and the day for wiping it up either with an oiled cloth or with water, is put off indefinitely, much to the saving of the linoleum, and the house-wife's time and strength.

USES OF THE COVERED BROOM

When rugs show traces of lint, yet are not sufficiently soiled to be taken out of doors and given a thorough cleaning, or if ill-health or any other of the many causes which break into the cleaning time of the housewife, happen to come when the rugs need cleaning, they may be made to pass muster until another day brings more time or strength by treating them gently with the covered broom; it takes the rugs look clean and bright, thout raising dust as ordinary eeping would do. so the without sweeping

sweeping would do.

The piazza floor may be made very clean without injury to paint or finish, and without raising dust, by using the covered broom, so that it is quite possible to perform the task after one's dress is changed for the day, housework being finished for the time being. Since no dust is set day, housework being finished tor the time being. Since no dust is set floating in the air, one may dispense with the sweeping cap, or head towel, while cleaning the piaza floor. Uncovered stairs, and even cover-ed ones, may be quickly made pre-sentable with the covered broom, and

the thorough sweeping with the stair-brush put off till a more convenient time; at the same time, as one proceeds, most of the dust may be taken from the rails of the banisters with the same covered broom used in sweeping the stairs, and then the top rail only remains to be dusted with a

cloth. Only by trying this can one appreciate the time and labor saved. A point is made in each instance of the fact that no dust is raised when the covered broom is used, for only the housewife who must do all the work of her home with her own the work of her home with her own hands, can appreciate what it means to be able to sweep without having to dust thoroughly afterwards; the dust which gathers from day to day is quickly and easily removed, but when to this is added the thick layer of dust which usually settles on everything after an ordinary sweeping, dusting a room becomes a task, indeed, and a most unpleasant one. Moreover, the covered horom aside indeed, and a most unpleasant one. Moreover, the covered broom, aside from saving dusting, may also be made to assist in it, for while sweeping the rugs and the bare polished floor which surrounds them, it is noor which surrounds them, it is easy, comparatively, to pass the cov-ered broom along the rockers and rungs of chairs, the legs of tables, and the under parts of furniture generally; there then remain to be du-ed by hand with a cloth and lamb wool brush only the parts of the room and furniture which may be done standing up, thus doing away with all lifting and turning of heavy

with all lifting and turning of heavy furniture while dusting.

Five or six of these broom covers make a supply which will not give out at a critical moment, and they are easily washed in warm, soapy, borax water, if left to soak for a while, and then rubbed

·C

and dried in the and air. They seem indefinitely, and it takes but a few seconds to adjust one over the broom. if the bag is first almost turned in-side out and then drawn up over then drawn up over broom, and tied securely around the handle with the tapes. The cover should be put on in the same one puts on a tight stocking turning it inside out until the cor-ners at the bottom are in place; otherwise it may prove a real task to get the cover on, as it is woven and contracts easily

With the clean covered broom first dust the lower parts of the furniture, then sweep the rugs.

### REDUCING THE DUST

A clean cover will remove dust from walls and ceilings, and with this very useful article one is not tempted to neglect these until they are so soiled as to become discol-ored or hard to clean.

So long has sweeping with a broom with its consequent raising of clouds of dust been most objectionable, especially in small rooms, that the writer has made special effort to solve

writer has made special tills to solute problem.

Now, cleaning days have no further terrors, and the carpet sweeper is used only for the most superficial cleaning. It is useful for taking up crumbs after each meal, when these would otherwise be trodden into the would otherwise be trodden into the dining room rug, making a stain difficult to remove. It is useful for difficult to remove. It is useful for taking up snips when sewing is the order of the day, and for keeping the rugs free from the tiny bits that fall from time to time and soon make the rough look useful.

## ... Four Chums

the room look untidy.

On old Maud's back are the three sons of Mr. and Mrs. E. A. Thompson, of Clinton, Ont. The boy's names are Charlie, aged seven, in front; Willie aged four in the middle and Clayton, six years old, behind. Maud is 25 years old, of Royal George blood and Lydnon, of May and the Mathaniel Thompson. The father late Mathaniel Thompson. The father



Four Good Friends

and son always lived together, so the pet has never changed hands. out all she does now is to drive to the village, a distance of three miles, after mail, when the other horses have been working. Also the boys ride on her back in turn and sometimes the three at once as seen in the photo. The oldest boy rides after the cows. He mounts by leading her beside a fence and climbs on. She has never done an ungentle act while the boys were handling her.—E. A. Thompson, Clinton Co., Ont.

. . Doing without the things that you cannot buy is not economy; it is ne-

## Jelly Making

In no department of preserving does the housekeeper feel less sure of the result than in jelly making. The rule that works perfectly one time, fails another time. Why this is so, the average housekeeper does is so, the average housekeeper does not know; so there is nearly always an element of uncertainty as to the result of the work. These two ques-tions are being constantly asked: "Why does not my jelly harden?" "What causes my jelly to cand?" It is an easy matter to say that

there is something in the condition of the fruit, or that the fruit juice and sugar were cooked too short or These explanations are ong a time. often true; but they do not help the inquirer, since at other times that oportion of sugar and time of cooking have given perfect jelly.

#### HOW TO PREPARE

When preparing to make jelly have ready the cheesecloth strainer, enam eled colander, wooden spoons, vegetable masher, measures, tumblers, pre-serving kettles and sugar.

If currant jelly is to be made, free

the fruit from leaves and large stems. If jelly is to be made from any of the other small fruits, the stems and hulls must be removed.

When jelly is to be made from any of the large fruits the important part of the preparation is to have the fruit washed clean, then to remove the stem and the blossom end. Nearly all the large fruits are better for having the skin left on. Apples and pears need not be cored. There is so much gum my substance in the cores of quinces that it is best not to use this portion in making fine jelly.

### . . Late Fruits

If practical, pare fruit with a sil-If practical, pare fruit with a silver knife, so as not to stain or darken the product. The quickest and easiest way to peel peaches is to drop them into boiling water for a few minutes. Have a deep kettle a little more than half full of boiling water; fill a wire basket with peaches; put fill a wire basket with peaches; pu-a long handled spoon under the han-dle of the basket and lower into the boiling water. At the end of three minutes lift the basket out by slipping the spoon under the handle. Plunge the basket for a moment into a pan of cold water. Let the peaches drain a minute, then peel. Plums and to-matoes may be peeled in the same

manner.

If peaches are to be canned in syrup, put them at once into the sterilized jars. They may be canned whole or in halves. If in halves, remove nearly all the stones or pits. For the sake of the flavor, a few stones should be put in each jar.

When preparing cherries plums of

When preparing cherries, plums, or crab apples for canning or preserving the stem or a part of it may be left on the fruit.

PEACHES Eight qts. of peaches, 1 qt. of sugar,

3 qts. of water. Put the sugar and water together and stir over the fire until the sugar and stir over the fire until the sugar is dissolved. When the syrup boils skim it. Draw the kettle back where the syrup will keep hot, but not boil. Pare the peaches, cut in halves, and remove the stones, unless you prefer to can the fruit whole.

Put a layer of the prepared fruit into the preserving kettle and cover with some of the hot syrup. When with some of the not syrup. When the fruit begins to boil, skim careful-ly. Boil gently for 10 minutes, then put in the jars and seal. If the fruit is not fully ripe it may require a lit-tle longer time to cook. It should be so tender that it may be pierced easily with a silver fork. It is best to put only one layer of fruit in the preserving kettle. While this is cooking the fruit for the next batch may be pared.

#### OHINCES

Four qts. of pared, cored, and quartered quinces, 1½ qts. of sugar, 2 qts. water.

Rub the fruit hard with a coarse, crash towel, then wash and drain. Pare, quarter and core; drop the pieces into cold water. Put the fruit in the preserving kettle with cold water to cover it generously. Heat slow-ly and simmer gently until tender. The pieces will not all require the same time to cook. Take each piece up as soon as it is so tender that a up as soon as it is so tender that a silver fork will pierce it readily. Drain on a platter. Strain the water in which the fruit was cooked through cheese cloth. Put 2 qts. of the strained liquid and the sugar into the preed indud and the sugar into the pre-serving kettle, stir over the fire until the sugar is dissolved. When it boils skim well and put in the cooked fruit. Boil gently for about 20 minutes.

### CRAB APPLES

Six qts. of apples, 11/2 qts. of sugar,

2 qts. of water. Put the sugar and water into the Put the sugar and water into the preserving kettle. Stir over the fire until the sugar is dissolved. When the syrup boils, skim it. Wash the fruit, rubbing the blossom end well. Put it in the boiling syrup, and cook gently until tender. It will take from 20 to 50 minutes.

# ARE YOU COMING?

rom August 29th to September 14th, there ill be greatly reduced fares by water and il to Canada's Big Fair. If you live out town and are afflicted in any way with



Superfluous Hair, Moles, Red Veins, Acne (Pimples Blackheads, Etc.) Eczema. Ivy Poisoning Red Nose, Rash, Mothpatches. Freckles

Wrickles, Scars Falling Hair, Grey Hair, Dandruff, Obesity, Small Pox Pittings.

FOR FITHINGS.

Or mark with hemish of the face, hair, hands or figure. Take advantage of the reduction—come and consult us froe. If you distinct the state of the reduction with the state of the reduction of the state of the st

HISCOTT DERMATOLOGICAL INSTITUTE 63 COLLEGE STREET, TORONTO, ONT



thead and shoulders' shove any other.

The entire stand is showned any other.

The entire stand is shoulterly rigid and the water drains right into the tub.

"New Century' Washing Machine-unjete and delivered at any railway ston in Ontario or Quebec-only \$9.50.

Write for free booklet.

WELL MANUFACTURING CO. LIMITE HAMILTON, ONT

