

You could give me any information on panelled ceilings, the material used, and how it is treated. M. G. Lanark Co., Ont.

Ceilings with stucco panels are not often seen now except in public buildings. The favorite ceiling is "beamed," or panelled if liked better, with wood stained to match the other woodwork, the background being plaster. The beams, of course, are hollow—to save both weight and expense. When a beamed effect is chosen, sometimes but two beams are used, dividing the ceiling into thirds; sometimes several are preferred. It is all a matter of taste.

A BUDGET OF QUESTIONS.

Dear Junia,—Here I come seeking for help like many others. I have enjoyed your paper for some time, and have always found it helpful, so am going to trouble you with some questions also.

What will remove butter color from clothes?

What will remove dandelion stains from clothes?

Will balsam pitch stain? If so, how remove it?

Will black knot on plum trees injure the fruit for eating?

Is froth of cream separator bad for young calves?

What is the leading color for this year? Are dark or light colors the more popular for this summer?

A SCOTCH LASSIE.

Wellington Co., Ont.

Not knowing the composition of the butter color I cannot say. Try rubbing the stain with glycerine, leave it for a while, then wash out. If this does not remove the spot try alcohol. Stains in white clothes usually succumb if treated with "Omo," or if a cupful of Javelle water be added to the boilerful of water in which they are boiled.

Try alcohol for the dandelion stains.

If I were you I should not try the balsam pitch on anything, then there would be no stain to remove. Scientific American gives the following as removers of pitch stains: benzine, benzol, or ether. All are very inflammable, and should be used out of doors where there is no fire or light.

Black knot will not injure the fruit for eating except as it deteriorates its quality, but it will kill the trees in time if not exterminated.

It is better to remove the froth from separated milk before feeding it to young calves.

Almost every color is "in" this season,—especially, perhaps, for dresses and suits, the various shades of blue and tan. Touches of cerise, burnt orange, "paddy" green, and even certain shades of purple, seem to be very popular in hats. Indeed, just now we seem to be revelling in bright colors (in small quantity), and pastel shades are, for a little, relegated to the background. It is safe to predict, however, that they will soon return to favor. Light colors and white are always in favor for cotton dresses.

PICKLED WALNUTS—REMOVING PAINT.

Dear Junia,—Can you tell me what process walnuts must undergo in pickling in order to soften them? I have followed a recipe, using only young and tender walnuts, but the pickles were something akin to bullets put through the same process.

I have used Cross & Blackwell's pickled walnuts, and would like to know how they succeed in obtaining such soft, delicious pickles.

Another problem,—what shall I do to a painted dresser to remove the paint, and what should I do to the wood afterwards to prepare it for staining, as I want a dull finish?

Your Nook, dear Junia, is a boon to all of your readers. MRS. MAC. Waterloo Co., Ont.

Can anyone tell if there is any especial softening process for walnut shells? Perhaps Mrs. Mac. did not succeed in getting them before they were too old. Usually they are ready early in July.

To Pickle Walnuts.—Get the young nuts and prick them with a fork, then put them in a brine made up of 1 lb. salt to each quart of water, and leave for five days, changing the brine three times. Put them in the sun until they turn black, then put into bottles and cover

with the following: Boil vinegar and spices in the proportion of 1 ounce black pepper, $\frac{1}{2}$ ounce allspice, and $\frac{1}{2}$ ounce bruised ginger. Put this on hot; cover closely, and put in a dry place. Ready for use in six weeks.

To Remove Paint.—Method given by Scientific American: Make a paste of soda and quicklime in equal proportions, putting the soda into the water first. Apply with a brush to the old paint, leave for a few moments, then wash off with a brush and hot water. Finally, rinse the wood with clear water and wash off with vinegar.

ROYAL SCALLOP.

Dear Jean,—I wonder if "Amy," of Wentworth Co., Ont., would send to the Ingle Nook her remedy for removing freckles. I am fair and freckled, but have not come across the right prescription yet.

She asks how salts can be used as a face wash. Don't use it at all. I had a friend who did, and it makes the skin very dry.

Your paper is a treasure I am sure to many people,—so many useful and very interesting things to be found in it.

I will send a very nice scallop recipe. Perhaps it will be something new. It is very delicious for a tea. Thanking you most kindly. KIZER. Kent Co., Ont.

Royal Scallop.—Six hard-boiled eggs chopped fine, white and yolks separate; 1 cup boiled ham chopped fine; 1 pint cream sauce.

Cream Sauce.—One pint cream or milk (or part cream and milk); 1 lump butter size of egg; 2 tablespoons flour, thin with water. Salt, pepper (cayenne just a pinch). Cook till creamy. Butter baking-dish. Put layer of bread crumbs, chopped egg, then ham, then cream sauce. Repeat till all is used, with bread crumbs on top. Put little crumbs of butter on top of all. Bake twenty minutes.

Seasonable Recipes.

Orange Buns.—Take $\frac{1}{2}$ lb. flour (2 small cups), $\frac{1}{2}$ ounces butter (about $\frac{1}{2}$ dessertspoons, rounded), $\frac{1}{2}$ cup sugar, 1 egg, a little milk, peel of $\frac{1}{2}$ an orange grated.

Cream the butter, sugar and egg together for four minutes, then add the flour, milk, and grated orange peel, using just enough milk to make a stiff batter. Drop the mixture in heaps on a greased pan. Brush the buns over with the white of an egg, place a piece of orange peel in the center of each, dust with sugar, and bake in a hot oven.

Onion Porridge.—Five large Spanish onions, three pints of boiling water, one tablespoonful of cornflour, a little milk, a small piece of butter, and pepper and salt to suit taste. Peel the onions thickly; cut them into thin round slices, put into the boiling water with some salt, and boil them for one and a half to two hours. When they are done, do not strain them, but add the cornflour mixed with the milk, add the butter, and then boil all for a few minutes.

Savory Steak.—Cooked in this way, even a leathery piece of steak can be converted into a tender, savory stew, with plenty of good gravy. Required: Two pounds of stewing-steak, one large carrot, three large onions, one turnip, a small bunch of herbs, a strip of lemon-rind, one ounce of dripping, salt and pepper, a little flour, one pint of stock or water. "Stewing steak" is one of the cheapest cuts of steak. Cut it into four pieces. Wash and prepare the vegetables, and cut them in slices. Melt the dripping in a frying-pan, roll the pieces of steak in the flour, then fry them a good brown on both sides. Put half of the onions in a stewing-jar or casserole, place the meat on them, then put in the rest of the vegetables, the herbs, and lemon-rind; the latter two should be tied in a piece of muslin. Pour the stock, and add a seasoning of salt in the stock, and add the butter, and pepper.

Put the lid on the jar, and place it in a slow oven or in a sauce-pan of hot water, and let it cook gently from two to three hours. Then skim it carefully, take out the herbs, and serve it in the jar in which it was cooked. If the gravy seems thin, add a little more flour to it, first mixing it smoothly with a little cold water, but be sure to let the gravy re-boil after adding the thickening.

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