

Household Suggestions.

Suggestions by Housewives.

If the woman who does her own work is to have leisure to enjoy her magazines and her social life, and mental poise to make a home a restful place for husband and children, she must save time and energy by doing her work in the quickest and easiest way. (Here are some practical experiences:

"I wash the clothes by first boiling them with kerosene in the old boiler. It is easier and the clothes are very white."

"When my daughter brings in the clothes she puts the clothes that need sprinkling in one basket and the plain clothes in another. This saves handling them so much."

"While ironing I lay aside clothes that need mending, for if you put them away without mending first you are liable to forget them altogether."

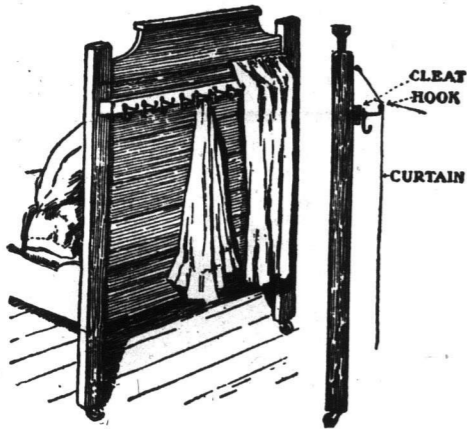
A high stool enables me to finish the ironing minus the backaches I formerly encountered."

"In sweeping I save a great deal of time by soaking newspapers in water. Wring them out, tear them in small pieces and lay them around on the carpet and you will be pleased to find the amount of dust they catch."

"When preparing salad-dressing I make a large quantity and seal it up for future use, thereby saving time and work when I am in a hurry; for all I have to do is to mix the cream when I wish to use any of it."

For a Room Without a Closet.

Fasten with good strong screws to the posts on the back of the head of the bed a cleat one inch thick. Screw into this a dozen double hooks. Set the end hooks some distance from the



end of the cleat, so that the garments will not hang far out, to show the front of the bed. A curtain will keep all the garments free from dust.

Take the handle of a child's broom, or any smooth stick, and insert into one end a good screw hook, right-angle shape. Now you have an article that is useful for various purposes. To draw hot utensils from the oven, to pull down window shades that have jumped beyond one's reach, to pull windows down from the top, to reach anything tucked away in the corners of shelves, etc.

Keep in the attic a charity box where outgrown clothes, old toys, or other various articles past household use may be placed. When a call comes for some article of clothing there will be no necessity to hunt all over the house for something to give away.

Use three dish-mops when washing dishes, one for the glass and silver, one for the china, and one for the pots and pans. Keep them separated, or mark them in some way. These little mops may be bought for five or ten cents each, and their use will keep the hands in better condition.

Ways of Serving Strawberries

Many persons believe that it is impossible to improve strawberries by any method of cooking them, but for those who hold to the contrary, there is no

lack of excellent recipes. Possibly the most popular way of serving them, when cooked at all, is in the good old-fashioned strawberry shortcake. One quart of flour, one cup of butter, three teaspoonfuls of baking powder, half a teaspoonful of salt, the white of one egg. Rub the butter into the flour, then add the baking powder and salt. Beat the white of the egg to a stiff froth, and add with cold milk sufficient to make a dough stiff enough to roll out. Make the cakes about half an inch thick, and bake on pie-tins in a quick oven. When done, cut around the edges and split them; place a thick layer of well-sugared strawberries between, sift powdered sugar over the top and serve with cream.

Strawberry Short-cake.—One pint of flour, three rounding teaspoonfuls of baking powder, one-half teaspoonful of salt, all sifted together. Work in two heaping tablespoonfuls of drippings until the flour feels like cornmeal; then add just enough sweet milk to make a dough that can be easily spat out into two greased pans; bake in a hot oven for about twenty minutes; spread one layer with butter; lay another layer on top and heap with berries, and whipped cream on top surrounding with berries. Sponge cake layers can be used instead of the dough mixture.

Strawberry Tapioca.—Soak over night one cupful of tapioca in cold water; in the morning put half of it in a buttered baking pan, and sprinkle over it a little sugar. On this put one quart of berries and sufficient sugar to sweeten, then add the remainder of the tapioca and a sprinkling of sugar. Fill the dish with water to cover the tapioca about one-fourth inch. Bake in a moderate oven until it looks clear. Serve cold with cream or custard.

Strawberry Dumplings.—Mix well together three cupfuls of flour, one heaping teaspoonful of baking powder and one quarter of a teaspoonful of salt. Rub in two tablespoonfuls of butter and add sufficient milk to make a soft dough. Roll out one-half of an inch thick, cut in pieces about four inches square, lay three or four good sized strawberries in the middle of each and draw the paste around them as for apple dumplings. Set close together on a greased tin and steam for twenty-five minutes. Serve with strawberry sauce, making a hard sauce with two tablespoonfuls of butter, one cupful of powdered sugar and a few drops of lemon juice and beating in as many crushed strawberries as can be used without curdling.

French Short-cake.—Bake a sponge cake in a ring mould, and when it is cold arrange sweet cherries and strawberries in the centre, heap with sweetened whipped cream. Garnish with berries and cherries.

Strawberry Cottage Pudding.—Cream together one-half cup of butter and one cup of sugar, add one cup of milk, one beaten egg, one pint of sifted flour and two teaspoonfuls of baking powder. Bake in a cake-pan, and serve hot with liquid sauce, into which fresh strawberries, mashed with sugar, have been stirred.

Frozen Strawberries.—After carefully stemming, lightly rinse one quart of strawberries. Mash them thoroughly and add the juice of two lemons and one pound of granulated sugar. Set them aside in a cool place for an hour, then add one quart of water, and place in an ice cream freezer and freeze.

Strawberry and Pineapple Pudding.—Make a pint of white cornstarch pudding, sweetening and salting it; after cooking thoroughly divide the mixture

and to one-half add one-half pint of crushed strawberries and re-cook the pudding if too thin. To the other part add one-half cupful of grated pineapple; pour in a mould in layers and chill on ice. When serving garnish with halved berries and pineapple spines. Serve with custard sauce, thin cream or whipped cream.

Strawberry Sponge.—Soak one-half of a box of gelatin in one-half of a cupful of cold water. Boil together for five minutes one pint of water and one and one-half cupfuls of granulated sugar. Add the gelatin and juice of one lemon, strain and cool. When it begins to thicken add the whites of four eggs, whipped to a stiff froth, and beat until the entire mass is a solid sponge. Stir in one pint of whole, fresh berries, turn into a wetted mold and set on ice until firm. Serve with cream.

Ways of Using the Refreshing Pineapple.

How to Eat Pineapples.—Americans, as a rule, do not know how to eat pineapples, says a traveler recently returned from the South. They should never be sliced. That treatment releases the juice from the pulp and leaves the meat dry and woody and tasteless. Down in Cuba and in the lower part of Florida, where they know how to eat the fruit, they never peel a pineapple. They take a ripe fruit and cut off the top and bottom; then they split the fruit lengthwise; then quarter it and split the quarters. This gives eight slices, which are then eaten from the hands as one would eat a watermelon. By following this method you get all the juice and can make a tidy job of it, and you will find it much better than if sliced.

As a digester the ripe pine has no equal, and on this account it is not well to take the ripe fruit on an empty stomach. Failing other material for its activities, it is apt to get in some strenuous work on the lining of the stomach itself. It is better, therefore, to serve it toward the last of the meal at breakfast, or as an accompaniment or follower of the meat course at dinner, where it assists in the digestion of the food.

Rhubarb and Pineapple Preserves.—Dissolve six cups of sugar in four cups of water, and boil to a syrup; add three pounds of pineapple, pared and cut in small pieces, cooking it until tender, then put in two pounds of rhubarb, also cut fine, and let boil a few times. It only requires a little time to cook it; do not allow it to become "mushy." Have your jars ready, all hot, and can immediately. This is a very nice preserve. I sometimes use strawberries instead of pineapple.

Pineapple Short-cake.—Make a rich biscuit dough slightly sweetened, and bake in two parts or a round cake fully an inch thick. If the latter, split while hot with butter. For the filling use a rich sugar-loaf pine that has been shredded, covered with sugar and allowed to stand over night, or, quicker still, use the canned, crushed pine. Before filling, drain off the surplus juice and use it with whipped cream as a sauce.

Pineapple Marmalade.—Peel, core and chop the pine. Weigh and allow a pound of sugar to each pound of fruit. Mix well and let stand in the preserving-kettle over night. In the morning cook about half an hour, then run through a sieve. Return to the preserving-kettle and simmer, stirring almost constantly for half or three-quarters of an hour until a clear amber-colored paste results that will be firm when cooled. Pack in small jars.

Pineapple for Fruits Jellies or Creams.—In using the fresh pineapple for fruit jellies or creams where gelatin is used it must be borne in mind that it is absolutely essential to cook it first. If fresh pineapple is used with gelatin it

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will never harden, as many a cook has found to her sorrow.

Pineapple Sponge.—For this you will require three cupfuls of the crushed or shredded pineapple, one small cupful of sugar, a half package of gelatin soaked an hour in a half cupful of cold water, and the whites of four eggs. Put the pineapple and sugar in a saucepan with a cupful of water and simmer ten or fifteen minutes if the fresh pine is used. All that the canned requires is simply heating. Add the soaked gelatin, take at once from the fire and strain into a dish set in a pan of chipped ice. Where the canned crushed pineapple is used it does not require straining. When partially cooled add the well-whipped whites of the eggs and beat until the entire mixture is spongy and thickened. Pour into a mould and set away to harden. Serve with whipped and sweetened cream, or a soft custard made from the yolks of the four eggs, a quart of milk and four tablespoonfuls of sugar.

Pineapple Juice for Diphtheria.—For diphtheria there is no home remedy that excels the juice of a fresh pine. It has often been known to cut the membrane and relieve the labored breathing when everything else has failed.

Pineapple Ice.—To make pineapple ice, take a quart of water, a pint of sugar, a large pineapple and three lemons. Boil the sugar and water ten minutes. Let cool, add the pineapple, grated, and then the juice of the lemons. It is then ready for the freezer.