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The Scrap Bag.

CLEANING SINK PIPES.

Boiling-hot washing soda poured into the sink pipes will clean and disinfect them. Lye and ammonia are useful for the same purpose.

TO DRY COLLARS, CUFFS, ETC.

When hanging collars and cuffs to dry, instead of pinning each one to the line, run a piece of tape through the buttonholes and pin the ends of the tape to the lines. This prevents dirty marks. Handkerchiefs will not be torn if hung outside in frosty weather pinned to a tape or twine. Tie the tape to the line and clip off with scissors to take in.

gr 49 TO REMOVE FISHBONE.

Swallowing a piece of dry bread is usually the first remedy suggested for removing a fishbone from the throat, but a better one is for the person to suck a lemon and swallow the juice slowly. The acid in the lemon will dissolve the bone to a jelly, which will slip down.

SQUEEZING HOT CLOTHS.

In wringing out hot cloths for an ill person, use a potato-ricer. This will save the hands and conserve the heat.

A CONVENIENT BLACKBOARD.

Paint a piece of plaster on your kitchen wall with black paint or liquid slating. The blackboard thus made will be an unending source of pleasure for the children on stormy and wet days, and will help them with their lessons.

A HANDY LIST.

A typewritten table of weights and measures for cookery is very useful in a kitchen. If you can't have one typewritten, write it out in a clear, legible hand. Frame with passe-partout binding, and hang where it can be seen

REMOVING SCORCH MARK.

Cut an onion in two, rub the scorched part with it, then soak in cold water. The mark will soon disappear.

4 9 TO MEND KID GLOVES.

With small, sharp scissors, remove all rggged edges. Buttonhole firmly both edges to be mended with cotton thread, using a very fine needle, then bring both these edges together and buttonhole. A glove thus mended will stand hard wear

THE CARE OF FLOORS.

If one only knows how, nothing is easier than the care of a well-finished Water should never be used on a waxed floor. The less water used on any floor the better. Painted, varnished, and oiled floors, may be cleansed with crude petroleum. Dip a woollen cloth in the petroleum and rub the board with it. When the entire floor has been cleansed in this manner close the room for a few hours, and then cover an old floor brush with a piece of clean woollen cloth and rub the floor hard. This will remove any superfluous oil, and polish the floor. Occasionally add half a pint of paraffine oil to each quart of petroleum used.

This will keep the Jour in fine condition. It is most important that every particle of superfluous oil shall be removed in the manner indicated, for if this is neglected many times the oil will hold the dust, and you will soon have a dark, dingy floor.

Painted, varnished, and oiled floors can be wiped with a cloth which has been wrung out of water. This will remove the dust, but will not add to the lustre. Waxed floors should be dusted with a soft cloth or dust mep. To remove dirt spots from such floors, wipe with a cloth which has been do pened with turpentine. This will remove the way, and it will then be need early to go over spots with a clost slightly moistened with wax.-Elizabeth Green, in "Country Life in America.

A Delicious Vegetable: The

Egg-fruit. A plant that deserves to be much more widely known than it is at present is the egg-plant. It is just as easy to grow as the tomato, and, in fact, requires very much the same treatment. Anyone who is fond of mushrooms would do well to include a dozen egg-plants in his garden this year, as the flavor is very similar. Yet, it has a taste all its own, too, very delicate, and yet rich.

If you have a hot-bed, sow your seeds when you sow your tomato seed, as the plants need an early start to mature their fruit. When they show three or four leaves, transplant them to a cold frame, using great care never to let them get chilled, as they are very tender. About the end of May or first week in June, plant them in the garden in the warmest and most sunny spot you can find. They seem to do best in a sandy loam on a southern slope.

I dig fairly deep holes, fill them halffull of manure, or hen manure well mixed with earth, fill the hole up with good, rich earth, and carefully put in my eggplant. Transplant them, if possible, with a good ball of wet earth around their roots.

Watch carefully for potato-bugs, as they seem especially fond of the thick, broad leaves of the egg-plant, and will strip a plant in short time. I use Paris green in solution on mine with good effect.

When the fruit has formed they are handsome plants, the large, egg-shaped, dark-purple fruit,-almost black, in fact, very smooth and shiny, with the large, green leaves, being rather effective!

They are ready for use when the blos- 2:12 Girl's Suspender som end drops off usually, but one can tell by the size and color, too, as they get quite dark when fit for use. Do not let them get too old, as they become soft, porous, and seedy.

There are quite a number of ways of cooking them, but this is my favorite way: I peel them, slice them in rather thick slices, and soak them ten or fifteen minutes in salty water. Then I fry them in butter till they have a clear, transparent look, and are a delicate-brown on both sides. Season them to taste Some people use spices, but I think that ruins the delicate flavor.

If you have not a hot-bed to sow them in, a shallow box filled with fairly rich earth, sandy loam if possible, would do all right. Keep them in as warm a place as possible, and the earth fairly moist. Or you could, doubtless, buy your plants from your gardener or florist.

If you have never tried them, get some plants this spring if possible, and see if they do not make a welcome addition to AMATEUR. your table.

Fashion Dept.

HOW TO ORDER PATTERNS

Order by number, giving age or measurement, as required, and allowing at least ten days to receive pattern. Also state in which issue pattern appeared. Price ten cents PER PATTERN. If two numbers appear for the one suit, one for coat, the other for skirt, twenty cents must be sent. Address Fashion Depart-"The Farmer's Advocate and Home Magazine," London, Ont. Be sure to sign your name when ordering patterns. Many forget to do this.

When ordering, please use this form:

Send the following pattern to: Name Province Number of pattern..... Age (if child or misses' pattern)..... Measurement-Waist, Bust, Date of issue in which pattern appeared.



34 to 42 bust. 34 to 42 bust.





8395 Child's Dress, 2 to 6 years.



6 to 10 years.



2228 Child's Dress,



DESIGN BY MAY MANTON. 8437 Girl's Apron, 8 to 12 years.



8393 Child's Petticoat with Underwaist, 2 to 6



8285 Cirl's Shirred Dress, 6 to 10 years.



8467 Chibl's Night

10 to 14 years.



2 to 6 years.



8322 Open Drawers, 24 to 32 waist.



8570 Girl's Shirred Dress, To to 14 years.





8576 Two-Piece Two Skirt, 22 to 30 wast.