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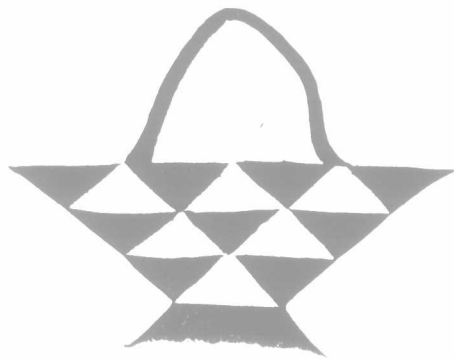
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I wish you all a very happy New Year, the highest of ideals, the best of convictions, and the independence to act according to them. D. D.

Quilt Pattern.

Mrs. Isaac Edwards, Oxford Co., Ont., very kindly contributes a quilt pattern, from which we have had a drawing made, in order that any of our readers who choose, may copy it. She says:

"I am a reader of your valuable paper. Have seen an inquiry for a quilt pattern called the "Basket" pattern. It is a very old pattern. My mother made one



Basket Quilt Pattern.

You can make the handle a perfect curve if you like.

about forty years ago. I tried to get it. Came across it in Muskoka; a niece of mine had it, so I am sending it, thinking it may be the one that is required."

Since receiving the above, a similar pattern has been received from "Shut-in," Brant Co., and several others. Many thanks.

A Buffet Luncheon.

Dear Dame Durden,—I have been a reader of "The Farmer's Advocate" for several years now, and take great pleasure in reading the very helpful messages contained in its columns, and especially in the Ingle Nook part of it. I, like the rest, am writing for information, and my subject is "Buffet Luncheon."

Would like to know what is really meant by it, and how it is best to serve the eatables, and what should the menu contain? This luncheon is expected to take the place of an elaborate wedding dinner, as the wedding ceremony takes place at 9 or 9.30 o'clock in the evening. The dining-room being rather small, how think you is it best to serve the guests, numbering about fifty? Should small tables be used, serving the guests from eatables placed on buffet; or should there be a large table in center of dining-room? And last, but not least, if you think this style of serving the supper best, where should the bridal party be placed? "MUCH PERPLEXED."

At a buffet luncheon, or supper, the chairs are arranged against the wall, the tables are beautifully decorated, and upon them are placed sandwiches, cakes, bonbons, fruit, jellied meats, meat salads, olives, salted almonds. On the side-board, piles of napkins, forks, knives, cups and saucers, plates and glasses are placed. When the dining-room doors are opened, the guests go in and out as they please, choosing whatever refreshments they like, and sitting or standing to eat them, as they choose. Chairs are moved about as required. The men help to wait on the ladies, but three or four attendants should be in charge to replenish dishes and see to things generally. Hot dishes, such as chicken or oyster pates, chicken croquettes or souffles, may be served if one chooses; also ice cream or water ices, these being carried about the room on trays by the attendants, as are also the tea and coffee.

As your dining-room is small, I should think a buffet supper would do very well, as all need not go in at once. The large table will be sufficient.

The bridal party do exactly as the rest of the guests, unless the house is very large, when, if one chooses, a special table may be provided for the bride and her bridesmaids. In a large house, a number of small tables are sometimes used, the only requisition being that each table is large enough to contain a selection of all the viands, without crowding. Otherwise there would be confusion in serving.



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TORONTO CANADA

Recipes in Season.

Beef Balls.—Mince fine any scraps of cold beef, season highly with onion, salt and pepper. Moisten with cold gravy or soup, set over the fire, stir in 1 tablespoon flour, and cook five minutes. Remove, and when cool enough to handle, form into small balls, dip in beaten egg, and then in fine crumbs or corn meal, and fry in hot fat.

Milk Porridge.—Soak 2 cups oatmeal in a quart of water over night. In the morning, strain, and boil the water half an hour. Scald 1½ pints rich milk, thicken with a tablespoon flour rubbed smooth in a little cold milk. Add this to the water, with a teaspoon of butter and half a teaspoon salt. Boil up, and serve. This is very nour-

ishing, and is nice for a change. The oatmeal left over may be used up in muffins, or well boiled with a little fresh meal to make oatmeal porridge.

Graham Bread.—On baking day, take out 2 cups of the sponge which has been set with the wheat flour (after the first rising), put it in a bowl, add 3 tablespoons molasses, 1 pint Graham flour, ¼ pint wheat flour. Knead for 15 minutes, set to raise again for 2 hours, then form into a loaf and let stand 1 hour. Bake in a slow oven for ¾ hour. Graham bread must not be put into a hot oven, it burns so easily.

Mock Duck.—Take a pork tenderloin, split lengthwise, and get them as fat as possible. Place a rich stuffing, made as for fowl, between, put in a dripping pan

with two or three thin slices of pork on top, sprinkle with pepper and salt, dredge with flour, put half a cup of boiling water in the pan, and bake, basting frequently. When done, remove, thicken the gravy left in the pan with a little browned flour, season, and serve.

Apple Johnnycake.—Mix 1 pint corn meal with a scant half cup sugar, a pinch salt, and a teaspoon cream tartar. Dissolve half a teaspoon soda in a little milk, add to it enough milk to make a batter as for pancakes—about 1½ cups—and stir all together. Add 8 thinly-sliced sour apples, and bake in a moderate oven 35 minutes.

Piquante Sauce (to serve with meat).—Melt 2 tablespoons butter, add a small onion chopped fine, and fry it; then rub