

THE INGLE NOOK

FADED CHRYSANTHEMUMS

Dear Dame Durden,—This is my first letter to the Ingle Nook. I like the letters that are written in it. I should very much like to know how to keep chrysanthemums a good color. Mine are a beautiful shade of red for the first few days, then fade to a brick color.

Someone was wanting to know what to make for children's school dinner. Saucer pies are very nice, either made of fruit or meat; made just like large pies, only baked in saucers. Small sponge cakes are also very nice made of one egg, one and one-half cups flour, one cup sugar, one-quarter cup cream, one-half teaspoonful baking powder. Flavoring to taste with either lemon or vanilla.

CHRYSANTHEMUM.

(Perhaps your chrysanthemums are getting too much water. The earth in the pots should not be allowed to dry out, but after the buds appear the foliage should not be touched with water. If there are any pests present, the plant should be dusted with tobacco. Many thanks for your suggestions for the children's lunches. Now that they are back at school, after a few weeks of tasty home dinners, they will despise more than ever the rough, dry sandwiches which so often make up the school lunch. Baked sweet apples are good for lunches, as they are tasty, but not too juicy.—D. D.)

SHOES FOR THE BABY

The harvest season is not a thing of the past yet, but the rush will soon be over, and there will be time for some fancy work. Here are three models for baby shoes. If you can't use the idea now, save the paper and make them later. The drawings are in proportion, and when you decide what length you need to increase to get the size you want, just increase the other dimensions in the same proportion. For instance, if you need a shoe three times as long as this picture (No. 1), make a drawing of it on paper three times as high also, and cut the pattern from it. The pantograph would be found very useful for this enlarging. The first shoe shown could be made up of heavy linen, or pique, or chamois leather. The second one would be pretty in the same materials, or in kid—the wrist of a long kid glove, the fingers of which were worn, could be used. The sole (No. 3) can be made of the same material as the uppers. I hope to start early this year to show new ideas for Christmas, simple ones and not too expensive. And



SHOES FOR THE BABY.

I trust that any member who has some bright ideas on the subject will speak out loud and clear. Make drawings where you can, even if they are not the extreme limit of art,—the idea is what we want.

DAME DURDEN.

HOUSE HELP WANTED

Dear Dame Durden,—I have long been a silent admirer of the Ingle Nook, but, like so many others, I have waited until needing help before venturing to seek admittance. Could

you, or any of the members, tell me if there is any place in the West where they send out girls as they do from the Barnardo Home, or Miss Rye's Home in Ontario? It is almost impossible to get help around here, most of the girls preferring to work in town.

I have four small children, and would be glad of permanent help. Am able to give a good home to the right kind of a girl. Thanking you in advance for your kindly assistance, I am yours gratefully.

LEONE.

(The only places where you might get help are The Girls' Home of Welcome, Winnipeg, Man.; or Mr. R. B. Chadwick, Supt. of Children's Aid Societies, Edmonton, Alta. Hope someone can be found for you. Come again.—D. D.)

PRETTY APRONS

Dear Dame Durden:—I take advantage of the busy season, when your correspondents are few, to try to benefit someone. This does not mean that I am not busy, but that I am not likely to crowd out more interesting letters.

Wee Wifie asked some time ago for help with her sewing class, and I thought to offer a few suggestions. Why not try a variety of aprons? They are easily made, cost little, and sell well. I will mention a few, and you will probably think of many others.

No. 1 requires one yard white dotted muslin, one-half yard cambric beading emb. about one inch wide, one and one-half yards one-inch blue satin or good taffeta ribbon, one spool blue crochet silk. Cut two rounded pieces from muslin, like cut. Cut the circular piece from one, turn the edge over and feather stitch with silk. Baste this piece to the under part, turn both edges in, and feather stitch together. Gather top and sew to beading. Fell ends of band; run ribbon through and your apron with pocket is complete.

No. 2 is very simple, indeed, but very pretty and useful. Required: one yard swiss muslin, two yards 3/4-inch Val. lace, one-third yard 1/2-inch Val. beading. Cut a circular piece for the apron. Fold the two sides together and cut a gash up the very middle of the apron three inches in length. Through the two thicknesses cut circular for about six inches (12 in all) keeping three inches from bottom or outer edge. Now it is ready for the ruffle. Join the two ends by the addition of a piece of muslin, three inches in depth, and about six in length, or what you find necessary for the fullness. Gather top, ruffle and join to above edge with rough edge out. Sew beading over this, insert ribbon, finish edge with lace, put on band and

simple kind would probably be made of dotted muslin, either 3 1/4 inches by 9 inches, or square. The top and double frill is made of the muslin, and the top lined with colored silk or sateen. A bow of ribbon the same color adds to the cushion. Nicer ones can be made of silk covered with netting, with silk frill and ribbon bows, or organdie instead of netting.

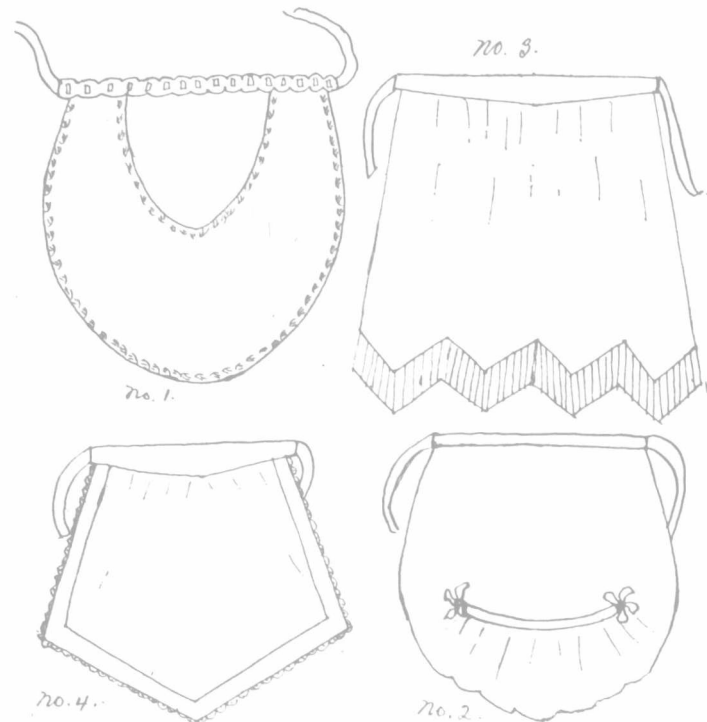
I was pleased to see a letter from Bella Coola. It seems a long time since we have heard from her.

Hints on decorating for a harvest festival in a church would be welcome. Will Madeleine send me the address of that music club of which she spoke?

I would like to know what variety of lilies to order, when to order, and how to cultivate them to have them ready for next Easter.

I need explicit directions for making vinegar, soap and jelly, giving all the little details of the work.

MOTHER OF FOUR.



PRETTY APRONS.

I trust that Wife No. 2 finds her husband quite improved by this time. It is so hard to see our loved ones suffer, especially if we can do nothing for them.

We had a splendid garden this summer and we are reaping the benefits of it. Our celery is doing nicely.

I expect the other members, like myself, are busy canning fruit. I send you my recipe which I find is splendid for all kinds of fruit.

Canned Fruits.—To one bowl of water and one bowl of sugar allow two bowls fruit; allow syrup to boil, add fruit, boil slowly until done and can hot.

Saskatoons make splendid sweet pickles, put down the same as other sweet pickles.

I will close now with best wishes for Dame Durden and the Ingle Nook members.

SUNSHINE.

A MESSAGE FOR MADELEINE

Dear Dame Durden and all Chat-terers,—It is a long time since I wrote to the Nook, but have enjoyed the letters.

I was also pleased to see that Bella Coola's hospital was going ahead. All things come to those who work.

I feel deep sympathy for those who complain of having to trade their butter and eggs and take goods in exchange at exorbitant prices, and often take what they do not need, simply because the merchant will not hand back a cent. I have been robbed in the same way, and the only cure I know of is to get a co-operative creamery going. Write to the Superintendent of Dairying of your province for an ordinance. Read it up, and ask for his help. Get started early this winter, and you will not be at the mercy of the petty grocer next summer.

We have the best creamery in the province in our little village, and it is giving satisfaction. Don't be afraid of getting cheated; there is a great deal of absurd talk about unfairness. It lightens the already-too-heavy burden of overwork for the farmer's wife, who can spend her time in some more profitable way.

Now, if anyone knows the two pieces of poetry, "Nobody Knows but Mother" and the parody on it, I would like to get them. Can you tell me where to get fireworks and the price, also Japanese lanterns? I would like to know the price, too, of moving picture machines and magic lanterns in Winnipeg, these suitable

(Won't you write again and tell us about the co-operative creamery? I'm sure somebody will be asking questions about it.)

I've seen the original poem you ask for, but haven't it at hand. Some member will probably find it for you in her scrap-book. I do not know the parody at all.

A simple recipe for vinegar came from our friend, Heather Hills, two years ago. Use 1 1/2 cups brown sugar to a gallon of clean, soft water. Put the sugar on the stove to melt with a little of the water. Put the crock with the rest of the water on the back of the stove and pour in the melted sugar. Keep it on the back of the stove for a while every day, to keep it just about as hot as you would keep bread in rising, until it starts working. If white vinegar is wanted use white sugar, and if you want very dark vinegar add some strong, black tea. This vinegar is not at its best for several months after ferment ceases. Another recipe gave almost the same directions except that it added a scant quarter of a yeast cake.

Another friend, "A Backwoods One," sent the following recipe for homemade soft soap. Take one can of lye and put it in a kettle with about half a gallon of water. Put in all the fat that the lye will eat up, trying it with a meat rind. Then let it boil till thick, adding a little water to keep it from boiling over. Test its thickness by taking a little out in a saucer, pour a little boiling water with it, and stir till cool. If it is done the water will mix with the soap, if not it will not mix. When done pour it out in a tub, and pour in enough water to make four gallons. Stir briskly for some time, and then let cool. For hard soap "Puss" says that meat scraps, rinds or any fat can be put in a kettle, using five pounds of it to a can of lye, and a quart of soft water. Boil a few minutes. Then add more boiling soft water until of the thickness of rich cream. Then add a handful of salt and boil down a little thicker. Turn into a wooden box or into pans to harden. It can then be cut into cakes and dried.

My jury information is not first hand, so I'm going to appeal to the Nook.

Your nearest druggist or stationer could best supply you with firecrackers and lanterns. The former come