

OUR HOME CLUB

HOUSEWIFE'S ALLOWANCE

The farmer or tradesman, who works hard himself, would be grieved and shamed if his wife "had to work," that home, and was paid for it, but he neither grieved nor shamed to have her work more hours a day than he does, inside the house, without being paid for it. He is willing, as soon as he can afford it, to hire another woman to do this work, paying her, in board and lodging as well as money, what is equal to from six to ten dollars a week, according to locality, but he never thinks that his wife's labor was worth exactly that—and more, if she did it better. He can "afford" to keep a wife, only because he does not pay her. The only reason he is the cheap servant in the world, "cheaper than a slave, because slaves are careless and wasteful."—"The Daughter."

THE FARMER AND HOLIDAYS

One of our Ontario farmers, had occasion recently to visit a certain portion of the old province of Quebec. He had heard that the "Quebecers" were away behind the times, agriculturally speaking, but to his amazement he found as fine farms and as up-to-date farming in any part of Ontario. Suffice it to say, he carried back to Ontario some new ideas which he put into practice on his own farm.

Another case comes to my mind as I write, that of a young farmer down in Prince Edward Island, who had never been to the mainland. This young man thought that everything on the Island was perfection and his line of farming, the growing of hay, oats and potatoes for sale, could not be improved on. A two weeks' trip through the sister provinces convinced him that he had something to learn, that he was on the wrong track if success were to be obtained on the farm.

On his return home he purchased some registered dairy stock to form the nucleus of a herd. To-day this young man is forging to the front and is an object lesson to his neighbors, to "go and do likewise."

The holiday serves a double purpose, that of recuperation and recreation and education. There is an opportunity open to all the mind with information that will be helpful in farm practice. Reading is all right, do all

you can of it, but often human nature has to "see things" in order "to believe." These are my sentiments. "—Father"

HOLIDAYS AGAIN

While I believe that everybody should have time for rest and recreation, I do not think that the question of vacations for farmers should trouble any person. He has rest enough during the winter months watching the hired man do the chores and chop wood. I know that many farmers do their share of the work, but the old man that I work for is too lazy in winter time to do anything but eat and read Farm and Dairy. If that isn't having a vacation, I don't know what is!

Farmers that work hard all winter as well as summer should take a week or so off for a vacation, but these are so few that they can take care of themselves. The fact is that most farmers have plenty of time on their hands during winter to give them a vacation right at home. If my boss would dig in and help me I would have a chance for a little rest too. That's what is worrying me.—"The Hired Man."

Our Motto Contest

In the January 21 issue of Farm and Dairy we asked readers of the Household Department to send us on a post card their best mottoes, for use in Farm and Dairy. We announce that the three best mottoes received were sent us by Mrs. Frank Webster, of Victoria, Co., Ont. We shall mark up Mrs. Webster's subscription for nine months, as per our offer made in connection with the contest. We shall publish Mrs. Webster's selections at the beginning of the Household Department, in early issues of Farm and Dairy.

To Cleanse Bacon Fat

Take as much cold water as fat, put it into a granite pan, let it come to the boil, then set aside, and when cool remove the fat. Repeat this process, using fresh water each time, three or four times or until the water is clear. You will find the fat free from salt or smoke and it can be used the same as lard for cooking.

Have you forgotten to renew your subscription to Farm and Dairy?

THE COOK'S CORNER

Send in your favorite recipes, for publication in this column. Inquiries pertaining to cooking are solicited, and will be replied to, as soon as possible after receipt of same. Our Cook Book is sent free for one new yearly subscription at \$1.00 each. Address: Household Editor, this paper.

CREAM SAUCE

Mix one cupful of cream and cupful of powdered sugar. Flavor with one teaspoonful of lemon or vanilla. Beat it until light, and serve it on a pudding eaten with sugar and cream.

NUT BREAD

Into the sponge of two loaves of bread stir one large cupful of chopped walnut meats, mix real hard and treat it as you would ordinary bread dough. When cold, cut in thin slices, butter and press together.

BAKED BANANAS

Remove one-fourth of skin of bananas. Bake in oven till skins are discolored and soft. Remove from skins and pour over them a sauce made of melted currant jelly, to which has been added a piece of butter and a grating of nutmeg.

HARRISON CAKE

One cupful of butter, one cupful of sugar, one cupful of molasses, one cupful of milk, two eggs, three cupfuls of flour, one pound of stoned raisins (or less if desired), one teaspoonful each of cloves, cinnamon and nutmeg, one teaspoonful of soda.

COCONUT CAKE

Place in the kettle one cup of maple syrup and a tablespoonful of butter. When it begins to boil, add a grated coconut and stir until the candy will harden when dipped in cold water. Pour out upon a well-buttered slab or platter, and when cool enough, cut in squares and wrap in paraffine paper.

Make a lemon jelly. Put a layer of sliced marshmallows in the bottom of the mould, and when the jelly has begun to set, spread a little over them. Continue with jelly and marshmallows until the mould is full and put away to harden. Serve with whipped cream.

CHOP THE BEEF LEFT-OVERS
Chop the beef somewhat coarsely, put into a baking-dish and pour over it the gravy (seasoned with a bit of onion jelly, a dash of Worcestershire sauce), mash potato, season and moisten with milk, stir into it a beaten egg, spread in over beef, put in oven twenty minutes.

BAKED CARBAGE

Soak cabbage one hour in cold water, then boil 10 minutes after cutting in good-sized pieces. Place in a baking-dish and cover with one tablespoonful of butter, one cupful of milk. Salt and pepper to taste. Cover with breadcrumbs and bake one hour.

HOT CAKES

Very good and quickly made hot cakes are prepared by beating one egg very light, stirring in a cupful of flour, half a cupful of milk and two tablespoonfuls of sugar, beating briskly till light and then stirring in quickly a good teaspoonful of baking powder. Bake in muffin tin for 20 minutes in a quick oven. This will be enough for half a dozen muffins.

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Should the milk want to curdle when boiling it for frosting or filling, throw in a pinch of soda at once, and it will make it nice and smooth.

FOUNTAIN PEN FREE

A 14 kt. Gold Fountain Pen will be given to any person who subscribes only one new subscription for Farm and Dairy. These pens are guaranteed to give satisfaction. Try and win one.

The Sewing Room

Patterns 10 each. Order by number for adults, give bust and waist, and waist measure for skirts. Address all orders to the Pattern Department.

SEMI-FITTED COAT 6259



The entaway coat is one that is always liked for the spring, and one that is pretty and becoming.

Material required for medium size is 5½ yds 27, 3 yds 44, or 2½ yds 52 in wide to make one; 2½ yds 44, or 2½ yds 52 in wide for shorter length, with ½ yd of satin for hands.

The pattern is cut for a 34, 36, 38, 40 and 42 in bust and will be mailed on receipt of 10 cts.

TUCKED BLOUSE 6285



The dressy blouse that can be closed at the front is a favorite. But it is adapted to every season, to the wardrobe of the old house and to the gown, and is exceedingly becoming. The lines are chosen from the material.

Material required for medium size is 2½ yds 34, 2½ yds 44, or 2½ yds 52 in wide to make one; 2½ yds 44, or 2½ yds 52 in wide for shorter length, with ½ yd of satin for hands.

GIRL'S YOKE APRON 6283



The apron that is simple and protective is the one that fills the most important practical need. This one is full enough to protect the dress from the soiling of the frock, as well as over one. The apron can be worn either with or without a belt but when that feature is utilized it is confined at the waist line, giving still more the effect of a frock.

Material required for medium size (10 yds) or 2½ yds 44, or 2½ yds 52 in wide to make one; 2½ yds 44, or 2½ yds 52 in wide for shorter length, with ½ yd of satin for hands.

MISSIS' HOUSE JACKET



The house jacket looks at the front, and half fitted at the back is a becoming one, and this model suits a girl's figure peculiarly well.

Material required for the 14 yds 44, or 2½ yds 52 in wide to make one; 2½ yds 44, or 2½ yds 52 in wide for shorter length, with ½ yd of satin for hands.

The pattern is cut for girls of 14 and 16 yrs of age, and will be mailed on receipt of 10 cts.

Small iron rings, such as sometimes come off the hub of cart wheels, may be used instead of tripod for slightly raising the preserving kettles from the hot stove or range.

The effectiveness of housecleaning can be materially increased by the use of paints and varnishes. Your work will show results, the house will not only be cleaner but look cleaner.

SHERWIN-WILLIAMS BRIGHTEN UP FINISHES

Perhaps there is a chair or two that should be varnished, some shoving to be painted, or a floor with worn spots that needs refinishing. It's the small things like these that in the aggregate make a house "pick and span and homey."

S-W. Brighten Up Finishes include a paint, varnish, stain and enamel finish for everything inside the house. Tell the Sherwin-Williams dealer what you want to finish and he will give you the Brighten Up Finish particularly adapted for your purpose. Write for booklet, B-60.



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