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October

THE morns grow chill, and crisp with frost,

But thrill the veins like tonic wine The sky takes on a deeper blue,

The mountains stand out clear and fine.

The forests burn in gorgeous hues, The sumac flames along the wall, The hardy flowers bloom brave and bright, The lovely leaves begin to fall.

The birds are gathering for flight,

The young, elate, the old ones wise To go before the chilling snows, To nest and sing 'neath sunnier

skies.

The nuts are dropping in the woods, The golden hunters' moon soars high,

The sun turns daily toward the south. The waning of the year draws nigh. —Emma A. Lente in Farm Journal.

THE COOK'S CORNER

Conducted by LILLIAN CRUMMY

Butter Bean Pickles

AKE one peck butter beans, string, Cut and boil until tender in salted water and drain. Take six cups water and drain. Take six sup-granulated sugar, one small cup mus-tard, one cup flour, two tablespoons celery seed, three tablespoons tumeric, Boilt three pints white wine vinegar. Boil until thick, pour over beans, and seal. If maple vinegar is used, less sugar is required.

Worcestershire Sauce

Take twenty-four ripe tomatoes peeled, two onions, three green peppers, one cup vinegar, one cup sugar, two tablespons salt, two tablespoons ginger, two stablespoons allspice, two tablespoons cinnamon. Simmer for two hours, then strain, same as cat-sup. Add two teaspoonfuls of curry powder, heat again, and allow to boil for a few minutes. Pour into bottles, and seal. Chow-Chow

Two heads cabbage, two heads cauliflower, twelve cucumbers, six peppers, one quart small white peppers, one quart small white onions, two quarts green tomatoes. Cut into small pieces and boil until tender, then strain. Put two gallons vinegar, one-quarter pound mustard. one ounce cloves, two ounces tumeric, into a kettle. Let come to a boil, and pour over veretables. Sauer Kraut

Remove the outer leaves and cores of cabbages. Cut up finely and put down in a large keg or jar, with a sprinkle of salt between each layer, and pound down well with a wooden masher. When jar is full, place on top cabbage leaves and a double cloth weighted down. Let stand six weeks before using, being careful to daily remove the scum that rises by washing out the cloth, and cover in cold water. After six weeks pour off the liquid and fill jar with cold water. This makes sauer kraut nice and white Tomatoes Whole For Winter Use

The following recipe has been given to me recently, but as I have never tested it, I cannot vouch for its be-ing genuine. I wonder if any of our readers have tried it:

readers have tried it: Fill a large stone jar with ripe to-matoes, add a few whole cloves and a little sugar. Cover well with half cold vinegar, half water. Place a piece of flannel over jar, well down into vinegar, then tie down with paper. Should mildew collect on the flannel, it will not injure in the least. Tomatoes, it is said, can be kept in this way for a year. Mustard Pickles

Take six quarts cucumbers, ripe or "Say, stranger, which of you is E

green, six quarts onions and only flower mixed, and cut up and per away overnight, with slt between each layer. In the morning, drain off and press for two hours. Tha take desired quantity of vinegar, what you think will cover, and add six con white sugar. When the sugar one where and withdres of the sugar white sugar. When the sugar dis solves, add pickles, also one table spoon tumeric nowder mixed in cou vinegar, one-quarter pound mustard and teaspoon curry powder. Put in a cloth, and add cornstarch to thick to suit taste. Cook until tender. Spiced Tomatoes

To four pounds of large red tom toes, take two pounds good brow sugar, one pirt of cider vinegar, he ounce of cloves and half ounce stock cinnamon; stew all together in a preserving kettle until tomatoes an cooked; take the tomatoes out an put on dishes to cool, letting syrup go on simmering slowly the tomatoes are cold return them the the tomatoes are cold return them a the syrup for a little while; let the become cold before putting them is the jars. The syrup must be bail down as thick as molasses, and pen-ed cold over the tomatoes; tie the down with waxed paper.

... Using Canned Corn

Advantageously

MANY farm women nowadays, ca their own vegetables instead a buying from the grocer wha needed, as their city sisters do. Cas ning corn is practised by quite number, and while plain canned on makes a nice vegetable for use in the winter, the housekeeper who plans a have variation along this line is win Miss Oberlin, a cooking expert, he suggested a few tempting dishes h which canned corn can be put to go use. We quote below a couple d these recipes : Corn Chowder.

One quart hot milk, two tablespoor butter or drippings, four cups pour cubes, one small orion finely chopped one can corn, salt and pepper taste. Melt the butter, add the onia and cook slowly until soft. Cook the potatoes in boiling salted water un soft, drain, add the onions, milk, al and pepper, heat to boiling point I desired, two tablespoons of but may be added. Pour over tosse crackers or sources of toasted brai Baked Corn.

One can corn, one-half cup mile one-half teaspoon salt, two talk spoons butter, one-eighth teaspa pepper, one tablespoon sugar, an pepper, one tablespoon sugar, e era, Put corn through food chops add the milk, the well-beater, eg, i melted butter, salt pepper and sug Mix well, put int, a buttered bas and bake in a moderate o dish. until firm and brown. (The value this dish may be increased by addition of two eggs.)

Corn ovsters may also be made adding to the mixture prepared baked corn, two tablespoons of for and dronning the batter by the tak spoor ful into a frving pan contain hot fat, and frving until brown.

WHEN the late Senator Web first went to Colorado he a his brother opened a law d the in at Idaho Springs, under t name of "Ed. Wolcott & Bro. the partnership was dissolved. future senator packed his few as including a sign that had hung I

side of his office, upon a burro started for Georgetown, a min town farther up in the hills. Upon his arrival he was gre by a crowd of miners, who criti surveyed him and his outfit. On them, looking first at the sign hung over the pack, then at Wals and finally at the donkey, year





October 14, 1915

October 14, 1915

-----The Makers'

Butter and Cheese Ma department, to ask qu matters relating to che and to suggest subjects

Uniform Salt

REAMERY men, p Western Ontario, s trouble in securin trouble in securin alting of the output of ness. "This is a fac aking which we have that at the Dairy Statik it. B. A. Reddick, thu ar station told an edi and Dairy some time an estimates closely t at, which he should : acre to churn, if he we tarts to churn, if he w and has the granules of the temperature of his v properly adjusted, I can i creamery man should form salting. The c must know both the we test of his cream. From some the number of proure the number of po the case of skimming own for instance, we sample of all the milk the pounds of milk and

"By baving a unifor atter, a uniform temp utter, a uniform temp ash water and a prop t, we get moisture an orm. The drainage lso influences the salti makers drained the cl ave found that it pay ittle free moisture as nd mixes the salt more

Effects of Paster

THE lowa Experiment marize their work the influence of d ods of pasteurization up al composition of butte 1. Pasteurization of our cream improves the sulting butter.

resulting butter. 2. Vat pasteurization the most efficient met gram pasteurization ment of flavor. 3. The per cent of b

the buttermilk when cream is slightly great cream pasteurized whil rsed results were o 4. The per cent of the buttermilk w the buttermilk w eam pasteurized while olding method is great hurning cream nasteur y the flash method.

The body of the r slightly injured by reet cream by the hol 6. Butter manufactu ream has higher mo han butter manufactur asteurized by the flash 7. Prolonged heat eam produces a hi ntent in the resulting The per cent pro resulting butter is the pasteurization of ut is decreased by pa ur cream.

The Apple Crop

(Continued from ; th the exception of ear the lake which gi chards the quality is In Quebe

McIntosh Red and ported to have spott , and the total crop igly light. In the A fict most of the fruit eted in open package