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THE COOK'S CORNER

In an early issue, we desire to run some special recipes on bread and bread making. Readers are requested to send in any particular recipe they may have on bread making either whole wheat, rye, Graham, or corn bread. All good, reliable recipes will be accepted. If you have a bread making machine, kindly tell us about that at the same time. Address all letters to The Dundas Hotel Editor, Canadian Dairyman and Farming World, Peterboro, Ont.

CABBAGE SALAD

Two eggs, 1 cup vinegar, 1 teaspoon sugar, 1/2 cup sugar, 1 teaspoon salt, 1 teaspoon pepper, 1 tablespoon butter. Put in vinegar on stove, and bring to a boil; add the other ingredients, and pour over cabbage which should be chopped very fine. If eggs are scarce, use tablespoonful flour mixed very smooth.—Jessie Turnbull, Huron Co., Ont.

POTATO SALAD

Chop cold boiled potatoes into dice and add a little chopped onion. Make a dressing of 2 eggs, 1/2 teaspoonful sugar, 1 teaspoonful salt, 1 teaspoon mustard and 4 tablespoons vinegar. Boil in a granite dish until thick. When cold pour over the potatoes.

DARK LAYER CAKE

One cup brown sugar, 1 egg, 3 tablespoons melted butter, 1/2 cup syrup, 1/2 cup boiling water, 1 teaspoon soda, salt, spice, and 2 cups flour.

LIGHT LAYER CAKE

Three-quarter cup white sugar, 2 eggs, whites beaten stiff, and put in last, 1/2 cup sweet cream, a little salt, flour, and 2 teaspoons baking powder.

COTTAGE PUDDING

Pour this mixture over quartered apples, (put sugar in apples and boil a few minutes) 1/2 cup sugar, 1 egg, a dessert spoon butter, 1/2 cup sweet milk, 2 teaspoon baking powder, flour like 20 minutes.

See 6 pt net

BIRD'S NEST

Pare and core without quartering, enough quick-cooking tart apples to fill a pudding dish, and pour over these a custard made of 1 qt. milk, yolks of 6 eggs, sugar and salt to taste, and a little cinnamon. Bake in a moderate oven, and when done spread with a meringue made of the beaten whites of the eggs, and powdered sugar. Return to the oven to brown lightly, and serve either hot or cold.—Miss L. G. Brown, Hastings Co., Ont.

CREAM OF CELERY SOUP

Boil a large head of celery in a pt. of water 35 minutes. Scald a pint of milk with a slice of onion, thicken with a tablespoon of flour, and cook 10 minutes. Mash the celery in the water in which it was boiled, stir in the boiling milk, and season with salt, pepper and butter. The flavor is greatly improved by adding a cupful of whipped cream just before serving. A pint of oysters is also a great addition.

APPLE SAUCE PUDDING

To 1 cup strained apple sauce add 1 cup sugar, 1/2 cup butter, melted, and 1/2 cup flour, sifted, with 1 teaspoonful each soda and cinnamon. Bake in a moderate oven, and serve with any preferred sauce.—Mrs. E. N. F., Sask.

PHILADELPHIA RELISH

For Philadelphia relish mix two cupfuls of cabbage finely shredded, 2 green peppers finely chopped, 1 teaspoonful of celery seed, 1/2 of a teaspoonful of mustard seed, 1/2 teaspoonful of salt, 2 tablespoonfuls of brown sugar and 1/2 of a cup of vinegar, and serve without any cooking.

Saving Steps

It is wealth to the man whose wife's steps are made few, and when everything about the house is as convenient as possible, saving her health that she may be the helpmate of her husband. It seems that the one thing necessary with all workers, and especially with farmer's wives, is to keep above the thought of drudgery. To look beyond the toiling to the results, and so transform drudgery, which no one enjoys, into work; and when work becomes spontaneous it is no longer under the law of necessity, but is joyful and free from strain. In many farm houses there is little thought given to the steps the housewife and mother takes, as farmers too often fail to give due consideration to the necessity for improved kitchen furnishings, while they have all the late improvements for making their own work easy and saving steps. Men can help a great deal to save steps. They can lighten our work by encouraging us.

Farmers are spending a great deal of money every year to make their outdoor work up-to-date and easier. The system and machinery brought into use in the last few years would bewilder the grandfathers who were with us fifty or more years ago. Imagine his amazement if he came to life just now to see you and the hired man do as much work in a day as the whole community used to do in three. If the poor old grandmother stepped into the wife's kitchen this morning, she would undoubtedly find many, if not all of the old familiar things about the place, and she would face and take up the old fashioned hard work without surprise.

BAD HABITS

We can get into bad habits making needless trips from room to room while in good health, when we feel it not particularly worth while to save steps. These cost us dearly, however, when at last infirmities come upon us, as they are sure to do sooner or later. A great deal more work can be accomplished by forethought. A certain lady on waking in the morning and before rising, plans the work of the day, studying how to save steps; and that she finds that if she goes about her work thoughtlessly, she unnecessarily travels over the same ground several times. If we are orderly, having a place for everything and keeping things in their place, a great deal of uncalculated labor is saved. The interior arrangements of houses and the placing of utensils make much difference in the number of steps taken.



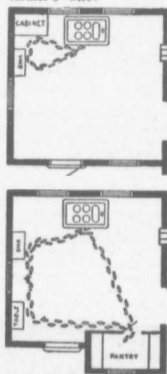
An Up-to-Date Cabinet

We publish on this page a small illustration of one of the most economical time savers for women that we know of, that of the modern up-to-date kitchen cabinet. Fortunate indeed is any woman who possesses one of these cabinets in her home. And what a pleasure is in store for those who may yet come into such an in-

heritance. The utensils for preparing a meal can all be taken out of the cupboard at one time and again they can all be put away at the same time.

Most of the farm kitchens, and in fact the kitchens in homes of city people as well, are far from being arranged to save all unnecessary steps for the one person—the housewife. With a kitchen cabinet in the kitchen, one does not need to hunt all over the kitchen or pantry, sometimes both, for the articles needed in the kitchen a dozen times a day. They are in the cabinet and the cabinet is always in the same place. The good wife does not have to make a hundred or more trips back and forth from cook range to pantry, from pantry to sink, and from sink to kitchen table, to get the articles needed in preparing a meal.

A glance at the little diagram which follows, will show the proof of our argument better than any words we can express. Note the distance the woman travels in the lower diagram, compared with the steps taken in the illustration just above it. Estimate the strength and energy alone saved by cutting down the travelling around the kitchen a dozen times a day. Isn't this a consideration worth notice for every farmer's wife?



Plan of Kitchen. How Footsteps are saved.

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