X+\* THE COOK'S CORNER Send in your favorite recipes, for publication in this column. Inquiries pertaining to coaking are solicited, and will be replied to, as soon as possible after receipt of same. Our Cook Book sont free for two new yearly subscrip-tions at \$1.00 each. Address, Household Editor, this paper. \*\*\*\*\*\*\*\* 

### **Ripe Pickles**

Soak ripe cucumbers 24 hours in weak salt water after slicing and cut-ting out all small seeds and pulp. Drain and cook in vinegar and sugar, cup sugar to 1 gt. vinegar, suiting taste as to more or less sugar. all kinds of spice, as the taste directs, 1 teapoonful of every variety is a good proportion to the qt. vinegar, though many palates demand less.

## **Cucumber Preserves**

Use cucumbers quite yellow, ripe or nearly so. Peel and cut out pulp To every large cucumber, add 1 lemon, cutting rind in strips and removing only seeds and the membrane that divides the sections. It is safer to first cook a bit of the rind to ascertain if it is bitter, as some lemons will spoil the preserves. Sweeten to taste from 1/2 to 1 cup sugar to the lemon. Cook soft, but not so tender that the slices will fall to pieces. Tongue and teeth are the best testers. Some cooks make cucumber and pumpkin pre-serves with extract, but the fruit itself is preferable. Seal.

#### Cucumbers in Bulk

Small green ones are the best. Pack ed in coarse salt they will keep the year round. Freshen as needed and cover with hot vinegar. Spice with cloves.

## **Favorite** Pickles

One qt. of raw cabbage chopped fine, 1 qt. boiled beets chopped fine, 2 cups sugar, 1 tablespoon salt, 1 tea-spoon white or black pepper, 4 teaspoon white or black pepper, 1 tea-spoon red pepper (or the pods can be used);cover with cold vinegar and slice horse-radish enough to cover the top, as it prevents mold. And if house keepers would only learn this simple thing, that the horse-radish will preall pickles from molding, would have more toothsome pickles to embellish their tables with, as to embellish their tables with, as enough of the radiah permeates the whole to give the pickles a pleasant flavor, which cannot be said of it when it is grated, and the latter task is alborious too. I think this pickle is delicious and appetizing, and just the thing to please the men working in the field. If any objection is had to the beets, they can be left out and the sugar and celery seed added, also mustard seed and a little of the ground article.



## A Difference Between Boys

Some boys seem to take a delight in pending a large part of their time in spending a large part of their time in the cow stable and in loving every animal in the herd. Other boys think, that they like the cattle but they never seem to get along with them. What is seem to get along with them. What is the reason? It is due to a difference in the boys.

in the boys. Mr. Wm. Skewart, Jr., of Northum-berland County, Ont., is the oldest cohibitor of Ayrshire cattle in Canada. 'I have often noticed,'' said Mr. Stewart, recently, "what a difference there is in boys. Some boys it is a pleasure to talk to. They are so eager to pick up every bit of information I can give them and remember it so well, it is evident that they think more of the cattle than they do the mate the boys, however, who come to me seem to think that they come to me seem to think that they want to know something about the cattle and when I point out the differ-ent points that we look for in good dairy stock, they will nod their heads and intimate that they urderstand it. It is plain to see however, that they do

"Generally, these boys before long try to tell me all the things they know about cattle and it soon becomes eviabout callle and it soon becomes evi-bent that they are thinking more of abowing off what they know, the:, of have worked together in harmony for finding out what they can learn. Such some time. This was their first joint boys have not the capacity to learn pienic. Mr. Putnam in his remarks much about dairy stock, and then they wonder why they do not later on Women's Institutes of Ontario have



Supt. G. A. Putnam trict branch of the Institute, who were present at the

large atten-

Our Institute Superintendent



Officers of East and West Victoria Women's Institute, Taken Especially for The Canadian Dairyman and Farming World.

# An Orchard Free

What boy or girl on the farm would not like to have one or two nice apple trees all of their own? If you will simply send us one new yearly sub-scriber for this paper at \$1 a year, scriber for this paper at \$1 a year, we will send you free of cost the "Boy's Delight Apple Tree." This tree is an exceptionally fine dessert variety, and ripens about the 15th of September to the middle of October. It resembles the Fameuse in color of field. The supple is swert and of ex-collent quality. It is quite a new vas-iety, and is a seedling of the Bnov. For five new subscribers at \$1 each, For five new subscribers at #1 each, we will send you six of these trees free of cost. Try and secure a club of five subscribers, and start an orchard for yourself. Send all subscriptions to The Household Editor, The Cana-dian Dairyma and Farming World, Paterbore Ort Peterboro, Ont.

do as well as other boys who do not pretend to know as much as they do but who, in reality, know a great deal more.". RRM Not Land Kene 100 members. West Victoria was or-ganized about the same time and has now six branches and about 150 members

# ....

# Satisfied with Premium

Are you trying to win any of our premiums. If not, we would like to call your attention to the following letter recently received from a subscriber, who secured some new scriptions for us. She writes: "T sub. "Thank scriptions for us. She writes: Thank you very much for the Cook Book you sent me as premium. for securing new subscribers to The Canadian Dairyman and Farming World. It is Dairyman and Farming World. It is certainly well worth working for and I am delighted with it, and would advise all the girls to try and secure one too."—Helen Thomson, Argenteuil Co., Que.

August 19, 1908

# \* The Sewing Room Patterns 10 cents each. Order by number, and size. If for children, stve age: for adults, give bust measure for waists, and waist meas-ure for skirts. Address all orders to Pattern Department. \*\*\*\*\*\*\*\*



The over waist with wide sleeves is an unquestioned favorite. The blouse is made with tucked portions, sleeves and surplice portions, sleeves and surplice portions, all of which are joined to a foundation gir-dle, over which the draped one is arone is arranged. Material required

Material required for medium size is 2% yds 21, 2 yds 27, or 1 yd 44 in wide, 3% yds of bias etowet.3% yds of bace for sur-to make as illustrated. is out for a 23 24 26 28

e portions pattern is cut for a 32, 34, 36, 38 The and 40 inch bust mailed on receipt measure, and will be of 10 cents.

FANCY WAIST WITH GIPDLE, 5832.

Everything that gives the short waist line is greatly in vogue just now. The waist con-sists of the foundation lining, the blonse and sleve. The chemisette is faced on to the lin-ing. The sleve lin-ings are faced to form the cuffs. The draped girld is arranged over the lower part of lin-ing. Everything that gives

The pattern in the second seco

The pattern in sizes for 32, 34, 36, 38, and 40 in bust measure ,will be mailed on receipt of ten cents.



INFANT'S WARDROBE. One Size

A correct infant's wardrobe requires no A correct minute wardrobe requires no little time and consideration. It should be made of soft, dainty, non-irritating ma-terials and it must include a generous number of garments if the little one is to be comfortable and happy. Illustrat-ed is a complete outift, including sixteen styles of garments.

The patterns are cut in one size only and the entire outfit will be mailed on re-ceipt of forty cents.

## 

When ironing any embroidered ar-ticle see how much better it will look in the end if you lay it on a folded Turkish towel. Place the right side certainly well working for and Turkish towel. Place the right side advise all the girls to try and secure should be folded to form several co., Que. Co., Qu