

A HELPFUL LESSON ON TEMPERATURES.

Dear Dame Durden:—On page 106 "An Alberta Reader" of your paper asks for information as to correct temperature of water for setting bread. May I offer an answer?

1. Warm the flour. If the flour barrel or bin is in a warm place it will ensure this.

2. Water should be about 80° F., so as to allow for a little loss of heat in mixing. Add the water to the flour and mix before adding the yeast.

3. The yeast should be developed at 80° or under. If it is over-heated, not exceeding 104°, the development of yeast will be too rapid. If the temperature of the sponge is too great during the bread's rising, there is a great danger of the vinous fermentation overstepping the limits and passing into the acetous or vinegar fermentation, giving us sour bread. I think sour bread is generally traceable to too prolonged setting of the sponge at a high temperature.

4. Bread raised at slightly over 70° will take a little longer time perhaps, but will be sweeter than if greater heat is used.

5. A dairy thermometer procurable at hardware stores for 10 or 15c. is good enough for bread.

APPROXIMATE WATER TEMPERATURES.

For the benefit of those who care to know, who have no thermometer at hand, I would advise the following experiments with boiling water at a little under 212° and cold water from the water pail at probably 50° if standing long in the house.

Parts by measure to give certain temperatures—

1 boiling, 1 cold to secure about 132°, Wash Cottons.

1 boiling, 1½ cold to secure 114°, Wash Woolens.

1 boiling, 2 cold to secure Hot Bath, 104°.

1 boiling, 2½ cold to secure Baby's Bath, 96°.

1 boiling, 3 cold to secure Warm Bath, 90°.

1 boiling, 4 cold to secure Yeast Water, 82°.

1 boiling, 4½ cold to secure Bread Water, 79°.

1 boiling, 5 cold to secure Luke Warm, 77°.

Upon one occasion my frau set her bread with water warmed only with the heat of the room in summer and had good results.

"BRIGHTSIDE."

(It was exceedingly kind of you to go to so much trouble to give us accurate and definite information on a subject of which most people have the haziest notions in the world. It only goes to prove my statement that one never appeals in vain in the Ingle Nook. —D. D.)

FANCY WORK AND FRUIT CAKE.

Dear Dame Durden:—Could you tell me where I could get a book containing information on crochet work and Battenburg lace?

Here is a very good and inexpensive recipe for spice fruit cake:—

Three-quarters of a cup of butter, one-half cup of brown sugar, one-quarter cup of sour milk, one cup each of chopped raisins and currants, two eggs, one-quarter nutmeg, one teaspoon each of cloves and cinnamon, one tablespoon of New Orleans molasses, one tablespoon of soda.

E. R. C.

(I sent the information re crocheting and lace work for fear you might be waiting for it. Your letter has had to wait some weeks for its turn, but we are glad indeed to get the recipe. Write to us again.—D. D.)

A BACHELOR'S RECIPE.

Dear Dame Durden:—I think Pieface and myself should both have been kicked out before we came in. I, too, am a bachelor, like Pieface. I like to read the Ingle Nook chat, and often try some of the recipes and always find them very good. I have a good mind to try some of those kisses Yankee Girl speaks

of. I am sure a few would go fine, even if not so artistically put up. I will give you a bachelor's recipe for sour-dough sinkers. Take a tin pan; throw in some flour, two large spoontuls and what will hang under of sour dough. Add water and soda in amounts you think will fit; stir with a strong spoon. When stiff enough to bend your spoon, dump it all in a bread pan at once. Bake in a half-cold oven for fifteen minutes unless you have more time. Serve hot with bacon grease and black coffee. This I will guarantee will keep any old bachelor from blowing away even in an Alberta blizzard.

LONESOME.

(They sound solid enough to answer all the purposes of an anchor. Not many of the members will be likely to try your recipe, but after they have read it over they will feel sympathy for you and for other bachelors. Why don't you try the bread recipe given in December 5th issue? You could make enough yeast at one time for several bakings. No, we will not eject you forcibly so long as you behave with becoming meekness and do not put on any airs. Come again.—D. D.)

A MARKET FOR LACE.

Dear Dame Durden:—This is the first time that I have written to your interesting corner, but I have read it every week since I came on the prairie fourteen months ago. I have tried many of the recipes given and like them so much and find the hints so very useful.

I am an Irish girl keeping house for my brothers. I have got very weary of this long cold winter and am so looking forward to the spring. Since I came here I have finished a berthe of Carrickmacross lace (Irish lace), and would think it so good of you if you would tell me whether I could exhibit it in the home industry section of any of the big shows with the view to selling it; i. e., if there is a home industry department in this country at the shows it would help me so much if you would give me a few instructions and advice and trust it will not be giving you too much trouble.

I hope my letter is not too long and will finish it with a recipe for cream biscuits which your readers may not know.

CREAM BISCUITS.

Take one-half pound butter (fresh), one-quarter pound sugar, three-quarter pound flour. Beat butter to a cream; add sugar; then add flour. Roll out about a quarter of an inch thick and cut into rounds. Bake in a moderate oven in flat tins till light brown. When cold make into a sandwich with whipped cream flavored with vanilla and sweetened with sugar.

IRISH GIRL.

(Your letter sent me off on a visit that I had been intending to make for the last month. Just about that time a branch of the Woman's Art Association of Canada was established in Winnipeg, the especial object of which is to encourage Home Industries and to find a market for such work. The Exchange department is the one that will particularly appeal to you. A membership fee of one dollar a year is charged which may either be paid down at once or be deducted from the proceeds of the first sale. When work is sent in it must be accompanied by the sender's name and address and the price plainly marked. The work is then examined by a committee and if they consider it not saleable it is returned. It must be clean, good and new. If accepted the goods are marked with a number corresponding with the member's number on the books and the price is raised ten per cent. to cover the expenses of the organization.

Now, does that seem to you to be a good way to dispose of your Carrickmacross? If so, pack it up and send it to "Esperance", 256 Portage Ave., Winnipeg, Man., following closely the rules given above. Do you do Irish crochet? The lady in charge asked about that variety and said she thought there would be a ready sale for it.

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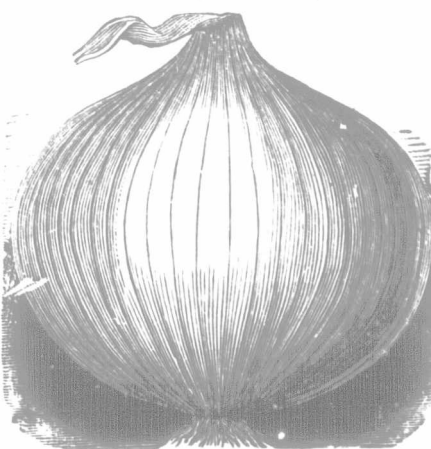


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