

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 two new yearly subscriptions at \$1.00 each. Address, Household Editor, this paper.

DATE CAKES

One cup of flour, 1 cup of rolled oats, 2 tablespoons of brown sugar, 2 teaspoons of baking powder, half pound of dripping, lard or butter, milk to roll out, cut in small squares or round with cake cutter, put dates between and bake in slow oven.

LEMON CAKE

Half cup of butter, 2 cups of sugar, 1 cup of milk, whites of 4 eggs, 2 teaspoons of baking powder, rind and juice of 1 lemon, 3 cups of flour. Icing: Twelve tablespoons of pulverized sugar, whites of 2 eggs, grated rind and juice of 1 lemon.

LAVER CAKE

Two eggs, $\frac{1}{4}$ cup white sugar, 3 tablespoons butter, small $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, 1 good cup flour, flavor with vanilla. Cream Filling: One cup milk, 1 teaspoon corn starch, 1 egg, 1 tablespoon sugar. Boil and flavor with vanilla.

SALMON SOUP

Heat a quart of milk in a double boiler with a slice of onion and thickened with a tablespoon of flour creamed into 1 of butter. Add a teaspoon of salt, a speck of cayenne and half a can of salmon which has been chopped very fine. Serve when thoroughly hot.

CHICKEN SOUP

Always save the bones, shreds of meat and the gravy from stewed chicken for the soup kettle. If the

fowl is baked, add the bits of dressing for seasoning. Crack the large bones, pour over a sufficient quantity of cold water and place it on the back of the range where it can simmer gently for three or four hours. Season with salt, pepper, sage and butter. Just before serving, remove the bones, strain, add a pint of rich milk and a very little thickening. Turkey soup made in this manner is delicious.

MEATLESS VEGETABLE SOUP

Chop 3 carrots, 3 turnips and 3 onions fine and simmer 30 minutes in 3 quarts of boiling water. Then add a pint of stewed tomatoes, a small cabbage chopped fine and a bunch of herbs. Boil the soup 20 minutes, strain and add pepper and salt to taste, 1 teaspoon of sugar, 1 half cup of sweet cream and 1 tablespoon of flour stirred into two tablespoons of water. Allow it to boil up and serve. A dash of cayenne pepper improves the flavor.

About Potatoes

Potatoes are at their best in the fall and keep well through the winter. By spring the starch is partially changed to dextrin, giving the potatoes a sweetness, and when cooked a waxiness. The same change takes place when potatoes are frozen. Potatoes keep best in a cool, dry cellar, in barrels or piled in a bin. When sprouts appear on potatoes they should be removed as they receive their nourishment from the starch, and thus take from the value of the vegetable.

New potatoes may be compared to unripe fruit, the starch grains not having reached maturity; therefore, they should be excluded from the dietaries of children and invalids.

Potatoes are most easily digested when baked in a hot oven with their

jackets on. As soon as they are taken from the oven the skins should be ruptured, thus allowing the steam to escape, preventing the potatoes from becoming soggy.

Banks For All

One little girl we know has started to save her pennies in our little bank. Who else will join the list? During the winter months, when there are so many extra tasks to be done by the boys and girls on the farm, odd pennies now and then can be picked up and saved for use next summer. Our older boys and girls will be able to save more money, perhaps than their younger brothers and sisters. Why not secure for us two new subscribers for our paper for



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This little bank is in the shape of a basket, and holds 300 ten cent pieces; the first ten cent piece locks the bank and it cannot be opened then until fifty ten cent pieces, or \$5 has been put in the bank. Only ten cent pieces are supposed to be put in the bank, and each one as it is deposited, registers the amount of money on the cover of the bank. The fiftieth ten cent piece when it is put in the bank unlocks it and the \$5 can then be taken out and put in the big bank, or used as desired. If it is wished to leave all the money in the bank until it is full, the fifty-first ten cent piece will lock the bank again. We can sell these banks only as a premium.

Try and secure for us two new subscribers and start a bank account for yourself. You will be surprised how fast it will grow.

To destroy worms in flower pots stick a quantity of sulphur matches head downward in the mould and then water the plant. The matches will soon poison the worms.

The Sewing Room

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Keep a stock of paper napkins in the house, and see how much they will save washing out cloth. The cheapest grade of paper napkins can be bought for ten cents or less, a hundred. Keep some in a convenient place and use them for polishing lamp chimneys and windows, rubbing grease off the dishes before putting the dishes into the hot water, and for wiping dust off the shelves.

One way to clean rugs when very dusty is to hang them on the clothes line and wash them thoroughly with the garden hose. They should be dried flat on the grass, as they will pull out of shape if left on the line. If you object to washing them try brushing them with a whisk-broom dipped in gasoline, after they have been beaten. Be sure to do this outdoors.

Write us for list of Household Premiums. It will interest you.