

Mix well as quickly as possible and put in warm buttered muffin-pans. Bake in a moderate oven for 20 minutes. This quantity will make 12 muffins.

Grape Catsup.—Five lbs. ripe grapes boiled and put through a colander; 3 lbs. brown sugar, 1 pint vinegar, 2 teaspoons salt, 2 teaspoons cinnamon, 2 of cloves and 2 of allspice, 1 level tablespoon pepper. Boil until thick enough and seal in bottles.

Sour Cream Salad Dressing.—To 1 cup thick sour cream add $\frac{1}{4}$ teaspoon each of salt, paprika and mustard, and 1 tablespoon lemon juice or vinegar. Beat until thick and light with an egg-beater.

Elderberry Pickles.—Three quarts elderberries, 3 onions chopped fine, 2 teaspoons whole cloves, 2 tablespoons ground ginger, $1\frac{1}{2}$ cups brown sugar, 2 cups seeded raisins, $\frac{1}{2}$ teaspoon red pepper, $\frac{1}{2}$ teaspoon mace, 2 teaspoons mustard seed, 2 tablespoons salt, $2\frac{1}{2}$ cups vinegar. Cook until thick and put in sterilized jars.

Plum or Grape Marmalade.—Three pints grape or plum pulp cooked to a mush and pressed through a colander, 1 pint of the skins (plum skins shredded), 2 lbs. sugar. May add raisins or chopped nuts if liked. Cook slowly until thick.

Green Tomato Preserve.—Three quarts green tomatoes sliced thin, 3 lemons sliced thin and cooked in $1\frac{1}{2}$ cups water, sugar as liked. Simmer until thick.

Chili Sauce.—Take 18 ripe tomatoes, 3 green peppers, 3 onions, 1 cup sugar, 1 teaspoon cinnamon, 4 teaspoons salt, $2\frac{1}{2}$ cups vinegar, 1 teaspoon ground allspice, 1 teaspoon ground cloves. Peel and cut tomatoes, add the chopped peppers (without seeds) and the onions also chopped fine. Put in a kettle with remaining ingredients, bring slowly to boiling point and cook until thick, very slowly.

Soft Gingerbread.—One beaten egg, 2 heaping tablespoons sugar, 3 tablespoons melted butter, 1 cup molasses, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 cup boiling water, $2\frac{1}{2}$ cups flour, 1 teaspoon soda. Beat the egg, add sugar, butter, molasses, then the flour sifted with the spices, and last of all the soda dissolved in the boiling water. Bake in a steady oven, not too hot.

Crab-Apple Catsup.—Wash 4 quarts crabapples and cook in a little water, and press through a colander. Add to the pulp 3 pints sugar, 2 quarts vinegar, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 level tablespoon pepper, 2 level tablespoons salt. Cook slowly until thick. Never use tin for cooking any kind of fruit or pickles. Graniteware should be used, even a granite colander, as the touch of tin ruins the flavor of anything that has acid in it.

Watermelon Preserves.—The rind should be preserved as soon as the melon has been used, as it will sour in hot weather, unless it is kept in a very cold place. Take two pounds of the rind with the peel and all the pink flesh removed. Cut into small squares, and soak overnight in a solution of two ounces full strength lime water (which can be procured at a druggist's) added to a gallon of pure water. Alum may be used instead of the lime water. In the morning take the rind out of the solution, soak in clear water, drain well, then put on in rapidly boiling water for ten minutes. Make a syrup of six cups of sugar to three quarts of water. Add the juice of one lemon and slice in half another. Add the rind slowly to the boiling syrup and cook until the melon is tender and transparent. Remove the kettle from the stove and allow the contents to cool. After cooling, arrange the pieces of rind in the jars, and pour boiling hot syrup of medium density to fill. Partially tighten the tops of the jars, sterilize as for other fruits in boiling water for forty minutes. Remove the jars, tighten the tops, and place to cool, but not in a draught. Some persons like the flavor of ginger with watermelon. To give this flavor, cook the rind—after the preliminary soaking, and clearing, and par-boiling—in a syrup made in the proportion of a pound and a half of sugar, a quart of water, and pint of strong ginger tea strained. When the rind is tender and transparent, place in the jars, pour on gingered syrup to fill, and sterilize.

The Scrap Bag.

Stale Bread.

A writer in Pictorial Review says that stale bread may be dried, put in a paper bag and rolled fine, or put through a

Penmans Hosiery

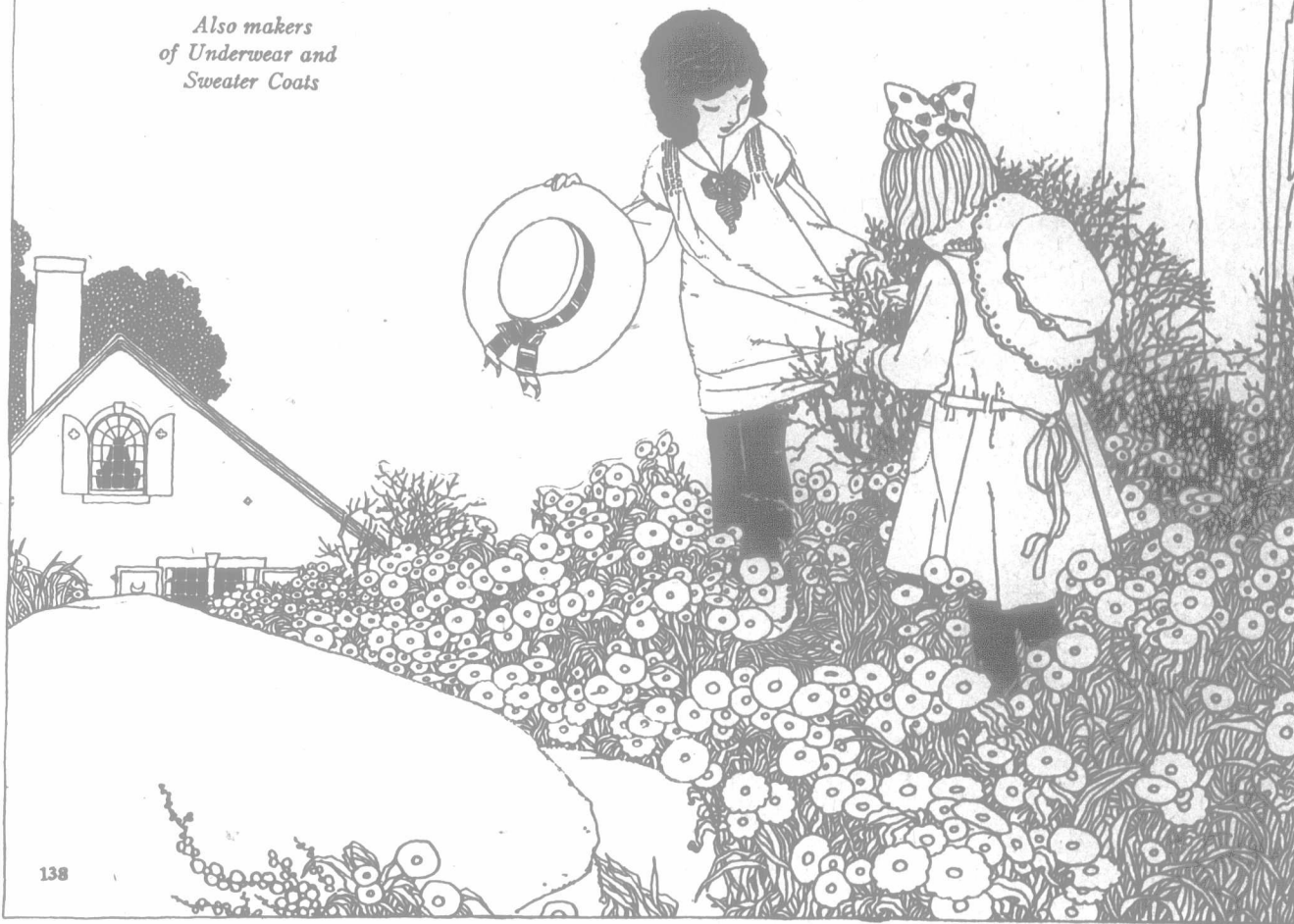
THE STANDARD OF EXCELLENCE

Scrambling through brush and briers—racing over rocks and rough roads—climbing trees, fences and what-not, is good for children, but bad for most hosiery.

—Penmans, however, is made to resist wear and tear.

Penmans, Limited
Paris

Also makers
of Underwear and
Sweater Coats



PEERLESS POULTRY FENCE
A Real Fence—Not Netting

Strongly made and closely spaced—making it a complete barrier against large animals as well as small poultry. Top and bottom wires No. 9—intermediate No. 12 wire—made by the Open Hearth process which time and other tests have proven to be the best. Send for catalog. Ask about our farm and ornamental fencing. Agents nearly everywhere. Agents wanted in unassigned territory. The Maxwell-Henry Wire Fence Company, Ltd., Winnipeg, Man., Hamilton, Ont.

LARKIN FARMS, Queenston, Ont.

OFFERS EXCEPTIONAL VALUES IN

Aberdeen-Angus Cattle

Shropshire and Southdown Sheep

Visitors welcome. Correspondence solicited.

Bell Telephone

HILLSDALE FARM

Farm $3\frac{1}{4}$ miles east of Ottawa

B. ROTHWELL

BREEDER OF HIGH-CLASS CLYDESDALES

R. R. NO. 1, OTTAWA ONT.

Write me for prices on champion mares.

When writing please mention Farmer's Advocate

WANTED

Alsike, Red Clover, White Blossom sweet clover. If you have any of the above seeds to offer, kindly send us samples and we will quote you best price F. O. B. your station.

TODD & COOK
SEED MERCHANTS, STOUFFVILLE, ONT.

BE SURE AND ASK FOR THE

Maxwell

Line of WASHERS, CHURNS, BUTTER-
WORKERS, FOOD CUTTERS, GAS EN-
GINES, etc. Write for Catalogue.
MAXWELL LIMITED, St. Mary's, Ont.

ROOFING 85¢
AT FACTORY PRICES

Samples Free, including Heavy Gables. Also
Catalogue of Builders' Materials such as—
Pine Doors \$1.98 Glass Sash .45
Lath Sash .45 Pine Poles .45

THE HALLIDAY COMPANY HAMILTON
FACTORY DISTRIBUTORS CANADA