GOODIES FROM THE FARM

BY ANNA COYLE.

Christmas thoughts for the town friend take expression in numerous tempting morsels from the farm in gala holiday wrappings. There is a charming personality about these gifts.

Take the jar of sparkling jelly for the invalid, packed in a tiny basket tied with gay Christmas ribbons. It carries with it the very spirit of the season. A plum pudding or fruit cake in an enameled and decorated flat coffee can, gives no hint of the origin of its container and will bring joy to the heart of the college girl who could not return home for the holidays, or the married daughter in her own house. For the old neighbor who has moved to town, what could be more appropriate than a basket of eggs or bright red apples? A generous ribbon bow and Christmas card attached to the handle, add the holiday touch.

Boxes or baskets of fancy cookies, a basket of candy, home-made grape juice, a jar of pickles or candied fruits with the jar top enameled and decorated; all these will find a warm welcome at the hearth of the city dweller who might otherwise not have the abundance of the good things that link the present memories of old-time Christmases.

The following recipes for Christmas "goodies" and directions for their outer Christmas dress, may be new to some of our readers.

CANDIED ORANGE PEEL.

Five oz. orange peel cut in 1-3 inch strips, 1 c. sugar for syrup, 2-3 c. water, ¼ tsp. salt, sugar for rolling strips.

Cut thick, soft orange peel from bright colored, heavy smooth-skinned oranges into 1-3 inch strips. Add to these strips, one quart of cold water and boil for thirty minutes. Repeat this process until the strips have been parboiled three times, discarding the water after each boiling.

Dissolve the sugar in two-thirds of a cup of water and add the orange peel. Cook rapidly for about twenty minutes, then place an asbestos mat under the pan or remove to the back of the stove and boil gently until the syrup is all absorbed by the peel. Care must be taken at this point that the syrup does not scorch. The strips should be turned frequently. Use a fork in turning strips and removing them from the pan.

Place the peel on waxed paper until cool, then, using the flat side of a knife, roll the strips in granulated sugar. Let the strips dry out for an hour or two, then wrap in waxed paper and keep in closely covered container until ready to pack in the holiday jars. This confection should keep for two or three weeks and may be made well in advance of the Christmas rush.

Grapefruit peel and lemon peel may be prepared according to these directions.

If twice the quantity of peel is desired, double the quantity of all ingredients. For the larger amount, longer cooking is required in order that all the syrup may be absorbed.

ENAMELED-TOP JARS.

Any attractive tall glass jar with screwed on metal top is suitable for decorating as a gift jar to be filled with confections. The metal lid should be given two coats of black automobile enamel. On the centre of the top is pasted a small, bright colored picture cut from a Christmas card or magazine. Figures cut from kindergarten paper of red, purple, dull blue or other suitable combinations, are most effective. These figures may take the form of gaily colored conventionalized parrots, fruits or flowers. If preferred, the top may be enameled and the other decorations placed on the sides of the jar.

For the Christmas remembrance, candied fruit peel is packed in this jar. A wrapping of white tissue paper, a bright piece of ribbon and a sprig of Christmas greens complete the wrapping.

DROP CAKES FOR HOLIDAY BASKETS.

One cup sugar (brown or white), ½ c. butter, 2 eggs, ½ c. sour cream, ½ c. corn syrup, 1 tsp. each cinnamon and ground cloves, 1 tsp. soda, 1 c. raisins, 1 c. dates or figs chopped, ½ c. black walnuts, 2½ c. flour, ½ tsp. baking powder.

Cream the sugar and butter, add eggs, then cream and syrup. Next add the spices and soda dissolved in two tablespoons of hot water. Mix fruit with one-half cup of flour to keep from settling. Add remaining flour to the batter until stiff enough to drop, then stir in fruit and nuts and drop on greased pan. This makes about three dozen cookies.

To Pack: Wrap each cooky in a square of oiled paper and fill a low sandwich basket. Place a spray of pine needles or holly across the top and tie a crisp bow of red tarletan on the handle. A large piece of white tissue paper caught together with a sprig of green, covers basket, cookies and all. This wrapping is suitable if the gift is to be delivered by hand. For the cookies which must be sent by parcel post, a white box is better. Each cookie is wrapped in oiled paper and a sprig of holly or pine needles is placed across the top of the box before the lid is put on. Wrap the box with white tissue paper, tie with red ribbon and slip in a pretty Christmas card.

FANCY HOLIDAY COOKIES.

Stir up a batch of cookies according to a favorite recipe and proceed to stir up and roll out in the usual way. The cutting and decorating gives the suggestion of Christmas. Cut in the form of bells, sleighs and Christmas trees. Decorate some with raisins, others with candied cherries cut in strips, nuts or strips of candied orange peel. Bake to a golden brown and pack in boxes according to the above directions.

These in a box will be highly appreciated by the stay-at-home lady who delights in serving a cup of tea and dainty bite to her holiday callers.

YULETIDE FUDGE.

Two c. white sugar, 1 c. milk, 2 squares chocolate, 1 c. black walnuts.

Put the sugar in a saucepan and pour the milk over it, stirring it well before placing over the fire. Cook gently until the syrup, when tried in cold water, will form a soft ball. Add the chocolate which has been previously grated and stir until it has melted. Remove from the stove and place the pan in a larger pan of cold water to cool. Do not begin to beat this fudge until it is so cool that the spoon when drawn through the centre will leave a track. Beat vigorously until quite thick, stir in the chopped nuts and pour on greased pan or platter. The nuts should not be broken too fine. Really delicious pieces of fudge may be one inch thick and a little rough on top. Cut in squares of one inch.

ENAMELED CANDY BOXES.

The enameled tin candy box has not only the advantage of being most attractive but also keeps the candy fresh much longer.

A shallow, round coffee can or any tin container with a close-fitting lid may be given two coats of enamel and decorated as suggested for the enameled-top jar. The large glass tobacco jars with screwed on tops make ideal candy containers.

Lydia Porter, 14 years old, of Springfield, Minn., who received, when her grand yearling Hereford was sold at auction, $120 a pound, or $1,270.80 for the animal. She raised the animal herself and was awarded the prize.

Improved Methods of Growing Alfalfa.

In Ontario alfalfa gives a consistently higher yield than is obtained from the common hay mixture. The average yield of alfalfa throughout the province during the last four years has been 2.75 tons per acre, while mixed clover and timothy has yielded only 1.58 tons per acre during the same period. The Experimental Farm at Ottawa has grown alfalfa successfully for many years, finding it to outyield any other hay crop and to produce a very superior quality of hay.

Owing to the fact that farmers sometimes find it difficult to grow alfalfa, the account of the methods followed by the Experimental Farm in producing this crop, given in the latest report of E. S. Hopkins, Dominion Field Husbandman, will be found of peculiar interest. Mr. Hopkins emphasizes the importance of selecting the right field for growing alfalfa on farms where the crop has not been grown before. A well-drained soil is the first requisite, because alfalfa will not grow satisfactorily where water lies on the surface of the ground or stands within a couple of feet of the surface. A field having a slight slope will provide ample drainage and will grow large crops of alfalfa even upon heavy soil.

The field selected should not contain acid or sour soil. If it is only slightly acid it may be corrected by the application of lime, but no attempt should be made to grow alfalfa on a very acid soil. A fertile soil is very necessary in getting a start with alfalfa. After the alfalfa is established, however, it requires less additions of manure or fertilizers than almost any other farm crop. Weedy land should be carefully avoided.

The seeding of hardy alfalfa seed is a necessary requisite to success, and Canadian grown seed is preferable to any other. The importance of inoculating the seed must not be overlooked, as it is frequently the means of preventing partial or even total failure.

The methods of inoculation and of seeding with or without a nurse crop are detailed in the report, which may be obtained free from the Publications Branch, Department of Agriculture, Ottawa.

Two things make the cup of misery full—
The unloaded gun and the gentle bull.
The bull that's ugly is handled with care,
'Tis the gentle bull we should all beware.

Goose oil instead of lard is used by the Hebrews, and we don't blame them one bit. The housewife the other day fried some white potatoes in goose grease, and a finer flavor the writer never experienced.

Have You Tried This?

My dust mop cost me nothing. It is a bag of thick, soft material that fits over my broom. I run a cord through a casing at the top of the bag, which draws it tight and holds it in place.—Z. M.

I never throw away soiled gasoline left from cleaning garments. Instead I dissolve a teaspoonful of washing soda in a pint of water and add this to the gasoline, thoroughly shaking the mixture. When this has settled, the gasoline may be poured off. It will be thoroughly clean, as the dirt is left in the water.—A. M. A.

When rubber hot-water bags get leaky I cut them into suitable shapes to go under vases or under the tablecloth for hot dishes. These pieces of rubber also serve as stoppers for the bathtub and kitchen sink. We always keep one old water bag in the car to use in carrying water for the radiator. It is handier than a bucket and takes up less room.—Mrs. F. J. L.

For a kitchen wastebasket I like nothing better than a fruit basket dyed or stained to blend with my color scheme. First I cut a lining pattern from paper. From this pattern I cut a lining of oilcloth and paste it in place. A strip of scalloped oilcloth around the top of the basket makes a neat finish. The basket is easy to keep clean, as it can be wiped out with a damp cloth. A handled basket can be lined and decorated in the same way. One of these holds my sewing. Decorated baskets make nice gifts when filled with choice fruit or vegetables.—A. M. A.

Gifts That Last.

I ask my pipe-smoking friends and relatives to save me their large round and square tobacco cans. The most desirable ones have the lids hinged on and are topped by a nickeled knob. These I give two coats of colored enamel paint, allowing each to dry thoroughly, and after the last coat a design is put on with enamel paint. One of the most attractive designs I ever made was a soft greenish blue for the can, and the motifs were small, gallant sailing vessels with their white sails full-spread and their black hulls cutting through silver waves.

When all the cans were completed they were packed with bulb fibre and an assortment of bulbs. A tiny greeting verse was slipped in the lid, directing the planting of the bulbs in the fibre, and the removal of the nickel knob that the can might be used as a knitting-yarn holder.—E. R.

True to Type.

A dramatic critic, on being presented to a glorious new diva, could only murmur, "Words fail me."

"I was expecting at least a column," responded the practical woman.

USEFUL PRESENTS THAT DO NOT COST TOO MUCH

BY EDITH M. BURTIS.

A yard of material, such as a checked gingham or a plain-colored cotton, linen or cretonne, presents many gift possibilities to the ingenious woman.

One yard of cretonne or chintz thirty-five inches wide will make an apron without any other guide than these simple directions:

First cut a twenty-eight-inch square from the yard of material. From the remaining material cut a strap for the neck one inch wide and thirty inches long. The pocket should be six inches wide and twelve inches long, and the remaining piece of material should be utilized for the strings, cutting these two and a half inches in width.

Finish all edges of the apron with a narrow hem. Attach the neck strap, lay in a dart-shaped plait at the waistline. Stitch on the pocket so as to hold these plaits in position. Sew on the strings and the apron is completed. A narrower width of material can be utilized, since the result will be merely an apron of smaller size.

ATTRACTIVE CASES.

Many uses will be found for the rest of handy cases, and one yard of thirty-one-inch cretonne will make these three sizes. It is not unlikely, though, that the scrap bag will prove full of resources for similar cases of varying sizes.

To make the bags, one piece cut from the material mentioned previously was twenty-one and a quarter inches square, and two pieces were fifteen inches square. Six yards of prepared binding finished all edges of the three squares. Then each of these was folded envelope shape and joined with an overcasting stitch, leaving a free lap for the closing that is fastened securely in place with a ball button and a loop of the binding.

For the tag case, two each of the three pieces were cut from pasteboard, the foundation size being four inches at the top, two and three-quarters inches at the bottom, and five and three-eighths inches high. It is probably easiest to get the other sections well shaped by cutting these to the same measurements, then shaping them as shown to form the pockets.

Cover one each of the three sizes of pasteboard with figured cretonne or silk, and one each with plain material. Join corresponding sections by overcasting. Place one section over the other, the smaller on top, and securely join these. It is best to use a heavy colored cotton or silk floss for the joining, employing a feather stitch, since this is effective in appearance as well as sufficiently firm. Make the cord hanger with tassel ends by braiding strands of the floss together, and attach this to each side at the top. The tags in two sizes suggest the purpose of the bag, although these are not really necessary to make this little receptacle a welcomed gift.

Your Tell-Tale Toes.

When you go to bed, take a good look at your big toe. It can tell many important things about yourself, including your age, probable duration of life, and character, says Dr. Interland, who has been investigating the science of "toe-ology."

"This new science," he says, "is far sounder and reliable than palmistry, phrenology, or psycho-analysis. For instance, the lines that run parallel with the lighter-colored half-moon area at the base of the nail can be taken as an almost certain guide to age. For a person of from one to ten years of age, each line accounts for a year. From ten to twenty the year lines begin to fade, but alternate lines remain distinct; therefore these distinct lines are rated a two years each. From twenty to thirty the lines represent three years each.

About this time the lines begin to arrange themselves in groups of five, with the fifth line distinct. Thus, from thirty to fifty years, the distinct lines count for five years each. From the fiftieth year the distinct lines are worth ten years each.

A large big toe is a sure indication of a hasty and violent temperament.

How I Use Old Batteries.

This spring I collected a number of wet-cell battery containers, made of crockery, to use for food containers in my kitchen cabinet. There is a small round hole in the centre of each cover and a slit about one inch long on the edge. Through the round hole I screwed a wooden knob, then put putty in the slit, making a sanitary container with an easily removed lid.

Since the color scheme in my kitchen is blue and white I used blue enamel on the knobs and with blue paint added the name of the foodstuff to be kept in each jar, such as rice, tapioca, beans, etc. These uniform, attractive jars make a much neater appearance on my cabinet shelves than do the paper bags in which foodstuffs are purchased.—Mrs. D. C.

Persia's Shah Values Learning.

Though himself uneducated in the ordinary sense of the word, Riza Khan, the new Shah of Persia, is doing all in his power to improve the educational system of his country.

A FROCK EXPRESSING SMART SIMPLICITY IN EVERY DETAIL.

Trimly fashioned of moire or fine woolen material, this frock follows the straight lines that the season stamps with indubitable smartness, at the same time hinting at a modish two-piece effect by means of the front of the skirt, having two groups of plaits, being joined to the bodice. The long tight-fitting sleeves are finished with flared cuffs of contrasting material and the same note of contrast is used in the graceful jabot and shaped collar. No. 1488 is for ladies and is in sizes 34, 36, 38, 40 and 42 inches bust. Size 38 requires 3¼ yards 39-inch material, or 2½ yards 54-inch, and ⅝ yard 39-inch contrasting for collar, cuffs and jabot. 20 cents.

The garments illustrated in our new Fashion Book are advance styles for the home dressmaker, and the woman or girl who desires to wear garments dependable for taste, simplicity and economy will find her desires fulfilled in our patterns. Price of the book 10 cents the copy.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

Fame and fortune have come to more than one small breeder because he started official testing with what equipment and means he had, instead of waiting until he had everything just right. It isn't necessary to break any records to make official testing a very profitable venture. Good ordinary records make additional values that pay big dividends on the money and labor involved.

There are hills of salt 400 feet high in Spain.

Health of Our Live Stock.

Eternal vigilance is required, and happily given, to keep our live stock in a healthy condition. This is particularly shown by the just published report of the Dominion Veterinary Director General (Dr. Geo. Hilton), for the year ending March 31, 1926. While, as is unavoidable, during the year occasional outbreaks of disease occurred, on the whole, it is gratifying to note, the situation was very satisfactory. This is indicated by the fact that less compensation had to be paid for the slaughter of animals in combatting trouble than in any of the last five years. Especially was this the case as regards glanders, which fell from $15,722 in 1924-25 to $3,255. Bovine tuberculosis eradication is also progressing. The demand for tubercle free cattle, and for milk and other dairy products from healthy cattle is rapidly increasing; so much so that it is becoming difficult to satisfy the demand. Of dourine there has been none for the last six years, while the compensatory amount required in 1913-14 was $48,743. Hog cholera shows a slight increase compared with recent years, but at that was only a little over $10,000 as against the huge amount of close upon $197,000 in 1914-15, and an average of over $20,000 for the last twenty years. The report, which can be had free on application to the Publications Branch, Ottawa, is one that in a general sense can be studied with pride as showing the splendid work that is being done by the Health of Animals Branch and the results therefrom.

Keep one ram for every forty ewes. Feed the ram a pound of grain a day in mating season.

Health of Foxes.

Great progress is being made in fox farming, which is now seemingly permanently established in every province of Canada. The health of the animals is a main problem that has to be dealt with. In its solution much excellent work has been done by the Fox Research Station that, within the domain of the Health of Animals Branch at Ottawa, has been established for seven years at Charlottetown, P.E.I. In his report for the year ending March 31, 1926, the Dominion Veterinary Director General records the progress that has been made by the Pathologist in charge, J. A. Allen, V.S., in preventing and in remedying the diseases to which foxes kept in captivity are subject. Dr. Allen feels justified in saying that the fox farmer of to-day need not be less informed in respect to hygiene, sanitation and disease control than the breeders of any other class of live stock. Practicing veterinarians are realizing the needs of this comparatively new industry and are specializing in fox diseases and hygiene. For information on the subject Dr. Allen suggests a study of "Fox Farming in Canada," a third edition of which is in press and will be available free of cost on application to the Publications Branch, Ottawa.

To wander is one of the instincts of the wild turkey, from which the domesticated variety descended. This trait has never been bred out of the tame fowl. But if fed at appointed times, at regular places around the barn or other buildings, the turks will not get away so far that they can not return in time for their meals.

THE CANADIAN HOMEMAKER
A series of weekly articles covering
PLANNING . BUILDING . FINANCING
DECORATING . FURNISHING . GARDENING
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FIRST THINGS FIRST WHEN PLANNING

These are the first things to be concerned with, inasmuch as it is inside of the house that you will spend most of your future hours. The exterior shape and attractiveness of the home will develop of itself into a pleasing and harmonious design, if you deal competently with the interior room arrangement. The outworn idea of making a home a show place from the outside, with useless gables and ornamentation of all kinds, has been exploded by the more modern trend toward interior convenience. Exterior frills serve no real purpose. They add to building costs, are constantly in need of repair, and serve to collect undue quantities of dirt and refuse.

Modern housekeeping methods have placed a very strong emphasis on the interior arrangement of the home, and has tended toward greater compactness, so that steps may be saved and the housework conducted with a minimum of wasted labor. This tendency, coupled with improved ideas as to ventilation, and more regard for the amount of sunshine which can be counted on from the rising and setting sun, which involves the planning of windows in relation to the direction the house faces; all these things have affected the planning of every room in the modern, efficient, convenient home.

Kitchens are smaller but better furnished with built-in and other devices for saving steps and labor. Bedrooms are smaller than they were, but better ventilated, and usually with more closet space than was the rule even in the old-fashioned rambling houses. Dining rooms, too, are being reduced in size or eliminated altogether; their place either being taken by breakfast rooms, which are usually sufficient for small families or for homes where there is little entertaining; or else dining facilities are included in the plan of the living room. The latter is the pivotal point of the entire modern dwelling. Gone are the days when the parlor or drawing-room was practically closed to the household except on Sundays or when company came in. Living rooms are being expanded to take care of the tendency of the modern family to live in the front of the house, instead of cooping themselves up in the smaller and darker rooms at the back.