

The Ingle Nook.

A Letter from a Newcomer.

Dear Dame Durden,—Before making a few inquiries, I wish to express a few words of appreciation for the pleasure and help I derive from the Ingle Nook chats, as I resort to it each week. I enjoy very much your weekly letter, and also those sent occasionally by the others.

1. Can you secure for me the address of A. E. Richardson, Middlesex Co., who furnished a plan for a house in "The Farmer's Advocate" a few years ago?

2. What would you suggest as suitable furnishings for a reception room (1) as to floor, (2) curtains and furniture?

3. Can I procure a remedy to make my boy's hair stay parted? He has very thick, wiry hair, and I find it impossible to keep it in place by simply using comb and brush?

4. We are looking forward to building a new house in the spring, and I am sure that in a Nook, where so much intellect has been displayed in the past, I can not do better than to ask for a few "Wrinkles," "Bright Ideas," also suggestions from "Jack's Wife," "Helponabit," and the many others who contribute help in so many different lines; also would like suggestions for a name for the farm.

To the mothers who have little ones, try making your cashmere stocking legs into little drawers by cutting down half way the back seam, and then joining the stockings together by machine. To enlarge the body part, insert a square piece where you left off cutting the seam. I find them to equal anything I can buy, and they are so easily and quickly made.

To make fruit go farther, put sweet apple sauce through your fruit squeezer or potato ricer, and mix with plums or other tart fruit. It improves both.

Very often I melt granulated (never brown) sugar to a syrup, and add to it maple syrup, and by being careful not to use too much sugar to destroy flavor, one can increase the supply almost a third.

Pardon me as I correct an error which I have more than once noted in recipes given for cream puffs. Instead of unbeaten eggs, I find that the more you beat them, the lighter the puffs. Another important item is to have a hot oven till they rise, and then do not alter that increase the heat. In my first experience with them, the recipe did not tell to fill with whipped cream, and we ate the empty shells. Isn't that about as absurd as poaching the eggs in rubber rings?

Now, as this is my first appearance in your cozy corner, and fearing I wear out my welcome with too lengthy remarks, I make my bow and say adieu.

DAPPLE GRAY.

1. Mr. Richardson's address is Kerwood, Ont.

2. Before giving you explicit directions re furnishing your reception-room, we should have to know (1) the location of your room, whether with a sunshiny or with a northern exposure; (2) the amount of money you wish to spend upon it; (3) the exact use to which you wish to put the room.

We can, however, give you a few general hints, from which you may select such ideas as may appeal to you. Perhaps this is the better way, after all, since it leaves more room for individuality, and individuality, you know, should be a characteristic of every home.

In the first place, if your room is to be strictly a "reception-room," such as proves so useful in the city when receiving callers, or for use on formal occasions, you may have its furnishings as dainty as your taste and purse can afford. If, however, it must be called into more general use, and serve in some sort for a living-room also, you will do well to confine yourself to serviceable colors, and substantial furniture. In any case, if I were you I should have a waxed floor. Hardwood floors, waxed and polished, are quite handsome and very sanitary, but they are also somewhat expensive, and, often, too slippery for comfort. There are, however, "finishes" which may be put on ordinary floors, which look well, and require little care, save a good waxing two or three times a year. . . . Below you will find a few suggestions which may be

of use to you in selecting a color scheme:

(a) Green and brown rug, two-toned green paper running straight to the ceiling, where it may be finished by a narrow wooden moulding, or plain green paper with a deep frieze; furniture varied, say of mahogany and rattan, or uniformly Antwerp or mission, the latter to be used if the room must serve as a general living-room. Ceiling may be cream or pale yellow.

(b) Deep two-toned ivory paper for both walls and ceiling, deep frieze of pink roses bounded below by ivory moulding; green and old rose rug. Antwerp or mission furniture would not be suitable in this room. Use rattan and mahogany.

(c) English flowered paper, pink flowers and green leaves on ivory ground; deep drop ceiling in plain ivory, ivory moulding. Plain green rug; chintz-covered furniture to match walls; white woodwork.

(d) Dull yellow or tan, plain or two-toned paper, with drop ceiling to harmonize with whatever shade is used, oriental rugs, mission furniture in weathered oak.

(e) Walls two-toned ivory, rug old blue, furniture rattan, walnut or mahogany.

It is to be understood, of course, that all the colors mentioned must be soft; the greens, soft olive or sage, not a bright, glaring shade; the blues "old" or "delft"; the pinks, soft rose, etc. Harsh, crude colors are never artistic. . . . The prevailing tone of curtains should, as a rule, match the wall paper,

great saving in space. . . . Another convenient wrinkle is a clothes chute leading from the bath-room to the basement laundry. This chute should be supplied with a second opening leading from the kitchen, down which soiled towels, etc., may be conveniently thrown. . . . Two other things which I have always thought advisable are a balcony, upon which one may air bedding, shake skirts, etc., without the necessity of running downstairs, and large closets fitted across one end with shelves, which, if closed in by doors, may very well take the place of the cumbersome dresser. All white clothing, etc., may be placed on these shelves; while the ordinary dresser mirror may be well replaced by a full-length mirror fastened to the wall of the bedroom proper, with a few shelves or brackets beside it for toilet utensils. . . . Now, who will bring forward the next wrinkle?

Many thanks for your household hints, Dapple Gray. Do you know you didn't make such an awful mistake about those puffs after all. I stayed once at the house of a millionaire for a couple of weeks, and several times while there saw "empty" puffs served, but for breakfast, and to be eaten hot with butter and maple syrup. Of course, they weren't cream puffs, but something similar, so far as the shells were concerned. They were made less expensively, however. I managed to get the recipe, and here it is: One egg, 1 cup milk, pinch salt, 1 level cup flour. Bake in a hot oven in deep, buttered patty-pans.

That was a joke about the rubber

$\frac{1}{2}$ teaspoon salt, 1 cup suet dredged with a little of the flour, $1\frac{1}{2}$ teaspoons baking powder, and 2 well-beaten eggs. The apples may be flavored with whole cloves or any spice preferred. Butter, melted, may be used in place of suet; sour milk and soda as a substitute for water and baking powder. Other fruits may be used in their season. Rhubarb makes a very nice pudding. Bake one hour, and serve with or without whipped cream.

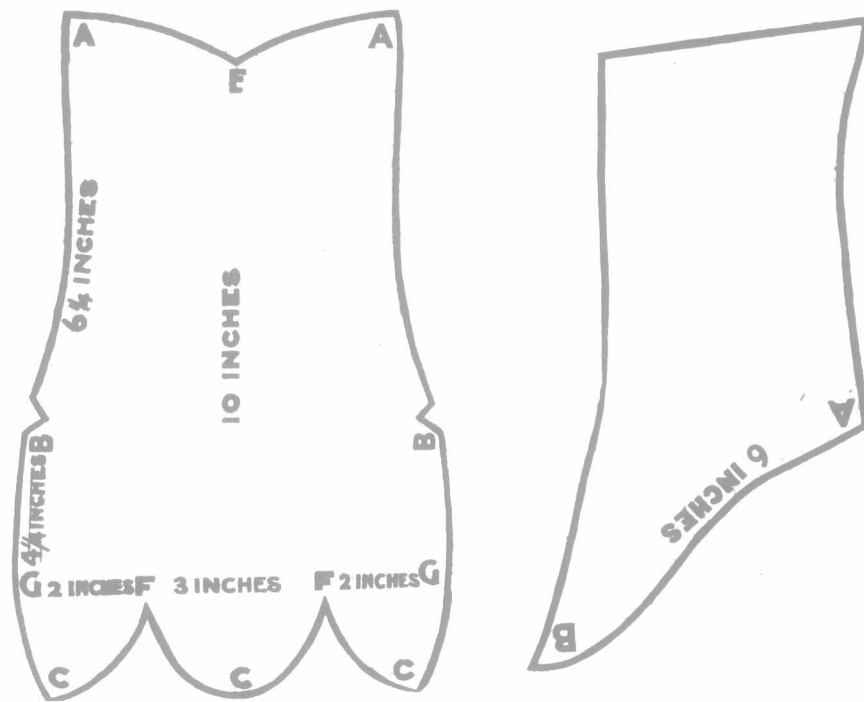
Lemon Pudding.—One pint of fine bread crumbs, 1 quart of milk, 1 cupful of sugar, yolks of 4 eggs (well beaten), and grated rind, and a very little of the juice of one lemon. Bake in moderate oven, and stir at first, so that it may heat evenly. Beat the whites of the four eggs to a stiff froth; add 1 tablespoon of sugar, and the juice of the lemon. Put in the oven until the frosting is a delicate brown. Serve cold. BUNTY.

New Brunswick.

FOOTING STOCKINGS.

The following is the method for footing stockings requested by "Subscriber's Wife," Brockville. It was sent in the first place, you remember, by "Jack's Wife." Cut off the worn part, as in fig. 1, removing all thin material at A, and let the point B come well down on the instep. Notice that the line between A and B in the leg is curved up, while on the foot it curves down. This is to prevent a baggy instep. The sizes given are for a 9 $\frac{1}{2}$ stocking, which is the large size of women's hosiery. In fig. 1, the length from A to B is about 6 inches; in fig. 2, C to E, ten inches; F to F', 3 inches; F' to G, 2 inches. The curves, C, F, must exactly correspond in size. The curves, C, G, are much flatter than C, F. A to B on foot is 6 $\frac{1}{2}$ inches; B to C, 4 $\frac{1}{2}$ inches. The depth of heel, A, E, depends on how much has been cut from the leg of the stocking to be mended. If 3 inches have been cut away, the heel must be 3 $\frac{1}{2}$ inches deep to allow quarter-inch seams to be taken without shortening the stocking.

Now to put the pattern together, sew up the heel, A, E, then join the edges between B and C. Join the points marked C, and sew each way to F, thus completing the toe; open out all the seams, and "cat stitch" to hold them flat. Now, join A on foot to A on leg, and sew towards B, first on one side, then the other. Open this seam also and tack down. Be sure your stitching will stretch a little, or the stitches may break in putting on the stocking. This work can all be done by machine, if a long stitch and loose tension are used.



rings. My little friend often laughs about it now when she is using the tin ones.

Puddings for "Trix."

Dear Dame Durden,—I have often been intending to send some of our favorite recipes to "The Farmer's Advocate" columns, and, since "Trix" is asking for puddings, will give you four, hoping the Chatterers may find them all useful.

BUNTY.

Date Suet Pudding.—Take 1 cup of finely-chopped beef suet and mix with it 2 cups of bread crumbs, $\frac{1}{2}$ a nutmeg (grated), 1 teaspoon of cinnamon, $\frac{1}{2}$ a teaspoon each of cloves, mace and salt, 1 cup of brown sugar, 1 cup of molasses, 1 cup of sour milk, 2 beaten eggs, 1 cup of flour in which 1 teaspoon of soda has been sifted, and finally add $1\frac{1}{2}$ cups of dates cut into small pieces and dredge with flour. Turn into a mold, and steam three hours. Serve with hard or liquid sauce.

Ginger Cream.—In $\frac{1}{2}$ pint milk dissolve $\frac{1}{2}$ package Knox's gelatine; add 1 tablespoon pulverized sugar, 2 ounces preserved ginger, 2 tablespoons syrup from the ginger. Afterwards, when gelatine has set a little, stir into the mixture 1 pint of well-whipped cream. Let ripen for several hours, and then serve.

Apple-batter Pudding.—Pare, core and quarter good, juicy cooking apples, and place in baking dish with a very little water and sugar to sweeten. Cover with a batter made with 2 cups of sifted flour, 2 tablespoons sugar,

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[Note.—Where two numbers appear, ten cents must be sent for each number.]