

Baked Bean Salad.—Take 2 cups cold baked beans, a little canned tomato or catsup, 3 tablespoons vinegar, 6 tablespoons salad oil, $\frac{1}{4}$ teaspoon mustard, pepper to taste, $\frac{1}{2}$ teaspoon onion juice. Mix the oil, vinegar, mustard, pepper and onion juice well together, adding the oil little by little and beating well, then mix with the beans and leave 15 minutes before serving. If the salad oil is not liked simply mix the beans with any good salad dressing.

Beef Stew.—Take 1 carrot, 4 potatoes, 2 cups brown stock or gravy, 1 teaspoon onion butter or a little chopped onion, 2 cloves, $1\frac{1}{2}$ cups cold beef, 3 tablespoons cold cooked rice, pepper and salt to taste. Quarter the carrot, cut the potatoes in pieces an inch thick and parboil in a little water, then drain the water off. In a saucepan put the gravy, the sliced beef, the carrot and potatoes, rice and seasoning. Let simmer very slowly, closely covered, until done. Serve on a very hot platter.

Soft Molasses Gingerbread.—Half cup sour milk, $1\frac{1}{4}$ teaspoon soda (level measurement), $\frac{1}{2}$ cup butter, 1 cup molasses, 1 egg, 2 cups flour, 2 teaspoons ginger, $\frac{1}{2}$ teaspoon salt. Cook the molasses and butter until they boil. Take from the fire, add the soda, and beat hard. Next pour in the milk, the beaten egg, and the dry ingredients, mixed and sifted. Bake 15 minutes, filling the pan two-thirds full.

Cornmeal Griddle Cakes.—Two cups cornmeal, 2 cups sour milk, 1 egg, 1 tablespoon whole wheat flour, 1 teaspoon soda. Sift the dry ingredients, beat the egg, and add to it the milk and soda dissolved in a tablespoon of water. Make all into a batter, beat thoroughly and bake at once on a hot greased griddle. Serve very hot, with butter and syrup and jam.

Bread Pudding.—One pint stale bread, 1 quart milk, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup raisins, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt. Pour a very little hot water over the bread and let soak until soft, then add the other ingredients and bake very slowly in a moderate oven. Serve with cream and sugar. For a change the raisins may be omitted and the grated rind of a fresh lemon used instead.

Baked Apple Dumplings.—Make good pie crust, roll as for pie and cut into rounds the size of a small plate. Pare and slice fine one small apple for each round. Lay the apple on the crust, sprinkle with sugar and nutmeg, turn the edges of the crust over the apple and press together. Brush over with milk and bake in a hot oven for 20 minutes. Serve with cream and sugar.

Sugar Cookies.—One cup sugar, $\frac{1}{2}$ cup butter, 2 tablespoons milk, 1 egg, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 teaspoon lemon extract, flour enough to roll. Beat the butter, sugar and egg together, add the milk, sift the cream of tartar and soda into the flour dry. Mix all well together and roll.

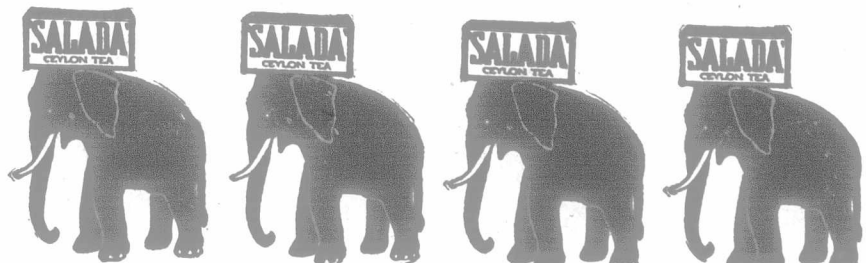
Spider Cake.—Two cups flour, $\frac{1}{2}$ cup lard, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 teaspoon salt. Sift soda, salt and cream of tartar with the dry flour. Rub in the lard, then mix with water into a soft (quite soft) dough. Press out to the size of the spider. Have the spider hot and well greased, lay on the cake and cover. Bake ten minutes on one side, then turn and bake ten on the other. This can be made on the back of the stove instead of in the oven, if preferred. Serve very hot, with butter and jam or honey.

About The Country Life.

EDITOR "THE FARMER'S ADVOCATE":

I have just been reading an article in The Advocate of Oct. 26th entitled "What a City Woman sees in the Country," and would like to protest against some of her statements.

She does not approve of her neighbors methods, well, maybe her neighbors do not approve of her methods, it strikes me it is a case of "Oh, had some power the gift tae gie us Tae see oorselfes as ithers see us!" Now, I would like to know in the first place what benefit does she think would the country people get if they and the city people did "get together" as she calls it? In the second place. How does she know that the farmer does not love nature? Well I am going to give you an instance or two in my own experience, that will show that they do take note of the beauties of nature. But first let



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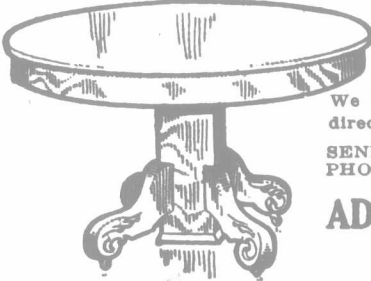
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me tell you that my husband is a country man, and has lived in the country all his life.

One beautiful October night, the children were all asleep and I was sitting in the cosy kitchen sewing. The good man was at the barn attending to the comfort of the horses. By and by I heard him come towards the house whistling cheerily. He opened the door far enough to admit his head and said, "Come out and see the Northern Lights; they are beautiful to-night." Of course I went and they were worth going to see. Or, on a summer day when there is a rainbow, he will call, "Mother, send the kiddies out to see the pretty rainbow." Now if one country man takes note of the beauties of nature, why not others? But they do not talk about those things to everyone.

Where does the writer of that article live? For she asks why do farmers not have gardens? Well we do; the farmers in our part of the country almost all have gardens, at least they grow vegetables, though some of them, ourselves among the number, grow them in rows in the turnip or mangel field. Last year we had all the radish, lettuce, cress, beans, carrots, cabbage, beets, cucumbers we could use, and in the fall we had a barrel of onions for the winter. We grow our own tomato, cabbage and celery plants. Of course this year the vegetables did not do so well on account of the wet spring. I beg her pardon, but the country people, as a rule, do not live on "pork potatoes and pie." I have eaten the most delicious dinners in farm homes.

The country people keep modern in dress with the aid of the catalogues, do they? Well I guess not. Quite a number in this locality employ a tailor and those who do not, get a good dressmaker. But buy ready made, Oh, no! She says they scraped and sprayed their trees. Well what else had they to do? Two women with nothing to do but keep house for themselves needed to scrape trees, hoe vegetables or do some such thing for exercise. If they had a sturdy boy of eleven months to look after they would not worry whether the kitten slept in the wood pile, or on the ridge board of the shed, like Peter McArthur's turkeys.

How much does the average city woman know about modern sanitation or kitchen chemistry? Or how does the city woman know whether the country woman knows those things or not? Really I am surprised that she would admit that anyone in the country could teach her anything but she was going to learn to make apple butter. Truly if that city woman had not made me so "het up" I should have had a good laugh.

I am going to give her a piece of advice and then, I am through. That city women had better travel through the country some and then some more before she undertakes to publish statements about country people as a class, what she wrote may be true about the people in her neighborhood and still not apply to country people in general.