Reseccessessessessesses 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 recept of earner. Our Cook Hook sent free for two new yearly subscriptions at \$1.00 each. Address, Household Editor, this paper

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CABBAGE COOKED WITH APPLEA Cover the bottom of an iron kettle Cover the bottom of an Iron hettle with some thin alices of salt pork and set it where the fat will dry out. Cut the enbage into quarters and shave it off very fine, wash well, then drop it into the kettle on the back of the stove where it will cook slowly. Pare four or five nice applies and cut into small pieces, then put them on top of the cabbage. Add a little water if necessary and site occasionally. A few minutes before serving, season to taste with vinegar, sugar, and Icw minutes before serving, season to taste with vinegar, sugar, and salt. A medium sized cabbage will need about three tablespoons of sugar, one tablespoon of vinegar, and two teaspoons salt. It will take about three hours to cook this dish but it

SALMON SOUP

is delicious.

Take I lib fresh or canned salmon, I pt milk, I pt weal stock, I table-spoon butter, I tablespoon butter, I tablespoon butter, I tablespoon butter, I tablespoon shour, and and pepper to taste. Wash the salmon, put it into a saucepan, cover it with boiling water and simmer for fifteen minutes. Take from the water, emove the skin and bones and mash in a colander. Put the milk and stock on to boil. Rub the flour and butter together, add them to the stock and milk when boiling, stirring constantly until it thickens. Add the salmon, let it come to a boil and serve.

BAKED INDIAN PUDDING (NO EGGS

Bring to the boiling point 3 pts milk, then stir in ½ pt corn meal, boil five minutes, then add one cup molasses and 1 teaspoon sait. Let this stand over night, and the next morning add 1 pt cold milk. Bake 4 or 5 hours in a alow oven.

STEAMED INDIAN PUDDING (NO EGGS) Mix well together I cup each aweet nilk, sour milk, molasses, flour, cups corn meal, I teaspoon soda and a little salt. Steam about 2 ours. Serve with cream or any premilk. forred spine

RAISIN COTTAGE PUDDING

To I egg add % cup sugar, 9 table-spoons melted butter, M cup sweet milk, % cup chopped seeded raisins, and 2 cups flour sifted with 2 tea-spons baking powder. Heam 80 min-utes, and serve with whipped crear: or any preferred sauce.

MILK SHERBET

One et. milk, 2 cups sugar, juice of 2 large or 3 small ismons. Dissolve the sugar in the milk, and pour into the ice-cream freezer and when cold add the strained lemon juice. Freeze same as ice cream. In the absence of a freezer, a tin pall set inside a wood-milk of the strained is not be a freezer, a tin pall set inside a wood-milk of the strained in the strained own from the sides often.

RED NOSE



RED VEINS and all irritated, inflamed conditions of the skin are annoying, dieffuring and humilating, but don't worry, these affections are positively cured by used and the parts rendered permanently healthy and in tural. Committed free, personally or by letter.

SUPERFLUOUS HAIR

No mark, no sear. Satisfac Send stamp for Hooklet "K. HISCOTT DERMATOLOGICAL INSTITUTE 63 COLLEGE STREET, TORONTO, ONT

Plain Bread Making

S. J. White

(Concluded from Last Week.) MAKING THE BREAD

The rule 1 am going to give you-for we don't want to undertake too much at the beginning-will make a single loaf or a pan of biscuits. You can increase the proportions as you desire a larger quantity, but I would make my experiment with the single

Uni one cupful of milk or v Ulf one cupin of milk or water, tukewarm; ½ a teaspoontul of sugar, ½ of a cupful of yeast, or ½ of a cupful of lukewarm water, and from 3 to 3½ cupfuls of flour.

Mill bread, I think, is fined-grained Allil broad, I think, is fined-grained and smoother than bread that is mixed with water, and I have an idea that it is more delicate, and at the same time more nourishing. Still, water bread is good, and where mike is not easily obtained, or is too expensive to use for mixing, you will, I am sure, find no fault with its substitute. If you use milk you must heat it to boiling in the double boiler; mere seadding will not do, it must be boiled. This is to prevent the dough from will do in varm weather unless this presention is taken.

After the milk has been boiled turn.

After the milk has been boiled turn After the milk has been boiled turn it into the mixing bowl and set it aside to cool. When just lukewarm flour, measured after sitting. Mix it add the salt, sugar and yeast, then the thoroughly with a knife or spoon, and then when it is well mixed, and is stiff enough to knead, turn it out on to a well-floured board, and knead it until it as aft and alastic and can be work. well-notired board, and knead it until it is soft and elastic and can be work-ed without any flour. You need not make hard work of the kneading; it is a matter of dexterity rather than of strength; lightness and quickness of touch rather than heavy bearing down upon the mass

MAKING THE DOUGH

What you want to do is to get it well

to no marked change in temperature. Then you may go away and leave it, for the busy yeast is doing its work and getting it ready for your hands in

and getting it ready for your manus and the morning.

Then it is beautifully risen, ready to make into the loaf or the biscuit. When well risen it should be double its original bulk; work it over in the bowl, doubling in from the edges tobowl, doubling in from the edges to-ward the center until it is smooth; let it rise again, which it will do quickly, until it is double its bulk, then shape it into a loaf and set it to rise in the pan in which it is to be baked. Let it rise until it is light, then bake in an oven in wheh you can hold the hand twelve seconds without getting too hot. At first you will have to ask ad-vice, and take counsed with someone

vice, and take counsel with someone to whom bread-making is not a novel-ty, until you have come to know by yourself when the oven, the bread or the rolls are "just right."

Bake your bread from 3i of an hour to one hour—watching it carefully all the time, but more carefully at the last. See that it browns properly—a hint of a sorch—and that it has a bollow sound when you rap it with your knuckle. your knuckle.

. . The Wife's Allowance

Another phase of the "Wife's Allowance" was noted recently in that excellent magazine, Harper's Bazar. It contains much food for thought along the lines we have been trying to bring before our readers of late.—Editor.

HIS EARNINGS

The case of X vs. X was called. The woman was the applicant for the divorce. She was a thin, pale woman, fifty-three years old, poorly dressed. She had been married thirty years; she had borne ten children, six of whom were living. The complaint she made was, briefly, that her husband gave her no money for the support of the household and kept bed. When ahe tried to get money from him he beat her. They lived on a large farm, where the house had one head they will be the dead of the second of the secon What you want to do is to get it well mixed, so that every particle shall be permeased with the yeast, and it shall be permeased with the yeast, and it shall be the permeased with the yeast, and it shall be the permeased with the yeast, and it shall be the permeased with the yeast and it shall be the permeased with the year of y

not see that the work she did in the house and on the farm, that the childhouse and on the farm, that the calld-ren she had borne (four were at work on the farm), that the money she had put into the farm, made it any of her business what he did with the farm or, for that matter, with her. This man happened to be mean and brutal, so he cheated his wife and resorted to hunte force to include.

so the sear matter, with net. This so he cheated his wise as one cheated his wise as one cheated his wise so he cheated his wise of running the farm and her. How many other men, good-natured men, who are kind to their wires in money matters as in everything else, base their generosity on precisely the base their generosity on precisely the process of the search of the process of the search of her visuality of Mr. X? receives belongs to the man to give or to, withhold—it is "none of her business." The husband may give her all that she has earned and more, but the fact that she has earned any part of that which she receives operations of the search of th

To Keep Plants From Freezing

Josep Plants From Freezing

Lossis Smith, Noves Scotta

I have found a way to keep flowers

perfectly secure, and no danger of

their freezing on the coldest night.

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perfectly secure, and no danger of

their freezing on the coldest night.

I have been secure and the coldest night.

I have been secure and anything I happen to have

belonging to the lily family. These

boxes are about two feet high with

a lid fastened on with hinges, and

they are large enough to hold all my

table and they are large enough to hold all my

dozen. I line these boxes with a

dozen. I line these boxes with a

dozen of the coldest of news
paper. Then on cold

any geraniums from the windows and

set the pota in one of them leaving

room in the centre of the box for a

lighted lamp. I then close the lid

and in the morning they are as aweet

and of the coldest of the coldest of the coldest

Of course, I am always carful to

have plenty of oil in the lamp to burn

all night. In the centre of the box

where I keep my calls liles, I leave

room for three or four hot bricks and

on them I set a bucket of warm water

on them I act a bucket of warm water

and the coldest of the coldest of the coldest

A calla dois and they will not freeze.

A call do the comment of the comment of the comment of th Tessie Smith, Nova Sc I have found a way to keep flowers

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We are very much pleased with The Canadian Dairyman and Farming World and would not like to be with-out it.—Mrs. S. R. Jeffrey, Ontario

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