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McClary's Kootenay Range

There's a good reason for our using "Armco" rust-resisting iron for its body, and Semi-Steel for the firebox linings; a good reason for its burnished smooth top, its nickelled steel washable oven, its double duplex grates, patented detachable reservoir, its scientifically planned firebox and flue system.

These and other patented features of the "Kootenay" are fully described and pictured in the dainty recipe booklet. Do not hesitate to write for this booklet.

By doing so you can study and know every detail of the Range before personally examining it at your merchant's store.

You will then be able to more intelligently discuss the range and understand its many good points.

The booklet is free. Write to-day.

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She'll get along without other conveniences, but give her a satisfactory, good-baking range.

In the "Kootenay" range nothing is omitted that makes for comfort and convenience, for durability, economy and efficiency.

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Please send FREE, a copy of booklet entitled "The Kootenay Range and you."

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Autumn Cookery.

Cream of Corn Soup.—One pint of grated corn, 3 pints boiling water or veal stock, 1 pint hot milk, 3 tablespoons butter, 2 even tablespoons flour, yolks of 2 eggs, salt and pepper to taste. Put the cobs from which corn has been removed in the boiling water or stock, and boil slowly for half an hour. Remove them, put in the corn and boil till soft, then press through a sieve. Season and let simmer while you rub the butter and flour together; add these to the soup, stirring constantly until it thickens. Add the hot milk, cook one minute, remove from fire, add the beaten yolks, and serve at once.

Succotash.—Cook the beans for half an hour in as little water as possible, then add green corn and finish. Turn in a cupful of sweet cream or a lump of butter rolled in flour, boil up, and serve. A pint of beans to a quart of corn cut off the cob is the usual allowance.

Corn Omelet.—Allow 1 egg to a rather small ear. Score the kernels lengthwise with a sharp knife, slice off the top of the kernels and press out the pulp with the back of the knife. Mix with the beaten egg, season with salt and pepper, and add a spoonful of cream for each egg. Cook in the usual way, fold over, and serve on a hot platter.

Corn Fritters.—To 1 cup corn allow 1 cup cracker dust, 1/2 cup milk, and 2 well-beaten eggs. Season lightly with salt and pepper, and cook in small cakes on a hot, buttered griddle. Turn to brown both sides.

Another.—Use the ordinary fritter batter of 1 pint milk, 2 or 3 eggs, and 1 cup flour. Mix with corn cut from the cob, and fry in deep fat.

Fried Ripe Tomatoes.—When cooking the bacon for breakfast, fry some pieces of ripe tomato in the fat, and serve very hot, with toast.

Rhubarb for Winter.—In September, much of the rhubarb may be found tender and fit for use. It may then be canned for winter use exactly as other fruit, or may be cut up and put in sterilized sealers filled to overflowing with cold water. In doing it this way, the entire process, putting on the covers and all, must be done under water, so that positively no air can get into the jars. Rhubarb may also be mixed with oranges or other fruit, and made into jam.

Potato Salad.—Four large potatoes, 1 small onion, 3 slices bacon, 4 tablespoons vinegar, salt and pepper. Boil the potatoes with skins on, peel, and slice thin. Add the onion, sliced very thin. Cut the bacon into dice, fry crisp and add, with the fat. Heat the vinegar to boiling and add also. Let cool, and serve on lettuce leaves.

Chopped Raw Pickle.—Two quarts tomatoes, 1 cup grated horseradish, 2 onions, 2 heads celery, 2 red peppers, 1 cup brown sugar, 1/2 cup mustard seed, 1/2 cup salt, 1/2 teaspoon each of ground cinnamon, cloves, mace, and ginger, 1 quart vinegar. Add the chopped tomatoes, celery, peppers and onions to the horseradish, and let drain in a bag for a while, then place in a jar, add sugar, spices and vinegar, stirring well. Cover closely, keep in a cool place, and leave for 2 weeks before using.

Sweet Pickle Syrup.—To 3 1/2 lbs. sugar allow 1 quart vinegar, a small piece of nutmeg, and 1 cup mixed spices (cinnamon, whole cloves, allspice, whole ginger, and whole peppers), tied loosely in a thin bag. Pound the ginger-root before putting it in. Cook all to a syrup, then, for above quantity, add 7 lbs. of any fruit liked, cook until clear, and seal. Peaches, plums, sliced pineapples, figs, or watermelon rind, are all delicious when done this way. The watermelon rind should be pared and soaked over night in alum water, then cooked until tender in clear water and drained well, before putting into the syrup. The figs should be well washed and soaked for a while. Plums and peaches for pickling should not be overripe, to retain their shape better. Apples may be peeled, cored, and quartered, or cut in eighths.

WANT AND FOR SALE

Advertisements will be inserted under this heading, such as Farm Properties, Help and Situations Wanted and Pet Stock.

TERMS—Three cents per word each insertion. Each initial counts for one word and figures for two words. Names and addresses are counted. Cash must always accompany the order. No advertisement inserted for less than 50 cents.

WANTED—Man for small dairy farm. Temperate; good milker and stockman, good with horses; yearly engagement. State wages and when you will be able to start. Cecil W. Hagar, Port Robinson R.R. No. 1, Welland station.

PEEL COUNTY FARM FOR SALE

Hundred and fifty acres stock farm, Peel County half a mile from railway depot, forty miles from Toronto; eight-roomed dwelling, bank barn; poultry house; bearing orchard; fifteen acres bush—beech, maple and hemlock. Price Forty-five Dollars per acre. JOHN FISHER & CO., Lumsden Building, Toronto, Ont.

Young Poultry

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The CHISHOLM MILLING CO., Ltd. Dept. A, Toronto.

Mrs. Hoyt, who became the possessor of a fortune by the death of an aunt, did not like to admit her ignorance of any subject.

One afternoon she had a call from a prominent society woman, and the conversation turned upon books.

"Have you read Shakespeare's works?" asked the caller.

"Oh, yes, indeed," replied Mrs. Hoyt, "all of them—that is," she added hastily, "unless he has written something very lately."

Live Broilers

We are open for shipments of live spring broilers and for live poultry from now on. Highest market prices paid, according to quality. Write us for quotations. Prompt returns, and crates promptly returned.

HENRY GATEHOUSE
Wholesale and Retail Poultry, Game, Fish, Eggs and Vegetables
348 Dorchester St. W., MONTREAL

The nature lesson was to be on nuts. Teacher—"John, you may tell me three kinds of nuts you know." John (without hesitation)—"Doughnuts, peanuts and forget-me-nuts."