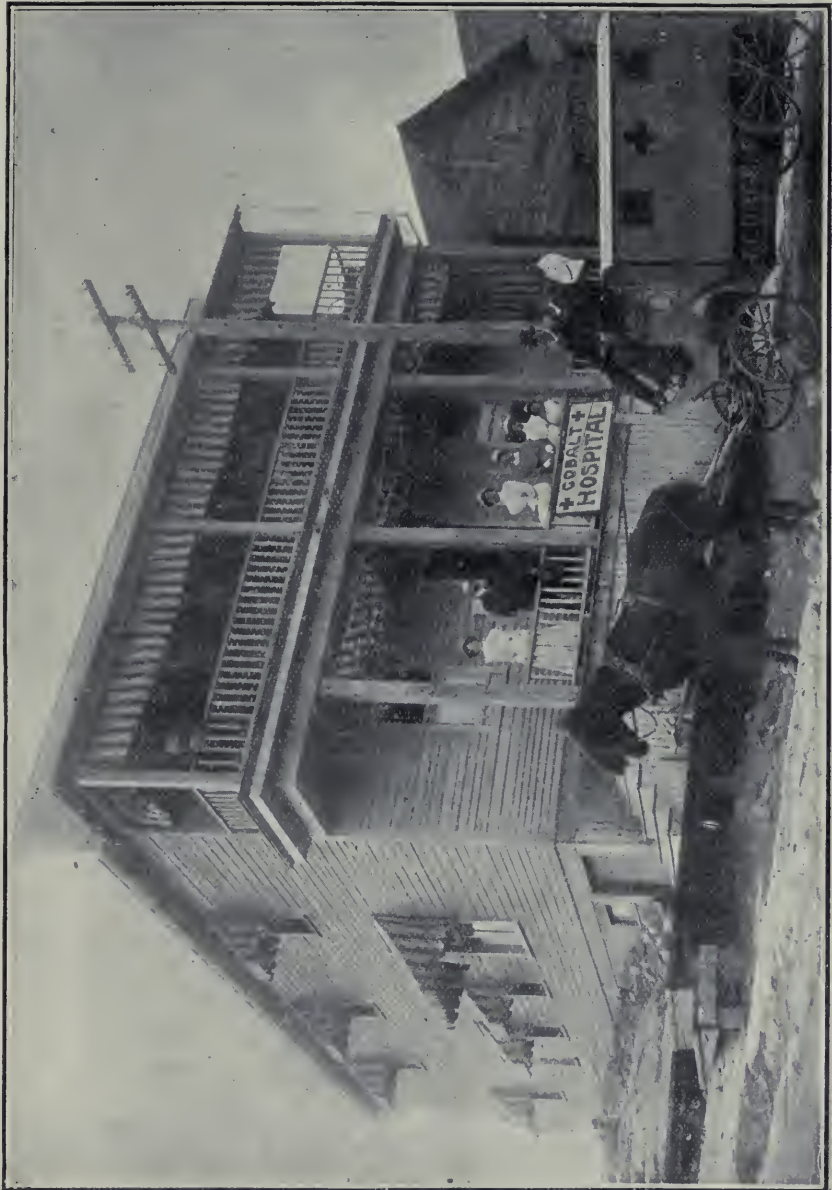
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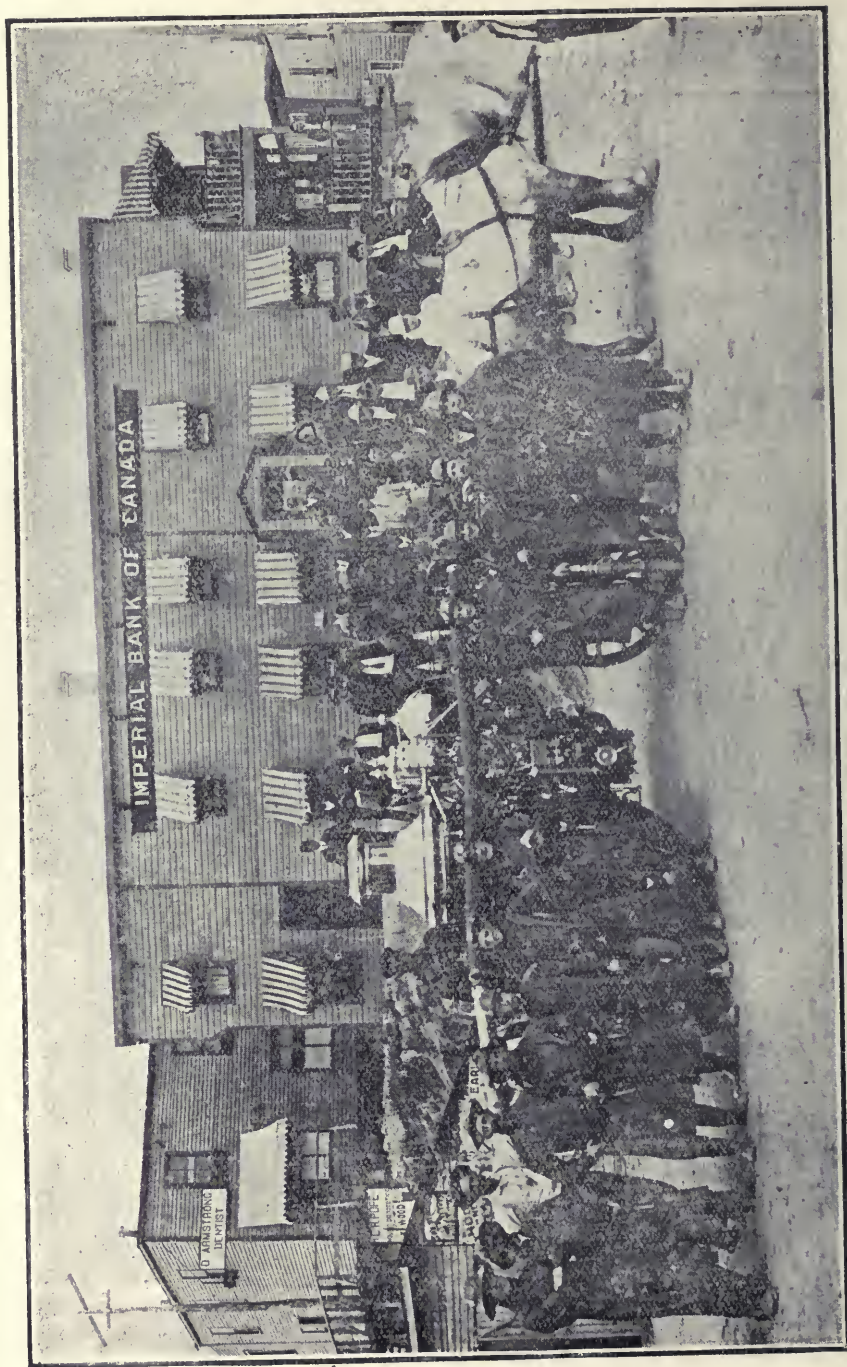
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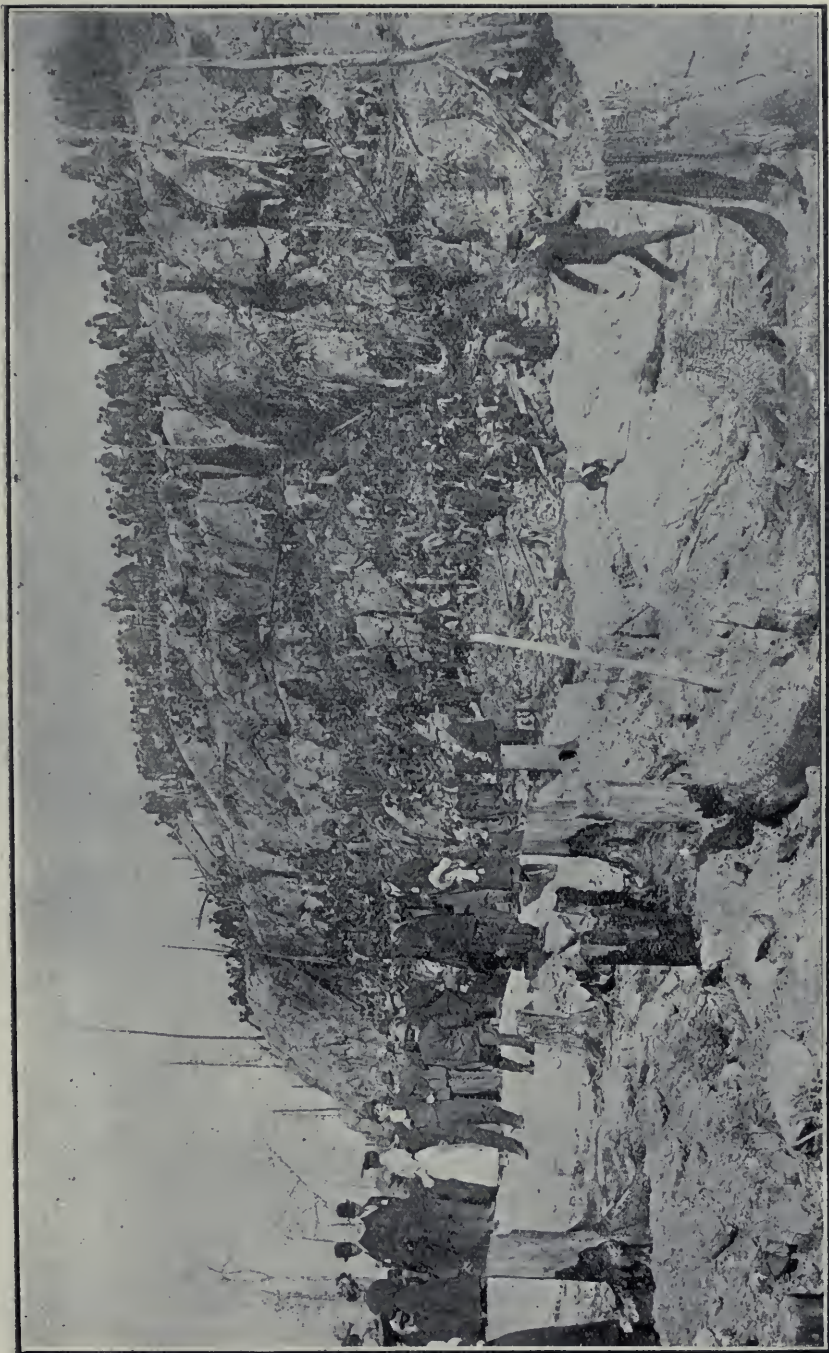
OPERA HOUSE BLOCK AND STORE OF MILTON CARR & SON.



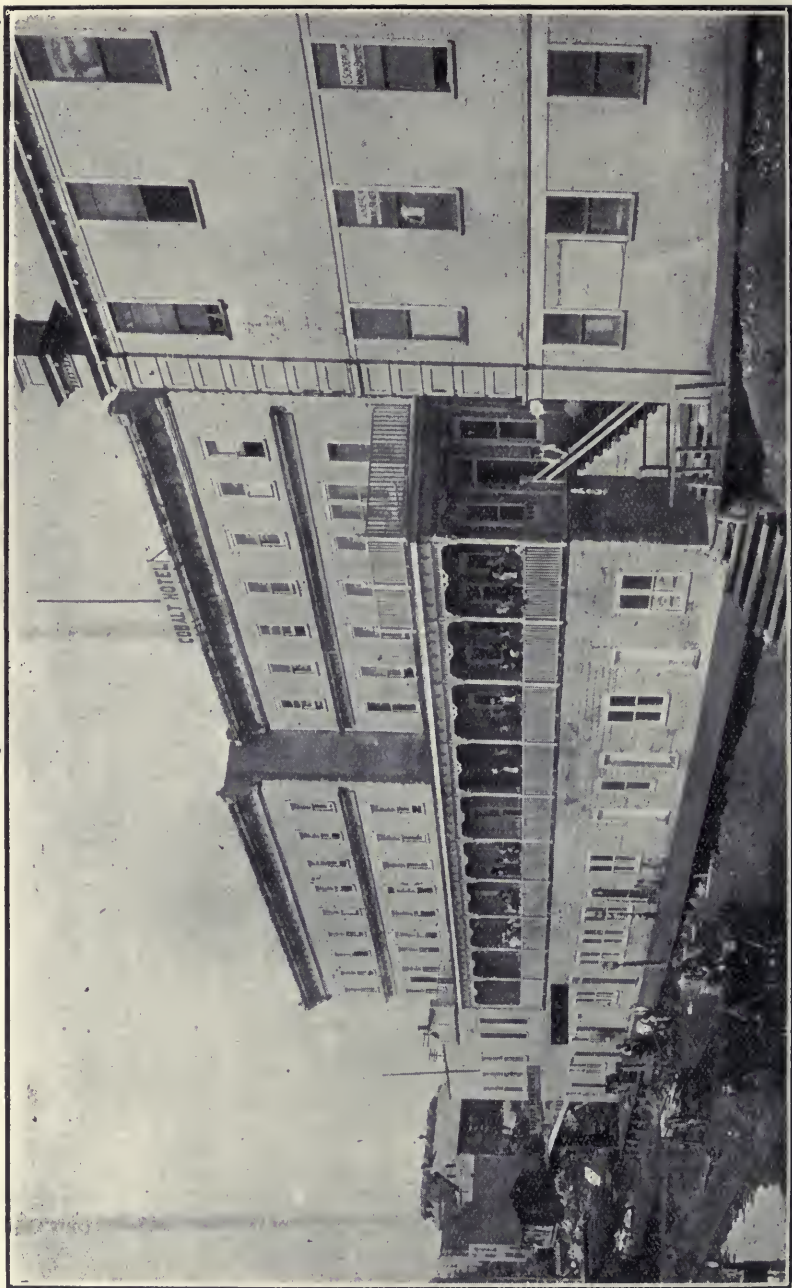
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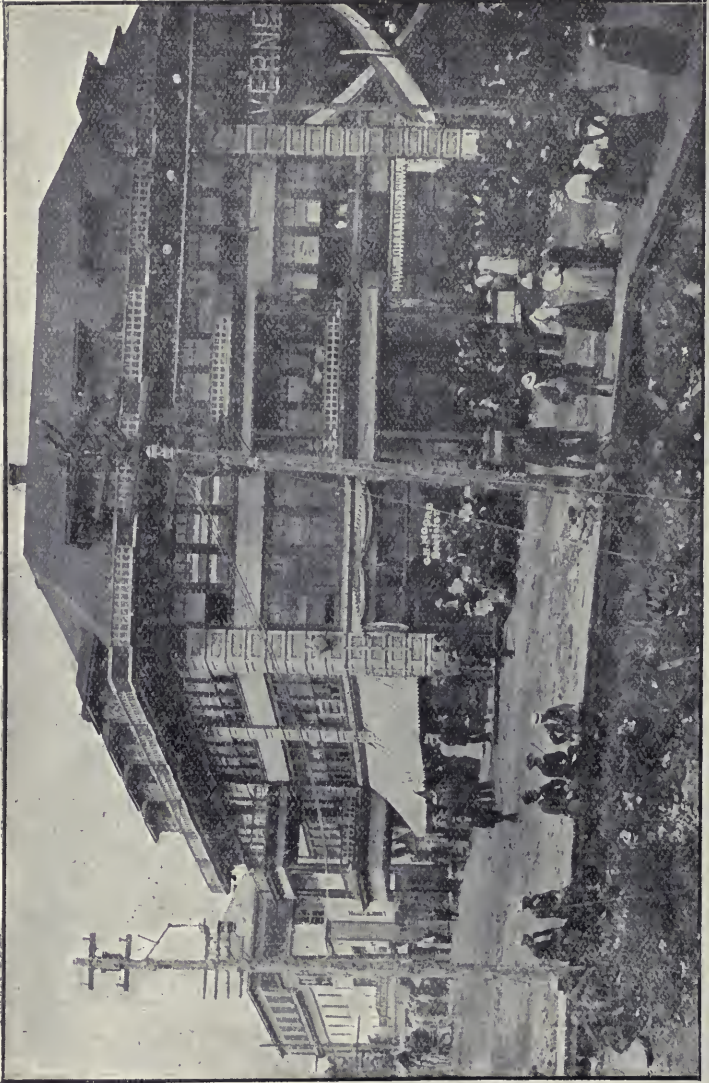
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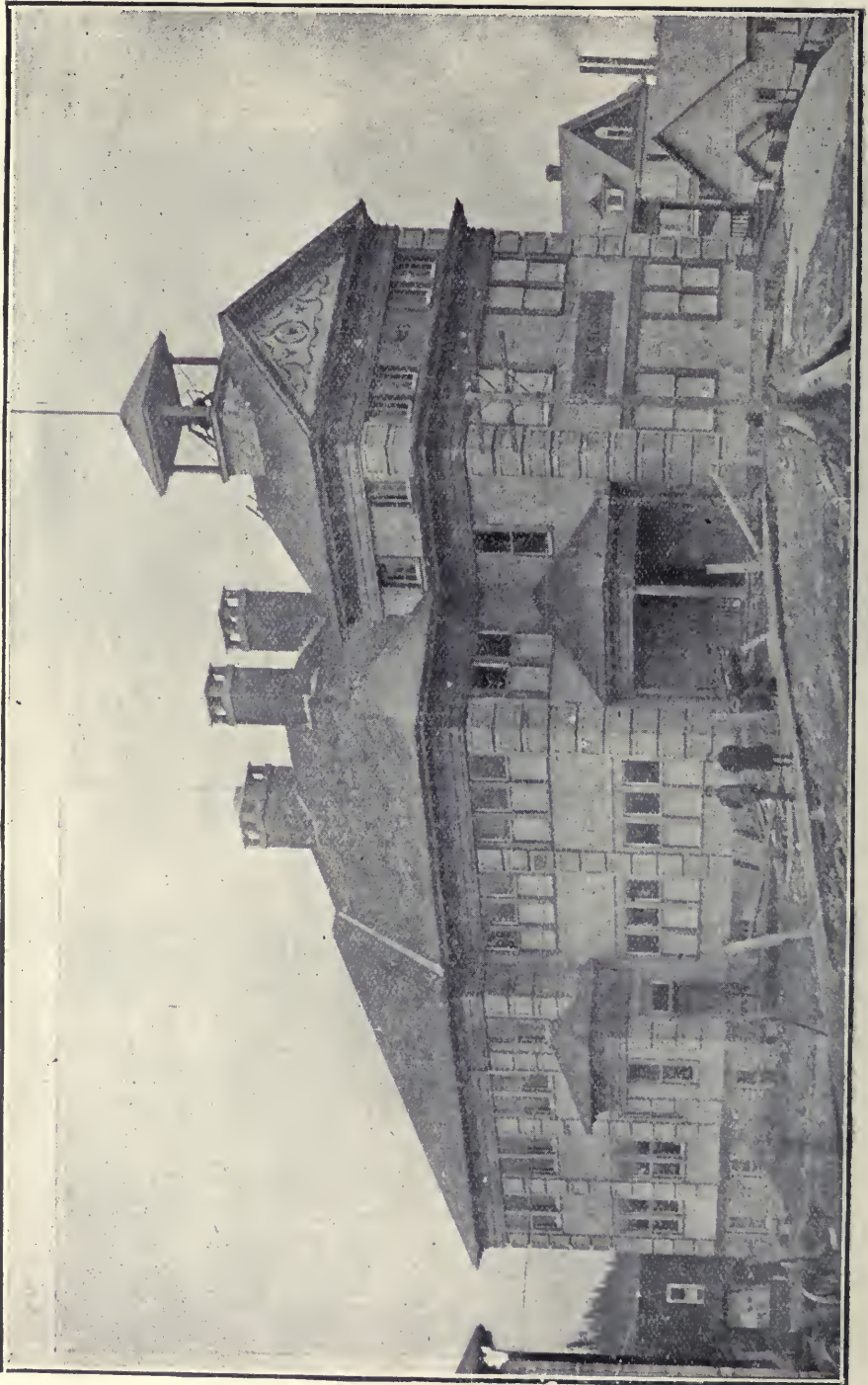
HUNTER BLOCK.



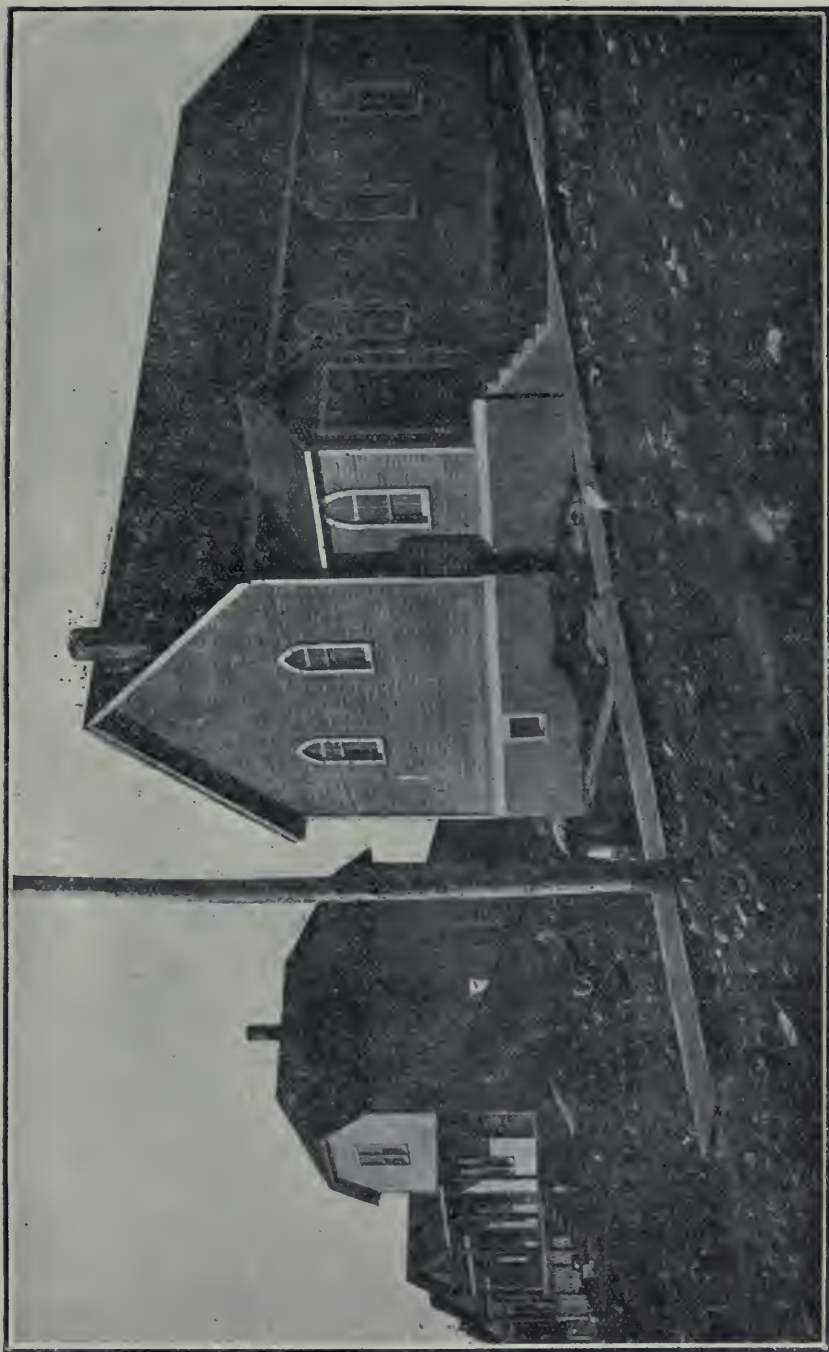
STREET SCENE, SHOWING PROSPECT HOTEL.



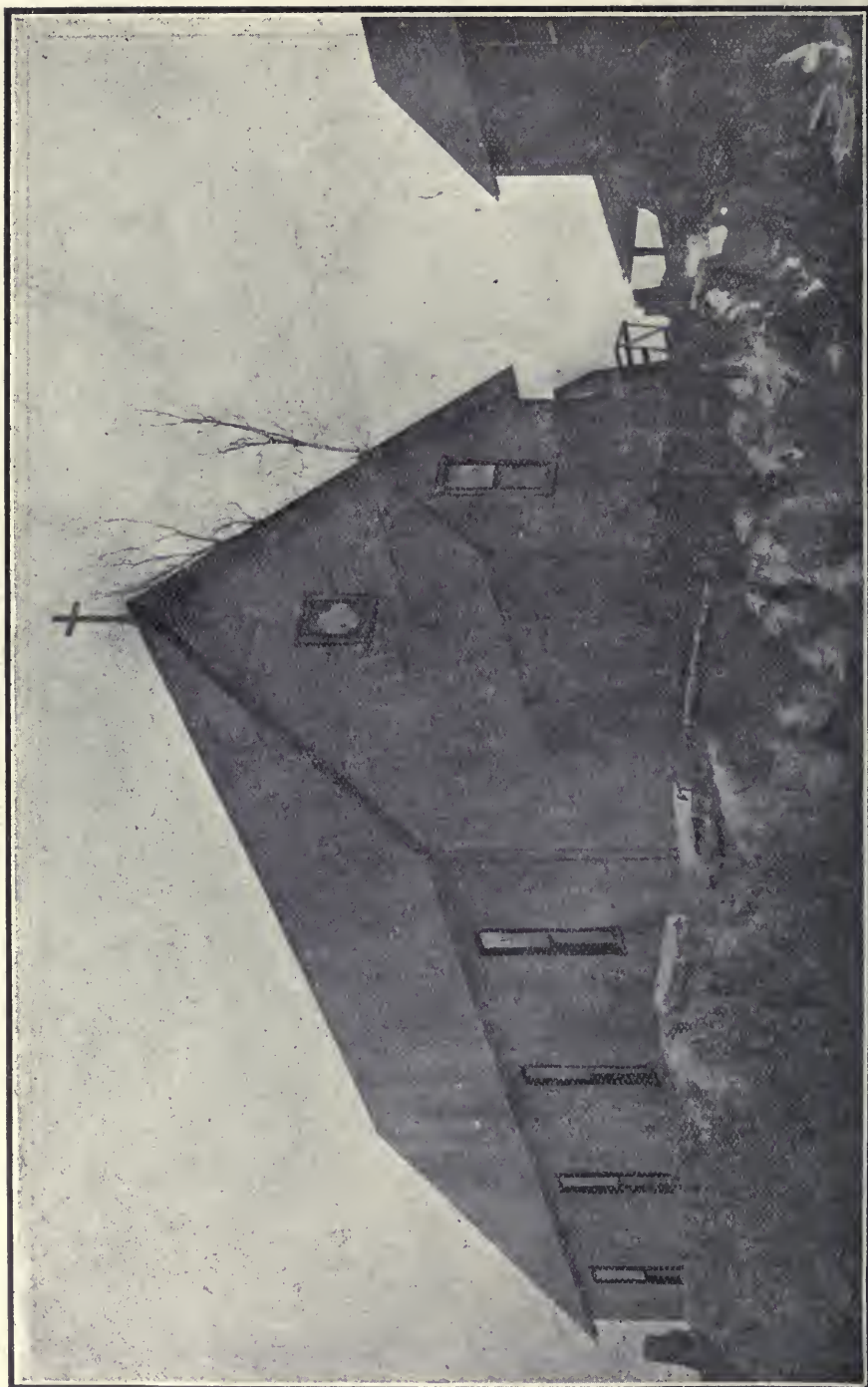
DRILLING CONTEST IN COBALT SQUARE.

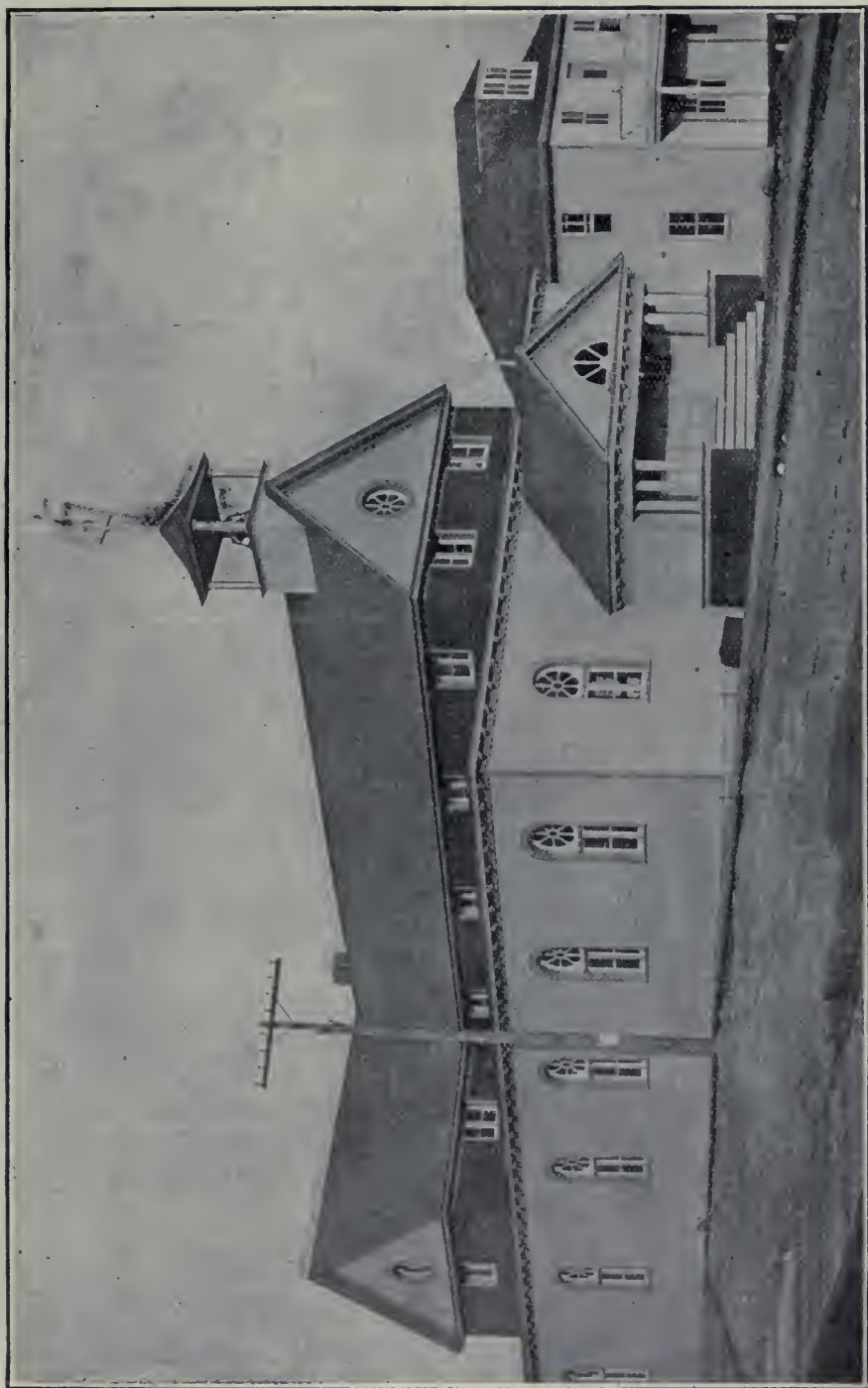


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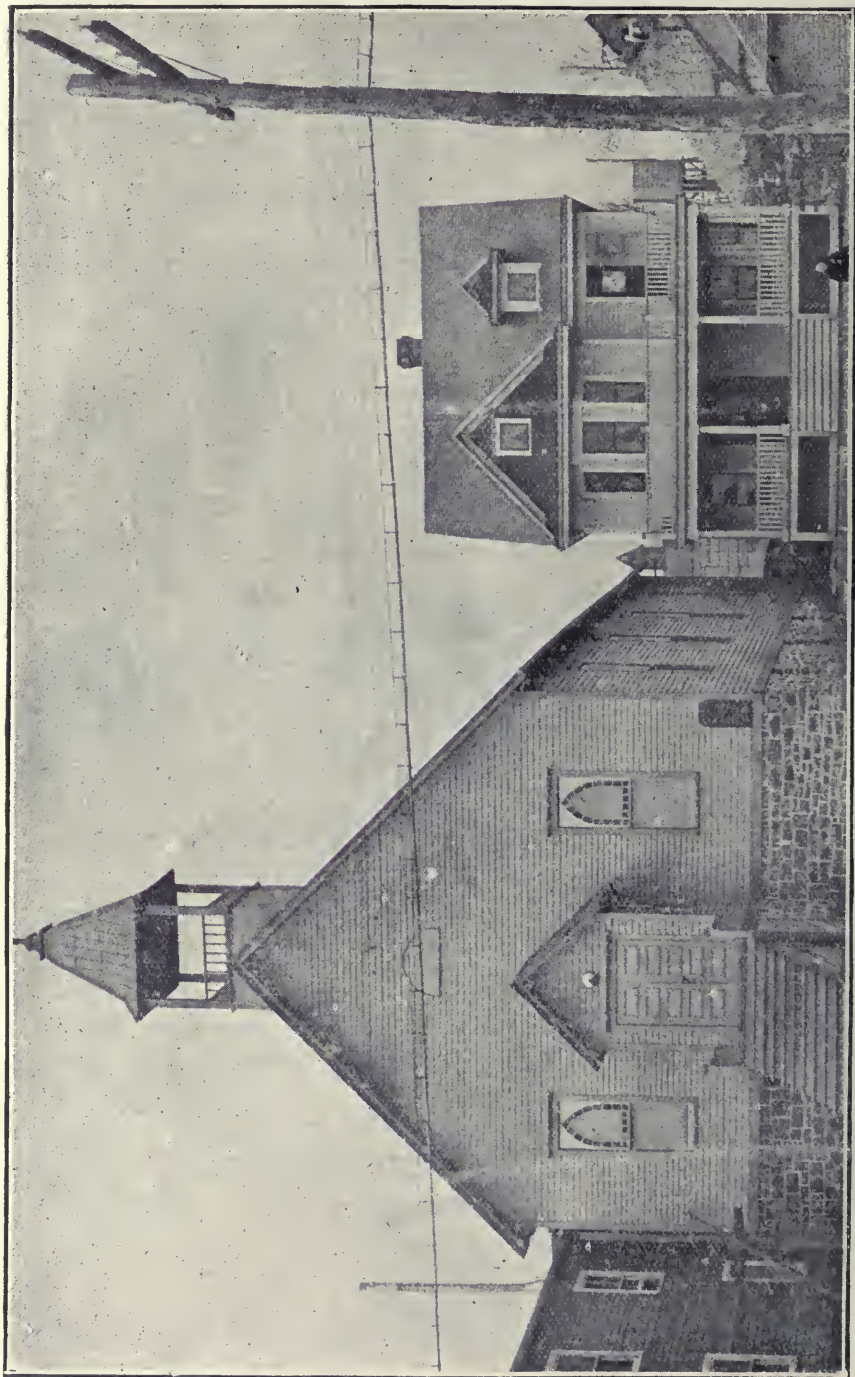


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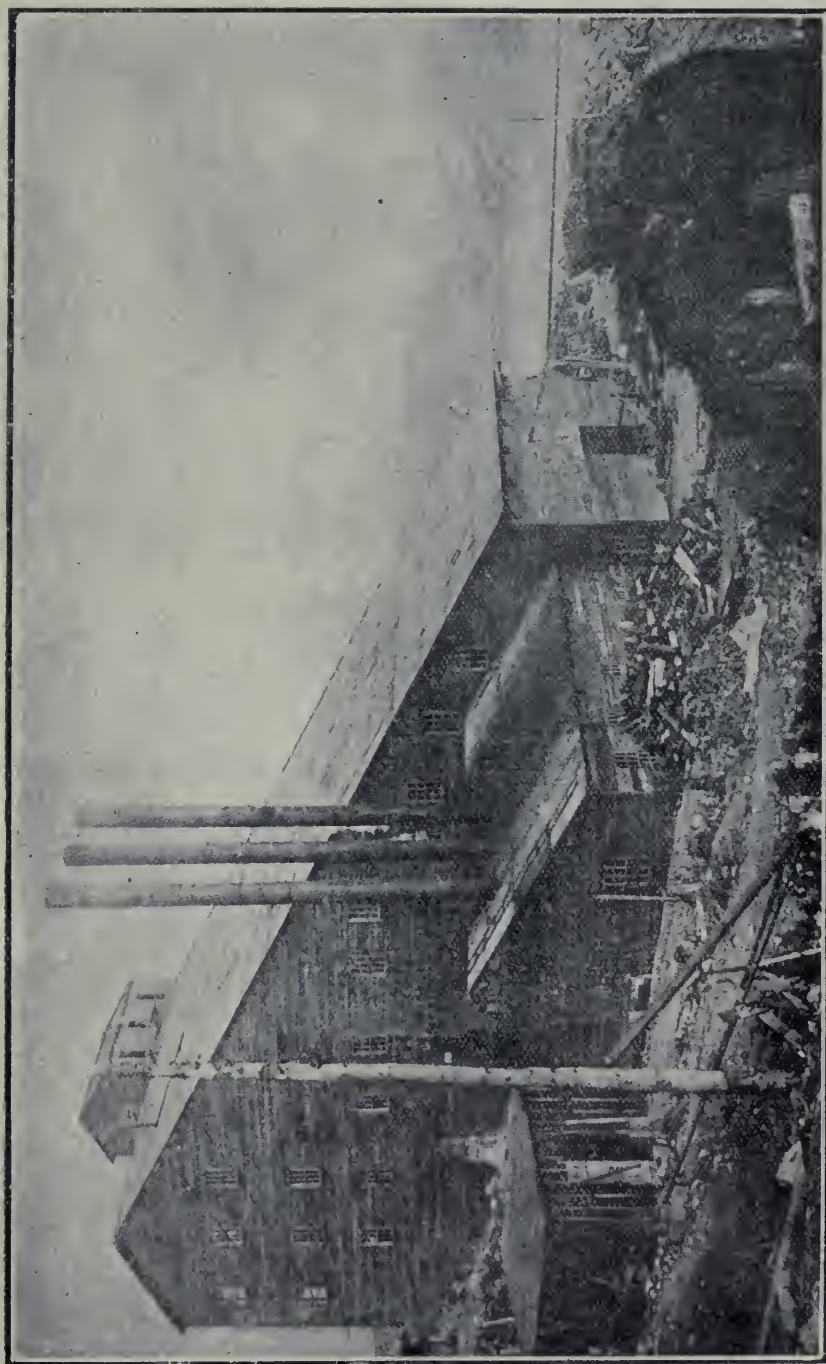
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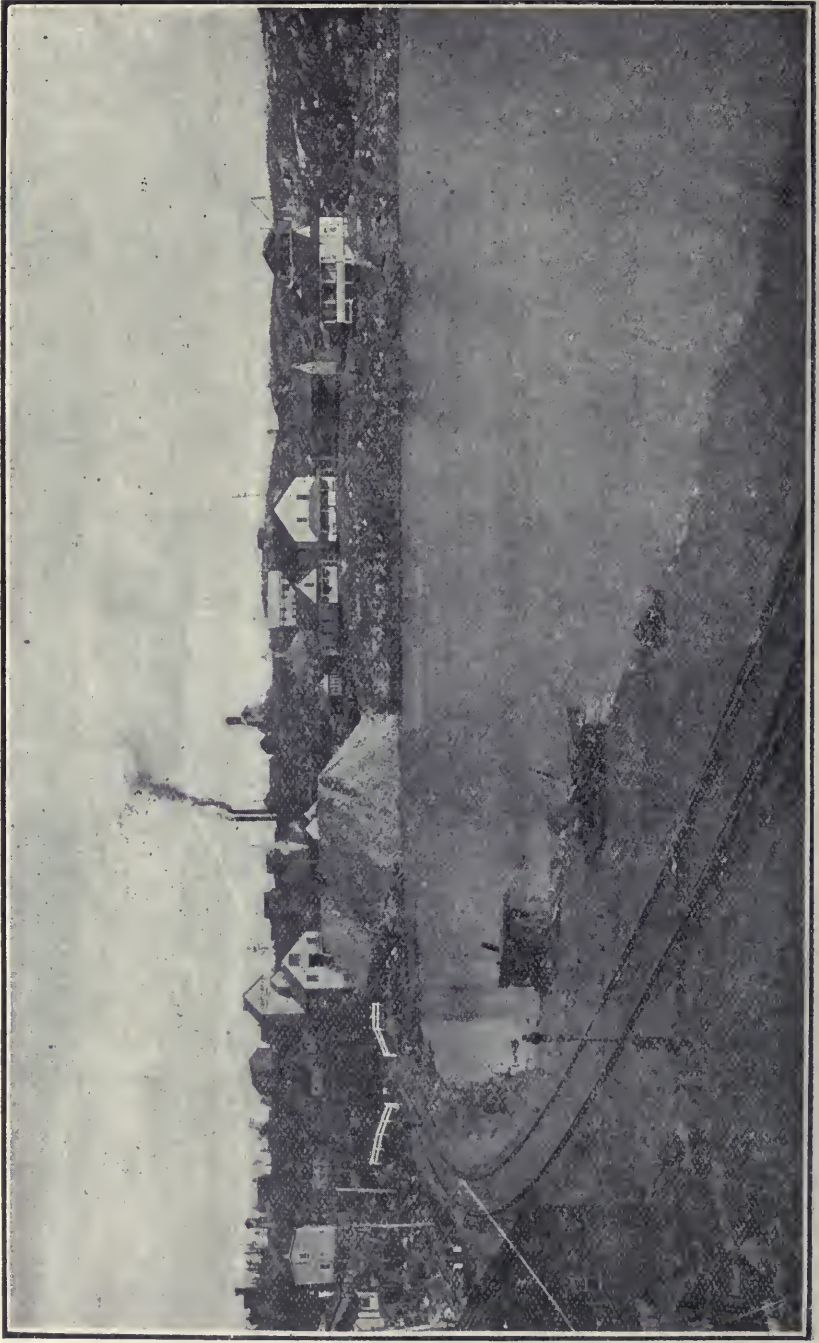
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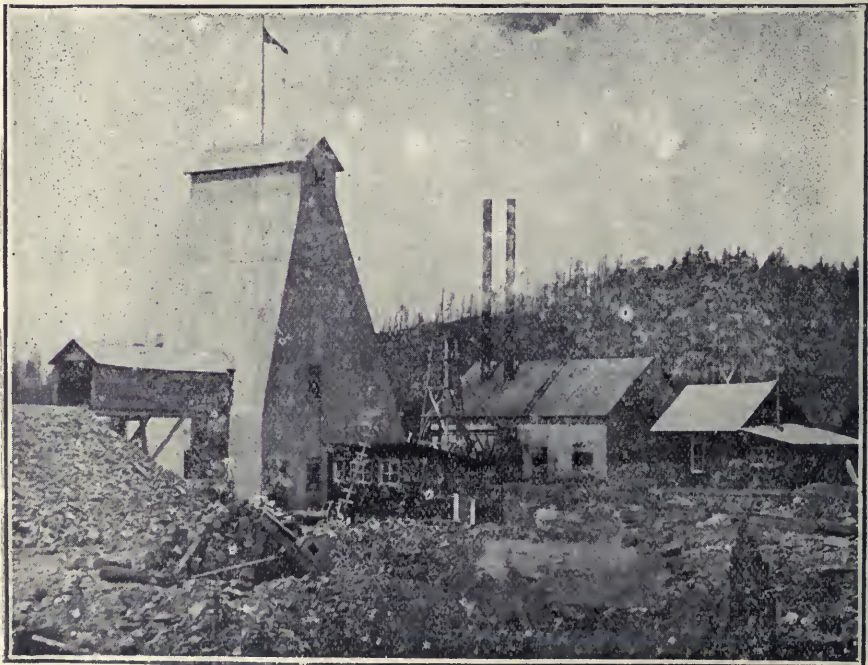
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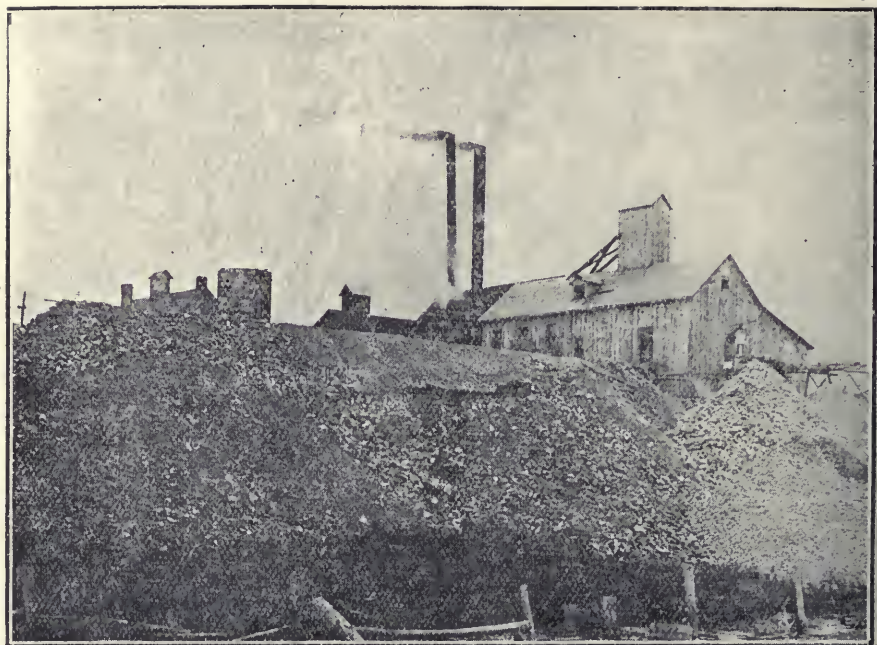
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LEMON JELLY CAKE.

One and one-half cups sugar, one-half cup butter, three eggs, one-half cup milk, two and one-half cups flour, two teaspoons baking powder. Bake in layers.—Mrs. McEwen.

JELLY.

One cup sugar, one egg, juice and grated rind of one large lemon, one tablespoon water, one teaspoon flour. Place the dish in boiling water. Let mixture thicken, spread when cool.—Mrs. McEwen.

PEACH SHORT CAKE.

Mix one quart sifted flour, three teaspoons baking powder, one-half cup butter, one-half teaspoon salt, then add beaten yolks of two eggs and milk to make a soft dough only stiff enough to be easily rolled out to fit a high pan. When done, split with a hot knife. Spread with butter and lay on pared, quartered peaches, dust with pulverized sugar place other crust on top. Spread with whipped cream, then lay halved, pared fruit on top, and dust with pulverized sugar.—C. J. McEwen.

WATERMELON CAKE.

White part, two cups white sugar, two-thirds cup butter, two-thirds cup milk, three cups flour, whites of five eggs, one teaspoon soda and two teaspoons cream of tartar. Red part, one cup red sugar, one-half cup milk, one-half cup butter, two cups flour, one cup raisins, whites of five eggs, one teaspoon soda, two teaspoons cream of tartar. Stone and roll the raisins in powdered sugar, stir into the cake and turn into middle of pan and pour the white part over and around it.

ROLL JELLY CAKE.

Three eggs, the yolks beaten with one cup sugar, two tablespoons sweet milk. Beat the whites to a froth, mix them thoroughly with the sugar. Mix one heaping teaspoon of baking powder with one cup of flour, add to the other ingredients, flavor with lemon and bake immediately in moderately hot oven. While hot remove from pan and lay on a cloth, wet with cold water, spread with jelly and roll quickly. Sprinkle with powdered sugar.—Mrs. A. Munroe.



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SOFT GINGERBREAD.

Three-quarters cup molasses, one cup brown sugar, one-half cup butter, one cup sour milk, three eggs, three cups flour, one tablespoon ginger, one tablespoon cinnamon, one teaspoon soda. Cream the butter and sugar, add the molasses, then the eggs, one at a time, and beat thoroughly. Put the soda in the sour milk, mixing it well; sift the flour and spices and add to the other mixture. Beat well. Bake in ginger cake tin.—Miss Jean Haggart.

ANGEL CAKE.

Whites of twelve eggs, two cups sugar, sifted, one and one-half cups flour, measured after sifting four times, one scant teaspoon cream tartar, one teaspoon salt, two teaspoons vanilla. Beat whites to a stiff froth, add sugar gradually, then flour and flavoring. Add the cream of tartar to the whites of eggs when partly beaten.—N. Stevens.

OUR IMPROVED ANGEL CAKE.

Whites of nine large fresh eggs or ten smaller ones, one and one-quarter cups granulated sugar, sifted, one cup of sifted flour, one-half teaspoon cream tartar, a pinch of salt added to eggs before beating. After sifting flour four or five times, measure and set aside one cup, then sift and measure one and one-quarter cups granulated sugar, beat whites of eggs about half, add cream tartar and beat until very stiff. Stir in sugar, then flour, very lightly. Put in pan and in a slow oven at once, will bake in fifty minutes. Have the pan wet with cold water, don't grease it.—Mrs. W. E. T. Barton.

DEVIL'S FOOD.

Part I.—Three eggs, two yolks and one whole, one and one-half cups sugar, one-half cup butter, one-half cup milk, two cups flour, one teaspoon soda. Part II.—Two-thirds cup chocolate, unsweetened, one-half cup brown sugar, one-half cup milk, one-half teaspoon vanilla. Boil, cool, and add to part one. Icing—Two whites beaten stiff, one small cup granulated sugar, four tablespoons water. Boil until it threads, pour in two whites and continue beating five minutes.—Mrs. Walker.

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ICE CREAM CAKE (Three Layers).

Five eggs, one and one-half cups of sugar, three-quarters cup of boiling water, two and one-half teaspoons of baking powder, one and one-half cups flour. Flavor to taste. Beat the five yolks together for five minutes, add sugar, beat again gradually adding the boiling water. Sift flour and baking powder together three times. Stir in slowly and add the whites of eggs beaten stiff the last thing and flavoring. Bake in moderate oven and use boiled icing.—Mrs. J. Ralph Gordon.

SPANISH BUN.

Three eggs, one cup brown sugar, one-half cup butter, one cup milk, one teaspoon allspice, one teaspoon cinnamon, one-half teaspoon soda, one teaspoon cream tartar, two cups flour. Beat sugar, butter and eggs to a cream, add the other ingredients having the soda and cream of tartar well sifted through the flour. Bake in moderately hot oven.—Mrs. H. Wallace.

CHRISTMAS FRUIT CAKE.

Two pounds seeded raisins, one pound currants, one pound brown sugar, one pound butter, one and one-quarter pounds flour, ten eggs, one wine glass brandy, one wine glass wine (may be left out if desired) one teaspoon cloves, one and one-half teaspoons nutmeg, one heaping teaspoon cinnamon, one-half pound mixed peel, one cup dark molasses, one teaspoon soda, dissolved in a very little warm water. Mix fruit and butter together and break in egg. Beat well together and add other ingredients, flour last. Bake three hours.—Mrs. H. Wallace.

LOAF CAKE.

Two cups sugar, four eggs beaten separately, two and one-half cups flour, two-thirds cup water, one teaspoon baking powder, pinch salt, flavoring, whites beaten to a froth stirred in last thing.—Mrs. W. E. T. Barton.

WEBSTER CAKE.

One cup sugar, one-half cup butter, two eggs, one-half cup milk, two cups flour, two teaspoons baking powder. Take one-half of the cake batter, add a cup of well floured

raisins, two tablespoons molasses, some spice, place fruit part in the cake tin and bake about twenty minutes or until a slight crust has formed on top of the cake, then draw the cake tin to the edge of the oven, being careful not to jar the cake, then turn the yellow part very carefully upon the fruit part. Bake until done. The fruit part and the yellow part should not mix together.—J. B. Hawkshaw.

EAGLE CAKE.

One cup brown sugar, half cupful butter, one cupful sour milk, one cup chopped raisins, two cups flour, one egg, one teaspoon soda, one-half teaspoon cinnamon, one-quarter teaspoon ground cloves, one-half nutmeg. Cream butter and sugar, add egg, then milk with soda dissolved in it. Stir in flour and spices and raisins well floured. Bake slowly in deep pan.—Mrs. Stevens.

STRAWBERRY LAYER CAKE.

Two cups sugar, one cup butter, one cup milk, three cups flour, whites of three eggs, yolks of five, three teaspoons baking powder. Beat well.—Jessie Pringle.

FROSTING FOR STRAWBERRY LAYER CAKE.

One scant cup of strawberries mashed, one cup powdered sugar, white of one egg. Mix all together and beat twenty minutes. Put on top and between. (Canned berries may be used). Strain, but don't mash.—Jessie Pringle.

DATE CAKE.

One-half pound butter, one and one-half cups sugar. Cream butter and sugar. Yolks of three eggs, one pound raisins, one-quarter pound almonds, two and one-half cups flour, the stiffly-beaten whites of three eggs, one teaspoon soda in a little lukewarm water.—E. MacEwen.

APPLE SAUCE CAKE.

Cream together one cupful of sugar and one-half cupful of butter. Add one cupful of raisins, seeded and chopped, dredged lightly with flour, one salt spoonful of salt, one-half teaspoonful of cloves, one teaspoonful of cinnamon, and one-half teaspoonful of grated nutmeg mixed together. Dissolve one teaspoonful of soda in a little warm water, and

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beat into a cupful of apple sauce (rather sour) letting it foam over in the bowl containing the other ingredients. Beat all thoroughly, add two cups of well sifted flour, turn into a breadpan, lined with greased paper. Bake in moderate oven about forty-five minutes.

RASPBERRY CAKE.

One-half cup butter, two eggs, one cup sugar, one and three-quarters cups flour, one cup berries, one-half nutmeg, one teaspoon soda.—Mrs. M. Carr.

COFFEE ICING.

Take strong essence of coffee and add pulverized sugar until creamy enough to spread on evenly.—Mrs. McArthur.

RASPBERRY CAKE.

One cup brown sugar, one-half cup butter, two eggs, one cup raspberry preserves, (or other small fruit), one and three-quarters cups flour, one teaspoon cinnamon, one-half nutmeg grated, two tablespoons buttermilk, one teaspoon soda. Dried currants, boiled and thickened slightly with cornstarch are a good substitute for raspberries. Use same between layers. Ice with brown sugar boiled icing.—Mrs. George Deane.

MOLASSES SPONGE CAKE.

One cup molasses, one and one-half cups flour, three eggs, one teaspoon soda. Bake in a quick oven.—Mrs. F. Munro.

COOKIES.

Soft cookies, one heaping cup of butter, one and one-half cups sugar, two eggs, three tablespoons sour milk, a small teaspoon soda, and as little flour as will roll them out. Do not roll them thin. Sprinkle over with sugar before cutting out and press it in slightly with rolling pin.—Mrs. F. Munro.

COCOANUT COOKIES.

Two cups of white sugar, one cup of butter, two cups of grated cocoanut, two eggs, one teaspoonful of baking pow-

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der, and mix with enough flour to roll easy. Roll very thin, bake in a quick oven, but not brown.

MACAROONS.

Whites of three eggs beaten to a stiff froth, beat in one cup of granulated sugar. Set this over boiling kettle to steam for twenty minutes, stirring occasionally. Mix with two heaping cups of shredded cocoanut, one tablespoonful of dry cornstarch, one-half teaspoon extract of almond and one-half cup of chopped walnuts. Then add whites of eggs, mix thoroughly, form in small balls and bake on buttered paper about forty minutes in slow oven.—J. M. Freer.

RAISIN PUFFS.

Two eggs, one-half cup butter, two teaspoons baking powder, two tablespoons sugar, two cups flour, one of milk, one of raisins, chopped very fine; steam one-half hour in small cups, serve with sauce.—Mrs. W. E. T. Barton.

CHEESE STRAWS.

One cup grated cheese, one cup flour, one-half cup butter, one-half teaspoon salt, a little cayenne pepper. Moisten with ice water. Roll out thin and cut in half-inch strips. Bake in a hot oven.—Mrs. Stevens.

COCOANUT HILL CAKES.

Whites of three eggs beaten until stiff, add two cupfuls of shredded cocoanut, three-quarters of a cupful of sugar. Bake a few minutes in a quick oven.—Mrs. Walker.

PIN WHEELS.

One pint flour, one-half cup butter, two small teaspoons baking powder, mix as for biscuit with sweet milk, spread when rolled out to one-half inch thickness with butter, sugar, cinnamon, currants. Roll like jelly roll, cut in slices and bake in a quick oven.—Mrs. Walker.

PEANUT DROPS.

Two tablespoons butter, two tablespoons milk, one-quarter cup sugar, one egg, one cup flour, one teaspoon baking powder, one-half cup peanuts chopped fine, one-half

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teaspoon lemon juice, a little salt. Drop from a teaspoon on buttered tins. Bake twelve or fifteen minutes.—Mrs. Stevens.

NUT CAKE MACAROONS.

Whites of three eggs beaten to stiff froth and mixed with cupful of chopped walnuts. Add one-quarter cupful of sugar and one-half cup grated chocolate. Drop in spoonfuls and bake five minutes in quick oven.—Mrs. Walker.

DATE COOKIES.

One-half cup butter, one cup sugar, two eggs, one-half cup milk, two teaspoons baking powder, flour to make a stiff dough, cream butter, add sugar, then the eggs one at a time. Roll very thin and put together with the following filling and bake: One package dates, half a cup water and a cup of sugar. Boil until soft and cool before using.—Mrs. Byrnes.

SUGAR COOKIES.

Two eggs, two-thirds cup butter, one cup sugar, one-half teaspoon soda, one teaspoon cream tartar, two teaspoons milk.—Mrs. W. H. Jeffery.

MACAROONS.

Beat whites three eggs with one cup sugar and one tablespoon corn starch, place bowl in boiling water; stir constantly. Then add two cups cocoanut flavoring, drop on oiled paper, bake slowly.—Mrs. W. H. Jeffery.

BACHELORS' BUTTONS.

One-half cup butter beaten with three-quarters cup brown sugar, add one egg well beaten, one-half teaspoon soda and one-half teaspoon cream of tartar sifted with two cups of flour. Mix soft, roll out, cut with quite small cake cutter. Bake in quick oven. Spread jelly on one and cover with another.—Mrs. S. H. Logan.

NUT CAKES.

Two-thirds cup of butter, one cup sugar, three eggs, pinch of cinnamon, two small cups flour, two heaping teaspoons baking powder. Mix well and add one-half cup chopped



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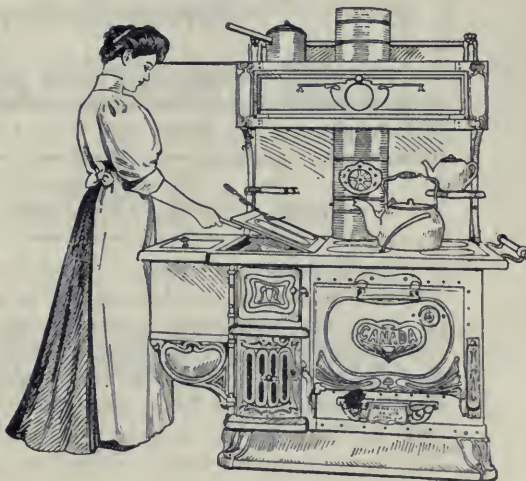
being unsatisfactory? Ever hear anything but praise of their baking performance, of their economy in fuel, of their fire being easily kept going? In short, did you ever hear a disparaging word against them in any shape or form? They have been on the market for years and today stand (as always) without an equal in Canadian stovedom. Thousands are in daily use, a source of pleasure in the kitchen.

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walnuts, one-half cup chopped raisins and one-quarter cup currants. Roll into small balls and drop on buttered tins. Bake in moderate oven.—Mrs. H. Wallace.

ROCKS.

One cup white sugar, one-half cup brown sugar, one cup shortening, three eggs, six tablespoons milk, one teaspoon soda, two cups flour, one cup rolled oats, one pound seeded raisins and one cup walnut meats chopped fine, and flour to make as stiff as can be stirred with a spoon. Drop on a greased pan from a teaspoon, leaving space between.—E. MacEwen.

OAT CAKES.

Three cups rolled oats, two and a half cups flour, one cup butter and lard mixed, pinch of salt, one cup sugar, one teaspoon soda, one-half cup buttermilk. Cream shortening and sugar, add salt. Dissolve soda in milk, add to the mixture, stir in rolled oats and lastly the flour. Bake quickly.—Mrs. J. Ralph Gordon.

OATMEAL COOKIES.

One cup flour, two cups oatmeal, one-half cup butter, one egg, three-quarters cup sugar, one-quarter cup milk, one teaspoon soda.—Mrs. W. H. Jeffery.

OATMEAL NUGGETS.

Two eggs, one cup sugar, butter the size of an egg, one-quarter pound nuts, three cups rolled oats, one teaspoon baking powder, one pinch salt, flour to make a stiff batter. Drop with a teaspoon.—E. MacEwen.

OATMEAL OR ROLLED OATS MACAROONS.

One tablespoon of butter, one cup white sugar, two eggs beaten separately, one tablespoon of milk, one tablespoon of flour, two teaspoons baking powder, three and one-half cups rolled oats, one teaspoon almond extract. Mix butter and sugar to a cream, add eggs when beaten light. Mix baking powder with flour, butter bottom of pan and drop one spoon of batter to each macaroon.—A. K. M.

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GINGER SNAPS.

One cup molasses, one cup brown sugar, half cup lard and melted butter together, one large teaspoon ginger and cinnamon, half a teaspoon cloves, one teaspoonful soda dissolved in half a cup of boiling water. Stiffen with flour. Roll and bake—Mrs. F. Munro.

GINGER SNAPS.

One cup butter and lard, one cup molasses, one cup brown sugar, one teaspoon soda, one teaspoon ginger, one teaspoon cinnamon. Mix altogether and let it boil up just once and stir in soda. When cool enough to handle, mix in flour enough to roll nicely.—Mrs. H. Wallace.

GINGER SNAPS.

One cup molasses, one cup sugar, one-half cup butter, one-half cup water, one teaspoon ginger, two teaspoons soda. Bring the water, ginger and soda to a boil, melt the butter in it, and add the other ingredients. Flour enough to roll out very thin.—Mrs. Stevens.

FRIED CAKES WITHOUT EGGS.

Take one and one-half cups of sugar, one cup of thick cream, two cups sour milk, one teaspoon of cinnamon and soda, and flour to stiffen roll, cut into rings, and fry in very hot lard.

DOUGHNUTS.

One egg, one cup of sugar, one cup of milk, one tablespoon of melted butter, two teaspoons of baking powder, a pinch of salt, and a little nutmeg. Cut out round and fry in hot lard.

FRITTERS.

Two eggs, one cup milk, one tablespoon butter, one soda, two tablespoons cream of tartar, flour to make a thick batter, cut in two apples and fry on hot lard in spoonfuls.—Mrs. Presley.

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GRAHAM GEMS.

One egg, a quarter cup of sugar, one cup thin cream or milk, one and three-quarters cups of Graham flour, two teaspoons baking powder, one tablespoon butter, pinch of salt. Bake in a hot oven in gem tins.—Mrs. Mortin.

KANAS PUFFS.

One cup sugar, one-half cup butter, one-half cup molasses, one cup sour milk, one teaspoon soda, one cup chopped raisins, one cup currants, flavor with cloves and cinnamon, make a little stiffer than you would for cake. Bake in little gem pans.—J. B. Hawkshaw.

VANILLA WAFERS.

Take one cup sugar, two-thirds cup of butter, four tablespoons milk, one teaspoonful of vanilla, one and one-half teaspoonful of baking powder, flour to make soft dough roll very thinly. Cut in any shape desired.—Mrs. J. Howard Camubell.

VANILLA COOKIES.

One cup sugar, two-thirds cup butter, two eggs, one tablespoon vanilla, one teaspoonful soda, flour enough to roll out.—Mrs. M. Carr.

CREAM PUFFS.

One cupful hot water, one-half cupful butter, one cup sifted flour, three eggs. Put water and butter on stove, when boiling mix in sifted flour; take from stove and stir to a paste. When cool, stir in the eggs without beating, one at a time; stir five minutes. Drop in tablespoonfuls in a buttered pan, allowing some little space between each cake. Bake in a hot oven twenty-five minutes, being careful not to open the door too often. When done and cold, cut a slit in cake and fill either with whipped cream or the following made custard.

CUSTARD.

One cupful milk, one-half cupful sugar, one egg, three tablespoons flour, vanilla. Stir sugar and egg well together; heat milk in double boiler and when scalding hot

take from stove and pour gradually over the sugar and egg, stirring all the time; return to fire, and add flour wet up in a little milk; cook until thick, being careful to remove before it curdles; add flavoring and when cold put into cakes.—Mrs. Walker.

ORANGE MARMALADE.

Take marmalade oranges weighing three pounds. For every pound fruit add three pints water and five pounds sugar. After cutting the fruit thinly, add water and let stand for twelve hours, then boil one hour, after which add sugar and let stand over night, then again boil till jells. Grape fruit used in this way makes equally as nice marmalade.—Mrs. J. Howard Campbell.

ORANGE MARMALADE.

Twelve oranges and three lemons (slice very thin and remove all seeds), add one gallon water and let stand thirty-six hours. Simmer three hours, add eight pounds sugar and cook two hours.

CRAB APPLE JELLY.

Wash and cut out any imperfections, set on the stove and cover with water, cook slowly until soft enough to strain. Then take them off and strain through a jelly bag. To every four pints of juice use three pints of sugar; heat the sugar very warm in the oven. Boil the juice fourteen minutes, stir in the warm sugar and boil together three minutes. Turn into moulds.—Mrs. A. Munroe.

MANSE MARMALADE.

Six naval oranges, two lemons, eight pounds granulated sugar and four quarts water. Slice oranges and lemons very thin, pour the water over them and let stand thirty-six hours. Then boil about two hours. Add the sugar and boil quickly until it will jelly (about half an hour).—Mrs. J. D. Byrnes.

ORANGE MARMALADE.

One dozen oranges, one-quarter dozen lemons, three quarts water, eight pounds sugar. Slice fruit very thin, cutting each slice into three or four pieces, remove seeds.

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turn water over it, let stand twenty-four hours, then boil two or three hours, until tender. Add sugar and boil one-half hour longer, turn into tumblers. When cold cover and keep in cool place.—Mrs. Geo. Mitchell.

ORANGE ICE.

Four cups water, two cups sugar, two cups orange juice, one-quarter cup lemon juice, grated rind of two oranges, one teaspoon gelatine to one pint liquid. Make a syrup by boiling water and sugar twenty minutes. Add gelatine soaked in a little cold water, then fruit juice and grated rind. Cool, strain and freeze. Fill mould with orange ice and fill centre with Italian Meringue.—Mrs Stevens.

ITALIAN MERINGUE.

One-half cup sugar, one-third cup water, one-quarter teaspoon gelatine, one teaspoon cold water, whites of three eggs, one cup of thin cream, one teaspoon vanilla. Boil sugar and water until syrup will form a soft ball in cold water. Add whites of eggs beaten stiff, then dissolved gelatine. Set in pan of cold water and beat until mixture is cold, then add whipped cream.—Mrs. Stevens.

GINGER WINE.

Three drams essence of ginger, two drams essence of cayenne, one-half ounce tartaric acid, three pounds granulated sugar, three quarts boiling water, brown three table-spoons sugar, add one-half cup water. Put all ingredients into a large kettle and pour boiling water over them. Bottle when cold.—E. McEwen.

LEMON SYRUP.

Juice of six lemons, rinds of three lemons grated, four ounces citric acid, five pounds granulated sugar, four pints boiling water. Stir thoroughly several times in twenty-four hours. Strain, bottle. Use for lemonade.—Mrs. Geo Mitchell.

BANANA SHERBET.

Boil together for five minutes one pint sugar and one quart of water, let cool, add juice of one lemon and two

oranges and one dozen fine ripe bananas peeled and mashed very fine. Freeze until begins to thicken, then add beaten whites of three eggs. Freeze like ice cream. Serve in glasses, with cherry on top.—Mrs. Geo. Mitchell.

LEMON ICE.

Two quarts milk, one quart sugar, juice of five lemons, put sugar and lemon juice in freezer. Add the milk and freeze.—Mrs. Stevens.

LEMON FOAM.

One cup of boiling water, the rind and juice of two lemons, three-quarter of a cup of white sugar, two dessert spoons of cornstarch moistened in cold water. Remove from fire and fold in whites of two eggs beaten stiffly.

Custard for same—One pint of milk, yolks of two eggs, sweeten to suit taste and flavor with vanilla. Let come to boil and set away on ice.—J. M. Freer.

LEMON ICE.

Two quarts water, two pounds sugar boiled and skimmed, when cold add juice of six lemons, sliced rind of four, infuse one-half hour, strain into freezer without pressing and stir in, lightly beaten, whites of six eggs.—A. K. McArthur.

WHIPPED CREAM.

Fill a bowl or pan with chopped ice and place on top of it a smaller bowl; cover closely with newspapers and let it stand until the smaller bowl becomes thoroughly chilled, then put a pint of rich sweet cream into the bowl. Whip the cream until it becomes a firm froth. Continue to whip until the cream is all changed, keeping the bowl on the ice all the time. Sweeten with two ounces of pulverized sugar and a teaspoonful vanilla. Whip constantly while adding the sugar and flavoring. Place on ice or in the refrigerator until ready to serve on any fruit or pudding.—Mrs. M. Carr.

GINGER BEER.

Eight pounds sugar, four pails water, seven ounces ginger root well pounded, one ounce tartaric acid, one ounce

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cream of tartar, four lemons or more, one pint yeast, let stand twelve or fifteen hours, then bottle tightly; fit for use in two weeks. Put on ice before using. Delightful drink.—Mrs. J. Howard Campbell.

CANDY

SEA FOAM.

Three cups of light brown sugar, one-half cup of water Boil until it threads. Pour into the well beaten white of one egg, beat well, add one cup of chopped walnuts. Put on buttered plates to cool.

FUDGE.

Two squares of Baker's chocolate, two cups of sugar, one cup of milk, one scant tablespoon of butter. Boil until it forms a soft ball when dropped in cold water. Take from fire, beat well, pour on buttered plates and set out to cool. Flavoring may be added if desired.

BUTTER SCOTCH.

Take two cups of sugar, two tablespoonfuls of water, piece of butter the size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.—E. A. S.

CHOCOLATE CANDY.

One cup brown sugar, one cup white, one cup molasses, one cup milk, one cup chocolate, butter the size of a walnut

MAPLE CREAM.

Four cups of brown sugar, two cups of milk, boil till it hairs, then whip until firm and flavor with vanilla.—A. K. McArthur.

TURKISH DELIGHT.

Four cups granulated sugar, two ounces sheet gelatine (five sheets to ounce), two tablespoons orange flower water, juice of one lemon, two cups boiling water, melt gelatine.

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add ingredients, boil five minutes, dip dishes in cold water, turn on candy. Next day cut in squares, roll in powdered sugar.—Mrs. W. H. Jeffery.

HICKORY NUT CANDY.

Two cups sugar, one-half cup water, one cup nuts, boil without stirring the sugar and water until thick enough to thread. Flavor and set the pan in which it has boiled in cold water. Stir until it becomes white. Add nuts. Turn into flat tins and cut in squares when cold.

PATIENCE CANDY.

Carmelize one cup of granulated sugar until very brown then add one of milk and stir until sugar is dissolved, when add piece of butter the size of walnut and two cups of granulated sugar. Let boil until it just begins to string, take from fire and beat until it cools, flavor with vanilla and add one cup of chopped walnuts.—J. M. Freer.

COBALT BLOOM.

Three cups brown sugar, three-quarters cup milk, two tablespoons butter, one cup chopped peanuts or walnuts. Boil sugar and milk until it threads. Add butter and nuts, and let cool. Beat until it hardens, and cut into squares.—Mrs. Stevens.

TOMATO SAUCE TO SERVE WITH BEEF LOAF.

Strain one-half can of tomatoes and heat. Cream one tablespoon butter and one tablespoon flour. Add to this heated tomato and season with salt, pepper and parsley.—Mrs. S. H. Logan.

TOMATO JELLY SALAD.

One can tomatoes, one tablespoon sugar, a small onion, two stalks celery, salt to taste, one small package gelatine. Cook tomatoes, onion and celery for about fifteen minutes. Add sugar and salt and strain. Then add the gelatine dissolved in water. Let boil and set in mould to harden. Serve with salad dressing.—Mrs. Stevens.

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TOMATO JELLY.

Strain through a cloth a can of tomatoes. Dissolve one-half box of "Knox's Gelatine" in part of the tomato juice; heat the remainder of juice and when hot pour it on the dissolved gelatine. Season with salt and pepper and pour into a mould.—Mrs. Walker.

TOMATO BUTTER.

Ten pounds of tomatoes peeled and cut fine. Add one quart vinegar. Cook until thick (like jam). Add three pounds brown sugar, one tablespoon of salt, one-half teaspoon cayenne pepper, one dessert spoon ground cloves, one dessert spoon allspice, one dessert spoon cinnamon. Mix spices in the sugar, add vinegar and put into tomatoes when they are beginning to thicken.

TOMATO JELLY.

One can tomatoes, cover with vinegar over night. Put on stove. Add three cups light brown sugar, one-quarter teaspoon red pepper. Boil four hours.—E. McEwen.

SPICED GRAPES.

Wash thoroughly, simmer till soft in just enough water to cover them, press through a sieve to remove stones and skins. To ten pounds fruit add five pounds sugar, two quarts vinegar, one tablespoon ground cinnamon, two teaspoons ground cloves, one allspice, grate one nutmeg, return to fire and boil down.—J. B. Hawkshaw.

GRAPE CATSUP.

Five pounds grapes, three pounds sugar, one pint vinegar, one teaspoon each of cloves, cinnamon and black pepper, half a teaspoon salt. Let grapes come to a boil, put through a sieve to remove skins and seeds; return to stove, add sugar, vinegar and spices and let boil till thick as desired. Very nice with cold meats.—Mrs. Mortin.

GRAPE BUTTER.

Prepare fruit same as for preserves, allowing one pound sugar to one pound fruit, one-half pint vinegar to three pounds sugar. Add one teaspoon each of cloves, nutmeg,

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cinnamon and allspice. Boil until it jellies, stirring often.—E. McEwen.

SWEET PICKLES.

Six pounds sweet apples, three pounds sugar, one pint vinegar, peel apples, take out blow, put clove in place of it, steam well covered tightly, stir very little.—J. B. Hawkshaw.

PICKLED PEARS.

For one pound fruit take half a cup vinegar and half a pound brown sugar and a little stick cinnamon. Let sugar and vinegar come to a boil. Pare the fruit and if large cut in half, removing the core. Stick cloves in it and add a layer to the syrup and cook until tender. Remove the fruit and add another layer until all are done. Fill the jars with the syrup and seal.—Mrs. Mortin.

INDIAN SAUCE.

Eight ripe tomatoes, six sour apples, four onions, one red pepper, one-half pound raisins (chopped fine), two teaspoons salt, one quart vinegar, one-quarter teaspoon cayenne pepper, one tablespoon mustard, one tablespoon ginger, one and one-half pound sugar. Boil all these together and stir often.—A. K. M.

GOVERNOR SAUCE.

One basket green tomatoes, one-half basket potato onions sliced in alternate layers, sprinkle with salt and let stand over night, and pour the liquid off. Add white wine vinegar to cover, one pound brown sugar, one-half ounce each cloves, cinnamon and mace, one tablespoon mustard, two horse radish. Boil till soft.—Abbie K. McArthur.

CHUTNEY SAUCE.

Twelve green sour apples, two green peppers, six green tomatoes, four onions, one cup of raisins, one quart of vinegar, two tablespoons of salt, two tablespoons of mustard seed, two tablespoons of celery seed, one cup of white sugar and one cup of brown sugar, seed raisins and peppers, add tomatoes and onions and chop fine. Put vinegar, sugar and spices on to boil. When to the boil add chopped

mixture and let simmer one hour, then add apples chopped, cook slowly until done.—J. M. Freer.

MUSTARD PICKLES.

Two quarts small cucumbers, two quarts small onions, one cauliflower, one head of celery, six green peppers. Soak over night in a weak brine made of equal parts of vinegar and water, let stand twenty-four hours and then scald in this liquid and drain thoroughly. Make a paste of six cups of brown sugar, two cups of flour, one-half ounce of tumeric, one-half pound of mustard and one gallon of vinegar. Let scald five minutes, taking care that it does not burn and pour hot over pickles while hot.—J. M. Freer.

MUSTARD PICKLE.

Select small cucumbers and onions, put them in pickle over night, put them in jars and put following preparation over them and seal tightly. Quart vinegar, cup sugar, teaspoonful tumeric sauce of curry powder, two tablespoons flour and salt, spoon red pepper. Mix all together and boil, stirring while cooking to keep smooth. Pour over pickles and seal.—Mrs. J. Howard Campbell.

RAW PICKLE.

Take equal parts of cabbage, onions and ripe cucumbers, mince all together, sprinkle with salt, let stand over night. In morning drain, put into jars, and cover with cold vinegar and a little pepper.—Mrs. J. Howard Campbell.

CUCUMBER AND TOMATO SALAD.

Peel the tomatoes, cut them in two and cover each piece with mayonnaise. Place them on one side of a vegetable dish, and on the other side place sliced cucumbers wet with French dressing. Separate the two with crisp lettuce leaves.—C. J. McEwen.

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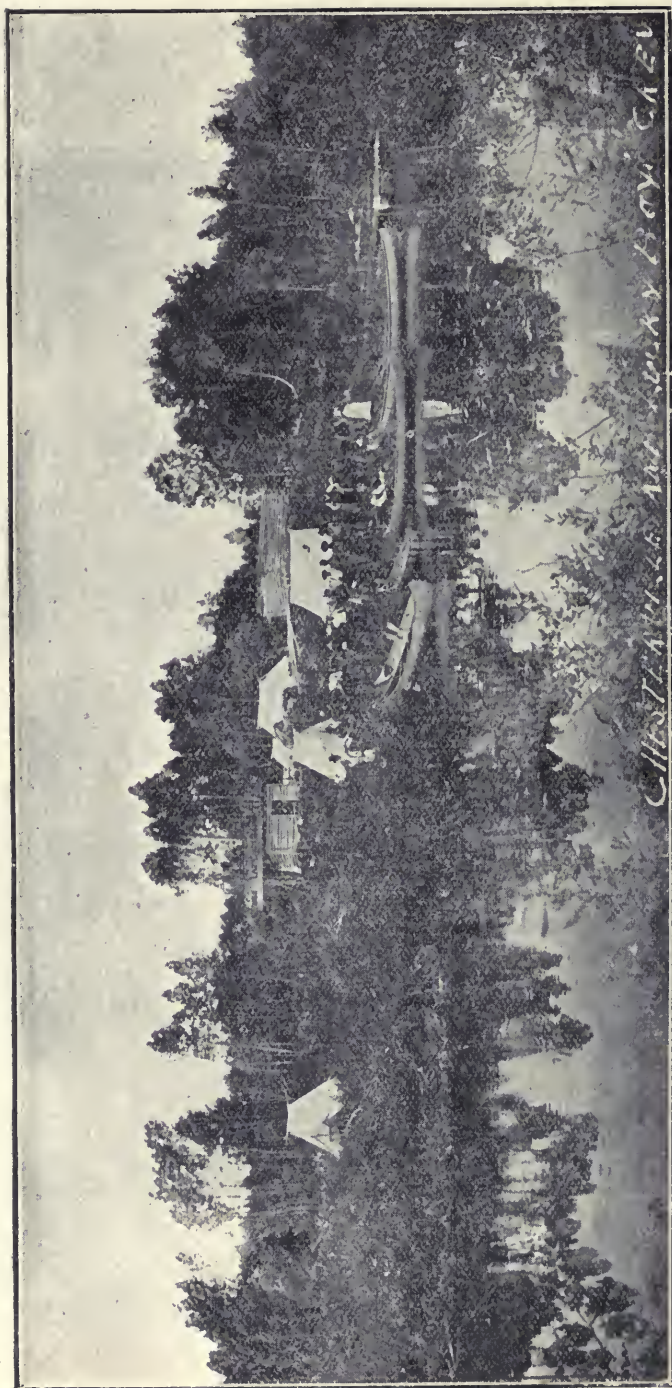
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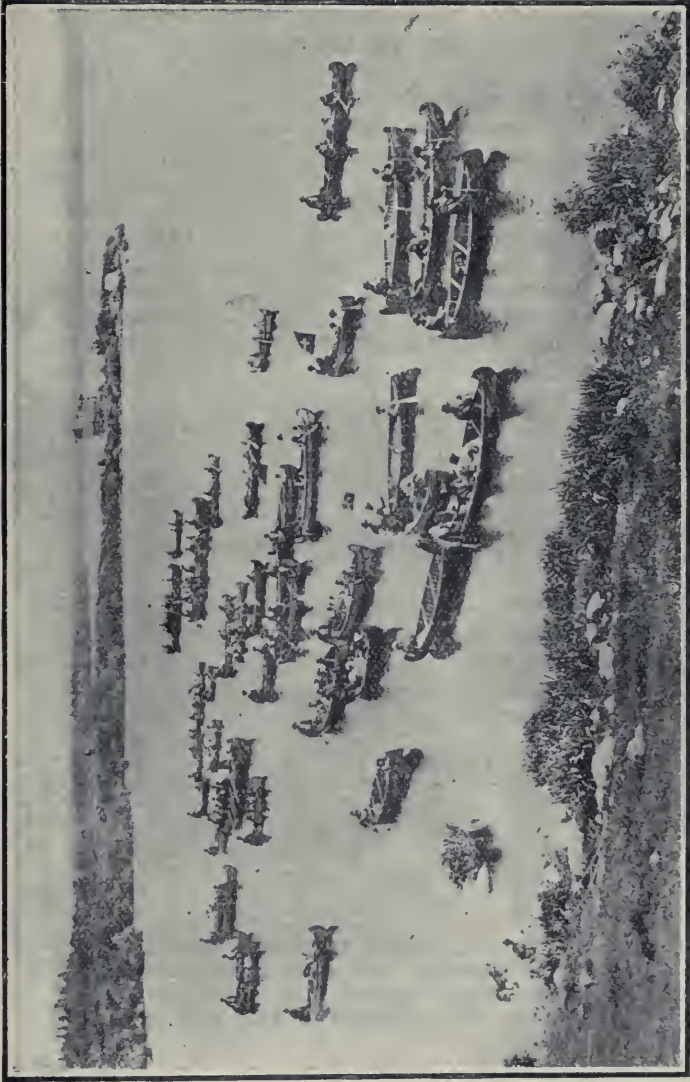


A SCENE ON MONTREAL RIVER.



A SCENE AT LARDER LAKE.

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ANNUAL GATHERING OF INDIANS AT ABITIBI,

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We are indebted to Messrs. Bogart and Seligman, and other friends, for photographs taken and assistance given in compilation of this book.