

Ingle Nook

If Bridget will look in the Ingle Nook of June 10th she will have the addresses of the writers of both those songs, and a card sent to them would get information that I could not give. Mother of Four wrote about the same matter and can find out in the same way. I will keep the latter's other request in mind and keep my eyes open for new house ideas this summer.

NO LONGER SILENT.

Dear Dame Durden,—I have long been a silent member of your Nook, and have read all the letters, etc., with interest. We don't fully appreciate what the Ingle Nook means to us until we get right into the Prairie West. I look forward to reading it with longing. I have been a professional cook; now, I have my small family to adapt to the Western soil, and I have found not a few helps in your friendly column. My little girls will shortly join the Children's Corner, only that is such a busy corner, too. I would not intrude, only I feel small to take benefits and not do my share in the work. In future I shall watch my opportunity to give timely aid. I think, Dame Durden, you must feel weary with so much literature to handle; but what a world of good you do! You can't guess. I know of quite a lot of silent members who know how to appreciate the Nook. I hope you don't intend to bar me out for my presumption, as I am a lonely Westerner, and would be happy to be allowed to join.

A NOOK HELP.

(I am glad you can no longer be classed as a "silent reader." Can't you stir up the rest of those friends so that they will get out of that class, too? I am sure every one of them has something to say worth hearing, if it is only a cheery message, or a funny story. We are always glad to get recipes and new methods, but we want other things, too. Set them to writing, won't you? The Children's Corner will be glad to hear from your little girls, and the sooner their letters come in, the sooner they will be printed. Let us hear from you soon again, for there are no bars to the Ingle Nook. If there ever were, they have been lost long ago, or split up for kindling wood.—D. D.)

FARM COOKING IN SUMMER.

Last summer a lady was getting dinner for harvesters, in a hot kitchen without a bit of help, yet she seemed to take the hardest way for everything. Three young chickens were frying in a large, old-fashioned iron heater, such as our grandmothers used for irons, and had to be watched constantly to keep them from scorching, and in the oven were lemon pies covered with frosting that needed constant attention. The poor woman was hurried, and warm, and worried, but with a little planning, a great deal of the trouble might have been avoided.

At the last minute, she hurriedly made gravy, mashed potatoes, turned the pies, gave the early peas a final stir, took the butter from the pail of cold water, and dished up the dinner. Everything was good, but scarcely satisfying to hungry men. Lemon pie is a good dessert for hot days, but when it is the final course of a dinner in which the meat is very young chicken, it is not exactly "filling."

Just across the fields is another farm house where another country lady was getting dinner for her hired men at the same time. She usually sold her young chickens to town people for "broilers," and invested in beef or veal, if someone was going to town, but, if not, she had a supply of ham, sausage put down in lard, fried lean pork and bacon for summer use. Sometimes she used chickens,

too, but they were plump, fat hens. Everybody knows it is a dozen times easier to pick and dress a hen than to struggle with the pin feathers and tender skin of a two-pound chicken.

On this occasion, she had ham potpie made after a simple recipe. The end of ham was cleaned and boiled till tender—the broth being carefully skimmed to free it from fat. On the back porch she peeled enough potatoes for dinner, and, also, made her simple dumplings. The potatoes were almost done when the dumplings went into the large kettle to cook in twenty minutes, and came out flaky and good. Early in the morning she had baked apple pies and cooked a lot of string beans in salted water. The beans were re-heated and dressed with a sauce made of a little milk, flour, butter and seasoning blended together. Enough ham was cooked to furnish thin, cold slices for supper, and in the evening she served cold ham, apple pie, warm gingerbread and fried potatoes, so that both meals were easy. The price of the chickens more than paid for all the meat for two meals, and the ham was much easier prepared, besides being more satisfying to the men.

It is well to have a list of things easily prepared if one cannot keep them in mind. Baked potatoes or potatoes bursting in their jackets, when they are new and white should be used instead of mashed ones, on busy days. Vegetables may be prepared early in the day ready to be re-heated in a few minutes, and used with sauce. Tomatoes and apples can be placed in stone jars on the back of the stove, or in the oven, to slowly cook without watching, and there are many other things easy to prepare for the hot days when hired men must be fed.

If the farm is not well supplied with fruit, do not buy canned goods to manufacture into pies. Apricots, peaches, prunes and raisins are better than the best canned goods. Soak the dried fruits over night, and simmer them gently next day in plenty of water till soft and tender. Raisins used in rice and soft-bread puddings make them acceptable desserts. Where there is plenty of good milk it is easy to make good desserts with little trouble. Your good prunes will be a welcome substitute for the pies the hired men meet everywhere else.

It is also well to buy store cookies occasionally when work is pressing. They are not as good as the home-made, by any means, but they answer the purpose in hot weather, when the mistress of the house has her hands full. Ginger snaps, fruit bars and the common frosted cakes are all good for a change. While one would not care to substitute factory goods for home products indefinitely, yet they save much time and work in summer.

Eggs are so cheap in hot weather that they may be freely used to help out on busy days. But buttering a dripping pan and breaking into it the required number of eggs, salting and placing in a hot oven, it is easy to cook them just right without the careful watching required by fried or poached eggs. Omelets are easy to prepare, and so are scrambled eggs. Hard-boiled eggs, sliced and served with lettuce or beets are much relished. Nothing in the way of hot breads should be attempted for breakfast unless it might be small biscuits. Toast, cakes and waffles are too tedious for the busy housekeeper to attempt when several hungry men are to be fed in addition to her family. Think out the easily-prepared dishes beforehand, and save yourself all the work and worry possible, for it pays.—Exchange.

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