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DAME DURDEN.

SEASONABLE RECIPES

Pickled Saskatoons.—Prepare a syrup of 1 quart vinegar, 4 lbs. sugar, ½ ounce each of cinnamon and cloves. Bring to a boil, then put in 10 pounds of fruit. Simmer for 15 minutes, and seal while hot.

Parsley Jelly.—Gather the parsley while at its best. Wash it well, cover with cold water, press it down and boil 30 minutes, then put through a jelly bag without pressing. To each pint of juice add 1 pound of sugar, and boil for 20 minutes.

Cranberry Catsup.—Stew 5 lbs. cranberries till soft. Strain through a sieve, and add 2½ lbs. sugar, 1 tablespoon each of allspice, pepper, cloves, cinnamon, ½ tablespoon salt, and 1 pint good vinegar. Boil slowly until thickened. Bottle while hot.

Canned Gooseberries.—Pinch off stems and blossoms, wash the fruit, put in jars and turn upside down to let the water drain off. Then fill with boiling water to be left until partly cool when it is poured off. The cans are then refilled with boiling water and sealed. To prepare for table, stew with the necessary sugar. Rhubarb can be done in this way also.

Wild Plum Sauce.—Take 1 gallon plums, boil gently till tender, and rub through a sieve. Add 1 cup sugar, 2 tablespoons salt, 3 tablespoons pickling spice, 2 cups vinegar. Boil gently an hour; bottle and seal. If plums are boiled five minutes at first and that water poured off and fresh put on, it will take away the bitter taste.

Ripe wild gooseberries make fine jelly.

Wild Tomatoes.—Remove the husk, prick each tomato with a fork. Add 1 lemon to 6 lbs. tomatoes, 3 lbs. sugar, 1 pint water. Boil gently till clear.

Tomato Marmalade.—Four quarts ripe tomatoes scalded and peeled, 6 lemons sliced very thin, one cup seeded raisins, 4 lbs. granulated sugar. Heat all together slowly until it boils, and let simmer until quite thick. Seal in air-tight jars while hot.

CHEERFUL FAITH

Dear Dame Durden,—Reading the letters in the Ingle Nook always makes me feel that I want to come again to have a chat with you all. I have been very sick since I wrote you, and have not yet—my usual strength. I am going away for a week or ten days' visit. I think a change and rest may benefit me. Do you not think we are all the better for a change sometimes? It takes us away from ourselves, gives us new thoughts and new ideas. Are we not having very wet weather; with us it is rain, rain and more rain, so much that some fear the crops will be a failure altogether, but I think it will be all right yet, for have we not the promise, "Seed time and harvest shall not fail?"

Our vegetable garden does not look very good, but may pick up yet; but my house plants, many of them are in bloom and look lovely; geraniums of different colors make so much show in the windows. I love flowers; they make a room look so cheerful and homelike. I see a new member, W. E. B., kindly offered to send perennial onion seed. I would consider it a favor to have some and will enclose an envelope.

Someone may like a recipe for making Fruit Snaps: Two eggs, 1 cup butter, 1½ cups sugar (brown), 1 cup currants, 1 cup raisins, 1 cup syrup, spice to taste, and 1 teaspoon soda. I always seed the raisins. Here is also one for Fruit Biscuits: One cup seeded raisins, 1 of sweet milk, 1 of white sugar, and 1 of lard and butter mixed, 3 teaspoons baking powder with flour to roll out nicely. These I cut in squares with sharp knife, after rolling them out quite

thin. I have some good recipes for sweet cakes if anyone would like them. Looking back over my letter, I see it is quite long, so will close at once.

ALBERTA J.

(You can help Emerald Gem with some recipes for the children's school lunch, can't you? I know she would appreciate it. Come and chat often.—D. D.)

HELP WANTED

Dear Dame Durden,—Here I am as an enquirer to know if any in your cosy corner can tell me a recipe for canning wild ducks and prairie chickens so to preserve them for winter use.

Having read with pleasure "The Farmer's Advocate" for three years, I remain, your well-wisher,

MRS. KITCHEN.

(We will have to make a general appeal to the Ingle Nook for help in your case. Just now I have no recipe that would do. But someone will be sure to know. Come again.—D. D.)

PROUD OF HER CHINA

Farmer's Advocate:

Dear Sirs,—I received premium safely and am pleased to write and let you know that I am more than delighted with them. I had a number of friends here on the 17th to a picnic (we live on a ranch in the Dirt Hills), and took great pleasure in showing my china. They are certainly all they were represented to be.

Yours respectfully,  
MRS. J. W. CAMPBELL.

Sask.

AN ALL-ROUND HELP

Dear Dame Durden,—For some little time I have been intending to send you my recipe for preparing beans for winter. I see "Adopted" asking how to can them. This is a different way, simple and very satisfactory. Pick the beans when tender and slice fine. Put a layer of the cut beans in a stone crock, and cover with coarse salt. Repeat till the crock is full. Either butter beans or green beans may be used, but green beans keep their color better, and look and taste just like fresh beans when used. Frost does not seem to injure them. When cooking, change the water two or three times, and boil longer than if they were fresh from the garden.

Have the wee ones of the mother: been very much troubled with mosquito bites this year? Try rubbing on the face and hands before going out a little oil of citronella, being careful not to put it too near the eyes. The effect lasts for some hours, and will keep the mosquitoes away. An ounce bottle costs about 15c. at a chemist's, and will last a long time.

I liked "Aunt Sarah's" remarks about the suffrage question. The argument that women are too busy at home to bother with the vote always appears to me no argument at all. One would think that having the vote necessitated spending hours every day at the polling booth, instead of a short time once in two or three years. For a woman to enter parliament is a different thing, but I certainly think she should have some say in the laws that govern her and her children. At present, as regards the franchise, she is classed with the insane and criminals, and it has been proved that in the eye of the law she is not a "person." I wonder if the Necessaries who are opposed to women's suffrage realize their own legal position in regard to their children. Unless they happen to be widows, they are not "persons." They have no legal authority as to the education and disposal of their children. Neither is their consent necessary for the marriage of their children under age, though they are equally responsible for their maintenance.

The great life work of most women is the care and training of children—the future citizens of the country.

This is universally acknowledged to be her special sphere, and men admit that she possesses the wisdom, tact and patience necessary for character-building. But when they speak of her in connection with the franchise, she has immediately become a silly, hysterical creature utterly unfit for any say in the government of the country. It seems rather illogical doesn't it? I saw some time ago that it was to "Puss" that I am indebted for the "hen incubator" idea. I am so glad they did not laugh you out of sending it. I have passed it on to others who have also found it most useful, and been grateful.

SPIT-AKI.

(I have had your mother's book for some time, and have found it very helpful. It was good of you to write about it, for the subject needs discussion. There are some radical changes to be made in our law before it does women justice.—D. D.)

PIONEER EXPERIENCE

Dear Dame Durden,—I have long been a silent though interested member of your Ingle Nook, and I have got many helpful hints therefrom. I would now seek for a little more. How much sulphur would it be safe to use for fumigating for bed-bugs? Do the flames from it go high? How long ought the process to con-

tinue, and how soon might it be safe to use the house? Is the sulphur thrown on fire embers contained in an iron vessel?

Have you any special recipes for using buckwheat flour? I wonder have any of the readers nice simple recipes for making cakes and cookies for children's school lunches? I do not, on principle, use lard or bacon fat in any shape. I have five restless laddies, and during the summer those going to school lose their appetites so very much.

I have been in Canada fourteen years, having come from the land of the Shamrock. I have had many strange experiences. I was seven months in this part of the country before I saw a woman, and nine before I saw a white one, the other being a half-breed. I lived five months in a tent. We made our trail ten or twelve miles beyond anyone else, and were seventy-five miles away from supply point. Perhaps I shall call again if there is room for me, but must say good-bye now as the morning is far spent, and much work is piling up. My ink is poor, like lots of stuff one gets in our country places. Yours in friendship.

EMERALD GEM.

(To use sulphur in a room, see that there are no cracks round doors or windows. Place a few live coals in an iron vessel that has legs or is

raised from the ground by kindling a fire. Throw two or three ounces leave the room at once door tightly. Keep hours, then open at three hours before members will help problem, and I'll do next issue. Tell ences.—D. D.)

THE ADVOCATE

Preceding patterns any subscriber at the of ten cents per page will give Correct N



HE HAS A SECRET

Dear Cousin Dorothy:—My little boy and my mam write for me. I would very much and my bro for one too. We have that we can't play out school today, so we have house. We have lost 32 storm, but our little co His name is Sammy. I make room for others.

Alta. OLIVE

A HUNDRED CALVES

Dear cousin Dorothy:—long time since I wrote As I was reading in the out that you give buttons get one too. I think you nice. We have a little co hundred little calves. We big snow storm up here. letter will find its way to but I hope not. We live i winter and out on the ranch mer, and then I have to r It is a six mile journey. V will close with best wishes.

Alta. (a) JOHN J.

LIKES GARDENING

Dear cousin Dorothy:—I Western Wigwam some tin have not seen it in print, s W. P. B. has it. It is very it has been raining out every other day, so there i that it is wet. I am going t and have to walk about th like my teacher very well. How many of the cousi dening? I do. We are flower garden this summe many kinds of seeds. Many like to read books, but I do read very few books althoug number of books.

I was very glad to hear t button for our club. I am two-cent stamp for postage which I would like very muc I will close now wishing th all the cousins every suc affectionate cousin.

ICELANDIC

STAY TILL SIXTEEN

Dear cousin Dorothy:—T my third letter to your corn long time since I have writ Western Wigwam. I have birds such as robins, wrens, wood peckers and a great n The geese were quite thick and also ducks. Papa got s and also some ducks. I have ing through all papers for a so like to see in the FARMER'S It is a very old song. So words are: "I'm going back no more, I'm goin' to wander, back Dixie, and I must go."

"Farmer's Advocate" Fashions

DESIGNED BY MAY MANTON

6297 Child's Bishop Dress, 6 mos., 1, 2 and 4 years.

6276 Girl's Plain Dress, 6 to 12 years.

DESIGNED BY MAY MANTON

6317 Occ. Blouse, 6354 Nine Gored Skirt. Embroidery Pattern 384.

DESIGNED BY MAY MANTON

6320 Girl's Box Plated Dress, 4 to 10 years.

6253 S. 11-r Blouse, 32 to 40 bust

DESIGNED BY MAY MANTON

6364 Child's Tucked Dress

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