

They Blamed Their Wives

According to their own confession, several of the farmers who won prizes in our Dairy Farms Competition held last year near Toronto, owe their success to their wives. In speaking at the banquet held at Thornhill, when the prizes were presented, Mr. D. Doncan, of Don, stated that for a number of years after he began farming, he devoted his attention to mixed farming. His wife finally convinced him that eventually more money could be made in dairying, and persuaded him to adopt dairy farming. He has found it much more profitable and confesses that the credit for his success is due to his wife's influence.

The same admission was made by Mr. D. J. McClure of Churchville, the third prize winner. Mr. McClure, when he followed mixed farming, did not realize from his farm more than \$900 to \$1000 a year. Mrs. McClure finally induced him to try shipping cream to the City Dairy in Toronto. For the past seven years, Mr. McClure has been engaged in dairy farming. His yearly receipts from his farm now amount to over \$2,000 a year. How is that for a woman's influence? The fourth prize winner in the competition, Mr. R. M. Loveless, of Agincourt, heard the foregoing admissions and announced that his wife did not take second place to the wives of any of the other competitors in the competition. This led Mr. J. G. Paterson, of Agincourt, the fifth prize winner to announce that he thought a special prize should have been offered in the competition for the best wife as he was sure his wife would have taken it. On hearing this suggestion, Hon. Mr. Monteleith said that if such a prize had been offered the judges would have had to flee from the country.

Discarded Fruit Jars

I have at last found a use for those one and two quart jars that I am not sure are safe to use for fruit. I gather herbs each year, and have kept them in paper bags; now I intend to use the jars, (they are near enough to airtight for this use) for herbs. Well marked, and in uniform order on the pantry shelf, they will be quite handy. I can at a moment's call find wormwood, catnip, pennyroyal, sage, hops, thoroughwort, hardhack, etc. I always disliked to keep one waiting while I looked through my basket of paper bags for the particular herb she called to use. If I could spare. This task is now a thing of the past. I shall take more pleasure in collecting and putting up and marking them, than ever before. Try this plan this year.—Jennie H.

Hints for Help

If you have an old marble top from an old table that you can spare, take it into the pantry and see how many ways you can make use of it. Beef can be pounded on it, the bread can be cut on it, and pastry is much better rolled on the cold marble.

Try cleaning white cloth trimmings with salt and flour, hot. This is very effective, while not injurious to the fabric in any way.

In mixing flour and water, use a fork. The mixture will not lump then, and the two will mix very easily.

Try kerosene to clean the rubber rollers on your wringer. This will succeed, where many other things fail to be effective.

A strip of tin about 3 inches wide and a foot long, will be found a great help when washing the window-sill of a room. It should be held just above the window-sill and will protect the paper during the washing.

THE COOK'S CORNER

We are planning some time in the future to publish a Cook Book for the distribution among our readers. The ladies are urgently requested to send us at their best recipe for publication in this column. As soon as a sufficient number of good Address have been received they will be compiled into a neat Cook Book. Address all recipes to Cook Book Editor, CANADIAN DAIRYMAN AND FARMING WORLD, Peterboro, Ont.

SCONES

One qt. flour, 2 cups butter milk, $\frac{1}{2}$ cup sour cream, 1 teaspoon salt, 1 teaspoon soda, and 1 teaspoon cream tartar.

POTATO SOUP

Paré 4 good sized potatoes and boil with a minced onion. When the vegetables are all cooked to pieces, strain them, season with salt and pepper and thin with milk. Add a lump of butter, boil and serve.

BROWN BREAD

One cupful of Indian meal, 1 cupful of rye meal, 1 cupful of flour, mixed together. Add $\frac{1}{2}$ cupful sour milk, $\frac{1}{2}$ cupful molasses, pinch of salt, heaping teaspoon soda, dissolved in warm water; mix thoroughly. (Our grandmothers used their hands to mix brown bread.) Add warm water to make a thin batter, and bake one hour in tin cans. Be sure and bake in the small cans; the little round slices look appetizing and taste like the brown bread of brick oven fame.

BROWN GRAVY

In roasting beef or lamb, it is not necessary to put water in the pan. Have very hot water to sear well, and then roast over a low fire. When meat is dried there will be only clear, dry flour to absorb all grease, or until none floats on top. Add a few spoonfuls tomato and enough water to bring to desired consistency.

A GOOD CAKE

One half cup butter, add gradually $\frac{1}{2}$ cups of sugar, and 3 well beaten yolks of eggs, $\frac{1}{2}$ cup cold water. Mix and sift thoroughly $\frac{1}{2}$ cups of flour and $\frac{1}{2}$ cup of corn starch, 2 teaspoonfuls of baking powder; then add the well beaten whites of eggs.—Mrs. Mollie Hughes.

BRAN BREAD

Three cupsful of bran, $\frac{1}{2}$ cupfuls of flour, $\frac{1}{2}$ cupful of sour milk, $\frac{1}{2}$ teaspoonfuls of saleratus dissolved in the sour milk, 3 tablespoonfuls of molasses, 1 rounded tablespoonful of lard, 1 level teaspoonful of salt.

This recipe makes a well shaped loaf when baked in a bread tin about 4 x 10 inches and 3 inches high. Bake for about an hour in an oven of about the same temperature as for ordinary bread. Do not bake in a shallow pan.

BROWN BREAD WITH BUTTER MILK

To 1 cup each rye, graham and oatmeal add scant $\frac{1}{2}$ cup molasses, mixed with 1 heaping teaspoon soda, 1 small teaspoon salt, and 2 cups buttermilk. Fill into 4 1 lb. baking powder cans, and steam 3 hours.—Mrs. E. N. R., York Co., Ont.

STEAM BREAD PUDDING

Pour 1 cup hot water over 1 cup bread crumbs, add 1 cup molasses, butter the size of a walnut 1 beaten egg, and 1 teaspoonful soda, with flour enough to make a batter like cake batter. Steam about 3 hours, and serve hot with any preferred sauce.—Mrs. F. S. Man.

Do you all know that a teaspoonful of mustard put into a pot of beans that are ready for the oven, gives them a fine flavor. Try it. This quantity is for a 3 qt. baking.

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USING CABBAGE

In buying or using cabbage, select heavy ones for their size. For plain boiled cabbage, take off the outside leaves, cut in quarters, and remove the tough stalk. Soak in cold water 10 minutes, and cook in an uncovered vessel in boiling salted water, to which is added one-fourth of a teaspoon of soda. This method prevents a disagreeable odor during the cooking. Cabbage requires from one half to an hour for the cooking, when it may be drained and served, or chopped and seasoned with butter salt and pepper.



Easily Made of Uncooked Cabbage

For hot slaw, select a small, heavy cabbage, take off the outside leaves, and cut in quarters; then with a sharp knife slice as thinly as possible, using half the cabbage. Heat the following dressing: Beat the yolks of two eggs slightly, add $\frac{1}{2}$ cupful of cold water, $\frac{1}{2}$ cupful of hot vinegar, 1 tablespoonful of butter and $\frac{1}{2}$ teaspoonful of salt. Stir over hot water until thick.

Hot slaw and Philadelphia relish are both made from uncooked cabbage, and served as an accompaniment to cold meats. Philadelphia relish is especially desirable with fried meats or fish, and certainly looks very attractive when served in a bowl made of a cabbage as shown.

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