

have a finish with the cream tint, the same as had been used on the ceilings where the side walls were green.

Some of the floors were poor, but Mrs. Kirby filled the cracks with a putty prepared for this purpose, stained the floors, and added a coating of shellac. Then the worn out carpets were collected and taken to the weavers, where they were shredded and woven into durable rugs. Long had Mrs. Kirby cherished the idea of a new parlor room to take the place of the carpet so long in use. The floor, fortunately, had been laid in hardwood, for when the house was built hardwood was more common than now. The floor was treated with a coat of shellac and wood alcohol, and looked so well that only two small rugs were purchased. For durability and attractiveness she selected blue Brussels at the city store and considered her newly finished floor had saved her a larger expense in rugs. The room was now easy to clean and cost but little money. It gave an air of newness to the house.

#### WHEN THE GUESTS ARRIVED

June 10 saw the arrival of the first guest—a young man. Eight dollars

a week for adults was charged, and half price for children.

"Running water!" exclaimed the young man, as he settled down for the whole summer. The first meal she gave him a bowl of bread and milk for his supper, with some honey afterward, and asked him to tell her in the morning if a good night's sleep didn't follow the simple meal. It did.

The next guest came, a young woman, and she remarked that she was hungry for fresh eggs. These were to be had in abundance and were cooked in various ways. The substituting of eggs for meat made it possible for the guests to enjoy steamed Indian puddings and baked beans which otherwise would be too hearty after excessive meat eating.

#### INTERESTED THE CHILDREN

July came, and there were five boarders, and the next arrival brought two children who had remained at will over a large city home and had been accustomed to drop everything where they chanced to be through with it. Now Mrs. Kirby was not willing to have the added burden of picking up after the children. A happy thought came to her when the children expressed an intense interest in the pond located in the near-by village. A neighbor's cow strolling through the streets was picked up that day and put into the pond, and the neighbor could only secure it by the payment of a fine, the children had reported. Mrs. Kirby started a game with the children and made herself pound-keeper. She picked up all the stray articles which the little ones had scattered, and, by the provisions of the game, they could only be obtained by paying a fine. This fine was the foregoing of one of Mrs. Kirby's delicious ginger cookies, which they frequently ran in from play, as a forfeit for each article out of place. It worked splendidly.

#### FRESH FRUIT INSTEAD OF MEAT

Mrs. Kirby's house was now full and she closely studied household economy. Her first inclination was to serve canned fruit for sauce, but why, she thought, was it necessary to use canned fruit, to which had been added the labor of preparation, when there was an abundance of fresh fruit which everybody seemed to enjoy? Those who had throughout the year been fed upon puddings and ices were better satisfied with the fruit.

She had planned to buy from a travelling butcher meat to be served twice daily, but home-made bread and milk with an abundance of vegetables seemed to make meat an undesired dish for more than the dinner. This was a happy solution of her problem, because she could have fresh eggs and good milk and she was never surer of having tender meat.

#### A "HAY-BOX" FOR PICNIC LUNCHEONS

Excursions to the river and woods were of constant occurrence, and the question of good picnic luncheons became one for study. Mrs. Kirby, always ingenious, had become acquainted with the use of the "hay-box." She said if they could load a hay-box on to a wagon for carrying warm food for the use of the army she could get up a box that would carry chicken, baked beans and coffee, which at the end of the trip would be hot. Accordingly, a close box was built and lined with a non-conducting material, on the principle of the hay-boxes found on the market. Openings were made to receive the kettles, which were tightly closed, and the top shut down to exclude the air. Mrs. Kirby was often urged to accompany the picnickers. It was not, however, until she built the second hay-box,

which was left at home, and in which she placed her vegetables and custard pudding before leaving, that she consented to go. There was much satisfaction upon returning to find in this fireless cooker a meal ready to serve—so much, indeed, that in time Mrs. Kirby thought it worth while to buy one of the manufactured cookers.

#### WHAT MRS. KIRBY GAINED

When the season was over Mrs. Kirby had several hours communion with her bank-book, store accounts and ledger. This was an important part of the summer's experience. Then a neighbor asked: "Do tell me. I am anxious to know how it has come out. Are you much in debt?"

"In debt?" echoed Mrs. Kirby. "No, indeed. We have paid all living expenses, and I have put back everything I took out of the bank. Now we have a better farm and everything better to live comfortably with this winter. Next year we won't have these expenses, and then I'm for making money." And she did—\$400 the next summer—Ladies' Home Journal.

### THE COOK'S CORNER

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#### BROWN BREAD

After trying various recipes for brown bread, I have found the following not only the best, but the easiest to make. For 1 loaf take 1 cup of sour milk, 1 cup of sweet milk, 1 teaspoonful of salt, ½ cup of molasses with 1 teaspoon of soda thoroughly stirred in; add ½ cup of corn-meal and 1 cup of graham flour. Mix so stiff that a little dough dropped from the spoon will not quickly settle. Put in a deep bread pan and bake in a moderately hot oven for one hour. If not stiff enough, the top crust may separate from the rest of the loaf.—Mrs. Baker, Man.

#### YORKSHIRE PUDDING

One cup flour, ½ teaspoon salt, ½ cup milk, 1 egg, ½ teaspoon melted butter. Turn into hissing hot iron gem pans and bake 30 to 35 minutes in a hot oven. Beat eggs very light then add milk, flour and salt and butter. Beat the whole mixture two minutes. This is to be served with roast beef. Very often the pudding is baked with the roast, but I prefer to bake it in gem rings, as the pudding is not so greasy.—Lucy Allen, Nova Scotia.

#### SHELLED BEANS

One of our favorite uses for sour cream is with shelled beans. Soak kidney or cranberry beans. Soak and cook as usual. When tender pour off the water, add sour cream to thoroughly moisten and simmer ½ hour. The alkali in the beans removes all sour taste from the cream and the resulting combination is particularly good.

#### SPICED CAKE

Add 1 cup of sugar to 1 well beaten egg, sift 1 teaspoon each of cinnamon and nutmeg, ½ teaspoon of clove, and ½ teaspoon of soda, with ½ cups of flour. To the egg mixture add ½ cup cream, 1 cup sour milk and sour cream, beat thoroughly and beat in quickly the sifted flour mixture.

#### TO ROAST BEEF

After a roast has been rolled and skewered, wipe it, put it on the rack in the dripping pan, rub over with salt and dredge meat and pan with flour. Place in hot oven, that the surface may be quickly seared, thus preventing escape of inner juices.

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After the flour in the pan has browned, reduce heat and baste with fat which has tried out; if meat is quite lean, it may be necessary to put trimmings of fat in the pan. Baste every 5 minutes. Cook 5 minutes. Season with salt and pepper and strain.

#### ROAST BEEF GRAVY

Remove some of the fat from the pan, leaving three tablespoonsful, place on front of range, add 3 tablespoonsful of flour and stir until well browned. Add gradually 1½ cups boiling water. Cook 5 minutes. Season with salt and pepper and strain.

#### SOUP CREAM FILLING FOR CAKES

To ½ cup of sour cream add 1 cup of chopped nut meats and 1 cup of sugar. Boil 5 minutes and beat until cool enough to spread between layers.

#### ORANGE CHARLOTTE

One and two-thirds tablespoons of gelatine, ½ cup cold water, ½ cup boiling water, 1 cup sugar, 3 tablespoonsful lemon juice, 1 cup orange juice and pulp, whites of 3 eggs and whip from 2 cups cream.

Soak gelatine in cold water, dissolve in boiling water, add sugar, lemon juice, orange juice and pulp. Chill and when quite thick beat until frothy—then add whites of eggs beaten stiff and fold in cream. Line a mold with sections of oranges, turn in mixture, smooth evenly and chill.

#### COOKIES

One cup molasses 1 cup sugar, 1 cup butter, 1 egg, 1 cup sifted flour, 1 teaspoon ginger, ½ teaspoon black pepper. Dissolve soda in a little hot water, mix flour to very soft dough that can be kneaded.

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