

THE COOK'S CORNER

In an early issue, we desire to run some special recipes on bread making. Readers are requested to send in any particular recipes they may have on bread making, either wheat, brown, 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 Household Editor, Canadian Dairyman and Farming World, Peterboro, Ont.

EGGLESS CAKE

Cream $\frac{1}{2}$ cupful of butter with $\frac{1}{4}$ cupfuls of sugar, add a cupful of sour milk, a level teaspoonful of soda, $\frac{3}{4}$ level cupfuls of flour, $\frac{1}{2}$ teaspoonful each of cinnamon and mace and a cupful of raisins, seeded, chopped and floured. This cake is excellent to have during the season when eggs are scarce, and, if carefully made, is very good.

A RICE SUPPER DISH

Two cups water, 1 cup rice. Put the water in a granite saucepan with a little salt and a cup of canned tomato juice. When the water boils put in the rice and boil gently until the water is all used up. Stir frequently to keep from burning if you have no double boiler. Then cover and keep in a warm but not hot place until the meal is ready.

CODFISH CAKES

Cut and pick the codfish into small

pieces free from bones and skin, and soak in lukewarm water about one hour. Put in cold water and boil. When it has boiled once change the water and let boil again. While this is cooking, boil some potatoes and when cooked strain and mash very fine. Strain the codfish and mix it with the hot potatoes. Then shape into small cakes about an inch thick and fry.

AMERICAN BREAD

Scald 1 pt of milk; add 1 pt of water, and while mixture is lukewarm add yeast (dissolved in lukewarm water), a teaspoonful salt, and sufficient whole wheat flour to make a batter. Beat thoroughly for 5 minutes; over, and stand in a warm place for 2½ hours. Then add flour slowly, stirring all the while, until the dough is sufficiently stiff to turn on the baking board. Knead well, divide into loaves, put into greased tins, and stand in warm place till well risen. Brush tops with warm water or milk, and bake in moderate oven.

TEA CAKES

Put $\frac{1}{2}$ lb of flour (which should be quite dry) into a basin; mix with it $\frac{1}{4}$ teaspoonful of salt and $\frac{1}{16}$ lb of butter; then beat 1 egg well; stir with it a piece of yeast about the size of a walnut, and add this the flour with sufficient warm milk to make the whole into a smooth paste, and then knead it well. Let it rise near the fire and, when well risen, form it into cakes. Place these on tins, let them rise again for a few minutes before putting them in the oven, and then bake from a quart to half an hour in a moderate oven. If liked, a few currants and a little sugar may be added to the other ingredients; they should be put in after the butter is rubbed in.

LEMON AND MARMALADE PIES

Lemon pie with two crusts; 1 lemon with yellow rind grated off; then take a knife and pare off the white part and chop the inside; 1 cup of sugar, 1 cup of cold water, 2 eggs, salt, little butter. This makes 2 medium sized pies.

MARMALADE PIE

Make puff paste, roll out and bake to a delicious brown on 2 jelly cake tins. When cold spread both layers with strawberry or raspberry marmalade. Put one on top of the other. With the white of an egg and half a teaspoonful of powdered sugar, beat up a meringue and spread over the marmalade on the top layer. Set in the oven until meringue is slightly browned. Serve cold.

MOCK MINCE MEAT

Some years ago Good Housekeeping published a mince-meat recipe which winter after winter has been used in our house. It contains no meat or meat liquor and is put up without cooking. It has two signal advantages, it is so easy to prepare. Then, it retains the fine fruity flavor of all its ingredients.

The recipe referred to reads: "Take 2 lbs of finely chopped suet, 4 lbs of grated bread crumbs, 4 lbs of currants, 4 lbs of raisins, 4 lbs of brown sugar, 1½ lbs of peel, lemon, orange and citron, 4 lbs of apple, weighed after being chopped, 2 table-spoons of cinnamon, 2 table-spoons of cloves, 1 table-spoon of mace, 1 table-spoon of salt and 2 qts of boiled cider." The ingredients are blended without being boiled; put away in jars set in a cool place, this mince will keep all winter.



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Asked and Answered

Readers are asked to send any questions they desire to this column. Make them brief. The editor will aim to reply to same as quickly and as fully as space will permit. Address all questions to Household Editor, Canadian Dairyman and Farming World, Peterboro, Ont.

Please tell me, through your columns, in what Canadian cities I will find a Woman's Exchange?—E. H. Athens, Ont.

You will find a Woman's Exchange in Toronto on Toronto street; one in Montreal, Vancouver and Victoria. There may be smaller exchanges in other smaller cities. Write to the City Clerk in the smaller places, for this information. Address your letter, City Clerk, giving the name of the town or city.

What will take iron rust off fine white linen? Advise something that will not injure the fabric, if possible.—Jessie Butler, Ontario, Ont.

Cream of tartar will usually remove iron rust from white linen, most successfully, without injury. Mix it with water to a paste, wet the article in the sun, and as fast as it dries, wet again. After a few wettings, if the spot has not disappeared, dust off the dry powder and repeat.

What will keep away the little red ants that occasionally come in the pantry?—Agnes Fleming, Manitoba.

Place a small quantity of green sage on the shelves, and the ants will not trouble you.

Please help me by sending a remedy for coffee, tea and fruit stains on table linen.—J. G. W. Welland Co., Ont.

Tea, fruit, or coffee stains can be easily removed from linen or cotton, if better or laid is thoroughly rubbed through the stain, before the cloth is put into boiling water.

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