

A miserable fire and poor kitchen makes a sorry house. A good range is a necessity. Next in order is a baking cabinet, a refrigerator or a dumb waiter and a large, well lighted pantry with all the necessary kitchen utensils.

The present fashion of stained floors and rugs is an admirable one, as it is sanitary and pretty and we do well to adopt it as fast as our carpets need renewing. It is a pity we have not an industry in the country for weaving old carpets into rugs, for I think he would be kept busy.

The furnishings in a model home need not be costly. Let the motto "Simplicity is true elegance" be the guide in our home adornment. The real secret of a beautiful home is the harmonious blending of everything, the fitness of everything, and there must be beauty or it will not be a model home.

A luxury in a home is a little library or den, a home for books, papers, magazines, secretary and a real rest room.

Happy are they who have old-time fireplaces and who use them, for they are a treasure.

OUR HOME CLUB

BOYS ON THE FARM

"Cousin Eva" has suggested that it is the glamour of the city that attracts the boy; I think it is rather the dull outlook ahead that drives him from the farm.

There is no need for drudgery on any farm. Work properly planned

The first food of the day.

Every man, woman and child begins the day with more or less vigor of mind and strength of body according to the first food supplied to the stomach. The best first dish of the day is a bowl of Quaker Oats. The stomach can assimilate it more quickly and with less effort than other foods. There is little or no waste and every ounce of food is converted into muscle, vigor and brain activity. The strongest people in the world are the regular eaters of Quaker Oats. You should eat it for breakfast every day. Loyal Canadians are proud of this great industry. The mills are at Peterborough.

If you are convenient to the store you'll probably buy the regular size package. For those who live in the country the large size family package is more satisfactory. The large package contains a piece of handsome china for the table.

Given for One New Subscription to Farm and Dairy



The best premium offer yet. Patent Nickel Tension Shears

Shears that are always sharp; always ready to cut anything and everything. The best shears for every purpose in the household.

Best nickel 8 inch SUBSCRIPTION Shears given away absolutely FREE for every ONE NEW SUBSCRIPTION to Farm and Dairy.

CIRCULATION DEPT., FARM AND DAIRY, PETERSBOROUGH, ONT.

It is desirable to mention the name of this publication when writing to advertisers.

and carried out will yield larger profits in every way than the "all day," "all night," not know what to do next style. Have proper hours to do work and stick to them, and above all take time now and again to fix a home. Few boys like to look like a home, while a mere stopping place of tools and bondage has no attractions. The boy has time once in a while to attend, say a ball game, excursion, or other amusement. If necessary hire an extra man for a few days. 'Tis true, the boy's home may be made a bridge over which many dollars will be rolled into the family treasury, but the flood may come, and the chasm that dollars and cents cannot span.—"Uncle Dick."

SHOULD THE FARMER AND HIS WIFE HAVE A HOLIDAY

I surely think the farmer and his wife deserves a holiday. As to when they take it, of course depends on circumstances. They must take a trip yearly no matter where the means are found. That is foolishness. I think if there is no holiday means we can make so many days during the summer like a holiday even if we don't go away from home. Some one may say, "how?"

Some afternoon go off to the woods and just see how many nice things you can see, or if there are young people in the neighborhood get up a little picnic and go fishing, even if you catch only suckers. You will have the fun any way. If, on the other hand you see your way clear to go with your husband (I always think this is best for both) go for a little holiday, go by all means, if only for a couple of days. You may come back tired, but in other words you will be refreshed for you will have seen some new ideas and will have something different to think about. No wonder we get old looking and are called hay seeds when we go to town. We try to get too much out of the world in hard cash and forget the pleasure we are missing.

Life is too short to spend all the time trying to accumulate wealth, and then we leave it all for some one else to enjoy. Our life is very often what we make it. If we try to take a holiday occasionally we will be benefited, but if we never take one till we see all our work done, or our link we will be a long time getting a holiday.—"Aunt Jane."

Strip off green prickles and young twigs of cedar and put in cheese-bags. Remove all grease spots, sun and brush thoroughly. Pack furs and woollens away with the bags distributed through them, and not a moth will bother them.

THE COOK'S CORNER

Send in your favorite recipes, for publication in this column. Inquiries pertaining to cooking are solicited, and our readers can obtain as possible sent free for two new yearly subscriptions at \$1.00 each. Address, Household Editor, this paper.

Leg of Pork with Pea Pudding

To boil a leg of salt pork as our English cousins serve it, wash and put into a large stock-pot; fill this nearly full of cold water and add six carrots, as many turnips, a few stalks of celery and an onion stuck with three or four cloves; let it boil gently for three or four hours, the exact time depending very much on the size of the leg. While the pot is boiling, boil these separately and hold in reserve for garnishing the dish. When the pork is done, drain, trim and dish it up; put the small carrots and turnips alternately around it. Serve with gravy made by straining and thickening some of the broth the meat was boiled in.

A pea-pudding is served with this dish. Soak a pint of dried yellow peas in cold water over night. Drain and tie them loosely in a pudding bag and boil them with the pork for about 2½ hours. Rub through a colander and add to them, the yolks of 4 eggs, 2 large spoons of butter, pepper, salt, if necessary, and a little grated nutmeg; mix well together. Dip a pudding bag in hot water, flour it well and pour in the mixture, drawing the corners of the bag up, and tie it so none of the peas escape. Then place it back in the pot again to boil for half an hour longer. When which, open the bag, place the pudding on a dish and remove the cloth and serve with the pork.

PRUNE ICE CREAM.

Stir one and one-half cupsful of granulated sugar into three points of cream; add one and one-half tablespoons of vanilla; mix thoroughly, chill, and pour into freezer. When half frozen add one small cupful of stewed prunes, stoned and chopped very fine.

ORANGE PUDDING.

Grate the rind of 3 oranges; mix the juice of one lemon and the 3 oranges with 1 lb. of sugar, ¼ cup of butter and the beaten yolks of half a dozen eggs; pour into a deep pudding dish and set in a hot oven to bake for 15 minutes. Take out, spread with meringue, and then set back in the oven for one minute. This appetizing dish should be served with lemon sauce.

RHUBARB SAUCE

Cut the young rhubarb stalks into small pieces, wash, peel, and put in a stone coker. Add ½ cup sugar to each cup rhubarb and put in a slow oven. Do not add any water. This sauce will not be mushy, but clear and delicious.

STUFFED DOUGHNUTS.

Make doughnuts after any desired recipe, roll thin and cut out with small cookie cutter. Have prepared some stewed prunes or apricots drained from their juice. Place some of the fruit between two of the circles, press the edges very firmly together and fry in deep fat.

HONEY MUFFINS.

Sift two cupsful of flour with two level teaspoonfuls of baking powder and a quarter of a teaspoonful of salt. Rub in two level tablespoonfuls of sweet butter, two eggs well beaten, five tablespoonfuls of milk and two-thirds of a cupful of honey. Mix and pour into well greased round muffin tins, filling half full; bake in a moderate oven. These muffins may be covered with fruit pudding sauce or whipped cream and served for cottage puddings.

The Sewing Room

Patterns in each, (order by number and size). If for children give age; for adults, give bust measure; for waist and skirt, give waist and bust measure for skirts. Address all orders to the Pattern Department.

GIRL'S PLAID PRINCESS DRESS 6272

The dress that is worn with a separate gimpie is a new and becoming one. The model is made in princess style. In the illustration there is an attractive bertha but that feature is optional.

Material required for medium size (12 yrs) is 10 yds 24, 6 yds 32, or 4½ yds 44 in wide with ½ yd 36 wide and 1½ yds 18 in wide to make collar and gimpie as illustrated, 1½ yds 36 in wide when one material is used throughout.

The pattern is sizes for girls of 8, 10, 12 14 yds and will be mailed on receipt of 10 cts.

NINE GORED SKIRT 6354

To be made in round or walking length.

The skirt is made in nine gores and the fullest at the back can be laid in inverted plaits or the skirt can be laid off and finished in habit style.

Material required for the medium size is 10½ yds 24, 8 yds 32, 6½ yds 44 or 4½ yds 52 in wide when material has figure or nap, 7 yds 24, 6½ yds 32, 4½ yds 44 or 3½ yds 52 in wide when material has neither figure nor nap.

The pattern 6354 is cut for a 22, 24, 26, 28 and 32 inch waist measure and will be mailed on receipt of 10 cts.

BOY'S SAILOR SUIT 6355

This suit consists of blouse and trousers. The trousers are made in true sailor style. They are laced at the back and made with front which are buttoned into place on a support. The blouse consists of the front and back and is finished with a sailor collar. The sleeves are tucked at the wrist but plain at the shoulders.

Material required for the medium size (10 yrs) is 4½ yds 24 4 yds 32, or 2½ yds 44 wide. The pattern 6355 in sizes for boys of 4, 6 and 8 yrs of age and will be mailed to any address on receipt of 10 cts.

MISSIE'S BLOUSE 6359

The blouse is made with front and back. There are tucks laid on the shoulders which extend to the waist line at the back but only for a short distance at the front.

The sleeves are made in one piece each and can be finished at the wrists to suit the sleeves. The shirt waist sleeves are gathered and joined to straight cuffs. When the Dutch collar is used it can be either joined to the neck edge or finished separately and adjusted over it.

Material required for the 16 year size is 3½ yds 24, 2½ yds 32 or 1½ yds 44 in wide with ¼ yd any width for the belt and trimming. The pattern 6359 in sizes for girls of 14 and 16 yrs of age, and will be mailed to any address on receipt of 10 cts.