

"The Garden, You, and I," by Mabel Osgood Wright, is published by the Macmillan Co., New York and Toronto, price \$1.25. Other charming books about gardens are "Elizabeth and Her Garden," and "My Solitary Summer," (Pub. by A. L. Burt, New York), by the Countess Von Arnim; "Garden Mosaics," by Alfred Simson; "In a Poppy Garden" and other Nature books, by Chas. Saunders; Myths and Legends of Flowers, Trees, Fruit and Plants, by C. M. Skinner; "My City Garden," by George Unger; "My Garden in the City of Gardens" (a book about India); "Our Garden Flowers," by Harriet Keeler; "The Lure of the Garden," by Hildegard Hawthorne. The prices of these range from 50 cents to \$2.50, and any of them may be procured through "The Farmer's Advocate" at publishers' prices. If you will make a selection we will give you more definite information. Among more practical books on gardening are French's "The Vegetable Garden," Bailey's "Manual of Gardening," Mrs. Ely's "The Hardy Garden," Eben Rexford's "Home Floriculture"—there are others by the hundred. McClelland and Goodchild, Toronto, carry a very large supply of books on gardens and the "out-of-doors." Write to them for a catalogue, mentioning "The Farmer's Advocate."

Miss Farncomb's books are published by The Farmer's Advocate Pub. Co.

I am so glad you liked "The Garden of a Commuter's Wife." I am particularly fond of Mrs. Wright's books myself, so we can shake hands over that and over gardens, can't we?

FURNISHING A HOUSE.

Dear Junia.—I am writing to you asking for information in regard to furnishing a house.

We are retiring from the farm and are building a red brick cottage in town. The house faces the east, the parlor and dining-room are to the south with folding doors between. These two rooms are about thirteen feet by sixteen feet. What kind and color of floor would you use; also what kind of curtains would you suggest?

The walls of this room will remain perfectly plain for some time. What kind of furnishings would be suitable for those two rooms?

What do I require for the hall and stairs, also hall and three bedrooms upstairs?

The woodwork is painted with white enamel upstairs, and is grained downstairs.

We have the hot air system, the water system and bath.

I want rather plain and simple furnishings, not too expensive but to present an appearance equal with the house, and which will be easily taken care of.

For the floor use any of the wood-stains (not paints) that will harmonize with the rest of the woodwork. Some like fumed oak stain for woodwork, while some prefer the greenish "weathered" oak, the dark "Early English," walnut or mahogany stains; others again like white enamel better than stain of any description. All of these are good if the furnishings and wall-papers are chosen to suit.

Choose your curtains and furnishings with regard to the color-tone in rugs and wall-papers that you intend eventually to have. Soft browns and greens, buffs and tans, are good, if in the dull artistic tones of those colors. Bright tan is not pleasing except, perhaps, in a very dark room; "Paris" green, yellowish grass-greens and reddish browns in furnishings are hideous. Gray-greens or dull olive, tobacco and wood browns, dull tans and buffs are, on the contrary, very pleasing if judiciously introduced. Cream-colored curtains may, of course, be used in any room, although inside curtains in color, or with touches of color, to harmonize with the wall-tones, are considered more artistic. Don't buy Nottingham "lace" curtains unless of very good quality indeed. One is not tied to them for there are so many other pretty curtain materials now to be found. Among these are scrim (plain or printed), curtain linens, pongee silk, heavy flannel, Madras, and cotton voile.

If the hall is small you will require nothing for it except a rug or runner,

a hall seat with mirror and hat-rack above (much prettier than the old-fashioned "hall rack") and an umbrella stand; indeed you may substitute for the hat-rack a few long pegs of turned wood. If the hall is large you may add to these a chair or two, a hall-table, and a jardiniere containing a tall plant. Whether you will have stair-carpet or not must depend upon your own taste in the matter.

Bedrooms require very little furnishing except the necessities, bed, dresser, washstand, chairs, and, if there is room, a small table, with, of course, rugs and curtains.

QUESTIONS.

Dear Junia.—I have long been an interested reader of your Nook, but could never muster enough courage to write before. I am coming like a great many others for help.

I am bothered frequently with hang-nails. Can you tell me the cause of them and how to cure them?

What is the most becoming way for a girl of fourteen to do her hair? I am big for my age, and my hair is very thick, and of a dark brown color. I have tried it a great many ways but could never get it to suit me. What color of ribbon would suit my hair best?

What will remove pimples from my face? Besides being horrid to look at they are sometimes very sore.

Can you tell me some simple wash or something to clear my complexion? Leeds Co., Ont. STUB.

I know of nothing that will cure hang-nails; perhaps some reader will answer this question.

It is impossible to tell you how to arrange your hair becomingly, without seeing you. "Try, try, try again." Many girls refuse to wear ribbon of any color but black on their hair. If you care for colors you might find a rich dark plaid or Dresden ribbon becoming.

The cure for pimples usually comes from within. Get your stomach and blood in good order, bathe regularly, and keep the face very clean by washing it both morning and night with warm soft water and soap, rinsing off every particle of soap immediately afterwards with clean water.

A clear complexion depends upon perfect health, very frequent bathing, and thorough washing of the face. Take plenty of out-door exercise, and if the skin becomes roughened or weather-beaten apply a little good cold cream immediately before retiring. Lemon juice applied frequently will help to whiten the skin.

RE BOOKS.

Dear Junia.—I have been much interested in your quotations from "The Garden, You, and I," by Mabel Osgood Wright, and "My Solitary Summer" by the Countess Von Arnim. Would you kindly tell me where these books are procurable? The latter I have tried to get in Toronto a number of times, but without success.

Peel Co., Ont. M. P. K.
See reply to "B. W."

RECIPES.

My wife would like some recipes for the following:

The proper way to cook oysters.
A recipe for a nice cabbage salad.
How to make pressed chicken.

How to make a nice fruit salad with oranges, bananas, cherries (preserved), nut meats, etc. Would like it for a dessert.

A recipe for a good lemon pie filling. Thanking you in advance.
Norfolk Co., Ont. J. W.

There are dozens of ways of cooking oysters. Here are two:

Creamed Oysters:—25 oysters; 1 pint thin cream or rich milk; 1 tablespoonful of butter; 1 tablespoonful of flour; 1 blade of mace (or a dash of nutmeg); salt and pepper to taste. Cook the oysters in their own juice, not enough to harden them, just enough to have them plump and frilly around the edge. Heat the milk until it reaches boiling point; rub the butter and flour together, add, and stir until the mixture thickens. Add the seasoning, then the oysters, and serve at once.

Oysters Fried in Butter:—Scald the oysters in their own liquor, then drain

them thoroughly on a cloth. For $\frac{1}{2}$ pint of oysters take $\frac{1}{2}$ pint of milk, 2 eggs, and enough flour to make the batter, pepper and salt, and a little nutmeg if liked. Mix the batter in the usual way and put the oysters in it, then drop them one at a time in hot lard, fry a light brown, drain on a napkin and serve.

Cabbage Salad:—Mince the cabbage very fine and mix with it, if you choose, chopped celery or a little chopped onion. Mix with a good salad dressing, arrange in a mound, with a border of chopped pickled beets around the base, decorate with hard-boiled egg, and serve.

Pressed Chicken:—Cut the chicken in pieces and put in a stew pan. For every pound of chicken add 1 pint cold water. Be sure to put in the feet, skinned and well cleaned, as the feet contain a gelatinous substance. Simmer all together until the meat drops off the bones, then strain. Let the liquor cool and remove the fat from the top. In the meantime arrange the meat in a mould pressing the nicest pieces of white meat, also some slices of hard boiled egg around the sides and bottom of the mould. Fill up with the less attractive meat. Reheat the liquor, boiling it down a little if necessary (some add a little gelatine dissolved in water) season it well, pour over the meat, and set in a cold place to harden. Just before serving turn the meat out on a platter and decorate with parsley and slices of lemon. If the liquor jellies enough on cooling it will not be necessary to put a weight on the mould.

Fruit Salad:—Put the shredded oranges, sliced bananas and chopped nuts in layers in the dish in which the salad is to be brought to the table, pour the salad dressing over and decorate the top with preserved cherries. Here is a good dressing for fruit salads: Beat the yolks of 4 eggs until light, gradually add 1 cup powdered sugar, then $\frac{1}{2}$ teaspoonful of salt, and finally the juice of two lemons. Keep the salad on ice, after pouring the dressing over, for at least an hour before serving.

Lemon Pie Filling:—Put $\frac{1}{2}$ pint boiling water in a saucepan, add butter size of an egg, then stir in $1\frac{1}{2}$ tablespoonfuls cornstarch blended with a little water. Let boil until the cornstarch is thoroughly cooked, then stir in 1 cup sugar, juice and grated rind of 1 lemon, a pinch of salt and yolks of 2 eggs, well beaten. Cook very gently for a moment, stirring all the time. Have the pie shell baked separately. Fill when both crust and filling are cold, then put a meringue, made by beating the whites of 2 eggs stiff with 2 tablespoonfuls sugar, over the top, and set in the oven a minute to stiffen.

Here is a Domestic Science School recipe for a lemon filling, scarcely as rich as the above. Put 1 cup boiling water in a saucepan with $\frac{1}{2}$ cup sugar and the grated rind of a lemon. Blend 3 tablespoonfuls cornstarch and stir in, then boil until the cornstarch is cooked, take off the fire and stir in a well beaten egg. Last of all add the lemon juice.

Baby's Booties.

A subscriber has requested directions for making baby's booties. Here are two methods:

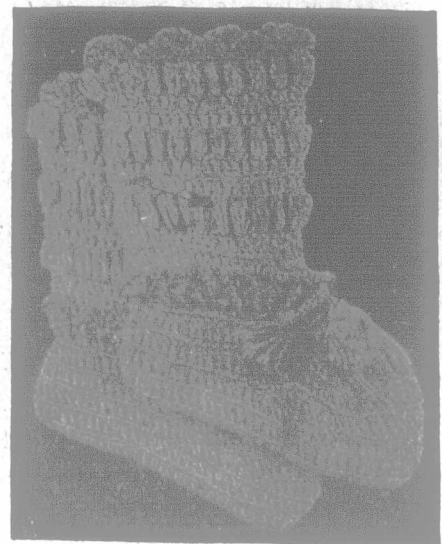
(1) Knitted.—Cast on 20 stitches, increase at both ends to 30. Decrease to 20 again. Cast on 8. Increase at one end, knit 8 rows. Cast off 16, knit 9 straight rows for toe. Cast on 16 again, knit 8 rows, decreasing at toe, cast off all stitches. A little white may be crocheted in at the toe and a leg added, in knitting or crocheting, if liked. (Sent by Mrs. Buchanan.)

(2) Crocheted.—By permission of the Corticelli Silk Co.—Begin at the ankle with white (use fine Saxony yarn in two colors); make a chain of 40 stitches, and join in a ring. Put the needle through the 2nd stitch of the chain, thread over, and draw it through; keep this stitch on the needle, and take up 10 more in the same way. There will now be 12 stitches on the needle, which are to be worked off, two at a time, by putting the thread over the needle and drawing it through 2 stitches, thread over, and draw it through 2 more; repeat until all are worked off.

Now insert the needle under the first little perpendicular bar made in the previous row, thread over the needle, draw it through, pick up the second little bar, thread over and draw it through as before; so continue until there are again 12 stitches on the needle, which work off, two at a time, as in 1st row.

Make 12 rows of these little squares for the instep; break off the thread and begin at the back with the pink wool. Make a treble stitch in each stitch all around ankle and instep, widening by putting in an extra treble at each corner of the toe. The next row is made like the last.

Now make 2 rows of trebles without widening, then 2 rows more, which are to be narrowed by missing a stitch at each corner of the toe and in the middle of the back. Turn the slipper wrong side out, and crochet the edges together along the bottom of the foot with double crochet.



Baby's Booties.

(By courtesy of the Corticelli Silk Co.)

To make the straps across instep use pink. Make chain of 9 sc.; tr. in 4th st. from the needle, and a tr. in each of the 5 remaining ch. st.; then, beginning on the right-hand side make a tr. in each tr. around ankle, leaving the white ch. on the inside. Make another ch. of 9 st. at the other side of slipper and work back on it with trebles; break off thread and fasten ends on the inside. Make a row of scallops around top of slipper.

Now make the leg of the white wool; make a treble in each of the little white loops of the foundation chain. Make 2 more rows of trebles around leg; then make a puff stitch in every other tr. all around. Puff st. is made as follows: Thread over the needle, insert needle in the work, thread over and draw it through; draw the st. out one-half inch long, repeat twice, when there will be 7 long st. on the needle; thread over and draw it through all 7 st. at once; thread over, draw it through the one st.

For the 5th row make a treble in each ch. st. on top of the row of puff stitches. Make one more row of trebles, then a row of puffs, two rows of trebles, a third row of puffs, and finish with a row of scallops in the pink wool.

Fasten the straps across the instep with a cord and tassels made of the wool, or with a narrow, pink ribbon.

With the Majority.

By Priscilla Leonard, in Harper's Bazar.

I want to be a Bromide,
And with the Bromides stand,
A platitude upon my lips,
A well-worn phrase at hand.

I would not be a Sulphite,
They're oft ill-bred and queer,
Their efforts after novelty
Are wearisome to hear.

And at the cleverest things they say
I can afford to smile,
For they will be Bromidioms
In just a little while.

I want to be a Bromide,
And with the Bromides stand;
They may be slow—but, oh! they are
A healthy, happy band.

"The Fa

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