

Africa, and five years ago the "Italian atrocities" in Tripoli. Twelve years ago Russia and Japan were fighting each other, now they are on the same side. Four years ago Serbia and Bulgaria together were fighting Turkey. Three years ago Serbia and Turkey together were fighting Bulgaria. Now Turkey and Bulgaria are on the same side and Serbia on the other. Fifty years ago Prussia and Italy were fighting against Austria. A hundred years ago Prussia and England were fighting together against France.

So it goes. Friends to-day and foes to-morrow. Alliances form and dissolve. Countries shift and recombine as though the map were a kaleidoscope. What will be the next rearrangement?—The Independent.

The Ingle Nook.

[Rules for correspondence in this and other Departments: (1) Kindly write on one side of paper only. (2) Always send name and address with communications. If pen name is also given, the real name will not be published. (3) When enclosing a letter to be forwarded to anyone, place it in stamped envelope ready to be sent on. (4) Allow one month in this department for answers to questions to appear.]

On waking this morning my attention was attracted by a waving mist of white just outside of the window of the room where I had slept. A second later found me drawing back the curtains to get a better view—and what do you think it was? Just a clump of meadow-rue, the feathery meadow-rue that grows along brooks anywhere where cattle have not wrought too much devastation with the plant-life. Someone had transplanted a bit of the damp woods itself to this moist, shady spot of a city garden—ferns and turtle-head, and in the midst the clump of meadow-rue. But what a glorified meadow-rue it was. Twice as tall, almost, as any I had ever seen in its native haunts, with great white flower-panicles many times larger than ordinarily. I suppose the reason of the development was that grass had not been permitted to crowd and encroach too much upon it. There are many of our native flowers that respond just in this way to a little care in a garden. Eben Rexford tells of a golden-rod that grew seven feet tall when so treated, and drew forth the admiration of all who saw it. And what is the Shasta daisy, but an ox-eye daisy, developed both in flower and leaf by careful growing? It would be an interesting experiment to take up some of the roots of this plant next fall and force them during the winter. In spite of the dislike with which the plant is regarded by farmers—and with good reason—the flower is really beautiful, and a few pots of it would be very acceptable in January or February. The method I should think, would be very similar to that used in forcing other things, except that, no doubt, it would require but a very short "rest." One might try marking a few roots, taking them up very late in fall, leaving them for a week or so in a cold dark place, then forcing with light, heat and watering.

The last few days have been exceedingly warm, bringing visions of verandah teas and out-of-doors' living, very heavenly indeed to those of us who are shut up in offices. I do think verandah teas are the loveliest things, although I confess a weakness for regular table affairs, white table cloths, flowers, knives and forks, everything precisely as though indoors. Of course a broad verandah is needed for such an arrangement, but then all verandahs should be broad.

For Women's Institute and other club refreshments, however, a useful suggestion might be to follow the example of city folk and pass around just cups and saucers, making the sandwiches, cake, etc., in pieces small enough to place conveniently on the edge of the saucer. This means a great saving in dish-washing, and where there are not plenty of tables, simplifies things generally. If there is one predicament which anyone might wish to escape it is that of trying to manage a plate, cup and saucer, plus fork or spoon, all on one's lap.—And did you ever, ever see a more pitiable object than a man condemned to such a half-hour?

I wonder if the same old trouble persists in regard to Women's Institute refreshments—viz., that too many things are served, a real grievance where the Institute meets about from house to house. No Institute or Club meeting should be permitted to be a burden to anyone, and the danger of this would be forestalled if an absolutely inflexible rule were made providing that nothing more than sandwiches and cake, or bread and butter, salad, and cake with tea, shall be served. These provide quite enough for "refreshments."

And what delicious sandwiches are made nowadays—perhaps none better than those made with walnuts, salad dressing and lettuce. The requisites are plenty of walnuts, (peanuts or hickory nuts will do,) crisp lettuce, and, if possible, a food-chopper for putting the nuts through.

This talk seems very much about eating, doesn't it? But it's too hot to think about anything strenuous. Anyhow, you remember the old "poem," which tells us that though we can live without poetry, music, art and books, "civilized man cannot live without cooks."

The other day I read about a dairyman's wife who has taken over her husband's business while he is away helping to fight the battles of the empire. I think it would be interesting if you would send in similar items of news about women in your own neighborhoods for publication in this column. What think you?—JUNIA.

Making Hard Soap.

Several methods, differing slightly, have been sent for making hard soap. Here are two:

"A Reader," writes that this one is used in her house for everything except toilet purposes:

No. 1. 1 can Gillett's Lye, 1 pkg. Borax, 4 lbs. grease. Melt the grease and let it stand till just cold, (not enough to settle). Dissolve the lye in 1 qt. of soft water and the borax in 1 qt. boiling water. When the grease is cold pour into it the dissolved lye and borax. Stir until the soap is thick as custard. Pour in a box or pan and let stand a day and then cut into squares.

Numbers 2, 3 and 4 have been sent by Marjorie Lunau, North Markham, Ont.

No. 2. This hard soap must be made from clean grease, 25 quarts soft water, 2 boxes Gillett's Lye, ½ lb rosin, 9 lbs. clean grease, ½ lb. borax, 1 cup salt. Put soft water, lye and rosin in a kettle and stir well, then start the fire and when it has dissolved, add grease and borax. Boil slowly for 2 hours, then add the salt dissolved in ½ gallon cold soft water, and boil 1 hour longer. Let this stand over night, then cut in squares, and dry in a cool, airy place.

No. 3. Caustic Hard Soap.—It is necessary for this soap to be made from clean grease, and it may be made from odd scraps of fat, such as cracklings from rendering or goose grease, etc.: 20 quarts soft water, 25 lbs. grease, 5 lbs. caustic, 3 cups salt, 5 ounces lump borax. Put the grease in a kettle. Reserve 1 cupful of caustic, and pour remainder over grease, then add 20 quarts soft water. Mix well and boil for 2 hours, then add 2 teacups of salt and boil for 1 hour longer, then let this stand until next day, then cut out the soap, and in the bottom of the kettle will be found the impurities in the grease, empty this and wash kettle, then put in again the cut out soap, the cupful of caustic reserved the day before, 1 teacupful of salt, 5 ounces of borax and 1 large pail of soft water. Just as soon as this comes to a vigorous boil, the fire should be extinguished. Then let it stand until next day and cut out in squares and dry in a cool, airy place.

Remember in making the soap it is necessary to give it attention, as it boils suddenly and will boil over. Lessen the fire and just allow it to simmer the remainder of the time it is on the fire.

No. 4. Soap Jelly.—In cutting the soap out of the kettle, some small pieces will adhere, and break off the squares. Pour a few quarts of soft water over the pieces and give heat to dissolve and when it cools you will have soap jelly. At any time, shave a square of the dried soap into 5 quarts of soft water and let it gradually heat and dis-

solve, and when cold you will have beautiful soft soap, white and firm.

One experience will teach any person, what quantity of soap and water is required.

Ink Stain—Freckles.

Will you please give a receipt for taking an ink stain out of a lace collar without washing, and also a receipt for taking off freckles without injury to the skin. Thanking you in advance. AN OLD SUBSCRIBER.

Perth, Ont.

It is impossible to take an ink stain out of the collar without washing it, but if washed carefully it should look almost as good as new. Soak the collar in buttermilk for two or three days, renewing the buttermilk as necessary, then wash carefully in soft water, and dry the collar by pinning it on a clean cloth with all the points in place.

If the stain does not disappear by this method, apply a solution of oxalic acid, then wash and rinse very thoroughly or the acid will "eat" the thread.

The Knitting Question.

Dear Ingle Nook.—Knitting on the Sabbath! God made one day for the body to rest. I think the Sabbath day would not be kept holy, as others would soon prepare other work, or perhaps visiting and knitting would soon be the hobby of the day. Places of church services would likely be neglected altogether. While thinking we are doing good it might have the appearance of evil. True, our soldiers are obliged to fight our battles on Sunday, but we have six days to knit, then let us rest on the seventh, and begin on Monday with vigor to knit, and by Saturday evening our fingers will be tired enough to rest.

I think our boys would rather we would spend the Sabbath day in prayer (some are tired of war) for their souls' need—the robe of righteousness. Socks will cover their feet, but prayer may cover a multitude of sins. M. E.

Prince Edward Co., Ont.

Another Opinion.

Dear Readers of Ingle Nook.—I am much interested in the question "Would it be wrong to knit on Sunday for the soldiers?"

It seems to me, too many people are wandering away from one of the best and noblest commandments which God gave for us to follow, viz.—"Remember the Sabbath day to keep it holy," also, "Six days shalt thou labor."

We hear so much of this question of settling matters with our conscience, and if our conscience condemns us not, we are right. Others call it narrow mindedness if you say it is wrong to work on Sunday.

What is conscience? As I understand it, it is God's voice directing us in the way he wants us to walk. Do you readers think God would make a law for His children and then dictate to them, through their conscience to break it? I think the direct command is sufficient, or ought to be, if we are listening for the "still small voice."

Yes, the lads are fighting our battles on Sunday, but need we knit on Sunday when we have it so emphatic, "six days shalt thou labor?" It's not a matter of conscience or it would not be "shalt." If we work the six days hard so as to have the Sabbath kept Holy, we will not want to work on Sunday.

I know a woman with a large family, who has more than her share of chores, both winter and summer. She "Made" time to knit and made shirts for the soldiers, but not on Sundays. Instead, she walked over a mile to church in the a. m., the same distance in the afternoon to Sunday School and taught a class. Let us not do evil that good may come.

It's just like a sermon I heard on the prodigal son and his elder brother. The point was brought out very clearly that the elder brother did not have the love of God in his heart. So dear "Interested Reader," if we all have our hearts full of God's love, there will be no room for thinking of knitting on Sunday, but we will be looking after His lost sheep.

Am glad "Interested Reader" has not picked up her knitting and trust she will not be tempted to do so.

MUSKOKA.

The Scrap Bag.

Don't Use Tin.

Never use tin vessels when canning or preserving, as it has a tendency to give an unpleasant flavor. Use granite or porcelain-lined vessels.

Raw Pineapple.

"Uncooked pineapple contains a principle that digests protein. For this reason a slice of it is often recommended after eating Welsh rarebit or any other proteid dish that is difficult to digest.

Removing Tan.

There is nothing better than lemon juice or cucumber juice for removing tan. Apply at nights after washing the face well. If the lemon juice alone is too severe mix it with a little glycerine and rosewater.

"Stickphast" Paste.

"Stickphast" paste is made by beating ½ teacupful of flour in cold water to the consistency of pudding batter. Add 1 teaspoonful of powdered alum, 1 teaspoonful of size and 1 of sugar. Put on fire and stir until it boils. Boil for 5 minutes, when cool add 10 drops of oil of cloves.

This quantity makes a pint of paste, and will last for a year if well corked.

Mark Poison Bottles.

One of the incomprehensible things in life is why any sane person should ever take medicine in the dark or without looking at it to see whether it is the right liquid or some deadly drug, and yet every little while one reads in the papers that someone has been poisoned by just this carelessness. In every house there should be two separate chests, kept apart from each other, in different apartments if possible, one for medicines, the other for liniments, lotions, etc., that cannot be used internally. An additional precaution is to twist a wire or stout cord about the neck of each bottle containing poison; but, if this is a rule in the house, it must always be done.

Dishes for Hot Weather.

Egg and Peas Salad.—Arrange lettuce leaves on individual salad plates, then put on some cooked green peas nicely seasoned. Put a spoonful of the chopped whites of hard-boiled eggs in the center, and put a little salad dressing over. Crumble the yolks of the eggs and mix with a little melted butter, seasoning to taste. Roll into small balls and lay a ball on each salad. Serve very cold.

Savory Butter Sandwiches.—Take 1 cup butter, 1 teaspoon made mustard, yolks of 2 eggs, 1 teaspoon of anchovy paste or any other sharp flavoring liked, pepper or paprika to taste. Beat butter to a cream, add yolks of eggs, hard-boiled, and other ingredients. Beat well.

Soft-cooked Custard.—Two cups scalded milk, yolks of 2 eggs, ¼ cup sugar, pinch salt, ½ teaspoon vanilla. Beat the eggs slightly, then add the hot milk gradually, stirring constantly. Cook in a double boiler, stirring until the mixture thickens. Cool and flavor.

Baked Custard.—Use same ingredients as above. Flavor and grate nutmeg over top. Place the dish in a pan of hot water and bake in a very moderate oven 30 to 40 minutes. Serve cold.

Lemonade to last a week.—Boil together 2 quarts water and 4 cups sugar for 10 minutes. Remove syrup from fire and add 4½ cups lemon juice. Let cool, then put in glass jars and keep in a cool place. Dilute when serving.

Blackberry Sponge.—Soak ½ box gelatine in ½ cup water for ½ hour. Pour on it a boiling syrup made of 1 cup sugar and 1 cup water stirred until dissolved. Add 2 cups blackberry juice and strain all into a bowl. Put the bowl in a pan of cold water and let the mixture become thick, stirring it now and again as it cools. Beat to a stiff froth; add the beaten whites of 4 eggs and beat all together till smooth. Put into moulds and chill. Serve with a thin custard made with the yolks of the eggs.

Red Currant Fool.—Strip ripe red currants from the stalks, and stew gently for ½ hour with 3 tablespoons