

buttered rolls and sandwiches are served, and may be eaten with the tea or lemonade from the adjoining booths. Booth 7—Pumpkin pie and pielets are sold at the Pie Booth, to be eaten "on the premises" or taken home as desired. Booth 8—Here a corn-shelling bee works up some excitement. A dozen contestants, who pay 5 cents each for the privilege, are given an ear apiece, and, at a signal, begin to rub off the corn. The first to shell exactly 100 grains and no more, wins the prize—a pumpkin pie. Booth 9—Here an immense pumpkin made of yellow cotton is filled with small parcels, and, for 5 cents, one is permitted to fish for one with a line and hook. Of course, it must contain something funny.

While all these are in full swing a shadow pantomime may be going on at one end of the hall, witches, cats, headless men, etc., passing across the screen (a suspended sheet) with ghostly effect. Or a pantomime witch-play in three acts may be carried out with shadows.

Now, after such a social as this your company will not be likely to go home with much money, but there will have been a "good time" and, no doubt, the money will go to the Red Cross or some other good cause.

Home made Cheese.

Mrs. R. D., Huron Co., would like to know a sure method for making home-made cheese. I have several methods in my books here, but would prefer to hear from someone who has actually made the cheese herself. Will someone kindly answer?

Seasonable Cookery.

Pepper Relish.—Cut 6 red and 6 green peppers (the large kind) in halves lengthwise and remove seeds and stem ends. Add 6 peeled onions and put all through a meat chopper. Put in a saucepan, cover with boiling water and let stand 5 minutes. Drain and add 1 cup sugar, 2 tablespoons salt, 1½ cups vinegar. Bring to boiling point and simmer 20 minutes. Store in glass jars.

Baked Rarebit.—Cut 1 lb. soft, mild cheese in thin slices. Add 2 tablespoons melted butter to 2½ cups stale bread-crumbs, and season with salt and pepper or paprika. Sprinkle a layer of the crumbs in a buttered bakingdish, then cover with one-third of the cheese, then put on more crumbs and continue with alternate layers until the dish is full, crumbs on top. Beat 3 eggs slightly and add 1½ cups milk and pour over mixture. Bake in a moderate oven 25 minutes and serve at once.

Columbia Pork Chops.—Take rather thick pork chops and remove some of the fat. Skewer the tenderloins on to the chops. Place in a shallow pan, season with salt and pepper, and sprinkle the top with dried breadcrumbs. Pour in boiling water to half depth of chops, cover closely, and bake in a slow oven 1½ hours. Remove the cover, put buttered crumbs on top of each chop and bake brown. Serve on a hot dish, garnished with parsley, and with or without tomato sauce.

Cocoonut Rice Pudding.—Wash the rice and put it in water, using 1½ cups to ½ cup rice. Stir in ½ teaspoon salt and place, closely covered, over the fire. Boil until most of the water is absorbed. Add a little more water, 2 tablespoons butter and one or more tablespoons dry cocoonut. Mix well with a fork. Cover closely and set on the back of the stove where it can steam but not boil. When the liquid is all absorbed turn the rice into the pudding dish, add sufficient milk, a beaten egg, and sugar to taste. Stir and bake in a moderate oven until the custard is set. Serve very hot. This is good either for dessert or a hot supper dish.

Graham Pudding.—One cup sweet milk, 1 cup molasses, 1 cup stoned raisins, 2 teaspoons soda dissolved in 1 tablespoon water, 1 teaspoon cinnamon, ¼ teaspoon cloves, 2 cups Graham flour. Steam 3 hours. All the measurements are level.

The Scrap Bag.

Burn Old Flower Stalks.

Pull out all old flower stalks, squash vines, etc., and burn them. They may harbor small cocoons and fungous diseases that may give trouble next summer. It is also well to work up the soil and, if it needs it, dig in some manure. The mellowing effects of winter will then have it in good condition for next year's growth.

Winter Protection.

Just before severe winter weather sets in put a covering of leaves over roots that require winter protection, and bind straw or sacking about shrubs and over vines that are not perfectly hardy. Also put a mulch of manure about heavy feeders such as roses and rhubarb.

Cleaning Liquid for Colored Silk.

The following is a simple, inexpensive liquid which may be used for cleaning colored silk blouses without fear of spoiling them. Grate two fair-sized raw potatoes into a pint of water. Strain the mixture through a coarse sieve into another vessel holding the same amount of water and let the second liquid stand until it has thoroughly settled. Pour off the clearer part of the liquid and rub or sponge your garment with it. Then wash the article in water, dry and iron it. The thick sediment left after the settling can be kept and used to clean thick fabrics, such as carpets and heavy clothes.—Sel.

Measurements in Cooking.

Nowadays in practically all recipes level measurements are required. For instance, if a cupful of flour is called for it should be levelled over the top with a knife; a teaspoonful of soda or baking powder calls for the same. In old recipes a rounded teaspoonful of baking powder was usually understood, that is rounding as much above the spoon as the spoon rounds underneath, or equivalent to 2 level teaspoons. The following directions may be useful:

One tablespoonful equals 3 level teaspoonfuls; 1 cup equals 16 level tablespoonfuls; 1 standard cupful equals 1 half pint; 1 pint equals 2 cupfuls; 4 cupfuls equals 1 quart.

Vegetables in Winter.

Be sure that winter vegetables are kept in a cool, dry place. They should be dried before storing. Carrots, beets and turnips will keep very nicely packed in dry earth or sand. Often vegetables shrink because they have not been perfectly ripe when gathered. If quite ripe the skin, on either fruit or vegetables, forms a comparatively impervious covering, through which but little moisture can escape. If not well ripened the moisture passes through and the crispness is gone.

The following very useful hints have been taken from Mrs. Abel's bulletin on "Care of Food in the Home," issued by the U. S. Dept. of Agriculture:

Keep potatoes in a cool, dry, dark place. Do not allow sprouts to grow in the spring.

Pumpkins and squash, to keep well, must be thoroughly ripe. Keep them on a shelf in a dry cellar, well separated from each other, and from time to time dry them off with a cloth.

Cabbages may be placed in barrels, roots uppermost.

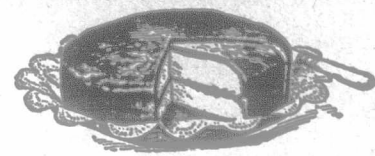
Celery should be neither trimmed nor washed, but packed, heads up, in long, deep boxes filled with dry earth. (Do not let the earth get into the hearts.)

Tomatoes may be kept until January if wiped dry and placed on straw-covered racks in the cellar. They should be firm and full grown, not yet beginning to turn. As they ripen take out and use. If any should become soft or decayed remove them at once. (Decaying fruit or vegetables will infect those in contact with them.)

Keep choice apples or pears wrapped separately in soft paper.

Cranberries, after careful looking over to remove soft ones, are placed in a crock and covered with water. A plate or round board placed on top and weighted keeps the berries under. The water should be changed once a month.

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