

### "NAMELESS" METHOD OF BREAD MAKING.

Dear Dame Durden:—Immediately upon receipt of your letter I sent the articles promised to the address you gave. The parcel did not contain quite what I said it would, because the mice had found it between the time of my writing and yours, and had quite ruined one or two things. Those mice make me more work than my money does.

"An Alberta Reader" asks about the temperature for setting bread. I have the yeast and water at a temperature of ninety degrees in the winter and take the chill off the flour. In summer I have it cooler or it might sour. I use the following recipe for yeast and find it excellent, especially in winter, as a freezing doesn't hurt it. In summer it should be kept cool, which is beyond me, for I have no cellar, so I make only a third or a quarter the quantity.

Yeast; nine large or twelve medium potatoes, boiled and run through a ricer or mashed finely; 11 large spoonfuls of flour;  $\frac{1}{2}$  cup brown sugar;  $\frac{1}{2}$  teaspoon ginger; tablespoon salt; 3 yeast cakes; 3 quarts water from 80 to 90 degrees according to the season. Set yeast cakes to soak for 15 minutes in part of the water; mix the dry ingredients thoroughly, preferably while the potatoes are hot, and when sufficiently cooled add yeast cakes and water; stir well and set in a warm place to rise for 12 hours, when it is ready to use. To make the bread, take six or seven quarts of flour (unless the flour is exceptionally fine and dry you will need seven) with the chill taken off, one quart of yeast and two quarts of water. Mix up well in the morning and you should have one ovenful baked inside of four or five hours. If I have more than one ovenful I only mix or knead it once before putting in the pans, as the last is likely to be too light and wanting in that element of sweetness that distinguishes good bread from bread. That suggestion re using a candy pail for bread-bowl was timely for me. A pail is so convenient in size and shape and so cheap. I am grateful to the one who suggested it.

I am writing with a baby on my knee and another at my elbow, so I trust you will excuse the writing.

NAMELESS.

(Thank you very much for so promptly sending the parcel. What a pest the mice are, and so hard to discourage. I have heard that they dislike pepperment; and carbolic acid smeared round the holes by which they enter will drive them away, but the latter is so dangerous to have about the house, where there are children, that it is better to try other methods first.—D. D.)

### A HAPPY HOME.

Dear Dame Durden:—I trust you will admit another member from the Old Country to your Ingle Nook. I have not yet been in your country a twelve-month, but I must tell you I think Canadians are a very kind-hearted people. I feel quite at home amongst all my neighbors, who, one and all, have made me welcome from the beginning. I came out to my sweet-heart, who had been out four or five years. We were married on my arrival and I am pleased to tell we are perfectly happy in our little home. You will laugh, no doubt, but through this winter I have often wished our parents, brother and sisters could just get a glimpse of us. We have quite a distance to go to church, and the drive there in the early part of the winter was quite a novelty to me. After that heavy blizzard our horses seemed sometimes to get half buried in the snow. It seemed useless to try to pick a good road anywhere. I had never ridden in a cutter before and thought it very fine, and such a pretty sight on coming out of church to see so many cutters and sleighs all going in different directions. But the winter has nearly left us now, and it is nice to feel spring is almost here, which again reminds us we must be up and doing. Now, I am sure by this time you will think I have not written to you for nothing. I was

## INGLE NOOK CHATS

nearly sending you a recipe for lemon cheese, which I see you have found, but I thought as so many things go under different names here that it might mean something totally different. May I ask some kind friend to give through your columns a recipe for a good gingerbread? I found a very good soft gingerbread in your columns a little while ago, which I thought very nice, but my husband says he likes a good "solid-eating" one. I don't know what he would say if he knew I sent you his own words. I find the *ADVOCATE* (I should say we) a very useful guide, and wish it in future every success. I will enclose a recipe for Vanilla Biscuits.—Whites of 3 eggs whipped to a stiff froth; add 4 ozs. castor or granulated sugar; 1 teaspoon baking powder; a teaspoon vanilla or orange flower water. Put the mixture out in teaspoonfuls on to a papered sheet; bake in a cool oven until hard. These are very nice and very dainty-looking, and are improved by whipping some cream and putting between two.

tablespoon ginger, half a teaspoon each of cinnamon and cloves. Stir the dry ingredients gradually into the liquid, and add more flour if necessary to make a stiff dough. Bake in a bread pan in a moderate oven.—D. D.)

### THE VERANDAH ON THE FARM HOME.

The praises of country air have been sung for ages, and its sweet, wholesome, healthgiving properties have not been over-rated in the least. The farmer knows of it by actual experience, but too many farmers' wives know of it only by hearsay. The washing and ironing and scrubbing and baking and sweeping and sewing and a hundred other things make it almost an impossibility for her to get through in time to catch a breath of fresh air while the sun is shining. And there seems no help for it; the work must be done.

The only remedy is to carry the work out into the air. You can't do that, perhaps, with sweeping and scrub-

easily done, and the ironing as well if the stove is not too far away. The sewing-machine can be brought out for the afternoon, and taken back in again before the dew falls. The baby will enjoy his nap, the children study their lessons, and the head of the house read his paper, all more enjoyably than within the solid walls. And inside, things are kept clean and neat with very little effort, almost the only work being in the bedrooms. A verandah pays, as a garden pays, in comfort and health and enjoyment.

### TEACH THE GIRLS AT HOME.

Dear Dame Durden:—I have been wishing for some time to join your Nook and now will muster up courage as I would like to get "Irish Girl's" address. I think if her work is satisfactory, it would be nice to have a few doilies and center pieces of real Irish lace.

There are so many topics I would love to talk over, but will only touch upon the article in Mar. 27th issue of the *FARMER'S ADVOCATE*, written by "Dell" upon "Mother's Recipes." Now I think, as Dame Durden says, some people are natural cooks, and it seems hard to teach others how to make every thing "just up to the mark;" but a great deal can be done by teaching the girls at home, and not by mother doing it all, for fear of something being spoiled. Just let them try their luck. "Practice makes perfect," and then there are so many helpful hints in "Ingle Nook" that one who is observing and wishes to learn cannot help being benefited by having a chat now and again. I will send you the recipe for a pudding we had for dinner to-day, which we think very good:—One cup brown sugar;  $\frac{1}{2}$  cup black strap syrup; 2 eggs;  $\frac{1}{2}$  cup lard;  $1\frac{1}{2}$  cups buttermilk; 1 teaspoon soda; 1 teaspoon salt; 2 teaspoons ginger; flour to make a thick batter. Steam 2 hours and eat with whipped cream.

Puss.  
(I hope to be able to send you "Irish Girl's" address in a few days and hope your correspondence will be enjoyable.—D. D.)

### PLEASE SEND FULL ADDRESS.

Just as sure as a letter comes in with only a portion of the address, along comes a request from some member to correspond with the writer of that incomplete letter, and then at least two weeks must elapse, and often three or four, before communication can be established between the two. For example, "Puss" writes to say that she thinks she would like some lace made by "Irish Girl" and would "Dame Durden please furnish the address." Delighted, I'm sure, if it were possible but I've got only part of it. Will Irish Girl kindly write me as soon as possible and supply the deficiency. "Louie," "Aberdeen," "Canadian Song Sparrow," "E. G. R.," "Merrie England," "S. F. M. C.," "Gold Elsie" and "Oba-San" would also be conferring a favor if they would send full name and address to the Ingle Nook. These are never published and never given, even to other members, if the wish that they shall not be is expressed, but to have them at hand is very often a great convenience and saves much time.

DAME DURDEN.

### A SISTER FROM ACROSS THE SEA.

Dear Dame Durden:—I am resolved even as Buster Brown, to come in, so please do not call me an intruder. We do not take your paper, but a next door neighbor takes it, and as they cannot read it I run over and get it as soon as it comes. For I love to read it; it makes me look on the bright side of everything. There is so much help in it to myself and husband that I have been coaxing him to get the paper for ourselves, but I do not know if I shall succeed for we are Finlanders. They are a hard working people, the Fins, but do not care much for reading. My husband cannot read or write English neither do my mother or father and I have had no schooling. I have mostly picked it up, as son come says, as it is not much, and I ask you not to



A HOME-MADE VERANDAH WITH POSSIBILITIES FOR SUMMER USE.

Don't attempt these as I did first, when you will want the oven badly for something else before they are done.

### A SOMERSET LASS.

Here are two ways of making gingerbread, which may please that good husband of yours.

#### GINGERBREAD.

1. Cream a cup of butter with a half-cup of sugar; add a cup of molasses, one teaspoonful of cinnamon, one-half teaspoonful of salt and a quarter-teaspoonful of ginger. Mix well and add a cup of boiling water in which a heaping teaspoonful of baking soda has been dissolved. Lastly, stir in three cups of flour. Bake for three-quarters of an hour in a large pan.

2. A cup of molasses is placed in the mixing bowl, and 2 level teaspoons baking soda are added and beaten thoroughly into the molasses. Take a quarter cup of butter, pour over it one-third cup of boiling water; and when the butter is melted pour it into the molasses. Stir together three cups of flour, half a teaspoon salt,

but the rest can be accomplished by having a verandah at the back door. A necessity in its construction is a rain-tight roof and a floor that does not imperil the safety of one's limbs; beyond those two requirements, it can be as primitive as suits the fancy or the pocket-book. The supports may be of poles, and vines trained on wires round at least half of the space will provide a shady corner when shade is desired. A plain deal table, some chairs (including a low rocker), and a home-made cupboard will furnish this out-door room sufficiently unless there is room for a hammock or an easy old cot or couch fitted up with a few cushions. A shelf fitted to the outside of the kitchen window is a convenience; dishes and small articles can be passed through instead of being carried round by the door.

It is surprising how many kinds of housework can be carried on there just as well as inside. Vegetables can be prepared, and meals served. The visitors will enjoy it better there than in the house, even if the service is not so elaborate. The washing can be more