

About the House.

SOME APPLE RECIPES.

Apple Cake.—Beat together $1\frac{1}{2}$ cups sugar with a large half cupful of butter. Add 2 eggs, whites and yolks beaten separately; $\frac{1}{2}$ cup sweet milk, in which $\frac{1}{2}$ teaspoon soda has been dissolved, and 2 cups flour, in which 1 teaspoon cream tartar has been sifted. Put in cake tins, cover the top with sliced apple, and bake. When done, spread a little melted butter over the top, cover with thick whipped cream, sift powdered sugar over all, and serve at once.

Apple Charlotte.—Butter a deep pudding dish. Sprinkle the bottom with chopped apples; over this sprinkle sugar, cinnamon, nutmeg, and some bits of butter. Cover with a layer of breadcrumbs, then fruit again, continuing in the same way until the dish is full. Cover the dish, place it in a pan of hot water, set it in the oven, and cook three-quarters of an hour. At the end of that time remove from the water, uncover, and brown quickly in the oven. Serve with thick, sweet cream and sugar, or with any sweet sauce. The proportions are 1 cup chopped sour apples, 1 cup breadcrumbs, $\frac{1}{2}$ cup sugar, and a heaping tablespoon butter.

Stuffed Apples.—Pare and take out the core of six apples, and fill the cavities with good mince-meat. Put them in a baking pan, cover, cook in the oven until tender, and when done place on buttered toast, cover with meringue, brown lightly in the oven, and serve.

Apple Toast.—Stew peeled and sliced apples in a very little water, adding sugar and butter to flavor. Fry slices of bread in hot butter till yellow and crisp, spread with the hot apples until about an inch thick. Serve very hot.

Apple Snow.—Bake six large sour apples, remove pulp as soon as done and press through a colander. Beat the whites of two eggs light with four table-spoons sugar, and season with nutmeg. Whip the apples while still hot until very light. Heap them on a dish, cover with the beaten whites, sprinkle with powdered sugar, and serve with cake.

SOME HOUSEHOLD NOTES.

Try using cocoa instead of chocolate for chocolate pudding, pie, icing, etc. It is more convenient to use, cheaper, and almost as nice as the chocolate.

A handy chocolate blanc-mange is made as follows: Take $\frac{1}{2}$ cup gelatine and dissolve in $\frac{1}{2}$ cup cold water. Boil 1 quart milk with a cup of sugar and 1 square grated chocolate for five minutes; add the dissolved gelatine, stirring constantly until liquefied. Flavor with cinnamon or vanilla, and pour into moulds to harden. Serve with whipped cream.

If you have any left-over cake, try the following with it, and see if you do not think the last state of that cake better than the first. Break up about half a pound of the cake into small pieces, and cut up enough fruit to make a pint; raw peaches, bananas or pineapple will do, or any kind of firm canned fruit which may happen to be left over after canning. Butter a baking dish, and put in layers of cake and fruit until all is used, having the top cake. Beat an egg, stir into it half a pint cold water, and pour it by spoonfuls over the mixture. Let stand 10 minutes to soak, then bake half an hour in a brisk oven. Serve hot with liquid or hard sauce.—[Boston Cooking School.]

To remove fruit, tea or coffee stains, pour boiling water through while still damp. If this is impossible, try rubbing the spot with glycerine or butter; let stand a while, then wash with very hot water and ivory soap.

When frying fish, croquettes, etc., instead of brushing over with beaten egg, try brushing with a paste of flour and water; dust with breadcrumbs and fry at once. Thus you may save the egg for something else, and no one will know the difference.

A new and attractive way of preparing cake is as follows: Bake the cake in a sheet, cut in small squares, ice each

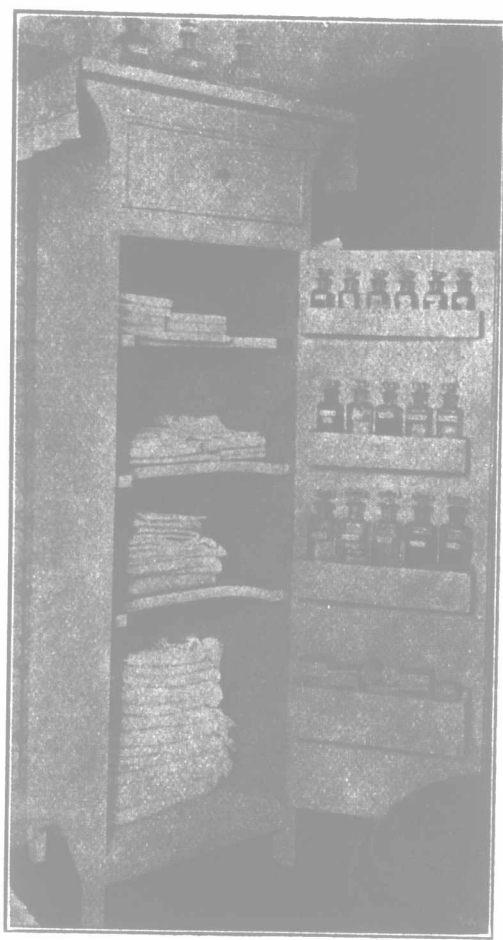
piece all over except on the bottom with any kind of soft icing—"Mocha," made of butter and powdered sugar, is good—then roll in chopped nuts.

The pastry for pie crust should be very stiff. If too much moisture is used it will be hard and tough.

Common salt is excellent as an occasional dentifrice, as it hardens the gums and whitens the teeth. It should not be used very often, however, as it is gritty enough to wear the enamel.

A HANDY CHEST.

Some such receptacle as this should be in every house. The medicine bottles are securely stopped with glass stoppers, and clearly labelled. On the shelves are kept strips of cotton all ready for use as bandages in case of accident, and old sheets, etc., washed and ironed and ready for tearing at a moment's notice. Strong poisons should not be kept in this chest, but in a separate place by themselves.



A Handy Chest.

WHILE GRAPES ARE IN.

Wild Grape Jelly. Spiced.—Wash and stem a peck of slightly green wild grapes. Put them in a kettle with 1 quart vinegar, $\frac{1}{2}$ cup broken stick cinnamon, $\frac{1}{2}$ cup whole cloves. Simmer until grapes are soft. Drain through a cheese-cloth bag. Place juice on fire and boil 20 minutes, then add 6 lbs. warm sugar. Let dissolve, boil five minutes, and pour into glasses.

Grape Jelly.—Make as above, but omit spices, and for every pint of juice allow 1 lb. sugar. Skim frequently to make jelly clear, and cool thoroughly in glasses before sealing.

Grape Chutney.—Put 1 quart grapes, not quite ripe, and 12 lbs. tart apples in a kettle. Stew until tender, then put through a ricer to remove grape seeds. Return to stove, adding 1 oz. garlic, 1 oz. grated horse radish, 1 oz. mustard, 1 oz. ginger, 4 teaspoons salt, dash of Cayenne pepper, 1 pint vinegar, 1 cup stoned raisins. Add 1 cup brown sugar, and simmer until thick. Let stand one week in an earthenware crock, stirring every day, then put in jars and keep in a dry, cool place.

To Can Grapes.—Cut grapes from stem. Make a syrup, using 1 quart water to every pound sugar. Put the grapes in sterilized jars and set in a boiler or kettle of cold water. Let heat gradually. Fill nearly full of the cooked syrup and cook for 10 minutes, then fill up with more syrup kept at boiling point and seal.

With the Flowers.

HINTS FOR CONSIDERATION DURING AUTUMN.

Look over your lawns and flower gardens now and note wherein they have proved to be failures, or wherein they may be improved. While the recollection of their defects is still fresh, make your plans for next year's garden, and write them down "lest you forget." Then do not lose the paper. Put it away where you can find it next spring.

During September give your garden its last weeding, and burn all weeds and stalks in order that insects lurking among them may be destroyed. A little later, when frost has done its work, the old flower stalks should be destroyed, and for a similar reason.

Plant bulbs for spring blooming during the earlier part of October; snowdrops, crocuses, hyacinths, daffodils, narcissus, tulips, and iris. Plant crocuses 2 inches deep; tulips, 5 inches; hyacinths, 7 inches, and narcissus, 12 inches.

Gather wild-flower seeds during this month, and plant them in your garden in masses, following as closely as possible the conditions which nature gave them in their own retreats. You will find the dainty plants an endless source of pleasure next year.

Many outdoor plants, such as asters, salvia, cosmos, etc., will keep on blooming in the house if carefully lifted into large boxes or pots before frost comes. Dig deeply about the roots, in order that they may not be disturbed.

INSECTS ON SWEET PEAS.

Could you, through the columns of your valuable paper, tell me what to do for a pest, in the form of green lice, on my sweet peas? There are also some black and yellow flies on them. Do they also do damage? A SUBSCRIBER.

Bruce Co., Ont.

Ans.—The best preventive and remedy for the green lice or aphids on the sweet peas would be an application of a strong solution of tobacco water. The tobacco solution can be made from the commercial preparation of nicotine sold at seed stores, or by pouring boiling water on raw tobacco leaves or stems, covering the liquid, allowing it to cool, and straining before using. The stems or leaves should be covered about an inch with the boiling water after they have been pressed down in the pail. A heavy spraying of cold water will also remove these pests.

The black and yellow flies mentioned are possibly not injurious. I have never heard of any flies of that description injuring the sweet pea. WM. HUNT, Ontario Agricultural College, Guelph.

THE PROSPECTOR.

I played the Game with a steadfast hand,
With the rocks and the hills for dice;
While the flame of the sun in a northern land

Burned the gathered morn on the ice.

I played the Game with a clean, strong mind,
With the law of man for guide;
When the knaves of the world were smitten blind

By the glare of the gain, and the die.

I played the Game with a sturdy heart,
With the beasts of the bush for mates,
Till the flesh bled raw, and the eyes went low,

And my hopes met the chill, hard fate.

I played the Game with a losing hand,
By the stakes I sought to die;
And the darkness has dropped on my square of land

But I know that I played a losing game.
—Walter Cornish in The Canadian Magazine.

Children's Corner.

THE HONEST OLD TOAD.

Oh, a queer little chap is the honest old toad,

A funny old fellow is he;
Living under the stone by the side of the road,

'Neath the shade of the old willow tree. He is dressed all in brown, from his toe to his crown,

Save his vest that is silvery white; He takes a long nap in the heat of the day,

And walks in the cool, dewy night.

"Raupyraup," says the frog,

From his home in the bog;

But the toad he says never a word;

He tries to be good, like the children who should

Be seen, but never be heard.

When winter draws near, Mr. Toad goes to bed,

And sleeps just as sound as a top;

But when May blossoms follow soft April showers,

He comes out with a skip, jump, and hop.

He changes his dress only once, I confess,

Every spring; and his old worn-out coat,

With trousers and waistcoat, he rolls in a ball,

And stuffs the whole thing down his throat.

"K-r-r-r-r," says the frog,

From his home in the bog;

But the toad he says never a word;

He tries to be good, like the children who should

Be seen, but never be heard.

A KIND-HEARTED HERO.

It is told of the great Duke of Wellington, that he once found a little boy crying because he had to go away from home to school in another town, and there would be no one to feed the toad which he had been feeding every morning. The Duke told him to cheer up, that he would feed it, or see that it was fed. He kept his promise, and letter after letter came to this little boy from the Commander-in-Chief, telling him that the toad was alive and well. Really great people are never ashamed to be kind.

BE KIND TO YOUR DOG.

Boys and girls should have a pan of water in the yard for the poor dog in the hot weather.

WOULD LIKE CORRESPONDENTS.

May Parsons (13), Crampton P. O., Ont.; Catherine McDonald (12), Welsford, Queen's Co., N. B.; Lois Shibley (13), Harrowsmith, Ont.; Viola Kelly (10), Kelvin, Ont.

A PUZZLE.

Mary is twenty-four years old. Mary is twice as old as Ann was when Mary was as old as Ann is now. How old is Ann? How many can answer it? C. D.

THE LETTER BOX.

Dear Cousin Dorothy.—I visit my uncle's every summer holidays, and every time I come out I always think of "The Farmer's Advocate" and the Children's Corner. This is my third year for writing to your Corner, and I hope my letter is not thrown into the w.p.b. I go to school, and I am in junior-third class. If I pass my exams, I will be in the senior third. Our Sunday School picnic went to Eldorado Park, in Churchville, near Brampton. We had a nice time. While other years we went to Island Park, it was not safe for children this year, so we couldn't go there.

OF THE BURNING-HAW (Aged 10).

Dear Cousin Dorothy.—We have a dog

and his name is that. We have him since he was a pup, and there are so many mad dogs about. We have a little colt. He is very tame and gentle. He comes out of his stall and goes out of my

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