

as others are made, like a thick, fairly-rich biscuit or scone, split, buttered, then put together with a very thick layer of berries crushed with sugar. Berries similarly crushed were put over the top, the remaining juice poured into the platter, and—here came the secret—the whole was let stand in a cool place until the juice had thoroughly incorporated itself with the pastry. Just before serving, fresh berries cut in two, were scattered over the top and around the base, and the whole was sifted with powdered sugar. You may have tasted just such shortcakes, yet you may not. If not, bear the hint in mind for another year in strawberry time. Somewhat similar cakes may be made with raspberries or blackberries, or even with crushed bananas, but in this case lemon and orange juice must be used to supply the required moisture. Shortcakes of all kinds may be served either with or without whipped cream.

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One more hint. The very capable young mistress of this little home has two little children—twins, of nearly five years of age. Already she is teaching them to be capable also. "If you like, I'll let you help me wash the dishes," she will say to them. "Let you," do you notice?—as though helping mother were the greatest privilege in the world, as, indeed, it should be, to the little child. In the same way she is teaching these little ones to do all sorts of things. The result is that they are growing up to be happy workers, with never a thought of drudgery. They will be efficient, useful young women, happy and sensible, despising the spirit that leads a few folk to try to slip through the world without rendering it any service.

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So much this one little trip out to tea could teach and emphasize. Have you not some stories of the kind to write about? JUNIA.

#### CITRON—COOKIES.

Dear Junia,—May I put in an appearance again after my long absence? I feel almost like a stranger among all the new Nookers, but if it were not for newcomers I fear the Nook would almost be a thing of the past. This is a busy time of year for farmer folk, but my—how delightful it is to have lettuce and peas and all kinds of vegetables and fruits, fresh and crisp, from our own gardens? And the pleasure of seeing things growing! City people may pity us because we have to work so hard, but I always pity people who are every day busy, getting nothing accomplished, which always seems to me to be the case with very much of the work of women in the city.

But it was Daisy's query about citron that brought me out of my shell, so I must get to my subject.

To prepare citron for cakes, I cut it in half-inch cubes and take one pound sugar to each pound citron, and boil gently till the syrup is very thick, flavor with lemon, then skim out of the syrup into jelly tumblers. It will not be candied, but it works into cakes splendidly. The syrup which is left may be used to boil other citron in for preserves.

For everyday use, try making preserves with  $\frac{1}{2}$  lb. sugar to 1 lb. citron, flavor with lemon, or a handful of raisins; it will not be too rich, as is the case when made pound for pound.

I will give a recipe for a plain cookie which is very nice for children's school-lunches or for tea.

Buttermilk Cookies.—One egg,  $\frac{1}{2}$  teaspoon salt, 1 cup sugar, 1 cup buttermilk,  $\frac{1}{2}$  cup lard, 1 teaspoon each of ginger, allspice and soda,  $\frac{1}{2}$  cup currants, 1 cup citron or oatmeal, flour to make a dough just stiff enough to roll one-third inch thick; bake in quick oven.

Hoping I have not overstepped my space, I will again retire.

MAPLE LEAF.

Waterloo Co., Ont.

Very many thanks, Maple Leaf. Don't stay retired so long again, please.

We are apt to suffer the mean things of life to overthrow the finer nature within us; therefore it is expedient that at least once a day we read a little poetry or sing a song or look at a picture.—Goethe.

#### Another Crocheted Tie.

Here are directions for making a string tie, which is so simple in stitch that the veriest beginner in crocheting need not be afraid to try it. I made mine of two spools of cherry-colored crochet silk, using a heavy steel hook, No. 1, but while working I fancied that a slightly finer hook would have been better.

Chain eleven stitches (or 13 if you wish the tie wider), then go back to 3rd from end and fasten in; chain 2 and fasten into 5th from end (or 2nd over, you see); ch. 2 more and fasten into 7th; 2 more and fasten into 9th; 2 more and fasten into 11th. Next chain 3 for the turn and fasten into first "hole"; ch. 2 and fasten into 2nd hole; and so on to the end. Chain 3 more, turn and proceed as before. Make the required length in this way. You will now find the edges rather irregular, so finish by going completely around all the edges of the tie with a row of scallops, made by chaining 3 and fastening in to form each scallop. Finish by a fringe made of silk across each end. My tie is made to wear with a turn-over collar, so does not go round the neck. If you wish yours to do so, you will require a third spool.

By the way, a friend of mine is making a tie according to the shell pattern shown in our issue of February 22nd, but instead of crochet silk, she is using "brilliant," and an ordinary steel hook, not so heavy as the one used with the silk. "Brilliant" costs only five cents a spool, and the effect is very good, although, possibly the tie may fade more quickly than a silk one. JUNIA.

#### Seasonable Cookery.

A Very Simple Dessert.—Mix  $\frac{1}{2}$  cup sugar with 1 pint sweet cream. Season with vanilla and whip to a stiff froth. In order that it may whip, the cream should be 24 hours old, and should be very cold. Fill individual dishes half full of preserved or raw and sweetened fruit, heap the cream on top, sprinkle with chopped nuts, and serve with cake.

Cocoa Pudding.—Make a custard with 3 eggs, 2 cups milk, 3 rounding tablespoons sugar, 3 level tablespoons cocoa,  $\frac{1}{2}$  teaspoon vanilla. Butter small moulds or cups, fill them two-thirds with bread-crumbs, then pour in custard to fill the cups. Set in a pan of hot water, and bake in a moderate oven until firm. Serve hot or cold.

Use plenty of salads, both fruit and vegetable, at all times of the year, but especially during hot weather. Almost any combination of fruits or vegetables may be used to make salad, provided a good salad dressing is poured over. French dressing is usually preferred for salads served without fish or fowl, mayonnaise for chicken and fish salads, also for some kinds of vegetables, such as tomatoes and cauliflower. For fruit, cream whipped stiff with a little lemon juice and sugar, may be used, or a syrup made with the juice of lemons and oranges, or a dressing made like mayonnaise, with the mustard omitted.

French Dressing.—One tablespoon vinegar, 4 of olive oil or thick sweet cream,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon pepper. Put salt and pepper in a bowl, add a little oil or cream and stir well, keeping on until all is used. Last of all stir in the vinegar, which should not be too strong.

Cooked Dressing (Good for nearly all kinds of cooked vegetables).—Two eggs, 1 gill vinegar, 2 gills milk, 1 tablespoon soft butter, 1 teaspoon salt, 1 teaspoon mustard,  $\frac{1}{2}$  teaspoon pepper. Put dry ingredients and butter into a bowl and mix. Add the eggs and beat well, then add the milk, stir and cook over boiling water until like thin cream. Stir constantly while cooking.

Mayonnaise Dressing.—Break yolks of 2 eggs in a bowl and set on ice. Chill also  $\frac{1}{2}$  pint oil (thick cream may be used if one does not like oil). Beat the yolks well, add a little salt and white pepper or paprika, and beat again. Stir in the oil little by little, beating with a silver spoon. When the mixture begins to thicken, add a little vinegar, then beat in oil and vinegar alternately until all is used. Should the mixture begin to curdle, add a third egg yolk. A little onion juice may be added if

liked, and lemon juice may be used instead of the vinegar.

Blackberry Wine.—(This recipe will do for any berry wine).—One quart of juice, one quart of water, and two pounds of sugar. Put into a jar and cover loosely with a thin cloth. Let it stand for several weeks till all fermentation ceases. As the seeds rise to the top, skim them off. Strain the juice and put into bottles when it is all through fermenting. Cork and seal.

Raspberry Marmalade.—Mash the raspberries thoroughly and beat them. Run them through a sieve fine enough to retain the seeds. Place the juice and pulp in the preserving kettle, and add an equal amount of sugar. Boil the mixture until it is thick when cooled. It is not necessary to seal the marmalade; instead, pour melted paraffine over the top and cover the glasses with paper to prevent dirt from entering.

Black Raspberry Jelly.—Wash and drain the fruit; then mash and heat it. Pour the entire mass into the jelly-bag, and strain it without pressure. Pour the juice into the preserving kettle and add an equal amount of sugar. Boil the mixture rapidly until it becomes thick when cool. Turn it into jelly glasses and cover it with paraffine and paper.

Cucumber Catsup.—Select large, firm cucumbers, and after paring and removing the seeds grate them. Drain the pulp, and to each two and a half cups allow half a cupful of vinegar, a quarter of a teaspoonful each of red pepper and paprika, a teaspoonful of salt, half a teaspoonful of celery salt, and five tablespoonfuls of horse-radish. Mix well, pour into jars, and seal securely.

Gooseberry Chutney.—Four pounds green gooseberries (not too ripe), half an ounce of red pepper, two ounces garlic, two ounces dried ginger, three pounds of lump sugar, two ounces mustard seed, and two quarts best vinegar. Put the berries, when picked over, into a preserving kettle with one quart of vinegar and sugar and simmer for an hour. Pound the seeds, garlic, etc., in a mortar, and add to the berries, stirring with a wooden spoon. When well mixed, add more vinegar until the mass is of the proper consistency. Allow it to cool and then it is ready to bottle.

Green Tomato Chutney.—Chutney of green tomatoes is a most delicious conserve—one that is by no means difficult to make. For each peck of tomatoes allow eight large onions; slice them all; sprinkle rather freely with salt, and let them stand for twenty-four hours. Next day strain off the liquor; put the vegetables into a large saucepan, sprinkling in with them a quarter of a pound of white mustard seed, a quarter of a pound of ground mustard, one and a half pounds of brown sugar, and one ounce each of black pepper, cinnamon, allspice, cloves, mace, and ginger. Add enough vinegar to cover, and heat gradually, almost up to boiling point, till the vegetables are tender. It is now ready to seal in wide-mouthed bottles or jars.

Chocolate Cream Custard.—Put 1 quart milk into a saucepan and bring to boiling point. Mix 2 ounces grated chocolate and  $\frac{1}{2}$  cup cold milk together, add to them some of the boiling milk, then pour back into the saucepan, stirring all the time. When almost boiling, add the yolks of the eggs beaten with the sugar and vanilla extract. Remove from the fire and add the beaten whites of three of the eggs. Put into custard cups, or individual dishes. Beat up the remaining whites of eggs stiff, adding 3 tablespoons sugar. Drop on top of the custards and set away to cool.

Macaroni and Cheese (May take the place of meat often in warm weather).—Break the macaroni into inch pieces, throw them into boiling salted water and boil 20 minutes. Butter a baking-dish; put in a layer of macaroni (drained); sprinkle with bread crumbs and grated cheese, salt and pepper, and so on until the dish is filled. Pour over the top a thin white sauce, sprinkle with bread crumbs, and bake until brown.

A sunny, cheerful view of life—resting on truth and fact, co-existing with practical aspirations ever to make things, men and self better than they are—that I believe is the true healthful poetry of existence.—E. W. Robertson.

#### The Scrap Bag.

##### PRESERVING WIRE SCREENS.

Keep window and door screens well painted and they will last very much longer than if left to rust. Dark green is a good color.

##### WORK APRONS.

Use the skirts of old rain coats for making work aprons. Large aprons made of sacking will also be found useful when doing rough work; they are very easily washed, and, if hung on the line dripping wet, need no pressing out.

##### SALAD DRESSING.

To prevent salad dressing from curdling, use only yolks of eggs, and cook very slowly. If any appearance of curdling is evident, beat briskly with an egg-beater.

##### CEREALS.

Cook cereals from five to eight hours in a double boiler, or bring to a boil and finish cooking in the fireless cooker. If one has not a fireless cooker, the best way to do is to cook a considerable quantity at once and re-heat when necessary. All cereals require long cooking to make them digestible.

##### PARING FRUIT.

Use a silver knife when paring fruit to help prevent discoloration. Dropping the fruit as soon as peeled into water soured with lemon juice or vinegar, will often prevent browning.

##### UNDER-RIPE FRUIT FOR JELLY.

Always use slightly under-ripe fruit for making jelly, as it contains more of the jellying constituents than ripe fruit.

##### USE OF FRUITS.

Fruits should be used quite freely. Raw fruits are laxative, are useful as "bulk" foods, stimulate the appetite, and contain iron and other minerals useful to the body. Dried fruits are, in addition, very nutritious. Stewed figs, dates, prunes, etc., are excellent foods. They are useful rather for giving energy than producing tissue.

##### HANDY WARDROBES.

In very small bedrooms, have box wardrobes with close tops, and handles made to fit under the beds. If equipped with rubber castors, they will be found very convenient.

##### AN ICELESS REFRIGERATOR AND FIRELESS COOKER.

I procured at the meat-market an empty keg ten inches in diameter and sixteen inches high, which I lined with asbestos and covered with several thicknesses of brown paper and woollen cloth. Then I made a wooden box of inch boards twenty-seven inches high and nineteen inches square. In the center of this I set the keg and packed it all about very tightly with hay. This allowed at least four inches of hay beneath and all around the keg. In making the box, I first nailed the top on just the same as the bottom, and then sawed the whole box open about five inches from the top. The cover thus made was packed with hay and newspapers, secured by a piece of strong cloth stitched across and tacked to the edges. A similar piece of cloth I stretched across the top of the box itself and tacked it to the edges of the keg. Then I put on the hinges. I made an additional cover to fit tightly inside of the keg. I put ball-bearing casters underneath, and the box is kept under the kitchen table, where it rolls in and out in the most convenient manner. It is very convenient for raising bread, and also for freezing ices with much less than the usual amount of ice. As a refrigerator without ice, simply set a pail of cold water in the bottom and on this put milk to be kept sweet, butter, etc. It may also be used in place of an ordinary refrigerator where ice is very scarce or expensive, by placing a small piece of ice in a pail and setting it in with the things to be kept cool.—J. R. C., in "Country Life."

##### ASTERS.

If the asters are not doing well, it may be because of aphids on the roots. To destroy them, place tobacco tea on the ground. It should be just strong enough to look like weak tea.

##### TO LENGTHEN BLOOMING SEASON.

If you wish to have plenty of sweet