

can be had on application. I think it is about 50 or 60 cents.

4. Shortbread.—Take 1 lb. fine, dry flour, 6 ozs. caster sugar, and $\frac{1}{2}$ lb. butter. Knead well together, roll out, and cut into shapes. Place on a buttered baking tin and bake very slowly.

5. Creamed Liver.—Cut 1 lb. calf's liver in inch squares and cover with cold water in a saucepan. Add two cloves, dash of pepper, and a teaspoon lemon juice. Simmer one hour, then add half a pint rich milk, and salt to taste. Thicken slightly with 1 tablespoon flour, and serve on squares of thin buttered toast.

Spiced Liver.—Split a calf's liver, parboil, scoop out center. Mince the portion taken out with 1 onion, a little parsley, sage, browned salt pork, bread crumbs, salt and pepper to taste. Fill the cavities, sew edges of liver together. Put in pan and bake. Baste with a mixture of water, vinegar and spices while baking.

Diced Liver.—1 lb. beef liver cut into small cubes. Melt 2 dessertspoons butter in a hot pan, put in the liver and let cook to a light brown. Boil 1 cup milk; when hot stir in 1 teaspoon cornstarch, blended in a little cold milk.

Add salt, dash of red pepper, and parsley cut fine, and stir all well; then add the liver and 1 teaspoon tomato catsup. Fried Liver.—Fry about 3 slices pork to a pound of liver, also a few sliced onions.

Liver Scrapies.—Scrape a piece of tender liver and season. Beat yolk of egg and 1 tablespoon cream. Mix all together, and drop by spoonfuls on a pan of hot grease. Turn quickly and serve on a hot plate.

Liver Cutlets.—Buy $\frac{1}{2}$ lb. liver and slice thin; scald it, then wipe dry. Beat yolk of 1 egg, dip the slices in it, then in cracker or bread crumbs. Sprinkle with salt and pepper, fry in bacon drippings and serve on a hot platter. Use white of egg for a meringue for pie or pudding.

6. Pancakes.—1 qt. milk. Add crumbs to make a thin batter, 3 eggs, beaten; a little salt and 2 tablespoons flour. If buttermilk is used, add a little soda.

7. A correspondent of this paper wrote some time ago, stating that she found it very satisfactory to dip print in buttermilk. This might be all right, provided the fresh buttermilk was used. At all the dairy contests, however, (at Toronto Exhibition, and elsewhere) the approved method is to rub the prints, etc., which have been previously thoroughly cleaned and scalded, with salt, then dip into cold water.

8. Will the members please answer? 9. It will probably be rather hard to remove paint from a brick wall. You might try the following, from Scientific American: "Mix 1 part by weight of American pearlsh with 3 parts quickstone lime, by slaking the lime in water and then adding pearlsh, making the mixture about the consistence of paint. Lay the above over the whole of the surface to be cleaned with an old brush; let it remain 14 or 16 hours, then scrape the paint off." If any still remains, probably sandpapering will finish the work.

Pickled Rhubarb.

My call must be a short one this time, but as the season for rhubarb, or pie plant, will soon be here, I should like to send a recipe for pickled rhubarb, which we think very fine. The proportions are as follows: 6 cups rhubarb, cut fine; 3 cups vinegar, 3 cups brown sugar, cinnamon to suit taste. Put all on stove and cook about 15 or 20 minutes; then bottle, or put in small sealers.

Now, Dear Dame, I should like to come again some time if I may, and will sign this as CHEERILY O. Russell County, Ont.

We shall be delighted to have you come again.

Letter from "June Eve."

Dear Dame Durden and Chatterers All, I am at last at the pen and ink, trying to scribble a few words of thanks to all those who so kindly answered my request. You see, my leg got better after thirteen months going on crutches. It varied from inflammation of the veins to inflammation of the nerves, and I have had another attack of it this winter, but was able to do my own work on crutches the last eight weeks, and can go a little better without them. How would Jack's leg be like that, and her baby to work

for, too? I have a little girl, three years old, and my boy is six, and you would hardly believe the help they are to me. For the benefit of those who have inflammation of the nerves, I will tell you how I did; but perhaps someone knows better how to cure it than I do. Well, I kept my foot and leg sweating, and used the electric battery, and kept it up on a soft stool, also took nerve food. I have enjoyed the chats all along, and especially those about new houses, as we expect to build one in the near future.

Here is my recipe for lemon biscuits, which are extra good: $2\frac{1}{2}$ cups white sugar, 2 eggs, 1 cup butter, 1 cup lard, 1 cup sweet milk, 5 cents' worth baking ammonia, and 5 cents' worth oil of lemon, and 1 dissolve the ammonia with hot water.

Ginger Snaps.—1 cupful molasses, 1 cupful sugar, white; 1 tablespoonful ginger, 6 tablespoonfuls butter, 4 tablespoonfuls hot water, 2 teaspoons cinnamon, 1 teaspoon soda, 1 teaspoon salt; flour to mix hard. Roll thin, and bake in a quick oven. "JUNE EVE." Huron Co., Ont.

On Stencilling.

Dear Dame Durden.—I am an interested reader of your helpful page in "The Farmer's Advocate," and always enjoy reading the members' letters—the helpful hints contained therein.

Will you please give me, through your columns, some pointers on stencilling? For instance, where can I get the stencil dye, or would common Diamond Dye be

for their book about stencils (mentioning "The Farmer's Advocate"). They also sell stencils ready for use, so you may choose whatever pattern you want from the book.

I forgot to say that the stencilling should be done on both sides of the material, but it is easy to do the under side. Simply turn the material over, fasten down over blotting paper, and apply the coloring carefully.

Sponge Candy.

A few weeks ago someone asked for a recipe for sponge candy. We have since procured a recipe as follows: Boil together 2 large cups light brown sugar and a cupful of water until a little dropped into cold water can be moulded with the fingers. It should be less brittle than for taffy, but not quite as soft as for fudge. Have the white of an egg beaten to a stiff froth, and pour the hot syrup slowly into this, beating all the time as rapidly as possible. While doing this, add vanilla flavoring to taste. When beaten very light, drop the candy from the tip of the spoon in small heaps on waxed paper.

Our Scrap Bag.

Before hemming new napkins or tablecloths, it saves much time and trouble to turn the hems by means of the machine. Adjust the hemmer and run along without needle or thread, thus creasing the



Dispatching to Market.

Miss Peers and Miss Hughes-Jones, the two Principals of the Establishment, French Garden, Henwick.

all right? Also, in stencilling on cheesecloth, how would one keep the dye from spreading in the goods, and where could I get patterns?

How many of the Nookers have chickens running and scratching in the orchard? (This was written April 9th.) I have some nearly three weeks old, and they are not happy unless running out, and they are doing well, too. G. R. G. Simcoe Co., Ont.

Draw the stencil pattern on pasteboard and cut out with a sharp knife, leaving a clear, firm edge. Place pads of blotting paper on the board upon which the material for stencilling is to be laid, place the material over, then put the stencil in place and fasten down firmly with thumb tacks. Have your coloring matter ready—it may either be tube paint, dissolved in gasoline, turpentine, or naphtha, or ordinary dye, made with hot water, and strained—and a few stubby brushes. If gasoline or naphtha is used, there must be no fire or lighted lamp in the room. Now scrub the color in (through the "hole") with the brushes, using as little coloring matter as possible to prevent danger of running. When done, remove the stencil, clean it thoroughly, and place in the next position, repeating until the work is done. Some varnish the pasteboard stencil on both sides with shellac to prevent soaking, others have it cut from tin, while yet others procure the ready-made article. If you prefer to buy the stencils, write to the Sherwin-Williams Co., 639 Centre street, Montreal,

hem more evenly and quickly than could be done by hand.

Brooms of natural color are said to wear better than those which are colored green.

A correspondent of Boston Cooking School says that she has found a plan to greatly economize on fuel during warm weather. She has a pan made of sheet iron, three inches deep, with a rim so as to fit exactly into one of the front pot-holes of the stove. When anything requires long cooking, she simply sets the saucepan containing it into this pan, and it is kept simmering with very little fuel. This plan also does away with the soot that gathers on the bottom of saucepans when they are set directly over the fire.

The following is also taken from Boston Cooking School: "In a case of persistent vomiting, two ways of nourishing the patient are worth trying. A teaspoonful or two of milk, with one or two drops of lime water added, is given every hour. The white of an egg, beaten into a glass of lemonade (which should either be unsweetened or only slightly sweetened), is given every three hours, or less often." These suggestions were given by a trained nurse.

If you have a pair of kid gloves that would be quite wearable were it not for the dirt on them, try cleaning them with a little milk and toilet soap. Put the glove on the hand, dip a bit of rag into milk, rub it on the soap, and clean the glove, bit by bit. It is better to leave

the glove on the hand until dry, if possible.

The following method of eradicating bedbugs has been recommended. Early in spring, take the bedsteads apart and give both bedsteads and slats a good coat of hot varnish, thinned with turpentine. If the bugs are in the room, go over every crevice with gasoline or coal oil. While using the gasoline be sure to keep the windows open, and have no fire or light of any kind in the room. Repeat the treatment when necessary.

Before putting furs away for the summer, hang them out of doors in the bright sunshine for a while, and beat them lightly, to make sure that no moths are present, then put them away in a moth bag, or in a thick flour bag, tied so tightly that no moth can possibly get in.

Current Events.

The contract for the new public-school readers in Ontario has been given to the T. Eaton Co., Toronto.

A bill to stiffen the law with respect to the carrying of offensive weapons, and traffic or holding of indecent literature or post cards, is to be introduced into the Dominion Parliament.

The Sultan of Turkey's fear of the growing power of the Young Turks increases, although he asserts that he is in no way responsible for the Mohammedan uprising. He has offered to give up his power, and to place the government in the hands of the reform element, but it is doubtful if his offers can now avail him much. His entire fleet, including his private yacht, has gone over to the Macedonians, and the order for his deposition has been signed. In the meantime, too little has been done to check the work of the furious Mohammedans, who are still killing out of face in the more backward regions of the kingdom. It is estimated that, since the beginning of the mutiny, upwards of 15,000 men, women and children have fallen at their hands.

Under the Greenwood Tree.

Under the greenwood tree
Who loves to lie with me,
And turn his merry note
Unto the sweet bird's throat—
Come hither, come hither, come hither I
Here shall we see
No enemy
But winter and rough weather.

Who doth ambition shun
And loves to live i' the sun,
Seeking the food he eats
And pleas'd with what he gets—
Come hither, come hither, come hither I
Here shall he see
No enemy
But winter and rough weather.

—As You Like It, II: v.

Athol Forbes tells a good story about the late Archbishop of Canterbury, Dr. Temple, in the current issue of the "Young Woman." The Archbishop had officiated at a society wedding, and promised to propose the health of the bride at the breakfast. A few minutes after they were seated, Dr. Temple rose:

"Ladies and gentlemen," he began, "I must claim your indulgence for proposing this toast now instead of later, but as you know, I am an old man, and one of my legs has been giving me trouble lately and cause for grave anxiety. You will excuse me leaving you when I tell you I have been pinching my knee for the last five minutes, and cannot find any sensation there at all—"

"Pardon me," interrupted the Duchess of —, who sat at his right, "but it was my knee that you were pinching."

For once in his life the Archbishop looked confused, and sat down without a word.—T. P's Weekly.