## GOLD DUST



## Better Coffee?

How? Fresher Coffee Pot!
FERE'S a simple recipe that makes the "insides" of 1 your coffee and tea pots absolutely pure and sweet:
Place a teaspoonful of Gold Dust in the pot, fill half full with cold water, let boil slowly for a few minutes: Pour out part of water and scrub with emall brush. Rinse thoroughly.
This Gold Dust treatment purifies coffee and tea pots. That's why it helps to make your tea and coffee taste as they really should.

Don't wait till your package of Gold Dust is empty. Go get another package tod
sure it really is Gold Dust you buy.
thit Pri PAIRBANK c्वसमतन
Lumiteo montreal
CrawledNow Walks

Infantile Paralysis caused the deformity Two years after treat-
ment at the McLain Sanitarium his mother writes:

"Writes:
When we took ours boy to the McLain Sanitarium he had to crawl on his hands and knees; after six months' treatment yummer of tors since he took the McLain's trealment, and he has conlinued to improve every day since he came home., Mrs. C. D. Speidel, Hanoverton, Ohio. For Crippled Children.

 ences," free. Write for them.

McLain Orthopedic Sanitarium
St. Louis, Mo

## Snowflake <br> the full strencth ammonia

CUTS CREASE SORTCNS WATER rAVCJ JOAp

## Our School Department.

## A Story About Honey. <br> by homesy pettit.

In the issue of March 11 we told you where the bees found nectitr durtity the
different seasons of the year; now, we different seasons of the yeary, now, we.
shall see how the honey really is made. shall see how the honey really is made.
You have heard that bees make it of nectar, which they gather from fowers. Let us watch a boe at work on a clover blossom. It dips its long slender tongue down imto one tube after another, then
dits imey to the next fower and does fits away to the next fower and dore
the same. What is it doing? It is drinking up the tiny sweet drops and swallowing them. It must surely be eating it all and not saving any to take
home. But no I will tell you The home. But no,
netar it swallows does not go to to
somes stomach, but to it hioney-sac,
this is full the bee flies away home to its hive.
hify
ver
If you can get a beekeeper to show you the inside of a hive you will see many weems to be filed with combs built in frames, but on looking closely you will see that there are narrow spaces between the combs, and it is here that the bees live. There are many thousand other bees which look so much like the one
we have been watching that you could hardly tell them apart.
If you look closely, however, you will
see that some are grey and fuzy and see that some are grey and fuzzy and Others again are big, blunt, burly fellows. The grey ones are the youngest, the brown or yellow ones are older, and the big burly fellows are the drones.
The combs with which the hive is furnished consist of a great many little cups called cells. They are built by the
workers of wax which they make themselves. They use the combs as cradles for the young and for storing honey and pollen.
All the thousands of bees in the hive
have one mother. She is called the queen, and, of course, they are very fond of her. She does not do anything but lay the eggs from which the young bees are
reared. She places them in the cells of the comb, one in each. You have al ready heard how the young bees develop. When a new bee comes out of its
cell it finds itself in a crowd of busy jostling workers, who pay no more attention to it than though it were no gets food and before long is hetping the other young bees with the housework Like the hundreds of others coming out at the same time it finds its place and
work in the community. It first does work in the community. It first does larva, secreting wax, building comb,
ripening honey, "cleaning house,". and ripening honey, "cleaning house,". and
many other duties about the hive. When two or three weeks old the young bees learn to fly and begin gathering nectar and pollen. They are then no
longer "hive bees" but "field bees," and if longer "hive bees" but "field bees," and i
there is all the work they can do, they work so hard that they only live three
or four weeks after that. They have a or four weeks after that. They have a
happy life while they live, for a bee seems to like nothing better than flitting from flower to flower gathering nectar in the
sunshine. Bees that come later in the season do not have so much work and
live all winter. '
But we must not forget our bee with its load ofinctar. Like thousands o deposits its load in a cell same time it hive bee-bringing it up through its crawls into an empty cell and takes good long rest before starting out on When/it is taken from the flowers nectaris sweet but very thin and has to be down to make syrup; only the bees do not boil the nectar. They dry and thicken it by fanning with their wings to cause a
current of air through the hive. When so much nectar is coming in everyone in wax grow on the sides of the younger bees That is the way beeswax is produced They use these dainty white flakes for filled with ripened honey they are capped
are meant for winter stores, but the
are generally some to spare for the be
keeper. He akes them from the tion with a sharp knife removes the cone before extracting them. The extratit is a machine which whirls the comblos
rapidly that all the honey flies out rapidly that all the honey flies out. . Th.
combs are not broken or da way and may be returned to thed ititan again filled with honey. ag in filled with honey
cloth to remove all pieces of war then is ready for use. Clover or bae wood honey is a clear or light amber colo but that rom buckwheat and other ba fiowers is quite dark
turns hard and solid granulates an weather of autumn comes the col just right then to spread on your bread see some children smacking their lips at the very thought of it.
. Honey should not be kept in the cull or refrigerator or any place where might draw dampness, A warm, dy
place, such as the kitchen cupboand place,
When liquefying granulated how one must take great care not to get it two in a rit will be spoiled. Place the ais back of the stove where it will ket wharm but not boil. In fact, the watm hand. When honey wets too wanm turns dark and the flavor is spoilel After several hours of slow heating it wil be as clear and taste quite as good 2 s when the bees first stored it in the cmm. Now you have seen how flowers and bees need sunshine, rain and good nad earth. And when it rains and spits
your. out-door fun you must rememke that it helps the clover and will make lots of honey for the bees-and for

Ideals in School Work.
The Ontario Federation of Home ant ideals that should be striven for in tead and school:

1. The Teacher-Possessed of at abiding faith in children as the best hop of the Canada that is to be; proud of or her calling as offering opportumity a great service; equipped by natural enp
dowment and training for leaderbip enthusiastic and progressive; respectro and well-paid; free from fads and ruls well-read and travelled; permanent, bit perennially renewing his or her yoult interested in community-bul.

## as in the work of the school.

 possible, a beautiful building, set beautiful surroundings; well-built, well kept and well-equipped in keeping wit the wealth and prosperit munity; well-lighted, well-ventilated well-heated and regularly cleaned. Ount side the school, convenient, sanitary apscreened outbuildings: ample play spac for beys and girls, and a good wati supply, good fences, suitable
bery, vines and flower-beds.
Inside the school, all facilities enabling the teachers and pupls 10 in their best work in a minimum blackboard cupboards, and cloak-room library; pictures on the wa phonograph
Equipped also for community servit and to give educational advantage grown-ups; a communit gatherin evening classes, social gat
pictures, lantern lectures,

## Completing the Study

 Apple Twigs. portant part of the less appeared in last week's study, Mr. Hofferd made Have the pupils draw a twity of phe apple and on it, neatly natobst read any suitable infornati library on buds and apple tret
have them write a compositio have them write a comporthe Apple Tree," or some such

