

more water, and gelatine to thicken, but the flavor will not be as good.

Can anyone send a recipe for sea-foam candy?

Re Furnishing.

Dear Dame Durden,—I have received many valuable hints from the Ingle Nook, and it is for this reason, because I rely so much on your opinion, that I come to you for a little advice.

We are building a new house this year, and I am undecided how to have the walls of the dining-room finished.

Which would be the best way, or can you suggest a better way still?

(a) To have wooden panelling about three feet up, then the plate-rail up above that again.

(b) To have the panels run right up to the plate-rail. (By the way, how high from the floor is the plate-rail generally placed?)

(c) To have a baseboard, and then have canvas (I do not know the proper name for it) in a color to run from baseboard to plate-rail.

Would you leave ceiling and rest of walls white, or would you have them painted or papered (or what)?

What about white walls in a new house, anyway? Would you treat them in any way?

Our dining-room will face the south; what would be a good color—scheme for it, finished in the way which you would prefer?

Are dome-fasteners practical for fastening a rug to the floor, and is natural stained floors more in taste than that finished with linoleum about the rug?

There seems to be no end to the questions I could ask you, dear Dame, but I think if you condescend to answer these, you will have gone to a great deal of trouble.

Thanking you in anticipation, and hoping you will long remain in the Ingle Nook.

Oxford Co., Ont.

Sometimes, if the walls are very high, a low wainscoting and plate-rail, such as you suggest, are used; sometimes, too, a wooden panelling is run to the plate-rail, but this usually looks better for institutions, and even then it is not advisable unless a fine natural wood can be used, in which case the expense is considerable. I believe I should like a baseboard, then burlap to the moulding (with narrow slat panels of wood probably), then a deep, handsome frieze,—no plate-rail, a built-in cupboard with diamond panes being used instead for the pretty china. Above doors and windows, however, a moulding might be placed wide enough to hold handsome or quaint plates. This is often done. If, however, you prefer the plate-rail, you might have a baseboard, then a handsome foliage paper to the rail, then a plain paper above that. You see, it looks like decoration upon decoration to range plates, etc., over a handsome frieze, so the plain background is better. This would be very effective. The plate-rail is usually put about six feet from the floor. By the way, a good water-paint is often used for walls instead of paper, and looks very well indeed, although the cost is comparatively trifling. A very attractive room that I know has the walls to the moulding of this paint, in a deep, soft green, the space above the moulding being filled by a handsome paper frieze in tree design. Occasionally, too, the plaster is stained, being finished smoothly, and left without the putty coat. Such a wall-finish, of course, requires an arts-and-crafts treatment of the whole room to be effective.

The ceiling might be tinted a deep cream. Muresco would be a good finish, although paper is often used, preferably a plain, dull-finished one. Many people leave the walls of a new house white for a while, to save extra expense. It is thought better to do this, and not treat them at all until one can afford to have them done well, and, practically, permanently.

A south room always needs rather cool colors, gray-greens, gray-blues, pale grays, etc., but deep cream and tobacco or wood-browns are not objectionable at all—though classed among the warmer shades—and they have the advantage of not fading quickly. In any case, it pays to get a good paper, quiet in tone, dull in finish,—two-toned papers being usually

safest if a pattern is ventured upon, although a harmonious blending in frieze or in foliage-papers may admit of more than two tones. Pure gray walls need very skillful contrasts in rug, frieze, curtains, etc., to be effective.

I never heard of fastening rugs to the floor with dome fasteners, although, possibly, large ones may be manufactured for this purpose. Heavy rugs need no fastening. Sometimes, if the edge is inclined to curl, the defect may be overcome by sewing a strip of stiff buckram or some such material under the edge. A stained floor is much prettier than linoleum about a rug. If a covering is absolutely necessary, because of ugliness of the floor, fine Japanese matting, without pattern, may be used.

Ask all the questions you like, Gretchen. It is a pleasure to help the Ingle Nook folk in any way.

Basket Pattern.

If the lady with the basket quilt pattern would try the way I have seen it put together: Put together with blocks; put two rows each side of quilt, handles pointing to center of quilt. Now put one row up center of quilt, handles pointing to head of the bed. This way, all handles point the right way.

MRS. DARBY.

Mother—"What are you doing, Harry?" Harry—"I'm countin'. You told me when I got mad to count a hundred."

Mother—"Yes, so I did."

Harry—"Well, I've counted 237, and I'm madder'n when I started."—Harper's.

Easter Cookery.

Egg Croquettes.—Pour 3 pints boiling water into a pan. Put in it 8 eggs, re-heat quickly to boiling point, then draw to the back of the range, cover, and let stand for 20 minutes. Drop the eggs into

and serve on a nest made of boiled spinach, boiled asparagus, boiled rice, or mashed potatoes, which have been beaten with cream and browned in the oven.—Boston Cooking School.

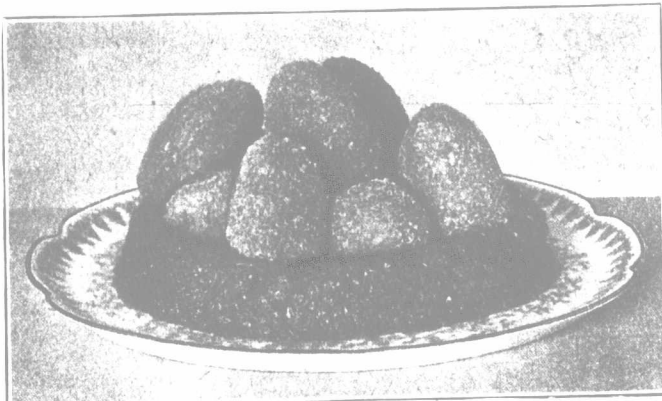
Stuffed Eggs.—Have some eggs hard-boiled as above. Cut them in halves, press the yolks through a sieve and add an equal mixture of chopped ham or tongue, a little Worcestershire sauce, salt, pepper, and curry powder to season, and enough tomato catsup to moisten. Fill the eggs with the mixture, and serve on a bank of boiled spinach or browned mashed potato.

Boiled Eggs.—To boil eggs ideally, put them in boiling water, cover, and let stand on the very back of the range, where they will not even simmer, for ten minutes. Another method is to put the eggs in cold water, and serve them the very moment the water begins to boil. The old method of boiling eggs hard for three minutes is not good, as it hardens the white so much as to render it indigestible.

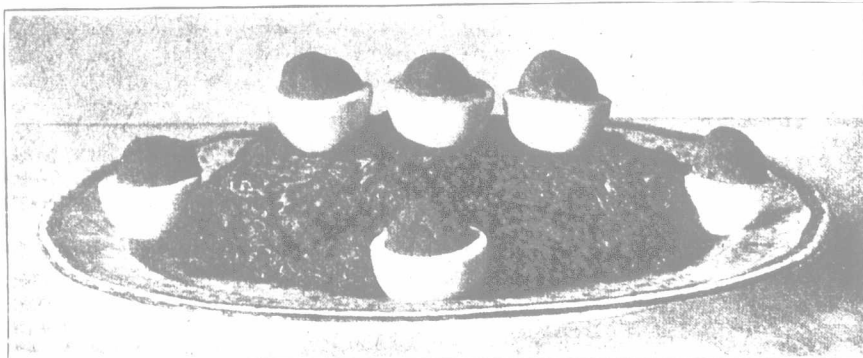
Poached Eggs.—Have the water salted and just simmering. Break the eggs one at a time into a saucer. Slip them in separately. A spoonful of vinegar in the water will help to keep them from spreading. With a small spoon, throw water gently on top of each egg until lightly done. Remove with a perforated ladle to small bits of buttered toast. Very excellent egg-poachers are now sold, or the eggs may be poached in muffin rings if you choose. A cream sauce may be poured over the egg and toast if you choose, and served with a sprinkling of grated cheese.

Savory Eggs.—Cut hard-boiled eggs in two, lengthwise. Remove the yolks, and mix with cream, pepper, butter, chopped parsley, or any relish you choose. Put the mixture into the hollows, and serve on buttered toast, with cream sauce poured over.

Hot Cross Buns.—Rub $\frac{1}{2}$ lb. butter into 2 lbs. flour and add a pinch of salt. Into



Egg Croquettes.



Stuffed Eggs.

cold water, shell them, and cut into small cubes. Melt $\frac{1}{2}$ cup butter, mix with $\frac{1}{2}$ cup cream and $\frac{1}{2}$ teaspoonful each of salt and pepper, and add 1 cup of the egg cubes. Stir until boiling, then draw to the back of range, stir in a small amount of cream, and cook for 10 minutes. Turn all on a platter, and serve quickly. When serving, make them up in small cups, or make them in a small cup, and add 1 tablespoon milk, and serve again, and fry in deep fat.

a glass of fresh yeast stir 1 pint warm milk, and gradually stir this into the flour till it forms a light batter. Cover, and let rise, then work into it with a wooden spoon $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ nutmeg grated, $\frac{1}{2}$ lb. currants, 1 egg, $\frac{1}{2}$ teaspoon allspice. Knead well, cover again, and let stand until perfectly spongy. Then knead into buns, cut a cross on top, let rise until light, and bake 20 minutes. Just before they are done, brush over the tops a glaze made by mixing 1 tablespoon icing sugar with the white of an egg.

Seasonable Recipes.

If you were wise last fall, you left a few parsnips, vegetable oysters and Jerusalem artichokes in the ground. Now, before growth begins, you will find these crisp and fresh, all ready, with some horse-radish for an appetizer, to give variety enough for these early spring days. Here are a few new recipes for cooking them:

Parsnips.—Boil five parsnips, take off the skins and mash fine. Add a tablespoonful of flour and a beaten egg, make into small cakes and fry to a delicate brown.

Jerusalem Artichokes.—Wash the artichokes and scrape them well, putting them at once into salted water to prevent discoloring. Put to cook in boiling water to which a little milk has been added. Before they are quite done, add salt to season. Now you may finish them in several ways: (1) Drain, put them into a buttered pan, brush with cream or butter, and brown in the oven. (2) Drain, cover with a good milk or cream sauce, dot with bits of pepper, sprinkle with pepper or paprika, and serve hot. (3) Drain, mash with butter, and serve like potatoes. (4) With tomato sauce. Drain, and cover with a thick tomato sauce made with juice of canned tomatoes, thickened slightly with flour and seasoned with butter, pepper and salt.

Vegetable Oysters.—Let stand in cold water for a while, then wash and scrape, dropping at once into cold water into which flour in the proportion of a tablespoonful to a quart has been stirred to prevent discoloring. Now slice quickly, put into a very little boiling water and milk, and cook until tender, adding salt just before they are done. Add milk or cream, let boil up, thicken a very little with flour rubbed smooth in cold milk, season with butter, pepper and salt, and serve with crumbled crackers on top. A very little salt codfish or anchovy sauce added to the vegetable while boiling is a great improvement.

Escalloped Vegetable Oysters.—Boil as above, letting the water be nearly evaporated when the oysters are tender. Put layers in a buttered dish, dredging each lightly with flour. Cover with hot milk, seasoned with butter, pepper and salt. Bake from half to three-quarters of an hour.

Fried Vegetable Oysters.—Boil as above, drain, mash, season with cream or butter and pepper and salt. Form into flat cakes, roll in egg, and then in cracker-crumbs, and bake or fry.

Date Cake.—Cream one-third cup butter, gradually adding $\frac{1}{2}$ cups sugar, and beat until light. Add the beaten yolks of 2 eggs, one-third cup milk, 2 cups flour sifted with 3 teaspoons baking powder, 1 lb. chopped dates, and the whites of the eggs stiffly beaten. Pour into a buttered and floured cake tin, and bake in a moderate oven. Always wash dates thoroughly before using.

A Date Filling for Layer Cake.—Boil 1 cup sugar and 4 tablespoons water until they thread, then pour over the beaten whites of 2 eggs. Flavor with vanilla, and mix with 1 cup finely-chopped dates.

White Sauce.—Rub together 2 tablespoonfuls each of butter and flour, stir into 1 cup boiling-hot milk. Let cook, and season. Serve with fish, codfish, etc., or add capers and serve with mutton.

Stuffed Beefsteak.—Prepare $\frac{1}{2}$ lbs. rump steak by pounding out flat. Spread over it a filling made as follows: One quart stale crumbs, 1 small onion cut fine, 1 teaspoon sage, 1 teaspoon melted butter, salt and pepper to season. Roll the steak, tie with cord, and place in a pan with 1 pint water. Bake half an hour, basting frequently.

Whitefish.—Parboil the fish, and pick apart in flakes. Make a sauce of 1 pint milk, 2 eggs, 1 heaped tablespoon corn-starch, 2 tablespoons butter, salt and white pepper to season. Butter a baking dish, put in a layer of fish, then some of the sauce with a grating of nutmeg, and so on, until all is used. Cover the top layer with buttered bread crumbs, and bake golden brown.

Poached Eggs.—Never let the water more than simmer, and keep the dish tightly covered. When done, serve hot, with the following sauce: Melt 1 tablespoon butter, add a tablespoon flour, and rub to a paste. Place over the fire, and stir in slowly $\frac{1}{2}$ cup broth and $\frac{1}{2}$ cup