

BAKED TOMATOES.—Choose 6 large, smooth tomatoes, cut a slice off the stem and carefully scoop out the seeds. Fill the cavity with fowl dressing, adding a dash of cayenne pepper, heaping the mixture well up in the centre. Place the tomatoes in a granite baking pan, baste with melted butter and bake in hot oven 30 minutes. Serve hot.

M. M. DODSON.

SCALLOPED POTATOES.—Peel and slice a granite dish nearly full, sprinkle with pepper and salt, add enough rich milk to cover, drop bits of butter over the top, put in oven and bake 1 hour or more as required, so that the potatoes will be soft if pierced with a fork.

ESCALLOPED TOMATOES.—Peel tomatoes, then put a layer of tomatoes, next layer of onions, then layer of bread crumbs or soda biscuit and season with salt and pepper and repeat until the dish is full, having bread crumbs on top, add a few bits of butter to top layer. When put in the oven to bake cover dish until a few minutes before serving. Serve hot. A nice dish for supper.

SALAD DRESSING.—Two eggs beaten light, butter the size of an egg, 1 teacup vinegar, $\frac{1}{2}$ teaspoon mustard, 3 teaspoons flour (small), 1 saltspoon salt, $\frac{1}{2}$ saltspoon pepper. Boil until of proper consistency. Add 1 cup fresh cream when salad is made. This dressing can be kept for some time.

T. FORD.

POTATO SALAD.—Three tablespoons butter, 1 large tablespoon flour, 3 eggs well beaten, 1 tablespoon mustard, 1 cup cream, vinegar and onions to taste.

MRS. G. IRWIN.

SALMON SALAD.—One can salmon is sufficient to make a good big dishful. Take a granite dish, put in a layer of salmon, then a layer of mashed potatoes, next a layer of soda biscuits rolled, add salt and pepper, then put another layer of each and so on until all the salmon is used, leaving biscuit on top, put in milk until even with top layer of biscuit, add small pieces of butter to the top, then bake about an hour.

MRS. (DR.) SPEERS.

TO CAN SWEET CORN.—Fifteen cobs of sweet corn, 1 cup salt, $1\frac{1}{2}$ cups granulated sugar, 1 pint water. Boil 15 minutes and put in sealers.

MRS. A. B. CASTELL.

SALAD DRESSING.—Two eggs, 1 cup vinegar, $\frac{3}{4}$ cup brown sugar, 1 teaspoon each of mustard, salt and pepper, butter size of a walnut. Mix well, put on stove and stir until it becomes thick as custard; when cold it is ready for use, particularly as a cabbage salad. It can be kept 2 months if required.

MRS. R. R. BRADY.

POTATO SALAD.—Cut a pint of boiled potatoes into slices, add 1-3 as many cold boiled beets cut very fine, the same amount of green peas, freshly cooked or canned, sprinkle with salt and pepper. Make a French dressing of a saltspoonful of salt, 1 of black pepper, 1 teaspoon onion juice, 3 tablespoons of melted butter and 1 of vinegar. Mix with the dressing thoroughly and set aside; when ready to serve spread over it a thick mayonnaise and garnish with slices of beets, hard-boiled eggs and parsley or lettuce.

MRS. A. A. BIGGAR.

CANNED CORN. (Evergreen Sweet Corn.)—Select your corn when in the milk stage, cut the corn from the ear and cook in boiling water 10 minutes, then drain through a colander. Have a crock thoroughly sterilized and pack corn while hot. To 3 cups of corn, 1 small cup of salt, continue until the crock is filled, commencing with salt and ending with salt. Then turn a plate over the top of corn and cover top of crock with a paper. To freshen the corn for use take a small portion of corn, put in granite dish and pour warm water over it; let stand, changing the water several times until fresh.

MRS. D. P. FILMAN.

CANNING GREEN PEAS.—Shell, put in cold water and boil 5 minutes, strain, pack in sterilized jars. Fill up with 1 cup water, 1 teaspoon sugar and salt each, boiled together, then pour over the peas in jars, having the jars overflowing, seal, set in boiler of cold water and boil $3\frac{1}{2}$ hours. Beans are done the same, omitting the sugar.

MRS. P. G. EARLY.

CANNED PEAS.—Fill sealers with shelled peas, cover with water, seal up tight and boil 3 hours. When you open for use pour the water off and cook in a little fresh water with a teaspoon of sugar; add salt, pepper and butter to suit taste.

MRS. R. SHORTILL.

CANNING WHOLE TOMATOES.—Three-quarters kettle boiling water, add a handful salt. Peel tomatoes, drop in water, boil until you can pierce with a straw. Lift out with a fork into jars and seal immediately.

MRS. W. E. ALTON.