THE COOK'S CORNER

Send in your favorite recipes, for publication in this column. Inquiries pertaining to cooking are solicited, and will be replied to, as soon as possible after receipt of same. Our Cook Book sent free for two new yearly subscriptions at $1.00 each. Address, Household Editor, this paper

BROWN BREAD WITH BUTTERMILK

To 1 cup each rye, graham and corn meal add scant ¾ cup N O molasses mixed with 1 heaping teaspoon soda, 1 small teaspoon salt, and 2 cups buttermilk. Pour into four 1-lb. baking powder cans, and steam 3 hours.

GRAHAM FRUIT PUDDING

Mix together and sift 1 level teaspoon of soda, 1 of cinnamon, and ½ teaspoon of cloves with 2 cups of graham flour. Into the mixture stir ½ cup of molasses, 1 cup of sweet milk (though water will do) and one cup of seeded and floured raisins. Steam in covered baking powder cans about 1 hour if ½-lb. tins are used, 2 hours for 1-lb. tins. Fill about 2-3 full. Any good sauce that is not too rich may be used.

CHOCOLATE BREAD PUDDING

One full cup dry bread crumbs, buttered crumbs if convenient, 1½ cups of milk or water, ½ cup of sugar, ½ saltspoon of salt, 2 tablespoons of cocoa or grated chocolate, and one egg beaten light (or a half will do). It will expedite matters if you have a cup and a half of cocoa or chocolate left over from the day before. If not, cook milk, sugar and chocolate together and cool. Butter five or six custard cups. Mix the crumbs with the cooled chocolate and egg and salt. Fill the cups two-thirds full and set them covered in a pan of boiling water in the oven for twenty minutes or until set. Serve with sweetened and flavored whipped cream or caramel sauce. This may be made without egg.

WHITE CAKE WITH COCOA FROSTING

Sift together ¼ cup of granulated sugar, two cups of flour, four teaspoons of baking powder and ¼ teaspoon of salt. Into this rub lightly with the fingers ½ cup of butter or butter and lard. Grease the baking pan and dredge lightly with flour, shaking out the surplus. To the dry ingredients add 1 cup of water or milk, 1 teaspoon of vanilla, ¼ teaspoon of almond. Stir together until well mixed, then beat until it begins to thicken and look smooth. Pour at once into a baking pan and bake in a moderate oven. It may need to be put on the top grate a few minutes. If mixed exactly by the directions and the oven is right, you will have no failures. This may be made into a chocolate cake by adding 2 or 3 tablespoons of cocoa, in which case use white frosting.

COCOA FROSTING

One cup of granulated sugar, 4 tablespoons of cocoa, 2 tablespoons of milk or water. Boil until it drops thickly from the spoon, then test in cold water. If it forms a soft ball, remove from fire at once, set in cold water and stir until smooth and thick enough to spread. Put on before cake is entirely cold, if possible.

SUET PUDDING

This calls for 3 cups of flour, 1 cup each of milk, molasses, suet finely chopped, raisins seeded and cut in half, and currants; 1 teaspoon each of salt, soda, cloves and cinnamon; the fruit to be added last and be well floured. Steam at least three hours and serve with hard sauce.

RICE CREAM

Two quarts of milk, 1 cup of sugar, ¼ teaspoon of salt, 1 cup of well-washed rice, and any desired flavoring to taste. Bake a long time, slowly. It is best of all when baked all day with a banked fire.

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The Best Wheat Flour

Both the story and the success of Purity Flour begin in the rich, black, heavy soil, that characterizes the plains of Western Canada. Western Canada must, therefore, be looked to for their wheat by all the wheat-eating countries that want the best flour, or require full, hard wheat.

The Western Canada Flour Mills Company, makers of Purity Flour, has a far-reaching system of storehouses scattered throughout the entire West, which are used both as purchasing depots and flour warehouses. They have a capacity of over two and a half million bushels. In extent the property covers over 12 acres.

The mechanical equipment of their plant is nothing short of marvellous. Its amazing completeness may be estimated from the fact that in the huge seven story building of the mill itself there are less than ten men employed; the entire work being carried on by automatic machinery.

Is it any wonder these Westerners are proud, proud of their country and its soil, their wheat, and of the product of that wheat, i.e. Purity Flour?

When Eggs are High

Mrs. A. B. Parsons, Welland Co., Ont.

When eggs are soaring round the half-dollar mark in the city, then it is only sensible that we economize in their use in the country. Be as careful as we may, there will be frozen eggs discovered now and then, and I was recently surprised to hear a neighbor declare that she had just chopped up a dozen frozen eggs in her chicken feed. Since this woman was one of our most excellent cooks, she believed it impossible to thaw them out so they would be palatable. A little investigation proved that this was the view accepted by the majority.

I felt a bit of pardonable pride in being able to pass along a discovery I had made long ago—that if you place the eggs in a receptacle and pour over them very warm water, as warm as the hand can bear it, and let them stand half an hour you can use them for any purpose and no one will be able to detect that they were ever frozen. That old theory of placing eggs in cold water to thaw is responsible for the prevailing conclusion of their unfitness for use. It is simply an impossibility to restore them to their normal state by the cold water process, but the warm water will readily convince the most obstinate who will give it a trial.

When eggs are high there are many ways of substituting cornstarch and flour in their place. During a recent short course, a prize of $5 was offered in the domestic economy department for the best squash pie made without eggs, and the prize-winner sold at $2. The demonstration to the 150 students that an excellent squash pie was possible without eggs proved most interesting. The only secret in the making was the use of a tablespoonful of cornstarch instead of the usual number of eggs.

When making French toast, which is simply fried bread, the liquid for dipping the bread before placing in the skillet is much better by using an equal quantity of cold water added to the well beaten eggs. Many cake recipes calling for only a few eggs are familiar to all of us and even the eggless cake has been heard of but with little recommendation. Still in the ordinary everyday cooking these little economies are always welcome and that old adage might well be transposed into "An egg saved is several pennies earned."

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The Sewing Room

Patterns 10 each. Order by number and size. If for children, give age; for adults, give bust measure for waists, and waist measure for skirts. Address all orders to the Pattern Department.

LONG COAT 6232

The long, protective, semi-fitting coat is one that finds many uses. This model gives long lines coming smart lines, and can be made from any cloak material. For greater warmth the coat can be lined and interlined as heavily as may be desired.

Material required for medium size is for the full length coat 7⅞ yds of material, 4⅝ yds 44, or 4¼ yds 50 in wide; for the three-quarter length coat 5¼ yds 27,, 3½ yds 44 or 50 in wide.

The pattern is cut for a 34, 36, 38, 40, 42, and 44 in bust, and will be mailed on receipt of 10c.

THREE-PIECE EMPIRE SKIRT 6233

The simple, plain Empire skirt is one in great demand. This model is adapted to almost all seasonable materials.

The skirt is made in three pieces, there being a seam at the centre back and one over each hip.

Material required for medium size is 5 yds 32, 4¼ yds 44 or 52 in wide.

The pattern is cut for a 22, 24, 26, 28 and 30 in waist, and will be mailed on receipt of ten cents.

MISSES' PLAIN WAIST 6231

Such a plain waist as this serves innumerable uses. It can be faced with lace, or other fancy ma- with sleeves o match, and utilized as a guimpe. In the small view it is shown with collarless neck and elbow sleeves and these possibilities also are included.

Material required for 16 year size is 2⅞ yds 21 or 24, 2¼ yds 32 or 1½ yds 44 in wide.

The pattern is cut for girls of 14 and 16 yrs of age and will be mailed on receipt of ten cents.

BOY'S KNEE TROUSERS 6234

Knickerbockers and knee trousers appear to be in equal favor for the younger boys. Knickerbockers are, perhaps, somewhat preferred for the thinner, lighter materials. Knee trousers are always desirable for cloth and fabrics of the sort. The knickerbockers are finished with hems in which elastic is inserted and are drawn up at the knees, but the trousers are finished plain. Both are attached to waist bands stitched to the inner sides by means of which they can be buttoned to the underwaist.

Material required for medium size (8 years) is 1½ yds 27, 1¼ yds 36 or 1¼ yds 52 in wide.

The pattern is cut in sizes of 4, 6, 8, 10 and 12 yrs of age and will be mailed on receipt of 10 cents.

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