

## A "B. C." CORRESPONDENT.

Dear Dame Durden:—Another member to make her debut in the Advocate Ingle Nook circle! A Norwegian Canadian this time. Like "June Bird" I have enjoyed the Ingle Nook chats ever since we subscribed for the FARMER'S ADVOCATE, but have never written before although it will soon be two years. I often see questions asked which I should like to answer, but our postal service here is so bad, just now, that one can hardly do anything through the mails.

Just think of a nice fertile valley, with between 200 and 300 people in it and, mail not more than once a month! Letters we get in the middle of one month cannot be answered before the middle of the next.

This is a delightful little valley on the west coast of B. C. It begins at the head of a long inlet which runs in from the main coast line for 60 miles. The valley is about 50 miles long and leads into a large interior country—the Chilcoten country, the Oatsa and Fraser Lake district. Many men come in here to Bella Coola by every steamer and outfit here with provisions, buy horses and start in there to take up land. Cattle-raising is the principal industry there, and I have been told there are men there now who own from 2000 to 3000 head of cattle and are only waiting until a proper road is opened up from there, to begin shipping cattle out this way, as it is much shorter than out by Ashcroft. Some parties have secured a large land grant from the Government on conditions that they build a wagon road from the Oatsa Lake district out to the coast line and steamboat communication, and some men have already gone in this way to see if this would be the most feasible route. We hope it will be, for it would mean a good deal to us to get all the interior traffic this way.

Our valley of Bella Coola is long, but narrow with high mountains on either side and a large river winding through the middle. Some people who come from the prairies do not like it. One man described it as living in a large ditch, but most people who come, stay, and if they leave us they generally return and settle down.

The climate is perfect, the summers warm and the winters hardly ever going below zero. Last winter, which was the coldest in many years everywhere, I do not think it went more than 10 below and that only for a day or two. How I sympathized with the people of the cold prairies, when we read of their sufferings from cold last winter! We think it cold when the thermometer gets down to zero, and to think of them having it 40° and 50° below, perhaps more, and neither wood nor coal! Thank God, as long as we have health and strength to use saw and axe, we need never freeze! Our land is heavily timbered: fir, spruce, cedar, and cottonwood, and on our low land alder, willow and birch, with other leaf trees. I just wish you could hear the wild canaries and other birds singing from every branch as if their work must all be done to-day, for there would be no to-morrow.

I was born and reared in a large city and knew nothing of country life, except during summer vacations, until I married, but I would not change this for life in any city. I see so much in the letters of loneliness in the country. I have never felt it, and I have lived in different uncivilized parts of B. C. for 13 years. Where husband and wife are in the true sense of the word friends, partners and companions all in all to each other, the interests of one the interests of both, I do not understand any woman getting lonely as long as her husband is with her. If they have children, I should say there would be nothing more for them to wish for.

I do not blame the young boys and girls for getting lonely, and unfortunately, right here, we are losing them as fast as they grow old enough to go to the city and earn their living. But I blame the parents for that. They are kind to their children in their way: supply them with all they need of food and clothing, but they forget that young people must have amusements. It would not cost a great deal to set off a piece of ground for a tennis court or croquet lawn, arrange a summerhouse

or two to serve little refreshment in, put up a hammock (home-made if it can not be bought) and let the boys and girls invite their friends to a game on summer evenings. On winter evenings let them get together to dance, sing, and play music or games.

So many object to dancing, but most young people will dance in spite of everyone, and is it not much better for them to do so with their parents permission in a friend's house, than to sneak off somewhere by secret appointment to have a good time, as they call it, in opposition to their parent's wishes? I have no children, but as soon as our house gets into proper condition, I shall make it a gathering place for the young people's amusements.

"F. J." writes that she and her husband intend moving to B. C.; that a very small town back a good way would suit them best. I should think our little town of Bella Coola would be just right for them. It lies at the outlet of our valley nearest the steamboat landing. It is quite small as yet, consisting of two stores and two hotels but no saloon. A good many lots are bought up, but no one has built yet as they are all waiting for further development.

F. J.'s husband would get all the work he could do, I know if he is a good workman for we have great shortage of workmen.

Our settlers make their money in the salmon season, which is only a couple or months in midsummer, and after that they must stay home and attend to their farms. So everyone that comes in gets work if he is a good man. One sawmill and perhaps two will be built here this fall; one mine is in operation now, and there is talk of a number of prospects which will be started working in the near future. A pulp mill will also be built soon, about 40 miles nearer the coast.

We have a salmon cannery right here and two more some miles distant, and they employ a number of men during summer season.

Three railroad charters have been granted for Bella Coola, and the newspapers say something about the Canadian Northern coming this way. We do not depend much on that, but hope that one of the three charters will develop into a railroad for us. Last year we had good steamboat services, every two weeks in winter and regularly once every week in summer. The Canadian post office surplus does not benefit us much. It would be better for us, and the Government too, if they used some of it to give a proper subsidy to one of the steamboat companies to call in with one mail once a week.

"Livelaneng's" article on soldering is very good, and if he at the same time had told us how to mend enamelled ware he would have done me in particular a lot of good and I think all housekeepers in general.

Will someone please tell me what to do for sore and aching feet? My mother suffers so much with hers. If she walks around a good deal during the day her feet swell and ache across the instep and ankle, and she says they burn and are so sore that she must some time sit down for a whole day. Her skin is so tender that we can not rub her feet with any kind of liniment for such as Wizard or Electric oil would make her skin blister and crack.

If you think my letter is too long to be of interest in your columns, please do not bother about it, but give me some suggestion for treating my mother's feet. I enclose a formula for preserving parsley which I am sure many of the members will like. Mother and I have put it up like that for years and prefer it to any other method.

BELLA COOLA.

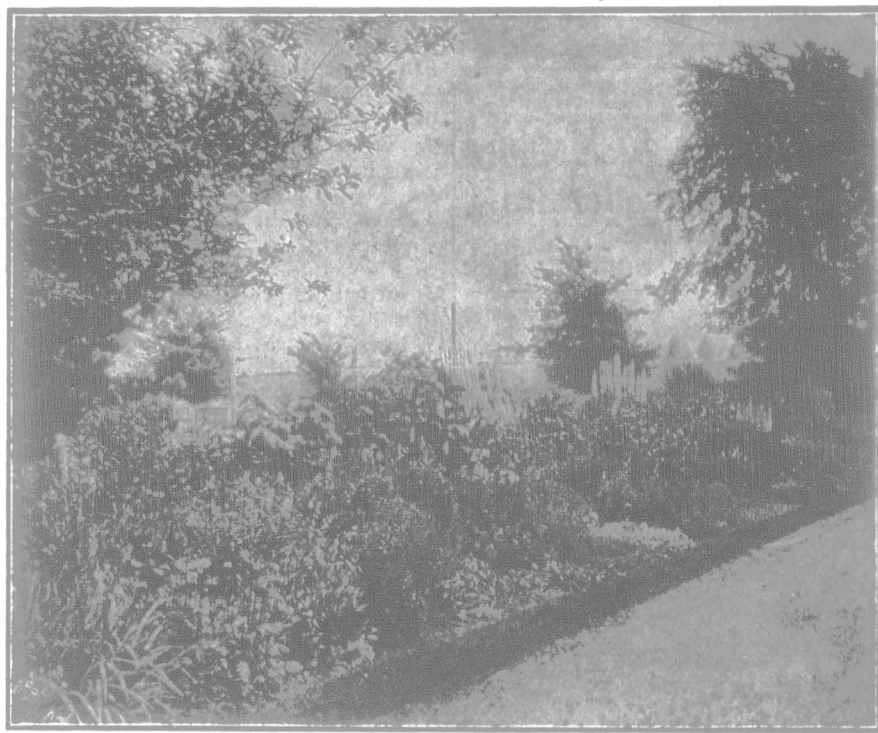
(Your letter was so interesting that it was very small bits of it I could bring myself to cut out. Such letters are the only means some of us have of knowing more of this great Dominion than our own little district. It should be a great help to F. J. and her hus-

## INGLE NOOK CHATS

band if they have not yet come to a decision.

There isn't anything more trying than sore aching feet. Here are some remedies that have been found to be soothing. Every night bathe the feet well and let them remain for at least fifteen minutes in lukewarm water to which a handful of salt (sea salt, if you can get it) has been added for each quart of water. If the feet perspire a dusting with talcum powder will help to relieve the unpleasantness. It is not wise if the feet are tender to wear either cotton of lisle thread hose; a light weight cashmere with seamless foot is best. Wear shoes that are made on a wide last, and change both shoes and stockings in the middle of the day. Sit in a rather low chair and put the feet up on a footstool.

You forgot to enclose the recipe for preserving parsley, like my mother who writes to ask my opinion of dress samples which she almost invariably forgets to enclose. Send the recipe some time, will you?—D. D.)



A BORDER FOR A COUNTRY GARDEN.

## ABOUT THE HOUSE.

To render colors in calico permanent infuse three gills of salt into four quarts of water; put the material in while hot, and let it remain until the water is cold, or put one ounce of sugar of lead in one gallon of water and soak the dress or waist in this over night.

\* \* \*

To preserve furs from moths, sprinkle the fur thickly with pepper, and rub it in thoroughly with the fingers. Take a double piece of newspaper and paste it together till it forms a bag. Place the fur in this and paste along the top, so that there is no opening anywhere. Moths will not go near printer's ink, and stocking the edges of the paper prevents the possibility of the moth finding their way inside.

\* \* \*

When oilcloth has been down for a few months, and is losing the shiny surface, it can be renewed easily and it will last twice as long. Melt a little ordinary glue in a pint of water, letting it stand on the top of the oven till dissolved. Wash the oilcloth thoroughly, and let it dry. Then at night, when the traffic of the day is over, go over the whole thing carefully with a flannel dipped in the glue water. Choose a dry day for it, and by morning the glue will be hard, and will have put a fine gloss as good as new on your floor.

THE CALIFORNIA COOLER

A New England farmer now living in California mentions with favor the California cooler, which is a substi-

tute for a refrigerator in that section. It consists of a skeleton box or framework of any size needed, similar to a milk cupboard, with slats for shelves, placed so they do not touch the cover of the box, which is of wire fly netting, over which are tacked old grain sacks and burlap. The top is of zinc or galvanized iron, upon which is kept running a constant stream of water just large enough to keep the cover wet. The cooler is placed in the open air, and the evaporation of the water from the cover keeps the contents cool. The butter keeps hard in hot weather, and milk keeps sweet and cool for days. The farmer who describes it thinks it better than an ice-box.

## CORNED BEEF

To corn beef, mix salt with saltpetre in the proportion of ten parts of the first to one of the second, and with this rub the piece of beef to be corned until the salt lies dry upon the surface. Let it stand in a cold place for twenty-four hours and repeat the process, and the next day put it into a pickle. This is made by boiling together for ten minutes a gallon of salt, four ounces of saltpetre, and a pound and a half of brown sugar in five gallons of water. The meat should not be put into the pickle until the latter is perfectly cold. Leave it in the pickle and take it out as needed, looking after it once in a while to see if it is keeping well. If not, take the

meat out, rub it well with dry salt, and prepare a fresh and stronger brine.

Cottage cheese.—Heat sour milk slowly until the whey rises to the top; pour it off, put the curd into a bag and let it drip for six hours, without squeezing it. Put it into a bowl and break it fine with a wooden spoon. Season with salt and mix into a paste with a little cream or butter. Mould into balls and keep in a cold place. It is best when fresh.

\* \* \*

A cook who always has the most delicious broiled and fried ham to be found anywhere soaks her ham for an hour or two in molasses and water before she cooks it. She uses about a tablespoonful of molasses to a cupful of water. The meat is well dried before it is cooked.

\* \* \*

The Parisian method of cleaning black silk is very simple and the result infinitely superior to that achieved in any other manner. The silk must be thoroughly brushed and wiped with a cloth; then laid flat on a board or table and well sponged with hot coffee, thoroughly freed from sediment by being strained through muslin. The silk is sponged on the side intended to show. It is allowed to become partially dry and then ironed on the wrong side.

Miss Cheerie—"Well, Auntie, you're looking much improved to-day. Are you feeling better?" Mrs. Kronick—"No, I ain't no better. Mebbe I'm not so bad as I was, but I ain't a bit better."