

## INGLE NOOK CHATS

### THE VISIT OF THE THRESHERS.

Dear Dame Durden:—Many thanks for the information with regard to cleaning deposit in the kettle. I must confess to not having tried either recipe yet, but necessity will compel me to in a few days. At last I am able to enclose a recipe for piklets for "Ebba," but she must take it upon its own merits. It reads more like a pancake recipe to me, for I have a vague idea that piklets are made with yeast. I have written again to an aunt in Wales, who I think will perhaps be better able to help me, and when I get her reply will forward an amended recipe. Ebba, by the bye, has never favoured me with a letter; I guess she thinks such an old girl will have little in common with herself. Seriously, though, I should be glad to correspond with her and any other member who cared to. I must thank you, Dame Durden, for your most interesting letter in this last issue of the *ADVOCATE*. I did so enjoy it. Fancy a woman able to sit and knit when passing through such scenery!—Like you, I should have been turning (or trying to) my head both ways at once to try to take it all in.

I wonder how many of the Chatterers have planted bulbs this fall. It is not too late yet; up until the middle of November will do, only they will not bloom so early. I hope to have some in flower by Christmas.

I was very glad to read your remarks anent threshing cookery, and agree with you in every particular.

I have been cooking for threshers for eighteen falls now, and have never called upon a neighbor for help. I have always been able to manage alone by getting so much ready before hand, and the last few years my daughter has been old enough to help, so now we get along splendidly. It is a mistake to think a lot of fancy cakes, etc., a necessity—the men do not care about them; they like something more "filling." I always make large cakes, such as you describe, in the meat bake pan, and if two or three of that size are ready before hand I generally find them enough for the three days, which is about the usual time for them to spend here, although last year, owing to the weather, they favoured me with their company for eight days. However, I did not mind it very much for they were a very nice gang, and we got on so well that I was almost sorry to bid them farewell. They went out rabbit shooting twice and brought in sixteen one day and twelve another. I said I would cook them if they cleaned them, so they had a skinning bee in the Caboose, and I don't know when I laughed more than when they came in with the rabbits all ready. They looked like rabbits themselves—so furry and hairy were they. I always like the men to feel welcome and at home when they come here. We

always have a little concert the last evening of their stay; they seem to enjoy that so much. Some people talk contemptuously of the threshers and think anything is good enough for them; but they are men just the same as our own husbands, brothers and sons, and are deserving of the best we can do for them, for their work is very arduous and very disagreeable, I am sure.

I am afraid that as usual I am taking up too much space, so will say "good bye" once again.

MARY.

(In your kindly, thoughtful treatment of the threshers you have demonstrated how a woman can do Christian service even when she is out in the country with neighbors few and far between. It is taking advantage of the little opportunities that counts. To give a glimpse of home to men who are away from home and roughing it, is no slight thing.—D. D.)

### BETTER THAN ITS NAME.

Dear Dame Durden:—I did not expect to write so soon, but "Mother-of-Four" wishes recipe for Scripture Cake; I only fear it will be too late for her church social. I will also send a recipe for Devil's Cake, which belies its name, as it is very good.

Cold water and soap will take out coffee stains much more easily than the usual one of pouring hot water on the stain; they will also take out stains made by oil from the clothes wringer.

The best way to clean a soapstone griddle is to put salt on it when you put it on the fire, rubbing the salt well over it and letting it remain on until ready to use. Of course, a soapstone griddle should not be greased.

To prevent corn meal from lumping when stirred into boiling water, moisten with cold water. I believe this was asked for some time ago.

NORA CREINA.

### BETTER LUCK ANOTHER SEASON.

Dear Dame Durden:—I am rejoiced to learn by your very interesting letter in last issue of *FARMER'S ADVOCATE* that you were once again at your post and that you enjoyed your trip to the coast so much. I have been contemplating just such an outing for some time, thinking my health would be better for a change. I do love beautiful scenery and flowers so, that I am sure I would like the trip immensely, but those hundred acres of frozen wheat put the idea entirely out of reach at present, but we will hope for better luck another season.

When "Scripture Cake" was asked for, I thought of sending the recipe but was afraid we would be nearly killed with kind replies, as in the case of "Lemon Cheese;" but as it has not been sent in, and has again been asked for, will write it out and can

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assure our members it is good. I made it for our Christmas Cake last year, and will again this year. Dear me, I do not like to part with 1907; the time seems to fly so fast, and we have to realize when we see our locks being streaked with gray that the summer of life is passing and the autumn near at hand.

### TO SETTLE AN ARGUMENT.

Dear Dame Durden:—I hope I'm not exceeding the bounds of the "Ingle Nook" when I ask for the following information with which to settle a friendly argument.

Kindly give the names of the sons and daughters of the Duke of Richmond, Lord Lieutenant of Ireland and afterwards Governor-General of Canada in 1818 and who died Aug. 27, 1819. 2. Give the family surname.

Yours truly,

"DOUBLE EM."

(There is nothing beyond the bounds of this Ingle Nook that any Chatterer wants to know and that it is possible to find out. I am sorry to have kept you waiting so long before getting the friendly argument settled, but you have had my apologies sent in advance.

The sons and daughters of that Duke of Richmond were: (1) Charles, the 5th Duke who succeeded to the title in 1810. (2) John George. (3) Henry Adam. (4) William Pitt. (5) Frederick. (6) Sussex. (7) Arthur. (8) Mary. (9) Sarah. (10) Georgiana. (11) Jane. (12) Louisa Maddelena. (13) Charlotte. (14) Sophia-Georgiana. The family name was Lennox.

### A CROUP CURE.

Dear Dame Durden:—Might I add a note re preserving wild plums in Manitoba? In scalding them add a "pinch" of soda as it takes the wild taste off nicely and then proceed in the usual way to preserve.

I also noticed about someone asking about vinegar making "mother." Mine begins to make mother from 3 months, but a great deal depends on the strength of the vinegar.

As it is coming on cold weather, and the little tots suffer from croup, might I send a recipe that will keep indefinitely? Of course care must be used in administering. One egg and enough strong vinegar to cover. Let stand 24 hours when the shell will all be removed.

Take the eggs out and to the liquid add 2 teaspoons sugar. Put into a bottle and cork. When needed give one teaspoon.

GIP.

### VINES FOR WESTERN HOME.

Dear Dame Durden:—Being a constant reader of the *FARMER'S ADVOCATE* since I came to this country I take a great interest in all the advice you print for it is very useful. Will you kindly tell me what to do? I have a cow and one of her teats is hard to milk. I have to push it up like the calf does before I can get the least milk from her. Is there a remedy for it? If so, I would be very grateful for advice.

I have a log house 20 feet by 26 feet, and a kitchen attached 16 by 18 feet, and I cannot afford to have it sided just yet. Would you please tell me how I can get a thick clustering creeper to cover it so that it will look like our English homes that you had in your previous issues, and the name or where I can get it? By doing so you will greatly oblige. I trust I am not asking too much but I will try to send something on when I am more settled.

S. W.

(As only one teat is affected we would infer that the difficulty in milking is due to an obstruction in some part of the channel, or that the muscles inside the teat are too tense. If either of these is the cause a rather delicate operation is necessary and you would be better to fatten the cow and get an easier milker rather than risk affecting a cure by this means, for such an operation may result in a thickening at the point where the cut is made and your cow will be harder to milk than before. You might get some improvement by inserting a smooth hardwood plug for a few minutes before milking, being careful to scald and clean the pegs carefully after each insertion, or if the trouble is simply due to the cow "holding up" her milk, feeding at milking time may take her attention from the milker and make the operation easier.

There are some of our native vines that are hardy and yet make a good appearance, the best being the native Virginia Creeper, the native Bittersweet, and the wild Grape Vine. The wild Cucumber is fine during the summer if the seeds are sown in the fall. You could get information about other hardy vines, and the vines themselves by writing to the Buchanan Nurseries, St. Charles, Man.