

IN THE KITCHEN

Her First Cake

She measured out the butter with a very solemn air;
The milk and sugar also; and she took the greatest care
To count the eggs correctly and to add a little bit
Of baking powder, which you know, beginners oft omit.
Then she stirred it all together and she baked it full an hour—
But she never quite forgave herself for leaving out the flour!

The Frying Pan

Because anything is or has been made the subject of abuse, it does not follow that it is altogether and under all circumstances bad, was the exclamation of an experienced cook after a spirited discussion upon the merits and demerits of the frying-pan. There seems to be a violent prejudice against this very useful and really important kitchen utensil. In my own household the broiler is almost entirely discarded in favor of the frying-pan, and that, too, after an early training that comprehended the broiler and condemned the frying-pan in unmeasured terms. The trouble is that very few persons appear to take the pains to use the frying-pan properly. The pan must be smoking hot and into it put small bits of suet. When these are crisped put in the steak, which should be at least one and a half inches thick. Almost instantly turn it over and see that every part is brought in contact with the hot fat. Do not let it rest for a single instant in one place so that it may adhere to the bottom of the pan.

Some Recipes

COTTAGE SANDWICHES—Cut slices brown bread one-half inch thick. Rub one cupful of cottage cheese through a fine sieve. To this add two tablespoonsful melted butter, one-half teaspoonful of salt, a little paprika and two teaspoonsful of lemon juice. Rub well together, add four tablespoonsful of thick sweet cream, blend together and spread upon the bread which has been previously cut. Trim off the crust or cut with biscuit cutter. The upper slice may be of white bread or both brown as desired.

PICNIC SANDWICHES—Use small fresh rolls, either white or graham, with crisp, tender crust. Remove from the top of each roll, a piece of crust size of silver dollar, slice out center with blunt knife or spoon. Fill space with fried oysters, highly seasoned, chopped meat, fish, sardines, lobsters, hard-boiled eggs, and ham chopped fine or any filling that is liked.

PERSIAN CAKE—Make a jumble paste by beating together one cup of butter, one of sugar, four eggs, two cups of flour and one-half teaspoonful of baking powder, roll into any desired shape, then cut some thick narrow strips of the paste and lay around the cake to make a cup-like edge; spread on a buttered tin and bake. Dip slices of canned fruit which has been drained in a little white of an egg slightly beaten, roll in powdered sugar and fill the centres of the cakes. The tops may be covered with meringue if desired.

GINGER PUDING—Chop as fine as possible one-quarter pound of beef suet and mix it with one-half pound of flour, a tablespoonful of ground gin-

ger, a teaspoonful of mixed spice, a teaspoonful of brown sugar and a dessertspoonful of baking powder. When well mixed make it into a dough, not too stiff. Wring a pudding cloth out of boiling water, put in the pudding, tie as tight as possible, and put at once in a saucepan of boiling water, keeping it boiling for an hour and a quarter. Turn out to a hot dish and pour some hot treacle over and serve.

With the Cook

When making corn meal mush sift a tablespoonful of flour with the meal to prevent the mush sticking.

If boiled or roasted meat that is to be used cold is wrapped in a moist cloth it will be more tender.

When making gravy remove the pan from the fire while the thickening is being stirred in, and when smooth return to the fire to cook. This method prevents lumps forming.

To scale fish easily pour on hot water slowly till the scales curl, then scrape quickly. Wash in several waters having the last cold and well salted and no slime will be left.

Potatoes will boil more quickly if two kettles of boiling water are prepared, one of which is poured over the vegetables, and after a moment the potatoes are lifted into the other kettle, and boiling will not cease. When potatoes are to be baked, if they are thoroughly heated on top of the stove (turning them once) they will bake in half the usual time.

The Clothes Closet

It is cleanliness in the little things that makes up the sum of healthfulness in a home. Storing places are a necessity in every well-ordered household, but all such should be light, that the dust may be easily seen and removed. If possible, they should be lighted by a window through which at some time during each day the sun's disinfecting rays may shine freely. The ideal clothes closet should be not less than two and a half feet in width and of greater proportionate length, and provided with some means for the entrance of both air and sunlight. The closet should be regularly well aired each day.

It may be of interest to know that if an egg is not sound it will float in a pint of water in which two ounces of salt have been dissolved.

To improve the flavor of after-dinner coffee rub the lumps of sugar with a piece of lemon peel. For tea the sugar should be rubbed with orange peel.

Many fastidious housewives follow the old custom of carefully folding the counterpane at night, leaving the blanket exposed to the air. This is a mistake. A blanket, having a rough surface, catches and retains dust more easily than the counterpane, which is generally of some material more closely woven and more easily washed.

FLAVOR FOR STEAK—A nice flavor may be given to a broiled steak by cutting an onion in halves and rubbing the cut edges over the heated platter intended for the steak. The platter should contain a little melted butter.

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