under the weight of the dozens of

a point that must be kept in mind is

to wash thoroughly in warm water, thus removing any dust. A good plan, also, is to add a pinch of sait, which distodges any insects that may be in the fruit. After washing, the

fruit should always be scaked over night, then cooked the next day in the

removed with a sharp knife. Equal

Propor- Minutes tion of for

water in which it has been Dried fruits should not be al-

to boil, but rather to stew

Timetable to Fireless Cooker

under the weight of the dozons of gems filled with appetizing preserves, have been gradually robbed during the winter and spring account until now, every time we go to the shelf for fruit, we are apt to wonder how we can make it hold out much longer. T may seem rather early in the sea-"fireless cook son to be talking "fireless cook-ery," but now is really the time to our summer improvements into working order. the habit of putting off the doing of things until we are confronted rather we can make it noid out nucle ionger. This problem can be lessened considerably if we will take a little time and make some additional preserves, jams, or jellies from dried fruits such as pears, peaches, appricots, prunes, oranberries, etc. In using dried fruits, and the superior of t with the fact that the time when they are needed is at hand. A system of "preparedness" is a splen-

system of "preparedness" is a splen-did thing to cultivate.

More and more we read nowadays of the uses of the fireless cooker in the farm home, and no doubt many of Our Women Folk will this year be installing either a home-made cooker or one of the many now available on the market. For the benefit of the uninitiated we publish herewith a timetable for the fireless cooker, recently issued from Corneli University. Of course we have to learn how to use the cooker to best advantage to a certain extent by experience, but a timetable such as the accompanying one should be of considerable assist-If allowed to soak for about 24 bours the skins of dried fruits can be

Food.	food to	boiling on the	in the
Cereals—	water	stova	cooker
Cornmeal	1 to 6	10	011
Cracked wheat	1 to 5	25	6 or all nigh
Cream of wheat	1 to 6	5	8 or all nigh
Farina	1 to 7	5	2 or all nigh
Hominy grits	1 to 5	16	2 or all nigh
Macaroni	1 to 4	10	8 or all nigh
Rice	1 to 4	5	2
Rolled oats	1 to 3	5	2
Vegetables-	1 10 0	9	3 or all night
Beans, dried (soaked and cooked in			
the same water)	1 to 4	5	6 or more
Beans, string	1 to 1	2	p or more
Cabbage	1 to 1	9	11/4
Carrots	1 to 1	2	2
Onions	1 to 1	- 2	9
Potatoes	1 to 1	2	9
Dried fruits-			
Apples	1 to 2	6	4 or all night
Apricots	1 to 2	2	4 or all night
Peaches	1 to 2	2	4 or all night
Prunes (soaked and cooked in the			a or een migne
same water)	1 to 2	5	4 or all night
Meats—			a or an night
Beef, boiled		15	3
Beef, pot roast		30	6
Chicken, stewed	******	30	3
Ham, boiled	*****	20	7
Mutton leg or shoulder, boiled		20	6
Mutton stew	Minn	10 /	4
treads and puddings-			
Brown bread	******	30	5
Cup custard, steamed	*****		1
Suet pudding		30	6

same soaked.

lowed

gently

No Guess Work Here Mrs. Geo. K. Robinson, L'Assomption Co., Que.

mother was a good butter maker and so was my mother-in-law, but I scored one ahead mother by getting a dairy thermometer to test my cream. My husband has a spring balance, and when butter comes I weigh the tub of butter and put in an ounce of salt to a pound of butter. I stir the cream daily while gathering enough for a churning.

We bought a De Laval No. 10 Centrifugal and are more than pleased with it. Yesterday we churned 48% lbs. cream and had 17½ lbs. butter from it.

We sell our butter in the village to the butcher and get 32 cents a pound

for it.

Our herd is about half purebred
Ayrabires and the other half are
high grades. We feed bram, olicase
meal and chop. We have taken Farm
and Dairy for 39 years and think it is
getting better all the time.

portions of apricots and prunes make good combination for butter or con a good combination for butter or con-serve, or either que may be combined with other fruits. Dried pears and peaches can also be pickled in the same way as fresh fruit, with the ex-ception that less sugar is used. A berry that we do not as a rule think of using very often as a pre-served fruit is the cranberry. Here is

a recipe for making delicious conserve out of this fruit: Wash and cut the berries into halves, and to about two pounds of berries add one pound eeded raisins, one orange sliced thin, few chopped walnuts and about two pounds of sugar. We should not forget either to make use of oranges and lemons for marmalade, which is especially nice at this time of year.

This plan of adding to the fruit supply appeals to us as a good one.

Frequent stirring of cream when ripening is conducive to uniformity in the process.

Replenishing the Fruit Shelf

Replenishing the Fruit Shelf

A BOUT this time of year our father, "where does manman (bust as decidedly empty appearance." Why!" said Johny seriously. The shelves, which last fall ground "mamma comes in the door."

Adding to Kitchen Comfort Mrs. H. M. Chapman, Glengarry Co.,

HE tendency in too many of our homes, I believe, is to expend our greatest efforts in making the front of the house as attractive as possible, while we allow the kitchen to remain "just kitchen," and do not endeavor to make it one of the most pleasant rooms in the home. Whil have fully realized this condition affairs for some time in my own home, not until this spring have I been successful in having my kitchen appear anything like the pleasant workroom have had in mind.

I have had in mind.

My kitchen, as is the case with the
majority, was painted a dull, dingy
grey, and this color certainly has a
tendency to make a room gloomy. I had come to the conclusion that had come to the conclusion that I would either have the woodwork stained and varnished, or painted white. I decided in favor of the white paint. It took three coats of paint to paint. It took three coats of paint to cover up the dark grey, but the result was well worth the effort. Some of my neighbors tell me that I will find the write paint hard to keep cleam looking. Of course I can't speak from experience yet, as the paint has not been on long enough, but I am going to try out a scheme for cleaning this paint which I read about not long ago. paint which I read about not be able to be and parts of sweet oil, turpentine and vinegar are mixed. The mixture is shaken well before using and rubis shaken well before using and rubis. is snakeh well before using and rub-bed until perfectly dry with a soft cloth. If it is necessary to use soap and water, this polish may be used

cloud. It it is accesses to use sony and water, this polish may be used immediately afterwards. The walls of my kitchen needed repapering, so I got some of this wasnable paper, with a small tile design in bite. People tell me that this style of paper washes off very nicely, and it harmonizes splendidly with the white paint. As I stready had good linoleum on the floor I did not make any change there, simply giving the Hnoleum a coat of varnish to brighten It up. Another decided improvement in my working equipment was to have my work table set up on blocks, just my work without stooping over the my work without stooping over the my work without stooping over the supplement was till till the change would accrued the sent this little change would accrued the sent this little change would accrued.

benefit this little change would accrue until I tried it out. I feel sure that I will appreciate this convenience even more on the hot days of sum-mer, for work is always more trying in hot weather. I have made another provision for hot weather this year too, however, so that I am not dread ing the sweltering days as much as usual. Last week hubby and I went to town and invested in a four-burner coal-oil stove and an oven to use with it. This is a convenience that I have been looking forward to purchasing for several summers.

While my kitchen is not by any means fully equipped yet, I think we have made quite a transformation for one year. I hope, however, to make additions next year, and, if possible, one will be a water system.

SOME MOUTHFUL

HEN old Peter arrived at the what's this animal's destination?"

'Sah?'

"Sah?"
"Where's this goat soing?"
Uncle Peter shuffled up and presently found the frayed end of the tag still attached to the rope about the animat's neck. In aisrm he wrenched animat's neck. In aisrm he wrenched animat's neck. In aisrm for which we have been sounded by the shuffled of the shuffled of

Rust cans are a menace to good milk. They have no place in the dairy.





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