

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.

Not Sufficient Received

Some time ago we asked our readers to send us in their best recipes for cooking. We intended at that time to compile these into a Cook Book, and to send each contributor a copy of the book. We have not received a sufficient number of receipts to enable us to publish them in book form, for which we are very sorry. Some very good recipes, however, have been received, which we will publish in the paper. We shall publish the name of the sender of these recipes, and trust that we will continue to receive reliable and tested recipes from our readers at any time.

RICE PIE

Mix together one cup of sweet milk, 2 beaten egg yolks, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup boiled rice, and a piece of butter as large as a walnut. Beat thoroughly, put in a double boiler and cook until the egg is done. Remove from fire, flavor to taste, and pour the mixture into a baked pie shell, and cover with a meringue. Bake in oven. One of the eggs and a little powdered sugar. Put in the oven a few minutes to brown lightly. When cold pour small lumps of jelly around the top. —M. F. P., Halton Co., Ont.

COTTAGE CHEESE PIE

To 1 cup cottage cheese add 1 cup sweet cream, 1 beaten egg, 3 tablespoons sugar mixed, with 1 tablespoon flour, a pinch of salt, and cinnamon to taste. Bake in an under crust. The cottage cheese is made by placing some clabbered milk over the fire and letting it warm through and then pouring it in a muslin bag, and hanging it up. When the whey has dropped out, mix the cheese smooth with a little sweet cream and salt it to taste. —Mrs. E. C. M., Hastings Co., Ont.

PRUNE PIE

To 1 cup stewed, stoned and chopped prunes, add 1 tablespoon of the liquid they were stewed in, $\frac{1}{2}$ cup sugar, a little lemon juice, and 1 teaspoon orange extract. Bake between two crusts. —Bettie, Nova Scotia.

BANbury TARTS

Cut into small squares a rich pie crust dough and between each two of these squares place a little of the fol-

lowing mixture: Mix thoroughly together 1 cup seeded and chopped raisins, 1 cup cleaned currants, a little candied citron, the grated rind of 1 orange and 2 lemons, 1 cup sugar, and the whites of two eggs, beaten light. Press the edges of the crust together and bake these tarts until a delicate brown. —Mrs. M. W., P.E.I.

CODFISH FRITTERS

To 3 well beaten eggs, add 1 cup of flaked and freshened fish; make this into a batter with $\frac{1}{2}$ cup of flour in which has been sifted $\frac{1}{2}$ teaspoon each of baking powder and salt. Cook by dropping tablespoons of the mixture into hot fat.

BAKED CODFISH FRITTERS

To each cup of finely flaked and freshened codfish, allow 2 cups of chopped cold potatoes; mix in 2 tablespoons of melted butter, and 1 cup of milk; pack in a buttered pan; cover, and bake 30 minutes.

FRIED SALY RISH

Cut the fish in squares and soak in cold water over night; dry on a cloth, and dip each square in beaten egg, to which has been added 1 tablespoon of cream; roll the fish in flour, and fry a golden brown in hot fat.

SPONGE CAKE

One cup sugar, the yolks of 3 eggs, 5 table spoons of cold water, 1 cup flour, 1½ tea spoons of baking powder. Beat the whites till stiff and add. Bake in a quick oven.

MINUTE CAKE

Put in a sifter, 2 cups of flour, 1 cup sugar, 2 tea spoons of baking powder, a pinch of salt, add 2 eggs, 1 cup of milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ tea spoon of vanilla. Beat all together and bake. —Mrs. Carl O. Olson, Sask.

LEMON CAKE

One cup of sugar, 1 well beaten egg, 3 table spoons of sweet milk, 3 table spoons of melted butter, 3 table spoons of baking powder, sifted with flour. Flavor with lemon juice.

Worth Trying For

We have purchased at a greatly reduced price, a valuable and reliable Cook Book, which we are able to offer to our reader as a Premium for the securing of two new yearly subscriptions for this paper, at \$1 each. This Cook Book is nicely bound, and contains several hundred reliable and tested recipes, and much additional information regarding the various processes of cooking. It is a book well worth the efforts of every housewife to secure. Send your new subscriptions, with money for same, to the Household Editor.

Planting Hardy Shrubs

Continued from Last Week

One of my most valuable lessons about planting was learned in walking through a lawn with an old gardener who remarked: "The man who planted this place understood his business. See, every tree is set on a little hill or mound." The next time you have an opportunity, compare the difference of a lawn where trees and shrubs stand in mounds slightly above the level of the surrounding lawn and other planting where the lawn level is carried up to the roots of the trees, or, as is sometimes seen, where plants stand in a depression. See which you like best, and then judge the wisdom of the above suggestion.

A bed or border for shrubbery should be heavily manured, and dug or plowed deeply and prepared as carefully as for corn or potatoes, or any other crop which is wanted to grow well. If I tell you not to ram the roots into a little hole in the ground, but to set them on a little mound, but to which I am joking, but that is pretty nearly what I mean.

BIG HOLES NECESSARY

It would seem as though every gardener should be tired of hearing the trite advice to dig big holes for shrubs and trees, but the innumerable evidences of violations of the rule show that many planters have not yet learned this lesson. Some shrubs, as forsythias, spiraeas, deutzias, etc., may flourish if stuck in the ground any way, but many others need the best of care to insure success, and carelessness in setting often discredits good material and a job which the resper may be all right. The holes larger and deeper than the roots require, and larger in diameter at bottom than at top. The soil in some of the best soil obtainable, making a little cone of mound in the center of the hole. Then spread out the roots of plants in mounds of soil, so that all the roots tend downward rather than horizontally or upward. Fill in the richest soil first, transplanting the plant as the filling proceeds. Remember Peter Henderson's chapter on the "Use of the Foot in Planting." Also bear in mind that it is results that count, and five minutes spent in care of planting may mean one or two years saved in attaining the desired end.

MANURING, MULCHING, PRUNING
Under the advice to "How to Treat Shrubs," I will allude to manuring, mulching and pruning. After planting apply a good mulch of manure, to conserve moisture, furnish nourishment and to suppress weeds. An annual mulching of leaves, with coarse manure to prevent their blowing away, is better than any other. If plants are mulched or fallow ground is better than grass around the stems.

Most deciduous shrubs should be pruned severely when planted. Ribdendrons, azaleas, and some others, etc., are usually transplanted with balls of earth and do not need much pruning, but when a shrub is planted won't hurt them. The annual pruning is a most important part of the care of shrubbery, and the point most difficult to give instruction on by written directions. It is an art which must be learned by practice and observation. The general rule to trim early bloomers as when as they are through flowering, and midsummer or late bloomers in Winter, contains a suggestion, but the indiscriminate cutting back of every shrub every year is a great mistake. When a shrub seems weak and needs strengthening, cut out declining shoots and apply manure around it. When one is too vigorous or rampant, remove or shorten superfluous shoots to reduce to symmetry, with as little mutilation as possible. When one has become overgrown and dilapidated in appearance, cut back a part, or perhaps all of its unsightly stems severely—probably at the ground—and allow new shoots to restore the beauty and vigor of youth.

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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 will permit. Address, Household Editor, Canadian Dairyman and Farming World, Peterboro, Ont.

When making meringues on top of my pie, when I cut them the meringue sticks to the knife. Please tell me why this is so, and how long to leave it in the oven to brown?—Grace Ferry, Halton Co., Ont.

You must be using too much sugar. Only a very few minutes is required for browning; all depending on the heat of the oven. Watch carefully for desired browning, then remove at once.

How are the fireless cookers made, that we read so much of at the present time?—A. G. Fraser, Nova Scotia.

A soap box padded with wool and covered with asbestos, and then, perhaps with a covering of lining paper, gives a very good fireless cook-stove. Such foods as beans, all kinds of stews and cereals, and foods that are easy to cook in a fireless cooker, are brought to the boiling point on the top of the stove, then put carefully into the box and covered to finish. More time must be allowed but the food does not require watching.

Please give me a recipe for home made paste for scrap books, photos, etc., one that is easy to work with and does not come sour. What is procurable at the best price so very expensive, and seems to dry up so easy?—Martha Kemp, Manitoba.

Wet a cupful of best flour with cold water until you can stir it easily; have on the fire a generous pint of boiling water, and add to it the flour paste, spoonful by spoonful, stirring

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