



topics and practical housewives make much of the necessity of preserving an even temperature for rising dough in winter time. The old-fashioned cook wrapped her bread tray in flannel and newspapers and scolded the trespasser who left the kitchen door open after the dough was put to bed in a warm corner. The trained cook of to-day sets her dough in a patent pan with a perforated top, out of possible draughts, and consults her thermometer regularly and solicitously. The average housewife assumes,

if she does not assert, that summer breads can take care of themselves. In reality, overfermentation is as grave an evil as the arrested process. Summer boarders do not need to be reminded how many times a week sour bread receives the slightest of apologies from the farmstead mistress. If she thinks it worth her while to attempt correction of the damage done to her dough over night, she kneads in soda with a heavy hand that leaves acrid, yellow streaks in the baked loaf without neutralizing the acidity of the mass.

Yet good bread is never more a necessity of comfortable living than in warm weather. Sour viscidity insults gastric juices and taxes to the utmost delicate muscles made lax by heat. Hot yeast bread belongs of right to the winter bill of fare. It does not begin to "ripen" until it is cold, nor does it sit easily upon a majority of stomachs until it has been twelve hours out of the oven.

It is so well understood by people of common intelligence that griddle cakes come and plepart with frost, that I need not enlarge upon the reason of their banishment from the tables of people who have any knowledge of gastronomic ethics. Since many eaters, especially the men and brothers for whose delectation women cater and cook, will have hot breakfast breads, I offer to-day some tried and proved recipes for a few of these. Here the work of fermentation is completed in the baking. They all belong to the biscuit family, and, if rightly made, are delicate and digestible.

Nonpareil Quick Biscuits. Nonparell Quick Biscuits.

One quart of flour, two heaping tablespoonfuls of lard, two cups of sweetif you can get it—new milk, one teapoonful of soda, two teaspoonfuls of
cream tartar, one saltspoonful of salt.

Risg the soda and cream tartar into the
flour and sift all together bef. I they
are wet, then put in the salt next the
lard, rubbed into the prepared flour
quickly and lightly; lastly, pour in the
milk. Work the dough rapidly, kneadang with as few strokes as possible. the sheet and cut with a sharp knife just the size of the tin. With a spatula transfer to a floured baking pan and bake in a quick oven.

Split while hot, butter and cut into triangular pieces, six to each cake. Do not divide them until the triangles are drawn from the plate by those who are to eat them. Maryland Beaten Biscuit.

An Improved

Graham Biscuits.

Sour Milk Biscuits.

Flour-Can

Maryland Beaten Biscuit.
One pint of flour, one cup of water, one teaspoonful of salt. Mix into a stiff dough, transfer to a floured block of wood and beat with a rolling pin steadily for ten minutes, shifting the dough often and turning it over several times. Cut into round cakes, prick with

a straw and bake in a brisk oven.
Some housewives add a tablespoonful of butter.

Graham Gems.

Into a quart of warm milk stir four eggs that have been beattn only a little, add a tablespoonful, each, of melted butter and sugar. Add now gradually three cupfuls of Graham flour that has been sifted with a heaping teaspoonful of baking powder. Beat very hard for seven or eight minutes and bake in greased and heated gem pans. Popovers.

Two cups of flour, sifted twice, with

one teaspoonful of baking powder, half a teaspoonful of salt, two cups of milk, one egg, beaten very light. Beat for four minutes and bake in hot, buttered pate or gem pans in a brisk oven. Serve at once.

Wafers (No. 1). One pound of flour, two tablespoonfuls

of butter, a little salt.

Mix with sweet milk into stiff dough, roll out very thin, cut into round cakes, and again roll these as thin as 'they can be handled. Lift them carefully, lay in a pan and bake very quickly.

These are extremely nice, especially for invalids. They should be hardly thicker than writing paper. Flour the baking pan instead of greasing.

For Round

Loaves

Wafers (No. 2). Rub two tablespoonfuls of butter into a pint of flour, add enough iced water to make a stiff dough, put upon a floured board and roll out as thin as writing paper in rounds as large as a saucer. Bake in a floured pan in a quick oven.

They should be rough and "bubbly on top. Eat cold.

Marion Harland

AROUND THE HOUSEWIVES' COUNCIL TABLE WITH MARION HARLAND

AROUND

What shall we do with our children's feet in summer time? Shall we allow them to discard shoes and stockings entirely and go barefoot? Here are three little girls, aged 6, 9 and 12 years, whose greatest delight is to go about in their barefeet. We think it healthful for them to do it. Would you advise laying aside conventionalities and permitting them to indulge in the barefoot habit? It seems cruel to deny them their greatest pleasure. Kindly favor me with an early reply, as the weather is so seasonable now for barefeethes, the season of the hands, as its practiced in most schools? Do you favor the use of the rattan, cowhide or strap? Would not the latter two be preferable, as they are softer and more pilable and not so apt to injure the child as a rattan? Would you consider three or four well-directed, severe blows on each hand about right for an ordinary whilpping for a girl about 12 years old? The children are not 'bad, but a good whilpping for a girl about 12 years old? The children are not 'bad, but a good whilpping for a girl about 12 years old? The children are not 'bad, but a good whilpping for a girl about 12 years old? The children are not 'bad, but a good whilpping for a girl about 12 years old? The children are not 'bad, but a good whilpping for a girl about 12 years old? The children are not 'bad, but a good whilpping for a girl about 12 years old? The children are not 'bad, but a good whilpping for a girl about 12 years old? The children are not 'bad, but a good whilpping for a girl about 12 years old? The children are not 'bad, but a good whilpping for a girl about 12 years old? The children's feet yell and their associates wear shoes and stockings. Would not the pleasure the little girls take in discarding footgear have a formidable drawback in the ridicule of their playmates? It is absolute cruelty to force any eccentricity of dress or undress upon a sensitive child. Moreover, is not that a questionable custom which entalls future inconvenience or suffering? Your children's feet will b Roll out lightly, cut into cases at least half an inch thick, and bake in a quick Brown Biscuits.

One pint of Graham flour, nearly a quart of boiling water or milk, one teaspoonful of salt.

Scald the flour when you have salted it into as soft dough as you can handle. Roll it nearly an inch thick, cut in round cakes, lay upon a hot-buttered tin or pan, and bake them in the hot-test oven you can get ready. Everything depends upon heat in the manufacture of these. Some cooks spread them upon a hot tin, and set this upon a red-hot stove. Properly scalded and cooked, they are light as puffs and very good; otherwise they are flat and tough. Split and butter while hot. Graham Biscuits.

Stir together in a chopping bowl a pint of Graham flour and a half pint of white flour. To this add a teaspoonful of sait, one of sugar and two rounded teaspoonfuls of baking powder. Mix thoroughly and chop into the mixture two tablespoonfuls of lard or other fat. Add a pint of milk, and if the mixture is then too stiff to handle, add enough water to make into a soft dough. Turn upon a floured board, roll out and cut into biscuits, handling as little and as lightly as possible. Bake in a steady oven.

One pint of sour or buttermilk, one teaspoonful of soda, two teaspoonfuls of melted butter.

Flour to make soft dough—just stiff enough to handle. Mix, roll, cut out rapidly, with as little handling as may be, and bake in a quick oven.

Tea Cakes. Sift a quart of flour three times with two teaspoonfuls of baking powder and one of salt. Chop into fais a tablespoon-ful of butter and one of lard or other ful of butter and one of lard or other fat.

Mix in a bowl with a wooden spoon, adding about three cupfuls of milk, or enough to make a soft dough. Turn out upon your board and roll with swift, light strokes into a sheet half an inch in thickness. Reverse a jelly cake tin upon made the child familiar with it it ceases to be "salutary." Forgive my further plain speaking when I say that the implements you mention—"rattan," "cowhide" and "strap"—form a detestable trio that should never enter a civilized household. A small supple switch that stings, yet cannot bruise or mangle the tender flesh, is altogether adequate to the demand for chastisement. My mother maintained that willow switches were a "means of grace."

a "means of grace."

May I ask a favor of this seemingly all-wise body? How am I to color a pure white straw hat either navy blue or black? It has met with misfertune, and must do for this season. Any return favor, within my limitations, will be cheerfully granted.

I can only reiterate the advice I nave given to dozens of others who have asked of the comparative virtues of domestic dyes. If your hat be valuable, send it to a professional dyer and have it properly colored. Amateur work of this kind is almost invariably a failure.

I VENTURE to offer for family use a prescription for hives and prickly heat which has worked wonders upon sufferers from these causes in my own household:

Take one-fourth pint of alcohol, the same of water—or more for bables, as it must not smart when used—10 cents' worth of boracic acid (powdered); toilet water, or perfume, as one likes, enough to make it smell sweet; can be left out. Shake and baths parts affected with sof them correspondent in the same of water—or more for bables, as it must not smart when used—10 cents' worth of boracic acid (powdered); toilet water, or perfume, as one likes, enough to make it smell sweet; can be left out. Shake and baths parts affected with sof them correspondent in the second of the second

her who signed herselt "A Happy Wife and Mother."

Whole wheat meal and flour are the greatest things on earth, when properly prepared, to do away with the little ones habitual constipation, complained of by hermal the signed of the signed state of the signed state

A NEW MEMBER FROM THE WEST. A NEW MEMBER FROM THE WEST.

As plainness of speech upon nursery government seems to be the order of the day this week, I submit that your child should have been taught obedience to rightful authority and in whom that authority was vested by the time he was a year old. I think you are

mistaken ha supposing that he is not old enough to understand the meaning of "punishment by deprivation." When he is determined to have his way, show him that you are even more determined to have yours. If "spanking" hardens him, try standing him in a corner, tying him in a chair or withholding from him something he wants to have. Be very patient and very firm

with him, keeping before your mind all the time that in compelling him to obey you you are teaching him the rudiments of self-government. You can hardly do your child a greater wrong than to allow him to grow up undisciplined and wayward. Sacrifice your present comfort and his to avert this evil. You cannot begin too soon; much time has already been lost.

Newspapers Ideal Mops—Best Way to Clean a House

By M. E. Carter.

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When giving floors their second cleaning wet newspapers will be found very good substitutes for cloths or mops. They are far less trouble because they can be frequently changed and thrown away, when soiled, whereas cloths and mops add to the labor because they take extra time for wringing out and washing them clean. But the water should be changed often, although not so often as when a cloth or mop is used. The woman who has not learned the advantage of keeping clean water in her pail has not been taught the first principles of thorough cleaning. She smears everything that her cloth touches and cleans nothing. Whoever experiments with wet paper will not want to handle a mop again for any lengthy or rough cleaning. The third and final floor cleaning should be done with a scrubbing brush, soap and warm water. The brush should be followed by a soft cloth wrung out of clear water, to wash away all the soap suds and to hasten the drying.

Wherever there are spots that do not yleid easily to the brush they can usually be removed by a strong solution of soda in hot water. This should be poured on them and left with cloths or paper, also wet in the same solution, lying upon the places. After the cleaner portions of a floor have been scrubbed the spots can be done last of all. When this treatment falls the last resort is the carpenter's plane, athough pulverized pumice sometimes serves the purpose.

In cold or damp weather there should he some sort of heating apparatus Copyright, 1905, by A. S. Barnes & Co. ized pumice sometimes serves the purpose.

In cold or damp weather there should be some sort of heating apparatus wherever floors are being washed, to dry the atmosphere and hasten the work. No floor covering should be laid until everything is perfectly dry. People would not get colds when moving into new quarters if they would observe ordinary precautions and proceed in a common-sense way, instead of, as too often is the case, rushing and risking everything in a sort of mad haste to get "moved in," as it is called.

A zouse cleaned according to the order

and overloaded dustpans, will realize the advantage of a method which tends to control dust while really removing it. And whoever has been compelled to go about in the midst of flying dust and general confusion with skirts held up, head covered and elbows held close to avoid soil—in a house supposedly eing cleaned—will appreciate genuine cleaning, which dominates while removing whatever is objectionable and maintains order at every step of the business.

Until a house is entirely settled, every entrance should have a mat outside and a piece of carpet or strong paper inside each door. Strong paper should be laid over all clean or polished floors wherever people are likely to tread. All of these should be carefully lifted every evening and the day's dust collected thereupon shaken outside. Thoughtless, careless people should be reminded by legibly written notices, posted in full sight, that the doormats are there for their use and the protection of the house. Posted notices are quiet, impersonal reminders that offend no one and sometimes spare the voice and the feelings of the housewife. In two minutes one reckless person can undo the claning of half a day.

Had I the versifier's gift, I would sing the song of the burnt-match plague. Burnt matches, thrown about or left on window-sills, mantels, or anywhere but in suitable receptacles, are untidy and show unpardonable negligence on the part of those who leave them. Nice housewives permit nothing of the kind in their domains. One of the first of the furnishings in every part of a house should be match-safes and receivers for burnt matches, These not only promote tidiness, but, if used by everybody, they

and methods here given will be dry, and will not show much dust accumulation from the inside for some time. Its atmosphere will be pare and delightful, there will be no old dust flying about to distress sensitive lungs and offend a neat housewife. Whoever has been in the midst of or witnessed helter-skelter workers, who raised a choking dust wherever they went with dry broches and overloaded dustpans, will realize the advantage of a method which tends to control dust while really removing it.

prevent an alarm of fire or a conflagration. Probably the majority of fires are ce_sed by people who throw matches do m heedless of the disorder caused by their lying about and the risk, always possible, of their not being extinguished. Whether the spark be dead or alive, there is no excuse for making a tidy place untidy, or an untidy place more untidy, by negligently dropping a match without even looking to see if there be a place provided for it. Burnt matches are not ornamental. They do not give an air of refinement to a house when they adorn the front steps or stone window sills, albeit in those places they may be harmless.

Door-cleaning should be left until the last, because, during the general settling, there is so much going in and out by people who are apt to leave generous finger-prints on whatever door they open or close. The most conspicuous part of the door is about the knob, and cleaning that part often is apt to deface the paint or polish. It is a good plan to protect the most exposed portion by fitting a piece of strong paper around the knob and fastening it temporarily with a little paste that will wash off easily and not injure the woodwork.

All floor-polishing or floor-staining should be left until the very last settling is done and the house has ceased to be a highway of affairs for all sorts and conditions of men and women, either working or delivering goods.

Unless the house is entirely new, before having any beds brought in, make a thorough examination of the woodwork, the plaster and the paper to discover if vermin of any sort have lodged there. there.

This is a case where an ounce of prevention will be found equal to a ton of cure. Destroy every sign and vestige of any objectionable insects before it is possible for them to get into beds or any furniture. Nothing is a more efficacious vermin-destroyer than fumigation done with a sulphur candle. This is very easy in an empty house, but it can be done at any time-along with proper precautionary measures.

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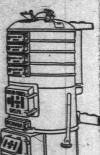
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