

Buying By Mail

A Handy and Useful Scrapbook

I once heard a woman remark: "Oh dear, I wish they wouldn't have so many advertisements in this paper and more stories, instead of giving us only a little bit of this story every time. It's awfully interesting. Did you read it?"

I told her that I had, and that I had also read the advertisements, whereas she first stared incredulously, and then laughed. "Read the advertisements!" For goodness' sake. What fun is there in that?"

"I don't read them for fun—I read them for profit," I explained. And then I went on to show her how I had saved money by following the advertisements carefully, sending for catalogues, and buying by mail.

One rule, from which I never deviate, is to answer only such advertisements as appear in reliable journals, whose publishers guarantee their advertisers to be "square," and who shut out any and every kind of objectionable advertising from the columns of their papers. That, at the outset, insures me against fraud.

I have all kinds of "scrapbooks"—scrapbooks for cooking recipes, home remedies and household hints, suggestions for fancy work and homemade contrivances of various kinds, floral notes, etc., etc. I am always ready to clip out every "good thing" that comes my way via the papers and magazines for which we subscribe, but of all my scrapbooks there is none that I value more than my

advertisement scrapbook.

Whenever I come across an advertisement that interests me, but I can't afford to get the article just then, I cut out the notice and paste it in my scrapbook, or in case there is some matter on the back of it which I want for some of my other scrapbooks I copy the description of the article, the firm name and the name of the magazine from which I copied it, and the date. I have classified the contents of this scrapbook and indexed it, and when I do get ready for answer any particular advertisement I can refer to the paper and date.

I make my scrapbooks out of common manilla paper, which I get for a few pennies at the grocery store. I cut the sheets the desired size and put a one-inch wide strip of the paper between each full sheet the whole length of the edge where the sewing or cording is done. If the scrapbook is to be thick I punch holes along this edge about 2 inches apart, and knot or lace stout twine through them, and then the desired manilla cover around the whole book—front and back, covering the corded edge and the first and last page. In this way there is room enough to paste in advertisements, and the book won't bulge, and it opens easily and lies flat.

You don't know how interesting and profitable it is to keep scrapbooks, and what a fund of valuable information you can get between their covers until you have tried it. I would advise you to try. No other, like my foolish friend did, skip the advertisements when reading your favorite journals. Most emphatically—read the advertisements.

Mrs. J. E. Swart, Hastings Co., Ont. We trust many of our housewives will follow the example set forth here, with. Read our "Protective Policy" on page 10.—Editor.

FUN FOR THE WINTER

150 Songs with music 15c.; 20 Humorous Dialogues, 15c.; 110 Comic Recitations, 15c.; 100 Tricks in Parlor Magic, 15c.; Home Amusements, 15c.; 100 Funny Stories, 15c.; 110 Humorous Recitations, 15c.; by mail postpaid. Two books for 25c.; 4 for 50c. "USEFUL NOVELTIES CO., DEPT. F., TORONTO, CANADA.

The "Favorite" is the Churn for a Woman

No more tired arms—no more aching backs.



The "Favorite" can be operated by hand or foot, or both—while you are sitting in a chair. Easier than a sewing machine. Steel roller bearings and other improvements make it the ideal churn for farms and dairy. 8 sizes, to churn from ¼ to 30 gallons of cream.

"Puritan" Reacting Washing Machine

Improved Roller Gear—covered—are only two of its many improvements. Beautifully finished in Oak, Rose Blue or White Color, and Silver Aluminum. Write booklet about these universal favorites. If your dealer does not handle them



DAVID MAXWELL & SONS

It is desirable to mention the name of this publication when writing to advertisers

THE COOK'S CORNER

Send in your favorite recipes, for publication in this column. Inquiries pertaining to cooking are solicited, and answers given, as soon as possible after receipt of same. Our Cook Book sent free to all new yearly subscriptions at \$1.00 each. Address: House-hold Editor, this paper.

Our new Cook Book has several reliable and valuable hints and helps to assist in the housekeeping. Have you one of these Cook Books?

APPLE FOAM
Stew 2 qts pared and quartered apples, strain through a colander, beat till light, add ½ cup sugar, juice of 1 lemon. Beat the whites of 3 eggs till stiff, add to the above and serve with custard made with the yolks of the eggs. For the custard, take 1½ pints of milk, yolks of 3 eggs, shake of salt, 6 tablespoons sugar, 1 teaspoon vanilla, 1 tablespoon cornstarch. Cook until it thickens enough to pour. This custard is to be poured around the apples. Beat the apple is on the individual dishes.

KING CAKE
Cream ½ cup sugar with ½ cup lard, add 2 eggs (one will do), 1 cup molasses, 1 teaspoonful soda dissolved in a cup boiling water, and flour enough to make a stiff batter, mix with 1 teaspoonful each of cinnamon, ginger and cloves. Bake in a flat tin, and when cold serve covered with whipped cream to which has been added a little sugar and flavoring.

BREAD AND PRUNE PUDDING
In the morning put 1 lb. of prunes in warm water and let soak all day, butter a baking dish and put in a layer of bread cut in thin slices and slightly buttered, then a layer of prunes with stones removed, and so on until the dish is filled, the last layer being bread. Beat up 2 eggs with ½ cup sugar, add 1 pt. of milk and pour over the bread and prunes. Bake 1 hour.

PRUNE SOUFFLE
To 1 cup stewed prunes, stoned and chopped, add 1 cup sugar and the whites of 3 eggs beaten stiff, mix well. Sprinkle one teaspoonful of sugar over the top and bake 10 minutes. Serve with a sauce made of 1 cup whipped cream, ½ teaspoonful sugar and ½ teaspoonful vanilla, whipped thoroughly together.

STEWED APPLES
One-half cup sugar, ½ cup cold water, the apples pared quartered and cored, and 2 tablespoons lemon juice, or an inch piece of stick cinnamon. When this syrup has been in the apples and cook until soft, but not broken. Serve either as stewed apples for as a garnish to a dish of boiled rice, or in the large size put the rice in the centre of the platter, arrange the apples around it, and pour the syrup over the apples and rice. This is a very pretty and appetizing dish for breakfast.

STEWED PRUNES
One lb. of prunes, graded rind of 1 lemon, a little cinnamon and allspice, 3 tablespoons sugar; wash the prunes, put in a stew pan with the spices and sugar; cover with cold water and boil until soft. Serve warm or cold.

Using Little Baking Dishes
Did you ever experiment to see how much nicer a cooked many foods taste if prepared in little individual baking dishes, than if cooked in bulk? One trial will convince you that for winter this is far the best way to serve a great many different foods. Those little earthenware baking dishes, flat and holding about a teaspoonful can be procured at any up-to-date crockery store for from five cents each upward.

They are particularly desirable for serving many kinds of vegetables and left over meats. A bit of cold mashed potato can be made into a delicious supper dish for the convalescent by adding to about three-quarters of a teaspoonful of potato, seasoned, an egg beaten separately. The stiff white is folded in lightly the last thing. It is then dropped into the little baking dish and allowed to come to a rich brown in the oven.

It cannot corn to be served, mix with milk, a little butter and seasoning and enough stale bread or cracker crumbs to make a sponge. Pour into the little baking dishes and bake till nicely browned. Tomatoes can be prepared in the same way.

LEFT-OVERS

In the line of meats, left-overs may be converted into delectable dishes by a little skill in mixing and cooking and serving in these little baking dishes. A bit of chicken, that seemed too small to be worth serving, can be creamed, a little cracker crumbs added, and baked. Scalloped oysters or scalloped salmon, or a bit of white fish or mackerel never taste better than when served in this way. A bit of cold beef can be minced finely, mixed with a little cold mashed potatoes, and when baked in the little individual dishes, makes an appetizing dish which no one would dream of calling "hash."

LITTLE DESSERTS
In the line of desserts, there is almost no end to those which can be prepared in this way with advantage. Cup custards, baked rice pudding, apple dumplings and a great variety of others that will readily suggest themselves to the cook, will be made more appetizing if prepared and served in this way.

These little dishes can be garnished quite effectively, and made to add not only to the relish of the meal, but to the appearance of the tray.—Canadian Nurse.

Renew Your Subscription Now.

THE MORE YOU TAMPER WITH SUPERFLUOUS HAIR THE WORSE DOES IT BECOME



There is no other permanent remedy for this disagreeable hair. Don't tamper with it, but use depilatory with it, but come here and be successfully treated during our New Year holidays. Our method is reliable and practically painless. Satisfaction assured.

OUR HOME TREATMENT makes the skin clear, pure and fine. It removes blackheads, pimples, freckles, ringworm, etc.

Send stamp for Booklet "K."

HISCOCK DERMATOLOGICAL INSTITUTE
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