

Country Woman" (H. P. long ago) J. R., Ripley, Ont. Name, "Hastings, ar to the fund. t of five dollars Kingston, Ont. helmed; but will money in a way sick and needy Thanks to you e above I have s for the needy:—"Puslinch Friend" Fordwich, Ont., Mrs. J. M. H., buy a ticket to crowd of sight-fraid to trust me y? FARNCOMB, t Ave., Toronto.

The Nook

e in this and other write on one side of end name and address en name is also given ublished. (3) When arded to anyone, place ready to be sent on. this department for ear.

y 12th) I met a pictures all day g swinging along in one hand and a other. Her face ght.

w, to pick berries," real change for a getting nervous oo much, and so ries for a week or

ood as a rest," I of anything more

her project and in zing.

she went on. "It here."—It was a place with the the sky would

ver a real country know and that is That berry-patch

ll, and there is a a swamp at the all ash and spruce

gle all day long, calls at eve, and, one may hear the

at, "I love dear ada!"

s good as a rest," o busy over many but an absolute t's what I think

times farm men, —and can get, it—just one long

afternoon of do-work goes, but a h friends perhaps, ny experience it

half-day off. I for it afterwards.

ur" lake.

ake, although it are just permitted ness and courtesy

t. It seems ours o it so often that d inlet of it, every

every spot where

wild crabapple along the dry uns upwards into

little later the down towards the

ises, and if you ay find a clump

the end of June burst into pink,

the yellow loose-icta) stand like marsh-grasses. A

the round fluffy utton-bush may

the maples turn e hillside and the ke red fires below,

chaelmas daisies," eat aster family, adows below, and eads and smiling

to the summer.

—Yes, we know our lake. Its quiet has given us strength and courage, and we do not grudge any of the hours spent there, for we know what the "good, gray poet" meant when he said that it is good, sometimes, "to loaf and invite one's soul." Yet the lake would lose half its savor were it not for its association with the friends who have met there. After all there is nothing in all this wide world better to own than congenial friends.

Always we build a tiny fire down near the water to boil our kettle and fry our bacon, taking care to soak the spot well with water before leaving. It is our hearth in the woods, and we gather about it as folk gather about the kitchen stove in a farmhouse, sometimes to the distraction of the housewife. We fry bacon at the end of long gads, and make toast in the same way. Sandwiches, and cake, and fresh cucumbers or fruit complete the repast, which is of the mind as well as of the body, for there is something sociable about eating together that transcends the mere matter of food no matter how delectable it be. And when the day is done and the green of the woods is lost in gray we stroll homeward feeling thrice ready for work again on the morrow.

Perhapas you, too, have a lake, or a cove, or a corner down by the creek or on the top of a wooded hill which is to you what "our" lake is to us. If so, let us congratulate you; if not—perhaps you will find one. "A change is as good as a rest," and sometimes busy farm folk need the change of a day in the noisy town; but sometimes, also, they need—everybody needs—a few hours of absolute rest, and then just "to loaf" in such a spot brings healing to body and mind. But take a friend or friends, along,—and be sure you pick your company.

Worth Thinking Over.

"To live long and enjoy every individual day of life, have one absorbing interest, and at least one pleasurable recreation — and play them both hard."—*Journal of Education.*

You were made for enjoyment, and the world is filled with things which you will enjoy, unless you are too proud to be pleased by them, or too grasping to care for what you cannot turn to other account than mere delight.—*Ruskin.*

Queries.

Dear Junia.—We enjoy and profit by reading "The Farmer's Advocate", especially the Ingle Nook. My father was subscriber from the first publication and now I come for advice. I have heard that there was a substitute for sugar to sweeten pickles. If there is could you give me information?

2. Could you give me any information as to where I could get the wool bats for comforters and price?

3. Would like to know if anyone has tried drying peas which have been taken from pod and dried in oven or sun without cooking. Have tried several methods of canning without success, and wondered of this plan would be successful. Thanking you in advance, I remain,

Peterborough Co., Ont. INQUIRER.

Such an old, old friend of the "Advocate" is thrice welcome.

Probably your question re sugar substitute was answered in a recent number of this paper;—did you read the article on glucose (corn syrup)? Honey is a good substitute, but rather expensive if one has to buy it.

I should imagine you could get the wool bats to buy at any woollen mills. Will some reader who knows please answer? Also, has anyone tried drying peas, and how did it work? Probably your canned peas spoiled because you did not sterilize them long enough. According to Grace Viall Gray, a noted authority on canning, they need 3 hours steady sterilizing. Also the mouths of the jars must be perfect (not chipped or indented), the rubbers must be new and of good quality, pliable, not stiff and unyielding. Vegetables need much longer sterilizing than fruit because they contain certain spores that are very resistant to heat and that must be killed else spoiling will set in. "Blanching"

the vegetable, as described many times in these columns, also helps. Shelled peas should be blanched 5 to 10 minutes before packing them in the jars. Directions appeared in this paper recently

Blackberries.

Spiced Blackberries.—Crush 5 lbs black raspberries or thimbleberries, add 1 cup vinegar, 2 cups sugar, 2 heaping table-spoons cinnamon, 1 teaspoon cloves, 1 tablespoon allspice. Boil 5 minutes, skim out the berries, boil the juice $\frac{1}{2}$ or $\frac{3}{4}$ hour according to quantity; return the fruit and cook until not quite as thick as jam. Nice with pork or veal.

Blackberry Preserves.—For 1 lb. berries allow $\frac{1}{2}$ lb. sugar. Put berries and sugar in kettle; let stand 2 hours, shaking the kettle occasionally. Now add $\frac{1}{4}$ teaspoon powdered, sifted alum for each quart of fruit. Set over moderate heat, boil up once briskly, skim well, then can.

Blackberry Cordial.—Crush the berries, heat, squeeze and strain through a thin bag. To 2 qts juice add 2 lbs. sugar, $\frac{1}{2}$ oz. each of allspice and cinnamon, a small nutmeg, grated, and $\frac{1}{4}$ oz. cloves. Boil an hour and when cold put in wide mouthed bottles, cork closely and dip cork in melted paraffine. To serve: Put a little in a glass and fill with cold water.

Blackberry Shrub.—Mash, squeeze and strain the berries. To each pint juice add 2 cups sugar. Boil 10 minutes. When cold, bottle and seal.

Autumn Cookery.

Large Cucumbers.—To use overgrown cucumbers, slice them thickly and let stand in salt water for a few hours, then dip them in egg and then in flour and fry them. They taste much like egg-plant.

Cucumber Catsup.—Peel the cucumbers and grate until you have enough to make 1 quart of pulp after the juice is pressed out. This may be done by putting the pulp in a cheesecloth over a colander. Season the pulp with 1 cup grated white onions, 1 cup grated horseradish, 3 level table-spoons sugar, and pepper and salt to taste. Mix with strong cider vinegar to thin sufficiently and put in bottles or glass jars. No cooking is necessary.

Spanish Vegetable Salad.—Shred the crisp green leaves of a heart of lettuce and arrange on a bed of the heart of white lettuce leaves. Put on top a mixture of Spanish onion or any other mild onion, chopped fine; sliced cucumber; peeled and quartered tomatoes; and a minced green pepper if you have it. Put a spoonful of mild thick salad dressing on top.

Jellied Beef.—Soak 1 tablespoon of plain gelatin for $\frac{1}{2}$ hour in $\frac{1}{2}$ cup boiling water. Put enough cold beef through the meat chopper to make a pint, add a cupful of hot water and when boiling hot add the gelatin. As soon as it is dissolved remove from the fire. Add 1 peeled chopped tomato, a tablespoonful grated onion, level teaspoon salt and a dash of pepper. Stir all together, turn into a wet mould and set in a cold place (preferably over night) to harden. Serve cold, cut in slices, on a bed of shredded lettuce. This dish may also be seasoned with chopped celery.

Harvard Eggs.—Cook Swiss chard or any other greens until done in an uncovered vessel. Drain, chop, season with butter, salt and pepper. Spread thickly on a buttered baking dish and make depressions to hold the eggs. Sprinkle each depression with a little grated cheese (use old cheese for grating), then slip in an egg. Over each egg put 1 $\frac{1}{2}$ table-spoons white sauce and $\frac{1}{2}$ table-spoon grated cheese. Bake until eggs are set.

White Sauce.—Rub together 2 table-spoons butter and 2 of flour. Cook, adding warm milk gradually and stirring all the time until of the right consistency. Season with salt and pepper.

The Scrap Bag.

Beet Sugar for Preserving.

Tests have been made by the conserve department of the Beechnut Packing Co. of Canajoharie, N. Y., in the use of beet-sugar in putting up the highest grade of conserves, and President Arkell writes to the Sugar-Beet Gazette:

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