

# INGLE NOOK NEWS NOTES.

Here's an extract from a male well-wisher that is encouraging. I think it does us good to hear a little praise sometimes.

"I may say that I am a silent reader of the Ingle Nook and admire the way it is run and kept so very clean. I think the Ingle Nook is one of the finest of its class and there are some very clever lady correspondents. I always look forward to this page and am sorry there are not more letters every week, but perhaps I should make an effort and do my share to keep up the fine reputation of the Ingle Nook." I may say in answer to a private enquiry by this writer that Winnipeg is sufficient address for the person named.—D. D.

The holiday season brought in a short note from our old friend, Lancashire Lass, who has been over a year now in Old England. She sent some very pretty views and has promised a letter for the Ingle Nook.

A reader was enquiring for pattern designs for misses. Quite a fair proportion of the designs shown in our fashion department are for young girls; for instance, in the issues of Sept. 15, Oct. 6, Nov. 10, Nov. 17, Dec. 22, Dec. 29. If she has not these issues she may be able to borrow them from a neighbor.

## DON'T BAR THE UNHAPPY.

Dear Dame Durden:—May I come in again to have a chat with you all? I am not so lonesome as when I came before. We are living in Cardston for the winter so that my little girl can go to school. We will have a school close to our farm next year, for our country is being settled fast. It lies between the Kootenay and Belly rivers and it sure is a pretty place. Dear Dame Durden, please don't bar the sister out that comes with her troubles, for it is a great relief to many to tell their troubles to someone. If she tells them to a neighbor it is likely to be all over the neighborhood in a few days. But she can write her troubles to the Ingle Nook and get the relief of telling and receive some help and sympathy besides. Although my own home is happy and I wish every life was as happy as mine, yet I have seen in my travels some miserable and unhappy homes. If the wife could get some good advice things might be different.

How many of our readers are grandmothers? I have two little grandsons. My, they are nice. How it does my heart good to see them and hear their little voices! They live in Oklahoma and their mother brought them up for a six weeks' visit. I sure enjoyed it. Must close now with best wishes to all this new year.

## Lonesome One.

(Dear heart, you may be sure that as long as I am here there will never be a bar put up between the Ingle Nook and the woman who needs any help you and I can give her. That is what we have a page for and there is no limit to the nature of the help that is to be supplied except the limit of our capability. Glad your name is becoming less appropriate every day.—D. D.

## SAUERKRAUT.

Dear Dame Durden:—I have read your paper for a year and see a lot of helpful things in it, so we are always glad when the mail is coming. I live on a homestead nine miles from Teulon. We have six head of cattle which is not much, but is very satisfactory for a poor family. Can anyone tell me how to make sauerkraut? Miss L.

(Sauerkraut,—A wine or vinegar barrel is better than a new one. Slice white cabbage in thin shreds. At the bottom of the barrel put a layer of salt, then a layer of cabbage, and so on in alternate layers pressing down each layer firmly. A few caraway or coriander seeds are sometimes added for flavor. When the barrel has been pressed full lay a clean cloth over the cabbage. Put

a wooden covering and heavy weights to keep it pressed down while fermenting. When it begins to ferment the brine must be drawn off and fresh water added and this should be done every day until the liquid remains quite clear. Put on a new cloth and clean the lid, put the weights on again and leave for a month when it will be ready for use. I hope you will find this recipe satisfactory. It is one the Germans use. Come and see us again.—D. D.)

## EGGS—BROWN BREAD—HAIR TREATMENT.

Dear Dame Durden:—I meant to write last spring and tell how I made my poultry money. Well, the greater part of it was made from turkeys, and the rest from packed eggs. I packed the eggs when they were plentiful and low in price, taking care, of course, that every egg was strictly fresh. I kept them in a cool room and sold them in December for thirty-five cents per dozen. (They were packed in September when eggs were fifteen cents). There is no need to ship the eggs away. You can sell them to the local stores as there is always a good demand for eggs at Christmas. The eggs came out good and fresh.

Figure up fifty dozen eggs at thirty-five cents and the same at fifteen cents and see how easily ten dollars can be made.

I saw some one asking last Easter for a good recipe for Easter buns. Here is one I use, and they are good at any time and cheap: 3 cups sweet milk, 1 yeast cake, soaked in  $\frac{1}{2}$  cup warm water; set this as a sponge over night warmly covered up. In the morning add scant  $\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  cup melted lard, 1 salt spoon salt, make into a soft dough. Let rise for about five hours. Then roll out, cut into round cakes, let rise for half an hour and bake to a light brown, brush the top with a little cream and sugar. Don't let the dough get cold. Try them and I think you will say they are good. A cheap way to provide material for porridge is to take a bag of good clean wheat and get it put through a crusher four times. It cost us forty cents a bag to get this done. Then take the coarsest of the bran out by putting through a flour sifter. Some don't even bother to take any bran out, but we like it better after the bran is out. This makes splendid porridge and does away with a big oatmeal bill. Good brown bread can also be made by setting the bread with white flour and use the whole wheat flour to stiffen it with.

I might tell "A Friend" that my hair has been falling out by the handful but I have got it stopped by the following treatment: Have washed the hair once a week, making a lather of foso soap and rubbing it well into the scalp. Then I rinse it in two waters or more if the soap is not all out. After it is thoroughly dry I have rubbed in a hair tonic of bay rum and quinine which comes at about fifty cents a bottle. When I have run out of the above I have used ammoniated mercury ointment, which comes at about five cents an ounce, or even vaseline. My hair was very dry and brittle and the washing made it drier still, but it cleaned the scalp and the tonic supplied nourishment for the roots. I rub it in every night, and in the case of the ointment use only what the scalp will absorb, sometimes every second night is sufficient for it. Dear Dame Durden, if you consider what I have written of any use, print it, if not, stick it in the waste paper basket without any hesitation.

Evelyn.

P. S. I forgot to say that I am going to try water glass to pack eggs in. I believe it costs about a cent a dozen.

(I forwarded your letter to English Rose the day it came. Thanks very much for your help. It seems good to hear from you again.—D. D.)

## A HELPFUL NEW MEMBER.

Dear Dame Durden:—I saw Emerald Gem's remark about her brown bread and I thought I'd tell you my experience. I always make whole bread. In this part of British Columbia that is what is called brown bread. I set my sponge the same as for white bread and if I have milk, use milk instead of water, with which to mix it. I take white flour to make the sponge, also add about one-half white flour to the whole wheat flour and make the dough as soft as I can, sometimes mixing it as stiff as I can with a spoon, and letting it raise over night, then putting it in the baking tins without a second kneading down in the mixing dish. I find if I wish the crust soft I must not have my oven too hot when I bake it, as slow, steady heat in the oven is better for any kind of brown bread. Then, too, as soon as the bread is cooked, I remove from the tins and give a coat of melted butter all over and I find the crust remains soft till the bread is all used up. I also enclose some recipes for other varieties of brown bread which makes a nice change. This is my first visit to the Ingle Nook. Wishing all a Happy New Year.

## Arual Yelgdim.

No. 1—3 cups graham flour, 2 cups butter milk,  $\frac{3}{4}$  cup sugar, 1 tea spoon salt,  $\frac{3}{4}$  baking soda, 1 cup raisins or chopped dates. Mix milk, sugar and baking soda together first. Bake slowly one hour.

No. 2—Mrs. G. F. Allan's, Fall River, Man. Equal quantities Indian meal and rye meal, 1 cup molasses, 2 teaspoons soda, mixed with water; 1 teaspoon salt, boil 3 hours (a close covered lard tin is a very good tin in which to put the brown bread to be boiled). Fill the tin less than half full as it swells.

No. 3—1 quart graham flour, 1 pint white flour, 1 cup molasses, 1 cup yeast, 1 teaspoon salt, mix soft like ginger bread; let raise over night, stir well in the morning; let rise after putting in tins and bake like white bread for an hour or a little more.

No. 4—2 cups corn meal, 1 cup flour, 2 cups sweet milk, 1 cup butter milk,  $\frac{1}{2}$  cup molasses, a little salt, 2 teaspoons soda, steam 2 hours.

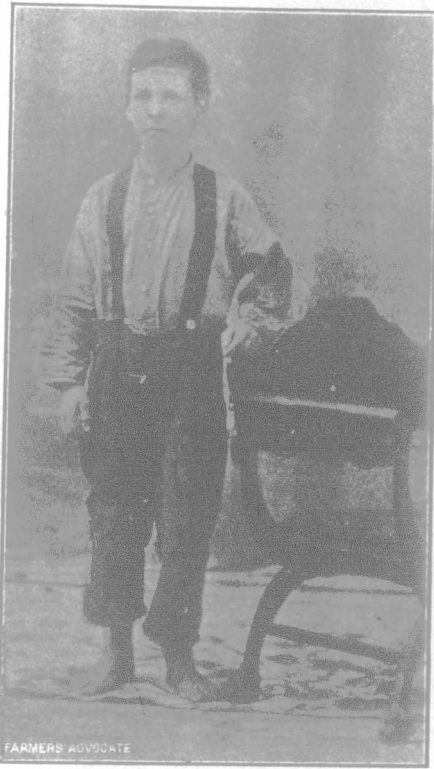
No. 5—1 pint corn meal, well scalded and let cool, add 1 pint light sponge,  $\frac{1}{2}$  cup molasses, a little salt, white flour sufficient to knead. Put the meal and sponge together over night; in the morning add the flour and molasses, and a half teaspoon soda, put in tins, let raise again and bake in slow oven.

## A. Y.

## MORE HOMELESS CHILDREN FOR CHILDLESS HOMES.

Dear Friend,—In the name of the Saskatchewan Children's Aid society

I wish to heartily thank you and your paper for the help afforded us, in placing our children in foster homes. A great number of our applicants for the six boys last men-



A BRIGHT BOY WHO GOT THE CHANCE HE NEEDED.

tioned came through your paper; thus, Clarence is placed, also Arthur and Cyril.

The present inmates of the home are then the following: Teddy, aged 10, a quiet, thoughtful nature, very exact in the execution of any work. He likes mechanical things, and tries to be precise in fulfilling his duties. Archie, aged 7, also quiet behaving fellow, a philosopher to judge by his brow, yet can be chatty and cheerful. His kindergarten teacher always delight in his pretty work.

Leslie, aged 2 $\frac{1}{2}$ , a chubby, clever child, very quick at remembering a new word. Makes cute speeches and is an affectionate child.

Mary, 10 years old, a very pretty child, dark eyes, brown hair, smiling and bright. She is a good little housekeeper for her years.

This is the state of the shelter at present, but additions are soon expected, which will be reported to you as soon as possible.

Again presenting to you the thanks of the society, believe me, yours sincerely,

Fanny I. Moffat.

## The Western Wigwam

### NEAR THE RAILROAD.

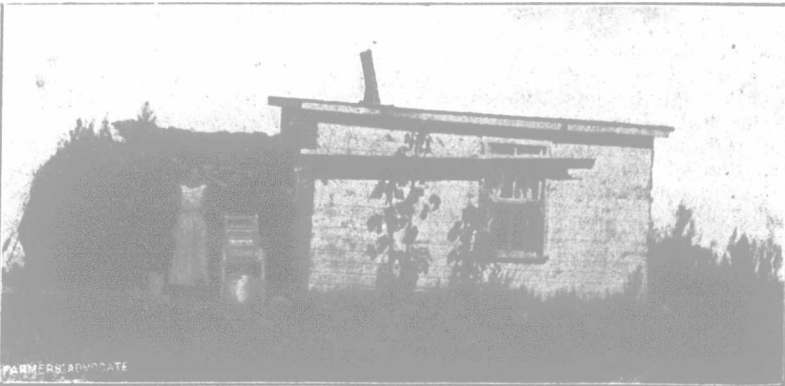
Dear Cousin Dorothy:—This is the second time I have written to your club. I came to Canada five years ago and like it fine. We have a skating pond near our place and have lots of fun skating. The Grand Trunk Pacific railroad goes by our place. I would like to exchange post cards with any girl my own age. I am twelve years old. I would like to get a button and enclose a stamped envelope.

Sask. (a)

Prairie Rose.

### A BOOK REVIEW.

Dear Cousin Dorothy:—As I saw my letter in print I thought I would write again. Well, winter has come again and covered everything with snow and ice, but has brought the pleasure of skating and coasting to boys and girls. I cannot skate but am learning. I suppose most of the other cousins skate. I am very fond of reading and have read more stories than I can remember. I have just finished reading several of the "Elsie" books, written by Martha Finlay. I think they are fine, and if the girls or boys either are thinking of getting books, I think they will not be disappointed in these.



THE HOME OF THE FIRST YEAR.