

The Ingle Nook

INGLE NOOK NEWS NOTE

Will any member who has used wild tomatoes in the West, please write promptly about their appearance, wholesomeness and method of cooking?—D. D.

HINTS FOR HOUSEKEEPERS IN HARVEST

So many potatoes are used when harvesting begins. They can be partly prepared in advance by having the children scrub two or three pailfuls nice and clean. They can make a "lark" of it some evening. Then when wanted for use, just rinse off the potatoes and cook them with their jackets on. If wanted for frying they can be peeled easily while still hot.

Unless the weather is very hot and you have no cool place to keep it, boil a ham a day or so before the rush comes. In the liquid in which it is cooked boil a pot of beans until tender. These can be kept in a crock and re-heated with a little milk or tomato juice or fried in butter.

Using half a pound of good raisins to each pound of choice, well-washed prunes will make as nice fruit for suppers as can be desired. Put the fruit to soak over night in barely enough water to cover. Then put over the fire in the morning and cook very slowly until tender. You will find that very little sugar is then needed to sweeten.

Don't make layer cakes or icing or fancy pastry. Other things that are just as tasty can be made with less work. Any open-face pie can be made in the long shallow bake-pans, pumpkin, custard or cooked fruit for filling. Make johnny-cake, gingerbread, or Spanish bun in long sheets. Rice and tapioca puddings cooked in milk pans are fine, if one has plenty of milk and eggs. Light, plain cake or cottage pudding served with fruit sauce is always relished and is nourishing. Bake your biscuit dough without cutting into rounds, and break it up for the table. It takes less time and is just as nice.

Have clean, white oilcloth on your table, clean dishes and just as few flies as possible—those are all the concessions you need make to style. For the rest serve plain food, well-cooked and plenty of it, and the men will be more than satisfied.

Boiled beets with vinegar or raw cabbage sliced thin with salad dressing, make relishes that are not hard to supply in large quantities. The beets and the salad dressing can be prepared in advance.

OBSERVATIONS

A Chinaman in a laundry was scrubbing neck and wrist bands with a stiff nail brush. Nail brushes are easier to replace than knuckles, aren't they?

I was unfortunately present at a little domestic dispute one day. Apologies came to me later and the explanation that Harry had a naturally hot temper and Jessica was nervous. You can guess who made the explanations. In nine cases out of a dozen "nerves" is just a poetical expression for plain bad temper. It all depends upon whose disposition is under discussion.

Some of our common English similes and metaphors are not very forceful in their significance. We say "work like a dog," and who has an easier time than any dog of your acquaintance? Why not say "work like a wife and mother on a farm in the busy season," and get something really forceful and expressive in the way of a comparison?

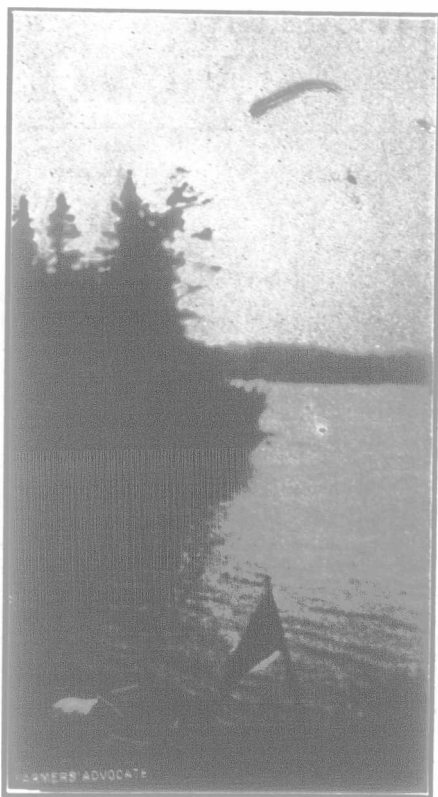
I went to a real old-fashioned gypsy picnic the other day. It had some features unlike the ordinary picnic. For one, there was no cake, except a few slices of plain gingerbread and some cookies. We were out for all day and that meant two meals, and the idea was to have the second one something besides a stale, crumbly repetition of the first. A granite preserving kettle was the chief factor in accomplishing this. It justified the trouble of transporting it by holding half a watermelon and a

piece of ice well wrapped up in newspapers. At noon we had a fire built and the aforementioned kettle slung over it filled with green corn. The ice was put in the lemonade, which formed the "drinkables" for that meal, and the watermelon figured as dessert. For supper, coffee was boiled in the kettle and eggs were cooked hard in the coffee. Everybody was given a slice of lean bacon and provided with a switch with prongs on one end. The bacon was laid on the prongs and thus held was broiled over the fire, transferred to a slice of bread and eaten as a hot sandwich while the eggs finished cooking. There was nothing left to take home but a few dishes and some pickles. It was a huge success simply because it was "different."

DAME DURDEN.

TO COOK OR NOT TO COOK

A short article in a paper, after discussing whether or not a girl should know how to cook before she goes into a home of her own, decided that while of course it would be an advantage if she knew how, still it was not a neces-



A CORNER OF LAKE OF THE WOODS

sity. What is your opinion on this question? What say the new husbands who have been subjects for experimenting upon with fearful and wonderful attempts in the culinary line?

"The instinct is born in a woman to know how to cook; something tells her that such things are right and she instinctively grasps at the idea of proportions. Certainly she will make some bad failures, even the best cooks do this right along, but she is aiming to please and she never makes the same mistake twice."

I do not know who was responsible for the above statements, but I don't agree with them. If girls intend to get married they ought to know beforehand how to prepare a meal so that it will be edible, without having to experiment for six months or more, and at the same time causing civil war in the digestive economy of her lord and master. By the time she has learned enough to put salt on the beefsteak and to make bread that won't resist a bullet, the long-suffering man will have become perfectly convinced that no matter what his wife does, she never can make pies or biscuits "like mother made."

Well, you say, if a girl is a stenographer or a clerk or teacher she cannot spend time at home to learn these things and must perforce wait for her own home. Not at all. What was the girl doing, ninety times out of a hundred, before she became the stenographer, clerk or teacher but living at home and going to school? At any rate it is

pretty certain she was at home until she was fifteen, and the mother of any girl who has not learned something of the mysteries of flour, yeast, meat and vegetables and a hot oven before that time, ought to be ashamed if she has not taught her daughter.

You may think that this is a great fuss to make about a small matter, but believe me if you have not already found out that about two-thirds of the average married woman's existence runs to the tune of "What shall I get for dinner?" why you will be brought up against it with a hard bump some day, and will find that beef and potatoes are a great factor in the making or marring of wedded life, no matter what "he" may say beforehand.

DELL.

RECIPES WANTED

Dear Dame Durdur,—I have often thought I would like to write to the Ingle Nook, if I only had something interesting to write about. But this time I come for help. Could you or any of the members please tell me a recipe for vinegar—one that it does not take too long to be good for use, or any that you might know of?

Also recipes for using green tomatoes as preserves, and the way to pickle beans, cauliflower and tomatoes?

ANNIE BELLE.

Preserved Green Tomato.—To each pound of sliced tomato put three-quarters pound white sugar and one lemon. Cook gently until the tomato is transparent. Seal in glass jars while hot.

Green Tomato Pickle.—One peck green tomatoes and six large onions sliced. Sprinkle with one cup of salt and let stand over night. Drain in the morning, then add two quarts water and one quart vinegar. Boil in this for fifteen minutes, then drain again and add to the pickle two pounds sugar, two quarts vinegar, two tablespoonfuls each of cloves, allspice, mustard, cinnamon, and one teaspoonful of cayenne pepper. Boil fifteen minutes and seal.

Cauliflower Pickles.—Break the heads into small pieces and boil in salted water for ten or fifteen minutes. Drain carefully and place in jars when cold. Put half a package of pickling spice into a cheesecloth bag and boil it for two or three minutes in sufficient vinegar to cover the cauliflower. Take out the spice, add half a cup sugar and a tablespoonful of mustard to each quart of vinegar. Pour it over the cauliflower and cover tightly.

Vinegar Quickly Made.—To a gallon of warm soft water use a quarter of a pound of good brown sugar and half a cup of yeast. Dissolve the sugar in a little of the water, stirring well. Then put with the rest of the water in a keg or small barrel, adding the yeast when liquid is just warm. Do not fill the keg more than two-thirds full. Put mosquito netting or coarse cheesecloth over the bung hole to keep out flies and dust. Shake it well every day and keep in a steadily warm place.

Pickled Beans.—Choose tender young beans and leave them whole unless they are very long. Let stand over night in a brine made of one cup of salt to sufficient water to barely cover a peck of beans. In the morning drain off and pack the beans in jars. Heat one and one-half quarts of vinegar and a pint of water to which has been added two cups sugar, two ounces pickling spice tied in a cheesecloth bag, and a few small red peppers. Pour the scalding vinegar over the beans and seal while hot.

AN EFFICIENT MOUSE-TRAP

EDITOR FARMER'S ADVOCATE: *

We have been greatly plagued with mice in tents and houses since coming to Alberta three months ago, and found traps of little use. Finally we hit on the plan of placing the washbasins (delft or china) near the buildings with water to about one-third of their depth. On two mornings we found twelve mice in one basin, while five, seven and nine were frequently found. A board was so placed as to enable the mice to get into the basin, and all other water made inaccessible. The mice were noticeably fewer after a week.

FARMER.

Latest Fashions

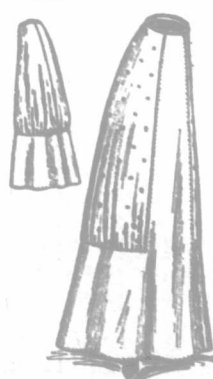
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