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Preface

In presenting these selected and tested recipes to the members and friends of "Our Church" we believe that we are rendering a very helpful service. Every recipe has been repeatedly tried and proven and they should commend themselves to the wise woman who "looketh well to the ways of her household, and eateth not the bread of idleness, but whose own works praise her in the gates."

The Ladies' Guild recommends to the reader all of the Advertisers in this book. Gratitude is the due of each firm and store who so generously and cheerfully purchased advertising space in the book. Without this assistance the venture could not have been a success and we hope that this generosity will be rewarded by the patrons of this book.

Compiled
by
The Ladies' Guild
of
Grace Anglican Church

King and Grosvenor Streets

Hamilton, Ontario

Soups and Broths

CAMPBELL'S SOUP—One basket tomatoes, 1 head celery, including tops; 6 large onions. Boil 2 hours, strain and press through wire sieve. Return to the fire. Blend $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ cup salt, with some of the liquid and boil 10 or 15 minutes longer and seal.—Mrs. H. A. McDonald.

TOMATO SOUP—One large basket tomatoes, 6 large onions, 1 stick celery, $\frac{1}{4}$ teaspoon red pepper, $\frac{1}{4}$ teaspoon black pepper, 6 cloves, 2 tablespoons salt, 1 cup brown sugar. Boil for 1 hour. Drain through fine sieve. Then add $\frac{1}{2}$ cup Hamilton Co-Operative butter, 1 cup flour. Boil for 5 minutes. Seal while hot.—Mrs. D. Ongley.

SCOTCH BROTH—Three or 4 lbs. beef, 2 onions, carrots, turnips, parsnips, leeks, 1 can peas, $\frac{1}{2}$ cup barley. Bring beef and onions to boil. Add seasoning to taste. Dice and add all vegetables. Simmer for three hours. A few vegetables may be added just halved. Makes a delicious cold salad base.—Ada Pritchard.

CORN SOUP—(For two persons). One-half cup corn, $\frac{1}{4}$ slice onion, 1 cup cold water, 1 tablespoon flour, 2 cups milk, yolk 1 egg, 1 tablespoon butter, salt and pepper. Chop corn, add water and simmer 20 minutes. Put through sieve. Scald milk with onions. Melt butter, add flour and gradually pour on milk. Blend and cook thoroughly.—Mrs. Rousseau.

CREAM OF POTATO SOUP—Two cups milk, 2 cups water, 2 tablespoonfuls flour, 2 tablespoonfuls Hamilton Co-Operative butter, $1\frac{1}{2}$ cups hot rice potatoes, celery salt, salt and pepper. Make white sauce. Add slowly to potatoes. Serve at once.—Mrs. E. Davey.

VEGETABLE SOUP—One large potato, 1 carrot, 1 parsnip, 1 onion, 2 tablespoons Hamilton Co-Operative butter, salt and pepper to taste, milk. Method: Brown butter in a pan, add chopped vegetables and stir well, add water, salt and pepper. Let cook until vegetables are very tender, then add milk to make quantity required. Thicken slightly with flour mixed in milk.—Mrs. E. Davey.

CREAM OF MUSHROOM SOUP—One-half cup cream, 1 quart milk, $\frac{1}{3}$ lb. mushrooms, 1 tablespoon butter, 2 tablespoons flour, salt and pepper. Place milk and cream in double boiler to heat; grind mushrooms in food chopper and add to milk; cream butter and flour with a little of the milk in separate pan and use it to thicken soup. Season to taste. Cook at least 20 minutes.

YOUNG GREEN PEA SOUP—Add 1 quart of young green peas to 3 pints of white stock and let simmer 20 minutes or until peas are tender. Add 2 tablespoons grated onion, 1 cup cooked spinach, $1\frac{1}{2}$ cups finely chopped raw parsley, 2 or 3 sprigs of mint, 2 teaspoons salt and a few shreds of sweet green pepper. Cook for 10 minutes longer, barely simmering. Strain and thicken slightly with 2 tablespoons flour blended with 2 tablespoons of butter. Stock for the above—3 lbs. of meat or bone of veal or chicken covered with water. Let soak for 1 hour, then boil just at simmering point for three hours. Use croutons with the soup.—E. C. Baird.

Pickles, Relishes, Jams

CHILI SAUCE—Twenty-four tomatoes, 10 tart apples, 6 large onions, 4 sweet peppers. Put through the chopper. Bring to boiling point, then place in the oven at 325 degrees for two hours—stirring occasionally. Add 2 tablespoons each of salt, cinnamon and mustard, mixed with cold vinegar—and 4 cups of vinegar. Put back in the oven for 2 more hours—adding 3 cups of granulated sugar one-half hour before it is done.—E. Carson.

SPICED GRAPES—Three lbs. of grapes—put through a sieve after cooking until soft. Add 1½ lbs. granulated sugar, ½ pint of vinegar. Boil until as thick as jam. One-half hour before removing from the fire add ½ teaspoon black pepper, ½ teaspoon cinnamon, ½ teaspoon cloves. Bottle while hot—cover with paraffine. Serve with cold meats.—E. Carson.

PEPPER SAUCE—One dozen red peppers (hot), 1 dozen green peppers (sweet), 15 onions (medium size). Put all through chopper. Cover with boiling water. Let stand 5 minutes. Drain through coarse sieve and repeat. Let stand 10 minutes and drain again, and add enough white wine to cover. Three cups granulated sugar, 2 tablespoons salt. Boil 15 minutes and seal up.—Mrs. Wodehouse.

UNCOOKED PEPPER HASH—One head red cabbage, 6 onions, 12 red peppers. Pour boiling water over vegetables, which have been finely chopped. Drain and repeat three times, using fresh water each time. Add ½ cup salt to the drained vegetables and allow them to stand over night. In the morning squeeze from liquid. Put in a crock with enough cold vinegar to cover. Add 1 tablespoon celery seed, ½ cup white mustard seed, 2 cups sugar. Stir every day for three days and place in sterilized jars and seal.—Mrs. Dolman.

PRIZE MUSTARD PICKLES—One sweet green pepper, 1 sweet red pepper, 3 pints silver skin onions, 2 quarts small, firm gherkins, 1 large head cauliflower. Remove seeds from peppers and cut in strips, peel onions, wash gherkins, break cauliflower into small flowerlets and cut tender white cauliflower stem into cubes. Sprinkle with 1½ cups salt. Cover with cold water and let stand overnight. In the morning thoroughly drain and place in crock. Make dressing as follows: Blend 5 level tablespoons mustard and ¾ cup flour with 1 cup of cold vinegar to make a paste. Heat 2½ pints (about 5 cups) English malt vinegar and add 2¼ cups brown sugar and ¾ tablespoon tumeric. Add the blended mustard and flour, stir and cook in double boiler until thick and smooth (about 20 minutes). Add 1 tablespoon mustard seed and pour over pickles. Mix thoroughly and pack in sealed jars.—Mrs. J. E. M. Deas.

UNCOOKED CUCUMBER PICKLE—Soak large cucumbers in ice cold water for 5 hours; cut lengthwise, without paring, into four or five pieces; pack in quart fruit jars, with 3 stalks of celery and 3 small onions. Heat together 1 quart vinegar, 1 cup sugar, ½ cup water, 1-3 cup salt. When boiling pour over the cucumbers and seal at once.—Mrs. Dolman.

MIXED PICKLES—One quart cucumbers (put through chopper), 1 quart onions, 1 quart cabbage, 1 large celery heart, 2 green peppers, 1 quart vinegar, 5 cups sugar, 1 tablespoon tumeric powder, salt to taste. One cup flour mixed in vinegar. Scald together.—Mrs. R. A. Creasor.

PEPPER RELISH—One dozen sweet red peppers, 1 dozen green peppers. Seed, cut fine, and add 1 tablespoon of salt, let stand over night. In morning add 3 large onions and 3 bunches celery (minced), 4 cups brown sugar, 2 cups cider vinegar. Boil until celery is soft, then add 1 tablespoon flour, wet with a little water, boil 5 minutes longer, pour in glasses and cover with paraffin at once.—Mrs. W. H. Jones.

CUCUMBER PICKLE—Six large cucumbers, 6 large onions (chopped fine). Sprinkle with salt and let stand for 2 hours, and then drain. Add 1 pint of cider vinegar, 2 cups of white sugar, 2 tablespoons flour, 1 teaspoon mustard, 1 teaspoon tumeric, $\frac{1}{2}$ teaspoon celery seed, 2 tablespoons butter. Let boil for 15 minutes.—Mrs. D. Ongley.

PEACH MARMALADE—Material: 12 peaches (peeled and mashed), 2 oranges (sliced thin), 1 cup of blanched almonds (slightly chopped if desired), equal quantities of fruit and sugar. Method: Cook slowly until clear and thick. Stir occasionally. Usual time is about 1 hour.—Mrs. C. B. Whyte and Mrs. D. Hartley.

PEACH MARMALADE—Twenty-four peaches (medium), 2 oranges (large). Peel oranges and cut skins up fine, peel peaches and mash. Cut up pulp of oranges and mix all three together. To every cup of this add one cup of sugar. Boil for 20 minutes or half an hour. Put in glasses and when cold seal with parawax.—Mrs. T. H. Ormerod.

PEAR MARMALADE—Eight lbs. pears, eight lbs. sugar, $\frac{1}{4}$ lb. preserved ginger, 4 large lemons. Quarter pears and put through food chopper without peeling. Add sugar and ginger and boil 1 hour. Then chop lemons (which have been previously boiled). Add to the fruit and simmer for one hour. Put into jelly jars or bottles.—Mrs. R. A. Creasor.

PEAR MARMALADE—Four lbs. pears (sliced), $\frac{1}{4}$ lb. preserved ginger (cut fine), 1 cup chopped walnuts, 3 lbs. granulated sugar, $\frac{1}{4}$ pint of cold water, 2 lemons. Put ginger, pears, sugar and water to boil for 1 hour, stirring often. Add lemons, nuts and boil 1 hour longer.—Mrs. T. H. Ormerod.

CRANBERRY JELLY—Wash 4 cups (1 lb.) of cranberries. Add 2 cups of boiling water and boil for 20 minutes. Rub through a sieve. Then add 2 cups of granulated sugar. Cook for 5 minutes and turn into a mould to chill. Nice with meat or fowl.—Mrs. Connor.

CRANBERRY RELISH—Four cups cranberries, 2 oranges, 1 lemon, 2 cups white sugar. Wash cranberries, oranges and lemons. Remove all seeds. Leave skin on. Put all through food chopper. Add sugar and chill. Better if 24 hours old.—Mrs. L. Partridge.

PINEAPPLE MARMALADE—Three pines cut fine. To every cup of pineapple put $1\frac{3}{4}$ cups sugar. Let stand over night. In the morning bring to boil. Let boil 5 minutes. Put in 1 bottle Certo. Boil 3 minutes, stirring constantly. Remove from stove. Let stand 1 hour before bottling.—Mrs. P. Price.

APRICOT MARMALADE—One lb. dried apricots, 3 lbs. sugar, 2 pints water. Cut apricots into small pieces and cover with the water. Stand 24 hours, then boil with sugar half hour.—L. Larner.

GRAPE FRUIT MARMALADE—Three good grape fruit, 3 lemons (juice), 20 cups of sugar. Slice fruit very thin, or put through chopper. Put in a kettle with twenty cups of boiling water. Let stand for 24 hours, then simmer 2 hours. Add 20 cups of sugar and boil until it thickens.—Mrs. Millett.

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Fish and Sea Food

JELLIED SALMON—One can salmon, picked apart; 3 hard boiled eggs, cut up; salt and pepper. Dissolve 1 envelope Knox gelatine in a little cold water. Add just enough boiling water to melt it, then add 1 cup salad dressing. Pour over salmon and eggs and put in mould or individuals to set.—Mrs. Davidson.

STEAMED SALMON—One large can of salmon, 1 cup of cracker crumbs, 3 eggs, 1 cup sweet milk, 1 lump of butter, pepper and salt. Steam or bake for 40 minutes.—M. Williams.

BAKED HALIBUT WITH TOMATO SAUCE—Two lbs. halibut, 2 cups tomatoes, 1 cup water, 1 slice onion, 3 cloves, $\frac{1}{2}$ tablespoon sugar, 3 tablespoons butter, 3 tablespoons flour, $\frac{3}{4}$ teaspoon salt, 1-8 teaspoon pepper. Cook 20 minutes the tomatoes, water, onions, cloves, sugar. Melt butter, add flour, stir into hot mixture. Add salt and pepper. Cook 10 minutes. Strain. Clean fish. Put in baking pan. Pour around half the sauce. Bake 35 minutes, basting often. Remove to hot platter. Garnish with parsley.—Mrs. Tomalin.

LOBSTER CANAPE—One-half cup lobster meat, juice of 1 lemon, salt, hard-cooked egg, Worcestershire sauce, 6 large olives, 24 thin slices lemon. Mince cooked or canned lobster meat, season with lemon juice, salt, and a few drops of Worcestershire sauce. Spread rounds of buttered bread or toast with the mixture and decorate by placing in the centre of each canape a slice of hard-cooked egg. A narrow border of minced olives may be placed around the edge of the canape. Garnish with lemon.

SHRIMPS IN TOMATO JELLY—One quart of tomato juice, 2 stalks of celery, pieces of bay leaf, 2 tablespoons of salt, 2 tablespoons of lemon juice, 2 tablespoons gelatine, $\frac{1}{4}$ cup cold water, 2 cups of shrimps. Simmer tomato juice with celery and bay leaf fifteen minutes. Season, strain and add water to make one quart, soak gelatine in the cold water for five minutes, add the hot tomato juice, stir until gelatine is dissolved, add the lemon juice and allow to partly set, add the shrimps and pour into cold wet molds. Serve on lettuce with mayonnaise.—Isabel D. Roddick.

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BEEF LOAF—One lb. mince steak, 10 soda crackers or hard bread (whichever preferred), 1 teaspoon sage, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper (small), 1 egg. Mix well. Cover and steam for two hours.—Mrs. D. Ongley.

DRUM STICKS—One lb. veal steak, 1 lb. pork steak, $\frac{3}{4}$ teaspoon salt, 1-8 teaspoon pepper, $\frac{1}{4}$ cup flour, 2 tablespoons water, 1 cup fine bread crumbs, 4 tablespoons crisco, 1 teaspoon minced onion, 1 egg. Cut meat into small squares and sprinkle with salt and pepper. Arrange on 6 skewers, pork and veal alternately. Press close together. Roll in flour. Dip into egg and water mixture. Roll in crumbs. Melt fat in skillet. When hot add drumsticks and brown on all sides. Add onion and enough water to cover bottom of skillet. cover closely and cook until tender. Serve with gravy.—Mrs. W. H. M. Moore.

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STEAK AND KIDNEY PUDDING—One lb. steak, $\frac{1}{2}$ lb. kidney, 1 good size onion, $\frac{1}{2}$ lb. beef suet. Cut up your meat, kidney and onion and sift with flour, pepper and salt. Now make a paste with your suet, cut up fine with two cups of flour and a pinch of salt; roll out. Grease a basin well. Then line it with paste. Put in your meat and onion, well sifted with flour, salt and pepper and a half cup cold water. Cover the top with paste, pinching the sides together. Then cover the top with a cloth, tying the end to lift it out with. Plunge into a pot of boiling water and boil for three hours. Keep the lid on all the time.—Mrs. Gates.

YORKSHIRE PUDDING—Five tablespoons flour, 1 or 2 eggs, pinch salt, milk. Method: Put flour into a basin, break egg into centre of flour, beat up, adding milk gradually until made into a smooth batter. Heat lard or dripping in shallow pan. Pour in batter and bake in a hot oven 20 minutes and serve with roast beef.—Mrs. Lloyd.

STEWED STEAK AND TOMATOES—One and one-half lbs. round steak, 1 can tomatoes, 1 onion. Cut steak into fairly large portions, simmer with onion and seasoning. Add tomatoes $\frac{1}{2}$ hour before serving.—Ada Pritchard.

EGG AND BACON PIE—Four eggs well beaten, 2 cups milk, 2 tablespoons flour, 1 grated onion, 3 slices bacon (diced). Line a deep pie tin or granite with pastry fairly thick. Mix the mixture. Pour in and bake in hot oven 400 degrees for 10 minutes. Then reduce heat to 350 degrees for half an hour.—Mrs. R. S. Wilson.

QUICK BEEF SAUSAGE—Put 2 lbs. of lean beef through a meat chopper, and add 1 teaspoon powdered sage, 2 teaspoons salt, 1 saltspoon of black pepper, a dash of red pepper, 2 tablespoons chopped parsley, 1 pint stale, dry bread crumbs, $\frac{1}{4}$ cup water and 1 whole egg. Mix thoroughly. Pack the mixture into an ordinary salt bag, place it in a steamer and steam for one hour and a quarter. Or put in boiling water and boil 1 hour. When cold turn the bag inside out from the sausage and cut the sausage in very thin slices. This is nice for a summer supper with tomato or lettuce salad.—Mrs. Connor.

CREAMED HAM—One and one-quarter cup chopped ham (cooked), $\frac{1}{2}$ cup minced celery, 2 tablespoons butter, $1\frac{1}{2}$ tablespoon flour, $1\frac{1}{2}$ cups milk, 4 slices buttered toast. Method: Melt butter in saucepan, add flour, and when bubbling slowly add milk, stirring constantly. Add ham and celery and cook, stirring to prevent sticking, until thick and smooth. Cover toast with mixture and garnish with parsley. This recipe is very good for leftover bits of ham.—Mrs. M. J. Walsh.

BEEF LOAF—Two lbs. chopped beef, 1 cup of soda cracker crumbs, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 medium sized onion (chopped) and 2 eggs, 1 teaspoon sage, $\frac{1}{4}$ cup tomato juice, ketchup or chili sauce. Blend together and bake in a moderate oven 30 to 40 minutes.—Mrs. J. C. Wright.

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Meatless Entrees

ASPARAGUS ROLLS WITH CHEESE SAUCE—Two cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup milk, 4 teaspoons baking powder, 4 teaspoons butter, 1 egg lightly beaten. Sift flour, salt, baking powder, work in butter, add egg and milk together. Bake 15 minutes in hot oven. Split rolls, add heated asparagus and cheese sauce, 1 tablespoon butter, 1 tablespoon flour, 1 cup milk, $\frac{1}{4}$ cup grated cheese, salt.—G. Davey.

TOMATOES AND CORN—Place in a buttered baking dish alternate layers of soft fine bread crumbs, sliced tomatoes and green corn. Season with finely chopped onion, salt and pepper. Have the last layer of tomatoes and cover with bread crumbs, mixed with melted butter. Bake $\frac{1}{2}$ hour.—Mrs. W. H. M. Moore.

POTATO PUFFS—One cup potatoes, mashed with little butter and milk; 1 cup sifted flour, with 1 teaspoon baking powder. Mix together and add 1 beaten egg. Make into little balls and roll in flour. Drop into boiling lard.—Mrs. R. S. Wilson.

MEXICAN TOAST—Put butter in frying pan, chop in onion fine and brown. Stir in several eggs and cup of tomatoes and scramble the whole and serve on toast.—Mrs. F. Hill.

SWEET POTATOES—Parboil sweet potatoes until tender, peel and cut in halves and wrap with slice of bacon. Place slices of pineapple in shallow baking dish. Sprinkle with sugar. Place potatoes on pineapple. Bake in slow oven.—Mrs. Walter Carrington.

CHEESE FONDUE—One and one-third cups Hamilton Co-Operative milk (hot), 1 1-3 cups bread crumbs, 1 1-3 cups grated cheese, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, 4 eggs. Heat milk in double boiler, add crumbs and allow to stand 15 minutes in hot water. Beat the egg yolks and mix thoroughly with the milk and crumbs. Add the butter, cheese and salt, fold in the stiffly beaten whites. Pour into a buttered baking dish and bake 30 minutes in a moderate oven (350 F.). Serve at once, from dish.—Mrs. W. H. Jones.

CORN FRITTERS—One cup corn, 1 cup flour, 1 teaspoon baking powder, 2 teaspoons salt, 1 egg, pepper. Fry in well buttered pan.—Mrs. F. M. Mackenzie.

SCALLOPED CORN—One can corn, 1 egg (beaten), 2-3 cup Hamilton Co-Operative milk, $\frac{1}{2}$ cup soda biscuit (rolled fine), 4 tablespoons grated cheese, 2 tablespoons melted butter. Salt and pepper to taste. Bake $\frac{1}{2}$ hour or until done.—Mrs. F. M. Mackenzie.

BAKED EGG AND CHEESE—Boil 4 eggs hard. Melt 1 oz. butter, 1 oz. flour. Add $\frac{1}{2}$ pint Hamilton Co-Operative milk, and boil 3 minutes. Cool and add 1 raw egg, 3 tablespoons grated cheese. Season with pepper and salt. Cut hard boiled eggs in four. Place in a dish. Pour sauce over them. Sprinkle lightly with cheese and bread crumbs and bake 20 minutes.—Mrs. Davidson.

CREAMED EGG ON TOAST—One cup Hamilton Co-Operative milk, 2 teaspoons flour, 2 teaspoons butter, $\frac{1}{4}$ teaspoon salt, 1-8 teaspoon pepper, 2 hard boiled eggs. Make a sauce of first five ingredients. Cut eggs fine and add to sauce. Serve on buttered toast and garnish with parsley.—Mrs. Davidson.

OMELET—Put 1 cup Hamilton Co-Operative milk to heat. Add salt and pepper. When hot add 2 tablespoons quick tapioca. Cook. Mix in 1 tablespoon butter and set aside to cool. Add 4 beaten yolks, 4 beaten whites. Turn into hot greased pan, with hot lid ready, and cook till set. Set in oven with lid off to cook top.—Mary Tassie.

CHEESE FANCIES—One and one-half cups grated Canadian cheese, 1-3 cup sugar, grated rind and juice of 1 lemon, 2 tablespoons Hamilton Co-Operative cream, 4 tablespoons melted jelly, 4 beaten eggs, $\frac{1}{2}$ cup currants and raisins. Rich pastry. Line tart shells with rich pastry and bake them in a hot oven until set, but not brown, about 10 minutes. Mix the other ingredients for the filling. Pour into shells and continue baking in a fairly slow oven until mixture is set about 20 minutes.—Mrs. G. M. Bayne.

BAKED EGGS—Roll enough soda biscuits to make a cup of crumbs. Moisten with $\frac{1}{4}$ cup of melted butter and season with pepper and salt. Sprinkle half the crumbs on a buttered pie plate. Break 3 or 4 eggs over them. Sprinkle with remaining crumbs and bake in the oven to a light brown.—Mrs. Connor.

RICE RELISH—One cup rice boiled in 1 quart boiling water. Add 1 teaspoon salt, 1 cup cold minced meat, $1\frac{1}{2}$ cups tomatoes, season with pepper. Mix all together. Place in a dish, sprinkle with bread crumbs and butter on top and bake 30 minutes.—Mrs. Davidson.

MACARONI AND CHEESE—Two cups macaroni, 3 eggs, grated cheese, 1 tablespoon Hamilton Co-Operative butter, pepper. Boil macaroni in salt water. Break the eggs in a bowl. Add a generous amount of grated cheese and stir well. When macaroni is done, drain. Let butter get hot in frying pan, turn macaroni into pan and toss with a fork until thoroughly buttered. Then add the eggs and cheese, slowly tossing it until the macaroni is thoroughly coated. Add pepper and serve.—Mrs. Wodehouse.

CORN AND CHEESE SUPPER DISH—One egg (optional), 1 cup canned corn, 2 cups Hamilton Co-Operative milk, $\frac{1}{2}$ cup grated cheese, 1 tablespoon flour, seasonings. Mix thoroughly, add well beaten egg, place in baking dish, sprinkle liberally with well buttered crumbs and bake in hot place half an hour.—Mrs. M. J. Andrew.

Salads---Salad Dressings

BOILED SALAD DRESSING—Blend together 1 tablespoon flour, 1 tablespoon Hamilton Co-Operative butter. Add 1 cup milk, 1 egg. Mix together 1 teaspoon mustard, 1 teaspoon salt, 4 teaspoons sugar, speck cayenne, 1 cup vinegar. Combine two mixtures and cook until thick.—L. Larnier.

MAYONNAISE—One egg (beaten), $\frac{1}{2}$ cup granulated sugar. Mix 1 teaspoon mustard, 1 teaspoon flour, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup hot water. Cook together till thickened. This will keep indefinitely. Add cream, either sweet or sour, when you want to use it.—Mary Tassie.

SALAD DRESSING—One cup of sugar, 1 scant tablespoon mustard, 1 tablespoon cornstarch, 2 eggs, 1 cup of milk, $\frac{1}{2}$ cup of water, 1 cup vinegar, lump of butter. Add vinegar after boiling.—Mrs. R. Kirk.

SALAD DRESSING—Three tablespoons cornstarch, 1 dessertspoon mustard, 6 dessertspoons white sugar. Mix with little vinegar. Add 3 or 4 eggs (beaten), 2 cups milk, 2 cups of vinegar (slowly, as it will curdle the milk). Cook in double boiler till it thickens. Take from fire. Add 1 dessertspoon of salt and 1 of butter.—Mrs. F. Lloyd.

JELLIED SALMON SALAD—One package lemon jelly, 2 cups boiling water, 2 teaspoons vinegar or lemon juice. Mix together and add 1 lb. of salmon (flaked). Let mixture cool, and add 1 cup diced celery, pimiento, 1 small green pepper, 3 hard cooked eggs.—G. Davey.

TOMATO CREAM—One pint stewed tomatoes (strained), $\frac{1}{4}$ pint whipping cream, $\frac{1}{2}$ oz. gelatine. Dissolve gelatine in tomato juice, heat until boiling point, then cool. Whip cream, add to the cold tomato juice and whip until thick. Turn into molds, chill, serve on lettuce leaf with a little dressing.—Mrs. L. Partridge.

COMBINATION SALAD—One cup shredded cabbage (raw), 1 tomato cut in small pieces, 1 chopped apple, $\frac{1}{2}$ sweet green pepper (chopped fine). Mix with salad dressing. Serve on a bed of lettuce leaves.—Mrs. L. Partridge.

POTATO SALAD—One dozen potatoes, cooked with jackets on the day before. When ready to use, peel and dice. Add $\frac{1}{2}$ Spanish onion, 4 hard boiled eggs (chopped), salt and pepper. Dressing: Four eggs, 1 cup granulated sugar, 1 cup vinegar. Boil about 15 minutes. To 1 cup of dressing add 1 cup cream.—Mrs. J. E. M. Deas.

LUNCHEON SALAD—One-half lb. cooked ham (cut fine), 2 cups celery (cut fine), $\frac{1}{2}$ cup cabbage (cut fine), 4 tablespoons vinegar, 2 packages lemon jello. Let jello almost set before adding ham, etc. Use 1 pint boiling water and 1 pint cold water, less 4 tablespoons.—Mrs. W. H. M. Moore.

PEA SALAD—One-half cup vinegar, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup juice from can of peas, 1 teaspoon mustard, 2 eggs, salt and pepper to taste. Mix altogether thoroughly and cook in double boiler until thick. Cool. Drain 1 tin peas. Place in salad bowl and pour prepared dressing over. Place whole shelled walnuts on top.—Mrs. A. E. Speakman.

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NUT LOAF—Four cups flour, $\frac{1}{2}$ teaspoon salt, 4 teaspoons baking powder, 1 cup sugar (half brown, half granulated), 1 cup nuts (rolled), 1 pound dates, 1 egg, 2 cups Hamilton Co-Operative milk. Beat well and let rise in warm place an hour.—Mrs. M. J. Andrew.

DATE LOAF—One cup chopped dates, $\frac{1}{2}$ cup chopped walnuts, $\frac{1}{2}$ cups flour, $\frac{1}{2}$ cups sugar, a little salt, 1 egg, 1 teaspoon baking soda, 1 cup boiling water. Place dates and nuts in bowl and put in soda and pour over the boiling water and mix in the other ingredients. Bake in slow oven.—Mrs. Walter Carrington.

NUT BREAD—One-quarter cup of flour, 4 teaspoons of baking powder, 1 teaspoon of salt, 1 cup of granulated sugar, $\frac{1}{4}$ cup chopped walnuts, 1 teaspoon pastry spice. Mix dry ingredients. Add $1\frac{1}{2}$ cups sweet Hamilton Co-Operative milk, 1 egg (beaten lightly). Set to rise in warming closet for 20 minutes. Then put in oven and bake for 50 minutes in slow oven.—Mrs. J. C. Wright.

HOT CROSS BUNS—One cup scalded Hamilton Co-Operative milk, $\frac{3}{4}$ teaspoon salt, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup shortening, 1 yeast cake softened in $\frac{1}{4}$ cup lukewarm water, $1\frac{1}{2}$ cups bread flour, 1 egg. Method: Add scalded milk to salt, sugar and shortening. When lukewarm, add yeast and $1\frac{1}{2}$ cups flour. Beat well and let rise until very light. Add the well beaten egg and enough sifted bread flour to make a soft dough. Knead lightly and let rise until double in bulk. Roll out dough to one inch thickness and cut into rounds. Set these close together on a greased pan and let rise. Glaze the surface of each bun with egg white, diluted in water. Make a cross on top of each bun with a sharp knife. Bake 20 minutes in hot oven (400 deg. F.). Before removing from oven brush with sugar and water. Fill cross with plain frosting. One cup of raisins, with cinnamon to taste, may be added to dough if desired.—Mrs. J. P. Gilmartin.

YEAST BUNS—One yeast cake, $1\frac{1}{4}$ cups Hamilton Co-Operative milk (scalded and cooled), 1 tablespoon sugar, 2 tablespoons butter or lard melted, 4 cups sifted flour, 1 egg, 1 teaspoon salt, a few raisins. Dissolve yeast and sugar in lukewarm milk. Add shortening and 2 cups of flour. Beat well, then add beaten egg. Add balance of flour and salt gradually. When all flour is added turn out on board and knead lightly, using as little flour as possible. Place in well greased bowl. Cover and set in warm place

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to rise two hours, then knead again. Make into buns, set to rise again until double their size. Bake in hot oven. Just before they are done brush with milk and sprinkle with sugar. Replace in oven and brown.—Mrs. Sweet.

SHORT BREAD—One cup brown sugar, 2 cups Hamilton Co-Operative butter, 3 cups flour. Knead well and then roll into wax paper to chill for half hour. Roll and cut into different shapes and bake slowly in low oven half hour. Turn oven off when cakes are in.—Mrs. Hulford.

SHORT BREAD—Material: 4 cups of flour, $\frac{3}{4}$ cup of icing sugar, 1 lb. of Hamilton Co-Operative butter. Method: Mix butter and sugar. Add flour. Roll and cut, not too thin. Bake in a slow oven 250 deg. for about 20 minutes.—Mrs. C. B. Whyte.

GRAHAM MUFFINS—One tablespoon sugar, 1 egg, 4 tablespoons shortening, 1 cup sour milk, 1 cup graham flour, $\frac{3}{4}$ cup white flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt, 1 cup seedless raisins or dates. Plunge raisins in hot water and drain. Cream sugar with shortening. Add beaten egg, milk, and mix well. Combine with graham flour, then white flour sifted with baking powder, soda and salt. Beat well. Add raisins. Drop into greased muffin tins. Bake 15 to 25 minutes in hot oven (400 degrees).—Mrs. W. Murphy.

GRAHAM MUFFINS—Three tablespoons granulated sugar, 3 tablespoons melted butter, 2 eggs, 1 cup sweet Hamilton Co-Operative milk, 1 cup flour (white), 1 cup graham flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Melt butter, add sugar, add beaten eggs. Sift salt and baking powder in white flour. Add graham and white flour alternately with milk. Beat quickly and bake in a hot oven.—Mary Tassie.

FRUIT LOAF—One-quarter lb. Hamilton Co-Operative butter, $\frac{1}{4}$ lb. fruit sugar, 3 eggs, $\frac{1}{4}$ lb. currants, $\frac{1}{4}$ lb. raisins, $\frac{1}{4}$ lb. candied peel, $\frac{1}{4}$ lb. flour. Beat butter and sugar to a cream. Beat yolks of eggs and whites separately. Add to the butter and sugar fruit and flour alternately. Bake in a moderate oven.—Mrs. T. H. Ormerod.

SCONES—Two cups of flour, 1 egg, 1 teaspoon baking powder, 2 handfuls Sultana raisins, $\frac{1}{2}$ cup of sugar, 2 tablespoons butter, $\frac{1}{2}$ teaspoon soda, 1 cup sour milk. Method: Bake in square tins and mark in scone shape.—Mrs. R. Kirk.

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DOUGHNUTS—Two and three-quarter cups sifted flour, 2 teaspoons baking powder, ½ teaspoon salt, ½ teaspoon nutmeg, ½ tablespoon crisco, 1 egg, 2-3 cup sugar, ½ cup Hamilton Co-Operative milk. Sift together the flour, baking powder, salt, nutmeg, and with two knives work in the crisco. Beat the egg and beat in the sugar and milk. Stir into the dry ingredients. Take out a little at a time on a floured board, roll into a sheet and cut with a doughnut cutter. Fry in crisco.—Mrs. D. Ongley.

BRAN GINGERBREAD—One-quarter cup shortening, ½ cup sugar, 1 egg, 1 cup bran (bought by pound), 1½ cups flour, ½ teaspoon salt, 1 teaspoon soda, 1 teaspoon ginger, 2 teaspoons cinnamon, ½ cup sour milk, ½ cup molasses. Cream shortening and sugar together. Add egg. Beat well. Add bran. Mix and sift dry ingredients. Add to first mixture alternately with sour milk and molasses. Pour in greased pans and bake in moderate oven (370 deg. F.) from 30 to 40 minutes. Cut in rounds and served hot with golden syrup and sprinkled with coconut or chopped nuts makes a palatable dessert. Covered with seven-minute frosting is also a welcome addition. Size of pan, 8 x 12 ins.—Mrs. A. E. Speakman.

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GINGERBREAD—One cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup Hamilton Co-Operative butter, 2 eggs, 2 teaspoons soda (mix one with syrup and other with flour), 1 teaspoon each of cloves, cinnamon and ginger, 2 cups of flour and 1 cup of boiling water added last. Bake in moderate hot oven 30 minutes.—Mrs. H. Scaife.

BRAN MUFFINS—One egg, 1 cup brown sugar, butter size of egg, 1 cup sour milk, 1 teaspoon soda, 1 cup bran, 1 cup flour. Bake in muffin tins 20 minutes.—Mrs. R. S. Wilson.

ICE BOX BISCUITS—Three-quarter cup lard (Easifirst), 1 cup boiling water, 2 beaten eggs, $\frac{1}{2}$ cup white sugar, 2 compressed yeast cakes, $\frac{1}{2}$ cup lukewarm water, 1 tablespoon salt, 7 cups Five Roses flour, melted butter. Pour boiling water over lard and add cold water, eggs and sugar. Dissolve yeast cakes in lukewarm water and add to first mixture, add salt and flour. Put in refrigerator over night. When ready to use pinch off pieces, according to size of patty pans, roll in melted butter, place in pans and let stand $3\frac{1}{2}$ or 4 hours. Bake in hot oven 15 or 20 minutes.—Mrs. H. A. McDonald.

CORNMEAL MUFFINS—Two eggs, $\frac{1}{2}$ cup sugar, shortening size of egg, 1 cup Hamilton Co-Operative milk, $1\frac{3}{4}$ cup cornmeal, 2 cups flour, 3 teaspoons baking powder.—Mrs. A. R. Lawson.

CINNAMON ROLL—Roll out biscuit dough to $\frac{1}{2}$ inch in thickness. Spread with $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar, 2 tablespoons cinnamon, $\frac{1}{2}$ cup raisins and a little peel. Roll up like a jelly roll and cut in $1\frac{1}{2}$ inch slices. Cream 6 tablespoons butter and 6 tablespoons brown sugar and spread in bottom of tin. Place slices of roll flat side down in pan and bake 20 minutes in hot oven 450 degrees. Remove from pan immediately. As sugar burns easily, protect the bottom of the pan from the heat.—Mrs. E. A. Ellis.

Desserts and Puddings

APPLE CAKE PUDDING—One-half cup criscoe, $\frac{3}{4}$ cup sugar, 2 eggs, $2\frac{1}{4}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup Hamilton Co-Operative milk, 1 teaspoon vanilla. Cream criscoe and sugar. Add beaten eggs. Sift flour, baking powder and salt. Mix alternately with milk. Pour batter into pan and put sliced apples on top. Bake or steam 45 minutes in 350 degrees oven. Serve with cream or hot sauce.—Mrs. W. J. Murphy.

STEAMED APPLE PUDDING—One-half cup chopped suet, 2 cups of flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 3 large apples, cup sugar. Make paste thick enough to roll. Cut apples into basin, cover with paste; add sugar. Steam two hours. This pudding can be boiled in cloth.—Ada Pritchard.

LEMON SPONGE DESSERT—One-half oz. gelatine dissolved in the juice of 2 lemons, grated rind of 1 lemon. Let stand $\frac{1}{2}$ hour. Place in double boiler with heat until melted. Three egg yolks, 1 cup white sugar, 1 teaspoon lemon extract. Stir for 5 minutes, then add gelatine. Beat egg whites—add to mixture and beat. Put on ice for 1 hour. Serve with whipped cream or ice cream.—Mrs. R. A. Creasor.

LEMON SPONGE PUDDING—One cup granulated sugar, 2 tablespoons cornstarch, 1 cup water. Mix together, put on stove and stir until it thickens. Take from stove and add juice and grated rind of half a lemon and yolk of 1 egg. Put back on stove for few minutes. Have egg white beaten stiff and pour mixture on to it slowly, beating all the time. Line a bowl or pudding dish with broken pieces of sponge cake. Pour mixture in and set aside till cold. Serves four. Half of a 15c sponge cake is sufficient.—Mrs. Connor.

LEMON PUDDING—Cream 1 tablespoon butter with 1 cup granulated sugar. Add 2 tablespoons flour and grated rind and juice of 1 lemon, beaten yolks of 2 eggs and 1 cup of Hamilton Co-Operative milk. Beat whites of 2 eggs, fold in, put batter in a dish, set in a tin of hot water and cook slowly in oven until nicely browned on top (about half hour).—Mrs. D. Hartley, Mrs. Nicholson and Mrs. M. J. Andrew.

HALF-HOUR PUDDING—Put into your mixing bowl 1-3 cup brown sugar, 1 cup flour, 2 teaspoons baking powder, pinch of salt, 1 cup raisins, $\frac{1}{2}$ cup Hamilton Co-Operative milk, and mix. Put in greased pudding dish. Now take 2 cups boiling water, 1 cup brown sugar, 1 tablespoon butter, $\frac{1}{4}$ teaspoon nutmeg. Mix together till sugar is melted and pour over batter in pudding dish. Bake 25 minutes in moderate oven. You will find the pudding and sauce complete and quite ready to serve.—Mrs. G. M. Bayne.

APPLE PUDDING—Material: One cup of brown sugar, 2 tablespoons of Hamilton Co-Operative butter, $\frac{1}{2}$ cup of flour. Method: Rub brown sugar, butter and flour and spread over apples cut in quarters in a buttered dish. Bake at 350° one-half hour, the first ten minutes with a cover on.—Mrs. C. B. Whyte.

PEPPERMINT TAPIOCA CREAM—One-half cup tapioca, $\frac{1}{4}$ teaspoon salt, 4 cups scalded milk, 2-3 cups striped peppermint candy, 1 egg yolk slightly beaten, 1 egg white stiffly beaten. Mix tapioca, salt and milk in double boiler and cook until tapioca is clear, then add the crushed peppermint candy. When candy is melted add a little to the egg yolk, stirring vigorously till smooth, then pour all into double boiler and cook until thickened. Remove from fire and fold in egg white. Chill and cover with chocolate sauce. Same is made by combining unsweetened chocolate, water, sugar and salt and cook until smooth. Serves eight.—Mrs. Garfat.

DELICIOUS PUDDING—One tablespoon Hamilton Co-Operative butter, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup milk, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon soda, pinch of salt, vanilla flavoring, 1 cup raisins. Sauce: One cup brown sugar, 2 cups boiling water, 1 tablespoon butter. Mix. Pour over pudding. Bake in moderate oven.—Mrs. T. Hobbs.

LEMON SAUCE—One and one-half tablespoons cornstarch, $\frac{1}{2}$ cup sugar, 1 cup boiling water, 1 or 2 tablespoons Hamilton Co-Operative butter, 1 lemon (rind and juice). Method: Mix sugar and cornstarch and stir into it the boiling water. Boil 5 minutes. Remove from fire and stir in butter and lemon. Serve hot.—Mrs. L. A. Foreman.

APPLE CRISP—Slice required apples into a baking dish, 1 cup flour, 1 cup brown sugar, $\frac{1}{4}$ cup Hamilton Co-Operative butter; make crumbs of ingredients and sprinkle over apples; bake $\frac{1}{2}$ hour; serve with cream.—Mrs. T. Hobbs.

SHORTCAKE—One cup berry sugar, 2 cups flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ lb. Hamilton Co-Operative butter, 2 eggs. Sift flour, sugar and salt all together, work in butter, mix with egg, roll out in 4 portions. Bake in hot oven 10 minutes. Cut while warm.—Mrs. F. Lloyd.

STRAWBERRY SHORTCAKE—Two cups flour, 4 teaspoons baking powder, 2 tablespoons granulated sugar, $\frac{1}{2}$ teaspoon salt. Sift all together. Two generous tablespoons butter, $\frac{3}{4}$ cup Hamilton Co-Operative milk. Cook in moderate oven for $\frac{1}{2}$ hour.—Mrs. V. Hill.

PINEAPPLE UPSIDE DOWN CAKE—One-half cup butter (or shortening), 1 cup sugar, 2 eggs (separated), $1\frac{3}{4}$ cups flour, 3 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup Hamilton Co-Operative milk, teaspoon vanilla. Add eggs, whites last, and beat 1 to 3 minutes. Place rings of pineapple in bottom of square pan, fill holes with fruit and nuts. Sprinkle with $\frac{1}{2}$ cup brown sugar. Pour butter over and bake in moderate oven 375 degrees for 30-35 minutes. Turn out upside down.—Mrs. J. E. M. Deas.

STRAWBERRY RHUBARB JELLY—One-half cup sugar, $\frac{1}{2}$ cup water, 1 pound rhubarb (cut in pieces), 1 package quick setting strawberry jelly powder. Combine sugar, water, and heat until sugar has dissolved. Add rhubarb and simmer until tender. Measure. Add water to make two cups. Dissolve jelly powder in mixture and put in moulds to set.—Mrs. E. A. Ellis.

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RICE SUPREME—One-half cup of rice, 1 heaping teaspoon of gelatine, 3 teaspoons of sugar, $\frac{1}{2}$ pint of Hamilton Co-Operative whipping cream, $\frac{1}{2}$ teaspoon of cornstarch, $\frac{1}{2}$ cup of sugar, 1 square of Baker's chocolate, $\frac{1}{4}$ teaspoon of salt, vanilla. Method: Boil $\frac{1}{2}$ cup of rice in salted water until cooked. Pour cold water over it to separate kernels. Drain. Mix 1 heaping teaspoonful of gelatine with $\frac{1}{4}$ cup of cold water. Heat until it comes to a boil, but do not boil. Add 3 teaspoonfuls of sugar. Add to rice. Whip $\frac{1}{2}$ pint of cream and mix with rice. Pile in sherbet glasses and cool. Chocolate Sauce. Method: One cup of boiling water, cream $\frac{1}{2}$ tablespoon of cornstarch, $\frac{1}{2}$ cup of sugar, 1 square of Baker's $\frac{1}{4}$ teaspoon of salt. Cook until thick. Add vanilla.—Mrs. C. B. W. Whyte.

MACAROON WHIPPED CREAM (Delicious)—One dozen macaroons, 1 pint Hamilton Co-Operative whipping cream, $\frac{1}{4}$ cup granulated sugar, 1 teaspoon vanilla, candied cherries. Method: Grate macaroons, beat sugar in gradually. Stir in the vanilla and pour into mould and allow to set. When firm turn out on platter and pour over the cream, beat to a stiff froth. Decorate with cherries.—Mrs. J. P. Gilmartin.

EMERGENCY PUDDING—One-half cup suet (ground) $\frac{1}{2}$ cup bread crumbs, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ cup brown sugar, $\frac{1}{4}$ cup Hamilton Co-Operative milk, 1 egg (well beaten), $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 tablespoons orange marmalade, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup of chopped dates, figs or raisins. Mix in the order given and steam $2\frac{1}{2}$ hours. When cooled, cover well and keep in a cool place until needed.—E. Carson.

CHOCOLATE MARSHMELLOW MOOSE—One-half pint Hamilton Co-Operative whipping cream, 16 marshmallows, pinch salt, 1 level tablespoon cocoa or 2 squares chocolate, 1 cup milk, 1 teaspoon vanilla. Cook in double boiler and let cool. Then add whipped cream and freeze.—Mrs. R. S. Wilson.

BAKED RAISIN PUDDING—One cup brown sugar, butter size of walnut, 1 egg beaten into $\frac{1}{2}$ cup milk, 1 cup raisins, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup white sugar, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt. Make sauce with brown sugar and butter by adding 2 cups boiling water. Mix dry ingredients, add egg, put into well buttered dish, pour over hot sauce to cover. Bake $\frac{3}{4}$ hour in medium oven.—Ada Pritchard.

ENGLISH PLUM PUDDING—One lb. suet, 1 lb. Valencias (seedless raisins), 1 lb. moist brown sugar, $\frac{1}{2}$ lb. flour, 1 lb. Sultanas, 1 lb. currants, 1 lb. mixed peel, $\frac{1}{2}$ lb. bread crumbs, 1 teaspoon salt, 8 eggs, $\frac{1}{4}$ pint of brandy (with or without), 1 teaspoon spice. Method: Finely chop suet, stone the raisins, wash and dry and pick currants, chop peel and sift sugar to mix in following order: Flour, salt, spice, sugar, raisins, peel, bread crumbs, currants and suet. Beat eggs 10 minutes. Add brandy to them. Pour over the mass. Stir for 25 minutes until the ingredients are thoroughly mixed. Boil about $3\frac{1}{2}$ hours.—Mrs. E. May.

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GRAPE NUT PUDDING—One and one-half cups grape nuts, 1 cup of boiling water poured over and let cool. Mix 1 cup of sugar and yolk of 2 eggs and pour over grape nuts. Add $\frac{1}{4}$ teaspoon each of cloves, cinnamon and nutmeg, 1 cup of floured raisins and a pinch of salt. Add lastly the beaten whites of eggs. Bake about 20 minutes and serve with any sauce.—Mrs. H. Scaife.

COTTAGE PUDDING—One cup sifted flour, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 1 egg, $\frac{1}{2}$ cup Hamilton Co-Operative milk, 1 tablespoon butter, 2 teaspoons baking powder. Method: Beat butter and sugar to a cream, add unbeaten egg, beat vigorously for 3 or 4 minutes, add the salt and milk, then the flour, with which the baking powder should be mixed. Beat for few seconds, then turn the batter into a small buttered pudding dish. Bake about 25 minutes in moderate oven. Serve with lemon sauce.—Mrs. L. A. Foreman.

ICE BOX DESSERT—To be made 24 hours before serving. One-half pint pineapple juice, $\frac{1}{2}$ lb. marshmallows, 1 cup stoned dates, 1 cup broken walnuts, $\frac{1}{2}$ lb. or more of graham cracker crumbs. Soak the marshmallows (cut in small pieces) in pineapple juice, add dates and nuts. Stir in cracker crumbs and form in a roll about $1\frac{1}{2}$ inches in diameter, wrap in waxed paper and place in refrigerator. When ready for use, cut in slices and serve with whipped cream.—Mrs. H. A. McDonald.

Memorandum

Pies and Pastry

RHUBARB PIE—Three and one-half cups diced rhubarb, $1\frac{1}{4}$ cups sugar, $1\frac{1}{2}$ tablespoons quick tapioca. Mix altogether. Let stand while pastry is being made. Line a nine-inch pie tin with paste, fill with mixture. Moisten edges with cold water. Cover with top pastry. Press edges together. Brush over top with milk. Bake in hot oven (425 deg. F.) for 20 minutes. After reduce heat to 350 deg. F. and bake 30 minutes longer. If desired, a criss-cross crust may be used on top.—Mrs. A. E. Speakman.

RHUBARB PIE—Two cups chopped rhubarb, 1 cup sugar, yolks 2 eggs, 1 tablespoon cornstarch, 1 tablespoon butter. Beat egg yolks, sugar, butter. Add cornstarch, rhubarb and beaten whites of eggs. Bake in uncooked shell.—Mrs. F. M. Mackenzie.

LEMON CHEESE—To a quarter of a pound of Hamilton Co-Operative butter put 1 pound loaf sugar, 6 eggs, the grated rind of 3 lemons, and the juice of 3. Put into a pan and set over a fire to simmer until sugar is melted and the mixture looks like honey.—Mrs. E. May.

LEMON PIE—Three eggs, juice and rind of 1 lemon, 1 cup granulated sugar, 3 tablespoons boiling water. Method: Put egg yolks, juice and rind of lemon, $\frac{1}{2}$ cup sugar, in top of double boiler and beat well with rotary beater. Add water. Cook over boiling water until thick, stirring constantly to prevent lumping. Cool a little, add 3 egg whites, beaten stiff, with the rest of sugar. Fold into cooked mixture and turn into cooked pie shell. You do not brown this.—Mrs. W. J. Murphy.

RAISIN PIE—One and one-half cups seeded raisins, $1\frac{1}{2}$ cups boiling water, grated rind and juice of $\frac{1}{2}$ lemon, 1 tablespoon flour, $\frac{1}{2}$ cup finely chopped walnuts. Cook raisins in water until tender. Mix flour and sugar and add to raisins, stirring until thick. Then add lemons and walnuts and bake between two crusts.—L. Lerner.

PIE CRUST—Two and a half cups of sifted flour, pinch of salt, 1 heaping teaspoon baking powder, 1 cup shortening (cold). Sift flour, salt and baking powder together, rub in the shortening and wet with half cup cold water, or enough to make a paste.—Mrs. Allan E. Rae.

CALIFORNIA FRUIT TARTS—Two cups raisins, 1 cup chopped walnuts, 1 cup white sugar, juice and grated rind of 1 orange, 1 egg well beaten, $\frac{3}{4}$ tablespoon cornstarch, $\frac{1}{2}$ cup water. Put raisins, nuts, sugar and orange in saucepan. Add water and boil until soft about 10 minutes. Add egg and cornstarch mixed in little cold water and cook until thick. Bake as a pie or in pastry tart shells.—Mrs. Stoker.

COMPOSITION FILLING FOR TARTS—One cup corn syrup, $\frac{1}{2}$ cup brown sugar, 2 eggs, 1 teaspoon Hamilton Co-Operative butter. Line tart tins with pastry and pour in this filling. Put on each a dash of nutmeg and a few chopped nuts, if desired. Bake in a slow oven about 15 minutes or until the filling becomes thickened.—J. C. Wright.

BANBRAY TARTS—One cup currants, 2 eggs, 1 cup granulated sugar, $\frac{1}{2}$ cup Hamilton Co-Operative butter, 1 cup hot water, grated rind and juice 1 lemon or any other flavoring. Mix well together.—Mrs. E. R. Baker.

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FRESH RASPBERRY PIE—One box raspberries, 1 cup sugar, 2 egg whites. Mix berries with sugar, let stand a few minutes, beat egg whites until stiff, combine mixture, pour into a partly cooked pie shell and bake in moderate oven until brown.—Mrs. L. Partridge.

CHOCOLATE CREAM PIE—Two squares chocolate, $\frac{1}{4}$ cup corn-starch, 1 teaspoon Hamilton Co-Operative butter, 1 pint milk, 2 egg yolks, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 1 tablespoon vanilla. Melt chocolate. Add sugar, egg yolk, salt, butter, milk. Cook in double boiler till thick, stirring constantly. Flavor with vanilla. Pour into a baked pie shell. Cover with meringue made by beating the whites of 2 eggs, 2 tablespoons sugar. Brown in oven and serve cold.—Mrs. T. Hobbs.

WHOLE WHEAT PIE—Crust: $1\frac{1}{2}$ cups whole wheat flour, $\frac{3}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ cup shortening, cold water. Method: Sift dry ingredients, cut in shortening and add gradually the water (about six tablespoons). Divide pastry in half, toss one part on floured board and line 9-inch pie pan. Filling: One cup cut pineapple, 1 cup raisins, 1 cup apples, $\frac{1}{2}$ cup sugar, juice of 1 lemon, rind of $\frac{1}{2}$ lemon. Chop fruit, add sugar and juice and rind of lemon. Turn into pastry-lined pan and cover with second crust. Bake in hot oven for 15 minutes, reduce to moderate heat and continue for 40 minutes.—Mrs. Garfat.

CLUB PIES—One cup white sugar, 1-3 cup Hamilton Co-Operative butter, 1 cup raisins, $\frac{1}{2}$ cup walnuts, $\frac{1}{4}$ cup milk, 2 eggs. Method: Cream butter and sugar; add yolks of eggs, well beaten, and milk; add nuts, chopped, and raisins, and fold in stiffly beaten whites. Line patty tins with nice short pastry; place in each a dab of jam and one spoonful of this mixture; and bake in fairly hot oven. When cool garnish with a little whipped cream, slightly sweetened and flavored with a few drops of almond extract.—Mrs. G. M. Bayne.

COCOANUT FILLING FOR TARTS—Eight tablespoons desiccated cocoanut, 8 tablespoons sugar, 2 eggs, $\frac{1}{2}$ cup milk, butter size of an egg.—Mrs. Walter Carrington.

BUTTERSCOTCH PIE—One cup brown sugar, $\frac{1}{4}$ teaspoon salt, 2 eggs, 4 tablespoons flour, $1\frac{1}{2}$ cups milk, 2 tablespoons butter, 6 tablespoons of sugar, $\frac{1}{2}$ cup chopped walnut meats, $\frac{1}{4}$ teaspoon vanilla. Scald milk and pour over flour and salt, mixed with half of the brown sugar. Cook in double boiler 20 minutes, stirring until thickened, then add egg yolks, beaten with rest of brown sugar. Cook few minutes longer. Add butter. Remove from fire and cool before pouring into baked pastry shell. Cover with chopped nuts and meringue. Bake until delicately browned, about 15 minutes in oven at 300.—Mrs. C. Nicholson.

PINEAPPLE PIE—One cup sugar, $\frac{1}{2}$ cup Hamilton Co-Operative butter; beat to a cream; 2 eggs and 1 cup of crushed pineapple. Line a pie plate with pastry and add above filling. Bake in moderate oven.—Mrs. H. Scaife.

BUTTER TARTS—Four eggs (beaten well), $1\frac{1}{2}$ cups white sugar, 1 tablespoon melted butter, 1 teaspoonful vanilla, 1 cup currants, $\frac{1}{2}$ cup raisins. This recipe makes $2\frac{1}{2}$ dozen.—Mrs. Medley.

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Cakes

NUT CHOCOLATE CAKE—Cream 1-3 cup of butter, 1 cup of brown sugar, 1 egg. Beat hard. Mix and sift $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon of baking soda, 2 teaspoons of baking powder (level), $\frac{1}{4}$ cup of cocoa, $\frac{1}{4}$ teaspoon of salt. Add to first mixture with 1 cup of milk and water and 1 cup of chopped nuts. Bake in a moderate oven.—Mrs. Millett.

SEVEN-MINUTE ICING—Two egg whites (unbeaten), $1\frac{1}{2}$ cups white sugar, $1\frac{1}{2}$ tablespoons corn syrup, 5 tablespoons cold water. Put these in double boiler and beat over boiling water with egg beater for seven minutes. Take from stove and add 1 teaspoon of vanilla and heat until thick enough to spread on cake.—Mrs. R. A. Creasor.

CAKE ICING—Five tablespoons brown sugar, 1 tablespoon butter, six tablespoons milk. Boil three minutes, then thicken with icing sugar.—Mrs. Allan E. Rae.

ICING FOR CAKE—One cup brown sugar, $\frac{1}{2}$ cup flour, 1 tablespoon Hamilton Co-Operative butter, enough cream or top milk to mix smooth, any desired flavoring. Put butter in small saucepan and heat until soft. Add sugar and flour; beat; add cream and beat well until smooth; spread on cake. You do not cook this icing.—Mrs. W. J. Murphy.

PASTEL JELLY FROSTING—One egg white, $\frac{1}{2}$ cup tart jelly, dash of salt. Soften jelly over warm water, then beat with egg white until thick.—G. Davey.

FILLING FOR CHOCOLATE CAKE—Mix grated rind and juice of one lemon, 1 grated apple (medium size) and $\frac{1}{2}$ cup of sugar together and cook for five minutes, then spread between layers of cake while hot.—J. C. Wright.

NUT CARAMEL FROSTING—One and one-quarter cups brown sugar, 1-3 cup water, $\frac{1}{4}$ cup white sugar, 1 teaspoon vanilla, $\frac{1}{4}$ cup walnuts. Boil sugar and water until it forms a thread. Pour while beating over egg whites, well beaten. Continue beating until mixture is cool. Set pan containing mixture into pan of boiling water and cook over range, stirring constantly until mixture becomes granular. Add vanilla and nuts and beat.—Mrs. D. Hartley.

DEVILS FOOD—Cream 1 cup brown sugar and scant $\frac{1}{2}$ cup Hamilton Co-Operative butter and 1 egg and 1 cup sour milk. Sift following ingredients and add $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 scant teaspoon baking soda and 3 dessertspoons cocoa. Bake in moderate oven 35 or 40 minutes.—Mrs. Wm. Kellett.

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DEVILS FOOD—One-half cup Hamilton Co-Operative butter, 2 cups light brown sugar, 2 eggs, 2 cups Swansdown cake flour, pinch salt, 1 teaspoon vanilla, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup boiling water, 1 teaspoon soda, 1 teaspoon baking powder, $\frac{1}{2}$ cup cocoa. Cream shortening and add 1 cup sugar; beat well. Beat eggs and add the other cup of sugar; cream well. Add the mixtures together and beat hard. Sift flour once, add baking powder and salt. Add to mixture alternately with sour milk, beating well after each addition of sour milk and flour. Stir soda and chocolate into boiling water and add to cake mixture; add vanilla. Spread icing between and on top. Bake in oven at 350 degrees. Turn top off and bottom on low for 35 minutes.—Mrs. T. Lewington.

DATE CAKE— $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. shortening, 1 cup sugar, 3 cups flour, 2 cups stoned dates, 1 cup walnut bits, 2 eggs. Mix sugar, butter and eggs. Add dates and walnuts, add flour, mix with 2 cups hot water, add 1 teaspoon baking soda. Bake in slow oven 1 hour at 300 degrees F.—Mrs. F. Lloyd.

DATE CAKE—One cup brown sugar, $\frac{1}{2}$ cup Hamilton Co-Operative butter, 2 eggs, 1 teaspoon cinnamon, 1 teaspoon allspice, 2 teaspoons grated chocolate (a little citron peel if desired or essence of lemon), 1 teaspoon soda in 1 cup of sour milk or cream, 2 cups flour, 1 cup stoned dates.—Mrs. E. Davey.

BANANA CAKE—One cup granulated sugar, $\frac{1}{2}$ cup Hamilton Co-Operative butter, 2 eggs, 1 cup mashed bananas, 4 tablespoons sour milk, 1 teaspoon baking soda, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla, salt. Cream butter and sugar, add well beaten eggs, then mashed bananas. Add baking soda, dissolved in sour milk, then flour sifted with salt and baking powder. Add vanilla and beat well. Bake about 40 minutes in moderate oven.—R. Pearson.

ORANGE CAKE—One-half cup butter, 2 eggs, 1 cup fine sugar, $\frac{1}{2}$ cup Hamilton Co-Operative milk, 2 cups flour, $\frac{1}{4}$ teaspoon salt, 3 teaspoons baking powder, $\frac{1}{2}$ cup orange juice. Cream butter thoroughly and gradually work in sugar. Add well beaten egg yolks and beat again. Alternate additions of milk and dry ingredients that have been well mixed and sifted together several times. Add orange juice; fold in stiffly beaten egg whites. Bake in a moderate oven 350 degrees F. Orange Frosting: Cream $\frac{1}{4}$ cup butter very thoroughly and gradually work in 2 cups of icing sugar. Add $\frac{1}{2}$ cup orange juice and $\frac{1}{2}$ grated rind of orange. Just enough to make right consistency of spread.—Mrs. Garfat.

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SPONGE CAKE—Four eggs, $1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup cold water, $1\frac{1}{2}$ cups flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon cream of tartar, juice of $\frac{1}{2}$ lemon. Beat whites of eggs stiff, fold in cream of tartar and fold in cake mixture. Bake in tube tin in slow oven.—Mrs. Allan E. Rae and Mrs. H. A. McDonald.

WHITE ROSE FRUIT CAKE—One-half lb. butter, 1 cup granulated sugar, beaten until creamy; 3 eggs, whites beaten separately from yolks. Add $\frac{1}{2}$ cup Hamilton Co-Operative milk, 2 teaspoons vanilla, 1 teaspoon baking powder, 1 lb. Sultana raisins and $3\frac{1}{2}$ cups flour. Also about 5 cents worth of orange peel. Bake one full hour in moderate oven.—Mrs. Garfat.

WHITE FRUIT CAKE—Three eggs (beaten well), 1 cup granulated sugar, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ cup warm water, 2 teaspoons vanilla, 1 lb. white raisins, $\frac{1}{2}$ lb. mixed peel, $3\frac{1}{2}$ cups flour, 1 teaspoon baking powder, 1 cup nut meats. $\frac{1}{2}$ lb. cherries (red and green), 1 round pineapple. If pineapple is used $\frac{1}{4}$ lb. red cherries is sufficient. Never fails.—Mrs. Le Thong.

JELLY ROLL—One cup sugar (white), 2 eggs, 1 cup flour, 1 teaspoon baking powder, rind of $\frac{1}{2}$ lemon (grated), $\frac{1}{4}$ cup boiling water. Mix sugar, lemon rind and beaten yolks till creamy, then add half the flour (to which has been added the baking powder), half the stiffly beaten egg whites; the rest of the flour and remainder of the egg whites; lastly, the boiling water. Bake in a large shallow oblong pan for 12 minutes in oven 350 deg. F. Sprinkle some sugar on a damp cloth, turn cake out, spread with jam and roll at once, leaving the damp cloth around it for a few minutes, till cake holds shape. Cut off the crisp edges of cake before rolling.—Mrs. W. H. Jones.

ROLL JELLY CAKE—Three eggs, 1 cup sugar, 1 cup flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 2 tablespoons Hamilton Co-Operative milk. Bake in thin sheets, spread with jelly and roll while warm.—Mrs. E. Davey.

COCOA CAKE—One cup of granulated sugar, 2 beaten eggs, 2 tablespoons of butter, $\frac{1}{2}$ cup sour milk and a small teaspoon of soda, 2 cups of flour, 1 teaspoon of baking powder. Then add 3 tablespoons of cocoa in $\frac{1}{2}$ cup hot water. Add vanilla and a little salt.—M. Williams.

RED CHOCOLATE CAKE—Three-quarter cup shortening (creamed), $1\frac{3}{4}$ cups sugar (cream well with shortening), 4 eggs (well beaten together). Beat the mixture well and add 3 squares of chocolate, dissolved in 1 cup boiling water. Measure 3 cups pastry flour after one sifting. Add $1\frac{1}{2}$ teaspoons baking powder and $1\frac{1}{2}$ teaspoons of soda and $\frac{3}{4}$ teaspoon salt—sift together three times. Add to the above mixture alternately with 1 cup of milk, 1 teaspoon of vanilla. Bake at about 350 deg. for 40 or 50 minutes. One-half this recipe makes a cake 8 x 6 x 3 ins.—E. Carson.

CHOCOLATE CAKE—Dissolve 2 squares of chocolate in $\frac{1}{2}$ cup boiling water and let it cool. Cream $\frac{3}{4}$ cup butter with 2 cups brown sugar—add yolks of 2 eggs, $\frac{1}{2}$ cup sour milk alternately with 2 cups of flour sifted with 1 teaspoon each of soda and baking powder, $\frac{1}{2}$ teaspoon of salt, 1 teaspoon vanilla; then the chocolate and the well beaten egg whites. Bake at 350 deg. for 40 or 50 minutes.—Mary A. Henderson.

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MOCHA CAKE—One-half cup Hamilton Co-Operative butter, 1 cup sugar, $1\frac{1}{2}$ cups flour, yolks of 3 eggs, 1 teaspoon baking powder, grated rind of 1 lemon, 1 teaspoon juice, 1 tablespoon warm water. Have whites well beaten and add alternately with the flour. Add the warm water last. Icing: One cup icing sugar, $\frac{1}{2}$ cup butter, 3 tablespoons Hamilton Co-Operative cream, 1 teaspoon vanilla. Put all in bowl and set in hot water until melted. Cut the cake in squares, dip in icing, then in rolled peanuts.—G. Davey.

BOSTON FAVORITE CAKE—Cream 2-3 cup butter. Add gradually 5-8 cup sugar and stir until well blended. Beat 4 egg yolks, adding gradually 5-8 cup sugar. Add this to first mixture with 1 teaspoon vanilla. Then add alternately 1 cup milk and $3\frac{1}{2}$ cups flour, sifted with 5 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Beat the 4 egg whites until stiff, adding gradually 5-8 cup sugar. Fold into first mixture. Bake in moderate oven 40 to 60 minutes. (Makes 2 loaves or 4 layers).—Mrs. Rousseau.

CREAM LOAF CAKE—One-half cup butter, 2 cups sugar, 4 eggs, 3 cups flour, $\frac{1}{4}$ teaspoon salt, 3 teaspoons caraway seeds, 1 cup Hamilton Co-Operative milk, 3 teaspoons baking powder. Cream butter and sugar. Add beaten yokes. Sift flour, salt and baking powder. Add to first mixture with caraway seeds and milk. Fold in stiffly beaten egg whites. Bake in moderate oven for $1\frac{1}{4}$ hours.—Mrs. P. Price.

PLAIN LAYER CAKE—One-half cup butter, 1 cup sugar, 2 eggs, $1\frac{1}{2}$ cups pastry flour, $2\frac{1}{2}$ teaspoons baking powder, 1-8 teaspoon salt, $\frac{1}{2}$ cup Hamilton Co-Operative milk, +1 teaspoon flavoring. Cream butter and sugar, add the whole eggs one at a time, beating well. Sift flour, baking powder and salt and fold in 1-3 to the butter mixture, then add 1-3 of milk and continue until all flour and milk are used up. Add flavoring. Bake in 2 cake pans in oven 350 deg. F. for 20 minutes.—Mrs. P. Price.

HOT MILK CAKE—Two eggs (well beaten), 1 teaspoon baking powder, 1 cup sugar, 1 cup flour, $\frac{1}{2}$ cup Hamilton Co-Operative milk, 1 teaspoon butter, 1-8 teaspoon salt. Add sugar to eggs. Beat well, and then add flour, salt and baking powder sifted together. Heat milk and butter together to the boiling point. Remove and pour into the cake mixture. Stir until smooth and pour into a cake pan lined with parchment paper. Bake in moderately hot oven for 30 minutes. This dough is unusually thin, but it makes a very good cake with fine texture.—Mrs. Howard.

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APPLE SAUCE CAKE—One cup sugar, $\frac{1}{2}$ cup Hamilton Co-Operative butter, $1\frac{1}{2}$ cups cold applesauce (unsweetened), 2 teaspoons soda put in applesauce, $2\frac{1}{2}$ cups of flour, 1 cup raisins (dredged in flour), 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each cloves and nutmeg. You can add dates and peel if desired.—Mrs. Howard.

NUT AND RAISIN CAKE—Two cups brown sugar, 1 cup lard-butter mixed, $\frac{3}{4}$ teaspoon salt, 1 teaspoon soda, $2\frac{1}{2}$ teaspoons flour, $\frac{1}{2}$ lb. walnuts, 1 lb. raisins, 1 lb. dates, 3 eggs, 1 cup sour milk. Slow oven.—Mrs. Medley.

SOUR CREAM CAKE—One cup brown sugar, 3 eggs, 1 cup sour Hamilton Co-Operative cream, 1 cup raisins, 1 cup currants, 2 cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg, butter size of egg. Large cake.—Mrs. A. R. Lawson.

DAFFODIL CAKE—One cup sifted flour (cake), $\frac{1}{2}$ teaspoon salt, $1\frac{1}{4}$ cups sifted sugar, $\frac{1}{2}$ teaspoon grated orange rind, $1\frac{1}{4}$ cups egg whites, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon vanilla, 4 egg yolks, beaten well. Beat egg whites until foamy, then add salt and cream tartar. Whip until stiff enough to stand in peaks. Fold in sugar. Sift small quantities of flour over at a time and fold in carefully. Divide mixture in two parts. To one add vanilla—to the other the yolks and orange rind. Put by tablespoons into angel cake tin, alternating white and yellow. Bake in slow oven 300 degrees 60 to 70 minutes.—Mrs. E. A. Ellis.

BROWN SUGAR CAKE—One and one-half cups brown sugar, 2 cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup lard, 1 egg, 1 cup sour milk, 1 teaspoon soda. Mix and sift dry ingredients, including sugar. Rub in fat as for biscuits. Keep out $\frac{1}{2}$ cup of this mixture. To rest add the beaten egg, mixed with sour milk and soda. Pour into shallow cake pan and spread the half cup of flour, sugar, fat mixture on top. Bake in moderate oven.—Mrs. G. M. Bayne.

KING TUT CAKE—One cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $1\frac{1}{2}$ cups flour, 1 teaspoon baking soda in boiling water, 1 lb. chopped dates, 1 cup walnuts. Filling: Three-quarter cup Hamilton Co-Operative milk, $\frac{1}{2}$ cup brown sugar, 1 tablespoon butter, 1 tablespoon chopped dates, 1 tablespoon chopped walnuts. Cook until this thickens.—Mrs. Sweet.

GRAHAM WAFER CAKE—One-half cup butter and lard, 1 cup white sugar, 4 eggs (4 whites and 2 yolks), $\frac{3}{4}$ cup Hamilton Co-Operative milk, rind of 1 lemon, 1 box of Christie's graham wafers (20 to 24), 2 teaspoons of baking powder. Add whites of eggs last. Bake in a moderate oven. Put cream filling between, using the other yolks. Ice with orange icing.—Mrs. E. Basley.

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Cookies and Small Cakes

DATE CHEWS—One cup dates (cut fine), 1 cup chopped nuts, $\frac{1}{4}$ cup white sugar, 1 egg (unbeaten). Mix together, roll into balls and dip in coconut, bake in a slow oven.—Mrs. T. H. Ormerod.

DATE SQUARES—One and one-half cups rolled oats, put through grinder, 2 cups flour, with 1 teaspoon soda (baking), 1 teaspoon salt, $\frac{1}{4}$ cups brown sugar, $\frac{3}{4}$ cups butter and lard, mixed. After rubbing together take out one cup and spread remainder in pan to about half an inch thickness. Make a filling of 2 cups chopped dates, 1 cup granulated sugar, 1 cup water. Cook together and spread this while hot on first mixture, then sprinkle on top the remaining cup of flour, etc. Line pan with paper and bake in moderate oven.—Mrs. Wodehouse.

HERMITS—One-half cup Hamilton Co-operative butter, $1\frac{1}{2}$ cups brown sugar, 2 eggs, 1 cup chopped raisins, 1 cup chopped walnuts, 1 cup chopped dates, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon cinnamon, 2 cups pastry flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, 2 tablespoons milk. Mix dry ingredients, cream butter, add sugar and well-beaten eggs and vanilla, then add one-third of the flour mixture, fruit and nuts. Add more flour and liquid alternately, mix well, drop by spoonfuls on greased pan. Bake in moderate oven 15 to 20 minutes.—Mrs. Price.

LITTLE DEVILS—Three-quarters cup of shortening, 1 cup of sugar (white), 2 eggs, $1\frac{1}{2}$ cups flour (scant), 1 teaspoon of soda, $\frac{1}{2}$ teaspoon of spice, walnuts and dates.—Mrs. R. Kirk.

DATE TRILBIES—One cup shortening, 1 egg, 1 cup brown sugar, 2 cups oatmeal, 1 teaspoon baking soda, $\frac{1}{4}$ cup Hamilton Co-Operative milk, $2\frac{1}{2}$ or 3 cups flour. Mix together, roll and cut as cookies. Filling: One lb. dates, 1 cup granulated sugar, 1 cup hot water. Boil until thick and let cool. Bake in a moderate oven.—L. Larner.

BOSTON DROP COOKIES—Two eggs, $1\frac{1}{4}$ cups brown sugar, 1 cup Hamilton Co-Operative butter, $2\frac{1}{2}$ cups flour, 1 cup chopped pecans, 1 teaspoon soda, 1 cup chopped dates. Drop about an inch apart and bake in moderate oven 15 minutes.—R. Pearson.

CARAMEL SQUARES—Cream together 1 cup Hamilton Co-Operative butter, 1 cup brown sugar. Add 2 egg yolks beaten, 3 cups flour, 2 teaspoons baking powder, 2 teaspoons vanilla. This will be thick. Spread thinly on bottom of pan. Beat egg whites stiff. Stir in 1 cup brown sugar, 1 cup walnut bits. Spread over first mixture in pan. Bake 30 minutes. Temperature 350 degrees F. Cut in squares.—Mrs. F. Lloyd.

LEMON CHEESE CAKES—Two lemons, 4 eggs, $\frac{1}{2}$ lb. white sugar, $\frac{1}{4}$ lb. Hamilton Co-Operative butter. Beat to a cream. Add sugar, grate in lemon rinds, beat in eggs (after beating separately), add juice of lemons. Line patty pans with puff or short pastry, fill with mixture and bake all together.—Mrs. T. Hobbs.

LEMON SQUARES—One-half cup white sugar, $\frac{3}{4}$ cup Hamilton Co-Operative butter, $\frac{3}{4}$ cup flour, $\frac{1}{2}$ cup cocoanut, $1\frac{3}{4}$ cups rolled soda biscuits, 2 tablespoons Hamilton Co-Operative milk. Mix like pie crust, put half in pan, spread with filling, put rest on top. Bake 20 minutes. Filling: One cup cold water, 1 cup white sugar, 1 egg, 1 heaping tablespoon cornstarch, juice and rind of 1 lemon, pinch of salt. Boil until thick.—Mrs. L. Partridge.

CLINKERS—One-half lb. almonds, 2 cups dates, 2 cups icing sugar, whites of 2 eggs. Blanch almonds, roast brown, add to dates cut fine. Beat egg whites stiff, add sugar, beat altogether well. Drop on well greased pan, bake moderate oven, remove with knife while hot, place on wax paper to cool.—Mrs. L. Partridge.

GOOSNARGH CAKES—One and three-quarter cups flour, $\frac{1}{2}$ teacupful sugar, $1\frac{1}{4}$ cups Hamilton Co-Operative butter, caraway seeds. Keep butter in a warm place the day before. Mix butter in the flour. Put in seeds and sugar, roll out, cut in rounds, put them on paper and dredge quickly with sifted castor sugar. Be careful not to let the sugar be on the edge or bottom of cakes.—Mrs. Howard.

ALMOND CAKES—One-half cup butter, 1-1.3 cups flour, $\frac{3}{4}$ cup sugar, 2 teaspoons Magic baking powder, 1-3 cup Hamilton Co-Operative milk, 1 cup almonds, blanched and cut in pieces, 2 eggs. Mix ingredients in order given and bake in individual cake pans or small containers.—Mrs. Howard.

WINTER BRANDY SNAPS—Four ozs. butter, 4 ozs. brown sugar, 4 ozs. golden syrup, 4 ozs. flour, $\frac{1}{2}$ teaspoon ground ginger, 2 or 3 tablespoons Hamilton Co-Operative milk. Method: Put all into a pan except flour and stir well, take pan off and dredge flour in well and put 4 teaspoons on a well greased tin and bake in a cool oven for 4 minutes. Each will run over thin layers. Let cool, then roll them up.—Mrs. E. May.

ANGEL DREAMS—Two eggs, $\frac{1}{2}$ cup granulated sugar, 3 tablespoons melted butter, beat well together. Add 7-8 cup flour, 7-8 cup cornstarch, beat to a light cream, and then add 2 teaspoons baking powder. Drop on buttered sheet. Bake in hot oven, and put together with jam, or serve plain.—Mrs. Stoker.

PEANUT BUTTER CAKES—Two tablespoons butter, $\frac{1}{4}$ cup brown sugar, 1 egg, 2 teaspoons Hamilton Co-Operative milk, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup peanut butter, $\frac{1}{2}$ teaspoon lemon juice. Drop on buttered sheet and bake 12 to 15 minutes.—Mrs. Stoker.

AMMONIA COOKIES—One cup shortening, 1 cup sugar, cream together. Add $\frac{1}{2}$ cup sour Hamilton Co-Operative milk, 2 beaten eggs, 5c oil of lemon, 5c baking ammonia, flour to make stiff dough. Sift together and add to first mixture. Roll and bake.—Florence E. Stoker.

ICE BOX COOKIES—One-half cup butter ($\frac{1}{4}$ lb.), $\frac{1}{2}$ cup white sugar, 1 egg yolk, 3 tablespoons Hamilton Co-Operative milk, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{8}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla. Method: Cream butter, add sugar gradually, add beaten yolk and beat mixture well. Add flour (which has been sifted with baking powder and salt) and milk alternately. Add vanilla. Roll up into a tight roll about 2 inches in diameter, set in ice-box for several hours, cut in thin slices and bake in oven 325 degrees from 8 to 10 minutes.—Mrs. L. A. Foreman.

ROCKS—Three eggs, $1\frac{3}{4}$ cups brown sugar, $\frac{1}{2}$ cup Hamilton Co-Operative butter, salt, $1\frac{1}{2}$ cups dates or raisins, $\frac{1}{2}$ cup walnut meats, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon baking soda in a little warm water, $2\frac{1}{2}$ cups flour. Drop by teaspoon on baking sheet and bake in moderate oven about 15 minutes.—Mrs. Wodehouse

JOKES—Three-quarter cup light brown sugar, $\frac{1}{2}$ cup walnuts, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup raisins, $\frac{1}{4}$ cup hot water, 1 egg, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon (scant) soda (in water), little nutmeg. Cut in small squares. As soon as baked sprinkle with icing sugar.—Mrs. A. R. Lawson.

PECAN WAFERS—One cup brown sugar, $\frac{1}{2}$ cup Hamilton Co-Operative butter, 1 large egg, 1 small cup flour, pinch salt, vanilla. Mix well. Drop $\frac{1}{2}$ teaspoon and $1\frac{1}{2}$ inches apart on sheet and place a pecan nut on top of each one. Bake 8 minutes in slow oven 225 degrees.—Mrs. E. A. Ellis.

WALNUT COOKIES—Chop $\frac{1}{2}$ lb. dates and $\frac{1}{4}$ lb. walnuts. Rub together with 1 cup flour. In another dish beat 1 egg, $\frac{1}{4}$ cup melted butter, $\frac{3}{4}$ cup brown sugar, 1 teaspoon vanilla, 1 teaspoon soda sifted in $\frac{1}{2}$ cup flour. When well beaten add the date and walnut mixture and mix well together. It will be a solid mixture. Drop from spoon and bake in moderate oven till golden brown.—Mary Tassie.

NUT DROP CAKES—One cup sugar, $\frac{1}{2}$ cup Hamilton Co-Operative butter, 1 cup chopped raisins, 1 cup chopped walnuts, $1\frac{3}{4}$ cups flour, 2 eggs, $2\frac{1}{4}$ teaspoons baking powder, spices. Cream butter, add sugar and egg well beaten, mix raisins, nuts, etc., with flour which has been sifted with baking powder. Bake in moderate oven until springy to touch.—Mrs. Nicholson.

BUTTERSCOTCH STICKS— $\frac{1}{4}$ cup butter, 1 cup flour, 1 cup brown sugar, 1 egg, $\frac{1}{4}$ cup nuts, 1 teaspoon baking powder, 1 teaspoon vanilla. Melt butter in saucepan, add sugar, blend well; cool. Then add beaten eggs, beat well, mix flour, salt and baking powder and add. Bake in shallow pan 30 minutes in hot oven. Cut while hot in strips.—Mrs. F. Hill.

DATE AND OATMEAL CAKES—One cup Hamilton Co-Operative butter, $1\frac{1}{2}$ cups brown sugar, 1 teaspoon of soda, $\frac{1}{4}$ teaspoon salt, 2 cups flour, $2\frac{1}{2}$ cups oatmeal, 1 lb. dates, 1 cup white sugar, 1 cup cold water. Boil till thick. Put half the mixture in a pan and spread out thin. Then add the date filling and then the remainder of the mixture on top. When baked cut in small squares.—M. Williams.

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COCOANUT ROCKS—One-half cup Hamilton Co-Operative butter, 1 cup granulated sugar, 2 cups flour, 2 eggs, 1 teaspoon vanilla, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{4}$ lb. cocoanut. Drop on buttered pan and bake in a moderate oven.—Mrs. Wm. Kellett.

WALNUT SQUARES—One cup flour, $\frac{1}{2}$ cup butter, crumb together. Pack firmly in bottom of square tin and bake slowly while you mix following: $1\frac{1}{4}$ cups brown sugar, 1 cup walnuts, $\frac{1}{2}$ cup fine cocoanut, vanilla and a little salt, $\frac{1}{2}$ teaspoon baking powder. Break in 2 eggs and beat. Pour in shell and put in oven about 20 minutes. Plain icing if desired.—Mrs. Sweet.

SHORTBREAD COOKIES—One-half cup Hamilton Co-Operative butter, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup fruit sugar, 1 egg, 10c blanched almonds (browned in oven, then chopped), 1 small teaspoon soda, 2 small teaspoons cream of tartar, $2\frac{1}{2}$ cups of flour, 1 teaspoon flavoring. Cream sugar and shortening, add beaten egg, almonds, flavoring and sifted flour, soda and cream of tartar. Drop on greased pan and bake in moderate oven until nice brown.—Mrs. Bennie.

NUT DROPS—One-half lb. pecan nuts, 2 eggs (whites), beat well, 1 cup brown sugar, pinch salt. Mix. Fold in nuts, which have been ground fine. Drop from spoon on brown paper. Bake in quick oven.—Mrs. J. Bain.

DATE SANDWICH CAKES—One and three-quarter cups rolled oats, $\frac{3}{4}$ cup Hamilton Co-Operative butter, 1 teaspoon baking soda, $1\frac{1}{2}$ cups flour, 1 cup brown sugar, 1 teaspoon salt. Mix dry ingredients thoroughly, then rub in butter. Filling: Cream 1 lb. dates, add little water and $\frac{1}{2}$ cup brown sugar, boil slowly for ten minutes. Cool; add 1 teaspoon vanilla. Place layer of dry mixture in well greased pan, then layer of filling. Cover with rest of dry mixture. Bake 40 minutes in moderate oven (380 deg. F.). Cut in squares or fingers. Size of pan, 8 x 12 ins.—Mrs. A. E. Speakman.

CHOCOLATE COCOANUT MACAROONS—Melt 4 cubes of chocolate over hot water. To this add 1 can of condensed milk and $\frac{1}{2}$ lb. of shredded cocoanut. Mix and drop by teaspoons on a buttered pan. Bake 15 minutes in very slow oven of 275 degrees.—Mrs. F. Hill.

COOKIES—One cup sugar, 1 cup butter, 2 eggs (well beaten), 3 cups flour, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 teaspoon vanilla, pinch of salt. Cream sugar and butter, add eggs, sift cream of tartar, soda, salt and flour together.—Mrs. Allan E. Rae.

COOKIES—Two eggs, 1 cup butter ($\frac{1}{4}$ lb.), 1 cup brown sugar, 2 cups chopped dates, $\frac{1}{2}$ cup walnuts, chopped (10c), vanilla, $\frac{1}{2}$ teaspoon soda dissolved in $\frac{1}{2}$ cup sour milk, $1\frac{1}{4}$ cups flour.—Mrs. E. R. Baker.

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Beverages

PINEAPPLE SYRUP—Pineapple Syrup is made from the skins and core. Chop up the skins and core of the pineapples. Cover with water and let stand over night. Next morning boil slowly one hour, then strain. To each cup of juice add $\frac{1}{2}$ cup of sugar. Boil for 20 minutes. Put into well sterilized jar, seal and it will keep indefinitely.—Mrs. Gates.

BOSTON CREAM—Two lbs. loaf sugar, 2 ozs. tartaric acid, 2 qts. boiling water. Allow to stand until cool, then add the whites of 2 eggs and stir well. Bottle. Add a little of above mixture to a glass of cold water, with a pinch of bicarbonate of soda added.—Mrs. W. P. West.

SUMMER DRINK—Five lbs. granulated sugar, 1 oz. tartaric acid, 2 ozs. citric acid, $\frac{1}{2}$ oz. Epsom salts, 3 pints of boiling water and the grated rind and juice of 3 oranges and 2 lemons. Put sugar, acid and Epsom salts in a saucepan and pour boiling water over. Stir until dissolved. When cool, add oranges and lemons. Let stand over night. Then strain and bottle. When serving put a little of the syrup in a glass and add cold water.—Mrs. H. Scaife.

HOT CHOCOLATE—Melt one ounce chocolate in saucepan over hot water. Add a few grains salt, 1 tablespoon sugar, $\frac{1}{2}$ pint boiling water. Stir until smooth. Boil one minute. Blend with one pint hot milk and cook in double boiler. Beat with Dover beater and serve with whipped cream.—Mrs. Rousseau.

COCOA SYRUP—One-half cup cocoa, 1 cup water, $\frac{1}{4}$ teaspoon salt, 1 cup sugar, 1 tablespoon butter, 1 teaspoon vanilla. Cook cocoa and water together until smooth and thick. Add sugar and salt and cook few minutes longer. Add butter and vanilla. The sauce may be kept in jars and used for pudding, ice cream sauce or the basis of iced cocoa.—Mrs. J. E. M. Deas.

PINEAPPLE JULEP—One very ripe pineapple, 2 sweet oranges, $\frac{1}{2}$ cup raspberry juice. Method: Pare the pineapple and cut into thin slices. Lay these in a large bowl and strain the juice of oranges over pineapple. Pour in raspberry juice. Mix thoroughly. Just before serving add a tumblerful of shaved ice.—Mrs. M. J. Walsh.

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Candy

BUTTERSCOTCH TOFFEE—Two lbs. sugar, $\frac{1}{4}$ lb. Hamilton Co-Operative butter, 1 teacup of water and vinegar, mixed. Bring to boil all together, then boil for twenty minutes.—Mrs. W. P. West.

BEE HIVE BUTTER SCOTCH—To 1 cup of granulated sugar, and 1 cup of Bee Hive syrup, 1 teaspoonful vinegar and $\frac{1}{2}$ cup of water. Boil until it becomes instantly brittle when dropped into cold water. Pour into buttered pans. If desiring to make squares, it should be done at once, as it cools almost immediately.—Margaret Gartrell.

CANDIED GRAPEFRUIT PEEL—Cut grapefruit peel in very narrow strips, removing the inner membrane. Cover with cold water, bring to boiling point and boil 20 minutes. Drain and repeat twice. Put in saucepan 2 cups sugar and $\frac{1}{2}$ cup water. Stir until sugar is dissolved. Add peel and cook until clear. Drain and roll in sugar.—Mrs. Rousseau.

DIVINITY FUDGE—Two cups of granulated sugar, $\frac{1}{4}$ cup of corn syrup, $\frac{3}{4}$ cup of boiling water, 2 egg whites, $\frac{1}{2}$ teaspoon of vanilla, $\frac{1}{4}$ cup of nuts. Boil till it forms a firm ball in cold water. Beat this into beaten egg whites. Beat till creamy, then add vanilla and nuts. Drop by spoonfuls or pour into buttered pans and mark into squares.—Margaret Gartrell.

MARSHMALLOW BALLS—One-half lb. graham wafers, $\frac{1}{2}$ lb. marshmallows, $\frac{1}{2}$ cup Hamilton Co-Operative milk, 1 cup dates (cut fine). Set marshmallow in milk over night. Roll biscuits and mix all together and make in balls.—Mrs. E. R. Baker.

FRUIT SWEETMEAT—One cup raisins, 1 cup figs, 1 cup dates, 1 cup prunes, 1 cup walnuts, 1 cup almonds, 1 cup citron peel. Soak prunes over night in cold water, drain and stone, wash raisins, figs, and put all ingredients through food chopped (fine knife). Knead thoroughly like a stiff dough on a board. Make up in a sausage-like roll. Dust with powdered sugar and store away in a cool place for a day or so. When ready for use slice and dip each slice in fruit sugar.—Mrs. W. H. Jones.

CREAM CARMEL TOFFEE—One-half lb. of Hamilton Co-Operative butter, 2 lbs. of brown sugar, $\frac{1}{2}$ tin of corn syrup, 1 tin of condensed milk. Bring to a boil, then cook slowly, but keep stirring all the time until it hardens in cold water. Pour in greased pan.—Mrs. Millett.

SEA FOAM—Three cups light brown sugar, $\frac{3}{4}$ cup water, 2 egg whites, 1 teaspoon vanilla, $\frac{1}{2}$ cup walnuts. Boil sugar and water to the hard ball stage. Let cool for a few minutes. Add gradually to stiffly beaten egg whites, beating constantly. Add nuts and vanilla. Continue to beat until it will hold in shape when dropped from spoon or pour into buttered dish.—Millicent Howard.

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Sandwiches

SANDWICH FILLING—One and one-half tablespoon melted butter, 1 package cream cheese, chopped fine, and stir in butter, $\frac{1}{2}$ teaspoon mustard, 1 egg. Stir in other mixture, cook until it bubbles. Then add one tin pimento, chopped fine, and salt to suit taste.—Mrs. D. Ongley.

SANDWICH FILLING—One-half cup butter, 1 cup granulated sugar, 1 cup cider vinegar, 3 level teaspoons mustard, 1 teaspoon salt. Mix well and pour over 4 beaten eggs, $\frac{1}{2}$ cup grated cheese, 2 large sweet green peppers and 2 large red peppers (chopped fine), $\frac{1}{2}$ cup cream. Let all come to boil and bottle.—Mrs. F. M. Mackenzie.
mering point for three hours. Use croutons with the soup.—E. C. Baird.

OPEN FACE SANDWICHES—One-half cup cream cheese (pimento), 1 egg, cream these two adding a little salt, then just before spreading on bread add 1 teaspoon baking powder, cream well and spread on 8 slices of bread, either brown or white (leaving crust on), place strips of bacon on top of spread bread and place under broiler for 8 or 10 minutes, or until bacon is cooked. A nice luncheon or supper dish.

FRUIT ROLLS—One pkg. McLaren's cheese, 1 can diced pineapple, $\frac{1}{2}$ cup seedless raisins. Cream cheese, add as much pineapple as desired, add mayonnaise dressing to spread well on fresh bread (crust removed) fasten with tooth pick and toast in oven.—Betty A.

POTTED CHEESE—Six lbs. cheese, $1\frac{1}{2}$ cups butter (soft enough to mix), $1\frac{1}{2}$ cups vinegar, $1\frac{1}{2}$ tablespoons mustard mixed with $\frac{1}{4}$ cup water, 5 teaspoons salt, $\frac{1}{8}$ teaspoon cayenne. Put cheese through grinder (finest cutter), add other ingredients but only half the salt. Mix well, taste, if necessary add remainder of salt. Pack in jars with 1 teaspoon of brandy on top.—M. M. Burnet.

DOUBLE PINWHEEL SANDWICHES—One thin slice of fresh brown bread, one thin slice of fresh white bread, cut lengthwise of loaf. Butter and place together as a sandwich. The top of brown slice is buttered and pimento cream cheese spread on thin. Roll like a jelly roll. Chill and cut in thin slices.

ROYAL SANDWICHES—One-half cup shrimps, $\frac{1}{2}$ cup cooked chicken livers, $\frac{1}{2}$ red pepper, $\frac{1}{2}$ Bermuda onion, salt, mayonnaise dressing. Mix and force through a meat chopper, shrimps, livers, pepper from which seeds have been removed, and onion. Season with salt and moisten with mayonnaise. Spread between thin slices of buttered bread and cut in fancy shapes.

SARDINE SANDWICHES—Remove skin and bones from sardines and mash to a paste. Add to an equal quantity of yolks of hard boiled eggs rubbed through a sieve. Season with salt, cayenne and a few drops of lemon juice; moisten with olive oil or melted butter. Spread mixture between thin slices of buttered bread.

SEMBRICH SANDWICHES—Cut and spread seven slices of bread. Put between slices, finely chopped, boiled ham, moistened with cream and seasoned with salt, mustard and cayenne, finely chopped cold boiled fowl, moistened with mayonnaise, and chopped nut meats, moistened with dressing. There should be two layers of each filling. Remove crusts, fold in cheese cloth and press under weight. Cut in slices and arrange on lettuce leaves.

What to Serve With Meats

Sweet meats must have sour sauce.—Italian proverb.

With spring lamb—mint sauce, boiled rice, cucumbers.

With broiled lamb chops—creamed potatoes and peas.

With boiled leg of mutton—caper sauce, boiled rice, boiled cabbage or turnips.

With roasted fresh pork—apple sauce, boiled potatoes, or baked pumpkin, stewed kale, or spinach.

With shoulder of mutton—boiled rice or boiled turnips.

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POTATO SALAD FOR 50 PEOPLE—Eight qts. potatoes, $1\frac{1}{2}$ qts. celery, cut in small pieces, 2 tablespoons salt, $\frac{1}{2}$ cup chopped parsley. Wash and pare the potatoes. Cook in boiling salted water till tender (not too long). Drain and cool. Add celery, salt and parsley. Moisten with French dressing and let stand several hours. Place on lettuce leaves and garnish with mayonnaise dressing and stuffed olives or chopped egg.

CHOCOLATE CAKE FOR 50 PEOPLE—One cup fat, 6 cups sugar, 9 egg yolks, 8 cups flour, $2\frac{1}{2}$ teaspoons salt, 4 tablespoons baking powder, 2 cups milk, 9 squares unsweetened chocolate, 1 tablespoon vanilla, 9 egg whites. Cream the fat, sugar and egg yolks. Mix and sift flour, salt and baking powder and add alternately with the milk to the first mixture. Add melted chocolate and vanilla and beat thoroughly. Fold in beaten whites of eggs. Pour into greased shallow pans and bake in moderate oven for 20 to 30 minutes. When cool cover with any desired frosting. An excellent white cake can be made with this recipe by leaving out the chocolate.

PIE CRUST FOR 14 PIES—Six pounds of flour, 4 tablespoons salt, 3 pounds of shortening, water. Mix and sift flour and salt. Cut or rub in the shortening. Moisten with just enough cold water to hold the mixture together. Chill thoroughly. Roll out on a slightly floured board.

APPLE FILLING FOR 14 PIES—Sixteen pounds of tart apples, 2 tablespoons cinnamon, 7 pounds sugar, 1 cup flour, $\frac{1}{2}$ cup butter. Pare and core the apples and cut into thin slices. Line pie pans with pastry and fill with apple mixture, dot with butter. Cover top with paste, trim and press edges together. Prick top well. Bake in a quick oven (425 degrees F.) for 10 minutes, reduce heat to 350 degrees F. and continue baking for 20 to 30 minutes.

100 BAKING POWDER BISCUITS—Six and one-half quarts of flour, $\frac{1}{2}$ cup salt, $\frac{3}{4}$ cup baking powder, 3 cups fat, 2 quarts milk. Mix flour, salt and baking powder and sift twice. Cut or rub in the fat. Add milk slowly to make a soft dough. Roll out on slightly floured board to $\frac{3}{4}$ inch thickness and cut with a biscuit cutter. Place on greased baking sheet and bake in quick oven (425 degrees F.) 10 to 15 minutes.

MACARONI AND CHEESE FOR 50 PEOPLE—Five pounds of macaroni, 2 gallons water, $\frac{1}{4}$ cup salt, 6 qts. thin white sauce, 2 pounds cheese cut in small pieces, 1 qt. soft bread crumbs, $\frac{1}{2}$ cup fat. Break the macaroni into small pieces. Cook for 20 minutes in rapidly boiling water then drain and blanch with cold water. Add the hot white sauce and cheese to the macaroni. Bake in greased shallow baking pans. Cover with crumbs and dot with small bits of butter. Bake in moderate oven till golden brown.

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February	Sweet peas or red carnations	Red
March	Pink sweet peas	Light green
April	Yellow jonquils	Lavender
May	Pink carnations	Tall pink
June	Pink rosebuds	Yellow
July	Salmon sweet peas	Ivory
August	Yellow roses	Green
September	Lavender sweet peas	Yellow
October	White Pom. Pom	Tall blue
November	Yellow chrysanthemum	Tall yellow
December	Red roses or poinsettas	Red

Early Spring Months

Yellow jonquils Orange ice
Pink candles Pink and yellow cakes
Flower tallies Wrap prizes in yellow tissue
Assorted mints, yellow, green, pink Tie with green and pink ribbon

Summer Months

Pink roses Assorted cakes
Baby breath Pink and white mint patties
Tall green candles Wrap prizes in white tissue
Strawberry ice cream Ties with pink ribbon

Fall Months

Yellow chrysanthemums Reception flakes
Pom Poms Pink mint patties
Pink candles Wrap prizes in yellow tissue
Flower tallies Tie with green ribbon
Pineapple salad

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- 50 pounds of potatoes.
- 15 No. 2 cans of peas.
- 4 gallons of soup.
- 3 pounds of butter.
- 6 loaves of bread—long loaves.
- 1¼ pounds of olives.
- 25 heads of lettuce.
- 100 ears of corn on cob.
- 50 Cantaloupes.
- 100 Ribs of beef (raw).
- 50 pounds of beef tenderloin (Filet Mignon).
- 15 pounds boiled boneless ham.
- 20 pounds smoked ham.
- 10 pounds cheese—brick, Swiss or Canadian.
- 2½ gallons ice cream (brick), cutting 10 cuts to a quart brick.
- 50 pounds bass, ½ fish to each person.
- 35 pounds jack salmon.
- 100 rolls, one roll to each person.
- 8 average sized cakes.
- 18 average size pies.
- 50 spring chickens, serving ½ fowl to one person.

For escalloped oysters, four gallons of oysters, eight pounds of crackers and four pounds of butter.

For chicken pie, use fifteen chickens.

For hash, twelve pounds of corned beef, with double the quantity of potatoes.

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With any two of these allow ten dozen biscuits, five pounds of butter, fifteen pounds of ham before cooking, six quarts of cabbage salad, three pounds of cheese, one hundred doughnuts, four loaves of white cake, four loaves of dark cake and four of layer.

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May dazzle a thousand eyes;
But tinsel has never mattered much
To the folk who are really wise.
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