

and "Reader of Hope's Quiet Hour" sent a dollar's worth of stamps. Various parcels of S. S. papers, "Northern Messenger," etc., also arrived. I wish you could have seen the face of one poor old woman who received help from the Quiet Hour Purse" the day before yesterday. I had heard from one of her neighbors that an old couple had been selling some of their scanty furniture to buy food, so I called and found the cupboard was very bare indeed. Your bounty helped to fill it, and the poor woman's gratitude was pathetic. Her husband is over seventy, and just out of a hospital. The Q. H. P. loves to scatter good things in such a bare home.

DORA FARNCOMB,  
6 West Ave., Toronto.

### 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 If pen name is also given, the real name will not be published.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.]

### Flowers With Their Best Foot Forward.

FLOWERS are so beautiful that it seems as though they need never be requested to "put their best foot forward." Surely their best foot must be forward all the time.

Not so, so far as cut flowers for the house are concerned. Indeed it is quite possible to take away quite half of their beauty by putting them in the wrong holders, or by bunching them together inartistically.

"It is almost necessary to have as many holders as flowers," said Dorothea a few minutes ago.

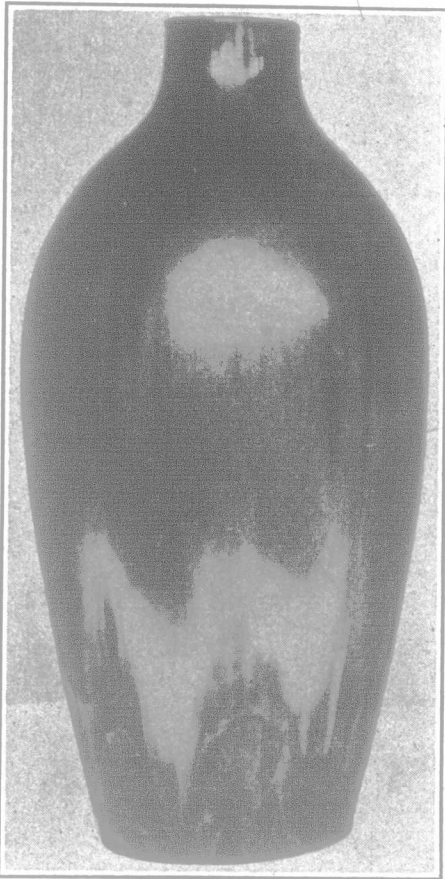
Perhaps that is a sweeping statement, yet it is really necessary to have a number of jars and vases if our flowers are to look always at their best. I know a woman who has about two dozen of them.—Tiny glass baskets hold hepaticas, violets, lilies-of-the-valley, forget-me-nots, and other such low-growing, delicate favorites in season; low, saucer-like dishes come in for pansies and daisies; rose-bowls in clear glass and low jars in dull green give the right setting for marsh-marigolds, sweet peas, nasturtiums, roses and coreopsis; a yellow Doulton jar and another in deep blue glaze are brought out for ox-eye daisies, cone-flowers (Black-eyed Susans), zinnias and other sturdy specimens; still stouter jars, chiefly in dull green or glazed black, seem just right for branches of apple-blossoms, japonica, spirea, garden hydrangea and the like; while tall slender vases in clear or green glass and tall opaque jars of varying form come to the top for the tall lilies, larkspurs, hollyhocks, foxgloves, etc., that would be simply unmanageable in lower vessels.

Of course this woman has spent quite an amount of money on her flower-holders—she has been picking them up for years; yet pleasing effects may be had with comparatively little expenditure if one keeps one necessity in mind—*proportion*. Put low-growing flowers in low vessels, tall ones in tall vessels, delicate ones in dainty vessels, and sturdy ones in stout vessels. Follow this rule and you cannot go very far astray in flower arrangement. Put pansies or daisies in a bed of moss on an ordinary kitchen soup-plate and the effect will be delightful; sweet peas, roses and nasturtiums look very well in a clear glass tumbler; while little crocks of all sorts may be improvised as holders for such sturdy growers as sunflowers and golden glow and the branches of flowering trees.

As a rule cut flowers—especially those of herbaceous plants whose stems are green, not woody—look well in perfectly plain, clear glass vessels. Woody stems call for opaque holders; but this should be kept in mind:—Flowers cry out against being placed in *ornate or highly decorated holders*; their beauty just begs for plainness and unobtrusiveness in the vessel in which they are placed. The effect of the most beautiful flowers that ever grew must be utterly ruined if they are put, say, in a bright blue or green vase or jardiniere "decorated" with brightly colored painted flowers or design. Better the plainest little gray jug from your pantry shelf.

The accompanying illustrations show two very good holders of the tall variety. Imagine No. 1 with a single straggling branch of apple-blossoms, a branch of sumach scarlet in autumn tints, or one of maple leaves shimmering with pale gold! Doesn't it seem just right? No. 2 rather spreads at the top, so think of it with a few stalks of hollyhocks or June lilies, Tiger lilies or morning glory. Either would be charming with a single trailing vine of clematis or honeysuckle.

As a rule people put too many flowers in their holders. The Japanese are more artistic, choosing rather a single flower,



A Jar Suitable for a Single Branch of Flowering Tree or Shrub.

a single spray, or at most a very few flowers, arranged to show the full beauty of each. Almost never should more than one kind be placed in any vessel, although tiny feathery kinds such as "baby's breath" may be used, occasionally to give lightness.

People used to be practically compelled to put great masses in the holders to make them "stand up"—but all that is of the past. There are brass network contrivances made nowadays to slip over the top of the vessels, the flower stems being put through the mesh. Still better are the little glass things with holes, made to drop right into vessels in which flowers are to be placed. I got two little ones in Eaton's not long ago for 35 cents each; there were others, much larger, for 75 cents. The holes are for the stems, and hold up the flowers naturally instead of letting them tumble over at the sides, so that a great many more are required to fill up the gap in the middle.

Just try exercising your artistic skill in flower arrangement and see how fascinating it is. In some places nowadays prizes are given at the fall fairs for the best arrangements,—a very good step so long as the judges themselves are artistic.

For really all this is more important than it may seem. A bouquet or a flower in a vase is not only a bouquet or a flower in a vase; it may affect the whole room. Invariably a flower or two, exquisitely arranged, gives a touch of refinement and beauty to the whole place—and that means so much, doesn't it? Not many are needed—indeed an over-abundance of flowers like an over-abundance of anything else may only suggest clutter and lack of harmony if not positive vulgarity.

Just to close: I saw a floral arrangement several weeks ago which I shall not soon forget, so perfect was it, the most beautiful thing in the quite beautiful room in which it stood. The holder was one of those low, broad bowls made on purpose for flowers, and was a bright opalescent yellow in color, absolutely

without decoration of any kind. Its center was occupied by one of the "hole-y" glass things of which I have spoken, and into the holes were thrust a few sprays of forsythia or "golden bells."—You know the forsythia, don't you? It is a shrub whose bright yellow scattered blossoms come out in early spring before any of the leaves appear. You can imagine how beautiful the yellow flowers in the yellow bowl were in a room whose leading tone was an unobtrusive green. The arrangement seemed to give the one touch of "high light" needed. Later, when the mid-summer flowers run riot in the garden, blue larkspurs in tall jars are sure to be seen in that room—for blue is the coolest color, you know—but sometimes the choice may be a few spikes of gleaming white gladioli or masses of mauve phlox or shell-pink "Daybreak" asters.

JUNIA.

### Needle Points of Thought.

"Tax the profiteer as much as you like, but leave the food and raiment of the poor man alone."—F. Pardee.

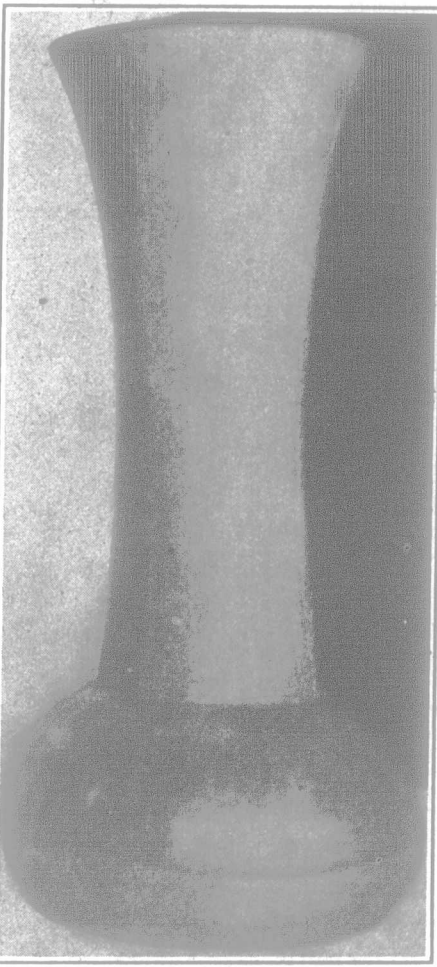
"A world whose schools are unreformed is an unreformed world."—H. G. Wells.

### Stained Book Cover.

Dear "Schoolgirl". I am very sorry to have to tell you that I do not think the milk stain can be really removed from the red cloth cover of the book. If it were mine I should just make a pretty slip-cover of colored mercerized cotton and baste it on over the cover. You could embroider the name of the book on the cotton. Of course linen would be prettier than cotton, and brown and blue linens are ideal for book-covers, but I doubt if you could find a shred of it now.

### A Cake Recipe.

[We apologize to the writer of the following for the mistake. Often very pretty writing is somewhat hard to read, as in this case. When writing for the



Mirror Glaze Vase, Suitable for Tall Flowers.

press great care should be taken to have every word legible, especially those that are at all unusual.—Ed.]

Dear Sir.—I sent in a recipe for a Scotch Galla Ruchie cake, which owing to poor handwriting, I suppose, appeared slightly altered.

Galla Ruchie cake.—3 (three) eggs; ½ cup cream or rich milk; ½ cup butter or other shortening; 1 cup sugar, 1 cup cornstarch; 1 cup flour; 1 teaspoon baking powder; salt and seasoning if desired.

### Syrups for Canning Fruit.

For *strawberries and sour cherries*, 2 cups sugar to 1 cup water.

*Peaches and plums*, 2 cups sugar to 1½ cups water; (more sugar if liked richer.)

*Pears, sweet plums, sweet cherries, raspberries, blueberries, blackberries*, 2 cups sugar to 4 cups water.

### Rhubarb Wine.

For Mrs. A., Grey Co., Ont.: Cut in bits and crush 5 lbs. rhubarb. Add the grated yellow rind of a lemon and 1 gallon water and let stand covered for 2 days. Strain off the liquid and add 4 lbs. sugar. Put this into a small cask with the bung hole covered with muslin and let it ferment 2 or 3 days, then put in the bung and let stand 4 months, when it will be ready to draw off and bottle.

### Time Table for Cooking Fruit.

PASTE this in your scrap-book:	Minutes.
Blueberries and cherries.....	5
Currants, blackberries, raspberries	6 to 8
Gooseberries and halved peaches.....	10
Strawberries.....	15
Whole peaches.....	20
Halved pears and quinces.....	20
Whole crabapples.....	30
Sliced pineapple.....	20
Sliced pears.....	30

### TABLE OF PROPORTIONS.

Fruit	Qts.	Water, Qts.	Sugar, Cups.
Strawberries.....	5	1	2-3
Red currants.....	5	3	1
Red raspberries.....	5	2	2-3
Black raspberries.....	5	5*	½
Raspberries, currants	5	5*	½
Blackberries.....	5	3*	¼
Gooseberries.....	6	2	2
May cherries.....	5	3	2-3
Grapes.....	6	2	1
Cranberries.....	2	3*	1
Peaches.....	6	1	1
Pears.....	7	1	1
Damson plums.....	6	5*	2
Green gages.....	6	3*	1

\*Pints.

### Custards for Hot Weather.

CUSTARDS are palatable only during hot weather, when they invariably prove popular as well as nourishing. Modern ingenuity, too, provides many variations. The name "custard" no longer suggests the one dish known to our grandmothers.

*Cocoanut Custard*.—Mix together the yolks of 3 eggs and 2 whole eggs, well beaten, ½ cup sugar and 1 quart milk. Add a small cupful of grated cocoanut or of desiccated cocoanut soaked for half an hour in a little milk. Bake in a slow oven just until it becomes firm, then cover with a meringue made of the beaten whites left over and ½ cup pulverized sugar. Sprinkle with cocoanut and set back in the oven to brown slightly. This may be used either as pudding or for the chief dish at supper.

*Plain Custard*.—Omit the cocoanut and flavor with any flavoring liked.

*Caramel Custard*.—Make as for plain custard but flavor with caramel syrup.

*Caramel Syrup*.—Brown sugar (do not burn it at all) in a shallow pan. When it becomes a brownish yellow pour on enough water to dissolve the sugar. Leave until the hardened sugar all dissolves, then bottle. Add to the milk for caramel puddings, to pudding sauce, even a little to soup and stew when a brown gravy is desired.

*Moulded Custard*.—Soften ¼ package of gelatine in ¼ cup milk. Make a soft custard by cooking slowly over hot water a mixture of 3 egg-yolks, ½ cup sugar, ½ teaspoon salt and 1 pint milk. When done add the gelatine, stir until dissolved then let cool, add ½ teaspoon vanilla and strain into a wet mould. Let stand several hours, or over night, in a cold place. Before serving unmould and pour over it ½ cup fruit jelly half dissolved in ¼ cup boiling water. Or serve with half beaten cream.

*Custard Pies*.—Custard pie may be given many variations by using different kinds of fruit. For the plain custard use a pint of milk, 2 eggs, a little sugar, a pinch of salt. To this add raw berries, peaches cut in bits, canned or fresh pineapple cut in bits, or any kind of