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Red Rose Tea

"is good tea"

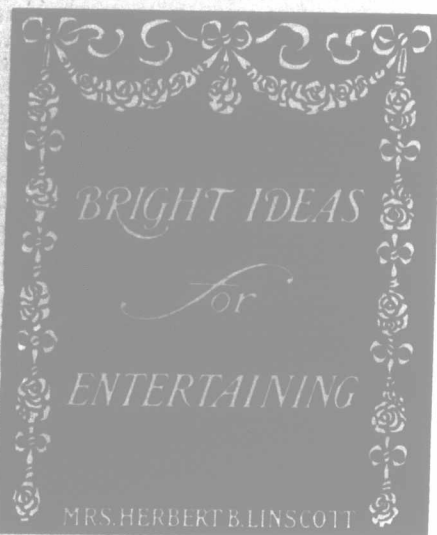
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tion at all." Perhaps someone else will give us her experience with the box.

D. D.

Rose Jar, or Potpourri.

Will you please tell me how to prepare rose leaves for a rose jar? What do you put in them? What will it cost? Please give answer in next number of "The Farmer's Advocate."

A SUBSCRIBER.

Norfolk Co., Ont.

I am sorry that I did not get back from my holiday in time to answer this question in rose-time. However, here is the answer, and if you put it in a scrap-book somewhere you will have it for next time. If you choose, you may use other sweet-scented flowers or leaves, such as lemon verbena, etc., or a mixture of them, for your jar, and the recipe will still be in time. Gather the petals and leaves in the morning, after the dew has dried on them. Put them in your jar in layers, sprinkling each layer with salt from a salt shaker. Keep on adding petals and leaves from day to day until your jar is full enough, each time sprinkling with salt. When last sprinkling has been added, cover and let stand two weeks, stirring occasionally with a stick or silver fork. Then put into another jar, adding this time a sprinkling of spices (cinnamon, ground cloves, etc.) for every layer of leaves. A little orris root added to each layer will be an improvement. Cover very tightly and leave three weeks, then give the last treatment, which consists of stirring in a mixture made of $\frac{1}{2}$ oz. each of cloves, mace, allspice, half a grated nutmeg, 1 oz. orris root powdered, and $\frac{1}{2}$ oz. stick cinnamon finely ground. Add a drop or two of any of the essential oils, rose, etc., if you wish. Cover your jar closely, and whenever you want your rooms perfumed, take off the lid for half an hour. The quantities given will preserve a quart of leaves, and the jar will retain its fragrance for years.

Lotion for Chapped Hands.

In one of your numbers of "The Farmer's Advocate" some time ago, there was a recipe for chapped hands. There were lard and some other ingredients in it. I have lost it, and would like very much if someone could give it to me in "The Farmer's Advocate" again, if it is not too much trouble. Yours truly,

Grey Co., Ont.

PANSY.

We do not know the recipe to which you refer, but can recommend the following very highly: (1) Put 2 drs. gum tragacanth in a cup of water, and let stand three days, shaking frequently. Add 1 oz. glycerine, 2 ozs. witch hazel, 2 ozs. alcohol, and 1 dr. tincture benzoin. Shake well. The ingredients may be procured at any drug store, and 25 cents worth in all will be enough to make a good bottle full. (2) Mix equal parts of glycerine and rose water, and add a few drops carbolic acid or tincture of benzoin. (3) Mutton tallow "rendered" and cut in to squares of convenient size for using is excellent for chapped hands. Warm the cake and apply while melted, rubbing in well.

From One of Our Shut-ins.

Dear Dame Durden,—May I just come in for another chat with you? I missed you very much the week the Ingle Nook was omitted. Were you away holidaying? If so, I hope you had an enjoyable time, and are ready to give us shut-ins some more interesting chats. We are indeed lonely these days, for our boys are away off camping, up at London, as volunteers. What would we daughterless mothers do without our noble sons? Having no girls to brighten our pathways, the boys are a great comfort.

I take great comfort out of the Quiet Hour, but we can't all be like those of old, going to meet our Saviour, and I think what a great joy it must have been for Mary and Martha to see Jesus. But you see a shut-in can only rest and wait while others can go to Bethel and pray. There is a sweetness being alone with Jesus so near, and very dear, to those that stay at home. Year after year, through storms and sunshine, we can have Jesus.

And no matter if our load seem heavy,

And our burden hard to bear,
Jesus said that He will help us,
So I have cast on Him my care

What a blessed friend is Jesus! I wish that I might serve Him more, and I would love to have some of the city children, as spoken of in Quiet Hour. I could not have any out for fresh air in our lovely country, where health and strength come to some, but I hope some that are well and able will open their doors and hearts for the children, and tenderly gather them in.

Well, I'm afraid my letter is getting too long, but I prize "The Farmer's Advocate," so that it is like talking with an old friend to write to it, so I hope you won't mind it being long, for I may not come again, but was anxious to return thanks for the poem I asked for. By the way, where is that other shut-in, of March 22nd—the Paw from P. E. I.? I hope she is getting better. Cheer up. There is a silver lining to every cloud, isn't there? Write again, and tell us how you are.

I would like to send you some recipes, but am not able just now, but am glad to read the nice letters and helps of those that can give them. I thank you for your kind wishes of March 22nd to shut-ins. Please, can Starlight send me a good recipe for mustard pickles, as she kindly offered one for the asking?

A LANKSHIRE LASS.

We are glad, indeed, to hear again from Lankshire Lass, who surely teaches us all a lesson of courage and patience. She tells us that, although still young, she has been shut in for nine years. I am sure you will all unite with me in sympathizing with her, and in the hope that she may soon be better.

I am sorry your letter was kept waiting so long, Lankshire Lass, but I did not see it until to-day.

D. D.

Onion Grubs—Peas and Corn.

Dear Dame Durden,—I read in your paper a short time ago a question, How to keep the grubs out of onions? We have tried salt with good success. We just scatter coarse salt over our onion bed till it is just whitened as with a light fall of snow. Onions will stand more salt than any other vegetable. We sometimes have to do it a couple or three times in a season.

Can peas and corn be canned at home for use later on? If so, would someone kindly give a recipe through this valuable paper? I enjoy reading the Ingle Nook very much.

E. W.

Huron Co., Ont.

Peas and corn may be canned, but must be put in thoroughly-sterilized sealers, and boiled a long time. Put rubbers on jars and sterilize in boiling water. Also sterilize the rings. Set jars in a boiler on a wooden rack, fill with the cooked vegetables, and partly surround jars with warm water (have it warm, so that the hot jars may not crack). Put on the lids loosely, bring to boiling point and boil the corn four hours, the peas three hours. Lastly, fill the jars to overflowing with some kept in a sealer for the purpose, and seal. You may add salt or not, as you choose. String beans and beets done this way require $1\frac{1}{2}$ hours boiling; fruits, only 15 or 20 minutes.

He Has a Difficulty.

I like the comfortable life—

Above all things to take my ease;

But then, you see, I have a wife

Whom it is my desire to please.

And pleasing her, I grieve to say,

My hopes of sweet content take wing.

I sacrifice them every day,

Because it isn't quite the thing.

I like to elevate my feet

Upon a table or a chair;

In times of quite excessive heat

A coat I always hate to wear.

Some pie-trust really needs a knife,

And to old habit still I cling.

That doesn't go with my dear wife,

Because it isn't quite the thing.

I may not breakfast till I dress,

My pipe indoors I may not smoke—

To which, however, I confess,

She hasn't got me wholly broke.

Whatever I may do, I find

Some rule of etiquette she'll spring,

And language can't relieve my mind,

Because it isn't quite the thing.