

THE COOK'S CORNER

Read in your favorite recipes, for publication in this column, requires that the recipe be original, and will be repaid to, as soon as possible after receipt of your Cook's Corner Editor for two new yearly subscriptions at \$1.00 each. Address, Household, this paper.

OATMEAL BREAD

Four 3 cups of boiling water over 1 cup of rolled oats, add ½ cup molasses or sugar, 1 tablespoon of lard, and 2 teaspoonful of salt. When lukewarm add ½ or ¾ cake of compressed yeast dissolved in a little lukewarm water, then add enough bread flour to make a firm dough, and knead. Let rise over night, then mould into two loaves, and when light bake about 1½ hours.

DRIED APPLE CAKE

Soak two cups dried apples over night. Drain off water, chop fine, and cook in two cups molasses until thick. When cool add 2 cups sugar, 2 teaspoonful of cinnamon and allspice, 1 teaspoonful cinnamon, 1 cup shortening, 2 cups sour milk, with 2 level teaspoonful soda dissolved in 1 cup flour to make a stiff batter. This is an excellent recipe, and makes four large loaves.

CHERRY DESSERT

Press sufficient rich, stewed cherries through a sieve to make 1 cup pulp. Add 1 cup thick whipped cream and a large spoonful of ripe pitted cherries. Flavor with a few drops of almond extract. Put in a mold, cover securely, and pack in ice and salt for 3 hours.—M. F. Smith, Welland Co., Ont.

BLUEBERRY CAKE

To 1 cup milk add 1 cup sugar, 2 cups berries, 4 cups pastry flour, 1 egg, 1 tablespoonful butter, scant ½ teaspoonful soda, and ½ teaspoonful cream tartar. 1 use raspberries, blueberries, or huckleberries with this, and sometimes make a sauce and serve as a pudding. It is very nice eaten hot, with butter on it.—Mrs. S. D. Bacon, Hastings Co.

BATTER SHORTCAKE

To 1 egg add ¼ cup sugar, butter size of an egg, 1 cup sweet milk, 2 teaspoonfuls baking powder, and 2 cup of flour. This is fine for strawberries, raspberries or currants, and is so little trouble to make, as it is a batter.—Mrs. A. W. Waterloo Co.

SPICED CURRANTS

To 7 lbs. washed and drained ripe currants, add 5 lbs. brown sugar, 1 pt vinegar, 3 tablespoonfuls cinnamon, and 2 tablespoonfuls cloves. (Tie the spices in a cheesecloth bag.) Bring to a boil, then cook slowly for 1½ hours. Put up in jars and store in a cool, dark, and dry place. Nice with cold meats and game.—A. Grant, Peterboro Co., Ont.

Convenient Kitchen Sink

In nine out of ten, the kitchen sink has not sufficient accommodations for the dirty dishes, the dishpan, and space to set the dishes when washed. The cuts shown herewith

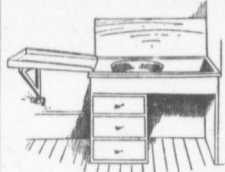


Fig. 1.

suggest a way to increase the space that is given these. Figure II. shows a board about two feet long, with side pieces on three sides, and the bottom followed a little along the middle. Into this the dish drainer that is shown in the same figure, fits. One end may be placed upon the end of the sink while the other is

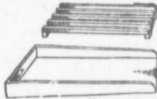


Fig. II.

supported by a swinging arm, or bracket that is fastened to the wall, this end being a little higher than the other, so that the drip from the dishes may run down into the sink. The dishes on being wiped are set upon a table, or into a closet near at hand. When this draining board is not in use it can be set away beneath the sink, and the supporting bracket turned around against the wall, out of the way.

Apple Trees Free

What boy or girl on the farm would not like to have one or two nice apple trees all of their own? If you will simply send us one new yearly subscriber for this paper at \$1 a year we will send you free of cost the "Boy's Delight Apple Tree." This tree is an exceptionally fine dessert variety, and ripens about the 15th of September to the middle of October. It resembles the Fameuse in color of flesh. The apple is sweet and of excellent quality. It is quite a new variety, and is a seedling of the Snow.

For five new subscribers at \$1 each, we will send you six of these trees free of cost. Try and secure a club of five subscribers, and start an orchard for yourself. Send all subscriptions to The Household Editor, The Canadian Dairyman and Farming World, Peterboro, Ont.

Fruits on the Farm

Nowhere is there greater need for a generous supply of fruit than on the farm, where the diet is apt to be restricted in variety because of the distance from the markets. Every farmer should raise a generous supply of the kinds of fruit that can be grown in his locality. Wives and daughters on the farms should find pleasure in serving these fruits in the most skillful and tempting form. There are a large number of simple, dainty desserts that can be prepared with fruit and without much labor. Such desserts should leave the pie as an occasional luxury, instead of allowing it to be considered a daily necessity.

In the season when each kind of fruit is plentiful and at its best, a generous supply should be canned for the season when both fruit and fresh vegetables are scarce. A great deal of the fruit should be canned with little or no sugar, that it may be as nearly as possible in the condition of fresh fruit. This is the best condition for cooking purposes. A supply of glass jars does cost something, but that item of expense should be charged to future years, as, with proper care, the breaking of a jar need be a rare occurrence. If there be an abundance of grapes and small, juicy, fruits, plenty of juice should be canned or bottled for refreshing drinks throughout the year. Remember that the fruit and juice are not luxuries, but an addition to the dietary that will mean better health for the members of the family and greater economy in the cost of the table.

FRUIT FOR THE MARKET

If the supply of fruit is greater than the farm needs it may be made a source of income by sending the fresh fruit to the market, if there is one near enough, or by preserving, canning, and the making of jelly for sale. To make such a venture a success, the fruit and work must be first-class. There is a magic in the word, "Home-made," when the product appeals to the eye and the palate; but many careless and indolent people have found to their sorrow that this inferior goods has no magic enough to float their goods on the market. For first-class home-made products, there is a market in all large cities. All first-class grocers have customers who purchase such goods.

To secure a market get the names of several first-class grocers in some of the large towns. Write to them, asking if they would be willing to try a sample of your goods. If the answer is favorable, send samples of the fruit to the dealer. Enclose a box with the fruit inclose a list of the articles sent, and the price. Write your name and address clearly. Mail a note, and a duplicate list at the time you send the box.

MARKING A PROFIT

Fixing the price of the goods is important. Make it high enough to cover all expenses, and give you a fair return for your labor. The expenses will be the fruit, sugar, fuel, jars, glasses, boxes, packing material, wear and tear of utensils, etc. transportation and commission. The commission will probably be 20 per cent. of the selling price. It may be that a merchant will find your prices are high, or too low for his trade, or may wish to purchase the goods outright. In any case it is essential that you estimate the full cost of the product, and the value that you place on your labor. You will then be in position to decide if the prices offered will compensate you for the labor and expense. Do not be tempted, however, for the sake of making a little money, to deprive your family of the fruit necessary to their health and pleasure.

The Sewing Room

Patterns 10 cents each. Order by number, and also. If for children, give age; for adults, give bust measure for waists, and waist measure for skirts. Address all orders to the Editor, Household, this paper.

BATHING SUIT, 5783



This bathing suit is made with separate pieces, and the pieces are so arranged as to produce the contour of the lines at front and back. Finish can always be varied, and the hem and bands of the same are quite attractive, or braided can be used.

The suit is made with blouse, bloomers and skirt. It is slightly open at the neck, allowing perfect freedom of movement at that point. The bloomers are comfortably full, and are drawn up by means of elastic at the knees.

Material required for the medium size is 5 yds 27, 27, 27, 40, or 5 yds 55 in wide, 1 yd 27, 27, 40, and 42 in bust, will be mailed to any address on receipt of 10 cents.

ELEVEN GORED SKIRT 5811



The many gored skirt that flares at the bottom and edge is a favorite. It is graceful and generally becoming.

Material required for medium size is 12½ yds 27, 27, 27, 40, or 13 yds 55 in wide. The pattern is cut for a 22, 24, 26, 28, 30 and 32 in waist, and will be mailed on receipt of 10 cents.

TUCKED OVER BLOUSE WITH GIRLDE, 5845



Over waists not always considered in vogue, but appear to take on a new prominence of life with each incoming season.

Material required for medium size is 2 yds 21 or 24, 1½ yds 27 or 1 yd 44 in wide, with 3 yds of bandings, ½ yd of silk for girde.

The pattern is cut for a 32, 34, 36, 38, 40 and 42 in bust, and will be mailed on receipt of 10 cents.

ONE-PIECE HAT 5828



The hat that is truly a washable one is the most practical of any, and has a certain dainty charm that renders it extremely effective. This one can be opened out flat and laundered without the least difficulty.

The pattern is cut for one piece, that is to say, the crown and the full brim are cut as one. There is a casing applied round the crown, and in this casing tapes are inserted that draw the fullness up to the size of the head, and which allow of laying the hat out perfectly flat when cleansing is necessary. The ribbon is simply passed round the crown and in any way that fancy may suggest.

Material required is 5 yds 27 in wide, when one brim is used, and when two brims are used, 6 yds of 44 in width and 3 yds of ribbon for the bow and band. The pattern is cut in one size only, and will be mailed to any address on receipt of 10 cents.

WHY IT DOES NOT BURN

Several weeks ago we told you why

WYANDOTTE, Dairyman's Cleaner and Cleanser

did not burn. This time we want to tell you why it does not produce that burning feeling like sal soda and lye. Before washing the tin cans, etc., you rinse them in cold water and then wash them with hot water. Why? Because you know how hot water, if used first, would set the milk sugars and butter fats. So it is with burning washing powders. They set the milk sugars and fats on the tin cans, separator, etc., instead of rinsing it off. Then, too, such burning washing compounds soon darken and discolor, and so the dishes will need to be washed again.

WYANDOTTE, Dairyman's Cleaner and Cleanser

contains no burning ingredients and will not discolor the tinne plates. It does not set the sugars and fats but removes them. It cleans and sweetens all utensils and machines used in the dairy.

Insist on your dealer or factoryman furnishing you a cleaning powder which contains no caustic soda, or burning caustic.

Insist on having a 5-lb. Sack of WYANDOTTE

Dairyman's Cleaner and Cleanser; a Perfect Cleaner.

The J. B. FORD CO., — Sole — Manufacturers, WYANDOTTE, MICH.

This Cleaner has been Awarded The Highest Prize Wherever Exhibited

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