Send us in your favorite recipes, for publication in this column. Inquiries pertaining to cooking are solicited, and will be replied to, as son as possible after receipt of same. Our Cook Book senf ree for two new yearly subscriptions at \$1.00 each. Address, Household Editor, this paper.

e Editor, tims paper. Rhubarb the Year Round

After the first enthusiastic welcom After the first enthusiastic welcome-given it in early spring, rhubarb suf-fers a waning of popularity with the average housewife. This, doubtless, is partly due to the coming of other fruits, and partly also to a limited knowledge as to the possibilities of this_humble member of the plant kingdom. With many, rhubarb i merely a pie, a sauce, and possibly a ed that a very clear and delicate jelly may be made from it. Beyond this, may be made from it. Beyond this, however, few have cared to penetrate, with the result that they have missed one of the most delightful additions to their preserve closets.

Rhubarb may, and should be, en joyed the year round; not only be cause of its acknowledged tonic properties, but because of the many ways in which it may be used to lend variety to the menu. Plainly canned, by the simple cold water process, it will keep indefinitely, and may be used in various desserts exactly as though it were the fresh variety, which it greatly resembles. Besides this, there are many varieties and marmalade, which are delicious in themselves, as an accompaniment in themselves, as an accompaniment to the breakfast toast, and which also may be used in steamed cup pud-dings, in tart shells, or as an ever-ready filling for layer cakes. The formulas given below are some of the best, and deserve to be better known among up-to-date housewives.

MARMALADE

To 4 qts rhubarb cut up without peeling, allow 4 lbs sugar and 2 or-anges sliced, with peel, also 1 lb raisins, seeded and cut in two. Cook all together slowly for a hours, taking care tha tit does not scorch.

ALMOND MARMALADE

Peel and cut up rhubarb and boil with a very little water until soft. with a very little water until soft. To every pint of pulp allow 1 oz sweet almonds (blanched and chopped), 1 lb sugar, and half a lemon, cut in thin slices. Boil slowly for 1 hour, thin slices. Boil then seal in jars,

has a simple recipe-

Leave the rest to-

RHUBARB-CURRANT JAM Use equal quantities of black currants and prepared rhubarb. To every lb fruit allow t lb sugar, and rants boil together slowly until done. This particularly beneficial in case fevers, or illness of any kind.

FIG RHUBARB

FIG RRUBARB
Extract the juice from 6 lbs rhubarb, exactly as for jelly. To this juice allow 1 lb figs and ½ lb candied lemon peel, both cut in small pieces. Cover with 5 lbs sugar and cook slowly together 1 hour Especially nice for cake fillings.

DUUBARR IAM

To each qt cut rhubarb allow 1% To each qt cut randarb and with and pips from 6 oranges, and slice peel and pulp into the preserving kettle with the rhubarb and sugar. Cook all slowly until thick as de-

RHUBARB AND PINEAPPLE

When preserving your winter's sup-ply of pineapple(especially if you are limited as to quantity), try combining rhubarb with it. One part of rhu-barb to three or even two of pineapple barb to three or even two of pineappie will give you a delicious preserve. The pineapple should be shredded, and rhubarb peeled and diced as usual, with sugar in the usual pro-portions. When cooked you will be portions. When cooked you will be unable to tell which portion is pine-apple and which rhubarb, so well do the flavors blend, which is something of an advantage when pineapples are scarce at it dear.—M. E. S. Wyers, Welland Co., Ont.

To 1 cup sour milk or buttermilk add ¼ cup molasses, 1 teaspoonful soda, ¼ cup sugar 2 cus add ½ cup molasses, 1 teaspoonful soda, ½ cups usgar, 2 cups Graham flour with salt and spice to taste and 1 cup seeded raisins dredged with flour. Steam 2 hours and serve with cream or any sweet sauce.—Mrs. K. St. J., York Co., Ont.

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Using the Left Overs

While some young housekeepers re sure that they are planning fully and using every available por-tion of food, there are many others who have not given the matter much who have not given the matter much thought and do not realize that much good material is thrown away in many households that with wiser management, might serve some other pur-

Perhaps the worst waste occurs where a young wife keep and mad does not plan her ran meals entirely; but if, as remained and does not plan her ran meals entirely; but if, as you do do these words you readen at you do do the second of the se Perhaps the worst waste occurs

may prove helptul.

Perhaps there is just one piece
steak left—as long as a finger a
twice as wide—and a little of
gravy. It will make an addition is just one piece of finger and a supper dish. Run through the meat grinder with a wee bit of onion, it may be sprinkled over half of an omelet before it is turned. Fingers with the heated gravy, a very little stewed tomato (thickened) placed on top and the meat sprinkled over all. With a little chopped potato it will make enough hash for two or three persons, particularly if spread thinly on rounds of toast or halves of bis-cuits and a poached egg dropped on



each round. Or, drop spoonfuls of mashed potato on a platter; make a depression on the top of each mound, moisten with egg-yolk and when browned pour a little of the hash in each depression

Small pieces of steak left over have Small pieces of steak left over have the same relation to the family's bank account as do the pennies and half-pennies in adding up a sum total. In themselves trivial—insig-nificant—with some others added to them they possess a value surprising

nificant—with some others acceed to them they possess a value surprising in the aggregate. Realize that meat will combine in many a tasty dish with polatoes, tomatoes, onions, macaroni. ricc, turnips, cabbage, etc., and with lettuce or cress will make a pretty salad out of what might be careless-ly thrown away. Salad dressing is not only delicious but is very health-ful, and salads of all sorts cannot come upon the table too often. If a bit of meat or fish cannot be used in any other way, it can be ground and moistened with a little mustard and some plutant sauce, and spread on rounds of toast or biscuits will make tasty morsels to eat with some other favorite dish. other favorite dish.

SAVE ALL PIECES OF BREAD

Bread forms a large element of waste in countless families, and this is as inexcusable as it is extravagant, for every crumb of good bread should

I The use of soap for cleaning dairy cans, etc., is a most dan-

gerous and ofttimes fatal practice. C Soap sticks in the seams of cans, forming fertile resting places for bacteria

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be used, and if it is allowed to grow mouldy then too much is baked at one time or it is not kept in a proper

place.

Left-over pieces of bread may be served as toast. Smaller broken pieces may be cut in squares and fried in butter to serve as croutons with soup. Then there are bread with soup. Then there are bread puddings. Bread stuffing with a litpuddings. Bread stuffing with a lit-tle onion, an egg, and poultry sea-soning will make a new dish out of steak, or will stuff the Sunday chick-en. It will thicken soup satisfacy, and when there is no other the odd bits should be broken torily. small, spread out in a pan in a hot oven and browned crisp, when they can be run through the meat-grinder to make bread crumbs in which to to make bread crumbs in which to roll croquettes, cod-fish balls, etc., and to use for thickening stewed to-matoes and other dishes requiring bread-crumbs. In glass jars these crumbs will keep indefinitely.

Spanish toast is also called "Nun's Toast," and may be served in a variety of ways. Dipped in a batter and fried in butter it may be served with providenced surers, or may be

with powdered sugar, or may be spread with quince or other marmalade and made a delicious lunch, eon djsh.

COLD ROOS

Boiled eggs left over, may be boiled hard and used to garnish meat dishes, or may be cut up in a cream sauce. This makes a popular supper dish alone or may be used as a sauce for fish

fish. Scrambled eggs may be re-heated with a little milk; and fried eggs can be ground into croquettes with meat, adding bulk and moisture. Left over cereals may be packed in small moulds to serve cold, or may be cut and fried for supper and served

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May 27.

ich manle

ill make a of fried ric lices of cake A few lef uce will m

to eat with nake good eans, peas, with a cream oven will ma Mashed po mashed po-potato cakes over with tl cheese will m and fried p browner for table will ma supper dish i few tips of hein or peas Blend in a ra add to them ites last. Nothing lose

so entirely as Left-over b chowder with Boiled rice wi cakes, pudding may be served meat or a des A few raisi vholesome de for children.

LEFT OVE Coffee rema be poured off use in hot we into jelly for wish to have however, and is a good bit throw away, smaller quant the waste to economy lies i -nothing too abundance des

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makes each di
Tea has littl
but the damp sweeping up t carpet, and as cold tea is exc Pour off the to another pot. the leaves any when cold wit lemon added, in hot weather

If a recipe c egg and you use for the whi powdered sugar Covered in a g

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