

THE COOK'S CORNER

Send up in your favorite recipes, for publication in this column. Inquiries pertaining to cooking are solicited, and will be replied to, as far as possible, after receipt of same. Our Cook Book sent free for one new yearly subscription at \$1.00 each. Address, Household Editor, this paper.

Serving the Strawberry

FRITTERS

Sift 1 cup flour with $\frac{1}{2}$ teaspoon salt and 1 teaspoon baking powder. Beat 1 egg till light, add $\frac{1}{2}$ cup milk, and then gradually add in the dry ingredients. Lastly add 1 cup strawberries and drop by spoonfuls in deep hot fat, and fry to a golden brown. Drain on paper and serve with the following sauce: Beat together 1 egg and $\frac{1}{2}$ cup sugar; set bowl in a saucepan containing hot water and beat hard while adding $\frac{1}{2}$ cup hot water. When it thickens, remove from fire, and flavor with lemon.

STRAWBERRY FOAM

Mash 1 cup strawberries and press through a sieve. Beat 1 cup cream until stiff. Beat the whites of 2 eggs and gradually beat into them $\frac{1}{2}$ cup powdered sugar. Continue beating until very stiff, then fold in the beaten cream and the strawberry juice. Serve very cold. This is an excellent summer dessert.

STRAWBERRY SPONGE

Mash 1 pt strawberries and press through sieve. Cover 1 oz. clear granulated gelatine with 1 cup cold water and let stand 20 minutes. Simmer 10 minutes 1 cup sugar and 1 cup water, then add the gelatine, stir, remove from fire, cool, and then beat until it begins to thicken. Add the strawberry juice and beat again, then add 1 teaspoon lemon extract, and set away to become firm.

STRAWBERRY SALAD

This is a dessert salad, and is agreeable to all who like a touch of novelty. Hull 1 pt strawberries, sprinkle with 4 tablespoons sugar, pour over 2 tablespoons orange juice and 1 tablespoon lemon juice. Stand on ice till chilled, and serve with wafers, Currant juice, vanilla syrup, or an equal bulk of raspberries, make delightful additions to this salad, and it is delicious served in scooped out oranges, the orange pulp being cut small and mixed with the berries.—Essie E. Bell, York County, Ont.

An Ideal Cooker

My cooker, compared with the fireless cooker, needs a steady fire. It

is called the Ideal Steam Cooker. My husband bought it at the Toronto exhibition about five years ago, and it is indeed a treasure.

It is made of copper, and not like the tin cookers which rust out in a short time. There are five disks, or layers, in it, making five compartments. The cooker I have is a round one, but I think I would get a square one were I buying another. I have seen a picture of one and think it would be an improvement on the round one.

HOW IT COOKS

The meat cooks beautifully in this cooker. Last summer many of our neighbors complained of their beef being tough. We bought from the same butchers, and their was no fault found with our meat. It always comes out of the cooker tender and juicy, and the soup stock is excellent. Potatoes and all other vegetables also cook perfectly, and no odors escape.

We have a large family party every Christmas—about 25 in all. I cook the turkey in my steam cooker, then I cut it out and brown it in the oven. The plum pudding is always a success when cooked in this way. For threshing days, and all kinds of "bees," my stove is not filled up with countless pots and pans; instead, it holds just this one big shining vessel and the tea kettle.

The Ideal Steam Cooker might not suit the more fastidious housekeeper. One would think that the odors would mix and spoil the different dishes. I have cooked onions and steam pudding at the same time, and one does not spoil the other.

This cooker cost me \$8, and is worth many times the price in my home.—Mrs. D. J. McClure, Peel Co., Ont.

Our New Cook Book

We have purchased at a greatly reduced price, a valuable and reliable Cook Book, which we are able to offer to our readers as a premium for the securing of one new yearly subscription for this paper at \$1 each. This Cook Book is nicely bound, and contains several hundred reliable and tested recipes, and much additional information regarding the various processes of cooking. It is a book well worth the efforts of every housewife to secure. Send your new subscriptions, for money for same, to the Household Editor.

Turnips boiled in jackets like beets are much better than if pared. Adding a little sugar to the water will correct any bitterness.



A Croquet Set Free

Nearly every boy and girl in the country is fond of playing croquet, and most of the young folks have a good lawn where they can spread a set of wickets for playing. To each boy or girl who will send us two new yearly subscriptions for our paper, we will send a nice croquet set. This set has 4 balls. We can send a set with 6 balls for three new subscriptions. These subscriptions must be taken at \$1 a year. Send us the money with names and addresses and the croquet set will be sent you at once.

Address your letters to the Household Editor, and get to work soon. Summer is here now, and it is just the time when you want to play croquet, during the long summer evenings. Write us for lists of other prizes.

A Good Record

We are pleased to present to our readers a rather interesting illustration sent us by Mr. J. L. Warren, Halton County, Ont. Mr. Warren



A Young Driver and His Team.

writes as follows: "I enclose \$1 to renew my subscription to The Canadian Dairyman and Farming World. I also enclose a picture of an old team I have, which is 27 years old and my little boy two and a half years old, holding the lines. The wood on the wagon was cut from a tree about 250 years old."

The Summer Boarder

Farmer Sacks.—Here's a letter akin 'n' about board for the summer, an' wantin' to know is that a bath in tie



house. What'll I tell 'em, M'r andy? 'His Wife.—Tell 'em the truth. Tell 'em if they need a bath we'd advise 'em to take it afore they come.

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Value of Home-Grown Herbs

By M. M. Sproull.

Near where the roses grow and not far from the kitchen door of a Long Island, N.Y., home, is a tiny plot of ground known as "Mother's Garden." This piece of ground is only four feet square but the pleasure derived from it reaches many miles.

The garden was planted with the idea of gathering together, into small space, all those sweet herbs which delighted the hearts of our great-grandmothers, scented their linens and made savory the dishes they set before their lords.

After handling the fresh-picked herbs, one does not wonder that the

gentle dames reveled in them, and by their judicious use sent their names down to posterity as famous cooks and rigid house-wives of fragrant homes.

THE USES OF HERBS

Between the herbs which one has gathered and dried oneself and those bought in packages, there is the widest possible difference.

Let one have a garden and become accustomed to the fresh herbs and the bought ones will be inviting. Besides, when a turkey is to grace the festive board, the herbs for seasoning are always there. The garden supplies the summer savory, sweet marjoram, thyme—English or French—as well as parsley. If a goose is the order of the day the sage and onions are ready at the door. There is never any scurrying round to find mint to make sauce for the roast lamb. It is always to be had for the picking.

There are other herbs, too—tarragon, dill, coriander, sweet fennel,

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