

June Wedding.

One of our girls asks for suggestions for a simple menu for a "nice but not elaborate" June wedding. The wedding is to be at noon, and, as she is the only girl at home, and will have to do the greater part of the work herself, she thinks a cold luncheon might be advisable.

Of course a cold luncheon will be advisable, and may be just as dainty as can be, too. It is delightful, also, to note that this girl wants a wedding that will not be elaborate; there is nothing more vulgar than a pompous and elaborate proceeding in a home that is not used to either pomposity or elaboration at any other time. All "showing off" is vulgar.

For the luncheon one might suggest: cold meats, sliced thin; salads very daintily served; olives and pickles; sandwiches and thin slices of buttered bread; cake with strawberries and cream, or fancy ice-cream. Coffee. It would be nice to serve these on small tables, out of doors if the day should be fine enough. In June there will be no scarcity of flowers for decoration.—June roses or Marguerites, (ox-eye daisies) will answer every requirement. The daisies keep their fresh appearance well, and may be made into lovely ropes and chains for looping about the tables from a central pyramid of the same flowers. As most people are glad to get rid of these really lovely flowers, they may be got by the bushel for the mere trouble of gathering.

Hair Query.

J. B. writes that her gray hair is becoming dark, and wishes to know what to do to keep it gray. Gray hair, at sixty, is not likely to turn dark again permanently. The shampoo you are using may have something to do with it. Try another, for instance one of the green soap solutions. Jewelry, unless of dull jet, is out of place when one is in mourning.

"Worms" in Soil.

J. V. F., Elgin Co., Ont., asks what will remove "worms" and "skippers" in the soil of a pot in which a leopard plant is growing. Earthworms may be driven out by saturating the soil with lime-water. The "skippers" are evidently larvae of some fly. Upon the whole, the best thing to do will be to repot the plant, washing the roots very carefully and replanting in soil baked in the oven. Baking is, as a rule, better than pouring scalding water over the soil, as the water may become so cooled as to fail to destroy the life in it.

Seasonable Cookery.

Amber Marmalade.—Take one each, large grapefruit, orange and lemon, wash and wipe dry and cut in quarters; cut the quarters through, peel and pulp into very thin slices, discarding seeds. Add 3 quarts and 1 pint of cold water and let stand over night. Cook until the peel is very tender. It will take several hours. Again set aside over night. Add 10 cups sugar and let cook, stirring occasionally, until the syrup thickens slightly on a cold dish. Put in jelly mugs, and when cold cover with melted paraffin.

Asparagus Salad.—Take a bunch of asparagus, some sliced ham or tongue, 4 hard-boiled eggs, ½ cup salad dressing, 1 tablespoonful whipped cream, 1 teaspoon chopped parsley. Boil the asparagus in salted water, drain and cool. At serving time arrange it in the center of a platter with the ham or tongue, sliced thin, around it. Cut the eggs in halves, placing a half on each slice of meat. Add the cream to the dressing and pour over the asparagus, sprinkling the parsley over the top.

Rhubarb Griddle Cakes.—Soak 1 pint stale bread-crumbs in a pint of hot milk for 1 hour, and then beat smoothly adding the beaten yolks of 2 eggs, about ¼ cup of flour, 1 tablespoon melted butter, pinch of salt, and lastly, 2 teaspoons baking powder and the stiffly whipped egg whites, together with a cupful of drained stewed rhubarb (sweetened). Bake on a hot griddle and serve with butter, sugar and ground cinnamon.

Rhubarb Tapioca.—Cover 4 table-spoons tapioca with a pint of water and let soak 3 hours. Turn into a granite saucepan, adding 1 cup cooked rhubarb, ¼ grated nutmeg and a teaspoon of orange juice. Cook over a slow fire

Production and Thrift

"GAIN or no gain the cause before the farmers of Canada is as clear as it was last year—they must produce abundantly in order to meet the demands that may be made, and I believe this to be especially true in regard to live stock, the world's supply of which must be particularly affected in this vast struggle."—HON. MARTIN BURRELL, Minister of Agriculture.

THE FOLLOWING STATEMENTS ARE BASED ON REPORTS CONTAINED IN "THE AGRICULTURAL WAR BOOK, 1916," PUBLISHED BY THE DEPARTMENT OF AGRICULTURE, OTTAWA, ONT.

LIVE STOCK—The herds and flocks of Europe have been greatly reduced. When the war is over there will be a great demand for breeding stock. Canadian farmers should keep this in mind.

MEATS—In 1915 Great Britain imported 664,508 tons of beef, mutton and lamb, of which 364,245 tons came from without the Empire. Out of 430,420 tons of beef only 104,967 tons came from within the Empire.

The demands of the Allies for frozen beef, canned beef, bacon and hams will increase rather than diminish. Orders are coming to Canada. The decreasing tonnage space available will give Canada an advantage if we have the supplies.

DAIRYING—Home consumption of milk, butter and cheese has increased of late years. The war demands for cheese have been unlimited. The Canadian cheese exports from Montreal in 1915 were nearly \$6,500,000 over 1914. Prices at Montreal—Cheese: January 1915, 15¼ to 17 cents; January 1916, 18¼ to 18½ cents. Butter: January 1915, 24 to 28¼ cents; January 1916, 32 to 33 cents.

EGGS—Canada produced \$30,000,000 worth of eggs in 1915 and helped out Great Britain in the shortage. Shippers as well as producers have a duty and an opportunity in holding a place in that market.

WRITE TO THE DOMINION DEPARTMENT OF AGRICULTURE AND TO YOUR PROVINCIAL DEPARTMENT FOR BULLETINS ON THESE SUBJECTS

Tens of thousands of Canada's food producers have enlisted and gone to the front. It is only fair to them that their home work shall be kept up as far as possible. The Empire needs all the food that we can produce in 1916.

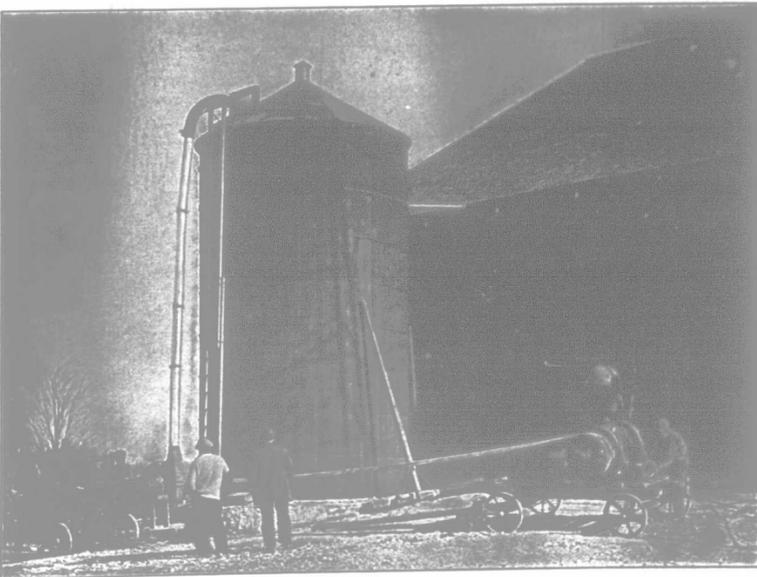
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for 25 minutes, stirring frequently, then remove, and after sweetening to taste turn into a pudding dish. When cold cover the top with a meringue made from the whites of 2 eggs beaten stiff and flavored with minced candied orange peel and a very little confectioner's sugar.

Canned Rhubarb.—Take rhubarb when it is young and tender, wash and cut in short pieces. Pack in thoroughly sterilized jars and fill to overflowing with cold water. Let stand 10 minutes then drain off and fill again to overflowing with fresh cold water. Seal with sterilized rings and covers. When required for use treat the same as fresh rhubarb.

Rhubarb Jelly.—Use the old tough stalks. Cut up without peeling and cook in a very little water until tender. When cold drain and press out the juice and bring to boiling point, then add as much sugar as there is juice and boil hard for 22 minutes. Pour into jelly glasses and when cold cover with melted paraffin.

Economy Hint.—It is a good idea to can plenty of rhubarb, as it combines readily with any other kind of fruit, and so lessens the expense of other kinds. It may be added to oranges, pineapple, strawberries, currants, etc. When stewing rhubarb that is very sour it is well to remove some of the acidity first, so less sugar will be required. To do this cover the cut-up rhubarb with boiling water, let stand until cool then drain off, add more water and stew as usual.

The Scrap Bag.

Ammonia.

Ammonia would be more generally used if housekeepers understood its