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GILLET'S PURE FLAKE LYE is the first-aid to home sanitation. No thing equals it for cleaning out stoves and drains, cleaning greasy cooking utensils, keeping floors clean, etc. Get a can from your grocer. It will save you much hard labor.

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Genuine Bayer Aspirin

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INSIST! Unless you see the "Bayer Cross" on tablets you are not getting the genuine Bayer Aspirin proved safe by millions and prescribed by physicians for 24 years.

Safe Accept only a Bayer package

which contains proven directions. Handy "Bayer" boxes of 12 tablets. Also bottles of 24 and 100—Druggists. Aspirin is the trade name registered in Canada of Bayer Manufacturing Co. of Germany.

Of Interest to Women

How to Make Little Labor Savers Help a Lot

Anything that takes the drudgery out of household tasks interests the woman who is striving to do her work with as little friction and as rapidly as it can be done. In large buying centres, new things with this end in view are constantly appearing but it takes a little time for them to penetrate to the smaller markets. If we know about them, however, they may sometimes be procured by letter long before they can be purchased near home.

Some families use a great many chopped onions in their cooking and therefore, will gladly welcome a certain clever little device that has a wee board covered with a heavy glass tumbler, which, in turn has a pickel cover through which a plunger knob protrudes. Little knives attached are worked up and down by the plunger to mince the onion placed on the board below. The glass keeps the onion juice from rising to the point of drawing tears as the onion is chopped. This device is inexpensive and very easily washed.

A real helper that would find a welcome in all homes is the new vegetable washer. It is shaped like a tin pan but is perforated all over. It has a handle at either side and the cover has a perforated disc in the center with a small funnel top. The vegetables are placed in the washer, the cover is put on, the water is started running into the funnel and it does the work of cleaning the vegetables in the washer, the water meantime flowing into the sink and off. The washer, striking the perforated disc, creates a spray, which makes it unnecessary to push the vegetables about, for all parts of the vegetables are reached perfectly by the spray itself. Washing vegetables makes one's hands look lovely. By doing this work, the washer does away with all that. Besides, it may be used to set in a pot to fit as a steamer to sterilize baby bottles or to boil puddings. Best of all, it is modest in price.

One of the biggest inventions, both labor saving and hand saving, is stainless steel. Why did no one ever think it over before? How many hours it would have saved our great-grandmothers and grandmothers. Modern knives and forks used in acid fruit paring and other homely jobs, come through the ordeal without a stain and odorless. When washed and wiped dry they are as good as new. All shaped knives from the carver to the vegetable knife may be had in stainless steel, the handles varying with the price of the knife.

A temptation assails the housewife who lingers in the glazed pottery department of one of the large shops, nowadays. Green, blue, Dutch or mandarin shades. Havana brown, yellow and gray, with or without nickel trim as the case may be, make her choice difficult.

The shape of the dishes are fascinating, any of these dishes are quite suitable to send to the table with their contents undisturbed. They are sure to call forth favorable comment from the guests and add a touch of real homeliness to the table. Liking for pottery is one of our primitive instincts. Every nation and tribe in the world seemingly starts its career by making pottery of some kind. And strange to say, upon investigation we find that we have evolved little that is more beautiful in decoration than that made by some of the earliest tribes with the most crude facilities for doing the work. Much pleasant pottery has found its way to our markets and adds colorful note to the display.

One cannot pass a vacuum freezer without looking over her shoulder with a nod of approval, for they are

Now is the Time To Add New Touches To Home Meals

The flick spring appetite demands a change of diet. To tempt it, we must think of delicacies in season and the best way of cooking and serving them. Fish dishes and salads have a strong appeal for many of us and the simpler kinds are inexpensive and easy to prepare. One of the most useful fish, also the most delicate in flavor and texture, is the flounder—the sole of trade—which can be cooked in many appetizing ways and is also excellent for salad use. For the latter purpose, the filets are poached in hot water, then cooked and flaked. Fresh fish is lighter and more dainty in salad than the canned product and is apt to be more digestible.

Filet of Sole Salad

Select a short, thick fish and have it cut into six filets. Poach them in boiling, salted water, for about eight or ten minutes, drain, cool and flake them. The fish is then ready for use. While it is hot, squeeze over it the juice of an onion and the juice of half a lemon. Dust the filets with pepper and salt and add a little soft butter. Stir the mixture lightly, then let it cool. When you are ready to make the salad, add a cupful of very finely minced, tender celery, a cupful of lettuce, cut into ribbons, and just enough heavy French dressing to moisten it. Or a mayonnaise made with lemon juice and without mustard may be used. A few washed and chopped capers may be added and the whites of two boiled eggs through the ricer and whitesand yokes scattered over the top as an edible garnish.

Creamed Fillet of Sole.

Prepare the sole or flounder as for the above recipe. When it is done, lift the fillets with a skimmer onto slices of buttered toast. Pour over it a rich cream sauce made not too thick and having some chopped parsley in it. Garnish with deviled eggs cut in halves lengthways and dusted with paprika for decorative value.

Rolls of Sole

Have six filets cut from a good-sized fish. Rinse and dry them, then spread them with soft, seasoned butter to which a few crumbs and a chopped, hard-boiled egg have been added. Or if desired, an oyster rolled in the crumbs may be used as a stuffing. Then roll the fish and pin it with wooden toothpicks. Roll it in eggs, then in fine crumbs and fry it. Serve the sole garnished with cream and with half lemon filled with tarter sauce.

Moulded Lamb's Salad

Mince very fine, cold lamb enough to make two small cupfuls, add a grated onion, two tablespoonfuls of minced celery leaves, pepper, salt and two diced, hard-boiled eggs. Add a paper of prepared lemon jelly, a pint of boiling water and let it cool. When it is cold, mix it with the other ingredients and pour them into a wet mould. When the salad is cold and set, slice it and serve on lettuce leaves with mayonnaise, garnished with stuffed olives.

Salad Peppers

Cut the tops from green peppers, remove the seeds, then set the peppers aside. Add to a package of cream cheese, pepper, salt, a little sugar, a half cupful of whipped cream and a half cupful of chopped nuts. Mix them well and add a teaspoonful of minced celery leaves and a teaspoonful of onion juice. Dry the peppers, stuff them full with this mixture and set them to chill. Serve the peppers sliced on lettuce leaves with mayonnaise.

such a certain labor saver. Most now they may be had with the least

BRUTAL ATTACK ON TORONTO WOMAN

Found in Front of Her Home in A Pool of Blood

Toronto, April 30.—Ethel Everingham, aged 32 years, was rushed to the General Hospital early this morning in a very critical condition, having been terribly cut and slashed by a knife, having received five ugly wounds on her face and about her body. The police found her in front of her home in a pool of blood. Women in the neighborhood informed the police that she had been attacked by a man in front of her home at 1.50 o'clock.

Constables apprehended William Robinson, colored, shortly after 2.30 o'clock, whom she claimed to have followed the man who attacked the injured woman pointed out Robinson to the police. Robinson emphatically denied all knowledge of the occurrence.

Ways to Serve Delicious Cereal Dainties

Home cooks do not always realize how many ways there are to cook cereals besides serving them as breakfast foods. When we are crying out for changes in the menu new dishes or new ways with old ones, what may be done with them? One thing that should recommend them to our notice is the price. Also the doubling in quantity when cooked.

Grits Pudding

Cook down well three cupfuls of wheaten grits and add to them a cupful each of chopped, seeded raisins and nuts chopped fine, a tablespoonful of butter, half teaspoonful of mixed spices, a half gill of honey, a half gill of maple syrup and a half teaspoonful of vanilla. Stir the pudding well and pour it into a buttered mould to cool and set. When it is chilled and firm, unmould it on a dish and cut in thick slices. Serve the pudding with whipped cream or fruit sauce. It is a simple and easily-made dessert.

Minute Pudding

Bring a quart of milk to the boiling point, then stir in sufficient ground tapioca to thicken the milk. Add a little salt, sugar, a little butter and a teaspoonful of vanilla. Serve this pudding hot with cream or turn it into wet moulds, and put it aside to cool and set. Turn out and serve it with any simple pudding sauce that is liked.

Fried Cornstarch Cream

Bring two cupfuls of milk to the boiling point. Add two tablespoonfuls of cornstarch, rubbed smooth in a little cold milk. Add a saltspoonful of salt. When the mixture is thickened remove it from the fire and add to it a beaten egg. Pour the pudding into a wet mould and set it to cool and firm. When it is ready, unmould it on a plate, cut it in thick slices, dip it in flour, fry it in hot fat. Serve this pudding hot with maple syrup.

Oatmeal Jelly

Soak one cupful of oatmeal in cold water to cover overnight. In the morning add boiling, salted water and boil the mixture for several hours, adding more water if desired. When every grain is transparent and looks jelly-like, turn the oatmeal into a wetted mould and set it to cool. When it is set, slice and serve it with soft-spread apricot jam and sweet cream.

imaginable amount of trouble. An ice-bag of heavy canvas with a wooden mallet makes it easy to prepare and the frozen ones pack and filled works while you sew, cook or nap.

OBITUARY

Mrs. George White

The body of Mrs. George White, of Santa Cruz, who died at the age of 86 in that city last Thursday night was brought to Shandon, Cal., for burial beside her husband. Mrs. Jean Blair White was born at Jacquet River, New Brunswick, Canada, January 30, 1838, and was married in 1860 to George H. White in the same house in which she was born. Ten children came from this union, four of whom are living—George, James, John and Robert. Mrs. White was a devoted wife and mother. She was a member of the Methodist Episcopal Church, and was a very active worker in the church. She was a member of the Shandon Cemetery in 1905. Her remains were laid to rest beside her husband in the local churchyard April 14th, where a large concourse of friends gathered to hear the funeral service read by Rev. E. W. Haney of San Luis Obispo, and a eulogy by Rev. J. H. Harrington with hymns by the local choir. The bereaved family has the deep sympathy of the entire community in their sorrow. Among those who came from distant points to the funeral were James McMillan and four daughters of San Luis, Mrs. J. Stocking and two daughters of Santa Cruz, Marion Gates and James Symons of Templeton, and Peter McMillan of San Luis. The D. C. McMillan family and other friends and relatives started out with an accident enroute.

Just accident occurred on the state highway near Atascadero Sunday morning when the car in which Mr. and Mrs. D. C. McMillan, Mrs. Dan Force, Miss Mary Ferguson and Mrs. Flora White, were coming from San Luis to Shandon to attend the funeral, was struck by another automobile pushed from the highway and turned over. Four of the party were rushed to the Atascadero hospital for immediate attention and the fifth member, Miss Ferguson, escaped with only a shaking up. After having scratches, bruises and lacerations treated at the hospital the following were able to return to their homes: Mr. and Mrs. D. C. McMillan and Mrs. Dan Force; but Mrs. Flora White was so seriously injured as to require an immediate operation from which she was resting steadily Monday night, but she was still in a very serious condition. Her entire face was discolored and fearful lacerations of the nose and mouth were suffered.

Perfidious

"Sweetheart, if you do not promise to be mine I will 'kill myself' the youth cried theatrically as he knelt before his lady love.

"Oh, surely you will not do that."

"I will. I'll go out on your own front lawn and hang myself on a limb of a tree. Then perhaps you will regret your heartlessness."

"George, George, you must! Promise me you won't do that!"

Worth Its Price

"We have cheaper teas, madam, but I think you'll find 'KING COLE' is worth its price." So said a wise grocer recently to a questioning customer. He was there not merely to serve her, but to serve her well. He might please her palate with the cheaper article but her final judgment of his service would be on the quality of the tea supplied. He wanted a satisfied customer.

This was one of the many merchants using "KING COLE TEA" in their own homes, and so he could say with sincerity: "It is worth the price."



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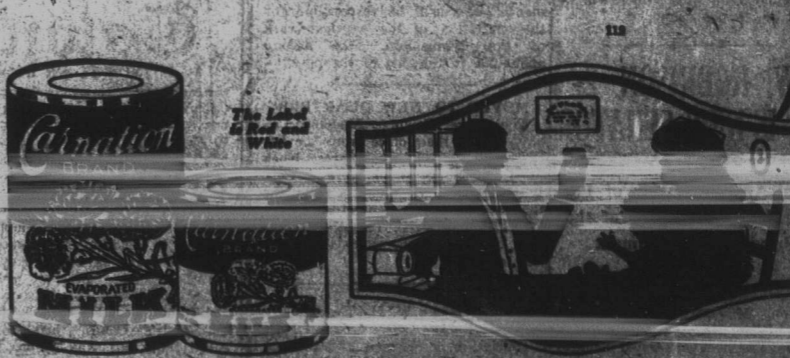
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HOW fortunate that, when weaning time arrives or mother's milk fails, there is such a safe, pure, uniform and highly nutritive food supply as Carnation Milk. Baby's health is doubly guarded by the quality of the milk at its source and by the immaculate Carnation cleanliness and the scientific Carnation sterilization.

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Your grocer sells Carnation Milk in tall (16 oz.) cans or cases of 48 cans.

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These snowy, crinkly Palmolive PRINCESS SOAP FLAKES were made for laundering the sheerest, finest fabrics: silks, satins, chiffons, laces—lovely, expensive things.

For the foamy suds contains nothing that can possibly hurt the most fragile fabric, or dim the most delicate coloring. It actually lengthens the life of pretty, dainty things.

But—best of all—it can be used for laundering everything! Because it is economical. Being pure soap—nothing else—it actually goes farther. It saves all clothing. And it cleanses efficiently.

So it is ideal for the washing machine, or for any household purpose.

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