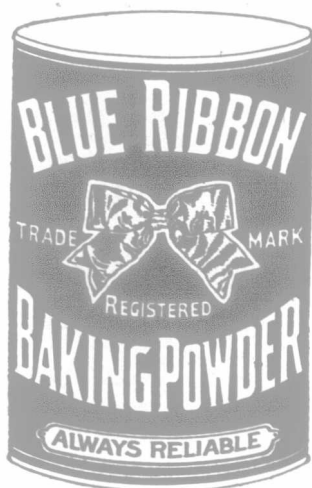


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INGLE NOOK CHATS

COMBINING BUSINESS AND PLEASURE.

Dear Chatterers:—By the time this reaches you, you can imagine Dame Durden transferred from the inland prairies of Manitoba to the mountains and seacoast of British Columbia, on a journey half business and all pleasure. I have been having the pleasure in anticipation anyway, and feel that if I do not get it in reality it will be pretty largely my own fault. I wish I could meet all our B. C. members in New Westminster or Victoria or anywhere else. Let me see,—there is Bella-Coola, Helmet-of-Resolution, Miss Canada, Quo Vadis, B. C. Reader, Edytha, Agnes T. M., Laura L., Odavia, The Handy Man,—all of those anyway, and perhaps some I have forgotten. What a good time we could have. If any of you should see a female at either fair in a blue and gray plaid suit and a small navy hat, with hair rampant, it might be safe to ask her if she was Dame Durden.

I do not feel quite willing to hand over any of the Ingle Nook letters to be answered during my absence, so will you mind if the letters are a little delayed that come in during that time. I owe "Double-Em" an apology now, because there has not been time to go to the Carnegie library to hunt up an answer to her question. But it will be forth-coming some day soon. The requests for patterns will be attended to promptly while I'm away, so that there will be no unnecessary delay in that department.

DAME DURDEN.

WILD PLUMS AND CRANBERRIES.

Dear Dame Durden:—I have been a silent reader of your Ingle Nook chats for some time and as I am a new arrival in Canada would like if you would answer in your next issue a few questions. We live in a part of the country where much native fruit abounds and could you give me a recipe for preserving "wild plums" in order to take away that tart taste. Also how to make "Cranberry Catsup."

These recipes will be much appreciated if sent at once. Also tell me what is the best food to fatten young cockerels for market. Is it best to let them run when fattening.

YOUR AMERICAN FRIEND.

(I am not quite sure enough of this wild plum recipe to put it into the regular recipe column, but I have been told that to put the plums for five minutes in enough boiling water to cover them will take some, at least, of the tart flavor. If you want the skins to stay on the plum without splitting you must prick the skin with a silver fork before applying heat. When the five minute period is up, drain off, and put into a pan of syrup which has been prepared by adding the quantity of water desired

to three-quarters of a pound of white sugar to each pound of fruit. Cook gently until tender then seal carefully while hot.

Try this recipe for your cranberry catsup.—Pick over the berries, washing carefully, then put on to stew slowly in a granite kettle with a cup of cold water to each pound of fruit. When cooked press through a colander and add half as much white sugar as you have pulp, also half a cup of vinegar to each pound of fruit and half a teaspoon each of cloves, cinnamon, and allspice. Let boil for twenty minutes or half an hour if not quite thick enough, then seal up, putting a few whole cloves on top of each sealer. Keep in a dry, dark, cool place.

The best way to treat the poultry you are fattening for market is to confine in coops the greater part of the day and feed a ration composed of barley and oats ground fine, with an equal proportion of shorts mixed to a reasonable consistency with milk.—D. D.)

A BACHELOR GARDEN.

Dear Dame Durden:—Will you admit another bachelor to your society. When your paper arrives I generally turn to your column, to glean what information I can. It has often proved helpful to me. It is very good of you to admit us, as most of us are denied, to some extent, much converse with members of the gentler sex, and in matters pertaining to the culinary art, we are often indebted to you for information.

Now, although a bachelor, I have a good garden, and having more of some kinds of stuff than I at present require. I should be pleased to learn how to make vegetable marrow jam; green tomato pickles; how to preserve citron.

LEEDS LADDIE.

(So far we have never had any reason to regret the admission of bachelors to the Ingle Nook; and if a balance were struck we should doubtless find that they have given full payment in suggestions, advice, and friendliness for whatever good they have received.

I am glad you have a garden, and such a variety of vegetables in it. Have you a cellar that is frost proof? If so, you can keep some of the vegetable marrows and citrons by placing them on a dry shelf, or in a box of dry building sand. Beets and carrots can be kept this way until quite late. The citron if kept can be peeled, sliced in slices a quarter inch in thickness and fried in butter. Unripened water melons can be treated this way.

You will find the recipes for which you ask in the list of Selected Recipes, so that the housekeepers can cut them out and paste them in the cook book. I hope you will find them very good, and am sorry I cannot sample the manufactured product. Good luck to you, Leeds Laddie!—D. D.)

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