

IN THE KITCHEN

Table Decorations

I was glad to hear that that country girl had found the recipes that she had tried so satisfactory. I make it a rule to only insert in Farming World those recipes that I have personally tried or have received from reliable sources.

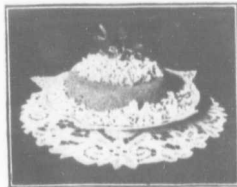
I reply cheerfully to the request for ideas on garnishing dishes. For my own part, I prefer that the garnishing be simple. To me there is more beauty in spotless linen of good quality, dainty china, not too highly colored, clear glass ware, and a pretty bunch of flowers, than in the food masquerading in fancy dress.

For cold meats there is nothing nicer than a fringe of parsley, lettuce or celery leaves. Sometimes the leaves and flowers of nasturtiums are used with good effect.

Hashes made of left overs may be enlarged and made attractive by the addition of toast fingers, or a circle of boiled rice or macaroni.

Meat salads are pretty garnished with hard boiled eggs, slices of lemon or cucumber, small cubes of cold boiled vegetables, as beets, carrots, etc., small moulds of tomato jelly, olives or sweet red peppers.

Fruit salads present a very appetizing appearance if garnished with whipped



ICE CREAM WITH POPCORN

Mould rich vanilla ice cream in a ring mould. Fill the centre with sugared popcorn and arrange the popcorn also at the base of the mould. Salted popcorn has long been used as a dinner accessory. The sugared popcorn with ice cream is a decided innovation.

cream, nuts, gelatine cubes, fingers of cake, or a suitable combination of any of these.

A folded napkin around the pudding or scallop dish quite transforms it; a sprig of parsley on the butter or cheese dish gives a dainty look to the table. Dishes below the bread and cake are not as popular as formerly.

All floral decorations should be low or if high very loose and open so as not to obstruct the view. These should be always fresh and in keeping with the size of the table and the prevailing color of the dishes and linen.

—Editor.

Devils Food Cake

- 2 eggs.
 - 2 cups brown sugar.
 - $\frac{1}{2}$ cup melted butter.
 - 1 cup sour milk or buttermilk.
 - 1 rounding teaspoon soda.
 - $\frac{3}{4}$ cup flour, before sifted.
 - 1 square of unsweetened chocolate.
- Mix same as gingerbread, place the chocolate in a cup in hot water to

melt, also bake same as gingerbread. Flavor with vanilla. Icing— $\frac{1}{2}$ square chocolate used with confectioners sugar, moistened with water or milk flavored with vanilla. This is a good recipe and I have had good success with it.

Mrs. R. W. H.

The Ubiquitous Cockroach

Every housewife knows what a nuisance the cockroaches are when they once get a foothold in the kitchen. There is nothing better for them than borax—it is invaluable. Powdered borax should be sprinkled round the stove and about the corners and crannies infested by these disgusting insects. When the borax is swept away it should be replaced with more at once, and if this remedy is steadily persisted in, the kitchen will be free of the pests in a surprisingly short time.

Summer Beverages

TEA.

Considering its common use it is really surprising how few people know how to make a cup of tea properly. In making tea allow a level teaspoonful of tea to each cup. Rinse the teapot with hot water, put in the tea, and pour fresh hot water over it. The tea has a much finer flavor if the water has just come to the boil. Let the tea stand about 3 minutes, then pour. Never boil tea. In boiling, a poisonous substance is extracted from the leaves. Indigestion is sure to result from the use of boiled tea, whereas tea properly made does not injure the digestive system and is invaluable for its stimulating and refreshing effects. In warm weather many people prefer Russian tea, that is tea served with sugar and a thin slice of lemon instead of cream. Hot tea may be served thus or it may be poured off the leaves, chilled on ice, and the lemon then added.

RASPBERRY ACID.

The following recipe will be found a pleasant variation from the time-honored raspberry vinegar.

Dissolve 5 oz. tartaric acid in 2 quarts of water, pour over 12 lbs. of red raspberries. Let stand 24 hours. Strain without pressing. To a pint of this liquid add $1\frac{1}{2}$ lbs (3 cupfuls) sugar. Stir till dissolved, and bottle, but do not cork for a few days.

FRUIT PUNCH.

For a special occasion fruit punch is worth the trouble of making. This recipe will serve fifty people.

- 1 dozen lemons.
 - 1 dozen oranges.
 - 2 pineapple or 2 quart cans of preserved pineapple.
 - 1 quart unfermented grape juice.
 - 3 lbs sugar.
 - 3 quarts soda water.
- Slice the lemons and oranges into a crock and add pineapple, then cover with sugar. Mash well, let stand over night, then strain through a cheesecloth. Add the grape juice and chill on ice. Just before serving add the soda water.—Contributed by Helen McMurchie.

Some housekeepers find out too late that jelly poured into glasses before it has entirely ceased boiling will contain air holes.—A.

Windsor Cheese

Salt makes cheese perfect.

It is pure—uniform—well-savoured.

It never cakes—dissolves evenly—stays in the curd—and less goes further.

It doesn't cost a cent more than other brands—but it should, if you've not been using it—try it.

All grocers'.

Windsor Salt

Speaking about Coffee

Did you ever try

'Camp'

COFFEE ?

If not, you have no idea how good it is; how much superior to everything else, how easy to make, and how economical in use. Just try a little next time you want coffee—follow the directions on the label, and you'll be astonished. It is so good.

See "Windsor's Coffee" in the "Windsor's Coffee" advertisement.

COWAN'S MILK CHOCOLATE

is guaranteed pure and made with the finest Canadian milk with all the cream in it.

How to Wash Summer Dresses

In the washing of summer suits a few useful hints may be appreciated. Nearly all are made of white or colored linen, pique, cambric or muslin, and the art of preserving the few appearance of these materials is a matter of the very greatest importance. Many washerwomen spoil everything with soda, and nothing is more common than to see the delicate tints of lawns and lincins turned into dark blotches and muddy streaks by the ignorance of a landress. It is worth while for ladies to have their summer gown washed according to directions, which they should be prepared to give their landresses themselves. In the first, the water should be tepid, and the soap should not be allowed to touch the fabric. It should be washed and rinsed quickly, turned upon the wrong side and hung up in the shade to dry. It should then be starched, but never in boiling starch, and after again drying, should be nicely dampened and ironed on the wrong side as quickly as is possible. A handful of salt is very useful to set the colors of light cambrics and dotted lawns or turnerines, in the proportion of a tablespoonful to a pailful of water, if mixed with the water in which blue prints are soaked will preserve their color.