

sugar, two pounds of butter, four pounds of flour. Cream the butter and sugar and work in the flour. It is a tedious operation, because there is no moisture, the butter serving that purpose. On no account, though, tamper with these ingredients or be induced to add eggs or substitute part lard for butter. The result would be a thing to be scorned by any true Scot.

SALTED ALMONDS.—To blanch the almonds after the shells are removed, pour boiling water over the nuts, and let them stand until the skins slip off easily. When all are skinned, lay in a towel and pat dry; then spread out in a warm place until every particle of moisture has disappeared. Lay the nuts in a perfectly clean baking pan, pour over them enough sweet oil to coat them (butter may be substituted, but is not as satisfactory). Set them in a hot oven and cook a golden brown, turning and stirring frequently, that all may be equally exposed to the heat. When they are removed from the oven turn into a colander and sprinkle freely with fine salt, shaking the colander as you do so. Spread on a platter and set in a cool place until cool and crisp.

FRUIT CAKE.—Instructions for the manufacture of fruit cake can be had in plenty, but the distinctive feature of this particular cake is, that it requires no eggs—a consideration sometimes at this time of year. The recipe is "strictly guaranteed," as the donor of it has been using it for years, and the writer has partaken thereof not infrequently. Three pounds of flour, three-quarters of a pound of butter, two pounds of sugar, three pounds of currants, two pounds of raisins, quarter of a pound of lemon peel, quarter of a pound of orange peel, one ounce each of baking soda and cream of tartar, two ounces of cinnamon, two nutmegs, one and a half pints of milk; let it rise half an hour and bake slowly. This makes a good Christmas or wedding cake, and will last a year or more—if you do not eat it before that.

MACARONI à la Viennoise is not difficult of preparation. Required:—Half a pound of Naples macaroni, one ounce of butter, two teaspoonsful of chopped parsley, salt and pepper, one gill of cream, and two eggs. Break the macaroni into pieces about three inches long. Put them into boiling salted water, and cook gently till tender. Probably it will take about three-quarters of an hour. Drain off all the water. Melt the butter in a pan; then add the parsley, pepper and salt; heat the macaroni in this. Beat up the yolks of two eggs and add them to the cream; now add this to the macaroni, re-heat it, but on no account let it boil, or the eggs will curdle. Turn on to a hot dish. Quickly arrange round the edge little heaps of capers cut in halves, and potatoes cut into small dice, and fried a golden-brown. The broad ribbon macaroni can be used if liked. Tinned olives are nice for a change, instead of the capers.

Correspondence.

As "One of Them" is neither infallible nor omniscient, criticism is invited, and information on any topics discussed or pertaining to household matters will be welcomed. Inquiries will be answered as far as possible. It would be better for correspondents to sign names in full, with address, but only initials will be published.

MY DEAR "ONE OF THEM."—In the December issue there came, away from Victoria, B.C., a request for a way to keep the juice from running out of pies, one of the most exasperating trials a cook has to bear. Your advice was all right if no one could give a better way, but sometimes it would prove a failure. I can tell you a little secret that will never disappoint you. Press the two edges of the paste firmly together with the fingers, and, if you have not one of the little machines for crimping the edge, go over it carefully with a fork, pressing the edges still closer. Then take a bit of stiff white paper, roll it into the shape of a small funnel, only off the small end, and insert it well into the middle of the pie.

All the steam, that otherwise would be trying to burst out of every weak spot at the edge of the pie, rushes up this little funnel.

Let me tell you another thing about pies. Never grease or flour the plate or tin in which they are baked. If you do the paste will stick.

I felt very thankful for that recipe for plum pudding with its variations. How I hate those recipes which say: "Do not change in the slightest the proportions or rules given!" Just as if a good thing is not capable of improvement! How monotonous life becomes when everything is done each day in the same way!

OTTAWA.

E. W.

A lady in J. ark county writes to know if all hardwood floors are treated alike, and which particular kind is to be recommended. The last question might be answered first by saying that the choice of a wood is so much a matter of taste, that a recommendation would be of little value, and moreover "One of Them" is not a connoisseur in woods, and is not any too well acquainted with the meetings which distinguish them, though she does know (answer to question one) that the two great classifications are the open-grained woods and the close-grained. The first of these require filling, the very first process in the treatment of floors, and the second do not. To the first belong oak, ash, chestnut, mahogany, and walnut; to the second belong maple, birch, hard pine, and cherry. These lists are by no means exhaustive, and the editor would be glad to know of other native hardwoods belonging to either class.

DEAR MADAME.—I see your paper at the house of a friend. Would it be asking too much that you would publish a recipe for angel cake?

COATICOOK, QUE.

L. S.

Not at all, though I may tell you in strict confidence that only once have I made it. It has a fine name and makes a fine appearance, but it is not as nice as many other kinds of cake to my thinking. Then something else must be made with the yolks. But this is an aside. Take the whites of cloven eggs, one and one-half tumblers of sifted granulated sugar, one tumbler of sifted flour, one teaspoonful of cream of tartar, pinch of salt, one teaspoon of vanilla or other flavoring; beat the whites to a stiff froth, then add the sugar beating lightly, then the flour, to which the cream of tartar has been added, mix gently, then the flavoring. Put into tins that have not been greased, ones with a tube up the middle if possible; bake forty minutes. Do not open the oven door for fifteen minutes at least after the cake is put in, and shut very gently, as any jar might cause its downfall. Test with a straw of course to be sure it is quite done. Turn up-side down on a clean towel to cool; if the cake does not drop from the pan, loosen with a knife. The tumblers must hold two and one-quarter gills, and the ingredients be measured after sifting.

MY DEAR EDITOR.—I have made a discovery, which may after all be new only to me. I was peeling apples the other day for a tapioca and apple pudding, when it struck me there was going to be, there always was, a great waste of apples about the business. So I put the peelings and cores on to boil, with barely enough water to cover, and used the water strained from these to cook the tapioca. It gave a much more

"apple" flavor to the pudding, of which we are very fond. Something in the same way I save the water when straining the potatoes, particularly if they are the kind that go to pieces easily and waste their substance in riotous boiling, and use this in the potato soup (made with milk) we have so often. I have made use of several hints in your department, and give these in exchange. To "One of Them," from

LONDON, ONT.

ANOTHER OF THEM.

Writing from Woodstock, L. P. F. asks if "One of Them" is quite consistent in advising the use of prepared mincemeat, and then in denouncing the adding of meat and apples to the home-made mixture when the shop article has probably both in it. "One of Them" is certainly not consistent, her consistency exists only in theory. When it comes to practice, and there is no time to stone raisins and fuss over the preparation of this complex compound, she is only too glad to buy the ready-made article and not inquire too closely about it.

Can any housekeeper give a good recipe for chocolate cake? If so, she will greatly oblige "One of Them" and a subscriber in Owen Sound, who asks for one.

Apropos of some remarks on the lady help in last month's issue, Mrs. L. E. L., in Winnipeg, writes:—

It seems to me that we farther west are worse off than you people in the east in this matter of help in the household. I am not going to offer any solution of the question, or universal panacea, but several weeks' drudgery in the kitchen lately have forced a certain fact on my attention. One reason why a certain class, who do not lose caste in domestic service, avoid it so much in favor of factory work is its distastefulness. It's all very well to talk of the change of occupation in household duties, and the helpfulness of it. The truth is, nearly all the time is spent over the kitchen sink washing dishes, and, as long as we must have meat two and three times a day and several courses to dinner, this will be so, even in a small family. I have already dispensed with several frills and scollops, and reduced the dinner to one course, but still those hours over the dishes are only slightly diminished. It is bad enough to cook for your own, when you can suit yourself as to what dishes you are to have, but to go through this for other people—there are a good many other things I would rather do first!

Is not factory work also greasy and dirty sometimes? And does not the time spent away from the dish-washing count for something? And does not Mrs. L. E. L. overlook the fact that while she has all her usual duties in addition to that distasteful dish-washing, the maid is not weighted with thought and care for other parts of the housework, and has no responsibility beyond her routine?

TO THE EDITOR OF THE HOME-MAKER DEPARTMENT.—Could you suggest some variety for the evening meal for a family of five, most of whom quite dislike canned fruit or sweets of any kind? Something tasty and hot for winter, that yet is not meat.

TORONTO.

A HOUSEKEEPER.

That is rather a poser, but I am quite willing to venture a few suggestions (susceptible of great variations). Omelet, scrambled eggs, cream toast, golden bread (bread dipped in unsweetened custard and fried), baked beans, scalloped potatoes, roasted sweet potatoes or the ordinary ones, oysters in various ways, macaroni and cheese, fish balls, baked fish. Any one of these may recall some other dish you had forgotten.

I enclose a clipping giving a synopsis of part of a lecture given by Mr. John Charlton, M.P., which was given in one of our churches last week. It bears on the servant question you touched on last month, and if you have already seen it please excuse me. What do you think of Mr. Charlton's view?

TILSONBURG

V. P.

I think it is a man's view. I wish there were room to give it in full; but I am always cramped for space, and will not be happy until the Home-maker's Department can overflow into another page. Mr. Charlton seems to think that the question would be solved if only "servant girls" (he objects to the term, and so do I) were treated as equals, recalling his boyhood in the country and the absence of distinctions between mistress and maid socially. This blissful state of affairs still exist in the country, and in the city too where the two are already social equals, as in the case of lady-help spoken of before. But between ordinary mistress and maid it would be difficult to say which would be the most uncomfortable if such a thing was tried, for they are so far apart in manners, and customs, and up bringing. We should also like to tell Mr. Charlton that the "servant girl" is very, very seldom the "housekeeper," a name he thinks might be used instead of the objectionable one; also I can see that the long, all-day work of dish-washing, and sweeping, and cooking, with the evening only occasionally her own, does seem to give "stitching on dresses, working in factories, acting as clerks," the advantage in many ways. Oh, I don't pretend to be able to settle it all! First I sympathize with the maid, for the continuous kitchen work is drudgery, and then I sympathize with the mistress, still more if she has to do it, for she has so much else besides—the care of children, social duties, and perhaps studies and reading. We must live more simply. Why should we imagine we need two and three courses to a dinner, with several dishes in each, when one or two nicely cooked would answer the purpose much better and not tempt us to eat too much? And then—but really there is no more room.

I should like to confide to "One of Them" that if I could only give out the washing, and have the dinner sent in cooked, or else go out for it, I should laugh at servant and lady help both. The thing is not impracticable—co-operation of some kind in these two things. I can remember in Keighley, Yorkshire, the way the servants would take the family washing to the laundry, or washhouse, or whatever they called it, and bring it back at evening, done. The washing can be managed, but the dinner, the tire-some meal for the housewife, is what bothers me. "The Coming Race" and "Looking Backward," both hint at things, but it needs some practical person to start something. Co-operative kitchens are in use somewhere, or where, I know, but cannot remember. Yours very truly,

CORNWALL

L. F. M.

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