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Mayfair, May, 1930

MAYFAIR'S HOSTESS

LET US ADVENTURE

Continued from page 76

up, and press through a colander or purée sieve. Season with one teaspoonful of salt, one-fourth teaspoonful of pepper, and a tablespoonful of onion juice. Tarragon vinegar may be substituted for the last, or lemon juice. Add, while warm, two tablespoonfuls of butter or bacon fat, stir until melted, then stir in three well beaten eggs, pour into a greased ring mold, and bake in a pan of hot water, or steam, until firm. Have ready a pint of strained canned tomatoes, seasoned with a little salt, one-half teaspoonful of celery seed, a little pepper, and thickened with two tablespoonfuls of flour, rubbed smooth with two tablespoonfuls of butter. Unmold the parsnip ring on a circular platter, fill the cavity with the tomato mixture, and if any is left over, pour it around the ring. Garnish with finely minced parsley, and serve the whole as hot as possible.

Crab Meat with Spinach

Clean and wash one-half a peck of spinach, and cook slowly. Drain, chop and season spinach and arrange in a border around the outer edge of a round baking dish. Fill the centre with crab meat, heated in a cream sauce, and over the top spread a paste of grated cheese mixed with heavy cream. Put into the oven to become very hot and brown the top.

Lemon, Pineapple and Carrot Salad

Soak one tablespoonful of granulated gelatine in one-fourth cupful of cold water, add one cupful of boiling water, one-half a cupful of sugar, and stir until the sugar and gelatine are dissolved. When cool, add one-half cupful of strained lemon juice, one cupful of grated pineapple, drained of all juice, one cupful of grated raw carrot and few grains of salt. Stir until the ingredients are evenly distributed, then pour the mixture into one large or several individual molds.

Place in the ice box to set. Serve on heart leaves of lettuce with any favorite dressing, French or mayonnaise. (When the mixture begins to thicken, stir once or twice to prevent the fruit settling.)

Filbert Torte

(An Austrian Cake)

Beat the yolks of six eggs until thick and light colored; gradually add one cupful of fine granulated sugar, two-

thirds cupful of grated chocolate, six tablespoonfuls of very fine sifted bread crumbs, two teaspoonfuls of baking powder, two-thirds cupful of ground filberts or walnuts, one teaspoonful of salt and one of vanilla. Beat the mixture until smooth, then fold in the whites of six eggs, beaten until frothy. Bake in two buttered layer pans, in a slow oven, thirty minutes, then put the layers together with

Custard Nut Filling

Scald one cupful of milk in a double boiler. Sift together one-fourth cupful of flour, two tablespoonfuls of sugar and a few grains of salt. Dilute with a little of the hot milk, then stir into the rest of the milk and continue stirring until the mixture thickens, cover and let cook for ten minutes. Beat the yolks of two eggs, beat in two tablespoonfuls of sugar and add to the mixture. Stir three or four minutes, until the egg is set, add one-third cupful of finely chopped nuts, one teaspoonful of butter and one-half teaspoonful of vanilla extract. Cover the top of the cake with boiled frosting.

Ginger Pudding

Beat two eggs lightly, add one teaspoonful of salt, two tablespoonfuls of sugar, two tablespoonfuls of melted butter, two-thirds cupful of fine bread crumbs, one and one-half tablespoonfuls of finely chopped Canton ginger, one-half cupful of milk and one teaspoonful of vanilla. Mix thoroughly and pour into six individual molds. Set the molds in a pan and surround with boiling water. Bake at 350 degrees F. until firm in the centre, about thirty minutes. Serve with

Vanilla Sauce

Melt two tablespoonfuls of butter, in it cook one tablespoonful of cornstarch for two minutes. Gradually add one-half cupful of milk and stir until the mixture boils, let simmer for five minutes. Beat two eggs very lightly. Gradually beat in one cupful of sugar, then add the hot mixture, let the bowl containing the mixture stand in a dish of hot water while beating it and continue the beating for five minutes, then the sauce will be hot throughout. Just before serving add one-half a teaspoonful of vanilla.

A group of Ontario people on board the C. P. R. liner Empress of France bound for the Mediterranean, Egypt and the Holy Land. From left: Mr. Conrad Krug, Mrs. Krug, Mrs. K. G. Mickle, Miss M. D. Mickle and Mr. and Mrs. Wellington Krug, all of Chesley, Ontario



Mayfair, May, 1930



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Commencing at a successful expedition character in England career in 1588, w

It was during Elizabeth's determination and arts and crafts in a very marked Furniture gained necessity and was comfort and util

Enjoying the treatment and a much craftsmen of town-istics of the Elizabethan era.

This fact is considered a striking creation

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