

THE COOK'S CORNER

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

CUCUMBER AND ONION SLICED PICKLED

Cut them in slices, having first peeled the onions and wiped the cucumbers clean and dry; lay them on a flat dish and sprinkle with salt. The next day drain all moisture from them, and pack them in a jar. Boil sufficient vinegar to cover them, with spice in the following proportion: To each qt. of the best vinegar, add 1 oz. of whole ginger, crushed, 1 oz. of mustard, $\frac{1}{4}$ oz. of crushed whole black pepper, and a sprinkling of cayenne (this last must be added according to the amount of heat liked), boil this pickle up, let it infuse for ten minutes, then pour it hot over the cucumber and onion.

TO PICKLE CABBAGE

Slice the cabbage into an enamelled colander and sprinkle each layer with salt, let it drain two days, then place it in a stone jar with a few slices of beetroot. Prepare a pickle by boiling in a qt. of vinegar, 1 oz. of crushed ginger, 1 oz. of mustard, $\frac{1}{4}$ oz. of whole pepper, $\frac{1}{2}$ oz. of cloves, and a dust of cayenne; pour this boiling hot over the cabbage.

TO PICKLE ONIONS

Choose the small white round onions, take off the brown skin, have an enamelled pan of boiling water ready, throw in as many onions as will cover the top, as soon as they look clear take them out with a slice

on to a clean cloth as quickly as possible, cover them with another cloth, in this way scald as many as you want; when cold put them in wide-necked bottles, and pour over them the best and lightest vinegar obtainable, let it be very hot but not boiling, having previously boiled it with some spice, in the same proportion as pickled cabbage, let it infuse for ten minutes, then pour over hot. Should the outer skins shrivel, peel them off. They should look quite clear.

CHOCOLATE CAKE

One-half cup butter, sweet cream, 1 cup sugar, 2 eggs, whites and yolks beaten separately, $\frac{1}{4}$ cup sweet milk, 2 cups flour, $\frac{1}{4}$ teaspoonful soda, 1 teaspoonful cream tartar, (or 2 teaspoons of baking powder.)

Boil together not quite $\frac{1}{2}$ cup of powdered chocolate, $\frac{1}{4}$ cup sweet milk, yolk of 1 egg, 1 cup sugar, 1 teaspoon vanilla. When cold add to above mixture. This gives the chocolate flavor to cake.—May Laing, Peterboro, Ont.

CUCUMBER SALAD

Peel and slice 3 medium sized cucumbers into a bowl and cover with cold water. Add deserts-portionful of salt. Let stand 2 hours.

Dressing.—Place 1 tablespoonful flour, 1 teaspoonful butter, 1 tablespoonful vinegar, $\frac{1}{2}$ teaspoon of mustard, in a porcelain dish, mix and cook until quite smooth. Remove from the fire and add 2 tablespoonfuls of cream or sweet milk. Pepper and salt to taste. Stir until quite smooth. When ready to use drain and chop fine cucumbers and mix with dressing. Have ready 2 hard-boiled eggs chopped fine and seasoned with pepper and salt and place over the top of salad; garnish with rose leaves or parsley.—Mae Laing, Peterboro, Ont.

Our New Idea Column

We want new hints and ideas for the housewife. We want them illustrated as those below. For every new idea sent us, on how to economize in time, how to do something quicker, better or easier than before, with a drawing showing the idea, we will extend your subscription for six months. If not already a subscriber, we will place your name on our mailing list for six months, free of charge. Write on only one side of the paper, make drawing in ink, and give your full address, sending same to the Household Editor, Canadian Dairyman and Farming World, Peterborough, Ont.

TAKING CARE OF KITCHEN WASTE

There is a large amount of waste material produced each day in the average kitchen, consisting of material that cannot well be burned, and liquids that, because gross, cannot safely be poured down the kitchen sink. One of the best plans to follow in this case is to have a large, straight-sided, galvanized-iron pail, like that shown in the cut, and into this put all waste.



Once a day this can be wheeled away to the stable manure heap and emptied. To keep the contents from slopping, have a wooden "float" that will just fit inside the pail. This should be painted, so it can be rinsed with water each day when the pail is washed out. The easiest way to get such a pail and its contents to its destination is upon a wheel-barrow, and to keep the pail level, make a board frame like that shown in the cut. This will keep the pail from slipping about and will also keep it level. If such a pail cannot be bought, any tinmith can readily make one, and of the size desired.



TO INSERT A LAMP WICK

As easy way to insert a new lamp wick is as follows:



Take the wick of an ordinary lamp to a sharp point and insert into the burner, either from the top or bottom, until the ratchet takes hold of the point, after which it is an easy matter to adjust the wick and trim with sharp shears. It makes a wick easier to trim evenly when new, if it is dipped into the oil before inserting it in the burner.—H. M.

What's in a Name?

About six years ago a new Cast Iron Range was put on the market by the McClary Manufacturing Company, and a contest commenced for procuring a suitable name. Some 30,000 were suggested, but the one that appealed most to the judges was "Pandora." The same year an extensive advertising campaign was run, and has been kept up ever since, by which this name and the Range have become nationally known. Pandora is now a synonym for Merit. We would advise our housewives to look up the advertisement of the "Pandora" Range in this issue.

RECIPE

Some new and dainty recipes for desserts are given in our new Cook Book. Do you own one of these Cook Books? If not, why do you not try and secure two new subscribers for us for one year each and get a cook book of your own?

The Sewing Room

Patterns 10 each. Order by number and size. If for children, give age; for adults, give bust measure for waists, and waist measure for skirts. Address all orders to the Pattern Department.



6009 Fitted Coat, 34 to 42 bust.



6001 Tucked Blouse, 32 to 42 bust.



6002 Seven Gored Skirt, 22 to 30 waist.

6003 Girl's One-Piece Dress, 6 to 12 years.



6004 Princess Slip, 32 to 42 bust.



6002 Semi-Princess Dress, 32 to 40 bust.



MISSIE'S NINE GORED SKIRT 571

This skirt is seven gored so making the least possible bulk over the hips while it is abundantly full over the lower portion. It will be fashionable for most every material, not too heavy to be plaited. One, two or three hands can be used or the plain stitched hem as liked.

Material required for 16 years size is 9 1/2 yds 27, 5 1/4 yds 44, or 4 1/2 yds 52 inches wide, with 2 yds 57, 1 1/2 yds 64, or 1 yd 52 in wide for the folds. The pattern is sent in sizes of 14 and 16 years, and will be mailed to any address on receipt of 10 cents.

Needlework should be ironed on the wrong side in a piece of ironed cloth, and it should be kept long enough under the iron to thoroughly dry it.

Many householders dislike to burn organic refuse because of the offensiveness of the process. This can be overcome entirely by first drying such matters in the ash-pit beneath the fire.

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