

While few of us can attain to the idealism of Hamlet's words, "There is nothing either good or bad but thinking makes it so," we know the mental attitude which we bring to our labors has much to do with the quality of our work and, indirectly, in the effect of our work upon us. Home-making to countless women is still a labor of love.

To me, prevailing conditions seem to call for a firmer grounding in household economics, which is productive of inventiveness. And inventiveness, as we all know, leads to better and quicker ways of doing things. It develops a finer discernment of essentials and non-essentials, and alertness of vision wherein we learn "to keep the eye single" to the proper valuation of comfort. For the crown of home-making is happy living. We grumble much about being bound to the wheel of complex living, when, in reality, we are frequently only tethered by trifles. Let us begin to-day to ascertain the true essentials of home-keeping and into the limbo of discarded things we shall not only toss many inferior methods, but much of our false pride, our pseudo-hospitality and our slavery to "appearances."

#### A Letter From New Brunswick.

Dear Junia.—Here I come again! "Sybil's" letters are very nice, and I rather envy her her war-work. I was a trained nurse when I married nearly 25 years ago, but both the Boer war and this have come too late for me. Still, I do war-work as I am dairying and knitting, etc., and must be content. As to the ignorance of the English about Canada, we were introduced to a "very smart" Canadian about two years ago, and while talking to her of England and London she said, "Now, where is London, anywhere near England?" We live in a wooden house and had to build it too. We are having beautiful weather now, and garden stuff and grass are all growing well. We "took up" this lot four years ago and cut about 5 tons of hay last year, the first; I think there will be more this year. I was glad to know of the carbonate of soda for the rhubarb; it certainly does save sugar.

We called this "Brookwood" farm, as we came from Brookwood in Surrey. It is bounded on one side by the Juniper brook, and there is a belt of trees on another with woods all round. With kindest regards.

JOANNA M. HUDSON.  
Brookwood Farm, Juniper, N. B.

#### Queries.

A nest was found on the ground of a bank, which is made like a sparrow's nest. The eggs are three, all white, blotched and thickly dotted with brown. By a bird-book it seems that the nest is a meadowlark's, but one egg is larger and rounder than the other two. The other two eggs are pointed. Is this extra egg a cowbird's?

Would kindly ask a recipe for the making of pineapple pie.  
My little girl is eleven years old and has dark brown hair about to her waist. What would be a nice way to do it up?  
Welland Co., Ont. ROSEBUD.

No doubt the large egg is a cowbird's. All cowbird's eggs should be destroyed. The bird is the worst pirate we have, so far as our native wild birds are concerned. It leaves its eggs to be hatched out by other birds; the young cowbird is larger than the other birdlings in the nest, and so reaches up and secures for itself most of the food the parent birds bring, with the result that the smaller ones are often starved to death.

I do not know a recipe for pineapple pie, but would imagine that the canned or chopped pineapple might be drained and mixed with boiled custard to make a very nice filling. Perhaps someone can send a tried method.

There is no nicer way to arrange the hair of a girl of from ten to sixteen years of age than in one or two long curls down the back, and fastened at the back of the neck with a baretté or bow of ribbon.

#### Cure for Warts.

For Reta, Durham Co., Ont.—I do not know the cause of warts, but a cure is said to be to rub them night and morning with a piece of muriate of ammonia (sal ammoniac) moistened with water.

### The Cookery Column.

**Currant Pancakes.**—Mash slightly 2 cups ripe currants. Beat the yolks of 3 eggs until light, add 1 cup rich milk, and stir in 2 heaped tablespoons finely rolled, dry breadcrumbs, then add enough flour to make the batter of the right consistency. Fold in the whipped whites of the eggs, and the currants mixed with a little sugar. Fry as usual and serve with butter and sugar.

**Currant Pie.**—Ripe currant pie made with plenty of sugar and a crust top and bottom is delicious. A more elaborate pie is made as follows: Mix 1 tablespoon flour in a cup of sugar and stir in 1 cup currants. Add the yolks of 3 eggs and 3 tablespoons water beaten together. Let the mixture come to a boil over hot water, stirring constantly. As soon as it boils fill the pie plates, which have been nicely lined with pastry, and bake. Whip the whites of the eggs stiff, adding gradually 1 tablespoon powdered sugar and a pinch of salt, with 1 teaspoon vanilla. Spread on top and brown in the oven.

**Raspberry Filling for Tarts.**—Mix together  $\frac{1}{2}$  cup sugar, a pinch of salt and a tablespoon of flour in  $\frac{1}{2}$  cup cold milk. When smooth add 2 beaten eggs and 1 cup scalded milk. Bring to a boil, stirring constantly, and let cook for 2 minutes. Remove from the fire and add 1 teaspoon vanilla and  $\frac{1}{2}$  cup cream beaten stiff. Put in the tart shells and pile crushed raspberries on top, sprinkle well with sugar and serve.

**Green Pea Puffy Omelet.**—Beat the yolks of 4 eggs until creamy, and the whites until foaming but not dry. To the yolks add 4 tablespoons water and one-third of a teaspoonful each of salt and black pepper. Mix and pour over the whites. Fold the whites into the yolks and turn into a hot pan in which a teaspoonful of butter has been melted. A rather small frying pan is best. Let stand on top of the stove for 2 minutes, then set into a moderate oven. While the omelet is in the oven melt 3 tablespoons butter. In it cook 3 tablespoons flour and one-third of a teaspoonful each of salt and pepper, stirring well. Add  $1\frac{1}{2}$  cups milk and stir until boiling. Add about 2 cups cooked peas and let become very hot. When a knife thrust into the omelet shows upon it no uncooked egg the omelet is done. Score it with a sharp knife, spread some of the peas on one-half of it and turn the other half over. Serve at once on a hot dish with the rest of the peas poured around. This will serve four people, and is delicious for breakfast or supper.

**Bread-Crust Bread** (A good way to use stale bread).—Use 2 cups of bread crusts dried and rolled or put through a food chopper. On this pour 1 cup scalded milk and 2 cups boiling water. Add 2 tablespoons shortening, 1 teaspoon salt, one-third cup molasses, and, if at night,  $\frac{1}{2}$  cake of compressed yeast mixed with  $\frac{1}{2}$  cup lukewarm water or milk. If made ready in the morning use a whole yeast cake. Mix all together, then add  $1\frac{1}{2}$  cups Graham flour and  $5\frac{1}{2}$  cups white flour, and mix to a stiff dough. The dough should be very stiff, as it softens on rising, so more flour may be required. Knead until smooth, cover and set aside to double in bulk. Shape into 2 loaves, and put in a place where draughts will not strike it to become light. Bake about an hour.—American Cookery.

**Gooseberry Tarts.**—Wash, clean and drain 3 cups gooseberries. Add 2 cups sugar and 1 cup boiling water. Bring to boiling point and let simmer until the fruit is soft, then add a few grains of salt. Roll pie paste and cover inverted patty pans with it, pricking each several times with a fork. Place the patty pans on a tin sheet or large bread pan and bake. Remove from the tins, fill with the sauce and arrange strips of paste in lattice fashion over the top. Return to the oven and finish baking.

**Raspberry Washington Pie.**—Bake a layer cake in two layers and split each layer. Put together with raspberries crushed and beaten with powdered sugar and the unbeaten white of an egg. Beat the mixture until creamy. Put whipped cream on top and garnish with whole berries. About 2 cups berries will be required for the filling.

**Green Pea and "Greens" Soup.**—Cook 1 cup green peas, drain and mash fine through a potato ricer. Add to cooked greens also put through a sieve. Melt  $\frac{1}{4}$  cup butter and in it cook  $\frac{1}{4}$  cup flour, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, then add 1 quart milk and stir until boiling.

Add to this the peas and greens, 2 cups of hot cream and more pepper and salt if needed. Cut some bread thin, butter it, and cut in half-inch squares. Brown these in the oven, and put a spoonful on top of each plate of soup. Serve very hot.

**Gooseberry Amber.**—Put 2 tablespoons butter into a saucepan. When melted add  $1\frac{1}{2}$  lbs. gooseberries, 3 tablespoons sugar, and the grated rind of 1 lemon. Let stew slowly until soft, then press through a colander. Beat in the yolks of 3 eggs, and add  $\frac{1}{2}$  teaspoon ginger. Line a pudding-dish with good pastry and put a strip of it around the edge, pinching it into a fancy border as for pie. Put the gooseberry mixture into the dish and bake in a quick oven for half an hour. Cover with a meringue made of the whipped whites of the eggs and brown in the oven.

**Spiced Currants.**—Stem and wash 4 quarts currants. Add 2 lbs. sugar, 1 pint cider vinegar, 1 teaspoon cinnamon, allspice and cloves. Boil slowly for one hour. Grapes may be done the same way, only that a little more fruit may be added to the other proportions.

### The Scrap Bag.

#### Use Water.

Remember that water, needful at all times to the body, is especially necessary in warm weather, when evaporation makes an extra amount necessary. Keep cooling drinks on hand, either pure cold water, lemonade, iced tea or thin gruel, which is liked by some men in the harvest field. It is better to drink small quantities often than large quantities at greater intervals.

#### Keeping Bread.

Cool bread very thoroughly before putting it away in a closed receptacle, as otherwise it is likely to mildew. A large earthen crock with a cover is the best place for storage, but usually on a farm the quantity baked at a time is too great for this, and a larger receptacle is needed. Whatever is used, whether box or wash-boiler, should be scalded and dried thoroughly at frequent intervals and should have fresh paper placed in the bottom at each cleaning. All left-over bread that cannot be used as toast should be dried and rolled into crumbs which are kept in jars to be used in making pancakes, croquettes, etc.

#### The Refrigerator.

To keep food in good condition the refrigerator should be kept perfectly clean, and if possible at the same temperature. Hot food should never be placed in it, and the door should never be left open except when cleaning and airing it.

#### Drying Colored Clothes.

Colored clothes should be wrung just as dry as possible from the rinsing water, and hung in a shaded, windy place to dry as quickly as possible. White clothes may be put on the line very wet, as they bleach better when wet. Always choose a bright, sunny day, if possible, for washing white clothes.

#### Fruit Juices.

After making jelly turn the fruit left in the jelly-bag into a saucepan, cover with water, and boil. Strain this through the bag again, boil a second time with sugar and seal in bottles or jars. This juice may be diluted with water to make summer drinks, or used for flavoring pudding sauces.

#### A Gooseberry Jam Hint.

When making gooseberry jelly or jam add a little vanilla before sealing. This makes a great improvement.

#### Banishing Ants.

A writer in "Good Housekeeping" says: "In the Nevada desert, where we live at our mines, there are more different kinds of ANTS than I knew existed. I find one thing that is absolutely dependable in driving them away. This is the recipe: into a three-ounce bottle of grain alcohol put half a teaspoonful of powdered corrosive sublimate. It will dissolve at once. Get a long-handled camel's hair brush that will go in the bottle, and paint a ring not quite half an inch wide around the sugar barrel, cake box, etc. One application suffices. Even if the druggist

has the three-sided poison bottle, put it out of reach of little hands."

#### To Clean Vases.

If vases for cut flowers have become discolored clean them with vinegar and salt or vinegar and tea-leaves, washing finally with clear, hot water.

#### Arranging Flowers.

Short-stemmed flowers, such as English daisies or pansies should be placed in a low dish. Little wire holders are now sold for placing in such dishes, but if you cannot get one easily you can make a substitute by cutting a piece of wire netting to fit the top of the dish. Put the stems through the meshes.

#### Cheap Work Apron.

Old cotton shirts may be made into very good work aprons. Use the backs for the main part of the apron and cut the bib and pocket from the sleeves.

#### Substitute for Ice.

If you have no ice a substitute may be made as follows: Take a box 3 feet square and put it in the cellar or partly bury it in a cool, shady place. Put 4 or 5 inches of coarse salt in it, and keep the salt slightly damp. Milk and butter placed in this will keep nicely.

#### Removing Taste of Weeds.

The following is said to be a good way to remove the taste of stinkweed from cream: Slice a raw potato and put into cream immediately after separating. In less than 24 hours (or even until it is churned) all disagreeable odor and flavor will have disappeared. If cold setting is practiced warm cream to blood heat and treat the same as from separation. This is too good to be kept a secret—sure and unailing in its results.

#### "No Burn" Kettle Bottom.

A simple invention to prevent burning when cooking is a second "bottom" for kettles, made of a disk of aluminum with a row of embossed buttons to prevent it from resting flatly on the bottom of the pan or kettle. This is very useful when cooking meat or vegetables. Only one is necessary, as it can be moved from one kettle or pan to another.

#### Silk Stockings.

Darn the heel and toe of silk stockings well before wearing, and the stockings will last much longer. The darning cotton will wear off first, and may be pulled out and the places re-darned. Darn also at the place where the garter clasps.

#### To Remove Fruit Stains.

Pour clear cold water through fruit stains just as soon as possible, and very often the stains will be quite removed. Obstinate stains will usually yield to Javelle water. Add a cupful of the mixture to the boiler of water in which the clothes are boiled.

#### Caring for Tablecloths.

You need not stretch and pull tablecloths when hanging them on the line. Fold the selvages together evenly, then pin each corner to the line. Put in another pin at the center to remove the sag, then place pins all along 12 or 15 inches apart, shaking out any folds or wrinkles. A long, wide board covered with cotton and nicely padded should always be kept on hand for ironing tablecloths and sheets. They should be ironed lengthwise then across, keeping the linen squared. The starch used should be thin, and should have a little turpentine added to it.

#### Dried Peas.

Shell young peas and throw them at once into a kettle of boiling water. Boil rapidly for 2 minutes, then drain and spread in a thin layer on clean granite pans. Put in a moderately warm oven and shake the pans frequently. When thoroughly dry pack in boxes lined with waxed paper and keep in a very dry place. Before cooking soak at least one hour.

#### It Pays.

To buy new rubber rings for fruit jars each season. The price of a jar of fruit spoiled through a defective rubber