

*Christine*—Yes, and it is lovely.

*Clarice*—Is it not very kind of our Canadian friends to make everything ready for use? Ladies have not to work so hard in Canada as they do in England.

*Irene*—Perhaps the English ladies won't work so hard soon. We must show them how easy it is to get up a nice tea without much work.

*Rudolph*—I could make pumpkin pies & cakes, too, I could.

*Irene*—So could I, boy, if I had some of our lovely White Canadian Flour and a cake of that Yeast that comes from Canada. What do they call it?

*Clarice*—The Flour, dear, is called The Imperial Prize Medal "Prairie Hen" Brand, and the Yeast the "Victoria." It is a round cake and makes lovely bread, but we don't use Yeast to make pie crust. I expect you could both eat the pies and cakes best. Perhaps mother will teach you how to make them some day. One does not want pies if we have lovely fruit like this, and a can of Canadian Lunch Tongue or Compressed Beef. You know Father says the Canadians do not boil all the nature out of their Beef before "canning" it, like some people do.

*Christine*—I like Tongue. I don't think you can have too much of "Miss Canada's" tongue.

*Clarice*—Father says we may some day have Venison and Rabbits in cans from North America. Won't that be splendid? I know a Canadian dish that is easily made and very nice. You need a little Maccaroni, some Cheese, and a Can of Tomatoes. Father says every housekeeper should keep an Imperial Prize Medal Cheddar Cheese, called "Canadian Stilton," and a can of Tomatoes in the house, as well as a little Maccaroni. You just boil some Maccaroni and put it into a buttered dish, then add a can of Tomatoes, mix well, season with pepper and salt, then add a little grated cheese and put it into the oven until a crust is formed.