

the whites of three hard-boiled eggs, chopped fine. When hot, pour into a hot dish. Rub the yolks through a colander over all, and garnish with parsley.

Honeycomb Eggs.—Put one tablespoon butter in a granite pudding-pan, and set in the oven to heat. Break five eggs into a dish containing one-third cup milk, seasoned with salt and pepper. Beat one minute, pour into the hot pan, bake in a quick oven ten minutes, or till eggs have risen to the top. Serve quickly in the dish in which the eggs were baked, with a folded napkin pinned round it.

Vanilla Snow Eggs.—Beat whites of six eggs stiff, with a little salt. Have ready on the fire a pint of milk, sweetened and flavored with vanilla. As soon as it boils, drop the beaten whites into it by tablespoonfuls, and as soon as they become set, dip them out. Slice into a broad dish. Allow the milk to cool a little, and then stir in the yolks of eggs gradually. When thick pour around the sliced whites. Serve cold.

Scotch Eggs.—One cup cooked, lean ham, chopped very fine; one-third of a cupful of stale bread crumbs, one-third of a cup of milk, half a teaspoonful of mixed mustard; cayenne or paprika to taste, one raw egg, and six hard-boiled. Cook the bread and milk together to a smooth paste. Add the ham, seasoning, and raw egg, mixing well. Break the shells from the hard-boiled eggs, cover with this mixture, put in a frying-basket, and plunge into boiling fat for two minutes. Fat for frying thus may be used over and over.

Cream Soup.—Any cooked vegetable on hand—potatoes, turnips, beans, celery, salsify, carrots or parsnips, may be used for this soup. Stew the vegetables again in a very little water, then put through a sieve. Add the quantity of milk required and set on the stove again. Thicken slightly with a little butter and flour rubbed together; then season. If preferred, the yolk of an egg, beaten, may be put into the bottom of the soup tureen, and stirred up thoroughly with the soup which is poured on top of it. This makes a very nice supper dish, served with biscuits or bits of buttered bread, toasted in the oven.

Veal Soup.—Boil veal bones for three hours with 1 onion, a small turnip, and 2 carrots. Strain and boil up again. Just before serving add 1 pint of cream or milk, well beaten with 3 eggs, stirring rapidly.

Cooked Beef and Tomato.—Cut beef into little bits about the size of a large oyster. Place in a frying-pan, and add enough canned tomato to cover the meat. Add butter, salt and pepper, and stew very slowly, with the cover on the pan, for half an hour.

Cold Meat Fricassee.—1½ pints cold meat, 1 pint water, 3 tablespoons butter, 1 teaspoon onion juice (may be bought in bottles), salt and pepper to taste, 2 tablespoons flour. Cut meat in slices, and season with salt and pepper. Put butter in a frying-pan and set on fire. When hot, add the flour, and stir until smooth and brown, then draw to a cooler place on stove, and gradually stir in the water. Add the onion juice and simmer for five minutes, then put in the cold meat and heat thoroughly. Serve on a hot dish with a border of boiled rice.

Tapioca Pudding.—For five persons allow 1 egg, 1 pint milk, ½ cup tapioca, ½ cup sugar, 1 teaspoon butter, ½ teaspoon salt, ½ teaspoon cinnamon, ½ teaspoon nutmeg. Wash tapioca and soak overnight in water to cover. In the morning, add the milk and place tapioca on back of range to soak for 1 hour, but do not let boil. Then add beaten egg, sugar, spice, salt, and butter. Bake 1 hour in a moderate oven.

A certain bishop was famous as being the plainest man of England.

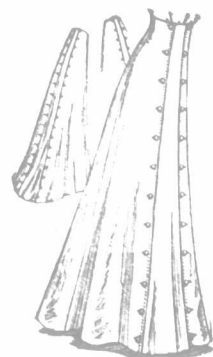
One day, as this homely parson sat in an omnibus, he was amazed by the persistent staring of a fellow-passenger, who finally said:

"Look 'ere, parson, would you mind comin' home with me to see my wife?"

Imagining the wife was sick and needed assistance, the clergyman, at great inconvenience to himself, went. On arriving at the house, the man pointed to the astonished parson, and said, with a grin of delight:

"Look 'ere, Sallry. Yer said this mornin' as I was the ugliest chap in England. Now, just look at this bloke!"

"The Farmer's Advocate" Fashions.



6267 Six Gored Skirt, 22 to 32 waist.

6267.—The skirt that gives a panel effect at the front and at the back is one of the latest to have appeared, and it has the very great merit of suiting the simple costume of street wear and the dressy one with long skirt equally well. This model can be treated in either way, and also allows a choice of the Empire or natural waist line, so that it becomes adapted to almost all occasions and to a variety of needs. In the illustration it is made from one of the new materials known as wool satin, and is trimmed with buttons, but it makes a charming model for the thinner, light fabrics of indoor wear, such as pongee and foulard, crepe de Chine, crepe meteore and the like, and it can be trimmed with buttons and simulated buttonholes, as in this instance, or in any way that fancy may suggest.

The quantity of material required for the medium size is 11 yards 21 or 24, 8 yards 32 or 4½ yards 44 inches wide; width of skirt at lower edge 4½ yards.



6272 Seven Gored Skirt, 22 to 32 waist.

The seven-gored skirt is one of the stand-bys that is always in demand. It suits a great many materials and a great many purposes, and this one has the great merit of allowing a choice of either the high waist line or the natural one. It will be found adapted to all suiting and all skirting materials, and to the washable ones that are, already being made up, as well as those of wool and of silk, and, as it can be made in either round or in walking length, it is just as well adapted to the house as it is to the street.

The quantity of material required for the medium size is 10 yards 27, 5½ yards 44 or 4½ yards 52 inches wide, if material has figure or nap; 7 yards 27, 3½ yards 44 or 3¼ yards 52 inches wide if material has neither figure nor nap.

The above patterns cost only 10 cents per pattern. State waist-measure when ordering. Address, "Fashion Dept.," "The Farmer's Advocate," London, Ont.

Sugar-making.

In the springtime, 'mong the maples.
In the bush with old-time chum,
Bring the buckets, start the log-fire.
When the sap begins to run.

Years and years have passed, like shadows,

Since the first tap—oh, what fun!
Memory chases olden sunbeams,
When the sap begins to run.

March winds tempered with new-spring-time,

Squirrels pranking in the sun,
Sylvan romps among the maples,
When the sap begins to run.

Grand old sport—a-making sugar,
Boiling down at night till done;
Old-time springtime 'mong the maples,
When the sap begins to run.



A Cure for Leaky Roofs

DON'T waste time trying to patch a leaky roof! A roof which leaks in one place is generally on the verge of leaking in many other places.

The cheapest method of repair is to cover the whole roof with Amatite. Amatite costs so little that the entire job can frequently be done for the expense of caring for a leaky roof. After the old roof is covered with Amatite you will have no further worry or expense.

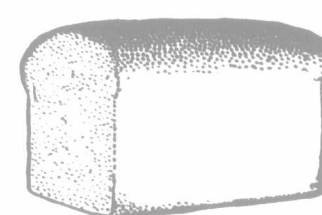
Most ready roofings require a coat of paint every two years to keep them in order. But Amatite is not the ordinary kind of Ready Roofing. Amatite has a real mineral surface, firmly imbedded in the Coal Tar Pitch waterproofing. This surface resists the attacks of the elements like a stone wall. It demands no

additional protection or covering, such as a coat of paint.

Buying Amatite is the same as buying an ordinary ready roofing with an agreement from the dealer to keep it painted free of charge. Such an agreement on the ordinary roofing would double its value. You practically get such an agreement with every roll of Amatite; yet the price is no greater than that of the ordinary kind.

Send us your name and address, and we will forward you by return mail a free sample of Amatite, and you can see how tough, durable and substantial it is. Write to-day to nearest office.

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Purity may cost a little more than some flours but you'll find its more than worth the difference. To be genuine, must bear the Purity trade mark.

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