

The Country Homemakers

Conducted by Francis Marion Beynon.

HOW YOU CAN HELP ALONG WOMAN'S SUFFRAGE

Several of our readers have written to say that they would like to do something practical to help along the cause of Woman's Suffrage if we would tell them what to do. I am going to to-day.

Once or twice I have mentioned the Political Equality League of Winnipeg, and have tried to make plain to The Guide's readers the objects of this association, which are entirely educational, but even to be widely educational a society needs funds.

Literature should be bought by the society to be distributed among people who are open to conviction.

Several speakers are being trained to address public meetings upon the question of Woman's Suffrage, but it requires funds to send these speakers away from home.

It is also a dream of this society to keep a paid organizer in the field all the time.

To further all these ends subscriptions of funds are very badly needed by the Political Equality League and would be greatly appreciated.

If you would like to join this league or to make a contribution to its funds send the membership fee of one dollar or whatever you please to contribute to the Secretary, P. C. Wilson, 808 Wolseley Avenue, Winnipeg.

To the men who read this page—and I know there are quite a number—I want to extend a cordial invitation to join this society and give it their moral and financial support.

FRANCIS MARION BEYNON.

MARRIED LOVERS

Dear Miss Beynon:—You struck me as being doubtful, when you said in your footnote to Chubby, that you hoped there are more of them in the world; so I thought I'd say we've been married nearly twenty years and are still "married lovers."

With regard to money, I sell farm produce such as chickens and butter and eggs, and if I don't happen to have enough money for something I want and my husband has, he cheerfully hands it over, while I do likewise. The money for grain and such-like goes into the bank and we draw on it as needed. I feel sorry indeed for "A Sufferer," and there are quite a lot of women out here who work hard on the farms, while the husband wastes time in the town. Yours, "HAPPY THOUGH MARRIED."

DAUGHTERS ARE BETTER EDUCATED

Dear Miss Beynon:—It is to be hoped you will go on publishing just such letters as a North-West Woman has written. One who has some experience to go by, has an idea what a relief it was to that noble woman to write you. It is hard to talk about the ingratitude of husband and children to one who should be their first consideration, but when it is done how it eases the pain, and is it not great when we have such ready sympathy from Miss Beynon and Brun Kella? Surely everyone knows it is the father as well as the mother, who has to train the children, but when the father does not even set an example to them—alas for the poor mother. Example is better than precept, and with children, it is a good deal, especially with boys and their father.

Re Mrs. Lawrence Doran's letter, I think the educators might still do a little worrying about farmers' daughters being better scholars than farmers' sons. There are no splendid letters about any needed reforms from the district I live in. I question if any of the men could write one such as you have been getting for the Country Homemakers' page. They can swear lots and take a drink, but I don't think these accomplishments help to refine the children, and consequently home.

Oh, Miss Beynon, I wonder if you realize, the grand work you are doing, starting this most needed of reforms, the elevating of the farmer's wife to her proper position as queen of the home. Don't you think some men are

reading these letters, and if one has cause to feel guilty, don't you think he will stop in his greed for land, or craze for new machinery, and render unto his wife what is the wife's, and at least take her into partnership, and so long as she works as hard as he, let her own the place with him? Women have a certain respect for themselves, and do not care to beg for what is their due.

I have had to fight for my position in the home ever since I was married, and I sometimes think it would have been nobler to have suffered in silence, but I was proud, and could not bear to have my children hear me spoken to disrespectfully.

Different people have different natures, and it has galled me many a time to even notice I was slighted. Now that is over, but the fight has been too hard and long, and I look and feel as if I'd been married twenty years instead of seven. There was enough money, always, though not for me "to tamper with." Now I must close, as I'm not a strong woman, and should be resting after the day's work instead of writing this, but I simply had to, in justice to a North-West Woman and myself.

This is my first letter to the Country Homemakers, and I do hope you will

to feel and the woman has nothing to say. If the woman does not get the chance to vote the laws should be made to make her at least a partner in the home and land instead of a slave.

I notice so many calls for the little booklet, "How to Teach the Truth to Children," and must say I've long been wanting some right way to tell these little ones the origin of life before they learn it in some vulgar way, so will enclose 5 cents to have one mailed to me. Also I would like the booklet called "The Most Beautiful Story in the World," for which I enclose 10 cents. Wishing you every success in the good work you are doing, I will sign myself,

MOTHER OF THREE.

DELECTABLE MEAT DISHES

Baked Ham.—A ham weighing from five to seven pounds is the best for an ordinary sized dinner party. Soak it over night, and in the morning scrape and wash it well, then cover with cold water, bring this to boil and continue to boil for one hour. Let cool in the water in which it is boiled, then take out, lift up the skin and in the fat stick a dozen or so cloves, about an inch apart, and sprinkle with sugar. Put ham in a savory roaster, pour in a pint of cider

a folded white napkin or paper frill, and garnish with celery tops. Slices of salt pork or little squares of boiled ham will make this pie richer. Some like slices of potatoes also.

Crown Roast of Pork.—Have the butcher prepare a pork roast as he would a lamb roast by trimming the meat off the chop ends and fastening the roast in a circle. The meat from the ends should be passed through the meat chopper and packed in the centre of the roast, after being seasoned with sage and thyme, pepper and salt. Bake brown, putting a little water in the pan. When done pour off the fat from the pan, and make a rich brown gravy of the remainder. Decorate the chop ends with paper frills, and surround the roast with little baked apples, or stiff apple sauce, not much sweetened; or small potatoes may be peeled and placed around the roast while it is baking, these being turned so that they will be of equal brownness. As the roast will require more time to cook than the potatoes, put the latter in about half an hour after the roast is started cooking.

Beef a la Mode.—For this use the upper part of the round, and as it keeps perfectly and is delicious when sliced cold, quite a large piece—say eight or ten pounds—may be prepared, for such a lengthy process is hardly worth the trouble for only one serving. Mix a seasoning of three teaspoonfuls of salt, one of pepper, one of ginger, one of mace, one of cinnamon and two of cloves. Rub this into the meat, and let stand in a cool place over night. In the morning make a stuffing of two cupfuls of stale bread crumbs, half a pound of salt pork cut into dice, a teaspoonful of powdered thyme, or summer savory, two teaspoonfuls of powdered sage, half a teaspoonful each of pepper and nutmeg, a sprinkle of ground cloves and one medium sized onion minced fine. Mix well, then moisten slightly with cold water, and stuff into the centre of the meat which should be skewered in a roll by the butcher. Bind the roll about with tape so that it will keep its shape, dredge with flour, then put in a savory roaster with two cupfuls of boiling water. Roast very slowly, four hours is none too long for a ten-pound roast. When the meat is very tender remove from the pan and make a gravy of the liquor left in it, first skimming off the fat. Serve this with the meat when it is eaten hot the first day.

LIST OF BOOKS FOR MOTHERS' READING

"The Nursery Rhyme-Book," arranged by Andrew Lang.
"Stories and Story-Telling," by Angela M. Keyes.
"The Montessori Mother," by Dorothy Canfield Fisher.
"Nature Songs for Children," by Fanny Knowlton.

Shall I tell you which is the better part of life? It is not to be rich, famous, envied, a dweller in a little palace. And it is not to be a saint, a philanthropist, or a poet even. I doubt if a bishop is holier than another, or a politician more altruistic, or a donor more benevolent; much of it is facade. The best thing in life, and the first duty in it, is to be a good father and husband and friend.—Sir James Yoxall, M.P.

Mr. Snowden, the Labor member for Blackburn, in the British House of Commons, has a library of exactly five tons, says the Manchester Guardian. This discovery was made when he received the contractor's bill for its removal to his house at Golder's Green. Unlike the owners of many big libraries, he has read most of his books.

If thou art worn and hard beset
With sorrows that thou wouldst forget,
If thou wouldst read a lesson that will keep
Thy heart from fainting and thy soul
from sleep,
Go to the woods and hills!—No tears
Dim the sweet look that Nature wears.
—"Sunrise on the Hills."

FOR SASKATCHEWAN WOMEN ONLY---URGENT

If you have been keeping yourselves posted on the proceedings of your local Parliament you will have seen that they have accused you of not wanting the vote, of never having asked for it, but declare themselves as being willing to give it whenever you do.

Ask for it today. Bombard Mr. Scott with letters in shoals and by thousands. Make your correspondence such a burden to those who care for the Premier's mail that they will know beyond the shadow of a doubt that you want the vote.

If you have daughters over twenty-one get them to write to Mr. Scott. If you have a friend who believes in female suffrage whom you know does not take The Guide tell her about it.

Do it today, and if you believe in the movement heart and soul, you will not consider it too great a hardship to make a special trip to town to post those letters.

Address your letters to Hon. Walter Scott, Regina, Sask.

publish it. Perhaps, when the farmer's wife gets a little more time for studying other than how much work she can actually do, and yet still live to do more, we will be able to send you some fine articles which will meet the needs of some who have more time to think and read than we have. Now I will have to give a pen name, but I will not be ashamed to do so, as many celebrated writers have done so, and I'm not going to set fire to anything. I'm only putting a few facts on paper. Wishing you Godspeed in your work, I remain,

ONE FROM BONNIE SCOTLAND.

If it does you good to relieve your mind come back again and be sure we shall be glad to have you.—F.M.B.

A WOMAN'S HOPELESS POSITION

Dear Miss Beynon:—Having been a reader of the Country Homemakers page for some time I thought I'd just drop a line to express my appreciation of it. I think the letter in the Sept. 18 issue signed "Ma" was splendid, as I know of cases out in this part of the country exactly like some she mentions. I know of one family where the wife and mother of six children has made all the living for the entire family with butter—working early and late, milking 8 to 10 cows at a time when she should have been taking things easier on account of her condition, and now the man (not fit to call husband) has mortgaged the farm two different times and spent the money on having a good time. So there is nothing more to work for as she cannot save the home alone and she is fearing soon to be turned out of the home she has more than earned to seek a shelter elsewhere with six little ones. It certainly seems to me there should be a law of some kind to protect such wives and not every law be made for the protection of the men who can be kind or otherwise just as they chance

and bake slowly for three hours for a seven-pound ham, or two hours for a five-pound one. When the ham is done thicken the liquor in the pan with a little browned flour and serve with the meat, but in a gravy boat. Garnish the ham bone with a paper frill, and remove the skin.

Roast Goose.—Be sure to get a young bird. It should not be over eight months old, and the fatter it is the more tender and juicy it will be. For its stuffing use three pints of stale bread crumbs, three heaping tablespoonfuls of butter, a teaspoonful each of sage, black pepper and salt, and one chopped raw onion. Do not pack the stuffing. Put the bird in the baking pan with a little water to which has been added a teaspoonful of vinegar, and bake for two hours, basting frequently, and turning so that all parts will be equally brown. Stew the giblets until tender in salted water, and after the goose is done use this water to make the gravy with the contents of the baking pan after the fat has been poured off, thickening with flour.

Chicken Pie.—Have a plump, flavor-some fowl, cut up as for fricassee, and stew slowly until tender. Season to taste, remove as many of the bones as possible without spoiling the shape of the portions, then thicken the broth with butter and flour. Line an earthenware baking dish with rich biscuit dough, making this not less than a quarter of an inch thick, put in a layer of chicken, then some bits of butter, then a layer of sliced cold hard boiled eggs; repeat until the dish is full, then cover with a layer of the crust. Cut a hole in the centre of this, through which, by means of a funnel, fill the dish with the thickened broth. Brush the top crust with the beaten white of egg, and bake for three quarters of an hour. Serve in baking dish, concealing this by