

tember meeting. After roll call, the National Anthem was sung and after a dainty lunch the meeting dispersed.

MINNEDOSA

The Minnedosa Home Economics Society spent a very pleasant afternoon at the home of Mrs. Grierson on August 22nd. After the Social that always accompanies the afternoon tea, the meeting was opened and the business transacted.

Mrs. Cooper suggested the advisability of having a separate section for children of fifteen years and under at the Summer Fair.

Many proposals were made as to the best distribution of the prize money and the most necessary classes to be included.

Mrs. McLean read a most interesting article on "Beekeeping for Women." This dwelt not so much on the remunerative side of the question as the health-giving occupation and the valuable lessons to be learnt by watching bees at work.

There is no doubt that beekeeping is a pleasant way of earning extra pin money but the woman who studies bees will also learn to keep cheerful and calm, industrious and methodical, content to do her best and let others do theirs without interfering.

The meeting closed with the National Anthem.

May we have the paper on Bee-keeping for publication in this department please?
P.R.H.

Recipes

CRAB APPLES

Mrs. C. K. Willson

Take flowers from apples, stick clove in every other apple, leave stalks in. Put in sealers, fill up with syrup two cups sugar and one of water; put sealers in pan of water in oven and cook two hours, slow fire.

DILL PICKLE

Mrs. C. K. Willson

Put one row of small cucumbers in stone crock, layer of grape leaves and layer of dill stalks; do this alternately till crock is full; cover with brine in proportions of three or four teaspoonfuls salt to two quarts of water.

BEAN PICKLE

Mrs. Herbert & De Ron

One pk. beans cut in half and boiled till tender. Dressing—two pints malt vinegar, one pint water, two lbs. brown sugar, one cup mustard, one cup flour, two dessertspoonfuls turmeric, two dessertspoonfuls celery salt. Mix with a little of the vinegar, then add the rest and cook till thick, pour over beans and seal.

RHUBARB MARMALADE

Mrs. W. W. Shirley

Two lbs. rhubarb cut in small pieces, add a little water and the finely chopped rind and juice of five lemons. Boil 20 minutes stirring often, then add six lbs. sugar and one lb. walnuts. Boil till clear and thick.

I have wanted the recipe for Rhubarb Marmalade a long time.
P.R.H.

JAPANESE CARROT SALAD.

Equal parts of finely shredded raw carrots and turnips. Let these stand about an hour in sweetened vinegar. The vinegar must not be too strong. Serve on lettuce-leaves, and garnish with a few raw beets.

RICE WITH CREAM AND PRESERVES (OLD ENGLISH).

Take four ounces of the best whole rice, put in a stone jar with a quart of new milk, and bake slowly in the oven until the rice is quite soft. Then add sifted sugar to sweeten to taste. Arrange in a glass dish, leaving a hollow in the center, which should be filled with

preserves or raspberries or fresh strawberries, crushed and sweetened. Pour over all some good cream and serve. The sugar should be added the last thing before putting the rice to cool or the color will be spoiled.

PLAIN OR FRUIT FRITTERS.

Beat yolks of two eggs slightly, add gradually a half cupful of cold water and beat until light and foamy. Add one-half cupful of milk and mix well. Make a hole in the center of one cupful and a half of flour to which has been added one-half teaspoonful of salt; add liquid, slowly stirring all the time; beat until smooth, then add carefully one heaping teaspoonful of baking-powder and the whites of eggs beaten stiff. Fry in hot fat until brown.

SALAD DRESSING (Sent from Manitou)

Two Eggs, four tablespoons vinegar, two tablespoons sugar, one teaspoon salt, a pinch of white pepper, butter size of an egg, one tablespoon mustard, one cup cream.

PEACH PUDDING.

Soak a cupful of bread crumbs in two cupfuls of boiling milk, stir in a tablespoonful of butter, three beaten eggs and five tablespoonfuls of sugar. Mash some canned peaches to make a pint and pour them in. Beat light, put in a buttered pudding mould, set in a pan of boiling water. Cover and cook an hour in the oven. Turn out and serve with whipped cream or just sweetened cream.—Miss Sarah J. Fisher.

CORN BREAD.

This rule makes two good sized loaves of corn bread so that one-half the amounts given below will make enough for a family of five or six. Use two cupfuls of corn meal, one cupful of white flour, one pint of milk, two eggs, one teaspoonful of butter, melted, one teaspoonful of baking powder sifted with half the flour, a saltspoonful of salt and one teaspoonful of sugar. Use a teacup for measuring. Stir up quickly and bake at once.—C. B. Shiveley.

POTATO SALAD.

Beat the yolks of two eggs well and add one tablespoonful of mustard. Put these in a teacup and fill up the cup with sweet cream. Let one teacupful of vinegar come to boil and stir the cream and egg into it after it has been taken off the fire. If these ingredients do not thicken sufficiently, a little cornstarch moistened in milk can be used for this purpose. Cut into dice enough cold boiled potatoes, and add the same measurement of celery, onions and pickles cut into small pieces. Use equal quantities of the last three ingredients. Season well with pepper and salt. When the dressing is cold, pour it over the salad materials. Garnish the salad with parsley or watercress. Lettuce can be substituted for celery.—Nellie Armstrong.

HAM PIE.

This is a favorite dish in our family. Cover a baking dish with bits of bread, buttered. Cut into small pieces a slice of ham and sprinkle a layer over the bread, then add a layer of canned tomatoes and moisten with the juice. Chop an onion fine, mix with the rest of the ham and sprinkle on; then add slices of buttered bread on top, moistening with the tomato juice. Cover and bake in a moderate oven two and one-half hours.—Isabella Arnold.

About Women

Johannesburg, the commercial centre of South Africa, has entrusted its city government to the leadership of a woman, Mrs. A. M. Ellis, who bears the title of "Mayoress."

Governor McGowan of Wisconsin has appointed Mrs. Ada F. Howie of Elm



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