

Raspberry Vinegar.—To 4 quarts berries placed in a crock or granite pan, put enough vinegar to cover. Let stand 24 hours, then scald and strain. Add 1 lb. sugar to each pint of juice. Boil 20 minutes and bottle. To serve, add 2 tablespoons to a glass of ice water.

Currant Pie.—Line the plate with pastry, fill with ripe red currants, sprinkle plentifully with sugar, dredge with flour, and put in 2 tablespoons water. Cover with a top pastry and bake.

Currant Sherbet.—One pint sugar, 1 quart water, 1 pint currant juice, the juice of a lemon. Boil water and sugar for half an hour, add the lemon and currant juice, let cool, and freeze.

Raspberries and Cream.—Serve in plain glass sherbet-glasses if possible. Put a tablespoon of powdered sugar on each, and then a large tablespoon of Devonshire cream.

Raspberry Shrub.—Four quarts berries to 1 quart best cider vinegar. Let stand 4 days, then strain. To each pint juice add 1 lb. sugar, boil 20 minutes, then bottle and keep in a cool place. Serve mixed with crushed ice and water.

Gooseberry Tarts.—Stew green gooseberries in a very little water until the skin breaks, then sweeten well and set aside to cool. When cold, bake in pastry shells with a top. Brush each over while hot with beaten egg and set back in the oven three minutes to glaze. Serve cold.

Gooseberry Pudding.—One quart green gooseberries, $\frac{1}{2}$ lb. suet, $\frac{1}{2}$ lb. flour, 1 small teaspoon baking powder, 1 pinch salt, $\frac{1}{2}$ lb. sugar. Chop the suet fine, mix with flour, salt and baking powder, add water to make a paste, roll out and line basin with it. Now put in the cleaned gooseberries, add the sugar and a very little water. Cover with pastry, pinch the edges together, tie a cloth over, set the dish in boiling water, and boil 2 to 2 $\frac{1}{2}$ hours.

Gooseberry Fool.—One quart green gooseberries, $\frac{1}{2}$ lb. sugar, 1 pint water, 1 quart milk, yolks of 2 eggs, nutmeg to flavor. Simmer the gooseberries in a granite pan with the water, very gently. When the fruit turns yellow and swells, drain, and press the berries through a colander. Add the sugar, and set to cool. Beat the yolks of the eggs until light, stir them into the milk, place the milk in a granite pan on the fire, add a grating of nutmeg, and simmer very slowly until as thick as thin cream. Remove from the fire and gradually add the cold gooseberries. Serve when perfectly cold.

A Letter from P. E. I.

Dear Dame Durden and Chatterers,—I have been here before, and, may I come again? My letters are like angels' visits, "few and far between," so I am afraid none of you have got acquainted with me; but I feel as though I knew you all, and eagerly watch for your letters. I am sorry that Lankshire Lass is not so well. We miss her bright, hopeful letters, and so often in our health and strength, think of her. And where is Jack's Wife? so full of new ideas, which we all like to follow. I expect, like myself, she is a farmer's busy wife; but, though we are busy and tired, we would not be anybody else's wife, would we?

Which of us would give up the pleasure of hunting eggs, feeding chickens, milking cows, feeding calves, etc., living in the country with lots of fresh air, trees, flowers, and green fields all around us, growing our own vegetables, and strawberries, and eating them with our own cream, bread and butter? So don't get discouraged if you are tired. Many of our sisters are much more weary, and have less for it.

Now, I want to tell "Leezibess" that her "Helpful Letter" has inspired me to write, and I wish to be "a kindred spirit" also. I am glad you have read "Anne of Green Gables." Hope you have read all of Miss Montgomery's books. If not, try and get them. I wish you were here, and we would go to "Green Gables," my old home, and the scene of my childhood, only two miles from my present home—and stroll through the haunted woods, across the old log that spans the brook which I passed every day on my way to school—and Lover's Lane, one of the most beautiful spots on earth, where the wild plum and cherry mingle their perfume with the maiden-hair bells, violets, ferns, and wild

flowers in profusion, not forgetting the old-fashioned flower-gardens and deserted house; then to Old Orchard, now in its perfection of beauty, a solid mass of bloom, with a maple grove for a background, and just beyond the lake of Shining Waters, and the bridge where Marilla's brooch was supposed to have been lost. It is all there, just as real as the book, but few can find as much in nature as Miss Montgomery, and only those who know her personally can fully

your rhubarb; add the sugar, but no water.

Was glad to see a letter from "Mary," P. E. I. Why not others write? I am sure there is ample scope, for we do all kinds of work, and have all the beauties of nature to inspire us in this "Garden of the Gulf."

MINNIE MYRTLE.

Bay View, P. E. I.

"Jack" and his wife have gone away from the farm, and from Canada, and are now store-keeping at Palo Verde, Arizona. Perhaps that is why we have not heard from our bright "Jack's Wife" for so long.

Come again, Minnie Myrtle, and tell us about your lovely Province by the ocean.

Renovating Bedroom Suite.

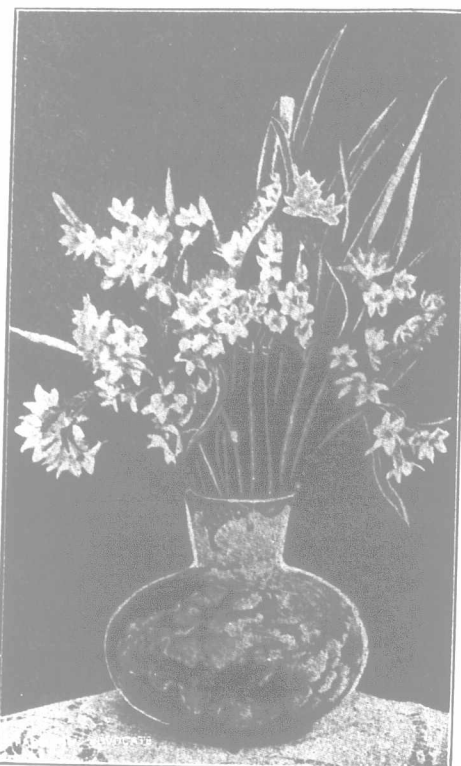
Dear Dame Durden,—I would feel greatly obliged if you would give me a little advice re the staining of furniture. I read in your columns a few weeks ago a short article concerning a stain for furniture, made from a package of brown dye put in two quarts of boiling water. What I would like to know is: What process would polished furniture have to go through before it could be satisfactorily stained?

I have a bed and bedroom suite polished in a light shade which is badly marked, and I don't quite know what to do with them. The idea of staining them with the brown dye appealed to me, if it could be done.

ALICIA.

Dufferin Co., Ont.

If your bedroom furniture is solid wood, unvarnished, but rubbed to a high polish, very careful and tedious rubbing with the finest sandpaper might be sufficient preparation; but if it is veneered, and the polish put on by means of a filler and varnish, as much of the modern furniture



The Vase Suits the Flowers, but Would be Better if Plain.



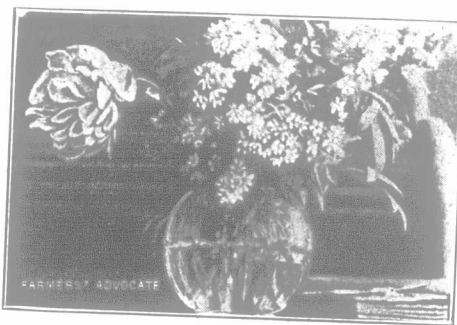
Graceful Bouquet of Coreopsis, in a Low Holder.

appreciate her or her works. I hope many of the Nookers have read them. If not, do so, and you will feel younger too. Miss Montgomery is an intimate friend of mine, and much loved by all who know her, and those who have no personal acquaintance, and only know her through her books, cannot fail to appreciate her quiet, unassuming self, which is seen all through her works. "Anne of Green Gables" is a pure creation, an imaginary character—and, though very real, has no local color.

Now, I wanted to tell you about my flower-garden and house-plants, but will have to come again, if you are not weary of me. We have a variety, but are particularly pleased with our dahlias. Have 60 bulbs growing, comprising 40 varieties. Will tell you about them when they bloom.

We appreciate your recipes very much. Did you ever try mixing your loaf bread with new milk instead of water? Just add enough boiling water to make it the right temperature, and mix as usual.

I make my oatmeal cookies with 1 cup molasses and 1 cup sugar, instead of all sugar, and like them better. Try baking



The Balance of this Bouquet of Deutzia is Spoiled by the one large Peony Blossom.

is, the process must be different. I understand that patent varnish-removers are on the market now in the United States, but you might get them in Toronto, say, at Eaton's. All things considered, I believe, if I were you, that I would keep the suite for a guest room, or for any room that it is desirable to have dainty, then you might enamel it with ivory - white, and have an old rose, white and delft blue, or white and gray-green room, carrying out the color-

scheme in rugs, curtains, and covers. Enamel paint is easily put on, and looks well.

Powder Post Beetle.

I wrote to your paper some time ago and neglected to sign my name. Hoping for a reply through your columns this time, I will try again.

Our parlor floors are perforated with small holes, not larger than a pin head, and we have discovered a small insect or bug, with hard wings, that is working in the floors. We have painted and grained and varnished the floors, still they bore through, and are destroying the floors. Could you tell us, through your columns, what this may be, and what to do to prevent it?

MRS. J. C.

Oxford Co., Ont.

The insect complained of by Mrs. J. Calvert, of Banner, Ontario, is called the Powder Post beetle, from its habit of reducing the interior of posts and other seasoned wood to powder. When the insects come out of the woodwork they leave minute holes, such as are described by Mrs. Calvert. As these insects breed in the dry wood, it is very difficult indeed to get rid of them. Various things have been tried, such as gasoline, coal oil, painting and varnishing, and so forth, but none of them are completely effective. Probably the best remedy would be soaking the floor wherever there are any of these holes with gasoline, which would penetrate the bores and kill the beetles and their grubs. In the case of furniture they sometimes work for a long period without any indication of their presence until suddenly the article collapses, and the interior is found to have been reduced to powder.

[Answered by Dr. C. J. S. Bethune, O. A. C., Guelph.]

Our Scrap Bag.

A nurse says that fresh buttermilk is as good as cream to eat with fruit if mixed with a very little sweet milk.

A good drink, which is strengthening for men in the harvest field, is made as follows: Boil together $\frac{1}{2}$ lb. oatmeal and 2 or 3 quarts water. If thicker than you like, add more water. Sweeten well and cool on ice. Add lemon juice if you choose.

A teaspoonful of lime water given in cases of colic is excellent.

Wash a scratch or cut immediately with castile soap and warm water. Do not touch it with the finger nails. Bathing it with water, to which a few drops of carbolic acid are added, is an additional precaution against blood-poisoning. If any sign of inflammation appears, put on a bread-and-milk poultice. If there is pus rub on some peroxide of hydrogen.

Rub hives with sweet oil.

An excellent method of coloring curtains, etc., cream is the following: First wash the curtains, then starch them in a very thin boiled starch colored cream by some yellow ochre powder tied in a muslin bag. Use the ochre precisely as you would blue in bluing clothes.

White silk laces, light silk shawls, etc., may be cleaned by sprinkling them with an equal mixture of flour and borax, rolling them closely in a white cloth, and allowing them to lie for a few days. Shake out the borax and flour into a paper as it may be used again.

Place a thick fold of old Turkish towel in the bottom of the dishpan to protect fine china and glassware while washing it.

A very easy way to separate eggs is to break them, one by one, into a funnel. The white will pass through.

A meat-chopper may be easily cleaned after chopping meat, raisins, etc., by putting a piece of bread through it.

A gravy boat will be found very useful for filling fruit jars.

Use suds of lukewarm water and pure white soap when washing pongee. Do not rub soap on the goods, nor use a washboard. Iron the material when perfectly dry. It will be found to iron