

IN THE KITCHEN

COMMUNICATIONS

An old gardener gave me the following ideas for slipping roses, which I tried with great success last September, having 21 out of 24 live.

Choose a strong, woody stem, as thick as your little finger or thicker. Tear it from the parent stalk, leaving the bit of torn bark on the cutting. Remove all side branches and tip. Plant on an angle of 45 degrees, in good, rich garden soil. If planted straight, the rain washes the soil from the stem. When nicely started, transplant to the desired locality. Slips may be taken at any season if they are watered.—From a lady friend in Portland, Oregon.

Mrs. R., of Wellington Co., tells of a nice way to serve a beef heart:

Wash well in cold water. Wipe and stuff with a well-seasoned dressing, the same as would be used for chicken. Steam or simmer for two hours, then bake till nice brown, basting frequently with beef dripping or tried-out suet. Serve with thickened brown gravy.

When is the best time to take geranium slips for winter blooming? YOUNG GARDENER.

The best time is May, so you had better get some started immediately. Take cuttings of sturdy, partly-matured growth. With a sharp knife, cut the slips off just below a leaf joint, and remove all but a few leaves at the top. Plant in a box of sharp sand, and keep moist. When rooted, transplant in a nice loamy soil in small pots. Nip out all buds, as they must not be allowed to flower till the fall.

Lightning Cake

Three-quarters cup sugar, one cup flour, 1 teaspoonful baking powder and a pinch of salt sifted together, one-quarter cupful melted butter. Break in two unbeaten eggs in the melted butter and fill the cup up with milk. Pour over the dry ingredients and stir well, and bake in a moderate oven.

A Good Cookie Recipe

Two eggs, 2 cupfuls sugar, a teaspoonful salt, 3-4 cupful lard, 1 cup thick sour milk, 1 level teaspoon soda, any flavoring you wish, enough flour to easily handle. When rolled out, take a sugar sifter and sift all over the dough and pass rolling pin over lightly. Cut out and bake in a quick oven.

When making cookies, if the ingredients are thoroughly mixed and about half the flour added, then set aside for a couple of hours, it will not take so much flour and the cookies will be softer.—Mrs. M.A.T.

Note—Since getting this recipe, I have made a batch and find them a nice, plain cookie. This mixture makes six dozens.—Ed.

Shrewsbury Cakes

Half pound butter, 3-4 lb. sugar, 1 lb. flour, 5 eggs. Use chopped nuts through the mixture or half an Eng-

lish walnut in centre of each. Drop on greased paper in flat tins and bake in a moderate oven.

Extract of Lemon

Half ounce oil of lemon, 8 ounces of alcohol. This is stronger and cheaper than anything you can buy. If you want it colored, grate the yellow rind of one lemon in the alcohol. Let stand a couple of days, then strain.

Gingerette

Juice of 3 lemons.
1 oz. tartaric acid.
1-2 oz. burnt sugar (caramel).
1-4 oz. essence of cayenne.
1-2 oz. essence of ginger.
3 lbs. granulated sugar.
Pour over these ingredients 5 quarts of boiling water and put into bottles or gem jars.

I have frequently made this and find it a refreshing, wholesome summer drink.—Ed.

Coffee Caramels

Take one pound brown sugar, one cup strong coffee, one-half cup cream and a tablespoonful butter. Cook till brittle when dropped in cold water, then pour into buttered tins and when nearly cold mark into squares.

Peanut Candy

For every cup shelled and blanched peanuts, allow one cupful each molasses and sugar. Boil these together until the mixture is brittle when dropped in cold water. Add a cup of prepared peanuts and take from the fire. Pour into buttered pans and mark into squares before it cools. Hickory nuts, English walnuts or almonds may be used in place of the peanuts.—Exchange.

Paper Pails for Milk

LATEST LONDON CONTRIVANCE FOR SECURING PURE MILK SUPPLY

For years London's milk supply has been blamed by medical men and health officers for a great deal of the infant mortality.

Now the dairy companies are to deliver milk at the doors of houses in paper pails or pichers, which are said to be absolutely proof against germs and water.

The paper pails are being made at a new factory at the rate of 50,000 daily, but they will require to be turned out at the rate of some millions daily if the demand is to be met.

These milk pails, made from wood pulp, can, of course, be used only once, says What to Eat. But they will be cheaper than metal pails, pichers, or glass bottles, for one reason, because all labor of cleaning and of sterilizing will be saved.

The pail is a simple contrivance, twelve times lighter than the ordinary milk can, is strongly made and is finished off, after being rendered waterproof, by being sterilized in a furnace heated up to 500 degrees Fahrenheit. Every pail has a close fitting flanged cover with can be

Better
Butter comes
when

Windsor

Dairy
Salt

is used. It's so pure
and well-savoured.
At all grocers'.

165

There's
Many
A
Slip

in the
making of coffee
are still. Sometimes
it's made too early—more
often it's made too late.
Sometimes there's too little
of it—more often there's too
much. These slips don't
happen when using

CAMP

COFFEE

Ask for it at your Store,
or, if you wish, write to
CAMP COFFEE CO.,
Chicago.

COWAN'S MILK CHOCOLATE

is guaranteed pure and made with the finest Canadian milk with all the cream in it.

quickly adjusted, and when fixed, effectually seals the milk from any outside influence.

A bedspread, with the worn portions cut out and the good trimmed into shape and hemmed, makes excellent towels for the children's use in the bathroom.

The Golden Egg

Father—"Now, see here! If you marry that young painter, how can earth are you going to live?"

Sweet Girl—"Oh, we have figured that all out! You remember that old hen my aunt gave me?"

"Yes."

"Well, I have been reading a poultry circular, and I find that a good hen will raise twenty chicks in a season. Well, the next season that will be twenty hens; and as each will raise twenty more chicks, that will be 420. The next year the number will be 8,400, the following year 168,000, and the next 3,360,000! Just think, at only fifty cents apiece we will have \$1,680,000. Then, you dear old papa, we'll lend you some money to pay off the mortgage on this house!"—New York Weekly.