

16. 'Tis heaven alone that is given away;  
'Tis only God can be had for the asking.
17. As headstrong as an allegory on the banks of the Nile.
18. For a woman is only a woman,  
But a good cigar is a smoke.
19. Go to the ant, thou sluggard; consider her ways and be wise.
20. A sadder and a wiser man  
He rose the morrow morn.
21. Something is rotten in the state of Denmark.
22. A perfect woman, nobly planned  
To warm, to comfort and command.
23. An idler is a watch that wants both hands,  
As useless if it goes as if it stands.
24. Man's inhumanity to man makes  
countless thousands mourn.
25. O, sleep! it is a gentle thing,  
Beloved from pole to pole.
26. Of making many books there is no end;  
Much study is a weariness of the flesh.
27. There is a tide in the affairs of men,  
Which, taken at the flood, leads on to fortune.
28. O yet we trust that somehow good  
Will be the final goal of ill.
29. And still they gazed and still the wonder grew
30. There is a divinity that shapes our ends  
Rough-hew them how we will.
31. Breathes there a man with soul so dead,  
Who never to himself hath said  
"This is my own, my native land."
32. Whither thou goest I will go; where  
thou lodgest I will lodge; thy people  
shall be my people; thy God my God.
33. Lives of great men all remind us  
We can make our lives sublime,  
And departing leave behind us  
Footprints on the sands of time.
34. Under the wide and starry sky  
Dig the grave and let me lie;  
Glad did I live and gladly die,  
And I lay me down with a will,  
This be the verse you grave for me:  
"Here he lies where he longed to be;  
Home is the sailor, home from sea,  
And the hunter home from the hill."
35. O, heart of mine, we shouldn't  
worry so!  
What we've missed of calm we  
couldn't  
Have, you know!  
What we've met of stormy pain  
And of sorrow's driving rain  
We can better meet again  
If it blow!

## Ingle Nook

### PICKED UP AT THE HORTICULTURAL EXHIBITION

The Manitoba Horticultural Society's Annual Exhibition sounds rather ambitious in a country which is popularly supposed to be verging on the barren and unfruitful as far as the production of flowers, fruit and vegetables is concerned. But this year's exhibition rather opened the eyes of those who had become imbued with the popular but erroneous idea.

Of cut flowers and potted plants there was a great variety,—sweet peas in every color, asters, zinnias, stocks and many other late summer flowers representing the garden growth, and ferns, fuschias, geraniums and a magnificent showing of begonias in the potted plant class. The greenhouses sent roses and lilies of the valley to add their fragrance.

The fruit display showed what can be done in this line if people care to do it. One exhibit of apples grown in Manitoba was a revelation. It was new to me that none of the varieties in this display were the same as those grown in Eastern Canada. They were almost all trees belonging properly to Russia, and experience in apple-growing out here would seem to show that these kinds are more suited to climatic and soil conditions here than are those from Ontario or the United States. Probably this will account for the failures in planting and stock sold by travellers from eastern or southern nurseries. If you want an orchard, begin right by ordering trees capable of withstanding the obstacles to starting a growth.

There was almost everything in the way of vegetables you could imagine: Peas, beans, celery, carrots, turnips, onions, cabbage, pumpkin, squash, marrows, parsnips, creamy cauliflower, very good ripe tomatoes, and huge, smooth, white potatoes. Other vegetables not grown so extensively but which are worthy of more cultivation are kohlrabi, Swiss chard, leeks and kale. Directions for cooking these may be helpful to some who have grown them this year as an experiment.

Kohl-rabi, or Turnip Cabbage.—To obtain the fine and delicate flavor of this vegetable it must be cut when young, not more than three inches in diameter. Wash and pare it; cut in thin slices and put into slightly salted boiling water. Boil with the cover partly off the pan for from 30 to 50 minutes, until tender. Pour off the water, season with butter, salt and pepper. It may be cooked like cabbage with pork or corned beef.

Kale, or Borecole.—The dwarf, green-curling Kale is best for the table. The leaves are sweeter and more tender after being lightly touched by frost. If

the roots are banked with earth when cold weather begins and the plants covered lightly with hay or straw, they will keep and in the spring will produce young shoots that make delicious greens. To prepare it for the table, remove all old tough leaves, and wash and drain thoroughly. Put to cook in salted boiling water. Boil rapidly, with cover off, until tender. Drain, chop rather fine, add a tablespoon of butter and two tablespoons of broth or water for each pint of Kale. Cook ten minutes longer and serve hot.

Swiss Chard.—The green tender leaves of this can be cooked exactly like spinach in boiling water, adding butter, cream, pepper and salt after mincing. The mid-ribs of the full-grown leaves can be cooked like asparagus and served with a milk sauce.

DAME DURDEN.

### ONE OF THE GIRLS

Dear Dame Durden:—I, like "Minnehaha," am glad you have so kindly asked us young girls to write. I have often wanted to do so. I would like to correspond or exchange postcards with "Minnehaha" if she will write first. Dame Durden has my address. I would also like to correspond with some girl who likes to write poetry or prose. That is one of my amusements. I like to write letters, too, so if this is too long I hope you'll forgive me. I go to school and take music lessons, and I am very fond of books.

I dearly love to ride horses, and I can ride fairly well. Most western girls can. I am a farmer's daughter, and came here from the United States five years ago. I love the west. I would like to learn to skate, but I have never had the chance. In the summer crowds of us girls and boys go to the St. Mary's River to spend the day. It is about six miles from here.

As I am learning to cook at home, I like to try the recipes sent to the Ingle Nook. I wish I could get a good recipe for chocolate candy and caramels. They are my favorites, I believe.

I mustn't take up any more of your valuable time or space. May I have Minnehaha's address, or is it against the rules of the Ingle Nook to ask for an address?

Wishing the Nook and the Nookers the best of success, I remain,

PRAIRIE MAIDEN.

(I have sent you the address of Minnehaha, and I hope you will enjoy the correspondence with her. Don't let it make you forget the Ingle Nook.)

I'm giving you the recipes for which you asked, and several others besides, as this is the candy-making season. I'll begin with a new one that I got at home this summer and haven't a name for. Will you bestow a name on it if

it turns out well? Take two cups of coffee sugar and half a cup of water. Let boil gently till the syrup will ball in cold water. Remove from the fire and beat into it the well beaten white of one egg. Add a teaspoon of vanilla and English walnuts, and you have a confection fit for a queen. Pour out on a buttered plate and cut in squares when cool.

Chocolate Creams—Cook together a pound of granulated sugar and gill of cold water. Do not stir, and when the syrup runs from the tines of a fork into short, blunt end, take from the fire, flavor with vanilla and beat to soft cream. Form with the hands into cone-shaped candies. Set these aside until dry. With a candy-dipper dip or roll in melted bitter or sweet chocolate.

Chocolate Caramels—Put into a porcelain-lined saucepan two cups of brown sugar, a gill of molasses, a gill of cream, a half cake of unsweetened chocolate, and four tablespoonfuls of butter. Cook all together until a little dropped into cold water is brittle, then add a teaspoonful of vanilla. Turn into a greased pan and cut into squares as it cools.

Vanilla caramels with Nuts—Put over the fire two cups of granulated sugar half a cup of cream, one-fourth cup each of molasses and butter; stir until the sugar is dissolved; then let cook without stirring from 15 to 18 minutes, or until a firm ball may be formed in cold water. Flavor with a teaspoonful of vanilla and beat until creamy. Just after the mixture is removed from the stove add the meats of a small cupful of English walnuts, cut into small pieces.

Fudge—Boil together a cup of milk, one of sugar and one of grated chocolate until a little dropped in cold water hardens. Then remove from the fire, add a teaspoonful of vanilla and beat until creamy and granulated. Turn into a greased pan and mark off into squares.

Molasses Candy—Boil together two cupfuls of molasses, one cupful of sugar, one tablespoonful of glycerine (if at hand), one-half teaspoonful of soda, and three tablespoonfuls of butter. Do not put in the soda until the candy is almost ready to take off the stove. Boil until it forms a hard, solid ball when dropped into cold water. When cool, pull until white as desired. Draw out into long thin sticks and cut into inch lengths.

Cream Candy—Two pounds of white sugar, just enough water to dissolve. Boil in a covered kettle or saucepan briskly, without stirring. When it begins to thicken, which will be soon, add a little cream of tartar. Be sure that it does not burn. Try by dipping a small stick into it, and then putting quickly into cold water. If it breaks short and crisp it is done, pour it out on

a large buttered pan or plate and pour over it the flavoring. When cool enough to handle, work it until white, cut into flat sticks. When hard, place in glass jars and keep for a week or ten days, when it will be creamy and delicious.—*Lover of Flowers.*

Peanut Brittle—Chop fine some roasted and shelled peanuts. For each cupful take one pint of granulated sugar, and have ready a large flat pan well greased, and a wooden beetle standing in cold water. Put the sugar in a large, very clean frying pan, and place on a moderate fire; add no water or any liquid. Stir often with a large agate or metal spoon. As the sugar heats it will first lump all through, like old fashioned tapioca, then, as it grows hotter, will gradually melt. Do not let the clear syrup turn darker than weak coffee, and in stirring be very careful not to let it splash on the skin, as it makes a painful burn. When all the sugar is melted and the syrup is a pale, clear brown, stir in the nuts, then turn out quickly on the pan. Pound out and stand aside until cold before breaking in pieces.—*D.D.*

### OVERDOING YOUR DUTY.

It is a wise woman who knows where to draw the line on just how much duty requires her to do in this world. It is really not helpful to yourself or to others to do more than your share under any circumstances.

There are women who always tell you how tired they are and how much they have to do and how little time they have for the really pleasant things of life.

If they are young, they wish they had time for the theater or a little social event. If they are married, they wish they had the energy to be clever and bright when their husbands are at home in the evening or to see something of the girl friends they had to give up.

They sigh over all the missed joys with the remark, "If I only didn't have so much to do to keep me from all these happy things!"

If you will make these women sit down and analyze what it is that keeps them from all the pleasant things, it almost always turns out that they are overdoing their duty.

They give hours to a thing that when accomplished doesn't amount to much and could well have been put upon other shoulders. They make other people dependent upon them by the way in which they rush into unloading the burdens off shoulders which are well able to carry them.—*Free Press.*

No Egg Cake.—1 tablespoon butter or lard, 1 cup sugar, 1 cup milk or butter-milk, 2-3 cups flour, 1 teaspoon soda, 2 teaspoon cream of tartar sifted with the flour, add 1 cup raisins or currants, bake in moderate oven.

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