

stale breadcrumbs, onions, parsley, but-
Chop very fine and
Carefully bake in a
the oven moderately
y.—Sel.

and Catsup.

Peel small white pick-
in a jar with a tea-
pickling spice to each
gar, allowing 1 table-
a quart. Let it cool
to fill jars. Cover

Pickled Cucumbers.—
ers; scrub and wash,
and cover with cold
cup of salt to two
The next morning,
water, drain again and
pour in vinegar to
ers; prepare more
day. When the jar
the vinegar, and add
green or red peppers,
mustard seed, ginger
mace or a piece of
three cups of vinegar
p or more of sugar;
nbers filling the jar
he rubber and cover

Catsup.—Slice a peck
d two dozen onions.
hour. Then press
Add one quart of
port wine, one table-
oves, one tablespoon-
ounce of mace, four
tablespoonful and a
scant teaspoonful of
cup of salt. Scald
in fruit jars or in
corks with sealing

aid in keeping the
to store the catsup
tles that no more
the air than will be
We see no reason
ould be better than
American Cookery.
Peaches should be
not removed. Add
uit three of granu-
art of best cider
nful ground cloves,
of allspice. Place
ed kettle, and boil
rters of an hour,
for bottling. The
has are used for
or these also. The
fully removed from
l, one at a time, in
ly full. Then pour
the jar to the brim.
inary preserving is
stand for three or
ill be ready for use.

Fruits.

good commercial
ket, and directions
t fruit can be dried
on a home-made
or on plates in a
are dried whole;
s and quinces dry
s or quarters. A
amelled or granite
corer are required
d test for the heat
ng is that the pro-
so hot that it can-
the hand. Start
about 110 degrees
0 degrees F. Dry
ery; crisp drying,
ot necessary.
om one box to an-
a few days, and if
appears, return to
our.

the sun never leave
then months may
cause trouble later.
ne house and finish
closely over night
next day. Store
or tightly-covered

Peaches are easily
n a kettle of boil-
ates, then plunged
in two, remove the
rier with the pit
of the juice (and
en cut lengthwise



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into halves, with the stem removed and
the core left in. Or they may be quart-
ered and cored, or sliced.
Plums need not be peeled. Otherwise
prepare as peaches.

To prevent discoloration of apples while
in course of preparation, as fast as the
fruit is prepared drop it into a weak salt
solution—3 level teaspoons salt to one
gallon of water. Some use a little vinegar
in the water. When enough is ready
drain quickly and well and dry at once.

Pies in Season.

Flaky Pie Crust with Butter.—Make the
crust in the usual way, using $\frac{1}{4}$ cup butter
to 3 cups flour. Next roll the paste into a
sheet. Wash $\frac{1}{4}$ to $\frac{1}{2}$ cup of butter and
spread it over the paste, in little bits.
Fold the paste 3 times, turn it around
and roll out into a long strip. Fold 3
times, turn and again roll out. Repeat
the folding and rolling. It is then ready
to use.

Pie Crust with Lard.—One full cup of
lard, 3 cups flour (rounded), 1 even teas-
poon salt. Rub together until thoroughly
mixed, and set away in a cold place until
you want to make a pie. It will keep
any length of time cold and dry. When
you wish to make a pie take 1 cup of the
mixture and as little cold water as you
can possibly get it together with, adding
a few drops at a time. Hardly more
than a teaspoonful will be needed. Roll
out and on the top crust sprinkle a little
of the dry mixture to make it flaky.

Custard Pie.—Two cups hot milk, $\frac{1}{2}$
cup dry cake crumbs, 2 tablespoons
sugar, 1 egg slightly beaten, $\frac{1}{8}$ teaspoon
salt. Mix the crumbs and milk, let
stand 5 minutes then put through a
potato ricer or heat until smooth. Add
sugar, egg and salt. Line a deep pie
plate with crust, rolled thin. Brush
the edge with water, lay a strip of pastry
all around the edge, press down and pinch
into shape. Pour in the filling, dust over
the top with nutmeg and bake in a moder-
ate oven. If the oven is too hot and the
custard boils the pie will be spoiled.

Lemon Pie.—One slice bread an inch
thick, 1 cup boiling water, 1 cup sugar,
yolks of 2 eggs, $\frac{1}{4}$ teaspoon salt, grated
rind and juice of 1 lemon. Remove
crusts from bread, cover bread with
boiling water, let stand a few minutes,
then press through a ricer or beat until
fine. Add the sugar, the egg yolks
slightly beaten, salt, lemon rind and juice.
Use as filling same as for custard pie.
Cover with meringue made with the
whites of the eggs.

Meringue for Tarts and Pies.—Whites
of 2 eggs $\frac{1}{4}$ cup gran. sugar. Beat the
whites very stiff, add the sugar gradually
and spread over the pie, mounding it up
in the center. Put in a slow oven for
about 15 minutes for pies and 10 for
tarts. If baked slowly meringue will
not settle.

One-Egg Meringue.—White of 1 egg, $\frac{1}{2}$
cup gran. sugar, 1 teaspoon baking-
powder, $\frac{1}{4}$ teaspoon flavoring extract.
Beat the egg stiff, add sugar mixed with
baking powder gradually, flavor, spread
on the pie and bake in a moderate oven
10 minutes.

Cherry Pie.—Two and one-half cups
stoned cherries, $\frac{3}{4}$ cup sugar, $2\frac{1}{2}$ table-
spoons flour, 1 teaspoon butter. Line
a pie plate with pastry, fill with the
cherries, add sugar and flour mixed, and
dot butter over the top. Cut the top
 $\frac{1}{2}$ -inch larger than the plate and cut
a few small gashes in the center. Put it
on the pie, turn the edge under the lower
crust and press firmly. Brush the top
with milk and bake until browned. The
oven should be hot for the first 15 min-
utes, and then the heat should be reduced.

Orange Pie.—One and one-half cups
hot milk, $\frac{1}{2}$ cup cake crumbs, $\frac{1}{2}$ cup
sugar, grated rind of $\frac{1}{2}$ orange, juice of 1
orange, 1 egg slightly beaten, — teaspoon
salt. Mix milk and crumbs, let stand
5 minutes then put through a ricer. Add
other ingredients. Fill and bake same
as custard pie.

Prune Pie.—Two cups cooked prunes,
 $\frac{1}{2}$ cup sugar, 1 tablespoon flour, grated
rind of $\frac{1}{2}$ orange. Stone the soaked
prunes, cut in quarters and put into a
paste-lined plate. Cover with sugar,
flour and rind mixed. Cover with
upper crust, brush with milk and bake
in a hot oven half an hour, reducing the
heat during second half of the time.

Lemon Pie.—Make pastry, roll out and
press over the outside of a pie tin. Prick
with a fork and bake. Take off and let
cool. **Lemon Filling:** $\frac{1}{4}$ pint boiling

water, add butter size of an egg and $1\frac{1}{2}$
tablespoons corn-starch dissolved in a
little cold water. Add 1 cup sugar, the
juice and grated rind of a lemon, 2 eggs,
a little salt. Cook over boiling water
stirring all the time. Use the whites for
a meringue for the top adding 2 table-
spoons sugar. Set in a slow oven to stiffen.
If you like the meringue browned set
in the top of the oven afterwards for a
minute.

Strawberry Custard Pie.—One and one-
half cups sweet milk, 2 tablespoons
sugar, 2 eggs, 1 dozen large berries. Beat
eggs and sugar, add milk and berries cut
in slices. Bake slowly without a top.

Cream Pie.—One egg, large cup milk,
1 teaspoon corn-starch, a little sugar, a
little vanilla. Cook over boiling water
and use as filling for baked pie shells.
When cold and just before serving cover
with whipped cream. If the cream is
not used dust with nutmeg before putting
into the oven.

Buttermilk Pie.—Two cups buttermilk,
1 cup sugar, 1 tablespoon flour, 2 eggs,
pinch salt. This is enough for filling for
2 pies. May cook it first and pour into
baked shells.

Dried Apple Pie.—Fill a lined pie plate
with this mixture: 1 pint stewed dried
apples mashed fine or put through a ricer
or colander. Add a piece of butter size
of an egg (or less), $1\frac{1}{2}$ cups sugar, 1
teaspoon each of mace and cinnamon,
 $\frac{1}{2}$ a grated nutmeg. Criss-cross strips
of pastry over the top and bake.

Mock Pumpkin Pie.—Line a plate
with pastry. Make a thin gruel with a
pint of boiling water slightly salted, and
2 large tablespoons cornmeal. Sweeten
to taste after adding 1 cup milk, 2 well
beaten eggs, and a little ginger and cinna-
mon. Sprinkle cinnamon over the top
and bake as usual.

Rhubarb Pie.—Line plate with pastry.
Filling: Mix 1 cup sugar with enough
rhubarb for the pie, 1 egg and 1 large
cracker rolled to crumbs. Put on top
pastry and bake.

Vinegar Pie.—Three eggs, 1 cup sugar,
 $\frac{1}{2}$ cup vinegar, 1 heaped tablespoon
flour, butter size of an egg, $\frac{1}{4}$ cup hot
water. Beat yolks of eggs with sugar.
Add butter and hot water, also vinegar.
May add juice of a lemon to the vinegar.
Mix flour smooth with water and add.
Bake with one crust. Use whites for
meringue on top.

Another Vinegar Pie.—One cup molasses
1 cup sugar, 1 cup vinegar, 1 cup flour,
3 cups water. Boil all together and
use for pie shells as in making lemon pie.

The Scrap Bag.

The Laundry.

When using a washing machine always
dissolve the soap and add to the water;
1 lb. soap to 5 gals. water will make a
soap jelly that can be kept on hand. A
firm, white braided clothes-line is better
than a twisted rope one, as it can be
washed when necessary. Boiling a new
line will help to keep it from stretching.
Never leave a wringer with the pressure
on, as this causes the rubber on the rollers
to flatten. Always keep the mechanism
of the wringer oiled, and the whole ma-
chine covered when not in use to keep
out dust and grime.

Baking Potatoes.

Before baking potatoes let them stand
in hot water on the back of the stove for
15 minutes. They will bake in much less
time.

Left-over Fruit Juice.

Take any left-over fruit juice and for
each cupful allow 1 tablespoon plain
gelatin powder. Dissolve the powder in
enough water to cover for 30 minutes.
Heat fruit-juice to boiling, stir in the
gelatin, strain carefully and set on ice or
in a cool place over night. Serve as
dessert with whipped cream or boiled
custard. Nutmeats make the dish mor
fancy.

Kitchen Scissors.

A stout pair of scissors should be kept
in every kitchen. They will be found
great time-savers when cutting up lettuce,
parsley, etc., and when cutting fins and
tail off fish, as well as for many other uses.

A Handy Soup Mixture.

Bits of left-over cooked vegetables, if
dried slowly in the oven until bone-dry
and stored in glass sealers, will be found
useful for next winter's soup kettle.