

THE INGLE NOOK

A WAIL FROM THE DEN

Is it my fault? If so, I'm willing to take the blame, but listen to the case. It came this morning on a picture postcard, and read as follows: "I sent for pattern No. 6335, child's dress, 8 years, but never got it." The address was very brief: "Fashion Department, The Farmer's Advocate." Fortunately, the Advocate is known well enough in the West to make the trifling omission of the name of the post office, not a very great calamity. So the postcard arrived here safely, but what use is it? There is no name by which the injured party may be reached and the injury repaired. However, "use every means of identification possible" is one of the rules of the office, and one often used in some of the departments, such as the circulation, for instance. So, out came the fashion record book in which the name, address, date of receiving and number and size of every pattern are recorded as soon as they come in, at least all the facts are written down that are given by the person ordering. The card gave the number of the pattern and the size; a blurred post mark said "Clanwilliam" and search revealed the fact that 6335 appeared in July 7th issue. First, I looked through the lists since that date for No. 6335, but nobody had ordered one for "eight years." Then a search was made among the post offices; but no order had come from "Clanwilliam" for No. 6335. The final step in the investigation was to go over the letter files looking at every letter received since that time—and it isn't there. Apparently the first letter wasn't addressed even as well as the postcard, and never reached here at all. Is it my fault? This particular case is only an illustration; there are dozens of others. Those patterns will probably never arrive, and for whose non-delivery the paper will be blamed.

DAME DURDEN.

A WELCOME CHANGE FROM TOWN

Dear Dame Durden,—I am trying to pluck up enough courage to write to the Ingle Nook, but never have anything to send in return for all the help I receive from your page. I have been in Canada three years, and find that the Farmer's Advocate is certainly a help to the farmer's wife as well as to the farmer himself. I am always sure to look for the Quiet Hour and the Ingle Nook as soon as the paper comes.

We live on a farm ten miles from town, but it's so nice after living in a city so long. We have 7,000 trees growing, maple, ash, and poplar. Some are twelve feet high. And we have nice flower and vegetable gardens. I had cucumbers to-day for dinner from my own garden, and have currants and other small fruits grown here.

The harvest is in full swing, and I see a threshing outfit at work on a neighbor's farm. There is nothing but work for me for a while, for there are six in the family, besides the help. I am sending a tried and good recipe, but have time for no more at present.

Stuffed Onions.—Parboil 6 large onions for an hour. Then cut off the tops and scoop out the inside. Chop fine cold veal or chicken, add a quarter teaspoon salt and half as much pepper, 1 teaspoon chopped parsley, 1 cup of breadcrumbs, 1 tablespoon butter. Fill the onions, sprinkle with cracker crumbs, bake slowly one hour, and serve hot. Two or three chestnuts put in center of each onion adds a flavor.

WEST VIRGINIA.

(We are very glad to welcome you to our corner, and hope you will come again. Husband is entirely wrong for once, though neither you nor I can have the pleasure of telling him so.—D. D.)

PROMPT HELP

Dear Dame Durden,—Here I am so soon again! But I saw in a recent Advocate where Olive is having trouble to keep pork in hot weather. I have had my trouble with tainted pork, but discovered a way by which I have none, so will pass it on to Olive. The pork should remain over night in the coolest place possible after butchering. We mostly butcher in the evening, and pack the pork in the morning. We cut it into small pieces, and remove all the bones from it. Then we put a half-inch layer of salt into the barrel, rub each piece of pork with salt by hand, and put it in the barrel in layers, putting a little salt on top of each layer until all the good pieces are packed. Then pack the bones in the same way on the top to be used first. Cover it up from the flies for two or three days. Then make a brine of cold water and salt strong enough to float a potato a little larger than a hen's egg. Pour the brine over the pork until it is well covered, then put a weight on it to keep it well under from the flies, and your pork will be nice until the last piece is used. It will sometimes need the second scalding to freshen it before using, but that trouble will be paid for when you start to eat it.

IRISH MOLLY.

A VISIT FROM SCOTCH LASSIE

Dear Dame Durden and Friends,—Just a few lines before it is time to get the supper. I hope you are all harvesting a plentiful crop. We had a slight frost the 21th of August, but it did no damage.

I suppose you are all busy picking. I have some lovely cucumbers, but tomatoes are scarce with me. We have also a big patch of corn.

I am glad you got a nice holiday, Dame Durden. I was at two celebrations. We live just eight miles from Little Manitou Lake. I suppose some of you saw in last week's press about a sanitarium to be built there. It is great water; you will not sink in it. The only fault I have to find with the place is that there are no trees around it. There is scrub, but the big trees have been felled for firewood. They run a steam launch on the lake this summer. You can always tell if anyone has been out in it or in bathing, by the white marks it leaves on one. There is considerable fruit in the valley and ravines on the lake shore. Some people claim there are hot-water springs in the lake, but my husband thinks not, for he says the ice would not bear if that was the case; in fact, he says, it would not freeze at all.

Did any of the members of the Ingle Nook ever pack their eggs in water-glass? It can be purchased in fifteen and twenty-cent packages. A friend of mine packed thirty dozen that way. I am going to try it, for they say it is much better than salt, lime water or grain, and less bother. Have any of you got a leaky wash boiler and cannot get to town to get it mended?

I had one with holes round and round, so I laid it aside and used a tub to warm the water in. But this week I had a big washing, so thought I, "Here goes to try and fix my boiler!" I took a tablespoon and a half of cement that they used for plastering and mixed the two dry, then made them into a thick paste with water, and plastered it on the holes. It worked like a charm. I have no other help to offer, and am seriously thinking that Dame Durden is looking for the waste-paper basket, so I'll skip before she finds it.

SCOTCH LASSIE.

(Honest Injun, didn't you smile when you wrote that sentence about the waste-paper basket? I smiled when reading it, for if all the letters that have gone there in all the years we have visited in the Ingle Nook were piled into that basket together

the office boy wouldn't think there was enough in it to make it worth emptying. I know that some people write impertinent, malicious or prying letters to papers, but not one of them has ever been addressed to the Ingle Nook, so as far as our corner is concerned that basket is a purely decorative feature of my den.—D. D.)

JAM FOR BACHELORS

Dear Kind Dame Durden,—Can apricot jam be made from dried apricots? If so, I should be ever grateful if you would let me have all instructions. I am told that it can, and that carrots are used. Thanking you in anticipation.

POOR MERE MALE MAN COOK.

(Apricot Jam.—If made with dried apricots, wash the fruit well in several waters. Then put it to soak over night in enough cold water to barely cover the fruit. Be sure the vessel used is earthenware or granite, not tin. In the morning, put

over the fire and let cook gently until the fruit is tender, then put it through a colander. To the pulp add half as much white sugar as fruit and let boil again gently for half an hour, stirring constantly to keep it from burning. When done, put in jars and seal.

I do not know of any combination of carrots and apricots, but here is one for carrots alone; and I think that an experiment using half apricot in it would be a perfectly safe one. If you try it, let the Ingle Nook know how it turns out, will you?

Carrot Jam.—Wash and boil until tender four pounds of carrots (young ones are best); drain and peel them, then press through a colander. Put into a granite or enameled kettle with two pounds sugar and one pint water; add a few pieces of chopped lemon peel, the grated yellow rind of two oranges, and a teaspoon ginger. Simmer gently for an hour, taking care not to let it burn, and then put away in jars. Good luck go with your jam! I am grinning at the

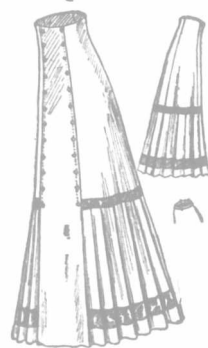
"FARMER'S ADVOCATE" FASHIONS



DESIGN BY MAY MANTON.

6207 Fancy Blouse Waist.

6373 Eight Gored Skirt.



6381 Five Gored Walking Skirt, 22 to 30 waist.



6373 Eight Gored Skirt, 22 to 30 waist.



DESIGN BY MAY MANTON.

5705 Girl's Blouse Costume with Bloomers.

The above patterns will be sent to any subscriber at the very low price of ten cents per pattern. Be careful to give Correct Number and Size of Patterns Wanted. When the Pattern is Bust Measure, you need only mark 32, 34, 36, or whatever it may be. When Waist Measure, 22, 24, 26, or whatever it may be. When Misses' or Child's pattern, write

only the figure representing the age. Allow from ten days to two weeks in which to fill order, and where two numbers appear, as for waist and skirt, enclose ten cents for each number. If only one number appears, ten cents will be sufficient.

Address: "Fashion Department," "The Farmer's Advocate," Winnipeg, Man.