



The Housewife's Corner



Dainty Dishes.

Corn Oysters.—Score down centre of each row of grains on cob and press out pulp with dull knife. To pulp of dozen ears add level teaspoon salt, one saltspoon pepper and three well-beaten eggs. Drop in tablespoonfuls on hot greased griddle, in oyster shape. Brown on one side, then on other, and serve immediately on hot dish. Tomato sauce goes well with corn oysters.

Peach Petty.—Skin, stone and slice ripe peaches. Pick stale bread into tiny shreds, then pack alternate layers of bread and peaches in pudding dish, sprinkling sugar over fruit and dotting bread crumbs sparingly with butter. Bottom layer should be peaches, top layer bread. Over top pour a little melted butter and sprinkle with sugar. Bake until fruit is tender and top nicely browned.

Stuffed Sweet Peppers.—Remove seeds from six sweet peppers and cook peppers in boiling water until tender. Make forcemeat of one cup tomato pulp from which juice has been drained; one-half cup bread crumbs, one teaspoon minced onion, a few of the pepper seeds, all well mixed together and thoroughly seasoned with salt and pepper. Stuff peppers and lay in baking dish. Pour one tablespoon cream over each pepper, lay generous slice butter on each and bake in moderate oven twenty minutes.

Boiled Tongue.—Wash and clean tongue and cover with boiling water. Add one-fourth cup each of chopped carrot, turnip and onion, four cloves, two pepper-corns, bouquet of sweet herbs and salt to taste. Simmer until tongue is tender. Cool in kettle, remove skin, place in dripping pan, brush with melted butter, cover with buttered crumbs and bake twenty minutes, basting often with chicken stock or hot water.

Sauce Piquante.—Three tablespoon butter, four tablespoons flour, one and one-half cups stock, one-half teaspoon salt, one-fourth teaspoon pepper, two tablespoons vinegar, one tablespoon capers and one tablespoon each chopped chives, olives, pepper and pickle. Cook five last named in vinegar five minutes and add to brown sauce made of butter flour and stock. Simmer twenty minutes and serve.

Sour Cream Pie.—One cup of thick sour cream, one-half cup sugar, one cup chopped raisins, two eggs, one and one-half tablespoons flour, two tablespoons powdered sugar, one teaspoon cinnamon, one teaspoon cloves, few grains nutmeg, few grains salt and pastry. Mix raisins, sugar, flour, salt and spices together, add sour cream, mixed with egg yolk, slightly beaten. Line pie pan with pastry, pour in mixture and bake about twenty-five minutes in moderate oven. Make meringue of egg whites and powdered sugar, heap on pie and cook for ten minutes in slow oven.

Pea Timbales.—One cupful pea pulp (from fresh canned or dried peas), two eggs, two tablespoonfuls thick cream, one tablespoonful butter, two-thirds teaspoonful salt, one-eighth teaspoonful black pepper, a few grains of cayenne, and add onion juice. Beat the eggs, mix with pea pulp, add butter, melted, and other

ingredients, and turn into buttered molds. Bake in pan of hot water until firm, and serve with one cupful white sauce, to which has been added one-third cupful cooked and drained peas. A teaspoonful of finely chopped mint leaves may be added for seasoning if liked. Cubes or figures cut from tender cooked carrot in the sauce give a good color effect.

Household Hints.

To clean kid gloves use a soft piece of indiarubber.

A pretty table with everything fresh upon it helps to give food a relish in oppressively hot weather.

When iodine is spilled on sheets or clothing, simply soak the article 24 hours in cold water.

Paint bedsprings with aluminum paint and you will have no trouble with rust on your sheets.

The best dressing for most vegetables is simple butter. White sauces are apt to ruin the flavor.

Buttermilk is a cheap and valuable food. If served with potatoes it is a cheap and wholesome dish.

Nuts are a cheap food, and may form the staple of an uncooked meal. If ground they are easy of digestion.

If you find yourself without shoe polish in the morning a little lemon juice applied will produce a brilliant polish.

Drying dishes with towels is not the best or most cleanly method. A well-scalded and drained plate is much cleaner than one that has been dried with the average towel.

If 30 per cent. more vegetables (varied in kind and well cooked) and 30 per cent. less meat are served up hardly anyone will notice the difference—except the housekeeper when she makes up her accounts.

To keep color of catsup put whole cloves and allspice into a new soap shaker; use as a spoon in stirring the catsup. In this way the flavor of the spices is grained without sacrificing the color of the catsup.

The best way to warm a joint of meat is to wrap it in thickly greased paper and keep it covered while in the oven. By having it covered thus the steam will prevent the meat from becoming hard and dry, and the joint will get hot through in less time.

The watermelon when ripe is considered excellent for liver, kidney or bladder affections. Among the peasants of Russia and Turkey, fresh watermelon juice is held in high esteem for intestinal catarrh or dropsical affections.

If you put a tablespoonful of powdered chalk in a cup and mix it to a cream with turpentine, then add a teaspoonful of liquid ammonia, and put it in a tin, it makes an excellent brass polish; it will also make the lids of your saucepans shine like silver.

The next time you have a hole in a stocking that you dread to tackle baste a square of net over the hole. Then darn in the usual way. Draw the threads back and forth through the meshes of the net, skipping every other one, so that in darning in the opposite direction there is a mesh to darn through.

Stickiness of the needle is a drawback from which many embroiderers suffer. If the hands become moist they should be dusted with a talcum

powder after being washed, or a little borax can be used. An emery cushion should be in constant use. If the worker does not wish to take time to get up frequently to wash her hands a wet cloth can be kept beside the worktable.

To keep the stove clean rub off all grease with newspaper while the stove is still hot. When the stove needs polishing use a paint brush, and thus avoid getting the hands soiled. You can also reach the small crevices more readily with the brush. When taking up ashes, if you dampen a newspaper and cover the ash pail you will not be troubled with ashes falling over everything.

Never put food away in the safe until it is quite cold, or it will probably turn off. Never let anything cool with the lid on. Never leave a metal spoon in any food; even a silver spoon is affected by salt. Never let anything remain all night in a saucepan—and especially not in enamel ware; many deaths have been caused by the neglect of this rule since foods will often become poisoned by being allowed to stand in such cooking utensils. The only really safe receptacle for food to remain in is one of china, glass, or crockery.

THE NEW BARN ROOF.

To build a satisfactory barn roof requires a considerable amount of thought and care. When an entirely new barn is being built it is not so hard as when a new roof has to be put on an old barn. The first thing that a barn roof should possess is ability to keep out the rain and wind. Many barn roofs, although built strongly and well, because of a loose board or shingle, or some little defect, have literally gone up in the air and caused the owner to go up in the air, too, the morning after a storm, when he finds the roof off his barn. Be sure, then, that the roofing material, whatever it may be, is put on firmly and well.

Nowadays, when labor is so scarce, it is better to have the hay stored over the stable. Thus, a lot of carrying and forking is done away with. A large, roomy loft over the first story, then, is necessary. The roof should be constructed so that the maximum of loft space will be available. The theory often advanced that a sanitary barn—especially a dairy barn—should have an overhead loft, does not hold. It is refuted by the experience of the majority of our most successful producers of pure milk. The only thing is, that care should be taken that the hay is not thrown down when the cows are being milked. The loft floor should be made dust-proof, and while not in actual use hay openings should be kept closed to prevent the sifting down of dust. As a rule, profitable stock raising and dairying depends on the growing of large amounts of hay and roughage on the farm. A large, roomy loft furnishes by far the cheapest hay storage. Ample loft room allows all hay to be placed directly in the barn from the swath.

The question, then, is what is the style of roof that will give most loft room? The old triangle gable roof has given good service in times past, but on all up-to-date farms it is being replaced by the gambrel or self-supporting roof.

This kind of roof has many advantages over the old style of roof. It not only gives more room in the loft, but it does away with the necessity of having heavy supporting posts and cross beams that are apt to interfere with the moving away of the hay. It is strong and easy to construct.

Some dairymen, such, for instance, as those who live near cities and feed their cattle chiefly baled hay, do not require much storage room, and the gable style of roof may do well enough, but even in cases of this sort it is often desirable to store hay and grain a considerable length of time. Everything considered, the self-supporting roof is the more desirable, and when a new roof is being put on it is the one to use.—The Canadian Countryman.

CURIOUS HEADDRESSES.

Russian Maidens Wear a Hood Like a Bishop's Mitre.

In Russia the maiden who is free may dress her locks as she wishes, but not so the wife. She must hide her hair. As a recompense for the sacrifice she dons a hood which may well be called weird. In shape it is not unlike a bishop's mitre, and it is adorned as the fancy or the purse of the wearer dictates. Gold, silver, and even precious stones have been used in decorating the kokoschink, as it is called.

In certain parts of Spain a hood similar to the Russian style is worn. Particularly is this popular with the dancers among the Toledo peasantry, although it must be very hot and uncomfortable.

The Dutch maiden of Amsterdam pins her faith, and her head, to a hood which resembles in shape an inverted flower pot. It may not be the style most suited to her round, placid face, but she would not change it for the latest thing in Parisian millinery.



Leaf Ladies.

The three children filing across the meadow looked rather forlorn. It was the first time that they had ever spent a week on grandfather's farm, and the very day after their arrival their mother had been suddenly called away. When the buggy drove off with her, a cloud seemed to settle over everything; all three children, Jack, Virginia, and little Sue, all felt unhappy and even a little cross.

"No one to take us round, no one to show us things!" grumbled Jack. "I wish we hadn't come!"

"There's Molly!" cried Virginia suddenly. "Listen! She's always singing. I don't think she was ever discontented in her life."

Molly was a girl who lived on the next farm. She was round-faced and jolly; if she ever were discontented, no one knew it. She came down the path swinging her basket and singing. At sight of the mournful line of children, she stopped short and crinkled her face in a smile.

"Mother's gone," explained Jack. "And we don't know what to play or what to do with ourselves."

"I see," said Molly. She stood quite still and her eyes took on a far-away look. "Oh, by the way," she asked briskly, a moment later, "did you ever know the Leaf ladies?"

The children answered with one voice that they did not. Their bored look vanished and their faces brightened.

Molly took little Sue by the hand and began to walk on. "I'll introduce you, then, of course," she said. She led them through a brown cornfield and across a dry, spicy meadow; then, where the meadow touched the edge of a big woods, she made them all sit down. "You wait here, and I'll ask the ladies to come."

Jack and Virginia and Sue were all looking pleased and interested when she came back, a few minutes later. "Now," said Molly, taking her seat and putting a hand under the lid of her basket, "here they are—or as many as I could call together in such a short time. I will introduce them to you."

She drew out a bright leaf, so beautiful in color that Jack and Virginia gave a little cry of pleasure. "This is Miss Oak Leaf," Molly explained. "At this time of year she begins to dress in russet clothes, red and brown. See how the colors mix in her broad ruffles. Then here comes Miss Locust Leaf. She's a tall, slim girl; she wore a yellow-green, but now she's all decked out in buff and lemon-colored flounces."

The children examined the two leaves with delighted interest. Then, at Molly's bidding, Jack put his hand under the lid and drew out a third. "What's this beauty's name?" he asked.

"That's Miss Gum Leaf. You came from the North, so you don't know.

She's quite a little lady, and later on her October clothes will be lovely," Molly answered. "Now, Virginia—your turn."

Virginia held up her leaf with a happy laugh, and Molly laughed with her. "That's Mistress Maple," she said, "the loveliest of the whole lot. Look at her carefully. She changes her dress early. See her bright over-skirts, scarlet from hem to hem, with splashes of gold. And here's a sister of hers in a gold frock splashed with scarlet. And still another sister, all in clear yellow from top to toe."

"It must have been spun out of pure gold," Virginia sighed with delight. "Oh, I didn't know that leaves could be so lovely and so interesting."

Little Sue's eyes were round as she poked her fat fist into the basket. It came out clutching two sprays of green.

"But they're not Leaf ladies!" cried the others. Sue looked grieved; she was afraid that the game had ended.

Molly laughed as she pried open the chubby fingers.

"No, but they came from Tree Town all the same, and they're just as fine as the rest. These are Miss Pine Twig and Miss Cedar Twig. They wear green all the year round; in fact, their family name is Evergreen. Miss Cedar comes out sometimes in the prettiest jewels you ever saw—turquoises, they look like."

"I like them just as well as the Leaf ladies," said Sue, dimpling. "They're going home with me, too."

"Oh, they're going home with us!" Virginia cried. "And a dozen more besides. We will press them in a book."

So up and down through Tree Town went the four, gathering leaves until their hands and their pockets were full. Birch and Poplar ladies they found, Aspen, Chestnut, Beech, and many more.

Molly led them to a bank where lived the graceful Fern family—tall, slender folk dressed in lacy green. Fern ladies without number they gathered to carry home.

As they trudged out of the woods, Virginia looked up suddenly and smiled. "A little while ago we were nearly ready to cry," she said.

"We didn't know what to do with ourselves," Jack explained to Molly.

"O child," wise Molly answered, "there's always something to do if you look for it hard enough. It is generally close at hand, too."—Youth's Companion.

Armageddon, according to the Revelation of St. John, is the great battle in which the last conflict between good and evil is to be fought.

"Did your watch stop when it dropped on the floor?" asked one man of his friend. "Of course," was the answer. "Did you think it would go through?"



THE KAISER—"AH, IF I COULD ONLY QUIT NOW!"

—From The New York Evening Sun.

Redpath

is the Sugar for Jams and Jellies.

When you pay for good fruit, and spend a lot of time over it, you naturally want to be sure that your jellies and preserves will turn out just right. You can be, if you use **Redpath** Sugar.

Absolutely pure, and always the same, REDPATH Sugar has for sixty years proved most dependable for preserving, canning and jelly-making.

It is just as easy to get the best—and well worth while. So tell your grocer it must be REDPATH Sugar, in one of the packages originated for REDPATH—

2 and 5 lb. Sealed Cartons.
10, 20, 50 and 100 lb. Cloth Bags.

"Let Redpath Sweeten It"

142 CANADA SUGAR REFINING CO., LIMITED, MONTREAL.

