Women's Institutes and their Work

The Woman's Institute a Necessity

While we must admit that the Women's Institute has apparently failed in some localities, with equal candor we must state that in the majority of instances it has progressto a wonderful degree

Where failure is prevalent, the fault lies not in the Institute movement itsell, but rather in the ladies or their local conditions. Many things may contribute to either success or failure, but frequently success may be obtained if an honest effort be made to locate the weakness of the organ-Some Institutes seem to know how to turn everything to a successful issue. Possibly much of their success may be attributed to thorough busimay be attributed to thorough business methods: Punctuality, topics well prepared, discussions and questions bearing directly on the subject, with special attention to the fact that no two lades are allowed to speak at the same time. By the exercise of a little task the President can oversome this chirculty, and the discussions of the control of the

interesting."

In many small towns, villages, and rural communities, people move in cliques, or meet only in their own church organization. If the Institute accomplished nothing else than the bringing of ladies to know and appreciate one another, it would be well worth all the time, energy and money expended on it. It has, however, done infinitely more than this. knowledge spread broadcast, of training gained in the exchange of ideas, of the development of womanhood and home life.

The Institute movement has come to stay and to leave its impress on the age. It fills a want such as no other organization has done, and we may add: "Success to the Women's Institute in all its undertakings."
ISABEL RIFE.

Waterloo Co., Ont.

Making and Baking a Cake

By Mrs. T. O. Brown, Member of S. Tarentorus Institute C. Algoma.

When about to make a cake gather all the materials together on your cabinet or table. See that you have enough dry wood on hand so that you do not have to mend your fire, when your cake is rising. This is where a

on not have to mend your fire, when your cake is rising. This is where a great many make a failure.

Carefully read over the recipe, grease the tins in which the cake is to be baked so that as soon as the batter is ready, it can be put into the oven without delay. Bed suct dripping may be used instead of butter for greating nursoes since it does

ter for greasing purposes since it does not burn so easily.

If the eggs are cold they whip far more easily and better than if warm. Add a pinch of salt to the whites. The yolkes and whites should be beaten separately.

Always sift the flour; eggs and rising material will have far more effect in less time on well sifted flour than on a compact mass of the unsifted material. A cup of flour pressed hard as in a sack or barrel, weighs much more than a cup of sifted flour. When fruit is to be added to the

cake batter, see that it is prepared before hand, so that it is perfectly dry by the time it is used. It is a good plan to wash and pick over the good plan to wash and pick over the fruit when it first comes from the grocer. Wash in hot water several times, then rince in cold water. The use of hot water first, makes the fruit plump, swelling it out, and it also kills any germs. Perfectly dried fruit should be added to the batter just before the last of the lour is stirred Turn the flower in the bowl, then the fruit, and stir both in together too thin. Therefore, when fruit is to be added to an ordinary recipe, add more flour than usual to give the batter sufficient body to support the weight of the fruit. Butter should never be melted but put in a warm place for a short time before using, if it is very

Now, first of all, the butter should be thoroughly creamed, then the measured sugar should be added. Sometimes only a very little butter

Public Taste Improving

Much greater attention is now-adays being paid to the interior decoration of homes. Striking and original effects are being sought for, and harmony of decoration is considered essential. Perhaps this will sidered essential. Perhaps this will account for the increasing popularity of metal in place of wood, plaster and wall paper for the interior of homes. Classified Metal Walls and Ceilings have many advantages over ordinary building materials. They are fire-proof vermin-proof, sanitary and washable. They are rich in appearance, and lend themselves to many handsome color schemes. There are designs suitable for the most expensive, as well as the more unpretentious, homes. Where Metal Walls and Ceilings are

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