

Chase & Sanborn's

HIGH GRADE COFFEE

Of course, there's a lot in making coffee right. But do your part right, and you need have no fear of the results as long as you use Chase & Sanborn's Coffee.




The demand for a higher Standard in flour is growing steadily; we have anticipated this and for years our milling has been done on a basis of "quality first."

Anchor Brand Flour

Manfd. by
Leitch Brothers
Flour Mills,

Oak Lake, Manitoba.

Is perfectly milled—from selected wheat of absolute purity, and no effort or care is spared to make it a "perfect flour" that will appeal to the most exacting.



3 in One

Look for this trade-mark. It appears in red on every bottle of genuine 3 in One oil.

If you don't get 3 in One you don't get the first, the best and the only oil for lubricating, cleaning and polishing—preventing rust.

3 in One removes spots, stains, scratches, and scars from fine furniture, all varnished, veneered or polish surfaces; makes a bright, glossy, lasting finish on piano-cases more quickly, more cheaply, and better than any furniture polish. Contains no grease or acid to soil or injure. Absolutely odorless.

Our new way of cleaning and polishing positively revolutionizes furniture polishes. One tenth the oil will accomplish ten times more results with one half the labor.

FREE—Write for full details "how to use" and generous sample—both free. Do it now. 3 IN ONE OIL COMPANY, 29 Broadway, New York City.

FOR SALE—S.A. LAND WARRANT Immediate delivery
820 acres, unlocated. Highest cash offer takes it.
Box 546, Woodstock, Ont.

Delaware Farm—146 acres, new buildings; fruit, berries. Near Station \$3300.00, \$900.00 down balance mortgage. Send for free catalogue. McDaniel & McDaniel, Dover, Delaware.

Hints for the Housewife.

Miscellaneous.

A cloth dipped in strong cider vinegar will clean mica.

When peeling onions, begin at the root end and peel upward, and the onions will scarcely affect the eyes at all.

Have a small horseshoe magnet fastened to the end of a tape or ribbon of sufficient length so that it can be dropped to the floor to pick up scissors and needles.

Stains or grease-spots, on table or bed linen, may be removed by rubbing on gasoline or naphtha before sending the pieces to the laundry.

If dresser or side-board drawers stick rub the offending parts with soap, which will cause the drawers to run smoothly.

Remember that vegetables grown above ground should be cooked in salted water, while those grown below should be cooked in fresh water.

A dust cloth, slightly dampened, will remove dust thoroughly and prevent the fine particles from flying and settling again. In the sick room a damp duster should invariably be used.

Many householders dislike to burn organic refuse because of the offensiveness of the process. This can be overcome entirely by first drying such matters in the ash-pit beneath the fire.

If a hair mattress has once been thoroughly fumigated with carbolic acid an invader of bugs will be warded off for years. Sometimes this is done by the manufacturer, and in buying a new mattress it is well to make inquiries about it.

The Japanese observe strict rules in the amount of water used in their flower receptacles. "In spring the vases are nine-tenths full, in summer they are full to repletion, and in winter very little water is used." A receptacle once used for flowers is never used to hold anything else.

Useful Old Water Bags.

Old hot water bags should not be thrown away as they make excellent linings for sponge cases or for bags in which to carry bath or tooth brushes, etc., when travelling. Cover the rubber with any light material or with a colored linen. Small pieces of the rubber, cut three inches and a half by one and a half, and sewed with white thread, make good finger stalls to put on when paring fruit and vegetables. They are easily cleaned and may be used a long time. Another good use is to cut round mats to place under house plants.

A New Use for Raffle.

The matting in my room had been torn by moving a heavy piece of furniture. I tied in some white linen thread to join the broken strands of the warp. I then dampened the matting and threads of raffia, of the same color as the matting, and with a large needle wove the threads of raffia out and in, over and under the warp, taking care to follow the original design in the matting, and it is now impossible to find where it was broken.

A Kitchen Recipe Book.

The cleanest, neatest book in which a housekeeper can keep odd recipes is made by covering a thick blank book with white oilcloth. The trouble with cloth-bound recipe books is that they get greasy and floury in a short time from being handled by the cook while she is mixing ingredients, and there is no way of cleaning them without injury to the cover. An oilcloth book can be wiped off every time it is used.

Care of Valuable Rugs.

The owner of antique rugs does not always know how to take care of them. According to a man who has made a life-study of antique rugs, too much care can not be given them. Do not brush them with a stiff broom against the grain; use a strong but soft bristle brush, and brush the rug with the grain or nap. After this partial cleaning a damp cloth may be stroked across the top to give a brightness to the colors and to gather up the loose dirt. Once or twice a year a genuine old-fashioned scrubbing should be given; this will freshen the colors and thoroughly clean the rug. This should be done by hand and by an experienced person.

Washing Chintzes.

A capital method of washing chintzes or the favorite printed linens which are so frequently used in upholstery nowadays, is to first lay the loose covers to soak in cold salt and water so as to set the colors. When these have soaked

twelve hours they should be removed, the moisture wrung out, and the covers placed in a boiler in which a small quantity of bran has been boiled in water for about five minutes. They should be well rubbed and squeezed in the bran water until all the dirt has been eliminated, when they should be taken out and plunged into salt water and left for some little time. If this is done carefully not a vestige of color will wash out or even fade, and the covers will emerge from their bran bath as fresh and clean as when new.

A Special Way of Washing.

I have discovered a new method of washing. Put your boiler on the stove and fill it with soft water. Put in one teaspoonful of coal oil to the painful of water, and shave enough soap in to make a good suds.

Sort your clothes in piles for each separate boiling. When the water is hot, put the finest clothes in first, and put the lid on, so all the steam will stay in. Let boil twenty or thirty minutes, occasionally punching them with the clothes stick. Have the washing machine full of clean, hot suds. Take the clothes out of the boiler and run them through the machine, then rinse, starch, and hang on the line.

The only precaution you must take is, that if there are any spots that hot water will set, rub them out in a little cold water first. If clothes are badly soiled, soak over night in cold water.

The Reduction of Fuel Bills may be accomplished very effectively by the use of the "Hay-Cooker," first introduced into the Norwegian Army, later into the United States Army, and now forming a part of the outfit in many homes. The cooker as it was first instituted consisted of a close, air-tight box, in which was packed the non-conducting hay, and a nest made in the hay to receive the closely-covered vessels containing the food. Excelsior, finely shredded paper or asbestos may be used for packing, and an old trunk makes a good box. There are cookers on the market which save the trouble of construction at home. These are sometimes neat boxes with padded linings with receptacles made to fit closely into pockets made for them. There are also manufactured non-absorbent washable, metal cookers. For cooking in this fireless stove the heat is first generated in the articles to be cooked over an ordinary wood, coal, gas or oil stove. The closely-covered vessels containing the food are removed to the cooker, where it continues to cook by its retained heat. The fireless cooker, so simple and easy of construction, is saving fuel in many homes, and the unceasing "watching of the pot" is done away with.

The Mending of Socks and Stockings consumes valuable time, and the speed with which they are worn out helps to wear away the income. The objectionable holes will be slower to make their appearance if the heels and toes are rubbed with paraffin. The rubbing of the shoe wears away the paraffin instead of the stockings. It may be renewed as frequently as needed. It is found that the washing of colored hosiery before wearing is an effective way of postponing the wearing-out process.

Dishwashing Consumes the Valuable Time of the housekeeper. If the number of dishes are counted which are used to serve one person at each meal and that number multiplied by the number to be served there should be no question regarding the cause for time wasted in dishwashing. Bone-dishes are a fair illustration of china which could be relegated to the top shelf of unused dishes. There may be still more simplicity in service to economize the time of the housekeeper or the service of the maid, whose time is money, without losing the idea of dainty service. Only enough dishes should be used to secure the effective and dainty service of meals. This economy adds greatly to the appearance of the table and is one which waits on good digestion.

The Actual Cost of a Chicken has been determined, with the following results: One of live weight, four pounds and a quarter, will, with head removed and bled, weigh four pounds and one-eighth; picked, three pounds and seven-eighths; feet off, three pounds and three-quarters; dressed, three pounds; boiled, one pound eleven ounces; bones, skin and surplus fat removed, seven-eighths of a pound. The chicken, therefore, live weight four pounds and a quarter, costs at fifteen cents a pound sixty-three and three-quarters cents, and for this we have seven-eighths of a pound edible portion.

The Oil of the People. Many oils have come and gone, but Dr. Thomas' Electric Oil continues to maintain its position and increase its sphere of usefulness each year. Its sterling qualities have brought it to the front and kept it there, and it can truly be called the oil of the people. Thousands have benefited by it and would use no other preparation.