



PUDDINGS

"Guaranteed the Best"

The New Dessert

Delicious, inviting, adds a dainty touch to any meal. Delights the children and pleases everyone. Easily prepared when you are hurried. Nothing to add except milk, boil a few moments and set to cool. One package will make enough dessert for twelve people. Eight delicious flavors to suit the taste:

Raspberry	Lemon
Chocolate	Orange
Strawberry	Tapioca
Pineapple	Custard

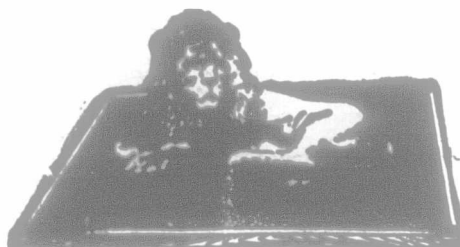
"Gold Standard" Puddings are made with scrupulous care and cleanliness, and packed in dust-tight, odor-proof packages.

10 cents each

If your grocer does not have them send us his name and address and we will send you our new 80-page Cook Book Free.

Codville-Georgeson Co. Ltd.

Dept. F, WINNIPEG, Man.



"Thou hast been called, O sleep, the friend of woe, But 'tis the happy that have called you so."

—Robert Southey.

Sleep on a Guaranteed

HERCULES BED

for thirty nights.

Money back if you want it.

If you don't sleep sounder and awake more rested—if you don't think guaranteed Hercules Spring Beds are the best you ever heard of—just say so to your dealer and he will promptly refund your money.

Gold Medal Furniture Co., Limited.

Toronto Montreal Winnipeg

swedes, as they are more plentiful here than fruit. I had a lot of fine ones last year and only finished the carrots this last week.

Has any reader tried coloring green cabbage with beet? I have. We seem to like it red better than green when pickled. We have not been successful in raising red cabbage here nor cauliflower either.

I made some nice preserves out of pumpkins last fall and hope to raise more this time.

Are wild tomatoes that grow as weeds of any use? They are very plentiful around here.

A LEEDS LOINER.

(Yes, the wild tomatoes can be made palatable in the following way: Pick when yellow, remove the husk and prick the skin of the tomato with a fork. To seven pounds of the fruit use one lemon, three pounds of white sugar and one pint of water. Let boil gently until the fruit looks clear.—D.D.)

VINEGAR AND ITS VIRTUES.

Dear Dame Durden:—I think I hear you saying, "Well, it never rains but it pours. Here is that 'Heather Hills' again!" I didn't mean to call again for a while, but I see Molly wants to know how to make home-made vinegar. I have had good success by using one and one-half cups brown sugar, one gallon soft water. Put the sugar on the stove to melt with a little of the water. Put the crock on the back of the stove with the rest of the water, then pour in the melted sugar. Keep it on the back of the stove a while every day, to keep it just about as hot as you would keep bread in rising, until it starts working. If it isn't kept hot enough a mould will gather on top, and if allowed to go like that it will spoil. If white vinegar is wanted use white sugar; if very brown is desired make some strong black tea and put in when you start your vinegar. Molly having mentioned it made me get to work and set some. I have been going to for the last two or three months. I set some brown and white also. This is Friday, and both lots are working fine. Don't get discouraged if yours takes somewhat longer as I had a little "mother" to start on. In the daytime I kept it in the sun and after supper I set it on the back of the range with the dying fire. This vinegar won't be good for salads for a few months, but I prefer it to the bought vinegar and can use it more plentifully, as I can make six gallons for fifty cents. I use it to wash carpets with the water; then on wash-day, if an article of clothing is likely to fade, I soak it in some water with a cupful of vinegar. Sometimes I wash over the kitchen floor with a cupful in the water; it is good for the paint or oil cloth. I wring out a flour sack in the vinegar and hang meat in that out in the air, being sure not to miss a day in wringing the sack out in fresh vinegar. I have kept meat two weeks in the hot weather in that way. Then if you have a bit of meat that smells just cover it with water and a cup of vinegar to each gallon of water and let it stand a few hours and it will be as sweet as ever. Perhaps someone knows of a quicker way of making vinegar. This gets very strong. I have some of last year's, and it is very strong.

Just now, when potatoes are at their worst, they should be boiled and drained, then fried, putting in two large tablespoons of flour, a bit of butter and some pepper and salt. Fry a little extra to cook the flour. Keep cutting them up well and turning them on the fire. When it's hard to get vegetables save the lamb's quarters while weeding the garden. Wash them, then take the thick stems off and boil the tender parts in salt and water. Drain and chop up, putting in butter, pepper or parsley, or a little chopped onion, or, for a change, use a little vinegar and mustard. I sometimes boil a few onion tops with it. Good bye, I didn't intend staying so long.

HEATHER HILLS.

SIMPLE REMEDIES FOR PAINFUL WOUNDS.

Dear Dame Durden:—If I am mistaken I must ask for pardon, but I fear that "Veni Vidi Vici" has conceived the idea that my troubles arise from disobedient children, and in justice to my two dear girls I must say that no mother was ever blessed with more loving or dutiful daughters than I have. Three matters have come before me since I was last at the Ingle Nook, and it has struck me that "Grannie's" advice may be helpful should like troubles come to others, so I send simple remedies for quinsy, burns and bad cuts.

Quincy.—Take some old potatoes, wash; boil in their skins; mash, skins and all; put into an old sock or stocking, and put round the throat as hot as can be borne, and the quincy will soon break.

For Burns.—Everyone should keep in the house a large bottle of "Carron Water" which is linseed oil and lime water in equal proportions. Lint or rag soaked in this gives instant relief.

For Bad Cuts.—So soon as the bleeding has stopped, break one or more eggs, and take the thin skin from the inside of the shell. Place this upon the cut, and press it to make it adhere to the wound. Bind rag over until the egg skin has dried to keep it in its place. When dry it will form a tight plaster which will bring the edges of the wound as neatly and well together as if it had been sewn without leaving a scar. I have proved all these many, many times in the old days. I come from England's garden island—The Wight. There we have a cake which though copied elsewhere is never quite the same we imagine, but I pass on the recipe for Isle of Wight Doughnuts.



JENNY LIND, THE SWEDISH SINGER.

Isle of Wight Doughnuts.—Two pounds of flour. Rub in half pound of butter and lard in equal proportions, one pound of moist sugar and a little allspice, six eggs, and four tablespoonfuls of yeast, to make consistency of bread dough. Let it rise four hours. Divide in small portions and in the center of each put some jam or currants and candied peel. (Jam for preference.) Roll into balls; have a stew pan with sufficient lard to float them when the lard boils. Put in a few at a time. Boil till they are brown. They will take ten minutes at first, but later on they will take less time. Put them to drain. They should not be eaten hot. Let them get really brown, not a mere golden color, as they have to cook through.

GRANNIE.

(I do not think "Veni Vidi Vici" could have gained that idea from anything in your letter. Your words probably started a train of thought which eventually led by association of ideas to the idea expressed in his letter. My note to his epistle happened that way and as a result the two when they appeared in print did not seem to bear the slightest relationship to one another.—D. D.)

A GOOD SUGGESTION.

Dear Dame Durden:—It's that cream pie question that brings me. Most of the recipes given have been for imitation cream or corn starch pies. The cream pie of my childhood was real cream, sweet or sour, thick or thin, and is made exactly like custard pie in other respects. Pie made in the same manner but with buttermilk instead is equally good, though not so rich.

Please may I make a suggestion that I think will make the Ingle Nook more valuable? It is that the Chatterers write the recipes on a separate sheet from the rest of the letter, signing both, and that Dame Durden publish all the recipes in a column, preferably the outside column of the page with advertisements on the back. Then we can cut the column out for our cook books without losing some other recipes or important articles. I have often thought what a valuable veterinary book one might make if that department were printed on one side only so that it could be cut out. I guess we all know what a task it is to look through back numbers for one small paragraph. I shall practice what I preach and enclose one for the Poultry Department and two other ideas that may be new to the chatterers. As this is my first year in the West I am quite interested in Western experiences, and at present I am studying plans and drawing plans for my first home on the homestead.

I have never had such poor success with eggs hatching, or failing to hatch, but have kept the hens laying well since January. My turkeys are growing fine. It seems only a few days since they were little balls of white down and now they are looking for roosts. So far the crows have been their only enemies.

I wonder if some of your family can give experience with fruit trees and bushes. I sowed apple seeds and have forty seedlings, and have a dozen growing slips from Ontario currant bushes. Rhubarb set out late in May is extra good. I have also two roots of Virginia creeper which will soon be ready to shade my shack from the sun. If I don't "cut it out," I am afraid you will.

M. E. G.

(I think your suggestion a good one and shall try to carry it out. The idea had occurred to me before, but not for the reason it appealed to you. I had not thought of that. Won't you send us a letter giving the results of your house planning when the plans are completed? I'm sorry to have missed you, for I was in the office all that day.—D. D.)

DIRECTIONS FOR OILING AND STAINING.

Dear Dame Durden:—"Slap! bang! here I am again." Although I am busy I have constantly peeped through the door and have been watching and listening very attentively to some talking about ejecting us bachelors. I am glad for others' sakes as well as my own that nearly all are in favor of retaining our company, for I was beginning to say to myself I would stay by my own fireside. We can all rest assured that Dame Durden will admit none who in the least misbehave themselves. Someone in the issue of July the 10th asks for home-made vinegar. Secure an open jar to hold three to five gallons of soft water; into this put two pounds brown sugar, one pound raisins and some "mother." This is a kind of barm that causes the vinegar to form. The jar should be securely fastened with some muslin or thin cloth, in summer put out in the sun to ferment and in winter kept near the stove until the vinegar has formed, when it can be removed to a cool place. When the vinegar is once made there is no difficulty in always having a good supply on hand, for when the jar is two-thirds empty just fill it up again with water. Should "Molly" not be able to get the "mother," if she applies to me through Dame Durden I will endeavor to send her some. Would any of the Ingle Nook care for an excellent furniture polish and cleaner? Also, I should be glad to give advice and recipes in oil stains for furniture, etc.

LIVLANENG.