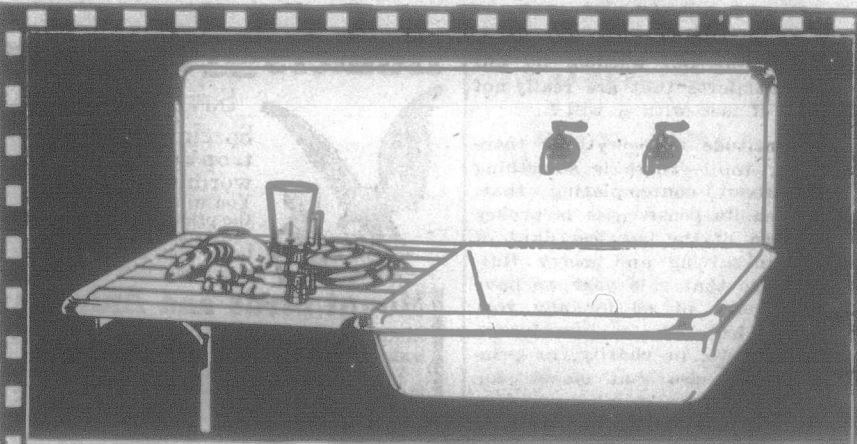




Keep The Sink Clean!

It's so important!—yet easy and simple when you use Panshine. Removes all grease and grime. Works like magic—quickly, easily, thoroughly. Panshine is a pure, white, clean powder without any disagreeable smell. Does not hurt the hands.

PANSHINE

keeps pots and pans sweet and appetizing. Cleans woodwork and paintwork.

Large Sifter Top Tin 10c. At all Grocers

LEVER BROTHERS LIMITED

English Hand-made Lace

MADE BY THE COTTAGERS OF BUCKINGHAMSHIRE.

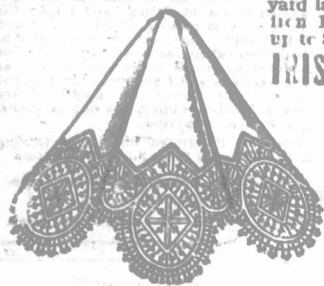
This is the old-fashioned lace made on the cushion, and was first introduced into England by the Flemish Refugees. It is still made by the village women in their quaint old way.

Our Laces were awarded the Gold Medal at the Festival of Empire and Imperial Exhibition, Crystal Palace, London, England, for general excellence of workmanship.

BUY some of this hand-made Pillow Lace, it lasts MANY times longer than machine-made variety, and imparts an air of distinction to the possessor, at the same time supporting the village lace-makers, bringing them little comforts otherwise unobtainable on an agricultural man's wage. Write for descriptive little treatise, entitled "The Pride of North Bucks," containing 300 striking examples of the lace makers' art, and is sent post free to any part of the world. Lace for every purpose can be obtained, and within reach of the most modest purse.



COLLAR—Pure Linen \$1.00.



DAINTY HANDKIE—70c. No. 910.—Lace 1 1/4 in. deep.

Collars, Fronts, Plastrons, Jabots, Yokes, Fichus, Berthes, Handkerchiefs, Stocks, Camisoles, Chemises, Sets, Tea Cloths, Table Centres, D'Oylies, Mats, Medallions, Quaker and Peter Pan Sets, etc., from 25c., 60c., \$1.00, \$1.50, \$2.00, up to \$5.00 each.

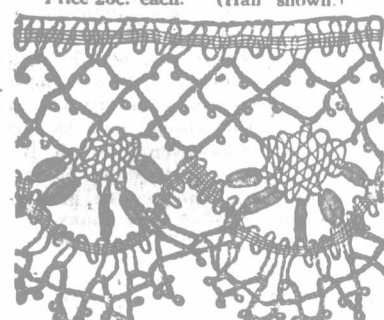
IRISH CROCHET

Mrs. Armstrong having over 100 Irish peasant girls connected with her industry, some beautiful examples of Irish hand-made laces may be obtained. All work being sold direct from the lace-makers, both the workers and the customers derive great advantage.

Every sale, however small, is a support to the industry



(1 1/4 in. deep.) STOCK—Wheel Design. Price 25c. each. (Half shown.)



No. 122.—30c. per yard.

MRS. ADDIE ARMSTRONG,

ONLEY, BUCKS., ENGLAND.

Alma (Ladies) College

should be considered by careful parents before placing their daughters in any college. Because ALMA'S 32 years of growing success affirm permanency and efficiency.

It is not enough that your daughter be well trained. She should have also a good school-home during the most important character-forming period of her education. An ALMA training will help fit your daughter for any, worthy vocation and for helpful leadership.

Write the Principal for prospectus.

Robt. I. Warner, M.A., D.D.

St. Thomas, Ont.

and all sorts of disorders, when "comforted" by such means! J.

FORTUNES WITH TEA-LEAVES.

Dear Junia,—

I should be very much obliged if you would publish in your paper as soon as you can, the code, if you can get it, for reading cups.

I live on a farm. I cannot play or sing, and do not like to play the "wall-flower," so I am asking you this favor.

We have taken "The Farmer's Advocate" for quite a few years, and delight in it very much. S. W. R. E.

Your question is very opportune, is it not?—now that Hallowe'en is here.

In reading cups you must, of course, draw largely on your imagination, and a little on what you know of the person whose cup you are reading—to give point, you know. There are, however, a few rules, as follows:

Tea-drops in the bottom of the cup mean tears.

A jagged line means a journey, long or short, according to the length of the line; a wavy line signifies loss or vexation, and a straight one a peaceful life.

Shapes of birds, a clover-leaf, flower, or the sun, are all good-luck and pleasure signs.

Forms of women or men mean friends, visitors, lovers, etc., the "person" being dark or fair according to the color of the tea-leaves.

Circles mean a bargain, squares, happiness; a triangle, an annoyance.

A crown or a crescent betokens honor and success, and a medley of little dots, money.

Three crosses mean very good luck.

A house signifies home or property, and trees, misfortune that can be avoided or wishes gained, according as they are near or far apart.

Little square leaves are letters, soon or remote, according as near the edge or bottom of the cup.

An anchor denotes success in love or business, and a horse, news, while a boat signifies a journey on the water.

The Scrap Bag.

DRY-CLEANING CURTAINS.

Those who do not wish to wash and stretch curtains in fall, may be glad to know that "cloth bals" for doing such cleaning without water may now be bought.

BULBS TO PLANT IN NOVEMBER.

Bulbs of hardy lilies and lily-of-the-valley bulbs may be planted out of doors in November if the ground is not too much frozen. Bulbs of amaryllis, and roots of astilbe Japonica and gladiolus Colvillei, may be planted in pots for late winter blooming. Put the amaryllis in a light, cool place, and the astilbe in a warm place, until growth begins.

TO TOUGHEN LAMP CHIMNEYS.

Put them in cold, salted water, let come to a boil, and boil for a considerable time. They will not crack so easily afterwards. Put a cloth on the bottom of the kettle.

SHRINKING CLOTH.

A convenient way is to pin the cloth to the clothes-line evenly with common pins, then wet the cloth thoroughly, and let it dry on the line. Choose a dry, breezy day.

USES OF SALT.

Coarse salt is excellent for cleaning a sink or toilet vessels. If sprinkled on the carpet before sweeping, it will help to brighten it. A pinch in hot water, drunk every morning half an hour before breakfast, will help to prevent constipation, while salty water (tepid) used to douche the nose, will relieve a cold in the head.

THE IRONING-BOARD.

Cover the ironing-board with several thicknesses of flannel, then with a cotton cloth stretched tightly about all. The advantage will be immediately apparent, especially when ironing embroidered goods or the edge to which buttons are sewn. Iron these "upside down."

CLEANING TAFFETA SILK.

Place it on the ironing-board and brush well with alcohol, then hang out to dry.

COLD STARCH.

Add a teaspoonful of powdered borax to the starch that is to be used for collars and cuffs. It gives extra stiffness, and also helps to prevent the irons from sticking. A few drops of turpentine are a further improvement.

TO FRESHEN STALE BREAD.

Wrap the bread in a clean cloth, wet in cold water, and leave in the oven until the cloth dries; then put the loaf into a covered crock.

DUST FROM FURNACES.

Spread damp cloths over the registers before shaking the furnace, and dust will be prevented from entering the rooms.

TO BOIL A CRACKED EGG.

Rub the crack with moistened salt, allowing a little time for it to penetrate. The contents will not be so likely to ooze out.

TO RELIEVE IN-GROWING NAILS.

To relieve in-growing toenails or soft corns, wash the toe, apply a pinch of baking soda, slightly moistened, tie up with clean muslin, and leave over night.

TO RENEW PAINT BRUSHES.

Paint brushes should always be cleaned in coal-oil or turpentine as soon as one has finished using them. If, however, they have been allowed to become hard, heat some good cider vinegar and simmer the brushes in it for a few minutes, then wash out in strong soap-suds.

STORING VEGETABLES.

All vegetables should be thoroughly dried before storing them away, then kept in a cool, dry place. Carrots, beets, etc., will keep best packed in dry earth or sand.

Seasonable Recipes.

Gingerbread.—One cup molasses, 1 teaspoon soda, 1 tablespoon ginger, 1/2 teaspoon salt, 1/2 cup softened butter, 1 cup milk, 3 cups pastry flour. Mix in the order given, and bake in patty-pans in a moderate oven for half an hour. Serve warm.

Steamed Chicken.—Slip back the skin of the neck and cut off the neck. Draw the windpipe and crop through the neck, and stuff the breast with stuffing. Skewer the skin in place neatly. Stuff the inside of the fowl and sew up the incision, then tie the drumsticks down. Steam two or more hours steadily over about three pints of water.

Stuffing.—Chop 1 head celery and 1 large onion, and mix with 3 cups dry crumbs, 1 tablespoon chopped parsley, seasoning of salt and pepper, 1 beaten egg, and a piece of butter.

Gravy for the Chicken.—Mix 2 tablespoons butter with 2 heaping tablespoons flour, and add to 1 pint of the water the chicken was steamed over. Add 1 pint celery chopped fine and boiled in a very little water. Pour this sauce over the steamed chicken before sending it to the table, and garnish with parsley.

Bacon in Paste.—Beat 4 eggs light with 1/2 cup milk and 1 teaspoon flour. Dip thin slices of cooked bacon in this, and fry again until brown. Serve very hot on a hot dish.

Scotch Scones.—Sift together 1 quart sifted flour (loose), 2 heaping teaspoons baking powder and 1 teaspoon salt. Rub in 1 tablespoon butter. Add sweet milk to make a soft paste; roll out 1/4 inch thick, cut into triangular pieces, and put on a floured pan. Bake in a quick oven 20 to 30 minutes. When done, brush over with sweet milk.

Scotch Scones No. 2.—Mix together by sifting well, 4 small cups flour, 1 small teaspoon soda, 1 small teaspoon cream of tartar, 1 teaspoon salt. Add butter-milk to make a light dough, turn out on a floured board, form into a smooth cake 1/4 inch thick, and divide into slices like pie. Place the scones on a floured gridle, and cook for ten minutes, then turn