

pensive. We like it as well without the peanuts.

Put into a pan one cupful of molasses, two cupfuls of sugar, one tablespoon of butter and two tablespoons of vinegar. Boil all together till it cracks in cold water, then take from the fire and add a half teaspoonful of soda; beat briskly and pour over popcorn and chopped peanuts. Waterloo, Que. H. MAYNES.

From "Rosebud."

Dear Junia.—As Christmas is now so near I feel tempted to call on you again to wish all of you a—but no one can hardly say a Merry Christmas, but may it be to all a happy and a blessed Christmas, and may the dawning of the New Year be the dawning of new hopes, and new ambitions Oh! may the next New Year dawn on a world in which war can be termed a thing of the past!

How welcome peace would be, but the peace of the conquered? No, not for Britain. England wants the conqueror's peace and she will get it, for is she not on the side of the right? and sooner or later right will conquer wrong, kindness and courage will conquer frightfulness.

When the war is over I wonder if it will not have made Canada a better and a nobler land, wherein people will work more for the good of their country and less for themselves? Was Canada in her hour of prosperity not getting selfish? But Canadians as a rule are a patriotic people, and let us hope that this war has the effect of still further stimulating their efforts.

Like another "Ingle Nook Reader" I cannot concentrate my thoughts on one subject this evening. Like her, my thoughts are inclined to wander to other things. But, Junia, do you not think that the people who concentrate their mind to one fixed purpose in life and always strive to reach that goal are those who make the greatest success in life? Those who are always looking onward and upward to attain something just beyond and when that is reached, grasp the next step in the ladder of fame, never content to stand still or drift back but but ever push forward.

"Onward strive onward and the goal ye will win,

Make onward and upward your aim,
'Tis the surest way to gain what you will,
'Tis the steps on the ladder of fame.

It has been truly said—how vast the propensities of life. To make life most worth the living, what a problem is before us, what a wide scope we have, but for each one of us to follow one thing and make a success of it is so much better than to go where fancy leads us from one thing to another till as the last milestones of life are reached we are not farther on than when we began.

How I have strayed from my subject, but my pen has just followed my wandering thoughts. I shudder to think how long this would look in print, but I have no hopes that it will get part the wastes paper basket. But whether or not it will ever see the light it has been written and must go on its way.

Junia I also thank you for your inspiring articles to take us a little while from the work-a-day world.

Again wishing Junia and the Nookers all that I could wish for myself I will bid adieu.

"ROSEBUD.

Sorry your letter could not appear before Christmas, Rosebud.

Winter Cookery.

Apple Snow.—Take a cupful of apple sauce which has been put through a fine sieve or vegetable ricer. Add the unbeaten whites of 2 eggs and sugar to taste, then beat hard with an egg-beater until light and fluffy. Serve at once. Another way to do is to beat the egg-whites separately then fold into the apple-sauce.

Using up Cold Fowl.—Cut off the meat, free it from skin, bone and sinew, then chop fine, season nicely and put it into a saucepan with enough white sauce to moisten it. Let simmer, without boiling, till quite hot, stirring all the time. Serve on a hot dish with bits of bread, buttered and toasted in the oven, all around.

Sausage Cooked With Apples.—Pare, quarter, and core 5 or 6 tart apples. Cut the quarters in very thin slices into an earthen or granite baking dish. Sprinkle

very lightly with salt, and put 5 or 6 sausage cakes, or a number of small sausages, above the apples. Let cook in the oven until the sausages are browned, then turn them and cook until the other side is browned. Bananas may be used instead of apples.

Fresh Pork Force-meat.—Soak a small loaf of stale bread in cold water until soft, then squeeze as dry as possible. Put on the stove a saucepan containing a large tablespoonful of butter or dripping and 5 tablespoons chopped onion. Stir and cook for 5 minutes, then add the bread, stir and cook 5 minutes longer, then let cool. When cool mix with it 1 pound cold cooked fresh pork, chopped very fine and well seasoned with salt and pepper (also nutmeg and thyme or sage if liked) and the beaten yolks of 2 eggs. Mix all well together and use to "stuff" spare-ribs, or make into a loaf and bake.

New Mince-Meat.—Chop fine, and separately, 3 lbs. cooked lean beef, 2 lbs. suet, 1 peck tart apples. Add 2 lbs. stoned raisins, ½ lb. sliced citron, ¼ lb. candied orange peel, 1 quart canned cherries, 1 pint apple butter, 2 cups cider, 2 lbs. currants, 1 glass orange marmalade, 2 tablespoons salt, 1 quart weak vinegar or grape juice. Mix well and keep in jars, in a cool place, for use during the winter.

Buckwheat Cakes.—One cup lukewarm milk, 1 cup lukewarm water, 1 cake Fleischmann's yeast, 1 tablespoon molasses, ½ teaspoon salt, 1½ cups sifted buckwheat flour, ½ cup white flour. Put the milk in a bowl, add the salt and molasses, then the water in which the yeast has been dissolved. Add the flours gradually and set aside to rise. If set in a warm place, free from draft, they will be ready to fry in 45 minutes. If too stiff add a little lukewarm water or milk. Half a cup of corn meal may be added if liked. Serve with butter and syrup, honey or jam. Any yeast may be used, but may require longer time to rise. Sometimes the cakes are mixed at bed-time, and left, covered warmly, until morning, then cooked for breakfast, but in Canada, they are preferred, as a rule, for toast.

Pot Roast, With Currants.—Purchase at least four pounds of beef in a solid piece from the vein of round. Have ready some hot salt pork fat or fat from the top of a kettle of soup in a frying pan; in this cook and turn the meat until it is seared and browned on all sides. Set the meat into a saucepan or iron kettle (the latter is the most suitable utensil), pour in a cup of boiling water, sprinkle over the top of the meat about two-thirds a cup of dried raisins or currants, cover the kettle close, and let cook where the water will simply simmer very gently; add water as needed, just enough to keep the meat from burning. The cover should fit close to keep in the moisture. Cook until the meat is very tender. Remove the meat to a serving dish; stir into the liquid two level tablespoonfuls of flour and one-fourth teaspoonful of salt, smoothed in about one-fourth a cup of cold water; stir until boiling, let simmer ten minutes, then pour over the meat or serve in a dish apart. The fruit may be omitted if preferred. Serve, at the same time, plain, boiled potatoes, turnips or squash and cabbage.

The Scrap Bag.

Left over Porridge.

It is often a problem to know what to do with left-over porridge. One plan is to make it into griddle cakes. Add to it 1 pint rich sour milk, a little soda, 1 egg, flour enough to make into a batter, and cook on a hot greased griddle.

The New Tea-Kettle.

When you get a new tea-kettle make up your mind that you will not let "lime" accumulate in it. Do not leave it boiling a moment longer than necessary, and wash it out every day or two, using Dutch Cleanser or powdered brick if necessary.

A Good Table Mat.

Buy a sheet of white asbestos, cut it into pieces the right size and slip them into the linen pockets or slips fastened with tiny buttons and loops on the under side. The slips may be embroidered and are very easily laundered. They look well on the table, while the asbestos forms a very efficient protector for even a polished surface.

Stains on Tablecloth.

Soak the portion stained with tea or coffee in luke-warm water, then wring out and apply glycerine. Let stand for a while and finally wash in a cold, soapy lather. If stains still remain add a cupful of Javelle water to the boiler when boiling the linen.

Putting Out Clothes in Winter.

One of the worst "jobs" of the winter is putting out the clothes on wash-day. To lessen its discomforts, wear clean mittens made of old woollen underwear, heat the clothespins in the oven before using, and shake out the clothes before putting them into the basket. Still better, have a pulley clothes-line that will permit you to stand in the porch while pinning the clothes on the line, drawing it in as necessary.

Keeping Feet Warm in Winter.

Wear shoes large enough to permit of wearing good thick stockings and felt or brown paper insoles, and, if there is difficulty in keeping the shoes dry, apply castor oil to them, rubbing in well while the shoes are warm. If troubled with cold feet at night wear long stockings made of flannel or eiderdown, lined with fine flannel if necessary.

Winter Vegetables.

Such winter vegetables as turnips, carrots and parsnips should be well washed, peeled, cut in small pieces and cooked in boiling salted water for sixty minutes, more or less, depending on the age of the vegetables, as the older they are the longer they will take to get tender. When sufficiently cooked they should be drained and may then be mashed, seasoned with pepper and salt and butter and served in a hot covered dish. Or if preferred they can be left in the cubes and served with our little cook's favorite sauce poured over. If mashed, they are to be served on the dinner plate, but if in cream sauce they will have to be put in individual sauce-dishes. Plain boiled parsnips are delicious if cut in slices and fried in butter, as they acquire a sweetness not brought out in any other way of cooking. If the left-over quantity was mashed, it can be made into little flat cakes and browned in butter. Winter squash is good, prepared in the same way as the mashed parsnips—that is, plainly boiled and then mashed, but I prefer the Hubbard variety, cut in large squares and baked in the shell—without being peeled. Season before putting on the oven shelf, spread with a little butter and add a slight sprinkling of granulated sugar. This will take about three-quarters of an hour to bake, and should be a light brown over the top.—Sel.

Help for Northern Ontario.

On account of the fires last summer, and the present high cost of all necessities, there is considerable need of assistance in some parts of New Ontario. Rev. J. McLaughlin, Milberta, Nipissing District, Ont., and Rev. D. L. Gordon, Cobalt, Ont., will be glad to distribute any supplies that may be sent to them. We may have the address of other clergymen in the North in a short time.

Some Famous Dishes.

In a London auction-room some time ago there was sold a service of twenty-two silver-gilt dishes, so beautiful in themselves and so famous historically that they brought fifty-seven thousand five hundred dollars. The romantic story of the Harris Elizabethan banqueting plate, as it is known, is thus told by the New York Times:

At the time when the Spanish Armada had set out to conquer England a certain John Harris commanded thirty-five volunteers on a vessel called the Adwyse, and a relative, William Harris, paid fifty pounds, a much larger sum than it is now, toward the defense of his country.

The Harrises, as a reward, obtained a considerable share of the loot from the luckless Spanish ships.

In 1581, it is known, the family possessed a few silver-gilt dishes. The spoils from the Armada permitted the making of more. Accordingly, the service was extended to fifteen dishes and seven plates, severally hall-marked for the years 1599, 1600 and 1601, and carrying the maker's mark—three trefoils and monograms. Later on the rim of each was engraved with the coat of arms of Sir Christopher Harris.

Time went on, and the civil war began. Sir Christopher's descendant held a command in the royal forces at Plymouth, and became alarmed for the safety of the heirlooms. Accordingly, he had them hidden away in a cave in the parish of Yealmpton, on Dartmoor, and the secret of their hiding-place died with him.

For nearly two hundred years the Elizabethan banqueting service lay in the ground. Then at Christmas time, 1827, the countryside rang with the story of its discovery by three Dartmoor laborers employed by a Mr. Splat, of Brixham, who wished to enlarge the cave for storing potatoes. Both the Crown and Mr. Splat abandoned their claims in favor of the Harris family, and the John Harris of the day came into his own again.

Subsequently, another descendant of the family, Mrs. Cator, of Trewsbury, Cirencester, purchased the service, and by this lady's orders it was offered for sale at Christie's. When unearthed eighty-four years ago, the local experts judged it to be of Queen Anne design. The judges of to-day know better. For years collectors have been endeavoring to purchase the beautiful pieces privately, but have failed.

School-Gardening in a Suburban Section.

Although once a constant reader of "The Advocate," I have not been for the past few years. However, after attending the summer courses for teachers at Guelph, I felt the need of it, and I am once more a regular subscriber. I have read your recent articles upon School Fairs and various other phases of Elementary Agriculture and Horticulture, and I have thought that our experiences may be of interest to some wishing to begin the work.

Some five years ago, our school section was formed, comprising a block of land about a mile and a half square; it being the remnants of some other sections that had been annexed to a city. The school site had a frontage of two hundred, and depth of one hundred and ninety feet, and upon it was erected a two-roomed, portable school-house. The land cost \$9 a foot and the building \$1,200. A similar building was added the next summer, and additional rooms were rented in neighboring churches or schools, until the permanent school was built.

For two years, we teachers deplored the fact that there wasn't a tree or flower, except weeds, inside of our six-foot, close-board fence, and only a few plants in our windows; of course, there was always the prospect of a new building with the excavating and piles of material in the grounds, and later, over two hundred pupils had to be provided with playground.

However, bulletins upon various subjects continued to come from the Departments at Toronto and Guelph, and after reading them we concluded that our problems were not so serious as we had believed.

Accordingly, in the spring of 1914, we decided to try such home projects as poultry keeping and growing flowers and vegetables, with pupils of the third and fourth classes, and at the first of June, we planted four dozen seedling evergreens in a small plot in the school grounds. Our trustees were heartily in sympathy with the movement, and purchased what tools I asked for, and later donated \$10 for prize material for our own school Fair in September. This latter has become an annual event, and whenever practicable, we have invited the parents in the evening and given a program or had a social time together.

The second spring, we enlarged the school plot somewhat and planted a few vines and small trees, and continued the same home projects. At this time the Board purchased all the adjoining vacant land (prices then from \$25 to \$35 a foot) and commenced building a permanent school of twelve rooms.

This solved two of our problems, and last fall, the larger boys dug up over the minimum six square rods of ground and also made four large beds for tulips on the terrace at the front of our new building.

Thus this past spring found us with the best preparations we had yet been able to make.

But I see I must now choose between making this article too long, or reserving our this season's experiences for a second