

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 address. Our Cook Book sent free for two new yearly subscriptions at \$3.00 each. Send, Householder Editor, this paper.

Quinces and Barberries

The quince and the barberry are the last fruits of the season to be preserved and housewives will find them both delicious and inexpensive. Remember that the barberry must be well frosted before it is pickled and the quince must lie in the cool, dry fruit closet to become properly mellowed for preserving.

Quince Honey

Take 5 nice quinces, pared and grated, 1 pt. water, 5 lb granulated sugar. Stir the grated quinces into the boiling sugar and water. Cook 15 minutes pour into glasses and let cool before covering.

Preserved Quinces

Wipe the quinces, cut them into quarters and remove the skins and cores. Weigh them and allow an equal weight of sugar. Cover with cold water and as soon as it begins to boil, put in a little of the sugar. Do not stir the fruit but press it down under the syrup and remove the scum. Add the sugar by degrees until it is all in the kettle. Let them boil slowly

until perfectly tender and of good color. Drain them well as you take out and pack in the jars, then fill up with boiling syrup and seal. The syrup that is left may be boiled longer and used for jelly.

Barberry Jam

Pick three lbs. of barberries from the stalk, put them in a jar or double boiler with 3 lbs. of sugar. Stand the jar in a saucepan of boiling water and simmer gently until the sugar is dissolved and the berries soft, then stand aside all night. In the morning put them in a porcelain-lined kettle and simmer slowly for 25 minutes continuously. When done, turn into tumblers and stand aside to cool. When cold, tie tightly with tissue paper, brushed over the top with white of an egg.

Barberry Jelly

Pick over the barberries and wash them. Put them into the preserving kettle and to every four quarts berries, allow 3 pts. of water and 12 sour apples, quartered and cored. Boil slowly, until apples and berries are soft, then turn into a jelly bag and drip, being very careful not to squeeze it or the jelly will not be clear. Boil the juice 20 minutes; skim and measure, and to every cup of juice, use a generous cup of sugar. Boil until it jellies, which will sometimes take 20 minutes. Pour into tumblers and after three or four days cover with paper.

Farmers Live Well

Some one has said, "Think of a furnace in a farm house," another said, "I never saw a base burner in a farmer's sitting room." Now, what I wonder is, whether or not some of these people do not live neighbor to that old lady, who, when she heard that Christ was dead, exclaimed, "Ha, is He dead? We are behind the mountains, we don't get any papers, and I hadn't heard about it."

True we don't all enjoy like privileges, nor are we surrounded by like circumstances. Here in Welland County, Ont., a furnace in a farm house is no uncommon thing, while base-burners are the rule. I can count within a radius of five miles of my home, seven residences with furnaces, and we have taken another progressive step by having a telephone line. Within a mile six residences have a telephone. Our lines extend into the city to a central station connecting us by other lines with the business places and residences in the city, and village and country round about. A few farmers have built their own water-works for their farms. Now do not say, "City Suburbs." No, for these homes are five to eight miles in the country. All we want is a little more money and free mail delivery. Land is good and well tilled; large farms are fast giving way to small ones, 100-acre farms are growing scarce; farmers in general live well, and keep good stock, to which the good houses and barns dotted over the country testify.—A Countryrhdru the country amply testify.—A Country Woman.

Buy Good Reading

"Some farmers claim that they are too poor to subscribe for good farm papers or to buy books on agricultural subjects," said Mr. N. G. Somerville, of Brockville, Ont., at a dairy picnic in Victoria County, Ont. "Such men," continued Mr. Somerville, "should sit down for a little while and carefully consider their situation. If they will do this they will be almost certain to find that there is some branch of their farm work to which they are not giving the attention that it deserves. Were this department of the farm to be given more attention it would bring in more money."

"Such men should give their boys and girls a chance. They should tell them that if they will look after this work they can have the money they make out of it. If the boys and girls can be induced to read good literature it will help to keep them on the farm. Often we find the boys loafing at the country store, or perhaps at the bar room, or attending some raffie. We ought to have more church socials, more public libraries and debating societies to interest the young people and to surround them with good influence."

Jelly Bag

I have a jelly bag which has proved a great convenience during the fruit season. It is made of wide flannel, is cone shaped with a wide hem at the top through which a wire is slipped, holding the top in place. When the cooked food is removed from the stove, I press it as fine as possible with a wire potato masher, then throw it into the bag which is hung on two hooks on the lower side of a pantry shelf, with a stone jar beneath it to catch the juice. By the next morning the fruit will have drained dry, without any further pressing.—Country girl, Halton Co., Ont.

To get dust out of crevices in window-sashes, baseboards, and so forth, when cleaning house, try using a paint brush of good size. A hidden store of dirt will reward your efforts, for a cloth cannot reach all the corners.

The Sewing Room

Patterns 10 cents each. Order by number, and size. If for children, give age; for adults, give bust measure for waists, and waist measure for skirts. Address all orders to Pattern Department.



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Heat is a quick relief, as well as a sure cure, for neuralgia. Several folds of flannel, heated with a flat iron, will often stop the pain, without the aid of medicine. Bars of heated flour, salt or sand, are often helpful.

Oilcloth may be improved by rubbing it with a cloth that is moistened with kerosene.

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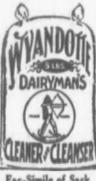
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