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## PRESERVING EGGS FOR HOME USE.

There is perhaps no better way to take advantage of the low price of eggs during the spring months than to preserve a reasonable quantity for winter use. This plan makes it possible for the entire family to eat eggs freely throughout the year. It helps the consumer who wishes to get eggs at a lower average price for the year. It helps the producer by making it possible for him or her to sell all the high-priced fall and winter eggs, the home table being supplied from jars in the cellar. Eggs especially selected for preserving may be sold in many markets at a nice premium over the current market price. Probably the simplest process for home preservation is what is known as the waterglass method. Commercial waterglass—sodium silicate—may be obtained from any drug store and is not expensive. It should be mixed with pure water at the rate of one quart of waterglass to each nine or ten quarts of water. The safest procedure seems to be to use boiled water where small quantities are to be preserved, although many persons have reported successful results with unboiled well or spring water. The writer has seen upwards of 2,000 dozen kept successfully for several months where ordinary tap water was used without boiling. Five-gallon earthenware jars or new galvanized cans make desirable containers. A five-gallon jar will hold fifteen dozen eggs. Pour the solution into the jar and immerse the eggs afterward. The solution is dense enough so that if an egg is placed just beneath the surface and released it will settle slowly to the bottom without danger of breaking. If eggs are piled in the jar before adding the liquid there is great danger of the ones in the bottom being crushed by the weight of those above. Nons but fresh, clean, sound-shelled, unwashed eggs should be preserved. Place the eggs in the water-glass solution the same day they are laid, if possible. If only a few hens are kept, add the eggs to the solution from day to day until the jar or other container is full. Cracked eggs may be detected by tapping each two eggs lightly together before placing in the solution. Avoid the use of thin-shelled eggs that would be likely to break and perhaps spoil a jar full. It is usually best to preserve early spring eggs, not only because they show the best interior quality but also because they may be had at the lowest price for the year. They will easily keep through the following winter months. If eggs are purchased for storing in this manner it is well to insist on fertile eggs in order to avoid any possibility of germ development prior to preservation. See that the top eggs in the jar are at least an inch below the surface of the liquid. Cover the container to prevent evaporation and set it in a cellar or other cool room where it may remain until wanted. There is no great harm in moving the jar later, provided only that it be done carefully so as to avoid breaking any eggs.

## RECIPES FOR THE SWEET TOOTH.

**Molasses Layer Cake**—1 cup sugar, ½ cup shortening, ½ cup molasses, ½ cup buttermilk, 3 eggs (savings whites of 2 eggs, 2½ cups flour, 1 tsp. soda, 1 tsp. cloves, 1 tsp. cinnamon, 1 tsp. ginger. Bake in three layers in a moderate oven.

**Favorite Cookie Recipe**—It is good to know how to substitute and still get good results in cookies. 1 or 1½ cups sugar, ¼ cup shortening, 1 cup thick sour cream, ½ cup buttermilk (or) 1 cup shortening, ½ cup sour cream, ½ cup buttermilk (or) 1¼ cup shortening, 1 cup rich buttermilk (and) 1 rounding tsp. soda, ¼ tsp. nutmeg or cinnamon, ½ tsp. salt, flour to make a stiff dough that will roll out easily. Sprinkle the cookies with sugar from the sugar shaker after they are in the pan.—Mrs. F. B.

**E-Z Cake**—¼ cup butter, ½ cup sugar, 1 egg, ½ cup milk, 1¼ cups flour, 2½ tsp. baking powder, 1 tsp. vanilla. Cream the butter, add the sugar and egg (well beaten), mix and sift flour and baking powder, add milk gradually. Bake thirty minutes in shallow pan. Spread with chocolate frosting. —Fourteen-year-old Cook.



## A PRETTY UNDERGARMENT.

4842. This combines a vest and drawers in "step in" style. Long crepe de chine may be used for this or of the material may be added for trimming. The Pattern is cut in 4 Sizes: Small, 34-36; Medium, 38-40; Large, 42-44; Extra Large, 46-48 inches bust measure. A Medium size requires 2½ yards of 36 or 40-inch material. 2% trim as illustrated will require 5 yds. of edging or lace, 2 or 3 inches wide. Pattern mailed to any address on receipt of 15c in silver, by the Wilson Publishing Co., 73 West Adelaide St., Toronto. Allow two weeks for receipt of pattern. Send 15c in silver for our up-to-date Spring and Summer 1925 Book of Fashions.

## TEMPORARY BUTTONS.

Frequently as one is preparing to go out a coat button flies off, much to the chagrin of the wearer. A convenient way of fastening it on temporarily is to take an "invisible" hairpin, push it through the holes in the button and through the cloth. Then twist the ends of the hairpin around a couple of times and stick the long ends into the cloth.

## SPEEDIER SEWING.

When basting or tying quilts, lace a lot of needles onto the thread used. Each time you need a needle it is already threaded. All you have to do is cut it off the spool. It saves oodles of time.

## Object to Wood Fires.

The people of Iceland will not use ash wood for fuel because they believe that those who sit around such a fire will become enemies.

Minard's Liniment Fine for the Hair.

# Luella's Husband

## PART I.

Warren Peck was one of those men who upset all your theories. Just as you decide that it is only the efficient, energetic individual who gets ahead in this world, along comes Warren, never efficient, never on time, never thinking about his own interests, and yet provided for by a Providence that seemed not to criticize him in the least.

He had married a woman who was one of those half-and-half wives. Half the time she thought she loved her husband, and half the time she was afraid she didn't. She loved his good nature and his sympathy, but there were times when his inefficient and dilatory habits drove her wild. Their domestic life was like a triangle. Luella traveled on the hypotenuse, efficiently taking the shortest cut between two points, while Warren cut along the other two sides. It took him longer and it looked to Luella foolish, but sometimes his good nature and slow moving brought him to the same point she was aiming for—sometimes, even, to a point slightly better.

But Luella never believed that this would happen. When it occasionally did, she never believed that it would happen again. Was it possible that inefficiency plus any other quality, culous? But now and then the facts did not uphold Luella.

When Warren sold a strip of land for twelve hundred dollars and came home with the greenbacks in his pocket, Luella rolled up her sleeves and went to it. She felt it her duty to see that the money was disposed of immediately where it would be safe and be earning more.

"Aren't you going to put it in the bank?" she began. They were at lunch, and she had tactfully waited until she had served the strawberry shortcake. "I don't know." He pulled a thick roof of whipped cream over with a forkful of shortcake and consumed it with slow enjoyment. "We might think of something we wanted to do with it."

"What would we think of?" she demanded in no encouraging tone. He smiled at her naively. "I never know what I'm going to think of ahead of time. Do you?"

"I know what I'm likely to," returned Luella smartly. "If we need it for anything right now, we'd know it, wouldn't we?"

"Maybe." Warren consumed further mouthfuls of shortcake with unimpaired placidity. His wife's brisk reasoning often left him behind, contented and inscrutable. He rose, smoothed back a rebellious lock of mild brown hair and stretched proudly. Getting over it, he smiled at Luella with admiration. She was a pretty woman, even if she did try to rush him.

She suspected him of sliding out of her reach on this smile, and she undertook to pin him on the spot. "Can't you go to the bank now?"

"Not right now," he discriminated. "I've got to mend the fence in the chicken yard."

"H'm!" sniffed Luella. "The hens began digging under that fence a week ago and it hasn't been worrying you."

"I couldn't get to it. I started it once, and Bill Gregory called me over to help him with his radio set. But I've got to mend it this afternoon or the hens will all get into the garden. It won't take me long. I can get to the bank before three."

Luella sighed, for this was the way she usually came out. As Warren picked up his cap and started through the kitchen door, she took with him a cynical jab that he might, on things that have been hanging, just tub. It's days now since I asked you to put in a new washer."

Warren turned on the porch. "I'll get to it pretty soon," he drawled. "It isn't leaking any worse, is it?"

"It leaks part of the time, just as it has for days. It wouldn't take you five minutes to put in a new washer, but I suppose you'd rather wait till this gives out entirely. Maybe if it leaked a stream—"

As she glanced into the side yard from time to time. She was not naturally a nagger; but years of seeing a clear-cut path to some efficient end and then having Warren sit down obstructively in the middle of that path, was setting on her nerves. She knew she was becoming impatient and irritable, but she felt that she had provoked him. After a while she saw Warren come back from the chicken yard with his tools. She knew he had been driving stakes into the opening under the fence, nailing on pieces of plank, and filling in each side with dirt. He washed his hands at the outside faucet and slipped on his coat again. Then he went into the garage and got into his small car. He really was going to the bank.

Rejoiced, Luella went upstairs to change her dress. Her room was on the opposite side of the house from the driveway, so she couldn't see Warren leave the yard, and her mind switched to other matters.

But when she came downstairs again, she was conscious of the straining chug of a motor. She looked out. Warren was still there. In getting the car out, he had backed off from the narrow cement runners, and he had been trying all this time to get up on them again. The rear wheels were tightly parallel to the runners and sunk in the soft earth. Repeatedly he slipped a piece of board in front of each wheel, swung into the car and fed the gas hugely. But each time the car only heaved and sank back.

Luella's worry returned. It was half past two. He would never get that money into the bank. She nipped the curtains with tense fingers as she watched. She teetered to her toes whenever the car started; she sank back on her heels whenever the car lurched again into the soft ground.

But when, ten minutes later, the car gave a mightier heave than ever, the runners, Luella thought the trick was turned and took credit because she had been self-controlled enough not to say anything.

Five minutes passed and all was quiet on the driveway. Luella looked out again. The car was back in the garage. Warren was shoveling a wheelbarrow load of gravel into the new ruts. Luella, finding self-control in the way, threw it to the winds. She rushed out to the husband of her choice.

"Warren Peck, are you crazy?" she inquired intently. He lifted a hot face and blinked at her mildly. "Did you see what a time I had, Luella?"

"Yes, I saw. But do you know how late it is? Why in the name of goodness don't you get the car out straight—and go to the bank?"

(To be continued.)

## WHEN WILL TEA PRICES DROP?

A shortage in the world's tea supply, in the face of an enormous demand, is forcing prices up to very high levels. Tea merchants realize, however, that tea at a dollar a pound only brings the tea of a drop in price so much nearer. Tea growers are making such tremendous profits that over-production is bound to come at any time.

## Who Invented the Calendar?

The earliest known time measurements were made by the Egyptians. The Babylonians had previously referred to a year as the year of a special event. In the forty-second century B.C. the Egyptians divided the year into twelve equal months of thirty days each. Five feast days were kept at the end of the year to bring the total length of the year to 365 days.

Julius Caesar fixed the mean length of the year at 365¼ days. He decreed that every fourth year should have 366 days, the others having 365. The first Julian year began on January 1st of the forty-sixth year before the birth of Christ. In the distribution of the days he adopted a more simple plan than the confused system which preceded the Julian Calendar. He ordered that January, March, May, July, September and November should have thirty-one days, and the others thirty, except February, which should usually have twenty-nine, but thirty in every fourth year. This order was changed later by Augustus, so that the month of August should have as many days as July, which was named after Julius Caesar. February thus lost a day. September and November also each lost a day, which were added to October and December respectively.

## Origin of Postal System.

In olden times, before the days of postage stamps, was the custom for the recipient of a letter to pay the postage. It is said that the origin of prepaid postage was due to an ardent lover. He sent epistles to the lady of his choice, who promptly sent them back, refusing to pay for them. The postman suggested to authorities that it would save trouble if the sender paid the postage, and the idea was adopted.



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## Village Violin Makers.

Everyone has heard of Antonio Stradivari, the famous violin maker, who constructed some of the finest violins which have ever been made. He was a simple countryman, living in a humble cottage, but the work of his hands is known the world over.

Will a similar fame be won by any of the cottagers of the little village of Markneukirchen, in Saxony? For some generations now the villagers there have been hard at work fashioning hand-made violins. Each instrument is made entirely in one humble home, and it is possible to find three generations at work in the same cottage and at the same bench.

The villagers are artists—they do not care so much about the monetary value of their handiwork as about its quality. But when they carry their products to the market there is never any doubt of their violins commanding a ready sale.

## SAFEGUARD THE POISON.

We always keep on hand iodine, carbolic acid, muriatic acid, and a few other common poisons. I have never liked to keep them in the medicine cabinet. For there is always a chance of one's taking the wrong bottle of medicine when in a hurry. And pantry shelves won't do.

Finally I hit upon a plan that safeguards all the family. I place the bottle of poison, sometimes two or three of them, in a quart glass fruit can, screw the cover on the can tight and put it on the shelf. The children cannot unscrew it and we older ones can never pick up a bottle of poison by mistake.—E. S.

## Horn Howls.

Some loud speakers have a habit of howling when they are worked up to their limit in volume. This occurs especially if the speaker faces the set. One method of getting rid of this annoying condition is to turn the mouth of the horn away from the set or try reversing the terminals of the speaker cords.

## Women in Reichstag.

The number of women members in the German Reichstag has been increased from twenty-eight to thirty-two as a result of the latest elections.

## Paint and Heat.

Radiators painted with aluminum paint radiate less heat than those that are covered with other paint.

## Biggest of Steel Users.

Railroads consume more steel than any other industry, buying 27.5 per cent. of the total output.

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## EASY REPAIRS TO SWEATERS.

My son's sweater was badly worn at the top. To mend, I first cut away the worn portion and raveled out the edge until I had a straight upper edge. I then picked up all stitches on a knitting needle and, using heavy yarn of the same color, I knitted back and forth across, using two needles and catching up stitches at the sides until the hole was covered. Then with a darning needle the patch was sewed in place at the bottom.

Next the darning needle was threaded with yarn and beginning at the top I picked up each stitch just where it set began and chain-stitched down across the patch until lower side was reached; here the chain was connected with corresponding rib below. In this way the patch can hardly be detected, as the chain stitch on top makes it look exactly like the original knitting.

The sweater which I mended was extra heavy and yarn was doubled for the chain stitch in order to make that part as coarse as the rest. If sweater was light weight only one thread would be needed. Where runners had gone up the sleeve I used a crochet needle for pulling the stitches back through.—L. R. Y.

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