

and bottom, and the narrow ribbons to the card-board. This will give firmness, and permit of a smaller picture being used in it, if desirable. Cover a larger ring with button-hole stitches, slip the unsewed ends of the wider ribbon through it, and the dainty frame is ready to hang up.

No. 4 is made of two circular pieces of card-board nine inches in diameter. Find the center of one piece, and cut a circular opening three inches in diameter. Cover one side of this piece with two thicknesses of cotton batting, cutting it away around the opening in the center, then cover the cotton with white muslin, gluing the edges neatly and firmly on the wrong side of the card-board. In a similar manner, cover one side of the other piece of card-board with white muslin, and when both are dry, cover, in the same way, with silk, satin, Japanese *crêpe*, cretonne, plush, velvet, or any pretty material. After the outer cover is firmly glued, glue the two pieces together, leaving an unglued space at the top, through which the photograph is to be slipped. A yard and a half of two-inch ribbon will be required to hang it. Fasten the ends between two pieces of card-board, and finish at the top with a pretty bow.

Faithfully yours,  
FLOS.



## Cooking.

"IF YOU HAVE TO EAT, DO IT GRACEFULLY."

LET me introduce myself to the lady readers of THE CANADIAN QUEEN as their friend and co-worker, PRISCILLA. I am going to try each month to give you some genuine recipes as well as hints and helps in the way of house-keeping. I will be glad to answer any questions regarding kitchen matters. And if any of our readers will send me recipes they know to be good and within the reach of ordinary Canadian cooks, I will publish them.

November is the month of plenty. Plenty in the barns, plenty in the house, and plenty on the table. And to have that plenty on the table means work in the kitchen, skilful work too, not just haphazard cooking. To have the plenty healthy and appetizing we must study, plan and get the best of materials, and the best of recipes.

In November comes the great family gathering on Thanksgiving day, when the housekeeper has to prepare for visitors and strangers. The wise housekeeper will start early and prepare for The Dinner. She can get raisins stoned, currants washed, fowl ordered, flour sifted, and many other little odds and ends attended to *before* the time comes to really start to cook. For the help of any young housekeepers who need it I give this month some recipes suitable for Thanksgiving day meals. They have all been tried by experienced cooks and are known to be reliable. Those recipes are from some Canadian friends. I shall hope to hear from my American readers as well.

This month a friend from the North has sent me these recipes. Try them.

**A SIMPLE OMELETTE.**—Beat four eggs very light with two tablespoonfuls of milk. Add salt and pepper very sparingly. Have your pan hot, drop in a piece of butter and pour in the mixture. Prick occasionally with a silver fork. When brown on one side fold over half. Watch carefully till it is quite set, then serve on a hot dish. Put some sprays of parsley or any green dressing around, and you will have a tasty and pretty breakfast dish.

**BREAD PANCAKES.**—Soak stale bread in cold water long enough to soften thoroughly, then add one cup of sweet milk, one egg, and enough flour to thicken sufficiently to fry. One teaspoonful of baking powder to each cup of flour; add a little salt and fry in hot fat.

**JOHNNY CAKE.**—One cup sweet milk, quarter cup butter, one teaspoon sugar, one teaspoon salt, one egg, one cup corn meal, one cup of flour, two and a half teaspoons baking powder.

**FRIED GREEN TOMATOES.**—Slice green tomatoes in thin slices, roll each slice in flour. Fry in butter with a little lard to prevent scorching to a nice brown. Cook quickly till soft, remove to a hot plate and sprinkle with white sugar. No other seasoning is required to make this dish tasty.

**TOMATO SOUP.**—Peel and stew six good-sized ripe tomatoes for three-quarters of an hour in a quart of water, using a saucepan large enough to allow for effervescence. Then add a third of a teaspoon of soda, one and a half pints of milk, one tablespoonful of butter, two rolled soda crackers, and seasoning to taste.

**BOULES A LA MÉTROPOLE.**—Mince very finely a half pound of tender steak, free from gristle and fat, mix with it a couple of ounces of white breadcrumbs, a spoonful of minced parsley, pepper, salt, and two or three beaten eggs, roll the mixture into balls, flouring the hands lightly whilst doing so, slice an onion into a frying pan with two ounces of dripping, fry it lightly, lay in the balls and a sliced tomato and fry a light brown, remove them from the pan, strain the gravy, skimming off the fat, return the balls to the pan, pour the strained gravy over them, add a little good brown sauce, season to taste and simmer for half an hour. Dish the balls in a border of rice, boiled as for curry, and pour the gravy round. Put the rice in a stewpan, with enough cold water to cover, and a pinch of salt; let it boil up, then strain and wash in cold water; put it on again with some boiling water, and cook till tender; drain it in a colander, rest the colander on a dish or pan on the stove, cover with a clean cloth, and let it dry for a couple of hours.

**PLUM PUDDING.**—Two cups bread crumbs, two cups suet, four cups raisins, four cups currants, four ounces lemon and citron peel, two nutmegs, four eggs, two wine glasses brandy, two cups beer, a little salt, two tablespoonfuls molasses, two cups brown sugar, three cups flour. If not thick enough, add more flour.

**FRUIT CAKE.**—Nine eggs, two pounds currants, two pounds of raisins, one pound of butter, quarter-pound citron peel, quarter-pound lemon peel, half teacup brandy, two nutmegs, one pound brown sugar, one tablespoonful molasses, one tablespoonful mixed essence (or rose water, if preferred), quarter-pound almonds, blanched and chopped. Add enough flour to thicken. A little baking powder will sometimes improve this cake.—Miss Little, Allandale, Ont.

**LEMON PIE.**—Yolks of three eggs, grate the rind and press out the juice of one lemon, one cup brown sugar, two tablespoons flour, one and a half cups water, one tablespoon butter. Bake in one crust; when cooked add the whites of three eggs well beaten with two tablespoons white sugar, spread on the top and bake a light brown.

**SCOTCH SHORT BREAD.**—One cup light brown sugar, one cup butter, three cups flour. Beat all together, and pat into shape; do not roll it. Bake in a moderate oven.

**MINCE MEAT.**—Seven pounds meat chopped, three pounds apples chopped, four pounds sugar, two pounds currants, two pounds raisins, two cups salt, one and a half pints vinegar, one and a half pints whisky, one tablespoonful ground cloves, one tablespoonful ground ginger.—Mrs. Hill.

**OAT MEAL CAKES.**—Two and a half cups oat meal, two cups flour, one cup butter, one cup sugar, one teaspoon soda, one and a half teaspoons salt, one and a half cups boiling water. Mix all together and roll out thin. Cook in considerably quick oven.—Mrs. Little, Churchill, Ont.

PRISCILLA.