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Hints for the Kitchen

Our New Cook Book

We desire to publish some time in the near future, a Cook Book, which will be distributed among the readers of our paper. Kindly send in any and all recipes you wish to have published in the Cook Book, to the Cook Book Editor, Canadian Dairyman and Farming World, Peterborough, Ont.

EGG SANDWICHES.

Egg sandwiches, nice for the school lunches can be made by boiling hard, one egg for each person. Pulverize while hot, add salt to taste, half teaspoonful melted butter, and one large pickled cucumber, to each egg. Chop fine and mix well together, then spread on thin, well buttered slices of brown, or Graham bread.

READ AND PRUNE PUDDING.

Put 1 lb. of prunes to soak in warm water in the morning, letting them soak all day. Butter a baking dish

and put in a layer of stale bread cut in thin slices and slightly buttered, then a layer of prunes, with stones removed, and so on until the dish is filled. The last layer must be bread. Beat up two eggs with $\frac{1}{4}$ cup sugar, add 1 pt. milk and pour over the bread and prunes. Bake one hour.

FRUIT TAPIOCA.

This simple dish is as nice as it is easy to prepare. Soak over night $\frac{1}{4}$ cup tapioca. In the morning, drain off the water, and place the tapioca in a double boiler with 4 cups hot water. Cook until quite clear and transparent. Then remove from the fire, and stir in 1 pt. of fresh or canned strawberries, raspberries, cherries, cut up oranges, or sliced apples. Sweeten to taste and serve either hot or cold, with whipped cream.

ORANGE CREAM.

Soak $\frac{1}{4}$ oz. gelatine in 4 table-spoons of cold water for 5 minutes, add 4 table-spoons of boiling water and stir over the fire until dissolved. Stir the yolks of 3 eggs with 3 table-spoons sugar to a cream and by degrees, add $\frac{1}{2}$ of orange juice and 1½ table-spoons of lemon juice and 1½ table-spoons of gelatine. Continue stirring until it begins to thicken, then add the whites beaten to a stiff froth. Rinse out a mould with cold water and sprinkle hard into it. Pour in the cream and set it aside in a cool place to harden.

USES FOR FROZEN EGGS.

At this time of the year we find several frozen or chilled eggs, which must be used or they will spoil. The yolks of such eggs being hardened by the chilling process, do not mix well with other ingredients in cooking. I find the best way to use them is to first put them in cold water and let them remain till the frost is out. Then remove them from the shell and rub them in dry sugar. I usually take a cup of sugar to two eggs.

If I do not want to make cake or doughnuts then, I moisten the sugar and eggs that have been mixed together. By adding to them a $\frac{1}{4}$ cup of sour cream, milk, or water. In this way you can keep the eggs for two or three days and have them ready to use at your pleasure. If you wish to make the eggs into a custard, or pudding, rub the sugar and eggs together before you try to whip the eggs, and thus avoid the little yellow lumps that will otherwise be found floating on top of the custard or pudding.

Of Interest to Children

ONE of the best ways of keeping a little girl contented in her home life is to get her interested in some sort of work. A good suggestion made by one wise mother we know, who has been successful in keeping her little girls contented at home, has been to keep the girls busy collecting pieces of fancy silks, velvets, satins, etc., from her aunts, cousins and all her little friends, out of which they are now making a quilt. This is to be a souvenir of their childhood. All the sewing, and arranging of the pieces, is done by these little girls, their mother giving them advice only when they solicit it of her.

They each take much interest in their quilts, even more so than they ever did with dressing their dolls and they will spend whole afternoons when the weather is too bad to go out, in contriving and planning for their quilts, which years from now will be a pleasing memento of their childhood.

It is a good plan to accustom children to arrange for little family gifts at the different gift seasons of the year, such as Easter, Christmas, birthdays, etc. Let them make the gifts themselves if possible, and plan and arrange for them entirely. Both the planning and the execution of the work will be helpful to them in many ways, besides giving them employment during those idle moments when, as with the older people, time is apt to "hang heavy on their hands."

Observation has taught that children at a very early age, like to be responsible for things. The earlier they are allowed to assume this responsibility, the easier it will be for them later on, to take up other duties, that they may be called upon to take upon themselves.

His Sad Sensation

Bertie had risen to all the bravery and dignity of sleeping alone, and occupied a snug little bedroom adjoining that of his parents. One night, unmistakable cries of misery issued from his little bedroom. Papa and mamma both rushed into the bedroom of the hitherto brave five year old Bertie, and in tender tones asked what ailed him.

"Oh, I am in such mis'ry," he wailed. "Better get some hot water cloths and apply them at once," suggested the anxious father. Away sped mother to light the little lamp and prepare hot water that was to relieve Bertie's misery.

"Now where is the pain, dear?" she asked, returning with hot water, liniment, cloths, drops, etc. "Oh-h," he wailed, "I don't know." "Is it in your head, darling, or your chest?"

"I can't tell where it is," responded the patient. "Do you think it is diphtheria, pa," asked his anxious mother. "Tell papa where it hurts, pet."

"Well," he whined, "I was just lying here imagining."

Farm Help Wanted

A Manitoba farmer who could not get harvest hands put this sign on his fence: "Harvest hands wanted. Hired girl is a blonde and genial. Cabinet organ music in the evening. Pie three times a day. Three spoonfuls of sugar allowed with every cup of tea. Flannel and leather beds or leather divans at your option, for sleeping. Rising hour, 9 o'clock in the morning. Three hours' rest at noon. Come one, come all."

Teacher—"Johnny, what is a hypocrite?" Johnny—"A boy wot comes t' school with a smile on his face."

Pattern Department



6888 One-Piece Kimono

Small, Medium, Large.

5886 One-Piece Kimono.

This Kimono is tucked over the shoulders to give becoming fulness and can be made from almost every material that is adapted to the ordinary kimono or negligee. The kimono is made in one piece and the only seams are those at the under-arms.

The quantity of material required for the medium size is 8½ yards 24, 7½ yards 32 or 4½ yards 44 inches wide; or 6½ yards 24 or 23 if cut with a seam at the centre back, with 1½ yard of silk or 5½ yards of ribbon for the bands.

The pattern 5886 is cut in three sizes, small, medium, and large, and will be mailed to any address on receipt of 10 cents.



5882 Girl's Dress

8 to 14 years.

Girl's Dress 8 to 14 years.

A simple frock such as this one is available for so many occasions that its usefulness is almost without limit. In this instance the waist portion is simply banded with soutache between indicated lines to give chemise effect, but contrasting material could be applied over and the foundation beneath cut away if something a bit more elaborate is liked.

The quantity of material required for the medium size (12 years) is 6½ yards 24, 5½ yards 32 or 4½ yards 44 inches wide, 6 yards of wide braid and soutache according to width used.

The pattern 5882 is cut in sizes for girls of 8, 10, 12 and 14 years of age, and will be mailed to any address on receipt of 10 cents.

I have discovered that stewed prunes, pitted, spiced to taste with vinegar, cinnamon and cloves, sweetened and cooked to the right consistency, make a delicious spiced sauce to serve with chicken, turkey, or veal.—H.



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