that the able-bedied man who is so spiritless that he is willing to be sup-ported by his wife, no matter how rich she may be, is not deserving of even his car fares and tobacco money, and he should be a sorry object for his own contemplation.—An Ontario "Farmer's Wife."

## ... Carving a Turkey

Not a bone of the bird should be scratched by the knife or touched by the fork. Take off the joints, slice the breast and cut out the oyster pieces, and the carving-knife will not so much as rub against a bone.

The knife should be sharp to begin with, and, by the way, the one who



Place the Turkey on One Side

attempts to cut up a fowl with a dull blade is not fit to eat a Thanksgiving

dinner.
Place the turkey, on one side, and secure the leg and second joint with fork. With one stroke put the knife beneath it in such a position that when raised the path of the knife will clear the point completely from the bird and separate the ligaments, and appearing without blemish. There is no



The Proper Placing of the Knife

flesh left on the bird that should have

ome off in the carving.

The next move is toward the wing.

Get a good hold on that with the fork, then with the knife placed carefully beneath it, lift the fork slowly and firmly while the knife does its work woll.

well. The taking off of the joints is the most important part of the carving. A carver can spoil a dinner by not knowing his business. He can make everybody feel uncomfortable and sorry they came, or he can take away their appetite by letting the bird flop in a greasy trail half over the platter or seem perilously near landing in the guest of honor's lap. He must have science and patience and be a graceful subject or he will surely be a laughable one. If he will do as shown here, there will be no more



grumbling over "tough joints," or sawing and pulling at bones while blaming the tools. To slice the breast, lay the turkey on its back and put the fork in. Then above the wing cut through the thickness of the breast so when sliced the

pieces fall off abruptly. Cut them very thin and remove all the meat with the utmost care. When it is all done it is arranged about the platter so the mat-



Taking Off the Wing

ter of giving each guest what he or she

ancies is a most simple one.

The real test of every carver is in emoving the oyster piece. You will

The real test of every carver is in removing the oyster piece. You will see it is whole and comes out with one stroke of the knife, leaving the bone stroke of the knife, leaving the bone with nothing to show a knife has been near the surface. The other side, of course, gets the same sort of treatment, and the bird is stripped.

Women as well as men ought to know how to cut up a turkey properly, and they cannot begin to learn too young. Frequently the choice bits are left on the carcass. Ignorance is says he does not know one part of a turkey from another ought to learn it, and in the meantime he should let his wife handle the knife and fork. In the beginning, poor carving is

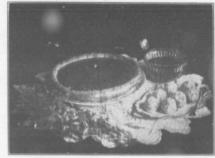
his wife handle the knife and fork. In the beginning, poor carving is ignorance; if persisted in it is thought-lessness, and at last it becomes down-right selfishness. In carving you can-not assume virtues you do not possess. Knowledge comes only from practise and patience. A little thing like cutand patience. A little thing like cut-ting up a turkey may not strike you as being worth so much consideration; but if you will carve your Thanksgiv-ing bird like this you will find that you have contributed greatly to the success of the dinner.

## DE DE DE Thanksgiving Desserts

Mince pie, pumpkin pie, cranberry tarts and Indian pudding, either boiled or beked, are desserts the native Canadian housewife considers indis

nsable for the sweet course of her

"full cream" cheese of commerce is the kind usually served; but for some



Pumpkin Pie Served with Cottage Cheese Balls and Strained Honey

honey will give a most deficious ini-ish, not a necessary one, however, it being another of the present-day ideas that there cannot be too much of a good thing.

pumpkin, though that does very well ferred spice or spices can be used. One if time is an object. The following is heaping teaspoonful will be necessary a good old-fashioned pumpkin pie to for the proportions of ingredients which a light tapping of strained shoney will give a most delicious finish, not a necessary one, however, it is the plate with good pastry and bake forty-five minutes. CHEESE BALLS

being another of the present-day ideas that there cannot be too much of a good thing.

Cheese is a necessary accompanimilk that has thickened but is not ment of this variety of pie, and the very sour is necessary. Milk that

