

The Country Homemakers

Conducted by Francis Marion Beynon

UNEMPLOYED WOMEN

The National Council of Women has opened a bureau in Winnipeg for the registration of unemployed women and girls. During the first day seventy-five registered and the day following sixty-nine. This response far exceeded the expectations of the committee, who were afraid that there might be some hesitation on the part of the unemployed to use their organization.

Quite a number of applications for help have been received by the bureau, the first day nearly as many as there were applications for assistance, but it is almost certain that the city will not be able to cope with this emergency alone. The committee is very anxious, therefore, to get in touch with those people in the country who have employment of any kind to offer these women.

There are, I am sure, a great many people in the country who would be willing to give a girl a good home and a fair wage for the winter months to tide her over this emergency, and the employment bureau would be glad to hear from all such homes. Communications of this character should be addressed to the "Central Bureau of Women's Work, Industrial Bureau, Winnipeg."

This does not mean that people who are really needing help and can well afford to pay for it should take advantage of this opportunity to secure cheap labor. On the contrary, he who helps to keep the wheels of industry moving smoothly and normally is giving the best possible proof of good citizenship. So it seems to me inexcusable for those who require help and who have the means to pay a good wage for it to take advantage of the present disorganization of industry to make their help accept a very inadequate salary. To keep on doing the normal thing, is not so spectacular, of course, as making a large contribution to the Red Cross Society or the Patriotic Fund, but it is infinitely more to the point.

So I would like to urge upon my readers the humanity of paying these girls as nearly what their services are worth, in a normal labor market, as they can afford.

In conclusion I would like to add that in these rather unusual circumstances the golden rule will have to be kept well in mind by both employer and employee, if trouble is to be avoided, for it must be admitted that any transaction between strangers that is half business and half sentiment is rich in possibilities for dissatisfaction.

HELP FOR THE NEEDY

I have been deeply grieved to learn of the terrible hardship that is being felt this autumn by the farmers in certain districts of Saskatchewan and Alberta where the crop is a complete failure; but was greatly relieved to learn from Bruce Walker, Commissioner of Immigration, that the matter is being taken up very thoroughly by the Dominion Government, and that a very complete organization has been arranged by which these unfortunate districts are to be cared for.

The government is spending a certain amount of money in the purchase of new clothing, but a great economy of public funds could be effected if those of you who have clothing to spare would ship it to the nearest of the following centres: Lethbridge, Medicine Hat, Calgary, Edmonton, Prince Albert, Saskatoon or Regina. The parcel should be addressed to "The Immigration Agent." Those in the Province of Manitoba should send their parcels to "The Commissioner of Immigration," Winnipeg, Man.

Knowing how generous our readers have always been in the matter of sharing their prosperity with others, I am sure that this appeal will bring a splendid response.

I would suggest that in those districts where there is a Women Grain Growers' Association, a Women's Institute, or a Homemakers Club, the women would be well advised to get together all the clothing that could be spared from their district and send it as one shipment to the nearest Immigration Agent. As the government has made arrangements with the railways for carrying these relief

supplies free, it would be advisable to send it collect.

I think it will prove helpful to the Immigration Agent if you will write the name of the sender clearly on the box and then drop him a note to say that you have sent a parcel. Be sure that your name as sender is preceded by "from" or "sent by," so that there can be no possibility of confusion.

FRANCIS MARION BEYNON.

HOUSEWIVES AND PILLOWS

Dear Miss Beynon:—I read in a Toronto paper that the Ontario Women's Institutes were advised to help in this time of national trouble by making "Housewives" for our soldiers and pillows for the army hospitals.

Will you kindly tell in The Guide the size and most suitable covering for the pillows; also size and contents of "Housewives," for of course they must be compact and useful, but not cumbersome?

Yours very truly,

MRS. CICELY PLAXTON.

I have taken this matter up with the St. Johns Ambulance Corps here and find that they are not making either of these things. You might communicate with the authorities in Toronto—a letter addressed to The Daughters of the Empire would probably bring forth the particulars you require, or if you are not

Story in the World." I have enclosed twenty cents.

I am expecting my first baby and would like to know more about the flax seed treatment, as I saw in a back number of The Guide that it was bad for the child. While I am anxious to avoid as much suffering as possible, I would hesitate before using a treatment that would injure the little one. There has been so little said against the treatment and so much in its favor that I am moved to ask if any of its users, who have written in The Guide, ever noticed any bad effects on their babies.

Miss Beynon, both my husband and myself admire your ideas immensely and we are both ardent advocates of woman suffrage. We were very sorry a short time ago, when we debated the question, to have it voted down. We hope to help enlighten the multitude though. We take great interest in your progressive writings and have often wondered whether you have become acquainted with socialism or any writings on the subject.

Wishing you every success in your cause, very sincerely yours,

"CLIFTONVILLE."

EASILY LEARN PROFANITY

Dear Miss Beynon:—Enclosed find fifteen cents in stamps for which please send me the little booklets, "How to

but, in this connection I may point out that very much less sugar is used in this way, when sweetening to taste, and that wholesale prices of sugar in New York have already gone down a little, and there is every likelihood that, long before any great proportion of this season's preserves is used, sugar prices will be normal again.

To put up fruits without sugar, simply prepare the peaches or plums in the ordinary way, place them in jars, fill with cold water, then place the jars in a boiler filled with cold water, and heat to the boiling point. A board should be placed in the bottom of the boiler to keep the jars from the direct heat of the stove. Fruit thus prepared will be found excellent for pies, delicious for eating with cream, and generally superior to the sugar-syrup preserves. If the jars are properly air-tight, they will also keep quite as long.

TIME TO STRIP THE VINES

By Emma Paddock Telford in the Delineator

Just before the first frost comes, all green tomatoes remaining on the vines should be gathered and utilized in various ways for late fall and winter. If you have a good cellar, a number of the vines can be pulled up bodily and hung from the ceiling by the roots. Gradually the fruit turns crimson, when it can be used as a salad. Last year my Christmas salad was made from tomatoes ripened in the cellar.

Green Tomato Mince Pie.—Chop fine one pint of green tomatoes and three large apples. Add three cupfuls of sugar, three tablespoonfuls of flour, one-half cupful of vinegar, one-half teaspoonful of salt, and one teaspoonful of mixed spices. Bake with two crusts.

Baked Green Tomatoes.—Take smooth, round green tomatoes, cut a slice from the tops, remove the seeds, and place the tomatoes in salt for an hour. To a pint of breadcrumbs add a little minced parsley, two tablespoonfuls of butter, salt and pepper, and hot water to moisten. Mix well, fill the tomatoes, set them in a pan, add a little hot water, cover and bake slowly for an hour. Remove the cover and brown slightly before serving.

Green Tomatoes for Mince-Meat.—Chop fine eight pounds tomatoes, add to them six pounds of sugar and one tablespoonful each cinnamon, cloves and allspice, cook gently until the tomatoes are tender and clear, then pack in jars to be used in place of apples for mince-meat.

Green Tomato Preserves.—Select rather small tomatoes and cut in halves crosswise. If larger, quarter the halves. To each pound of fruit allow three-fourths pound of sugar and half a lemon cut in thin slices. Use lemons that do not have a bitter rind. Put with the sugar enough water to dissolve it in the preserving kettle and when it reaches the boiling point add tomatoes and lemon. Simmer gently until the tomato is clear and tender, then seal.

Gingered Green Tomatoes.—To one peck small green tomatoes allow eight onions. Slice and sprinkle with one cupful salt. Let them stand twenty-four hours, then drain and cover with fresh water. Make a strong infusion of ginger, allowing one quart boiling water to a pound of bruised ginger-root, and scald the chopped tomatoes in this. Drain. Mix together one ounce ground ginger, two tablespoonfuls black pepper, two teaspoonfuls ground cloves, quarter of a pound white mustard-seed, one-half cupful of mustard, one ounce of allspice, three ounces of celery-seed, and three pounds of brown sugar. Now put the sliced onions and tomatoes in a kettle with sugar and spices in alternate layers and pour over them enough white-wine vinegar to cover well. Cook the pickle until the tomatoes are clear, then pack in jars.

Four things come not back—the spoken word, the sped arrow, the past life, and the neglected opportunity.

Click o' the Latch

By NANCY BYRD TURNER
In Lippincott's

The silence holds for it, taut and true;
The young moon stays for it, wistful white;
Winds that whimpered the sunset thru,
Sigh for it, low and light.

Click o' the latch, and he'll come home—
A stir in the dusk at the little gate.
Hush, my heart, and be still, my heart,
Surely it's sweet to wait!

The tall skies lean for it, listening—
Never a star but lends an ear—
The passionate porch-flowers stoop and cling,
Parting their leaves to hear

Click o' the latch, and him come home,
A step on the flags, a snatch of song.
Hurry, my heart, be swift, my heart,
How did we wait so long!

particular about what you make, I am sure that the St. Johns Ambulance Corps, Industrial Bureau, Winnipeg, would be glad of your help in the knitting they have undertaken.

FRANCIS MARION BEYNON.

DUTIES OF DAY WORKERS

Dear Miss Beynon:—I want to say a little about the man who works by the day, during the busy season. His wages are really higher than those of the man who is hired by the month or season and yet if it comes a wet day he takes solid comfort sitting around reading and smoking or perhaps sleeping most of the day. Very few of them will even carry a pail of water or an armful of wood and the other man has all the chores to do.

If the man who is hired by the day is asked to do anything, he expects full pay. Now I think when these men are boarded wet days and Sundays, they should be willing to do a little work, such as helping with chores or anything that is going on and even things up a little.

I would like to know what some of the other correspondents think of this matter.

FAIR PLAY.

ANXIOUS ABOUT FLAX SEED TREATMENT

Dear Miss Beynon:—Will you kindly send me the three little booklets, "Maternity," "How to Teach the Truth to Children" and "The Most Wonderful

Teach the Truth to Children" and "The Most Wonderful Story in the World."

I like the Country Homemakers' page of The Guide. I like the letter in the last number of The Guide signed "Lilac." It is true in regard to swearing. We have three children and I have already heard the little fellow, four years old, repeat things he heard the hired man say, that I didn't like at all. It seems a problem to know just how to teach the little fellow that those words are not to be used. He thinks the hired man is just about right. I always tell him that papa never says those things, and I know he really doesn't.

I hope you will always be successful in the good work you are doing.

A FAITHFUL READER.

PRESERVING WITHOUT SUGAR

Excellent results can be secured with fruit put up without the use of sugar. Altho not a general practice, this has been done by many people for years, and authorities on preserving all agree that fruit so preserved retains its distinctive flavor very much better and is altogether superior to that put up in the ordinary way. The only point is that, when preserving without sugar, it is necessary to be particularly careful to see that the jars are sealed up airtight, and to insure this, the paraffin wax top should be used in every case. Of course, sugar will eventually have to be used in preparing the fruit for the table,

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