

## THE INGLE NOOK

### MANY HOMES OFFERED

Miss Moffat's letter mentioning the children now in the Shelter at Regina who need homes has had many ready responses. It was an error on my part that the address was left off, and I am sorry, but it had one advantage for me—it gave me an idea how ready our prairie people are to open their homes to the homeless, without considering how they may profit by it themselves.

A note from Miss Moffat, the matron, to-day says that little Mary has already found a home, but that a new boy has come, Freddy, aged three. Miss Moffat says he is a sturdy, clean little chap and a good size for his age.

Some of the letters came from Manitoba and Alberta and there are Children's Aid societies in both of these provinces, though neither of them have yet sent me lists of children on hand. But once more I will give the addresses of all three so that you can write direct to the nearest and so prevent delay. Cut out these names and save them for future reference:

Secretary, Children's Aid Home,  
2152 Ray St., Regina, Sask.  
Secretary, Children's Aid Home,  
Edmonton, Alta.

Secretary, Children's Aid Shelter,  
Mayfair Ave., Winnipeg, Man.

It would give me great pleasure to get some account from those of our readers who have adopted children through the Children's Aid of how they are progressing in their new homes.

Sincerely,  
DAME DURDEN.

### THE WEEKLY CHILD MARKET

Miss Moffat writes from Regina that of the last list of children only Teddy, Leslie and Freddy are left, but three new ones have arrived:

Henry, 9 years. Fair, blue eyes, bright and healthy.

Dorothy, 8 years. Brown hair and eyes, healthy.

Charles, 6 years. Fair, brown eyes, healthy.

Miss Moffat says that time will be saved if applications are addressed directly to Mr. Theo. Zeats, secretary, Children's Aid Society, Regina.

DAME DURDEN.

### A MORE EFFICIENT SCHOOL

Dear Dame Durden:—It is some time since I first became a most interested reader of the Ingle Nook—and many are the pleasant discussions my husband and myself have had concerning many matters which have been taken up, especially education in the rural schools. We have no little ones old enough to go to school yet, but we often express the hope that there will be a better school environment when they do go.

I often think the teachers in the rural schools, as a rule, are too young and inexperienced. Would it not be nice if we could have one nicely built and well furnished school house, centrally located, and near a farm house for protection, and instead of one room, say three, instead of three school houses as they now are? Then three teachers could be employed, one specially qualified to take the position of governess or principal, the other two to be assistants, who were also under instruction with a view to becoming experienced. In this way perhaps the school could be built with accommodation for the teachers. In a sudden change of weather in the winter long-distance pupils would have a comfortable home for the night, without having to face the weather. It would be most convenient and comfortable for the teachers, too, I should think. Then a furnace instead of the usual stove would be more comfortable for heating. I should think that music, and sewing and domestic science could be taught under these conditions, and our young people would not leave the farms, if they could have every advantage in the home school for accomplishments.

COUNTRY MOTHER.

(You haven't overstepped the limit by the width of a hair. There isn't

half enough interest taken in our schools. As a usual thing more thought and time and money is spent in making the horses and cattle comfortable in the stables, than is given to the building where the sons and daughters spend the greater part of their waking hours during their most impressionable years. I agree with you that the central school seems to solve the problem of giving the children a chance at a full education without making it necessary to send them away from home. No teacher who has all the grades in the average rural school can do much beyond barely covering the subjects on the curriculum, though she would be able to do very much more if she had up-to-date equipment and the hearty co-operation of the parents. The central school, though, has very much to recommend it, and the only reason why it is not more in evidence is because it costs a little more to run successfully. But aren't the boys and girls worth it? You and I think they are. Come again, Country Mother.—D. D.)

### A BETTER WAY

Dear Dame Durden:—I take great interest in the Ingle Nook and am greatly pleased to find all the hints that help a person along in life. I have been a silent reader for a long time and certainly like the Ingle Nook. Dear Dame Durden, in the FARMER'S ADVOCATE of February 2nd, 1910, I saw where Miss L. wanted to know how to make sauerkraut. I read Dame Durden's recipe, which I find is not quite right. The part about the barrel is

on top (as long as it is bubbling up and making more foam, it is not done fermenting), you may take the weight off, also the boards and cloth, and take a clean broom stick and drive the broom stick in to the cabbage right down to the bottom of the barrel. Make in this way from 10 to 12 holes in the cabbage and then let stand in this condition about 12 hours. The air draws the bitterness out of the cabbage. Then cover again with cloth, boards and weight, and clean off the scum every week and inside a month it will be ready for use. This is the way we have been putting sauerkraut down for ever so many years, and never knew it to spoil. We never put caraway seeds or any kind of seeds in. I've known an odd family here and there put them in, but it's nicer without them. And if the sauerkraut should, in after weeks or months, get too sour all you need to do is wash it a little in cold water (but don't put too much water on it) and then press it out and cook or fry.

Hoping I have helped a little in this way, I will close with best wishes for the Ingle Nook this coming year,

SAUERKRAUTLEIN.

(It was very kind of you to set me right on that recipe. It was given to me by a German, so I was sure it must be right, but had no experience of my own to guide me. It is years since I have even tasted it. Don't go back to the ranks of the silent readers. We need you in the other crowd.—D.D.)

### THREE QUESTIONS

Dear Dame Durden:—I am not much good at writing but thank you for the trouble you took last time I wrote.

I want to know several things this



THATCHED ROOF HOME OF MATHIE BARANIUK.

right. You can have a wine, vinegar or rum barrel and clean it out. Then slice white cabbage as fine as possible until you have a wash tub full (a wash tub that holds from 3 to 4 pails), and then put that in to the barrel and a handful of salt on top. Take a pounder and pound it down good and solid, or as solid as you can. A cord wood stick about the size of a man's arm with a flat end will do, or an axe will do, too, only when using an axe the cabbage is cut up by it quite a bit. But it always must be stamped solid. Then you get your next tubful ready and keep on in layers like above till the barrel is full. Then cover with a cheese cloth, or a clean flour sack, put oaken boards on cloth all over the barrel, and a stone on the boards to weigh it down. If the cabbage has no water by the next day, (which sometimes will occur) you have to put water on until it comes to the top. Leave it stand to ferment. Within 12 to 14 days it will be done fermenting, unless it is standing in too cool a place. Whatever you do, don't take the brine off the cabbage. It must be left on at any price, for if you take the brine from the cabbage you are taking the best thing off sauerkraut. Then, again, the fresh water you put on, draws all the goodness out of it, till finally it does not taste like sauerkraut at all.

When it is done fermenting, which you can tell by looking at the foam

time. First, can any one tell me how to clean a mounted bird of fly spots? Is there any way of mending the steel oven door of a range that is cracked at the hinge. It is very annoying, as the range is new and otherwise good.

How can those large newspapers be kept handy and tidy? The Advocate is easily managed, but when you get four or five of those twenty and twenty-four page papers to look after it is hard to tell where to put them so that you can find one without filling a room with what you don't want.

Now you will say I never write without asking something and giving nothing in exchange. But I will say that the Ingle Nook is the best place to know things that I ever met, and I hope all this has not turned you gray headed, for I have still a few more hard questions to ask some other time if I may.

(I do not think you or any other member can be held responsible for any gray hairs on my pate, so ask all the questions you like. I do not pretend to be able to answer them all but some one can.

For your answer to the first question, I am going to call on Octavia for help. She is our authority on matters connected with mounted birds.

We have a member, Livlaneng who

has helped us splendidly in problems of repairing before this. He has not written us for some time, but if he sees this and has any light to throw on the difficulty, we will hear from him again. I should think that if repairs fail it would be well to write to the manufacturers of the range, and they could supply a new hinge, or even a new door, if necessary.

The big papers are difficult to keep tidy, aren't they? How would it be to make a rack of a broomstick or some similar piece of wood, fasten a strong cord to the two ends and hang it on the wall, across a corner of the room perhaps? Then when a big paper comes in fasten the various parts of it together with paper fasteners or with a needle and a strong thread and hang it on the rack. When every one had finished with that particular paper the items you want to keep could be clipped out and the rest destroyed or otherwise disposed of.—D. D.)

### NO MORE CRYING

Dear Dame Durden:—For the last five years the Ingle Nook has been a place of rest and cheer to me, and has helped me over some hard places. To read a letter from a new member feels like being made acquainted with a new friend, and the older members' letters are like messages from my own kin. I have missed some of them lately. Can Dame Durden tell me where are Helmet-of-Resolution (her letters were like a breath of fresh sweet air) and Mary and Nameless and Margaret W. and some of the others? I am glad Resident and Grannie have not deserted us and that Lancashire Lass hasn't forgotten the Ingle Nook, even when she has crossed the water.

You will laugh at the hint I am going to contribute as my share toward the common good. I wanted onions for dinner yesterday and hated the thought of peeling them, for they always make me weep bitter tears. They say peeling them under running water is a preventive of crying over the job, but where are you going to get running water in most farm homes? But I had read with great amusement one day that if you held an ordinary pin tightly between your teeth during the whole peeling process you would not shed a tear. So I tried it, and, honest, my eyes weren't irritated at all! Now, laugh if you wish, but try it and you won't have to cry either.

I wish some one would write more about how to teach our daughters—and sons too—what they should know about their own bodies. I know a lady doctor who begins with her own children as early as three years, tells them what she thinks they can understand. It seems to me that she is right though it is not an easy thing to do, for the children are going to learn it some place and if not from their mothers, then likely from some one who is ignorant or not with a clean mind.

This is a good beginning for a stranger, but I will not bore you any longer.

Blunderbuss.

(Did you ever read about the American who gave it as his opinion that the English were more afraid of being boxed than of being killed? It is a fate to be avoided, but oftener we bore ourselves and then lay the blame on our surroundings. All of which has nothing to do with your letter which is incapable of boring anybody. I'll note what you say about the onions for use the next time we have 'em. I invariably weep over the peeling. Your last paragraph deals with a terribly important subject which needs discussing seriously by mothers.—D. D.)

### SELECTED RECIPES

Carrot Pie.—1 tablespoon flour, 1 cup carrot pulp, 3 eggs, 1½ cups milk, 2 tablespoons melted butter, sugar and lemon or spice to taste.

Bachelor Buttons.—Butter size of an egg, ½ cup of sugar, ½ cup flour, 1 egg, flavor with vanilla or almond. Form in round balls size of hickory nuts, dip in sugar. Put in buttered pans. Leave plenty of room to spread. Bake slowly.