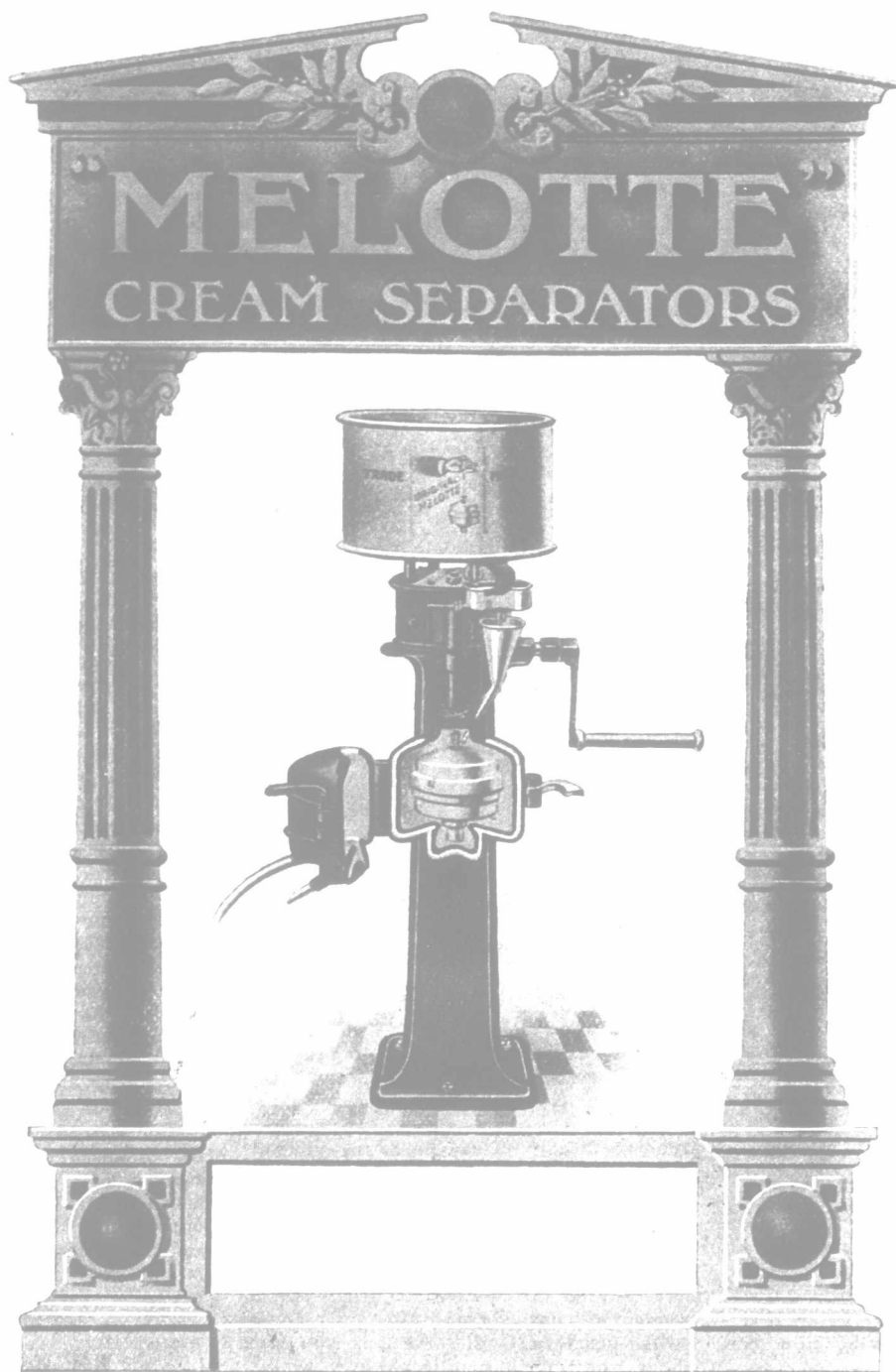




Don't Fail to See the Melotte Cream Separator at the Toronto Exhibition.

The exhibit of the different sizes and models of Melotte Cream Separators is in the Dairy Building this year as usual. All visitors are cordially welcome, and will be given full information regarding the setting up, keep and skimming qualities of these machines, together with prices, terms of payment, etc.

We have been telling you in our advertisements of the superiority of the Melotte; that it is easy to turn, easy to clean, will take all the cream out of the milk, and will run for years without requiring any repairs. But here at the Exhibition we will prove our assertions by actual demonstration.

R. A. LISTER & CO., LTD., 66 STEWART ST., TORONTO, ONT.

The Ingle Nook.

Dear Chatterers,—What a dreadful time I seem to have been away from you. True, my articles have been appearing in "The Ingle Nook," with some regularity, but they have been simply "written ahead" stuff which I left behind me before setting off on my jaunts. . . . So now you will understand how it is that some of your letters have been waiting so long—I simply wasn't here to see to them. . . . But what a glorious time I had at Quebec. No, I'm not going to start off on that here,—you are probably getting enough of it in another part of the paper—but I just want to tell you how much I wish you could all have shared it, too. I met two girls on the boat, teachers, who told me that they do without things, make old clothes do, and all that, in order that they may have a trip every summer without feeling the strain too much. I believe the plan isn't half bad; it really does one so much good to see new things and have something new to think about. These girls have already been to the Canadian Rockies, the Yellowstone, New Brunswick, Muskoka and the Hudson, and are

planning a driving trip through Devonshire next year. They were most interesting, they were so bright and intelligent, and had so much to tell about their travels. This year they spent three weeks at Tadoussac, coming to Quebec just long enough to get the best of the Tercentenary.

And now to a different subject: Will Mrs. J. H., from whom I received a letter recently, write what she wishes to "Hope," who has charge of this part of the work? I am sorry that her former letter got into the wrong place, but that was an accident which could scarcely be avoided during my absence. D. D.

Fall Suit.

Dear Dame Durden,—I have never written to you before, but have been an earnest reader of your interesting paper. I would like to know what kind of a suit to get in the fall, what colors will be fashionable, and how should I get it made? I have been told that brown will be a leading color, but I have auburn hair and cannot wear brown. This suit is to be worn by a girl of sixteen. I would like to know how girls of sixteen are wearing their hair.

A YOUNG READER.

Lanark Co., Ont.

There is no reason on earth why you should not wear brown; on the contrary, golden-brown is the most becoming color an auburn-haired girl can adopt, a pretty dark green coming, perhaps, next. Most auburn-haired girls wear blue, but this is a great mistake, as the blue only seems to bring out the red of the hair, and often makes a beautiful auburn or Titian tint look positively caroty. . . . Get Panama or serge, or, if you choose, a mixed tweed. I saw a very pretty costume on the boat which might suit you to a T. It was dark green and black check, some sort of fine smoothly-finished cloth, made with a coat and skirt, and worn with a white waist and dark green hat, trimmed with dull green and old rose poppies. For you, of course, some color other than old rose—autumnal brown, for instance—would be better. . . . Somewhat more economical than the coat and skirt suit is the shirtwaist suit, with a separate coat, which may be worn with any dress and may be made preferably, for a young girl, of tweed. I would not advise you to have a separate coat made by a dressmaker. The ready-made ones look very much better, and are not exorbitantly dear.

Young girls should arrange their hair

simply. A favorite mode at present is to part it, or comb it back in a loose Pompadour, then knot it flatly at the back, quite covering the "knot" with a big black bow. This fashion, however, is scarcely so pretty as the old one of simply tying the hair back and letting it fall in one long, loose ringlet.

Pickles.

Dear Dame Durden,—Although "The Farmer's Advocate" has been a friend in our family for a great many years, and I have always enjoyed the "Ingle Nook" very much, and also received many helpful suggestions from the letters, yet this is the first time I have ventured to "say my little say."

As the busy pickling season is almost upon us, and judging that some of the "Ingle Nookers" are as fond of pickles as I am, I am going to send them our favorite recipe for cucumber pickles, also a good recipe for chili sauce.

Cucumber Pickles.—1½ gal. vinegar, 4 ozs. curry powder, 4 ozs. mustard seed, 4 ozs. salt, 3 ozs. bruised ginger root, 2 ozs. tumeric, ½ pint salad oil (may be omitted.). As soon as you make up this recipe you can put in your cucumbers cut in blocks, also onions, cauliflower, beans, etc. Keep stirred for 9 weeks. These pickles will keep for any length of time and are excellent.

Chili Sauce.—26 large tomatoes, 12 large onions, 18 large apples, 3 green or red peppers, 1 tablespoonful of ginger, 1 tablespoonful of cinnamon, 1 of cloves, 2 of salt, 5 cups of sugar, 4 cups of vinegar. Boil all together until thick enough. If this is new, try it and I am sure that you will like it.

I wonder if all the readers know that the ironing may be done with a great deal less fire by covering the irons on the stove with a pan. And now to ask a favor: Will someone send a good recipe for drop cakes, with or without molasses. If this finds a place in your valuable space I may come again.

Kent Co., Ont.

UNO.

The following is a very good recipe for drop cakes: Sift together 3 cups flour and 3 level teaspoons baking powder. Rub in butter to make like pie crust, add 1½ cups sugar, and currants or chopped lemon peel, as desired. Mix with milk to a very, very stiff batter, and drop in rough spoonfuls on a buttered pan. If the dough is not very stiff the cakes will spread.

Very many thanks for the pickle recipes.

Ribbon Cake.

Dear Dame Durden,—As I have been an interested reader of your correspondence column, I thought I would come and see if you have room for me. Have you a recipe for ribbon cake, and also a layer cake?

Have you any lace crochet patterns, if so, would you please send some?

PUSSY WILLOW.

I have a "dandy" recipe for ribbon cake. Here it is: Beat together 1 cup butter and 2 cups sugar. Then add 3 beaten eggs and beat again; now 1 cup milk, beating well after each addition. Last of all beat in 3 cups flour, in which 1½ teaspoons baking powder have been sifted. Divide the batter into four parts. Color one part with melted chocolate, and another with pink cake coloring, which may be bought all ready for use; leave the other two white. Bake in four different layers, and, when done, put together, layer on layer, with a little cornstarch custard, jelly, cream or lemon filling between. When cut in slices this cake looks very pretty.

Can anyone else send a recipe for sponge layer cake?

I am very sorry to have to say that we cannot send patterns privately in this way. We shall be pleased, however, to publish a few crochet patterns some day when we have room.

Several letters are unavoidably held over until next time. D. D.

THE ORIGIN OF GREENHORN.

"Greenhorn" was the general term applied to all horned animals whose horns were "green"—that is to say, immature—hence it readily applies to anybody whose knowledge of the world or of a particular trade or pastime is of the slightest description.