

that the able-bodied man who is so spritless that he is willing to be supported 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."

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### 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, with the bone showing firm and appearing without blemish. There is no



The Proper Placing of the Knife

flesh left on the bird that should have come 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 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



A Clean Cut

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 fancies is a most simple one.

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 without a fragment of covering and 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 always wasteful, and the man who 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 ignorance; if persisted in it is thoughtlessness, and at last it becomes downright selfishness. In carving you cannot assume virtues you do not possess. Knowledge comes only from practice and patience. A little thing like cutting up a turkey may not strike you as being worth so much consideration; but if you will carve your Thanksgiving bird like this you will find that you have contributed greatly to the success of the dinner.

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### Thanksgiving Desserts

Mince pie, pumpkin pie, cranberry tarts and Indian pudding, either boiled or baked, are described the native Canadian housewife considers indis-

pensable for the sweet course of her Thanksgiving dinner.

Very probably she will serve only two kinds, with the odds in favor of pumpkin pie and Indian pudding, two dishes that seem more appropriate for that particular feast by reason of their having come down to us from Colonial times, though during that period of "plain living and high thinking," the pudding, curiously enough, was served as a first course.

Pumpkin, being a very watery vegetable, should have either the long slow cooking with its attendant evaporation, or else it should be steamed until it is soft, then mashed and wrung in a cloth. The first manner of cooking results in a dark colored rich paste more palatable than steamed

"full cream" cheese of commerce is the kind usually served; but for some epicures nothing quite equals the homely cottage-cheese.

### PUMPKIN PIE

Peel and cut the pumpkin in pieces, removing the seeds. If the pumpkin is steaming when it is soft, turn it into a square of cheese-cloth laid over a colander, and mash it, then twisting the ends of the cloth wring out all the liquid possible, or put the pulp into a large shallow saucepan and stand it on a cool part of the range, and dry the pumpkin out as much as possible without burning. To each qt. of this condensed pumpkin add 4 well-beaten eggs, one scant teaspoonful of salt,  $\frac{1}{2}$  cupful of melted butter, 2 cupfuls of sugar and  $1\frac{1}{2}$  pints of milk. Any pre-



Pumpkin Pie Served with Cottage Cheese Balls and Strained Honey

pumpkin, though that does very well if time is an object. The following is a good old-fashioned pumpkin pie to which a light tapping of strained honey will give a most delicious finish, not a necessary one, however, it being another of the present-day ideas that there cannot be too much of a good thing.

Cheese is a necessary accompaniment of this variety of pie, and the

ferred spices or spices can be used. One heaping teaspoonful will be necessary for the proportions of ingredients given, which will make two pies one inch thick. Line the plates with good pastry and bake forty-five minutes.

### CHEESE BALLS

For the cottage-cheese balls that should accompany this old-time pie, mince that has thickened but is not very sour is necessary. Milk that

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