

after them! But I must stop. Write us about your island, won't you?

Charlotte Russe Filling.—Make a custard of a cup of milk, one egg, and a tablespoon of sugar. Just before removing it from the double boiler, stir in a tablespoon of gelatine, which has been soaked in cold milk, to cover it, until it was soft, and then dissolved in a little of the hot custard. Remove from the fire, flavor, and cool. Before it begins to set, stir in a cup of cream that has been whipped very stiff. Pour this over lady fingers made from any good sponge-cake recipe.

Potato Doughnuts.—Cook 3 medium-sized potatoes, drain, and mash fine, salt to taste. Add two teaspoons of butter, 2 cups of granulated sugar, 1 cup of sweet milk, 3 eggs, five even teaspoons of baking powder, about 6 cups of flour (1 at a time), flavoring as desired. Mix well, take out a little at a time on to a floured board, cut out, and fry in a deep fat. This makes about 5 dozen.

Oatmeal, or rolled oats, Macaroons.—One tablespoon of butter (well creamed), 1 cup of granulated sugar, 2 eggs (without beating), 2 cups of rolled oats, 1 cup of flour, 2 teaspoons of baking powder. Mix well, and drop a teaspoon of the batter on a well-buttered paper in a dripping-pan, and bake in a moderate oven. Half an almond, or a raisin, may be put on the top of each.

Free-kirk Pudding.—One coffee-cup of suet (cut fine), 1 coffee-cup of raisins, 1 coffee-cup of flour, 1 teacup of sugar, 1 teacup of sweet milk, 1 egg, 1 teaspoon of baking powder, pinch of salt. Boil or steam three hours.

Corn-meal Puffs.—One cup of sweet milk, 1 tablespoon of butter or half hard and butter, 1/4 teaspoonful of salt, 1/2 cup (scant) of corn meal, 2 eggs, 1/2 cup of granulated sugar, 1/2 cup of flour, 2 teaspoonfuls of baking powder. Scald the milk, add the shortening and salt, and stir in the corn meal (granulated yellow meal preferred). Stir, and let thicken a few moments, then cool. When cool, add the egg, beaten without separating, and the sugar, flour and baking powder sifted together. Turn into a hot, buttered muffin-pan, and bake 20 minutes in hot oven.

More Wrinkles from "Wrinkles."

Dear Dame Durden,—You said something so nice about the farm a short time ago that it gave me a pleasant glow all over, and I felt like sitting down and writing to you at once. It does me good to hear people enthuse a little over the farm sometimes. Can you imagine a girl preferring a dingy office or dressmaker's sewing-room to life on the farm, with poultry, bees, garden, yes, and even cows, that many maidens seem to turn up their noses at, in these advanced times? Was it not a milkmaid who heard "the old, old story at five o'clock in the morning?" Many a maid, who is dragging out a miserable existence, mewed up indoors, might find health and happiness on the farm, if she would give even a part of her time to one of these outdoor occupations; that is, if she would only put a little enthusiasm into her work. To my mind, it is a great thing to have a hobby. My ducks are my hobby, and I find them most interesting. I have shipped them all over our fair Dominion, from Algoma to New Brunswick, this winter; thanks to "The Farmer's Advocate." It is very gratifying when one has shipped a bird miles away to receive a card saying the purchaser is pleased with it. I am glad to say I have received many such cards this winter. I am afraid when I get on my hobby, it will run away with my pen, so must stop.

I must not forget to give the Ingle Nook a wrinkle: How to turn a superannuated bedstead into a comfortable veranda seat.—Use the head of the bed for the back of the seat, then cut the foot in two for the ends; one of the sides, cut the right length, does for the front. If it is a French bedstead, the iron castings can be moved round to hold it together; then a board seat fastened in. It will probably want a little cut off the legs to make it the right height. Fitted up with a mattress cushion, and two or three nice feather cushions, you have a seat to dream in. It makes a nice hall seat in

winter. This is not original, but I have tried it.

To dye lace curtains or blinds a pale yellow. Take a handful of red onion skins, boil 20 minutes in a quart of water, then add a lump of alum, the size of a walnut. When dissolved, strain, and add sufficient water to cover the article to be dyed; put in the goods, and let simmer for half an hour, then rinse in cold water. It is safer to try a piece of the goods to be sure you have the shade you desire, which can be regulated by the quantity of water you use.

Where have you been this long time, Wrinkles?

An Answer from "Jack's Wife."

Charlotte Russe.—One pint cream, whites of 2 eggs, 2 teaspoons granulated gelatine. Dissolve gelatine in as little boiling water as possible, then cool; Whip cream and eggs very stiff (separately at first), then add all together, and flavor with any extract or wine, as preferred, and sweeten with about one-quarter cup sugar. Line a mold with lady-fingers or light cake of any kind, using any crumbs that may be left, in the bottom, which is best covered with white paper to prevent sticking. Now turn the cream, etc., into the mould, and chill thoroughly. Turn out on a dish, and serve. In this recipe, neither the egg nor gelatine are absolutely necessary, but they add to the firmness and nourishment.

The true Charlotte Russe is always made in this way—whipped cream and cake—but a variety of "Charlottes" may be made by using bananas or other fruit in the bottom instead of cake. Or beat the banana to a cream, and use instead of half the cream. Or a light custard may be made, using fruit juice instead of milk, and bake in a mold lined with cake. For example, apple Charlotte: Melt 1/2 cup butter in 2 cups hot, strained apple sauce. When cool, add 3 beaten eggs, 2 cups sugar, and any desired flavoring (a dash of lemon juice, or grated rind is nice); line mold with cake, bread, or cracker crumbs, put in custard, and cook gently for 20 or 25 minutes. Eat cold, with whipped cream.

By using a little gelatine, which is a useful and economical dessert, one can make nice dishes of scrapes of fruit juice left from berries, cherries, or such things. If the fruit is strong, weaken with water, and follow the directions given with gelatine (I like Knox's plain gelatine, as it is always good, and recipes are very plain), using the fruit juice instead of the water in directions. Instead of all cake to line the mold, nuts, or any sliced fruit, or even cooked fruit, if drained of all juice, may form the bottom of mold. I hope this is plain enough for even new beginners.

JACK'S WIFE.

A whole heap of thanks for the violets. They were very sweet. Another heap of thanks also for the recipe. I should think "New Beginner" will be able to follow it nicely.

Is This a Discovery?

By the way, Chatterers, I came on this in a magazine this week: "Stove blacking mixed with a very little ammonia will not burn off." Wonder if it's true. If any of you try it, will you let us know about it, please?

D. D.

Letter from "Grandma"

Dear Dame Durden,—May I come again so soon? I would like if any of the Chatterers could explain how to make a "hopper." I think Mr. Clark called it when he advocated it at Farmers' Institute meetings—for feeding chickens grain and small seeds. He said it saved a lot of extra work in caring for them. He explained making a drinking fountain. Take a saucer, and a small can, and punch some holes around the mouth of the can. Fill it with water, and invert in saucer, and the chicks cannot get wet or drowned. I will now give my recipe for keeping moths out of wool carpet. Take tobacco, or old cigar stubs that will accumulate, if you have men around, and dry them in the oven and powder them fine. Sprinkle around edge of carpet, and after it is tacked down, go all around, and sprinkle between base and edge, three or four times a year.

I have failed to find the moth or carpet bug that will chew either carpet or tobacco, and I have tried it for years now. I find printer's ink also good. If you have open cracks in floors, use plenty of papers, and let them lap well. I find a good thing for filling cracks, in either ceiling or floor, is to take common whiting and pour hot water on it, and add the same quantity of plaster of Paris to thicken it. Apply very quickly, as it hardens soon. For floors you are painting, I find it works well. I hope I have put this plain enough, and it may benefit someone. Have I trespassed on your good nature, and if not I may come some other time?

Hastings Co., Ont.

GRANDMA.

Trespassed on our good nature, Grandma! Not at all. We will keep the Ingle Nook arm-chair especially for you. We have referred your question re hopper to the "Poultry" department, where it will be answered.

Young Ladies' Club.

Dear Dame Durden and Nookers,—I have never come to the Nook before, but I would like to ask if someone could give me advice, through your excellent paper, how a number of young ladies could advance the interests of the church by clubbing together to get something in the shape of a circle or tea of some kind to make a little money.

I'd like to send some receipts, but I'm afraid I'll wear out my welcome by staying too long.

LOTTIE.

Elgin Co., Ont.

Send the recipes next time, Lottie.

Cleaning White Feather.

Please give a recipe for cleaning a white feather? SUBSCRIBER.

Norfolk Co., Ont.

The following method has been recommended for cleaning white ostrich feathers: Cut some white curd soap in small pieces, pour boiling water on them, and add a little pearl ash. When the soap is dissolved, and the mixture cool enough for the hand to bear, plunge the feathers into it, and gently wash until the dirt disappears. Squeeze, and then pass them through fresh lather with a little blue in it. Immerse again in a clear blue water. Shake gently before a fire, or in the sun, and when dry curl gently with a dull knife.

Notice!

Will Ingle Nookers, who have questions to ask, kindly ask them, if possible, a month or more before they wish the answers to appear? The pressure of matter is such that we cannot always answer sooner.

He was a Philosopher.

A lady was recently reading to her little son the story of a little fellow whose father was taken ill and died, after which he set himself diligently to work to assist in supporting himself and his mother. When she had finished the story, she asked: "Now, Tommy, if your father were to die, wouldn't you work to keep mamma?" "Why, no," said the little chap, not relishing the idea of working. "What for? Ain't we got a good house to live in?" "O yes, my dear," said the mother; "but we can't eat the house, you know." "Well, ain't we got plenty of things in the pantry?" continued the young hopeful. "Certainly, dear," replied the mother; "but they would not last long, and what then?" "Well, ma," said the young incorrigible, after thinking a moment, "wouldn't there be enough to last until you got another husband?"

Recipes.

Snow Jelly Cake.—Beat 2 eggs in a cup, and fill with sour cream. Turn out, and add 1 cup sugar, 1 cup "Five Roses" flour, 1/4 teaspoon soda. Bake in layers, and put jelly between.

Rich Coffee Cake.—Two cups butter, 3 of sugar, 1 of molasses, one of strong coffee, one of milk, yolks of 8 eggs, 1 lb. each raisins and currants, 1 lb. chopped figs, 5 cups browned "Five Roses" flour, 3 teaspoons baking powder, and a little salt. Bake in a moderate oven as fruit cake.



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Antidotes for Quarrelling.

A little explained, a little endured, a little passed over, and the quarrel is ended.

Better to suffer without cause than to have cause for suffering.

It costs more to resent injuries than to bear them.

In a hundred ells of contention there is not one of love.

To cast oil on the fire will not put it out.

Go not to law for the wagging of a straw.

When one will not, two cannot quarrel.

An enemy gained is a friend won.

A victory over temper is a victory indeed.

Prayer for one's self helps one to think charitably of others.

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