

the barrel or crock into which the kraut is to be placed, place a thin layer of salt in the bottom of it, then a layer of cabbage about five inches deep, then a sprinkling of salt. Continue in this way, pounding down each layer until firm and solid, until the vessel is full. Finally spread a double layer of whole cabbage leaves on top, then a wooden or earthen cover that will fit inside the vessel. Put a weight on, and tie a cloth over the whole to keep out dust. Keep in a rather warm place to induce the kraut to ferment or sour, then put in a cool place, where there will be no danger of it freezing.

Wonderberry Pie.

Dear Dame Durden,—An old subscriber thought possibly it might be appreciated to send a recipe for a most delicious pie. This makes two. Wonderberry pie: Take a sufficient quantity of berries, cover with cold water, and add one-half teaspoon of soda. Place on stove and allow to come to scalding point, but not to boiling, then drain the water off. This removes a flavor that some do not like. Line the pie tins with a good rich paste; place the berries, then add two large tablespoons of white wine vinegar. Squeeze in a little lemon juice or lemon essence. Sweeten with two-thirds of a cup of granulated sugar to each pie. Add a little flour to take up the extra juice, and cover with the piecrust.

OLD SUBSCRIBER.

Bothwell Co., Ont.

This is very interesting. Do you know if the wonderberry is also known as garden huckleberry? I think this altogether probable.

Recipes.

Apple Jelly.—Use juicy apples of high flavor. Wash and wipe them, then quarter without removing skins or cores, and place in an enamelled kettle, adding just enough water to cook them, and keeping the kettle closely covered. When done, remove from the fire, mash while hot, and drain into an earthenware or granite dish, never into tin. For every pint of juice, allow one rounded half-pint of sugar that has been heated in the oven. Boil the juice a little, then add sugar. Flavor as preferred. Some add grape juice to apple jelly to make a nice variety.

Apple Compote.—Place 1 cupful each of water and sugar in a granite pan. Add 6 cloves, and let boil for 15 minutes where it cannot scorch. Pare and core eight large apples of equal size, or ten smaller ones, and cook in the syrup until tender. Lift the apples out and arrange them, open end upward, on a large, flat dish, then fill "holes" with jelly or marmalade. Boil the syrup down until thick and pour over apples, then, just before serving, place spoonfuls of whipped cream on top.

French Marmalade.—Take equal quantities of pears and grapes. Stem grapes, and cook until soft in just enough water to prevent their sticking to the kettle. Press through a colander and add the pears, peeled, cored, and sliced. Simmer, stirring often, until of the thickness desired. Sweeten to taste, simmer again, and put in jars. When somewhat cool, pour melted paraffine over the top.

Canned Grapes.—Cut the grapes from the stem. Make a syrup, using 1 quart water to each pound sugar. Put the fruit in sterilized jars, and the jars in a larger vessel of cold water. Allow to heat gradually. Fill nearly full of the cooked syrup, and cook ten minutes, then add more syrup and seal at once.

Pumpkin Preserves.—Peel the pumpkin and cut into bits about 1/4-inch square. Put into a stewpan, 1 lb. pumpkin to 1 lb. sugar, a bit of ginger root, and some lemon peel. Cook slowly until done.

A Good Meat Relish.—2 quarts green tomatoes, 1 cup chopped onions, 1 cup chopped celery, 1/2 cup granulated sugar, 1 green pepper, salt and cayenne pepper to taste, 1 pint vinegar. Measure tomatoes after putting through the chopper, then put 1 teaspoon soda in them. Put on stove and heat, then rinse once in cold water; this keeps the tomatoes a nice green. Add all the ingredients and boil one hour.

Cauliflower.—Trim the head and soak 1 hour. Take out of the cold water and plunge up and down in scalding water, then drop into briskly boiling water and

keep it boiling hard for 20 minutes. Take out the cauliflower, cut the heads into quarters or eighths, arrange the pieces neatly in a very hot, deep dish, then pour over them 1 cup rich sauce, made thus: Work a scant spoonful of sifted flour into a heaping spoonful of good butter; add a dust of cayenne, a good sprinkle of black pepper, 1/2 cup of the water the cauliflower was boiled in. Stir smooth and dip by spoonfuls over the cauliflower. Place the dish in a hot oven for about 2 minutes, then take out, sprinkle thickly with grated cheese, and serve at once. If preferred, line the dish with toast, and brown the grated cheese slightly before taking out of the oven.

Another Way: Boil a large head for 27 minutes. Take out, let cool, leaving whole, and set on ice. Make a salad dressing, using lemon juice instead of vinegar, and flavoring liberally with cayenne. Set the cauliflower, stem downward, in a bowl, scoop a deep bit from the middle of it, and pour the dressing in the hole. Let stand for ten minutes before serving. To make the dish ornamental, use a clear glass bowl lined with lettuce, and lay small, bright red tomatoes around the head.

Welsh Cake.—1/2 cup butter and lard mixed, 1 cup sugar, 1 egg, 4 cups flour, 4 level teaspoons baking powder, 1 cup currants, 1 cup sweet milk, nutmeg and vanilla to taste. Rub shortening (more may be used if liked) into the flour in which baking powder has been sifted. Add other ingredients and mix to a soft dough. Roll quickly into a thick sheet, bake, and eat with butter.

Peeling Onions.—To peel onions without bringing tears to your eyes, put them in a pan and pour boiling water over them as for skinning tomatoes. By the time you can bear your hands in the water, the skins are loosened enough to be easily slipped off. If any are not loose enough, keep well under the water while peeling.

Bread Sauce.—Put 1 pint rich milk, 1/2 cup grated breadcrumbs, 1 onion into which 5 or 6 cloves have been pressed, salt and pepper (or paprika), in a double boiler over the fire. Let cook about an hour. When ready to serve remove the onion, and beat in thoroughly 2 tablespoons butter. Serve with meat or fowl, and vegetables.

Green Mayonnaise.—The attractive appearance of vegetable salad, cold-boiled fish salad, etc., is greatly enhanced by the use of green mayonnaise. This is made by mixing a generous quantity of previously scalded chopped parsley with a thick mayonnaise sauce.

Re Mrs. Anna Robinson.

The Toronto Women's Christian Temperance Union has instituted a post-card petition in behalf of Mrs. Anna Robinson, sentenced to be hanged at Sudbury early in November. The details of this most unhappy case are sufficiently known, and the sympathy of every woman must be enlisted in behalf of this unfortunate victim of a brutal husband's misdeeds. The request of the Union is as follows:

Write a postal card as follows:

"I respectfully beg of you to recommend that the death sentence passed on Anna Robinson be commuted."

Sign your name and place of residence; address it to the Hon. A. B. Aylesworth, Ottawa, Canada. DO IT NOW.

We recommend the above to the consideration of our readers.

TRADE TOPIC.

SIMPSON'S NEW CATALOGUE.—Just to hand, Simpson's new catalogue, with an artistic cover depicting a plowman, as though this catalogue were intended to cater especially to the rural trade. As usual, the Simpson Co. is right on time with designs of practicable clothing for both men and women. This year the fur exhibit is given the place of honor. Millinery, house-furnishings, dress materials, Christmas notions, etc., all have place in this catalogue, quoted at popular prices. Write for it to "The Robert Simpson Co., Ltd., Yonge St., Toronto."

Time, when truly understood, is the most precious earthly good. —Gay.

EATON'S THE GREAT MAIL ORDER HOUSE



IF YOU CONSIDER STYLE—remember—that there is an immense amount of satisfaction gained by wearing a correctly shaped, stylishly made garment. **EATON** clothing can be worn by the most fastidious with the utmost feeling of assurance. It is properly made in every detail and its attractiveness increased by the price saving afforded.

IF YOU CONSIDER PRICE—remember—that we are price makers. Many of the lines we sell are of our own manufacture, which assures superior material, style and workmanship and the elimination of all middlemen's profits. Our store is known as the home of Canadian economy, and every money-saving opportunity we afford is placed within your reach through our Great Mail Order Service.

THE EATON COAT SWEATER

Handsome
Knitted Worsted

PRICE

\$1.75

T103A. An unusual pony coat value of fine knitted worsted; made with a double edge around the neck and down the front, has a pocket either side. The style is single breasted, closed with five large pearl buttons. It has turn back cuffs knitted plain. This is a very handsome coat in honey comb stitch. Sizes are 34, 36 and 38 bust. Colors—Grey with cardinal, also plain grey, navy 1.75 or cardinal.

EATON Price

If by mail, postage extra 22c

WE GUARANTEE to refund your money in full, together with all transportation charges—if you are not perfectly satisfied with your purchase—you yourself to be the judge.

WE WILL SEND FREE and postpaid to any address our Fall and Winter Catalogue upon receipt of your request. It lists Paris and New York exclusive styles at popular **EATON** prices. In fact our values will not only surprise but delight you.

WRITE FOR THIS BOOK TO-DAY. DO IT NOW

THE T. EATON CO. LIMITED
TORONTO DEPT. 95 CANADA

CLEARING AUCTION SALE

Pure-bred and Grade Holstein Cattle, Clydesdale Stallion, Pigs, Chickens, Bees, Implements, Etc.,

The Property of ROBERT WILLIS, 4 Miles East of Aylmer. Also Six Holsteins, Property of F. LEESON, Aylmer, Ont.

TUESDAY, OCT. 26, '09

Sale begins at one o'clock sharp. These cattle are among the best in the Province. For descriptive catalogue write:

ROBT. WILLIS (AYLMER, ONT.), F. LEESON (AYLMER, ONT.), PROPRIETORS, Or R. H. Lindsay (Copenhagen), H. Woodry (Aylmer) or T. Merritt Moore (Springfield), Aucts.

Please Mention this Paper.