

you would be sure to strike out and swim," said Mr. Alan as he snapped a bean across the step.

"Well, I found a trouble down the road to Miss Deacon Jennings' that come mighty nigh going over my head, and I had to hold on tight to the hand of God and try and pull against the tide for them and me, too. It were a baby's funeral—she had six living boys and lost the one little woman-child. Seemed like I sewed stitches in my own soul as I made the little white shroud." Miss Selma Lane's voice quivered.

"But I'm glad you were there to make it," flattered Mr. Alan.

"So was I, and I held 'em up all I could in the arms of prayer. But it was the ice-house's caving in that saved her."

"The ice-house's caving in?"

"Yes, for it broke two boys' arms and one collar-bone. You see sorrowing can go hand in hand with work all day, and they can lie down together at night—but they both sleep."

"Yes," said Mr. Alan thoughtfully, "that is as true as it sounds. But where next, Miss Selma Lane?"

"Then next I got to Uncle Jere Sommers in time to witness the calamity of a man that's been dead thirty years gitting his hearing back again by a hearty sneeze."

"Do you call that a calamity?" asked Mr. Alan. "Why—"

"Well, whatever people don't want to happen to 'em is a calamity when it comes," answered Miss Selma Lane. "He said he had been minding his own business and not having to bother other folks' affairs for more'n thirty years, and now he had to hear every fool rooster in the neighbourhood express his opinion as to whether day was night or not. He just wrapped his head up in an old flannel shirt and went about like a nut, hearing only what the shirt would stop."

He was mad plumb through and he had 'em all walking around on their toes like crawfish. It's strange how one person's crank can turn the wheels of the whole family."

Mr. Alan laughed heartily at the idea of the old recluse's protest at being dragged into the world again, and Miss Selma Lane joined in merrily.

From the back of the grocery came a faint, sleepy chirp which had a more energetic echo.

"There now, they are all a-awaking up," said Miss Selma Lane. "But maybe they'll be quiet while I tell you about the bridegroom and the cake that I had the trouble with at Carrie Louise's wedding as I come over the Ridge. It always did seem a shame to me how folks had a bride around on a feather, so to speak, and jest let the poor groom shift for himself like he were some sort of a criminal. Andy were all dressed in his wedding-clothes about four o'clock and a-waiting."

(To be continued next week.)

A piece of court plaster on the end of the forefinger of the left hand will protect it from needle pricks, when sewing.

The Cooking of Vegetables

Vegetables are baked, roasted, fried or boiled, are used for making a great variety of dishes, and are prepared for common method of cooking, then is in boiling water. Steaming is not infrequently resorted to as a method of cooking vegetables and is, of course, similar in principle to boiling in water.

The simpler the methods of cooking and serving vegetables the better. A properly grown and well-cooked vegetable

time. With tubers, roots, cauliflower, etc., the boiling should not be so violent as to break the vegetables. Green beans and peas when removed from the pod must also be cooked gently, i.e., just simmer.

To secure the most appetizing and palatable dishes, only fresh tender vegetables should be cooked. If, however, green beans, peas, etc., have grown until a little too old and it still seems best to gather them, a very small piece of baking soda added to the water in which they are boiled makes them more tender it is commonly held, and helps to retain the color. Too much soda injures the flavor, and an excess must be carefully avoided. A little soda may also be used to advantage if the water is quite hard. Peas may be boiled for fifteen or twenty minutes in the water to which the soda has been added, then to be cooked the same as peas with pork.

During the cooking of all vegetables the cover must be drawn to one side of the steppan to allow the volatile bodies liberated by the heat to pass off in the steam. All vegetables should be thoroughly cooked, but the cooking should stop while the vegetable is still firm. This, of course, does not apply to vegetables that are cooked in soups, purees (thick strained soups), etc. The best seasoning for most vegetables is salt and good butter. Vegetables that are blanched and then cooked with butter and other seasonings and very little moisture, are more savory and nutritious than when all the cooking is done in a good deal of clear water.

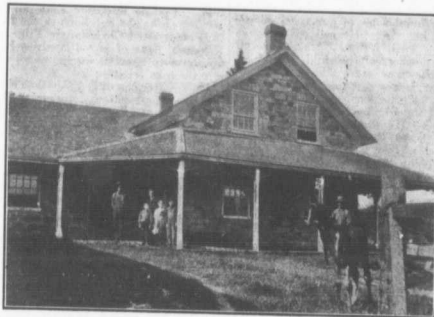
A Substantial Farm Home

Our illustration shows the novel and substantial farm home of Mr. J. McCracken of Peterboro Co., Ont. The house is a story and a half high, is built entirely of stone, two feet thick. Upstairs, there are four rooms, two on each side, with a hall between. Downstairs, there is a dining room on the left of the spacious hall, and par-

A Little Waters Garden

etable will be palatable and readily digestible. Badly cooked, water-soaked vegetables very generally cause digestive disturbances, which are often serious. Nearly every vegetable may be cooked so that with plain bread it may form a palatable course by itself, if it is desired to serve it in this manner.

All green vegetables, roots, and tubers should be crisp and firm when put on the cook. If for any reason a vegetable has lost its firmness and crispness, it should be soaked in very



Stone Farm Home. See description of interior in this issue.

cold water until it becomes plump and crisp. With new vegetables this will be only a matter of minutes, while old roots and tubers often require many hours. All vegetables should be thoroughly cleaned just before being put on the cook. Vegetables that form in heads, such as cabbage, cauliflower, and Brussels sprouts, should be soaked, heads turned down, for salted cold water, to which a few spoonfuls of vinegar may be added. If there are any worms or other forms of animal life in these vegetables, they will crawl out. To secure best results all vegetables except the dried legumes must be put in boiling water, and the water must be made to boil again as soon as possible after the vegetables have been added, and must be kept boiling until the cooking is finished. Herbaceous vegetables should boil rapidly all the

or on the right, also a convenient bedroom on the right, back of the parlor.

The kitchen is but one story high, and adjoining it is a fine roomy pantry and wash room. A summer kitchen is also a luxury for this farm. It is not seen in the illustration.

The house is 25x35 ft. The kitchen is most spacious and roomy, being 20x22 ft. A convenient pump house 12x20 ft. with cement floor is on the south side of the house. There is a cistern also convenient. A fine cellar extends under the house, 25x35 ft. The house is also a luxury for the comfort of the home in the summer. This would seem to be a good type of farm house, being substantially built, cool in summer, and warm and comfortable in winter.

THE COOK'S CORNER

Recipes for publication are requested. Inquiries regarding cooking, recipes, etc., gladly answered upon request, to the Household Editor, Farm and Dairy, Peterboro, Ont.

PEAS

Select young, tender, well-grown peas. Shell from pods and, if canning for market, screen or sort into different sizes before packing. For home use this is not necessary. Put hulled peas in a clean sack or wire basket, and place in boiling water for 5 minutes. This shrinks the peas and turns the old and tough ones yellow, thereby making them easy to pick out. Pack firmly. Fill jars to within half or three-quarters of an inch of the top, add one-fourth teaspoonful of salt and fill jars entirely full with slightly warm, fresh water. Boil 15 minutes, seal tight and continue boiling 45 minutes. At the end of this time remove jars and set aside for 24 hours. On second day, place jars in vessel as directed on first day for 24 hours. Remove, set aside for 24 hours, and cook on third day as directed for second day.

PUMPKIN AND SQUASH

After peeling, cut into small blocks or pieces of convenient size for packing. Pack firmly. Fill jars full and add fresh, cold water to fill jars entirely full. Boil 15 minutes, seal tight and continue boiling 45 minutes. Remove jars, and let stand 24 hours. On second day, again place jars in cooking vessel, as directed on first day, and boil one hour. Remove jars, set aside 24 hours, and on third day cook as directed for second day.

TOMATOES

Select firm, ripe, clean, well-colored tomatoes. Place in clean sack or wire basket, and scald in boiling water for about a minute until the skin slips easily. Remove skins and cut out all hard places, being careful not to break or mash. Save the juice that runs out when skimming and cutting tomatoes and use in place of water for filling jars. Pack firmly. Boil 10 minutes, seal tight and continue boiling 20 minutes. Remove jars, set aside for 24 hours. On second day, place jars in vessel as directed on first day, and boil 30 minutes. Remove jars, set aside 24 hours, and on third day cook as directed for second day.

CORN VINEGAR

Cook 2 cups corn in water to more than cover. When the corn breaks or bursts add to it sufficient water to make 1 gal. Then add 2 cups molasses, mix well, put into a jar and tie the top with cheesecloth. Keep in a warm place. In about a month pour off the vinegar, put into a clean jug, and add about half of the "mother" which has formed. Leave the jug uncorked, but tie it up with mosquito netting or cheesecloth, and leave for two months in a dry, cold place.

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