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I have the words but wish for the music. All favors will be returned if possible, and also postage and cost. Address reply to Marcia Cummings, Whitebrush, Alberta.

SELECTED RECIPES.

Scotch Pickles.—Three-quarter pounds of flour; half a teaspoon carbonate of soda; one teaspoon of cream of tartar; three teaspoons caster sugar; one egg; sufficient milk to make a smooth batter a little thicker than for pancakes. Put in a quarter teaspoon baking powder just before baking. You can add a piece of butter size of walnut if liked. ("Sent by Mary.")

Circle Eggs.—Separate the yolks and white of four eggs. Without beating the whites turn them into a small pan in which is a bit of boiling lard. Fry the white thoroughly on one side. Meanwhile beat the yolks light, adding half a saltspoon of salt and a dash of pepper. Turn the beaten yolks into a hot pan and stir until they are firm. Then add two tablespoons of finely chopped ham, bacon or chipped beef. Take up the fried whites with a large cake turner, pile the scrambled yolks upon it in a circle and serve hot.

Daffodil Pudding.—One cupful of butter, one cupful of molasses, one half cupful of granulated sugar, a cupful of milk, three level cupfuls of flour in which is thoroughly mixed three teaspoons of baking powder, one half cupful of finely chopped citron and the same of small, seedless raisins and a teaspoonful of cinnamon. Whip the mixture until as light as possible, pour into individual pudding dishes and steam for one half hour. Serve with a rich lemon sauce.

Rolly Polly.—To one pint of flour add two level teaspoons of baking powder, half a teaspoon of salt, and sift three times. Add sufficient milk—about one cupful and a half—to moisten; knead the dough quickly, roll into a thin sheet, sprinkle lightly with granulated sugar, dust quickly with chopped apples and half a cupful of clean currants or chopped raisins and a slight dusting of cinnamon; roll quickly; put into a baking pan, brush with milk and bake in a moderate oven for half an hour. Be sure that the pudding is done to the very center. Don't have the rolls too thick. Serve hot, with lemon sauce. This roll may be cut into biscuits, which should be turned on their ends, baked and served hot with sauce.

Scripture Cake.—One cup butter; (Judges 5:25); 3½ cups flour, (I. Kings 4, 22); 3 cups sugar, (Jeremiah 6, 20); 2 cups raisins, (I. Samuel 30, 12); 2 cups figs, (I. Samuel 30, 12); 1 cup of almonds (Genesis 43, 11); 1 cup water, (Genesis 24, 17); 6 eggs, (Exodus 16, 31); 1 pinch salt, (Leviticus 2, 13); 2 teaspoons baking powder, (I. Corinthians 5, 6); spices to taste, (I. Kings 10, 10); follow Solomon's advice for making boys good (Prov. 23, 14). Proceed as in ordinary cake making, putting in fruit and nuts last. Seed the raisins, chop the figs, and blanch and slice the almonds, flouring well to prevent sinking. ("Sent by Nora Creina.")

A COMRADE FOR SEVENTEEN AND BROWN EYES.

Dear Dame Durden:—Seeing some of the girls have been writing to the Ingle Nook, I thought I would take the liberty also. I have long been wanting to write but having no suggestions worth offering, I naturally felt like staying in the background. The "Nook" is certainly an interesting corner and a help to all. As for the poor bachelors, I say let them join. The recipes must come in useful for them.

I would like to correspond with "Seventeen" or "Brown Eyes" if you would send them my address. It is very lonely here at times as there are no girls with whom I can associate nearby. I am eighteen years old. Being the oldest girl in the family a greater part of the house work is left to me, and I find the Ingle Nook letters very useful.

BLUE EYED YANKEE.

SAIRY GAMP'S BREAD.

Dear Dame Durden:—Once again I come to take up a wee space in your "cosy corner," this time on quite a different subject to vinegar; but I would like to thank, through you, all the subscribers who so kindly sent recipes for same. My main object in writing again is to sincerely thank "Sairy Gamp" in your issue of June 19th for her very excellent bread recipe. We, like her, had tried a good many (different) ways to see if we could get a loaf of good bread, but had almost given up in despair, when I came across her recipe in the ADVOCATE and tried it in fear and trembling. But I am pleased to say it proved a very successful attempt, for which I and all our household tender her our deepest thanks. Her husband will quite sympathize with us, I'm sure. Being an Englishman he will know what (little) trouble it is to get good bread in England to what it is in Canada. I hope "Sairy Gamp" has been able to make him a suet pudding 'like mother made.' We felt quite amused about the suet pudding as my father is awfully fond of the same delicacy and generally asks when he comes in to dinner if it is a suet pudding. Well, I'm afraid you will be running me out of the Corner if I do not cut my visit short, so will do so, again wishing the "Corner" every success.

MOLLIE.

A RAY OF SUNSHINE FROM DEN-MARK.

Dear Ingle Nook Chatters:—Every week I am glad to read about how different young farmer's wives are getting on,—and, now, I do think I will join you if you have room in your paper for me. I often long for a little company as I am very homesick sometimes, although I am so nice and busy all the time. I am Danish, and came to this country only a year ago,—just out of school. I married and then came to this country to show the dear old folks at home that we young people can make a home of our own, by our own power. Last winter was hard on us but now we are so nice and cosy. We have built a stable in the bank, fifty feet long, sixteen feet wide, seven feet deep, and have made the front wall of sod, three feet thick, so my husband has been very busy. And I have helped him,—sometimes just taken my knitting in my hand and sat down in the stable and talked to him, then he thinks the work goes better.

If any of you would like to know a real good way to arrange a shanty ten feet by twelve feet I think I can tell you. I also have a fine idea how to cook pig and chicken feed in the winter without getting the steam all over the room.

Ta ta for this time, hope you will excuse any mistakes, but I have only been over one year.

SUNSHINE.

(I wonder how many nationalities would be represented at a gathering of all the members of this corner. I know of at least a dozen including French German, Norwegian, Swedish Icelandic, Danish, Jewish, American, English, Scotch, Irish, Welsh and native-born Canadians. Pretty good showing isn't it? Good fortune and happiness to you in the new country! D. D.)

FROM SHAKESPEARE'S TOWN.

Dear Dame Durden:—I have been enjoying your Chatterer's Page for nearly twelve months now, and have often thought I would like to join your ranks. There is so much that is helpful in your columns to us women on the prairie, for while we know nothing of the real pioneering, yet we have lonely times and it is a pleasure to help and sympathize with those worse off than ourselves.

I am an Old Country girl, having come from Shakespeare's town; I like the life on the prairies and think there is such splendid chances of getting on out here for those who are not afraid of work.

We have a lovely garden and until the frost came my flowers were quite a show. I am enclosing a recipe for Dried Apricot Jam. We are very fond of it and it is not expensive.

With all good wishes to yourself and your members.

STRATFORDIAN.

(Can you get time some day to write us something about the town on the Avon where the great bard lived? I heard a lecture on his "Merchant of Venice" last night that was a treat. Somebody has promised to tell us about Dickens this winter, too.—D. D.)

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