

Rensselaer's address. Some of the members thought the wagons used for conveying the milk to the factories might be made to do double duty in carrying the "clothes."

#### THE QUESTION DRAWER.

The Question Drawer always proves an interesting feature of the convention, providing, as it does, an opportunity for the shy members to make their wants known. This year the Drawer was in charge of Miss Watson, of the Macdonald Institute, who answered the questions with her usual ability—notwithstanding the fact that the queries covered the whole gamut, from "How can a wart be removed?" to "Why is it that we have twenty-seven lawyers and only seven farmers in Parliament?" One question was, "Are any of the Women's Institute branches agitating to have women on the school boards?"—a query which brought out an emphatic "I hope so," from Mr. Putnam.

#### HOUSE PLANTS.

A matter for considerable regret was the necessary shortening, by reason of an overlong discussion preceding it, of a demonstration on house-plants, by Mr. Wm. Hunt, of the O. A. C. Mr. Hunt advised the frequent examination of jardinières to prevent the collecting of seepage, and the frequent sponging and spraying of window-plants to counteract the ordinary dry atmosphere of the average home. Most insects, he said, attack the under side of the foliage, and a hand-spray should be used for routing them. Smooth-leaved plants need the most spraying; hairy-leaved ones much less; while rex begonias cannot be sprayed at all. Thick, glossy-leaved plants are, as a rule, the best to resist the dry air or injuries of gas of the house.

Commercial fertilizers he regarded as the best for pot plants, but he would not apply more than 50 per cent. of the amount advised on the packages at first. The plants should be habituated to them.

Most plants need a period of rest, given by placing them in a lower temperature and giving less moisture at the roots. No alarm need be felt if the leaves all fall off during this period; that is but a natural consequence. Afterwards the plants should be potted back, and occasionally divided to keep them from growing unwieldy.

Many questions testified to the interest in Mr. Hunt's subject, and it is to be hoped that he may have the opportunity at some future time to tell some more of the interesting and useful things he knows about plants.

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The session closed by a discussion on "The Milk Problem," the report of which, however, must be left over for next issue.

#### Cookery for Invalids.

Dear Dame Durden,—Like many of the others who write you, I come for some help, which I am sure, with your usual ability, you will be able to render. I will make my errand known before going further, and will then mention a few things that interest me. I belong to our "Institute" and am asked to give a paper on "Tempting Dishes for Invalids."

Can you publish recipes or suggestions along that line? I have searched old "Advocates" and journals, but have found very little on the subject. But I have found a great many other things which I have cut out and keep in a book for reference. Little helpful stories, anecdotes, witty sayings, jokes, etc. I will send you one of our "Institute" programmes if you would care to have it, in order to see the scope of subjects dealt with during the year.

I noticed in "The Farmer's Advocate" recently, some one asks for a remedy for trouble among his poultry. I am a "henwife" and have had the same experience. I would advise him to procure a tin of Zenoleum, use according to directions, and it will do more good than most other things. I was amused at your account of nerves, and recognized your feeling exactly. I am not a nervous individual by any means, but hearing a person making noises while eating "sets me on edge" quicker than anything else. I think the Ingle Nook has taken on a different tone, and is more interesting during the last two years.

TRIXIE.

The following recipes are a few which

I jotted down while hearing a trained nurse lecture a year or so ago. Probably you will find them useful.

**Beef Tea.**—Put 1 lb. beef through a meat-chopper. Place in a sealer and add 1 pint cold water. Set the sealer in a pot of water and let come to a boil, then simmer for 2 hours. Beef tea is good as a stimulant, but must not be depended upon for food; chicken prepared in the same way (the lean meat only being used) is more nutritious.

**Raw Beef Sandwiches.**—Scrape lean beef with a knife and put the scraped beef between thin slices of bread and butter, seasoning well. These are appetizing and nutritious, also very easily digested.

**Beef Balls.**—Make scraped beef lightly into balls, seasoning well. Have an iron pan hot with a little salt on it. Put the balls on it and shake about over the stove to keep them from burning until lightly cooked. These also are very easily digested.

**Cracker Gruel.**—Roll a cracker, put a cup of warm milk over it, and let all come to a scald in a double boiler—very nourishing.

**Eggnog.**—Beat an egg—the white only, if the patient cannot bear the yolk—pour a little milk over and season as preferred. Patients as a rule do not like sweet things, therefore a little salt may be sufficient.

Good fresh buttermilk from the milk of healthy cows, is usually one of the best foods that can be given to sick folk, and is often relished when everything else is refused. Of course, the doctor should be consulted before giving this or any other food.

Food for an invalid should be served as daintily as possible. Take it in on a tray covered with a napkin, snowy white, and ironed to a satin finish. If possible, put a little bouquet of flowers—or even a single flower—on the tray, fresh ones each time, and the prettiest china you own. A bit of green parsley and a slice of lemon placed on the dish with meat of any kind, or poached egg, will also add to the attractiveness of the meal. If cornstarch pudding or custard is allowed, do not put it on a white dish—so much dead white is rather repellant. Put it on a pink dish instead, and see how much prettier it will look. Do not neglect these little things; they often entice a patient to eat who would otherwise turn away in disgust.

And above all things, do not leave food about the sick-room. Every meal should be a surprise to the patient. Do not worry him about the food he is to have; get it ready and bring it in, then as soon as he has finished, take the dishes, tray and all, right out of the room as quickly as possible. The same care should be exercised to keep medicine bottles out of the sight of the patient. These things may not mean much to well folk, but they make all the difference in the world to those who have their nerves unstrung by weakness and suffering.

I am sure Trixie would be very glad if others would send recipes for making things that have been proven good for invalids.

We shall be pleased to see your Institute programme—and, oh, yes, won't you please write us about the things you have learned while caring for poultry? I have been looking for a really enthusiastic "henwife" for a long time.

Yes, I remember the lady you mention in the private part of your letter very well. I was quite fond of her. Remember me to her when you see her again, will you, please?

#### A Few More Sweets, etc., for the Holiday Season.

**Turkish Delight.**—Soak 1 oz. sheet gelatine in  $\frac{1}{2}$  cup water for two hours. Boil 2 cups granulated sugar in  $\frac{1}{2}$  cup water. When boiling add the soaked gelatine and boil 20 minutes. Flavor with rind or juice of an orange and lemon. Pour the mixture into a pan, and set in cold water. When cold, cut in squares and roll in fruit or icing sugar.

**Plain Vanilla Parfait.**—Beat whites of 3 eggs to a froth. Put half a cup sugar and half a cup water on the fire and stir until the sugar dissolves, then let it cook until it threads. Pour very slowly over the egg-whites, beating all the time. Flavor with vanilla, and, when cold, fold in a pint of cream whipped stiff. Put into a mould and bury in snow four or five hours.

**Figs Stuffed.**—Buy moist, plump.

"pulled" figs and wash them clean. Remove part of the inside of the fruit and press the whole or half of an English walnut meat into it, being careful to press the fig together again. Preserved ginger may be used instead of the walnut to make a variety.

**Cranberry Jelly.**—Cook 1 quart cranberries and 1 cup water in a covered dish five or six minutes, then press through a colander or potato-ricer. Stir in two cups sugar, and without reheating turn the mixture into a mould.

**Lemon Jelly.**—Soak 1 box gelatine in 1 pint cold water for 1 hour, then add 1 quart boiling water and 2 cups sugar. Stir until dissolved, and when lukewarm add the juice of 4 lemons. Strain into a mould and set in a cold place 24 hours. Nice to serve with meat or fowl.

**"Divinity."**—A new confection, the recipe for which has been contributed by a member of the "F. A." staff: Take two saucepans; in one put 3 cups sugar, 1 cup thick syrup and  $\frac{1}{2}$  cup water; in the other put 1 cup sugar and  $\frac{1}{2}$  cup water. Let both cook until the syrup threads. When ready turn syrup in first pan slowly over beaten whites of 3 eggs, beating continually. Add to the mixture in second pan 1 cup nut meats. Turn this over first, put in a buttered tin, and when cool enough mark into blocks.

#### "THE FARMER'S ADVOCATE" FASHIONS.



6163 Circular Skirt with Gored Front and Habit Back, 22 to 32 waist.

6169—Whatever tends to give an effect of height and slenderness to the figure is in demand at the moment, and this skirt can be trusted to bring about the desired result, while it is graceful and attractive and by no means exaggerated in style.

The quantity of material required for the medium size is 7 yards 24 or 27, 4½ yards 44 or 52 inches wide.



6183 House Gown, 32 to 42 bust.

6183—The one-piece, or semi-princesse, house gown is one that active women are sure to require. The waist and skirt being joined by means of a belt, there is no possibility of annoying separation, and the gown can quite easily be slipped on and off, so that it is a genuine boon. In the illustration the material is one of the heavier cotton fabrics, and a great many women prefer gowns that can be laundered at all seasons of the year, but light weight wool materials also are much used, and this is a pronounced fact.

ite and is absolutely durable as well as attractive.

The quantity of material required for the medium size is 8½ yards 24, 7½ yards 32 or 6 yards 44 inches wide when material has figure or nap; 8 yards 24, 6½ yards 32 or 4½ yards 44 inches wide when material has neither figure nor nap.

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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 one 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," London, Ont.

#### Wee Joukydaidles.

By Jas. Smith, Edinburgh.

Wee Joukydaidles,  
Toddlin' oot an' in:  
Oh, but she's a cuttie,  
Makin' sic a din!  
Aye sae fou o' mischief,  
An' minds na what I say:  
My very heart gangs loup, loup,  
Fifty times a day!

Wee Joukydaidles—  
Where's the stumpee noo?  
She's tumblin' i' the cruivie,  
An' lauchin' to the soo!  
Noo she sees my angry ee,  
An' aff she's like a hare!  
Lassie, when I get ye,  
I'll scud ye till I'm sair!

Wee Joukydaidles—  
Oh, my heart it's broke!  
She's torn my braw new wincey,  
To mak' a dolly's frock.  
There's the goblet owre the fire!  
The jaud! she weel may rin!  
No a tattie ready yet,  
An' father comin' in!

Wee Joukydaidles—  
Wha's sae tired as me!  
See! the kettle's down at last!  
Wae's me for my tea!  
Oh, it's angersome, atweel,  
An' sun'e'll mak' me gray:  
My very heart gangs loup, loup,  
Fifty times a day!

Wee Joukydaidles—  
Where's the smoukie noo?  
She's hidin' i' the coal-hole,  
Cryin' "Keekyboo!"  
Noo she's at the fireside,  
Pu'in' pussy's tail—  
Noo she's at the brow bowl,  
Suppin' a' the kail!

Wee Joukydaidles—  
Paidlin' i' the shower—  
There she's at the wundy!  
Haud her, or she's owre!  
Noo she's slippit frae my sicht:  
Where's the wean at last?  
In the byre amang the kye,  
Sleepin' soun' an' fast!

[Note:—"Loup" means leap; "cruivie," sty; "lauchin'," laughing; "soo," sow; "kye," cows.—For those unversed in the Scottish dialect.]

#### TRADE TOPIC.

THE LETTERS OF QUEEN VICTORIA.—By arrangement with the publisher, we are prepared to supply any reader of "The Farmer's Advocate" with a set of the much-talked-of "Queen's Letters," at the low price of \$1.50 for the set, which comes in three cloth-bound volumes. These "Letters," which are published by order of the King, embrace a great part of Queen Victoria's correspondence, both private and public, and throw many interesting side-lights on the customs and political issues of the time.

"Ta, what is a political leader?"  
"A man who is able to see which way the crowd is going, and follows with loud voice in that direction."