



Dainty, Disappearing Doughnuts.
Devoured near as fast as you make 'em.

Golden—tooth-teasing—able-bodied nuts of dough.

Made from dough that *Tastes Like Nuts*, you know.

Use **FIVE ROSES** flour.

Get that *individual toothsome*ness of **Manitoba** wheat kernels.

Doughnuts with a *Palate-Pleasing Personality*.

See 'em bob up in the rich deep fat—swelling, soft-textured.

A hole entirely circled with *Light Digestible Food*.

Fat without being fat—for **FIVE ROSES** is the sturdy *glutinous* flour that *resists* fat absorption.

Just enough to *brown* deliciously, to *crisp* quickly.

No greasiness, heaviness, sogginess.

Filling a vacant place so pleasantly with never an *outraged* stomach.

Like these make **YOURS**.

Use **FIVE ROSES**.

Five Roses Flour

Not Bleached



Not Blended

LAKE OF THE WOODS MILLING COMPANY, LIMITED, MONTREAL

table—one for a dishpan, one for draining-pan, serve my purpose. Always lay a clean paper on your lap. Have everything within reach before you sit down, and I think you will find it quite a rest. Save steps by carrying away dishes in pan. Drop a tea-cloth in bottom to prevent rolling.

Now that the lovely warm days are here, let us take our work, as much as we can, out into God's great out-of-doors, and breathe the strength and calmness while we work, listening to the sweet bird-songs around us. Believe me, it is worth the effort, and, above all, don't worry. As 'N. Fowler told us, "just do your best, and leave the rest."

"O, fret not for to-morrow,
Let each day bring joy or sorrow,
Let no future evil borrow the joy of to-day."

Now, just a few wrinkles:
To whiten an old straw hat which has become yellow, clean well with warm water and soap, then apply, with an old tooth-brush, a solution of oxalic acid, a small teaspoonful to a half-cup of hot water, and lay in the sun.

Excellent Tooth Wash.—A dentist told me it was better than any preparation you could buy: One tablespoon each of salt and baking soda in one quart of boiled water. Keep closed for use.

Jelly Crisps.—One of the famous Mrs. Porter's recipes, so nice for hot weather, as they take so little fire: Spread soda biscuits with jelly, and then with the white of an egg beaten stiff and thickened with granulated sugar. Dry in slow oven for forty minutes. Sometimes I prefer to do them more quickly, and have them a light brown.

In taking pies out of the oven, try drawing them out on the thin end of a handle with a small poker.

Dear Dame Durden, thank you so much for all your patient teaching of us. Don't be weary, "for in due season ye shall

Wire Fence Bargains

We have just purchased from one of the largest manufacturers in Canada, their surplus stock of Fencing at a big reduction off regular prices. This Fencing is all made of the best quality galvanized Steel Wire. Our prices are 20% to 40% less than regular prices.

NOTE THESE CUT PRICES:

Number	Line Wires	Inches High	Inches Stay Apart	Size of Wire	Spacing Between Line Wires	Price Per Rod
436-9	4	36	22	9	12-12-12	12c.
538-9	5	38	22	9	9-9-10-10	14
542-9	5	42	22	9	6-12-12-12	15
548-9	5	48	22	9	12-12-12-12	16
641-9	6	41	22	9	7-8-8-9-9	18
741-9	7	41	16	9	5-6-7-7-8-8	22
742-9	7	42	24	9	6-6-6-6-12	20
748-9	7	48	22	9	5-6-7-7-8-10-10	21
832-9	8	32	16	9	3-3-4-5-5-6-6	23
845-9	8	45	16	9	4-5-6-7-7-8-8	26
948-9	9	48	22	9	6-6-6-6-6-6-6	29
949-9	9	49	16	9	4-5-5-5-6-6-7-7-8	29
1052-9	10	52	16	9	3-3-4-5-6-7-7-8-9	31

In lengths up to 40 rods, all orders taken subject to same being in stock. Also a number of rolls of other sizes and odd lengths. When ordering, always state first and second choice. All free on cars here, cash with order. Send order at once before stock is sold. Also enormous stocks of New and Second-hand Belting, Piping, Rails, Pulleys, etc., at very low prices.

CATALOGUE SENT ON REQUEST.

THE IMPERIAL WASTE & METAL CO.
20 Queen Street, MONTREAL

reap if ye faint not." Now, I hope I haven't wearied you all so you will never want me to come again. Goodbye. LEEZIBESS.

P. S.—I want to tell Lankshire Lass how much we liked the recipe for pie she sent two or three years ago. I think it is worth repeating. We used it at our raising.

One egg, one cup granulated sugar, one cup of currants, one-third cup of milk. Bake in under crust.

Re Furnishing—Chocolate Cake.

Dear Dame Durden,—We have taken "The Farmer's Advocate" for a number of years, and I think it a very valuable paper. Would you kindly answer the following questions?

1. What color of paper would be nice for a large dining-room, with three large windows, one in the north, one in the east, and one in the south side, and a veranda on the north and south side; the

woodwork is light oak finish, and I have a rag carpet woven in white and red warp on the floor. I want to have the paper harmonize with woodwork and carpet.

2. Can you give a good recipe for chocolate cake, and chocolate icing also? ROSEBUD.

Middlesex Co., Ont.

Gray-green, or a very soft wood-brown, would suit your room which has three exposures. Choose either a plain ingrain or "oatmeal paper," or one in two tones.

Chocolate Cake.—Half-cup butter, 2 cups sugar, 2 cups flour, $\frac{1}{2}$ cup hot coffee, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, 2 teaspoons vanilla, 2 eggs, 1 square chocolate. Rub the butter and sugar to a cream, then add the beaten eggs, then the milk, beating each time. Add the grated chocolate to the coffee, which should be boiling hot, stir well, and add gradually to the butter, sugar and eggs. Sift the baking powder with the flour, and add to the mixture, beating well. Last of all, beat in the vanilla. Bake in a loaf in a moderate oven for forty minutes.

Chocolate Filling for Light Layer Cake.—Half-cup grated chocolate, $\frac{1}{2}$ cup milk, 1 cup brown sugar, 2 teaspoons vanilla, $\frac{1}{2}$ teaspoon butter. Place the milk and chocolate together in a saucepan on the stove, and stir until thick and creamy; then add the sugar. Stir until smooth, and cook two minutes. Add the butter, remove from the fire, and add the vanilla. When slightly cooled, put on cake.

Wall Finish—Mites on Hens—Chilblains.

Dear Dame Durden,—I have never bothered you before, but now I am coming. I get lots of help out of the Ingle Nook, and I am sure the Nookers are fortunate in having such a dear knowledge-box as you. Now, I want to ask you some house-cleaning questions, please:

Our parlor is papered with white and