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it does not give a penniless wife a cent. Really, I wonder why men bother about it, if it gives the wife nothing, and the men might sanction it just to please the women. It won't cost you anything and they might help to make more money for you. Women are very easily pleased. I know a woman who lived with a husband for eighteen years, and when her eighth child was born he came to her room and asked how she was. It was the first time he had done it since they had been married, and I cannot begin to tell you how pleased that woman was over that little kindness. So, if the women are not to gain anything, the men cannot lose anything by this law, and might as well help them to get it to please them. He says it will bring strife to a happy home. It will be the man who will raise the trouble if there is any, for a wife would never object to getting half after getting nothing. I would advise him to desert before the law comes in force. He says it gives the farmers a bad name. Does he deserve a good name—a man who would get the work out of a woman for years and then tell her nothing is hers, everything belongs to him and that she may go without a cent? Farmer, you are greatly mistaken if you think the farmers' wives are fighting for half of their possessions. They are fighting for equality and that is the only way they will get it, and if a man wants a wife merely to be cook and slave, he is no man

at all, and as our laws are all made by men I don't suppose there will be much improvement in it. The best way to settle it for the coming generation is for the girls to have a written agreement, giving them half of all possessions. This would let poor "Farmer's Views" out easy. But this man approves of home-steads for women. That, too, will be a help in the coming generation. We are told we can judge a man by what he says. That may be all true in everything but married life. There we judge by the way he acts. I am very sorry I could not do justice in answering this man, but I hope another pen than mine will take it up.

Trusting, dear editor, I have not taken up too much space and thanking you for the woman's page in THE GUIDE. As wives must keep quiet at home THE GUIDE gives them a chance to express a thought in public.

"JUST A WOMAN."

AN APPETIZING LUNCHEON

Just the Right Sort for a Warm Summer Day

- *****
- * Tomato Soup *
- * Cold Sliced Tongue *
- * Salad *
- * Olives Sweet Cucumber Pickles *
- * Bread and Butter *
- * Ice Cream or Custard *
- * Cake *
- * Coffee *
- * Candy *
- *****

It is feared that the friends who have written to Fireside for luncheon or tea menu cards will have grown tired waiting for them, but in conformity to the old adage, "Everything comes to him who will but wait," here at last is the menu card.

Those who wrote did not state just what sort of function they wished the card for, whether formal or informal, simple or complex, whether a noon luncheon or a five o'clock tea. This is to be regretted as one can only make a guess at what will suit, and if the number to be catered for were mentioned the approximate quantities could have been given also and save the caterer or hostess figuring that out for herself. The card given is intended for a noon luncheon for ten persons.

Tomato Soup

Take one can of tomatoes, put through a colander or wire sieve to remove the seeds. Bring to a boil in 3 or 4 quart granite dish. At the same time heat a quart of milk. When both are at boiling point stir into the tomatoes a small level teaspoon of soda. Allow a half minute to effervesce and add the hot milk, stirring briskly. Add about 4 tablespoons of soda biscuits or fried bread crushed finely with the rolling pin. Serve at once. Let the meal be ready before making the soup. It only takes a very few minutes to make and should be served promptly.

Cold Tongue

Take a beef tongue weighing from 3½ to 4 pounds, wash carefully and boil 4 or 5 hours. Longer if necessary. Be sure that it is thoroughly cooked. When done, while still hot, peel carefully and trim if necessary. Roll and tie with cord so that it will be circular in form when cold and retain that shape when the cord is removed. Garnish with lettuce, parsley, celery or even shredded cabbage. The spring growth from old cabbage heads might be used failing other garnishings.

Slice from the top (which will really be the edge) of the tongue, when each slice will be seen to consist of a strip from the

root to the tip. Slice as thinly as possible and serve one slice for each plate. Be particular to boil the tongue in well salted water.

Vegetable Salad

Boil eight medium sized potatoes with the skins on in well salted water. When done drain and let cool, peel and slice evenly quarter inch thick, cross-cut slices into even cubes. Drain a can of peas. Gently toss the peas and potato in a large bowl. Add mayonnaise dressing to taste (potatoes take a liberal supply.) Turn the whole into a salad bowl. Garnish with ripe tomatoes, sliced thinly and ranged round and partly below the surface, or sliced hard-boiled eggs.

Burnt Leather Cake

Place 1 cup brown sugar in granite pan over fire; stir till it smokes. Remove and add ½ cup boiling water. Stir till it becomes the consistency of molasses. Cream ½ cup butter and add gradually 1½ cups white sugar, 1 cup water, yolks of 2 eggs, 2 cups flour. Beat 5 minutes, add 3 tablespoons of the syrup, 2 teaspoons baking powder in ½ cup flour, whites of 3 eggs, and vanilla to taste. Beat all together, not too lightly. Bake in two tins. Use a mild jelly for filling and ice with a frosting made with a heaping desert spoon of butter, one of milk and enough pulverized sugar to make a thick paste. To this may be added the remainder of the syrup to give it a browned flavor.

This is a very fine cake and well worth the extra trouble in the making.

Brown Betties or Rocks

1 cup butter, 1½ cups brown sugar, ½ cup flour, 3 eggs. ½ teaspoon soda in 2 tablespoons hot water, 1 cup chopped nuts or chopped raisins, or ½ cup of each. Drop on buttered paper. This will make nearly 3 dozen little cakes. The paper may be put in large bread pans and all the cakes cooked at once. Be careful not to cook too long.

Cocoanut Cream Candy

Boil about 3 cups of granulated sugar and 1½ cups water in a saucepan till it threads. Pour into two large buttered plates and let stand perfectly still till cool. Add ½ cup chopped nuts and a few drops vanilla to one portion and mix rapidly with the hands till creamy. Then spread in the bottom of a buttered pan and pack down with the finger. To the other half add vanilla and ½ cup shredded cocoanut and repeat the process. Pack in on top of the other half and sprinkle cocoanut on the top. The buttered dish should be ready before the candy is mixed for the work must proceed rapidly to avoid crumbling. This candy may be made a couple of days before required. Cut in small squares and serve in bon-bon dishes.

Custard

Four tablespoons prepared corn, 2 quarts of milk, 4 eggs; heat the milk to near boiling and add the prepared corn previously dissolved in a part of the milk, then add the eggs well beaten with 8 tablespoons of sugar. Let it boil up once or twice, stirring constantly, and flavor to taste. Pour into cups into which have been put a drop of milk to prevent sticking, and two or three preserved cherries. Let stand in a cool place to set. Serve with whipped cream.

Laying the Table

Perhaps in addition to recipes for the various dishes mentioned, a word about laying the table will not be amiss.

When the careful housewife contemplates a luncheon, she overhauls her table linen and puts it in exquisite condition, both cloth and napkins. In the ironing the cloth has but two creases ironed in it, one lengthwise and one crosswise. For the rest, it is lightly folded so that no more creases will show when spread. Napkins or serviettes are also creased but twice with the iron.

The dishes, glasses and cutlery will be thoroughly washed and well polished. She will if convenient have cut flowers for the centre of the table. Failing this a pretty blooming plant or fern in an attractive dish. Her rooms generally will be thoroughly aired and dusted, the furniture rubbed, not with those horrible varnishes, but with old linen or very fine worn woolen cloths, large enough to make a big handful and rubbed and rubbed. The satisfactory results will appear. The furniture should be kept away from the walls if possible in arranging the rooms. Light and airy curtains should drape the windows.

Cloth and Napkins

To lay the table. A thick under cloth

should be used first; then spread the white cloth, taking care to have it perfectly true all round. Lay the bread and butter plates, with a napkin upon each, to the left of each guest, place one fork to the left, two knives (one dinner and one butter) one soup spoon, one ice cream or custard spoon and one coffee spoon in the order named to the right of where the luncheon plate rests, and in front of it a glass of iced water.

The olives, sweet pickles, salted almonds and butter (in balls on tiny prints) may be laid on the table in small fancy dishes, just here and there, so that guests can reach them with little or no handling. The bread, both white and brown, might be baked in those 3x4x10 inch cake or bread tins, if one has not the regular cigar shaped covered tins.

The whole loaf should be cut into 1½ inch slices, leaving a tiny piece of crust on one side of the loaf uncut. This uncut crust will hold the whole loaf into shape almost as though it was not cut at all. Lay lengthwise on an oblong bread dish (if you have one). Each guest will pull her slice off for herself.

erving the Repast

If the hostess sits at table and serves, the cold tongue could be placed to her right in front and the piles of plates to her left near her edge of the table. A large serving fork will be needed. The soup had better come piping hot from the kitchen after the guests are seated. No biscuits are served with this soup. When the soup bowls are taken away the hostess hands round the meat, or it too can be brought ready served from the kitchen, like the soup, in which case the salad should come in the same way; but when these dishes are nicely made and daintily garnished, it is a pity not to have them on the table where they can be seen.

Cakes and Candy

When the meats and salad course is removed, the cakes and candy are brought and placed upon the table in the usual way. The ice cream or custard is brought in the individual dishes, and, last of all, comes the coffee, served clear with a couple squares of lump sugar laid in the saucer and the cream is handed round, or cream and sugar may be handed round together.

Any housekeeper who feels nervous about making a lot of new dishes all at one time for strangers would do well to try one at a time just for her own family till she gets confidence. Everything mentioned here is simple as possible except the burnt leather cake, but it is excellent and worth the trouble.

Is there someone exclaiming at the simplicity of the repast? Quite so, madam, simplicity rules today and hence digestion thrives. The back breaking lemon pies and tarts that stick to the pans or run their little hearts out to burn on the oven shelves every time you expected "company," and the fried cakes that perversely soaked up quarts of grease for no reason whatever other than to expose your super-efforts often superlative cookery; the pound for pound fruit cake that firmly refused to budge in the middle, but rather retreated, sad and lifeless and sticky, a hilly circumference of less doleful dough bordering its edge, are, one and all, relegated to the limbo of painful memories and return but rarely to the tables of the hour. Who hasn't had these experiences? Who wishes to repeat them? Womenkind will be grateful that saner systems of cookery prevail.

A man is bound to keep faith with you if the forfeit is large enough—and your power to collect indisputable.

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