

# McLEOD'S SPECIAL FLOUR


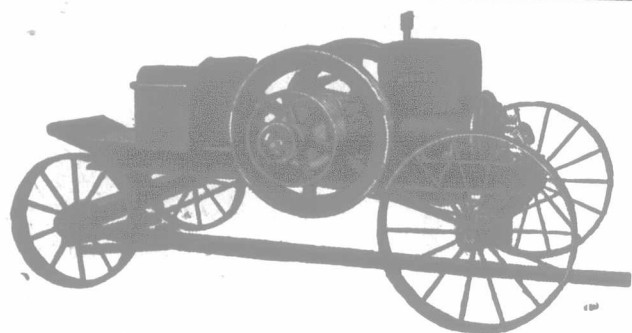
McLEOD'S  
FLOUR  
IS  
ALWAYS  
RIGHT

**Q** The most bread, the best bread and the finest pastry are the assurance you have in making McLeod's "SPECIAL" the family flour. Scientific millermen with the skill to appreciate and apply all the most modern and scientific appliances in producing the highest grade flour have made McLeod's "SPECIAL" the excellent product that it is, and the best proof of it lies in the fact that the demand for it grows daily.

**Q** It is made from a most perfect blend of the finest of Ontario winter wheat and Manitoba spring wheat, it requires less shortening for pastry and less water for bread baking--McLeod's "SPECIAL" produces more bread and pastry—it is economy to use it.

**McLEOD'S FLOUR  
IS ALWAYS RIGHT**

The McLeod Milling Company, Limited  
Stratford, Ontario

8, 12 and 16 H.P.  
Engines  
Mounted On  
All Steel Truck

## "Bull Dog" Gasoline Engines

are built especially for agricultural trade. Mounted outfit, shown above, is just the thing for work requiring a portable engine. Built without cast iron sub-base, and all unnecessary weight eliminated. Completely equipped. 8, 12 and 16 H.P. Also 1½, 2½, 4½ and 6 H.P. sizes adapted for stationary, semi-portable or portable mounting. Strong, rugged construction. No complicated working parts. Write our Canadian Agents for descriptive catalog of "Bull Dog" farm engines.

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Don't be cross, Thelma. Whether you believe it or not, I really wrote the bit which has so disturbed you with the wish to open the eyes of a few people who think red hair undesirable (and there are just a few of them, you know), so that they might see differently. Just possibly that same paragraph of mine may have converted, from an utterly unreasonable prejudice, someone whom you may meet some day, and who may think your hair more beautiful because of it.

### FLOOR FINISH.

"Farmer's Wife," Peterboro Co., writes, in reply to the inquirer who asked about finishing hardwood kitchen floors: "I just use boiled oil," she says, "and put it on good and hot, and rub off with another cloth. I find this to be all right."

### DRINKS, JELLIES AND HOT- WEATHER PUDDINGS.

**Lemonade.**—Cut three lemons and an orange in two, and press out the juice. Take the pulps and skins, cut them up fine, cover with sugar and let stand an hour or more. In the meantime, boil 1 cup sugar with ½ cup water until it spins a thread, and pour while hot over the fruit-juice. While this is cooking, add ½ cup water to the fruit skins and sugar, and mash well; then drain off into the other syrup. This may now be diluted with water, and served very cold.

**Iced Chocolate.**—Grate 2 squares chocolate, mix with 1 cup sugar and 1 cup water. Cook to a thick syrup in a double boiler, then remove, put in 1 teaspoon vanilla, and set away to cool. When ready to serve, put 2 tablespoons of the syrup for each glass into a sealer, add the required number of glasses of very cold milk, and shake well. Serve in tumblers or goblets, with a spoonful of whipped cream on each. Very nourishing and refreshing.

**Egg Shake** (nice for an invalid).—Beat the white of 1 egg stiff. Add 2 tablespoons sugar and ½ cup very cold water to the yolk, and shake in a sealer until light and creamy. Add the white and shake again. Now put in 2 tablespoons lemon juice, a bit of grated rind, and a drop or two of vanilla, and shake again. Serve in a glass with whipped cream on top.

**Pineapple Sponges.**—Pack a number of small moulds with stale sponge cake crumbled fine, then fill with pineapple syrup in which a little gelatine has been dissolved. Set in a cold place to become firm.

**Raspberry Souffle.**—1 cup raspberry juice, 1 cup boiling water, pinch salt, 1 teaspoon lemon juice. Boil all together and thicken with cornstarch or arrowroot. When cooked, fold in the stiffly-beaten whites of four eggs, and pour into a mould dipped in cold water. Chill, and when ready to serve turn out on a large plate or dish, put whipped cream on top and berries around the edge.

**Raspberry Vinegar.**—To four quarts raspberries put enough vinegar to cover. Let stand 24 hours, then scald and strain. Add 1 pound sugar to every pint of juice, boil 20 minutes, skim well and bottle.

**Spiced Currants.**—To each pound currants, stemmed and washed, allow 1 pound sugar. Make a syrup in the proportion of 4 pounds sugar, 1 pint vinegar, 2 teaspoons each of cinnamon and allspice, and 1 of cloves. When boiling, add the currants and boil 20 minutes. Seal when cold.

**Green Currant Pie.**—Stem and mash 1 pint rather green currants, sweeten, add a sprinkling of flour or rolled cracker, and bake with two crusts.

**Currant Conserve.**—5 pounds stemmed currants, pulp of 6 oranges, 2 pounds washed and stoned raisins, 3 or 4 pounds sugar. Simmer all until thick.

**Iced Currants.**—Wash and drain dry large bunches of ripe currants, dip into beaten white of egg, sift powdered sugar over, and put in a cool place to dry. Cherries and grapes may be done the same way.

**Tartare Sandwiches** (nice for picnics).—Chop 3 sardines, 1 cup boiled ham or other lean meat, and 3 cucumbers, very fine, and mix them with 1 teaspoon each of made mustard, catsup and vinegar. Seasoning with salt and Cayenne. Put

between slices of thin bread, thinly buttered.

**Currant Jelly.**—Pick the currants when barely ripe, and be sure that they are perfectly dry before crushing them. Do not stem them, but look them over well, then crush them in a crock or granite kettle with a wooden potato-masher. Put all in a bag and drain over night. In the morning measure, and allow a pint of sugar to each pint of juice. Boil the juice 20 minutes, skimming well, and in the meantime heat the sugar in the oven. Now add the sugar, stir until it dissolves, and skim. Let boil up once, then strain through a little bag into glasses. Let the glasses stand in the sunshine one or two days, then cover with melted paraffine, put on the tops and put away.

**Red Raspberry and Currant Jelly.**—Take equal parts raspberries and currants, and proceed as above.

**Gooseberry Jelly.**—To 1 quart berries allow 1 pint water. Stew until fruit is broken, then strain through a bag. Do not press through, or the jelly will not be clear. To 1 pint juice allow 1 pound sugar. Boil the juice 20 minutes, then add the heated sugar and boil 5 minutes longer. The gooseberries left over may be made into jam.

### Jelly Making.

[Condensed from bulletin of the Cornell Reading Course, written by N. E. Goldthwaite, of the University of Illinois.]

"A good fruit jelly is a clear product that is neither syrupy, sticky, nor tough; neither is it bitter, and yet it will break, doing this with a distinct, beautiful cleavage that leaves sparkling, characteristic faces."

If very juicy fruit, such as currants, raspberries and the like, is being used, place the clean fruit in an enamelled preserving kettle, add just enough water to prevent burning (perhaps 1 cup to 4 or 5 quarts fruit), cover, and place where the fruit will cook rather slowly, stirring occasionally with a wooden or a silver spoon. When the simmering point is reached, crush the fruit further with a well-soaked wooden masher, then continue heating until the whole mass is cooked through. Transfer the hot mass to a sufficiently large piece of cheesecloth (double if desired) wrung out of hot water, tie the opposite corners together, and let the juice drain into an earthenware or enamelled receptacle.

Keep this juice separate for the first jelly. The remaining pulp may be made into marmalade, sometimes into a second jelly by adding a little more water and boiling up again, using a smaller proportion of sugar; or this second juice may be kept to add to the first if that should show any sign of ropiness or stickiness. This sometimes occurs if the fruit is not rich in pectin, the jellying substance, so that too much sugar for the quantity of pectin has been used.

The correct proportion of sugar for fruits rich in pectin is usually from three-fourths to an equal volume of sugar to the equal volume of juice (¾:1 to 1:1). "Currants and partially-ripened grapes yield a juice so well adapted to jelly-making that they will usually demand the proportion 1:1, while ¾:1 is likely to be the correct proportion for red raspberries and blackberries, and for juices from fruits to which much water must be added, even to make the first extraction—such as sour apples, crab apples, cranberries, and the like. . . .

If the juice seems unusually watery, then lessen the proportion of sugar. Better err on the side of too little rather than too much sugar if a jelly that 'will stand alone' is desired; if a softer and sweeter jelly is called for, then, of course, a larger proportion of sugar should be used."

A very good jelly may be made of the second extraction by using a much less proportion of sugar, ¼:1 to ½:1.

In regard to the length of time of boiling, it is not economical to add the sugar at the beginning and boil long, since, owing to chemical changes, the long boiling makes the mixture less sweet, so that more sugar has to be used to give the required flavor; also by this process much sugar is lost in the skimmings.

The best plan has been found to be to boil the juice down rapidly for a time, skimming well, then to add the sugar,