

what we needed. I am sending some questions.

Could anyone send a recipe for date cake? I saw a nice one in the Ingle Nook about a month ago, but mislaid it.

Would like to know what custard sauce is usually served with?

How to keep pumpkins for making pies for winter, by canning or how?

Would like to get some crochet patterns for insertion for towels or pillow cases.

Grey Co., Ont. "DAISY."

Date Cake:—Mix together 2½ cups flour and 2½ cups oatmeal. Add 1 cup sugar, then rub in 1 cup butter. Make to a paste with ½ cup (scant) of luke-warm water in which is dissolved 1 level teaspoon soda. Roll in two sheets and put together with stowed dates between, then bake. Cut in squares before serving.

Date Cake:—Beat together 1 cup butter and 2 of sugar, then beat in 1 cup milk, then 3 cups flour sifted with 3 teaspoons baking powder. Last of all add the whites of 6 eggs beaten very stiff. Bake in layers, and when cool put together with stewed or chopped dates between. Cover the top with whipped cream, whipped until very stiff. For a smaller cake use half the quantities.

Custard Sauce may be served with any kind of pudding, but is especially good with the various kinds of "snow" puddings.

Recipes for canning pumpkin appeared in our pages since your letter was written.

We have no new patterns for towel insertion other than those which appeared in our columns a year ago, but you can get a crochet book by writing to the fancy work department of any large departmental store.

#### A PERPLEXITY.

Dear Junia,—Just another troubled girl come to you for help. I am going to a large city to take a position, and would like to know how to get my trunk from the station to my boarding house.

Thanking you in advance, I will sign myself.

VINEGAR.

I understand very well your perplexity, because, you see, I have been "through it all." You will find some drays drawn up somewhere at the rear of the station. Choose a man, give him your check, and he will get the trunk and take it to the address you give him, then you can go yourself on a street-car. If you are timid about that, it might be better to take a cab. That will cost you more, but the cabman will take you and your trunk at the same time, and so you will have less trouble. Cabs and taxicabs are as a rule drawn up in a convenient place, but if, for any reason, one is not there, it is always possible to telephone from the station and have one come. If the public telephone should happen to be a "nickel-in-the-slot" affair, read directions above the phone before using.

I hope someone you know can meet you. If not, and you feel at all confused, look about for one of the women in uniform, "travellers' aids" or "Y. W. C. A." women, who should be at every large station, and get her to help you. What a name you choose! I hope it's not the prospect of going to the city that suggested it. There'll be a wee bit of sugar too, you know.

#### DISINFECTING, CHEESE, ETC.

Kindly tell the best way to clean "grained floor," also linoleum. Are cotton or woollen cloths best; and fancy quilt which has been exposed to contagious disease?

How often should a hen-house with a dozen hens require cleaning? Also give directions as to how to disinfect hen-house? What is the best kind of a box to keep bread in? Should it be air-tight?

If a pear tree is badly affected with blight does it render the fruit injurious? Is there any cure? Give good recipe for cottage cheese.

Kindly answer these questions and oblige.

MRS. D. M.

Do not use soap on the linoleum; simply wash it with warm water or

warm water mixed with skimmed milk. If the grained floor is much soiled a little mild soap may be necessary. Nothing can be better for keeping either stained floors or linoleum in good condition than the dustless mops now for sale everywhere. The oily preparation on the mop both polishes and preserves.

Regarding the disinfection of the quilt we quote from Aiken's Handbook of Practical Nursing. If the quilt can be washed soak it first for one hour in a solution made as follows:

Carbolic acid 3 parts; soft soap 1½ parts; water 100 parts. Use hot. Wash as usual afterwards.

If the quilt will not bear soaking, it will have to be fumigated. Formaldehyde is now almost invariably used for this purpose. The method is as follows: Suspend the article in a large box, over a rope or on hooks, in such a way that the surface will be exposed as much as possible. See that all cracks in the box are filled or papered over, also that the lid fits tightly. Allow 1½ oz. potassium permanganate to ½ pint of formaldehyde in a 40 per cent. solution. Put the potassium crystals in a large tin pail which is set inside a wooden bucket in the box. Pour the formaldehyde solution over and close the box at once. Leave for at least 12 hours, then sun and air the article.

A hen-house of any kind should be cleaned out every day.

To disinfect a hen-house, spray it with a lime wash to which is added a 4 per cent. solution of carbolic acid. Or use about 1 oz. carbolic acid to the pailful.

The tin bread boxes sold for the purpose are very good for keeping bread in. A tight lid is advisable to prevent the moisture in the bread from evaporating and so drying it out.

The fruit from a blighted pear tree is not injurious. To remove the blight cut off and burn all infected parts, treating the raw stubs left at once with a solution of corrosive sublimate. Tablets of the latter, with directions for using can be bought at any drug store.

To Make Cheese:—Allow 100 lbs. milk for each cheese. Warm the milk to 80 degrees, then put in a rennet tablet, dissolved in a cupful of warm, not hot, water. Stir well. Cover the vessel with a blanket to keep the milk warm. In an hour or less the curd will be made. Cut it with a long knife into cubes about an inch square. Draw off the whey and leave the curd to harden a little, then dip it out, into moulds about eight inches in diameter. These are best made of tin and have no bottom, but are set on a board. Put in a piece of cheesecloth, then put in the curd. Heap the curd up about two inches, let it settle and press into the mould, when level with the top put a circle of thin board on top and a weight. When the curd is firm enough lift it out carefully, by the cheesecloth, and remove the cloth leaving the cheese on the board. Sew a fresh bit of cheesecloth around, leaving it projecting an inch or two, top and bottom. Plaster these borders down on the cheese with butter, then leave the cheese to ripen, rubbing it well with fine salt and turning it every day for ten days. Afterwards rub and turn only every other day. The turning prevents the moisture from settling to one end. Also rub the rind several times with butter to keep it from cracking. If mould appears, which is likely as the cheese must be kept in a fairly moist place, scrape it off. The cheese will be ready for use in two months. If kept in a dry place and buttered occasionally, it will keep a year. This recipe is for a firm home-made cheese.

A recipe for "Cottage" cheese as given in "Hoard's Dairyman" is as follows:—To skim milk at a temperature of about 75 degrees F. add enough butter-milk to coagulate it, say, 20 per cent. Next set the vessel in hot water and heat to 90 or 95 degrees F. When the curd forms cut finely and heat to 104 degrees to 107 degrees F. Let stand for about three-quarters of an hour, then dip the curd into a straining cloth and drain. Salt to taste, and add eight ounces thick cream to ten pounds cheese.

#### SPIDERS.

Dear Sir,—Will you please tell me how spiders spin their webs and how they secure their food?

Halton Co., Ont.

G. E.

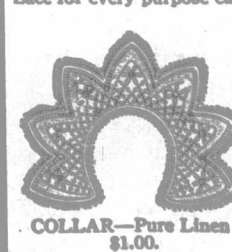
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MRS. ADDIE ARMSTRONG.

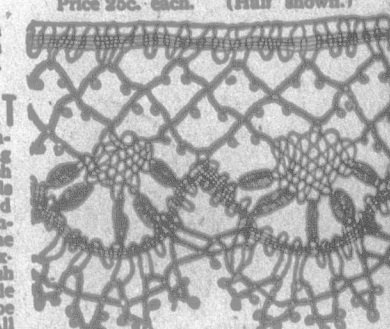
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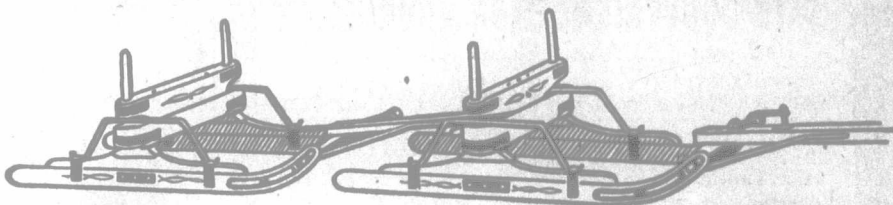
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