

INGLE NOOK CHATS

A SICK BABY.

Dear Dame Durden:—It's my turn to write, so I will try and do so if my baby will let me. I must thank you and "Mother of Six" for your kindness in instructing me in canning vegetables. I am afraid we won't have many vegetables to can this year. I have a part of my garden in, but the weather is so cold that I don't suppose it will grow very much. But we must hope for the best. Why, the wheat is not up over an inch yet. My husband says he's going back to the States. He has only been up here just three years. Well may I ask a few questions? As my baby is sick I should like to know a few things. What is best to give him for a fever? My baby is cutting his teeth and his mouth is awfully sore and he gets very feverish at times. In giving babies magnesia, is it right to give them the starchy stuff or just the water after it has settled? Are the well-beaten raw eggs in milk good for them? Perhaps some mother older than myself can give me a lot of good advice in this line. I shall be pleased indeed to have some, and if any member wishes to correspond with me I shall be glad and will answer back. Perhaps someone can tell me better how to attend baby this way. Has anyone tried "Castoria" and is it good to give babies? "Mother of Six" might be able to help in this matter. I must stop now or my letter will be too long to be printed. I must not forget to tell you how I felt when I saw my other letter in the Ingle Nook; I just felt as if I had a new friend and a true one—
you, Dame Durden.

AHTRELE.

(I am not by any means an authority on babies, but here are one or two little ways of easing your boy's discomfort that you can use before the mothers get an opportunity to answer you. Let the baby have cool water to drink between meals. Boil it and put in corked bottles and sealed jars and keep in the coolest place you have. Prepare it fresh each day. To reduce the fever bath the body in lukewarm water to which has been added some alcohol or a little soda. Put a teaspoon of boracic acid in a large cup of water until it is dissolved. Bottle this and cork the bottle. Pour out a little of it each time you want to use it and with some antiseptic batting swab the baby's mouth two or three times a day. This boracic acid solution is good to bathe inflamed or tired eyes also.

Don't let this backward spring worry you. Western Canada is not the only place that has suffered from that, and we have escaped the floods and tornadoes that other places have suffered from, and can be very thankful for that.
—D. D.)

A LETTER FROM PUSS.

Dear Dame Durden:—As you were kind enough to let me creep into your corner, I will be bold and make another venture, as I want some of your valued advice in regard to song-poems. I would like to know where in Canada I could get songs published on a royalty basis. I have written to several firms in the States who advertise for such matter, but all ask such exorbitant prices for publishing, besides royalty, that I will not send them my songs. I have been assured my work is good, and would like to bring it before the public.

Something I should like to touch upon is the query—Shall we give the bachelors a corner in the Nook? I say, Yes. Woman is supposed to be a helper, and feel she can do much by using her influence for good. I think we would have fewer bachelors and a better class of men generally, if both the girls and women had strict principles, helped to put down some of the reckless extravagance of the present age, and make home what it should be. Then our bachelor would be more anxious to become a benedict, but the fear of getting an extravagant wife, who wants everything and is not content to start,

as her mother did, and help the "gude mon" to climb to the top of the ladder "bake their own cake, and eat it," is a hindrance. Therefore, let us give them all of the recipes and good advice we can, hoping they will not need it long, but will take unto themselves good, sensible wives who will chat for both. She gets the name, so give her the game, and her introduction will be welcomed. I am sure by Dame Durden and all of the Ingle Nook members.

PUSS.

ANOTHER YOUNG MEMBER.

Dear Dame Durden:—Like many others I have been an interested but silent reader of the Ingle Nook, and now I come hoping you will find a corner for me. I am only seventeen, but thought perhaps you would admit me.

Like "Seventeen" I too appreciate my English friends. I find that they are not all alike. There are some who, no doubt, are not very nice, but are to judge the whole by one or two? I say, No. I am a Canadian girl and like Canada best.

I agree with those who say admit the bachelors. Perhaps they will find a few helpful hints in your charmed circle.

I would like to offer a suggestion or two if I may. A good way to keep pork fresh in the summer months is to fry it and pack it in a crock, pouring the fat which has fried out, over it. Add a sprinkle of salt at intervals while packing the crock.

Icing for cake.—A cup of white sugar, half cup of cream. Boil to thick syrup, beat until cool, then spread on cake.

BLUEBELL.

(You can come in even if you are only seventeen, and we hope it will be a great many years, Bluebell, before we say "farewell to you." D. D.)

CITRON AND ONIONS.

Dear Dame Durden:—I enclose two tested recipes which may be of interest to someone. If some kind reader could give me a recipe for citron preserves, also for small white onion pickles, I should feel grateful.

Nut Salad.—One head of celery, one cup of chopped walnuts, six or seven large apples. Chop fine and mix with mayonnaise dressing and whipped cream. Apples will discolor if cut long before using.

Fruit Salad.—Four pears, one apple, four peaches, pared and cut in dice. Sprinkle with a little sugar and allow to stand about twenty minutes. Then add pint of canned cherries, or other small fruit, and a bowl of whipped cream. Use at once.

MRS F. W. G.

(Preserving Citron.—Pare and seed the citron and cut into cubes a little larger than dice. Weigh or measure the fruit and then put in a granite kettle with enough cold water to cover. Boil gently until the cubes can be pierced with straw. Strain the fruit from the juice and spread it out on platters over night. In the morning add to the juice a pound of sugar to each pound of fruit as at first weighed. Let it boil up and then add the citron with some slices of lemon and pieces of ginger root if desired. Boil three quarters of an hour and then put in cealers.

Pickled Onions.—Peel the onions, scald them in strong salt and water, then take them up with a skimmer; make vinegar enough to cover them, boiling hot; strew over onions the whole pepper and white mustard seed; pour the vinegar over to well cover them. When cold put them in wide-mouthed bottles and cork them closely.—D. D.)

PUDDING LIKE "MOTHER USED TO MAKE."

Dear Dame Durden:—Please ask your many friends for the recipe for English suet pudding. I do not mean the sort I have known all my life; i.e. on the order of a sweet plum pudding, but one to be boiled and eaten with roast beef gravy. My husband constantly talks of it, his mother, an English woman, used to make it, and as he

Blue Ribbon

BAKING POWDER



is pure and so carefully manufactured that it raises the dough or paste slowly and evenly, allowing the heat to permeate every particle.

The result is light, well-cooked food, easily digested and very wholesome.

Ask for Blue Ribbon. 25c a pound.

very seldom makes any suggestions about his food, I would like to surprise and gratify him some day. Also I want to give you a recipe for bread which I have found excellent in this climate on account of cold nights not injuring it.

Bread.—Dissolve at noon one yeast cake in one and a half cups of tepid water. Then beat in very thoroughly enough flour to make a firm batter. set to rise and when supper is being prepared pour four good sized potatoes, mash thoroughly and set aside till bed time. Then pour potatoes and spunge into bread pan and add two quarts of water (tepid) and let stand over night. Freezing will not injure it if allowed to thaw out gradually in the morning. After breakfast put your bread pan on the back of the stove and with your hands keep the mixture in motion till it is warm (not hot). Add one handful of salt and one of sugar and stir in enough flour to knead. Knead thoroughly and set to rise. When risen put in pans. This perhaps is not the easiest way to make bread, but it is the only way I have found (and I have tried many) by which I could make good bread, winter and summer.

I am a trained nurse and if any of your readers would like any information I can give, I shall be only too glad. I am a farmer's wife now and out of my old work, but I still love it and would be glad at any time to pass along knowledge which might be of help to your readers.

SAIRY GAMP.

Glad to have a visit from the immortal "Sairy"! Where is your friend Mrs. 'Arris? We have been wanting to meet her for years and years. And do you really "take a drop when so disposed"? Don't you love Dicken's people, even "Sairy"—not to mention Cap'n Cuttle and Peggotty and Tom Pinch and Mrs. Boffin and a score more of them?

Your offer of help along the line of nursing is exceedingly kind and someone will be sure to take advantage of it, Ahtreb for one.

Here is a recipe for suet-pudding that may answer your purpose.

Suet Pudding.—One quart of flour, two teaspoons of baking powder and one teaspoon salt sifted with the flour, one teacup of finely chopped suet. Mix with enough milk to make a stiff dough. Tie up in a well-floured pudding cloth, drop into a kettle of boiling water, boil for an hour and serve with meat and gravy and butter and sugar.

INFORMATION NEEDED ABOUT POINT LACE.

Dear Dame Durden:—I have been reading and profiting by the letters in the "Ingle Nook" for some time now, and perhaps it is time I was adding my "mite." I give below directions for making cream pies, asked for by "Brownie." It is a recipe I use a great deal and like well. I am also sending another "quick bread" recipe, which I find very satisfactory.

Can you or some of the "Chatterers" tell me what "point lace" is like?

There is a prize offered at our village fair and I would like to get the information for a friend.

Does "Alberta A." know the method of making hooked mats? I have seen worn-out stockings cut in strips and used in this way. If she would care for further directions, I would gladly answer a letter direct from her through Dame Durden. I presume, however, that she has in mind some more fanciful way of making them, as almost every woman knows how to make a hooked mat.

Cream Pies.—Make a nice rich crust, line your plates, prick with a fork to prevent blistering and bake. For the filling, put butter the size of an egg in a saucepan, let get hot (but do not scorch). Add a cup of sweet milk and a small cup of sugar. Dissolve two slightly heaped tablespoons of cornstarch in a little of the milk, add the beaten yolks of three large (or four small) eggs. When the milk boils add the egg and starch mixture, stirring steadily to prevent lumps. Let boil up for a minute; then remove from the stove; add two teaspoons of lemon or vanilla extract and pour into the baked crusts. (This will make two large or three small pies.) Beat the whites stiff, add a tablespoon of sugar and spread over the pies. Let brown slightly in oven. If preferred the filling may be cooked in a double boiler.

Yeast.—Boil a half gallon of peeled potatoes. When cooked pour the water off into two cups or less of flour. Mash the potatoes well and add three quarts. Then stir well into the scalded flour. When lukewarm add three yeast cakes previously soaked. Leave in a warm place for twelve hours and then put in cellar. For bread use equal quantities of yeast and water and mix up stiff. This bread can be mixed up in the morning and baked by two o'clock. The yeast can be warmed by setting in a dish of warm water. MANITOBA.

FARM WORK FOR PRISONERS.

A contemporary does not take kindly to the idea of the Ontario Government moving the Central Prison to Northern Ontario, and engaging the prisoners in farming. It sees dangers of escape and also added expense, because, it thinks, the guards will have to be as numerous as the prisoners. These would be weighty arguments if the plan had never been tried, but farm labor for convicts has been in vogue at the Manitoba penitentiary at Stony Mountain, fourteen miles from Winnipeg, for twenty years. It has been profitable. A couple of mounted guards watch twelve or fourteen prisoners at work in the fields, and the number of escapes from Stony Mountain is not larger than from other penitentiaries. But above and beyond all that the authorities there testify that farm work with its open air life and its companionship of animals has a most beneficial effect upon the convicts. Farming for prisoners is not an untried fad, it is a tested success. —The News.