

sugar. Sprinkle sugar over pumpkin and let stand over night. In the morning add two lemons cut fine and five cents worth of crystallized ginger cut fine. Boil until thick. This is just as nice as orange marmalade and much cheaper.

**Grape Juice**—The unfermented grape juice has become so popular as a cooling drink that there is a growing demand for it. Remove all stems from the grapes, wash and let the fruit come slowly to the boiling point. Strain through a thick cloth; return the juice to the fire in a porcelain-lined kettle and simmer twenty minutes. Then to each quart add one-fourth of a pint of sugar; cook slowly ten minutes longer, skim and bottle hot in airtight bottles or jars. To serve it, fill a glass half full of powdered ice, add two thin slices of lemon, and fill nearly full of the grape juice; add sugar if not sweet enough.

**Crystallized Grapes**—Select firm, perfect bunches of uniform size, wash carefully and when dry dip them in white of egg, roll in pulverized sugar, without mashing. Arrange them on a platter on a bed of leaves; chill and serve.

**Grape Meringue Tarts**—Make a deep pie pastry and line a pudding form with it, forming scalloped edges to it; chill, brush with white of egg, prick with a fork, to prevent blisters, and bake a delicate brown. Beat the whites of five eggs to a stiff dry froth, add a cupful of sugar and flavor with a teaspoonful of orange and vanilla flavoring. Then gently mix into it three cupfuls of grapes, which have been seeded; fill the baked shell and place in a slow oven until the meringue is baked.

**Glazed Grapes**—Remove the grapes from the bunches, leaving a short stem to each. Boil some granulated sugar to three hundred and forty degrees, which will bring it almost to the caramel stage. When it is hard enough to break when dropped in water, remove from the fire and stand it in a pan of cold water two minutes. Test by dipping a skewer into it, if the liquid sticks to it, it is ready to use. Then with a pair of piners take each grape by the stem and dip into the sugar till coated; place each separately on a marble slab or platter to dry.

**Grape Jam**—Remove the skins from the pulp, keeping them in separate bowls; heat the pulps in a porcelain-lined kettle with a cupful of water; when heated well, press through a colander to separate the seeds; add the skins to the pulp and weigh. To each pound of fruit add three-fourths of a pound of sugar and just enough water to prevent burning; cook slowly for forty or fifty minutes. Apples mixed with grapes improve the jam and jelly.

**Grape Catsup**—This is an excellent way to utilize sour grapes. Remove them from the stems, and cook until tender, mashing them well; strain and measure the pulp; and to every six pints

of pulp add two pounds of light brown sugar, two cupfuls of vinegar and one ounce each of ground cinnamon, allspice and mace and half an ounce of cloves. Boil slowly till of the proper consistency (it should be thick); can while hot and keep in a cool place.

**Grape Sherbet**—Three pounds of the best Concord grapes, juice of three lemons, three pints of water and a pound and a half of sugar. Wash the grapes and put them in a granite pan, over which a strong cheesecloth has been laid. Mash well with a wooden masher, then squeeze out all the juice; measure and add an equal amount of water, the lemon juice and sugar. Previously boil to a syrup the sugar in a quart of water and allow for this water when measuring. Add the syrup and have the freezer packed and everything ready so the mixture may be frozen at once. Do not use any tin or iron utensils, they will change the color of the juice. When partly frozen, add the beaten whites of two eggs to each gallon of sherbet made, sweetening the egg slightly. Let stand for several hours before serving, then serve in long-stemmed glasses on grape leaves, with a dainty bunch of grapes on each plate.

**Grape Conserve**—3 quarts grapes, skins removed, reserve skins; 3 lbs. sugar; 1 lb. seeded raisins; 1 lb. walnuts chopped. Cook grapes until seeds separate. Strain and force pulp through strainer. To grape pulp add grape skins, sugar and seeded raisins. Cook 30 minutes, add walnuts and cook to desired consistency. Turn into sterilized jelly glasses. Adjust covers.

**Graham Cookies**—1 well beaten egg; 2 tbsp. melted butter; 1 tbsp. molasses; 1 tsp. lemon extract; few grains cinnamon; few grains cloves; 1 cup sour cream mixed with 1 tsp. soda; 2½ cups graham flour. Mix the first eight ingredients, add the graham flour and beat thoroughly. Drop by teaspoonfuls onto a well greased baking pan. Bake in a moderately hot oven.

### Mother's Corner

#### To An Infant Son

Had we but known  
That just ahead our lives would meet,  
Would we have walked with willing feet

Or loitered idly, by the way?  
Had I but known that love complete  
Was coming nearer day by day,  
Was coming in my heart to stay,  
Would I as carelessly have gone  
Along my pathway, on and on,  
Had I but known?

Had you but known  
That fate was leading me to you,  
O that of the old life into the new,  
Would you have ventured on with dread—

Have run with fear or joy instead?  
Had you but known that one bright day  
Our paths would meet, and all the way  
Our lives would never be again  
As in the past, My Darling, then  
Would you have gladly come to me,  
Not knowing what the end might be,  
Had you but known?

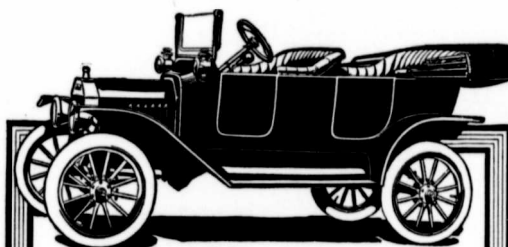
Had I but known  
Just what the future had in store  
For me, I would have tried the more  
To have been a worthy mother, Dear,  
And when I saw you drawing near  
I could have looked in baby eyes  
With more of hope and less of fear,  
That I was worthy of the prize  
For which I'd longed for many a year,  
Had I but known.

—H. C.

There have been many requests lately for the booklet, *Helps for Expectant Mothers*, which is sent free upon request. Should any of our women readers, who are far from a doctor or nurse, require any further information, a personal request to me will be attended to promptly. Address all communication to 983 Grosvenor Ave., Winnipeg.

#### Please Answer This Letter

The following letter came to me this month and I am asking our readers to



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answer it. You probably remember the beautiful article by Mrs. Lute in the August number. I have in this department written straight from the heart, because I love the home life and I do think there are more splendid men in Canadian homes than the kind described in the letter. There is one paragraph in the letter that I have omitted. I shall answer the letter later after the discussion of it by our readers. What is your opinion?—P. R. H.

Dear Mrs. Hamilton—In this month's issue of the Canadian Thresherman you have an article from a Canadian motherhood by Mrs. Lute. Now what do you suppose any sensible single woman will

think when she reads that sickly sentimental nonsense.

I certainly agree that woman's destiny is marriage, husband, home and family, provided all things being equal, that she gets a suitable mate. But statistics have shown us that fifty per cent of all marriages are unhappy, that there are twelve divorce cases in every one hundred marriages in the United States. There were forty applications for divorce at the Dominion session of parliament in 1913, which is nearly equal to the United States in proportion to the population.

I wonder if the "famous woman" ever knew anything about real people, if she



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