

THE COOK'S CORNER

Send us 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 subscribers at \$2.00 each. Address, Household Editor, this paper.

FLAKY PIE CRUST

The rule that I follow for measuring for pie crust is always one-half the quantity of the previous ingredients. Thus: 1 cup flour, $\frac{1}{2}$ cup lard, $\frac{1}{4}$ cup water. The secret of having flaky pie crust is in chopping or cutting the different ingredients together, always using a knife. In roll-

ing out do not use any more flour than is absolutely necessary. Cut or chop the lard through the flour until the former is in pieces about the size of small beans.—Mrs. G. Man.

SWEET CREAM PIE CRUST

To 1 cup thick, sweet cream add 1 tablespoon sugar and mix this into 2 cups flour sifted with 1 teaspoon baking powder and a pinch of salt. This quantity is enough for two pies.—Mrs. L. S. Roberts, Ont. Co., Ont.

MINCE MEAT

To 1 qt raw chopped beef add 1 pt chopped suet, 3 qts chopped apples, 1 pt thick cream and a pinch of salt. Boiled cider, $\frac{1}{2}$ pt molasses, 1 pt liquor, in which the meat was cooked, 1 pt brown sugar, 1 tablespoon each cinnamon, allspice, nutmeg and salt, $\frac{1}{2}$ tablespoon cloves; also seeded raisins in abundance. Boil together two hours, except apples and raisins which should be added the last half hour. If liked, add butter to the pie when baking them.—Mrs. J. C. McCormack, Leeds Co., Ont.

QUICK LEMON PIE

To 1 cup sugar add yolks of 2 eggs, 1 cup sweet milk, 1 cup bread crumbs, grated rind and juice of 1 lemon, and a little salt. Bake with an under crust and frost with a meringue made of the egg whites and powdered sugar. This is enough for one pie.—Mrs. F. D. D., Wentworth Co., Ont.

CHOCOLATE PIE

Put 1 pt. milk over the fire in a double boiler. In a bowl beat the yolks of 3 eggs, add $\frac{1}{4}$ sugar and 1 tablespoon melted butter. Dissolve 1 tablespoon corn starch in a little cold milk and add to the above mixture with 3 tablespoons chocolate melted in a saucer over the steaming skakettle. Stir this mixture into boiling milk and cool until thick, stirring vigorously all the time. Flavor with vanilla. Pour this filling into a baked pie crust, make a meringue of the egg whites and 3 tablespoons powdered sugar, and spread over the pie while the filling is still warm. Return to the oven a few minutes and brown lightly.

CODFISH CHOWDER

Brown 1 cup of finely minced salt pork, and place it in a large kettle; add a layer of sliced raw potatoes, with a seasoning of salt and pepper, a layer of flaked and freshened codfish, a layer of broken mild crackers, sprinkled with bits of butter, and lastly another layer of fish; pour on enough milk to cover, and cook slowly until the potatoes are done; add a little more milk before serving, if necessary.

ESCALLOPED CODFISH

Into a well buttered baking pan, place layers of flaked and freshened fish, and boiled rice or macaroni; season each layer with salt, pepper and plenty of butter; pour over enough milk to cover, then add a sprinkling of bread crumbs, with several bits of butter on the top. Bake slowly until nicely browned.

CARROT PIE

Wash and pare 2 or 3 good sized carrots, stew until tender, pour water off, mash fine with potato masher, and to 1 cup mashed carrots add 1 tablespoon sugar, 1 beaten egg, 1 level teaspoon mixed spice, $\frac{1}{2}$ pt milk, and salt to taste. Bake with an under crust only.

BUTTERMILK PIE

To 2 cups sugar add 2 tablespoons flour, yolks of 4 eggs, white of 1 egg, 1 tablespoon butter, and after this has been thoroughly mixed, add 3 cups of buttermilk and 1 tablespoon lemon extract. Bake in an under crust and when done spread with a meringue made of the 3 remaining egg whites and 5 tablespoons powdered sugar. Flavor with lemon extract. Return to the oven a few minutes to brown lightly. This makes a good mock lemon pie.—Mrs. G. W. B.

Plan Your Garden

Thinking of your flower gardens these first spring days? Perhaps you have a few treasured seed catalogs tucked away in a corner of your sewing box, and pull them forth for a passing thought about summer, although you know it's many weeks yet before the flower beds of your imagination will blossom.

Why not try something really new this year for your garden? If your geraniums, or asters, or whatever else it is that you have had for years, didn't turn out well, it's possible that the soil is getting too poor for them. That particular kind of plant may have used all the nourishment that your little plot held for it.

One enthusiastic woman, who dearly loves her own back yard, had a most wonderful assortment of flower beds last year, by planning months beforehand just where everything was

to go. I like it better than the sunflowers and hollyhocks, which many people use to conceal fences, because it lasts from early spring till late fall.

A GOOD GREEN

"Cannas, too, are very satisfactory, and I keep my bulbs in the cellar from season to season. Any one who wants a good showing of green this summer, with very little expense or trouble should go in for cannas. Another good plant, especially in a border among other plants, is the asparagus fern. When warm weather comes just put your house fern out of doors and watch it grow."

One secret of this woman's success in having a home garden is that she plans far enough ahead so that she can carry out any original idea which occurs to her when arranging her plants. That's the beauty of thinking about your garden now. A fam-



A PROFUSION OF ASTERS

to go. It is so disappointing to find that the rosebud you had planned takes about twice the space that your yard affords, or that your splendid asters are quite hidden by the garden clothes reel.

MAKE A PLAN

So this woman had her husband draw a plan of the garden for her, with the spaces taken up by the house, ash barrel, closet and clothesline, marked off, and the dimensions carefully reckoned. She took this map and drew in it diagrams of the flower beds that she intended to make. Of course the map was marked with the points of the compass, and she took into consideration the shade cast by the back fence, the wind, and all the rest that the flower lover must count on.

The seed catalogs told her just where each flower would grow best, and the whole arrangement was much simpler than experimenting, and being disappointed, as many women are with their gardening. So many people complain that gardening is expensive, but this woman hasn't found it so, though she has a yard that is known far and near for its beauty.

"I go in for shrubs," she said, "because they last from year to year. They cost more in the beginning, but one good shrub will last a lifetime, and needs very little care. Exotics and rare specimens are what cost so much in gardening. It is all nonsense to say that a garden is expensive, if one is willing to put a little labor into it. I do much of my own clipping and weeding, and think it is good for me."

"Next to shrubs, I find vines most satisfactory. I have them about the cellar walls, though I never let them grow up on to the house, as they make the wood decay. My whole back fence is covered with a wood-

den expert has said, you know, that the greatest fault with gardens, is that they lack originality. People forget all about gardens till planting time is about over, and then they rush to the florist, and buy the same things that the Jones and Browns are having. It's not too early now to make your map, and decide just what is to grow in each corner."

I take much interest in The Canadian Dairyman and Farming World, and its different departments. My father has taken the paper for over a year now and we would not be without it.—Miss Jessie Turnbull, Ont.

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