

little circle; fasten in by drawing a chain through, thus completing the 1st row.

2nd row:—Draw up a loop and work into the SAME SPACE a cluster the same as above, then repeat, except that you "increase" in every other space by putting two clusters in the one space. Fasten at the end as before.

3rd row:—Repeat, but increase by 2 in every 3rd space.

4th row:—Increase 2 in every 4th space.

5th row:—Repeat, but only increase 2 in every 6th space.

6th row:—Repeat, increasing 2 in every 10th space.

7th row:—Increase (by 2) only in the 16th and last spaces.

This makes a compact, rounded top for the cap.

8th, 9th, 10th and 11th rows:—Make these 4 rows without increasing.

Now for the turned-up band:—Turn the work in your hand so that you are going in the opposite direction, and work six straight rounds without increasing.

The cap is now completed, and may be trimmed with a pompon of the yarn, or by threading a ribbon about the top of the band and finishing it with a large flat bow. If for a girl make the pompon loose and put it at one side of the front; if for a boy, make a tight, solid one and put it right in the middle of the top.

NIGHTGOWN.

Our second illustration is from the Corticelli Company's book. If you cannot draw the pattern for yourself, send for it to that company, applying to them for price.

The embroidery is to be done solid,



Embroidered Nightgown.

No. 11380, Corticelli Co., St. Johns, P. Q.—A pretty Christmas gift.

padding each section carefully, the padding to be done with cotton No. 40, with which, also, the design is embroidered. The scallop is to be padded more heavily than the rest. A narrow tape sewed on the wrong side of the scallop will hold it firmly in place, and there will be no danger of its stretching out of shape. The scallops are, of course, button-holed.

If one prefers one can make the design of a combination of eyelet and solid embroidery.

A Most Interesting Letter from Africa.

Dear Dame Durden,—I do not know whether I am eligible for entrance to the Ingle Nook, but I have enjoyed that Corner so much in "The Farmer's Advocate" that it is simply an act of courtesy to write and tell you so. I think we are indebted to one of the members of the staff for the regular appearance of your paper, but am not sure; however, it is a kind friend anyway who sends it. Usually the paper is five or

six weeks old when it ends its long journey to us, but that doesn't in the least lessen our interest. We have been encouraged by the articles in Hope's Quiet Hour, and stimulated to beautify our compound by the articles on that theme. We enjoy the fine prints of the stock shown, and have also enjoyed the outcome of the practical recipes given in your corner. Many a laugh we have over the choice witticisms stowed away in the corners.

Though not a farmer's daughter, I am practically one, for my foster-home was a farm, in Grey Co. No place seems so ideal to me for a home and comfort as a farmhouse, and I know something of the hard work too. If we were not missionaries, I think we should be farmers. As it is we have a little plot of ground which in Hausa is called a "gona," literally, a farm, though at home it might be a garden. In it we have had a number of things planted, some only experiments, some native to the soil, such as guinea corn, sweet potatoes, cotton, peanuts, corn (Indian). Our experiments are doing well. One is a bean, which we call "Jaba" beans, because we got the seed from one of our workers in that tribe. We put up poles for them to climb; they have covered them long ago and are stretching out for greater heights. The blooms are plentiful and pods are forming. Another experiment was some melon seeds obtained in England from a French melon. They did well till our laborer disturbed them in some way, and the vines all died. However, the melons were a fair size, so we used them to make a preserve, somewhat as we make citron preserve in Canada. When passing through Lagos I brought some seeds of a peculiar cherry, successfully grown in the C.M.S. Compound there. We planted them twice, but none came up. Yesterday I planted orange seeds for the third time; it remains yet to be seen if the result will be more successful than the last two attempts. They are grown plentifully in S. Nigeria. Last year some mango seeds were planted and there were about fifteen plants, but the dry season, though they were watered frequently, proved too much for the majority. Three of them are coming on nicely now. The Forestry Dept. (Govt.) at Lokoja supplied us with a dozen banana suckers, upon request, Jamaican varieties. These are coming along fine; some are over five feet high now. This Dept. is anxious to have fruit trees throughout the country, as it is one of the country's great deficiencies, and is being recognized as a means of making it more habitable for Europeans to have a supply of fresh fruit. However, they have no more plants to send out this year, but we hope to get some when they are ready. Besides these experiments we have some vegetables tried for some time, such as tomatoes. We got one the other day weighing eight ounces. They don't, as a rule, grow very large; too much strength goes to the vine, I think. Then we have lettuce, rather delicate, but good, and a few string beans. I must not forget to mention our pawpaws. We have over twenty young trees and the beauty of them is that they bear within a year from planting. The pawpaw belongs to the melon family, I think, but has none of its injurious features. The fruit turns yellow, and is very luscious, and healthful.

We have not forgotten the ornamental about our place. A military officer passing through here a short time ago said he hadn't seen so many flowers since he came to the country. They are nearly all zinnias and have grown to great height, some over five feet, flowering most prolifically. They are on either side of the walks, and the many varied hues make a bright picture indeed. The natives cannot understand what we have them for, if we don't eat them, they say, they must be for medicine. Well, they are good for tired eyes. We sowed a number of flower seeds, but about the only other thing that came up is a plant of Nicotiana, which is flowering profusely. Surrounding our compound we have a low hedge of croton-oil plants.

We have a number of native fowls; they are small, but the eggs are good, and a young cockerel makes a good meal for us occasionally. A Government doctor and census taker gave us a fine English fowl, but owing our absence at the time, we were unable to put an end to the cock,

and later came and finished the hen, so our hopes for improving our henry are gone for the present. A friend at home wrote that she thought keeping fowl and a garden at the same time was like keeping a canary with a cat in the house. But we don't have much trouble except with the tomatoes, and we have them protected by wire-netting now.

Well, this is a very long first letter. If it proves acceptable, perhaps I might write something about our people next time. We enjoy the letters from "Lankshire Lass," and wish for her all the peace and comfort the One whom we trust can give. With best wishes to all.

Yours very sincerely,

"NIGERIAN."

N. Nigeria, West Africa.

We are delighted to welcome you to our ingleside, Nigerian. Such letters as yours come but seldom; we hope you will visit us again. I am sure we have all enjoyed the little glimpse that you have given us into life in your far-away West Africa. I, too, spent the earlier part of my life in Grey, and go there still for holidays, so I think you seem especially near to me, even though so many long leagues away.

Ammonia Cookies.

Dear Dame Durden,—Please will anyone be so kind as to send me a ginger cookies recipe? I have several recipes, but they do not seem right. My children brought some cookies home the other day from a baker shop and they had such a good rich taste.

I saw in "The Farmer's Advocate and Home Magazine" some other good recipes, so I will send you a good one for ammonia cookies: 1½ cups white sugar, 1½ cups sweet cream, 2 eggs, ½ cup butter or lard, 3 teaspoonfuls of baking ammonia, 1 pinch of salt (you can add a cup of currants if you like, or lemon drops), then flour to roll out; handle as lightly as possible; roll thin. These are very good.

If you have any jars without corks, take soft paper, dip it in the white of an egg, and paste it over the top of the jar or bottle; put on that way three or four layers. I put my tomatoes for tomato soup up that way, and the last bottle was as good as the first.

Take baking soda to clean your teeth; it is just as good as tooth powder.

If you have a cut or any kind of a sore with inflammation, take sweet milk and bathe the sore part with it. Repeat a couple of times a day. That takes out the poison, especially from a rusty nail.

Clean, unsalted lard and flour mixed up is good for any kind of sore.

A good poultice for a boil is made by mixing flour and fresh honey together.

Bruce Co., Ont. M. M. G.
Will someone kindly send a tested recipe for ginger cookies?

Tulip Quilt Pattern.

"A Subscriber," Wentworth Co., Ont., wishes a pattern for this quilt. Will someone kindly send it, drawn on paper, for publication in this department?

Cream Pie—Flaky Pastry

J. W., Norfolk Co., Ont., wishes recipes for the above.

Cream Pie:—Make a good pastry, line the pie tin with it, and bake. For the filling beat up an egg, add a large cup of milk, a little sugar, and one rounded teaspoon of cornstarch, also a pinch of salt. Cook in a double-boiler until creamy, stirring all the time; remove from the fire and flavor with vanilla or almond extract. When cold pour into the baked pie-shells, and cover the whole with thick sweet cream whipped until it is stiff.

Here are two recipes for flaky pastry. I do not know which you will like the better:

Flaky Pastry:—Pass through a flour sieve together 3½ cups sifted flour, 1 teaspoon salt, ½ teaspoon baking powder. With a knife or the tips of the fingers work in ½ cup lard or sweet dripping, then moisten into a very stiff dough with about half a cup of water. Turn the dough on to a lightly-floured board and roll into a thin sheet. Have ready ½ cup butter worked and washed in cold water until it is smooth and flexible. Make the butter into a thin sheet one-third (or less) the length of

the paste. Lay it in the middle of the sheet of paste, turn one side of the latter, and then the other, over it. Now fold one end over and the other under the paste, enclosing the butter, and pat gently with the rolling pin, then roll into a long strip. Fold evenly to make three layers, turn the dough half way round, and again roll into a long strip. Repeat this again, and the pastry is ready to use.

Puff Paste:—Put 1 lb. flour and ½ lb. butter in a chopping bowl, having both ice-cold. Chop with a chilled chopping knife until the butter is the size of small peas. Make a hole in the center of the flour and butter and put in a small cup of iced water. Mix lightly with a pastry knife to a stiff paste. Turn out and roll with a chilled rolling-pin. Fold in three and roll again. Repeat three times, always turning the end of the roll towards you. Keep the dough on ice until used.

Note:—4 small teacups flour make 1 lb.; 1 dessertspoon butter makes 1 oz.; therefore 12 dessertspoons (rounded) will be the ½ lb. needed.

Pastry flour makes much better pie-paste than bread flour.

For Thanksgiving Dinner

Roast Turkey:—Clean the fowl, scrubbing the outside well with a brush and warm water; stuff it, place in the roasting pan and quickly sear the outside in a very hot oven, then modify the heat of the oven and bake, allowing 20 minutes for each pound. Baste every 15 minutes.

Stuffing:—Chop the liver and one onion (two or more if they are small) fine. Mix this with enough bread crumbs, from stale bread put through the meat-chopper, to fill the turkey. Mix in 1 tablespoon butter, 1 egg, pepper and salt to season, and sage or boiled chestnuts, as you prefer.

Raisin Stuffing:—To the breadcrumbs prepared as above add 2 eggs, ½ cup cream, ½ cup melted butter, 2 tablespoonfuls minced parsley, a teaspoon of cinnamon, 1 cup raisins, 1 teaspoon thyme. For this dressing omit the liver, sage and onion.

Cranberry Jelly:—Cook 1 dozen large apples with 1 quart cranberries. Strain through a jelly-bag as usual; add 1 lb. sugar to a pint of juice and boil, until it jellies. Still better, boil the juice down first and add the heated sugar 10 minutes before taking off the fire.

Pumpkin Pie:—Make a good pie pastry and line the tin. For the filling take 1 cup stewed pumpkin, stewed rather dry, ½ cup rich milk, ½ cup sweet cream, 1 cup brown sugar, ½ teaspoon salt, 1 teaspoon ginger, 2 beaten eggs. This will fill a deep pie. Bake in a moderate oven. If you brush the pastry around the pumpkin with milk it will brown nicely. Pumpkin pies should never boil. If allowed to they become watery.

Celery and Cheese:—Fill tender white stalks of celery with grated cheese and serve at once.

Salted Almonds:—Scald and skin the almonds. Drain and dry them, then mix until greased all over with melted butter or olive oil. Sprinkle lightly with salt and brown in a hot oven. The skins may usually be removed, after the nuts are taken from the hot water, by rubbing them with a coarse cloth.

Hallowe'en.

Far across the meadow land,
Lo, a maiden goes to-night,
In her snowy, dimpled hand
Bearing high a candle light.
To a spring dark trees between—
Favored spot of Hallowe'en.
Not a star is in the sky,
Not a glimpse of moon above,
Still she goes with eager eye
Hoping there to see her love.
By the candle's golden sheen
Touched by power of Hallowe'en.
When beside the waters dim,
Tremblingly the maiden waits,
All her thoughts are bent on him,
Whom she hopes the gentle Fates
Will reveal where maples lean
O'er the glass of Hallowe'en.
Far the candle casts its ray,
Guiding wandering footsteps near,
Where the maples fringe the way,
Comes the one she holds most dear.
Comes to clasp his plighted queen
'Mid the gloom of Hallowe'en.
—Lalia Mitchell.