THE KITCH

Thanksgiving Day in the Hitchen

Hurrah! the house begins to smell Of everything that's nice—
Of puddings boiled and puddings baked,
Of fruit and powdered spice.

A merry clatter is kept up With chopping-knife and tray; And everybody, great and small, Helps for Thanksgiving Day!

By mother's magic pumpkins change To sweet and luscious pies; While cranberry tarts at her command From nowhere seem to rise

So warm and fragrant, too-It may be our mince turpovers Oh, dear, I wish I knew!

The Value of Apples

There is scarcely any article of vege-table food more widely useful and more universally liked than the apple. Let every family in autumn lay in from two to ten or more barrels, and it will be to them the most economical investment in the whole range of culinary supplies. The most healthful dessert that can be placed most neathful dessert that can be placed on the table is baked apple. If taken freely at breakfast, with coarse bread, and without meat or flesh of any kind, it has an admirable effect on the general system. If families could be induced to substitute the apple-sound, ripe and luscious-for the pies, cakes, candies and other sweetmeats, with which chil-dren are too often stuffed, there would be a diminution of doctor's bills sufficient in a single year to lay up a stock of this delicious fruit for a season's use.

P Some Timely Recipes

Thanksgiving Cake.—One pound of sifted flour, one pound of white sugar, one pound of butter, nine eggs, one teaspoonful each of cinnamon, mace, cloves, all-spice, one ounce extract of rose, one-half cup of molasses, one-half teaspoonful of soda, two pounds of currants, one pound ed raisins, one-half pound sliced This makes one loaf and must be of stoned citron. This makes one loat and must be baked an hour or an hour and a quarter, in a slow oven. Line the mould with buttered paper and place the citron in evenly as the dough is dropped in by spoonfuls. This should have a thick white rosting flavored with lemon or vanilla.

Cranberry Jelly.-Wash one quart of cranberries and put them to cook in a granite kettle with one cupful of boiling water. Cook ten minutes, then add one pound of sugar and cook five minutes longer, after which rub through a sieve. longer, after which rub through a sieve. Wet in cold water small cups or moulds, then fill them and serve one to each per-son. This recipe never fails to make a firm, bright jelly. It is very attractive in individual moulds.

Chicken Pie-Two chickens dressed, disjointed, and boiled till tender. Season disjointed, and bouled till tender. Season with pepper and salt; remove the larger bones and place the remainder in a nappy, the sides of which have been lined with a thin crust. Thicken the gravy and put in what is needed reserving the rest to send the salt of on with the pie. Put on a top crust in which you have cut holes for the escape of the steam. This will an hour and a quarter. This will bake in an hour or

an hour and a quarter.

A pie of this sort must of course be served in the dish in which it is baked, and to do this properly set it on a similar dish, inverted, to carry it up a little from

the table, and cover both dishes with a ong plain towel folded into an angling bandage wide enough to reach from the table to the top of the pie.

Raisin Smash-Cream well together one-third of a cupful of butter and two cupfuls of sugar; add three well-beaten eggs, one teaspoonful of vanilla, three eggs, one teaspoontul of vanila, three cupfuls of flour, one cupful of milk and two teaspoonfuls of baking powder. Bake in layers in a hot oven and cool. Boil together one cupful and a half of sugar and one-half of a cupful of water. When the syrup will spin a fine thread from the tines of a fork, take quickly from the fire and the whites of two eggs whipped to a stiff froth. Continue-to beat until the mixture begins to thicken, add one cupful of seeded and chopped raisins. one half of a cupful of blanched and chop ped almonds and one-half of a teaspoonful vanilla and spread at once between the lavery of cake

How to Cook Pumpkin

To secure the toothsome Thanksgiving viand the notion is prevalent that an abundance of cream and eggs is indis-pensable. The fact is, a good pumpkin properly cooked requires neither. Sweet milk is quite sufficient to complement the richness of the fruit

If an ordinary field pumpkin is used, select one of rather more than medium size and rich hue; those having an orange skin slightly mottled with green usually yield thick, solid flesh.

Put a little water in the kettle to prevent

orching before the juices are extracted, and add the pumpkin, cut in small pieces Cook slowly to avoid possibility of scorching—just maintaining the boiling point. As it becomes soft, stir occasionally to prevent adherence to sides of kettle. Later it will need almost constant stirring to keep it from sticking, but should not be removed until quite dry. Just before tak-ing from the fire, season with sugar, salt and ginger.

For pies moisten the pumpkin with sweet milk. This may be done a half-hour or so before needed, as if cooked dry it does not soak up at once. Sweeten further if necessary, and add nutmeg and other spices to taste, allowing also a table-spoonful of flour to each pie. Use enough milk to reduce it to such consistency that it will just level itself when placed in the crust. Bake slowly. This method is pronounced by those who have tested it s one of the very best ways to prepare pumpkin for pies.

Housekeeping on a Big Scale

In the Waldorf-Astoria hotel, New York, there are fourteen chefs. There are eleven more just to make sauces, and ten to do nothing but fry things. It takes twenty-eight men to make soups and cook the vegetables, and twenty more for ice the vegetables, and twenty more for ice creams and pastry. All told, there are one hundred and eighty-one men down in that big kitchen, of whom seven do nothing but cook meals for the other one hundred and seventy-four.

This big kitchen where they work covers 30,000 square feet of space. In it covers 30,000 square feet of space. In it are two immeuse ranges, each containing eighteen separate frees. Five men constantly tend them, doing nothing else. These ranges take up 200 square feet. Then there are six big game broilers, a big sjeel oven with four compartments, three gake overs and a pastry oven, six giant copper cauldrons for the vegetables, six steel doilers for meats, fifteen coffee urns and dozens of tables, heaters and chopping blocks.

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