

may be halted, but it can never be turned right about face and sent backwards. Henceforth, I fancy, we shall have much love for our American cousins, and they shall have much love for us.

### A "Bird" Letter.

Dear Junia.—A while ago one of your readers wrote something interesting about birds and you requested the bird letters to be kept up. It is one of the charms of country life, becoming acquainted with the little feathered creatures.

Early one morning my attention was aroused by a thud against the window-pane and I looked to see what was the matter. A little bird lay stunned on the verandah. I picked it up and knew by its orange brown crown bordered with black, its black wings and tail olive green, the under parts black and white that it was the oven-bird. After an hour or so it began to fly about but seemed too timid to give its ringing chant "teacher, teacher!" Just as soon as I took it to the door away it flew into the meadow and I saw it no more.

As an architect the oven-bird is distinguished. The nest is built on the ground, of coarse grasses, weed stalks, rootlets and leaves, and is roofed over, the entrance being at one side. It thus resembles an old-fashioned Dutch oven, and that is how it gets its name.

While picking berries in Mr. Allan's woods near Churchill, I was entertained by the blue grosbeak with its quick varied warble, and to my great surprise found its nest in a low tree, little birds in it and one egg left, a plain bluish-white in color.

The bird, which sings in some high tree but never seems to get very near, was there too, encouraging all berry-pickers with his well-known carol, "Maids, maids put on the tea-kettle", "Maids, maids put on the tea-kettle", and is patriotic too, when he sings "Three Cheers for Canada, Canada."

(Mrs. R.) ANNIE C. BOYES.  
Lefroy, Ont.

Thank you very much, Mrs. Boyes. This is an interesting letter. Do you know the "white-throated sparrow", which from the top of some tall tree, usually deep in a swamp, sings "I love dear Canada, Canada, Canada"? I think it is my favorite among our birds, unless it be the dear little song-sparrow, which from a near-by fence so often in early spring sings what John Burroughs calls its "song of faith". I have an idea that the bird which you designate as blue grosbeak was really a "white-throated sparrow". The range of the blue grosbeak is given in all the bird books as "from the Gulf of Mexico north to Pennsylvania and Illinois and casually to New England."—Of course, an odd one might stray north to Ontario, but it is not probable.

Aren't you glad you have become interested in birds? You will find the study fascinating.

### Recipes, Crisco Cans.

Dear Junia.—I am going to can some chickens or hens, boil till the meat comes off the bone, then boil all the water off and pack in glass jars, seal tight. Now, I have a number of crisco cans; they are tin. Is it safe to put chicken or meat in them if they can be sealed air-tight? We have sent syrup to France in them. Any one that has a soldering iron can seal them up.

As apples are so scarce I am canning some of the early ones. Just boil as for apple sauce, putting a little sugar in some and some without sugar. They will be fine for mince meat later, or for pies.

As we are farmers and use lots of eggs, here are three recipes I use and find good. For the pudding you can use more fruit or nuts.

Poor Man's Pudding.—One cup molasses, 1 cup sweet milk, 1 cup chopped suet, 1 cup stoned raisins, 3 cups flour 1 teaspoon salt, soda, cloves, cinnamon. Steam 3 hours.

Sauce.—Butter size of egg, 2 table-spoons flour, 3 of sugar, little nutmeg and salt. Boil.

Graham Bread.—Three cups Graham flour, 2 cups sour milk, ½ cup molasses, 1 teaspoon soda, salt.

Cornmeal Bread.—One pint sour milk, 2 teaspoons soda, shortening size of egg, salt, equal parts cornmeal and flour. Make a batter like cake.

Thanking you for all the helpful hints we get through the Farmer's Advocate. Valleyfield, Que. Mrs. R. F. R. Can anyone who has had experience answer Mrs. R's question in regard to crisco cans? Thank you very much for the recipes.

### A little Letter to "Wild Rose."

My Dear Rose.—Your very pen-name appeals to me. I'd love to publish your little poem, but you wouldn't like to see it appear with some mistakes that would be instantly spotted by everyone who knows poetry. "Came" and "aeroplane" do not rhyme properly; neither do "machines" and "gasoline".

Write us a little letter in prose about the aeroplanes, or some other subject interesting to you—won't you? I'm sure you would do it beautifully. Prose is so much safer than rhyme, and the majority of readers like it better.

### Choke-Cherry Wine—Sauerkraut.

For Mrs. D. J. Parry Sound. To make choke-cherry wine: Stew the cherries with a little water and press out the juice, straining it finally through cheesecloth. Add sugar to taste, and keep in a warm place, with cheesecloth over the mouth of the jar until it ferments. A little yeast will help it to ferment more quickly. When ready strain off at once, seal up and keep in a cold place. Some add a little liquor to prevent danger of turning acid, but we do not want to have anything to do with liquor any more, do we?

Sauerkraut.—Trim off all green leaves and the core from the cabbages. If the heads are large quarter them; if not just halve them. Shred the cabbage just as fine as possible, with a cutter for the purpose if you can get one, or with a long, very sharp knife. Have a jar or keg thoroughly cleaned and scalded. Place a thin layer of salt in the bottom, then a layer of cabbage about 5 inches deep, then a sprinkling of salt, then more cabbage, and so on until the jar is filled, pounding down each layer until firm and solid as possible. When the jar is full spread a double layer of whole cabbage leaves over the top, then a wooden or earthen cover that will fit inside the vessel. Put a weight on and tie a cloth over to keep out dust. If the kraut is made after cold weather sets in it must be kept in a warm place to make it ferment or sour. When this has taken place the kraut must be kept in a cold place but not allowed to freeze.

### The Scrap Bag.

#### A Dish Drainer.

In some places there is now sold a dish-drainer, simply a large pan with a wire rack in which plates, saucers, etc., are placed after washing. Hot water is then poured over all, and no further drying is necessary, the water being drained off through a little pipe at the bottom of the pan. One of these drainers could be made by any handy tinsmith, and would be a boon in any house where there are many dishes to be washed.

#### To Clean White Woodwork.

Add one tablespoon coal-oil to every quart of equal parts milk and warm water, wash the wood work and polish at once with clean soft cloths. Another method is to apply whitening with a cloth dipped in warm water and squeezed nearly dry. Afterwards wash with clean water and polish with soft dry cloths.

#### Sink Drain Pipe.

If the drain of the kitchen sink becomes stopped up try the following, given in McCall's Magazine:

"Allow about two inches of water to flow into the sink. Then place an empty vegetable can or similar utensil over the outlet—the open end down, of course—and move up and down quickly, causing suction. Nine times out of ten this will cause the water to flow out quickly. If this fails, then look under the sink for an S-shaped pipe lying on its side. Remove the screw from the bottom of this "goose-neck," place a bucket under it to catch the water, and probe for the obstruction with a piece of wire. This almost always proves successful. After removing the obstruction and replacing the screw, pour boiling hot soda water into the drain and there will usually be no further trouble. It is well to use the soda water frequently as it is almost impossible to keep some grease from going into the drain pipe. Coffee grounds, not pulverized, will not stop up a sink but, to the contrary, are quite beneficial if used with a great deal of water as they cut the grease. Chloride of lime should be used now and then as a disinfectant, but great care should be used to wash out the sink thoroughly afterward. Borax and hot water are perhaps safer."

#### Choosing Dress or Suit Materials.

When choosing dress or suit materials, squeeze a little of it in the hand. If it wrinkles badly select another piece.

Good woollen cloth should spring out without a wrinkle after this test.

### Home-made Trench Stoves.

Next time you are making up a box for a soldier, slip in a few of these little trench stoves, with directions how to use them. They are made of material no more expensive than old newspapers and paraffin.

The directions, as given in National Geographic Magazine, are as follows: Spread out four newspapers, eight sheets in all, and begin rolling at the long edge. Roll as tightly as possible until the papers are half rolled, then fold back the first three sheets toward the rolled part and continue to wrap around the roll almost to the first fold; then fold back another three sheets and continue to wrap around the roll again up to the last margin of the paper. On this margin, consisting of two sheets, spread a little glue or paste, and continue the rolling, so as to make a firm roll of paper almost like a torch.

While the newspapers may be cut along the line of the columns before rolling and the individual columns rolled separately, it is easier to roll the whole newspaper (as above) into a long roll and then cut it into short lengths. A sharp carving knife, a pair of sharp pruning shears, or an old-fashioned hay-cutter will cut the rolls easily. These little rolls must then be boiled for four minutes in enough paraffin to cover them, then taken out.

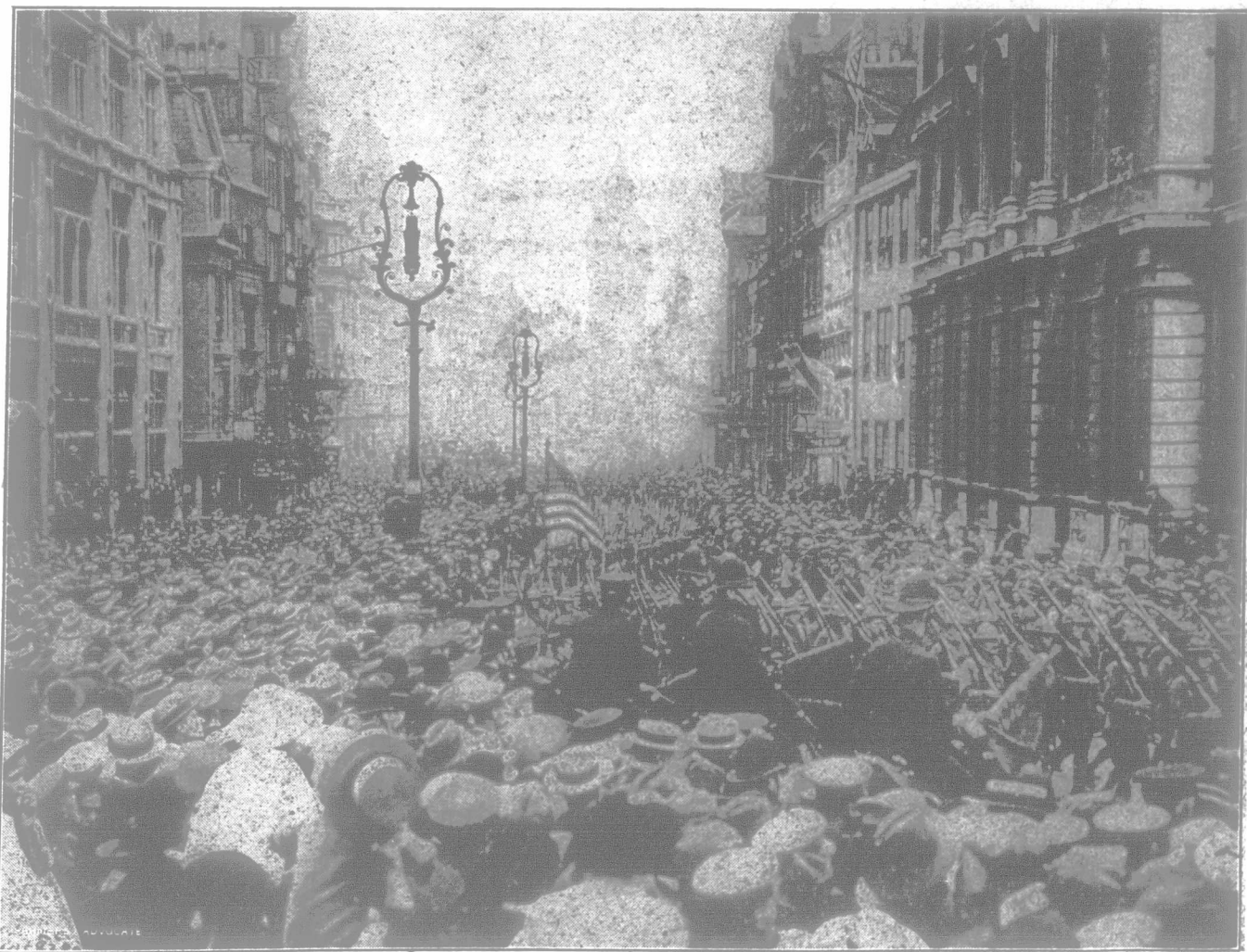
To use them the soldier simply takes three of the little rolls, props them together and lights them at the top, as one would a candle. The flame burns without smoke for twenty minutes or half an hour and will boil a pint of soup or water for tea.

Little children and grown-ups in Italy and France are making these ration heaters by the million and sending them to the high Alps and other places where fuel cannot easily be had. The little heaters are cheaper than the "solid alcohol" used for the little alcohol stoves which are so invaluable to soldiers, hence many soldiers who otherwise would have to do without can be supplied with them.

After a few trials they can be made quite quickly and neatly.

### The Cookery Column.

Stale Bread Muffins.—One cup softened bread, 2 teaspoons dark molasses, 1 egg, ¼ cup buttermilk, ½ teaspoon



Rousing Welcome Greets American Troops in London.

Scene, August 15, when "Old Glory," cheered on its way, was carried through the streets of London by the "Sammies" on their way to be reviewed by the King at Buckingham Palace. Underwood & Underwood.