

character of our people as a whole. We should take pride in our homes, have our houses so adorned, our land so cultivated as to bring a value that cannot be estimated in dollars. "We should endeavor to spend ourselves on our homes," said Dr. Falconer.

Unfortunately, there are too often signs of carelessness. A little care means a great deal; a little attempt to bring beauty, brings its own reward.

You are recognizing, said the speaker, that the life of the home should be beautiful and comfortable. This may seem secondary. Eloquent moral, political and religious sentiments, may seem of more importance, and yet there is a strong interaction between comfort and morality. It is easier for a boy to be moral in the right kind of home. There is a certain physical basis for morality and religion.

Finally, the speaker appealed to his audience to cultivate interests, and the intellectual side of life. Life, he said, is enjoyable not in so far as it is endowed with this world's goods. It is tolerable and enjoyable only as it is filled with interests to which our minds can go out with pleasure. The most restless people are often those who seem to have all the bodily comforts they need. The want of interest has been the cause of social misery everywhere. What is needed is to bring new interests into every walk in life. Any successful life will find its chief interest in the work before him to do. It is a pity of any man who waits with a sigh for holiday time.

The Women's Institute, he thought, is doing a great work in bringing interest and intelligence into the work of the household. It is broadening interests, moreover, bringing in outside interests to make life richer.

The home, then, should be a center of intelligence, but it should never be forgotten that people are interesting not according to what they know, but according to their quickness and power of thinking.

These qualities should be cultivated by the old as well as the young. It is often pathetic to see the alienation between parents and children which sometimes takes place when the boy or girl goes home after being for a time in an environment that gives growth. "This will not be so," said Dr. Falconer emphatically, "if you in the old home cultivate your mind and thought, keeping many interests, and your mind bright and clear. . . . When the boys and girls come back then, they will take pride in seeing that you, too, are growing. Towards this end the work of the Institutes should contribute largely."

After a short address from Mrs. Halowell, of North Carolina, who had proved so great a favorite throughout the Convention, and a word of dismissal from Mr. Putnam, "God Save the King" was sung, and so ended the very successful Convention for 1910.

A Party—Hot Supper Dishes.

Dear Dame Durden.—As I intend having a party New Year's Eve, I would be very glad if you would publish in your column a few suggestions as to games and lunch.

Would you kindly tell me how to wear my hair. I am fifteen years of age. I would like a few hot-supper dishes for the winter months.

I will send a few recipes later on.

A COUNTRY GIRL.

Prescott Co., Ont.

You might ask your guests to dress or wear something representing the months of the year, one representing January, another February, etc. Some time will be spent in guessing and writing down what each character is supposed to be. Next read out ten letters of the alphabet, and tell the guests to write a New Year's resolution of ten words, each beginning with one of the letters used. Read all the resolutions out and give a prize for the best. Just as the clock strikes twelve, there is a knock at the door. Upon opening it, somebody comes in dressed in a playard.

At 1911. Immediately all sink. He's a Jolly Good Fellow," or something of the kind. Then luncheon is served. What you will have for luncheon must depend on the amount of trouble and expense you are willing to undertake. I should imagine that sandwiches, with pickles or olives, and some fine bits of

celery, and a portion of the cold, and coffee, would be a very good thing. Want something to begin with? Celery and potatoes would do very well. Take them, like put-past tart, but if you prefer, children, seasoned and mixed with cream.

Most of the girls of fifteen in this city are wearing their hair parted, rolled a little at the side, and tied at the back with a large bow, the rest of the hair falling in one long, loose curl down the back.

Nothing is nicer for a hot-supper dish in cold weather than one of the milk and vegetable soups served with croutons (bits of buttered bread toasted in the oven). The following are a few of these soups:

(1) Bean Soup.—Boil beans until very soft, and put them through a sieve or potato ricer into hot milk. Add salt and pepper and a bit of butter, and thicken slightly with flour. Serve with croutons or small hot biscuits. If you like, you may omit the milk, using the bean-water.

(2) Creamed Celery Soup.—Cut celery in bits, and stew until tender in a very little water. Drain, add milk, and let heat, season with butter, pepper and salt, and thicken slightly.

(3) Split-pea soup and potato soup may be made exactly like the bean soup. In all of these, do not let the milk boil, as that makes it indigestible. Simply let it heat until it is very hot.

Pancakes in Variety.—Pancakes are often very acceptable for a hot-supper dish, but they should be light and digestible, not heavy and tough. The following are a few recipes:

(1) Potato Pancakes.—Pare, wash and grate 12 large, raw potatoes. Mix with 1 teaspoon salt and yolks of 3 eggs. Beat the whites to a stiff froth, and add. Fry in small pancakes.

Rice Pancakes.—One cup cold boiled rice. Mix with 1 pint sweet milk; yolks of four eggs, enough flour to make a rather stiff batter. Add 1 tablespoon melted butter, 1 teaspoon soda, 2 of cream tartar, a little salt. Fold in the beaten whites of eggs, and cook on a hot griddle. Serve hot with honey or syrup.

Corn-meal Pancakes.—One cup sour milk, 1/2 teaspoon soda, 1 teaspoon cream tartar, 1 beaten egg, flour and corn meal (half and half) to make a thin batter.

Potato Biscuit.—Six boiled and mashed potatoes, 1 cup milk, enough flour to roll out. Add 2 teaspoons baking powder with the flour. Cut into small biscuits, and bake in a quick oven 20 minutes, or roll very thin and bake on a griddle on top of the stove.

Meat dishes are often liked for supper. Try these:

Calf's Liver.—Stew, chop fine, season, thicken slightly, and serve heaped up on buttered toast or biscuits.

Beef Loaf.—Two lbs. lean beef—the cheapest cuts will do. Chop fine, add 1 lb. fat pork also chopped fine, 1 quart rolled crackers or bread crumbs, season with salt, pepper, sage and onion. Bind together with 2 eggs, make into loaves, and bake, basting often. Serve hot or cold. Half the quantity will be enough for a small family.

Kidneys on Toast.—Veal kidneys are best. Remove with a sharp knife all gristle and cut in bits. Fry until brown, then add a little water and simmer gently until tender. Season with salt, pepper, a squeeze of lemon. Thicken, and serve on toast.

Mock Goose.—Cut cold mutton into shies and lay in a dish with layers of onion, sage, and a sprinkling of pepper and salt. When the dish is full, fill up with milk, cover, and stew in the oven one hour.

Vegetable dishes for supper are many and nutritious, if mixed with milk, butter, cheese, etc.

Pork and Beans.—To every pint white beans, allow 1/2 lb. salt pork. Soak beans over night. Wash and drain, then put in cold water and boil. When nearly tender, score the rind of the pork, and put it in the beans and let simmer until tender. Now put all in a baking dish, season, using just a little of the bean water, spread a little molasses over the top, and bake in a moderate oven. Keep top, and add a little water from tightly covered, add a little water from time to time if needed, then uncover until

browned, serve hot. Omit the molasses and use tomato or mushroom catsup, if you prefer.

Celery and Cheese.—Cut up and stew the celery until tender, arrange in a baking dish with layers of white sauce, grated cheese and seasoning, with cheese on top. Bake.

Spanish Onion.—Pare the onions and cut a lid off each, scooping out the inside. Have a sheep's kidney cut into bits and seasoned with salt, pepper, and butter. Fill the onions with the mixture, and put on the lids. Place in a pan with a little water, and bake in the oven for three hours, basting often with the water and a little butter.

Creamed Potatoes.—Boil cold boiled potatoes cut in dice. Mix with them a thin white sauce, some finely-chopped parsley, and a generous grating of onion. Season, let boil up once and serve.

Potatoes and Cheese.—Mash 6 or 7 potatoes, and beat up with a little hot milk, butter and seasoning, also 1/2 cup or more of grated cheese. Put all in a baking dish with a little grated cheese over the top, and bake.

Our Ingle Nook Page of Opinions.

This month our subject is, "Give the most helpful 'wrinkle' (one or more) which you have found in your house-keeping."

As before, our contributors have responded generously, and we thank them most heartily.

By the way, we wish to find out the names and addresses of a few women who have had marked success with gardening, poultry-keeping, or with the work of stirring up the neighborhood to general improvement. If "you" have achieved success along any of these lines, will you kindly let us know? If not, and you know anyone who has, will you be kind enough to send us her name and address? We shall be very grateful in either case.

Helpful Wrinkles in Housekeeping.

Home-making has become somewhat arduous, despite all inventions and shortcuts to lighten the work.

Especially is this true of the farm home. There are the washing, ironing, baking, churning, cleaning, cooking, etc., requiring to be done each week; and often by one pair of hands. The one who accomplishes all must do as Solomon describes the good wife. "She looketh well to the ways of her household, and eateth not the bread of idleness."

Now, this work must be done, and usually the burden rests on the shoulders of the mother in the home, and although a husband may appreciate the result of much labor on the part of his wife in the form of good meals, comfortable clothing, and a beautiful home, yet no true man wants his wife to become a household drudge with no time or energy to be companionable.

It seems to me, the secret of accomplishing much with a minimum amount of labor expended, depends on the application of some of the old rules; as, for example, To have a time and place for everything, and "What is worth doing at all is worth doing well."

By this means we practice economy, and especially economize time, which, it seems to me, is the most important factor. In this, simple furnishings aid us, for example, plain, washable curtains and cushions for the dining room or living room—cheesecloth, stencilled, answers well, being dainty and easily laundered. Crash, denim, burlap or linen, stencil well for everyday cushions, or art sateen or furniture cotton may be used.

If one is careful to keep down dust and steam, it is wonderful how seldom they will require to be laundered. When sweeping a floor, oiled or painted, or covered with linoleum, dampen the broom well. If the dust collects and dirties the broom, wash it off, shake thoroughly, and commence over again. Also to make a floor look nice, a good plan is to dust it after sweeping with a dry mop. Keep pots covered closely when boiling, and so save wall paper, paint, and finish on furni-

Chinese Lilies.

Dear Dame Durden and Chatterers.—I have never read any letters from near here and have never written any, but have enjoyed the letters written by correspondents, and find some very good recipes given.

Can you, Dame Durden, or any of the chatterers, tell me how to grow Chinese Sacred Lilies? I have some bulbs in full bloom, and do not know how to treat them when they have stopped blooming. Should they be allowed to dry down when through, or will they grow ahead? I have been told that when they bloom once they die. Is this so? I find them very easy to grow, and pretty when blooming, and would like to know all about them.

SWEET SIXTEEN.

Lanark Co., Ont.

You can do nothing with the Chinese lilies, and must buy new ones each time. The bulbs are grown in China, and do not seem to mature well here.

Suggestions for Christmas presents appeared in our issues for Nov. 3 and 17. Did you miss them?

A very important thing is to do well whatever one does, so that it does not require doing so soon again.

Another point I find helpful is to buy only good material for clothing, as a good article looks better and wears longer than a poor one, and very often will come cheaper in the end. Woollen goods such as cashmere or serge, save washing in winter for children's clothes. By carefulness in choosing color and texture, one can get those that will wash as well as print. There is a great advantage in making clothes plainly, for beside the saving in labor, the garments do not go out of style so soon, and no one wishes to dress as if she had come out of the ark.

A "wrinkle" in washing,—use soap that cleanses without boiling. Naphtha or borax soaps do nicely. Put the wearing tablecloths, underwaists, neck and sleeves of nightdresses, etc., through a thin starch. It makes them easier washed. Boil the starch well to prevent iron sticking. If it does stick, moisten a rag with coal oil and rub iron on that.

Many articles do nicely without ironing, such as dish towels, dusters, sheets, underwear, etc., but if folded and then run over with the iron, they look much tidier when laid away.

By economizing time by these and many other means, the busy housekeeper may find time for self-improvement and pleasure, and so add years to her life.

LOTTIE LEE.

Grey Co., Ont.

Culinary Hints or Wrinkles.

The first requisites for culinary success would be a convenient kitchen, and a good stock of modern cooking utensils; the housekeeper usually has her time so fully occupied that, like the farmer, she ought to have every help that the market and her means will afford.

The majority of kitchens, even in the country, now have hot and cold water, a good sink and draining-board; a shelf behind the kitchen range and one near the sink, will save many unnecessary steps. On the shelf behind the range, it is well to insert hooks for hanging holders and small articles.

Perhaps I might mention a few things that I find indispensable now, for you know luxuries soon become necessities. It seems to me I could not get on without my measuring cup and cake spoon—the latter being pierced with holes, very soon beats the batter light; then there is an aluminum handle for taking hot pans from the stove when I am obliged to use a granite dish other than a saucepan or kettle; this handle can be adjusted to any dish that has not an extended rim. I have a double fork, jointed, which is used principally for lifting corn-on-the-cob from boiling water, but it can be used for many other things that require to be taken out hot and whole. A wire rack for holding pot-covers is handy. It