

come and the present danger is over; but if wrong conditions are permitted to go on there is no guarantee that similar results may not again follow,—and another year rains might not come. Should not every effort be made to see that "slush" is not permitted to accumulate anywhere, and that the period for setting out fires be strictly adhered to and efficiency in fire-rangings ensured, by compulsion if no other way? People must not be thus murdered.]

By this time the golden rod will be in bloom in the fence corners and along the edges of the woods, and the swampy places will be gay with white bonaset and pinkish Joe Pye weed and purple asters. Along the creek edges arrow-head will be pushing up its waxy begonia-like flowers through the water, and white turtlehead and blue lobelia will be blooming side by side, while the flame of the cardinal flower burns among the tall grasses beyond. Over the stone-piles and along the fences, too, the wild clematis will be hanging out its clusters of dear white blossoms, quickly changing to the silky bearded tufts that have caused the plant to be sometimes called "old man's beard." And, by the way, what a variety of names this beautiful vine has! "virgin's bower," is another, and—still more beautiful—"traveller's joy." A joy indeed it is, wherever found, from spring until fall. One wonders why more people do not transplant it from the woods and fields to the home yard, for it grows splendidly about a house if given half a chance. Nothing can be prettier for a verandah, a screen of poultry-netting giving all the support needed.

Yes, what a dear, beautiful time the summer is! And how happy we might all be if it were not for the horrible thing happening over in Europe and in our own fair land. Surely when all the dark days are over we will not let ourselves fret and worry over little things again.

Have your flower gardens suffered because of the long siege of hot, parching weather? I cannot remember so long a period of the kind previously at this time of year, in Southern Ontario. Perhaps, some day, some of you will be good enough to tell the rest of us which of the flowers best withstood the drouth. And so we may put a note in our notebooks for next year.

—JUNIA.

### Coasters.

Do you know what a "coaster" is? If you do not you have failed to become acquainted with one of the convenient things about a house, for although a "coaster" may be a "server" it may be much more.

A coaster is simply a framed tray which may be devoted to any use whatever from serving glasses of lemonade to holding flower-dishes or other dishes and so protecting polished tables.

Coasters may be made of any size according to the use to which they may be devoted, and they may be constructed, with a little trouble, at home. The materials needed are a "backing" of thin wood or heavy pasteboard or mill-board, (wood is best, of course,) felt to line it with on the side that goes next the table, glass to fit the top, and material for the frame. This may be of raffia, fine rope, or tightly braided crepe-paper, or the whole may be taken

to a carpenter who will put on a wooden frame. Old wooden picture-frames may also be used, and serve the purpose splendidly, needing only two brass handles or lifters to make them complete.

For the decorative portion, which is to be placed underneath the glass, a variety of materials may be used,—linen embroidered with an initial in silk, an old sampler, a piece of pretty cretonne or chintz, or birch-bark or brown linen, upon which may be arranged a pretty design of pressed seaweed, flowers, leaves, ferns, moss, grasses, or milkweed silk. The whole—backing, decoration and glass—must be very solidly put together with glue and passe-partout binding which may be bought for a trifle. Afterwards the frame is put on, and, last of all, the felt lining is glued solidly in place. If raffia or crepe-paper is used the material should be tightly braided and sewn together or put together with chain-stitching of raffia straws; afterwards clear varnish may be applied.

Coasters made during the summer and decorated with pretty things from the woods and fields, make very acceptable and unusual Christmas gifts. Try one.

### Letter from Somewhere in France.

The nurse who wrote us before from France and again from the Island of Lemnos, writes again from a British Casualty Clearing Station behind the firing lines, "Somewhere in France." The following is part of her letter:

"I suppose mother will be 'scared green' because I am up nearer the firing line, but really there is no need for worry; we are quite safe here, and anyway someone had to come, so Miss W. and I came, and it is only for a little while. Oh how I wish this war would end! This is just pure hell. I thought I knew before what it meant, but I knew nothing about it. When will it ever end?—Well there is one thing sure,—we are gaining anyway, and one of these days Germany will go through with a smash. How thankful I am that I am a nurse, and strong and well.—These men need us so.

"This is a British C. C. S., and I am on night duty. I have had several Germans for patients. Do you know I feel sorry for the poor beggars too, because they are suffering too, and it is the Powers of their Country that are to blame. One thing, Britain treats the wounded enemy well, just as well as our own.

"It is fearfully cold these nights. I have a pair of men's woolen socks drawn over my shoes, and a flannel pajama coat on to try and keep warm."

"Write soon, and don't wait for me to write. I am too busy at night and too tired during the day.

### To Clean Zinc.

Dear Junia.—Could you please tell me what would take salt brine out of zinc? I had some spilt on the top of my kitchen cabinet; it stood over night and does not seem to come off by scrubbing.

Would kindly like to know if our dear shut-in friend, Lankshire Lass, is a cripple. I read with grand interest her lovely letters.

Wentworth Co., Ont. N. N.  
You might try washing the spot quickly with hot potash lye applied with a swab, and rinsing with water con-

taining about 10 per cent. sulphuric acid. Wash then with plenty of clear water—and if necessary scour with pumice-stone powder. This is the method given for cleaning zinc by Scientific American.

"Lankshire Lass" is an invalid, not a cripple. She has suffered much.

### A Page of Pickles.

Pickled Peaches.—Four lbs. sugar, 1 pint vinegar, 1 tablespoon allspice, 1 tablespoon cloves, stick of cinnamon. Boil all ingredients together before putting in the peaches. Cook as many peaches in this as possible and have juice enough to fill up. The spices should be tied in a bit of cheesecloth. Peaches may be cooked in the same way.

Spiced Fruit.—Six lbs. fruit, 4 lbs. sugar, 1 pint vinegar. Add 1 tablespoon each of cinnamon, allspice and cloves tied in a bag. Boil this to a thin syrup and add any kind of fruit. Seal in glass jars.

Green Corn Relish.—Make in two parts (1). 4 large onions, 1 large cabbage, 8 red peppers, 20 ears corn, 1½ cups sugar, ½ cup salt, 1 quart vinegar. Bring to a boil. The vegetables should be chopped fine and the corn cut from the ears with a sharp knife. (2). 3 tablespoons mustard, 1 tablespoon turmeric, ½ cup flour, 1 level tablespoon celery seed, 1 scant quart vinegar. Blend dry ingredients with vinegar and cook all for 30 minutes. Mix with first mixture and put in jars.

Pickled Watermelon Rind.—Pare off the green rind and all the pink part, using just the white of the melon. Cut into cubes. Cover with water to which has been added a pinch of alum. Let stand 24 hours. Pour off the water and drain. Take enough vinegar to cover, and add 1 teaspoon whole allspice, cloves and white mustard seed; let boil and pour over the melon. Heat the vinegar three mornings in succession and pour over the melon again while hot. Ready in a week. Sugar may be added if liked.

Tomato Catsup.—One pint vinegar, 2 quarts ripe tomatoes, 1 tablespoon salt, 1 tablespoon mustard, 1 tablespoon black pepper, 1 of allspice, 2 pods red pepper. Peel the tomatoes and cut them up; add spices and stew slowly in the vinegar for 2 hours. Put through a sieve and cook down to one quart, then bottle.

Piccaililli.—One peck green tomatoes, 3 pints vinegar, ½ pint green peppers, 1½ cups sugar, ½ cup salt, 2 large spoons ground cloves. Chop all and simmer together 3 hours.

Piccaililli with Onions.—One peck green tomatoes, 4 large onions, 2 green peppers, 1 oz. whole cloves, allspice and mustard seed, vinegar to cover, 1 cup salt. Slice the tomatoes, sprinkle the salt over and let stand over night. In the morning drain. Slice peppers and onions, tie the spices in cheesecloth and pour the vinegar over. Let simmer 3 or 4 hours.

Quick Cucumber Pickles.—Take small cucumbers, wipe clean and put in a small crock. Allow 1 quart coarse salt to a pail of water. Boil the salt and water until the salt is dissolved, and pour at once on the cucumbers. Cover tightly and let stand 24 hours, then drain. Boil as much vinegar as will cover the cucumbers and skim well. Put the cucumbers in glass jars and pour the boiling vinegar over. Put a piece of alum the size of a bean in each and seal. They will be ready to use in 2 or 3 days. Add peppers and whole spice if liked.

Chili Sauce.—One quart ripe tomatoes, 1 cup good cider vinegar, 1 onion, 1 red pepper, 2 teaspoons salt, 2 teaspoons white sugar. Chop onion and pepper, add peeled and chopped tomatoes and other ingredients and cook 1 hour, uncovered.

Mixed Green Pickle.—One peck green tomatoes chopped fine, 6 large onions and 4 green peppers chopped fine. Sprinkle over them 1 cup salt. Let stand over night. In the morning drain and add 2 red peppers, 2 lbs. brown sugar, 4 bunches celery chopped fine, 3 pints vinegar, 2 tablespoons allspice, 2 tablespoons whole cloves, 2 sticks cinnamon. Let come to a boil then add a ten-cent bottle of grated horseradish. Seal in jars.

Chow Chow.—One-half peck green tomatoes, 1 large head cabbage, 6 large onions, ½ pint grated horseradish, ¼ lb. white mustard seed, ¼ cup ground black pepper, ½ oz. celery seed, 2 lbs. brown sugar, 3 quarts vinegar, 1 cup salt. Chop tomatoes, cabbage and onions fine, and salt over night. Next day drain off the brine, add vinegar and other ingredients, then mix well and put in glass jars. Do not cook.

### Canning Corn, Pumpkins, Etc.

The following general method for canning vegetables is given by E. L. Davies, Demonstrator in Bacteriology, in Bulletin 236 issued by the Ontario Agricultural College, Guelph.

Have the jars thoroughly sterilized and place them on a rack in a boiler. Blanch the vegetables from 5 to 15 minutes by covering them with boiling water, then pour off the water and plunge in cold to restore the firmness. Boil the vegetable and pour to fill jars, adding salt to season, or fill up the jars with the vegetable and add cold water to overflowing. Pour water in the boiler to an inch or two above the rack. Put on boiler lid and boil for the required length of time with the sealer tops left loose. Screw or snap down tops and set the boiler aside to cool. Repeat the process the second day, and again on the third day, loosening the tops each time.

Asparagus, small beets, "greens" of all kinds, green beans, peas, corn, carrots etc., may all be done this way. Asparagus should be boiled 30 minutes on 3 successive days, as also should beans, corn off the cob, and peas. Tomatoes require only 15 minutes on 3 successive days. Corn should be blanched before it is taken off the cob.

It is advisable to stand the jars upside down for the final cooling period, so that any leaks of air may be observed. If this occurs the sterilization must be repeated and new rubbers used. The reasons given for this process are:

(1). Blanching removes various substances containing soil bacteria etc.

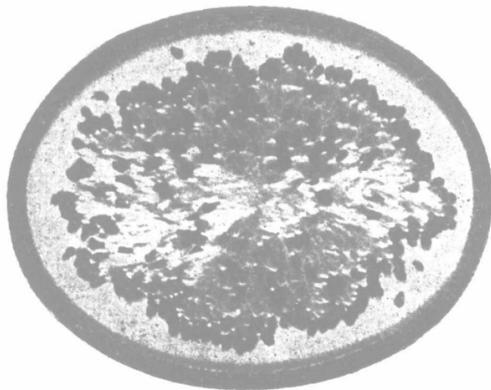
(2). "Intermittent" sterilization, as the three-day process is called is necessary because of certain bacteria which form very hardy spores, resistant to ordinary boiling. The heat the first day kills all moulds, yeasts, and active (vegetative) bacterial cells, but not the spores. In the 24 hours elapsing between the first and second heating most of the spores germinate, and are killed by the second application of heat. A third heating is given after another twenty-four-hour interval, to kill any cells which have formed from spores which had not germinated when the second heating was given.

Vegetables are harder to sterilize than fruits. Most fruits demand only one heating.

A false bottom, which may be made of galvanized sheet iron perforated with ½-inch holes to allow diffusion of water, should always be put in the boiler to keep the jars from direct heat and prevent cracking. It should be kept nearly an inch off the bottom of the boiler by means of projecting ridges or feet.

### Does Anyone Know?

Mrs. J. Sercombe, Thedford, Ont., R. R. 2, wishes to know if anyone knows the whereabouts of Fred G. Rodber, 18 years of age, red hair and blue eyes, whose mother will be thankful to hear of him. Will anyone who can answer kindly write directly to Mrs. Sercombe.



Coaster of Linen and Milkweed Seeds.



Coaster of Birchbark and Maidenhair Fern.