

FOOD PAGE

The Daily Recipe Hints of Friday Market Page

Sour Milk Griddle-Cakes.

2 1/2 cups flour
1/2 teaspoon salt
2 cups sour milk
1 1/4 teaspoons soda
1 egg
Mix and sift flour, salt, and soda; add sour milk, and egg well beaten. Drop by spoonfuls on a greased hot griddle; cook on one side. When puffed, full of bubbles, and cooked on edges, turn and cook other side. Serve with butter and maple syrup.

Baked Macaroni with Cheese.

Put a layer of belled macaroni in buttered baking dish, sprinkle with grated cheese; repeat, pour over white sauce, cover with buttered crumbs, and bake until crumbs are brown.

Julienne Soup.

To one quart clear brown soup stock, add one-fourth cup each carrot and turnip, cut in thin strips one and one-half inches long, previously cooked in boiling salted water, and two tablespoons each, cooked peas and string beans. Heat to boiling point.

Roast Beef.

The best cuts of beef for roasting are: tip or middle of roastmeats and are: tip or middle of sirloin, back of rump, or first three ribs. Tip of sirloin roast is desirable for a small family. Back of rump makes a superior roast for a large family, and is more economical than sirloin. It is especially desirable where a large quantity of dish gravy is liked, for in carving the meat juices follow the knife. Rib roasts contain more fat than either of the others, and are somewhat cheaper.

Salmon Salad.

Flake remnants of cold boiled salmon. Mix with French Mayonnaise or cream dressing. Arrange on nests of lettuce leaves. Garnish with the through a potato ricer, and white of egg cut in strips.

Irish Apple Pie

Pare and take out the cores of the apples cutting each apple into four or eight pieces, according to their size. Lay them neatly in a baking dish, seasoning them with brown sugar and any spice, such as pounded cloves and cinnamon, or grated lemon peel. A little quince marmalade gives a fine flavor to the pie. Add a little water and cover with puff paste. Bake for an hour.

Chocolate Pie

Put some grated chocolate into a basin and place on the back of the stove and let it melt (do not add any water to it) beat one egg and some sugar in it; when melted, spread this on the top of a custard pie. Lovers of chocolate will like this.

Apple Float

One dozen apples, pared and cored, one pound and a half of sugar. Put the apples on with water enough to cover them and let them stew until they look as if they would break; then take them out and put the sugar into the same water; let the syrup come to a boil, put in the apples and let them stew until done through and clear; then take them out, slice into the syrup one large lemon and add an ounce of gelatine dissolved in a pint of cold water. Let the whole mix well and come to a boil; then pour upon the apples. The syrup will congeal. It is to be eaten cold with cream.

Apple Snow

Stew some fine flavored sour apples tender, sweeten to taste, strain them through a fine wire sieve and break into one pint of strained apples and white of an egg; whisk the apple and egg very briskly till quite stiff and it will be as white as snow; eaten with a nice boiled custard it makes a very desirable dessert. More eggs may be used, if liked.

SPICED BEEF RELISH

Take two pounds of raw, tender beefsteak, chop it very fine, put into it salt, pepper and a little sage, two tablespoonfuls of melted butter; add two rolls of crackers made very fine also two well beaten eggs. Make it up into the shape of a roll and bake it baste with butter and water before baking. Cut in slices when cold.

Sugar 4 1/2 Pounds \$1.00

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6 cans Standard Tomatoes 78c
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Arlington Corn, 2 cans 35c
6 cans Arlington Corn \$1.00
12 cans Arlington Corn \$1.95
1 case Arlington Corn \$3.90
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Diamond C, sack \$2.80
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10 lb. sk. Graham... 63c
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1 lb. Royal Club Coffee 50c
1 lb. Hill's Red Can 55c
50c size Royal Baking Powder 37c
25c K C Baking Powder 22c
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2 oz. tumeric 13c



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