

according to the acidity of the fruit, and are improved in flavor if several varieties of fruit are mixed. After the fruit paste is made (see recipes), it can be colored red, yellow or green with harmless vegetable colors. The coloring is stirred into the boiling mass after removing from the fire. Different flavors also can be added at this stage if desired. The paste is poured up in a half-inch layer on flat dishes, marble or glass slabs, which are first rubbed with a cloth dipped in a good salad oil. The dishes are then exposed to draft for a couple of days, after which the paste is cut into figures. If the paste is well boiled down it is dried more easily. (Many small forms useful for cutting the paste can be had on the market.) The paste can also be cut with a common knife or with a fluted vegetable knife, or it can be again cut into round cakes, the centre of which is again cut with a smaller circular cutter; there will thus be both rings and small round cakes. The cut paste is placed on paper, sprinkled with crystallized sugar or common granulated sugar. Then it stands again a couple of days exposed to draft, is dipped in crystallized sugar, and packed in a tin or wooden box lined with parchment paper and with layers of the same paper placed between the layers of paste.

The paste can be kept thus and served as dessert, and as garnishing on creams and custards, frozen creams, large cakes, etc.

Apricot Paste.

One pound powdered sugar to one pound fruit pulp. Rub the fruit pulp through a puree strainer and weigh it. Add the sugar, put it over a slow fire, and cook until very thick, so that when a spoon has been passed through it the mass does not run together immediately. Then pour the paste upon flat dishes which have been rubbed with oil and allow it to dry. Cut and pack in layers as directed above.

In the same manner raspberry, strawberry and currant pastes are made.

Quince Paste.

Three-fourths pound powdered sugar for each pound of fruit pulp. Wipe the fruit, cut into quarters, remove flower and core, and cook in water until very tender. After rubbing the pulp through a sieve, weigh it and add the required amount of sugar. It is then cooked until very thick. Scalded and chopped nut kernels may be added. The pulp remaining after the juice has been extracted for quince jelly may be used also.

Apple Paste.

One-half pound powdered sugar to one pound pulp as rubbed through a sieve. For this product apples that are of lower grade than is required for some other purposes can be used. Cut the apples into quarters. Remove flower, stem and core. Put fruit into cold water until it is ready to be cooked. Boil tender under cover and over a very low fire in order not to scorch. Rub the tender apples through a coarse sieve, weigh, and put into the kettle to be cooked with the sugar under constant stirring until it is rather firm. It can be varied in taste by the aid of different additions, as, for instance, vanilla, peppermint or orange flavor, or cooked with either finely cut citron, finely cut lemon peel or blanched and cut nut kernels. The paste is poured out, dried, and kept as the others.

Other fruit pastes can be made of cherries, plums and other fruits.

It is often advisable to make several different pastes. When nearly dry (before cutting) place different colored or different flavored layers on top of each other as in a layer cake. With a sharp knife cut in



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one-half inch strips through all layers and dry.

MAPLE NUT PUDDING.

Stir together 1 1/2 cup of brown sugar, 6 tablespoons flour, 1/2 cup cold water. Add 2 cups boiling water and boil 10 minutes. Remove from fire and stir in the stiffly whites of two eggs. Add 1/2 cup chopped walnuts. Turn into mould, serve with cream.

QUEEN'S PUDDING.

1 cup cake cut in cubes, 1 pint of milk, 1/2 cup sugar, 2 eggs, 1 teaspoon vanilla, jelly or jam. Mix milk, sugar and egg as for custard, pour over cake which has been placed in buttered baking dish. Bake in moderate oven until slightly brown. Make meringue of whites of eggs, spread over pudding a layer of jam, then meringue and brown in oven. Serve cold.

BROKEN CHINA.

China may be mended so that the join is scarcely perceptible in the following way: Take a little of the best carriage varnish and apply it carefully with a camel hair brush to the broken edges. When thoroughly dry the china will stand usage and washing again.

Home Storage

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open to the same objection as when it is used for potatoes—it is hard to get at the material when it is needed. Another method of storing cabbage consists in setting the whole plant in trenches side by side with the roots down and as close together as they can be placed. Dirt is thrown over the roots and against the stalks to the depth of several inches. A low fence is built around the storage place, and rails, scantling or other supports laid across the top. About two feet of straw or other material is then piled on top of the storage pit.

Celery.

Celery may be stored in a modified type of outside pit or in the row where it is grown. When stored in a pit or trench, the plants are taken up and set side by side in a shallow pit as close together as it is feasible to pack them and wide boards set up along the outside of the pit. Dirt is banked against these boards, and the top covered over with corn fodder or similar material. When celery is kept in the row where it is grown, the earth is banked up around the plants as the weather gets