

Travelling Hints.

Dear Dame Durden,—Could you kindly give us a few hints through your paper on what to do and what not to do when travelling? We all enjoy your paper very much, and wouldn't do without it.

LUCY B. M.

You do not say whether you are going to travel by water or by land, but in either case, if you are out for a good time and do not want to be worried, do not make the mistake of taking too much luggage. I know some people who have been more than once to Europe. The first time they took all they thought they would need. The result was that on several occasions they were obliged to wait two or three days, where they did not want to stop, for trunks; once the trunks went astray altogether, and then, of course, there was a peck of trouble. Now these people "travel light," with light straw suit-cases, and as few articles of clothing as possible. Indeed, people who travel much never take much; to do so is usually a sign that one is "out for the first time."

A well-fitting suit of some dark color, with a silk blouse (rajah is the most serviceable) to match, is a necessity. A net waist may be taken to wear for evenings, and possibly a silk skirt like the blouse, which will give a silk suit on occasion. If going on the water, you will need a heavy wrap or coat of some kind, as cold winds often blow, and one must be prepared for them. Most travellers on the ocean add a steamer rug. Take just enough underwear to "keep clean with" easily,—many long-headed women now have underwear and night-dresses of pongee for travelling, and wash the pieces out when necessary, leaving them in the stateroom to dry. Pongee is very light to carry, is easily washed, dries quickly, and may be worn on a pinch without ironing. Now, if there is any room left, you may tuck in an odd shirtwaist or two, and you will get along nicely unless your trip is too long. For your head you will need a close sailor or panama, without much trimming, that can be worn with a veil, and a more dressy hat to wear to dinner or when "doing" the towns.

Now, for other things, your own sense of what is ladylike will help you through. A quiet manner and voice is, of course, indispensable, and a promptness to do the little favor that may come in one's way, or to acknowledge graciously any that may be done for one.

In regard to conversing with strangers who may be encountered by the way, we quote Emily Holt, the author of "Encyclopædia of Etiquette": "When a long journey of some days is undertaken, and a masculine passenger finds it in his way to frequently serve a woman or women who are travelling alone, he can expect that they will treat him with a pleasant friendliness, eventually tell him their names and ask to know his in return. However, during a run of a few hours he must not attempt to 'scrape an acquaintance' with any woman travelling alone."

While travelling, young women very often, nowadays, patronize the Women's Christian Associations, which are always safe stopping-places. If a hotel is chosen, it is first necessary to sign the register, upon which one's room is assigned. About an hotel one must be very chary about entering into conversation with strangers, but on long steamship voyages such conventionality is usually done away with, and passengers converse together quite freely.

The matter of tipping usually presents difficulties to the novice, and, indeed, this is an important subject, since failure to tip usually means very poor service. The usual tip to the porter on a train is ten cents for carrying one's luggage. In the dining car a tip representing ten per cent. of the cost of the luncheon or dinner is supposed to be quite sufficient for the waiter, although ten cents has become almost an established amount. In the hotel the elevator boy, bell-boy, and others who do any service, all expect tips varying in amount according to the amount of the service and the length of time spent in the hotel. "After a stop of over 36 hours, for example, the porter and chambermaid can be given 25 cents each, the waiter 50 cents and the elevator boy 10 cents. After a sojourn of a week the chambermaid will expect 40 or 50 cents,

etc., the porter's fee remaining at 25 cents."

On board a steamship the tip tariff is fixed, at the rate of \$2.50 all round, to the stewards and stewardesses, but if one is ill and requires much attention more is expected by the one rendering the service. A traveller who gives no trouble at all may reduce the fee to \$2 to each of the stewards and stewardesses who render service.

Now, I do not know if these hints cover all the things you want to know. If not, write again, please, and ask questions explicitly.

Packing Eggs—Bread Mixer.

Dear Dame Durden,—I see a great many inquiries for ways of packing eggs, and as my way is very simple and inexpensive, I will send it along. The lady who told me this way of preserving them always packed them down as soon as they came down in price in the spring, and at Christmas they would be like fresh eggs. Simply wrap each egg snugly in paper, so as to exclude the air, and stand little end down in a basket. Hang the basket up in some cool place. I hang mine in the cellar.

I think the protection of birds a good idea. The Institute had better take it up. I, for one, will not wear a bird on my hat. I think it would be an insult to a bird to be perched up on some of the hats they are offering for sale this season.

In answer to Auntie's question about breadmakers, I will just say that I have used one for some years, and would not care to do without it for double the cost. Some people expect them to make good bread, no matter how poor the ingredients, but that is not what they are

fresh meat, so as to keep it fresh for using at any time.

Curing Pork.—To 100 lbs. meat allow 1 qt. salt, 3 cups water, 1 lb. brown sugar, 1½ ozs. saltpetre, 5 ozs. black pepper. Put on stove and boil ten minutes, then rub all over meat; spread out on a table or board. Do not let each piece touch. When dry hang up. Perth Co., Ont. FARMER'S WIFE.

The dairy editors say to make your butter carefully, washing very well to take out all traces of buttermilk, and salting with not more than 1½ ozs. to the pound. Pack very closely in crocks, or boxes lined with paraffine; lay butter-parchment, cut to fit, over the top; cover with a layer of salt; put on lid, and keep in a cool place.

Many thanks for the meat-curing recipe.

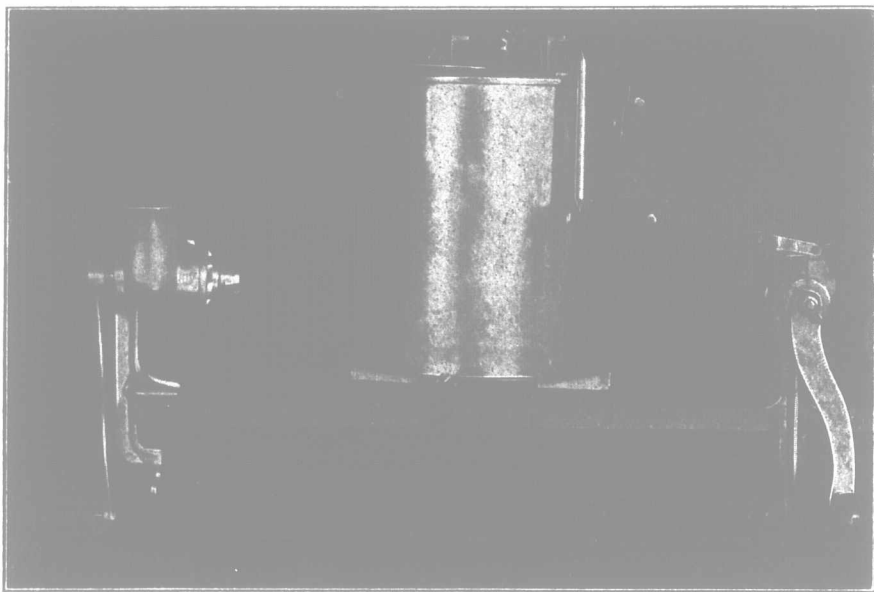
Azaleas.

Would you tell me how to treat Azaleas? How often do they flower a year? Wishing you and the Nook every success.

A NEWCOMER.

Middlesex Co., Ont.

Prof. Bailey writes as follows in regard to the Azalea: "The best soil for Azaleas, if grown in pots, is a sandy compost of half peat and half leaf-soil, with an addition of good fibrous loam. Plant firmly, and give very good drainage. During the summer they should be kept in a cold-frame, or in the open in a sheltered spot, with the pots plunged in the soil, or planted out in prepared beds, where they make a very vigorous and healthy growth. They must have plenty of water, and free syringing during the hot months. Repot and transfer to the greenhouse in September. The natural flowering time is from April to



Two Useful Utensils.

Bread mixer and meat grinder.

for. They make good bread more easily and quickly than the old way, but you must have good yeast and flour if you expect good results. Mine is the Universal, No. 8, and cost \$1.50.

OPHELIA.

You will probably enjoy the following. I clipped them for your especial benefit, Ophelia.

To the suffragettes: Is a woman who puts her head in a waste-basket qualified to vote?—[New York Tribune.

A New York milliner declares that she has never seen a suffragette wear a fashionable hat. This is a splendid compliment to the suffragettes. — [Chicago Record-Herald.

Packing Butter—Curing Meat.

Dear Dame Durden,—I am a constant reader of "The Farmer's Advocate," especially of the Ingle Nook. I have been helped a great many times, but have never tried until this time to help any one through the paper, as I have seven children, and do my own sewing and work. I do not have much time to play. I do my sewing for the winter in the summer, and for the summer in the winter. I would like a recipe, through Ingle Nook, how to pack butter in June for winter use—dry packing, not in a pickle.

I will send you a good recipe to cure

June, but in the greenhouse they may be had in flower from September to June. Against the red spider and thrips, from which Azaleas are liable to suffer if the air is too dry, free syringing with water is the best remedy."

Lankshire Lass's Recipe.

Dear Dame Durden,—Last year you published Lankshire Lass's recipe for potato syrup. I copied it off, and as she is unable to send it, I will gladly do it for her; she has my sympathy, and I hope she will soon be restored to health again.

Springtime has come again, and the scene about our Island now certainly is a busy one. The American Government is making a new channel for the ships that pass so frequently, so that those up-bound will not be compelled to meet the ones coming down in the narrow channel between Bois Blanc Island and Amherstburg. Much of this is rock, which has to be blasted with dynamite, and is then removed by dredges. In one section of the river an immense cofferdam of earth and rock has been built, and the water pumped out, leaving part of the river dry for a distance of over a mile. It is, indeed, interesting, as you may well imagine.

Potato Syrup.—Take enough little potatoes to fill a pot or kettle and with a

little brush scrub each one well and wash in several waters; then put them in boiling water. Have enough water to cover them, and do not let them boil until the skin breaks. Pour the water that they have been boiled in into a crock, let settle, and strain, then add enough light-yellow sugar to boil it into a thick syrup.

Nut Bread.—Four cups of flour, 4 teaspoons of baking powder, ¼ teaspoon of salt, ½ cup of granulated sugar, ½ cup of chopped English walnuts, 2 cups of sweet milk. Mix as you would biscuits, and let raise 40 minutes. Bake one hour in a moderate oven. ISLANDER.

Bois Blanc Island.

The Nut Bread recipe sounds fine, Islander. Is no shortening needed?

Recipes.

Trilby Omelet (new).—Break 5 eggs into a bowl and add 5 tablespoons cold water, ½ teaspoon salt, pepper to taste; beat to a froth. Put a tablespoon of butter in frying-pan, and when hot (do not burn) pour in the eggs. Lift gently in places with a fork while cooking. Do not turn; simply fold over and serve.

Lunch Rolls.—One quart flour, ¼ cake compressed yeast, 1 tablespoon sugar, 1 tablespoon butter (softened), 1 teaspoon salt. First put 1 pint sifted flour in bread-pan, and pour over about 1 pint boiling water; stir in the butter, salt and sugar. When cool enough add the yeast, dissolved in ½ cup lukewarm water, and the remaining flour. Let rise over night. In the morning knead and roll out about 1½ inches thick; cut with round or oblong cutter; let get light enough, then bake 25 minutes in moderate oven. These are sweet, light and delicious. Remember that water used must be boiling.

Fried Mush.—Slice graham porridge left over into rather thick slices. Fry slowly with a little butter, and serve with maple syrup.

Prune Souffle.—To 1 cup stewed prunes, stoned and chopped, add ½ cup sugar and the whites of 3 eggs, beaten stiff. Mix well. Sprinkle 1 teaspoon sugar over top and bake ten minutes. Serve with a custard made with yolks of eggs or with whipped cream.

Graham Cakes.—2 cups graham flour, 1 cup white flour, 3 cups sour milk or buttermilk, 1 teaspoon soda dissolved in a little water, 1 level teaspoon salt, 1 heaping tablespoon lard, 3 eggs beaten very light. Bake at once on a griddle.

Mock Pigeons.—Take bone from 2 fillets of veal; flatten by pounding, and spread with seasoned crumbs. Roll up, bind with string, put in a covered pan with 2 cups water, and bake for 2 hours. When done season the gravy with pepper, salt and tomato catsup, and thicken with browned flour. Pour half of it over the meat, and send the rest to table in a gravy boat.

Mock Oyster Soup.—Four onions, 4 large potatoes. Cook in 2 qts. water until soft; mash fine, add 1 qt. rich milk, and season with salt and pepper.

With the Flowers.

Trumpet Vine.

For a number of years I have had a Bignonia, Trumpet Vine, and in all that time it has only produced a few meager blossoms. It grows on the end of a house, where it gets abundance of sun the greater part of the day.

Peel Co., Ont.

J. Y. M.

The Trumpet Vine (Bignonia radicans) is not entirely hardy in this northern part of the country, and although the vine may make fairly good growth and appear to come through the winter uninjured, the flower buds are usually more or less seriously injured, if not destroyed, hence scarcity of bloom. If you could protect the vine in any way, either by laying it down on the ground during winter and covering with straw or something of that nature, or by tacking matting over it on the wall to prevent exposure to warm sun during warm days in early spring, it would help very much to protect the blossom buds from injury.

O. A. C.

H. L. HUTT.