

### WHAT MAY BE DONE WITH OLD NEWSPAPERS.

Spread newspapers over your kitchen table when dressing fish or cutting up poultry. Then when through destroy the papers and your table is not soiled.

Use crumbled newspapers to wipe grease off plates and cooking utensils before putting them into the dishwasher, thereby doing away with that most disagreeable thing—greasy dishwasher.

Slip newspapers between your house plants and the windows these cold nights and protect the tender plants from chilling.

Lay a thick magazine in the oven until good and hot and give to the little folks in place of uncertain hot water bottle. It never leaks and will hold the heat a surprising long time.

Several layers of newspapers under the carpet make good substitute for carpet paper.

A newspaper placed across the chest and buttoned under the coat will prevent many a hard cold on the lungs when one has to ride in a hard wind.

Newspapers spread over woven wire springs under the mattress will prevent the unsightly rust marks that sometimes occur.

A number of newspapers spread out to their fullest extent and placed one above another and then covered with a piece of old sheet or other soft cloth and then all basted together with heavy thread, makes very best kind of bed-pad to use in sickness, as it can be removed and burned and another substituted as often as necessary.

When packing dishes for moving, fill all hollow dishes with small balls of crumpled paper, packing them in good and solid. Dishes so packed, with paper stuffed around them tightly, will stand an amazing amount of rough handling in safety.

A part of a newspaper crumbled up and slightly dampened is excellent for polishing windows, also the nickel on the stove and the stove itself.

### SOME B. C. FRUIT RECIPES.

#### Rhubarb Marmalade.

Rhubarb, 7 lbs.; sugar, 7 lbs.; figs, 2 lbs.; ginger root, 1 large piece. Cut rhubarb in 3-4-inch lengths, pour on it the sugar, and let stand overnight. In morning add cut-up figs, and boil.

#### Rhubarb Jelly.

Cut a pound of rhubarb into inch lengths, without peeling, and put into a covered crock in the oven with a cup of sugar, a slice of lemon, and a bit of ginger root, or a pinch of ginger; cook till tender. Have ready two tablespoonful of gelatine dissolved in half a cup of cold water and then melted over boiling water. Stir into rhubarb till well mixed, pour into a mould and chill. Serve with cream.

#### Rhubarb Pudding.

Cover the bottom of a buttered pudding dish about 1-inch deep with fine bread crumbs and sprinkle with bits of butter. Lay on this raw rhubarb cut into 1-2-inch lengths and 1 doz. seeded raisins and sprinkle with 2 tablespoonfuls of sugar. Put on this more crumbs and more butter. Repeat the rhubarb, raisins and sugar, and so on through the dish, making crumbs the top layer. Put bits of butter over this, strew with a teaspoonful of grated orange or lemon peel, and bake covered for 1 hour in a steady oven. Uncover and Brown. Eat hot with hard sauce.

#### Baked Apple Dumplings.

Cut rich pie crust into 6-inch squares. In the centre of each, place a small apple.

pared and cored. Fill the apple with sugar, cinnamon, and a whole clove. Wet the edges of the pastry with white of egg, fold it over the apple, pinch and flute to look well; bake about 40 minutes; towards the last brush the top with white of egg and sprinkle with sugar. Serve with hard sauce.

#### Boiled Apple Dumplings.

Beat well, without separating, 2 eggs, add a pinch of salt, 1 pint of milk and 1 cup of flour. To a second cup of flour, add 2 teaspoons of baking powder; add this to the batter and as much more flour as is necessary to make a soft dough. Roll out quickly 1-2-inch thick. Cut into squares; lay 2 or 3 quarters of pared apples on each, sprinkle with sugar and pinch the dough around the apples. Have a number of pudding cloths ready, wrung out of cold water, and sprinkle well with flour. Put a dumpling in each, leave a little room for swelling, and tie tightly. Drop into a kettle of rapidly boiling water and, keep the water at a steady boil for an hour. Serve hot with hard sauce.

Have a saucer in the bottom of kettle to prevent burning.

#### PRACTICE HOME PRODUCTION.

Nearly 50,000 girls in the fifteen Southern states of America, enrolled in 1915 in the girls' canning clubs carried on co-operatively by the state agricultural colleges and the department. The purpose of these clubs is to encourage girls from 10 to 18 years to grow tomatoes and other vegetables in tenth-acre gardens and to can their products for home use or for sale.

The amount of grain grown in the Cowichan district during 1915 was four times as great as that grown during the previous year.

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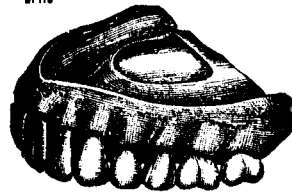
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