

COMFORT SOAP

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Offers the highest educational facilities and the most charming home life under healthful and inspiring surroundings. Seven resident University Graduates give instruction in the Literary Department. The Departments of Music, Fine Art, Elocution, Commercial and Household Science are equally far in advance in staff and equipment of those found in the ordinary Ladies' College. Proximity to Toronto gives City advantages without the distractions incident to city residence. Buildings and grounds, new gymnasium, swimming pool, etc., unequalled by any Ladies' School in this country. All physical exercises in the gymnasium directed by an expert Lady Physician. Send for Calendar during July to Prof. W. J. Greenwood, B.A., Mitchell, Ont., and during Aug. to Dr. J. J. Hare, Whitby, Ont.

HAPPY THOUGHT



PERFECT BISCUIT BAKING NEED NOT BE DIFFICULT

It all depends on the heat your oven gives.

Ranges with slow ovens are all right for some kinds of biscuits. But an oven that is chronically slow simply ruins others, and it is useless for many purposes.

Other stoves bake beautifully on one side and not on the other. So you can never depend on them.

"Happy Thought" Ranges are perfect bakers.

If you want a slow oven, a slow fire will produce the desired result. If you want a very hot, quick oven, just build up the fire and keep it going strong for a little while.

This feature saves you money in two ways: It saves fuel by making it unnecessary to use too much, and by giving you the full heat value of every ounce of fuel.

It saves the food material by ensuring just the right result, no matter what part of the oven you use. More than a Quarter Million Canadian women use the "Happy Thought" every day.

HAPPY THOUGHT RANGES
Are sold in your locality. Ask your hardwareman.

WILLIAM BUCK STOVE CO., LIMITED, BRANTFORD

with figures cut from slices of pickled beet.

Salad Dressing for Above Salad.—Beat 4 eggs, then pour over them, a few drops at a time, 1 cup hot vinegar, beating well. Cook over hot water until thick, then beat in 2 teaspoons butter, a little salt, and 1 teaspoon mustard moistened with a little cold water. Last of all add a dash of red pepper, and 4 teaspoons sugar. All of this may not be required for the cabbage salad—it depends on the size of the cabbage—but the dressing will keep a week or more in a cool place.

A Wholesome Apple Pie.—Apple pie with very rich pastry is not very wholesome. Here is a recipe for one that may be eaten with comparative safety. Make the pastry tart as follows: sift 1 teaspoon sugar, a pinch salt, and $\frac{1}{2}$ teaspoon baking powder with 2 small cups flour. Next rub in 4 dessert spoons dripping or butter, and make into a pastry with water, adding the water gradually, and mixing with a knife. Now roll out quickly about one-third inch thick. Have a pie dish (granite, not tin) in which put part of the sliced apples, which should be ready and waiting. Sift on a large tablespoon of sugar, add 2 or 3 cloves, then put on the rest of the apples. Brush the edge of the pie dish with water, then lay on this edge a narrow band of paste. Brush the top of this band with water, then lay on the sheet of pastry and press well at the sides. Trim around the edge, and decorate by marking with the back of a knife or snipping with scissors, but do not put a hole in the

add 1 small cup sugar, or more if liked, and boil 5 minutes. Pour into heated, sterilized bottles, and seal.

DYEING FURS.

Dear Junia,—I am a constant reader of the "Farmer's Advocate," especially the "nook," which I enjoy very much. There is so much which is so useful and helpful in it. Like many others I am writing for information. I have some grey Persian furs which are quite good yet, but I wish to have them dyed black. Can you give me the name and address of a firm which dyes them? Well, I do not want to take up much of your valuable space so I will close, wishing the "Farmer's Advocate" every success.

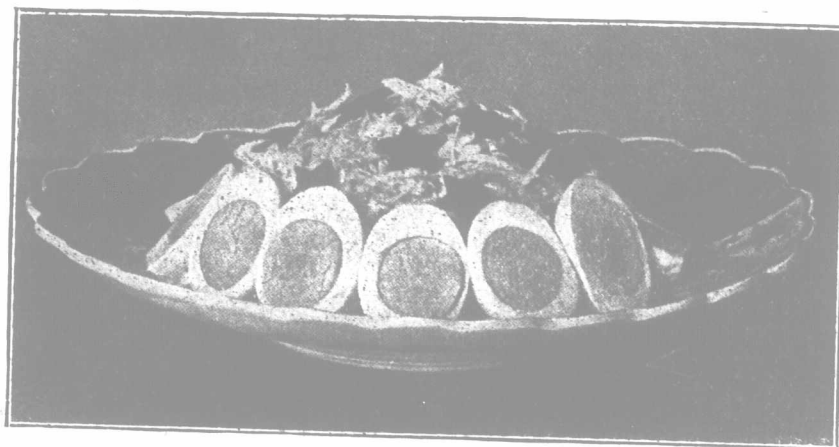
A Country Girl.

Grenville Co., Ont.

Last spring I saw a Persian lamb muff, which had been grey but had been dyed black. It looked very well indeed. Write to the Holt, Renfrew Fur Co., Toronto, about your furs. Since that Company has the largest fur establishment in Canada, they should be able to do the work for you. If they refuse let me know, and I will ascertain the address of the smaller establishment at which the muff I have referred to was done. When writing to Holt, Renfrew & Co., kindly mention the Farmer's Advocate.

Some Relishes.

Mushroom Catsup.—Put the Mushrooms in layers with a little salt sprinkled on



Cabbage Salad.

top. Now brush over the top with cold water, shake on some sugar, and bake in a moderate oven for $\frac{1}{2}$ hour. If the paste seems to be browning too quickly put a greased paper on top.

A pie made in this way, with no bottom paste, cannot be heavy, if the oven is right. When preparing the apples for the pie, do not make the slices thin. It is better to core and quarter the apples, then cut each quarter into 3 or 4 pieces. If they have to wait long for the pastry to be made keep them under water to keep them whiter. Be sure to have apples, not sugar, next to the pastry.

Green Corn.—4 well-beaten eggs, 1 quart new milk, 1 quart green corn cut from the cob, 1 teaspoon salt, 1 tablespoon butter. Stir well together, pour into a pudding-dish, and bake for half an hour. This is tasty and very nourishing.

GRAPE WINE.

Dear Junia,—I beg an entrance to your cozy corner. I enjoy the letters very much. I would like to get a nice grape wine receipt. I hope I am early enough to have it for the grape season. Wishing the corner every success, I will take my leave.

Mrs. L. C.

Huron Co., Ont.

Many thanks for sending in your question in good time. Your letter arrived on August 10th. Here is your recipe: To each gallon of mashed grapes add a quart of boiling water; let stand overnight and strain. To every gallon of juice add 3 pounds white sugar. Drop a few pieces of well-toasted bread in to hasten fermentation, let stand in a cool place until it finishes fermenting, then bottle and seal.

As many people do not believe in making fermented wine, here is a recipe for "Unfermented Wine." Put on the fire in a granite kettle 3 quarts water and 1 peck of good, ripe grapes, stemmed and washed. Let come to a boiling point and boil five minutes, then strain through a fine muslin. To every 2 quarts juice

each layer, and let stand four days, then mash them fine, and to each quart add $\frac{1}{2}$ teaspoon of black pepper. Boil for 2 hours in a double boiler or crock set in a kettle of water, then strain the liquor off without squeezing. Boil the latter by itself for half an hour, let it stand to settle, then pour on the solid part, and seal at once.

Tomatoes, Canned Whole.—Choose wide-mouth sealers, or else small tomatoes if ordinary sealers are to be used. Sterilize the cans, place the raw tomatoes in them, peeled but whole. Pour in boiling water until full, then put on the covers. Now place the sealers in a boiler, pour boiling water in till it reaches the neck of the sealers, put the lid on the boiler, wrap the whole with blankets, and leave until the water is cold. This recipe has been taken from a sister magazine. The lady who contributed it states that the tomatoes done thus were delicious, and that she did not lose a can out of 40 quarts. I should advise those who would like to try it, however, to experiment first with a sealer or two. If successful this would surely be an easy way of canning tomatoes.

Chili Sauce.—4 quarts ripe tomatoes, peeled; 4 peppers chopped fine; 1 tablespoon cloves, 1 teaspoon allspice, 1 teaspoon whole peppers, tied in a bag; 2 tablespoons salt, 2 cups brown sugar, 1 quart vinegar. Cook slowly for 3 hours.

Piccaililli.—Slice one peck green tomatoes and sprinkle with salt. Let stand over night, then drain. Chop the tomatoes, 1 head cabbage or cauliflower, 7 onions, and 4 green peppers, all together. Mix together 1 small cup whole mustard, 1 cup sugar, 1 cup grated horseradish, and add. Cover the whole with vinegar and stew until soft.

Cucumber Pickles.—As you gather the small cucumbers put them into brine until you get enough to make the pickles. Leave them in brine from 2 days to a week. The brine draws out the strong flavor. Now dissolve 1 teaspoonful powdered alum for every quart of cold