OIR. HOME PAGE

OATMEAL FOR GOOD CAKES

this plain thin out cake, the

d Scottish kind, cooked slowly on slowly for twenty minutes. griddle, use this recipe Take four a pinch of salt, and saltspoononate of scda. Mix totil very thin, when it is ready for wriddle cooking.

Total Cookies to Keep.

and ended Ir spice, and then add loaf, and bake in a quick oven for thicken it.

This spoonsfuls of milk, one just over half an hour.

diti egg. two tablespoonfuls , and a half pint of dripping, rd, or butter. Mix well, and drop

serve to your family. meal, one ounce of sugar, two ounces and let it lie overnight in a dish with material in each sleeve to make a give the children and grown-ups cream of tartar, one teaspoonful of nourishing out cakes that will carbonate of sods, one teaspoonful of Turn it once or twice to let the vithe blood and give energy as salt, one beaten egg, and a little hot as helping their digestion.

Turn it once or twice to let the visual carbonate of soda, one teaspoonful of the blood and give energy as salt, one beaten egg, and a little hot piece of beef about two pounds in water. These rolled out thin and cut into biscuit shape should be baked weight allow a good tablespoonful of

Porridge Turned Cake

water for two hours. Mix a half and gently for a good hour.

..... Oatmeal Ginger Cake.

onful by spoonful to form cookies ger bread, an excellent Scottish dish? brain and half the tongue in your on a greased pan. This makes a Rub two ounces of margarine into piece of head. Take out the brain number but they keep well and form a half a pound of flour, into which has and tongue, handling the brain carecomplete supper meal with the oat-seal, the egg, and the currants—all spoonful of baking sods and one tea-very tasty dish. spoonful of ground ginger. Add to For an even-cooked oat cake, I that a quarter of a pound of oatmeal milk and water to make a soft, good them in a slow oven, and do mixture. Grease a tin, turn the mixlet them go very brown, as the ture into it, and bake in a gentle ning gives a bitter taste. Flour oven for about an hour and a half, on which you bake them, or, if your oven is not in use, steam er recipe for oatmeal cakes is this ginger-bread. Put aside for a his richer one with sugar in them; day or two before you use it.

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MEAT DISHES

three or four onions, and put them Porridge Turned Cake.

into a saucepan with a tablespoonful
Using either a hot griddle the oven. of frying fat, and fry them golden or the frying pan, the remains of brown. Take the vegetables out of or the rying pan, the trying pan, the pan and fry the meat on both ord in a teacupful of boiling water, cellent scones if you work into the sides, add a few vegetables, pour on the pan and fry the meat on both sides, add a few vegetables, pour on the pan and fry the meat on both sides, add a few vegetables, pour on the pan and fry the meat on both sides, add a few vegetables, pour on the pan and fry the meat on both sides, add a few vegetables, pour on the pan and fry the meat on both sides, and the pan and fry the meat on both sides are panded to the pan and the pan and fry the meat on both sides are panded to the pan and fry the meat on both sides are panded to the pan and fry the meat on both sides are panded to the pan and fry the meat on both sides are panded to the pan and fry the meat of the pan and por. Ige as much oatmeal or oatmeal enough almost boiling water to fill and flour (mixed) as it will take up-the saucepan up a couple of inches, Oatmeal bread is delightful too. For season with salt, pepper, and a blade that, soak a half pound of oatmeal of mace; put the lid on the saucepan-in a uarter of a pint of milk and and let the meat stew very slowly

by theookies. Mix together a half pound of flour, a teaspoonful of salt, The meat will be tender if cooked w up ar, a half pint of currants, a teaspoonful of baking powder, a slowly, but tough if hurriedly done. is a pint and a half of teaspoonful of cream of tartar, and When it is ready mix a tablespoonful her. It a pint and a nair of easpoonfuls of baking add to the oatmeal and milk and of flour into a little cold water and add from and a half of oatmeal, water. Knead a little, shape into a stir into the sauce of the meat to

> Get a calf's head or a half calf's head from the butcher, cleaned and Have you ever tried oatmeal gin- teady for to cook. You will have the

Lay the head in a basin of cold water and let it soak for 12 hours. use the same recipe as for the griddle cakes, but use a mixture of milk
and water in place of water and a

en syrup and enough buttermilk or

water and let it soak for 12 hours.

Boil the tongue with the head for
half an hour or so, pour off the
water in place of water and a

ill and two ounces of brown sugar. Fight salt, a few mixed herbs tied in a piece of muslin, three peppercorns, hree cloves, a blade of mace, and the uice of a lemon, and cover with cold vater, Boil slowly for a good hour, little longer if the head is vey large

Wash the brain carefully and take off the skin, put into a small saucepan with an onion, having a clove stuck into it, season with salt and pepper, add a little water, and let it stew gently until it is cooked.

Skin the tongue and put the tongu and cooked brain on the dish beside the head. Serve the dish hot or cold It is very good cold with a salad dressing of oil and vinegar. The scraps of the head make excellent soup.

. Calf's Liver (Italian Style.) them in butter or margarine. Italians use frying oil for the purpose, and who have it will find it very those who have it will find it very good. Cut the liver into long very thin dies and fre wickle with the origin slices and fry quickly with the onion. When the liver is browned on both sides add a little stock or water, heated to prevent the fat from sputtering, and a little chopped pareley and let t cook gently for a short time until it is done through. In Italy liver done this way is served with a dish of wellboiled maize flour sprinkled with grated cheese, and it is both deli-

AMONG WOMEN

Women were first licensed to act men's parts on the stage by Charles II. in 1602. Up to that time feinine roles had been played by men

Miss Cleo Ovings, an America has won a doctorate with honourable mention at the University of Paris by writing a thesis on the

cently held that rules by the school board prohibiting girl students from sing powder and paint are reasonable and should be enforced.

Women police are the latest addition to the force of Pekin, which has the reputation of being exception ally good and easily comparable with police forces in the cities of foreign

In India the mother has the un sputed right to select the name of a The christening takes place when the youngster is 12 days old and is attended with many cere-

Mrs. Sarah Conboy, secretary-ensurer of the United States Textile Workers, an organization of 135-000 members has just been appoint-

in New York City. Mrs. Cochete Ashby, of London. England, has been elected president of the International Woman Suffrage Congress at the recent convention held at Rome. Mrs. Ashby succeeds Mrs. Carrie Chapman Catt, who has been made first honorary president.

Miss Clara L. Powers, of Boston is the only woman juctice of the

Widow burning, now virtually exinct in India, is said to exist in cer tain parts of Africa. Widows are immolated on the husband's funeral pyre as a sign of virtue, and also to provide the dead man with attend-ants in the next world.

As no eating utensils were used at dust and the heat of the climate. use was an act of respect to the host and of refreshment to the tra-It was an especial act of

performed by the master of the house.

THOSE WERE THE DAYS.

Beef for stewing is often tough through some old stuff discovered a these days, so buy your piece of meat waist that she had worn some fifteen

HOME HINTS

Clean your oil mops with hot ater, ammonia and a little washing

To keep cut flowers put a thin siice of mild soap in the water. This will keep them fresh for a long time.

To exclude dampness and prevent isture from the feet, cut pieces of roofing paper to fit inside the shoes. Also they add greatly to the comfort of tender feet.

catch and tear if sewed to the bot-om of the skirt. Use snap-fasteners to hold them in place under the hem. If caught they do not rip.

brown until hard. Then crush and run through a food chopper, place in a dry, clean fruit jar and use when needed in soups and gravies. They other thickening substances.

having a scorched taste when you accidently burn them, lift the kettle from the stove and place in a pan of cold water. Leave until the vegetables are cool then lift out carefully so as not to get any that might be

Instead of promiscuous button box which requires much hunting for the desired button, run the buttons on safety pins of different sizes, and tons as needed, and to refasten the pin for the next time. Keep the pins in a glass jar with a wide me

For a Leaky Raincoat.-When raincoat becomes worn the rain will soak through the fabric at the shoulders. In that case get a small lump of beeswax and rub it on the generous coating. Then take a sheet of thick wrapping paper and place this on a treated cloth and press the whole with a hot iron. The heat then work into the cloth fibre, there

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