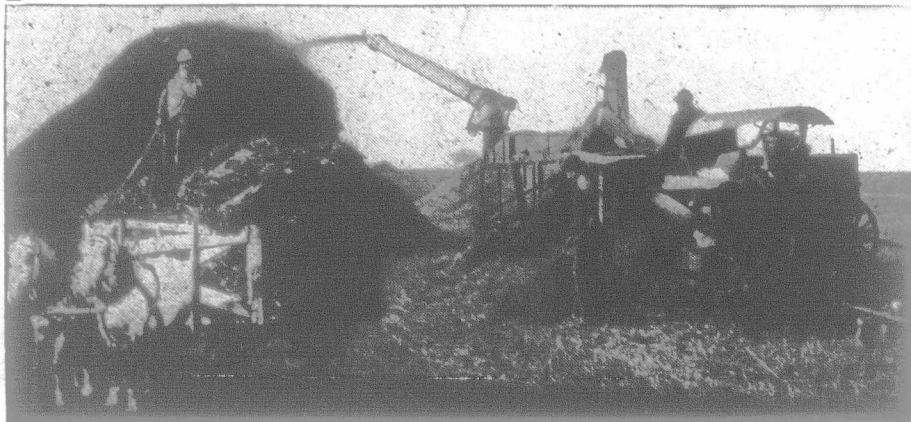


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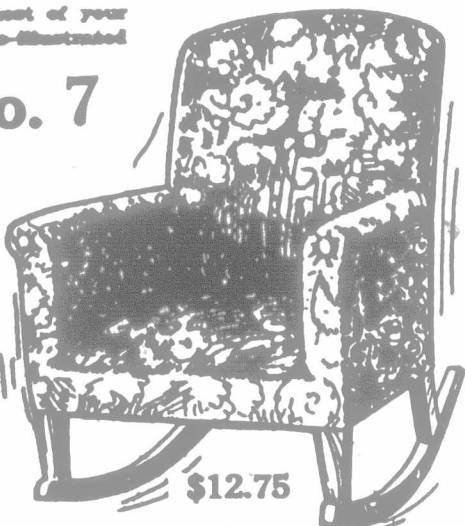
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page for help. I have an Easter lily and would like if some one could tell me how to care for it after it stops blooming. Is the old bulb of any more use? If so, how and where should it be kept? There are small bulbs growing around the main plant. How are they to be cared for?

Wellington Co., Ont.

A. T. Bailey in his "Cyclopædia of Horticulture" says: "After flowering the bulbs are practically worthless (for house bloom). They may be planted in the border and may give a few flowers that season; and if well protected they may give some satisfaction for several seasons. If the bulbs are to be planted in the border, ripen them up in the pots by gradually withholding water. In rare cases they have been forced again the second winter, but the attempt is not to be advised except for experiment."

Substitute for Butter—Fruit Cake.

I am sending you a recipe for a substitute for butter; I have tried it and found it good. (See below) Also fruit cake without butter or eggs: Put into a saucepan cup brown sugar, one cup water, one-third cup lard or dripping, one cup raisins, some candied peel, $\frac{1}{4}$ grated nutmeg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, pinch of salt. Boil together three minutes; let cool, then add one teaspoon soda dissolved in hot water, 2 cups flour in which 1 teaspoon baking powder has been sifted. Bake in moderate oven 1 hour. I always make my own candied peel. I wash the peel of oranges or lemons, run them through the food chopper, boil till tender in water, keeping covered with water till tender, then add enough white sugar that when it boils down it will be thick, and put it in jelly glasses. Nuts improve the cake, and, if you like figs they can also be run through food chopper and added and all boiled together. I am using oatmeal boiled in sweet milk; it does not take as much meal as when cooked in water. I put the meal in cold milk in a double boiler and cook 2 hours. I have also used cornmeal as a substitute for potatoes. When mush is cold I slice it and fry in dripping. From a reader of Ingle Nook.

Ethel, Ont.

MARGARET CLOSE.

The recipe which our friend sends is called Mother's Club Butter:

One lb. beef fat (rendered) makes $2\frac{1}{2}$ cups; $\frac{3}{4}$ cup sour cream, $1\frac{1}{2}$ tablespoon salt, $\frac{1}{4}$ cup water, 20 drops butter coloring.

To Render the Fat.—Put it through the grinder or meat chopper. Then put over a slow heat, and let it slowly fry in its own fat till the cracklings are crisp and a light brown color. It takes two or three hours. Do not hurry it, or it may be scorched. When done remove from fire and put through strainer and a cheesecloth. This will keep for weeks.

Beat the cream a little to make it smooth. When the beef fat has cooled some, but before it begins to set, add the cream, salt and butter coloring, and beat it. An egg-beater may be used at first, but as soon as it begins to thicken use a spoon. After it has thickened some add the water, which should be slightly warmed. Beat till it is a light, thick, fluffy whipped cream. The secret is in the thorough beating while it is setting. Do not cool it to hurry it or it will be lumpy. Pour in a bowl to set.

If anything happens that it is lumpy set your bowl in a pan of hot water, and after the fat has dissolved; try again when cooled a little.

Butter coloring may be procured from a drug store, or you can make it yourself by grating a carrot and squeezing the juice out through cheesecloth. Beef fat is better than the suet theoretically, but sometimes has a strong beefy flavor.

This butter may be made in a bowl, or has been successfully made in an ice-cream freezer.

Care of Flour.

Now that people are getting in a big supply of flour in view of the probable advance in the now high price of it, it will be well to think of its care. When stored away in the attic or elsewhere in hundred-pound sacks it sometimes spoils before it is all used, and then the flour is blamed, when really it is not properly cared for. If each sack is stood on its end and frequently turned upside down so as to rest on the other end, it will keep longer.

When thinking of the hard work ahead of us this summer we should remember

that perspiring is excellent for the complexion and for the health, and that some people pay a dollar and a half for a good perspiration by means of the electric bath. Rather expensive isn't it? So while they are paying for their luxury we are being paid for ours. Perhaps we do not call it a luxury. Anyway it is something to be grateful for.

Woodstock.

EDITH B.

One might add that sacks of flour should never rest on the floor, but on a support, beneath which air may circulate freely.

The Cookery Column.

Canned Meat.—Sometimes it is very handy to have some fresh canned meat on hand, especially in those parts of the country rather remote from meat shops. The following method has been given by the Cornell Dept. of Agriculture: Sear the meat in a hot oven or in boiling water, then steam it or simmer it until it can be torn apart. Pack the meat tightly into sterilized jars, fill the space with stock, adding $\frac{1}{2}$ teaspoon salt to each pint of meat. Sterilize the meat for 3 hours by boiling the jars on a rack in a boiler of water. Put on the rubbers and tops of jars, but do not screw down tightly until the boiling is completed. Always use good, new rubber rings. Keep the jars in a cool, dark place. Pepper and other seasoning may be added if liked. If necessary fill up the jars to overflowing from an extra jar, but do not add any water to the meat.

Compote of Rhubarb.—Wash, but do not peel, 5 lbs. rhubarb. Cut into small bits and let stand over night with 6 lbs. sugar. Put 4 lemons on to boil in a saucepan. When tender, cut open and remove the seeds, then chop fine. Also chop 1 lb. well-washed figs. Add the lemons and figs to the rhubarb and sugar, and cook. Be sure to do up some "plain" rhubarb to mix with other, more expensive fruits later in the season. If you pour on scalding water first, let cool, and pour off again, less sugar will be needed.

Strawberry Ice Cream (Nice for lawn parties).—Mix together 3 pints thin cream 2 boxes strawberries, hulled and washed, which have stood in sugar 1 hour; $1\frac{3}{4}$ cups sugar, 2 cups milk, juice of 1 lemon. Strain carefully and freeze.

Strawberry Salad.—Arrange the heart leaves of lettuce, and arrange strawberries on top. Dust with powdered sugar and cover lightly with salad dressing. Arrange lemon eighths around and serve with cold meat.

Meat Loaf.—Take 3 lbs. veal shank, 1 lb. sausage, 3 cups dry bread crumbs, 1 cup sweet milk, salt and pepper, a pinch of sage. Boil the veal and chop fine. Mix with the other ingredients, form into a loaf and bake until brown. Serve hot or cold.

Graham Bread.—One cup flour, 2 cups Graham flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 2 cups buttermilk, 1 rounded teaspoon soda. Sift the flour into a basin; add the Graham flour, sugar and salt. Stir the soda in the buttermilk until it foams, then pour among the dry ingredients. Beat well, pour into a greased pan about 7 x 9 inches or smaller, and bake 1 hour.

The Scrap Bag.

Saving Time.

Much time may be saved by keeping the dinner-table "set" with all the dishes, salt, pepper, etc., all the time, putting only the uncovered eatables away. As soon as the dishes and cutlery are washed put them in place again, and cover the whole table with a large cover, made of cheesecloth or factory cotton, to keep off the dust.

Cultivating the Garden.

Stir all the soil between the rows of plants, with a hoe, at least twice a week, cultivating as close as possible to the young vegetables without interfering with the roots. The cultivation need not be deep but should be persistent. If this is done very little watering will be necessary. Whenever it has to be done the soil should be stirred soon afterwards to make a dust mulch on top that will conserve the moisture.

Transplanting.

Make holes for the plants large enough so that the roots can be spread out easily, not cramped in a bunch. Pour in a little water, fill up with soil, and water again,

JUNE 14,

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