

About the House

DINNERS FOR THE THRESHERS.

Planning carefully in advance will eliminate many of the threshing-time difficulties in the kitchen. To be successful, meals for threshers must taste good and be hearty enough for hard-working men—so that the crew will work cheerfully and come back eagerly the following year.

And for the benefit of the housewife, they must be easy to prepare and cooked in large quantities, for second and third helpings.

Those who know in advance the exact day and hour of the arrival of the threshers have the choice of several menus, depending on what is most easily obtained and what is most easily cooked.

Last-minute cooking, like frying and broiling, is best avoided. The last minutes are busy enough with table setting and serving.

Top-of-the-stove cooking should be kept down to the minimum, for that space will be needed for coffee and tea making and last touches on gravies and sauces, unless, however, a steamer or pressure cooker takes its triple burden of the cooking on one round of the stove space. And both the steamer and pressure cooker are admirable for large-quantity cooking in small-quantity space.

The oven is to be depended on for the bulk of the cooking.

A big pot or pan of beans may be baked the day before and warmed up as wanted. Roasts will give hot meat for dinner and cold slices for supper. Macaroni and cheese for supper is browned for an hour in the oven before serving. Even a meat stew will cook away merrily in an earthen dish in the oven and will be the better flavored for it.

The garden will supply potatoes, green vegetables and salad. The vegetables call for the top of the stove, but the cooking time is relatively short. Limit the vegetables to one variety unless a steamer is used. To save time and labor substitute packaged noodles for potatoes, which demand preparation.

The salad depends on the season—sliced tomatoes or cucumbers, radishes, onions or lettuce—and cabbage, especially the real slaw with sour-cream dressing; is a universal favorite.

For dessert nothing surpasses, to most men's mind, berry or fruit pies. Made the day before, they can be warmed up at the last moment. Fruit and cake make good alternatives for the last course. Fruit jelly—full of berries or fruit—with cream, is a day-before task and easily served, as are many other puddings. But they must be prepared a day ahead.

The woman who has an ice cream freezer with a right-sized son to turn it can serve this cooling but hearty dessert. There is nothing more delicious, and all but the freezing is done in advance.

A word as to cakes and cookies.

Put all the good things into the cake proper and omit the laborious frostings. Nuts, lots of them, coconut, raisins, candied cherries make a frosting superfluous. Pour the batter in a loaf or a shallow square or oblong pan, sprinkle with coconut or

granulated sugar to give a nice finish, and bake. Serve in slices or squares.

When the machine pulls into the field unexpectedly, the meal must be based on supplies that are on hand. One clever housewife holds over in a safe place enough of her own canned goods—meats, vegetables and fruits—to serve two or three such unplanned-for meals.

She opens a few cans and starts their contents cooking, gathers what the garden will yield for salad and fresh vegetables, and soon a real 100 per cent. meal will be ready for serving.

A few cans of corned beef plus potatoes will give delicious hash; moisten it with milk and bake in the oven until brown and crisp. A baking dish or casserole is excellent.

Baked beans are emptied into a large dish and covered with strips of And instead of cookies make drop cakes and the work will go twice as fast. These, too, may be full of sugar and spice and everything nice.

bacon before heating in the oven until the bacon is crisp.

A scalloped dish of alternate layers of salmon, green peas and white sauce with bread crumbs, seasoned with onions, parsley and paprika and baked in the oven, makes a good meal. Canned beef emptied into a big covered baking dish with new carrots, peas, diced potatoes, onions and some tomatoes, makes a corking good stew.

With a couple of packages of macaroni, a can of tomatoes or tomato soup and some cheese, a hearty supper dish of macaroni, with tomato-cheese sauce, is possible. Dried beef, sausage or canned meat is also good with macaroni.

Kipperd herring or the large sardines put up in sauce offer possibilities for supper with some scalloped potatoes, salad and fruit with cake.

The fresh vegetables will depend on the season. If time and help are lacking, open up some canned ones and heat with seasoning and butter. Noodles or rice may replace potatoes if drained well and buttered generously.

Something for a salad will surely be on hand, and a bottled dressing on the shelf will replace the homemade.

If bread is lacking, try cornbread—easily made and baked. Next in time of preparation come muffins and drop baking-powder biscuits.

But dessert must not be forgotten! The ingredients for gingerbread are always at hand and it is quickly mixed. Baking while the meat is being eaten, it comes out hot and spicy to go with canned fruit or fresh fruit or by itself with rich cream.

Others may prefer to make a rich biscuit dough, pat it into shape, bake it as a shortcake and cover with whatever berries or fruit are in season, or lacking either, with canned fruit and cream.

With ingenuity and foresight the emergency will be met successfully and the guests more than satisfied. And the threshing is over for another year.

Here are some good combinations: Roast beef, browned potatoes, summer squash, radishes and lettuce, berry pie.

Corned beef and cabbage, browned mashed potatoes, sliced tomatoes, nut cake and fruit. Poil the corned beef the day before and finish it in a covered roaster in the oven.

Baked ham, boiled noodles, succotash, cucumbers and pickled beets, green apple pie.

Baked beans with pork, brown bread, mixed vegetable salad, fruit jelly and cream.

Macaroni and cheese, buttered string beans, sliced tomatoes, fruit and drop spice cakes.

Canned red kidney beans, crisp bacon, corn on the cob, sliced tomatoes, fruit shortcake.

Creamed salmon and peas, rice, cabbage slaw, hot gingerbread and fruit.

Sliced ham baked in milk, boiled potatoes, carrots with butter, lettuce salad, fruit tapioca.

PAIL FOR PICKING FRUIT.

A "hooked" pail will make the picking of cherries and other small fruit easier and safer. Any boy or girl in a few minutes can bend a strong wire into a small hook at one end and a large hook at the other. The small hook fastens to the handle of pail or basket. The larger hook silps over a branch of the tree. This leaves both the picker's hands free, and as it may hang where the fruit is thick the pail is soon filled without bruising the fruit.

THE CURE.

Sometimes when things turn upside down and inside out and look dark brown I rush outdoors and gaze into the topless sky's eternal blue—so calm and cool—so still and deep—with soft contented clouds like sheep. I shade my eyes and stare and stare, then go back in the house, and there begin to wonder and to doubt what I was in a stew about.—Nancy Byrd Turner.

Children of Chance.

"How did he ever think of that?" We often hear this, or some similar remark at the Royal Academy or any other picture exhibition. Very often, the true answer would be "chance." It is frequently a purely accidental circumstance that suggests a picture to a knight of the palette.

Everyone who has been to St. Paul's Cathedral has seen Holman Hunt's beautiful picture, "The Light of the World." Concerning this the painter says:

"I had been re-reading the Testament, and had read as far as Revelations when, anxious to finish the book one evening, I took my Bible up to my bedroom, and suddenly came upon a passage which, as by a flash, impressed the picture on my brain."

Two of Sir Luke Fildes' pictures were inspired by accidental circumstances. These are "The Return of the Penitent" and "The Widower."

The idea for the first-named painting came one day when the artist was passing down a village street and saw a miserable-looking woman walk by him, with downcast eyes, amidst the sneers of the inhabitants. The scene so impressed him that he made inquiries concerning the woman, learnt her history—she had been imprisoned for child-murder—and painted his tragic picture.

"The Widower" owes its conception to an equally pathetic incident. Sir Luke had hired a broken man off the streets to sit, nursing a baby, for his picture, "The Casual Ward." During a rest period Sir Luke caught his model looking at and petting the baby as tenderly as any woman, and so impressed was he with the unrehearsed scene that he put it on canvas.

Secular as well as sacred literature has inspired pictures. Marcus Stone was so impressed by Dickens' description of Mr. Dombey's Joy at the birth of Paul, and his consequent neglect of Florence, that he painted the scene.

Similarly, two tragic stanzas from "Yeast," by Charles Kingsley, inspired that striking picture, "The Poacher's Widow." The verses run:

A poacher's widow sat sighing
On the side of the white chalk-bank,
Where under the gloomy fir-woods
One spot in the ley throve rank.

"She watched a long tuft of clover,
Where rabbit or hare never ran,
For its black sour haulm covered over
The blood of a murdered man."

The following couplet, from "The Rubaiyat," seen by chance, induced Briton Riviere to paint that wonderful canvas "Persepolis":

"They say the Lion and the Lizard
keep
The courts where Jamshyd gloried and
drank deep."

Flattery.

"Stiddy, there, lion; take it aisy," quavered the Irish Zoo attendant, as the transfer of a wild beast from one cage to another was being effected.

"What's the idea?" asked a fellow-attendant. "Callin' that hyena a lion?" "Have ye no tact? Can't ye see 'tis flatterin' him I am?"

Can You Beat This One?



Here's a fish story that makes the average rod-wielder look like the youthful George Washington. The gigantic musky whose portrait is seen above was landed by an Indian with his bare hand! This is the gospel truth. Some few weeks ago, setting out from Devil's Gap Bungalow Camp, on Lake of the Woods, Kenora, an ardent sportsman hooked this tremendous fellow, a 35-pounder, on a fifteen-pound test black Japanese silk line and an eight-ounce split bamboo fishing-rod with a No. 3 Starr double-spinner as a lure. The captive, offering the type of battle anglers thrill to, struggled for forty-five minutes, then, at the critical moment, made a supreme effort, snapped the line and disappeared. The sportsman groaned, believing all was over. But the wily Indian guide, padding round quietly, spotted the fish lying exhausted in four feet of water. 'Don move' he urged. 'She come up!' And, sure enough, the 'lunge presently rose to within a few inches of the surface. A lightning movement of the Indian instantly followed and, seizing the fish through the back of the gill, he flung him triumphantly into the canoe. Next time you swap yarns with your pals and want to cap their best efforts with something that is no less remarkable than it is correct in every particular, ask them "Can you beat this one?"

The "grain of Mustard" for health

Don't refuse the mustard when it is passed to you. Cultivate the habit of taking it with meat, especially fat meat. It stimulates the digestion and aids in assimilating your food.

but it must be Keen's ²³³

—AND THE WORST IS YET TO COME



Save Fuel in Cooking



The illustration shows an interesting test you should try in your own kitchen. It proves the superiority of good enameled ware for cooking purposes. Take an SMP Enameled Ware Sauce Pan, and a sauce pan of equal size made of aluminum, tin or other metal. Into each pour a quart of cold water. Set both sauce pans over the fire. The water in the SMP Enameled Ware Sauce Pan will be boiling merrily in about five minutes, while the water in the all-metal sauce pan will come to the boil in about eight minutes—three minutes longer. Save fuel in cooking. Use

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