

nothing is more harmful to cider than contact with iron, especially rusted iron.

As the cider runs from the press it should be strained through a hair sieve or cheese-cloth into a wooden vessel. Let it stand, and in 24 hours or less a residue or "pomace" will come to the top. Watch this, and when white bubbles begin to appear draw off the liquid slowly from a faucet, placed about three inches from the bottom. The liquid should be received in clean wooden casks, and must be watched. As soon as white bubbles appear at the bung-hole, it must be drawn off as before into clean casks; and this racking repeated as often as necessary, until the first fermentation is over; then the casks should be filled up and bunged up tight. As much of the excellency of cider depends upon the temperature at which the fermentation is conducted, the casks containing the juice should be kept in a cellar, if possible, where the temperature does not exceed 50° Fah. When made, keep at a lower temperature, if possible. Such cider should keep well, but if one desires to make "assurance doubly sure," one may heat the cider to bubbling point, then put it in sterilized jars and seal.

Baking Powder.

This is my first letter to this paper. I would like a recipe to make baking powder. I don't know your cost of printing; please let me know.

MRS. W. A. MILLER.

Brockville, Ont.

The following is a good formula for baking powder: $\frac{1}{4}$ lb. bicarbonate of soda, 1 lb. 2 ozs. cream of tartar, $\frac{1}{4}$ lb. flour of starch. Dry each ingredient in separate dishes to drive out all moisture, then sift together five times and put in sealers with tight covers.

The cost of printing recipe is nothing at all. We are only too glad to assist our subscribers.

Cider Vinegar—Grapes.

Dear Dame Durden and Chatterers all,—May I come in for just a wee chat? I do enjoy the chats from week to week so much. We have taken "The Farmer's Advocate" ever since we were married, and it just seems like an old friend. I always look to see what the chatterers have to say first. I am sorry, Help-on-Abit, you were laid up at this busy time of year. But how much I enjoyed your letter about the training of children. I have two little tots, and I feel we have a heavy responsibility to train these little ones to manhood and womanhood. I think we, as parents and wives, have a great duty to perform. We have the moulding of the home in our hands. We want to make it a home, not just a house to come to. Some one has said, "It is the daily grind of small worries that kills women." The faithful housewife finds so much to do at home that she cannot visit much—the same task over and over again, day in and day out. But they must all be done for the good of the home. Well, never mind, dear chatterers, we have only one thing to do at a time, you know.

Don't pile up work in your mind and fret over it, but take up the task that needs first attention, and do that; then take the next important one. Make your head "save your heels" as much as possible, and don't think of what is waiting to be done until it comes time. You will be surprised how much more work can be accomplished in this way, and what a saving on your poor nerves! I have tried it, and speak from experience.

I recall one woman who has a motto, "Keep Smiling." She says so many times when she is cross and out of sorts she will look up and see "Keep Smiling," and she says nobody knows how much good those two words have done her. It would not hurt a few more of us to have this motto. How much nicer for husband and children to come in and find a bright and happy wife and mother, instead of a nervous and fretty one, who never has a smile for any one.

I remember two homes I was visiting in when on our wedding trip. In one the mother was always working. Her upstairs had to be swept and dusted seven days in the week, and the rest of the house accordingly. That woman is always scrubbing and cleaning. Her children never make a companion of her as they should. The other home was

bright and clean, but, oh, the vast difference! The one mother a bright companion to her husband and children; the other a slave to her house. To my way of thinking, I would sooner be a bright companion to my husband and children than a slave. We owe the best to our home, and we cannot give it when every moment is one of hurry and worry.

Now, about the moth question. This is a very interesting question around here just now, as almost every house has them. Dame Durden, you said they lived on wool. These we have live on anything—wool or cotton. But the big trouble I have is around the carpet. I have even got them around my parlor carpet. I am like Jack's Wife, very busy, so have not time to lift all of my carpets, as I live in a large house. I took a can and sprinkled all around the edges of the carpets with gasoline, and any place I thought they were, and it seems to keep them down. Turpentine is also good, as it is not so dangerous. I have heard when one gets them it is impossible to get rid of them. Is this correct or not?

Now, I want to ask the chatterers for a few nice recipes for grapes, as we have lots of them, and we are very fond of them; also, how to make vinegar out of good cider, as we have tried a couple of times and failed. What is the reason? Should I have boiled it?

I did intend to answer Auntie's letter long ago. I am afraid she will say "Too late," but I say better late than never. This is how I make pancakes with stale bread. Try some, chatterers, and see how nice they are. They are much more easily digested than those made of all flour.

Four cups buttermilk, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon baking powder in flour, 1 cup breadcrumbs, or a little more if desired, flour to make batter. I always put the bread in the milk a couple of hours before I make my pancakes.

Now, Dame Durden, if I have not chatted too long I will come again, as I have a few questions I want to ask the chatterers. Now, I hope you will forgive my long stay. It seems when one gets started to write to the Ingle Nook it is hard to stop. HAPPY WIFE.

To make cider vinegar, take sound barrels, or vessels of wood, earthenware or glass, and fill not more than half full of cider, which has fermented at least one month. To this add one-fourth its volume of old vinegar; also a little "mother of vinegar." If you cannot get the latter from a neighbor, you can make it as follows: Expose in a shallow uncovered crock a mixture of one-half old vinegar and one-half hard cider. Leave in a warm place, with a temperature of about 80° Fah., for three or four days, when the surface should become covered with a gelatinous coating, the "mother of vinegar." Remove a little of this carefully with a stick, and lay gently upon the top of the cider prepared as above.

In three days the cap should have spread entirely over the surface. Do not break it as long as the fermentation continues, a period which, if the temperature is right, should extend over from four to six weeks. Finally draw the vinegar off, strain it through thick white flannel, cork or bung it tightly, and keep in a cool place. If it remains turbid after ten days, stir into a barrel of the vinegar one pint of a solution of $\frac{1}{4}$ lb. isinglass in 1 qt. of water. When settled rack off.

The following are some grape recipes: Grape Jam.—Pulp the grapes, weigh them, and allow $\frac{1}{4}$ lb. sugar to every lb. fruit. Stew in a preserving kettle until soft, then put through a colander or sieve, fine enough to keep out the seeds. Boil the pulp for half an hour, stirring often, then add the sugar; cook 20 minutes more, put into small jars, cover with melted paraffine, and seal.

Green Grape Jelly.—To be made from wild or small grapes, gathered just before the color turns. Pick the fruit from the stems and put into a kettle with just enough water to cover the first layer of grapes. Boil until the grapes break, stirring frequently, then put in a bag to drain. When it ceases to drip measure the juice, also sugar, in equal proportions. Boil the juice for a few minutes, then add the heated sugar and boil five or ten minutes longer. If the

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