

in a kettle and mash
then masher. Cover
stirring frequently.
our. Strain through
then let drip through
the strained juice
kettle. Return to
for twenty minutes
Draw the kettle
an equal quantity of
until the sugar is
syrup is clear. Let
to hot glasses. Place
cover over and let
hours. Cover with
per that have been
and adjust the tin
cles of paper. Set
place.

Raspberry Jelly.—
r currant jelly. Use
nts and raspberries.
Seven pounds ripe
gar, 1 qt vinegar,
o taste. Scald the
ade of the sugar and
the fruit and let
minutes longer, then
in a glass jar. The
and spices improves

One-half lb. loaf
1 qt. red and white
and water simmer
utes. Add the cur-
10 minutes more.
d let get thoroughly
Serve with cold

Spiced Currants.—
ts): Pick over seven
wash, drain and re-
a preserving kettle
s of brown sugar,
gar and three table-
love and cinnamon
Heat to the boiling
slowly one and one-
stone jars or small

Vegetables.

Peas.—Prepare the
slices quarter of an
mer in water with
ender. At the same
e amount of green
water with either
there is little left.
d carrots together,
per, butter, and, if
ful of sugar. Toss
once.

Carrots and Peas.—
and cut into dice;
y of green peas and
ightly salted water
dry. Add 1 cup
blespoonful each of
bbed to a cream.
per and sugar. Mix
er a few minutes.
de from thick slices
with butter, and
he oven. Fill with
and serve at once,
s of parsley, on a
small hot individual

Tomato Sauce.—
as until done, drain
ieve. Add salt and
enough white sauce
egg, partly beaten.
s, roll in fine crumbs,
egg yolk mixed with
er, then in crumbs
n hour, fry two at a
et in hot deep fat,
dish with tomato

French Dressing.—One-half teaspoon
salt, ¼ teaspoon paprika, 4 tablespoons
oil, ¼ tablespoons lemon juice. Mix in
order given and shake in a half-pint fruit
jar until of right consistency.

Cream French Dressing.—Mix ½ tea-
spoon salt, ¼ teaspoon pepper, 2 table-
spoons lemon juice, 4 tablespoons olive
oil, 3 of heavy cream. Or 7 tablespoons
of heavy cream may be used, omitting
the oil. Stir well.

Cream Dressing.—Mix together ¼
teaspoon mustard, ¼ teaspoon salt, ½
teaspoon paprika. Add 2 eggs beaten
slightly, 2 tablespoons lemon juice, ½ cup
milk. Cook in a double boiler, stirring
constantly. When cool add ½ pint heavy
cream, beaten stiff.

Sour Cream Dressing.—One cup sour
cream, 1 teaspoon lemon juice, ¼ teaspoon
salt, ¼ teaspoon paprika, ¼ teaspoon
mustard. Beat all together until firm.

Boiled Salad Dressing with Eggs.—To 2
well-beaten eggs add 1 teaspoon each of
salt, sugar and mustard, and 2 tablespoons
vinegar. Cook in a double boiler or in a
small vessel, (not tin) over hot water until
like cream. When cold add half the
quantity of cream.

Boiled Dressing Without Eggs.—
Make as above, omitting the eggs and
using 2 heaping dessertspoons flour in-
stead.—We are indebted to a reader,
"F. D. M." for the above two recipes.

Another Boiled Dressing.—Two eggs
½ cup vinegar, 1 tablespoon butter, 1
teaspoon salt, ½ teaspoon mustard,
2 teaspoons sugar. Beat the eggs and
pour the hot vinegar over them gradually,
beating well. Cook over hot water,
then beat in the butter, salt and mustard,
moistened with a little cold vinegar.
Add sugar and a dash of cayenne.

Oil Dressing.—One egg yolk, pinch of
salt, teaspoon mustard, dash of cayenne,
vinegar, oil. Mix the egg yolk with
the dry ingredients, then add the olive oil,
a few drops at a time, beating very
hard with a Dover egg-beater until the
dressing is of the right consistency.

Dressing for Lettuce.—A delicious
dressing for shredded lettuce is made of
whipped sour cream, seasoned with salt
and pepper. Use just as little of the
cream as possible, and leave a few
minutes before serving.

Thousand Island Dressing.—Put into a
small glass fruit jar, ½ cup olive oil,
juice of ½ lemon and ½ orange, a tea-
spoonful of onion pulp, ¼ teaspoon each
of salt and paprika, 1 teaspoonful
Worcestershire sauce or mushroom catsup,
¼ teaspoon mustard, 3 springs parsley
chopped fine. Put on the cover and
shake vigorously until well mixed and
creamy, then pour at once over the
salad. Nice for tomatoes, lettuce, or
cooked spinach, asparagus, peas or beans.

Mayonnaise Dressing.—One-half tea-
spoon mustard, ½ teaspoon salt, ½ tea-
spoon powdered sugar, dash of cayenne, 1
egg yolk, 2 tablespoons lemon juice, ¾
cup olive oil. Sift dry ingredients to-
gether; add egg-yolk and lemon juice.
While constantly stirring with a Dover
egg-beater add, drop by drop, 3 teaspoons
of oil, then add oil in a fine, steady stream,
thinning occasionally with a little lemon
juice until all the oil and lemon juice is
used.

French Dressing.—One-half teaspoon
salt, ¼ teaspoon paprika, 4 tablespoons
oil, ¼ tablespoons lemon juice. Mix in
order given and shake in a half-pint fruit
jar until of right consistency.

Cream French Dressing.—Mix ½ tea-
spoon salt, ¼ teaspoon pepper, 2 table-
spoons lemon juice, 4 tablespoons olive
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oz. butter, 1 tablespoon chopped parsley—
juice of half a lemon, a grating of nutmeg,
dash of pepper and ½ teaspoon salt.
Toss about until quite hot and serve
at once in a hot dish.

Cream of Pea Soup.—Cook 1 pint
green peas with enough cold water to
cover. Take out half and put the rest
through a ricer with the water in which
they were cooked. Scald 3 cups sweet
milk, and thicken it with 2 tablespoons
butter and 2 tablespoons flour rubbed
together. Add the peas that were
rubbed through the ricer, boil up, add the
remaining peas, a cup of thin cream
heated to scalding, a scant teaspoon
of salt and ¼ teaspoon pepper. Serve
hot. An excellent and nourishing supper
dish.

Some Salad Dressings.

AS the proof of the pie is in the eating,
so the proof of the salad is in the
dressing. Given a good salad
dressing and almost any salad material,
or mixture of salad materials, is good.
The use of salads, especially during sum-
mer, should be encouraged, as they are
healthful as well as a delightful addition
to the menu. As tastes differ the reader
might try the following recipes, then
select for constant use the dressing that
appeals most.

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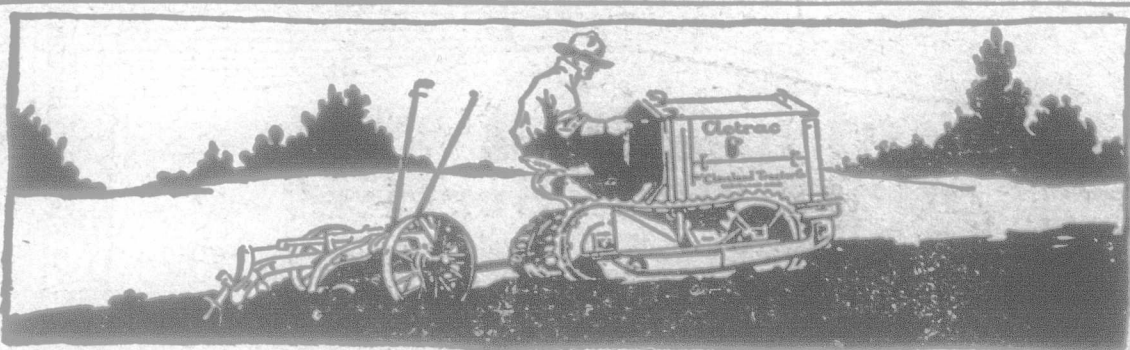
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Walden, of Lindsay, Ont.

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farm machine. The Cletrac dealer,
or we ourselves, will be glad to send
you our book, "Our Owners Say,"
containing Mr. Walden's letter and
many others. Write for it to-day.

The Cleveland Tractor Co. of Canada
Windsor, Ont. Limited

Digby, N.S.
Cyrus & Manning Lills, Port Williams, N.S.
Gentlemen,—I take great pleasure in answering your letter
of the 20th re Cletrac Tank-type Tractor. I have one, and in
fact the first one in the Province. It was demonstrated at Truro
in competition with the ——— Tractor, and I had the privilege
of buying either one or both, but decided on the Cletrac. We
have been called upon to give more demonstrations with this
machine than anything else I ever owned. To my mind, it is
as much ahead of the ——— Tractor, as the ——— car is
ahead of the ——— car.
The Cleveland makers are the best people to give service of
any concern I know of putting out machinery. This of
itself is a strong incentive to one buying. There are many
things you can do with a Cletrac, that you cannot do with a
———. It has the best running
motor you ever saw.
While I am holding out some
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do not think I am interested in any
way.
If I have omitted any informa-
tion you would like to have, I would
be glad to communicate with you
further.
Yours truly,
(Signed) H. T. Warner.

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Good Iron Stand.

Use a brick for a stand, when ironing.
It will leave the iron hot longer.

Mouldy Bread.

To keep bread from getting mouldy
during very hot weather line the crock
containing it with brown paper.

Spots From Gingham.

Spots may be removed from gingham
if wet with milk and covered with salt.
Let stand an hour or so, then rinse well.

Rubber Rings.

It is safest always to use new rings
for fruit jars. Rings that have become
dry may be restored by leaving them about
5 minutes in water to which a little
ammonia has been added.

Fireless Cooker in Yard.

The following plan, from an outing
magazine, for making a fireless cooker
in the woods, might be carried out in
any back yard in dry weather. It is
at least, worth trying. A cushion made
for the purpose would be tidier over
the top than the covering of loose leaves.
We have heard of campers putting hot
stones in the bottom of a cooker made in
this way, and so actually roasting game.

"A fireless cooker will prove first aid
to the camp cook and is so easily made
that every camp should be supplied
with one. All that is needed
convenience is a yard of asbestos, that
can be folded away in the camp outfit
for transportation. Line a hole in the
ground with common newspaper with
an inner lining of asbestos and fill hole
with dry leaves or grass; make a nest in
the center of leaves, lining it with
asbestos, large enough to hold a kettle
with tight-fitting lid. Cover the kettle
when in use as a cooker with more
asbestos and pile leaves or hay over all
with a liberal coating of sand or dirt to