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PACKING BUTTER NOW.

Dear Dame Durden:—I have been reading the Ingle Nook Chats for some time, and have got many very useful hints from them. As I am green at housekeeping and cooking I have found it very necessary to turn to the Ingle Nook as soon as the FARMER'S ADVOCATE arrives. I have wanted to write for a long time, but never had the courage to do so till now that I need your help. Please don't think me selfish. Can you give me any information about packing butter? I have been selling butter all summer, but now it is so cheap I am going to pack, and as I do not know the first thing about it, I am so afraid it will get strong. I think it is hard to keep butter very long, anyway. Should I put in more salt than the amount used for fresh butter? Is a crock the best thing to pack in? I have heard it said there should be salt sprinkled over each layer; should there? I can send a good recipe for fruit cake without eggs if any one would like it, but I will not take up space now, and perhaps you will let me come again.

I say, admit the bachelors by all means. Poor lonely fellows, they need all our help, and I cannot see any reason for banishing them. I feel sorry for "F. J." and hope she will find a pleasant correspondent.

OREGONIAN.

(I am so glad that there are so many of you that are not perfect in every department of farm housekeeping; otherwise you would never visit the Ingle Nook at all, and there would be no reason for Dame Durden's existence. Be sure to send the recipe for that cake sometime, as someone will be glad to use it.

Now for your butter packing, which can be done, and done satisfactorily if care is taken to follow directions. Many people prefer butter that is made of sweet cream and these can have their tastes gratified if the butter is to be kept but a short time. But butter that is to be packed should be made of sour cream. In churning keep the cream at 50° or 52°. Stop churning when the butter is in grains about the size of small wheat; drain as free as possible from buttermilk, and wash until buttermilk runs clear, but accomplish that with as little washing as possible. Too much washing destroys the flavor. Then work in one ounce of the best dairy salt to each pound of butter. Pack each churning of butter in a stone jar or crock by itself to within an inch of the top. Lay a thin muslin over the butter and fill the vacant space with dry salt. Securely fasten two thicknesses of paraffin paper over it, and set the crock away in a pure, clean atmosphere whose temperature does not ever go above 50°. Butter preservatives of a chemical nature are never satisfactory, as they preserve the butter by killing the organisms in it, and must therefore be, to some degree at least, poisonous to the system. Do not keep it near any strong-flavored vegetables, or near coal-oil, for butter picks up flavors more quickly than any other food. Some further information on this subject may be found in the July 3rd issue, the Exhibition number, on page 1013 and 1014 in our account of the Manitoba Dairy Special.—D. D.)

A DOMESTICATED BACHELOR.

Dear Dame Durden:—I see one of Ingle Nook readers asking for English suet pudding. It is very good the way you have stated. The way I often have it is to make a stew of meat, ducks or chickens; then make up the suet pudding just stiff enough to roll out about one and one-half inches thick. Cut a hole in the center with a knife to let steam escape; put a cup in stew pan; lay the pudding on the top; cover with a lid, (a pie pan is best as it allows it to rise); boil steadily a little over half an hour. Any person that tries it I hope will enjoy it. I have been out here four years now, and it has caused me to be a cook, which I am not altogether fond of, and would gladly turn it over to some sweet little maid if she were to come my way. I do all my own householdwork, bake, wash, churn, scrub the floor, darn

socks. I knitted four pairs of socks during last winter. I have heard say that self-praise is poor praise, but I can bake bread, cakes, and pies well enough for any person to eat. This is written by one who has had a good many Norfolk dumplings and who will write again soon if this is welcome.

NORFOLK.

(Of course you are welcome! Your letter should be encouraging to other bachelors for "what man has done man can do," and they will all be trying your suet dumplings.—D. D.)

PRESERVING GINGER.

Dear Dame Durden:—I have often thought I would like to creep into your Nook. No one has yet answered Alberta A's query in my way, therefore I thought I would venture in with the following: Cut stockings into strips three inches long, and one inch wide; unravel one inch at either end thus leaving a knitted space in center, by which sew firmly on to a foundation previously prepared in the size of mat wanted, the pieces to be sewn close together. This way makes a mat with a curly surface. If Alberta A. would like a sample I should be pleased to send her one. Now I wonder if anyone could give a recipe for preserving whole ginger; also how to take out a stain caused by butter coloring from white goods? Hoping I have not taken up too much space.

CHESHIRE GIRL.

(To remove the butter coloring stain use warm chlorine water, or the fumes of burning sulphur may be employed. Be careful to use the latter out of doors or in a room with doors and windows open.

Here is the only recipe for preserving ginger that I have, but this is taken from the *Public School Magazine* and its recipes are generally tried ones: get ginger stems rather than roots, as these will be perfectly tender, while the roots, no matter how carefully prepared, are often tough and stringy. Let simmer in water to cover, adding to it as needed until the stems can be pierced with a fork. Drain and weigh. Then take an equal weight of sugar. Make a syrup of the sugar and the water in which the ginger was cooked. In this let the stems simmer until they are dark in color and the syrup is thick. Then store in jars.—D. D.)

RECIPE FOR MOLLY.

Home-made Vinegar.—Put ten gals. clean rain water into a cask with one and one-fourth lbs. acetic acid, two qts. molasses and one pint yeast. Stir well and allow to stand for two or three weeks. Keep the bung-hole covered with fine wire gauze. If more strength is desired add more molasses. (Will you let me know if this is a satisfactory recipe? Personally, I have never used the vinegar made from it.—D. D.)

HOME-MADE ICE-BOX.

Take a store box, any convenient size, and place in this a smaller box, having the bottom and space around the sides packed with sawdust. Have a galvanized iron pan made, the size of the inside box and half as deep, to hold the ice. Have the pan made with a spout six inches long to drain off the water as the ice melts. Bore a hole the size of the spout through the double bottom and sawdust packing to admit the spout. Short legs may be nailed on the sides of the box and a vessel set underneath to catch the drippings. Put on a tight board cover. A shelf may be placed in the box above the ice. This box will keep ice for three days.

"So you quit smoking because she asked you to?" said the youth with the clamshell cap.

"Yes," answered the lad with the turned-up trousers.

"And then?"

"Then she went walking with a man who smoked a pipe, because she said it kept away mosquitoes."



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