

Kitchen Cabinets on the Farm

J. L. MURRAY

"Say, it was a wise man who invented butter-milk," said the wifely to a kind, gentle woman, a farmer's wife, as I eagerly gulped the third cupful of the delicious beverage she had poured out for me. The day was excessively hot, and travelling along a dusty road was anything but pleasant. Hence the sincerity of my exclamation, when turning into a gate and driving up to the kitchen door of a farm house, I was immediately offered three cups of cold, cold, cold, buttermilk, one after the other.

"Yes, wise indeed was the man who invented butter-milk," I repeated emphatically.

"He knew something all right," agreed the farm house matron, "but I tell you the man who invented that was an inventor to talk about."

Following her gaze through the doorway I immediately and unmistakably saw what that was. She was pointing out to me one of those well-aided, but to systematic housekeeping, a modern Kitchen Cabinet. Substantially constructed and well finished in every particular the cabinet stood in one corner of the neat kitchen. It was an adornment to the room; it gave an air of real comfort and of well-to-do-ness that struck me most forcibly.

Being a lightning rod traveller I had seen the interior of many a farm and house kitchen, and within the last year, or so, it seemed to me that a great many of the kitchens throughout the rural districts looked trimmer, and more roomy, and the housewives were certainly better natured. Often along the road I had endeavored to find the reason of the change. What had brought about the remarkable transformation? To what was due the solution of that knotty housekeeping problem, the having of a systematic kitchen?

As the sunlight threw its bright rays diagonally across this particular kitchen bringing the upper portions of the Cabinet with its many drawers and cupboards, and places for knick-knacks into relief, and at the same time showing the brass in more substance, yet majestic solidity, with flour bin and sugar, tea and coffee drawers, and receptacles for pots, pans, dishes, etc., etc., I knew that I came to me at once—the complete understanding of what had brought the change. Here was the reason: to this labor-saving device was due the credit for the many orderly kitchens I had seen, that seemed to have about them more room, more freedom and less work.

"I never knew what comfort was around the kitchen," until Tom got that Cabinet for me. Now I have comfort, so I can assure you," the lady continued, "that I often bless the man who invented it. And it lies something worth inventing. Say, the worry and worry of the kitchen used to wear me out."

"Well, isn't it strange Kitchen Cabinets were not thought of long before?" I ventured to ask.

"Well, yes indeed," answered the lady. "Here I used to have a pantry, a table, a flour box, a cupboard, a bakeboard, a tea box, a coffee box, spice box, and the war knows what, all over the place. When I was in the room for in the cupboard, was hanging on the wall, or under the table, or even on the floor. It was a continual walk from the stove to the table, and back to the cupboard, then to the table, and over to the stove, and then

again to the cupboard. Why, I don't know how I stood it, and I don't know how I ever got the work done."

"Well, things certainly are different now, aren't they?"

Different! Look at that Cabinet. See here," as she pointed out the different features, "see how the cabinet takes the place of both pantry and kitchen table, cupboards and drawers and holds everything they did. The dust can't get at anything, nor the mice either. Here is where the flour sets, here the sugar, the spices, tea and coffee, the spoons, knives and



A Convenience on the Farm that Economizes Space and Saves the Women Many Steps.

forks,—why I have every utensil I need right under my hand. I find that I can prepare the meals in half the time, and there is pleasure in the work always. Haven't your wife got a kitchen Cabinet yet? Well, you just get here one. She'll never have a sensible kitchen until you do."

I sincerely agreed with her, because observation told me she spoke the truth, I looked at the Cabinet, I was finally roused from my reverie by the lady's voice.

"Say, was it the boss you wanted to see? No he's not in. Tom went to town this morning. Good-day."

"Good-day, Madam, and thank you very much."

I did not even ask her to interest Tom in the new lightning rod I was selling. I turned and drove away still very busy thinking about that Kitchen Cabinet.

I don't sell lightning rods any more. The firm that I am working for now make Kitchen Cabinets.

Some Suggestions Worth Trying

For those who fit buttered papers in their cake tins it is a good plan to leave small projections of the paper on two opposite sides which can be used as handles in removing the cake.

In cutting hard butter into even slices or tiny squares fold a piece of waxed paper over the blade of the knife used. In this way a smooth cut may be made without breaking or crumbling the butter. A piece of the paper which comes around the butter may be used for this purpose.

During damp weather salt shakers are apt to become clogged. By placing a few rice grains in each shaker and adding the salt last the delivery is better.

If by some misfortune your cakes should burn, an effective instrument for removing the burned crust is a flat grater. It is far better than a knife in that it does the work more evenly and leaves a smoother surface for the icing.—Lottie L. Crawford.

THE COOK'S CORNER

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WALNUT WAFFLES.

Beat 2 eggs very light, add 1/2 cup flour sifted with 1/2 teasps baking powder and a little salt, 1/2 cup walnut meals, and enough more flour to make a very stiff batter. Drop by spoonful on buttered tins, not too close, and bake in a quick oven.

CHILDREN'S SPONGE COOKIES.

Into a mixing bowl put 1 1/2 cups flour sifted with 2 teasps baking powder, a little salt, and 1 cup sugar. Break 2 eggs into a cup, fill the cup with cream, stir this into the flour and sugar, and beat hard about 5 minutes. Bake about 10 minutes in muffin pans.

HICKORYNUT DROP CAKES.

To the well-beaten whites of 4 eggs add 1 pt white sugar, 1 pt hickorynut meats, and 4 tablespoons sifted flour. Beat lightly for a few moments, then drop teaspoonful on greased cake tins, allowing room for spreading. Bake about 15 to 20 minutes.

CINNAMON ROLLS.

Cream 1 cup lard and butter (mixed) with 2 scant cups brown sugar, and 3 eggs, 1 cup milk, and 2 teasps baking powder sifted with enough flour to make a dough that can be easily handled. Roll 1/2 inch thick, sprinkle with cinnamon and roll dough up piece for a jelly cake. Then slice off slices from this roll about 1/2 inch thick, sprinkle granulated sugar over the slices, dot with butter and bake in a moderate oven.

CRACKER CUSTARD PUDDING.

Heat 1 qt milk, and pour it over 1 cup powdered crackers. Let stand 10 minutes, then add cream and yolks of 5 eggs and 5 teasps melted butter. Beat smooth, and then add the beaten whites of 5 eggs. Bake about 1/2 an hour, or until the custard is set. Serve with sweetened cream.

MOCK CREAM PIE.

Cream together 1/2 cup sugar, butter size of an egg and 1 heaping tablespoon oil. Then add 1 beaten egg, 2 cups milk, and flavor to taste. Turn into an under crust and bake until firm.

OLD-FASHIONED MOLASSES PIE.

To 1 cup molasses add 1 cup sugar, 3 well-beaten eggs, 3 teasps butter, and 1 teasp cream. Bake in an under crust.

JELLY MERINGUE PIE.

To 1 cup of or tart jelly add yolks of 4 eggs, 1 teasp butter, 1 cup cream, and beat all well together. Line pie with a rich crust, fill with the mixture, and bake in a quick oven. When done, dust with meringue made from the whites of the eggs and powdered sugar. Return to the oven a few minutes to brown slightly.

SWEET BISCUITS.

To 1 cup sour cream add 1 teasp soda, a pinch of salt, 1 teasp caraway seed (these may be omitted), 1 cup sugar and flour enough to make a soft dough. Cut out and bake in a quick oven.

GRAHAM DROP COOKIES.

Cream 1 cup shortening with 2 cups sugar, add 2 beaten eggs, 1 cup buttermilk, 1 cup molasses, 1 teasp soda and 2 cups graham flour, sifted. Flavor to taste, and add 1/2 cup seed-raisins dredged with flour.

COON FRITTERS.

When a lard with corn meal has been left over, add to it some sweet milk, salt, and flour to thicken, with a little baking powder. Drop heaping teaspooftuls in hot fat, flatten, and fry brown, like pancakes.

The Sewing Room

Patterns 10 each. Order by number and size. If for children, give age; for adults, give bust measure for waists and waist measurements. Address all orders to the Pattern Department.

LONG COAT WITH DEER SHAWL COLLAR 6413.



dress on receipt of 10 cts.

GIRL'S PRINCESS DRESS 6447

Princess dresses are just as much in vogue for the school girls as they are for the grown-ups, and this one is childish and attractive, yet movement of the long unbroken panel at the front while at the sides and back the dress is made with a flounce. It includes a pretty little yoke of lingerie.



be mailed to any address on receipt of 10 cts.

CHILD'S YOKE DRESS 6445

A simple little frock such as this is made with small sons. The frock is made with yoke and a full skirt portion. The yoke is cut to form extensions at its lower edge and the skirt portion is laid in box pleats with gathers between.



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SIX GOIRT SKIRT 6446

The demand of the present season seems to be for skirts that are plaited in one way or another. It is obtained effectively with straps and can be used separately, or with bodices to make, or as part of a coat suit. The skirt is cut in six pieces.



The pattern is cut for sizes 24, 26, 28, 30 and 32 in waist, and will be mailed to any address on receipt of 10 cts.

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Toronto, Ont. continues to be compared with the trade in a city is being a tendency among mining stocks. The market for the day was about the same, and, also, to the nature.

The speculative showed some gains. On 7th September option opening prices for shorts had to price up to the market. The markets at Friday started the day somewhat weak, and wheat closed about at the latter end of the month. December at 92 1/2 bushel. Outside Canada, and also the European market there is not but evidently waiting for the market. On the whole the market for lower values of wheat is higher than for the next crop. The market for No. 2 white out here is marked fall goes at 86 to 87 cents.

COARS. The oat market is more than any other. 30c to 36c outside, Toronto. Some small holdings are being firmly held very firm. Dealers are mixed and bear at 75c. On Toronto sell at 42c to 43c; pass at 75c to 76c.

There is an especially at Montreal in prices for the tartaric. The last and Manitoba bran is \$2 to \$2 1/2 a ton in here. Quebec \$2 and shorts at \$2. Toronto to 75c a bushel in Ontario.

HAY AT Active buying in hay, though expensive owing to a market. No. 1 baled at \$12 to \$12.50, No. 2 at \$9 to \$9.50, and mixed \$9 a ton. It is quoted at \$11.50 to \$12.50, and \$11.50 to \$12.50. Farmers' market for clover at 85c to \$1.50 to \$1.75 to \$1.75 to \$1.75.

POTATOES A Receipts of potatoes during the week are quoted at 50c to 55c. The potatoes here are a bag in car lots on Toronto farmers' market at \$1.10 a bushel. There is nothing new in crop, are quoted at \$1.75 a bushel. c. holders are getting \$1.25.

EGGS CONTINUE Prices keep very firm. Montreal and 10c. done in case lots. He