

INGLE NOOK CHATS

I suppose some of you come into town sometimes on these beautiful winter days, and in wandering about the streets are assailed by temptation upon all sides in the form of "bargains"—bargains everywhere—big placards, "20 per cent. off!" "was \$1.75, now \$1.25!" etc., rising up and fairly striking one in the face! . . . And doesn't the "shopman" well know how to display his things, furs, winter-clothing, all the odds and ends, beautiful enough now, but promising to be sadly out of date by next winter (isn't it ridiculous, by the way, how we manage to adjust our ideas of beauty to the prevailing fashion?). And, sometimes doesn't your pocketbook fairly beg to be taken out of your pocket and emptied into the coffers of that same smiling shopman in exchange for something that you may, or may not—"Ay, there's the rub!"—need.

The question is, just in how far does it pay to avail one's self of these mid-winter bargains?

Possibly it is no far stretch to say that it requires a good shopper to invest in bargains safely. In the first place, one must be a good judge of material. The low prices look so seductive! But can one be sure that the storekeeper is not availing himself of the opportunity, and running off, along with the real bargains—things that are only apparently so? All storekeepers, alas, are not honest Johns; and although, in theory, it is well to trust all men, in the art of shopping it is necessary that one be able to judge for one's self, and to know whether the price, in view of the material, be a reasonable one. It is better in the long run, far better, to pay a good figure for a really good material, than to buy a more tawdry thing, simply because it is being offered as a "snap." Insist on receiving good material, and be willing to pay a fair value; a fair exchange, surely, all round. It is better, for instance, to invest in one piece of Limoge or Haviland china than in ten coarser in quality and louder in design; to buy one piece of plain solid oak, or other wood furniture, even though a room be left bare-looking for a time, than to fill it up with less durable imitations.

Provided, however, the storekeeper is willing to let a really good thing go at a bargain price, as he occasionally will be for purposes of advertisement, there is surely no harm in your availing yourself of the privilege, granted that you are clever enough to know the wheat from the chaff. We know a woman who has a rare faculty for picking up bits of good lace, good feathers, rare china and silk, weeding them out with an esthetic eye from the coarser, less beautiful things offered so freely at "sales." As a consequence, she saves considerable money, and yet nothing cheap or tawdry is ever seen, either in her house or among the dainty things worn by her daughters.

Just one point more: Is it economy to buy a thing which one really does not need, and can do without, simply because it appears to be a bargain? One, surely, must needs be wise as a serpent in this matter. If there is an absolute certainty that the article will be needed some day, the expenditure may be justifiable, for it is a pity to let a good chance slip. Otherwise, don't you think it is well to have the courage to let one's purse burn away as long as it will, so long as it doesn't burn the hole right through.

But enough of commerce! I promise you a truce!
DAME DURDEN.
"The Farmer's Advocate" office, London, Ont.

White Bread

Dear Dame Durden,—Could any of your readers give me, through your Ingle Nook, a recipe for making white bread? I make it with Five Roses flour and compressed yeast, letting it rise over

night; but I find it always a creamy color when baked, whereas I would like it white. If you, or any of your readers, could oblige, I would be very thankful. Thanking you in anticipation of a reply, a newcomer—
(MRS.) A. GRAY.
Oxford Co., Ont.

Upon receipt of your letter, I interviewed a well-known baker in this city, a man who has been in the business for 25 years. He says it is impossible for any housekeeper, not equipped with the proper apparatus, to make the snow-white bread known as bakers' steamer loaves. The only rule he could give for making ordinary bread as white as possible, is to knead very thoroughly, and to use invariably the very first quality of flour, which, of course, costs more than flour of an inferior grade. If your bread is good otherwise, we think its creamy tint should not detract from its attractiveness.

Another New Member.

Dear Dame Durden,—I, too, find myself drawing my chair nearer that I might be counted in with the Ingle Nookers. I already feel welcome and "at home," for, you know, your invitation was so kind. Helponabit's letter "helped me on a bit." We, too, have our family gathering at Christmas, and I thank Helponabit for the suggestions of serving the tea in groups. I shall remember it another Christmas time.

The Nookers have helped me so many times, I should like to return the help in some way. Do any of you wear the large aprons while doing the housework? They are splendid to keep one's dress clean, and with a clean shirt-waist and a light skirt you will always appear neat and clean. They are cooler than the usual dress for the summer, and there is no untidiness at the waist line.

Mrs. Bee would perhaps find a cake of Sapolio a help in keeping the nickel-plating on her stove bright. It is a failing of mine to talk a great deal. Have I stayed too long?
RUBY.
Middlesex Co., Ont.

Not at all too long. Come again.

Our heartiest thanks are due Mrs. W. M. for the following: She has proved herself quite an encyclopedia, and we hope to hear from her again.

Lime in Kettle—Banbury Tarts.

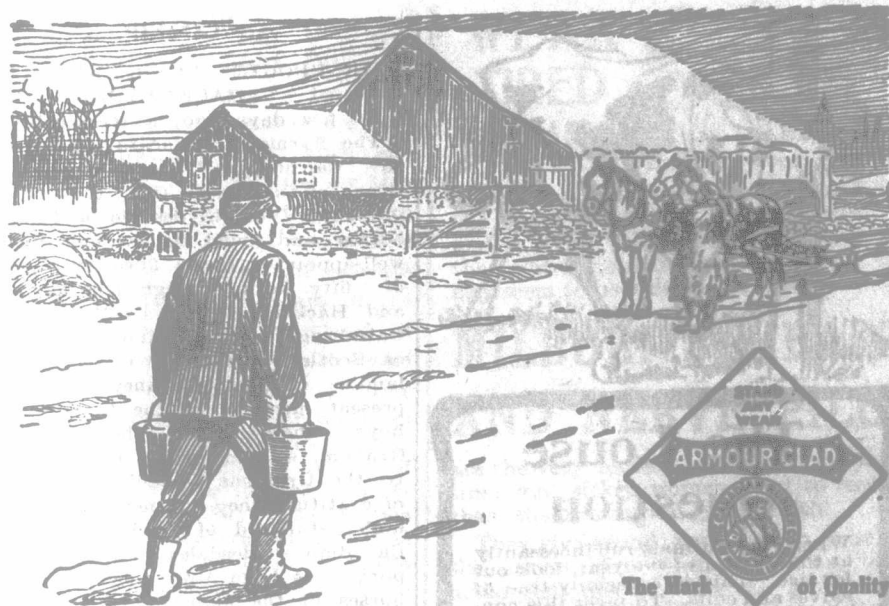
Dear Dame Durden,—I have been an interested reader of "The Farmer's Advocate" ever since I was a very small girl, but I never before wrote to you. I noticed in this week's issue two questions, for which you solicit answers.

1st. To remove lime from a granite teakettle. I have successfully removed it from tin and copper kettles, and it should, do it with granite, by simply filling the kettle with small potatoes, leaving skins on, and boiling until the potatoes are cooked very soft. Sometimes, if the lime is very thick, I have had to boil two quantities, one kettleful not taking it all off. The lime falls off in large scales, leaving sides and bottom as clean as when new. The potatoes are good for the fowls too, the lime not hurting hens.

You ask, too, for a recipe for "Banbury tart." I have often made them by the following recipe: Take 1 egg, 1 cup sugar, 1½ cups currants, 1 lemon (grated rind and juice). Make a nice, rich pie paste; line a tin (for this recipe, two pie-tins), and fill the mixture into the tin. Bake without a top crust. Or you can make it into little turnovers, if you prefer. It is very nice. Hoping these recipes will be satisfactory, I remain,
Yours,

(MRS.) W. M.
Wingham, Ont.

A number of letters remain unpublished for want of space, but will appear as soon as possible.



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Recipes.

Banana Cake.—1 cup butter, 2 cups sugar, 1 cup sweet milk, 3 eggs, 2 cups "Five Roses" flour, 3 small teaspoons baking powder. Mix lightly, and bake in layers. Put banana pulp between.

Cream Cake.—½ cup butter, 2 cups sugar, 3 eggs beaten in 1 cup milk, 3 cups "Five Roses" flour, 2 teaspoons cream tartar, 1 teaspoon soda. Bake in layers; put custard between and whipped cream on top.