

MARY'S TIMELY VISIT.

Dear Dame Durden:—"Martha" has expressed a wish for the recipe for rhubarb wine that I mentioned in a former letter, so I hasten to send it, although I feel that perhaps you will think I am coming too often.

**Rhubarb Wine.**—Five pounds rhubarb to one gallon water. Cut the rhubarb very fine; let it stand in the water (cold) for twenty-four hours; then strain through a cloth and squeeze well. Let the liquor stand for a day; then pour it off clear from the sediment upon three and one-half pounds brown sugar, the rinds of two lemons sliced very thin and also the juice. Keep stirring at intervals for another day until the sugar is quite dissolved; then put in a jar (stone spirit jars we used to have) not quite full; add one-quarter of an ounce of isinglass to a pint of the liquor and when the isinglass has quite dissolved add it to the wine and stir well. Let it stand for three weeks with the cork lightly placed at first. Bottle on a fine day in the fall or early winter. Use wooden spoon to stir. My mother made wine from above recipe for many years and always turned out well. The color was a clear amber and it was well liked.

I wonder if Martha would be kind enough to tell me the name of the washing machine she has used for so long with such satisfaction. I want one—could have had it long ago, for my "good man" often reproaches me for not getting one, but there are so many different kinds and when I do get one I want it to be the best. If I may, I should like to write again soon.

MARY.

(Your recipe for rhubarb wine came just the day after it was asked for by another correspondent. I hope you get a good washing machine. One of the chief beauties of a machine is that with it almost any member of the family can be utilized in running it. Come as often as you wish. The door is always open.—D. D.)

AN INVITATION TO DINNER.

Dear Dame Durden:—I saw in a previous issue that Northumberland wanted a recipe for English muffins, and as I think I know the way they are made, perhaps you will be so kind as let her have it when space permits. I also hail from the canny north. I wonder what part of the country she is from. Berwick, Coldstream and Wooler are all familiar to me, and heather-clad Cheviot. I wish I could invite you to dinner, the chief feature of the menu to be a grilse (young salmon) drawn fresh from "Tweed's Silver stream" cooked a la Berwick, and Northumberland "kneadies" and heather honey. Is your correspondent well acquainted with these dainties? Now for the muffins:—Take well risen bread dough, roll out, cut in rounds, and raise like ordinary rolls, only remember to have them fairly thin. Bake like soda scones, on the top of the stove, only turning once. Flour the pan you bake them on. When cold, just tear the edges apart, heat well through and butter liberally. Only practice is needed in the baking to ensure success. I also saw a request for gingerbread, I think from "Suffolk Lass," and as perchance our husband's tastes may be somewhat similar, I send a recipe from Beeton's Household Management, guaranteed good, and just the thing for an emergency, as it will keep (if it is not discovered) for a fortnight:—Take one pound treacle, one-fourth pound butter (or pork dripping), one-fourth pound brown sugar, one-half ounce allspice (or cloves), one and one-half pound flour, one teaspoon baking soda, one-fourth pint warm milk, two ounces ground ginger, three eggs. Mix dry ingredients well together, add butter and treacle (warmed), then the eggs, whisked; and the soda dissolved in the milk. Bake in a well buttered tin, in a moderate oven for an hour, or rather longer should the gingerbread be very thick. Do any of the circle use paper blankets? They are so light and warm that I must give the idea, although I am afraid my letter is already too long. Take any light material, the size of the

bed, double, and within the fold line with large sheets (any may be used, even newspaper, if doubled) and baste roughly together with wool. I am grateful to a kind member for the suggestion of lining men's waistcoats; the idea was made use of directly, so I thought I should send my mite in exchange. I must apologize for the length of my letter. The corner is a great source of instruction as well as amusement, but what a lot of patience you must have, Dame Durden, to peruse all these letters. With hearty good wishes to all.

HEATHER HONEY.

(Don't I wish you could invite me to that dinner! I'd accept with most "ungentle" alacrity. It appeals to me at this very minute, for it is lunch-time and shortly I'll be sitting down to a meal composed largely of canned things, instead of young salmon and heather honey, and, delightful mystery,—"kneadies." What are they, anyway? It would be some comfort to know just what I'm missing.

Did you notice I changed your name as we have another "Tweedside." If you do not like this one, send in another soon.

It does not require patience to attend to the Ingle Nook. Just time, and I consider it time well spent, and as instructive and interesting to me as to any of you.—D. D.)

MATS FROM STOCKINGS.

Dear Dame Durden:—I have read with great interest the items found from time to time in the "Ingle Nook" of FARMER'S ADVOCATE—and also tried with success many of the recipes contributed by the members, although not one myself. I came here from "Tyne-side, England three years ago, and as you may suppose, found things very different to what I had been used. In packing I used a quantity of old stockings, which have since been made into a comfortable mat in the following way:—Begin at the toe and pull the knitting out, then wind the ravellings round three or four fingers until you have it about two dozen times. Cross the ends and fasten, either by sewing or tying with strong cotton, right through the whole of the ravellings on the fingers, making it tight and firm in one place, which makes the rest of the ball spring out. Make all the wool up in this way and then fasten a piece of canvas (coarse harn or sacking) in frames, just as you would do if making a cloth mat with clippings. Mark it in the patterns you wish; then hold the little wool balls under the canvas and sew firmly on as close as desired, arranging the colors to suit your own taste. I hope this is plain enough to be understood by Alberta A. or any of the other members of the "Nook." Many of us, I am sure, have appreciated the letters on "Sanitation" by Dr. Davidson. With the best wishes of a

"BENSHAMITE."



MRS. WALLON'S HOME NEAR BOWDEN, ALTA.

INGLE NOOK CHATS

RHUBARB PRESERVES AND TENNIS PUDDING.

Dear Dame Durden:—I can not tell you how sorry I am for making a mistake in "lemon curd." I meant to say beat the eggs well, not beat the eggs. I am sending a recipe for rhubarb preserve. Cut four pounds into inch pieces; add juice and rind of one lemon, four pounds of sugar. Cut the rhubarb and put in a crock and pour the lemon juice on it. Cover it for twenty-four hours and then boil for one hour. This will keep for two years.

Here is a recipe for a very nice cold pudding called tennis pudding. Line a basin with thin bread, and after cooking some juicy fruit pour it into the basin. Then put a thin layer of bread on top and put a plate over it. Set in a cold place, turn it out when wanted into a glass dish and pour cold boiled custard over it. This is very nice in the summer time and is an English recipe. I wonder if anyone can give me a recipe for curd cheese or cream cheese?

LEEDS YORKSHIRE LASS.

(Cream Cheese.—Take a quart of sweet milk, adding a cup of cream if a rich cheese is desired. Add a few drops of liquid rennet or a piece of a rennet tablet, according to directions. Place in a warm corner for twenty-four hours; then throw in a little salt and stir well. Wring out a napkin or piece of linen in ice water; put the cheese in it; tie up tightly and hang up to drain. Change the napkin after a few hours and hang up again. The cheese is ready to eat in twenty-four hours after being put to drain.

The mistake, I am afraid, was ours, not yours, this time, and we are sorry about it, too. Thanks for the recipes. Do they call it tennis pudding because the family raises a racket when they do not get it?—D. D.)

RUBBER BOOTS AND COMFORT.

Dear Dame Durden:—Since last writing you, I have been trying the bachelor life, my husband having gone to Edmonton, where he is making sweets. I have had some great experiences since "batching" it. I am not quite so bad off as some of the bachelors as I have three little ones to talk to.

Do any of the Chatterers do, or help to do, the chores? If you do, don't be without a pair of top rubber boots; they may save you a big doctor's bill, besides the comfort of having dry feet. I have had to wade up to the tops of my rubber boots through snow and water this spring. One morning I went on the run to a neighbor two miles away (three inches of fresh snow and had to wade the creek) for help for a sick cow. What would I have done if I had had no rubber boots? I would have had to stay at home and run the chances of losing my cow. Comfort before style I say.

I like "Dell's" idea about fixing up a house. I have my house clothed and papered much in the same way, only I did not sew the cheese cloth together, but just over-lapped it a little and tacked it, putting several tackings in the center of the cotton. It is the cotton that holds the paper on. But if Dell lived here she would be told, as I was told when I got all papered, that I was putting on too much style for a homesteader, and that I had better go back to the city, where such style was carried on. I do like a few comforts, no matter where I live. On my dividing walls I did not put the wall paper, but cut suitable pictures out of magazines or the FARMER'S ADVOCATE and pasted them on, first making a center piece of wall paper and border. It just looks fine, and the children learn such a lot from the different pictures:—I have pictures of Kings, Queens, birds, animals, houses, and pictures showing how to fix different rooms.

My husband got an idea from one of the pictures about how to fix a shelf for the wash dish in the kitchen. Take a board, cut a round hole in it so the dish will fit down in it, fix the board on two brackets and fasten it in a corner, having the soap dish hanging on the wall. Put a piece of oilcloth on the wall to keep the water from splashing, and have the looking glass, comb and brush rack hung in this corner. Another handy thing for this corner if there is room, is a piece of oilcloth or coarse linen made into a pocket with two or three different little pockets, for tooth brushes and lead pencils that are not to be found when wanted. I nearly forgot to say there is no danger of the children tipping the wash dish and spilling the water when fixed that way.

For those that like to grind their own coffee and have no coffee grinder and have a meat grinder try the latter; it works fine.

As it is garden time now, I think we ought to say something about the hands. Canvas mitts or gloves are just the thing, and can be made at home. I make the mitts and intend to try making a pair of the gloves.

I must ask if any of you have a recipe to make soda crackers or anything like them. The favorite bread is fine, and so is the parkin which was new to me. Before I got the bread recipe, my husband wanted to take a loaf of my bread for the corner stone of the house, but now he thinks it is too good to waste in that way. Excuse mistakes, as the little ones do not care about mother writing. They want me to go out doors.

A LIVELY CANADIAN.

(I do not know any method of making soda crackers at home, but perhaps some one else can help.—D. D.)

METHOD OF MAKING HANDSOME RUGS.

Dear Dame Durden:—May I come in? I have often sat in the spirit in the corner and listened to the "wise and otherwise" remarks of the cornerites. I see in the issue of May 29th a request for instruction re mats made from old socks. I have made very nice ones by this method: Cut the legs into strips about three inches wide lengthwise and as long as you can. Now ravel in the edges on each side, leaving about a half inch in center to sew on by. When you have a good large amount ready, take a piece of canvas or old linen bag and sew the pieces on very close together, so that they will stand up full. The effect is quite rich. You can make it hit or miss, or, by dyeing the socks and making say a black border with colored center, you will have a handsome rug. We used to have them in front of our beds to step out on in winter. I think I have made myself clear. If any one would like a recipe for scripture cake I will send it to you. I made one some time ago for a church social and sold slices of it at ten cents each, making quite a nice little sum. Every ingredient is mentioned in scripture—hence the name.

MADAM JEAN.