

# Ita

## ask-alta nometer money.

en is ready for  
he "peeping"  
its face what  
By saving  
substituting  
ty for chance  
king results.

-alta" range  
ometer was  
for six months  
one range was  
"ask-alta"  
ometer is to  
ousewife what  
mpass is to the  
captain.

# ry's

John Hamilton, Calgary  
Ltd. Local Agent

management of the Lei-  
ght that the apple was  
he saw the letter from  
in his sister's hand-  
dressed to Crabbe. An  
get these letters before  
Attorney Elias Mayer,  
representing Crabbe, was  
checked by Attorney Miles  
nce.

### Kennell

frost of the last week has  
work on the land, and  
are now preparing for  
pre and his uncle George  
n a hunting trip up north.  
e they will bring home

MINARD'S LINIMENT  
ley, Oh City, Ont.  
ow, Norway, Me.  
hötten, Mulgrave, N.S.  
Armstrong, Mulgrave, N.S.  
ders, sr., Pokemouche, N.B.  
asson, Shemeld, N.B.

## THANKSGIVING EXCURSIONS

VIA THE  
CANADIAN  
NORTHERN RY.

FARE  
AND  
ONE-THIRD

For the Round Trip between all  
stations on the Canadian Northern  
Railway in Canada.

TICKETS ON SALE  
November 7th to 9th, inclusive.  
Valid for Return until November  
11th, 1948.

Any Agent of the Canadian Nor-  
thern Railway will be glad to fur-  
nish information,  
or write to—  
C. W. COOPER,  
Asst. Gen. Pass. Agt.,  
Can. Nor. Ry.,  
WINNIPEG.

FRED J. HURKETT,  
Agent,  
REGINA

PT FOR ANY  
GUN MADE  
d, Bought or Sold  
or Gold Plating

Machine Work Done  
roprietor  
ieborough's. Phone 404

# SCHOOL FOR HOUSEWIVES

MARION HARLAND

## Different Ways of Preparing Asparagus



**T**HE high rank of "Asparagus officinalis" awarded to this child of the early spring-time justifies us in making it the subject of a paper entirely given up to its nature, works and ways. It was in high favor in imperial Rome. The epicurean patriarch—when the modern master would say, "Be quick about it!" and the city connoisseur would growl, "Step lively!"—enjoined his slave to "do it in less time than is needed to cook asparagus!"

Most of us are familiar with the tale of the two French gourmets who quarreled over the rival merits of oil and butter in cooking asparagus, finally compromising by sending word to the cook to prepare half of the vegetable with butter and half with oil. The friends chatted amicably for awhile after the point was settled. Suddenly the advocate of butter, who was the guest of the other, fell down in a fit. The host raised him and saw that he was dead. Whereupon he laid down the lifeless body, ran to the head of the kitchen stairs and shouted to the chef: "Do it all in oil! The butter-man is dead!" An American lover of the table avers that Asparagus officinalis "is an aristocrat from tip to stalk." All of which goes to prove that the owner of the high-sounding title differs utterly from his human upstart. He is an aristocrat, nevertheless, and the further he gets away from his native soil the less worthy is he.

**AT ITS BEST IN VIRGINIA**  
In Virginia, where our aristocrat of the kitchen-garden is at his best, he is systematically kept under the surface of the ground. Asparagus is planted in rows, and as it peeps above the earth, it is hand-cut out of sight, the long lines of rich mould rising steadily to keep pace with its growth. As a result, when the asparagus is cut for the table it is

bleached from root to tip and tender throughout. It took me a long time to learn to accept the spindling green stalks offered in Northern markets as asparagus. Sometimes German green-grocers and market-women called it "grass." This was said to be a perversion of the stately name. Indeed, country folk often spoke of it as "sparrowgrass." A half century ago, Frederick Cozzens, genial and loving humorist, made us laugh with him at the bucolic ambitions of Mr. Sparrowgrass and his spouse. We quote him to this day.

### PREJUDICE AGAINST "GRASS"

I own, frankly, to a rooted prejudice against the "grass," which time and usage have not overcome. My heart still turns fondly to the plump and pale columnettes grown in Southern market-gardens. Yet I am told that what medicinal virtues are inherent in asparagus are more potent in the green spindles than in the bleached larger stalks. I am quite ready to believe the further assertion that these virtues are eliminated from straw asparagus and that the delicate straw-color of the closely packed stalks is due to chemical agents. We all know hot-flavoured the canned imitation is by comparison with the fresh vegetable.

Like other succulent growths, asparagus depreciates quickly when drawn from the earth. If cooked within an hour or two after it is cut, the twenty minutes' boil recommended by cook-books will send it to the land of nod. Asparagus has long been my custom to cut off half an inch from the lower part of asparagus bought in the markets and to set the stalks upright in water as I do with cut flowers. It responds gratefully to the treatment, growing crisp and plump in a few hours. A damp cloth should be thrown over it and the vessel in which it stands.



Asparagus Makes a Good Luncheon Dish

**A Scallop of Asparagus (Swiss Style)**  
Leave but an inch of the stalk below the tender part of the tip. Cook tender in boiling water salted, adding a bit of butter at the end of ten minutes. Drain and dip in a well-buttered biskuit, then dredge in flour, season with pepper and salt, and serve with the asparagus. Boil with butter and put in the rest of the asparagus. Pour over the top a cupful of



Asparagus Makes a Good Luncheon Dish

milk heated to scalding, then thickened with a roux made by stirring together in a pan over the fire a great spoonful of butter with a tablespoonful of flour. Cover the roux with very fine, dry crumbs, stick bits of butter to it, pepper and salt. Parmesan cheese over all. Bake for fifteen minutes, covered, in a brick oven, then uncover and brown lightly.



Asparagus Makes a Good Luncheon Dish

spoonful of lemon juice, a dash of paprika and a tablespoonful of curry powder. Have ready heated in another saucepan a cupful of milk (adding a pinch of soda), and stir it gradually into the roux, removing it from the fire to do this. Set again on the range, stir for a few seconds and pour over the asparagus tips, which have been scalded tender in salted boiling water. Drained and arranged in a deep dish. A delightful side dish when cold lamb or cold chicken is the piece de resistance.

**Packing Eggs**  
If a little flour be mixed with the salt used in packing eggs, it will prevent the hardening of the salt about the shells. But first boil the flour.

**A Suggestion**  
I have many times received the "Marion Harland Compo" sent in by a constituent. We pronounce it "very good." But may I suggest that half the quantity of water (or none at all) be put into the bake dish with the apples, as the water draws the flavor from the apples?

**Crackerjack**  
Four over unsalted popcorn the mo-  
llest tasty gives herewith, and cracker-  
jack far superior to the ordinary variety  
will be the result:  
One cup of New Orleans molasses; four  
cups of sugar (granulated for light taffy,  
brown for dark); butter, the size of an  
egg; one cup of vinegar.  
Boil hard until it thickens, or drops brittle  
in cold water. Remove from the stove  
and stir in as much soda as will lie on a  
dime.

**Chop-a-Corn**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Apple Tapioca**  
Pare, wash and core carefully tart apples.  
Grate apples well, not too dry. Arrange in a  
deep dish. Fill the interstices with a  
half-cupful of sugar; stick a bit of butter in  
each apple; squeeze half a lemon over the  
apples, then pour in gradually a cupful of  
cold water. Cover the dish and bake until  
the apples are soft.

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

**Four Hot Cracked Corns**  
Four hot cracked corns over unsalted  
popcorn.  
J. M. (Manitowish, Mich.)

## The Housemothers' Exchange

**READ** the letter in yesterday's paper from "Helenographer," and your answer, and your ideas so entirely coincided with mine that I want to write and tell you so, and thank you for the answer you gave her, and in a way to others who hold her views. I suppose she is not to blame because she never had a chance to learn how to take care of a house, but how does she know she does not like it when she has never tried it? Of course, there are things about housework not entirely pleasant, but so there are about office work. I don't like to clean my typewriter and get my hands all stained, but I have it to do just the same. Neither is it to scrub floors and wash up a lot of kitchen dishes, but I think the enjoyable parts of housework more than compensate for these unenjoyable things.

I am just like her, I love housework, and all that pertains to it, and for a girl who has worked in an office for four years after completing a high school course I think I have a pretty good idea of what housework means. My mother was not taught housework when a girl—that is, to make a study of it—and she never liked it, and she determined that her daughters should be taught housework clear through, and I know I have been, and my little sister is making a good start.

It seems to me that no boarding-house life can make up for a home life. It may be a little more aristocratic, as she seems to think, but no boarding-house would satisfy me, and I know whereof I speak, for I, too, am going to be married before many months, and nothing but a home, even though it be only a small flat, would satisfy me, and I know from things my fiancé has said that is what he wants, too. He has never had a home, being an orphan, and he looks forward to our having a home with a great deal of pleasure. I don't see what she can be thinking of deliberately to put aside home life and be content with a boarding-house. I don't believe she would be, either, after giving it a trial.

What is more pleasant than the washing and wringing of dirty clothes and glassware, and the cooking and serving of a good meal that is just enough for two, or the arranging and cleaning of a house? Maybe I am a little too far the other way, but it seems to me that when I am through my work and am in my own home my joy will be full.

Her fiancé has the higher idea of the two in wanting a home. Even granting

that while there are just the two of them they might be contented in a boarding-house, probably some time there will be one more, and making a home for the children they would want a home. I think it is a girl's highest privilege, being queen of a home, so master her maid, if she can.

Your good letter confirms me in the belief I love to cherish—namely, that the heart of American womanhood is still true to the "real things." With the discouraged prophet of Israel, I may say sometimes, when weary with braining myself against the stone wall of prejudice, as fighting away the vapors of frivolity:

"I have been very jealous for the truth, and the women of this generation have forsaken right ideals and thrown down the family altars which their mothers served, and I even I only am left."

With the return of strength and the power to reason again comes the confident faith that there are seventy times seven thousand in the land which is our goodly heritage that have not bowed their knees to the Beal of worldliness nor kissed him with their lips. I shake my head at but one line of your protest. I do not think a boarding-house life in the least "aristocratic." Nor do I think it is so rated by people who know the best side of social life. I am sure that I have never felt myself to be so low in the social scale as during the few months spent in a pending change of residence made boarding expedient. It was at the end of this period that I met the special "John," who has a mind of his own and a fair command of nervous English declares that he "would rather live upon beefsteak and buttered potatoes in his own house than sit down, day after day, to a ten-course dinner in the finest hotel in the land."

I have never yet seen a sane man who did not hold kindred opinions.

### Women and Ideas

I insert as much of your best letter as

I can make room for, not because I agree with the writer in her contention, but that other women, and particularly mothers, may ponder upon her ideas and express their individual views. For myself, I own, without a blush, that I cried out "Fool!" at dear Peter Pan's appeal: "Don't you believe in fairies?"

Nor have I ever found that my children confounded the true and the false in everyday life and working hours for having been fed, as a dessert after lessons and real tasks, with the blessed old fairy tales. Jean Jacques Rousseau (of whose private life we will say nothing in a family paper) considered that the parent who told his child that birds and beasts talk and have dramas, etc., after the manner of humankind, did his offspring great harm.

If I am sorry that I cannot recall the author of a rhyming reply to the French theorist that I once knew by heart, it began:

"It will not ask Jean Jacques Rousseau, if he's a confectioner or so.  
Of all things odd and some things new,  
The child who reads and takes for true  
The story of a cock and bull  
Must have a most uncommon skull."

But now for our thoughtful correspondent's well-written essay:

Many children annoy their parents by trying to have wonder if reading fairy tales to the little ones and making up stories to entertain them had anything to do with this untruthfulness. Children cannot understand why they may not make up stories, too, without being called wicked and being punished.

For my part, I see no sense in telling children about the cow who "clumped over the moon," while the mother reads every with the spoon.

It would be far better to read something sensible to them; something that will help them to grow up with noble thoughts and make them kind to their fellows.

terly. Some people think fairy stories better for children than Bible histories. I do not agree with them, if one is wise in one's selection of Scripture stories.

C. E. W. (Providence, R. I.)

**A Bit of Encouragement**  
I have always thought yours a difficult task, but I have more sympathy with you now. About three months ago I wrote asking you for two recipes. I gave up looking for an answer long ago. I believed my request had found a resting place in the waste basket. Nor did I wonder at this, for really the matter was not important after all. Imagine my surprise and pleasure at seeing my letter add one of the answers to a late issue of the Exchange!

Since I have realized that you must actually keep track of all letters, and that you really do answer each in turn, I think your patience must exceed that of Job. The more I think of it, the more I write this to encourage those who wait long for replies, and to bespeak for your sympathy.

Here is the recipe I promised:

**Four Cream Chocolate Cakes.**

Melt two squares of chocolate in one-half cup of sour cream. Beat together the yolks of three eggs, one and a half cups of sugar and a half cup of flour. Add the chocolate and sour cream. Beat until light. Spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

Your patient consideration for an over-weighted editor is as soothing as it is unexpected. The veriest dullard in figures can guess at the impossibility of crowding his letters per day into a corner that would hold but twenty at most. I am so used to tart queries as to the reason that letters, demanding replies within two or three days do not appear under that number of weeks and why

they are so late, that I can only say:

"To make this last: Boil a cupful of sugar with one of water until it "threads." Beat the right consistency is gained, spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

Your patient consideration for an over-weighted editor is as soothing as it is unexpected. The veriest dullard in figures can guess at the impossibility of crowding his letters per day into a corner that would hold but twenty at most. I am so used to tart queries as to the reason that letters, demanding replies within two or three days do not appear under that number of weeks and why

they are so late, that I can only say:

"To make this last: Boil a cupful of sugar with one of water until it "threads." Beat the right consistency is gained, spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

Your patient consideration for an over-weighted editor is as soothing as it is unexpected. The veriest dullard in figures can guess at the impossibility of crowding his letters per day into a corner that would hold but twenty at most. I am so used to tart queries as to the reason that letters, demanding replies within two or three days do not appear under that number of weeks and why

they are so late, that I can only say:

"To make this last: Boil a cupful of sugar with one of water until it "threads." Beat the right consistency is gained, spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

Your patient consideration for an over-weighted editor is as soothing as it is unexpected. The veriest dullard in figures can guess at the impossibility of crowding his letters per day into a corner that would hold but twenty at most. I am so used to tart queries as to the reason that letters, demanding replies within two or three days do not appear under that number of weeks and why

they are so late, that I can only say:

"To make this last: Boil a cupful of sugar with one of water until it "threads." Beat the right consistency is gained, spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

Your patient consideration for an over-weighted editor is as soothing as it is unexpected. The veriest dullard in figures can guess at the impossibility of crowding his letters per day into a corner that would hold but twenty at most. I am so used to tart queries as to the reason that letters, demanding replies within two or three days do not appear under that number of weeks and why

they are so late, that I can only say:

"To make this last: Boil a cupful of sugar with one of water until it "threads." Beat the right consistency is gained, spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

Your patient consideration for an over-weighted editor is as soothing as it is unexpected. The veriest dullard in figures can guess at the impossibility of crowding his letters per day into a corner that would hold but twenty at most. I am so used to tart queries as to the reason that letters, demanding replies within two or three days do not appear under that number of weeks and why

they are so late, that I can only say:

"To make this last: Boil a cupful of sugar with one of water until it "threads." Beat the right consistency is gained, spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

Your patient consideration for an over-weighted editor is as soothing as it is unexpected. The veriest dullard in figures can guess at the impossibility of crowding his letters per day into a corner that would hold but twenty at most. I am so used to tart queries as to the reason that letters, demanding replies within two or three days do not appear under that number of weeks and why

they are so late, that I can only say:

"To make this last: Boil a cupful of sugar with one of water until it "threads." Beat the right consistency is gained, spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

Your patient consideration for an over-weighted editor is as soothing as it is unexpected. The veriest dullard in figures can guess at the impossibility of crowding his letters per day into a corner that would hold but twenty at most. I am so used to tart queries as to the reason that letters, demanding replies within two or three days do not appear under that number of weeks and why

they are so late, that I can only say:

"To make this last: Boil a cupful of sugar with one of water until it "threads." Beat the right consistency is gained, spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

Your patient consideration for an over-weighted editor is as soothing as it is unexpected. The veriest dullard in figures can guess at the impossibility of crowding his letters per day into a corner that would hold but twenty at most. I am so used to tart queries as to the reason that letters, demanding replies within two or three days do not appear under that number of weeks and why

they are so late, that I can only say:

"To make this last: Boil a cupful of sugar with one of water until it "threads." Beat the right consistency is gained, spread upon the cake. The cream of tartar makes the joints light and thick.

C. E. S. (River Forest, Ill.)

others never see the light, that your gentle appreciation of my difficulties, and my honest desire to mete out justice to all, is like a poultice to an inflamed surface. Not that I lay unreason and intemperance to heart. The intemperance is but skin deep, yet bright and dry and mud is unlight until it is dry enough to rub off.

**A Suggestion**  
(Continued.)

I have many times received the "Marion Harland Compo" sent in by a constituent. We pronounce it "very good." But may I suggest that half the quantity of water (or none at all) be put into the bake dish with the apples, as the water draws the flavor from the apples?

There is enough juice from the apples when they are baked, covered, to keep them from burning, and when it is retained by the apples it brings the compote to perfection.

A READER (Berwyn, Ill.)

**Recipes (Contributed)**