

To the Public



THE BURROW, STEWART &
MILNE COMPANY, LIMITED,

HAMILTON, CANADA

HAVE pleasure in handing you through their Agents this useful Booklet, containing a large number of Choice Cooking Recipes, which should be a great help even to experienced housewives.

Various items of interest will also be found relative to stoves in general, but to "JEWELS" in particular.

In purchasing such an article as a Stove, which, with ordinary care, should last many years, **Cheapness** should not be the only consideration. The difference in price between a poorly constructed, cheap stove, and a reliable one of superior construction, when spread over a number of years, amounts to such a small sum per year as not to merit consideration when compared with the comfort and satisfaction obtained by the use of the better stove.

The question should be, "Which stove will last the longest and give best satisfaction?"—for the **Best** is always **Cheapest**.

"Jewel" Stoves and Ranges are not expensive, and are nearest perfection in construction.

"Jewel" Stoves and Ranges are made in immense variety of style and size, and any requirement can be supplied.

Every "Jewel" Stove or Range is fully warranted by the Manufacturers.

We make many other Stoves besides those shown herein. Ask for particulars.

Our Trade Mark



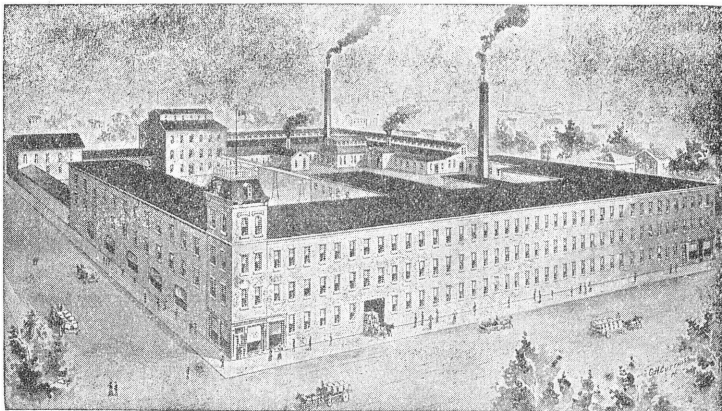
AS APPLIED TO STOVES AND RANGES MADE BY

THE BURROW, STEWART & MILNE CO., LIMITED, HAMILTON

IS A SUFFICIENT GUARANTEE OF QUALITY.

Nevertheless, we send with every "JEWEL" Stove or Range, a Guarantee Bond signed by the Dealer as well as by the Officers of the Company.

Where Jewels are Made.



THE BEST-EQUIPPED FACTORY OF ITS KIND IN CANADA.

BRANCHES AT - MONTREAL - WINNIPEG - VANCOUVER

“JEWEL”

Stoves and Ranges.

Next to the ability to create a first-class article is the capacity to recognize it when created. “JEWEL” Stoves and Ranges commend themselves only to people who have the capacity of recognizing the highest excellence yet attained in stove construction.

COOKING RECIPES.

I got a piece of real old-fashioned wedding cake the other day, and after, of course, dreaming on it, I ate it, crunching the lovely thick almond paste that lies under the frosting, and then I set to wondering if you knew how to make it. This is the way:—Get one pound ground almonds, one pound of fine sifted lump sugar, the whites of two eggs and a few drops of essence of almonds. Mix the sugar and the ground almonds well together; then add, little by little, the whites of the eggs beaten to a froth, until the mixture is a thick paste; add the essence of almonds, mix all thoroughly—and there you are.

BREAD.

Rye and Corn Meal Bread—Two teacupfuls each of rye flour and corn meal, half a teacupful of molasses, one teaspoonful each of salt and soda. Pour enough boiling water on the corn meal to just moisten it. When cool add sufficient water to make a thin batter. Dissolve half a cake of compressed yeast in a little water, and sift the soda and salt with the rye meal; stir the molasses into the corn meal batter, then the rye meal, etc., and beat thoroughly. Set to rise in a warm place, and when it cracks open, turn it into a greased baking pan, and when light bake in a moderate oven. This amount will make two small loaves or one large loaf. The small loaves will bake in an hour, but the larger one would require nearly two hours.

Steamed Corn and Graham Bread—Two cups of corn meal, two cups of Graham flour, two cups of sour milk, two-thirds of a cup of molasses, one teaspoonful of soda. Steam two and one-half hours.

Plain White Family Bread—One pint of flour and half a pint of good hop yeast; stir these together about five o'clock in the afternoon; at nine put one-half gallon of flour in a tray and put the sponge in the middle of the flour with a piece of lard as large as a walnut. Knead it all up with tepid water, in which salt (two tablespoonfuls or more) has been dissolved; work it well, and put it in a jar to rise. Next morning knead it over with a little flour; make it in two loaves, and set it in a warm place or oven till ready; and then put it to bake, and when it is done wrap it in a coarse towel. If you have no sugar in the yeast you use, stir a large teaspoonful in it before putting in the flour.

Graham Bread—Take a little over a quart of warm water, one-half cupful of brown sugar or molasses, one fourth cupful of hop yeast, and one and one-half teaspoonfuls of salt. Thicken the water with unbolted flour to

“Jewel” Gas Ranges

No. 363



WE MAKE A COMPLETE LINE
FITTED WITH IMPROVED SLOTTED BURNERS
WITH REMOVABLE THIMBLE CAPS
ASBESTOS LINED OVENS.

JEWEL GAS RANGES WILL NOT PUFF OR LIGHT BACK
THE PROPER THING FOR SUMMER USE
GAS WHEN PROPERLY USED IS CHEAPER THAN COAL.
THE JEWEL IS THE MOST ECONOMICAL RANGE MADE

a thin batter ; add sugar, salt and yeast ; then stir in more flour till quite stiff. In the morning add a small teaspoonful of soda, and flour enough to make the batter stiff as it can be stirred with a spoon ; put it into pans, let it rise again, then bake it in an evenly heated oven, not too fast at first. Keep it warm while it is rising, and smooth over the loaves with a spoon or knife dipped in water.

BREAKFAST AND TEA DISHES.

Buns—Dissolve half a cake of compressed yeast in a fourth of a cup of warm water, add a teacupful of tepid milk, one tablespoonful of sugar, one teaspoonful of salt, and a pint of flour. Make a batter of these ingredients and set to rise. When light, add a well beaten egg, three tablespoonfuls of melted butter, half a teacupful of currants, half a teaspoonful of cinnamon, and flour to make a stiff dough. Knead until it is very fine and then set to rise again. When light, mould into small round biscuits, set close together in a shallow pan, and when they are very light brush over the top with a little white of egg mixed with sugar, or just simply sweetened water. Bake evenly in a moderate oven.

Breakfast Rolls—Two cups of flour, one cup of sweet milk, one cup of water, one-half teaspoonful of salt ; bake twenty-five minutes in a hot oven.

Johnny Cake—One egg, two tablespoonfuls of brown sugar, one tablespoonful of shortening (lard or butter), one teacupful of sour milk, one teacupful of corn meal, one teacupful of wheat flour, one teaspoonful of salt, one-half teaspoonful of soda, one teaspoonful of baking powder.

A good stove should be, and every "JEWEL" is, artistic in design, a perfect operator, and very durable.

Johnny Cake—One quart of milk, four eggs, one quart of Indian meal, two tablespoonfuls of butter melted, one tablespoonful of soda, a little salt.

Johnny Cake—Two cups of sour milk, two cups of corn meal, one cup of flour, one egg, two tablespoonfuls of sugar, a pinch of salt, two tablespoonfuls of melted lard, two teaspoons of soda.

Corn Gems—One scant pint of meal, two tablespoonfuls of sugar, a teaspoonful of salt, and a generous pint of boiling milk ; stir thoroughly and let stand until cool, then stir in three beaten eggs, and bake in buttered pans.

Toasted Crackers—Butter large square soda crackers, place in a tin and brown the upper side in the oven. They should be watched closely, as they brown more quickly than bread. Serve hot.

Breakfast Toast—Dip each slice of bread—untoasted—in sweet milk, then in a batter consisting of one beaten egg, one cup of sweet milk, one tablespoonful of flour, and a little pepper and salt. Fry to a light brown in butter, using a griddle or frying pan, and turning as one would griddle cakes.

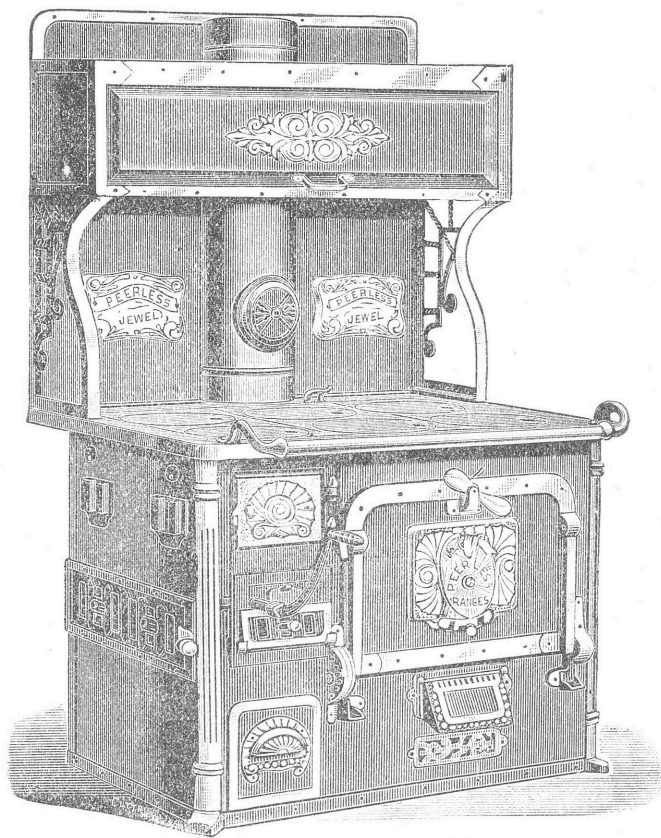
Cream Toast—Bring to the boiling point a pint of rich sweet milk. Stir into it a teaspoonful of corn starch which has been beaten smooth in a little cold milk. Add a small lump of butter, pepper and salt. It is best not to add the salt until the milk has boiled, as it is liable to curdle otherwise. Dip the toasted bread in hot salted water, place in a deep dish, and pour the prepared cream over it.

Tomato Toast—Place a pint of fresh sliced or canned tomatoes in a granite kettle over the fire, adding a little water—less for canned than for fresh tomatoes. While they are simmering, the bread should be toasted, buttered and placed on a deep platter. Lastly, turn into the tomatoes one pint of sweet cream. Let it come to the boiling point, pour over toast, and serve.

Peerless "Jewel" Steel Range

6—COOKING HOLES—6

EIGHT STYLES ❖ ❖ SINGLE, DOUBLE OR TRIPLE



For Hard Coal, Soft Coal, Coke or Wood

WILL BURN 26-INCH WOOD.

Duplex Grate, Large Oven, 22 in. x 20 in. x 12 in.

PERFECT BAKERS. - ECONOMICAL IN FUEL.

Buttered Toast—Dip slices of toast in hot water, a little salted, spread with butter, and serve while hot. It is also nice prepared with an egg on each slice. The eggs should be cooked by breaking in boiling salted water, and letting them remain until they are sufficiently hardened to remove.

Dutch Toast—This is an old-fashioned dish—nice for using broken bits of stale bread. Crumble the bread fine and place in a frying pan, in which a generous slice of butter has been melted. Add salt, pepper and sage if liked—it needs to be seasoned quite highly—and a small quantity of boiling water. Cover closely, so the steam will soften the bread. Stir well several times, and it is ready to serve.

Graham Gems—Two cups of buttermilk, one cup of wheat flour, two cups of Graham flour, one teaspoon of saleratus, a pinch of salt. Bake in cup tins.

Fritters—Three eggs, the whites and yolks beaten separately, three coffee-cupfuls of flour and two of sour milk or buttermilk, one teaspoonful each of soda and salt. Dissolve soda in the milk, stir in the egg yolks, then the sifted flour and salt, lastly the egg whites beaten stiff. Have a kettle of boiling fat ready, drop the batter in by spoonfuls, and cook the fritters to a light brown.

Rusks—Sift thoroughly together a quart of flour, two heaping teaspoonfuls of baking powder and one of salt. Stir to a cream half a teacupful of butter with one teacupful of sugar, and add the beaten yolks of three eggs. Stir the flour well with sufficient water to make it as thick as bread dough, then mix well with it the butter, sugar and eggs. Form with the hands into little balls or cakes, rub the tops with sugar and water and sift a little dry sugar over. Bake at once.

**There is only one complete line of Stoves and Ranges
with Cold Rolled Sheet Steel Ovens, and that is the
"JEWEL."**

Breakfast Gems—One cup of sweet milk, one and one-half cups of flour, one egg, one teaspoonful of salt, one teaspoonful of baking powder; beat together five minutes; bake in hot gem pans in a hot oven about fifteen minutes.

Buttermilk Biscuits—To three cupfuls of buttermilk add one of butter, one teaspoonful of cream of tartar, half a teaspoonful of soda, a dessert spoonful salt, and sufficient flour to make the dough just stiff enough to admit of being rolled out into biscuits.

Rolls—Rub one-half teaspoonful of lard into one quart of flour; make a well in the middle, put in one-half cup of baker's yeast—or one cup of home-made—two teaspoonfuls of sugar, one-half pint of cold boiled milk. Do not stir it, and let it stand over night; in the morning knead it well; after dinner knead it again, cut it out, and put it in pans, and let it rise until tea time. Bake in a quick oven.

Muffins—One pint of bread sponge, one pint of sweet milk, two eggs, one-half cup of butter, a pinch of salt; let the mixture rise three hours, and bake it in muffin rings.

Corn Rolls—Eight heaping tablespoonfuls of corn meal, two tablespoonfuls of sugar, one teaspoonful of salt, one quart of boiling milk; stir all together, and let it stand until it is cool. Add six eggs well beaten, and bake in gem pans, or well buttered cups.

Buckwheat Cakes—Mix thoroughly together one quart of buckwheat flour, one teaspoonful of salt, three teaspoonfuls of baking powder, one gill of corn meal, three tablespoonfuls of molasses, and sufficient milk or water to make a thin batter. If preferred, half a pint of wheat flour and one and one-half

“Crown Jewel” Steel Range

SIX COOKING HOLES

Twelve Styles

Three Sizes of Each



For Hard or Soft Coal, Coke or Wood

(WILL BURN 26-INCH WOOD)

Duplex Grate. Large Oven—No. 8 18 in., No. 8 20 in., No. 9 20 in.

Most up-to-date Steel Range on the Market.

pints of the buckwheat can be used. The cakes will brown better if all milk is used. Cook as soon as mixed. They will be lighter if cooked before the gas escapes, and it is preferable to mix at a time only so much as will be cooked within fifteen minutes. Corn meal makes them less tough, and some prefer corn meal both in buckwheat and wheat cakes.

VEGETABLES AND FRUITS.

Corn Chowder—Chop fine a pint of canned corn, slice one and one-half pints of raw potatoes very thin; fry three or four slices of salt pork in a deep kettle, and in this fat fry one sliced onion; over this put in the corn and potatoes in layers, sprinkle with salt and pepper, and dredge with a little flour. Pour over a pint of boiling water, cover and cook until the potatoes are soft, which should be in fifteen or twenty minutes, then stir in at least a pint of milk and a little flour and water for thickening. Split half a dozen crackers (Boston crackers are the best), dip them in cold water a few seconds, put them in the chowder, let it boil up once and it is then ready to serve.

Baked Sifted Potato—A very nice way to warm over mashed potato is to press it through a potato sifter, which can now be obtained very cheaply (25 to 35 cents). This leaves it light as a feather. It is well to grease the pan or baking dish, then sift the potato directly into it. Lay bits of butter on the top and bake to a delicate brown. It makes a pretty dish for lunch or breakfast. It can be set on the table in the dish in which it is baked, or be carefully removed to another, so as not to materially break up the golden top crust.

The "JEWEL" Stoves and Ranges with Cold Rolled Sheet Steel Ovens, require less fuel than Stoves and Ranges of all Cast Iron construction.

Tomato Omelette—Skin half a dozen large ripe tomatoes, stew and strain through a sieve, mix well with them three tablespoonfuls of bread crumbs, four well-beaten eggs, four tablespoonfuls of sweet milk. Salt and pepper to taste. Bake brown in buttered pan.

Potato Croquettes—Pare six large potatoes, boil and mash fine, and mix with them the whites of two well-beaten eggs, one tablespoonful of butter, two-thirds of a cup of hot cream or milk, and salt and pepper to taste. When cool enough to handle, mould into balls, dip in beaten egg, then in cracker crumbs, drop into hot pan and fry brown.

Scotch Potato Scones—Pare and wash eight good-sized potatoes, boil until done. Mash fine and add a pinch of salt, and mix enough flour to make a stiff dough; roll thin and cut in strips, and bake on a large griddle without grease. These are very nice eaten warm.

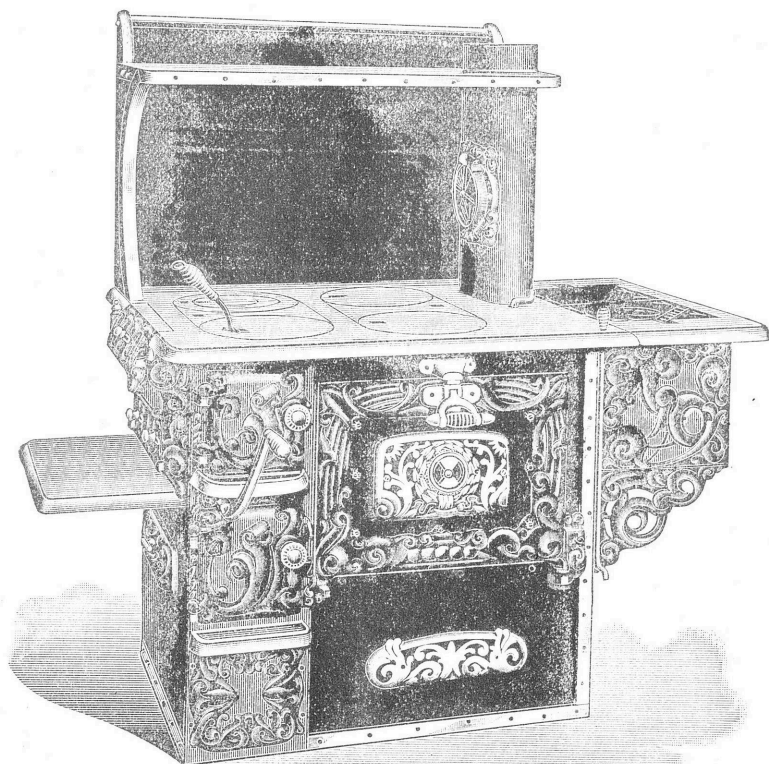
Spiced Tomatoes—Select medium or small sized fruit, scald lightly and skin, and for each six pounds use four pounds of sugar, two tablespoonfuls each of ground cloves and cinnamon and one pint of good cider vinegar. Tie the spices in a thin muslin bag and scald them in the vinegar, then add sugar, and when the syrup boils again put in the tomatoes. When the tomatoes are well cooked, take them out into jars or bottles and keep them hot. Boil the syrup down until it is rich and thick; then pour it over the tomatoes and seal while hot. This makes a nice relish for fresh meats, or, indeed, any kind of meats or fish.

Candied Sweet Potatoes—Wash the potatoes, steam until very tender and peel them while warm. Boil together two teacupful of sugar and one and one-half teacupful of water until a rich syrup is formed; then remove from the fire and stir in a large tablespoonful of fresh butter. Slice the potatoes in a pudding dish, not quite filling it, pour over the syrup, sprinkle bits of butter on the top, and set it in the oven to bake. Occasionally tilt the

“Gypsy Jewel” Steel Range

— COOKING HOLES —

8 STYLES & 3 SIZES.



For Hard or Soft Coal or for Wood

26 INCHES LONG

DUPLEX GRATE

14 in., 16 in. OR 18 in. OVENS

Modern Medium Sized Steel Range.

pan and dip some of the syrup over the potatoes. Keep the top from getting dry, and bake rather slowly one and one-half hours. Send to the table hot in the pan they are baked in.

Baked Apples—Pare, quarter and core juicy sour apples. Fill a pudding dish heaping full, strew sugar over them as put in, and on the top. Add a little water, cover and bake partly done; then remove the cover and bake until nice and brown. These are delicious cold, with sugar and cream.

Boiled Apples—Leave the skins on, but remove the stems and blossom ends from as many apples as can be placed closely on the bottom of a porcelain kettle, strew sugar and ground cinnamon thickly over them and add water enough to come nearly to the top of the apples, but not over them. Cover closely and set where they will cook slowly. Let them get very tender, but be careful not to break them. When thoroughly done, take out the apples and boil the syrup a little longer, or until rich, then pour it over, and they are ready to serve.

Mashed Potatoes—Pare and boil till done, drain, give the kettle a shake, sprinkle with salt and place on back of the stove, with the lid partly off, for about three minutes (to make them mealy), shake again and mash in the kettle until perfectly smooth; add salt and cream, or milk and butter may take the place of cream; beat like cake with a large spoon until very light and white. Put in a dish, smooth, place a lump of butter in the centre and sprinkle with pepper.

Escalloped Tomatoes—Arrange in alternate layers tomatoes and grated bread crumbs, seasoning with salt, pepper, and a little powdered cinnamon. Have the top layer of crumbs, and dot with bits of butter. Bake in a hot oven until done on top. Serve in the dish in which they were baked.

Saratoga Potatoes—Pare and cut into thin slices on a slaw-cutter four large potatoes (new are the best); let them stand in salt water while breakfast is cooking; take a handful of the potatoes, squeeze the water from

Only the very best materials are used in manufacturing "JEWEL" Stoves and Ranges.

them and dry in a napkin; separate the slices and drop a handful at a time into a skillet of boiling lard, taking care that they do not stick together; stir with a fork till they are a light brown color, take out with a wire spoon drain well, and serve in an open dish.

Peas Stewed in Cream—Put two or three pints of young green peas into a saucepan of boiling water; when nearly done and tender, drain in a colander quite dry; melt two ounces of butter in a clean stew-pan, thicken evenly with a little flour, shake it over the fire but do not let it brown, mix smoothly with a gill of cream; add half a teaspoonful of white sugar, bring to a boil, pour in the peas, keep moving for two minutes until well heated, serve hot.

Stewed Celery—Wash the stalks thoroughly, and boil in well-salted water till tender, which will be in about twenty minutes. After it is made ready, drain it thoroughly, place it on toasted bread, and pour over it a quantity of sauce. A sauce of cream, seasoned with a little mace, may be served over the celery. It may also be served with melted butter.

Stuffed Tomatoes—Twelve large, smooth tomatoes, one teaspoonful of salt, a little pepper, one tablespoonful of butter, one of sugar, one cupful of bread crumbs, one teaspoonful of onion juice. Arrange the tomatoes in a baking pan. Cut a thin slice from the smooth end of each. With a small spoon scoop out as much of the pulp and juice as possible without injuring the shape. When all have been treated in this way, mix the pulp and juice with the other ingredients and fill the tomatoes with this mixture. Put on the tops, and bake slowly three-quarters of an hour. Slide the cake turner under the tomatoes and lift gently on to a flat dish. Garnish with parsley and serve.

The Dominion Jewel Range

With Cold Rolled Sheet Steel Oven

LATEST AND BEST

Four Sizes

-

Twelve Styles



20th CENTURY RANGE

Ask for Booklet wherein is shown why the DOMINION
JEWEL is BETTER than any other Range

SOUPS

Tomato Soup—One quart of tomatoes, canned or raw; one quart of water. Stew till soft. Add a teaspoonful of soda, allow the mass to effervesce and then add a quart of milk and a few crackers rolled fine, with salt, butter and pepper to suit.

Corn Soup—In making soups where meats are used, it is always well to boil the meat the day before it is wanted. This gives time for the fat to rise and be removed. Then to a quart of good stock add a pint of grated corn, cook fifteen minutes and stir in a quart of boiling milk. Thicken with a tablespoonful of butter rubbed smooth with two teaspoonsful of flour. Season to taste with salt and pepper. Boil three or four minutes and serve while hot.

Chicken and Oyster Soup—A very delicious soup is prepared as follows:—Pluck and cut up a medium-sized fowl as for fricasseeing. Cover with water, and cook slowly, removing the scum as it rises. When the chicken is tender, take it up, strain the broth and return it to the kettle. There should be a quart of the broth, which can be eked out with boiling water if it has boiled away. Add a quart of oysters with their juice, and the same amount of scalding milk. Season to taste with a little salt and pepper, and a little mace and nutmeg if the flavor is liked. Thicken with a teaspoonful of flour and butter rubbed together, and just before it is served stir half a teacupful of hot cream into the soup.

Clam Soup—Bring quickly to a boil the liquor from thirty large clams, to which has been added three quarts of water. Add the clams, finely minced, and boil just three minutes. Stir in quickly four tablespoonsful each of flour and butter rubbed together, a pint of milk, salt and pepper to taste. Remove from the stove and stir in three well-beaten eggs and serve.

The Steel Ovens, as constructed for the "JEWEL" line of Stoves and Ranges, will neither crack nor warp, and the steel plate being of a uniform thickness, the heat is evenly distributed in all parts of the oven.

Green Pea Soup—Four pounds of lean beef cut in small pieces, half a peck of green peas, a gallon of water; boil empty pods of peas in water one hour; strain out, add beef and boil slowly one and one-half hours; half an hour before serving strain out meat, add peas; salt and pepper to taste, and if you like add one teaspoon of sugar and a little thickening.

Chicken Cream Soup—Boil an old fowl with an onion, in four quarts of cold water until there remain but two quarts. Take it out and let it get cold. Cut off the whole of the breast and chop very fine. Mix with the pounded yolks of two hard-boiled eggs and rub through a colander. Cool, skim and strain the soup into a soup pot. Season, add the chicken and egg mixture, simmer ten minutes and pour into the tureen. Then add a small cup of boiling milk.

Veal Soup—To about three pounds of a joint of veal, which must be broken up, put four quarts of water and set it over to boil. Prepare one-fourth pound of macaroni by boiling it by itself with sufficient water to cover it; add a little butter to the macaroni when it is tender, strain the soup and season to taste with salt and pepper, then add the macaroni in the water in which it is boiled. The addition of a pint of rich milk or cream and celery flavor is relished by many.

MEATS

Collops of Cold Meats—Take remnants of cold roast beef, mutton or veal; cut them into pieces about three inches thick and four inches long. Roll them in flour and fry brown in butter or drippings; then lay them in a saucepan with half an onion minced fine, butter the size of an egg mixed smooth

with a teaspoonful of flour and a little pepper and salt. Pour over a pint of brown gravy, cover and simmer, but do not boil. When the meat is very tender squeeze in the juice of half a lemon. Stir thoroughly and then serve.

Pot Roast—Take a good rump of beef—say five pounds, put it in iron pot, pour over one cup of vinegar and one of water, season with one onion, pepper and salt to taste. Cover with close lid and let it steam until it boils dry. Turn the meat, and let it roast till brown, then add one pint of hot water. Mix one tablespoon of flour and a small lump of butter; stir into the water to form the gravy. This will take about two hours in all to cook.

Breaded Lamb Chops—Have the chops nicely trimmed, leaving a bit of bone bare at the ends; season nicely with salt and pepper; dip each one first in beaten egg, then in bread or cracker crumbs, and fry to a delicate brown in hot lard. These make a very pretty lunch dish if laid around a little mound of mashed and browned potatoes. A garnish of curled parsley adds to the effect.

Ham Omelette—Mince very fine the remnants of a knuckle of ham—a little fat with the lean is not objectionable. For a teacupful or less of the minced ham beat four or five eggs light, add a small pinch each of salt and pepper and a large tablespoonful of milk for each egg used. Pour it into a hot buttered spider and when it begins to stiffen strew over it the chopped ham. When done, turn one half over the other and take up carefully with a knife so as not to break it.

Pressed Meat—This is made from the feet, hearts and tongues of pigs. Wash and scrape the feet, cut the hearts open and remove any blood found in them, scald and scrap the tongues, peeling them when cooked. Boil all until the bones can easily be pulled from the feet. Keep a quantity of liquor in the vessel and add salt while the meat is cooking. When done, remove from the liquor, pick the bones from the feet and chop all the cooked

After an expenditure of much time and thought the "JEWEL" line of Stoves and Ranges with Sheet Steel Ovens are offered to the public under the fullest guarantee of their superiority.

meat together; season with pepper, salt and a dust of celery-salt, and mix enough of the liquid with it to make it quite moist, for the liquor will become jelly when cold. Place in a crock, with alternate layers of hard boiled eggs sliced fine; set aside under a weight to stiffen. When used, cut in thin slices. Serve cold, with or without vinegar, or with salad dressing.

Fried Ham and Apples—Cut the ham in thin slices and fry to a nice brown. Take it up and keep it hot, while you fry in the fat left in the pan some juicy apples that have been cut in thick, round slices, without peeling. Cook slowly until the apples are well done, then sprinkle sugar on them and let them stand long enough to dissolve the sugar; then take up the apples either in a dish by themselves or laid on the ham, which should previously be cut into convenient pieces for serving.

Beef Roll—Two pounds of chopped beef, one cup of rolled crackers, one cup of sweet milk, one egg, salt and pepper. Mix thoroughly and make it in a roll. Pour two cups of boiling water over it. Bake about two hours in a moderate oven.

Baked Fresh Tongue—Boil a fresh tongue until tender, then skin and dip in beaten egg, and roll in bread or cracker crumbs. Lay in a greased pan, and bake thirty minutes. Baste frequently with butter. For a gravy, use a teacupful of the broth it was boiled in, season to taste with butter, pepper, salt and catsup. Garnish the dish on which the tongue is laid with parsley or slices of lemon if you have them, and serve hot.

Meat Jelly—A knuckle of veal, one pound of beefsteak from the round, three pints of water (cold); boil, after skimming, five or six hours, then take out the meat and separate it from the bones and gristle; cut it into small pieces with knife and fork, and return it to the liquor; season with salt and pepper (adding celery salt if agreeable); heat once more and pour into mould. Eat cold.

Roast Beef Heart—This is a very cheap dish, and with care in the cooking may be made very palatable. Wash the heart carefully, removing the cartilaginous parts. Stuff with dressing prepared as for roast turkey, season with pepper and salt, and roast in a moderate oven two hours or less, according to size, basting frequently. When taken up, thicken the gravy and serve while very hot.

Stewed Lamb Chops—Cut three pounds of chops from a loin of lamb, trim and put on to stew in just enough water to come around, but not over them. Remove the scum as it rises, and keep well covered; when very tender, season with salt and pepper and thicken with a tablespoonful each of flour and butter rubbed together. Have ready on a platter a few slices of buttered, evenly browned toast, lay the pieces of meat on the toast and pour the gravy over all.

Savory Beef—Take three or four pounds of raw steak, or a shin of beef, cut it into small pieces and split the bone. Put on to boil in water enough to come up around but not over the meat. Cover and cook very tender, or until the meat drops from the bones; then skim it out, chop fine and season to taste with salt, pepper, ground cloves, sage, and as you like with thyme or

Very few of the good things of life can be had without looking for them. If you want a good Stove or Range (the best on the market) don't go to a hardware store and buy one with your eyes shut. Keep your eyes wide open, and buy one that has a reputation, one that is FULLY GUARANTEED, one that exhibits all the best features of stove construction. In short, buy a "JEWEL" with a Cold Rolled Sheet Steel Oven.

summer savory. Place it in a deep dish and pour over the liquor in which the meat was cooked. When cool and stiff, cut into thin slices as used; to be eaten cold. Shin bones supply gelatine enough to compact the meat. If round steak is used, a tablespoonful or two of gelatine (or more if the quantity is large) should be dissolved in the meat liquor to give firmness when cold.

Veal Patties—Cut portions of the leg or breast of veal into very small pieces and stew fifteen to twenty minutes, then season with salt and pepper with a little finely chopped celery if you have it. Stir to a paste a tablespoonful each of flour and butter and the yoke of an egg, and mix this with the veal. Add milk enough to make a thin batter. Scald the mixture and it is ready for the patties. For the crust make either a puff paste or a rich, flaky crust, the same as for tarts. Roll out and cut the under crust the size of small sauce plates and the upper ones a little smaller. Bake in large tart pans, and when done carefully raise the top crust or cover and put in a large teaspoonful of the paste, lay the covers over and serve. Small stewed oysters may be used in exactly the same way in place of the veal.

Meat Balls—Chop very fine any remnants of cold veal, beefsteak or roast beef, or poultry, and to each teacupful of the chopped meat add the same amount of bread crumbs rolled fine. Season with pepper and salt and moisten with half a teacupful of the meat gravies, or with milk. Add also a tablespoonful of butter, and if liked a tablespoonful of onion juice, or a very little

THE STERLING JEWEL

❖ ❖ STEEL OVEN RANGE ❖ ❖

The most handsome and best finished 4 hole range on the market.



Low in price—and the most satisfactory working stove ever made for the money. Ask your dealer for particulars.

MADE ONLY BY

The Burrow, Stewart & Milne Co. Limited
HAMILTON, CANADA.

sliced onion, and the yolks of two eggs. Mix thoroughly and make into balls or little cakes, and fry in meat drippings or in lard or butter, as preferred.

Veal Sweetbread—Slice, put in cold water, drain and place in a skillet prepared with hot drippings; when brown on under side then turn; make a stiff batter of two eggs, half a pint of milk, flour to thicken and salt to taste and into it dip each slice; return to the skillet and fry brown over a moderate fire.

Boiled Leg of Mutton—Put mutton in boiling water with a small piece of pork and boil, allowing from fifteen to twenty minutes for each pound of meat; make a sauce of drawn butter, putting in hard boiled eggs sliced and capers.

POULTRY.

Pressed Chicken—Cut up the chicken and boil until very tender in a little water with salt and pepper to taste, and a piece of butter. While still warm take out all the bones and chop the meat rather fine. Thicken the gravy with a little flour and mix well with the chopped chicken. Put all in a deep dish, press down firmly, and set away until perfectly cold. Turn from the dish and cut in slices.

Fried Chicken—Cut up your chicken, wash and dry the pieces well, dip them all over in flour. Have hot lard or butter ready. Put the pieces in and let them fry to a light brown; then take them out and keep them hot. Add some sweet cream to the gravy, a large piece of butter rubbed in flour, and a little salt. Boil up and pour over the chicken, or give the chicken one good boil in it.

Chicken Pie—Prepare two young chickens as for stewing, cook them in sufficient water to leave enough for gravy, season to taste with salt and pepper, and when tender skim out the chicken and thicken the gravy with flour previously wet with a little water and beat smooth to prevent lumps.

A Steel Oven all in "One Piece" is quicker in its action, therefore better for baking Cakes, Pastry, etc.

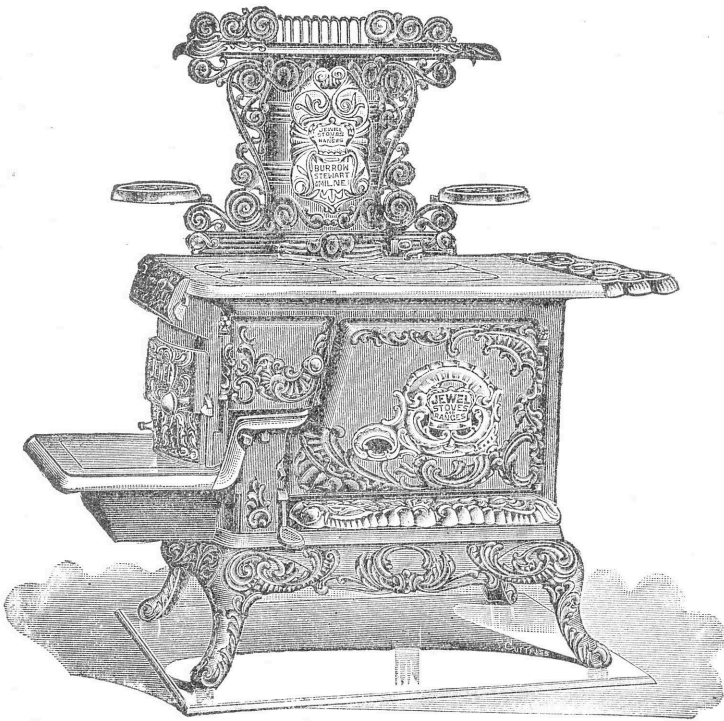
Line the sides of a tin basin or pudding dish with a rich soda biscuit crust, rolled one-quarter inch thick. Lay the pieces of chicken in it so as to form as uniform a surface as possible, add a little more seasoning, if needed, then fill the dish with the gravy. Cover with a crust one-quarter inch thick, leaving a deep gash in the centre for the escape of steam. Set in a moderate oven to bake. An hour will suffice for baking, unless very large. Some place a layer of potatoes and a few bits of celery in the pie. While others prefer the chicken alone.

Broiled Chicken—Pick carefully, singe and draw. Split down the back, wash and wipe dry. Lay the chicken on the table, flatten the breasts and joints and fold down the wings. Lay it on a greased gridiron, a folding wire one to hold the meat in place is best. Broil over coals, watching carefully and turning often to avoid scorching and to cook all parts evenly; baste frequently with melted butter. When nicely brown on all sides, put on a platter, sprinkle with salt and pepper, and pour over the melted butter used in basting. Garnish with curled parsley, if you have it, and you have a dish unsurpassed for delicacy.

Chicken Pie—Cut up two young chickens, place in hot water enough to cover (as it boils away add more, so as to have enough for the pie and for gravy to serve with it, boil until tender; line the sides of a four or six-quart pan with a rich baking powder or soda biscuit dough a quarter of an inch thick; put in part of the chicken, season with salt, pepper and butter, lay in a few thin strips or squares of dough, add the rest of the chicken, season as before; some add five or six fresh eggs. Season liquor in which the chickens were boiled with butter, salt and pepper, add a part of it to the pie,

The Banner Jewel

4 COOKING HOLES 4



Up-to-Date Small Range

Steel Oven ❖ ❖ All Latest Features

cover with crust a quarter of an inch thick with a hole in the centre the size of a teacup. Keep adding to the chicken liquor as needed. There can scarcely be too much gravy. Bake one hour in a moderate oven. To make a gravy, add to the liquor left in the pot (if not enough add hot water) a tablespoonful of butter mixed to a paste with the same quantity of flour, and season with pepper and salt. This should be stirred a little at a time into liquor; let it boil up and serve.

Roast Duck—Wash and dry the ducks carefully. Make a stuffing of sage and onion; insert, and sew up completely that the seasoning may not escape. If tender, ducks do not require more than an hour to roast. Keep them well basted and a few minutes before serving dredge lightly with flour, to make them froth and look plump. Send to the table hot, with a good brown gravy poured not round but over them. Accompany with current jelly and, if in season, green peas.

Chicken Pie with Oysters—Boil the chicken—a year old chicken is the best—until tender, line the dish with a nice crust, put in the chicken, season with salt, pepper and butter; add the liquor in which the chicken was boiled (there should not be more than one pint), cover loosely with a crust having a slit cut each way in the middle. Drain off the liquor from a quart of oysters, boil, skim, season with butter, pepper, salt, and a thickening of flour and water, boil up once and pour over the oysters, and about twenty minutes before the pie is done lift the crust and put them in.

Chickens for Lunch—Split a young chicken down the back, wash and wipe dry, season with salt and pepper. Put in a dripping pan and place in a moderate oven; bake three-quarters of an hour. This is much better for lunch than when seasoned with butter.

In the process of manufacturing Stoves and Ranges there are innumerable details which must be carefully watched to insure good results, and these are attained in the "JEWEL" line of Stoves and Ranges with Cold Rolled Sheet Steel Ovens.

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

EGGS.

Minced Meat with Poached Eggs—Chop cold meat as for hash, removing all bits of fat and gristle. Warm in a sauce-pan with a little gravy, or if neither this nor soup stock is obtainable, moisten the meat with a little boiling water in which a dessert-spoonful of butter has been melted. Season to taste. Cut the crust from square slices of bread, toast and butter lightly, and heap a generous spoonful of the mince upon each piece. Set covered in a hot place while you poach as many eggs as there are people to be supplied. Lay one on top of each mound of mince, dust over with pepper and salt, and serve hot.

Baked Eggs—Butter a dish and break into it as many eggs as will cover the bottom, set in the oven and bake till the whites are cooked; add a piece of butter, pepper and salt; stir in quickly and serve.

Puff Omelette—The yolks of six eggs and the whites of three beaten very light; mix one tablespoonful of flour into a teacup of cream or milk;

"Perfect Jewel" Steel Cook Stove



The finest Steel Cook Stove on the
Canadian Market.

Built on the same Lines as our Crown
Jewel Steel Range.

PERFECT BAKERS

ECONOMICAL IN FUEL

LOW IN PRICE

Up-to-Date in Appearance

stir into the beaten eggs, with salt and pepper to taste; melt a tablespoonful of butter in a pan; pour into the mixture and set the pan into a hot oven; when it thickens, pour over it the remaining whites of eggs well beaten, return it to the oven and let it bake delicate brown; slip off on a large plate and eat as soon as done.

Egg Gems—Mix chopped meat, bread crumbs, salt, pepper, butter and a little milk; fill some buttered gem pans with the mixture, break an egg carefully upon the top of each gem, sprinkle a little salt, pepper and bread crumbs upon each egg, and bake eight minutes. Serve hot.

Rumbled Eggs—Beat up three eggs with two ounces of fresh or washed butter; add a teaspoon of cream or fresh milk; put in a saucepan and keep stirring over the fire for five minutes, or till it rises: dish on toast.

FISH

Codfish and Potatoes—Pick up one teacupful of codfish, let it soak in lukewarm water while you mix two cups of cold mashed potatoes with one pint of sweet milk, two eggs, a good-sized lump of butter, and pepper and salt if necessary; then add the codfish, mix all well and bake in a buttered pudding dish for from twenty-five minutes to half an hour. Serve hot.

Baked Herring—Take salt herrings, soak them over night, roll in flour and butter, and place in a dripping pan with a very little water over them; season with pepper.

JEWELS! JEWELS! JEWELS! All jewels are prized according to their value, but it is probable that the 'JEWELS' manufactured by THE BURROW, STEWART & MILNE CO. Limited, give more genuine satisfaction to their possessors than any other kind.

Fish Chowder—The best fish for chowder are haddock and stripped bass, although any kind of fresh fish may be used. Cut in pieces over an inch thick and two inches square; take eight good-sized slices of salt pork, put in the bottom of an iron pot and fry till crisp; remove the pork, leaving the fat; chop fine; put in the pot a layer of fish, a layer of split crackers, and some of the chopped pork, black and red pepper, and chopped onions; then another layer of fish, another of crackers and seasoning, and so on. Cover with water and stew slowly till the fish is perfectly done; remove from the pot and put in a dish in which you serve it; keep it hot, and thicken the gravy with rolled crackers or flour; boil the gravy up once and pour over the chowder.

Fish Balls—Take equal quantities of cooked fish of any kind, chopped fine, and mashed potato; add a beaten egg and a tablespoonful of melted butter; mix and mash well with a wooden spoon; roll the balls in flour, and fry them with salt pork and a little lard or beef fat, gradually browning them.

Salmon Cutlets—Cut the slices one inch thick and season them with pepper and salt; butter a sheet of white paper, lay each slice on a separate piece their ends twisted; boil gently over a clear fire and serve with anchovy or caper sauce. When higher seasoning is required, add a few chopped herbs and a little spice.

Baked Whitefish—Fill the fish with a stuffing of fine bread crumbs and a little butter; sew up the fish; sprinkle with butter, pepper and salt. Dredge with flour and bake one hour, basting often and serving with parsley or egg sauce.

Baked Fish—The pan in which the fish is baked should have a rack to keep it out of the water, or several muffin rings may be used. After cleaning and drying carefully, pass a skewer through the head, body and tail of the fish, forming it into the figure S; place in a hot pan, sprinkle with salt, pepper and

The Souris Grand Jewel



2 Sizes Square • • 2 Sizes with Tank

A High-Class Up-to-Date Stove

Large Oven made of Cold Rolled Steel



This Stove is made with Duplex Grate, or fitted
with Improved Grates adapted for burning
the different varieties of coal in
Western Territories.

baste frequently with butter and water, and bake for an hour and a half if the fish weighs three or four pounds. For sauce, cream half a teacup of butter, add the yolks of two eggs, one at a time, beating carefully, then the juice of half a lemon, a pinch of cayenne pepper, and half a teaspoonful of salt. Place in a thin bowl in a saucepan of boiling water. Beat briskly until it begins to thicken, and add half a cup of boiling water, beating all the time. When, like a soft custard, it is done, which should be in about five minutes, place the fish on a hot dish, pour sauce over it, garnish it with parsley and serve.

BAKED Codfish—Soak the fish over night; in the morning put it over to cook in water enough to cover. When tender pick very fine, and to each pint of fish add a teaspoonful of butter, two beaten eggs, one-half teaspoonful of pepper, and one and one-half pint of mashed potatoes. Mix well together; bake in a pudding dish to a delicate brown. Make a sauce of drawn butter, into which cut up a hard-boiled egg.

OYSTERS

ESCALLOPED Oysters—Prepare either bread crumbs or rolled crackers in bulk equal to the oysters. Place a layer of crumbs in the bottom of a pudding dish, then a layer of oysters; season with salt, pepper and bits of butter. Put in more layers of crumbs, oysters, etc., until the dish is full, finishing with crumbs. Pour the oyster liquor on as the layers are added, and lastly fill the dish with milk and set in a hot oven. Cover for ten or fifteen minutes, then remove it and bake the top to delicate brown. Thirty to forty minutes are sufficient for baking unless the dish is large.

“KEEPING EVERLASTINGLY AT IT BRINGS SUCCESS”

Every year we are making improvements in our Cooking Apparatus and now offer a full line of “JEWEL” Stoves and ranges, with Cold Rolled Sheet Steel Ovens, Perfect Bakers and Economical in the Consumption of Fuel, and nearer perfection than ANYTHING YET PRODUCED.

LITTLE Pigs in Blankets—Select a dozen or more large-sized oysters, drain and wrap each one in a very thin slice of breakfast bacon. Fasten with a fine wooden toothpick. Have a hot saucepan or spider: place in it enough of the thus prepared oysters at a time to cover the bottom; keep turning until they are a nice brown. As soon as they are done lay them on slices of nicely browned and buttered toast, and serve hot.

CREAMED Oysters—Take equal amounts of oysters and cream, according as wanted. For a pint of each, cut a small piece of onion very fine (unless disliked) and a small blade of mace. Place the onion and mace in the cream, scald and then skim them out, thicken with a tablespoonful of flour made smooth in cold milk. Season to taste with salt and pepper. Meanwhile scald the oysters in their own liquor until their beards merely begin to curl, then skim them out and add them to the prepared cream. Stir gently, and serve at once, while thus steaming hot.

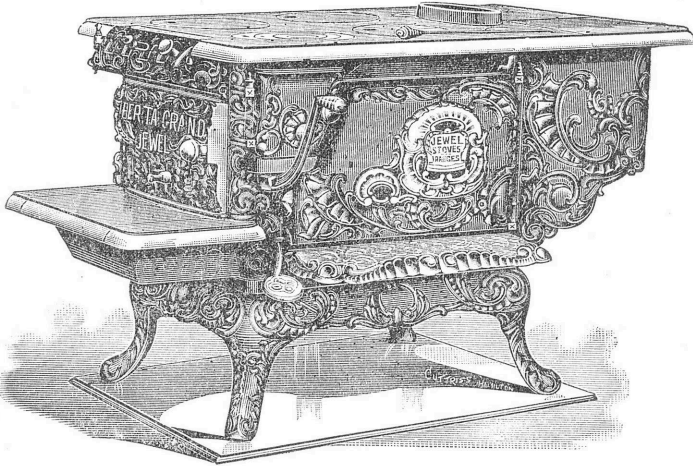
FRICASSEED Oysters—Drain the liquor from a quart of oysters, brown a tablespoonful of butter in a spider, place the oysters in it, and when they begin to cook add as much more butter, which has been mixed with a small tablespoonful of flour. After cooking a minute add an egg beaten with a tablespoonful of cream. As soon as scalded, pour all over slices of toasted bread and serve at once.

FRIED Oysters—Drain the oysters and dry them on a cloth; dip each in beaten egg, then in cracker dust, season with a little salt and pepper, lay

THE ALBERTA GRAND JEWEL

2 SIZES SQUARE

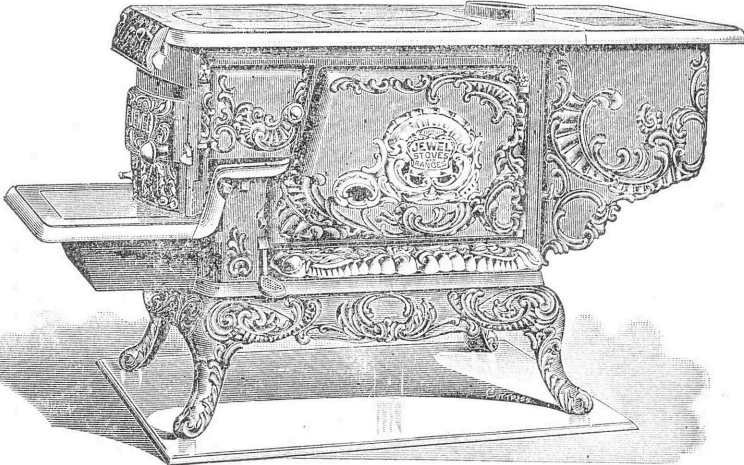
2 SIZES TANK



For Hard or Soft Coal or Wood. Special Grates for
North-West Coals.

THE HOME JEWEL

SQUARE OR WITH TANK.



Duplex Grate for Hard or Soft Coal or Wood.
An old Family Stand-by.

Both these Stoves Fitted with Steel Oven.

them in a frying basket and set in boiling fat. Cook to a delicate brown; then take up on unglazed paper to absorb any fat that may still cling to them. Keep in a warm place until all are cooked, then garnish the dish on which they are served with curled parsley or slices of lemon.

Oyster Pie—Prepare a rich crust or a puff paste, line the sides and bottom of a pudding dish; fill it with pieces of bread or crackers, and cover with a thick crust well greased or buttered at the edges so as to separate easily. Bake to a very delicate brown. Then carefully loosen the edges, remove the top crust, then empty out the baked crusts to be used for other purposes. Have the oysters prepared and seasoned as for a nice stew and cooked enough to be most palatable and digestible just when the crust is done. Pour these in, replace the upper crust, and serve at once.

Oyster Fritters—Drain off liquor; boil, skim and to a cupful add a cup of milk, two or three eggs, salt and pepper, and flour enough to make a rather thick batter. Have hot lard or beef drippings in a skillet ready, drop the batter into it with a large spoon, taking up one oyster for each spoonful. The oysters must be large and plump.

The system of Oven Ventilation employed in the construction of nearly all "JEWEL" Cooking Stoves and Ranges is as simple as it is perfect in operation. Behind the oven door panel, and operated by a projecting handle, is a register. When this register is thrown open fresh air is introduced into the oven to replace the heated and vitiated air that passes out through small holes into the back flue, thence to the chimney. This system of oven ventilation (which is merely an application of the well-known principle that as the hot air rises fresh rushes in to take its place) will commend itself, particularly to those who fail to understand the complications of other systems, which, theoretically operating in opposition to the principles of heat mentioned, do not operate at all.

SALADS

Cabbage—One quart of finely chopped cabbage (the white brittle centre is the best), two eggs, one teaspoonful each of mustard, sugar, salt and pepper, one-half cup of vinegar, one-third cup of butter, and one-half cup of sweet cream. Mix the condiments dry, add the vinegar, and put over hot water to cook. When hot add the eggs, beaten light, and cook till as thick as cream. Add the cream, then mix cabbage and dressing together.

Potato—Slice eight cold boiled potatoes into a tray, and add one large onion to the eight potatoes. Chop fine and add four hard boiled eggs. Make a dressing of five tablespoonsful of vinegar to three tablespoonsful of oil, one-quarter spoonful of pepper, and one of salt; pour this on the vegetables and serve with lettuce.

Potato—Cut in dice shapes cold beets and potatoes, and place on lettuce leaves in your dish; over this pour three tablespoonsful of oil and dressing made of french mustard, salt, pepper and vinegar to make a paste; lay this on top of all and serve.

Salmon—Set a can of salmon in a kettle of boiling water, let it boil twenty minutes; take out of can, pour off the oil, and put in a deep dish; put a few cloves in and around it, sprinkle with salt and pepper, cover with cold vinegar

Grand "Jewel"

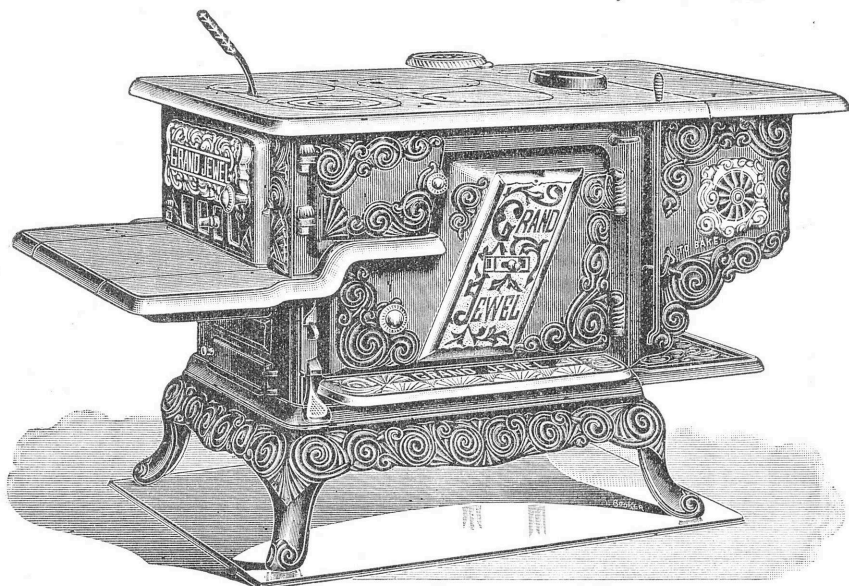
4—COOKING HOLES—4

4 Sizes for Wood, Square

3 Sizes for Coal, Square

4 Sizes for Wood, with Tank

3 Sizes for Coal, with Tank



Cold Rolled Sheet Steel Oven in One Piece.

PERFECT BAKERS

ECONOMICAL WITH FUEL

THE GREATEST OF ALL WOOD COOK STOVES.

We also make this stove constructed as a range under the name of the "Household" Jewel. There is nothing better.

flour and let it stand a day; take out of the vinegar and put in a salad dish. Prepare a dressing as follows: Mash the yolks of two hard-boiled eggs as fine as possible with the back of a silver spoon, add the yolks of two raw eggs, one by one, beating two minutes each time, add gradually a tablespoonful of made mustard, three of melted butter or the best salad oil, a little salt and pepper and vinegar (or lemon juice) to taste. Beat the mixture a long time and pour upon the salmon. Garnish under the bottom with sprigs of celery.

Celery—Chop three bunches of celery fine with a small head of cabbage. Take a teacupful of vinegar, the yolks of two eggs, a tablespoonful of butter, one teaspoonful each of mustard and salt, one tablespoonful of sugar and a pinch of cayenne. Mix these ingredients together smoothly, heat until it begins to thicken. Stir until partly cool, then add two tablespoonfuls of sweet cream. Pour it over the salad just before taking it to the table. If thicker than desirable, add more vinegar.

PASTRY—PIES.

Squash—Boil the squash until well done and sift through a colander. To every teacupful of squash add one egg, one-half teacupful of sugar, one teaspoonful of flour, one-half teaspoonful of ginger, a little nutmeg, and a dash of allspice; add enough milk to make it the right consistency for baking. A few spoonfuls of pure, sweet cream are considered a great addition.

Mince—Three pounds of chopped beef, one-half pound of suet, five pounds of chopped apples, two pounds of currants, four pounds of raisins (put in whole), one-half pound of citron (shredded fine), three pounds of brown sugar, two quarts of molasses, two wine glasses of brandy (if you like), two pounds of apple jelly (any jelly will do), six tablespoonfuls of

If people but knew how much care is given to the manufacture of "JEWEL" Stoves and Ranges they would then understand why these goods are the best.

cinnamon, one ounce of ginger, two ounces of cloves, one ounce each of mace and allspice, two ounces of salt, one nutmeg, three lemons (grate the outside and use the juice), one pint of water, one can of fruit (you can omit the fruit if you wish); use cold coffee for extra wetting. This makes about three gallons, and is delicious. Cook until the apples are thoroughly done.

Lemon—Juice and grated rind of one lemon, one cup of sugar, the yolks of three eggs well beaten, small pieces of butter, three tablespoonfuls of milk, two teaspoonfuls of corn starch; beat all together and bake in a rich crust; beat the whites with three tablespoonfuls of sugar, spread on the pie when done, and brown in the oven.

Orange and Apple—Cover a deep pie plate or tin with a rich crust; over it place a layer of sliced oranges, with the seeds removed; scatter sugar over thickly, add a layer of apples, more sugar, and a layer of oranges and apples together, cover with a crust and bake until the apples are tender; sift powdered sugar on top, and serve hot.

Apple—It goes without saying that to make a good apple pie one needs sour, juicy apples. Pare and slice thin, cover the pie tin or plate with a good crust, not too rich, and having in it a little baking powder to make it light and digestible. Lay the apples over the under crust, strew sugar thickly over with bits of butter, flavor with nutmeg or lemon as preferred and add a little water (a few spoonfuls only), cover and pinch the crust closely down to prevent the escape of the juice. Bake in a moderate oven. Rapid baking is much more likely to boil out the juice. A little pipe or tube made of white paper

in the centre allows fumes and steam to escape, and retains any juices flowing out in centre, thus preventing them from smearing the outside of dish.

Cream—Put on a pint of milk to boil, break two eggs into a bowl, add one cup of white sugar, one-half cup of flour, and after beating well stir into the milk just as it commences to boil; keep stirring one way till it thickens; flavor with lemon or anything you choose. Before making the cream make, a paste for three pies; roll out and cover the plates, roll out and cover a second time. When baked and quite warm separate the edges with a knife, lift the upper crust and fill in the cream.

Cocoanut—one pint of milk, cocoanut, one teacup of sugar, three eggs, grate the cocoanut, mix it with the yolks of the eggs and the sugar, stir in the milk, filling the pan even full, and bake. Beat the whites of the eggs to a froth, stirring in three tablespoonsful of pulverized sugar; pour over the pie and bake to a light brown. If prepared cocoanut is used, one heaping teacup is required.

CAKES

Snow—One and a half cupsful of powdered sugar, one cupful of flour, one large teaspoonful of cream of tartar, the whites of ten eggs, two teaspoonsful of lemon.

Sponge—Fourteen eggs, the weight of eleven eggs in sugar and the weight of seven in flour; beat sugar and yolks together; add the whites when beaten stiff, and a little lemon or nutmeg. The flour must not be stirred in until the mixture is ready for the oven.

Ginger Bread—One cup of butter, one cup of sugar, one cup of molasses, one cup of sour milk, three eggs, one teaspoonful of soda dissolved in the milk, three cups of flour, one teaspoonful of ginger, one teaspoonful of cinnamon. Bake in square tins.

The long centres of all "JEWEL" Stoves and Ranges with Cold Rolled Sheet Steel Ovens are cut in the middle to provide for expansion without warping. At this point they are supported by a heavy post, and being so made they will not under any circumstances warp.

Fruit—One pound of flour, one pound of sugar, one pound of butter, twelve eggs, one ounce of cinnamon, one ounce of cloves, one nutmeg, three pounds of currants, two pounds of rasins, one-half pound of citron, a little ginger and molasses, a glass of wine and brandy. Bake three hours.

Spice—Two cups of sugar, one cup of butter, four eggs, two-thirds of a cup of milk, two cups of flour, three teaspoonsful of baking power, one teaspoonful of cloves, one teaspoonful of allspice, two teaspoonsful of cinnamon, part of a nutmeg, two cups of rasins.

Ginger—Put into a tea-cup one teaspoonful of soda, two tablespoonsful of cold water, three tablespoonsful of melted lard, salt and ginger to taste; fill the cup with good New Orleans molasses, mix very stiff, roll thin, cut round and bake in a quick oven. Measure again for a large baking.

Citron—One pound of sugar, one of flour, three-fourths of a pound of butter, eight large or ten small eggs, one and a fourth pounds of citron finely shredded; cream, butter and sugar; add the yolks (beaten and strained), then flour and well-whipped whites; put a layer of batter in cake pan and sprinkle thickly with citron, then another layer of batter, etc., until pan is filled. Bake slowly one and a half to two hours.

Jelly—One cup of sugar, one-half cup of butter, three eggs, four tablespoonfuls of water, one and one-half cups of flour, two tablespoonfuls of baking powder.

Bride—Take four pounds of sifted flour, four pounds of sweet, fresh butter beaten to a cream, and two pounds of white powdered sugar; take six eggs for each pound of flour, an ounce of ground nutmegs, and a tablespoonful of lemon or vanilla extract.

Gold and Silver—**GOLD PART**: Yolks of eight eggs, scant cup of butter, two of sugar, four of flour, one of sour milk, a teaspoonful of soda, a tablespoonful of corn starch; flavor with lemon or vanilla. **SILVER PART**: Two cups of sugar, one of butter, four (scant) of flour, one of sour milk, a teaspoonful of soda, a tablespoonful of corn starch, the whites of eight eggs; flavor with almond or peach. Put in pan alternately one spoonful of gold and one of silver.

Lemon Jelly—One and a half cups of sugar, a half cup of butter; beat to a cream; three eggs well beaten, a half cup of milk; two and a half cups of flour, two teaspoonfuls of baking powder; bake in layers. **JELLY**: One cup of sugar, one egg, juice and grated rind of one lemon, a half cup of cold water, one tablespoonful of corn starch. Place the dish in boiling water until it thickens, spread between the layers, ice the top.

Caramel—One teacupful each of sugar and of sour cream, three eggs (the whites only make a light cake and contrast with the filling), two teacupfuls of flour and a teaspoonful of soda. For the filling use one teacupful of brown sugar, enough sweet cream to thoroughly moisten and dissolve the sugar, and a lump of butter as large as a hickory nut. Put this preparation in a small basin or cup, set on the back of the stove until it begins to simmer, then boil until it is ropy, when it should be removed from the stove; beat a few moments and it is ready to spread between the layers and on top of the cake.

The users of "JEWEL" Stoves and Ranges are our best advertisers. If you wish to learn of their merits, consult those who use them.

Philadelphia Sponge—One cup of pulverized sugar, one cup of flour, one-third cup of sweet milk, three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda; beat the whites and yolks of the eggs separately and thoroughly, add the whites LAST, mix and bake in a hot oven.

Sunny South—One cup of butter, two cups of sugar, three cups of flour, one-half cup of milk, the yolks of five eggs, one teaspoonful of cream tartar, one-half teaspoonful of soda; flavor to taste.

PUDDINGS.

Lemon-Rice—Boil half a pint of rice in one quart of milk until very soft, add to it while hot the yolks of four eggs, grated rind of two and juice of one lemon, four tablespoonfuls of sugar and a pinch of salt. If too thick, add some cold milk it should be a little thicker than boiled custard). Beat the whites of the eggs very stiff, together with eight tablespoonfuls of sugar and juice of one lemon. Spread on the top and brown in a quick oven. To be eaten icy cold.

Queen of Puddings—One pint of nice fine bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs, the grated rind of one lemon, a piece of butter the size of an egg, bake until done, but not watery. Beat the whites of the eggs very stiff, together with a teacupful of sugar and the juice of one lemon. Spread over the pudding a layer of fruit or jelly, spread the whites of the eggs over this and brown in a quick oven. To be eaten hot or cold.

IDEAL JEWEL PARLOR COOK

STEEL OVEN



UNSURPASSED FOR EITHER HEATING OR COOKING.

Cocoanut and Tapioca—Soak three tablespoonsful of tapioca in cold water over night, boil one quart of milk, add tapioca and boil five minutes; then add the yolks of four eggs and three tablespoonsful of dessicated cocoanut; boil ten minutes, turn into a dish to cool, flavor. Beat the whites of the eggs and two tablespoonsful of sugar to a foam, spread this on the top of the pudding and scatter cocoanut over it. Set in an oven to brown a little.

Berry—Fill a pudding dish half full with canned blackberries or raspberries and make a biscuit crust for the top. Bake and serve with a boiled sauce flavored with the berry juice.

Tapioca—Boil one quart of milk and add four tablespoonsful of pearl tapioca that has been soaked in cold milk or water for an hour, and half a teaspoonful of salt. Cook slowly in a double kettle for three-quarters of an hour, then add the well-beaten yolks of four eggs and three-fourths cup of white sugar; cook fifteen minutes longer, stirring constantly. After it is cool, flavor with one teaspoonful of vanilla and pour in a pudding dish. Pour over the top half a pint of whipped cream, which has been sweetened, or the whites of three eggs beaten stiff.

Apple—If you have select, juicy, tart apples, pare and slice enough to nearly fill as large a pudding dish as needed for the family. Strew on them a little sugar; add a teacupful or less of water; cover and bake it in the oven until partly done. Make a nice soda biscuit crust, roll it one-half inch thick, gash the centre for escape of steam, and place it over the apples. Return to the oven and bake until the crust is done. Eat hot with sugar and cream, or with a hard sauce made by rubbing butter and sugar together, and flavoring with nutmeg, vanilla, bitter almond, or lemon as preferred.

Apple-Tapioca—Soak a teacupful of tapioca over night in a pint of warm water. In the morning pare and slice about six large sour apples, place them in a pudding dish, strew sugar over them; cover and bake until soft, then mix with the softened tapioca, add a pinch of salt and three or four tablespoonsful of sugar, according to the tartness of the apples. Bake in a moderate oven to a delicate brown. Eat cold with sugar and cream or sugar and milk.

English Plum—Beat very light the whites of four eggs and the yolks of six; add to them a pint of sweet milk and stir in gradually a pound of flour and a quarter of a pound of stale bread grated fine, three-quarters of a pound of sugar and a pound each of beef suet chopped fine, rasins with seeds removed and well floured, currants washed and dried; add two grated nutmegs, a tablespoonful each of ground cinnamon and mace and one teaspoonful of salt; mix all well together and boil in a mould five hours. Serve with a rich hot sauce or drawn butter or sugar, flavored with nutmeg or vanilla. This pudding will keep a long time. When to be used heat thoroughly. If wanted specially nice, add a pound of blanched sweet almonds pounded fine, or a pound of citron sliced fine.

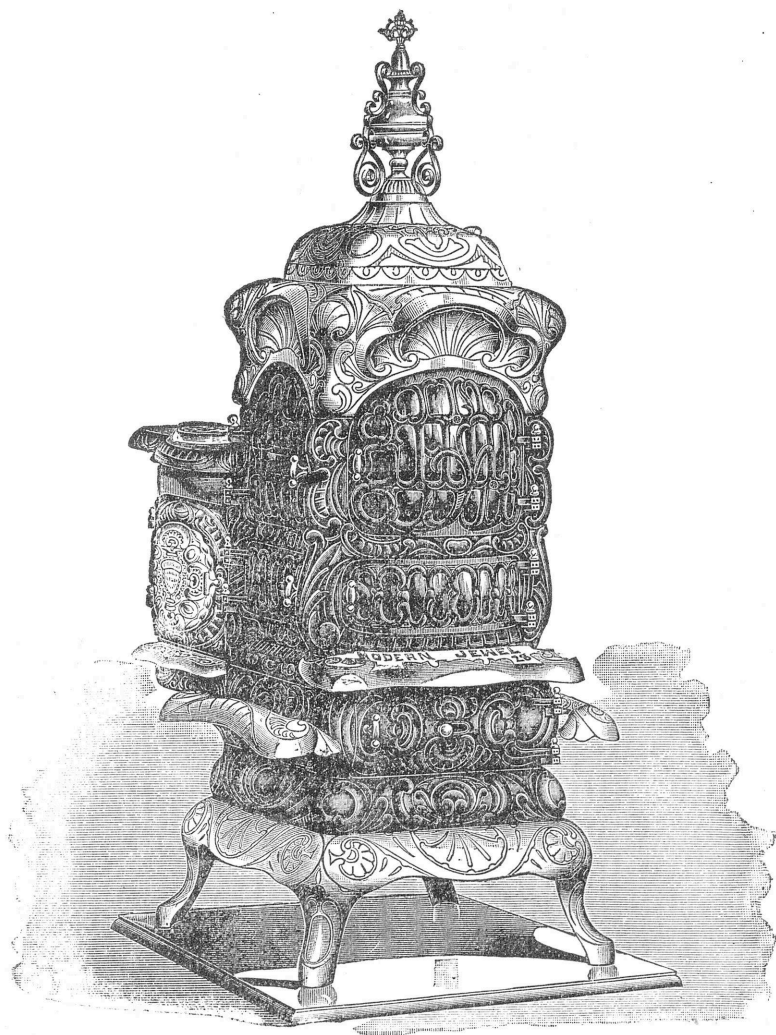
Boiled Apple—Two cups of sour milk, two teaspoonsful of soda, one of salt, with flour make a dough a little stiffer than for biscuit; quarter and core apples, put four pieces in each dumpling with a little sugar (it is well to tie a cloth around each), put into a kettle of boiling water slightly salted, boil half an hour, taking care that the water covers the dumplings; they are also very nice steamed. To bake, make in the same way, using a soft dough; place in a shallow pan, bake in a hot oven and serve with cream and sugar.

Fig—Half a pound of figs, quarter of a pound of grated bread, two and a half ounces of powdered sugar, three ounces of butter, two eggs, one teacupful of milk; chop the figs fine and mix with the butter, and by degrees add the other ingredients; butter and sprinkle with bread crumbs a mould, closely cover and boil for three hours.

Prune—Scald one and a quarter pints of sweet milk, thicken with a large tablespoonful of crown starch mixed smooth with a little cold milk; sweeten to taste; add three well beaten eggs, butter the size of a walnut, and a little grated nutmeg. When this mixture has come to a boil add a teacupful of stewed prunes from which the stones are removed. Place in a buttered pudding dish and bake twenty to thirty minutes. Serve hot, with cream and sugar, or with whipped cream.

THE MODERN JEWEL

PARLOR COOK



SMALLER THAN THE IDEAL JEWEL—THAT'S ALL

Apple Roley Poley—Peel, quarter and core sour apples; make good biscuit dough, roll to half an inch thick, slice the quarters and lay on the prepared paste or crust; roll up, tuck ends in, prick deeply with a fork, lay in a steamer placed over a kettle of boiling water; cook an hour and a quarter, or boil hard until cooked in bags; cut across, and eat with sweetened cream or butter and sugar. Cherries or any kind of berries can be used instead of apples.

Batter—One quart of milk, four eggs, six ounces of flour, a little soda and salt; mix the flour very carefully with a little milk so it will not be lumpy; bake twenty minutes. Serve immediately.

CREAMS AND CUSTARDS

Blanc Mange—One quart of milk, four tablespoonsful of corn starch, four eggs, one-half cup of sugar, one tablespoonful of vanilla.

Cream Puffs—One teacup of boiling water, butter the size of a small egg; melt the butter in hot water, stir in three-fourths of a cup of sifted flour; cook one minute, stirring constantly; cool, then stir in two well-beaten eggs, first the yolks, then the whites; bake in a slow oven three-quarters of an hour. Just before putting on the table make a small incision in the side of each puff and fill it with the following cream: One cup of sweet milk, one egg, one heaping teaspoon of corn starch, sugar to taste. Cook in a dish of water and flavor with vanilla when cold.

Cup Custards—Break one large, well beaten egg in each cup, and fill nearly full with sweet milk; sweeten to taste and flavor. Place the cups in a pan of boiling water on top of the stove and cover; cook until thick. When cold turn out into saucers and serve for dessert with cream.

Steamed Custards—Boil in a double kettle one quart of milk, four eggs, and three-fourths of a cup of white sugar. When this boils remove it from the stove, and after cooling add one teaspoonful of vanilla, and pour into small custard or egg cups. The above amount will make twelve cups. Place them in a steamer over boiling water, and steam them till they thicken like the custard in custard pies. Try with the handle of a teaspoon to see if they are done. Grate a nutmeg over each one and serve them cold with cake for dessert or tea.

Apple Snow—Add to the pulp of eight baked apples a half pound of powdered sugar, the juice of one lemon and the whites of three eggs; beat all well together for one hour. Make a custard of the yolks of the eggs, sugar and milk, place in a dish, and drop the froth on this in large flakes.

Floating Island—Make a custard of the yolks of six eggs, one quart of milk, a pinch of salt, and sugar to taste; beat and strain the yolks before adding to the milk; place the custard in a large tin pan and set on the stove, stirring constantly until it boils, then remove, flavor with lemon or rose and pour into a dish (a shallow, wide one is best), spread smoothly over the boiling hot custard the well-beaten whites of the eggs, grating some loaf sugar and cocoanut on the top. Set your dish in a pan of ice water and serve cold.

Baked Custard—Eight well-beaten eggs (leaving out two whites for the top) and three pints of milk; sweeten and flavor to taste; bake two hours. Beat the two whites stiff for the top with a little powdered sugar.

Russian Cream—One-quarter of a box of gelatine dissolved in one pint of boiling milk (soak first), add yolks of two eggs well-beaten and one-half cup of sugar, stirring constantly; let it come to a boil and remove from fire; when cooled add the whites of the eggs beaten to a stiff froth pour into a mould; set it on ice till hard.

Rice Custard—One cup of cooked rice, one quart of sweet milk, three eggs, one cup of sugar, one-fourth teaspoonful of salt, one tablespoonful of butter, one cup of rasins.

Apple Cream—Stew soft and strain a dozen medium-sized tart apples; while hot add six beaten eggs and sugar to taste. Beat until stiff and serve with whipped cream sweetened and flavored.

JELLIES AND JAMS.

Lemon Jelly—Take a paper of gelatine and let it soak in a pint of cold water over night. Then add to it a quart of boiling water, the juice of four lemons and a pint and a half of sugar. Stir well and strain into moulds to cool.

Quince Jelly—Rub the quinces with a cloth until they are perfectly smooth, cut in small pieces, pack tight in your kettle, pour on cold water until level with the fruit, boil until very soft; make a three-cornered flannel bag, pour fruit in and hang up to drain, occasionally pressing on the top and sides to make the juice run more freely, taking care not to press hard enough to expel the pulp. To every pint of juice add a pint of sugar, and boil fifteen minutes or until it is jelly. Pour into tumblers or bowls and finish according to general directions. If quinces are scarce, the parings and cores of quinces with good tart apples boiled and strained as above, make excellent jelly and the quinces may be saved for preserves.

Currant Jam—Prepare the fruit by carefully cleaning and thoroughly bruising, as mashing it before cooking prevents it from becoming hard; boil eight or ten minutes, add one coffeecup of sugar to every pint of mashed fruit, and let boil ten minutes longer; pour in cans, let stand five minutes, and seal.

Strawberry Jam—Sprinkle three pounds of sugar over two quarts of berries, let them stand an hour, mash, and boil twenty minutes.

Crab Apple Jelly—Boil the apples, mash with potato masher and strain; take one pint of sugar to a pint of juice, boil a pint at a time till it will drop from spoon in jelly. To make nice marmalade, add sugar to the pulp, pint for pint, boil half an hour, stirring all the while; put into small jars and cover the top with writing paper.

SAUCES, PRESERVES, ETC.

Quince Sauce—Pare half a peck of nice quinces, cut them into quarters, core them, and weigh out an equal amount of sugar. Lay the quinces close together, with the cores upwards, in a preserving kettle. Strew some of the sugar thickly over them; add another layer of quinces and sugar, and so on until all are in; then to each pound of sugar take a teacupful of water, pour it over the quinces, and cook them slowly until they are done. For the above amount take half a peck of juicy, sweet apples, boil them soft in a pint or two of water, then pour them into a jelly bag, and drain. Skim the quinces out of their syrup, and add the strained apple juice to it. Boil the mixture twenty or thirty minutes, or until very rich; then pour it over the quinces. They should be kept hot meanwhile in the bottles in which they are intended to be sealed.

Quince Marmalade—Pare and core the quinces and boil the skins and cores in enough water to cover them; cook until done; strain and pour the strained juices over the quinces. Cook them in it until they are very soft, then rub them through a sieve, and add to the pulp as many pounds of sugar as there are pounds of pulp. After it begins to boil, its needs frequent stirring to prevent its sticking to the kettle. When, on trial, it stiffens or jellies, take up, and when cold cover it like jelly.

Cranberry Sauce—Pick over the cranberries, leaving none but perfect ones, and wash them; cook in an enamelled or porcelain-lined kettle, in water enough to come pretty well up but not over the berries. Cook very soft; strain through a sieve. Heat the pulp, and while hot add bulk for bulk of hot sugar, then boil again ten to fifteen minutes or until it stiffens on cooling. Pour into moulds or bowls while hot. It will keep some time without moulding, but can be covered like any fruit jelly and thus last for quite a long time.

Pineapple Marmalade—Pare nice, ripe pineapples. Take a silver fork and shred it (easily done); add one pound of loaf or granulated sugar to one pound of fruit.

THE HOUSEKEEPER'S HELPFUL STANDARD

- Four saltspoonsful of liquid equal one teaspoonful.
- Four teaspoonsful of liquid equal one tablespoonful.
- Three teaspoonstul of dry material equal one tablespoonful.
- Four tablespoonsful of liquid equal one wineglassful, one gill or one-quarter cup.
- Sixteen tablespoonsful of liquid, one cup.
- Eight heaping tablespoonsful of dry material, one cup.
- Two gills, one cup or half-pint.
- Four cups of liquid, one quart.
- Four cups of flour, one quart or one pound.
- Two cups of solid butter, one pound.
- One-half cup of butter, one-quarter of a pound.
- Two cups of granulated sugar, one pound.
- One pint of milk or water, one pound.
- One round tablespoonful of butter, one ounce.
- Nine large eggs or ten medium, one pound.
- One pint of chopped meat solidly packed, one pound.
- One round tablespoonful of butter, one ounce.
- One heaping tablespoonful of butter, two ounces or a quarter of a cup.
- "Butter the size of an egg," two ounces or a quarter of a cup.
- One heaping tablespoonful of sugar, one ounce.
- Two round tablespoonsful of flour, coffee or powdered sugar, one ounce.
- One teaspoonful of liquid, one-half ounce.
- With this we give also Mrs. L——'s table of proportions:
- One scant measure of liquid to three full measures of flour—for bread.
- One scant measure of liquid to one full measure of flour—for muffins.
- One scant measure of liquid to one full measure of flour—for batters.
- One-half cup of yeast or one-quarter of a cake of compressed yeast to one pint of liquid.
- One even teaspoonful of soda or two full teaspoonsful of cream tartar to one quart of flour.
- Three heaping or five even teaspoonsful of baking powder to one quart of flour.
- One teaspoonful of soda to one pint of sour milk.
- One teaspoonful of soda to one cup of molasses.
- One saltspoonful of salt to one quart of milk for custards or one loaf of sponge cake.
- One teaspoonful of extract to one quart of custard or a loaf of plain cake.
- One teaspoonful of salt to one quart of soup stock.
- One teaspoonful of salt to two quarts of flour.
- One saltspoonful of white pepper to one quart of soup stock.
- One teaspoonful of mixed herbs to one quart of soup stock.
- One teaspoonful each of chopped vegetables to be used with one quart of stock.
- A "speck" of cayenne pepper is what may be taken on the point of a pen-knife.
- A pinch of salt or spice is about a saltspoonful.
- A pinch of hops is about a quarter of a cup.
- The above seasoning is for moderate tastes.—*Detroit Free Press.*

HOUSEHOLD "IFS"

If I were about to begin housekeeping and intended to be maid as well as mistress, I should certainly commence my furnishings at the kitchen, and have every utensil there modern and first-class, even though it necessitated economizing in other parts of the house.

If I knew what make of kitchen range was reliable and well made I should not hesitate for a few additional dollars in first cost, it is a 'spending that saves.'

If I could afford the expense I would have a good part of my stoveware enamelled.

* * * * *

If I could afford it I would not purchase tinware at a so-called "Five Cent Store." Such tinware as they handle is a delusion and a snare; the coating of this tin is so thin it quickly wears off, leaving the dishes positively dangerous to use. Instead of such ware I should advise getting the best, if possible.

If possible, have a clock in the kitchen. At the price one can be obtained for, you cannot afford to run the risk of guessing or the time to go elsewhere and look.

If you would be a successful cook, have a good set of domestic scales. Accurate weights and measures go far toward insuring success in this art.

If old housekeepers would always remember, when preparing recipes, that the majority who try them will be young and inexperienced, they would certainly be more careful and explicit in giving directions.

If inexperienced cooks would remember that success depends fully as much upon the manner in which they compound a dish as in the accurate measurement of the ingredients composing it, many a signal failure would be turned to success.

If they would always remember to measure solids and liquids in exactly the same way, success would be far more certain. No cake recipe is followed when you heap the cups or have them level full of sugar and flour, and the milk half an inch below the top.

If your family is small do not make a whole layer cake of one kind. Either divide the recipe and bake but two layers, or bake the full amount and make two kinds of filling and divide the layers across the centre before adding the filling.

If you rub soft, not melted, lard over bread sponge after it is mixed in a mass, and also on the loaves it will improve the bread and prevent the crusts being hard.

If you once use a small brush for cleaning vegetables you will never do without one. They cost only five cents, and if always dried by placing the bristles down they will last for months.

If you have never tried it, you will be surprised to find how much more convenient a twenty-four inch square piece of domestic gingham or other heavy cloth is than a clumsy holder around the kitchen range.

If you hem them neatly, there will be little temptation for careless servants to use dish towels about the stove.

In one lives in or near a large town a decided saving can be effected by purchasing family supplies in large quantities. Not only is this true of edibles, but of cotton cloth, hose, handkerchiefs, collars cuffs, shirts, pins, needles, etc.

If you cannot buy hard soap by the box, do it by the dozen cakes; then remove the wrappers and place it edgewise on a shelf where the air can circulate freely around and dry it.

If you have never tried it, you will be surprised at the amount of kitchen work you can do expeditiously and well sitting down. An easy chair and a high stool should be found in every kitchen.

If wise you will have a paperholder on the wall with some interesting papers and magazines in it. Odd minutes come into the busiest lives occasionally. Use them to get out of your own little world of carking cares and into sympathy with mankind.—*Katherine B. Johnson, in Farm and Home.*

DAINTY TABLE LINEN.

One of the most important essentials to an attractive, well-set table is dainty linen, immaculate in cleanliness and snow white. Colored bordered cloths cannot equal the perfect beauty of pure white ones. If decorated ware is used, this applies still more forcibly, as a mixture of many colors is not in good taste. Nothing excuses much soiled table linen. Cleanliness is the first attribute of beauty in everything, but especially in table matters.

Very coarse linen is not desirable for looks, nor is it a necessity so far as durability is concerned. Fine bleached damask, and also the medium grades, have wonderful wearing qualities much superior to that of a poorer kind. These are gotten up in exquisite designs and always give an air of elegance to the board, even though the dishes be plain white. Some of these effective patterns are squares or cubes for the centre of the cloth, with floral borders. If flowers are preferred for the body of the cloth, great sprawling blossoms should not be selected, but rather tiny sprays, buds or very small blooms, leaving water-lilies, fern leaves, and other large growths to be carried out in the wide borders.

Care must be taken in the laundering of fine table cloths. After thorough washing, they should be well dampened and ironed with moderately hot irons until dry. This brings out the design and makes the finish shine smooth as satin. A very thin starch improves any cloth when the first newness is worn off. A starched cloth keeps clean longer than one that is not, and looks better.

With fresh linen as a foundation, no housewife need be apprehensive about the appearance of her table, if her dishes, however plain, are deliciously clean and not cracked, chipped or broken. Where there are little children in the family, it is economy to provide them with generous trays and extra cloths to protect the cloth proper from stains.

Gold and white linen luncheon cloths are handy things to have among the table supplies to use in the fruit season, or if a lunch is served at noon instead of dinner. These make admirable breakfast cloths if coffee is used. There is nothing common-looking about them, as the combination of gold and white is a highly artistic one, soft and extremely pleasing to the eye, and while not so closely woven in the meshes as fine white ones, the looser texture does not look coarse, and stains come out easier.—*Golden Rod*.

JUST THE DIFFERENCE

It is surprising how differently two cooks will use the same recipe, even in the simple act of baking a tin of apples. One will put them in a shallow tin and set them in a very hot oven, causing the skin to burst and the inside to run out, resulting in anything but a tempting dish. Another will take the same apples, and after having removed the stem and blossom with a pointed knife, put them in a deep tin with a little water, half a cup of sugar, let them bake slowly, turn them carefully when half done, and when thoroughly cooked take them up on a plate, turning each apple bottom side up; result, a dish both palatable and sightly. So with everything pertaining to home work. It does not require such a variety on the table if each article is prepared in the nicest manner possible.—*Farm and Home*.

WHAT CAN YOU USE A LEMON FOR?

Ever so many things. If you squeeze it into a glass of water and drink it every morning, it will keep your stomach in order and ward off dyspepsia. Rub a cut up lemon on your fingers if they are stained from paring fruit or potatoes, and the blackness will disappear as if by magic. If you should have a black ring on your neck from wearing a tight collar or a feather boa, or anything else the dye will come off, try if lemon juice will not remove it. If you have dark hair and it seems to be falling out, rub the scalp with a slice of lemon and that will soon stop the trouble. Squeeze a little lemon juice into a tumbler of milk, then rub it on your face night and morning and see what it will do for your complexion. If an insect or bee sting you, apply a slice of lemon to the wound and it will soon take the pain out. Mix an equal quantity of glycerine and lemon juice and rub your hands with it before going to bed. Put gloves on to sleep in. In the morning wash your hands in warm water, and rub them with lemon juice. A week of this treatment will whiten them. There is nothing equal to a tumbler of real hot lemonade for the grip. For a bad headache, a few slices of lemon rubbed on the forehead will soon lessen the pain.—*Farm and Home*.

IN CANNING TIME.

In canning fruits it should be remembered that the "keeping" property lies not in the sugar used, as in preserves, but in having the jars perfectly airtight. Indeed, in the writer's family, pie-plant and apples are often put up without any sugar whatever, the sweetening being added when needed, and do most excellently for pies and tarts throughout the winter. Since, then, so much depends upon the can, a well-known tried make of glass jars should be selected, and when saved from year to year care should be taken not to mix the tops or rubber rings, for those that fit one will not always fit another.

The process here given of cooking in the jars is a great improvement on the old method of canning and will produce much finer looking fruit, while the amount of sugar required for each quart jar has been reduced, by a house-wifely writer, to the convenient table given below :

For strawberries—ten ounces.	For peaches—six ounces.
For raspberries—six ounces.	For Bartlett pears—eight ounces.
For huckleberries—six ounces.	For pineapples—eight ounces.
For cherries—eight ounces.	For plums—ten ounces.
For quinces—twelve ounces.	For currants—ten ounces.
For crab-apples—ten ounces.	

Small strawberries seem to do better for canning, but all other berries should be large and firm. Cherries are canned with the pits in, as the pungent kernel adds much to the flavor. Pineapples are peeled, the "eyes" carefully picked out, and then shredded with a silver fork or else cut into small, square dice. When pears are not too large to pass through the neck of the jar they are handsomer canned whole with some of the stems left on, but if of goodly size, pare and cut in halves, but do not remove the seeds. Peaches are usually pared, halved and pitted; but the writer has eaten very delicious small ones put up whole, with the stones left in. Quinces must be pared, quartered and cored.

When all is in readiness and the jars tested by filling with water, covering and turning upside down to see that no moisture oozes out, drop the fruit carefully into the cans, gently shaking so as to fill the interstices closely. Next find the amount of sugar required for each quart jar and use as many times this quantity as you have cans of fruit. Melt this in a saucepan over the fire, with just enough boiling water to dissolve it, and when slightly cooled divide it among the jars, a teaspoonful at a time. If there is not sufficient syrup to fill each one to the top, add luke warm water up to the brim, and screw or "lock" on the covers rather loosely. Now have ready a spacious kettle or wash boiler, in the bottom of which has been laid a thick soft cloth, and in this set the jars; fill with warm (not hot) water up to within an inch of the top of the cans, and place the whole on the stove to boil. Do not set directly over a very hot fire, however, or the jars may crack, and the object is to slowly *steam* the fruit. After the water bubbles allow it to boil for ten minutes, then remove the top of one can and pierce the fruit with a steel fork. If soft, it is cooked sufficiently.

Ten minutes is generally long enough for berries, but pears, apples and Quinces take longer, according to their solidity, and therefore the exact time must be left to the judgment of each canner. When sure that the fruit is done set the kettle to one side and, wrapping the hand in a towel, lift out the jars; remove the covers and fill with boiling water until they are overflowing, after which adjust the tops as quickly as possible, screw on securely, and invert to be sure they are perfectly air-tight. Should any juice ooze out after the can is cool the only remedy is to turn the contents into a saucepan and boil, according to the old-fashioned method; but this will rarely happen if directions are followed minutely.

Screw tops should always be fastened with a wrench. Keep in a cool, dry dark place, and always open canned fruit a few hours before it is to be used, as the oxygen in the air restores any flavor it may have lost by being confined so long. If a jar does not open easily never ruin it by trying to pry off the top

with a knife. Instead, immerse it, top downward, in water as hot as you can bear your finger in, after which the cover will generally turn readily.—*American Agriculturist*.

HOW TO POP CORN

The rice corn is by many considered the best variety for popping, and while it certainly is an excellent kind, we have recently come across a dark blue, almost black variety, which we think surpasses it. This kind has larger ears than the rice, with smooth kernels of good size, and pops out much larger. To secure the best results discard the old-fashioned corn-popper and use a deep iron kettle. The fire must be a very hot one, of fine dry wood, burned to a mass of coals and embers. Have ready the shelled corn, which has been freed from chaff by pouring from one pan to another, so that the chaff is blown away by the air. Place the kettle over the fire and put in half a cup of lard and about half a teaspoonful of salt. When the lard is melted put in two cupsful of corn and stir briskly until it begins to pop; then cover the kettle, shaking it by the bail to prevent burning the corn. When the popping has somewhat subsided, remove the cover and stir with a long-handled spoon until all is popped. Turn quickly into a pan, as there is danger of scorching if left in the kettle. This quantity should make at least a heaping milk pan full after it is popped.

To make popcorn balls, boil two cups of the best molasses until it hardens in water; add a pinch of soda, stir well and pour over the popcorn, mixing it evenly with a large spoon. When cool enough to handle, press into balls. The balls may be made by using sugar instead of molasses, boiling it with a little water until it hardens in water. Flavor and use the same as the molasses.—*Ella Rockwood in American Agriculturist*.

HOUSEHOLD ECONOMIES

When pillowslips begin to show signs of wear, rip open the end seam, and fold so that the side seam will come in the centre of the pillow. Sew up the end again, and your pillowslip will wear as long again, as the wear is now upon that part that has had but little wear heretofore.

Watch the tablecloths, and at the first thin place making its appearance, darn it carefully with the ravelings, saved for that purpose when the tablecloth was made. In this way it will look much better than if neglected until a hole is worn through, when it must be patched.

Make carving-cloths from red-and-white checked linen towelling, fringe all around and place over the tablecloth at the carver's place; also one opposite where the mistress sits. They help to save the wear of the cloth at the edge of the table. Three-quarters of a yard is none too long. This towelling also makes good every-day napkins, cut in squares and hemmed.

Make school napkins, for the children to take with their dinner, from bleached cotton cut in squares and fringed, then feather-stitch with red (ravelings from red tabling will do), and work an initial or the name in the centre. They are ornamental as well as useful.—*American Agriculturist*.

FLAVORING CANNED PEARS.

Pears that, after canning, prove to be tasteless, can be made delicious by heating and adding pineapple in the proportion of one can of pineapple to three of pears. Cut the slices of apple quite small, and if the pears are in halves, divide them again. Heat all together, taking care not to let them cook so that they lose their shape. When putting up pears it is very little trouble to add pineapple to a few cans, and the result is excellent, since the pear becomes perfectly flavored with pineapple and yet it is far more easily digested.—*Homemaker*.

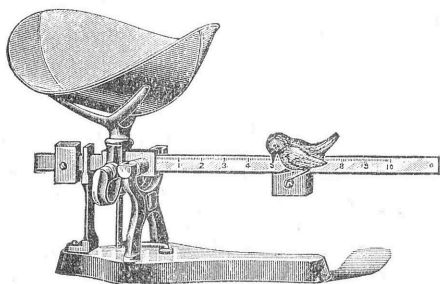
TO REMOVE STAINS FROM TABLECLOTHS.

Dip the stained parts in water to which has been added a tablespoonful of chloride of lime to each quart of water. If the stains are deep, let it soak fifteen or twenty minutes, then hang up, without wringing, to dry in the sun.

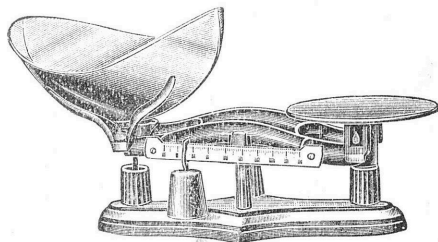
A USEFUL ADJUNCT TO THE KITCHEN IS A

SCALE

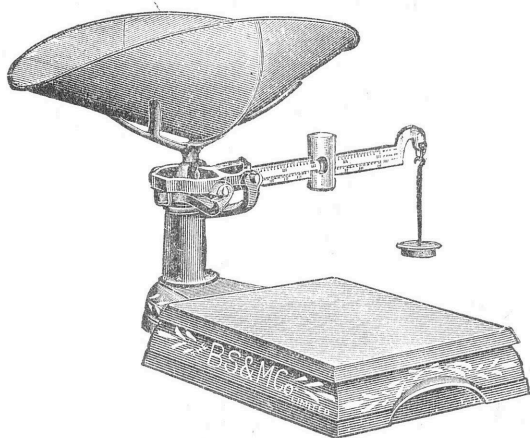
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