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tered as sixth, so far, in the Pearson Competition for Peel County. . . Whisper it low—but one, single, solitary entry has been received from Halton County! What is the matter with Halton County? Surely it will have to do better than this, or Mr. Cox will be tempted to withdraw his very liberal offer.

I have a friend who is given to talking, rather inelegantly but very expressively, about "bucking up," meaning thereby, "holding her own" in certain circumstances. Well, it certainly seems as though Halton County should "buck up" in this matter, and, at least, come up to Peel County in the number and excellence of its gardens entered for competition. There should surely be a chance for rival or union flower-shows in these adjoining counties of Halton and Peel, but such a development can never come unless Halton County shows a little more interest.

Shall we give you one week longer in which to send in your applications, Haltonites?

## SEALING MAPLE SYRUP.

"Greybird" writes:—"Regarding maple syrup, I always seal mine hot. I let it cool and settle, and boil up again the next day in the house. I have all the sealers sterilized, and seal the minute they are filled. I, too, have some of last year's as good as the day on which it was made."

## NO NAME SIGNED.

Someone from Sanford, Ont., sent 10 cents for a pattern, but forgot to sign her name. Clearly, we cannot send the pattern without this information.

## Seasonable Recipes.

Mint Jelly.—Boil 1 cup sugar and 1 cup vinegar five minutes. Add 1 tablespoon gelatine which has soaked for some time in cold water to cover. Also add ½ teaspoon each of salt and white pepper or paprika, and stir until the gelatine is dissolved. Next add ½ cup mint leaves chopped fine. Set the dish into ice-water and stir occasionally until

it begins to thicken, then turn into small moulds and set aside to become firm. Before serving, with lamb or cold meat, decorate with sprigs of mint.

Cheese Salad.—Dissolve 1 tablespoon powdered gelatine in 4 tablespoons boiling water; strain, then add ½ lb. cheese, grated, 1 pint whipped cream, and seasoning of salt and white pepper or paprika. Turn into a wet mould and set in a cold place to become firm (may take over night). Turn out on lettuce leaves and serve with salad dressing. These quantities will be enough for ten or twelve people.

Cocoanut Custard.—Blend ½ teaspoon cornstarch in a little cold milk. Heat almost a pint of milk in a double-boiler, and stir in the cornstarch. While cooking, beat up 2 eggs with 2 tablespoons sugar, pour the scalded milk over them and return to the fire to cook until creamy. Remove, set in cold water, and stir until almost cold, then add ½ teaspoon vanilla and ½ cup desiccated cocoanut. Serve alone, or poured over crumbled stale cake, cookies, or macaroons.

Whole Wheat Bread.—Scald 1 pint milk and add 1 pint boiled water. Cool, and when lukewarm add 1 cake compressed yeast dissolved in 4 tablespoons lukewarm water. Add 1 quart whole-wheat flour and beat well for five minutes. Set in a warm place to rise—about 2½ hours in summer. When light and spongy, add enough whole-wheat flour to make a dough. Turn this out on a floured board and knead until smooth and elastic. Divide into four loaves, place in pans, cover, and set in a warm place for an hour. Brush tops of loaves with a little warm water and bake in a moderate oven 45 minutes.

Fruit Potpie.—Stew any dried or canned fruit until soft, then make rich with sugar. Stew a while longer, then drop in dumplings made as follows: Sift 2 cups flour, ½ teaspoon salt, and 2 teaspoons baking powder together, add 1 cup rich milk, and beat until smooth. Drop by spoonfuls into the bubbling fruit and cover very tightly. Do not open for 10 minutes, then remove the cover and serve at once.

Moulded Prunes.—Boil 1 lb. prunes in