About the Household

Serving Rhubarb.

Baked Rhubarb.—Wash and wipe dry the rhubarb. Cut into inch lengths without peeling. Arrange a layer of the rhubarb in the bottom of a buttered earthen baking dish, covering with sugar, repeat this process until a sufficient quantity has been used. Cover lightly; do not add water. Bake for one hour and serve cold.

Rhubarb Puffs.—Cream together one cup of sugar and two tablespoons of butter, add two well beaten eggs, one-fourth of a cup of milk, one teaspoon of baking powder and flour enough to make a stiff batter; then stir in one cup of finely chopped rhubarb; half fill well buttered molds with the mixture and steam for half an hour. Serve with any preferred pudding sauce.

Rhubarb Dumplings.—Wash and cut the rhubarb into inch pieces and stew with a little more than half its weight in sugar, adding a very little water. Make a batter by using a scant cup of sweet mik, a pint of flour into which has been sifted two teaspoons of baking powder, and a little salt. Drop this batter by spoonfuls into the boiling rhubarb, and cook for ten minutes. The result is a delicious pudding, which should be served hot, with or without cream.

Rhubarb Snowballs.—Boil half a cup of rice until soft; wring small pudding cloths out of hot water, and spread the cooked rice about half an inch thick over the centre of the cloths. Spread about half a cup of chopped rhubarb on each, sweeten well, tie up the cloths closely, and steam for 20 minutes. Then turn out of the cloths carefully and serve with rich cream.

Rhubarb Fritters. — Peel young rhubarb and cut into three-inch lengths. Make a batter of two well beaten eggs, one pint of milk, a little salt, and six large tablespoons of flour, beating until smooth. Dip each piece of rhubarb in the batter and fry to a golden brown. Serve very hot, piled high on a napkin lined plate, and well powdered with sugar.

Rhubarb Custard.—Make a custard by using the yolks of two eggs, a pint of sweet milk, and two tablespoons of sugar. Line a deep pudding dish with pastry, and cover the bottom with a layer of chopped rhubarb which has been rolled in sugar. Pour this over the custard and bake. Make a meringue of the whites of the eggs, spread over the baked custard, and set in the oven to brown.

Rhubarb Souffle.—Put the rhubarb, cut fine, into a double boiler with plenty of sugar to sweeten, and steam until tender; then press through a sieve. To three cups of this sauce add the well-beaten yolks of three eggs, then fold in the stiffly beaten whites of the eggs, and bake in a well buttered dish until it begins to crack open on top. Serve hot.

Rhubarb Pie.—One cup of finely chopped rhubarb, one-half cup of sugar, one heaping teaspoon of flour, the yolk of one egg, a small lump of butter, and a drop or two of lemon juice. Bake with one crust, and cover with a meringue made of the white of an egg, beaten stiffly, and to which has been added one large tablespoon of granulated sugar. Brown in a warm oven, and serve hot.

Useful Hints.

After the dust is wiped off a mirror a little camphor on a cloth will brighten it.

It is better to clean meat by wiping it with a wet cloth than to let water run over it.

To place ferns upon the window sill means their death, as the plants cannot stand a cold draught.

Every housekeeper should possess a wooden spoon for stirring all fruits or soups containing any acid.

To sharpen scissors take a bottle and cut with the scissors as if you had to cut the neck off the bottle. This is effective.

To clean a mincer after using grind stale crusts of bread through it. The bread collects all the fat, grease and skin from the small teeth.

To keep out moths whole cloves sprinkled among furs and woollens will be found as effective as the ill-smelling moth preparations.

The castors on large and heavy pieces of furniture should have a drop or two of oil applied to them once or twice a year to keep them running smoothly.

When making milk puddings use half milk and half water for mixing them. This is more economical, and the pudding will taste almost as well as if made with all milk.

It is said that stains on blankets and other woolen goods can be removed by using a mixture of equal parts of glycerine and yolk of an egg. Spread it on the stain, leave it for half an hour, and then wash.

Often a good table cover gets torn at the corners through having been carefully pegged out on a windy day. This spoils the appearance, even if the rent can be darned. If the tear is a very bad one the only thing to do is to round off each of the four corners to match, hemming them very neatly.

To remove shabby leather chairs take one pint of linseed oil, boil it, and let it stand till nearly cold. Then stir into it half a pint of vinegar. When the two are perfectly amalgamated bottle, and it is ready for use. Shake the bottle well before using the mixture. Pour a little on a soft cloth, rub it well into the leather, turning the flannel as it gets dirty, then rub with a soft duster till the polish is restored. This polish softens the leather and prevents it from cracking.

Paint Brush Help.—When whitewashing or painting a ceiling, the liquid is apt to run down your hand or arm and is very annoying. To eliminate this trouble, use a large paint brush and a large rubber ball. Cut the ball in half, make a hole in the centre of one-half and push the handle through with the cup side toward the brush. If care is taken not to splash this will catch the liquid, which can be emptied from time to time into the can.

Double Boiler Substitute.—To cook oatmeal and other breakfast foods without a double boiler, take a two-quart lard or other tin pail which has a tight fitting cover. Into this put the breakfast food mixed up with boiling water. Then cover the pail and place it in a common iron kettle, in which there is about two quarts of boiling water. Cover the kettle and let it boil 15 minutes. Less time is required than a regular double boiler, for the iron kettle sets in the stove. If the kette is needed for potatoes the pail of oatmeal may be placed in first and the potatoes put around it.

About the Early Day Newspapers.

At a very early period daily news letters were circulated concerning public and official acts in Rome, Venice and China. The first printed newspaper was the Gazette, published in Nuremberg in 1457. Other countries followed Germany in issuing printed newspapers in the following order: England, in 1622; France, 1631; Sweden, 1644; Holland, 1656; Russia, 1703; Turkey, 1827.

The progress of journalism has been most rapid in America. The first American newspaper, consisting of three pages of two columns each and a blank page, was published in Boston on Sept. 25, 1690, under the caption of "Publick Occurrences, Both Foreign and Domestic," but it was immediately suppressed. In 1704 the Boston News Letter appeared, printed on one sheet of foolscap paper. It flourished for seventy-two years.

The following data will show the advancement in the United States: First printing office in 1639; first newspaper in 1690; first political paper in 1733; first daily paper in 1784.

Garibaldian Patriotism Has Carried the Day.

The old gentleman is General Riciotti Garibaldi, the only surviving son of the great Italian liberator, who has been organizing the Italian legion in France. Next to him is his wife. Beside her is Sante Garibaldi, who has been fighting for France in the Argonne; and on the right is Joseph Garibaldi, colonel of the Italian legion which has been fighting in the Argonne.

Taking Off the Cream

Canada uses up a lot of cream. Once upon a time cream was used chiefly in the manufacture of butter, although some of it went to add richness and smoothness to the refreshing mug of coffee, or to blend with the delectable flavor of the invigorating cup of tea, to the second or fourth renewal.

J. A. Ruddick, Commissioner of Dairying and Cold Storage at Ottawa, states that the consumption of milk and its products per capita is about 816.6 lbs. per annum. But these figures are far from being stable. They may and probably were true at the time, which was only a short while ago. But this ratio is increasing. Canada's consumption of milk is increasing at the rate of about three million dollars per year.

A great deal of the increase of consumption is in the form of cream. There is more butter eaten to-day than was once the case, and more butter per capita is eaten than the average individual ate a few years back. One reason for this is that butter is now made better, handled better, shipped better and placed upon the table a more toothsome article of food than was once common. There is no greater incentive than this. Even advertising, while it may create a demand, needs this assistance to be able to create a demand for more.

Wide adoption of new styles of breakfast foods has done a lot to stimulate the demands for cream, for wherever they go, cream is apt to go with or after them. City grocers and milk dealers understand this well, and they push the sale of breakfast foods accordingly. Demands for cream are active, and permanent. Now that the public is learning to use it, they will unwillingly learn all over again to do without it. Farmers everywhere are recognizing the stability that they feel there is in the demand for first-class dairy products by making deliberate preparations and laying plans to extend their operations in the dairy line.

Cream that is fresh, and that is uniform, is the kind of cream that is wanted. To ensure the production of this kind of cream there are several rules that should be carefully observed. Cleanliness is one of these, and this begins with the cow. Many cities to-day are providing for the inspection of all cows whose milk is sent to them for sale, and some of them are undertaking to do the same in the case of cows whose cream is shipped.

Care of the Cream.

To ship cream to the city by the route of the old deep setting can is scarcely practical. The cream separator, which accomplishes separation as soon as the milk is taken from the cow, is the best, and, in fact, the only way. By this means milk is cleaned once over again, and the cream will be, if then cooled down to a proper temperature, in a condition to keep well and safely for a long time.

By the cream separator, too, cream may be shipped that is of a uniform thickness and richness. This is the basis upon which cream is paid for, and to produce a cream that will be up to a regular standard is the only sure way to get your full pay.

Commercially, the cream that is the thickest at which it can be completely and exhaustively separated from the milk will pay the best. It costs less to haul a dollar's worth of it to the station, and less to pay the freight upon it to the city. Besides this, there is so much the more of the skim milk left at home. For this there is a great deal depending upon the care of the man behind the cream separator.

Care of the Separator.

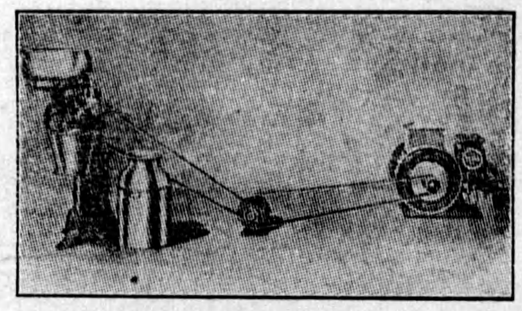
Cream separators are sold, at least many of them, guaranteed to run in almost any position that approaches the perpendicular or the upright. But as a matter of plain, common sense, the cream separator should be placed upon a solid foundation, one that is perfectly level, and likely to remain so permanently. With the machine in this position there is likely to be less wear, and a more completely accurate adjustment is possible.

If properly cared for, there is really very little that is likely to get out of order for a long time in the cream separator. Every part is usually well made. The adjustments are accurate, and the machinery is well protected. Most of the bearings are floating in oil, and if only plenty of oil is supplied, and care is taken to see that only the best of suitable oil is used, there will be no trouble on that score.

Turning the Machine.

Upon every cream separator there are some directions as to the turning. Some demand so many revolutions of the handle per minute, while others require more, or less. In every case the number indicated will get the best results, provided the proper temperature is observed in the milk that is being skimmed. Without taking care of this, however, results are apt to be uncertain, and it will be impossible to get the machine down to uniform work.

When starting the machine, it is always a good plan to have some water handy, and when the proper speed has been attained pour it into the machine before commencing to turn in the milk. After all of the milk has been finally run through, another dose of hot water will do some good, helping to get the last of the cream out.



Labor saving machinery is being used more and more on the farm.

Paraffin-wax models are made of every new British battleship laid down, and these models are tested in a tank specially erected for the purpose.

Battle cruisers are Dreadnoughts in which a part of the armament has been dispensed with for the sake of high speed.

"Have not" is poor indeed, and meanly clad;
But poorer still is plaintive "If I had"!

FROM BONNIE SCOTLAND

NOTES OF INTEREST FROM HER BANKS AND BRAES.

What Is Going On in the Highlands and Lowlands of Auld Scotia.

Dumbarton's roll of honor now includes over 1,000 names.

The Wishaw bakers have raised the price of bread half a cent on the two-pound loaf.

There are now upwards of 50 Belgian refugees given accommodation in the Dunblane district.

A destructive fire occurred in the cabinet and chair factory of Thomas Dunlop, Bunswynd, Bath.

A Dundee flag day in aid of the Soldier's and Sailors' Families Association has realized the sum of $2,805.

Considerable damage has been done in the upper Spey Valley by flooding, where the river is controlled by high artificial banks.

Major J. J. Bell fell dead on Ayr race course at a parade of the Ayrshire Yeomanry, of which he was second in command.

While three men were working on the Forth Bridge, one named Cairns slipped and was fatally injured. The other two were seriously injured and taken aboard the Red Cross vessel.

Edinburgh Town Council is sending a letter of thanks to Lord Rosebery for his gift of two figures of the old town guard for the Corporation Museum.

News has reached the headquarters of the Scottish Women's Hospital, Edinburgh, from Serbia, of the death of Nurse Louisa Jaldan of Glasgow, from fever.

The Duke of Buccleuch has placed a part of Drumlanrig Castle, his seat near Thornhill, in Dumfriesshire, at the disposal of the War Office as a hospital for wounded soldiers.

Wilsons and Clyde Coal Company have commenced operations for the opening of a new colliery at Law. The seams will produce an excellent quality of house coal.

The military authorities have been in communication with the provost of Nairn to ascertain the amount of accommodation available in the town for the billeting of troops.

The bridge across the railway at the Underedge, Dunbar, has now been completed. Workmen have been putting up fences on the north side of the railway.

One of the most serious fires in Dundee for years recently broke out in one of the Harbor Trustees warehouses, on the eastern wharf and damage amounting to $150,000 was caused.

An appeal to the women of the highlands and the west of Scotland to use their influence in obtaining recruits for the army is made by Mr. Douglas Campbell of Argyll writing from the front.

The enrolments at Glasgow University have been seriously depleted by students who have given their services to the army and navy. The decrease in the number of students attending is placed at 618.

The special committee of Glasgow Corporation on the wages of employes have agreed to recommend that a war bonus be paid to 12,969 employes, the cost of which will be at the rate of $334,580 per annum.

She is a wise girl who smiles at a compliment—then proceeds to forget it.

Concrete Work is Easy

For the best part of a score of years the best of the fertilizer made on our farm was allowed to seep away through the cracks in the plank floor of the stable and was lost so far as crop production was concerned, writes a correspondent The loss of fertilizer itself was no mean item. The floors had to be replaced every few years. We had thought of cement, but it was not convenient to bring masons from town, and it never occurred to us that without experience we could lay cement floors ourselves. The time came when our plank floors had to be replaced again. Lumber was considerably higher than it had been on previous occasions. With many doubts and fears we decided to try our hand at concrete work.

The cement floor that we laid has now been down seven years. It has given perfect satisfaction and is as good to-day as the day it was laid. Anyone who can lay plank can also do concrete work. First we graded the floor, digging out the gutters and elevating the passageway between the cattle as we had planned. Over the cement bottom we spread two inches of sharp gravel and tamped it down thoroughly. Over this again we spread three and one-half inches of concrete mixed in the proportion of one part cement to eight parts of gravel. The method that we followed was to lay a piece of studding on edge three inches from the wall. The studding was four inches wide. We then filled in the three and one-half inches of concrete, and immediately finished off the top with a half-inch of sand and cement mixed in the proportion of one to four. When the first three-foot stretch was done we moved the scantling out, and so continued across the stable. The gutters were easily handled. The cement was laid in the bottom first, and then the sides built in against temporary moulds. Our conclusion is that no one need hesitate over concrete work because of lack of experience.

ROYAL YEAST CAKES

The best yeast in the world.
Makes perfect bread.
MADE IN CANADA

E.W.GILLETT COMPANY LIMITED
TORONTO, ONT.
WINNIPEG MONTREAL

Pure Ice Cream for the Children

Include plenty of City Dairy Ice Cream in the children's diet. In the summer time there is nothing that can take its place—it's cooling—it's a food and the child craves its sweetness.. Give them all the Ice Cream they can eat but be sure it's made by City Dairy because "If it's City Dairy, it's Pure, that's Sure".

For Sale by discriminating shopkeepers everywhere.

City Dairy

Look for the Sign.

TORONTO.

We want an agent in every town.