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are perfectly sterilized, as explained above, filled to overflowing and new rubber rings are used, it should not be possible for fruit to spoil.

If you choose, you can first sterilize the jars, then put in the raw berries, then fill up with syrup, put on the tops loosely, then cook in a boiler of water until done, fill up to overflowing from one of the jars, and seal as before. If done this way, it is necessary (if one has not a rack) to put straw or excelsior on the bottom of the boiler and between the jars; otherwise they will break. Keep the lid on the boiler. The syrup should be made of water and sugar boiled together, and skimmed, if necessary. Make of any richness desired, a pound of sugar to a pint of water, less or more, as liked.

I have no recipe for King George cake. Perhaps some reader can supply it.

Cleaning Aluminum—Poison Ivy—Virginia Creeper.

Dear Junia.—Please let me know through your paper how to clean aluminum, also the difference between Poison Ivy and Virginia Creeper.

Here is a recipe for Layer Cake: 1 cup sweet cream, 2 eggs well beaten, 2 cups flour, 2 teaspoonfuls of baking powder. Flavor with vanilla.

Thanking you in advance, I am,
Essex Co., Ont. E. N. G.

Aluminum may be cleaned by rubbing it with soft water to which some borax and a few drops of ammonia have been added. Discolorations that resist this may be removed by boiling rhubarb in the vessel or letting the vessel stand in oxalic acid solution—1 heaping teaspoon to a gallon of water—over night. This solution is poisonous. Next morning wash the vessel with hot water. A fine polish may be given as follows: First remove the grease, if any, with powdered pumice-stone; then rub with emery paste mixed with tallow and finally with rouge mixed with oil of turpentine. For ordinary cooking utensils the polish is not necessary.

Virginia Creeper is a sturdy vine, with compound leaves, each made up of five leaflets, digitate (spreading out like a hand), each lance-oblong and sharply toothed. The leaves change to crimson in autumn. There are clusters of inconspicuous flowers in summer, succeeded by small black or bluish berries.

Poison Ivy (which, by the way, belongs to the same family as the sumach) is not as sturdily stemmed a vine as the Virginia Creeper, but climbs by rootlets over rocks, etc., or trees. The leaflets are three in number, often cut-lobed and sometimes downy beneath. This plant is often found in low grounds, but I have seen the variety radicans, which is more erect, less poisonous, with more entire leaves, growing along the stony shores of Georgian Bay. Some of the leaves were beautifully tinted with red.

Seasonable Recipes.

A Good Sandwich Filling.—Cook 1 lb. prunes until tender, then mash to a pulp. Mix with 1 cup of ground nuts and spread on buttered brown bread. If preferred, use cream cheese instead of the nuts. First butter the bread, then spread it with cheese, then with the prunes.

Cucumber Gelatine.—Put into a saucepan $\frac{1}{2}$ cup water, 3 tablespoons vinegar, 3 grated cucumbers, and 1 tablespoon gelatine. Cook until the gelatine is dissolved. Season, add a few drops of spinach coloring, and strain into a mold. Garnish when firm with parsley and sliced cucumbers and serve with mayonnaise.

Cheese Cream Salad.—Whip $\frac{1}{2}$ cup thick cream, and into it whip $\frac{1}{2}$ cup chicken or gelatine jelly and $\frac{1}{2}$ lb. grated cheese. Season with salt and pepper and set away in small wet molds to harden. Peel large ripe tomatoes and cut in half. Sprinkle each with salt, pepper and a little vinegar. When serving place on each one of the cheese creams, and garnish with parsley.

Buttermilk Loaf.—Sift 4 cups flour, add 1 teaspoon sugar, 1 teaspoon soda, 2 teaspoons cream tartar, and a little salt. Sift again, then mix in 1 beaten egg and add enough buttermilk to make into a soft dough. Knead very lightly, then shape into a loaf and place in a buttered

tin. Bake in a hot, quick oven for about 35 minutes.

Lemon Pie.—Line a plate with crust, then pour in the following mixture: Beat yolks of 3 eggs, add 2 tablespoons flour, and juice and grated rind of a lemon. Beat all together, add $\frac{1}{2}$ cup milk and 1 cup sugar; beat, then add 1 cup milk. Bake in a very moderate oven. Beat whites of the eggs to a froth, add 2 tablespoons sugar, spread over the top and set in the oven to brown.

Cucumber Pickles.—Take enough small cucumbers to fill 4 one-quart jars, wash and sprinkle over them 1 cup table salt. Let them stand over night, and in the morning wash and pack in the jars. Add to each jar 1 teaspoon whole cloves, 1 teaspoon whole allspice, 1 teaspoon white mustard seed, and 2 pieces of alum as large as a pea. Fill the jars with boiling vinegar and seal. In order that the jars may not break, they should be previously heated in water and kept standing in the hot water or on a cloth wet with hot water.

Lemon Pudding.—Beat yolks of 3 eggs and mix with $\frac{1}{2}$ cup sugar and 1 tablespoon butter. Beat thoroughly and add the juice of 3 lemons, with the grated rind of one, and 2 tablespoons chopped walnuts. Fold in the whites of the 3 eggs beaten until stiff, and bake in a buttered pudding dish until it sets.—Boston Cooking School.

Chicken and Corn.—Butter a shallow baking dish and over the bottom sprinkle bread crumbs. Over this place a layer of left-over chicken scraps, chopped fine. Season with salt and pepper, then add a layer of cooked corn. Keep on repeating the layers in this way until all the scraps are used up. Pour over enough thin cream or rich milk to barely cover, sprinkle with buttered crumbs and bake 20 minutes. If you have peppers, green, growing in your garden, you may add a little, chopped fine, to the mixture, if you choose.

Blackberries.

Blackberry Cordial.—Cook together one peck of ripe blackberries, 1 oz. cloves, $\frac{1}{2}$ oz. allspice. When cooked to pieces, strain and add granulated sugar in the proportion of 5 lbs. sugar to 3 qts. juice. Boil 20 minutes, stirring occasionally to prevent burning. When cold, add 1 qt. good whiskey and bottle.

Blackberry Jelly, No. 1.—After culling the berries, put them in an earthen jar and set in a kettle of boiling water; let stand until the berries are soft and juicy; drain through a jelly bag, and to each pint of juice allow 1 lb. of sugar, and boil 20 minutes.

Blackberry Jelly, No. 2.—Cook the berries done in as little water as possible, drain through a jelly bag, strain through a thin cloth, boil hard 15 minutes, then add an equal quantity of heated sugar, and boil hard 10 minutes longer.

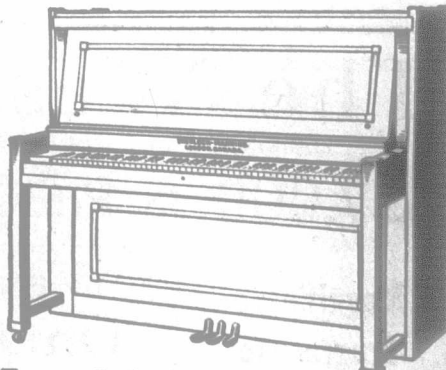
Blackberry Jam, No. 1.—Select very ripe berries, cook and mash with a potato masher, add an equal quantity of sugar, and cook slowly for a half hour. Seal while hot.

Blackberry Jam, No. 2.—To each 2 quarts of mashed blackberries, add 1 quart of fine cooked apples and 2 quarts of sugar. Boil 20 minutes; seal while hot.

Blackberry Preserves.—Into a heavy syrup drop not more than 2 quarts of berries at a time, allow them to cook rapidly for 20 minutes, remove all scum that rises, but do not stir the fruit. Dip the berries into glass jars, then cook the syrup to a jelly and fill up jars with it. Let stand until next day, then cover with a film of paraffin, which should be hard and cool before you put on the jelly glass cover.

Blackberry Pie.—Line the tins with a good crust, stir 1 tablespoonful each of flour and sugar together, and spread on the bottom crust, fill with nice ripe berries, scatter a third of a cup of sugar over them, and some bits of butter; wet the edges of crust, place the top crust on and bake in a hot oven 20 minutes.

Blackberry Cobbler.—Make a crust of 1 pint of sour cream, lard or butter the size of an egg, 1 teaspoonful of soda and a little salt. Stir in flour to make a stiff dough. Roll thin and line a pan. Sprinkle well mixed sugar and flour on the bottom, fill with nice ripe berries, add sugar and butter. Cover with a



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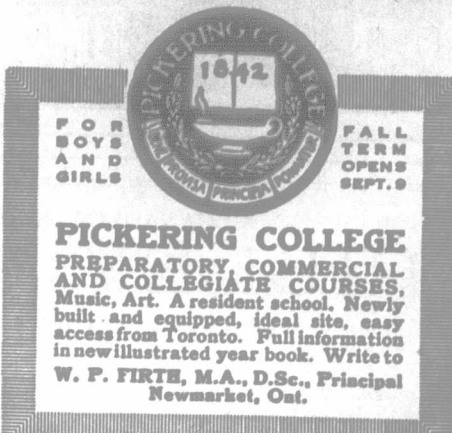
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