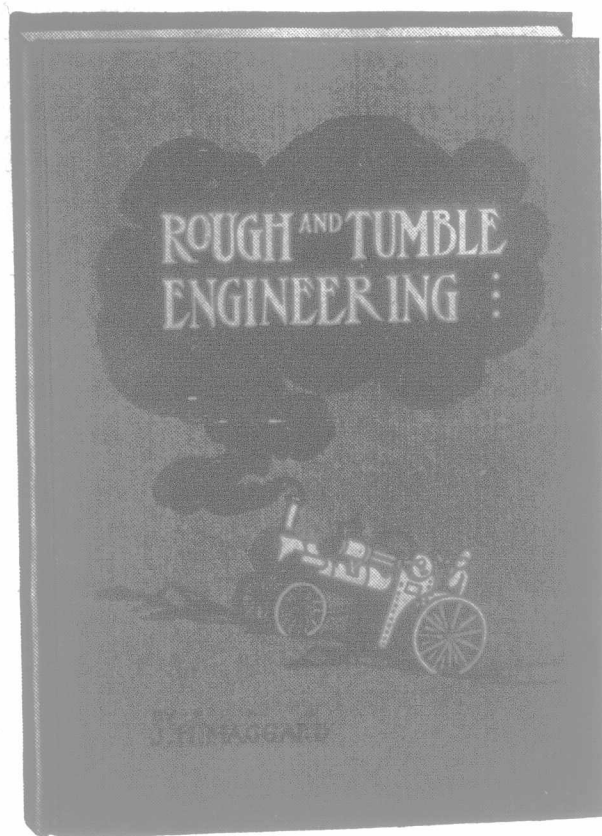
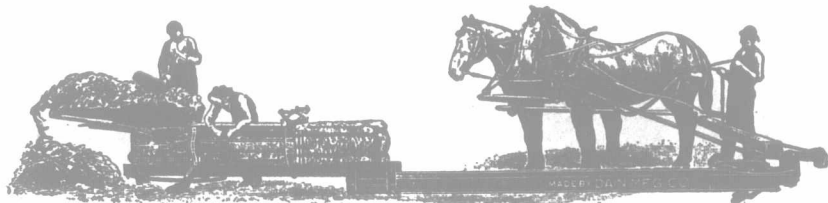




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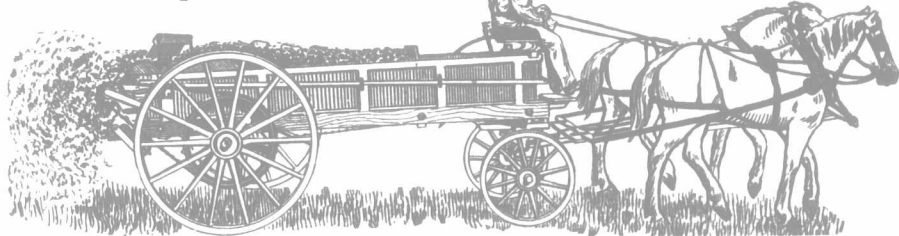
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Threshing Time.

The season of the year has again arrived upon which the farmer's wife feels like exclaiming, "The Philistines are upon us!" With the last whirr of the binder in the fall-wheat field the big threshing machines loom on the horizon, and presto, "threshing-days" dust, and endless cooking are perforce the fashion! Philistines indeed to the tidy house and the quiet afternoon nap are the threshers; but good-natured Philistines, after all, whom we are pleased to see. If they leave some chaff about our dining-room floors, they also leave coffers of clean, bright gold in our granaries, and the memory of honest, homely chat and good-humored railery among the little pictures of our past.

"What shall we give them to eat?"—isn't that the question? We wish to "use them well"; and yet, there is a possibility, so far as we ourselves are concerned, of using them too well, so well as to leave us—the poor "bodies" who have slaved over a multitude of pies, puddings and cakes—on the verge of nervous prostration from overwork and worry.

Now, I would say, "Don't do it." Men are reasonable animals, on the whole, and don't want five dozen different kinds of things. What they do want is good, wholesome, nourishing food—plenty of it—well cooked and nicely served. People may talk as they like, but no man, short of an out-and-out boor, likes to sit down to a mussy, unattractive table. In choosing this good, wholesome food, however, you may do one of two things, decide upon the "fussy" kind—you know it—that takes endless work to get ready, or, on the other hand, the substantial, easy kind, that gives good results, with comparatively little labor. For instance, I wouldn't make lemon pies for threshers. Think of the rind-grating and egg-beating required; and the men will be just as well satisfied with good pies made of apples, blueberries, currants, cranberries, etc. I don't think, either, that I should have beefsteak; it makes such a smoke at the last minute, and leaves one's face so hot and flushed. A good roast can be handled with much less trouble, while ham or corned beef may be cooked the day before, and will be found ever so nice to slice for tea or breakfast.

It is a good idea to have everything done, as far as possible, "beforehand." Plum pudding, or a carrot pudding, which is just about as good, will keep beautifully. Plum pudding, as you probably know, improves with age if kept in a cool place. Gingerbread, pies and layer cake will all keep very nicely for a day or two in a cool cellar. Biscuits are always so much better when fresh that, if one decides to have them, one will find it wise to make them upon the day on which they are to be used. Fruit, however, should be all ready in good time. Salad should be fresh, but really salads are so easily made that I should certainly give them to the threshers. Many recipes for making them have been given in the "Farmer's Advocate," but it may be helpful just to remind you that you can make them out of almost anything or any mixture of things that you choose. Cold boiled potatoes, beets, raw cabbage, hard-boiled eggs, boiled beans, raw celery, crisp green lettuce, ripe tomatoes—all of these make delicious salads when finely minced with dressing a short time before being served. Below I shall give a recipe for a good dressing which will keep in a cool place for several days,

or even weeks, and may be prepared in good time.

Potatoes may also be got ready the night before. If new, rub them with a stiff corn brush, and your work of cleaning them will be lightened considerably; then cover them with cold water over night. Be sure to have plenty of everything; it is so mortifying to run short. A writer in Wallace's Farmer says that a pound of meat for each man, and two or three pounds extra, will give enough and a little to spare. It is better, however, to have too much to spare than to be "short," for cold meat can always be used up in croquettes, shepherd's pie, etc.

Just one word more. Be sure to have plenty of fuel on hand, and when the day comes have your bread cut and butter on plates all ready in good time, and waiting in the cellar for the minute of placing on the table. Last of all, set the tables in a shady place out of doors if the house is small, and don't forget to put a glass of good cold water at each man's plate; hot, dusty threshers are sure to appreciate it.

I may say that this threshers'-dinner talk has been given by request. I hope it may help someone new to the work, as so many are. And now I shall say good-bye for a time. I am going straight to the farm for a holiday, and shall hope to pick up a few ideas and come again into very close touch with some Ingle Chatters. In the meantime, best wishes to all. **DAME DURDEN.** "Farmer's Advocate" office, London, Ont.

Seasonable Recipes.

Carrot Pudding: One cup sugar, 1 cup suet minced, 1 cup raisins, 1 cup grated raw carrots (or beets), 1 cup grated (raw) potatoes, 1½ cups flour, 1 teaspoonful soda, a pinch of salt. Put in a pudding bag, and steam or boil three hours.

Salad Dressing: Yolks of three eggs, a small teaspoon salt and one of mustard. Beat well. Add 1 cup thick cream, 1 half cup hot vinegar and the whites of three eggs beaten stiff. Cook over hot water till like soft custard. Will keep for weeks in a cool place.

RECIPES FROM STARLIGHT.

Dear Dame Durden,—You will think I am in no hurry to send those proffered recipes, but I venture again at last. I hope Busy Bee will send her suggestions to the Ingle Nook, as I would be pleased to have them also. I have little ones, and plenty of work and no help. I think if farmers' wives and daughters had less outside work to do there would not be so many wishing to leave the farm, and I always think it has quite a bit to do with their not always being so particular about being tidy, for in the cool of the evening, when one feels like being tidied up, there is a lot of milking and choring to do again. Here is a little cake I find very handy and easy to make: One egg, 1 cup sugar, butter size of an egg, 4 cup sweet milk, 2 small teaspoonfuls baking powder. Flour to make a batter a trifle stiff. Flavor with vanilla and bake in one tin. Ice with chocolate.

Fruit Cream Cake: One cup brown sugar, 1 egg, butter size of an egg, 1 cup of sour cream, 1 teaspoon each of soda and cinnamon, 1 small nutmeg, 2 cups flour, 1½ cups seeded raisins.

If anyone wishes a recipe for good mustard pickles I could send one. I wonder if all know that the easiest way to clean pudding dishes is to turn them wrong side up in a kettle of water and boil them.

STARLIGHT.