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8 tablespoons mustard, 4 of sugar and 4 of butter, a scant half teaspoon of cayenne pepper, juice of an onion, and vinegar to make into a paste.

Cottage Cheese.

Dear Junia.—Seeing in your last issue that cottage cheese could be made from skim-milk, I would like you to publish the receipt in "The Advocate" when convenient.

Put thick, sour milk on the stove and let simmer until it resolves into curd and whey. Take the curd out in a colander, and drain and press as dry as possible. Mix with it a little salt, and, just before using, if liked, a little sweet cream.

A more professional way is the following:

Take separated milk as it comes from the separator and cool to 75 degrees F. Add some buttermilk, about 1/4 per cent. to 5 per cent. of quantity, depending on sourness. When acidity is developed, (say in the afternoon, if the buttermilk has been added in the morning) add rennet extract; a very little will be required as 1/4 ounce is enough for 500 lbs. milk. Leave undisturbed until the curd is firm and begins to separate from the whey. Now drain in a cotton bag.

Cottage cheese curd, after salting, may be made into balls or cakes and wrapped in paraffined paper. It will keep 2 weeks or even more in a cold place.

Army Rank—Bride's Linen, etc.

Dear Junia.—Will you please answer through the Ingle Nook the few following questions:

What are the ranks of the army in their respective order?

Should a bride-to-be's linen be marked with the initials of her present or future name?

Is there anything that can be put on a border garden to keep the grass down when the shrubs are planted in sod?

Why are swans not kept more? Do they take any special care? Where could one procure some, and at what price?

Is there any way to rid the hair of oil when washing will not do it, and it has always been oily?

Thanking you very much, in advance, for your kindness. Sincerely yours, Muskoka.

The Army Rank in Canada is as follows: Field Marshal, General, Lieut.-General, Major General, Brigadier General, Colonel, Lieut.-Colonel, Major, Captain, Lieutenant, Sub-Lieutenant. Among non-commissioned officers are: Lance Corporal, Corporal, Sergeant.

Do not know any way of keeping grass down about shrubs except by hoeing and digging it out.

A "bride-to-be" marks her maiden initial on her linen. This is the rule, but I think it a very silly one, likely to lead to confusion in case it ever has to be sent out to a laundry. A wiser plan is to leave the linen unmarked until after the wedding, then work the "married" initials. There is usually plenty of time.

I really do not know why swans are not kept more. I suppose because roast swan has not become fashionable, and ducks, geese and turkeys pay better. Perhaps some reader can tell Madge where these birds can be bought.

Very oily hair should be washed very frequently, once every week or two. If it becomes greasy looking in the meantime dust it with powdered orris root or dry cornmeal and brush out thoroughly.

Cleaning Ostrich Ruff.

For Annie E. McL.—The ostrich neck ruff may be cleaned fairly well with dry starch and borax, powdered together and well rubbed in. Leave over night, repeating until clean. Flour or dry cornmeal may be used if preferred. If the ruff is very badly soiled it may be necessary to wash the strands very carefully with a lather of Ivory Soap, drying by hanging in an open window, and curling with the back of a knife. It might be better and safer, however, to send it to a professional cleaner.

Pictures.

Some time ago you gave the addresses of two houses where one could get copies of the world's most famous pictures at a very small cost. Would you kindly publish the addresses in your paper as I would

like very much to get some? Is a bread-mixer a satisfactory device?

Kindly answer these questions under the initials J. D., and you will greatly oblige.

Elgin Co., Ont. J. D.

Very beautiful pictures may be got, at a very reasonable price, from the Perry Pictures Co., Malden, Mass. Write to them for a catalogue and prices.

A bread-mixer is very satisfactory when one has become used to it.

The Windrow

Emma Goldman, the anarchist, who lives in New York, has been sentenced to two years in penitentiary and a fine of \$10,000, for engaging in a conspiracy to obstruct operations of the selective draft law.

Plans are already mentioned for rebuilding the ruined cities of Europe. All modern improvements, according to scientific lines, will be introduced, including landing-places for airplanes.

A motor-car grocery store is one of the features of the farming country about Pine Bluff, Arkansas. It is 16 feet long, 6 feet wide, and 6 feet, 2 inches high.

Forty or more years ago the passenger pigeon filled the forests of America in millions—a living wonder of the New World. To-day can anyone find even a single nesting? For some years this question has been asked in vain, although backed for some time by a reward of \$1,000 to the one who first reported a pigeon's nest. Many reported the "find", but in every case the bird has proved to be the mourning dove. If this splendid species is gone, it will be the saddest case of wanton extermination in the history of bird-life in America. When the bird was plentiful so little care was taken of it that often only the breasts were used for food, the rest being wasted.

"At the end of this war it will probably be a quite demonstrable proposition that all nations have been immensely the losers economically from going to war and preparing for war. It is also indisputable that if all countries would abandon tariffs no trader in any nation would have anything to gain from wars for the conquest of the territory in which he desired to trade; it is true to triteness that if nations had no angry passions, no excessive populations, and no desire to monopolize anything, it would be quite unnecessary for any of them to quarrel with their neighbors, and that the resulting state of peace and amicable intercourse would be far more profitable economically to the individuals in each of them than the system of war and war-like rivalry in which they have lived in recent times."—From review of Mr. Lowes Dickinson's book, "The Choice Before us", (George Allan and Unwin, London, Eng., 6s.)

A process has been perfected in Sweden for the manufacture of a strong cloth fabric from peat fibre.

Mr. Philip Gibbs, the most frequently quoted, and in some respects perhaps the best, correspondent "doing" the war, tells, in his book, "The Battles of the Somme," some of the secrets of his calling. "Some people imagine," he says, "and some critics have written, that the war correspondents with the armies in France have been 'spoonfed' with documents and facts given to them by General Headquarters, from which they write up their despatches. They recognize the same incident, told in different style by different correspondents, and say, 'Ah, that is how it is done!' They are wrong. All that we get from the General Staff are the brief bulletins of the various army corps, a line or two of hard news about the capture or loss of this or that trench, such as appears afterwards in the official communiques. For all the details of an action we have to rely upon our own efforts in the actual theatre of operations day by day, seeing as much of the battle as it is possible to see (sometimes one can see everything, and sometimes nothing but smoke and bursting shells), getting into the swirl and traffic of the battle-fields, talking to the walking wounded and the prisoners, the men

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