

THE COOK'S CORNER

Send in your favorite recipes, for publication in this column. Inquiries pertaining to cooking are solicited, and will be replied to as soon as possible after receipt of same. Our Cook Book sent free for two new yearly subscriptions at \$1.00 each. Address: Household Editor, this paper.

Our New Cook Book

Our new cook book is free, and you should have one of your own. Secure two new subscriptions for us at \$1 a year each, and we will send you one of these cook books by return mail.

APPLE VOLCANO

Four oz. macaroni, $\frac{1}{2}$ cup sugar, 4 apples, 1 teaspoon lemon juice, $\frac{1}{2}$ cup sugar, 1 cup water, $\frac{1}{2}$ cup chopped almonds. Cook macaroni till tender. Put in a colander and pour cold water over it. Put the sugar with the apples, peeled and sliced, on the stove in saucepan. Cook till very soft, rub through colander, pile the apples lightly in centre of dish in which they are to be served. Boil cup of water, and $\frac{1}{2}$ cup of sugar 5 minutes. Add to the syrup the macaroni cut in $\frac{1}{2}$ inch pieces, cook 5 minutes more. Arrange the macaroni around the apples. Sprinkle with the chopped almonds. Serve cold.

PUMPKIN PIE

Cook 4 tablespoonfuls of flour in $\frac{1}{2}$ cup of butter until smooth, add gradually $1\frac{1}{2}$ cupfuls of rich milk, 3 quarters of a cupful of sugar, $\frac{1}{2}$ cupful of

molasses and 2 cupfuls of sifted pumpkin; cook until the boiling point is reached, then cool a little and stir gradually into the beaten yolks of 6 eggs, season with cinnamon, and fold into the mixture the beaten whites of 4 eggs. Turn into this covered with rich pastry that has baked fifteen min-

utes, and return to the oven to finish baking the crust and to cook the soufflé for about 30 minutes. When cool, cover with a meringue made of the two remaining egg whites.

GREEN PEA SOUP

One qt green peas, 1 qt water, 1 pt milk, 1 tablespoonful butter, 1 tablespoonful flour, $\frac{1}{2}$ teaspoon sugar; pepper and salt to taste. Put the shelled peas into 1 pt of water and

APPLE PIE

Crust for one large pie; $1\frac{1}{2}$ cups of flour, small $\frac{1}{2}$ cup shortening, 1

STEAMED APPLES

Pare and quarter apples. Put them in a saucepan with about half as much water as apples. Cook till tender. Sprinkle with sugar, allowing cover to remain on until the sugar is dissolved. Serve hot or cold.

APPLE SAUCE FOR PORK

Wipe, pare and slice apples. To six large tart apples, allow $\frac{1}{2}$ cup water. Cook and stir till soft, press through a colander, add a lump of sugar the size of an egg, sweeten to taste, and add a little nutmeg. This sauce should always be served with pork.

RECIPE

Bread with Buttermilk Yeast

The evening before I wish to bake, I take $\frac{1}{2}$ cup buttermilk yeast and add tepid water enough to moisten it, then to $1\frac{1}{2}$ pts of warm water add a little salt, then 1 pt of flour and set to rise. In the morning take 5 qts flour, add to this 2 qts warm water, put in the yeast that was set the night before and make a thick batter; when this is light knead into a large loaf, then make into four medium sized loaves, and you will have dough enough besides for a tin of light rolls. I use winter wheat flour altogether. As flour is not all alike, the breadmaker must use his judgment somewhat as regards the amount as some flours need more liquid than others.—C. B. M.

RECIPE

What One Boy Did

I received the cash commission that you sent me for securing new subscribers to your paper, and was pleased with it. It will encourage me to get some more new subscribers for you. I am only 12 years old, and I go to school so it is pretty hard for me to canvass for your paper as much as I would like to. I have had the promise from a number whom I know who wish to become subscribers also. I secured the new subscribers I obtained by showing the people the great market report and dairy news, and many other things.—F. L. Nixon, Haldimand Co., Ont.

RECIPE

When cooking vegetables, save the water and some of the vegetables themselves for soup, add good gravy, if you have it, or a little milk and butter, mash the vegetables, add a little onion juice and thicken if desired.

RECIPE

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The Sewing Room

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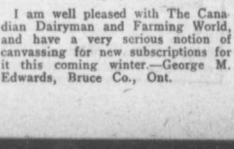
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1-02 Misses' Kimono, 6097 Tucked Blouse 14 and 16 years, 32 to 42 bust

I am well pleased with The Canadian Dairyman and Farming World, and have a very serious notion of canvassing for new subscriptions for it this coming winter.—George M. Edwards, Bruce Co., Ont.

FREE PATTERNS

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WORK APRON, SLEEVE AND CAP PATTERN

In the illustration is shown a Work Apron, Sleeve and Cap Pattern made of checked flannel. Material required for medium size is 6 1/2 yds 37 or 44 yds, 2 1/2 in. wide.

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