

THE COOK'S CORNER

Send us 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.

Buttermilk Biscuits

I have often made biscuits by carefully following the different recipes that I have come across from time to time, but never had such good luck with any as with the following recipe, which is one of my own compounding: 1 qt. flour, 1 teaspoonful baking soda, 1 teaspoonful good baking powder, 1 teaspoonful salt (all to be sifted together four times), 1 heaping tablespoonful shortening worked in the above as for pie crust, and moistened with sufficient buttermilk to make it right to roll out and cut into biscuits. Bake in a hot oven.—Alice Allen, Brant Co., Ont.

STRAWBERRY SHORT CAKE

Two heaping teaspoons of baking powder put through sifter with 2



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cup of flour. Rub in the flour 2 oz. of butter, add 1 well beaten egg. Make this into a batter with 1 cup of sweet milk. Bake in layers, but one layer, heap on some crushed strawberries in sugar. Put on the other layer, and garnish with a liberal supply of large fine strawberries. Serve with sweet cream.

PRISCELLE'S BREAD

Prepare 5 large flaky potatoes, cook in plenty of water until thoroughly done. Drain into baking pan over 4 qts. of sifted flour. Add potatoes 1 qt. of hot water. Beat into a good stiff batter. Add 1½ cup of good boy yeast. Add 1 table spoon of salt, 1 of sugar, thoroughly knead for ½ of an hour. Set to rise in a warm temperature. After it has risen to the top of the pan, grease bake dishes, fold into 5 small loaves and set to rise, knead ¼ of an hour in a moderate oven.

BROWN BETTY

Alternate layers of sliced apples and dry bread crumbs; put enough crumbs to cover every layer of apples. Add small bits of butter and sugar. and ground cinnamon. Repeat this until dish is full, having crumbs on top. Pour ¾ cup of molasses, or milk and ½ cup of water, set dish in a pan of boiling water, and bake in a moderate oven. Serve with sweet cream.—Country Girl.

RICE SOUP

Add 1 cup rice to 1 qt. of milk, let boil till rice is tender, add salt to taste.

CREAM BEAN SOUP

Take 1 pt. of beans, let come to a boil, add ½ tea spoon of soda, boil 1 minute, then drain. Add more boiling water, and let them boil until perfectly tender; season with salt and pepper to taste, add a piece of butter the size of a walnut, or more if preferred. When done, skim out half the beans, leaving the broth with the remaining half in the kettle. Add a tea cup of sweet cream, a dozen or more crackers broken up. Let come to a boil, and you will have a dish good enough for a king.

RICE BETTY

One cup of first-class rice, boiled in a double boiler until thoroughly cooked. Cook very dry. Add 1 tea spoon of butter and a dash of salt. Have on hand 1 cup of whipped cream, arrange in dish in layers, a layer of kerie, a layer of granulated sugar, a layer of whipped cream, until the dish is full, being careful to have a liberal layer of cream on top. Garnish well, fill and serve.

CODFISH AND EGGS

To each cup of flaked and freshened fish add 2 well beaten eggs; season with pepper and salt, if needed; drop by tablespoons into hot fat and fry until brown.

CODFISH CROQUETTES

To 1 cup of flaked and freshened fish add 2 cups of breadcrumbs which have been moistened with hot milk; mash together, mix in a beaten egg, season with salt and pepper, form into flat croquettes, and fry.

CHEESE SANDWICHES

To whipped sweet cream, add enough grated cheese of a rich sharp flavor to make a thick paste; season with a little salt, and spread thin slices of bread with the mixture. Then spread with finely chopped celery. These sandwiches should be eaten at once. If the celery cannot be obtained, or the sandwiches are to be carried for lunch and the celery is apt to toughen from standing, the cream and cheese may be seasoned with celery salt with excellent results.—Alice Ashley, Wentworth Co., Ont.

Our Children's Questions

Little folks have no way to learn but by asking questions. All the avenues which later on lead them toward the great world and the busy people in it are still closed. As life, the rich, the mysterious, the perplexing, unrolls its pictured ribbon before them, they have no alphabet of emotion or gamut of experience to help spell out the riddle of what is taking place around them, of which they ignorantly feel they are the cause and pivot. They are very sensitive; they think and feel, but they do not understand.

Children have no vocabulary. They are without memory. They must speak in the most primitive way, helping out with signs and pictures the few hieroglyphics they possess. How, then, is a child to fight against these odds; to gain knowledge of the appalling facts that rule destinies and govern the destiny of walls; how place itself in a position to cope with the towering and dominating personalities who know everything and to whom it must be submitted? Only by asking questions.

QUESTIONS MUST BE ANSWERED

It is nothing short of criminal to turn a deaf ear to the questions of a young child. As it climbs up into its mother's lap, or throws its arms around her neck, its lips invariably frame the same word, the eternal question, "Why?" There is no doubt whatever that according to the quality of her answers will the development of her child progress. With every question that comes from its troubled little heart satisfactorily answered, the child takes a very decided step onward into life.

A careless, hurried, untrue answer causes it to fall back baffled and distrustful to a step below the period of mental growth which prompted it to speak.

As children advance, their spirits put forth steady shoots towards life, their only true teacher; and we who stand as go-betweens, have the very serious duty of training this spiritual out put, of helping them to right understanding of themselves and of showing them how best to utilize the superabundance of energy which is their most beautiful gift.

THE VALUE OF IMAGINATION

Children possess one golden asset which is more or less lost to us who are higher in the scale of development—imagination. It is this ladder—and do not let us think that it is frail or made of dreams—that they most often climb up into the land of reason and hard facts. Once there they knock the enchanted ladder from under their feet, not knowing that it was the good fairy in disguise who will never come back again.

On each step of this ladder of imagination the child pauses to ask questions of those who have already made the ascent. Let us not tire of answering, for the child's questions are very, very real, and his need of us is great.

HOW TO ANSWER THEM

But what shall we say to our children when they begin to ask questions at which we dare not smile, but for which no satisfactory answer can possibly be given? Precipitation and half truths, with an effort to divert their attention is the best we can do at this period, but with the beginnings of real growth will come many questions that we cannot conscientiously turn aside. If a child has enough intelligence to ask a question seriously, the person of whom the information is required has no right to withhold it. No child is too young to receive proper instruction upon any question that is puzzling its

little brain, and the very fact that it asks makes a truthful answer the only kind that is really satisfactory. Even if the information is only partially understood, the effort of the parent to explain, and the knowledge to the child that it has been taken seriously, inspires it with confidence and contributes to its growth.

The best guide for a mother, as this problem of how to answer her child's questions arises again and again in their daily life together, is the following words of St. Paul: "Speak the truth in love." Mothers who are willing to take the time to do this earnestly and prayerfully, if they live will see their children arise and call them blessed.

Asked and Answered

Readers are asked to send any questions they desire to this column. The editor will aim to reply as quickly and as fully as space permits. Send all communications to the Canadian Dairyman and Farming World, Peterborough, Ont.

How is the Japanese cement (commonly so called) prepared?—Jessie Baker, Halton Co., Ont.

Mix the best powdered rice with a little cold water, then gradually add boiling water until a proper thickness is acquired, being particular careful to keep it well stirred all the time. Apply as a mixture in a perfectly clean saucerpan. The glue is beautifully clear and transparent and is well adapted for fancy paper work which may require a stronger yet colorless cement.

I am desirous of securing a good reliable cook book, and would ask where same can be purchased and the price of one.—New Housekeeper.

Read the notice at the head of our Cook's Column. Several new and thoroughly reliable cook books may be secured from our Household Editor, for the securing of new subscriptions to this paper. Write for further particulars.

How can I remove a large ink stain from a new carpet?—Janet C. Holmes, Middlesex Co., Ont.

If you have been unfortunate enough to spill ink on a new carpet apply as soon as possible, preferably at once, fresh skimmed milk, rubbing well, with a cloth until the stain disappears. Then sponge off with clear water and cover with a paper until dry.

How can I avoid the strong flavor in roasting spring lamb?—Hattie Williams, Nova Scotia.

When roasting a leg of lamb, if you wish to avoid the strong flavor so objectionable to many, put three or four slices of onion on top of the meat, before placing it in the oven. You will be surprised at the improvement.

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