



## A musical Easter in your home with

**The  
Brunswick**

WITH a Brunswick "All Phonographs In One" in your home you can express the gladness of Easter with music from all the world's greatest artists. For the Brunswick has no restrictions. It plays ALL records CORRECTLY. The exclusive Ultona plays each make of record with the proper needle, the precise diaphragm and the exact weight. And the Brunswick's all-wood oval horn—built like a violin—brings out richer, sweeter, truer tones from all records.

### "Let Your Ears Be The Judge"

Just you hear the Brunswick—that's the test! There's a Brunswick dealer near you.

**The Musical Merchandise Sales Co.**

Sole Canadian Distributors

819 Yonge Street, - - TORONTO



## Have Your Cleaning Done by Experts

Clothing, household draperies, linen and delicate fabrics can be cleaned and made to look as fresh and bright as when first bought.

## Cleaning and Dyeing Is Properly Done at Parker's

It makes no difference where you live; parcels can be sent in by mail or express. The same care and attention is given the work as though you lived in town.

We will be pleased to advise you on any question regarding Cleaning or Dyeing. WRITE US.

**Parker's Dye Works Limited**  
Cleaners & Dyers  
791 Yonge St., Toronto

**BOY'S** You can earn a lot of money by securing a subscription to  
**AND** **THE FARMER'S ADVOCATE AND HOME MAGAZINE**  
**GIRL'S** You can do it in your SPARE TIME. Write for instructions.  
**THE WILLIAM WELD CO., LTD.,** London, Canada

refusen to thicken and harden as usual is that the lye is weaker than the lye you used before. Try adding more lye to the mixture in which the "grease seems to stay on top." Here is a recipe that has been recommended: 2 quarts soft water. Heat until blood warm and into it stir 1 can Gillett's lye. Melt 4 lbs. tallow and stir the lye and tallow together until it thickens a little, then cover and leave until next day. Cut it up and into it put 4 quarts soft water and boil until all the grease is dissolved, then put in a tub or box and leave until next day. Cut in cakes and set on a board to dry, turning occasionally. Three tablespoons ammonia and  $1\frac{1}{2}$  of borax added improves the soap. Always pour the lye into the grease. You can use rough fat fried out.

### The Scrap Bag.

#### Home-made Clothes Hanger.

Dresses, coats and waists should always be hung on hangers, if they are to keep their shape. If you have not hangers to go round roll a newspaper up firmly about a stick and tie a loop of heavy cord at the middle to suspend. The paper should go beyond the ends and be bent slightly downward at the ends. Another plan is to use old barrel hoops cut in two, each hoop making two hangers. Cover with strips of cotton wound about to cover the roughness of the wood, and tie a loop in the middle to suspend.

#### Judging Materials.

Satin should be judged by the weave of the back. If loose and uneven do not buy, as the satin will soon rough up, no matter how glossy it is on the right side, due, probably, to the pressure received from a hot roller.

To tell the difference between real linen and cotton damask, boil a sample. If cotton the surface will be fuzzy; if linen it will be smooth.

Serge, tricotine and garbardine should be soft and show an even weave. A poor grade is rough and stiff because mixed with wood pulp.

Velvet should be judged by the depth of the pile and the evenness of the weave at the back. Corduroy should be pulled a little at the end to test its strength; it may tear easily at the creases.

The best way to test fastness of color is to wash a small sample, dry and iron it. Usually if the pattern is clearly defined on the wrong side it will not fade quickly if given care when laundering.

### To Make While the Range is Going.

#### Meat and Vegetable Pie.

2 pounds beef (chopped) 2 carrots (sliced thin)  
1 pt. potatoes (sliced fine) 1 onion (chopped)  
6 tablespoonfuls flour  
3 cupfuls stock

Cook the meat two hours, add vegetables and cook one-half hour. Drain off the stock (should be three cupfuls). Mix the flour with cold water, blend thoroughly and add to stock. Cook until smooth and thick. Place meat and vegetables in a baking-dish. Pour over gravy and cover with baking-powder biscuit dough. Bake.

#### Vegetable Beef Stew with Dumplings.

2 lbs. brisket, rump, 1 cupful cubed carrots  
or chuck beef 2 tablespoonfuls  
Fat for searing beef vinegar  
1½ cupfuls boiling water 2 cloves  
1 small onion 1 cupful cubed potatoes (chopped)

Sear meat on all sides in hot fat, cover with boiling water. Add onion, carrots, vinegar, and cloves. Simmer three and one-half hours. Add cubed potatoes and cook twenty minutes. Add dumplings and cover. Boil ten minutes without removing the cover.

#### Hot Pot of Mutton and Barley.

1 lb. mutton 4 potatoes  
3 onions Celery tops or other  
1 cup pearl barley herbs  
1½ tablespoon salt

Cut the mutton into small pieces and brown with the onions in fat cut from the meat. Add 2 quarts of water and the barley. Simmer for 1½ hours; then add the potatoes, cut in quarters,

seasoning herbs, and seasoning, and cook  $1\frac{1}{2}$  hours longer.

### Grandmother's Suet Pudding.

1 cup molasses 1 cup raisins  
1 cup milk 1 teaspoon each of  
1 cup chopped suet soda, salt, cin-  
3 cups flour namon and cloves

Beat the soda into the molasses, add milk, salt and spices. Cover the raisins and suet with some of the flour. Stir all together. Steam 3 hours in a pail or mould set in a kettle of boiling water. Serve hot with cold sauce made of 1 cup sugar and  $\frac{1}{2}$  cup butter creamed together. Grate a little nutmeg over the top.

## The Windrow

Walter Von Vogelweide, the great lyric poet of the middle ages, so loved the birds that he left a bequest to the monks of Wurtzburg, on condition that they should daily feed them on the tombstone over his grave.

"Through a London bedroom window there came yesterday evening (March 10) rapid, automatic, wireless automatic messages that were being sent out by a Bolshevik operating in Moscow." (Wireless to the Globe and N. Y. Times). This sentence prefaces the first report that has come to this country of a wireless telephone, invented by H. Powell Rees, which is so small that it can be contained in a tiny box, is inexpensive to manufacture, yet carries sounds with remarkable clearness over long distances. Every Sunday Rees, who lives in London, listens to a concert in Italy. The only aerial needed is a wire 85 feet long hung between an upper window and a tree in the garden.

One of the most efficient relief services during the War and since has been maintained by the Friends' War Victims' Relief Committee, which was founded in 1914, with the especial purpose of helping civilian sufferers by the War. About 750 English men and women have taken part in the work, in addition to a large number of Americans, and the branch of endeavor chosen by them has been especially appropriate, as the "Friends" (one time commonly known as "Quakers") do not believe in war at all. At present this Committee is very busy at reconstruction work in the devastated regions of France, helping the people to secure seed and tools to build huts to live in, plough the land, start home industries, etc. A few days after the signing of Peace four Friends were allowed to go to Germany to see conditions, and since then food, clothing and other necessities (especially for babies, children and nursing mothers) have been sent to Germany, Austria and Hungary. At present, owing to the endeavors of the Friends' workers, about one-third of the children in Austria and Hungary are receiving one good meal a day. Help is also being given steadily in Poland, Serbia and Czecho-Slovakia. Everywhere the need is terrible. Europe will need much more assistance, through many agencies, before she is even able to help herself.

### Smiles.

Two small boys in a family of Friends, writes a contributor, had a disagreement, during which the older boy became very much incensed.

Finally, no longer able to control himself, he took his brother by the shoulder and shook him, with the exclamation, "Oh, thee little you, thee!"

Then as the enormity of his offense came over him, he said, in a changed voice, "Don't tell mother I swore."

And men relate that Mrs. Newlywed went to the grocery store to do her morning marketing. And she was determined that the grocer should not take advantage of her youth and inexperience.

"These eggs are dreadfully small," she criticized.

"I know it," he answered. "But that's the kind the farmer brings me. They are just fresh from the country this morning."

"Yes," said the bride, "and that's the trouble with those farmers. They are so anxious to get their eggs sold that they take them off the nest too soon!"—Cleveland Plain Dealer.