

and wipe out the interior, then the outer skin, paying special attention to those parts covered by the wings and thighs. Fill the body with the prepared stuffing and also put a little in at the neck. Thread a long trussing needle with stout twine. Take a stitch at one end of the lower opening, tie the end firmly and sew up carpet fashion. Draw the flap of skin at the neck over on the back and fasten with a single stitch. Turn the tips of the wings under the upper joints so that they are firmly fixed. Run the needle through the wings and body to the opposite side, then back again through the body half an inch from the first stitch, draw up the two ends of the twine and tie firmly. Press the thighs up well on each side of the body and again run the needle through all and back again in the same way as with the wings and tie firmly. Run the needle through the ends of the drumsticks; in making the return stitch run it right through the pope's nose, then tie. If this trussing has been well done it will be found an easy matter to remove the strings before serving by severing them on the opposite side to that on which the knot has been tied and pulling out by the knotted ends.

For a simple bread stuffing for a medium-sized turkey cut off all the crust from a large loaf of bread at least two days old. Rub the crumb fine and mix with it a scant tablespoonful of salt, one-third of a teaspoonful of pepper, one tablespoonful of chopped parsley and one heaping teaspoonful of powdered thyme. Melt one-half cupful of butter and mix it well with the seasoned bread. Oyster, chestnut or celery stuffing may be made by using a smaller amount of crumbs and substituting an equivalent amount of boiled chestnuts, chopped celery or small raw oysters, omitting the thyme and parsley.

Have the oven very hot. Rub the turkey all over with a little soft butter and dredge with salt and pepper. Place on its back in a pan, using a rack and propping it on either side with stale bread or potatoes. Put in the oven and in ten minutes baste thoroughly with butter and water. Do this every quarter of an hour. If there is a possibility of the fat burning in the pan pour in from time to time a little boiling water. A turkey weighing eight pounds will take three hours and is done when the legs will readily separate from the body. For very large birds it is best to cover the breast and legs with several thicknesses of paper.

Cranberry Jelly.

Pick over and wash sufficient berries to measure two quarts. Put them in a large granite stewpan with two pounds of granulated sugar and one pint of water. Cover closely and bring quickly to the boiling point; boil for ten minutes without stirring then skim and press through a sieve. Pour into wetted molds and set away in a cold pantry.—Table Talk.

Indian Pudding.

Two quarts milk, 10 tbsp sifted meal, salt, 1 tbsp ginger, half tbsp cinnamon, 4 tbsp sugar, 1 c molasses 1 c dried plums.

Scald 1 pt of milk and add corn meal stirring until there are no lumps, add other ingredients and bake 4 hours in slow oven.

Pumpkin Pies.

Cut pumpkin in rings about an inch wide. Peel, and steam until tender. Rub through sieve and set in oven to dry off the water and make them richer. Add milk until of consistency of thick batter. To

three quarts add five eggs, a teaspoon of salt, and ginger and cinnamon to taste. Cover the plates with rich pie crust—fill with pumpkin and bake slowly till it is firm in the middle. An old recipe.

Home Department.

Query—What do you find best for washing windows.—Mrs. L. W.

Answer—Some of the patent preparations are very good—but a tablespoon of kerosene in a two quart pail of warm water does very effective work. This is good also for washing paint, as it seems to cut and dissolve the dirt. Always wipe off with a clean dry cloth after washing.

Query—Can you give me a recipe for what is called "Everlasting yeast."—Housekeeper.

Answer—Pare and slice two good sized potatoes, cover with plenty of water. When well cooked, mash very fine, putting either through a potato ricer, or a fine sieve. Then add from 3 pints to 2 quarts of water, according to size of baking. Put in this $\frac{1}{2}$ cup sugar, and 2 tablespoons of salt, and a yeast cake which has been well dissolved in $\frac{1}{2}$ cup of warm water. Set in a warm place to work. A small cup should be taken out after the yeast is well worked each time and kept in a cool place as a "starter" for the next yeast. If yeast is made at least twice a week and the starter kept where it is quite cool, it will keep almost indefinitely. In case of souring however, it may be started again with a yeast cake as described above. When made with the yeast cake however, it will need to work several hours longer before bread can be set, than if made the other way. All the water necessary for mixing the bread is supposed to be put in the yeast. It is needless to say that good yeast is the foundation of good bread, and prize bread has been made several times from this yeast recipe.

In using this yeast we have good results in making our bread into a large loaf at first. When enough flour has been mixed with the yeast to make a batter about as stiff as for cake, beat hard and well for at least ten minutes. This makes the bread fine grained and tender.

Query—Can you tell me what I can do to keep the gingham for my little girl's dresses from fading.—Young Mother.

Answer—Make a strong brine, heat boiling hot and before making up, dip the goods in this. This will also serve the purpose of shrinking the goods, which it is always well to do. Delicate colors should always be washed in water only slightly warm with a good quality of white soap and hung in the shade to dry.

Query—Can you give me a recipe for plain gingerbread.—Mrs. L. M. G.

Answer—Here is one one I have used for twenty-five years: One cup New Orleans molasses, 3 cups flour, $\frac{1}{2}$ cup shortening scant, 1 cup water in which dissolve, 1 teaspoon cooking soda, salt and level tablespoon ginger.—Mrs. H. T. W.

Flowering Plants for the Window Garden.

A few blooming plants do more to brighten the living room of our homes at a small expense than any one thing. Why is it that comparatively few Idaho homes are thus beautified? Any number of simple garden plants are a welcome addition to the sunny windows and I shall speak of several with which I have been most successful.

Geraniums.

These are most common and yet perhaps the most satisfactory plant for the average window garden. For

a really successful winter blooming plant the geranium slip should be started in the spring, allowed to grow as rapidly as possible, but not bloom, through the summer, and be brought into the house early in the fall. Such a plant should bloom almost continually throughout the winter months. If, however, a slip is started in the fall and given a sunny location it should be blooming well by spring; such a plant should be repotted in early summer and if kept from blooming until fall will be a grand flowering plant the next winter. Plants that have been grown in the border through the summer may also be lifted into pots, pruned severely and allowed several weeks rest in a cool shady place.

Narcissus and Daffodils.

One of my favorite flowers for the window garden is the narcissus; perhaps because I have been so successful in growing them and because the bright yellow double globes brighten one's rooms so wonderfully during the dull winter days. The old standby Von Sion and the large trumpet Emperor are very easy to grow. The bulbs may be obtained of almost any florist or seedsman and cost about 50 cents per dozen. They should be potted at once—the sooner the better. Plant about three large bulbs to a five inch pot. The soil should be rich, though if manure is used it must be very well rotted. Provide at least an inch of drainage and for this I often use the small bits of charcoal picked from the ash pile. When potting narcissus plant so that the top of the bulb is level with the top soil; water the pots well and place in a cool dark cellar. The bulbs need to root for several months and should be brought to the light about the

first of the year. When brought to the light they must not be placed in too dry and sunny a window lest the flower buds blast. If you have never tried narcissus in your window garden let me urge you to have some this winter.

Crocus.

Another bulb that gave me great pleasure last winter was the purple crocus. I planted one dozen in a fern dish, gave them the same treatment as the narcissus and they rewarded me beautifully.

Petunias and Other Annuals.

If you have any petunias in your garden still uninjured by frost, by all means pot one or two plants. In my window one plant bloomed continually from about the middle of

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