

tions for penmanship; think practice the main thing. You could obtain all necessary instructions by procuring either a Spencerian or Gastrill copy book.

### The Prize Method of Canning and Drying Vegetables for Winter Use.

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When canning vegetables try and procure those freshly gathered, especially tomatoes, corn and beans. Use self-sealing glass jars, well warmed by rolling in warm water before using; when done cover as quickly as possible and set in a cool dark cellar.

#### CANNED TOMATOES.

Take ripe tomatoes, pour boiling water over them, when they will skin without trouble. Boil 20 minutes in a porcelain pan, fill your jars as quickly as possible with the boiling tomatoes and seal.

#### CANNED BEANS.

The best for this purpose are the butter bean; if they are not to be had, take caseknife or lime beans. Prepare the beans as if for the table, boil one hour, season lightly with pepper and salt, fill the jars quite full; will keep the year round.

#### PEAS CANNED.

Boil green peas 20 minutes, then fill jars, set the jars in warm water, let boil 10 minutes more, then seal quickly.

#### PEAS DRIED.

Pour boiling water over tender peas, drain 2 minutes and spread on paper to dry; when crisp put in small paper bags and hang in a dry place. They are very nice in soup; soak over night before using.

#### CORN CANNED.

Gather when in good eating state; place the corn, cobs and all, in a vessel, and pour boiling water over it; let it remain in the hot water 5 minutes, then cut the corn from the cob, boil one hour in a porcelain kettle, then fill your jars, putting in as little water as possible; seal quickly.

#### CORN DRIED.

Prepare as before; when cut from the cob, dry in a cool oven or in the sun; if it is dried out of doors cover with glass.

#### PUMPKINS CANNED.

Peel and scrape the pulp and seeds from them; then cut in small pieces, 2 inches square will do, then put in a close fitting steamer; boil 2 hours; then put in a porcelain kettle and to every quart add 2 ounces sugar, boil together 5 minutes, then put in jars and seal.

#### PUMPKIN DRIED.

Steam as before, then put in a porcelain kettle and stir until brown, dry in a cool oven.

#### HUBBARD SQUASH CANNED.

Cut them open, seed them, turn them out side down in a pan with some water in; set it in the oven; when done scrape it with a spoon, then put in a porcelain kettle over a slow fire; when well browned put in self-sealing jars made quite hot and seal quickly.

#### MUSHROOMS CANNED.

Cut off the end of the stalks, and pare neatly some middle-sized or button mushrooms, and put them in a basin of water with the juice of lemon as they are done. When all are prepared take them from the water with the hands to avoid the sediment, and put into a stew pan

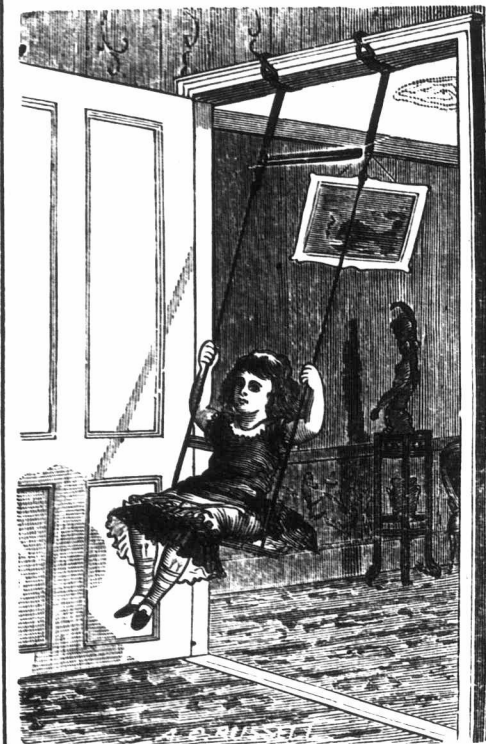
with a little white pepper, salt, and a little lemon juice; cover the pan close, and let them stew gently  $\frac{3}{4}$  of an hour, then fill into jars.

#### HORSE RADISH.

Take up the roots in November, clean and scrape well, grate with a potato grater, then dry in the oven. If one likes the flavor of vinegar it is very nice for meat without drying, merely putting the freshly grated radish in vinegar and corking tight; will keep all winter.

#### Door Swing.

The accompanying cut represents something novel in the way of a child's swing, made by the Otter Sweeper Co., Otterville, Ont. It is a simple arrangement and fastens easily and



securely to the casing of any door, and gives the children much pleasure and amusement, especially rainy days or in the winter when they cannot go outside.

#### Chimney Swallows.

I slept in an old homestead by the sea;  
And in their chimney nest,  
At night, the swallows told home-lore to me,  
As to a friendly guest.

A liquid twitter low, confiding, glad,  
From many glossy throats,  
Was all the voice, and yet its accents had  
A poem's golden notes.

Quaint legends of the fireside and the shore,  
And sounds of festal cheer,  
And tones of those whose tasks of love are o'er,  
Were breathed into mine ear.

And wondrous lyrics felt, but never sung,—  
The heart's melodious bloom;  
And histories whose perfumes long have clung  
About each hallowed room.

I heard the dream of lovers as they found  
At last their hour of bliss,  
And fear and pain and long suspense were drowned  
In one heart-healing kiss.

I heard the lullaby of babes, that grew  
To sons and daughters fair;  
And childhood's angels sitting as they flew,  
And sobs of secret prayer.

I heard the voyagers, who seemed to sail  
Into the sapphire sky,  
And sad, weird voices in the autumn gale,  
As the swift ships went by;

And sighs suppressed and converse soft and low  
About the sufferer's bed,  
And what is uttered when the stricken know  
That the dear one is dead;

And steps of those who in the Sabbath light  
Muse with transfigured face;  
And hot lips pressing, through the long, dark night,  
The pillow's empty place;

And greetings of old friends whose path  
In youth had gone apart,  
But to each other brought life's aftermath,  
With uncorroded heart.

The music of the seasons touched the strain,  
Bird-joy and laugh of flowers,  
The orchard's bounty and the yellow grain,  
Snow-storm and sunny showers.

And secrets of the soul that doubts, and yearns,  
And gropes in regions dim,  
Till meeting Christ with raptured eye, discerns  
Its perfect life in Him.

So, thinking of the Master and His tears,  
And how the birds are kept,  
I sank in arms that folded me from fears,  
And, like an infant, slept.

#### Recipes.

**CHILI SAUCE.**—Twelve ripe tomatoes, four peppers, two onions, two tablespoons of salt, two of sugar, three small cups of vinegar, a little cinnamon. Peel the tomatoes and chop fine, also chop the peppers and onions, boil all together one hour, bottle after cold. A very nice relish.

**FROSTED CURRANTS.**—Pick five even bunches and dip one at a time into a mixture of frosted white of egg and a very little cold water, drain them till nearly dry, then roll in pulverized sugar; repeat the dip in sugar once or twice; then lay upon white paper to dry. They make a beautiful garnish for jellies, etc., and look well heaped in a dish by themselves or other fruit. Plums and grapes are nice, also oranges quartered and done in same way make a pretty dish.

Cherry and batter pudding is made of one pint of milk, two well-beaten eggs, a tablespoonful of melted butter, one teaspoonful and a half of baking powder, a little salt, flour enough to make a batter a little thicker than for griddle cakes. In this batter stir as many canned, or dried, or fresh cherries as you choose, or can afford to put in; steam for three-quarters of an hour in a pudding dish which can be sent to the table. Eat with sauce.

When two-year-old May-Blossom  
Comes down in clean white dress,  
And runs to find "dear auntie,"  
And claim her sweet caress;—  
Then auntie takes up Blossom,  
And her eyes—they glow and shine,  
"Oh, pretty Baby Blossom,—if you were only mine!"

When Blossom in the pantry,  
High mounted on a chair,  
Has nibbled at the icing  
Until half the cake is bare,  
Then auntie puts down Blossom,  
And her eyes—they glow and shine,  
"Oh! naughty Baby Blossom,—if you were only mine!"