THE FARMERS ADVOCATE.

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Dear Friends,-By especial request, the subject of our next competition will be original poetry. You may choose any subject you like, hence the only rules governing the competition will be: (1) Poems must be strictly original. (2) They positively must not exceed 24 lines in length, but may be shorter if you wish. (3) They must contain no "slang" expressions. (4) They must be received at this office not later than June 25th. . . The competition following this will be a "drawing match," so will our artists kindly be on the lookout for suitable subjects ?

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We thank J. P. Buchan, Drayton, Ont., and Miss A. M. Russell, Hagersville, Ont., for sending us the poem "Cuddle Doon." As this poem, however, appeared in our issue of Feb. 4th, we shall not reprint it immediately. The following letters have been received from Ingle Nook friends. You will notice that we have this week one from Nova Scotia (or Prince Edward Island, was it ?---unfortunately, I have lost the address) and two from Quebec. I am pleased to see that our eastern friends are becoming interested, and hope that we shall hear from more of them. DAME DURDEN.

"Farmer's Advocate" office, London, Ont.

INFORMATION WANTED.

Dame Durden,-Would you kindly give me what information you can through Ingle Nook Chats about learning to cook ? I would like to be a cook. Is there not a place where this is made a study? If so, would you tell me what you can, and give me the directions to the place? I live nearer Hamilton then any city, and so would rather it would Yours truly, H. M. M. be there.

Write to the "School of Domestic Science," Hamilton, for terms and curriculum of studies. You might write also to the MacDonald Institute, Guelph, a school affiliated with the Ontario Agricultural College, which has been instituted especially for farmers' daughters. Cooking, dressmaking, gardening and laundering are all taught there, along with many other subjects, which may be taken by those who desire them.

INFORMATION WANTED.

but to-day it is really lovely. We can't expect the snow to remain much longer; it is generally late here before the snow is entirely all gone; but the summers are very warm. Now I think I must close for this time; next time I will have my letter longer

BELLE MCKENZIE.

A CHARMING BEDROOM.

Dear Dame Durden,-I have long been interested in your charming circle, and in the many pleasant letters you publish.

I thought I would write and tell you about how I fixed my room last summer. We had moved to a new house, and over the kitchen there was a room with two windows, facing east and south, but it was not papered, and the paint was an ugly brown, partly worn off. I got a paper with a pretty pattern of wild roses for the walls and ceiling, and a half can of green paint for the woodwork, which I made lighter with white lead for the window sash and door panels.

This made a great change in the appearance of the room. We had an old table with a drawer in it and a shelf underneath, which I painted white and use for a writing table. I also made a small bookcase of a soap box : made shelves in it, painted it white, and ran a curtain of pink and white silkoline in front of it. I also got a larger box, which I covered with green and pink cretonne; the lid is hinged, and the top is padded, and with a few cushions makes a very comfortable seat.

I made covers for the dressing-case and wash-stand of white muslin over pink sateen, and hung curtains of white muslin at the windows.

The whole thing did not cost me over two dollars, and I would not change my room for any other. DAISY.

LOVE TO ALL THE MEMBERS.

Dear Dame Durden,-As I have read the letters of the other members of the Ingle Nook, and as my father takes the 'Advocate," I thought I would like to tecome a member. I am sixteen, and go to school nearly every day. I live in the country, and like it very much. I like the "Advocate" very much, and so do all my sisters and brothers. 1 have read all the stories and pieces written ty the other girls and boys, and thought I would try this time. So, with love to all the other members of the Nook, I remain your loving friend, SARA SMALLMAN.

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Limited LONDON, ONTARIO.

-l eniov your weekly chats, also the helpful hints from friends. Could some member please give full directions for making a gentleman's hat-band? I would send some nice recipes, if they would be of LITTLE GIRL. any value.

recipes.

A RIPPLE FROM BAY CHALEUR.

Dear Dame Durden,-I now take the pleasure of writing you a letter. It is so long since I wrote to the Nook that I am now almost a stranger, but "better late than never," I suppose. I live on a large farm in the Province of Quebec. It is a very pretty place in summer. We have in front of us the beautiful Bay de Chaleur, where we bathe and enjoy the summer months. About a half mile distant is the Little Cascapedia River. where horses cross both summer and winter. Our house is situated in a very picturesque place overlooking the bay, and is surrounded by huge willow trees, hence its name, "The Willows." We also have a fine large orchard. My eldest sister is in the States training for a nurse, and my other sister graduated at the McGill, in Montreal, for a teacher last year, and I am going to school. My birthday is in June; I am fifteen years of age. How nice it is to see the spring back again. We had a sort of a set to rise in a warm place, about one hour;

Dear Dame Durdan,-Mother and I take a great interest in the "Ingle Nook Chats," as we have received quite a few helpful hints and recipes. I thought I would sent a couple of recipes, which have come down in our family from my We shall be pleased to have the grandmother, who, in her day, was a noted bread-maker. We have always used them, and always with complete success. Hoping you may long be spared to the "Ingle Nook." POLLY.

RECIPE FOR BREAD

First have a good-sized bread-pan, with a tight-fitting cover; into this, sift four quarts of flour, and set to warm. set my bread about six o'clock in the evening. To make the sponge: Mix well together, in a bowl, four level tablespoonfuls of flour, and four mashed potatoes; pour in enough boiling water (be sure it is boiling) to make a thick batter, and set aside to cool. When it is about lukewarm, stir in one cupful fluid yeast, or one Fleischmann's yeast cake dissolved in warm water, and beat the batter well. Pour this sponge into the warm flour, and add two heaping tablespoonfuls of salt and enough water to make a stiff dough (about three pints, some brands of flour take more water); turn the dough out on the board, and knead until smooth; set to rise in a warm place. In the morning, mould into loaves and put into well-greased pans; snowstorm only last night (April 8th); place in a hot oven and bake one hour,



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