

is well to have steamers and strainers of different sizes, a pineapple snip for removing the eyes of the pineapple, and fancy cutters to be used in preparing either vegetables or fruit for garnishing.

A salad, of which we are very fond, is made of equal parts of cucumber and tart apples. It requires large cucumbers, which are peeled and diced after the seeds are removed. The apples are peeled and cut into small cubes also. Mix, then season with pepper, salt and onion juice, adding mayonnaise dressing to taste.

When the weather turns cold, we like a preparation of rice and tomatoes for tea. Boil half a cup of rice until soft, cook a can of tomatoes with one onion cut up and cooked in it, then season with salt, pepper and butter, add the rice, and serve hot.

As the fowl season is approaching, a hint in regard to this will be timely. It is not generally known that goose can be cooked in such a way as not to interfere with the most delicate digestion. The mode is this: Prepare your goose as usual for roasting, but put it in the oven in a dry pan, then, after the strong fat has come out, which will probably be in twenty minutes or half an hour, take it from the oven and place it in a clean pan, pour boiling water over it, also salt, pepper and sifted flour, and I am satisfied that you will never cook goose in any other way.

E. M. F.  
Haldimand Co., Ont.

#### "System" Helpful.

"A place for everything, and everything in its place," is a wise saying, and perhaps just as important is the idea of "a time for everything, and everything in its time."

System, to me, has been one of the most helpful "wrinkles" in housekeeping. Infinitely more can be accomplished in a given time and with less labor, because of the fact that the different pieces of work to be done come in their own time. Hence there is no undue energy expended in rush and worry because of several things, seemingly requiring immediate attention, as is always the case when there is lack of system.

Let each housekeeper plan the work required of her, and follow as closely as possible the plan. There may be times when it will be practically impossible on account of illness in the home, or other unavoidable cause, to carry out the plan, but these are exceptional cases, and not the general rule.

Certain kinds of work have to be performed every day; then let us have a special time in the day for the doing of each. Every day in the week brings some special work of its own; then, as far as possible, see that this particular work is accomplished in its appointed day. Again, there are those extras that come in their season, such as housecleaning, gardening, pickling and preserving. Plan for these, and you will find how much more smoothly the work goes along.

Some may say this is very good theory, but is it practicable? Usually it is. Two housekeepers of many years' experience, whose work I have noted, have followed this plan, and no trifle is ever allowed to come between them and their plan. The result is, their work is always done in good time, and it is well done.

The already overburdened housekeeper will find her work, not more difficult, but becoming lighter, as she aims to follow a plan, although she may not always be able to do so.

What others can do, we can do, if we will. If we have not already planned our work, let us try it, and see that which otherwise may be termed drudgery will be changed into pleasure.

Keep cheerful, have a plan, follow it, and see what a happy, peaceful life the housekeeper's will be.

"MIRANDA"

Dundas Co., Ont.

#### An Emergency Closet.

Dear Dame Durden,—It is but seldom you have been afflicted with one of my letters, but it may be you will recognize the signature.

There are so many bright members of your Circle that one of inferior ability may well hesitate to appear.

However, it does happen that even the commonplace people have an idea that is new to someone, and, as members of the

Women's Institute, we have learned to pass our ideas on.

When I first came to the country, everything seemed so far away, especially the stores when unexpected company came and the larder was low.

Being inexperienced at housekeeping, I could not perhaps think of emergency dishes quickly, so to save myself a panic I instituted an emergency closet, and so often when company came too late for meals was able in short order to get them a meal.

In this closet I had such things as corned beef, salmon and mackerel, corn, peas and tomatoes, a cream cheese and biscuits, and anything in season as dates, etc. These, with ham, eggs, and such things as a farm usually has on hand, gave me a choice, and a meal could quickly be provided.

Now that I am more accustomed to housekeeping, I have reduced somewhat my supplies in the emergency closet. Today I find I have honey, fruit cake, biscuits, salmon, and peanut butter. It is low, you see.

Last spring, when housecleaning, I desired an easy method of stretching curtains. My stretchers had been borrowed and brought home broken, and I had been pinning my curtains in sheets on the carpets. Instead of the sheets, I spread blankets on the floor, and with my husband at one side and myself at the other, pulled the curtains into shape. They stuck to the blankets and required no pins to keep them in place, thus saving sore fingers, besides considerable time.

I must confess, though, they take longer to dry than on cotton.

I always read the Home Magazine Department the first thing, and look for new ideas.

You certainly are doing your best, Dame Durden, to be a help to the Magazine readers.

HELENOR.  
Brant Co., Ont.

#### Some Hints.

Dear Dame Durden,—As you have asked me to give you some helpful wrinkles, I will try to give you some, but they will be very homely ones.

1. Where there are children in the home, to put white oilcloth over the tablecloth, just the exact size of the table, saves the cloth clean much longer and does not show on the white cloth.

2. I find a great help in having some paper cut in pieces and a tack driven through the middle of one end and a piece of cord with a pencil attached to tack, to put down what I want to remember for the day, or for a memorandum when I go to the store.

3. I have a safe in the cellar which is a great comfort to me, made with wire door and ends, and boards at the back, just like a cupboard, only the wire on it, which anyone could make, and in fly time, or if mice get in the cellar, keeps your food in safety.

4. I find that oilcloth or linoleum on the floor instead of carpet, is much healthier, easier kept clean, etc., on a room that is used for dining-room or kitchen.

I will send a recipe.

Bran Cakes.—Two cups bran, 1 cup flour, 1 tablespoon butter,  $\frac{1}{4}$  cup sugar, 1 egg, 1 teaspoon soda,  $1\frac{1}{2}$  cups sour milk. Make stiff batter and drop on hot buttered tins.

AN INSTITUTE MEMBER

#### The Early Morning Hour.

The most successful wrinkle I have found in housekeeping in the farm home is the early morning hour, beginning the day at five o'clock from the first of April until the first of December. The hour from five until six is of more value to me than almost two any other part of the day. Breakfast is always ready at six, and if the men do not come in at the appointed hour, I can clean the potatoes for dinner or begin preparing something in the line of dessert for dinner, losing no time waiting. It can hardly be called a wrinkle, as it smoothes many wrinkles which might accrue if we were to follow the habits of the sluggard, "yet a little sleep, a little slumber, a little folding of the hands." Solomon says it tends to poverty. I know it tendeth to putting the day's work behind.

If by chance we should rise at six, we cannot regain the lost hour however hard we may try. It is like "searching for the end of the rainbow," or "the gold

trying to scoop up the moon out of a puddle of water"; it is utterly futile. My success in housekeeping is largely due to early rising. I have practiced it for forty-five years, and should be able to judge of its practicability in that time. Much more can be accomplished in the early part of the day, as there are not so many interruptions. With our forenoon's work well in hand, we are always pleased to have some friends unexpectedly drop in and indulge in a friendly chat. Even though it may consist largely on housework, it breaks up the monotony by changing ideas. I would like to say to all the young housekeepers in the farm homes, practice early rising and your success in housekeeping will be assured. We are largely creatures of habit, and if we rise habitually at five, we will find it just as easy as at six. Another wrinkle of mine is meals always, on time. It does not matter how much we would like to finish something we are engaged in, it must be dropped, and the meal gotten on time. This is very important, and assists in making housekeeping a success.

A FARMER'S WIFE.

Northumberland Co., Ont.

#### Seasonable Recipes.

Chocolate Caramels.—Two squares of chocolate, half a pound of sugar, one cupful of cream, quarter pint of water, one heaping tablespoonful of butter, one teaspoonful vanilla extract. Over a gentle heat dissolve the chocolate in a saucepan with a very little water. Place the butter, sugar and cream in another saucepan, stir until it has simmered quietly for ten minutes. Add the chocolate, with a pinch of cream of tartar and vanilla, and continue to stir until a little, dropped in cold water, forms a hard ball. Pour into buttered tins and cut when cold.

A Boiled Iceing for Christmas Cake.—Put two pounds of lump sugar into a clean saucepan, add one tablespoonful of lemon juice and two cupfuls of boiling water. Boil fast, skimming it well till the syrup forms a thread when dropped from a spoon. It will take about fifteen minutes. Beat up the whites of three eggs until stiff, then add the syrup in a thin stream, beating all the time with a beater, or the back of a spoon. When it will coat the back of the spoon like sauce, pour it over the cake.

To Carve a Turkey.—When carving a turkey, place the fork firmly in the breast, one long prong being on each side of the breast bone. Pass the knife first around the leg and remove it; then around the wing, first on one side, then on the other. By cutting the ligaments, the joints will readily open. When these have been displaced, cut the breast in thin slices, using the knife flat against the breast and cutting from you, then slip it under the wishbone; lift, press it backward, and remove it. Turn the turkey slightly, so that you may cut the shoulder-blades from the under side of the carcass and from each side of the backbone without removing the carving fork. Then cut directly through the ribs up to the breast-bone joint, and turn the turkey, first one side and then the other, separating the back of the carcass from the breast. For the first time remove the fork. Divide the upper from the lower part of the back; cut down the back bone and divide the lower portion of the back in two pieces. Then separate the second joint from the leg and cut it into three slices, the leg into two, and the turkey is ready for serving.

Banana Salad.—Take the skin off the bananas and split them in two lengthwise. Squeeze a little lemon juice over, and set in a cold place for an hour, then pour a little salad dressing over and dredge well with rolled nuts.

Celery Farci.—Fill stalks of pretty, crisp celery with cream cheese. Use the fine center stalks only.

Cottage Cheese Prettily Served.—Put some "cottage cheese" through a fine potato-ricer, and serve on a dish edged with celery tips or lettuce. Drop some preserved strawberries in the center.

Fruit and Nut Salad.—Mix half a pint whipped cream with two yolks of eggs, add the juice of one lemon, half teaspoon salt and half teaspoon sugar. Pour over the salad. Mix together in a bowl half a cup nut meats (pecan nuts boiled in salted water for ten minutes are good), a half pint finely-cut apples, the same of finely-shred oranges, and half a cupful of

chopped celery. Mix half of the dressing with the fruit, nuts and celery, and place the whole in a bowl decorated with lettuce leaves, celery tips, etc. Pour the remaining dressing over, and decorate with slices of oranges and whole nutmeats.

Chicken Salad.—Cut the meat of a cold boiled chicken in bits, and place it with an equal amount of finely-cut celery in a salad bowl, having previously mixed well with a little salad dressing. Garnish with circles of the white of hard-boiled eggs and bits of celery or greenery of any kind around the edge, then grate the yolks of the eggs in a golden heap in the center.

Tongue Salad.—Mix together chopped tongue, chopped celery, and hard-boiled eggs in any proportion that suits you. Mix all with a dressing made as follows: Beat four eggs, mix with them six table-spoonfuls vinegar, five of butter, one tea-spoon mustard, one tablespoonful sugar. Cook all, stirring constantly, and, when cold, beat in two-thirds cup of sweet or sour cream.

Fruit Griddle Cakes.—Half pint milk, 1 teaspoon sugar, a little salt, 2 eggs, 1 teaspoon baking powder, 1 cup or more of huckleberries, raspberries or blackberries, from which the juice has been well drained. Roll the fruit in flour, and add them and flour enough to make a batter to the mixture.

Flannel Cakes.—1 tablespoonful butter rubbed into 1 pint flour, 1 teaspoon salt, 2 eggs, 2 cups milk, 2 teaspoons baking powder. Mix the dry ingredients. Add the beaten yolks of the eggs to the milk, and stir into the flour, beating smooth. Last of all, add the whites beaten until light, and the baking powder. Bake on a hot griddle.

Cream of Pea Soup.—One pint of dry or split peas, 3 cups milk, 1 tablespoon butter, 3 tablespoons flour, 1 cup cream. Measure the peas, cover them with cold water, adding a very little soda, and cook until tender. When done, take out half of them, and put the remainder through a sieve or potato-ricer into the water again. Scald the milk (do not boil it), rub the butter and flour together, and put the mixture into the milk, adding the mixture that has been put through the sieve. Let cook a little, and, when thick, add the cup of thin sweet cream, the rest of the peas, and seasoning. Serve with croutons (small bits of buttered bread toasted in the oven until slightly brown). This is a delightful and nourishing supper dish for cold weather.

Chocolate Frosting.—White of 1 egg. Do not beat, but stir in 8 tablespoonfuls powdered sugar. Put 1 square inch of chocolate in a cup, cover, and set in boiling water until melted, then stir into the other mixture. Add  $\frac{1}{4}$  teaspoon vanilla, and spread on cake. Remember that chocolate is not only a decoration, but a valuable food, especially in cold weather.

A Quick Way to Cure Hams, etc.—Put  $1\frac{1}{2}$  or 2 lbs. salt into a kettle and heat until the salt is so hot that it will hiss when a drop of water is let fall into it. You must keep stirring all the time. Just before removing from the fire, add 1 ounce pulverized saltpetre to each lb. salt. The meat should be ready on the table, skin side down, and brown sugar should have been rubbed thickly into all the flesh portions. Now, with a large spoon, apply the hot salt, rubbing until the whole is entirely covered. Cover well with the salt and lay away for two days, when, if you like, the hams can be smoked. Treat beef in the same way, one side at a time, and after two or three days hang up to dry, then smoke, if you prefer it that way. This amount of salt, etc., should cure 100 pounds.

#### Our Scrap Bag.

A recent magazine gives the following as an improvement on the ordinary mixture of tube paint and turpentine for stencilling: One pint turpentine, one ounce acetic acid, one ounce oil of wintergreen. Mix with tube paint as usual.

A good lotion for chapped or roughened hands: Two drams gum tragacanth. Put this in 1 cup water and let stand 3 days, shaking frequently. Add 1 ounce glycerine, 2 ounces witch-hazel, 2 ounces alcohol, 1 dram tincture of benzoin. Shake well. Apply at nights after washing the hands well with warm water and castile soap.

During cold weather, be sure to serve