

Would you have it made low neck and short sleeve, with under-sleeve?

Are the small, close-fitting hats to be worn again this year?

I see a great deal in the fashion papers about Paris-colored over-lace. Is Paris color a deep cream, or what is it?

Would you advise me to get a long, black-and-white checked coat for fall?

When your friend asks you to go for a skate, should you say thank you then, or when you stop, or at either time?

Do you not think it is best to thank a boy when he has given you a good time at a concert or anything similar?

I have been wearing low-necked dresses all summer, and there is a dark mark on my neck. Would like a simple cure.

I intend getting a navy-blue dress this winter. I live in the country, and am 16 years old, but am tall for my age. Would you advise me to have my waist made surplice style. I like these very much, but thought perhaps it was getting old style by this time, or would you have it made with the vestee?

Would you advise the skirt made with the large tuck down one side of the back, or will they also soon go out of style?

SALLY ANN.

Several recipes for making candy will appear soon in an article on making cake and candy for Christmas.

Macaroni and Cheese.—Boil $\frac{1}{2}$ lb. macaroni in water until tender. Melt a piece of butter size of a walnut in a pan and stir in 1 tablespoon flour and a very little cream. When well mixed, pour in enough milk to make a white sauce, stirring all until cooked. Now season with pepper and salt, add $\frac{1}{2}$ lb. grated cheese, and last of all the drained macaroni. Let all simmer a moment, then pour into a baking dish, sprinkle more cheese over the top, and brown lightly in the oven.

Plant wild cucumber seed, not too deeply, in the fall, and it will be very likely to grow.

The skin is massaged by rubbing it gently with the fingers, using a rotary motion, the fingers being slightly lubricated, as a rule, with some good cold cream. Where deep wrinkles appear, the rubbing should be done across, not with the creases. Shampooing the hair simply means cleaning it by means of a lather of soap or other shampoo mixture. The hair should be thoroughly rinsed with soft water after using any shampoo mixture.

The gentleman should always be introduced to the lady. Read the articles on "How to Act," which appeared a short time ago in this paper. We do not like repeating information at short intervals.

Patterns for crechet corset-cover tops have appeared in these pages within the year. We are keeping a lookout for other designs.

You may say "Thank you" if you wish, but an appreciative smile, or to say, "I am pleased to meet you, too," is sufficient.

A marquissette waist worked with French knots, would be very pretty. Of course, it would have to be lined with silk. You might have it slightly low at the neck, and with elbow sleeves, but high neck and long sleeves will be equally fashionable for the winter.

Small hats will be worn this winter. I have not seen anything about "Paris color" in any of my fashion magazines.

Checked coats are worn. As a rule, one tires less quickly of a plain one.

The gentleman thanks the lady for the skate; she merely expresses the pleasure it has given her.

Certainly, thank a gentleman for any especial pleasure he has given you, but do not be effusive about it. You can do so by saying, "You have given me a very pleasant evening," or something to that effect.

Your neck question was answered twice during the summer. Please read those papers, and, in the meantime, bind scraped cucumber on your neck, and massage it with cold cream.

Surplice is rather out of date, but a small vest would be too "old" for a girl of sixteen. Choose a simpler style. You can easily find something nice among the fashion papers.

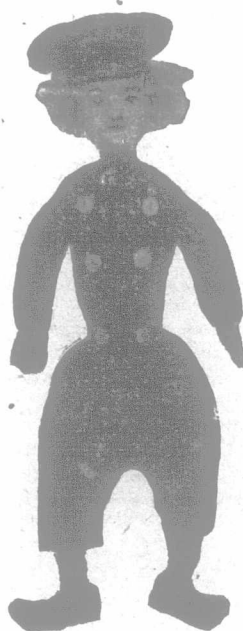
I am not an infallible prophet in regard to styles, but I imagine that the simple, straight-line skirts, will be "in"

for some time yet. Pleats are shown, however, on some of the newest designs.

HANS AND GRETCHEN.

Anyone who is used to crocheting and knitting will be able to make these two Dutch dolls. To make Gretchen will require two spools red silk (fine yarn will do), one spool each of white and blue, and a little drab. Some will be left over for Hans, who will require a little more than a spool of blue, a spool of red, and some white for face and hands. The dolls must be made and stuffed in sections, the covering and clothes being made of single crochet, except for face and hands, which will be better knitted. The hair is made of silk or unravelled rope; the eyes, nose, and mouth, are painted in with oil paints.

Make the heads as follows: Whittle



Homemade Dutch Dolls.

(By courtesy of the Corticelli Silk Co.)

a small spool as round as possible, and fit a stick four inches long in the hole. Also shape a wooden nose. Cover this head with batting and cloth, then put on the knitted cover.

Next, stuff the trunk part of the body, fastening it to the stick, shaping it well for the shoulders. When arms and legs are completed, sew them on in such a way that stitches are concealed.

PARSNIP WINE—GINGER WINE.

Dear Junia,—I am only going to pay a short call, for I said so much on the topics just now under consideration in my recent contribution to the Mending Basket, that I think it is only fair to the other people to take a back seat for a while anyway. I just slipped in now with a recipe for parsnip wine for Mrs. D., Wentworth Co. I haven't tried it myself yet. It is one that was sent me by a young Englishman, and as he also enclosed a recipe for ginger wine (a great favorite with invalids), I send it also.

Just a last word to those who are not initiated into the peculiarities of our English language. "Barm" means yeast.

Parsnip Wine.—Five lbs. of parsnips to every gallon of water. Boil till cooked, then strain well. Add $8\frac{1}{2}$ lbs. sugar to every gallon of parsnip water. Peel four oranges and four lemons, and boil a little of the peel. Squeeze oranges and lemons and take out pips. Add $\frac{1}{2}$ ounce root ginger. Boil oranges, lemons, and ginger, in the parsnip water. Strain again. When lukewarm, add 2 tablespoonfuls of barm to every gallon. Stand in a warm place for three hours, and bottle.

I notice that my recipe does not give the length of time it should be boiled the last time. Most probably it means till the juice has all been boiled out of the oranges and lemons. I am sorry I am not able to give more explicit directions, but I hope Mrs. D. will understand. I did my best.

Ginger Wine.—Three lbs. of sugar, 1 lemon, 4 oranges, 2 ounces ginger. All these to every gallon of water. Peel oranges and lemons, and bruise ginger. Put a little of the rind with sugar and

ginger into the pot. Boil for 1 hour, strain, and when cool, let it ferment with a little barm, adding the oranges and lemons at the same time. Let it stand for three days, then bottle.

Do not boil oranges or lemons. Put them in with the barm, squeezing to take out the pips first.

Stormont Co., Ont.

LILIAN.

RE MAPLE SYRUP—SCOTCH SHORT-CAKE.

Dear Junia,—I have in the past been helped by the writers of your Ingle Nook, and in my present dilemma will seek your advice. Can anyone kindly tell me if anything can be done to maple syrup to remove the taste of mould?

Do any of the readers wish for a very

Part of your letter really belongs to Mending Basket, so will appear in that Department.

Seasonable Recipes.

Huckleberry Cake.—One quart huckleberries, 3 cups flour, 4 eggs, 2 teaspoons baking powder, 1 cup butter, 1 cup milk, 1 scant teaspoon each of cinnamon and grated nutmeg, 2 cups sugar. Beat butter and sugar together, add beaten yolks of eggs, milk, spices, and whipped whites, then the flour sifted with the baking powder. Last of all, add the floured berries. Bake in layers.

Sour Cream Pie.—One cup sour cream, 1 cup sugar, 4 eggs, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ teaspoon cloves. Beat yolks of eggs, add sugar, cream, raisins, and cloves. Cook in a double boiler until thick, and then pour into a pie tin lined with good baked crust. Cover with a meringue made of the whites of eggs beaten with a little sugar.

Johnny Cake.—Three cups buttermilk, 1 egg, 2 tablespoons lard, 1 teaspoon salt, 1 teaspoon soda, $\frac{1}{2}$ cup sugar, 8 cups cornmeal, 1 cup flour. Mix dry ingredients, and rub the lard into them. Add the buttermilk and the egg, which has been well beaten. Bake about 45 minutes.

Baked Potatoes.—Choose large, smooth potatoes, scrub well, rub with dripping or butter, and bake. When done, cut off a small piece from each, scoop out the inside, mash, add butter, salt and milk, also some chopped parsley. Re-fill, and bake until brown.

Breaded Pork Chops.—Six chops, 1 egg, $\frac{1}{2}$ cup milk, 1 cup bread crumbs, pinch salt. Beat the egg and milk together, dip the chops into the mixture, then into the crumbs; fry in hot fat.

The Mending Basket

Some Very Wise Suggestions.

Who succeed in life? They who love their work, I would say, and if the woman on the farm does not love any of the many lines of work open to her she is to be pitied. The most of us farm-women have a hobby. I believe mine is sort of a mixture, and some will think a bad mixture too; it is gardening, flower culture, and chickens. When my chickens are old enough to do without the mother hen they have full swing, go where they like, and my garden does not suffer either. I feed by the hopper system, and find it is easy and so convenient. I am never deprived of an outing just because the chicks will have to be fed.

I have done nearly all kinds of work outside and in the house that any farmer's wife ever did, but I believe I go at it in a different mood than she who eats the cold breakfast. It makes such a difference the way we look at things. If we look through colored glasses, behold everything is green or red as the glass; if we look upon work as drudgery it is. Now I believe the difference is here: I love to feed downy chicks or hungry calves, and can look upon feeding pigs as a blessing. I can even doctor up an ailing one. Nor do I believe in "digging in" from sunrise to sunset with all the might we have. Let us figure out the easiest and quickest way of accomplishing our work, not dilly-dally at it as is too often the case.

Work with a will. You get more satisfaction out of it if you are doing your best. It was never intended for men and women to plod along as oxen. What are our brains given us for? Let us use them continually by studying how to economize time, health and means.

I do really enjoy life on the farm, but how to tell some one else just how to do so is a task I scarcely feel equal to; we are situated so differently as to strength, privileges and means. But we can all study for ourselves how to get our homes arranged to be convenient, and how to save all the steps we can. It is surprising how many you can cut out if you go right after it. I save thousands of steps by placing a kitchen cabinet close to the cook-stove, keeping all utensils and cooking supplies within reach,—no trot, trot back and forth. Washing is a great bug-bear to some. I will tell you how I do. I have a back

fine recipe for Scotch shortcake? I will give one:

One lb. butter, 2 lbs. flour, sifted, 1 coffee cup pulverized sugar.

Elgin Co., Ont.

MAXIE.

Have you tried boiling the syrup over? Will someone who has had experience with mouldy syrup please write?

AVIATION CAP.

"A Farmer's Daughter," Lambton Co., Ont., asks for directions for making an aviation cap. Full directions, with picture of cap, were published in Ingle Nook in our issue for October 26th, 1911. Kindly refer to that issue. If you have lost your copy of it, probably you can borrow one from one of your neighbors. We do not care to repeat information such as this so soon.

FRUIT JARS MOULDING.

Dear Junia,—It is a long time since I wrote to you, and I guess you will hardly remember me, but now I am coming with a question. It is about my fruit. It is all moulding on the outside of the jar, although we have a fairly dry cellar. Will that hurt the fruit? I know it seems unlikely, but I do not like the look of it. A jar of tomatoes had some mould on the inside, which was just like a piece of white soap when it has worn so thin as to be almost transparent. It was smooth and rubbery. Are you acquainted with this sort of mould? The tomatoes seem all right.

AVAN ZIBBER.

Wentworth Co., Ont.

The mould on the outside of the jars should not harm the fruit inside if the jars have been properly sealed. Wash it off. It has evidently been caused by the unusual dampness of the air this year.

I have never seen the mould you found on the tomatoes. Are you sure that melted paraffine had not been poured on? It would have the appearance you describe, and is often put over jams, jellies, etc., to prevent the formation of mould.