

## THE COOKS' CORNER

In an early issue, we desire to run some special recipes on bread and bread making. Readers are requested to send in any particular recipe they may have on bread making, either wheat, rye, corn, or any other grain, or any other reliable recipe will be accepted. If you have a bread and it is kindly tell us about it at the same time. Address: The Canadian Dairyman and Farming World, Peterboro, Ont.

### BREAKFAST BISCUITS

One qt. flour sifted twice with 2 rounding teaspoons of baking powder and  $\frac{1}{2}$  teaspoon of salt. Rub in well 1 large tablespoon of lard and add enough cold water to make a dough just stiff enough to be handled. Sprinkle the bake board well with lightly, cut into small biscuits and flour, roll the dough quickly and bake in a quick oven.

### A TOAST DISH

Three hard boiled eggs, a tablespoon each of butter and flour, 1 cup sweet milk,  $\frac{1}{2}$  a teaspoon salt and a little black pepper, 5 slices of toast. Make a thin sauce with butter, flour, milk and seasonings. Separate the yolks from the whites of eggs. Chop the whites finely and add them to the sauce. Cut the slices of toast in two, arrange them on a platter and pour the sauce over them. Force the yolks through a potato ricer or strainer and sprinkle them over the top of the sauce. Garnish with parsley. This is a delicious dish.

### SCALLOPED POTATOES

Pare and slice raw potatoes. Put a layer in a buttered baking dish and sprinkle with salt, pepper and flour and a tablespoon of butter broken in little pieces. Repeat on each layer and finally add hot milk till it may be seen through the top layer. Bake for 1½ hours until the potatoes are well cooked.

### SPLIT PEA SOUP

Put to soak over night in 2 quarts of water  $\frac{1}{2}$  pt. of split peas. Add in the morning a couple of slices of salt pork and let it boil slowly without burning until thoroughly cooked. Then press through a colander with a wooden spoon. Add pepper and salt to taste, and, if liked,  $\frac{1}{2}$  cup of tomato juice. Serve toast with the soup.

### AN INEXPENSIVE CAKE

An inexpensive fruit cake is made with  $\frac{1}{2}$  cup of butter, 2 cups of

sugar, 6 cups of flour, 4 eggs, 1 teaspoon soda for 2 of baking powder and 1 cup of sweet milk,  $\frac{1}{2}$  lb. of currants,  $\frac{1}{2}$  lb. of raisins,  $\frac{1}{2}$  lb. candy peel, 2 nutmegs, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon of cloves,  $\frac{1}{2}$  cup of molasses. First cream butter and sugar, then add eggs and milk. Bake in two cake tins.

### A CHEAP STEW

The following is a recipe for a cheap stew that is savoury and appetizing. Cut 2lb of the scrap end of a neck of mutton or veal into neat pieces, place them in stewpan and cover with boiling water. Add 1 carrot, 1 onion, 1 turnip, sliced, and a seasoning of pepper and salt; let the stew boil take then remove the scum, and simmer the stew slowly for a couple of hours. It is an improvement to add a few stew dumplings.

### ROCK CAKES

To make lunc or rock cakes take  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. raisins, 3 tablespoons of sugar, 2 teaspoons baking powder sprinkled in, 2 ozs. pearl,  $\frac{1}{2}$  teaspoon each ginger, cinnamon, or nutmeg, rind of half lemon, grated, 2 eggs and  $\frac{1}{2}$  cup of milk. All ingredients must be in before eggs are added. Then beat eggs till light, and add and beat. Take a little mixture and lift as roughly as possible over to pan. Quick oven from 15 to 20 minutes.

### BEEF LOAF

This is one of the most delicious "made" dishes that can be concocted from the remains of a roast, and can itself be transformed into Hamburger steak by slicing and frying in butter, or into hash by chopping with cold boiled potatoes. Take about 1lb of the ragged and broken parts of the cold roast and put through a meat chopper, together with some celery and onion. Add 1 cupful of fine crumbs,  $\frac{1}{2}$  gill of milk, or lemon juice and a little oil of stock or gravy, 2 well-beaten eggs, a tablespoonful of chopped salt pork or bacon or melted butter, and additional seasonings as necessary. Mix all thoroughly with a big spoon in a deep bowl until smooth and light, then turn into a warmed, greased pudding dish, and bake in a moderate oven one hour or a little more. Serve sliced thin, either hot or cold, with tomato sauce, horse-radish or other appetizer.

### What Women Can Do

It is unfortunate that every woman in Canada could not have heard the very able and interesting address of the same, delivered by C. C. James, Deputy Minister of Agriculture, at the recent convention of Women's Institutes at Guelph. Had we the space at our disposal we could not do better than to give our readers this address in full. As we are unable to do this, a few of the shorter and more pointed remarks have been gleaned from the address and are here given for the benefit of those who were unable to hear Mr. James.

The women of Canada are its true rulers and the improvement of this country, and its uplifting will come more surely through the improvement of the women, than through any other force.

Let me repeat, the greatest hope of Canada is in her women, and the highest mission that you have to-day is in the building up of model homes, where the youth of this country may receive that equipment for life, which is the most important, outwearing of the teachings and trainings of school and college, of office and factory.

If you desire your son, your daughter, your brother or your sister, to succeed in this world, to get the best out of this world, and to make the most of himself or herself, the best equipment that you can wish for such, is that he or she be gentle, cheerful,

enthusiastic, patient, generous and sincere. Give anyone these and you will have an second place. You need not be anxious about the life career of such a boy or girl.

I want to impress upon you that you in your homes can so direct the habits the thoughts, and the motives of the young men and women, also, that the greatest mass of the people, the people who are the backbone of the nation, the people who gradually obliterate from the first record of mankind, those terrible and detestable things that to-day fill the columns of so many of our papers.

If we could only from the first years of childhood, have our boys and girls trained in the essential elements of true home, we could send them out to any school, to any college, or into any line of business apprenticeship, without any anxiety whatever as to their development.

### Ironing Day Suggestions

Make the ironing board with a folding leg and with a hook at one end, so that it can be hung up where it is convenient. Pad it evenly with a layer of muslin, that may be easily moved and washed. Place your kitchen, so that the ironing board can be set up near the stove, and, if rub across the ironing board, near an open window, or in a room where the air is fresh and iron, which are not expensive and which come in sets of four or five and varying sizes, are the best for the average housekeeper, who must do her own laundering.

A blue flame kerosene burner oil stove, can be bought for \$3 or \$4. It will keep a set of four irons piping hot in the warm days in summer with little fuel, and without overheating the kitchen. Between ironing days, one can use these stoves for the cooking. The cost of the oil burned is no more than that of the wood or coal, which a stove would consume.

For dampening the clothes, use a cheap and small watering pot. Choose one with the very finest holes, so that the water can be applied in a fine spray. To keep the iron smooth and bright, have a small piece of beeswax wrapped in muslin, handy to rub across the irons occasionally.

In ironing table linen, sprinkle with warm water, very damp and roll tight. Have very hot irons. Iron once and press linen until dry. One must not hurry when ironing table linen. If possible, hang when dry out doors where the linen will not whip in the wind. Don't use too much bluing. A tablespoonful of turpentine in the boiling suds whitens the clothes beautifully.

### Banking for Farmers' Wives

Our women readers and their friends are asked to avail themselves of the privileges of the Rest Room and the Retiring Room at the Crown Bank, in Toronto, whenever they may be in the city. These two rooms have been especially fitted with every convenience and luxury, in order to make a pleasant and quiet place in which to spend a few minutes when in town. In connection with the Rest Room is a private apartment for women's banking (separate entirely from the rest of the bank), where they may do their banking, and secure any information regarding their financial matters they desire. Attractive pocket banks may be obtained for 50 cents, and a savings account opened, on which the current rate of interest is allowed.

When in the city again, start an account, if you have none yet, and at the same time enjoy the privileges of the women's department of the Crown Bank.

A booklet containing pictures of these rooms is being sent out by the Bank from its King Street office, and is mailed free on request, if the Canadian Dairyman and Farming World is mentioned when writing for same.

## In the Sewing Room



MEN'S NIGHT SHIRT.

Here is a simple yet satisfactory night shirt that is made with a comfortable roll over collar and the patch pocket that is always so essential to men's night shirts. It can be finished with any little banding that may be liked.

The quantity of material required for the medium size is 3½ yards 27 or 4½ yards 36 inches wide.

The pattern 5885 is cut in sizes for a 34, 36, 38, 40, 42 and 44 inch breast measure and will be mailed to any address on receipt of 10 cents.



SEVEN GORED SKIRT.

20 to 30 waist.

The skirt that is laid in plaits at the seams is the one that is quite sure to give graceful lines to the figure. The skirt is made in seven-goreds and is laid in two plaits at each seam and in inverted plaits at the centre back.

The quantity of material required for the medium size is 9½ yards 27 or 5½ yards 44 or 52 inches wide if material has figure or nap; 8½ yards 27, 4½ yards 44 or 4 yards 52 inches wide if material has figure or nap.

The pattern 5884 is cut in sizes for a 22, 24, 26, 28 and 30 inch waist measure and will be mailed to any address on receipt of 10 cents.



BLOUSE WITH GUIMPE, 5801.

The blouse is made with fronts and back, which are tucked on becoming lines, and to which the pretty three-quarter sleeves are attached.

The quantity of material required for the medium size is 3½ yards 21 or 34, 3 yards 32, or 1½ yards 44 inches wide, for the guimpe 2½ yards 21, 2½ yards 24, or 1½ yards 36 inches wide, with 1½ yards of all-over lace, if the long sleeves are used, ¾ yard for the short sleeves.

The pattern 5801 is cut in sizes for a 32, 34, 36, 38, and 40 inch bust measure, and will be mailed to any address on receipt of ten cents.

### PLAIN TALK FROM THE DOCTOR

A prominent physician, famous for his success in the treatment of kidney and bladder troubles, stated that to the following prescription is due a great deal of his success:

One ounce fluid extract dandelion;  
One ounce compound salutarin;  
Four ounces compound sycup sarsaparilla.

Mix and take a teaspoonful after meals and at bedtime, drinking plenty of water.

This mixture will, he says, positively cure any diseases arising from weak, clogged or inactive kidneys, and will assist these organs to cleanse the blood of the poisonous waste matter and acids, which if allowed to remain, cause lumbago, lame back, rheumatism and sciatica, and at the same time will restore the kidneys to health.

The ingredients, which are purely vegetable and entirely harmless, can be procured from any good druggist and mixed at home at very little cost.

This advice will undoubtedly be much appreciated by many readers.