

woman. Mrs. Black now looked confident, even triumphant. "Miss Orr says of course she can't possibly use all the cake and pies and jelly," she said, "and she wants you to take away all you care for. And she wants to know if Mrs. Whittle will let the other things stay here till she's got a place to put them in. I tell her there's no room in my house."

"I s'pose so," said Mrs. Whittle in a thick voice. She and many others looked fairly pale and shocked.

Mrs. Solomon Black, the girl and the minister went out.

The hush continued for a few seconds. Then Mrs. Whittle spoke. "There's something wrong about that girl," said she. Other women echoed her. The room seemed full of feminine snarls.

Jim Dodge turned on them, and his voice rang out. "You are a lot of cats," said he. "Come on home, mother and Fanny, I am mortal shamed for the whole of it. That girl's buying to help, when she can't want the things, and all you women turning on her for it!"

After the Dodges had gone there was another hush. Then it was broken by a man's voice, an old man's voice with a cackle of derision and shrewd amusement in it. "By gosh!" said the voice, resounding through the whole room, "that strange young woman has bought the whole church fair!"

"There's something wrong," said Mrs. Whittle again.

"Ain't you got the money?" queried the man's voice.

"Yes, but—"

"Then for God's sake hang on to it!"

To be continued.

The Ingle Nook.

[Rules for correspondence in this and other Departments: (1) Kindly write on one side of paper only. (2) Always send name and address with communications. If pen name is also given, the real name will not be published. (3) When enclosing a letter to be forwarded to anyone, place it in stamped envelope ready to be sent on. (4) Allow one month in this Department for answers to questions to appear.]

When "Wash-Day" Comes

CLEAN water makes clean laundered clothes, therefore care should be taken, during a rain, to shut off the first that runs from the roof, that is, if the roof is at all exposed to dust or smoke. Provision should be made for doing this easily. If hard water must be used it may be softened by the addition of washing-crystals, borax, ammonia or pearline. Muddy water may be cleared by adding, for each gallon of water, a tablespoonful each of borax and alum, dissolved in a little water and stirred in. After a little the cloudy substance settles and the clear water may be run off. A very good way of doing this is to siphon it off with a piece of hose, by first filling the hose with water, putting one end of it beneath the surface of the water and the other lower down, outside of the vessel. Remove the hose as soon as the muddy portion is reached.

The amount of washing soda needed to soften hard water is one level tablespoon to a gallon. Also a very little turpentine should be added. The soap used should be whatever brand you have found best. Experiment until the most effective one has been found, then ask for it every time, and prevail on your grocer to keep it in stock.

Bluing and Bleaching.

IF it is possible to have clean washing water, plenty of rinsing water, and a dustless place in which to bleach the clothes, bluing is entirely unnecessary. Clothes will not develop a bad color if well washed, boiled, well rinsed, and bleached in the sunshine. Indeed, some of the bluing sold actually tend to give clothes an unpleasant grayish cast in time. Indigo, if it can be found, is the best, as it is a purely vegetable compound. If clothes have been over-blued, or blotched and spotted with blue, soak them in ammonia water, then boil and bleach.

Sunshine is, of course, the best bleaching agent, but the clothes will only bleach in it while they are wet. For this reason white clothes never need to be wrung very tightly before putting them on the line. If yellowed at all, they should be wet again and again, and kept in the sunshine until whitened. It is the wetting

caused by dew, not any magical property in the dew itself, that helps in bleaching.

Occasionally, when there has been no sunshine for along time, a chemical bleach may have to be resorted to. Among the best of these is Javelle water. Add a cupful to the boiler of water when boiling the clothes. Chloride of lime is also very good, but it must be very thoroughly dissolved, or it will burn holes in the clothes. Use one or two teaspoons of it to the pint of cold water, dissolve, then strain through cheesecloth, and add a teaspoon of vinegar for every pint. Soak the yellow clothes in this, and as soon as they seem white enough remove at once to a strong solution of ammonia. This will prevent injury to the fibres of the cotton or linen, and make the articles wear longer.

To make Javelle water: Boil 1 pound washing soda for several minutes in 1 quart water. Add one quarter of a pound of chloride of lime, free from lumps, cool and strain. Very much yellowed clothes may be bleached in this, then washed very thoroughly in water containing ammonia (to prevent burning) Rise very thoroughly.

Washing Woolens.

WOOLENS should always be washed in soft water if possible; if soft water is not on hand soften the water with borax or pearline. The water for both washing and rinsing may be warm, but some advocate having the rinsing water hotter than the washing water. Always, when washing woolen goods, the soap should be dissolved in the water, never rubbed on. Use plenty of water, both for washing and rinsing, wring very dry and hang in a dry airy place where the articles will dry just as quickly and steadily as possible. This will help to prevent shrinkage. Woolen things should never be hung close to a stove to dry, as, if shrinkable, as soon as they begin to steam they begin to shrink.

Cheap soap with resin in it should never be used for washing flannels as it makes them hard. A good white soap is better, and, for very fine things "Lux" or "wool soap."

Colored Articles.

COLORLED articles are rather difficult to wash. They must not be soaked long, therefore much care must be taken to wash them very thoroughly. Plenty of tepid—not hot—water must be used, made soapy with a good white soap before the clothes are put in. Shave the soap and melt it on the stove before adding it to the water. If there are any especially soiled places use a small brush on them. Rinse very thoroughly in clear water twice, wring very thoroughly, and dry wrong side out in a breezy place in the shade, or in a warm room.

If it is necessary to set the colors of colored clothes soak them in salt water or in water to which a little turpentine has been added, dry, then wash as usual. They should always dry quickly to prevent fading.

Soaking Clothes.

JUST a word, in closing, in regard to soaking clothes. Unquestionably, soaking clothes helps to make them easier to wash. Flannels and colored articles, of course, must not be soaked longer than a few minutes. White clothes, on the contrary, need to be soaked an hour or two, not longer; overnight soaking loosens the dirt, but distributes it all through the clothes, and the result too often is a general grimeiness.

Some people boil without preliminary soaking or washing, but this is not a very good plan, as it has a tendency to contract the fibres of the cloth too soon, thus imprisoning the dirt and "setting" stains which would have dissolved out in cold or tepid water. The best plan for white things is first to soak and wash out all stains in clear water, then wring out and soak in soapy water one or two hours. Next rub the clothes about a little in the water and take out very soiled spots with soap and a brush. Wring out into the boiler of soapy water and finish as usual.

Mouldy Syrup.

A reader who does not sign her name very kindly writes as follows: "A lady enquired about mouldy syrup. Put a quart of syrup (Does this mean in a jar?—Ed.) in a pail of water, and boil and skim. Never put the syrup in a

can with a small top, as if scum forms it cannot be taken off without mixing it with the syrup."

The Cookery Column.

Mock Cherry Pie.—Take 2 cups cranberries, cut the berries in half and remove the seeds by soaking for half an hour in cold water. Stir 1 tablespoon cornstarch in a little cold water, mix it with 1 cup boiling water and boil until thick. Remove from the fire and add the drained cranberries, 1 cup seeded raisins, 1 tablespoon butter, a pinch salt, 1 cup sugar, 2 teaspoons vanilla. Line a pie-tin with pastry, pour in the filling, cover with solid crust or with "criss-cross" and bake.

Scalloped Onions.—Slice 10 onions in thick slices and boil in a very little water until tender. Put in a baking dish adding layers of breadcrumbs alternately, and sprinkling each layer with salt, pepper and bits of butter, until the dish is full. Have buttered crumbs on top. Pour in rich milk to come just to the top. Bake 20 minutes.

Chicken and Celery Soup.—Boil together the leaves and stalks of celery for an hour in a pint of water. Strain and to this celery-water add 1 pint chicken broth or more. Thicken with a tablespoon of flour rubbed with a tablespoon of butter, season to taste, and serve with a little rice in each serving. To make it still nicer put a tablespoon of whipped cream on each serving. With the soup eat small buttered biscuits or buttered toast. Nice for supper.

Spiced Cranberries.—Three and one-half lbs. brown sugar, 2 cups vinegar, 1 tablespoon allspice, 3-inch stick cinnamon, 1 teaspoon cloves, 3 quarts cranberries. Put the allspice, cloves, (both whole), and cinnamon in a square of cheesecloth and tie up. Put in a preserving kettle with all the other ingredients. Let simmer gently 1½ hours. Turn into jelly glasses.

Salsify with Cream Dressing.—Salsify or vegetable oyster is as easily grown as parsnips, and should be on every farm, as it may be cooked in so many ways, both as a supper dish, or for dinner with meat. One way is as follows: Scrape a dozen roots, cut into inch lengths and put in a little cold water. Let boil until the water takes a dark tint, then drain. Put the salsify in fresh boiling water and cook until tender. Drain, mix with cracker crumbs, cover with cream dressing or any nice white sauce, cover with buttered cracker crumbs and bake. Serve as a vegetable for dinner.

Stuffed Potatoes.—Scoop out the centres of 6 large smooth potatoes, which have been pared and cut in two. Boil for 10 minutes and drain. Fill with a mixture of 1 pint finely chopped cooked meat, nicely seasoned. Dust the tops with breadcrumbs mixed with a little melted butter, and bake in a hot oven for half an hour.

Cold Slaw with Sour Cream Dressing.—Chop one-quarter head of cabbage fine and set on ice or in very cold water until ready to serve. Put a portion on each plate and on top of each put 2 tablespoons sour cream dressing made as follows: Whip a cup of thick sour cream until stiff, add gradually ½ cup strong vinegar and ½ cup granulated sugar, alternately, and stir in ½ teaspoon salt. Keep this dressing in a cool place until served.

Pumpkin Marmalade.—Very good marmalade may be made of pumpkin if lemons are added, both juice and grated or chopped rind.

Cooking Cabbage, etc.—Cabbage, cauliflower, Brussels sprouts and turnips should always be boiled uncovered, as the flavor is better. It is a good plan to cook the outer leaves of cabbage and keep the white inner part to chop fine for raw salad. The salad is delicious and more digestible than the cooked cabbage.

Cooking Onions.—Cook onions in as little water as possible, and use it in the sauce, to conserve all the medical properties. If you cannot endure the strong flavor parboil the onions in water to which soda has been added, ¼ teaspoon to the quart, then drain and finish cooking as usual. Serve plain, with butter, pepper and salt, or pour a cream or milk sauce over it.

The Coarser Bread-Stuffs.

FOOD suggestions adapted to wartime have brought to the fore several breadstuffs that heretofore have been comparatively little used. Terms such as the following are heard on every side—brown bread, Boston brown bread, rye flour, barley flour, Graham flour and whole-wheat flour—and yet there is much confusion as to what these really are, especially the last two.

In an article in *The Forecaster*, Lilian Rice undertakes to straighten much of this out.

"Whole-wheat flour," she points out, is not very well named, because the whole wheat is not used, the bran being left out.

"Graham flour," on the other hand, is made of the whole kernel, with all of the bran; in some cases some of the coarser bran is removed.

Unbolted wheat meal contains every part of the grain, from husk to germ.

"Whole wheat" makes a very excellent bread for general use, and the flour itself should be coarse grained, dark colored and free from the larger particles of bran. Continuous use of bread made from flour which contains all the bran, is apt to irritate the intestinal tract, hence, for this reason, whole-wheat bread is best for continuous diet, the coarser breads or bran sticks being eaten chiefly when stronger action of the bowels is necessary.

Unfortunately Graham flour is often imitated by "a compound composed of low-grade flour, bran and a small quantity of shorts." The housewife should learn to know the true Graham flour, and should insist on having that only.

Rye flour is rich in gluten, but needs an admixture of wheat flour to make it palatable. Barley is not rich in gluten, and barley flour is usually mixed with whole-wheat flour when making bread. It is then sweet, palatable and wholesome.

Raised bread made with oatmeal is very palatable for occasional use, and oatcakes might well be used more generally than they are, both for the sake of health and variety. Cornmeal, too, is very nutritious, excellent in mush, Johnny cake, muffins and "pone," and also when used in bread. Both cornmeal and oatmeal are heating, hence valuable foods in winter.

Helps in Bread-Making.

IN these days of soaring prices many housekeepers are ceasing to make pies and cakes at all, often, too, making bread and fruit take the place of pudding for dinner. Never before, indeed, did bread seem so important, and never was so much of it eaten. Hence it becomes advisable to take advantage of all the short-cuts possible in the work of making it. Those who have become accustomed to the use of a bread-mixer almost invariably say that they "would not be without it for anything." Also a good bread-pan with a cover is a necessity. In a cold house a cabinet for raising the bread (such as the one pictured recently in these pages) is a great help. Bread pans with double bottoms, the inner one removable, also are a convenience, as the bread can be turned out at once without danger of burning the fingers. Mixing boards covered with zinc are good and the very best bread boxes for keeping baked bread in are of tin, painted white inside, with small holes under the handles at each side for ventilation. A well-ventilated bread-box keeps a better flavor and helps to prevent moulds. For cutting the dough a long, sharp knife will expedite matters, while, for cutting the baked bread every house should have a regular bread-knife with scalloped edges. This should be used like a saw and will prevent much wastage of the bread by crumbling.

The Scrap Bag.

Cabbage and Onions.

Cabbage and onions put on in boiling salted water (one teaspoonful to every half gallon of water) and cooked at 212 degrees Fahrenheit in uncovered vessels will give an entirely different product than if cooked at a gallop in unsalted water and in a covered vessel. Try it.—*American Cookery.*

To Relieve Asthma.

To relieve asthma, soak some blotting paper in a strong solution of saltpetre;