The Farm Dining Room

By LAURA INGALLS WILDER

The door of the dining room was always open to let in the cool night air. The wood dining table was big enough for the whole family to eat at. The kitchen was on one side of the room, and a big window on the other, so there was plenty of light. The sun came in through the window and heated up the room, making it warmer than the outside. The ceiling was low, but it didn't bother anyone because it was always cool inside.

There was a big oven in the kitchen, and it was always hot. The stove was made of iron and was very hot, too. The heat from the stove made the kitchen very warm, so everyone had to wear light clothes when they were in there.

The dining room was my favorite place in the house because it was so big and it had so many windows. I loved looking out the window and seeing the fields and the mountains. It was a great place to play hide-and-seek or just relax and read a book.
**Next Week In The Country Gentleman**

*The Youngster's Allowance*  
**By CLARA INGERSOLL JEDDAH**

**Picnics — Not Cold Hard-Outs**  
**By Florence Tatt Eaton**

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**The Department of Agriculture's New Canning Time-Tables**

Issued by the Bureau of Home Economics

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**FOR CANNING FRUITS AND TOLLATOES**

These first drafts are based on the use of chart plate jars. For pint jar uses the chart plate jar and placed hot. A chart plate is recommended for all jars or jars that were applied hot to create a vacuum seal.

| PRODUCTS | MEASURE OF FRUIT BEFORE PROCESSING | TIME TO PROCESS | POINTS OF TEMPERATURE OF JAR | PROCESSING 
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Apples</td>
<td>1 cup or more, then pack in jars with boiling water.</td>
<td>30 minutes</td>
<td>40 minutes</td>
<td>15 minutes</td>
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<tr>
<td>Oranges</td>
<td>1 cup or more, then pack in jars with boiling water.</td>
<td>30 minutes</td>
<td>40 minutes</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Pears</td>
<td>1 cup or more, then pack in jars with boiling water.</td>
<td>30 minutes</td>
<td>40 minutes</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Cherries</td>
<td>1 cup or more, then pack in jars with boiling water.</td>
<td>30 minutes</td>
<td>40 minutes</td>
<td>15 minutes</td>
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**FOR CANNING NUCLEATED VEGETABLES**

This process can be used for any vegetable, including additional boiling water or temperature. This is done as soon as the oven is warm. Add theucip of salt per quart and all vegetables, and I take a specific of cups of water for each quart. The department does not recommend that fruits, herbs, or other vegetables be added. The water should be adjusted to suit the taste.

| PRODUCTS | MEASURE OF VEGETABLE BEFORE PROCESSING | TIME TO PROCESS | POINTS OF TEMPERATURE OF JAR | PROCESSING 
<table>
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<tr>
<td>Asparagus</td>
<td>1 cup or more, then pack in jars with boiling water.</td>
<td>30 minutes</td>
<td>40 minutes</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Brussel Sprouts</td>
<td>1 cup or more, then pack in jars with boiling water.</td>
<td>30 minutes</td>
<td>40 minutes</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Cabbage</td>
<td>1 cup or more, then pack in jars with boiling water.</td>
<td>30 minutes</td>
<td>40 minutes</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Carrots</td>
<td>1 cup or more, then pack in jars with boiling water.</td>
<td>30 minutes</td>
<td>40 minutes</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Peas</td>
<td>1 cup or more, then pack in jars with boiling water.</td>
<td>30 minutes</td>
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**For Tod:**

- **Hot dog with spicy ketchup**
- **Cheese pizza with tomato sauce**
- **Fried chicken with mashed potatoes**

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**For Hue: Danish fruit cake with orange glaze**

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**For Bow:**

- **Bread pudding with raisins**
- **Cheesecake with berry topping**
- **Chocolate truffles with nuts**

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**For Sow:**

- **Almond cookies with powdered sugar**
- **Walnut pralines with brown sugar**
- **Lemon bars with powdered sugar**

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**For Cod:**

- **Baked salmon with dill sauce**
- **Grilled halibut with lemon butter**
- **Prawns with garlic and parsley**

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*The Country Gentleman*  
July 8th, 1912