

TO THE TRAVELLERS.

Dear Chatterers:

Some of you are fortunate enough to be going home this summer, back east or down south or even across the pond. It may be years since you did it before. Perhaps you came out here when you married and now are planning to go back to show the baby to the home folks. That baby lends an added attraction to the visit, but causes a pang when you think of the journey. Travelling is not all a joy even when one has only oneself to look after, and to take a helpless child on a long trip by rail is not a light undertaking. But if trouble enough is taken in preparation, some of the difficulties at least may be obviated. Here are a few pointers that I have gathered, some from other magazines, some from friends and a few from my own experience (of travelling, not of babies).

For yourself get a suit of tweed or some other material that will not hold the dust, choosing the color, too, with that end in view as long as it is not an unbecoming shade. A blouse in a light-weight silk of the same shade is the best choice as it will not crumple nor soil, and with a generous supply of turn-over collars and cuffs can be made to look fresh and dainty every day. Don't wear white undershirts, and woven underwear is better than the starched cotton garments for the journey.

Everyone knows what a nuisance one's toilet articles are on a journey unless one is fortunate enough to have a bag regularly fitted out, and few there be that have. It is provoking to open the suit-case for a book or clean handkerchief and have the comb and soap-box and tooth powder bound merrily out. To prevent that take a square of old-fashioned "holland" linen about 18 inches to the side, and another piece the same width and half the length. Fit the smaller piece to the bottom half of the larger and stitch it round the bottom and two ends making a big pocket. Divide this into smaller pockets by stitching partitions between, to fit the various articles, comb, brush, toothbrush, hair pins, soap box, spools, white and black, a thimble, scissors and a packet of needles can fill one pocket. At the two upper corners of this square apron put string and tie it round your waist when you go to the toilet room, so that no matter how much you stagger, nor how rough the road, you and your belongings will cling together. When through using them the whole thing can be wrapped up, tied with the strings and put into the suit-case to stay until wanted.

Carry a little jar of good cold cream to remove the dust and grime. It is better than hard water, hard rubbing and soap. Apply at night, leave on for a few moments, then wipe gently and thoroughly with a soft cloth. Take an extra pair of comfortable shoes with you. It will pay.

If you want a double-purpose cushion and wrap make a cushion cover of dark material buttoned at one end. Into it slip a soft warm shawl or small eider down comforter, and use in the capacity desired at the moment.

Now for the baby's welfare. The little mites are cross on the train because they are continually being handled; it is usually hot and temper suffers in consequence. Try to get one of those straw or wicker suit cases, a fairly long one. Equip it with a thick pad, a pillow and coverlid to fit. Let the baby spend most of the time in that. When he is occupying it his garments can be kept in the cover. You can keep some bottles of milk sweet for him for a day or more by getting a tin biscuit or cake box and putting into it a rubber water-bag filled with ice-water, or a little tin pail with a tight cover filled with ice, and placing the bottles inside the box. A shawl strap will make easy the carrying of it, and the water can be removed at the cooler on the car, and the ice at railroad restaurants. Take a few of his best-loved toys not bringing them out all at once, but saving them for critical moments when his attention must be diverted.

There are heaps of other things to be said, but I'm in danger of falling into my own waste-paper basket, and that would never do. Bon voyage!

DAME DURDEN.

INGLE NOOK CHATS

MEAT ROLL.

Dear Dame Durden:—I am not content with writing once in a long while. I feel as if I could write nearly every week. So I am coming boldiy in again and hope I don't get the door closed on me. I see in June 19th issue that a trained nurse offers help to anyone, so I am taking the opportunity of asking Dame Durden for her address. I have quite a few things I could ask her, as my boy has been sick again. My mother died when I was twelve years old, so I have no mother to ask the questions which I might be able to ask "Sairy Gamp." I only wish I could talk to her in company. Well, I must close now as my husband is about ready to go to town and I want to post this, as the sooner I get Sairy Gamp's address the better I shall be pleased. I have a lot of different meat recipes, as:

Meat Roll.—One pound scraps of cold minced meat, one pound scraps of cold minced ham, three ounces bread crumbs, two eggs, parsley, some sage, a little nutmeg. Mix together, make into a roll, tie in a floured cloth and boil three hours. Turn out and roll well in bread crumbs.

AHTREB.

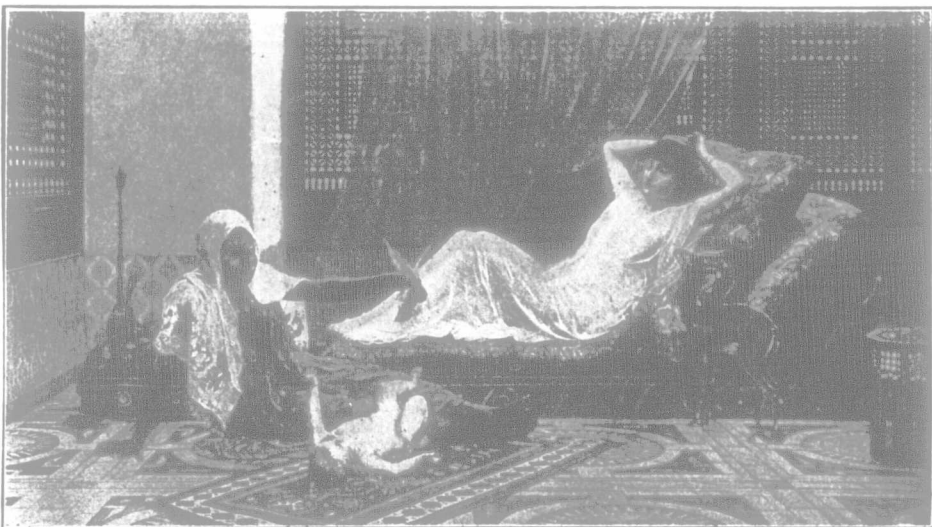
few minutes, and remove any scum that rises. When sugar begins to candy drop in the dry almonds first. However, you should blanch the nuts by pouring hot water over them, and letting them stand in it a few minutes, when the skin will slip off readily. Spread the candy on buttered plates to cool.

Sugar Taffy.—One pound sugar put in a pan with half a tumbler cold water, add one teaspoonful of cream tartar, lump butter size of a hickory nut, one teaspoon vinegar. Do not stir it at all. Boil slowly twenty-five minutes, drop in a little cold water, and if crisp it is done. Turn into buttered plates, flavor with vanilla and lemon, half of each and pull until white.

Chocolate Candy.—One cup brown sugar, one cup white, one cup molasses, one cup milk, one cup chocolate, butter size of a walnut.

Vanilla Candy.—Three teacups white or coffee sugar, one and a half teacups unskimmed milk to dissolve it. Boil till done and flavor with vanilla. After cooled a little stir until hard.

Fudge.—One and one half cups white sugar, three-fourths cup milk, two teaspoonfuls butter, one half cup chocolate icing, one-half teaspoon



A NEW LIGHT IN THE HAREM.
Painted by Frederick Goodall—now in the Walker Art Gallery, Liverpool, England.

(I sent the address for which you asked. It was odd that a letter from Sairy fulfilling her offer of help should come by the same mail as your letter.—D. D.)

RECIPES FOR ISABEL.

Dear Dame Durden:—As I get weary of thinking over things by myself I will come and talk with you. I saw in June 12th Advocate a chance to help D. Y. B. and will try to tell all I know. Those wooden butter-bowls should never be scalded; just washed in warm water then rinsed in cold. But there is a new butter-bowl that I know will be satisfactory, a papier mache one—you can scald this kind.

You will have a hard task, Dame Durden, to keep me away from your corner for any length of time now that you have let me in. I get longing at times to write and just have to. It seems like talking to a friend. Can a kind friend tell me a way to give collars and cuffs a glossy appearance? I know a way to prevent irons from sticking on starched articles: add a few drops of coal oil to your starch. I have a splendid garden this year—all kinds of vegetables.

Here is a real Old Country short-bread recipe: 1 cup sugar, 2 cups butter, 4 cups flour. Knead all the ingredients firmly, cut flat with hand and pinch the edge. Bake in a moderate oven and line the pan with paper.

Here are some recipes for candy for "Isabel": Almond candy:—Take one pound of sugar and about half a pint of water; put in part of the white of an egg to clarify the sugar; let this boil a

vanilla. Boil everything until it forms a soft ball in cold water. Remove and beat until thick, put on greased plates to cool.

SCOTCH LASSIE.

(A cold starch that puts a fine gloss on linen is made by adding a pint of lukewarm water to two ounces starch. Then put in a teaspoon of turpentine and lastly add half a teaspoon borax which has been dissolved in a scant cup of boiling water and allowed to cool.

There seemed to be something left out of your recipe for walnut creams. Will you send it when you tell us how to make those cookies?—D. D.)

GOOD FOR MARRIED OR SINGLE.

Dear Dame Durden:—I have enjoyed reading the letters of the Ingle Nook for a long time, and I find there are a good many useful hints and recipes. I think it is a good thing for the married or single to read them.

I wish you, or one of the members would please tell me how to treat seed onions so as to have them large. I have heard say to take the dirt away from the onion and just leave the roots solid.

I will close now by sending a recipe for Spanish buns. Spanish buns.—Two cups of flour, two cups of sugar, one cup of butter, one cup of sweet cream, three teaspoons of baking powder, four eggs, one tablespoon of cinnamon, one teaspoon of ground cloves. Bake and then put icing on top.

Graham gems.—Two eggs, one cup of sugar, a pinch of salt, one cup sour milk, one teaspoon of soda, flour enough to thicken.

I am afraid I am making my chat a little too long and will close now, hoping some of the members will find these recipes a success.

A WESTERN MAIDEN.

(As soon as the young onions are above ground the weeding must begin. A common iron spoon or a table knife sharpened on both sides and bent in a curve can be used to scrape away the soil from the plants. Never draw the soil up to the onions, as they grow best on top of the ground. A second top-dressing of fertilizer or of wood ashes when the bulbs have made about half their growth has a good effect. The richest soil to be obtained should be used for onions.—D. D.)

POTATO PANCAKES WANTED.

Dear Dame Durden:—Please will you permit me to come again so soon to find some help? I often use the recipes found in the Ingle Nook and they are very useful too. Would someone kindly give a recipe for potato pancakes, I have heard so many speak about them that I must try to find the recipe; also a recipe for Yorkshire pudding. My husband often says mine is good, but not like his mother's. I suppose hers was perfect because it was the true English way.

In one issue a writer (Molly) asked for a recipe for vinegar. I make my own vinegar always. First, you must have a little bit of what is called "mother." It is a thick skum that gathers on the top of home-made vinegar. Then take three quarts of soft clean water and sweeten enough so that it will start to ferment, put in the cup full of "mother," cover over and set in a warm place. I do not know, but you might obtain the so-called "mother" from a farmer's wife or a neighbor. I brought mine from Ontario. I hope I have made it clear enough.

Some lady asked for information about how to make mats. I have made several by cutting the stockings into narrow strips and hooking them. Make a border of dark stocking or worn out clothes, mark a wreath of flowers around next to your border, and fill in with some good color, say, brown. I made the Odd Fellow's links in the center of mine. I color with the colors I wish, and cut quite fine strips, and as I hook each loop through to the top I cut them in two and so on as I go along, and then trim off on top to make it nice and smooth. This looks very dainty and the flowers or leaves will look quite real. An animal looks nice in the center of a mat and the loops cut off nice and smooth take off the rough appearance. I have some very nice recipes which I will send again as I think my letter is long enough this time.

A FRIEND.

(I can't find among my recipes anything called potato pancakes, but here are directions for potato griddle cakes that may turn out to be the same thing under a different name. Take half a dozen large potatoes, a quarter cup of sifted flour, two teaspoons baking powder, a quarter teaspoon salt, one egg, one teacup boiling milk. Wash the potatoes, peel and grate; pour over them the boiling milk, stir in the salt, flour, baking powder and eggs. Bake on a hot griddle with plenty of butter.

Yorkshire Pudding.—One pint milk; four eggs, whites and yolks beaten separately; two scant cups flour; one teaspoon salt. Mix up quickly; pour off the fat from the top of the gravy in the roasting pan, leaving just enough to prevent the pudding from sticking. Pour in the batter about three-quarters of an hour before the meat is done and keep up a brisk oven. Baste with the gravy taken out.

If your husband could get back that tremendous boyish appetite that made everything taste ambrosial, he would probably think your pudding as good as what "mother" used to make.—D. D.)