

an awful lot to do with making home "sweet home."

AMUSEMENTS

After having done your best for the "inner man," see that you do something to satisfy the esthetic senses. Plant flowers, vines and bushes, clear up the back yard, have a nice lawn around the house, a shady porch with a comfortable hammock and rockers, and for the winter see to it that there is plenty of good reading matter in the house, for pleasure and profit, and also some sort of musical instrument and games to pleasantly while away leisure hours.

Don't overwork your boys and girls. Install time and labor-saving devices in the house and on the farm, and give your boys and girls something that they may call their own, to dispose of as they please, and render the profits. If you treat your boys and girls right they will be glad to stay on the farm, and if in their youth and inexperience, they should make the mistake of leaving home, they would discover their error pretty quickly, and be glad to return to the home nest at the first opportunity that offers.

If home offers nothing better than hardships and a perpetual "grind," it is undeserving of that sacred name. My advice to parents who wish to keep their children on the farm is to bring a spirit of fairness and common sense to bear on the "problem," and a satisfactory solution will inevitably follow. Of course, if your bank account is of more value to you than your own flesh and blood, all that I have said will be lost upon you, but in that case you deserve what is coming to you, a lonely old age, and, maybe, an intact bank account, or property over which the children can wrangle after you have made your departure from this "isle of tears." Turn on the sunshine now; don't make the children wait until you are dead, before they can enjoy the comforts and pleasures of life.—A Country Boy.

Economy in Housework

Read at Fenelon Falls Women's Institute.

How can one woman attend various meetings, do the housework, sewing and care for the children? Housework, like learning, has no royal road to attainment. Success is the price of everlasting diligence. Housework or homework. What does the name imply? The work of the house or home, and how many and varied are the duties which must take up the time, attention, and energy of the house-maker?

Before beginning, the first thing to do is to look the situation over, and

find out what there is to do; bring everything to its simplest form, then work with strict regard to time.

CARE OF BEDROOM

First, we will take up the care of the bedrooms. What do we want? We want a room that is bright, airy and cheerful, with a close regard to hygiene. In this, as in all other rooms of the house, do away with all the useless bric-a-brac, which are only drag-weights on the disease-brothers. Train the boys and girls before leaving their rooms in the morning to turn down the bed clothes and shake up the pillows, so as to give the bed a chance to air. If you are supposing there are children in the home, as the member that suggested this subject has a family of boys and girls. It does not let the girls when they are old enough, have the care of their own room.

I was speaking of simplicity. Why not begin here. Furnish your room with necessary furniture. White curtains on the windows; tint the walls with any desired shade of alabastine, in preference to paper; do away with carpets, using rugs instead; ornament the walls with a few good pictures. In all make your bedroom as simple and pleasant as possible.

Go to every room in the house, and see where you can simplify the work, doing away with anything and everything that is superfluous and unnecessary.

True greatness does not consist in what we possess but in what good we can do, and what service we can render unto others. The home maker must leave to her family an inheritance grander and better than any worldly possessions. She must not forget that the home is the lever which raises the nation to its highest pinnacle of fame.

BREADS

Quickly baked breads lack the sweetness which are the result of long-standing, well-baked breads, as less of the starch is converted into sugar. The moment that moisture is added to the flour to which baking powder has been added, gas is the result of the union of the materials. It is necessary that the batters and the doughs be prepared quickly and the oven ready to immediately place the articles of food in, if allowed to remain standing, the result will be breads dry and full of coarse holes. So it is a wise plan to attend to the oven first, that it may be the right temperature, then put the ingredients together, and bake them. Egg and baking powder breads are more wholesome when served warm, as they retain the moisture and become soggy when cold. Yeast breads are better when cold, excepting toast, zwieback and pulled breads, which are so thoroughly cooked that there is no danger of ill results.

Bread made with milk, instead of water is more tender and palatable,

and less shortening is needed in the mixing.

Batter is applied to any mixture of liquid, shortening and flour that will pour easily from the spoon or utensil in which it is made, while dough is thick enough to handle.

YEAST BREADS

In preparing yeast breads it is worth your while to place the yeast, if the cake variety is used, in a glass cup half full of lukewarm water, then add a tablespoonful of sugar, but no salt. The latter ingredient being sifted with the flour. As the yeast plant, in its native element thrives on sugar, one can readily see that by placing the sweetening in the cup with it that the plant will grow. Cover the cup with a glass, set the cup in a warm place, or in the sun's rays, and the yeast plant will soon fill the cup, and the bread in which it is used will be more tender and delicious.

QUICK WAFFLES

To one pint of sweet milk, add three eggs, one tablespoonful of melted butter, one teaspoonful of salt, three teaspoonfuls of baking powder. Separate the yolks from the whites, and beat the former until creamy, and the whites stiff. Put all the ingredients to the yolks, excepting the yolks, and add to a smooth batter; then add the whites and bake.

PRESERVING THE FRUIT

Decide upon the amount of fruit you will cook at one time, then have two bowls ready for sugar and one for the fruit that will hold just the quantity of each. As the fruit is pared or hulled, whichever the case may be, drop it into its measuring bowl. When the measure is full put the fruit and sugar in the preserving kettle. While this is cooking, and other measure may be prepared and the second preserving kettle. In this way the fruit is preserved quickly and put in the jars and sealed at once, leaving the pans ready to sterilize another set of jars.

If the fruit is to be preserved or canner with syrup, it may be put into the jars as fast as it is prepared. As soon as a jar is full, pour in enough syrup to cover it.

If several people are helping, and large kettles are being used for serving, or where fruit (like quinces and hard pears) must be first boiled in clear water, the pared fruit should be dropped into the bowl of cold water made slightly acid with lemon juice (one tablespoonful of lemon juice to a quart of water). This will keep the fruit white.

All hard, hard fruit must be washed before paring. Quinces should be rubbed with a coarse towel before they are washed.

If berries must be washed, do the work before stemming or hulling them. The best way to wash berries is to put a small quantity into a colander and pour cold water over them; then turn them on a sieve to drain. As this work must be done quickly that the fruit may not absorb much water. Do not use the fingers for hulling strawberries. A simple huller can be bought for five cents.

A Subscriber's Letter

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—Editor.

Asked and Answered

Readers are asked to send any questions to this column. The editor will strive to reply as quickly and as fully as possible. Address: Housekeeper, Canadian Dairyman and Farming World, Peterboro, Ont.

How can I get good fat from suet, and cooked meats, etc?—Mrs. Ed. Turner, Trant Co., Ont.

Cut the fat in small pieces, cover with cold water, and stand overnight; pour off this water, add fresh water or milk—a cup to each two pounds of fat—and let cook very slowly until the pieces are light brown in color, and the fat is clear and still (no sound of bubbling or cooking.) Strain through a cloth, and press the fat from the pieces for a second quality of fat.

When the liquid is cold, remove the fat to a saucepan, add part or a whole cup of cold water and let cook slowly until the water has evaporated, and the sound of cooking has ceased, then strain through a cloth. Much of the flavor and odor of the fat passes off in the water during the evaporation.

Why is it that sometimes cream will not whip, even after much time is spent upon it, and a small amount of corn starch has been added to it?—Jennie Burns, Ont.

Milk cannot be whipped to a firm froth. The cream in question probably contained too small a proportion of cream to make whipping possible. Do not understand why the addition of any quantity of cornstarch should help the matter.

I would like a good recipe for plum jelly.—A Housekeeper, Manitoba.

Place the fruit dry in jars. Two quart jars are good for the purpose. Either place the jars in the oven on asbestos paper or in a fruit steamer, and cook till the fruit is tender. Take out and strain through a standard. Add as much sugar as juice, and stir until the sugar is dissolved. Place on the back of the stove and heat slowly "and let boil" we suppose is meant) until it forms jelly drops on the spoon. During boiling, skim carefully. It will take but a little boiling, as this is pure juice. This process produces the clearest and finest jelly.

The pulp may be used for jams or butter by straining through a sieve and adding an equal amount of sugar and beating slowly till thick enough. Place in jars and seal as usual.

Let us be good cheer, remembering that the misfortunes hardest to bear are those which never come.

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