

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 one year's subscription at \$1.00 each. Address, Household Editor, this paper.

WEDDING CAKES

Three pounds of raisins chopped, 3 lbs. of currants, 1 lb. of brown sugar, 1 lb. of flour, 1 lb. of melted butter, 1/2 lb. of mixed peel, dessertspoon of salt, dessertspoon of mixed spices, 1/2 cup of molasses, 1 cup of brandy, to eggs. Mix all the ingredients together, break the eggs in two at a time without beating, mix well with the hand. Bake in three layers. Bake five hours in a very slow oven.

ALMOND ICING

Is generally used between the layers of wedding cakes. It can be bought from most confectionery establishments 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 one year's subscription at \$1.00 each. Address, Household Editor, this paper.

Take 1 1/2 lbs. icing sugar and break into the centre the whites of 6 eggs, add a small pinch of blue to keep icing from turning yellow. Beat up thoroughly and when smooth add the strained juice of one lemon. Work until it will stand up itself then spread on the cake evenly and leave to dry. It is usually far better to have ornamental work done by a confectioner, but when this is not possible, when the regular icing is dry the balance of the icing may be used for decorating by using paper tubes in the shape of a cornucopia. The metal tops for decorating can be bought in most cities.

STRAWBERRY WATER ICE

Boil 2 cups of sugar and 4 cups of water, then add the juice of a lemon, strained, and 2 cups of strawberry juice that has been extracted from fresh fruit. When partly frozen add the beaten white of one egg. The above may be used as the basis for various ices using different flavorings as required.

STRAWBERRY PUNCH

Take 1 cupful of hulled strawberries crush and mix with them 1/2 lb. of pulverized sugar and 1/2 pint water Rub through a fine sieve and strain

ill clear. Set in the ice chest till wanted then add strained juice of one lemon and 1 pint of cold water. This makes a nice drink and easily made in strawberry season.

CANNED STRAWBERRIES

Stem as many berries as can be done carefully, at one time on the preserving kettle—to every lb. of fruit allow 1/2 lb. of granulated sugar and let them stand on a platter for 2 or 3 hours or until the juice is drawn from the berries. Pour juice into the kettle and let come to a boil and remove scum, then put the berries in carefully and let them boil about 20 minutes and seal hot. Be sure the jars are air tight.

STRAWBERRY BREAD

Stew strawberries as sweet as desired, butter slices of stale bread with crusts cut off, put a layer of bread in bottom of a serving dish and pour separately, some of the hot stewed fruit. Repeat until the dish is full or all the fruit is used. Serve cold with whipped cream heaped on top and fresh strawberries.

STRAWBERRY PUDDING

One cup milk, 1 1/2 cups of flour, pinch salt, 2 tea spoons baking powder.

STRAWBERRY SHORTCAKE

Make a layer cake of 1/2 cup of granulated sugar and butter size of an egg, 1/2 cup milk, 1 1/2 cups flour with 2 teaspoons of baking powder sifted in it, salt, vanilla, 2 eggs beaten separately, adding the whites the last thing. Bake about 15 minutes, remove from pans and let cool a little; then spread between a rich custard with sweetened fresh berries mixed in it and on top put whipped cream or soft icing with berries and powdered sugar.

A Word About Icing

With many of us, it is almost impossible to get confectioner's sugar, unless we send to the city stores for it, but a lady who uses ordinary powdered sugar and cornstarch, says that it is just as good. Her way of using is this: With one cup of powdered sugar, mix thoroughly a rounded tablespoonful of cornstarch, then wet to a smooth icing with two tablespoon water or milk, and flavor to suit. The ingredients are simply mixed together and spread with a wet knife. It is claimed that if a cake is lightly rubbed over with flour before spreading with icing of any kind it will overcome the tendency to run off.

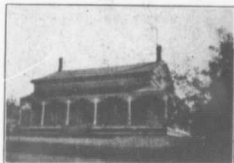
Cottage Cheese for Home Use

I make cottage cheese of thick milk, which becomes so by souring. It is then scalded by setting a pan of it over or into a vessel of hot water. Stir frequently, but gently, so as not to break up the curd too fine. When as hot as the hand will bear (I do not know how many degrees) turn it through a cloth strainer placed over another pan. I let it stand in the whey until about blood warm, then gather up the corners of the cloth strainer, and let the whey run through, squeezing until quite dry. The curd is then mixed with a little cream and milk, salted and then formed into balls or pressed into molds. As soon as cold it is ready to eat.

It should be made moist enough to form readily into balls. If too dry, it will be crumbly. A little experience is a better guide than any description I can give. In regard to the scalding, if it is not scalded enough, the whey will not separate, and the curd will be sticky or clammy. If scalded too much, the cheese will be crumbly and tasteless. There is a point which is just right. My hand is the only thermometer I use.

Another Result of Competition

We illustrate below the exterior of the farm house of Mrs. J. G. Patterson, of York County, Ont., who was one of the competitors in our Dairy Farms competition last year. The first and second floor plans of Mrs. Patterson's house are also shown. In a letter recently received from Mrs. Patterson she writes as follows: "Our house is not a new or modern one, so it does not contain all the appliances and conven-

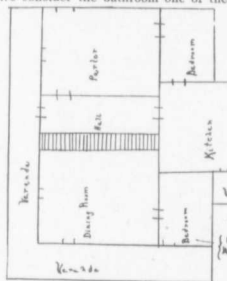


Home of J. G. Patterson, Agincourt, Ont.

iences of the up-to-date house. The bed rooms have no closets, although we do have two large closets in one upstairs room in which we store a good deal of clothing as well as other things.

A FUTURE IMPROVEMENT

We have no bathroom as yet but hope to have one in the near future. We consider the bathroom one of the

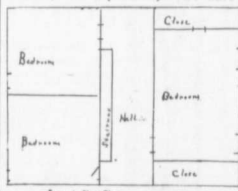


1st Floor Plan - Home of J. G. Patterson

most necessary parts of the farm home. Although we have no water taps right in the kitchen, our water supply is very convenient. It is only a few steps from the door and we have a never failing supply of both hard and soft water.

HEATED WITH FURNACE

Our house is heated with a furnace which we consider no longer a luxury but a necessity. We have



Heated with Furnace - Home of J. G. Patterson - Agincourt, Ont.

a grate in two rooms which we use in chilly weather, and which also serves as the best kind of ventilators.

OUR READING MATERIALS

We subscribe for a daily paper and several weekly magazines, among which we regard The Dairyman and Farming World as interesting and helpful reading. We also belong to

a public library from which we secure a good choice of books each month. Another convenience which we enjoy and would not be without is our telephone. It saves us many trips to the city. One of the attractions of Brookside Farm is our lawn tennis court, which we have ample room for on the lawn in front of the house, part of which only is seen in the little illustration above.

Porch Finishings

My porch is large with an east front, with a maple tree before it that ten years ago was thought not worth saving and now we would not take \$200 for it. I bought a hammock for three and a half dollars, the largest and best I could find. My neighbor thought I was extravagant and that she could not afford such a nice one, but her cheaper one was worn out before the summer was over, while mine I have had three years and it is as good as ever.

I have plenty of chairs but store them in winter and when spring comes put on a fresh coat of red paint. The old-fashioned seats across the end of the porch are again used. Have plenty of pillows filled with cotton and these can be covered with almost any kind of cloth. I covered some with plain gingham that was an old dress skirt, others with the best part of an old calico. If you have room, a long box, the

top put on with hings and made up to lock, will be handy for hammock pillows when not in use. A strip of carpet on the floor will save your clothes. If your porch has a south end, plant woodbine to run over it, tying and trimming as it grows, and in the fall tie back and trim very closely. If your vine is an annual one, tear it down from the wire as soon as the frost comes, and neatly tighten the loose wire. If you have a pleasant porch, your girls and boys will be more willing to stay at home.—Bessie Burns, Hastings Co., Ont.

Don't Worry

Now, what's the use of worrying? Fretting doesn't pay. Now, what's the use of hurrying? Why, it's the way that worry. Most all the things that worry you Never will come true. Then, friend, why let them flurry you, as you so often do.

Let your life flow easily; It will then be long. Take what happens breezily; Smile and sing a song. Waste not strength in worrying Over phony ills; Don't lose time in scurrying. For that's the pace that kills.—Walter Hermann

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