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HOUSEHOLD**TOMATOES CANNED
WHOLE.**Select firm, smooth fruit, not
over-ripe, and of a size to slip in-
to an ordinary fruit jar. Peel
without breaking, and with as lit-
tle scalding as possible. Have
ready a kettleful of water salted
to taste. Just before water re-
aches boiling point drop in the to-
matoes, one layer at a time, and
heat through thoroughly. Just
boil slightly. Put fruit in steril-
ized jars, fill with boiling salt-
ed water and seal.**USING STALE BREAD.**Here is a bread-pudding like
grandma used to make: 4 slices
bread, butter, 2 tablespoonfuls
sugar, 1 pint milk, 1 well-beaten
egg, 1 grated nutmeg, 1 cupful
raisins or currants.Cut the bread in slices about a
quarter of an inch thick, spread
liberally with butter and cut in
inch squares. Place in a small
buttered pudding dish. Heat the
sugar, milk, and egg and pour
over the bread, grating the nut-
meg over the top. Set in a mod-
erate oven and bake slowly about
thirty minutes, or until brown on
top.**MACARONI TIMBALES.**Macaroni is a nourishing and
satisfying substitute for meat.
Macaroni timbales are prepared
in this way: Break the macaroni
in inch lengths and put it over
the fire in cold water. Bring to
the boiling point and simmer un-
til tender. Drain and mix im-
mediately with a little butter.
Then add grated cheese to taste
and an egg, beaten to every pint
of macaroni. Cool and press in-
to a buttered bowl, leaving a cav-
ity in the centre. Fill this with
chopped ham and chicken or
lamb. Cover with more macar-
oni, bake until brown, turn from
the mold and serve.**LIMA BEANS.**Lima beans are delicious when
boiled until very tender in salted
water. Let them boil dry as you
would a pot roast and then add a
generous amount of butter, or
butter and bacon fat, and serve
hot. Or they may be put into a
baking dish lined with bacon, af-
ter they have boiled until tender,
and baked until the bacon is done
to suit. Cover the beans with
bacon and use a covered dish.**TURNIP SHELLS.**6 turnips (uniform size).
1 cupful cold roast lamb.
1 cupful fine cracker crumbs.
1 cupful cooked rice.
1 minced onion.
1 tablespoon butter.
1 teaspoonful curry powder.
1 tablespoonful minced par-
sley.
Salt.
Pepper.Pare the turnips, cut a slice
from the top, and scoop out the
inside, leaving about a half inch
rim. Cook both shells and cover
fifteen minutes in boiling salt-
ed water; then arrange them in
a baking pan, fill with the meat,
rice, cracker crumbs and season-
ings; mix well together; coverwith the tops, fastening each
with toothpicks. Pour around
them the water in which the tur-
nip shells were cooked and bake
until tender. Pour off the liquid
and brown very slightly. Serve
in a pudding dish, pouring over
the liquid at the moment when
taking to the table. Use turnips
about eight ounces in weight.
The portion scooped out may be
saved for mashed or creamed
turnip.**PUMPKIN PIE.**1 pint white cornmeal.
1 pint sieved pumpkin.
1 teaspoonful salt.
1 cupful sugar.Put pumpkin through a sieve
and mix with it all the other in-
gredients, being careful to blend
them well. Make in pones or
cakes the shape of the hand about
half an inch thick. Place in a
well-greased pan. Bake in a
quick oven till brown—about
thirty minutes. Serve very hot
with plenty of butter. Canned
pumpkin may be used.**INDIAN MEAL PUDDING.**Three eggs, 1 cupful sugar, 2
cupfuls milk, 1 teaspoonful salt,
1 cupful Indian meal, 1-4 cupful
cold water, 1 cupful boiling wa-
ter, 1 cupful stale bread-crumbsScald the milk, pour it over
the eggs, sugar and salt beaten
together slightly. Cook till of
the consistency of custard. Add
to the custard a mush made by
mixing the corn-meal and cold
water. Then add the boiling
water and cook thoroughly.
Stir the bread-crumbs into the
mixture and bake in a moderate
oven.**Sunday School
Convention**The 34th annual session of the N. B.
and P. E. I. Sunday School Association
met in the United Baptist church,
Woodstock, at 9:15 a.m. on Wednesday
and finished its labors on Friday night.
The following delegates were present
from Carleton county.Mrs. Henry Campbell, Mt. Pleasant.
Mrs. Frank Pelky, Gordonsville.
Mrs. T. A. Jones, Knoxford.
Mrs. W. P. McMullin, Hartland.
Mrs. Byron W. Brown, L. Brighton.
Mrs. W. B. Wiggins, Woodstock.
Rev. W. B. Wiggins, Woodstock.
Mrs. D. R. Estey, Up. Woodstock.
Mrs. E. J. Jennings, Newburg Jct.
Miss Evelyn Tracey, Lakeville.
Miss E. Marston, Lr. Woodstock.
Mrs. E. C. Thompson, Up. Kent.
Mrs. Richard Barker, Up. Kent.
Mrs. Gurston Day, Up. Brighton.
Mrs. Geo. Bubar, Hartland.
Mrs. E. London, Woodstock.
Miss Gladys Gee, Bath.
Mrs. E. R. C. Tedford, Woodstock.
Mrs. J. Watson, Woodstock.
S. J. Burlock, Gordonsville.
Mrs. H. B. Boyd, Peel.
C. W. Manzer, Woodstock.
Miss Pauline G. Rideout, Peel.
Jesse E. Tedford, Windsor.
Clarke A. McBride, Centreville.
Miss Hazel Shaw, Bristol.
Mrs. W. Brooker, Riverbank.
Miss Christina Hillman, Lr. W'ck.
Mrs. Geo. McLeod, Jacksonville.**Woodstock Woodworking
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and the great increase in the sale of Red
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