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The Ingle Nook.

The Late John Oliver Hobbes.

Those of our United States readers who had the opportunity last fall of hearing Mrs. Craigie (John Oliver Hobbes), while on her lecturing tour through the States, must have been painfully surprised a few weeks ago to read of her sudden death. That one so bright and capable should have been thus snuffed out as a candle, seemed, as such events always do, an untimely snap in the chain of things; yet such is the uncertain course of life. "She had just returned from a holiday to the Isle of Wight," the newspaper despatches said, "and was found dead in her bed in her father's house in London,"—and then the writing of her biography began for all the newspapers and magazines; a short biography, for Mrs. Craigie was only 39 years of age.

She was born in Boston, but when she was still very young her parents went to London, England, where her father, John Morgan Richards, succeeded in building up a very successful drug business, ultimately becoming one of the wealthy men of that great city. From childhood, "Pearl" was exceedingly bright and apt in her books, and at an age when most girls are still plodding along in preparation for university work, she had completed a course at University College, London. At nineteen, she married Reginald Walpole Craigie, of the Bank of England, but after a short and most unhappy married life, a separation ensued, and she went back with her young son to her father's house. With characteristic energy she now turned again to study, taking courses in literature and music in Rome and Paris, and when her education was "finished," began the writing of novels and desultory articles for magazines, only interrupting her work by occasional lecturing tours, the last of which, with the subject "American Worship of Wealth," was made through England last fall after her return from the United States.

As a lecturer, Mrs. Craigie was, in general, a success. She was possessed of an admirable "stage presence," pleasing, graceful, animated, witty, with a perfect voice and enunciation, and was always most exquisitely gowned; and if a few astute critics faulted her cynicism, or whispered that her lectures, while purporting to be of the heavier order, might be weighed in the balance and found wanting, there were few to listen.

As a novelist, she achieved greater fame, and by many has been given the credit of being the brightest, keenest, and wittiest among the women writers of to-day. By others, her literary work has been found touched with the same weakness as her lectures, a cleverness apparent rather than real, a cynicism which, from the pen of a woman so young and so generally successful—as the world estimates success—would seem to savor somewhat of affectation.

However that may be, Mrs. Craigie has been, upon the whole, a brilliant woman, and since her great-grandfather was at one time a member of the Legislature at Halifax, Canada may feel, perhaps, an especial interest in her short career, and an especial regret for her untimely death.

Some Recipes.

Dear Dame Durden,—I have been a reader of "The Farmer's Advocate" for many years, and I think it is a great help to the farmer's wife and daughters as well as to the farmers. I will give you a few recipes.

Jelly Cake.—One-half cup sugar, one-half cup butter, one-quarter cup milk, and two cups flour, two teaspoons baking powder.

Up-to-date Cakes.—Two cups oatmeal, two cups flour, one cup sugar, one cup butter. Mix with one-half cup water, or sour cream. Add one teaspoon soda last, and one cup of chopped dates, or you may use raisins or currants instead. I hope these recipes will be useful to somebody. I have tried some of the recipes given here, and find them all right. I would be very much obliged if you or some of the "nooks" could give me a recipe for "Devil's food," or cake, as it is sometimes called. RUBYFOAM.

Wellington Co., Ontario.

Devil's Food, or Devil's Cake.—Cream together one-half cup butter and two cups brown sugar; add two well-beaten eggs, half cup sour milk, half cup boiling water in which has been dissolved one bar chocolate and one teaspoon soda, beating all well. Beat in two cups flour, and, last of all, two teaspoons vanilla. Bake in one layer in a moderate oven. White icing should always be used for Devil's cake, and may be plain white icing, marsh-mallows icing, or whipped cream. A very nice one is made by beating the white of an egg stiff, then whipping it into boiling syrup (made of sugar and water), which has barely come to the "hairing" point. This makes a rather soft icing, and should be covered with rolled nut-meats.

Apple Butter.

Dear Dame Durden,—Having taken "The Farmer's Advocate" for so long, we feel as if we could scarcely get along without it. We have tried some of the recipes, and found them just fine. Now, I am going to ask for a new one. I don't think I ever noticed one for apple butter in "The Farmer's Advocate." If you cannot give us one, Dame Durden, would you please request someone, who has a good recipe, to send it?

A TIMID ONE.

Grey County, Ont.

Cider Apple Butter.—One gal. boiled cider (half fermented). Boil down to half the quantity in a granite kettle. Pare and core tart, juicy apples; cut in small pieces, and cook in the boiling



The Late Mrs. Craigie.

(John Oliver Hobbes)

cider, putting in as many at once as the cider will cover. When the apples are soft, skim them out, and add more until all are cooked. Then mash them fine and put back into the cider. Cook very slowly until thick, like marmalade, stirring often with a wooden spoon. As fruit butters burn very easily, the fire should be very slow. Jelly may be made from the cores and skins left after making the butter.

A Wedding Luncheon.

Dear Dame Durden,—For some time I have been silently enjoying your cozy little chats, and have found them both helpful and inspiring. Now, just for a moment, allow me to draw a little nearer that I may gain information on a subject which, at present, is uppermost in my mind. I would like somebody to suggest a menu for a wedding luncheon to be given in the house to about 60 guests, in the spring, perhaps April; also a few suggestions as to the color scheme of the table, and style of souvenirs. I will be very grateful to anybody giving the desired information.

In closing, let me give you a recipe for "salmon loaf," which I think very good. With one can of salmon, mix four soda biscuits (rolled very fine), two eggs, half cup of milk, and a little butter, pepper and salt to taste. Steam for an hour and a half. This, served cold and garnished with a little parsley, makes a very dainty dish. ALTA.

I am glad you have written in such good time. Many of our readers leave off making their requests until the last minute, and it is sometimes quite impossible to give a reply before a month. Between now and next April there will be ample time for the insertion of several letters on this most interesting subject, and we hope some of our readers who have been "through" successful weddings will be kind enough to help Alta to decide. In the meantime, we may suggest that a buffet luncheon is as convenient and pretty as any. Have the plates, knives, forks, etc., on the buffet, or side-table. On the center-table, which should be prettily decorated, dishes of salad, sandwiches, little cakes, candies, etc., may be placed. If there is plenty of room, a number of small tables, at which the guests may sit, may be placed around the room; if not, the guests sit about the room informally, and the different courses are served to them wherever they may be. For a menu, we might suggest bouillon (in cups), creamed fish, sandwiches, salad, and jellied chicken or turkey, ices, cake, candy and coffee. If you wish, an entree, you might have sweetbreads and green peas, etc. As to decorations, April is a rather inconvenient season, unless you feel like drawing on hothouse supplies—a rather expensive proceeding. Roses seem par excellence the decoration for a wedding, but as they are very expensive in April, something else, which can be had in quantity, would be better. I was wondering how Marsh Marigolds would do. Towards the end of April they should, I think, be in bloom, and they are very pretty and fresh-looking.

Now, then, will not some of the other Chatterers have something to say? Alta will probably be grateful for the privilege of choice.

Pickles—Catsup—Scones.

Dear Dame Durden,—I enclose a recipe for cucumber pickle, which we have used for many years: Two hundred small cucumbers; let them stand in salt water three days; drain. Boil half a gallon vinegar; pour over scalding hot, repeat four times. Take two quarts vinegar, three tablespoons white and black mustard seed, one cup juniper berries, one green pepper, a few small onions, two pounds brown sugar, half a pound ground mustard, one bottle English chow-chow. Heat all ingredients, then pour in the cucumbers. Heat all, and seal up in bottles. I hope Mother of Two will be enjoying cucumber pickle during the house-cleaning season next spring, as I have had them for a year. Also catsup was asked for. Take perfectly ripe tomatoes, half a bushel, wash, clean, and break in pieces. Put in a pan in the oven. When cooked, rub through a wire sieve, and to what goes through add salt, two cups; allspice and cloves (ground) of each one cup; best vinegar, one quart. Put on the fire and boil, stirring to avoid burning; bottle and seal for use. The only fault I have ever found with this is that I can never have enough.

Could any of the Chatterers tell me how to make Scotch scones? I attended a Scotch concert with refreshments. They had scones. I was told they were homemade, and were good. CHERRY.

Northumberland County, Ont.

I am giving you a recipe for Scotch scones taken from a cook-book in use in the domestic science schools of Glasgow: One pound flour, one small teaspoon cream tartar, one small teaspoon soda, one teaspoon salt, about two teaspoons sugar, one-half pint buttermilk. Rub the lumps out of the soda and sift dry ingredients together. Add buttermilk to make into a soft paste, mixing with a knife, and handling as little as possible. Roll lightly, and cut in small cakes. Bake on griddle without greasing the pan. When the edges curl, turn. . . . Next week, if possible, I shall give recipes for other varieties, more "fancy" than these.

Recipes.

Muffins.—1 pint new milk, 4 eggs, 1 teaspoon salt, enough Five Roses flour to make a batter. Bake in quick oven.

Mountain Cake.—3 cups sugar, 1 cup milk, 2 cups butter, 4 eggs, 6 cups Five Roses flour, 2 teaspoons cream tartar, 1 teaspoon soda; flavor with lemon.